

# OPERATOR'S MANUAL

## UNIVERSAL HOLDING CABINET (UHC)

2 and 4-Slot Models

MANUFACTURED BY  
**Frymaster®**  
P.O. BOX 51000  
SHREVEPORT, LOUISIANA  
71135-1000  
PHONE 1-318-865-1711  
1-800-24 FRYER



Universal Holding Cabinet	1-1
Power Up	2-1
Operational Overview	3-1
Operator Mode	4-1
Timer Operation	5-1
Cook More Prompts	6-1
Switching Between Breakfast, Lunch, Clean Mode and Slot Off	7-1
Slot Temperature Display	8-1
Temperature Alarms	9-1
Product Selection	10-1
Program Mode	10-1
Page Selection	10-2
Meal Selection	10-3
Exiting Program Mode	10-5
Example of Production Selection Change	10-6
Entering and Editing Product Information	11-1
Entering Password	11-1
Entering Product Name	11-1
Entering Product Holding Time	11-3
Enter Meal Usage	11-4
Display Adjustments	12-1
Change Display Time	12-1
Change Display Intensity	12-1
Change F° to C°	12-1
Troubleshooting Guide	13-1
<b>Appendices</b>	14-1
<b>Appendix A:</b> Food Item Default Settings	14-1
<b>Appendix B:</b> Cleaning and Preventive Maintenance	14-2
<b>Appendix C:</b> SOC for Universal Holding Cabinet	14-5
<b>Appendix D:</b> Production Charts	14-5
<b>Appendix E:</b> Quick Reference Guide	14-6
<b>Appendix F:</b> Typical Setups/Stacked Arrangements	14-7

Frymaster L.L.C., 8700 Line Avenue 71106, 5489 Campus Drive 71129  
P.O. Box 51000, Shreveport, Louisiana 71135-1000  
PHONE 318-865-1711 FAX 318-219-7135

PRINTED IN THE UNITED STATES

SERVICE HOTLINE 1-800-24-FRYER

819-5537 10/00

\*8195537\*

# 1 Universal Holding Cabinet

The Frymaster Universal Holding Cabinet (UHC) developed and manufactured exclusively for McDonald's, is a short-term holding device to extend the freshness of a wide variety of cooked products. The UHC meets all McDonald's standards for safety, efficiency, and cleanliness.

## 1.1 Warranty Statement

- A. Frymaster L.L.C. makes the following limited warranties to the original purchaser only for this equipment and replacement parts:

### 1.1.1 Warranty Provisions – Universal Holding Cabinet

- A. Frymaster L.L.C. warrants all components against defects in material and workmanship for a period of two years.
- B. All parts, with the exception of fuses, are warranted for two years after installation date of cabinet
- C. If any parts, except fuses, become defective during the first year after installation date, Welbilt will also pay straight-time labor costs to replace the part, plus up to 100 miles/160 km of travel (50 miles/80 km each way).

### 1.1.2 Parts Return

- A. All defective in-warranty parts must be returned to a Frymaster Authorized Factory Service Center within 60 days for credit. After 60 days, no credit will be allowed.

### 1.2.3 Warranty Exclusions

- This warranty does not cover equipment which has been damaged due to misuse, abuse, alteration, or accident such as:
- Improper or unauthorized repair;
- Failure to follow proper installation instructions and/or scheduled maintenance procedures as prescribed in your MRC cards;
- Improper maintenance;
- Damage in shipment;
- Abnormal use;
- Removal, alteration, or obliteration of the rating plate;

This warranty also does not cover:

- Transportation or travel over 100 miles/160 km (50 miles/80 km each way), or travel time over two hours;
- Overtime or holiday charges;
- Consequential damages (the cost of repairing or replacing other property that is damaged), loss of time, profits, use or any other incidental damages of any kind.

There are no implied warranties or merchantability or fitness for any particular use of purpose.

For international warranty, the above procedures apply, except that the customer is responsible for freight and duty charges.

***PARTS ORDERING AND SERVICE INFORMATION***

Parts orders may be placed directly with your local Frymaster Factory Authorized Service Center (FASC)/Distributor. A list of Frymaster FASC/Distributors was included with the cabinet when shipped from the factory. If you do not have access to this list, please contact the Frymaster Service Department at 1-800-24-FRYER or 1-318-865-1711.

**Please note that orders for wire/plastic trays, stacking kits, carts and casters should be placed with your local Kitchen Equipment Supplier (KES). Frymaster does not supply these accessory items.**

To speed up your order, the following information is required:

Model Number \_\_\_\_\_  
Serial Number \_\_\_\_\_  
Voltage \_\_\_\_\_  
Item Part Number \_\_\_\_\_  
Quantity Needed \_\_\_\_\_

Service may be obtained by contacting your local Frymaster Authorized Service Center/Distributor. Service information may be obtained by calling the Frymaster Service Department. The following information will be needed in order to assist you quickly and efficiently:

Model Number \_\_\_\_\_  
Serial Number \_\_\_\_\_  
Nature of the  
Problem \_\_\_\_\_

Also any other information which may be helpful in solving your service problem.

**RETAIN AND STORE THIS MANUAL IN A SAFE PLACE FOR FUTURE USE.**

## 1.2 Product Trays

There are 3 product tray sizes. See Appendices A and C for specific product volumes and recommended holding sizes and times. Use the tray that is designed for the specific product described below:

- A. **1/3-size plastic tray** – Holds meat and egg products that are grilled (hamburger patties, bacon, eggs, sausage, etc.) There are two important procedures to remember when storing grilled products:
  - The product should not be drained when picked up from the grill.
  - The product is stacked when placed in the proper tray. 10-1 and sausage patties can be stacked up to six high. Eggs (except scrambled), grilled chicken and 4-1 patties can be stacked up to three high.
  
- B. **1/2-size wire tray** – holds fried products (McNuggets, McChicken, Filet-O-Fish, etc.) Remember this important procedure when storing fried products:
  - Fried products are to be placed on the wire rack. The rack should be placed on a crumb tray. No tray liners are required for these trays.
  
- C. **Full-size plastic tray** – holds baked products (biscuits, muffins, etc.) Follow these procedures for baked products:
  - After the biscuits have been removed from the biscuit oven, remove the wrapper and open the cardboard box.
  - Put a tray liner in the tray and slide the biscuits onto the liner. The biscuit trays can hold up to 30 frozen biscuits, 20 scratch biscuits or 20 muffins.

### Important Operational Tips

When placing a tray into the cabinet, make sure the slot line on the tray handle lines up with the edge of the slot.

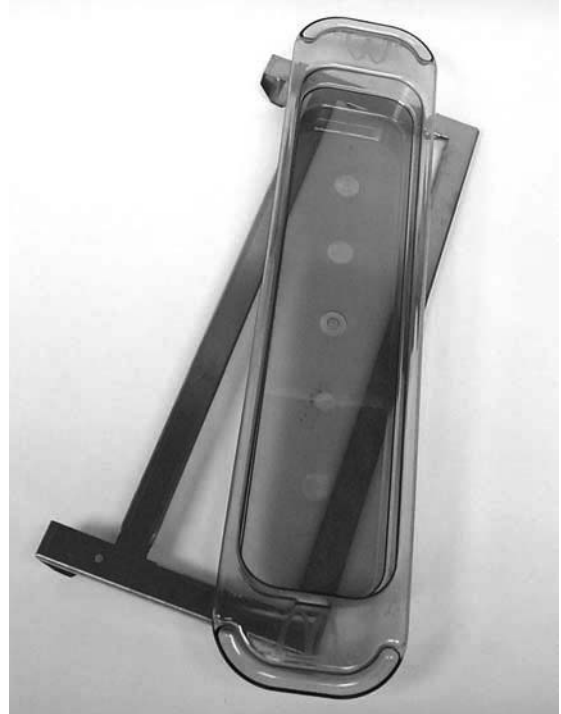
Discard cracked or damaged trays.

