

OvenBALANCER™

QUICK REFERENCE GUIDE

A guide to working with different oven types and deploying multi-piece sensor panels onto a moving conveyor.

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OPERATORS SAFETY INFORMATION

GENERAL WARNINGS

The safety information in this summary is for the benefit of operating personnel. Warnings and Cautions will also be found throughout the Quick Reference Guide where they apply.

- Hardware changes or modifications to the OvenBALANCER™ components, is not expressly approved by ECD could void the product’s warranty.
- It is highly recommended that protective gloves are used when retrieving the OvenBALANCER™ from the oven.
- Let the OvenBALANCER™ Profiler cool to room temperature after every oven profile.
- **NEVER** excessively stress the OvenBALANCER™ cables in the winder.

EQUIPMENT CARE & MAINTENANCE

- Maintain your equipment to prevent future problems and unwanted costs.
- Use the methods shown to properly operate the OvenBALANCER™ cable winders.
 - ◊ To extend the cables, pull the connectors equally apart at the same time.
 - ◊ To retract the cables, rotate the winder clockwise.



INTRODUCTION

A Manually loaded oven layout is by far the easiest tunnel oven to load a lateral balancing profiling rig into such as OvenBALANCER™. Our magnetically attached Sensor Panels make this job even easier!

- At least one helper is still required to launch OvenBALANCER™ at sensor breadths beyond 3' / 1M.
- Remember, you are profiling the Oven, not dough pieces with an OvenBALANCER™
- Place the three Sensor Panels left-center-right across the conveyor as far apart as is practical, by removing a doughpiece and magnetically attaching the Sensor Panel against the side or bottom of the pan.



SETUP

1 Strategize Lateral location of pans to profile for majority of Conveyer or Width

- Walk out to the oven with roller cart containing your Laptop PC, USB cable, SuperM.O.L.E.® Gold 2 profiler, Thermal Barrier, and OvenBALANCER™ Kit.



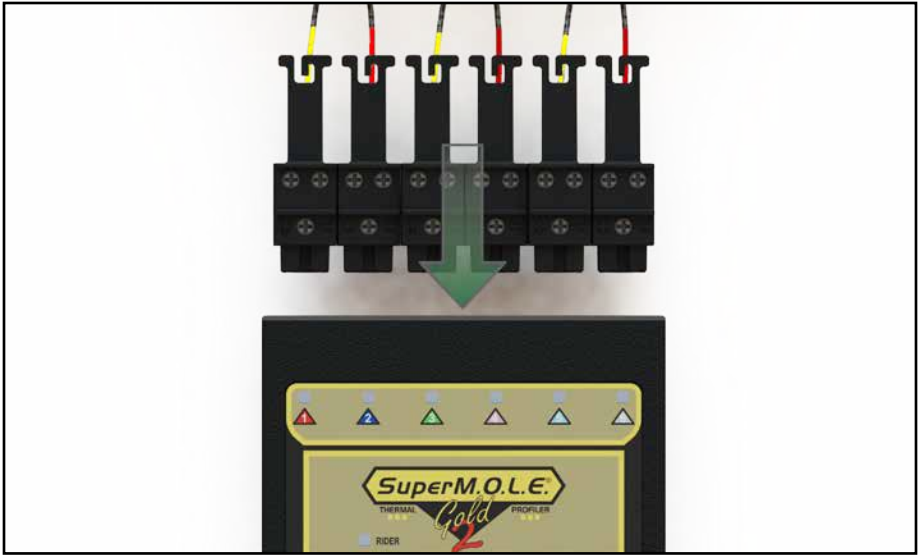
2 Use kit case as a prep station to make all cable interconnections

With the kit case opened and lying flat, lift out the top pallet holding the 3 Sensor Panels, place it into the lid and connect the 3 sets of sensor cables from the Winders.



3 Connect proper sensor panel channels

Connect the inputs to the SuperM.O.L.E.® Gold 2 in a yellow-red sequence from left (channels 1 & 2) to right (channels 5 & 6).



4 Prepare the Thermal profiler for oven profiling

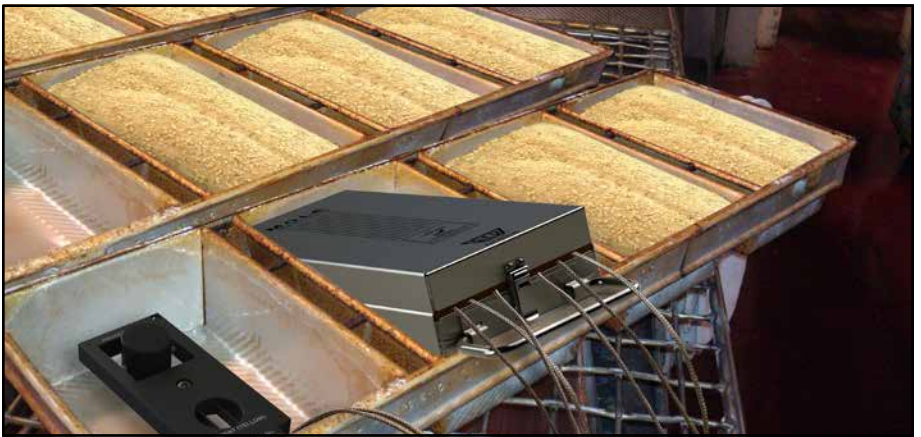
Place the SuperM.O.L.E.® Gold 2 in the thermal barrier with the lid hinged open and laying flat.



OPERATION

5 Strategize 2-person workflow for Instrumentation and Deployment

Divert 3 panstraps to a nearby work surface (the wheel cart), remove one dough piece from each of 2 panstraps (for left and right side Sensor Panels) and 2 dough pieces from opposing ends of the 3rd which will house the SuperM.O.L.E.® Gold 2 & Barrier in a central belt location for Ambient and Process sensor channels #3 & #4.



6 Final preparation before profiling

At the Oven entrance conveyor, in quick procession by 2 persons; Set the center panstrap, Start logging, and latch the barrier while the other person unreels the cable to the left-hand panstrap, attaches the Sensor Panel to the empty pan, while the same process is performed for the right-hand pan by the person who latched the barrier.



7 The profile rig is now under way.

The OvenBALANCER™ is now profiling your oven. Remain in the area, confirm the bake time and prepare for oven exit retrieval.



8 Proceed to the oven exit for retrieval

Standing side-by-side, quickly remove the SuperM.O.L.E.® Gold 2 with center and lateral Sensor Panels prior to that row of pans becoming separated. Two persons can ensure successful retrieval prior to that row of pans becoming separated, the SuperM.O.L.E.® Gold 2 can be removed from the barrier for data download, and the thermal barrier can be set in front of a fan to return to ambient more quickly and be ready for the next oven profile.





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