



A Touch of Magic

Discover how the entire bread making process can be optimized with our control solutions



Added value for your clients

Advanced personalisation

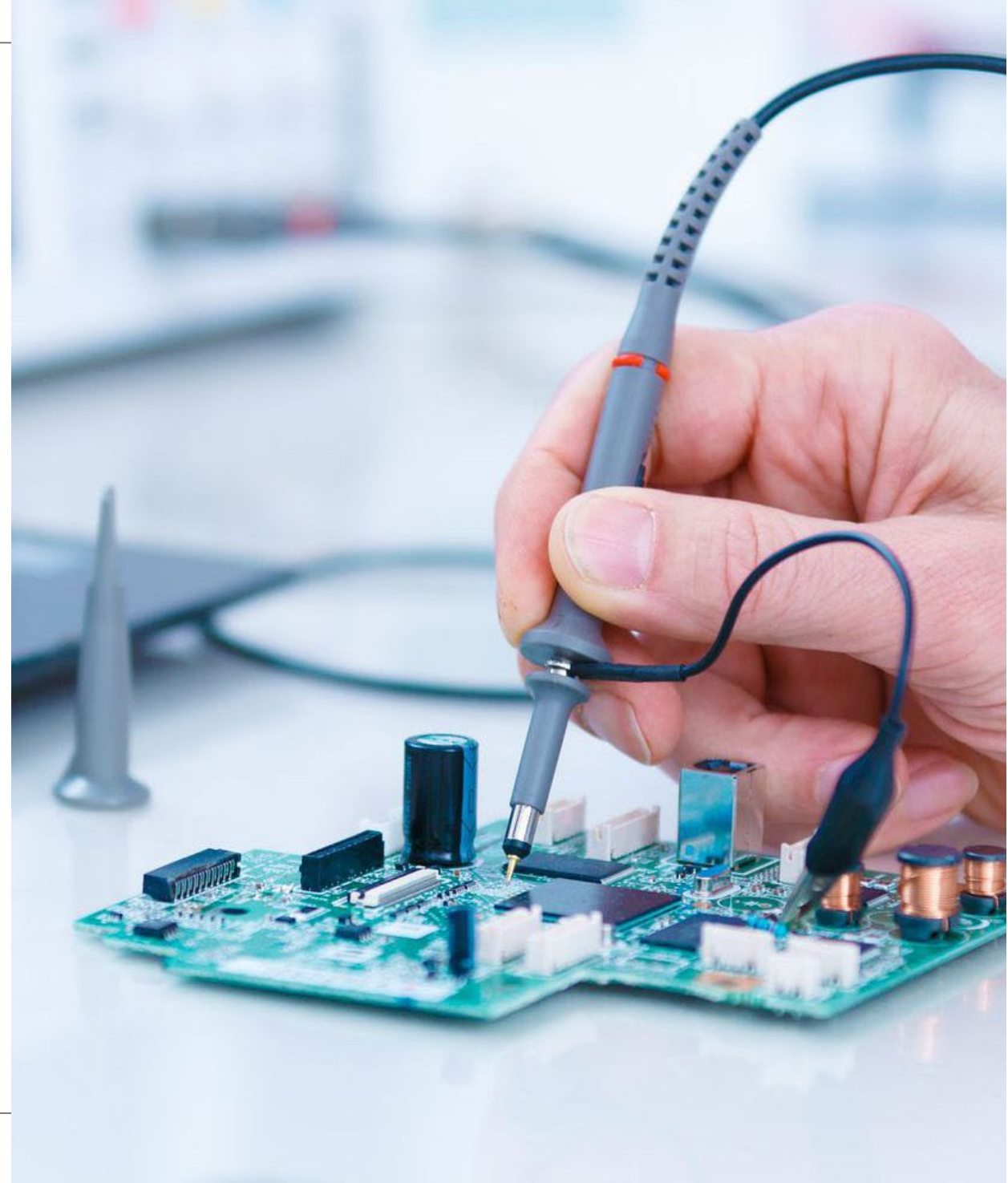
EVCO develops innovative touch technologies aimed at enhancing user experience, an aspect which represents unbeatable added value in today's marketplace for anyone who uses food equipment, wherever they are and whatever their experience. Its ready-to-use programmes, predefined working cycles and recipe books that have been tried and tested over decades of experience and collaboration with prestigious OEMs, as well as the wide range of options to personalise the settings, give the machine the flexibility that the global market has come to expect.



Added value for your clients

Versatility, efficiency and design

Taking its cue from evolutions in the food equipment sector, EVCO develops solutions which combine design and precision regulation without compromising on important features such as energy savings and silent operation. Its controllers are designed to be modular and can be combined with expansions, inverters and accessories to guarantee unbeatable versatility, sometimes transforming basic single application machines into multi-function machines.



Added value for your clients

Alongside 4.0 companies

EVCO products can be seamlessly connected with both proprietary and third-party remote management and monitoring systems to make processes smarter, faster and more efficient, in line with the principles of Industry 4.0. Thanks to improvements in humanmachine interaction (HMI), daily controls are quicker and easier and maintenance and technical assistance costs a lot lower.



Added value for your clients

Alongside 4.0 companies

EVCO presents EPoCA®, the cloud platform that is tailor-made for all cooking, food transformation and conservation needs, from refrigerated units to food equipment. With appropriate protection measures for access and data, the system makes it possible for enabled users to operate remotely on the unit to configure its parameters, view HACCP data (also in graphic form) and to download records in the most popular formats, such as XLSX, CSV and PDF.



