

Prince Castle Vertical Artisan Toaster

Model DCFT-ART-MCD Series

Why	To prevent belt from accumulating excess bread/sugar particles	
Time required	2 minutes to prepare	10 minutes to complete
Time of day	Before Lunch or Early AM	For 24-hour restaurants: During Down Time

Hazard icons  Chemicals  Electricity  Hot Surfaces

Tools and supplies



Bucket, clean and sanitized towels



Bucket, soiled towels



Heat Resistant Gloves



Kay QSR Heat Activated Grill & Toaster Cleaner (HAGTC)

OR



KAY® QSR Hi-Temp Grill Cleaner

OR



Diversey McD High Temperature Grill Cleaner GR



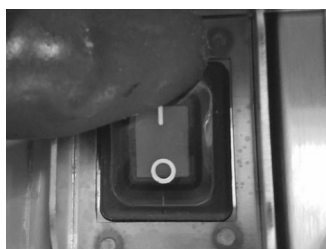
If Using Kay QSR Heat Activated Grill & Toaster Cleaner (HAGTC), Follow the below Procedure

1 Turn the Toaster On

Once the unit is at operating temperature, put on heat resistant gloves.



NOTE: Failure to wear heat-resistant gloves while performing this cleaning procedure can result in burns.



2 Remove the main release sheet from the toaster.

- Place release sheet on a clean, flat and dry surface.
- Inspect the release sheet for tears, cracks and sticking.
- Replace when necessary.

Equipment Alert

NOTE: DO NOT fold or crease release sheet or take to the 3-compartment sink to be cleaned.



3 Apply Solution

Put on Heat Resistant Gloves. Open the conveyor drawer. Ensure toaster is hot before applying Heat Activated Grill & Toaster Cleaner (HAGTC). Apply a small amount HAGTC to a clean, sanitizer-soaked grill cloth and then spread evenly across exposed section of belt to completely coat the belts. Repeat applying product until all areas of the belt are coated. Close conveyor door and let run for 5 seconds to advance the belt to new location before applying additional cleaner.



4 Spread solution onto belt.

Spread solution onto belt, going across/with the grain of the belt.

- 5 Close the conveyor door, and allow conveyor to run for 6 minutes. (Stains will begin to darken). Any smoke is completely normal



- 6 Wipe residue with a clean, sanitizer-soaked grill cloth, wiping straight across the belt until soils are removed. Open/close conveyor door for 5-second intervals until entire belt has been cleaned.



- 7 Rinse entire belt with a separate, clean sanitizer-soaked grill cloth thoroughly until all of the produce residue has been removed.



- 8 Close the conveyor door.

- 9 Repeat steps 3-8 for the other side of the belt. Reinstall the Release Sheet



10 Clean Landing Zone

Wipe out crumbs from landing zone with a clean, sanitizer-soaked towel.





If Using **KAY® QSR Hi-Temp Grill Cleaner**
OR
Diversey McD High Temperature Grill Cleaner GR

Follow the below Procedure



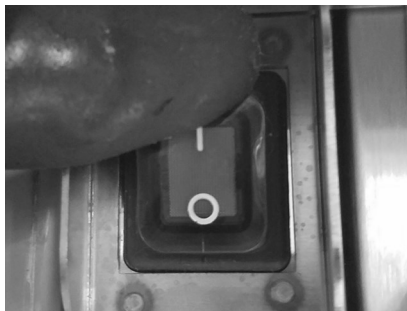
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Equipment Alert

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3 Prepare grill cleaner

- Pour one packet of Hi-Temp Grill Cleaner or McDonald's GR Grill Cleaner into an entrée base/lid or stainless steel pan.
- Be sure to discard entrée base/lid after use.



OR




4 Clean conveyor belts.

- With power on, open front conveyor door.
- Fully wring out a clean, sanitizer-soaked towel.
- Quickly dip the towel in Hi-Temp Grill Cleaner or McD High Temp. Grill Cleaner GR and use to clean the front main conveyor
- Rinse the belts with another clean, sanitizer soaked towel
- Close door, count 5 seconds to reveal unclean side of belt, open door and repeat cleaning using the sanitizer-soaked towel.
- Close door, count 5 seconds again, open door and repeat cleaning.
- Wipe down the inner panel of the conveyor access door with a clean, sanitizer-soaked towel sprayed with approved detergent solution or McDonald's DR Concentrated Disinfectant Cleaner.
- Repeat the belt cleaning process for rear belts.



 **Chemicals**

Hi-Temp Grill Cleaner or McD High Temp Grill Cleaner GR , Sanitizer solution, Detergent solution or McDonald's DR Concentrated Disinfectant Cleaner

 **Equipment Alert**

NOTE: Do not clean ANY belts while they are turning.

5 Reinstall Release Sheet

NOTE: Make sure release sheet is completely dry before installing.

NOTE: When installing release sheet, you may flip inside-out and use the other side if needed.



6 Clean Landing Zone

Wipe out crumbs from landing zone with a clean, sanitizer-soaked towel.

