



KITCHEN BRAINS

Driven by **(FAST)** Networked by **SCK**

INSTALLATION GUIDE

VISION Series VC-210 Process Controller



This Installation Should Be Completed by a Qualified Service Technician

Upgrade kit for the:

- Winston Collectramatic PF-56 Pressure Fryer

Save the instructions for future reference.
www.KitchenBrains.com

24/7 Toll-Free Technical Support
1-800-243-9271
(from the U.S., Canada and the Caribbean)

NOTICES

Before you start, please read entire manual.



Kitchen Brains is not liable for any use of product not in accordance with its 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 operator's manual supplied from the manufacturer of the appliance.

Not all features are available on some models.

COOKING CONTROLLER OPERATING ENVIRONMENT

The solid state components in this controller are designed to operate reliably in a temperature range up to 158°F/70°C. Before installing this controller, it should be verified that the ambient temperature at the mounting location does not exceed 158°F/70°C.

CLEANING THE CONTROLLER

Using a clean damp cloth, wipe down your controller daily using a commercial quality foodservice-approved detergent.

Do not allow oil to build up on any part of the controller.



NEVER use chemical or abrasive cleaners on your controller. The controller's overlay may be damaged.

OVERVIEW

To briefly explain, the (FASTRON.)® VC-210 Process Controller has been designed to be used on a Winston Collectramatic Fryer with you, the operator, in mind. Using this process controller will help to simplify the cooking process for all products cooked in the pressure fryer. It allows precise temperature control, eliminates calibration, produces greater product quality and consistency, and increases oil life.

The process controller operates by pressing the appropriate key and will automatically control both the oil temperature of the fryer and the cook time of the product being cooked. The controller will also automatically close the solenoid valve to pressurize the cooking vessel. After the cooking cycle is complete, the controller will signal the operator the product is done and is ready to be removed and served.

NOTE

This manual will thoroughly familiarize you with the installation and operation procedures of the (FASTRON.)® Process Controller so that you may use this controller in the most effective way to enhance the smooth running of your restaurant's cooking operations.

Please read all instructions carefully before beginning the installation of this controller. This manual will explain what you have to do to get the (FASTRON.)® VC-210 Process Controller operational and what tools you will need to do this. It will then take you step by step through the installation and operating instructions.

If any problems occur, or if you have any questions about the instructions, contact Kitchen Brains™ technical support toll-free at 1-800-243-9271.

TOOLS & MATERIALS NEEDED

1. 9/16" and 11/16" open end wrenches
2. Phillips head screwdriver
3. Flat blade screwdriver
4. Diagonal cutters
5. Wire strippers
6. Needle nose pliers
7. Electric drill
8. 7/32" drill bit
9. 5/64" allen wrench
10. 11/16" socket
11. 3/8" nut driver
12. Tie wraps (provided)
13. Teflon tape (provided with probe)
14. Tinnerman nuts (provided)
15. 6-inch ruler

INSTALLING THE PROBE

NOTE: DO NOT DISASSEMBLE THE PROBE ASSEMBLY BEFORE MOUNTING.

1. Make sure the teflon tape surrounds head of compression fitting. See **figure 1A**.
2. Insert probe from the outside into the hole on upper right side of the frypot. See **figure 1**. Make sure that the wires stay at the outside of the vat.
3. Tighten the 1/2" compression fitting firmly to the frypot wall with an 11/16" wrench.
4. Use the supplied gauge to ensure proper spacing of the probe.

NOTE: Make sure the probe tip is horizontal and is facing to the right.

5. Tighten the compression nut down on the ferrule. Use caution to ensure that the probe does not turn when the nut is tightened. See **figure 1A**.
6. If necessary, install the two pins on the end of the probe wires into the supplied 2-pin connector.
7. Take the supplied probe protection bracket and slide it under and behind the top two heating elements. It should be mounted in such a way that the bend in the probe protection bracket offers protection to the probe tip. See **figure 1B**.
8. Tighten the probe protection bracket with the supplied 10-32 x 5/8" long screw.

