

UHC-HD

Installation, Operating Manual

3,6-Row Models

⚠ CAUTION
READ THE INSTRUCTIONS BEFORE OPERATION

FRYMASTER®

CFESA Commercial Food Equipment Service Association

Frymaster, a member of the Commercial Food Equipment Service Association, recommends using CFESA Certified Technicians.

WELBILT®

Original Instructions

24-Hour Service Hotline 1-800-551-8633
Email: fryservice@welbilt.com
www.frymaster.com

8196560
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NOTICE

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

⚠ CAUTION

THE UHC-HD IS NOT SUITABLE FOR OUTDOOR USE. WHEN OPERATING THIS UNIT, IT MUST BE PLACED ON A HORIZONTAL SURFACE.

⚠ CAUTION

THE UHC-HD IS NOT SUITABLE FOR INSTALLATION IN AN AREA WHERE A WATER JET CAN BE USED. THIS APPLIANCE MUST NOT BE CLEANED WITH A WATER JET.

⚠ CAUTION

DO NOT POSITION THE UHC-HD NEAR THE STEAM OR HEAT EXHAUST OF ANOTHER APPLIANCE.

⚠ CAUTION

FOR YOUR SAFETY DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS AND LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.

⚠ CAUTION

DO NOT OPERATE OR SERVICE THE UHC-HD WITHOUT FIRST READING THIS MANUAL.

⚠ CAUTION

DO NOT OPERATE THE UHC-HD UNLESS IT HAS BEEN PROPERLY INSTALLED AND CHECKED.

⚠ CAUTION

DO NOT OPERATE THE UHC-HD UNLESS ALL SERVICE AND ACCESS PANELS ARE IN PLACE AND PROPERLY SECURED.

⚠ WARNING

DO NOT ATTEMPT TO REPAIR OR REPLACE ANY COMPONENT OF THE UHC-HD UNLESS ALL POWER TO THE UNIT HAS BEEN DISCONNECTED.

⚠ WARNING

USE CAUTION WHEN SETTING UP, OPERATING, OR CLEANING THE UHC-HD TO AVOID CONTACT WITH HEATED SURFACES.

⚠ CAUTION

USE CAUTION WHEN LIFTING THE UHC-D. THE UNIT WEIGHS 200 POUNDS (90.7 KG). THREE TO FOUR PEOPLE, USING STANDARD SAFE LIFTING PRACTICES, WILL BE NECESSARY TO HANDLE THE CABINET.

⚠ WARNING

THIS APPLIANCE IS NOT INTENDED FOR USE BY CHILDREN UNDER THE AGE OF 16 OR PERSONS WITH REDUCED PHYSICAL, SENSORY OR MENTAL CAPABILITES, 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.

NOTICE

THIS APPLIANCE IS INTENDED FOR PROFESSIONAL USE ONLY AND IT IS TO BE OPERATED BY QUALIFIED PERSONNEL ONLY. A FRYMASTER AUTHORIZED SERVICER (FAS) OR OTHER QUALIFIED PROFESSIONAL SHOULD PERFORM INSTALLATON, MAINTENANCE, AND REPAIRS. INSTALLATION, MAINTENANCE, OR REPAIRS BY UNQUALIFIED PERSONNEL MAY VOID THE MANUFACTURER'S WARRANTY.

UHC-HD



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1 Universal Holding Cabinet

The Frymaster Universal Holding Cabinet (UHC-HD) developed and manufactured exclusively for McDonald's, is a short-term holding device to extend the freshness of a wide variety of cooked products. The UHC-HD meets all McDonald's standards for safety, efficiency, and cleanliness.

1.1 Warranty Statement

A. Frymaster L.L.C. makes the following limited warranties to the original purchaser only for this equipment and replacement parts:

1.1.1 Warranty Provisions – Universal Holding Cabinet

A. Frymaster L.L.C. warrants all components against defects in material and workmanship for a period of two years.

B. All parts, with the exception of fuses, are warranted for two years after installation date of cabinet

C. If any parts, except fuses, become defective during the first two years 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).

1.1.2 Parts Return

A. All defective in-warranty parts must be returned to a Frymaster Authorized Service Agency within 60 days for credit. After 60 days, no credit will be allowed.

1.2.3 Warranty Exclusions

This warranty does not cover equipment which 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 hours;
- Overtime or holiday charges;
- Consequential damages (the cost of repairing or replacing other property that 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 of purpose.

For international warranty, the above procedures apply, except that the customer is responsible for freight and duty charges.

PARTS ORDERING AND SERVICE INFORMATION

Parts orders may be placed directly with your local 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.

Please note that orders for wire/plastic trays, stacking kits, carts and casters should be placed with your local Kitchen Equipment Supplier (KES). Frymaster does not supply these accessory items.

To speed up your order, the following information is required:

Model Number_____
Serial Number_____
Voltage_____
Item Part Number_____
Quantity Needed_____

Service may be obtained by contacting your local Frymaster Authorized Servicer/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_____

Also any other information which may be helpful in solving your service problem.

RETAIN AND STORE THIS MANUAL IN A SAFE PLACE FOR FUTURE USE.

USE CAUTION WHEN LIFTING THE UHC-HD. THE UNIT WEIGHS 200 POUNDS (90.7 KG). THREE TO FOUR PEOPLE, USING STANDARD SAFE LIFTING PRACTICES, WILL BE NECESSARY TO HANDLE THE CABINET.

