INSTALLATION GUIDE

POSTPRO SF50 GEN 2 FA326



October 2026 // V1.4

AGENDA

1. Safety
2. Machine to Grid Connections
3. Canisters Installation
4. Edit & Save New Recipe
5. Vapor Smoothing First Run

1. Safety

PERSONAL SAFETY

Personal Protective Equipment (PPE)

- Disposable nitrile gloves.
- Closed toe safety shoes.
- Laboratory spill resistant coat.
- Close fitting chemical eye protection.
- Half face mask with AX-P3 type filters.











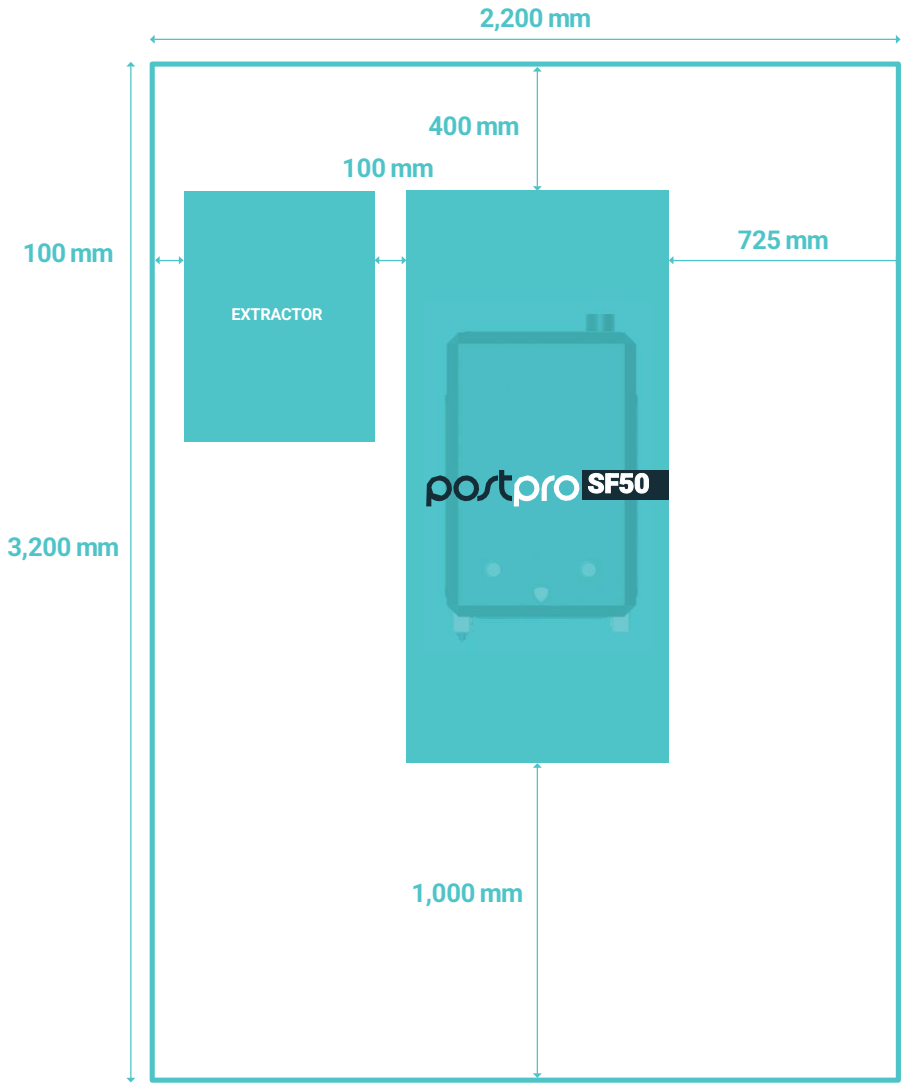


2. Machine to Grid Connections

MACHINE POSITIONING – METRIC SCHEMATIC

Position the SF machine & the BOFA extractor in the predefined dedicated operation area as shown in the attached schematic.

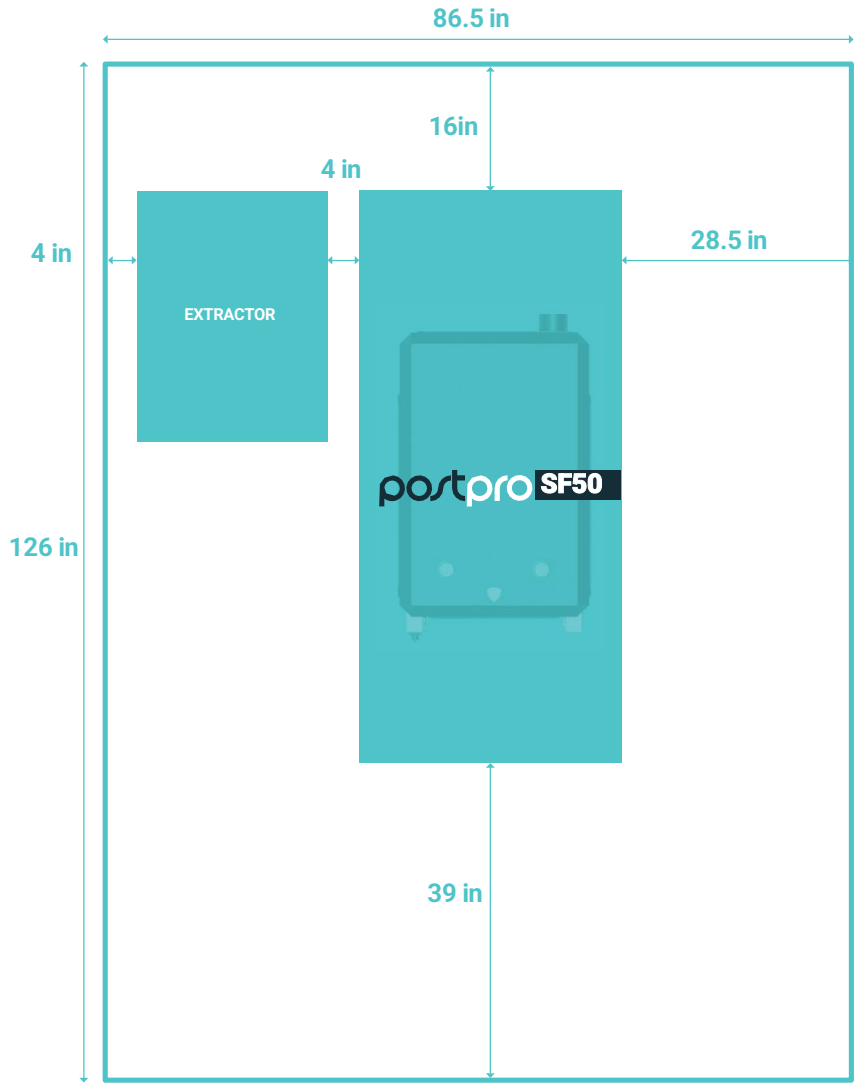
Important Notes:
This is metric schematic.



MACHINE POSITIONING – IMPERIAL SCHEMATIC

Position the SF machine & the BOFA extractor in the predefined dedicated operation area as shown in the attached schematic.

Important Notes:
This is imperial schematic



FEET ADJUSTMENT & MACHINE LEVELING

Loosen the feet by turning them counter-clockwise until they touch the floor (repeat for all four feet).

Once the feet are in contact with the floor, place the lever on top of the machine and continue turning the feet counter-clockwise using the correct spanner, until the caster wheels lift off the ground.

Keep an eye on the level indicator and, using small counter-clockwise turns, stop once the level reads zero.

The machine is now level.





POWER CONNECTION

Ensure the building power matches the machine power as shown on the machine plate.

Connect the machine to the building power. The machine is supplied without a plug.

Important Notes:

- A qualified electrician is required to fit a plug or hardwire the machine.



ETHERNET CONNECTION

Connect an Ethernet cable to the machine.

Important Notes:

- Do not use a **Power Over Ethernet (POE)** connection as this can damage the machine.



EXTRACTOR TO SF CONNECTIONS

Attach the extraction duct to the outlet spigot on the SF machine and the BOFA extractor using the hose and clips supplied.

Connect the 24V Start/Stop cable from the BOFA to the 'Extraction' connection on the SF.

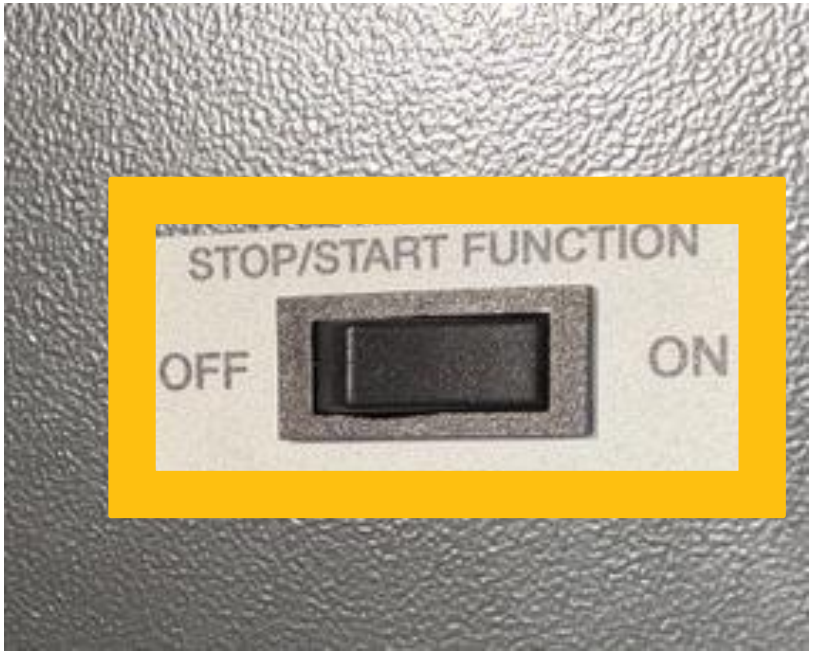


EXTRACTOR PREPARATION

Open the front door of the extractor and remove any packaging material.

Ensure the 24V Start/Stop Function Button is in the ‘ON’ position.





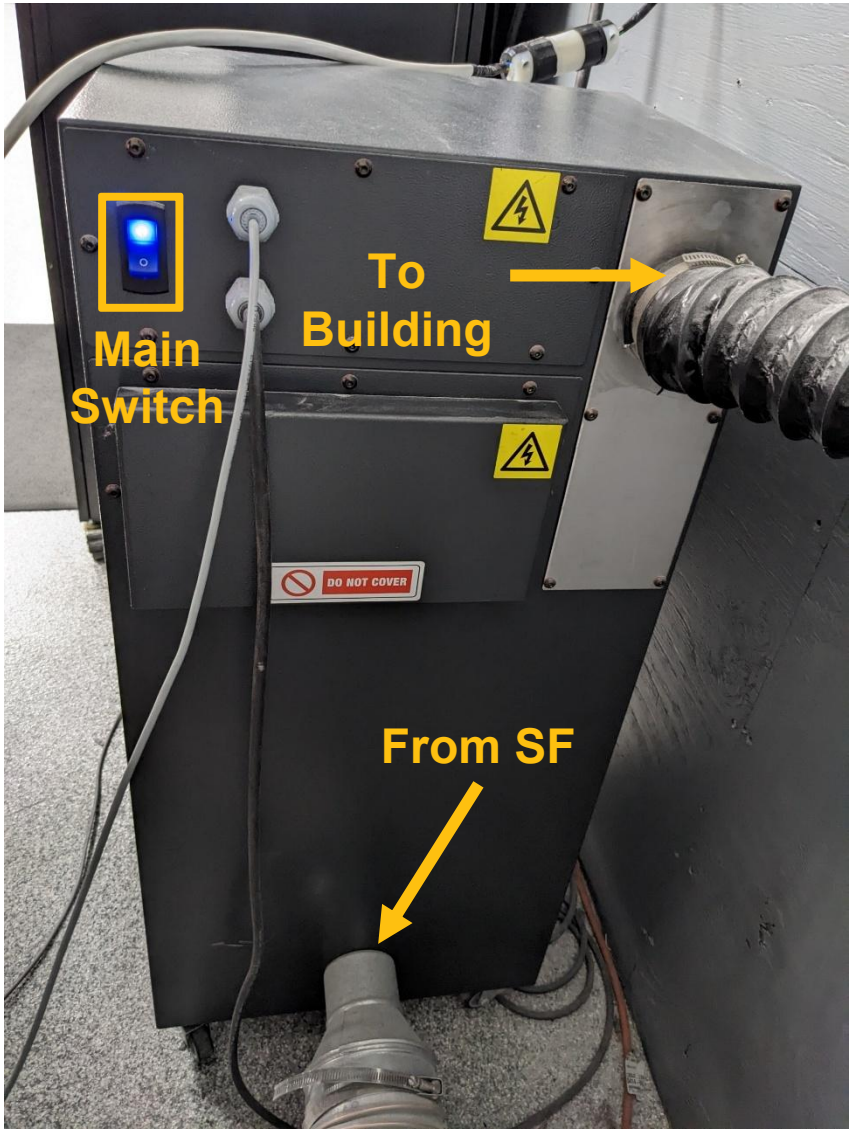
EXTRACTOR TO GRID CONNECTIONS

Connect extraction ducting from the outlet of the BOFA extractor to the building extraction system.

