(FASTRON.)® *Silver Edition*™
16-Product Roast Beef Cooking Controller

for Arby's

(FAST.)®

The Time Is Right

Part Number: 229-51210 Rev. E

(FASTRON.)®

NOTE: Not all features are available on all models.

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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.) Roast Beef Cooking Controller model(s):

> IR161D7J907X
> IR161DRJ907X

FAST is not liable for any use of product not in accordance with FAST's 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.

NOTE: Probes should NOT be in the oven when the oven temperature is higher than 350°F.

Silver Edition ™

CONTROLLER KEY DESCRIPTIONS

SYSTEM LEDs

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

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

3. When lit (bright) indicates the controller is in CORE COOK-ING mode.

4. When lit (bright) indicates the controller is in PROGRAM-MING mode.

5. MODE KEY: When ordered as such, this key is used to switch between PROBE and NON-PROBE COOKING modes.

6. PROGRAM KEY: In "Operating" mode, allows access to the programming mode. In "Programming" mode, allows access to the operating mode.

7. TOGGLE/CLEAR KEY: This key is used in programming mode to toggle choices in a selection field and clear values from a date entry field.

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SYSTEM KEYS

BEEF LEDs (blue keys)

SIDE PRODUCT LEDs (white keys)

8. TEMPERATURE KEY: Pressing and holding this key displays the ACTUAL and PROGRAMMED temperatures (Axxx is actual; Pxxx is programmed.)

9. SCAN KEY: This key is used during programming to step to the next program function, and in operating mode to scan product temperatures.

10. ENTER KEY: This key is used during programming to acknowledge entry of passcodes and step to the next function to be programmed.
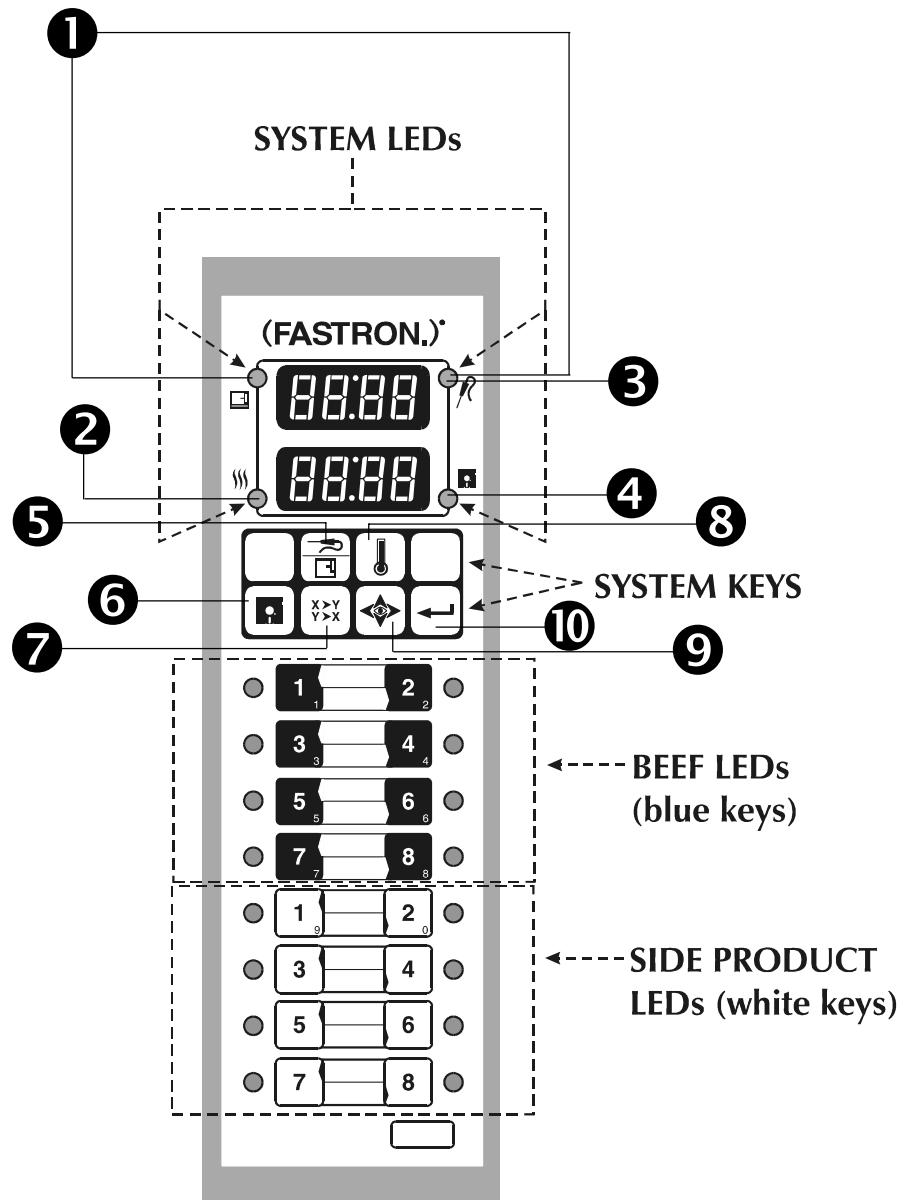
OPERATING THE CONTROLLER

