# **Electrolux**

# SERVICE MANUAL

# COOKING







# TABLE OF CONTENTS

1 - INTRODUCTION	page	5
1.1 - PURPOSE OF THIS MANUAL	-page	5
1.2 - WARNINGS	page	5
1.3 - ABBREVIATIONS, ACRONYMS, DEFINITIONS	page	5
2 - SYSTEM DESCRIPTION	page	5
3 - GENERAL BLOCK SYSTEM DIAGRAM	page	6
3.1 - BLOCK DIAGRAM FOR NORMAL MODELS WITHOUT LIGHTBAR	-page	6
3.1 - BLOCK DIAGRAM FOR TOUCH MODELS WITHOUT LIGHTBAR	-page	7
3.2 - BLOCK DIAGRAM FOR NORMAL MODELS WITH LIGHTBAR	-page	8
4 - PERFECT2 USER INTERFACE	nade	q
4 1 - TOUCH SENSOR BOARD "SIT"	-page	10
4.2 - CONTROL PANEL	-page	11
4.3 - INDICATORS OF DISPLAY	-page	12
4.4 - CLOCK FUNCTIONS	page	13
4.5 - SAFETY FUNCTION CUTOFF OVEN	-page	14
4.6 - SETTING THE CLOCK AFTER A POWER SUPPLY VOLTAGE LACK	-page	14
4.7 - ELECTRONIC CHILD-SAFE FUNCTION	page	14
5 - POWER BOARD OVC2000-A1 FOR DOUBLE OVEN	page	15
5.1 - CONNECTIONS TO POWER BOARD	page	16
5.2 - FUNCTION RELAYS	-page	17
5.3 - ALARM CODE AND TROUBLESHOOTING	page	18
6 - LIGHT BAR BOARD	nade	10
	page	15
7 - RELAY FOR RING HEATING ELEMENT TOP OVEN	page	20
		04
	page	21
6.1 - GRAFH OF TEMPERATURE VS SENSOR RESISTANCE	·page	21
9 - CIRCUIT DIAGRAM	page	22
9.1 - VERSION WITHOUT DOOR SWITCHES FOR LIGHT	-page	22
9.2 - VERSION WITH DOOR SWITCHES FOR LIGHT	page	23
9.3 - VERSION WITH LIGHTBAR	page	24
9.4 - VERSION WITHOUT CONVECTION RELAY TOP OVEN	page	25
9.5 - LEGEND OF CIRCUIT DIAGRAM	page	26
10 - DEMO MODE	page	27
11 - REVISIONS	page	28

# **1 - INTRODUCTION**

#### **1.1 - PURPOSE OF THIS MANUAL**

The purpose of this Manual is to provide information of Perfect2 + OVC2000 Electronic Control applied to double cavity ovens.

#### 1.2 - WARNINGS



- All work with open appliances must be done with the mains supply disconnected.
- The intervention on electrical equipment should only be performed by qualified personnel.
- Before working on a device, check the efficiency of the system housing through means of appropriate equipment. As an example, refer to the indications described / illustrated in the portal Electrolux Learning Gateway (<u>http://electrolux.edvantage.net</u>).

After intervention, carry out electrical safety tests and check the correct operation of all safety devices.

• In the case of manipulation / replacement of the PCB, use the ESD kit (Code 405 50 63-95/4) to prevent electrostatic discharge damage the circuit board see SB No. 599 72 08-09

#### **1.3 - ABBREVIATIONS, ACRONYMS, DEFINITIONS**

OFF_STATE	Oven stays is switched off. No oven function is running
KEY_MAIN	ON/OFF key, ON/OFF switch
STAND_BY	Oven is switched on and no oven function is selected
KEY MINUS	"-" key, "-" switch
ToD	Time of day, Actual time

# **2 - SYSTEM DESCRIPTION**

The Perfect2 control system is an integrated system for controlling ovens. It consists of an electronic programming unit controlled by a microprocessor that is programmable (using a personalised programme). The system enables the user to choose the heating element(s), cooking temperature and time, and cooking programmes that are pre-programmed at the factory, but which can also be customized for special cooking procedures. The system is also equipped with display, buzzer and error codes that facilitate troubleshooting when a malfunction occurs.

# **3 - GENERAL BLOCK SYSTEM DIAGRAM**

The system is composed of a number of components and can be depicted schematically as shown in Fig. 1, 2 and 3.

The control logic (hardware and software) for the system is incorporated into the control unit.

