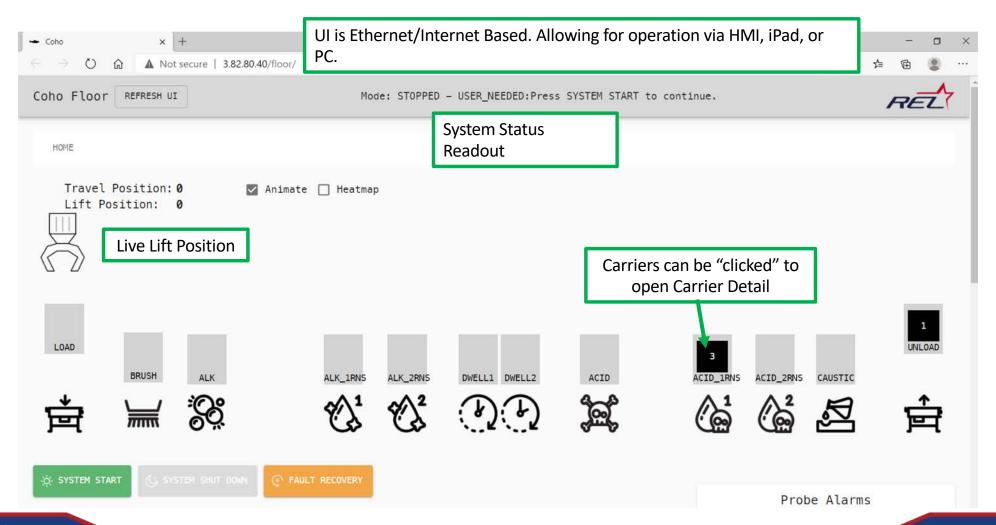


Coho Control Overview

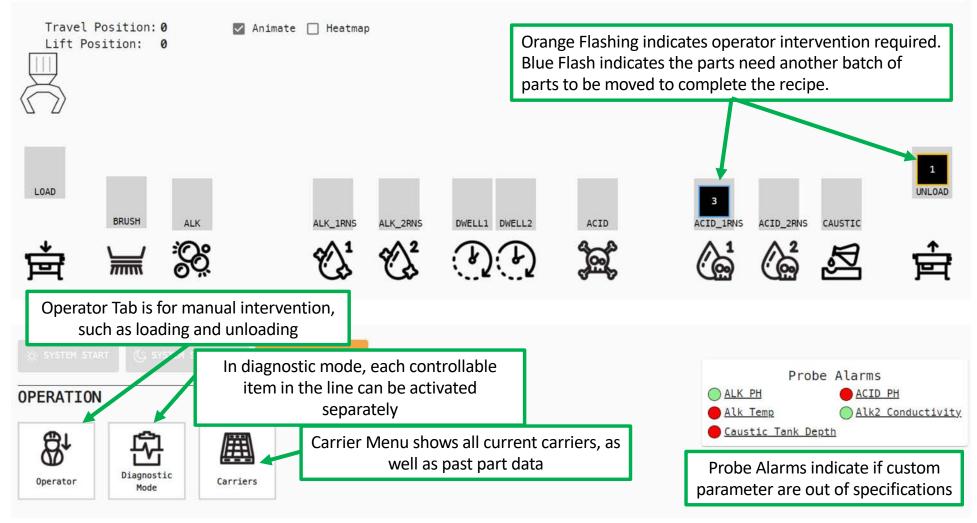


Coho Process Overview Screen





Coho Process Overview Screen Functionality





Built-In Safety Features



Safety Proximity Sensors

Emergency Stops

Safety Light Curtains



Coho Features

- Production Environment Capable!
 - Change processing hardware behavior 'on-the-fly'
 - The processing line can take a new recipe at any point in the processing. Limited through security login permissions. Types of recipe changes can be: Rotation on penetrant spray, how many freshwater, recycle passes in rinse tanks, immersion time in tanks due to etch rates, etc.
 - System can function with 'Random Loading'
 - Operator can choose whatever recipe needs to be run on UI. This is performed by manually selecting the recipe or using a barcode scanner on the part traveler.
- Modular Control for processing today and future line configurations
 - Add/remove/Change Stations or Chemicals Not a new custom control job!
 - Hard coded Station rules are easy to change in a state table so there is no accidental motion! Extremely robust State recovery after unplanned line stop events such as power loss.





Coho Features

- Program and coordinate multiple controllers
- Code can run on multiple controllers, PLC's, servo controllers, Raspberry pi, etc.
- Customizable user access and privilege levels
- User authentications are managed from customer. i.e. who/what level can change recipes or parameters.
 - Typically there are 4 levels:
 - 1. Operator
 - 2. Maintenance
 - 3. Level 3/Process owner
 - 4. OEM

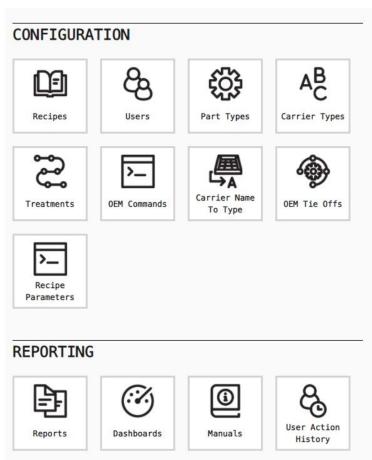




Coho Process Overview Screen - User Function Buttons

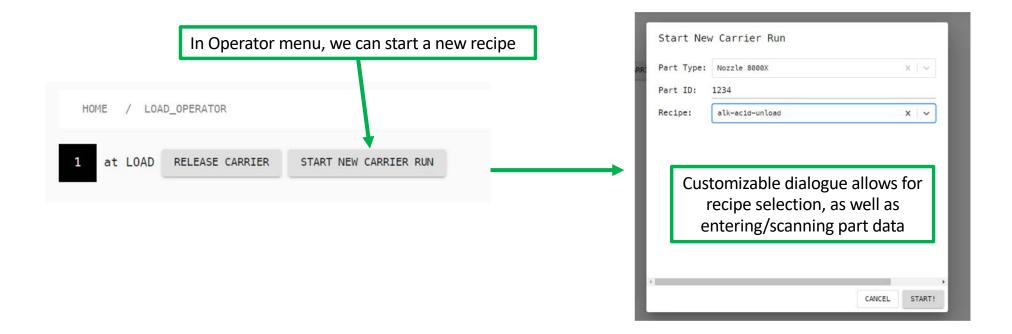
Here is the Main screen on UI, where you can:

- Create a new recipe.
- Load a new carrier to the line
- Add/remove users or access levels.
- Add a new treatment, or probe constraint to a recipe.
- Open your custom quality reports.
- See the dashboard of all probes/sensors/motors on the line, for maintenance.



