

SERVICE MANUAL

TDR auto-clean

MODELS

TDR5s auto clean

TDR5s ac



TDR8i auto clean

TDR8i ac



TDR8s auto clean

TDR8+8s ac

TDR8+8s auto clean



- NOTICE -

This manual is prepared for the use of trained Service Technicians and should not be used by those not properly qualified. If you have attended a training for this product, you may be qualified to perform all the procedures in this manual.

This manual is not intended to be all encompassing. If you have not attended a training for this product, you should read, in its entirety, the repair procedure you wish to perform to determine if you have the necessary tools, instruments and skills required to perform the procedure. Procedures for which you do not have the necessary tools, instruments and skills should be performed by a trained technician.

Reproduction or other use of this Manual, without the express written consent of Fri-Jado, is prohibited.



EMPTY PAGE

Versions		
Version	Issue date dd/mm/yy	Remarks
1711	28/11/2017	First release
1803	07/03/2018	general update
1810	19/10/2018	Unpack instructions changed and minor changes in exploded views
1905	28/05/2019	Extended with TDR8+8 ac dimension drawing and electrical diagram + minor corrections in parts lists
1908	30/08/2019	Extended with TDR5 ac
2008	26-6-2020	Increased power connection. Extended with software S-control. Extended with TDR5ac on counter.
20210308	08-03-2021	Parameters cleaning program adapted
20210625	25-06-2021	Major overall update
20220615	15-06-2022	Updated exploded views and implementation of 2 pumps system
20220927	27-09-2022	minor update

INDEX

Index	3
TDR-ac Installation	6
TDRac, technical data	6
Introduction	8
Unpacking the unit	8
Location.....	10
Electrical supply	10
Legs / Castors	11
Tethering of the unit.....	11
Power, Water and Drain connections TDR5 ac and TDR7/8 ac.....	12
Power, Water and Drain connections TDR7+7 ac / TDR8+8ac	12
Water Requirements	13
Connecting the drain tube	14
Extraction of the rotisserie.....	14
grease Collection	15
Test run	15
Instructions for operators	15
TDR 5 ac on stand	16
TDR 5 ac with Hood	17
TDR 7/8 ac on stand	18
TDR 7/8ac with Hood	19
TDR 7+7 ac / 8+8 ac	20
TDR 5ac on Counter	21
TDR 7/8 ac on Counter	22
TDR 7/8 ac on Counter	22
Software "s" controller (touch screen)	23
Switching On.....	23
Menu overview sw version 1.00.17	23
Running a cooking program	24

Creating a cooking program	25
Editing a cooking program	25
Example of error message	26
Audio volume and sound setting	26
The Cleaning program	27
Cleaning the touch screen (while in operation)	27
Cleaning Process TDRac (3 cycles)	28
2 Pumps system and valves in action during cleaning	29
1 Pump system and valves in action during cleaning	31
I/O test	33
Exchanging data with the USB drive	34
Updating software TDRac (S-control)	35
Automatic cook correction	36
Default parameters Version 1.00.38 TDRs-ac 230V EUR	37
Explanation of parameters	41
Software "I" controller	45
Menu settings TDRac	45
Cleaning program TDRac	46
Menu settings TDRac	47
First Settings and Diagnostic Tools TDR ac	48
I/O test TDRac (i-control)	49
Updating software TDRac (i-control)	51
Default parameters Version 6.01.25 TDR8i-ac	53
Cleaning Process TDRac (3 steps) (parameter "cleaning cycles)	55
Electrical tests	57
Measuring the heating elements	57
Measuring the 500W lamp	58
Measuring the Rotor (drive) motor	59
Measuring the PT1000 sensor	59
Measuring the motor valve	60
Measuring the Pump	60
Trouble shooting	71
Overview of error codes TDRac	71
Trouble shooting by Symptom	72
Trouble shooting by part / function	75
Trouble shooting by part / function	75
Hydraulic overview	79
Exploded views and partslists	80
TDRac, Electrical parts	80
TDRac, Partslist Electrical parts	81
TDRac, Electrical parts	82
TDRac, Partslist Electrical parts	83
TDRac, Control panels	84
TDR5s ac, Partslist Control panels	85
TDR8i ac, Partslist Control panels	85
TDR8s ac, Partslist Control panels	85
TDRac, Doors	86
TDR5 ac, doors	87
TDR8(+8)ac, Outer doors	87
TDR8(+8)ac, Inner doors	87
TDRac, Lighting and sensors	88
TDRac, Lighting and Sensors	89
TDRac, Rotor	90

TDRac, Partslist Rotor	91
TDRac, Blower & Heating	94
TDR5ac, Partslist Blower & Heating	95
TDR8ac, Partslist Blower & Heating untill serial nr. 100104166	95
TDR8ac from 100104167 and TDR8+8ac, Blower & Heating	95
TDRac, associated parts Blower & Heating	95
TDRac, Cleaning system from serial number 100108720	96
TDRac, Partslist Cleaning System From serial nr 100108720.....	97
TDRac, Cleaning system untill serial number 100108719	98
TDRac, Partslist Cleaning system.....	99
TDR5ac, Sheet metal.....	100
TDR5ac, Partslist Sheet metal	101
TDR8ac, Sheet metal.....	102
TDR8 ac, Partslist sheet metal.....	103
TDR5 ac, Underframe	104
TDR5 ac, Partslist Underframe	105
TDR8 ac, Under frame	106
TDR8 ac, Partslist Under frame	107
TDR8 ac, Open Underframe	108
TDR8 ac, Partslist Open Underframe	109
TDR8+8 ac, (extra) parts	110
TDR8+8 ac, Partslist (extra) parts.....	111
TDR 5 ac sheet metal untill 100103281	112
TDR 5 ac Parts list sheet metal untill 100103281	113
TDR8 ac sheet metal untill 100104166	114
TDR8 ac Parts list sheet metal untill 100104166	115
TDR8 ac Underframe untill 100104166.....	116
TDR8 ac Parts list Underframe untill 100104166.....	117
TDR8+8 ac, (extra) parts until 100104166	118
TDR8+8 ac, Partslist (extra) parts until 100104166	119
TDR5 ac Underframe untill 100103281.....	120
TDR5 ac Parts list Underframe untill 100103281.....	121
TDRac, Cleaning system, until ser nr 100087797	122
TDRac, Partslist Cleaning system, until ser nr 100087797	123
Fasteners	124
Electrical diagrams	126
Circuit diagram TDRac from serial number 100108720.....	126
Wiring diagram TDRac from serial number 100108720.....	127
Overview of I/O board with interface board (2 pumps).....	128
Overview of I/O board with interface board (1 pump)	129
Circuit diagram TDRac (1 pump and pump resistor).....	130
Wiring diagram TDRac (1 pump and pump resistor).....	131
Circuit diagram TDRac Untill serial nr. 100108719	132
Wiring diagram TDRac Untill serial nr. 100108719.....	133

TDRAC, TECHNICAL DATA

Consult the identification plate to get the proper specifications of the unit. The electrical data may vary from country to country.

European models

Model			TDR 5-AC	TDR 8-AC	TDR 8+8-AC
Dimensions	Width	mm	885	1050	1050
	Depth	mm	760	915	915
	Height	mm	1735	1795	2135
Weight	Gross	kg	250	300	480
	Net	kg	180	250	430
Maximum ambient temperature		°C	35	35	35
Sound pressure		dB (A)	< 70	< 70	< 70
Electrical installation	Voltage	V	3N ~ 400/230	3N ~ 400/230	3N ~ 400/230
	Frequency	Hz	50/60	50/60	50/60
Default units (TDR8-ac Hi Speed)	Required power	kW	6,6	13,6	27,2
	Max. nominal current	A	10	20	40
	Plug, CEE-form	A	16	32	63
<hr/>					
Low power units	Required power	kW		10.5	21
	Max. nominal current	A		16	31
	Plug, CEE-form	A		16	32
Cable	Length	m	approx. 2.2	approx. 2.2	approx. 2.2
Water connection	Aerated	inch	¾ (1x)	¾ (1x)	¾ (1x from serial nr. 100099813)
Water	pressure	kPa	200 – 500	200 – 500	200 – 500
	Acidity	pH	7.0 - 8.0	7.0 - 8.0	7.0 - 8.0
	Chlorides	ppm	<30	<30	<30
	Hardness ¹	dH	<4	<4	<4
<hr/>					
Drain	Open connection	mm	min. ID 40mm / 1 1/2"	min. ID 40mm / 1 1/2"	min. ID 40mm / 1 1/2"
	Maximum head	See drawings			

¹ See chapter "water requirements" for detailed information

American models

Models			TDR 7-AC	TDR 7+7-AC
Dimensions approx.	Width	inch	41	41
	Depth	inch	38½	38½
	Height	inch	70½	84
Weight	Gross	lbs	662	1059
	Net	lbs	552	948
Maximum ambient temperature		°F	95	95
Sound pressure		dB (A)	< 70	< 70
Electrical installation	Voltage	V	3 ~ 208	3 ~ 208
	Frequency	Hz	50/60	50/60
	Required power	kW	12	12 (2x)
	Max. nominal current	A	35.5	35,4 (2x)
Plug	NEMA		15 - 50P	15 - 50P (2x)
	Length	inch	75	75 (2x)
Water connection	Aerated	inch	¾ (1x)	¾ (1x from serial nr. 100099813)
Water	pressure	kPa	200 – 500	200 – 500
	Acidity	pH	7.0 - 8.0	7.0 - 8.0
	Chlorides	ppm	<30	<30
	Hardness ¹	dH	<4	<4
Drain	Open connection	inch	min. 1 5/8	min. 1 5/8 (2x)
	Maximum head	See drawings		

¹ See chapter "water requirements" for detailed information

INTRODUCTION

- Unpacking of the unit.
- Remove the pallet under the unit with the help of a fork lift.
- Put the unit on his location.
- Check if there is enough free space around the unit (see installation drawing).
- Check the electrical supply.
- Tethering of the unit.
- Connect the water.
- Connect drain.
- Grease collection.
- Make a test run on 220 °C (425°F).
- Give instructions to the operator.

UNPACKING THE UNIT

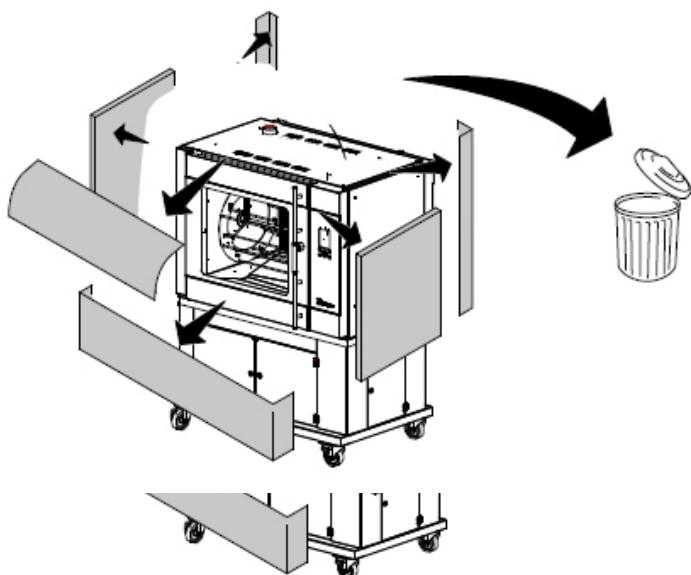
Immediately after unpacking the oven, check for possible shipping damage. If the oven is found to be damaged, save the packaging material and contact the carrier.

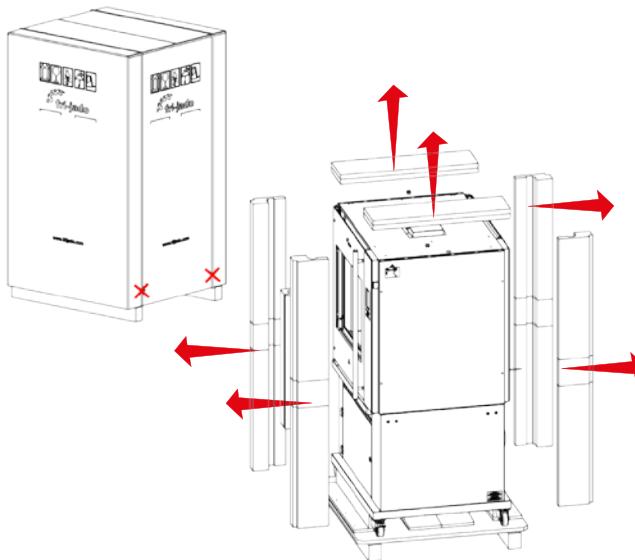
The standard way to remove the oven from a pallet is with a fork lift.

The alternative way is explained on the next page.

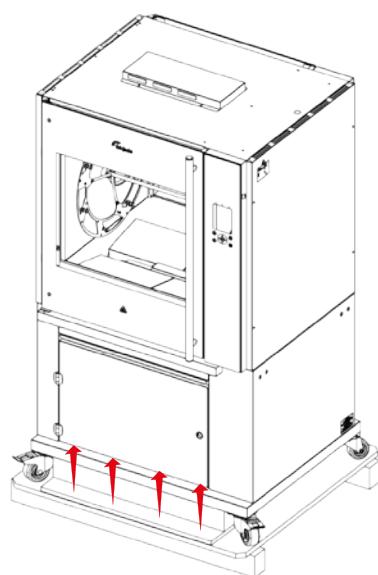
Do this with at least 2 people.

Dispose the packagaging according local legislation..

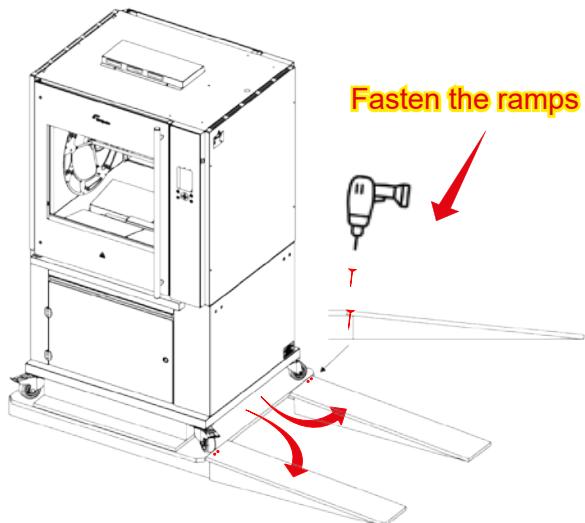




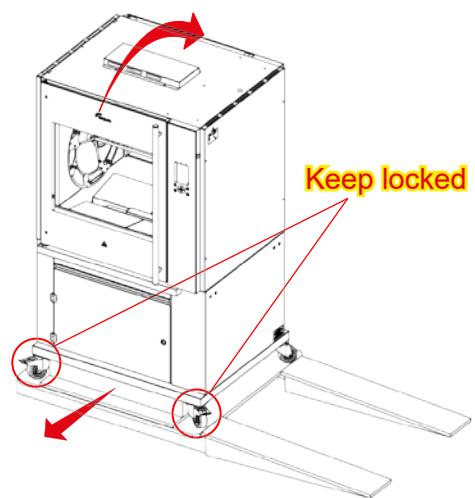
Cut straps, remove box and tempex.



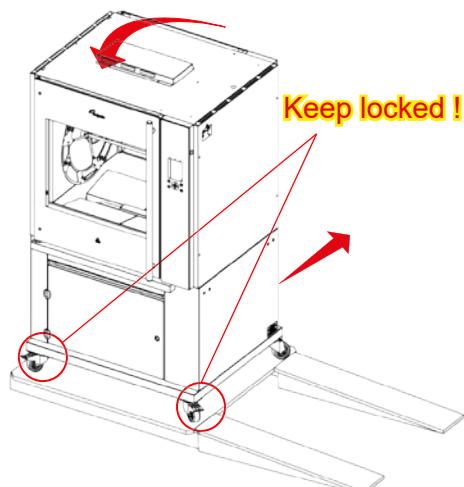
Remove screws (front 4x and back 4x)



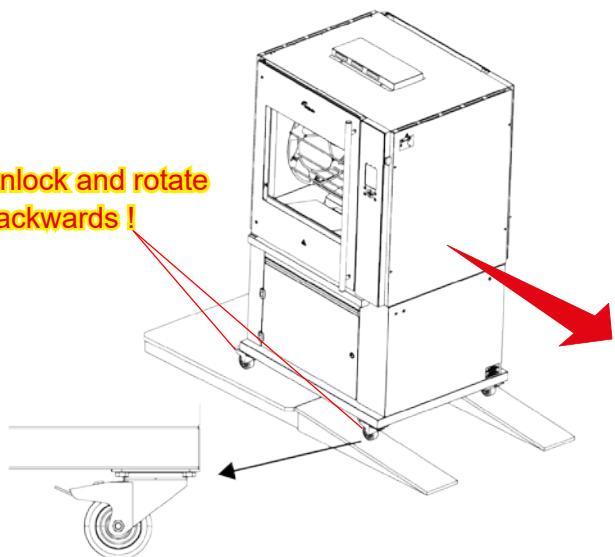
Place the ramps in front of the pallet
and fasten them.



Tilt the unit slightly and remove the front beam.



Tilt the unit the other way and remove
the beam at the back..



Carefully roll the unit onto the floor.

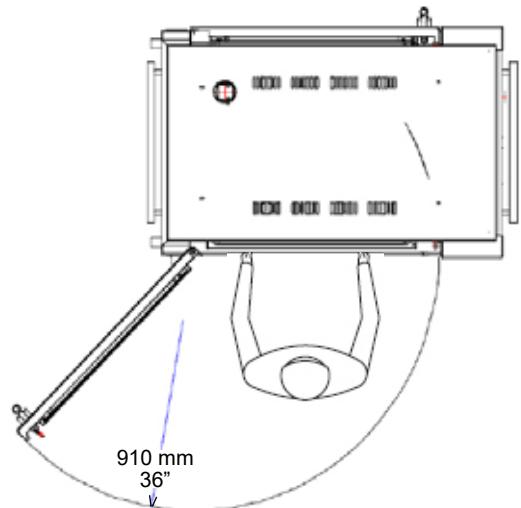
LOCATION

The oven must be installed on a level surface. The installation location must allow adequate clearances for servicing and proper operation.

The oven must be protected against falling moisture !



IMPORTANT: Make sure you leave sufficient space around the rotisserie to easily remove or insert the rotor. If the base has (rotating) wheels, the floor on which it rests must be level.

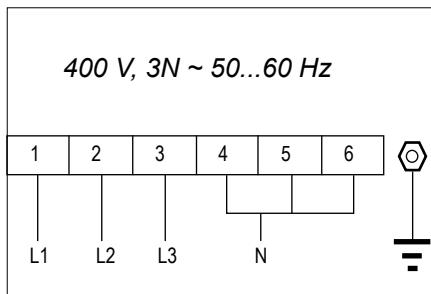


ELECTRICAL SUPPLY

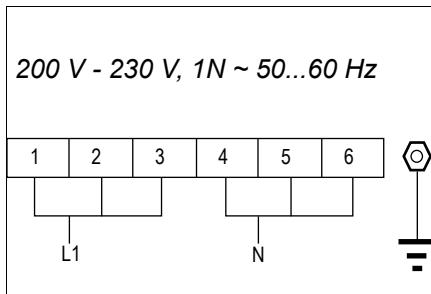
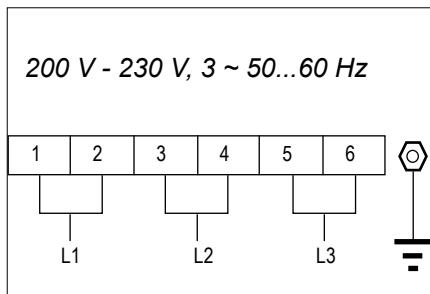
Prior to installation, test the electrical service to assure that it agrees with the specifications on the machine data plate located on the right side panel near the controls. The connecting cable for the unit must be equipped with an approved plug connection. If use is to be made of a permanent connection, the connecting cable must be connected to a manual on/off switch that is installed near the unit in a clear visible manner.

The unit must be connected according to one of the the figures below.

Factory default !
European models



Factory default !
American models



LEGS / CASTORS

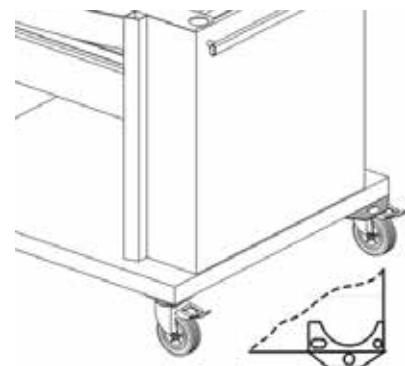
The TDR ac is placed on a stand with 2 swivel and 2 locking swivel castors.

TETHERING OF THE UNIT

Warning: Safety standards require that, when this appliance is properly connected to the electrical power supply using flexible conduit, adequate means be provided to limit movement of the appliance without depending on or transmitting stress to the electrical conduit. This means that, as part of the installation, the base or bottom unit of stacked models must be secured to the building structure (typically either wall or floor) to limit the movement of the appliance and, thus, helping to prevent damage to the conduit during cleaning, maintenance and service operations.

A tether bracket, as shown on the drawing below, is provided with the stand. Based on the routing of the flexible conduit, the bracket must be installed along with the caster to one corner of the base using the hardware provided. The remaining open hole in the center of the tether bracket is to be used to secure one end of the tether (locally supplied chain, cable, etc.). The other end of the tether is to be secured to an anchoring point in the building structure.

Note: *Length of tether must be shorter than the flexible conduit to make sure that during appliance movement, no stress is transmitted to the conduit.*



POWER, WATER AND DRAIN CONNECTIONS TDR5 AC AND TDR7/8 AC

The Power, water and drain connections can be found on the back of the unit.

400 V European models

Power connection

Cee form 16 A (TDR5ac)

Cee form 32 A (TDR8ac)

L= 2,5 mtr (98")



Note: TDR8ac low power units have a 16A Cee form plug

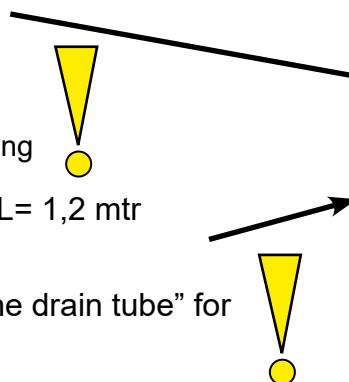
Water supply hose

G 3/4", L= 1,1 mtr (43")

Flush the tap before connecting

Drain hose, Ø 33 x Ø 25, L= 1,2 mtr
 $(\varnothing 1 \frac{5}{16} \times \varnothing 1", L= 47")$

See chapter "connecting the drain tube" for further information.



POWER, WATER AND DRAIN CONNECTIONS TDR7+7 AC / TDR8+8AC

The Power, water and drain connections can be found at the side of the unit.

400 V European models

Power connection

Cee form 63 A,

L= 2,5 mtr (98")



Note: TDR8ac low power units have a 32A Cee form plug

1x Water supply hose (from serial nr. 100099813)

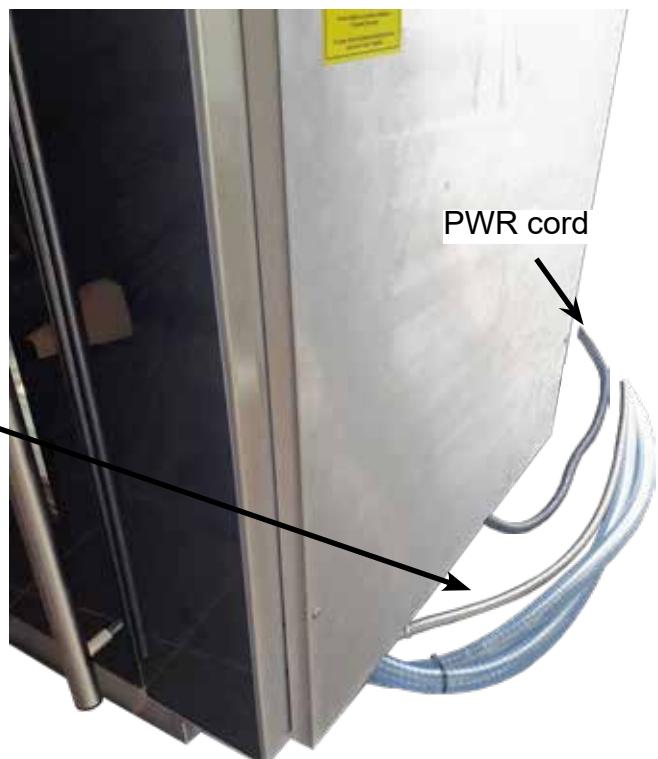
G 3/4", L= 1,1 mtr (43")

Flush the tap before connecting

2x Drain hose, Ø 33 x Ø 25, L= 1,2 mtr

$(\varnothing 1 \frac{5}{16} \times \varnothing 1", L= 47")$

See chapter "connecting the drain tube" for further information.



WATER REQUIREMENTS

The supplied tap water must have the following conditions:

1. Minimum pressure 200 kPa (2 bar)
2. Maximum pressure 500 kPa (5 bar)
3. Maximum water temperature 40 °C (100 °F)
4. Acidity pH 7.0 - 8.0
5. Chlorides less than 30 ppm
6. Use a sediment pre-filter or a strainer for the reduction of silica and other non-dissolved sediments.

Water hardness and descaling filters.

7. A descaling filter is advised when the hardness of the water is > 4° dH (4 Grains/Gal).
8. A descaling filter is mandatory when the hardness of the water is > 20° dH (20 Grains/Gal).

Note that the cleaning capacity of the cleaning tablets will decrease with harder water.

The by-pass of the descaling filter, if applicable, needs to be adjusted to zero.

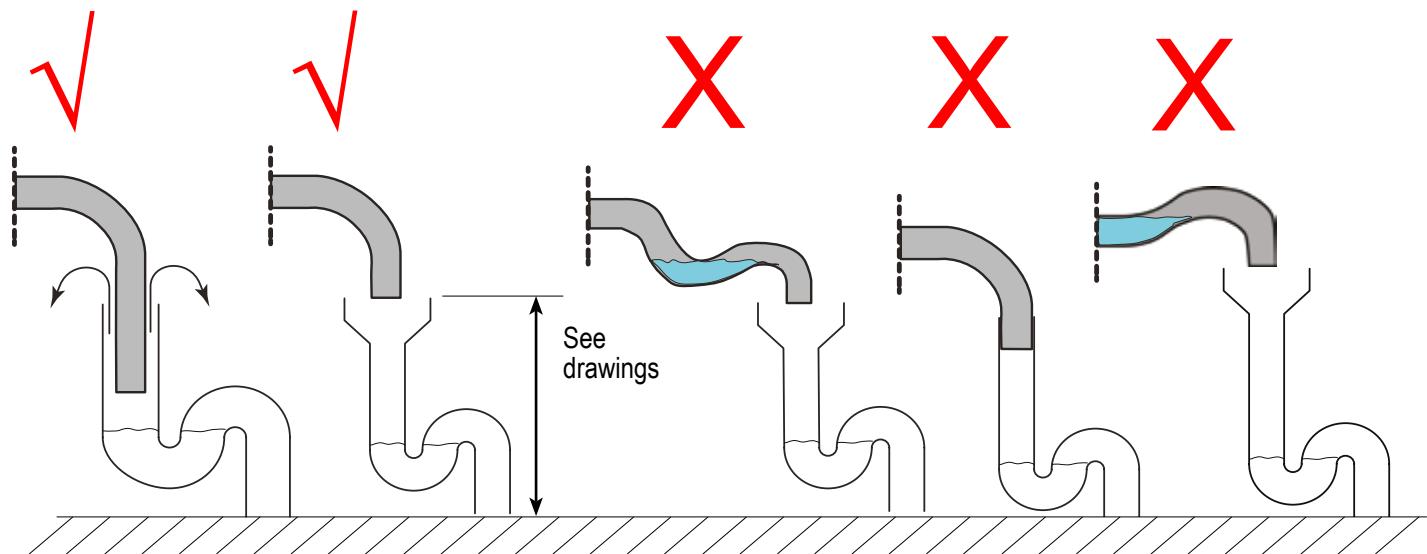
Refer to the filters manual to determine the filter capacity. This filter capacity needs to be adjusted in the manager parameters.

CONNECTING THE DRAIN TUBE

An open draining system with a 110 mm (4 1/2") funnel is recommended. The drain tube has an outside diameter of 33 mm (1 5/16").

- It is not allowed to make a closed connection!
- Make sure that the tube is not kinked and is sloping downwards to the drain funnel.
- The minimum inside diameter of the sewer pipe needs to be 40 mm (1 1/2").
- A siphon in the customers sewer is highly recommended to prevent odors from coming out of the sewer.
- See below examples.

Possible lay outs of drain



Faulty lay outs of drain

EXTRACTION OF THE ROTISSERIE

An extraction hood is prescribed when the unit is NOT delivered with the special Fri-Jado Exhaust Hood mounted on it.

The TDR5 produces about 6 m³ (210 cf) and TDR8 produces about 10 m³ (350 cf) vapour during a cooking cycle. When placing the rotisserie under an extraction hood, the following guide lines have to be considered:

- The minimum capacity of the extraction hood has to be 480 / 800 m³/h (15000 / 25000 cf/h).
- The extraction hood has to extend minimum by 20 cm (8") on all sides of the rotisserie.
- The extraction hood has to have a free height, above the rotisserie, of a minimum of 30 cm (12").
- The rotisserie has to be accessible for service purposes.
- The extraction hood has to have facilities to drain any condensation, down to a drain.

GREASE COLLECTION

For TDR5-ac and TDR7/8-ac:

Place the bucket, which is delivered with the unit, inside the stand under the drain pipe.

It is also possible to put other containers in the underframe to collect the grease.

Note 1: In one run, 5 liters (1.3 gallon) grease can come out.

Note 2: The temperature of the grease can go up to 80 °C (176 °F).

Make sure that the container meets the above requirements.

For TDR7+7-ac / 8+8-ac:

The stacked unit comes with a grease tray underneath.

The grease from both units will be collected in this tray.

TEST RUN

The oven must be burned in to release any odours that might result from heating the new oven surfaces. Operate the oven at maximum temperature setting of 220°C (425°F) for 30 minutes. Smoke with an unpleasant odour will normally be given off during this burn-in period.

INSTRUCTIONS FOR OPERATORS

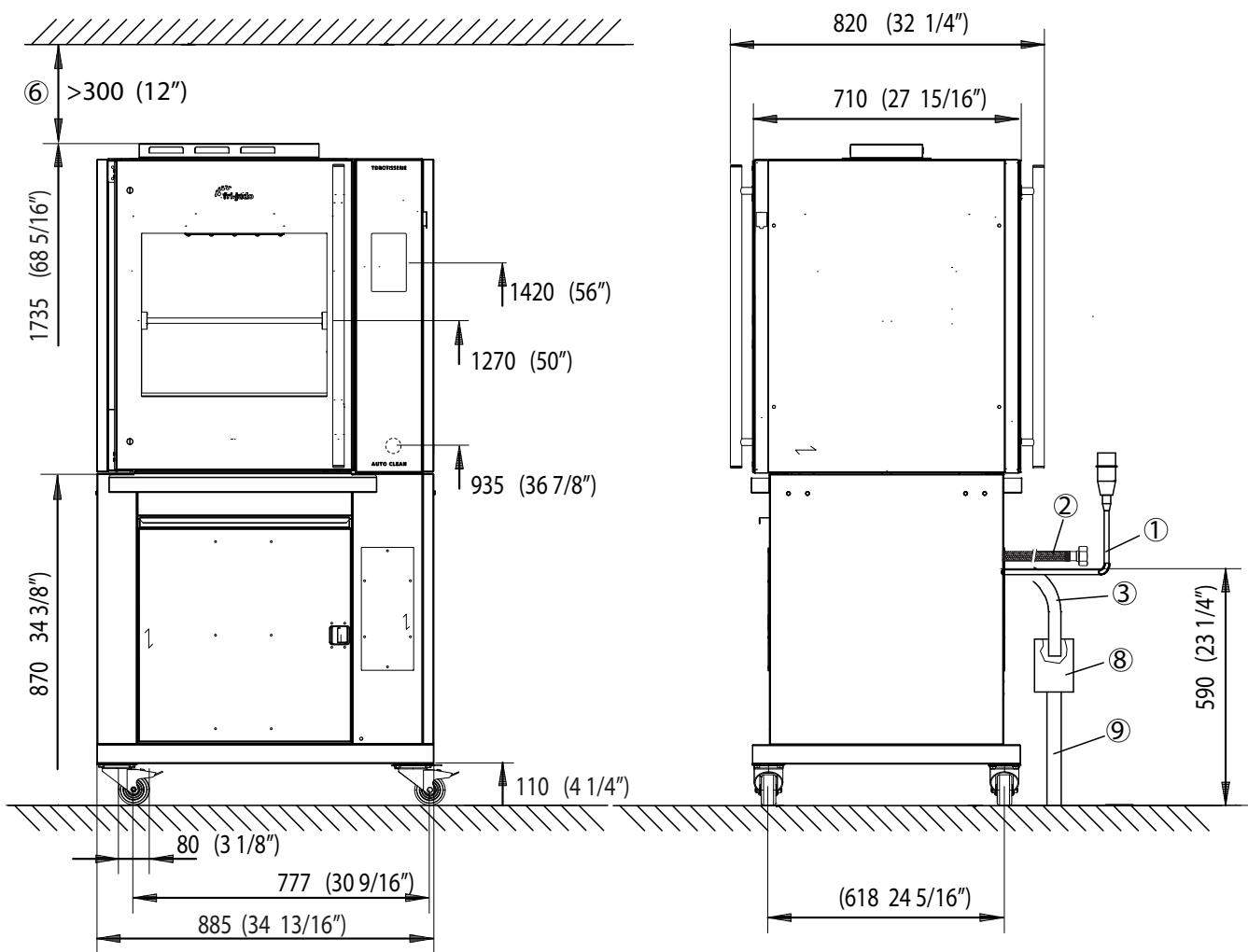
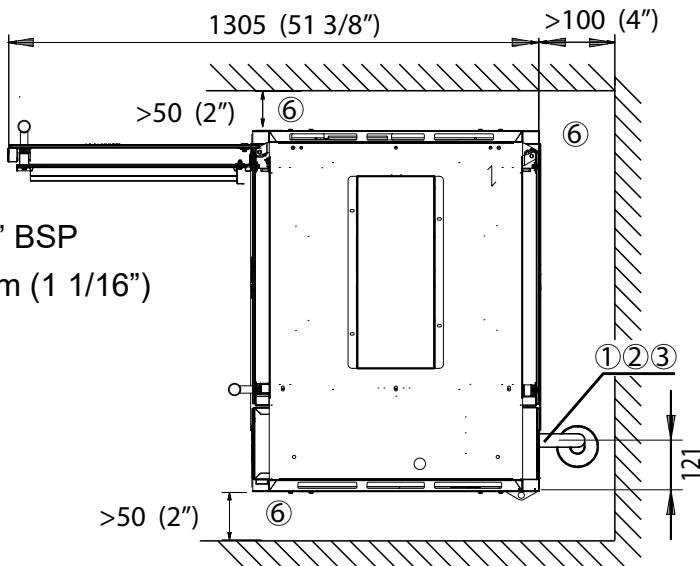
After installation of the rotisserie the operator of the unit has to be instructed.

The instruction has to cover the following subjects:

- Programming and options.
- Working of the unit.
- Free space of unit for cooling of drive motor and blowers.
- Run through the user manual.
- How to run the cleaning program and placing cleaning tablets.
- Cleaning of the tablet dispenser and bottom filters after the cleaning program has finished.
- Periodical maintenance:
 - o Cleaning of fan plate every 3 months.
 - o Yearly maintenance by service agent.
- How to react for information or service calls.

TDR 5 AC ON STAND

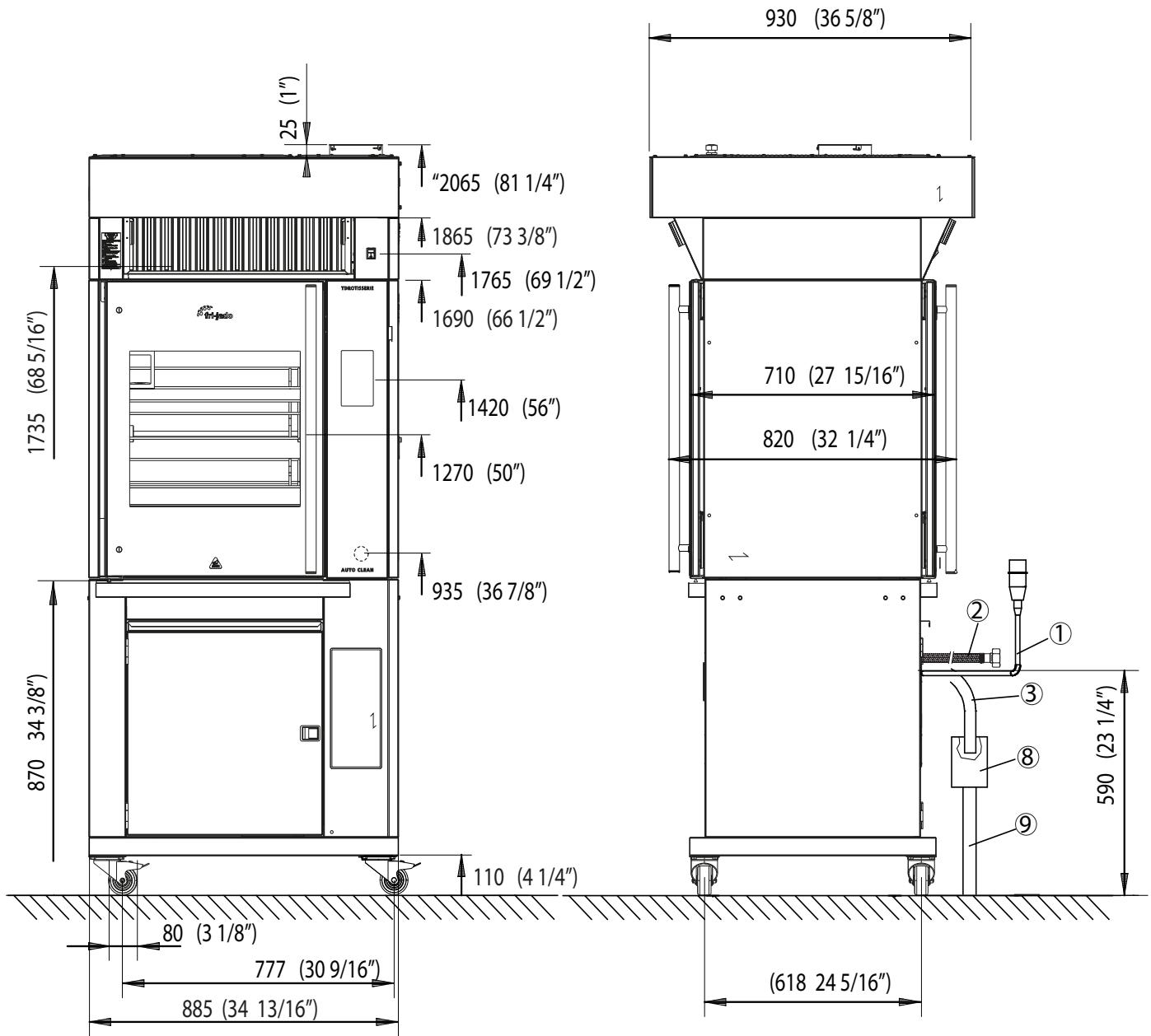
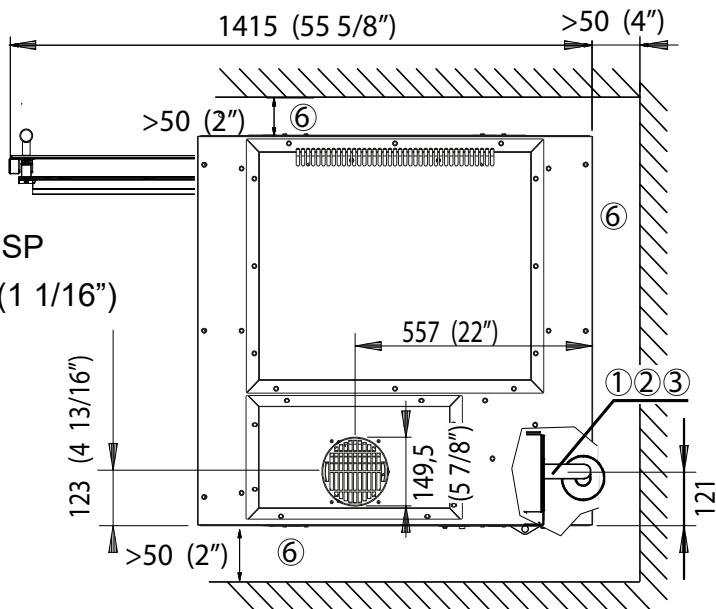
- ① Location of mains connection
- ② Location of water connection G 3/4" BSP
- ③ Location of drain hose OD Ø 33 mm (1 1/16")
- ⑥ Minimum required space
- ⑧ Example of funnel
- ⑨ Sewer pipe ID ≥ Ø 40 mm (1 5/8")



TDR 5 AC WITH HOOD

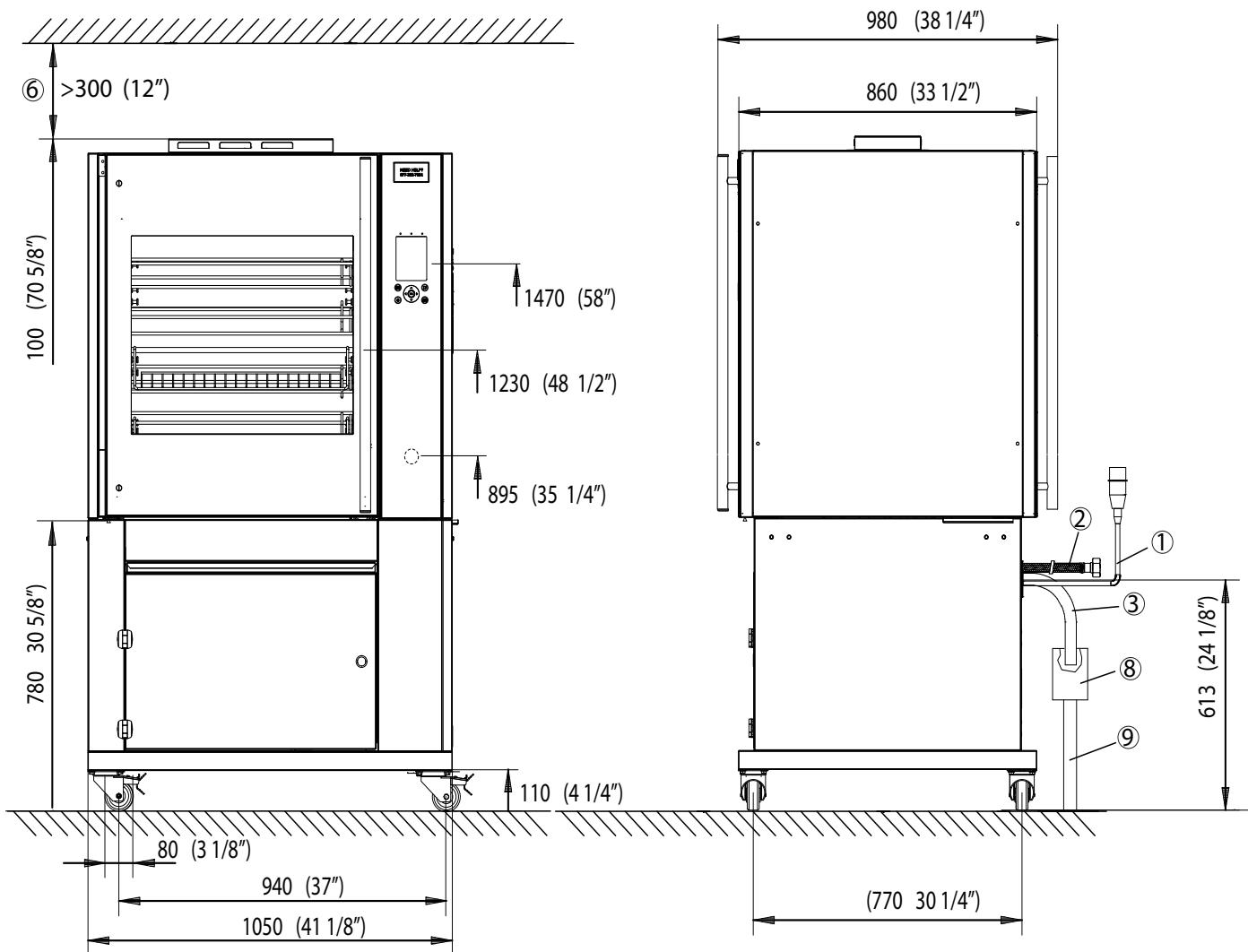
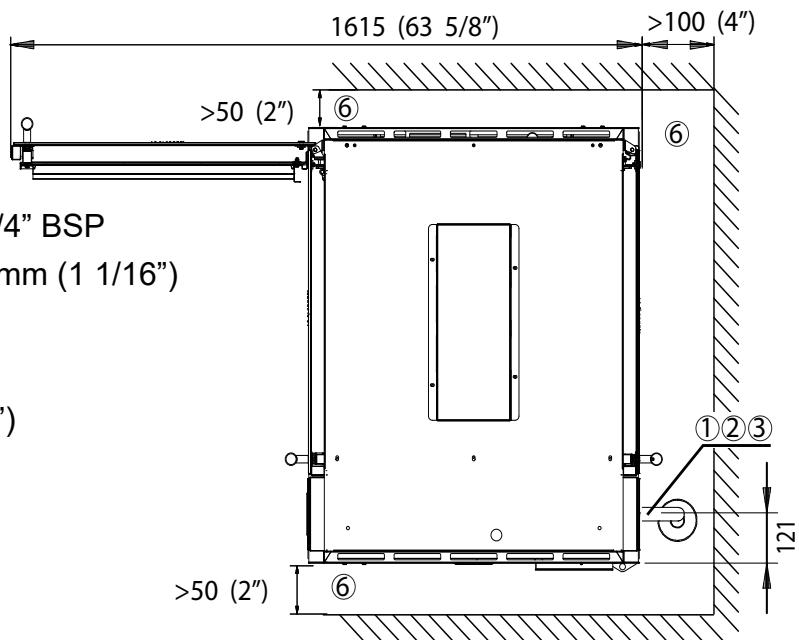
- ① Location of mains connection
 - ② Location of water connectionG 3/4" BSP
 - ③ Location of drain hose OD Ø 33 mm (1 1/16")
 - ⑥ Minimum required space
 - ⑧ Example of funnel
 - ⑨ Sewer pipe ID ≥ Ø 40 mm (1 5/8")

4 13/16"



