**Limit Controls**

**FM Approved, Large Dual Display, Universal Input**

The 16L Series Temperature/Process FM Approved Limit Controls set a new standard in 1/16 DIN limit controls. The 16L offers universal input (10 thermocouple types, 4 RTD types, voltage, and current), single set point or dual set point. Standard features include remote reset capability, peak/valley indication, open sensor protection, input rate of change protection, and much more. Unit offers 1500 Vac resolution, selectable high or low input, programmable sensor break protection and adjustable differential.

Outs include normally open (form A) and normally closed (form B) relays. Form A and form B relays can be setup one for each set point output and logically linked to emulate a form C output. Designed and built in the U.S.A., the 16L family of controls offers the highest levels of features, function, and quality available today.

**Options (Add as a suffix to model number)**

-934, Process Signal Output, Isolated 0 to 20 mADC
-936, Process Signal Output, Isolated 0 to 10 VDC
-992, RS-RS-485 Serial Communications
-993, RS-RS-232 Serial Communications

**Specifications**

- Selectable Inputs: 10 thermocouple, 4 RTD, DC voltage, or DC current selectable.
- Display: Two 4 digit, 7 segment 0.3" (7.62 mm) high LEDs.
- Accuracy: ±0.25% of span, ±1 least significant digit.
- Supply Voltage: 100 to 240 VAC, nominal, +10 -15%, 50 to 400 Hz. single phase; 132 to 240 VDC, nominal, +10 -20%.
- Power Consumption: 5 VA maximum.
- Operating Temperature: 14 to 131°F (-10 to 55°C).
- Memory Backup: Nonvolatile memory.
- No batteries required.
- Control Output Ratings: Relay: SPST, 3A @ 240 VAC resistive; 1.5A @ 240 VAC inductive.
- Weight: 8 oz (227 g).
- Agency Approvals: FM, cUL, UL.

**Digital Dispensing Temperature Control**

**Controls Product Temperature and Dispensing Flow Rates**

The Series TSCC Digital Dispensing Temperature Control is used to monitor and control product temperature and dispensing flow rates in the production of melted cheese, chili, or other heated food products. One selectable PTC or NTC thermistor is used to monitor the product temperature while a SPDT relay is used to control the temperature. Two SPST relays are used for controlling two dispensing rates for either different size containers or different products. A three digit, easy-to-read display is included on the controller. The buttons on the face of the controller enable the user to program the desired parameters into the controller itself. Parameters can be copied from one device to another using our TS2-K configuration key. Security protection is offered using a password code. Includes TS-6 temperature probe.

**Options**

-934, Process Signal Output, Isolated 0 to 20 mADC
-936, Process Signal Output, Isolated 0 to 10 VDC
-992, RS-RS-485 Serial Communications
-993, RS-RS-232 Serial Communications

**Specifications**

- Probe Range:
  - PTC: -58 to 302°F (-50 to 150°C);
  - NTC: -58 to 230°F (-50 to 110°C).
- Input: 2 free voltage contact input; 1 PTC thermistor 1000Ω @ 25°C or 1 NTC thermistor 10KΩ @ 25°C.
- Output:
  - 1 each relay SPST 16 A @ 240 VAC resistive, 5 A inductive;
  - 2 each relay SPST 5 A @ 240 VAC resistive.
- Control Type: ON/OFF.
- Power Requirements: 115 Vac ±10%; 230 Vac ±10% (depending on model).

**Accessories**

See Digital Temperature Switch Probes and Accessories