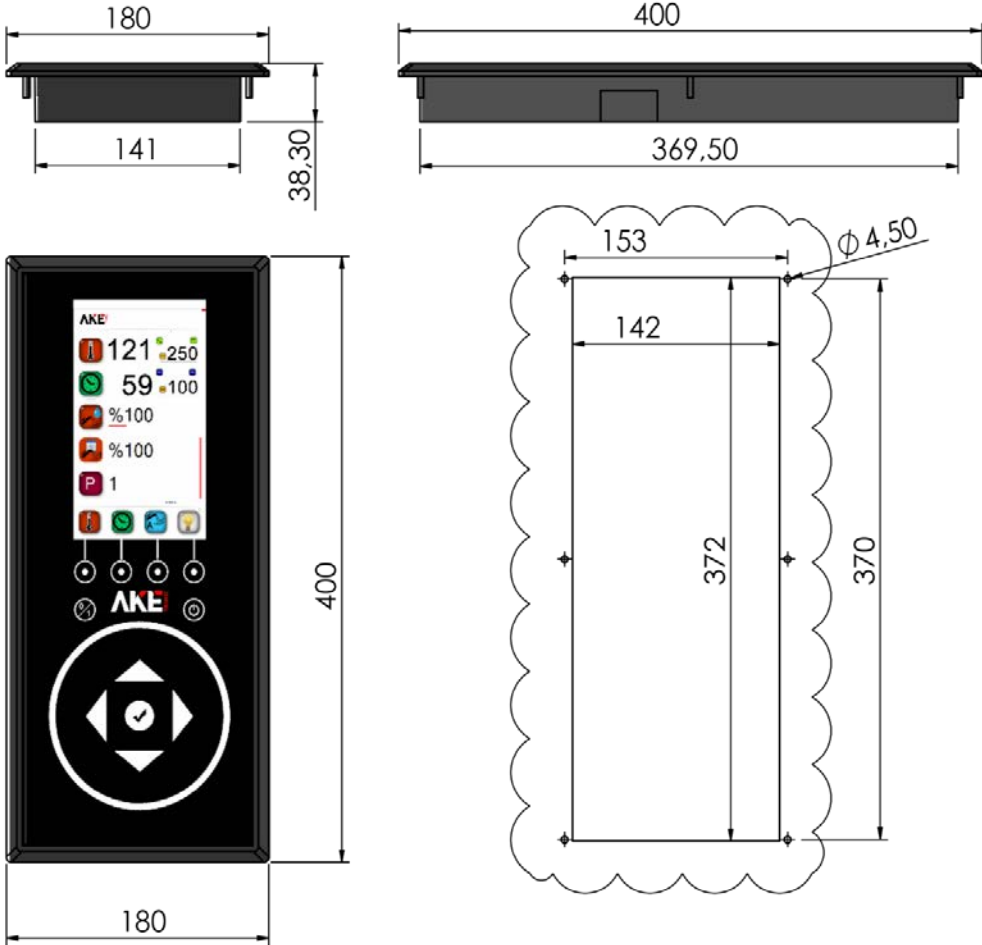


# ROTATING CONVECTION OVEN CONTROLLER (ELECTRICAL) USER MANUAL

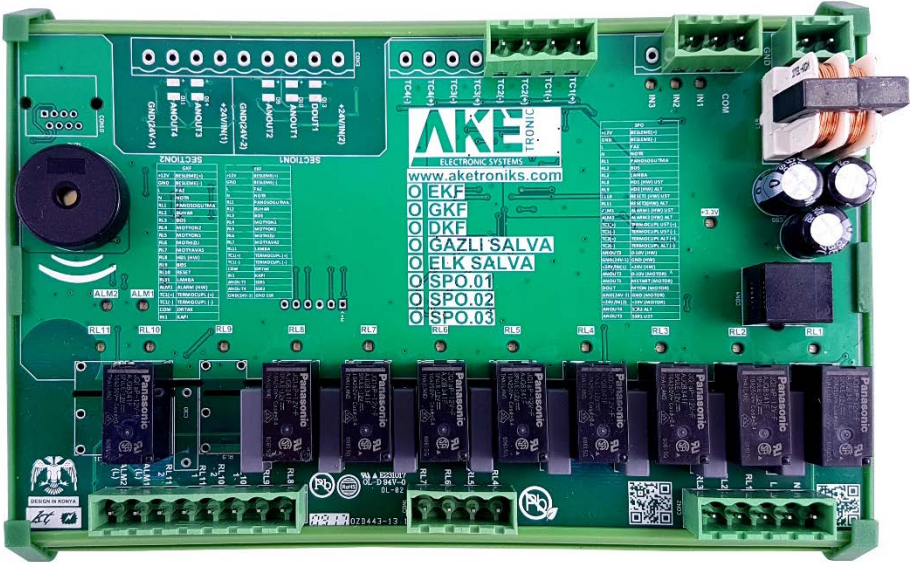
AKE.370.501.01.01 (I/O: AKE.R012.01.01)

