



# Marinator Equipment Manual H&K Model P/N MCR011



H+K INTERNATIONAL

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

*Manufactured by:*

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# Warnings

## **STORE MANAGERS-**

**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.

KEEP CLEAR OF OBSTRUCTION ALL VENTILATION OPENINGS IN THE APPLIANCE ENCLOSURE OR IN THE STRUCTURE FOR BUILDING-IN.

## **Introduction**

The MCR011 Marinator is designed to hold food at the point of service in the prep/packing table at the desired serving temperature. The MCR011 Marinator is to be placed offline as close to the UHC as possible. The intention is to have the Marinator at the point of service near the UHC table to expedite assembly of such items as the McRib sandwich.

The MCR011 Marinator is to be filled to water level line and turned ON to preheat for 60 minutes prior to loading with product.

# Product Warranty

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 period of (2) years from the date of the delivery.

The company's obligation under this warranty is limited to repairing or replacing any part or parts of the refrigerator determined to be 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 factory.

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 misuse, abuse, alteration, accident or improper installation of the refrigerator such as:

Improper or unauthorized repair;

- Failure to follow proper installation instruction;
- Improper maintenance;
- Damage in shipment;
- Abnormal use;
- Improper power supply;
- Natural disaster;

## **Service**

Contact H&K Service Dept for the following:

- Service
- Maintenance
- Ordering Replacement Parts

Be prepared to give the following information:

- Serial #
- Equipment I.D. #
- National Store #

This information can be found on a nameplate on the right side of the unit (opposite end from the power cord).

## ***Special Conditions***

This warranty also does not cover:

- Overtime or holiday charges;
- Consequential damages (the cost of repairing or replacing other property which is damaged), loss of time, profits, use of any other incidental damages of any kind.

Expected life of this equipment is 7 to 10 years provided that it is maintained properly through H&K approved suppliers using only approved component parts and that the unit is cleaned regularly and not abused.

### Power Requirements

Insert the Plug of the MCR011 into a standard 120VAC, 60 Hz, 15A or 20A 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 as close to the UHC as possible
4. Plug unit into 120VAC, 60 Hz, 15A or 20A outlet

### Calibration Check

1. Plug Marinator into an appropriate power source
2. Fill 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. Preheat Marinator for one hour
6. Use a digital thermometer to measure the temperature of the water. Insert the digital thermometer probe into the water. If the water temperature is between 155°F and 165°F, no adjustment is necessary. If the water temperature is under 155°F, or over 165°F, then the thermostat will need to be adjusted.

Revision (B)

### Operation Procedures

#### Setup:

1. Plug 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. Install a 1/3 size stainless steel pan 6" deep
4. Cover the pan with the lid. Place the power switch in the ON position. The switch will light up.
5. 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

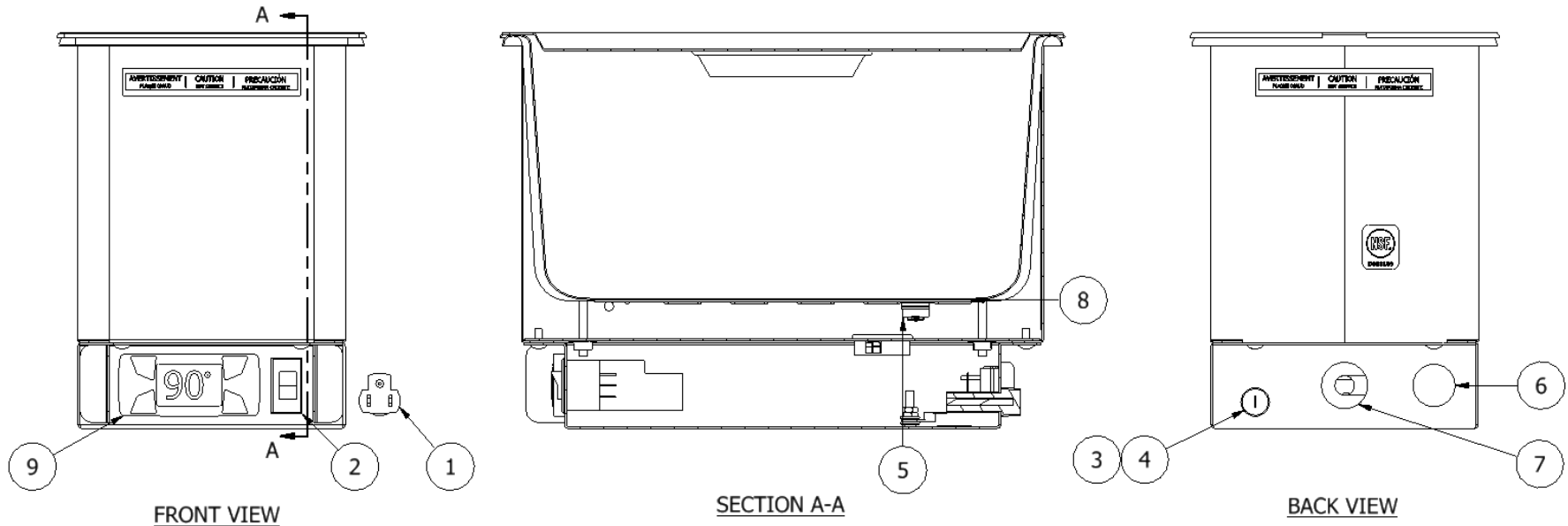
**CAUTION!** Equipment and water contents are hot. Use breakfast cart to transport the Marinator to the sink area

