



Product consistency. Labor savings. Waste reduction

Cook and hold food to a specific temperature utilizing a core probe

Set your food temperature, and when it reaches that temp, the equipment goes into hold mode until you're ready to serve

Precise and easy to use temperature settings

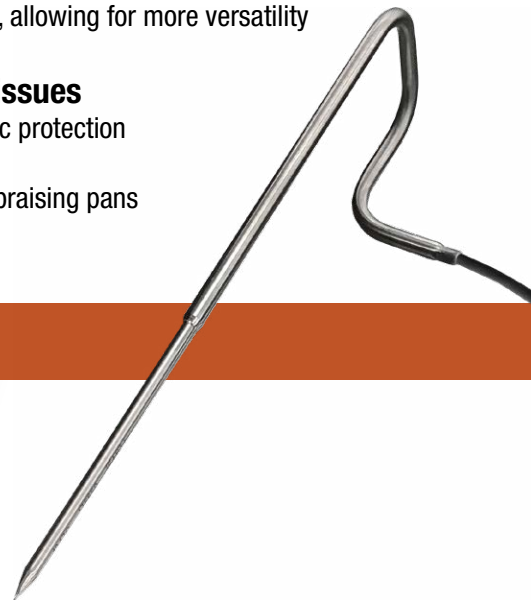
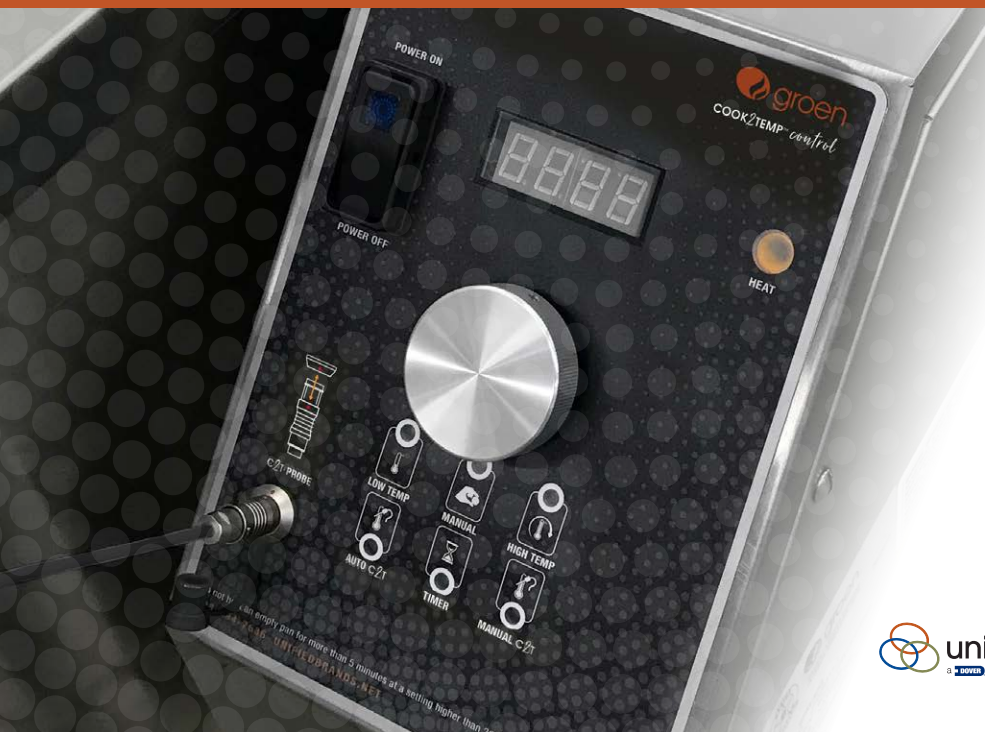
Auto Mode lets you set the desired food temperature, and the unit determines the required unit temp settings for you
Manual Mode lets you set the desired food temperature and the unit temperature, allowing for more versatility

Faster cleaning and less water related service issues

Controls are IPX6 water wash-down rated for increased electronic protection

Available on tilting floor kettles, table top kettles, and floor model braising pans

Control Face with Probe Connected



Questions? Contact us.

Walter Trapp
Product Specialist
601-951-9265
wtrapp@unifiedbrands.net