Figure 1

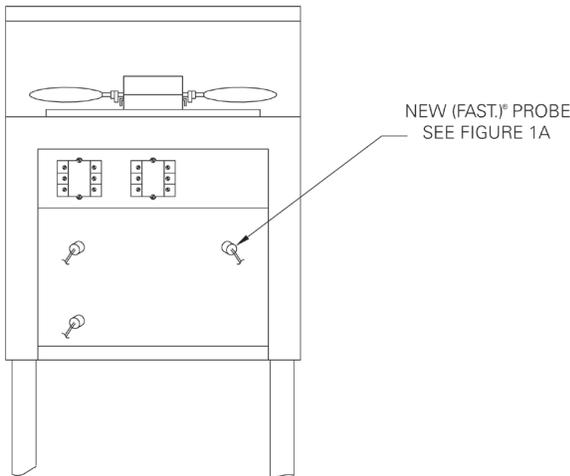


Figure 1A

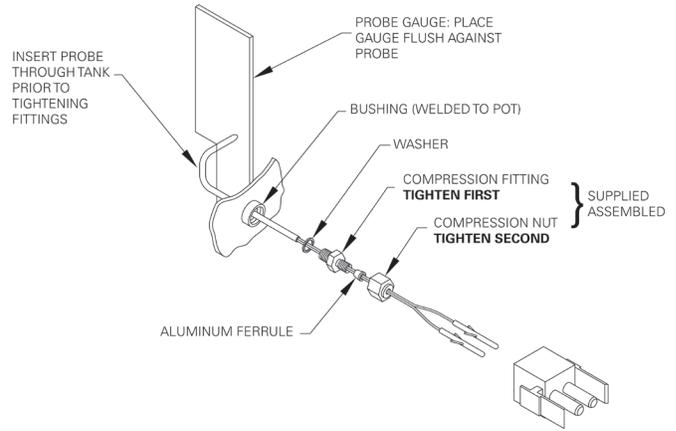
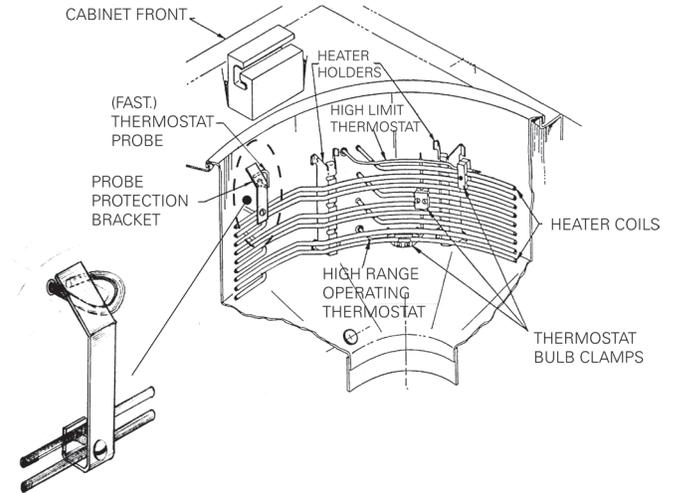


