EMPLOYEE Copy

Process Controller – (FASTRON.)[®] VC-210

The (FASTRON.) VC-210 process controller is used to control many different appliances.

Each controller can time up to 20 products, store messages, alarm names, cooking and filtering parameters, and has shortening management capabilities.

(FASTRON.) VC-210 Controller



FAST is not liable for any use of product not in accordance with FAST's installation and operating instructions.

Before using this equipment or for any questions on the operation of the appliance, consult and follow all instructions and safety warnings found in the appliance operators' manual supplied from the manufacturer of the appliance.

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Installing the (FASTRON.) VC-210 Controller

REMOVE EXISTING (FASTRON.)

1	Unplug fryer
2	Remove the two (2) screws from the bezel securing the (FASTRON.) controller in the header cavity. Remove the bezel.
3	Remove the controller by disconnecting the 9-pin and 2-pin connectors. (Several pressure and split vat fryers will have additional connectors that will have to be removed.)

INSTALL THE NEW (FASTRON.)

1	Remove the two (2) 5/32" screws from the NEW controller.
2	Plug the 9- and 2-pin connectors into the corresponding connectors in the fryer. (Several pressure and split vat fryers will have additional connectors that will have to be connected.) NOTE: The 3-pin connector coming from the controller has no corresponding connector. It is for future use.
3	Insert the controller back into the fryer header cavity. Re-attach the bezel (frame) to the controller.
4	Secure the controller and bezel to the fryer header with the two (2) 5/32" hex screws provided.

Parts Description - (FASTRON.)

VC-210 Controller

Part	Function
1. SCAN key	• Used for recipe review during idle.
	• Used to review time remaining during multiple cooks
	(press & hold)
2. EXIT FILL key	• Depressing this key for three seconds will force a filter
	that will reset all internal filter counters.
3. VFD (Vacuum Fluorescent	• Bright blue for easy viewing. Displays programming
Display)	and cook cycle information.
4. Programming Buttons	• Used to access programming mode and change
	parameters.
5. Changeable Menu Strip	• Menu items are printed directly on easy-to-change menu
	strip.
6. SCK® Link LED	• LED will light when communications is enabled.
7. IR Port (Infrared) – Optional	• Used to download programming from wireless device.
8. Product Buttons	• Used to activate cook cycles and for certain
	programming functions.
9. Tech Support/Serial # Window	• Easy access to FAST tech support center.
10. Indicator Lights	• Light up when product key is activated.
11. EXIT COOL key	• Used to exit setback (COOL) mode. Also used to cancel
	hold alarms, as well as scroll through active holds when
	held down.



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Glossary of Terms and Features

Polish: The circulation of the shortening through the filter for a period of time, as opposed to filtering which passes the shortening through the filter only once.

Polish Later: The polish later command is active at all times UNLESS the delay time is programmed to ZERO. The polish later command is used if a fryer has entered the polish command, yet it is needed to produce product at that time. The delay time programmed will start counting, and at the end of the delay time the operator will be forced to polish the shortening. The delay can only be activated once.

Polish Now: The "polish now" command is active at all times once the event times are activated. If a Polish Now is entered and completed within 3 hours of a scheduled event polish time, the event polish time will be canceled. This allows an operator to polish a fryer and get credit for the polish before the actual polish command sounds. This is useful in a store with many fryers where the operator wants to "get ahead" of the polish work if they have time available.

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Using the (FASTRON.) VC-210 Controller: Operational Test Procedure

1	Plug fryer into electrical source					
2	NOTE: This scrolling can be bypassed by pressing SCAN.					
	The controller will scroll through the following: a. Appliance Type b. Software # c. Download # d. Current Date e. Time of Day f. SCK Address g. "COOL"					
3	Turn the fryer power switch on.					
4	Press the EXIT COOL key once.					
5	Press any illuminated product key.					
6	The cook cycle will count down in the display.					
	NOTE: A cook cycle can be canceled by pressing and holding the active product key for 3 seconds. Pressing the product key for less than 3 seconds will not cancel the cook cycle.					
	If the cycle is canceled during the first 25% of the cook time, the cook cycle simply gets canceled and the display shows either "COOL" or the actual temperature, depending on the appliance. Canceling the cycle during the last 75% of the cook time will either put the controller in the filter mode or subtract one from its cycle count toward filter lockout.					

