CG 46 CODE Y1-820-D FRG ____

LOT A2J83 (5)

EST. WT. 2563* LBS.

106

TYPED BY: JMH

MAKING NOTES _____

Note:
SPLIT OFF 2-CARS (±550# DRY TO LOT A2J85; DRY 28 hrs / 180°F
SPLIT OFF 2-CARS (±550# DRY TO LOT A2J86; DRY 36 hrs / 150°F

INSTRUCTIONS = PRESSING = RECORD

| | | | | |
|---|---|---|---|---|
| VAT | | | 106 | |
| DATE | | | 1-20-84 | |
| TIME | | | 5:00 | |
| RELEASED BY | | | | |
| PRESS | 32 | 33 | 35 | M-1 |
| NO. OF CAKES | 60 | 62 | 60 | 64 |

PRESS WITHOUT AGITATION
WASH TO 250 M MHOS - 35-75 F WATER
TEST AFTER 4 HOURS
LOAD ON 6 CARS FOR 30 SERIES PRESS

NOTE: ABOVE SPLIT-OFFS FOR DRYING STUDY

SAMPLES 1-GAL
DELIVER TO EAS

| PRESSLOAD | 1ST | 2ND | 3RD | 4TH | 5TH |
|---|---|---|---|---|---|
| STARTED | 6:30 pm | | | | |
| CAKES USED | 60 | | | | |
| WATER ON | 8:30 pm | | | | |
| HRS. WASHED | | | | | |
| M MHOS | 200 | | | | |
| HRS. WASHED | | | | | |
| M MHOS | | | | | |
| HRS. WASHED | | | | | |
| M MHOS | | | | | |
| CAKE CONDITION | | | | | |
| NO CARS LOADED | 2 | | | | |

EXPLAIN LOSSES _____

SAMPLED BY
RELEASED BY SW BZ

= DRYING =

DRY 20 HOURS AT 220 F

LUMP: - OK - WET - SALTS - CONTAMINATD

ADDITIONAL DRYING HOURS REQUIRED

NO DRUMS 6
LUMP WGT 825

NO CARS PULLED
SAMPLED BY
RELEASED BY

SAMPLES 1-QT
DELIVER TO EAS

= GRINDING =

MILL 10 LSP 1/8" RP SCREEN 1750 RPM
MAX. TEMP. 140* F
INERT MILL WITH CO2 WHEN GRINDING
PER O.P.# O.F. 0043
GRIND LOT A2J83 1ST
BRUSH MILL, THEN GRIND A2J85, 2ND
BRUSH MILL, THEN GRIND A2J86, LAST

SAMPLE WITHOUT MIXING
SAMPLES 2 ENV & 2 PT CANS + 1-GAL, TO EAS
DELIVER TO CTL

SCREEN RPM
MAX. TEMP. F

EXPLAIN LOSSES

DATE MIXED

SAMPLED BY 1/28/82
RELEASED BY 271

PRODUCT NAME = DALAMAR YELLOW - R

CC 46 CODE YT-820-D PKG ____

LOT A2J83 JAN 20 1982

EST. WT. 2563# LBS.

BLEEDING 1/12/82

| PROCESSES | APPROVED BY |
|---|---|
| YT-820-D (D) | EWK 10/21/81 |

TYPED BY: JMH

MAKING NOTES _____

JOB NAME 46YT820DPD

| INSTRUCTIONS | = | PRESSING = | RECORD | | | | |
|---|---|---|---|---|---|---|---|
| VAT | | PRESSLOAD | 1ST | 2ND | 3RD | 4TH | 5TH |
| DATE | | STARTED | | | | | |
| TIME | | CAKES USED | | | | | |
| RELEASED BY | | WATER ON | | | | | |
| PRESS | 32 \| 33 \| 35 \| M-1 | HRS. WASHED | | | | | |
| NO. OF CAKES | 60 \| 62 \| 60 \| 64 | M MHOS | | | | | |
| PRESS WITHOUT ACITATION | | HRS. WASHED | | | | | |
| WASH TO 250 M MHOS - 35-75 F WATER | | M MHOS | | | | | |
| TEST AFTER 4 HOURS | | HRS. WASHED | | | | | |
| LOAD ON 10 CARS FOR 30 SERIES PRESS | | M MHOS | | | | | |
| LOAD ON 6 CARS FOR M-1 PRESS | | CAKE CONDITION | | | | | |
| MEMBRANE PRESS - SLURRY TEMP MUST | | NO CARS LOADED | | | | | |
| NOT EXCEED 160*F OR 15 PSI BACK | | EXPLAIN LOSSES _____ | | | | | |
| PRESSURE AT THE INLET FEED GAUGE. | | | | | | | |
| WATER TEST, FILL, WASH & COMPRESS | | | | | | | |
| PER O.P.# P.0081 | | | | | | | |
| SAMPLES | | SAMPLED BY | | | | | |
| DELIVER TO | | RELEASED BY | | | | | |

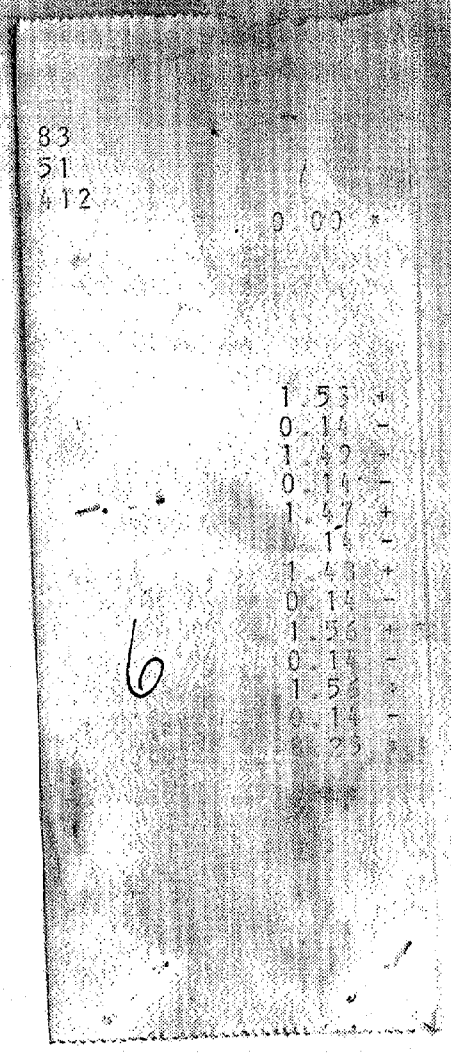
= DRYING =

| | |
|---|---|
| DRY 20 HOURS AT 220 F | LUMP: - OK - WET - SALTS - CONTAMINATD |
| | ADDITIONAL DRYING HOURS REQUIRED |
| SAMPLES | NO CARS PULLED NO DRUMS |
| DELIVER TO | LUMP WGT |
| | SAMPLED BY |
| | RELEASED BY |

= GRINDING =

| | |
|---|---|
| MILL 10 LSP 1/8" RP SCREEN 1750 RPM | SCREEN RPM |
| MAX. TEMP. 140* F | MAX. TEMP. F |
| INERT MILL WITH CO2 WHEN GRINDING PER O.P.# O.F. 0043 | |
| | EXPLAIN LOSSES |
| SAMPLE WITHOUT MIXING | DATE MIXED |
| SAMPLES 2 ENV & 2 PT CANS | |
| DELIVER TO CTL | SAMPLED BY |
| | RELEASED BY |

DUP050110641




DUP050110642