

Henny Penny Corp. 恒鹏 (苏州) 设备有限公司
 Low Oil Volume Fryer – Electric 低油量电热式炸锅

LVE-102; LVE-103; LVE-104

Cross reference (optional) 对照索引 (可选)

Daily maintenance tasks 日常维护工作

- FR 01D01 Maintenance Filter 维修过滤器
- FR 01D02 Change Filter Pad 更换过滤垫

Weekly maintenance tasks 每周

- FR 01W01 Clean Behind Fryer 清洁油炸锅背部

Quarterly maintenance tasks 季度性维护工作

- FR 01Q03 Replace Filter System O-Ring 更换 O 型圈过滤系统

- FR 01Q01 Deep Clean 深度清洁

Model LVE-103 型号 : LVE-103



A. Filter Drain Pan, B. JIB (Jug-in-Box)
 A 过滤泄油盘 B JIB (盛油箱)

△ Hazards 危险

These icons alert you to a possible risk of personal injury.
 此类标识警告操作人员可能存在造成人身伤害的风险。

▨ Equipment alerts 设备警告






Look for this icon to find information about how to avoid damaging the equipment while doing a procedure.
 找出设备上所附的此类标识，以便于知晓如何避免在操作时对设备造成损害。

★ Tips 贴士

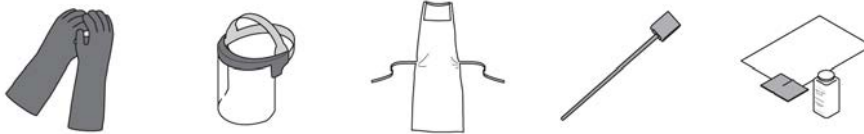
Look for this icon to find helpful tips about how to do a procedure.
 找到此类标识，以便了解一些对操作有用的小贴士。

Why 为何原因	Cleans the vat of crumbs and filters the oil thoroughly to prolong the life of the oil 清理碎屑槽，并对油进行彻底过滤以延长其使用寿命；	
Time required 所需时间	5 minutes to prepare 需 5 分钟准备	15 minutes per vat to complete 清理每个槽需 15 分钟
Time of day 固定时制	End of work day 工作日结束时	For 24-hour restaurants: ??? 24 小时营业餐馆

Hazard icons 警示标志

	Chemicals 化学品		Compressed Gas/Air/Liquid 压缩气体/空气/液体		Electricity 电
	Hot Liquids/Steam 热液/蒸汽		Hot Oil 热油		Hot Surfaces 热壁
	Manual Handling 手工操作		Moving Parts 移动部件		Moving Vehicles 移动车辆
	Sharp Objects/Surfaces 锋利物体/表面		Slippery Floors 光滑地面		
	Syringes & Body Fluids 注射液体&体液				

Tools and supplies 工具和用品



Procedure 程序

- Put on protective gear
佩带保护装置

Use all McDonald's approved safety equipment, including apron, face shield and gloves.
使用所有经麦当劳公司批准的安全装置，包括围裙、面罩及手套等



 Hot Oil 热油

Hot oil can cause severe burns
热油可导致严重烧伤

Maintenance Filter (continued)

2 Check filter pan

检查过滤盘

Make sure filter drain pan and pan cover are properly in place with filter lock (right) engaged and the filter pipe is tightly connected (left).

使用过滤锁 (右边), 将泄油盘和盘盖放入适当位置, 并与过滤管 (左边) 紧密相连



★ Tip

贴士

If the filter drain pan or pan cover are not properly in place, FILTER PAN MISSING shows in display.

如果过滤盘或盘盖未放入适当位置, 显示器将显示

FILTER PAN MISSING (过滤盘丢失)

3 Press and hold FILTER button

持续按 FILTER (过滤) 键

Make sure oil is hot to get the best results from filtering and then press and hold the FILTER button until 1.AUTO FILTER shows in display

为使过滤达到最佳效果, 需确保油足够热; 然后持续按 FILTER (过滤) 键, 直至

显示器显示 1.AUTO

FILTER (自动过滤)



4 Press DOWN button

按下 DOWN 键

Press DOWN button and display shows 2.MAINT FILTER?

按 DOWN 键, 显示器显示 2、MAINT FILTER (维修过滤器)



5 Press √ button

按√键

Press √ button and display shows PUT ON *PPE, followed by, CONFIRM? along with YES NO. Press √ button for YES to drop oil and display shows DRAINING. Press X for NO and controls return to normal operation.

