

(FASTRON.)[®] Model CH-300

Multi-Parameter Controls



Reliable and precise mid-level electronic controller that is both expandable and adaptable to your needs.

WHY BUY THIS PRODUCT

Cost effective appliance design for manufacture

- Easy software reconfiguration for a variety of appliance platforms
- Reduces labor at assembly by removing point-to-point wiring
- Compact size and on-board transformer simplifies installation
- Tab selectable supply voltage — stock fewer SKUs

Reduced customer support costs

- Adaptability and serviceability enabled by using (FAST.Edit)[®] software configuration tool
- Electronic precision and durability eliminates need for recalibration
- Simple operation reduces operator error
- Longer life than mechanical controls

Additional Value Provided to Your Foodservice Customers

- Enhanced food quality, taste, appearance, and consistency as recipes become more complex and ease of use becomes paramount

Innovatively Differentiate Your Products from the Competition

- Simple to use interface eliminates crew errors
- Adaptability allows use across multiple appliances reducing crew training
- Optional communications allows connectivity for HACCP reporting and to today's automated kitchen systems.

Product Features

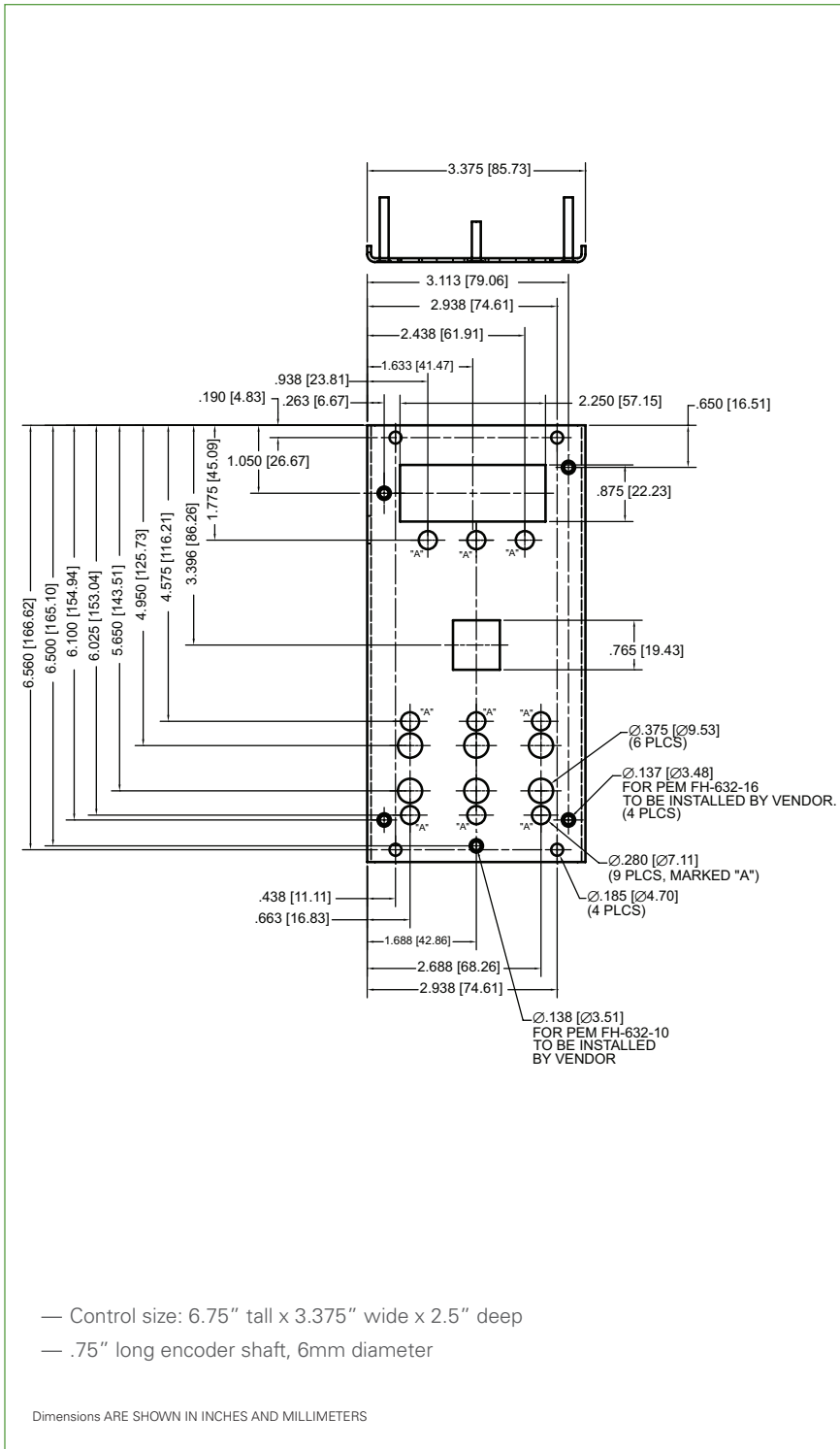
- On-board variable frequency output for motor control
- Robust parameter set configurable for multiple applications:
 - Base configuration includes: Recipe time, set temperature, hold mode, steam, heat and fan pulse, cool down, and more
- Additional input/output capability available through expansion board
- Easy to use touch-n-go programming of recipes/times
- Solid-state encoder knob has the feel of a 'traditional' mechanical thermostat control
- Easy Across-the-Kitchen notification of appliance status
 - Standard large 7-segment display and bright LED status indicators
 - Ready, count down time, hold time, cook done, programming prompts
 - Actual temperature, set temperature, fan indicator
 - End-of-cycle audible alarms prompt action
- Analysis and diagnostics monitor alerts in the event of probe failure
- RoHS compliance reduces hazardous substances and meets all domestic and international standards

