



OPERATOR MANUAL

IMPORTANT INFORMATION, KEEP FOR OPERATOR

888-994-7636, fax 888-864-7636
unifiedbrands.net

THIS MANUAL MUST BE RETAINED FOR FUTURE REFERENCE. READ, UNDERSTAND AND FOLLOW THE INSTRUCTIONS AND WARNINGS CONTAINED IN THIS MANUAL.

FOR YOUR SAFETY Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

WARNING Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.

NOTIFY CARRIER OF DAMAGE AT ONCE It is the responsibility of the consignee to inspect the container upon receipt of same and to determine the possibility of any damage, including concealed damage. CapKold suggests that if you are suspicious of damage to make a notation on the delivery receipt. It will be the responsibility of the consignee to file a claim with the carrier. We recommend that you do so at once.

Technical Service/Questions 888-994-7636.

This manual provides information for:

CAPKOLD COOK-CHILL SYSTEMS KETTLE CONTROL STATION MODEL CKCP HMI



The purpose of this manual is to provide information that will aid in the installation, operation, maintenance and repair of a CapKold Kettle Control Station. This manual should be read completely before installing and/or operating this machine. While every effort is made to provide accurate and up-to-date information, CapKold reserves the right to change the specifications herein without notice. CapKold also reserves the right to make changes and improve this product without obligating itself to install any such changes or improvements in products previously manufactured. The illustrations and descriptions herein are general in nature and may not include all standard equipment or may include optional equipment.

The only applicable warranty is our standard written warranty, and there is no other warranty, written or implied.

EQUIPMENT DESCRIPTION

IMPORTANT NOTE: The Equipment you have purchased has been constructed from quality materials and carefully inspected and tested to ensure that you receive the best possible product. With reasonable care and periodic maintenance, your unit should provide years of productive service.

STANDARD MODEL CKCP-HMI KETTLE CONTROL PANELS

CKCP-HMI 1 – Single Kettle Control Panel for one steam jacketed agitated kettles

CKCP-HMI 2 – Dual Kettle Control Panel for two steam jacketed agitated kettles

CKCP-HMI 3 – Triple Kettle Control Panel for three steam jacketed agitated kettles

STANDARD FEATURES

Model CKCP-HMI kettle control panels are designed to monitor and control the operation of agitated steam jacketed kettles. The HMI model panel will monitor and control steam heating, jacket cooling, agitator operation, and product batch time/temperature recording. The CKCP-HMI panels include the following features:

- Human Machine Interface (HMI) touch screen
- Digital Temperature controller with Fahrenheit and Celsius display, with control set point for cooking and/or cooling, in kettle.
- Product Pump Out Control for controlled pumping temperature
- Hot and cold faucet water control with automatic water metering in Gallons or Liters, 1-999
- Agitator control screen for precise variable agitator speed control
- System Settings Screen
- Locations for additional equipment temperature recording
- Temperature Recorder Screen
- Temperature Trending Screen
- Recipe menu screen for storing recipes
- Network connection for Temperature Chart Printing on network printer
- Stainless steel splash proof NEMA 4X water shed style enclosure
- Disconnect Switch

SAFETY

IMPORTANT - READ FIRST - IMPORTANT

YOUR SAFETY AND THE SAFETY OF OTHERS ARE VERY IMPORTANT.

WE HAVE PROVIDED MANY IMPORTANT SAFETY MESSAGES IN THIS MANUAL AND ON YOUR APPLIANCE. ALWAYS READ AND OBEY ALL SAFETY MESSAGES.

OUR PRODUCT INSTRUCTIONS WILL BE UPLOADED ON OUR COMPANY OFFICIAL WEBSITE.



THIS IS THE SAFETY ALERT SYMBOL. THIS SYMBOL ALERTS YOU TO POTENTIAL HAZARDS THAT CAN KILL OR INJURE YOU AND OTHERS. ALL SAFETY MESSAGES WILL FOLLOW THE SAFETY ALERT SYMBOL AND EITHER THE WORDS "DANGER", "WARNING" OR "CAUTION".

DANGER MEANS THAT FAILURE TO HEED THIS SAFETY STATEMENT MAY RESULT IN SEVERE PERSONAL INJURY OR DEATH.



WARNING MEANS THAT FAILURE TO HEED THIS SAFETY STATEMENT MAY RESULT IN EXTENSIVE PRODUCT DAMAGE, SERIOUS PERSONAL INJURY, OR DEATH.



CAUTION MEANS THAT FAILURE TO HEED THIS SAFETY STATEMENT MAY RESULT IN MINOR OR MODERATE PERSONAL INJURY, OR PROPERTY OR EQUIPMENT DAMAGE.

ALL SAFETY MESSAGES WILL ALERT YOU TO WHAT THE POTENTIAL HAZARD IS, TELL YOU HOW TO REDUCE THE CHANCE OF INJURY, AND LET YOU KNOW WHAT CAN HAPPEN IF THE INSTRUCTIONS ARE NOT FOLLOWED.

