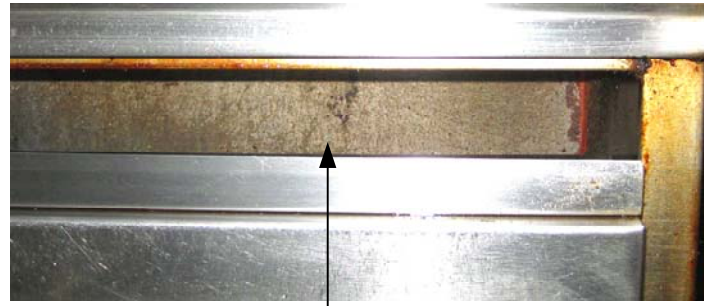
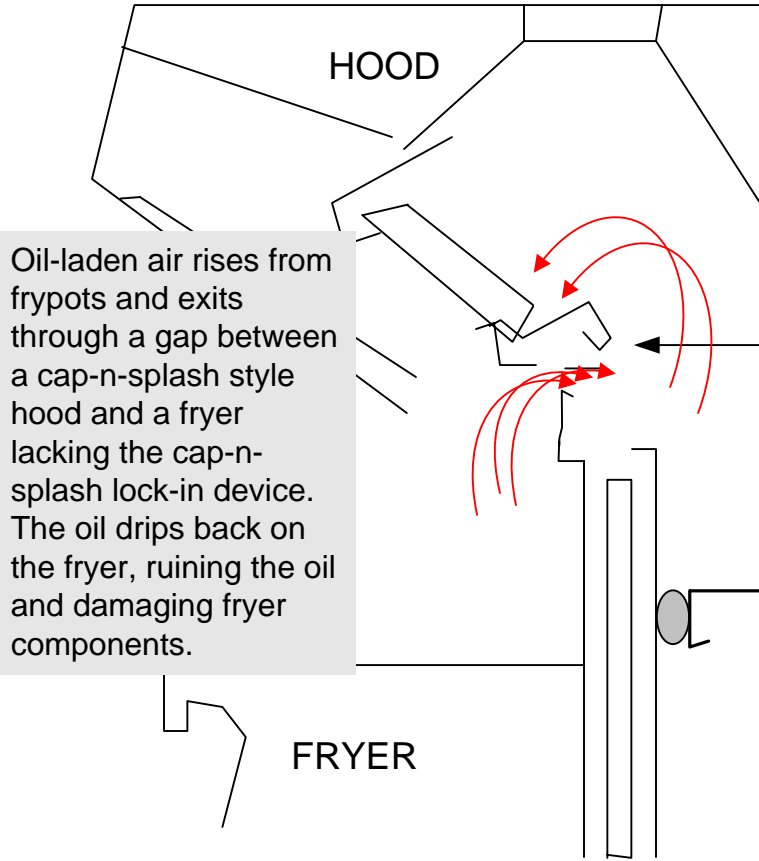


Identifying McDonald's Cap-N-Splash Hood Systems



Gaps Cause Damage

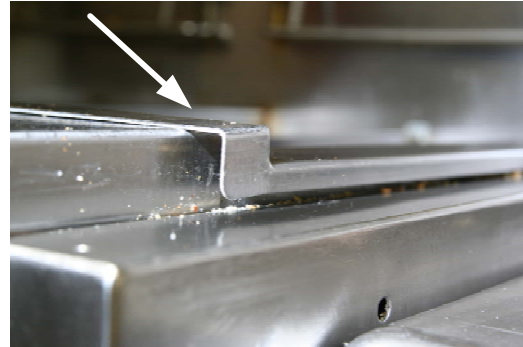
McDonald's fryers installed in a cap-n-splash style hood must have a cap-n-splash lock-in device, which locks the fryer in place with the hood. Fryers placed in a cap-n-splash style hood without the special device will have a gap between the fryer and the hood (see above), which allows oil-laden air to rise behind the hood, escaping the filters and the drip trough. Oil accumulates in the hood and drips down, ruining the oil and damaging fryer components.

DO NOT install a fryer with a gap, similar to the one shown above.

Cap-N-Splash Visual Cues



The cap-n-splash is levered onto the fryer (see inset). The interior ribs replace the joiner strips and the upper edge is captured by the hood.



With the fryer in the hood, there are many visual cues to the presence of the cap-n-splash. A prominent lip, sometimes slightly raised, around the frypots is a clue.

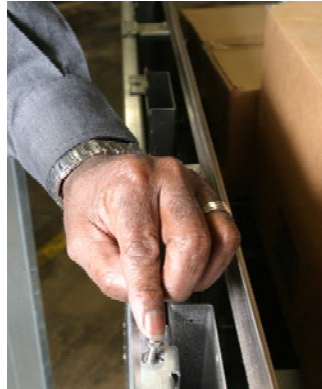


If the fryer is removed before the installation of a new fryer, the cap-n-splash hoods can sometimes be identified by embedded controls as seen here. And there is the gap between the new fryer and the hood (shown above).

See Stand-Off Box Use on Back

Stand-off Boxes and Cap-N-Splash Hood Systems

Frymaster's gas fryers for McDonald's are sold with a stand-off box attached to the back (see photo at right). It is necessary for the fryer to be properly fitted under a universal hood. The stand-off doesn't work under a cap-n-splash style hood and must be removed to achieve a proper fit. Wall-mounted stand-off channels fill the role of the stand-off box in cap-n-splash hood systems.



The stand-off is held in place with sheet-metal screws and easily removed (left above). The screws securing the flue (right above) must be replaced.