



# ***BAKERY SOLUTIONS***

**KNEAD, LEAVE AND COOK**  
**THE CONTROL SYSTEMS FOR EACH PHASE**

**ATMIXER**  
Solutions for mixers

**ATLIEVI**  
Solutions for leavening cells

**ATBAKE**  
Solutions for ovens



## KNEAD, LEAVE AND COOK THE CONTROL SYSTEMS FOR EACH STAGE

The solutions developed by Ascon TecnoLogic allow you to keep every stage of baking process under control, offering the flexibility to create customized and easy-to-use solutions.



### ATMIXER

Solutions for mixers

FOR MIXERS AND PLANETARY MACHINES WITH FIXED OR VARIABLE SPEED. **ATMIXER** is the range of solutions suitable for controlling recipes, speed, light and temperature measurement, WITH AN EASY-TO-USE INTERFACE that allows remote connection and data storage.



### ATLIEVI

Solutions for leavening cells

FOR THE LEAVENING STAGES. **ATLIEVI** offers the best results thanks to pre-set functions, an easy-to-navigate operator interface where you can select automatic processes or individual parameters manually. **FLEXIBILITY AND CUSTOMIZATION TO MEET THE NEEDS OF ALL USERS AND MANUFACTURERS.**



### ATBAKE

Solutions for ovens

TOP/FLOOR OVENS, ROTORS, TUBE OR TUNNEL OVENS will find their ideal control system among the **ATBAKE**. **ACCURATE ADJUSTMENT** of temperatures, speeds, automations, numerous cooking recipes whose status is immediately visible thanks to an interface for immediate use.

## FEATURES

- Accuracy in controls
- Programs stored with recipe names and icons
- Remote connection
- Data storage on USB
- Touch screen interface
- Industrial and certified hardware

Choose the product that best suits your needs, with the certainty of finding in Ascon TecnoLogic your partner to support in the realization and customization of **YOUR SOLUTION**.



DS43

### AUTOMATIC MANAGEMENT

- Creation, modification and recall of recipes
- Recipe control (start, pause, restart)
- Up to 20 recipes with 6 speed/pause segments for tool and bowl
- Dough temperature acquisition, with maximum temperature alarm and programmable machine stop

### MANUAL MANAGEMENT

- Tool speed setting (first/second speed)
- Bowl rotation direction setting
- Display of dough temperature
- Light command

### COMPATIBILITY

- Terminal block and dimensions compatible with most common dual Analogue timers on the market

### FOR OEM CUSTOMERS

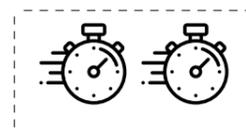
- Customizable configuration
- Graphic customization with logo, colours and symbols

### COMMANDS FROM EXTERNAL PUSH BUTTON PANEL

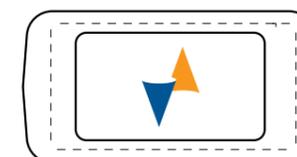
### 4.3" COLOUR TOUCH SCREEN

#### (DS43)

- 6 digital inputs
- 7 Relay outputs
- 2 optional Analogue inputs (Temperature + Auxiliary)



REPLACES YOUR DOUBLE TIMER  
No need to redo wiring or drilling



## FOR PLANETARIES AND MIXERS WITH INVERTER

LITE solution

### PM34S + KRD50



PM34S



KRD50

#### AUTOMATIC MANAGEMENT

- Creation, modification and recall of recipes
- Recipe control (start, pause, restart)
- Light command
- Dough temperature indication and alarm
- Up to 10 recipes with 12 steps (speed/pause of the tool)

#### MANUAL MANAGEMENT

- Motor speed setting (RPM)
- Start/stop command
- Display of dough temperature with alarm
- Light command

#### FOR OEM CUSTOMERS

- Customizable configuration
- Graphic customization with logo, colours and symbols

#### 4.3" COLOUR TOUCH SCREEN

(PM34S)

- 1 RS485 serial communication
- 1 Ethernet port
- 1 USB port

#### I/O INTERFACE MODULE

(KRD50)

- 1 Analogue input for infrared temperature probe
- 1 x 0 ... 10V Analogue output for inverter speed control
- 2 digital inputs for grid opening and emergency
- 1 Digital output for motor inverter consent
- 1 RS485 serial communication

## FOR PLANETARIES AND MIXERS WITH ONE/TWO INVERTERS

ADVANCED solution

### PM76 + SP4



PM76



SP4

#### AUTOMATIC MANAGEMENT

- Creation, modification and recall of recipes
- Recipe control (start, pause, restart)
- Light command
- Temperature acquisition (with infrared or traditional probe)
- Up to 100 recipes / 10 speed segments / tool and bowl pause

#### MANUAL MANAGEMENT

- Motor speed setting (RPM)
- Start/stop command
- Bowl rotation activation at fixed or variable speed
- Light command
- Display of dough temperature

#### FOR OEM CUSTOMERS

- Customizable configuration
- Graphic customization with logo, colours and symbols
- Double speed machine control enabling through configuration

#### READY FOR INDUSTRY 4.0

- The basic solution satisfies some requirements of the Industry 4.0 \* plan
- Optional CMT module for remote management