When removing portions from a tray, slide the tray only as far as needed, then quickly return the tray to the slot line.

### 1.3 Install Grill Clip

The grill clip is shipped in the accessory package and is designed to hold the 1/3-size grill tray. It attaches to the grill to make transfer from the grill to the UHC faster and safer.

- Position the front of the grill clip under the lip of the grill.
- Lower the back of the clip until the grooves rest over the grill bar. The grill clip should firmly seat on the front of the grill. If the clip doesn't fit snugly, simply loosen the four nuts under the clip and slide it in or out as needed to tighten against the bar. Tighten the nuts after the clip is properly adjusted.



The grill clip attaches to the grill and holds grilled product in a UHC tray, making transfer to the holding cabinet easier.

### 1.4 Installation of 4" Legs

#### CAUTION

**Use caution when handling the cabinet or tilting the unit to/from the floor to install the legs. Maneuvering the cabinet should be accomplished by at least two people.**

- A. Carefully place the Universal Holding Cabinet on its right side (direction is determined with you facing the front of the unit), exposing the base of the cabinet.
- B. Mount the leg pads to the bottom of the base using the 16- $\frac{1}{4}$ "-20 x  $\frac{1}{2}$ " long screws and lockwashers provided.
- C. Screw the leg into the mounted leg pad until fully tight.
- D. Carefully turn the UHC upright until the unit stands on its legs. Perform Step 2, *Power Up*.

**IF THE UHC IS INSTALLED WITH THE COUNTERTOP OPTION, ENSURE THE AREA WHERE THE UHC BASE AND COUNTERTOP MEET IS PROPERLY SEALED WITH A FOOD GRADE TYPE SEALANT.**

## 2 Power Up

**ALL ELECTRICALLY OPERATED APPLIANCES MUST BE ELECTRICALLY GROUNDED IN ACCORDANCE WITH LOCAL CODES, OR IN THE ABSENCE OF LOCAL CODES, WITH NATIONAL ELECTRIC CODE, ANSI/NFPA NO. 70-1990.**

### A. Power Requirements:

- Voltage – 208/240 VAC
- 2620 Watts @ 208V – 3420 Watts @ 240V
- Frequency – 50/60 Hertz
- Single Phase
- 20 amp Service

**THIS APPLIANCE IS EQUIPPED WITH A THREE-PRONG GROUNDING PLUG FOR YOUR PROTECTION AGAINST SHOCK HAZARD AND MUST BE PPLUGGED INTO A PROPERLY GROUNDED THREE-PRONG RECEPTACLE. DO NOT CUT OR REMOVE THE GROUNDING PRONG FROM THIS PLUG.**

### B. Plug the Universal Holding Cabinet into the power source.

C. Place the power switch in the ON position. All control displays will illuminate green approximately 2 seconds after the power switch is activated.

D. Monitor the temperature of the slots. The time it takes the slot(s) to heat from ambient (room) temperature to a 155°F (68°C) setpoint should be approximately 15 minutes. It should take approximately 25 minutes to reach a 200°F (93°C) setpoint. If setpoint is not consistently achieved within these limits, call your local Factory Authorized Service Center for repair.

### 3 Operational Overview

The Universal Holding Cabinet (UHC) has either four slots that can hold up to three trays of product per slot or two slots, which hold up to three trays. Each slot has a controller that indicates the holding time and product selection for each tray position.

#### Universal Holding Cabinet (UHC)

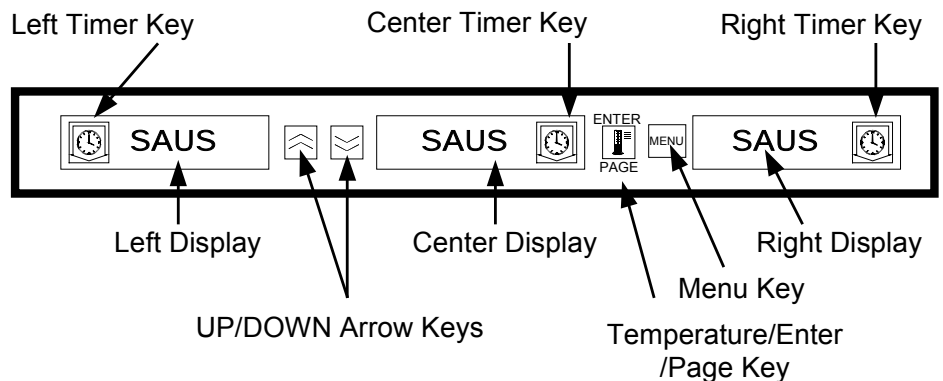
The operator enters information into the controller via the display and keypad shown below. Each product selection has a temperature setpoint and product holding time. All product timers run independently. *The slot temperature is controlled by the temperature setpoint of the leftmost product entry in each slot as viewed from the front of the cabinet. Product selections that have a holding temperature different than the leftmost product selection will not be available for entry into that slot's configuration.*

Most UHC's have a front and rear display for each slot. All operator mode selections can be made from either display. Program changes can only be made from the front display. A **Special Point of Distribution (SPOD)** cabinet has only a front controller for each slot.

#### UHC Controller (Front Display and Keypad)

**Timer keys** (Left, Center, and Right) start and stop the timer associated with each tray position. The timer keys also turn off audible alarms.

**Displays** (Left, Center, and Right) show product selection and holding time for each tray position. The displays also provide programming information in program mode.

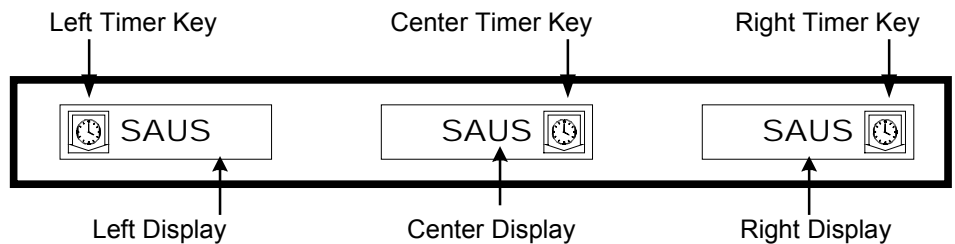


**MENU key** is used to select meal transitions (breakfast to lunch), Clean Mode operation and to turn individual slots on or off. The MENU key also provides access to program mode.

**TEMPERATURE/ENTER/PAGE key** has three functions. 1) Display slot temperature information; 2) Enter operational changes; and 3) Select Page parameters in program mode.

**Up and Down ARROW keys** are used to increase/decrease variables or change selections.

#### UHC Controller (Rear Display and Keypad, Traditional UHC Only)



## 4 Operator Mode

**Operator Mode** is the normal operating mode of the controller when all slots are at the proper temperature and no alarm conditions exist. Product information and holding time is displayed.

### 4.1 Display of Product Information

In Operator Mode the slot display indicates the following:

1. **The product selection for a tray location.**
2. **The holding time remaining (in minutes) for active timers.**

An active timer alternately displays the product selection and the time remaining. Inactive timers display only product selection.

