

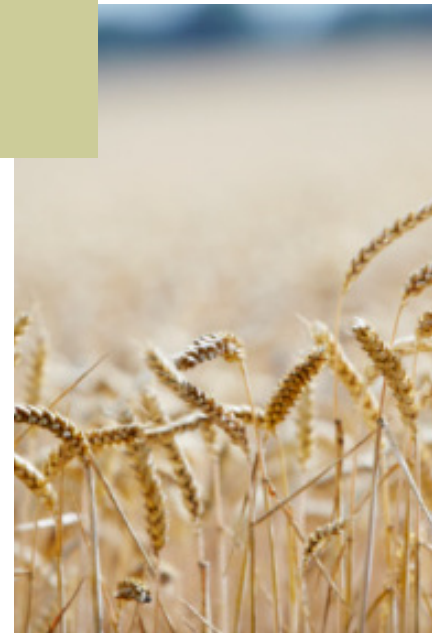
In Your Corner



Drying Grain Safely

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As a premier provider of insurance protection for the grain processing and storage industry, it is our goal that your business prospers, avoiding unnecessary damages and business delays due to circumstances that are preventable. We offer the following recommendations to help ensure safe and trouble free drying operations.



Dryer Inspections:

- Have dryers inspected by a qualified service technician.
- Have gas pressure regulators and L.P. gas vaporizers checked by trained gas company personnel for proper operating pressures and for leaks.
- Check burners visually for debris, and make sure all the orifices are clean.
- Check fan housing and fan blade for dirt accumulation; make sure drain holes in the bottom of the fan housing are kept clean.
- Check for wear on any belts, and adjust tension; make sure all guards are in place.
- Check all bearings to make sure the mounting bolts are tight and the collars are secured; lubricate if needed.
- Check electrical controls and switches; make sure thermostats are controlling air temperatures accurately, high temperature limit switches (cut-out switch), air flow switches, and flame detectors are in place and working.
- Clean out any old grain and debris from last year's operation.

Dryer Operations:

- Make sure operators follow all manufacturers' recommendations.
- Make sure the operator of dryer is properly trained and the dryer is not left unattended during operation to ensure the dryer continues to function correctly and the quality of product is being properly maintained.
- Most grain dryers are designed to reduce moisture by 5% per hour per at full capacity at a temperature not exceeding the highest degree setting of the dryer. The risk of fire can be reduced by drying at temperature settings of 180 degrees F or less.
- Do not modify the original controls (such as the gas pressure regulator setting) and do not bypass safety shut down controls.
- Flame color is a good indicator for proper burner operation:
 - **blue flame** - complete combustion
 - **blue flame** which pops when gas is shut off - foreign material partially plugs orifices; check inlet air adjustment
 - **long yellow flame** - poor combustion; clean burner; check pressure regulators and inlet air adjustment
- Frequently inspect the drying system for chaff build-up in the plenum and grain chamber. In some dryers, weeds, stems and pods may interfere with the movement of grain through the dryer.
- Vents should be checked, and fuel nozzles cleaned, whether LP or NG, at least every 12 hours of operation.
- Avoid drying product if it is below freezing. Some gas companies may shut off dryers at that point. Moisture may clog vents blocking the heat escape from dryer in low temperatures.
- Avoid trying to dry certain products, such as soybeans, corn and wheat, too quickly.

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Emergency Action Plan (EAP):

Make sure your EAP is current in case of LP, natural gas leak, or explosion.

Be aware of nearby population centers such as schools, nursing homes, apartments, and other groups who will need notice and/or assistance in the event of an evacuation.

Have response teams trained and prepared to implement your EAP and evacuation plans as needed, ensuring the safety of all employees and others as may be warranted.

If A Fire Happens:

- Immediately shut off the fuel source and the electrical power to the fan, and contact your local fire department.
- Be sure to keep fire extinguishers (20# multi-purpose ABC) available near the dryer at all times.
- Call 911 immediately (or your local fire department emergency number).
- Be sure staff is knowledgeable as to how to use your fire extinguishers before a fire occurs.
- Do not use water on an electrical fire.

Report your claim as soon as possible.

This can be done through your agent or broker, or by contacting Penn Millers Insurance Company. Claims may be reported directly through the following means:

Calling toll-free at

800-233-8347

(24 hours a day, 7 days a week)

Faxing 570-822-2165

E-mailing us at Claims@pennmillers.com



Fire Extinguisher Operating Procedures

To Operate a Fire Extinguisher:

1. Take extinguisher from mounting bracket.
2. Remove locking pin, ring, clip, level, etc. Get into a crouching position on the upwind side of the fire.
3. Point extinguisher nozzle at base of fire and squeeze the lever or handle.
4. Discharge using a sweeping motion from side to side at the base of the fire.

NEVER attempt to put out a fire if you have any doubts about your ability to extinguish it. Wait for fire department personnel who have the proper equipment and are trained in fire fighting procedures.

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