

LOT L2K82

EST. WT. 2126* LBS.

M-1
106/PP

TYPED BY: JMH

MAKING NOTES

JOB NAME: 46YC011APC

INSTRUCTIONS

= PRESSING =

RECORD

VAT
DATE
TIME
RELEASED BY
PRESS 32 33 35
NO. OF CAKES 60 60 60
PRESS WITHOUT AGITATION
WASH TO 250 M MHOS - 35-75* F WATER
TEST AFTER 4 HOURS
LOAD IN 212 DRUMS AT 300* NET.
FOR 30 SERIES PRESSES AIR BLOW 15
MINS. AT 40 PSI.
MEMBRANE PRESS - SLURRY TEMP MUST
NOT EXCEED 160*F OR 15 PSI BACK
PRESSURE AT THE INLET FEED GAUGE.
WATER TEST. FILL, WASH & COMPRESS
PER O.P. & P.0081.
THIEF SAMPLE PER SOP PLUS 1 QUART
DELIVER TO CTL

PRESSLOAD
STARTED
CAKES USED
WATER ON
HRS. WASHED
M MHOS
HRS. WASHED
M MHOS
HRS. WASHED
M MHOS
CAKE CONDITION
NO CARS LOADED
EXPLAIN LOSSES

1ST	2ND	3RD	4TH	5TH
8:00 AM				
6:4				
1:0 AM				

= DRYING =

***** DO NOT DRY *****

= GRINDING =

**** DO NOT GRIND ****