



Maintenance Manager for Manufacturing: the food & beverage maintenance quick-start guide

SIEMENS

Welcome to a new era of Food and Beverage maintenance

Welcome to Siemens Maintenance Manager for Manufacturing, the cloud-based maintenance solution designed specifically for the unique challenges of food and beverage operations.

In an industry where every minute of downtime can mean thousands of dollars in lost production and potential food safety risks, Maintenance Manager transforms your maintenance approach from reactive firefighting to proactive asset management.

This quick-start guide will show you how to get up and running with Maintenance Manager quickly and effectively, helping you reduce downtime, improve operational efficiency, and simplify your maintenance operations.

Whether you're managing a small processing facility or operating on a larger scale, Maintenance Manager's intuitive design ensures your team can start seeing value from day one.

What you'll learn:



How to create and manage work orders efficiently



Setting up preventive maintenance schedules for F&B equipment



Leveraging mobile capabilities for plant floor efficiency



Understanding dashboard insights for better decision-making



Implementing Food & Beverage best practices

The F&B maintenance challenge: Why Maintenance Manager?

Food and beverage manufacturers face five unique maintenance challenges that generic solutions simply can't address effectively:

1

Aging equipment and complex systems

Challenge: Legacy machinery requires specialized knowledge and frequent attention.

Maintenance Manager Solution: Centralized asset management with detailed maintenance histories and mobile access to critical information when and where you need it.

2

Lean maintenance teams

Challenge: Doing more with fewer resources while maintaining high standards.

Maintenance Manager Solution: Automated work order generation, intelligent assignment rules, and mobile-first design that maximizes technician efficiency.

3

Strict compliance requirements

Challenge: Meeting FDA, HACCP, and other regulatory standards with proper documentation.

Maintenance Manager Solution: Automated record-keeping, audit-ready reports, and compliance-focused preventive maintenance schedules.

4

Unplanned downtime

Challenge: Equipment failures during critical production runs.

Maintenance Manager Solution: Proactive maintenance scheduling and real-time visibility into asset health to prevent unexpected breakdowns.

5

Manual, paper-based processes

Challenge: Inefficient communication and lost documentation.

Maintenance Manager Solution: Digital work orders, mobile app functionality, and cloud-based accessibility from anywhere.



Getting started with Maintenance Manager: Your quick-start checklist

Follow this streamlined checklist to get your Food and Beverage operations running on Maintenance Manager quickly:

DAY 1

Initial setup

- ☐ Log in to your Maintenance Manager account
- ☐ Update your organization profile
- ☐ Add your first location (production facility)
- ☐ Invite your maintenance team members

DAYS 1-2

Asset registration

- ☐ Add critical F&B equipment (mixers, conveyors, packaging lines)
- ☐ Use mobile OCR to scan equipment nameplates
- ☐ Set up asset categories (Processing, Packaging, Utilities, Safety)
- ☐ Define asset locations within your facility

DAY 2

Team configuration

- ☐ Assign user roles (Administrator, Technician, Requester)
- ☐ Set up assignment rules for automatic work order routing
- ☐ Configure mobile app notifications
- ☐ Test work order creation and assignment

DAY 3

First preventive maintenance schedule

- ☐ Create your first PM schedule (start with daily sanitation)
- ☐ Set up weekly equipment calibrations
- ☐ Schedule monthly safety inspections
- ☐ Review and adjust PM timing for production schedules

F&B tip: Start with your most critical assets: those that directly impact food safety or cause the most production disruption when they fail.



F&B-specific PM examples:

Daily tasks

1. Sanitation verification checks
2. Temperature monitoring equipment calibration
3. Safety system inspections

Weekly tasks

1. Food grade lubrication and seal integrity audit
2. Conveyor belt 'Fray and Tension' inspection
3. Condenser and evaporator coil cleaning

Monthly tasks

1. Refrigeration and cooling system inspection
2. Production equipment deep cleaning
3. HVAC filter replacement

Compliance note: Maintenance Manager automatically generates documentation for all PM activities, creating an audit trail that satisfies the U.S. Food and Drug Administration (FDA) and Hazard Analysis Critical Control Point (HACCP) requirements.

