

5200-C

Cooking Controller

The model 5200 is Artisan's latest cooking controller designed for food service equipment OEM's. It incorporates the latest packaging technology developed for maximum service life in the field. This unique designprovides dual relay outputs, one for the primary heating control, and the second which can be used for a circulation fan in convection ovens, rotisserie motor control for rotisserie ovens, or an automatic lift control in frying applications. The temperature control input is a 100 Ohm platinum RTD (385 DIN curve), J, K, T, or E thermocouples, or 2.5k or 5k thermistors and the measurement accuracy is ±5°F. The control hysteresis is adjustable from 3-20°F and is not user accessible.

 $This \ controller \ provides \ unique \ features \ not \ normally \ available \ in \ cost-effective \ controllers \ on \ the \ market \ today:$ 

<u>Simplified Time and Temperature Adjustment</u> - Instead of the typical scrolling of times and temperatures using the up and down keys, this controller highlights the appropriate digit on the LED display and allows the user to move the highlight left or right and adjust the value with minimal keystrokes.

<u>Multiple Recipes</u> – The 5200 offers six (6) built-in recipes, each with a preheat temperature, cooking temperature and time, and a holding temperature. Simply press one of the 6 buttons and the controller starts the preheating cycle for that recipe.

<u>Performance History</u> - Normally found on more expensive controllers, this design stores it's operational history in non-volatile memory and can report the information back to service personnel on the LED display. It stores up to 125 of the following critical items - RTD probe failure, system configuration change, full factory resets, input calibration, and excessive or insufficient heating.

<u>Easily Customizable</u> – The 5200 software can be customized for virtually any cooking, heating, timing, or frying application. The LED displays are available in Red (standard), Blue, or Green, the buttons on the front of the controller can be either 3 or 6, and the overlay can be customized to show the OEM's logo or other information. The option code at the end of the part number will be assigned a unique value to denote your exact customization of the controller

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Operating Mode: Cooking, Frying or Custom.

Operating Voltage: 115V AC or 230VAC, ±20%, 50/60 Hz, 1/4A UL listed time delay fuse to be supplied by customer and

is required to maintain UL safety requirements.

Temperature Input: 100 Ohm platinum RTD (385 DIN curve), type J, K, T, or E, thermocouples, or 2.5k and 5k thermistors.

Measurement Accuracy: Better than ±5°F (without probe error).

Temperature Calibration: Factory calibrated for probe type, temperature can be offset at any temperature.

Cycle Timing Accuracy: Better than ±0.5%

Timing Cycle Indicators: Three LEDs (P, C, and H) indicate the controller state in either cook or fry modes.

Relay Output Rating: Normally Open relay contacts rated for: 120VAC 13A Resistive @ 100k cycles, 250VAC 10A Resistive

@ 100k cycles, 125VAC 125VA Pilot Duty @ 100k cycles, 120VAC 2.5FLA / 15LRA @ 100k cycles

Mounting: 2.63" square opening, 0.093" maximum corner radius. Single bracket and nut mounting

into user's front panel for ease of installation and service. Sealing gaskets available.

**Operating Temperature:** 0°C to 70°C.

Safety Approvals: Certified to: UL 60730-1 & CSA E60730-1:13, Automatic Electrical Controls For Household And Similar

Use - Part 1: General Requirements, UL 60730-2-9, PART 2-9 & CSA E60730-2-9:15, PART 2-9:

Particular Requirements For Temperature Sensing Controls, UL file number E98134.

Construction: Thermoplastic housing with polyester overlay, high strength adhesive, and protected overlay edges for

maximum service life in food service environments.

Keypad Life: Tactile switches rated for 200,000 cycles minimum, @ 20 cycles/day >20 year mechanical and

electrical service life on overlay and switches.

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**IMPORTANT NOTICE:** This controller should only be used in a system incorporating an independently operating high temperature limiting device which will safely disable the heaters, thereby preventing damage in the event of failure, malfunction, or normal wearout of this device.

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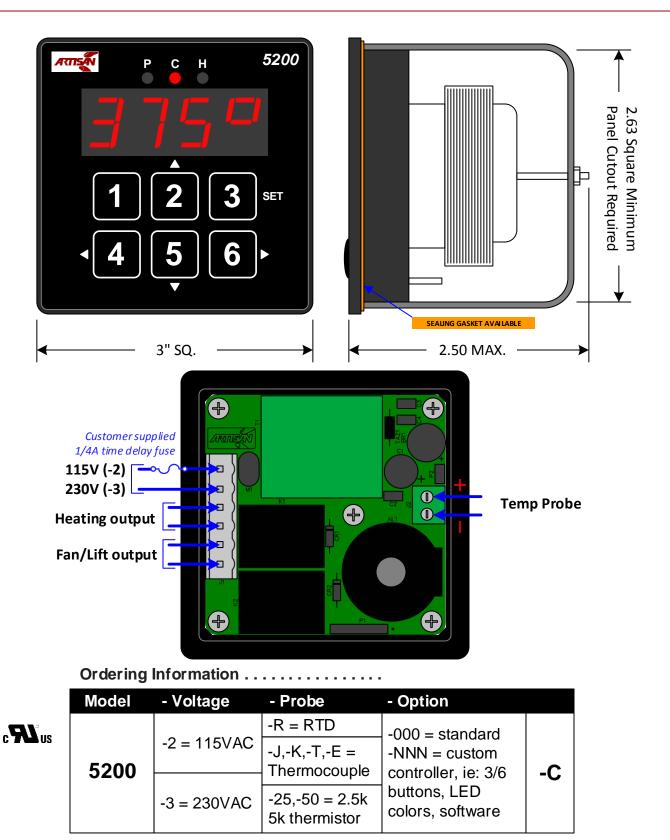
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