EV8 300 Deck

The ideal choice for your deck oven



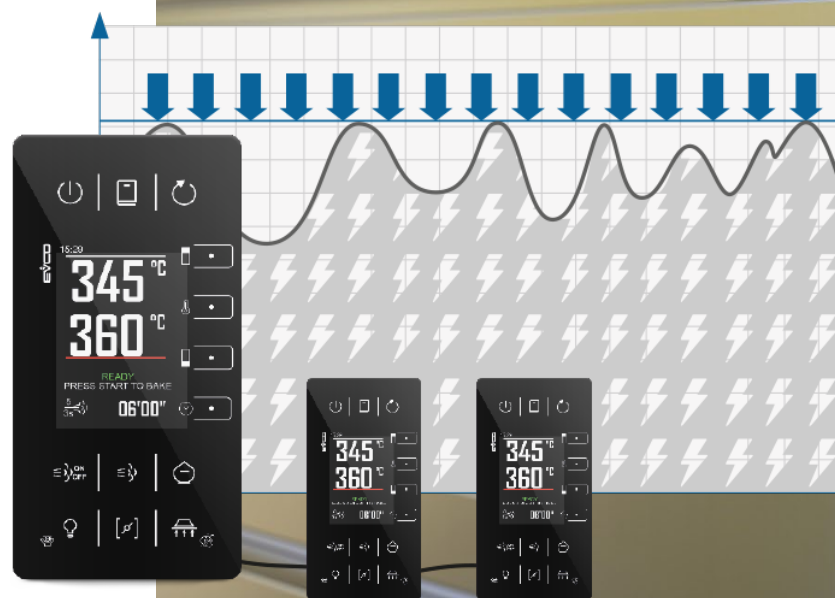
EV8 300 Deck

The ideal choice for your deck oven

No more power overloads

Multi-rack ovens can sometimes suddenly require more power than the electrical system can provide, albeit for a limited amount of time, costing a disproportionate amount of money and sometimes even leading to a power failure.

Thanks to connectivity between its controllers, EVCO offers manufacturers the possibility of activating different loads on different levels in the oven so the total maximum power of the system is never exceeded. This also ensures all the decks are used equally and there is prioritised management of the shared loads.



EV8 300 Deck

The ideal choice for your deck oven

Precision regulation - Total silence

Every product has its own cooking temperature. No higher, no lower. Its own temperature. To ensure everything is cooked at the correct temperature, EVCO products have the option of enabling a proportional-integral temperature control mode which guarantees maximum accuracy and energy savings.

Users can also choose between regulation using contactors or SSRs (external in both combinations) which guarantee silent operation.



EV8 300 Deck

The ideal choice for your deck oven

Global or regional?

The global market offers infinite opportunities but when it comes down to food preparation, we all know the importance of preserving local traditions: every region needs dedicated, personalised cooking programmes, every client wants to be able to consult menus and programmes in their own language.

So how do you standardize your product line without compromising on flexibility to meet all your clients' individual needs? With EV8 300 you can: just enter your recipes and/or your language in an OpenOffice® file and upload it to the oven's controller for maximum personalisation.