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

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

# Parts Description



ITEM NO.	DESCRIPTION	PART NUMBER
1	CORD 14/3 SJTO 96"	E-10-12-8
2	LIGHTED ROCKER SWITCH	E-1-19-1
3	+FUSE, LITTLEFUSE #326002P 2AMP	E-3-21-7
4	FUSEHOLDER	E-3-23-2CS
5	SWITCH, HI-LIMIT (PB) #3L11220	E-5-117
6	HEYCO 1311,CLEAR WINDOW PLUG	E-8-32-2
7	STRAIN RELIEF	E-8-44-1
8	FOIL HTR,8-1/2X11-1/4" 120V150W	E-5-0145
9	NEW 971,SPADE+RAST,REAR CLIPS,NO SENSOR	P-1-18-13
10	1.5M NTC SENSOR W/RAST CONNECTOR	P-1-18-14

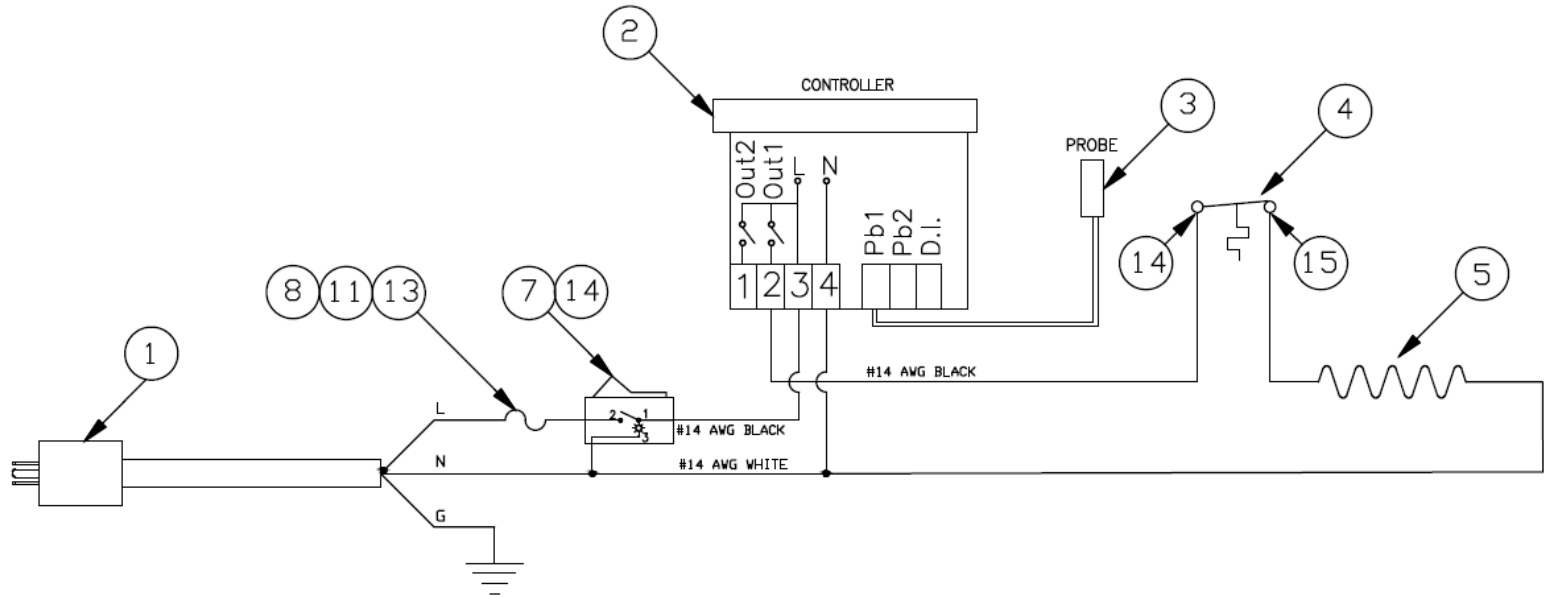
# Schematic


ELECTRICAL RATING	
Voltage	120 V
Frequency	60 Hz
Phases	1 Ph
Current	1.25 A

BILL OF MATERIALS			
ITEM NUMBER	QUANTITY REQUIRED	PART NUMBER	DESCRIPTION
1	1	E-10-12-8	<CORD 14/3 SJTO 96" (20/BDL)
2	1	P-1-18-13	<NEW 971, CONTROLLER, NO SENSO
3	1	P-1-18-14	1.5M NTC SENSOR W/ RAST CONNECTOR
4	1	E-5-117	<SWITCH, HI-LIMIT (PB) #3L11220
5	1	E-5-0145	FOIL HTR,8-1/2X11-1/4" 120V150W(BD)
6	1	E-4-3-46	CONNECT,REUSABLE 3WIRE(2500/B)222-413
7	1	E-1-19-1	SWITCH,ROCKER LTA-201-TRB/125N LIGHTED
8	1	E-3-23-2CS	FUSEHOLDER,LITTLEFUSE 345-612
9	1 Ft	E-10-15-1	[WIRE,14-WH-THHN STRND 600V
10	2.50 Ft	E-10-15	[WIRE,14-BK-THHN STRND 600V
11	1	E-3-21-7	+FUSE, LITTLEFUSE #326002P 2AMP
12	1	E-9-9-4	RING TERM. (FS) #RB10N, BLUE, 16-14
13	2	E-9-1-1	DISCON,SOB187-FI/E .187 FULLY INSUL(100)
14	6	E-9-1	[E12068 DISCON(FS)(100)SOB250-FI FEM,BLU
15	1	E-9-7-3	<(R)E12039 CON.FUL.INSU.#SOA250X-FI (FS)

**NOTE/NOTA:**

CONTROL TO DISPLAY IN FAHRENHEIT  
 DISPLAY DEBE MARCAR EN GRADOS FAHRENHEIT



REVISION HISTORY					DATE:	MATERIAL:	SYM	REVISION	DATE	CUSTOMER:
REV	CHANGE DESCRIPTION	REV DATE	ENG		13NOV18		B	20184823 LG	03/01/19	McDONALD'S
B	HI LIMIT SYMBOL REPLACED	03JAN19	LG		DRAWN: CHERNANDEZ	WIDTH:				
A	SWITCH WAS CHANGED	19DEC18	JGM		SCALE:	GRAIN LENGTH:				
				COMMENTS:						
					THESE DRAWINGS AND SPECIFICATION ARE THE PROPERTY OF H&B AND SHALL NOT BE REPRODUCED OR COPIED OR TRANSFERRED TO A THIRD PARTY WITHOUT THE WRITTEN PERMISSION OF H&B.	SIZE: B	SHEET 1 OF 1	TITLE: ELECTRICAL SCHEMATIC, MARINATOR WITH DIGITAL CONTROL	ITEM NO: MCR011.SCH	