Popular Appliance Applications

- Convection, Conveyor and Bakery Ovens
- Marinators
- Warewashers
- Roast and Hold Ovens
- Mixers
- Plus Other Applications

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SPECIFICATIONS

- Input Voltage: 120,240VAC +/- 10%; 50/60 HZ, 0.250 inch tab selectable
- Power Consumption: 25VA
- Temp Probe (Analog) Inputs: (1) 1K RTD or 100K Thermistor;
- Digital Inputs: (2) 24VDC (Door Switches, Product Load Switches, etc.)
- Outputs / Type: (2) 30 Amp relay (SPDT) outputs, (2) 10 Amp relay (SPST) outputs
 - Life: 100,000 Cycles
 - (1) 24VDC PWM Output (10KHz or 20KHz)
 - To drive remote relays, heat sources, basket lifts, solenoids, valves, and other requirements.
- Audible Output Devices: Piezo 95dB at 5 feet (1.51 meters)
- Temp Control Range: Preprogrammed from 140-550°F (60-287.7°C)
- Temp Offset: +/- 20°F (-6.6°C)
- Temperature Control Type: ON/OFF & Proportioning
- Hysteresis: -3°F to 0°F (-19.4 to -17.7°C) Typical
- Temperature Accuracy: 5°F (-15°C)
- Visual Displays: (4) - 7 Segment Red LED displays; (9) Red single LEDs
- Programming Keys: Pushbutton Keys (6); Start, Time, Temperature, Hold, Blank, Pulse
- Keys Rated for 10 million cycles
- Noise Spike Protection: 4000 Volts Minimum (on timers and all properly installed controls)
- Environmental Operating Conditions: Ambient 158°F/70°C, 95% non-condensing humidity