Starting a Core Probe Cook Cycle

To start a core probe cook cycle, simply insert the probe end *[(FAST.) part number 140-60112-05]* into the product according to your standard procedures. Insert the plug into an open slot in the manifold mounted inside the oven cavity. Approximately 3 seconds later the display on the computer will show the temperature of the product that was just started. The LED alongside the product number associated with the manifold slot will blink to show that is the product that was just started. If more than one manifold slot is occupied, after approximately five seconds the display will revert to show the product with the highest temperature and its LED will blink. Any active manifold slot will have a lit LED on the computer's display.

Ending a Core Probe Cook Cycle

Once the temperature has reached the preset limit, the computer will beep continuously to alert the operator a product has finished cooking. The display will alternate between `donE` and the probe temperature, and the LED for that product will remain lit. All other LEDs will be off. The beeping cannot be stopped until the plug has been removed from the oven manifold. Once removed, the product can be prepared for service according to the operator's standard procedures.

Mode Change (Beef Cook, Recook, or Side Product)

If this feature is available, the controller can be toggled between beef cook, beef recook and side products modes. In beef cook mode, the oven is controlled at the programmable oven set and beef cook temperatures (discussed previously). In beef recook mode, the controller is factory programmed to cook at an oven set temperature of 325°F, and the beef is done when it has maintained a temperature of 165°F for 15 seconds. These values are not changeable via programming. In side products mode, the oven and controller work together to bake side items at a higher temperature and to preset the controller with the proper parameter; i.e., time, temperature, flex or straight time, cook control and action alarms.
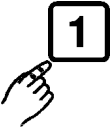
Silver Edition™

To change cook modes, press the ⟨key icon⟩ key until the desired mode is displayed: either **bEEF**, **rCC** or **Prod**. When the desired mode is displayed, press the ⟨enter key icon⟩ key. The mode will be displayed for approximately 3 seconds, then the display will show the appropriate message for the mode.

In BEEF mode, only the ℛ LED will be lit.

In RECOOK mode, both the ℛ and the ▭ LEDs will be lit.

In SIDE PRODUCTS mode, the ▭ LED will be lit.

To Use the Controller in Side Products Mode, go to **Prod**.

1. Select a product key. ⟨key 1 icon⟩ Press the key once (product LED lights up) to heat oven to proper baking temperature.

