

Classic deck oven P600 pizza oven

Description of service parameters SD Touchpanel



SD Touch Service menu DC

(level 1=user, 2=baker, 3=service, 4=adm)
(pin code level 1=1111, 2=5555, 3=9999, 4=xxxx)

Tab	Designation	Level	Default	Range	
Oven					
User	Language	1,2,3,4	Swedish		DC/P
	<i>Current language</i>				
	Temperature scale	3,4	°C	°C/°F	DC/P
	<i>°C=Celsius, °F=Fahrenheit</i>				
	Clock	1,2,3,4			DC/P
	<i>Clock setting</i>				
	Date	1,2,3,4			DC/P
	<i>Date setting</i>				
	Shop run	2,3,4	off	on/off	DC
	<i>If active=only current recipe can be used (only possible to interrupt recipe or extend time)</i>				
	Baking complete alarm	1,2,3,4	on	on/off	DC
	<i>Activation/deactivation of audible signal when baking complete</i>				
Oven	Ready to bake signal	1,2,3,4	2	0-30 sec	DC
	<i>Time for signal once temp. for current value has been reached.</i>				
	Recipe password	2,3,4	off	on/off	DC
	<i>When set to On, a pin code is needed to change recipe</i>				
	Max steam time	3,4	30	0-90 sec	DC
	<i>Time indicates the maximum time for which steam can be set on manual and on recipe programming.</i>				
	Max temperature	3,4	300	0-400°C	DC/P
	<i>Upper limit for adjustable temperature</i>				
	Temperature calibration	3,4	0	(-)20 +20	DC/P
	<i>If the temperature value on the display does not match the measured temperature in the oven chamber; the display value can be corrected here. E.g. if the display shows 250°C and the temperature in the oven chamber = 240, -10°C should be entered. This means that the heat in the oven will increase by 10°C for a current value of 250°C.</i>				
	Temp reading balance	3,4	50/50 %	0-100%	DC/P
	<i>The percentage indicates how much is to be read from the upper sensor in relation to the lower one.</i>				
Service interval	3,4	0	0-9999 h	DC/P	
<i>Number of hours until the alarm for service.</i>					
Delete all recipes	3,4			DC	
<i>Option for deleting all recipes in the recipe bank.</i>					
Oven:Deck	Steam generator temp	3,4	350	300-350°C	DC
	<i>Temperature at which the output of the steam generator changes.</i>				
	Steam generator min temp	3,4	0	300-350°C	DC
<i>The lowest temperature limit in the steam generation at which steam can be produced.</i>					
Steam generator max temp	3,4	500	0-500°C	DC	
<i>Temperature at which an alarm is displayed in the panel for overheated steam generator.</i>					

	Tempdiff Turbo B	4	20		DC/P
	<i>Balancing of heat, where applicable, before PID regulation is started.</i>				
	<i>Period where top heat and bottom heat are adjusted to their set values.</i>				
	Tempdiff Turbo A	4	40		DC/P
	<i>The sum of Turbo A + Turbo B gives the temperature at which the turbo is switched off.</i>				
	Heat regulation period	3,4	10	5-999 sec	DC/P
	<i>Cycle time for PID regulation of heat in oven chamber.</i>				
	Heat regulation P	3,4	20	0-9999	DC/P
	<i>P parameter setting for heat regulation.</i>				
	Heat regulation I	3,4	500	0-9999	DC/P
	<i>I parameter setting for heat regulation.</i>				
	Heat regulation D	3,4	25	0-9999	DC/P
	<i>D parameter setting for heat regulation.</i>				
Energy	Time save mode	1,2,3,4	0	0-999 min	DC
	<i>The time indicates how long the oven can stand unused before the energy save function is enabled (disabled when screen is touched) 0 min=deactivated</i>				
	<i>Not present in pizza version. (function must be manually activated in ECO baking menu)</i>				
	ECO mode	2,3,4	off	on/off	DC/P
	<i>on = energy mode</i>				
	<i>off = only screen saver if time is set in Time save mode</i>				
	Temperature save mode	2,3,4	200	0-400°C	DC/P
	<i>Indicates the temperature the oven is allowed to drop to once energy saving has cut in.</i>				
	ECO mode>Operation of	2,3,4	off	on/off	DC/P
	<i>If set to on, the operating switch K9 will be off when energy saving is on. (displayed only in panel no. 1 = masterdeck)</i>				
	Backlight timeout	1,2,3,4	10	0-999 min	DC/P
	<i>Time until the backlight on the screen saver dims after energy saving has cut in.</i>				
	Backlight save mode	1,2,3,4	15	0-100%	DC/P
	<i>The percentage indicates screen saver luminosity after backlight timeout has cut in.</i>				
	Cost of 1000 kWh	2,3,4	0	0-9999	DC/P
	<i>Option for setting the current electricity price for calculating energy costs.</i>				
	Clean energy graph	2,3,4			DC/P
	<i>Button for cleaning data in energy graph.</i>				
Energy: DC	Power mode top heat	2,3,4	10	0-10	DC
	<i>Level for supplied power in heat regulation period for top heat.</i>				
	Power mode front heat	2,3,4	10	0-10	DC
	<i>Level for supplied power in heat regulation period for front heat.</i>				
	Power mode bottom heat	2,3,4	10	0-10	DC
	<i>Level for supplied power in heat regulation period for bottom heat.</i>				
	Maximum current oven	2,3,4	0	0-999.9 amps	DC/P
	<i>Amperage for bakery's supply fuse at external load controller. Only entered in masterdeck</i>				
	Current DC 1: Top	4	0	0-999.9 amps	DC/P
	<i>Current consumption top heat (calculation of maximum current)</i>				

