Embedded Infrared Heater User Guide

Version 1.0 July 1, 2020 Part No. 22140091

for use with:

Control Software (PN 2050-0104) and Embedded Infrared Heater User Guide (PN 22151020-0001)



prepared by GPD Global® Documentation Department



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Release notes

What's new in version 01.00.00

Recently completed

Radiant (as in shiny) new product - all new content.

Legal

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Disclaimers

GPD Global[®] devices are intended for the stated functions at the time of sale. GPD Global[®] is not liable for other uses.

<i>IMPORTANT:</i> Operatidate the warranty.	tion of a damaged devi	ce may cause personal	injury and inval-
<i>IMPORTANT:</i> L'utilisation d'une machine endommagée peut entraîner des blessures personnelles	WICHTIG Die Bedienung einer beschädigten Maschine kann zu Verletzungen des Bedieners sowie zur	IMPORTANTE Il funzionamento di un'apparecchiatura danneggiata può causare lesioni personali	IMPORTANTE La utilización de una máquina averiada puede provocar lesiones e invalidar
et invalider la garantie.	Ungültigkeit der Garantie führen.	e invalidare la garanzia.	la garantía.

Safety notices



HIGH VOLTAGE: Shock hazard - Equipment is electrical in nature and shock may occur if used improperly or opened while powered. Shock, injury, and death may occur. Unplug system before any mainte-

WARNING: Appropriate use

This equipment must be used in the manner indicated in these instructions. Use for any other purpose may cause damage to the equipment, injury, or death.



CAUTION: Hot surface - Do NOT touch. Can cause skin burns upon contact. Disconnect and lockout power and allow surface to cool before servicing.



CAUTION: Warranty

Any of the following that are done without the explicit and written approval of the manufacturer:

- conversions or additions,
- the use of non-original spare parts,
- repairs carried out by companies or persons that have not been authorized by the manufacturer

can lead to the warranty being rendered null and void. The manufacturer shall have no liability whatsoever for damage resulting from failure to follow the operation and maintenance instructions.



CAUTION: Qualifications of operating and maintenance personnel

The owner bears the responsibility for ensuring that operating and maintenance personnel have the required qualifications. The operation and maintenance instructions must be read and understood. Comply with the relevant applicable technical and safety regulations.



CAUTION: Organizational measures

The owner is to provide any personal protective equipment that is required. All the safety devices are to be checked regularly. Wear protective glasses and a protective suit for operation and cleaning to protect against any chemicals that may be sprayed out.



CAUTION: Exhaust considerations

End users should determine whether or not exhaust is required. Failure to provide exhaust may result in exposure to chemicals, resulting in illness injury and potentially death. When using hazardous materials, always provide enclosure with exhaust embedded and certified for use.



CAUTION: Flammable and volatile compounds

End users may select adhesives and compounds which are flammable and contain volatile organic compounds. End users must provide appropriate exhaust prevention of fire and other hazards in the final integration. Failure to provide such protection may result in fire resulting in damage to equipment the building in nearby environment, burns injuries and possibly death. End users must provide protection for fire risk generated by the chemicals of the use.

FLIR AX series camera



WARNING: Before using a liquid, read all MSDS and warning labels

Make sure you read all applicable MSDS (Material Safety Data Sheets) and warning labels on containers before you use a liquid. The liquids can be dangerous. Injury to persons can occur.



CAUTION: High temperatures can cause damage to the camera

Do not use the camera in temperatures more than $+50^{\circ}$ C ($+122^{\circ}$ F), unless other information is specified in the user documentation or technical data.

IMPORTANT: For a complete list of safety notices, refer to OEM instructions referenced here: <u>*Related documents*</u> (pg 4).

Optris infrared thermometer

IMPORTANT: Avoid abrupt changes of the ambient temperature.

IMPORTANT: Avoid mechanical violence on the head as this may destroy the sensitive optical system.

IMPORTANT: For a complete list of safety notices, refer to OEM instructions referenced here: <u>*Related documents*</u> (pg 4).

Touch screen monitor



WARNING: Do not expose touch screen monitor to moisture.

To prevent the risk of fire or shock hazard, do not expose this product to moisture.



CAUTION: Do not touch LCD display screen with sharp or hard objects.



CAUTION: Do not operate touch screen monitor under the following conditions:

extreme heat, cold or humidity, areas susceptible to excessive dust and dirt; near any appliance generating a strong magnetic field; in direct sunlight.



CAUTION: Do not use abrasive cleaners, waxes, or solvents for cleaning.

Warranty

General Warranty. Subject to the remedy limitation and procedures set forth in the Section "Warranty Procedures and Remedy Limitations," GPD Global warrants that the system will conform to the written description and specifications furnished to Buyer in GPD Global's proposal and specified in the Buyer's purchase order, and that it will be free from defects in materials and workmanship for a period of one (1) year. GPD Global will repair, or, at its option, replace any part which proves defective in the sole judgment of GPD Global within one (1) year of date of shipment/invoice. Separate manufacturers' warranties may apply to components or subassemblies purchased from others and incorporated into the system. THIS WARRANTY IS EXPRESSLY IN LIEU OF ANY AND ALL OTHER WARRANTIES, EXPRESS OR IMPLIED, INCLUDING WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE.

Limitations. GPD Global reserves the right to refuse warranty replacement, where, in the sole opinion of GPD Global the defect is due to the use of incompatible materials or other damages from the result of improper use or neglect.

This warranty does not apply if the GPD Global product has been damaged by accident, abuse, or has been modified without the written permission of GPD Global.

Items considered replaceable or rendered unusable under normal wear and tear are not covered under the terms of this warranty. Such items include fuses, lights, filters, belts, etc.

Warranty Procedures and Remedy Limitations. The sole and exclusive remedy of the buyer in the event that the system or any components of the system do not conform to the express warranties stated in the Section "Warranties" shall be the replacement of the component or part. If on-site labor of GPD Global personnel is required to replace the nonwarranted defective component, GPD Global reserves the right to invoice the Buyer for component cost, personnel compensation, travel expenses and all subsistence costs. GPD Global's liability for a software error will be limited to the cost of correcting the software error and the replacement of any system components damaged as a result of the software error. In no event and under no circumstances shall GPD Global be liable for any incidental or consequential damages; its liability is limited to the cost of the defective part or parts, regardless of the legal theory of any such claim. As to any part claimed to be defective within one (1) year of date of shipment/invoice, Buyer will order a replacement part which will be invoiced in ordinary fashion. If the replaced part is returned to GPD Global by Buyer and found by GPD Global in its sole judgment to be defective, GPD Global will issue to Buyer a credit in the amount of the price of the replacement part. GPD Global's acceptance of any parts so shipped to it shall not be deemed an admission that such parts are defective.