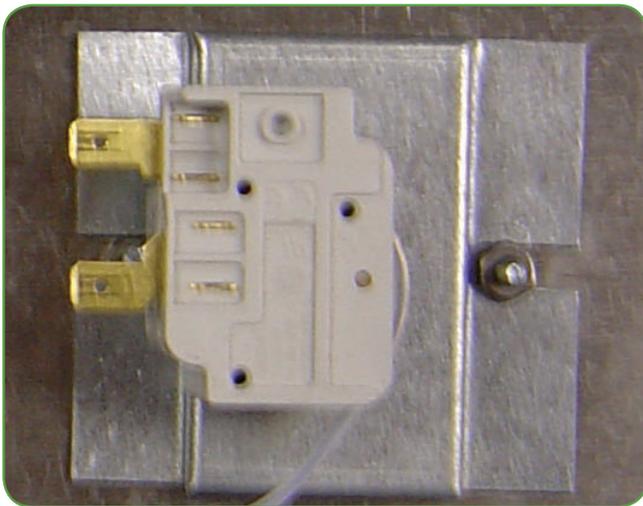
Figure 1B



INSTALLING THE THERMOSTAT

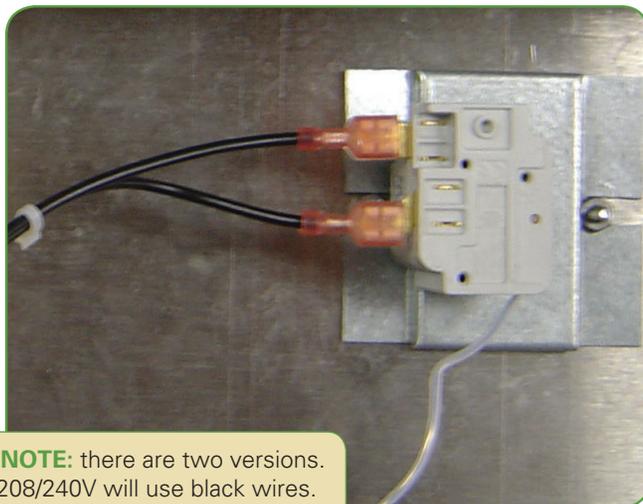
1. Lay header face down and locate the pre-drilled hole and pems.
2. Mount the high-limit thermostat to the header using the supplied nuts making sure the high-limit reset switch is accessible from the front once mounted. Carefully handle the tubing for the high-limit thermostat. **BENDING WILL DAMAGE THE TUBING.** See **figure 2**.

Figure 2



3. Connect the two wires* coming off of the header with female Faston to the high-limit thermostat. See **figure 3**.

Figure 3



***NOTE:** there are two versions.
208/240V will use black wires.
230V will use blue wires.
Refer to wiring diagrams for your specific version.

WIRING THE CONTROL PANEL FOR LINE VOLTAGES HIGHER THAN 208V.

1. If the fryer is installed on a network with line voltages between 215 and 240 VAC (i.e. 230V or 240V in the U.S. and Canada, 220V in Europe), two wires need to be changed in the (FAST.)[®] control panel.

NOTE: Failure to adapt the transformer to the line voltage will damage the process controller.

2. Put the (FAST.)[®] control panel on a table with the power switch on the left-hand side and the controller facing towards you. The text on the panel will be upside down.
3. Take the controller out of the control panel and put it aside.
4. Inside the opening for the controller, in the left back corner, you will see three wires coming from the transformer:
 - one black wire, connected to a black wire,
 - one red wire, connected to a white wire,
 - one blue wire
5. The blue wire is folded and has a tie wrap around it. Remove the tie wrap with your diagonal cutters.
6. Remove the male faston from the wire and put it aside.
7. Detach the red wire from the white wire.
8. Connect the blue wire to the white wire.
9. Put the male Faston from step #6 on the red wire.
10. Fold back the red wire and put a tie wrap around it.
11. Put the controller back into the service panel.

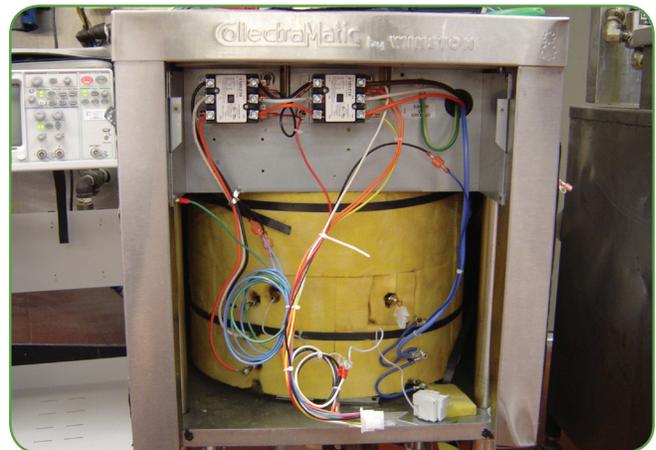
INTERFACE HARNESS WIRING CHART – 208V & 240V