Operating the (FASTRON.) VC-210 Controller

RECIPE REVIEW — Quickly see what is programmed for each product key

- 1. Press the SCAN key.
- 2. Select any product key previously programmed-LED will be lit above the key.
- 3. Press the DOWN arrow key to scroll through the list.
- 4. Press SCAN to exit.

VIEW TEMPERATURE SETTING

- 1. Press the TEMP key 'once' to view Actual temperature, or
- 2. Press the TEMP key 'twice' to view Set temperature.

ACTIVATING THE POLISH FEATURE

1. To Polish 'NOW', press and hold the EXIT COOL and EXIT FILL keys at the same time.



2. To Polish 'LATER', press and hold the SCAN and EXIT FILL keys at the same time. NOTE: Polish will only be delayed IF a non-zero polish delay time is set.



DISPLAY TIME OF DAY—2 second display of the current time of day. NOTE: Can only be done if the controller is at COOL or idle mode.

1. Press and hold the SCAN and EXIT COOL keys at the same time.



DISPLAY APPLIANCE TYPE AND DOWNLOAD INFORMATION—2 second scrolling display of the Appliance Type, Software #, Download #, Current Date, Time of Day and SCK Address.

1. Press the SCAN and TEMP keys at the same time.



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Programming the (FASTRON.) VC-210 Controller

Programming Mode for the Vision Controller is entered by pressing the "P" key for three (3) seconds. Multiple programming modes are available on the VC-210 as follows:

Passcode	Access Level	System	Recipe	ProdName Library	Alarm Library	Clock/Date	SMS Activate	Instant On	SCK Address
1724	Employee		Х						

NOTES:

- Pressing the "P" key saves the previous parameter.
- If no key is pressed within 2 minutes while in Programming mode, the controller will automatically return to idle mode.
- All scrolling will loop back through allowed values.

Changing the Menu Strip on a (FASTRON.) VC-210 Process Controller

1	• Turn off the fryer power.
2	• With a flat screwdriver, remove the two screws that secure the bezel of the VC-210 in place. Remove the bezel.
3	• Remove the existing menu strip(s) by lifting the tab and pulling the menu strip out from the right side of the controller.
4	• Using the tab as a guide, slide the new menu strip in.
5	• Replace the bezel and screws that secure it to the controller.
6	• Turn on the fryer power.

Replacement Parts List

Part Number	Description
150-10202	1/4-20X3/4" SLOT RD HD BLK O
150-11025	NUT 1/4-20 TINNERMAN SPRING
214-50291	SHEETMETAL BEZEL
214-50660-57	OVERLAY
214-51003-57	MENU STRIP

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RECIPE PROGRAMMING (1724)

	KEY PRESS	DISPLAY	ACTION
1	Enter Program mode		• To enter programming mode, press and hold the "P" key for 3 seconds.
	Im		• Scroll down to "Programming."
	∇ Λ		• Press the "P" key to lock in entry.
	\m) OR ~ (m) * (m)		• The display will prompt user to enter a pass code.
2	Enter Pass Code	ENTER CODE	• Enter pass code 1 7 2 4.
	$\left(\begin{array}{c} 0\\ 0\\ 1\end{array}\right) \left(\begin{array}{c} 0\\ 7\end{array}\right) \left(\begin{array}{c} 0\\ ABC\\ 2\end{array}\right) \left(\begin{array}{c} 0\\ BHI\\ 4\end{array}\right)$		• Press the "P" key to lock in your entry.
		RECIPE	• Display will show "Recipe." Press the "P" key.
	PP		
3	Choose a Product Key	SELECT PRODUCT	• Press the product key to be
5	(Recipe)	TO PROGRAM	programmed. That key's LED will remain lit.
		Choices are: ALL, NAME, TIME, TEMPERATURE, TIMING, PRESSURE ¹ ,	• Scroll to the feature you want changed and press the "P" key.
		ALARM, ALARM NAME, ALARM DONE, TONE, HOLD TIME, HOLD LINK, FLTR LCKOUT.	NOTE: Selecting "ALL" allows you to review and/or change all parameters for that key.
		PRODUCT CNT, RQI TRACKER ² , EXIT ^{1,} "Pressure" will only appear if appliance is a pressure fryer. ^{2,} "RQI TRACKER" will only appear if it was selected in System Programming.	To jump to a specific feature, select one from the list and follow the appropriate instructions to make the changes.

