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Тамбовской области
ТОГБПОУ «Жердевский колледж сахарной промышленности»

Учебное пособие по английскому языку
для студентов очного/заочного отделений специальностей 19 02 04 Технология
сахаристых продуктов и 15.02.12 Монтаж, техническое обслуживание и ремонт
промышленного оборудования (по отраслям)

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Предисловие

В деле развития технической культуры, расширения кругозора специалиста любой отрасли исключительную роль играет знание иностранного языка. Для специалиста пищевой и перерабатывающей промышленности, например, весьма важно наряду с освоением богатого отечественного опыта изучение опыта предприятий других стран, умение вести беседу с иностранными коллегами, понимать, о чем идет речь на переговорах, при решении производственных ситуаций, т.е. понимать иностранную речь, а также самому говорить на любую современную тему.

Настоящее учебное пособие предназначено для студентов колледжей сахарной и пищевой промышленности и ставит своей целью подготовить их к чтению и переводу соответствующей технической литературы, а также устному общению на иностранном языке.

Тематика текстов следующая: развитие сахарного производства в России, история появления технологии получения сахара из сахарной свеклы и сахарного тростника, отчёты, производственно-технических съездов, форумов известных Мировых компаний, описание основного сырья, технологического процесса, оборудования. Учебный курс состоит из нескольких модулей, каждый из которых включает в себя основной текст, снабженный различными упражнениями, рассчитанными на активизацию лексического и грамматического материала. Ко всем текстам даётся терминологический словарь, что делает данное учебное пособие пригодным и для самостоятельной работы студентов по технике перевода.

Текстовый материал общелитературного характера увязывается с изучением терминологии и технической идиоматики по данной отрасли промышленности, позволяет студентам в максимально короткие сроки овладеть навыками общения в типичных ситуациях.

Some facts from the history of Zherdevka Sugar College.

Zherdevka Sugar Technical School was founded in summer 1943 during the Great Patriotic War. At that time there were two departments those of technology and heat engineering (it was called “mechanic” later).

The first graduation took place in 1946. Forty one technicologists were given their diplomas.

The teaching staff consisted of only eleven teachers. Some of them combined their work at the local sugar factory with the teaching at this technical school.

The first students took an active part in the social life. In spite of severe hunger and great need they collected an efficient sum of money for the tank “Sacharnic”. In winter 1943-1944 the students had to work on the railway roads because the roads were snow-blocked.

In 1961 five groups of students were sent to gather a harvest of maize.

In May 1964 Zherdevka Sugar Factory supported the construction of the extension building. All decoration works were held by the students and teachers.

The history of sugar factory and this technical school has much in common. One of the directors of the factory Y.M.Gurovitch played an outstanding role in the development of the technical school. Once he said:”Zherdevka technical school is sugar factory training workshop.And the factory is a technical school training laboratory.”

By the way the children of all factory workers were allowed to enter the technical school hor concours.

The students got an opportunity to have practice in the workshops of 27 factories of the former Soviet Union.

A great number of students and teachers were interested in amateur art activities. They defended the honour of technical school at sport competitions of all levels.

In the seventieth a student construction group”Alteir” made a great fame.The members of this group were busy both in agricultural works and in building some industrial plants.

In September 1983 the new building of the technical school was put into operation.

In spring 1992 the technical school got a status of “college”.

Task 1.

A group of foreign tourists is interested in the history of your college. Think about the possible questions. Write them down.

Example:

- 1 When was this college founded?
- 2 How many...
- 3 How...
- 4 What...
- 5 Why...
- 6 Where...

Task 2.

Retell the text.

Модуль 2

At the Exhibition.

Ivan Klimov is at the exhibition which is being held in Moscow. His attention was attracted by Mr. Foster, the representative of Red Sugar Company, who was giving an interview to the reporters of some business newspapers and magazines.

The main enterprises in Russian sugar industrial manufactures take part in the exhibition.

- Good afternoon, Mr. Foster. I work for the newspaper «Moscow news». My name is Victor Dumov. Red Sugar Company carried on negotiations with the range of European and Russian companies. What are the results?