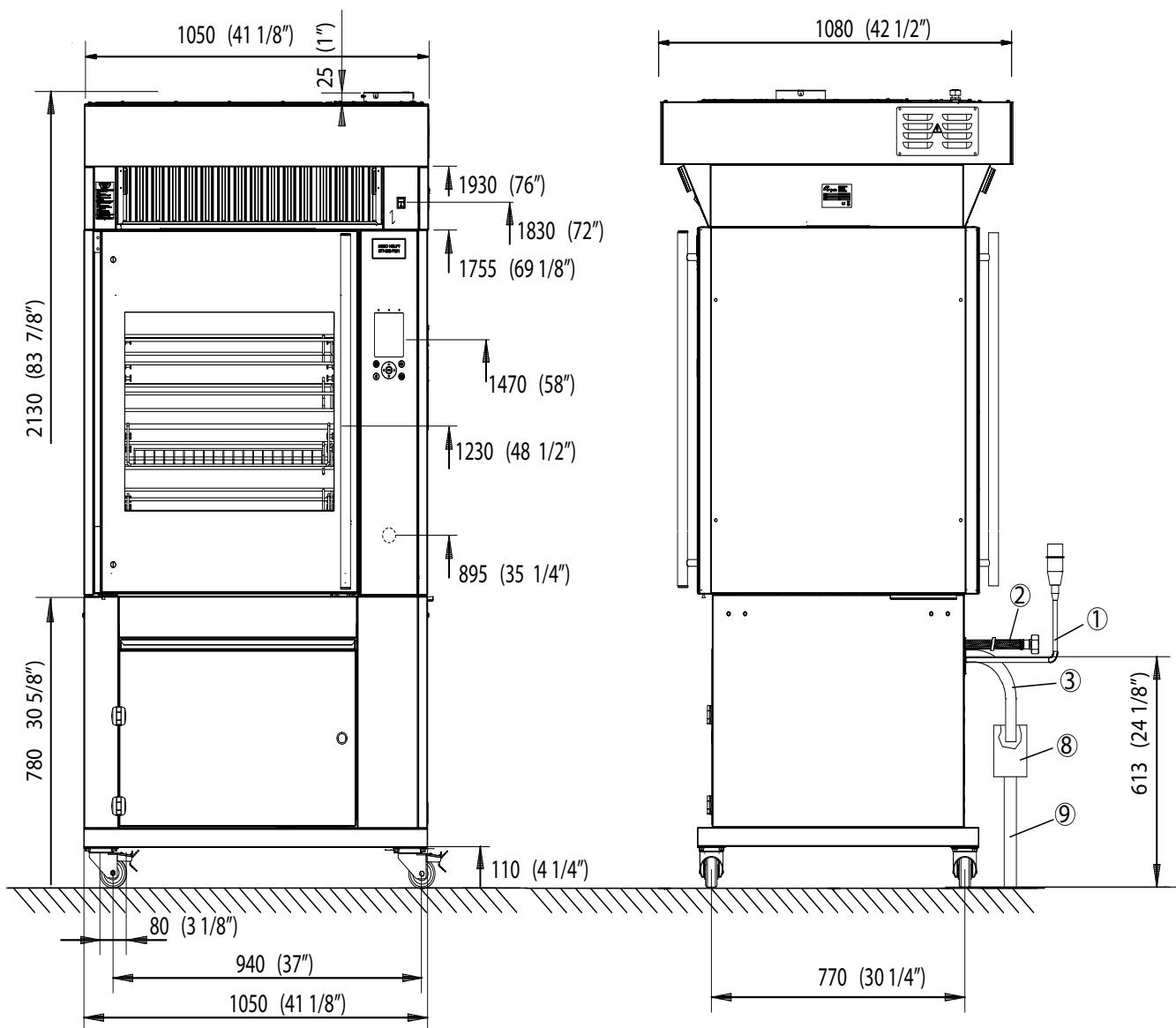
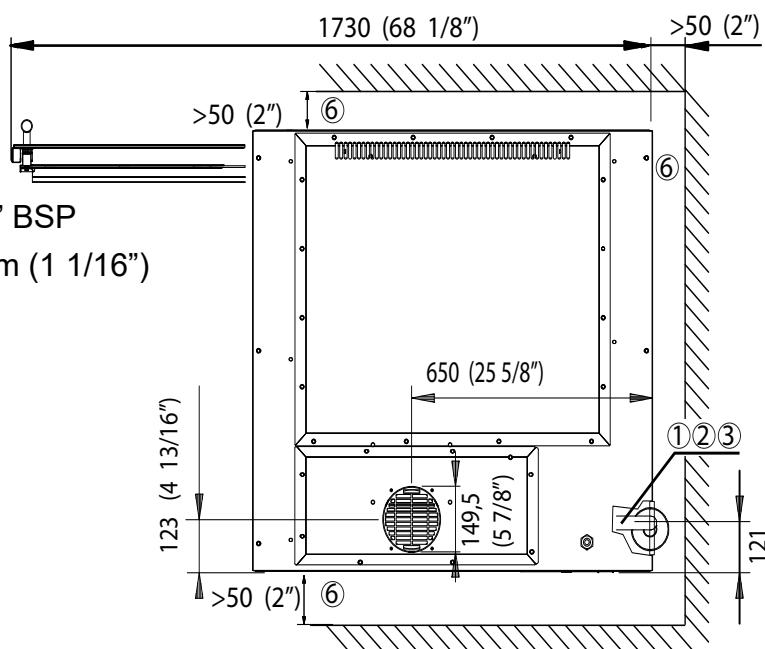
TDR 7/8 AC ON STAND

- ① Location of mains connection
- ② Location of water connection G 3/4" BSP
- ③ Location of drain hose OD Ø 33 mm (1 1/16")
- ⑥ Minimum required space
- ⑧ Example of funnel
- ⑨ Sewer pipe ID $\geq \text{Ø} 40 \text{ mm (1 5/8")}$



TDR 7/8AC WITH HOOD

- ① Location of mains connection
- ② Location of water connection G 3/4" BSP
- ③ Location of drain hose OD Ø 33 mm (1 1/16")
- ⑥ Minimum required space
- ⑧ Example of funnel
- ⑨ Sewer pipe ID ≥ Ø 40 mm (1 5/8")

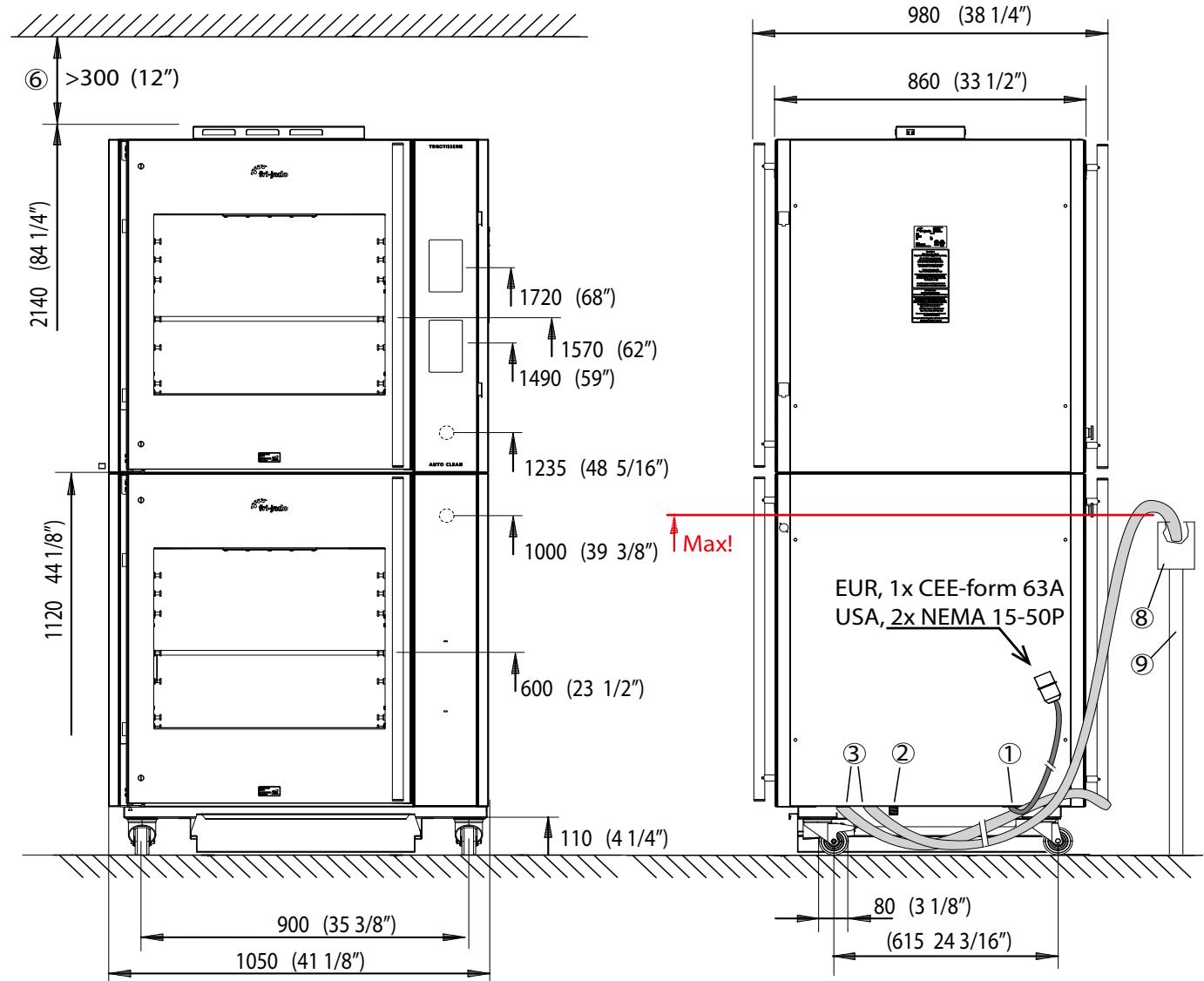
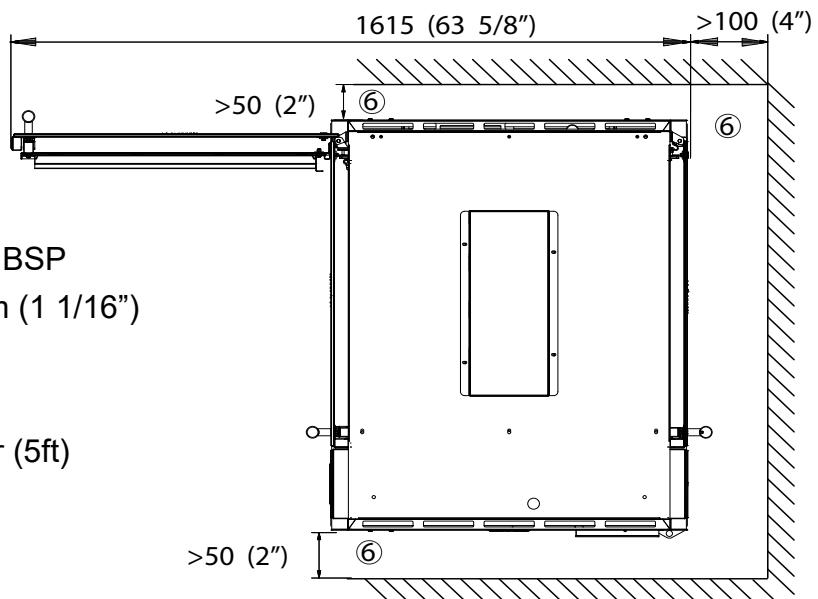


TDR 7+7 AC / 8+8 AC

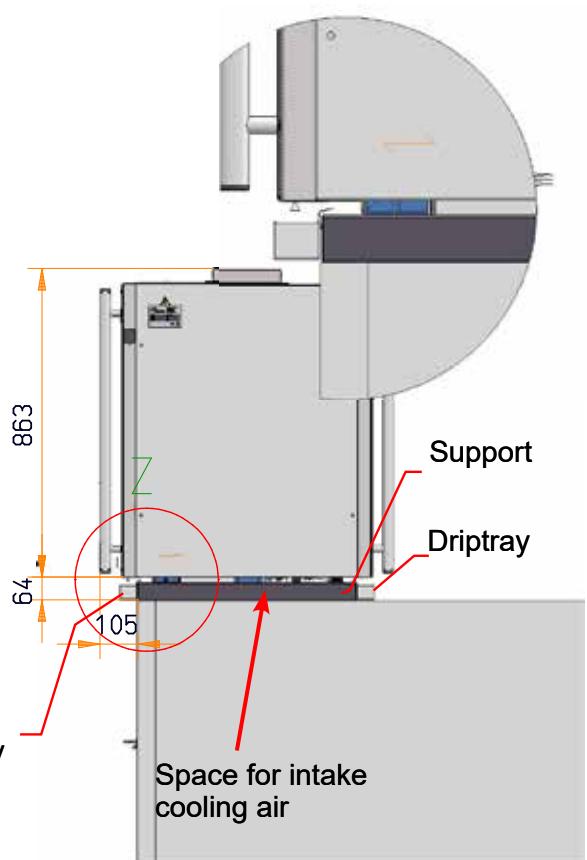
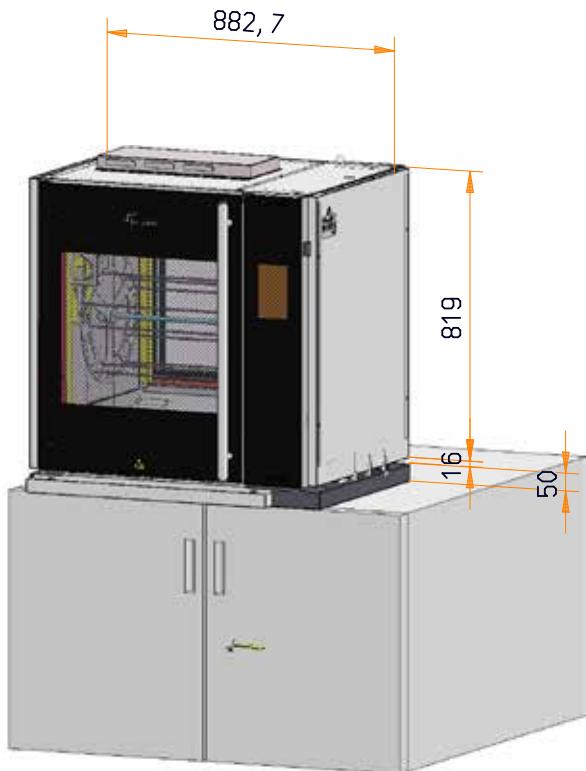
- ① Location of mains connection
- ② Location of water connection G 3/4" BSP
- ③ Location of drain hose OD Ø 33 mm (1 1/16")
- ⑥ Minimum required space

Delivered water hose G3/4", 1,5 mtr (5ft)

Sewer pipe ID $\geq \text{Ø} 40 \text{ mm (1 5/8")}$

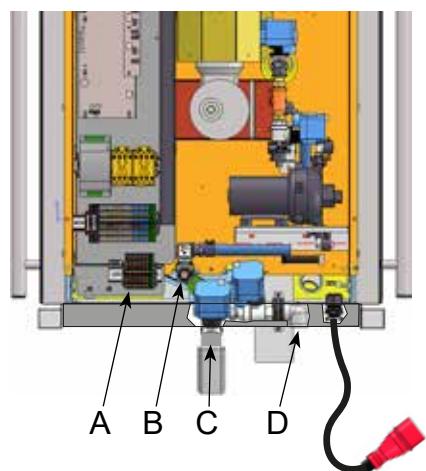
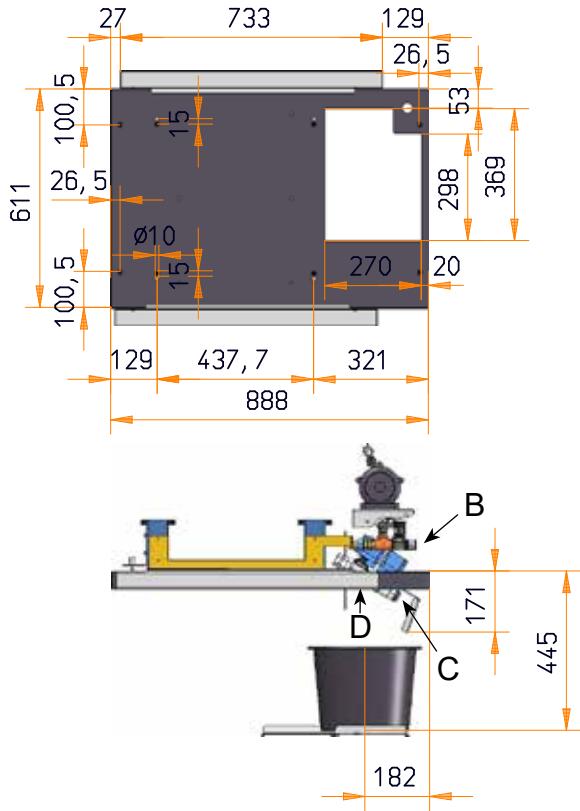


TDR 5AC ON COUNTER



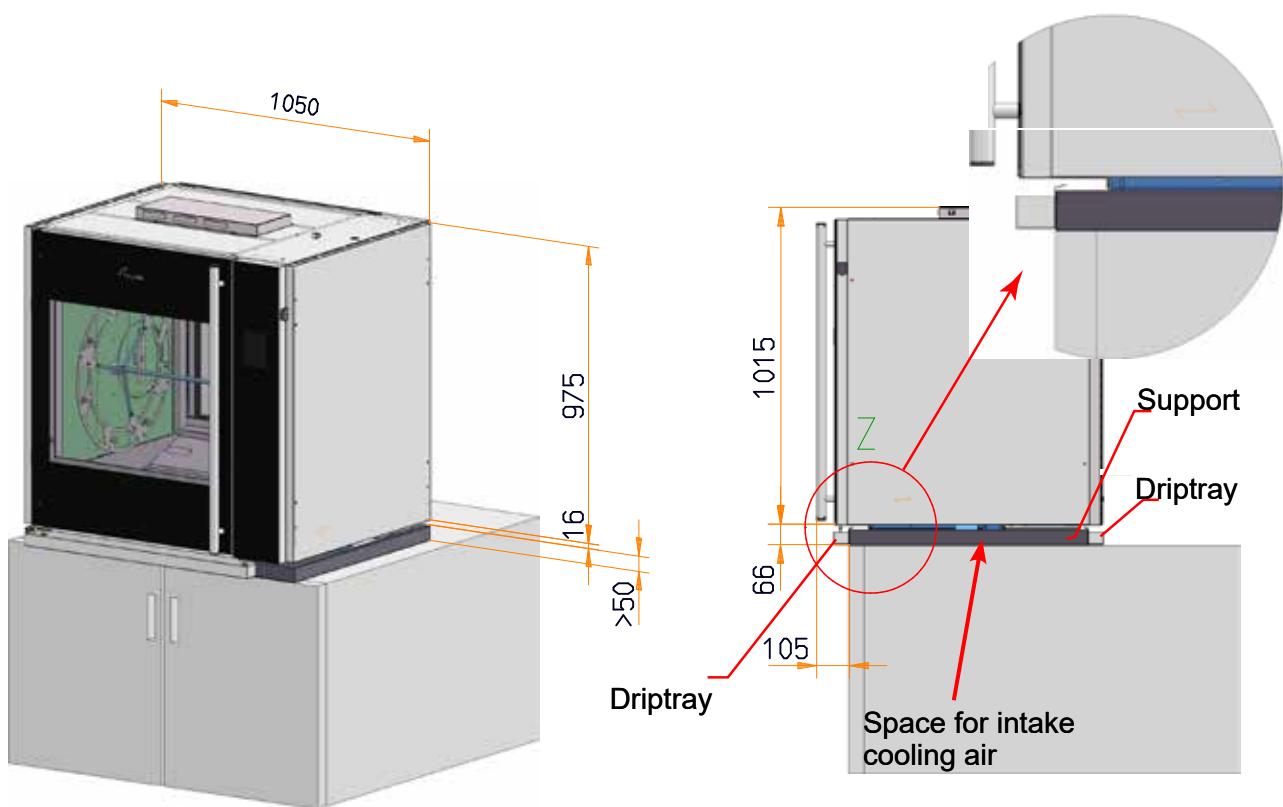
Footprint dimensions, seen from above

Footprint dimensions, seen from above

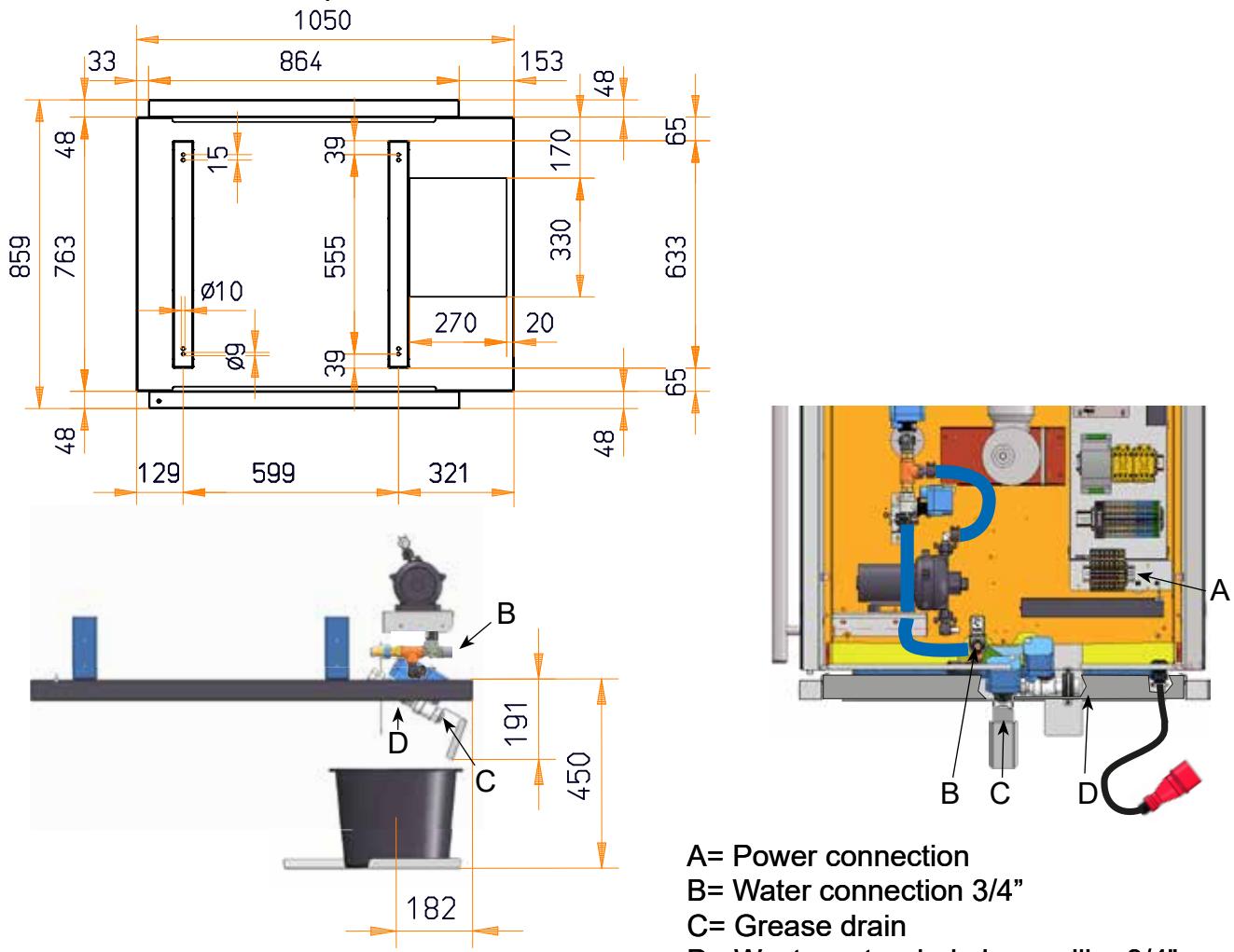


A= Power connection
 B= Water connection 3/4"
 C= Grease drain
 D= Waste water drain hose pillar 3/4"

TDR 7/8 AC ON COUNTER



Footprint dimensions, seen from above



A= Power connection

B= Water connection 3/4"

C= Grease drain

D= Waste water drain hose pillar 3/4"

SWITCHING ON

Touch the screen somewhere



Touch the ON / OFF symbol



Home screen



Main functions

- Language
- ON / OFF or stop program
- Recipes menu
- Home screen
- Cleaning program
- Help function
- Settings
- Wipe/clean touch screen (locks screen for 60s.)

Other symbols

- Pause
- Extra time
- Continue
- Create recipe
- Edit recipe
- Confirm
- Step back
- Delete
- Tap screen
- Swipe

MENU OVERVIEW SW VERSION 1.00.17



Recipes menu

Messages (under construction)

Manager and service settings (see below)

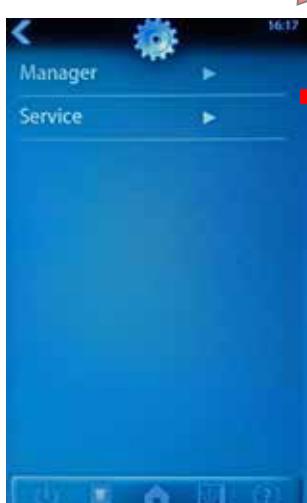
Log & maintenance menu

Help menu (under construction)

Clean screen. Locks the touch screen for 60 seconds.

About. Gives information about soft- and hardware.

Screenshot. Only available with a wifi connection.



The manager pin code can be chosen freely.
0000 = free access.

The service pin code is 4878.

Once the service menu is entered, also the manager menu is unlocked.

Once the manager or service menu is opened, it stays unlocked for 30 minutes.

See parameter lists at the end of this chapter.

RUNNING A COOKING PROGRAM

Push recipes icon



Choose program



Start program



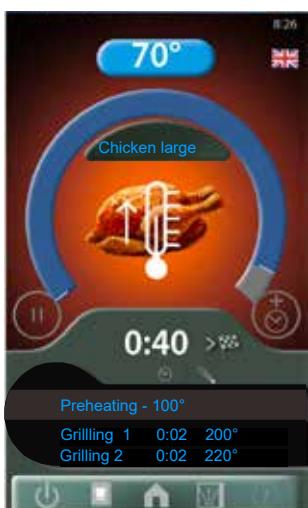
Check fat container and push "continue"



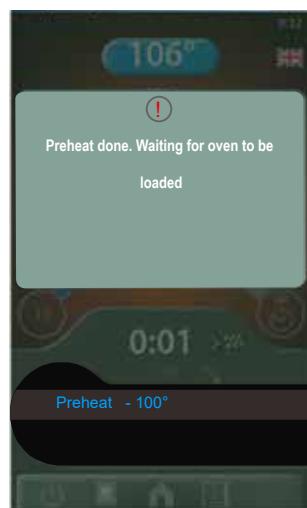
The below 4 steps are only applicable in case the cooking program has a pre-heat step.

Preheat starts.

Actual temperature shown.



Preheat done, open the door.



Load products and close the door.

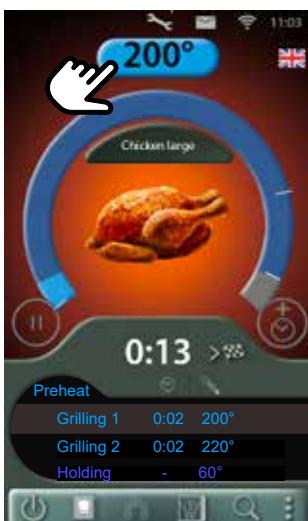


Push 



Program running.
Push to see actual temperature.

 = Pause button



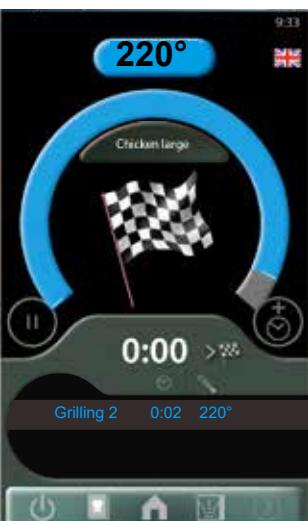
A short sound comes when going into the next step.
Push "boost" icon for extra time, if desired.



Program in holding step, if applicable. Touch the screen to stop the sound



End of program when no holding is programmed.

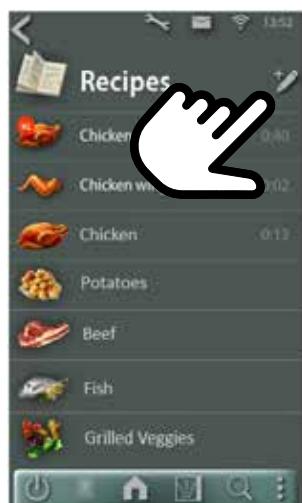


CREATING A COOKING PROGRAM

Push recipes icon



Push + icon



Choose product icon and fill in recipe name.
Choose or change step name if applicable.
Drag up for an extra cooking step.



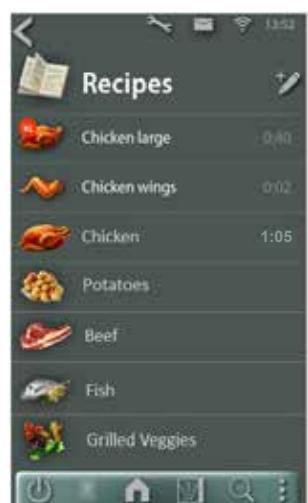
Push checkmark when ready



Other name if applicable



Push time and temperature and adjust.



EDITING A COOKING PROGRAM

Push recipes icon



Choose program



Push edit icon to edit the highlighted recipe. Now follow the steps as described above.



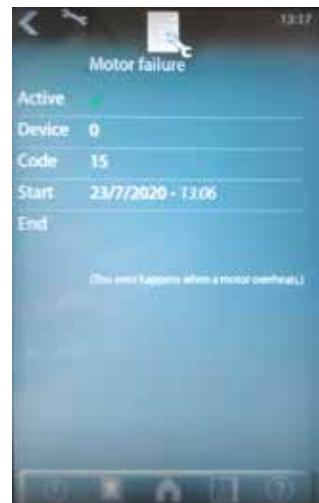
EXAMPLE OF ERROR MESSAGE

Example motor failure during cooking.

In the "log" menu the error can be found

Select the error

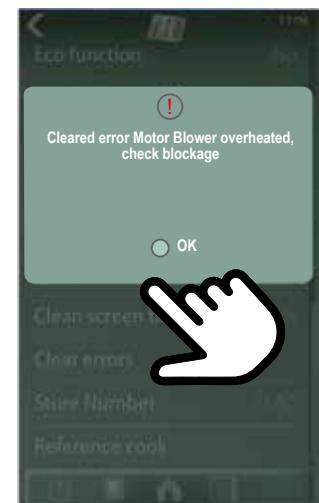
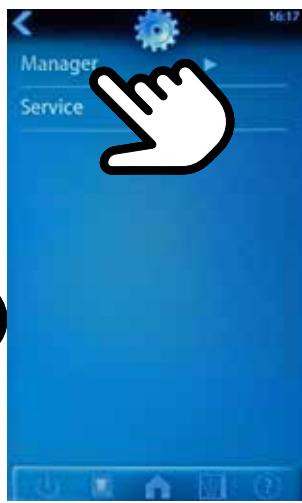
Meta data is shown



Go to the manager menu to clear the error.

In manager menu:

Scroll to "Clear errors" and push 



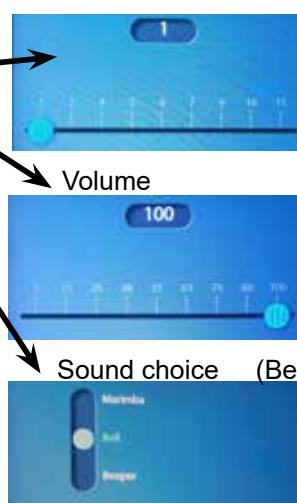
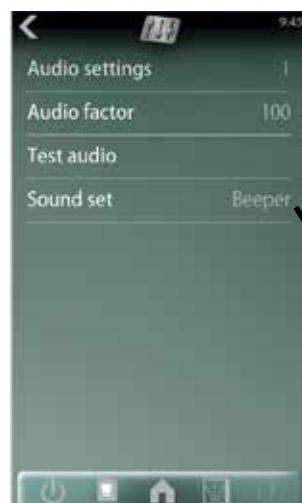
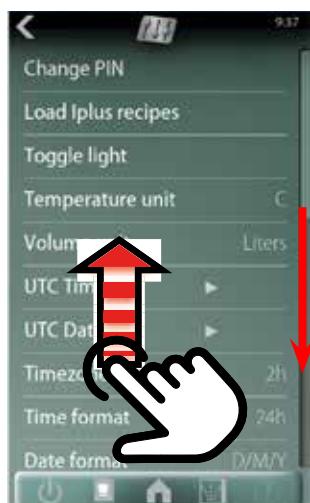
AUDIO VOLUME AND SOUND SETTING

In manager menu:

Scroll to "Audio" and push 

4 options.

With "Test audio" the chosen volume or sound can be checked.



This is no setting.
Different sounds can be
heard in combination with
"Test audio".

THE CLEANING PROGRAM

Push cleaning icon



Choose program



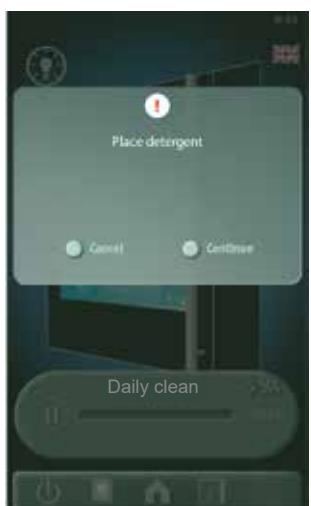
If unit is too hot, it will cool down first.



Now it is asked to place the detergent.

Follow the instructions that can be found in the container with detergent.

Place the detergent.



Push to pause, if applicable.



Push to continue



Cleaning program has finished.

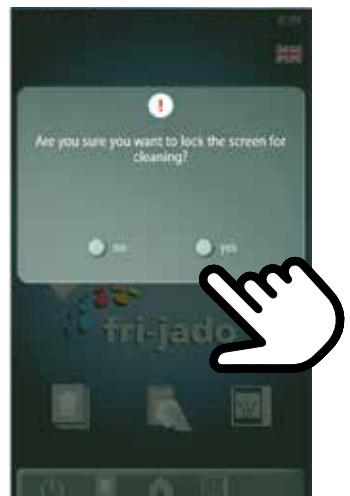


CLEANING THE TOUCH SCREEN (WHILE IN OPERATION)

Push icon



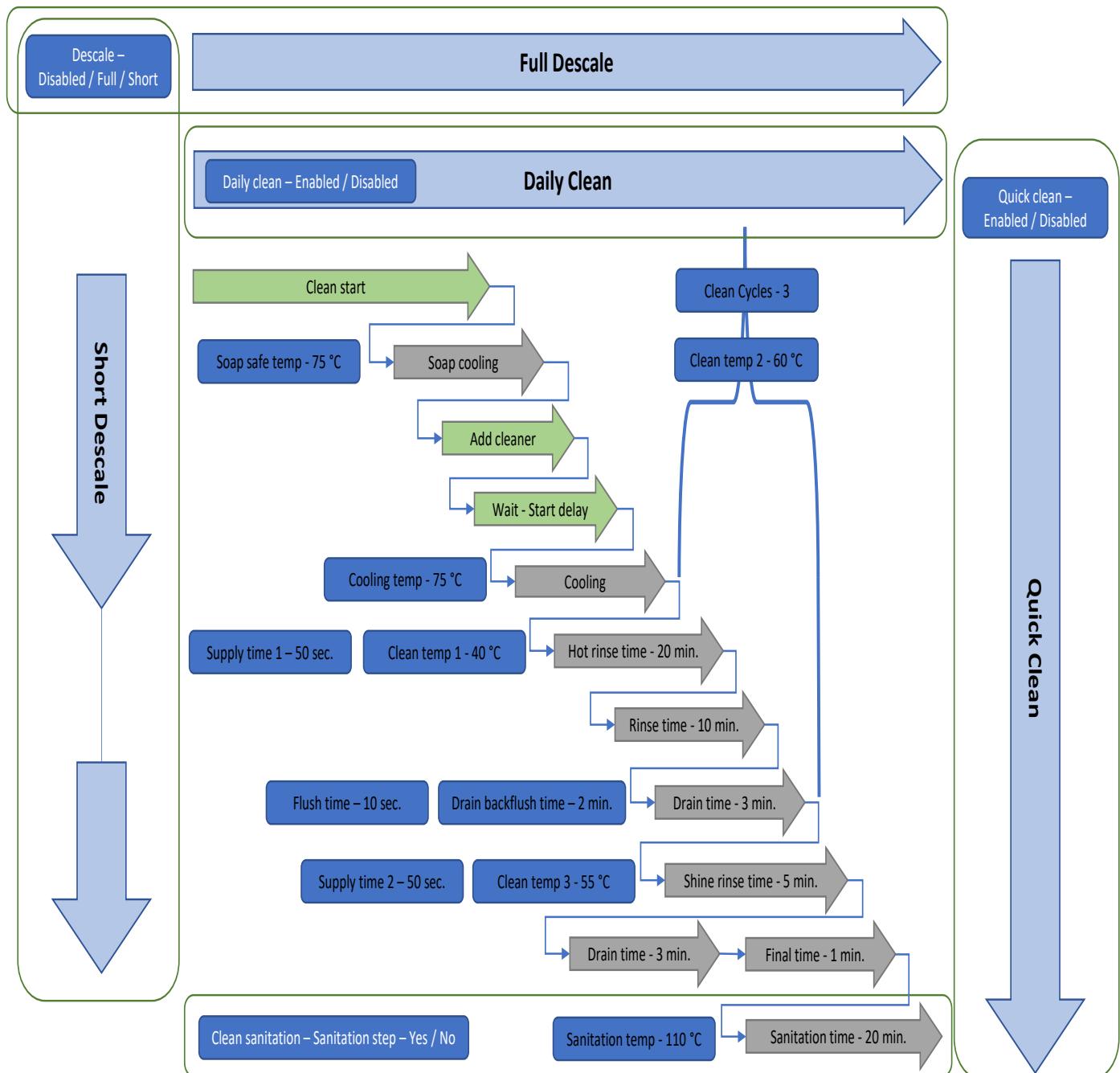
Push "yes"



The screen is now locked for 60 seconds and counting down



CLEANING PROCESS TDRAC (3 CYCLES)



Parameter setting

Operator action / delay

Proces stage

Proces cycle

2 PUMPS SYSTEM AND VALVES IN ACTION DURING CLEANING

Valve position during cooking

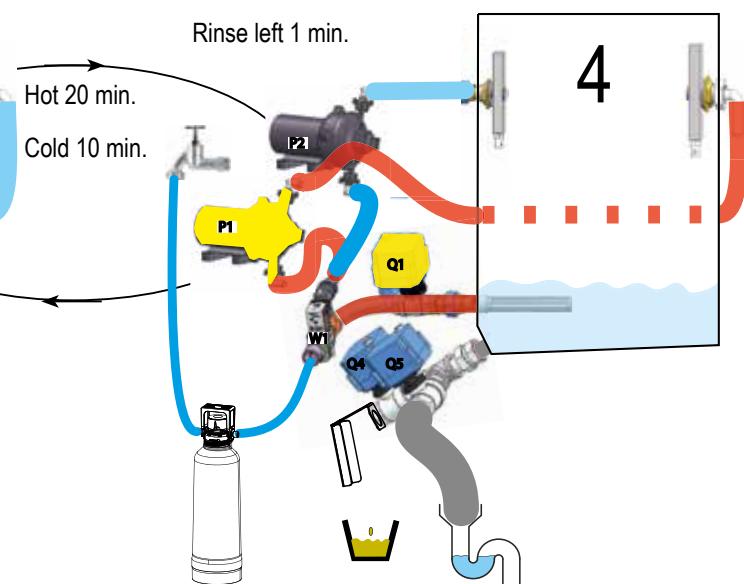
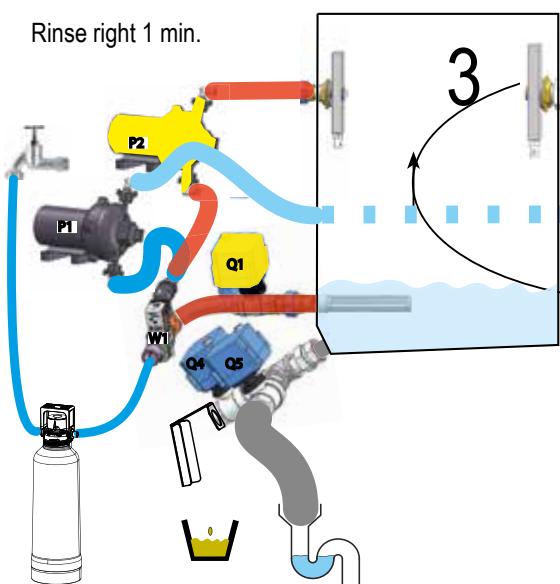
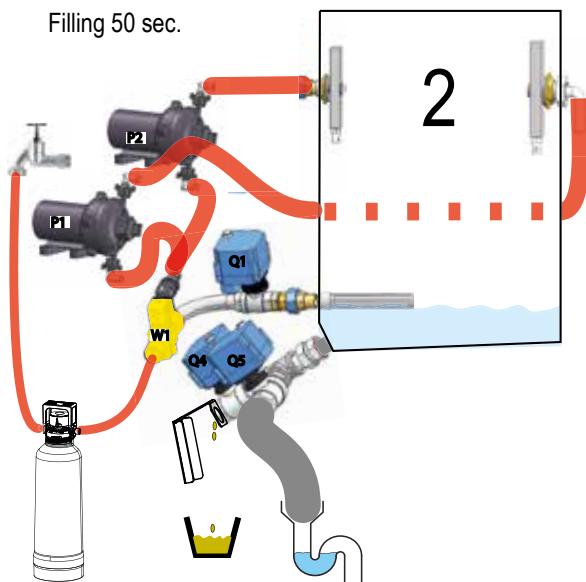
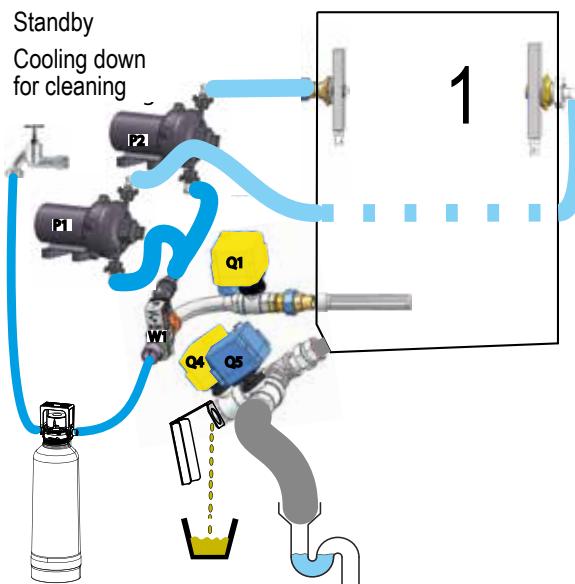
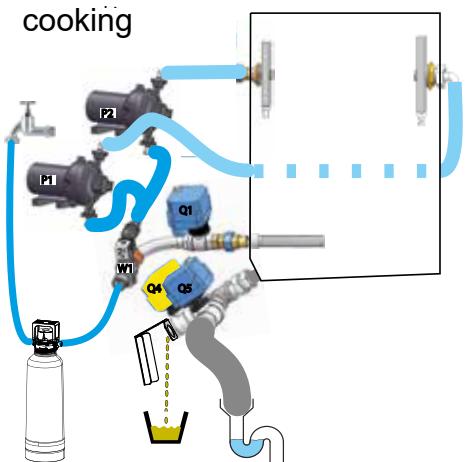
cooking

The pictures below show each stage in the cleaning program.

- Tubes in red, are flowing
- Pumps or valves in yellow are active / open.
- Soap has to be added after stage 1

- The first cycle is following stage 1 until 10.
- The second cycle is following stage 2 until 10.
- The third cycle is following 2 until 9 and then 5 as last stage.

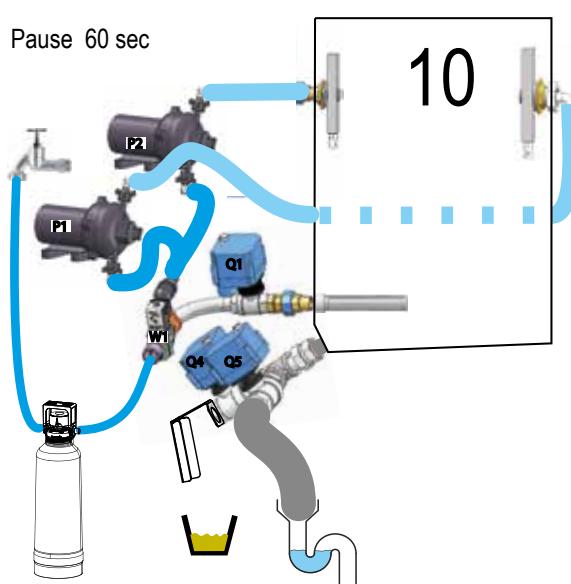
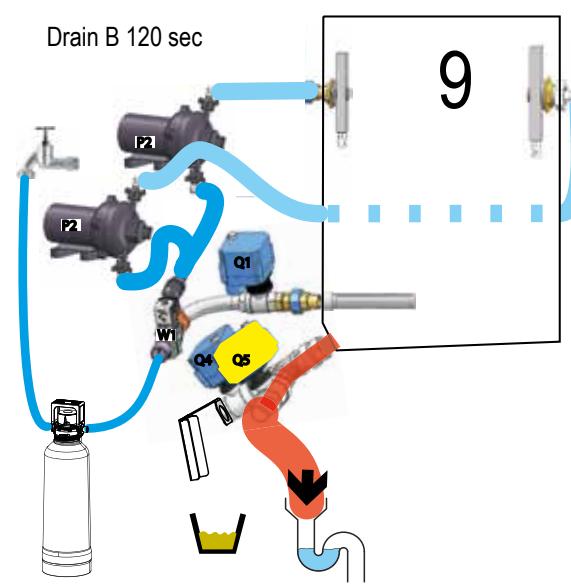
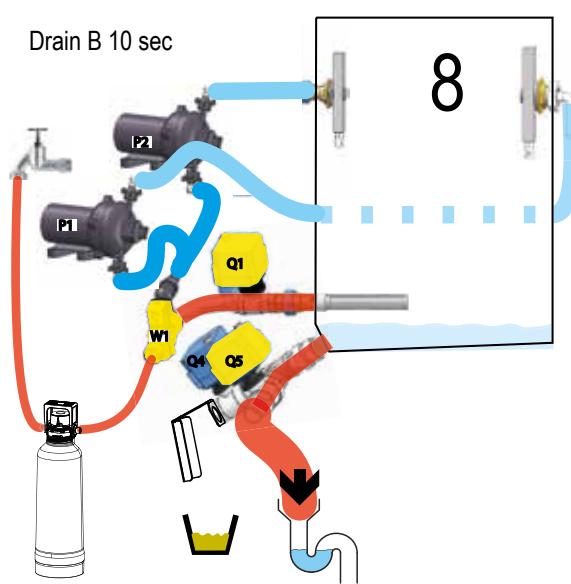
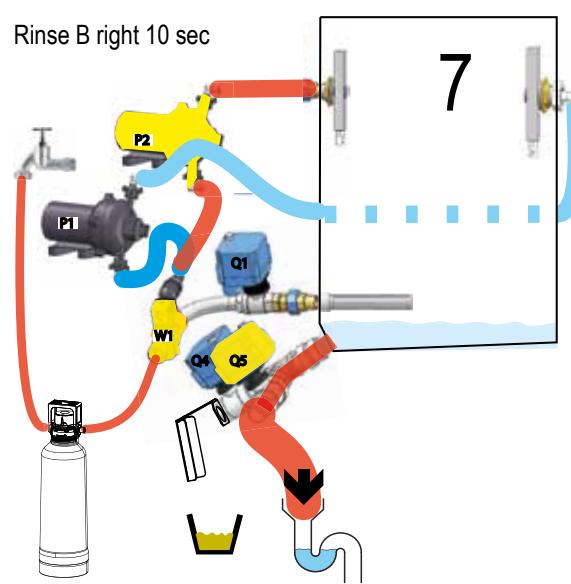
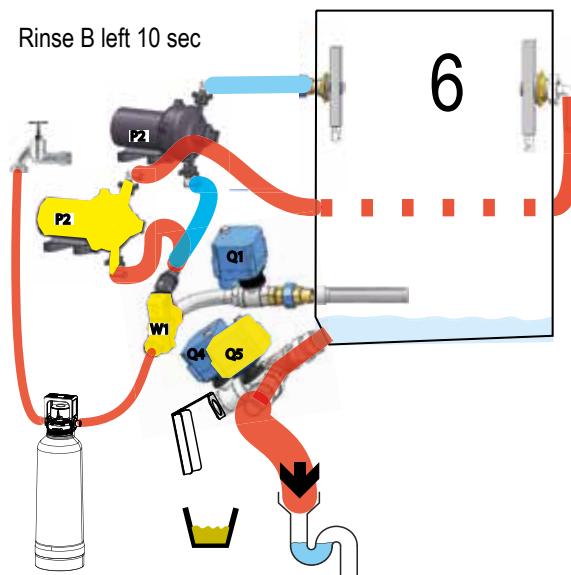
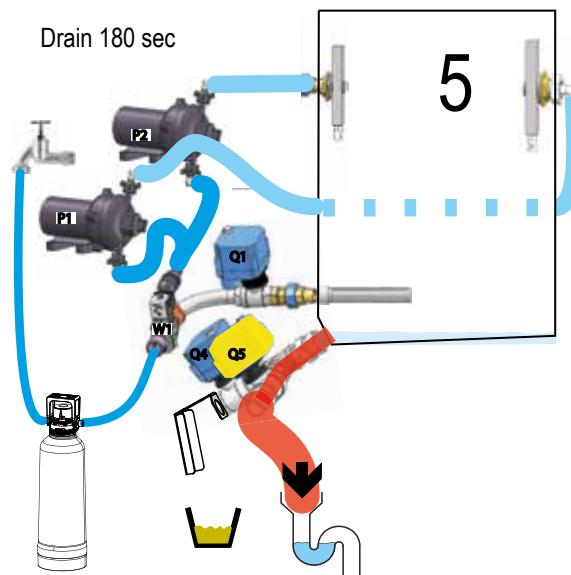
The stages 3 and 4 are rehearsing alternately, during 1 minute each, over a period of 20 minutes, with the heating on and after that, during 10 minutes with the heating off.
The third cycle has only heating on.