按√键, 显示器显示 PUT

ON *PPE, 继之是

CONFIRM (确定) 和 YES

NO (是否); 按√键表示是

是, 开始排油, 显示器显示

DRAINING (排泄), 按 X

键表示“否”, 控制器将返回

至正常操作状态



continued ▶

6 Lift elements

起重元件

Once oil has drained, remove basket support and use lift tool to raise the hinged elements from the vat.

一旦泄完油，移开炸篮支撑架，使用起重工具将较接元件从锅槽内取出



热壁

Use protective glove or cloth when lifting elements or burns could result.

提取元件时需带上防护手套或穿上防护服时，否则可能会引起烧伤



设备警告

Be careful not to damage high limit bulb in center of elements.

当心不要损坏元件中心的高限灯泡

7 Scrub inside vat

将槽内擦干净

Use the scouring tool, a nylon scouring pad, and a small amount of McD's Fryer Cleaner to scrub inside the vat.

使用擦洗工具、尼龙擦洗纸片以及少量的麦当劳油炸锅清洗剂将槽内擦干净



设备警告

Be careful not to damage the sensing probes and DO NOT scrub elements or breading will stick and burn

当心不要破坏传感器，不要擦洗元件，否则面包屑会沾到元件上并导致着火。

8 Scrub complete

擦洗完成

Once the vat is clean and display shows SCRUB COMPLETE? press \checkmark button for YES. Display shows WASH VAT? along with YES NO.

一旦槽内被擦干净，且显示器显示 SCRUB

COMPLETE? (是否彻底擦干净了) 按 \checkmark 键表示 \square 是 \square ，显示器显示 WASH VAT?

(清洗锅槽) 和 YES NO (是否)。



Maintenance Filter (continued)

9 Washing

清洗

Lower the elements and then press \checkmark button for YES and display shows WASHING. Oil is circulated through the vat.

降低元件，随后按 \checkmark 键表示“是”，显示器显示 WASHING (清洗)，油在槽内循环。



10 Wash again

再清洗

Once wash cycle is complete, display shows WASH AGAIN?, along with YES NO. If vat is not yet clean, press \checkmark for YES and step 9 is repeated.

一旦清洗过程结束，显示器将显示 WASH AGAIN? (再清洗一次) 和 YES NO (是否)。如果锅槽仍未洗净，按 \checkmark 键表示“是”，将重复步骤 9



11 Rinsing

冲洗

If vat is clean, press X for NO and RINSING shows in display. The oil is pumped into the vat and rinses it.

如果锅槽已经清洗干净，按 X 键表示“否”，显示器将显示 RINSING (冲洗)；油将注入槽内进行冲洗



12 Rinse again

再冲洗

Once completed, the display shows RINSE AGAIN?, along with YES NO. If vat is not yet clean, press \checkmark for YES and step 11 is repeated.

一旦冲洗结束，显示器将显示 RINSE AGAIN? (再次冲洗) 和 YES NO (是滞)。如果锅槽仍未冲洗干净，按 \checkmark 键表示“是”，将重复步骤 11



13 Polish

抛光

If vat is clean, press X for NO and POLISH show in display, along with YES NO. Press \checkmark button for YES and the oil is circulated through the filter system for 5 minutes. Press X for NO and controls continue onto step 15.

如果锅槽已被冲洗干净，按 X 键表示“否”，显示器将显示 POLISH (抛光) 和 YES NO (是否)；按 \checkmark 键表示“是”，油将在过滤系统中循环 5 分钟；按 X 键表示“否”，控制装置将继续步骤 15



★ Tip

贴士

A polish cycle can be stopped anytime by pressing the X button under the word STOP. 按 STOP 字样下的 X 键，循环冲洗过程可随时停止



Maintenance Filter (continued)

14 Fill vat

向槽内加油

Once the polish cycle is complete, FILL VAT shows in display, along with YES NO. Press ✓ button for YES and display shows FILLING and the vat fills with oil.

一旦抛光过程结束，显示器将显示 FILL VAT (给槽内加满油) 和 YES NO (是否)；按✓键表示“是”，显示器将显示 FILLING (加油)，槽内注满油



15 Back to normal operation 返回

正常操作状态

Once vat is full, display shows IS POT FILLED?, along with YES NO. Press ✓ button for YES and fryer returns to normal operation.