Specifications, descriptions, and all information contained in this manual are subject to change and/or correction without notice.

Although reasonable care has been exercised in the preparation of this manual to make it complete and accurate, this manual does not purport to cover all conceivable problems or applications pertaining to this machine.

Introduction

About this manual

This document provides an overview and instructions for the Embedded Infrared Heater.



System overview

The Embedded Infrared Heater is designed for underside-infrared-heating operations.

A combination of temperature monitoring sensors accurately measure the temperature of the board in the work area to confirm the substrate is at operating temperature prior to running a process.

The Embedded Infrared Heater immediately attempts to achieve set point when online. Alternatively, the system immediately shuts down the heaters and idles the controller when in idle/ stop mode.

If errors occur, the user can use reset to clear any errors.

Control of the Embedded Infrared Heater is activated by a running process.

Special features

The Embedded Infrared Heater features:

- Ceramic infrared heaters maintain substrate temperature.
- Over board remote IR camera sensor measures the temperature of the top side of the board.
- Under board remote IR sensor measures the temperature of the underside of the board.
- The system stores recipes which persist through a power cycle.

Camera/Sensor monitoring

The infrared temperature monitoring camera and sensor both measure the temperature of product in the nest area.

The sensor confirms the substrate is at operating temperature and enables the system to determine if the process is "ready to go".

Online and offline states

The operator controls the online and offline states using the Online/Offline toggle button located on the Main screen.

Offline

Offline status is the non-operational/power up state. Equipment is idle and will not respond to heat requests from the system; i.e., "heater ready" is always false.

This is the safe/preferred state for any equipment change while the machine remains powered on.

Online

The system must be Online for any activation method to function. Equipment will respond to heat requests from the system, i.e., "heater ready" is asserted when surface of the board achieves the set point.

Online status is either actively running a process or waiting and immediately prepared to do so.

General theory of operation

A typical operational sequence for the Embedded Infrared Heater:

- 1. The operator prepares the system for operations:
 - a. Operator powers on the dispense system with the main power switch.
 - b. The Embedded Infrared Heater system initializes and attains offline state.
 - c. Operator selects and activates an appropriate recipe. Lacking this operator action, the last selected recipe becomes the currently selected recipe.
 - d. Operator sets the Embedded Infrared Heater to online.
- 2. The process proceeds automatically:
 - a. At the start of a process, the dispense system requests heat.
 - b. The process pauses until the "heater ready" signal is asserted.
 - c. If a board is detected in the nest (nest sensor), the heaters are enabled and controlled until the underside of the board achieves the "underside lo" set point.
 - d. When the top side of the board achieves the set point range, the "heater ready" signal is asserted and the process continues.
- 3. The board moves via conveyor to the exit station (downstream machine) and the Embedded Infrared Heater remains in online state.
- 4. The process of loading a board from upstream, heating it in the nest station, running a dispense process, and then unloading it to the downstream machine continues until product is unavailable from the upstream equipment or the operator cancels the program.
- 5. If an error occurs at almost any point during the process, an error displays to notify the operator. When the operator resets/clears the error, the system initializes and returns to offline state.
- 6. When processing is complete, the operator clears the dispense system of all product and powers off the machine.

Specifications

Capacity	
Product clearance Product thickness Product dimensions Product dimensions	Above board: ± 25 , 4 mm ($\pm 1.0^{\circ}$). Below board: ± 25 , 4 mm ($\pm 1.0^{\circ}$) Minimum/Maximum can vary; based on width of product and its rigidity Up to maximum of 609.6 x 609.6 mm (24" x 24")
Dimensions of Board Carrier	
Width	101.6 mm to 609.6 mm (4.0" to 24")
Length	101.6 mm to 609.6 mm (4.0" to 24")
Power	
Supply voltage Frequency	Input: 50 Amps @ 240 V 50/60 HZ 10 kw
Power cable	Customer supplies connection hardware to bare end of cable per customer's facility requirements/specifications for needed voltage.
Temperature	
Operating range	+10° C to +50° C (50° F to 122° F)
Facility range	+10° C to +40° C (50° F to 104° F)
Heaters	
Heater elements	Ceramic, 18 elements, 240 VDC
Conveyor	
In compliance with	IPC SMEMA 9851 Mechanical Equipment Interface
	Standard specification per SMEMA Interface Standard 1.2
Lifter plate	
Communications	preset at factory
User interface	Touch Screen with Infrared Preheat Module User Guide control software
µSD card	Software storage media
Communication cables .	Cat6

System requirements

Summary of software and equipment needed to operate and control the Embedded Infrared Heater:

- Control Software (PN 2050-0104) factory installed
- Infrared camera (over board temperature)
- Infrared thermometer (under board temperature)
- Ceramic heat unit
- Computer/HMI (user interface)

Related documents

For additional information about devices integrated with system function, refer to the following documents.

NOTE: All of these documents are included in your *Dispenser Manuals* documentation package.

- FLOware®Software Guide PN 22100080D
- Dispense System User Guide PN 22100079K
- Dispense System Service Guide PN 22290008G
- Infrared Camera User Manual for FLIR-AX8 PN 22140088
- Infrared Thermometer User Manual for Optris PN 22140089

Set up

Power up system

Perform the <u>Power on</u> (pg 11) procedure.

Power down system

To power down after finishing work in progress:

Perform the <u>Power off</u> (pg 11) procedure.

To immediately power down:

Press the Emergency Stop button on the control panel.

Touchscreen

As needed, change the viewing angle of the touch screen to accommodate the user.

Select recipe

Choose a recipe per <u>Select recipe</u> (pg 15) instructions to verify machine is operational after set up is complete.

User interface

Operator station

The touch screen, mounted to the left side of the dispenser system, serves as the operator station devoted to the Embedded Infrared Heater. The Embedded Infrared Heater is integrated into the dispense system and therefore uses that system's safety systems.

Figure 1: .Front of DS Series Dispenser System



Safety systems

Under board and over board sensors track changing temperatures at appropriate times. If a heater is determined to not be changing temperature when it should be, the heater is disabled and an error is reported.

