

# HMC-2

## HYBRID MICRO CONTROLLER MODULE



### FEATURES:

- 1 x 18Amp 250V Hybrid Output
- 1 x 1Amp TRIAC Output (optional)
- 1 Temperature Sensor Input
- Regulated 5VDC Output
- 120VAC Input
- Operating Temperature: 0-80°C (32-176°F)

### BENEFITS:

- Durable and reliable.
- Simple, inexpensive installation.
- Eliminates expensive, complicated wiring harnesses.
- Compatible with any Renau Single Wire Communication interface.
- Fully-encapsulated for maximum protection in harsh environments
- Low power consumption.
- Easily upgradeable and scaleable.

### DIMENSIONS:

3.51"L x 1.53"W x 1.49"H

### WARRANTY:

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

### WIDE RANGE OF APPLICATIONS:

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



**Introducing** Renau's HMC-2 advanced Hybrid Micro Controller Module featuring Renau's Single Wire Communication Network. This powerful controller can be programmed to meet any requirement and our patented hybrid relay technology offers the ultimate in reliability. With our custom-tailored controller, anything you can imagine, we can control.

Specifically designed with the food industry in mind, Renau's HMC-2 Hybrid Micro Controller Module combines with any of our interface devices to easily adapt to any situation your kitchen equipment, refrigeration, or foodservice application requires.

With a compact, durable design, the HMC-2 replaces conventional multi-part controllers with a single microprocessor-based control that significantly increases reliability and product life while reducing the end-user's labor, maintenance, and inventory costs.

Using Renau's Single Wire Communication Network, the HMC-2 connects to any of Renau's compact, intuitive user-interface displays to power even the most intensive and demanding applications. Operators and customers see a sleek, elegant display that can be mounted anywhere on the appliance, from door panels and edges to frames and more, eliminating expensive, complicated harnesses while keeping the HMC-2 out of sight within the controlled equipment.

Energy efficiency comes from the unique design and custom programming of the HMC-2. With extremely accurate controls for digital temperature, water level, water flow, timers, and processes integrated right inside, the HMC-2 requires very little power but offers exceptional performance.

Despite its small size, built-in fault detection quickly and clearly identifies the cause of the error, cutting down on both valuable troubleshooting time and food waste. If a possible problem is detected, fully-customizable warning lights on the display interface alert operators to any errors or potential problems.

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 HMC-2 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.

# RENAU®

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*"We do more than design. We invent"*

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