



Red Star Bakery Entry Level



Product presentation

RS09 Bakery Electronics for bakery ovens, compact and fully equipped

Red Star

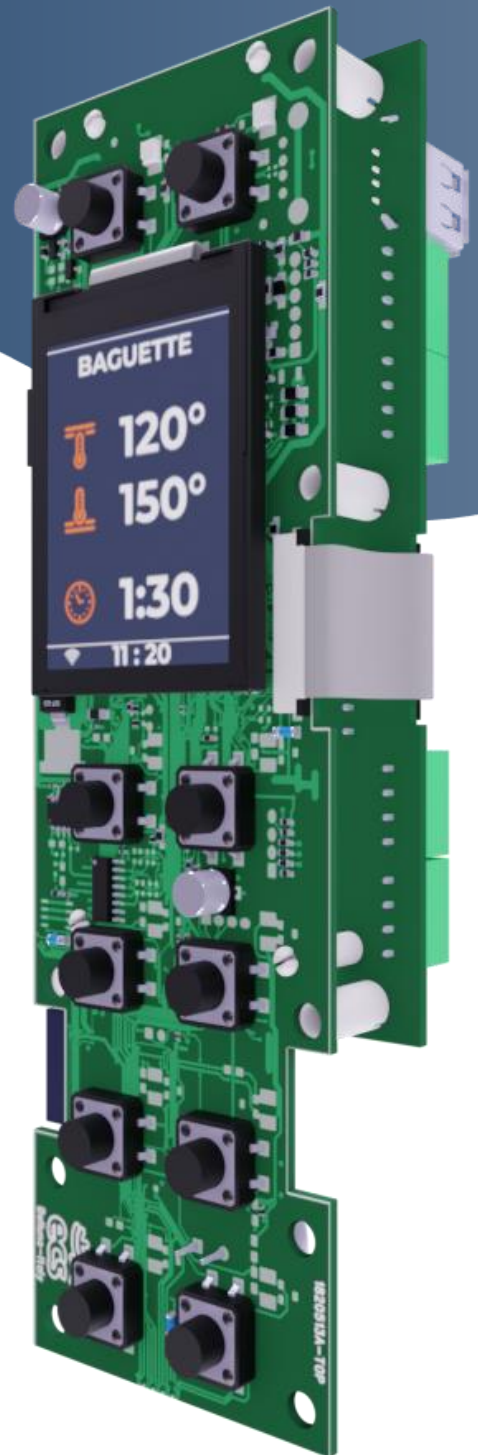
The product line dedicated to professional ovens. Over 20 years of experience have allowed ECS to develop products capable of managing all the oven functions.

Technology and design

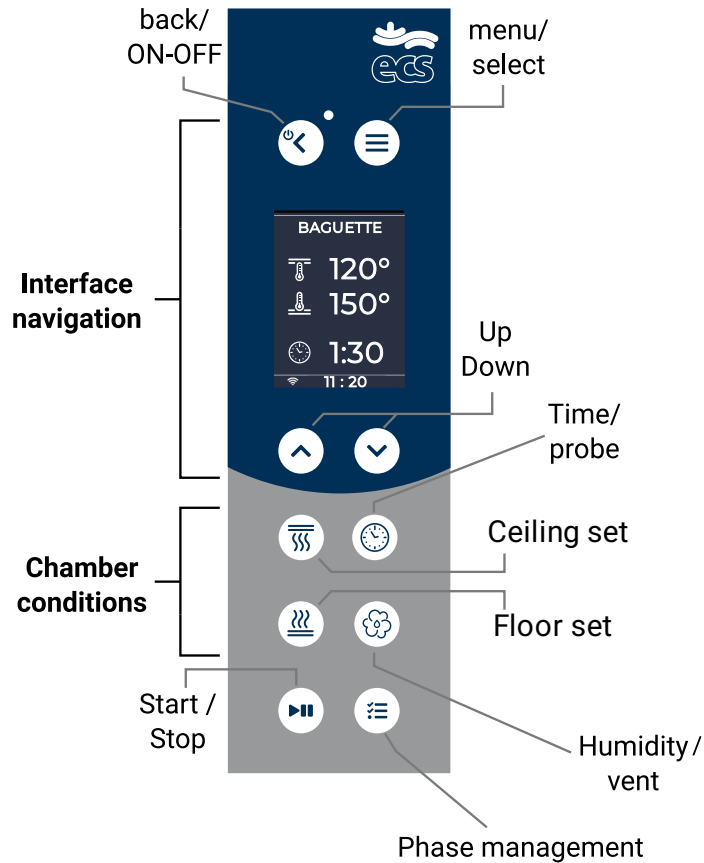
The 9 relays equipment ensures control of all the main functions of the oven and connectivity with our Connecty.cloud platform allows you to exploit all the potential offered by the IoT. The I/O board and the board dedicated to the user interface are assembled in a single solution. This format allows both a reduction of the overall dimensions and a reduction of the necessary components ensuring maximum cost efficiency.