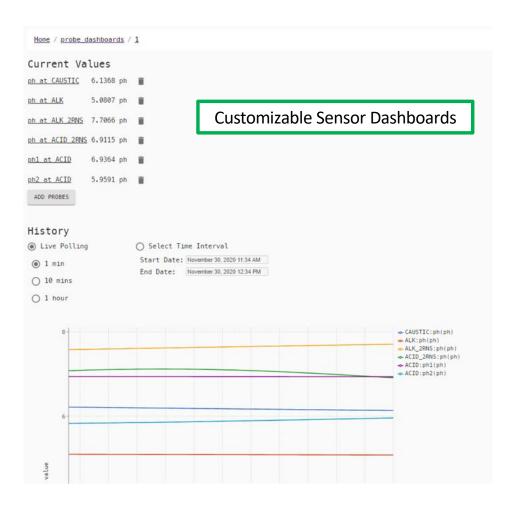


Coho Operator Screen-Starting and Defining Part Processing



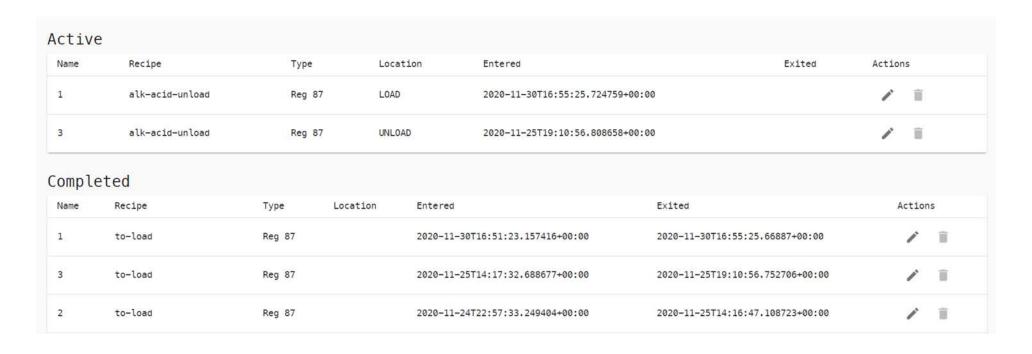


Coho Sensor Trend/Real-Time Screen





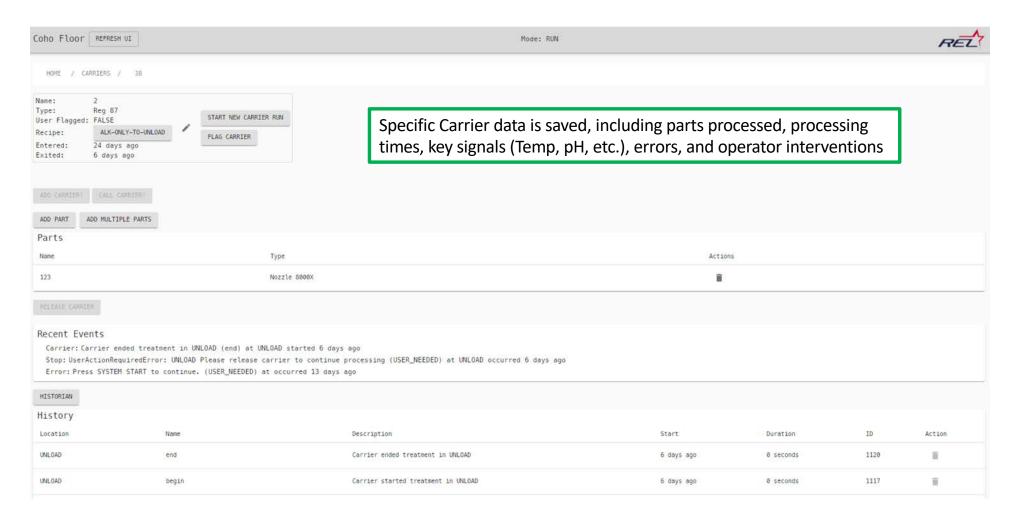
Coho Part Historian Screen



Carriers menu shows current parts in line, as well as historical data



Coho Process Historian Screen



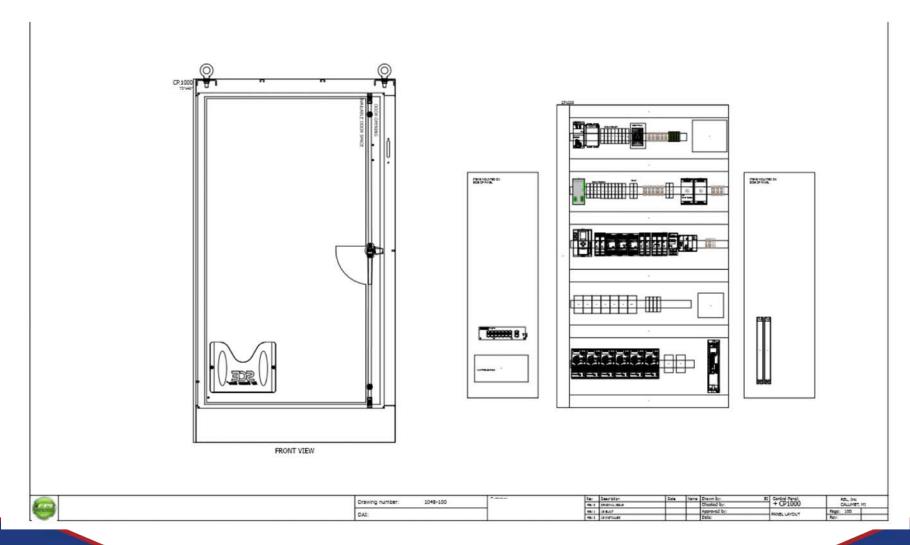


Coho Control from Anywhere

- Controllable/Visible from desktop, or a tablet
 - 1. Open a web browser and go to the Coho web server, i.e. http://10.0.0.1
 - 2. Login with your user name and password. (permissions established by process administrator or site administrator)
 - 3. Enjoy. You now have your set permissions and access to historical data logs like you were standing adjacent to the processing line.