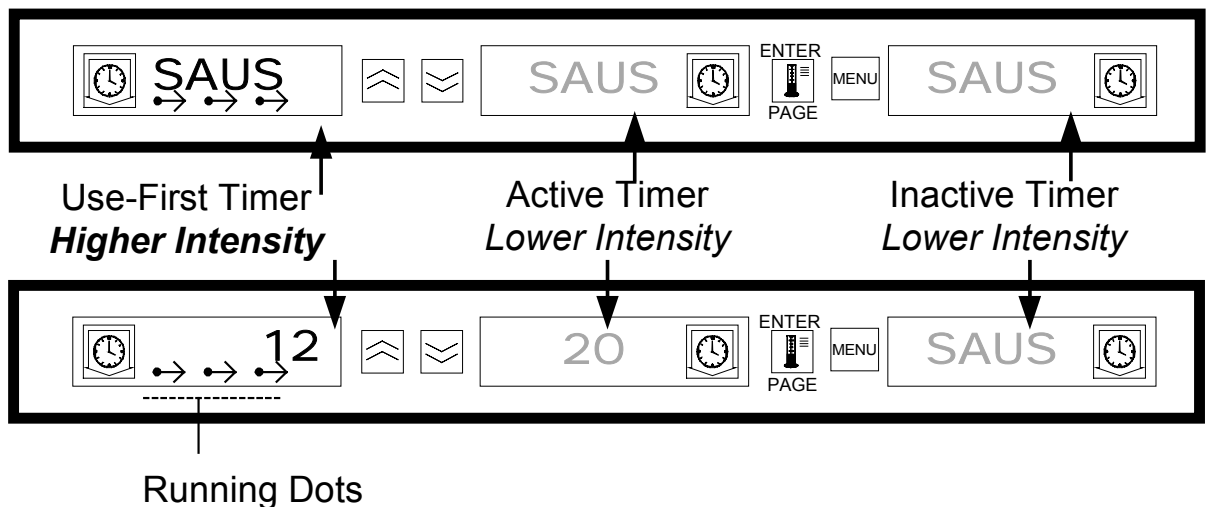
### 4.2 Product Information and the Use First Display

The Operator Mode indicates product selection and holding time status by changing the display intensity.

The “Use First Display” indicates the product with the least amount of holding time remaining. There are two levels of display intensity used to indicate product status.

1. **Brighter level of display intensity and running dots** indicate the “use first” product selection.
2. **Lower level of display intensity** indicates:
  - a. An active timer that is not the product selection with the least holding time remaining.
  - b. An inactive timer where only the product selection is displayed.

### Timer Status Indicators

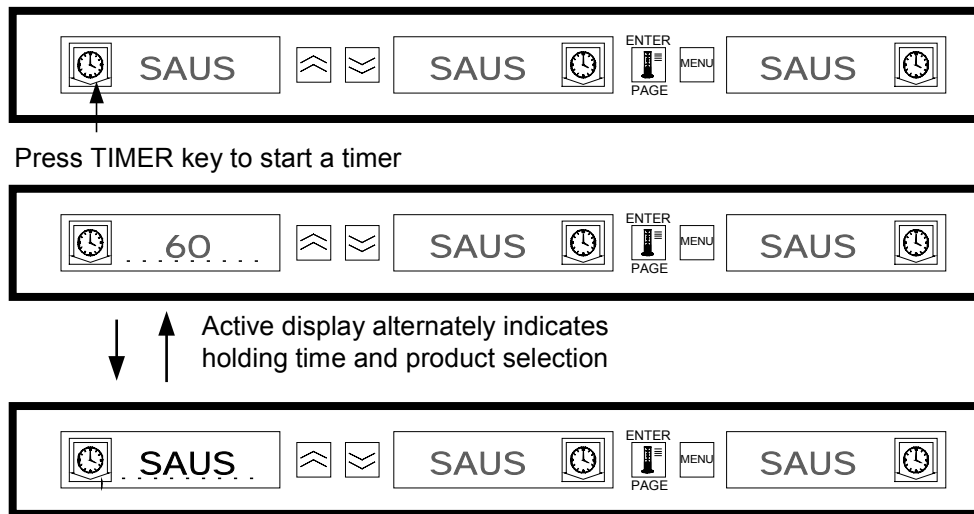




## 5 Timer Operation

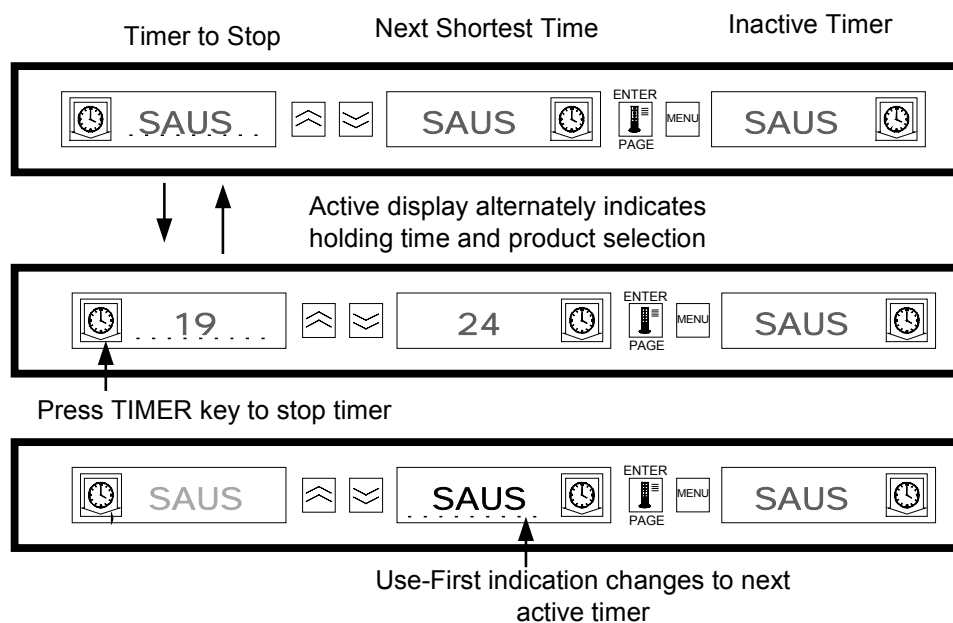
### 5.1 Starting A Timer

Press the **Timer** key above the **tray position** to start a timer. The timer will time down from a preset value and alternately display product selection and the holding time remaining. If more than one tray of a product selection is timing, the location of the product with the least remaining holding time is indicated by the *Use First* display status.



### 5.2 Stopping A Timer

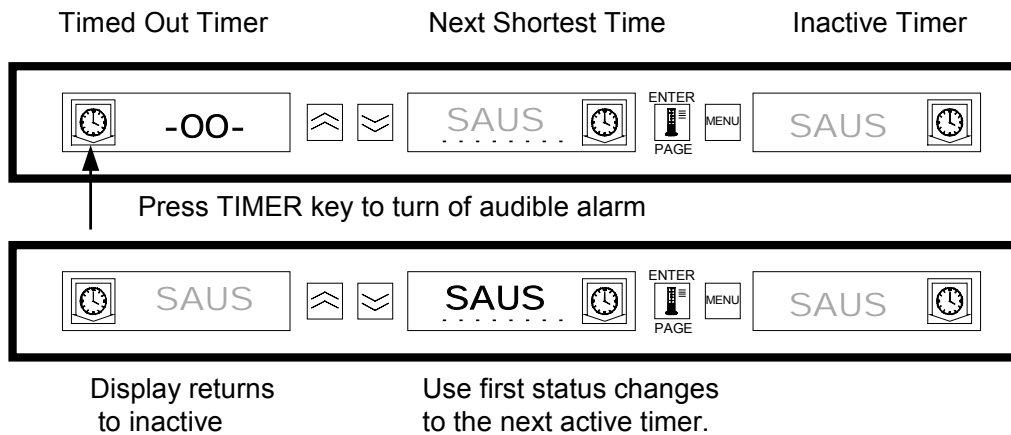
Press the **Timer** key above the **slot position** to turn off an active timer. The timer stops timing and the display changes to the inactive timer status. If more than one tray of a product selection is timing, use first indication changes to next active timer.