# Troubleshooting

Problem	Possible Cause	Possible Solution
Marinator does not heat	<ol style="list-style-type: none"> <li>1. No power at receptacle</li> <li>2. Power switch not ON</li> <li>3. Marinator not fully plugged into receptacle</li> </ol>	<ol style="list-style-type: none"> <li>1. Check receptacle power</li> <li>2. Turn power on</li> <li>3. Plug the Marinator cord into 120V 15A receptacle</li> </ol>
Control display on (no heat)	<ol style="list-style-type: none"> <li>1. Control not set high enough</li> </ol>	<ol style="list-style-type: none"> <li>1. Set the control temperature higher</li> </ol>
Power switch ON and control display on (no heat)	<ol style="list-style-type: none"> <li>1. Defective heater</li> <li>2. Defective control</li> </ol>	<ol style="list-style-type: none"> <li>1. Call H&amp;K Customer Service at 1800-788-2445</li> </ol>
Control cycle on and off	<ol style="list-style-type: none"> <li>1. No water in Marinator</li> <li>2. High limit switch turning unit on and off</li> </ol>	<ol style="list-style-type: none"> <li>1. Carefully add water to fill line</li> </ol>
Pan floating in water	<ol style="list-style-type: none"> <li>1. Too much water in the Marinator</li> </ol>	<ol style="list-style-type: none"> <li>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</li> </ol>

## Parts and Ordering Service

### Returns

Contact: H&K Dallas, Inc.  
2200 Skyline Drive  
Mesquite, TX 75149  
(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.

### 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.  
2200 Skyline Drive  
Mesquite, TX 75149  
(214) 818-3500

**WARNING:** If the supply cord is damaged, it must be replaced by the manufacturer, its service agent, or similarly qualified person in order to avoid a hazard.

**WARNING:** Where applicable, this appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved

**WARNING:** Children shall not play with the appliance.

**WARNING:** Cleaning and user maintenance shall not be made by children with supervision.