# Commercial Cooking

The OEM and Installers Guide to Control Components for Kitchen Equipment





# Table of Contents

1	About c3controls	2
2	Glossary of Terms	3
3	Industry Outlook	4
4	Kitchen Isometrics	5
5	Products for Cooking Applications	6
6	c3controls Product Portfolio	8
7	White Papers	9
8	Why choose c3controls	. 10

# About c3controls

Since 1976 c3controls (c3controls.com) has provided OEMs and electrical equipment builders a comprehensive portfolio of industrial control products that meet the most demanding applications. By maintaining strict control over the development and manufacturing of all products, c3 can provide customers extraordinary value through unmatched quality, competitive pricing, same-day shipping and a lifetime product warranty. This vertically integrated approach coupled with a direct sales model brings c3 closer to the end-user, fostering a degree of innovation that leads the industry.



# -Glossary of Terms

#### **Auxiliary Equipment:**

Equipment not directly involved in the cooking process that improves commercial kitchen performance. Examples include beverage dispensers, ice makers, and dishwashers.

#### Beverage Dispenser:

Machines with nozzles and controls used to dispense beverages at a desired temperature. Types include coffee, soda, and beer dispensers.

#### **Commercial Cooking:**

Using specialized equipment in a professional kitchen to produce and serve food to others at scale. Equipment can include ovens, fryers, grills/griddles, roasters, and smokers.

#### Commercial Kitchen:

A facility in a public location, such as a restaurant, with heavy-duty appliances in which food is prepared for sale at scale.

#### **Department of Health:**

Government agency at the city or state level that is responsible for inspecting and approving commercial kitchens.

#### Dishwasher:

An appliance used to clean and sanitize large volumes of kitchen equipment. More effective and efficient than sink washing stations.

#### **Electric Doors:**

Automated or motorized doors designed to open and close electronically for kitchen safety and convenience.

#### Floor Cleaning Equipment:

Machines such as scrubbers, sweepers, and vacuums that are used to clean and maintain kitchen floors.

#### **Food Preparation:**

Actions taken to turn raw ingredients into a form that can be consumed safely. Equipment can include mixers, slicers, and food processors.

#### **Food Processor:**

A motor-driven device used to quickly and efficiently chop, shred, grind, and/or blend ingredients to aid in food preparation.

#### **Food Storage**

Keeping cooked and/or raw materials in appropriate conditions for future use. Equipment can include refrigerators and freezers.

#### reezer:

An appliance, or a walk-in unit, that dispels heat to keep cooking ingredients within a space frozen for quality, safety, and longevity.

#### Frvei

An appliance which holds and heats oil. Food is placed in a basket and submerged into the oil for fry cooking.

#### Grill / Griddle:

An appliance with a grate that allows food to cook over a heat source. Griddles replace grates with a smooth, flat surface.

#### **HVAC System:**

System that provides heating, ventilation, and/or air conditioning to a commercial kitchen.

#### Ice Maker:

An appliance that produces and stores large quantities of ice as water is pumped in and its heat is absorbed to form ice in a mold.

#### Mixer:

A device that uses a gear mechanism to quickly combine wet and/or dry ingredients into a desired consistency.

#### NFPA 96:

The National Fire Protection Agency (NFPA) standard for ventilation control and fire protection in commercial cooking operations.

#### Occupational Safety and Health Administration (OSHA):

Government agency that provides regulations that promote safety around commercial kitchen equipment.

#### ven:

An appliance used for baking, heating, or drying food in a chamber. Types include commercial, convection, combination, and conveyor ovens.

#### Packaging & Material Handling Equipment:

Equipment designed to provide containment, protection, convenience, communication, and distribution. Equipment can include vacuum sealers and conveyors.

#### Refrigerator:

An appliance, or walk-in cooler, that dispels heat from a space in order to keep cooking ingredients cool for quality and safety.

#### Slicer:

A device with a rotating blade that is used to create uniform slices of various types of food.

#### UL 197:

The Underwriters Laboratories (UL) standard for safety commercial electric cooking appliances rated 600V or less.

2.

# **⊢Industry Outlook**

For 50 years, c3controls has been a leading manufacturer of quality electrical controls for commercial kitchen equipment. Our experience serving the industry, one of the largest in the world, has provided a deep understanding of challenges and how to solve them. The commercial cooking industry we see today must offer solutions for in-person dining, takeout, and delivery while overcoming hurdles such as:

- Supply chain issues that bring long lead times for critical system components and subsequent delays.
- Workforce shortages that limit productivity and increase the need for automation.
- High regulations that ensure that processes, machines, and their components are up to code.
- Health and safety demands that cover everything from food to cleaning and HVAC systems.
- Calls for energy efficiency that demand innovation in the form of flexible, multi-purpose equipment.

