

# (FAST.)<sup>®</sup>

## Operating & Programming Instructions

To unlock, cut the power and hold the toggle clear button and reconnect power.

### (FASTRON.)<sup>®</sup> *Silver Edition* Cooking Controller 8 & 16 Product



**Toll-Free Technical Assistance  
24 Hours A Day, 365 Days A Year  
(from the U.S., Canada and the Caribbean):  
1-800-243-9271**

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Literature Part #229-51011 Rev. A

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## INTRODUCTION

Thank you for your purchase. In choosing (FAST.) you have chosen a product with over 25 years of innovation and quality manufacturing behind it. The (FASTRON.) Silver Edition Cooking Controller is designed to simplify your cooking process and allow your foodservice operators to spend more time with the customers and other important responsibilities. Quality control of your food product is assured through the various features, notification displays and alarms designed into the Controller.

There are three modes of operation on the Silver Edition Cooking Controller:

- Operating Mode:** used to cook various menu items
- Product Programming Mode:** used to add or modify menu items
- System Programming Mode:** used to configure the controller to various applications

This instruction booklet covers the following (FASTRON.) Silver Edition Cooking Controller models:

- Model IR081CMA7110
- Model IR081AMAxxxx
- Model IR161DNAxxxx
- Model IR161BNAxxxx
- Model IR082CMA7113
- Model IR082AMAxxxx
- Model IR162DNAxxxx
- Model IR162BNAxxxx

## **INSTALLATION (Freestanding units only)**

### **Tools Required**

- Straight screwdriver
- Power drill
- #29 high-speed drill bit
- 10/32 tap
- Center punch
- Hammer

### **Controller Operating Environment**

PLEASE NOTE: 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.

### **Installation**

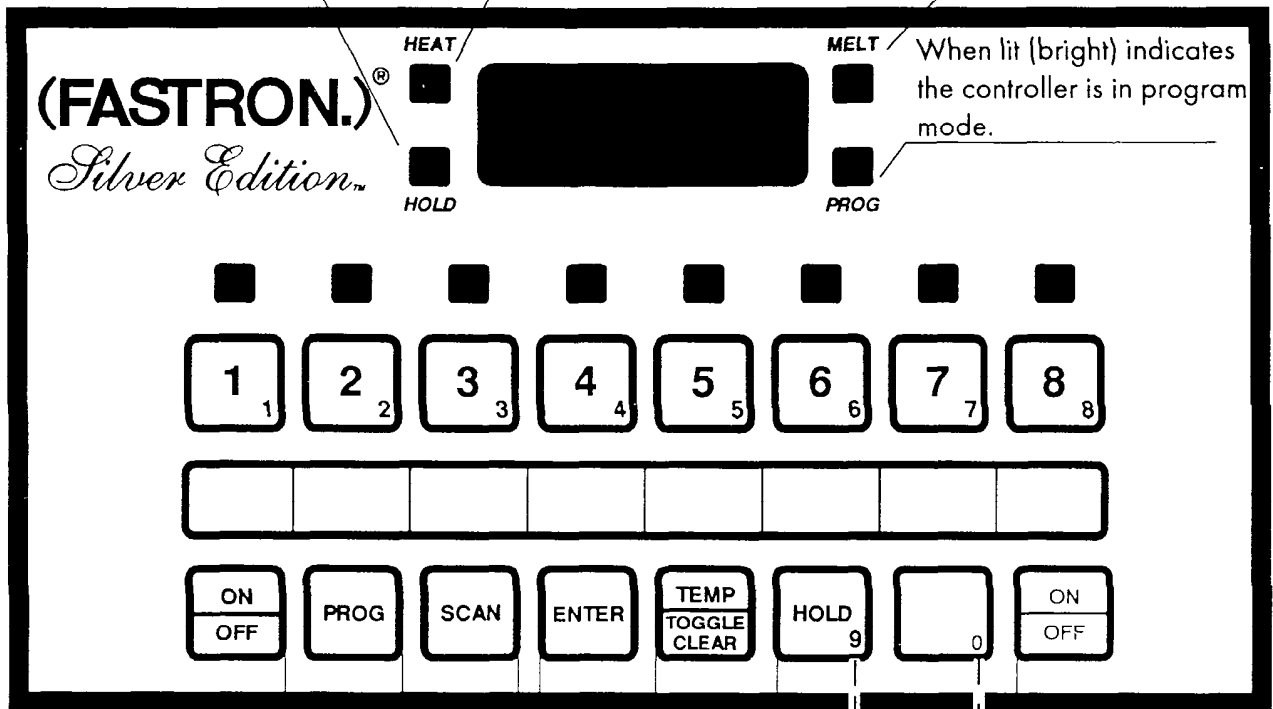
1. Choose your mounting location.
2. Attach 2 mounting brackets to the controller using the 2 wing nuts provided. Be sure to put 1 star washer on each side of the mounting bracket.
3. Hold the controller against your mounting surface.
4. Mark 4 mounting holes.
5. Drill and tap the mounting holes.
6. Secure the controller to the mounting surface using the 4 screws provided.