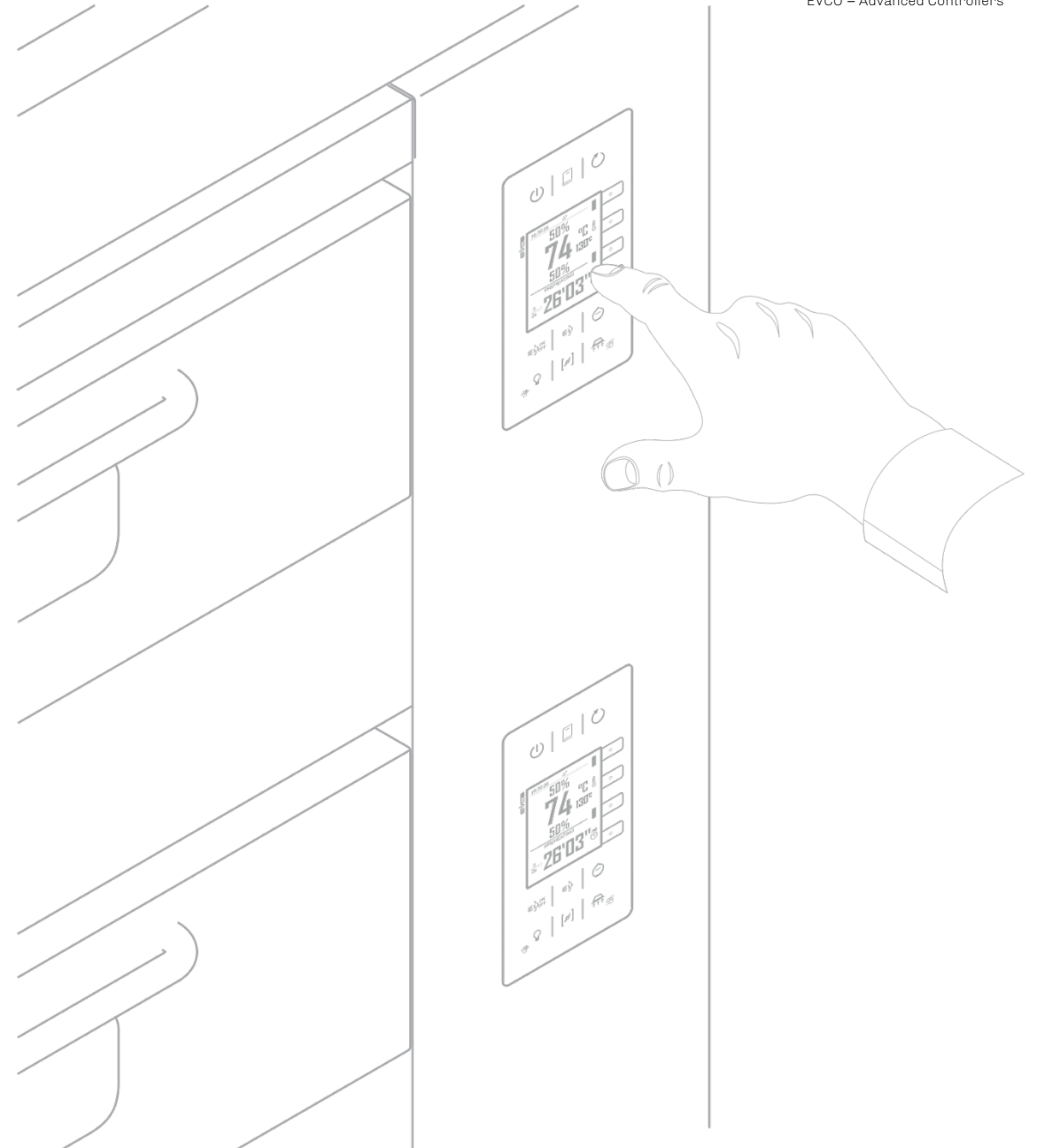


EV8 300 Deck

The ideal choice for your deck oven

Technical specs

- 115... 230 VAC or 24 VAC power supply (according to the model)
- Built-in clock
- Chamber probe or top and floor probes (J/K or Pt 100 2-wire)
- Multi-purpose input
- Steam generator relay, 16 A res. @ 250 VAC
- Alarm buzzer
- TTL MODBUS slave port
- INTRABUS master/slave port
- USB port



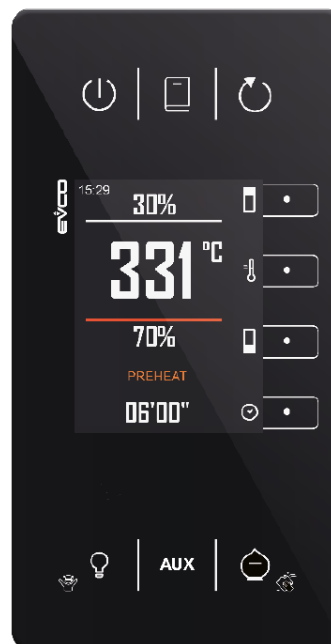
EV8 300 Deck

The ideal choice for your deck oven



EV8 318/328

- Ideal for bread deck ovens
- Complete control of independent or shared steamers
- Automatic and manual steam injection cycles



EV8 314

- Ideal for pizza deck ovens
- Simplified keypad for easy use
- Highly configurable outputs



EV8 338

- Ideal for ventilated bread ovens
- Complete control of steam function
- Fan management with reversal of the direction at single, double and variable speed

Vcolor 318



Vcolor 318

Control of deck ovens

Vcolor 318/328 is a range of controllers with elegant design for the management of different typologies of "top-floor" electric ovens.

Independent management

These controllers are suitable for different types of electric ovens due to the independent management of the power and the temperature at the top and on the floor of the oven. The model Vcolor 318 manages top-floor heaters by electro-mechanical relays, while the model Vcolor 328 has 2 12VDC outputs for managing external SSRs.

Advanced functions

They have the full steam management (generation, injection and venting), both in automatic and manual mode, the "programmed weekly switch on", "cooking timer" and "programs" functions and energy saving strategies.

Connectivity

Upon request, the controllers can be equipped with Wi-Fi connectivity so it can interact remotely with the unit through the EPoCA® cloud platform, with the option of starting/stopping working cycles.

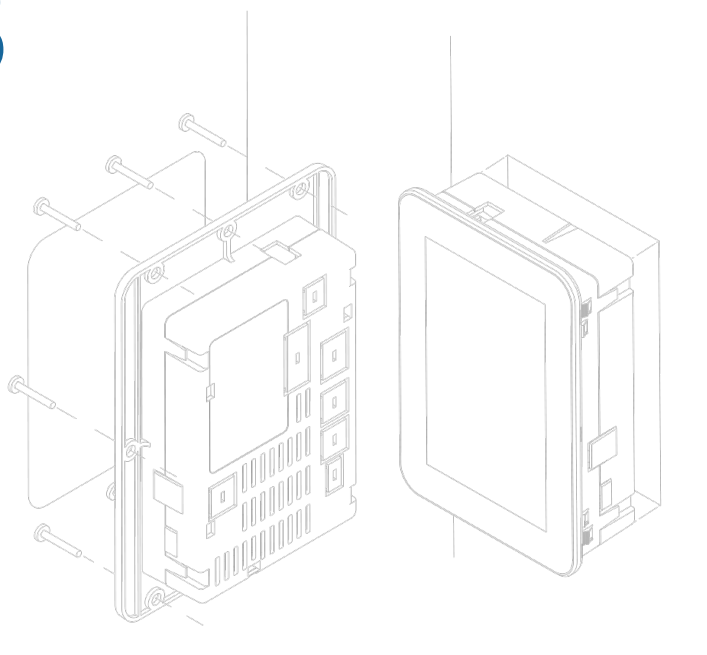


Vcolor 318



High graphics performance and IP65 protection

The controllers have remote user interfaces consisting of a 5-inch (M) or 7-inch (L) capacitive TFT touch-screen graphic display in glass, 65K colours, 800 x 480 pixel resolution and IP65 protection for easy cleaning.



