

The Time Is Right

(FAST.)[®] Operating & Programming Instructions

(FASTRON.)[®] Silver Edition[™] Cooking Controller *8 & 16 Product*



THE UNAUTHORIZED USE OR DUPLICATION OF THE SOFTWARE DESCRIBED HEREIN, OR THIS MATERIAL, IS STRICTLY PROHIBITED.



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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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

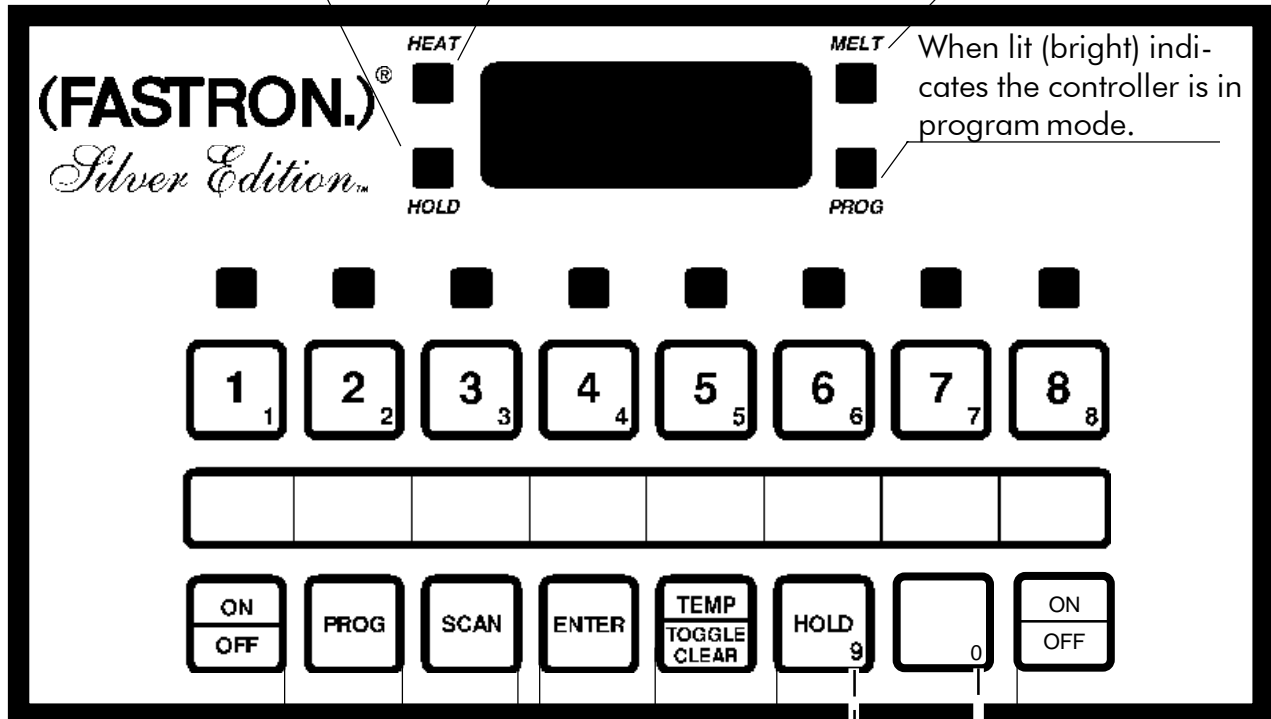
1. Choose your mounting location.
2. Attach 2 mounting brackets to the controller using the 2 wing nuts provided. Be sure to put 1 star washer on each side of the mounting bracket.
3. Hold the controller against your mounting surface.
4. Mark 4 mounting holes.
5. Drill and tap the mounting holes.
6.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

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.







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.
- 230** 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.
- Tim** A cooking time is displayed.
- Tem** A cooking temperature is displayed.
- TCI** 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.
- deg** The unit is in Fahrenheit or Celsius Programming mode.
- Ctrl** The unit is in Controller Backup Programming mode.
- PrHt** 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.)[™] 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.

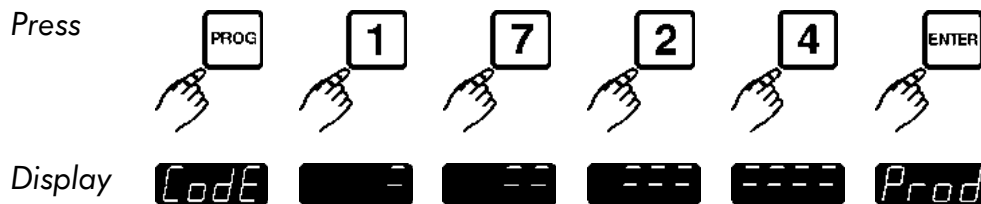
PROGRAMMING THE CONTROLLER

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.)