The equipment is tied to the dispense system safety circuitry. When a safety violation occurs, the equipment immediately disables heater elements and enters the Offline state.

Camera sensor

The camera sensor is preset at the factory. Access to this system is limited to qualified and trained personnel and/or GPD Global technicians only. Reference: <u>Infrared camera sensor</u> (pg 36).

Indicators

Main screen indicators

The following indicators display on the Main screen.

Offline

The Embedded Infrared Heater is offline when the On Line button is enabled. Offline status is confirmed by the **unchecked** Online status box.



Online

The Embedded Infrared Heater is online when the On Line button is disabled and the Off Line button is enabled. Online status is confirmed by the **checked** Online status box.



Safety violation

A safety violation is active when both the On Line and Off Line buttons are disabled.



Error message

If an error occurs, an error dialog displays with an error code. Refer to Error codes (pg 20).

Figure 2: Example of error message with error code.



Screens

Refer to <u>Screens and dialogs</u> (pg 28) for an example of each user interface screen plus details about any button and field present.

Keypad operations

NOTE: If you use a glove or stylus to operate the touch screen, a capacitive type glove/stylus is required.

Display keyboard or numeric keypad

Touch the *left arrow* icon next to:

• value field to display popup numeric keypad



• alphanumeric field to display popup keyboard



Key functions

Key	Description	Function
BkSp	Backspace	Erases character before (to left of) the cursor's current position.
SPC	Space	Enters a space.
Esc	Escape	Cancels an entry and closes the keypad.
ENTER	Enter	Saves an entry and closes the keypad.
<	left arrow	Moves cursor left.
>	right arrow	Moves cursor right.
Λ	up arrow	Moves cursor up through drop down menu.
V	down arrow	Moves cursor down through drop down menu.

Drop down menu

Touch the drop down menu icon to display menu contents. In sample below, available recipes are displayed.

Recip	e Manager 🛛 👻 🔺 🗙		
25		Recip	ie Manager 🛛 👻 🔺
Board Spot Mete	ers Box Meters	25	
Board Width	100mm 🛫 🔳	MY RECIPE _Default_	٠.
Decent Harden	100	Board Width	100mm 🚖 🖣
		Depend Majoha	100000 41

Increment/Decrement value

Use increment/decrement buttons to increase/decrease a displayed value by 1.



Text entry

Use the popup keyboard to type alphanumeric entries.

Numeric entry

Use the popup numeric keypad to type a numeric value or use the increment/decrement buttons to change displayed value. When entering a value, you may need to erase (BkSp key) the prior value before entering the new value.

Decimal places

Parameter values display decimal places when appropriate. If you try to enter decimal places where they are not used/displayed, the decimal portion of your entry will be ignored.

Basic operations

Power on

- 1. Power on the dispense system per the power on instructions in Dispense System User Guide (PN 22100079K).
- 2. Perform Start up (pg 11) procedure.

Power off



CAUTION: Prior to cycling the machine through the power off/on procedure, assert A safety violation. The safety violation physically removes power from the heaters.

Start up

During start up, a sequence of operations occurs: initialization, device detection, starting services, and starting controllers. Progress through each operation is displayed via a series of splash screens.

Figure 3: The beginning of a normal, successful start up

	THE ACCOUNT OF MALE	
	S/N: 010001	
	Factory Build: 2020/05/27	
23	Version: 01.00.00 (2020/06/09 13:50-00)	
	Copyright © 2020 GPD Global, Inc.	
	Copyright © 2020 GPD Golder, Inc.	

Wait for successful splash screen.

Wait for the splash screen to indicate a normal, successful start up has been completed.

Successful start up: If all operations are successful, the startup sequence launches into the application proper.

Figure 4: A successful start up launches the application Main screen.



Failed start up: If a failure occurs during start up, the system halts and the last screen displayed provides information as to the cause.

If a start up failure occurs, refer to <u>Troubleshooting</u> (pg 19).

Figure 5: Example of failed start up.



Connection to camera

During system startup, "Media not connected" may display for several seconds. When the connection is complete, the live video image displays.

If a connection error occurs, refer to Troubleshooting (pg 19).

Figure 6: Upon successful connection, live video replaces the 'Media not connected' message.



Camera warm up

Wait approximately 10 minutes for completion of the camera warm up process as indicated by the absence of all temperature *prefixes*. For examples and definitions of prefixes, refer to Camera warm up period (pg 37).

The camera image displayed immediately after startup will fluctuate until temperature measurements become stable. Refer to <u>Cold start instability</u> (pg 36).

Set online/offline state

The system starts up in the offline state. It must be set online in order to run a process.

- 1. On startup, the last selected recipe is the currently selected recipe.
- 2. Set the Embedded Infrared Heater to an online or offline state using the On Line and Off Line buttons.
- 3. Confirm state by noting the status indicators for <u>Offline</u> (pg 7) and <u>Online</u> (pg 7).

Run system

Board position

For optimum heating, regardless of board size, board position **must**: be positioned at front right-hand corner of the heated area - refer to Figure 7. This is both the origin point (0,0) of the heated area and the location of the nest present sensor.

Best practices assumes board is positioned with its longest dimension parallel to the conveyor rail. (Only the front conveyor rail is shown in Figure 7.)

Figure 7: Top view - Proper board placement (regardless of board size) above heated work area



ltem	Name
1	Heated work area
2	Correct board placement illustrated for various board sizes
3	Origin point (0,0)
4	Front conveyor rail
4	Direction of travel arrow

Check temperature readiness

The temperature is ready when the Heat Ready check box [located in <u>Main</u> (pg 29) status bar] indicates a board is ready to be sent to the downstream machine.

Use recipes

NOTE: If you use a glove or stylus to enter values on the touch screen, a capacitive type glove/stylus is required.

Select recipe

The recipe name displayed in the first field of the <u>Recipe Manager</u> (pg 31) is the currently selected recipe.

To select a recipe:

- From the Main (pg 29) screen, touch the RECIPES button to open the Recipe Manager (pg 31).
- 2. Touch the drop down menu icon. Available recipes display.

Recip	be Manager 🗸 🔺 🗙		
25		Recip	ie Manager 🐳 🔺 🗙
Board Spot Met	ers Box Meters	25	4
Board Width	100mm 🔿 🔳	MY RECIPE _Default_	*
Berndard-Fr	100	Board Width	100mm 🚖 🖪

3. From the recipes listed, touch the name of desired recipe.

The name of the newly selected recipe displays and the drop down menu disappears.