### 5.3 Timing Out

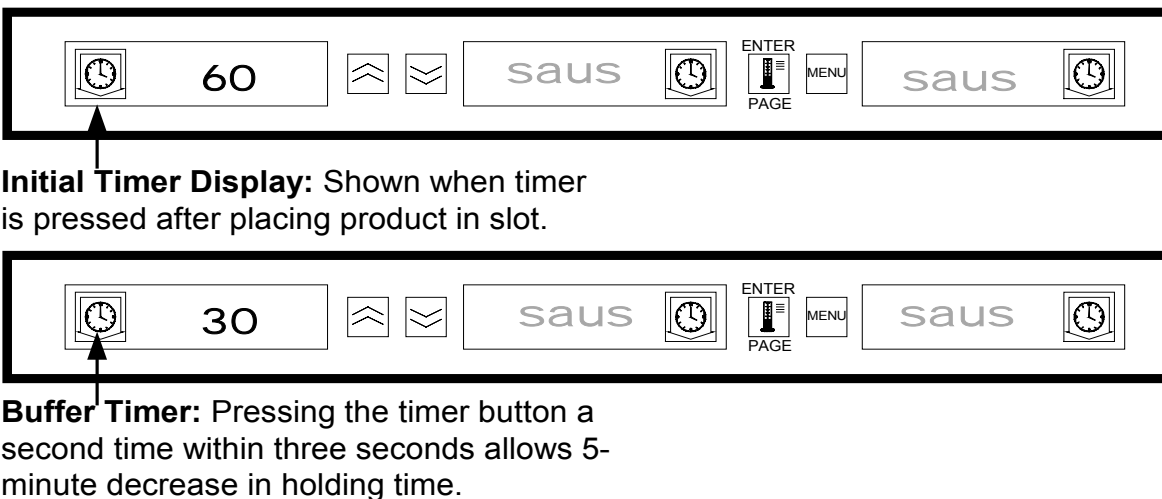
**Time out indication alerts the operator that the product holding time has expired.** When the holding time remaining reaches zero an audible alarm sounds and the display indicates -OO-. All other active displays in the cabinet will switch to the lowest intensity level until the audible alarm is turned off.

**Press the Timer key of the timed-out timer to clear the timer and turn off the audible alarm.** If other timers in the cabinet have timed out, the audible alarm will remain on until all timers are cleared. When all timers are cleared, active timers return to normal status. *Use First* status is switched to the next timer with the least holding time remaining.



### 5.4 Buffer Timer

This feature allows an operator to adjust the holding time for a specified product by pressing the timer key. This means product can be transferred from a remote holding cabinet and the remaining hold time entered into another UHC. Time adjustments are in 5-minute increments.



## **5.4 Buffer Timer (cont.)**

When the "Use First" tray of a product is placed in the cabinet, the product timer is activated by pressing the corresponding timer key. The display immediately indicates the maximum holding time for the product and changes to Display Intensity three (brightest). If the timer key is pressed within 3 seconds of activating the timer, the product holding time will decrease by 5 minutes for each key press. If no timer key press occurs within 3 seconds, the display then alternately displays the remaining holding time and product mnemonic.

The Timer Display Time (TIMR TIME) and Product Display Time (PROD TIME) values determine how long (in seconds) that each message is displayed. Default settings for these values are 5 seconds and 1 second respectively.

To decrease the preset time, the holding time for each product, press the timer key and the displayed time will decrease in 5-minute increments each time the key is pressed. The timer key must be pressed within 3 seconds. If you wait longer than three seconds, the timer will reset. Preset times are the established holding times for each product. The Buffer Timer Feature is extremely useful when transferring product from another holding cabinet.

## 6 Cook More Prompts

The Cook More Prompts feature provides the operator with visual and audible notification that the last tray of a specific food product will be expiring soon and it is time to cook more. This feature is programmable, in one-minute increments, at the restaurant level.



When the holding time of a product equals a preset "cook more" time, an audible alarm sounds for 3 seconds and the display will alternately display: the remaining holding time / product mnemonic / COOK MORE.

- No acknowledgment of the audible alarm is required. It occurs only to get the attention of the operator.



### Cook More:

After accessing the Cook More feature, use the UP and DOWN arrow keys to change the cook more time.

### To change the COOK more time:

- Press and hold the MENU key for 5 seconds
- Press the PAGE key to scroll to View Page
- Press MENU key to scroll to the Security Lock
- Press the Up and Down arrow keys to enter the manager security code 247
- Press the PAGE key to scroll to the Cook Page
- Press the MENU key to scroll to the Product Selection
- Press the Up and Down arrow keys to change the product cook more time
- Press and hold the MENU key for 5 seconds to return to normal operation

## 7 Switching Between Breakfast, Lunch, Clean Mode and Slot On/Off

Pressing the **MENU** key scrolls the following information for each slot.

1. **The inactive meal product selection (breakfast or lunch).**
2. **Clean Mode.**
3. **Slot On/Off status.**

Pressing the **MENU** key again returns the display to Operator Mode.

### 7.1 Selecting Breakfast and Lunch

To establish the breakfast and/or lunch menu, determine the type and number of product tray(s) to use. The following is the established configuration of trays and products:

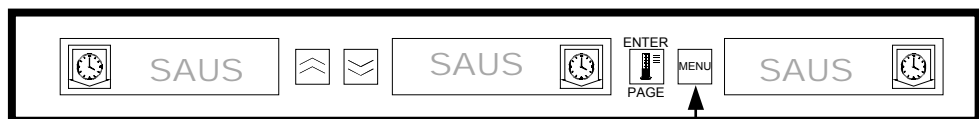
**1/3-size plastic tray** – holds meat and egg products that are grilled (hamburger patties, bacon, eggs, sausage, etc.). Each slot can hold up to three trays of this type.

**1/2 size plastic tray with wire insert** – holds breaded fried products (McNuggets, McChicken, Filet-O-Fish, etc.). Each slot can hold up to two trays of this type.

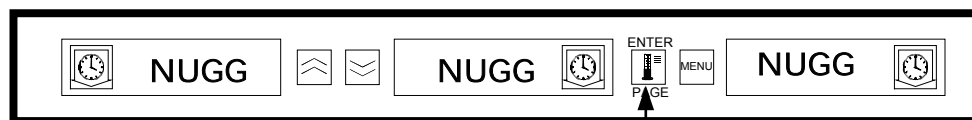
**Full-size plastic tray** – holds baked products (biscuits, muffins, etc.). Each slot can hold one tray of this type.

To change the product selection of a slot from Breakfast to Lunch, press the **MENU** key to display the lunch product selections. Press the **ENTER** key to activate the meal selection. If the **ENTER** key is not pressed within 5 seconds, the product selection will return to the Breakfast meal selection.

### Changing Meal Selection



Press MENU key to display inactive meal selection



Press ENTER key to enter meal selection and return to normal display mode.



**NOTE:** Active timers will not change to the new meal selection until the timer(s) are stopped or timed out and reset. Active timer(s) are stopped by pressing the timer key. The default menu at start up is for breakfast items.

## 7.1 Selecting Breakfast and Lunch (cont.)

**NOTE:** Active timers will not change to the new meal selection until the timer(s) are stopped or timed out and reset. Active timer(s) are stopped by pressing the timer key. The Breakfast menu is the default at power up.

If the product selection for the meal has a holding temperature different than the current meal, a high or low temperature-alarm message displays to alert the operator that the holding temperature is being changed. To turn off the audible alarm press any **Timer Key**. The display alternately indicates the product selection and the alarm message until the slot temperature is within the preset limits. The alarm message automatically resets when the slot temperature is within the preset limits.