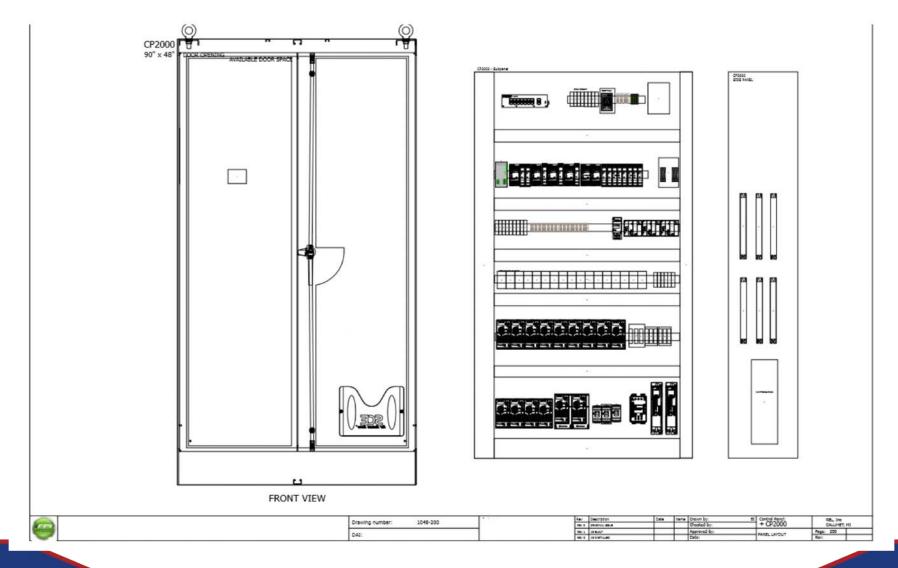


Panel Architecture: CP1000





Panel Architecture: CP2000







HMI Control



PLC Controls

iFPI (intelligent Fluorescent Penetrant Inspection) systems and iREL equipment are provided with the control systems that integrate into the customers control scheme. Whether the plant has a central DCS or the equipment needs to be controlled locally, REL has a control solution for the application. UL Listing of complete panels is also available.

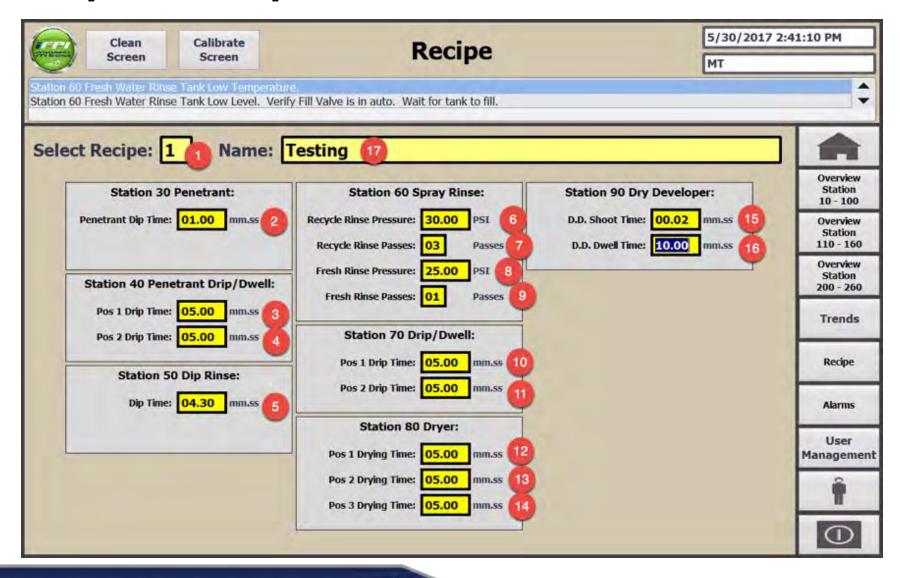


Sample-HMI Controls



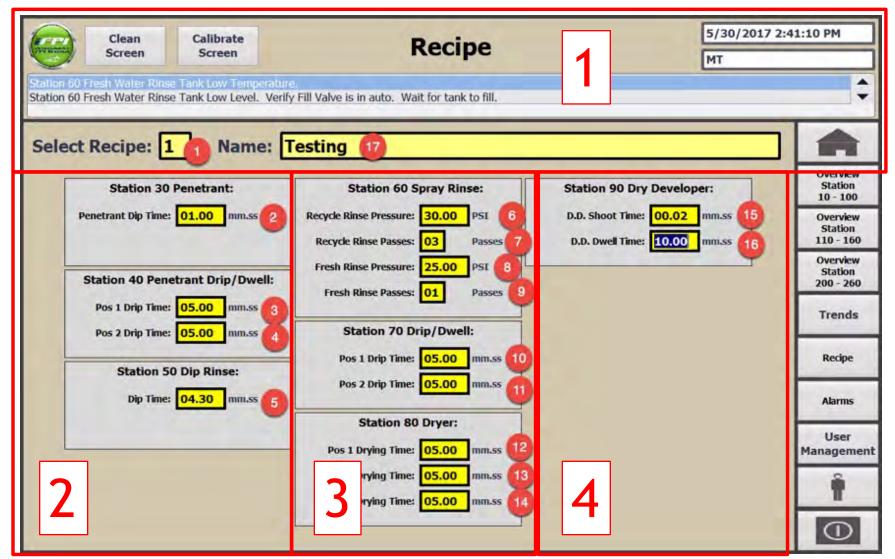


Sample-Recipe Selection Screen

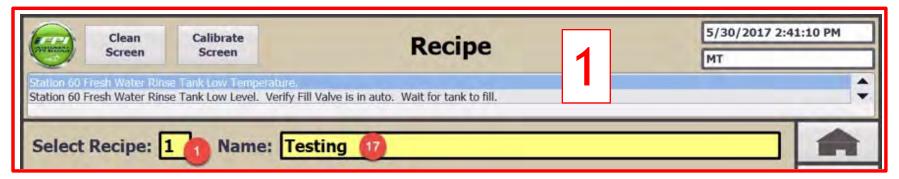




Sample-Recipe Selection Screen-Keys





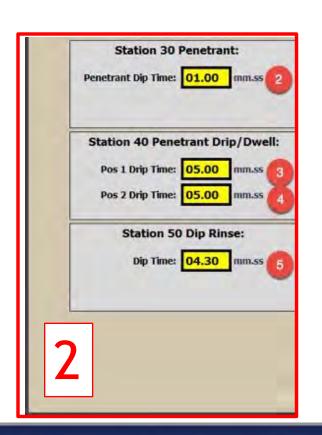


1. Recipe Number - Select the Recipe you wish to edit or verify.

•••

17. Recipe Name - Each recipe can be given a unique name.

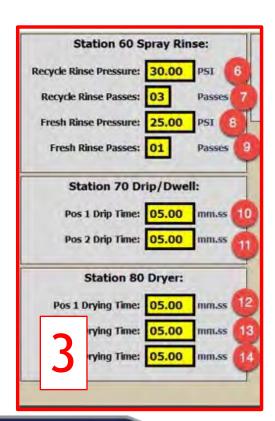




- 2. Penetrant Dip Time Sets the time the tray will be dipped.
- 3. Penetrant Drip Position 1 Time Sets the time the tray will dwell in Position 1.
- 4. Penetrant Drip Position 2 Time Sets the time the tray will dwell in position 2.
- 5. Dip Rinse Time Sets the time the tray will be dipped.