Versatile installation

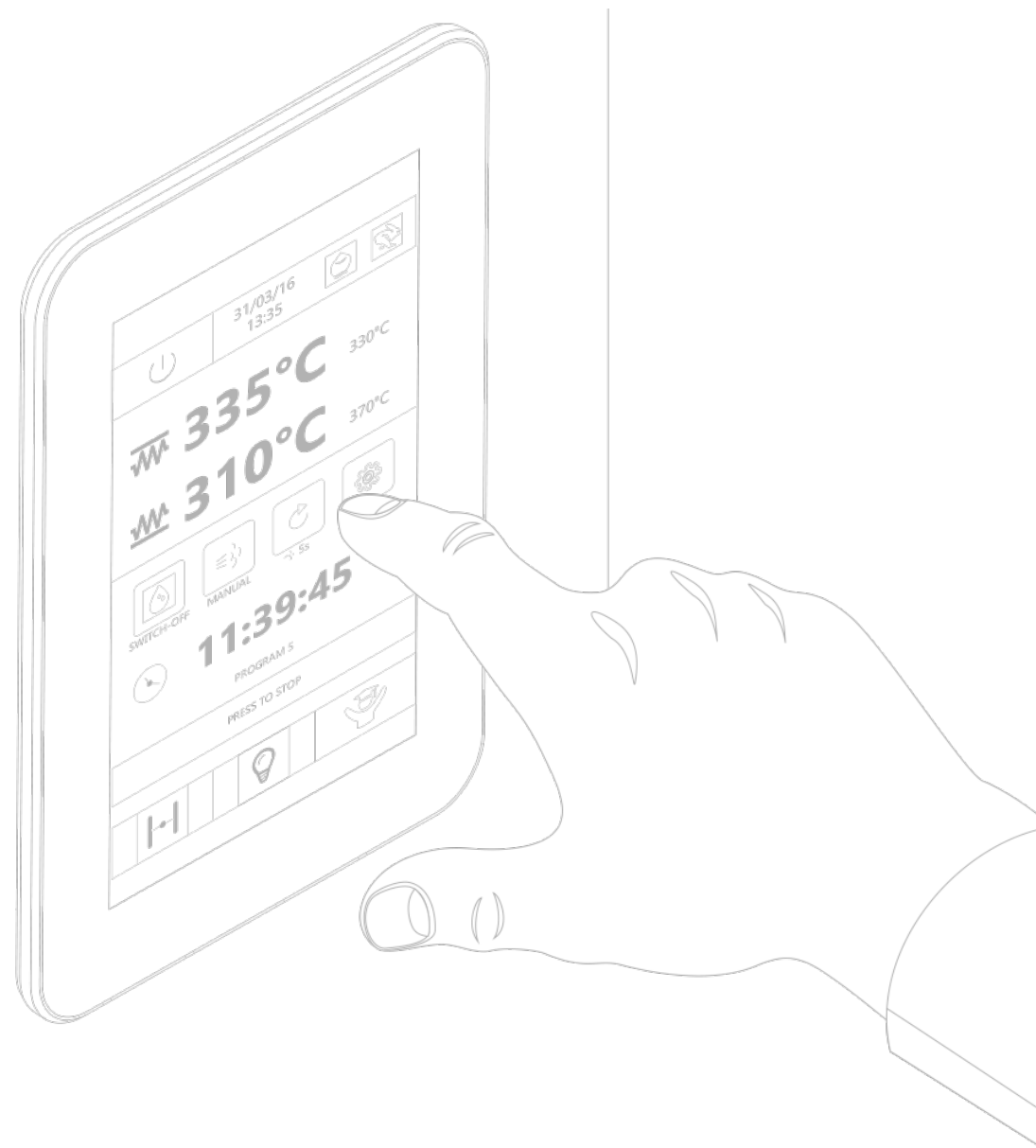
The user interface can be installed recessed from the front or flush with the panel, thus making it fit perfectly with the design of the unit.



Vcolor 318

Technical specs

- 115... 230 VAC power supply
- Analogue inputs (J/K) for chamber probe, top & floor probe
- 4 digital inputs
- Digital outputs for top & floor, steam injection, venting, steam generation, chamber light, suction hood
- RS-485 MODBUS port
- USB port
- Built-in clock



Vcolor 348



Vcolor 348

Control of rotary ovens

Vcolor 348 is a stylish controller for managing rotary ovens for bread and pastry-making.

Fans and rack rotation management

It can run on/off (one or two speed) or modulating fans and it can control the rack rotation in both automatic and manual mode, with a great many settings available.

Advanced functions

It has a complete steam management system (injection and venting), either directly or by way of an external boiler module that can also control water charge and discharge and steam generation.

Management of gas ovens

Using an external module, it is possible to manage gas ovens, either with atmospheric or air-blown burners.

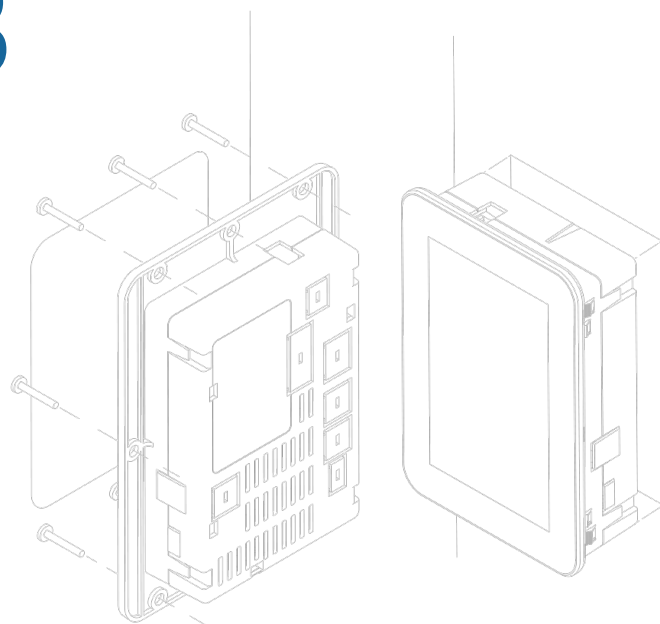


Vcolor 348



High graphics performance and IP65 protection

The controllers have remote user interfaces consisting of a 5-inch (M) or 7-inch (L) capacitive TFT touch-screen graphic display in glass, 65K colours, 800 x 480 pixel resolution and IP65 protection for easy cleaning.