Mobile-first maintenance: Power in your pocket

Let's explore how the Maintenance Manager mobile app helps technicians stay productive on the plant floor and on the go by putting essential maintenance management capabilities directly in their hands.

Mobile app basics

Key features for F&B technicians:



Work order management

View, update, and complete work orders without leaving the production area.



Asset information

Access equipment manuals, maintenance history, and specifications instantly.



Photo documentation

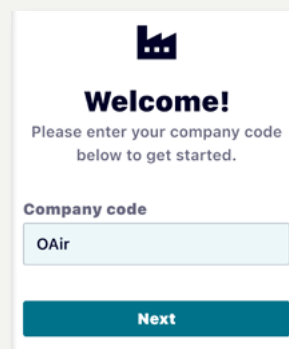
Capture before/after photos for compliance and quality records.



Real-time updates

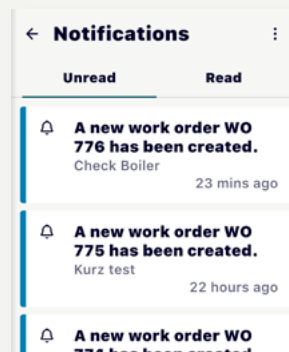
Communicate with supervisors and request additional resources immediately.

Getting started with Mobile



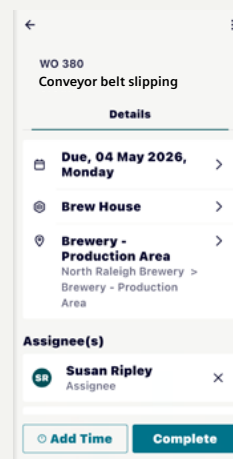
1. **Download** the Maintenance Manager mobile app from your device's app store

2. **Log in** with your credentials



3. **Enable** push notifications for work order updates

4. **Sync** your assigned work orders



Mobile-first advantage

Technicians can complete tasks directly from the plant floor using the Maintenance Manager mobile app, eliminating trips back to the office and reducing response time.



OCR capabilities: Building your Asset Register

One of Maintenance Manager's most powerful features is its optical character recognition (OCR) capability. It converts images of the equipment nameplates into machine-readable text that can be utilized to create a new asset in the asset register. This makes keeping your roster of assets current with complete information without the need for error-prone and time-consuming manual data entry.

How to create your Asset Register

- 1. Scan equipment nameplates:** Point your mobile device at equipment nameplates to automatically capture:
 - Manufacturer information
 - Model numbers
 - Serial numbers
- 2. Instant asset creation:** OCR data automatically populates asset records, ensuring accuracy and saving time.
- 3. Input available asset specifications:** Add equipment information and digitized documentation

Assets				+ Add Asset
Search	Asset Name	Type	Asset #	Manufacturer
	Annual pump cleaning	Other	00011	NA
	Blender inspection	Other	CNL-00002	WILD GOOSE
	Bright tank check	Tank	TAN-00003	ABS Commercial
	Centrifugal pump	Other	00005	Toyota
	Change air handle filters	Other	00001	BLICHMANN

Efficiency tip: Train technicians to use the mobile app for all maintenance activities. This eliminates paperwork, reduces data entry errors, and provides real-time visibility into maintenance operations.

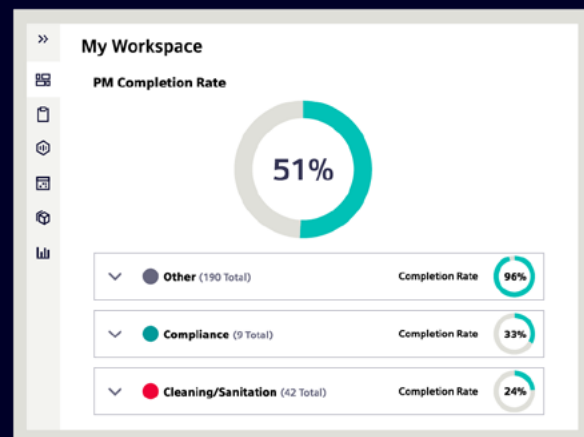
Gaining insight: Understanding your dashboard

The dashboard's "My Workspace" feature helps you see the big picture of your maintenance operations by providing a real-time view of key metrics, work activity, and overall performance.