FOLLOW BASIC PRECAUTIONS, INCLUDING THE FOLLOWING:

WARNING: DO NOT SPRAY THE CKCP KETTLE CONTROL PANEL WITH ANY LIQUID.

WARNING: DO NOT ATTEMPT TO INSTALL, SET UP OR OPERATE THIS CONTROL PANEL BEFORE YOU HAVE READ AND UNDERSTAND THIS MANUAL AND ALL ACCOMPANYING MANUALS. KEEP ALL MANUALS FOR FUTURE REFERENCE.

WARNING: BE SURE OPERATORS READ, UNDERSTAND AND FOLLOW THE OPERATING INSTRUCTIONS, CAUTIONS AND SAFETY INSTRUCTIONS IN THIS MANUAL. ANY POTENTIAL USER OF THE EQUIPMENT MUST BE TRAINED IN SAFE AND CORRECT OPERATING PROCEDURES.

WARNING: WHEN USING THIS MACHINE, ALL OPERATING INSTRUCTIONS, SAFETY INSTRUCTIONS AND PRECAUTIONS MUST BE FOLLOWED AND STRICTLY ADHERED TO.

WARNING: THIS CONTROL PANEL IS INTENDED FOR USE IN THE COMMERCIAL COOKING AND COOLING OF FOOD PRODUCTS, PER THE INSTRUCTIONS CONTAINED IN THIS MANUAL. OTHER USE COULD RESULT IN PERSONAL INJURY OR DAMAGE TO THE EQUIPMENT AND WILL VOID ALL WARRANTIES.

WARNING: AVOID ALL DIRECT CONTACT WITH HOT EQUIPMENT SURFACES. DIRECT SKIN CONTACT COULD RESULT IN SEVERE BURNS.

WARNING: AVOID ALL DIRECT CONTACT WITH HOT FOOD. DIRECT SKIN CONTACT COULD RESULT IN SEVERE BURNS.

WARNING: USE OF ANY REPLACEMENT PARTS OTHER THAN THOSE SUPPLIED BY OR ITS AUTHORIZED DISTRIBUTORS VOIDS ALL WARRANTIES AND MAY CAUSE BODILY INJURY OR EQUIPMENT DAMAGE. SERVICE PERFORMED BY OTHER THAN AUTHORIZED PERSONNEL WILL VOID ALL WARRANTIES.

WARNING: TURN THE ELECTRIC POWER OFF AT THE DISCONNECT OR BREAKER BEFORE WORKING ON INTERNAL COMPONENTS.

WARNING: DO NOT USE A FUSE WITH A HIGHER AMP RATING THAN THE RATING SPECIFIED FOR THAT CIRCUIT.

OPTIONAL FEATURES

- Prison Package includes possible customer user names and passwords, locking cover over touch screen, and locking panel door.
- Pedestal Base for control panel to mount to floor
- Pre-Piped Pedestal Base includes utility valves mounted in pedestal instead of kettle.
- Air manifold mounted in base of panel for air pilot valves instead of electronic solenoids

INSTALLATION

WARNING: USE EXTREME CAUTION WHEN HANDLING POTENTIAL HIGH VOLTAGE WIRING!

ALL FIELD WIRING SHALL BE THWN, THHN, OR MTW WIRE TYPE OR SHIELDED CABLE WHERE NOTED ON SCHEMATIC. WIRE MUST AT LEAST BE 75 DEGREE C WIRE AND LABELED AT BOTH ENDS.

ALL WIRING MUST BE INSTALLED PER NATIONAL ELECTRICAL CODE AND LOCAL CODE REQUIREMENTS.

UNPACKING THE CONTROL PANEL

The equipment will arrive in a crate. Immediately upon receipt, carefully inspect the crate for exterior damage. Open the crate and inspect the unit for concealed damage. Carefully read the bill of lading and check that all items shipped are with the unit. Report any shipping damage or incorrect shipments to the delivery agent. Record the model number, serial number, and installation date for your unit and file this information for future reference. To remove the equipment from the crate, pull the side boards loose from the top of the crate, taking care not to damage the unit with tools or nails. Remove first the top, then the sides, and then the cross-piecing that holds the unit down. When installation is to begin lift the unit straight up off the skid. During the installation process, it is important to properly support the equipment until it is properly anchored in its permanent position.

LOCATION

Locate the Control Panel in the desired location. Check its position for operational clearances. Consider the ability frequently access the panel to change the operation of the kettle. Also the ability to open the doors for periodic maintenance, room for access for the kettle operator(s), and clearance for the tilting agitator or tilting kettle assembly. If this system has a hoist and rail over the kettle normally the rail is located over the center of the kettle. The Control Panel needs to be located where it will not interfere with the hoist system and be damaged by product loading and unloading.

SCHEMATIC

A specific schematic comes with every control panel which will be located inside of the panel. PLEASE keep the schematic with the panel at all times. The schematic will show all required field connections as dark highlighted lines. Please review the schematic carefully for installation.

WIRING

MAIN BREAKER

The main breaker for the panel provides all of the required agitator power and control power for the HMI Kettle control panel. The voltage for the main is typically 208/3 to 480/3. Turn on main breaker to turn on panel.

