



## TEMPERATURE CONTROL UNIT (TCU)



### OPTIMIZE MBU PERFORMANCE WITH A TEMPERATURE CONTROL UNIT (TCU)

The Temperature Control Unit (TCU) is an easy solution to achieving accurate temperatures in Food Sanitation Center (FSC) sinks.

Designed to integrate into the Modern Burner Unit (MBU), the TCU controls the MBU to automatically achieve and maintain required temperatures for food-safe sanitization requirements.

Flexible mounting options provide quick access to up/down arrow keys for setting temperatures, as well as optimal viewing angles of the TCU digital display.



### AT A GLANCE

#### TCU FEATURES

- Easy installation.
- Up/Down temperature adjustment keys.
- Tilt bracket with adjustable viewing angles.
- Backlit LCD display.
- Manual Mode.

#### TCU BENEFITS

- Eliminates guesswork.
- Hands free maintenance of sink temperatures.
- Accurate/safe sanitization.
- Helps prevent water scalding.



## TCU SYSTEM



## SPECIFICATIONS

DIMENSIONS – TCU (L x W x H)	4.75 x 4.75 x 5.5 inches (121 x 121 x 138 mm)
WEIGHT	4.4 lbs (2 kg)
AMBIENT OPERATING TEMPERATURE RANGE	-25°F to 125°F (-32°C to 52°C)
POWER CONSUMPTION – TCU	2 Watts
NOMINAL OPERATING VOLTAGE	24 VDC
ELECTRICAL REQUIREMENTS	22 to 29.5 VDC
TEMPERATURE SET POINT RANGE	100°F TO 500°F (38°C to 260°C)
TEMPERATURE CONTROL RANGE	4°F (16°C)

Please Note: Specifications are subject to change without notice.



TCU probe mounted in FSC sink.

## TCU PART NUMBERS

TCU001 (includes Controller with bracket, Harness and Probe)

891340K, TCU Controller (with bracket)

891370K, TCU Probe

891390K, TCU Harness

