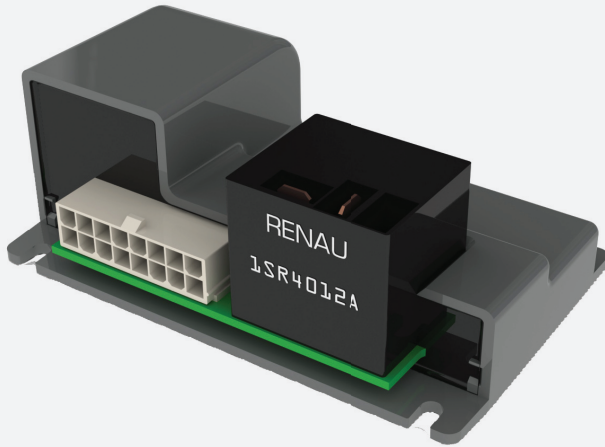


HMC-33

HYBRID MICRO CONTROLLER MODULE



SINGLE WIRE
COMMUNICATION



HYBRID

FEATURES:

- 1 x 30Amp 250V Hybrid Relay
- 5 1A TRIAC Outputs (3 Inductive, 2 Resistive)
- 1 Temperature Sensor
- 1 Liquid Level Sensor
- Logic Auxiliary Input/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:

4"W x 2.53"H x 1.45"D

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.



REGISTERED COMPANY
Chatsworth, California USA

Command complete control in your kitchen with Renau's Single Wire Communication HMC-33 Hybrid Micro Controller Module. With our custom-tailored controller, anything you can imagine, we can control. Specifically designed with the food industry in mind, Renau's HMC-33 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-33 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-33 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-33 out of sight within the controlled equipment.

Energy efficiency comes from the unique design and custom programming of the HMC-33. With extremely accurate controls for digital temperature, water level, water flow, timers, and processes integrated right inside, the HMC-33 requires very little power but offers a lot of 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-33 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®

9309 Deering Ave. Chatsworth, CA 91311 USA
Phone: (888) 341-9500 Fax: (818) 341-8063

www.renau.com info@renau.com

"We do more than design. We invent"

Specifications are subject to change without notice. The products manufactured by RENAU are protected under one or more of the following U.S. Patents: 6,850,850 6,816,670 6,636,772 6,546,944 6,214,239 5,835,993 4,943,706 4,849,098 and other patents pending. Designed and manufactured in the U.S.A.

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