SENSOR WIRING

The HMI Panel is set up to connect RTD Type Temperature Sensors. The temperature sensor wiring from the CapKold equipment should be installed in its own conduit using a shielded conductor cable. 20 to 24 AWG shielded is acceptable. Only connect the shield to ground at one point. Please see the schematic for correct terminal location.

UTILITY CONTROL VALVE WIRING

Control Valve wiring should be at least 14 AWG wire, with at least a 75C insulation rating, all control power is typically 120/1/60 fused at 5 amps. Utility control valves are typically located in the kettle but can be located remotely from the kettle and panel. If remote control valves are used make sure the valve voltage matches the output control voltage of the panel. Please see the schematic for correct terminal location.

AGITATOR MOTOR WIRING

The motor wiring should be 12 AWG wire, with at least a 75C insulation rating. The motor wiring should have its own conduit so the high voltage does not cause interference with sensor wiring or valve wiring. Motor sizes can vary; typically they are 1.5HP to 3HP. Voltages are typically 208V to 480V. Please see the schematic for correct terminal location. The rotation direction can be changed by switching the incoming L1 and L2 of the three phase motor.

HACCP RECORDING FOR MULTIPLE PIECES OF EQUIPMENT

One common reason for multiple pieces of equipment to connect to the kettle control panel is for chart recording. In many cases we will connect a water Jet 100, cook tank, and/or tumbler chiller to the kettle panel. When this is required check the schematic for the correct sensor terminals. In some situations it might be required to record for other manufactures equipment. When this is the case the sensor type needs to be known. CapKold typically use's RTD temperature sensors but other sensor types can be used. The schematic will show where additional sensors can be added.

ICE BUILDER CONNECTION (EXISTING UNITS)

This feature is typically used with existing ice builders. Some older ice builders need to have a signal to tell it when to turn on the water circulation pump. With a kettle control panel this would happen when the kettle calls for chilled water. When this is the case there is contact in the panel called out on the schematic for this operation. New ice builders for CapKold do not require the kettle panel connection for operation. On new ice builders from CapKold, the circulation pump stays on all the time.

AUXILIARY EQUIPMENT

In some case there might be a custom feature request for an old existing piece of equipment and/or a new special piece of equipment. Please reference our supplied schematic for electrical connections. In these cases there will typically not be any instructions listed in this manual for operational assistance so please reference manual of the piece of equipment for operation instructions.

ETHERNET CONNECTION (STANDARD)

The HMI control panel typically will require a network connection for remote printing of the temperature charts. A standard Category 5 either net connection that is connected to a building network tough a switch or hub allows the secure data from the internal chart recorder to send the batch recording to a designated computer. At this point if the "Review" software is open the program will direct the chart data to a designated printer.

CROSS OVER CABLE CONNECTION (OPTIONAL)

The HMI control panel has the option to use a standard cross over cable instead of a network connection. A cross over cable is Ethernet cable that has the transmit and receive wires reversed so the control panel can talk directly to the chosen office computer without going through the network. This requires a cable connecting from the control panel directly to a computer, the computer will not have network access and will require a designated printer for that computer.

OPERATION

MAIN DISPLAY

The main display is the first screen you will see when you turn the panel on.

System Settings Button – This allows access to system settings. See system settings section.

User name and Password – User name and password is required to go into system settings

Factory User Name – Engineer Factory Password - 100

Navigation Button – this will take you to the navigation screen. See navigation section.

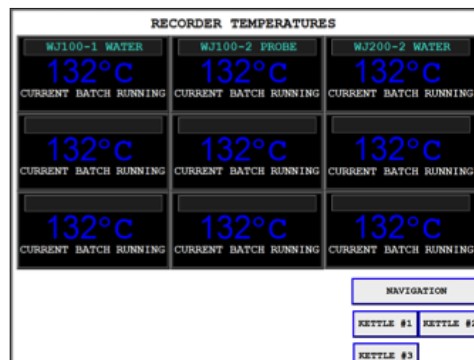
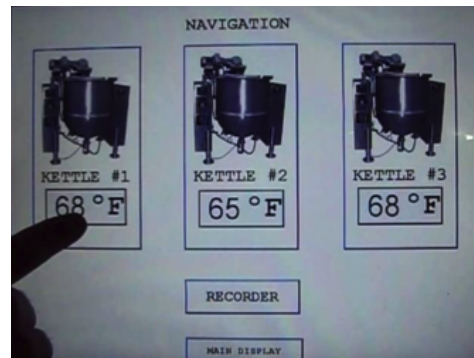


NAVIGATION & RECORDER SCREEN

The navigation page shows the active kettles for your panel. If you have a CKCP1 panel you will see one kettle, If you have a CKCP3 you will see three kettles.

Kettle Picture – displays current kettle temperature and allows access to kettle controls

Recorder Button – Allows access to recorder screen which displays all current temperatures the chart recorder is connected to. In order to change names of equipment is recorder screen you have to be logged into system settings.



