(FASTRON.)[®] Model CH-305 Multi-Parameter Controls

WHY BUY THIS PRODUCT

Cost effective appliance design for manufacture

- Easy software reconfiguration for a variety of appliance platforms.
- Reduces labor at assembly by removing point-to-point wiring.
- Compact size optimizes appliance footprint.

Reduced customer support costs

- Adaptability and serviceability enabled by using (FAST.Edit)[®] software configuration tool.
- Electronic precision and durability eliminates need for recalibration; simple operation reduces operator error. Longer life than mechanical controls.

Additional Value Provided to Your Foodservice Customers

 Enhanced food quality, taste, appearance, and consistency as recipes become more complex and ease of use becomes paramount.

Innovatively Differentiate Your Products from the Competition

- Simple to use interface eliminates crew errors.
- Adaptability allows use across multiple appliances reducing crew training.
- Optional communications allows connectivity for HACCP reporting and to today's automated kitchen systems.

Product Features

- Robust parameter set configurable for multiple applications:
 - Configuration options include: Recipe time, set temperature, hold mode, steam, fan control, fan pulse, cool down, flex time, setback, damper, and more
- Easy to use touch-n-go programming of recipes/times
- Easy Across-the-Kitchen notification of appliance status
 - Standard large 7-segment display and bright LED status indicators
 - Ready, count down time, hold time, cook done, programming prompts
 - Actual temperature, set temperature, fan indicator
 - End-of-cycle audible alarms prompt action
- Analysis and diagnostics monitor alerts in the event of probe failure
- RoHS compliance reduces hazardous substances and meets all domestic and international standards



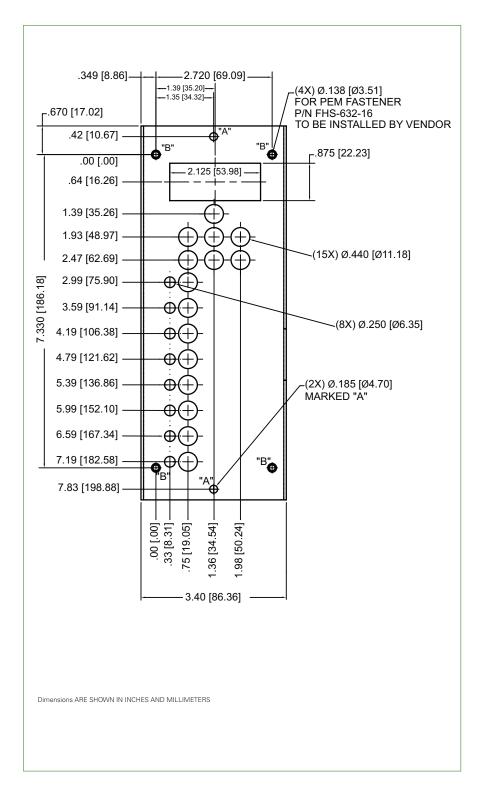
Reliable and precise mid-level electronic controller for applications that demand high operating temperatures.

Popular Appliance Applications

- Broilers
- Deck Ovens
- Conveyor Ovens
- Toasters
- Grills/Griddles
- Plus Other Applications

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SPECIFICATIONS

- Input Voltage: 24VAC, 50/60 HZ
- Power Consumption: 40VA Max
- Temp Probe (Analog) Inputs: Dual Input; (2) Type K Thermocouple
- Digital Inputs: (5) capable of handling 24VDC. Input to be Dry Contact switch closure.
- Output Options:
 - (2) SSR
 - (2) 24V Triac @ 1 Amp fused
 - (1) 24VDC relay driver
 - (1) 4-30 VDC motor output (2-30 MA)
- Audible Output Devices: Piezo 80 dB at 3 foot (.914 meters)
- Temp. Control Range: 200-1100°F (93.3-593.3°C)
- Temp. Offset: +/- 100°F (37.7°C)
- Temperature Control Type: ON/OFF
- Hysteresis: 2-50°F (-16.6-10°C)
- Temperature Accuracy: +/-10° @ 500-1100°F (260-593.3°C)
- Temperature Mode: Fahrenheit or Celsius
- Keys Rated for 10 million cycles
- User Interface:
 - (4) 7 Segment Red LED displays
 - (8) Tri Color LEDs(8) Product Keys
- Programming Keys: (5) Program, Up,
- Down, Left, Right Arrow keys
- Noise Spike Protection: 4000 Volt minimum (on timers and all properly installed controls)
- Environmental Operating Conditions: Ambient 158°F/70°C, 95% noncondensing humidity

