Vision Series Model LVVC Multi-Process Controls

WHY BUY THIS PRODUCT

Cost effective appliance design for manufacture

- Easy software reconfiguration for a variety of appliance platforms and applications
- Reduced SKUs across multiple appliances from a multi-configurable control
- Allows complex multi-function operations to be accomplished automatically

Reduced customer support costs

- Enhanced food quality, taste, appearance, and consistency as recipes become more complex and ease of use becomes paramount
- Adaptability and serviceability enabled by using (FAST.Edit)[®] software configuration tool
- Advanced diagnostics enhance appliance troubleshooting

Additional Value Provided to Your Foodservice Customers

• Enhanced food quality, taste, appearance, and consistency for complex applications where ease of use becomes paramount

Innovatively Differentiate Your Products from the Competition

- Extensive list of optional software features
- Simple to use interface and graphical VFD (Vacuum Fluorescent Display) eliminates operator 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

- Save energy dollars and prolong appliance life with exclusive Kitchen Brains[™] features such as Setback, SMS (Service Maintenance Scheduling), auto repair alarm, and more
- Two versions for your choice of operating simplicity: (FAST.Nav)[™] programming keys or an encoder knob
- Multiple appliance configurations and tuning parameters software selectable
- Programmable duty cycle flexibility to monitor and manage multiple processes:
 - Time, temperature, motor control, dampers, circulating pumps, solenoids, actuators, broiler, clean mode, detergent dispensing, plus many more
- Product and action alarm names are selectable from either a built-in library or entered manually
- Flexible design allows for a universal design platform across multiple customers/appliances through feature selection such as (FAST.Flex)[™] time, comprehensive diagnostics, and communications
- Bright multi-character graphical VFD Display eases operation and supports multiple languages
- Optional real-time clock

Reliable and precise premium performance multi-process control with extensive input / output capability to meet your most complex control requirements. Delivers a longer life in extremely demanding environments.

(Encoder version shown)

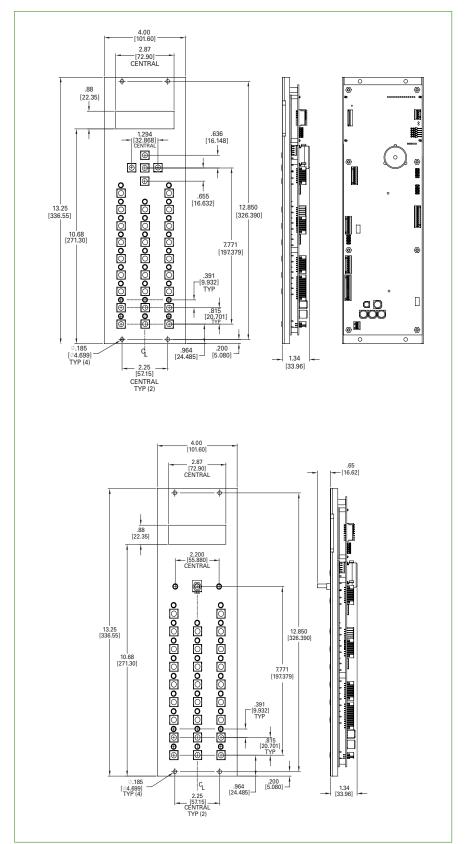
Popular Appliance Applications

- Broilers
- Convection Roast & Hold Ovens
- Conveyor Ovens
- Deck Ovens
- Fryers
- Grills
- Microwave / Combi / Convection Ovens
- Plus Other Applications