COLOR	DESCRIPTION	FUNCTION	WIRING TABLE
RED	Pin 6 of interface harness molex terminated with female Faston	Heat demand	Connect female Faston to coil on left contactor.
BLACK	4 inch Black wire with female Fastons on each side	Jumper	Connect one side to left contactor coil and the other to right contactor T1.
BLACK (2)	Pin 3 Black wire of interface harness terminated with a female Faston and spade connector	One side 208/240 VAC from right contactor	Connect female Faston to L-2 of right contactor. On 415 Volt Units: Connect female Faston to heating element terminal #4.
BLACK (3)	2 wires coming out of header with female Fastons	High limit	Connect female Fastons (2) to the high limit (either tab).
WHITE (1)	Pin 1 of interface harness molex terminated with female Faston	One side 208/240 VAC from top right contactor	Connect female Faston to top, rear tab right contactor L1.
ORANGE (1)	Pin 5 of interface harness molex terminated with female Faston	High limit	Connect female Faston to either tab on high limit.
ORANGE (2)	Pin 8 of interface harness terminated with a piggy-back Faston	High limit	Connect female Faston to either tab on high limit.
YELLOW	Pin 4 of interface harness molex terminated with female Faston	Contactor	Connect female faston to coil of right contactor (either tab).
BLUE (1)	Pin 7 of interface wiring harness molex terminated with insulated female Faston	Solenoid control	Connect female Faston to solenoid wire at rear of fryer (either one). Black wires with male Fastons.
BLUE (2)	Pin 9 of interface wiring harness molex terminated with insulated female Faston	Solenoid control	Connect female Faston to solenoid wire at rear of fryer (either one). Black wires with male Fastons.
GREEN	Pin 2 of interface wiring harness molex terminated with ring terminal	Chassis ground	Connect ring terminal to chassis ground.

