

UMC-TEMP (UNIVERSAL MULTI-TASK) CONTROLLER SYSTEM

Restaurant PARADYME SHIFT:

“It is better to get a **COLOR** unit for the price of a Black & White unit”

PROBLEM: Commercial kitchen equipment that uses Standard (Black&White – ON/OFF) controls break down without warning or reason, creating: Costly Emergency Repairs, Store Closures and Losses in Sales Revenues, Reduced Food Quality, and Simply Wasted Energy.

Solution: Similar to a **COLOR** TV, the UMC Controllers have remarkable features that simply obsolete the standard controls and increase profit:

“It's like having a (full time) service technician inside your equipment.”

BENEFITS

- *Reduces Operating Cost – lowers amount and cost of repairs*
- *Protects from Lost Revenues – keeps equipment running more safely from critical failures*
- *Ensures Food Quality – informs of food safety issues BEFORE they happen*
- *Cost-Less Pricing – Lower cost by going customer/installer direct.*
- *No Additional Cost – New features are lower or same price as current controllers*

SUCCESS TARGETS

Restricting uncontrolled service costs due to inoperable equipment.

Reducing known service costs by 1/3. Increasing element life by 3-12 times.



“Good People will Always be Remembered”



Moving from B&W to **COLOR**



FEATURE COMPARISON

Features	Standard Controls	Expensive Alternative	UMC-TEMP-NCC
Greatly Reduced Pricing			
Low Cost-Purchase Price			✓
-Operation Cost			✓
Fast ROI – Return on Investment			✓
Basic Operations Features			
Thermometer temperature relay on/off function	✓	✓	✓
Low temperature alarm	✓	✓	✓
Optional add on Water Level Controller (B&W / Magnetek)	✓	✓	✓
Built in Enhance Water Level Controller (1,2, or 3 Probe)			✓
Reduces Operating Cost			
Increases element life 3 to 12 times			✓
Alarm for broken temperature probe			✓
Alarm for heater/relay failure			✓
Indicates reason for low temperatures			✓
Informs for which parts need repair			✓
Runs elements for optimum energy management			✓
Can reduce service costs by approximately one third			✓
Increases Equipment Life			
Alarm for when water probes need cleaning			✓
Alarm for broken / open / closed drain valves			✓
Alarm for broken / open / closed fill valves			✓
Can hold temperature without a temperature probe			✓
Controller uses Low Voltage			✓
Allows for manual fill with reminders			✓
The forgotten benefit (unknown at the moment)			✓
Better Food Quality and Safety			
Indicator for both critical (food safety) and non critical failures			✓
Keeps equipment running at optimum operation			✓
Predicts food safety issues before they happen			✓
Digital temperature calibration			✓
Customer Service			
Free online product manuals			✓
Call support during business hours			✓
24-7 On-Line purchasing and support			✓
1 Year warranty on parts and labor			✓
Interchangeable with below part #'s and many others			
Part# 2193994 and TBP30033			✓
Part# 5600-120 and LNCS211120T			✓

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