- 6. Recycle Rinse Pressure Sets the pressure of the recycle rinse.
- 7. Recycle Rinse Passes Sets how many passes of recycled water to spray on tray.
- 8. Fresh Rinse Pressure Sets the pressure of the fresh water rinse.
- 9. Fresh Rinse Passes -Sets how many passes of fresh water to spray on tray.



- 10. Rinse Drip Position 1 Time Sets the time the tray will dwell in position 1.
- 11. Rinse Drip Position 2 Time Sets the time the tray will dwell in position 2.
- 12. Dryer Position 1 Time Sets the time the tray will dry in position 1.
- 13. Dryer Position 2 Time Sets the time the tray will dry in position 2.
- 14. Dryer Position 3 Time Sets the time the tray will dry in position 3.



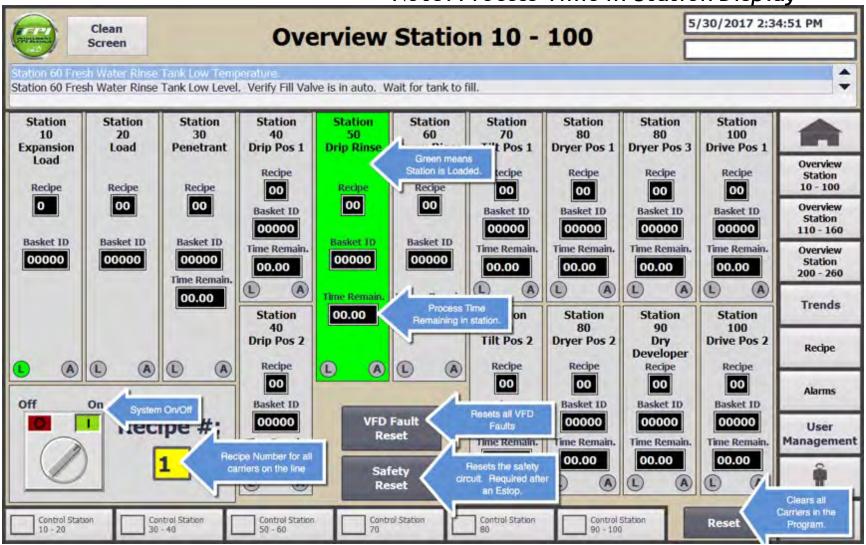
- 15. Dry Developer Shoot Time Sets the time the dry developer air valve is open.
- 16. Dry Developer Dwell Time Sets the time the dry developer must dwell on parts before inspection.