Power on the BOFA extractor with the main switch in the "I" position as shown.

Important Notes:

- **The extraction outlet of the BOFA must not be vented back into a working room.**

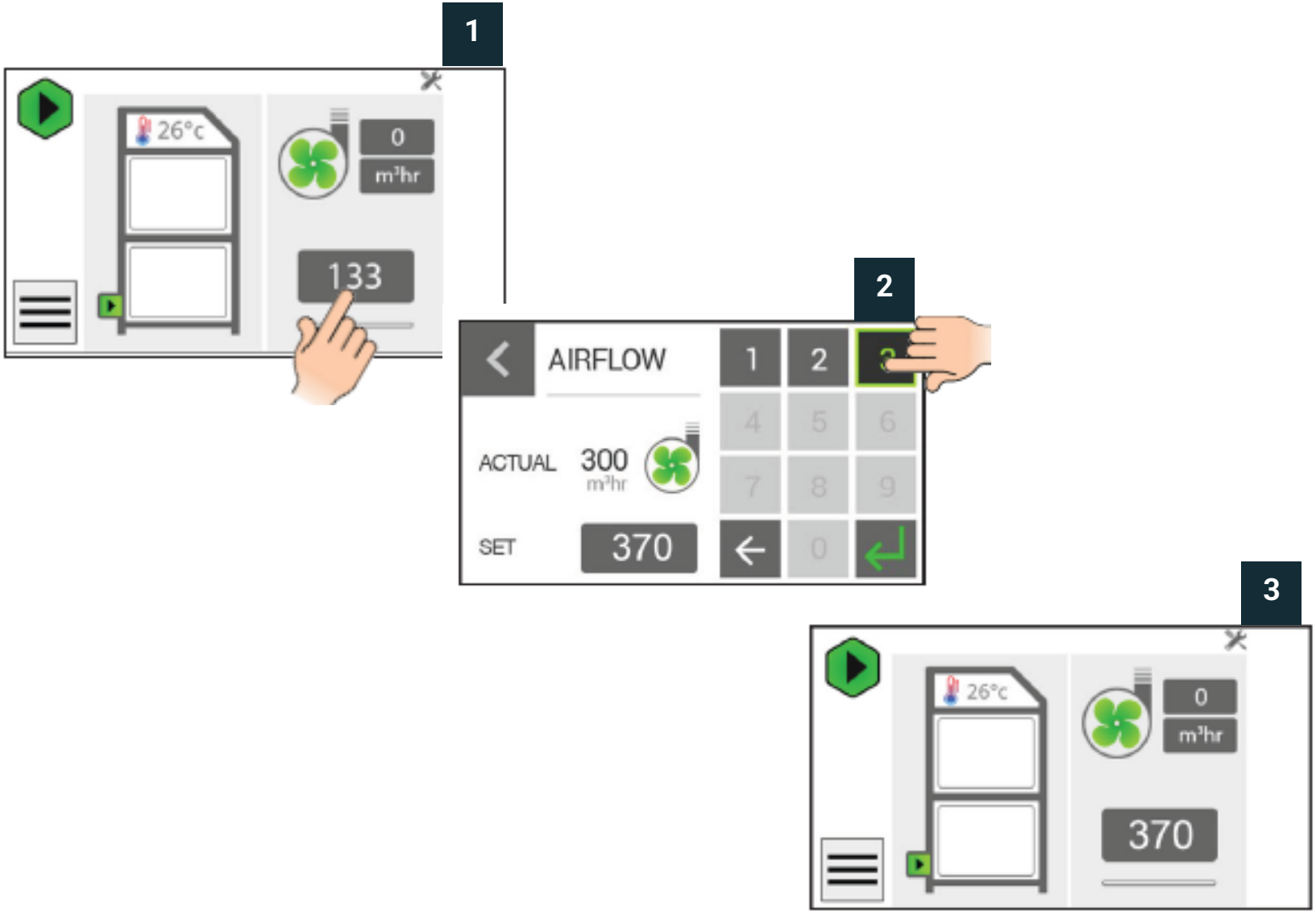




EXTRACTOR SETUP

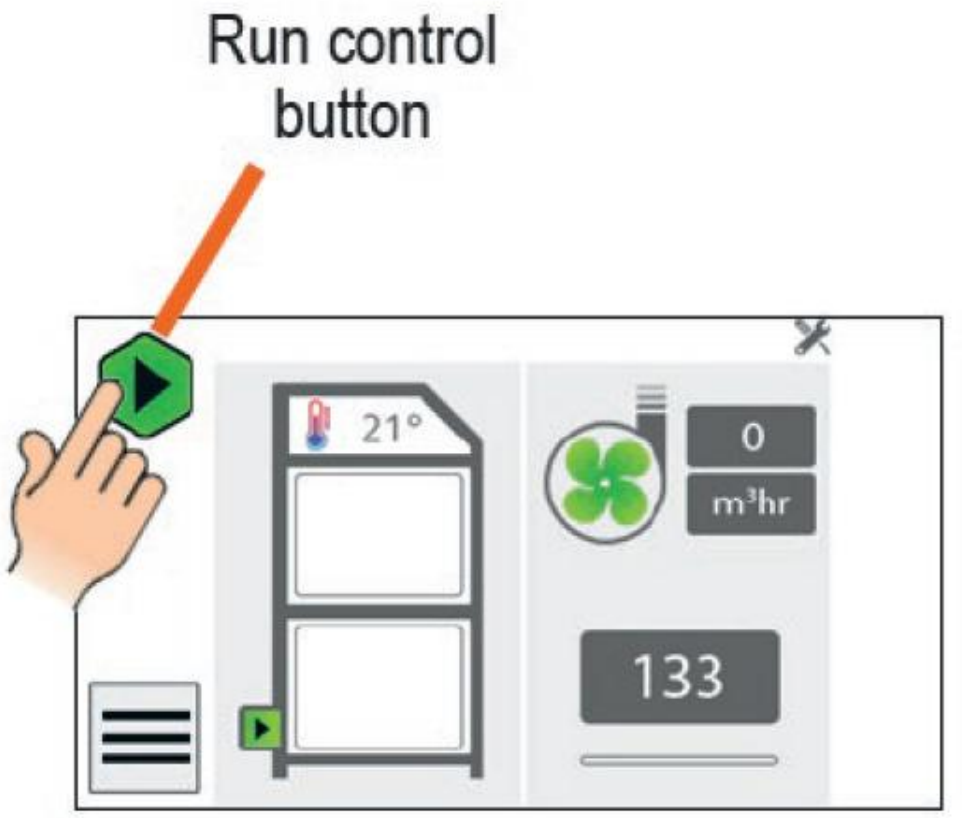
Press the number button as shown in image 1.

Set the airflow value to 370 m^3/hr or 210 CFM, and then press the enter button in the bottom right corner as shown in image 2.



INITIALIZING THE EXTRACTOR

Turn on the external extractor using the **Run Control button** on the front.



POWERING ON THE MACHINE

Power on the SF using the **isolator switch** located at the BACK of the machine.



3. Canisters Installation

RELEASE THE E - STOP

KEY FUNCTIONALITY

Located on the front left-hand side of the SF System.

The emergency stop instantly stops all machine movement and power in the event of an emergency, when pressed.

Release the E-Stop by turning it Clockwise. Also, an arrow on the red button indicates the direction.



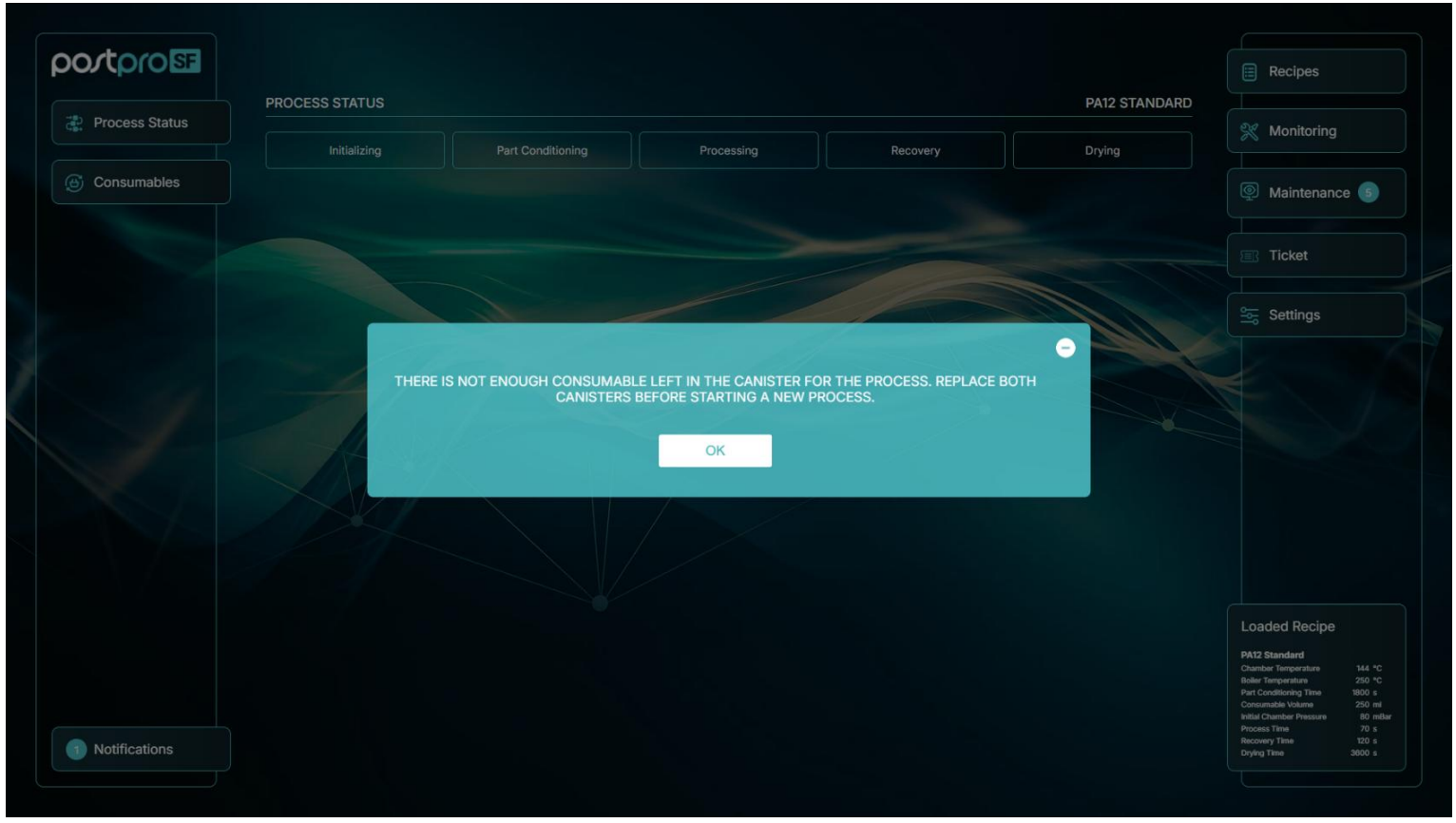
CANISTER INSTALLATION

Process Overview:

1. When prompted, open the Canister Drawer by pressing the “**OK**” button on the screen.

Important Note:

- The canister drawer will open automatically.
- Always wear **PPE** when handling canisters.
- If the replacement process is interrupted, contact support@amtechnologies.com or your authorized **AMT** Representative for guidance.



