MINICHEF™ 2000

Fast Start Guide

For All Applications

Watlow Controls
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Made in the U.S.A.
Introduction

Welcome to the MINICHEF 2000™

The MINICHEF 2000 is a configurable, time/temperature and machine function controller that is preprogrammed for dozens of cooking applications. Its compact size and optional horizontal/vertical orientation facilitates streamlined equipment design. It withstands rigorous application environment conditions, with an 80ºC ambient rating and superior EMI/RFI immunity. It is also backed by Watlow’s exclusive three-year warranty.

Each unit is equipped to offer:

- two temperature sensor inputs
- two event inputs (for machine control)
- two heat control outputs
- two event outputs (for machine control)
- one audible alarm output

(See diagram below.)

Depending on the application software you select, some or all of the inputs or outputs are used. See the Application Selection Table that follows.

![Diagram of Inputs and Outputs]

Figure 2 — Inputs and outputs.

**MINICHEF™ 2000 Application Software Selection Table**

To select the application software that best suits your equipment and purpose, first locate the type of equipment in the left column, then check the other columns for features and options you need. The application number is on the right (Appl #). Make a note of the application number. You will be using this number later when programming your controller. The guide for each application contains specific configuration and programming parameters, and operating instructions. Note that the use of the software below is not limited to the equipment types listed in the first column.

<table>
<thead>
<tr>
<th>Intended Equipment Type</th>
<th>Operation Mode</th>
<th>No. of Menus</th>
<th>Heat Output</th>
<th>Timed</th>
<th>Meat</th>
<th>Fan</th>
<th>Steps</th>
<th>Appl #</th>
<th>Notes</th>
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<tbody>
<tr>
<td><strong>COOK &amp; HOLD OVENS</strong></td>
<td>Auto</td>
<td>6</td>
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<td>Yes (1)</td>
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Table 3 — Application selection table.
Overview of Key Steps, from Installation through Operation:

1 Install the controller
   • Use the panel knock-out pattern guidelines in this guide.

2 Wire the controller
   • Use the connector/wiring information in this guide.

3 Configure the controller
   • After applying power, use the Configuration Mode to enter the equipment Application Number (from the MINICHEF 2000 Software Selection table), set up the controller and access the thermal optimization functions.
   • Set the Application Number Security Lock, if necessary, to prohibit end users from changing Application Number.
   • To speed configuration, you may want to use the Prototyping/Training Overlay (available separately, see Ordering Information on panel 23).

Note: Always select and enter the application number first. The parameters that follow are based on it. See instructions in the Hardware & Software Setup Guide.

4 Program the menus (automatic menu applications only)
   • Use the Program Mode to program automatic menus for the chosen application.
   • To ease menu programming, you may want to use the Prototyping/Training Overlay (available separately, see Ordering Information on panel 23).

5 Set menu security (automatic menu applications only)
   • Set up menu security, if necessary, to prohibit end users from changing values.
   (Because the controller defaults to no security, the end user may be able to access the Program Mode to change parameter values based on menu.)

6 Set Real-time Clock
   This applies only to controllers purchased with the Real-time Clock option. It allows you to see the time of day instead of “idle” on the display.

7 Design faceplate overlay
   • Use the Overlay Design Guidelines in this guide to design, manufacture and apply a membrane overlay for the controller faceplate. This custom-designed overlay becomes the end-user interface.
   • For overlay designs to suit specific applications, see the suggestions in each application guide.

8 Operate the MINICHEF 2000
   • Use the Operation Mode to run the installed controller. This is the default mode. Operation instructions are included in each application guide (available separately, see ordering information on back page).
General Description

Getting to know your MiniChef™ 2000

Front view

Back view

Shown with mating connector terminals installed. Mating connectors and terminals are purchased separately.

Figure 5a — Front and back view.

Figure 5b — Mounting collar.

