



KitchenEssentials™

VTC & VTC-3000 Series

THE UNIVERSAL TOUCHSCREEN CONTROL PLATFORM FOR COMMERCIAL APPLIANCES

The VTC Series platform revolutionizes commercial appliance control by integrating the functionality of multiple independent devices into a single, intuitive touchscreen interface. Available in 5", 7", 8", and 10" sizes, the VTC Series offers OEMs a highly configurable and adaptable solution for modernizing their product lines. This platform simplifies appliance design, reduces assembly costs, and enhances the end-user experience, ultimately improving food quality and operational efficiency. With advanced features like PCAP touchscreen technology, flexible connectivity options, and powerful diagnostic capabilities, the VTC Series sets a new standard for commercial appliance control.

Configurable Logic: Customized logic based on specific appliance requirements ensures optimal performance and seamless integration.

Flexible Connectivity: Offers multiple connectivity options, including Bluetooth or Wi-Fi, enabling data transfer, remote monitoring, and integration with kitchen management systems.

Enhanced User Experience: PCAP display technology supports video capability, allowing user illustrations, training videos, and intuitive operation.

Streamlined Manufacturing: Reduces labor at assembly by eliminating point-to-point wiring and reduces inventory costs through a multi-configurable control platform that is compatible across multiple appliance types.



KitchenBrains®

Commercial Kitchen Intelligence

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Features & Benefits

User Interface & Control

- PCAP touchscreen simplifies operation, minimizes training, and reduces errors.
- Adaptable software allows use across various types.
- Programmable access modes with password protection for various personnel.
- Bright graphical LED-backlit display supports multiple languages.
- Real-time clock enables accurate timekeeping and data logging.
- Customizable graphics allow branding and UI personalization.

Reduced Manufacturing & Inventory Costs

- Reduced labor costs by eliminating point-to-point wiring.
- Single, multi-configurable control reduces SKUs and simplifies inventory management.

Connectivity

- Bluetooth or Wi-Fi, enabled data transfer, remote monitoring, and integration with kitchen management systems.
- USB or Micro SD Card data transfer simplifies updates, diagnostics, data logging, and HACCP or parameter updates and retrieval.
- Optional IoT connectivity enables reporting and alerts for automated kitchen systems.

I/O & Integration

- The flexible I/O board option supports direct connection to the appliance, and four Thermistor or RTD temperature inputs, four 24VDC digital inputs, and twelve 24VDC relay driver outputs.
- Communication protocol options include RS232/RS485 for flexibility and integration with a variety of input/output boards.

Diagnostics & Maintenance

- Advanced diagnostics streamline troubleshooting and reduces downtime.
- Energy savings features with optional Setback, Service Maintenance Scheduling (SMS), and auto repair alarm contribute to energy efficiency.
- Brownout protection with optional configuration safeguards against power fluctuations.

Control & Performance

- Precise temperature control with proprietary SmartStat™ algorithm ensures accurate cooking temperatures and improved food quality.
- Programmable duty cycles manage multiple processes including: time, temperature, motors, dampers, circulating pumps, solenoids, actuators, etc.
- Heat soak or recovery logic prevent operation until appliance recovers from cold start or prior cycle.

Specifications

Appliance Applications: Ovens (Convection, Combi), Fryers, Holding Units, Rethermalizers, Braising Pans, Beverage Dispensers, Ware-washers, Ranges, Commercial Laundry, Post Mix, Smokers, and more.

Certification: IEC-60730 Global Compliance.

