

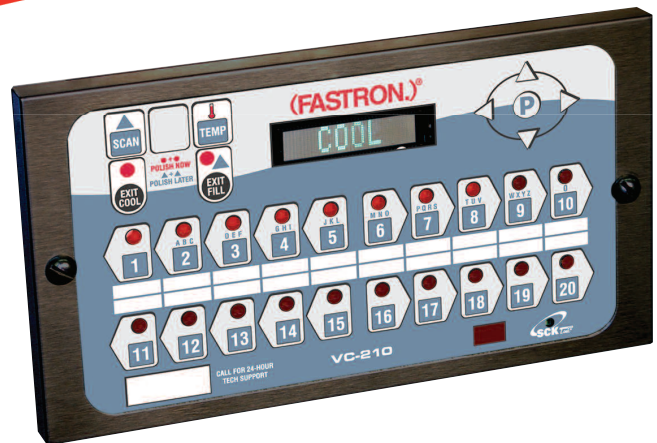
(FASTRON.)[®]

VISION Series

VC-210 Process Controller

Replacing a Henny Penny HC-11 Cooking
Controller with a (FASTRON.) VC-210 on the
Henny Penny Model PFE-590 Pressure Fryer or
Henny Penny Model OFE-290 Open Fryer

Installation Guide



Toll-Free Technical Support

24 Hours A Day, 365 Days A Year

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

1-800-243-9271

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(FAST.)[®]

the time is right.



(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.

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.



NOTE: Read all of these instructions carefully before using your (FASTRON.) VC-210 Process Controller. If any problems occur, or if you have any questions about the instructions, contact FAST toll-free at 1-800-243-9271.



WARNING: This equipment generates, uses, and can radiate radio frequency energy and if not installed and used in accordance with the instruction manual, may cause interference to radio communications. It has been tested and found to comply with the limits for a Class A computing device pursuant to Subpart B of Part 15 of FCC Rules, which are designed to provide reasonable protection against such interference when operated in a commercial environment. Operation of this equipment in a residential area is likely to cause interference in which case the user at his own expense will be required to take whatever measures may be required to correct the interference.

Installation

1. Disconnect power and drain all oil out of the fryer.
2. Unscrew the 2 screws securing the HC-11 controller to the fryer and save. Refer to Figure 1.

Figure 1

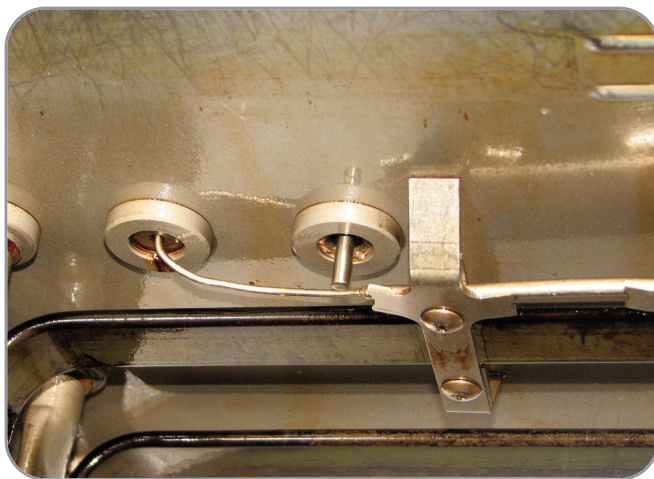


3. Tilt the controller down and disconnect the harness connectors from the back of the controller. Set the controller aside.

The inner heat shield is secured by two screws and will need to be unscrewed and removed to gain access to the probe fitting. This shield is no longer needed with the FAST Upgrade Kit.

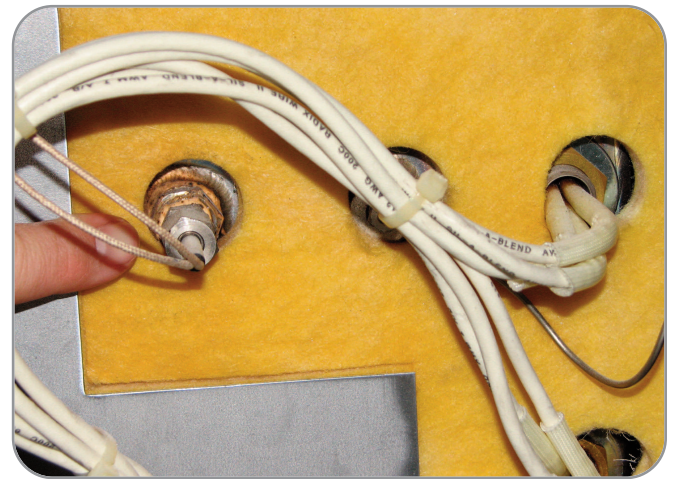
4. Looking inside the fryer, measure the distance the probe tip is exposed in the fryer. It should be approximately ½ inch. See Figure 2.