Dimensions:

Overall width x height x depth (includes MiniChef 2000 with mounting collar and space required for mating connectors. Does not include wire bundle space requirements):

4.13 in x 3.25 in x 2.00 in (with collar mounted in horizontal position)
3.25 in x 4.13 in x 2.00 in (with collar mounted in vertical position)
Step 1 Install the Controller

- Select sheet metal (16-, 18-, 20- or 22- gauge panel).
- For panel knock-out patterns, see subsequent pages of this guide.
- Use #6-32 mounting studs x 0.50” length minimum, either pressed or welded.
- Install the unit with either a horizontal or vertical mounting collar position.
- Install mating connectors to unit.

Note: This device should be used in systems that incorporate a separate high limit device for safety.

Figure 6 — Mounting the MINICHEF 2000.
Panel Knock-out Pattern for a Mounting Collar in a Horizontal Position

Figure 7a — Pattern for horizontal panel 16- or 18-gauge thick.

Figure 7b — Pattern for horizontal panel 20- or 22-gauge thick.
Panel Knock-out Pattern for a Mounting Collar in a Vertical Position

Figure 8 — Pattern for vertical panel 16- or 18-gauge thick.

Figure 8 — Pattern for vertical panel 20- or 22-gauge thick.
Step 2 Wire the Controller

Position the connector with the beveled edges at the top.

Not all software applications use or require wiring to all inputs and outputs. For specific information consult the guide for the application you are using.

Note: The following illustration is a view of the back of the controller, not of the mating connector.

Power Wiring

![Power Wiring Diagram]

Figure 9a — 24V~ (ac) Low Voltage.

WARNING: To avoid potential electric shock, use National Electric Code (NEC) safety practices when wiring and connecting this unit to a power source and to electrical sensors of peripheral devices. Failure to do so could result in injury or death.

Sensor Inputs 1 and 2

Note: The following illustrations are views of the back of the mating connector, not of the controller.

![Sensor Inputs Diagram]

Figure 9b — Dual Thermocouple Option.
Dual RTD Option (platinum)

- F 2__-2__-__-__ (100Ω RTD, curve selectable)
- F 2__-3__-__-__ (500Ω RTD, curve selectable)
- F 2__-4__-__-__ (1000Ω RTD, curve selectable)

Figure 10a — 2-wire RTD.

Figure 10b — 3-wire RTD: (will function as a 2-wire RTD).

Note: If your chosen software application does not require two sensor inputs, it is not necessary to wire Input 2. For specific information, consult the application guide for the application you are using.

Event Inputs 1 and 2

Note: The following illustration is a view of the back of the controller, not of the mating connector.

Figure 10c — Switched DC (two per unit, non-isolated).

Note: Not all software applications require event inputs 1 and 2. For specific information consult the application guide for the application you are using.
Output 1

Note: The following illustrations are views of the back of the controller, not of the mating connector.

Figure 11a — Switched DC Option (5V nominal, 30mA, non-isolated).

Figure 11b — Solid-state Relay Option.

Note: Not all software applications require Output 1. For specific information consult the application guide for the application you are using.
Output 2

Note: The following illustrations are views of the back of the controller, not of the mating connector.

Figure 12a — Switched DC Option (5V nominal, 30mA, non-isolated).

Form A, 0.4A, with or without RC Suppression
F 2_ _ - _ _ 1_ - _ _ _ _ (without RC Suppression)
F 2_ _ - _ _ 3 _ - _ _ _ _ (with RC Suppression)

Figure 12b — Solid-state Relay Option.

Note: Not all software applications require Output 2. For specific information consult the application guide for the application you are using.
Event Output 1 and Event Output 2

Note: The following illustrations are views of the back of the controller, not of the mating connector.

![Event Output 1 and Event Output 2 diagram]

F 2_ _ - _ _ _ 1 - _ _ _ _ (switched dc, 5V nominal, 30mA, non-isolated outputs)

Figure 13a — Event Outputs.

⚠️ Warning: If event outputs 1 & 2 are used to cause or initiate machine motion, appropriate reasonable care should be taken to prevent personal injury or machine damage as a result of machine motion.

Note: Not all software applications require event outputs 1 & 2. For specific information consult the application guide for the application you are using.

