

The temperature sensor allows the ability to cook product to a precise temperature – either automatically or manually – and replaces numerical settings with actual temperature settings (100°F rather than “2” on kettles, for example). Kitchen staff can enjoy several benefits utilizing the new V2T feature, including: 1) product consistency, 2) labor savings, and 3) waste reduction

The V2T feature’s probe is placed in the braising pan or kettle. After setting the desired temperature of the product – which could be either whole foods or liquids like soups, stews, and sauces – V2T ensures food reaches the chosen temperature. The feature also has an automatic four-hour hold mode after the product temperature has been reached, allowing flexibility to make sure food is also served or stored at the proper temperature.

The V2T model is available in all gas and electric floor model braising pans and 20 to 48-quart tabletop kettles. It is also available in all gas and electric tilting floor model kettles. The control is IPX6 water wash-down rated.

Product features of Classic Controls: an easy-to-use, cost-effective option for improved cooking consistency and food quality; more precise temperatures than mechanical controls; and IPX6 water-washdown rated on control housing

Product features of V2T Controls: more functionality than Classic controls for even better quality and consistency; more precise temperatures than mechanical controls; IPX6 water-washdown rated controls; preset low and high settings; digital readout; 1-minute-to-10-hour timer; unit drops to low preset temperature when the timer expires; optional cook-to-temperature and instant-read-temperature features with probe; and auto or manual option.

How it operates: 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

Channels of trade/customers: casual dining, institutional, commissary, K-12, college/university, hospital and hotel markets.