4. Touch the OK button to make your selection the currently selected recipe.

Default		1.10
Board	Spot Meters	Box Meters
Board W	/idth 4	57mm 🚖 🕕
Board H	eight 4	57mm 🚖 🕠
Set Poin	t	25°C 🛨 🔹
Set Poin	t Lo	5°C 💠 🔹
Set Poin	t Hi	5°C 🔹 ।
Set Poin	t HiHI	100°C 🔹 🔹
Undersi	de Lo	90°C 🔹 🔹
Undersi Øok	Hi Save Discard	Cancel √Appl

Change recipe heat parameters

To change the value of any displayed parameter, including the name, of an existing recipe:

1. Touch the RECIPES button on the Main (pg 29) screen.

The Recipe Manager (pg 31) opens.

- 2. From the Recipe Manager, select the recipe you want to edit per Select recipe (pg 15).
- 3. Using <u>Keypad operations</u> (pg 9), make desired edits to any/all of the <u>Board parameters</u> (pg 32), <u>Spot Meters parameters</u> (pg 33), and/or <u>Box Meters parameters</u> (pg 34).

- 4. *Optional*: To preview the effects of an edit without saving it to the recipe:
 - a. Touch the APPLY button.
 - b. Run a test.
 - c. If you're not happy with the results, either make additional changes and continue to the next step or touch the CANCEL button to exit the recipe dialog without saving the modifications.
- 5. When edits are complete, touch the SAVE button to save modifications.

Add recipe

To add a recipe:

- 1. From the Main (pg 29) screen, touch the RECIPES button to open the Recipe Manager (pg 31).
- 2. From the <u>Recipe Manager</u> (pg 31), select an existing recipe to use as the basis of the new recipe.

HINT: If one is available, select an existing recipe similar to the one you want to create.

3. Display the keyboard by touching the left arrow icon next to the recipe name field.

21.1	FUR AN	82/1	203	1191									1	Inci	ie N	lana	qui			۰.	×
Al Cast	NO.	i n		e i	8		i,		5	٧Ň	RÈ	cipi	5								•
	1		ż		3		4		5		6		7		8		9		σ		-
81 9 1		a		w		Ę		R		Ŧ		¥.		U		i.		0		p	
			A		.8		0		F.		6		н		a,		ĸ		Ŀ		

4. Key in a recipe name.

NOTE: Recipes names can consist of up to 30 alphanumeric characters.

- 5. Touch the keyboard ENTER button.
- 6. Touch the SAVE button.

Default_			
Board	Spot Meter	s Box Me	eters
Board W	/idth	457mm 🚖	•
Board H	eight 4	457mm 🚖	•
Set Poin	t	25°C 🚖	
Set Poin	t Lo	5°C 💠	•
Set Poin	t Hi	5°C 🚖	•
Set Poin	t HiHI	100°C 🚖	1.
Undersi	de Lo	90°C 🛟	•
ndersi Øok	de Hi Save Discard	100°C .	App

The newly named recipe is saved and the Recipe Manager closes.

- 7. To finish creating the new recipe:
 - a. Reopen the Recipe Manager by touching the RECIPES button.
 - b. Select your newly saved recipe from the drop down menu.
 - c. Edit and save parameter values, as needed, per <u>Change recipe heat parameters</u> (pg 15).

Delete recipe

Discarding a recipe deletes it from the database.

- 1. From the Main (pg 29) screen, touch the RECIPES button to open the Recipe Manager (pg 31).
- 2. From the <u>Recipe Manager</u> (pg 31), select the recipe you want to delete.
- 3. Touch the DISCARD button to delete the recipe.

Clear an error

If an error occurs, an error dialog displays that provides keywords and an error code to help you deduce the problem and find a solution.

NOTE: An error condition places unit offline.

To clear an error:

1. Note the information displayed by the error dialog.

Figure 8: Error dialog with error code (1501) and key phrases (over temp condition detected)

	Error:1501 -	~ ×
0	Error:1501 over temp condition det	ected
	100	ж

- 2. Clear all error issue conditions using <u>Troubleshooting</u> (pg 19) and <u>Error codes</u> (pg 20) to work out cause and solution.
- 3. Click the OK button in the error dialog.

The system should become operational.

Routine maintenance

Periodic operations

Under board remote IR sensor

Refer to safety and maintenance instructions in OEM instructions referenced here: <u>Related</u> documents (pg 4).

Over board remote IR sensor (camera)

Refer to safety and maintenance instructions in OEM instructions referenced here: <u>Related</u> documents (pg 4).

Touch screen monitor



CAUTION: Do not use abrasive cleaners, waxes, or solvents for cleaning.

Suggested spare parts

Table 1: Spare parts for Embedded Infrared Heater, PN 22151020-0001

Description	General Location	Part No.	Qty
SD Card, Preloaded	HMI controlled heater	22100165	1

Troubleshooting

This section is intended for use by maintenance/service personnel. As needed, contact the GPD Global Service Department at <u>https://helpdesk.gpd-global.com/support/home</u> or +1.970-245-0408.



IMPORTANT: Before performing any troubleshooting, read all <u>Safety notices</u> (pg vi).

Problems and remedies

For issues not listed here, refer to Error codes (pg 20) and/or Known issues (pg 43).

Start up sequence halts

If the system fails to detect hardware or a disconnect occurs, verify the network cable is plugged in.

Connection error message displays

If an error message similar to the following image displays, the network communications cable may have become disconnected from the HMI. Verify the network cable is plugged in.

Figure 9: Connection error message

Heater not changing temperature when expected

If the heater is not changing temperature when you expect it to:

- Check the circuit breaker. If the circuit breaker is off, turn it on.
- Hi power may not be connected due to a blown thermal fuse. Refer to Dispense System Service Guide (PN 22290008G).
- The thermocouple may be broken. Contact the GPD Global Service Department for help.

Known issues pending resolution

The software for this product is under constant development, and some issues are known but not yet fixed. They are described here: <u>Known issues</u> (pg 43).