SYSTEM SETTINGS PAGE

Pump Out Deviation Set Point – This set point is the number that the pump out temperature will go above or below the set point before heating or cooling turn on

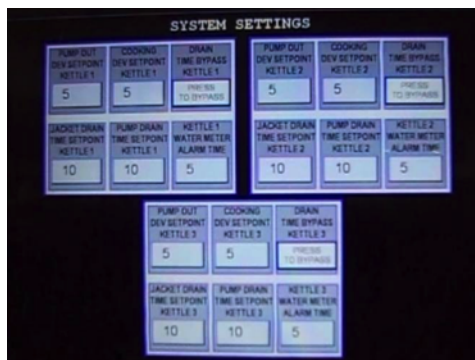
Cooking Deviation Set Point – This set point is the number that cooking temperature will go above or below the set point before heating or cooling turn on

Drain Time Bypass – This button will bypass the kettle jacket drain.

Jacket Drain Time Set Point – Jacket drain time is the amount of time the kettle jacket drains condensate water before the steam turns on. This allows water in the kettle to drain out and not cause a water hammer when steam enters the kettle body.

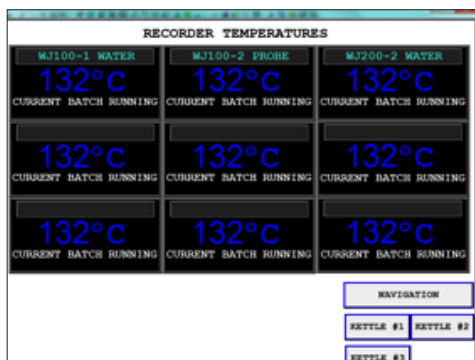
Pump Drain Time Set Point – Pump Drain Time Set Point is the amount of time the kettle jacket drains condensate water before the steam turns on. During pump out the kettle switches back and forth between cooling water and steam. When it switches to steam it has to drain condensate and steam before it lets cooling water in. This prevents a water hammer when steam enters the kettle body.

Kettle Water Meter Alarm Time – In the event the water meter fails the Kettle Water Meter Alarm time is the amount of time the control panel will wait before it signals the alarm.



RECORDER SCREEN

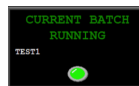
Recorder Screen – will display devices the chart recorder is connected too. It will also show what devices currently have batches running.



INDIVIDUAL KETTLE SCREEN



Current Kettle Temperature – Displayed in the top middle

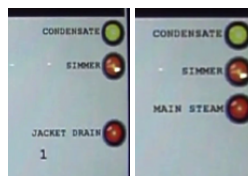


Current Batch Status – Upper right corner

COOK SWITCH & STEAM VALVE SWITCH



Cook Control and Set Point. When the cook control is turned on the indicators for what valves are open show up on the right side. The operation that will happen is the simmer valve, the condensate valve, and the jacket drain will open, let steam in to push built up condensate out of the kettle jacket to prevent water hammer. When the jacket drain times out the jacket drain indicator will go off.



Cook Control – Control cooking temperature, simmer temperature, cooling temperature, pump out temperature control, and valve indicators

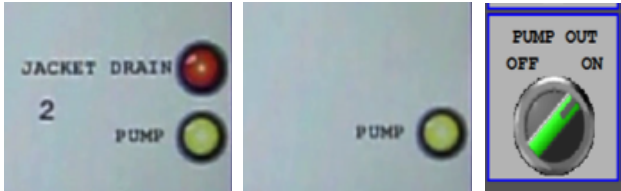
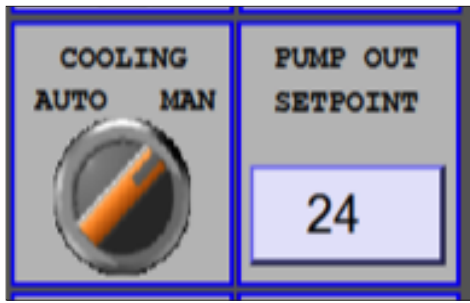


The **steam valve** switch can switch between cook and simmer while the Cook Switch is on. This allows the larger Cook Steam valve to close and the smaller Simmer Steam valve to be the control valve. For example if you want a soup to simmer and maintain a temperature.

COOLING SWITCH & PUMP OUT SWITCH

CAUTION: IF THERE IS NO CONDENSATE IN THE KETTLE DIRECT STEAM WILL DRAIN OUT THE JACKET DRAIN. THIS CAN BURN A PERSON IF IT COMES IN CONTACT.

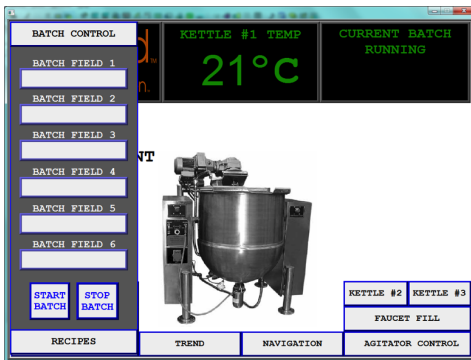
The cooling switch allows cooling water to enter the kettle jacket manually and cool down the product in the kettle and allows the operator the option to maintain a pump out temperature with auto.