1.2 Product Trays

There are 3 product tray sizes:

A. **1/3-size plastic tray**

B. **1/3-size wire tray**

C. **Full-size plastic tray**

Use in conjunction with your country's operation and training manual.

Important Operational Tips

When placing a tray into the cabinet, make sure the row line on the tray handle lines up with the edge of the row.

Discard cracked or damaged trays.

When removing portions from a tray, slide the tray only as far as needed, and then quickly return the tray to the slot line.

Check your local ops for new chart layouts for the six-row UHC-HD.

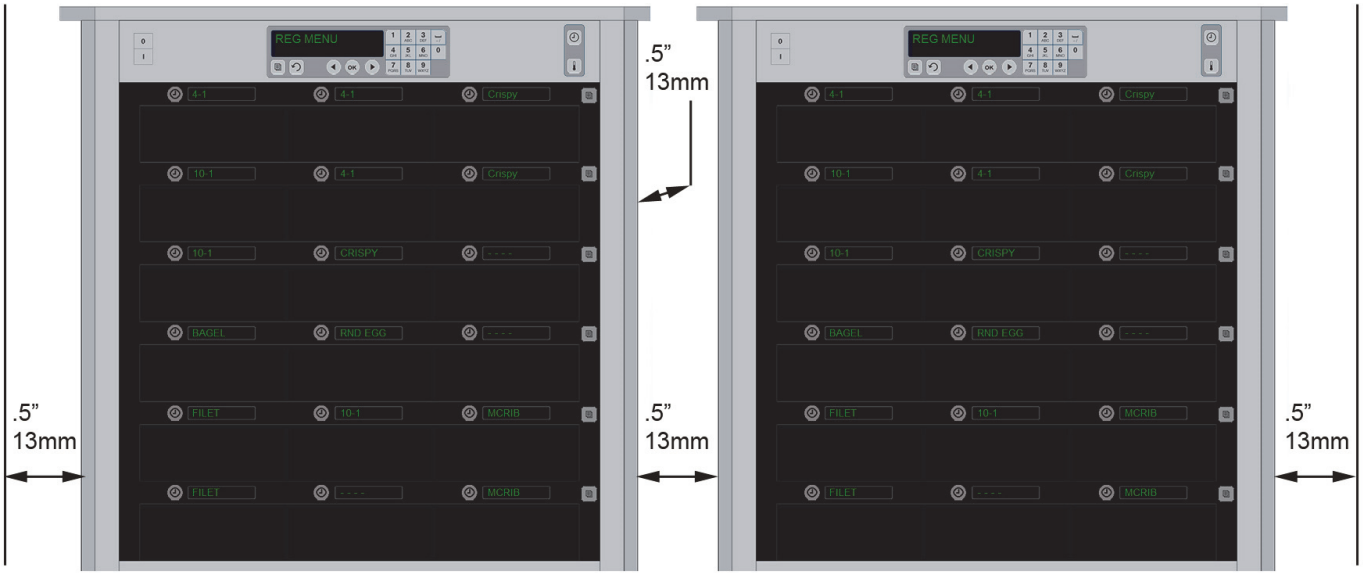
1.3 Install Grill Clip

The grill clip is designed to hold the 1/3-size grill tray. It attaches to the grill to make transfer from the grill to the UHC faster and safer.

- Position the front of the grill clip under the lip of the grill.
- Lower the back of the clip until the grooves rest over the grill bar. The grill clip should firmly seat on the front of the grill. If the clip doesn't fit snuggly, simply loosen the four nuts under the clip and slide it in or out as needed to tighten against the bar. Tighten the nuts after the clip is properly adjusted.



The grill clip attaches to the grill and holds grilled product in a UHC-HD tray, making transfer to the holding cabinet easier.



2 Power Up

ALL ELECTRICALLY OPERATED APPLIANCES MUST BE ELECTRICALLY GROUNDED IN ACCORDANCE WITH LOCAL CODES, OR IN THE ABSENCE OF LOCAL CODES, WITH NATIONAL ELECTRIC CODE, ANSI/NFPA NO. 70-1990.

A. Power Requirements:

- Voltage – 208/240 VAC
- 2620 Watts @ 208V – 3420 Watts @ 240V
- Frequency – 50/60 Hertz
- Single Phase
- 20 amp Service

THIS APPLIANCE IS EQUIPPED WITH A THREE-PRONG GROUNDING PLUG FOR YOUR PROTECTION AGAINST SHOCK HAZARD AND MUST BE PLUGGED INTO A PROPERLY GROUNDED THREE-PRONG RECEPTACLE. DO NOT CUT OR REMOVE THE GROUNDING PRONG FROM THIS PLUG.

DO NOT POSITION THE UHC-HD NEAR THE STEAM OR HEAT EXHAUST OF ANOTHER APPLIANCE.

ALL UNITS SHOULD BE CONNECTED TO A GROUNDED POWER SUPPLY SYSTEM.