Output 5: Audible Alarm Output Signal Option

Note: The following illustrations are views of the back of the controller, not of the mating connector.

![Audible Alarm Output diagram]

Alarm signal available at connector, 5V nominal, 30ma, non-isolated.

F 2_ _ - _ _ _ _ - _ 0_ _ (unit without internal audible alarm)

Figure 13c — Switched DC.

Note: Pin 5 is shared with event output 2 wiring.
Step 3 Configure the Controller

Overview of Configuration

- Get to know the keys and how they function in different modes.
- Review configuration and programming procedures in this guide.
- Choose applications, functions, parameters and values (see Application Software Selection Table in this guide).
- Review the operating instructions (in each application guide).
- Get a complete idea of how the application works.

Controller Front Panel Layout

During configuration and programming, this is how the keys work:

- **Display**: Five-digit, seven-segment numeric LED display.
- **Indicator lights**: (1 for each key, 2 for heat channels).
- **Edit key (A)**: Access the next level of parameters or values.
- **Enter key (B)**: Enter the value and return to previous level.
- **Home key (D)**: Move to Operation Mode with a two-second key press.
- **Escape key (E)**: Return to original value when editing a parameter value.
- **Up key (C)**: Move up the lists.
- **Down key (F)**: Move down the lists.

Note: To order this helpful Prototyping/Training Overlay, see Ordering Information on panel 23.

Note: In the Operation Mode, the keys will function differently, depending on the chosen application number. For more information, see individual application guides.
The MINICHEF 2000 software uses three modes — Configuration Mode, Programming Mode and Operation Mode — and each mode contains up to three levels of functions, parameters and values. The Operation Mode is the default mode.

From the Menu Programming Mode, press the Home and Escape keys for two seconds to view the functions.

FUNCTIONS
Press the Up- or Down-arrow key to scroll through the functions.

PARAMETERS
Press the Up- or Down-arrow key to scroll through the parameters and their values.

VALUES
Press the Up- or Down-arrow key to scroll through the range of values.

Press the Edit key to view the parameters of the selected function.

Press the Edit key to display the values of the selected parameter.

The display switches between the parameter and its value.

Press the Enter key to save the new value and return to the parameters.

Press the Escape key to return to the parameters without saving the new value.

Press the Enter key to return to the menus.

Press the Enter key to return to idle.

Press the Home key for two seconds to return to idle.

Press the Home key for three seconds to return to idle.
Figure 16 — Navigating in Menu Programming Mode.
Watlow Controls

Watlow Controls is a division of Watlow Electric Mfg. Co., St. Louis, Missouri, a manufacturer of industrial electric heating products since 1922. Watlow begins with a full set of specifications and completes an industrial product that is manufactured totally in-house, in the U.S.A. Watlow products include electric heaters, sensors, controls and switching devices. The Winona operation has been designing solid state electronic control devices since 1962, and has earned the reputation as an excellent supplier to original equipment manufacturers. These OEMs depend upon Watlow Controls to provide compatibly engineered controls that they can incorporate into their products with confidence. Watlow Controls resides in a 100,000-square-foot marketing, engineering and manufacturing facility in Winona, Minnesota.

Technical Assistance

If you encounter a problem with your Watlow controller, refer to the Troubleshooting Chart in this guide. Also review all of your configuration information for each step of the setup to verify that your selections are consistent with your applications.

If the problem persists after checking all the steps, you can get technical assistance by calling Watlow Controls at (507) 454-5300, between 7 a.m. and 5 p.m. CST, and asking for an applications engineer. When you call have the following information on hand: the controller's part number, date code, serial number, software revision number, and application number. Much of this information is available on the controller case. All of this information is also available via the MiniChef 2000 main display by accessing the WatHelp Diagnostics Function under 'diag' in the Configuration Mode.

We Value Your Feedback

Your comments and suggestions on this manual are welcome. Please send them to, Technical Writer, Watlow Controls, 1241 Bundy Blvd., P.O. Box 5580, Winona, MN 55987-5580 or call (507) 454-5300 or fax (507) 452-4507.

