# Universal Control Module

# UCM-300





Enjoy complete control in your kitchen with Renau's Single Wire Communication Universal Control Module (UCM) 300. With our custom-tailored controller, anything you can imagine, we can control. Specifically designed with the food industry in mind, Renau's UCM- 300 Universal Control Module combines with any of our Hybrid Micro Controllers to easily adapt to any situation your kitchen equipment or foodservice application requires.

The UCM-300 is an intuitive display interface device that is aesthetically pleasing and can be placed virtually anywhere on industrial equipment. Using Renau's Single Wire Communication Network, the UCM-300 connects to Renau's compact, yet very powerful patented Hybrid Micro Control Series process controllers to power even the most intensive and demanding applications. Operators and customers see a sleek, elegant display that can easily be mounted anywhere on the appliance, from door panels and edges to frames and more, eliminating expensive, complicated harnesses while keeping the process controller out of sight within the controlled equipment.

Energy efficiency comes from the unique design and custom programming of the UCM-300. Based on customer specifications, the controller's Power Down Mode allows for a specified amount of time to elapse before it sets the processor or any other component that is not actively being used to sleep mode, saving power and money, but also keeping the unit functioning and ready to return to full power at

#### Dimensions:

• 4.75"W x 5.825"H x 0.475"D

#### Features:

- Several Display Options (7-Segment LED, 14-Segment LED, 16x2 LCD, or 256x64 Graphic OLED Display)
- Several Interface Options (All Push Button, Push Buttons and Knob, or Push Buttons and Touch Wheel)
- 4 Dedicated Function Buttons
- Onboard Buzzer
- Operating Temperature: 0-80°C (32-176°F)

## Wide range of applications:

 Ideal for commercial foodservice equipment such as ovens, food warming/ holding cabinets, fryers, refrigeration equipment, steamers, industrial machines, and more. a moment's notice. Additionally, the controller is very accurate and keeps temperatures strictly within the user specified ranges. Not only does this improve the quality of the food product being made, but it also prevents unnecessary power from being used.

The easy-to-use interface simplifies operator training and reduces the amount of time necessary to carry out processes. Available with all bush button, push button and knob, or push button and touch wheel interface options, the UCM-300 Series can fit any application. All interface options have 4 dedicated buttons for easy access to the controller's Time, Recipe, Temperature, and Menu functions and fully support Day Part Programming.

Fully-customizable warning lights alert operators to any errors or potential problems, while built-in fault detection quickly and clearly identifies the cause of the error, cutting down on both valuable troubleshooting time and food waste. Easily upgradeable and reprogrammable, our process controllers easily allow new menu items to quickly be added as soon as they become available.

Designed with the foodservice industry's harsh environments specifically in mind, the UCM-300 is fully encapsulated for outstanding protection from extreme temperatures, humidity, and shock. Designed and manufactured in the USA, all Renau products are rigorously tested and come with an extended three year warranty.

#### Benefits:

- Durable and reliable.
- Simple, inexpensive installation.
- Requires minimal panel space.
- Fast, convenient user-interface.
- Fully-encapsulated for maximum protection in harsh environments
- Low power consumption.
- Easily upgradeable and scaleable.

### Warranty:

• Every Renau product is thoroughly tested at numerous stages of production and comes with an extended three (3) year warranty.

We do more than design. We invent.

