

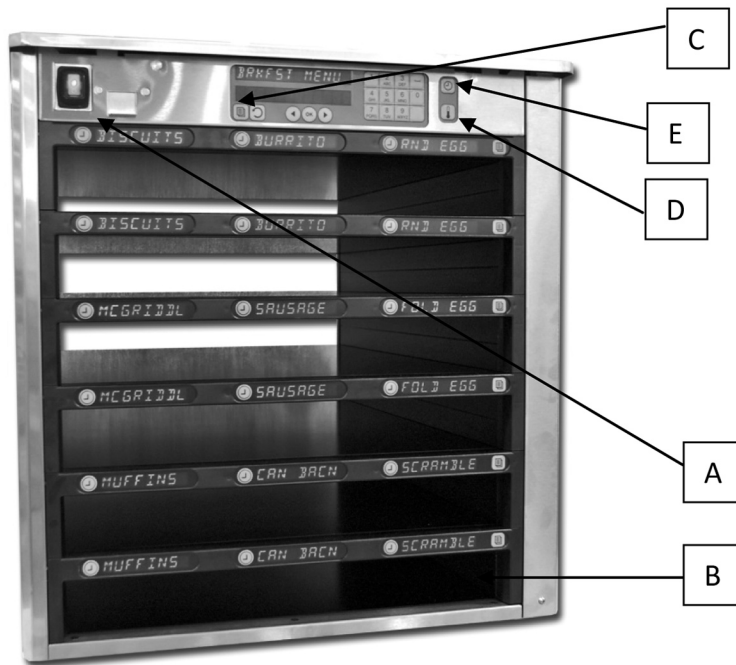
Prince Castle LLC

High Density Universal Holding Cabinet (HD UHC)

Model UHC6PT-22MCD, UHC6PT-22MCDCE

Daily maintenance tasks

PR51 D01 Clean HD UHC



McDonald's HD UHC, 6-slot

- A. Power Switch, B. Slot, C. Program Button, D. Temperature Button, E. Timer Button

△ Hazards




These icons alert you to a possible risk of personal injury.

▨ Equipment alerts

Look for this icon to find information about how to avoid damaging the equipment while doing a procedure.

★ Tips

Look for this icon to find helpful tips about how to do a procedure.

Why	To maintain effectiveness of the heater plate and to reduce the risk of cross contamination	
Time required	30 minutes to prepare	15 minutes to complete
Time of day	After Close	For 24-hour restaurants: during low-volume times
Hazard icons	 Chemicals	 Hot Surfaces
		 Sharp Objects/Surfaces

Tools and supplies



Brush, UHC and Pot Brush



Solid Sense, All Purpose Super Concentrate (APSC) Solution



Bucket, clean and sanitized towels



Bucket, soiled towels

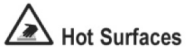


KAY, QSR Glass and Multi-Surface Cleaner (G&MSC) use solution

Procedure

1 Prepare UHC for cleaning and allow to cool.

- Set the UHC to “CLEAN MODE”
- A. Press Master Display “Program” Button.
- B. Enter “1955” then “OK”
- C. Press “Timer” Button to the left of “MODES” display.
- D. Press “Timer” Button to the left of “CLEAN” display.
- E. Press “OK” Button



Do not attempt to clean a hot UHC.


2 Remove plastic trays.

Take the trays to 3-compartment sink



3 Wash trays at the 3-compartment sink in APSC solution.


Rinse trays in clean water. Sanitize and allow to dry.

-  Chemicals
- Sanitizer solution, McD APSC



4 Remove debris from cabinet with UHC brush.

Use a tray to catch debris and discard into trash can.

-  **Equipment Alert**
- Do not use scratch pads, scrapers, or other brushes. They can damage the surface.



Clean HD UHC (continued)

- 5 Fill a clean bucket with hot APSC solution from the dispenser at the 3-compartment sink.**

Soak a clean, sanitizer-soaked towel in the solution.



Chemicals

Sanitizer solution, McD
APSC



- 6 Wring excess moisture out of the towel and wrap the towel around the UHC brush.**



Equipment Alert

Failure to wring solution out of the towel can result in damage of UHC.



Chemicals

Sanitizer solution, McD
APSC



- 7 Use the towel-wrapped UHC brush to wipe the shelves clean.**

Clean the top, bottom and corners of each shelf to prevent grease build-up.



Equipment Alert

Do not use scratch pads, scrapers, or other brushed. They can damage surface.



- 8 Wring excess moisture out of a clean, sanitizer-soaked towel and use to wipe the exterior of the UHC clean.**

Discard the soiled towel in the soiled towel bucket.



Chemicals

Sanitizer solution, McD
APSC



- 9 Spray a clean, sanitizer-soaked towel with G&MSC solution and use to wipe the exterior of the UHC clean.**
Discard the used towel in the soiled towel bucket.



Chemicals

Sanitizer solution, McD
APSC and G&MSC



- 10 Press Master Display “Program” to return to normal UHC operation.**

