



FEATURES:

- 7" SVGA TFT Display
- Glove-Safe Capacitive Touchscreen Control Interface
- Operating Temperature: 0-75°C (32-176°F)

BENEFITS:

- 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.

DIMENSIONS:

8.22"W x 5.52"H x 0.86"D

WIDE RANGE OF APPLICATIONS:

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

Our revolutionary flush mount 7" SVGA TFT capacitive touchscreen Universal Control Module (UCM) 1470 literally puts complete control over your kitchen at your fingertips. With our custom-tailored controller, anything you can imagine, we can control. Specifically designed with the foodservice industry in mind, Renau's UCM-1470 Universal Control Module combines with any of our Hybrid Micro Controllers to effortlessly adapt to any situation your kitchen equipment or foodservice application requires.

The UCM-1470 is an intuitive, flush mountable touchscreen display interface device that is functional, aesthetically pleasing, and can be placed virtually anywhere on industrial equipment. It is also glove-safe! Using Renau's Single Wire Communication Network, the UCM-1470 connects to Renau's compact, yet very powerful patented Hybrid Micro Control Series process controllers to power even the most intensive and demanding applications. Operators and customers see a sleek, modern, and vibrant color display that can easily be mounted anywhere on the appliance from door panels and edges to frames and more, eliminating expensive and complicated harnesses while keeping the process controller out of sight within the controlled equipment.

Energy efficiency comes from the unique design and custom programming of the UCM-1470. Based on customer specifications, the controller's Power Down Mode allows for a specified amount of time to elapse before it sets the processor or any other component that is not actively being used to sleep mode, saving power and money while allowing the system to return to full power in an instant. Additionally, the controller is very accurate and keeps temperatures within the user specified ranges, insuring that the temperature does not overshoot parameters. Not only does this improve the quality of the food product being made, but it also prevents unnecessary power from being used.

Equipment operators can quickly and easily read the high-resolution color display from across the kitchen and, because the screen is the interface, use is incredibly intuitive and easy. With the ability to quickly and easily access and select programs, as well as full support for Day Part Programming, training equipment operators to use the UCM-1470 is fast and simple, making daily use a breeze!

Fully-customizable on-screen warnings 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.

Easily upgradeable and reprogrammable, the UCM-1470 easily allows new menu items to quickly be added as soon as they become available. It also offers unrivaled scalability through our Single Wire Communication Network.

Designed with the foodservice industry's harsh environments specifically in mind, the UCM-1470 is fully encapsulated for outstanding protection from extreme temperatures, humidity, and shock. Designed and manufactured in the USA, all Renau products are rigorously tested to last!

RENAU®

9309 Deering Ave. Chatsworth, CA 91311 USA
Phone: (818) 341-1994 Fax: (818) 341-8063

www.renau.com info@renau.com

"We do more than design. We invent"

