Bakestar intelligent

CE

KEEP THIS MANUAL FOR FUTURE REFERENCE!

For the duration and the conditions of the guarantee we suggest you contact your supplier. You are also referred to our general sales and delivery conditions that are available on request.
All liability for loss or injury resulting from the failure to follow these instructions or due to a failure to take the normal precautionary measures or due to carelessness in actions, operation, maintenance or repair work if not specifically described in this manual is rejected by the manufacturer.
Because of our constant efforts to improve our product it can occur that the details of your unit may differ from what is described in this manual. For this reason these instructions serve only as a general guide for the installation, use, maintenance and repair of the unit mentioned in this manual.
This manual was prepared with all due care, but the manufacturer cannot assume responsibility for any possible errors in this manual or the consequences thereof.
Users are permitted to copy this manual for their own use.

Table of contents

1 Foreword

This manual is intended for the adjustment, maintenance and repair of the Memory Excellent. Maintenance and repair to the Memory Excellent may only be undertaken by an authorised Fri-Jado supplier or service organisation. Failing to observe this stipulation may endanger the guarantee of your valuable oven.

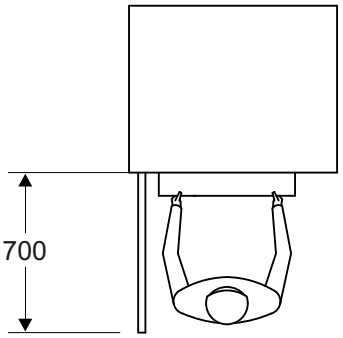
Each page of this manual bears a serial number. If you have any queries about this manual, please quote this number as this will ensure that the correct information is obtained.

2 Installation of the oven

2.1 Placement of the oven

The oven must be placed on a flat surface, e.g. a strong countertop or Fri-Jado euro oven base. Make sure the oven is stable and cannot slide or fall.

Check the spaces at the top and bottom of the oven door. These spaces should be the same height on both the left- and right-hand sides. Any necessary adjustments can be made using the adjustment knobs under the oven rests. If the rests are not properly adjusted, one or more of the following problems may occur:



The door may jam. The door lock may not work properly.
The door lock could be damaged.
Leakage could occur along the rubber sealing.

Important

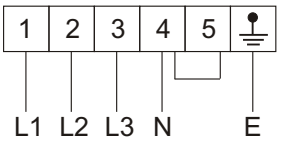
Make sure you leave sufficient space around the oven to easily remove or insert the baking sheets.
If the base has (rotating) wheels, the floor on which it rests must be perfectly level. Any moving of the base will result in an improperly-adjusted door.

2.2 Installation of the oven

The connecting cable for the oven must be equipped with an approved plug connection. If use is to be made of a permanent connection, the connecting cable must be connected to a manual on/off switch that is installed near the oven in a clearly visible manner.

The oven has a 5-core connecting cable. As a standard the cable is connected internally as illustrated in figure 1.

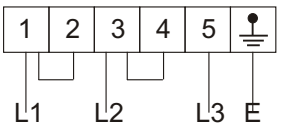
Figure 1



400V 3N~50...60Hz

For a 3-phase 230V~ circuit without neutral the oven must be connected according to figure 2.

Figure 2



230V 3~50...60Hz

Remove the plastic protecting layer from the oven and insert the baking sheets.

Now the oven is ready for use.

3 Technical data

Power connection 400/230V 3N~50…60Hz

Type	BS 3 i / p	BS 5 i / p	BS 8 i / p	BS 10 i / p
Power	8000W	13000W	19100W	23300W
Fuses needed with power connection 400V 3N~50…60Hz (3 phases with zero)	3x 16A	3x 20A	3x 32	3x 35
Fuses needed with power connection 230V 3~50…60Hz (3 phases without zero)	3x 30A	3x 35A	3x 50A	3x 63A
Stekker af fabriek Ceeform 5polig	16A	32A	32A	63A
Netto weight	108 kg	136 kg	181 kg	212 kg
Bruto weight	125 kg	155 kg	203 kg	234 kg
Hight	650 mm	850 mm	1150 mm	1350 mm
Width	910 mm	910 mm	910 mm	910 mm
Depth	740 mm	740 mm	740 mm	740 mm

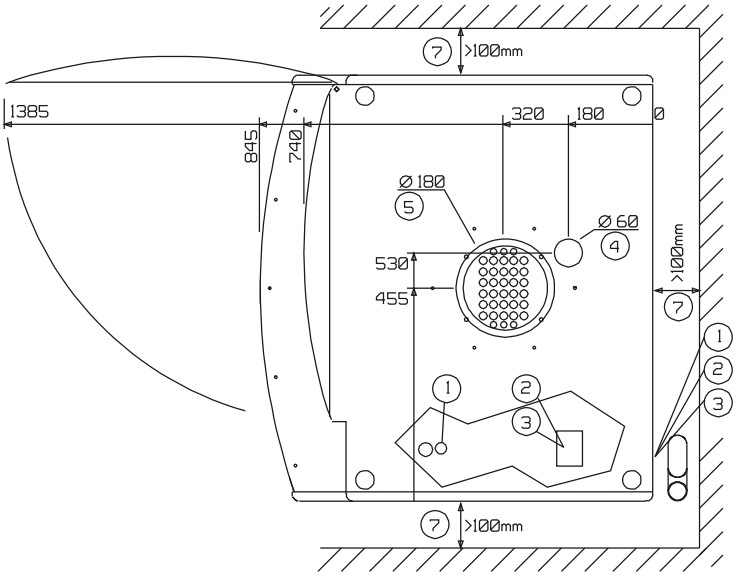
Description belonging to the labels on the drawings.

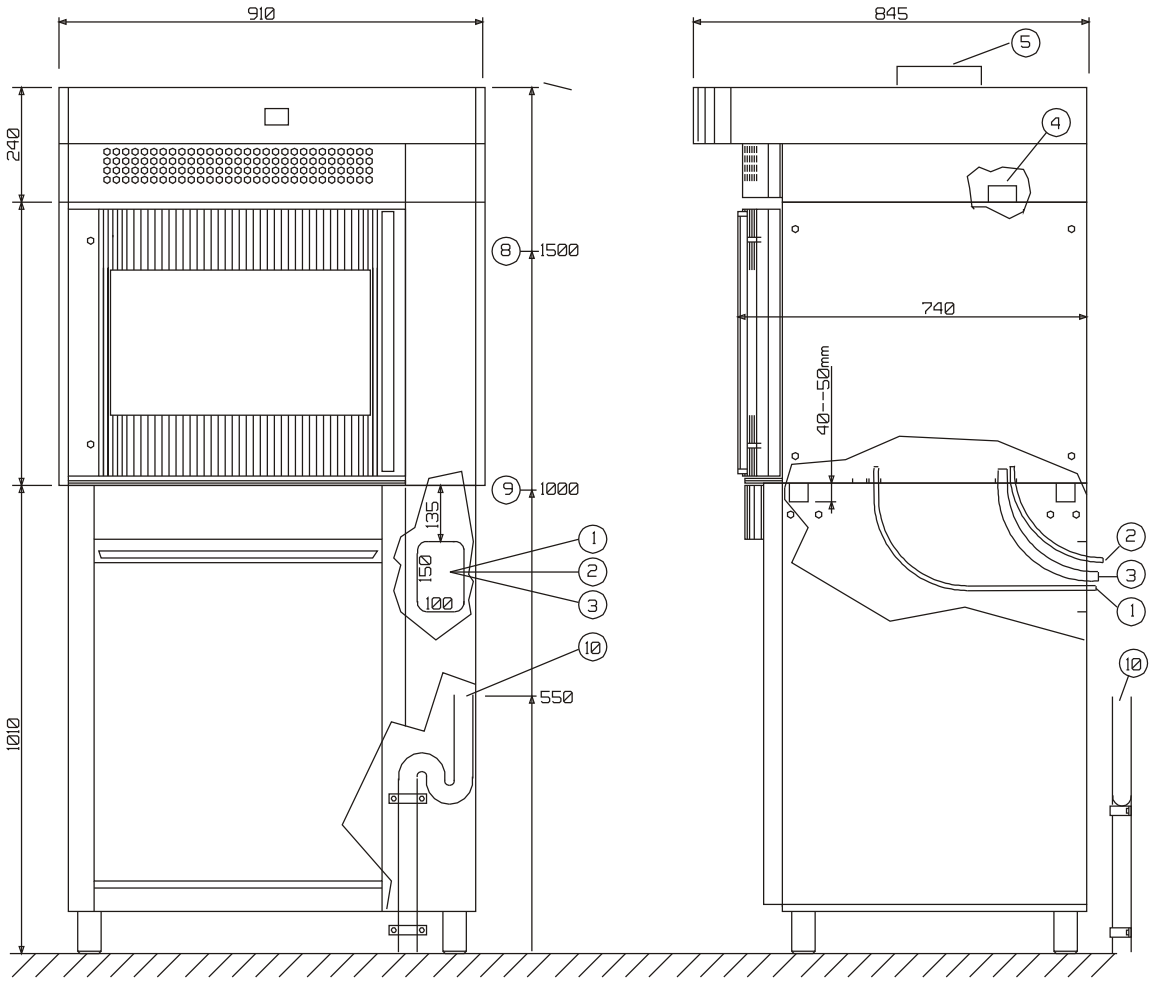
Label	Description	
1	Power cable	lengte 2mtr. (3mtr. bij 10 laags model) *
2	Watersupply "G" ¾ inch	slang lengte 1,2 mtr. *
3	Water drain hose	slang lengte 2 mtr. *
4	Exhaust pipe oven	Ø 60mm
5	Exhaust pipe hood	Ø 180
7	Space between the oven and a wall	
8	Location for ceeform socket	
9	Location for aired tap	"G" ¾ inch
10	Location for drain pipe (40mm PVC)	

* lenght are measured from the point at the rear of the oven where the hoses and cable come out.