This unit consists of a circuit board with touch sensors or keys for system control, a display, and a buzzer. The power board directly controls all electrical loads for both ovens through a series of relays.

The sensors (oven sensors, and meat temperature sensor if used) send information about the various temperatures to the system, which uses the information to control the appliance in the best way possible. In models with light bar, a circuit board that powers the light bar is also connected to the control unit (user interface).

# 3.1 - BLOCK DIAGRAM FOR NORMAL MODELS WITHOUT LIGHTBAR



Fig. 1

**NOTE:** The control unit and the power board are equipped with circuitry that can be programmed using suitable software. These boards are programmed at the factory.

# 3.1 - BLOCK DIAGRAM FOR TOUCH MODELS WITHOUT LIGHTBAR



Fig. 2

**NOTE:** The control unit and the power board are equipped with circuitry that can be programmed using suitable software. These boards are programmed at the factory.

#### 3.2 - BLOCK DIAGRAM FOR NORMAL MODELS WITH LIGHTBAR



Fig. 3

**NOTE:** The control unit and the power board are equipped with circuitry that can be programmed using suitable software. These boards are programmed at the factory.

# 4 - PERFECT2 USER INTERFACE



Fig. 4



- 1 DISPLAY
- 2 BUZZER
- 3 BI5 CONNECTOR (NOT USED)
- 4 BI3 CONNECTOR
- 5 BI6 CONNECTOR
- 6 SWITCHS FOR VERSION WITH BUTTONS (NOT USED IN TOUCH MODELS)
- 7 BI1 CONNECTOR (NOT USED)
- 8 BR2 CONNECTOR TOUCH OVEN INTERFACE
- 9 BI4 CONNECTOR (NOT USED)
- 10 BI2 CONNECTOR FACTORY PROGRAMMING

#### 4.1 - TOUCH SENSOR BOARD "SIT"

In the touch models the controls for the oven are entered through the touch interface "SIT" glued directly on the control panel glass connected to Perfect2 User Interface.

Fig. 6

- 1 PLASTIC FIXING FRAME GLUED ON GLASS.
- 2 SIT ELECTRONIC TOUCH BOARD
- 3 USER INTERFACE CONNECTOR
- 4 WIRING CONNECTION BETWEEN USER INTERFACE AND TOUCH BOARD
- 5 POWER BOARD CONNECTOR
- 6 USER INTERFACE BOARD 7 - SIT ELECTRONIC TOUCH
- BOARD CONNECTOR





- 1 TOUCH USER INTERFACE "SIT"
- 2 SW9 SENSOR ZONE
- 3 SW8 SENSOR ZONE
- 4 SW7 SENSOR ZONE
- 5 SW6 SENSOR ZONE
- 6 SW5 SENSOR ZONE
- 7 SW4 SENSOR ZONE
- 8 SW3 SENSOR ZONE
- 9 SW2 SENSOR ZONE 10 - SW1 SENSOR ZONE
- 11 CONNECTOR J1

J1 PIN	DESCRIPTION	J1 PIN	DESCRIPTION
1	SW7	7	SW4
2	SW9	8	SW3
3	SW8	9	SW2
4	GND	10	SW1
5	SW6	11	+5VDC
6	SW5		

# 4.2 - CONTROL PANEL



NUMBER	BUTTON	FUNCTION	DESCRIPTION	
1	-	Display	Shows current settings of the oven.	
2		Clock function button	To set a clock function.	
3	HDC83301.JPG	Setting buttons	To set the value for the temperature and time	
4	°C≫	Temperature button	To show an oven temperature / To set fast heat-up function.	
5	$\sim$	Oven function selection	To set an oven function or programme.	
6	<b>(</b>	Oven selection	To switch between top and main oven.	
7	$\bigcirc$	On / Off	To set the oven on or off	



#### Fig. 11

NUMBER	BUTTON	FUNCTION	DESCRIPTION	
1	-	Display	Shows current settings of the oven.	
2	Time functions	Clock function button	To set a clock function.	
3		Setting buttons	To set the value for the temperature and time	
4	Fast heat-up	Temperature button	To show an oven temperature / To set fast heat-up function.	
5	$\mathbf{\mathbf{\mathbf{\mathbf{\mathbf{\mathbf{\mathbf{\mathbf{\mathbf{\mathbf{\mathbf{\mathbf{\mathbf{\mathbf{\mathbf{\mathbf{\mathbf{\mathbf{$	Oven function selection	To set an oven function or programme.	
6	Oven select	Oven selection	To switch between top and main oven.	
7	$\bigcirc$	On / Off	To set the oven on or off	