\* see INDUSTRY 4.0



#### 7" COLOUR TOUCH SCREEN

(PM76)

- 1 RS485 serial communication
- 1 Ethernet port
- 1 USB port

#### PROGRAMMABLE CONTROLLER SP4

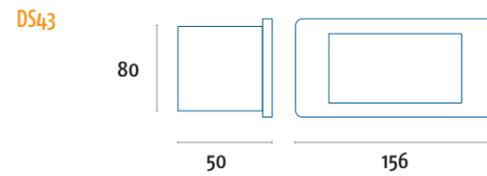
(SP4)

- 3 Analogue inputs
- 2 Analogue outputs 0 ... 10V
- 8 Digital inputs
- 8 Digital outputs + 5 relays
- 1 RS485 serial communication
- 1 Ethernet port
- 1 USB port

	DOUBLE SPEED	SPIRAL INVERTER	BOWL INVERTER	RECIPES	LIGHT	INDUSTRY 4.0
DOUBLE TIMER	•			20	OPT	
LITE		•		10	•	
ADVANCED	•	•	•	100	•	Ready

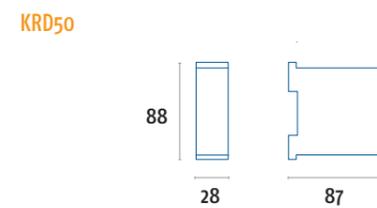
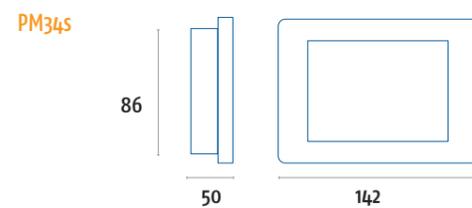
Optional temperature probe on all models.

### DS43 - DIMENSIONS



Dimensions are expressed in mm

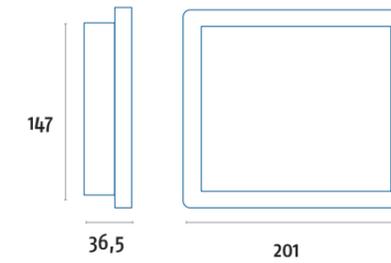
### LITE SOLUTION - DIMENSIONS



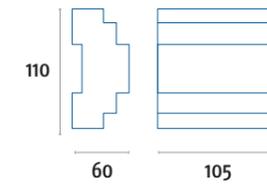
Dimensions are expressed in mm

### ADVANCED SOLUTION - DIMENSIONS

PM76



SP4



Dimensions are expressed in mm

### ACCESSORIES

TEMPERATURE PROBE AND REMOTE MANAGEMENT MODULE	
ZIS EIIRLIBGP-MAT2020	Self-powered infrared sensor, measuring range 0... 500°C
OPCMT SVR102	Remote management module for Industry 4.0

## FOR LEAVENING CELLS

LV Basic

### Y39H + TRH03



Y39H



TRH03

#### TEMPERATURE AND HUMIDITY CONTROL

- With ON/OFF or PID temperature control (both heating and cooling mode)
- Humidity control (humidification and/or dehumidification) with ON/OFF control
- Twin-timer usable for special applications

#### FOR OEM CUSTOMERS

- Customizable configuration
- Customized logo
- Front panel mounting

#### TEMPERATURE-HUMIDITY PROBE WITH DIGITAL COMMUNICATION (TRH03)

- Sensor for humidity and/or temperature detection
- Horizontal or vertical mounting
- Communication of values read directly in digital

#### 78X35MM CONTROLLER (Y39H)

- Up to 3 relay outputs
- 1 Input for the digital temperature and humidity probe TRH03
- 1 Digital input or input for NTC temperature probes

## FOR LEAVENING CELLS

LV Touch

### PM335 + X30



PM335



X30



TRH-MINI



PTC

#### COMPLETE CONTROL OF THE CELL

- Temperature control (both heating and cooling mode)
- Humidification/dehumidification control
- Ventilation
- Alarm management
- Timer for counting leavening phase duration
- Safety probe input

#### FOR OEM CUSTOMERS

- Customizable configuration
- Graphic customization with logo, colours and symbols
- Front panel mounting with customizable frame

#### 3,5" COLOUR TOUCH SCREEN (PM335)

- Operational page, manual/automatic management
- 1 RS485 serial communication
- 1 USB port

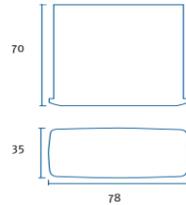
#### ACQUISITION/CONTROL MODULE (X30)

- 1 Pt1000, PTC-NTC input
- 2 Digital inputs
- 4 Relay outputs
- 1 RS485 serial communication