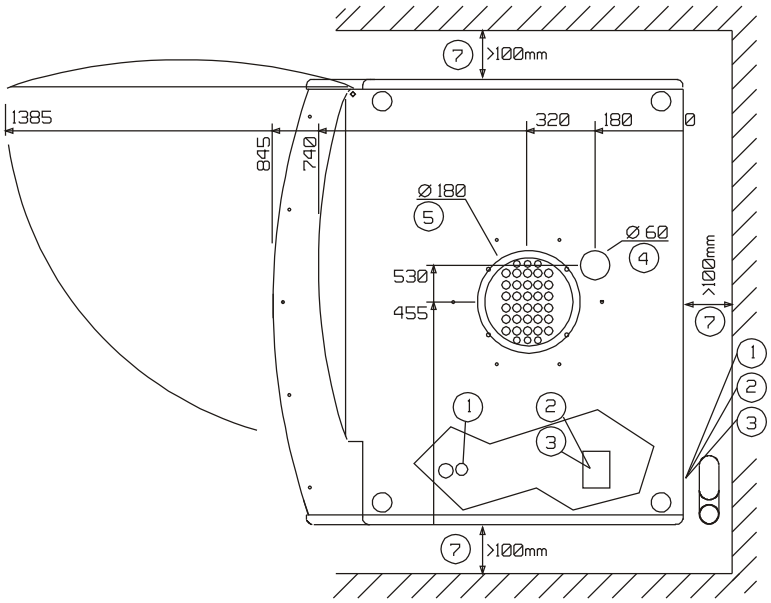
5 Placing and connecting the ovens

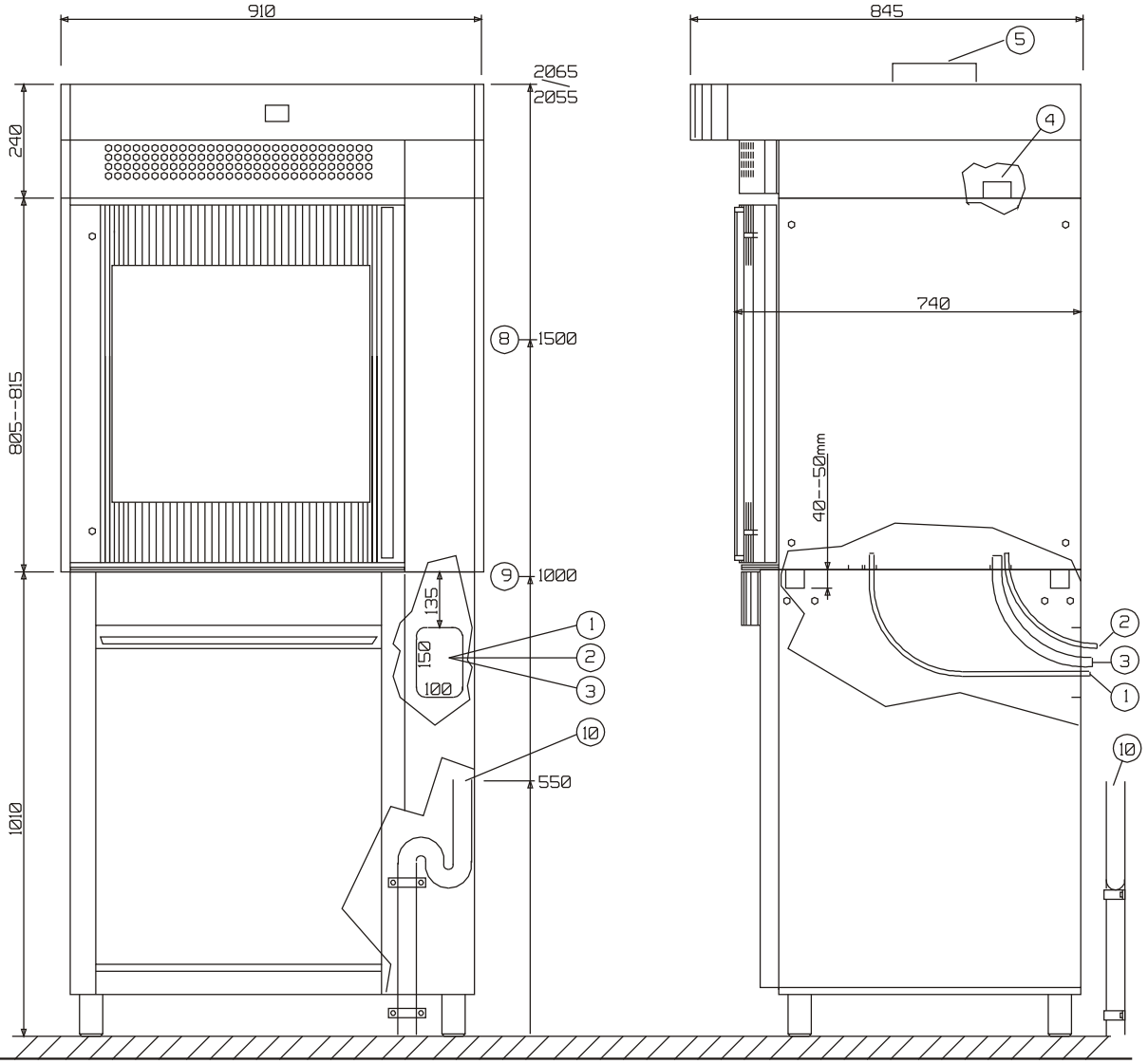
5.1 Placing and connecting the Bs3 i



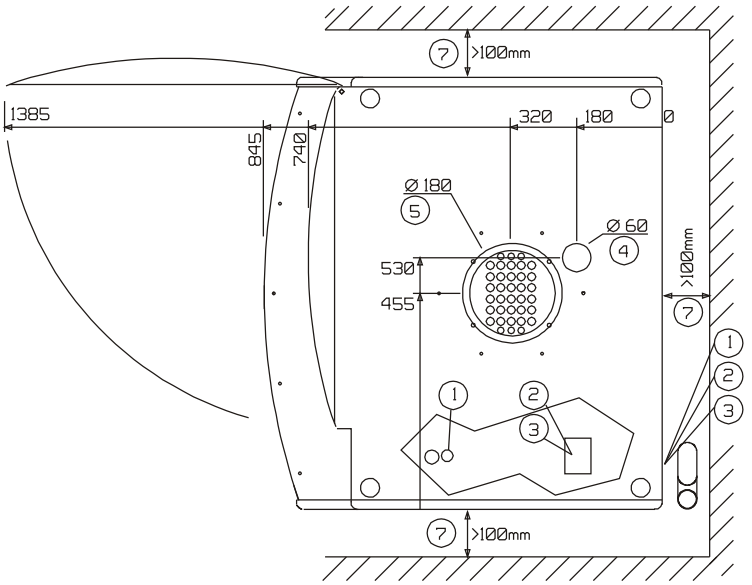


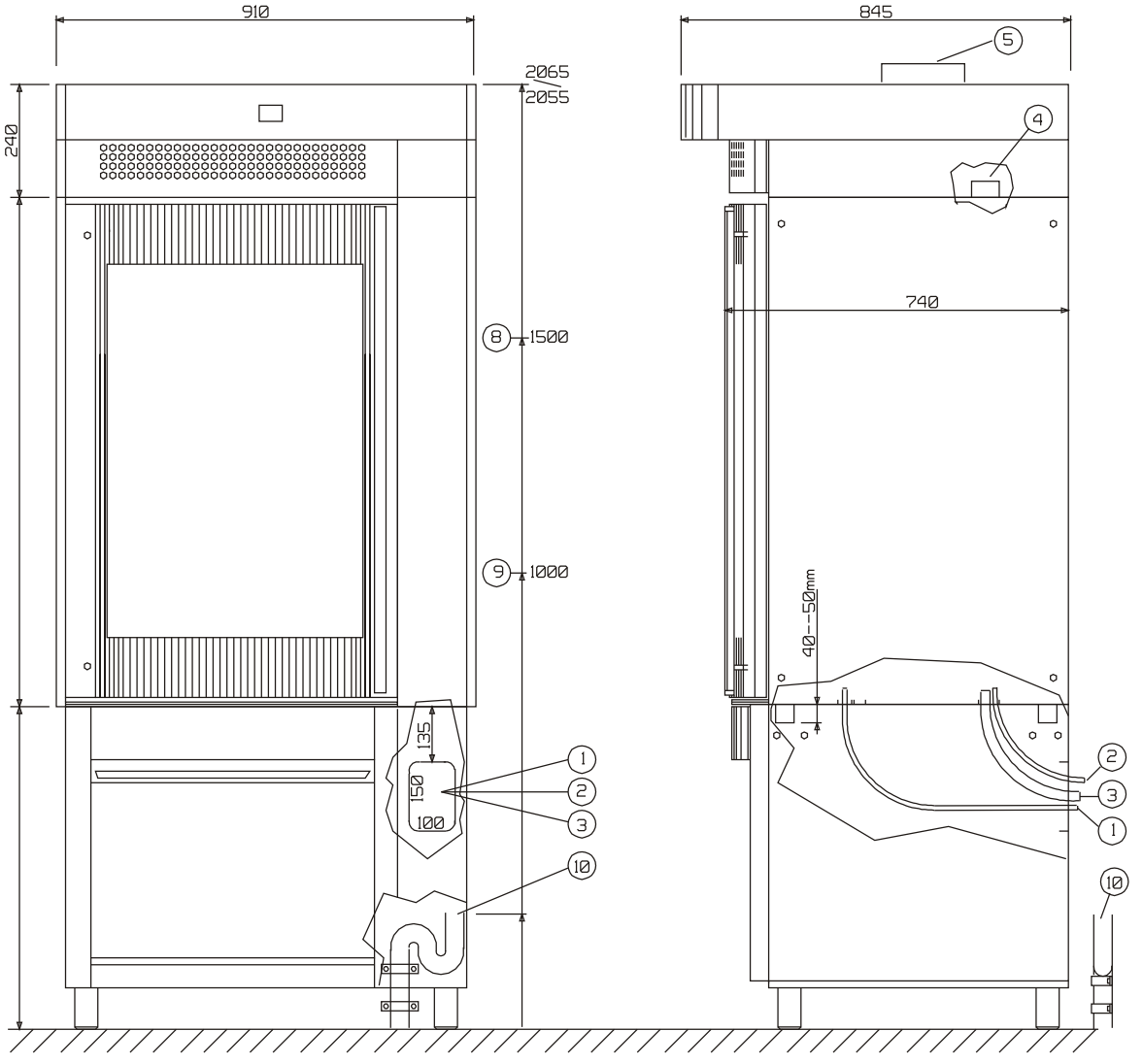
5.2 Placing and connecting the Bs5 i



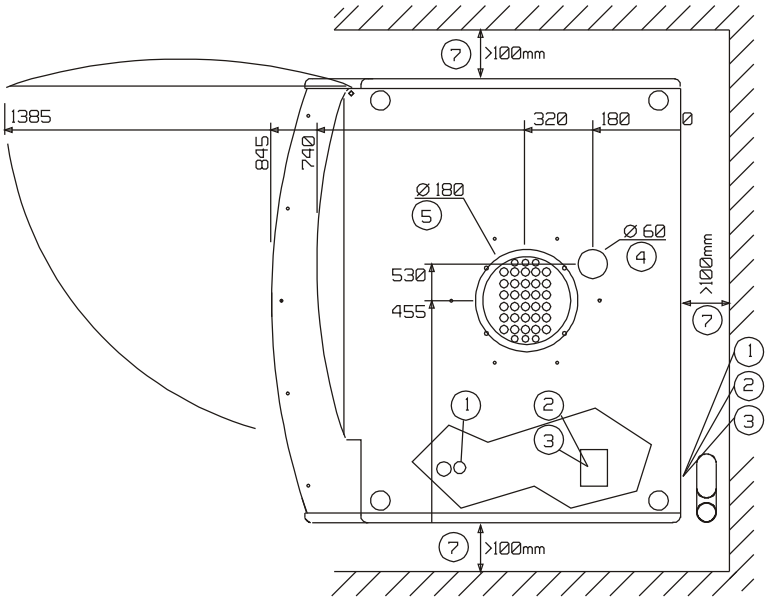


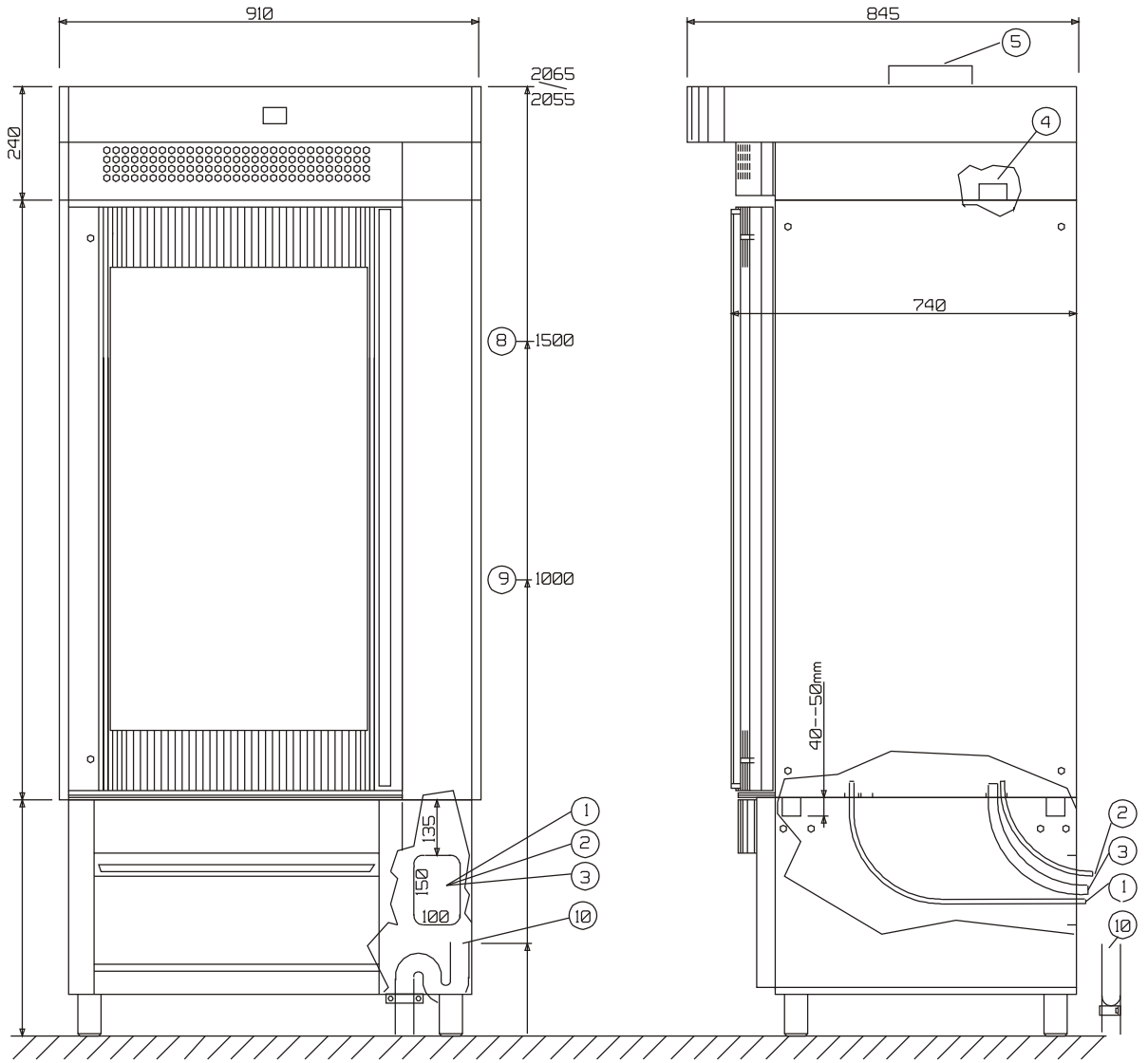
5.3 Placing and connecting the Bs8 i



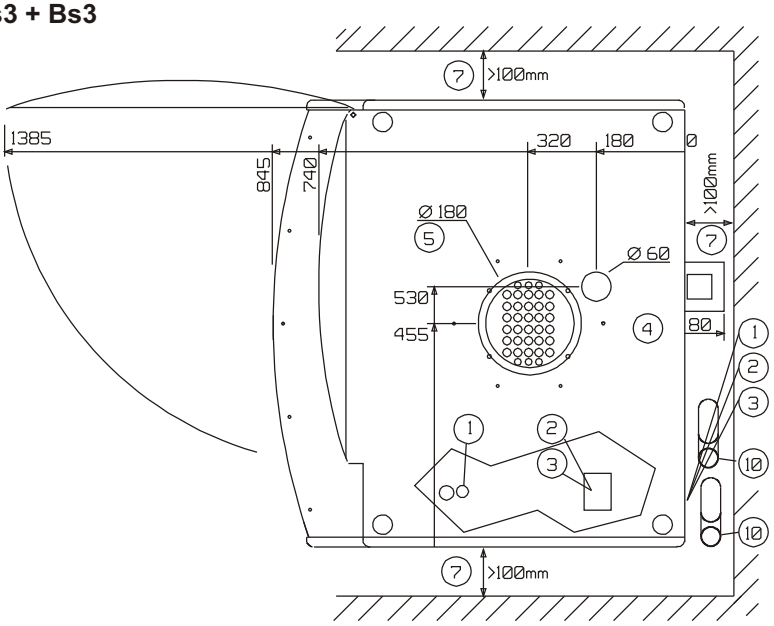


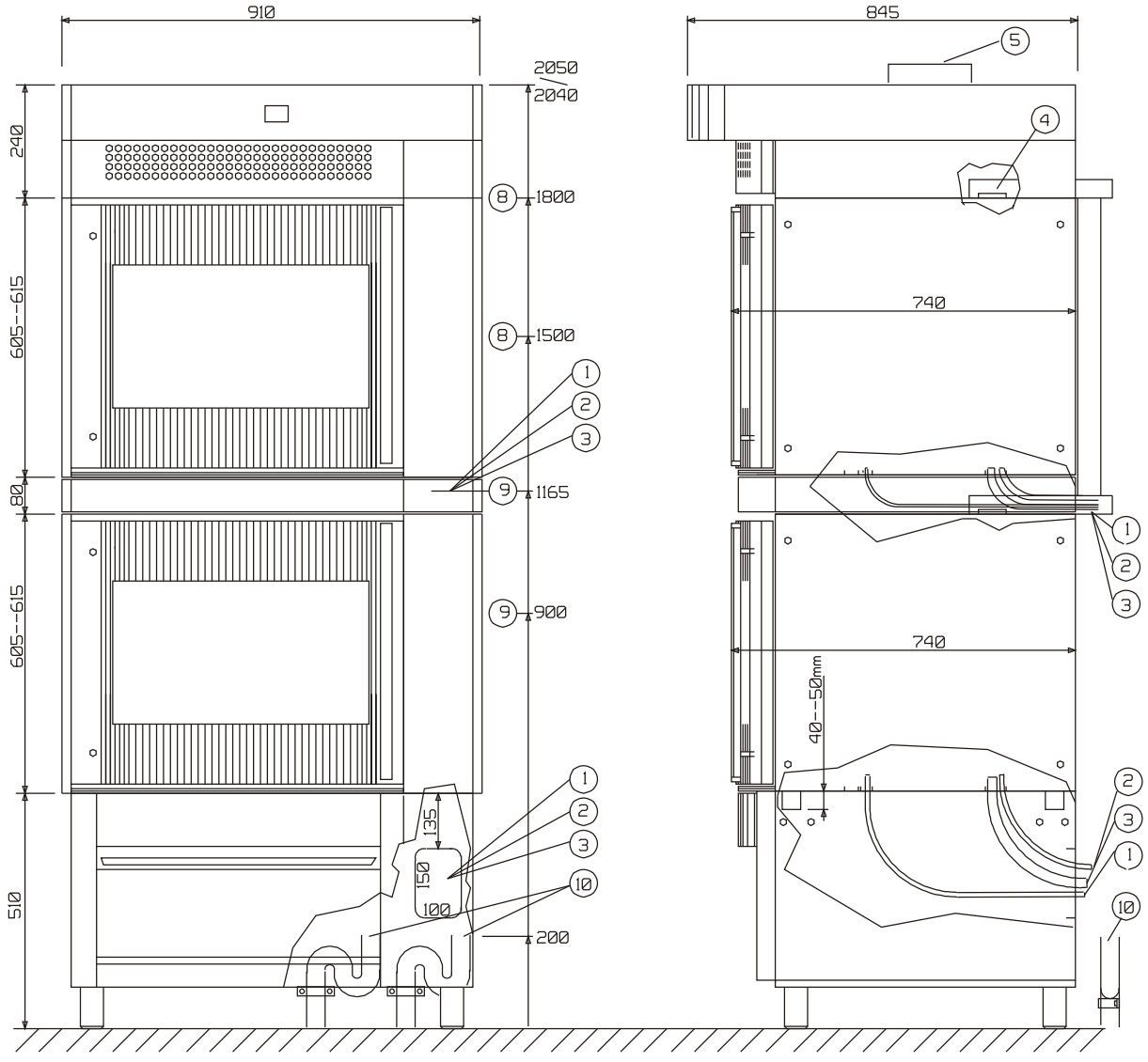
5.4 Placing and connecting the Bs10 i



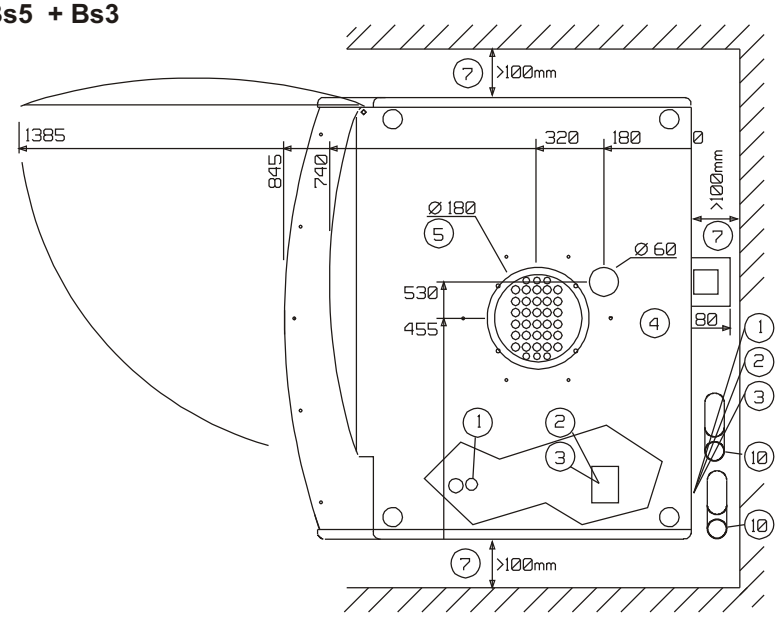


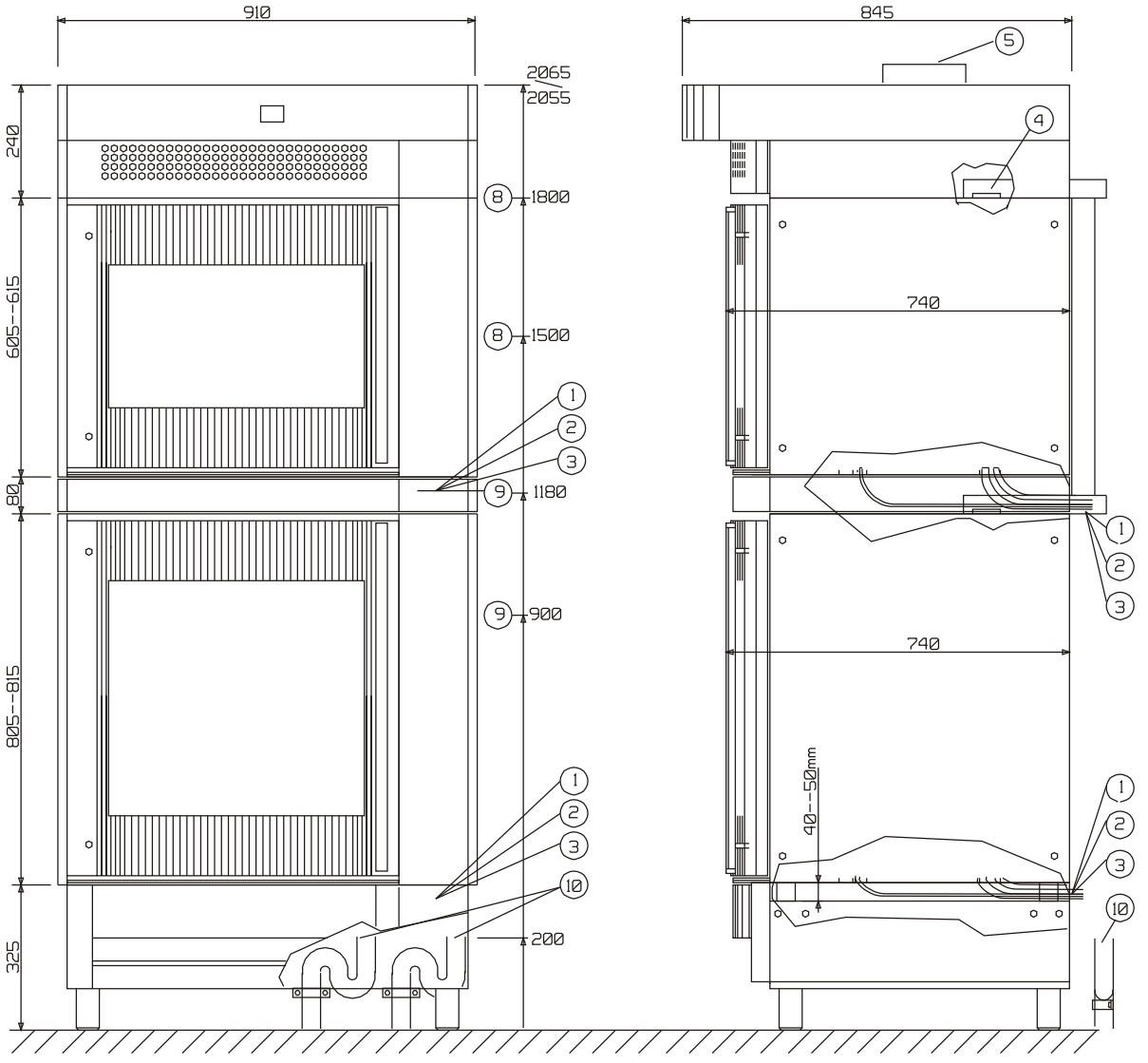
5.5 Placing and connecting the Bs3 + Bs3



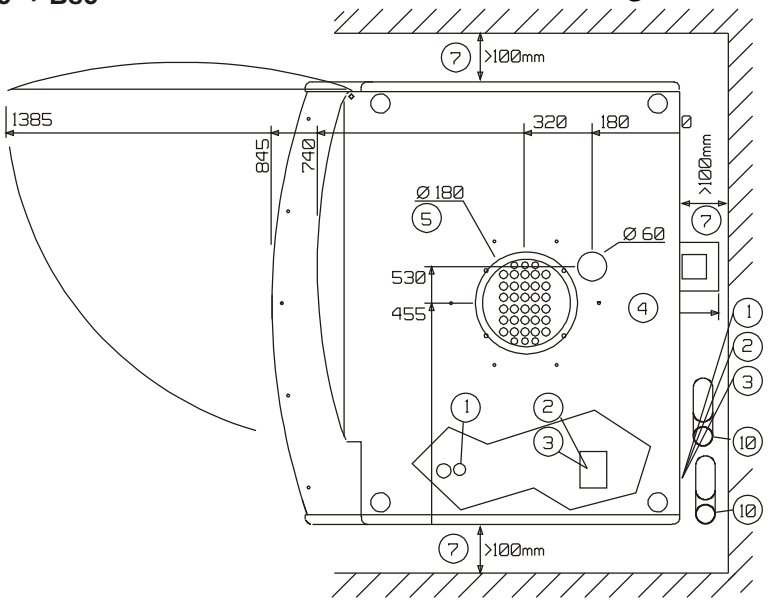


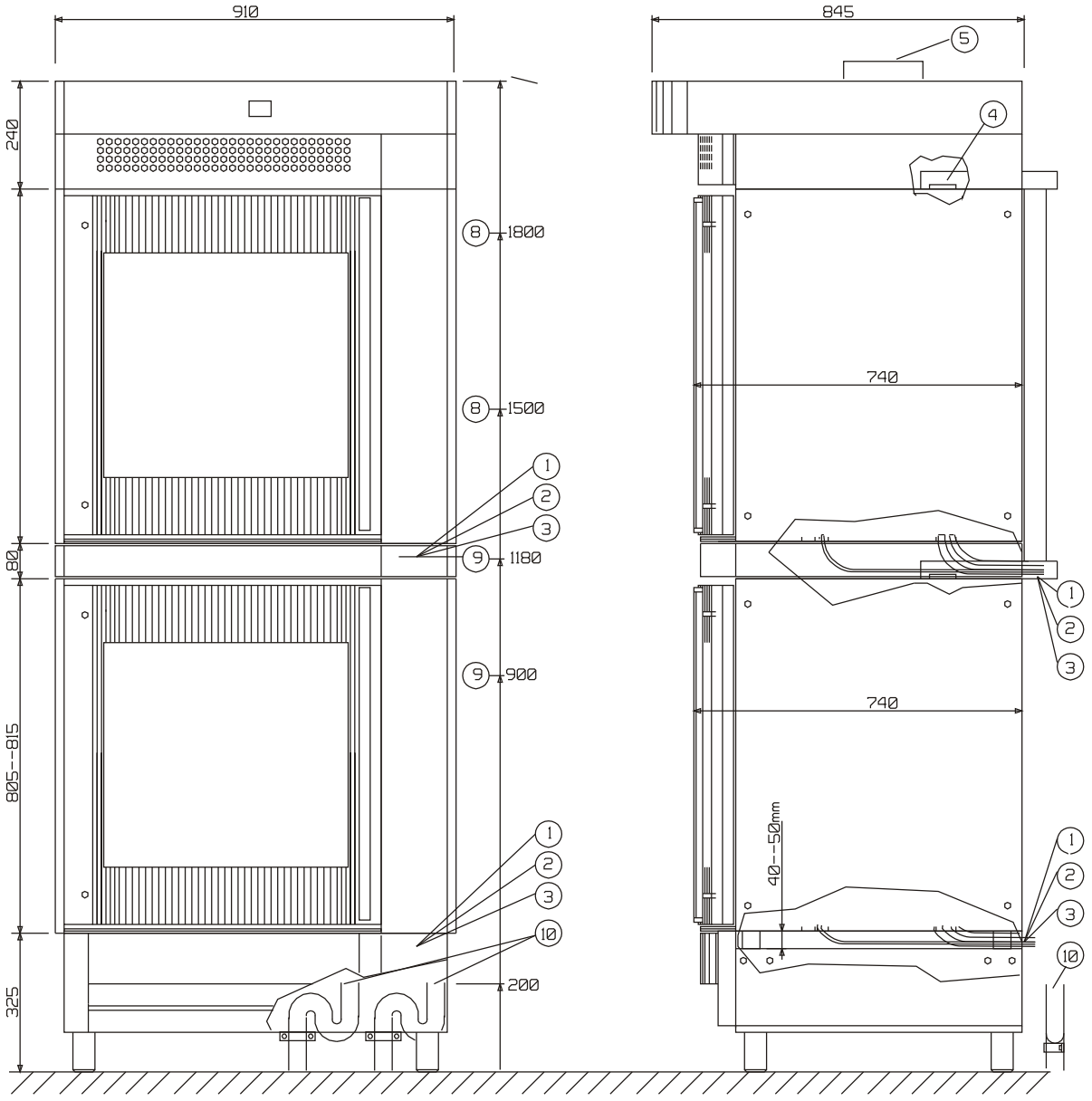
5.6 Placing and connecting the Bs5 + Bs3



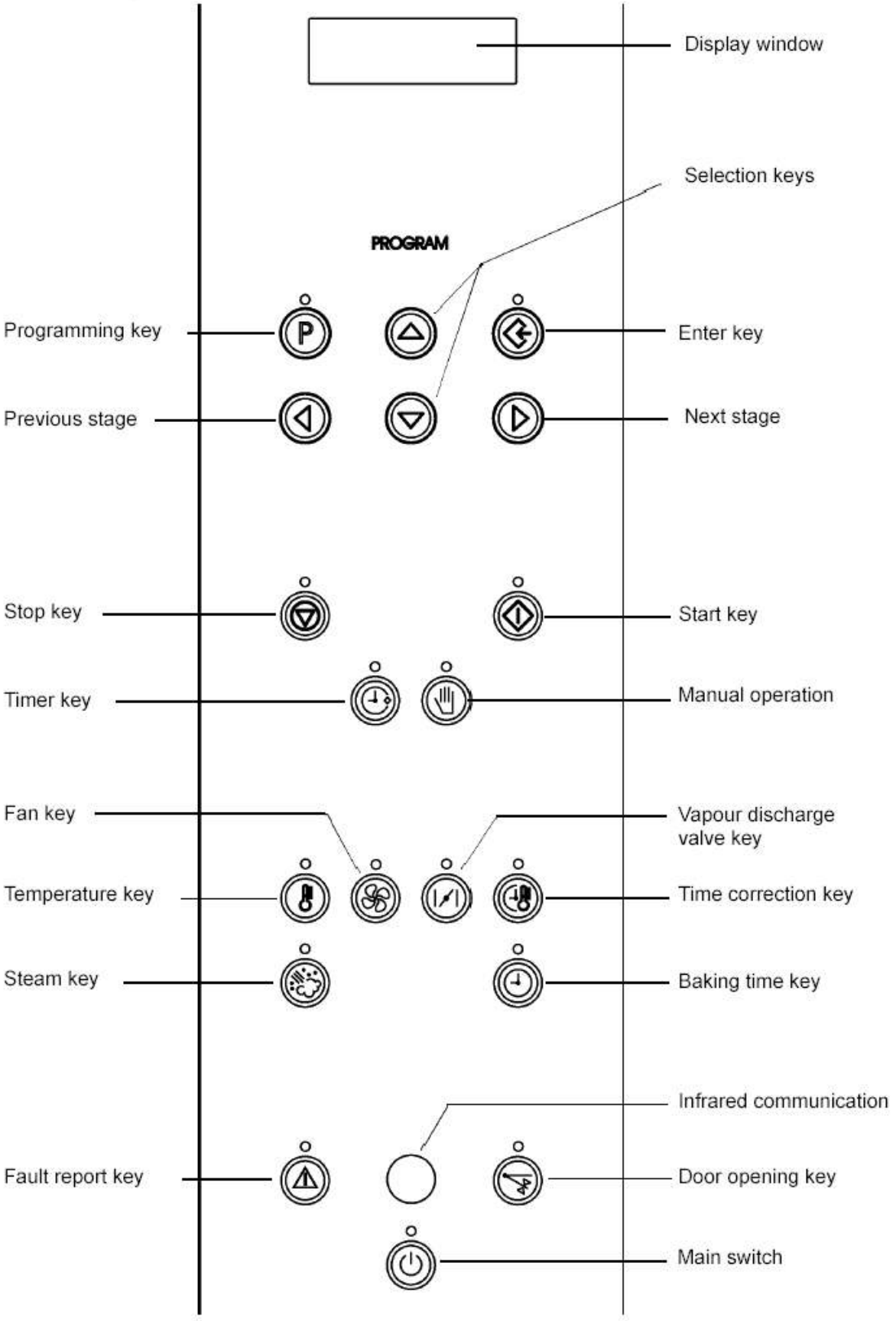


5.7 Placing and connecting the Bs5 + Bs5





6 Control panel



7 Parameters

Only parameter settings for date and time can set by the user.

7.1 Calling up the parameter menu

You can enter the parameter menu by means of a secret combination of buttons.

Press the button until you hear the second beeping sound, then you press the P button followed by the button.

```
SETPOINTS
SETP.      : 00
VALUE      : 0001
LANGUAGE VERSION
```

If the right combination has been used, this screen will appear.

By using the and buttons you can scroll the parameters.

By pressing the button, the clock adjustment screen is opened.

7.2 Setting of the date and time

```
CLOCK ADJUSTMENT

TIME     : 11: 48: 00
DATE     : 20 / 11 / 96
```

By pressing the and buttons you can choose between the various fields.

By pressing the and buttons the data-field can be adjusted.

Every data-adjustment must be followed by pressing the button.

7.3 Exit the parameter menu

You exit the screen by using the same combination of buttons as when you entered the menu

8 Service menu

In the service menu are settings that may only be adjusted by the service organisation.

