» for universal cooking and smoking chambers, air conditioned smoke and maturing chambers



## » **OVERVIEW**

The process controller MIC3000 with touch screen surface of 7" TFT-Display in resistive touch technology, several interfaces, a housing conforming to industrial standard is designed to be used in universal cooking and smoking chambers, as well as climatic smoke and maturing chambers.

The standard model of the controller has 4 PT100 temperature inputs and 2 transposable inputs between PT100 and power 4-20mA/voltage 0-10V or thermocouples (according to standard DIN EN 60584).

PT100 can be connected as twowire circuit or as three-wire circuit. In three-wire connection a lead compensation is not necessary because it takes place automatically. At 2-wire connection a digital lead compensation can be done.

The standard version of the controller has 24 relay outputs (16 closers, 8 changeover contacts) and 12 digital inputs.

The controller can be expanded with 2 analogue inputs or 2 analogue outputs (transposable between 0..20mA and 0..10V).

For communication there are the following serial interfaces: LAN/Ethernet and USB Serial Port. Via the USB Serial port you can make a firmware update any time. Up to 72 relays, up to 48 digital inputs and several analogue in- and outputs with additional modules can be allocated as an option.



To be ideally suited to the required task, each control loop can be pre-programmed to be a **two-point controller**, a **XP-controller** or **PID**.

The serial interface enables you to transfer data between the controller MIC3000 and a PC. Programming of the controller via a PC is easier because of the aditec service programme. The visualization programme aditec "VisuNet" offers the possibility of linking the controller to a super-ordinate programme-surveillance and of logging temperature and humidity trend, processes etc. It thereby ensures a comprehensive quality control of the products treated in the units in accordance with HACCP and IFS (ISO 9000). Use the remote maintenance system/telecontrol system aditec-control to not only run and monitor the VisuNet programme but to make changes to the system from anywhere you happen to be (Internet).

### aditec Serviceprogramm-free of charge for our customers!

An easy to use, menu-guided service programme for the basic configuration, which means freely programmable relays, processes, programme steps, as well as user programmes with user-defined labelling of programmes under WIN WIN7 / 8.0 / 8.1 / 10 / Server 2008 / Server 2012.

# » FEATURES

- Brilliant 7" TFT-colour display with touch screen surface in resistive touch technology, suitable for industrial application
- Anodized aluminum frame, robust stainless steel case over, ideally suited for the food industry
- Number of programs and steps individually adjusted, max.1980 steps total, but max.99 programs and 99 steps selectable
- Easy operation
- Text display can be switched to a different language
- Most important texts are freely programmable
- Messages as scrolling text display
- Configuration is protected by codes
- 48 programmable process texts
- in- and outputs are freely programmable
- programmable nominal value limits
- all nominal values can be displayed during operation and transiently changed
- option of either relative humidity control or impulse humidifying (interval steaming)
- each control loop can be pre-programmed to be a two-point controller, a XP-controller or PID
- Delta-T-cooking
- F-value-cooking (FC 70-10), FC 121-10 or individually
- Options for shut down (at end of a step) are: Time limit, exceeding the core temperature value or the humidity value (drying), FC-value or cooling (falling below the core temperature value)
- Step time up to 99h: 59min or continuous operation
- · Copying, inserting or deleting steps
- Step repetition
- Entering a batch number
- Autom. increasing the batch number (+1) at progr. start
- User rights for administrators
- Actual value alarms (limit value) for temperature and humidity
- Change-over of the measurement unit °C °F
- Interfaces: LAN (RJ45), USB Serial Port for PC connection.
   Via the USB Serial port you can make a firmware update any time.
- Programme that were interrupted through a power cut are resumed at the point where they stopped when power restored
- Freely programmable logic with AND/OR linked and timer

### » additional features for climate control:

- Individual nominal value entry for heating and cooling (min./max. temperatures, humidity)
- Gentle motor start-up
- Control of ventilation motor (also infinitely variable) is dependent on temperature and/or humidity (intelligent aircirculation control)
- Automatic shut-down of the cooling function (cooling aggregate) through user-defined upper limit of actual and/or nominal values
- Regulation with outside air / Enthalpy