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4	Choose a Product Name	PRODUCT NAME	 Press the UP or DOWN arrow keys to scroll through product names, OR start spelling the desired product name by using the top row of lettered product keys. Press the "P" key to lock in selection.
5	Set Stage 1 Cook Time	STAGE 1 TIME MM:SS	 Type in the time for Stage 1. Range is from 00:00 to 99:59. Press the "P" key to advance to next stage or parameter.
6	Set Stage 1 Temperature	STAGE 1 TEMP XXX F	 Type in the Setpoint temperature for this stage. Range is from 200 to 375 F, or the equivalent of Degrees C. Press the "P" key to advance to the next stage or parameter.
7	Set Stage 1 Timing	STAGE 1 TIMING (STRAIGHT, FLEX)	 Press the LEFT or RIGHT arrow keys to select the type of timing to be used for this stage. Press the "P" key to advance to next stage or parameter.

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0	Set Pressure Solenoid	STAGE 1 PRESSURE	• Press the LEFT or RIGHT arrow
ð	Position	(OPEN, CLOSED)	 keys to select whether the pressure solenoid should be opened or closed. <i>This message will appear only if the appliance is a pressure fryer.</i> Press the "P" key to advance to next stage or parameter. The display will show "Stage Time 2." If you have a second
			time, type in that time and repeat steps 5-8. A total of 9 stage times can be programmed.
0	If applic	able, repeat steps 5-8 fo	r additional stages.
9	Α	total of 9 stages can be p	programmed.
10	Set Alarm 1 Time		• Type in Alarm Time for
10	(Selectable)	MM:SS	activating the Action Alarm. Skip Steps 10-13 if the Alarm Time for this stage is zero.
	TH TH		• Press the "P" key to advance to the next stage or parameter.
11	Set Alarm 1 Name (Selectable)	ALARM 1 NAME "ACTION"	• Press the UP or DOWN arrow keys to scroll through the Alarm Names, OR start spelling the desired action alarm name by pressing the appropriate product keys.
	P		• Press "P" key to lock in the selection.
12	Set Alarm #1 Cancel Mode (selectable)	ALARM 1 DONE (AUTOMATIC, MANUAL)	 Press the LEFT or RIGHT arrow keys to select how the Action Alarm is to be canceled. Press the "P" key to advance to next stage or parameter.

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13 14	Setting Alarm 1 Tone	ALARM 1 TONE SHORT, MEDIUM, LONG, DOUBLE, LONG/SHORT, NONE eps 10-13 for additional A	 Press the LEFT or RIGHT arrow keys to select Alarm Tone. Press the "P" key to advance to next stage or parameter.
15	Select Hold Time	HOLD TIME 00:00 (Note: time is in Hours:Minutes)	 Type in the length of hold time required. The value is in the range of 0 to 60. Press the "P" key to advance to the next step or parameter.
16	Set Filter Lockout	FILTER LOCKOUT (COOL, NO FILTER, 1-99)	 Press the LEFT or RIGHT arrow keys to select how you want to end a cook cycle. <u>COOL</u> = return to Setback temp. after cook. <u>No Filter</u> = return to Drop temp. after cook <u>1-99</u> = # of cooks allowed before entering filter locked. When 1-99 is selected, product cycles will return to drop temp. until a filter lockout cycle is forced. Press the "P" key to select.
17	Set Product Heads	PRODUCT HEADS XX	 Press the LEFT or RIGHT arrow keys to select count value. The range is 0 to 99 pieces or "USER PROMPT." Press the "P" key to advance.
18	Select Another Product Key	SELECT PRODUCT TO PROGRAM	 Repeat from step #3 in this section, or press the "P" key and scroll to Exit. Press the "P" key to exit programming.

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5,726,424	5,875,430	6,142,666
6,339,930	6,401,467	6,505,546
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