VC-210 Process Controller

ELEVATE YOUR FRYERS

The VC-210 Fryer Controller is a premium performance solution designed to enhance your kitchen operations. With its advanced multi-process control capabilities and extensive input/output options, the VC-210 provides unparalleled control over your fryer. This robust controller ensures consistent product quality, extends oil life, and reduces operating costs. Its intuitive interface and user-friendly design minimize training time and maximize employee productivity. Built to withstand the demands of high-volume kitchens, the VC-210 delivers exceptional performance and reliability, making it an ideal choice to optimize frying performance.

Maximize Productivity: Reduce training time and increase employee efficiency with 20 programmable product keys and intuitive user interface.

Enhance Food Quality: Maintain consistent food quality and extend oil life with patented SmartStat™ temperature control and advanced oil management features.

Improve Food Safety: Ensure compliance with rigorous food safety standards with features like global filter lockout and water detection.

Reduce Costs: Save energy and lower operating expenses with the patented Setback™ feature and efficient temperature control.

Gain Valuable Insights: Leverage real-time data and historical information to identify areas for improvement and kitchen performance optimization.

KorrectProduction™ Ready

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Commercial Kitchen Intelligence

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Features & Benefits

Advanced Functionality

- Patented SmartStat™ temperature control for consistent cooking and extended oil life.

- Exclusive Filter Lockout and Oil Management System ensures regular oil filtering schedules (twice daily, after a set number of cooks). Operators can select to lock the controller until filtering is complete or delay it during peak hours for maximum flexibility.

- Improve food quality and reduce oil costs by extending oil life with patented SmartStat™ temperature control feature

- Water detection feature automatically shuts down the fryer if water is detected in the oil. By analyzing the oil's temperature change, the system quickly identifies water and takes corrective action to protect food quality.

- Patented Setback™ feature enables the controller to automatically lower the appliance's temperature during periods of inactivity to save on energy.

- Programmable duty cycle flexibility to monitor and manage multiple processes.

Intuitive Programming

- 20 Programmable Product Keys (FAST.Nav)™ for easy menu customization.

- User-friendly messaging and graphical display for enhanced ease of use.

- Simple menu-driven selection for easy pairing with various appliances.

Data-Driven Insights

- Real-time data and historical information for informed decision-making.

- SCK Link® software for seamless integration with HACCP reporting and automated online kitchen management.

Flexibility & Scalability

- Wireless communication capabilities (with SCK® Xwire™) for future expansion.

- Reverse-compatibility with existing Kitchen Brains controllers for easy upgrades.

- Multi-language support for global use.

Enhanced User Experience

- Easy menu changes with built-in library and manual programming options.

- Programmable volume levels and multiple cook starts for increased flexibility.

- 9 programmable profiles per product key for customized cooking parameters.

Reliable Performance

- 24/7 programming assistance via toll-free phone for expert support and guidance.

- Advanced diagnostics for proactive maintenance and troubleshooting.

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Specifications

Mechanical

- Controller: 18 gauge aluminized steel or galvanized steel front panel
- Chassis: 16 gauge aluminum
- Faceplate: Polyester with back-printed text
- Maximum ambient temperature: 158°F / 70°C, 95% max. non-condensing humidity

Electrical

- Power: 12VAC or 24VAC +/-10%, 1.67 Amp, 50/60 Hz, 40VA max
- Outputs: (8) 12VDC or 24VDC relay drivers
- Inputs: (6) 24VAC/DC or 12VAC/DC digital Inputs
- Temperature probes: (4) Temperature channels
- Speaker: (5) Distinct volume levels
- Communications: (2) RS485 channels
- Visual alert circuitry supported
- Surface mounted circuit design
- Sealed switch life rating: > 1 million cycles
- Noise spike protection: 4000 V minimum (on properly installed controls)
- For use with a Kitchen Brains 91K thermistor or 1K RTD probe assembly. Consult factory for specific transformer, relays, and probe requirements.

Shipping Weight

- Approx. 3 lbs. (1.4 Kg)

Order Info

Contact your dealer, sales representative or the factory for ordering information.

2D00 SPECIAL EQUIPMENT, NSF CRITERIA C-2

Classified by UL in accordance with **NSF Standard No. C-2-1983**. Design evaluated by UL in accordance with **ANSI/AGA Z21.23** and **CAN/CGA 1-6.6-M78**.

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