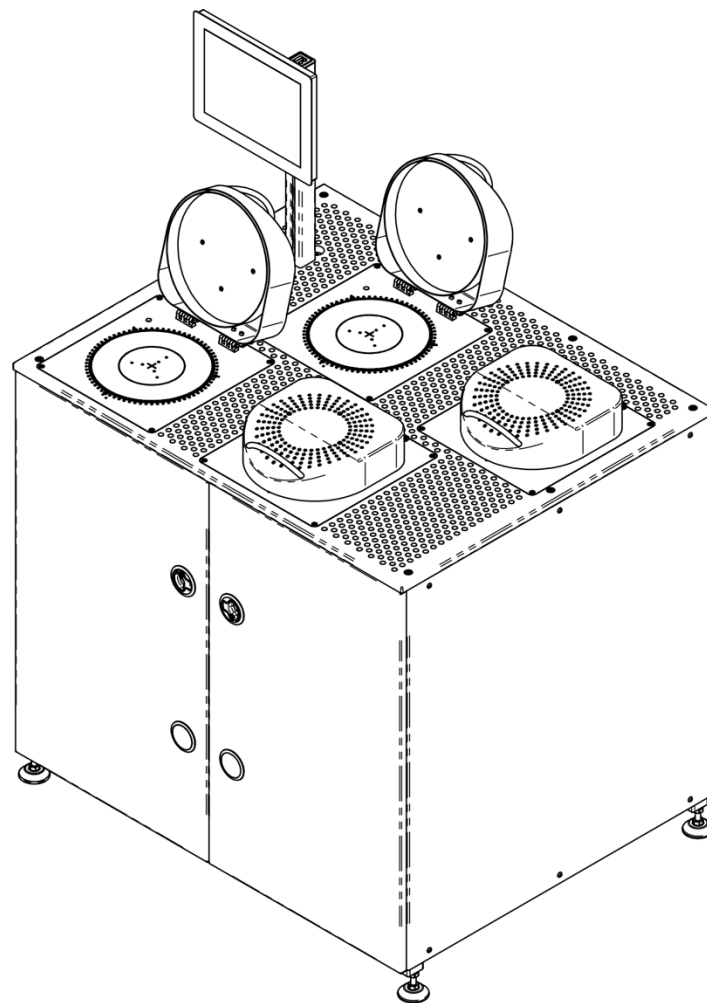


# OPTIhot HT24

4-Units Hotplate Curing System

## Operating Instructions



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## **i** Document

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 Date: 2022/07  
 Author(s): cch, mba, wda

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## 2 General Information

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## 2.1 Safety Instructions

All safety instructions will be found in chapter 3 and following ones.

Prior to installation, starting-up and operation of the system relevant safety instructions must be read carefully and considered accordingly.

## 2.2 Liability

The manufacturer of the system accepts no liability for material damage, personal injury or consequential damage resulting from improper operation and/or failure to observe the safety instructions or from the user manual no longer being up to date in the event of subsequent modification of the system or the application programme by third parties. The manufacturer also accepts no liability for consequential damage caused by loss of data.

Our products are subject to a constant technical change process due to optimisations as well as legal guidelines and standards. As a result, in individual cases there may be differences between the description in this documentation and the actual system delivered. In case of ambiguities or differences, please contact the manufacturer immediately.

Product names mentioned in this manual may be trademarks and are used for identification purposes only.

## 2.3 Edition

Edition	Year / Month	Name of the Item	Description	Number
11.0	2022 / 07	OPTIhot HT24	4-Units Hotplate Curing System	400091

## 2.4 Warranty

We guarantee for the equipment as stated in the order/contract.

This warranty will expire in case of:

- interference into or modification of the system without prior consent of the manufacturer
- improper use of the system
- insufficient maintenance of the system
- inappropriate operation of the system
- negligence of correct supply requirements
- application of third-part components
- alteration of program or configuration write-ups without manufacturer's consent

## 2.5 Service Address

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## 2.6 Symbols Used in the Manual



Condition

Defined conditions must be met in order to execute next action.



Action

You are requested to do something.



Result

Explains the result of an action.



Help

Actions to make, should problems occur



Decision

Description of alternative actions.



Information and additional advice



Text or key / button



Checkbox (option present, if checked)

### 3 Safety Instructions

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### 3.1 General

Prior to installation, commissioning and operation of the system, the operating instructions and the safety and warning instructions stated therein must be carefully read and observed.

Persons responsible for the transport, storage, commissioning, use, maintenance and repair of the system must be familiar with the contents of the operating instructions.

All instructions must be observed, especially the safety and warning instructions. This will ensure safe operation of the system.

Possible sources of danger that could result in personal injury or damage to the system are also expressly pointed out again in the relevant chapter of the operating instructions. These operating instructions provide important information that is a prerequisite for safe and economical operation of the system.

They must be kept accessible in the immediate vicinity of the system.

In addition to the operating instructions, the generally applicable legal and other regulations for accident prevention and environmental protection in the respective country apply.

Warnings and important notes are presented as follows.



#### **DANGER!**

The word “Danger!” combined with this or a more specific symbol indicates an immediate hazard while using the system.

Neglecting of instructions given in this documentation or on the system itself can result in personal injury or death of the operator or of persons being close by.

The system, other equipment or the environment can be seriously damaged as well.



#### **WARNING!**

The word “Warning!” combined with this or a more specific symbol indicates an impending hazard or fatal unsafe practice while using the system.

Neglecting of instructions given in this documentation or on the system itself can result in severe personal injury of the operator or of persons being close by.

The system, other equipment or the environment can be damaged as well.



#### **CAUTION!**

The word “Caution!” combined with this or a more specific symbol indicates a possible hazard or unsafe practice while using the system.

Neglecting of instructions given in this documentation or on the system itself can result in personal injury of the operator or of persons being close by.

The system, other equipment or the environment can be damaged as well.

Please pay particular attention to the safety instructions, which describe possible hazards when operating the system and how to avoid them.

The safety instructions and warnings described in this chapter do not replace the safety regulations and rules that apply to the individual topics but are special instructions that must be followed in addition to the regulations that must be followed anyway.

## 3.2 General Hazards

This system has been designed and manufactured considering all relevant safety regulations. Improper use or operation by persons not qualified accordingly may result in danger:

- to life and health of the operator
- to the system itself
- to surroundings of the user
- to performance and efficiency of the system.

General hazards of the system, depending on design or type, may arise in the following ways:

- mechanical hazard caused by squeezing, shearing and cutting, catching and winding, stitching or by freely moving parts
- thrust caused by kinetic energy of moving mass
- sharp corners and edges
- electrical hazard caused by touching live parts (directly or indirectly)
- thermal hazard causing burns
- chemical hazard causing poisoning, corrosion and explosion
- toxic hazard due to inhalation of vapours and gases
- gases under pressure
- liquids under pressure
- combination of hazards caused by
  - faulty installation
  - incorrect loading of substrates / wafers
  - malfunction of power or media supply
  - malfunction of the extraction system or the required air flow
  - failure and/or incorrect arrangement of preventive measures
- combination of escaping media
- hazards caused by
  - human misconduct
  - noise
  - allergies, excitations of mucous membrane, unknown effects caused by media
  - ejection of parts
  - disturbance / malfunction of control system
  - leaking of hoses or pipes
  - combination of atmospheres or vapours
  - fire hazard
  - natural hazards caused by lightning, environmental catastrophes etc.

### 3.3 Maintenance



#### DANGER!

After the hotplates are powered off, their surfaces still stay hot for a very long period. Prior to cleaning or maintenance work, make sure the hotplates have reached ambient temperature.

### 3.4 Mechanical



#### DANGER!

By applying components of other manufacturers additional and unknown hazards may arise. No liability will be taken in this case.  
Use only genuine parts provided by the manufacturer of the system.  
Genuine parts are constructed conforming to applicable safety regulations.



#### DANGER!

Moving parts may cause squeezing or cutting of extremities.  
Do not touch any moving parts of the system while in operation.



#### DANGER!

Operation of the system by several persons may cause hazards based on misconduct or missing mutual understanding.  
Operation of the system by two or more persons is therefore not permitted.  
If in case of service or maintenance tasks the system has to be operated by two persons, these have to conduct a secure joint procedure.



#### DANGER!

The system may only be operated while the safety cover / enclosure is closed, and any protection systems are properly positioned. Function of safety cover has to be assured at any time.  
In case of any safety deficiencies the system has to be switched off and the service personnel has to be informed accordingly.



#### DANGER!

Removing safety covers or doors (except for service purposes) is prohibited. The system must never be opened while the process is running or with the mains cable connected.

## 3.5 Hotplates Operation



### DANGER!

Hot surface

The hotplate will reach temperatures of 250°C based on option provided. Touching of it may lead to serious injuries.

Don't touch the hot plate surface!

The plate may still be hot, even when switched-off.

Prior to any maintenance or repair work, please make sure that all heated parts have reached ambient temperature.

Before touching any parts check the actual temperature displayed on temperature indicator.



### DANGER!

Fire hazard

Do not place any inflammable objects on hotplate or close to it. Do not use any inflammable media close to the hotplate.

Do not operate the hotplate in an area with explosion hazard.



### DANGER!

Do not operate the hotplate without adequate exhaust.



### DANGER!

Hotplate with HMDS, vapour prime process

Never open a hotplate with HMDS during a running process or after a power failure.

### 3.6 Power Supply



#### **DANGER!**

Electrical hazard

Disconnect the mains plug before opening the control panel.



#### **DANGER!**

Electrical hazard

Solvents and process chemicals can be ignited by electric fields or by electrostatic charging of metal and plastic components and lines.

The system must always be grounded during operation. Never disconnect or remove the protective grounding wires in the system or the mains supply line.



#### **DANGER!**

Electrical hazard

This system operates under high voltages. Danger of high voltages exists even when the system is switched off, but still connected to the power supply.

Capacitors within the system may be charged even in case the system is switched off and disconnected from mains supply line.



#### **DANGER!**

Electrical hazard

While switched on, electrical connectors will be live. Opening of covers or removing of parts may result in exposure to live parts.



#### **DANGER!**

Electrical hazard

Interchange of current-bearing wires may result in danger for health and life of operator. Connection to the mains supply must be affected by a qualified electrician according to prevailing regulations. Neutral wire (blue) and ground wire (green/yellow) must be connected in due form.



#### **DANGER!**

Electrical hazard

Persons bearing a pacemaker may not operate, clean or service the unit.

**DANGER!**

Electrical charging hazard  
Due to electrical charging plastic components or wiring, solvents and process chemicals could be ignited. Therefore, the system and its components must be grounded.

**DANGER!**


Danger due to electricity!  
Only clean the system when it is de-energised.

**DANGER!**

Danger due to electricity!  
Do not use dripping wet cloths or high-pressure cleaners to clean the system.

### 3.7 Additional Safety Information

- Do not take actions on the system other than described in this manual.
  - Do not operate the system while covers or other protective systems have been removed.
  - Maintenance and service work may only be executed by Robotechnik service personnel or persons qualified accordingly.
  - Disconnect all wires of power supply prior to opening of the system. In case work has to be done while the system remains open (for adjustments, maintenance etc.) it should only be done by qualified personnel, knowing all potentially dangerous points and being able to prevent hazards by taking appropriate precautions.
  - In case fuses have to be replaced make sure that only fuses of same type and current rating will be used.



**DANGER!**  
Under no circumstances use makeshift fuses or short-circuit any fuse holders.

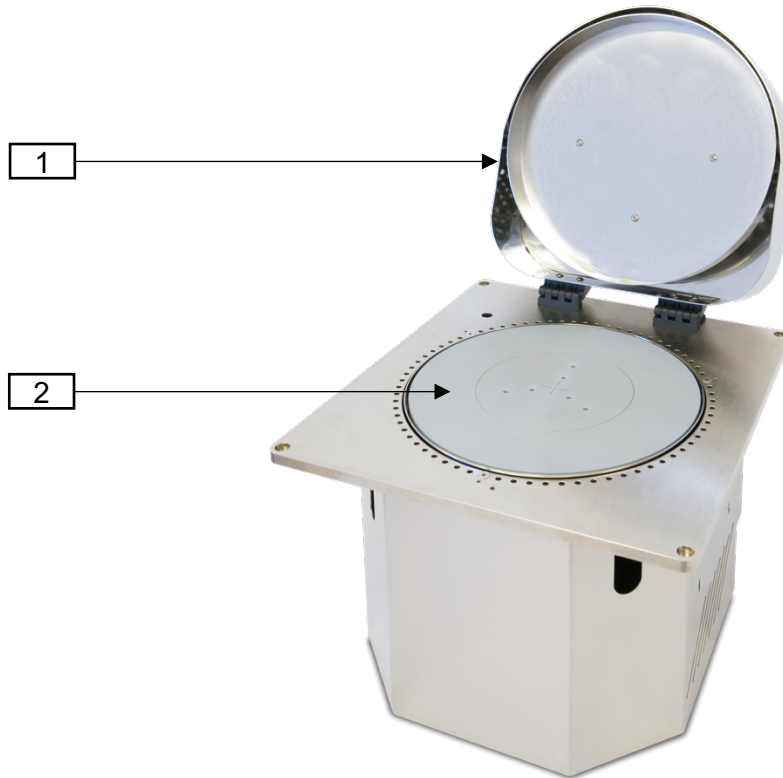
- In case of insufficient grounding or of damaged ground conductor make sure that the system will be inoperable and secure it against unauthorized or unintentional operation.
- Whenever it is likely that the system is no longer electrically safe, make it inoperable and secure it against any unauthorized or unintentional operation.
- The system is likely to be electrically unsafe if:
  - a) any damage is visible
  - b) it fails to perform according to specification
  - c) it has been subject to prolonged storage under unfavourable conditions or has been out of service
  - d) it has been subject to severe transport stress.

In these cases the safety state of the machine has to be checked by Robotechnik service personnel.

### 3.8 Safety Cover

For safety reasons the heating process is only allowed with closed safety cover.

The safety cover of the Hotplate system prevents operators from getting in contact with the heated surface during the heating process.



1. Safety Cover of Hotplate
2. Hotplate heating surface

## 3.9 Handling of Electronic Components

Electrostatic discharges can cause damage to parts.

For handling electronic components several precautions are essential:

- Wear a grounded wrist strap or work on a grounded static-dissipating work surface. If this not possible touch an adjacent earth ground (i. e. central heaters or water pipes) before handling electronic components or printed circuit boards.
- Leave electronic components and printed circuit boards in their original packaging until final installation.
- Handle electronic components by their body or case, avoid touching of leads.
- Keep electronic components and printed circuit boards away from such static-generating materials as vinyl's, plastic bags, etc.

Maintenance and repair work required, but not listed in this manual, should only be done by Robotechnik service or by persons of equivalent qualification.

## 3.10 Chemicals

Chemicals are provided and applied by the user. Proper handling of chemicals is the user's responsibility.

To prevent the formation of a potentially explosive atmosphere inside the system, it may only be installed in rooms that provide sufficient air flow to the interior of the system.

Connect all 3 connection points for ventilation to the same ventilation system. The system only monitors the ventilation at one connection point.

	<b>DANGER!</b> It is the user's responsibility to mark all containers and supply lines of chemicals (e.g., containers of media and waste) with appropriate labels and warning signs.
	<b>DANGER!</b> When handling chemicals, please observe relevant safety regulations as well as supplier's information (safety data sheet and additional advice).
	<b>DANGER!</b> When handling chemicals, insure proper ventilation and exhaust of vapours.
	<b>DANGER!</b> When handling chemicals, please observe that released chemicals may react with each another, leading to unwanted and unknown substances. These substances may bear major additional risks.
	<b>DANGER!</b> Solvents! Inflammable, explosive, toxic - Do not inhale its vapours (danger of suffocation). - Prevent electrostatic loading. - Keep away from ignition sources. - Do not smoke. - Do not eat (danger of poisoning). - Do not touch.

**DANGER!**

Process chemicals!

Inflammable, explosive, toxic

- Do not inhale its vapours (danger of suffocation).
- Prevent electrostatic loading.
- Beware of ignition sources.
- Do not smoke.
- Do not eat (danger of poisoning).
- Do not touch.

**DANGER!**

Corrosives

Inflammable, explosive, toxic

- Do not inhale its vapours (danger of suffocation).
- Prevent electrostatic charging.
- Beware of ignition sources.
- Do not smoke.
- Do not eat (danger of poisoning).
- Avoid contact to eyes.
- Do not touch.

**DANGER!**

Gases


Inflammable, explosive, toxic

- Do not inhale (danger of suffocation).
- Prevent electrostatic charging.
- Beware of ignition sources.
- Do not smoke.

**DANGER!**

In case corrosive, gassing or noxious wet media are applied you have to prevent any peril to your staff by all means.

### 3.11 Media Waste Canister




**DANGER!**

Fill-Warning

- Never transport the container when full  
First pump out to the minimum filling or even better empty the complete container
- Empty container slowly  
Avoid splashing or spilling of the media
- Do not overfill the container.



**DANGER!**

Only change/empty the media waste tank/canister when the system is stopped, otherwise there is a risk of being squeezed by moving parts (e.g., air cylinders).