SHIPPING WEIGHT

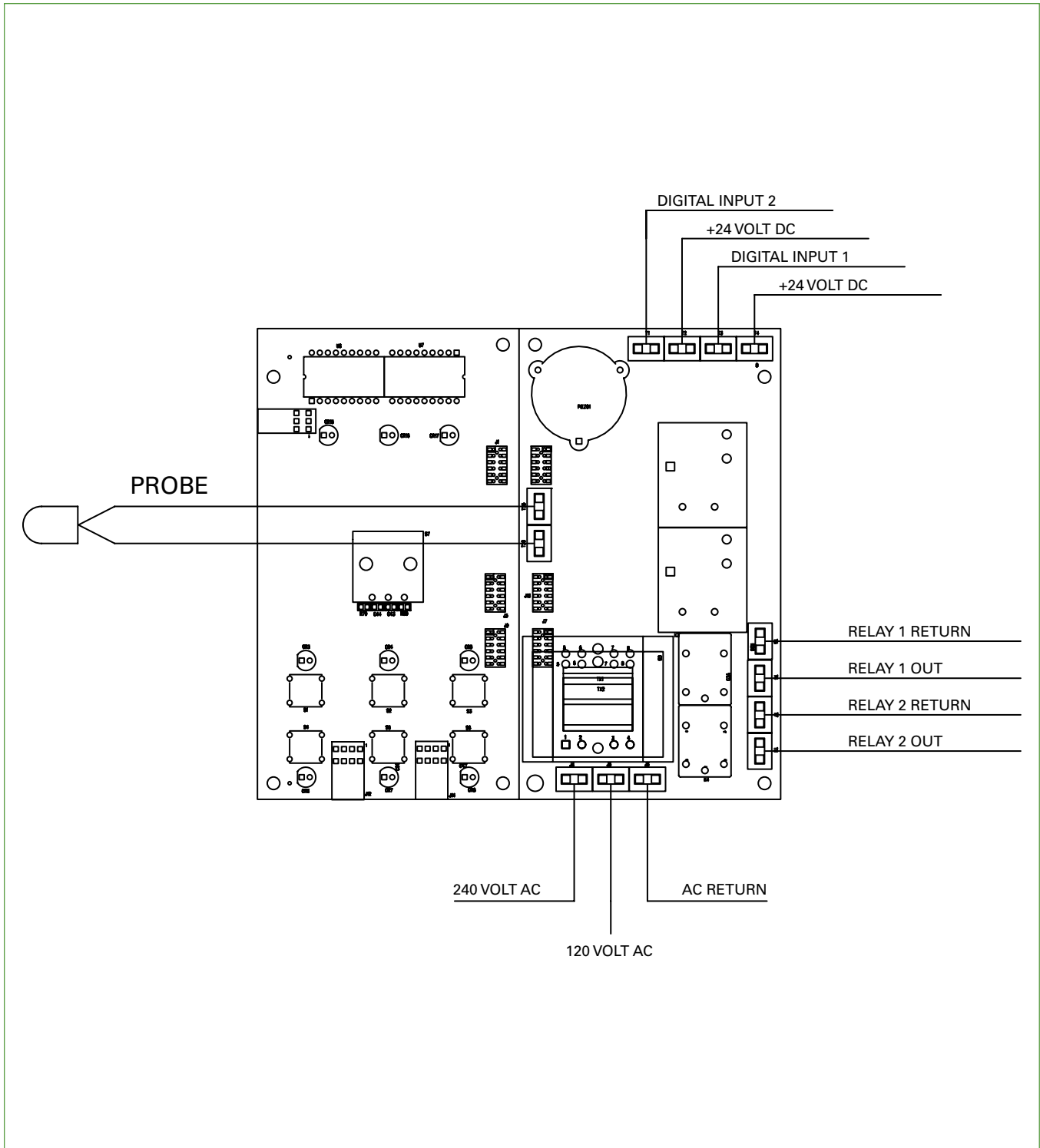
- Approx. 4 lbs. (1.81 Kg) / Approx. 1 lb. (0.46 Kg)

ORDER INFO

Part Number	Description	Case Qty
231-60187-01	CH-300 Cook and Hold Control	16
Consult Factory	Optional daughter boards for expanded interface and communications	

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Want to learn more about Kitchen Brains™ products?

Visit our website to learn about additional controls for our appliance partners:
www.KitchenBrains.com



*When used with a gateway.



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Family Applications

Air Boilers	Bain Marie	Beverage Dispensing
Broilers	Buffets	Cheese Melters
Coffee Dispensing	Dishwashers	Drawer Warmers
Freezers	Fryers	Grills/Griddles
Holding Cabinets	Ice Machines	Jacketed Steam Kettles
Laundry Equipment	Marinators	Ovens (Combi, Micro...)
Pasta Cookers	Product Mixers	Proofers
Refrigerators	Rethermalizers	Smokers
Steam Tables	Toasters	...and Others

What They Do: One integrated solution for a variety of applications. These devices precisely track cook and hold time, maintain appliance temperature within a specified range that minimizes overshoot, and can be configured with many unique feature sets. The result is improved and repeatable food quality with increased yield, and safety that meets HACCP guidelines.

Position Within Kitchen Brains™ Product Line: Mid-range price/performance solutions that are smarter due to application specific features.

Feature Highlights:

- Highly configurable and easy to use
- Versatile recipe programming
- Multiple, configurable outputs coordinated with timing functions
- A wide variety of features such as:
 - Flex and straight time cooking for improved food quality
 - Setback mode for energy conservation
 - Cycle counts and other diagnostics
 - Appliance efficiency test for optimal performance
 - Communications link to today's automated kitchens
 - And more



KITCHEN BRAINS

Driven by (FAST.)® Networked by SCK

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WARRANTY

Kitchen Brains warrants all new timers, computers, and controllers for 1 year from the date of purchase including computers, controllers, and timers. Kitchen Brains warrants all other items for a period of 90 days unless otherwise stated at the time of purchase.

PATENTS

The products manufactured by Kitchen Brains are protected under one or more of the following U.S. Patents:

5,331,575	5,539,671	5,711,606	5,723,846
5,726,424	5,875,430	6,142,666	6,339,930
6,401,467	6,581,391	7,015,433	7,650,833
7,877,291	8,060,408		

Plus foreign patents and patents pending. Plus licensed patent 5,973,297