AUTOMATION OF COOKIE OVEN

1. Mixing:

* Dough preparation will take place in this step
* Proper measurements of elements required for a quality dough has to be taken care
* A good taste will come 70% by proper mixing of dough

1. Sheet or Laminating:

* Once the dough is prepared, cut it into pieces and laminate to proper size or roll to a proper shape.

1. Baking:

* A proper temperature has to be maintained while baking, otherwise Cookie will be damaged.

1. Filling

* Fill the cookies with proper toppings like choco chips etc..

1. Cooling & Freezing:

* Cooling and freezing can be taken care at a time if maintains proper temperatures.
* The above point doesn’t mean that directly keep the cookie in the freezer. Firstly maintain a room temperature and then decrease the temperature gradually.

1. Packing:

* Packing based on packet sizes has to be properly done and shouldn’t break the cookies while packing.

Key factors before packing:

1. Proper size, shape and look of cookie.
2. Taste of cookie.
3. Based on DOM, cookies must be packed.