- Well, there were negotiated some cooperation agreements, including supplies of filter equipment, centrifugals, pellet-mills, expendables and second-hand equipment. During negotiations with some sugar factories and holding companies it was agreed to modernize active productions, supply new equipment.

- Mr. Foster, magazine “Russian Sugar”. What companies do you represent?

- Red Sugar represented the following companies:

“Putsch” (Germany)

“Buckau – Wolf” (Germany)

“CPM/Europe B.V” (The Netherlands)

“Babbini” (Italy)

- Mr. Foster, Red Sugar is an official CPM dealer, isn't it?

- Quite right.¹ As an official CPM dealer our company was invited by CPM Europe company to take part in international exhibition. The exhibition is dedicated to agricultural technique, biofuel and sugar equipment.

- Mr. Foster, what kind of equipment was shown in this exhibition?

- Over 200 exhibition represented:

- new technologies and equipment for flour, grain, raw material and sugar processing;
- storage, handling and transportation systems;

- producing technology, machinery processing and packaging of a pet foods.
- Systems and technology used biomass processing and recycling for use as alternative energy sources.

- Mr. Foster, what is the aim of this exhibition?

- It is held as part of government program of agriculture development for 2015-2018, focused on provision of increase of share of sugar produced from Russian sugar beets in domestic market.

- Mr. Foster, as primary sponsor of exhibition what do you advise to see first?

- Everything is interesting and useful, by all means³. In order to extend the range of centrifuges for sugar industry supplied into Russia Red Sugar has represented centrifugals produced by one German firm, Buckau – Wolf.

- Mr. Foster, what are your company future plans?

- Well, Red Sugar is going to buy Pacific North West Sugar Co. sugar factory in Mosse Lake, WA, USA.

- Mr. Foster, what is the capacity of the factory? What are the most interesting items of this factory?

- Capacity of the factory was 6000 TPD beet. Most interesting items of the factory are:

- molasses desugarization plant (two lines with a capacity of 51.500 t/year of fresh molasses each)

- pulp drier 150 tpd

- six vacuum pans

- evaporators

- pellet line (CPM)

- pulp presses MS 64 and others

- Mr. Foster, I've seen a lot of similar equipment at the exhibition. And I am impressed by the performance of Buckau – Wolf equipment. It outperforms the rest equipment.

- We've worked hard, and we've achieved some success. Thank you for your words.

- Mr. Foster, how long is the guarantee for your equipment?

- Well, twelve months from the start – up of the equipment, this is standard.

- And to put into operation?

- Two – seven days depending on the model.

- Do your training centres arrange training for our operators in order to teach them to operate the equipment properly?

- Our equipment is fully computerized. I think even unexperienced personnel will be able to operate it. But we are ready to meet you at the training centres. It's no problem.

- By the way⁵, what about maintenance?

- We provide technical support for all our equipment. And no it's high time⁶ for me to go the conference hall. You may join me, if you 'd like to.

- Thank you very much.

With great pleasure!⁷

Vocabulary.

to carry on negotiation	- вести переговоры
to negotiate	- синоним
centrifugals n pl	- центрифужный сахар
pulp drier	- жомосушильная установка, жомосушилка
pulp drying	- жомосушение
pulp press	- жомовый пресс
pulp press water	- жомопрессовая вода
sugar production	- сахарное производство
sugar beet	- сахарная свекла
molasses	- меласса
evaporator (station)	- выпарка (выпарная станция)
vacuum pan	- вакуум-аппарат
boiling pan	- синоним
centrifugal, centrifuge	- центрифуга
molasses addition to the pulp	- мелассирование жома
pelleting, pelletizing	- брикетирование жома

ability to molasses formation	-мелассообразование
pellet, pelletized pulp	- брикет, брикетированный жом
equipment	- оборудование
performance	- Технические характеристики, эксплуатационные качества (машины, оборудования и т.п.)
processing equipment	- технологическое оборудование
start - up	- пуск, приведение в рабочее состояние (оборудование)
to put smth into	- вводить что- либо в эксплуатацию, производить пуск
training	- подготовка, обучение Эпо месту работы, на курсах и т.п.)
maintenance	- 1.техническое обслуживание 2. содержание, средства к существованию
maintenance personnel	-обслуживающий персонал
to depend on	-зависеть от
to arrange	- организовать
to supply	- обеспечивать
guarantee	- гарантийный срок