Error codes

Error Code	Symbol	Description	Notes	
1100	AppError	unspecified error	This is a general, unde- fined and unexpected fail- ure	
1101	Safety Error	Safety Violation Active		
1500	AppError	unspecified error	This is a general, unde- fined and unexpected fail- ure	
1501	OvertempConditionDetected	The OptrisCT underboard temperature sen- sor is reporting an over temp condition	This is a hardware limit set on the OptrisCT device itself.	
1502	UnderboardTemperature- OutOfLimit	The OptrisCT underboard temperature sen- sor is reporting a temperature in excess of UnderboardLimitHiHi		
1503	UnderboardSensorHead- OutOfLimit	The OptrisCT underboard temperature sen- sor head is reporting a temperature in excess of UnderboardHeadLimitHiHi		
1504	OverboardSensorHeadOut- OfLimit	The FLIR sensor is reporting a sensor head temperature above OverBoardHeadTemperatureLimitHi	Mfg Temp limit is 50°C	
1505	OverboardTempertureOut- OfLimit	The maximum reported over board tem- perature exceeds the SetPointLimitHiHi		
1506	HeaterElementsNotHeating	Power is applied to heaters for more than 30 seconds and the heaters' temperature has not changed by more than 10°C	Sensor is a thermocouple embedded in the heater element array at position A1	
1507	UnderboardSensorFailure	Power is applied to heaters and the under- board sensor reported temperature is not changing.	Process Error > 10 and sensor value delta (30s) < 1	
1508	OverBoardSensorNonRe- sponsive	FLIR sensor is reporting no temperature changes within a 53 second period - delta=0.0	It's expected that the sen- sor will report at least 0.2°C changes relatively frequently. This is an indi- cation of the sensor being 'locked up'	
1509	CPUTemperatureOutOfLimit	System's CPU temperature exceeds CPU Temperature Limits HiHi	Mfg. recommends maxi- mum of 5°C	

 Table 2: Error codes for Embedded Infrared Heater

System management

Update software

Is update available?

When an update for the control software is available, an UPDATE button will display on the <u>About</u> (pg 28) screen.

To determine whether or not an update is available:

- 1. From the Main screen, touch the ABOUT button located in the status bar to open the <u>About</u> (pg 28) screen.
- 2. Look for an UPDATE button on the About screen:
 - If no update is currently available, the UPDATE button will not be present.
 - If an update is available, an UPDATE button will be present. Skip to <u>How to update</u> <u>software</u> (pg 21).

Figure 10: An UPDATE button is present when an update to the control software is available.

	About HeController 👻 🔺 🗙
٩	Heat Controller P/N 22151020-0001 Serial Number 010001 Version 01.00.00/2020/06/09 13:50:00
	Copyright (C) 2020 GPD Global, Inc.
	JOK Update

How to update software

To update the control software:

- 1. Obtain the most current software release from GPD Global via download.
- 2. Copy the update file to a USB device.

Example of update file name: 22151020-0001 01.00.00.tar.gz

IMPORTANT: The file must be placed in a folder path of \GPDGlobal\Software.

Example:

I:\GPDGlobal\Software\22151020-0001 01.00.00.tar.gz

- 3. Plug the USB device into the HMI USB port located on side of the touch screen/HMI.
- 4. From the Main screen, touch the ABOUT button located in the status bar to open the <u>About</u> (pg 28) screen.

5. Touch the UPDATE button.

The UPDATE button is present only when an update is available.

Figure 11: An UPDATE button is present when an update to the control software is available.

	About HeController 👻 🔺 🗙
٩	Heat Controller P/N 22151020-0001 Serial Number 010001 Version 01.00.00/2020/06/09 13:50:00
	Copyright (C) 2020 GPD Global, Inc.
	Jupdate Update

6. Wait for the installer application to appear. It may take several seconds for the installer application to display.

	Source /media/gp	Auser/CCD4-8798/0	PD0/obal/	
	2010/07/22/22/02/	@yes		

7. Touch the YES button to begin installation. Alternatively, touch the NO button to abort installation.

If you pressed YES, installation begins. Messages display in the installer window. When installation is complete, the OK button becomes enabled.

	GPD Global Installer	V A.
job beginning betall to /home/gabe beginning schill to /home/gabe zetallarian beganning .initial tarjat dir anitia: /home/gabes esgloading archiet schill, /home/gabes schilt regional in /home/gabes beschilt regional beschilt regional engloading archiet archiet beschilt regional engloading archiet archiet schilt regional schilt regional packsizion completed - log ret pic completed - ok	er Ing: /wwwia/gpduxer/CCD4-8708/GPO6Lobal/Software/2 er mot islaned at:/tep/install.log	22253839-900 <u>1</u> ,00.04.
		₫0K

8. When the reboot dialog displays, touch YES.



CAUTION: Always reboot after a software update; otherwise, undefined behavior

(Pressing the NO button causes the installer window to disappear and the application window to reappear.)

	GPO Global Installer	W.A.
 job Beginning job Beginning Lotall to "Hemangeducar Installation Beginning - Installing target dark exists: "Hemangeducar exclusion exists: "Hemangeducar exclusion exists". Themangeducar is and a script detacted: "Instructure - Lanching setup Lanching setup Lanching setup 	/weila/gobiner/0004-8798/8806Lobal/Software/	22151828-8883_88.64.8
 setup completed setup completed setup reserved instaliation completed - log set. job completed - ok 	Robout System Real Ogen Oge	
		#OK

The software update is complete.

References

- Recipes (pg 25) ٠
- Process parameters (pg 27) Screens and dialogs (pg 28) •
- •
- Alarm states (pg 35)
- Infrared camera sensor (pg 36) •
- Under board sensor (pg 38) •
- Assembly drawings (pg 39) •

Recipes

Default recipe

On start up, the last selected recipe becomes the default selected recipe.

X, Y coordinates

Camera meter coordinates (x, y) are defined in the Spot Meters tab and the Box Meters tab of the <u>Recipe Manager</u> (pg 31).

- Coordinates for both Spot and Box meters are expressed in units of camera coordinates.
- Origin point coordinates (0, 0) of the camera view are located in the upper left corner.

Figure 12: Camera meter coordinate fields identified in Recipe Manager.



ltem	Name	Description
1	Y axis	y=0 is the origin point y=60 is the bottom of the image
2	origin point	(0,0) is located in upper left corner of camera view.
3	X axis	x=0 is the origin point x=80 is the point on the camera image situated furthest to the right
4	X coordinate field	0 to 79 range.
5	Y coordinate field	0 to 59 range.

