

Do's and Don'ts List

In order to assure that the operator is properly utilizing the Water Dosage device at all times, a Do's and Don'ts lists have been put together. The lists should be used by the operator as a check list to make sure that he is performing the tasks correctly and that he has not forgotten a step.

Do's

Before Baking Cheesecake

- Set Main Control Box switch to Cheesecakes
- Set Conveyor Speed know to the location in between the black lines
- Set all 8 orange water nozzles to face downwards
- If the last run is less than 8 sheet pans, sent dummy pans to fulfill the 8 locations

After Baking Cheesecake

- Set Main Control Box switch to Normal
- See if the 8 orange water nozzles are dirty. If so retrieve them and wash them
- Set all 8 orange nozzles to face upwards

Don'ts

Baking Cheesecake

- Do not run cheesecakes when the Main Control box switch is set to normal
- Do not switch the speed of the conveyor belt
- Do not remove a nozzle because there is not a sheet pan. (Send dummy sheet pans)