## CONTROLLER KEY DESCRIPTIONS

When lit (bright) indicates that a product hold time is being tracked.

When lit (bright) indicates the controller is calling for heat.

When lit (bright) indicates the controller is in melt cycle.



When lit (bright) indicates the controller is in program mode.

Optional "soft" ON/OFF key switches controller functions off while leaving power to the appliance on.

In "operating" mode, allows access to the programming mode. In "programming" mode allows access to the operating mode.

In "operating" mode, displays the remaining cook time on every product key currently in a cook cycle and lights the respective product's LED for 2 seconds each. In "programming" mode, steps to the next function to be programmed.

Optional "soft" ON/OFF key - available for dual vat fryers.

In "programming" mode, used to enter numerical values (0-9).

In "operating" mode, used to view remaining hold times.

In "operating" mode, displays the actual temperature followed by the programmed or set temperature.

In "programming" mode, allows the user to toggle between choices in an entry field and clear values from a data field.

In "programming" mode, used to accept the information and "enter" it into the controller's memory.

## OPERATING THE CONTROLLER

### Starting a Cook Cycle



**To start a cook cycle**, simply press the product key for the product you wish to cook. If the product key is programmed, the correct cooking time will be displayed **1:200** (example) and this time will immediately start to count down in minutes and seconds. The pressure solenoid will also close if programmed to do so. If **done** is displayed immediately and the unit starts to signal, the key being operated is not programmed. If correctly programmed, it will count down to **:00** followed by **done** and start to signal.



**Cancel this signal** by pressing the same cycle product key used to start the cook cycle.


### Action Alarms

If the unit is programmed with action alarms, the action alarms will signal at a preset time during the cooking cycle; for example, **:30**. This signal, a dual rhythm beeping, will last 5 seconds and then self-cancel. The display will flash the action alarm time and the unit will then start counting toward **:00**.

### Holding Timers

If the unit is programmed with holding times, they will automatically start counting upon expiration of the cooking cycle.

When there are active hold times, the HOLD indicator will be lit. **To view all active hold times**, press

and hold the  key. Upon expiration, the controller will display **Hld 1** and pulse with an


audible tone.

*Continued . . .*

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## OPERATING THE CONTROLLER

### Holding Timers, continued

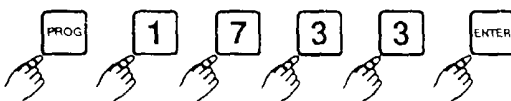
To cancel, press the  key.

To view the hold time with the least amount of time remaining, press the  key.

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### Boil

**CAUTION: THE USER MUST CONSULT AND FOLLOW THE APPLIANCE MANUFACTURER'S GUIDELINES FOR CLEANING AND BOILING OF THE FRY VATS.** If your fryer manufacturer recommends this procedure, the boil function accurately maintains the fryer temperature at 190°F (88°C) to assist in the cleaning of fry vats. To start the boil process, turn the appliance OFF. Empty the fry vat of shortening. Once the vat is emptied of shortening and refilled with cold water, the controller and fryer may now go into boil.

To Enter Boil Mode: 

The fry vat will maintain a temperature of 190 °F (88 °C) to allow the boil function to be performed.

**Note: The fry vat must be below a temperature of 255 °F/124 °C to enter the boil mode.**

To Exit Boil Mode: 

**Turn the appliance off.** The controller will no longer have [boil] in the display. Empty the water from the vat, wipe all remaining water from the vat. Once dry, refill the vat with shortening.

