Client:	Product −1−	Product −2−	Product −3−
P R O D U C T			
BAKING: **No of Rack Ovens/single, double, quad** **Travelling Ovens – width / decks** **Deck Ovens – Tray capacity per oven**			
TRAY Dimensions cm **Length= Width=**			
R A C K S Dimensions cm **Height= Width= Length=**			
Product Unit Weight gr			
Product Unit Dimensions cm			
Products per Tray			
Baking Time & Temperature			
AMBIENT Temp Required **Min 35 deg C**			
P R O D U C T I O N **Daily in Racks** **Per Hour in Racks**			
Daily Work – 24hrs (number of shifts and working hours for shift)			

Client:	Product –4–	Product –5–	Product –6–
P R O D U C T			
BAKING: **No of Rack Ovens/single, double, quad** **Travelling Ovens -** **Deck Ovens – Tray capacity per oven**			
TRAY Dimensions cm **Length= Width=**			
R A C K S Dimensions cm **Height= Width= Length=**			
Product Unit Weight gr			
Product Unit Dimensions cm			
Products per Tray			
Baking Time & Temperature			
AMBIENT Temp Required **Min 35 deg C**			
P R O D U C T I O N **Daily in Racks** **Per Hour in Racks**			
Daily Work – 24hrs (number of shifts and working hours for shift)			