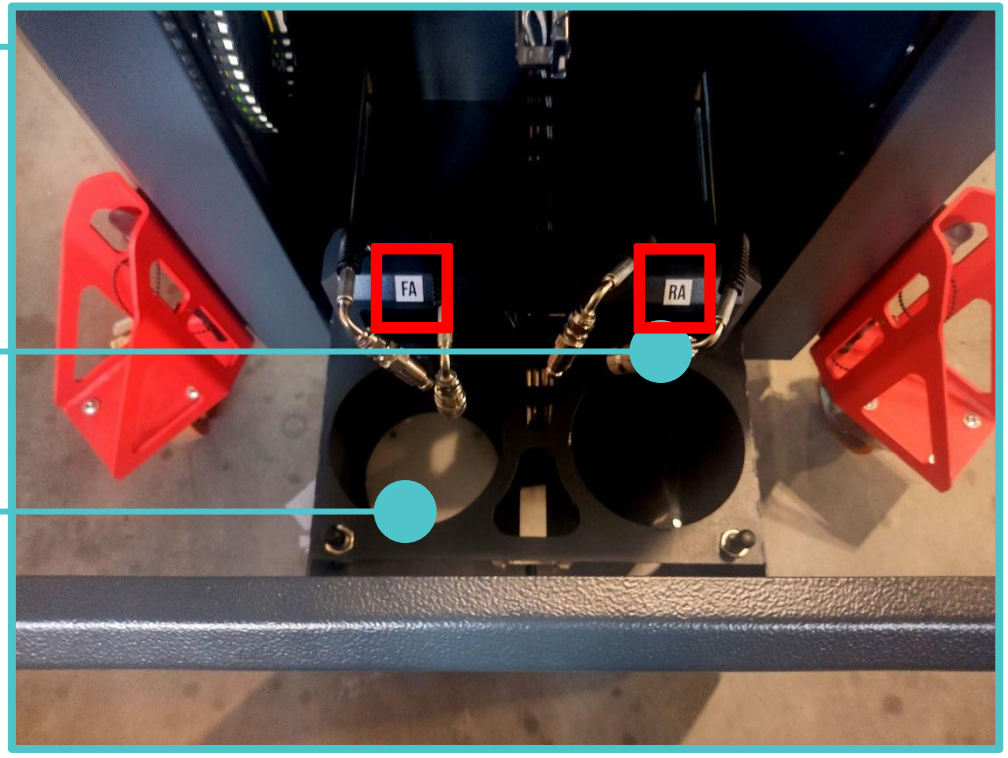
CANISTERS CONNECTIONS

Canister Quick Release Connectors





Male & Female Quick Connector



CONNECTING THE CANISTERS

Process Overview:

2. Attach the new canisters securely and ensure the connections are tight to avoid leaks.

Important Notes:

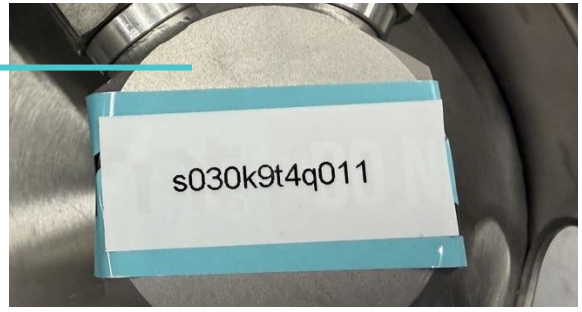
- Remember to **note down** the **12-digit code** printed on top of the FA canister.







12 Digit Code



CONNECTING THE CANISTERS

Process Overview:

3. Push the canister drawer until it locks in place.

Important Notes:

- **Ensure your hands and fingers are clear of the canister drawer before closing.**



12 DIGIT CODE

Process Overview:

4. The system requires the unique **12-digit code** to verify the new canisters.
5. Enter the 12-digit code found on top of the FA canister.

Important Notes:

- If for a reason you do not have the 12 digiti code, contact support@amtechnologies.com or your authorized **AMT** representative.



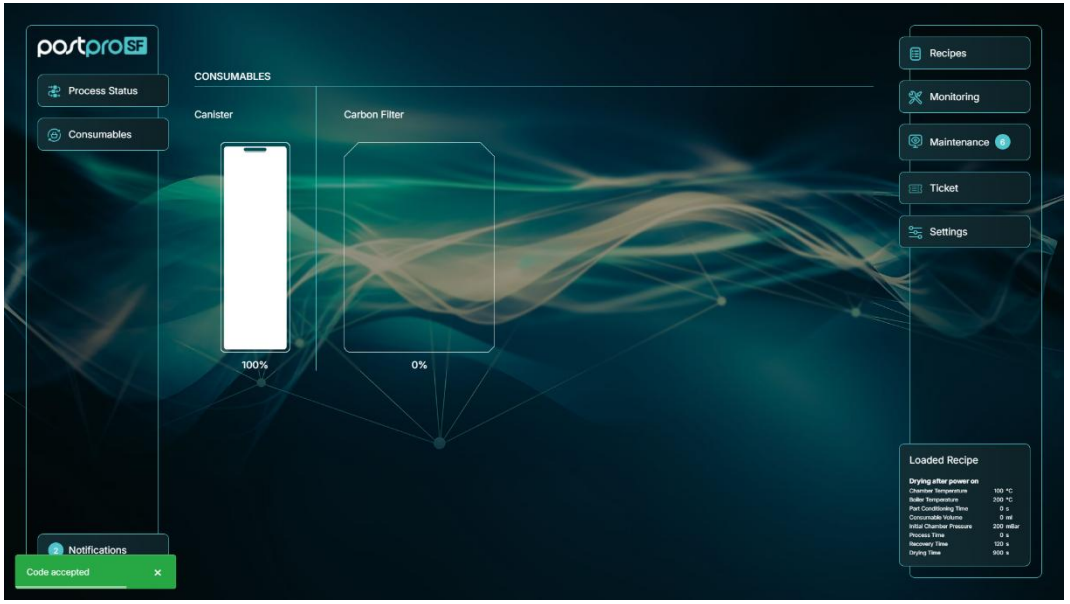
AUTOMATIC FORCE DRYING CYCLE

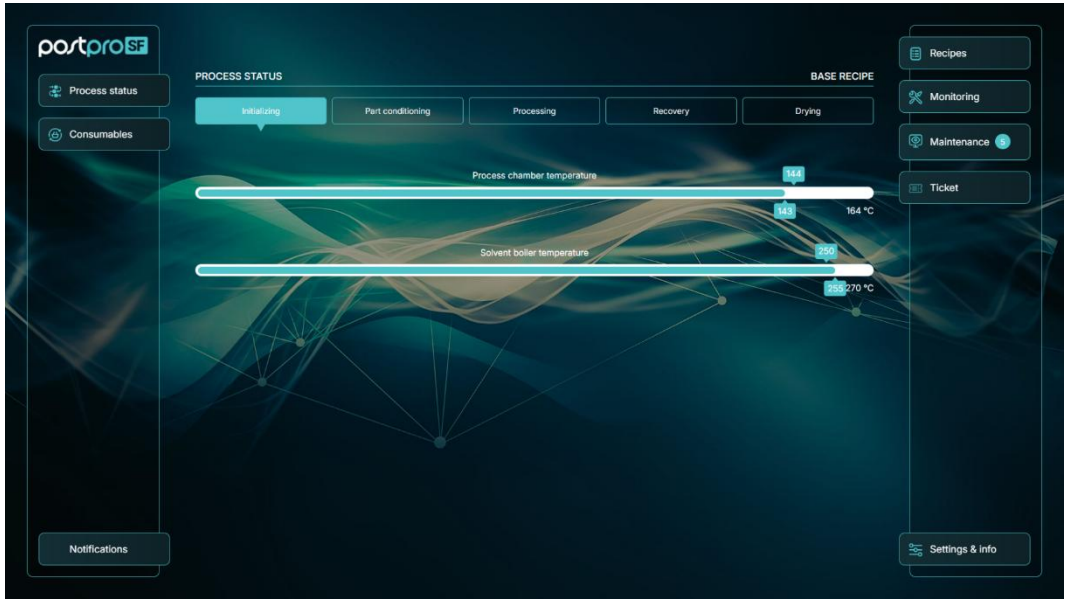
Process Overview:

6. Once confirmed, the HMI will display an updated canister level and automatically start the force drying cycle.

Important Notes:

- Always wear **PPE** when handling canisters.
- If the replacement process is interrupted, contact support@amtechnologies.com or your authorized **AMT** Representative for guidance.



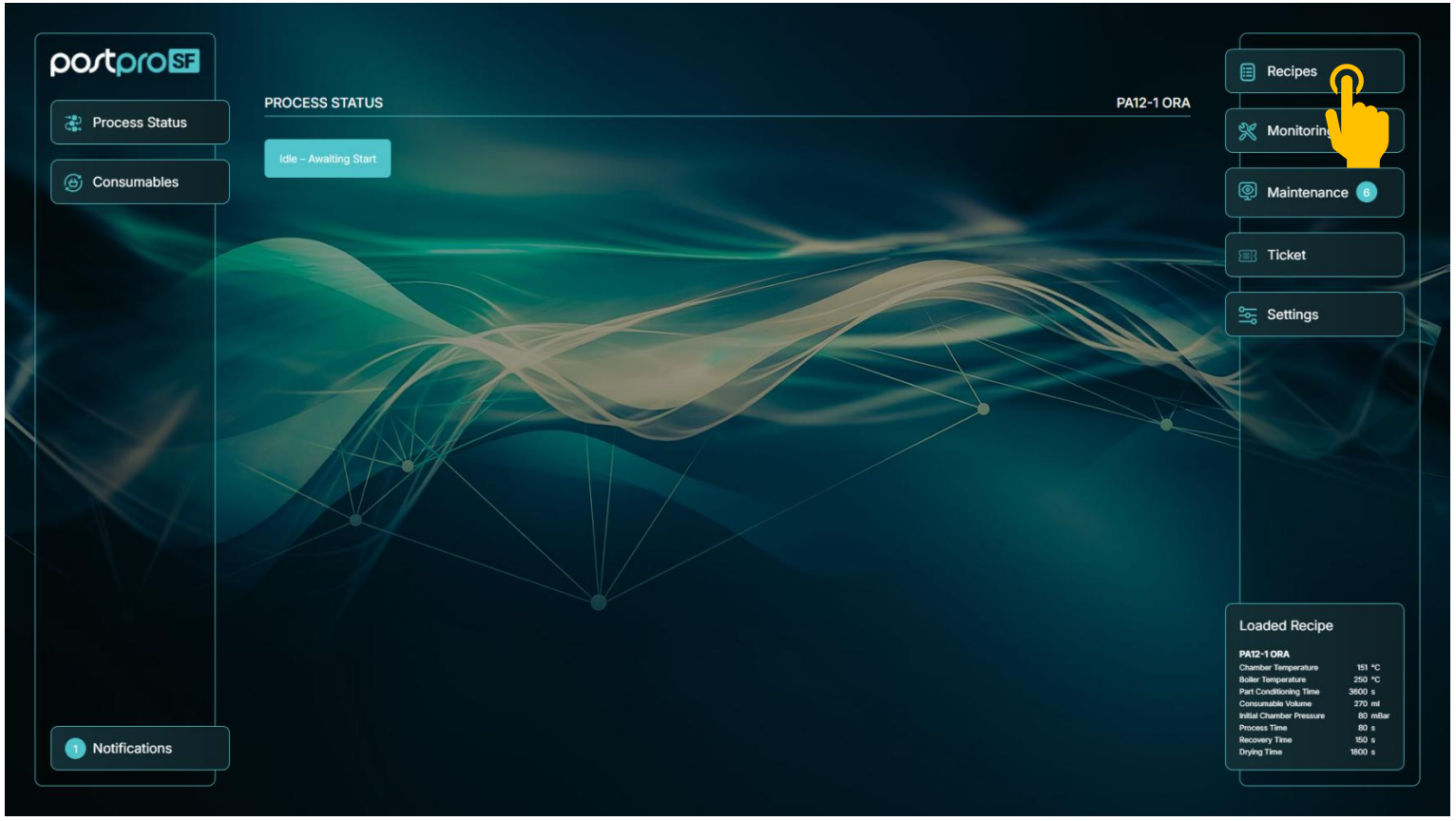


4. Edit & Save New Recipe

SETTING UP THE RECIPES

Click on the “**Recipe**” button, as shown with the yellow hand icon.

