

# 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 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.



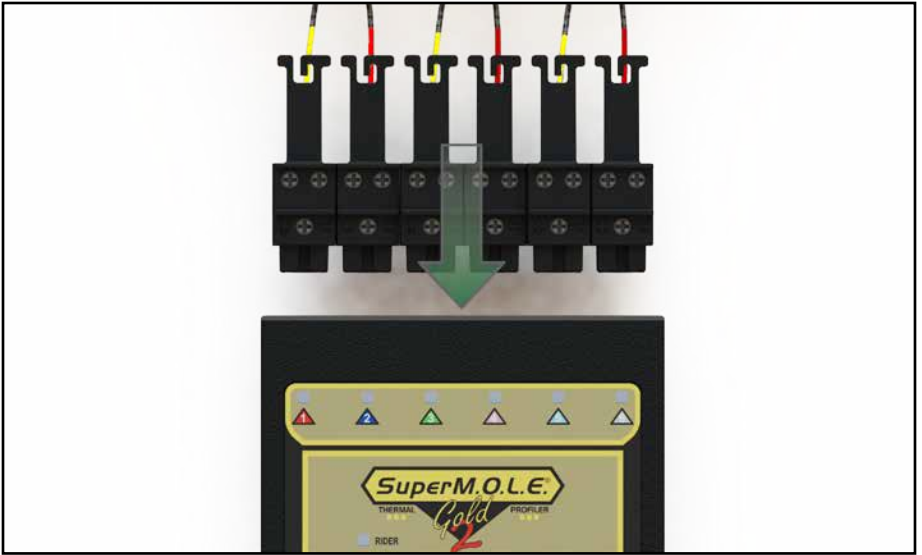
### 2 Use kit case as a prep station to make all cable interconnections

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.





**Home of the M.O.L.E.<sup>®</sup>  
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