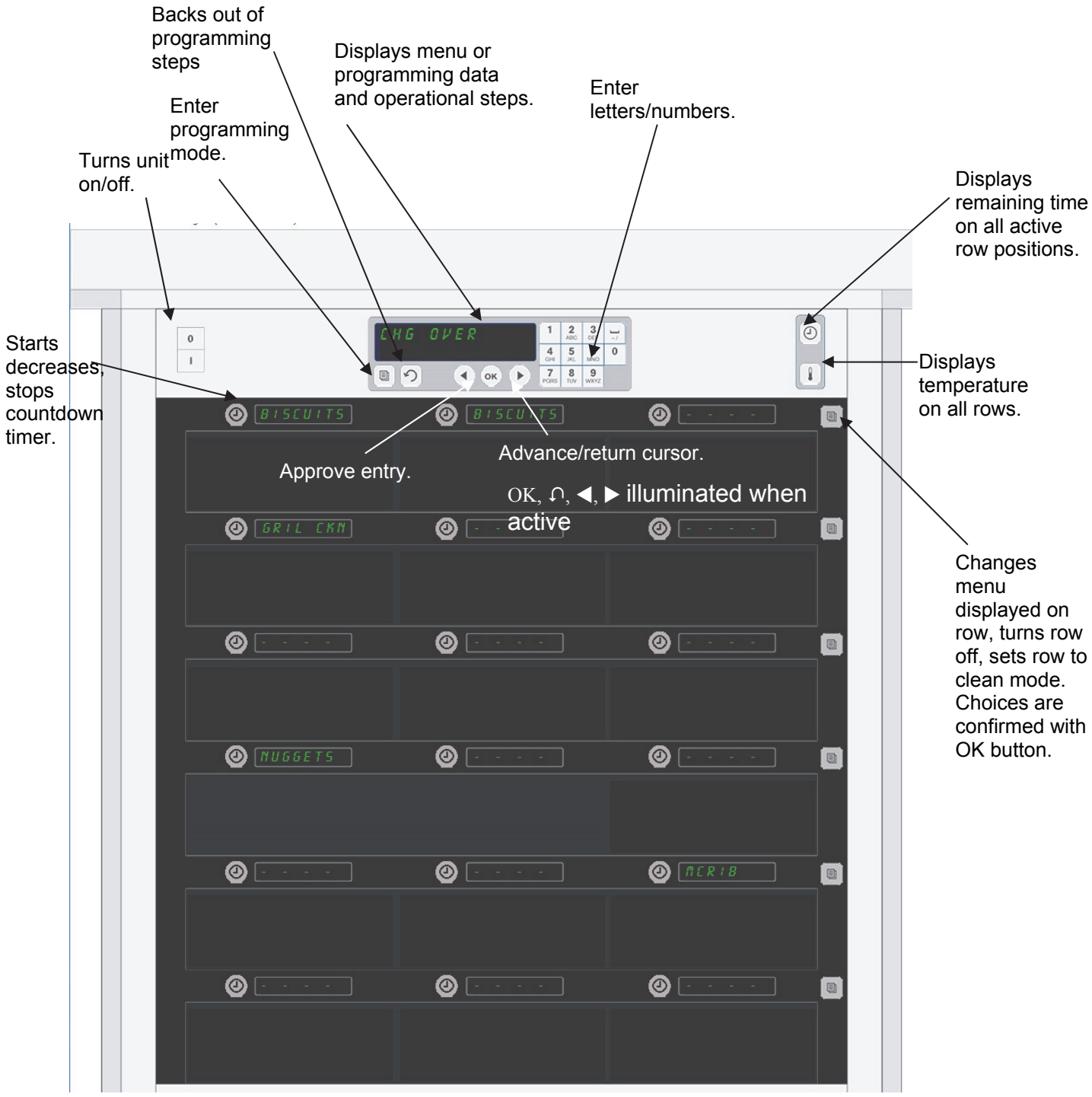
2.1 Pre-Heating


Cord shown resting in hanger. A zip tie holds it in place.

1. Install cord hanger on units with a rear-exit power cord. See instructions with kit 826-2717, which shipped with cabinet.
2. Plug the Universal Holding Cabinet HD into the power source.
3. Place empty food trays in all row positions.
4. Place the power switch in the ON position.
5. Set the cabinet to the desired menu.
6. The cabinet will display Low Temp, changing to a menu item name when the proper temperature is reached.
7. Start timer as food items are added to the heated trays.

3 Operational Overview

The Universal Holding Cabinet-HD (UHC-HD) has six rows, which hold up to three trays of product each or three rows, which hold three trays each. Each row position has a display, which indicates product and holding time for each tray position.



The UHC-HD is ready for operation out of the box, with the slots set for routine menu configurations.

4.1 Cabinet Operation

1. Turn the power switch ON.
2. The displays will light and show LOW TEMP, changing to product names when the cabinet is at temperature.
3. Load product in the appropriate row and press the timer button. The brightest displays indicate the slots with the least remaining hold time.
4. Press the far right row mode key to change menu on the row, turn the row off, or set it to clean mode. Press OK button to accept change.

3.2 Timer Operation



A bright button and a bright menu item display indicate the row position to use first. A lit button on a row position indicates it is active, but not the position with the least remaining hold time. Its menu name will brighten when it becomes the position with the least remaining hold time.

Press the timer key adjacent to the desired slot. The button brightens; the product name also brightens if it is the first or only selection of that menu item. The brightness of the menu item display indicates the position with the least remaining hold time. Buttons brighten on positions for the same product as they are pressed. The menu name will remain dim until it is the row position with the least remaining hold time.

Timer Display Sequence

- Bright button, bright display on row position with least holding time; bright button for row positions with the same product.
- COOK NOW
- XXXXX with a continuous beep at the end of timer cycle; press timer button to cancel alarm.

