



EB1 Controller | Technical Data

Features:

10" Touch Screen

4 Haptic Buttons

RJ45 Connector

2 x USB Ports

Converters, Belimo Flaps

RFID Scanner (optional)

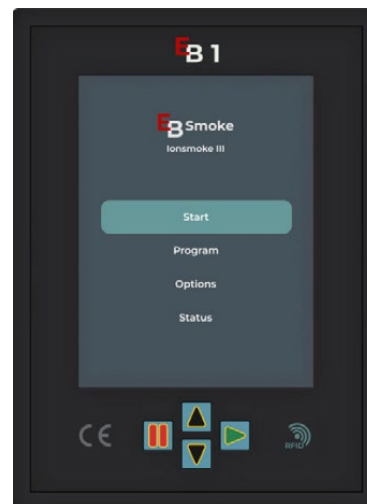
6 x Triple PT100 Sensor or 4 x Quadruple PT100 Sensor

Electrical Sensors – 4 Inputs (0-20mA, Fully Calibratable)

Phase 1 – 24 Relays (24V/110V/230V)

Phase 2 – 8 Relays (24V/110V/230V)

10 Optocouplers for Monitoring, Individual Connection up to 32 Relays



Operating Temperature	-10°C to 55°C
Humidity	20% - 85%
Controller Cutout	236mm x 316mm vertical
Frame Width	15mm
Depth	105mm
Weight	3.02kg
Protection	IP65 (front)
Voltage	80V to 264V (AC) 113V to 370V (DC)
Output Power	20W (up to 45W maximum)
Phase 1/Phase 2	24V AC/DC, 110V AC or 220V AC
Overvoltage Category	III
Spring Terminals	Min 0.25mm ² - max 2.5mm ²
Sensor Spring Terminals	0.75mm ² ferrules
EMC Directive	No: 2014/30/EU and 2014/35/EU
Based On	EN 55011 Class B EN 61000-4-2:2009-12, EN61000-4-4:2013-04

*All technical data is subject to change.

EB1

EB1 is a modern, easy-to-use and reliable controller designed for the food industry. It is retrofittable and works with all brands of systems.

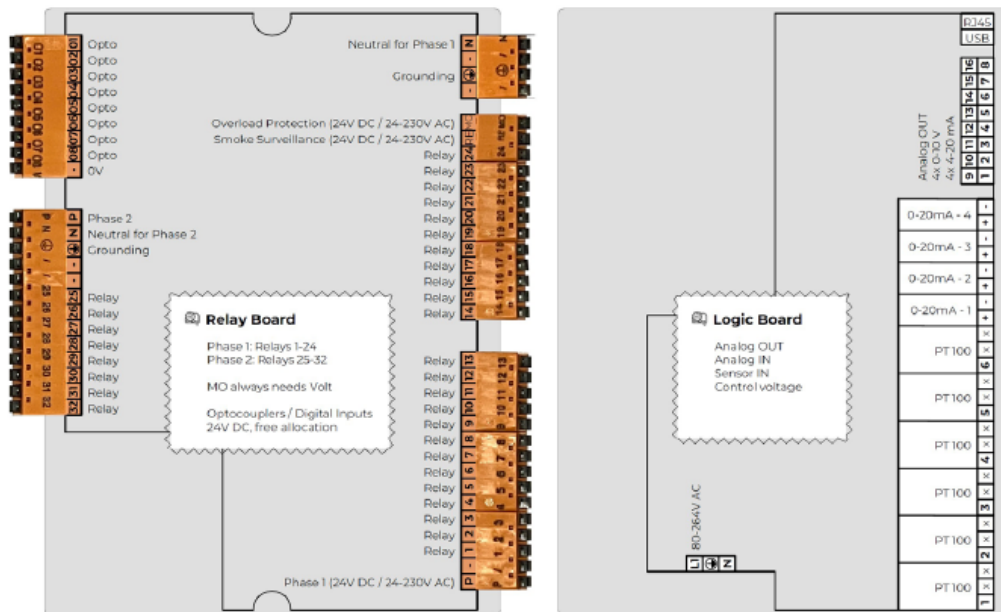
At a Glance:

- Bright, easy-to-read display
- 4 haptic buttons for most important functions
- Touchscreen for everything else
- Network ready for data collection / API for your existing HACCP
- USB for updates / Ionsmoke and more
- RFID scanner for full tracking and contactless login
- Compact and easy to install
- Operation like on a smartphone – simple and intuitive
- With the right template from the EBCloud plug and play with your existing system

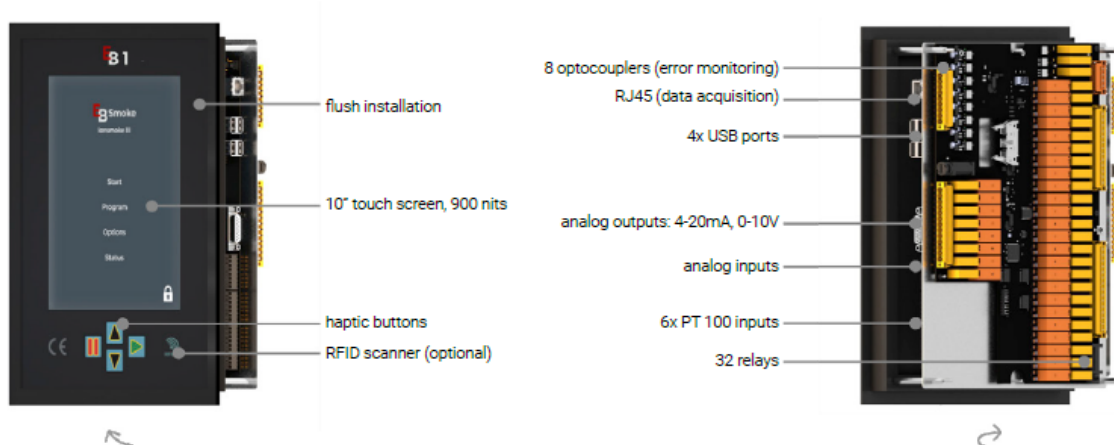
Software:

- Completely customizable with existing schematics and all system brands
- Time-controlled, core temperature-controlled, humidity-controlled, temperature-controlled, pH-value-controlled, F-value-controlled, pressure-controlled, smoke transmission-controlled
- Delta-T and special core temperature curve (differential cooking)
- 50 individually adjustable process codes (cooking, drying, smoking, heating, reddening, etc.)
- 99 programs with 99 steps can be freely programmed
- Complete user management, tracking of individual entries / changes
- F value and P value cooking, C value recording
- Continuous operation or individually adjustable times
- Lot number and trolley number tracking
- °C and °F compatible
- Alarm systems: In the event of excess temperature, sensor alarms and for all set monitoring.
- Various languages: German, French, English, Spanish, Croatian, etc.
- Proportional controller for heaters, minimum on and off times.
- Changeable setpoints while the program is running

Connector Layout



Visualization



Installation

- Flush installation with control cabinet cut-out
- Connection plan according to template / scheme / template