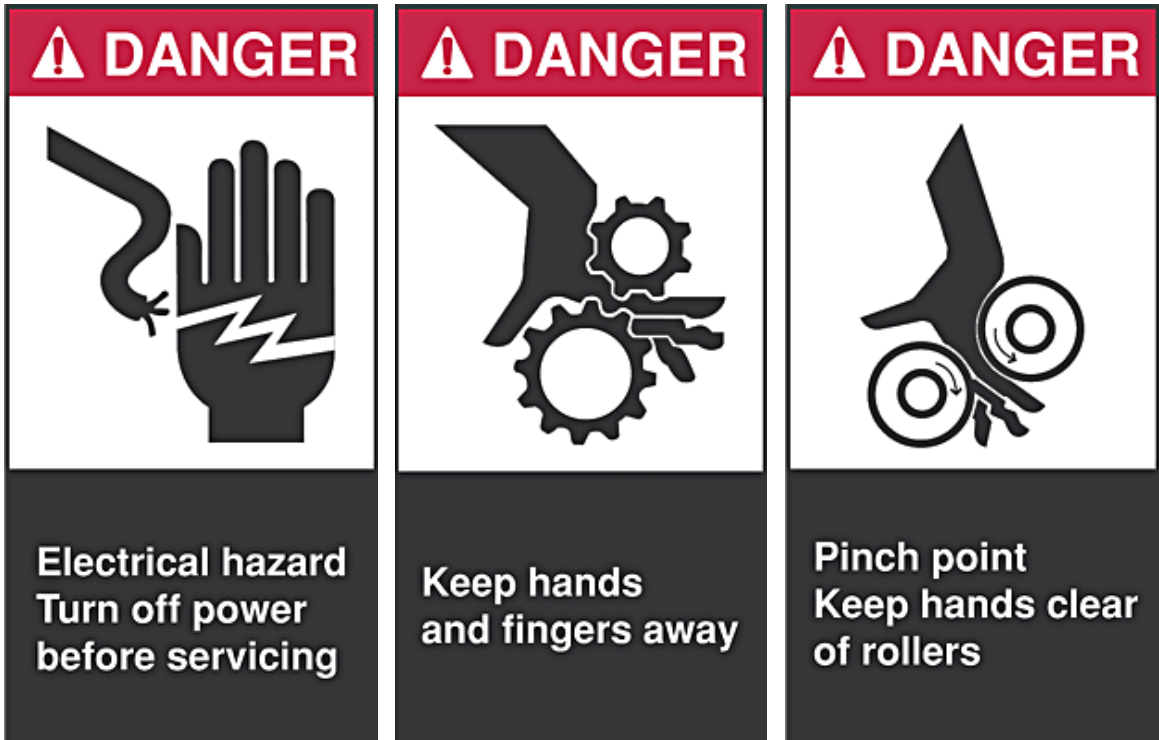
The media waste canister may only be changed or emptied when the system is stopped. If the tank is removed for emptying or changing while the system is running, there is a risk of injury from moving parts (e.g., air cylinders) in the system.

The media waste canister is equipped with a fill level sensor which is connected to the machine PLC. When the canister is full, DelfinNet software will give a warning message.

## 3.12 Symbols Used on System

**i** The following safety instructions (caution and command symbols) may be seen on the system:

*SYMBOLS, US standards*



<p><b>⚠ DANGER</b></p>  <p><b>Keep guards in place</b></p>	<p><b>⚠ DANGER</b></p>  <p><b>Flammable No matches or open lights</b></p>	<p><b>⚠ DANGER</b></p>  <p><b>Pinch point Watch your hands</b></p>
<p><b>⚠ CAUTION</b></p>  <p><b>Eye protection required</b></p>	<p><b>⚠ CAUTION</b></p>  <p><b>Wear gloves in this area</b></p>	<p><b>⚠ CAUTION</b></p>  <p><b>Hot surface Do not touch</b></p>

**CAUTION SYMBOLS**



Warning  
General hazard



Electrical hazard



Flammable material  
Fire hazard



Toxic Material  
Poison



Explosive material  
Explosion hazard



Squeezing hazard  
Hand crush



Magnetic field



Pinch point  
Hand in rollers



Harmful to health



Hot surface



Laser hazard



Automatic start-up

**COMMAND SYMBOLS**



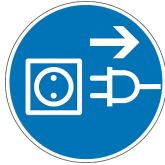
Read the instructions  
manual first



Wear protective gloves



Eye Protection  
Wear safety goggles



unplug BEFORE open



Respiratory protection  
Wear gas mask



Wear protective clothing



Wear conductive boots



Spinning direction clockwise



Spinning direction  
anticlockwise

**PROHIBITION SYMBOLS**


No pacemakers



Do not touch



Keep off area



Do not operate  
by several persons



Energized enclosure  
No touching - high voltage



Do not extinguish fire by  
water



Do not cover



Do not fold up  
Prohibition



Do not switch

The above symbols refer to Robotechnik components and parts. However, components and parts of sub suppliers may show other symbols, not expressly mentioned or referred to in this manual.



## DANGER!

The owner of the system is responsible to place adequate danger signals and labels in suitable places.

This applies in particular to signals and labels concerning process chemicals used.

Irrespective of number of caution symbols and information placed on or around the system all safety instructions of this manual have to be observed.

### 3.13 Emergencies

In case of an emergency (accident with material or personal damage), please observe the following instructions:



#### **DANGER!**

In case of emergency immediately push the red emergency stop button <EMERGENCY STOP>, if the system is equipped with an emergency button, and await complete stand-still of the system within a safe distance. Prior to checking of risk area operate the main switch and disconnect the system from the power, nitrogen and (if present) compressed air and, if applicable, media network.



#### **DANGER!**

Restarting the system after an emergency stop may only be done by qualified persons. Prior to switching on, check the system for possible danger points and residual hazards.



#### **DANGER!**

In case of emergency while handling chemicals (i.e., cleaning or developer media), medical assistance must be provided immediately (doctor/first aid) and the safety data sheet for the chemical used must be followed.

## 4 Standards, CE Conformity

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**i** This system corresponds in its technical design to various international and national standards, partly not listed here, but including other standards, directions and regulations. The most important ones are listed below.

## 4.1 Standards Conformity

The system is in conformity with:

- EN IEC 60519-1:2015: Safety in installations for electro-heating and electromagnetic processing - Part 1: General requirements
- EN 614-1:2009: safety of machinery - ergonomic design principles - Part 1: Terminology and general principles
- EN 60204-1:2018: safety of machinery - electrical equipment of machines - Part 1: General requirements
- EN ISO 12100:2010: general principles for design - risk assessment and risk reduction
- EN ISO 13849-1:2015: safety of machinery - safety-related parts of control systems - Part 1: general principles for design

## 4.2 CE Symbol

The system is in conformity with CE requirements and bears the CE symbol. A corresponding manufacturer's statement was forwarded to the user.

CE symbol:



## 5 Transportation and Storage

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**DANGER!**

Prior to installation and operation of the unit, the installation and operating instructions have to be thoroughly read and observed.

## 5.1 Transportation

**DANGER!**

An overturning unit may cause serious injuries. During transport tipping forces of the unit including its packaging have to be considered.

**DANGER!**

If the unit is equipped with transportation castors, when it's placed on inclining ground, it has to be secured against rolling.

**DANGER!**

Upon delivery, moving parts of the system are secured against moving. If the unit is to be relocated later on, all moving parts have to be fixed.

**DANGER!**

Depending on the system and installation site, a forklift truck, lift truck or crane must be used for transport. The minimum lifting capacity of the lifting device must be considered. The weight of the packaging must be added to the weight of the system. For safety reasons, the minimum lifting capacity of the lifting device must be twice the weight of the system.

## 5.2 Storage

**i** The system can be stored safely under following conditions:


- without any liquids (process chemicals etc.)
- ambient temperature - 10°C to + 60°C
- ambient relative humidity max. 80%, no condensation
- dust-free and protected (eventually packed up)


When removing from storage, prior to installation, keep the system for at least one day under approved operating conditions.

## 6 Installation

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 **DANGER!**  
Please read the manual, containing required safety instructions, carefully prior to installation, starting and operation of the unit.

 **DANGER!**  
Installation and initiation of the electrical equipment have to be affected by competent and qualified personnel only. All valid national instructions (i.e. VDE) have to be observed. Prior to all works assure the disconnection of all components to be installed of power supply.

## 6.1 Unpacking

**i** This is a highly sensitive electromechanical appliance.  
Be careful while unpacking, installing, starting and operating the unit.



Check the contents upon unpacking for damages during transport.



In case of transport damages or damages in transit, please contact the manufacturer immediately.



Verify receipt of all parts based on packing list.





In case of missing parts, please refer to the manufacturer.

## 6.2 Operating Conditions

This system will operate correctly under following conditions:

- clean rooms, class  $\geq 10$
- ambient temperature + 10° C to + 30° C
- relative humidity max. 60 %, without condensation









	<b>DANGER!</b> Explosive atmospheres! Do not apply any explosive chemicals. Do not operate the system in explosive atmospheres.
	<b>DANGER!</b> Do not operate without suitable exhaust.

## 6.3 Place of Installation

The system may only be placed on a stable, flat, vibration-free and safe surface not to be deformed under the weight of the unit and eventual accessories (see the Facility Requirements List).

## 6.4 Preparing the Installation

Depending on used features and media special preparations are necessary:

-  Detach the transport safety unit
-  Align the system with the fixation feet
-  Make sure that the main voltage is connected
-  Make sure that the compressed air and vacuum is connected
-  Make sure that media tanks/bottles are sufficiently filled
-  Make sure that the media waste containers are installed and not full
-  Make sure that the operation pressure is set on 6 bars
-  Make sure that the exhaust is connected and working

## 6.5 Connecting Media Supply and Disposal

For detailed information and requirements, please refer to chapter Facility Requirements List, the electrical and pneumatic/vacuum drawings and the customer specific list of connecting values.

All media lines connected with the system's reverse are carrying unmistakable plugs.  
The sockets are marked appropriately.



### **DANGER!**

Prior to media connections make sure that the system is disconnected from current.





### **DANGER!**

In case corrosive, gassing or noxious wet media are applied you have to prevent any peril to your staff by all means.

## 6.6 Connecting Power Supply

**i** All cables, connected with the system, are carrying unmistakable plugs. The sockets are marked appropriately.

 **DANGER!**  
Connect the mains cable at last (after all connections) to the house power supply.

 **DANGER!**  
Each installation and operation work at electrical equipment must be done by qualified personnel.  
The valid national instructions (e.g. VDE) have to be followed. Prior all work check the system's disconnection of the power supply.



Make sure that the main switch is in <0/OFF> position



Connect power cable to power supply system

For detailed information and requirements, please refer to chapter Facility Requirements List, the electrical drawings and the customer specific list of connecting values.

## 7 Product Description

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## 7.1 Intended Use

The OPTIhot HT24 Hotplate System is a state-of-the-art stand-alone equipment for typical lithography baking applications like soft and hard bake or similar processes up to 250°C. The hotplate is suitable for wafers up to 8" and substrates up to 6" x 6" The system has been specifically designed for easy operation and maintenance. It consists of 4 hotplate modules; each can be individually controlled via software. Its optimized heating plates provide quick heat-up speed and excellent temperature homogeneity over the whole wafer. Up to 4 wafers can be processed simultaneously. Please refer to the agreed specifications for more information.

The OPTIhot HT24 Hotplate System is specially intended

- for laboratories and research institutions to run test or small series productions
- for small series production in industrial clean rooms

	<b>DANGER!</b> This OPTIhot HT24 is not suited or designed for any other applications than the ones stated above. Any other use or structural modification of the system is only permitted after consultation with the manufacturer and by written approval.
	<b>DANGER!</b> Chemicals Without proper protection the system is not suited for the application of explosive or hazardous chemicals.
	<b>DANGER!</b> After the hotplates are powered off, their surfaces still stay hot for a very long period. Prior to cleaning or maintenance work, make sure the hotplates have reached ambient temperature.

Our products are subject to a constant technical change process due to optimisations as well as legal guidelines and standards. As a result, in individual cases there may be differences between the description in this documentation and the actual system delivered. In the event of ambiguities or differences, please contact the manufacturer immediately.

## 7.2 Total View

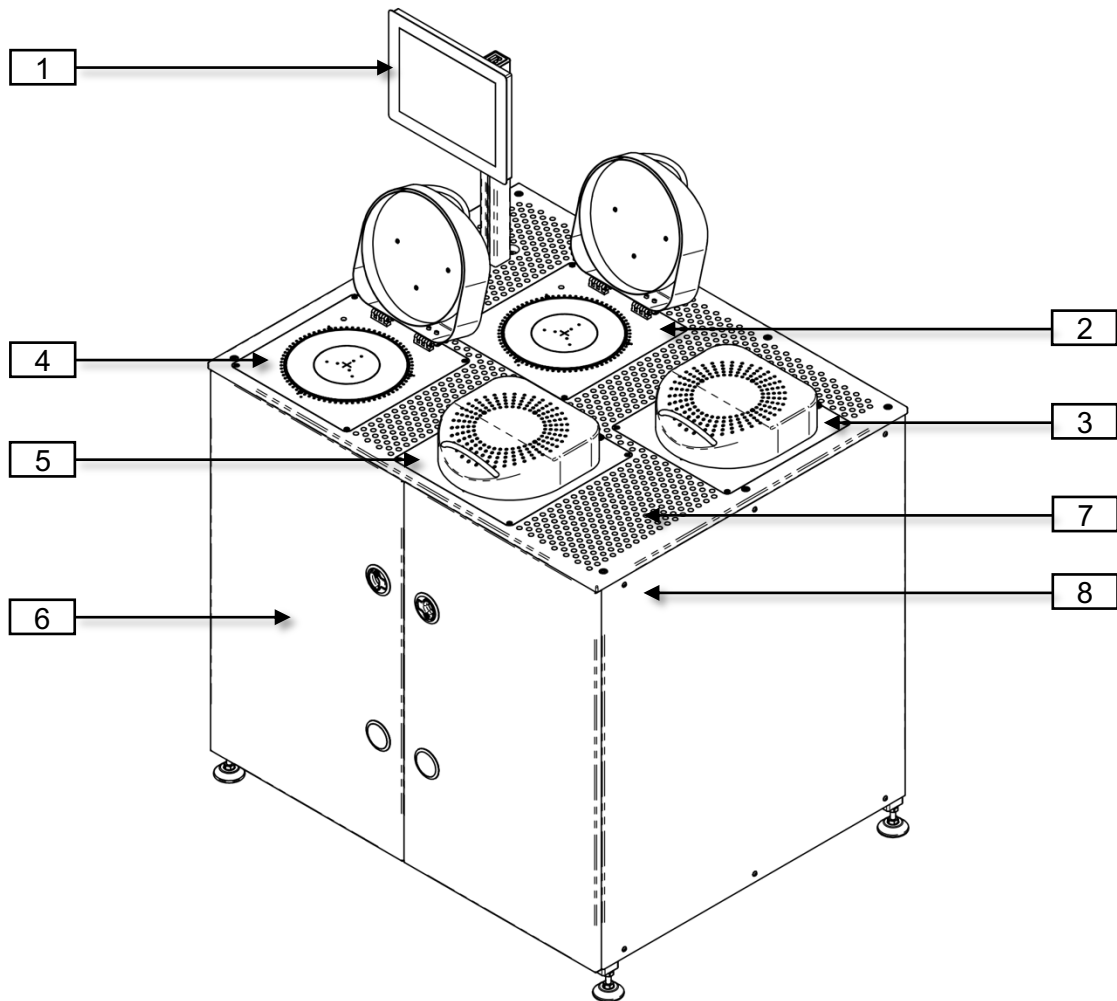



Figure 1: Total view

1. Touch display
2. Hotplate Module-1
3. Hotplate Module-2
4. Hotplate Module-3
5. Hotplate Module-4
6. Electrical area (behind the door)
7. Table plate (with ventilation holes)
8. System type label (on the inside of side panel)



**DANGER!**  
 Do not cover the holes on the safety cover nor on the table plate. The holes are designed for ventilation purpose. Covering these holes may cause the system overheating.

## 7.3 Hotplate Module

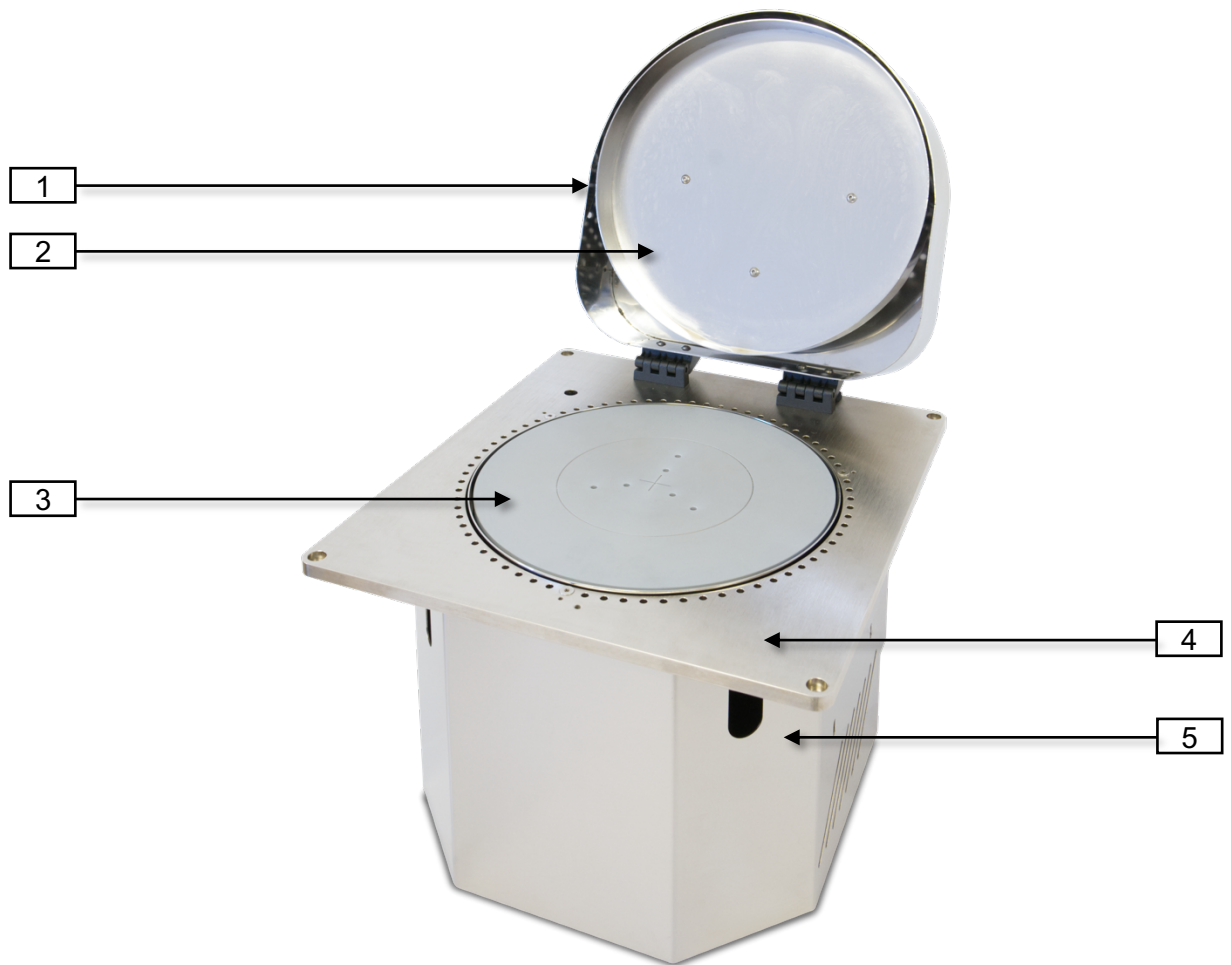


Figure 2: Hotplate Module

1. Safety cover
2. Inner process cover
3. Hotplate 220mm heating surface
4. Mounting plate
5. Lower Body cover

The OPTIhot HT24 consists of 4 identical hotplate modules, each can be individually controlled by the DelfinNet software.

