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.
Clean UHC

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

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

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.

Hot Surfaces
Do not attempt to clean a hot UHC.

Tip
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.

Equipment Alert
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.

Chemicals
Sanitizer solution, McD APSC

Equipment Alert
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.
Calibrate UHC

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.

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.

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.

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.

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

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

Hot Surfaces UHC heater plates are hot.
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
化学品 Electricity 热表面 手动处理 锐利物体/表面

Tools and supplies

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.

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

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.

Disassembling and cleaning the UHC requires at least 2 people.

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.

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.

Sanitizer solution, McD APSC
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.