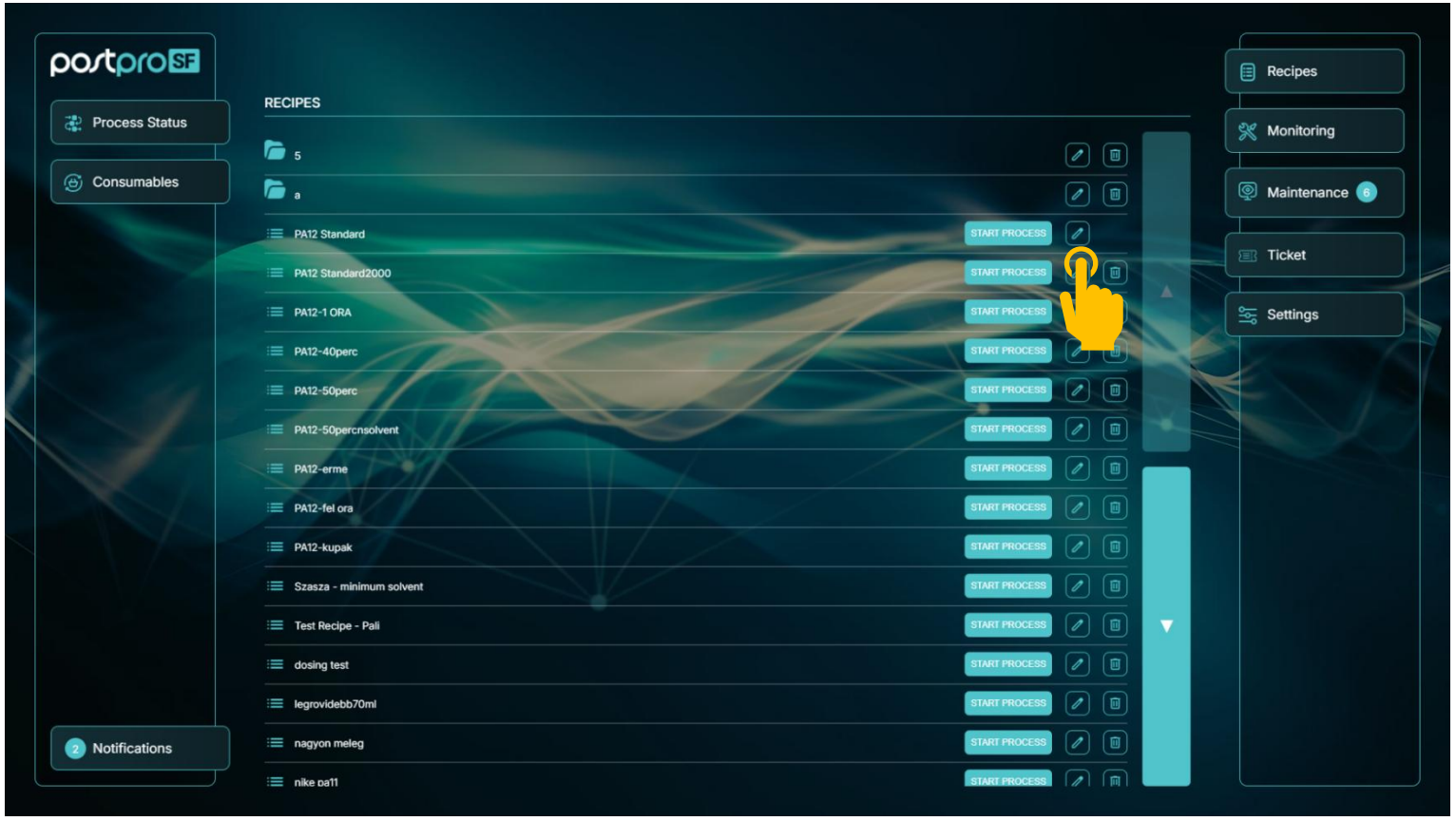
Important Notes:
Recipes – Access stored and process recipes. This menu is also used to start a process.



SETTING UP THE RECIPES

Click on the “**Pencil**” button, as shown with the yellow hand icon.

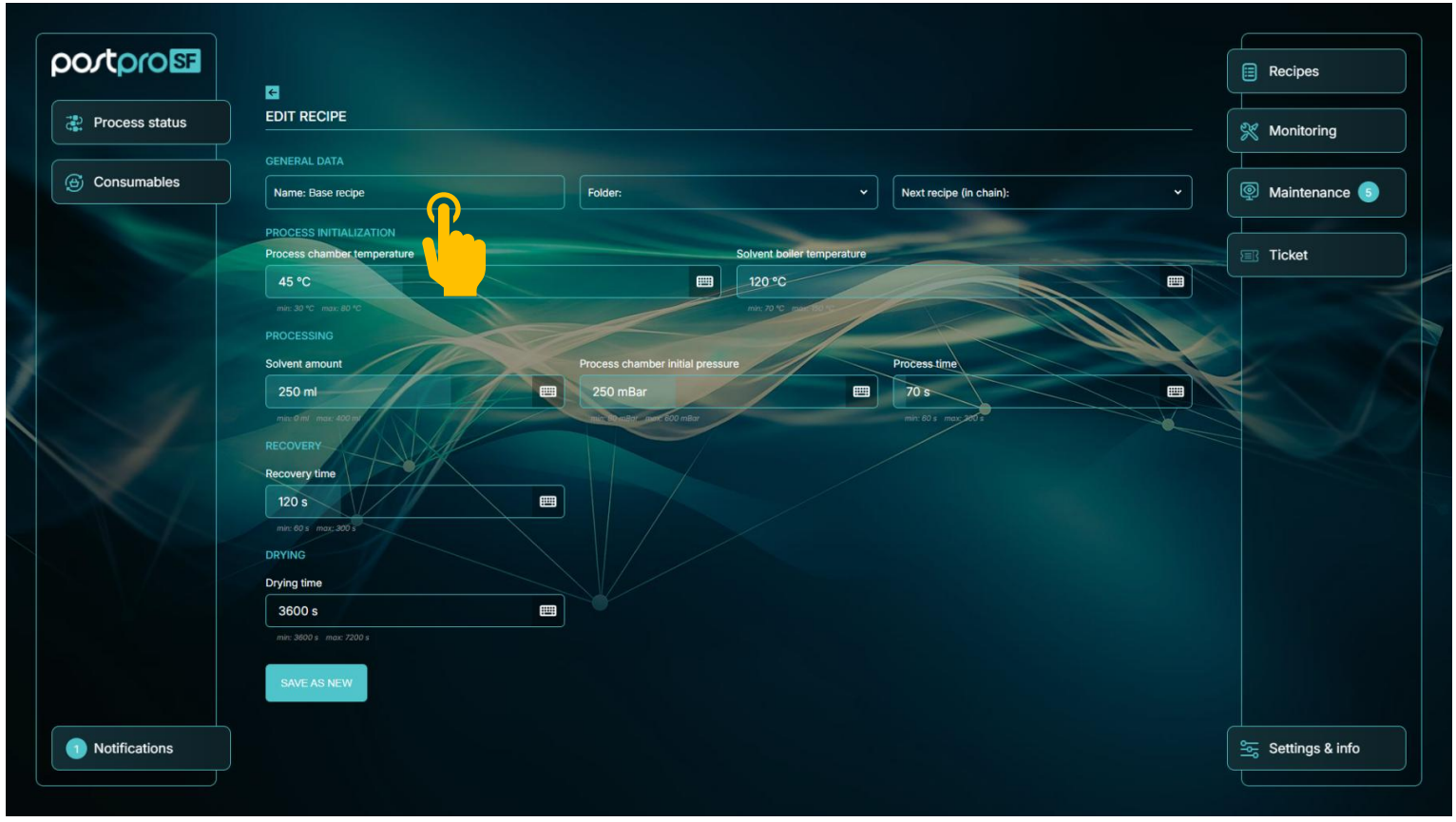
Important Notes:
Edit (Pencil Icon) - Allows the user to modify recipe parameters.



SETTING UP THE RECIPES

1. Click on the “**Recipe Name field**” and enter your desire recipe name.

Important Note:
Always change the name first, as any changes saved without changing the name will overwrite the existing recipe.



SETTING UP THE RECIPES

2. Click on each parameter and change the value to the one given in the recipe book on the next slide.

Important Note:
Clicking on a parameter will display a numerical keypad, where you can enter the values given in the recipe book.



Recipe Book

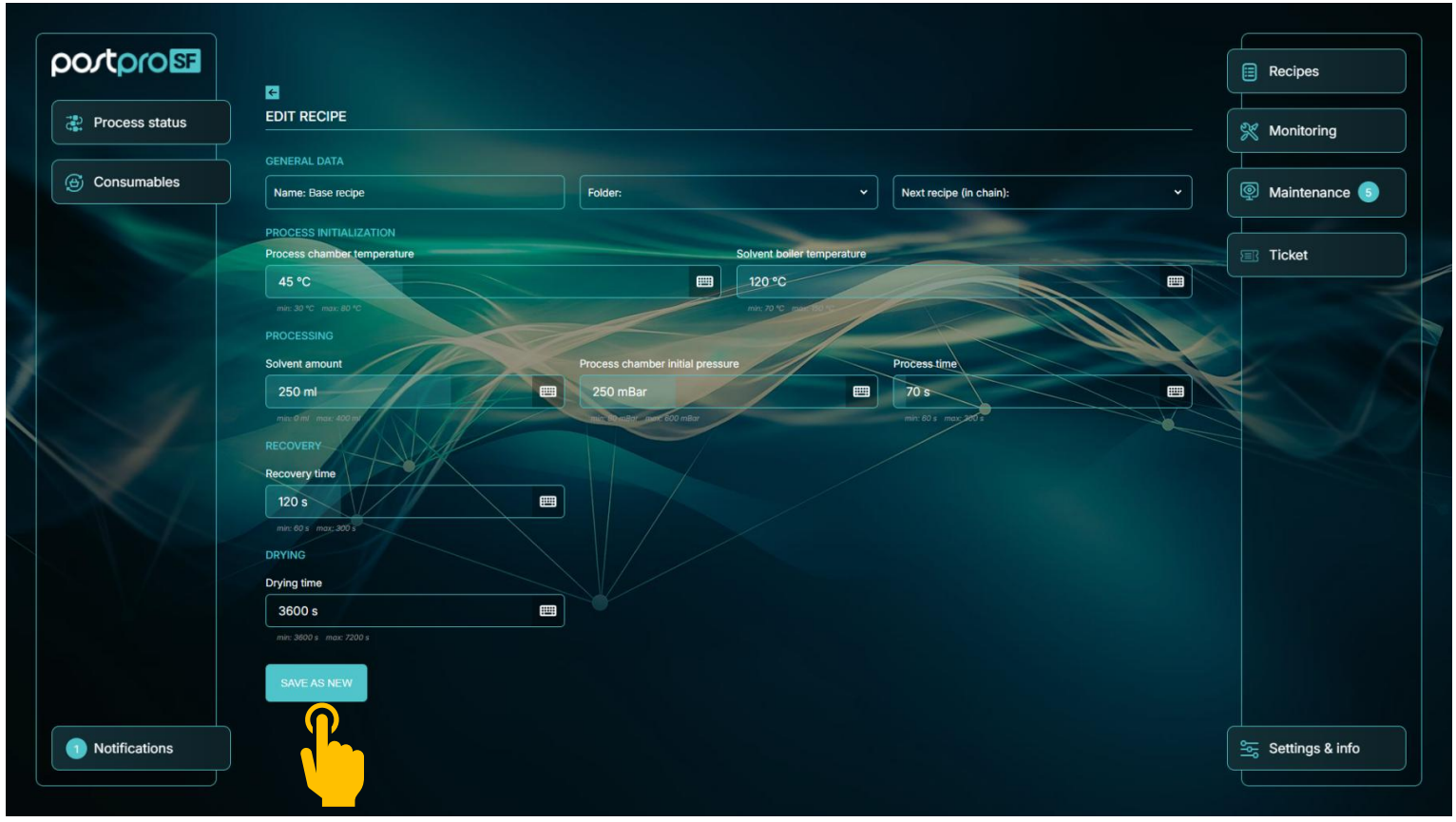
Request the needed recipe for your application at support@amtechnologies.com



SETTING UP THE RECIPES

3. Click the “**Save as New**” button to save the new recipe.

Important Note:
Ensure the recipe name has been changed before clicking **Save as New**, to avoid overwriting an existing recipe.



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5. Vapor Smoothing First Run

HANGING EQUIPMENT

Using Stainless Steel Wires and Hooks

Use **stainless steel wires or hooks** to suspend parts securely on the process racks.

Some materials can **react or oxidize** during the process, which may cause surface contamination. Stainless steel is **inert, reliable, and widely available**, making it ideal for part suspension.

Always use **thin clips, hooks, or welding rods** to minimize condensation buildup, this helps prevent **drip marks** from forming on the parts during smoothing.

Note: Keep all hanging hardware clean and free from residue to ensure consistent, defect-free finishes.