The stage 3 and 4 are rehearsing alternately, during 1 minute each, over a period of 20 minutes, with the heating on and after that, during 10 minutes with the heating off.

The third cycle has only heating on.

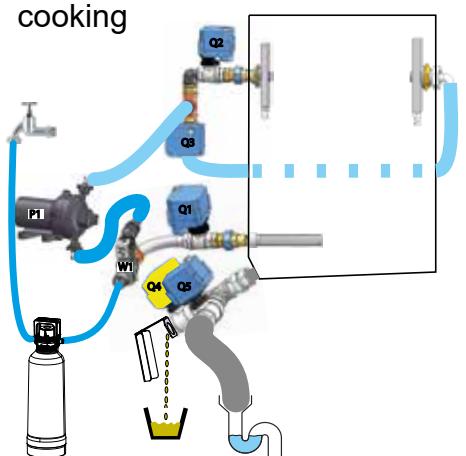
In case of a sanitation step, that will be like stage 10, but then only with the heating on.



1 PUMP SYSTEM AND VALVES IN ACTION DURING CLEANING

Valve position during cooking

cooking

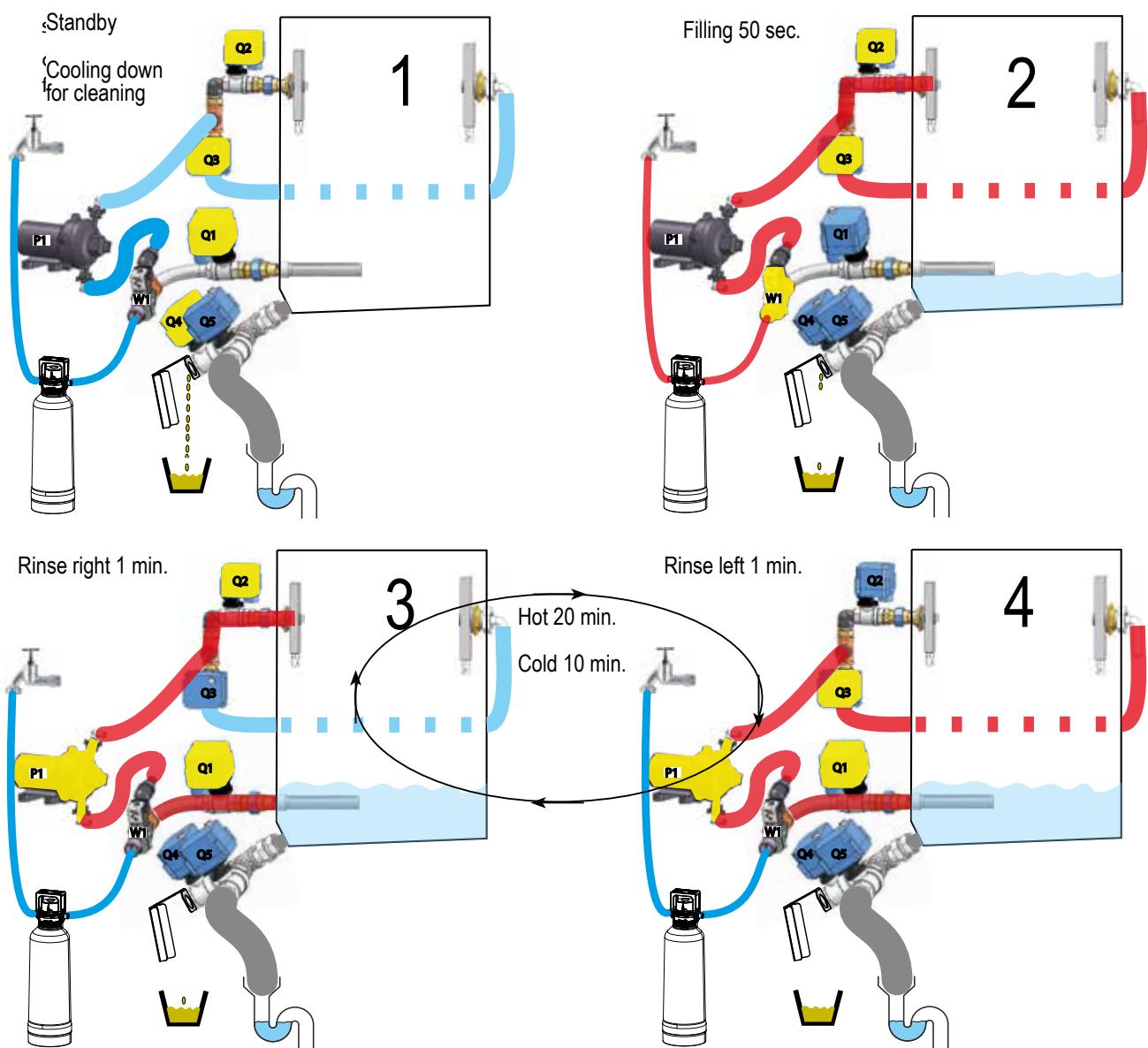


The pictures below show each stage in the cleaning program.

- Tubes in red, are flowing
- Pump or valves in yellow are active / open.
- Soap has to be added after stage 1

- The first cycle is following stage 1 until 10.
- The second cycle is following stage 2 until 10.
- The third cycle is following 2 until 9 and then 5 as last stage.

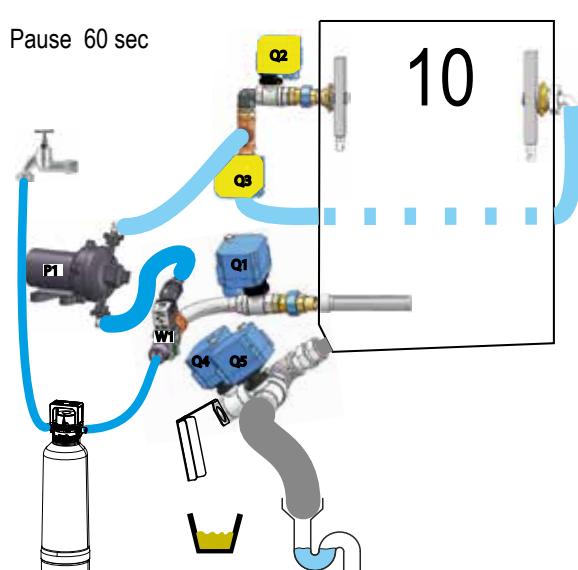
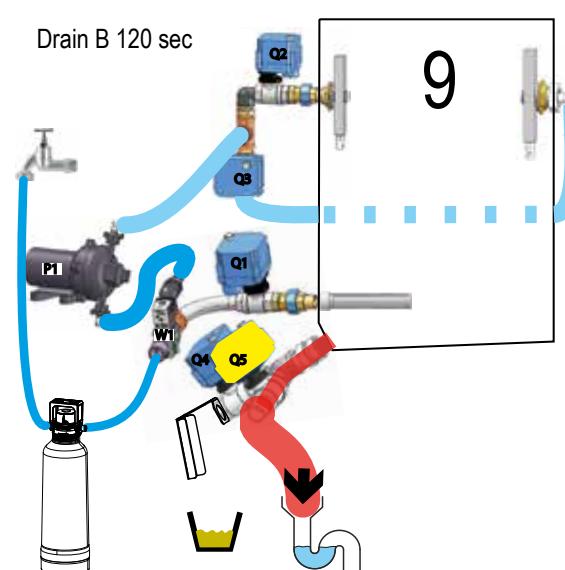
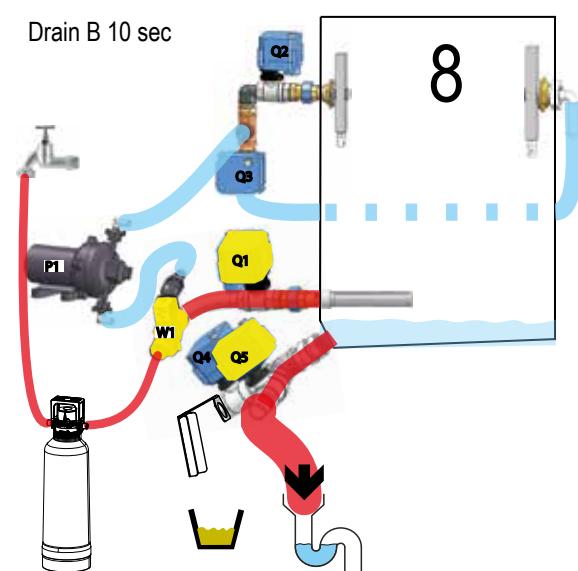
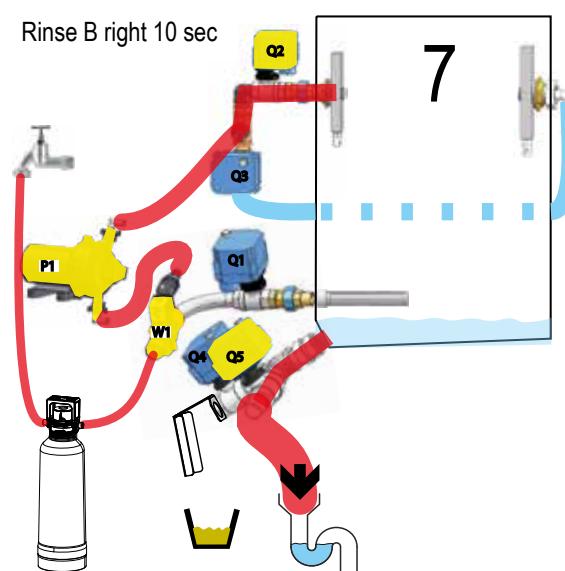
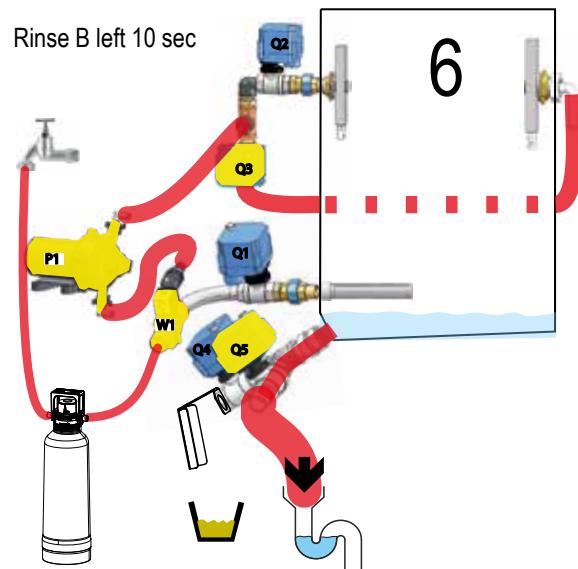
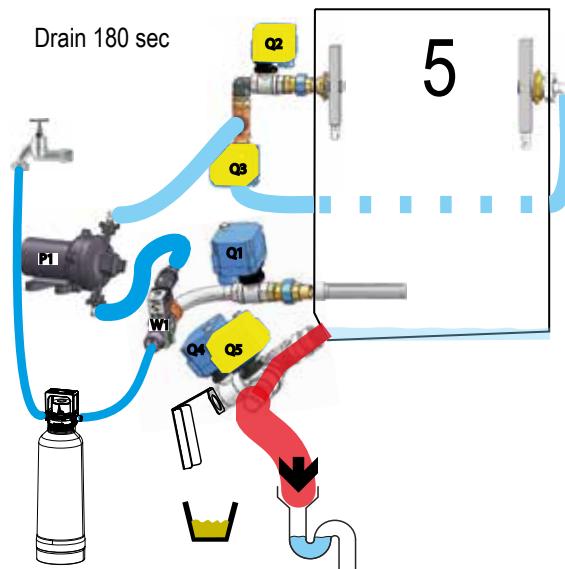
The stages 3 and 4 are rehearsing alternately, during 1 minute each, over a period of 20 minutes, with the heating on and after that, during 10 minutes with the heating off.
The third cycle has only heating on.



The stage 3 and 4 are rehearsing alternately, during 1 minute each, over a period of 20 minutes, with the heating on and after that, during 10 minutes with the heating off.

The third cycle has only heating on.

In case of a sanitation step, that will be like stage 10, but then only with the heating on.



I/O TEST

Gain access to the service menu

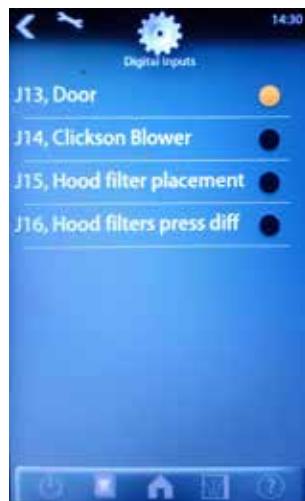
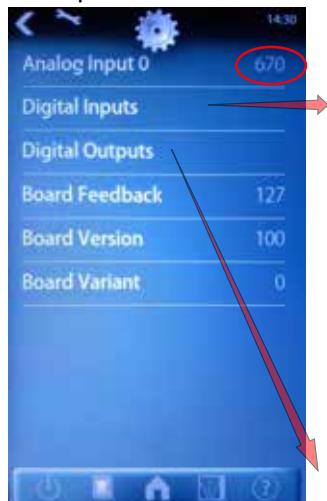
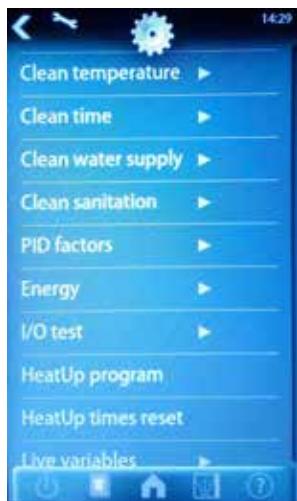
4878



Select "I/O test"



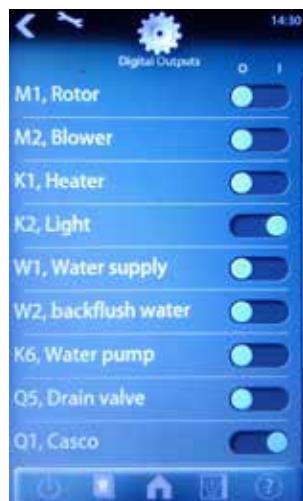
"Analog input" shows PT1000 temperature (in 0,1 degrees)
Example below is 67°C



"Digital inputs" is showing the available inputs and also which contacts are closed.

J13 shows that the door is closed.

J14 shows an open thermistor in the blower, causing a blower error.

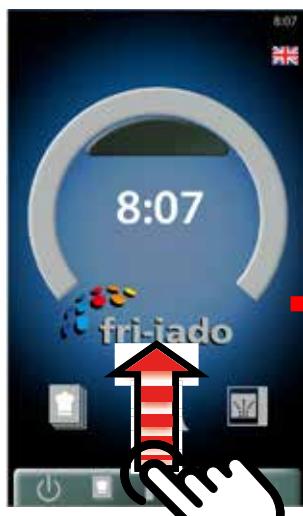


"Digital outputs" is showing the available outputs and also which are activated.

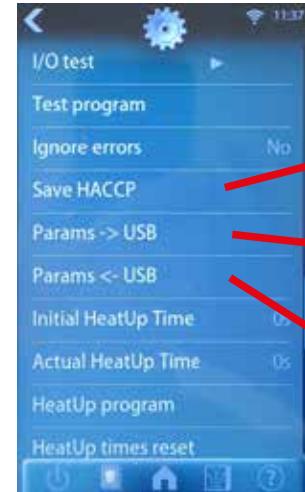
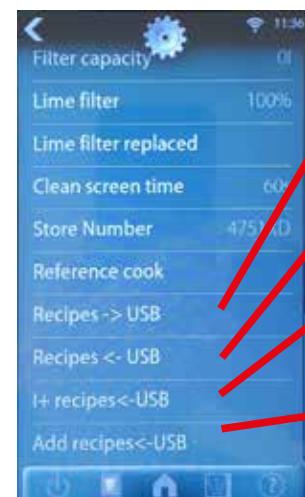
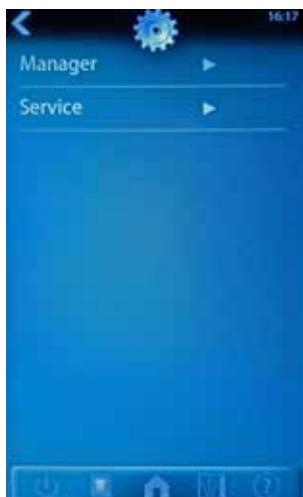
Push the button to activate or deactivate the output of your choice.

See chapter "software i-controller" (I/O test) for a hardware overview of the outputs.

EXCHANGING DATA WITH THE USB DRIVE



The password for service is 4878.
Once the service menu is entered, also the manager menu is unlocked.



Copies recipes from the controller to the USB drive

Copies recipes from the USB drive to the controller. The existing recipes will be overwritten.

Copies i-control recipes from the USB drive to the controller. The current recipes will be overwritten.

Copies recipes from the USB drive to the controller. The recipes will be added to the current recipes.

Copies HACCP files from the last 3 days to the USB drive.

Copies the parameter list from the controller to the USB drive.

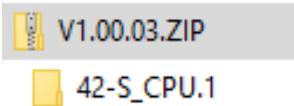
Copies the parameter list from the USB drive to the controller. The current parameters will be overwritten.

UPDATING SOFTWARE TDRAC (S-CONTROL)

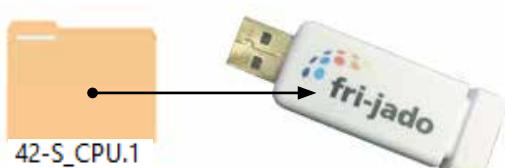
Preparing the software (firmware)

The software comes in a .zip file. The name corresponds with the version of the software. For example: *V1_00_3.zip*.

1. Extract the zip file



2. Copy or move the folder "42-S_CPU.1" to the USB drive.



Updating the software (firmware)

1. Disconnect the mains supply



2. Connect the USB drive.



3. Connect the mains supply



4. The following messages appear

Bootloader version V4.03.04

-USB stick found
starting upgrade

-Copying update.tar

-in progress .. %

-USB can be removed

-Removing current application

-Extracting archive .. %

-Please remove USB stick

5. Disconnect the USB drive and wait until the screen comes back.

***Important first setting !!***

In the service menu, the parameter "commision apply" needs to be set on "yes".

Otherwise, cooking programs will be lost after a power disconnection.

In case a new board has just been put into a unit, it has to be set to the right device type! -> TDRac

AUTOMATIC COOK CORRECTION

The automatic cook correction facility will automatically add or deduct time to the programmed cooking time in order to have constant cooking quality. To activate it, the parameter "auto correct" has to be put on "time".

Go to the manager menu --> Reference cook and activate it. Then select a (new) program.

It is recommended to do that cook with a half to 3/4 load.

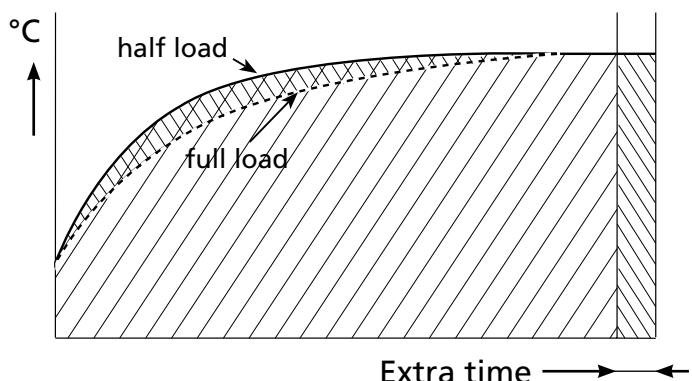
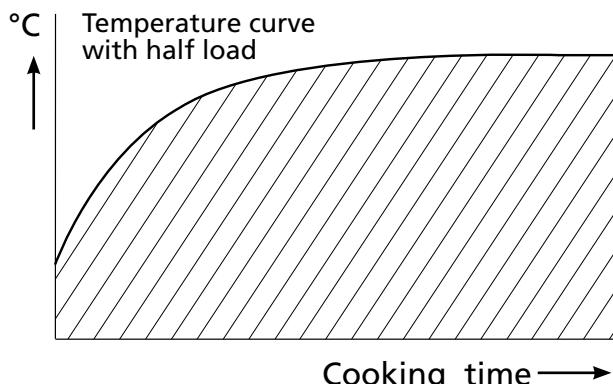


The program calculates the surface from the diagram below the curved line. (temperature * time). The result is the so called heat number. This heat number is stored into the cooking program.

All further cooking programs will try to get the same heat number.

The second diagram shows an example with full load. It takes more time for the unit to reach the programmed cooking temperature. See dashed line. The surface above the dashed line represents the missing part of the heat number. The cook correction will put this missing part behind the normal cooking time. Therefore extra time is added in order to reach the desired heat number.

It is also possible that time is deducted in case a smaller load has been put into the oven.



Time will be added in case of:

- A bigger load.
- A colder load. (straight from the freezer)
- A lower mains voltage.
- Somebody opened the door.

Time will be deducted in case of:

- A smaller load.
- A warmer load. (defrosted)
- Higher mains voltage.

Note that:

In case the time or temperature will be changed in the cooking program, the heat number will be adapted with this amount.

The heat number is stored in the cooking program. In case such a program is copied, the heat number goes with it.

It is possible that in case the program has changed a lot, the cook correction is not able to perform well anymore. In that case the program has to be deleted and reprogrammed with the good parameters.

It is possible to disable this auto cook correction feature in the service parameters. See "parameter listings" -> "auto correct".

DEFAULT PARAMETERS VERSION 1.00.38 TDRS-AC 230V EUR

About / software version		1.00.34		
Manager				
Change Pin code		0	0000 - 9999	
Toggle Light		on	on - off	
Temperature unit		°C	°C - °F	
Volume unit filter		liters	liters-gallon	
UTC time		Local time		
UTC date		Actual date		
Time zone offset		0h	-12 / 12	
Time format		24 hr	24 hr - AM/PM	
Date format		D/M/Y	D/M/Y - M/D/Y	
Alarm		on	on - off	
End-user recipe editing		no	no - yes	
Ask weight		no	no - yes	
Preheat mode		continue	no - 1x - continue	
Preheat temp default		150	50-150 °C	
Eco function		no	no - yes	
Audio	Audio setting	1	1 -11	
	Audio factor	100	1-100	
	Test audio			
	Sound set	Marimba	Marimba-Bell-Beep	
key board beep		on	on - off	
Filter capacity		∞	50 - 30000 or "∞" for infinite	
Lime filter			Remaining capacity of lime filter	
Lime filter replaced			no - yes	
Clean screen time		60	10-60 sec	
Store number				
Reference cook				
Recipes -> USB				
Recipes <- USB				
Add recipes <- USB				
Service		4878		
device type		TDR AC	TDR AC, TDR S	
Smart temperature		off	on - off	
auto-correct		off	off - on	
Correction factor		4	1 - 10	
language		english	englisch - deutsch - francais - nederlands - espanol - japanese - danish - italiano - russian	
Eco variable		2	1 - 9	
save errors			save error history on usb	
clear error history				
RS485 debugging		off	on - off	
demo mode		off	on - off	
demo parameters	Rinse time	5	2-40 min	

		Drain time	5	2-40 min
		Supply time 1	40	1-120 sec
demo clean start			no	no-yes
auto off time			60 min	no or 10 - 240
change pin		*****		read out of the manager pin code
Drain duration			40 sec.	10 - 40
Fat drain			open	open - auto
Clean Cycles			3	
Clean temperature	temp 1	TDR5	45 °C	25 - 60
	temp 1	TDR8	48 °C	25 - 60
	temp 2		60 °C	25 - 60
	temp 3		55 °C	10 - 70
	Soap safe temp		75 °C	25 - 100
	Cooling temp		75° C	25 - 100
Clean Times	Hot rinse time	TDR5	15 min	5 - 40
	Hot rinse time	TDR8	40 min	5 - 40
	Rinse time	TDR5	25 min.	5 - 40
	Rinse time	TDR8	10 min.	5 - 40
	Drain time		3 min	1 - 3
	Flush time		10 sec	5 - 60
	Drain backflush time		2 min	1 - 15
	Final time		1 min	1 - 15 min
	Shine rinse time		10 min	1-30 min
Clean water supply	supply time 1		50 sec	1 - 120
	supply time 2		50 sec	1 - 120
	add water interv.		20 min	1 - 60
	add water time		5 sec	1 - 30
Clean sanitation	sanitation step		no	no - yes
	sanitation time		20	0 - 30 min
	sanitation temp		110	25-125 °C
Deep clean warning			0	0-30
Daily clean warning			0	0-30
Force cleaning			on	on - off
Quick clean			enabled	enabled - disabled
Daily clean			enabled	enabled - disabled
Descale setting			Full	disabled-full-short
Delete all programs				no - yes
Hood			off	on - off
PID factors	P		100	0 - 100
	I		5	0 - 100
	D		100	0 - 500
	iMax		100	10 - 300
	Relay actions:		80	16 - 160
Energy	Volts		230	1 - 260
	Machine model			not in use

I/O test	Analog input		240		
	Digital inputs			read the inputs and set the outputs	
	Digital outputs			read the inputs and set the outputs	
	Board Feed-back			read the inputs and set the outputs	
	Board Version			read the inputs and set the outputs	
	Board Variant			read the inputs and set the outputs	
Test program				no -yes	
Ignore errors			no	no - yes	
save HACCP				save haccp log on usb	
HACCP days			10	1 - 99	
save params on USB				save parameters on usb	
save params from USB				load parameters from usb	
Initial heat up time			0 sec		
Actual heat up time			0 sec		
Heat up program				no - yes	
Heat up time reset				no - yes	
Lights out			Disabled	Disabled - enabled	
Wifi Smartphone			Blocked	Blocked - Alowed	
Wifi smart Cloud			Disabled	Disabled - enabled	
Wifi RSSI				no - yes	
Wifi Auto Restart			60	0 - 240	
Start Config				no - yes	
Reset Wifi Chip				no - yes	
Fact reset settings				no - yes	
Fact reset recipes				no - yes	
Fact reset data				no - yes	
Commision reset				no - yes	
Commission apply				no - yes	
Customer ID			0	0 - 10	
Restart soft				no - yes	
Restart hard				no - yes	
Swipe sensitivty			25	0 - 100	

Live variables	Status Counters	Active total		
		Operational total		
		Preheat total		
		Reset preheat total		no - yes
		Manually added		
		Reset manual total		no - yes

		Cook corrections		
		Reset correction		no - yes
	Output Counters	Heater		
		Reset heater time		no - yes
		Blower		
		Reset blower time		no - yes
		Rotor		
		Reset rotor time		no - yes
		Light		
		Reset light time		no - yes
		Pump		
		Reset Pump time		no - yes
	Start/End Counters	#started recipes		
		#ended recipes		
		#started quick clear		
		#ended quick clean		
		#started daily clean		
		#ended daily clean		
		#started full descale		
		#ended full descale		
		#started short descale		
		#ended short descale		
		Reset Start/Ends		no - yes
	UTC System time			
	Commission time			
	Limefilter time			

EXPLANATION OF PARAMETERS

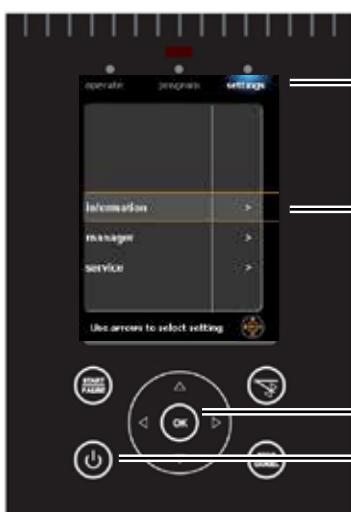
Level 1	Level 2	Level 3
Change Pin code		Option to change the manager pin code
Toggle Light		Option to switch on or off the interior light.
Temperature unit		Change the temperature units from Fahrenheit to Celcius or from Clecius to Fahrenheit.
Volume unit filter		Change the volumle units from Liters to Gallon or from Gallon to Liters.
UTC time		Set to local time
UTC date		Set to local date
Time zone offset		Option to set a offset to the timezone (12 to +12 hours)
Time format		Option to select the desired time format
Date format		Option to select the desired date format
Alarm		Switch alarms on or off
End-user recipe editing		Enables the end user to change and save recipes
Ask weight		Option to activate or deactivate the question at the start of a recipe for a low/middel of full load.
Preheat mode		Option to deactivate or activate preheat. !x means once at the beginning of the day, continue means at each recipe start.
Preheat temp default		Option to set the desired default preheat temperature
Eco function		Option to enable or deactivate the Eco function. The eco mode saves enery to use latent heat at the end of the recipe. (this will increase the total recipe time)
Audio	Audio setting	Option to set the desired audio sound (tone)
	Audio factor	Option to adjust the audio volume
	Test audio	Function to test the set audio options
	Sound set	Option to set the desired sound/melodie
key board beep		Option to activate or deactivate the beep at the touch of the key board.
Filter capacity		Option to set the actual filter capacity of the used water filter system in relation to the water quality on site. Set "-" if no filter is installed.
Lime filter		Shows the remaining filter capacity of the lime filter.
Lime filter re-placed		When the lime filter is replaced set to yes so the counter will be reset to the start filter capacity.
Clean screen time		Option to set the time for cleaning the screen without a response of the controller.
Store number		Here you can enter the store number or other store references
Reference cook		
Recipes -> USB		Copy all recipes from the rotisserie to the USB key.
Recipes <- USB		Copy all recipes from a USB key to the rotisserie.
Add recipes <- USB		Copy selected recipes from a USB key to the rotisserie.
device type		Option te set the correct device type so the oven configuration will be active.
Smart temperature		Do not change
auto-correct		Option to activate or deactivate the auto correct function which adds time if neccasarry (Due to high product load or temperature loss) to the remaining time.
Correction factor		With this setting you can change the effect of the auto-correct.

Level 1	Level 2	Level 3
language		Option to select the desired language
Eco variable		Option to set the influence of the Eco mode
save errors		Option to save the error log/history to a USB key.
clear error history		Option to clear the error log/history
RS485 debugging		Option to activate or deactivate the RS485 debugging
demo mode		Option to activate or deactivate the demo mode of the rotisserie on for instance during a trade show. (no power will be activated to the main high power components)
demo parameters	Rinse time	Option to set the rinse time when demo mode is activated
	Drain time	Option to set the drain time when demo mode is activated
	Supply time 1	Option to set the (water) Supply time when demo mode is activated
demo clean start		Option to start a demo clean cycle
auto off time		Option to switch off the rotisserie automatically after the set time when not operated. When set to "no" the rotisserie will not be switched off automatically.
change pin		Option to change the manager pin code
Drain duration		Sets the open time for the drain valve and backflush valve
Fat drain		Option to control the fat drain by the recipe or default open
Clean Cycles		Sets the number of repeated clean cycles during cleaning
Clean temperature	temp 1	Set clean temperature during cycle 1
	temp 2	Set clean temperature during cycle 2
	temp 3	Set clean temperature during cycle 3
	Soap safe temp	Sets the "safe" temperature to cool down to before soap can be added to the oven at the beginning of the cleaning cycle.
	Cooling temp	Set temperature to cool down to before the cleaning starts
Clean Times	Hot rinse time	Set time for hot rinse step in cleaning cycle
	Rinse time	Set time for rinse step in cleaning cycle
	Drain time	Set time for drain open step in cleaning cycle
	Flush time	Set time for flush step in cleaning cycle
	Drain back-flush time	Set time for drain backflush step in cleaning cycle
	Final time	Set time for final step in cleaning cycle
	Shine rinse time	Set time for shine rinse step in cleaning cycle
Clean water supply	supply time 1	Set time 1 for filling the oven with clean water
	supply time 2	Set time 2 for filling the oven with clean water
	add water interv.	Interval time for adding water during cleaning
	add water time	set time for water adding during cleaning
Clean sanitation	sanitation step	Option to enable or disable a sanitation step
	sanitation time	Set time for sanitation step in cleaning cycle
	sanitation temp	Set temperature during the sanitation step
Deep clean warning		Number of cook cycles after which you receive a deep clean warning
Daily clean warning		Number of cook cycles after which you receive a daily warning
Force cleaning		Option to enable a forced cleaning
Quick clean		Option to enable a Quick clean cycle
Daily clean		Option to enable a Daily clean cycle
Descale setting		Option to set the Descale cycle in a full / short cycle or to disable the descale cycle
Delete all programs		Option to delete all recipes from the controller

Level 1	Level 2	Level 3
Hood		Option to activate the optional hood
PID factors	P	Temperature regulation setting (P= proportional)
	I	Temperature regulation setting (I= Integrating)
	D	Temperature regulation setting (D= Differentiating)
	iMax	Temperature regulation setting
	Relay actions:	Controls the amount of relay switches in time
Energy	Volts	Set the actual voltage
	Machine model	
I/O test	Analog input	
	Digital inputs	read the inputs of; door (J13), Clickson Blower (J14), Hood filter placement (J15), Hood filter press diff (J16)
	Digital outputs	Set the ouputs of; Rotor (M1), Blower (M2), Heater (K1), Light (K2), Water supply (W1), Backflush water (W2), Water pump (K6), Drain valve (Q5), Casco (Q1), Spray right (Q2), Spray left (Q3), Fat drain (Q4)
	Board Feed-back	Read feedback value
	Board Version	Read board version
	Board Variant	Read board variant
Test program		Yes activates a cleaning cycle
Ignore errors		If set to yes the controller does not show errors
save HACCP		Option to save the HACCP log to a USB key
HACCP days		Option to set the amount of days the HACCP log stores
save params on USB		Copy parameters from the rotisserie to the USB key.
save params from USB		Load parameters from a USB key to the rotisserie.
Initial heat up time		Recorded heat up time during initial cook
Actual heat up time		Recorded heat up time during last cook
Heat up program		Yes activates the heat up program and shows the heatup time in seconds. Note: if the oven is to hot when the heatup is activated it will cool down first
Heat up time reset		Resets the recorded heatup times
Lights out		Option to disable or enable the interieur lights during the cook
Wifi Smartphone		Optin to allow a connection to an Smartphone
Wifi smart Cloud		Option to enable a connection to the Fri-Jado Smart Connect website.
Wifi RSSI		Shows the signal level of the WiFi connection. Values are between -101dBm and -1dBm. In practice values are between -85dBm and -25dBm. A bad connection would give -85dBm, a very good connection would give -25dBm.
Wifi Auto Restart		"If you set a time of >= 5 minutes here, the machine will regularly check whether the WiFi no longer receives messages during the set time interval. In case there was no communication during that time interval, the WiFi communication will be restarted. This is intended to be able to automatically recover any loss of the WiFi connection if there should be long-term problems."
Start Config		"This allows you to force the machine to start a new cloud configuration. The old WiFi access point data will be deleted at that time and after a few seconds a smartphone symbol will appear in the top right corner of the status bar on the screen. From the moment that smartphone symbol appears, the user can set the cloud configuration on the machine via the smartphone."
Reset Wifi Chip		This option resets the wifi chip with an electronic reset signal and restarts the wifi communication in the software.
Fact reset settings		Reset to factory settings
Fact reset recipes		Reset to factory recipes
Fact reset data		Reset of factory data
Commision reset		Reset of set commission date
Commission apply		Option to apply the current date/time for commissioning

Level 1	Level 2	Level 3
Customer ID		By entering the a maching customer code the correct story boards and explanations are given in the help function
Restart soft		This performs a 'soft' reboot of the entire S control software. This means that the entire software restarts internally without an external electrical reset signal being issued.
Restart hard		This performs a 'hard' (electronic) reboot of the entire S control software, which is similar to turning the machine off and on again.
Swipe sensitivity		This option allows you to adjust the sensitivity of the touch display.
Live variables	Status Counters	Total hours oven was active Total hours oven was operational Total hours of preheat Yes resets the preheat total Total hours added time Yes resets the manually added total Total hours of cook corrections Yes resets the cook corrections total
	Output Counters	Shows hours of heater activation Resets the heater counter Shows hours of blower activation Resets the blower counter Shows hours of rotor activation Resets the rotor counter Shows hours of light activation Resets the light counter Shows hours of pump activation Resets the pump counter
	Start/End Counters	Number of started recipes after last counter reset. Number of ended recipes after last counter reset. Number of started quick cleans after last counter reset. Number of ended quick cleans after last counter reset. Number of started daily cleans after last counter reset. Number of ended daily cleans after last counter reset. Number of started full descales after last counter reset. Number of ended full descales after last counter reset. Number of short descales after last counter reset. Number of ended short descales after last counter reset. Reset of all starts and ended counters
	UTC System time	Set time and date
	Commission time	Time and date of commissioning
	Limefilter time	Last installation time and date of the water filter

MENU SETTINGS TDRAC



Selection buttons

Display

 Rotation pad
on/ off key

To enter the set up of the TDR AC press the on/off key for 3 seconds. The main screen will show 3 options:

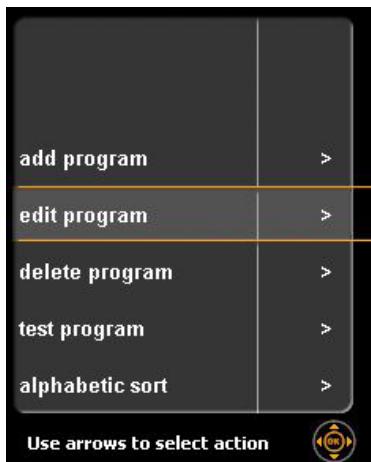
- operate
- program
- settings

Select the program by pushing the corresponding key.



Operate

The operator menu will allow the user to run cooking and cleaning programs



Program

Within the program menu the user can edit or add additional cooking programs.

The cooking programs can be “pin code” protected.

CLEANING PROGRAM TDRAC

operate	program	settings
Drain Time	>	
Clean Cycles	2	
Clean Temp	>	
Clean Times	>	
Clean Water Supply	>	
Complete cleaning	no	
delete all programs	>	

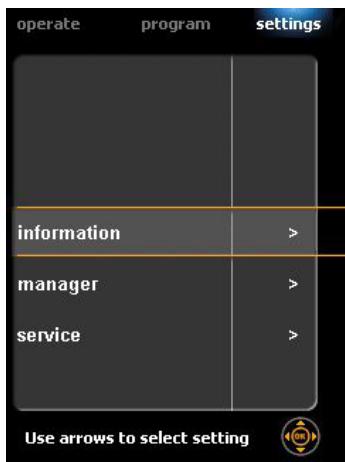
Use arrows to select setting 

An overview of the various steps of the cleaning program.
Go to: Settings->service. The amount of time of the various steps can be adjusted in minutes or seconds.

operate	program	settings
Clean Times		
Rinse heat time	20 min	
Rinse time	10 min	
Drain time	3 min	
Rinse B time	15 sec	
Drain B time	1 min	
Final time	1 min	
Save	Clean Times	
		
Use dial to change value		

operate	program	settings
Clean Water Supply Time		
Clean Cycle 1	16 sec	
Clean Cycle 2	35 sec	
Save	Water Supply Time	
		
Use dial to change value		

operate	program	settings
Clean Cycles		
Clean Temp	>	
Clean Times	>	
Clean Water Supply	>	
Complete cleaning	no	
delete all programs	>	
PID factors	>	
Use arrows to select setting 		
Use arrows to select setting 		



Settings

Information

The Information screen will display the following information about the rotisserie:

- Device type (TDRi)
- Firmware version of the CPU board (version: 6.01.00)
- Last error
- Firmware version of the I/O board (MFMB:v1.00)

Manager

The manager settings are used to change local settings like temperature, date/time or to load recipes. A complete overview can be found in the TDR ac service manual.

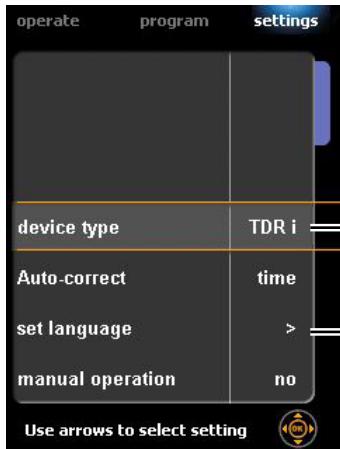
No pin code is required if it is set to the default value “0000”

Service

A complete overview of service settings is available in the service manual of the TDR ac. Use pin code 4878 to enter the menu.

FIRST SETTINGS AND DIAGNOSTIC TOOLS

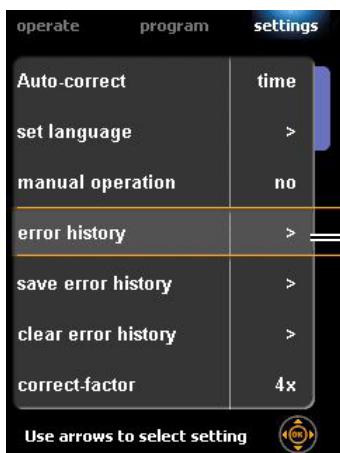
TDR AC

**Miscellaneous service settings***device type*

After replacing a cpu board the device type needs to be filled in.

set language

The next setting after replacing a board is to set language to local.

*Error history*

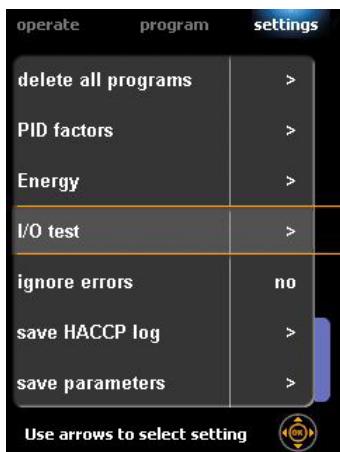
Read out
Save on USB stick
Clear errors

**Pin code program menu**

Go to: settings->manager->change pincode to protect the program and manager menu with a pin code.

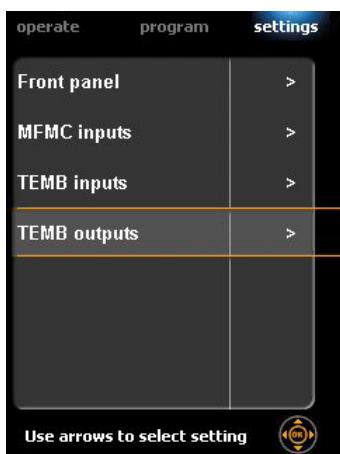
The system will not ask for a pin code if the default 0000 value is being used.

You can view the program pin code via: settings->service-> pin code

I/O TEST TDRAC (I-CONTROL)


Several I/O test can be executed:

Go to settings -> service -> I/O test.

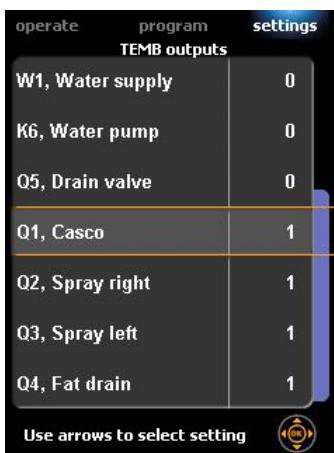
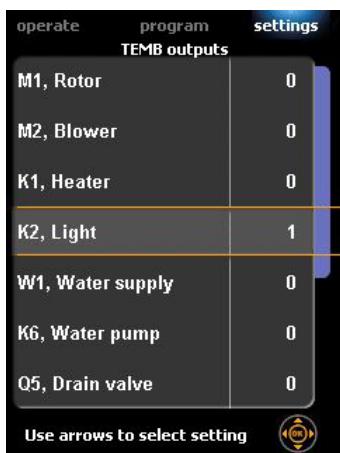


All switched electrical parts can be tested via TEMB outputs.