Auto – Auto is used with the pump out switch below. The pump out switch needs to be on and then the cooling and steam will work together to maintain the pump out set point. When the pump out feature switches between cooling and steam it will drain the jacket X amount of seconds. See system settings for Jacket Drain time setting. This allows the steam and condensate to drain out before the steam enters the jacket which prevents a water hammer.

Manual – The manual position will allow cooling water to flow nonstop in the kettle jacket regardless of the pump out set point.

BATCH CONTROL SCREEN



Batch Control – Starts and Stops batches.

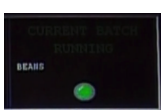
Batch control is accomplished with the Eurotherm electronic chart recorder that is mounted inside or outside the kettle panel. **The control is always recording even if a batch is not in operation. The recorder has about 6 months of memory before it will start to override its self. When a batch is started it places a time and date stamp on the data stream that the chart recorder is recording.**



Batch Field 1 – is where the operator will enter the name of the batch that is being processed. Batch Fields 2 through 6 are for additional information.

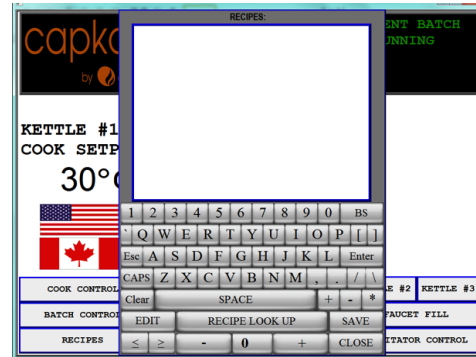


Start and stop batch buttons.

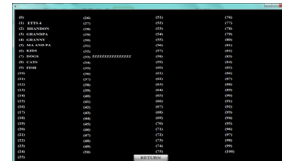


Current batch status display

RECIPE SCREEN



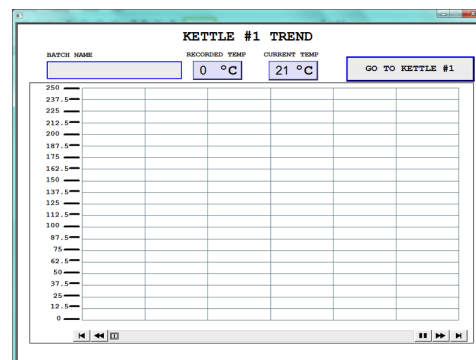
Recipe Screen – Recipe menu library



Recipe Screen with Keyboard – The recipe menu screen is a place where operators can store recipes for look up during production.

Recipe Screen with list of input recipes.

TREND SCREEN



Trend Screen – Allows operator to see temperature trends of cooking process

AGITATOR CONTROL



Agitator Control – Allows operator to adjust speed of agitator

Agitator Start button will start the agitator

Agitator Stop button will stop the agitator

Speed Set Point – The speed set point is the speed at which the agitator will turn in percentages. 0% would be the slowest speed, 50% would be half speed, and 100% would be full speed. CapKold kettles are designed to run at a maximum of 18 revolutions per minute.

FAUCET FILL



Faucet Fill – Faucet water meter

Water – Switches between hot and cold water

Fill – Switches between auto filling and manual filling

Fill Set Point – Number of gallons (or Liters) to filled into kettle when in auto filling

Total Gallons – Gallon counter as (or Liters) as the kettle is filling.

Start Fill – Starts auto or manual filling

Reset Counter – Resets the **Total Gallons** counter

The faucet fill water meter will fill a kettle manually or auto fill. When filling manually the faucet will just run and not stop. When auto filling the operator can fill to a predefined amount water with a counter to show the current amount of water as it fills.

The faucet fill water meter can only fill Hot or Cold water. It cannot mix hot and cold water.

SHUTDOWN

The disconnect switch should only be used to power off the system for service or an emergency circumstance.

Improper shutdown results in possible file corruption in the system. Improper shutdown may consist of:

- Windows is stopped before proper shutdown is performed
- Power outage

Shutdown Process

1. The system can be shut down correctly by logging into the HMI as:
User ID: ENG, Password: 100.
2. Navigate to the Settings display.
3. Select Shutdown HMI Application.
4. Once the Windows desktop is shown, go to the Windows start menu.
5. Select Shutdown.

Once Windows is shut down correctly, it is safe to turn off the disconnect.

Power Outage Recovery

1. Shutdown the HMI app using step 1 above. Do NOT shut down Windows.
2. Once on the desktop, locate the folder and files:
C:\Drive\CDRIVE FOLDERS\HMI PROGRAM etc.
3. Verify the Backup exists (if not, notify CapKold Service department).
4. Delete the file without the -ENG BCKUP file name.
5. Copy the file with the -ENG BCKUP file name and paste in the same location. It will be indicated by having -COPY after the file name.
6. Rename the file without the words -ENG BACKUP-COPY, naming it as the file that was previously deleted.
7. Restart the HMI.

