

# Frymaster Universal Holding Cabinet-High Density

Models UHC-HD

**Daily maintenance tasks**

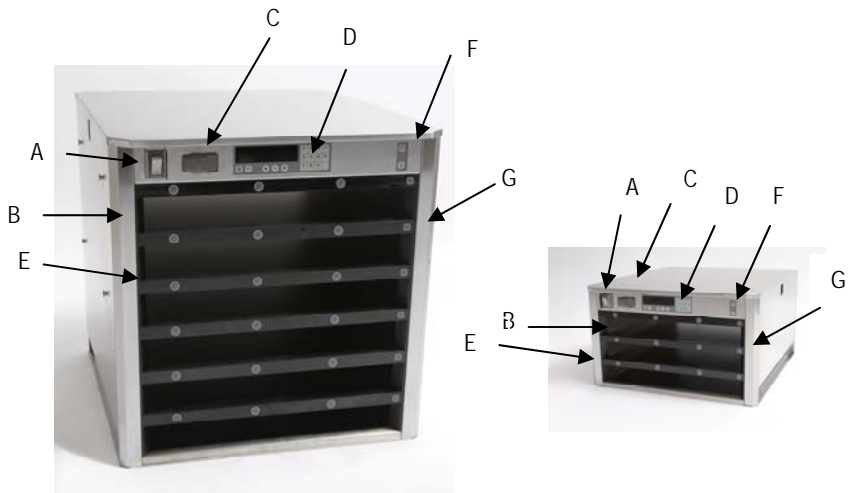
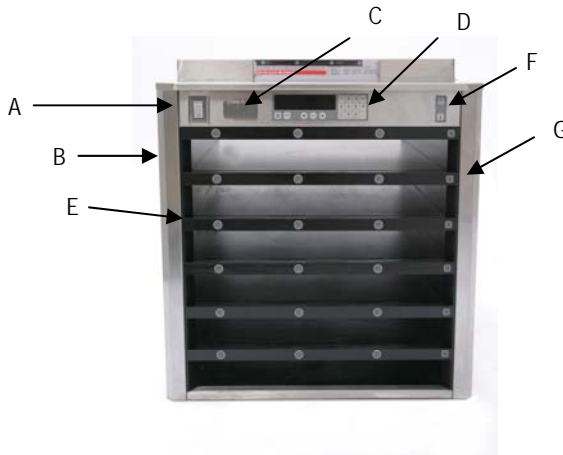
PR 50      Clean UHC

**Annual maintenance tasks**

PR 50      Clean air exhaust fans (if present) and driver board

Model UHC-HD, 6-row and 3-Row

A. Power switch. B. Row. C. USB Port. D. Master Controller. E. Item Timer Button. F. Time/Temperature Button. G. Row Mode 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.

<b>Why</b>	To maintain effectiveness of the heater plate and to reduce the risk of cross contamination	
<b>Time required</b>	30 minutes to prepare	15 minutes to complete
<b>Time of day</b>	After close	For 24-hour restaurants: during low-volume times
<b>Hazard icons</b>	 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 CLEAN and Not Safe Yet.



Allow UHC to cool.

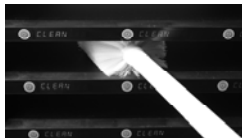
 **Hot Surfaces**

Do not attempt to clean a hot UHC.

 **Tip**

Take the UHC trays and racks to the back sink 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.

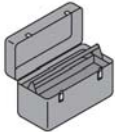


- 5 Clean outside of UHC.  
Wipe down the outside of the entire UHC with a clean, sanitized towel saturated with McD APSC.



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 is displayed. 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 the left side of the UHC.

- 5 Access exhaust fan\*. Remove the 8 screws in the top panel. Use a <sup>5</sup>/<sub>16</sub>-in socket wrench or nut driver. Place screws in a small container to avoid misplacing or loss. Remove the top panel.  
\*Fans are not present in the natural convection (flat top) units.



If removing the cabinet from its fixed position for disassembling and cleaning, the UHC requires at least 2 people.

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

\*Fans are not present in the natural convection (flat top) units.



Sanitizer solution, McD APSC

- 7 Replace top and side panels. Replace the top panel. Insert and tighten the 8 screws. Replace the side panels. Insert and tighten the 2 screws per side.