8.1 Calling up the service menu

You enter the service menu by means of a secret combination of buttons.

Press the button until you hear a second beeping sound, then press the button, followed by the button, followed by the button, followed by the button.

```
*SERVICE*
```

If you have pressed the right combination, the screen will indicate "SERVICE".

By pressing the and buttons you can choose between the various fields.

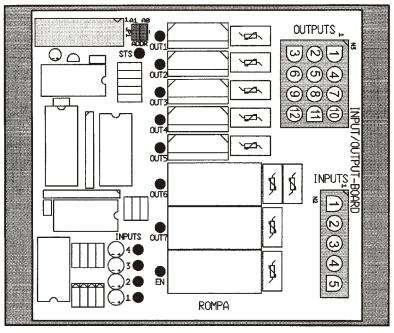
8.2 I/O systems function check

```
I/O ERROR
OUT: 00-00   INP: 00-00
V&R: 00-00  LED: 00-00
KEY: 00-00  DSP: 00-00
```

In this screen the connection between the processor and the various I/O boards can be checked.

```
I/O ERROR
OUT: aa-bb  INP: aa-bb
V&R: 00-00  LED: 00-00
KEY: 00-00  DSP: 00-00
```

Usually these counters do not count. If the screen shows that one of the counters is counting, there is a serious problem with the oven electronics. The oven must be stopped immediately.



The counters in the screen have the following meaning:

OUT: aa-bb

aa= Output driver off I/O module 1 defect.
bb= not used.

INP: aa-bb

aa= Intput driver off I/O module 1 defect.
bb= not used.

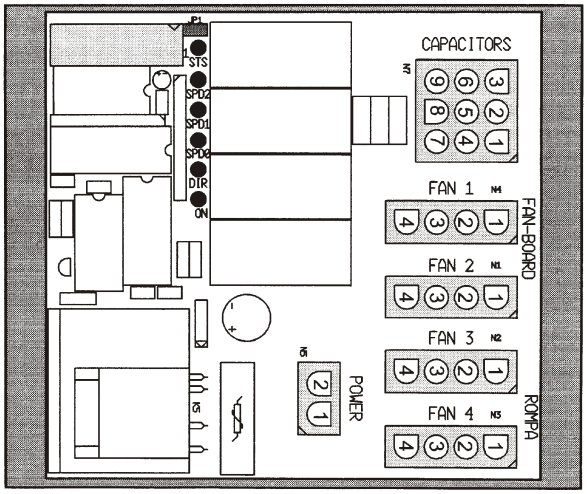
```
I/O ERROR
OUT: 00-00   INP: 00-00
V&R: aa-00  LED: 00-00
KEY: 00-00  DSP: 00-00
```

V&R: aa-bb

aa= Output driver ventilator module defect.

bb= Clock on computer defect.

```
I/O ERROR
OUT: aa-bb  INP: aa-bb
V&R: 00-bb  LED: 00-00
KEY: 00-00  DSP: 00-00
```




```
I/O ERROR
OUT: aa-bb  INP: aa-bb
V&R: 00-00  LED: aa-bb
KEY: aa-bb  DSP: aa-bb
```

LED: aa-bb

aa= Led driver 1 front board defect.

bb= Led driver 2 front board defect.

KEY: aa-bb

aa= Keyboard scanning driver 1 front board defect.

bb= Keyboard scanning driver 2 front board defect.

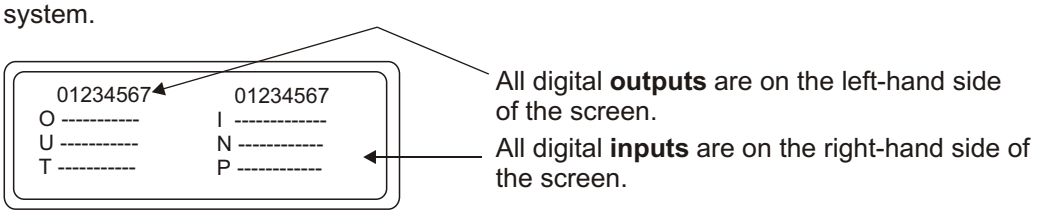
DSP: aa-bb

aa= 7 segments display driver front board defect.

bb= 7 segments display driver front board defect.