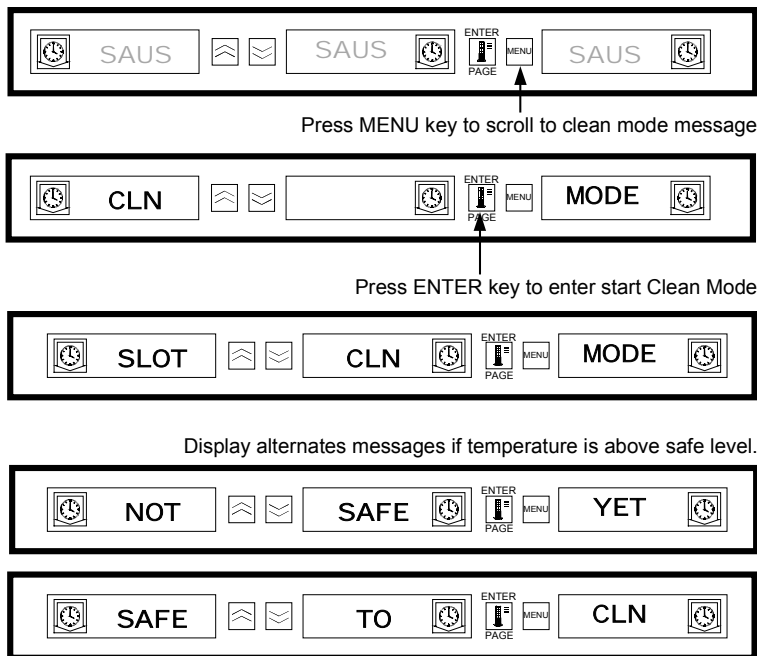
To change the product selection of a slot from Lunch to Breakfast, press the **MENU** key to display the Breakfast product selections. Press the **ENTER** key to activate the meal selection. If the **ENTER** key is not pressed within 5 seconds the product selection will return to the Lunch meal selection.

## 7.2 Clean Mode

Clean Mode changes the temperature setpoint of all slots in the cabinet to 125°F (52°C).

### Starting Clean Mode

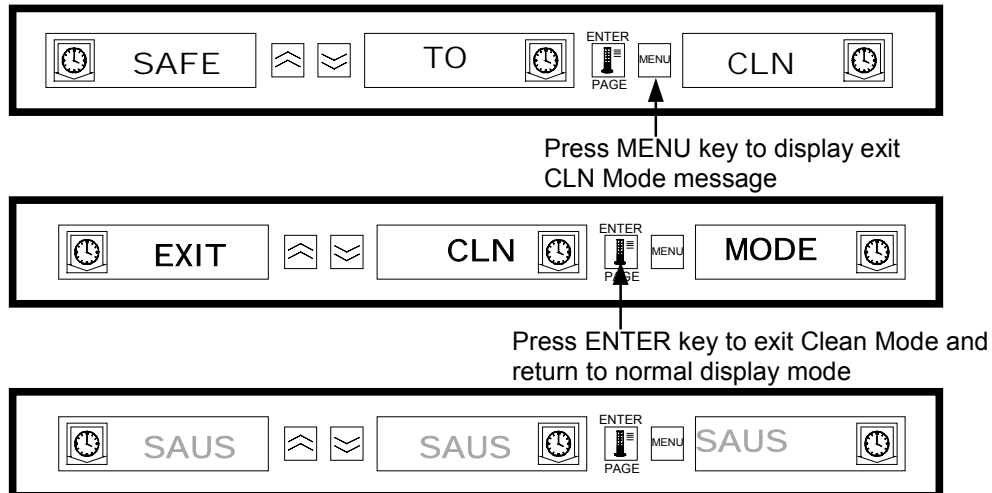
To start the Clean Mode press the **MENU** key to scroll to the Clean Mode message CLN MODE. Press the **ENTER** key to activate the Clean Mode. All slots in the cabinet will change to Clean Mode. If the **ENTER** key is not pressed within 5 seconds, the product selection will return to the previous meal selection. If the slot temperature is above 125°F (52°C), the display will alternately indicate SLOT CLN MODE and NOT SAFE YET. The display will indicate SAFE TO CLN when the slot temperature is 125°F (52°C).



To exit Clean Mode, press the MENU key to display the Clean Mode message. Press ENTER to exit the Clean Mode and return to normal operation. The slot will alternately display SLOT TEMP LOW and the product selection until the temperature is within normal operating limits. If the ENTER key is not pressed within 5 seconds, the slot will return to the Clean Mode.

## Exit Clean Mode

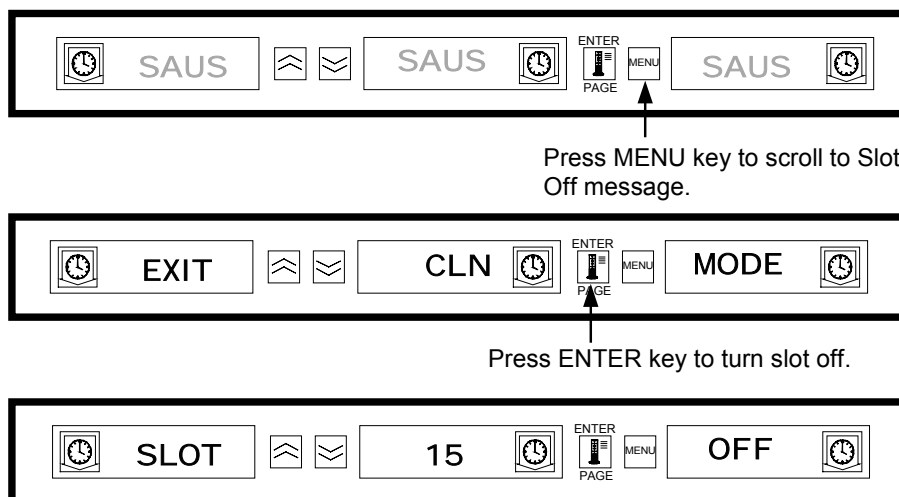
To exit Clean Mode press the **MENU** Key to display the Clean Mode message. Press **ENTER** to exit the Clean Mode and return to normal operation. The Slot will alternately display SLOT TEMP LOW and the product selection until the temperature is within normal operating limits. If the **ENTER** key is not pressed within 5 seconds the slot will return to the Clean Mode.



## 7.3 Slot On/Off

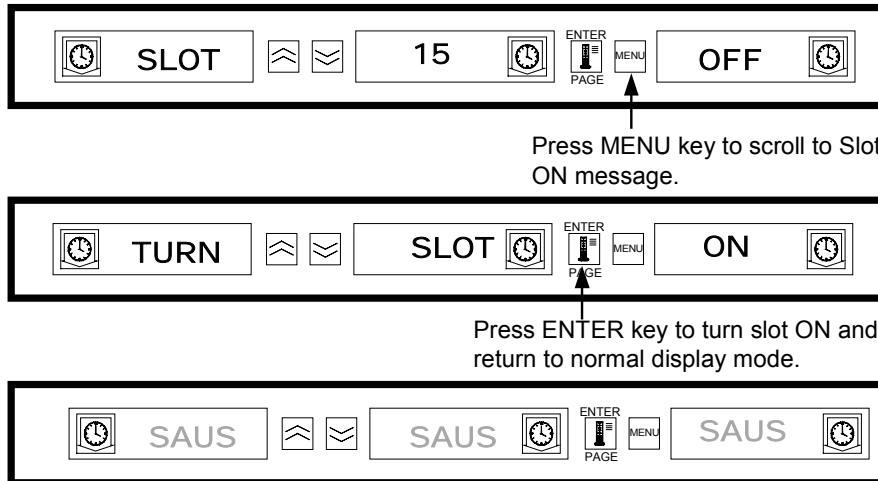
To turn a slot off, press the **MENU** key to scroll to the slot off message **TURN SLOT OFF**. Press the **ENTER** key to enter the selection. The display will read **SLOT IS OFF**. If the **ENTER** key is not pressed within 5 seconds, the product selection returns to the Operator Mode.

### Turning Slot Off



## Turning Slot On

To turn a slot on, press the **MENU** key to scroll to the slot on message (TURN SLOT ON). Press the **ENTER** key to enter the selection and return to the Operator Mode. The slot alternately displays SLOT TEMP LOW and the product selection until the temperature is within normal operating limits. If the **ENTER** key is not pressed within 5 seconds the slot returns to the SLOT OFF status.