Versatile installation

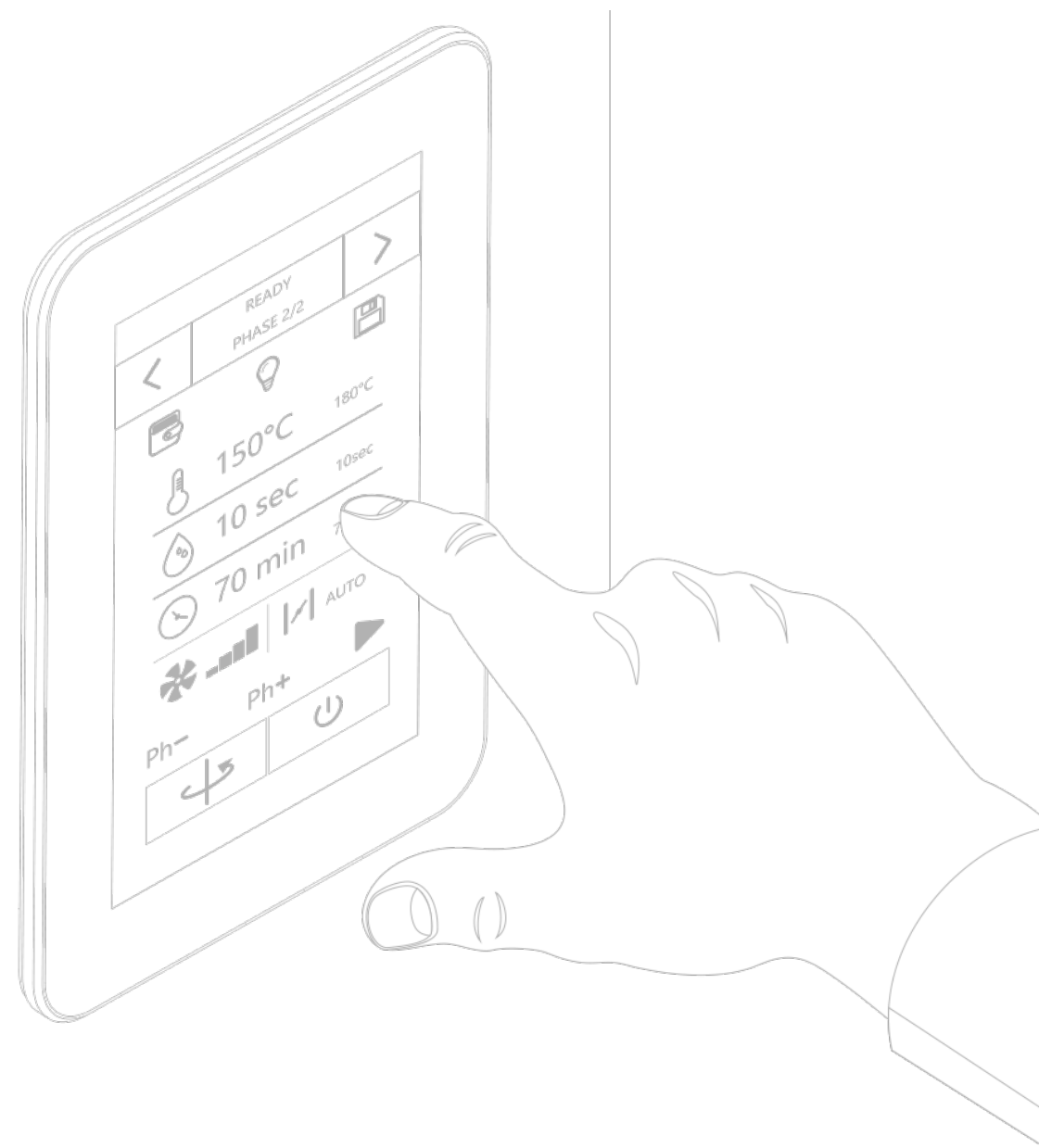
The user interface can be installed recessed from the front or flush with the panel, thus making it fit perfectly with the design of the unit.



Vcolor 348

Technical specs

- 12 VAC power supply
- Analogue inputs (J/K) for chamber probe and fume probe
- Digital outputs for chamber temperature adjustment, direct steam injection, rack rotation limit switch, fan thermal switch, thermal switch
- RS-485 MODBUS port
- USB port
- Built-in clock



Vcolor 618



Vcolor 618

Control of retarder proofers

Vcolor 618 is a controller with elegant design for the management of retarding-proofing cabinets and rooms.

Manage retarding-proofing cycles

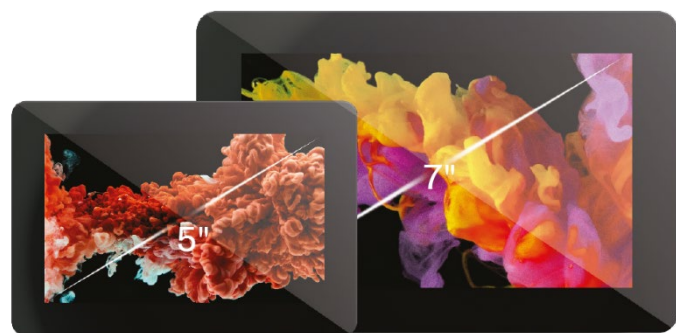
It is able to manage automatic retarding-proofing cycles (stopping, storing, awakening, proofing and slowing phases) and manual storing and proofing cycles (with independent temperature, humidity and ventilation intensity management for each phase). It also has the “programs” function and a communication port for common USB flash drives.

Connectivity

Upon request, the controllers can be equipped with Wi-Fi connectivity so it can interact remotely with the unit through the EPoCA® cloud platform, with the option of starting/stopping working cycles.