Stopping the Timer

Press the timer key next to the row position to turn a timer off. The timer stops and the timer button dims. The display of the next appropriate row position brightens.

4.3 Changing Row Setting

Press the row mode button on the right side of the cabinet. The displays on the selected row cycle through menu choices, clean mode and off. With the desired choice displayed, press the OK button on the keypad. The master control will display the menu choice or MIXED if there is more than one menu in use on the cabinet.

4.4 Cook Now Prompts

The Cook Now prompt appears at a preset time prior to the expiration of the last tray of a specific product. No acknowledgement is necessary. The display of COOK NOW serves as a reminder to cook more of the needed product.

4.5 Using Clean Mode

Press the menu key until Clean Mode is displayed. Press the OK key. If there are active timers, the cabinet will not allow Clean Mode to be chosen with the menu key. With no active timers, the selection of Clean Mode will put the entire cabinet in Clean Mode.
The names change on all row positions. The setpoint for all rows becomes 125°F (52°C). The displays show SLOT CLN MODE and NOT SAFE YET until the temperature of the slots reaches 125°F (52°C). The display becomes CLEAN.

4.6 Turning Slots OFF

Press the far right row mode key until OFF is displayed. Press the OK key on the keypad.

4.7 Reducing Hold Time

The hold-time can be reduced in five minute increments by pressing and releasing the timer key on an active slot. This is done to reduce time an item was held in another holding cabinet.

4.8 Temperature Display

Press the temperature button on the cabinet and the left row of displays show top and bottom temperatures

- Top plate temperature
- Bottom plate temperature

4.9 Temperature Alarms

There are four Temperature alarms:

- High Temperature
- Low Temperature
- Sensor
- Rise Time

If an alarm condition occurs, an audible alarm sounds and the display alternates between the product selection and the alarm message. Timers cannot be started if a slot is displaying an alarm message.

4.9.1 High and Low-Temperature Alarms

If the slot temperature is above or below the limits for the product selected, the display will show SLOT TEMP HIGH or SLOT TEMP LOW. An alarm will sound. Press a timer key to turn off the audible alarm. The audible alarm does not sound during initial cabinet startup.

4.9.2 Sensor-Range Alarm

The sensor fail alarm indicates a sensor temperature value above or below the 90-250°F (32-121°C) range of the slot. An audible alarm sounds. The displayed message is SENS ALRM. Press a timer key to end the audible alarm. Service is required to correct the sensor alarm.

4.9.3 Rise-Time Alarm

A rise-time alarm indicates the slot temperature failed to reach operating temperature within a preset time after start up. The displayed message is SLOT RISE RATE. An audible alarm sounds. Press a timer key to turn off the audible alarm. Service is required to correct a rise-time alarm.

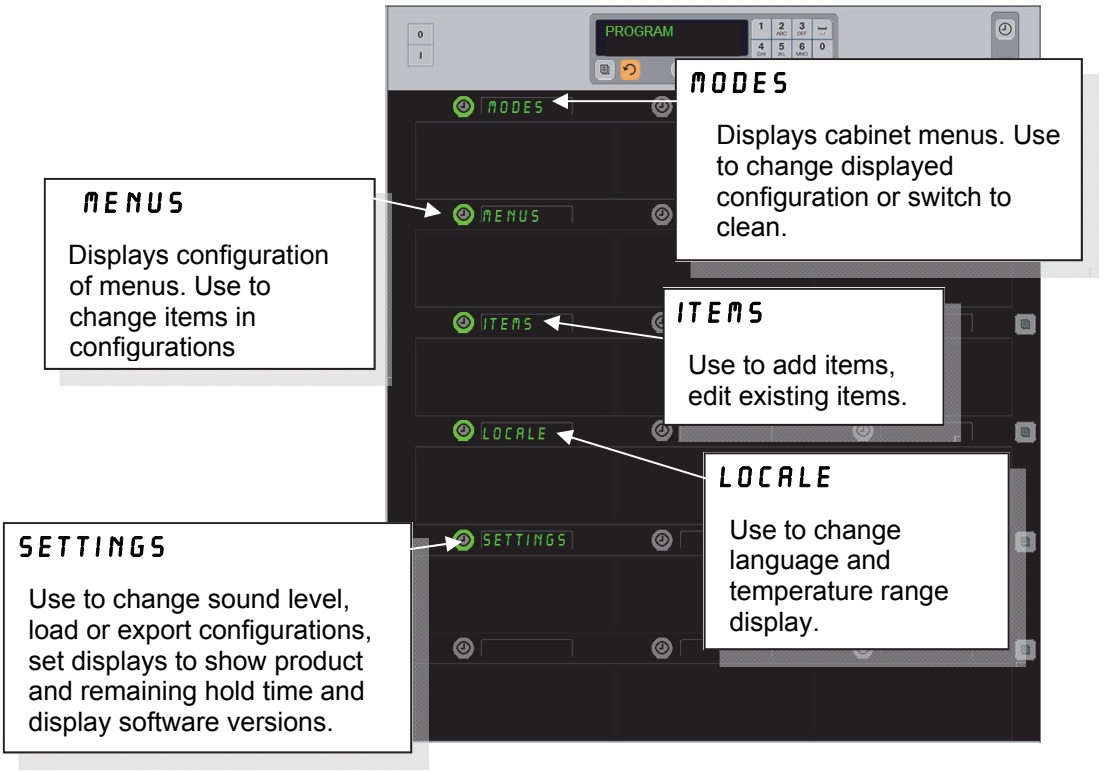
4.9.4 Additional Out of Tolerance Displays

HHH in the display indicates a sensor error. Service is required.
LLLL indicates a sensor error or a slot below 50°F (10°C). Allow the slot to operate for 10 minutes. If LLLL remains, call for service.