Key metrics for F&B operations

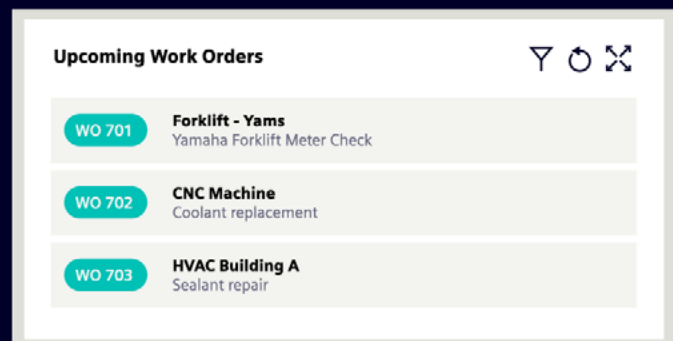
1. PM Completion Rate

1. **What it shows:** Percentage of preventive maintenance tasks completed on time
2. **F&B importance:** Critical for food safety compliance and regulatory audits
3. **Target:** Aim for 95%+ completion rate, especially for sanitation and safety PMs



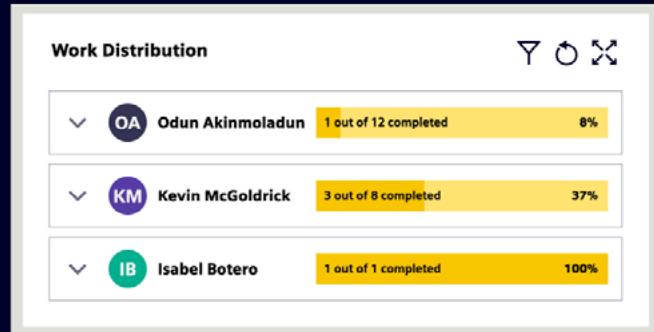
2. Upcoming Work Orders

1. **What it shows:** Scheduled maintenance for the next 90 days
2. **F&B application:** Plan around production schedules and seasonal demands
3. **Action:** Coordinate with production planning to minimize disruption



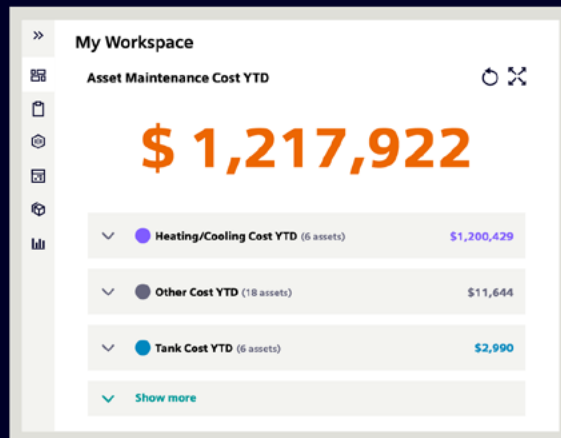
3. Work Distribution

1. **What it shows:** Workload balance across your maintenance team
2. **F&B benefit:** Ensure adequate coverage during peak production periods
3. **Management:** Balance routine maintenance with emergency response capability



4. Asset Maintenance Cost (Admin View)

1. **What it shows:** Year-to-date maintenance spending by asset
2. **F&B value:** Identify high-cost equipment for replacement consideration
3. **Planning:** Budget for upcoming maintenance and capital improvements



Making data-driven decisions:

1. **Red flags:** Low PM completion rates may indicate understaffing or scheduling conflicts
2. **Opportunities:** Consistent high-cost assets may benefit from upgraded PM schedules
3. **Trends:** Use historical data to predict maintenance needs during busy seasons

F&B maintenance best practices with Maintenance Manager

Food and beverage operations require a maintenance strategy that supports food safety, production efficiency, and regulatory compliance. Maintenance Manager helps you manage these priorities through preventive maintenance scheduling, production-focused maintenance planning, and comprehensive documentation that simplifies audit preparation.