Commentary

1. Quite right. Quite so. - Именно так , совершенно верно (выражение согласия с заявлением другого лица)

2. What kind of... - Какое (-ая, - ой)

Модуль 3

You are given a list of different article concerning all kinds of sugar industry problems. Your task is to read them and to translate from English into Russian. What summary are you interested in most of all? Why?

Summary 1

In this article quality indices of domestically produced sugar are shown. Demands for sugar as food product, marketable output in countries of EU and for individual industrial consumers – producers of food products and beverages are described. Recommendations for perfection of technological schematic layouts for improvement of sugar quality are given.

Summary 2

This review is dedicated to sugar use in non – alcoholic beer and winemaking industry. Sugar is being used in different technological stages. In this article questions connected with influence of sugar quality on organoleptical indicators and stability of various kinds of winemaking production are discussed.

Summary 3

In this article change of a structure of sugar consumption in Russia from the twentieth of XX century to nowadays, modern factors of industrial consumption development are described. Evolution of demands for sugar quality in terms of standards on white sugar and refined sugar is shown. Modern aspects of European food legislation, demands for sugar quality in Europe and in the world are characterized. Quality indices of white sugar in project of national standard are grounded.

Summary 4

Possibilities of use of achievements in selection and seedage and possibilities of further rise of economic effectiveness in yield, saccharinity, quality of raw with persistence of sugar – beet to diseases, which spread out because of rise of production concentration etc, are shown in this article.

Materials of the article were prepared with use of experience and data of company KWS.

Summary 5

The mathematical model of cooling of turnaround water in a counterflow cooling tower with compulsory draft is resulted in this article, The problem of optimization of the given process is put and solved. The developed package of programs allows to calculate the optimum charge of water in cooling tower and optimum number of revolutions of its fan. The developed software is based for typical industrial control coolings of circulating water.

Summary 6

Development of scientifically motivated and economically expedient measures system will allow achieving planned growth of production of 37,8 million tons sugar beet when using 938,5 thousand hectares of crop areas; yield of 4,8 million tons of white sugar. If the plans are realized successfully, self – sufficiency level for sugar will be 80% of the total consumption volume of the product in Russia.

Summary 7

In this article expediency of use of kinetic regularity of sucrose crystallization taking into account constructional features of a vacuum evaporator in making an algorithm of massecuite boiling control is grounded.

Realization of the control algorithm on the basis of maintenance of adjusted solids content in massecuite boiling allows to improve an accuracy of control and to get stable recovery of sugar crystals which are of homogeneous aggregate – size distribution.

Vocabulary

- Massecuite boiling control - управление увариванием утфелей
- Kinetic regularity of sucrose crystallization – кинетические закономерности кристаллизации сахарозы
- Vacuum evaporator – вакуум – аппарат
- Adjusted solids content – скорректированное содержание сухих веществ
- Sugar – beet and sugar production complex – свеклосахарный комплекс
- Crop areas - посевные площади
- Self – sufficiency level for sugar - уровень самообеспечения сахаром
- Total consumption volume – общий объём потребления
- Thermal power station of the sugar factory – ТЭЦ сахарного завода
- A cooling tower – градирня
- Optimum charge of water – оптимальный расход воды
- Optimum number of revolutions of the fan – оптимальное число оборотов вентилятора
- Circulating water – циркуляционная вода
- Turnaround water – оборотная вода
- Counterflow cooling tower – противоточная градирня
- Compulsory draft – принудительная тяга
- Competitive ability of sugar – beet industry – конкурентоспособность свеклосахарной отрасли
- Saccharinity - сахаристость
- Yield – урожайность
- Seedage - семеноводство
- Industrial consumption – промышленное потребление
- Demands for sugar – требования к сахару
- Quality index - показатели качества