Programming Overview

Pressing the keypad's programming key produces the display in the small image below. Pressing the Modes button on the cabinet front allows switching the displayed menu. Press the Program button on the cabinet and the keypad screen scrolls a request for an access code. Entering 1955 produces the display shown in the larger image. Other codes, shown elsewhere, produce other displays.





Programming requires use of the keypad and timer buttons on the left column of rows. Press the keypad Program button and Modes and Program appear on the cabinet front. Press Modes to change the Menu displayed. Press Program and enter a code with the keypad and the cabinet displays change (as shown above).
With Program displayed on the master control:

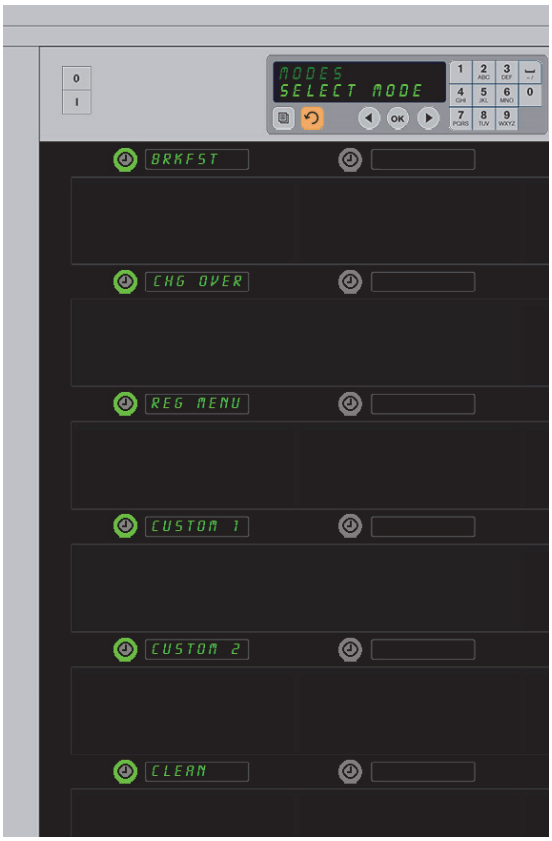
- Press the timer next to Modes to display menu configurations and clean.
- Press the timer next to Menus to change the menu configuration.
- Press the timer key next to Items to add a menu item or to delete or edit an existing item.
- Press the timer key next to Locale to change the displayed language or the temperature range from Fahrenheit to Celsius.
- Press the timer key next to Settings to adjust sound level, change row position display to product and remaining hold time, access configuration exporting and importing feature and see software versions numbers. In each case, as the button is pushed the words on the cabinet row positions change. Items relevant to the chosen menu are displayed. Instructions scroll on the keypad display.

Change Modes

Use this to change, globally, the menu on the cabinet.

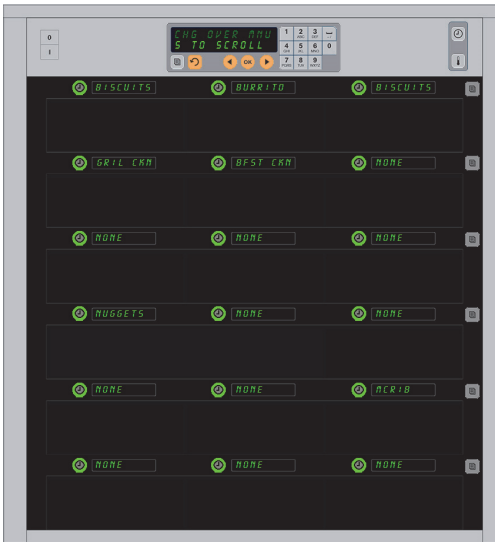
1. Press the keypad program button.
2. Press the illuminated key next to MODES, the first column of displays becomes five menu choices and clean.
3. Press the desired menu.
4. All displays show chosen menu. Controller scrolls Press OK to confirm mode change.
5. Press OK.
6. Controller display becomes CHG COMPLETE. The arrow key remains illuminated.
7. Press the ↶ key three times, returning the cabinet to operation in the selected menu.

Note: This changes the cabinet menu on all rows at once. Individual rows can be changed using the row button on the right side of each row.



Changing Items Displayed in a Menu

1. Press the keypad program button.
2. Press the illuminated program button on the cabinet front.
3. ENTER ACCESS SEQUENCE is scrolled.
4. Enter 1955.
5. Press OK key.
6. Press the timer button adjacent to the Menu display.
7. The cabinet's left column of displays becomes menu choices.
8. Press the desired menu.
9. The current configuration for that menu is displayed.
10. Press the timer key at the position to be changed*.
11. Scroll through choices with the illuminated timer key or the ◀▶ keys (arrow keys allow forward and backward scrolling) on the controller.
12. With the desired item displayed, press OK.
13. Controller display becomes CHG COMPLETE. The ↶ key remains illuminated.
14. Press the ↶ key three times, returning the cabinet to operation in the selected menu.