## 7.4 Electrical Area



Figure 3: Electrical area

1. Hotplate module body
2. System type label and facility requirements list
3. Electrical cabinet
4. Main switch

### 7.4.1 System Type Label and Facility Requirements List



<b>Robotechnik</b> Europe 	
Type	OPTIhot HT24
Serial number S/N	MB2002
Description	4-Units Hotplate Curing System
<a href="http://www.rubo-technik.eu">http://www.rubo-technik.eu</a>	Robotechnik Europe GmbH Laubwaldstr. 15 78224 Singen Germany 
Voltage	400V / N / PE / 50 Hz / 16 A
Current	16 A
Power Consumption	max. 4,5 kW/h
CDA	none
Nitrogen	none
Vacuum	none
Noise Level	50db (A)
Exhaust 1	40 m <sup>3</sup> /h
Exhaust 2	none
Exhaust 3	none

Figure 4: System type label and facility requirements list

For more information, please refer to Appendix A: facility requirements list.

## 7.5 Back Side

Media connections are made according to the relative labels stick on the reverse side. Maybe they differ from the following figure.

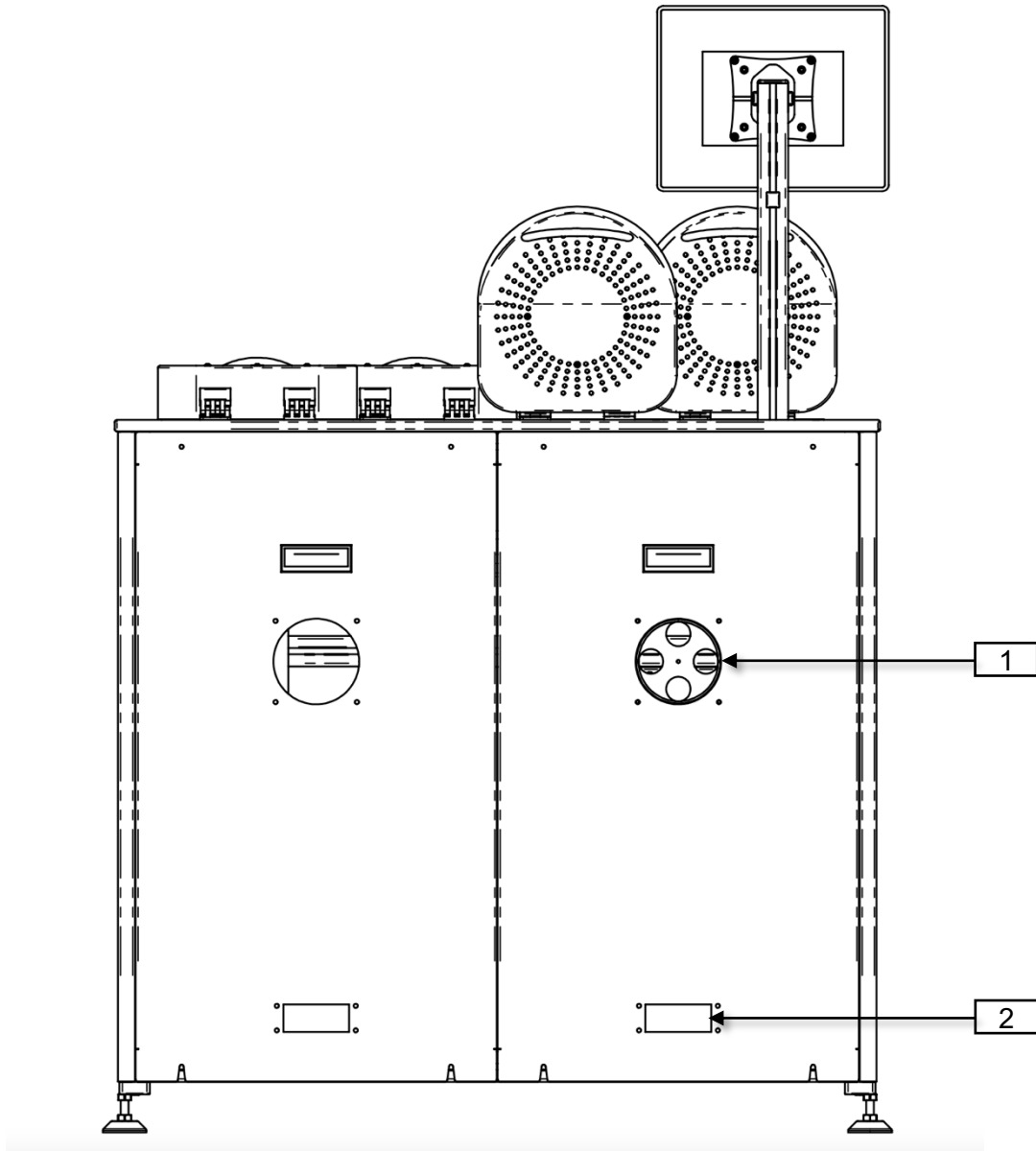


Figure 5: Back side

1. Exhaust for process area with an exhaust detector
2. Power supply connection panel

Please run exhaust 30 min prior to operation.

## 7.5.1 Process Area Exhaust with Exhaust Monitor

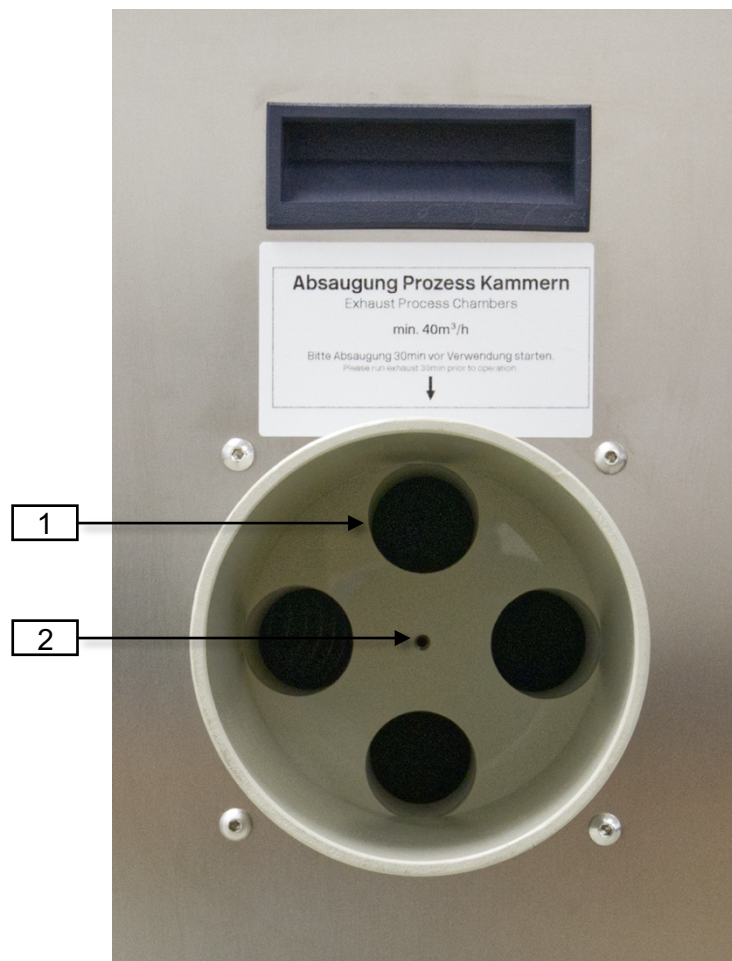


Figure 6: Media exhaust with exhaust monitor

1. Media exhaust for the hotplate
2. Measuring point exhaust monitor (The exhaust monitor is placed behind the backside panel)

## 7.5.2 Exhaust Monitor

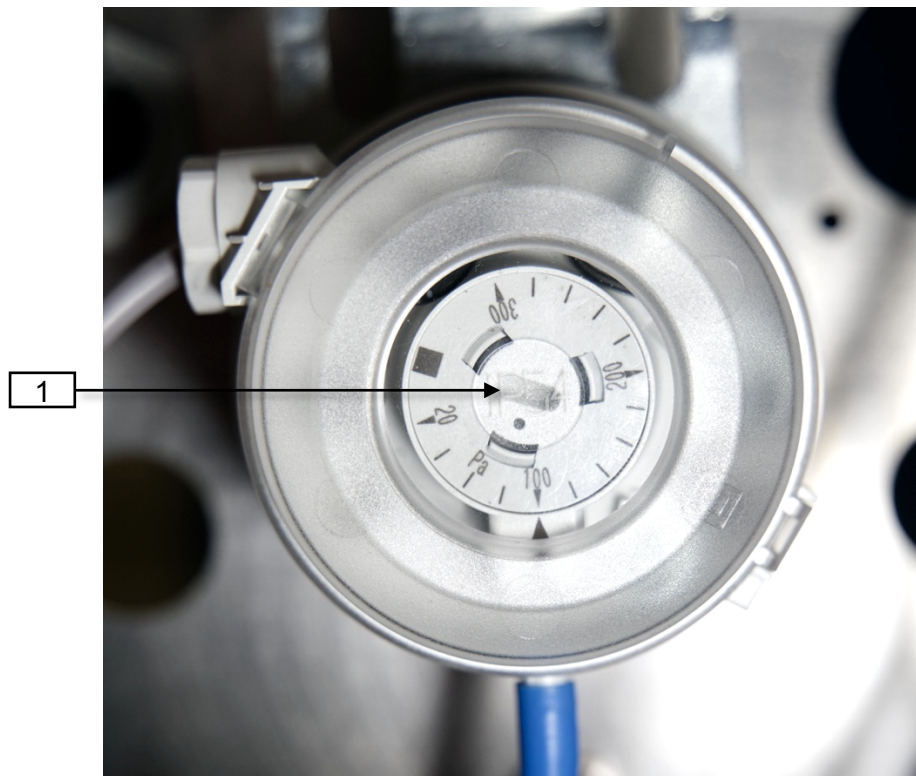


Figure 7: Exhaust monitor

### 1. Setpoint knob

The exhaust monitor (differential pressure monitor) checks if the hotplates connected to an exhaust system. A warning message will be shown on the DelfinNet software if the exhaust is not connected, or no pressure difference is detected.


Make sure the exhaust flow rate is above the machine minimal requirement. Open the protective cap with a screwdriver and select the required setpoint using the setpoint knob according to your exhaust airflow.

No further warning message should appear on the DelfinNet software.


## 8 Operation

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**DANGER!**  
 Make sure that the substrate is placed correctly centered to the hotplate.



**DANGER!**  
 The system may never be operated without exhaust.  
 Without exhaust, dangerous vapours and fumes can be set free damaging health or parts of system. Without exhaust, the machine surfaces can get very hot which could cause injuries while touching.  
 Please consider: All exhaust tubes must be of the same length to warrant a continuous exhaust.



**DANGER!**  
 Prior to operation of the system this operating instruction containing relevant safety instructions should be read carefully and considered accordingly.

**i** If additional/optional features are applied, the actual process may differ from the given description.

## 8.1 Preparation

Depending on features used with the system (options) and applied media certain preparations are necessary:



Assure that the exhaust is connected and working.

## 8.2 Heating Operation

**i**

The hotplate module consists of a hotplate, a safety cover, a base plate and an integrated substrate lifting device (electrical pins, optional).

**i**

When each medium as pressure, vacuum and current is connected the pins are lifted. For safety reasons this option prevents any substrate staying in direct contact to the hotplate if power is turned off.

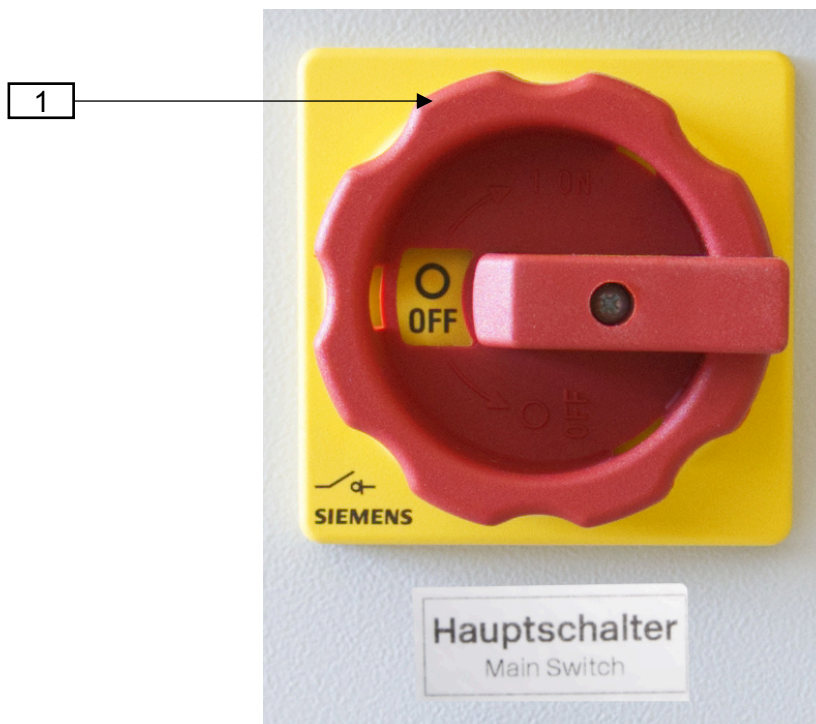
**i**

The drying process is accelerated by the application of a hotplate. A homogeneous drying is obtained. The gas evolution and the curing of the substrates start from below to the top preventing any film formation.

### 8.3 Proximity (Option)

- i** Proximity conforms to the height of the lifting pins.
- i** You can program Proximity from 0mm (direct contact) up to 11mm and staying time in each recipe step.
- i** Proximity is required for double-side coated wafers so that its reverse side doesn't stick.
- i** Proximity can simulate a heating ramp.

### 8.4 Switching On



1. Main switch (red)



Assure that exhaust is connected and functional.



Assure that the exhaust system has been running for 30 minutes before turning on the machine.



Turn the main switch (red) clockwise on the electronics cabinet to <ON>.



Wait about two minutes till the IPC boots up and the software **DelfinNet** (§9 Software) automatically opens.



Press the <Start> button on the DelfinNet software to initialize the system.



After the initialization, the application program is ready for loading a new recipe.

## 8.5 Process Flow

Following steps make up the process:

1. Program recipes in **RecipeNet** software (see §9 Software)
2. Open **DelfinNet** software and initialize the system
3. Download a recipe
4. Open the safety cover of the hotplate
5. Put the wafer / substrate on the hotplate (or pins if the option Pin-lift is equipped)
6. Close the cover
7. Start the recipe – click START on the monitor
8. The substrate is automatically lowered and sucked on the hotplate by vacuum (only with option Pin-lift and Vacuum).
9. According to the recipe nitrogen begins blowing (only with option Nitrogen Blow Off).
10. The gas evolution and the curing of the resist start from below to the top preventing any film formation.
11. At the end of the process the substrate is lifted automatically (only with option Pin-lift).
12. Wait till the recipe is finished (after the recipe is finished, the system will beep twice)
13. Open the safety cover
14. Take out the processed wafer / substrate with a suitable tool

## 8.6 Stopping a Heating Process



You can stop the heating process anytime.



Press the Stop button on the monitor.



The substrate is lifted automatically (only with option Pin-lift).



Remove the substrate with a suitable tool.

## 8.7 Switching Off



Finish the current recipe.



Close the application programs DelfinNet and RecipeNet.



Shutdown the MS-Windows operating system.



Turn the main switch (red) anti-clockwise on the electronic cabinet to <OFF>.

## 9 Software

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**i** Two kinds of application programs are used to program and operate the system manually and automatically. Different functions are integrated in various modules.

- Recipe administration (Program “RecipeNet.exe”)
  - Create recipes for all stations
  - Create process flows
- Process administration (Program “DelfinNet.exe”)
  - Start, stop of automatic processes
  - Service and configuration

**i** The system’s touch screen monitor is used for operating the application programs. The onscreen keyboard can be activated directly via DelfinNet software.



## DANGER!

### Electricity

The controller, the PC and all electrical connections are inside the system. Because of safety each modification and usage of additional connections has to be permitted by the manufacturer. Without written permission the manufacturer will not take any liability of damage and reserves the right to reject any guarantee demands.



## CAUTION!

### Data consistence and continuity

Pay attention to the correct input and order of commands and characters when editing configuration and recipe files (.config and .xml files) with the text editor.

Incorrect input can cause an abort or a wrong action of the system.

Configuration files may only be modified by the manufacturer or with written permission of the manufacturer. Without written permission the manufacturer will not take any liability of damage and reserves the right to reject any guarantee demands.



## CAUTION!

### Loss of data

The manufacturer assumes no liability in case of data lost.

