



## Cooking Appliance Upgrade Kits

### ELEVATING APPLIANCE PERFORMANCE

Upgrade your existing cooking appliances with Kitchen Brains™ VC210 and Meridian™ Compensating Cooking Computer Upgrade Kits and experience a significant boost in performance, efficiency, and profitability. The patented technology automatically adjusts cook time for variations in initial temperature, appliance efficiency, product consistency, water content, and other cooking factors.

Precisely times cooking and holding processes to minimize the risk of foodborne illness. By seamlessly integrating with existing equipment, our upgrade kits deliver precise timing, improved food quality, and enhanced operational efficiency.



**Easy-to-Install, Cost-Effective Solution:** Provides a significant upgrade to existing equipment at a fraction of the cost of replacing entire units.

**Reduce Operating Costs:** Minimize oil costs, reduce cooking times, and reduce food waste through precise temperature control and optimized cooking cycles.

**Labor Efficiency:** Streamline kitchen operations with automated controls and intuitive interfaces, freeing up staff for other tasks.

**Enhance Food Quality:** Consistently deliver high-quality, perfectly cooked food every time, improving customer satisfaction.

**Improve Safety:** Enhance food safety by ensuring consistent cooking temperatures and minimizing the risk of foodborne illness.

## Features & Benefits

### Enhanced Food Safety

Precisely times cooking processes to minimize the risk of foodborne illness.

### Enhanced Connectivity

SCK Xwire™ wireless communications for networked kitchen environments, plus (FAST.Edit)™ and (FAST.Transfer)™ software compatibility for streamlined management.

### Reliability & Safety

CE, ETL, SCK® Link certified and RoHS compliant.

### Advanced Functionality

(FAST.Flash)™ technology enables feature upgrades without the need for costly technician visits.

### Secure and User-Friendly Interface

Intuitive programming with (FAST.Nav)™ mobile phone style and predictive text programming. Secure with separate pass codes for store managers and employees.

## Retrofit Embedded Upgrade Kits: Fryers

### Designed to support major fryer brands:

- Collectramatic Electric Pressure Fryers: 6-Head PF56 Series and 4-Head PF46 Series (VC210)
- Frymaster MJ50 (Meridian), MJ56 (VC-210)
- Henny Penny Pressure Fryers: 290, 390, 500, 580, 590, 600 & 690 (VC210)
- Pitco 18 Gas and Electric Fryers (VC210)
- Dean Gas Fryers (VC210)

**Menu Flexibility:** Supports up to 20 product keys for complex and evolving menus, including Limited Time Offers (LTOs). Also, offers changeable menu strips for easy customization.

**Versatile Applications:** Appliance mode is front-panel selectable for gas, electric, propane, and other fuel sources.

**Advanced Functionality:** (FAST.Flash)™ technology enables future feature upgrades without the need for costly technician visits.



## Meridian Mounted Upgrade Kits: Fryers, Ovens, Holding Cabinets, and Proofers

- Meridian Freestanding Mount – 10 Button (optional probe for a gas or electric fryers)
- Meridian Freestanding Mount – 18 Button (optional probe for a gas or electric fryers)

### Versatility

- 10 or 18 product key options to support ever-changing menus and accommodate limited time offers (LTOs).
- Replaceable menu strips and feature key strips for quick and easy menu changes and enhanced usability.

### User-Friendly

- Large LED displays with 8 characters for easy readability.
- Product-name and action-alarm library and programming for customizable alerts.
- 10 or 18 unique hold times for precise timing control.

### Enhanced Functionality

- Automatic appliance test verifies proper heating.
- Least-hold display notifies the operator of expiring products.
- Programmable hold time linking for optimized product management.
- 3 programmable action alarms per key for flexibility and control.

