



### FEATURES:

- Fixed or adjustable temperature setting
- Standard temperature control ranges covering -40°F to +450°F
- Variety of power inputs and outputs

### BENEFITS:

- Highly accurate, repeatable and reliable electronic control
- Easy to use and install
- High power output capability
- Custom temperature ranges available
- Interchangeable probes

### DIMENSIONS:

2.35"W x 2.6"H x 1.168"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 refrigeration applications, coolers, industrial machines, warmers, holding cabinets, ovens, fryers, and more.

**Accuracy, versatility, reliability and value** are the premises behind Renau's PDT-10 Low Cost Digital Thermostat. Specifically designed with the foodservice industry in mind, Renau's PDT-10 is a simple, inexpensive open-board microprocessor-based controller that can be used in any foodservice industry application.

Using advanced Surface Mount Technology (SMT) production methods, Renau's PDT-10 is compact, functional, and affordable. Measuring only 2.35"W x 2.6"H x 1.168"D, the PDT-10 can be placed virtually anywhere on or inside the controlled appliance. Installation is fast, simple, and inexpensive thanks to the PDT-10's integrated mounting bracket which allows secure installation with only two screws.

By replacing traditional, failure-prone controllers with a much more reliable microprocessor-based controller, the PDT-10 is a powerful thermostat that you can count on to work reliably time and time again. At the same time, a variety of configuration options also allows unparalleled versatility with a very low cost of ownership.

Highly accurate and featuring interchangeable sensors, the PDT-10 uses a thermistor sensor that is available in a wide-range of configurations that allows it to be custom-tailored for any application. This precise thermostat can be used to easily, precisely control heating and cooling in foodservice industry applications that include ovens, warmers, product holding cabinets, coolers, refrigerators, basic commercial cooking and preparation appliances and much, much more. From freezing to frying, the PDT-10's standard temperature range of -40°F to +450°F allows it to control the temperature of your industrial foodservice equipment faster, easier, and less expensively than other, traditional thermostats that typically cost much more.

Even if your application demands temperatures beyond the standard temperature range, the versatile PDT-10 can be fully-customized with custom temperature ranges and a wide selection of interchangeable probes and sensors. All this makes the affordable PDT-10 an ideal replacement for any temperature bulb or capillary controller, or for any new application!

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"*