

EB1 is a modern, easy-to-use and reliable controller designed for the food industry. It is retrofittable and works with all brands of systems.

Areas of application:

Universal systems, cooking systems, smoking systems, baking systems, maturing systems, intensive cooling systems, climate rooms, climate smoking rooms

Specifications

- 10" touch screen, 900 nits
- 4 haptic buttons
- RJ45 connector
- 2x USB ports
- analog outputs 4-20mA; 0-10V for proportional controllers, frequency converters, Belimo flaps, etc.
- RFID scanner (optional)
- 6x triple PT100 sensor or 4x quadruple PT100 sensor
- Electrical sensors (4 inputs 0-20mA, freely calibratable)
- 24 relays with phase 1 (24V / 110V / 230V)
- 8 relays with phase 2 (24V / 110V / 230V)
- 10 optocouplers for monitoring can be individually connected to the 32 relays

Technical specifications

- Operating temperature: -10°C to 55°C
- Humidity: 20% to 85%
- Controller cutout: 236mm*316mm, vertical installation
- Frame width all around: 15mm, installation depth: 105mm
- Weight: 3.02kg
- IP65 protection (front)

Electrical specifications

- Connection voltage: 80V to 264V (AC), 113V to 370V (DC)
- Output power: 20W (normal operation), 45W (maximum)
- Phase 1 and phase 2: 24V AC/DC, 110V AC or 220V AC respectively
- Overvoltage category III
- Spring terminals (screw terminals on request) min. 0.25 mm² - max. 2.5 mm²
- Sensor: Spring terminals, 0.75mm² ferrules
- EMC Directive No.: 2014/30/EU and 2014/35/EU
- Based on: EN 55011 Class B, EN 61000-4-2:2009-12, EN 61000-4-4:2013-04

