

# (FASTRON.)<sup>®</sup> Upgrade Kit For Collectramatic Electric Pressure Fryer

## 6-Head PF56 Series and 4-Head PF46 Series



*The Kitchen Brains™ Upgrade Kit gives higher and more consistent yields than any electromechanical controls or other electronic controllers already installed in your kitchen.*

### Standard (FASTRON.)<sup>®</sup> Features

- 10 or 20 Product Keys to support ever-changing menus. More space for LTOs (limited time offers).
- Fully RoHS compliant
- Easy to read displays.
- Appliance mode front-panel selectable: gas, electric, propane, etc.
- Replaceable menu strip for quick and easy menu changes.
- SCK Xwire™ wireless communications compatible for the networked kitchen
- (FAST.Edit)<sup>®</sup> and (FAST.Transfer)<sup>™</sup> compatible. Reduces time and cost to change recipes. Ensures consistent recipes across all appliances/restaurants.

### Optional (FASTRON.)<sup>®</sup> Features

- Product and Action Alarm name library programming
- Adjustable audio alarm levels
- Diagnostic feature to assist with testing all inputs and outputs
- 3 pre-programmed fryer types (Universal Appliance Control)
- Energy-saving "set back" mode
- 3 action alarms per key
- 10 cooking stages instead of one
- Twice the hold times
- Filter lockout oil management
- SCK Link<sup>®</sup> software giving you the most advanced communications capability available for HACCP reporting and automated on-line kitchen management.

### Easiest To Install & Use

Simply remove the original controls from the fryer manufacturer and slide in the Kitchen Brains™ controller made by the industry's controller specialists.

### Ensure Food Safety and Quality

Product that is undercooked or held too long in the Danger Zone (40°-140°F/5°-60°C) can potentially expose your customers and crew to dangerous food-borne illness. Bacteria multiplication can be prevented by controlling the time a product is cooked and/or held. The (FASTRON.)<sup>®</sup> helps operators avoid food safety dangers by automatically monitoring these cook and hold times. Precisely timed products deliver consistently good-tasting food to your customers. Hold timers also ensure that expired product is never served.

### Increase Yields

Independent tests show the (FAST.Flex)<sup>™</sup> cooking curve provides the best and most consistent yields across load sizes and cooking temperatures, regardless of product temperature and moisture content. A reduction in food waste can also be realized.

### Easy to Program

(FAST.Nav)<sup>™</sup> mobile phone style and predictive text programming reduces training time and increases productivity.

### User-Friendly Messaging

Enhanced graphical display allows a greater range of names and prompts to be used. Create your own product menu and action alarm names, or choose from a pre-programmed library of standard menu items.

### Interchangeable with Other Fryers

Easily move your (FASTRON.)<sup>®</sup> to another fryer eliminating the need to purchase a new control. The controller can be configured to work on fryers from a variety of manufacturers.

### Secure Operation

Separate pass codes for store managers and employees prevent unauthorized reprogramming.

### Energy Savings (optional)

Save energy dollars with the Kitchen Brains™ patented Set Back feature. The controller will automatically lower the appliance's temperature during inactive periods.

### Filter Lockout Oil Management (optional).

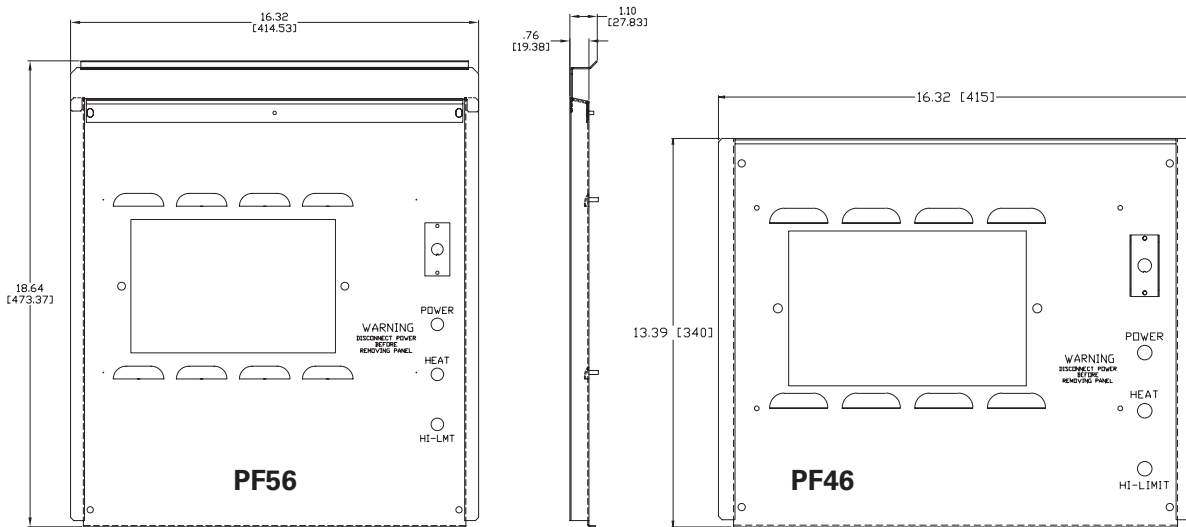
Reduce costs by extending the usable life of your oil with the Kitchen Brains™ patented SmartStat™ temperature control technology. Filtering your oil at pre-set time(s) of the day will not only give you longer oil life, but will also improve product flavor and reduce the amount of time and labor it takes to change out the oil.

