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Installation & Instruction Manual

RTS-800 Dough Temperature Monitoring System



W. H. Cooke & Co., Inc.
6868 York Rd
Hanover, Pennsylvania 17331

Phone: 1-800-772-5151

website: www.whcooke.com

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Thank you for purchasing the Cooke model RTS-800 dough temperature monitoring system. The system utilizes a heavy duty type T thermocouple and a digital display that has been specially selected for this application and its ease of use.

Installation:

- **Mount** the control cabinet within 12 ft. of dough trough or mixer.
- **Plug** the 120 Volt line cord into a receptacle or remove it and hard wire the system to your 120 Volt power supply.
- **Insert** probe into dough and observe reading. You should see the probe fully respond within 30 seconds.
- Note: Should you believe that the display reading is not accurate, it is possible to recalibrate the system per the instructions below.

Calibrating the System

To modify the display reading, follow the instructions below.

- The keys used in calibrating the system:

SEL
Select

∧
Increment

∨
Decrement

- Locate the SEL key (the key on the far left of the control display).
- Press and hold this button continuously for approximately 7 seconds until **PUOF** appears on the display.
- Press the SEL key again once.
- Press up or down key until you reach the offset value you desire.
- Now continuously press and hold the SEL key until you see the red LED beside SV (set point) light up, then release.
- Press SEL again to read the corrected temperature.

RT-811 Digital Temperature Display Specifications

- **Input Impedance for thermocouple**
1 Megaohm or more
- **Sensor Break Protection**
Protection mode configurable (up or downscale)
- **External Resistance**
100 ohms max.
- **Common Mode Rejection**
140dB
- **Sample Rate**
10 times/second / adjustable
- **Input power**
85-264VAC.50/60 Hz
- **Power consumption**
Less than 5VA
- **Protection**
NEMA 4X / IEC IP66 (front panel)
- **Ambient operating temperature & humidity**
-10 to 50°C / -14 to 122 °F
0 to 90% RH (non-condensing)
- **Fuse for display**
Lamp fuse, Cooke part # P106
- **Insulation**
20M ohms min. (500 VDC)
- **Weight**
100 grams

Troubleshooting Guide

<u>Symptoms</u>	<u>Probable Causes</u>	<u>Solutions</u>
LED display does not light	Instrument is not receiving power	<ul style="list-style-type: none"> • Check power supply for 120 VAC @ terminals 13 & 14 • Check fuse #13 in control box
LED display reads “UUUU”	Input signal is not present, bad connection, or open sensor	<ul style="list-style-type: none"> • Check & tighten all connections between sensor and terminal strip • If problem persists, replace sensor

- **Note: It is normal for the “C” light to flash continuously while powered up**

Spare Parts:

- Cat# RT-888 replacement heavy duty dough temperature sensor .250” OD x 6” long with handle, 90 degree bend, 32” coiled cord (12 ft. when extended) with s.s. wire rope tether and hardware for securing probe to control box.
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- Cat# RT-888-BR bread temperature sensor .125” OD x 4” long with handle, light duty blue coiled cord (10 ft. when extended)
- Cat# RT-811 digital indicator only programmed for dough temp system