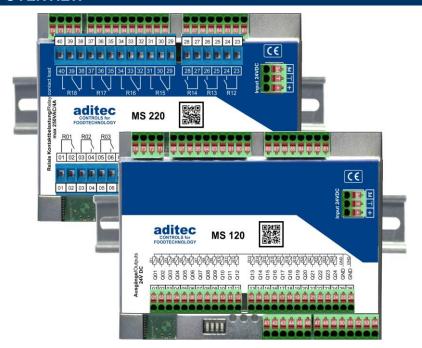
aditec

controls for
FOODTECHNOLOGY

» for cooking, smoking, climatic, maturing + intensive cooling chambers

» **OVERVIEW**



The controllers MS 120 / MS 220 can be used in cooking, smoking, climatic, maturing chambers and intensive cooling systems. They can also be used to control defrosting or freezing processes. The controllers are designed for installation in switching cabinets on a rail.



The controllers MS 120 / MS 220 are used in combination with the aditec Touch panels TP 720 or TP 1020!

The controllers have 4x Pt100 temperature inputs and 2x transposable inputs (Pt100, power 0-20mA, voltage 0-10V or thermocouples). Pt100 can be connected as two-wire circuit or as tree-wire circuit. In three-wire connection a lead compensation is not necessary because it takes place automatically. At 2-wire connection a digital lead compensation can be done.

The standard model of the controller MS 120 has 24x 24V DC transistor outputs for relay-control and the standard model of the controller MS 220 has 18x potential free relay outputs (14 closer / 4 change-over). Both controllers have 2x analogue outputs (transposable between 0..20mA and 0..10V) and 12x digital inputs.

For communication there are the following serial interfaces: LAN/Ethernet and USB Serial Port. Via the USB Serial Port you can make a firmware update at any time. Up to 120 transistor outputs for MS 120, 72 relay outputs for MS 220, 48 digital inputs, several analogue in- and outputs with additional modules can be allocated as an option.

To be ideally suited to the required task, each control loop can be preprogrammed to be a two-point controller, a XP-controller or PID. Free assignment of the output relays. All relays can be assigned to the 48 processes, each with different timing. 48 processes are freely programmable.

With the Codesys option, configuration options can be extended with a PLC level.

The visualization programme **aditec "VisuNet"** offers the possibility of linking the controller to a super-ordinate programme-surveillance and of logging temperature and humidity trend, processes etc. It thereby ensures a comprehensive quality control of the products treated in the units in accordance with HACCP and IFS (ISO 9000).

Use the **remote maintenance-/telecontrol system aditec-control** to not only run and monitor the VisuNet programme but to make changes to the system from anywhere you happen to be (Internet).



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CE

» FEATURES

- Robust stainless steel housing (1.4016)
- Easy and systematic adjustment of configuration data
- Programming, configuring, Firmware updates via mini-USB
- Ethernet LAN for connection of aditec Touch panels (TP 720 / TP 1020) or a PC
- CAN-Bus connection for expansion modules
- Micro SD card up to 4 GB (FAT)
- 3x tricolour LEDs (red, yellow, green) for status display
- 1-250 programs, at 1-200 steps each. Altogether max. 5000 steps selectable (number of programs and steps can be adjusted individually)
- MS 120: 24 freely programmable and galvanically insulated transistor outputs (expandable, see below) can be combined with different logical links (timer, time and control behaviors)
- MS 220: 18x freely programmable and galvanically insulated relay outputs (expandable, see below), can be combined with different logical links (timer, time and control behaviors)
- 4x galvanically insulated analogue inputs (Pt100), twoor three-wire. Three-wire with automatic line compensation
- 2x galvanically insulated analogue inputs (expandable, see below) programmable as: Pt100 or all thermocouples according to standard DIN EN 60584 (like type K: NiCr-Ni, voltage 0-10V or power 0(4)-20mA). Pt100 at three-wire connection with automatic line compensation.
- 12x galvanically insulated digital inputs (expandable, see below) also usable as counter inputs
- 2x galvanically insulated analogue outputs (expandable, see below) transposable between 0(4)-20mA and 0(2)-10V
- 48 programmable processes
- Programmable nominal value limits
- Circuits can be set to 2-Pt. behaviour, XP behaviour or PID
- Process runtime from 00h: 01min up to 99h: 59min or continuous operation
- Preselecting time (starting time) adjustable via real-time clock
- Detection of sensor defects (break or short circuit)
- 60 limit value alarms
- 99 logical links
- 20 timer
- Program memory will be retained during a power cut
- Programs that were interrupted through a power cut are resumed at the point where they stopped when power is restored.
- Networking for visualization and control according to HACCP with aditec-VisuNet is possible.

