

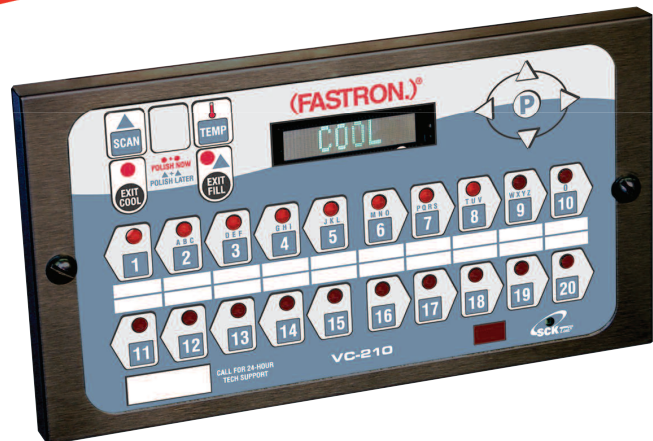
(FASTRON.)[®]

VISION Series

VC-210 Process Controller

Replacing a Henny Penny HC-11 Cooking Controller with a (FASTRON.) VC-210 on the Henny Penny Model PFG-690 Pressure Fryer or Henny Penny Model OFG-390 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



This document contains confidential information. The dissemination, publication, copying, or duplication of this document or the software described herein without prior written authorization is strictly prohibited.



(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.

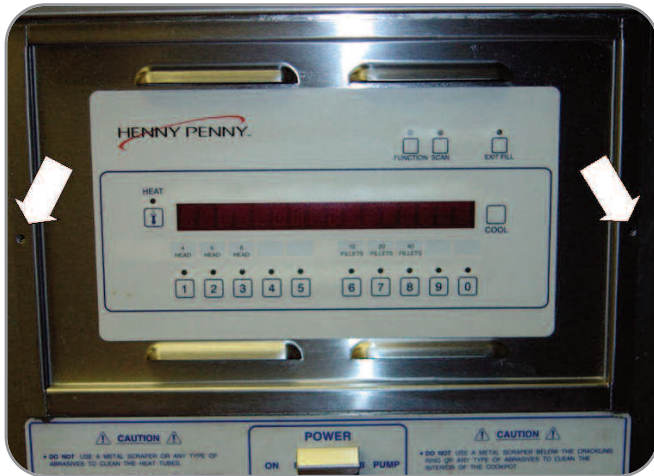


WARNING: This equipment generates, uses, and can radiate radio frequency energy and if not installed and used in accordance with the instruction manual, may cause interference to radio communications. It has been tested and found to comply with the limits for a Class A computing device pursuant to Subpart 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



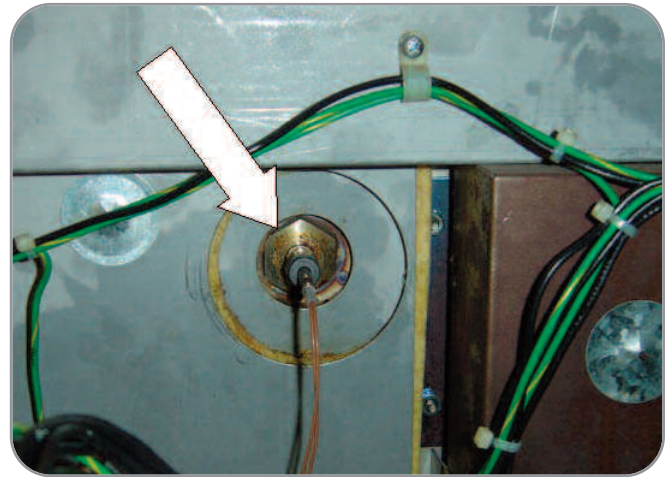
3. Tilt the controller down and disconnect the harness connectors from the back of the controller. Set the controller aside.
4. Looking inside the fryer, measure the distance the probe tip is exposed in the fryer. It should be approximately 1/2 inch. See Figure 2.

Figure 2



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

Figure 3



6. Using the included adjustment gauge (see Figure 4), insert the new probe until it reaches the gauge limit. Tighten with a wrench (see Figure 5). *Teflon tape may be used on the compression fitting threads to prevent leaks.*

Figure 4

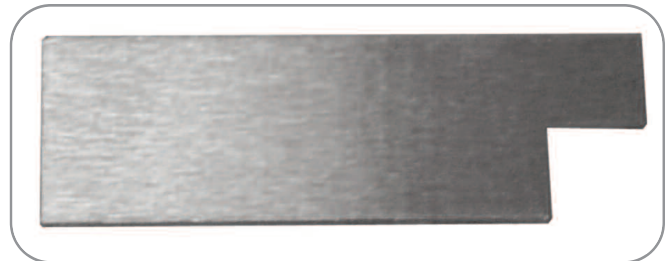
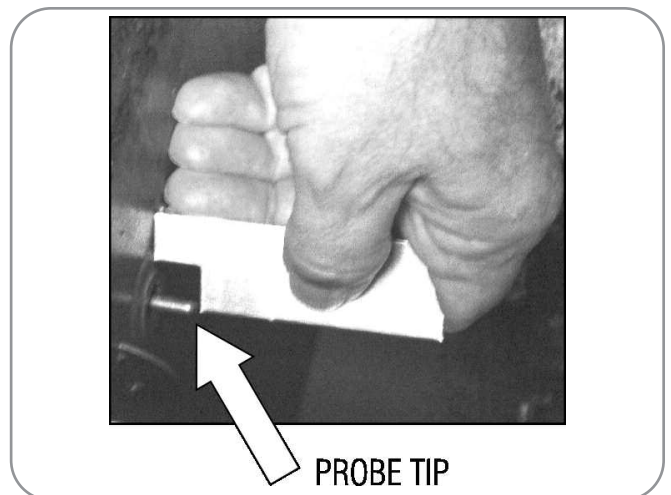