# 4.3 - INDICATORS OF DISPLAY



NUMBER	NAME	DESCRIPTION
1	Top/Main oven indicator	Shows which oven operates.
2	Oven function indicator	Shows the function.
3	Lamp/Defrost indicator	Shows the Lamp/Defrost function is active.
4	Heat indicator	Shows the heat setting.
5	Temperature/Clock indicator	Shows the temperature and the time in minutes.
6	Keep warm indicator	Shows that keep warm function is active.
7	Cooking time/End time/Period of operation	Shows the time setting for clock functions.
8	Clock function indicator	To set clock function and minute minder.

# 4.4 - CLOCK FUNCTIONS

Fig. 13

- 1 TIME OF DAY
- 2 DURATION
- 3 END
- 4 MINUTE MINDER 5 - SELECTION BUTTON
- 6 SETTING BUTTON (PLUS)
- 7 SETTING BUTTON (MINUS)



 $\textcircled{} \rightarrow \rightarrowtail \checkmark \bigtriangleup$ 

6

( - )

5 HDC04874.JPG

**`->**>

Ċ

7

Fig. 14

- 1 TIME OF DAY
- 2 DURATION
- 3 END
- 4 MINUTE MINDER
- 5 SELECTION BUTTON
- 6 SETTING BUTTON (PLUS)
- 7 SETTING BUTTON (MINUS)

- 1 TIME OF DAY
- 2 DURATION
- 3 END
- 4 MINUTE MINDER
- **5 SELECTION BUTTON**
- 6 SETTING BUTTON (PLUS)
- 7 SETTING BUTTON (MINUS)



SYMBOL	FUNCTION	DESCRIPTION	
$\mathbf{\hat{\mathbf{A}}}$	Minute Minder	To set a countdown (max. 99 minutes). This function has no effect on the operation of the appliance.	
$ \rightarrow $	Duration	To set how long the appliance has to be in operation.	
$\rightarrow$	End	To set the switch-off time for an oven function. You can use Duration and End at the same time, if the appliance is be switched on and off automatically later.	
Ð	Time of day	To set, change or control the time of day.	

# 4.5 - SAFETY FUNCTION CUTOFF OVEN

If the oven is not switched off after a specific period of time or if the temperature is not changed, then it switches off automatically.

The oven switches off at an oven temperature of:

If this happens the display will show the chosen function and the temperature will flash.



Putting into operation after a safety cut-off:

- Switch off appliance, or set selection switch to the 0 position

**NOTE**: The safety cut-off is cancelled, when the clock function "duration" or "end" has been set. Furthermore, it is not active with the functions, low-temperature cooking (bio cooking) and Pyrolysis.

#### 4.6 - SETTING THE CLOCK AFTER A POWER SUPPLY VOLTAGE LACK

Information: The oven only functions with set time!

When the appliance must be connected again with the mains e.g. after a repair, you have to set the clock anew. Proceed as follows:

- a) Following connection or a power loss the symbol for the time of day blinks.
- b) With the +/- buttons set the time of day.
- c) After approximately 5 seconds, the flashing stops and the display shows the time of day set.

#### 4.7 - ELECTRONIC CHILD-SAFE FUNCTION

Basic prerequisites:

- Power supply voltage is connected.
- No oven function selected.
- If the appliance is equipped with a Main Switch, then this must be activated.

To activate and deactivate the child-safety function, the MODE button (=Timer button) must be activated together with the "Minus" button.

Attention: the child-proof lock remains activated even when there is a voltage drop.

# 5 - POWER BOARD OVC2000-A1 FOR DOUBLE OVEN

The power board controls the heating elements, the convection fan, the cooling fan and the oven light in both ovens according to the information received from the control/display board.

The power board is composed of a power supply section (which is also used to supply low voltage to the control/display board) and 17 relays that control the heating elements and low power components (oven lamp, fans and roast spit) in accordance with the software configuration of the model involved.

All the functions on the board are controlled by an internal microprocessor.

A door lock system for the pyrolytic self-cleaning function may also be connected to the power board. The main connections to the power board are illustrated below (see Fig. 16).



# **5.1 - CONNECTIONS TO POWER BOARD**

Here are the positions of the various connections, with descriptions of their functions.