2. When the correct temperature is reached, the controller will read **rEdY** and be accompanied by a self-cancelling audible signal.
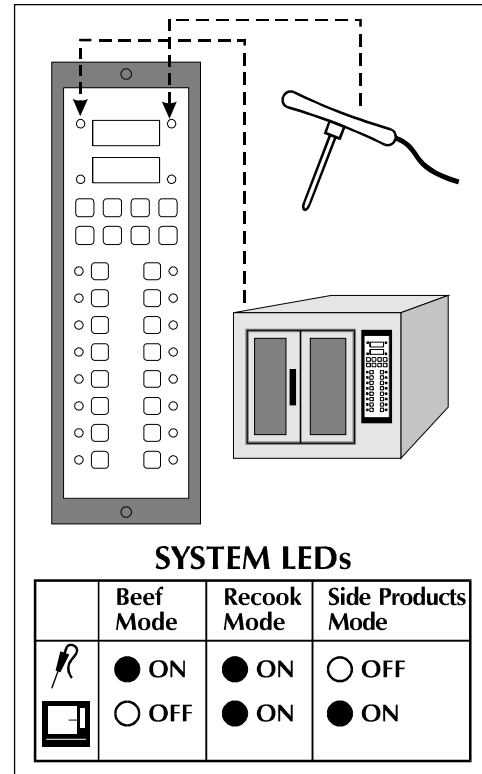
OPERATING THE CONTROLLER

Starting a Timing Cycle

1 To start a timing cycle, simply press the product key for the product you wish to cook. If the product key is programmed, the total cooking time will be displayed **1:00** (for example) and this time will immediately start to count down in minutes and seconds. The programmed time will count down to **:00** followed by **donE** and sound an audible alarm and visual signal. If **donE** is displayed immediately and the unit starts to signal, the key being operated does not have a programmed time.

1 TO CANCEL A "DONE" SIGNAL, press the product key used to start the timing cycle.

TO CANCEL A CYCLE DURING COUNTDOWN, press and hold the same product key used to start the timing cycle for **3 seconds**.

When finished with Side Products Mode, you need to re-enter Beef or Recook Mode before using the oven for core probe cooking.

SYSTEM LEDs

	Beef Mode	Recook Mode	Side Products Mode
🖊	● ON	● ON	○ OFF
⬛	○ OFF	● ON	● ON

DISPLAY DESCRIPTIONS

---- The controller is accepting the programming passcodes. The display will show a " = " for each passcode number entered.

bEEF The controller is in Beef Mode.

bEF? Roast number is shown in upper display. Lower display shows estimated minutes until done.

CodE The controller is waiting for passcode entry.

CooL The core probe is connected to the manifold, and roast temperature is less than 100°F.

dE9 The controller is in Fahrenheit or Celsius Programming Mode.

Lo The controller is below the programmed oven set temperature.

not **donE** The core pobe has been removed from the manifold before reaching the set temperature. Will reset automatically if probe is connected to any manifold position within 20 seconds. Alarm will auto disable in 20 seconds.

noht The controller has called for heat for 10 minutes with no rise in temperature.

nrd9 The controller has just been powered on and is not yet ready for operation.

oSEt Oven set temperature.

Prb1 The beef probe is either open or shorted; check and or replace the probe. (A number will designate the receptacle location of the defective probe.)

Prob The oven's temperature control probe (if so equipped) is either open or shorted; check and/or replace the probe.

Prod The controller is in Side Products Standby mode.

PULL Roast beef cook "pull" temperature.

rCC The controller is in the factory-programmed Recook Mode.

rEd9 The oven is ready for operation.

Sbti The controller is in System Programming "Change Setback Time" mode.

SYS The controller is in System Programming Standby Mode.

tE The controller is in System Programming "Change Setback Temperature" mode.

PROGRAMMING THE CONTROLLER

PROGRAMMING NOTES:

There are three types of programming with this unit: Beef Programming (code 1724), System Programming (code 1712) and Side Product (code 3333).

*Beef Programming allows the user to:*

    a) change the oven set temperature (no effect unless purchased with temperature control hardware and software;

    b) change the product "pull" temperature; or internal (core) product cook temperature

System Programming allows the user to:

    a) change between °F and °C display temperature
    b) change the oven's setback temperature
    c) change the oven's setback time
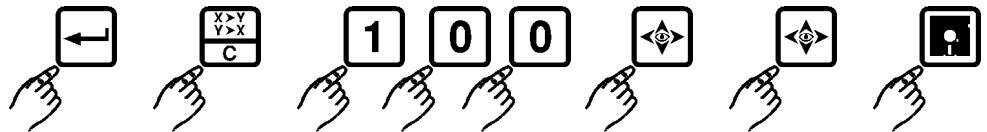
To Enter Beef Programming Mode