Figure 2



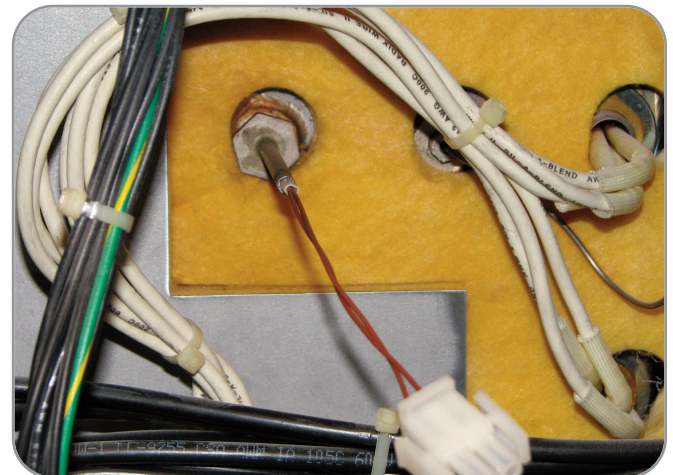
5. Locate and unscrew the old temperature probe inside the control compartment. See Figure 3.

Figure 3



6. Insert the new probe. Tighten with a wrench (see Figure 4). Teflon tape may be used on the compression fitting threads to prevent leaks.

Figure 4

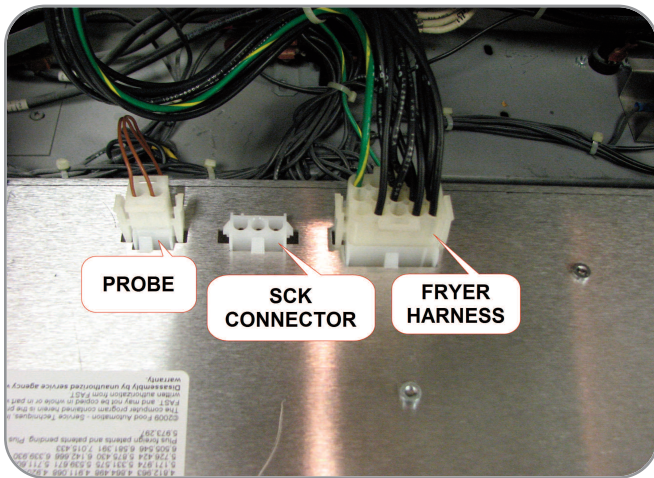


7. Position the FAST header assembly onto the fryer by lining up the sheet metal lip on the header to the slot in the fryer front panel. This will support the controller hands free.
8. Connect firmly into position the fryer harness and the temperature probe connectors to the rear of the header. See Figure 5.

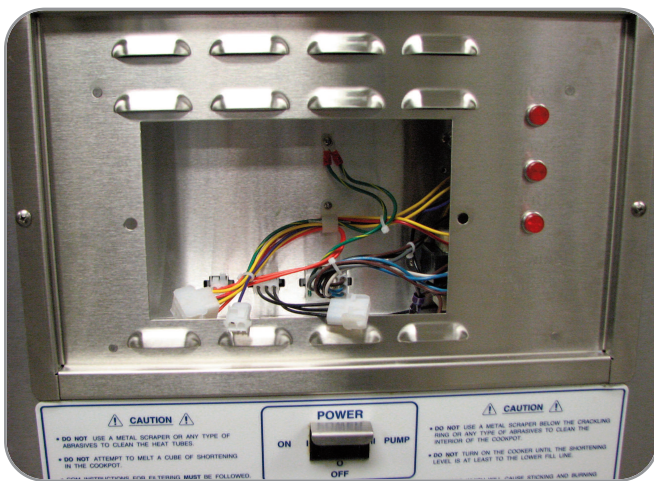
Included in the upgrade kit is a 2-pin probe extension wire assembly to allow additional wiring when servicing. Attach one end of the extension cable to the probe, the other end to the rear of the header, as shown.

NOTE: The 3-pin connector does not get connected at this time. This is a Smart Commercial Kitchen® Communications Connector (SCK®).

