



# Heated Landing Area Installation, Operating Manual



Frymaster, a member of the Commercial Food Equipment Service Association, recommends using CFESA Certified Technicians.

\* 8196 / 91A \*

24-Hour Service Hotline 1-800-551-8633  
Email: [service@frymaster.com](mailto:service@frymaster.com)

Price: \$6.00

819-6791A  
FEB 12

**NOTICE**

IF, DURING THE WARRANTY PERIOD, THE CUSTOMER USES A PART FOR THIS MANITOWOC FOOD SERVICE EQUIPMENT OTHER THAN AN UNMODIFIED NEW OR RECYCLED PART PURCHASED DIRECTLY FROM FRYMASTER/DEAN, OR ANY OF ITS AUTHORIZED SERVICE CENTERS, AND/OR THE PART BEING USED IS MODIFIED FROM ITS ORIGINAL CONFIGURATION, THIS WARRANTY WILL BE VOID. FURTHER, FRYMASTER/DEAN AND ITS AFFILIATES WILL NOT BE LIABLE FOR ANY CLAIMS, DAMAGES OR EXPENSES INCURRED BY THE CUSTOMER WHICH ARISE DIRECTLY OR INDIRECTLY, IN WHOLE OR IN PART, DUE TO THE INSTALLATION OF ANY MODIFIED PART AND/OR PART RECEIVED FROM AN UNAUTHORIZED SERVICER.

THE HLA IS NOT SUITABLE FOR OUTDOOR USE. WHEN OPERATING THIS UNIT, IT MUST BE PLACED ON A HORIZONTAL SURFACE.

THE HLA IS NOT SUITABLE FOR INSTALLATION IN AN AREA WHERE A WATER JET CAN BE USED. THIS APPLIANCE MUST NOT BE CLEANED WITH A WATER JET.

CAUTION – RISK OF FIRE/SHOCK. DO NOT RESTRICT VENTILATION OPENINGS ON BOTTOM OF UNIT DURING INSTALLATION.

DO NOT POSITION THE HLA'S AIR INTAKE VENT NEAR THE STEAM OR HEAT EXHAUST OF ANOTHER APPLIANCE.

FOR YOUR SAFETY  
DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS AND LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.

DO NOT OPERATE OR SERVICE THE HLA WITHOUT FIRST READING THIS MANUAL.

DO NOT OPERATE THE HLA UNLESS IT HAS BEEN PROPERLY INSTALLED AND CHECKED.

DO NOT OPERATE THE HLA UNLESS ALL SERVICE AND ACCESS PANELS ARE IN PLACE AND PROPERLY SECURED.

DO NOT ATTEMPT TO REPAIR OR REPLACE ANY COMPONENT OF THE HLA UNLESS ALL POWER TO THE UNIT HAS BEEN DISCONNECTED.

USE CAUTION WHEN SETTING UP, OPERATING, OR CLEANING THE HLA TO AVOID CONTACT WITH HEATED SURFACES.



## Table of Contents

Chapter	Page
Warranty	1-1
Service Information	2-1
Installation, Operation	3-1
Annotated Overview	4-1
Controller	5-1
Troubleshooting	6-1
Cleaning	7-1

# HLA

## 1: Warranty

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The Frymaster Corporation makes the following limited warranties to the original purchaser only for this equipment and its replacement parts:

### 1.1 Warranty Provisions – Heated Landing Area (HLA)

- A. The Frymaster Corporation warrants all components against defects in material and workmanship for a period of 2 years.
- B. All parts, with the exception of fuses, are warranted for 2 years after installation date of cabinet.
- C. If any parts become defective during the first 2 years after installation date, Frymaster will also pay straight-time labor costs to replace the part, plus up to 100 miles/160 km of travel (50 miles/80 km each way).

### 1.2 Parts Return

All defective in-warranty parts must be returned to a Frymaster Authorized Factory Service Center within 60 days for credit. After 60 days, no credit will be allowed.