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# » TECHNICAL DATA

General data								
Material front	Aluminium frame, naturally anodized							
Housing	Robust stainless steel housing (1.4016)							
Cooling	Passive (without fan)							
Dimensions	External dimension: WxHxD (mm) 194x327x102	With built-in additional board ZR8: 194 x 327 x 132						
(incl. terminals)	Mounting dims. (cut-out): WxH (mm) 137 x 282							
Own weight	3100 g							
Operating temperature	-20 to +65°C							
Storage temperature	-30 to +75°C							
Air humidity	35% - 80% (non-condensing)							
Atmosphere	Non-aggressive gases							
B	IP65 front							
Protection class	IP 20 rear side							
Electrical data								
Power supply	85~260V AC / 50 – 60 Hz	Optional: 18-36V DC						
Residual tipple	5%							
Current consumption	130 mA	at 230V AC						
Power consumption	30 VA	24 relays are controlled						
Electrical safety	DIN EN 61010-1 Overvoltage category III							
Electromagnetic compatibility	DIN EN 61326-1 emitted interference, interference immunity	Class A for industrial use, for industrial requirements						
Battery lifetime (for real-time clock)	8-10 years							
Connection for relay outputs and power supply	Removable lift terminals with screws	Wire min. 0,5 – max. 2,5 mm <sup>2</sup>						
Connection for dig./analogue inputs	removable terminals in Push-in-technology (spring terminals)	Min. 0,14 mm <sup>2</sup> – max. 1,5 mm <sup>2</sup> wire cross-section with 10 mm wire end sleeves						
Display								
LCD size	<b>7"</b> (17,8 cm screen size)							
Resolution	800 x 480 WVGA							
Aspect ratio	16:9							
Technology	TFT							
Colours	16.7 millions							
Backlight	LED							
Luminance	330 cd/m <sup>2</sup>							
Contrast ratio	400:1							
Touch	resistive							

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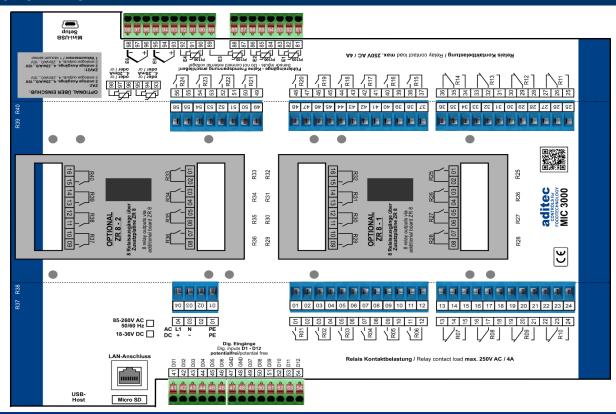
# » TECHNICAL DATA