**CAUTION: Refill the vat with shortening ONLY when it is completely dry.**

## DISPLAY DESCRIPTIONS

- Lo** The unit is in the Operating Mode. The actual vat temperature is more than 10 degrees below the programmed vat temperature.
- The unit is in the Operating Mode. The actual vat temperature is within the proper cooking temperature range. The vat is ready to start a cook cycle.
- Hi** The unit is in the Operating Mode. The actual vat temperature is more than 40 degrees above the programmed vat temperature. An audible alarm sounds simultaneously.
- Prob** The controller probe is either open or shorted; accompanied with an audible alarm if shorted. Check or replace the probe.
- 2:30** The unit is in the Operating Mode and a cook cycle is in process.
- done** The unit is in the Operating Mode and a cook cycle has been completed.
- Code** The unit is waiting for a pass code to be entered.
- Prod** The unit is in the Product Key Programming Standby Mode.
- t,1** A cooking time is displayed.
- tE1** A cooking temperature is displayed.
- tC1** A timing mode (flex or straight) is displayed.
- PrE** Product key action alarm programming standby mode.
- PrE1** The action alarm status is displayed.
- 545** The unit is in System Programming Standby Mode.
- dE9** The unit is in Fahrenheit or Celsius Programming mode.
- tE-L** The unit is in Controller Backup Programming mode.
- PrHE** The unit is in Fryer Preheat or Melt Cycle Programming mode.
- APPL** The unit is in the Appliance Type Programming mode.

## CONTROLLER FEATURES

### **Fahrenheit or Celsius Temperature Display**

The operator will have the ability to configure the controller to display the temperature in degrees Fahrenheit or Celsius from the System Programming mode.

### **Melt Cycle**

When the computer is ON and the vat temperature is below the Melt Limit Temperature, the controller will control the melting of the shortening.

### **Programmable Times**

The operator will have the ability to program the cook times for each product key. The controller is programmable in minutes (up to 59) and seconds (up to 59).

### **Programmable Temperatures**

The operator will be able to program cook temperatures for each product key. The valid temperature range is 250 to 390°F (121 to 199°C).

### **Programmable (FASTFLEX.)<sup>™</sup> Timing Mode**








The operator will be able to program the timing mode (flex or straight) for each product key. If a product is configured for flex time, the controller will adjust the actual cook time taking into consideration the temperature variation due to load size, initial product temperature, product moisture content, and other factors affecting the cook cycle, to insure the controller provides consistent, high-quality product. Under straight time mode, the controller will cook only for the specified time without adjusting for these variations.

### **Programmable Action Alarms**

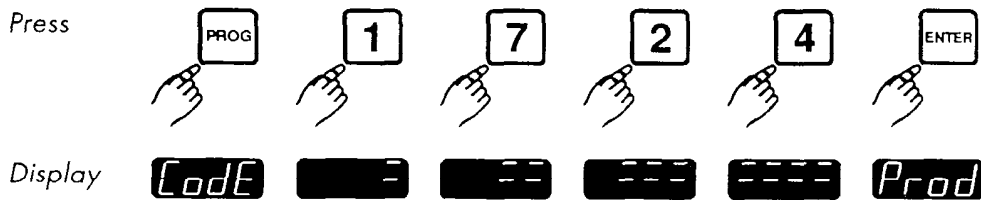
The operator will be able to program one action alarm on each product key. An action alarm is an indication to the operator to perform some action at a pre-programmed time.

## PROGRAMMING THE CONTROLLER

### PROGRAMMING NOTES:

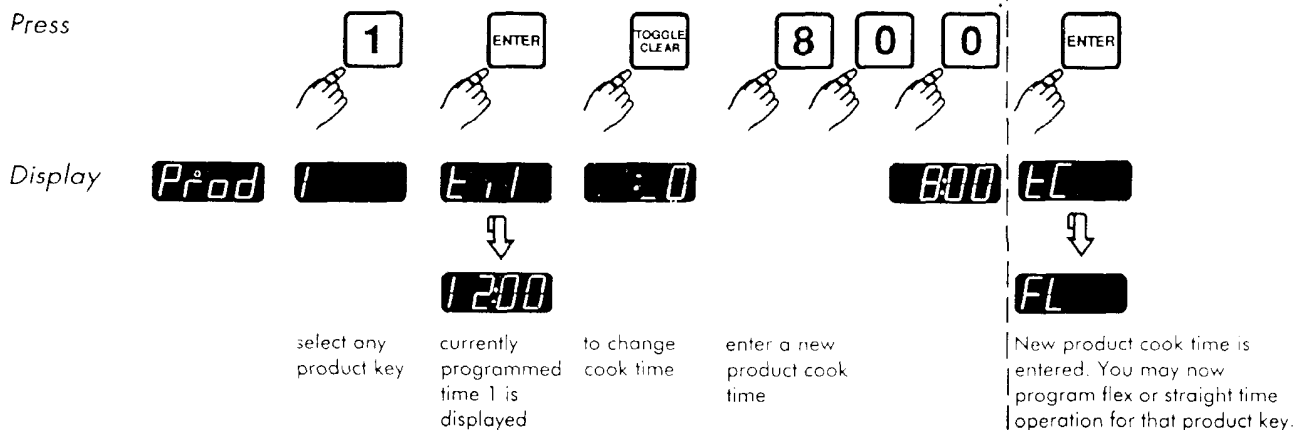
-  **16 button units have 2 displays that show a full line of information;**  
for example:  .
- 8 button units have a single, dual-purpose display that will alternate information;**  
for example:  (and then)  . (This manual shows only 8 button units.)
-  **SCAN advances you to the next setting for the same function. ENTER completes programming for that function and advances you to the next function.**