Press   [🔒]   [1]   [7]   [2]   [4]   [↵]

Display   `CodE`   `-`   `--`   `---`   `----`   `bEEF`

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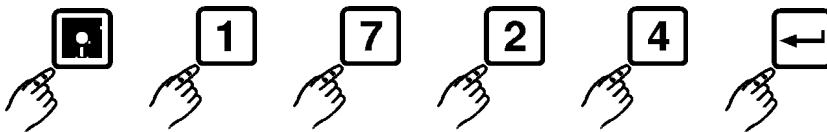
To Change the Oven Set Temperature

(after gaining access to Beef Programming)

Press

Display

bEEF	oSEt	oF	100F	PULL	bEEF	rEdY

⇩ (under oSEt) 200F

⇩ (under PULL) 143F
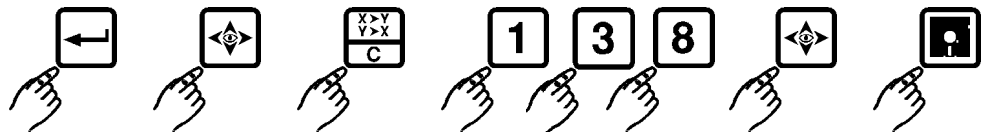
Enter new oven set temperature (example)

Roast beef cook temperature

This step EXITS back to Operating Mode; continue on with next step if you want to change the roast beef cook "pull" temperature

To Change the Roast Beef Cook "Pull" Temperature

(after gaining access to Beef Programming)

Press
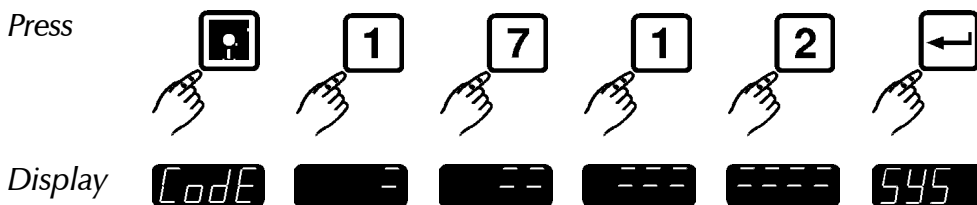
Display

bEEF	oSEt	PULL	oF	138F	bEEF	rEdY

⇩ (under oSEt) 200F
⇩ (under PULL) 143F

Enter new temperature (example)

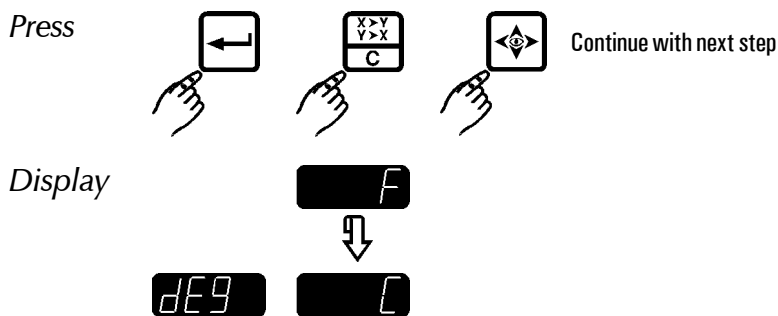You have EXITED the Product Programming Mode