8.3 I/O status

In this screen the actual status of the connected digital I/O is shown. These data are up-dated continuously. This screen can be regarded as the matrix of all I/O points of an oven operating system.



		0 1 2 3 4 5 6 7
Outputs I/O module 0	> O	----------
Outputs I/O module 1	> U	----------
Outputs ventilator module	> T	----------

		0 1 2 3 4 5 6 7
Inputs I/O module 0	> I	----------
Inputs I/O module 1	> N	----------
	> P	----------

An active input or output is represented by means of "**1**", an input or output that is not active is represented by means of "**-**".

8.4 Description I/O Bake Star intelligent

O0 = Heater element
O1 = Steam valve
O2 = Ventilation valve
O3 =
O4 = Cooling ventilator
O5 = Fan in Hood
O6 = Light on
O7 = Status led I/0 board 1

U0 =
U1 =
U2 =
U3 =
U4 =
U5 =
U6 =
U7 =

T0 = Ventilator speed 0
T1 = Ventilator speed 1
T2 = Ventilator speed 2
T3 = Ventilator direction
T4 = Ventilator change pulse
T5 = Ventilator direction change
T6=
T7= Status led ventilator board

I0= Door closed
I1= Ventilation valve open
I2= Ventilation valve closed
I3=
I4=

N0=
N1=
N2=
N3=
N4=

8.5 Read-out analogous inputs

```
ANALOG INPUTS
TEMP 1      : 0430
INTERNAL :  0033
```

In this screen the actual values of the analogous input channels are shown.

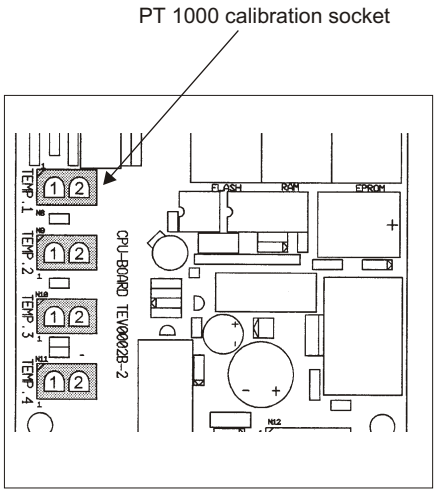
“Temp 1” gives the actual oven temperature.
“Internal” gives the temperature in the electronics compartment.

Both temperatures are given in 0,1°C

8.6 Analogous input calibration

```
ANALOG CALIBRATION
CHAN : 0
Mode  : 0
CALIBRATE : YES
```

In this screen the analogous input channel (TEMP1)can be calibrated by using the PT 1000 calibration plug.

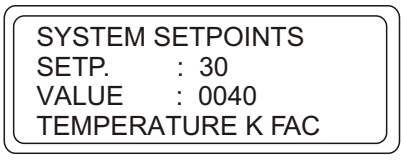


1. Disconnect the plug from the PT 1000.
2. Connect the calibration plug.
3. Put the CHAN field on the channel number that has to be calibrated and press "ENTER".
   (0 = PT 1000 space sensor,
4. Switch the calibration plug into position 0
5. Put the MODE field on 0 and press "ENTER".
6. Put the CALIBRATION field on YES and press "ENTER".
7. Wait for the sound signal to confirm.
8. Switch the calibration plug in position 1.
9. Put the MODE field on 1 and press "ENTER".
10. Put the CALIBRATION field on YES and press "ENTER".
11. Wait for the sound signal to confirm.
12. Switch the calibration plug in position 2.
13. Put the MODE field on 2 and press "ENTER".
14. Put the CALIBRATION field on YES and press "ENTER".
15. Wait for the sound signal to confirm.

Check in the screen READ-OUT ANALOGOUS INPUTS if the calibrated channel gives the correct read-out, equal to the value of the position of the calibration plug.

Position
0 = 0000
1 = 1200
2 = 2500
This is 0.°C, 120°C en 250°C.

9 System parameters Bake Star intelligent



These windows display a variety of parameters which affect the proper working of the oven.
Be careful about making changes.

These are the parameters:

STP0:	LANGUAGE VERSION	0	
STP1:	BUZZER MODE	1	
STP2:	PROGRAM CHANGE RANGE	89	
STP3:	PROGRAM CHANGE MODE	2	
STP4:	SERVICEPROG EDITMODE	0	
STP5:	VENTILATOR L [SEC]	119	
STP6:	VENTILATOR R [SEC]	119	
STP7:	VENTILATOR OFF [SEC]	1	
STP8:	VENT.STEP 1 L [SEC]	44	
STP9:	VENT.STEP 1 R [SEC]	44	
STP10:	VENTILATOR LOW SPEED	3	
STP11:	VENT.SPEED DOOR OPEN	3	
STP12:	S VENT LEFT [SEC]	10	
STP13:	S VENT RIGHT [SEC]	10	
STP14:	S VENT PAUSE [SEC]	15	
STP15:	S VENT MAX OVEN TEMP	150	
STP16:	S VENT SPEED	6	
STP17:	VENT.BOARD 2 PRESENT	0	1 at 8 and 10 tray
STP18:	STEAM PULSE [10 mS]	10	
STP19:	STEAM PAUSE [SEC]	3	
STP20:	STEAM STOP [SEC]	0	
STP21:	STEAM DELAY [0.1S]	3	
STP22:	STEAM START [0.1S]	10	
STP23:	VALVE LAST N TIM [M]	5	
STP24:	DOOR TIME LOAD [SEC]	120	
STP25:	DOOR TIME BAKE [SEC]	60	
STP26:	SWITCH OFF TEMP.[°C]	50	
STP27:	COOLING STEAM PULSES	0	
STP28:	COOLING STEAM TEMP.	120	
STP29:	COOLING DOOR TIME	20	
STP30:	TEMPERATURE K FAC	40	
STP31:	TEMPERATURE TI FAC	40	
STP32:	TEMPERATURE TD FAC	250	
STP33:	TEMPERATURE TS FAC	25	
STP34:	TEMPERATURE MIN.COR.	300	
STP35:	TIME CORR. K FAC	5	
STP36:	TIME CORR. TI FAC	4	
STP37:	TIME CORR. TD FAC	1	
STP38:	TIME CORR. TS FAC	30	
STP39:	TIME CORR. GAIN	10	
STP40:	TIME CORR. DELTA E	626	
STP41:	OVEN COOLED TEMP [°C]	10	
STP42:	MODEM PASSWORD CODE	0000	
STP43:	DOOR OPEN AUTOMATIC	00	
STP44:	DOOR OPEN DLY [0.1S]	30	

The marked parameters are so called "user" parameters. The machine owner is able to change these in a window next to the clock adjustment.

9.1 Description system parameters

STP0 LANGUAGE VERSION
This parameter can be used to set the language.

STP 1 BUZZER MODE
The buzzer signal consists of a number of rapid beeps followed by a slightly longer pause. The number of beeps can be adjusted by means of this set point. This allows an oven to be identified when several ovens are installed.

STP2 PROGRAM CHANGE RANGE
This value determines the number of programs which are protected. For example, if the value ”6” is entered here, programs 1 to 6 are protected. Programs programmed with steam mode ”1” are always protected, regardless of the setting for this parameter.

STP3 PROGRAM CHANGE MODE
The value ”0”, ”1” or ”2” can be entered here. This determines the degree of protection.”0” The programs cannot be changed.”1” The programs can be changed temporarily. Upon completion, the original values are restored.“2” The programs can be freely changed.

STP4 SERVICEPROG EDIT MODE
The special programs (90 to 99) can be modified by setting this parameter to ” 1 ”.

STP5 VENTILATOR L
This is the length of time for which the ventilator bottom left turns anti-clockwise.

STP6 VENTILATOR R
This is the length of time for which the ventilator bottom left turns clockwise.

STP7 VENTILATOR OFF
This is the length of time that the ventilators are without power during the change in direction of rotation.

STP8 VENT. STEP1 L
For many bread products, the first 3 minutes are the key to a good result. It is therefore necessary for the ventilators’ direction of rotation, to change more frequently during these first 3 minutes.With the setting at 45 seconds, the ventilators will turn clockwise twice and anti-clockwise twice. This parameter determines the anti-clockwise time. This special cycle only operates during the first baking stage.

STP9 VENT. STEP I R
See STP56. This parameter determines the clockwise time.

STP10 VENTILATOR LOW SPEED
The ventilators can be set to 6 different speeds in the baking program, namely from 0 to 5.However, theoretically (and digitally) 8 speeds are possible. In practice the 2slowest speeds are not used. This means that speed 5 in the baking program is actually speed 7. Speed 1 is actually speed 3. This parameter allows the actual speed of speed 1 to be changed from 3 to 2, making speed 1 slightly slower than standard.

STP11 VENT. SPEED DOOR OPEN
This parameter makes it possible to adjust the ventilator speed as required during cooling with an open door. This allows a balance to be found between the amount of wind noise and the cooling speed which is acceptable to the customer. If the door remains closed, the oven will switch off at a temperature 30°C above the value of 50°C entered in the set points (parameter 20).

STP12 to 16 relate to a special ventilator speed, called the ”S” setting. In this setting, the ventilators briefly rotate anti-clockwise, followed by a slightly longer pause, and then clockwise, followed by another pause, etc. This option has been created because it is not technically possible to run the motors extremely slowly. This intermediate solution has therefore been created. This means that the ventilators remain in motion, avoiding excessive wear.

STP12 S VENT LEFT
This parameter determines the anti-clockwise time during the ventilator ”S” setting.

STP13 S VENT RIGHT
This parameter determines the clockwise time during the ventilator ”S” setting.

STP14 S VENT PAUSE
This parameter determines the length of time for which the ventilators continue to turn without power after the anti-clockwise or clockwise time during the ventilator ”S” setting.

STP15 S VENT MAX OVEN TEMP
This parameter determines the maximum oven temperature during the ventilator ”S” setting. This is because the ventilators would otherwise be insufficiently cooled at a higher temperature.

STP16 S VENT SPEED
This parameter determines how fast the ventilators run during the ventilator ”S” setting.

STP17 VENT. BOARD 2 PRESENT
For models with more than 4 ventilators, an extra ventilator board is fitted in order to control these ventilators. This is notified to the processor by setting this set point to ”1”. The short-circuit strip at the top of this additional ventilator board should not be fitted. This in contrast to the ventilator board already present.

STP18 STEAM PULSE
The value entered here, multiplied by 10 msec., indicates the length of a steam pulse. This steam pulse is simply the length of time that the water valve is open. Water is therefore sprayed into the oven compartment during this time.

STP19 STEAM PAUSE
This is the time in seconds between two successive steam pulses.

STP20 STEAM STOP
This is the length of time for which the ventilators stop after the final steam pulse has been given.

STP21 STEAM DELAY [0.1S]
This parameter determines the length of time before the first steam pulse following the closing of the door in steam mode 02.

STP22 STEAM START [0.1S]
This parameter determines the length of the steam pulse described at STP54.

STP23 VALVE LAST N TIME
During a baking stage, the choice can be made between (ventilation) valve open, closed or open for the final 5 minutes. The number of final minutes for which the valve is open can be set here. This then applies to all programs.

STP24 DOOR TIME LOAD
This is the length of time which passes whilst the product is being loaded, before the alarm goes off to advise that the door is open.

STP25 DOOR TIME BAKE
This is the length of time which passes during baking (the program is therefore running) before the alarm goes off to advise that the door is open.

STP26 SWITCH OFF TEMP
When the oven has switched off, it will cool to the temperature entered here, after which the ventilators will stop and the electronics will shut down completely.

STP27 COOLING STEAM PULSES
In order to speed up the cooling of an oven (after switching off), steam can be injected. This parameter determines the number of steam pulses to be injected.

STP28 COOLING STEAM TEMP
As soon as the temperature drops below the value stipulated in this parameter during cooling, no further steam pulses are injected

STP29 COOLING DOOR TIME
During this time (sec) the text “open the door” appears on the display when the oven begins to cool down.

STP 30 to 34
These parameters affect the temperature control. It is urgently recommended that these values not be changed.

STP35 to 40
These parameters affect the time correction arrangement. It is urgently recommended that these values not be changed.

STP41
When a baking program is started when the oven is too hot, the oven will first cool down. Normally the message "load product" is given when the oven is less than 30°C above the preheat temperature.
In case the preheat temperature is set to a value, lower than 100°C, this parameter becomes active. The oven will cool down to the "set" temperature, increased with the value of this parameter.

STP42
In case of modem communication, people can put in there own password. If the value is set to "0000" , the password is disabled.

STP43
If this parameter is set to "1" the door will automatically open at the end of the baking time.

STP44 [0.1S]
This parameter defines the delay between the end of the baking time, and the moment the door will actually open, in case parameter 43 is set to "1".

10 Internal temperature

```
INTERNAL TEMPERATURE
ACTUAL   :  024
MINIMUM  :  011
MAXIMUM  :  049
```

This relates to the internal temperature of the electronics space. The temperature is displayed in °C. The maximum temperature is particularly important. When the temperature reaches 45°C, the cooling fan is activated. When the temperature reaches 50°C, a warning is shown on the display. When the temperature reaches 60°C, the oven switches off.

10.1 I/O registration

```
I/O REGISTRATION
NUMBER          :  00
COUNTS          :  00000136
I DOOR SWITCH   :  049
```

These windows show how many times the input and output components have been activated.
On the bottom line an "I" or an "O" indicates whether it involves an input or an output, directly followed by the description.

The  and  keys can be used to move through the various windows.

10.2 Resetting the data

```
CLEAR REGISTRATION

RESET DATA?      NEE
```

This window gives you the option of erasing the stored error message and temperature data. It is recommended that this data be cleared after a service call. This means that a subsequent engineer is provided with 'fresh' information.

The  and  keys can be used to select 'yes' or 'no'. Then press  to confirm.

10.3 Changing the start-up text

```
EDIT START UP TEXT
== # BAKE STAR # ==
    INTELLIGENT
```

When the oven is switched on, the start-up text " == # BAKE STAR # == INTELLIGENT" appears initially. You can change this text to any desired message using this screen.

10.4 Summary of access codes (Always keep the first button depressed until the 2nd beep)

PARAMETER MENU > 

SERVICE MENU > 

STORE FACTORY DEFAULTS > 

RESTORE FACTORY DEFAULTS > 

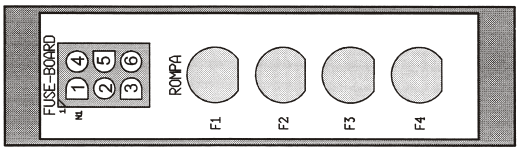
DEMO MODE ON > 

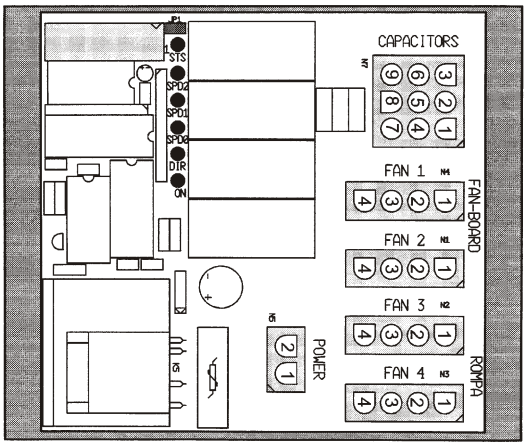
DEMO MODE OFF > 

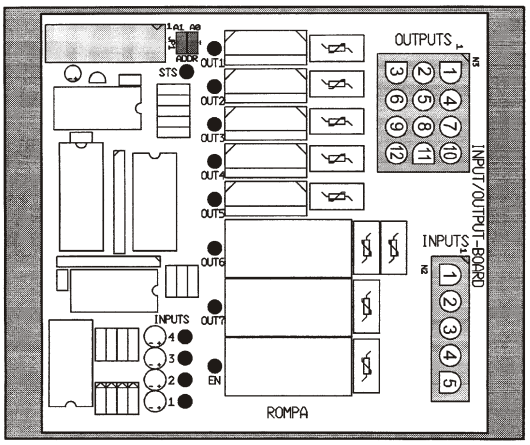
ENABLE INFRA RED COMMUNICATION > 

11 CPU board

11.1 Fuse board







Fuse board

F1 = 2 AT	Ovenlight
F2 = 1AT	Fan in extraction hood
F3 = 5 AT	CPU en Fanboard
F4 = 2 AT	I/O board

Fan board

Connector N1 = Fan 2
Connector N2 = Fan 3
Connector N3 = Fan 4
Connector N4 = Fan 1

Connector N5 POWER

Pin	Wire no.	Description
1	17	Power 220/240 volt.
2	15	Power 0 (zero).