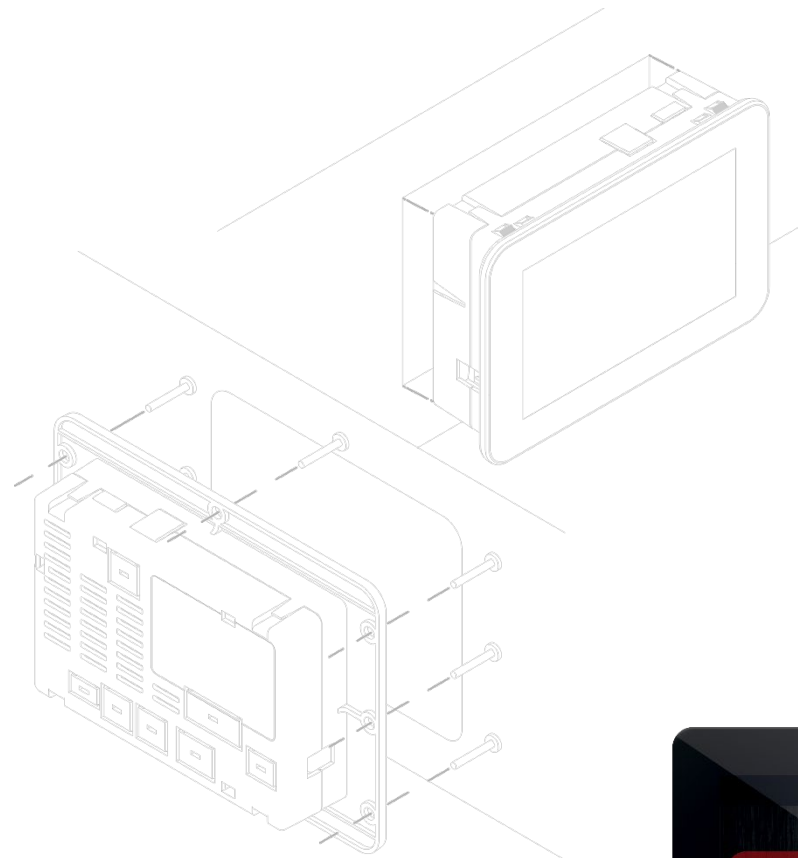


Vcolor 618



High graphics performance and IP65 protection

The controllers have remote user interfaces consisting of a 5-inch (M) or 7-inch (L) capacitive TFT touch-screen graphic display in glass, 65K colours, 800 x 480 pixel resolution and IP65 protection for easy cleaning.



Versatile installation

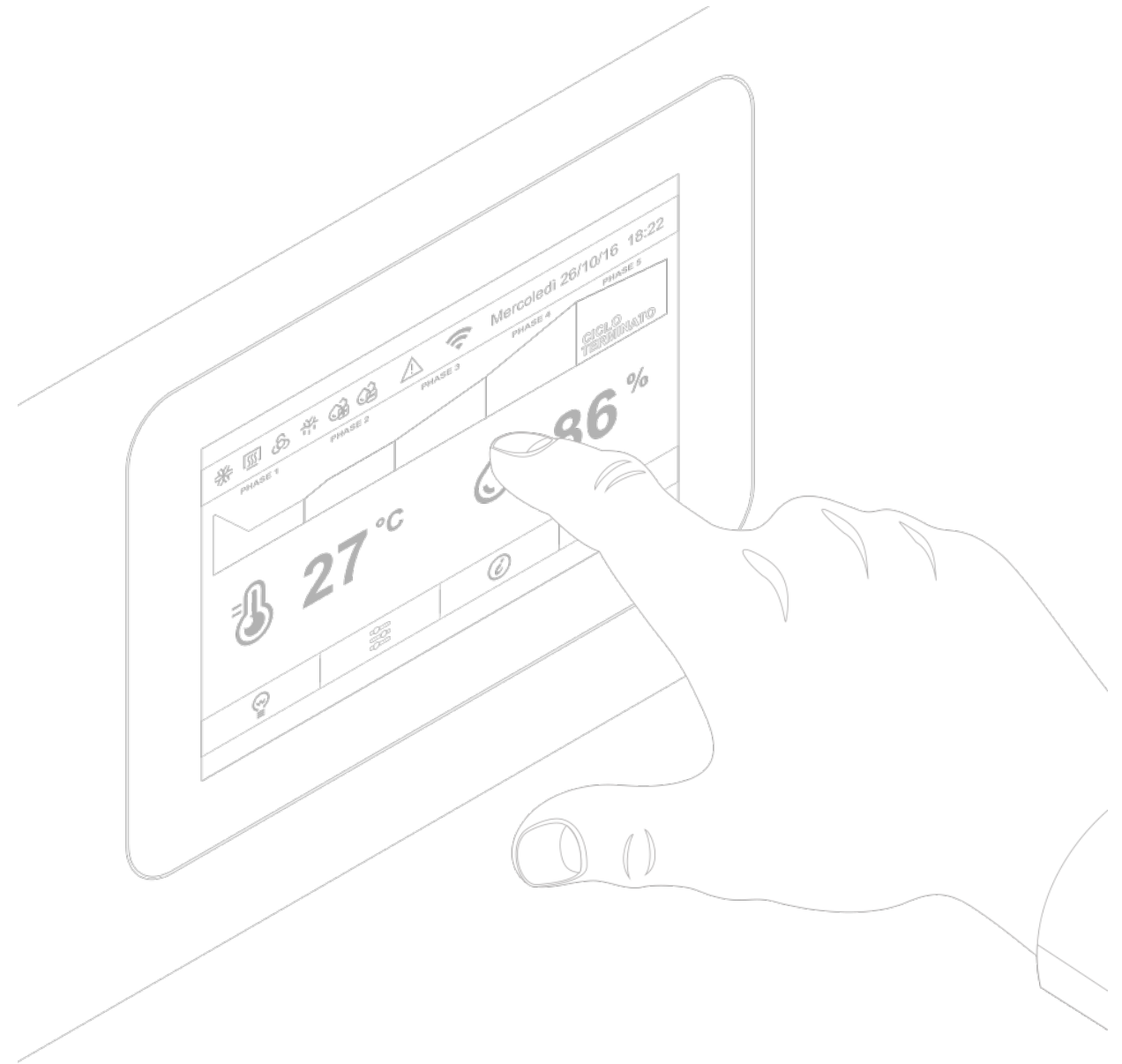
The user interface can be installed recessed from the front or flush with the panel, thus making it fit perfectly with the design of the unit.



