

## INTRODUCTION

Ratek controllers use a custom program securely contained as firmware in a single microprocessor.

User interface is via front panel mounted key switches and LED display.

Program settings are maintained by a non-volatile RAM.

System performance is monitored by a "watch dog" that resets the system if power is interrupted.

Separate function switches are provided for independent operation of the mixing and heating, these switches are located under their respective control sections on the front panel.

When loading the carousel make sure it is loaded evenly (bottles opposite each other rather than adjacent) always load the inner ring first.

The motor control circuit has a built in safety feature which is designed to protect the drive against abnormal conditions.

If the drive rollers become jammed, or an excessive load is detected, drive to the motor will be cut.

To restore normal operation, remove the obstruction or excessive load, turn the power switch off, then on again.

The optional Rocking platform (HO35RP) uses the same drive rollers as the carousel.

## SPECIFICATIONS

Power requirements:	240 VAC/ 500 Watts
Control type:	Custom digital microprocessor
Temperature control Range:	Ambient + 6° to 99.9°C
Control stability:	±0.1
Display resolution:	0.1 °C
Heater type:	Fan assisted spiral wound element.
Carousel speed range:	2-20 rpm.
Timer:	0-99 hours/minutes with 3 adjustable presets.
Capacity:	Up to 18 bottles Ø50 x300mm long.
Safety features:	Adjustable over temperature alarm. Independent mechanical cut out Motion interrupt drive cut off

### SERVICE

Should the unit fail to operate correctly, any service work should be carried out by a qualified technician.

Unauthorised tampering will invalidate the manufacturer's guarantee.

## PRODUCT WARRANTY

Ratek equipment is covered by a 12 month parts and labour warranty effective from the date of purchase.

This warranty covers the repair or replacement of any parts or components found to be defective, subject to the service options listed below.

This warranty excludes any defect resulting from misuse, neglect, accidental damage, improper voltage, or any alteration which affects the performance of the equipment.

- Does not extend to any costs associated with delivery, damage, or loss incurred during transport.
- Is in addition to any Statutory regulations and provisions implied by the Trade Practices Act and any relevant State or Federal Government obligations.

For warranty service the following options are available:

- Contact the supplier from where the equipment was purchased to arrange for service.
- Return the equipment direct to Ratek Instruments, 60 Wadhurst Drive, Boronia, Vic 3155.

Warranty repairs not returned to Ratek can be undertaken by authorised service personnel but are limited to a parts only warranty.

**Note:** Proof of purchase is required for all warranty repairs.



## OPERATING INSTRUCTIONS

FOR

## HO35 HYBRIDISATION OVEN



FOR ADDITIONAL INFORMATION / TECHNICAL SUPPORT

TEL: 61 3 98872161

FAX: 61 3 98872163

EMAIL: [sales@ratek.com.au](mailto:sales@ratek.com.au)