Temperature control vs temperature ready

Embedded heating systems must account for possible moments of occlusion by the dispense system gantry.

Temperature control. Temperature control is performed by comparing the process SetPoint value against the process Value. The difference between the two is the process Error.

- the SetPoint Value is the recipe Underboard LimitLo parameter.
- the source of the process Value is the UnderBoard Sensor instantaneous value.

Temperature ready. The temperature ready condition is based on the process SetPoint, the SetPointLimits (low/high), and the current process Value.

- the source of the process Value is the infrared camera sensor. The *simple mean* value of all active Spots and Boxes (box average) is calculated with the result being the process Value.
- If the process Value falls within the range defined by the SetPoint and the Lo/Hi limits, the process is considered Ready.

Process parameters

This overview of the fundamental process parameters illustrates how these parameters interrelate with the programming to produce desired results for operations.

Name	Туре	Description	Notes
Set Point	°C	Target temperature for board top surface	
Set Point Low	offset	Lowest acceptable temperature for 'pro- cess ready'	This is an offset value from the cur- rent Set Point. This value is added to the set point to calculate the high limit.
Set Point High	offset	Highest acceptable temperature for 'pro- cess ready'	This is an offset value from the cur- rent Set Point. This value is <i>subtracted</i> from the Set Point to calculate the low limit.
Set Point Low Low	offset	Lowest possible value at which the machine will operate.	NOT USED
Set Point High High	offset	Highest temperature allowed for the top surface of the board. If this temperature is exceeded the machine is immediately shutdown and placed in an error condition. This is done to prevent damage to the board and/or itself.	Note that the value compared to this limit is Process Value Max i.e. the highest reported tem- perature - not the mean tempera- ture.
UnderBoard Limit Low	°C	Value at which the system begins to limit the power output to the heaters. When the process value is at or above this value and below the UnderBoard Limit High, output power is reduced by inverse of the difference between the process value and the UnderBoard Limit High. If the process value is below this value, the power output is not limited (i.e. 100% allowed.)	scaling function: power $* \frac{(limit_{hi} - pv)}{(\frac{(limit_{hi} - limit_{le})}{100.0})}$
UnderBoard Limit High	°C	Value at which systems disallows power to the heaters. If the process value exceeds this value, no power is allowed to the heat- ers (i.e. the power is limited to 0%).	
UnderBoard Limit High High	°C	Value at/above which the system will immediately shut down and placed in an error condition. This is done to prevent damage to the board and/or itself.	
Product Height	mm	Board/product height in millimeters	Height refers to the distance between the conveyor rails.
Product Width	mm	Board/product width in millimeters	Width refers to the distance along the conveyor direction of travel.

Table 3: Parameter definitions

Camera sensor setup

- Box meter contributes mean temperature to Aggregate Process Value
- Box meter contributes maximum temperature to Process Variable Maximum
- IR Sensor Resolution 80 × 60 pixels

Screens and dialogs

This section provides an overview of the functions provided by each screen/dialog, and details for any field and button present.

- <u>About</u> (pg 28)
- <u>Main</u> (pg 29)
- Recipe Manager (pg 31)

About

The About screen details the version and release date of the control software, plus the name, part number, and serial number of the device controlled by the control software.

The About screen is opened by clicking ABOUT in the status bar of the Main screen.



	About HeController 👻 🔺 🗙
٩	Heat Controller P/N 22151020-0001 Serial Number 010001 Version 01.00.00/2020/06/09 13:50:00
	Copyright (C) 2020 GPD Global, Inc.

The About screen also indicates when a control software update is available; notice the appearance of the UPDATE button. For further details, refer to <u>Update software</u> (pg 21).

Figure 14: An UPDATE button is present when an update to the control software is available.

	About HeController 👻 🔺 🗙
٩	Heat Controller P/N 22151020-0001 Serial Number 010001 Version 01.00.00/2020/06/09 13:50:00
	Copyright (C) 2020 GPD Global, Inc.
	ØOK Update

Main

The Main screen displays when system start up is completed. Use the Main screen to:

- enable/disable the Infrared Preheat Module
- access the Recipe Manager
- view the camera display
- view a plot of temperatures monitored over time
- monitor the top and bottom side temperatures of the board
- monitor the current process set point and amount of heater power
- monitor recipe selection, current system state, and other status information

Figure 15: Main screen



Item	Name	Description
А	[varies]	Current recipe
В	On Line	Touch the On Line button to place unit online.
		Buttons appear like this see to indicate unit is online.
		Status is also indicated by the Online box (Item 6) in status bar.
С	Off Line	Touch the Off Line button to place unit offline.
		Buttons appear like this for the formed to indicate unit is offline.
		Status is also indicated by the Online box (item 6) in status bar.
D	Board ° C	Current top side temperature
Е	Set Point ° C	Process set point
F	Underside ° C	Current bottom side temperature
G	Power %	Current heater power (% of full scale)
Н	Recipes	Opens Recipe Manager (pg 31).
Ι	Time/Temperature graph	Plot of top/bottom temperatures over time.
1	Camera image	IR camera sensor image
2	Board Present	If checked, board is present in system nest. (nest present sensor)
3	Heat Requested	If checked, heat is being requested from system.
4	Heat Ready	If checked, temperature of the board is within set point limits.

5	ls Safe	If checked, the safety circuit is closed (safe).
6	Online	If checked, the device is online; otherwise the device is offline.
7	Power Limited	If checked, power is limited to excessive underboard temperature (underboard limit hi).
8	Clock	Current time.
9	About Button	Opens <u>About</u> (pg 28) dialog.

Recipe Manager

Use the Recipe Manager to create, edit, delete, or activate a recipe. It also enables you to test recipe modifications as if they were the active recipe without saving the changes to the recipe.

The Recipe Manager dialog is opened by clicking the SELECT RECIPE button on the Main screen.

- <u>Common tab elements</u> (pg 31)
- Board parameters (pg 32)
- <u>Spot Meters parameters</u> (pg 33)
- Box Meters parameters (pg 34)

Common tab elements

The elements noted and described in this section are common to all tabs in the Recipe Manager.

