



## KitchenEssentials™

# CH-300 Multi-Parameter Controls

## EMPOWERING OEMS WITH INTELLIGENT CONTROL

The CH-300 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 appliances, including broilers, convection ovens, fryers, and more.

**Reduced Development & Manufacturing Costs:** Streamline product development with this pre-engineered, customizable control platform. Reduce labor by eliminating point-to-point wiring and save on inventory costs with the compact design, onboard transformer, and tab-selectable supply voltage.

**Enhanced Product Differentiation:** Elevate appliances with intuitive interfaces, connectivity, and precise control for consistent performance, boosting customer satisfaction and brand loyalty.

**Improved Customer Satisfaction & Brand Loyalty:** Delivers consistent food quality with precision, durability, and reliability that your customers can count on.



## Features & Benefits

### Versatility

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

### User Friendly

- Easy-to-read displays provide clear status indicators, including: ready, count down time, hold time, cook done, programming prompts, actual temperature, set temperature, fan indicator, and end-of-cycle audible alarms.

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

### Performance & Reliability

- Precise timing and control for optimal cooking results.
- On-board variable frequency output for motor control enables precise and efficient operation.
- Robust parameter set allows for precise control of multiple cooking processes, including recipe time, set temperature, hold mode, steam, heat and fan pulse, cool down, and more.
- (FAST.Flex)™ technology enables flexible configuration and customization.

- Reliable and durable performance with extensive input/output capability.
- Programmable duty cycle flexibility to monitor and manage multiple processes: time, temperature, motor control, dampers, circulating pumps, solenoids, actuators, broilers, clean mode, detergent dispensing, and more.
- Optional communications for HACCP reporting and integration with automated kitchen systems.

### Efficiency & Safety

- Save and prolong appliance life with exclusive Setback™, SMS (Service Maintenance Scheduling), auto-repair alarms, and more.

# KitchenBrains®

Commercial Kitchen Intelligence

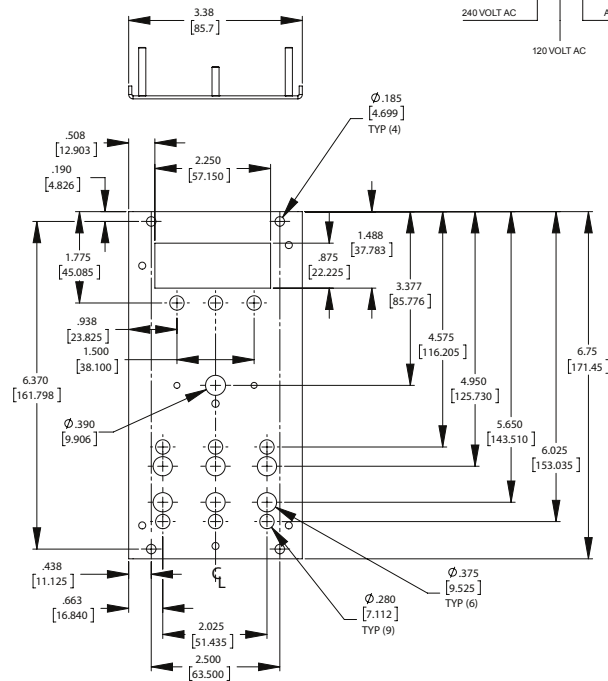
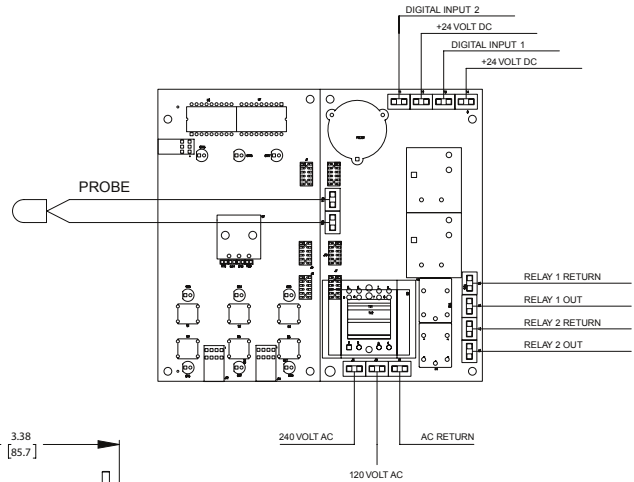
[www.KitchenBrains.com](http://www.KitchenBrains.com) | 800.243.9271

## Specifications

- Input Voltage: 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 and 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% noncondensing humidity

## Shipping Weight

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



### Control Size:

6.75" h x  
3.375" w x  
2.5" deep

### Encoder Shaft:

.75" long  
6mm diameter

### Note:

Customers to ground the front panel to earth ground in the appliance

## 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



**KitchenBrains®**  
Commercial Kitchen Intelligence

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