### Entering Programming Mode



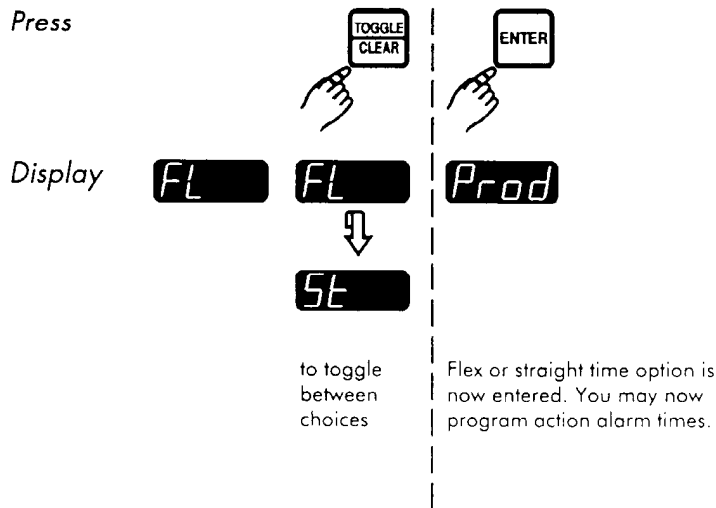
• The controller is now in Product Key Programming Standby Mode.

### Programming a Product Key Cook Time

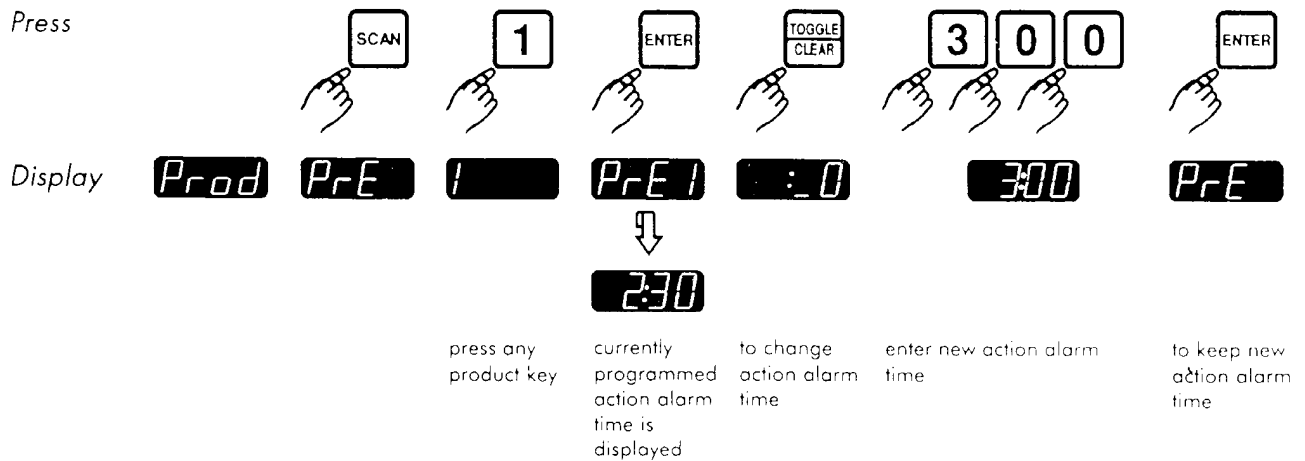


## PROGRAMMING THE CONTROLLER

### Programming Flex or Straight Time Operation






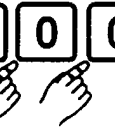




### Programming Action Alarm Times



## PROGRAMMING THE CONTROLLER

### Programming Hold Times

Press         

Display **PrE** **HoLd** **1** **HE** **:0** **2000** **HoLd**





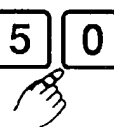


↓

**2:30**

press any product key      currently programmed hold time is displayed      to change hold time      enter a new hold time      to keep new hold time

