

Frymaster Universal Holding Cabinet (UHC)

Models UHCP2, UHCP4, UHCPN4

Daily maintenance tasks

PR 50 D1 Clean UHC

Monthly maintenance tasks

PR 50 M1 Calibrate UHC

Annual maintenance tasks

PR 50 A1-T Clean air exhaust fan and driver board



Model UHC-P, 4-slot

A. Power switch, B. Slot, C. Menu button, D. Temperature button

⚠ Hazards

These icons alert you to a possible risk of personal injury.




🔧 Equipment alerts

Look for this icon to find information about how to avoid damaging the equipment while doing a procedure.

★ Tips

Look for this icon to find helpful tips about how to do a procedure.

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* 8196568 *

Why	To maintain effectiveness of the heater plate and to reduce the risk of cross contamination	
Time required	30 minutes to prepare	15 minutes to complete
Time of day	After close	For 24-hour restaurants: during low-volume times
Hazard icons	 Chemicals  Hot Surfaces  Sharp Objects/Surfaces	

Tools and supplies

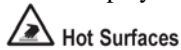


Procedure

- 1 Prepare UHC for cleaning and allow to cool.
Set the UHC to “CLEAN MODE” and remove all UHC trays and wire racks. The display alternates between Slot CLN Mode and Not Safe Yet.



Allow UHC to cool. Clean Mode display dims.

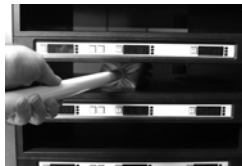


Do not attempt to clean a hot UHC.



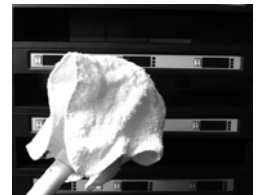
Take the UHC trays and racks to the warewasher to clean.

- 2 Remove loose debris.
Use the UHC brush to push loose crumbs and debris out the opposite side of the UHC.



Do not use no-scratch pads, scrapers, or other brushes. They can damage the surface.

- 3 Clean UHC slots.
Wrap the UHC brush with a clean, sanitized towel soaked in McD APSC. Use the wrapped brush to clean the top and bottom of each slot.



Sanitizer solution, McD APSC








Do not use other cleaning products. They can damage the controls.

- 4 Wipe slots with clean, sanitized towel.
Wipe each slot with a fresh clean, sanitized towel wrapped around the UHC brush.



- 5 Clean outside of UHC.
Wipe down the outside of the entire UHC with a clean, sanitized towel saturated with McD APSC.



Why	To ensure correct holding temperature and accuracy of computer controls	
Time required	1 minute to prepare	30 minutes to complete
Time of day	During low-volume periods	For 24-hour restaurants: during low-volume periods
Hazard icons	 Chemicals  Electricity  Hot Liquids/Steam  Hot Surfaces  Sharp Objects/Surfaces	

Tools and supplies



Pyrometer with UHC probe

Procedure

- 1 Make sure UHC is clean and at proper operating temperature.** Make sure all UHC slots are free of oil and debris. Turn on the UHC at least 30 minutes before you begin reading temperatures.



The bottom plate is correctly displaying 175°.

- 2 Read and compare temperature of top heater plate.** Slide the UHC probe of the pyrometer into a slot with the sensor facing up. Place the probe within 1 inch (2.5 cm) of the center of the top heater plate. Allow the pyrometer readout to stabilize for 3 minutes.



The button end of the probe is placed against the plate being measured.

Press the UHC temperature key until the display reads Top Temp with a temperature displayed. The cabinet will also display setpoint.

Compare the two temperature readings. If the two temperatures are more than 5°F (3°C) apart, contact the factory authorized service center.



Hot Surfaces
UHC heater plates are hot.

- 3 Read and compare temperature of bottom heater plate.** Slide the UHC probe of the pyrometer into the same slot with the sensor facing down. Place the probe within 1 inch (2.5 cm) of the center of the bottom heater plate. Allow the pyrometer readout to stabilize for 3 minutes.



The pyrometer is showing a temperature within five degrees of the cabinet display, an acceptable margin.

Press the UHC temperature key until the display reads Bott Temp. The cabinet will also display setpoint. Compare the two temperature readings. If the two temperatures are more than 5°F (3°C) apart contact the factory authorized service center.

The UHC-P narrow doesn't display setpoint, only plate temperatures.

Use the Palm Pilot to recalibrate the cabinet, following steps in the operator's manual.



The UHC-P software in the Palm Pilot is used to recalibrate the cabinet.

Calibrate UHC (continued)

- 4 Read and compare temperatures for all UHC slots. Read and compare the top and bottom heater plate temperature for each slot in the UHC.








Tip

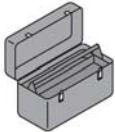
Read and compare temperatures one slot at a time during low-volume periods.



The temperature of all the heater plates is tested against the reading of the pyrometer.

Why	To maintain proper cooling of electronic components	
Time required	2 minutes to prepare	30 minutes to complete
Time of day	After close	For 24-hour restaurants: during low-volume periods
Hazard icons	 Chemicals  Electricity  Hot Surfaces  Manual Handling  Sharp Objects/Surfaces	

Tools and supplies



Tools supplied by technician

Procedure

QUALIFIED TECHNICIANS ONLY

- 1 Perform all UHC daily maintenance procedures. Set the UHC to “CLEAN MODE” and remove all UHC trays and wire racks. Allow the UHC to cool until CLEAN MODE display dims. Perform all daily maintenance procedures.



Do not attempt to clean a hot UHC.

- 2 Unplug UHC power cord. Remove the UHC power cord plug from the wall outlet.



Failure to unplug the power at the wall outlet could result in serious injury or death. The power switch on the UHC does not disconnect all incoming power to the cabinet.

- 3 Remove side panels. Remove the 2 screws in each side panel with a Phillips screwdriver. Set the screws aside. Remove the side panels from the UHC.

- 4 Brush dust from circuit boards. Use a dust free anti-static brush to gently brush any dust from the circuit boards on each side of the UHC.

- 5 Access exhaust fan. If there is only one UHC, or the UHC you are cleaning is on the top of another UHC, remove the 4 screws in the top panel. Use a ⁵/₁₆-in socket wrench or nut driver. Set the screws aside. Remove the top panel.

If the UHC you are cleaning is below another UHC, remove the 4 screws holding the equipment shelf in place. Use a ⁵/₁₆-in socket wrench or nut driver. Set the screws aside. Remove the 2 screws from each side of the front fascia using the same socket wrench or nut driver. Set the screws aside. Pull the fascia out. Grab the edge of the shelf. Pull it straight out until it stops. Place the fascia on top of the shelf.

★ Tip
You do not need to disconnect the switch wiring when you pull the fascia out.

⚠ Manual Handling
Disassembling and cleaning the UHC requires at least 2 people.

- 6 Clean air exhaust fan blades. Wipe the blades of the air exhaust fan with a clean, sanitized towel sprayed with McD APSC solution. Do not allow the moist towel to touch any electrical connections.

⚠ Chemicals
Sanitizer solution, McD APSC

Clean air exhaust fan and driver board (continued)

7 Replace shelf, fascia, side panels, and top panels.

If there is only one UHC, or the UHC you are cleaning is on the top of another UHC, replace the top panel. Insert and tighten the 4 screws. Replace the side panels. Insert and tighten the 2 screws.

If the UHC you are cleaning is below another UHC, lift the fascia and push the shelf back into place. Replace the fascia, and insert and tighten the 2 screws. Insert and tighten the 4 screws holding the equipment shelf in place. Replace the side panels. Insert and tighten the 2 screws.