Refined sugar – сахар – рафинад
 Food legislation – продовольственное законодательство
 Non – alcoholic drinks – безалкогольные напитки
 Organoleptical indicators – органолептические показатели
 Sugar – bearing raw material – сахаросодержащее сырьё
 Sugar substitute – сахарозаменители
 Quality indices – показатели качества
 Colority – цветность
 Ash content – зольность
 Haze – мутность

Grammar Exercises

1. Обращая внимание на суффиксы, подберите к русским словам соответствующие английские слова:

1. цветность: 1) color; 2) colority; 3) colorful
2. выход: 1) recover; 2) recovered; 3) recovery
3. научно: 1) scientifically; 2) science; 3) scientist
4. производство: 1) produce; 2) production; 3) product
5. рост: 1) grow; 2) growth; 3) grown
6. циркуляционный: 1) circulating; 2) circulate; 3) circulation
7. развивать: 1) development; 2) developed; 3) develop
8. связанный: 1) connection; 2) connecting; 3) connected
9. разнообразный: 1) vary; 2) various; 3) variety
10. товарный: 1) market; 2) marketing; 3) marketable

2. Найдите в правой колонке соответствующий перевод:

- | | |
|-------------------------|-------------------------|
| 1. вентилятор | a raw material |
| 2. градирня | b polarization |
| 3. семеноводство | c yield |
| 4. сырьё | d thermal power station |
| 5. урожайность | e compulsory draft |
| 6. поляризация | f consumption |
| 7. мутность | g beverages |
| 8. ТЭЦ | h massecuite |
| 9. сахароза | i seedage |
| 10. сухие вещества | j boiling |
| 11. потребление | k fan |
| 12. принудительная тяга | l cooling tower |
| 13. напитки | m haze |
| 14. зольность | n sucrose |
| 15. утфель | o ash content |
| 16. уваривание | p solids |

3. Переведите на русский язык, предварительно переделав предложения по II типу условных предложений.

(If Past Simple, would V)

1. If one adjusts solids content in massecuite boiling, it will improve an accuracy of control.

2. If you use the achievements in selection and seedage and possibilities of further rise of yield, caccharinity, you will rise sugar – beet industry competitive ability.

3. If our engineers study this developed package of programs , they will calculate the optimum charge of water in cooling tower and optimum number of revolutions of its fan.

4. If your manager shows me quality indices of domestically produced sugar, I will give you recommendations for perfection of technological schematic layout.

5. If I have time, I will tell you about the mathematical model of cooling of turnaround water in a counter flow cooling tower with compulsory draft.

4. Переведите

1. На твоём месте я бы обратил внимание на изменение структуры потребления сахара в России с 20 гг XX в.

2. На его месте я бы посвятил курсовую работу использованию сахара в винодельческой промышленности на различных технологических этапах.

3. На её месте я бы изложил требования к сахару как продукту питания человека, товарной продукции в странах ЕС.

4. Если бы он был здесь, он охарактеризовал бы современные аспекты европейского продовольственного законодательства, требования к качеству сахара в Европе и на международном уровне.

Модуль 4

At a lecture

Professor N. is giving lecture. He has made up his mind to ask his students about their course papers and discuss some questions with them.

Professor N : Well, student A. , please, remind me the topic of your paper.

Student A.: I investigate substances causing the haze of white sugar and describe methods of quality monitoring of the haze of white sugar.

Professor N.: Don` t forget to give the results of definition of the haze.

What about your work, Student B.?

Student B.: My paper covers methods of crystals introduction on boil away of massecuite. It grounds the appropriateness of use of inoculating produced by crystallization from super-saturated solutions with help of nonlinear control program algorithm of temperature rate.

Professor N.: Oh, what an interesting and difficult problem.

If I were you I would give technical characteristics of a crystallizer –cooler for production an inoculating crystals with prismatic habit and description of control devices of grain – size structure of crystals in suspension.

Student B. Thanks for recommendations. By the way, could you advise me some additional literature?

