OPERATOR'S MANUAL
HEATED LANDING ZONE (HLZ)

This equipment chapter is to be inserted in the Equipment Manual.

FRYMASTER®

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OPERATOR'S MANUAL
HEATED LANDING ZONE (HLZ)

THIS OPERATOR'S MANUAL SUPERCEDES ALL PREVIOUS EDITIONS OF THE HLZ OPERATOR'S MANUAL.

NOTICE

IF, DURING THE WARRANTY PERIOD, THE CUSTOMER USES A PART FOR THIS FRYMASTER DEAN EQUIPMENT OTHER THAN AN UNMODIFIED NEW OR RECYCLED PART PURCHASED DIRECTLY FROM FRYMASTER DEAN, OR ANY OF ITS AUTHORIZED SERVICERS, 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.

NOTICE

This appliance is intended for professional use only and is to be operated by qualified personnel only. A Frymaster Factory Authorized Servicer (FAS) or other qualified professional should perform installation, maintenance, and repairs. Installation, maintenance, or repairs by unqualified personnel may void the manufacturer's warranty.

⚠ WARNING

This appliance is not intended for use by children under the age of 16 or persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision concerning use of the appliance by a person responsible for their safety. Do not allow children to play with this appliance.

⚠ DANGER

Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

⚠ DANGER

Safe and satisfactory operation of your equipment depends on its proper installation.

Installation must conform to local codes or, in the absence of local codes, with the latest edition of your national electrical code, i.e. National Electrical Code, NFPA 70 (USA); Canadian Electrical Code Part 1, CSA-C22.1; or European Community standards (CE).

If this appliance is equipped with a three-prong grounding plug for your protection against electrical shock, it must be plugged directly into a properly grounded three-prong outlet. DO NOT CUT OR REMOVE THE GROUNDING PRONG FROM THIS UNIT!

⚠ WARNING

THIS APPLIANCE IS INTENDED FOR INDOOR USE ONLY. IT IS NOT SUITABLE FOR OUTDOOR USE.

⚠ WARNING

DO NOT USE WATER JETS TO CLEAN THIS EQUIPMENT. THE EQUIPMENT WILL BE DESTROYED AND ALL WARRANTIES VOIDED.

OPERATOR'S MANUAL
HEATED LANDING ZONE (HLZ)

HAZARD COMMUNICATION STANDARD, (HCS) - THE PROCEDURES IN THIS MANUAL INCLUDE THE USE OF CHEMICAL PRODUCTS. THESE CHEMICAL PRODUCTS WILL BE PRINTED IN BOLD FACE, FOLLOWED BY THE ABBREVIATION (HCS) IN THE TEXT PORTION OF THE PROCEDURE. SEE THE HAZARD COMMUNICATION STANDARD (HCS) MANUAL FOR THE APPROPRIATE MATERIAL SAFETY DATA SHEET (MSDS).

⚠ WARNING

If the electrical power supply cord is damaged, it must be replaced by a Frymaster Factory Authorized Servicer or a similarly qualified person in order to avoid a hazard.

HEATED LANDING ZONE
CHAPTER 1: WARRANTY INFORMATION

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 Zone (HLZ)

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, except fuses, become defective during the first year 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.

2.1 Ordering Parts

Parts orders may be placed directly with your local Frymaster Factory Authorized Servicer (FAS)/distributor. Your nearest Frymaster FAS is accessible at www.frymaster.com or you can 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 Service Center/Distributor. 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.

HEATED LANDING ZONE
CHAPTER 3: INSTALLATION AND OPERATION

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

3.1 HLZ Installation/Setup

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

Make sure that the unit is placed on an even surface and that the area surrounding the HLZ is free of clutter that would interfere with airflow.

Install Optional Burger Bumper (Units Built Before 10/98)

The burger bumper may be placed on either side of the HLZ to prevent pass through of product. Burger bumpers are provided by the KES. See Figure 1.

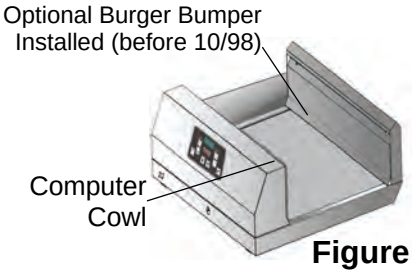


Figure 1

Install Filter Screen (Units Built After 10/98)

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. If equipped with an optional holding screw, tighten screw to pull the filter screen snug into position.

