



# KitchenEssentials™

## Vision™ Series Model LVVC

### ELEVATING APPLIANCE PERFORMANCE

The Vision Series Model LVVC Multi-Process Control empowers OEMs to elevate their appliance offerings with advanced technology. This versatile platform provides precise control and enhances performance across a wide range of applications, including broilers, convection ovens, fryers, and more.

**Reduced Development & Inventory Costs:** Streamline product development and reduce costs by utilizing a single, multi-configurable control platform compatible across multiple appliance types, thereby reducing SKUs and inventory costs.

**Enhanced Product Differentiation:** Differentiate your appliances with advanced technology such as intuitive interfaces with graphical VFD displays, extensive software options, and optional communication connectivity.

**Improved Customer Satisfaction & Brand Loyalty:** Reliable and durable performance minimizes downtime and service calls, while adaptability across multiple appliances reduces training needs and streamlines operations.

## Features & Benefits

### Versatility

Adaptable to a wide range of applications, including broilers, convection ovens, fryers, grills, and more. Multiple appliance configurations and tuning parameters are software-selectable.

### User-Friendliness

Intuitive programming with Kitchen Brains Nav™ keys or an encoder knob. Bright multi-character graphical VFD display for easy operation and multiple language support.

### Performance & Reliability

Precise timing and control for optimal cooking results. Kitchen Brains Flex™ technology enables flexible configuration and customization. Reliable and durable performance with extensive input/output capability.

### Advanced Functionality

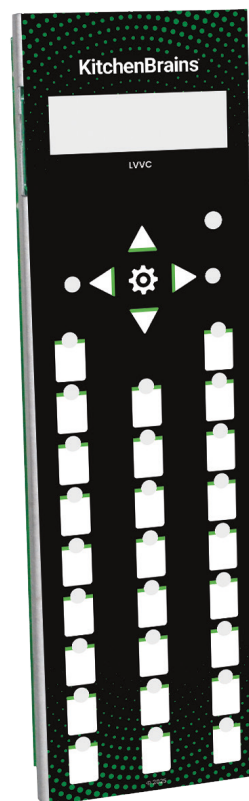
Programmable duty cycles to monitor and manage multiple processes: time, temperature, motor control, dampers, circulating pumps, solenoids, actuators, broilers, clean mode, detergent dispensing, and more.

### Optional Communications

Enables HACCP reporting and integration with automated kitchen systems.

### Energy Efficiency

Save energy dollars and prolong appliance life with exclusive features such as Setback, SMS (Service Maintenance Scheduling), auto-repair alarms, and more.