The manufacturer recommends backing up the config file and the recipes to an external drive.

Please note chapter “RecipeNet / DelfinNet - Configuration”

## 9.1 Conditions



Following requirements should be met for installation and application of the recipe editor (file "RecipeNet.exe") and the application program (file "DelfinNet.exe")

- an operating system Windows 10 from Microsoft is installed
- a user profile is installed in the operating system
- DotNet-Framework from Microsoft, Version 4.5 or higher is installed



DotNet-Frameworks 4.5 is on the Windows Installation CD or can be downloaded in the actual version to the operating system from the Microsoft website. For installation administrator rights for MS-Windows are required. More detailed information is displayed when installing the file "Dotnetfx.exe".

## 9.2 Install the Programs "RecipeNet" and "DelfinNet"

Following steps must be done when installing the OPTIcoat software



Create a path on the drive C:\ with the name "RTEU"



Copy the complete contents of the folder "RTEU" from the external drive to "C:\RTEU"



Create a link on the desktop to the file "RecipeNet.exe" in the path "C:\RTEU \RecipeNet"



Create a link on the desktop to the file "DelfinNet.exe" in the path "C:\RTEU \DelfinNet"



A path differing from "C:\RTEU" is possible. You modify each path declaration in the configuration windows of RecipeNet and DelfinNet (see chapter "Configuration"). If path declarations are missing a configuration window with the input command opens at the start of RecipeNet and DelfinNet.

## 9.3 Update the Programs "RecipeNet" and "DelfinNet"



A software update consists of one or more files or complete paths with actual file versions. The actual program version is displayed in both application programs "RecipeNet" and "DelfinNet" in the "Info" window in the field "Build" (see chapter "Information Window").



Copy the actual update files over the original files for actualization. It's important to overwrite all original files of the same name. If the Robotechnik software is in a different path than "C:\RTEU" actualize all path declarations in the configuration window for RecipeNet and DelfinNet.

## 9.4 Update the PLC Program

**i** The PLC Program boot data can only be supplied by Robotechnik.




Copy the boot data received from Robotechnik.



Replace the boot data in the machine's TwinCAT PLC boot directory `C:\TwinCAT\3.1\Boot\Plc\` by the copied boot data.



Switching the system off and on.



**CAUTION!**  
 Unauthorized PLC boot data can cause machine malfunction or endanger the operating person. Please always contact Robotechnik before applying a PLC program update.

## 9.5 Basic Functions of Operating Robotechnik Software

**i** The user interface of the Robotechnik software works according to the general rules of MS-Windows. Knowledge of MS-Windows operation is therefore a prerequisite for operating the Robotechnik application programmes and is not described separately in this manual.

### 9.5.1 Virtual Keyboard

**i** All inputs are done by touching or clicking the touch screen or via an external keyboard with trackball. For alpha-numeric and numeric inputs a virtual keyboard is displayed on the touch screen of each Robotechnik application program. It is composed of all keys of a standard PC keyboard.

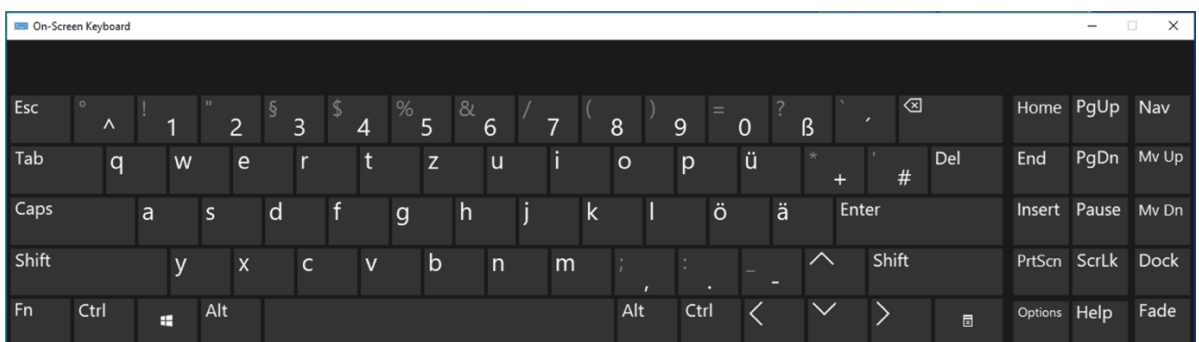




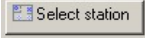
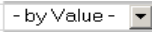



Figure 1: Virtual keyboard (example)

## 9.5.2 Main Input Fields in Robotechnik Software

Field	Description
	Input field (white background), alpha-numeric and numeric display
	Control button, enables or disables functions (possible multi-selections)
	Display field (grey background), alpha-numeric and numeric display
	Option field, enables or disables one exclusive option (only one selection possible)
	Command button
	List field (pull down menu), selection of one function out of several possibilities (only one selection possible)
	Scroll bar, the cursor scrolls up / down in a text or list field

## 9.6 RecipeNet

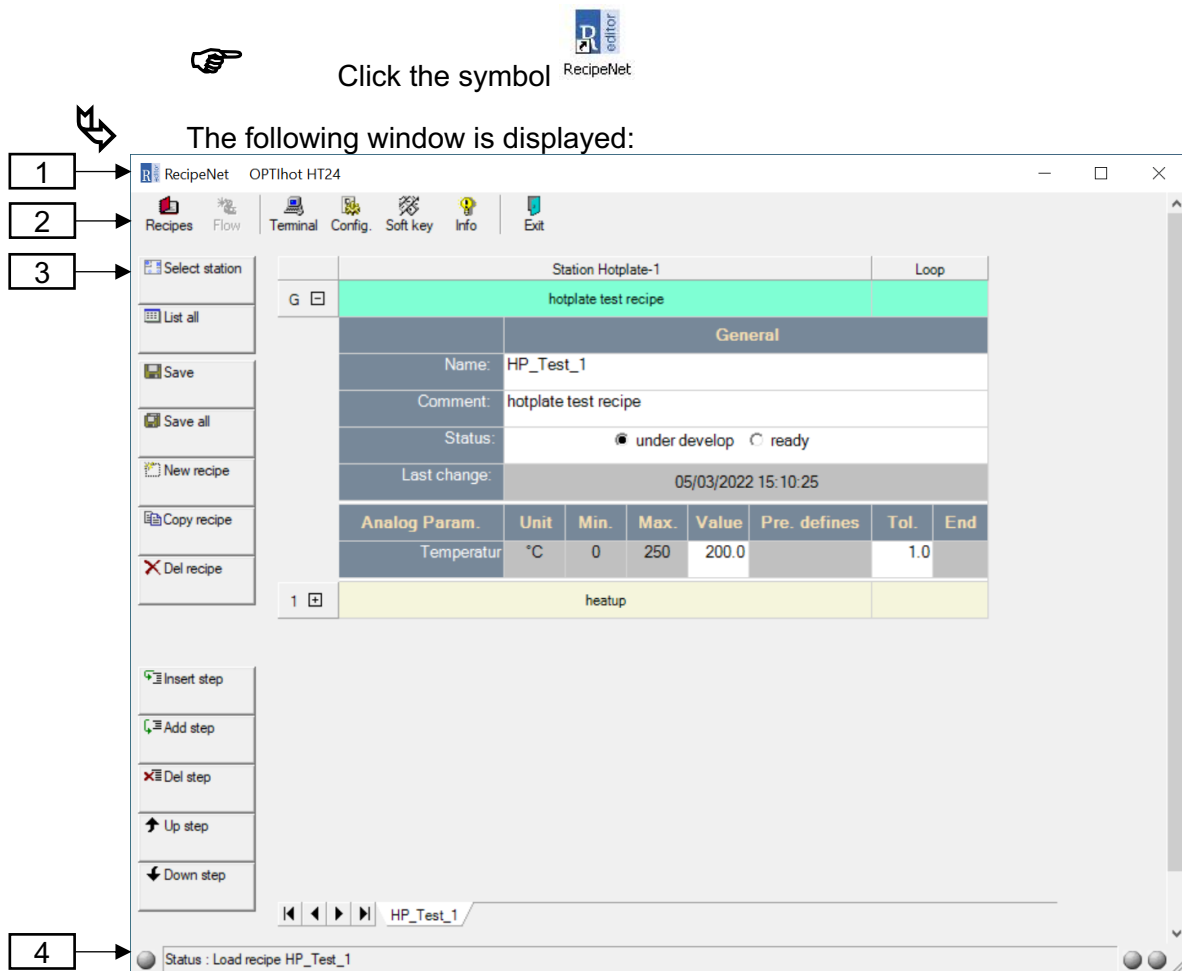


Figure 2: RecipeNet - start window

1. Column heading panel with program name
2. Toolbar
3. Operating area with function field(s) and recipe view tab(s)
4. Status information








### 9.6.1 Toolbar



Figure 3: RecipeNet - toolbar

The symbol buttons are displayed recessed after activation.

The following icon buttons are used in RecipeNet:

Symbol Buttons	Description
 Recipes	Recipe display - module recipe editor - creates, modifies, deletes recipes
 Flow	Disabled - only used on certain machines. Process display - module process editor - creates, modifies, deletes processes
 Terminal	Terminal window - communication with stations via commands
 Config.	Configuration window - files selection for the system configuration and virtual keyboard
 Soft key	Enables / disables a virtual keyboard on the screen (see picture virtual keyboard)
 Info	Information window - displays manufacturer's information and software version
 Exit	Finishes recipe administration - exits the program, back to the operating system

## 9.6.2 Recipe View - Operating Interface

After starting the recipe management, the Recipe View user interface (Recipe Editor module) is automatically loaded.  
 The last recipe in alphabetic order is opened first.

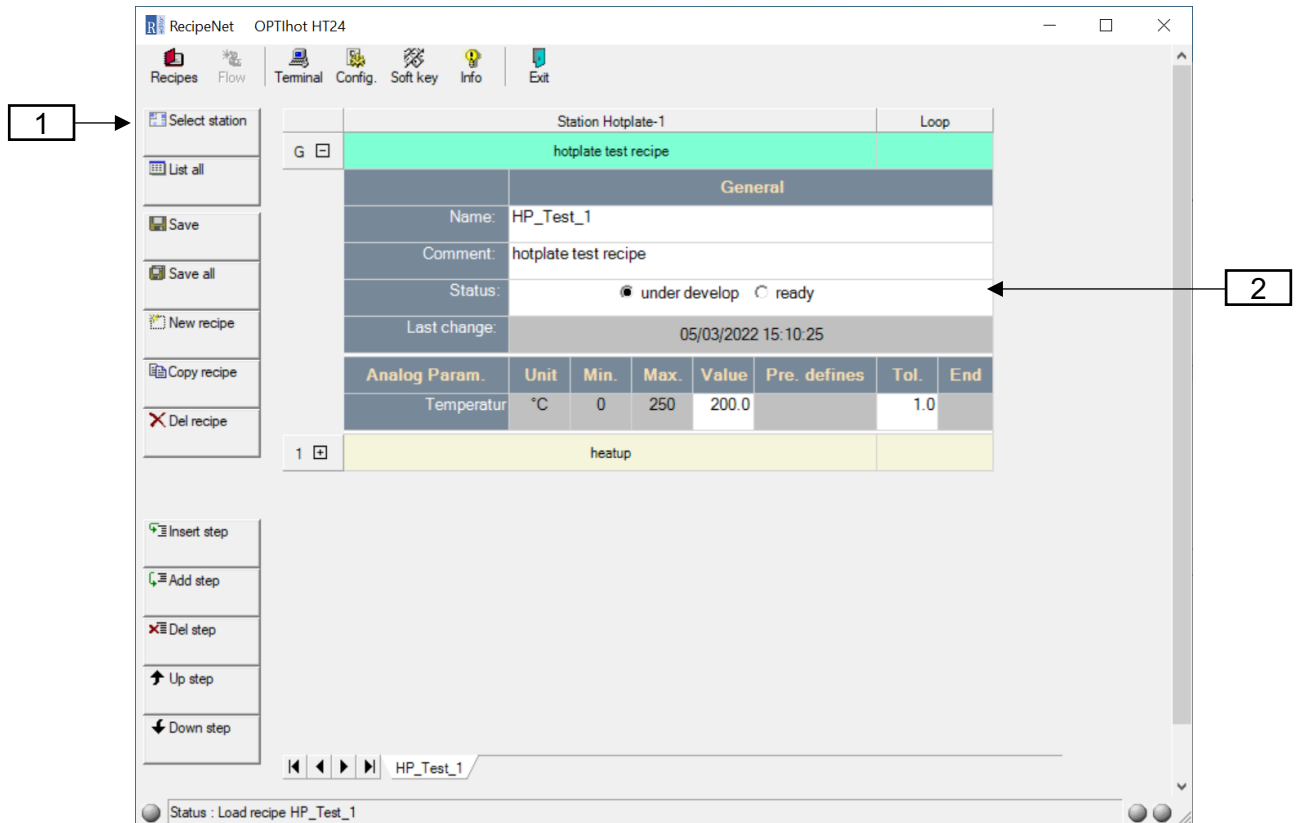


Figure 4: RecipeNet - operating interface

1. Function fields
2. Recipe view (organised in tabs)

### 9.6.2.1 Function Field

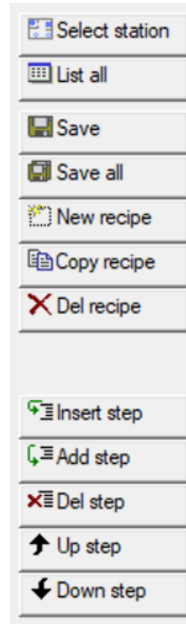

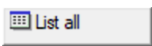

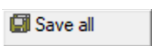
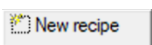
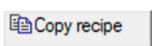
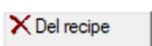
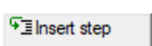

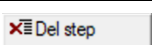
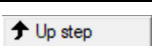



Figure 5: RecipeNet - function field recipe editor

Symbol Buttons	Description
	Selects the actual station (e.g., coating module)
	List all recipes in the predefined folder
	Save the changes to the current tab of the recipe view
	Saves all loaded recipes (tabs) in the selected path
	Creates a new recipe (tab)
	Duplicates the actual recipe in a new tab
	Deletes the actual recipe (tab)
	Inserts a new step upon the actual selected step
	Adds a new step behind the last step
	Deletes the actual selected step
	Displaces the actual selected step one step higher
	Displaces the actual selected step one step lower

### 9.6.2.2 Recipe View (tab)

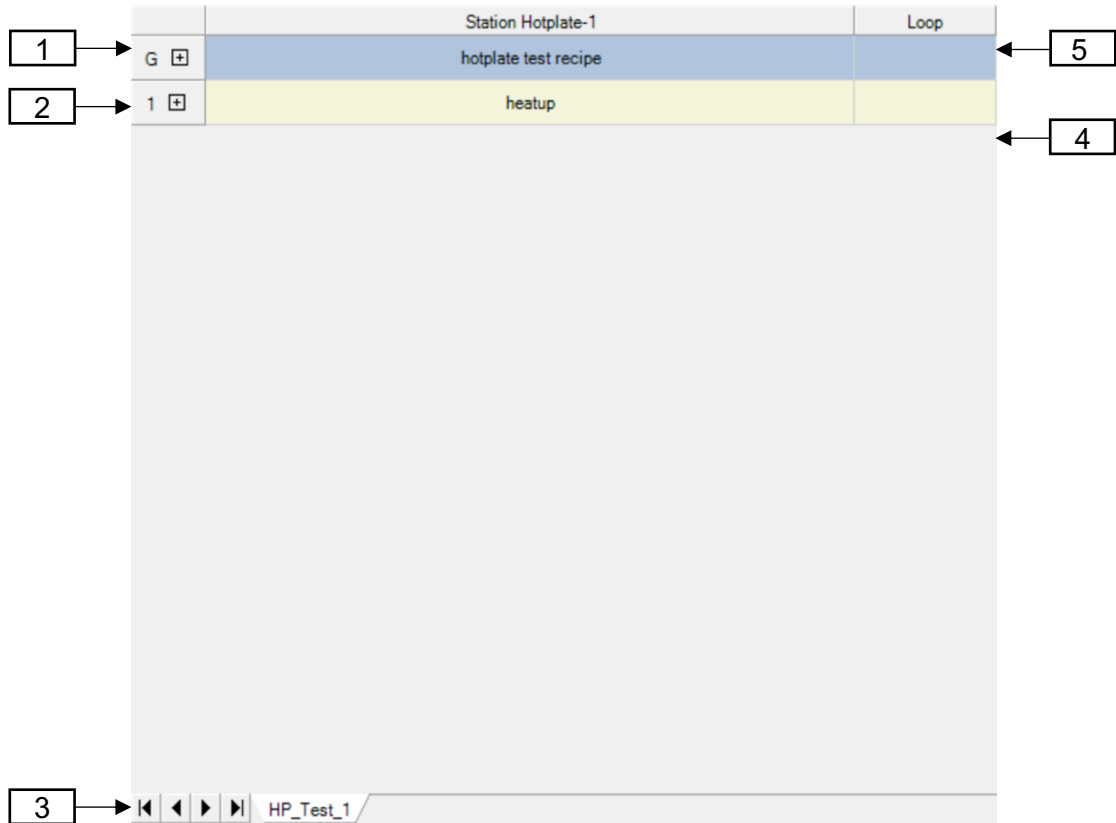




Figure 6: RecipeNet - recipe tab

1. Station name
2. List of recipe steps
3. Recipe list (white = enabled recipe) (in alphabetic order)
4. Column heading panel recipe steps
5. Column heading panel general settings (in alphabetic order)

**i** Each tab is a complete recipe. The tab name is also file name. Predefinition of several standard recipes simplifies later definitions of process flows.

**i** Clicking  or  opens or closes the corresponding menu.

**i** Each recipe consists of a “general” menu and one or more identical menus for the recipe steps.

### 9.6.2.3 Functions of the Menu “General”

 Click the button  the menu “General” opens. In this menu, general settings of a station are entered.