The cabinet is shown with the Breakfast menu displayed.

***NOTE:** Menu items that change the row temperature must be introduced in the left row position. Items in the center and right positions must have the same temperature. Menu items with temperatures incompatible with the left position are not shown when scrolling through products.

Changing Menu on a Single Row

1. Press the row mode button on the desired row.
2. Menu choices, including OFF and CLEAN, are displayed with each button push.
3. With the desired menu choice displayed, press OK on the keypad.
4. The control display changes from the previous menu name to MIXED.



Pressing the row mode button (see arrow) produces a sequence of menu choices. With the desired menu for the row displayed, press the OK button on the top keypad.

Add, Change or Delete a Menu Item

1. Press the program button.
2. Press the illuminated Program button on the cabinet front.
3. ENTER ACCESS SEQUENCE is displayed.
4. Enter 1955.
5. Press the timer button adjacent to the Items display.
6. The cabinet display becomes ADD ITEM. CHG ITEM. DEL ITEM.
7. The keypad displays SELECT TASK.



Add, Change and Delete Item are displayed when the Item choice is taken in programming mode.

Instructions for each task are detailed below:

Add New Item

With the cabinet in Items mode, press the timer button next to the Add Item display.
The left column of displays becomes

- Item Name
- Top Temp
- Bot Temp
- Hold Time
- Cook Now

1. Press the ITEM NAME button. The keypad display becomes SELECT SETTING TO CHANGE. The name display becomes NAME NEW ITEM. Use the keypad to enter a product name.
2. Press the ↶ button. Display becomes SELECT SETTING TO CHANGE OR PRESS OK TO SAVE.



Choosing any option in the Item mode produces the display shown above.

3. Press the TOP TEMP button. Use the keypad to slowly enter the top temperature.
4. Press the ↶ button. Display becomes SELECT SETTING TO CHANGE OR PRESS OK TO SAVE.
5. Press the BOT TEMP button. Use the keypad to slowly enter the bottom temperature.
6. Press the ↶ button. Display becomes SELECT SETTING TO CHANGE OR PRESS OK TO SAVE.
7. Press the HOLD TIME button. Use the keypad to enter the time the product can be held in the cabinet.
8. Press the ↶ button. Display becomes SELECT SETTING TO CHANGE OR PRESS OK TO SAVE.
9. Press the COOK NOW button. Keypad display becomes CHANGE ITEM. Use the keypad to enter the point in the countdown the cabinet will display a COOK NOW alert.
10. Press OK. Display becomes SELECT SETTING TO CHANGE OR PRESS OK TO SAVE.
11. Press OK. Display becomes CHG COMPLETE.
12. Press ↶ key once to enter another product, starting at ITEMS. Press ↶ key twice more to return the cabinet to operational mode and end programming.

NOTE: Temperatures above 200°F (93°C) and below 165°F (73°C) cannot be entered. Some numbered keys become inoperative with a temperature set to the maximum or minimum, preventing entry of a higher or lower number.

Change an Item

With the cabinet in Items mode, press the timer button next to the CHG Item display.
The cabinet displays are populated with item names.
Press the timer button next to the item that is to be changed.
The cabinet display becomes:

- ITEM NAME
- TOP TEMP
- BOT TEMP
- HOLD TIME
- COOK NOW

NOTE: Scroll to additional displayed items, if necessary, with the ◀▶ keys on the keypad.

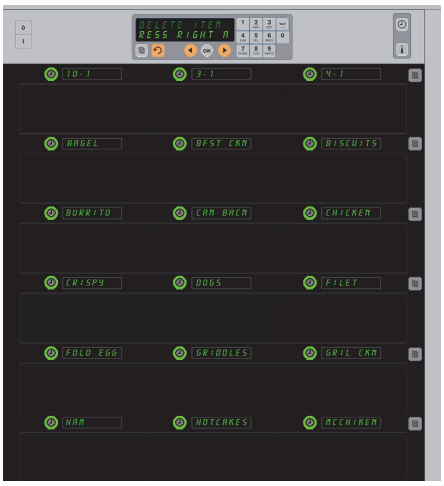
Press the timer button next to the parameter to change and follow steps shown in **Add New Item** section to change one or more of the holding parameters for the product. Press ↶ until cabinet returns to operational mode.

Delete an Item

With the cabinet in Items mode, press the timer button next to the Del Item display.
The cabinet displays are populated with item names.
Scroll to additional names with the illuminated ◀▶ keys.
Press the timer key next to the item to be deleted.
The cabinet display becomes:

- ITEM NAME
- TOP TEMP
- BOT TEMP
- HOLD TIME
- COOK MORE

The controller displays DELETE ITEM.
Press OK on keypad.



Cabinet with menu items displayed. The item to be deleted is chosen with a timer key. The deletion is confirmed with the OK key on the controller.

Keypad display becomes CHANGE COMPLETE.
Press the ↶ key to return the cabinet to operational mode.

Change Language

1. With the cabinet in Program mode, press the timer button next to the LOCALE display.
2. The left cabinet displays become LANGUAGE and DEGREES. The center display shows the current settings.
3. Press the LANGUAGE button.
4. The cabinet displays are populated with language choices. Scroll to additional language choices, if necessary, with the keypad arrows.
5. The top left display shows the current language.
6. Press the desired language button. The chosen language is displayed in the top left row position; all others are blank.
7. Press OK.
8. Press ↶ key to return cabinet to operational mode in new language.