DC/P	Current DC 2: Front <i>Current consumption front heat (calculation of maximum current)</i>	4	0	0-999.9 amps	
DC/P	Current DC 3: Bottom <i>Current consumption bottom heat (calculation of maximum current)</i>	4	0	0-999.9 amps	
	Current DC 4: Steam <i>Current consumption steam (calculation of maximum current)</i>		0		DC
DC/P	Power DC 1: Top <i>kW consumption for top heat (calculation of cost)</i>	4	0	0-999.9 amps	
DC/P	Power DC 2: Front <i>kW consumption for front heat (calculation of cost)</i>	4	0	0-999.9 amps	
	Power DC 3: Bottom <i>kW consumption for bottom heat (calculation of cost)</i>	4	0	0-999.9 amp	DC/P
	Power DC 4: Steam <i>kW consumption for steam (calculation of cost)</i>	4	0	0-999.9 amp	DC
Functions	Fault buzzer <i>Option for activating/deactivating audible alarm in the event of a fault.</i>	4	on	on/off	DC
Functions 2	Steam generator <i>1. NONE = The oven chamber is not equipped with a steam generator.</i> <i>2. INTERNAL = The oven chamber has an internal steam generator.</i> <i>3. EXTERNAL = The oven chamber can be connected up with an external steam generator.</i> <i>4. TWO INTERNAL = The oven chamber has two internal steam generators.</i>	3,4	none		DC
	Panel number... 1=Master <i>The panel's own address in the oven.</i>	3,4	1	(1-8)	DC/P
	White screen saver <i>Option of inverting the screen saver colours (white/black).</i>	1,2,3,4	off	on/off	DC/P
	Remote control <i>Option of controlling the panel remotely.</i>	3,4	off	on/off	DC/P
	IP address <i>Allocated IP address which is entered in the Windows screen for remote control</i>	3,4		xx.xx.xx.xxx	DC/P
Service	GUI <i>Shows the software version loaded in the panel.</i>	3,4			DC/P
	IO <i>Shows the current driver loaded on the IO card.</i>	3,4			DC/P
	Operating time <i>Shows the total time the oven has been switched on.</i> <i>The time cannot be reset.</i>	3,4			DC/P
	Service again <i>Shows the time remaining to the service interval,</i> <i>provided a time has been set in the service interval under the oven tab.</i>	3,4			DC/P
	High temp <i>Logs the time the panel has been exposed to a temperature of more than 70°C</i>	4			DC/P
	Serial number <i>The panel's own serial number</i>	4			DC/P
	Pin codes <i>Option of changing pin codes from the default values.</i> <i>Applies to user, baker and service</i>	3,4			DC/P
	Card temp <i>Displays a graph for cold spot temperature.</i>	3,4			DC/P

SD card	3,4		DC/P
<i>Gives various options for managing the panel's SD card</i>			
<i>Reset service</i>	3,4		DC/P
<i>Button for purging the time for service interval</i>			
Machine type	4	(--S,C,V,I,DC,Pizza	DC/P
<i>The panel must be configured for the correct machine group before being commissioned. (S,C,V,I,DC and Pizza)</i>			
Factory reset	4		DC/P
<i>Factory reset of parameters.</i>			
To diagnostics	4		
<i>Option for checking various values in the panel:</i>			
Outputs 1			
<i>Function outputs</i>			
Outputs 2			
<i>Function outputs/Heat outputs DC</i>			
Inputs 1			
<i>Not used for DC</i>			
Fuses			
<i>Fuse tripped yes/no</i>			
Values			
<i>Not used for DC</i>			
Temp values			
<i>Current temperature values which the panel reads.</i>			
Panel status			
<i>Current panel status.</i>			