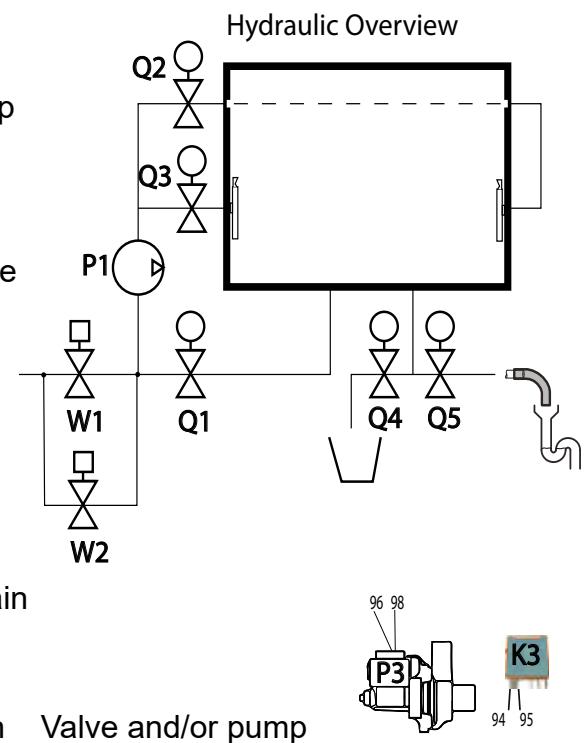
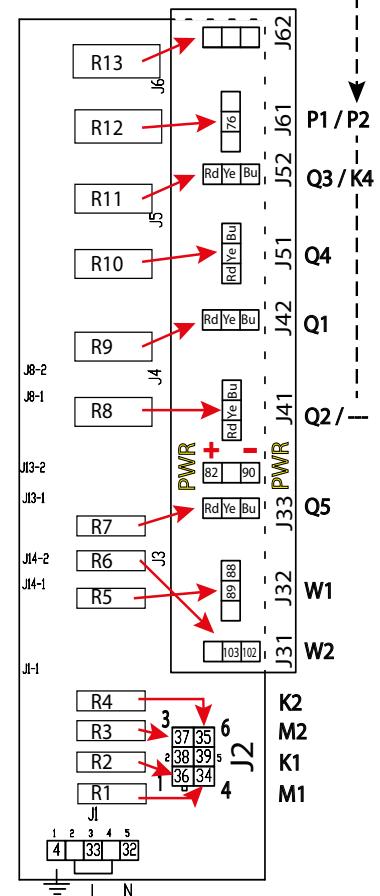
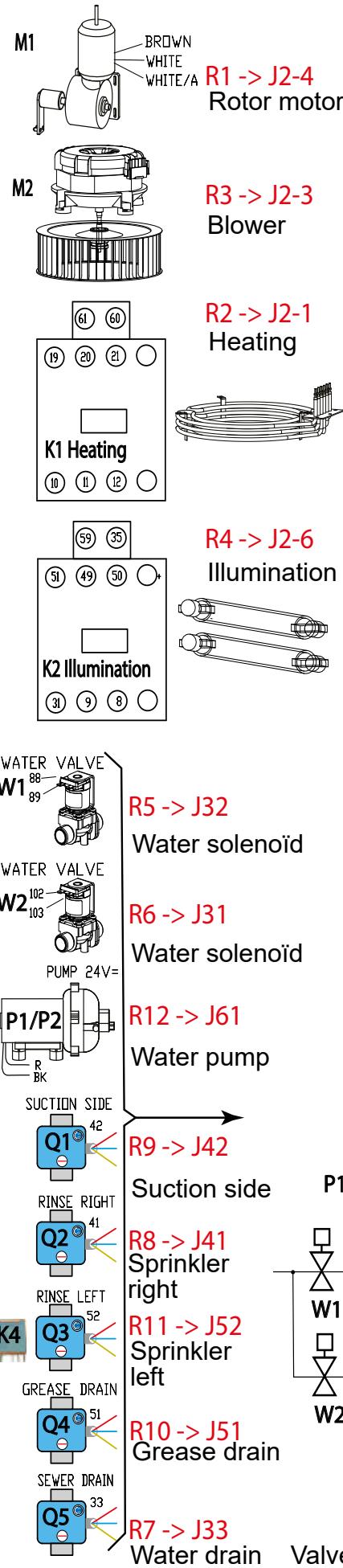
Go to: settings -> service -> I/O test -> TEMB outputs

See next page for an overview of connectors and relays. Note that a led will illuminate if a relay is switched on.

A corresponding electric diagram can be found on the next page.



Device	Relay	Connector
M1 Rotor	R1	J2-4
M2 Blower	R3	J2-3
K1 Heater	R2	J2-1
K2 Light	R4	J2-6
W1 Water Supply	R5	J32
W2 Water Supply	R6	J31
K6 Water Pump	R12	J61
Q1 Casco	R9	J42
Q2 Spray Right	R8	J41
Spray Left Q3 or K4	R11	J52
Q4 Fat Drain	R10	J51
Q5 Drain Valve and/or pump	R7	J33

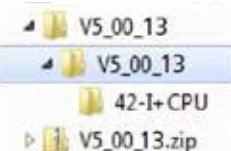


UPDATING SOFTWARE TDRAC (I-CONTROL)

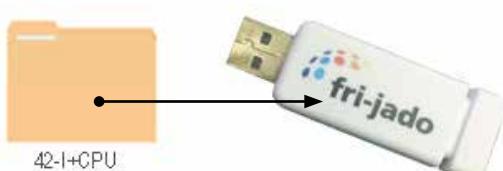
Preparing the software (firmware)

The software comes in a .zip file. The name corresponds with the version of the software. For example: *V5_00_13.zip*.

After extracting



1. Extract the zip file



2. Copy or move the folder "42-I+CPU" to the USB drive.

Updating the software (firmware)

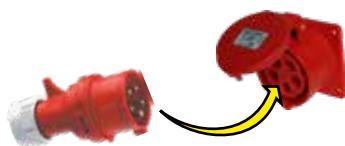
1. Disconnect the mains supply



2. Connect the USB drive.



3. Connect the mains supply



4. The following messages appear

Bootloader version V1.02.02

-USB stick found
starting upgrade

-Checking CRC

-Copying file
-Loading application

-Checking CRC

-Please remove USB stick
to start application

5. Disconnect the USB drive.



In case the board has just been put into a unit, it has to be set to the right device type! -> TDRac

EMPTY PAGE

DEFAULT PARAMETERS VERSION 6.01.25 TDR8I-AC

Level 1	Level 2	Level 3		Default	Possibilities
Information				6.01.25	software version
Manager					
	Change Pin code			0000	0000 - 9999
	Save Recipes				save cookbook to USB
	Load Recipes				load cookbook from USB
	Load messages			on	on - off
	Light			on	on - off
	Temperature			°C	°C - °F
	Volume unit filter			lit	lit-gal
	Set time			Local time	
	Set date			Actual date	
	Time format			24 hr	24 hr - AM/PM
	Date format			DMY	DMY - MDY
	Alarm signal			yes	no - yes
	Preheat mode			yes	no - 1x - yes
	Preheat delta			0	-50°C to + 50°C or -90°F to +90°F
	Auto recipe start			yes	no - yes
	Buzzer set			0	0 - 4
	key beep			yes	no - yes
	water capacity filter			-	50 - 30000 or “-” for infinite
	Lime filter				Remaining capacity of lime filter
	Lime filter replaced			no	no - yes
	Clear error				no - yes
Service				4878	
	device type			TDRac	STGi, Multi, BSi, STOi, TRC, ACR, TDRi, TDRac
	auto-correct			time	no - time
	set language			english	englisch - deutsch - francais - nederlands - espanol - japanese - danish - italiano - russian
	Manual Operation			no	no - yes
	error history				overview of last 200 errors
	save error history				save error history on usb
	clear error history				
	correct-factor			4x	1x - 10x
	debug rs232			no	no - yes
	demo mode			no	no - yes
	Demo parameters	Rinse time		5	2-40 min
		Drain time		5	2-40 min
		Supply time 1		40	1-120 sec
	auto off			60 min	no or 10 - 240
	pin code			****	read out of the manager pin code
	Sensor offset			0 °C	-5°C - 5°C

Level 1	Level 2	Level 3		Default	Possibilities
	Fat drain			open	open - programmed
	Drain time			40 sec.	10 - 40
	Clean Cycles			3	2 - 4
	Clean temp	Clean temp 1	TDR5	45 °C	25 - 60
			TDR8	48 °C	25 - 60
		Clean temp 2		60 °C	25-60 °C
		Clean temp 3		55 °C	10-70 °C
		Cool tempera-ture		75° C	25 - 100 °C
	Clean Times	Rinse heat time	TDR5	15 min	5 - 40
			TDR8	40 min	5 - 40
		Rinse time	TDR5	25 min.	5 - 40
			TDR8	10 min.	5 - 40
		Drain time		3 min	2 - 10
		Rinse B time		10 sec	5 - 60
		Drain B time		2 min	1 - 5
		Final time		1 min	1 - 15
		Clean rinse time		10 min	
	Clean water supply	supply time 1		50 sec	1 - 120
		supply time 2		50 sec	1 - 120
		add water interv.		20 min	1-60
		add water time		7 sec	1-30
	Clean sanitation	sanitation step		no	
		sanitation time		20	0-30 min
		sanitation temp		110	25-125 °C
	Complete cleaning	-		yes	no - yes
	Daily clean warning			0	0-30
	Delete all programs				no - yes
	Hood			no	no-yes
	PID factors	P		100	0 - 100
		I		5	0 - 100
		D		100	0 - 500
		iMax		100	10 - 300
		Relay actions:		80	16 - 160
	Energy	Volts		230	1 - 260
		Model		TDR	TDR
	I/O test				read the inputs and set the outputs
	Test program				
	Ignore errors			no	no - yes
	save HACCP log				save haccp log on usb
	save parameters				save parameters on usb
	load parameters				load parameters from usb

Cycle 1

Cycle 2

Cycle 3
(shine)**Cooling**

- Cool down <75°C
[Clean temp 25-60°C]

Rinsing

- Water supply time 50 sec.
[Clean Cycle 1 1-120 sec.]
- Rinse heat TDR5ac 15 min
- Rinse heat TDR8ac 40 min
[Rinse heat time 5-40 min.]
- Temperature TDR5ac 45°C
- Temperature TDR8ac 48°C
[Clean temp 1, 10-70°.]
- Rinse cold TDR5ac 25 min.
- Rinse cold TDR8ac 10 min.
[Rinse time 5-40 min.]

Draining

- Drain time 3 min.
[Drain time 2-10 min.]

Rinsing

- Rinse + drain 10 sec.
[Rinse B time 5-60 sec.]
- Drain 2 min. [1-5 min.]
- Backflush water

Pause

- 60 sec

Cycle 2

Rinsing

- Water supply time 50 sec.
[Clean Cycle 1 1-120 sec.]
- Rinse heat TDR5ac 15 min
- Rinse heat TDR8ac 40 min
[Rinse heat time 5-40 min.]
- Temperature TDR5ac 60°C
- Temperature TDR8ac 60°C
[Clean temp 2, 10-70°.]
- Rinse cold TDR5ac 25 min.
- Rinse cold TDR8ac 10 min.
[Rinse time 5-40 min.]

Draining

- Drain time 3 min.
[Drain time 2-10 min.]

Rinsing

- Rinse cold + drain 10 sec.
[Rinse B 5-60 sec.]
- Drain water 2 min.
[Drain B time 1-5 min.]
- Backflush

Pause

- Drain 60 sec.

Rinsing

- Water supply time 50 sec.
[Clean Cycle 1 1-120 sec.]
- Rinse shine 10 min
[Rinse heat time 5-40 min.]
- Temperature 55°C
[Clean temp 3, 10-70°.]

Draining

- Drain time 3 min.
[Drain time 2-10 min.]

Rinsing

- Rinse + drain 10 sec.
[Rinse B time 5-60 sec.]
- Drain 2 min. [1-5 min.]
- Backflush water

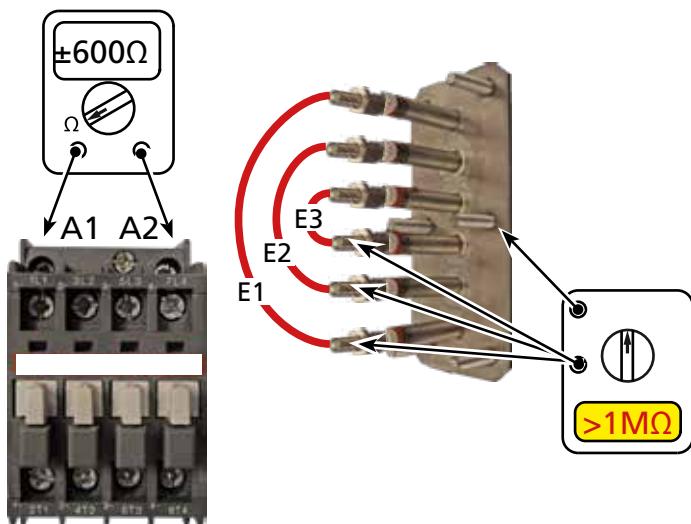
Finish

- Drain 60 sec.

EMPTY PAGE

WARNING: Disconnect the electrical power to the machine at the main circuit box. Place a tag on the circuit box indicating the circuit is being serviced.

MEASURING THE HEATING ELEMENTS



230V Heating element TDR 5

E1	1800W	29 Ω	7,8A
E2	1800W	29 Ω	7,8A
E3	1800W	29 Ω	7,8A

230V Heating element TDR 8

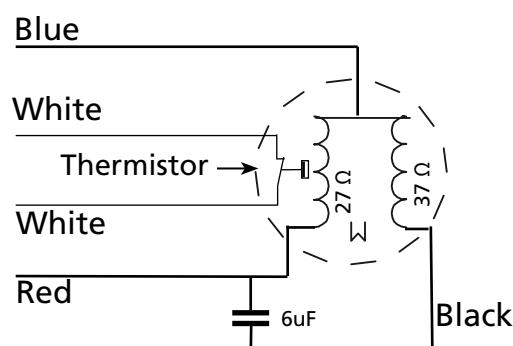
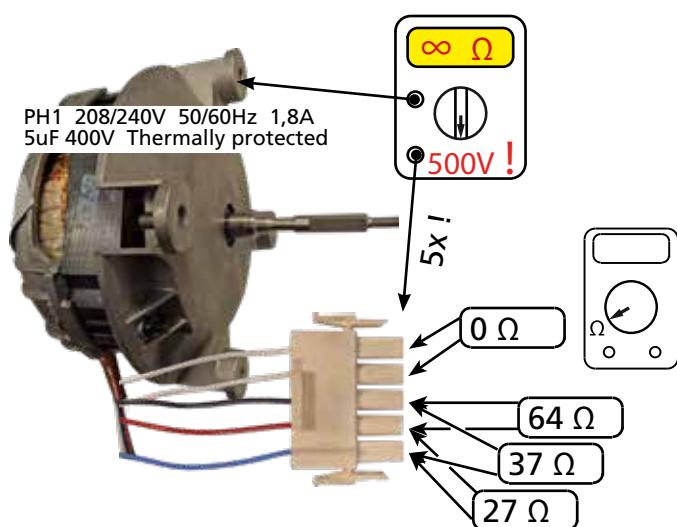
In 20A / 13,6kW or stacked 40A / 27,2kW units			
E1	4400W	12 Ω	
E2	4000W	13,1 Ω	
E3	4000W	13,1 Ω	
In 16A / 10,5kW or stacked 31A / 10,5 kW units			
E1	3300W	16 Ω	
E2	3000W	17,5 Ω	
E3	3000W	17,5 Ω	

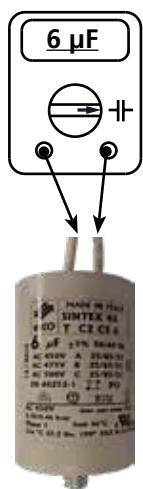
If heaters have been stored for a longer period, Moist can go in and the insulation resistance can go down. Therefore it is good to measure this insulation resistance before mounting it. In case this Insulation resistance is too low, it could be considered to dry the heater in an oven for 24 hours on 130°C (266°F). The longer the better.

Advise:

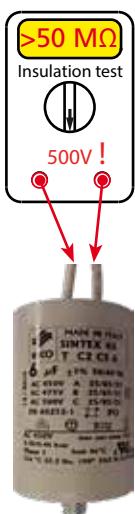
- Keep stock limited.
- Store in conditioned space (for example in a box with silica gel)

Blower of rotisserie





Charging with a test cable



Checking with Ω meter



The 6 μ F capacitor

General

Even with a capacitance meter it is impossible to determine for sure if the capacitor is ok or not, because it can be leaking when it is connected to mains power.

A quick optical check often tells more. Search for leaking oil and / or bulges (lumps).

Measuring with an insulation tester in 500V position.

Work under safe conditions according local legislation!

The value will not reach $\infty \Omega$, but will go up and down a little. When it is above 50MΩ it will be ok. Disconnect the test leads while the value is at the highest position. The capacitor is now charged with $\pm 500VDC!!$

Leave it for a few seconds and then put the wires together. A loud spark must arise. If not, the capacitor is leaking (loosing its charge).

It is also possible to charge the capacitor by shortly connecting it to the mains supply (208V~). The same spark must arise. Do this a few times. The capacitor will not be charged when the leads are disconnected during the "zero crossing" of the mains sinus. It is ok when a spark arises once.

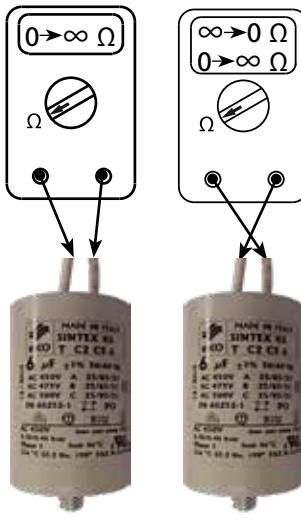
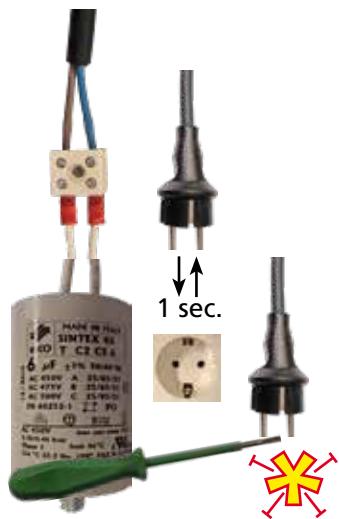
Measuring with an Ω meter.

Be sure that the capacitor is empty!

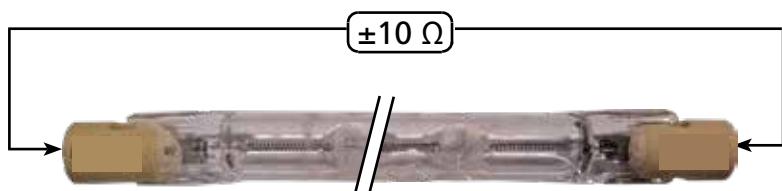
The value will go up until $\infty \Omega$ is reached. Exchange the test leads. The value will go down, through "0" and up again.

If not, the capacitor is broken.

If ok, it is still not sure if the capacitor is ok. It might leak when it is connected to the mains power!

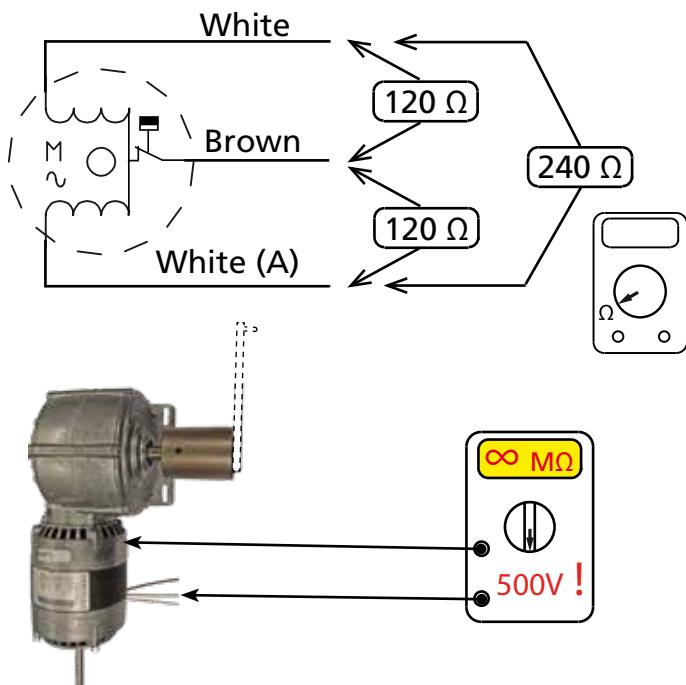


MEASURING THE 500W LAMP



230V 500Watt

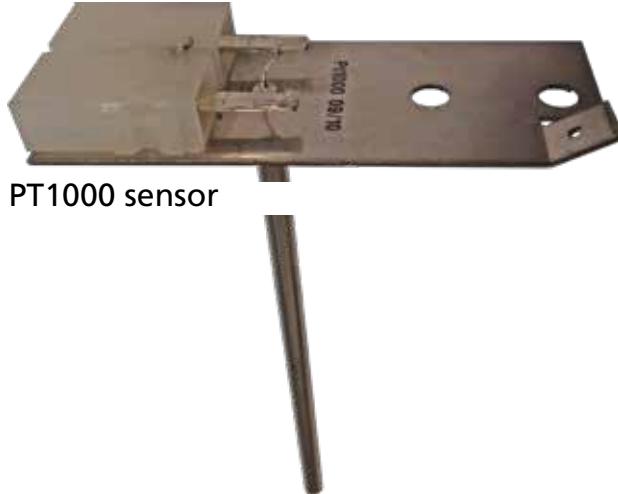
MEASURING THE ROTOR (DRIVE) MOTOR



MEASURING THE PT1000 SENSOR

The oven temperature is controlled by a PT1000 sensor, mounted in the top at the side.

See the resistance overview for the PT1000 sensors.



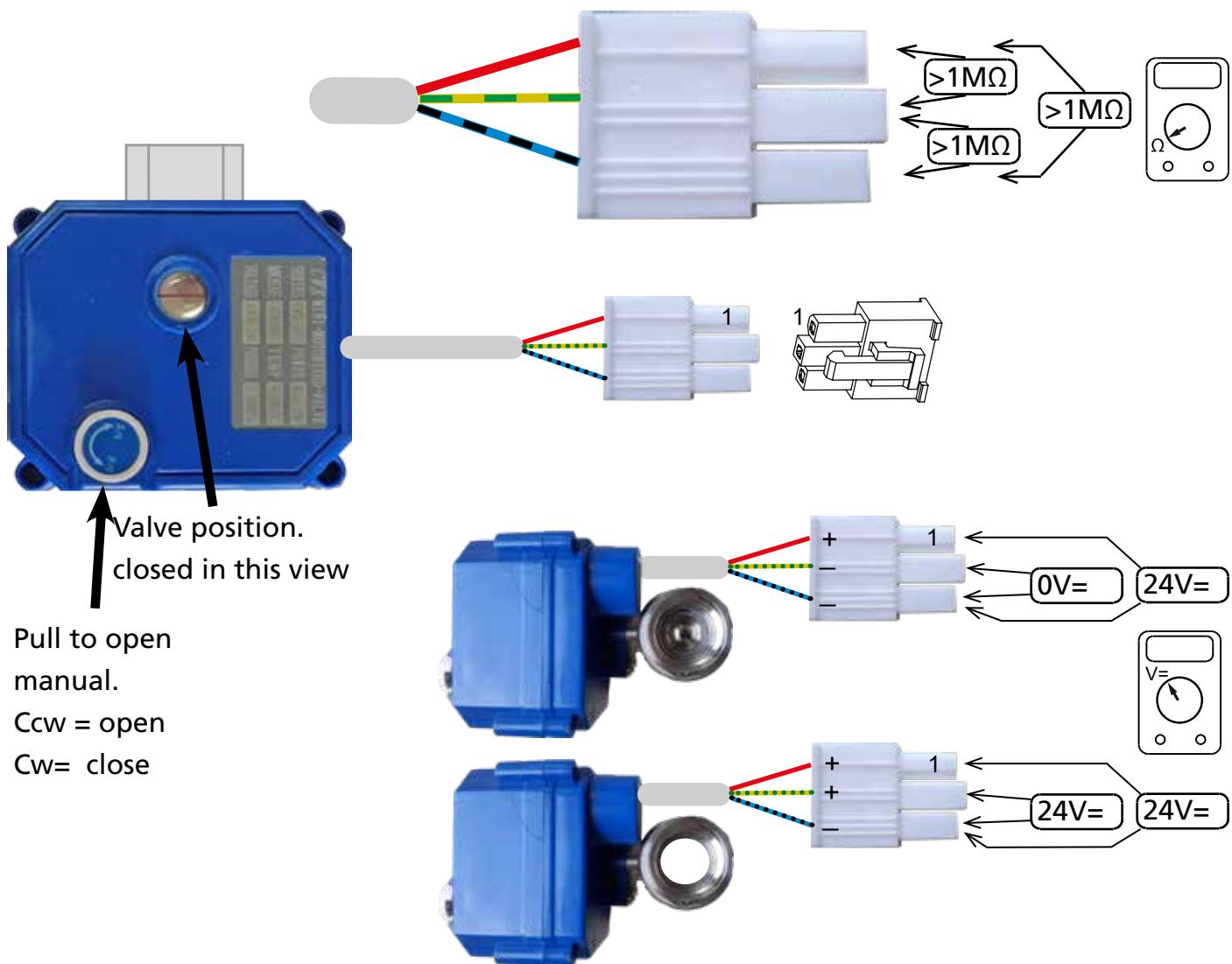
PT1000 sensor

°C	PT1000
-20	921,60
-10	960,90
0	1000,00
10	1039,00
20	1077,90
25	1097,40
30	1116,70

°C	PT1000
40	1155,40
50	1194,00
60	1232,40
70	1270,00
80	1308,90
90	1347,00
100	1385,00
110	1422,00

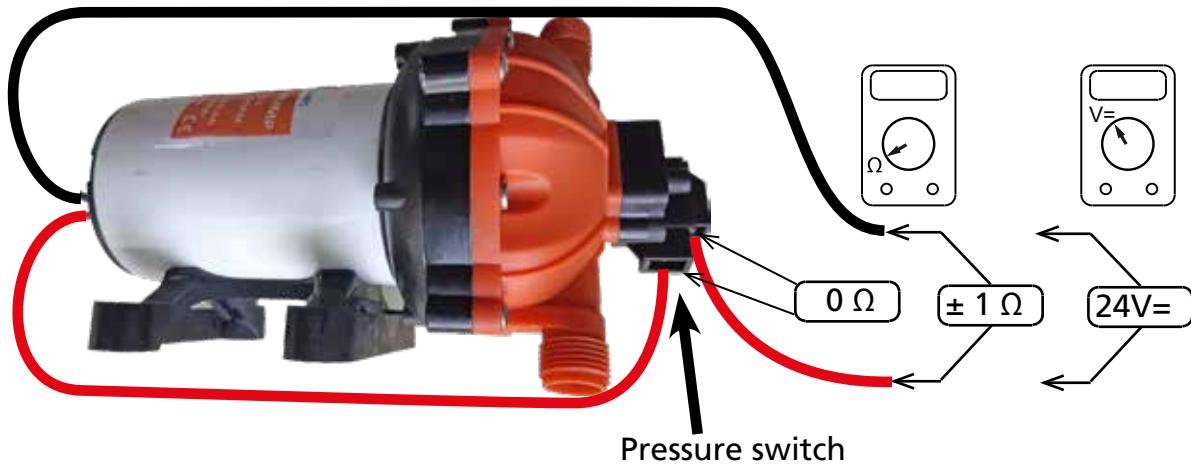
°C	PT1000
120	1460,60
130	1498,20
140	1535,80
150	1573,10
200	1758,43
250	1940,81
300	2120,30

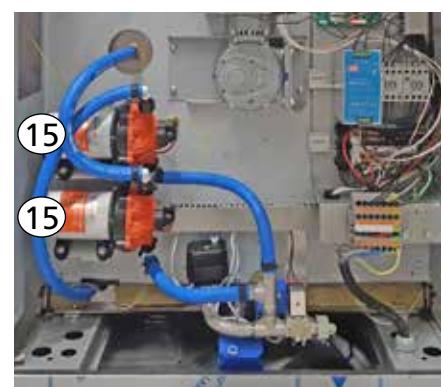
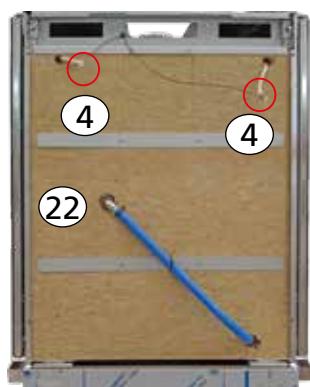
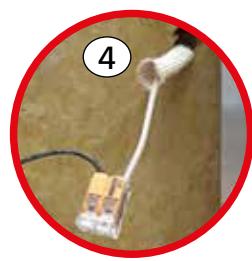
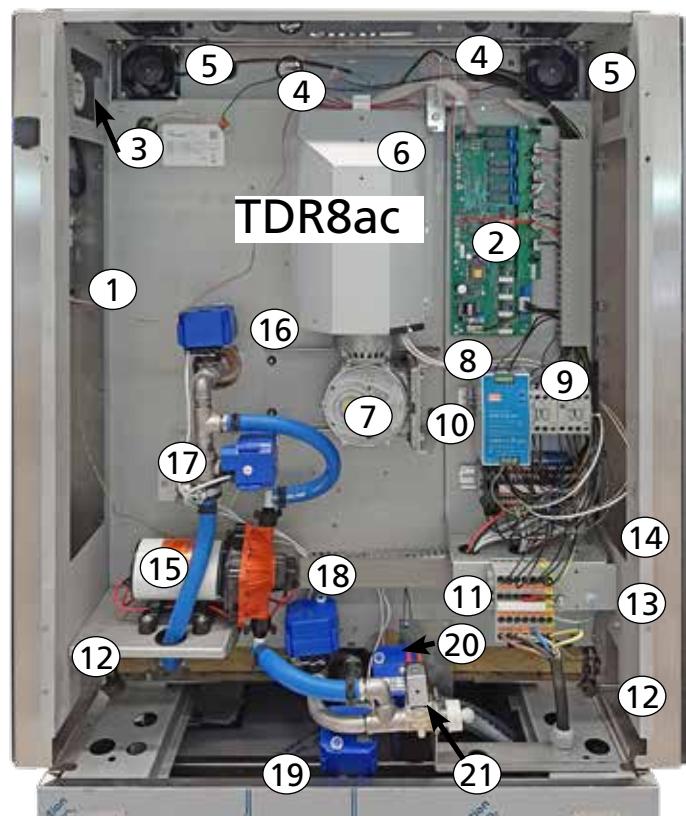
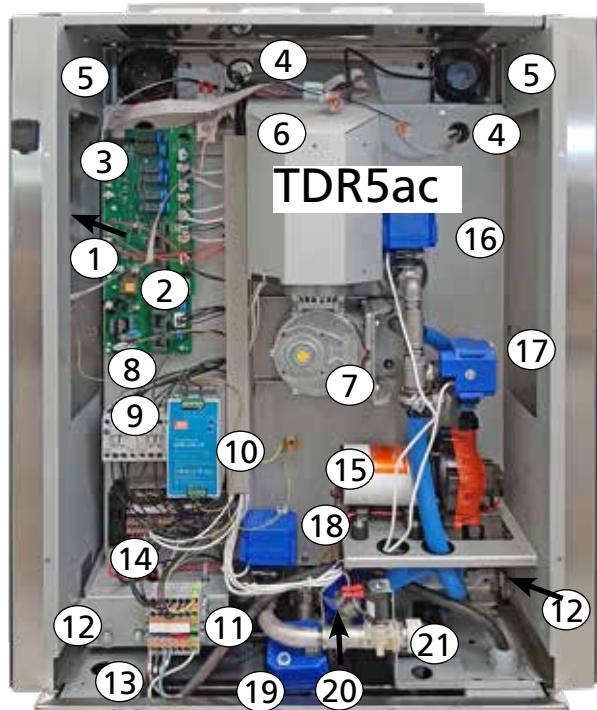
MEASURING THE MOTOR VALVE

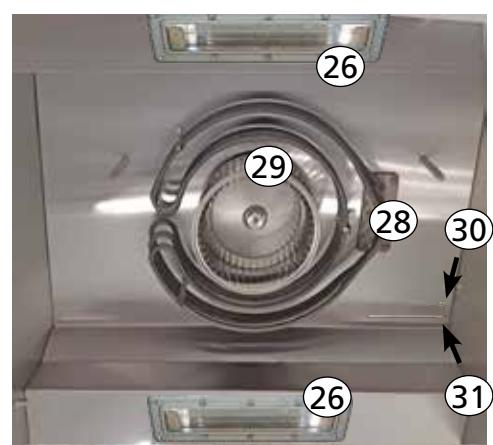
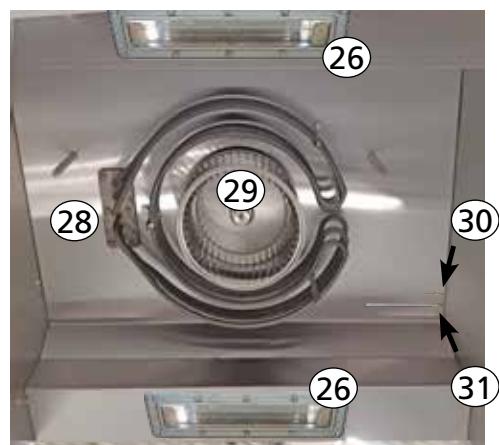
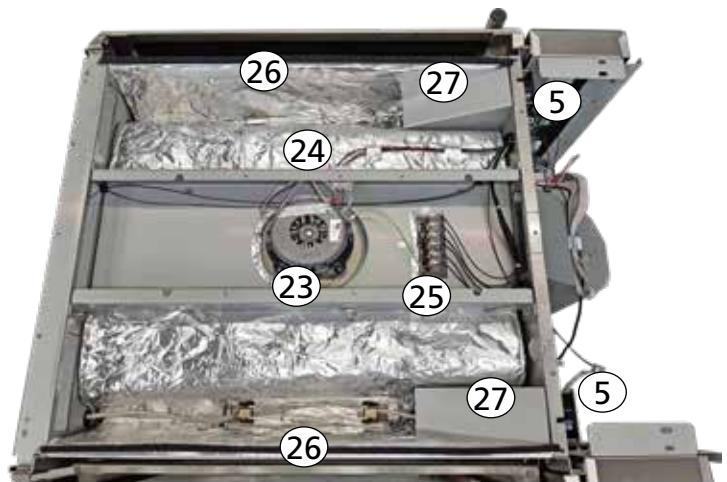
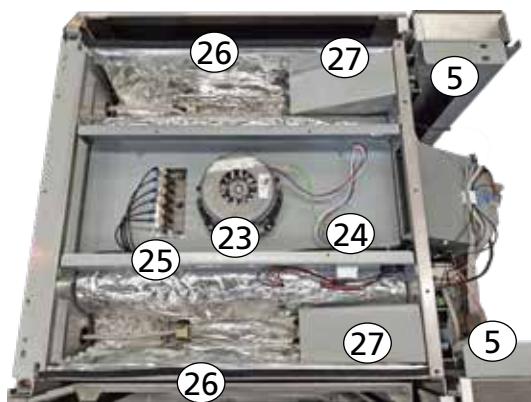
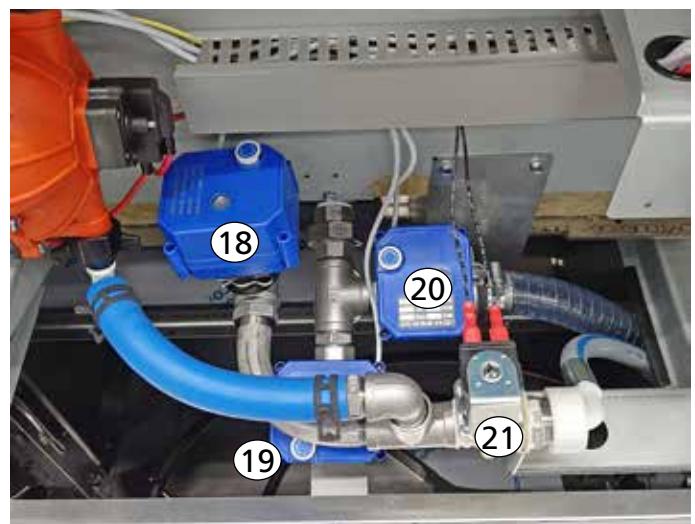
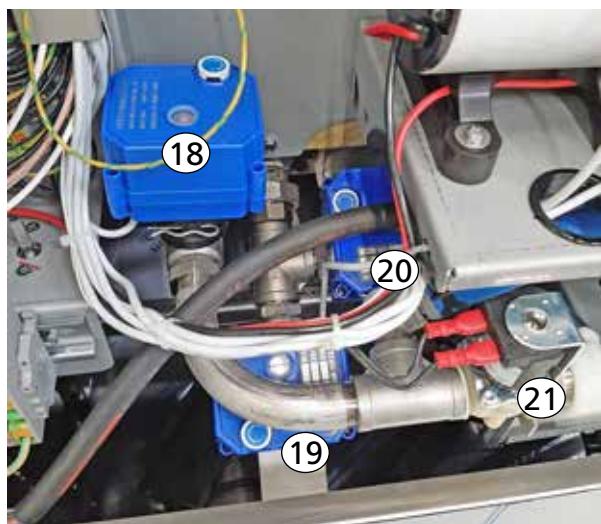


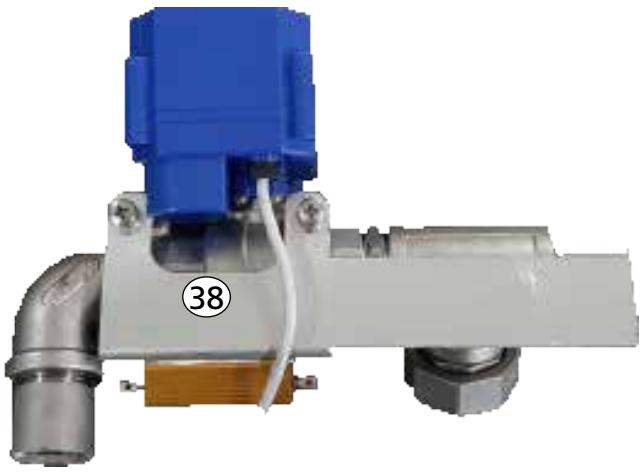
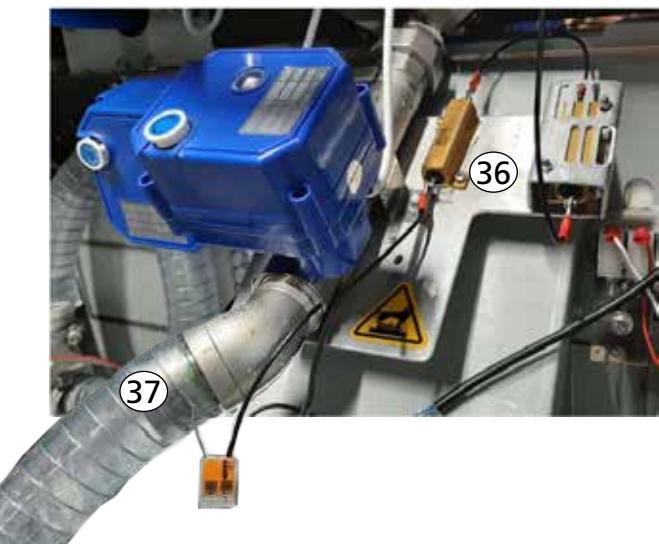
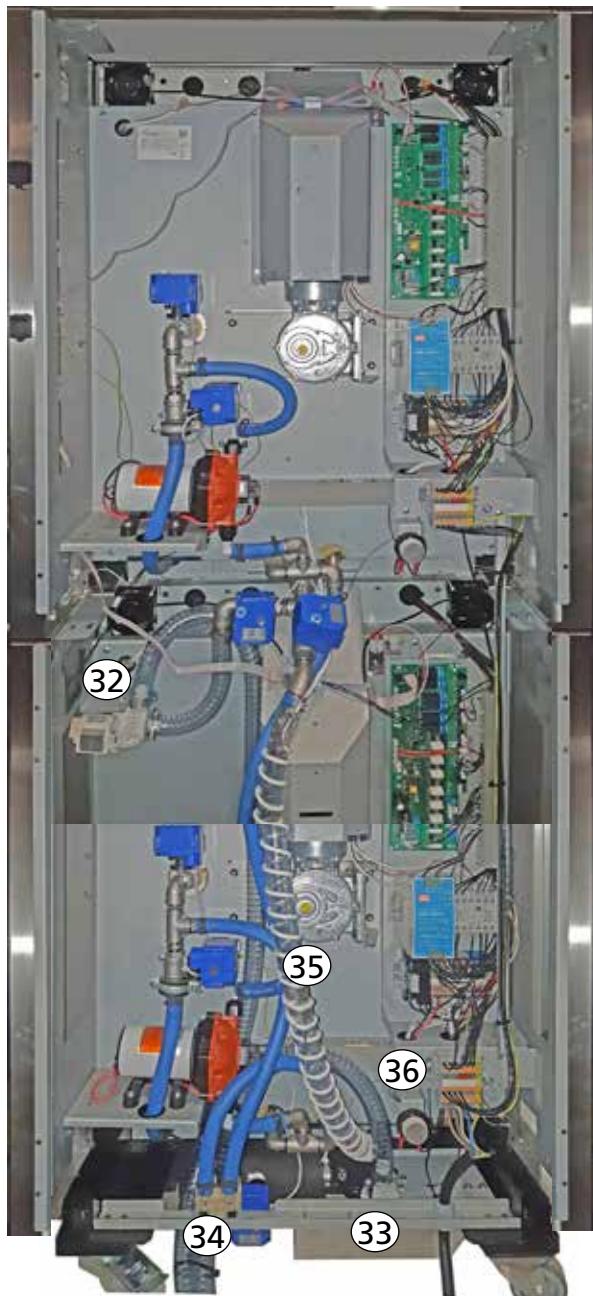
MEASURING THE PUMP

2 Amp. at free run
5-6 Amp. at full load

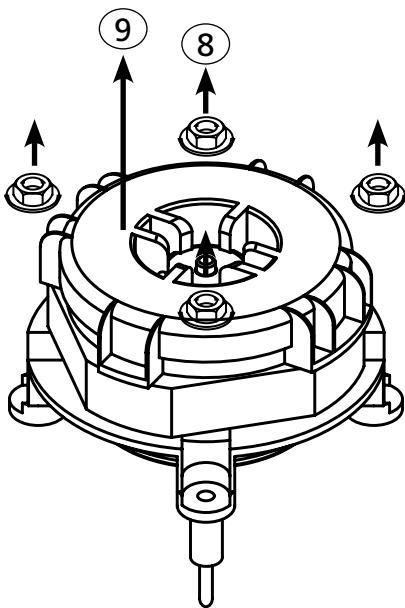
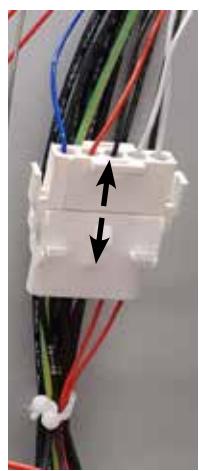
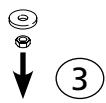
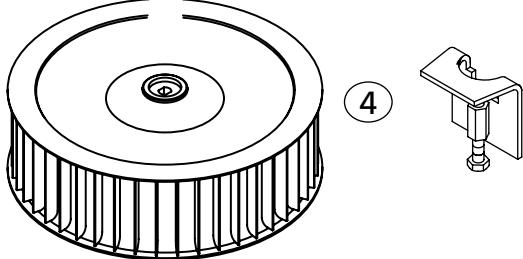
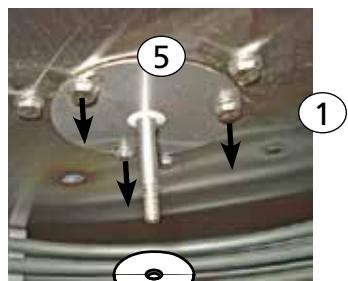


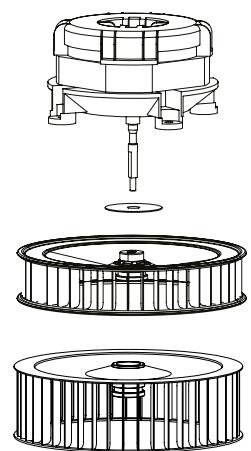
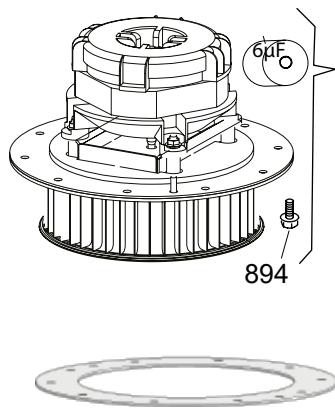
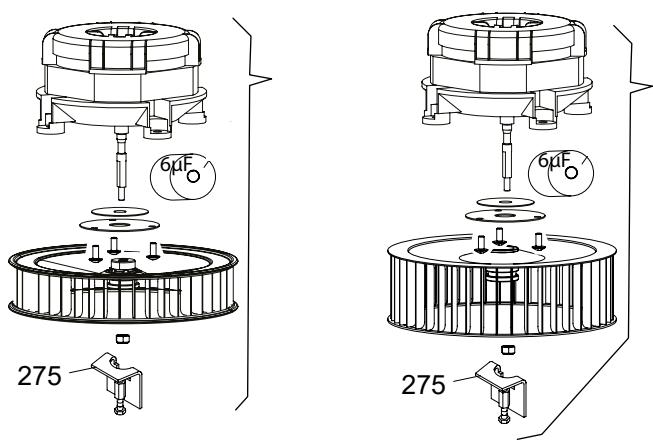
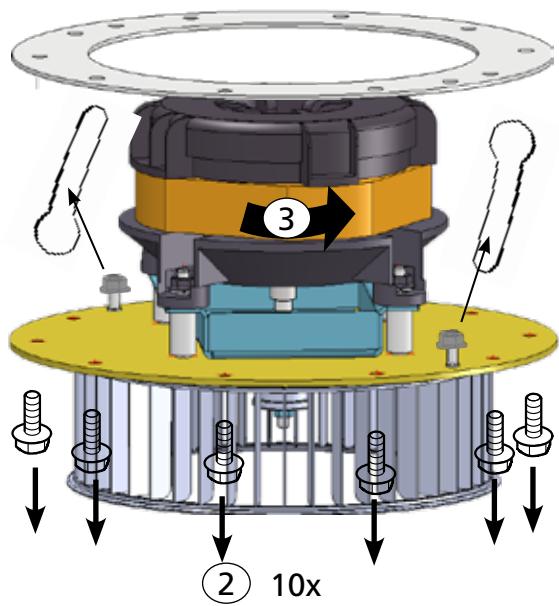
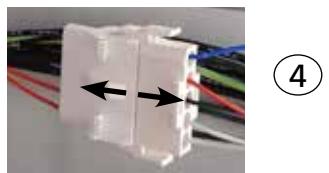


