

Why Cleans the vat of crumbs and filters the oil thoroughly to prolong the life of the oil

Time required 5 minutes to prepare 10 minutes per vat to complete

Time of day During low volume hours.

Hazard icons

Chemicals	Electricity	Hot Liquids/Steam	Hot Oil	Hot Surfaces
Manual Handling	Moving Parts	Sharp Objects/Surfaces	Slippery Floors	

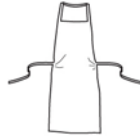
Tools and supplies



Heat-Resistance
Gloves, filtering



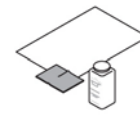
Face shield



Apron, heat-resistant



Ecolab Hi-Temp Pad Holder
& Pad



McFiltering Kit for built-in filtering
system, sample



Ecolab Hi-Temp
Detail Brush



KAY® QSR Fryer
Cleanser



KAY® QSR
Degreaser Solution



Clean, Sanitizer-soaked
towels



Bucket, soiled towels



3-Compartment Sink

Procedure

- Put on protective gear**
Use all McDonald's approved safety equipment, including apron, face shield and gloves.



Hot Oil

Hot oil can cause severe burns



- Check filter pan**
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).



Tip

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



- Press and hold FILTER button**
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.



- Press DOWN button**
Press DOWN button and display shows 2.MAINT FILTER?



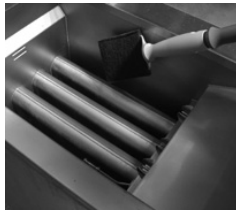
- Press ✓ button**
Press ✓ button and display shows MAN FILTER along with YES NO. Press ✓ button for YES to drop oil and display shows DRAINING. Press X for NO and controls return to normal operation.



continued ▶

Maintenance Filter & Fryer Vat Cleaning (continued)

6 Scrub inside vat
 Attach the Pad to the Hi-Temp Pad Holder and moisten with shortening. Sprinkle KAY® QSR Fryer Cleanser on the Pad. Scrub the walls, corners and bottom of the inside of the vat. Use the Hi-Temp Detail Brush to remove soil built up and debris from burner tubes, corners and bottom of vats and other hard-to-reach areas.



Equipment Alert

Be careful not to damage the sensing probes or high limit.



Chemicals

KAY® QSR Fryer Cleanser

7 Scrub complete
 Once the vat is clean and display shows SCRUB COMPLETE? press ✓ button for YES. Display shows WASH VAT? along with YES NO.



8 Washing
 Press ✓ button for YES and display shows WASHING. Oil is circulated through the vat.



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



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



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



12 Polish
 If vat is clean, press X for NO and POLISH show in display, along with YES. Press ✓ button for YES and the oil is circulated through the filter system for 5 minutes.



13 Fill vat
 Once the polish cycle is complete, FILL VAT shows in display, along with YES. Press ✓ button for YES and display shows FILLING and the vat fills with oil.



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



15 Power switch on
 Make sure the main power switch is in the ON position.



★ Tip

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.

continued ►

Maintenance Filter & Fryer Vat Cleaning (continued)

- 16 Pull-out filter drain pan**
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



This pan could be hot! Use protective cloth or heat-resistant gloves, or severe burns could result.



- 17 Remove filter drain pan cover**
Lift the pan cover from the drain pan and set aside.



- 18 Remove crumb basket**
Lift the crumb basket from the drain pan. Wipe the oil and crumbs from the crumb basket and discard. Set aside.



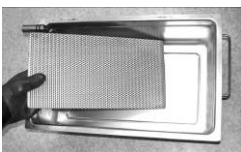
- 19 Remove filter pad retaining ring**
Remove the filter pad retaining ring and set aside.



- 20 Remove filter pad from pan**
Pull the filter pad from the pan and discard pad



- 21 Remove bottom screen**
Pull the bottom screen from pan and clean thoroughly with soap and set aside.



- 22 Clean filter drain pan cover, crumb basket, filter pad retaining ring, bottom screen and filter drain pan**

Take all of the removable parts to the 3-compartment sink to wash in Sink Detergent Solution and rinse thoroughly with hot water. Allow to air dry before reassembling.



Sink Detergent Solution



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



Tip
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.



- 24 Clean Exterior of Fryer**
Wipe down the exterior of the fryer with a clean, sanitizer-soaked towel sprayed with Degreaser Solution. Rinse with a separate clean, sanitizer-soaked towel.

