

Unplanned downtime rarely announces itself. It usually starts with a scale that drifts, sticks or stops returning to zero, and nobody spots it until production is already affected.

A preventative maintenance framework changes that. It doesn't need to be complicated; it just needs to be consistent.

Our latest article walks through six steps:

1. Know which equipment matters most: build a register of your bench scales, floor scales and checkweighers
2. Set clear operator checks, catch visible problems before they become breakdowns
3. Use servicing to prevent avoidable failures: planned inspections catch wear early
4. Treat calibration as a planned control, ISO 9001:2015 quality system, test weights traceable to ISO/IEC 17025:2017
5. Make the response to a fault clear: stop, record, escalate, return to service only when it's safe
6. Keep records that improve the plan, spot repeated faults and adjust before they cost you

It also covers how our Emerald, Ruby, Diamond and Platinum maintenance plans work, and why loan units matter when a scale can't wait.

Read the full article here: https://foodservices.solutions/?p=11825

If you'd like to review your maintenance and calibration arrangements, call us on 0121 724 0885: happy to help.

#WeighingEquipment #FoodManufacturing #PreventativeMaintenance #Calibration