The filter screen snaps into place on rear of the air-intake tower.

Power Requirements

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

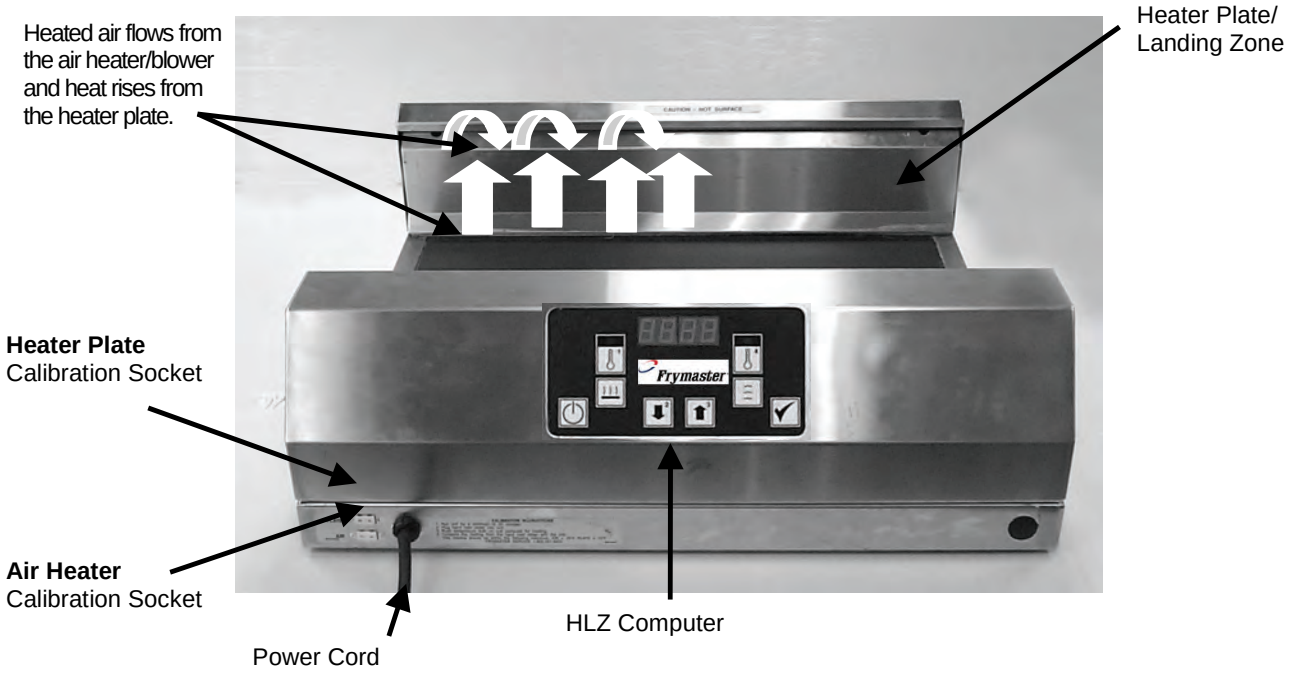
⚠ DANGER
If the 240 VAC model is operated on 208 VAC, the unit will heat slowly and may not reach maximum temperature. If the 208 VAC model is operated on 240 VAC, component damage is likely. To ensure proper operation, the power source should match the voltage on the rating plate on the bottom of the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