With these great challenges come great opportunities for your business. As the industry continues to grow and return to stability post-pandemic, now is the ideal time to upgrade systems to capitalize on industry trends, technological advancements, and changing consumer preferences.

With the right parts, people, and processes, your application can stand out from the rest.

c3controls can help you succeed. We manufacture our products and do not source any major products from China. This allows us to operate more efficiently and respond to market conditions quicker. That means faster delivery on your equipment components supporting:

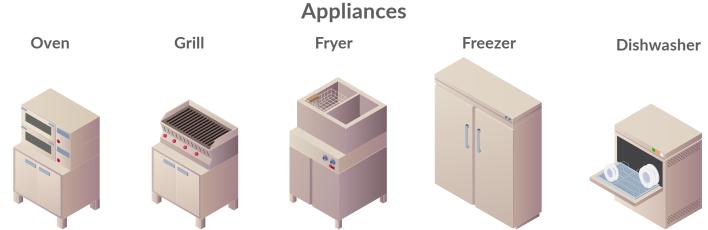
- Food Storage
- Food Preparation
- Cooking
- Cleaning
- **&** more!

With over seventeen million available product configurations, and our own UL508A panel shop, c3controls has the resources you need to meet challenging regulations and demands while capitalizing on your commercial cooking business opportunities!

# **Kitchen Isometrics**

Here is an example of a commercial kitchen layout and some common appliances:





<del>-</del>

# Products for Cooking Applications

#### **UL 508 Disconnect Switches** (+enclosed)



- Door mount, panel-base mount, and panel mount with integral operator
- Certified for use in Manual Motor Controller applications suitable as Motor Disconnects
- 16 125 Amps in 3, 4, and 5 pole configurations
- Variety of operating handle styles and colors rated for Type 1, 2, 3, 3R, 4/4X, 12, and 13, IP55
- ABS plastic, polycarbonate, and carbon steel enclosures with Type 1, 4X, 12, 13 and IP65 ratings

#### **Direct-On-Line Starters** (+enclosed)



- Open-style starters consist of either a Contactor & Overload Relay, or a Motor Protection Circuit Breaker & Contactor
- Enclosed starters come pre-wired with a variety of pilot device options
- Factory assemblies provide the convenience of a single catalog number and shorter control panel bill of material

#### **Miniature Circuit Breakers**



- UL 489 & UL 1077
- 1, 2 and 3 Pole combinations
- 10kA SCCR @ 480Y/277VAC
- Current ratings up to 63 Amps
- B, C and D curve ratings

#### **General Purpose Relays**



- Octal Base with pin terminals and Square Base with blade-style terminals
- Various pole combinations and coil voltages
- Color-coded push buttons for distinguishing AC and DC
- Built-in retainer clips in relay sockets
- Marking plates on relays and sockets

#### **Industrial Power Supplies**



- Designed to deliver the power with up to 93%
- Adjustable voltage options in 12, 24 and 48V
- Output power range from 60W to 480W
- DC OK relay contacts are standard on 240W and 480W
- Compact design 43mm wide, up to 60mm

#### **Control Circuit Transformers**



- Ratings from 20 to 300VA
- Operating voltages from 120V to 480V on primary side, and 24V on secondary side
- Over-current protection options; inherent or non-inherent, or manual resettable circuit
- Integrated grounding system and space-saving
- Versatile for Class 2, Class 3, and general purpose applications

#### **IEC Contactors**



- 100kA SCCR @ 480V and 600V with Class J
- AC and DC electronic coil control on DC devices
- Integral auxiliary
- Up to 75 HP @ 400V (55kW @ 400V)

#### **Pilot Devices**



- Modular range of 30mm, 22mm, 16mm & 13mm
- Type 1, 2, 3, 3R, 4/4X, 12, and 13
- Non-Illuminated, Illuminated and Keyed Operators in both maintained and momentary operations
- Color-coded, snap-on contact blocks with angled captive screws and pressure plates
- Full voltage, multi-voltage, resistor, and dual input light units in a wide range of voltages up to

#### **Control Stations** (+ E-Stops and Alarm Silence Stations)



- Available as standard pre-configured assemblies of 30mm and 22mm pilot devices
- Enclosure constructions in Polycarbonate, Polyester, and Die Cast Aluminum
- Operator options in both non-illuminated and illuminated
- Each assembly comes with laminated, laser engraved legend plates
- Fully assembled and ready to use out of the box

#### **Control Power Transformers**



- Open-type control transformers ranging from 50 to 5000VA
- Integrated terminal blocks and a finger-safe terminal guard, with IP20 protection on primary and secondary sides
- Each transformer variant features a Class H insulation system
- Capable of handling dynamic loads effectively, suitable for applications with fluctuating power
- Ability to provide multiple voltage outputs from a single unit

