VVC

OPTIMIZE FOOD QUALITY, INCREASE YIELD, AND REDUCE COSTS

The VVC is a powerful and intuitive oven controller designed to enhance food quality, increase efficiency, and reduce costs in commercial kitchens. This advanced controller leverages Kitchen Brains technology, enabling precise control over cooking and holding times for consistent and predictable results. The VVC empowers kitchen operators to optimize their operations and achieve significant improvements in food quality, yield, and profitability.

Optimized Cooking

Delivers the best and most consistent yields across varying load sizes and cooking temperatures, regardless of product temperature and moisture content. Minimizing food waste and maximizing product output.

Enhance Food Quality & Safety

Precisely controls cooking and holding times to ensure consistent food quality.

Reduce Energy Consumption

Patented Setback™ technology reduces energy consumption and operating costs while the appliance is inactive.

Improve Efficiency & Productivity

Intuitive programming, navigation, and predictive text entry boost operator productivity while customizable menus and action alarms optimize operations.

KorrectProduction™ Ready

KitchenBrains®

Commercial Kitchen Intelligence

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Features & Benefits

Optimize Cooking

- **Full Fan Control:** Full automation of dual speed fans, including shutdown and pulsed settings, optimizes airflow and cooking performance.

- **Stage Cooking:** Up to 10 profiles per key for precise control over complex cooking processes.

- **Menu Flexibility:** 10 product keys support a diverse menu, including Limited Time Offers (LTOs).

- **Precise Tracking:** 5 shelf ID keys enable precise tracking of simultaneous or staggered bake cycles by product, pan, and shelf location within the oven.

Improve Operational Workflows

- **Customizable Alarms:** Pre-programmed library of standard menu items and the ability to create your own product and action alarm names for personalized alerts.

- **Manual or Auto-Cancel Hold Times:** Flexible hold time options.

- **Intuitive Interface:** Replacable menu and feature key strips, with global symbols, for simplified menu changes.

Energy Savings

- **Kitchen Brains® Patented Setback:** Automatically lowers appliance temperature during inactive periods, significantly reducing energy consumption and operating costs.

Connectivity

- **Kitchen Brains Xwire™ Wireless Connectivity:** Enables seamless integration with networked kitchens for enhanced communication and data sharing.

- **Kitchen Brains Edit™ and Kitchen Brains Transfer™ Compatibility:** Reduces time and cost to change recipes and ensures consistent recipes across all appliances/restaurants.

- **Kitchen Brains Link™ Software Integration:** Provides advanced communications capabilities for HACCP reporting and automated kitchen management.

Versatility

- **Interchangeable Control:** Compatible across oven product lines, minimizing SKUs and inventory costs.

- **Appliance Mode Options:** Front-panel selectable appliance mode and size (gas, electric, propane, etc.) reduces inventory needs for different appliance types.

Reliability & Compliance

- **Diagnostic Features:** Built-in diagnostic features assist with testing all inputs and outputs, simplifying troubleshooting and maintenance.

- **Dedicated Support:** 24/7 programming assistance, minimizing downtime.

- **Secure Passcode Protection:** Separate pass codes for store managers and store personnel prevent unauthorized reprogramming of the control, ensuring system security and data integrity.

- **RoHS Compliance:** Ensures compliance with environmental regulations and reduces environmental impact.

SCK *Link®*   **RoHS COMPLIANT** ✓

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