Figure 5



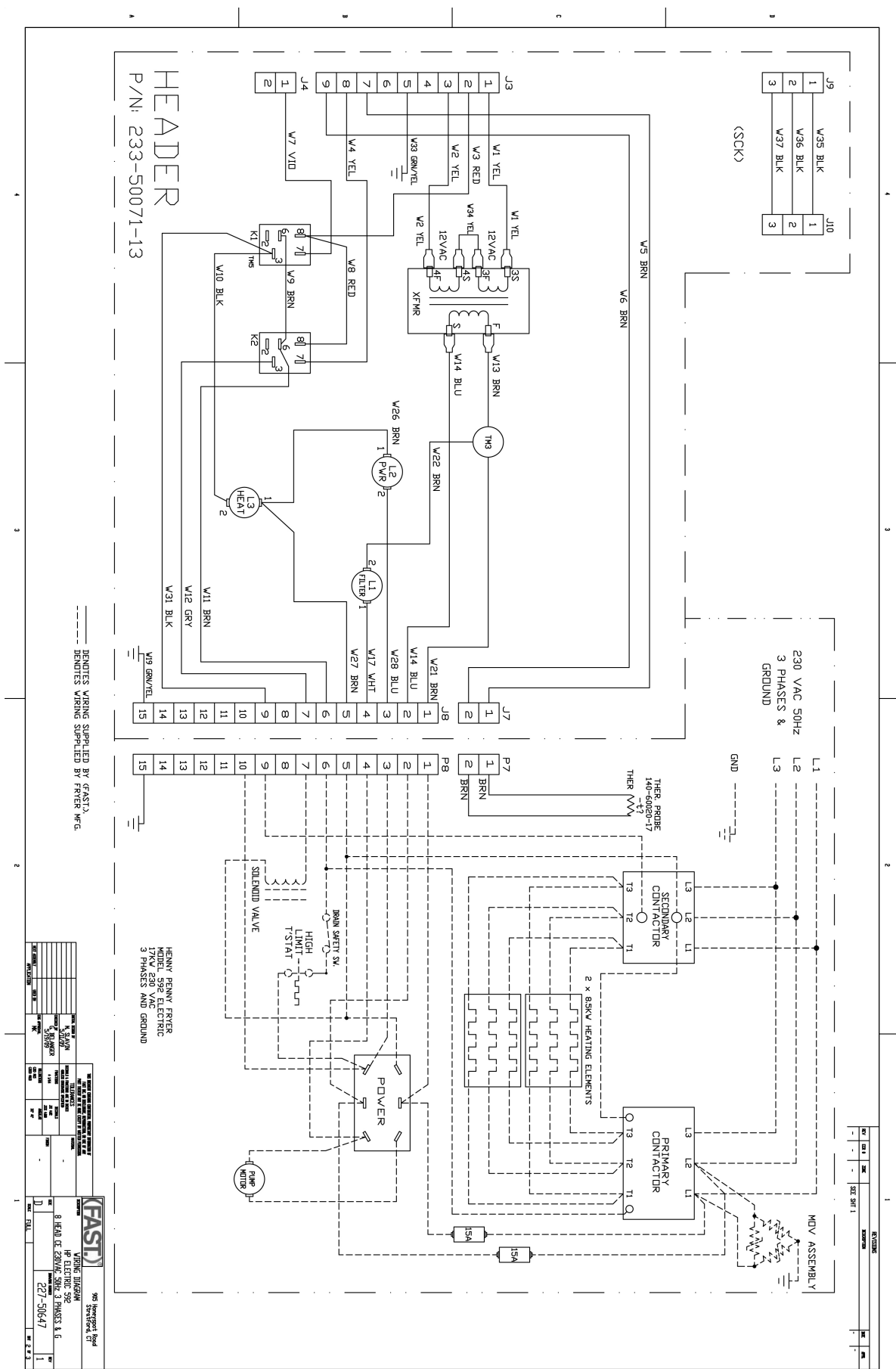
9. Position the header assembly into place and secure with the two screws removed in step 2.



10. Plug the VC-210 harness connectors into the header assembly and secure to the header using the 2 screws provided on the controller.
11. Refill the fryer with oil making sure the drain is closed.
12. Apply power to the fryer and the VC-210 should display "COOL" or "LO." Turn the fryer power switch on.

