



CLEANING SCHEDULE



























Rev 2
08/05/2019

Two Pocket Roll Plant & Roll Forming Unit (if Fitted)



- Always ensure that the machine is switched OFF at the mains power supply before any cleaning or maintenance work takes place

- Before beginning work, start the machine for 2-3 minutes without dough to ensure any loose residue is dislodged from the system

Ref.	Part or Machine section		Daily				Weekly	
			Brush	Scraper	Vacuum	Damp cloth	Brush	Vacuum
1		Flour Dusters						
2	Hopper System							
3		Pre-Scaler						
4	Filling Chamber & Piston System							
5		Drum & Rounder						
6	Roller & Brushes							
7		Moulding Head and Hopper front flap						
8	Roll Forming Unit							
9		All Internal and External Surfaces			