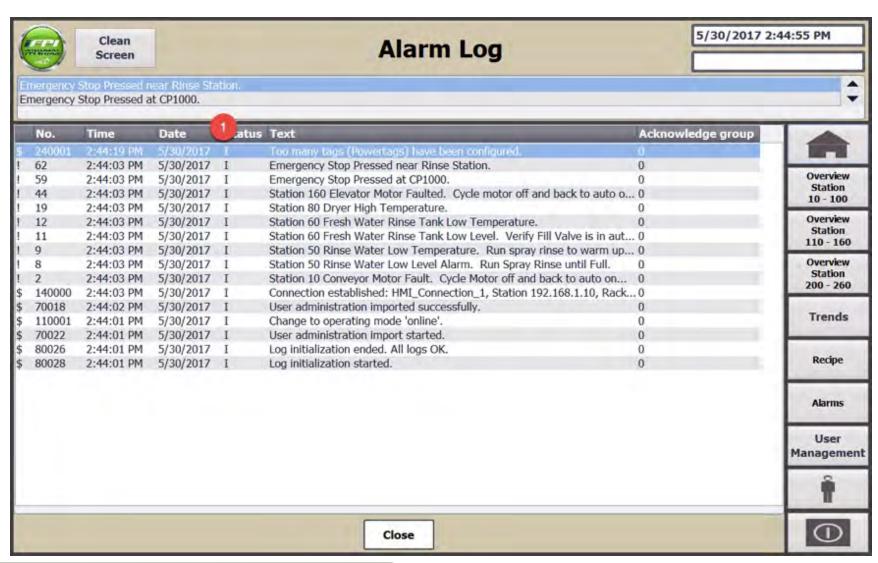
Sample Overview Screen

Note: Process Time in Station Display



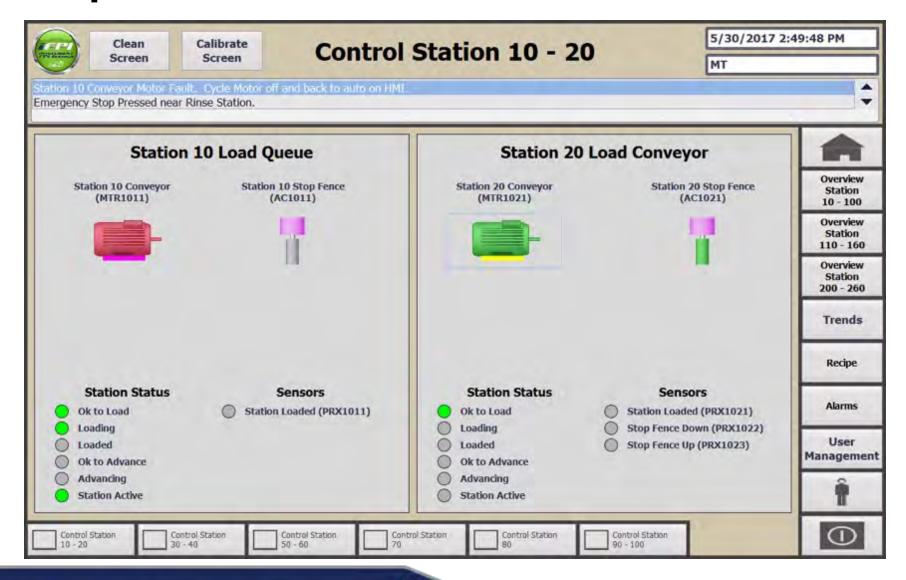


Sample HMI Alarm Log



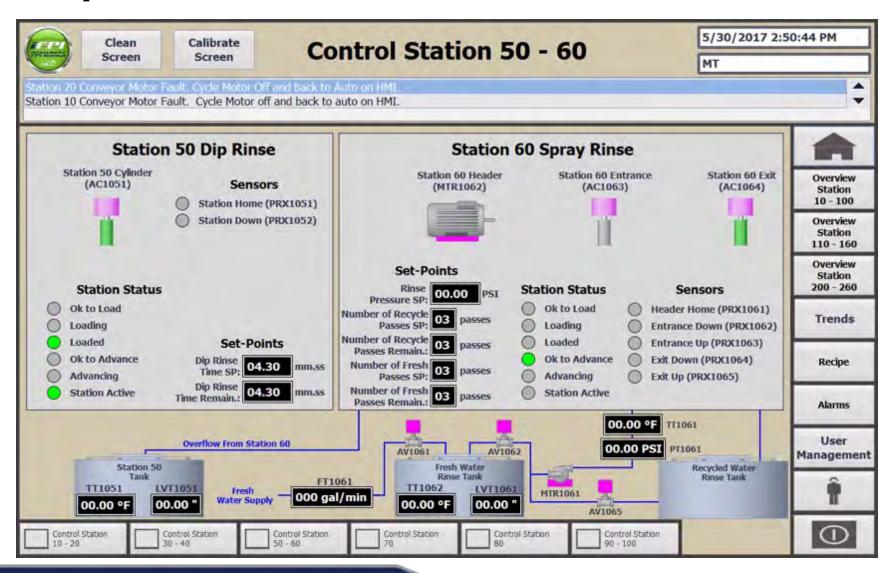


Sample Load Station HMI Screen



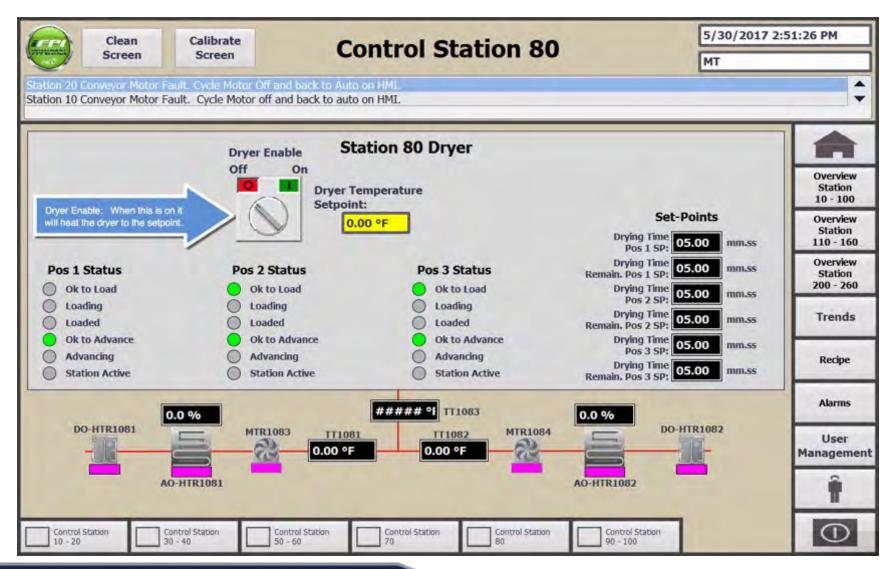


Sample Wash HMI Screen



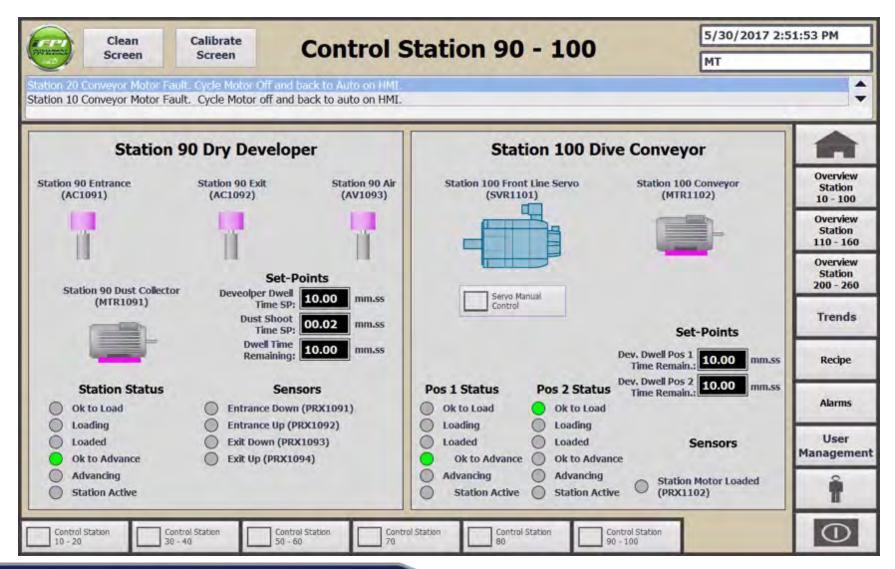


Sample Dryer HMI Screen



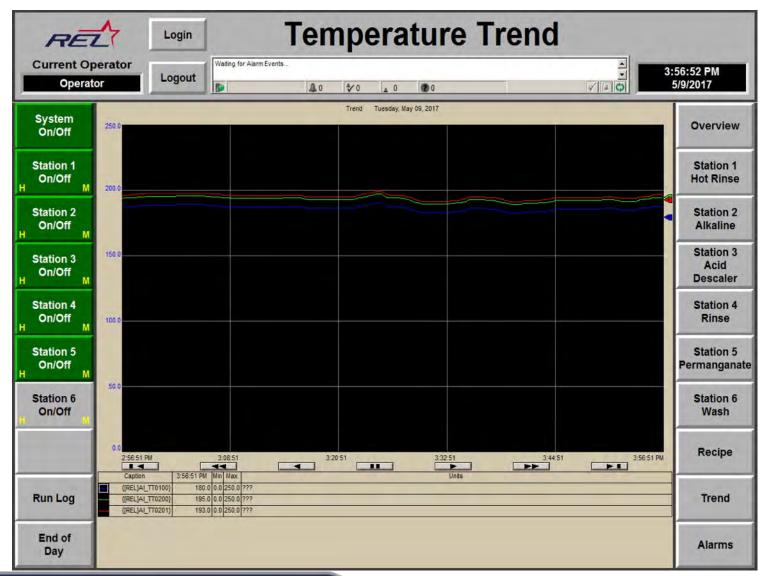


Sample HMI Screen



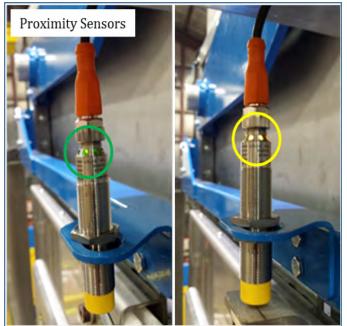


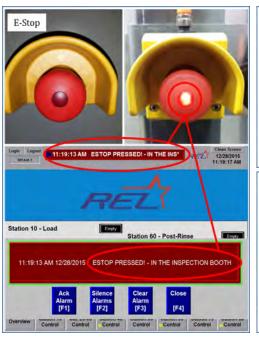
HMI Control

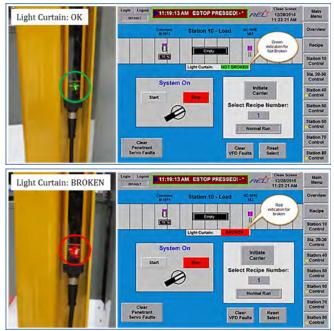




Separate Safety Control Network







Safety Proximity Sensors

Emergency Stops

Safety Light Curtains

Device Appearance on UI



Purple: Auto Mode

Green: Device is On

Gray: Device is Off

Yellow: Manual Mode

Red: Device Fault

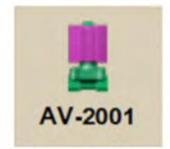


Figure 1-1, NC Shutoff Valve in Auto On Mode



Figure 1-2, NC Shutoff Valve in Manual On Mode

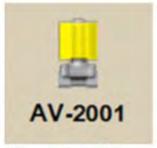


Figure 1-3, NC Shutoff Valve in Manual Off Mode



Figure 1-4, NC Shutoff Valve Faulted

MOA Toggle for Device on UI





Figure 1-5, MOA pop-up screen - Auto On