一旦槽满，显示器将显示 IS POT FILLED? 和 YES NO；按下✓键表示“是”，油炸锅将返回正常操作状态



Why 为何原因	To extend the life of the oil 为延长炸油的使用寿命	
Time required 所需时间	1 minute to prepare 需 1 分钟时间准备	10 minutes to complete 需 10 分钟时间完成
Time of day 固定时制	Beginning of work day 工作日开始时	For 24-hour restaurants: ??? 24 小时营业餐馆

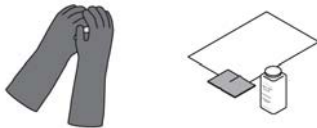
Hazard icons 警示标志

 Chemicals 化学品
  Electricity 电
  Hot Liquids/Steam 热液/蒸汽
  Hot Oil 热油

 Hot Surfaces 热壁
  Manual Handling 手工操作
  Moving Parts 移动部件

 Sharp Objects/Surfaces 锋利物体/表面
  Slippery Floors 光滑地面

Tools and supplies 工具和物件



Procedure 程序

1 Power switch on 打开电源开关

Make sure the main power switch is in the ON position. 确认主电源开关在“ON”档位置。



★ Tip 贴士

If the filter pad has not been changed, a reminder “CHANGE PAD” shows on the display. Press #1 button to cancel the message, but it reappears every 4 minutes until the filter pad has been changed.

如果还未更换过滤垫，显示器将显示“CHANGE PAD（更换过滤垫）”的提示。按#1键可以删除此信息，但是若仍不更换过滤垫，该信息会每4分钟出现一次。

2 Pull-out filter drain pan 拔出过滤油盘

Open the door, lift-up on the drain pan stop and pull-out the filter drain pan assembly, using the handle on the drain pan

打开门，将泄油盘挡板往上提起，通过泄油盘上的手柄取出过滤油盘部件。



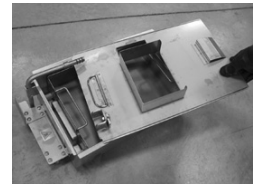
⚠ Hot Surfaces 热壁

This pan could be hot! Use protective cloth or glove, or severe burns could result.

此盘可能过热！请使用防护衣或防护手套，否则操作人员可能会被烫伤。

3 Remove filter drain pan cover 取下过滤油盘的盖子

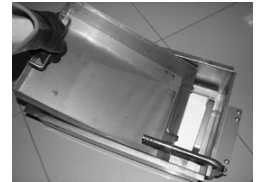
Lift the pan cover from the drain pan. 取下泄油盘上的盖子。



4 Remove crumb basket 取出碎屑篮

Lift the crumb basket from the drain pan. Wipe the oil and crumbs from the crumb basket. Clean the crumb basket with soap and water, then thoroughly rinse with hot water.

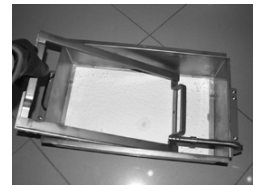
从泄油盘中取出碎屑篮。将碎屑篮上的油和碎屑擦干净。用肥皂和水将碎屑篮清洗干净，然后再用热水彻底冲洗。



5 Remove filter pad retaining ring 取下过滤垫护圈

Remove the filter pad retaining ring and clean thoroughly with soap and water. Rinse thoroughly with hot water.

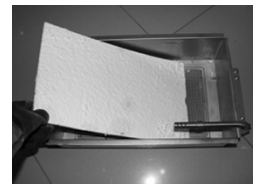
取下过滤垫护圈，用肥皂和清水将其清洗干净。然后再用热水彻底冲洗。



continued ▶ 待续

6 Remove filter pad from pan 取下泄油盘内的过滤垫

Pull the filter pad from the pan and discard pad 从油盘内取出过滤垫丢掉。



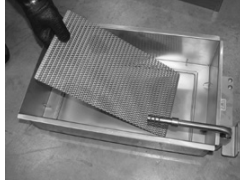
Change Filter Pad 更换过滤垫

7 Remove bottom screen

取下底板

Pull the bottom screen from pan and clean thoroughly with soap and water. Rinse thoroughly with hot water.

