## **Installation Guide**

(FASTRON.)®
VISION Series
VC-210 Process Controller
Upgrade Kit for the
Winston 6-Head Fryer—Australia
(KVC-CEP56RAU)



Toll-Free Technical Support

24 Hours A Day, 365 Days A Year

(from the U.S., Canada and the Caribbean)

1-800-243-9271

This Installation Should Be Completed by a Qualified Service Technician

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(FAST.) 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 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 instruction 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 FAST 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 blad 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

## **REMOVING THE WINSTON CONTROL**

- 1. Empty all oil from the frypot.
- 2. Remove all electrical power supplied to the pressure cooker by placing the power switch to the OFF position. Unplug the power cord or open the wall circuit breaker.
- 3. Remove the Winston service panel screws. **See figure 1.**

### FIGURE 1



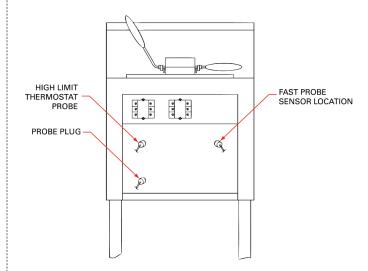
4. Carefully remove the Winston service panel to the left so the control compartment is exposed and remove all control wiring. **See figure 2.** 

## FIGURE 2



5. Remove the Winston nameplate by drilling out the pop rivets securing it to the front of the fryer. Remount the nameplate on the right side outer panel of the fryer near the front leg by drilling four 9/64" mounting holes and resecuring it with the 1/8" pop rivets provided.

**NOTE**: If the fryer is over 10 years old, FAST recommends replacing the left heat contactor.



Proceed to the instructions for installing the FAST temperature probe on the next page.

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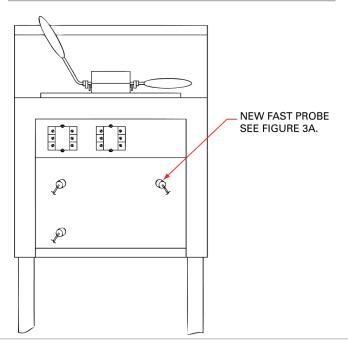
# NOTE: DO NOT DISASSEMBLE THE PROBE ASSEMBLY BEFORE MOUNTING.

- Make sure the teflon tape surrounds head of compression fitting. See figure 3A.
- 2. Insert probe from the outside into the hole on upper right side of the frypot. **See figure 3.** 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.

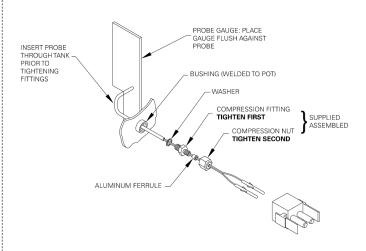
NOTE: Make sure the probe tip is horizontal and is facing to the right.

- 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 3A.**
- 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 3B.
- 8. Tighten the probe protection bracket with the supplied 10-32 x 5/8" long screw.

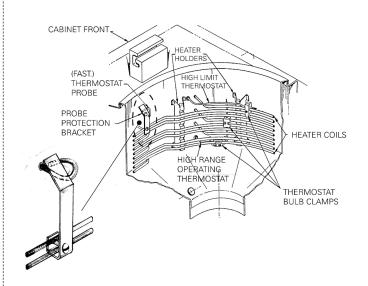
## FIGURE 3



#### **FIGURE 3A**



## FIGURE 3B



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## Interface Harness Wiring Instructions

- Connect the two single ORANGE wires together and attach to one side of the A1 coil on the right contactor.
- 2. Connect the single BLACK wire to NEUTRAL.
- 3. Connect the single WHITE wire to L1 tab on the right contactor.
- 4. Connect the single YELLOW wire to the A2 tab on the right contactor.
- 5. Locate the supplied fuse assembly and attach one side of the fuse assembly to the A1 tab on the left contactor.
- 6. Connect the supplied WHITE jumper wire and attach one side to the A2 tab on the left contactor; the other end to L1 on the left contactor.
- 7. Connect the single RED wire to the other end of the fuse assembly in Step 5.
- 8. Connect the single GREEN wire to the ground screw.
- 9. Connect the two BLUE wires to the pressure solenoid wires.
- 10. Check ALL connections to verify a firm connection.

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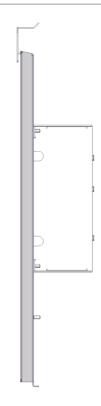
COLOR	DESCRIPTION	FUNCTION	WIRINGTABLE  Connect female Faston to coil on left contactor.  Connect one side to left contactor coil and the other to left contactor L1.			
RED	Pin 6 of interface harness molex terminated with female Faston	Heat demand				
WHITE	4 inch White wire with female Fastons on each side	Jumper				
BLACK	Pin 3 Black wire of interface harness terminated with a female Faston and spade connector	Neutral	Connect Faston to neutral line of heating elements.			
BLUE	2 wires coming out of header with female Fastons	High limit	Connect female Fastons (2) to the high limit (either tab).			
WHITE	Pin 1 of interface harness molex terminated with female Faston	One side of top right contactor	Connect female Faston to top, rear tab right contactor L1.			
ORANGE	Pin 5 of interface harness molex terminated with female Faston	High limit	Connect to coil of right contactor.			
ORANGE	Pin 8 of interface harness terminated with a piggy-back Faston	High limit	Connect to coil of right contactor.			
YELLOW	Pin 4 of interface harness molex terminated with female Faston	Contactor	Connect female faston to coil of right contactor (either tab).			
BLUE	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	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.			