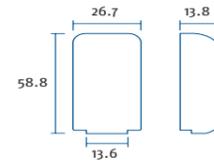


#### LV BASIC SOLUTION – DIMENSIONS

Y39H



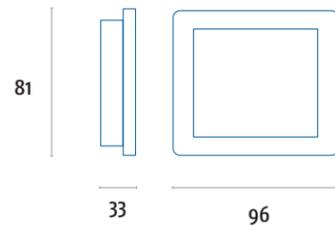
TRH03



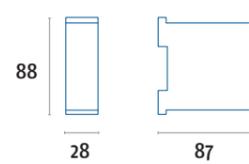
Dimensions are expressed in mm

#### LV TOUCH SOLUTION – DIMENSIONS

PM235E



X30



Dimensions are expressed in mm



KS1



KS1T

#### TEMPERATURE CONTROL FOR ROTOR OVENS

- 1 Chamber temperature sensor
- Up to 4 preset temperatures
- Compact size 72x72 mm
- LED display

#### FOR OEM CUSTOMERS

- Customizable configuration
- Customizable logo
- Front panel mounting

#### 72X72 MM CONTROLLER

- 1 TC input
- 1 Digital input
- 1 RS485 serial communication

#### TIMER 72X72 MM

- 2 digital inputs
- up to 2 relay outputs
- on-board buzzer
- 1 RS485 serial communication



## FOR TOP/FLOOR OVENS

TCO series

TCO40



TCO40

### COMPLETE CONTROL FOR TOP/FLOOR OVENS

- Up to 4 temperature sensors
- Control: Extractor (fan), Chimney (damper) and Light
- 8 recipes including steam injection
- Scheduled starts
- Power limitation
- Steamer control with auxiliary controller
- Internal or remote buzzer

### FOR OEM CUSTOMERS

- Customizable configuration
- Front panel mounting

### 72X144 MM CONTROLLER

- 4 TC J/K or PT100 input
- 7 Relay outputs
- 3 Digital inputs



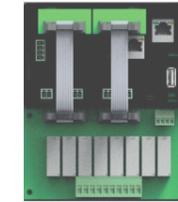
## FOR ELECTRIC DECK OVENS

TCO series

TCO34



VP4



ADI01

### COMPLETE CONTROL OF ELECTRIC DECK OVENS

- 3 Temperature sensors
- Operational page, manual/automatic management
- Control: Extractor (fan), Chimney (damper) and Light
- Double Timer
- 100 recipes (1 to 5 phases)
- Scheduled starts
- Eco and Turbo function
- Steamer control
- Auxiliary control (front resistances)

### ALL-IN-ONE SOLUTIONS

- IEC61131-3 (PLC) programmable controller
- 4,3" Touch HMI and I/O channels on board

### READY FOR INDUSTRY 4.0

- The basic solution satisfies some requirements of the Industry 4.0 \* plan
- Optional CMT module for remote management

\* see INDUSTRY 4.0

### FOR OEM CUSTOMERS

- Customizable configuration
- Graphic customization with logo, colours and symbols
- Front panel mounting with customizable frame



### VISUALPAC 4,3"

(VP4)

- 3 Analogue inputs
- 8 digital inputs
- 2 Analogue outputs
- 8 digital outputs
- 1 RS485 serial communication
- 2 Ethernet ports
- 2 USB ports

### RELAY INTERFACE

(ADI01)

- 8 Relay interface (8A)
- With support terminal block for the common signals of the digital channels (to simplify the wiring)
- Quick connection to VP4 via flat cable



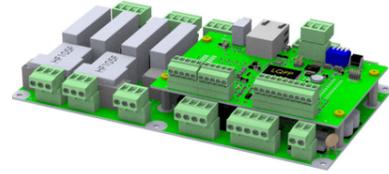
## FOR TOP/FLOOR ELECTRIC OVENS

TCO series

TCO37



PFX7



SAT1

### COMPLETE CONTROL FOR TOP/FLOOR ELECTRIC OVENS WITH CONNECTIVITY

- Up to 4 temperature sensors
- Control: Extractor (fan), Chimney (damper), Auxiliary control (oven mouth) and Light
- 100 recipes (1 to 5 phases)
- Scheduled starts
- Steamer control
- Sharing recipes between chambers
- Remote management with industry 4.0 module

### FOR OEM CUSTOMERS

- Customizable configuration
- Graphic customization with logo, colours and symbols
- Front panel mounting with customizable frame (TCO37)
- Flush in mounting (TCO37B)

### READY FOR INDUSTRY 4.0

- The basic solution satisfies some requirements of the Industry 4.0 \* plan
- Optional CMT module for remote management

\* see INDUSTRY 4.0

### 7" COLOUR TOUCH SCREEN

(PFX7)

- Operational page, manual/automatic management
- 1 RS485 serial communication
- 1 Ethernet port
- 1 USB port

### PROGRAMMABLE MODULE

(SAT1)

- 4 TC inputs
- 2 Analogue outputs
- 8 digital outputs
- 8 digital inputs
- 5 Relays
- 1 RS485 serial communication
- 1 Ethernet port
- 1 USB port



## FOR ROTOR OVENS

TCO series

TCO84



PM343



K30

### COMPLETE CONTROL FOR ROTOR OVENS WITH TIMER

- 1 Temperature sensors (chamber)
- Control: temperature control, Extractor (fan), Steamer and Light
- Timer for cooking
- Timer per steam injection
- 20 recipes

### FOR OEM CUSTOMERS

- Customizable configuration
- Graphic customization with logo, colours and symbols
- Front panel mounting with customizable frame

### 4,3" COLOUR TOUCH SCREEN

(PM343)