**NOTE:** Up to 4 hold timers can be programmed on the 8 button controller (paired on keys 1/5, 2/6, 3/7, 4/8); up to 8 hold timers can be programmed on the 16 button controller (paired on keys 1/9, 2/10, 3/11, 4/12, 5/13, 6/14, 7/15, 8/16).

### Programming Cook Temperature

Press       

Display **HoLd** **SEtT** **SEtT** **0** **350F** **SEtT**

↓

**375F**

currently programmed temperature is displayed      to change set temperature      enter a temperature      to keep new temperature

### Exiting Programming Mode

Press  

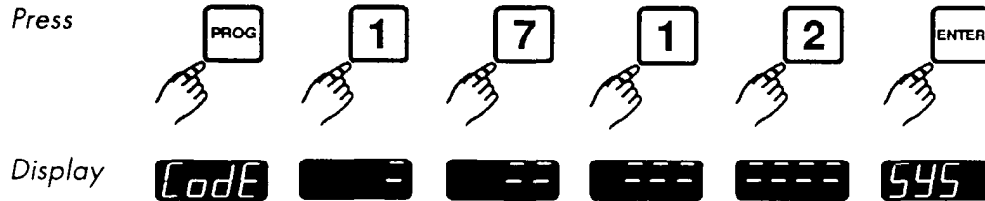
Press PROG when any of these functions are displayed.

**Prod** **PrE** **HoLd** **SEtT**

Display **Prod** **---**

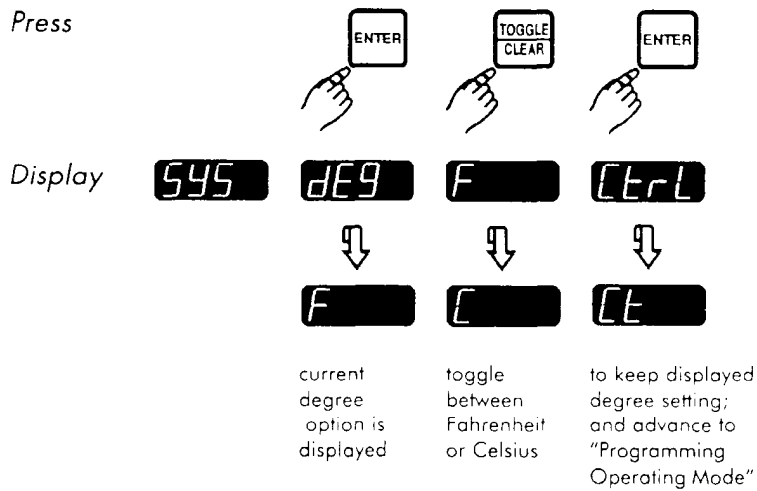
## PROGRAMMING THE CONTROLLER

### Entering System Programming Mode

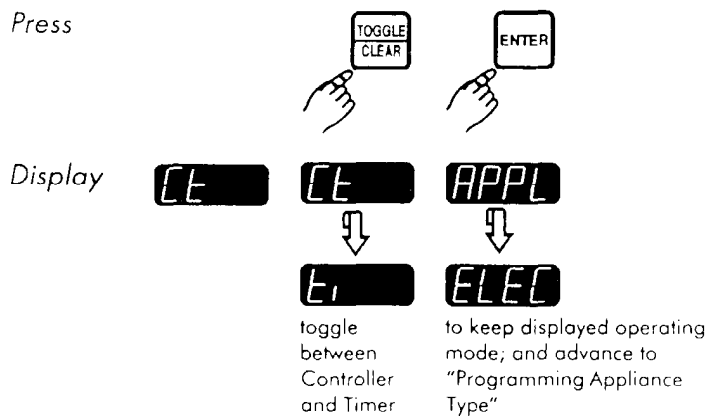


• The controller is now in System Programming Standby Mode.