Professor N. With pleasure. It seems to me you should read the book of famous german authers F.Schneider, D. Schliephake, J.Witte. Have you ever heard their names?

Student B. Well, I am afraid not. Thank you very much.

Professor N. Now, Student C., if I am not mistaken you are busy with problems of the state – of the art solutions on selection of the filter type at renovation of the filtration station of the first carbonatation juice.

Student C. Yes, you` re right. I have already presented the relations of filtration rate to pressure, temperature, alkalinity sediment layer thickness.

Professor N.: And it would be better for you to mention the theoretical and practical aspects of filtration rate and sediment layer thickness determination. What can you say about your work, Student D?

Student D: As for me I have thoroughly investigated the boiling and crystallization of sugar massecuite on the basis of systemic analysis. With use of radioactive isotopes I`ve determined the role of recrystallization in the massecuite boiling process and crystal growth regimes – diffusive and kinetic.

Professor N.: Clever of you! When are you going of finish your work?

Student D: Well, I hope I will be able to finish it in a week.

Professor N.: OK. And you, Student E.? Are you ready with your paper?

Student E.: Well, not yet, Professor N. I` ve got some problems.

Professor N.: What problems?

Student E.: You see, I can` t find any examples of the practical use of technology of the seed magma.

Professor N.: To my mind you should study the experience in LPC “Zhabinka sugar factory” in Belarus in 2007. It includes the specification of parameters of the sugar house to the new scheme. They have detailed description of technology seed magma prepared “hot” way to boiling of massecuite the way first crystallization.

Student E.: Thank you very much. I`ll do my best in studying its experience.

Professor N.: Well, let`s call it a day. Good – bye.

Vocabulary:

inoculating massecuite	-затравочный утфель
radioactive isotopes	-радиоактивные изотопы
diffusive regime	-диффузионный режим
carbonated juice	-сатурированный сок
filtration	-фильтрация
suspension	-суспензия
speed of filtration	-скорость фильтрации
alkalinity	-щёлочность
sediment	-осадок
cooler - crystallizer	-кристаллизатор-охладитель
program cooling of solution	-программное охлаждение раствора
grain – size structure	-гранулометрическая структура
solution	-раствор
Methods of quality monitoring	- методы контроля

Grammar exercises:

1. Составьте предложения, пользуясь таблицами А и В. Переведите полученные предложения. Обратите внимание на то, что в таблице А приводятся структуры, в которых инфинитив логически связан с подлежащим и которые переводятся на русский язык сложноподчиненным предложением, где главная часть выражена неопределенно-личным предложением («говорят», «оказывается», «оказалось» и т.п.), а придаточное предложение вводится союзом «что». Например:

He is said to be a good specialist.

- Говорят, что он хороший специалист.

Table A

Sugar	is said	to be extracted from the sugar cane and the sugar
Sugar industry	is known	beet.
The crystals	are considered	to be one of the most powerful industries in
Cane sugar	turned out	Russia.
The sugar beet		to be separated from the liquor or molasses by centrifugal machines.
		to be manufactured from the sugar cane.

		to be produced in small factories without use of centrifuges to form many organic substances other than sucrose.
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В таблице В использованы структуры, в которых после глагола – сказуемого следует сложное дополнение (сочетание существительного в общем падеже или местоимения в объектном падеже с инфинитивом). Сложное дополнение переводится на русский язык придаточным дополнительным предложением с союзами «что», «чтобы», «как». Например:

We know the word 'sucrose' to mean many chemical compounds. – Мы знаем, что слово «сахароза» обозначает многие химические соединения.

The director wanted the students to have their practical training on the sugar factory. – Директор хотел, чтобы студенты прошли практику на сахарном заводе.

Table B

Specialists consider Students know Experiments showed We found	the first step in the manufacturing of sugar cane	to be crushing of the cane for expressing the juice
	the juice	to be clarified by heating with lime
	the beets	to be washed and sliced
	the sugar beet	to take up inorganic nutrient elements from the soil.

