



Vertical Toaster

CARD NO.
19A

Planned Maintenance System Maintenance Requirement Card (MRC)

Equipment: Frymaster Vertical Toaster

Precaution: HAZARD COMMUNICATION STANDARD (HCS) – The procedures in this manual include the use of chemical products. These chemical products will be identified in bold face, followed by the abbreviation (HCS) in the text portion of the procedure. See the Hazard Communication Standard (HCS) manual for the appropriate Material Safety Data Sheet(s) (MSDS).

As Required **Replace Belts**

Tools:

- None.

If buns stick to belts (i.e., buns do not drop into holding tray after passing through toaster), complete the weekly cleaning procedure. If buns continue to stick to belts, or if a belt has a cut or tear more than ¼” long, it may be necessary to replace one or more of the belts.

Daily **Morning Vertical Toaster Cleaning**

NOTE: Toaster should be cool.

Tools:

- Sanitized towels.

1. Toaster should be OFF and unplugged from electrical outlet. Remove Bun Feeder. Swing cover open and lift upward to remove cover.
2. Wipe all surfaces with a clean, sanitized towel.
3. Close cover and replace Bun Feeder.
4. Plug toaster back in to electrical outlet.

Weekly **Morning Vertical Toaster Cleaning**

NOTE: Toaster should be cool.

Tools:

- McD[®] All Purpose Super Concentrate (HCS); McD[®] NO-SCRATCH™ Pad and Pad Holder; clean, sanitized towels.

Removing the Belts:

1. Toaster should be OFF and unplugged from electrical outlet. Remove Bun Feeder. Swing cover open and lift upward to remove cover.
2. Make a note of the settings of the crown and heel Bun Compression, then set the knobs to positions **E** and **5** for easier removal of belts.
3. Press down on the top roller to lock it in the retracted (down) position to loosen the black belt. Repeat for other 2 rollers. **NOTE:** Each side of the roller must be locked down.
4. Unlatch the stabilizer (located on the right side of the platens).
5. Slip the front and rear belts off the rollers.

Cleaning the Belts:

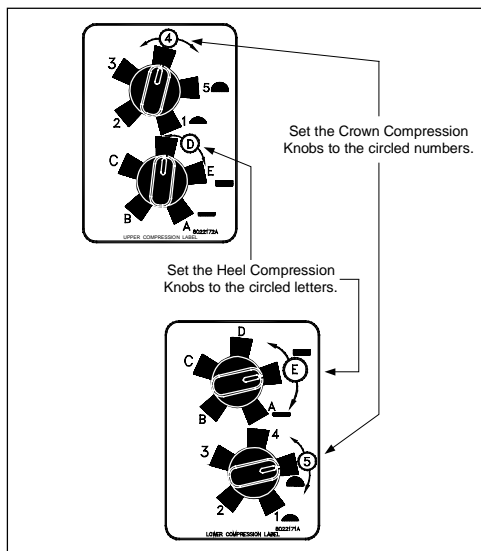
1. Dispense a solution of McD All-Purpose Super Concentrate into a spray bottle.
2. Firmly attach the McD NO-SCRATCH Pad to the pad holder.
3. Place belt on the clean surface to the left of the first compartment sink.
4. Spray a light coating of APSC solution onto the McD NO-SCRATCH Pad and on the entire belt – inside and out.
5. After applying the cleaner, scrub the belt surfaces on **both sides** with the McD NO-SCRATCH Pad until all the soil has been removed.
6. Thoroughly rinse the belt under running water. Be sure to completely remove all remaining solution and soil from the belt.
7. Wipe the belt with a clean, damp sanitized towel.
8. Repeat steps 3-7 for the other 2 black belts.

Cleaning the Rollers:

1. Spray a clean McD NO-SCRATCH Pad with an APSC solution. Using the pad, remove crumb build-up from the grooves of the bottom front rollers. Manually rotate the rollers a half turn (the bottom rollers turn hard) and complete cleaning the grooves.
2. Repeat for the back roller.
3. Wipe all surfaces with a clean, sanitized towel.

Reassembling the Frymaster Toaster:

1. Slip the black belts back onto the rollers.
2. When the belts have been properly positioned between the raised edges of their rollers, press down on the top roller to unlock it and allow it to fully extend. Repeat for the other 2 rollers.
3. Relatch the belt stabilizer.
4. Wipe down the entire toaster with clean, sanitized towel.
5. Replace the cover and bun feeder. Set the crown and heel bun compression knobs to their previous settings (see illustration below).
6. Plug the powercord into an appropriate electrical outlet.



Monthly Bun Temperature Test

Tools:

- Pyrometer with needle probe attachments
- Four 12-ounce hot cups and one lid of appropriate size

NOTE: The toaster should have been in operation for at least one hour before performing this test.

1. Stack the cups one inside another.
2. Toast four regular buns, crowns and heels.
3. Immediately stuff the buns into the stacked coffee cups. Put lid on tightly.
4. Wait 10 minutes.
5. Insert needle probe several times through the lid into the cup. Record the highest temperature measured. The temperature should be between 150-165°F (66-74°C). If the temperature is below 150°F (66°C), check the setpoint temperature (550°F) and compression settings and repeat test. If target temperature cannot be achieved, call Frymaster at 1-800-24-FRYER

Monthly Check Cartridge Heater

Tools:

- Pyrometer with needle probe attachments
1. When the unit is at normal temperature, remove the bun feeder and cover. The cover interlock switch will stop the belt drive motor.
 2. Place the tip of the pyrometer needle through the hole at the bottom front center of the dual belt conveyor assembly and touch the cartridge heater.
 3. If, after at least 1 minute of contact, reading is less than 200°F (93°C) contact FASC for service.
 4. When check has been completed, replace the cover and bun feeder.

Monthly Rotate Toasters

Tools:

- None
1. Restaurants that are using one toaster in conjunction with the Bun Buffer Landing Zone should rotate the toasters on a monthly basis. Rotating the toasters will increase their life expectancy.
 2. When a toaster is rotated out of service, thoroughly clean it and have any needed maintenance performed.