### 1.3 Warranty Exclusions

This warranty does not cover equipment that has been damaged due to misuse, abuse, alteration, or accident such as:

- improper or unauthorized repair;
- failure to follow proper installation instructions and/or scheduled maintenance procedures as prescribed in your MRC cards;
- improper maintenance;
- damage in shipment;
- abnormal use;
- removal, alteration, or obliteration of the rating plate;

This warranty also does not cover:

- transportation or travel over 100 miles/160 km (50 miles/80 km each way), or travel time over two (2) hours;
- overtime or holiday charges;
- consequential damages (the cost of repairing or replacing other property which is damaged), loss of time, profits, use or any other incidental damages of any kind.

There are no implied warranties or merchantability or fitness for any particular use or purpose.

For international warranty, the above procedures apply, except that the customer is responsible for freight and duty charges.

# HLA

## 2: Service Information

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### 2.1 Ordering Parts

Parts orders may be placed directly with your local Frymaster Factory Authorized Servicer (FAS) or distributor. A list of Frymaster FAS's is available at [WWW.frymaster.com](http://WWW.frymaster.com). If you do not have internet access to this list, please contact the Frymaster Service Department at 1-800-24-FRYER or 1-318-865-1711.

To speed up your order, the following information is required:

Model Number \_\_\_\_\_  
Serial Number \_\_\_\_\_  
Voltage \_\_\_\_\_  
Item Part Number \_\_\_\_\_  
Quantity Needed \_\_\_\_\_

### 2.2 Service Information

Service may be obtained by contacting your local Frymaster Authorized Servicer. Service information may be obtained by calling the Frymaster Service Department. The following information will be needed in order to assist you quickly and efficiently:

Model Number \_\_\_\_\_  
Serial Number \_\_\_\_\_  
Nature of the Problem \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

**Additional information (i.e. cooking environment, time of day) may be helpful in solving your service problem. Contact your service technician.**

**RETAIN AND STORE THIS MANUAL IN THE EQUIPMENT MANUAL FOR FUTURE USE.**

# HLA

## 3: Installation, Operation

Upon arrival, inspect the HLA for concealed damage. Immediately report any damage to the delivering freight company. Claims must be filed within 15 days after receipt of the unit.

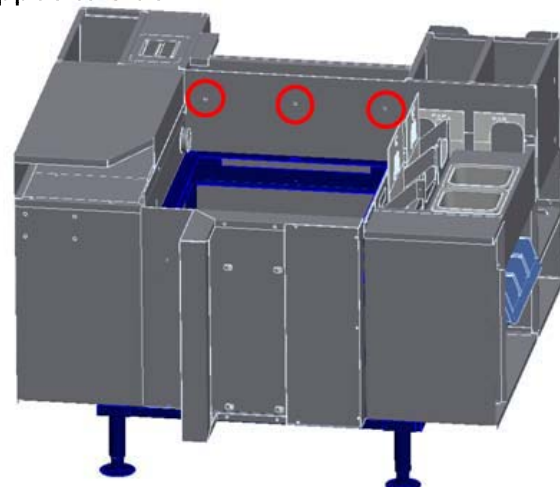
1. The HLA must be installed in a KES-provided Modular Order Assembly Table (M.O.A.T.).
2. The controller is accessible behind a removable module of the assemble table.

### Heated Landing Area (HLA)/Order Assembly Table (OAT) Installation Instructions

The process outlined below must be used to secure the *Frymaster* HLA to the *KES* OAT. The HLA was designed specifically to operate as a component of McDonald's Order Assembly Table and failure to properly install the unit could lead to unsatisfactory operation/product malfunction.