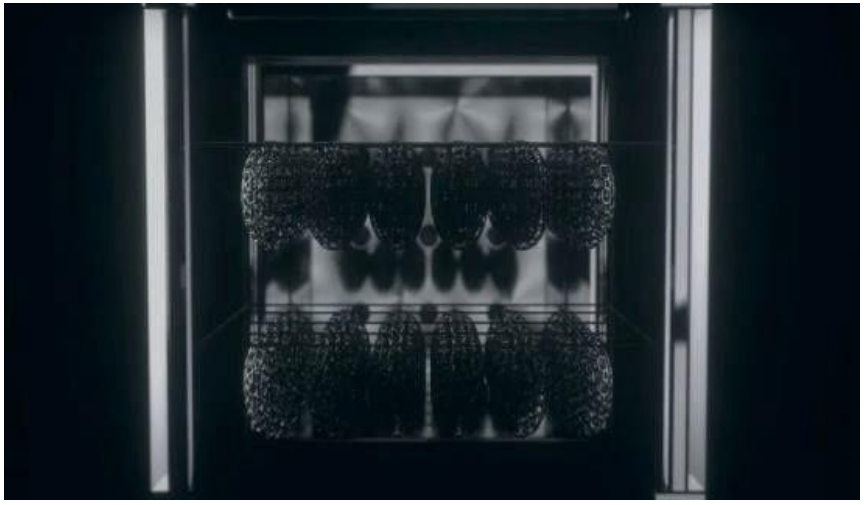


LOADING PARTS INTO THE CHAMBER

Hanging Parts Correctly

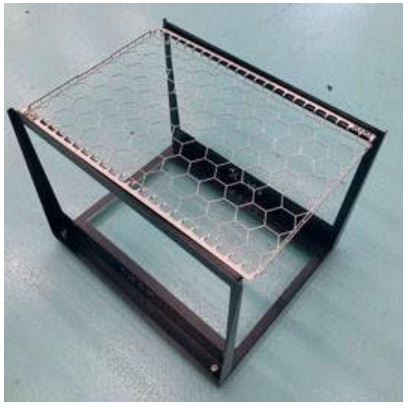
For best and most consistent results:

- Keep all parts at least **25mm away from the chamber walls.**
- Maintain minimum **10mm gap between parts,** ensure they are not touching.
- **Cupped geometries** should hang with openings facing **downward at a 10°–20° angle**.
- **Minimize contact points** between clips, wires, and the part to reduce visible **witness marks** after processing.



Notes:

- Whenever possible, position racks and parts **in the center of the chamber** for even exposure
- During processing, parts become **soft and flexible,** allow extra time to ensure they are securely hung and not under stress, especially at weaker features.



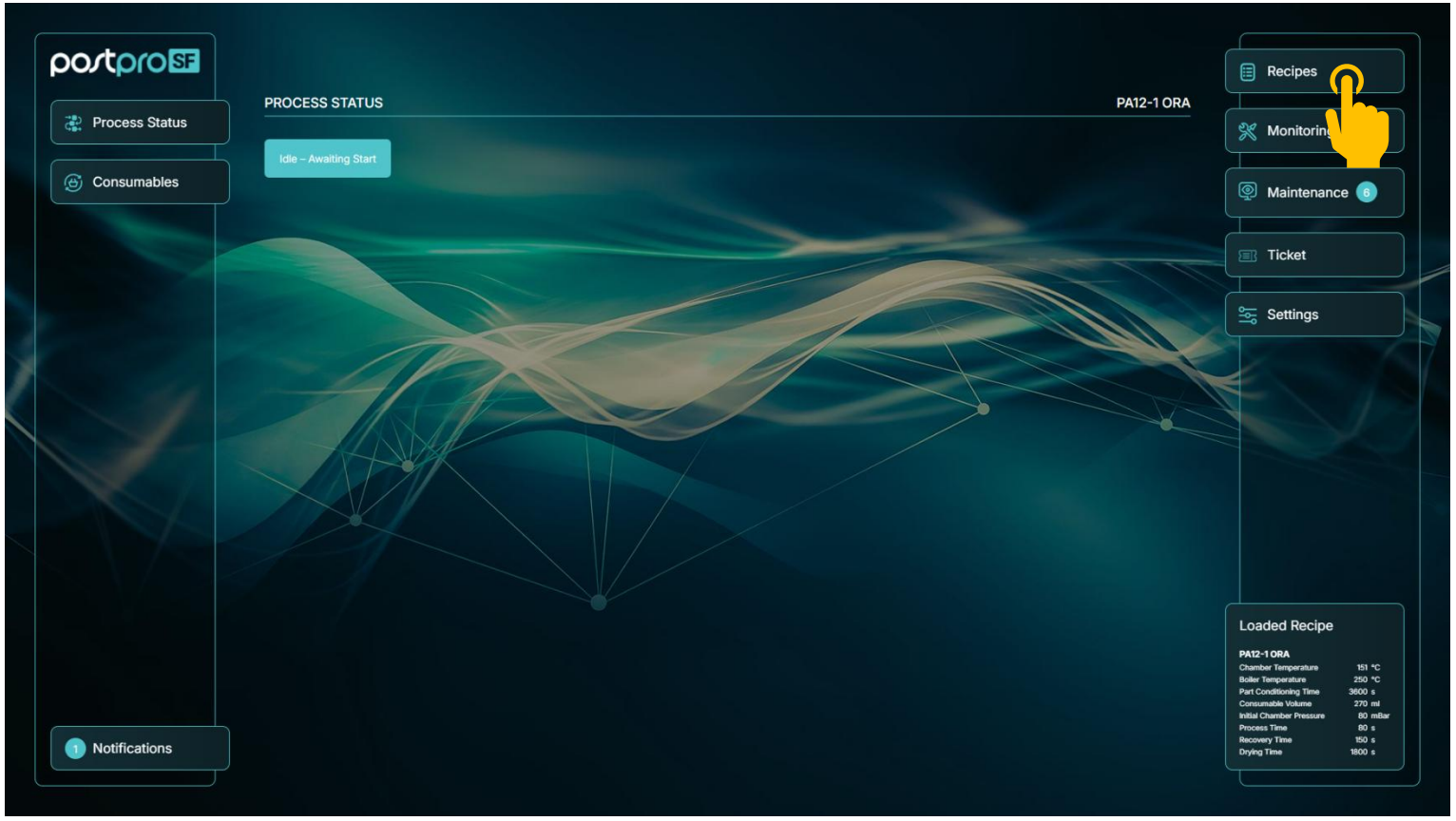


STARTING A RECIPE

Click on the “**Recipe**” button, as shown with the yellow hand icon.

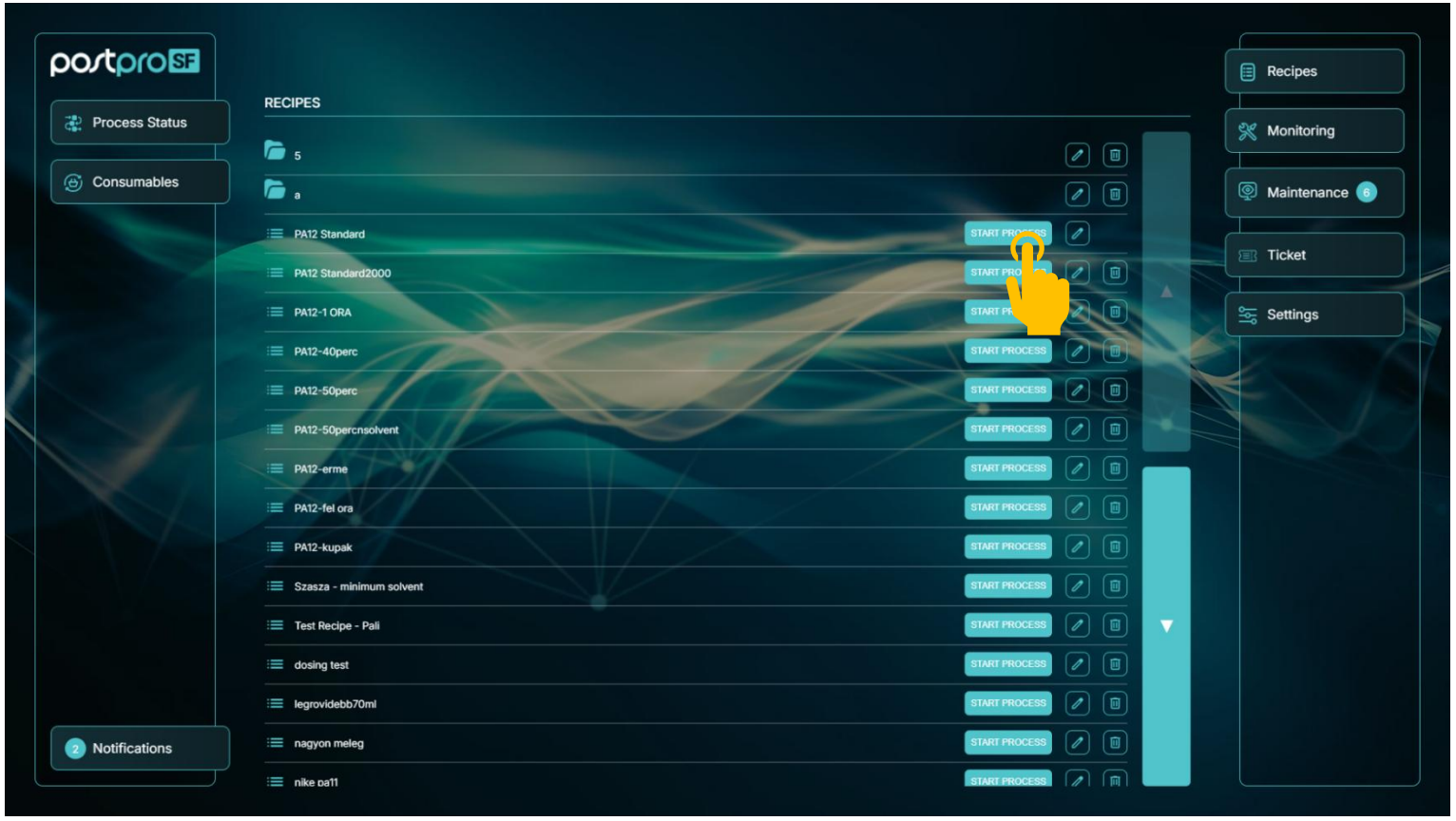
Important Notes:

Recipes – Access stored and process recipes. This menu is also used to start a process.



STARTING A RECIPE

Click on the “**Start Process**” button, found on the recipe name you previously saved, as shown with the yellow hand icon.



MACHINE INITIALIZATION

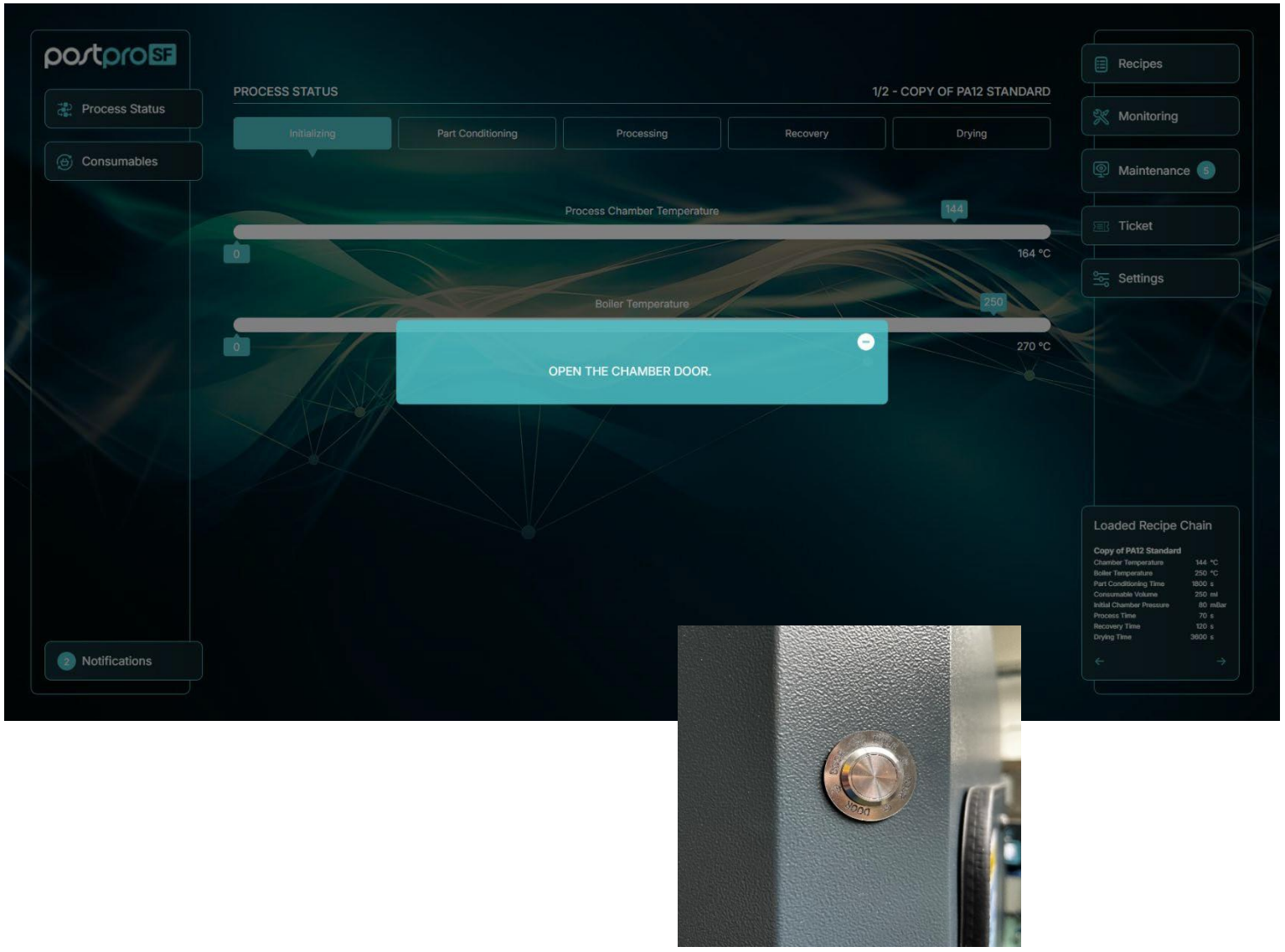
The chamber warms up, ready for the process to begin.