- Operational page with temperature and timer settings
- Page for steam timer settings (with fan exclusion)
- Creation, modification and recall of recipes
- 1 RS485 serial communication
- 1 USB port

### ACQUISITION/CONTROL MODULE

(K30)

- 1 TC input
- 2 Digital inputs
- 4 Relay outputs
- 1 RS485 serial communication



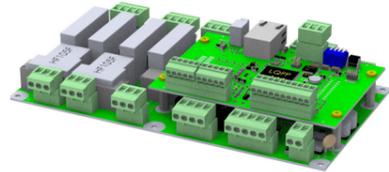
## FOR ROTOR OVENS

TCO series

TC087



PFX7



SAT1

### COMPLETE CONTROL FOR ROTOR OVENS

- 2 Temperature sensors (chamber and steam)
- Trolley handling management
- Door opening management
- Burner adjustment according to the desired temperature
- Control: Chimney (damper), Steamer and Light
- 100 recipes (1 to 5 phases)
- Scheduled starts

### FOR OEM CUSTOMERS

- Customizable configuration
- Graphic customization with logo, colours and symbols
- Front panel mounting with customizable frame (TC087)
- Flush in mounting (TC087B)

### READY FOR INDUSTRY 4.0

- The basic solution satisfies some requirements of the Industry 4.0 \* plan
- Optional CMT module for remote management

\* see INDUSTRY 4.0

### 7" COLOUR TOUCH SCREEN

(PM74 OR PM74R)

- Operational page, manual/automatic management
- Creation, modification and recall of recipes
- Customizable screens
- 1 RS485 serial communication
- 1 Ethernet port
- 1 USB port

### PROGRAMMABLE OPEN CASE MODULE

(SAT1)

- 4 TC inputs
- 2 analogue outputs
- 2 digital outputs
- 12 digital inputs
- 16 relays
- 1 RS485 isolated serial communication
- 1 Ethernet port
- 1 USB port

## FOR PIPE OVENS

TCO series

TC097



PM74

PM74R



NP4

EP4

### COMPLETE CONTROL FOR PIPE OVENS WITH CONNECTIVITY

- Management of the various chambers by opening shutters, steam injection and extraction fan
- 1 Temperature sensor for the chamber
- Controls: Extractors (fan) and lights for each chamber and central chimney
- 100 recipes (1 to 5 phases)
- Scheduled starts
- Steamer control
- Sharing recipes between chambers
- Remote management with industry 4.0 module

### FOR OEM CUSTOMERS

- Customizable configuration
- Graphic customization with logo, colours and symbols
- Front panel mounting with customizable frame (TC097)
- Flush in mounting (TC097B)

### READY FOR INDUSTRY 4.0

- The basic solution satisfies some requirements of the Industry 4.0 \* plan
- Optional CMT module for remote management

\* see INDUSTRY 4.0

### 7" COLOUR TOUCH SCREEN

(PM74 OR PM74R)

- Operational page, manual/automatic management
- 1 RS485 serial communication
- 1 Ethernet port
- 1 USB port

### PROGRAMMABLE CONTROLLER

(NP4+EP4)

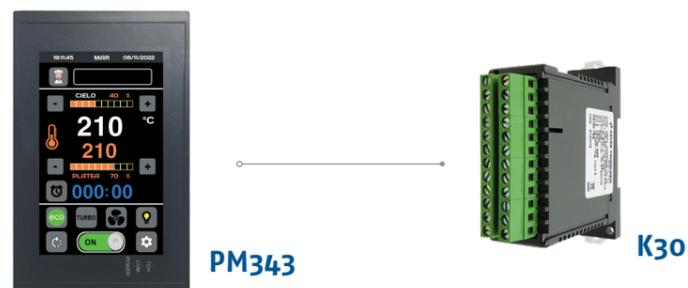
- 4 TC inputs
- 16 Digital outputs
- 16 digital inputs
- 2 Analogue outputs
- 1 RS485 serial communication
- 1 Ethernet port
- 1 USB port



## FOR ELECTRIC OR WOOD-BURNING DOME PIZZA OVENS

TCO series

TCO642



### CONTROL FOR DOME PIZZA OVENS

- 1 Chamber temperature sensor
- Commands: Extractor (fan), Light, top/floor partialization
- Calendar for managing scheduled starts
- Rotating plate inverter management
- Optional inverter on request

### FOR OEM CUSTOMERS

- Customizable configuration
- Graphic customization with logo, colours and symbols

### 4,3" COLOUR TOUCH SCREEN

(PM343)

- Operational page
- Rotating plate inverter management
- Creation, modification and recall of recipes
- 1 RS485 serial communication
- 1 Ethernet port
- 1 USB port

### ACQUISITION/CONTROL MODULE

(K30)

- 1 TC input
- 2 Digital inputs
- 4 Relay outputs
- 1 RS485 serial communication

## FOR ELECTRIC, GAS OR WOOD-BURNING DOME PIZZA OVENS

TCO series

TCO672, TCOW72, TCOG72



### COMPLETE CONTROL FOR DOME PIZZA OVENS

- 1 Temperature sensor for the chamber
- Commands: Top/floor temperature adjustment with partialization, Extractor (fan), Light, oven mouth partialization
- Calendar for managing scheduled starts
- Rotating plate inverter management with inversion
- Management of up to 20 recipes
- Alarm management
- Optional inverter on request