	Recipe 1	Manage				*
Default					•	4
Board	Spot Me	ters	Box	Me	ter	s
Board W	/idth	45	7mm	\$	4	
Board H	eight	45	7mm	\$	F	
Set Poin	t	25°C 🚖				
Set Poin	t Lo	5°C 🔹			•	
Set Poin	t Hi	5°C 🚖				
Set Poin	t HiHI	100°C 🚖 🔤			6	
Undersid	de Lo	90°C 🚖			•	
Undersie Øok	le Hi Save #0	iscard J	Cancel	~	Ap	ply

Item		Description
recipe name		Name of the currently selected recipe.
Tabs		 Tab selections available: Board - opens a tab of <u>Board parameters</u> (pg 32) Spot Meters - opens tab of <u>Spot Meters parameters</u> (pg 33) Box Meters - opens tab of <u>Box Meters parameters</u> (pg 34)
button bar	OK	Makes the currently selected recipe the active recipe.
		If you have modified the recipe, you will be prompted to save/lose those modifications.
	SAVE	Saves modifications to the selected recipe without making it the active recipe.
	DISCARD	Deletes the selected recipe from the database.
	CANCEL	Exits the dialog without saving modifications.
	APPLY	Makes the currently selected recipe and any modifications the active recipe.
		TIP: Use APPLY to test the effect of modifications without saving those changes to the recipe database.

Board parameters

	Recip	e Manag	er	*	2	×				
Default					1	•				
Board	Spot N	pot Meters Box Meters								
Board Wi	dth	4	57mm	•	•					
Board He	ight	45	57mm	\$	•					
Set Point			25°C	\$	+					
Set Point	Lo		Rec	ipe N	20	nge			•	• *
Set Point	Hi _P	efault_							•	10
Set Point	Hił E	Board	Spot	Met	e	s	Bo	хN	let	ers
Undersid	e Li Si	et Poin	t Lo				5°	c :	3	•
Undersid Øok	A H S	et Poin	t Hi				5°	c :		•
	S	et Poin	t HiHI			1	00°	c -	H	•
	U	ndersi	de Lo				90°	c :	1	٠
	U	ndersi	de Hi			1	00°	c :		•
	U	ndersi	de HiH	i		1	15°	C-	1	×.

Board parameters define the board to be processed.

ltem		Description
Board tab	Board Width	Distance (mm) between the conveyor rails.
	Board Height	Distance (mm) along the conveyor direction of travel - the axis of motion.
	Set Point	Desired value of the Process Variable (pg 46).
	Set Point Lo	Used together, Set Point Lo and Set Point Hi establish a numeri-
	Set Point Hi	cal process limit range. When the process value falls within this range, the process is <i>ready</i> . If the process value is outside this range, the process is <i>not ready</i> .
	Set Point HiHi	The upper limit for a process variable at which damage is possi- ble to the machine or the product. Typically, when a process value exceeds a high high limit, the equipment reports an error and shuts itself down to prevent damage.
	Underside Limit Lo	The low value of the process acceptance range for the underside of the board.
	Underside Limit Hi	The high value of the process acceptance range for the under- side of the board.
	Underside Limit HiHi	The upper limit for a process acceptance range at which damage is possible to the machine or the product. Typically, when a pro- cess value exceeds a high high limit, the equipment reports an error and shuts itself down to prevent damage.

Spot Meters parameters

Spot meter parameters define metering for a specific coordinate on the top side of the board.

Board	Spot	Meters	Box M	eters
Spot	• 1	02	0.3	04
Enabled	ł	*		
х			40px 🛃	1.
Y			40px _	1.
Emissiv	ity		0.85	
Reflected		22	.00°C 🛃	5
Distance		(0.50m	1.

ltem		Description		
Spot Meters tab	Spot 1 Spot 2 Spot 3 Spot 4	A <u>Spot Meter</u> (pg 46) is used to monitor a specific <i>coordinate</i> on the top side of the board. Selecting one of these radio buttons allows that specific meter to be edited.		
Enabled		A meter must be enabled for it to be used.		
	X Y	- Coordinates of the spot. Also refer to X. Y coordinates (pg 25).		
	Emissivity	Emissivity (pg 45) is a measure of radiation emitted from the board.		
	Reflected	Represents the <u>Reflected apparent temperature</u> (pg 46) which is used to compensate for the radiation reflected in the board.		
	Distance	Distance (pg 45) is the amount of space between the board and the front lens of the camera.		

Box Meters parameters

Box meter parameters define metering for a specific rectangular area on the top side of the board.

	Reci	po Maria	ger	*	^ ×	
Default				_		
Board	Spot	Meters	Box	Me	ters	
Box Enable	• 1 d	02	0.8	0,4		1
x	1		10px	-		
Y			10px	-	•	
Width			15px	-	•	
Heigh	1	Re	cipe Mar	aper		* * >
Emiss	_Default_					- C
Reflec	Board	Spot	Meter	rs	Box	Meters
Distan	Box	* 1	02	0.	۰,	04
W UK	Height			1	5px	1
	Emissiv	ity		().85	1
	Reflecte	ed		0.0	0°C	1
	Distanc	0		0.5	0m	-

ltem		Description
Box Meters tab	Box 1 Box 2 Box 3 Box 4	A <u>Box Meter</u> (pg 45) is used to monitor a specific <i>area</i> on the top side of the board. Selecting one of these radio buttons allows that specific meter to be edited.
	Enabled	A meter must be enabled for it to be used.
	Х	Location of the upper left corner of the box. Also refer to X. Y coordi-
	Y	<u>nates</u> (pg 25).
	Width	Width of the box.
	Height	Height of the box.
	Emissivity	Emissivity (pg 45) is a measure of radiation emitted from the board.
	Reflected	Represents <u>Reflected apparent temperature</u> (pg 46) which is used to compensate for the radiation reflected in the board.
	Distance	Distance (pg 45) is the amount of space between the board and the front lens of the camera.

Alarm states

Refer to status light tower color details in the system documentation: *Dispense System Service Guide* (PN 22290008G).

Infrared camera sensor

NOTE: Aside from the guidelines in this document, refer to OEM instructions referenced here: <u>Related documents</u> (pg 4).

The infrared camera is used as the over board remote IR sensor to measure the temperature of the top side of the board.

By supplying the following object parameters to the camera, the camera compensates for the effects of these different radiation sources and accurately measures – online and automatically – temperature.

- The reflected apparent temperature
- The distance between the object and the camera
- The relative humidity
- Temperature of the atmosphere

Cold start instability

Camera power turns on/off automatically with system power.