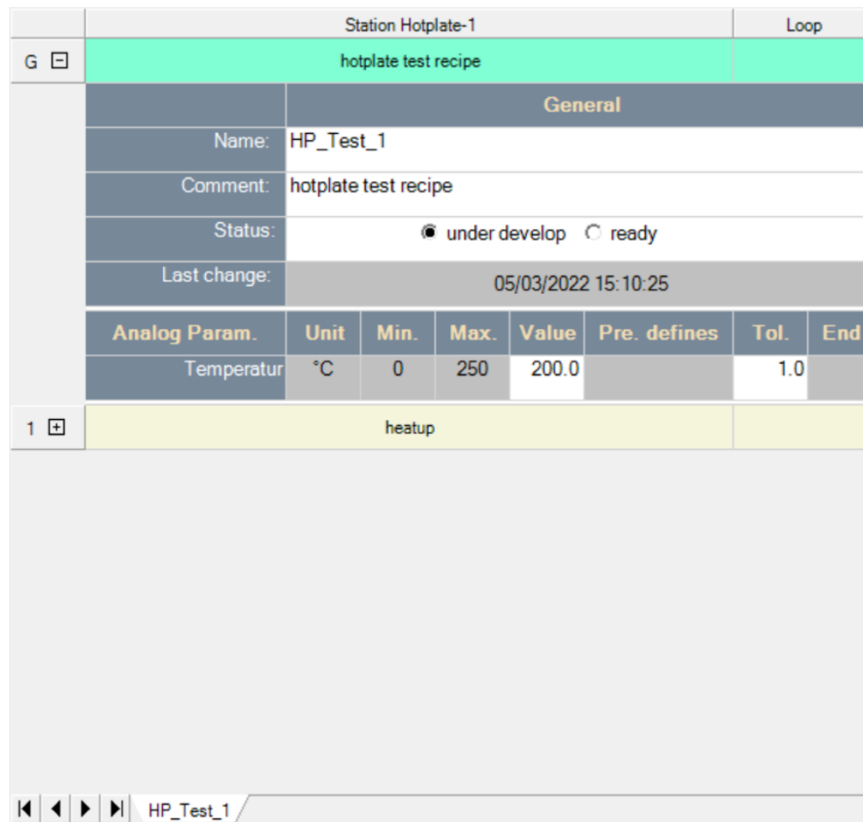


Figure 7: RecipeNet - recipe view “General”

General			
Name	Recipe name (tab name and file name)		
Comment	Comment about the menu = appears in the green headline		
Status	Option menu	Under develop	Recipe is not displayed in dialog (DelfinNet)
		ready	Recipe is displayed in dialog (DelfinNet)
Last change	Date of the last change		
Analog Parameters			
Temperature	Set the Hotplate target temperature. The maximum allowed set temperature is limited at 250°C.		

**9.6.2.4 Functions of the Menu “Step”**

**i** Clicking the button  opens the menu recipe step.



Enter the settings for each recipe step in this menu.

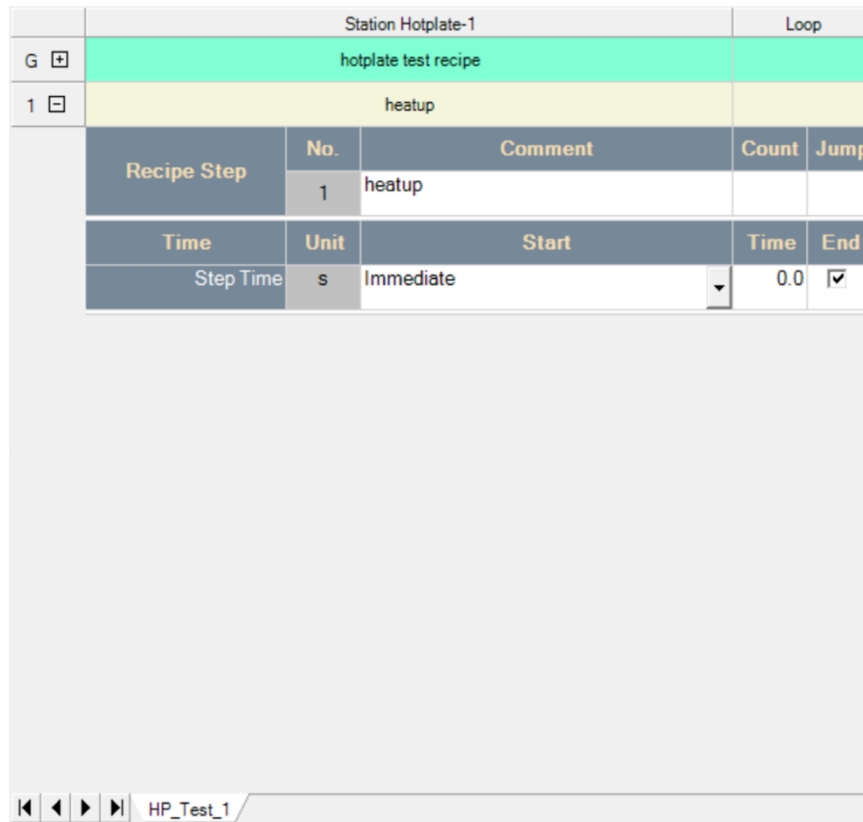


Figure 8: RecipeNet - recipe view “Step”

Recipe Step	
No.	Step number set automatically
Comment	Comment for the step headline
Count	Number of loops (-1) 1 - no repetition 2 - one repetition 3 - two repetitions etc.
Jump	Start step number of repetition

Time	
Step time	<p>Duration of one step.</p> <p>Start → immediate: start without delay</p> <p>Time → define the step duration</p> <p>End → checked: step is finished after the selected time has elapsed. If no end condition is set, the next step will be executed.</p>

### 9.6.3 Recipe View - Using the Recipe Editor

**i** All changes to station tabs (creating, changing, deleting recipes) are only updated in the predefined path of the station (according to the configuration) after saving by pressing the <Save> button (all recipes) or <Save recipe> (only applies on current recipe tab).

#### 9.6.3.1 Loading Station Recipes

**i** When loading, all existing recipes for a station are loaded and displayed. The prerequisite is that the recipes are in the predefined path (configuration file)..

##### 9.6.3.1.1 Schedule - Load



Click the button  in the toolbar



The field "Station" appears:

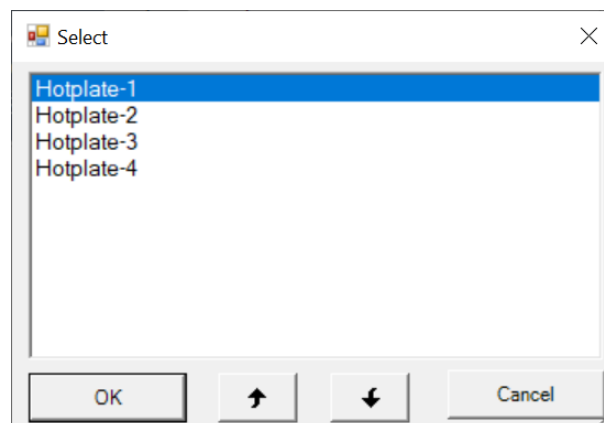


Figure 9: RecipeNet - select station



Select the required station



Confirm this action by clicking <OK>



All recipes saved of the station are displayed


### 9.6.3.2 Create a New Recipe

- i** You can create a new recipe on two ways:
- create a new empty recipe
  - copy an existing recipe

When you create a new recipe, an appropriate tab is displayed automatically and defined with a standard name.

#### 9.6.3.2.1 Schedule - Create



Click the button  in the toolbar



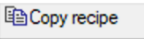
A new recipe is displayed with the name “new recipe”

#### 9.6.3.2.2 Schedule - Copy



Select a recipe in the recipe list



Click the button  in the toolbar




A copy of the actual selected recipe appears with the appendix “copy of ...” before the copied recipe name


Changes must be saved before they can be applied..  
Without saving all modified data get lost. (see chapter “Save Recipes”).

### 9.6.3.3 Delete a Recipe

#### 9.6.3.3.1 Schedule - Delete

 Select the recipe you want to delete

 Click the button  in the toolbar

 The field “System” appears:

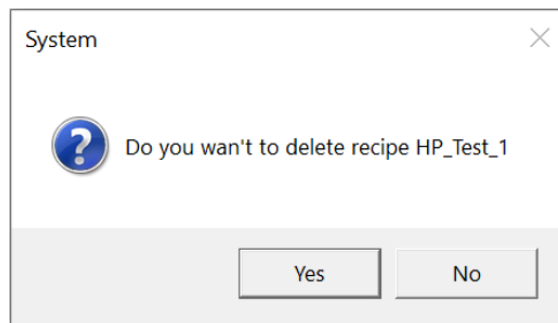



Figure 10: RecipeNet - system, delete recipe

 Confirm this action by clicking < Yes >

 The selected recipe is deleted


Changes must be saved before they can be applied.  
 Without saving all modified data are lost. (see chapter “Save Recipes”)


### 9.6.3.4 Modify a Recipe

More information about how to operate the program and its input fields you find in the chapter [Basic Functions of Operating RTEU Programs](#)

#### 9.6.3.4.1 Schedule - Modify

 Select the recipe you want to modify

 Select the menu “general” or the step you want to modify


 Modify the required positions

For transferring modifications save the recipe.  
 Without saving all modified data are lost. (see chapter “save recipes”)

### 9.6.3.5 Insert, Add, Move, Delete a Recipe Step

Each recipe consists of one or more recipe steps. The menu of each recipe step is according to the station.

#### 9.6.3.5.1 Schedule - Insert a recipe step

 Select the recipe step you want to insert a new one before (yellow column heading panel or button <+>)

 Click the button  in the toolbar



A new recipe step is inserted before the actual selected recipe step

#### 9.6.3.5.2 Schedule - Add a recipe step


A recipe step is always added as last step.

 Click the button  in the toolbar



A recipe step is added after the last one

#### 9.6.3.5.3 Schedule - Delete a recipe step

 Select the recipe step you want to delete (yellow column heading panel or button <+>)

 Click the button  in the toolbar



The field "System" appears:

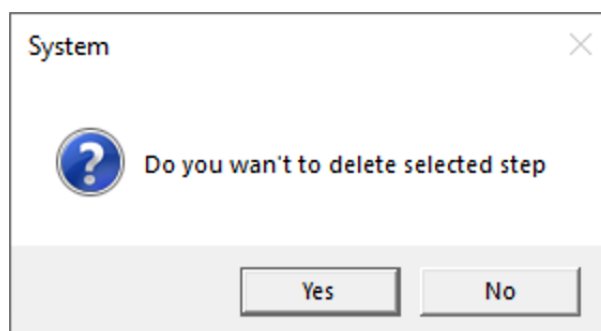




Figure 11: RecipeNet - system, delete step

 Confirm this action by clicking < Yes >


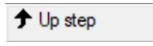


The selected recipe step is deleted

#### 9.6.3.5.4 Schedule - Move a recipe step

 Select the recipe step you want to move (yellow column heading panel or button <+>)

 For moving the selected recipe step downwards click 

 For moving the selected recipe step upwards click 



The selected recipe step is displaced downwards or upwards.

#### 9.6.3.6 Save a Recipe

**i** There are two possibilities to save a station recipe:

- Save the actual recipe
- Save all recipes

If a new tab is opened or the tab name is modified before saving, a new file with the name in the station path is created automatically.

##### 9.6.3.6.1 Schedule - Save the current Recipe

 Click the button  in the toolbar



Only the current recipe is saved in the defined path.

##### 9.6.3.6.2 Schedule - Save all recipes



 Click the button  in the toolbar




All recipes are saved in the corresponding path.

## 9.6.4 Terminal

The terminal window offers the possibility to communicate directly with each station via commands

 Click the button  in the toolbar

 The window "Terminal" appears:

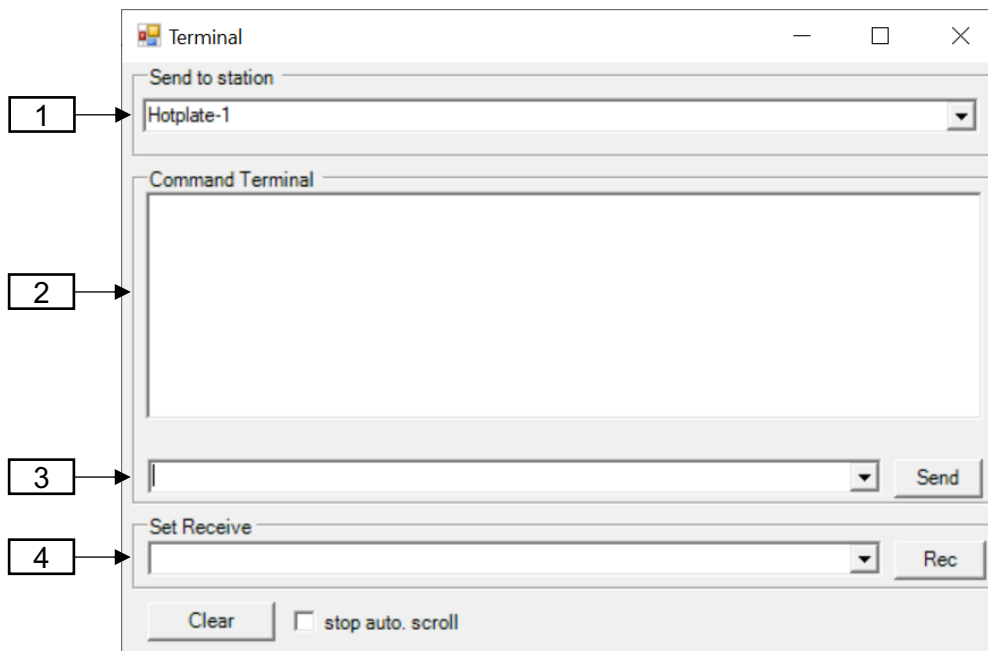




Figure 12: RecipeNet - terminal

1. Stations - Lists field
2. Display for input and output commands
3. Input line and lists field (last commands to send)
4. Input line and lists field (last commands to receive)

### 9.6.4.1 **Schedule - TERMINAL**

 Select the required station out of the lists field

 Enter the command in the line

 Click the button <SEND>



The activated station proceeds the command

In the display the command and a response of the system appear

### 9.6.5 **Configuration**

The configuration window offers the possibility to indicate the path for the system configuration and the virtual keyboard.  
 A log file can be enabled or disabled.  
 In addition you can arrange simulation.

 Click the button  in the toolbar.



Following window appears:

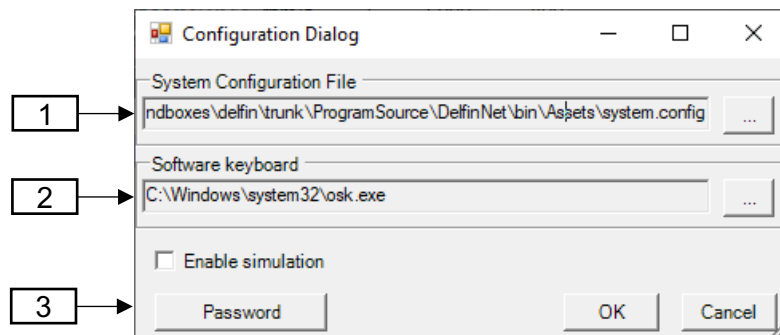


Figure 13: RecipeNet - configuration dialog

1. System configuration file - file and path indications
2. Software keyboard - file and path indications
3. Control box and password button - enable / disable

### 9.6.5.1 Schedule - CONFIGURATION

 Select the required display panel to modify path or file names

 Click the button 



Following window appears:

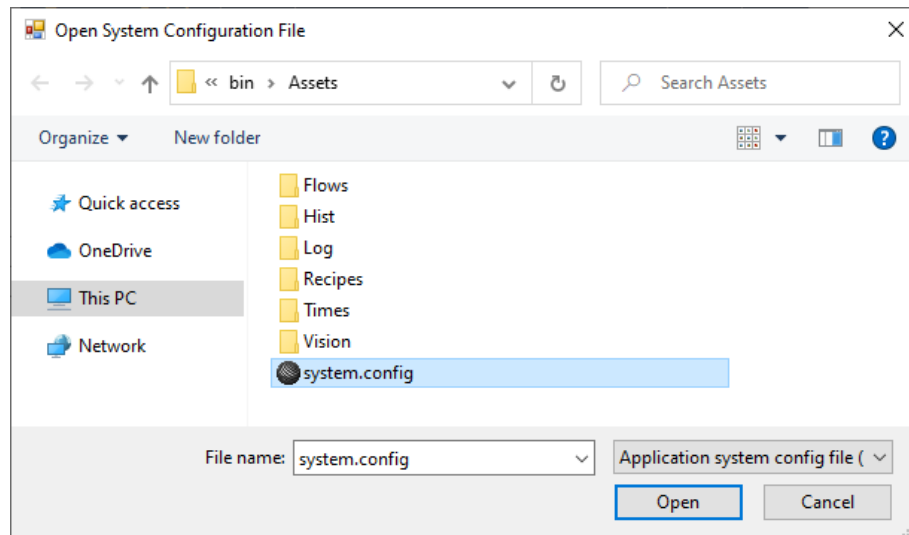




Figure 14: RecipeNet - configuration, for example, open a configuration file


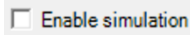
 Select the required path and file in the display panel.

 Click the button <OPEN>




The configuration window with file and path indications appears in the display panel.

### 9.6.5.2 Schedule - Simulation

 If required enable/disable simulation by clicking the button . Simulation demonstrates several software functions without system.

Never enable simulation during a process running.

 Click the button <OK>.

## 9.6.6 Information Window

The information window displays the manufacturer and the software version of the recipe administration.  
For updating the software it's important to inform the manufacturer about the version number (display panel 2).




Figure 15: RecipeNet - information window (example)

1. Display panel - version of the file "RecipeNet.exe"
2. Display panel - build number

## 9.6.7 Open Virtual Keyboard

A virtual keyboard can appear in the recipe administration for numeric and alphanumeric inputs.