### 24/7 Technical Support

As with all Kitchen Brains™ products, the (FASTRON.)<sup>®</sup> comes with 24-hour programming assistance via toll-free phone.

# (FASTRON.)®

Upgrade Kit For Collectramatic Electric Pressure Fryer



### SPECIFICATIONS

#### MECHANICAL

- Header: 16 ga. stainless steel
- Front panel: .080 aluminum
- Chassis: .040 aluminum
- Polyester face with back-printed text
- Maximum ambient temperature: 158°F / 70°C

#### ELECTRICAL

- Power: 208 or 230V or 240V, 50/60 Hz, 40VA
- Solid-state integrated circuit design
- Switch life rating: >1 million cycles
- Status indicators rated life: 50,000 hours
- Input: 1 temperature sensing probe
- Output: 0Contactor Assembly to heating elements, contact closure 208/240 VAC @ 30 A Max. For single and three phase units. Pressure solenoid valve control, contact closure 240 VAC @ 10 A Max.
- Noise spike protection: 4,000 volt minimum (on timers and all properly installed controls)

#### SHIPPING WEIGHT

- Approx. 16 lbs. [7.30 Kg]

#### SHIPPING DIMENSIONS

- L 21 X W 19 X H 7 inches

The Kitchen Brains™ Upgrade Kit consists of everything you need to **easily and quickly** replace the existing controller with the Upgrade Kit. Picture depicts (FASTRON.)® VC-210. Also available with Meridian.

### ORDERING INFO

HWC6HI081MA	10 Product Meridian for Collectramatic 6-Head PF56 Series
FWC6HI081MA	10 Product Oil Management for Collectramatic 6-Head PF56 Series
XWC4HI081MA	10 Product Meridian for Collectramatic 4-Head PF56 Series
FWC4HI081MA	10 Product Oil Management for Collectramatic 4-Head PF56 Series

Included with the kit are the following: Header, Probe, Fryer Adapter, Harness, Any Necessary Parts to Convert Fryer, Operating Instructions

\*Specify voltage at time of order.

Ordering information contains a Meridian. Consult factory for part numbers of other available models.



## KITCHEN BRAINS

Driven by **(FAST.)** Networked by **SCK**

**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.KitchenBrains.com**

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



COMMERCIAL COOKING APPLIANCES ALSO CLASSIFIED BY ETL IN ACCORDANCE WITH NSF STANDARD NO. NSF 156. DESIGN EVALUATED BY ETL IN ACCORDANCE WITH ANSI/ISA 61.01 AND CAN/CSA 1-6-87.



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

*Europe, Middle East, Africa, South Asia*  
31 Saffron Court Southfields Business Park  
Basilidon, Essex SS15 6SS ENGLAND  
Phone: +44 0 1268544000

*Asia Pacific*  
1803, 18F, No 922 Hengshan Rd  
Shanghai 200030, CHINA  
Phone: +8613916 854 613  
  
15-101, Block 290G, Bukit Batok St. 24  
SINGAPORE 65629  
Phone: +65 98315927

### WARRANTY

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

### PATENTS

The products manufactured by Kitchen Brains 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	6,581,391	7,015,433	7,650,833
7,877,291	8,060,408		

Plus foreign patents and patents pending. Plus licensed patent 5,973,297