#### Fig. 17

REFERENCE	DESCRIPTION	CONNECTOR
BC1	MACS BUS FOR CONTROL UNIT	GREEN
BC2	MACS BUS FOR INDUCTION MODULE	WHITE
BD1	DOOR SWITCH MAIN OVEN	WHITE
BD2	DOOR SWITCH TOP OVEN	RED
BF1	TOP HEATING ELEMENT TOP OVEN	FASTON
BF2	BOTTOM HEATING ELEMENT TOP OVEN	FASTON
BF3	SAFETY THERMOSTAT TOP OVEN	FASTON
BF4	GRILL HEATING ELEMENT TOP OVEN	FASTON
BF5	IN RELAY APD2	FASTON
BF6	OUT RELAY APD2	FASTON
BG1	LIGHT BAR (ONLY FOR SOME MODELS)	WHITE
BL1	LOW POWER LOADS	WHITE
BL2	NOT USED (DOOR LOCK CAVITY1)	WHITE
BL3	NOT USED (DOOR LOCK CAVITY2)	RED
BL4	PHASE IMPUT FOR LOW POWER LOADS	FASTON
BM1	MEAT PROBE	GREEN
BR1	POWER SUPPLIED FROM MAIN RELAY	
BR2	POWER SUPPLIED FROM MAIN RELAY	AFD 131 001 (2 FOLE)
BR3	SWITCHED OUTPUT FROM MAIN RELAY	
BR12	SWITCHED OUTPUT FROM MAIN RELAY	AID IST IN (21 OLL)
BR4	PHASE1 INPUT	FASTON
BR5	CIRCULAR HEATING ELEMENT	
BR6	TOP HEATING ELEMENT	
BR8	NEUTRAL	WHITE (6 POLE)
BR9	BOTTOM HEATING ELEMENT	
BR10	GRILL HEATING ELEMENT	
BR7	NOT USED	FASTON
BR11	NOT USED	FASTON
BR13	MAINS NEUTRAL	FASTON
BR14	PE (GROUND)	FASTON
BP1	OVEN SENSOR (PT500) (*)	WHITE

(\*) **NOTE**: When installing the connector, be sure to position: it on the right-hand side for Main Oven and on the left-hand side for Top Oven (see Fig. 18)

Fig. 18

 SENSOR CONNECTOR PLUG
 SENSOR CONNECTOR SOCKET FOR MAIN OVEN



# **5.2 - FUNCTION RELAYS**

Here are the positions of the relays, with descriptions of their functions:



REFERENCE	DESCRIPTION
REL1	MAIN RELAY APD1
REL2	MAIN RELAY APD2
REL3	RELAY FOR GRILL HEATING ELEMENT TOP OVEN
REL4	RELAY FOR CIRCULAR HEATING ELEMENT MAIN OVEN
REL5	RELAY FOR GRILL HEATING ELEMENT MAIN OVEN
REL6	RELAY FOR TOP HEATING ELEMENT TOP OVEN
REL7	RELAY FOR BOTTOM HEATING ELEMENT TOP OVEN
REL8	RELAY FOR TOP HEATING ELEMENT MAIN OVEN
REL9	RELAY FOR BOTTOM HEATING ELEMENT MAIN OVEN
REL10	RELAY FOR ROAST SPIT MOTOR (NOT USED)
REL11	RELAY FOR CONVECTION FAN MAIN OVEN
REL12	RELAY FOR DUAL-SPEED COOLING FAN (NOT USED)
REL13	RELAY FOR COOLING FAN
REL14	RELAY FOR OVEN LAMP TOP OVEN
REL15	RELAY FOR OVEN LAMP MAIN OVEN
REL16	RELAY FOR DOOR LOCK CAVITY 1 MAIN OVEN(NOT USED)
REL17	RELAY FOR DOOR LOCK CAVITY 2 TOP OVEN (NOT USED)

# 5.3 - ALARM CODE AND TROUBLESHOOTING

The PERFECT2 + OVC2000 system performs internal auto diagnostics routines; if any incongruence in the operation of the appliance is detected, an alarm code is displayed.

The most significant alarm codes for troubleshooting, which appear in the user interface display are listed in the table below.