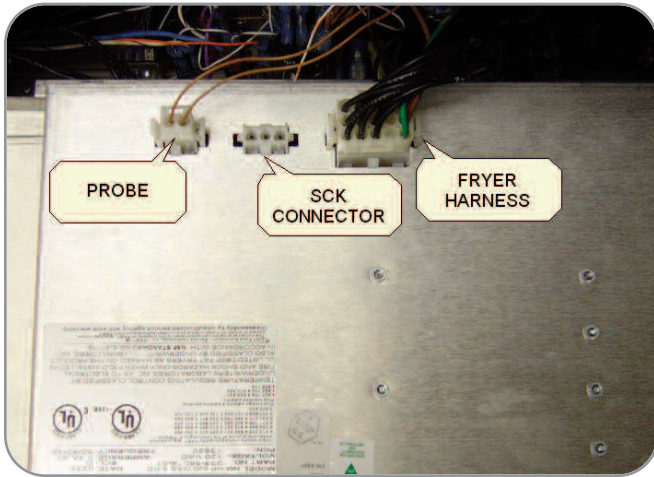
Figure 5



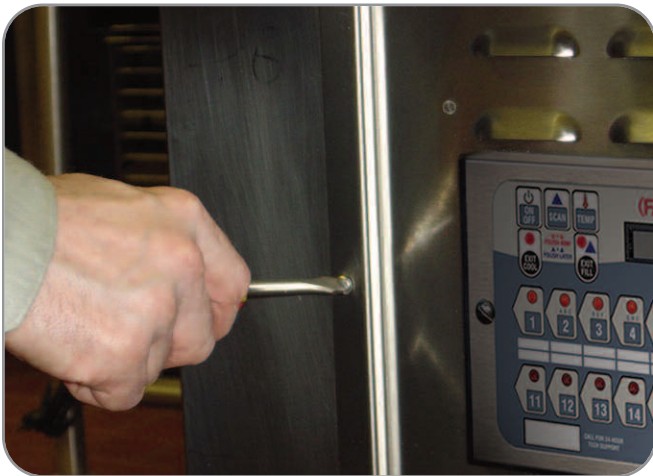
7. Position the FAST header assembly onto the fryer by lining up the sheet metal lip on the header to the slot in the fryer front panel. This will support the controller hands free.
8. Connect firmly into position the fryer harness and the temperature probe connectors to the rear of the header. See Figure 6.

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

Figure 6



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 "OFF". Turn the fryer power switch on. The VC-210 controller should say "Lo" and begin a 45-second purge time before the heat comes on.

NOTE: The control has a 45-second delay from when the power switch is turned on to when the burners ignite.

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

Error Codes

The (FASTRON.) VC-210 process controller has the following error code(s) added to the operation of the control.

E32 = Air Pressure Switch failure

If you should encounter this error, turn the fryer off for several seconds and then back on to reattempt ignition. If problems persist, contact a Henny Penny service agent.

Refer to the Henny Penny Operations and Service Manuals for questions about the Henny Penny Fryer operation.