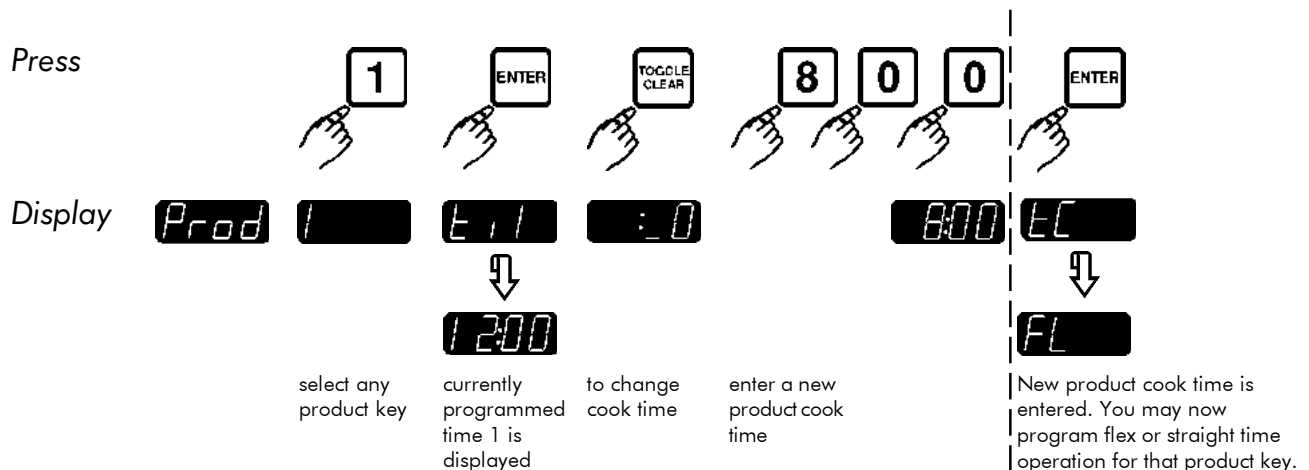
SCAN advances you to the next setting for the same function. **ENTER** completes programming for that function and advances you to the next function.

Entering Programming Mode



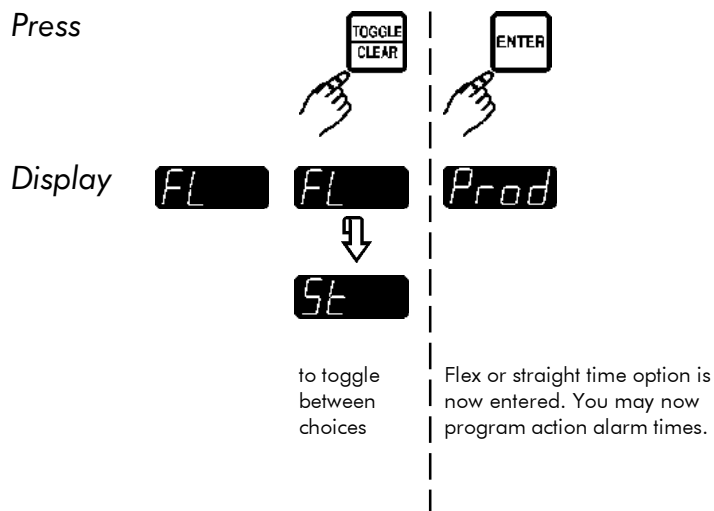
•The controller is now in Product Key Programming Standby Mode.