BEFORE INTERFACE HARNESS INSTALLATION



AFTER INTERFACE HARNESS INSTALLATION



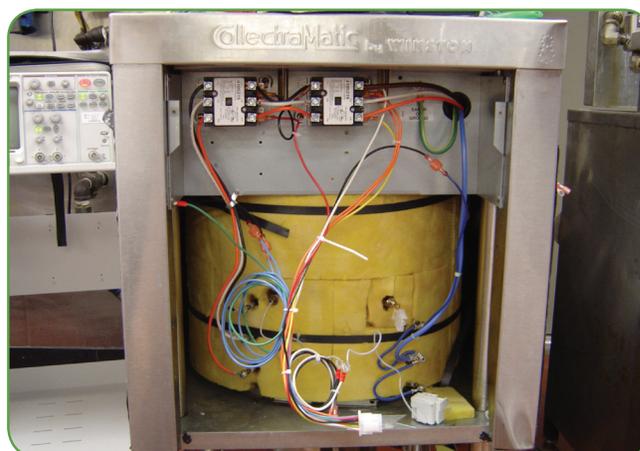
INTERFACE HARNESS WIRING CHART – 230V

COLOR	DESCRIPTION	FUNCTION	WIRING TABLE
RED	Pin 6 of interface harness molex terminated with female Faston	Heat demand	Connect female Faston to coil on left contactor.
BLACK	4 inch Black wire with female Fastons on each side	Jumper	Connect one side to left contactor coil and the other to right contactor T1.
BLUE (2)	Pin 3 Blue wire of interface harness terminated with a female Faston and spade connector	One side 208/240 VAC from right contactor	Connect female Faston to L-2 of right contactor. On 415 Volt Units: Connect female Faston to heating element terminal #4.
BLUE (3)	2 wires coming out of header with female Fastons	High limit	Connect female Fastons (2) to the high limit (either tab).
BROWN (1)	Pin 1 of interface harness molex terminated with female Faston	One side 208/240 VAC from top right contactor	Connect female Faston to top, rear tab right contactor L1.
ORANGE (1)	Pin 5 of interface harness molex terminated with female Faston	High limit	Connect female Faston to either tab on high limit.
BLACK (2)	Pin 8 of interface harness terminated with a piggy-back Faston	High limit	Connect female Faston to either tab on high limit.
YELLOW	Pin 4 of interface harness molex terminated with female Faston	Contactor	Connect female faston to coil of right contactor (either tab).
BLUE (1)	Pin 7 of interface wiring harness molex terminated with insulated female Faston	Solenoid control	Connect female Faston to solenoid wire at rear of fryer (either one). (Male Fastons)
GRAY (2)	Pin 9 of interface wiring harness molex terminated with insulated female Faston	Solenoid control	Connect female Faston to solenoid wire at rear of fryer (either one). (Male Fastons)
GREEN/YELLOW	Pin 2 of interface wiring harness molex terminated with ring terminal	Chassis ground	Connect ring terminal to chassis ground.

BEFORE INTERFACE HARNESS INSTALLATION



AFTER INTERFACE HARNESS INSTALLATION



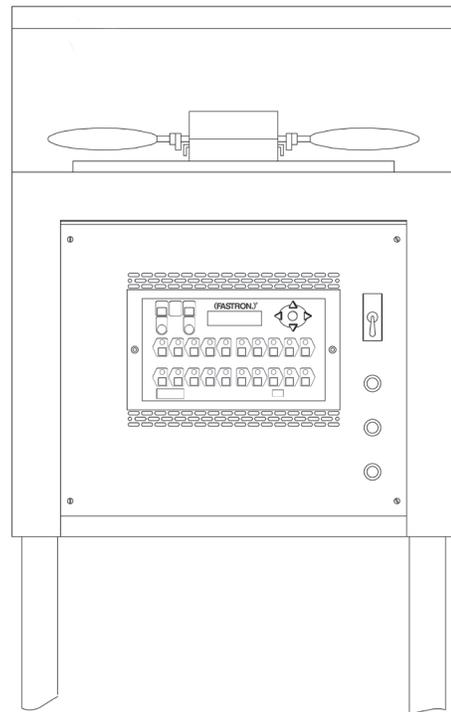
INSTALLING THE APPLIANCE INTERFACE HARNESS

1. Using the wiring chart on previous page and the wiring diagram included with this manual, install the appliance interface.

FINAL ASSEMBLY

1. If tinnerman nuts are not already mounted on the header, then slide the provided tinnerman nuts over the control compartment mounting holes so that the new service panel can be secured.
2. Connect the 9-pin interface connector to the mating 9-pin connector from the new control panel. Refer to wiring diagram.
3. Connect the 2-pin probe connector to the mating 2-pin probe connector from the new control panel. Refer to wiring diagram.
4. Align the new control panel with the front of the fryer. Insert and tighten the four #8-1/2" screws provided to secure it.
5. Secure the new (FAST.)[®] service panel and top plate using the provided #8-1/2" screws.
6. Ensure the controller is properly installed by mating the 9-pin molex connector from the header to the controller and the 2-pin molex connector from the header to the controller and then securing the controller with the two provided screws and tinnerman nuts.
7. Mount header assembly to the front of the fryer.
8. Allow the fryer to come up to temperature. With the controller display indicating [droP], press the 6 HEAD key. Ensure that the solenoid activates.
9. Clean the fryer backsplash panel to remove any dirt or grease build-up. Apply the label, Kitchen Brains™ part number 229-50791, marked "DANGER", to the fryer backsplash panel.