Figure 1-6, MOA pop-up screen - Manual Off

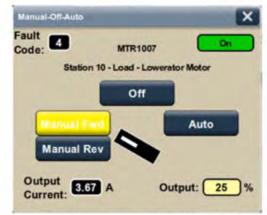


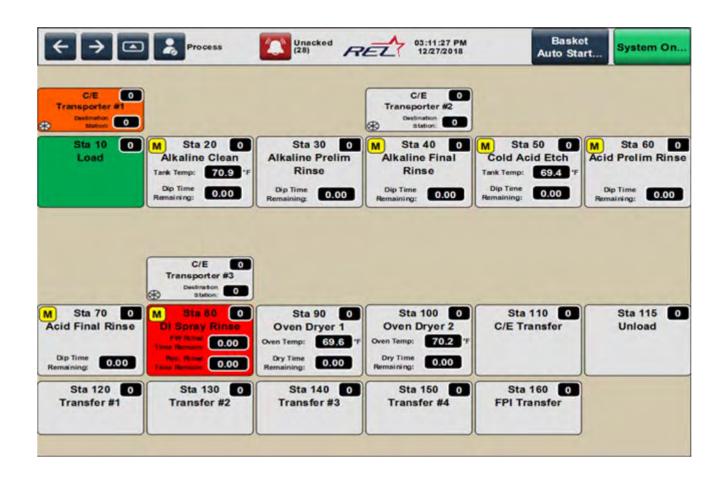
Figure 1-7, MOA pop-up screen - Manual On Forward



Figure 1-8, MOA pop-up screen - Manual On Reverse

Sample Overview Screen





Sample Recipe Editing



← → Process Una (20)	Basket Auto Start System On
Recipe Name: Clean/Etch	Select Recipe Number: 1
Station 20 Alkaline Clean Tank Dip Time: 15.00 mm.ss Tank Drip Time: 0.15 mm.ss Tank Temp SP: 95.00 °F	Station 60 Acid Preliminary Rinse Tank Dip Time: 2.30 mm.ss Tank Drip Time: 0.15 mm.ss Station 70 Acid Final Rinse
Station 30 Alkaline Preliminary Rinse Tank Dip Time: 2.30 mm.ss Tank Drip Time: 0.15 mm.ss Station 40 Alkaline Final Rinse	Tank Dip Time: 2.30 mm.ss Tank Drip Time: 0.15 mm.ss Station 80 DI Water Spray Rinse Fresh Water 1.00 mm.ss
Tank Drip Time: 2.30 mm.ss Tank Drip Time: 0.15 mm.ss	Spray Time: Fresh Water Pressure: 20.00 PSI Station 90 - 100 Oven Dryer
Station 50 Cold Acid Etch Tank Dip Time: 4.00 mm.ss Tank Drip Time: 0.15 mm.ss	Dry Time: 30.00 mm.ss Cool Down Time: 5.00 mm.ss Dryer Temp SP: 100.00 °F
Rinse Time: 0.30 mm.ss Tank Temp SP: 105.00 °F	

