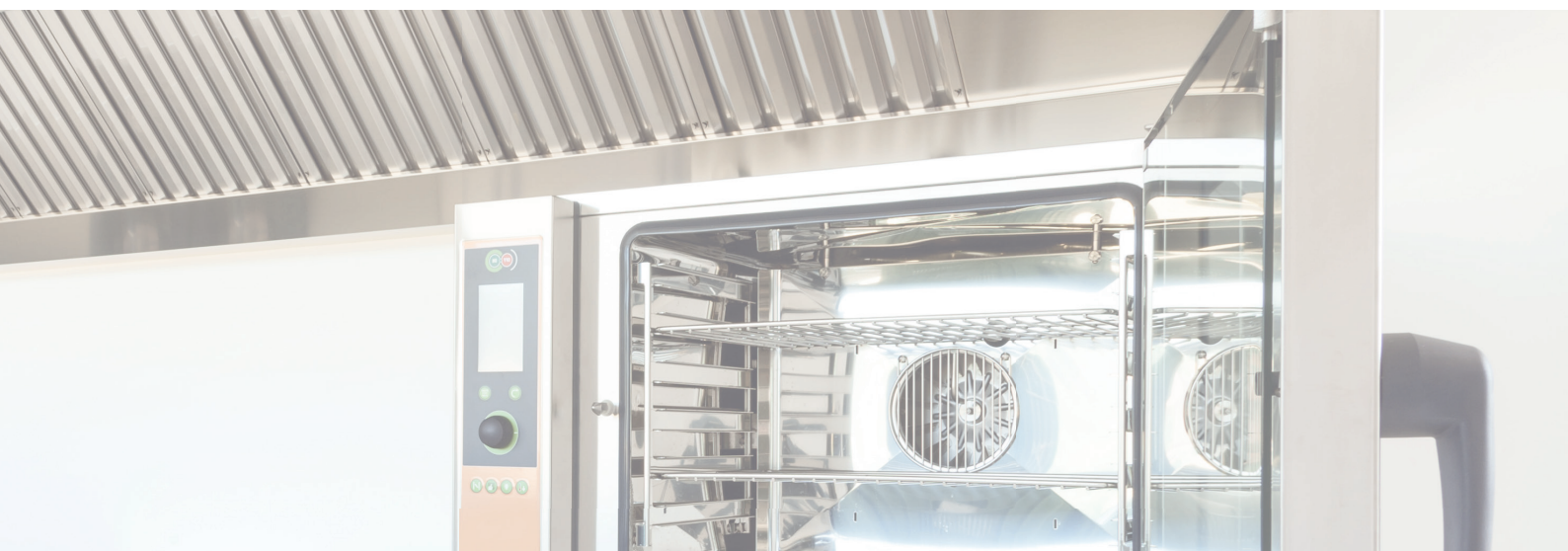


Movement by Perfection



The Royal League in ventilation, control and drive technology



ECblue motors for oven technology

Solutions for professional and industrial kitchens

Why is this innovative?

▪ Smart Motor for Cooking Technology

connectivity of the motor offers remote monitoring and enables cooks to reach the best performance independent of conditions and locations - the electronics of motor work together with ovens' intelligence to deliver optimized and reliable recipes always. Before, the motor was only a mechanical element.