REVIEW PRINTING SOFTWARE SET-UP

NOTICE: THE CHART RECORDER IS ALWAYS RECORDING EVEN IF A BATCH IS NOT IN OPERATION. THE RECORDER HAS ABOUT 6 MONTHS OF MEMORY BEFORE IT WILL START TO OVERRIDE ITS SELF. WHEN A BATCH IS STARTED IT PLACES A TIME AND DATE STAMP ON THE DATA STREAM THAT THE CHART RECORDER IS RECORDING.

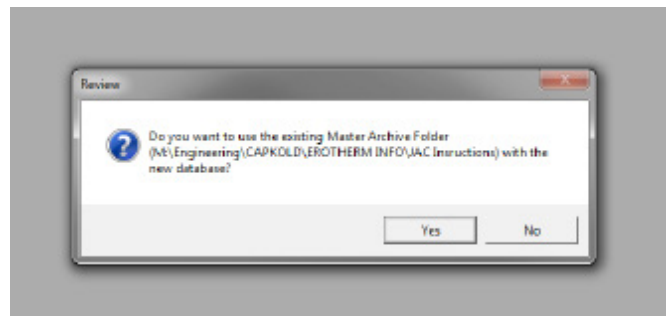
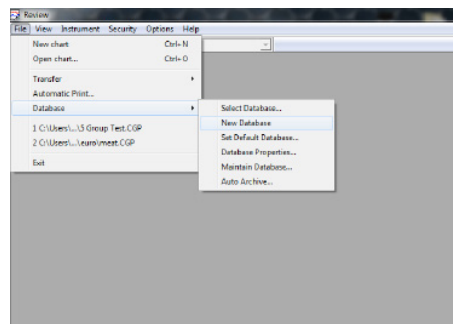
THIS SECTION OF INSTRUCTIONS ARE WRITTEN TO HELP INSTALL "REVIEW" PRINTING SOFTWARE FOR EURO THERM CHART RECORDERS. THIS SOFTWARE WORKS WITH ALL EURO THERM CHART RECORDERS IN USE BY CAPKOLD. THIS SOFTWARE WILL PRINT THE RECORDED TIME AND TEMPERATURE DATA IN A CHART FORMAT.

THIS SECTION OF INSTALLATION INSTRUCTIONS STARTS WITH THE UNDERSTANDING THAT THE KETTLE CONTROL PANEL IS COMPLETELY INSTALLED WITH ALL SENSORS AND NETWORK CONNECTION TO BUILDING NETWORK IS INSTALLED.

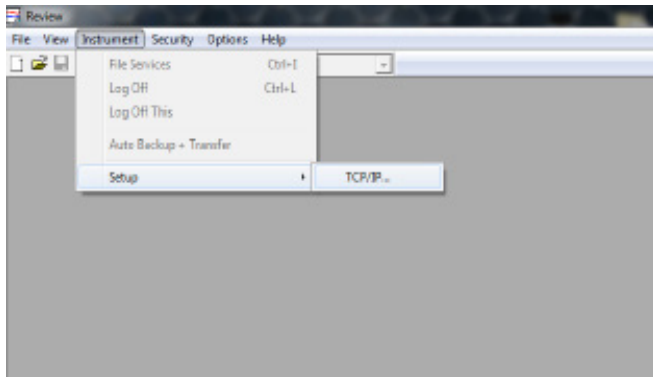
1. Install software on chosen computer. Select your language, pick the complete setup, and restart your computer when asked.
2. Now you want to create a folder on a network drive for Erotherm files. This will be for master archive files, the eurotherm data base, and for chart files. All these files will default to the "C:" drive of the PC but we recommend it be changed a secure server location that will be backed up. NOTICE!! If you are using a standalone system that will not be connected to a building network then you have to use the computer hard drive (the C: drive) for file storage.
3. Once the network folder has been created click on the icon and open the software. You will be prompted to save the Master Archive folder, you will want to choose the network folder you created and store the data there.
4. Next you will want to change the data base location from the computer C: drive to the network location you created.

Click on File, Data Base, New Data Base. Then choose the network folder you created and name and save your data base.

When prompted to use "existing Master Archive Folder", Click Yes.



- Now the review software should be open with a grey screen.
- Now you will set up the network connection between the chart recorder and computer. Select "Instrument", then "Set up, then "TCP/IP".