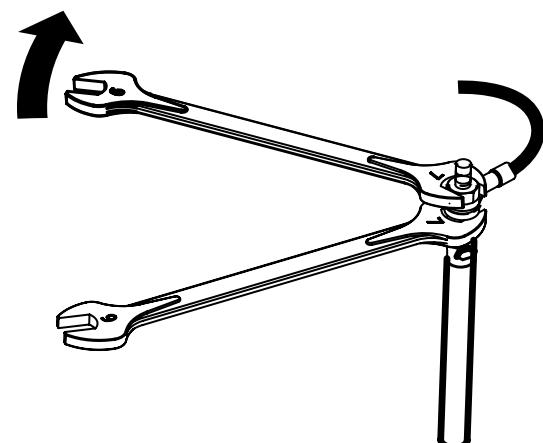
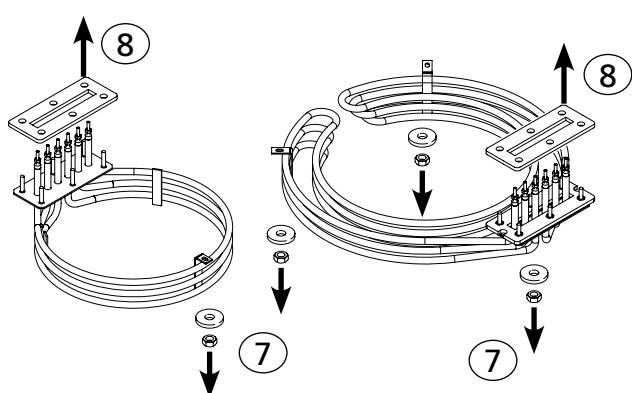
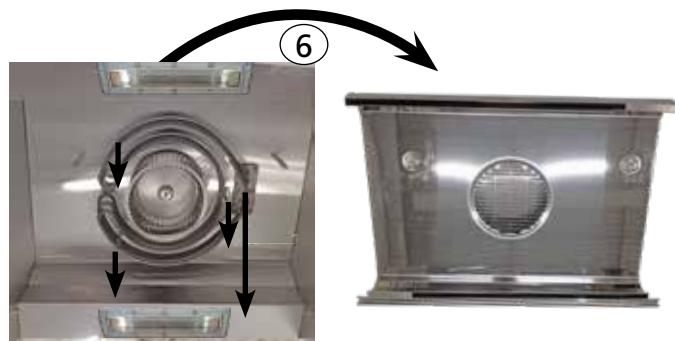
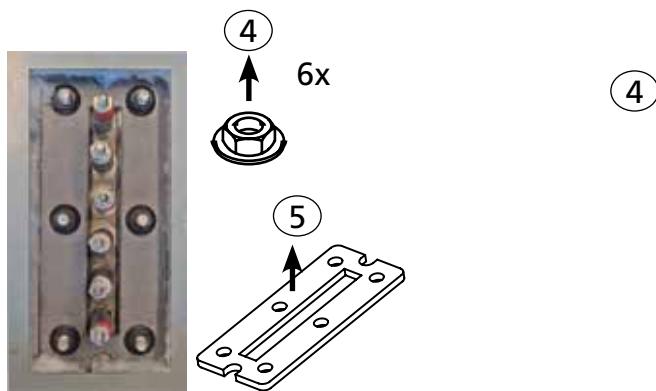
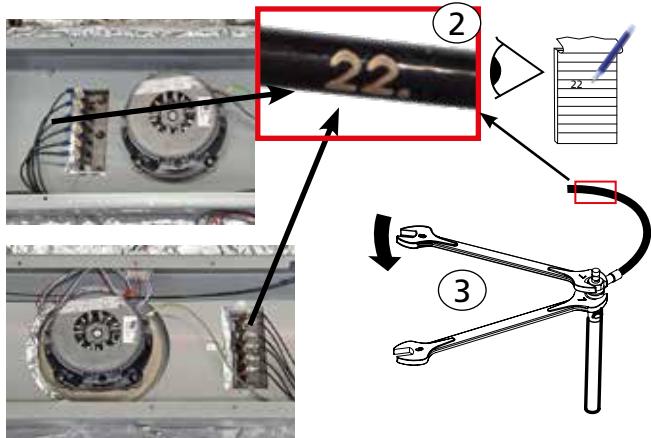


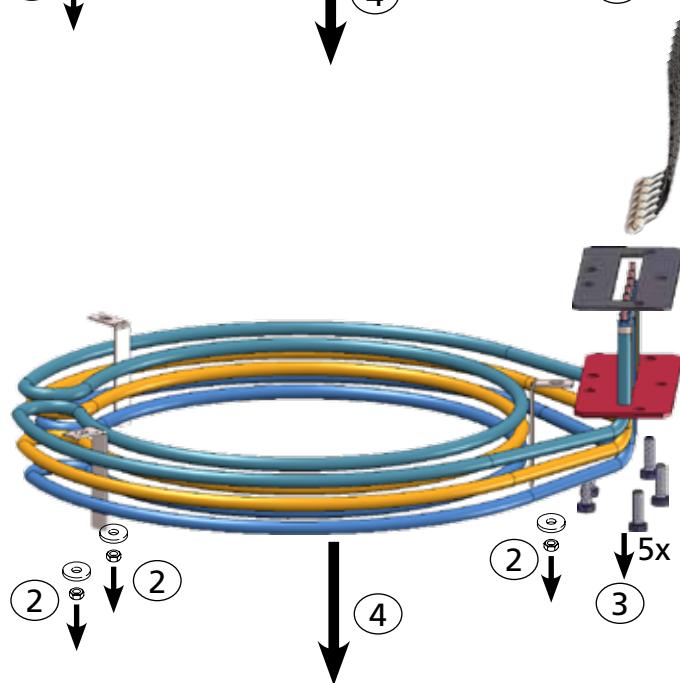
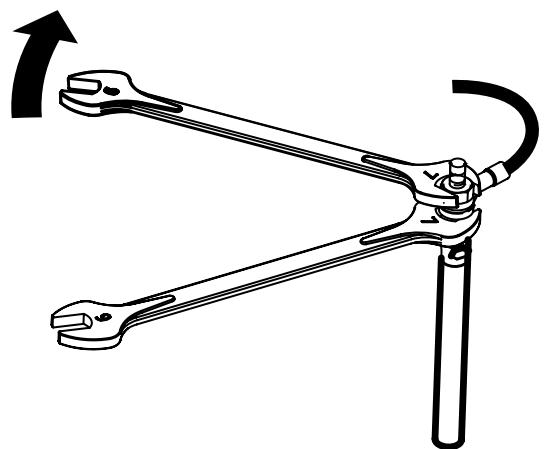
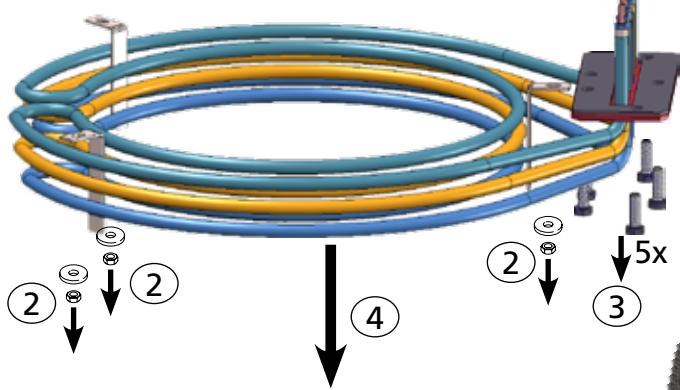
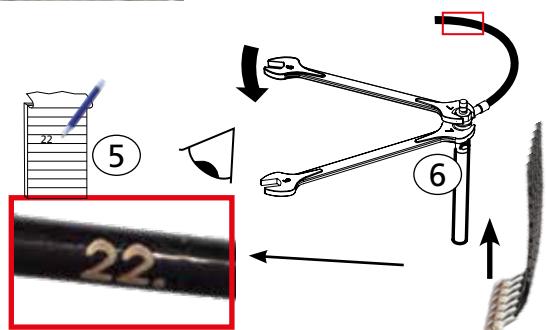
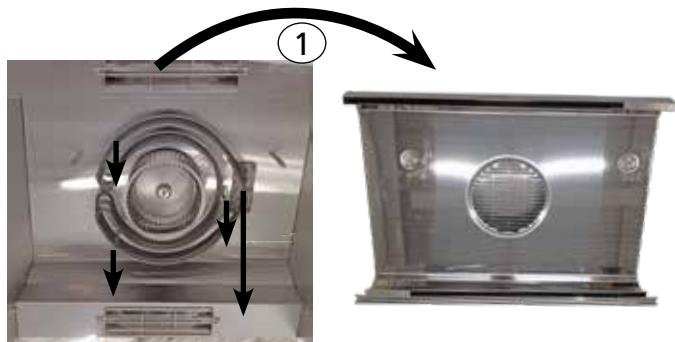


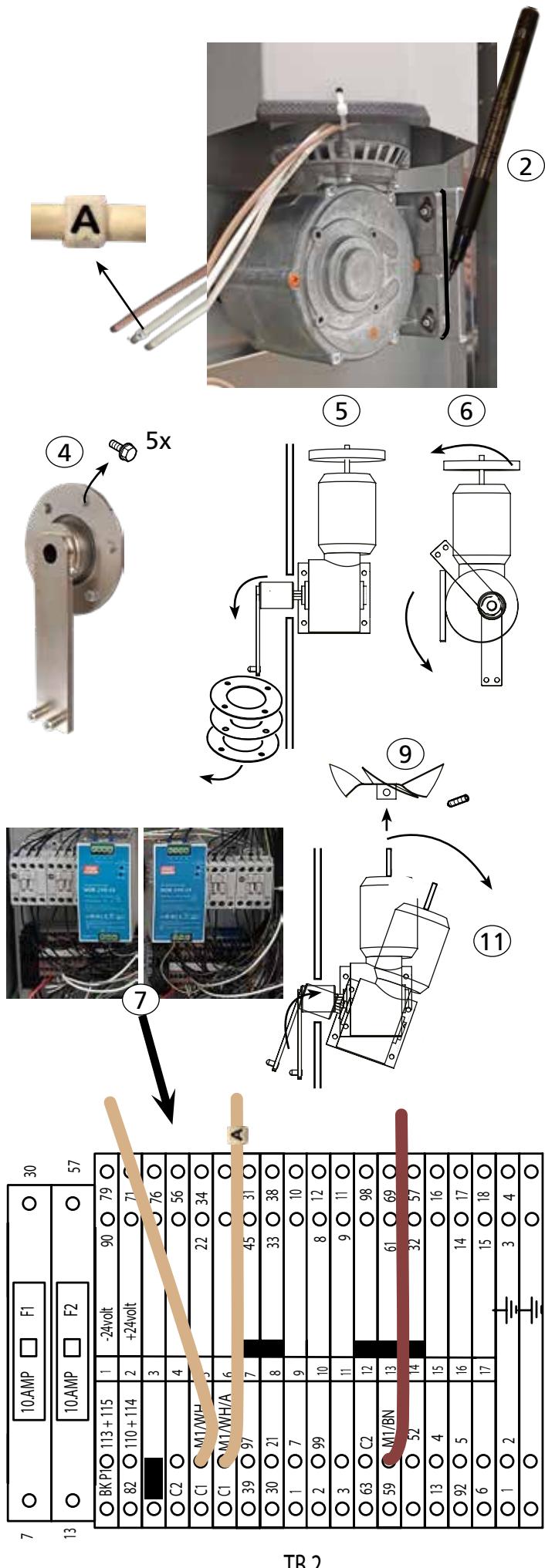




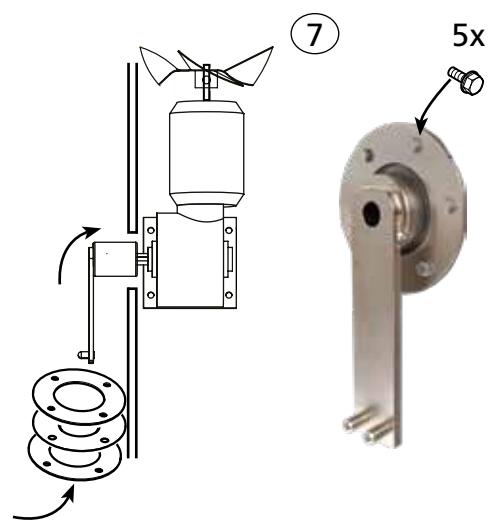
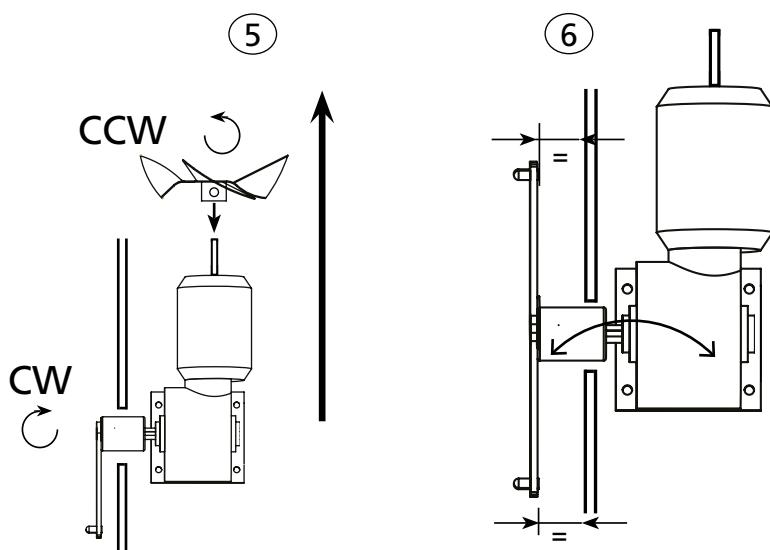
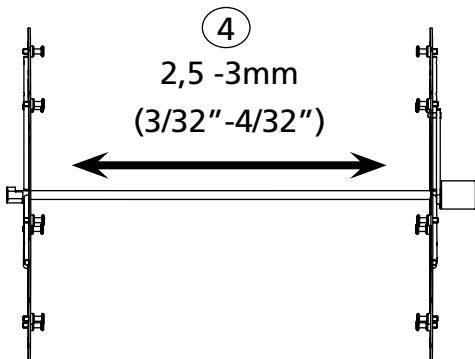
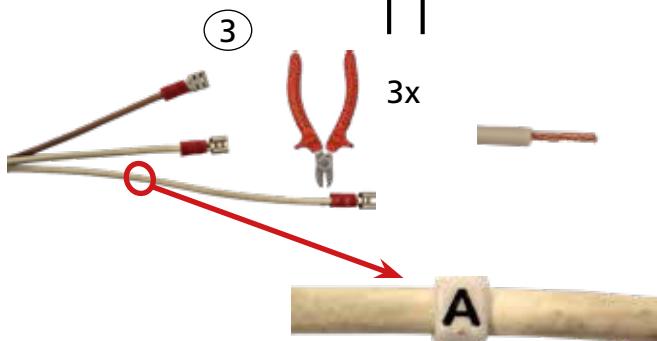
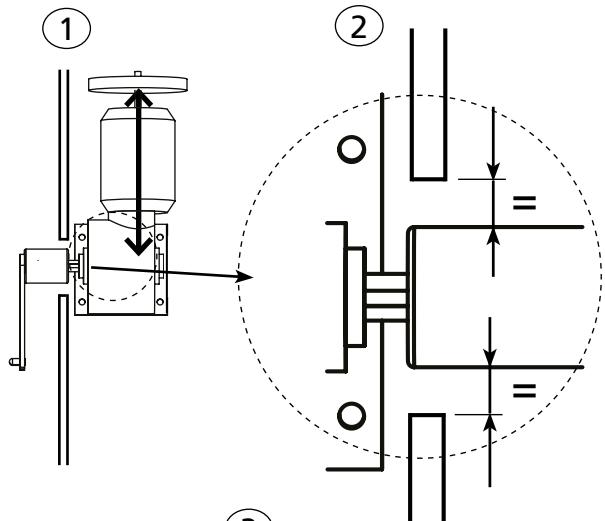








 fri-jado



OVERVIEW OF ERROR CODES TDRAC.

Error message	Description	Possible causes
Top sensor open (i) Sensor overflow (s)	The temperature sensor input reads higher than 320°C (600°F). In resistance, this is higher than 2200Ω.	Wiring loose Broken sensor Broken I/O board
Top sensor shorted (i) Sensor underflow (s)	The temperature sensor input reads lower than 0°C (32°F). In resistance, this is lower than 1000Ω.	Wiring shorted Broken sensor Broken I/O board
Communication failure	Communication problem between the I/O board and the CPU board	Broken I/O board
		Broken I/O extension board. (Multisserie only)
		Broken Fan board. (Bake Star only)
		Connection problem in ribbon cable.
Motor failure	Blower motor overheated	Cooling air blocked Broken capacitor Broken motor
"Door open" picture	De doorswitch signal is not detected	The door is open
		Malfunction of doorswitch.
Lime filter full	The lime filter needs to be replaced and in the manager menu, the parameter "lime filter replaced" needs to be put on "yes"	The maximum amount of water has been used and a new filter cartridge needs to be placed.
		The water hardness setting in the service menu is wrong.
		No filter is connected. The water hardness setting has to be set to "--" in the service menu.
Please clean first	The cleaning program did not finish. Detergent remainings could be in the oven cavity. Start the cleaning program (in rinse)	The cleaning program has been stopped by the operator.
		The cleaning program has been interrupted by a power supply failure, or the power supply has been switched off during the cleaning program (at night).
The below messages are only possible when the USA hood is connected		
Hood: not active (USA hood only)		The ventless hood has not been switched on Power is disconnected
Activate hood (USA hood only)	Tells to switch on the Hood	
Hood: filter misplaced (USA hood only)		One or more filters are not placed correct
		One or more switches defect or disconnected
Hood: filter saturated (USA hood only)		Filters need to be replaced
		Malfunction of pressure switch

TROUBLE SHOOTING BY SYMPTOM.

Symptom	Possible cause	Caused by
Unit will not switch on.	Power disconnected	Power plug disconnected Mains switch in OFF position.
	Mains breaker open	Short circuit or insulation problem
	Fuse(s) blown	Power surge Check fuse(s) on the electric panel
	Wiring problem	Wiring loose of plugs or sockets inside and outside of unit. Ribbon cable loose between CPU and I/O board
	Control boards malfunction	Mains power surge. (fuse blown on I/O board)
	Keypad malfunction	Moist (condens)on the keypad
Unit does not heat up.	Contactor does not switch on	Defective contactor. Defective temperature sensor. Wiring problem. Unit is put in "DEMO Mode" (check parameters) Wrong cooking program.
	Hi Limit thermostat triggered	Hi limit thermostat triggered due to transport (hi vibrations).
		Defective hi-limit thermostat.
		Defective temperature sensor. (temp. too high)
Bad cooking results, uneven cooking	Air circulation problem	Fanblade loose Blower defect (coil or bearing) or thermistor open (140°C) Capacitor of blower defect Suction grid of ventilator plate blocked
		Too much heat
		Contactor hangs PT1000 sensor malfunction , value too low
		PT1000 Sensor to far out of cooking chamber
	Rotor motor stops	Cooling air flow blocked Wrong rotation direction
Product not cooked, cooking takes more time	Short of heat	Heating element defect Lost phase Contactor defect PT1000 sensor malfunction , value too high PT1000 sensor too far into cooking chamber Wire loose High limit thermostat open Suction grid of ventilator plate blocked
		Cooking program wrong
		Wrong programming Wrong product
		Missing inner door
		Broken door
Beep functions missing	Buzzer / speaker not functioning	Loose connection Broken buzzer / speaker
		Parameter "key beep" switched off

Symptom	Possible cause	Caused by
Mains fuse or breaker switched off	Short circuit or insulation problem	Mains plug burned, or wet
		Heating element broken
		Wiring shorted or wet
Rotor drive motor does not stop	Power stays on the motor	Rotor switch, if applicable in pass through units, pushed in. (unit is placed with the back to the wall.)
		Malfunction of I/O board
Less or no lighting	One or more lamps defect	Lamp defect
	No power on the lamps	Contactor malfunction
		Wiring loose
		Lighting switched off in manager menu
		Contactor malfunction
Door does not close well.	Door not right adjusted	Unit not placed level, uneven floor. Abuse by transport / operator. Hinge loose
Leakage of steam at the door	Door not right adjusted	
Light does not switch off	Power stays on the lamps	Contactor malfunction, contacts sticking.
Oven cavity fills up with grease	Drain grid clogged	Cleaning instructions neglected.
	Grease drain blocked	Unit is cooking porc meat and in cold environment. The grease gets solid, drain heating required.
	Drain valve malfunction	Wiring loose
		Broken valve
Controls malfunction	Leakage of steam through rotor shaft.	Worn out shaft seal.
	Excessive leakage of steam at door.	Wrong adjustment of door
	Controller overheated.	Cooling air flow blocked
	Fuses blown	Power surge
Water on the floor	Sewage clogged Water stays in the unit during cleaning and when the cleaning program has finished, the grease drain opens and the water falls in the grease container.	Sewer drain hose not installed properly
		Sewer drain hose clogged
		Malfunction of Sewer drain valve.
	Too much water in unit	Water inlet valve (W1) broken
		Water inlet valve (W1) polluted
	Pump defect	Pump is leaking

Symptom	Possible cause	Caused by
Bad cleaning result. Check parameter settings!	Water issue	Water tap closed Descale filter saturated No descaling filter applied while the water hardness is high
	Detergent issue	Cleaning cartridge not placed on the right place Wrong (amount) detergent
	Drain issue	Sewer drain malfunction (Q5) Drain hose not installed properly Grease drain malfunction (Q4) (cleaning process started while unit is still loaded with oil)
	Rinse issue	Suction filter blocked Malfunction of rinse valves (Q2, Q3) Malfunction of pump Malfunction of valve at suction side (Q1)
Black/ brown spots on the bottom / filter screens	Detergent not dissolved fast enough	Instructions not followed. Detergent and cartridge placed before the unit has cooled down. See storyboard.

TROUBLE SHOOTING BY PART / FUNCTION.

Description of part / function	Symptoms	Possible cause	Action
Inside door	Broken glass	Slamming of door. Fastening bolts and nuts are loose. No PTFE ring between steel and glass.	Give instruction to operator. Tighten all fastenings. Mount new door.
	Door does not properly open / close	Door not well adjusted.	Adjust outside and inside door
Outside door	Broken glass	Slamming of door. Fastening bolts and nuts are loose.	Give instruction to operator. Tighten all fastenings.
	Door adjustment	Door not well adjusted.	Adjust outside and inside door
Heating element	Rotisserie doesn't reach adjusted temperature	Wiring. Contactor Element malfunction.	Check the wiring. Check the power on the element. Check the contactor Check the current with AC current tester.
	Duration of grilling time is too long	Wiring. Element malfunction.	Check the wiring. Check the current with AC current tester.
Safety thermostat	Contactor does not switch on after starting of program	Wiring. Thermostat malfunction.	Check the wiring. Check if the thermostat is making contact.
	Contactor switches off before reaching the adjusted temperature in program	Thermostat malfunction. Thermostat probe not in right position.	Check if the thermostat is turned fully clockwise (contact closed). Check the position of the thermostat probe.
Contactor	Contactor doesn't switch on	Wiring. Coil malfunction.	Check the wiring. Check resistance of the coil. This should be $\pm 600\Omega$.
	Contactor switches on, but no power on lamp or heating element.	Contact burned.	Check the wiring. Check the power on all contacts. Check the contacts of the contactor.
Capacitor	Drive motor or blower don't work	Wiring. Capacitor malfunction.	Check the wiring. Check function after connecting a new capacitor. <i>Checking of capacitor: See chapter "electrical tests"</i>

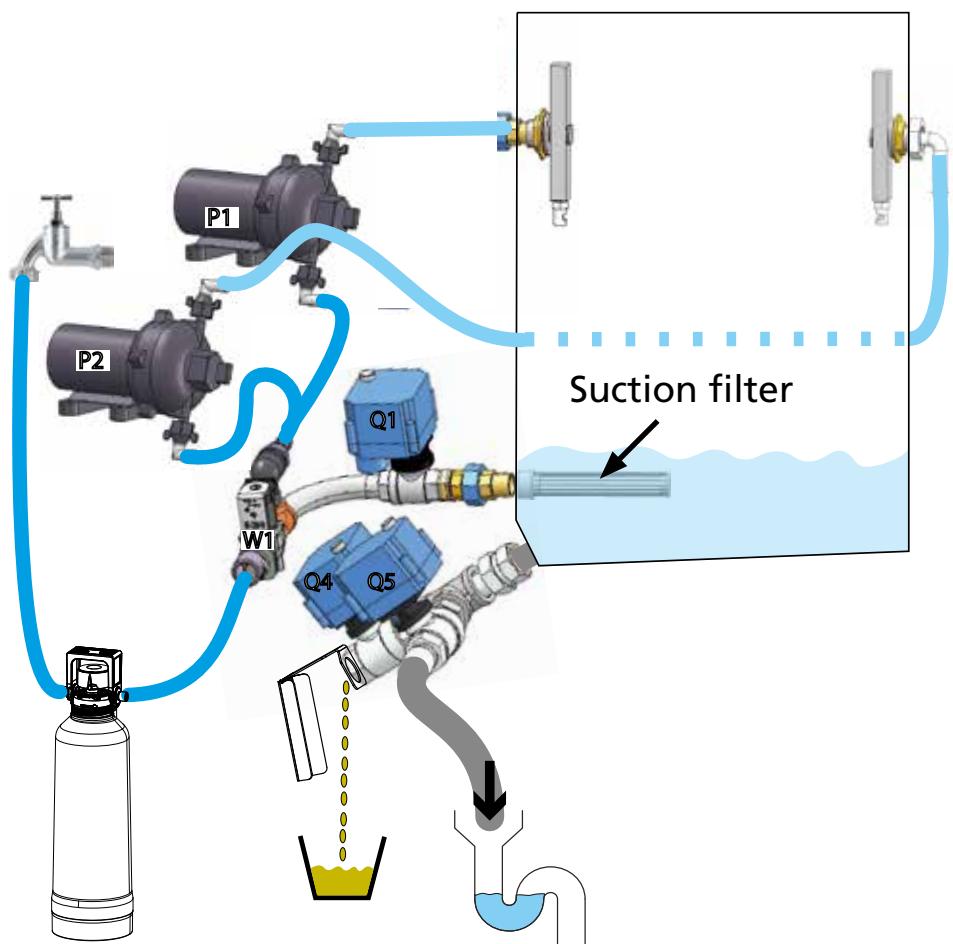
Description of part / function	Symptoms	Possible cause	Action
Drive motor	<p>Motor doesn't run and / or main fuse burned</p> <p>Motor runs after starting it up by hand</p> <p>Motor stops during process and comes in again after a period of time</p>	<p>Wiring.</p> <p>Coil malfunction.</p> <p>Gearbox.</p> <p>Capacitor malfunction.</p> <p>Coil overheated, thermistor switches off (105°C – 221°F).</p> <p>Broken capacitor</p>	<p>Check the wiring. Check the power to the motor. Check insulation value of coil with Megger on 500V. Minimum value is 0.5 MΩ. Check resistance of the coils. See chapter Electrical tests. Between whiteA and white wire 234Ω. Between whiteA and brown wire 117Ω. Between white and brown wire 117Ω. Check if gearbox is blocked. Check capacitor (see chapter electrical tests)</p> <p>Check rotation direction. Air should be flowing upwards over the motor. Check cooling circuit of motor. Check if rotisserie is close to another heat source. Measure temperature motor during process. Check / repace capacitor</p>
Seal of drive motor shaft	Grease leaking	<p>Seal deteriorated</p> <p>Seal not properly mounted</p>	<p>Replace seal. Be sure that the motor shaft comes through the center of the hole,properly alligned and thorougly fastened. After that, mount the seal. Refer to chapter "service procedures".</p>
Blower	<p>Blower doesn't run and / or Main fuse burned</p> <p>Blower runs after starting it up by hand</p> <p>Blower stops during process and comes in again after a period of time</p> <p>Temperature indication on display runs up very fast (180°C - 355°F after 5 minutes)</p>	<p>Wiring.</p> <p>Coil malfunction.</p> <p>Capacitor malfunction.</p> <p>Coil overheated, thermistor switches off (140°C – 284°F).</p> <p>Blower doesn't rotate and heat stays in top of cavity.</p>	<p>Check the wiring. Check the power on the blower. Check insulation value of coil with a Megger on 500V. Minimum value is 0.5 MΩ. Check resistance of the coils. See chapter <i>Electrical tests</i>. Replace motor if not ok</p> <p>Check capacitor (see capacitor) or connect new capacitor.</p> <p>Check cooling circuit of blower. Check rotation direction of rotor motor Check if rotisserie is close to another heat source. Measure temperature blower during process.</p> <p>See above.</p>

Description of part / function	Symptoms	Possible cause	Action
PT-sensor	Temperature inside rotisserie higher than set temperature Rotisserie does not reach adjusted temperature Error message -PT1000 underflow -Sensor shorted Error message -PT1000 overflow -Sensor open	Resistance of sensor lower, caused by moist inside Short circuit in sensor. Sensor not in right position. Too far out the cooking chamber Resistance of sensor too high Sensor not in right position. Too far into the cooking chamber PT sensor, or wiring shorted PT sensor, or wiring disconnected	Replace sensor Replace sensor Check / adjust position of sensor Replace sensor Check / adjust position of sensor Check in I/O test Temperature 0°C / 32°F This is lower than 1000Ω Check in I/O test. Temperature 317°C / 603°F This is higher than 2200Ω
Keypad(s) / touch screen do not react	No possibility to make a program	One or more keys don't function.	Check flat cable connection between CPU board and keypad / touch screen Do a hard reset Replace key pad or CPU board
Keypad / touch-screen has bad reaction	Difficult to operate	Wrong parameter setting	Check parameter setting in Service menu
Keypad(s) / touch screen-react strange / automatic	Automatic stopping of program.	Moist on / or running over the keypad	1. Check for condensation. When the unit is cold and the environment is heating up, condensation can be expected. 2. Check for water, dripping on the top of the unit and running down.
Display/CPU on operation panel and power I/O board	No illumination on display Display shows strange things.	Wiring. Fuse burned. Flat cable. Display/CPU malfunction. Power board malfunction. Parameters not on right settings. Wrong software or loss of data.	Check the wiring. Check the power on the CPU board by the 2 flashing red LED's just near the flatcable on the power and I/O board. Check the fuse on the power I/O board. Check other fuses. Check grey flat cable connection. Replace the CPU board with display. Replace the power I/O board. Check parameters. Check software version or upload latest software.

Description of part / function	Symptoms	Possible cause	Action
Pump See below overview P1 / P2	Not pumping	Suction valve Q1 (9311008s) malfunctioning	Check the valve if it is closed while the water inlet valve is opened and the unit is being filled.
		Suction filter clogged	Check / clean the filter
		Suction filter clogged	Check / clean the filter
		Wiring problem	Check function of pump in I/O test Check the connection on the pressure switch on the pump and other wiring
	Voltage dropped		Check the 24V power supply
	Leaking	swivel coupling loose, broken	Check / replace
		Pump membrane broken	Replace pump
Water inlet (solenoid) valve See below overview W1	Too much water in unit	Valve polluted by dirty water	Clean valve
		Broken valve	Replace valve
		Missing reducer (10 ltr/min)	Replace valve by the right one
	No Water	Wiring loose	Check wiring
		Broken valve	Replace wiring
Motor valve suction side Q1	Not rinsing during cleaning	Valve does not close during filling of water	Check function of valve in I/O test
		Valve does not open during rinsing	Check wiring and plugs / sockets on the I/O board
Motor valves left and right rinse See below overview Q2 / Q3	No water comes out of the sprayers	Both valves stay closed	Check function of valve in I/O test Check wiring and plugs / sockets on the I/O board
	Water comes out of both sprayers all the time	Both valves stay open	Check function of valve in I/O test Check wiring and plugs / sockets on the I/O board
	Water alternately flows from both nozzles for 1 minute and at full pressure from 1 nozzle for the other minute..	One of the valves stays open	Check function of valve in I/O test Check wiring and plugs / sockets on the I/O board
Motor valve grease drain See below overview Q4	Oil stays on the bottom.	Valve does not open	Check function of valve in I/O test
	Water comes in the grease container (bucket) and probably on the floor	Valve does not close	Check wiring and plugs / sockets on the I/O board
Motor valve sewer drain See below overview Q5	Water comes in the grease container (bucket) and probably on the floor	Valve does not open	Check function of valve in I/O test Check wiring and plugs / sockets on the I/O board
	Soap and grease still in unit after cleaning program	Valve does not close and water goes straight out, into the sewer	

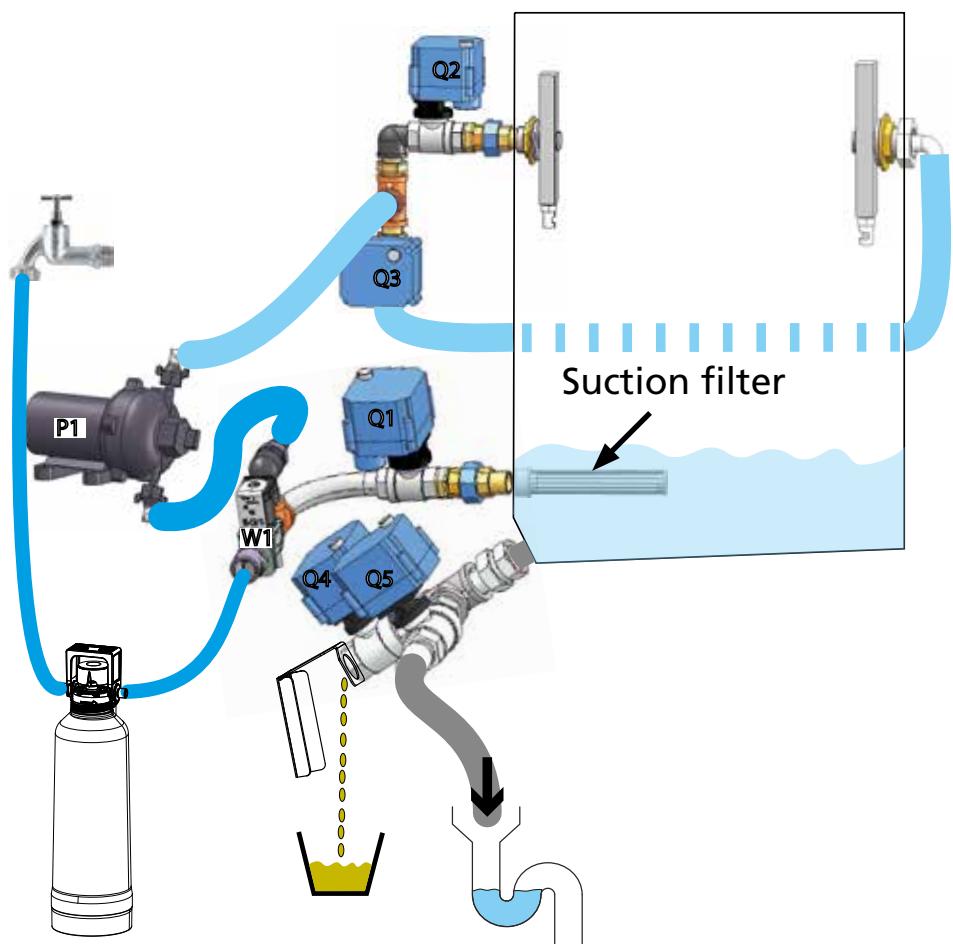
HYDRAULIC OVERVIEW

2 pumps system



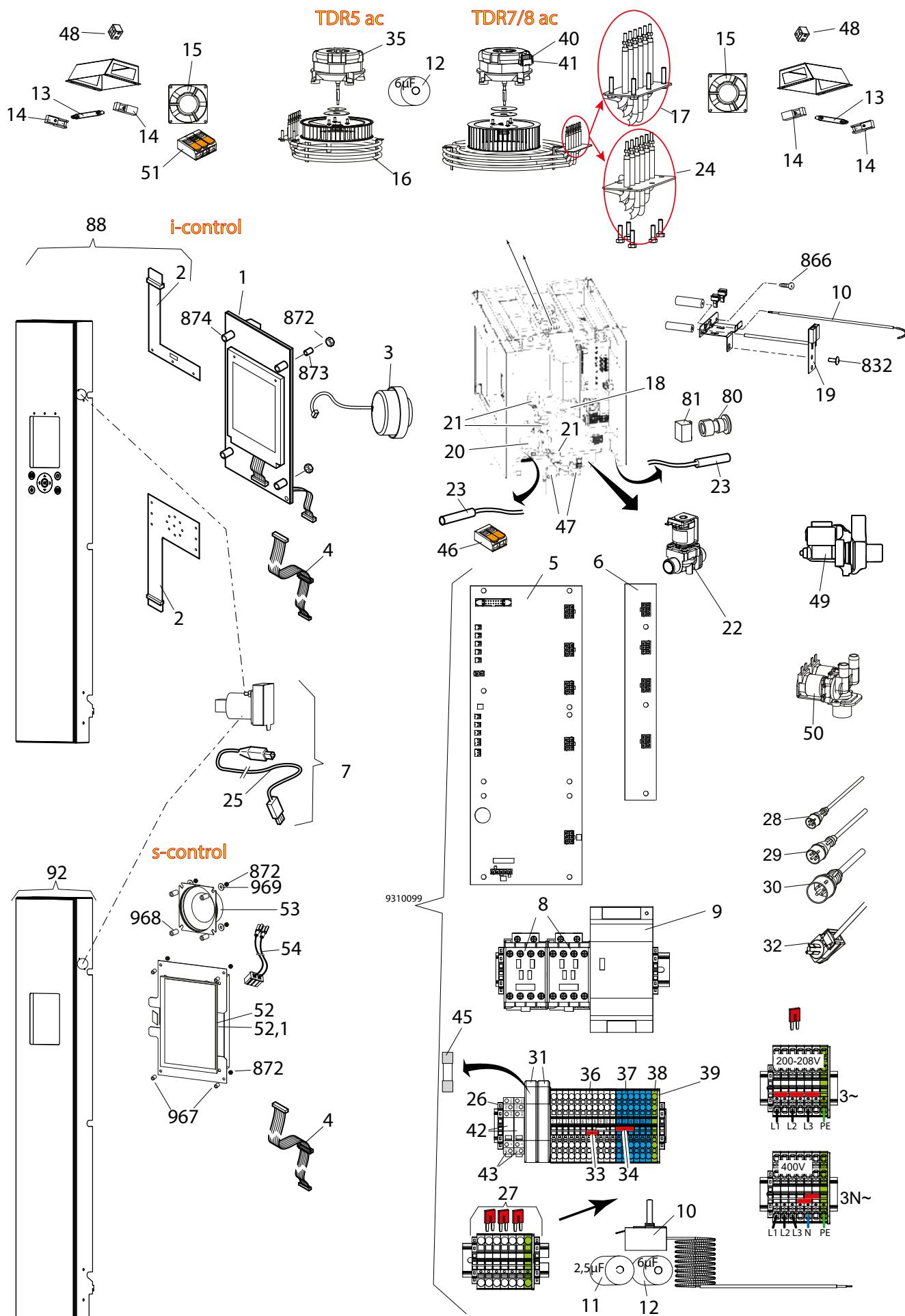
**Descaling filter
By-pass on zero!!**

1 pump system



**Descaling filter
By-pass on zero!!**

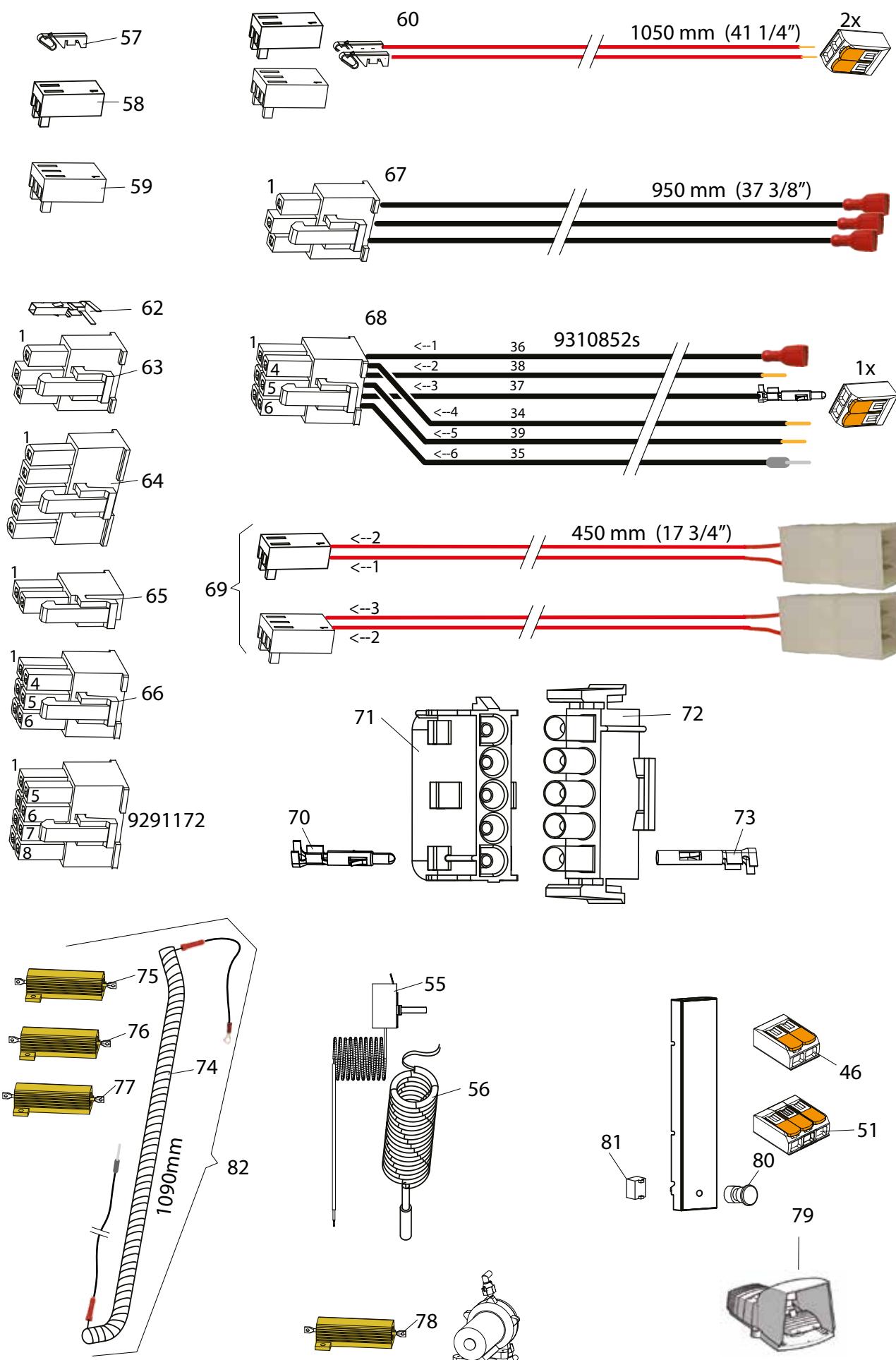
TDRAC, ELECTRICAL PARTS



TDRAC, PARTSLIST ELECTRICAL PARTS

Pos	Part nr.	Description	Qty	Pri	Comment
1	9172552s	CPU + LCD board i-control	1	1	Until the end of 2019
2	9172329	Keypad, set of 2	1	2	
3	9172362	Buzzer 12V	1	2	
4	9172314	Ribbon cable 14p	1	2	
5	9192400s	Power & I/O board	1	1	from ser nr 10008518
6	9192401s	Interface board	1	1	from ser nr 10008518
7	9310161s	USB socket, ass.	1		
8	3500069	Contactor	2	2	
9	9311016 s	Power Supply 24V 10A	1	1	
10	9040970	Thermostat 50-320°	1	2	
11	3701228	Capacitor 2,5µF	1	2	for rotor motor
12	9192034	Capacitor 6µF	1	2	for blower
13	9291001s	Lamp 500W	2	1	see 9312055s, lamp replacement kit
14	9311015	Lamp holder R7s ceramic	4	2	
15	8091005	Fan	2	1	
16	9292019s	Heating element 230 V, 5,4 KW	1	2	
17	9312058s	Heating element 12,4kW 230V	1	2	For 20A / 13,6kW or stacked 40A / 27,2kW units
17,1	9292018s	Heating element 9300 W 230V	1	2	For 16A / 10,5kW or stacked 31A / 10,5 kW units
18	9310070s	Gearmotor, complete with drive head	1	1	
19	9172310s	Temperature sensor PT 1000	1	1	
20	9311006s	Pump	1	1	
21	9311008s	Motor valve -2/2 1/2"	3	1	from ser nr 100085818
22	9311007s	Solenoid valve E 2/2 - 1/2" (reduced 9 ltr/min)	1	1	
23	3500020	Reed switch	2	2	
24	9312059s	Heating element 12,4kW 230V	2	2	For 20A / 13,6kW or 40A / 27,2kW units
24,1	9312080s	Heating element 9,3kW 230V	1	2	For 16A / 10,5kW or stacked 31A / 10,5 kW units
25	9291012	USB cable	0		
26	9191222	End Clamp Clipfix 35-5 PHX	10		
27	9310156s	Mains terminal block PT10	1		
28	9070028	Connecting cable with CEEform plug 16A 2,5 ²	1		
29	9070044	Connecting cable with CEEform plug 32A 4 ²	1		
30	3508921	Connecting cable with CEEform plug 63A 6 ²	1		
31	9191218	Fuse holder Euro ABB	2		
33	9191238	Plug-in bridge FBS 2-6 PHX	3		
34	9191237	Plug-in bridge FBS 3-6 PHX	1		
35	9298550s	Blower, ass. TDR5	1	2	
36	9191240	Terminal PT 4 (GY) 4 qmm PHX	13		
37	9191241	Terminal PT 4 (BU) 4 qmm PHX	7		
38	9191239	Terminal PT 4 PE (GN/YE) 4 qmm PHX	1		
39	9191223	End Cover D-PT 4 PHX	1		
40	9298551s	Blower, ass. TDR8ac	1	2	
41	9310154s	Blower, ass. TDR8ac (lower unit)	1	2	Until ser. nr. 100092266, the service kit 9311054s is necessary to mount this assembly.
42	9311044	Relay, 24V Allen Bradley (blue)	1	2	
43	9291141	Socket, relay Allen Bradley	3		
45	9191197	Fuse 10A, ceramic 32x6,3	2	1	
46	9291122	Connector, 2 pole	4		
47	9311013s	Motor valve -2/2 3/4"	2	1	
48	9171110	Connector, 2 pole ceramic	2		
49	9312083s	Drain pump	1	1	
50	9312085	Solenoid double valve 1/2" (reduced 9 ltr/min)	1	1	
51	9291123	Connector, 3 pole	2		
52	9292280s	CPU + LCD board s-control	1	1	From May 2019
52,1	9292282s	CPU + LCD board s-control, no WIFI	1	1	
53	9311046s	Speaker	1	2	
54	9311047	Cable, speaker s-control	1		