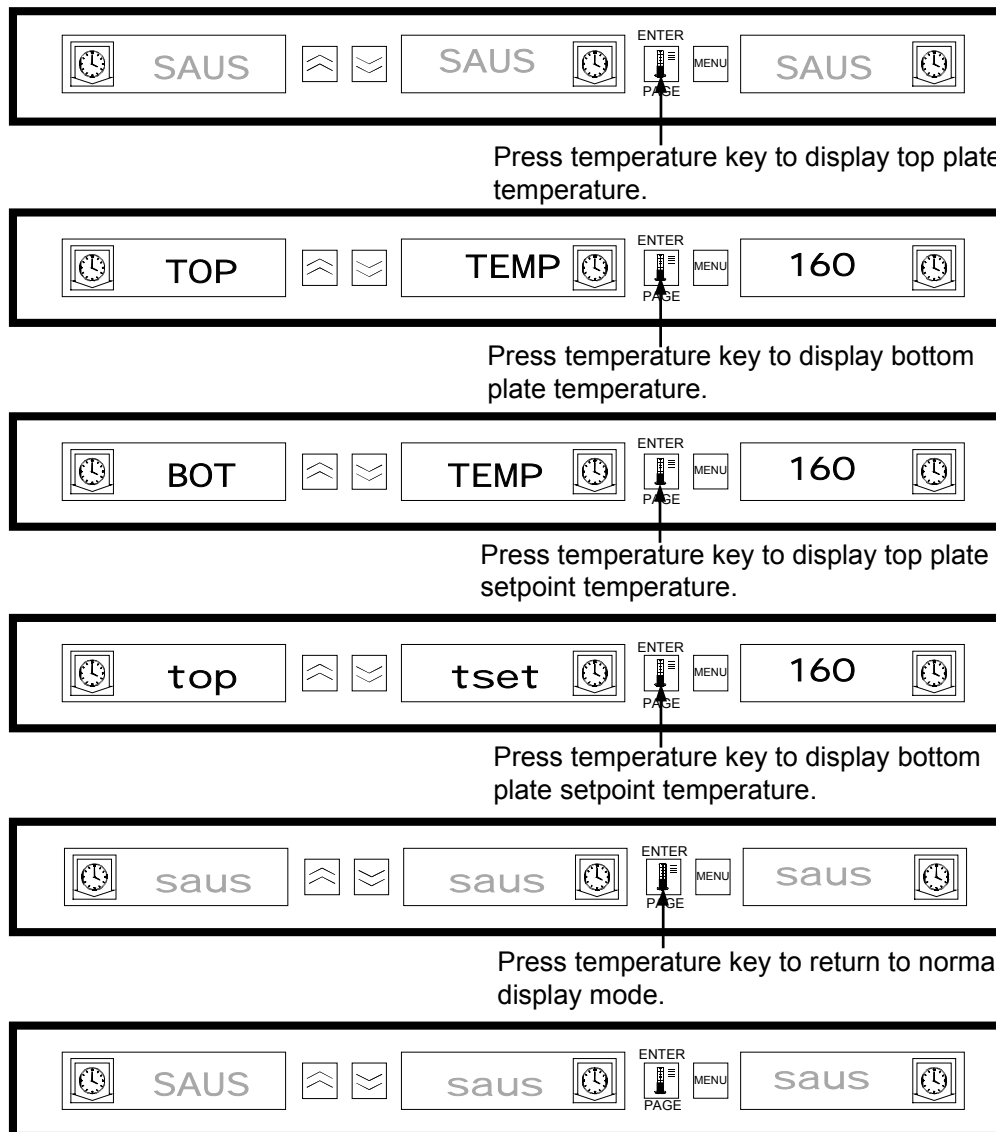
## 8 Displaying Slot Temperature Information (Temperature Key)

Pressing the **Temperature/ENTER/PAGE** key scrolls the following temperature information for each slot.

1. Top plate temperature
2. Bottom plate temperature
3. Top plate setpoint
4. Bottom plate setpoint

Pressing the ENTER key again will return the display to Operator Mode. The display will automatically return to Operator Mode if no key is pressed for 5 seconds.

### Shelf Temperature Display



## 9 Temperature Alarms

There are five temperature alarm functions:

1. **High Temperature Alarm**
2. **Low Temperature Alarm**
3. **FDA Alarm**
4. **Sensor Alarm**
5. **Rise Time Alarm**

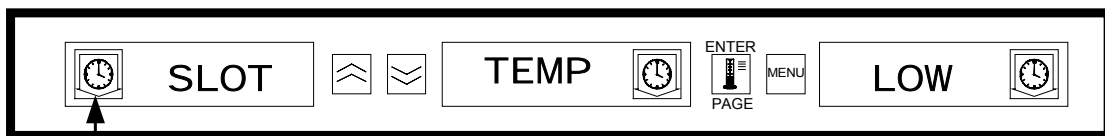
If alarm conditions occur an audible alarm will sound and the displays will alternately display the product selection and alarm message. Timers cannot be started when a slot is in alarm condition.

### 9.1 High and Low Temperature Alarm

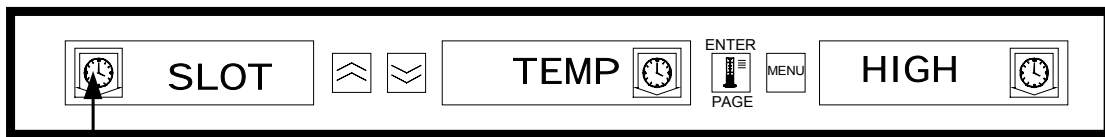
If the slot temperature is above or below the preset limits for product selection, the controller will enter the High or Low alarm condition. The audible alarm will sound and the alarm message will read either SLOT TEMP HIGH or SLOT TEMP LOW.

To turn off the audible alarm, press any **Timer** key. The displays will alternately display the product selection and the alarm message until the slot temperature is within the preset limits. The alarm message will be displayed until the slot temperature is within the preset limits.

#### Alarm Display Messages



Press any TIMER key to turn off the audible alarm.



Press any TIMER key to turn off the audible alarm.

**NOTE:** The low temperature audible alarm is inhibited at power-up. The SLOT TEMP LOW message will be displayed until the slot temperature is within the preset limits.

## 9.2 Food and Drug Administration (FDA) Alarm

The FDA Alarm indicates the slot temperature is below the preset limit to hold the product. The audible alarm will sound and the alarm message will read TEMP UNDR FDA. Active timers are automatically reset.

To turn off the audible alarm, press any **Timer** key. The alarm message will remain until the slot temperature is within the preset limits. If no keys are pressed the audible alarm and alarm message will remain. **A Timer Key must be pressed to clear a FDA Alarm.**

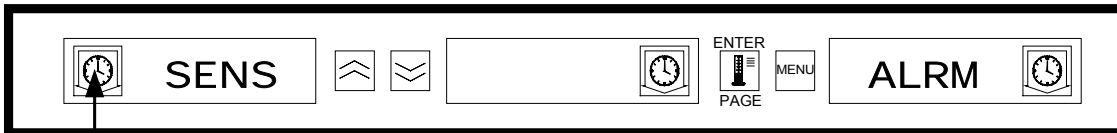


Press any TIMER key to turn off the audible alarm.

## 9.3 Sensor Range Alarm

The Sensor Fail alarm indicates a sensor temperature value above or below the operating limit 90°F (32°C) to 250°F (121°C) of the slot. The alarm message is SENS ALRM.

To turn off the audible alarm, press any **Timer** key. The alarm message will be displayed until the slot temperature is within the operating limits. Power to the slot's heaters will be turned off until the sensor is repaired. **Service will be required to correct a sensor alarm.**



Press any TIMER key to turn off the audible alarm.