# KitchenBrains®

Commercial Kitchen Intelligence

[www.KitchenBrains.com](http://www.KitchenBrains.com) | 800.243.9271

## Specifications

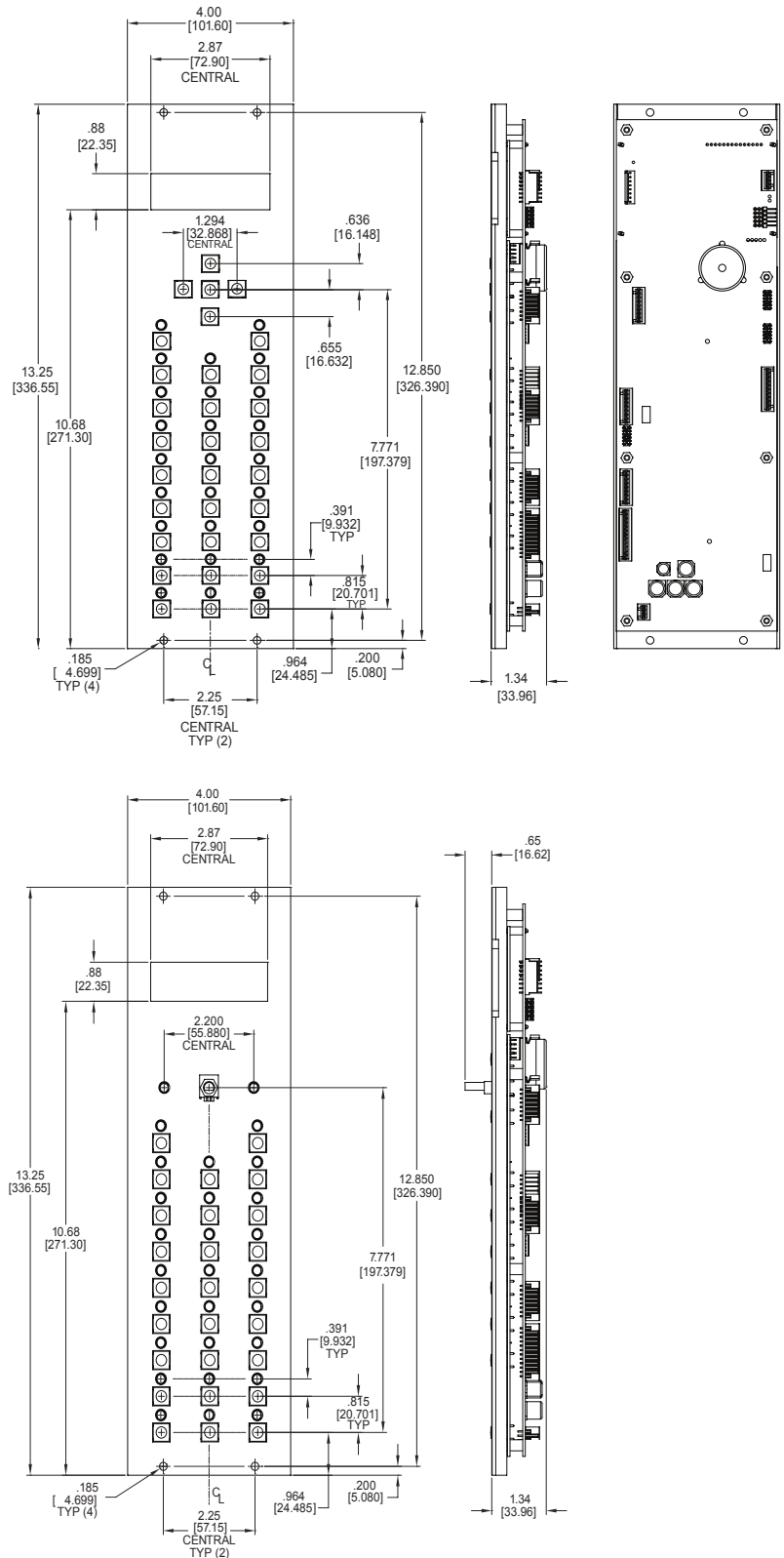
- Input Voltage: 24VAC
- Power Consumption: Not to exceed 40VA
- Temperature Input Probes: Thermistor & RTD; 100K, 1K RTD up to (7)
- Inputs: Up to 6 analog, 11 digital
- Outputs: (8) 24VDC relay
- Audible Output Devices: Piezo 75 dB @ 3 ft. (0.91 Meters)
- Temp Control Range: 32°F to 550°F (0°C to 287.7°C)
- Temp Offset: Typically +/- 50°F (10°C)
- Temperature Control Type: ON/OFF or SmartStat™
- Hysteresis: Typically 0°F to 10°F (-18°C to -12°C)
- Temperature Accuracy: +/- 2 degrees
- Temperature Mode(s): Fahrenheit or Celsius
- Visual Display: Graphical VFD
- LED Life Rating: 50,000 hours
- User Interface: Multiple user interface display board options available
- Keys: System and Programming
- Keys Cycle Rating: 1 million
- Display Range Time: 0-99:59
- Time Display: HH:MM , MM:SS
- Noise Spike Protection: 4000 volt minimum (on timers and all properly installed controls)
- Environmental Operating Conditions: Ambient 158°F/70°C, 95% noncondensing humidity