Click the button  in the toolbar



A virtual keyboard appears on the touch screen (see chapter [Basic Functions of Operating Robotechnik Software](#) )

## 9.6.8 Exit RecipeNet

**Be aware!**  
Modifications aren't saved automatically when closing RecipeNet.



Prior to close RecipeNet, save all modifications you want to keep



Click the button  in the toolbar



If there're unsaved changes, it will show:

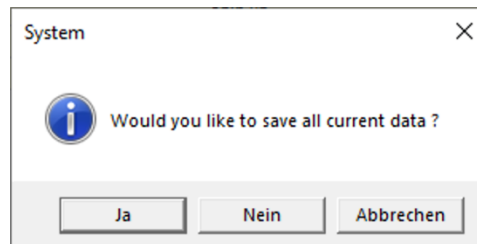


Figure 16: RecipeNet - exit application



If you want to save all changed data, please click the button "Yes", else click "No"



RecipeNet is closed.



The Windows user interface appears.



If you want to stay in the program, please click the button "Cancel".

## 9.7 DelfinNet



### CAUTION!

Toxic vapours

Never run the system without exhaust.

Operating without exhaust can release noxious vapours that can damage parts of the system.



### DANGER!

Destruction of the system

Prior to any initialisation and before any start of a process check the system if there are still any parts of wafer.

Check all media inputs and containers if there is any malfunction or any parts of media.

Remove all parts of wafers from each station.

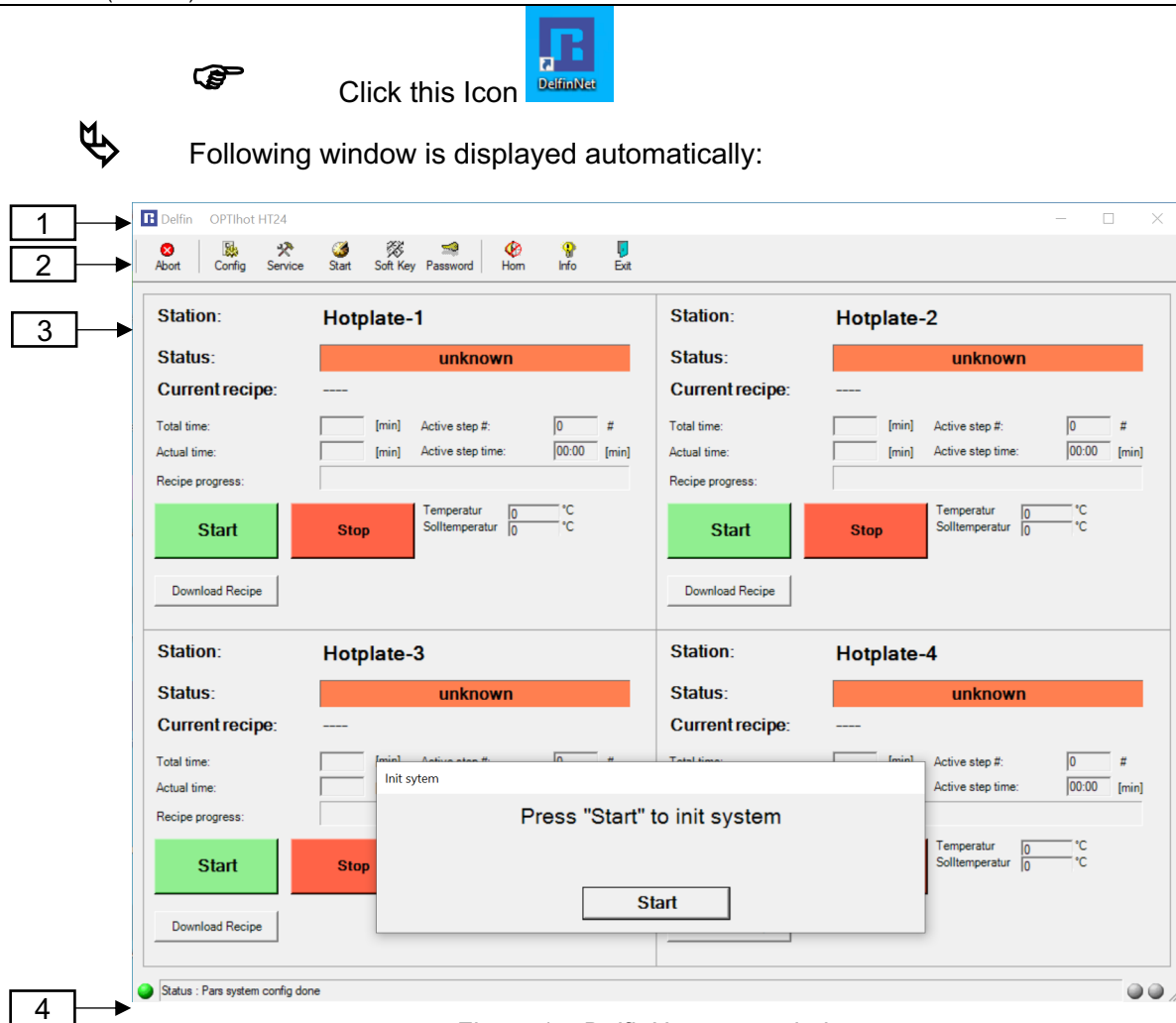


Figure 17: DelfinNet - start window



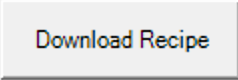









1. Column heading panel with program name
2. Toolbar
3. Operating area with station window and messages
4. Status information

### 9.7.1 Toolbar



Figure 18: DelfinNet - upper toolbar

The enabled symbol buttons are displayed deepened.

Symbol buttons	Description
	Starts the process
	Stops a process If the process is stopped while the machine is preparing to take the material out, a new initialization is required afterwards.
	<Download> opens the list of recipes to select for downloading. The selected recipe is indicated in the field above.
	Aborts a process After each abort, the system must be initialised again.
	Configuration window
	Opens service tasks
	Start a process with a timer (not used).
	Enables / disables a virtual keyboard on the screen.
	Opens the password display
	Disables an acoustical alarm (option, depends on machine configurations)
	Information window
	Exit DelfinNet software

## 9.7.2 Initialisation of the System

**i** The system needs to be initialized on every new start, or a process is aborted, or the Emergency stop is pressed.

**i** After finishing a coating process, the latest status is known. A new initialisation isn't required in this case. When the station is in an unknown state, a new initialisation is required.

### 9.7.2.1 Function Sequence



After starting the DelfinNet software following window appears:

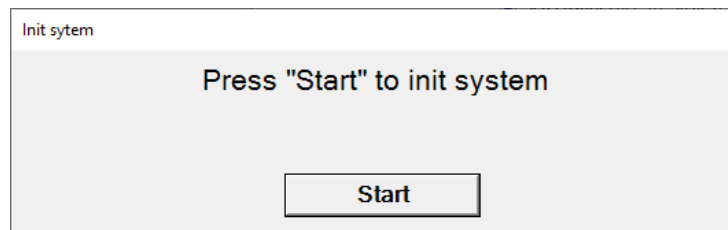


Figure 19: DelfinNet - start init



Click the button <Start>.





The stations and the robot (option) are set in a pre-defined reference position.

The indication field in the symbol list changes its background colour and indicates the status of the system.

After initialisation of all required stations the system is operational. Stations that are switched off are unknown to the system and aren't initialised.

To initialise a single station, please go to Service Window -> Function Tab -> Init.

After abort  the system must be initialised.

After stop  the system could require a new initialization if the stop was commanded while the machine was preparing to take wafer/substrate out.

### 9.7.2.2 Function - Initialization after Abort



Click the button



Following window appears:

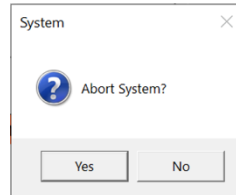


Figure 20: DelfinNet - System abort



Click the button <JA>/<Yes>



Following window appears:

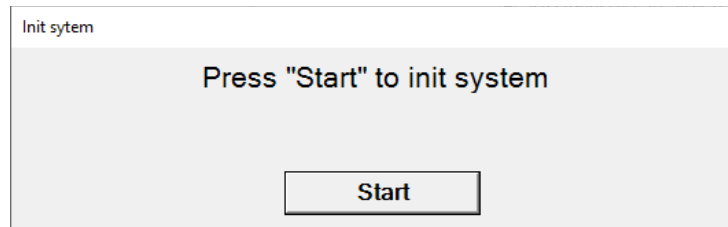


Figure 21: DelfinNet - Initialize System



Click the button <START>



All stations and the robot (option) are set in a pre-defined reference position.

The indication field in the symbol list changes its background colour and indicates the status of the system.

### 9.7.2.3 Function – Initialization succeeded

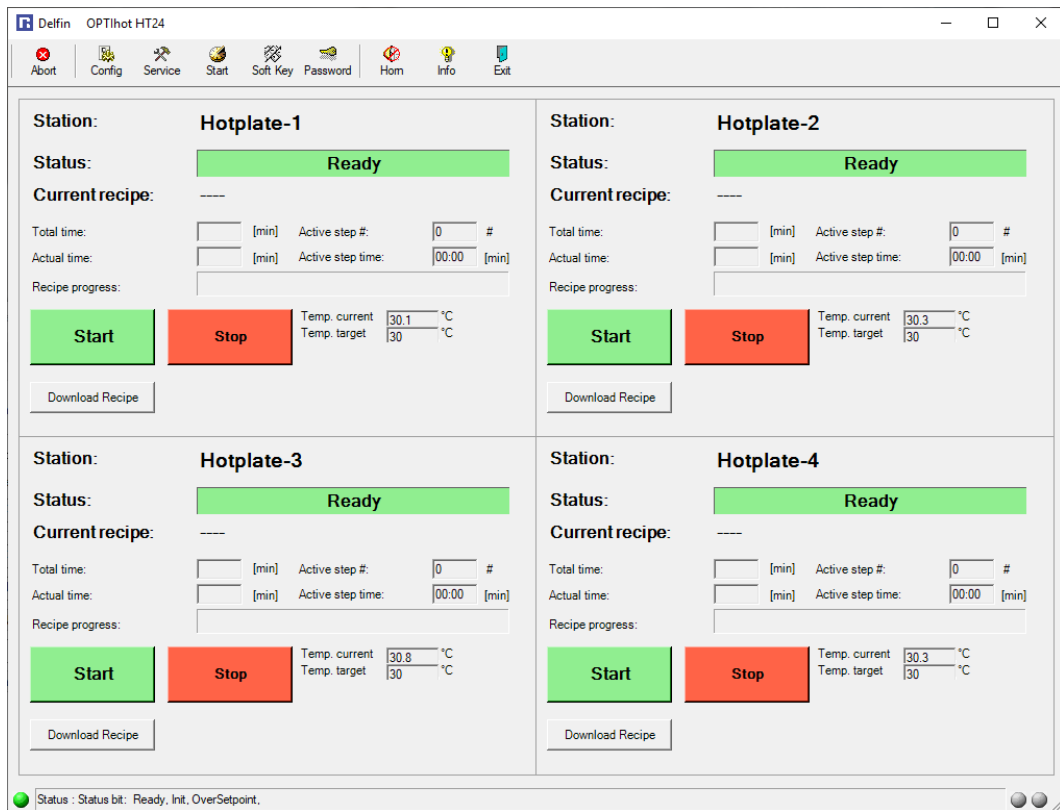



Figure 22: DelfinNet - Initialization succeeded

If the initialization has failed, please check:

- If the TwinCAT PLC is in the running state  (green icon – running; blue icon - stopped)

### 9.7.3 Basic Functions and Parameters

The OPTIhot HT24 system consists of 4 identical hotplates stations, each can be individually controlled by the DelfinNet software. Here only explains the functionalities of the Hotplate-1. The other 3 hotplates behaviour the same.

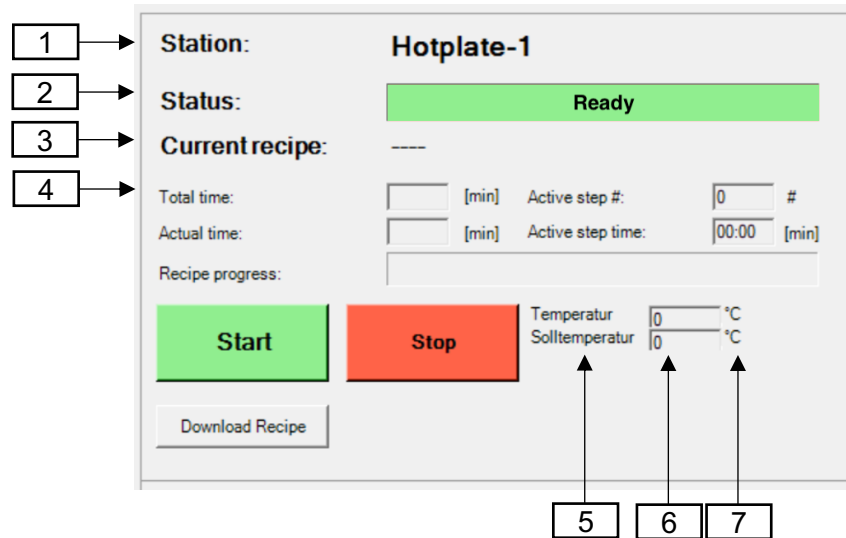



Figure 23: DelfinNet - station, tab "info"

1. Name of the station
2. Indication of the station status
3. Name of the current recipe
4. Display of actual recipe parameters
5. Actual system parameters: parameters name
6. Actual system parameters: values
7. Actual system parameters: units

Station Status Display	
BUSY	Process or initialisation running
READY	The system is initialised and ready for the process
UNKNOWN	The system has not yet been initialised or the process has been stopped
COOL DOWN	The current temperature is higher than the set temperature, the hotplate is cooling down.
HEAT UP	The current temperature is lower than the set temperature, the hotplate is heating up.
FINISHED	The process is finished
DISABLED	This station/hotplate is disabled because the signal cable is disconnected.
	Display of the process progress
Error Messages	
RETRY	Repeats the function

IGNORE	Ignores the error message
CANEL	Cancels the process

### 9.7.3.1 Temperature Limits

In general, the hotplate only accepts the start of a process recipe if the difference between current temperature and target temperature is in the defined range and the target temperature has been reached and kept for 30s. When the START button is pressed, DelfinNet will do this temperature limits checks. Depends on the check results, DelfinNet will pop-up two message dialogs:

1. Warning limit – default temperature difference 1.0 °C.
2. Alarm limit – default temperature difference 2 °C.

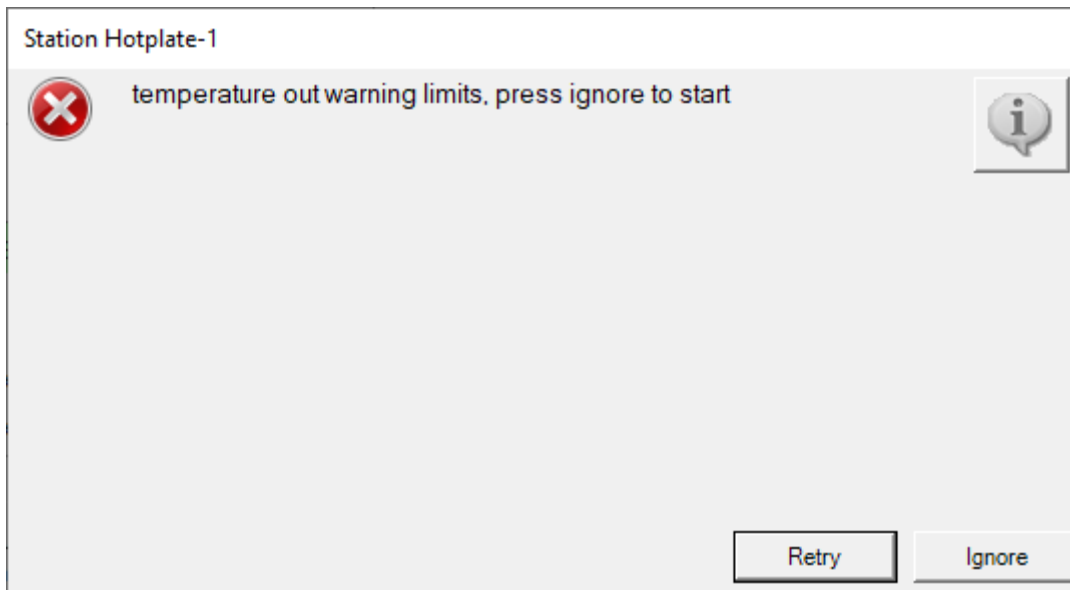


Figure 24: DelfinNet - station, temperature warning limits

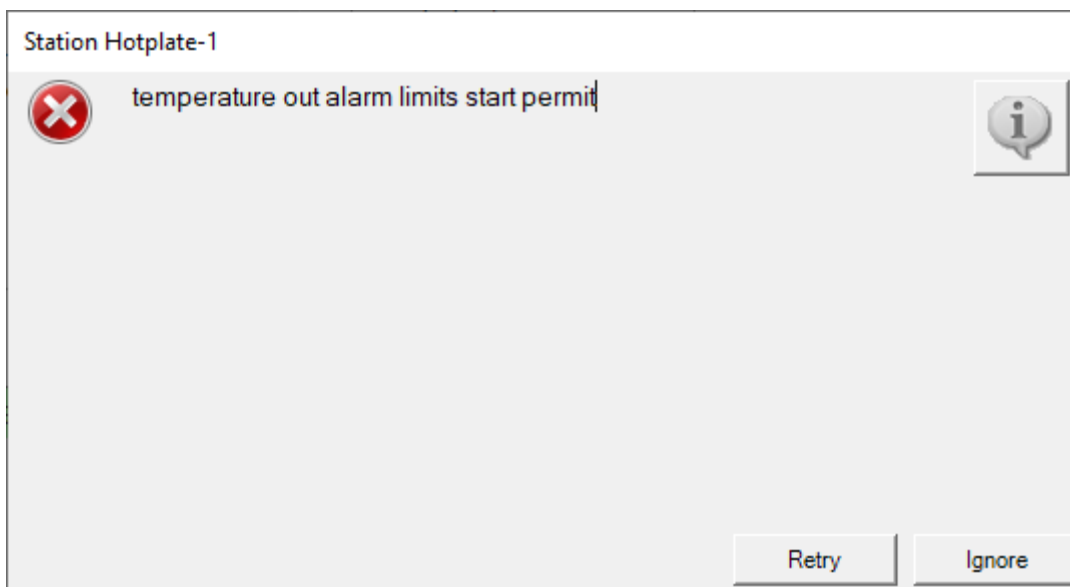


Figure 25: DelfinNet - station, temperature alarm limits

## 9.7.4 Configuration

The configuration window offers the possibility to define the path and the file name for the system configuration and the soft key. Depends on the machine, it may also have other functions.