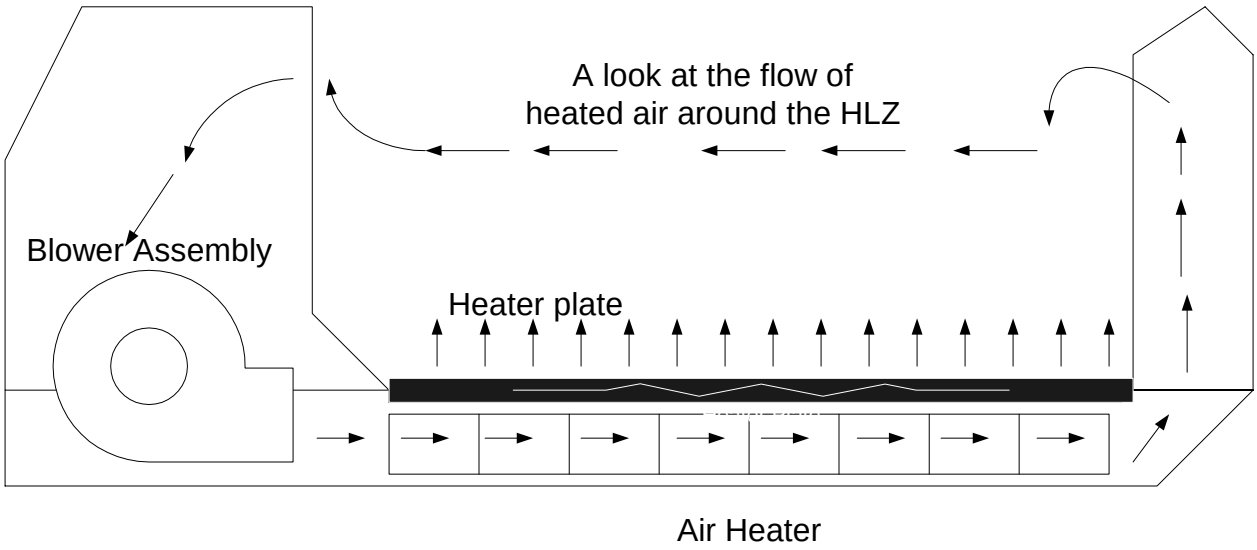
3.2 HLZ Operation

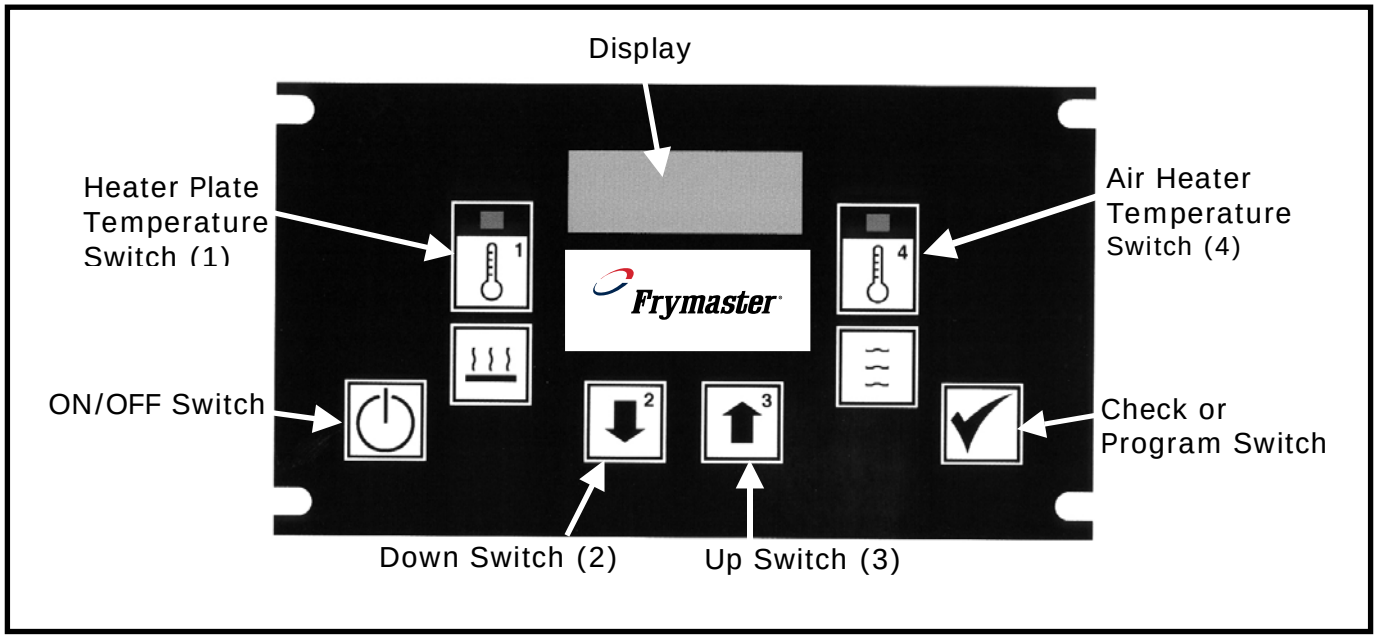
1. Plug the unit into the power source.
2. See Chapter 5, *Computer Operation and Programming*, for proper computer setup and operation.
3. Place product in the HLZ in accordance with the restaurant's established procedures.
4. When closing the store, remove all product from the HLZ and perform daily preventive maintenance in accordance with the MRC. Turn the computer OFF.