ALARM CODE	CAUSE		
F1	The door cannot be locked (pyrolytic models only)		
F2	The door cannot be released (pyrolytic models only)		
F3	Software error - fault in control unit (EEPROM)		
F4	Resistance of the sensor not within the correct range (interruption or short-circuit) detected for more than 5 minutes		
F5	Temperature not within correct range. (> 350°C on normal ovens) (> 530°C on pyrolytic ovens)		
F8	Interruption in communications between control unit and power board		
F9	Software incompatibility between control unit and power board		
F11	Meat probe short-circuited for more than 15 seconds (models with meat probe only).		
F14	Software error		



Fig. 20 - EXAMPLE OF ALARM CODE "F11" ON TOP OVEN



Fig. 21 - EXAMPLE OF ALARM CODE "F11" ON MAIN OVEN

# 6 - LIGHT BAR BOARD

In models with a light bar is also present the card to supply it.

The light bar consists of a fluorescent bar illuminated by two LEDs.

These LEDs are powered by the light bar board, which is connected to the power mains and to the control unit.



Fig. 22

BR01 - POWER CONNECTOR FOR THE LEDS ON THE LIGHT BAR BR02 - CONNECTOR FOR DISPLAY BOARD BR03 - NEUTRAL CONNECTION FROM POWER MAINS BR04 - PHASE CONNECTION FROM POWER MAINS BR05 - NOT USED BR06 - NOT USED BR07 - NOT USED BR08 - NOT USED



# 7 - RELAY FOR RING HEATING ELEMENT TOP OVEN

The ring heater element in the Top oven is controlled by the relay K1 (see circuit diagrams).



# 8 - OVEN TEMPERATURE SENSORS

To control oven temperature, the Perfect2+OVC2000 system uses 2 temperature sensor mounted on a bracket which is screwed onto both oven muffles.

A PT500 resistance-type platinum sensor provides the control board with the information that is required for the following functions:

- Cycling the heating elements until they reach the desired temperature
- Shutting down heating elements in case of overheating or sensor malfunction
- Delaying cooling fan start-up and shutdown
- Recognizing relay malfunctions

The temperature sensor is hermetically sealed in a metal sheath, which must be connected to earth.



Fig. 26

- 1 PT500 SENSOR
- 2 MOUNTING BRACKET WITH EARTH CONNECTION
- 3 CONNECTING CABLE
- **NOTE**: When connecting the oven sensor to the power board, make sure the connector is in the correct position (see Fig. 18).