Contact

- Phone: (507) 454-5300.
- Fax: (507) 452-4507.
- For technical support, ask for an Applications Engineer.
- To place an order, ask for Customer Service.
- To discuss a custom option, ask for the MiniChef 2000 Product Manager.

Warranty

The MiniChef 2000 is warranted to be free of defects in material and workmanship for 36 months after delivery to the first purchaser for use, providing that the unit has not been misapplied. Since Watlow has no control over its use, or misuse, we cannot guarantee against failure. Watlow's obligations hereunder, at Watlow's option, are limited to replacement or refund of purchase price of a unit which upon examination proves to be defective within the warranty period. This warranty does not apply to damage resulting from transportation, alteration, misuse, or abuse.

Returns

- Call or fax Customer Service for a Return Material Authorization (RMA) number before returning a control.
- Put the RMA number on the shipping label, and also on a description of the problem.
- 20% of net price restocking charge applies to all standard units returned to stock.

Note: All documentation of the MiniChef 2000 is subject to change without notice.
Specifications (1032)

Control Mode
• Single and dual heat channels, PID or on/off.
• Microprocessor-based, programmable, reverse-acting control outputs.
• User-selectable embedded application software defines operation of display, keys, inputs, outputs, timing action.
• One-step auto-tuning, WatHelp diagnostics, WatCurve temperature compensation.

Agency
• CE approved:
  - EN 50081-1: Emissions
  - EN 50082-1: Immunity
  - EN 60730-1 and EN 60730-2-9: Safety
• NSF Listed, Criteria 2.
• AGA: UL tested to AGA standard Z21.23, UL File #E43684.
• UL and C-UL recognized, UL 197, 873, 991 and CSA standard C22.2-24, File # E43684.

Operator Interface
• Membrane overlay, contamination and water resistant, (supplied by customer).
• LED display, 5-digit, 0.56 in high, red.
• Displays times, temperatures, user prompts and diagnostic codes.
• User-selectable time and temperature display formats.
• Temperature display formats—°F or °C.
• Time display formats—H:MM:SS, HH:MM, or MMM:SS.
• 8 discrete indicator LEDs, red.
• 6 tactile feedback keys.
• Menu-driven operation and manual modes available.
• WatHelp diagnostics.
• Real-time clock option displays time of day.

Accuracy
• Calibration accuracy and sensor conformity: ± 2.0°F for Type J thermocouple and RTD, ± 0.35% of span for Type K and E thermocouples, ±1 LSD, 77°F ± 5°F ambient and rated line voltage of ±10%.
• Accuracy span: 1000°F (540°C) minimum.
• Temperature stability: ± 0.15°F/°F (0.15°C/°C) change in ambient typical.

Sensors/Inputs
• Contact inputs, TTL compatible with internal pull-up resistor, two available.
• Thermocouple, software selectable Type J, K or E, 32 to 1200°F. (Dual-channel applications require at least one ungrounded thermocouple).
• RTD, 2- or 3-wire, platinum, 100, 500, 1000Ω, at 0°C, software selectable DIN or JIS curves, 0 to 1200°F (3-wire will function as 2-wire).
• Input A/D resolution: 15 bit.

Output Options
• Solid-state relay, 0.4A, with or without contact suppression.
• Switched dc signal, 4.5V to 5.25V, 30mA maximum output, minimum load resistance > 150Ω, non-isolated.

Audible Output Options
• Switched dc signal, 4.5V to 5.25V, 30mA maximum output, minimum load resistance > 150Ω, non-isolated.
• Internal audible alarm, 75dB at 10 cm.

Connectors
• Sensor Input Terminal Strip: RIACON, 6-position, quick-connect.
• Power Supply & Input/Output Terminal: AMP, 15-position, quick-connect.

Power/Line Voltage
• 20.4 to 26.4V~ (ac), 47 to 63Hz.
• 15VA maximum.
• For CE applications, input power must be limited to 15W external to the control.
• Program retention upon power failure via non-volatile memory.
• Battery/real-time clock option: 6-year lithium battery, provides power backup upon power failure, operation resumption after power recovery, ability to display time of day.