This concludes the installation.

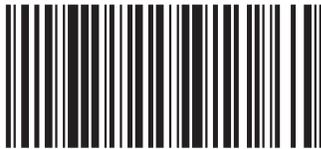


Want to learn more about Kitchen Brains™ products?

Visit our website:
www.KitchenBrains.com



SCK Link® is a registered trademark of Technology Licensing Corporation and use is subject to the appropriate license agreement.



229-51432



KITCHEN BRAINS

Driven by **(FAST.)** Networked by **SCK**

Food Automation - Service Techniques, Inc.
905 Honeyspot Road, Stratford, CT 06615-7147 USA

Phone: +1-203-377-4414

Sales: **1-800-FASTRON**

Fax: +1-203-377-8187

International Callers: +1-203-378-6860

www.KitchenBrains.com

Toll-free technical support 24/7 from the U.S.,

Canada, and Caribbean: **1-800-243-9271**

International offices are located in the United Kingdom, China and Singapore:

Europe, Middle East, Africa, South Asia
31 Saffron Court Southfields Business Park
Basilidon, Essex SS15 6SS ENGLAND
Phone: +44 0 1268544000

Asia Pacific
1803, 18F, No 922 Hengshan Rd
Shanghai 200030, CHINA
Phone: +8613916 854 613

15-101, Block 290G, Bukit Batok St. 24
SINGAPORE 65629
Phone: +65 98315927

WARRANTY

Kitchen Brains warrants all new timers, computers, and controllers for 1 year from the date of purchase including computers, controllers, and timers. Kitchen Brains warrants all other items for a period of 90 days unless otherwise stated at the time of purchase.

PATENTS

The products manufactured by Kitchen Brains are protected under one or more of the following U.S. Patents:

5,331,575	5,539,671	5,711,606	5,723,846
5,726,424	5,875,430	6,142,666	6,339,930
6,401,467	6,581,391	7,015,433	7,650,833
7,877,291	8,060,408		

Plus foreign patents and patents pending. Plus licensed patent 5,973,297

Customer Service and Technical Assistance

Our customer service department is available for orders and questions Monday through Friday between the hours of 8 AM and 5 PM EST. Call us toll-free at **1-800-FASTRON (800-327-8766)** if you're in the US, Canada or the Caribbean, or at **203-377-4414** if you're outside of these areas.

Toll-free technical assistance is available 24 hours a day, 365 days a year by calling **1-800-243-9271** (from the U.S., Canada and the Caribbean) when help is needed immediately.

You can also send an instant email message to a Kitchen Brains™ technician, Monday through Friday, 8am-5pm EST, by going to www.KitchenBrains.com, selecting the 'Support' link at the top of the page, and clicking on 'Contact Tech Support.'

Free Program for Service Exchanges

Kitchen Brains provides an Exchange Program, at no extra cost, if a unit should fail. In the event of failure, you have the option of (1) receiving a replacement product from our factory, freight prepaid; (2) exchanging the failed product for a replacement product at one of our authorized local service centers; or (3) selecting on-site repair or replacement of the failed unit by one of our authorized local service centers.

To take advantage of this program, simply call our toll-free customer service number, **1-800-243-9271**. If you elect to receive an exchange unit from the factory, a replacement unit will be sent immediately. Upon receipt of the replacement unit, simply return the failed unit to the factory, freight prepaid, using the same carton and packing material in which the replacement unit was shipped. The unit will be replaced free of charge, if still under warranty, and if the product shows no evidence of abuse or alteration. If the unit is not under warranty, you will pay repair charges and shipping costs to and from the factory.

Any minor adjustment or calibration and any labor costs for the replacement of probes will be made at your expense.

The Kitchen Brains™ Exchange Program is available to any Domestic Customer whose account is current, and applies to all Kitchen Brains™ Timers, Computers and Controllers.