6x analogue inputs									
Sensor		Туре	Measuring range	Accuracy	Ambient temperature effect				
		Pt100	-100 500°C (-148 932°F)	≤0,1%	741116	≤100ppm/°C			
E1-E4		TFG80H	0100 % relative humidity	≤0,6%		≤100ppm/°C			
		P1000A	Potentiometer:1000Ω	≤0,12%		≤100ppm/°C	-		
		Type K: NiCr-Ni	-2001372°C (-3282501°F)	≤0,4%		≤100ppm/°C			
		Type T: Cu-CuNi	-200 400°C (-328 752°F)	≤0,5%		≤100ppm/°C	Optional: Max. 8 additional analogue inputs via additional modules MAE 24 (4 inputs per module)		
	9	Type B: Pt30Rh-Pt6Rh	2501820°C ( 4823308°F)	≤0,4%		≤100ppm/°C			
	E5 - E6	Type E: NiCr-CuNi	-2001000°C (-3281832°F)	≤0,4%		≤100ppm/°C			
$\Theta$		Type J: Fe-CuNi	-2101200°C (-3462192°F)	≤0,4%		≤100ppm/°C			
		Type N: NiCrSi-NiSi	-2001300°C (-3282372°F)	≤0,4%		≤100ppm/°C → a total of 14			
		Type R: Pt13Rh-Pt	-501768°C ( -583214°F)	≤0,4%		≤100ppm/°C	analogue inputs		
		Type S: Pt10Rh-Pt	-501768°C ( -583214°F)	≤0,4%		≤100ppm/°C			
		0(4)20mA	$020 \text{ mA with } R_{\text{in}} = 200\Omega$	≤0,33%		≤100ppm/°C			
		0(2)10V 01V	0-10V with $R_{ln}$ = 100kΩ 0-1V with $R_{ln}$ = 100kΩ	≤0,13% ≤0,1%		≤100ppm/°C			
		Sensor HC2	Depending on sensor type	≤0,1%		≤100ppm/°C			
2x ar	alogu	e outputs (optional)	Output areas	,					
		(				Optional: 2 additional and	alogue outputs via		
A1 ar	74 V 3		$0(2)$ -10V with $R_{Last} \ge 1000 \Omega$			additional board ZA2 and max. 4 additional			
Alai	iu AZ		or $0(4)$ -20mA with $R_{Last} \le 500$	) ()		analogue outputs via addi			
						(2 outputs per module) ->	a total of 6 outputs		
12x c	ligital	inputs				_			
			Potential free, D1D10 usable as counting input		Optional: Max. 36 additio				
D1I	)12		to 1 kHz, pulse duration min.	0.5 ms,		additional modules MD12 (12 inputs per module)  → a total of 48 digital inputs			
pause duration min. 0.5 ms  24 x relay outputs						7 a total of 46 digital in	outs		
24 X	lelay (	Duipuis				Ontional, 16 additional re	lov outputo vio 2 additional		
			Potential free contacts switching capacity			elay outputs via 2 additional			
R1I	R1R24		(250V AC, 4A), 8 change-over contacts and 16			boards ZR8 (8 outputs per board) and max. 32 additional relay outputs via additional module MR6			
			closers			(6 outputs per module) → a total of 72 outputs			
Serial interfaces									
USB			1x USB Host						
			IX USB HOSE						
			1x MiniUSB serial port						
E1 . (1 A A )		. N I	4 400Mbit Eth (1 ANI (D   45)						
Etner	Ethernet/LAN		1x 100Mbit Ethernet/LAN (RJ 45)						
CAN	CAN		1 x Can Bus (system bus)		Communication with additional boards				
Mem	orv		1x MicroSD Card Slot, MicroSD card to 32GB						
		solation							
Mains	Mains input		4 kV AC/1min		Power input 18-36V DC -> 2,5kV				
	85~264VAC/120~370VDC				Test 1 min. and 1mA max.				
Sensor inputs (analogue inputs)		uts (analogue inputs)	2 kV						
Digital inputs		ts	3,75 kV						
Analogue outputs		utputs	4 kV						
Relay	Relay outputs		4 kV						
Seria	Serial interfaces								
_	LAN		1,5 kV						
-	- USB Host								
-	- USB MiniUSB SerialPort								

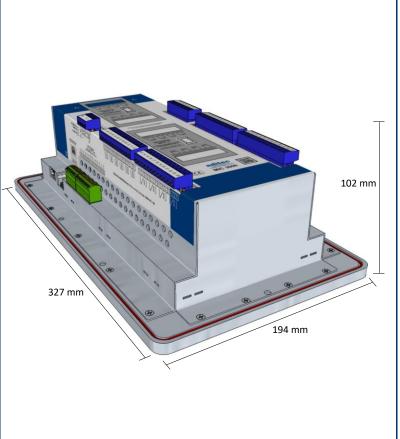
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# » CONNECTION DIAGRAM



# » DIMENSIONS (with terminals)



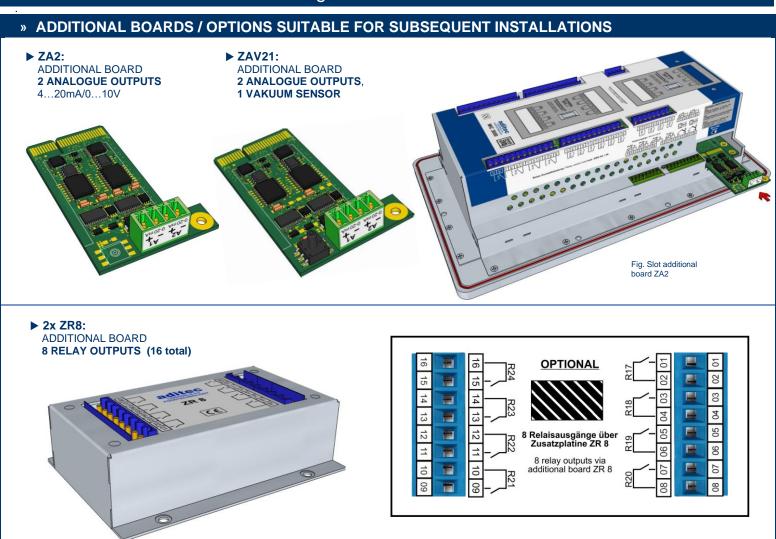
# Second through holes Dr. Smm for fastening via Cut-Out 137 x 282 mm Ansicht: Vorderseite der Steuerung Oct. Oc

Stand 17.06.24\_08

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