Operating Instructions for Snack Production System

Introduction

This document provides detailed operating instructions for the snack production system. Please read these instructions carefully before operating the system.

Starting the Workday

1. **Power Off:** Ensure all switches are in the off position before starting.

2. **Main Power:** Press the main power switch X7 to activate the system.

3. **Emergency Stop:** Verify that the emergency stop switches X5 are released and not pressed.

4. **System Readiness:** Confirm that light Y0 is illuminated, indicating the production line is ready.

Operation Procedure

1. **Raw Materials Check:** Verify that there are sufficient raw materials (oats, protein powder, honey) available in the system.

2. **Snack Selection:** Select the desired snack type using the selection switches (M5 for classic, M10 for protein).

3. **Mixing:** Press the mixing switch X3 and wait for the specified time (15 seconds for classic, 30 seconds for protein). Ensure light Y3 is illuminated during mixing.

4. **Baking:** After mixing, press the start baking switch X2. Monitor light Y0 which indicates active baking.

5. **Packaging:** After baking, press the start packaging switch X6. Ensure light Y4 is illuminated during packaging.

Shutdown Procedure

- **Emergency:** Press the emergency stop switch X5 to immediately stop all processes.

- **Normal Shutdown:** Press the main power switch X7 to turn off the system. Verify that light Y0 is off.

Maintenance

1. **Material Check:** Check the quantity of materials in the system (oats, protein powder, honey) using registers D1110, D1130, and D1150.

2. **Refill:** Refill materials as needed according to safety instructions.

3. **Inspect Lights and Switches:** Inspect the condition of all lights and switches in the system.

Appendix: Explanation of Switches and Lights

- **X7:** Main power switch.

- **X5:** Emergency stop switches.

- **X3:** Mixing switch.

- **X2:** Start baking switch.

- **X6:** Start packaging switch.

- **Y0:** Indicates system readiness and active baking.

- **Y3:** Indicates the mixing process.

- **Y4:** Indicates the packaging process.

- **D1110, D1130, D1150:** Registers showing the quantity of materials in the system.

Additional Notes:

- **Safety:** Adhere to all safety guidelines when operating the system.

- **Routine Maintenance:** Perform regular maintenance checks on the system.

- **Modifications:** Any changes to these operating instructions must be made by a qualified technician.

Note: Consider adding diagrams or flowcharts to visually represent the process for better understanding.

Would you like me to add more details or make specific changes to the README?

Here are some additional suggestions for improvement:

- **Clarity and Conciseness:** Ensure that the instructions are clear, concise, and easy to understand, even for operators with limited technical experience.

- **Visual Aids:** Incorporate diagrams or flowcharts to visually represent the process, especially for complex steps.

- **Troubleshooting:** Include a basic troubleshooting section to help operators identify and resolve common issues.

- **Safety Emphasis:** Reinforce the importance of safety throughout the document.

- **Customization:** Consider adding a section for customization options, if applicable (e.g., adjusting recipe parameters).