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PROGRAMMING THE CONTROLLER

"Setback" is an energy saving device that will lower the temperature of the oven after a prescribed non-action time. Setback can be programmed to become active when the desired time of non-activity is reached.
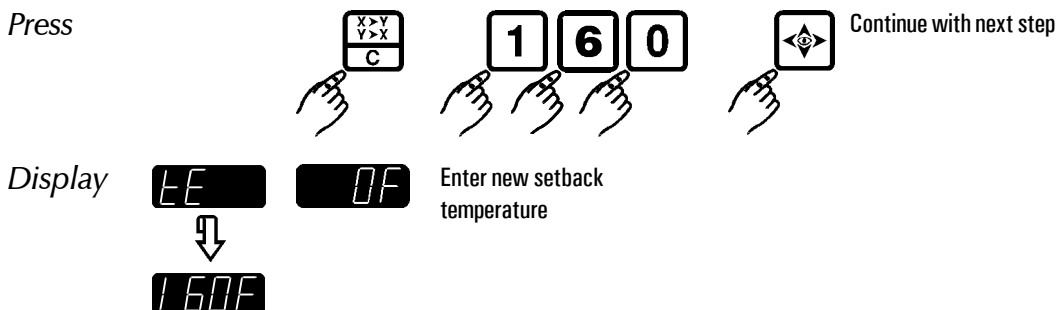
To Enter System Programming Mode

Press   🔒   **1**   **7**   **1**   **2**   ⬅

Display   `CodE`   `─`   `──`   `───`   `────`   `SYS`

To Change Degrees to Fahrenheit or Celsius

(after gaining access to System Programming)

Press   ⬅   [X>Y / Y>X / C]   ◈   Continue with next step

Display   `F`
             ⇩
             `dEg`   `C`

To Change Setback Temperature

Press   [X>Y / Y>X / C]   **1** **6** **0**   ◈   Continue with next step

Display   `tE`   `0F`   Enter new setback temperature
             ⇩
             `160F`

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To Change Setback Time

Press   [X>Y Y>X C]   [1] [3] [0] [1]   [◈]   [🔒]
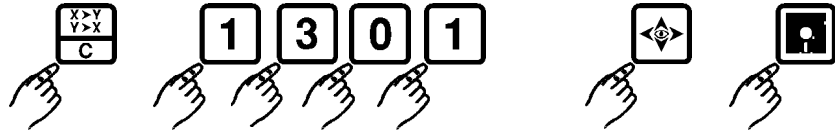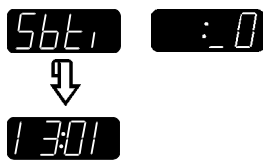
Display   `Sbti`   `:_0`   Enter new setback time   `SyS`   `rEdy`

⇩

`1 3:01`
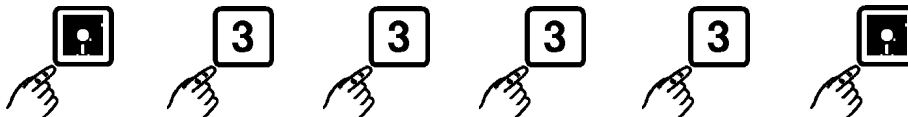
You have EXITED the System
Programming Mode

This will bring you back to the Operating Mode.
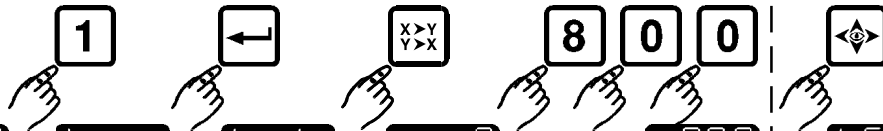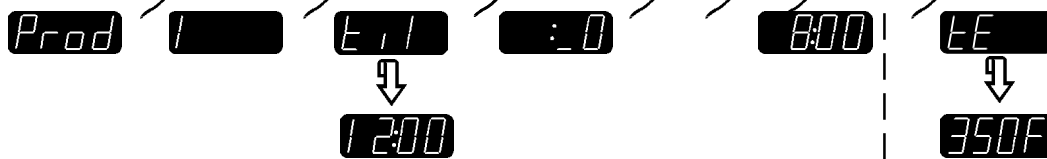

To Enter Product Programming Mode

Press   [🔒]   [3]   [3]   [3]   [3]   [🔒]

Display   `CodE`   `-`   `--`   `---`   `----`   `Prod`

Programming A Product Key Cook Time

Press   [1]   [←]   [X>Y Y>X]   [8] [0] [0]   [◈]