从泄油盘内取出底板，用肥皂和清水将其清洗干净。然后再用热水彻底冲洗。



8 Clean filter drain pan

清洗过滤泄油盘

Wipe the oil and crumbs from the drain pan. Clean the drain pan with soap and water, then thoroughly rinse with hot water.

将泄油盘上的油和碎屑清理干净。用肥皂和清水将其清洗干净，然后用热水彻底冲洗。



9 Reassemble

重新组装

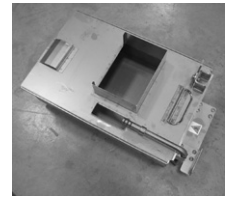
Reassemble in reverse order, placing the bottom screen into the filter pan first, followed by the filter pad, retaining ring and the crumb catcher.

按上述相反顺序将设备重新组装起来，先将底板放入过滤泄油盘内，接着再将过滤垫、护圈、和碎屑篮一一安放

★ Tip 小贴士

Be sure that the drain pan, bottom screen, crumb catcher, and the retaining ring are thoroughly dry before placing filter pad into pan as water will dissolve the filter pad.

在将过滤垫装入泄油盘之前，一定要确保泄油盘、底板、碎屑篮、以及护圈都是彻底干燥的。否则，水会对泄油盘造成损害。



10 Lubricate o-rings

给 O 型圈加润滑油

Before pushing the filter drain pan back into position, lubricate the o-rings on the filter tube with cold oil.

在将泄油盘放置回原位之前，给滤管上的 O 型圈上一些冷却油。







Change Filter Pad 更换过滤垫

- 11 Push filter drain pan assembly back in place

将泄油盘部件放回原位

Push the filter pan assembly back underneath the fryer, making sure the filter tube makes a good connection and the drain pan stop is engaged.
将油炸锅下的泄油盘部件放至原位，确保滤管都已经连接到位且泄油盘挡板也恢复原位。



Why 为何原因	To keep oil from leaking from tube 防止炸油从油管里渗出	
Time required 所需时间	1 minute to prepare 1 分钟时间准备	3 minutes to complete 3 分钟时间完成
Time of day 固定时制	Beginning of work day 工作日开始时	For 24-hour restaurants: ??? 24 小时营业餐馆
Hazard icons 警示标志	 Hot Oil 热油  Hot Surfaces 热壁  Moving Parts 移动部件  Slippery Floors 光滑地面	

Tools and supplies 工具和物件



Procedure 程序

1 Pull-out filter drain pan 拔出泄油盘

Open the door, lift-up on the drain pan stop and pull-out the filter drain pan assembly, using the handle on the drain pan
打开门，将泄油盘挡板往上提，通过泄油盘上的手柄取出过滤油盘部件。



Hot Surfaces 热壁
This pan could be hot! Use protective cloth or glove, or severe burns could result.
此盘可能过热！请使用防护衣或防护手套，否则操作人员可能会被烫伤。



2 Check o-rings 检查 O 型圈

Visually check the 3 o-rings on the tube of the filter drain pan for any cracks or breaks and replace if necessary.
目视查看泄油盘滤管上的 O 型圈，看是否有裂纹或破损。必要的话，可以换一个新 O 型圈。



3 Replacing o-rings 更换 O 型圈

Using a small, flat-bladed screwdriver, pry up on the o-ring and pull off of end of tube. Roll new o-ring into notch on tube.
用一个小型螺丝刀撬起 O 型圈，然后从滤管的尾部将其取出。再在滤管的槽口重新装入一个新的 O 型圈。



Vat Deep Clean Procedure 槽内深层清洁程序

Quarterly 每季

FR 01 Q02

Why 为何原因

To thoroughly clean the vat
彻底清洁锅槽

Time required 所需时间

5 minutes to prepare
需 5 分钟时间准备

1 hour, 15 minutes to complete
需 1 小时 15 分钟时间完成

Time of day 固定时制

End of work day
工作日结束时

For 24-hour restaurants: ???
24 小时营业餐馆

Hazard icons 警示标志

-  Chemicals 化学品
-  Electricity 电
-  Hot Liquids/Steam 热液/蒸汽
-  Hot Oil 热油
-  Hot Surfaces 热壁
-  Manual Handling 手工操作
-  Moving Parts 移动部件
-  Sharp Objects/Surfaces 锋利物体/表面
-  Slippery Floors 光滑地面

Tools and supplies 工具和物件



Procedure 程序

1 Put on protective gear 带上保护装置

Use all McDonald's approved safety equipment, including apron, face shield and gloves. 使用所有经麦当劳公司批准的保护装置，包括围裙、面罩、和手套。



Hot oil or water can cause severe burns.