LOADING THE PARTS IN THE CHAMBER

When the machine is ready, press the two-hand buttons on each side of the door until the system asks you to load the parts.

ATTENTION! To avoid getting trapped, only one person should operate the door, and they should be at full arms length.



LOADING THE PARTS & DIFFUSERS IN THE CHAMBER

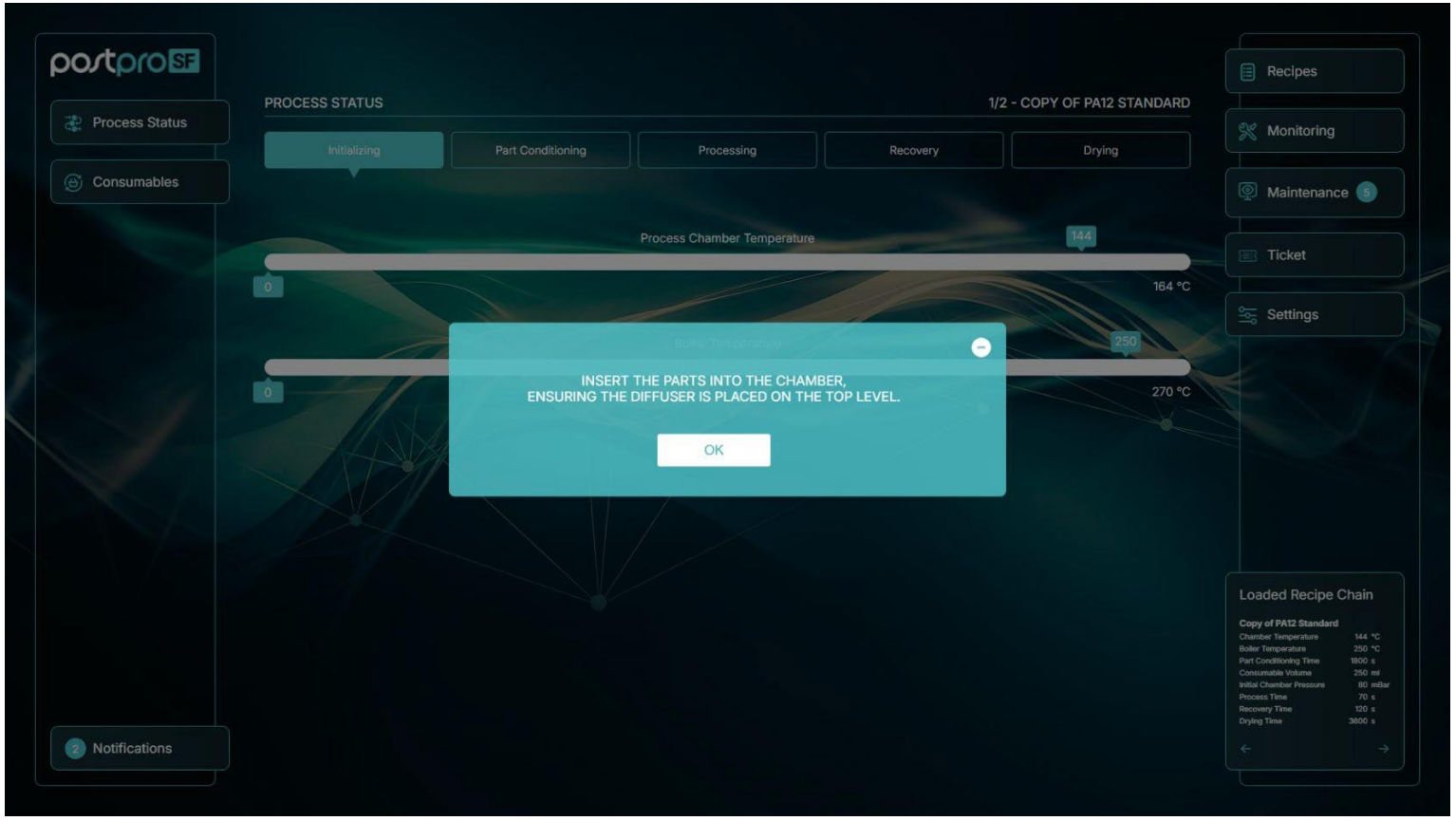
Slide the racks into the chamber carefully, keeping the correct clearances between the parts/walls and ensure the parts are securely fastened. Additionally install the diffuser/s as shown in the image.



LOADING THE PARTS IN THE CHAMBER

Press “**OK**” when all the racks have been loaded.

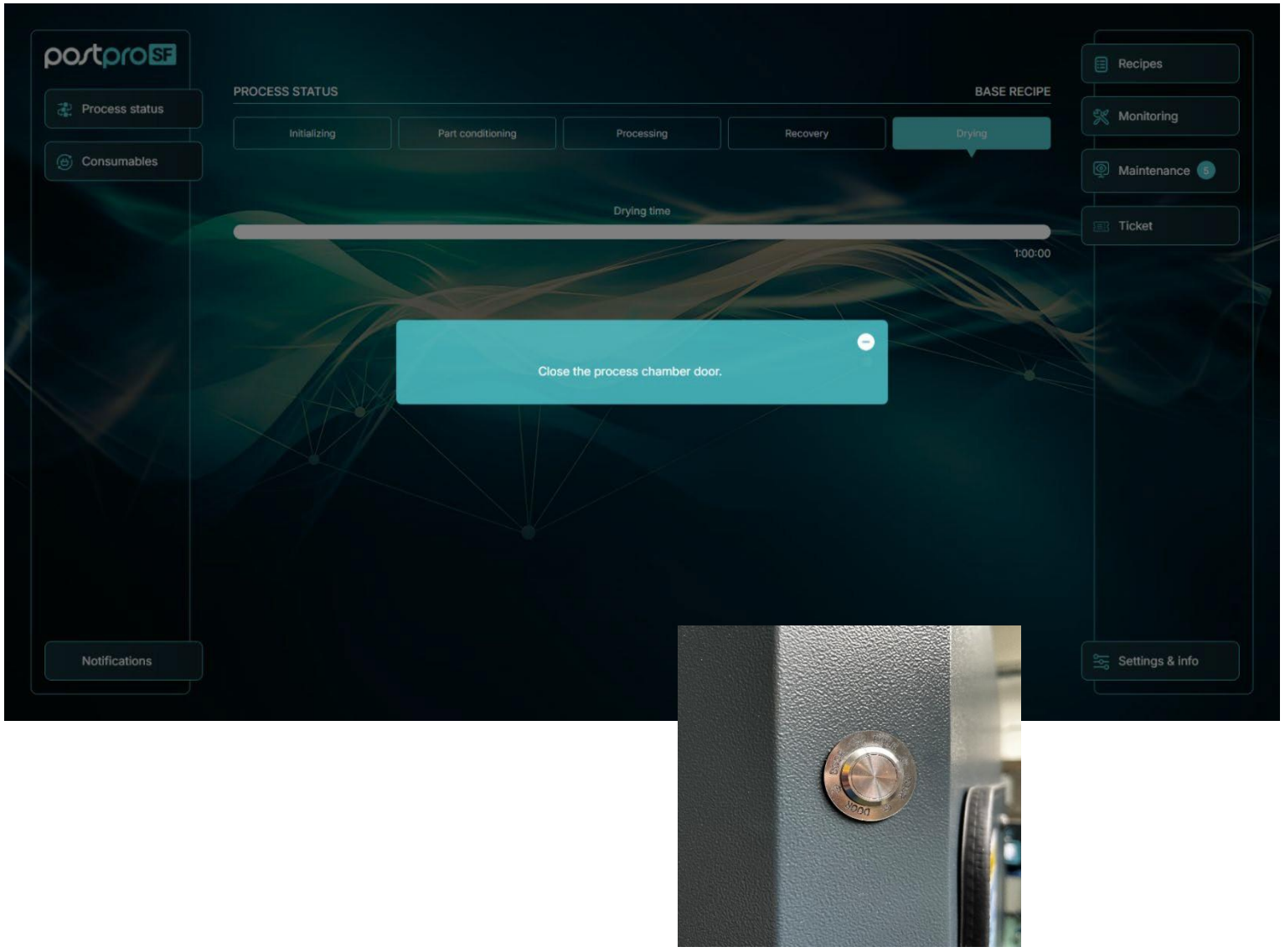
ATTENTION! Ensure to place the diffuser on the top rack in the chamber.



LOADING THE PARTS IN THE CHAMBER

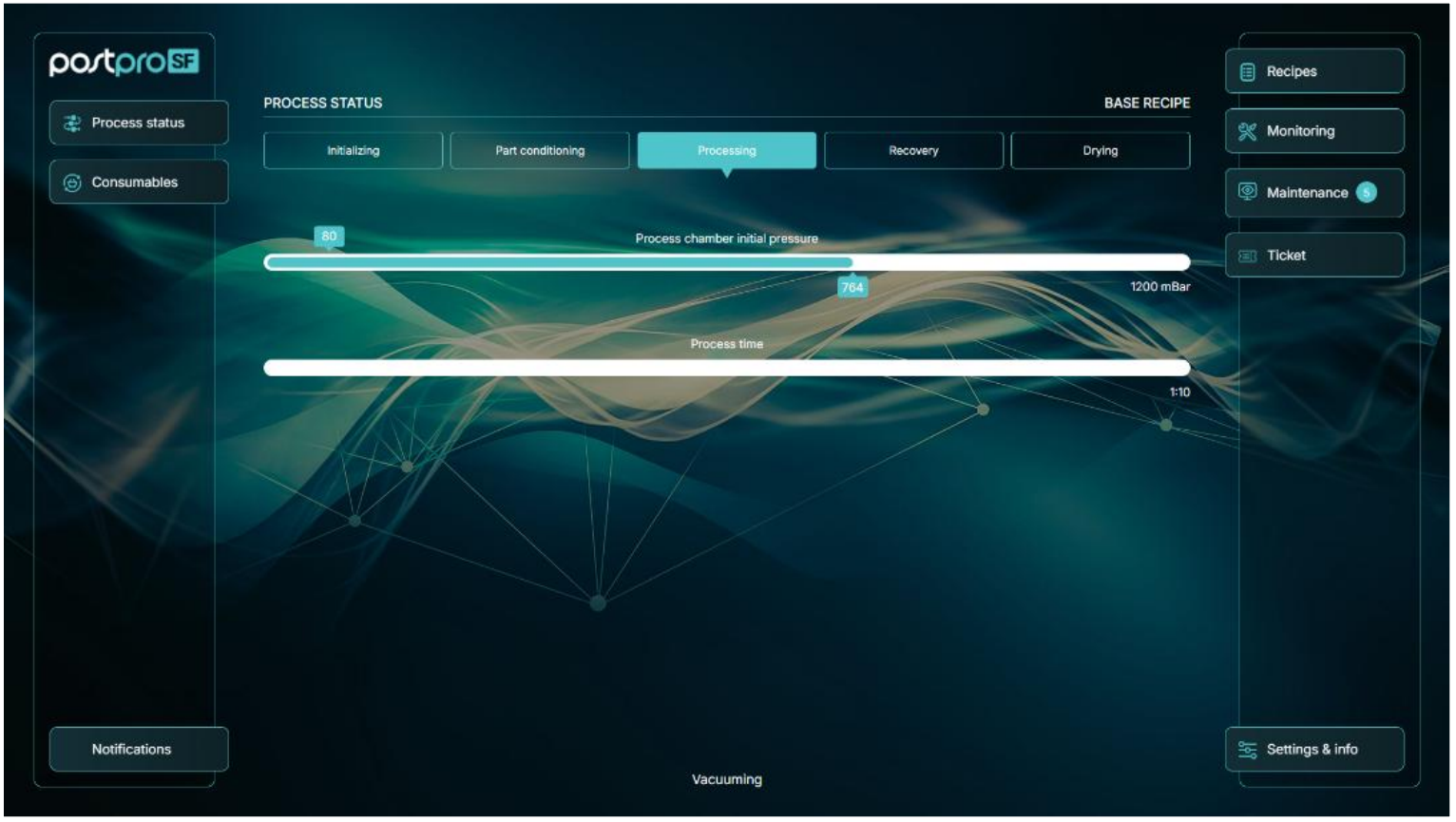
Press the two-hand door buttons again simultaneously to close the door, only release them when the message disappears to ensure it locks correctly.