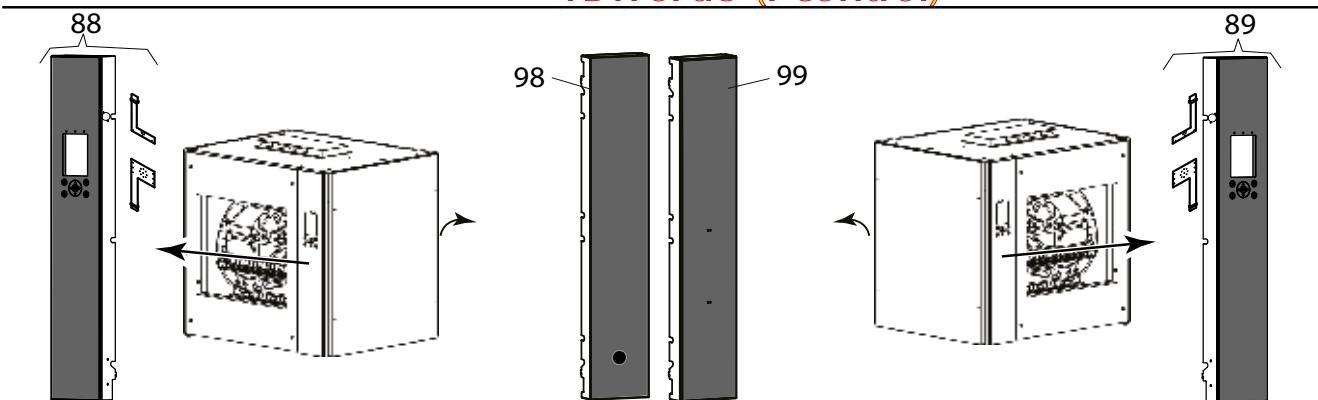
TDRAC, ELECTRICAL PARTS



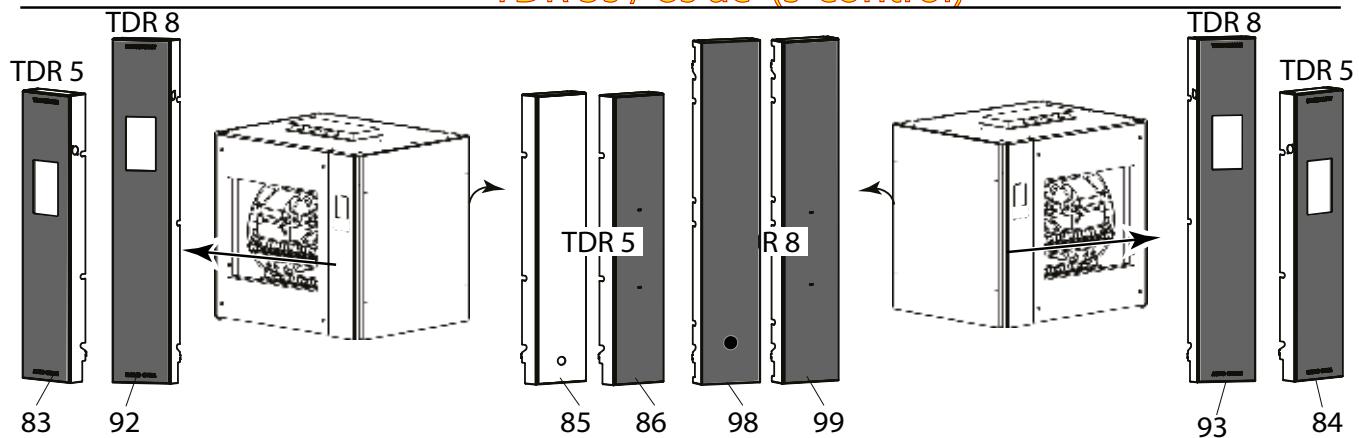
TDRAC, PARTSLIST ELECTRICAL PARTS

TDRAC, CONTROL PANELS

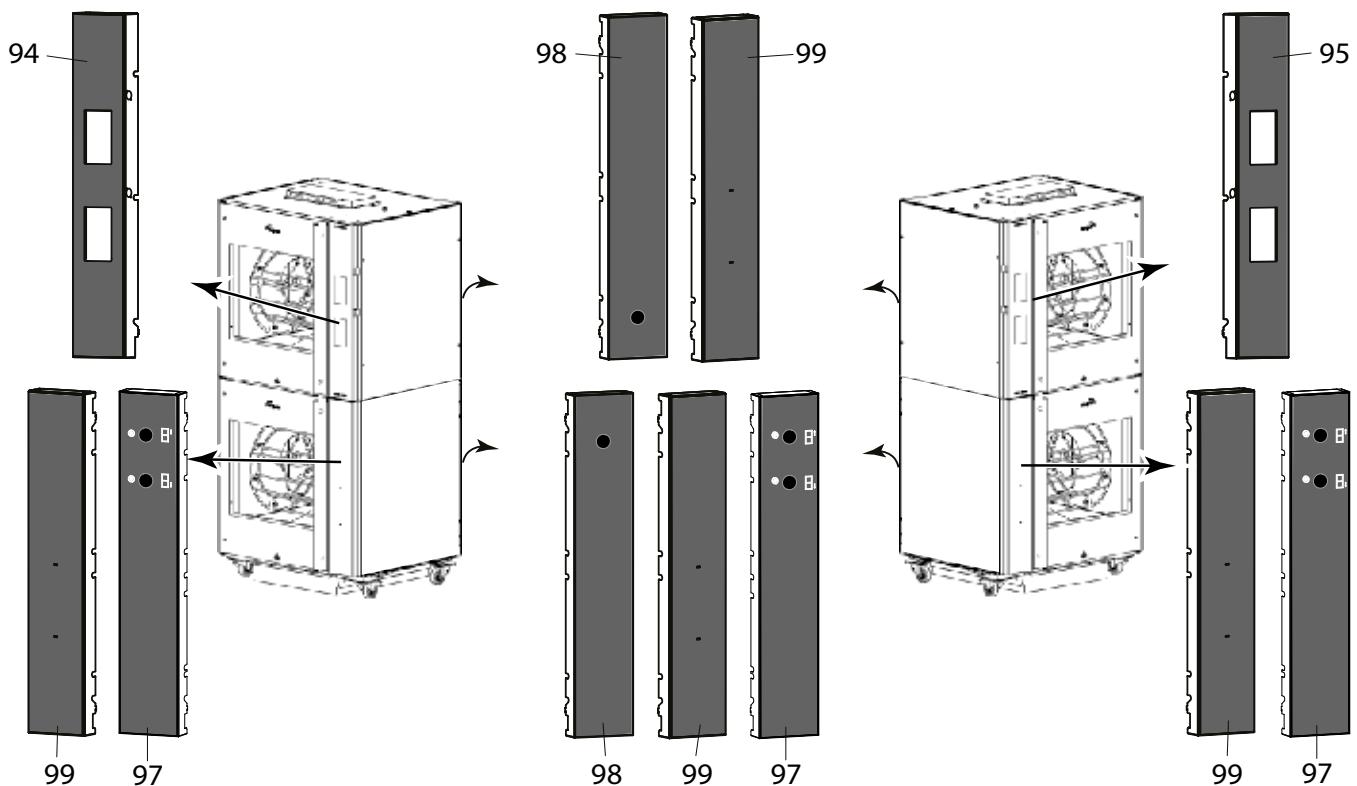
TDR 8i ac (i-control)



TDR 5s / 8s ac (s-control)



TDR 8+8s ac (s-control)



TDR5S AC, PARTSLIST CONTROL PANELS

Pos	Part nr.	Description	Qty	Priority	Comment
83	9318523s	Operator panel, ass.TDR5-s, Right-contr.	1	2	
84	9318524s	Operator panel, ass.TDR5-s, Left -contr.	1	2	
85	9314727s	Panel, customer side L+R, ass. TDR5, for rotor button	1		
85,1	9310302s	Conversion kit Pass through (5), incl door handle			
86	9318525s	Panel, customer side L+R, ass. TDR5	1		

TDR8I AC, PARTSLIST CONTROL PANELS

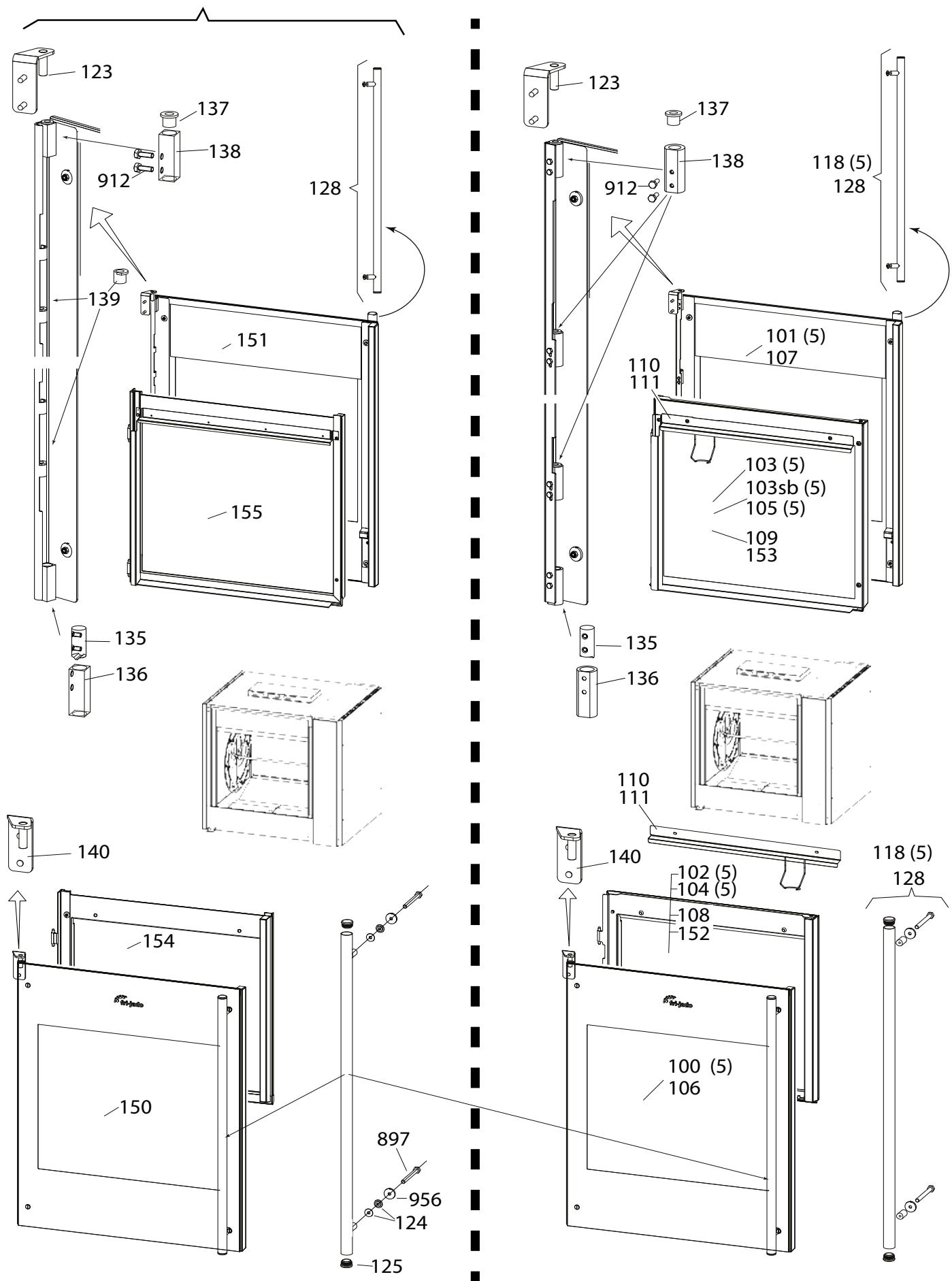
88	9318520s	Operator panel, ass.TDR8-i Right-contr	1	2	
89	9318521s	Operator panel, ass.TDR8-i, Left-contr	1	2	
98	9310150s	Panel, customer side L+R, ass. TDR8, with rotor button	1		
99	9318522s	Panel, customer side L+R, ass. TDR8	1		

TDR8S AC, PARTSLIST CONTROL PANELS

92	9318534s	Operator panel, ass.TDR8-s Right-contr	1	2	
93	9318535s	Operator panel, ass.TDR8-s, Left-contr	1	2	
94	9318536s	Operator panel, ass. 8+8-s, Right-contr	1	2	
95	9318537s	Operator panel, ass. 8+8 -s, Left-contr	1	2	
97	9318526s	Operator panel, ass. 8+8 with 2 rotor buttons		2	
98	9310150s	Panel, customer side L+R, ass. TDR8, with rotor button and door handle	1		
99	9318522s	Panel, customer side L+R, ass. TDR8	1		

TDRAC, DOORS

TDR7/8 ac untill serial number 100095331



TDR5 AC, DOORS

Pos	Part num- ber	Description	Qty	Prio- rity
		Outer doors TDR5 ac		
100	9318550s	Ass. Outer door Left turning TDR5ac from 100094859	1	2
101	9318551s	Ass. Outer door Right turning TDR5ac from 100094859	1	2
		Inner doors TDR5 ac from 100103281		
102	9318555s	Ass. Inner door Left turning TDR5ac from 100103281	1	2
103	9318556s	Ass. Inner door Right turning TDR5ac from 100103281	1	2
103sb	9318557s	Ass. Inner door Right turning TDR5ac SB from 100103281		
		Inner doors TDR5 ac until 100103280		
104	9318552s	Ass. Inner door Left turning TDR5ac until 100103280	1	2
105	9318554s	Ass. Inner door Right turning TDR5ac until 100103280	1	2

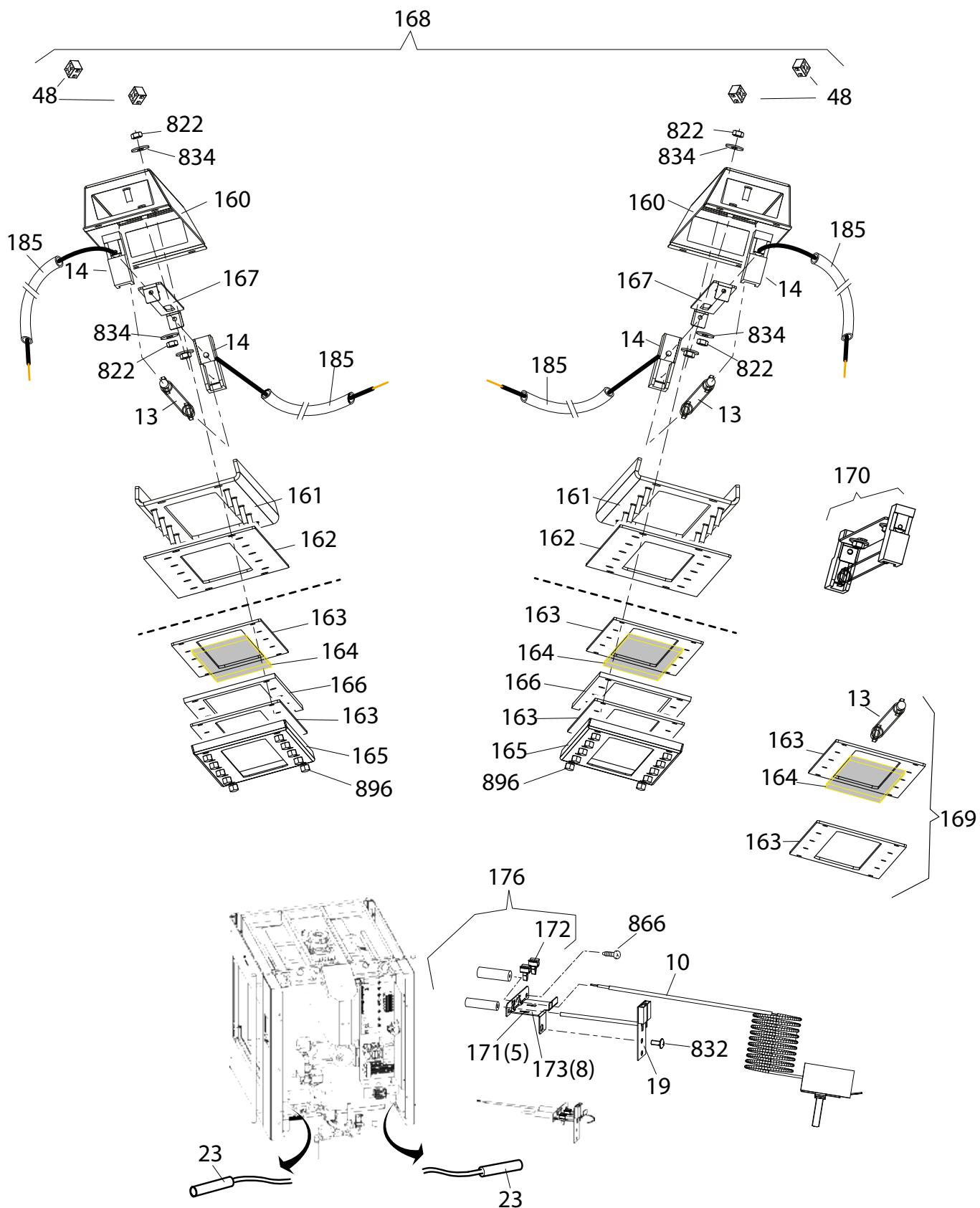
TDR8(+8)AC, OUTER DOORS

		Outer doors TDR8(+8) ac from serial number 100095332		
106	9318515s	Ass. Outer door Left turning TDR8ac from 100095332	1	2
107	9318516s	Ass. Outer door Right turning TDR8ac from 100095332	1	2
		Outer doors TDR8(+8) ac until serial number 100095331		
150	9318510s	Ass. Outer door Left turning TDR8ac until 100095331	1	2
151	9318513s	Ass. Outer door Right turning TDR8ac until 100095331	1	2

TDR8(+8)AC, INNER DOORS

		Inner doors TDR8(+8) ac from 100104167		
108	9318547s	Ass. Inner door Left turning TDR8ac from 100104167	1	2
109	9318549s	Ass. Inner door Right turning TDR8ac from 100104167	1	2
		Inner doors TDR8(+8) ac from 100095332 until 100104166		
152	9318517s	Ass. Inner door Left turning TDR8ac from 100095332 until 100104166	1	2
153	9318519s	Ass. Inner door Right turning TDR8ac from 100095332 until 100104166	1	2
		Inner doors TDR8(+8) ac until 100095331		
154	9318527s	Ass. Inner door Left turning TDR8ac until 100095331	1	2
155	9318529s	Ass. Inner door Right turning TDR8ac until 100095331	1	2
		Associated door parts		
110	9312183	Cover with soap holder TDR5ac	2	0
111	9312182	Cover with soap holder TDR8ac	2	0
118	9298100s	Doorhandle set TDR5		
123	9310411	Hinge, top right	1	
124	3702342	Collar bush 10x5x3,5	16	
125	2103209	Plug Ø 30mm	4	
128	9298101s	Doorhandle set TDR8		
135	9312014	Positioning pin, door hinge	2	
136	9312112	Bearing bush, lower hinge	2	
137	9172054	Collar bearing, bronze	2	
138	9312111	Bearing block, upper hinge	2	
139	9172122	Collar bearing, modified, bronze	4	
140	9310410	Hinge, top left	1	
145	9312021s	Doorgasket repair kit, first generation inner doors (until serial nr 100095331)		

TDRAC, LIGHTING AND SENSORS

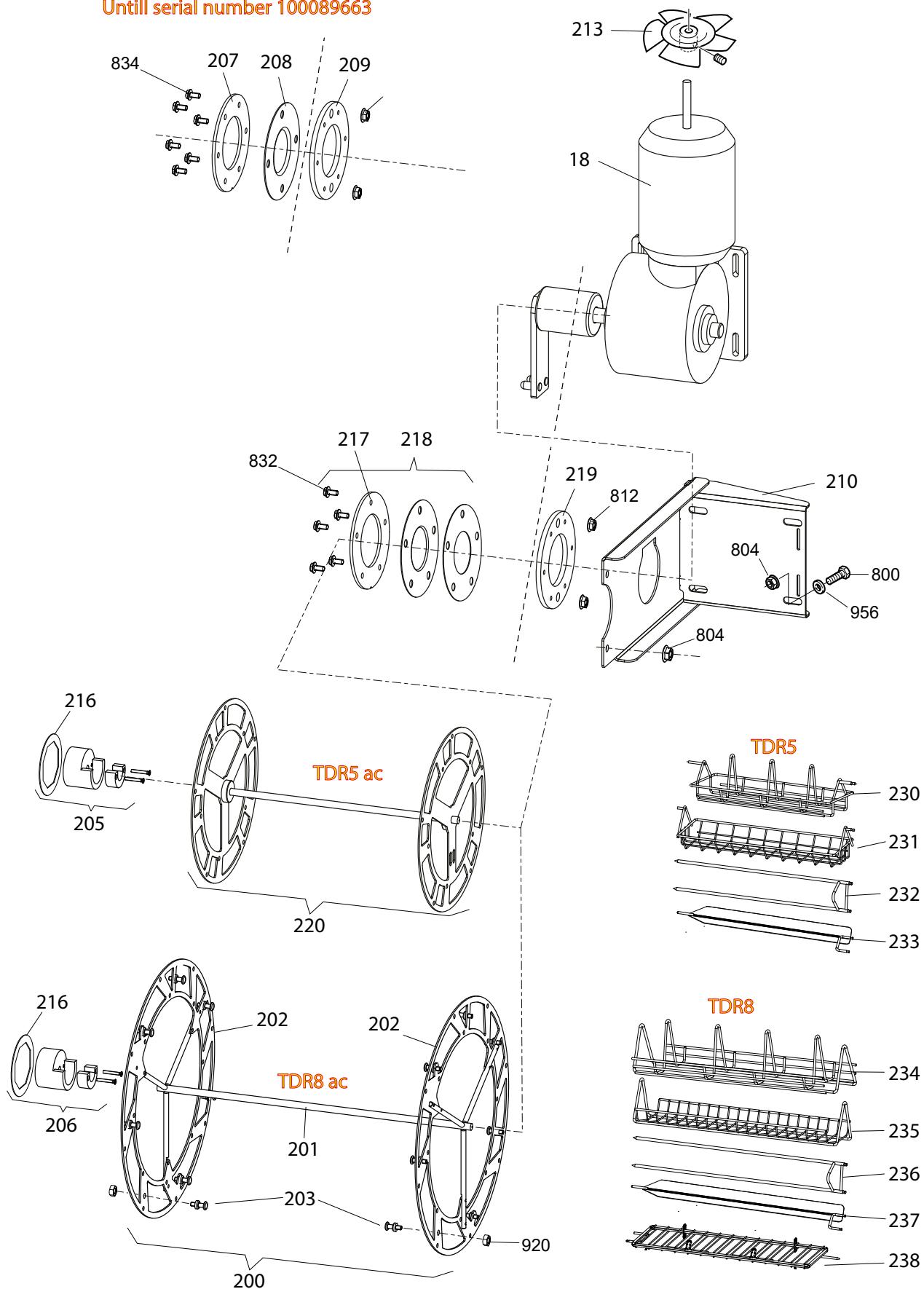


TDRAC, LIGHTING AND SENSORS

Pos	Part nr.	Description	Qty	Priority	Comment
10	9040970	Thermostat 50-320°	1	2	
13	9291001s	Lamp 500W	2	1	see 9312055s, lamp replacement kit
14	9311015	Lamp holder R7s ceramic	4	2	
19	9172310s	Temperature sensor PT 1000	1	1	
23	3500020	Reed switch	2	2	
48	9171110	Connector, 2 pole ceramic	2		
160	9314113	Cover, lamp	2		
161	9314114	Mounting bracket, lamp fixture.	2		
162	9312054	Seal, top	2		
163	9312055	Seal, light (for lamp 500W)	2	1	
164	9312020	Glass, oven illumination	2	1	
165	9314330	Cover profile, oven illumination	2		
166	9314331	Spacer plate	2		
167	9314334	Bracket, lamp holder.	2		
168	9310071s	Service kit, 2 lamp fixtures		0	
169	9312055s	Lamp replacement kit		1	
170	9311029s	Lamp holder kit			
171	9314785s	Bracket, sensors TDR5ac	1		
172	9110072	Clamp	2		
173	9294069s	Bracket, sensors TDR8ac	1		
176	9313022s	Probe seal kit.		2	
185	4310067	Glass sleeve	2 Mtr	0	0

TDRAC, ROTOR

Until serial number 100089663



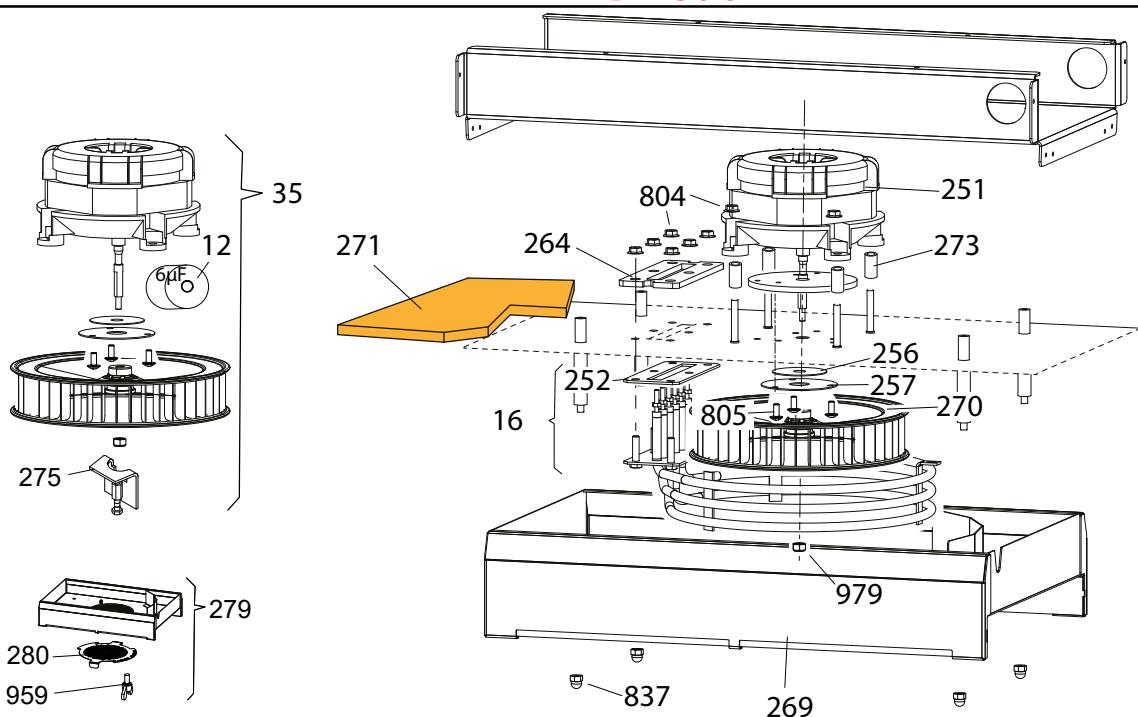
TDRAC, PARTSLIST ROTOR

EMPTY PAGE

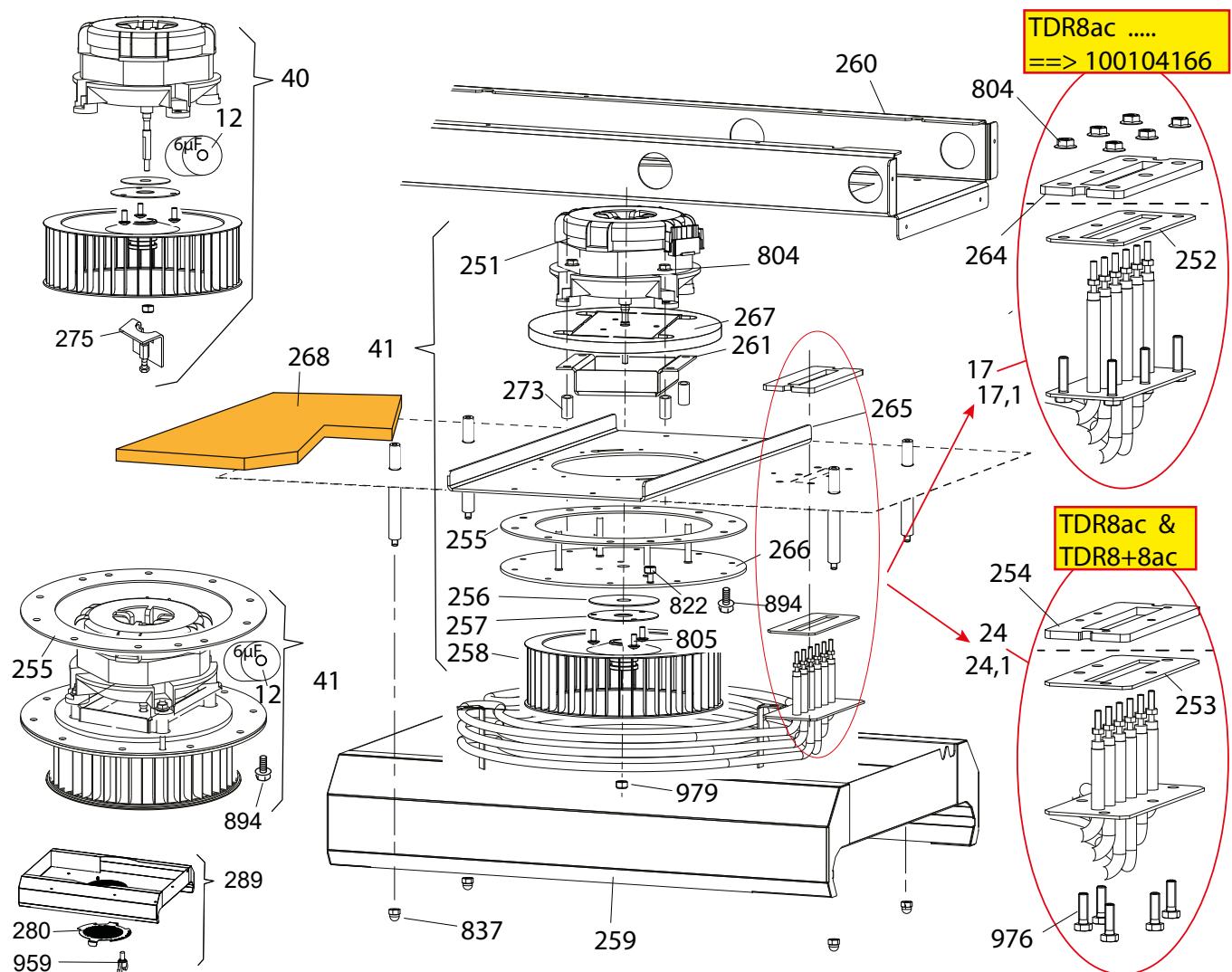
EMPTY PAGE

TDRAC, BLOWER & HEATING

TDR 5ac



TDR 8 ac / TDR 8+8 ac



TDR5AC, PARTSLIST BLOWER & HEATING

Pos	Part nr.	Description	Qty	Priority	Comment
12	9192034	Capacitor 6µF	1	2	
16	9292019s	Heating element 230 V, 5.4 KW	1	2	
35	9298550s	Blower, ass. TDR5	1	2	
251	9293020s	Blower motor, with conversion cable			

TDR8AC, PARTSLIST BLOWER & HEATING UNTILL SERIAL NR. 100104166

12	9192034	Capacitor 6µF	1	2	
17	9312058s	Heating element 12,4kW 230V	1	2	For 20A / 13,6kW or stacked 40A / 27,2kW units
17,1	9292018s	Heating element 9300 W 230V	1	2	For 16A / 10,5kW or stacked 31A / 10,5 kW units
40	9298551s	Blower, ass. TDR8ac	1	2	
251	9293020s	Blower motor, with conversion cable			

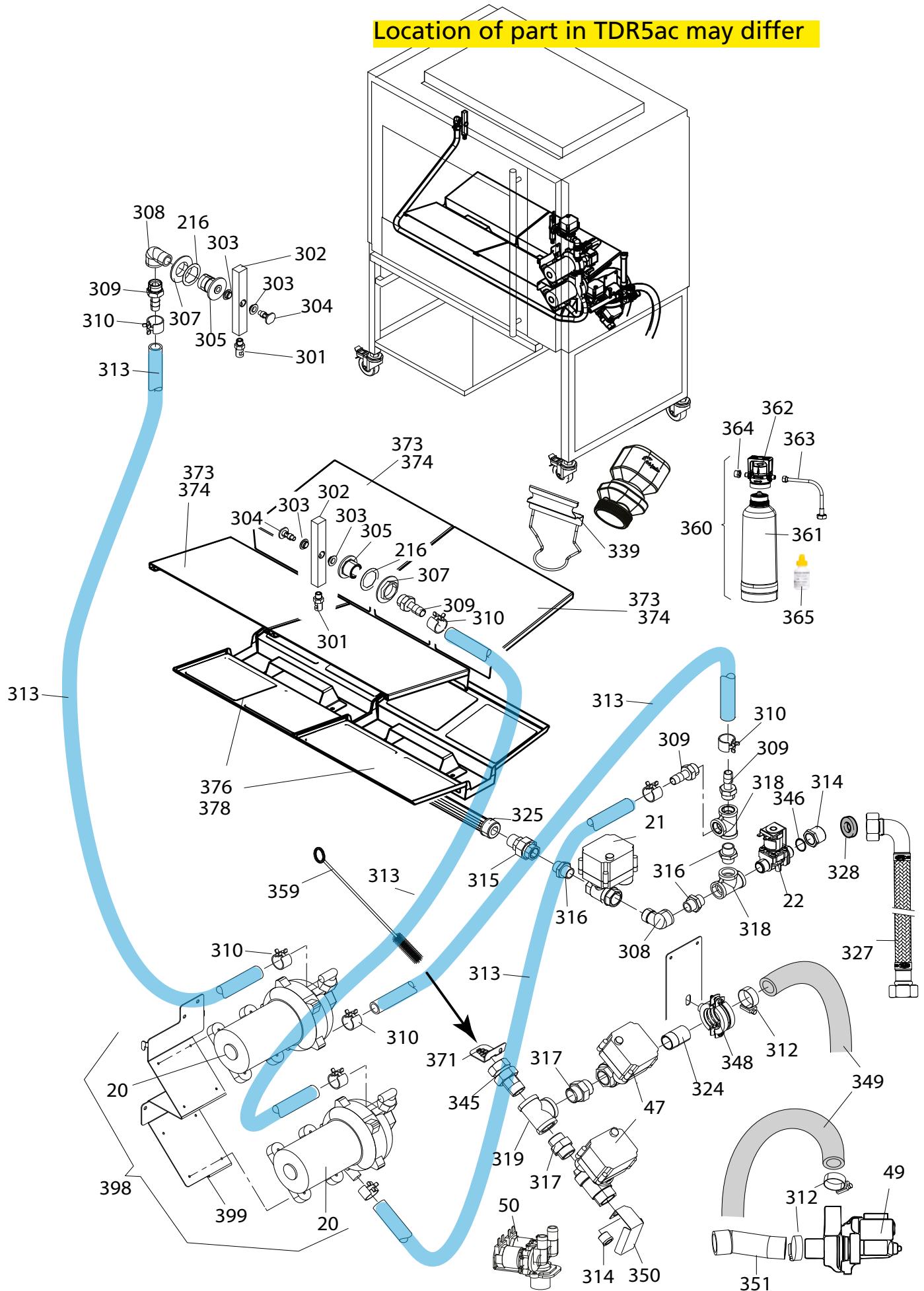
TDR8AC FROM 100104167 AND TDR8+8AC, BLOWER & HEATING

12	9192034	Capacitor 6µF	1	2	
24	9312059s	Heating element 12,4kW 230V	2	2	For 20A / 13,6kW or 40A / 27,2kW units
24,1	9312080s	Heating element 9,3kW 230V	1	2	For 16A / 10,5kW or stacked 31A / 10,5 kW units
40	9298551s	Blower, ass. TDR8ac	1	2	
41	9310154s	Blower, ass. TDR8ac (lower unit)	1	2	Untill ser. nr. 100092266, the service kit 9311054s is necessary to mount this assembly.
251	9293020s	Blower motor, with conversion cable			

TDRAC, ASSOCIATED PARTS BLOWER & HEATING

252	9194489	Gasket heating element, 6 holes	1	2	
253	9312082	Gasket heating element, 5 holes	1	2	
254	9314528	Pressure plate, heating element	1		
255	9312018	Seal, Fan suspension	1	1	
256	3702325	Shaft seal	1	1	
257	9294007	Pressure ring	1		
258	3701273	Turbine, forward inclined Ø200x61	1		
259	9310419	Blower panel TDR8ac	1		
260	9314139	Reinforcement plate, blower panel	1		
261	9314137	Mounting bracket, blower motor	1		
264	9294168	Pressure plate, heating element	1		
265	9314138	Suspension plate, blower motor	1		
266	9314136	Mounting plate, blower motor	1		
267	9313018	Insulation, blower motor	1		
268	9313011	Insulation top TDR8ac	1		
269	9310257	Blower panel TDR5ac	1		
270	3701218	Turbine, Ø200x43	1		
271	931pk02	Insulation top TDR5ac	1		
273	9312075	Spacer 20,5 mm	4		
279	9310313s	Blower panel TDR5ac with lose grid			
280	9314205	Grid			
289	9310055s	Blower panel TDR8ac with lose grid			

TDRAC, CLEANING SYSTEM FROM SERIAL NUMBER 100108720

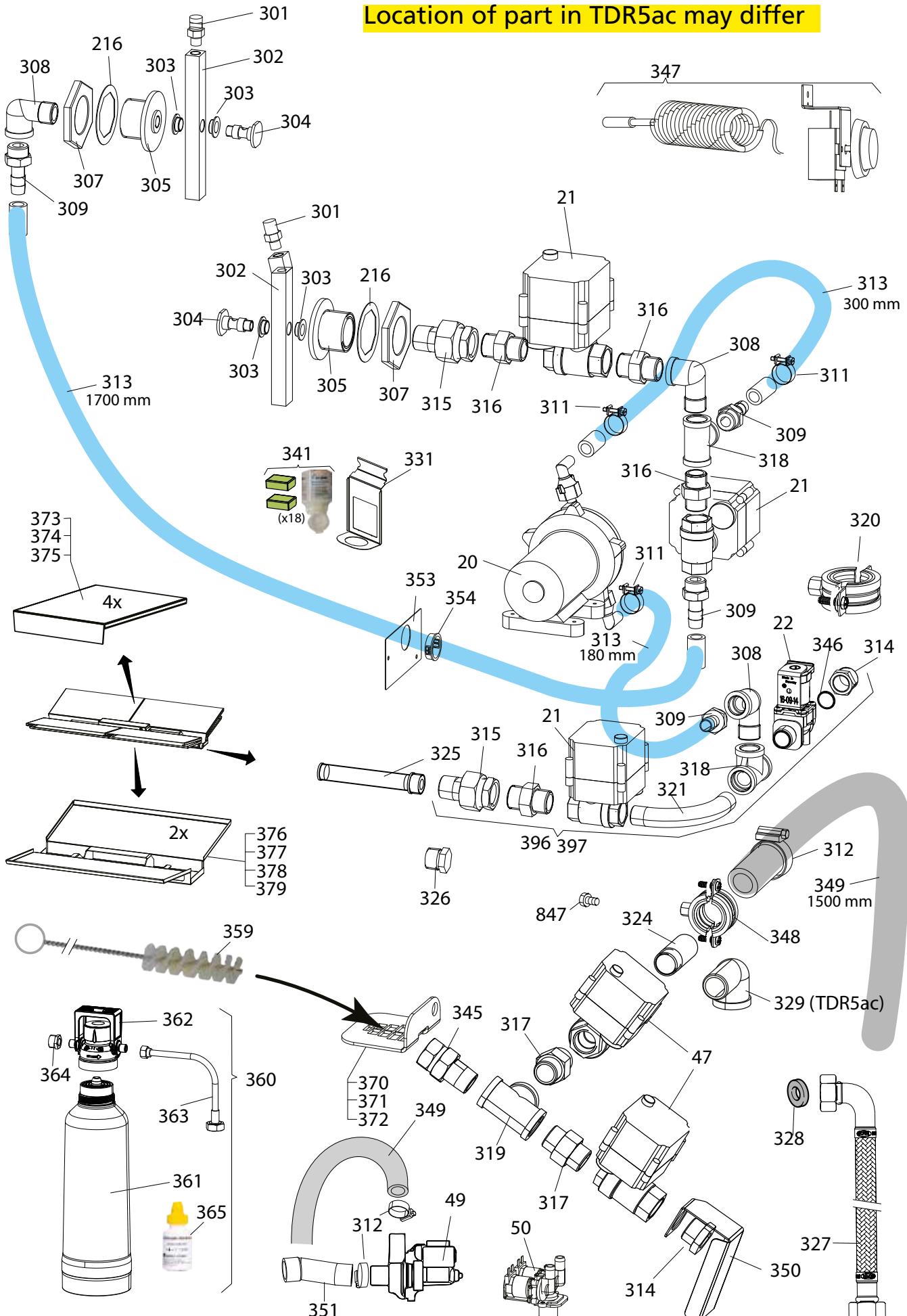


TDRAC, PARTSLIST CLEANING SYSTEM FROM SERIAL NR 100108720

Pos	Part nr.	Description	Qty	Pri- ority
20	9311006s	Pump	1	1
21	9311008s	Motor valve -2/2 1/2"	3	1
22	9311007s	Solenoid valve E 2/2 - 1/2" (reduced 9 ltr/min)	1	1
47	9311013s	Motor valve -2/2 3/4"	2	1
49	9312083s	Drain pump	1	1
50	9312085	Solenoid double valve 1/2" (reduced 9 ltr/min)	1	1
216	9312019	Seal	3	2
301	9301007	Nozzle, spoon shape	2	
302	9312117	Spray arm TDR5ac and 8ac	2	
303	9311014	Collar bearing, Ø12xø10	4	1
304	9312012	Shaft , spray arm	2	2
305	9312011	Adapter, spray arm	2	
307	9311021	Nut, 3/4"	2	
308	3721050	Elbow threaded 1/2" (F-M) BSP	4	
309	9311011	Hose Pillar 1/2" (M) SS	4	
310	9311038	Hose clamp, 19-23 mm	6	
311	9311018	Hose clamp, 19-21 mm	6	
312	6000032	Hose clamp, 26-38 mm	2	
313	9301108	Hose 13x23	2,2 m	
314	9311028	Reducing bushing 3/4"x1/2", SS	1	
315	9311009	Union conicle 1/2" (M-F) SS	3	
316	3721047	Hexagon nipple threaded 1/2" (M-M) BSP	7	
317	3721029	Hexagon nipple threaded 3/4" (M-M) BSP	2	
318	3721046	Tee threaded 1/2" (F-F-F) BSP	3	
319	9301028	Tee threaded 3/4" (F-F-F) BSP	1	
320	2650194	Clamp, suspension, 26-30	1	
321	9311010	Bend 90° threaded 1/2" (M-M) SS	1	
324	9301006	Welding nipple, 3/4"	1	
325	9310401s	Suction filter	1	2
326	9313026	Plug 1/2"		
327	9191203	Water supply hose	1	
328	9191227	Gasket Ø24xø16x2	1	1
329	9301031	Elbow threaded 3/4" (F-M) BSP	1	
331	9314435	Deep-clean cartridge holder	1	1
339	9312163	Cartridge holder	1	2
341	9312078	Cleaning Tabs, box 36 Pcs + 18 DC Cartridge		
345	9301027	Union, conicle 3/4" (M-F) SS	1	

Pos	Part nr.	Description	Qty	Pri- ority
346	9311033	O-ring	1	
347	9310157s	Heat tracing kit		
348	2650217	Clamp, suspension, 32-38	1	
349	9301059	Hose, ø25xØ33	1,5mtr	
350	9314070	Splash guard	1	
351	9311053	Preformed hose	1	
353	9314130	Suspension, Hose	1	
354	9171015	Grommet Ø 33 mm	3	
359	9191136	Pipe brush	1	
360	9308010	Water filtration system		1
361	9301073	Replacement filter cartridge		1
362	9301070	Filter head		
363	9301071	Hose 3/8"x 3/4" x 1,5 Mtr		
364	9301061	Reducing ring 3/4" x 3/8"		
365	9301074	Carbonate hardness test kit		
370	9314764	Grid, drain TDR5	1	
371	9314542	Grid, drain TDRac	1	
372	9314195	Grid, drain TDR8 until 100104166	1	
373	9314765	Grease cover TDR5ac	4	
374	9314529	Grease cover TDR8+8ac and TD-R8ac from 100104167	4	
375	9314184	Grease cover TDR8ac until 100104166	4	
376	9310328s	Filter screen TD-R5ac from serial nr 100103281	2	
377	9310272s	Filter screen TDR5ac, until 100103280	2	
378	9310208s	Filter screen TDR8+8ac and TD-R8ac from 100104167	2	
379	9310405s	Filter screen TDR8ac until 100104166	2	
396	9310277s	Water supply assembly, TDR5ac		
397	9310087s	Water supply assembly, TDR8ac		
398	9310098s	2 Pumps conversion kit with wiring		
399	9314117	Bracket for 2 pumps	1	

TDRAC, CLEANING SYSTEM UNTILL SERIAL NUMBER 100108719

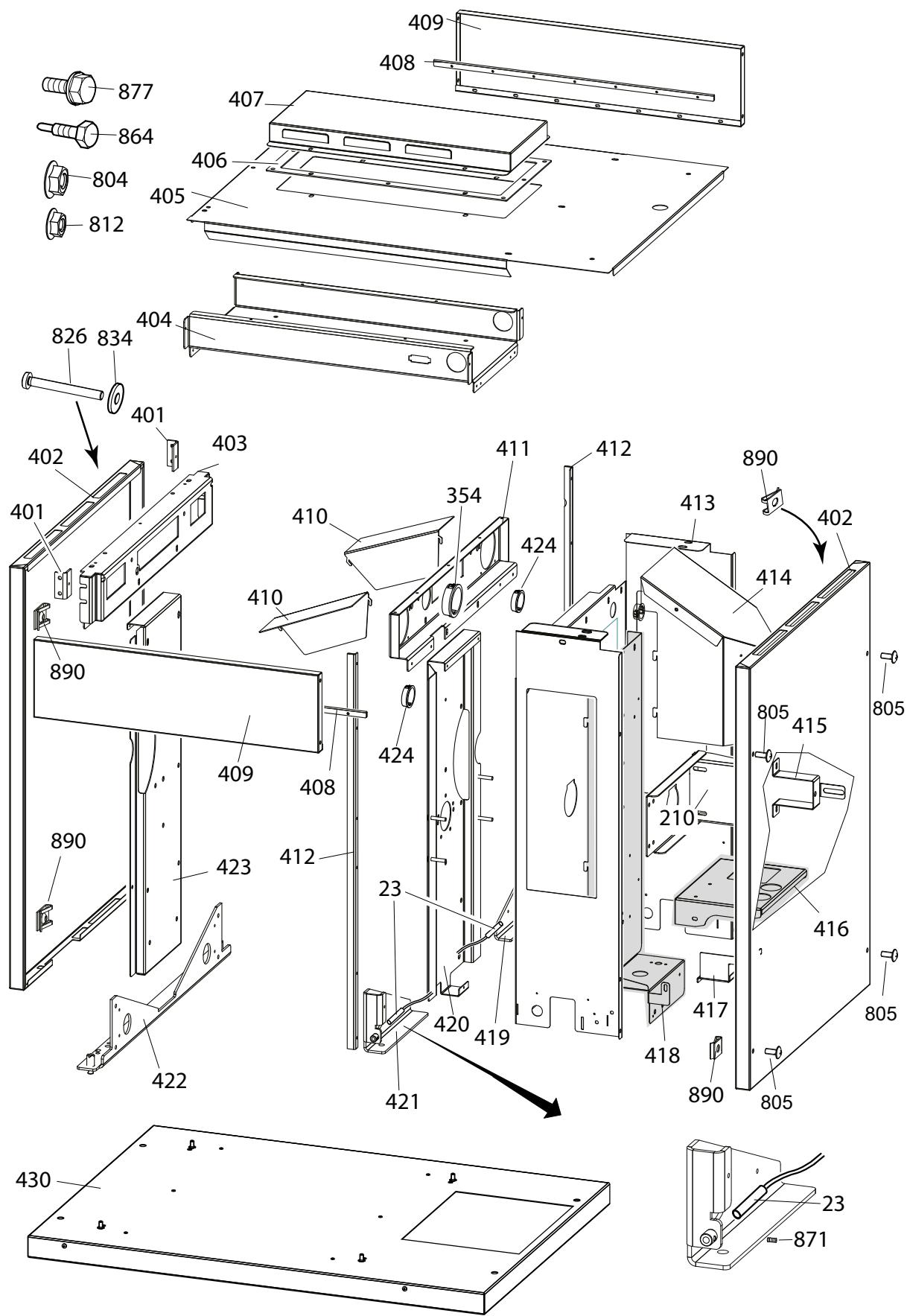


TDRAC, PARTSLIST CLEANING SYSTEM

Pos	Part nr.	Description	Qty	Pri- ority
20	9311006s	Pump	1	1
21	9311008s	Motor valve -2/2 1/2"	3	1
22	9311007s	Solenoid valve E 2/2 - 1/2" (reduced 9 ltr/min)	1	1
47	9311013s	Motor valve -2/2 3/4"	2	1
49	9312083s	Drain pump	1	1
50	9312085	Solenoid double valve 1/2" (reduced 9 ltr/min)	1	1
216	9312019	Seal	3	2
301	9301007	Nozzle, spoon shape	2	
302	9312117	Spray arm TDR5ac and 8ac	2	
303	9311014	Collar bearing, Ø12xø10	4	1
304	9312012	Shaft , spray arm	2	2
305	9312011	Adapter, spray arm	2	
307	9311021	Nut, 3/4"	2	
308	3721050	Elbow threaded 1/2" (F-M) BSP	4	
309	9311011	Hose Pillar 1/2" (M) SS	4	
310	9311038	Hose clamp, 19-23 mm	6	
311	9311018	Hose clamp, 19-21 mm	6	
312	6000032	Hose clamp, 26-38 mm	2	
313	9301108	Hose 13x23	2,2 m	
314	9311028	Reducing bushing 3/4"x1/2", SS	1	
315	9311009	Union conicle 1/2" (M-F) SS	3	
316	3721047	Hexagon nipple threaded 1/2" (M-M) BSP	7	
317	3721029	Hexagon nipple threaded 3/4" (M-M) BSP	2	
318	3721046	Tee threaded 1/2" (F-F-F) BSP	3	
319	9301028	Tee threaded 3/4" (F-F-F) BSP	1	
320	2650194	Clamp, suspension, 26-30	1	
321	9311010	Bend 90° threaded 1/2" (M-M) SS	1	
324	9301006	Welding nipple, 3/4"	1	
325	9310401s	Suction filter	1	2
326	9313026	Plug 1/2"		
327	9191203	Water supply hose	1	
328	9191227	Gasket Ø24xø16x2	1	1
329	9301031	Elbow threaded 3/4" (F-M) BSP	1	
331	9314435	Deep-clean cartridge holder	1	1
341	9312078	Cleaning Tabs, box 36 Pcs + 18 DC Cartridge		
345	9301027	Union, conicle 3/4" (M-F) SS	1	
346	9311033	O-ring	1	

