



FEATURES:

- 5 Push Buttons
- 5 LEDs
- 16x2 LCD Display
- Operating Temperature: 0-80°C (32-176°F)

BENEFITS:

- Durable and reliable.
- Simple, inexpensive installation.
- Requires minimal panel space.
- Simple, easy-to-use interface.
- Fully-encapsulated for maximum protection in harsh environments
- Low power consumption.
- Easily upgradeable and updateable.

DIMENSIONS:

3.8"W x 2.6"H x 1.3"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.

Control anything in your kitchen or foodservice industry environment with Renau's compact, custom-tailored UCM-05 Universal Control Module. With our UCM-05, anything you can imagine, we can control. Specifically designed with the food industry in mind, Renau's UCM-05 Universal Control Module combines with any of our Hybrid Micro Controllers to easily adapt to any situation your kitchen equipment or foodservice application requires.

Renau's UCM-05 Universal Control Module has been specifically designed to be compact and extremely easy to use. Featuring a universal programmable menu and backlit alpha-numeric LCD display, the UCM-05 can easily hold numerous machine program functions, providing OEM's and equipment operators with the operational advantage of being able to use a single controller for all their needs. This eliminates the high inventory costs with having numerous, limited controllers that only work for a single product.

Renau's UCM-05 features uncompromising accuracy that combines state-of-the-art technology and quality. It replaces the conventional multi-part controller with a single microprocessor-based control that significantly increases reliability. Its superior power and multi-function capabilities are packed into a compact unit utilizing SMT (surface mount technology) assembly techniques.

The UCM-05 includes controls for digital temperature, water level and flow, timers, and processes. Each of these controls is very simple to configure and use, making both operator training and daily use a breeze. In addition, it employs the latest software and diagnostics for superior performance and reliability. Plus, the unit is fully re-programmable, allowing authorized users to quickly, easily change or update the software, extending operating life and slashing replacement costs.

Renau designed the UCM-05 around OEM needs for efficiency, product safety, and user productivity. This includes accurate temperature controls to insure food safety, a simple, user-friendly interface that allows machine operators to save valuable time.

Designed with the foodservice industry's harsh environments specifically in mind, the UCM-05 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"