2. Переведите на русский язык следующие предложения. Вставьте в предложения подходящие по смыслу слова из приведенного ниже списка.

after	since	many
long	before	never
of	by	yet
already	this morning	ever

1. Have you investigated substances, causing the haze of white sugar_____?
2. They have_____ finished the boiling and crystallization of sugar massecuite on the basis of systemic analysis.
3. I have _____ been to Grevenbroich.
4. We haven` t seen the representative of CPM/Europe _____.
5. Have you _____ been to Germany?
6. I` ll have finished my course paper_____ the end of this semester.
7. Jane had completed the report _____ you left.
8. How _____ have you been at this sugar house?
9. We have received your letter_____ 18 th October.

10. He has known Mr. Brown_____ 1999.
11. How _____ orders have you received this month?
12. _____ they had finished their work, they went home.

3. Переведите на английский язык следующие предложения.

1. Вы не могли бы показать мне результаты определения мутности белого сахара?
2. Я хотела бы описать технические средства контроля гранулометрического состава кристаллов суспензии.
3. Кто может привести примеры зависимости скорости фильтрации от давления, температуры, щелочности, толщины слоя осадка?
4. Ученые смогли доказать роль рекристаллизации в процессе уваривания утфеля.
5. Студенты могут описать технологию затравочного утфеля, приготовленного «горячим» способом.

Модуль 5

Read and translate the following text:

You are at Professor N` s lecture. Read it carefully and translate from English into Russian:

Professor N.: In overwhelming majority of the apparatuses in use the juice purification is performed according to the worst variant of the technological process – between the modes of the complete displacement and mixing with presence of the large bypass and dead components of flow.

As a result of it, the gradual juice treatment does not occur and the total purification efficiency does not exceed 30%. On the basis of the experimental response curves, obtained during the investigation of the hydrodynamic situation in the industrial reactors for raw juice purification (preliners, limers, first and second carbonators) the comparison of densities of distribution of the retention time for the determination of the most important characteristics of the real apparatuses – bypass, dead components of the flows and efficiency of juice treatment.

The comparative analysis of the hydrodynamic situation in the reactors for raw juice purification has shown that only sectional reactors where the gradual juice treatment with the practically equal retention time of the juice flow elements according to the kinetics of the determining reactions takes place can be the most effective variant of the equipment for raw juice purification.

Vocabulary:

Juice purification – очистка сока
Retention time - время пребывания

Gaussian curve – кривая Гаусса
Bypass – байпас
Dead zone – застойная зона
Sectioning – секционирование

Task 1 . Ask all possible questions concerning this lecture.

1 What....

2 Why....

3 How....

4 In what way...

Модуль 6

You are suggested to read some issues, given by during visit R.J. Brantjes, a commissioning engineer from CPM Europe BV. He has visited one of sugar factories in Russia.

Some notes from his professional diary:

- Travelling to site
 - On arrival in noticed that the customer already started the line 1 pelletmill and produced several tons of pellets.
 - One of the workers appears to know quite a bit about working with cpm machines. Its only not clear to me if he is permanently working here or only temporary.
 - Started works according to the checklist
-
- When I arrived at site pelletline one has been started again.
 - They try running in automatic regime on steam and current. But both controllers are not calibrated.
 - After I found that several thing are not correctly commissioned and that the oil flow sensor is bridged I asked to stop the line immediately.
I informed the chief engineer about the situation. Half an hour later the line stopped and I started with checklist oprations on line 1 to.
 - In general I have to say that many of the commissioning know how is missed. Al the details I expected to be wrong are wrong.
 - Made the necessary corrections but found that the oil cooler on line 1 was not working.
 - After lunch the panic arisen because the line had to run again. I decided that it would be best to run on line 2 but we will need to make some corrective actions before we start.
 - When starting up line 2 we ran into some problem with the feeder and had to stop for a moment. After the repair we started again but it might have been necessary to start the first line for a 15-30 minutes as well. As soon as we started the second line the transformer supplying power to the whole pelletising plant burned out.
-
- In general I have to say that the lines are ready for operation with exemptions as motioned below in the tables.

