



AWELBIT Company

FASTRON TO KFC-1 COOKING COMPUTER CONVERSION INSTRUCTIONS

Description: Kit # 826-1507 contains a conversion assembly designed to convert Fastron-ready KJ3FC fryers to the KFC-1 Cooking Computer.

Parts List: Before installing this conversion kit, inventory the parts in your kit with this parts list.

QTY	DESCRIPTION	PART #
1	KFC-1 Cooking Computer User Guide	819-5471
1	Speaker Assembly, KJ3FC	806-5974
1	Frame, KFC-1 Control Panel	806-5162
1	Shield, 120V	806-5975
1	Probe Minco	807-0678
1	Harness, Wiring w/15-pin Connector	806-2071
1	Computer Assembly, KFC-1	806-5300
1	Wiring Diagram, KJ3FC, 120V Wiring	805-0495C

QTY	DESCRIPTION	PART #
4	Tinnerman Clips	809-0448
6	Screw, #10x1/2 Phillips Head	809-0449
8	Screw, DRLL #8x1/2 HX HD ZP	809-0361
8	Screw, #10-1/2 HX Washer HD NP	809-0412
4	Screw, 8-32x3/8 TR SL HD ZP	809-0102
4	Nut, 8-32 HX	809-0247
6	Ty Wraps # 10003	814-0015
4	Terminal # 36965 Blue Bomb Tail	8070268
1	Conversion Instructions (This sheet)	819-5661

Conversion of the KJ3FC Fastron-ready Fryer to the KFC-1 Cooking Computer:

1. Disconnect the KJ3FC fryer power cord from its power source.
2. Remove front panel assembly.
3. Remove top cap (4 Phillips screws)
4. Remove control panel frame (4 hex screws).
5. Remove fittings (lines) from pressure switch tee and remove the aluminum tee.
6. Cut the hi-limit wires near the bomb tails and pull hi-limit wires through the bushing in the shield.
7. Disconnect the wires from the float switch (one from terminal 8 in right terminal block) and one from pin 8 of the AMP connector. Pull wires through the Heyco bushing in the shield.
8. Remove 21C (black) from tab 5 of the 8-pin terminal block. Remove 22C (white) from tab 1 of the 8-pin terminal block.
9. Remove nut securing the flex cable to shield and remove cable fitting from shield pulling wires 21C and 22C through the hole in the shield.
10. Remove shield assembly from the unit.
11. Remove the probe assembly from the unit (upper center location).
12. Replace with Minco probe supplied in this kit. Note: Be sure to use thread sealant.

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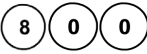













13. Install the aluminum tee on the switch that was removed in step 4.
14. Reinstall the shield assembly, ensuring no wires are pinched between the shield and the front of the frypot. Secure with 2 nuts and 2 screws.
15. Reinstall the flex cable in the hole on the left-hand side of the shield and secure with the nut previously removed.
16. Connect the aluminum tubes to the tee of the air switch under the shield.
17. Guide the hi-limit wires (black) through the Heyco bushing at the left rear of the shield. Connect the hi-limit wires to the white wires from the gas valve with the bomb tails supplied in the kit.
18. Using wiring diagram 8050495C as a reference, complete steps 18 through 23. Connect wire 14C from the pressure switch to pin 1 of the 12-pin terminal block.
19. Connect the red wire from the oil level switch to pin 8 of the AMP connector.
20. Connect wire 5C from the gas valve to pin 8 of the AMP connector.
21. Connect the red and white wires from the thermostat probe to pins 3 and 2 on the AMP connector.
22. Connect the black 21C wire from the flex conduit to terminal 5 of the 8-pin terminal block.
23. Connect the white 22C wire to pin 1 of the 8-pin terminal block. Plug the green 12-pin plug into the back of the interface board.
24. Neatly bunch and secure all wires with cable ties supplied.
25. Secure the control panel frame supplied with the kit to the front of the fryer with 4 hex screws.
26. Secure the top cap to the unit with 4 Phillip screws.
27. Position the computer in the control panel frame and plug the 15-pin harness into the interface board and the back of the computer.
28. Plug the 9-pin connector with the 51C and 82C wires into the back of the computer. These wires will connect to the micro-switch at the drain valve.
29. Position the front shield supplied with 2 hex screws ensuring the cable clears the slot at the bottom of the shield.
30. Secure computer to front of the unit with 2 screws.
31. Put on drain valve and hook up wires as shown on diagram.
32. Put new diagram on the door.
33. Reconnect the KJ3FC fryer power cord to its power source.
34. Test the unit. Use the Programming Instructions on page 3 and 4 to initially program fryer information into the KFC-1 Cooking Computer.
35. Use KFC-1 Cooking Computer User Guide, PN 819-5471, to program specific products and operate the computer.

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Programming Fryer Operation Features:

Ensure computer is turned OFF prior to programming.

CHART 1

Display Reads	Press This Button	Description
OFF		Starts programming sequence.
		Fryer operation programming code. DO NOT GIVE TO OPERATORS. FOR USE BY STORE MANAGER AND SERVICERS ONLY.
OK tone 1200 hz		Enter desired frequency in hertz from 100Hz to 2000Hz by pressing appropriate number buttons. Example: 800Hz.
		Press either right or left ON/OFF switch to test tone.
		Saves the new frequency and advances to the next step.
CAUTION 500 hz		Enter desired frequency. Example: 550Hz.
		Saves new frequency and advances to next step.
warning 350 hz		Enter desired frequency. Example: 150Hz.
		Saves desired frequency and advances to next step.
melt exit 198f		Enter desired melt exit temperature. Example: 195°F.
		Saves desired melt cycle exit temperature and advances to next step.
fry-type		Toggles between options of split pot, full pot, or pressure modes.
SPLITpot full pot pressure		Select desired fry-type mode by toggling with the TEMP switch, then press ENTER to save choice.
effcncy standard		Use TEMP to toggle between options: standard or high efficiency modes.
Standard high		Saves desired efficiency. Select HIGH for all Frymaster H50 fryers, use STANDARD for other fryer models.
energy gas		Select desired fryer type, GAS or ELECTRIC, by using the TEMP switch.

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Display Reads	Press This Button	Description
GAS ELECTRIC		Saves desired fryer type and advances to next step.
mel t on 3	 	Program minimum melt cycle on-time by pressing number buttons. Minimum time is 1 second and the maximum is 9 seconds for gas or electric modes. Press ENTER to save and advance to next step. Example: 5 seconds on-time.
mel t off 12	 	Program maximum melt cycle off-time by pressing number buttons. See chart 2 for minimum and maximum off-times for gas and electric models. Example: 12 seconds off-time.
		Saves the maximum melt cycle off-time and exits the programming mode. Program is saved to the non-volatile memory and will not be erased even if Code 1651 (Default Program) is entered.

CHART 2

Melt Cycle Off-Times		
Type	Minimum	Maximum
Gas	20 seconds	30 seconds
Electric	5 seconds	20 seconds

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