1. Remove three screws from each side of the HLA (see photo below). Retain the screws.
2. Ensure that the Order Assembly Table (OAT) mounting area (see drawing, right) is free of obstructions or debris.
3. Place the plug of the HLA through the opening on the top of the OAT Core, being sure not to pinch the cord.
4. Place the side of the HLA flush with the front module. The three holes in the front module should line up with the three holes in the side of the HLA (see drawing at right). The controller can face either side. Position the controller for easiest access.
5. Secure the side of the HLA to the front module by reattaching three of the six screws removed prior to installation.
6. Attach the three shoulder bolts provided by Frymaster to the three holes on the opposite side of the HLA. (These bolts will rest on a bracket that joins the OAT to the prep table.)
7. Slip the three shoulder bolts into the bracket joining the OAT to the prep table.
8. Plug the HLA into the 20A service receptacle on the OAT wire

The HLZ rests in the framework (dark area) of the OAT and is secured with screws at the circled points. Shoulder bolts and a bracket support the opposite side.



Back



Mounting holes for attaching HLA to table are circled above.

These screws are used to attach the HLA to the table on one side. Shoulder bolts replace these screws on the opposite side. They rest in a bracket. The unit can be positioned with the controller facing either side of the table. Position the HLA for easiest access to the controller.

# HLA

## 3: Installation, Operation

housing.

9. Install the air-intake screen as shown below.

To power the unit on, a portion of the left or right module will have to be removed to gain access to the power button on the controller.

The **Heated Landing Area** or **HLA** is designed to hold assembled sandwiches. By circulating heated air evenly across the open staging area, the Heated Landing Area keeps sandwiches hot without drying or cooking. The Heated Landing Area meets all McDonald's standards for safety, efficiency, food safety, and cleanliness.

### Install Air Intake Filter

The filter screen is design to prevent debris from entering the computer Cowl Assembly and clogging the blower assembly. Simply fit the part on to the vent opening of the computer cowl assembly. The filter screen will snap into position.



The screen slips into slots on the air intake side.

### Power Requirements

- Voltage – Two models are available: 208 VAC and 240 VAC\*
- Frequency - 60 Hz
- Single Phase
- 20 amp Service

**⚠ CAUTION – RISK OF FIRE/SHOCK**  
Do not restrict ventilation openings on bottom of unit during installation.

**⚠ DANGER**  
If the 240 VAC model is operated on 208 VAC, the unit will heat slowly and may not reach maximum temperature. If the 208 VAC model is operated on 240 VAC, component damage is likely. To ensure proper operation, the power source should match the voltage on the rating plate on the bottom of the HLA.

### 3.2 HLA Operation

1. Turn on unit at controller, which is behind a OAT panel.
2. When closing the store, remove all product from the HLA and perform daily preventive maintenance in accordance with the MRC. Turn off the HLA at the controller.

**ALL UNITS (CORD CONNECTED OR PERMANENTLY CONNECTED) SHOULD BE CONNECTED TO A GROUNDED POWER SUPPLY SYSTEM.**

**THIS APPLIANCE IS EQUIPPED WITH A GROUNDING PLUG FOR YOUR PROTECTION AGAINST SHOCK HAZARD AND MUST BE PLUGGED INTO A PROPERLY GROUNDED RECEPTACLE. DO NOT CUT OR REMOVE THE GROUNDING PRONG FROM THIS PLUG.**

# HLA

## 4: Annotated Overview

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# HLA

## 5: Controller Operation






HLA Computer.

### 5.1 Programming Temperatures

The setpoint temperature of the air heater and the heater plate are programmable via the computer. The heater plate factory default is set to the McDonald's standard of 160°F. The air heater factory default is set to the McDonald's standard of 220°F. If the factory default temperature settings are acceptable, skip to Section 7.2, Page 2.




Ensure that the HLA computer is in the OFF position (nothing in the display).



Press , then enter 1, 2, 3, 3. Use the numerals in the upper right-hand corner of each key.

Press , then , , , .