热油或热水喷溅出来可能会造成伤害。



2 Cover adjoining vats to avoid accidentally contaminating oil with fryer Deep Clean solution.

将邻近的锅槽盖起来，防止深度清洁液不小心溅到邻近的槽里从而污染到里面的油。



★ Tip 小贴士

Do not cook product in an adjoining vat when the Deep Clean process is in progress to avoid contaminating the oil and product.

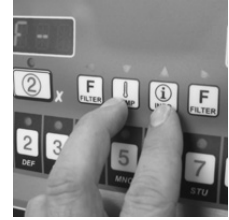
深层清洁程序进行期间，不要在邻近的槽里烹调食品。否则，可能会污染到油和食品。

3 Press and hold TEMP and INFO

持续按住 TEMP 和 INFO 键

Press and hold TEMP and INFO buttons until LEVEL - 1 shows in the display, followed by ENTER CODE.

持续按住 TEMP 和 INFO 键，直到显示器显示 LEVEL - 1，稍后会显示 ENTER CODE (输入代号)。



4 Enter Code

输入代码

Enter code 1, 2, 3, 4. "PRODUCT" and "SELECTN" show in the displays.

输入代码 1, 2, 3, 4, 显示器显示 "PRODUCT (产品)" 和 "SELECTN (选择)"。



5 Press DOWN button

按 DOWN 键

Press DOWN button twice and "DEEP CLEAN" shows in the displays. Press √ button and display shows "DEEP CLN?" along with "YES NO".

按两下 DOWN (下) 键，显示器显示 DEEP CLEAN (深层清洁)。按√/键，显示器显示 □DEEP CLN? (深层清洁) 和 "YES NO (是否)"。



Vat Deep Clean (continued) 槽内深层清洁 (续)

6 Press \checkmark button

按 \checkmark 键

Press \checkmark button and display shows “OIL RMVD”, along with “YES NO”

按 \checkmark 键，显示器显示“OIL RMVD (已清除油污)”以及“YES NO (是否)”。

★ Tip 小贴士

If unit is a split vat fryer, display shows “LEFT RGHT”. Press \checkmark button to select left vat, or X button for the right vat.

如果油炸锅为双槽炸锅，显示器显示“LEFT RGHT (左右)”。按 \checkmark 键选择左槽，或按 X 键选择右槽。



7 Press \checkmark button

按 \checkmark 键

If oil has already been removed, press \checkmark button and control skips down to “Solution Added?” step.

如果油污已经被清理干净了，按 \checkmark 键，此时直接进入“Solution Added? (加清洗剂)”这一步。



8 Oil still in vat

槽内仍旧有油

If vat still has oil, press X button and display shows “IS DISPOSAL UNIT IN PLACE?” (for JIB systems) or display shows “CHK PAN” (for bulk systems) along with “YES NO”.

如果锅槽内仍旧有油，按 X 键，显示器显示“IS DISPOSAL UNIT IN PLACE? (被清洗部件是否就位)” (适用于 JIB 系统) 或显示“CHK PAN (检查油盘)” (适用于 BULK 系统)，以及“YES NO (是否)”。



9 Disposing 处理

If “NO” is selected, display shows “INSERT DISPOSAL UNIT” (JIB systems). Once pan/disposal unit is in place press √ button for YES and display shows “DISPOSING” and oil drains from vat. Units with RTI systems can now press the DISPOSE button on the RTI switch to empty drain pan.

如果选“NO (否)”，显示器显示“INSERT DISPOSAL UNIT (放入清洗部件)” (JIB 系统)。一旦油盘/需清洗部件就位，按√键表示“是”，这时显示器显示“DISPOSING (处理)”，油会从槽里流出。带 RTI 系统的，可以按 RTI 开关上的 DISPOSE (处理) 键清洗泄油盘。



10 Vat Clean 锅槽清洗

Display then shows “VAT EMTY”, along with “YES NO”. Press √ button when ready and display shows “CLN VAT COMPLETE”, along with “YES NO”. Press √ button and drain valve closes.