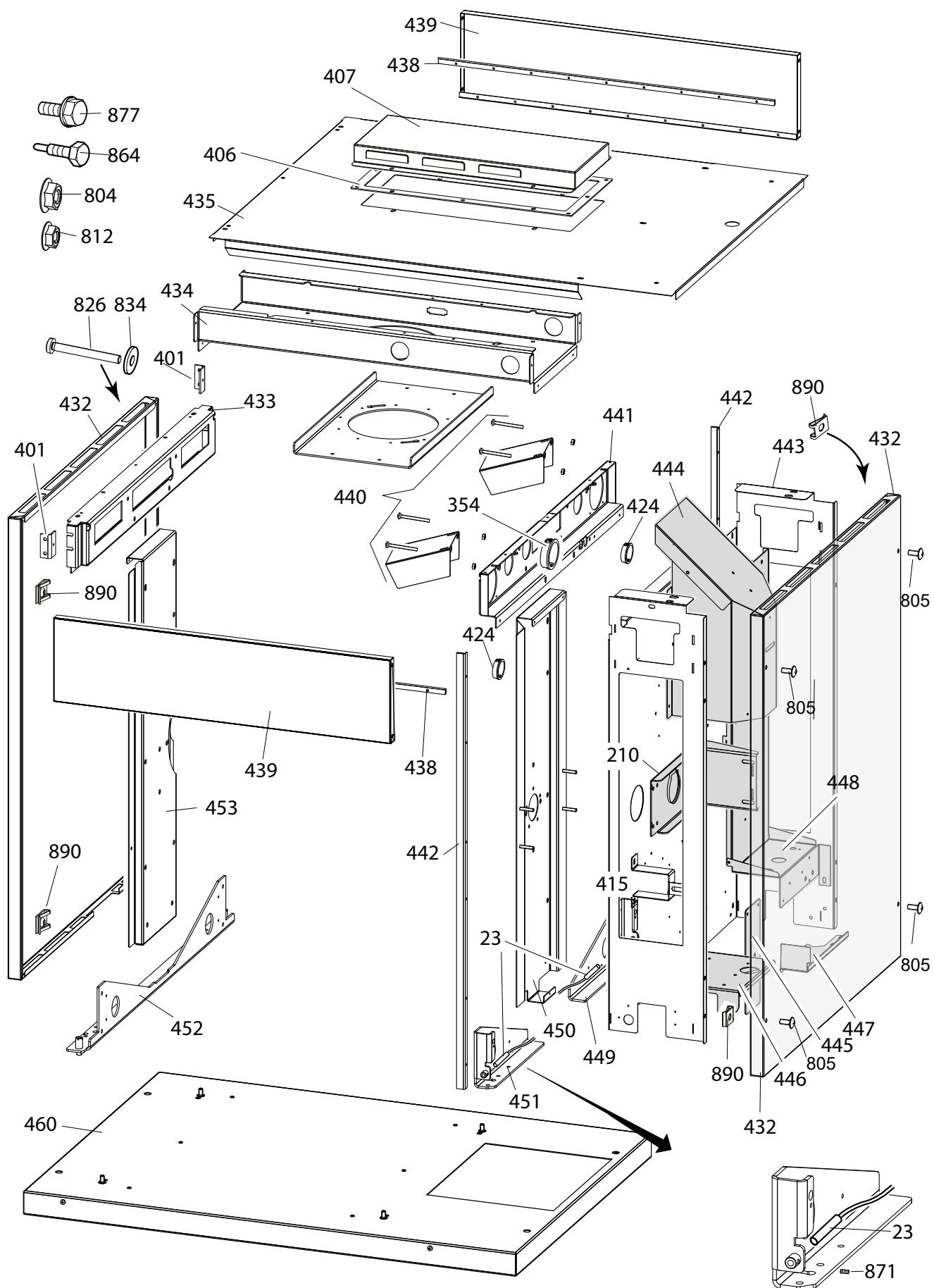
Pos	Part nr.	Description	Qty	Pri- ority
347	9310157s	Heat tracing kit		
348	2650217	Clamp, suspension, 32-38	1	
349	9301059	Hose, ø25xØ33	1,5mtr	
350	9314070	Splash guard	1	
351	9311053	Preformed hose	1	
353	9314130	Suspension, Hose	1	
354	9171015	Grommet Ø 33 mm	3	
359	9191136	Pipe brush	1	
360	9308010	Water filtration system		1
361	9301073	Replacement filter cartridge		1
362	9301070	Filter head		
363	9301071	Hose 3/8"x 3/4" x 1,5 Mtr		
364	9301061	Reducing ring 3/4" x 3/8"		
365	9301074	Carbonate hardness test kit		
370	9314764	Grid, drain TDR5	1	
371	9314542	Grid, drain TDRac	1	
372	9314195	Grid, drain TDR8 untill 100104166	1	
373	9314765	Grease cover TDR5ac	4	
374	9314529	Grease cover TDR8+8ac and TD-R8ac from 100104167	4	
375	9314184	Grease cover TDR8ac untill 100104166	4	
376	9310328s	Filter screen TD-R5ac from serial nr 100103281	2	
377	9310272s	Filter screen TDR5ac, untill 100103280	2	
378	9310208s	Filter screen TDR8+8ac and TD-R8ac from 100104167	2	
396	9310277s	Water supply assembly, TDR5ac		
397	9310087s	Water supply assembly, TDR8ac		
379	9310405s	Filter screen TDR8ac untill 100104166	2	

TDR5AC, SHEET METAL



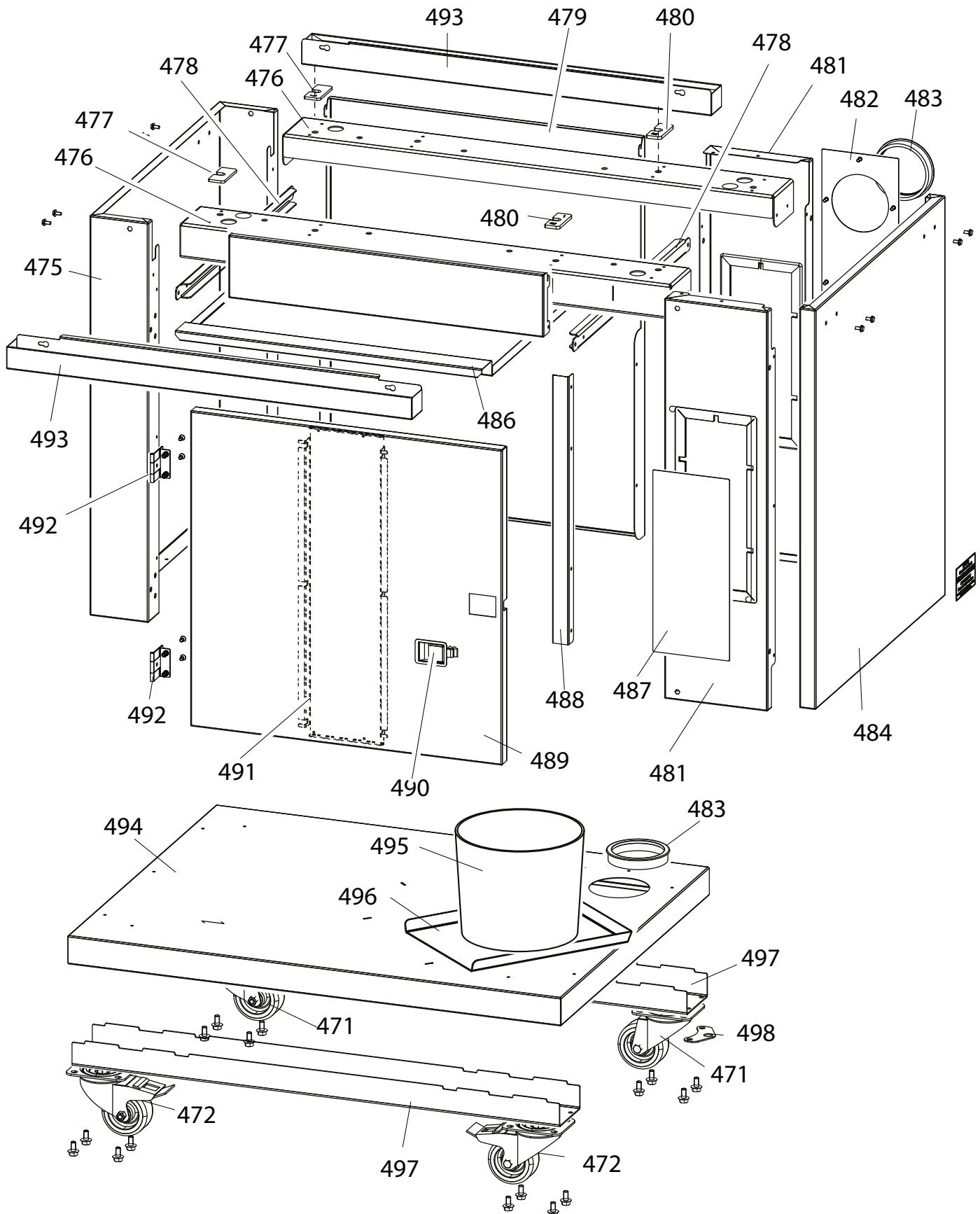
TDR5AC, PARTSLIST SHEET METAL

TDR8AC, SHEET METAL



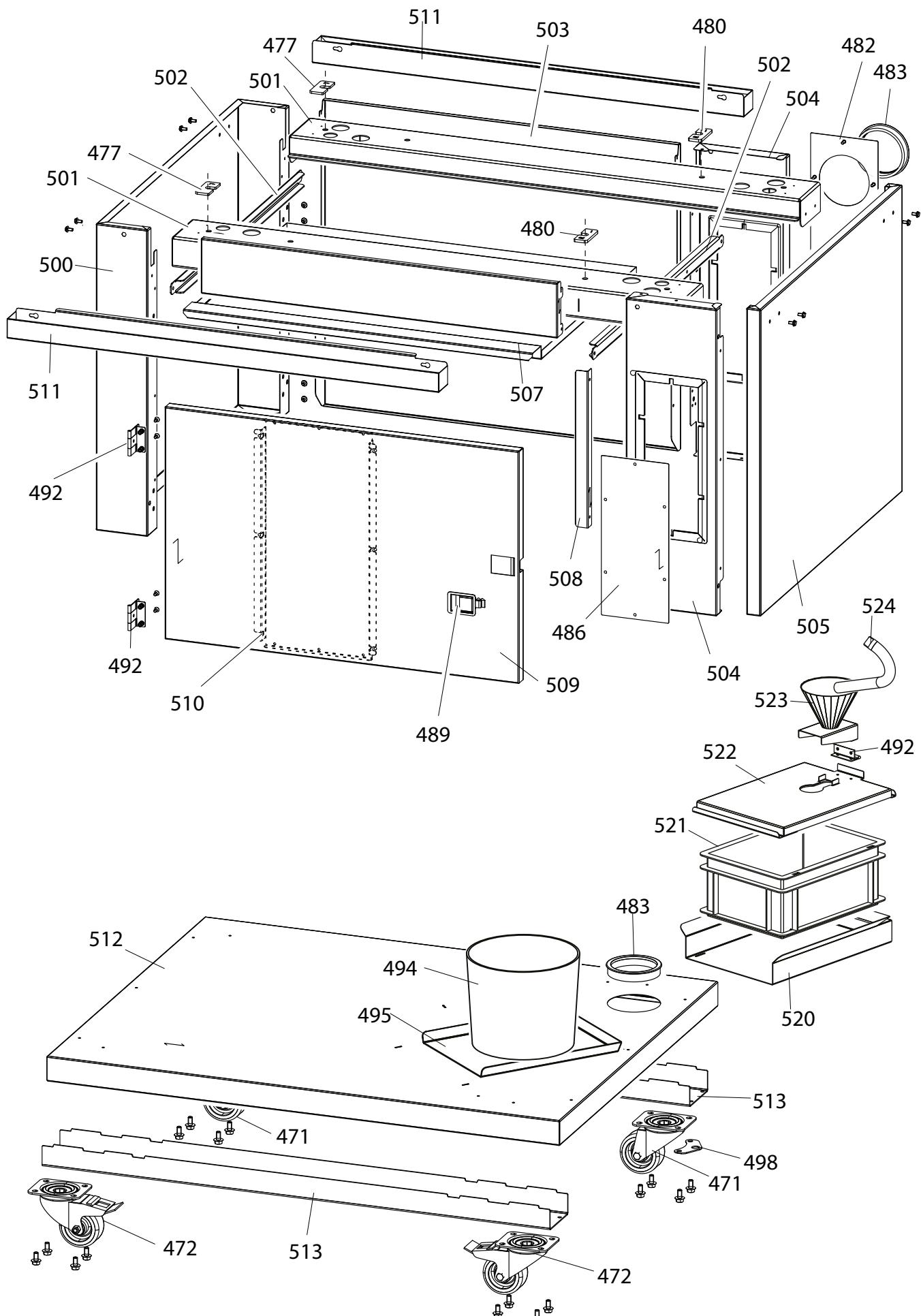
TDR8 AC, PARTSLIST SHEET METAL

TDR5 AC, UNDERFRAME



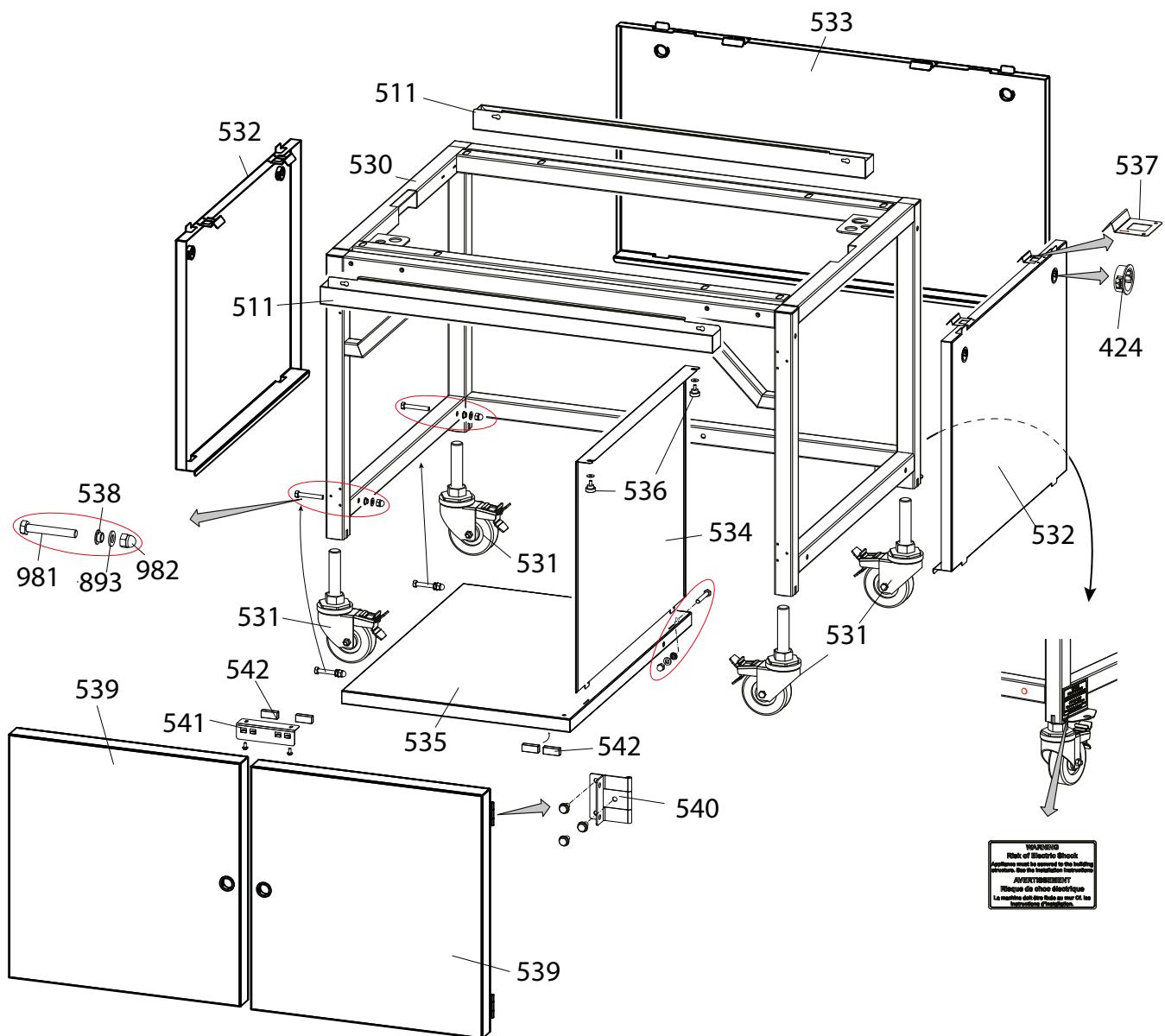
TDR5 AC, PARTSLIST UNDERFRAME

TDR8 AC, UNDER FRAME



TDR8 AC, PARTSLIST UNDER FRAME

TDR8 AC, OPEN UNDERFRAME

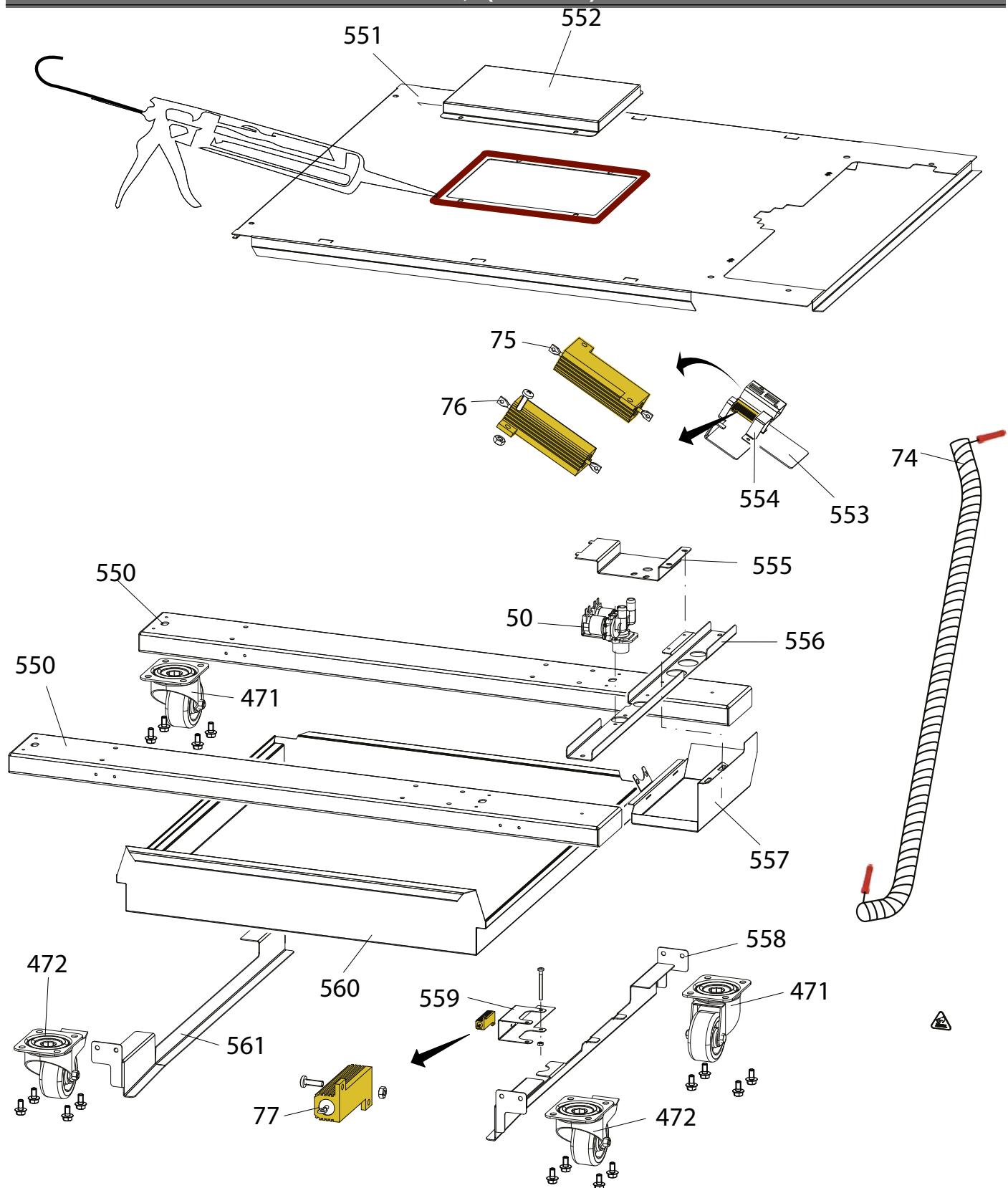


WARNING
Risk of Electrical Shock
Appliance must be connected to the building
electrical system through a properly grounded
outlet.
AVERTISSEMENT
Risque de choc électrique
La machine doit être raccordée au mur CI, le
circuit doit être correctement mis à la terre.

TDR8 AC, PARTSLIST OPEN UNDERFRAME

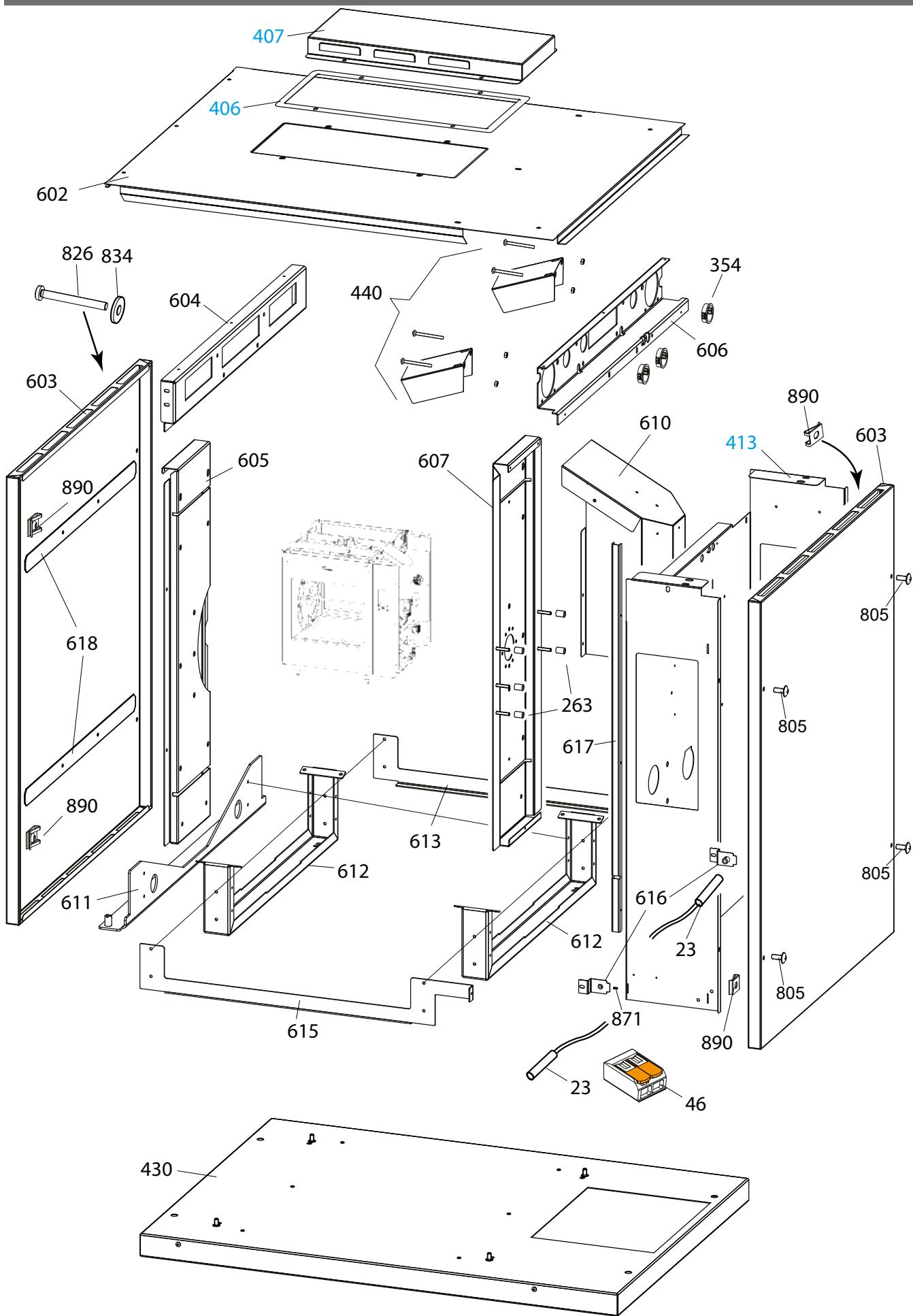
Pos	Part nr.	Description	Qty	Priority	Comment
424	9070840	Grommet Ø 23 mm	6		
511	9314320	Drip tray	2		
530	9310488	Welded frame	1		
531	9190177	Castor ass.	4		
532	9314603	Side panel L/R ass.	2		
533	9314610	Rear Panel ass.	1		
534	9344117	Center panel	1		
535	9314611	Bottom	1		
536	9191176	Knurled knob	2		
537	9314604	Spring	6		
538	9191102	Collar bearing	3		
539	9314614	Door ass.	2		
540	9312152	Hinge	4		
541	9314615	Door stop	1		
542	9191182	Magnet neodymium	4		

TDR8+8 AC, (EXTRA) PARTS



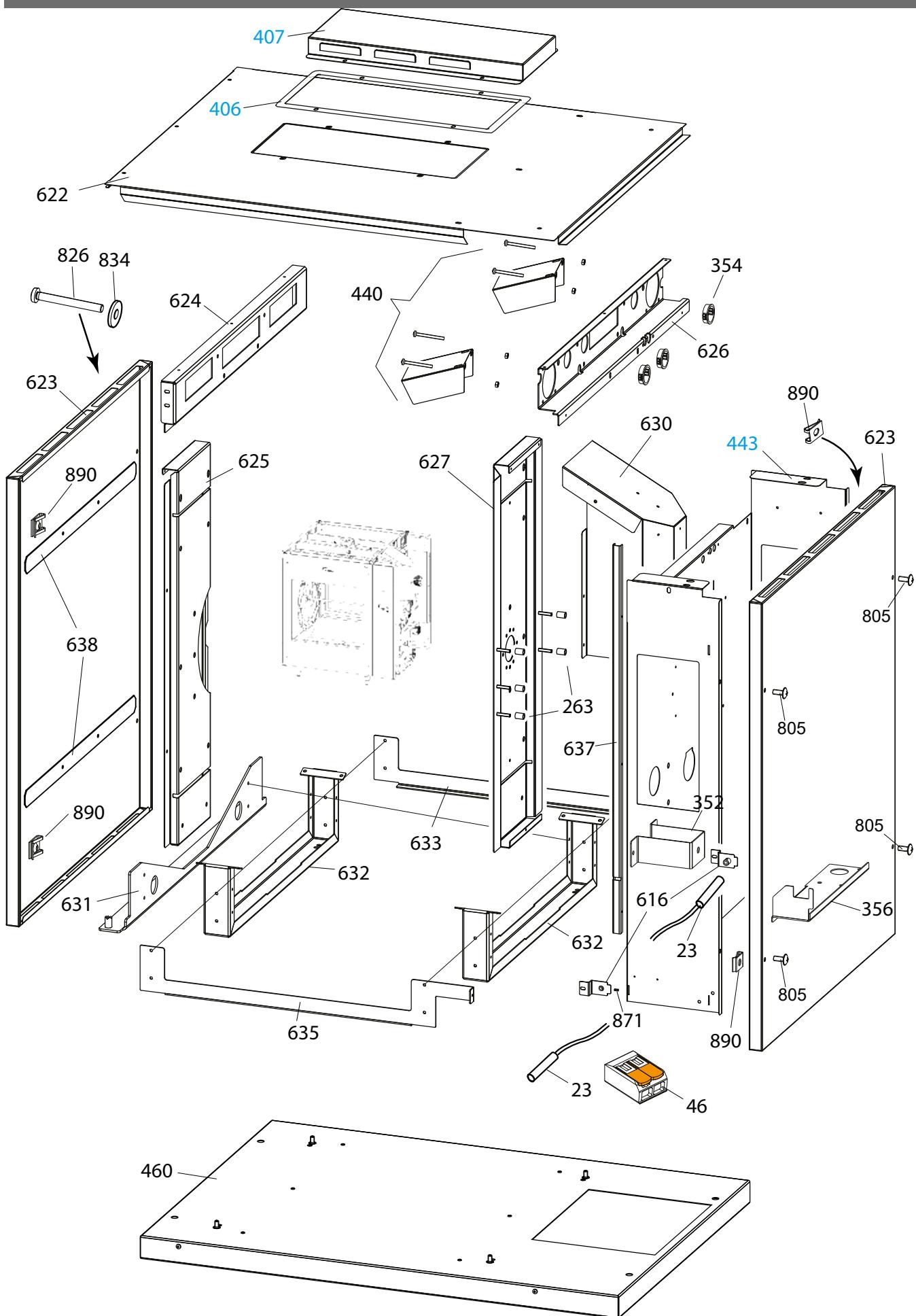
TDR8+8 AC, PARTSLIST (EXTRA) PARTS

TDR 5 AC SHEET METAL UNTILL 100103281



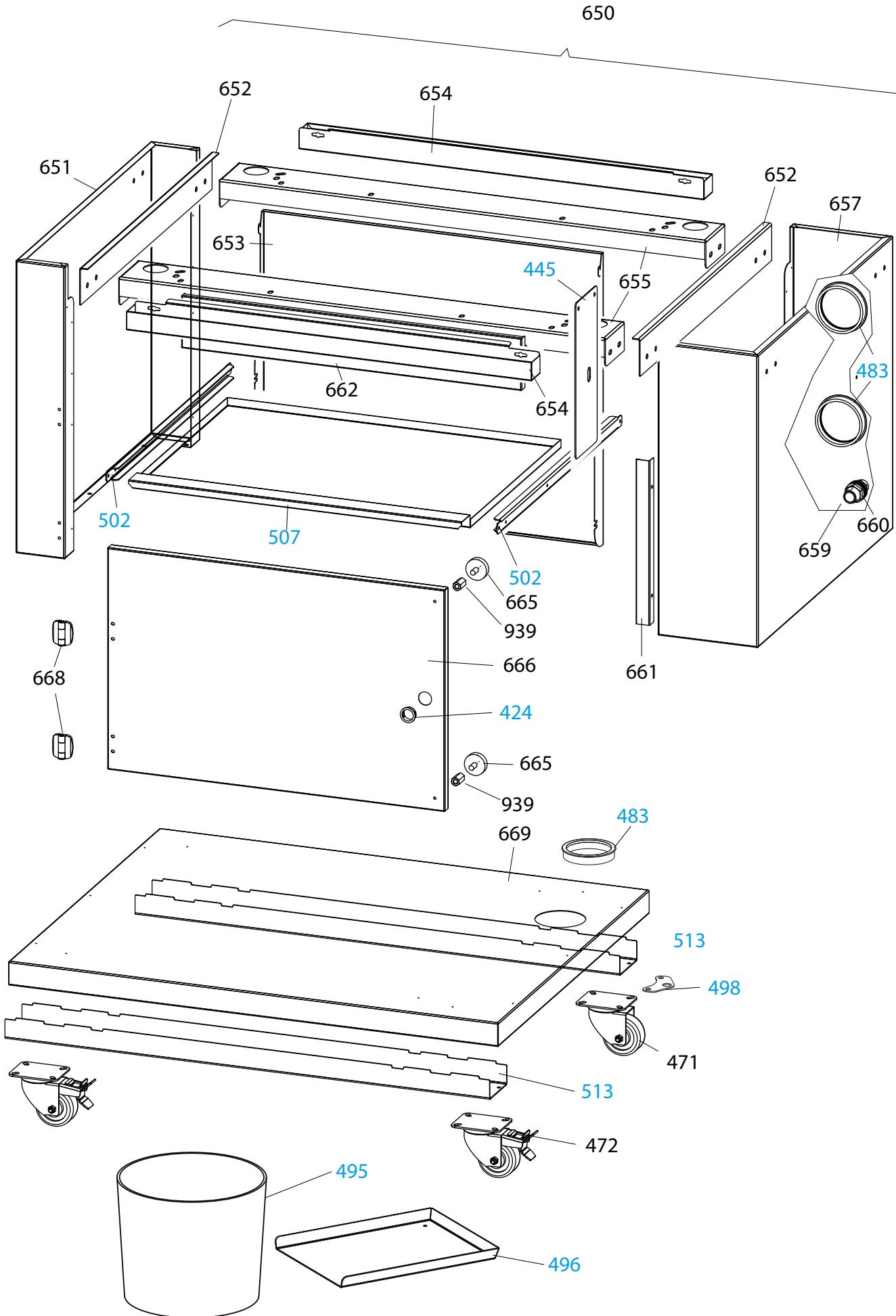
TDR 5 AC PARTS LIST SHEET METAL UNTILL 100103281

TDR8 AC SHEET METAL UNTILL 100104166

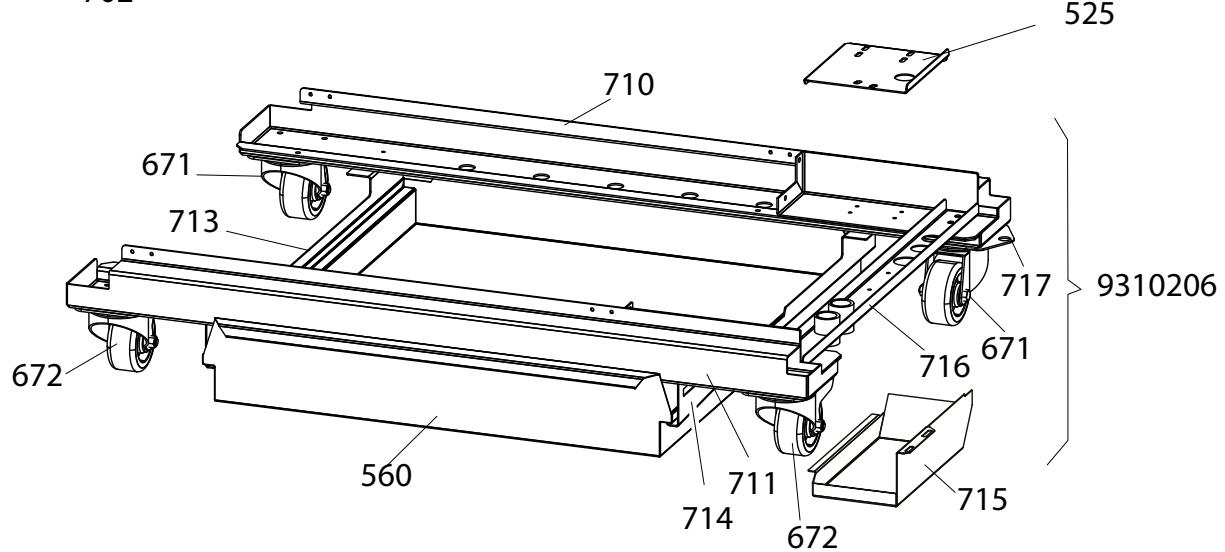
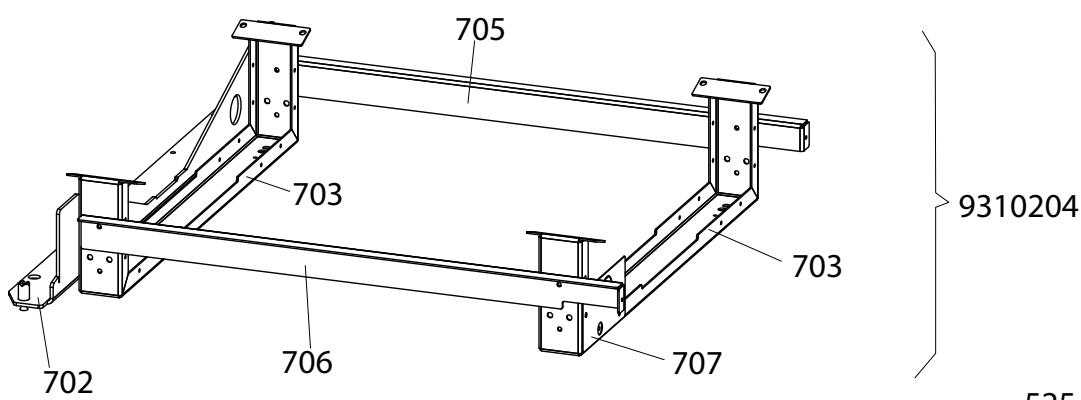
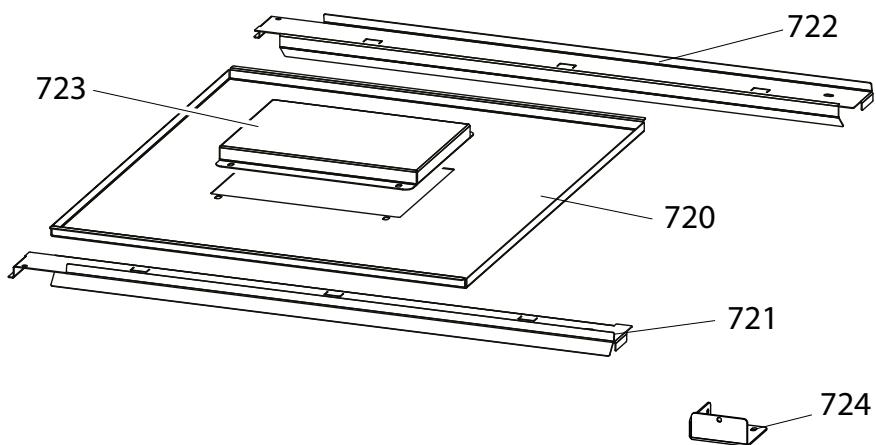
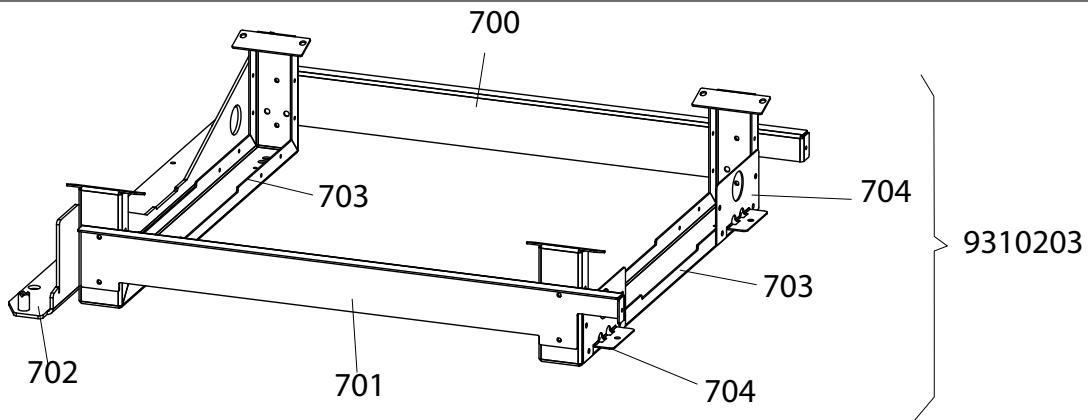


TDR8 AC PARTS LIST SHEET METAL UNTILL 100104166

TDR8 AC UNDERFRAME UNTILL 100104166



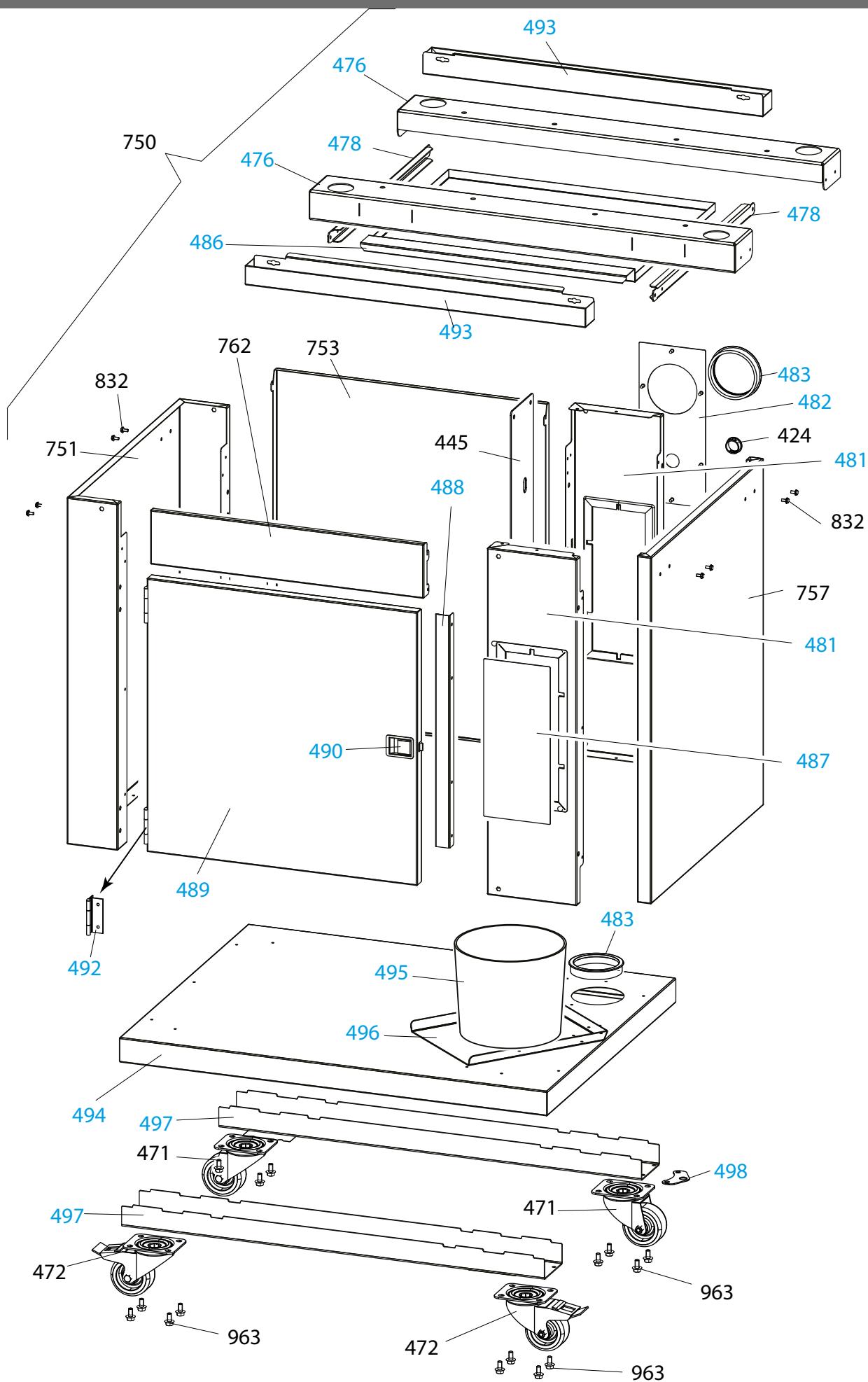
TDR8 AC PARTS LIST UNDERFRAME UNTILL 100104166

