

PRODUCT: eSTAT30iD – Warmer/Cook & Hold Control

PROBLEM:

A commercial food equipment OEM wanted to improve temperature performance, reduce field warranty claims, and reduce system cost of existing mechanical temperature control and temperature indicators on Holding Cabinets and Cook & Hold cabinets.

ELAN SOLUTION:

Elan reviewed the customer's existing design which included (2) bulb & capillary thermostats, (1) bulb & capillary thermometer and a separate mechanical timer on some models. Elan designed the eSTAT30iD control to replace them all, plus provide a host of selectable features, easy-to-use operation, high performance temperature control and dual-voltage input eliminated the need for separate costly transformer.

RESULTS:

The control has been in production for over (3) years, with field warranty claims dramatically reduced and manufacturing throughput increased. The temperature control performance has improved so significantly it is now a lead selling feature of their product and featured in their literature. The control operates in multiple products; model-specific performance is selected via DIP-switch.

The OEM subsequently approached Elan to make a button-version only (no knob) for use where keys were desired instead of a knob. Elan did so and it is now the standard offering in their highest volume design.