» OPTIONS

- MS 120: Expandable up to 120 transistor outputs via additional module MT 16 (16 outputs per module) additional 120 virtual relays
- MS 220: Expandable up to 72 relay outputs via additional module MR 6 (6 outputs per module) additional 168 virtual relays
- Expandable up to 48 digital inputs
 via additional module MD 12 (12 inputs per module)
- Expandable up to 14 analogue inputs via additional module MAE 24 (4 inputs per module)
- Expandable up to 6 analogue outputs
 via additional module MAE 24 (2 outputs per module)
- 8 analogue inputs for Wheatstone bridges
 via additional module MW 4 (4 inputs per module)
- 2 vacuum inputs via additional module MV 2 (2 inputs per module)

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» TECHNICAL DATA

Gene	eral d	data							
Dimensions			(HxWxD) 104mm x 136mm x 110mm			Depth with terminals 111,4 mm			
Material			Robust stainless	Robust stainless steel housing (1.4016)		Ideal for use in the food industry			
Display			3x LEDs, three-coloured (red, yellow, green)		For status display				
Own weight			MS 120: 1000g		MS 220: 1150g				
Operating temperature			-20 to +65°C						
Storage temperature				-50 to +75°C					
Protection class			IP20 according t	o EN 60529					
		I data		3					
				24VDC +25%	-20%				
Power supply Residual ripple				5%					
				Min. 200 mA at 24V AC		Attention! Please note the connection			
Current consumption			Max. 500 mA at 23V AC		additional modules. Attention! Please also note the current from transistor outputs.				
Power consumption			Max. 12 W		24 transistor outputs (MS 120) or 18 relay outputs (MS 220) are controlled				
Contact load of the relay (MS 220) Electrical safety Electromagnetic compatibility				Max. 250V AC, 4A					
				According to DIN EN 61010-1					
				Overvoltage category III		 			
				According to DIN EN 61326-1 emitted interference		Class A for industrial use			
				Interference immunity		For industrial requirements			
3atte	ery life	etime (for real-time cl	ock)	8-10 years	i				
Connections				Removable terminals in Push-in-technology (spring terminals)		Min. 0,14mm ² up to max. 1,5mm ² wire cross-section with 10mm wire end ferrules			
Conr	nectio	ons for relay outputs (MS 220)	Removable cable	e cage with screw		Wire min. 0,5mm ²	up to max. 2,5mm ²	
3x ar	nalog	gue inputs (+ 8x opti	onally via add	itional modules N	IAE 24)				
Sen	sor	Туре	Measu	ring range	Accuracy	Ambient te	emperature effect		
4		Pt100		(-148 932°F) ≤0,1%		≤100ppm/°C			
E1-E4		TFG80H		relative humidity	≤0,6% ≤0,12%	≤100ppm/°C		_	
		P1000A		meter:1000Ω			00ppm/°C		
		Typ K: NiCr-Ni	-2001372°C (-3282501°F) -200 400°C (-328 752°F)		≤0,4%		00ppm/°C	-	
		Typ T: Cu-CuNi Typ B: Pt30Rh-Pt6Rh			≤0,5% ≤0,4%		00ppm/°C 00ppm/°C	Expandable up to	
	E5-E6	Typ E: NiCr-CuNi	2501820°C (4823308°F) -2001000°C (-3281832°F) -2101200°C (-3462192°F) -2001300°C (-3282372°F) -501768°C (-583214°F)		≤0,4%		00ppm/°C	total of 14 via additional modules MAE 24 (4 inputs per module	
		Typ J: Fe-CuNi			≤0,4%		00ppm/°C		
\ni \sqcup	Ш	Typ N: NiCrSi-NiSi			≤0,4%	1	00ppm/°C		
		Typ R: Pt13Rh-Pt			≤0,4%		00ppm/°C		
		Typ S: Pt10Rh-Pt	-501768°C (-583214°F)		≤0,4%	≤100ppm/°C			
		0(4)20mA	020 mA with $R_{ln} = 200\Omega$		≤0,33%	≤100ppm/°C			
		0(2)10V	0-10V with R _{In} = 100kΩ 0-1V with R _{In} = 100kΩ		≤0,13%	≤100ppm/°C ≤100ppm/°C			
		01V Sensor HC2	0-1V with R _{In} =		≤0,1% ≤0,1%		00ppm/°C 00ppm/°C	1	
) Y 21	analogue outputs (+ 4x optionally via addi			31					
=x ai	παιοί	σαο σαιραίο (+ 4 χ ορ	tionally via au		<u> </u>		Expandable up to	o a total of 6	
A1 and A2				$0(2)$ -10V with R _{Last} \geq 1000 Ω or 0(4)-20mA with R _{Last} \leq 500 Ω			via additional mod (2 outputs per mod	lules MAE 24	
12x (digita	al inputs (+ 36x optio	onally via addi	tional modules M	D 12)				
D1	.D12			Potential free, usable as counter inputs up to 1kHz, with pulse duration min. 0.5ms and pause duration min. 0.5ms			Expandable up to a total of 48 via additional modules MD 12 (12 inputs per module)		
		24x digital transistor	outputs (+ 48	x optionally via a	dditional module	s MT 16)			
MS 1	<u> 20:</u> 2	·			24V DC, max. 50mA per output			Expandable up to a total of 120 via additional modules MT 16 (16 outputs per module)	
	Q2	4			output				
201.	Q2	4 18x digital relay outp	outs (+ 54 <u>x opt</u>	max. 50mA per	<u> </u>	6)			