## 9.4 Rise Time Alarm

The Rise Time Alarm indicates that the slot temperature failed to reach operating temperature within the preset time limits of the system at power up.

To turn off the audible alarm, press any **Timer** key. **Service will be required to correct a Rise Time Alarm.**



Press any TIMER key to turn off the audible alarm and clear alarm message.

## **9.5 Additional Out of Tolerance Displays**

### **9.5.1 HHHH**

HHHH is the display indicates a sensor error. Service will be required to correct this condition.

### **9.5.2 LLLL**

LLLL in the display indicates either a sensor error or a slot that is below 50°F (10°C). Allow the slot to operate for 30 minutes. If the LLLL remains, service will be required.

## 10 Product Selection For Each Slot

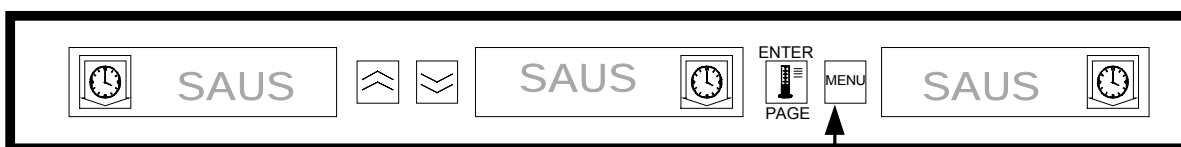
### 10.1 Program Mode

The following is the correct locations to program the slot controls based on the configuration of trays and products:

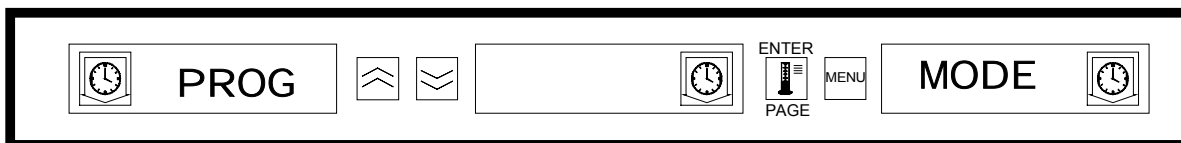
- **1/3-size plastic tray** – Since each slot can accommodate 3 trays, all displays can be programmed for a product. Remember, the temperature parameters established by the left display product will be in effect for the entire slot, but the timing and product settings can be different for each display within a slot.
- **1/2-size plastic tray with wire insert** – Since each slot can only accommodate two trays, the left and right displays will be used for controlling/monitoring the products. The center display should be voided by selecting NONE; the left and right displays should be active with selected product. Again, the temperature parameters established by the left display product will be in effect for the right display but the timing and product settings can be different for each display within a slot.
- **Full-size plastic tray** – Since each slot can accommodate one tray, the center display will be used to establish product parameters. The center display establishes the product parameter for the slot. The left and right displays should be voided by choosing NONE with only the center display active with the selected product.

Program Mode is used to select the products for each slot location. All selections are accomplished through simple PAGE and MENU selections. Each slot position has a page of configuration menus. The top slot in the cabinet is Slot 1. The **PAGE** key is used to select slots 1 – 4. The **MENU** key selects the configuration menu items (meal and tray location). The **Up/Down** arrow keys are used to select the available product selections for each meal. To enter the program mode, press and hold the MENU key for at least 5 seconds. The display will indicate the PROG MODE message.

#### To Enter Program Mode



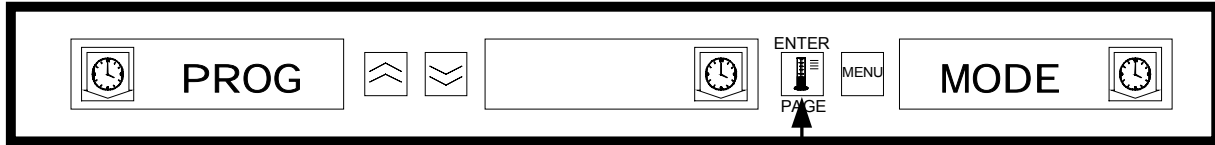
Press and hold the MENU key for at least 5 seconds to enter Program mode



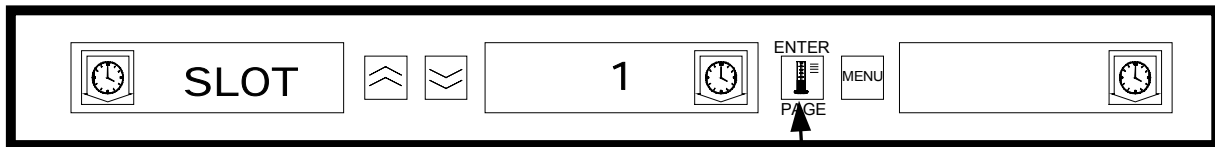
## 10.2 Page Selection

Each slot contains product selections for each meal (Breakfast or Lunch). To select the page press the **PAGE** key to scroll to the desired slot 1 – 4.

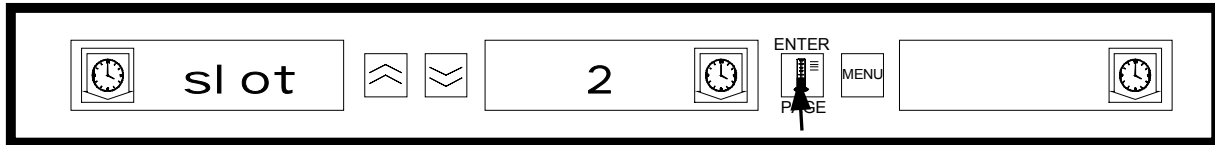
**To Select the Slot Page:**



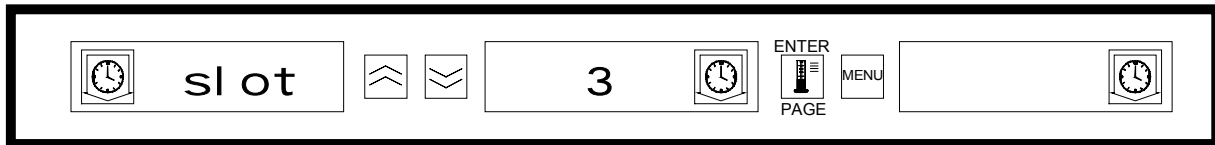
Press the PAGE key to scroll to slot page selections.



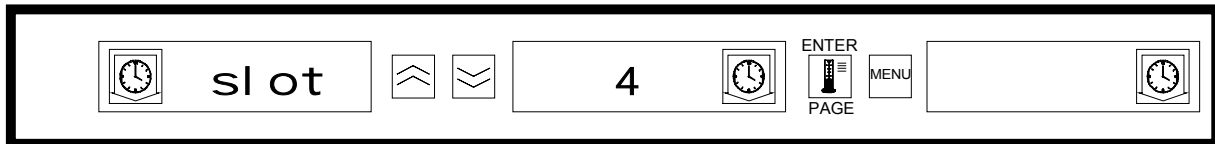
Press the PAGE key to scroll slot page selections.



Press the PAGE key to scroll slot page selections.