Hygiene and sanitation-focused PMs

Daily sanitation protocols:

- CIP system verification
- Hand-washing station inspections
- Pest control monitoring points
- Temperature monitoring equipment checks

Weekly deep cleaning:

- Equipment disassembly and cleaning
- Drain and floor sanitization
- Air filtration system maintenance
- Calibration of critical control point equipment



Batch production equipment strategies

Recipe-based maintenance:

- Link maintenance schedules to production batches
- Schedule cleaning between product changeovers
- Coordinate maintenance with production planning
- Track equipment performance by product type

Seasonal considerations:

- Adjust PM frequencies during peak seasons
- Pre-season equipment preparation schedules
- Post-season deep maintenance and storage prep



Leveraging data for food safety audits

Audit preparation made easy:

- Export maintenance records by date range or equipment type
- Demonstrate preventive maintenance adherence
- Show corrective action documentation

Documentation best practices:

- Include photos in all sanitation work orders
- Record temperatures and measurements in PM tasks
- Document any deviations from standard procedures
- Maintain digital signatures for accountability

Compliance tip: Set up automated reports to be generated monthly, creating a continuous audit trail that demonstrates your commitment to food safety standards.

Compliance at your fingertips

Maintaining regulatory compliance requires accurate documentation, complete maintenance records, and the ability to quickly demonstrate adherence to food safety standards. Maintenance Manager simplifies this process by automatically capturing maintenance activities, storing audit-ready records, and generating compliance reports that help food and beverage organizations prepare for inspections and audits with confidence.

Key compliance features

Automated record-keeping:

- All maintenance activities are time-stamped and digitally signed
- Photo documentation provides visual proof of completed work
- Historical records are maintained indefinitely in the cloud

Regulatory reports:

- FDA-ready maintenance logs
- HACCP critical control point documentation
- Safe Quality Food (SQF) and Brand Reputation through Compliance Global Standards (BRCGS) audit trail reports

Audit preparation:

- **Pre-audit setup:** Configure automated monthly compliance reports
- **Documentation review:** Ensure all critical equipment has complete maintenance records
- **Report generation:** Export comprehensive maintenance history with one click

Beyond the quick start: What's next with Maintenance Manager

Once you've established the fundamentals of maintenance management, Maintenance Manager offers advanced capabilities that can help you strengthen reliability, improve operational efficiency, and gain deeper insights into equipment performance.

From trend analysis and role-based access controls to integrations with business and production systems, these advanced tools enable your organization to move from reactive maintenance management to a more strategic, data-driven approach.

Advanced tools

Historical tracking for continuous improvement:

- Analyze maintenance trends to optimize PM schedules
- Identify recurring issues for root cause analysis
- Track Mean Time Between Failures (MTBF) for critical equipment

Role-based access for streamlined teams:

- Customize user permissions by department and function
- Ensure sensitive cost information is restricted appropriately
- Maintain security while enabling collaboration



SUCCESS STORY

Kettle Cuisine

Kettle Cuisine is a prominent food manufacturer with five plants across the U.S. The Green Bay, Wisconsin, facility is the most profitable despite not being the biggest in size. The plant serves major food service distributors and functions as key suppliers for popular brands.



[See how Kettle Cuisine](#) decreased desk time by almost 70% with Maintenance Manager for Manufacturing's mobile-first design.



Ready to transform your F&B maintenance?

You now have the foundation to begin building a more proactive, efficient, and compliant maintenance program with Maintenance Manager.

By combining mobile accessibility, intelligent automation, and capabilities tailored to the unique needs of food and beverage manufacturers, Maintenance Manager helps teams improve equipment reliability, support food safety initiatives, and streamline daily maintenance operations.

As you continue your journey, start with your most critical assets, expand your preventive maintenance program over time, and use reporting and performance data to continuously refine your maintenance strategy and measure success.

Next steps:

- 1. Start small**
Begin with your most critical assets and basic PM schedules.
- 2. Scale gradually**
Add more equipment and advanced features as your team becomes comfortable.
- 3. Measure success**
Track key metrics like PM completion rates and downtime reduction.
- 4. Continuous improvement**
Use the reporting capabilities to optimize your maintenance strategy over time.

Get started today

Ready to see Maintenance Manager in action? Contact our F&B specialists for a personalized demonstration tailored to your needs.

Explore more Siemens Asset Management solutions at assetmanagement.siemens.com

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