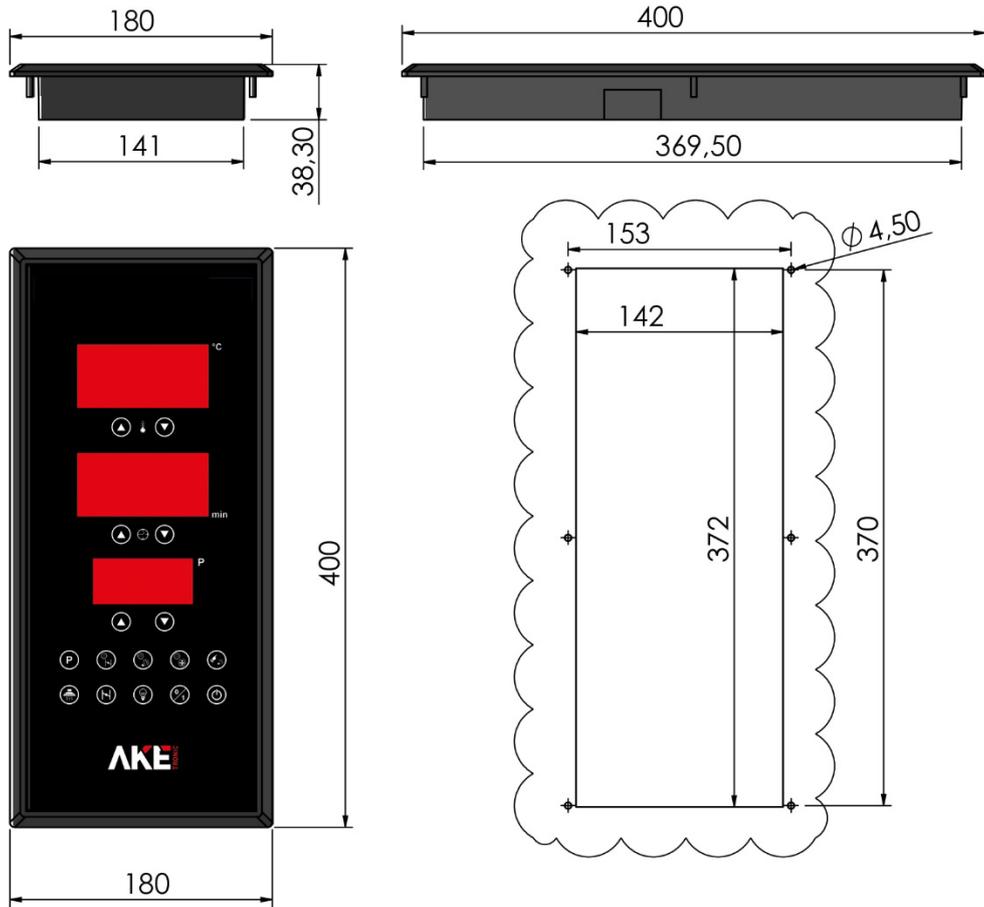


# ROTARY BREAD OVEN CONTROLLER (7 SEG TOUCH) USER MANUAL

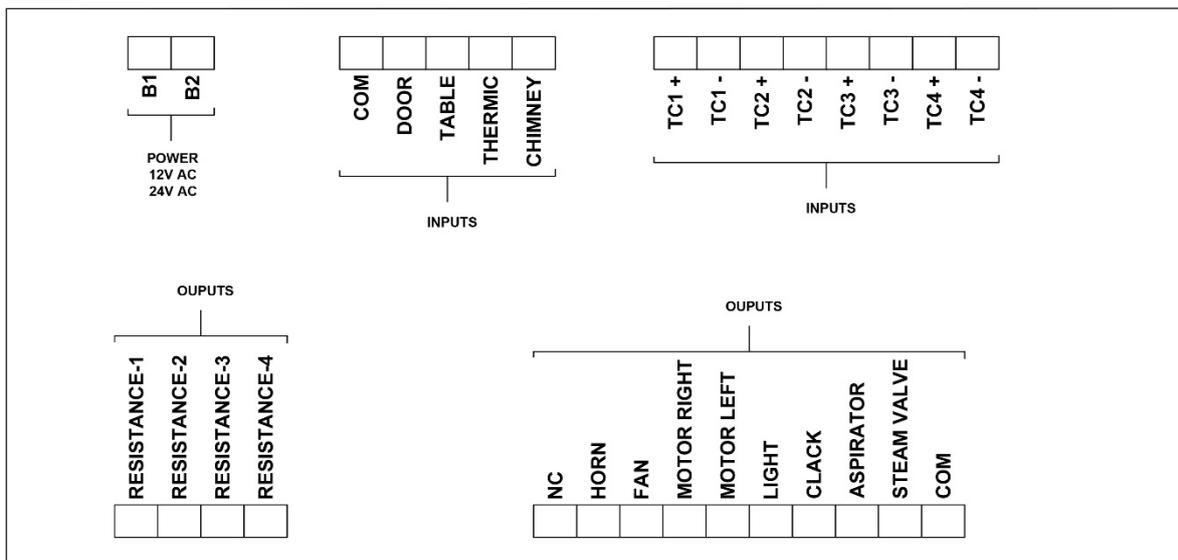
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## 1.DEVICE DIMENSIONS