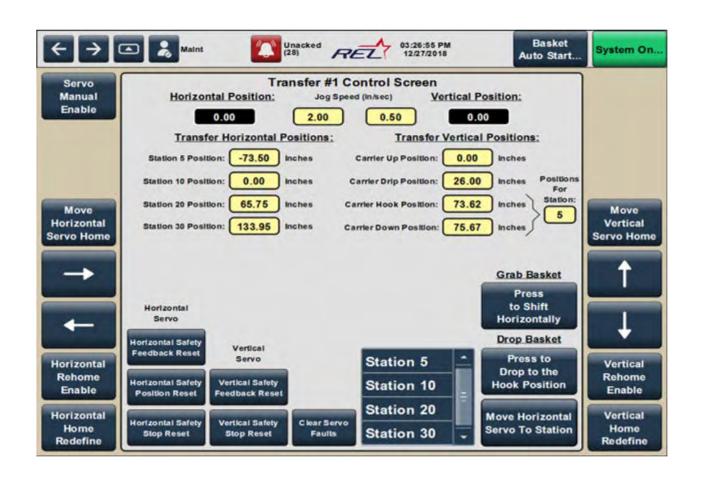
Sample FPI Recipe





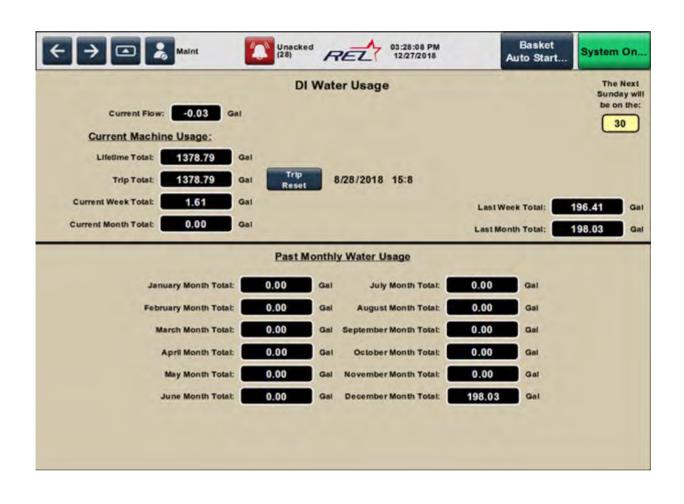
Sample Transporter #1 Control Screen RET





Sample Water Usage





Sample Maintenance Screen





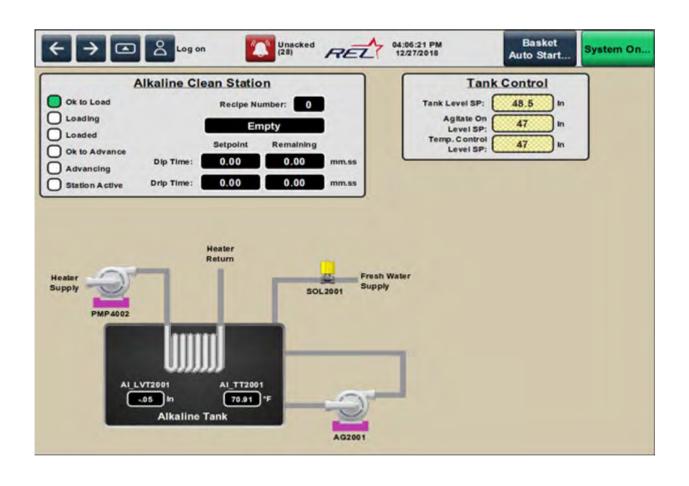
Sample Load Station



← → 🖎 🖒 Log on	Unacked (28) 92:58:30		ystem On
Cleaning Line Load Station	n Transfer#1 Trans	sfer#2 Transfer#3	
Ok to Load Recipe Number:	Ok to Load Ok t	o Load Ok to Load	
Loading	Loading Loa	ding Loading	
Loaded Empty	O Loaded O Loa	ded Coaded	
Ok to Advance	Ok to Advance Ok	o Advance Ok to Advance	
Advancing		ancing Advancing	
Station Active Light Curtain	OK Station Active Stat	ion Active Station Active	
Lift Motor Transfer#1	Transfer#2	Transfer#3	
25 % 100 %	100 %	.0	
MAL MAL	L1001 MTR1000	SOL1003	
Digit Digit.	L1001 SOL1002		
MTR1007 MTR1008	L1001 MTR1000 SOL1002	MTR1010	
MTR1007 MTR1008 SC	L1001 MTR1009 SOL1002 (DI_PRX1010) Lift Down Position	MTR1010	
MTR1007 MTR1008 SC	(DI_PRX1011) Transfer #1 Cylinder Exte	MTR1010	
MTR1007 MTR1008 SC O[DI_PRX1001) Loaded O[DI_PRX1002) Transfer #1 Loaded Front	(DI_PRX1010) Lift Down Position (DI_PRX1011) Transfer #1 Cylinder Exte	MTR1010 nd act	
MTR1007 MTR1008 SC O[DI_PRX1001) Loaded O[DI_PRX1002) Transfer #1 Loaded Front	(DI_PRX1010) Lift Down Position (DI_PRX1011) Transfer #1 Cylinder Exter (DI_PRX1012) Transfer #2 Cylinder Exter	MTR1010 nd act nd	
MTR1007 MTR1008 SC (DI_PRX1001) Loaded (DI_PRX1002) Transfer #1 Loaded Front (DI_PRX1004) Transfer #2 Loaded Front (D	(DI_PRX1010) Lift Down Position (DI_PRX1011) Transfer #1 Cylinder Exter (DI_PRX1012) Transfer #1 Cylinder Retr (DI_PRX1013) Transfer #2 Cylinder Exter (DI_PRX1014) Transfer #2 Cylinder Retr	mTR1010 nd act nd act	
MTR1007 MTR1008 SC (DI_PRX1001) Loaded (DI_PRX1002) Transfer #1 Loaded Front (DI_PRX1004) Transfer #2 Loaded Front (D	(DI_PRX1010) Lift Down Position (DI_PRX1011) Transfer #1 Cylinder Exte (DI_PRX1012) Transfer #1 Cylinder Retr (DI_PRX1013) Transfer #2 Cylinder Exte (DI_PRX1014) Transfer #2 Cylinder Retr (DI_PRX1015) Transfer #3 Cylinder Exte	mtr1010 nd act nd act nd act	