Connector N7 CAPACITORS

Pin	Wire no.	Description	Leds
1	92	2 uF	-
2	93	2 uF	-
3	94	2 uF	-
4	95	2 uF	-
5	91	Common	-
6	96	Common	-
7	97	8 uF	spd 0
8	98	16 uF	spd 1
9	99	30 uF	spd 2

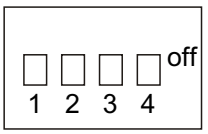
I/O Board A
Connector N2 INPUTS

Pin	Wire no.	Description	Leds
1	42	Main N 12.1	-
2	61	S1 (door-switch)	input 1
3	62	S2 (valve-switch open)	input 2
4	63	S3 (valve-switch dicht)	input 3
5	X		

Connector N3 OUTPUTS

Pin	Wire no.	Description	Leds
1	23	K1 Heat	out 1
2	24	V1 Steam	out 2
3	25	M Valve	out 3
4	X		
5	26	Cooling fan	out 5
6	19	From Fuse F1	out 7
7	16	From Fuse F4	
8			
9	28	Oven light	
10	18	From Fuse F2	
11	29	Fan in extraction hood	out 6
12	X		

On the CPU board is a block of 4 dip switches (miniature switches).



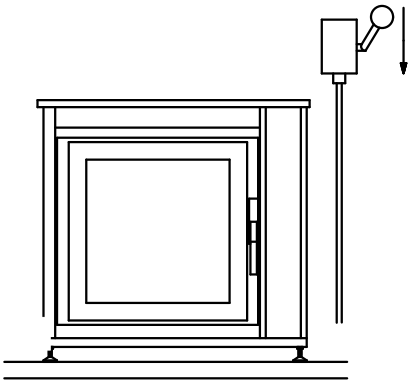
A number of settings can be made using these dip switches. The switches can be moved up or down using a pen or pointed object. They are assigned a particular function depending on their setting.

Sw 1 Modem communication possible
Sw 2 Infrared communication possible
Sw 3 Error messages are suppressed (in order to make servicing easier)
Sw 4 The buzzer sound is loud.

Dip switch 3 can be set temporarily to ON in order not to be disturbed by all kinds of error messages during maintenance work.

Dip switch 4 can be used to set the buzzer to quiet (OFF) whilst working. **Do not forget to return this switch to ON!**

12 Malfunctions



Important

Immediately switch the oven off if anything uncommon occurs. Remove the plug from the mains or turn off the main switch for the power cable. If you cannot remedy the problem, contact your dealer or the person who sold the oven.

12.1 Malfunction analysis

Malfunction	Cause	Solution
The oven does nothing at all.	The plug is disconnected or the mainswitch is turned off. Reset-switch at the bottom of the oven is switched off. Fuse is blown.	Check Check switch (it should be away from you). Check.
Ventilators do not rotate.	The oven is in a show-room situation (only the light is on). Ventilator speed is at 0. The oven is busy with steam- fall.	Press the start button. Set the ventilator speed. Wait one minute.
Oven does not heat up.	Preheat-temperature not set. Preparation-temperature not set. Thermal security switched off. Temperature-sensor interrupted.	Set the preheat- temperature. Set the preparation- temperature. Reset the thermal security at the right-hand side. Indicates high temperature, replace sensor.
Thermal security stops oven regularly.	Temperature-sensor indicates °C. Thermal security not set. Thermal security defect.	Short-circuit in sensor, replace it. Set thermal security at 300ÞC. Replace.
No formation of steam)	Steam has not been set in a baking step. Water-tap not turned on.	Set steam. Turn on the tap.
Oven does not switch off.	The oven has not cooled down properly. Temperature-sensor interrupted.	Wait until the oven cools down to 50°C, it will switch off automatically. The temperature indicated does not correspond with the actual temperature. Replace sensor. Switch off the oven with the reset-button at the bottom right-hand side.

12.2 Fault codes

01 Temperature-sensor interrupted.
02 Temperature-sensor short-circuit
03 Core-sensor interrupted.
04 Core-sensor short-circuit.
05 Filling time of boiler exceded.
06
07 Oven does not heat-up.
08
09
10 Drain valve does not open.
11 Drain valve does not close.
12 Ventilation valve does not open.
13 Ventilation valve does not close.
14 Mains voltage interrupted.
15 Temperature >=55°C.
16 Temperature >=65°C
17 Oven switched off.
18
19
20

12.3 Other codes

Faultcode 10

NR:03 Interruption I/O Board A.

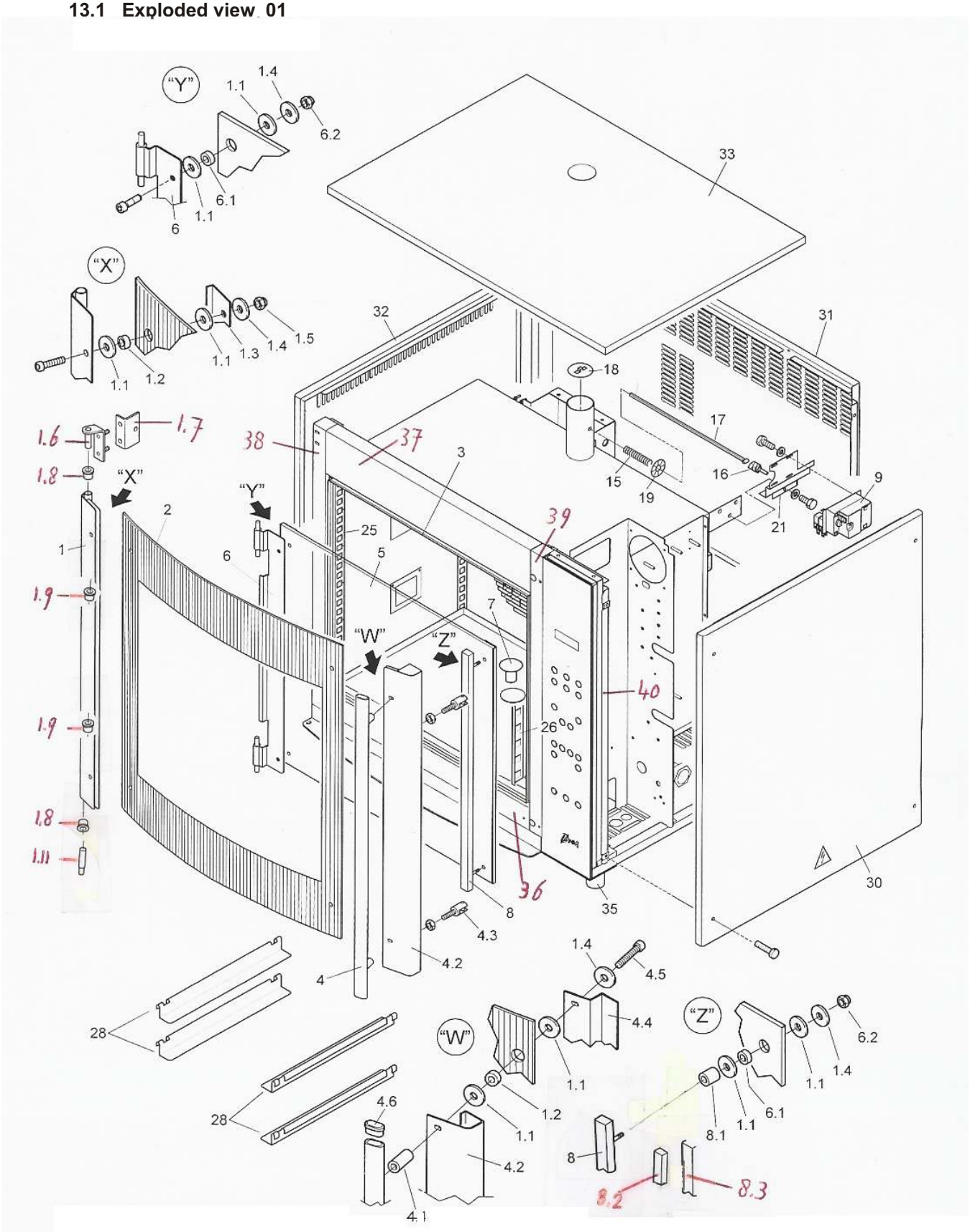
NR:05 Interruption Fan Board.

When a message appears on display, press the message  button.
After having pressed the message button the first time, the signal will stop.
By pressing this button a second time, the message will disappear.

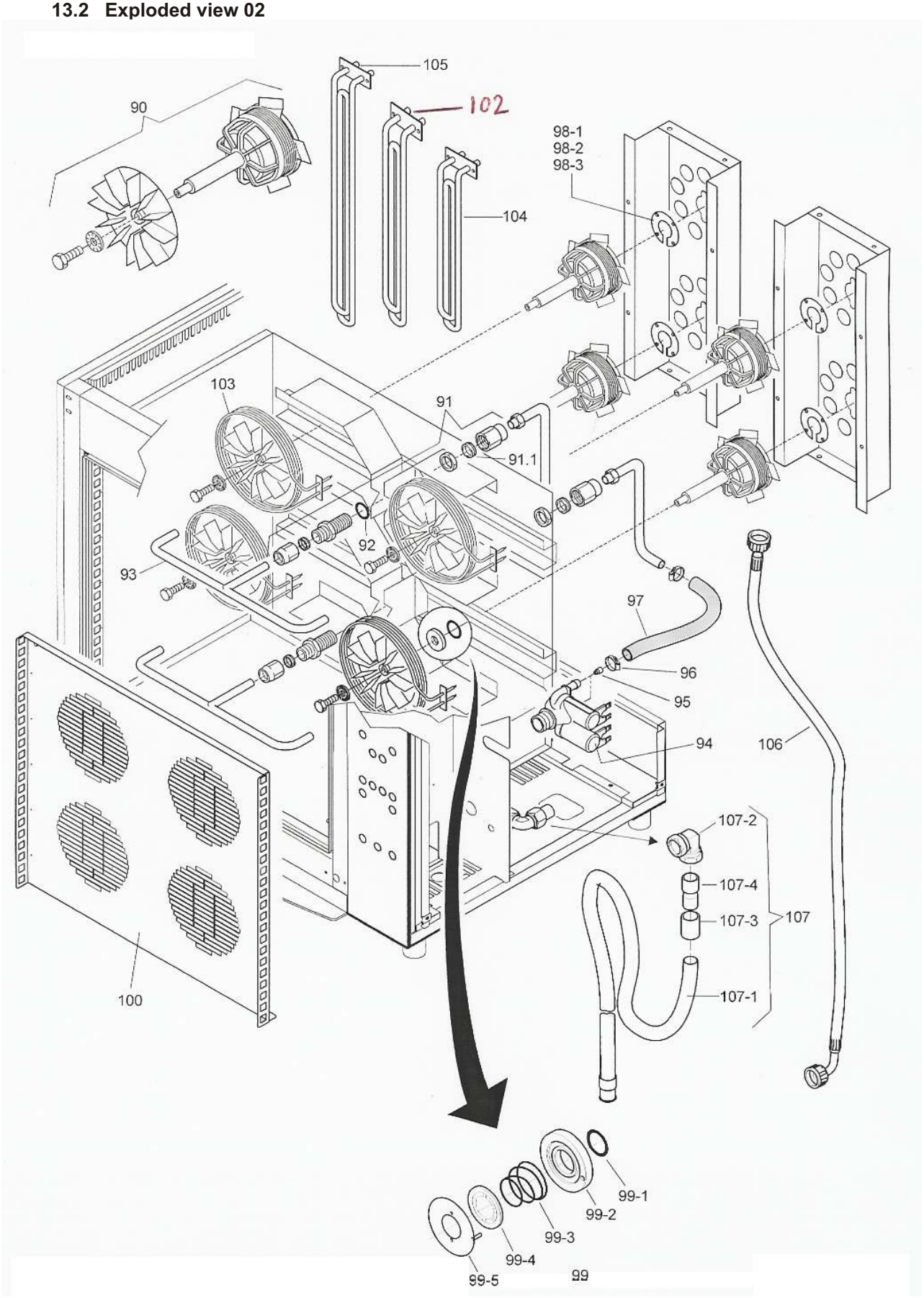
By pressing the message  button for two seconds, the last message will appear with the time and the date. With the  and  buttons you can call up previous messages, and the time and dates of the faults or messages.