TDR8+8 AC, (EXTRA) PARTS UNTILL 100104166


TDR8+8 AC, PARTSLIST (EXTRA) PARTS UNTILL 100104166

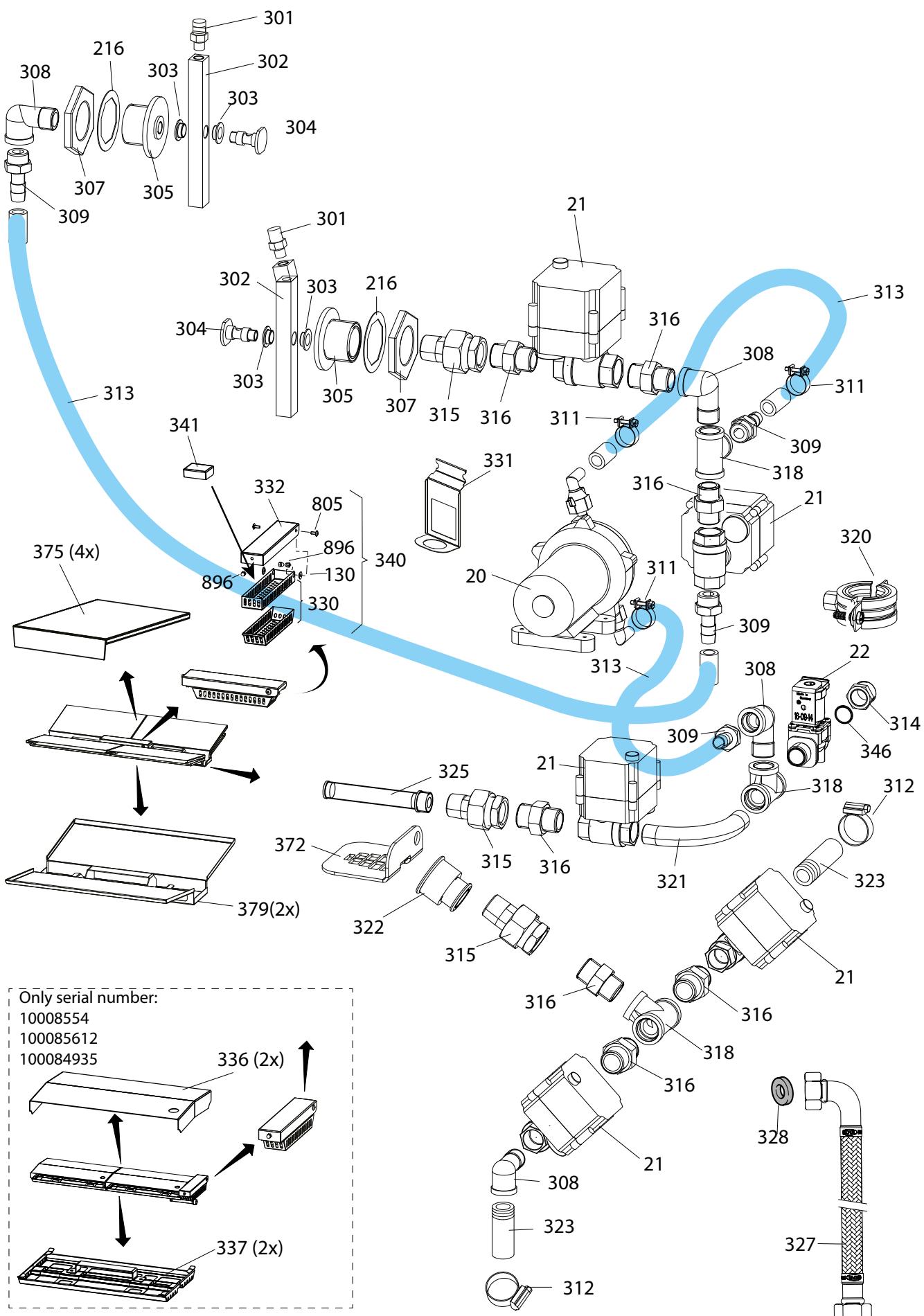
Pos	Part nr.	Description	Qty	Priority	Comment
700	9314510	Upper back, frame	1		
701	9314509	Upper front, frame	1		
702	9310461	Ass. frame hinge	1		
703	9314505	Oven suspension	2		
704	9314511	Fixation bracket	2		
705	9314506	Lower back, frame	1		
706	9314507	Lower front, frame	1		
707	9314538	Position plate, hose	1		
710	9310462	Rear beam, underframe	1		
711	9310463	Front beam, underframe	1		
713	9314522	Tray guide left	1		
714	9314519	Tray guide right	1		
715	9314536	Spark catcher	1		
716	9310465	Connection profile	1		
717	9314539	Tether bracket	1		
720	9314512	Top, lower unit	1		
721	9314513	Front, top lower unit	1		
722	9314514	Back , top lower unit	1		
723	9314515	Cover, lower blower	1		

TDR5 AC UNDERFRAME UNTILL 100103281



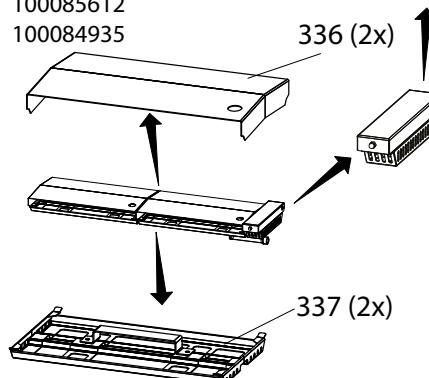
TDR5 AC PARTS LIST UNDERFRAME UNTILL 100103281

TDRAC, CLEANING SYSTEM, UNTILL SER NR 100087797



Only serial number:

- 10008554
100085612
100084935



TDRAC, PARTSLIST CLEANING SYSTEM, UNTILL SER NR 100087797

Pos	Part num- ber	Description	Qty	Prio- rity	Comment
20	9311006s	Pump	1	1	
21	9311008s	Motor valve -2/2 1/2" CR03		1	from ser nr 100085818
22	9311007s	Solenoïd valve E 2/2 - 1/2" (reduced 9 ltr/min)	1	1	
216	9312019	Seal	3	2	
301	9301007	Nozzle, spoon shape	2		
302	9312117	Spray arm TDR5ac and 7ac	2		
303	9311014	Collar bearing, Ø12xØ10	4	1	
304	9312012	Shaft , spray arm	2	2	
305	9312011	Adapter, spray arm	2		
307	9311021	Nut, 3/4"	2		
308	3721050	Elbow threaded 1/2" (F-M) BSP	4		
309	9311011	Hose Pillar 1/2" (M) SS	4		
311	9311018	Hose clamp, 19-21 mm	6		
312	6000032	Hose clamp, 26-38 mm	2		
313	9301108	Hose 13x23	2,2 m		
314	9311028	Reducing bushing 3/4"x1/2", SS			
315	9311009	Union conicle 1/2" (M-F) SS	3		
316	3721047	Hexagon nipple threaded 1/2" (M-M) BSP	7		
318	3721046	Tee threaded 1/2" (F-F-F) BSP	3		
320	2650194	Clamp, suspension, 26-30	1		
321	9311010	Bend 90° threaded 1/2" (M-M) SS	1		
322	9191228	Socket adapter, 3/4"x 1/2"	1		
323	9311019	Welding nipple, 1/2"	2		
325	9310401	Suction filter	1	2	
327	9191203	Water supply hose	1		
328	9191227	Gasket Ø24xØ16x2	1	1	
330	9310426	Tablet tray	1		
332	9314187	Cover, tray	1		
340	9310152	Ass. soap dispencer			
341	9312078	Cleaning Tabs, box 36 Pcs + 18 DC Cartridge			
346	9311033	O-ring	1		
372	9314195	Grid, drain TDR7	1		
375	9314184	Grease cover TDR7ac	4		
379	9310405s	Filter screen TDR7ac until 100104166	2		

FASTENERS

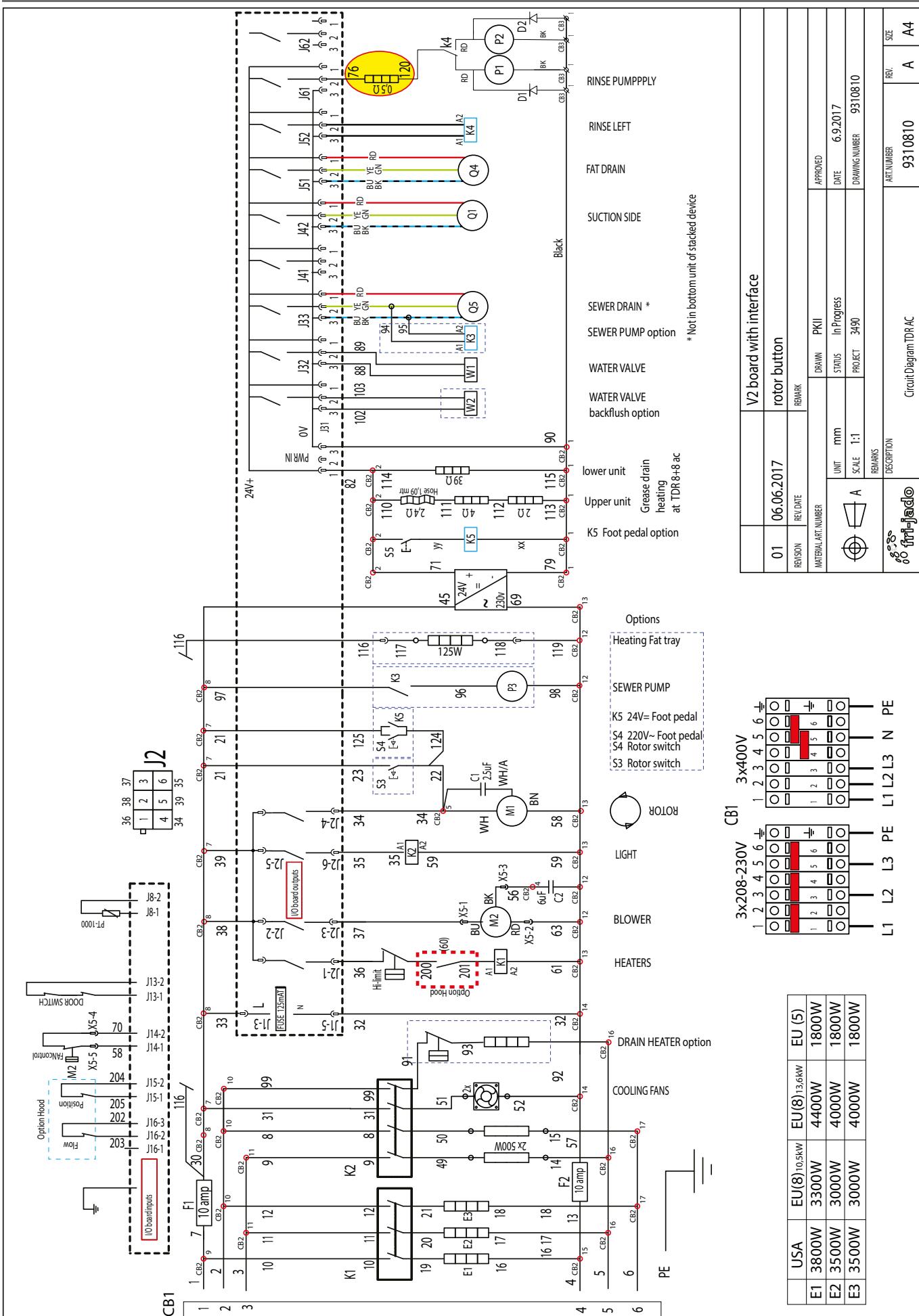
Pos	Part nr	Description
800	4280107	Bolt M6x20 ZP
801	4289559	Lockwasher M6, serrated ZP
802	4288321	Screw M5x16, SS socket button head.
804	4285092	Nut M6, black serrated
805	4288232	Screw M5x12, SS cross recess, wide button head
806	4286713	Bolt M6x16, ZP threadforming
810	4288325	Screw M5x12, SS socket, wide button head
812	9087570	Nut M5, black serrated
814	4289787	Bolt M6x30 ZP
817	4287549	Washer M8, ZP
819	0196673	Bolt M8x25, ZP
820	0141149	Screw M5x16, SS Cross recess pan head
822	0142315	Nut M5, SS hexagonal
824	9191050	Bolt, SS M5x18
825	0142103	Washer M5, SS
826	4280218	Screw M5x45, SS Cross recess pan head
827	4280208	Screw M4x8, SS Cross recess pan head
828	4280215	Screw M5x8, SS Cross recess pan head
829	4280558	Screw M5x16, SS Slotted wide head
830	9192065	Capnut M4, ZP
831	0142129	Washer M4, SS
832	4288231	Bolt M5x10, SS serrated
833	0142307	Nut M4, SS
834	4311110	Washer M5, SS Ø5xØ15
835	0142111	Washer M6, SS
836	4285035	Nut M6, Brass
837	0195910	Capnut M6, BNP
838	4285076	Bolt M8x16, SS
841	0147017	Screw M2,5x16, SS Slotted pan head
842	0142293	Nut M2,5, SS hexagonal
843	9191130	starlock washer, 3mm black
845	0141081	Screw pan head, Philips M5x35, A2
846	4288323	Screw M5x20 mushroom head, with flange, 10 pcs
847	9070688	Bolt M8x12, SS
848	9008518	Lockwasher, M8 SS serrated
849	0142292	Nut M3
853	0141050	Screw M3x10, SS Cross recess pan head
854	0141076	Screw M3x20, SS Cross recess pan head
855	0141078	Screw M3x30, SS Cross recess pan head
856	0141035	Screw M3x5, SS Cross recess pan head
858	0141075	Screw M3x16, SS Cross recess pan head
859	4312810	Socket set screw M3x6, SS
861	4285151	starlock washer, 6mm
862	9191041	Circlips, E type for 6mm shaft
863	4287540	Screw M4x10, BNP
864	4285319	Screw 4,8x13, ZP Self drilling and tapping.
866	4287620	Screw 4,2x12, NP self tapping
868	4285078	Nut 1/4" bsw ZP
871	9191049	Set screw M5x5, black

Pos	Part nr	Description
872	4285010	Nut M3, ZP with lockwasher
873	3701248	Spacer 7mm, Ø3,2x6 NP
874	0149296	Spacer 10mm, Ø4,2x8 Nylon
875	9057347	Spacer 10mm, Ø5,2x10 Nylon
876	0141165	Screw M5x25, SS Cross recess pan head
877	4285135	Bolt M5x10, ZP thread forming
878	0137344	Screw M5x30, SS Cross recess pan head
879	4287610	Screw, ZP selftapping 3,5x13
880	9008178	Bolt M5x8, SS
881	0141246	Bolt M6x12, SS
882	0141117	Screw M4x45, SS Cross recess pan head
883	0142365	Locknut M6, ZP
885	4288324	Screw M4x8, SS Cross recess pan head
888	6962153	Washer M6, ZP Ø6xØ25
889	6802013	Rivet nut, M5, ZP
890	9172053	Nut M5, for sheet metal
891	4288058	Bolt M5x20, ZP
892	0141521	Nut M6, SS
893	0146987	Washer M8, SS
894	0211520	Bolt M5x12, SS
895	0144359	Locknut M5, SS
896	4285408	Capnut M5, BNP
897	4288320	Screw M5x50, SS hexagonal
898	9073987	Washer M8, SS Ø8xØ25
900	9008869	Bolt M8x50, ZP
902	4288319	Screw 6x20, ZP CR threadforming
903	4289402	Lockwasher M8, ZP
904	3701280	Lockwasher, starlock for 10mm shaft
905	0141393	Screw M4x10, SS countersunk
906	0141084	Screw M4x10, SS Cross recess pan head
907	4288327	Screw M5x25, SS Socket pan head
908	9006930	Lockwasher M4, countersunk SS serrated
909	0141092	Screw M4x12, SS Cross recess pan head
910	4287520	Washer M4, Brass
911	4285020	Nut M4, Brass
912	4280128	Bolt M4x12, SS
914	0144347	Locknut M4, ZP
915	8047381	Washer M6, SS Ø6xØ25
920	0141547	Nut M8, SS
922	2800066	Connection nut M8x24, ZP
923	4285051	Connection nut M10x30, ZP
925	0195596	Bolt M8x10, ZP Socket head
926	9070793	Connection nut M6x18, ZP
929	0197378	Washer M12, ZP
930	9008056	Nut M12, ZP
931	0142056	Lockwasher M8, SS
933	9077004	Socket set screw M4x6, SS
934	9301049	Circlips external Ø25

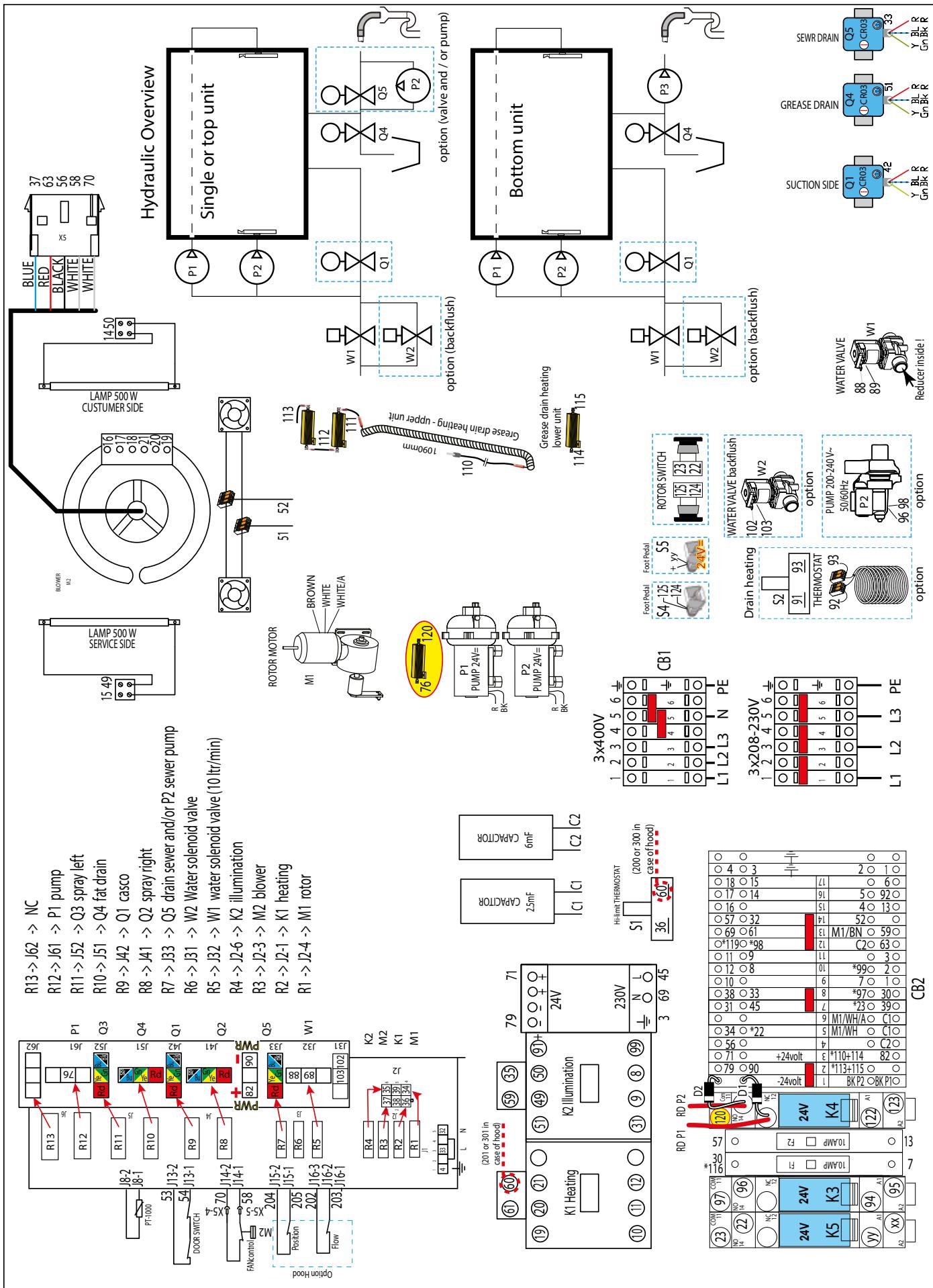
Pos	Part nr	Description
935	4287557	Washer M10
936	9073149	Wingnut M6, SS
937	2800082	Wingnut M6, Brass Nickle plated
939	4312027	Connection nut M5x15, ZP
940	4280540	Screw M5x6, SS countersunk
941	4311215	Screw , socket head M6 x 30
942	0141123	Screw pan head, Philips M5x10, SS
943	0149299	Spacer, Ø8xØ4,2, H15, black
944	0139142	Screw hexagon head M6x40, SS
945	4285410	Capnut M12 SS low profile
946	4286728	Set screw M8x40, socket
947	4280239	Screw M12x20, hexagon ZP
948	0197380	Washer M12, SS
949	0142975	Screw socket head cap M6x20, A2
950	4285120	Screw M4x20, thread rolling
951	8071043	Nut M4, serrated ZP
952	6962187	Washer M8x1,5 Ø8xØ30 ZP
953	0197807	Screw M4x30, slotted ZP
954	4285084	Screw 4,8x19, ZP Self drilling and tapping.
955	9008217	Blind rivet 4x8,6
956	9174680	Washer Ø5,2xØ20x2mm
957	4285047	nut M8 hexagon, thin DIN 439B
958	0195783	Screw M10x30 sock button head
959	9191108	Wing screw M6x10 SS
960	0141204	Screw M4x16, Pan head SS
961	0149210	Screw M5x6, Pan head
962	0141539	Screw M5x10, SS countersunk
963	4288233	Screw M8x16, ZP serrated
965	4288330	Screw M8x12, SS button head, wide flange
966	4285414	Capnut, M4 ss
967	0149298	Spacer 10mm, Ø3,4x6 Nylon
968	0149299	Spacer 15mm, Ø4,2x8 Nylon
969	0251473	Washer M4, ZP Ø4xØ16
970	9087575	Nut M5 hexagon, tensilock A4
971	4280555	Screw M6x16, Brass nickel plated
972	6390168	Rivet nut, M6 ss
973	9261029	Wing screw M5x10 SS
974	0141131	M5x12 kruiskop
975	9008543	Nut M12, SS
976	4280110	Bolt M6x20, SS hexagon head
977	4286723	Hex. screw M8x20 flange thread forming
978	0211521	Screw M5x16, SS hex. Head
979	4285041	Lock nut M5, SS
980	4280181	Screw M8x60, hexagon
981	4280187	Screw M8x55, hexagon, ss
982	4285045	Capnut, M8 ss
983	0141199	Screw M4x6, Pan head SS

Pos	Part nr	Description
990	4312353	Blind rivet large head 4x8,0mm - Elec. Galv. Steel
991	4286058	Blind rivet 4,0x8,0 - range 2,5 to 4,5mm - A2

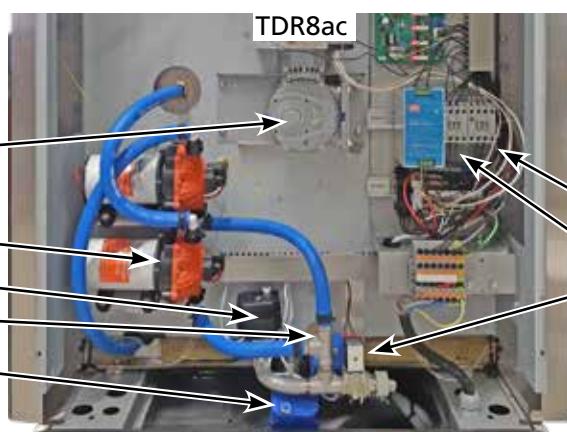
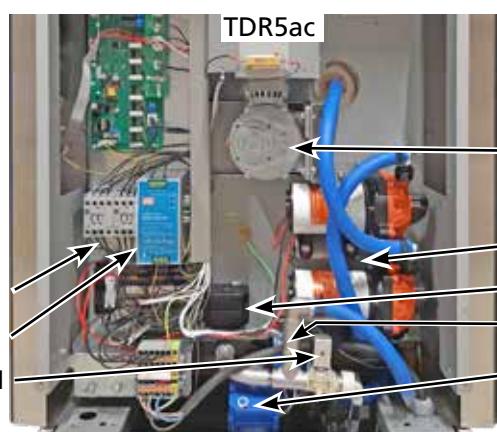
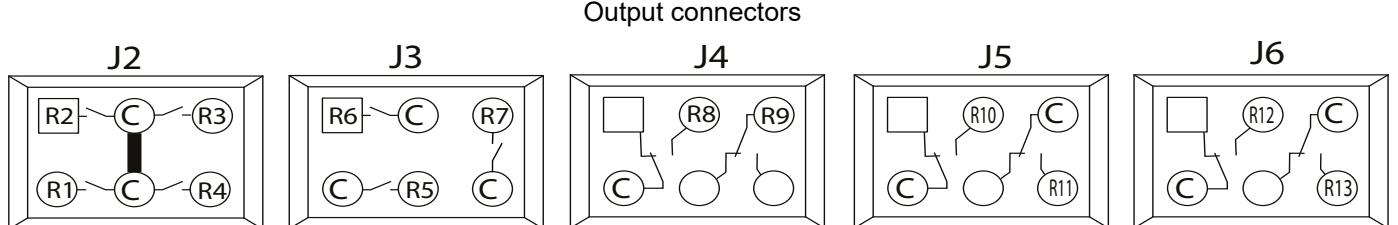
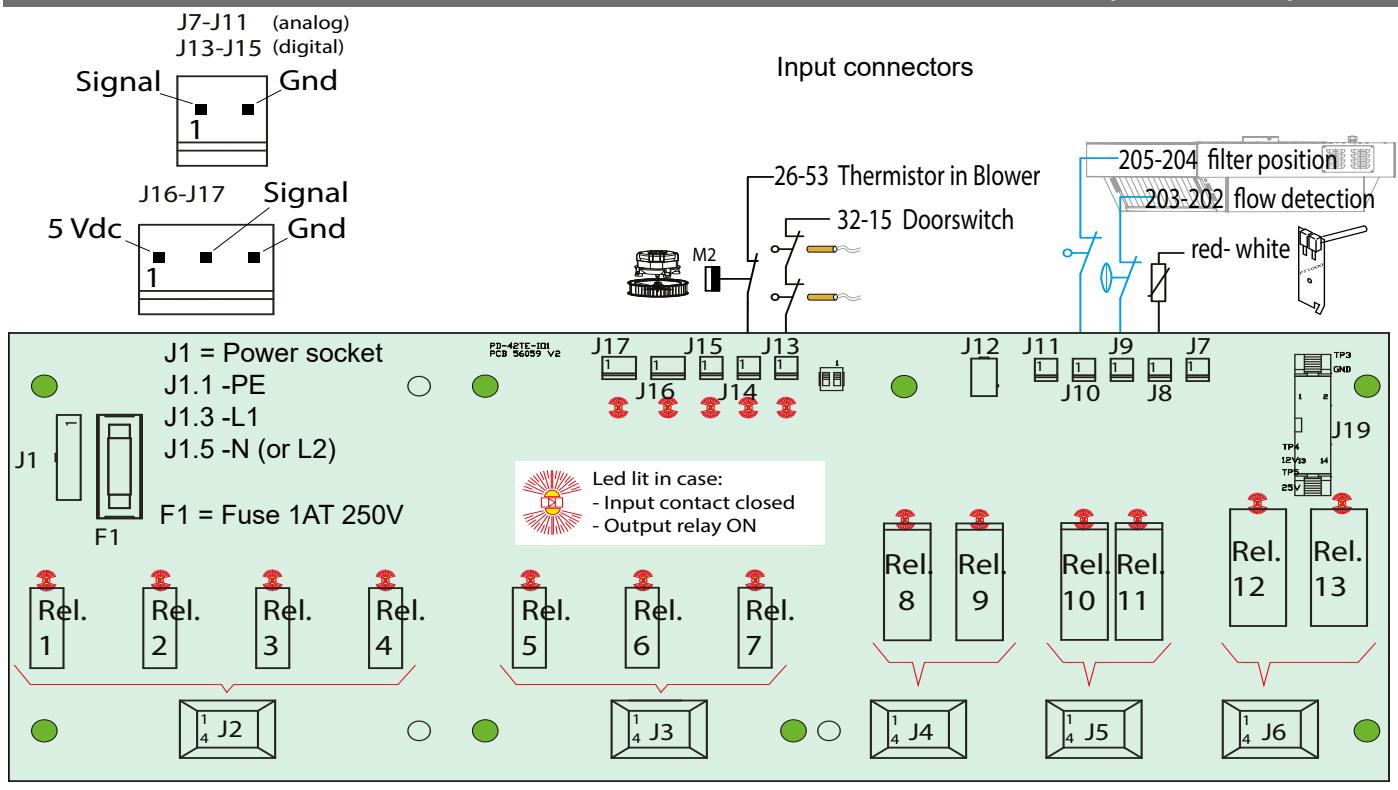
CIRCUIT DIAGRAM TDRAC FROM SERIAL NUMBER 100108720



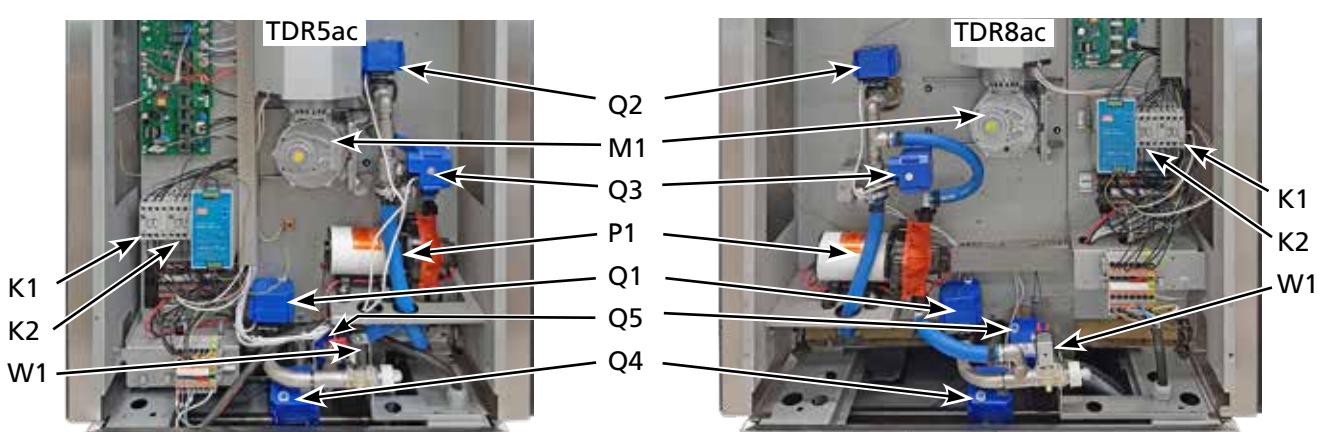
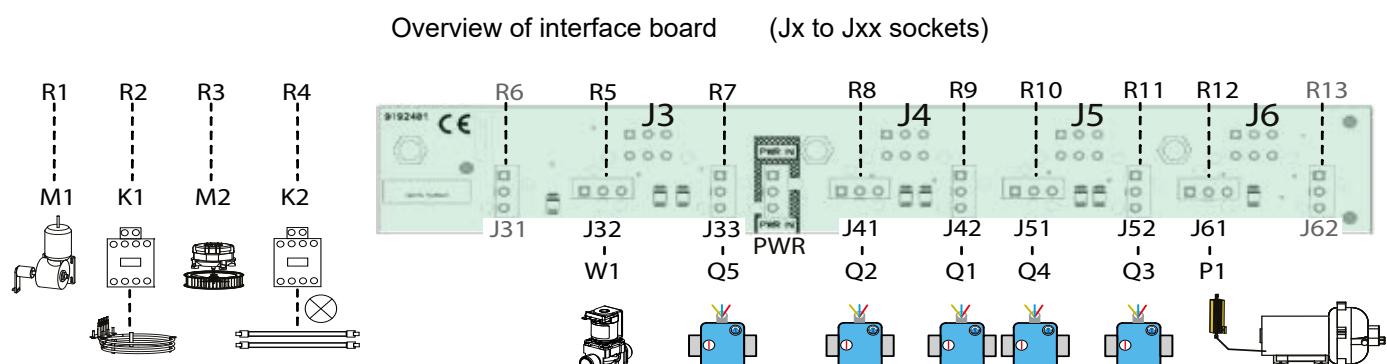
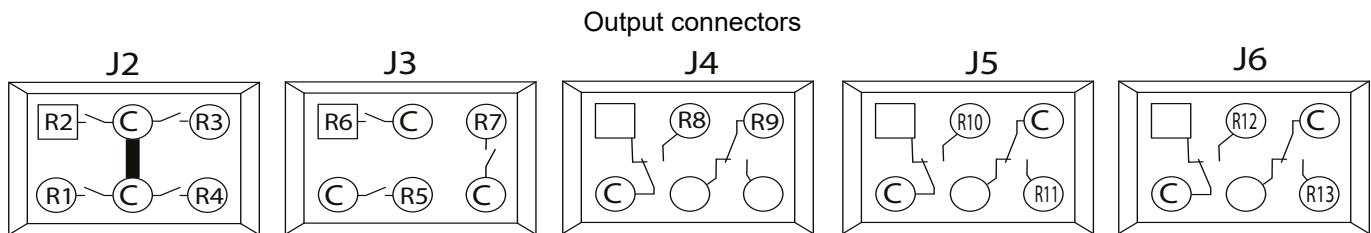
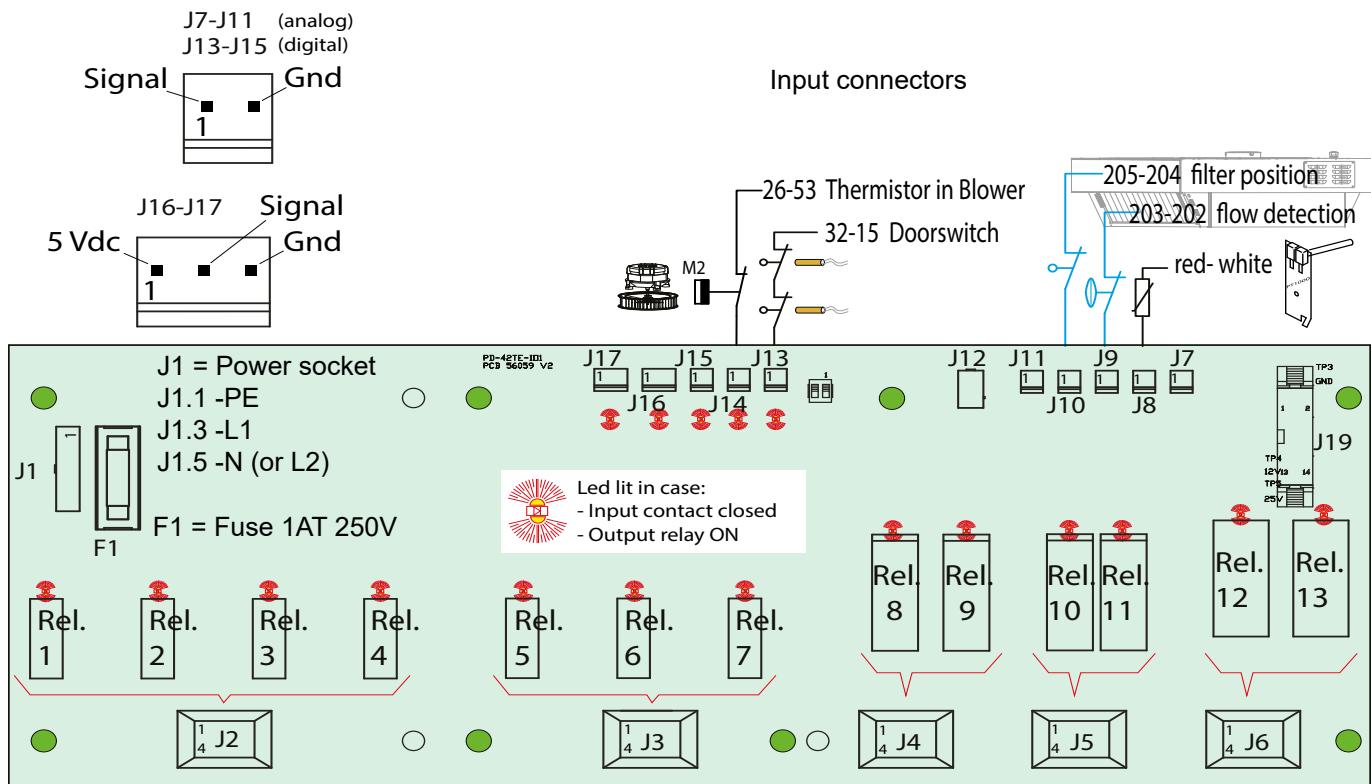
WIRING DIAGRAM TDRAC FROM SERIAL NUMBER 100108720



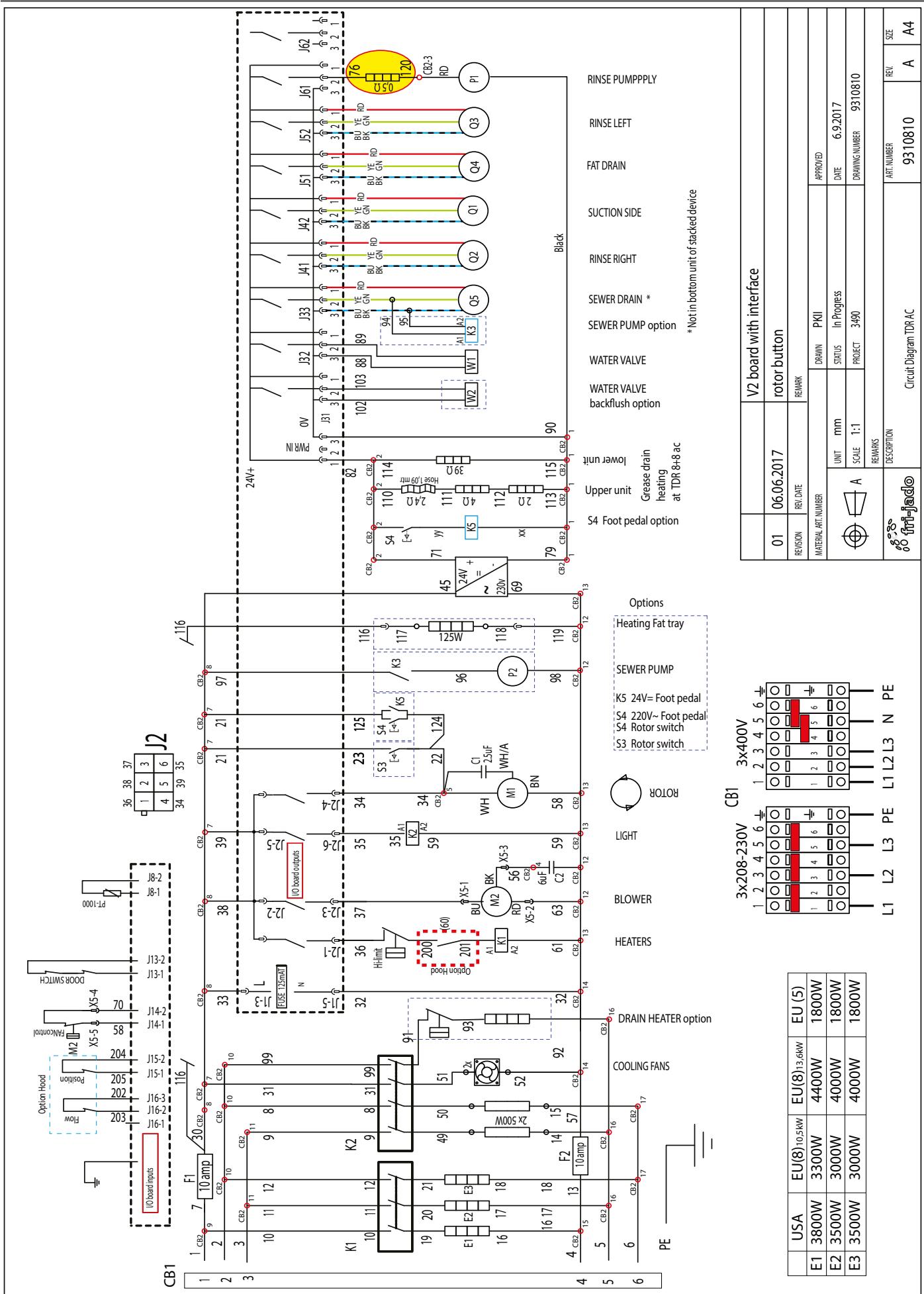
OVERVIEW OF I/O BOARD WITH INTERFACE BOARD (2 PUMPS)



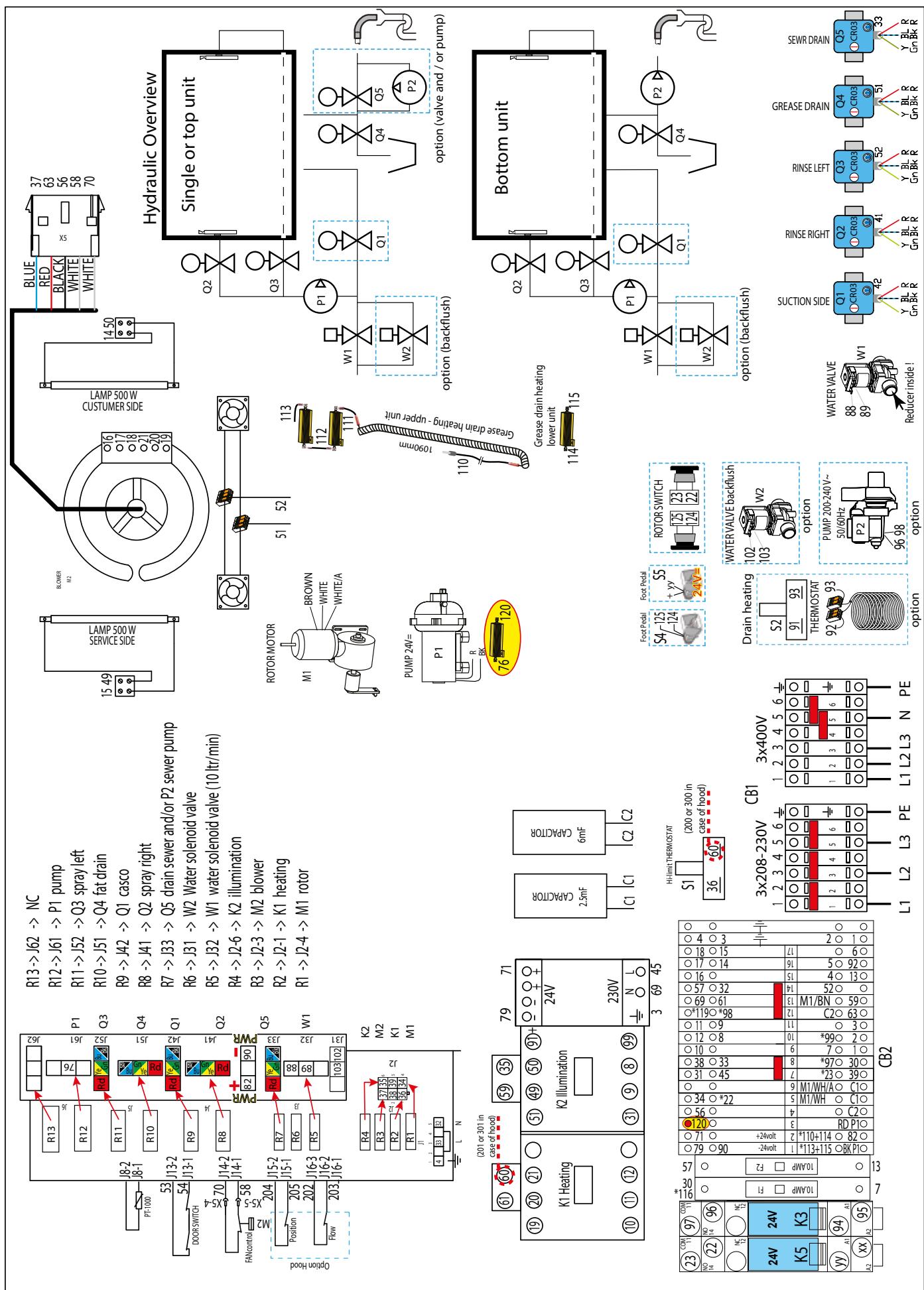
OVERVIEW OF I/O BOARD WITH INTERFACE BOARD (1 PUMP)



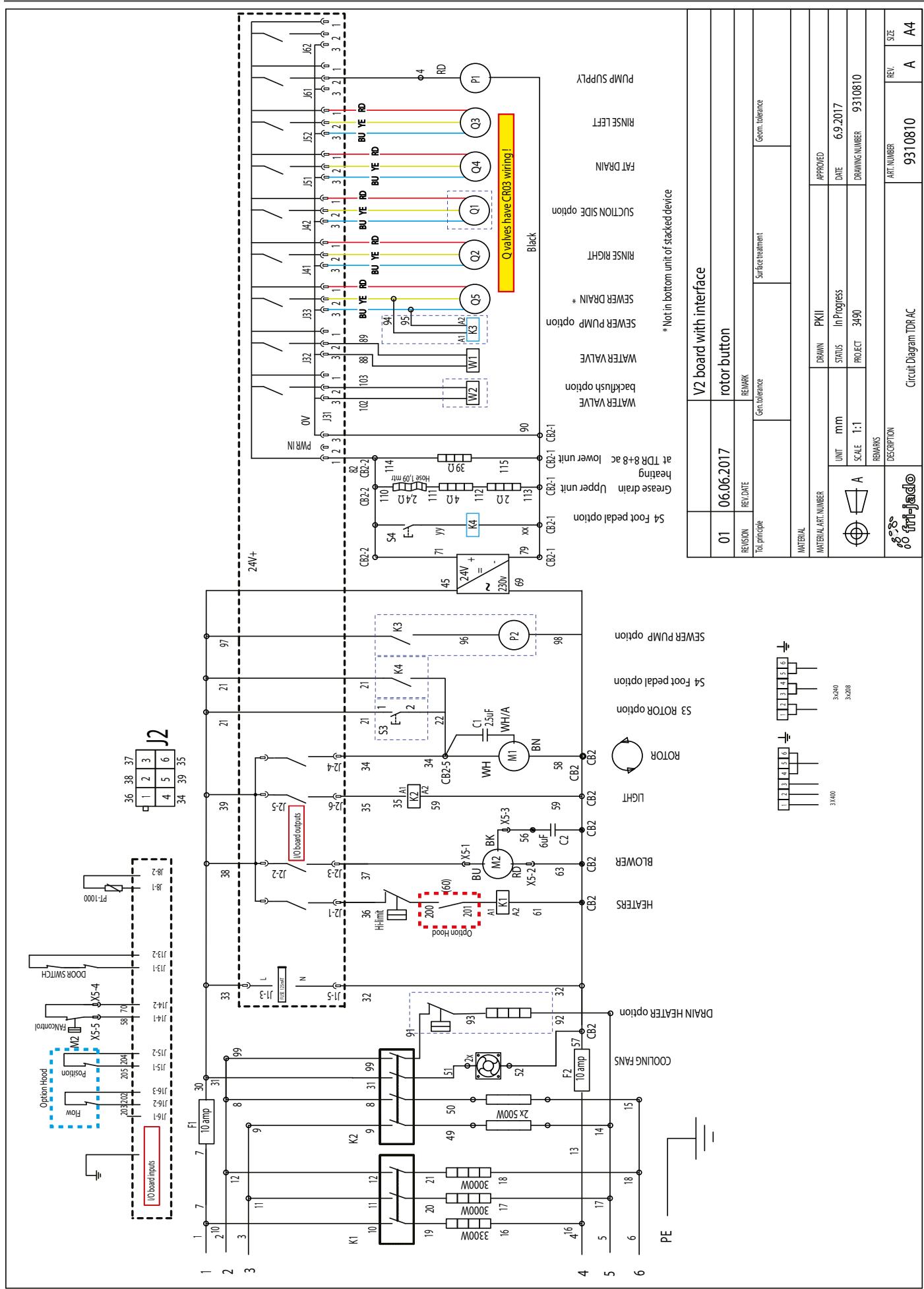
CIRCUIT DIAGRAM TDRAC (1 PUMP AND PUMP RESISTOR)



WIRING DIAGRAM TDRAC (1 PUMP AND PUMP RESITOR)



CIRCUIT DIAGRAM TDRAC UNTILL SERIAL NR. 100108719



WIRING DIAGRAM TDRAC UNTILL SERIAL NR. 100108719