### FOR OEM CUSTOMERS

- Customizable configuration
- Graphic customization with logo, colours and symbols
- Front panel mounting with customizable frame or flush in mounting

### 7" COLOUR TOUCH SCREEN

(PM74 OR PM74R)

- Operational page, manual/automatic management
- Rotating plate inverter management
- Creation, modification and recall of recipes
- Customizable screens
- 1 RS485 serial communication
- 1 Ethernet port
- 1 USB port

### ACQUISITION/CONTROL MODULE

(K30)

- 1 TC input
- 2 Digital inputs
- 4 Relay outputs
- 1 RS485 serial communication

## FOR ELECTRIC DOME PIZZA OVENS

TCO series

TCO674



### COMPLETE CONTROL FOR DOME PIZZA OVENS

- 1 or 2 Temperature sensors for the chamber
- Commands: Top/floor temperature adjustment with partialization, Extractor (fan), Light, oven mouth partialization
- Calendar for managing scheduled starts
- Rotating plate inverter management with inversion
- Management of up to 20 recipes
- Alarm management
- Optional inverter on request

### FOR OEM CUSTOMERS

- Customizable configuration
- Graphic customization with logo, colours and symbols
- Front panel mounting with customizable frame or flush in mounting

### 7" COLOUR TOUCH SCREEN

#### (PM74 OR PM74R)

- Operational page, manual/automatic management
- Rotating plate inverter management
- Creation, modification and recall of recipes
- Customizable screens
- 1 RS485 serial communication
- 1 Ethernet port
- 1 USB port

### PROGRAMMABLE CONTROLLER SP4

#### (SP4)

- 4 TC inputs
- 2 analogue outputs
- 8 digital outputs
- 8 digital inputs
- 5 relays
- 1 RS485 serial communication
- 1 Ethernet port
- 1 porta USB

## FOR CONVEYOR BELT OVENS

SPEED series

KUBE 7



### SPEED AND TEMPERATURE IN ONE CONTROLLER

- Simultaneously controls the belt speed (cooking time) and the oven temperature
- Maintains the set speed (DC motor) even in the event of load or power changes, without any additional speed sensor
- Performs a PID or ON/OFF control of the temperature
- The two actions are independent, but it is also possible to set specific correlations between them
- Automatic calibration
- Smart Start /Stop (with oven at temperature)

### FOR OEM CUSTOMERS

- Customizable configuration
- Graphic customization with logo, colours and symbols
- Front panel mounting with customizable frame

### 3,5" COLOUR TOUCH SCREEN

#### (PM235)

- Operational page, manual/automatic management
- 1 RS485 serial communication
- 1 USB port

### PROGRAMMABLE CONTROLLER

#### (KRD7, KR7, KM7 OR KX7)

- 1 TC input
- Up to 4 digital outputs
- Up to 2 digital inputs
- 1 RS485 serial communication (KR7, KRD7)

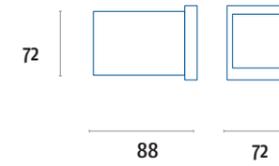




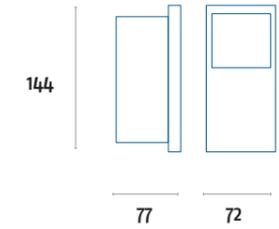
	MOUNTING	SENSORS	COMANDS	SMALL OVENS	TOP FLOOR	DECK OVENS	ROTOR OVENS	PIPE OVENS	CON-VEYOR BELT	DOVE OVENS	RECIPES	STEAMER	4.0 Ready
KS1-KS1T	FRONT FRAME	1	TEMPERATURE, TIME	•			•						
TC040	FRONT FRAME	4	EXTRACTOR, LIGHT, CHIMNEY		•						8	•	
TC034	FRONT FRAME	3	EXTRACTOR, LIGHT, CHIMNEY, TIME			•	•				100		•
TC037	FRONT FRAME	4	EXTRACTOR, LIGHT, CHIMNEY, AUX		•						100	•	•
TC084	FRONT FRAME	1	EXTRACTOR, LIGHT, CHIMNEY, TIME				•				20	•	
TC087	FRONT FRAME	2	EXTRACTOR, LIGHT, CHIMNEY, TROLLEY, DOOR				•				100	•	•
TC097	FRONT FRAME	1	EXTRACTOR, LIGHT, CHIMNEY, STEAM					•			100	•	•
TC0642	FRONT FRAME	1 or 2	EXTRACTOR, LIGHT, SPEED, PARZIALIZ.						•		20		
TC0672	FRONT FRAME	1	EXTRACTOR, LIGHT, SPEED, PARZIALIZATION						•		20		
TC0w72	FRONT FRAME	1 or 2	EXTRACTOR, LIGHT, SPEED, PARZIALIZ.						•		20		
TC0G72	FRONT FRAME	1 or 2	EXTRACTOR, LIGHT, SPEED, PARZIALIZATION						•		20		
TC0674	FRONT FRAME	1 or 2	EXTRACTOR, LIGHT, SPEED, PARZIALIZATION						•		20		
KR7	FRONT FRAME	1	SPEED CONTROL, AUTOMATIC CALIBRATION						•		4		
KM7	FRONT FRAME	1	SPEED CONTROL, AUTOMATIC CALIBRATION						•		4		
KX7	FRONT FRAME	1	SPEED CONTROL, AUTOMATIC CALIBRATION						•		240		
KRD7 + PM235	FRONT FRAME	1	SPEED CONTROL, AUTOMATIC CALIBRATION						•		100		
KX7	FRONT FRAME	1	SPEED CONTROL, AUTOMATIC CALIBRATION						•		240		
KRD7 + PM235	FRONT FRAME	1	SPEED CONTROL, AUTOMATIC CALIBRATION						•		100		