Programming a Product Key Cook Time

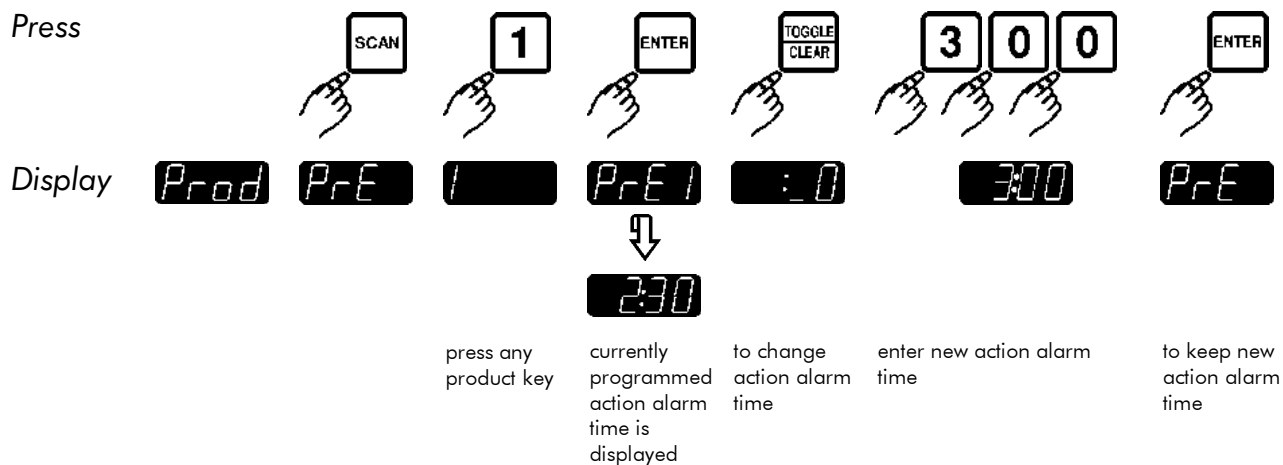


PROGRAMMING THE CONTROLLER

Programming Flex or Straight Time Operation




Programming Action Alarm Times




PROGRAMMING THE CONTROLLER

Programming Hold Times

Press



Display




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

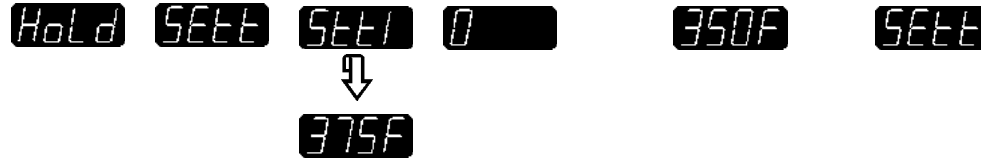
NOTE: Up to 4 hold timers can be programmed on the 8 button controller (paired on keys 1/5, 2/6, 3/7, 4/8); up to 8 hold timers can be programmed on the 16 button controller (paired on keys 1/9, 2/10, 3/11, 4/12, 5/13, 6/14, 7/15, 8/16).

Programming Cook Temperature

Press



Display



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.















Display



PROGRAMMING THE CONTROLLER




Entering System Programming Mode





Press      




Display      

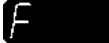
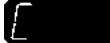

•The controller is now in System Programming Standby Mode.

Programming Fahrenheit or Celsius Temperature Display

Press   



Display    




  



  



current degree option is displayed toggle between Fahrenheit or Celsius to keep displayed degree setting; and advance to "Programming Operating Mode"

Programming Operating Mode (Controller or Timer)

Press  

Display   











 

toggle between Controller and Timer to keep displayed operating mode; and advance to "Programming Appliance Type"








PROGRAMMING THE CONTROLLER

Programming Appliance Type

Press		
Display	    	  
current appliance type is displayed	toggle between three appliance configurations for size of fryer or power type; for example: ELEC — Electric Fryer GAS — Gas Fryer GEN — Generic Option Selected*	to keep displayed appliance type; and advance to "Programming Preheat Option"

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

Programming Preheat Option

Press		
Display	   	
current preheat option is displayed	toggle between YES — Melt Cycle Enabled, or NO — Melt Cycle Override	to keep preheat option choice

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

545

Lo

Hi

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 AM and 5 PM 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) 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:

4,610,238	4,644,931	4,688,475
4,742,455	4,782,445	4,812,625
4,812,963	4,864,498	4,911,068
4,920,948	5,043,860	5,171,974
5,331,575	5,485,780	5,539,671
5,542,344	5,711,606	5,723,846
5,726,424	5,730,308	5,875,430

Plus foreign patents and patents pending.

Plus licensed patents:

4,437,159	4,549,527	4,663,710
4,672,540	4,858,119	

Free Program for Service Exchanges

FAST provides an Exchange Program, at no extra cost, if a unit should fail. In the event of failure, the Customer has the option of (1) receiving from our factory, freight prepaid, a replacement product; (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.

Simply call our toll-free customer service number, 1-800-243-9271. If the customer elects to receive an exchange unit from the factory, a replacement unit will be sent immediately. Upon receipt of the replacement unit, the customer simply returns 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, the Customer will pay repair charges and shipping costs to and from the factory. If the Customer should elect on-site repair and the unit is under warranty, the Customer will not be required to pay the costs of reasonable on-site labor, but will be required to pay the service agency's travel charges to and from the on-site location.

Any minor adjustment or calibration and any labor costs for the replacement of probes will be made at the Customer's expense.

The FAST exchange Program is available to all FAST Domestic Customers whose account is current and applies to all (FAST.)® Timers, Computers and Controllers.



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