The following figure is representative of a fairly common camera image that displays immediately after startup. This image is indicative of the temperature measurements being unstable.





After allowing the camera to self calibrate and thermally stabilize, the image clears and the temperatures report as stable, similar to the following figure. To determine with certainty if temperatures are stable or unstable, refer to <u>Camera warm up period</u> (pg 37).





Camera warm up period

The camera requires a warm up period when first powered on. Immediately after a cold start, the camera reports temperatures as unstable by displaying a *prefix* (refer to Figure 18). When all prefixes disappear, the camera reports accurate temperatures.

NOTE: It is **inadvisable** to use the system **before the prefixes disappear** because reported temperatures are invalid until the prefixes are no longer displayed.

NOTE: The camera warm up period applies to powering the camera up, not necessarily to how warm it is; i.e., a stable temperature state must be achieved, not a particular temperature value.

Figure 18: Until the camera has warmed up, temperatures reported in the camera view are unstable and display a prefix. (A) Prefixes = unstable temperatures. (B) No prefixes = stable temperatures.



Table 4: Key to prefixes

Prefix	Stability of reported value	Description of actual value
	stable	Stable
>	inaccurate	Less than reported temperature
<	inaccurate	More than reported temperature
0	inaccurate	Outside range
*	inaccurate	Outside calibration range
~	inaccurate	Unstable

Under board sensor

NOTE: Aside from the guidelines in this document, refer to OEM instructions referenced here: <u>Related documents</u> (pg 4).

An infrared sensor (thermometer) is used as under board remote IR sensor to measure the temperature of the underside of the board.

Assembly drawings

- <u>IR Ceramic Process Heat with Lifter</u> (pg 40)
 <u>Sub assemblies</u> (pg 41): Camera, Sensor Mount, Touch Screen, Power
 <u>Electronics Panel</u> (pg 42)



7/1/20



4

7/1/20



42

Known issues

Reported temperatures do not change – even in decimal place

A start up failure may have occurred if reported temperatures do not change - not even in the decimal place.

NOTE: The <u>Infrared camera sensor</u> (pg 36) rarely fails to start properly; however, we are working with the vendor for resolution of this issue.

To remedy the situation:

1. Power down the system per <u>Power off</u> (pg 11).

IMPORTANT: Power down the whole machine, not just the computer. Powering down only the computer will NOT remove power from the camera.

- 2. Wait 15-30 seconds.
- 3. Restart the system per Power on (pg 11).

Displayed image is monochromatic (or nearly so)

A start up failure may have occurred if the displayed image appears monochromatic or nearly monochromatic.

NOTE: The <u>Infrared camera sensor</u> (pg 36) rarely fails to start properly; however, we are working with the vendor for resolution of this issue.

To remedy the situation:

1. Power down the system per Power off (pg 11).

IMPORTANT: Power down the whole machine, not just the computer. Powering down only the computer will NOT remove power from the camera.

- 2. Wait 15-30 seconds.
- 3. Restart the system per Power on (pg 11).

Heater power on at computer boot up

Heater elements may remain in a powered condition (generating heat) if you reboot the computer (either warm or cold restart) without cycling power for the entire machine.

NOTE: If the computer is turned off or reset:

- you may not realize the above is happening and/or
- the computer loses control of the heaters.

To remedy the situation:

1. Power down the system per <u>Power off</u> (pg 11).

IMPORTANT: Power down the whole machine, not just the computer. Powering down only the computer will NOT remove power from the camera.

- 2. Wait 15-30 seconds.
- 3. Restart the system per Power on (pg 11).

Application window disappears

If the application window disappears with no indication of what has happened and no error messages display, it's likely the application crashed.

To remedy the situation:

1. Power down the system per <u>Power off</u> (pg 11).

IMPORTANT: Power down the whole machine, not just the computer.

- 2. Wait 15-30 seconds.
- 3. Restart the system per Power on (pg 11).

Glossary

Aggregated Process Value

A process variable value derived from multiple sensor inputs. Example: an infrared camera may report temperatures from multiple spots. These values are averaged to form a single aggregated process variable.

Aggregated Process Variable Maximum / Minimum

When a process variable is derived from multiple sensor values (Aggregated PV), the reported value is typically the *mean* of all sensor values. The process variable Maximum is the maximum value of the set of sensors while the process variable Minimum is the minimum value of the set of sensors.

Board Height

Distance (mm) between the conveyor rails.

Board Width

Distance (mm) along the conveyor direction of travel - the axis of motion.

Box Meter

A box meter monitors a specified rectangular area.

Distance

Parameter representing the amount of space between the board and the front lens of the camera is used to compensate for the following facts:

* Radiation from the target is absorbed by the atmosphere between the board and the camera.

* Radiation from the atmosphere itself is detect by the camera.

Emissivity

Parameter representing the measure of how much radiation is emitted from the board compared to that from a perfect blackbody of the same temperature.

Limit Low

The low value of the process acceptance range.

Limit Low Low

Limit at which damage is possible to the machine or the product. When a process value exceeds (falls below) a low low limit, the equipment reports an error and shuts itself down to prevent damage.

Limit Hi (High)

A high limit is the high value of a process acceptance range.

Limit Hi Hi (High High)

A limit at which damage is possible to the machine or the product. Typically, when a process value exceeds a high high limit, the equipment reports an error and shuts itself down to prevent damage.

Example: If an infrared camera has a maximum environmental operating temperature of 50°C (a high high limit) and the temperature of that camera reaches 51°C, the system shuts down all operation and reports an error condition.

OverBoard

The top side of the board/product.

ΡV

Abbreviation for Process Variable.

Power Output

The amount of power being applied to the heating elements. Expressed as *percent of full scale* where *scale* is defined as *maximum current draw* of the heating unit.

Process Limits Range

A process limit range defines a high/low numerical range. When the process value falls within this range, the process is *ready*. If the process value is outside this range, the process is *not ready*.

Process Variable

(**PV**) A process variable is the current measured value of a particular part of a process which is being monitored or controlled. Example: the temperature of a PCB.

Reflected apparent temperature

Parameter used to compensate for the radiation reflected in the board. If the emissivity is low and the board temperature relatively far from that of the reflected, it will be important to set and compensate for the reflected apparent temperature correctly.

Set Point

A set point is the desired value for a process variable.

Spot Meter

A spot meter monitors a specified *coordinate*.

UnderBoard

The bottom side of the board/product.