Display   `Prod`   `1`   `ti1`   `:_0`   `8:00`   `tE`

⇩   ⇩

`1 2:00`   `350F`

Select any   Currently   To clear the   Enter a new product   New product cook time
product key.   programmed   cook time.   cook time.   is entered. You may now
                    time 1 is   program a temperature
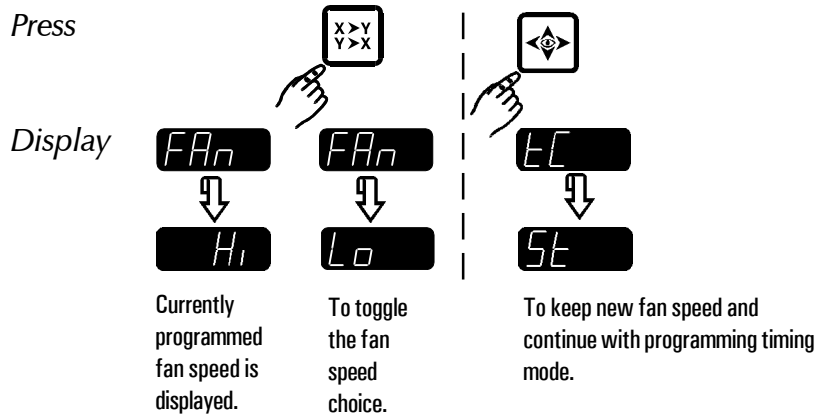   displayed.   for that product key.

PROGRAMMING THE CONTROLLER

Programming Cook Temperature

Press

Display

Currently programmed temperature is displayed.	To clear the cook temperature.	Enter a new product cook temperature.
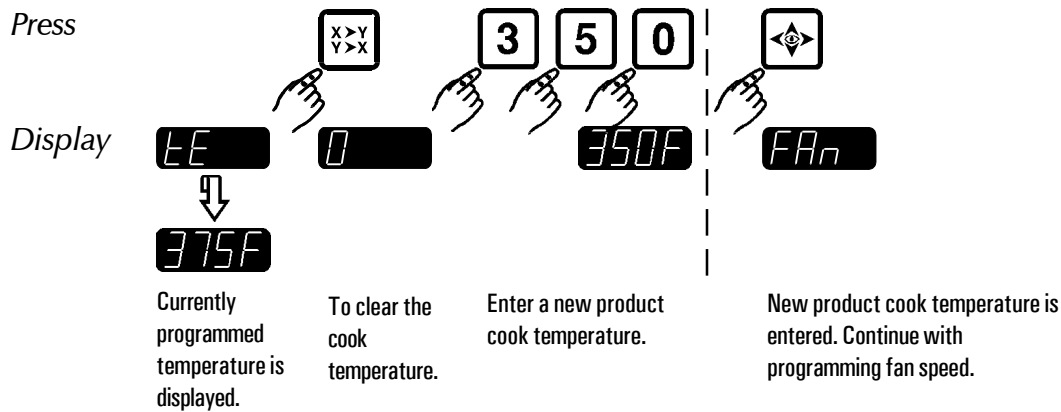
New product cook temperature is entered. Continue with programming fan speed.

Programming Fan Speed

Press

Display

Currently programmed fan speed is displayed.	To toggle the fan speed choice.	To keep new fan speed and continue with programming timing mode.