### DIMENSIONS

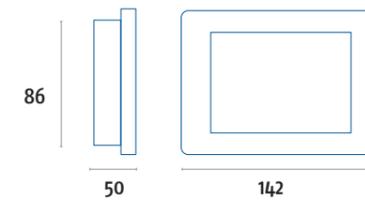
KS1



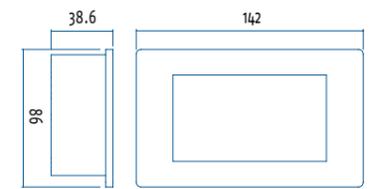
TC040



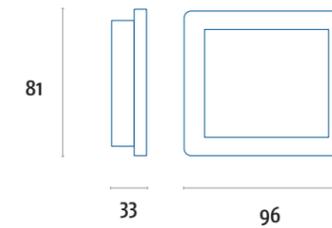
PM343



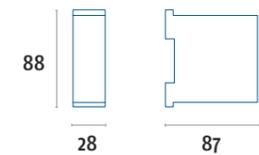
VP4



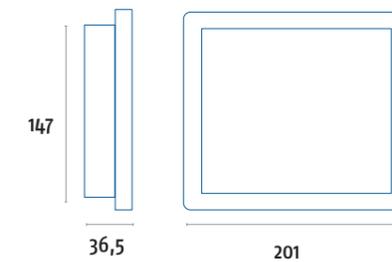
PM235



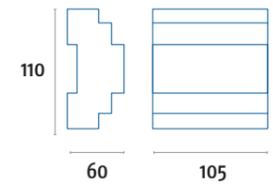
K30-K30N



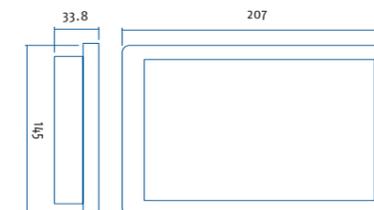
PM74



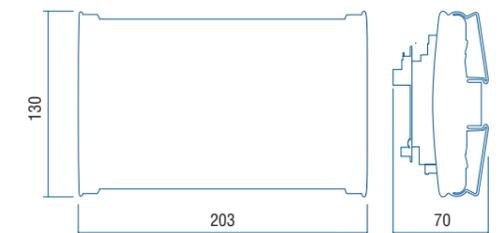
SP4



PFX7



SAT1



Dimensions are expressed in mm

## CONNECTIVITY AND REMOTE CONTROL

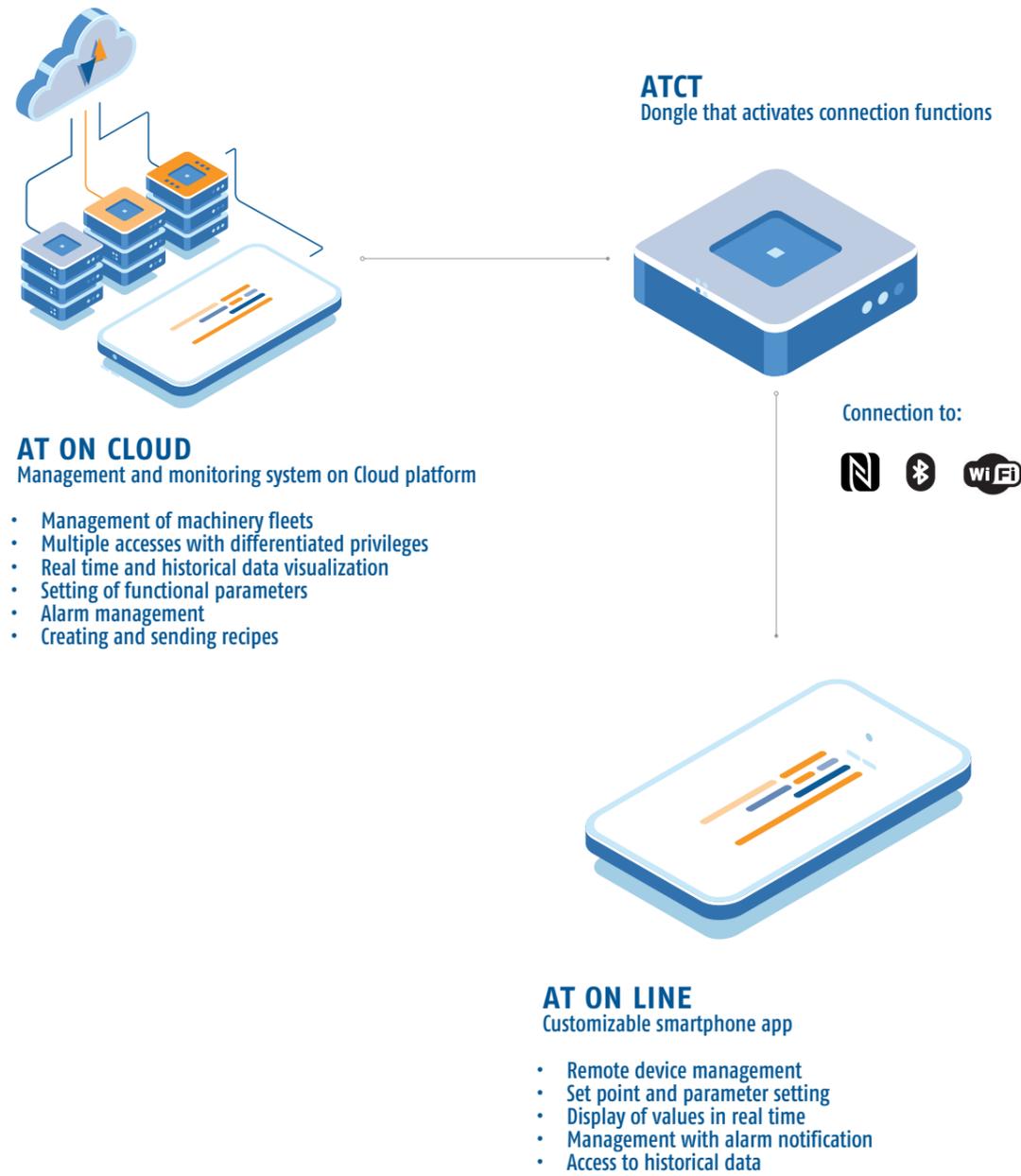
### CLOUD AND APP

## AT ON CLOUD, AT ON LINE, ATCM

## NOTE



The connectivity solutions developed by Ascon Tecnologia allow you to keep oven data and parameters under control. Both via Cloud and smartphone App.



# ACCESSORIES

## OVENS

### INDUSTRIAL SWITCHES

#### A SERIES OF ACCESSORIES TO COMPLETE YOUR SOLUTION

- Industrial switches
- Industry 4.0 module
- Temperature sensors
- SSR (solid state relay)



### REMOTE CONTROL

#### REMOTE OVEN CONTROL

- Oven ignition
- Alarm notification
- Remotely editable recipe book
- Access via App from Windows, Android, ios



# ACCESSORIES

## OVENS

### INVERTER - INVT SERIES

#### UNSURPASSED PERFORMANCE AND COMPLETE EQUIPMENT AT AN EXCEPTIONAL PRICE



The GD20-EU series is the bestseller of the INVT range. The extended range, up to 110KW, the presence of the integrated EMC filter with 4KW power (plug in option for sizes up to 2.2KW), the standard braking chopper, up to and including 37KW power, make the GD20-EU one of the most complete inverters globally. The sensorless vector control with static or dynamic tuning function allows the GD20-EU to better manage applications particularly heavy-duty such as translation and lifting machines and systems.