▪ Higher efficiency of the motor

enables continuous and sustainable energy saving

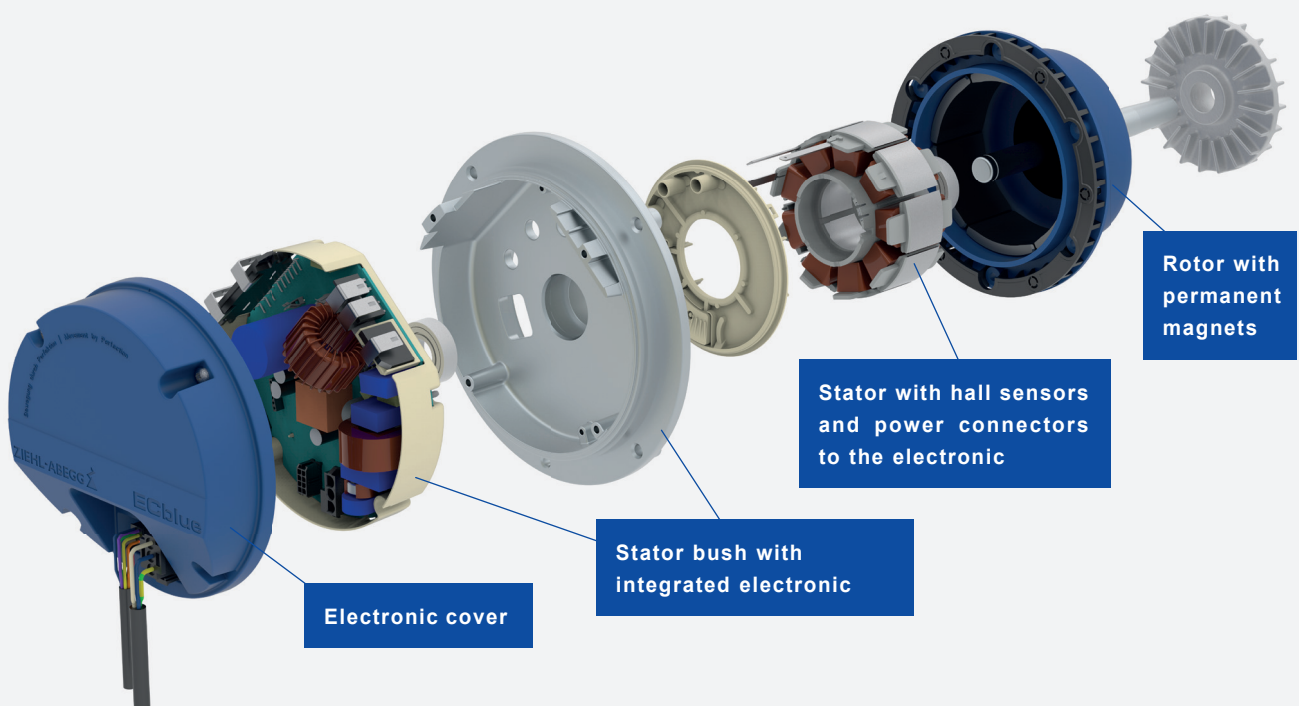
▪ Integration of control technology in the motor

allows for precision in cooking conditions and therefore homogenous and consistent results.

Product characteristics

ECblue motor for high temperature applications

- Voltage Supply of 1~200...277V 50/60Hz
- Power up to 500W
- Continuous Speed control via MODBUS
- Integrated power electronics
- Integrated motor protections
- Outstanding efficiency ECblue up to 93%
- Active hygrothermal management
- Integrated filters enable compliance with:
 - Interference emission according to EN 61000-6-3
 - Interference immunity according to EN 61000-6-2
- UL certified
- Easy Plug&Play solution by integrated plug system
- Continuous communication via MODBUS
 - Reverse Mode command
 - Customizable ramp-down and ramp-up times
 - Data insight from oven PLC





ZIEHL-ABEGG unique solution

1:1 mechanical replacement (based on the motor ECblue 090)

Almost identical dimension as current used AC motors. Comparing shaft and mounting suspension our solution is equal. In length we are a bit longer based on integrated electronics.

One motor base for the whole world

- Main supply options: 1~200-277V, 1~100-115V
- Regulations: UL, CCC
- Protection classes: IP20, IP54

High stability in speed

Less and smoother variations in speed will increase the oven performance. VFD driven AC motors offers higher deviations compared to ECblue motors

Timeline to change the rotation direction

Our powerful ECblue allow a shorter timeline in change of rotation direction. It is able to reduce the time from full speed in one direction to full speed in the revert direction. In addition, this value can be adjusted.

Benefits



Precision

Due to the exact programmability of the EC technology, baking and cooking processes can be controlled with the highest precision.



Homogeneity

Wireless real-time monitoring ensures consistently high-quality baked goods every time.



Consistency

Cloud-based analysis, monitoring and management enables the best performance regardless of location.



Energy efficiency

Sustainable energy savings through motor efficiency up to 93% (energy efficiency class IE5).

Scan to meet Pierre the baker



The Royal League