The display will read **SET** and the LEDs on both the Heater Plate button (1) and the Air Heater button (4) will light (see previous diagram, *HLA Computer*). Press the button that corresponds to the heater you wish to program.

Press the Up and Down Arrow Keys to achieve the desired set-point temperature, then press the Check button once. Both heater LEDs will again light.

Press  or  to get desired setpoint, then press  to lock the temperature in.

When both heaters are programmed, press  again to store the programmed setpoints and exit the programming mode OR press either of the  buttons (1 or 4) to change the setpoint temperature for a heater. Program as previously described.


# HLA

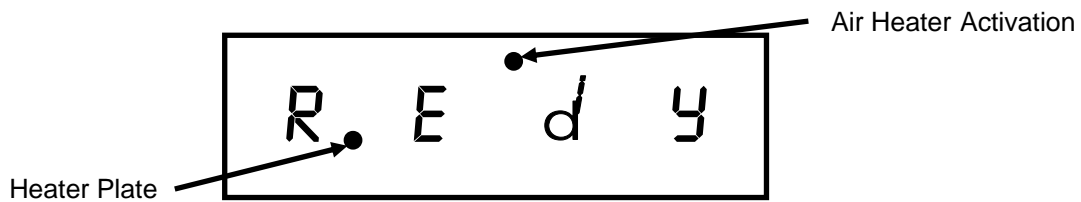
## 5: Controller Operation

### 5.2 Operation

1. Press the power button, turning the HLA on (the display will light and cycle through an initialization sequence). The display will read -L 0- until the air heater and heater plate are within 15°F of setpoint. It will take approximately 10 minutes for the HLA to achieve operating temperature.

**NOTE: A small LED will light in the display when the heater plate or air heater is energized.**

Press  to turn on the computer.  
The display will read L 0 until both heaters are within 15° F of setpoint.



When the HLA is ready for operation, the display reads R E D Y (ready). Place product in the HLA in accordance with the restaurant's established procedures.

**NOTE: To check the *actual* temperature of a heater, press the corresponding Temperature button once. To check the *setpoint* temperature of a heater, press the button twice (an indicator will light when the setpoint is displayed).**

Temperature Display



# HLA

## 5: Controller Operation

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### 5.3 Switching Between Fahrenheit and Celsius Temperature Scales

Follow these steps to switch between Fahrenheit and Celsius temperature displays (refer to diagram, *HLA Computer*, on Page 5-1):

1. Unplug unit from power supply.
2. Press and hold either temperature bulb button.
3. Plug unit back into power supply with button depressed.
4. *S T 0 R* will be shown in the display.
5. Release the temperature button.
6. Press the power button.

Now, the unit will display the temperature in Celsius rather than Fahrenheit.

# HLA

## 6: Troubleshooting

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<b>Symptom</b>	<b>Possible Cause</b>
<b>No flow from air tower</b>	<ul style="list-style-type: none"><li>• No power</li><li>• Circuit breaker out</li><li>• Low voltage</li><li>• Bad transformer</li><li>• Hi-limit out</li></ul>
<b>No flow from air tower</b>	<ul style="list-style-type: none"><li>• Bad latching relay</li></ul>

# HLA

## 7: Cleaning

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### 1. Turn off HLA and allow to cool.

Allow 30 minutes for the HLA to cool.



Hot Surfaces

Do not clean a hot HLZ.

### 2. Clean heated surfaces.

Clean all heated surfaces with a clean, sanitized towel soaked in McD APSC solution. Use a nylon pot brush for stubborn stains or soil.



Chemicals

Sanitizer solution,  
McD APSC



Equipment Alert

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

### 3. Clean other surfaces.

Clean the stainless steel surfaces with a fresh clean, sanitized towel soaked in McD APSC solution.



Shipping Address: 8700 Line Avenue, Shreveport, Louisiana 71106

TEL 1-318-865-1711 FAX (Parts) 1-318-219-7140 FAX (Tech Support) 1-318-219-7135

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