### Shipping Weight

- Vertical: Approx. 4 lbs. (1.81 Kg) each

### Accessories

- Daughter Boards: SIB-2020 & SIB-810



## Order Info

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Part Number

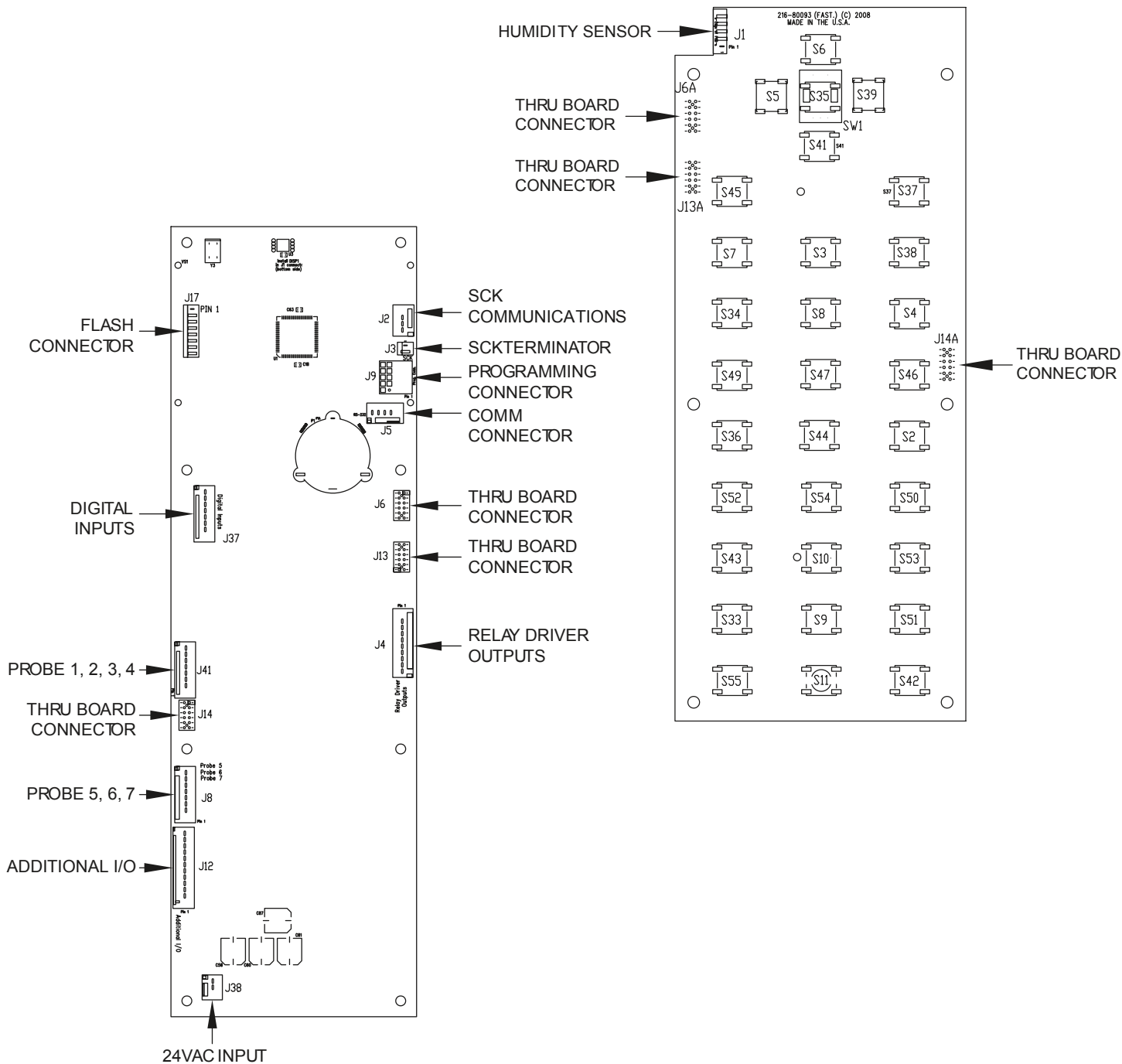
231-60205-XX

Description

LVVC

Case Qty

10



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