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Multi-Process Controls



SPECIFICATIONS

- Input Voltage: 24VAC
- Power Consumption: Not to Exceed
 40VA
- Temperature Input Probes: Thermistor & RTD; 100K, 1K RTD up to (7)
- Inputs: Up to 6 Analog, 11 Digital
- Outputs: (8) 24VDC Relay
- Audible Output Devices: Piezo 75 dB @ 3 ft. (0.91 Meters)
- Temp Control Range: 32°F to 550°F (0°C to 287.7°C)
- Temp Offset: Typically +/- 50°F (10°C)
- Temperature Control Type: ON/OFF
 or SmartStat
- Hysteresis: Typically 0°F to 10°F (-18°C to -12°C)
- Temperature Accuracy: +/- 2 degreesTemperature Mode(s): Fahrenheit
- or Celsius
- Visual Display: Graphical VFD
- LED Life Rating: 50,000 Hours
- User Interface: Multiple user interface display board options available
- Keys: System and Programming
- Keys Cycle Rating: 1 Million
- Display Range Time: 0-99:59
- Time Display: HH:MM , MM:SS
 Noise Spike Protection: 4000 Volt minimum (on timers and all properly installed controls)
- Environmental Operating Conditions: Ambient 158°F/70°C, 95% noncondensing humidity

SHIPPING WEIGHT

• Approx. 4 lbs. (1.81 Kg) each

ACCESSORIES

Daughter Boards: SIB-2020 & SIB-810

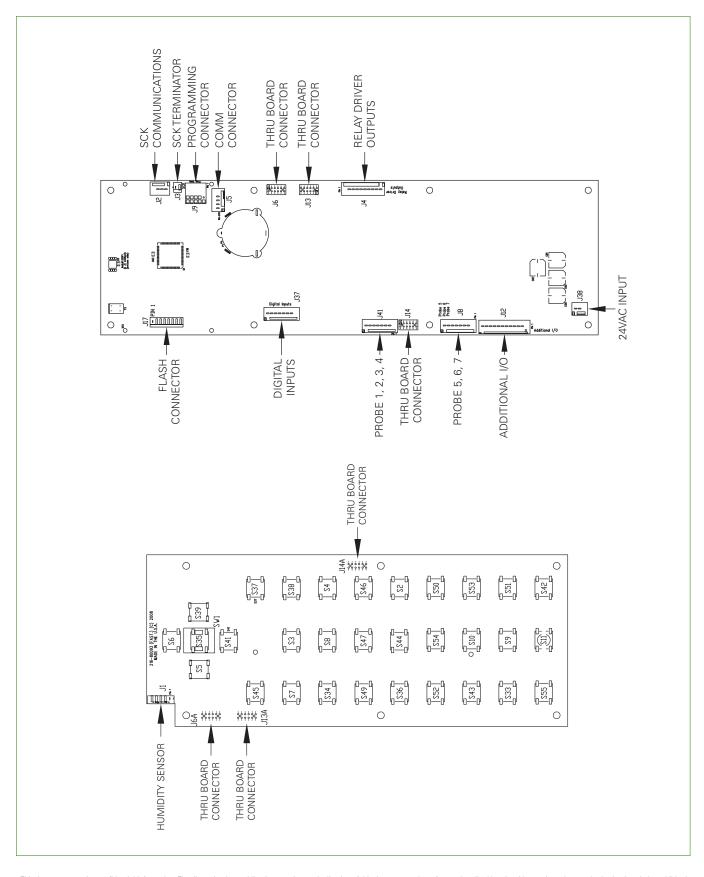
ORDER INFO		
Part Number	Description	Case Qty
231-60205-XX	LVVC	10

DIMENSIONS ARE SHOWN IN INCHES AND MILLIMETERS

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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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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

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: Multi-Process controls provide an integrated approach for kitchen crews to be effective in managing the most sophisticated appliances with ease. Multiple input/output functions for consistent and repeatable high food quality and safety are managed by this control family with minimal operator interface.

Position Within Kitchen Brains™ Product Line: Premium Performance Solutions.

Feature Highlights:

- Manage multiple processes / inputs & outputs
- Highly configurable and easy to use
- Multiple configurable outputs coordinated with timing functions
- · Cook lockout ability
- SMS (Service Management System)
- Recipe profiling and stage management
- Auto appliance diagnostics
- Easily configurable with custom features added on demand
- Setback mode for energy conservation
- · Communications link to today's automated kitchens

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