#### Wire/Cable Duct



- 13 Selectable dimensions from 25mm wide up to 80mm, and up to 2m in length
- Narrow and Wide Slot
- Rigid "U" shaped duct with non-slip cover in gray
- Optional adhesive backing

#### **DIN Rail**



- Each simply fasten by screws to the mounting surface
- options available

#### **Tower Lights**



- Stackable design for up to 5 modules in a single assembly
- Mounting options in three styles: 50mm direct mount, 50mm panel-mount short base, and 50mm panel-mount tall base
- Voltage options available in 24V AC/DC, 120V
- Three styles of illumination: continuous, flashing and rotary
- Continuous or intermittent sound modules with 80dB or 100dB sound output

#### **Cam Switches**



- Certified as Manual Motor Controllers per UL
- Rated 10A to 32A up to 690V AC
- Switch configurations in 45°, 60° & 90°, and up • A variety of operator types including key lock,
- lever, and lockable lever • Operators mount in a standard 22.5mm hole

#### **IEC Terminal Blocks**



- Feed Through, Ground, Multi-Conductor, Double & Triple Level, Fuse Holder, Power Distribution, and more



- Screw Clamp, Spring Clamp, and Miniature
- 5mm 25mm widths
- 25 230 Amps
- DIN Rail mounting; snap-on, snap-off assembly



- 35mm rails in steel and aluminum
- 1m (3.28ft) or 2m (6.56ft) lengths
- Standard package quantities, or pallet

# **r** c3controls Product Portfolio

Our 17 million+ product configurations deliver durability and reliability—even in the most punishing environments—meeting and exceeding global standards for quality and safety.

























































# **¬ White Papers**

Product professionals AND subject experts! Check out c3controls' extensive library of white papers:

#### What is UL Certification?

The Difference Between UL Recognized and UL Listed

# What is UL Certification? The Difference Between UL Recognized and UL Listed

Learn why and when your products need to meet UL and the difference between UL recognized vs UL Listed.

READ WHITEPAPER

# How to Size a Disconnect Switch for Your Project

#### How to Size a Disconnect Switch for Your Project

Is your project calling for a disconnect switch? Check out this guide to learn how to find the perfect fit disconnect switch for your needs.

READ WHITEPAPER

#### Pilot Devices for Indication and Actuation: Pilot Devices Indicator Lights

## Industrial Control Basics 4: Pilot Devices for Indication and Actuation

While pilot devices are seemingly quite simple control, there is more to them than the Merriam Webster definition. They have their own terminologies, color coding, functions and standards. Click to find out more.

**READ WHITEPAPER** 

# PANEL ESSENTIALS SERIES 5: Control Panel Industry Trends

## Panel Essentials Series 5: Control Panel Industry Trends

Supply chain issues, workforce shortages, rising costs and new industry standards are pushing businesses to automate more of their processes. Learn all about industry trends and areas of growth for panel builders in this edition of Panel Essentials.

**READ WHITEPAPER** 

# Commercial HVAC Industry New Trends in Technology

# Commercial HVAC Industry - New Trends in Technology

HVAC has evolved and grown over the past 120 years and there are numerous facets of developing technology still emerging. In this paper, we touch on how Smart Systems, Smart Sensors, and Internet of Things (IoT) are changing many aspects of how the industry will conduct business today. Click to learn about some of these advancements.

READ WHITEPAPER

# Commercial Boiler Industry New Trends in Technology

# Commercial Boiler Industry - New Trends in Technology

Boilers are perhaps the largest unseen, unknown and therefore, underappreciated part of the lives of nearly everyone on the planet. Besides the boiler that sometimes stopped working in elementary school, few people appreciate their importance. Check out our paper to find out what trends are emerging in boilers and boiler control.

READ WHITEPAPER

8.

# **¬ Why choose c3controls**



# **Integrated Manufacturing**

Vertical integration is the cornerstone of c3controls as it places innovation, development, design, manufacturing, testing, and shipping all within our control. With Everything Under Control, we can ensure the highest quality and customer satisfaction.

## **Innovation**



Product innovation is in our DNA. We approach our products as solutions. Unlike our competition, our business model allows us to provide customers with premium controls without the premium price.



# **Same-Day Shipping**

Reduce inventory. Improve cash-flow. Save money. Our customers enjoy peace of mind knowing they'll get what they need, when they need it. Our promise, guaranteed!

# **Limited Lifetime Warranty**



With total control over engineering and manufacturing, we are able to guarantee the highest quality products on the market—products free of defects in material, workmanship, and design



# **Advantage Pricing**

Total control means lower overhead and direct sales. For our customers, this translates to savings of up to 40+% on c3controls premium products.

### **Customer First**



Commitment to the success of our customers is a core value and the driving force behind all we do. We promise concierge style service that makes doing business easy, personalized, and responsive.

# - Notes

11.

724.775.7926 c3controls.com







