



Marinator

(H&K P/N MCR009)

Equipment Manual

This manual is for the exclusive use of licensees and employees of McDonald's Systems Inc.

Manufactured by:

H&K International
1343 South Henderson Avenue
Dallas, TX 75223
U.S.A.

Telephone: (214) 818-3500
Fax: (214) 818-3596

Distributed by:

H&K International
1343 South Henderson Avenue
Dallas, TX 75223
U.S.A.

Telephone: (214) 818-3500
Fax: (214) 818-3596



Table of Contents

Warnings3

Introduction3

Warranty.....4

Service Information4

Power Requirements5

Initial Setup5

Calibration Check5

Operation Procedures6

Parts Description7

Wiring Diagram9

Troubleshooting10

Installing the Marinator.....11

Parts Ordering and Service12

Notes13

Warnings

STORE MANAGERS-

**IT IS HIGHLY RECOMMENDED YOU INFORM YOUR
CREW OF THIS MESSAGE:
DO NOT SUBMERGE MARINATOR IN WATER.
IF UNIT IS SUBMERGED IN WATER, YOUR WARRANTY
WILL BE VOIDED!!**

DO NOT OPERATE OR SERVICE THE MARINATOR WITHOUT
FIRST READING THIS MANUAL.

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

DO NOT OPERATE THE MARINATOR WITHOUT ALL GUARDS
AND COVERS IN PLACE.

DISCONNECT ALL POWER SOURCES BEFORE ATTEMPTING
ANY SERVICE OR REPAIR WORK.

Introduction

The MCR009 Marinator is designed to hold food at the point of service in the Prep/Packaging Table at the desired serving temperature. The MCR009 Marinator is designed to fit all the Prep/Packaging tables in McDonald's system. The intention is to have the Marinator at the point of service in the Prep/Packaging Table to expedite assembly of such items as the McRib Sandwich.

The MCR009 Marinator is to be filled to the water level line and turned ON to preheat for 30 to 40 minutes prior to loading with product.

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

Warranty

The company assumes no liability for expenses or repairs made by other parties except by written consent.

Corrections of such defects by repair or replacement shall constitute fulfillment of all company obligations to the purchaser.

H&K shall not be liable for loss, damages, or expenses arising from the misuse, abuse, alteration, accident or improper installation of the Marinator such as:

- Improper or unauthorized repair;
- Failure to follow proper installation instructions;
- Improper maintenance;
- Damage in shipment;
- Abnormal use;
- Improper power supply;
- Natural disaster;

This warranty also does not cover:

- Transportation or travel over 100 miles or travel time over (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.

H&K International makes the following limited warranties to the original purchaser only for this equipment and replacement parts:

H&K warrants all components to be free of defects in material and workmanship, if properly installed, operated and maintained, for a period of one (1) year from the date of delivery.

The company's obligation under this warranty is limited to repairing or replacing any part or parts of the Marinator determined defective by an authorized representative of H&K.

The company reserves the privilege of determining if such repairs are to be made in the field or at the H&K Dallas factory.

Service Information

If you experience any technical problems with this product, please contact the Installation Department at 1-800-788-2445.

Power Requirements

Insert the plug of the MCR009 Marinator into a standard 120VAC, 60 Hz, 15A outlet.

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.

Initial Setup

1. Remove all paper from the equipment.
2. Wipe clean with a damp cloth.
3. Place Marinator into desired 1/3 size pan opening in Prep/Packaging Table.
4. Plug unit into 120VAC, 60 Hz, 15A outlet.

Calibration Check

1. Plug Marinator into an appropriate power source.
2. Fill the Marinator with fresh water up to the level mark.
3. Place the empty stainless steel pan and lid into the Marinator.
4. Set power switch to the "ON" position.
5. Set the thermostat knob to 180°F.
6. Preheat Marinator for 1 hour.
7. Use a digital thermometer to measure the temperature of the water. Insert the digital thermometer probe into the water. If water temperature is between 175°F and 185°F, no adjustment is necessary.

If water temperature is under 175°F or over 185°F, then you will need to adjust the thermostat.

Thermostat Adjustment:

1. Loosen the set screw on the thermostat knob using a flat blade screwdriver.
2. Rotate the knob to match the digital thermometer temperature.
3. Retighten the set screw on the thermostat knob.
4. Turn knob to 180°F setting.
5. Place empty pan with cover into the Marinator and let ready light cycle several times.
6. Recheck temperature with digital thermometer.

Operation Procedures

Setup:

1. Plug the power cord into the appropriate power source.
2. Fill the water pan with warm water up to the water level mark on the ends of the pan.
3. Turn the thermostat dial to the correct setting.
4. Install a 1/3 size stainless steel pan, 6" deep.
5. Cover the pan with lid. Place the power switch in the ON position. The red indicator light will come on.
6. Allow the Marinator to warm up for 60 minutes before placing food product inside.

