

(FASTRON.)[®] For Dean SR142G Gas Fryers Upgrade Kit



Easiest To Install & Use

Simply remove the original mechanical controls from the fryer manufacturer and slide in the Kitchen Brains[®] controller made by the industry's controller specialists.

Ensure Food Safety and Quality

Product that is undercooked or held too long in the Danger Zone (40°-140°F/5°-60°C) can potentially expose your customers and crew to dangerous food-borne illness. Bacteria multiplication can be prevented by controlling the time a product is cooked and/or held. The (FASTRON.)[®] helps operators avoid food safety dangers by automatically monitoring these cook and hold times. Precisely timed products deliver consistently good-tasting food to your customers. Hold timers also ensure that expired product is never served.

Increase Yields

Independent tests show the (FAST.Flex)[™] cooking curve provides the best and most consistent yields across load sizes and cooking temperatures, regardless of product temperature and moisture content. A reduction in food waste can also be realized.

Easy to Program

(FAST.Nav)[™] mobile phone style and predictive text programming reduces training time and increases productivity.

User-Friendly Messaging

Enhanced graphical display allows a greater range of names and prompts to be used. Create your own product menu and action alarm names, or choose from a pre-programmed library of standard menu items.

Interchangeable with Other Fryers

Easily move your (FASTRON.)[®] to another fryer eliminating the need to purchase a new control. The controller can be configured to work on fryers from a variety of manufacturers.

Secure Operation

Separate pass codes for store managers and employees prevent unauthorized re-programming.

Energy Savings (optional)

Save energy dollars with the Kitchen Brains[®] patented Set Back feature. The controller will automatically lower the appliance's temperature during inactive periods.

Filter Lockout Oil Management (optional).

Reduce costs by extending the usable life of your oil with the Kitchen Brains[®] patented SmartStat[™] temperature control technology. Filtering your oil at pre-set time(s) of the day will not only give you longer oil life, but will also improve product flavor and reduce the amount of time and labor it takes to change out the oil.

24/7 Technical Support

As with all Kitchen Brains[®] products, the (FASTRON.)[®] comes with 24-hour programming assistance via toll-free phone.

Increase Yield and Reduce Product waste. The (FASTRON.)[®] Meridian when installed on a Dean Fryer is an economical way to get the functionality of a timer, but with more benefits, the MEC-110 Plus Computer monitors the appliance with a sturdy probe that senses any change in temperature during the cook cycle and automatically adjusts the length of cooking time..

Standard (FASTRON.)[®] Features

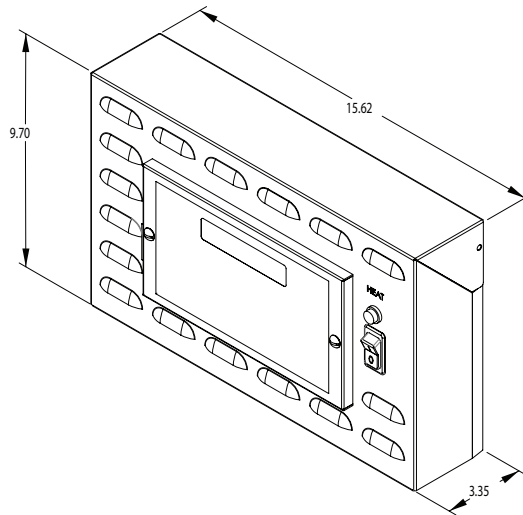
- 10 Product Keys to support ever-changing menus. More space for LTOs (limited time offers).
- Fully RoHS compliant
- Easy to read displays.
- Boil Mode
- (FAST.Flex)[™]
- Replaceable menu strip for quick and easy menu changes.
- SCK Xwire[™] wireless communications compatible for the networked kitchen
- (FAST.Edit)[®] and (FAST.Transfer)[™] compatible. Reduces time and cost to change recipes. Ensures consistent recipes across all appliances/restaurants.

Optional (FASTRON.)[®] Features

- Product and Action Alarm name library programming
- Adjustable audio alarm levels
- Diagnostic feature to assist with testing all inputs and outputs
- 3 pre-programmed fryer types (Universal Appliance Control)
- Energy-saving "set back" mode
- 3 action alarms per key
- 10 cooking stages instead of one
- Twice the hold times
- Filter lockout oil management
- SCK Link[®] software giving you the most advanced communications capability available for HACCP reporting and automated on-line kitchen management.

(FASTRON.)®

Upgrade Kit For Dean SR142G Gas Fryers



The Kitchen Brains® Upgrade Kit consists of everything you need to **easily and quickly** replace the existing controller with the Upgrade Kit.

SPECIFICATIONS

MECHANICAL

- Header: 16 ga. stainless steel
- Front panel: .060 aluminum
- Chassis: .040 aluminum
- Polyester face with back-printed text
- Maximum ambient temperature: 158°F / 70°C

ELECTRICAL

- Power: 208/240V, 50/60 Hz, 40 VA Max.
- Solid-state integrated circuit design
- Switch life rating: >1 million cycles
- Status indicators rated life: 50,000 hours
- Input: 1 temperature sensing thermistor probe
- Output: Gas solenoid valve and heat control output, contact closure 240VAC @ 10A max. Relay 10A DPDT SLD 24V DC coil
- Noise spike protection: 4,000 volt minimum (on timers and all properly installed controls)

ORDERING INFO

DNSR42GPR for a Complete Upgrade Kit

Included with the kit are the following:

- 231-60210-45 Controller
- 140-60020-48 Probe Input
- 214-53733 Heat Shield
- 233-60164-01,02 Header
- 222-50228-03 Harness

*Ordering Information contains a Meridian, consult factory for part numbers of other available models.



COMMERCIAL COOKING APPLIANCES ALSO CLASSIFIED BY ETL IN ACCORDANCE WITH NSF STANDARD NO. 7E. THESE APPLIANCES BY ETL IN ACCORDANCE WITH ANSI/ISA 221.13 AMERICAN 14.4.01F.



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