# UCM-705

# UNIVERSAL CONTROL MODULE


SINGLE WIRE
COMMUNICATION

**FEATURES:**

- 256x64 Graphic OLED Display
- Push Buttons and Knob Interface
- 5 Quick Recipe Buttons
- Onboard Buzzer
- Operating Temperature: 0-80°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:**

7.9"W x 3.145"H x 1.492"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.

**Provide complete control** control in your kitchen with Renau's Single Wire Communication Universal Control Module (UCM) 705. With our custom-tailored controller, anything you can imagine, we can control. Specifically designed with the food industry in mind, Renau's UCM-705 Universal Control Module combines with any of our Hybrid Micro Controllers to easily adapt to any situation your kitchen equipment or foodservice application requires.

The UCM-705 is an intuitive display interface device that is aesthetically pleasing and can be placed virtually anywhere on industrial equipment. Using Renau's Single Wire Communication Network, the UCM-705 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, elegant display that can easily be mounted anywhere on the appliance from door panels, 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-705. 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, but also keeping the unit functioning and ready to return to full power at a moment's notice. 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.

The easy-to-use interface simplifies operator training and reduces the amount of time necessary to carry out processes. The UCM-705 can fit any application and boasts 5 Quick-Recipe buttons for rapid, intuitive use. It also fully supports Day Part Programming, making training simple and use even simpler.

Fully-customizable warning lights 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, 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 UCM-705 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.

ISO 9001 : 2000
REGISTERED COMPANY
Chatsworth, California USA

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"*