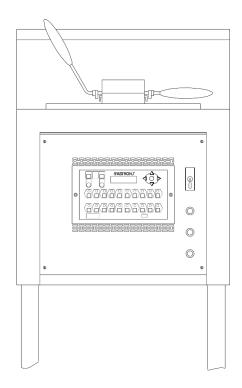
## Final Assembly

- 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.) header panel and top plate to the appliance using the provided #8-1/2" screws. **See figure 4.**
- 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.

## This concludes the installation.

#### **FIGURE 4**





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**Customer Service and Technical Assistance** 

help is needed immediately.

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

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

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

or the Caribbean, or at 203-378-6860 if you're outside of these areas.

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## WARRANTY

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

## PATENTS

The products manufactured by FAST are protected under one or more of the following U.S. Patents: 5.331.575 5.539.671 5.711.606 5 723 846

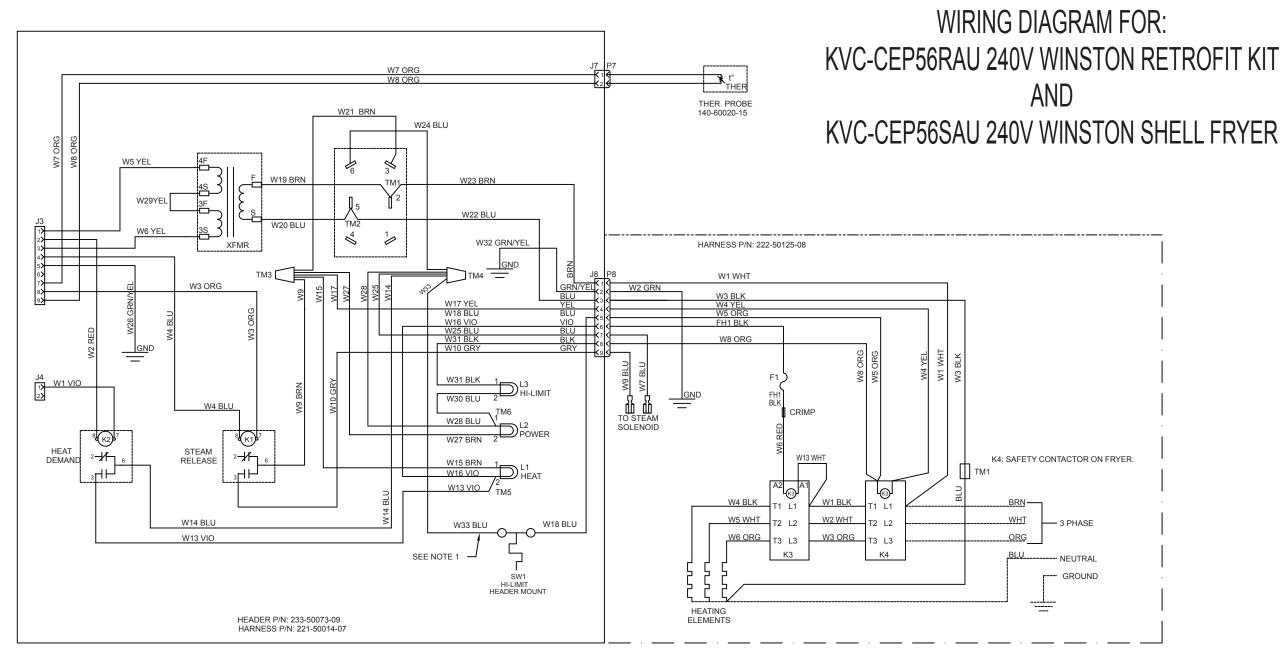
5.726.424 5.875.430 6.142.666 6.339.930 6,401,467 6,505,546 6,581,391 7.015.433 7,650,833

Plus foreign patents and patents pending. Plus licensed patent 5.973.297

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## 3 PHASE WITH NEUTRAL AND GROUND

NOTES:

1) WIRING FOR HEADER MOUNTED HIGH LIMIT.

DENOTES WIRING SUPPLIED BY (FAST.).
DENOTES WIRING SUPPLIED BY FRYER MFG.

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	KVC-CEP56SAV 240V WINSTON SHELL FRYER NEXT ASSEMBLY	USED ON	ENGAPPRONI MK 5/4/10	± 164 MILMETERS (30) ±15 (300) ±1254	.00X±02 .00X±010 ANGULAR .007±11	FINSH	SIZE D	_		227-50650		REV 4
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