Close:

1. Place the power switch in the OFF position.
2. Unplug the Marinator.

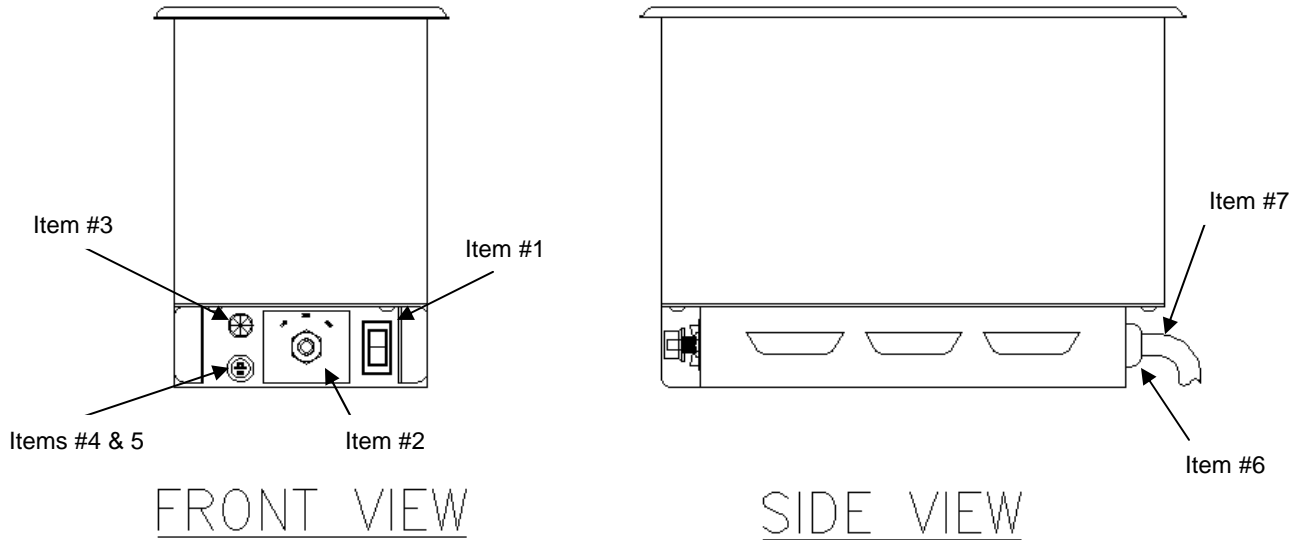
CAUTION! Equipment and water contents are hot. Use breakfast cart to transport the Marinator to the sink area.

NOTE! Use necessary precautions such as gloves to handle the Marinator when hot or let it cool before handling.