13 Exploded views

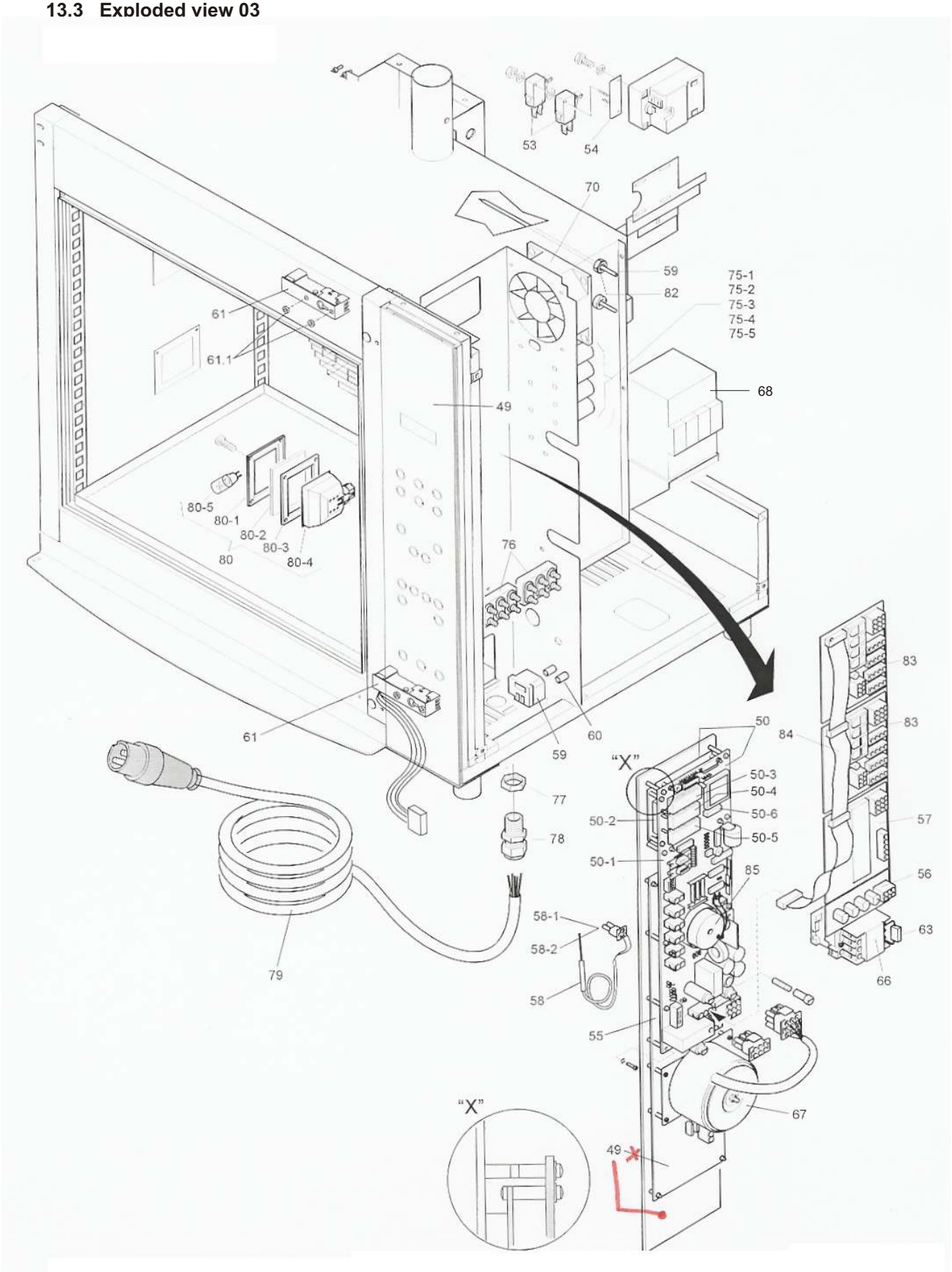
13.1 Exploded view 01



13.2 Exploded view 02



13.3 Exploded view 03



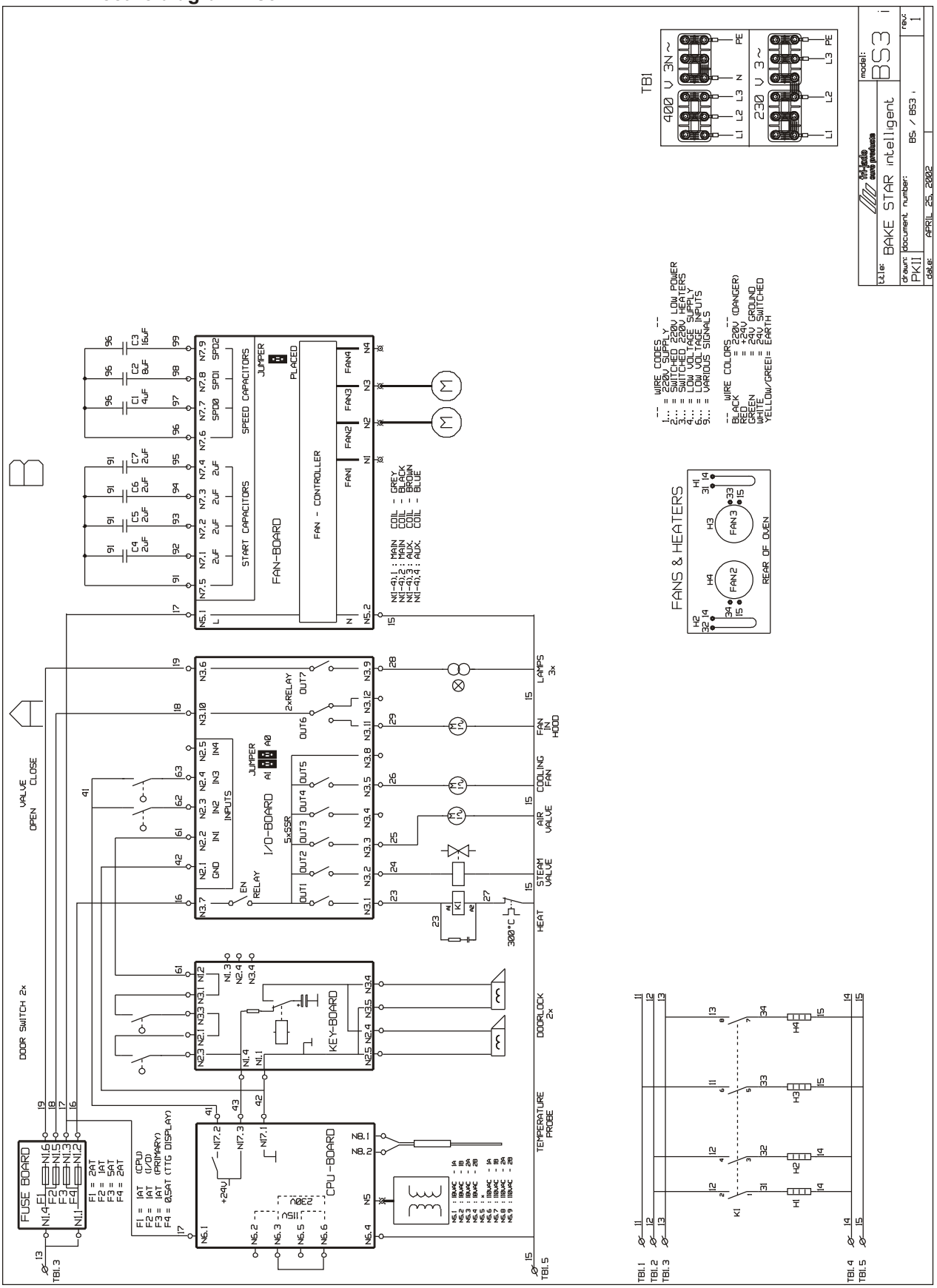
13.4 Partslist

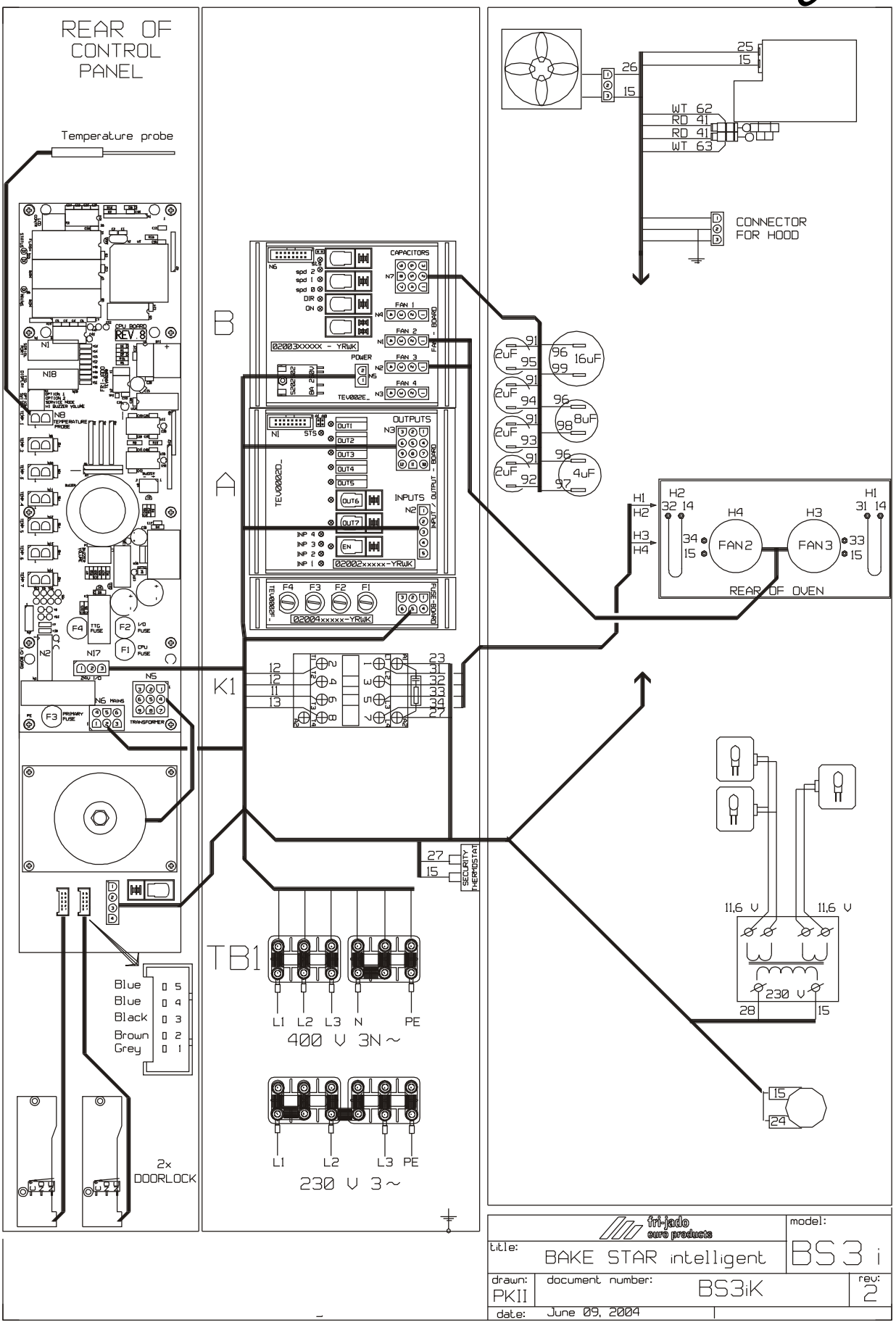
Pos nr.	Article nr.	Description
1	3704037	Hinge outer window 5L
1	3704141	Hinge outer window 8L
1	3704142	Hinge outer window 10L
1	3704241	Hinge outer window 3L
1,1	9174162	Fiber washer 15x7x0,5
1,2	428966	Nylon washer
1,3	3704240	Cover
1,4	4311110	Washer
1,5	144359	Nut, self locking
1,6	9170426	Hinge R
1,6	9170427	Hinge L
1,7	3704040	Adjusting plate, hinge
1,8	9172054	Brass bearing 8 mm
1,9	9172122	Brass bearing 8 mm, cut off
1,11	3703004	Lower hinge
2	3701002	Glass outer 5L
2	3701004	Glass outer 8L
2	3701006	Glass outer 10L
2	3701009	Glass outer 4L
3	3701031	Rubber profile brown 5L
3	3701032	Rubber profile brown 8L
3	3701033	Rubber profile brown 10 L
3	3701034	Rubber profile brown 4L
3		Profile brown / per metre
4	3703006	Door handle 5L
4	3703008	Door handle 8L
4	3703009	Door handle 10L
4	3703031	Door handle 3L
4,1	9174133	Spacing bush
4,2	3700438	Cover plate glass outer 5L
4,2	3700439	Cover plate glass outer 8L
4,2	3700441	Cover plate glass outer 10L
4,2	3700490	Cover plate glass outer 3L
4,3	3701016	Locking device
4,4	3700410	Cover plate glass outer 5L
4,4	3700440	Cover plate glass outer 8L
4,4	3700470	Cover plate glass outer 10L
4,4	3700488	Cover plate glass outer 3L
4,5	4288320	Screw M5x45
4,6	9171014	Plug, door handle
5	3701001	Glass inner 5L
5	3701003	Glass inner 8L
5	3701005	Glass inner 10L
5	3701008	Glass inner 3L
6	3700407	Hinge inner window 5L
6	3700437	Hinge inner window 8L
6	3700467	Hinge inner window 10L
6	3700487	Hinge inner window 3L
6,1	9174163	Distance ring, innerglass
6,2	4285408	Blind nut M5
7	3500452	Drain plug
8	3704059	Holder, magnet 5L
8	3704124	Holder, magnet 8L
8	3704134	Holder, magnet 10L
8	3704234	Holder, magnet 3L
8,1	9172081	Distance bush
8,2	9070141	Magnet
8,3	3704060	Filling profile 5L
8,3	3704125	Filling profile 8L
8,3	3704135	Filling profile 10L
8,3	3704235	Filling profile 3L
9	3500107	Drive motor (valve)

Pos nr.	Article nr.	Description
15	3500106	Push spring
16	3500108	Camshaft
17	3700447	Valve bar
18	3700446	Valve
19	4285151	Locking ring (starlock)
21	3704041	Support
25	3704021	Tray guide holder left 5L
25	3704091	Tray guide holder left 8L
25	3704111	Tray guide holder left 10L
25	3704215	Tray guide holder left 4L
26	3704022	Tray guide holder right 8L
26	3704112	Tray guide holder right 10L
26	3704216	Tray guide holder right 4L
26	3704216	Tray guide holder right 5L
28	3704023	Tray guide
30	3704034	Right panel 5L
30	3704094	Right panel 8L
30	3704116	Right panel 10L
30	3704230	Right panel 4L
31	3704031	Back panel 5L
31	3704085	Back panel 8L
31	3704115	Back panel 10L
31	3704245	Back panel 4L
31,1	3704030	Back panel
32	3704033	Left panel 5L
32	3704093	Left panel 8L
32	3704113	Left panel 10L
32	3704231	Left panel 4L
33	3704035	Cover
35	9011260	Foot,adjustable
36	3704027	Front plate, lower
37	3704026	Front plate, upper
38	3704228	Post , left
39	3704229	Post, right
40	3704233	Support , control panel
49	3701035	Control panel 3L
49	3701036	Control panel 5L
49	3701037	Control panel 8L
49	3701038	Control panel 10L
50	3701574	CPU board + LCD
50,1	3701573	CPU board
50,2	3500597	LCD display
50,3	3500525	Flash Eprom
50,4		Ram
50,5	3701579	Eprom
50,6		Peel bankswitch
53	3500109	Endswitch
54	3704147	Support for endswitch
55	3701575	Key board 5/8/10L
55	3701578	Key board 3L
56		Fuse board
57	3500532	Input / output board
58	3500045	Temperature sensor with connector
58,1	3500509	Connector plug 2 pole Mate N lock
58,2	3500512	Contact female
59	3500037	Thermostat 100-320 °C
60	3500036	Distance sink tube
61	3701015	Doorlock
61,1	9174163	Distance washer
63	3500188	RC network
66	3500069	Power relay
67	3500335	Transformer
68	3701022	Transformer 100 VA

Pos nr.	Article nr.	Description
68	3701023	Transformer 200 VA
70	3500031	Blower
75,1	3500507	Capacitor 2 uF
75,2	3500646	Capacitor 4 uF
75,3	3500640	Capacitor 8 uF
75,4	3500641	Capacitor 16 uF
75,5	3500661	Capacitor 30 uF
75,6	3500508	Capacitor 45 uF
76	3500071	Connecting block, 3-pol.
77	3500029	Nut, relief strain PG16
77	3500097	Nut, relief strain PG21
78	3500032	Strain relief PG16
78	3500098	Strain relief PG21 (14-18 mm)
79	3508921	Connecting cable 5x6qmm
79	9070028	Connecting cable 5x2,5qmm
79	9070044	Connecting cable 5x4qmm
80,1	3500041	Cover profile oven illumination
80,2	3500038	Glass oven illumination
80,3	3500040	Sealing oven illumination
80,4	3701017	Lampholder oven illumination
80,5	3701052	Lamp 20W / 12V Halogen
82		Temperature sensor holder
83	3500070	Ventilator board
84	3500535	Flatcable
85	3500519	Buzzer
90	3500044	Blower
91	3500048	Joint
91,1	3500144	Clamp ring
92	3500337	Sealring 14x18
93	3703032	Tee-piece waterinjection
94	3500056	Valve 4L
94	3500064	Valve (double) 5L
94	3500074	Valve (triple) 8L
94	3500515	Valve (quadruple)
95	3500158	Water reducer (yellow)
96	3500050	Clamp, tube
97	3500049	Tube
98,1	3500303	Adjusting ring 1mm
98,2	3500305	Adjusting ring 1.25mm
98,3	3500304	Adjusting ring 1.5mm
99,1	3500577	O-ring
99,2	3500619	Shaft sealing 41mm
99,3	3500642	Spring
99,4	3500630	Locking ring inox
99,5	3500302	Drive ring
100	3700401	Blower panel 5L
100	3700431	Blower panel 8L
100	3700461	Blower panel 10L
100	3700481	Blower panel 4L
102	3702021	Heating element, 1750 W
103	3500042	Heating element, 2100 W
104	3500043	Heating element, 1000 W
105	3500073	Heating element, 2000 W
106	3500055	Tube
107		Drain set complete
107,1	3500054	Drain tube
107,2	3500052	Knee joint 35mm
107,3	3500608	Tube silicon 25x33
107,4	3500053	Reducer 35-28mm
109	3504271	Ringspanner 10