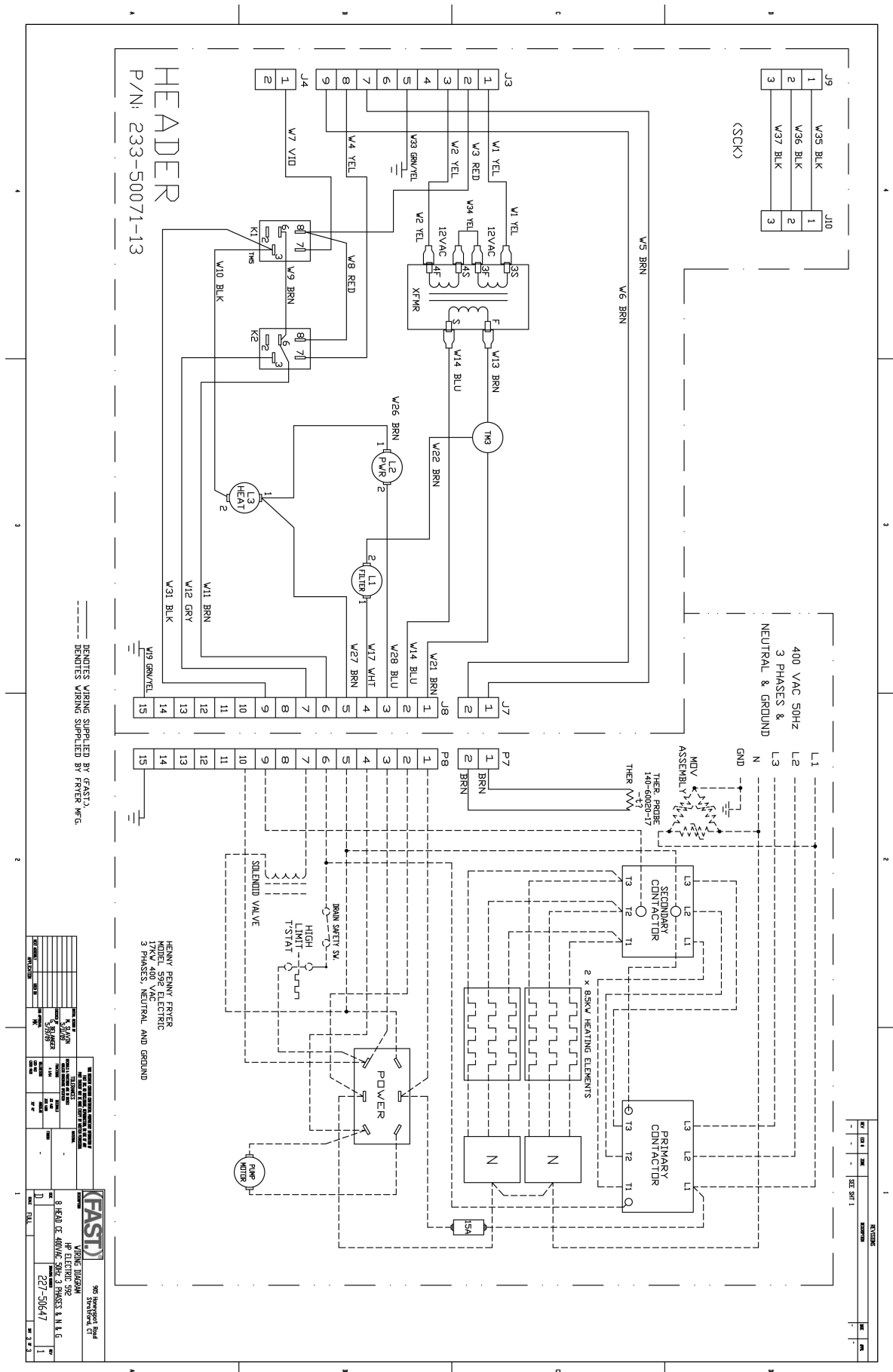
For Operating and Programming Instructions for the VC-210 controller, refer to FAST Manual Part Number 229-51422.