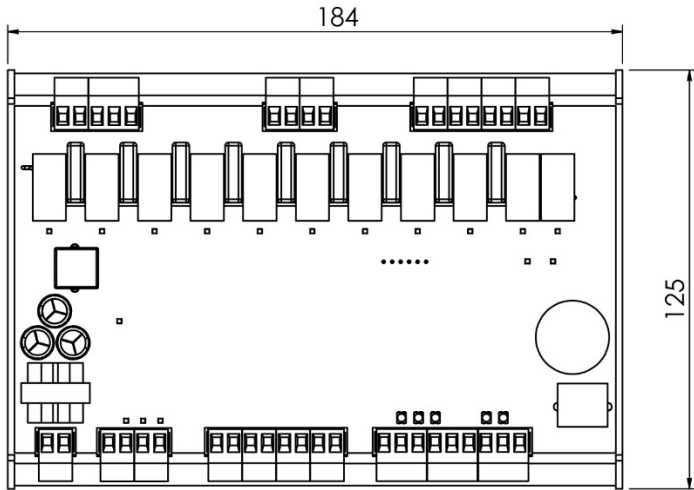
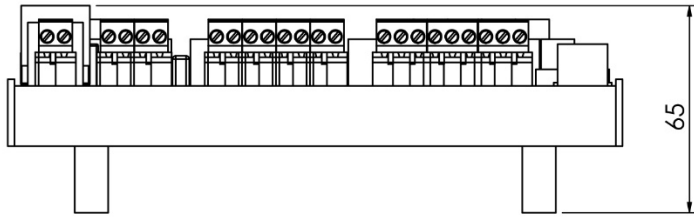