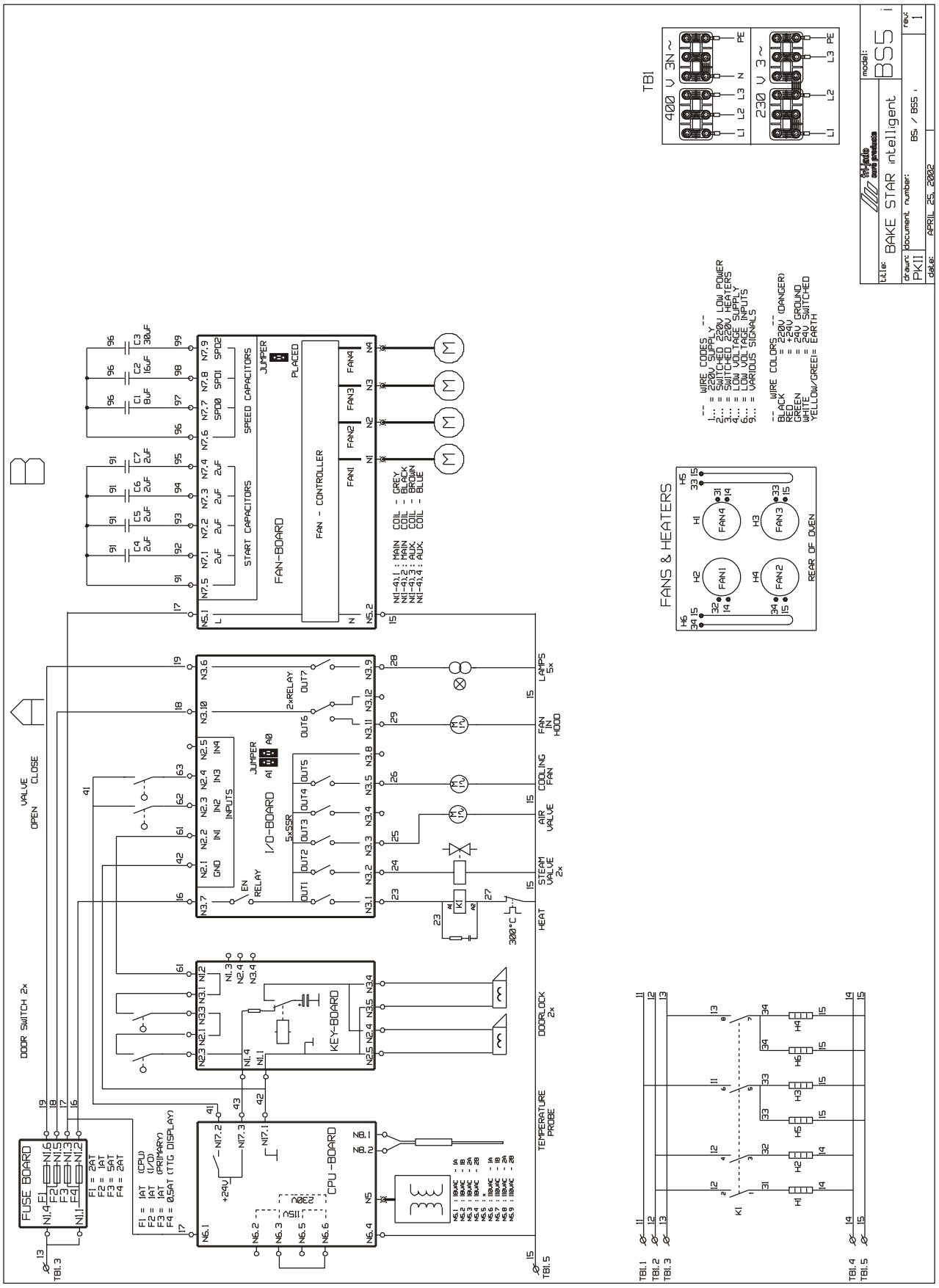
14.2 Electric diagram Bs3 i

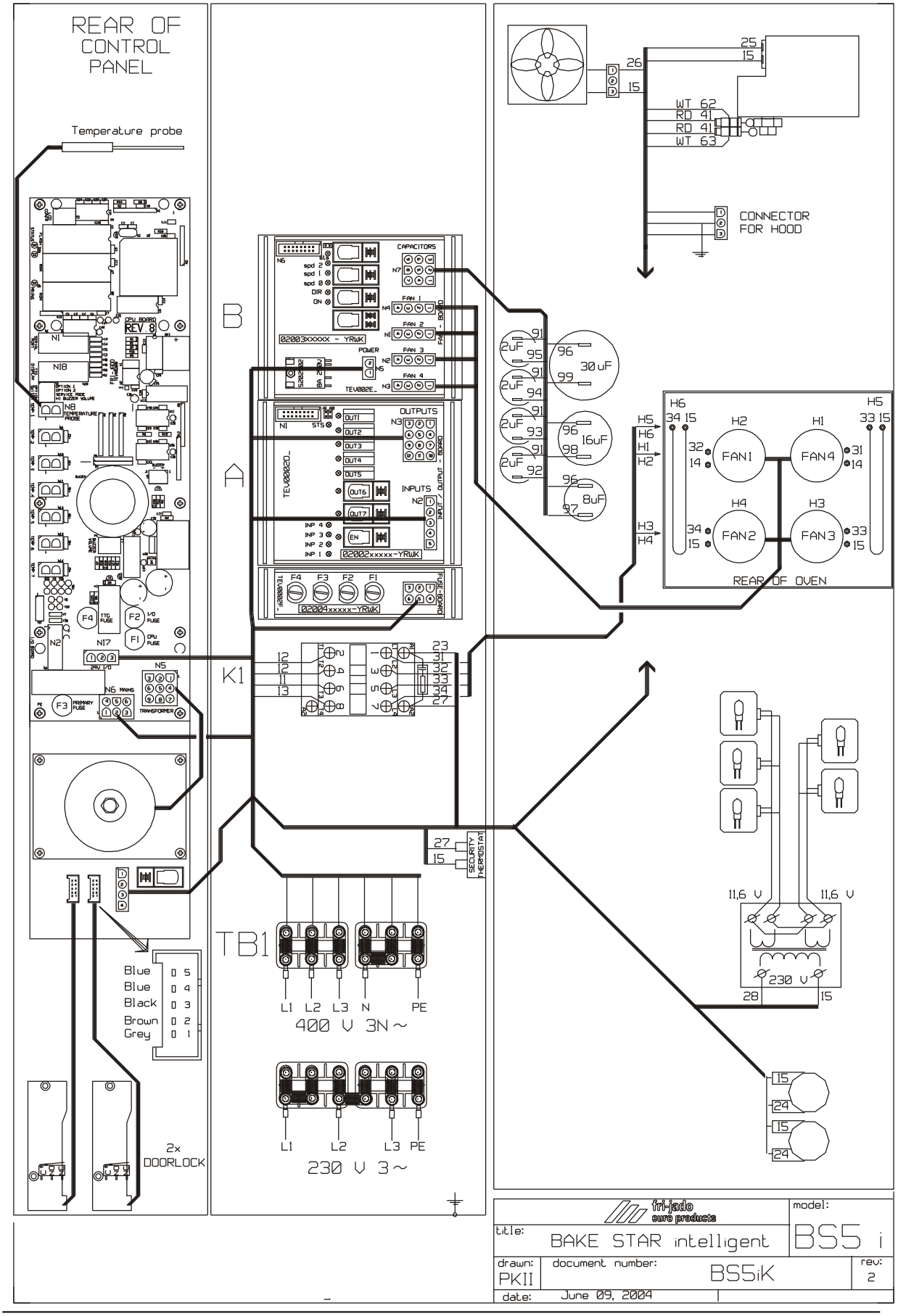




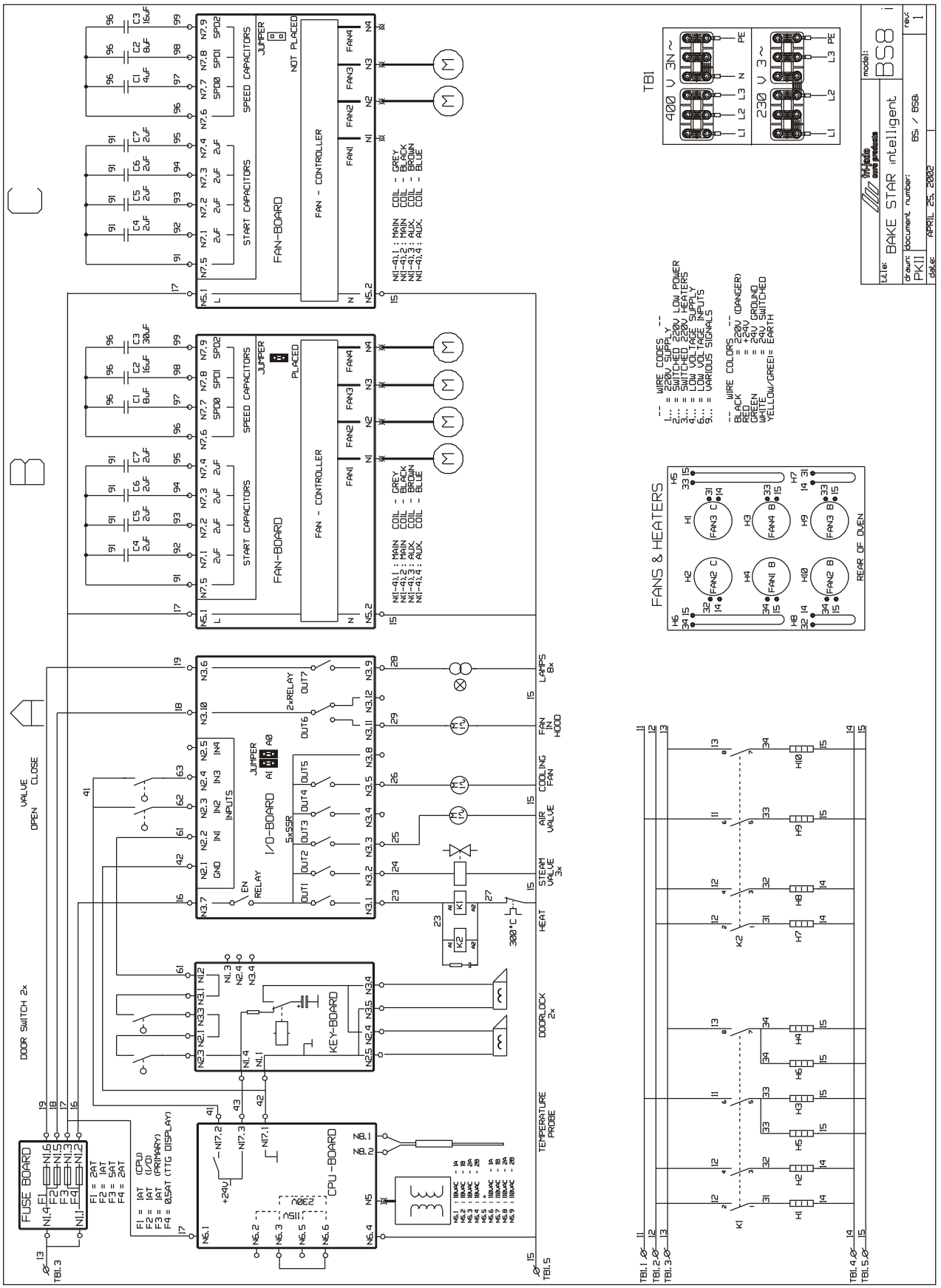
fri-jado euro products		model: BS3 i
title: BAKE STAR intelligent		
drawn: PKII	document number: BS3iK	rev: 2
date: June 09, 2004		

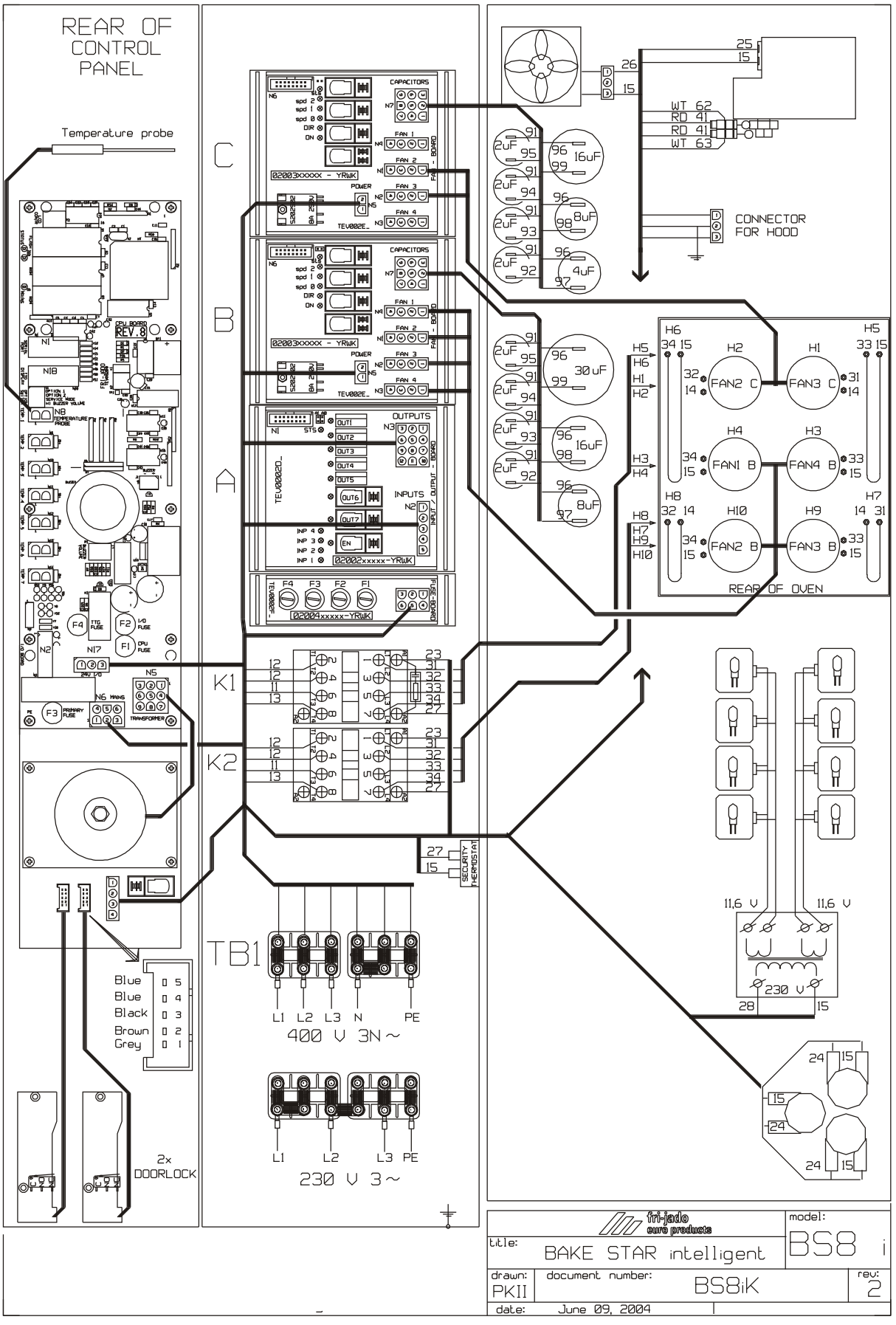
14.3 Electric diagram Bs5 i



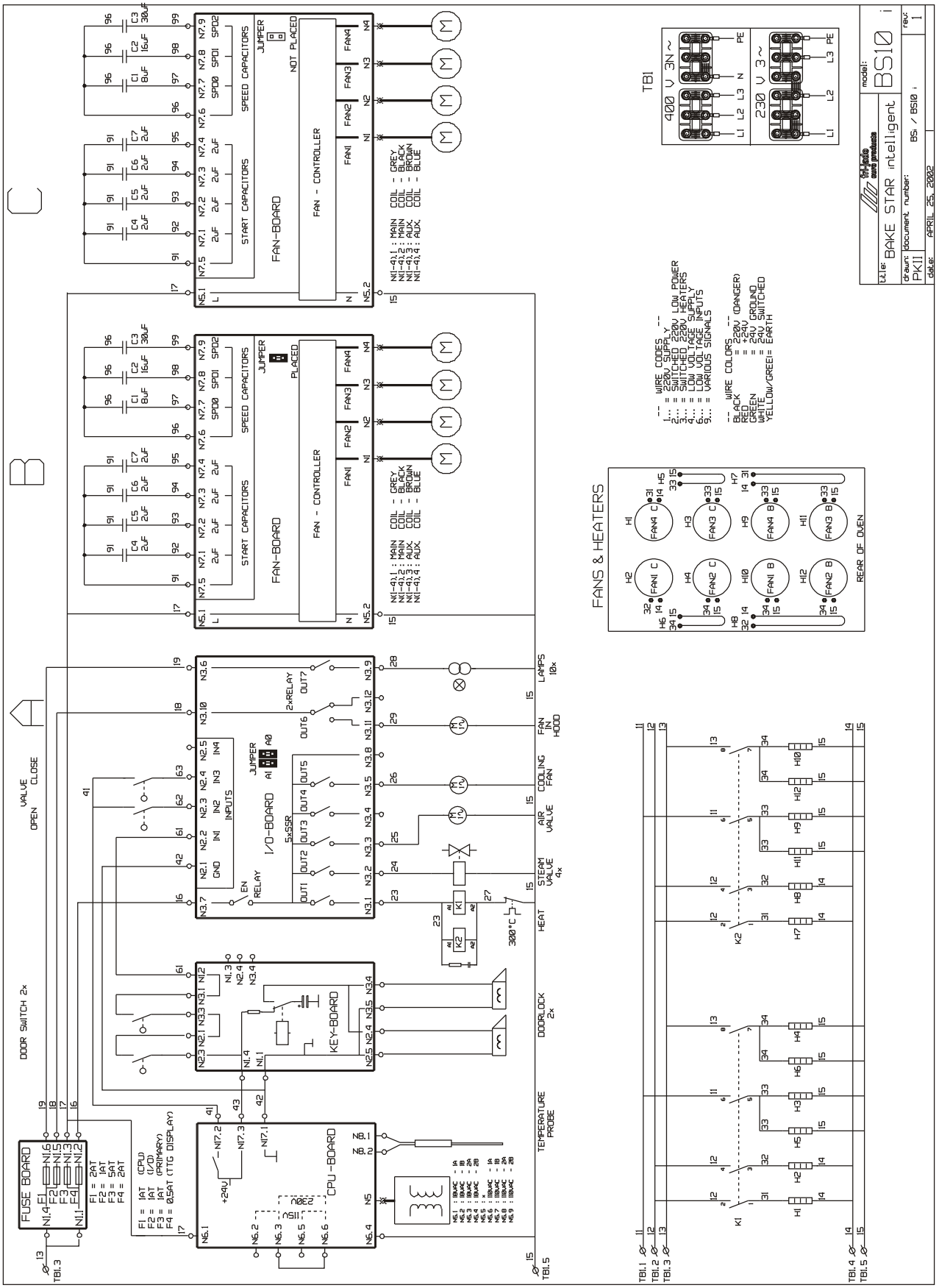

REAR OF CONTROL PANEL
Temperature probe
CPU BOARD
REV 8
N1
N18
N8
TEMPERATURE PROBE
N2
N17
N5
N6 MAINS
TRANSFORMER
F1 CPU FUSE
F2 I/O FUSE
F3 PRIMARY FUSE
F4 TTG FUSE
B
A
CAPACITORS
FAN 1
FAN 2
FAN 3
FAN 4
POWER
OUTPUTS
INPUTS
K1
TB1
L1 L2 L3 N PE
400 V 3N ~
L1 L2 L3 PE
230 V 3 ~
Blue
Blue
Black
Brown
Grey
2x DOORLOCK
CONNECTOR FOR HOOD
WT 62
RD 41
RD 41
WT 63
2uF
30 uF
16uF
8uF
REAR OF OVEN
FAN1
FAN2
FAN3
FAN4
11,6 V
11,6 V
230 V
SECURITY THERMOSTAT
fri-jado euro products
model:
BS5 i
title:
BAKE STAR intelligent
drawn:
PKII
document number:
BS5iK
rev:
2
date:
June 09, 2004