### Programming Fahrenheit or Celsius Temperature Display

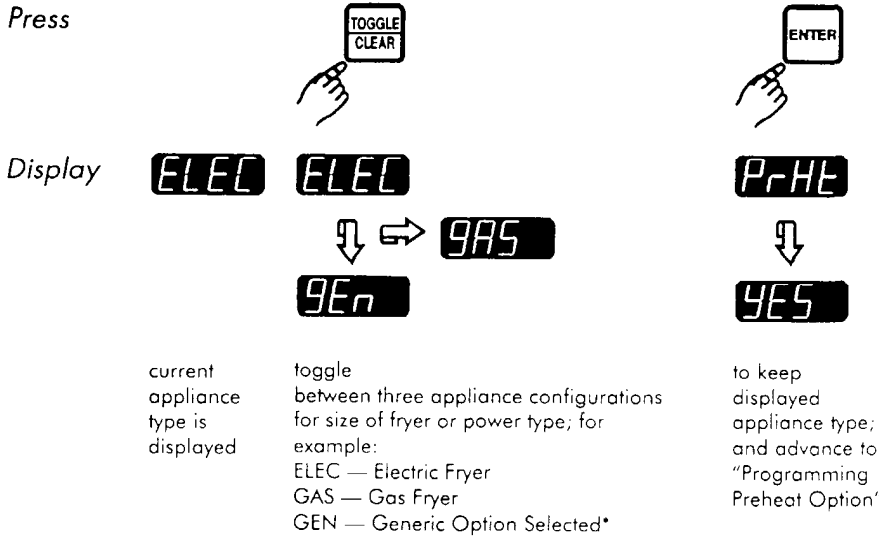


### Programming Operating Mode (Controller or Timer)



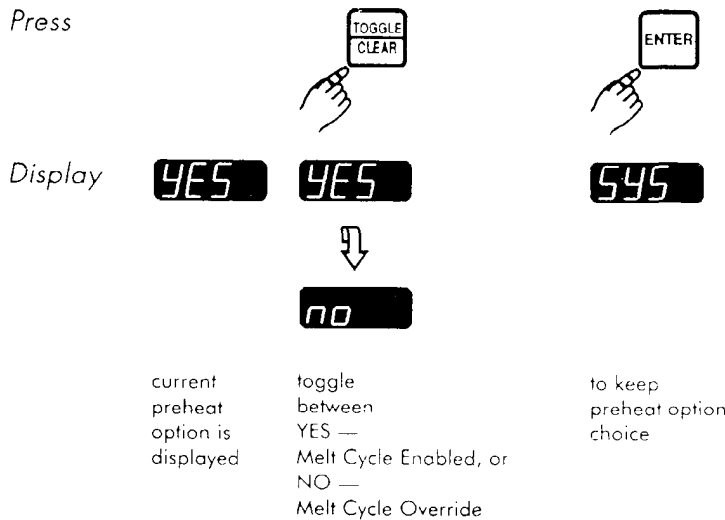
# PROGRAMMING THE CONTROLLER

## Programming Appliance Type



\*This display may differ depending on custom configuration of the controller.

## Programming Preheat Option



**DANGER: Melt cycle override should NOT be used with solid shortening. Misuse could result in personal injury.**

## PROGRAMMING THE CONTROLLER

### Exiting System Programming

Press



One of these displays will appear.

Display



The controller  
is now in  
Operating  
Standby Mode.

## Customer Service and Technical Assistance

Our customer service department is available for orders and questions Monday through Friday between the hours of 8 a.m. and 5 p.m. EST by calling toll-free at **1-800-FASTRON** (327-8766).

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) for those times when help is needed immediately.

### Warranty Statement

(FAST.) provides a limited one-year warranty for its products (except probes and hoses for which the period is 90 days). A copy of the exact provisions of this warranty and the other terms and conditions of sale are available upon request.

### Controller Operating Environment

**PLEASE NOTE:** 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.

### Patents

The products manufactured by (FAST.) are protected under one or more of the following U.S. Patents:

4,077,690	4,113,623	4,278,872
4,320,285	4,610,238	4,644,931
4,688,475	4,740,888	4,742,455
4,782,445	4,812,625	4,812,963
4,864,498	4,911,068	4,920,948
4,921,509	4,973,882	5,043,860
5,171,974	5,331,575	

Plus foreign patents and patents pending.

Plus licensed patents:

4,437,159	4,549,527	4,663,710
4,858,119		



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