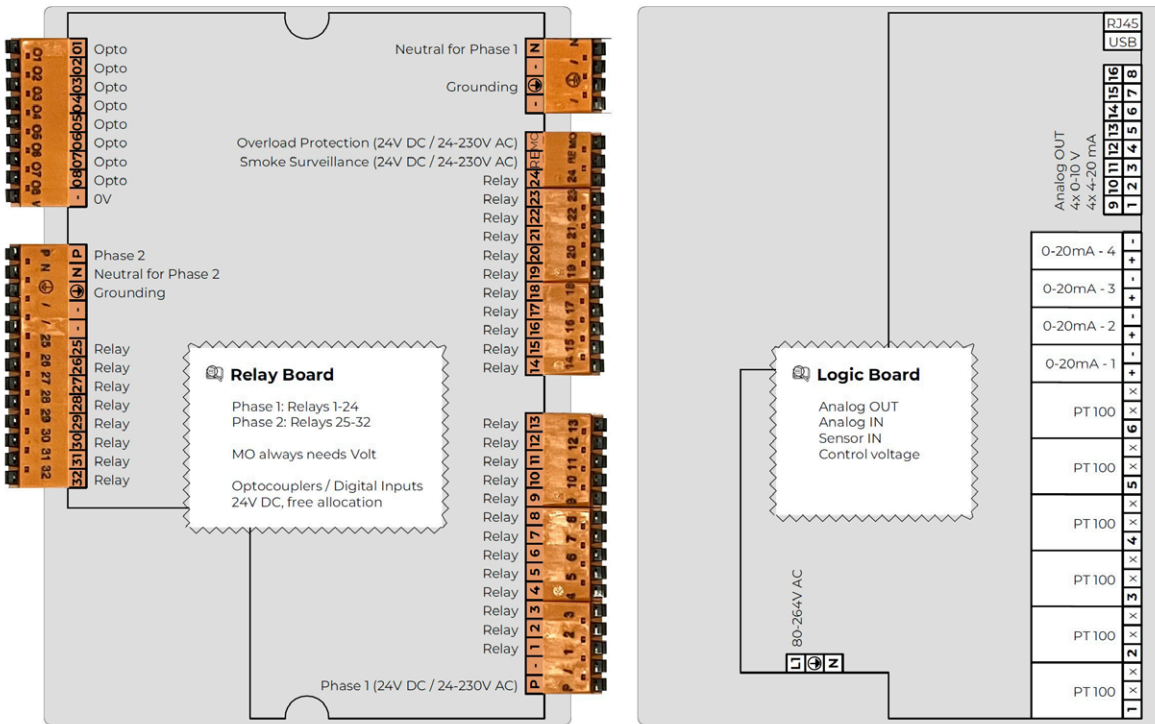
At a glance

- Bright, easy-to-read display
- 4 haptic buttons for most important functions
- Touchscreen for everything else
- Network ready for data collection / API for your existing HACCP
- USB for updates / Ionsmoke and more
- RFID scanner for full tracking and contactless login
- Compact and easy to install
- Operation like on a smartphone – simple and intuitive
- With the right template from the EBCloud plug and play with your existing system

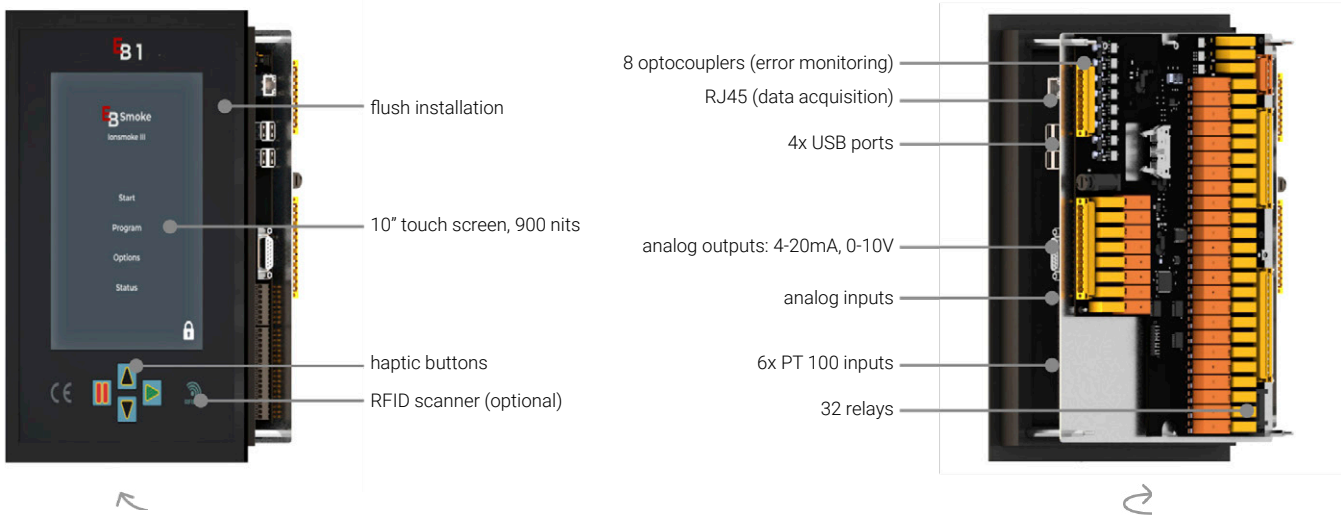
Software

- Completely customizable. Based on the existing schematics, on the system brand, performance diagram or completely individual
- Time-controlled, core temperature-controlled, humidity-controlled, temperature-controlled, pH-value-controlled, F-value-controlled, pressure-controlled, smoke transmission-controlled
- Delta-T and special core temperature curve (differential cooking)
- 50 individually adjustable process codes (cooking, drying, smoking, heating, reddening, etc.)
- 99 programs with 99 steps can be freely programmed
- Complete user management, tracking of individual entries / changes
- F value and P value cooking, C value recording
- Continuous operation or individually adjustable times
- Lot number and trolley number tracking
- °C and °F compatible
- Alarm systems: In the event of excess temperature, sensor alarms and for all set monitoring.
- Various languages: German, French, English, Spanish, Croatian, etc.
- Proportional controller for heaters, minimum on and off times.
- Changeable setpoints while the program is running

Connector Layout



Visualization



Installation

- Flush installation with control cabinet cut-out
- Connection plan according to template / scheme / template