Entry level

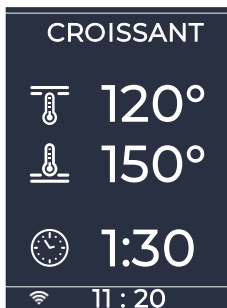
The ideal product to make a qualitative leap from electromechanical control. The classic feeling of the mechanical keys combined with the 2,4" display guarantee ease of reading and use.



■ User interface

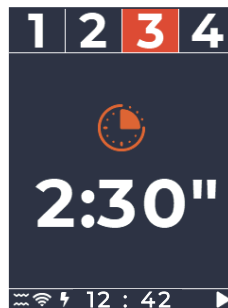


■ Flexibility



The user interface provides independent control of temperature or power of ceiling and floor. Flexible regulation guarantees maximum results in any condition.

■ Multi-timer mode



Time management gets optimized thanks to 4 timers adjustable at any time.

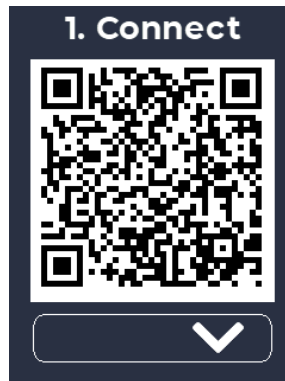
■ Eco / boost functions



Energetic management features provide accurate regulation of the oven power. Depending on specific needs, boost and eco functions ensure efficient control consumption.

Web server

The QUICK EDIT function allows you to perform the recipes editing through a different device, via the WiFi board network.



Cloud service



The final user can: manage the recipe-book, monitor the machine, browse the log HACCP.



Servicing can: monitor I/O section, locate the machines in order to perform an accurate service.



Manufacturer can: Update board software, collect data regarding customer habits usage in order to arrange servicing or promotional campaign.

Free

- ✓ Connecty.cloud
- ✓ User functions
- ✓ Service functions
- ✓ Manufacturer functions