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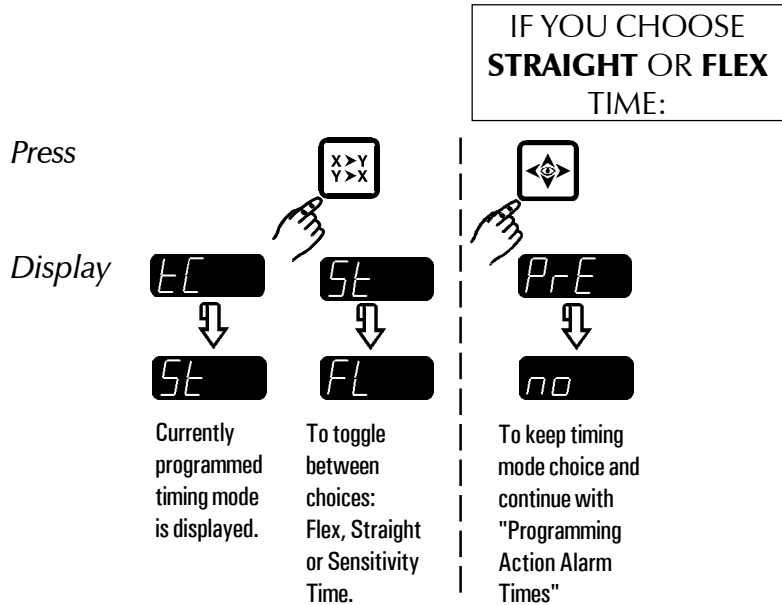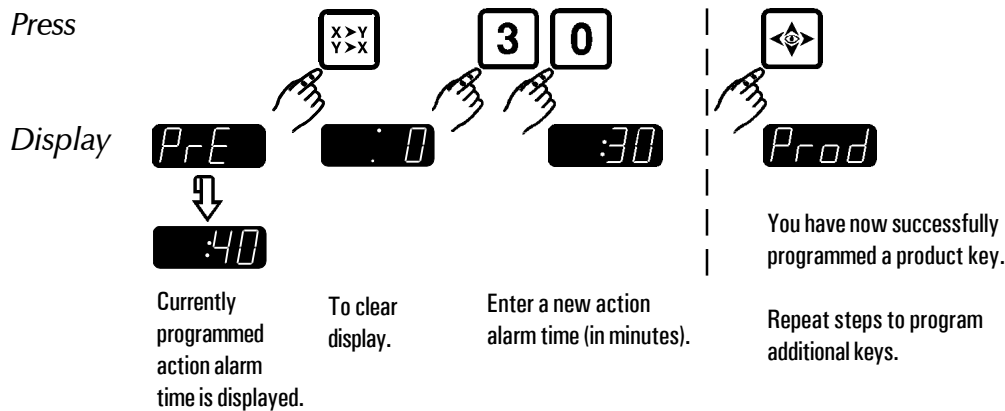
Programming Timing Mode

"Flex Time" compensates for temperature variations that can be caused by such things as load size, oven door openings or initial product temperature. "Straight" time acts like a stopwatch and does not adjust for variables. NOTE: Using "Flex Time" is recommended.

		IF YOU CHOOSE **STRAIGHT** OR **FLEX** TIME:

Press   [X>Y Y>X] | [◆]

Display   `tC`   `St` | `PrE`
⇩   ⇩ | ⇩
`St`   `FL` | `no`

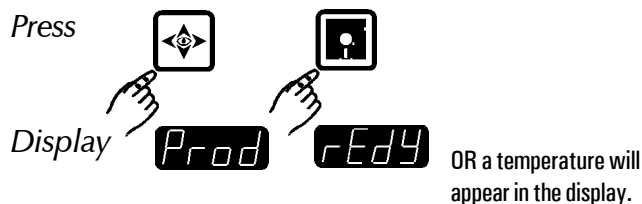| Currently programmed timing mode is displayed.	To toggle between choices: Flex, Straight or Sensitivity Time.	To keep timing mode choice and continue with "Programming Action Alarm Times"

Programming Action Alarm Time

"Action Alarms" will audibly alert the operator to perform a task at a pre-determined time. the alarm will sound for 5 seconds and then continue normal operation.

Press   [X>Y Y>X]   [3] [0] | [◆]

Display   `PrE`   `:0`   `:30` | `Prod`
⇩
`:40`

Currently programmed action alarm time is displayed.	To clear display.	Enter a new action alarm time (in minutes).	You have now successfully programmed a product key. Repeat steps to program additional keys.

Exiting Programming Mode

Press   [◆]   [🔒]

Display   `Prod`   `rEdY`   OR a temperature will appear in the display.

CONTROLLER FEATURES

Highest Temperature Display

The controller will display the highest temperature of the beef being cooked. The red light over the product key associated with the highest core probe temperature being displayed will also blink on and off.

Probe Insertion Acknowledgment

The red light over the product key of the beef being cooked will blink on and off. In addition, the controller will display the temperature of the roast beef being started for five seconds and then proceed to display the temperature of the beef with the highest internal temperature.