The configuration can be in any device, also in the network. At this place the recipe editor edits recipes.

For this system DelfinNet and RecipeNet must use the same config file.

For the OPTIcoat ST30 machine, the simulation function is deactivated.

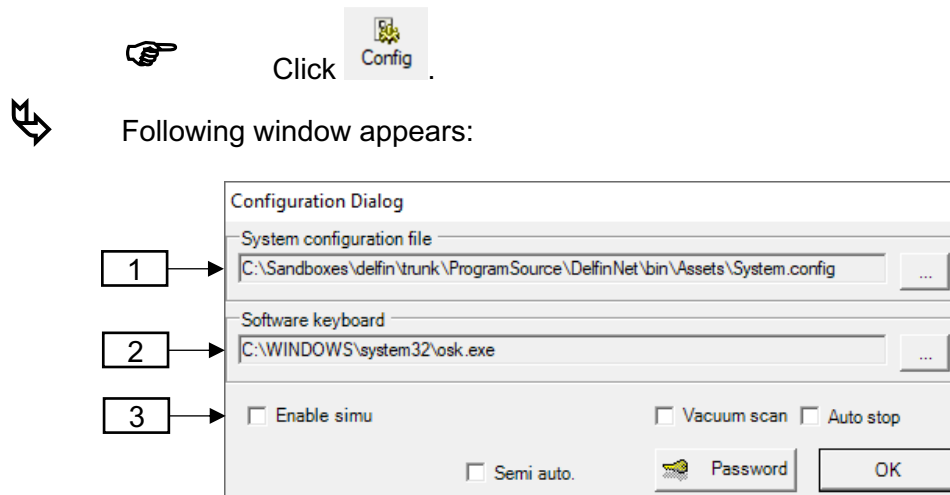


Figure 26: DelfinNet - configuration dialog


1. System config file – file and path
2. Software keyboard – file and path
3. Checkboxes - active / deactivate the specific functions.

### 9.7.4.1 Function Sequence – System Configuration File



Select the desired field to change the path/file names.



Click the button .



Following window appears:

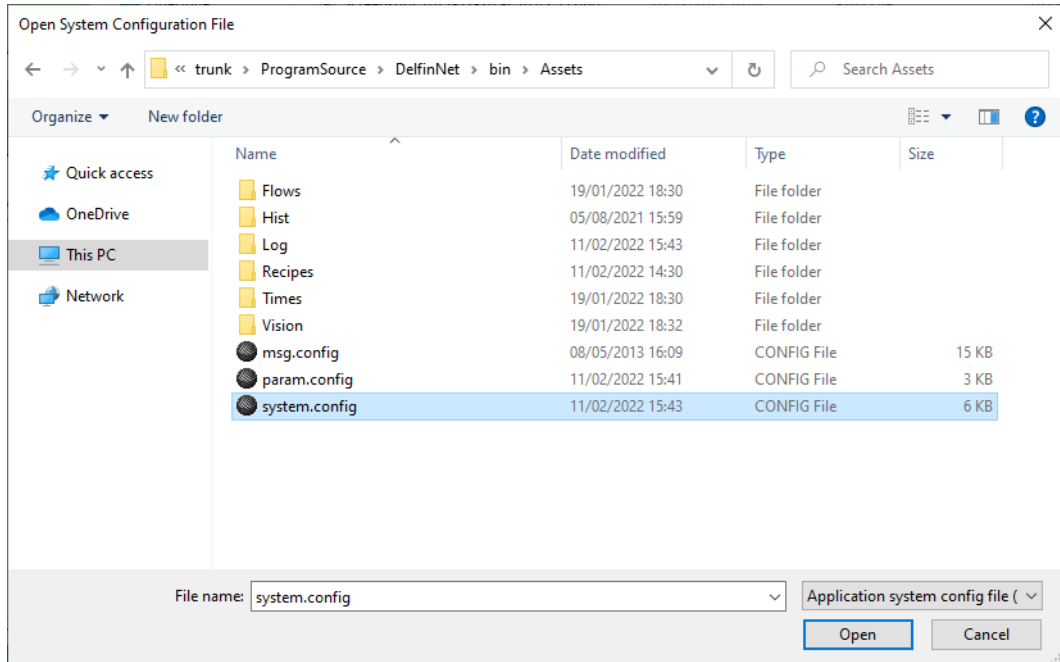


Figure 27: DelfinNet - configuration file



Select the required path and file.



Click the button <open>.



The configuration window with file and path appears


## 9.7.4.2 Password

The service functions and the config functions are protected by a password. This can be changed at any time. Password protection is necessary due to the lack of status monitoring for these functions.

**i** At delivery no password is set.

**i** For a password protected function, it is accessible after entering the correct password.

### 9.7.4.2.1 Function – Enter Password

**i** To open the password dialogue, press the button  in the toolbar.



Following window appear:

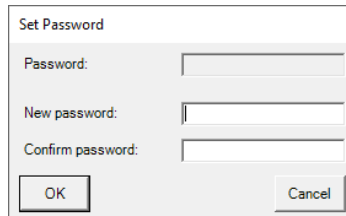


Figure 28: DelfinNet - enter password



Enter the desired new password in the input line "New password".



Enter the new password again in the input line "Confirm password".




Press the <OK> button.

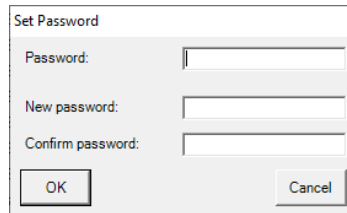


The password is saved.

### 9.7.4.2.2 Function – Change Password



If a password has been activated, press the button  in the toolbar, following window appear:



The dialog box titled "Set Password" contains three input fields: "Password:", "New password:", and "Confirm password:". At the bottom, there are two buttons: "OK" and "Cancel".

Figure 29: DelfinNet - set password



Enter the current password in the input line "Password".



Enter the desired new password in the input line "New password".



Enter the new password again in the input line "Confirm password".



Press the <OK> button



The password has been changed and saved.

## 9.7.5 Service Functions

The service mode offers the possibility to operate single functions at each station. There's no monitoring of machine status. Therefore, service functions should be password protected.



### DANGER!

#### Injuries

The single test of functions doesn't include any security functions or queries. Danger of injuring or squeezing of body!

Only the manufacturer or qualified personnel are permitted to operate with service functions.

The manufacturer takes no responsibility for the user's service activities.

During operation with service functions any other person may not be near the system.

The service / administrator password may only be known to qualified service personnel.



### DANGER!

#### Destruction of the system

Prior to any initialisation and before any start of a process check the system if there are still any parts of wafer.

Check all media inputs and containers if there is any malfunction or any parts of media.

Remove all parts of wafers from each station.



### CAUTION!

#### Toxic vapors

Never run the system without exhaust.

Operating without exhaust can release noxious vapors that can damage parts of the system.



### WARNING!

#### Destruction of the system or disfunction of the system

After finishing service functions the system doesn't know any actual states any longer. Therefore, the system must be initialised (start window).

### 9.7.5.1 **Service window start**



Click the button



After a password has been created, the following window is displayed:

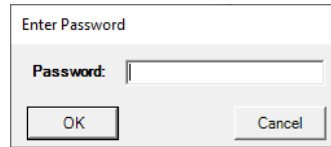


Figure 30: DelfinNet - enter password



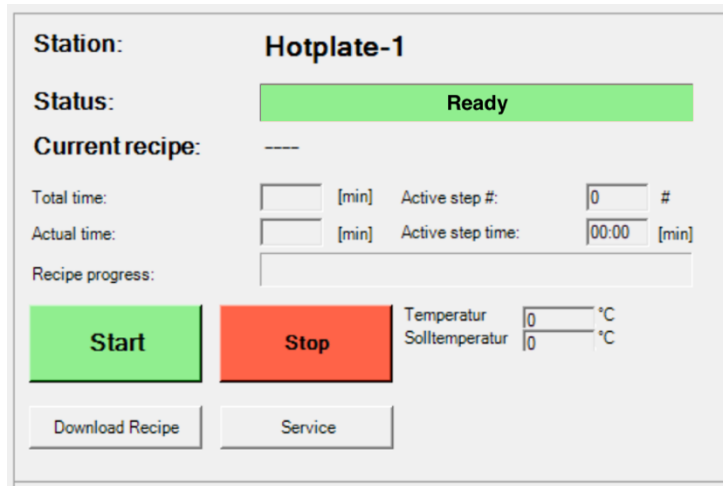
Enter the current password in the "Password" input line



Press the <OK> button.



The button <Service> will be visible.



**9.7.5.2 Service Tab - Function**

➡ After clicking the <Service> button, the service window opens as follows:

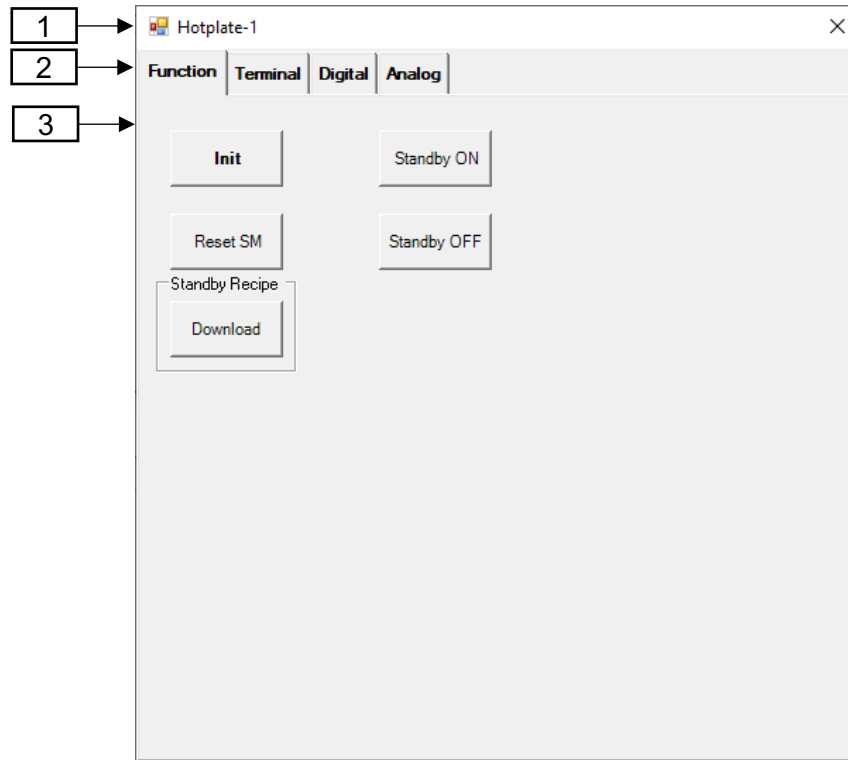

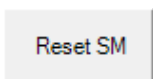
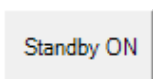
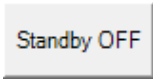
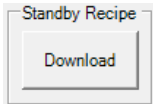


Figure 31: DelfinNet - service tab Function

1. Station name
2. Service area
3. Buttons to enable service functions

**i** Function and Terminal don't enable the service mode. The service mode is only activated when the subsequent tabs are selected.

Functions	
	Initialises the system. To start a recipe or recover from an Error state, the system must be initialised.
	Step mode is disabled. (not used)
	Standby mode is enabled. (not used)
	Standby mode is disabled. (not used)
	Download of a Standby recipe, created with the recipe editor and processed after each recipe end. (not used)

### 9.7.5.3 Service Tab - Terminal

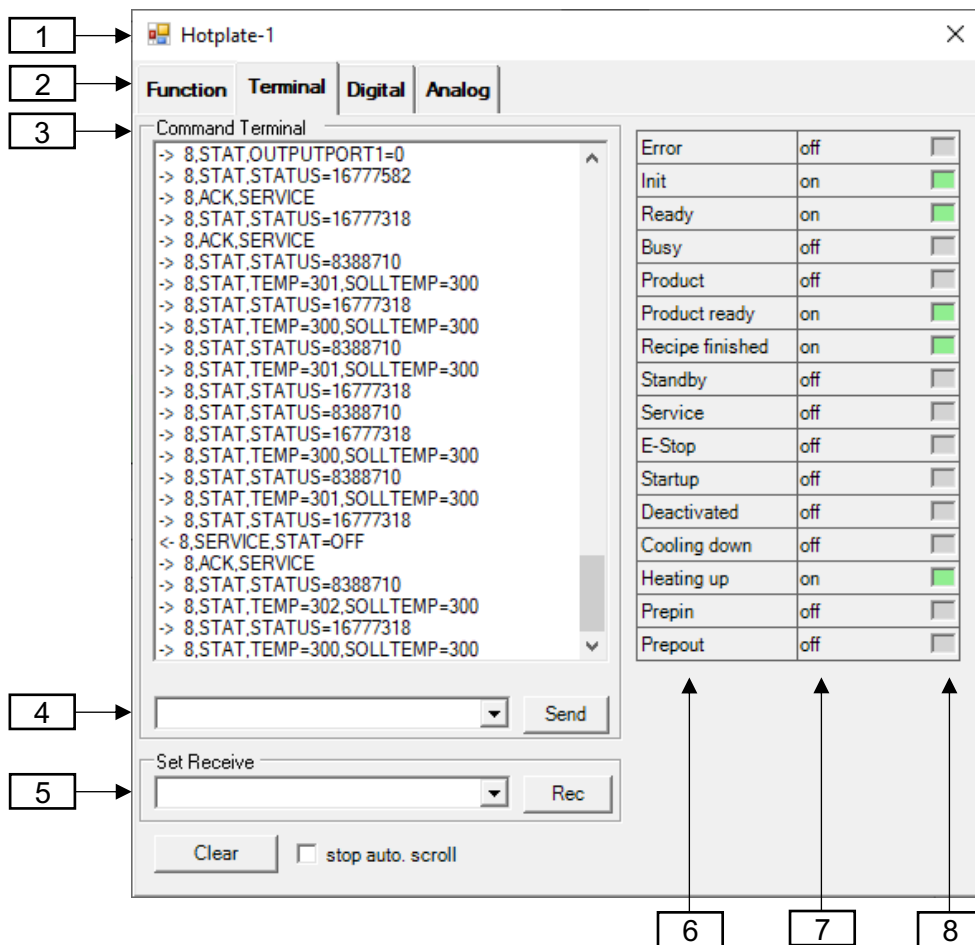


Figure 32: DelfinNet - service tab Terminal

1. Station name
2. Function selection tabs
3. Buttons to enable / disable described service function
4. Input line and lists field (last commands to send)
5. Input line and lists field (last commands to receive)
6. Sensor labels
7. Sensor status indication
8. Actual status: grey - inactive / coloured - active

### 9.7.5.5 Service Tab - Digital

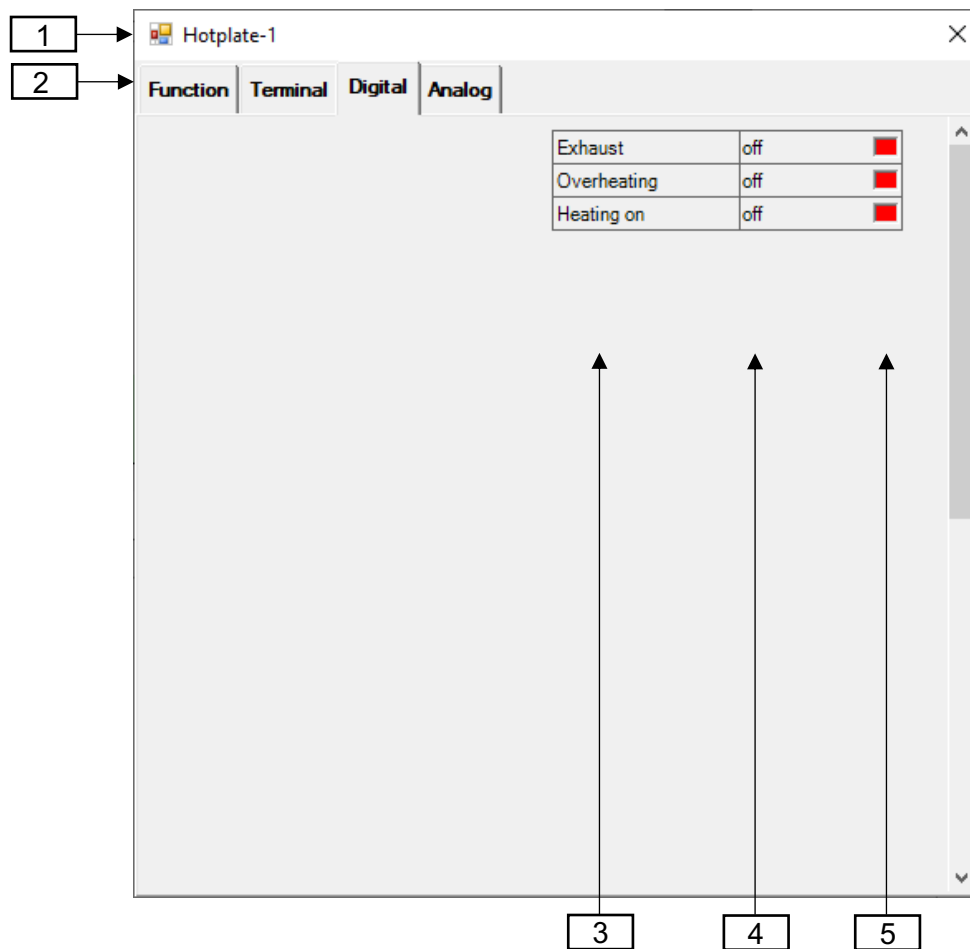


Figure 33: DelfinNet - service tab Digital

1. Station name
2. Function selection tabs
3. Description of input signal
4. Signal state
5. Signal state (grey: inactive / green: active)

