

Why you need the right Thermostat?

There are countless reasons why you need to make sure you choose the right thermostat, the main reason being that you want to have the opportunity to effectively control the temperature within your industrial applications.

Choosing the right thermostat has never been quite so simple; there are so many thermostats on the market which keep your process within the correct range, it's about knowing what you need to look for!

If you're not entirely sure why it's so important to choose the right thermostat, the team here at Under Control will be more than happy to provide you with any additional information. With our help, you can control the temperature within your application, ensuring that you achieve the right environment required! Can you afford not to choose the right thermostat?

There are several factors that need to be taken into consideration before you decide whether the thermostat is right for you, consider the following:

Type of system

The first thing to consider is the temperature range you need to control within. To do this consider the minimum and maximum temperatures to be measured and then add an additional 10% to the top and bottom end of the range.

Next work out the maximum switching load to be controlled. You can do this by adding up the total wattage of the element(s) and then divide the total by the voltage, this will then give you the amps. Choose a thermostat with a higher load than this figure.

You will also need to consider if you want a thermostat that is normally open or normally closed. This means if you want the thermostat to turn the element off

once the temperature is achieved then you want a normally closed thermostat. If you want it to.

Is a high limit safety thermostat also required? Catering applications such as fryers normally also incorporate a high limit safety thermostat. This protects the unit from overheating should the thermostat fail. This should also be considered for critical/dangerous applications.

Every system requires a unique solution, hence why it's so important you use the correct thermostat!

Applications

The single, and triple pole thermostats is used for catering; therefore, it needs to be reliable! The single pole thermostat is used for controlling temperature and offers on/off control. Generally, 230v and 16A rating.

The single pole thermostat and the double pole thermostat are designed to offer temperature control for immersion heating too.

Choice of thermostats

Under Control is your go-to provider for thermostats and High Limit thermostats, these are available in two variations, one of which is the single pole thermostat and the other being the triple pole. The temp range is from 50-500 deg C

The High Limit thermostats are available in 2 temperatures, 230 and 320 deg and for use where safety is a priority.

Here at Under Control, we recommend you select the right thermostat for your heating system, especially if you want to receive the best value for money. Our extensive range of thermostats is suitable for an array of needs and requirements so don't hesitate to speak to one of our experts to discover which will work best for you.

Call us on 0845 688 7122 today!