

Frymaster Universal Holding Cabinet-Touch High Density

Models UHCT-HD

Daily maintenance tasks

PR 82 D1 Clean UHCT-HD

Monthly maintenance tasks

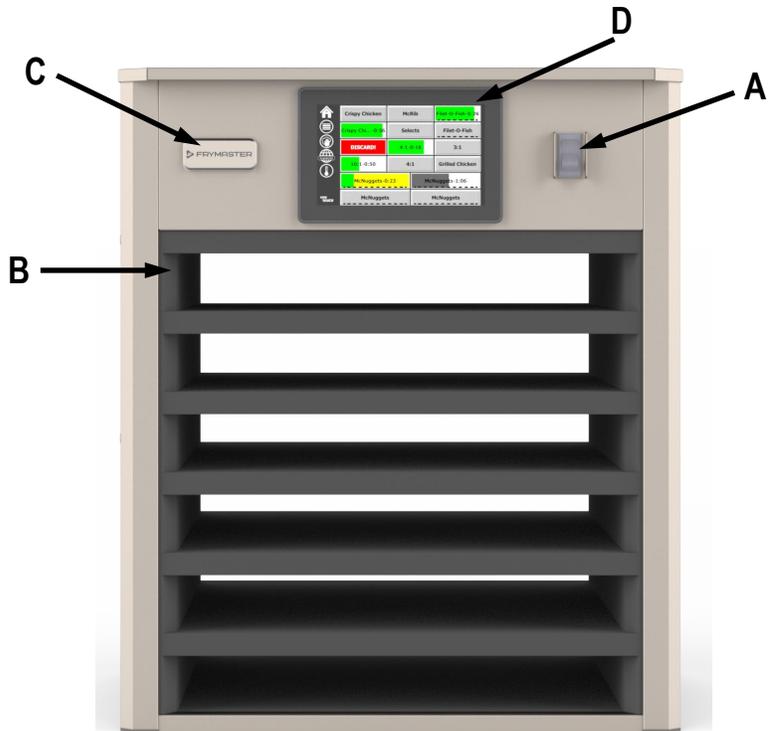
PR 82 M1 Check correct
UHCT-HD
Holding
Temperature

Annual maintenance tasks

PR 82 A1-T Clean air fans and
IO board

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

A. Power switch. B. Row. C. USB Port. D. Touch Screen Controller.



⚠ 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.



8 1 9 7 6 6 8
07/2020

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 UHCT for cleaning and allow to cool.

Press the Clean Mode button to set the UHCT to Clean Mode. ENTER CLEANING MODE? is displayed. Press the CHECKMARK button. COOLING DOWN is displayed while cooling. Remove all UHCT trays and wire racks.



Enter Cleaning Mode?



Allow UHC to cool.



Do not attempt to clean a hot UHC.



Take the UHC trays and racks to the back sink to clean.

2 Remove loose debris.

Once the UHCT displays SAFE TO CLEAN, use the Hi-Temp Tool with Multi-Use Pad to push loose crumbs and debris out the opposite side of the UHCT.



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

3 Clean UHCT slots.

Use the Hi-Temp Tool with Multi-Use Pad dipped in APSC, HA or Suma Star D1 solution, to clean the top and bottom of each slot.



Sanitizer solution, APSC, HA, Suma Star D1



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

4 Wipe slots with a Universal Pad.

Wipe each slot with the Hi-Temp Tool with a sanitizer-soaked Universal Pad.



5 Clean outside of UHCT.

Wipe down the touch screen display and outside of the entire UHCT with a clean towel sprayed with Peroxide Multi Surface Cleaner and Disinfectant, DR Solution or J512 Solution.



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 UHCTHD is clean and at proper operating temperature.
 Make sure all UHCTHD slots are free of oil and debris. Turn on the UHCTHD 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 temperature icon. The temperatures for each row are displayed.

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**
 UHCTHD heater plates are hot.



The UHCTHD is at setpoint.



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



The top plate is correctly displaying 175°F.



The pyrometer is showing a temperature within 5°F (3°C) of the cabinet display, an acceptable margin

3 Read and compare temperature of bottom heater plate.
 Slide the UHCTHD 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 temperature icon. The temperatures for each row are displayed.



The pyrometer is showing a temperature within 5°F (3°C) of the cabinet display, an acceptable margin.

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

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



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

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

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

KAY® SolidSense All Purpose Super Concentrate (APSC)

Diversey McD HA Concentrate

Diversey Suma Star D1 Concentrate

Procedure

QUALIFIED TECHNICIANS ONLY

- 1 Perform all UHCT daily maintenance procedures.**
Press the Clean mode button to put the UHCT in the Clean Mode. Remove all UHCT trays and wire racks. Allow the UHCT to cool until SAFE TO CLEAN is displayed. Perform all daily maintenance procedures.

 **Hot Surfaces**
Do not attempt to clean a hot UHC.

- 2 Unplug UHCT power cord.**
Remove the UHCT power cord plug from the outlet.

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

 **Manual Handling**
If removing the cabinet from its fixed position for disassembling and cleaning, the UHCT requires at least 2 people.

- 3 Remove the top and side panels.**
Remove the 4 screws on the top panel with a Phillips screwdriver. Set the screws aside. Remove the top panel. Remove the 2 screws in each side panel with a Phillips screwdriver. Set the screws aside. Remove the side panels.

- 4 Brush dust from circuit boards.**
Use a dust free anti-static brush to gently brush any dust from the circuit boards on the UHCT.

- 5 Clean air exhaust fan blades.**
Wipe the blades of each air exhaust fan with a clean, sanitized towel sprayed with McD APSC, HA or Suma Star D1 solution. Do not allow the moist towel to touch any electrical connections.

 **Chemicals**
Sanitizer solution, McD APSC, HA or Suma Star D1

- 6 Replace top and side panels.**
Replace the top panel. Insert and tighten the 4 screws. Replace the side panels. Insert and tighten the 2 screws per side.

- 7 Plug in the UHCT power cord.**
Reconnect the UHCT power cord plug to the outlet.