ACCESSORIES

• Current Sensing Board: 216-80153-01

- **SHIPPING WEIGHT**
 - Approx. 1 lb. (.46 Kg)

ORDER INFO

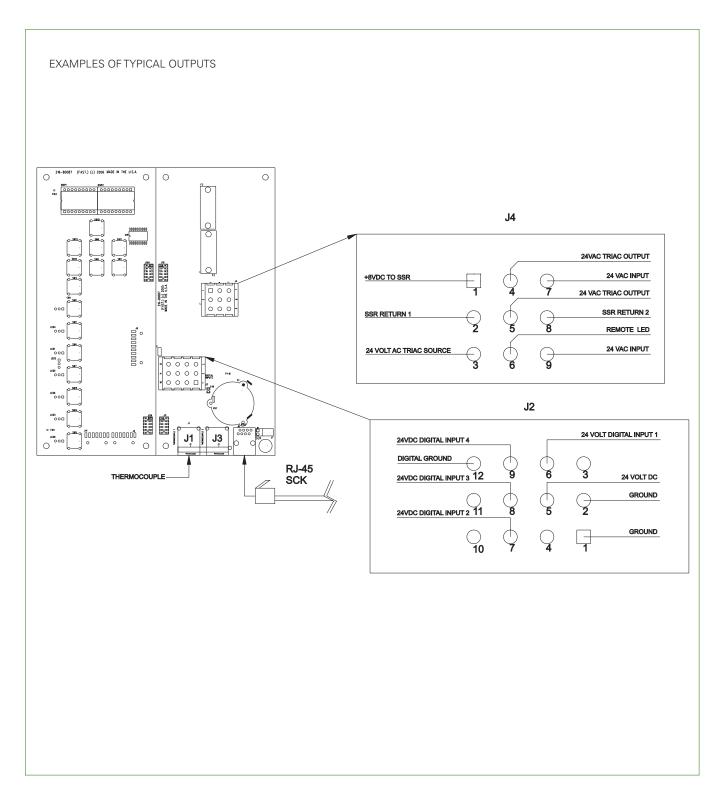
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Want to learn more about Kitchen Brains[™] products?

Visit our website to learn about additional controls for our appliance partners: **www.KitchenBrains.com**





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Family Applications

| Air Boilers | Bain Marie | Beverage Dispensing |
|-------------------|----------------|------------------------|
| Broilers | Buffets | Cheese Melters |
| Coffee Dispensing | Dishwashers | Drawer Warmers |
| Freezers | Fryers | Grills/Griddles |
| Holding Cabinets | Ice Machines | Jacketed Steam Kettles |
| Laundry Equipment | Marinators | Ovens (Combi, Micro) |
| Pasta Cookers | Product Mixers | Proofers |
| Refrigerators | Rethemalizers | Smokers |
| Steam Tables | Toasters | and Others |
| | | |

What They Do: One integrated solution for a variety of applications. These devices precisely track cook and hold time, maintain appliance temperature within a specified range that minimizes overshoot, and can be configured with many unique feature sets. The result is improved and repeatable food quality with increased yield, and safety that meets HACCP guidelines.

Position Within Kitchen Brains[™] Product Line: Mid-range price/performance solutions that are smarter due to application specific features.

Feature Highlights:

- Highly configurable and easy to use
- Versatile recipe programming
- Multiple, configurable outputs coordinated with timing functions
- A wide variety of features such as:
 - Flex and straight time cooking for improved food quality
 - Setback mode for energy conservation
 - Cycle counts and other diagnostics
 - Appliance efficiency test for optimal performance
 - Communications link to today's automated kitchens
 - And more



KITCHEN BRAINS Driven by (FAST.) Networked by SCK

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WARRANTY

Kitchen Brains warrants all new timers, computers, and controllers for 1 year from the date of purchase including computers, controllers, and timers. Kitchen Brains warrants all other items for a period of 90 days unless otherwise stated at the time of purchase.

PATENTS

The products manufactured by Kitchen Brains are protected under one or more of the following U.S. Patents: 5,331,575 5,539,671 5,711,606 5,723,846 5,726,424 5,875,430 6,142,666 6.339.930 6,401,467 6,581,391 7,015,433 7.650.833 7.877.291 8.060,408

Plus foreign patents and patents pending. Plus licensed patent 5,973,297

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