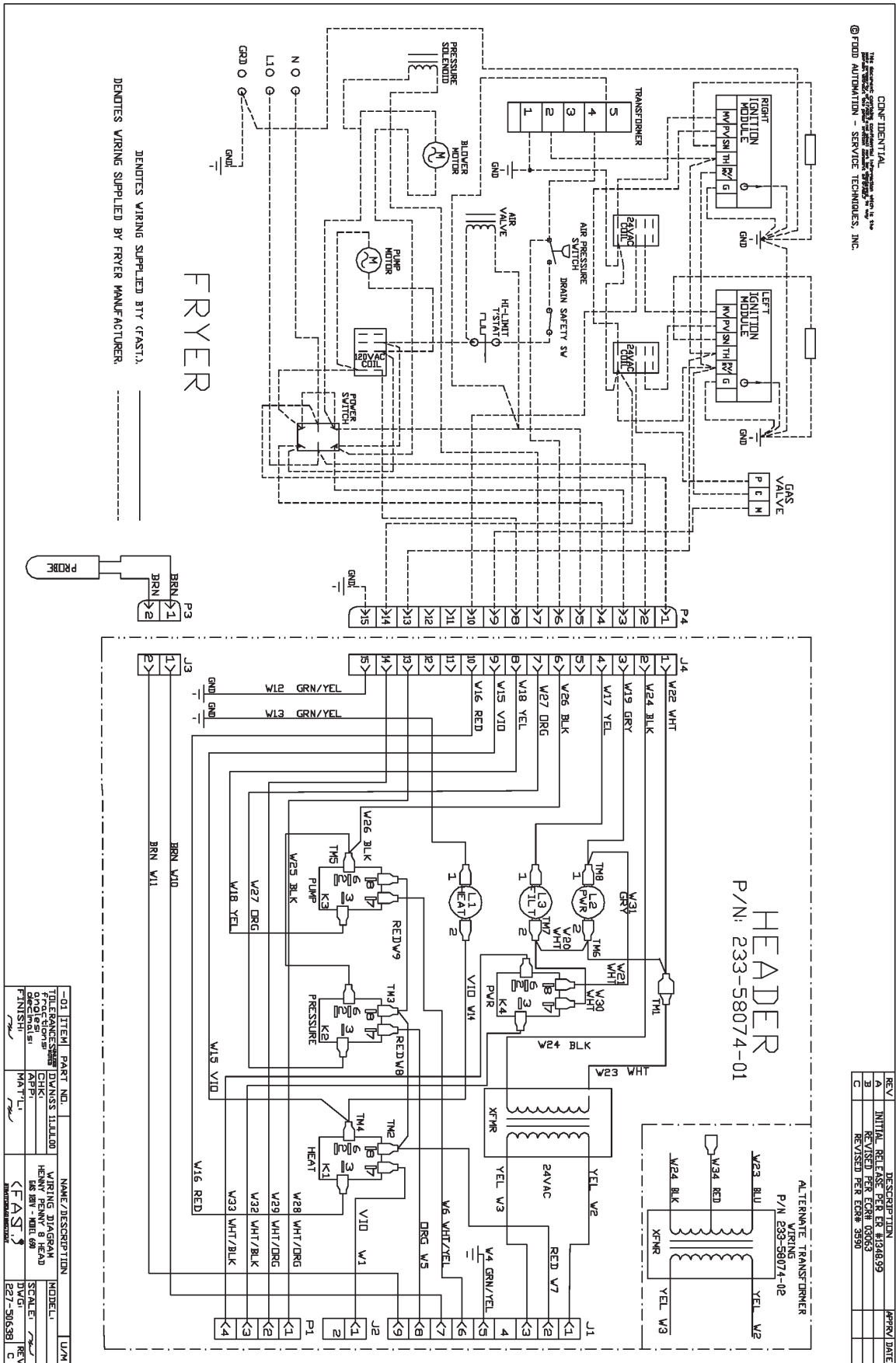
Air Switch Monitoring Circuit

NOTE: On early model 690 fryers, the wires to monitor the air switch may need to be added for the VC-210 upgrade to work properly. A quick check is to locate pins 13 & 14 on the fryer's 15 pin connector harness that plugs into the header. If there are wires there, the unit has wiring to monitor the air switch and no further work is needed.

If there are no wires on pins 13 & 14 of the fryer harness' Molex connector, you must do the following:

1. Locate the wire nut in the fryers control panel that has wire no's 82, 70, and 35 tied together and remove the wire nut. Supply a piece of wire that can be tied into the wire nut connection with 82, 70, & 35 on one end. The other end of the wire needs to be terminated with a Molex pin and inserted into pin 14 of the 15 pin Molex connector.
2. Locate wire no. 32 from the 5 pin connector on the transformer and cut about 6 inches from the connector. Strip both ends and tie both ends together with another piece of wire using a wire nut. The other end of the wire needs to be terminated with a Molex pin and inserted into pin 13 of the 15 pin connector.

Wiring Diagram



.....

(FASTRON.) VC-210 Process Controller

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.



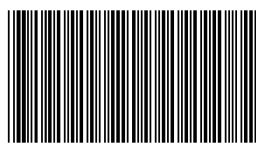
2000 SPECIAL
EQUIPMENT,
NSF
CRITERIA C-2



CLASSIFIED BY UL IN ACCORDANCE WITH NSF
STANDARD NO. CQ-180, DESIGN EVALUATED BY
UL IN ACCORDANCE WITH ANSI/ISA 22.23 AND
CAN/CSA 1-13-MPE.



Intertek



229- 51293



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

(FAST.)®

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.fastinc.com

Toll-free technical support 24/7 from the U.S., Canada, and Caribbean: **1-800-243-9271**

This document contains confidential information. The dissemination, publication, copying, or duplication of this document without prior written authorization is strictly prohibited.

Specifications subject to change without notice.

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

Europe, Middle East, Africa, South Asia
FAST INTERNATIONAL
31 Saffron Court
Southfields Business Park
Basildon, Essex SS15 6SS ENGLAND
Phone: +44 0 1268-544000

Asia Pacific
1803, 18F, No 922 Hengshan Rd
Shanghai 200030, CHINA
Phone: +86-13916 854 613

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

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

229-51293 Rev D

© 2004-2010 FAST

Printed in the U.S.A. | 15FEB2010