## 2.DEVICE CONNECTION DIAGRAM



### 3. CAUTIONS

- Be sure to read the operating instructions before using the appliance and follow the instructions and cautions in the manual when using the appliance. Otherwise the responsibility for accidents and damages that may belong to the buyer.
- Installation and connection of the device should be done by experienced technicians in accordance with the diagram. Otherwise the responsibility belongs to the buyer.
- The operating ambient temperature of the device should be between 0 to 50 °C.
- The supply voltage must be checked before the device is energized.
- Precautions must be taken to prevent liquid flow into the device and metal chips to conduct. Otherwise, there may be accidents such as fire and electric shock.
- In case of any malfunction, do not interfere with the device. If the malfunction continues, notify the service in writing with the explanation.
- Electrical and mechanical precautions must be taken to prevent accidents and damages if the device is broken while being attached to the machine.
- Never remove the warranty label. Otherwise, your device is not covered by the warranty. The appliance must be repaired by authorized service personnel.
- The cables carrying the sensor and input signals to the device shall be prevented from being moved and influenced separately as far as possible from the inductive load cables operating as feed, control, switching.
- Shielded cables should be selected for the cables that carry the sensor and input signals to the device, and the cable shield must be connected to the ground.
- If more than one electronic device is used, separate feeder lines for each device must be towed. Insulation traces and line filters should be used on the supply line where there is excessive electrical noise.
- No control circuit should be connected to the device supply line.
- The appliance should be cleaned with a soft, damp cloth with a front panel. Thinner etc. do not use substances.
- Please do not use high-torque screwdrivers when mounting the device.

#### 4. HOW TO USE TOUCH PANEL

- When the machine is power on, do not touch all buttons until the light of the On / Off button is on.
- As indicated in the following illustration



#### 5. GENERAL FEATURES

It is an elegant and stylish control panel designed for running Rotary Bread Ovens. It provides ease of use with its high sensitivity touch buttons. It sets its users with technology with warning lights, audible warning system, and clear displays. Program saver feature provide to prevent loss of time and prepare the same qualified products. The flexible, impact resistant, waterproof panel makes cleaning easier and its lifetime longer. Company-focused designs can be made with changeable visual design.

##### 5.1 STANDARD TECHNICAL SPECIFICATIONS

- 3 units 3 digit ultra size 7 segment display
- 16 units LED illuminated touch button
- 13 units relay output (Max: 220VAC-5A)
- 4 units dry digital input
- 4 units thermocouple input
- 2 units burner failure input
- 12V-24V AC operationg voltage
- Warner buzzer sysyem
- 99 recipes feature
- Impact resistant, waterproof, joint protection front panel
- Customer specific desing
- Plastic enclosure

##### 5.2 OPTIONAL FEATURES

- Customer specific label and software

## 6.DEVICE FUNCTIONS

	<p><b>ON/OFF:</b> In the case of oven has energy, please hold down the “ON/OFF” button to open/close oven.</p>
	<p><b>ACTIVATE/INACTIVATE:</b> When the oven is “ON”, please touch  button to activate or deactivate the oven.</p>
	<p><b>TEMPERATURE SCREEN :</b> This screen shows the temperature.If the user touch the arrows to change set value, the set value appears on the screen, Normally, this screen shows internal temperature of oven.</p>
	<p><b>TIME SCREEN:</b> This screen shows baking time.When the user initiate the program, the remaining baking time appears on the screen.At time of latency, this screen shows the adjusted set value.</p>
	<p><b>PROGRAM SCREEN:</b> This screen shows running program. “P0” is manual program of oven. The settings on manual program may be made on home screen without the need for entering the program setting menu. Program number can be changed with the help of the buttons below the screen.</p>
	<p><b>TIME SETTING:</b> Please touch the UP/DOWN buttons to adjust the baking time.</p>
	<p><b>TEMPERATURE SETTING:</b> Please touch the UP/DOWN buttons to adjust the baking temperature.</p>
	<p><b>LAMP:</b> Please touch the lamp button to turn on or turn off the lamp. When the lamp is active When the lamp is active, LED on the button is on</p>
	<p><b>ASPIRATOR:</b> Please touch the aspiratör button to activate or deactivate the aspiratör. When the aspiratör is active, the LED on the button is on</p>
	<p><b>CLACK:</b> Please touch the flap button to activate or deactivate the flap. When the flap is active, the LED on the button is on.</p>
	<p><b>RAISE STEAM:</b> Please touch the steaming button to raise steam when the oven is activated.During holding down the steaming button, raising steam operation continues. Oven gate must be closed to raise steam.</p>
	<p><b>PROGRAM:</b> Please hold down  button to enter program setting menu.</p>

	 <p><b>CLACK SETTING:</b> Please touch button to enter clack time setting menu when the you are in program setting menu.. In home screen, please touch the button to see clack time values.</p>
	 <p><b>FAN HOLDING:</b> Please touch button to enter fan holding time after steaming setting menu when you are in program setting menu.. In home screen, please touch the button to see fan holding time values.</p>
	 <p><b>STEAMING SETTING:</b> Please touch button to enter raising stream time setting menu when you are in program setting menu. In home screen, please touch the button to see adjusted raising steam time.</p>

## 6.1 PROGRAM SETTING

In home screen, please choose the program number which will be altered program. And then please hold down P button to adjust chosen program. When you enter the program menu, all screens flash on and off and the LED on the P button is turned on. After the making the necessary alteration on program, please hold down the P button to save alterations and turn back home screen.