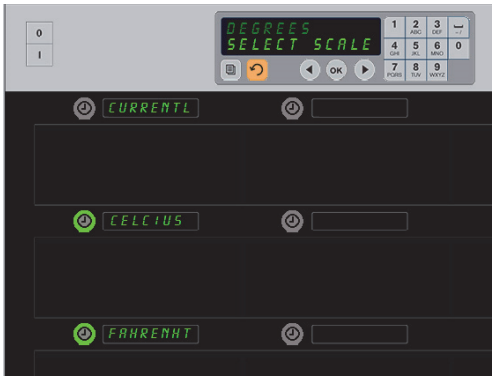


Cabinet is shown with LOCALE display. Adjacent to Language is the current language choice; adjacent to Degrees is the current temperature range.

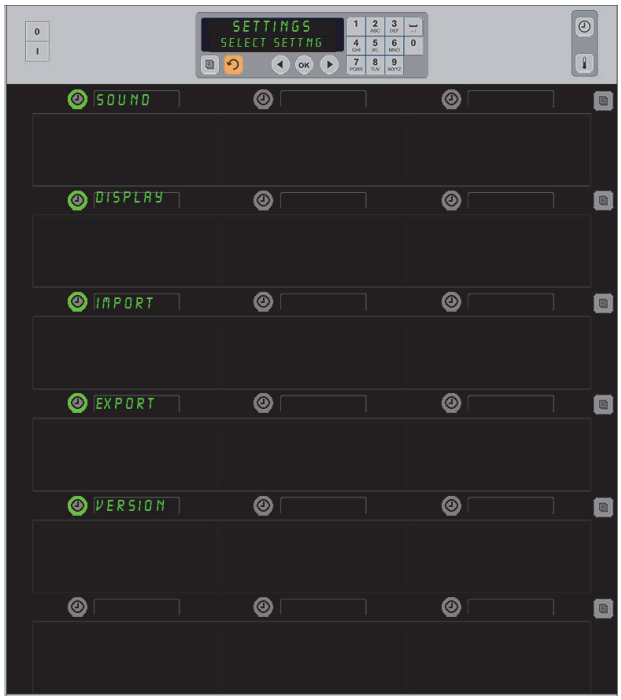
Entering Programming Mode
Press the program button.
Press the illuminated Program button on the cabinet front.
Enter access sequence is displayed.
Enter 1955.
Press OK key.

Change Temperature Range Display

1. With the cabinet in Program mode, press the timer button next to the LOCALE display.
2. The left cabinet displays become LANGUAGE and DEGREES. The adjacent displays show the current settings.
3. LANGUAGE and DEGREES are displayed with the current setting shown on the adjacent slot.
4. Press the timer next to DEGREES.
5. FAHRENHEIT and CELSIUS are displayed, one over the other.
6. Press the timer key next to the desired scale.
7. The chosen degree scale is displayed in the top left row position; all others are blank.
8. Press OK on the keypad to confirm choice.
9. Press the ↶ key to return the cabinet to operation in the new temperature scale.



Pressing the timer adjacent to DEGREES produces the display shown above. Press the timer button next to the desired temperature range.



Settings

The Settings menu introduces several options: sound level adjustment, a display adjustment that adds

remaining hold time to the row position display, configuration import from the McDonald's Web-based cabinet configuration site and exporting configuration files for use in other cabinets. You can also view software versions. The features are described below in the order they appear on the cabinet.

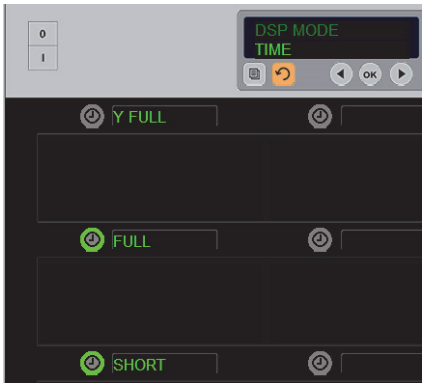
Sound

1. With the cabinet in Program mode, press the timer button next to the SETTING display.
2. The current sound setting is displayed at the top left; other sound levels are displayed on the row positions directly below.
3. Keypad display scrolls instructions.
4. Press the timer key next to the desired setting.
5. The chosen setting is displayed in the top left; all other displays are blank.
6. Press OK to confirm choice.
7. Press the return arrow key to return the cabinet to operation with the new sound level.

Entering Programming Mode
Press the program button.
Press the illuminated Program button on the cabinet front.
Enter access sequence is displayed.
Enter 1955.
Press OK key.

Display

1. With the cabinet in Program mode, press the timer button next to the DISPLAY.
2. DSP MODE is displayed at the top left; the current display setting — FULL or SHORT — is displayed at the top center. Keypad display scrolls instructions. FULL displays the full name of the product. SHORT displays a shortened name and the remaining hold time.
3. Press the key next to DSP MODE.
4. The top position scrolls the current setting; the positions immediately below become FULL and SHORT.
5. Press the timer key next to the desired display mode.
6. The chosen setting is displayed in the top left; all other displays are blank.
7. Press OK to confirm choice.
8. Press the return arrow key to return the cabinet to operation with the changed display.



The top position scrolls the current choice. The illuminated buttons below are the choices.





