Frymaster
Heated Landing Zone (HLZ)
Models HLZ18, HLZ22

Daily maintenance tasks
PR 10 D1 Clean HLZ

Monthly maintenance tasks
PR 10 M1 Clean filter screen

Semi-annual maintenance tasks
PR 10 S1 Calibrate HLZ

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.
**Clean HLZ**

**Why**
To maintain effectiveness of the heating unit

**Time required**
- 30 minutes to prepare
- 3 minutes to complete

**Time of day**
- After close
- For 24-hour restaurants: during low-volumes times

**Hazard icons**

- Chemicals
- Electricity
- Hot Liquids/Steam
- Hot Surfaces
- Sharp Objects/Surfaces

**Tools and supplies**

- Brush, pot, nylon
- McD All Purpose Super Concentrate (APSC) solution
- Bucket, clean and sanitized towels
- Bucket, soiled towels

**Procedure**

1. **Turn off HLZ and allow to cool.**
   Allow 30 minutes for the HLZ 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.
Clean filter screen

Why
To maintain hot air flow

Time required
30 minutes to prepare
5 minutes to complete

Time of day
After close
For 24-hour restaurants: during low-volume times

Hazard icons
Chemicals  Electricity  Hot Surfaces  Manual Handling  Sharp Objects/Surfaces

Tools and supplies
Brush, nylon, pot
McD All Purpose Super Concentrate (APSC) solution
Bucket, clean and sanitized towels
Bucket, soiled towels

Procedure

1 Turn off HLZ and allow to cool.
Allow 30 minutes for the HLZ to cool.

Hot Surfaces
Do not attempt to remove the filter screen from a hot HLZ.

2 Remove filter screen.
Lift the screen up and away from the tower.

3 Clean filter screen.
Clean the screen with a clean, sanitized towel soaked with McD APSC solution. Use a nylon pot brush for stubborn stains or soil.

Chemicals
Sanitizer solution, McD APSC

4 Wipe filter screen with clean, sanitized towel.
Wipe the filter screen with a fresh clean, sanitized towel.

5 Reinstall filter screen.
Slip the wire guides on the bottom of the screen into the slots on the tower.
**Calibrate HLZ**

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<th>Why</th>
<th>To ensure correct holding temperature and accuracy of computer controls</th>
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<tbody>
<tr>
<td>Time required</td>
<td>20 minutes to prepare 10 minutes to complete</td>
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<tr>
<td>Time of day</td>
<td>During low-volume times For 24-hour restaurants: During low-volume times</td>
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<tr>
<td>Hazard icons</td>
<td>🔄 Hot Surfaces</td>
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**Tools and supplies**

- Pyrometer with dual male connectors

**Procedure**

1. **Make sure HLZ is clean and at proper operating temperature.**
   Make sure the HLZ is clean and has been turned on for at least 20 minutes. The display should read “REdY”.

2. **Plug pyrometer connector into “AIR” receptacle on HLZ.**

3. **Read and compare air temperatures.**
   Wait 3 minutes for the pyrometer readout to stabilize.
   
   Press the heater temperature switch once to display the HLZ air temperature readout.
   
   Compare the two temperature readings. If the two temperatures are more than 15°F (9°C) apart, contact your Factory-Authorized Service Center.

4. **Plug pyrometer connector into “PLATE” receptacle on HLZ.**

5. **Read and compare plate temperatures.**
   Wait 3 minutes for the pyrometer readout to stabilize.
   
   Press the heater temperature switch once to display the HLZ plate temperature readout.
   
   Compare the two temperature readings. If the two temperatures are more than 10°F (5°C) apart, contact your Factory-Authorized Service Center.