



Controllers for Food Service Equipment

Artisan Controls Corporation designs and manufactures thousands of both standard and custom controllers for hundreds of companies in the food service equipment industry. The following products represent a few examples of our products for this market:

Standard Controllers:

Model 4970 Countdown Controller - This controller is the most popular model of our panel mounted controllers. It now offers unmatched flexibility in how it can be configured for virtually any timing application. The time cycle can be limited to a single value, a specified range of values, or left at the full range. The annunciating of the end of the timing cycle can be specified to be a certain length or unlimited until a key is pressed, the LED display can be on steady or flashing, and the beeper can be a repetitive pattern or on continuously.

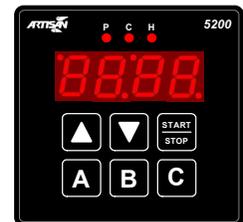


Electrical Specifications: Operating Voltage - 12V DC, 24V AC, 115V AC, and 230V AC; Timing Accuracy - $\pm 0.5\%$; LED display - 0.56" high high intensity red LED, Output Relay - 20A resistive or inductive; Operating Temperature - 0°V to 70°C; Mounting - 2.62" square opening, bracket with single mounting nut.

Model 5100 Countdown Controller - This controller has the same features and specifications as the 4970 but also provides three preset time values. The user merely presses and hold the A, B, or C button until the controller chirps twice and the time is saved. To recall the time the user merely presses any of the three preset buttons and the corresponding time is recalled from the non-volatile memory.



Model 5200 Cooking & Frying Controller - This cost-effective controller is available in either cook & hold or frying versions, *or a single unit that can do both*. It provides 3 recipes which have programmable preheat temperature, cook temperature, cook time, and hold temperature. The unit provides input for a 100 Ohm RTD cooking temperature probe and dual relay outputs configurable for heating, convection fan, and basket lift control. The 5200 also provides LED's indicating preheat, cooking, and holding status.



Electrical Specifications: Operating Voltage - 115V and 230V AC, RTD Input - 100 Ohm 386 DIN curve, Temperature Accuracy - $\pm 5^{\circ}\text{F}$, Output Relays - Both relays rated for 10A resistive, Beeper - 103bD at 10cm.

Model 5300 Cooking Controller - This more advanced cooking controller can be used in both convection and rotisserie ovens. It provides up to 12 recipes which can be named to provide confirmation of proper recipe selection. Each recipe can be configured with a preheat temperature, cooking temperature and time, and a holding temperature. It can also cook to a second probe temperature versus only cooking at a cavity temperature for a period of time. The probes are both 100 Ohm RTD's, the controller provides two relay outputs plus two DC outputs for driving solid state relays. The user interface is a blue/white 64 x 128 pixel LCD with a touchscreen.



Electrical Specifications: Operating Voltage: 115V or 230V AC, RTD Inputs - 100 Ohm 385 DIN curve, Output Relays - 10A resistive, DC Outputs - 12V DC at 25mA maximum, Beeper - 103dB at 10cm.

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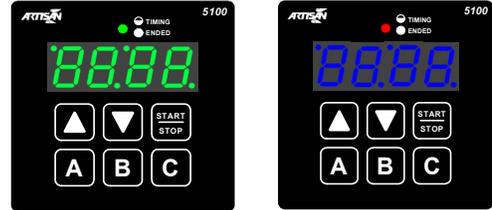


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Custom Controllers:

Modified Standard Controllers - Customizing our catalog controllers is an everyday occurrence here at Artisan Controls. This method is an excellent opportunity for OEM's to create brand differentiation in their market, both from an appearance standpoint and in functional performance, and is a very cost-effective option versus a fully custom design.

Appearance Options - The design of the Model 4970, 5100, and 5200 controllers enable the OEM customer to remove the Artisan logo and replace it with their own or leave it off entirely, in addition to modifying the text and graphics of the buttons and LED's above the display. The customer may also choose to change the entire color scheme as the LED displays are available in green and blue along with the standard red, and the black and white graphics are also changeable.



Performance Options - Artisan can modify the software of any of the standard controller to suit the OEM's application. Popular options include: Default configurations on the 4970, 5100, and 5200 which are different from the factory defaults, locking out the ability to change the controller configuration, and preset named recipes on the 5300 for large end customer production runs. Additional options are adding timing and sequence features to suit the end equipment operating characteristics, custom temperature control algorithms, and detection of the amount of the product cooking or frying and adjusting the time in the background to assure optimal cooking consistency.

Full Custom Designs

Many OEM applications require completely new designs for the equipment, here are a few examples of the many that Artisan Controls has designed and manufactured over the years:

Deli Case Controller - This is a multi-channel temperature controller designed for heated deli cases providing 14 solid state AC outputs capable of switching up to 20kW of power. It controls the temperature of up to 7 heated wells measured by 100 Ohm RTD's, and it can proportionally control up to 7 radiant heaters located above the product area. The well temperature control is a customized PI algorithm due to the low heating power compared to the large thermal mass of the system. It provides a remote LCD display with touchscreen similar to the 5300 controller for user interface.



Iced Tea Dispenser Controller - This product was designed for the Pepsi-Lipton Partnership for a series of sweetened and unsweetened iced tea dispensers. It provides thermostatic control of a hot water heater, time of day lockout of the dispenser requiring regular sterilization the system, Hall Effect sensors for dispensing handle detection, and variable output speed control of the primary product pump.



Regardless of the needs of the food service equipment OEM, Artisan Controls has the technology and the experience to provide a control solution which meets or exceeds their requirements

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