

Universal Hybrid Process Controller

UHC-705



Give yourself complete control in your kitchen with Renau's Single Wire Communication Universal Hybrid Control Module (UHC) 705. With our custom-tailored controller, anything you can imagine, we can control. Specifically designed with the food industry in mind, Renau's UHC-705 Universal Hybrid Control Module combines our innovative, easy-to-use interface devices with our powerful hybrid process controller technology in one compact, high-performance unit. The UHC-705 belongs to our UHC-700 Series, making it a part of Renau's most powerful, most functional, and most energy-efficient controller family to date. With so many features and benefits, the UHC-705 easily adapts to any situation your kitchen equipment or foodservice application requires.

Using Renau's patented hybrid technology for superior equipment performance and unrivalled operating life, the UHC-705 has both a bright 256x64 Graphic OLED Display and our Push Buttons and Knob interface that allow it meet any application or requirement. The UHC-705 is aesthetically pleasing and can be placed virtually anywhere on industrial equipment. Operators and customers see a sleek, elegant unit that can easily be mounted anywhere on the appliance, from door panels and edges to frames and more, eliminating expensive and complicated harnesses.

Energy efficiency comes from the unique design and custom programming of the UHC-705. Based on customer specifications, the controller's Power Down Mode enters into an energy-saving sleep mode until full power is needed.

The easy-to-use interface simplifies operator training and reduces the amount of time necessary to carry out processes. The UHC-705 boasts 5 Quick Recipe

buttons and fully supports Day Part Programming with up to 5 distinct Day Parts, making operator training simple and use even simpler.

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.

Renau's custom Windows Programming functionality insures that the UHC-705 can easily be updated and reprogrammed as often as necessary to meet the ever-changing requirements of your specific application, with 9 steps and support for up to 100 recipes.

Designed with the foodservice industry's harsh environments specifically in mind, the UHC-705 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.

Windows programming:



Easily upgradeable and fully reprogrammable, the UHC-705 allows recipe menus and system configurations to be quickly updated through the mediation of Renau's Universal Host Adaptor (UHA) and custom Windows-based software, which allows for the creation of custom recipe menus, warning alarms, and system configurations that can be stored on an authorized user's hard drive for future use and reference or, for larger organizations, e-mailed to a remote colleague. When it comes time to update the system, simply save the desired file onto a USB flash drive and reprogram the UHC-705 with the use of a Renau UHA Series Adaptor.

Dimensions:

- 7.9"W x 3.145"H x 1.492"D

Features:

- 256x64 Graphic OLED Display
- Push Buttons and Knob Interface
- 5 Quick Recipe Buttons
- Onboard Buzzer
- 1A TRIAC Output
- 2 16A Hybrid Relays + 1 20A Hybrid Relay
- 3 Temperature Sensor Inputs + 1 Current Sensor Input
- Operating Temperature: 0-80°C (32-176°F)

Warranty:

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

Benefits:

- Patented hybrid technology drastically extends product life while reducing maintenance/replacement costs and waste.
- 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.

Wide range of applications:

- Ideal for commercial foodservice equipment such as ovens, food warming/holding cabinets, fryers, refrigeration equipment, steamers, industrial machines, and more.

We do more than design. We invent.

RENAU

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Designed and manufactured in the U.S.A.