Wiring Diagram – 230VAC 50Hz, 3 Phases & Ground

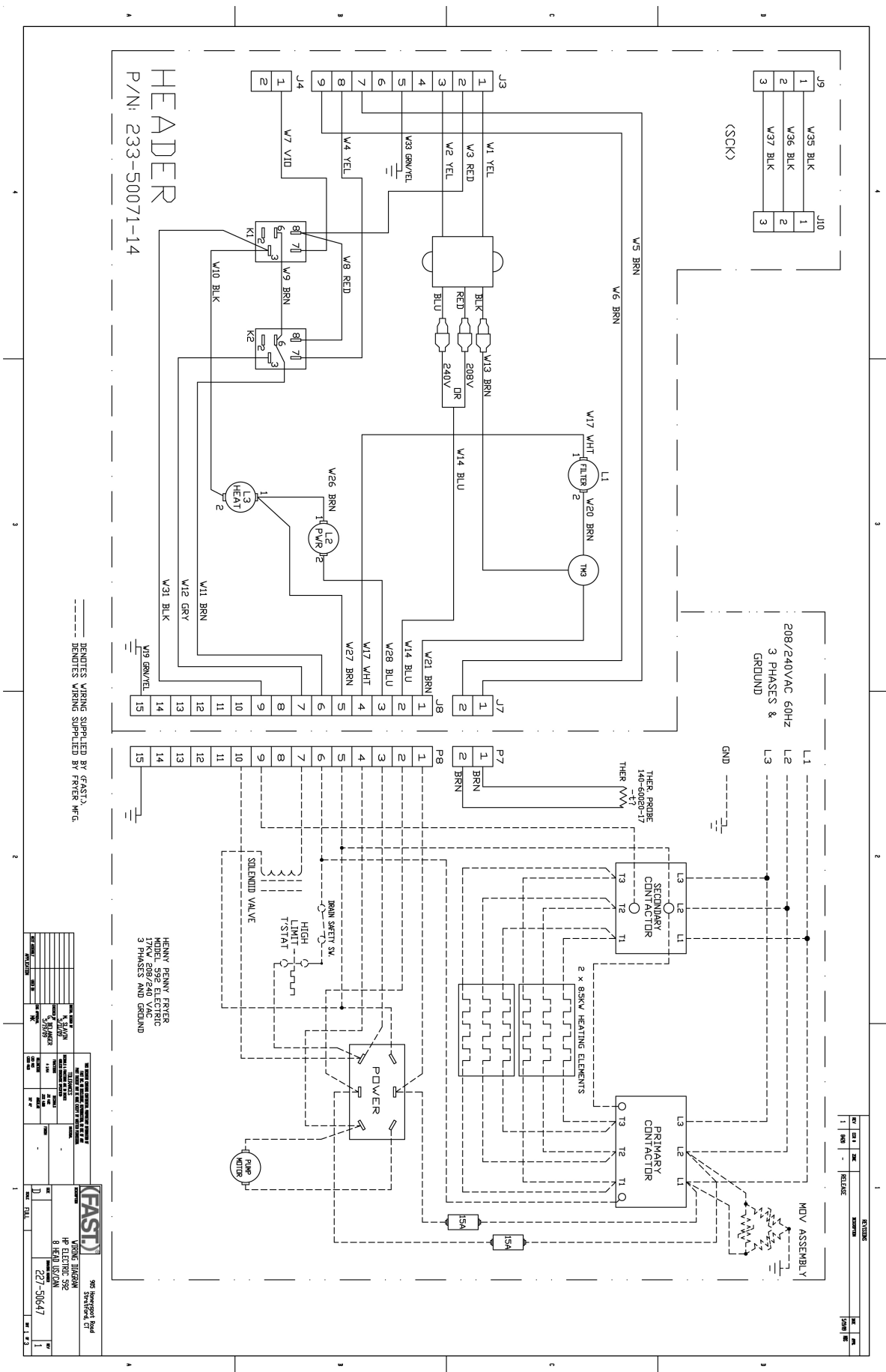


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Wiring Diagram – 400VAC 50Hz, 3 Phases & Neutral & Ground



Wiring Diagram – 208/240VAC 60Hz, 3 Phases & Ground



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Installing a (FASTRON.) VC-210 on Henny Penny Fryers

Want to learn more about FAST products?

Visit our Web site:

www.fastinc.com

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 203-378-6860 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 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.'

Free Program for Service Exchanges

FAST 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 FAST Exchange Program is available to any FAST Domestic Customer whose account is current, and applies to all FAST Timers, Computers and Controllers.



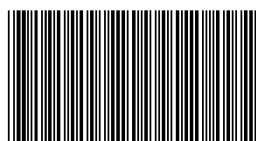
2000 SPECIAL
EQUIPMENT,
NSF
CRITERIA C-2



CLASSIFIED BY UL IN ACCORDANCE WITH NSF
STANDARD NO. CQ-180, DESIGN EVALUATED BY
UL IN ACCORDANCE WITH ANSI/ASME Z39.23 AND
CAN/CSA 1-63-M76.



Intertek



229-51439



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(FAST.)®

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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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