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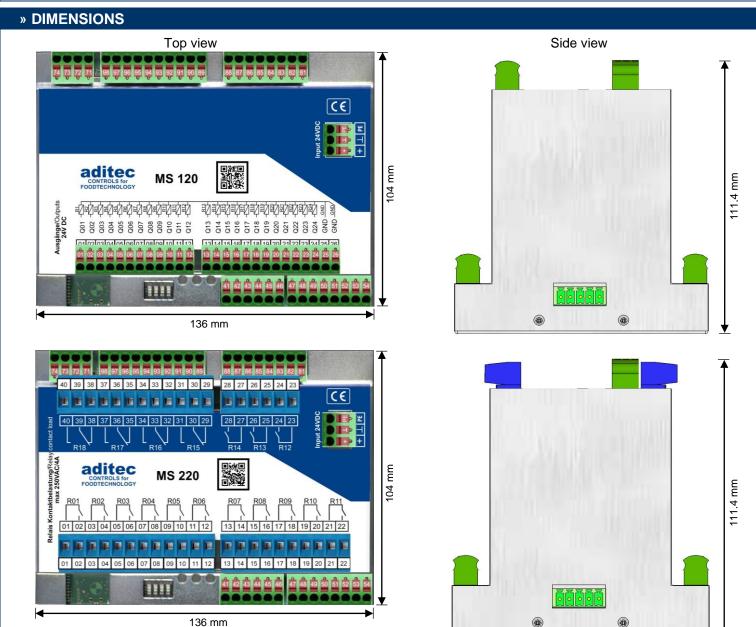
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» TECHNICAL DATA

3x serial interfaces						
1	LAN					
1	USB-Host					
1	Can Bus (system bus)					
1 memory	Micro SD card slot	For micro SD cards up to 4GB (FAT)				
Galvanic isolation						
Mains inputs 24 VDC	2,5 kV					
Transistor outputs (MS 120)	3,75 kV					
Relay outputs (MS 220)	3,75 kV					
Sensor outputs (analogue inputs)	2 kV					
Digital inputs	3,75 kV					
Analogue outputs	4 kV					
Serial interfaces:						
- LAN	1,5 kV					
- USB						
- CAN	1 kV					



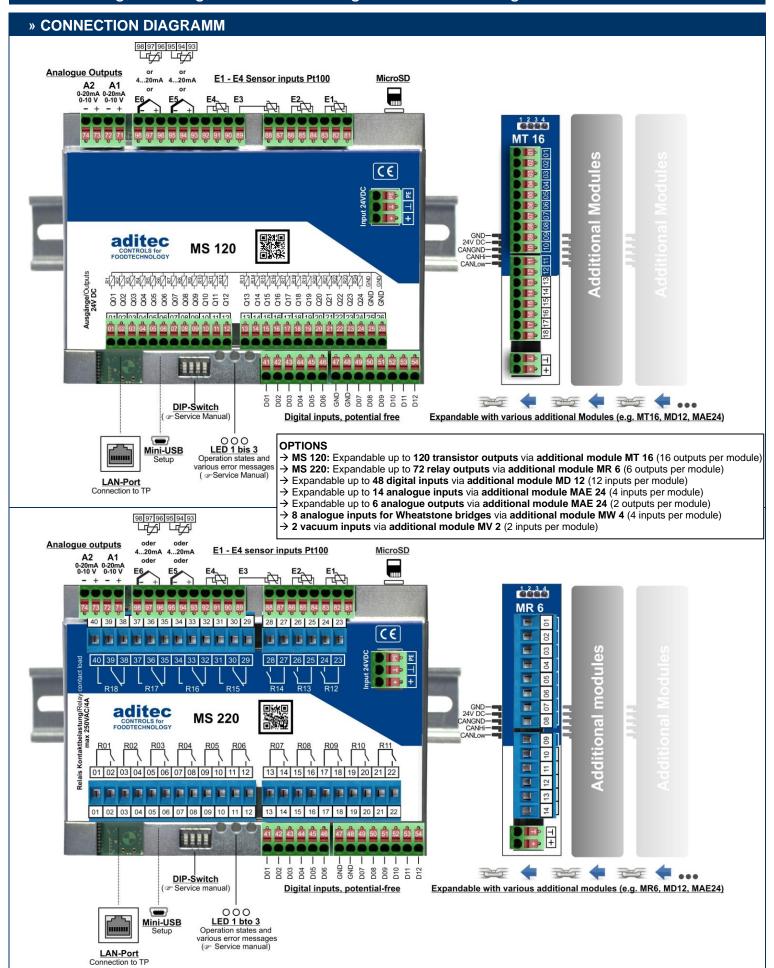
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