# 1.DEVICE DIMENSIONS

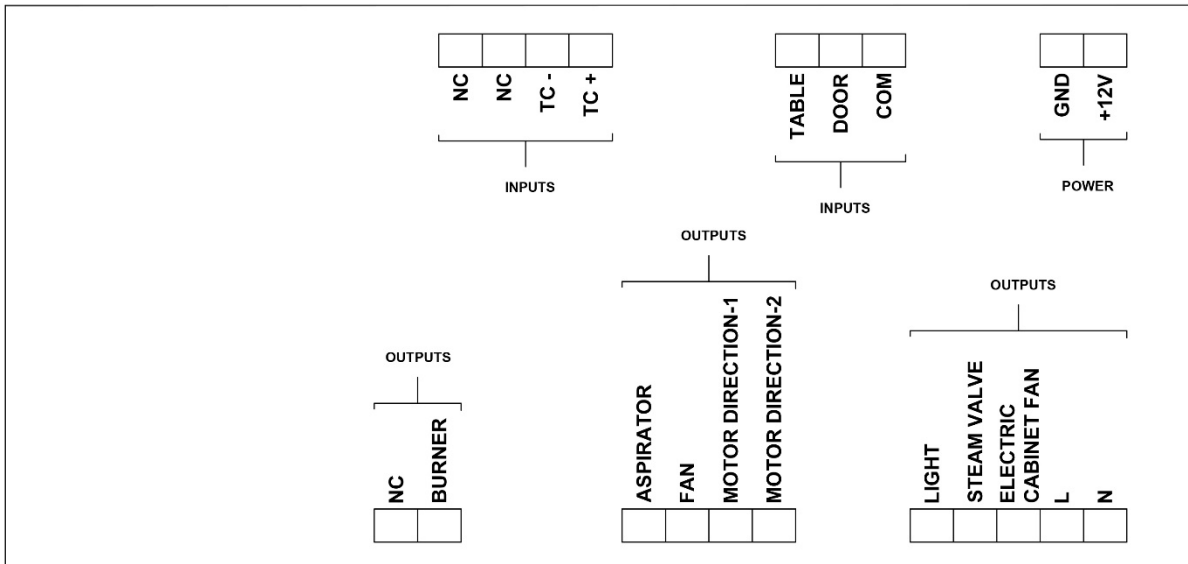


# 2.RELAY CARD AND DIMENSIONS





### 3.DEVICE CONNECTION DIAGRAM

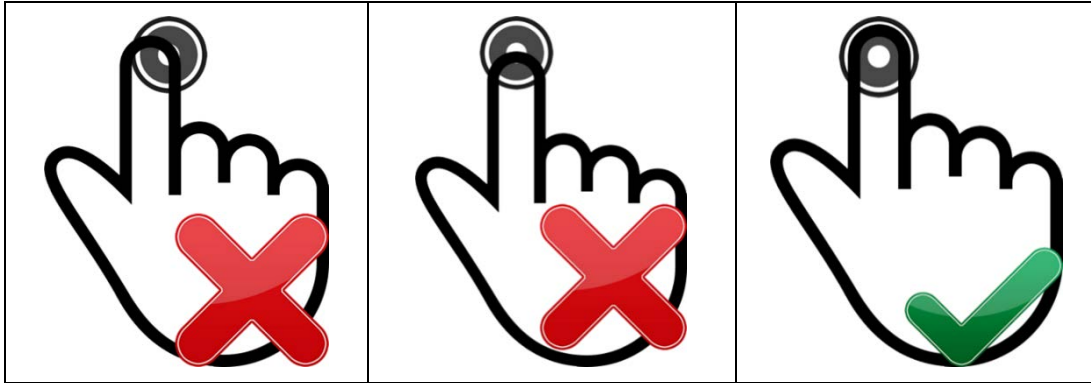


### 3. CAUTIONS

- 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.

## 5. 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.



## 6. 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.





### 6.1 STANDARD TECHNICAL SPECIFICATIONS

- 7 inch, 480x800px resolution, 16 million coloured TFT screen
- 6 units LED illuminated touch screen
- 5 units touch button
- 7 units 220VAC output (Max: 10A)
- 1 unit thermocouple input
- 2 units dry contact digital input
- 100-240 VAC operating voltage
- Warning buzzer system
- 32 leds circular animation system
- 50 recipies feature
- Impact resistant, waterproof, joint protection front panel
- Customer specific desing
- Plastic enclosure

## 6.2 OPTIONAL FEATURES











- Different supply voltage 12-24V AC/DC
- Resistance output with On/Off control
- Customer specific label and software

## 7.DEVICE FUNCTIONS

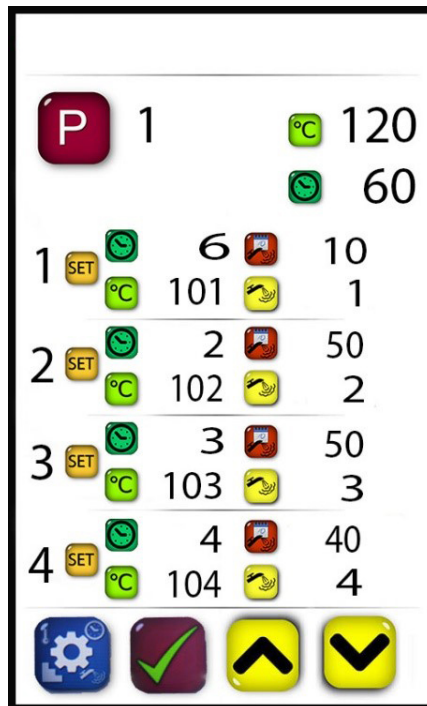
	<p><b>Function Buttons:</b> Functions buttons is used for discharging the operations which are shown by icons on subside of screen.</p>
	<p><b>On-Off Button:</b> Please hold down on-off button to open or close the oven. The button should be held down until led animation complete the circle.</p>
	<p><b>Start-Stop Button:</b> Please hold down start-stop button to start or stop baking operation. The button should be held down until the led animation complete the circle.</p>
	<p><b>Directional Keys:</b> Please use directional keys to switch between home page and progressive baking page.</p>