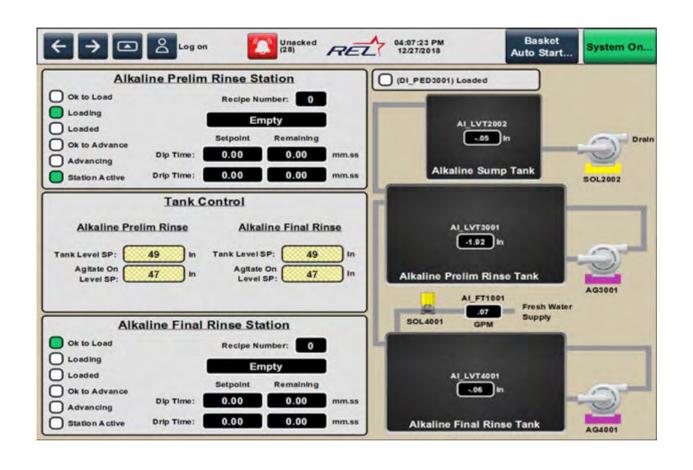
Sample Alkaline Clean Station





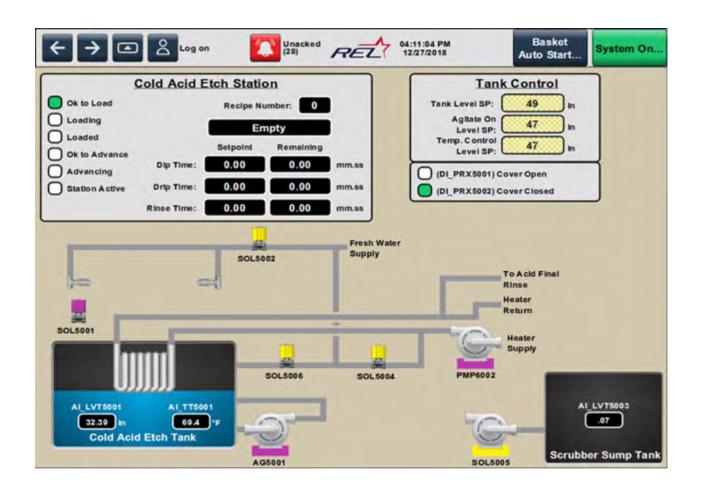
Sample Alkaline Rinse Station





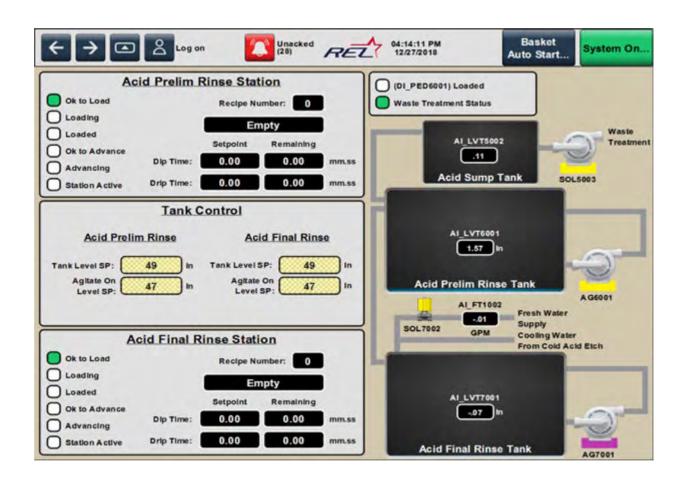
Sample Cold Acid Etch Screen





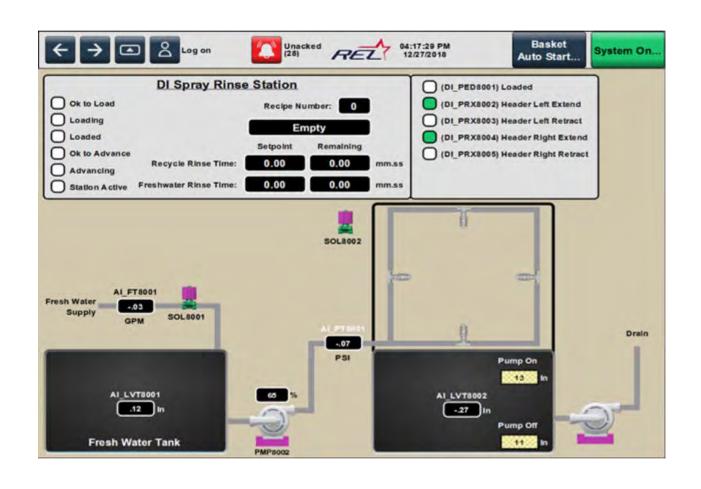
Sample Acid Rinse Station





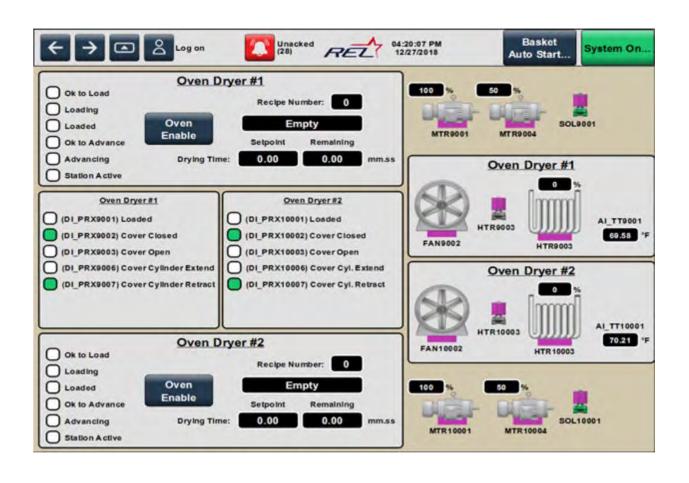
Sample DI Spray Rinse Station





Sample Oven Dryers Screen





Cleaning Line Transfer & Unload



← → □ B Log on Unacked (28)	04:20:56 PM Basket Auto Start System On
Cleaning Line Transfer Station Ok to Load Loading Loaded Cok to Advance Advancing Cool Down Time: Cleaning Line Transfer Station Recipe Number: Empty Setpoint Remaining 0.00 mm.ss	Cleaning Line Unload Station Ok to Load Loading Loaded Mecipe Number: Chapty Advancing Station Active
(DI_PRX11001) Entry (DI_PRX11002) Middle (DI_PRX11003) Loaded	(DI_PRX11501) Loaded (DI_PRX11502) Lift Up Position (DI_PRX11503) Lift Up Pos. Slow Down (DI_PRX11504) Lift Down Pos Ition (DI_PRX11505) Lift Down Pos. Slow Down Light Curtain OK

Sample Transfer Conveyors Screen



Transfer Conveyor #1 Station	(DI_PRX12001) Entry
Ok to Load Recipe Number:	O (DI_PRX12002) Loaded
Cool Down Time: 0.00 0.00 mm.s	MTR12001 FAN12002
Transfer Conveyor #2 Station Ok to Load Recipe Number:	(DI_PRX13001) Entry (DI_PRX13002) Loaded
Loaded Empty Ok to Advance Setpoint Remaining Advancing Cool Down Time: 0.00 0.00 mm.s	50 % MTR13001 FAN13002
Transfer Conveyor #3 Station Ok to Load Recipe Number:	(DI_PRX14001) Entry (DI_PRX14002) Loaded
Loaded Empty Ok to Advance Setpoint Remaining Advancing Cool Down Time: 0.00 0.00 mm.s	Light Curtain OK
Station Active	MTR14001