之后显示器显示“VAT EMTY (槽已清空)”以及“YES NO (是否)”。准备好以后，按√键，显示器显示“CLN VAT COMPLETE (彻底清洗锅槽)”以及“YES NO (是否)”。按√键关闭排水阀。



Vat Deep Clean (continued) 槽内深层清洁 (续)

11 Solution Added

增加清洗液

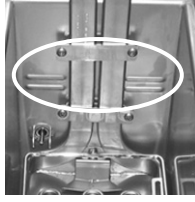
Display shows “SOLUTION ADDED?”, along with “YES NO”. Mix McD Heavy-Duty Degreaser Solution in the vat to be cleaned and fill vat to 1 in. (25 mm) above the top fill line. Then press √ button and display shows “START CLEAN” “YES NO”

显示器显示“SOLUTION ADDED? (加清洗液)”和“YES NO (是否)”。在槽中加入麦当劳高效除油剂进行清洗，溶液加至槽内最高线位以上1英寸高(25厘米)的位置。然后按√键，显示器显示“START CLEAN (开始清洁)”“YES NO (是否)”。

★ Tip 小贴士

Add water as needed during cleaning process to keep solution 1 in. (25 mm) above the top fill line.

在清洁过程中不时添加水，以便于溶液保持在最高线位以上1英寸(25厘米)位置。



12 Cleaning

清洁

Press √ button display shows “CLEANING”, along with a countdown timer. Heat regulates to 195°F (91°C) for this step for one hour.

按√键，显示器显示

“CLEANING (清洁)”，且倒计时器开始倒计时。此时将热度调至 195°F (91°C)，时间为一小时。

★ Tip 小贴士。

Press X button to stop cleaning cycle.

按 X 键，停止清洁过程。

Follow McDonald's vat cleaning procedure and at the end of the one hour, display shows “CLEAN DONE” and beeps. Display then shows “REMOVE SOLUTION FROM VAT”.

按照麦当劳锅槽清洁程序要求，每一小时过后，显示器将显示“CLEAN DONE (清洗完成)”，并发出哔哔声。之后显示器将显示“REMOVE SOLUTION FROM VAT (清除槽内溶液)”。



13 Empty Filter Drain Pan
清空泄油盘

Empty filter drain pan of internal filtering components and take the components to a sink to be cleaned. Return the empty filter drain pan and cover to the fryer.

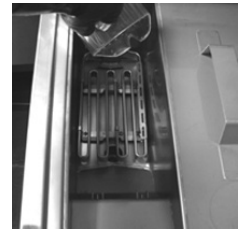
清空泄油盘里面的过滤部件，并将部件拿到水槽内清洗干净。将空的泄油盘放回去，并盖在油炸锅上。



14 Empty Vat
清空锅槽

Using a 1/2 gal. (2 liter) pitcher, remove the solution from the vat, pouring it into a heat-resistant bucket for disposal. Any remaining solution can be drained into the drain pan for disposal, in step 16 below. Display then shows "VAT EMTY" "YES NO".

用一个 1/2 加仑 (2 公升) 的水罐将槽内的溶液清除，倒入一个耐热的桶里待清洁。任何余留下来的溶液都可能会被排入泄油盘内进行清洁处理 (见下面的步骤 16)。接着，显示器将显示 "VAT EMTY (槽内已清空)" 和 "YES NO (是 否)"。



Hot Liquids/Steam 热液/蒸汽

Hot solution can cause severe burns, wear gloves and protective gear.

热液可能会造成烫伤，请操作人员请佩戴手套和防护装置。

15 Clean Vat

清洁锅槽

Once vat is empty, press √ button and display shows “SCRUB VAT COMPLETE” “YES NO”. Use brush to clean element and scour pad to clean vat, if needed.

一旦锅槽被清空，按√键，显示器将显示“SCRUB VAT COMPLETE (擦干锅槽)”和“YES NO (是否)”。需要的话，在清洗过程中可以使用刷子来清洁组件并洗涤衬垫。

★ Tip 小贴士

Use the lift tool and lift the hinged element from the vat as needed.

必要的话，可以使用起重工具将槽内的铰链组件撬起。

Equipment Alert 设备警告

告

Do not scrape the electric fryer elements, or use the scouring pad on the elements. or breading will stick and burn.