ATTENTION! To avoid getting trapped, only one person should operate the door, and they should be at full arms length.



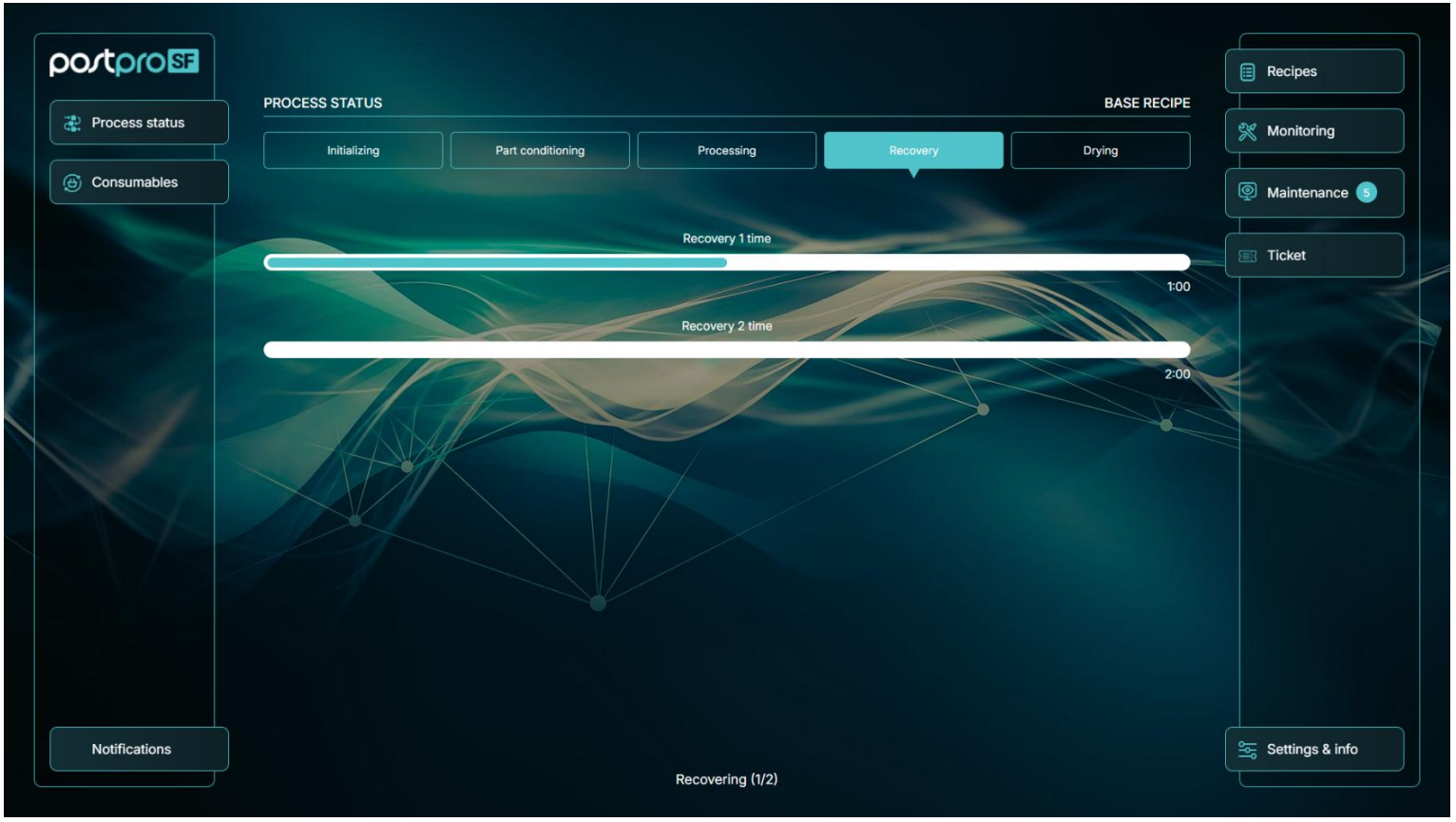
PROCESSING

The solvent is vaporized and injected into the chamber where it dissolves the part surface making it smooth and sealed.



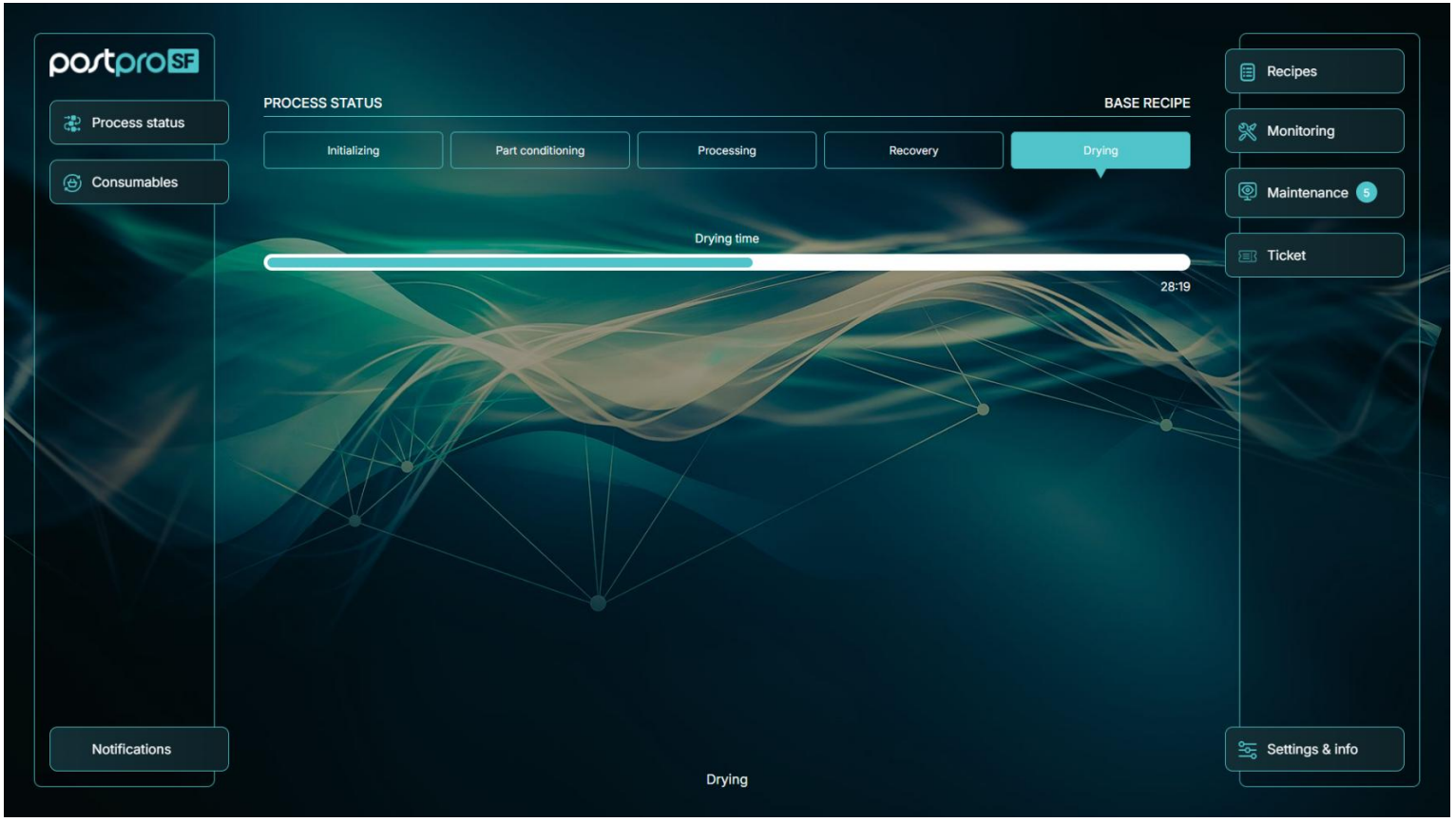
RECOVERY

Consumable is recovered from the chamber.



DRYING

Any remaining trace of solvent in the parts and processing chamber is removed

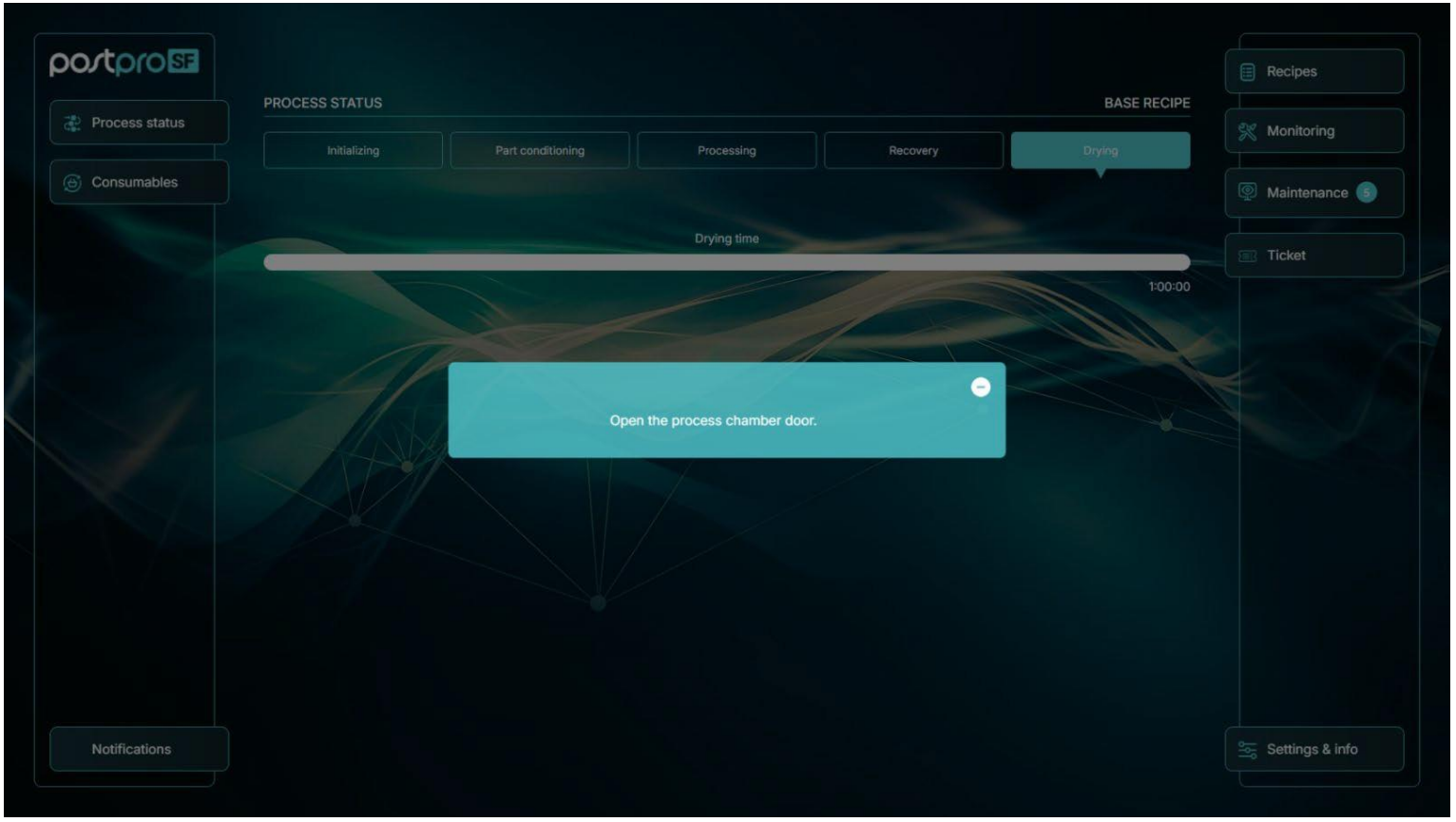


UNLOADING PARTS FROM THE CHAMBER

Machine prompt will appear on HMI, requesting the user to unload the parts located in the Chamber. Please unload parts from the chamber.

ATTENTION!
To avoid getting trapped, only one person should operate the door, and they should be at full arms length.

Please make sure you wear all the PPE before opening the door.