- Output frequency 0.0-630Hz
- Sensorless vector control for asynchronous motors with static or dynamic tuning
- Max overload 200% rated current
- Integrated EMC G3 filter with 4KW power. Optional add-on filter up to 2.2KW
- Integrated DC reactor for sizes above 15KW
- Integrated braking unit up to 37KW included
- STO (Safe Torque Off) function SIL 3 or SIL 2 depending on the models

#### HOW TO ORDER

INVERTER GD20 220V SINGLE PHASE	
GD20 150605000001	Inverter INVT GD20-0R4G-S2-EU 0,4KW 230V Single-phase 2,5A STO
GD20 150605000002	Inverter INVT GD20-0R7G-S2-EU 0,75KW 230V Single-phase 4,2A STO
GD20 150605000003	Inverter INVT GD20-1R5G-S2-EU 1,5KW 230V Single-phase 7,5A STO
GD20 150605000004	Inverter INVT GD20-2R2G-S2-EU 2,2KW 230V Single-phase 10A STO
INVERTER GD20 400V THREE-PHASE	
GD20 151205000001	Inverter INVT GD20-0R7G-4-EU 0,75KW 400V Three-phase 2,5A STO
GD20 151205000002	Inverter INVT GD20-1R5G-4-EU 1,5KW 400V Three-phase 4,2A STO
GD20 151205000003	Inverter INVT GD20-2R2G-4-EU 2,2KW 400V Three-phase 5,5A STO



**ATMIXER**  
Solutions for mixers



**ATLIEVI**  
Solutions for leavening cells



**ATBAKE**  
Solutions for ovens



## ASCON TECNOLOGIC'S CONTROL SYSTEMS INCLUDE DEVICES THAT MEET CERTAIN REQUIREMENTS OF THE INDUSTRY 4.0 PLAN

## IN ADDITION TO THE CONTROL DEVICES SUPPLIED BY ASCON TECNOLOGIC THE MACHINE AND INSTALLATION MUST BE PREPARED FOR IT TO MEET THE REQUIREMENTS OF THE INDUSTRY 4.0 PLAN



- **CONTROL BY MEANS OF PROGRAMMABLE DEVICES (CNC, PLC)**  
The solutions provided with programmable process controller SP4, SP8, VP4 and NP4 comply with the IEC61131-3 standard.