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.


Heated air flows from the air heater/blower and heat rises from the heater plate.
Heater Plate/ Landing Zone
Heater Plate Calibration Socket
Air Heater Calibration Socket
Power Cord
HLZ Computer
Frymaster


A look at the flow of heated air around the HLZ
Blower Assembly
Heater plate
Air Heater



HLZ Computer.

5.1 Programming Temperatures

You are able to program the setpoint temperature of both the air heater and the heater plate via the computer interface. 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 6.

Ensure that the HLZ 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 1, 2, 3, 3.

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, *HLZ 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 3 or 2 to get desired setpoint, then press ✓ to lock the temperature in.

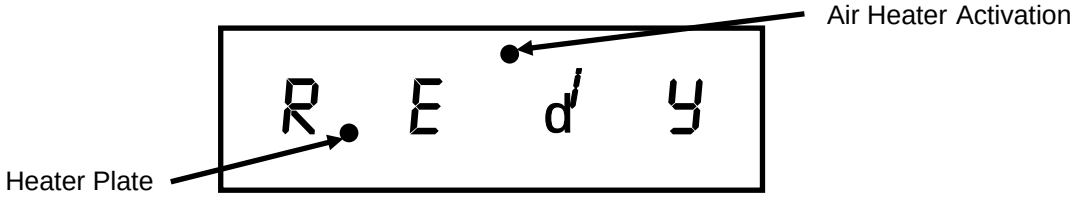
When both heaters are programmed, press ✓ again to store the programmed setpoints and exit the programming mode OR press either of the 1 buttons (1 or 4) to change the setpoint temperature for a heater. Program as previously described.

5.2 Operation

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

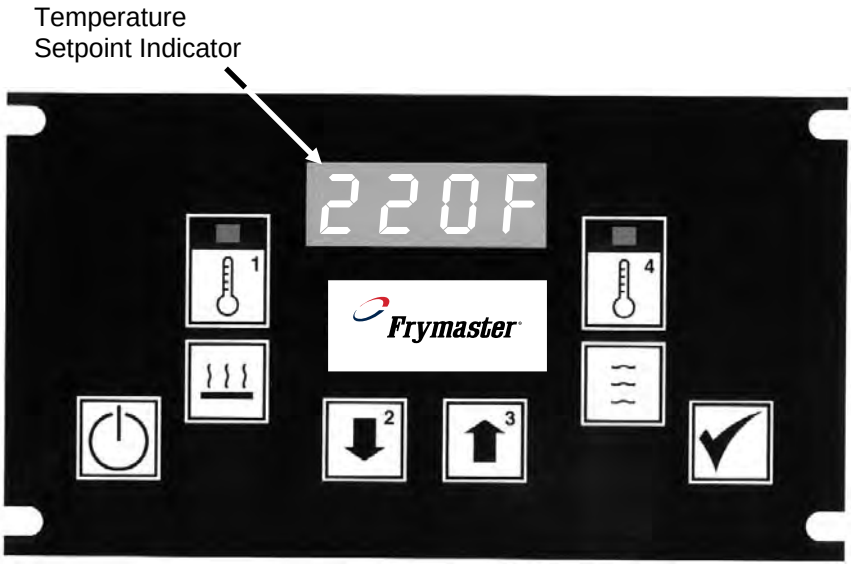
   NOTE: A small LED will light in the display when the heater plate or air heater is energized.

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



When the HLZ is ready for operation, the display reads R E D Y (ready). Place product in the HLZ 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).



5.3 Switching Between Fahrenheit and Celsius Temperature Scales

Follow these steps to switch between Fahrenheit and Celsius temperature displays (refer to diagram, *HLZ 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 O 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.

Symptom	Possible Cause
No computer display; no flow from air tower	• No power • Circuit breaker out • Low voltage • Bad fuse • Bad transformer • Hi-limit out
No flow from air tower	• Bad latching relay
After 20 minutes of operation computer display shows PROB	• RTD probe has failed. *Isolate failed component by checking temperature of air and heater plate with the temperature display keys on the computer. The plate temperature should be within ± 15°F of setpoint. The air heat should be within ± 25°F of setpoint. If both temperatures are good, the computer is likely bad.*
After 20 minutes of operation computer display shows HI	• Plate heater, plate heater relay or RTD are faulty.
After 20 minutes of operation computer display shows LO	• Air heater, air heater relay or RTD are faulty

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