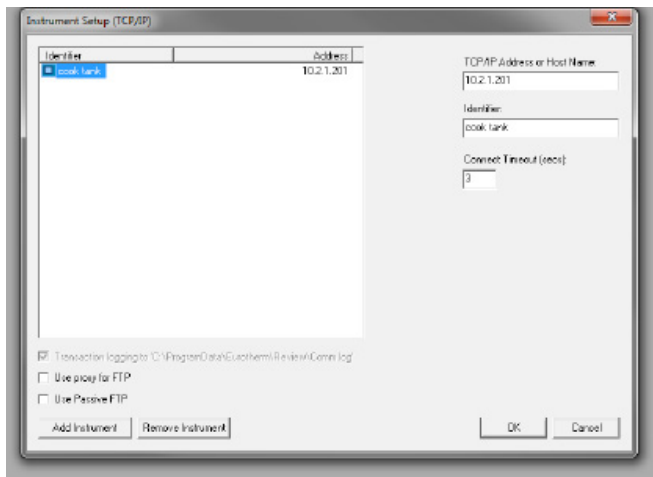


7. Instrument Setup (TCP/IP) Window

Click "Add Instrument",

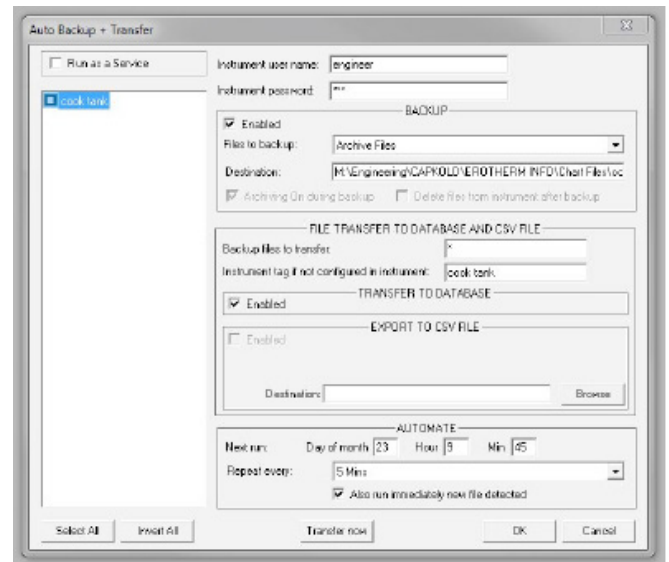
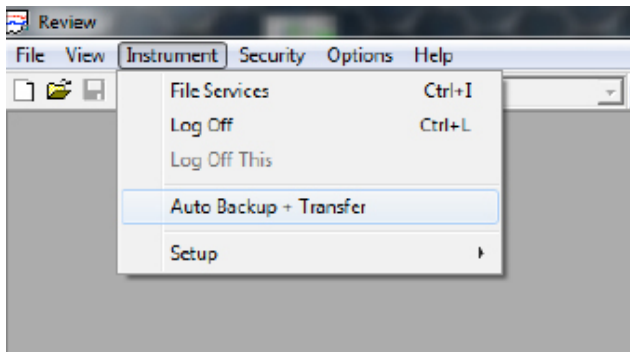
Enter the **IP Address** into the "TCP/IP Address or Host Name" box. **The IP address is located on a sticker on the inside of the kettle control panel.** This can also be obtained if you contact the factory.

Delete "Instrument TCP/IP 1" then Enter the **Instrument Name** in the "Identifier" box. The Instrument name is case sensitive and must be the exact way it is in the chart recorder. **The Instrument Name is located on a sticker on the inside of the kettle control panel.**



8. AutoBack Up and Transfer

Now you have to set up the auto back up and transfer page



In the auto backup and transfer page check all boxes as seen in the picture.

Instrument user name – engineer

Instrument password – 100

Back Up – Check Enabled

Transfer To Database – Enabled

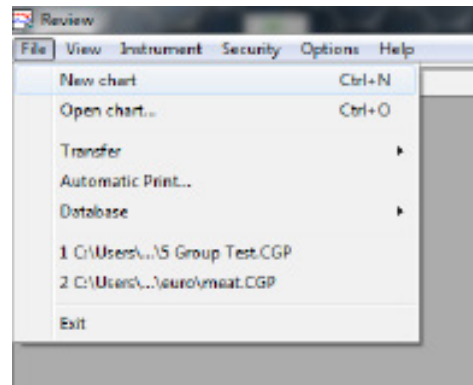
Automate – Repeat every 5 mins

Check "also run immediately new file detected"

Now hit the transfer button, this will begin transferring any current data on the recorder, this might take a few minutes to complete.

CREATING CHART FILES

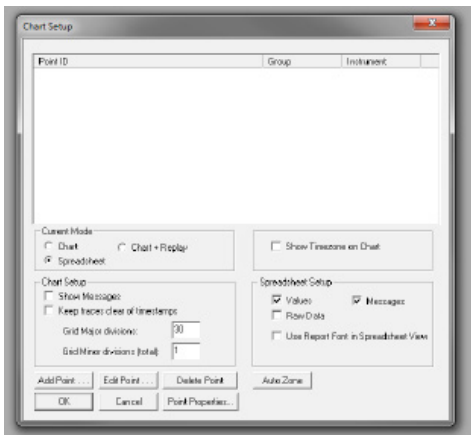
A chart file is the electronic copy of all of the chart data for one piece of equipment. You will create a chart file for each piece of equipment that is being recorded from. The chart file will be a single file that will continually get large as data is transferred over from the chart recorder to the computer. It is recommended to start a new chart at least once a year for record keeping. If an operator chooses they can create a chart file everyday but is not necessary.



- Open review Software
- Click on File
- Click on "New Chart"

Once you click on New Chart you add a point on your chart. Adding a point is telling the chart recorder where to look for data to display on the chart.

