

**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**



Gloves, filtering



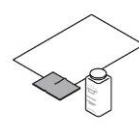
Face shield



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


**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, CHK PAN 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 (continued)

## 6 Lift elements

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

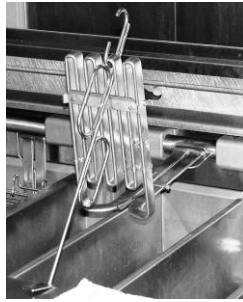


### Hot Surfaces

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

### Equipment Alert

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



## 7 Scrub inside vat

Use the Hi-Temp Pad Holder, pad, and a small amount of KAY QSR Fryer Cleanser to 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 coils, corners of vats and other hard-to-reach areas.



### Equipment Alert

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

## 8 Scrub complete

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



## 9 Washing

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



## 10 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.



## 11 Rinsing

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



## 12 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.



## 13 Polish

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



## 14 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.



## 15 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.



continued ▶

## Maintenance Filter (continued)

- 16 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.



- 17 Pull-out filter drain pan  
Open the door, depress the drain pan stop release and pull the filter drain pan assembly out, using the handle on the drain pan.



### Hot Surfaces

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



- 18 Remove filter drain pan cover  
Lift the pan cover from the drain pan.



- 19 Remove crumb basket  
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.



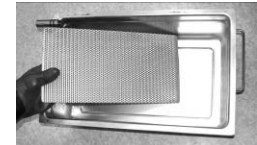
- 20 Remove filter pad retaining ring  
Remove the filter pad retaining ring and clean thoroughly with soap and water. Rinse thoroughly with hot water.



- 21 Remove filter pad from pan  
Pull the filter pad from the pan and discard pad



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



- 23 Clean filter drain pan  
Wipe the oil and crumbs from the drain pan.



- 24 Reassemble  
Reassemble in reverse order, placing the bottom screen into the filter pan first, followed by the 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.