Vcolor 618

Technical specs

- 115... 230 VAC power supply
- Analogue inputs PTC/NTC for cabinet probe, evaporator probe, condenser probe and 4-20 mA for humidity probe
- 4 digital inputs
- Digital outputs for compressor, defrost, humidifier, heaters, steam generator, cabinet light
- RS-485 MODBUS port
- USB port
- Built-in clock



EV3 Mix



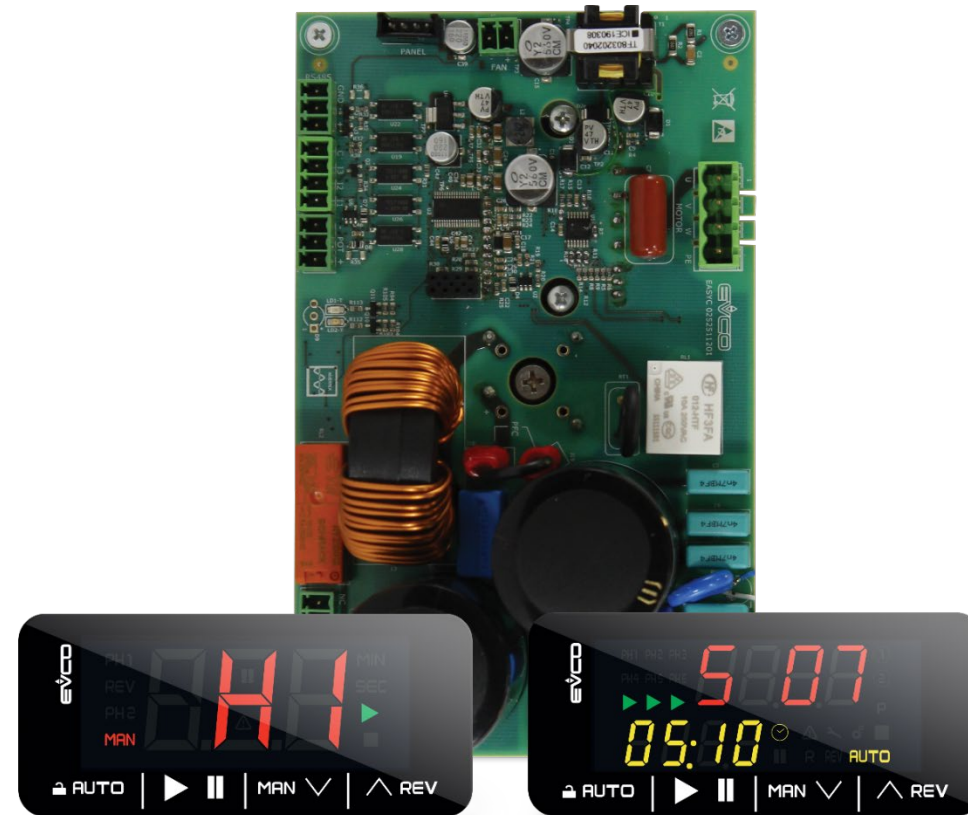
EV3 Mix

Control of spiral mixers

The digital controllers in the EV3 Mix series are a modern alternative to electro-mechanical devices for managing industrial spiral mixers with 750, 1500 or 2200 W motors and 2300 W motors with high inrush current.

Manual and automatic cycles

The controllers manage manual (unlimited time) and automatic cycles whose duration and speed can be set for each phase. In the Basic models with a single-line display, it is possible to set 2 rotation speeds (high and low) and cycles with up to 2 phases, while in the Plus models with a double-line display, there are 10 possible speeds and 10 phases allowed for the automatic cycles. The duration setting of each phase ranges from 1 to 99 minutes.



EV3 Mix

Pause-work function

Management of the PAUSE function and subsequent cycle resumption (PLAY) to allow the user to control the dough

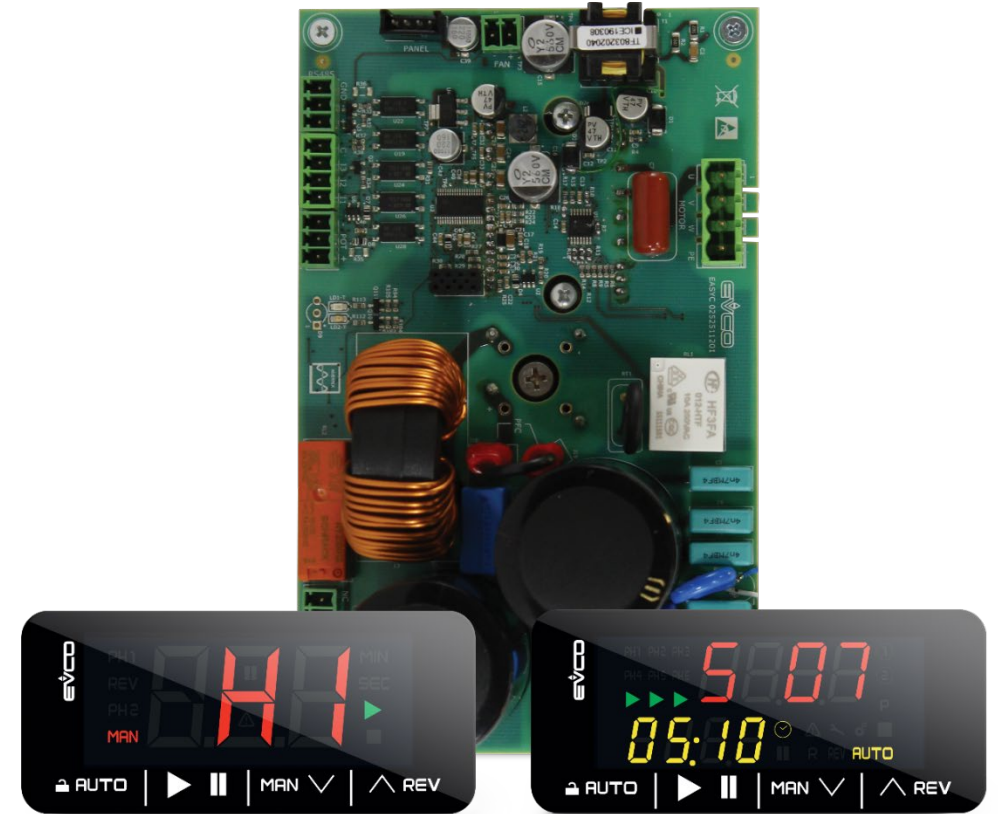
"Reverse" function

Management of the manual REVERSE function with a predefined duration that can be activated from STOP, to help detach the dough from the spiral once the mixing cycle is completed.