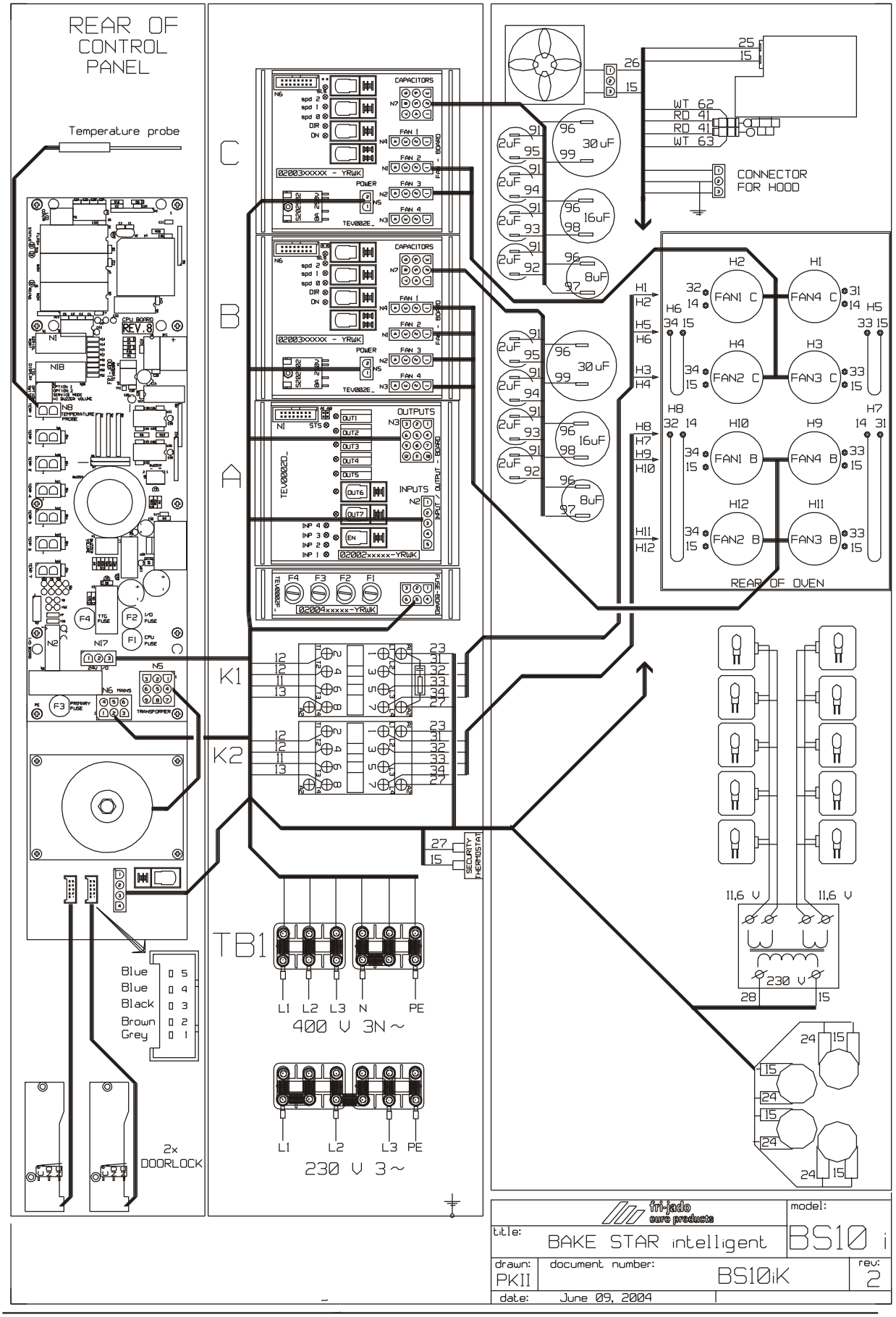
14.4 Electric diagram BS8 i




REAR OF CONTROL PANEL
Temperature probe
CAPACITORS
FAN 1
FAN 2
FAN 3
FAN 4
POWER
OUTPUTS
INPUTS
K1
K2
TB1
L1 L2 L3 N PE
400 V 3N ~
L1 L2 L3 PE
230 V 3 ~
Blue
Blue
Black
Brown
Grey
2x DOORLOCK
CONNECTOR FOR HOOD
WT 62
RD 41
RD 41
WT 63
REAR OF OVEN
FAN2 C
FAN3 C
FAN1 B
FAN4 B
FAN2 B
FAN3 B
11,6 V
11,6 V
230 V
SECURITY THERMOSTAT
fri-jado euro products
model: BS8 i
title: BAKE STAR intelligent
drawn: PKII
document number: BS8iK
rev: 2
date: June 09, 2004

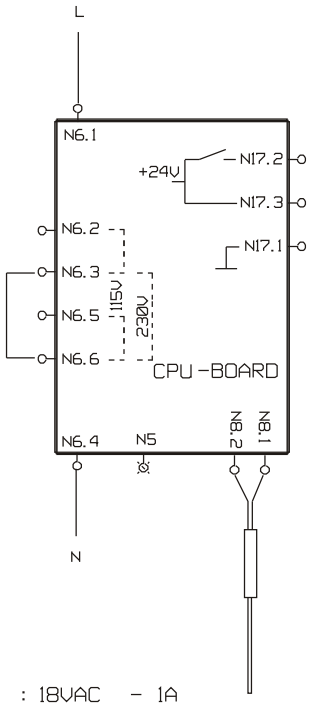
14.5 Electric diagram Bs10 i



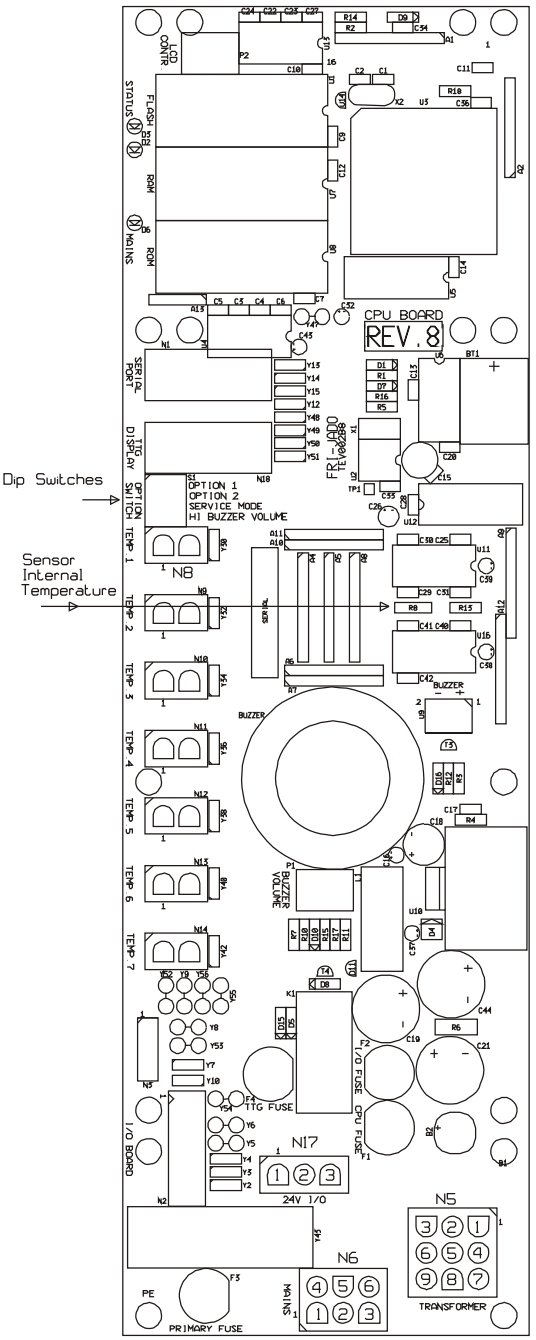

REAR OF CONTROL PANEL
Temperature probe
CAPACITORS
FAN 1
FAN 2
FAN 3
FAN 4
POWER
OUTPUTS
INPUTS
C
B
A
K1
K2
TB1
L1 L2 L3 N PE
400 V 3N ~
L1 L2 L3 PE
230 V 3 ~
Blue
Blue
Black
Brown
Grey
2x DOORLOCK
CONNECTOR FOR HOOD
WT 62
RD 41
RD 41
WT 63
30 uF
16uF
8uF
FAN1 C
FAN2 C
FAN3 C
FAN4 C
FAN1 B
FAN2 B
FAN3 B
FAN4 B
REAR OF OVEN
11,6 V
11,6 V
230 V
SECURITY THERMOSTAT
fri-jado euro products
model: BS10 i
title: BAKE STAR intelligent
drawn: PKII
document number: BS10iK
rev: 2
date: June 09, 2004

Explanation CPU board

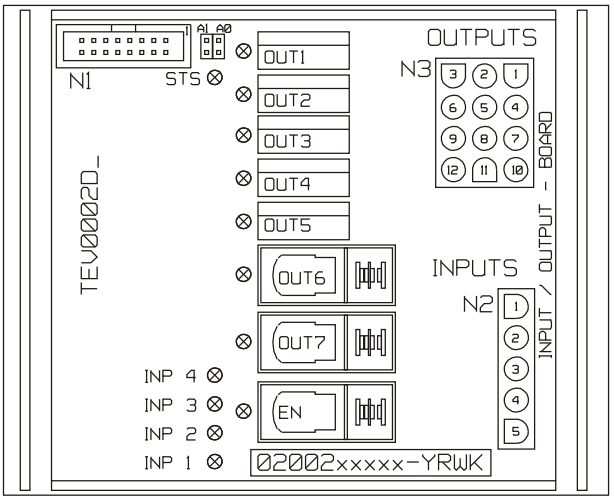
Explanation CPU Board

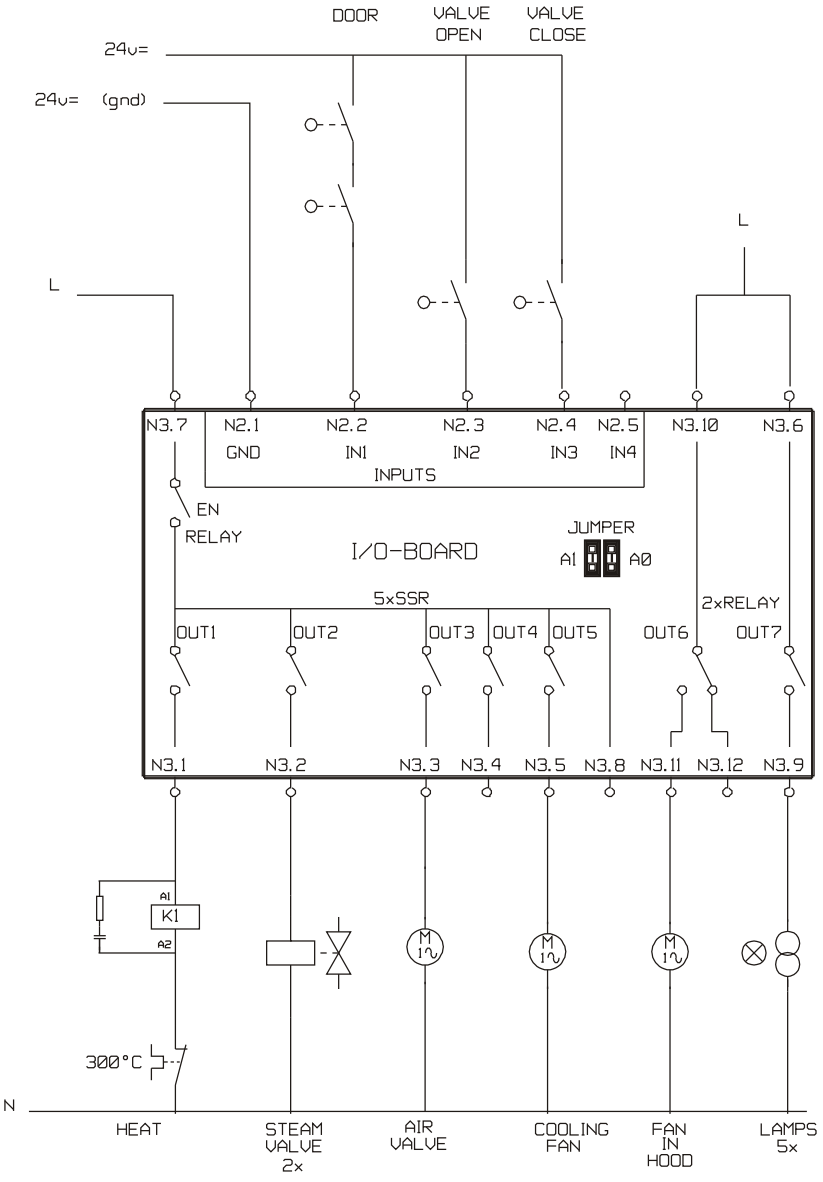


N5.1 : 18VAC - 1A
N5.2 : 18VAC - 1B
N5.3 : 18VAC - 2A
N5.4 : 18VAC - 2B
N5.5 : x
N5.6 : 110VAC - 1A
N5.7 : 110VAC - 1B
N5.8 : 110VAC - 2A
N5.9 : 110VAC - 2B

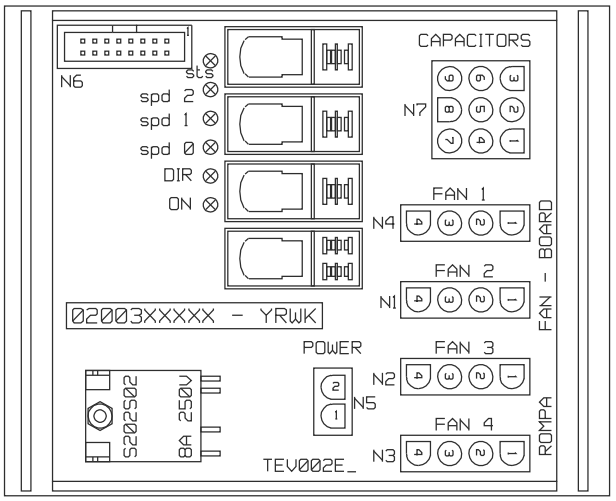


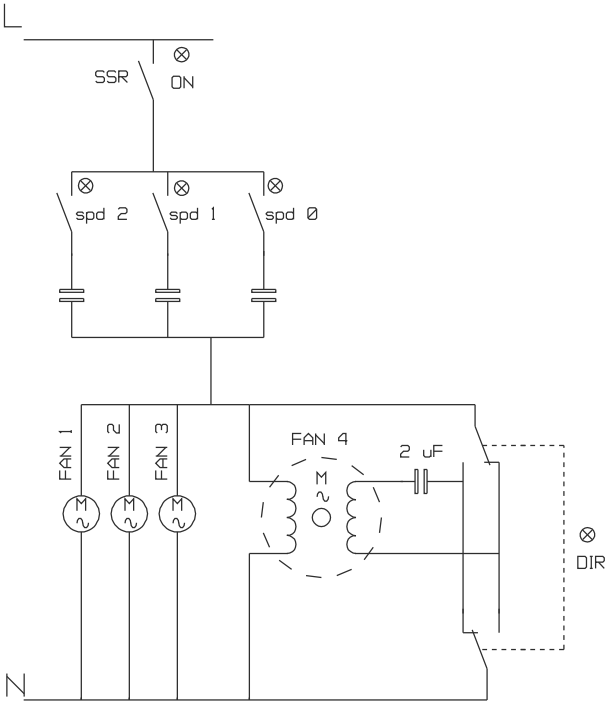
Explanation Input & Output board





Explanation Fan board





PARAMETER VALUE		spd 2	spd 1	spd 0		4 Fans / 2 Fans	Voltage
	4 Fans	30	16	8	uF		
	2 Fans	16	8	4	uF		
7	Speed 5	1	1	1		54/28 uF	215
6	Speed 4	1	1	0		46/24 uF	205
5	Speed 3	1	0	1		38/20 uF	190
4	Speed 2	1	0	0		30/16 uF	170
3	Speed 1	0	1	1		24/12 uF	145
2	Not used	0	1	0			
1	Not used	0	0	1			
0	Speed 0	0	0	0		0	0

9123627/0515

Bouwjaar
Year of manufacture
Baujahr
Anne de fabrication
Ao de fabricacin

Uw Euro-Oven leverancier
Your Euro-Oven supplier
Ihr Euro-Oven Fachshandler
Votre revendeur Euro-Oven
Su suminitrador de Euro-Oven