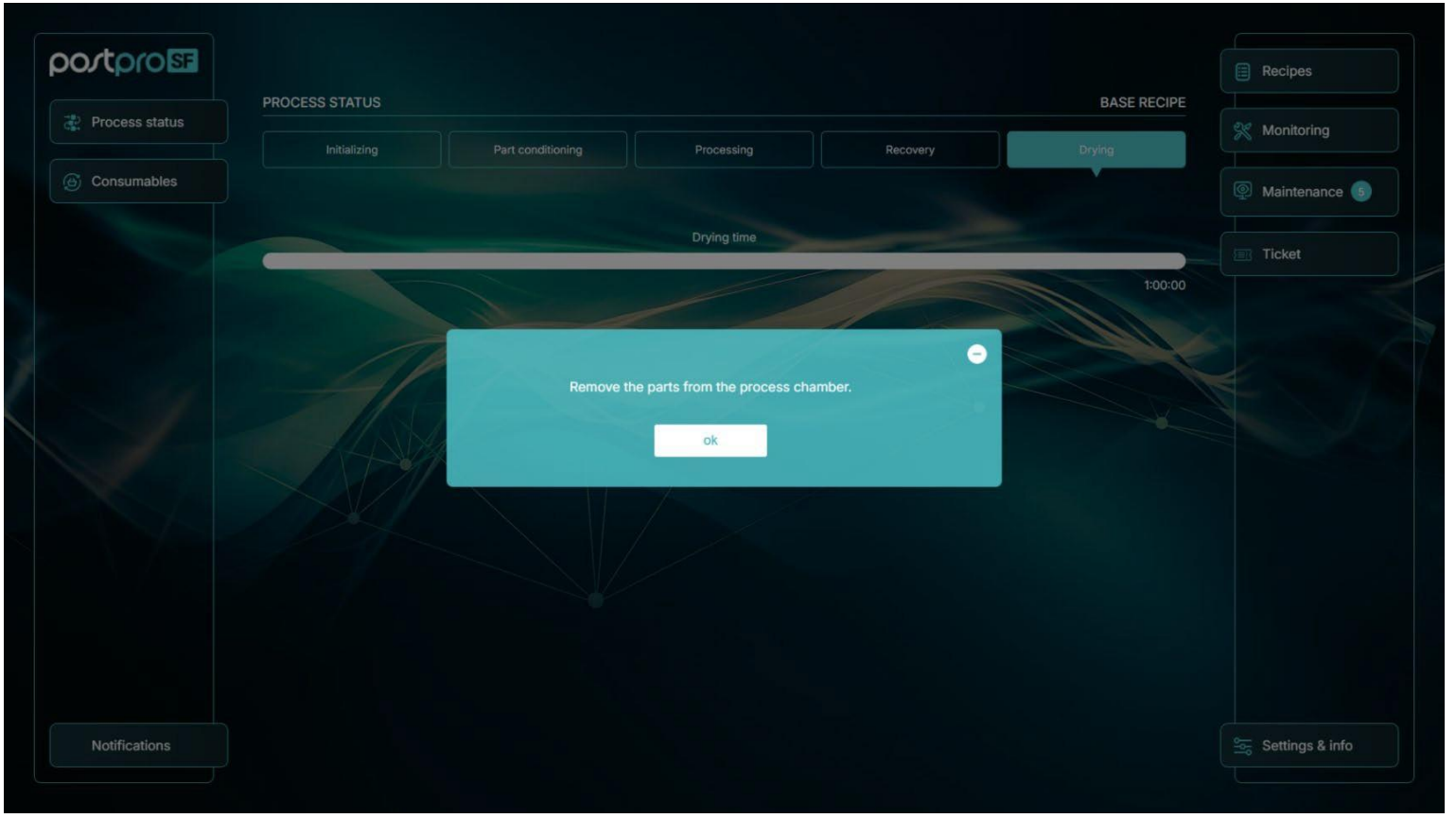


UNLOADING PARTS FROM THE CHAMBER

Unload the finished parts from the process chamber and press “OK”.

ATTENTION!
To avoid getting trapped, only one person should operate the door, and they should be at full arms length.

Please make sure you wear all the PPE before opening the door.



UNLOADING PARTS FROM THE CHAMBER

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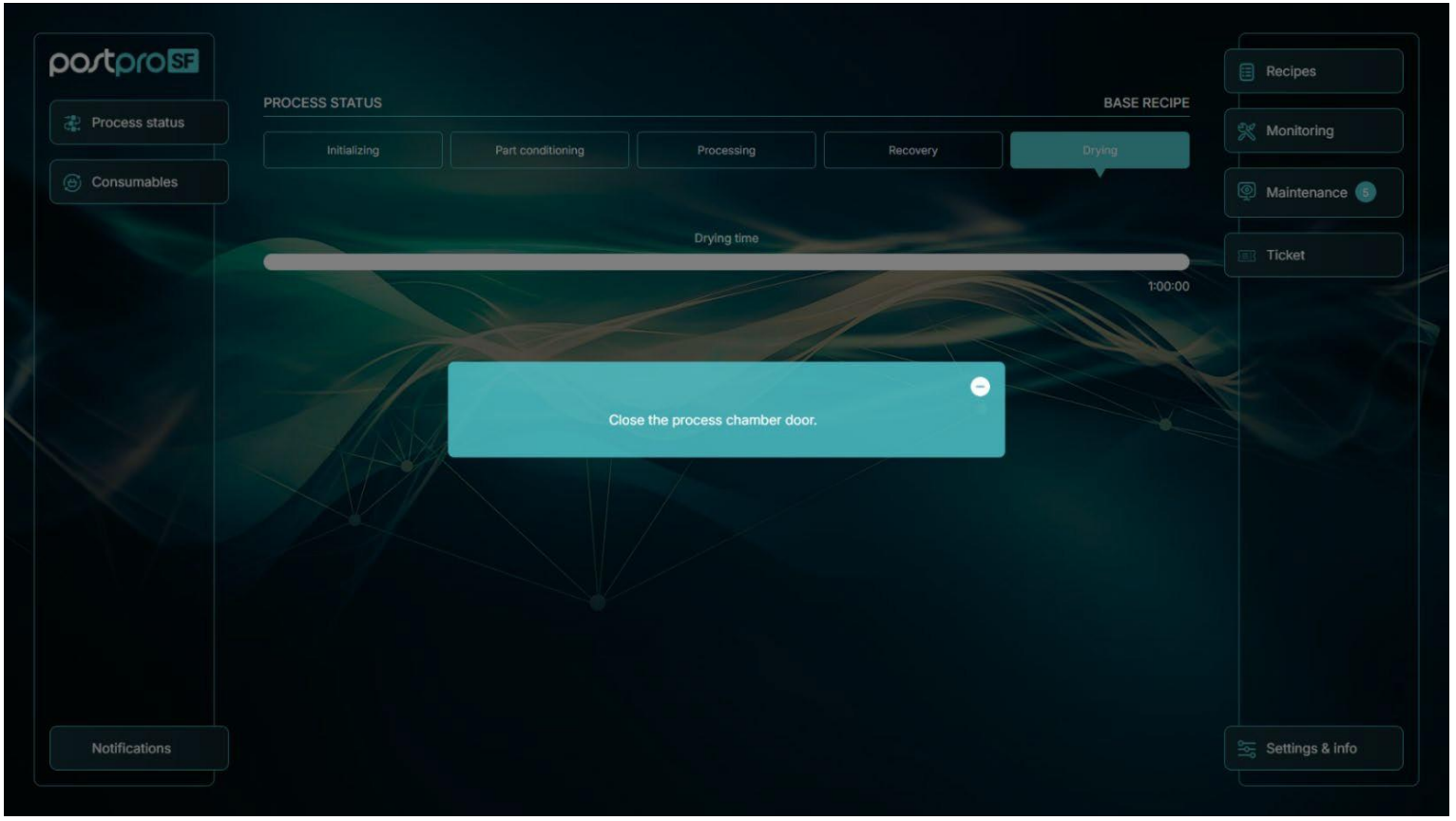


INSPECTING THE PARTS

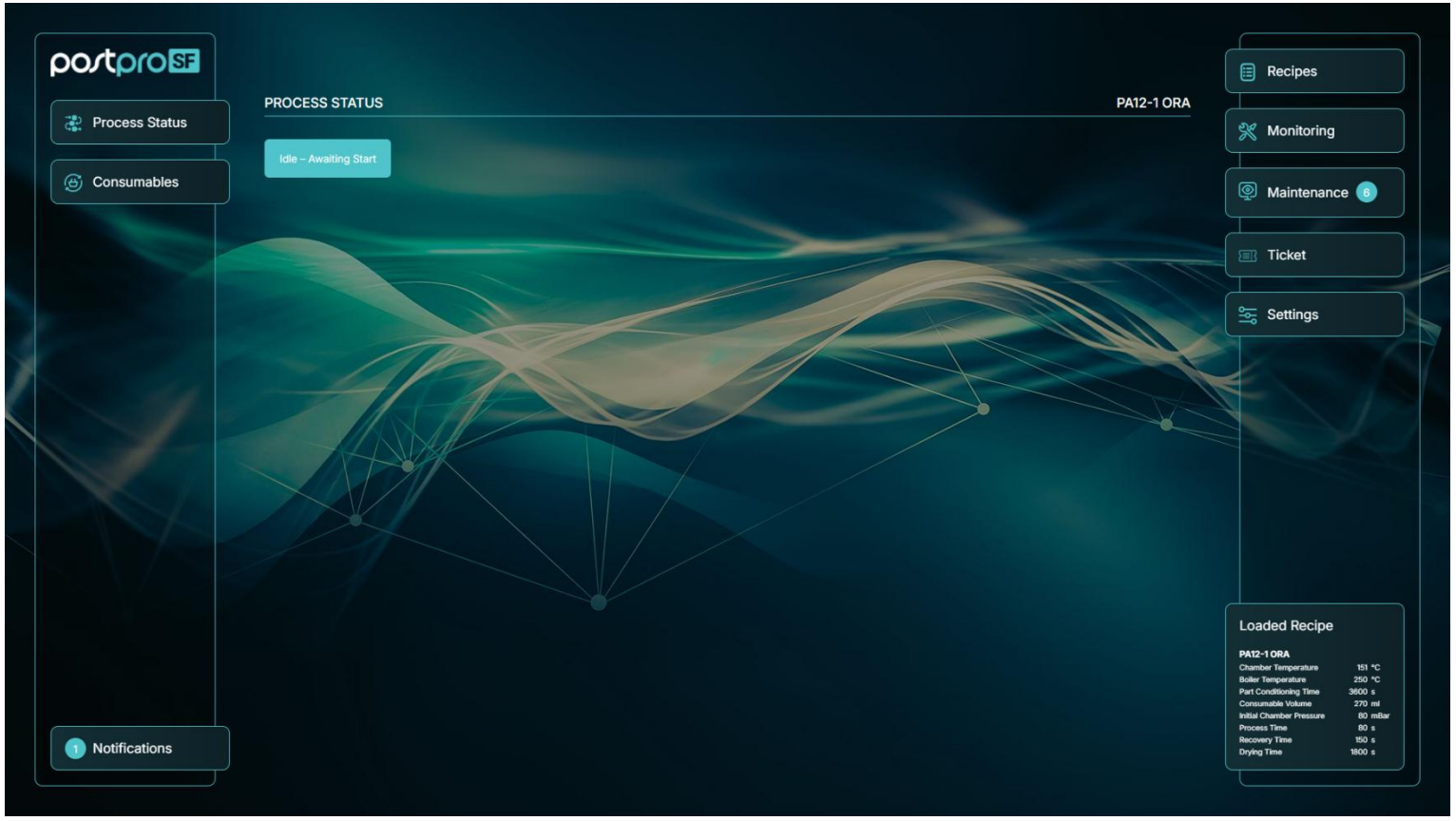
Please inspect the parts to check whether they meet the required surface smoothness and adjust the recipe accordingly if needed.

Should you need any support, please do not hesitate to contact us at support@amtechnologies.com.



END OF VAPOR SMOOTHING

If you wish to run another process, simply select the desired recipe and start again.



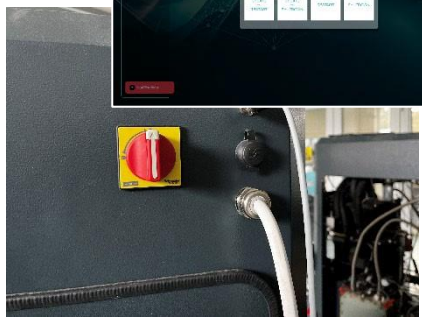
POWERING DOWN THE MACHINE.

POWERING DOWN THE MACHINE

To power down the system, press the On/Off Button at the front of the machine and select the relevant option on the screen.



Next, turn the isolator switch to the OFF position (on the back of the machine).



The system will then fully shut down. Due to the UPS, it can take 5 – 10 minutes to fully power down.



Make sure to switch OFF the external extractor once the SF System has fully powered down.



Thank You!

For more information contact AMT.

E-mail
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