Speed change in progress

The BASIC version can manage up to 3 motor speeds (HIGH, MEDIUM and LOW speeds) abbreviated HI, Md, LO respectively.

In the PLUS version it can manage up to 10 motor speeds (from S01 to S10).



EV3 Mix

Technical specs

- Power supply: 230 Vac $\pm 10\%$ 50/60 Hz

Input current (rms):

0.75 kW: 5 A

1.5 kW: 10 A

2.2 kW: 15 A

2.3 kW: 15,5 A

Output current (rms):

0.75 kW: 3,3 A

1.5 kW: 6,3 A

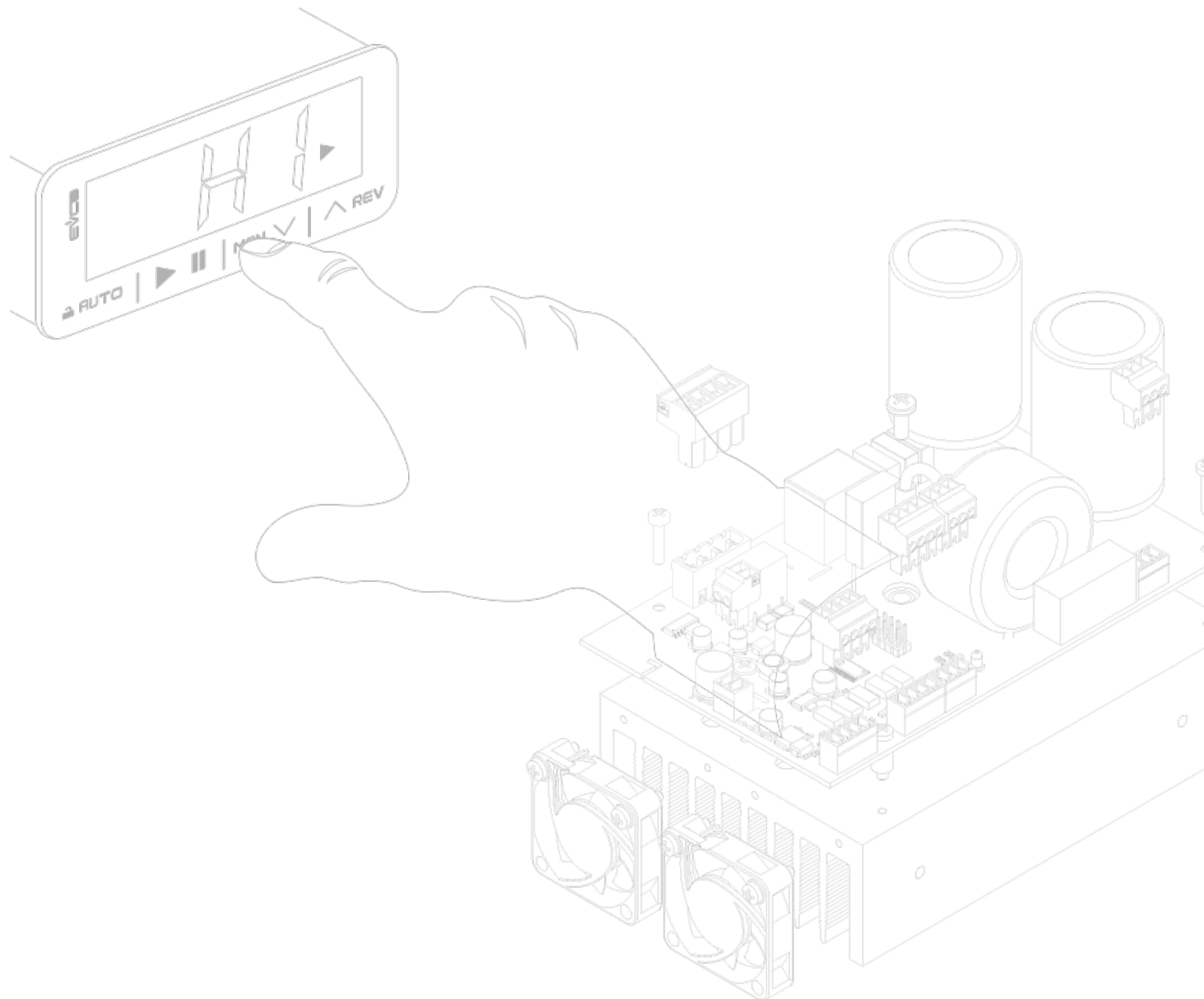
2.2 kW: 8,8 A

2.3 kW: 8,9 A

- 3 multifunctional configurable digital inputs

- 1 configurable analogue input 0...10 V / 0...5 V

- 1 RS-485 MODBUS RTU Slave serial port



EV3 Mix

COMPACT series inverters

The inverters of the Compact series are used for optimum control of AC three-phase asynchronous motors, also known as induction motors (IM), as they improve performances and energy efficiency.

Available with 4 power capacities (from 0,75 to 2,3 kW), they are suitable for small- and medium-power equipment.

The “Compacts” operate with scalar (V/f) or PID vector control and include a command for the reverse of rotation direction and various protection functions. They are equipped with an EMC mains filter which lowers medium- and high-frequency electromagnetic disturbances. The compact dimensions, the open board format and a Slave RS-485 MODBUS port make it an ideal product for Original Equipment Manufacturers, who can have the inverter built into the machine and connect it via serial port to their own control systems. Control can be customized through parameters and can be managed also via analogue and digital input or via FM input.





Visit our website for more informations

www.evco.it