## Baking Band Tracking, Conditioning, & Inspection

## Inspection

Band

The baking band, oven, and other associated components should be inspected at regular intervals for correct operation and possible equipment or processing defects according to the following checklist:

Control Systems

☐ Contains no product debris	☐ Free turning
☐ Equal tension across its full width	☐ Bearings are in good condition
☐ Equal edge sag on both sides of the band	☐ Bearings have been lubricated (if applicable)
☐ No broken welds	☐ Roll faces are in good condition
☐ No curl along belt edges	☐ Rolls are free-pivoting
☐ No broken wires	☐ Proper clearance exists between controls and bel
□ Not out of crimp	☐ Controls are located in the proper location
□ Not discolored	
☐ Product load is evenly distributed	Roller Supports
	☐ Free turning
Oven	☐ Exhibit concentric rotation
☐ Produces equal heat distribution across full belt width	☐ No flat spots
☐ All vents are operating properly to prevent "zonal"	☐ Shaft is not broken
heat build-up	☐ Properly adjusted
☐ All oven doors are shut, if doors must be opened,	Level
open an equal number of doors on both sides of oven	
	Take-Up
Band Path	☐ Air pressure setting is correct
☐ No obstructions	☐ Equal air pressure in both cylinders
□ Not contacting framework	☐ Adequate free travel
☐ Not overhanging any rollers	☐ Equal travel on both sides
☐ Not passing under any rollers	☐ Tracks are clean
☐ Does not waver through oven	
☐ Does not waver at terminal drums	Slider Supports
☐ Light contact with the controls	Level
☐ All limit switches are properly located	☐ Securely fastened to the frame
☐ Cleaning brush is not binding	☐ Smooth transition between joints
	□ Not warped or damaged
Terminals & Major Rolls	☐ No product debris
☐ "Flat-faced" (not crowned)	2 CA 4 CA
☐ Parallel to each other and perpendicular to the belt	
☐ No build-up of product debris	
☐ Shaft is not broken	
□ No objects between belt and drum	