不要刮擦电热式油炸锅的元件，也不可在元件上使用擦洗纸片。否则面包屑会沾到元件上并导致着火。

Do not use steel wool, other abrasive cleaners, or cleaners/sanitizers containing chlorine, bromine, iodine, or ammonia chemicals as these will deteriorate the stainless steel material and shorten the life of the unit.

不要使用钢丝棉、其它擦洗剂、或含氯、溴、碘、氨等化学药品的清洗液或消毒剂。因为这类产品会对不锈

钢产品造成损害，并缩短其使用寿命。



16 Rinse Vat 3 Times

对锅槽进行三次冲洗

Once vat is clean, press the √ button and display shows “RINSE VAT” and the drain opens. Pour clean water into vat to rinse vat and allow rinse water to drain into drain pan. Rinse at least 3 times, but be careful not to overfill the drain pan. Display now shows “RINSE COMPLETE” “YES NO”

一旦槽内被清洗干净，按√键，显示器将显示“RINSE VAT (冲洗锅槽)”，排水装置打开。在槽内放入清水，清洗锅槽，允许冲洗水流入泄油盘内。对槽内进行至少三次的冲洗，不过在冲洗的过程中，注意不要让泄油盘中的水装得过满。显示器显示“RINSE COMPLETE (彻底冲洗)”和“YES NO (是否)”。



17 Empty Filter Drain Pan

清空泄油盘

Pull drain pan from under fryer and empty, using the 1/2 gal. (2 liter) pitcher and pouring it into a heat-resistant bucket for disposal.

从油炸锅下取出泄油盘，使用1/2加仑(2公升)的水罐将泄油盘清空，并将泄油盘放入一个耐热的桶里待清洗。



Vat Deep Clean (continued) 槽内深层清洁 (续)

18 Vat Dry

干燥锅槽

Once vat is completely rinsed, press the \checkmark button and display shows “VAT DRY” “YES NO”. Thoroughly dry the vat with a towel, and then press the \checkmark button.

一旦锅槽被完全冲洗干净，按 \checkmark 键，显示器将显示“VAT DRY (干燥锅槽)”和“YES NO (是否)”。用毛巾彻底干燥锅槽，并按下 \checkmark 键。



19 Refill Manually

手动加油

(units with bulk systems, go to step 20)

(带 BULK 系统的，直接到第 20 步)

Display shows “MANUAL FILL POT”, followed by “VAT FULL”, along with “YES NO”. Fill the vat to the lower indicator line on the rear of the vat and then press \checkmark button.

显示器显示“MANUAL FILL POT (手动加油)”，稍后显示“VAT FULL (槽内已满)”以及“YES NO (是否)”。将槽内的油加至槽背面所显示的较低的指示线，然后按下 \checkmark 按钮。

Controls return to normal operation.

控制装置恢复至正常操作状态。



20 Refill vat from bulk

从 BULK 系统给槽内加油

Press \checkmark button and drain closes and display shows “FILL POT FROM BULK”, along with “YES NO”.

按 \checkmark 键，停止排油。显示器显示“FILL POT FROM BULK (从 BULK 给槽内加油)”和“YES NO (是否)”。



21 Press and hold \checkmark button 持续按 \checkmark 键

To refill the vat, press and hold \checkmark button until cold shortening is up to the lower oil indicator in vat.

给槽加油，持续按 \checkmark 键直至冷收缩达到槽内较低的油量指示器要求。



22 Vat Full

槽内加满油

Press X button and display shows “VAT FULL”, along with “YES NO”. If vat is full, press \checkmark button and controls return to normal operation. If vat is not full, press X button, and controls return to previous step.

按 X 键，显示器显示“VAT FULL (槽内加满油)”以及“YES NO (是否)”。如果锅槽已经满了，按 \checkmark 键，控制装置返回至上一步骤。



Why 为何原因

To prevent grease build-up and to meet McDonald's cleanliness standards
防止油脂堆积，符合麦当劳的清洁标准

Time required 所需时间

5 minutes to prepare 45 minutes to complete
需 5 分钟准备 需 45 分钟完成

Time of day 固定时制

End of work day 工作日结束时
For 24-hour restaurants: Late night or early morning when volume is low
24 小时营业餐馆：夜晚或清晨，当油量较低时