### 9.7.5.6 Service Tab - Analog

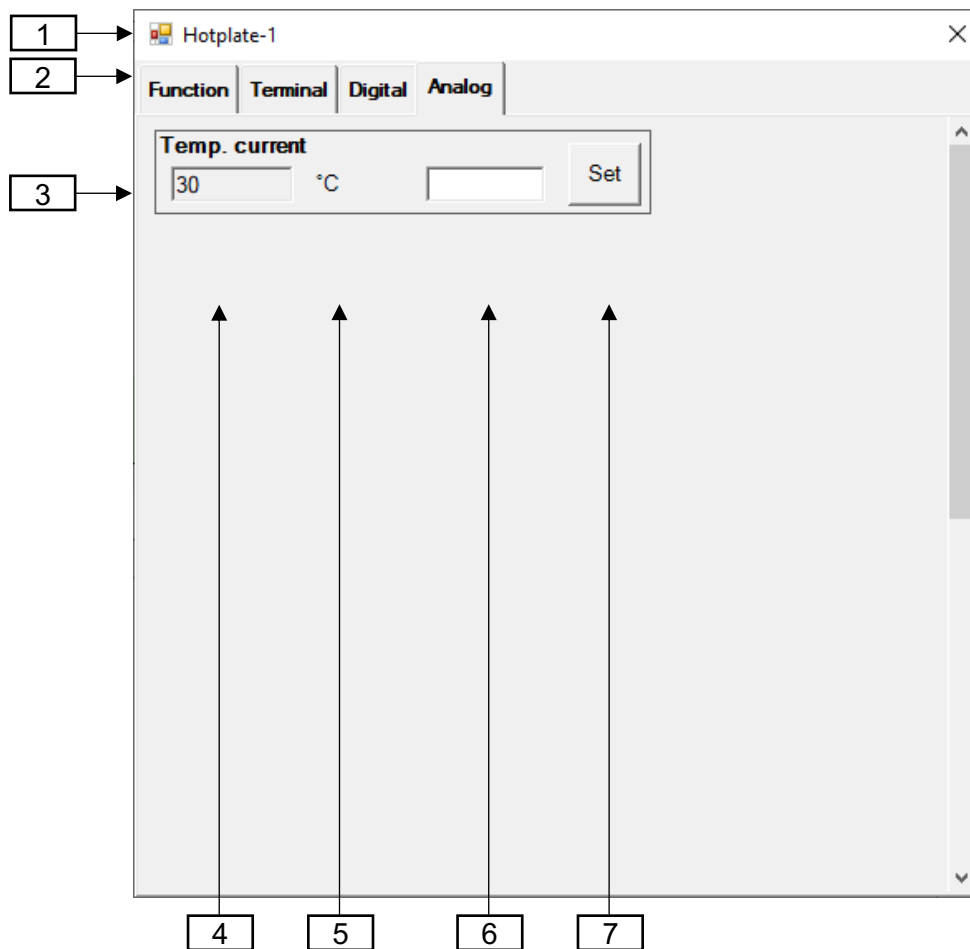



Figure 34: DelfinNet - service tab Analog

1. Station name
2. Function selection tabs
3. Display panel for actual value or state, commands to and from system
4. Actual value or state
5. Unit of the parameter value
6. Input field
7. Button to set values or commands. Clicking <SET> transfers the input text to the system.

**i** If your inputs are correct the system operates according to the commands and indicates the actual status in the display panel.




**9.7.5.7 Service exit**



The enabled symbol  is displayed deepened, if the service window is open.



**WARNING!**  
Destruction or malfunction of the system.  
After the service functions have been completed, the system no longer knows any current states. Therefore, the system must be initialised.

**9.7.5.7.1 Function Sequence – Service Exit**

 Click the button  in the toolbar or the close button  of service window.

 The DelfinNet Init System window appears. If it does not appear, click the  button on the toolbar.

**i** If service values should be set, click <SERVICE> again, because otherwise the system doesn't recognize any modifications, entered via service

Prior to start the system must be initialised (see chapter [Initialisation of the System](#))

## 9.7.6 Open Virtual Keyboard

A virtual keyboard can be opened in the DelfinNet for numeric and alpha-numeric inputs.



Click the button



A virtual keyboard appears on the monitor (see chapter [Basic Functions of Operating Robotechnik Software](#))

## 9.7.7 Horn (Option)

Depends on the machine configuration, a Horn may be or may be not included.

During operation it can be advantageous to enable an acoustic alarm in addition to the visual error message, e.g., during operating without intervisibility to the system. This horn can be switched off after activation.

### 9.7.7.1 Function sequence



Click the button



The acoustic alarm is switched off.


Switching the alarm off refers only to the actual error message. Continuing the process the alarm is operational again.

## 9.7.8 Information Window

The information window gives details of the manufacturer and the software version.

For updates of the software, the Build number (display field 2) must be given to the manufacturer. This version number is automatically generated when the software is created.

 Click the button  in the toolbar.

 Following window appears:

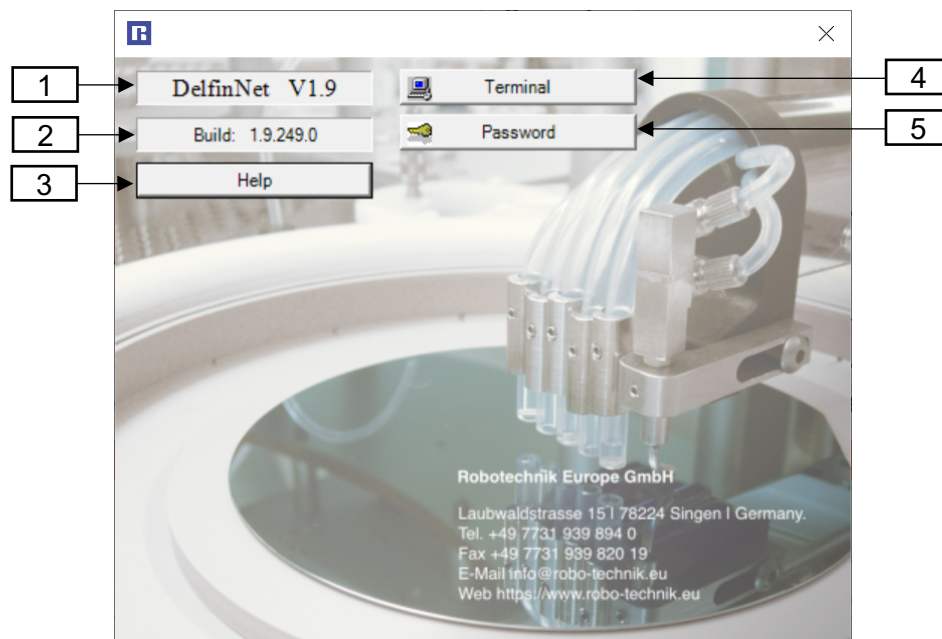



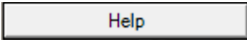



Figure 35: DelfinNet - information window (example)

1. Window - Version of the file "DelfinNet.exe"
2. Window - Build number (important for software updates)
3. Button - Help (how to open operating instructions)
4. Terminal – Open the Terminal window
5. Password – Set a new password

### 9.7.8.1 Open the Operating Instructions


The complete operating instructions can be displayed on the monitor. You can jump directly to the required chapter via clicking the marginal list of contents (Adobe Reader application).

Function sequence - Open the Operating Instructions:


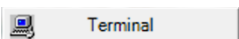



-  Click  on the information window to open the operating instructions
-  Adobe Reader runs, the operating instructions appears
-  Any further application is done in Adobe Reader
-  After finishing Adobe Reader, you return to the information window

### 9.7.8.2 Terminal

The Terminal window offers the possibility to contact each station by input commands. Note all safety instructions about the system and its software. Therefore the Terminal window is password protected.



**DANGER!**  
 Injuries  
 All Terminal commands run without status control. Only qualified personnel is allowed to operate Terminal functions.  
 All actual states of system and software must be known.

-  Click  in the info Window
-  Enter the actual password in the input field "Password"
-  Click the button <OK>
-  Following window appears:

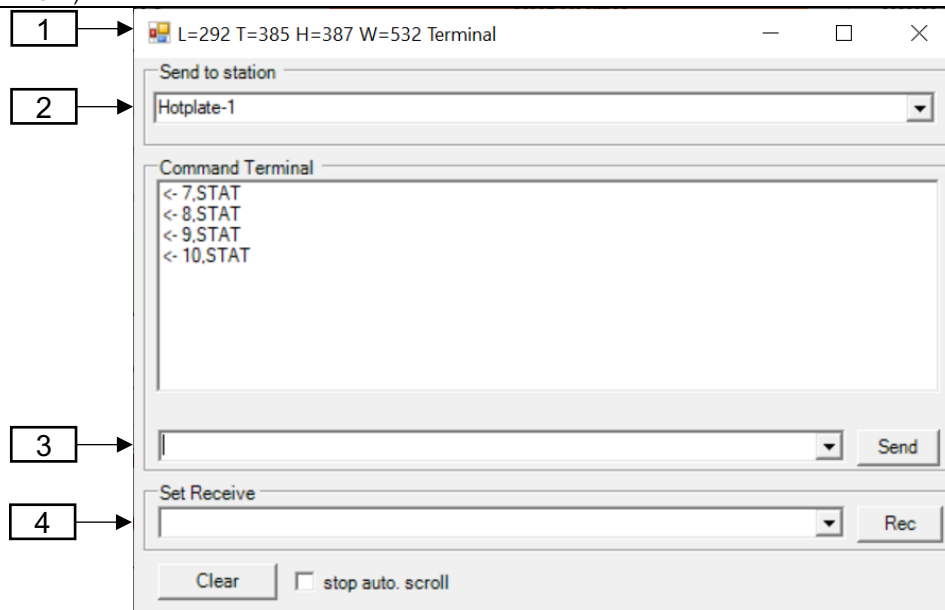







Figure 36: DelfinNet - terminal window

1. Selection of station - list field
2. Window for input and output commands
3. Input line and lists field (last commands to send)
4. Input line and lists field (last commands to receive)

Function Sequence:

-  Select the required station in the list field.
-  Input the command in the input line
-  Click the button <Send>

-  The responded station executes the command.
-  The input command and a re-command from the system appear in the field.

Last commands can be selected in the list field.  
 All commands are deleted after exit DelfinNet.

### 9.7.8.3 Password

-  Click the Password button  on the information window to set/change password. (See [§9.5.3.2](#))

## 9.7.9 Exit DelfinNet



Click the button



Following window appears:

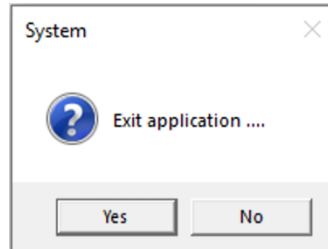


Figure 37: DelfinNet - exit



Click the button <Yes>



DelfinNet is finished



The Windows operating surface appears

# 10 Cleaning

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**i** The OPTIhot HT24 doesn't need any special maintenance, except occasional cleaning. Cleaning intervals depend on usage intensity and the type of applied media.



Do not use scratching or scouring cleaning agents or tools.

	<b>DANGER!</b> Prior to cleaning work inside the unit, the unit and additional modules have to be disconnected from all external and media supplies. Pay attention to all additional safety instructions in chapter Safety Instructions
	<b>DANGER!</b> After the hotplates are powered off, their surfaces still stay hot for a very long period. Prior to cleaning or maintenance work, make sure the hotplates have reached ambient temperature.
	<b>DANGER!</b> Danger due to electricity! Only clean the system when it is de-energised.
	<b>DANGER!</b> Danger due to electricity! Do not use dripping wet cloths or high-pressure cleaners to clean the system.
	<b>DANGER!</b> Danger of destruction of system components When cleaning the system and components of the system, do not use any solvents that have a corrosive or destructive effect.

## 10.1 Cleaning in General



Clean the hotplates with DI water or a solvent which is suitable for the process chemical.



Clean the stainless-steel surfaces, the armatures and the cabinet only with alcohol or equal solvents.



Rinse the hose lines (media lines and exhaust hoses) with a suitable cleaning agent if necessary. This cleaning agent depends on the process media previously used and must not harm any system components.

# 11 Maintenance

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## 11.1 Maintenance Guidelines



### DANGER!

Clean the installed hotplates with a suitable detergent, otherwise unsuitable solvent could destroy the hotplate surfaces.



### DANGER!

After the hotplates are powered off, their surfaces still stay hot for a very long period. Prior to cleaning or maintenance work, make sure the hotplates have reached ambient temperature.



### DANGER!

By applying components of other manufacturers additional and unknown hazards may arise. No liability will be taken in this case.  
Use only genuine parts provided by the manufacturer of the system.  
Genuine parts are constructed conforming to applicable safety regulations.



### DANGER!

Moving parts may cause squeezing or cutting of extremities.  
Do not touch any moving parts of the system while in operation.



### DANGER!

Maintenance and servicing work may only be carried out by specially qualified personnel.



### DANGER!

Operation of the system by several persons may cause hazards based on misconduct or missing mutual understanding.  
Operation of the system by two or more persons is not allowed.  
If in case of service or maintenance tasks the system has to be operated by two persons, these have to conduct a secure joint procedure.

## 11.2 Daily Maintenance

Code: 1 = check      2 = clean      3 = adjust      4 = replace      5 = lubricate

Check Point	Designation	Code	Action	Information

## 11.3 Weekly Maintenance

Code: 1 = check      2 = clean      3 = adjust      4 = replace      5 = lubricate

Check Point	Designation	Code	Action	Information
	Hotplates, safety covers on the Hotplates	2	<ul style="list-style-type: none"> <li>Cleaning with suitable solvent</li> </ul>	Note media resistance of components.
	Piping	1	<ul style="list-style-type: none"> <li>Stability and tightness</li> </ul>	
	Sensor connection	1 / (3)	<ul style="list-style-type: none"> <li>Plug connections - retightening if necessary</li> </ul>	
	Front panel and side panels	2	<ul style="list-style-type: none"> <li>Checking and cleaning with suitable solvent</li> </ul>	

\* Dependent on media - the maintenance rate depend on media and the system's operating life.

## 11.4 Monthly Maintenance

Code: 1 = check      2 = clean      3 = adjust      4 = replace      5 = lubricate

Check Point	Designation	Code	Action	Information
	Piping	1	<ul style="list-style-type: none"> <li>Checking tube connectors, screwing fittings and retorque if necessary</li> </ul>	

**i** This maintenance rate applies for 1-shift operation.

## 12 Trouble Shooting

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## 12.1 Trouble Shooting Guidelines



### DANGER!

Clean the installed hotplates with a suitable detergent, otherwise unsuitable solvent could destroy the hotplate surfaces.



### DANGER!

By applying components of other manufacturers additional and unknown hazards may arise. No liability will be taken in this case.  
Use only genuine parts provided by the manufacturer of the system.  
Genuine parts are constructed conforming to applicable safety regulations.



### DANGER!

Moving parts may cause squeezing or cutting of extremities.  
Never reach into the switched-on system with your hand or any other part of your body.



### DANGER!

Trouble shooting work may only be carried out by specially qualified personnel.



### DANGER!

Operation of the system by several persons may cause hazards based on misconduct or missing mutual understanding.  
Operation of the system by two or more persons is not allowed.  
If in case of service or maintenance tasks the system has to be operated by two persons, these have to conduct a secure joint procedure.

## 12.2 Trouble Shooting

Exhaust does not work.

- Check hose between differential pressure monitor and the exhaust tube.
- Check the value set on the differential pressure monitor.

DelfinNet: Recipe does not run correctly.

- Are the end conditions set when creating the recipe in RecipeNet?
- Error in the program sequence.

DelfinNet: the progress bar does not show after a new recipe is downloaded.

- This is normal for the first time to run a new recipe. The progress bar needs to know the total run time of the new recipe. After the new recipe has been run once, the total run time will be measured and saved to a settings file. Make sure during the measure of total run time, the process is not interrupted.

# 13 Disposal

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## 13.1 Disposal of the System

**i** At the end of its life span the system must be disassembled and disposed according to applicable laws and regulations.



Upon disposal, consider the following:

- Separate materials.
- Forward metals to a recycling process.
- Forward plastic parts to a recycling process.
- Forward electrical/electronic parts to a special waste disposal process.

Recommendation: Get in contact with a waste disposal professional.

## 13.2 Disposal of Chemicals

**i** Chemicals used in processes or cleaning must be disposed according to applicable laws and regulations.

Recommendation: Contact a specialist company that specialises in disposal.

## 14 Spare Parts List

Artikel Nr. Part No.	Kurztext Part description
100599	Ultra-Kompakt-Industrie-PC Ultra-compact industrial PC
100004	IPC Motherboard-Batterie CR2032 IPC motherboard battery CR2032
100598	12" Touchdisplay 12" Touch display
100616	Netzteil 2.5A/12VDC Power supply 2.5A/12VDC
100744	TouchPen für kapazitive Displays Touch pen for capacitive displays
860605	Heizplatte 8" incl. PT-100 Fühler Hotplate 8" incl. PT-100 sensor
877489	Netzteil 10A/24VDC Power supply 10A/24VDC
886027	EtherCAT-Klemme, RTD (Pt100) EtherCAT terminal, RTD (Pt100)

## 15 OEM Manuals

Further OEM manuals are available on request.