General information pelleting line

In order to correctly operate the pelleting line the following parameters are required for the auxiliaries:

- Saturated steam should arrive with a pressure of not less that 6 bar (10 bar maximum).

-The amount of steam depends on the total capacity of the line(s) in theory 6% from the capacity should be sufficient (as minimum).

-The water content in the dried beet pulp should be in a range of 8-12% water.

-Compressed air should be available with pressure 6 bar and definitely no less than 4 bar.

-Water should arrive with a pressure of 2-3 bar. The amount of water required is 2% of pelletmill capacity (as minimum).

-Minimum temperature at the pelletmill should be > 5 celcius.

1 Mechanical issues CPM installation

Item	Issue	Proposed solution	Party involved	Proposed resolution date
1.1	It appears only one cyclone is installed. By the looks of the size of the ventilator originally 2 where planned.	For the production of pellets it will probably not matter but for the recovery of material and dust pollution in the surrounding area proper functioning can not be guaranteed.	End User	
1.2	Line 1: On the oil lubrication system the oil cooler is replaced with a local variant.	It's recommended to replace with the original part.	End User	
1.3	In the steam system the manometers are not installed correctly	Take corrective action.	End User	Done
1.4	The steam regulating valve is built too far away from the mixer.	CPM recommendation is to install the regulating valve as close to the mixer as possible with at least 1M of straight piping before the valve and a flexible connection piece between the mixer and the steam piping.	End User	

1.5	On the inlet of the mixer a standard valve is installed	Preferably on the mixer inlet a straight opening will be better. Closing of the line at that point also does not make any sense	End User	
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2 Electrical issues CPM equipment

Item	Issue	Proposed solution	Party involved	Resolution date
2.1	Line 1: The mixer motor is electrically burned out. Now the motor is replaced with a 22kW motor.	The reason this motor has overloaded is due to the spreader (Spider) being in the wrong position inside the mixer. Positioning is a commissioning job. The motor must be replaced by a 11kW A.S.A.P. before damages to the interior of the mixer occur.	End User	
2.2	Line 1+2: A new cable needs to be pulled from the control cabinet to the spirax sarco quick shut off valve.	After this a small modification is to be made in the control panel.	End User/CPM	Done
2.3	Oil flow sensors on both the lines are bridged.	Undo bridges and test function of sensor.	End User	Done
2.4	Line 2: Mixer: The automatic fuse is of to low ampere. Now installed 32 but better to install 63A	Replace component. For the time being we place 25A parallel.	End User	
2.5	Line 1+2: The current transformers on the pelletmills are in the wrong location.	Transformers should be in the feeding line not in the star/delta circuit. Already corrected on Line 2	End User	
2.6	Line 1: Oil cooler. Oil cooler is not working. The motor burned out probably due to mechanical damage on the fan blade.	Check system.	End User	
2,7	Line 2: Oil cooler. The rotation direction is wrong.	Change rotation direction	End User	Done
2.8	Cooler: The rotation direction of the grid motor is wrong.	Change rotation direction		
2.9	Line 1+2: Pelletmills: On the pelletmill motor starter circuit (star/delta) there is no thermal protection installed.	Place thermal protection for 253A in the star/delta circuit.	End User	
2.10	The thermal protection on the cooler grid motor is 7A should be 2.55A			

3 Control issues CPM equipment

Item	Issue	Proposed solution	Party involved	Resolution date
3.1	Control panels: The parameters of the frequency controllers have been altered on both systems. Both systems have there own parameter settings now.	Change back to original parameters.	End User	Done
3.2	The line is designed as a feeding screw to 2 pellet lines. There is a material loop from that screw back to the elevator feeding that screw. Material level sensors are not installed in the loop. If a pelletmill stops where will the material go.	Information only	End User	
3.3	The pelletmill is running at +/- 200 ampere. This indicates that the capacity is to low. Additional wear and damage can occur to the die.	Try run the pelletmill at minimum 5 t/hr capacity	End User	

4 Documentation issues CPM equipment

Item	Issue	Proposed solution	Party involved	Resolution date
4.1	Spare parts manual not available on site.	CPM send the manuals to the factory email	CPM	

5 Other issues

Item	Issue	Proposed solution	Party involved	Resolution date
5.1	The line 1 and the cooler were already running when I arrived. In general this is not according CPM policy.			