Import

1. With the cabinet in Program mode, insert a flash drive with cabinet configurations captured from the **McDonald's Web-based programming site*** or exported from the cabinet.
2. Press the timer button next to IMPORT.



Cabinet configuration file names on the flash drive are visible on the cabinet (top) when importing a configuration. A configuration is selected by pressing the adjacent timer button. That file name appears in the top left position (lower illustration). All timer buttons are extinguished and all other row positions displays are blank.

3. The cabinet's row positions are populated with cabinet configuration file names on the flash drive.
4. Press the timer key next to the desired configuration.
5. The chosen file name is displayed in the top left row position. Other row positions are blank. Display scrolls Press OK to Confirm.
6. Press OK.
7. CHG COMPLETE is displayed.
8. Press ↶ to back out of programming and return the cabinet to regular operation.

NOTE: Menu configurations captured to a flash drive with the code routine described on page 3-13 cannot be loaded to the cabinet like a Web-created file. Use the code routine for those files, the Web-based routine for Web-created files.

Export

1. With the cabinet in Program mode, insert a flash drive.
2. Press the timer button next to EXPORT.
3. The top left row button position lights and the Master Display screen scrolls ENTER EXPORT FILENAME.



The file name must be named when exporting it from the cabinet.

4. Enter a name for the file with the keypad. The letters appear next to the illuminated button. (This is the name the file will carry and it will be visible in the root of the flash drive and on a cabinet as the file is imported from the flash drive.)
5. Press OK.
6. CHG COMPLETE is displayed.
7. Press ↶ to back out of programming and return the cabinet to regular operation

Version

1. With the cabinet in Program mode, press the time next to VERSION.
2. FIRMWARE is displayed in the top left row position; the version number is displayed immediately to the right.
3. USB is displayed in the second left row position; the version number is displayed immediately to the right.
4. Press ↶ to back out of programming and return the cabinet to regular operation.

Capture Cabinet Menus/Configurations

The menu items and cabinet configurations in a cabinet can be captured and used to configure cabinets with identical software setups. Follow the instructions below to capture the menus and configuration from a cabinet.

1. Insert an empty flash drive in the USB socket on the cabinet with menus and configurations to be copied.
2. Press the programming key.
3. Press the illuminated Program button on the cabinet front.
4. Enter 759248 with the keypad.
5. Press OK.
6. The master control will display `COPY FROM UHC TO USB`.
7. Press OK.
8. The master control displays `PLEASE WAIT`… as files are transferred to the flash drive, changing to the number of files copied when the process is complete.
9. Press OK.
10. Remove flash drive.
11. Cabinet returns to normal display.



The configuration of a cabinet can be captured on an empty flash drive for transfer to cabinets with the same software setup.

NOTE: Menu configurations captured to a flash drive with the code routine described here cannot be loaded to the cabinet like a Web-created file. Use the code routine for those files, the Web-based routine on page 3-11 for Web-created files.

Configure Cabinet with Menu/Configuration Captured on another Cabinet

1. Place a flash drive with a captured menu/cabinet configuration into the USB port of a cabinet to be identically configured.
2. Press the programming key.
3. Press the illuminated Program key on the cabinet front.
4. Enter 090709 with the keypad.
5. Press OK.
6. The master control will display `RECONFIGURE OK OR CANCEL`.
7. Press OK.
8. The master control will display `PLEASE WAIT`… as the files are updated, changing to the number of files copied.
9. Press OK.
10. The cabinet will return to the original menu setting, changing row position displays to match items introduced with the configuration transfer.



A cabinet configuration can be transferred to multiple cabinets with a captured configuration held on a flash drive.

Cleaning and Preventive Maintenance

Every Four Hours – Clean Trays/Racks

1. Remove all plastic and wire trays. Take trays/racks to the sink for cleaning.

2. Clean trays by washing in a hot *McD All-Purpose Super Concentrate (APSC)* solution drawn through the sink proportioner or mix 0.3 fl. *McD APSC* for each gallon of solution. Rinse trays/racks thoroughly under hot water.

3. Sanitize trays/racks by dipping in *McD Sink Sanitizer (HCS)* solution, (one pack per 10 gallons of water) or *McD Sanitizer (HCS)* solution (four packs per 10 gallons of water), for at least 1 minute. Remove from sanitizer solution and allow to air dry.

Daily – Clean Cabinet

1. At the end of the operating day, turn unit to Clean Mode. Follow steps on Page 3-3.

   Note: Do not use *McD Sink Sanitizer (HCS)* **to clean the exterior of the Universal Holding Cabinet.**

2. Let the unit cool until the SLOT CLN MODE display dims. Use brush to remove any remaining buildup on the slot surface by pushing the particles out the opposite end of the cabinet.

   Note: Use only the cabinet cleaning brush to clean the cabinet slots. Wire brushes, abrasive pads, or metal scrapers will permanently damage the surface of the cabinet slot.

   Note: Do Not use any other cleaner than *McD All-Purpose Super Concentrate (APSC)***. Using other compounds may result in damage to control components.**

3. With the cabinet cleaning brush, push all loose particles out the opposite end of the cabinet.

4. Use a wet, clean/sanitized towel and the cabinet-cleaning brush to clean each slot. Clean the bottom and top surface of each slot.

5. Wipe clean all exterior cabinet surfaces with a clean, sanitized towel that has been soaked in *McD All-Purpose Super Concentrate (ASPC)***.**

6. Turn the unit off.

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