Fahrenheit or Celsius Display

The operator has the ability to configure the controller to display the temperature in either degrees Fahrenheit or Celsius in system programming mode.

Multiple Cook Starts

The controller is capable of monitoring up to eight roast beefs simultaneously. A cook cycle is started automatically when the computer recognizes a probe insertion.

Estimated Cook Time Remaining

Press the number key associated with an active cook to display `bEF?` and `XXXX` minutes remaining (estimated) until cook done temperature is reached.

Done Indication

The controller will flash `donE` on and off, then the temperature of the cooked beef. In addition, the controller will beep and turn on the red light of the product key to inform you that the product is done. All other product LEDs will be off.

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Ending a Cook Cycle

A cook cycle can be cancelled at any time by removing the probe from its respective probe jack.

Oven Temperature Display

At power up, the controller will display `rEdY` and beep for ten seconds when the oven temperature reaches the programmable oven set temperature. The controller will display `Lo` or `nrdY` when the oven temperature is below the programmable oven set temperature.

To see the oven temperature, press and hold the [🌡] key. The display will toggle between actual and programmed temperature.

Programmable Oven Set Temperature

The set temperature indicates the temperature at which the (FASTRON.) will control the oven in order to cook the beef. When at this temperature, the controller will display `rEdY`. The controller is factory programmed to 200°F following Arby's Corporate specifications, but can easily be reprogrammed at the store.

To view the current programmed set temperature of the controller press the [🌡] key.

Programmable Cook "Pull" Temperature

The cook temperature is the core product temperature to which the controller cooks the beef to. When this temperature is reached, the cook cycle is ended. The controller is factory programmed to 143°F following Arby's Corporate specifications, but can easily be reprogrammed at the store. The allowed temperature range is 100°F to 200°F (see Programming instructions).

MAINTENANCE

Controller

The manufacturer recommends that the operator clean the controller weekly using a commercial quality, foodservice approved detergent. You should wipe down the unit with a well-wrung, slightly damp cloth. **Do not use excessive moisture.**

Do not use any abrasives.

Manifold

The manifold should also be cleaned weekly using the same detergent with a brush (we recommend using (FAST.) part number 190-50028). You should scrub the manifold completely then wipe off the manifold with a damp cloth. Finally, you should sanitize the unit with a commercial quality foodservice approved sanitizing agent.

"DO NOT USE ANY TYPE OF SPRAY OVEN CLEANERS"
"Permanent damage can result"

Probes

Using the same brush (we recommend using (FAST.) part number 190-50028) and detergent, you should scrub each probe for 2 minutes daily, then rinse each probe in 140°F water. Finish by applying the sanitizing agent. DO NOT SOAK.

NOTE: Probes should NOT be in the oven when the oven temperature is higher than 350°F.

Using the FAST Test Plug
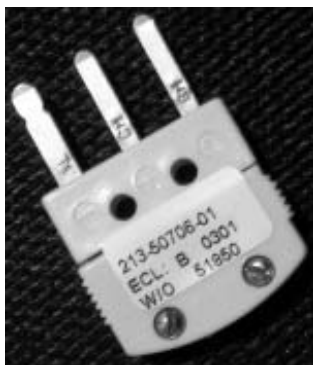
All Arby's Systems are supplied with a minifold test plug (FAST part number 213-50706-01). This is a valuable tool and should be kept on site. It will be used when troubleshooting on the phone with FAST Technical Support and can eliminate the need for unnecessary service calls.

The test plug is used to troubleshoot the manifold in the event of erratic beef probe temperature readings. It simulates a constant 137 to 140°F temperature when plugged into the manifold socket. If any of the 8 sockets show a drastically different temperature reading with the test plug in place, it would indicate a manifold problem. If all readings are 137 to 140°F, this would indicate a beef probe problem. Beef probes can be ordered direct from FAST and would require no outside service call.

Please have this tool available when callling FAST for Technical Support.

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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 with the exception of probes and manifolds, which have a six month warranty, and hoses, which have a 90-day warranty. 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 our 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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Specifications subject to change without notice.

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