



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 (FAST. 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. (FAST.Flex)™ technology enables flexible configuration and customization. Reliable and durable performance with extensive input/output capability.

Advanced Functionality

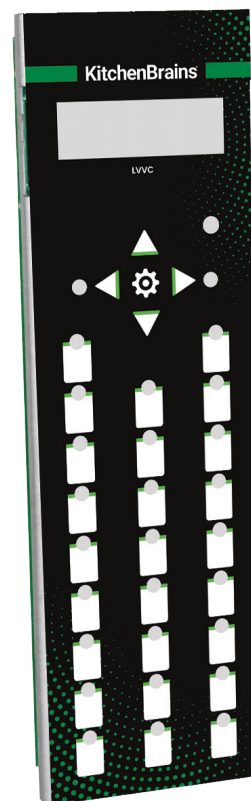
Programmable duty cycles to monitor and manage multiple processes: time, temperature, motor control, dampers, circulating pumps, solenoids, actuators, broilers, clean mode, detergent dispensing, and more.

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

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Specifications

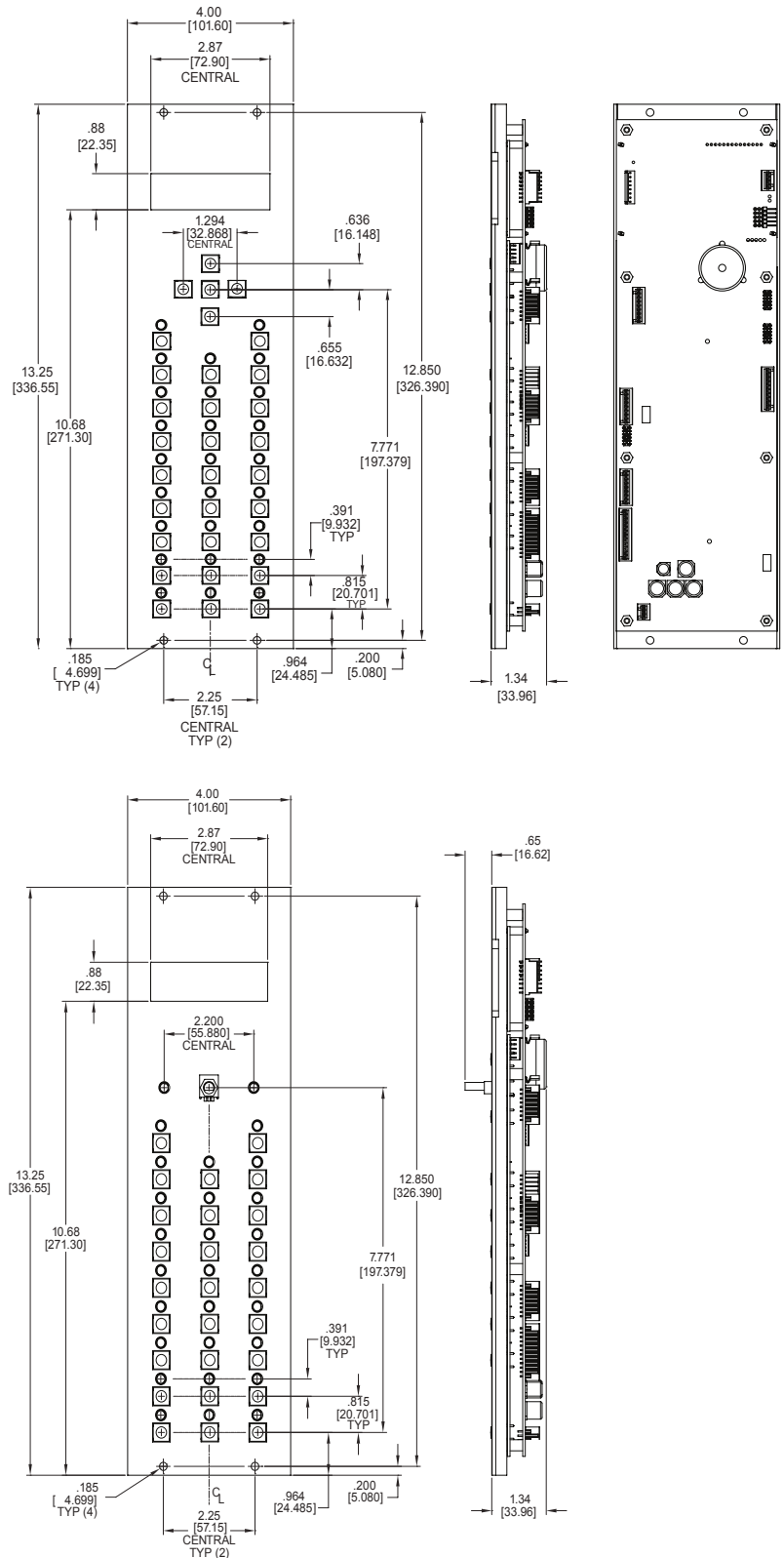
- Input Voltage: 24VAC
- Power Consumption: Not to exceed 40VA
- Temperature Input Probes: Thermistor & RTD; 100K, 1K RTD up to (7)
- Inputs: Up to 6 analog, 11 digital
- Outputs: (8) 24VDC relay
- Audible Output Devices: Piezo 75 dB @ 3 ft. (0.91 Meters)
- Temp Control Range: 32°F to 550°F (0°C to 287.7°C)
- 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	Description	Case Qty
231-60205-XX	LVVC	10