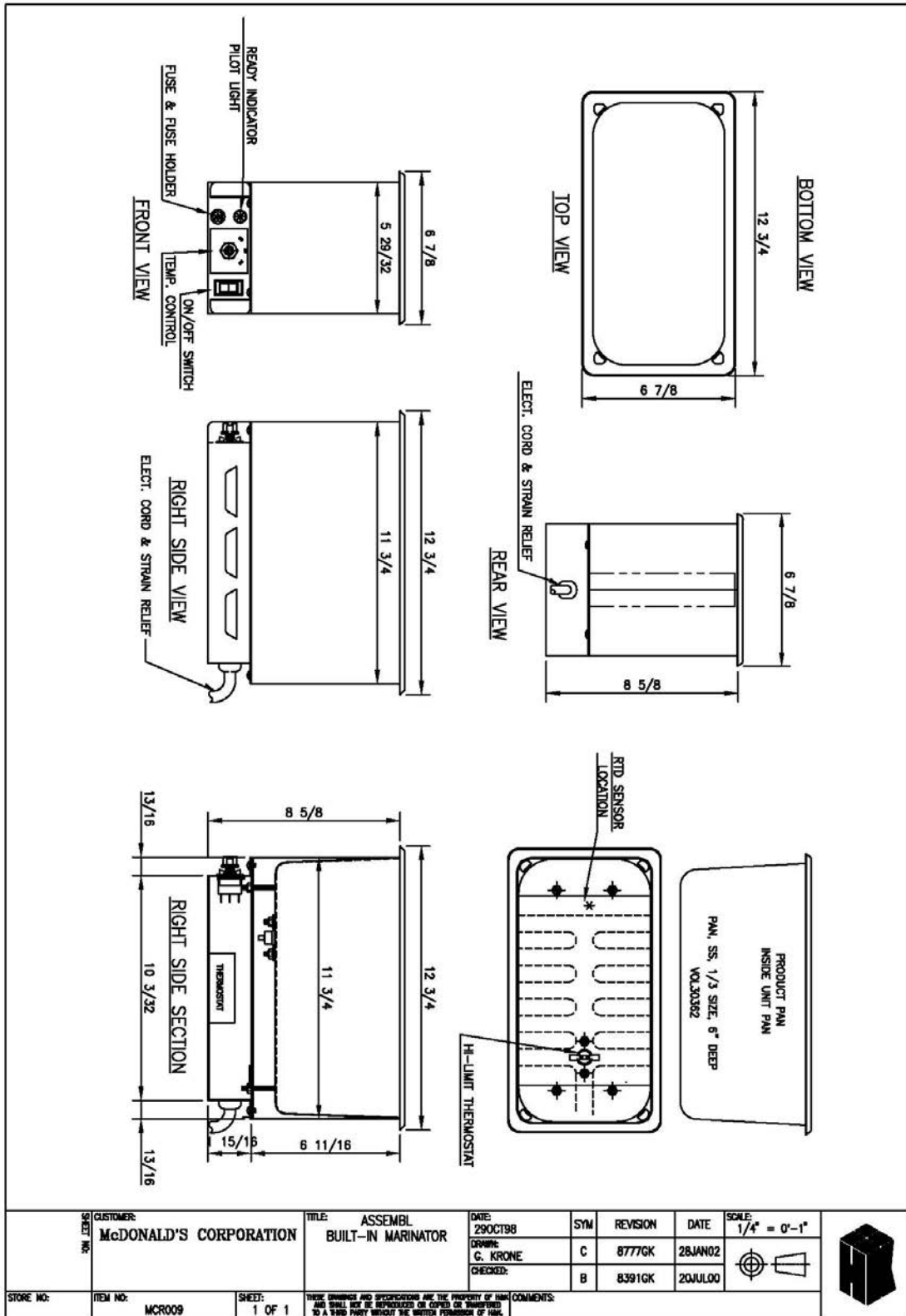
3. Remove the lid and the 1/3 size pan.
4. Empty the water from the water pan.
5. Using a clean damp cloth towel, wipe down the water pan.
6. Using a hot solution of MCD All Purpose Concentrate (APC) from the sink proportioner and a warm solution of MCD sanitizer, wash and sanitize lid and pan and set aside to air dry overnight.
7. Store the Marinator in designated area.

CAUTION! Do not immerse Marinator in water. This will damage the Marinator and void the warranty.