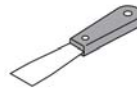
Hazard icons 警示标志

 Chemicals 化学品
  Electricity 电
  Hot Liquids/Steam 热液/蒸汽
  Hot Oil 热油
 Hot Surfaces 热壁
  Manual Handling 手工操作
  Sharp Objects/Surfaces 锋利物体/表面
 Slippery Floors 光滑地面

Tools and supplies 工具和用品



Nylon Brush
尼龙刷



Procedure 程序

1 Power switch off 关闭电源开关

Make sure the main power switch is in the OFF position.
确定主电源开关关闭



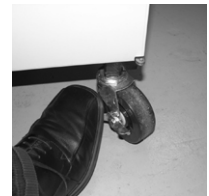
2 Remove grease trap 移开集油器

Remove grease trough and cup in hood and pour contents into oil disposal shuttle
移开集油槽和顶盖罩，将内含物倒入除油梭



3 Release casters 卸下小脚轮

Release the locks on the fryer casters.
打开油炸机小脚轮上面的锁



4 Cover fryer vats 盖上油炸锅槽

Place vat covers on all vats.
将所有锅槽都盖上锅槽盖

 Hot Oil 热油



Clean Behind Fryer 清洁油炸锅背部 (续)

5 Roll fryer from hood

将油炸锅从顶盖下拉出

Carefully roll the fryer from the hood far enough to get behind the fryer.

小心地将油炸锅从顶盖下拉出并拉至足够远的位置，以清洁油炸锅背部



Hot Oil 热油

Caution: Hot cooking oil may splash when moving the fryer.

注意：当移动油炸锅时，热油可能四处飞溅

6 Disconnect fryer power cords 断开油炸锅电源线

Disconnect the power cords by pulling on the plug, not the wire.

通过拉插头（而不是电线）来断开电源线



continued ►
续

7 Remove filters 取下过滤器

Remove grease filters and take to back sink to soak in hot McDonald's A.P.C. (HCS)

取下润滑脂过滤器，将其放入水槽内，用麦当劳的A.P.C.热剂浸泡。



8 Clean hood 清洁顶盖

Use a putty knife to carefully clear grease from the hood and behind the fryer. 用油灰刀将顶盖上和炸锅背部的油脂去除。

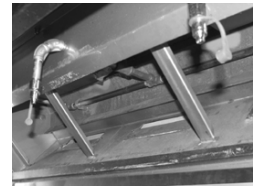


9 Cleaning Order 清洗顺序

Clean the area behind the fryer in this sequence:

- A. Accessible parts of stack
- B. Back of hood
- C. Sides of hood
- D. Grease filter recess
- E. Sheet metal around fryer

按照以下顺序清洗炸锅背部：
1. 烟囱上的可触及件
2. 顶盖背部
3. 顶盖侧面
4. 润滑脂过滤器的凹槽
5. 炸锅周边的金属薄片



10 Careful around Fusible Link 小心熔线四周

Use caution when cleaning around fusible link. Breaking it will activate fire extinguishing system.

清洗熔线四周时要小心，不要将熔线弄断了。否则将会激活灭火系统。



11 Scrub 擦洗

Use a nylon brush and hot McD A.P.C. (HCS) to clean areas behind fryer, including the floor.

用尼龙刷和麦当劳公司的A.P.C.热剂（HCS）清洗炸锅背部（包括底板）。



12 Towel dry 用毛巾擦干

Wipe all areas with a towel until clean and dry. Have manager inspect.

用毛巾擦拭所有区域，直至其干净、干燥。通知经理来检查。



Clean Behind Fryer 清洁油炸锅背部 (续)

13 Wash casters 清洗轮脚

Use nylon brush and hot McD A.P.C. (HCS) to clean casters.
用尼龙刷和麦当劳 A.P.C 热剂清洁炸锅背部所有区域 (包括底板)。



14 Clean Area 洁净区

Use a mop and McD A.P.C. (HCS) to clean area around fryer.
用一块抹布和麦当劳 A.P.C (HCS) 剂清洁炸锅四周。



15 Return fryer 复位炸锅

Reverse steps 1 - 7 to return fryer to hood and replace grease filters. Remove vat covers.

按以下所述第 1 - 7 步相反的顺序，将炸锅放回顶盖，并更换润滑脂过滤器。取下槽盖。



Caution: Hot cooking oil may splash when moving the fryer.
当心：当移动油炸锅时，热油可能四处飞溅。