Free

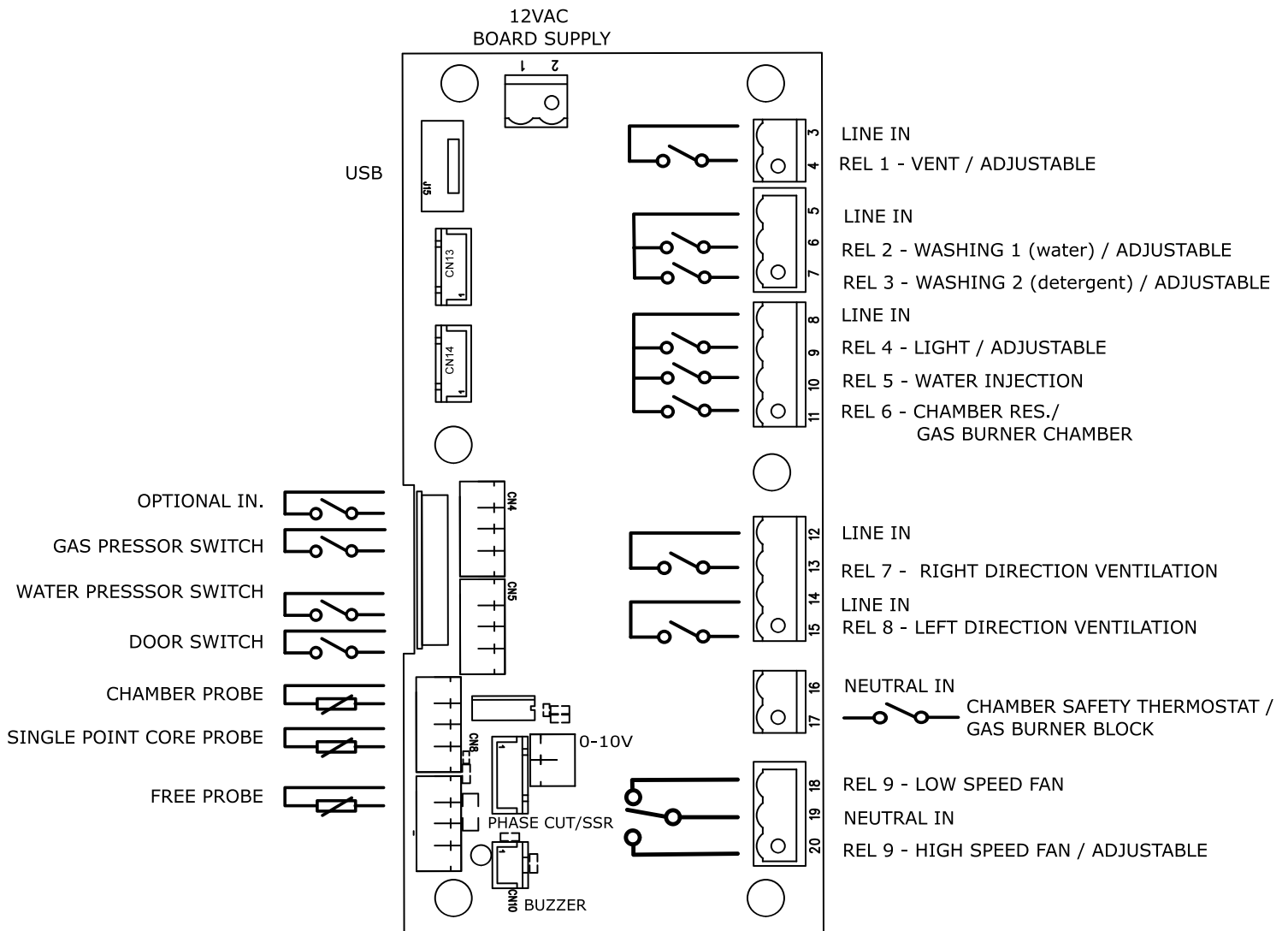


Company

- ✓ All free plan functions
- ✓ Access to all machines
- ✓ Platform and branding customizations

Fee

RS09 Bakery Connections



RS09 Bakery Equipment

Equipment	Description	Characteristics
Max overall dimensions	L 191.50x H 68x P 44 mm	
Weight	192 gr	
Power supply	12 Vac	
9 Digital outputs (*)	Vent relay	5 A (AC1 @250 Vac)
	Room light relay	5 A (AC1 @250 Vac)
	Technical room cooling relay	5 A (AC1 @250 Vac)
	Door resistance relay	5 A (AC1 @250 Vac)
	Ceiling resistance relay	5 A (AC1 @250 Vac)
	Floor resistance relay	5 A (AC1 @250 Vac)
	Humidity plate resistance relay	16 A (AC1 @250 Vac)
	Humidity water resistance relay	16 A (AC1 @250 Vac)
	Hood relay	16 A (AC1 @250 Vac)
(*)max power range of the terminals is 12 A for each one		
4 Digital inputs LV	Door switch	Clean contact
	Water pressure switch	Clean contact
	Free	Clean contact
	Free	Clean contact
4 Analog Inputs	Ceiling probe	PT1000/Thermocouple J/K
	Floor probe	PT1000/Thermocouple J/K
	Humidity probe	PT1000/Thermocouple J/K
	Free	PT1000/Thermocouple J/K
1 NTC cool jont	NTC	NTC on board
2 Digital LV Outputs	Phase cut expansion control	Open collector NPN
2 I/O analog 0-10V		In and Out 0-10v 4-20mA
Communication	Wi-Fi	
	USB	Host for mass storage
	ECSBUS	Yes not isolated
Buzzer	4kHz / 85dB @ 10cm	On board or external



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