

Why	To thoroughly clean the vat by removing caramelized oil from vat	
Time required	1 hour	15 minutes to prepare & complete per vat
Time of day	After close if not 24 hour store	For 24-hour restaurants: The task can be performed one vat at a time. You will be able to serve customers with remaining vats.
Hazard icons		

Tools and supplies



Heat-Resistant Gloves, filtering



Face shield



Apron, heat-resistant



Heat-Resistant Pail



Ecolab Hi-Temp Pad Holder & Pad



Ecolab Hi-Temp Detail Brush



KAY® QSR Degreaser



Paper towels



3-Compartment Sink with Sink Detergent & Sanitizer Solution

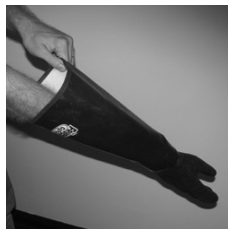


½ Gallon Stainless Steel Pitcher

Procedure

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

Hot Oil
Hot oil or water can cause severe burns.



- Cover Vats**
Cover adjoining vats to avoid accidentally contaminating oil with fryer Deep Clean solution.

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



continued ►

Vat Deep Clean (continued)

3 Perform Filter Cycle

To get the best results from the deep clean process, perform a filter cycle before proceeding to deep clean mode. To activate a filter cycle press and hold the “F” Filter button and select “Auto Filter”.



4 Enter Deep Clean Mode

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



5 Enter Code

Enter code 1, 2, 3, 4 with the number keys.



6 Scroll to Deep Clean

Press DOWN button twice and “DEEP CLEAN” shows in the displays. Press ✓ button and display shows “DEEP CLN?” along with “YES NO”.



7 Confirm Choice For:

Split Vats: Display shows “LEFT RGHT”. Press ✓ button to select left vat, or X button for the right vat. Display then shows “OIL RMVD”, along with “YES NO”



Full Vats: Press ✓ button and display shows “OIL RMVD”, along with “YES NO”

8 Confirm Oil Removal:

Empty Vat: Press ✓ button and control skips down to “Prepare Filter Pan” step #10.



Oil-Filled Vat: Press X button and display shows “IS DISPOSAL UNIT IN PLACE?” (for JIB systems) or display shows “CHK PAN” (for bulk oil systems) along with “YES NO”.



9 Disposing of Oil

. Press X button and 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 bulk oil systems can now press the DISPOSE button on the bulk oil switch to empty drain pan.



10 Empty Vat


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.



11a Prepare Filter Pan

Empty filter drain pan of internal filtering components and take the components the 3-compartment sink to wash and rinse. Wash with Sink Detergent Solution and rinse with warm water. Allow to dry. Return the empty filter drain pan and cover to the fryer.



 **Chemicals**
Sink Detergent Solution

continued ►

Vat Deep Clean (continued)

11b Prepare Solution:

For Cleaning Full Vats:

Pour 2/3 of 1 gal. (3.8L) bottle of full-strength KAY® QSR Degreaser into empty vat and fill with hot water to approximately 1" (25 mm) over the oil fill lines.



For Cleaning Split Vats:

Pour 1/3 of 1 gal. (3.8L) bottle of full-strength KAY® QSR Degreaser into empty vat and fill with hot water to approximately 1" (25 mm) over the oil fill lines.

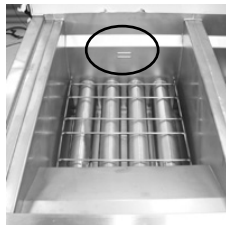


Chemicals

KAY® QSR Degreaser Solution

11c Add Cleaning Solution

Display shows "SOLUTION ADDED?" along with "YES NO". Make sure vat is filled to 1 in. (25 mm) above the top fill line. Then press √ button and display shows "START CLEAN" "YES NO"



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



Chemicals

KAY® QSR Degreaser Solution

12 Cleaning

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



Tip
Press X button to stop cleaning cycle.

Attach the Pad to the Hi-Temp Pad Holder. Frequently dip the Hi-Temp Pad Holder into the Degreaser Solution. Gently brush area above solution level to remove sol from upper portion of vat. At the end of the one hour, display shows "CLEAN DONE" and beeps. Display then shows "REMOVE SOLUTION FROM VAT".

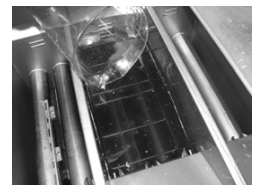


Chemicals

KAY® QSR Degreaser Solution

13 Discarding Solution

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



Hot Liquids/Steam

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



Chemicals

KAY® QSR Degreaser Solution

continued ►

Vat Deep Clean (continued)

14 Clean Vat

Once vat is empty, press √ button and display shows “SCRUB VAT COMPLETE” “YES NO”. Use the Hi-Temp Detail brush to clean burner tubes and Hi-Temp Tool Holder with Pad to clean inside the vat, walls, corners and top, if needed.

Equipment Alert

Do not use steel wool, wire brush, putty knife, 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.



15 Rinse Vat 3 Times

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”



16 Empty Filter Drain Pan

Pull drain pan from under fryer and empty, using the 1/2 gal. (2 liter) stainless steel pitcher and pouring it into a heat-resistant pail for disposal. Rinse drain pan with water and dry thoroughly.



17 Dry Vat

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



18 Reassemble Drain Pan

Place all the dry, drain pan components back into the drain pan in the correct order.