Operating Environment
• 32 to 176°F (0 to 80°C), 0 to 90% RH, non-condensing.

Storage Temperature
• -40 to 176°F (-40 to 80°C).

Mechanical
• Case: polycarbonate Lexan with adjustable mounting collar (vertical or horizontal orientation), designed for mounting on 16-, 18-, 20- and 22-gauge panels.
• Internal panel mounting requires a specified panel cutout and four #6-32 studs or equivalent.
• Overall width x height x depth: horizontal - 4.13 in x 3.25 in x 2.00 in; vertical - 3.25 in x 4.13 in x 2.00 in (Assumes mating connectors are attached. Does not include wire bundle space requirements.).
• Vibration: 2g, 10 to 150Hz, applied in any one of three axes.
• Weight: 6.50oz maximum.

Program Storage
• All non-embedded user and factory programs are stored in non-volatile memory. Can be changed by reprogramming.

Sample/Update Rates
• 1 input: 4Hz.
• 2 inputs: 4Hz.
• PID: 1Hz.
• Control outputs: 100Hz.
• Display: 10Hz.

1 The MiniChef 2000 controller is to be used in systems with an external high temperature limiting device.
2 Thermocouple lead resistance of 200 Ω causes < 1°C error. RTD, 22 gauge wire will not contribute more than 0.086°F error/ft.
3 Dual channel applications require either two thermocouple sensors or two identical RTD sensor types.
4 For mating connector information, see Ordering Information Accessory section.
5 Certified for thermometer accuracy (oven and hot food holding applications from 32°F to 60°F) when used with RTD or type J thermocouple probes.
MINICHEF™ 2000
Cooking controller with numerous food equipment application software sets, single and dual channel on/off or PID temperature regulation, timer and machine-function control, microprocessor-based, programmable, auto-tuning, WatCurve™, WatHelp diagnostics, 24V~ (ac) power input, agency approved, flush mounted (membrane faceplate supplied by customer).

Inputs
1 = Dual thermocouple, Type J, K or E
2 = Dual RTD, platinum, 100Ω, curve selectable
3 = Dual RTD, platinum, 500Ω, curve selectable
4 = Dual RTD, platinum, 1000Ω, curve selectable

Note: All models include two event inputs, switched dc logic signal, non-isolated.

Output Number 1
1 = Switched dc, 5V nominal, 30mA, non-isolated
2 = Solid-state relay, Form A, 0.4A, without RC suppression
3 = Solid-state relay, Form A, 0.4A, with RC suppression

Output Number 2
1 = Switched dc, 5V nominal, 30mA, non-isolated
2 = Solid-state relay, Form A, 0.4A, without RC suppression
3 = Solid-state relay, Form A, 0.4A, with RC suppression

Event Outputs 1 and 2
1 = 2 event outputs, switched dc, 5V nominal, 30mA, non-isolated

Battery and Real-time Clock
0 = None
1 = Includes battery and real-time clock

Audible Alarm
0 = Alarm signal available at connector, switched dc, 5V nominal, 30mA, non-isolated
1 = Internal alarm included

Software
AA = Standard Food Equipment Application Software Set
XX = Custom Set-up parameters or Made-To-Order custom software. Consult your local Watlow Sales Engineer. Code number assigned by factory.
Declares that the following product:

**Designation:** MINICHEF 2000

Model Number(s): F2 (H or U)(A or C)-1, 2, 3 or 4(1, 2 or 3)(1, 2 or 3)

Classification: Electronic incorporated Class III temperature controller, Type 2C action, for use in light industrial

Rated Voltage: 24V (AC)

Rated Frequency: 50/60 Hz

Maximum Input Power: 15 Watts

Meets the essential requirements of the following European Union Directive(s) using the relevant section(s) of the normalized standards and related documents shown:

**89/336/ECC Electromagnetic Compatibility Directive**

EN 60730-2-9: 1995 Automatic electrical controls for households and similar use, Part 1: Residential, commercial and light industry

