# Frymaster Heated Landing Zone (HLZ)

Models HLZ18, HLZ22

Daily maintenance tasks
PR 10 D1 Clean HLZ

Monthly maintenance tasks
PR 10 M1 Clean filter screen

Semi-annual maintenance tasks PR 10 S1 Calibrate HLZ Model HLZ



A. Heater plate calibration socket, B. Air heater calibration socket, C. Controller, D. Heater plate

## **△** 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.

## 

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

Why To maintain effectiveness of the heating unit

Time required 30 minutes to prepare 3 minutes to complete

Time of day After close For 24-hour restaurants: during low-volumes times

Hazard icons Chemicals Electricity Hot Liquids/Steam Hot Surfaces ASharp Objects/Surfaces

### Tools and supplies



Brush, pot, nylon



McD All Purpose Super Concentrate (APSC) solution



Bucket, clean and sanitized towels



Bucket, soiled towels

3

#### **Procedure**

Turn off HLZ and allow to cool. Allow 30 minutes for the HLZ to cool.



Do not clean a hot HLZ.

Clean heated surfaces. Clean all heated surfaces with a clean, sanitized towel soaked in McD APSC solution. Use a nylon pot brush for stubborn stains or soil.



Chemicals Sanitizer solution, McD APSC

**Equipment Alert** Do not use McD Sanitizer, no-scratch pads, scrapers, or other brushes. They can damage the surface.

Clean other surfaces. Clean the stainless steel surfaces with a fresh clean, sanitized towel soaked in

McD APSC solution.



Why To maintain hot air flow

5 minutes to complete Time required 30 minutes to prepare

Time of day After close For 24-hour restaurants: during low-volume times

Tools and supplies

Hazard icons



Brush, nylon, pot



McD All Purpose Super Concentrate (APSC) solution



Bucket, clean and sanitized towels

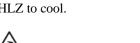


Chemicals Electricity A Hot Surfaces Manual Handling A Sharp Objects/Surfaces

Bucket, soiled towels

#### **Procedure**

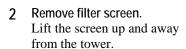
Turn off HLZ and allow to cool. Allow 30 minutes for the HLZ to cool.

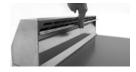






Do not attempt to remove the filter screen from a hot HLZ.





Clean filter screen. Clean the screen with a clean, sanitized towel soaked with McD APSC solution. Use a nylon pot brush for stubborn stains or soil.



Chemicals Sanitizer solution, McD APSC

Wipe filter screen with clean, sanitized towel.

> Wipe the filter screen with a fresh clean, sanitized towel.



Reinstall filter screen. Slip the wire guides on the bottom of the screen into the slots on the tower.



To ensure correct holding temperature and accuracy of computer controls Why

Time required 20 minutes to prepare 10 minutes to complete

Time of day During low-volume times For 24-hour restaurants: During low-volume times

Hazard icons Hot Surfaces

#### Tools and supplies



Pyrometer with dual male connectors

#### **Procedure**

Make sure HLZ is clean and at proper operating temperature. Make sure the HLZ is clean and has been turned on for at least 20 minutes. The display should read "REdY".

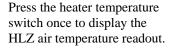


Plug pyrometer connector into "AIR" receptacle on HLZ.





- Read and compare air temperatures.
  - Wait 3 minutes for the pyrometer readout to stabilize.



Compare the two temperature readings. If the two temperatures are more than 15°F (9°C) apart, contact your Factory-Authorized Service Center.

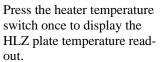




Plug pyrometer connector into "PLATE" receptacle on HLZ.



- Read and compare plate temperatures.
  - Wait 3 minutes for the pyrometer readout to stabilize.



Compare the two temperature readings. If the two temperatures are more than 10°F (5°C) apart, contact your Factory-Authorized Service Center.