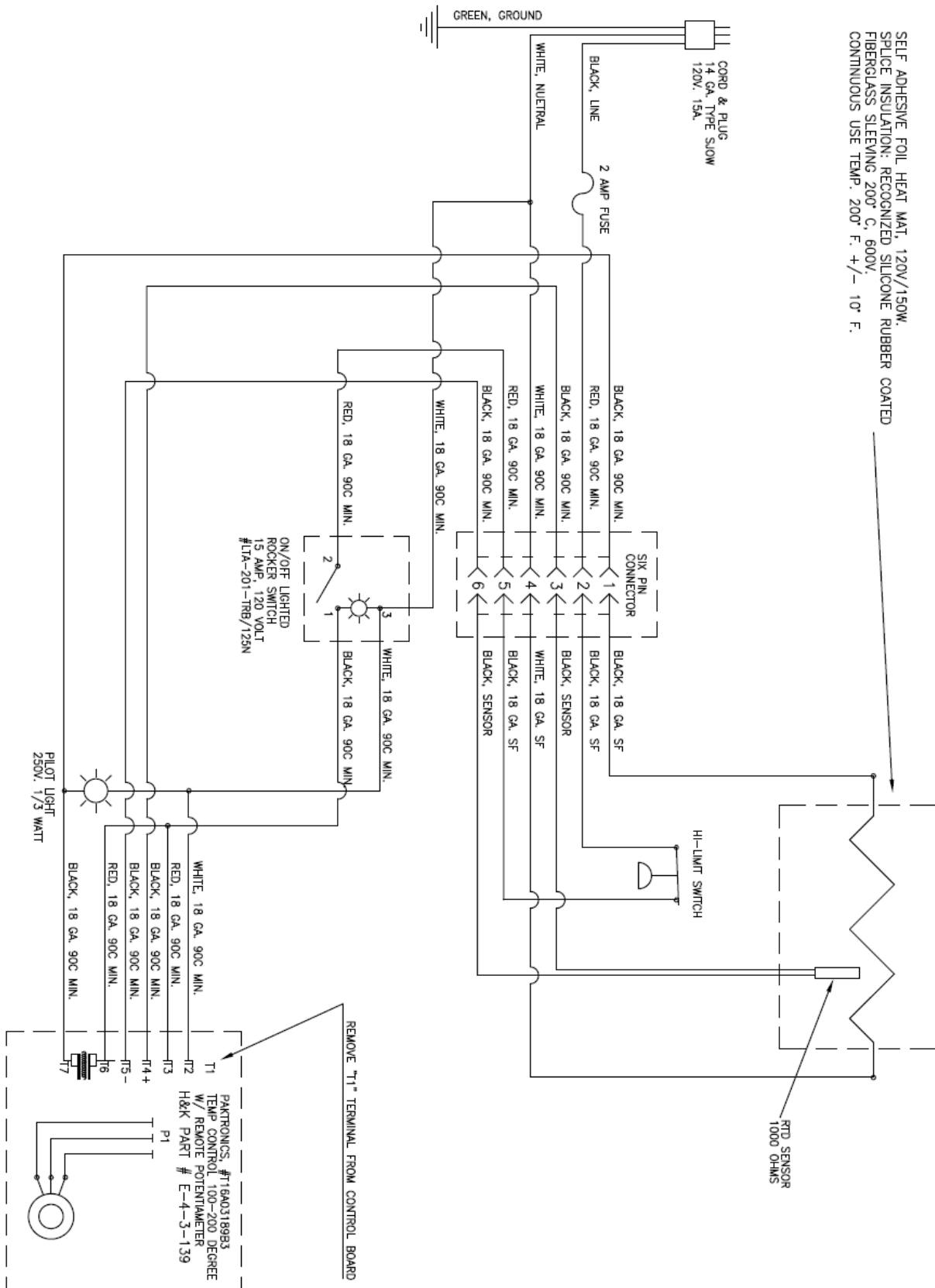
Parts Description



Item	Description	H&K Part Number
1	Lighted On/Off Power Switch	E-1-19-1
2	Thermostat	E-4-3-139
3	Pilot Light	E-6-32
4	Fuse Holder	E-3-23-2CS
5	Fuse (2 amp Littlefuse #326002)	E-3-21-7
6	Strain Relief Bushing	E-8-44-1
7	Power Cord & Plug	E-10-12-8



Wiring Diagram



Troubleshooting

PROBLEM	POSSIBLE CAUSE	WHAT TO DO
Marinator does not heat.	<ol style="list-style-type: none"> 1. Power switch not ON. 2. Marinator not fully plugged into receptacle. 	<ol style="list-style-type: none"> 1. Turn power on 2. Plug the Marinator cord into 120V 15 amp receptacle.
Power Switch light on but pilot light off (no heat)	<ol style="list-style-type: none"> 1. Thermostat not turned high enough. 	<ol style="list-style-type: none"> 1. Set thermostat knob to 180 degree setting, T-stat pilot light should turn on.
Power switch and thermostat pilot light not on (no heat)	<ol style="list-style-type: none"> 1. Marinator not fully plugged into receptacle. 2. Marinator fuse blown. 	<ol style="list-style-type: none"> 1. Plug Marinator cord into 120V 15 amp receptacle. 2. Replace 2 amp fuse.
Power switch and thermostat pilot light on (no heat)	<ol style="list-style-type: none"> 1. Defective heater. 	<ol style="list-style-type: none"> 1. Call H&K Customer Service at 1-800-788-2445.
Power switch and thermostat pilot light cycle on and off together.	<ol style="list-style-type: none"> 1. No water in Marinator. High limit switch turning unit on and off. 	<ol style="list-style-type: none"> 1. Carefully add water to fill line.
Temperature more than 5 degrees above or below thermostat setting.	<ol style="list-style-type: none"> 1. Thermostat out of calibration. 2. Water pan has lime build-up. 	<ol style="list-style-type: none"> 1. Recalibrate thermostat per PM Card 61. 2. Delime per PM Card 61.
Pan floating in water	<ol style="list-style-type: none"> 1. Too much water in the Marinator. 	<ol style="list-style-type: none"> 1. Carefully scoop water out with a coffee cup until water level comes down to water fill line stamped in each end of the Marinator.

Installing the Marinator



1. Remove a 1/3 size condiment pan from the Prep/Packaging Table, as shown in the picture.



2. Place the MCR009 Marinator in the same opening and plug into a standard 120V outlet.



Parts Ordering and Service

Returns

Contact: H&K Dallas, Inc.
1343 South Henderson Avenue
Dallas, TX 75223
(214) 818-3500

Damages and Shortages

Upon receipt, examine the equipment carefully for any damage. If damage has occurred, notify the carrier and H&K Dallas, Inc. immediately.

Service and Parts

Contact: H&K Dallas, Inc.
1343 South Henderson Avenue
Dallas, TX 75223
(214) 818-3500



Disconnect all power sources before attempting any service or repair work.

Caution! A qualified licensed technician should perform all service and repair.

Notes