EN 60730-1: 1993 Automatic electrical controls for household and similar use, Part 1: Residential, commercial and light industry

EN 55011: 1991 Limits and methods of measurement of radio disturbance characteristics of industrial, scientific and medical radio-frequency equipment (Class B)

EN 50081-2-9: 1995 Radiated immunity

EN 50082-2: 1995 EMC-Rahmennorm für Störisolierung, Teil 1: Wohngebäude, Handelsverkehr und Leichtindustrie

EN 60730-1: 1993 Automatic electrical controls for household and similar use, Part 1: General requirements

EN 60730-2-9: 1995 Automatic electrical controls for household and similar use, Part 2: Particular requirementsSection 2.9 Temperature sensing controls

Enriched, that the following product:

**Designation:** MINICHEF 2000

Model Number(s): F2 (H or U)(A or C)-1, 2, 3 or 4(1, 2 or 3)(1, 2 or 3)

Classification: Electronic incorporated Class III temperature controller, Type 2C action, for use in light industrial

Rated Voltage: 24V (AC)

Rated Frequency: 50/60 Hz

Maximum Input Power: 15 Watts

Meets the essential requirements of the following European Union Directive(s) using the relevant section(s) of the normalized standards and related documents shown:

**89/336/ECC Electromagnetic Compatibility Directive**

EN 60730-2-9: 1995 Automatic electrical controls for household and similar use, Part 1: Residential, commercial and light industry

EN 60730-1: 1993 Automatic electrical controls for household and similar use, Part 1: General requirements

EN 60730-2-9: 1995 Automatic electrical controls for household and similar use, Part 2: Particular requirementsSection 2.9 Temperature sensing controls

General Manager

Name of Authorized Representative

Place of Issue

Date of Issue

Signature of Authorized Representative
Part Numbers & Accessories

**MINICHEF 2000 Accessories**

0836-0442-0000  Sensor Input Mating Connector, (RIACON #31007106), 6-position, quick-connect terminal, screw connection for 28-14 AWG wires, tighten to 7 in/lb

A001-0298-0000  Power Supply and I/O Mating Connector Kit. Includes:

- 1 AMP #1-640523-0, 15-position, quick-connect terminal
- 15 AMP #641300-1 crimp pins

0238-0679-0000  Prototyping & Training Membrane Overlay, adhesive-backed, 4.75 in x 4.75 in

0830-0479-0000  Prototyping EPROM Extraction Tool, AMP #821980-1

A001-0249-0001  120V~ to 24V~ (ac), stepdown transformer, class 2, quick-connect terminals included

A001-0249-0002  208/240V~ to 24V~ (ac), stepdown transformer, class 2, quick-connect terminals included

**MINICHEF 2000 Documentation**

WMC2-XUGN-0000  The Complete MINICHEF 2000 User Guide
WMC2-XADN-0000  The Complete MINICHEF 2000 User Guide on CD
WMC2-XTDN-0000  MINICHEF 2000 Tutorial Disk
WMC2-XSGN-0000  Hardware & Software Setup Guide
WMC2-XAGN-0001  Cook-&-Hold Oven Application Guide
WMC2-XAGN-0002  Convection Oven Application Guide
WMC2-XAGN-0003  Deepfat Fryer Application Guide
WMC2-XAGN-0004  Griddle Application Guide
WMC2-XAGN-0005  Timer Application Guide
WMC2-XAGN-0006  Shelf Timer Application Guide
WMC2-XAGN-0007  Rotisserie Oven Application Guide

Recommended Sources of Supply for Miscellaneous Items

**DURA-TECH, Inc.**
LaCrosse, WI
(608) 781-2570

- Custom Membrane Faceplates

**AMP, Inc.**
Harrisburg, PA
1-800-522-6752

- Prototyping EPROM Extraction Tool Part No. 821980-1
- Pin Crimping Hand Tools Part No. 90325-1 or 58514-1
- Pin Extraction Hand Tool Part No. 455822-2

**RIA Electronic, Inc.**
Eatontown, NJ
(908) 389-1300

- RIACON Connectors