### 7.1 SPLASH SCREEN







	<p><b>SETTINGS:</b> Please use setting button to adjust set values. This button is used for switching between the values that can adjust on screen. When the user set values, the value, which will be adjusted, should be flashed on and off on screen. Please touch  (confirmation) button to save alterations or wait for end of flashing on and off.</p>
	<p><b>TEMPERATURE SETTING:</b> On home screen, please touch  (settings) button and then use UP/DOWN directional keys to adjust temperature value while temperature set value is flashing on and off,</p>
	<p><b>TIMER SETTING:</b> On home screen, please touch  (settings) button and then use UP/DOWN directional keys to adjust time value while time set value is flashing on and off. Please set "X" value by using DOWN directional key to inactivate time while time value is flashing on and off.</p>
	<p><b>LAMP:</b> On home screen, please use lamp button to turn on/off the lamp.</p>
	<p><b>STEAMING FUNCTION:</b> On home screen, while oven internal temperature is more than 120°C, steam may be raised. While the user is on progressive baking screen, this button is ineffective.</p>
	<p><b>MOTOR SPEED SETTING:</b> On home screen, please touch  (settings) and use RABBIT(rapid) and TURTLE(slow) button to alter motor rotational speed while motor speed set value is flashing on and off.</p>
	<p><b>STEAMING SEQUENCE:</b> On home screen, please touch  (settings) and then use UP/DOWN directional keys to adjust sequence of steaming in percentages while the steaming sequence set value is flashing on and off. Please set "X" value by using DOWN directional key to inactivate steaming function while steaming sequence set value is flashing on and off.</p>
	<p><b>RAISING STEAM TIME:</b> On home screen, please touch  button and use UP/DOWN directional keys to adjust raising steam time in terms of second while raising steam time set value is flashing on and off. By this way, duration of raising steam is specified.</p>
	<p><b>SELECTION OF MANUAL OR PROGRESSIVE BAKING PROGRAM :</b> On home screen, please touch  (settings) button and choose the baking program while  (Progressive Baking Program) or  (Manual Baking Program) icon is flashing on and off. Please use directional keys and switch to right side of screen to adjust progressive baking program values. On manual program user can not switch to progressive baking program setting menu.</p>
	<p><b>REFRIGERATION FUNCTION:</b> On home screen, please touch  (refrigeration) function button to activate refrigeration mode. While oven gate is open and oven internal temperature is more than 60°C, refrigeration mode can be activated.</p>

## 7.2 PROGRESSIVE BAKING FUNCTION







We offer to the users two type of baking program called as Manual Baking Program  and Progressive Baking Program .



### **Manual Baking Program :**







- On home screen, please touch  (settings) button and choose  Manual Baking Program while  (Progressive Baking Program) or  (Manual Baking Program) icon is flashing on and off.
- The baking operation is made in accordance with value that's adjusted on home screen.

### **Progressive Baking Program:**

- On home screen, please touch  (settings) button and choose  Progressive Baking Program while  (Progressive Baking Program) or  (Manual Baking Program) icon is flashing on and off.
- And then, please touch RIGHT direction key to reach Progressive Baking Program Settings Menu.
- Each program has 4 (four) baking parameters. This parameters are time, temperature, steaming and sequence of steaming. If the user prefer parameters less than these



parameters, the user should inactivate time of parameters which are not preferred. Please touch switch to  icon with help of  settings function button to inactivate the parameters which are not preferred.

- 50 (fifty) different type of baking programs are able to save to memoruy.
- On Progressive Baking Program Screen, the user can see which progressive baking program selected is. The program number is written right side  icon.
- The user can switch between program memory with help of  and  buttons.
- Please use  function button to switch between time, temperature, steaming and sequence of steaming parameters. The set values of these parameters can be adjusted with the help of  and  buttons.
- After adjusting set values of parameters, please use confirmation button to save all alterations.