**6.1.1 TEMPERATURE SETTING:** After entering program menu, please adjust the temperature with the help of buttons below the screen.

**6.1.2 TIME SETTING:** After entering program menu, please adjust the baking time with the help of buttons below the screen.

**6.1.3 CLACK SETTING:** After entering program menu, please touch clack setting button to enter clack setting menu. When the user enter the menu, the LED on the button is turned on. On that menu;

On temperature screen: Clack opening time can be adjusted with help of button below the screen. Please set “- -” option with the help of decreasing button unless you prefer clack opening time.

On time screen : Please adjust the clack closing time with the help of buttons below the screen. Please set “- -” option with the help of decreasing button unless you prefer clack closing time.

On program screen : Please set clack opening time with help of buttons below the below for second times. Please set “- -” option with the help of decreasing button unless you prefer clack opening time again.

**6.1.4 FAN HOLDING SETTING:** After entering program menu, please touch fan holding button to enter the fan holding time setting menu. When the user access the menu, the LED on button is turned on. Please adjust the fan holding time after streaming with the help of arrows on time screen.

**6.1.5 STEAMING SETTING:** After entering the program menu, please touch the steaming button to access steaming setting menu. When the user access the menu, the LED on button is turned on.

On temperature screen: Please specify raising steam time with the help of buttons below the screen. Please set the value as “0” (zero) unless you prefer steam.

On time screen: Please set time that will raise steam for second time with the help of buttons below screen. Thus, you will specify how many minutes later steam will raise for second time. Please set the value as "0" (zero) unless you prefer steam raising for second time.

On program screen: Please specify duration that raised steam for second time with the help of buttons below the screen. Please set the value as "0" (zero) unless you prefer steam raising for second time.

## **6.2 MANUAL PROGRAM**

"P0" is manual program. The alterations that's made by user momentarily save. Please alter the temperature and time values with the help of arrows below the screens. Please touch the related button to adjust Fan holding, steam settings and clack settings when you are in home screen.

## **7.DEVICE MALFUNCTION SITUATION**

### **A01:** Card failure

Solution: Energy should be closed and reopened. In the case of lasting failure, the card should be altered.

### **A02:** Card failure

Solution: Energy should be closed and reopened. In the case of lasting failure, the card should be altered.

**A03:** Thermocouple 1 is not installed or the temperature of area that is read by Thermocouple 1 is more than 500°C.

Solution: Oven must be completely de-energised. Thermocouple connection, resistance relay and resistance contactor should be controlled.

**A04:** Thermocouple 2 is not installed or the temperature of area that is read by Thermocouple 2 is more than 500°C.

Solution: Oven must be completely de-energised. Thermocouple connection, resistance relay and resistance contactor should be controlled.

**A05:** Thermocouple 3 is not installed or the temperature of area that is read by Thermocouple 3 is more than 500°C.

Solution: Oven must be completely de-energised. Thermocouple connection, resistance relay and resistance contactor should be controlled.

**A06:** Thermocouple 4 is not installed or the temperature of area that is read by Thermocouple 4 is more than 500°C.

Solution: Oven must be completely de-energised. Thermocouple connection, resistance relay and resistance contactor should be controlled.

**A07:** Internal temperature of Thermocouple 1 is more than 350°C.

Solution: Oven must be completely de-energised. Thermocouple connection, resistance relay and resistance contactor should be controlled.

**A08:** Internal temperature of Thermocouple 2 is more than 350°C.

Solution: Oven must be completely de-energised. Thermocouple connection, resistance relay and resistance contactor should be controlled.

**A09:** Internal temperature of Thermocouple 3 is more than 350°C.

Solution: Oven must be completely de-energised. Thermocouple connection, resistance relay and resistance contactor should be controlled.

**A10:** Internal temperature of Thermocouple 4 is more than 350°C.

Solution: Oven must be completely de-energised. Thermocouple connection, resistance relay and resistance contactor should be controlled.

**A11:** Internal temperature of oven panel is more than 70°C.

Solution : Oven panel ventilation should be checked.

**A12:** Oven control panel blows.

Solution: Oven control panel's braker should be checked and if needed it should be altered.

**A13:** Motor thermic failure.

Solution: The current draw of motor should be checked or thermic should be altered.

**A14:** Shaft temperature failure.

Solution: Shaft temperature,thermocouple and heater contactor should be checked.