HDC02357.JPG

#### 8.1 - GRAPH OF TEMPERATURE VS SENSOR RESISTANCE



Fig. 27

# 9 - CIRCUIT DIAGRAM

# 9.1 - VERSION WITHOUT DOOR SWITCHES FOR LIGHT



#### 9.2 - VERSION WITH DOOR SWITCHES FOR LIGHT



# 9.3 - VERSION WITH LIGHTBAR



Fig. 30

# 9.4 - VERSION WITHOUT CONVECTION RELAY TOP OVEN



# 9.5 - LEGEND OF CIRCUIT DIAGRAM

Reference	Description	Reference	Description
a1	switch 7-step front left	h9	lamp overheating
a2	switch 7-step rear left	h10	analogical timer
a3	switch 7-step rear right	h11	electronic timer
a4	switch 7-step front right	h12	6-push electronic timer
а7	heating mode selector main oven	h20	timer primary code hob
a7t (a7.1)	heating mode selector top oven	h30	residual lamp
a8	LTC (Low Temp. Cooking) switch	h40	display board
a15	touch electronic switch warning zone	h52	display oven
a31	energy regulator front left	K	clutch
a32	energy regulator rear left	K1	relay
a33	energy regulator rear right	KI	LTC (LOW Temp. Cooking) relay
a34 261	touch electronic switch front left	KG1	switch child safety
a62	touch electronic switch rear left	KS2	rotary hob plate rear left
a73	touch electronic switch rear right	KS3	rotary hob plate rear right
a84	touch electronic switch front right	KS4	rotary hob plate front right
A1	actuator exhaust	M1	hob connector 14-pole 1+2
A2	actuator desteam	M2	hob connector 14-pole 3+4
b3	socket meat probe	M3	connector 11-pole
BOF	mode selector function	M4	connector 7-pole
BOT	mode selector temperature	M5	connector 3-pole
c1	capacitor 1,5 µF for oven lamp 40W	m1	fan hot air main oven
c2	capacitor 1,5 µF for oven lamp 25W	m1t	fan hot air top oven
<u>c4</u>	Interference filter	m2	tan cooling
D	nop connector 12-pole	m3	transformer halogen lamp
		m4 m5	
e1	door lock pyro	me	transformer electronic
	beb connector 8 polo	1110 m8	transformer high voltage
F	hob connector 21-pole	m12	
f1	thermostat temp -regulator main oven	m13	ignition coil gas
f1t (f1 1)	thermostat temp -regulator top oven	m20	cooling fan 13
f2	safety term, limiter main oven	N1	electronic power board
f2t (f2.1)	safety term. limiter top oven	N2	module of induction
f3.1	thermostat steam generator 170°	N3	User interface
f3.2	thermostat steam generator 120°	N4	connector board
f5	thermostat cooling fan delay main oven	N5	PSU light bar (power supply unit)
f5t	thermostat cooling fan delay top oven	N6	light bar
f6	thermostat fast run cooling fan pyro	N7	electronic Smart
f7	sensor to magnetron	N8	touch input
18 f0	safety temp limiter bottom main oven	PE2	ground point bottom sneet f-oven
19 f1.1	thermostat unlock pyro main oven	PE3 DE4	ground point front frame right
f1.1t	thermostat unlock pyro top oven	PE5	ground point how support front
f12	thermal switch cooling fan delay off (contact)	PE6	ground point bowl support rear
f15	2 safety temp limiter oven	PE7	ground point bob frame
f16	thermostat overheating warning	PE8	ground point cavity main (only gas cooker)
f17	temperature sensor steam	PE1/b	ground point component plate main
f19	rack thermostat	PE1/bt	ground point component plate top
f21	safety temp. limiter grill	Q1	quick start module top oven
f22	safety temp. limiter fryer	r5	heating element steam generator
f31	residual contact front left	r6	top heating/grill combination
f32	residual contact rear left	r7	top heating element main oven
f33	residual contact rear right	r7 (r7.1)	top heating element top oven
134	residual contact front right	r8	bottom heating element main oven
G1, G2	spark generator	181 (18.1)	fot and amall filter
GD h1	Inagrietion	r12	thermal switch cooling fan delay off (beating)
h1t (h1 1)	lamp working top oven	r14	grill heating element main oven
h1 4	lamp working cooking zone front left	r14t (r14 1)	grill heating element top oven
h1.5	lamp working cooking zone rear left	r15	warming zone
h1.6	lamp working cooking zone rear right	r16	ring heating element main oven
h1.7	lamp working cooking zone front right	r16t	ring heating element top oven
h3	lamp heating main oven	r19	heating drawer
h3t (h3.1)	lamp heating top oven	r20	resistor cooling fan
h4	oven lamp main oven	r21	heater grill
h4t	oven lamp top oven	r22	heater fryer
h4.1	oven lamp side main oven	r27	resistor oven lamp
n4.6	lamp halogen	r27.1	resistor oven lamp side
115 h5 1	oven lamp top oven	[3] r22	
h7	meat probe display	132	cooking zone rear right
117	meat probe display	100	

Reference	Description	Reference	Description
r34	cooking zone front right	s23	sensor wok (middle)
r35	cooking zone middle	s31	ignition switch gas front left
s1	sensor pot detection front left	s32	ignition switch gas rear left
s2	sensor pot detection rear left	s33	ignition switch gas rear right
s3	sensor pot detection rear right	s34	ignition switch gas front right
s4	sensor pot detection front right	TR	telescopic runner switch main oven
s11	micro switch gas / electric	TRt	telescopic runner switch top oven
s12	micro switch grill / fryer	X1	main terminal
s13	micro switch grill socket	X10	tandem pin shells 6-pol.
s14	micro switch sensor	X11	tandem pin shells 8-pol.
s19	switch drawer	X12	connector hob
s21	sensor grill	x20	frame connector, L3
s22	sensor fryer		

# 10 - DEMO MODE

The Demo mode function is used for show rooms or shops. The user can find out the complete functionality of the UI but for security reason the loads stay off.

Activation / Deactivation:



 After release the main switch keep the combination KEY\_MODE + KEY\_MINUS simuteneously for two seconds.



╏┍┛╏╏╏

Fig. 35

Buzzer sounds (3 x Beep)

 If demo mode is active: Indication of Demo Mode with ToD symbol only in ON\_STATE.

Fig. 36

 If demo mode is deactivated: No indication of ToD symbol only in ON\_STATE.



Fig. 37

NOTE: Key position depends on variant (see page 11 and 12).

#### 11 - REVISION:

Revision	Date	Description	Author	Approved by - on
00	05/2011	Document Creation	FV	
01	02/2012	<ul> <li>Added Chapter 1.3 - Abbreviations, Acronyms, Definitions.</li> <li>Correct Chapter 10 - Demo Mode.</li> </ul>	FV	