Grammar Exercises

1. Найдите в правой колонке соответствующий перевод слов:

- | | |
|-------------------------------------|------------------------------------|
| 1. Length of 100g of cosettes | 1.свеклорезка |
| 2. desugarizing | 2.ленточный (кассовый транспортер) |
| 3. scalding, prescalding | 3.длина стружки |
| 4. de-pulping | 4.отделение мезги |
| 5. beet slicer | 5.обессахаривание |
| 6. disc slicer | 6.мезголовушка |
| 7. pulp catcher | 7.дисковая свеклорезка |
| 8. cosettes conveyor | 8.ошпаривание стружки |
| 9. V- shaped cosette | 9. сахарат |
| 10. exhausted coseettees, beet pulp | 10.истощенная меласса |
| 11.pulp pressing | 11.брикетированный брикет |
| 12. pulp ensiling, silage | 12.диффузионный |
| 13. inoculation of ensiled pulp | 13.мелассированный жом |
| 14. molasses addition to the pulp | 14. кормовая патока |
| 15. pulp drying | 15.силосованный (кислый) жом |
| 16. pelleting, pelletizing | 16.жомопрессовая вода |
| 17. rake conveyer | 17.вытяжной вентилятор |
| 18. pressed pulp feeder | 18.пресс для брикетирования |
| 19. pulp drier | 19. сушильный барабан |
| 20. furnace, fire box | 20.склад сухого жома |
| 21. drier drum | 21. желобчатая стружка |
| 22. exhaust (draught, draft) fan | 22. обессахаренная стружка |
| 23.pellet mill | 23. брикетирование |
| 24. dried pulp store house | 24. силосование жома |
| 25. molasses storage tank | 25. мелассирование жома |
| 26. tank car | 26. сушка (сушение) жома |
| 27. wet (green) pulp | 27. прививка жома |
| 28.pulp press water | 28. грабельный транспортёр |
| 29. silage pulp | 29. вагон - цистерна |
| 30. molasses – dried pulp | 30. бак для мелассы |
| 31. pelletized pulp, pellet | 31. шнек для подачи жома |
| 32. final (blackstrap) molasses | 32. жомосушилка |
| 33. exhausted molasses | 33. топка |
| 34. saccharate, sucrate | 34. жомовый пресс |

2. Обращая внимание на суффиксы, подберите к русским словам соответствующие английские слова:

- | | |
|--------------------|---|
| 1. истощенный | 1) exhaust, 2) exhausted, 3) exhaustion |
| 2. шнек | 1) feeder, 2) feed, 3) feeding |
| 3. хранить | 1) storage, 2) store, 3) storing |
| 4. добавление | 1) added, 2) add, 3) addition |
| 5. прививка | 1) inoculate, 2) inoculation, 3) inoculated |
| 6. брикетированный | 1) pelletized, 2) pellet, 3) pelleting |
| 7. длина | 1) long, 2) lengthen, 3) length |
| 8. ошпаривать | 1) scalding, 2) scalding 3) scald |
| 9. ловушка | 1) ~catch, 2) ~catching, 3) ~catcher |
| 10. резать | 1) slicer, 2) sliced, 3) slice |

3 Найдте соответствующий перевод фраз, необходимых для ведения беседы, выучите их наизусть:

1 Let's get down to business. 2 First of all... 3 That's why... 4 at your disposal
5 Can I help you? 6 As a rule... 7 I'd rather have... 8 Anything
else? 9 How are you getting on? 10 That suits me fine. 11 on our part... 12 and
now for...

1 Как дела? 2 В вашем распоряжении 3 Это меня устраивает. 4 Перейдем
к делу. 5 с нашей стороны... 6 Я бы лучше ... 7 Чем могу быть полезен? 8
Прежде всего... 9 ну, а теперь перейдем к... 10 как правило... 11 Что-нибудь
еще? 12 Поэтому...