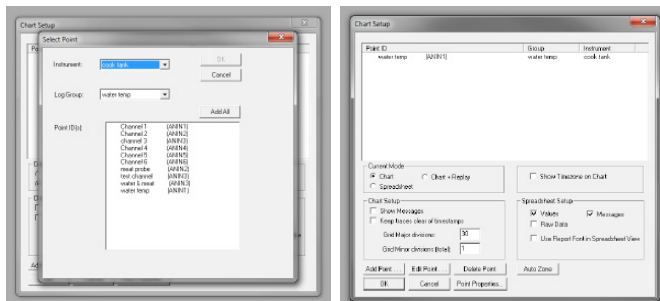
ADDING A POINT IN THE CHART SETUP MENU



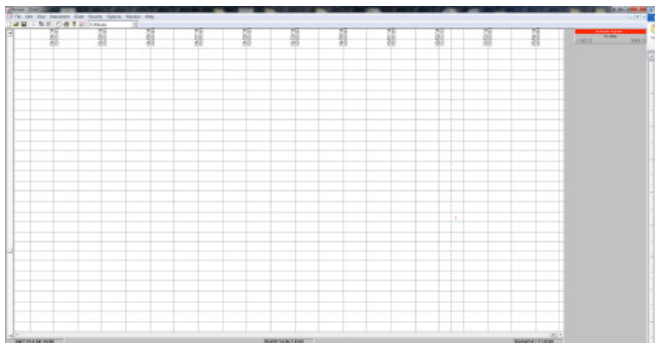
1. Click on "Add Point"
2. In the Select Point Window select the instrument. This will be the instrument name of the chart recorder. Unless you have multiple chart recorders you should only see one instrument here.

NOTE: If you do not see any instruments, groups or point ID's listed then you will have to go back to the TCP/IP settings and/or the autoback up and transfer settings. It is necessary for the recorder to transfer to the computer for this menu.

3. Next select the log group. The group will typically be named after the piece of equipment its representing.
4. Last select your point ID, this will be the channel on the recorder. Typically the channel will be named after the piece of equipment it is representing.



5. Once back at the Chart Set up Screen make sure the Chart box is checked, the Values Box is checked, and the show messages box is check. You can also adjust the Grid Major Divisions to adjust how temperatures are shown vertically on the chart print out. Click OK and the chart should appear.

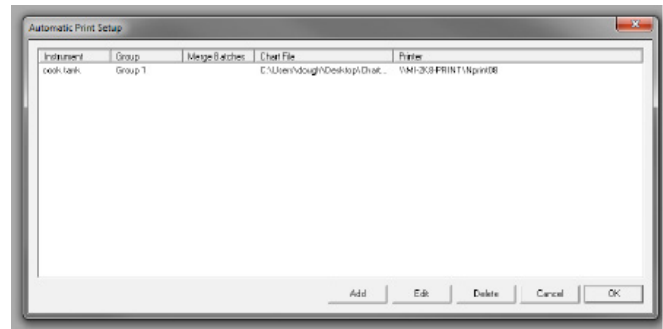


Now you should see your chart. The amount of recorded data shown will depend on how long the kettle control panel has been on. The chart recorder is always recording so even during assembly and installation it will be recording temperature and time.

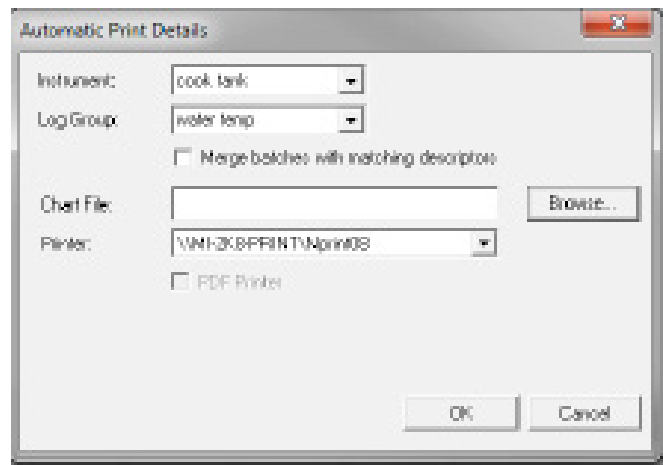
6. Now do a "Save As" and save the file in the folder you created for the data base and the master archive files. Name the file after the piece of equipment, Kettle 1, Right Kettle, Water Jet Meat Probe, etc...

SETTING UP AUTO PRINT

1. Click on File
2. Click on auto print



3. Click "add"



4. Pick your instrument. Unless you have multiple chart recorders you should only see one instrument
5. Pick your "Log Group". Here you are looking for the group that you created. You might see multiple groups that were already created during start up and possible groups that were created during the programming of the recorder.
6. Uncheck "Merge Batches with matching descriptors"
7. Click on the Browse and select the chart file you created in the earlier section.
8. Select the printer you want the charts to print out on and click OK

At this point your auto print should be set up. Any time a batch is started and stopped on the new equipment you should see the print out.

Service Log

Model No:	Purchased From:
Serial No:	Location:
Date Purchased:	Date Installed:
Purchase Order No:	For Service Call:

[illegible]