- **AUTOMATED INTEGRATION WITH LOGISTICS SYSTEM, SUPPLY NETWORK OR OTHER MACHINES IN THE PRODUCTION CYCLE**  
To meet the requirements, the machine must be "connected" to other machines upstream or downstream of the production cycle and/or to the production management system. This requirement can be obtained, for example, by connecting mixers, ovens and/or leavening cells controlled by the systems described in the previous pages. This function takes place during the installation phase at the end customer.



- **INTERCONNECTION TO FACTORY COMPUTER SYSTEMS WITH REMOTE LOADING OF INSTRUCTIONS OR PROGRAM PARTS (E.G. RECIPES)**  
Ascon TecnoLogic solutions are equipped with communication interfaces with standard protocols (Modbus RTU, Modbus TCP) to be able to connect with supervision or management software and accept recipes, programs, batch identifiers.



- **COMPLIANCE WITH THE SAFETY STANDARDS REQUIRED BY THE LEGISLATION RELATING TO THE TYPE OF MACHINE**  
The control systems described in the previous pages include industrial hardware certified according to CE and CUL standards. However, the entire machine must be certified according to the safety standards in force. This aspect is the responsibility of the machine manufacturer.

- **SIMPLE AND INTUITIVE MAN / MACHINE INTERFACE**  
The Touch screen operator panels, supplied with the proposed solutions, are easy to use and can be further customized according to the manufacturers' requests to obtain a user-oriented interface.

Furthermore, to make machines similar to cyber-physical systems, they provide:



- **MAINTENANCE SYSTEMS OR REMOTE DIAGNOSIS OR REMOTE CONTROL**  
This function is achievable through the "Industry 4.0" option with the CMT module that allows you to remotely maintain and control your machine.



- **CONTINUOUS MONITORING OF WORKING CONDITIONS BY MEANS OF SUITABLE SENSORS AND ADAPTATION TO THE DRIFTS OF PROCESS**  
This is the typical function integrated in Ascon TecnoLogic solutions, that is the temperature control with PID algorithms that allows to adapt the control system to the working conditions continuously.



## READY-TO-USE SOLUTIONS AND GUARANTEED SUPPORT

**ASCON TECNOLOGIC S.R.L.**

VIALE INDIPENDENZA, 56  
27029 - VIGEVANO (PV) - ITALY  
TEL +39 0381 69 871 · FAX +39 0381 69  
87 30  
[INFO@ASCONTECNOLOGIC.COM](mailto:INFO@ASCONTECNOLOGIC.COM)  
[WWW.ASCONTECNOLOGIC.COM](http://WWW.ASCONTECNOLOGIC.COM)

**ASCON TECNOLOGIC FRANCE**

BP 76 · 77202 · MARNE LA VALLEE CEDEX  
1 - FRANCE  
TEL +33 1 64 30 62 62 · FAX +33 1 64 30  
84 98  
[INFO@ASCONTECNOLOGIC.FR](mailto:INFO@ASCONTECNOLOGIC.FR)  
[WWW.ASCONTECNOLOGIC.FR](http://WWW.ASCONTECNOLOGIC.FR)

**ASCON POLSKA SP. Z.O.O.**

KOCHCICE UL. KOCHANOWICKA 43  
42-713 KOCHANOWICE - POLSKA  
TEL +48 34 35 33 619 · FAX +48 34 35  
33 884  
[INFO@ASCON.PL](mailto:INFO@ASCON.PL)  
[WWW.ASCON.PL](http://WWW.ASCON.PL)

**ASCON TECNOLOGIC NORTH AMERICA**

1111 BROOK PARK ROAD  
CLEVELAND · OH 44109 - USA  
TEL +1 216 485 83 50 EXT. 229  
[INFO@ASCONTEC-NA.COM](mailto:INFO@ASCONTEC-NA.COM)  
[WWW.ASCONTECNOLOGIC.COM/EN](http://WWW.ASCONTECNOLOGIC.COM/EN)

**COELMATIC S/A**

RUA CLÉLIA 1810 - LAPA  
SAO PAULO · SP · CEP 05042-001- BRAZIL  
TEL +55 11 2066-3211 · FAX +55 11 3046-  
8601  
[INFO@COEL.COM.BR](mailto:INFO@COEL.COM.BR)  
[WWW.COELMATIC.COM.BR](http://WWW.COELMATIC.COM.BR)

**COELMATIC SAPI DE CV**

CALLE PRAGA No. 4489  
COLONIA LAS TORRES, MONTERREY CP  
64103  
NUEVO LEÓN - MEXICO  
TEL. +52 81 8104 1012  
[INFO@COELMATIC.COM.MX](mailto:INFO@COELMATIC.COM.MX)  
[WWW.COELMATIC.COM.MX](http://WWW.COELMATIC.COM.MX)