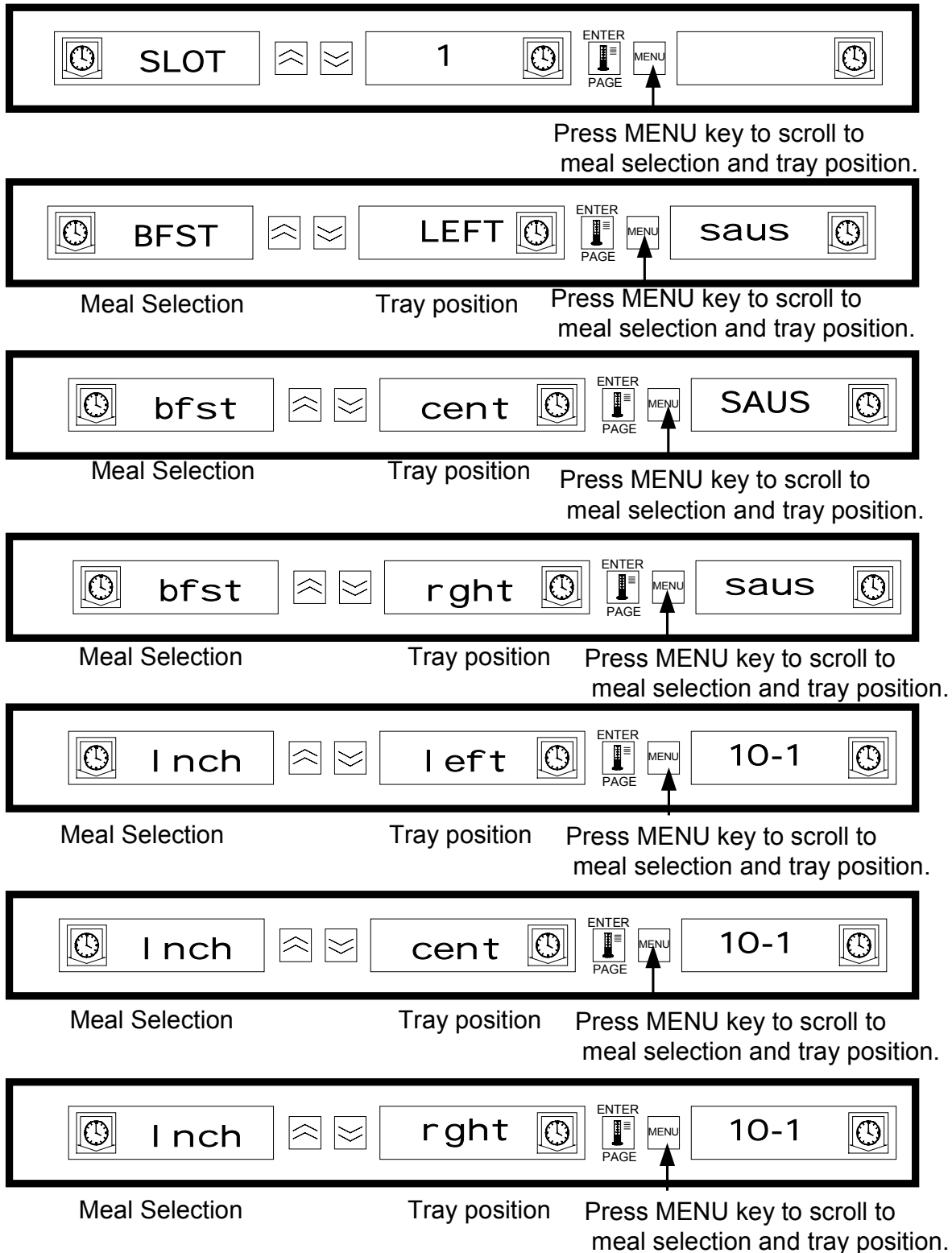
Press the PAGE key to scroll slot page selections.



### 10.3 Meal Selection and Tray Position

Pressing the **MENU** key scrolls the meal and tray position in the left and center displays. The current product selection is indicated in the right display.

**To Select the Meal and Tray Position:**



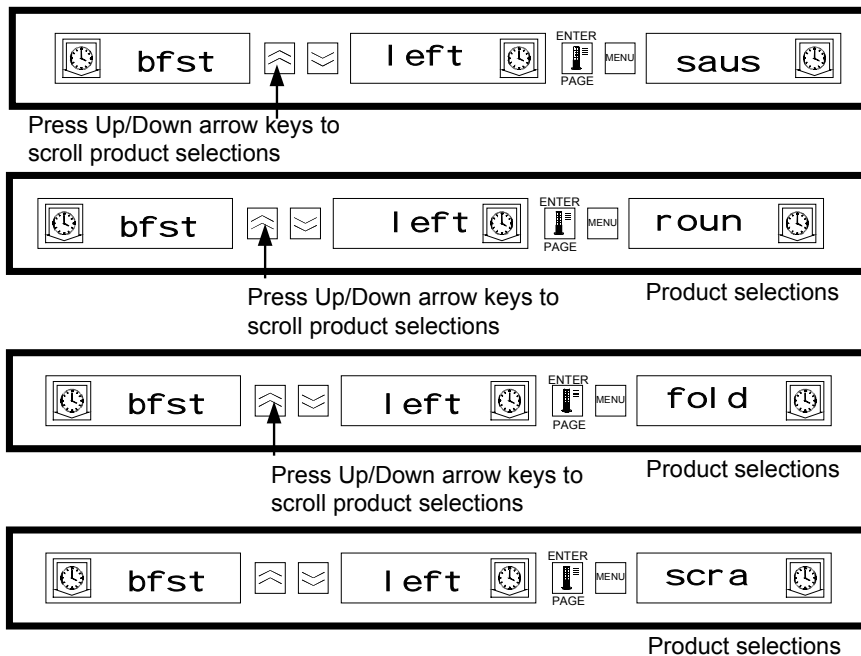
## 10.4 Product Selection

The **Up/Down** arrow keys are used to scroll the available product selections for each meal and tray position.

**The product selected for the left tray position of each meal determines the holding temperature for the slot. Only products that have holding temperatures within 5°F (3°C) of the left most product selection will be displayed for selection in the center and right tray position.**

If the left most product selection is changed, and the left product is now a different temperature, the center and right positions must be re-entered. If the product selection for an active timer is changed, the timer is automatically reset.

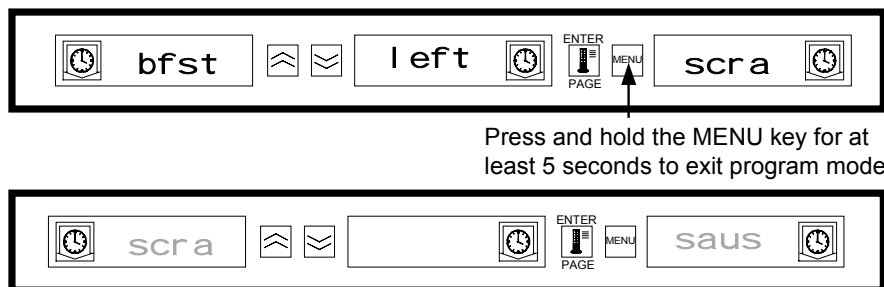
### To Enter a Product Selection:



## 10.5 Exiting Program Mode

To return to operating mode press and hold the **MENU** key for 5-8 seconds. The controller will automatically exit the program mode if no entries occur for 5 seconds.

### To Exit Program Mode:



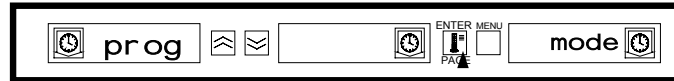


## 10.6 Product Selection Change (Example)

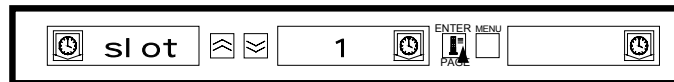
This example changes the lunch product selection in the left position of slot three from 10-1 to NUGG. Because the holding temperature for NUGG is different than 10-1, the center and right product selections will be cleared. Only items with holding temperatures within 5°F (3°C) of the left product selection can be entered for the center and right position.



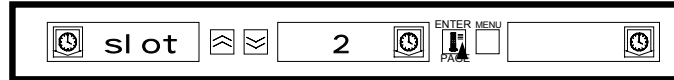
Press and hold the MENU key for at least 5 seconds to enter Program mode.



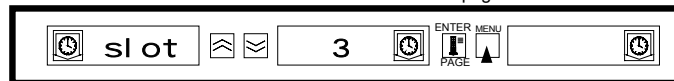
Press the PAGE key to scroll the slot selections.



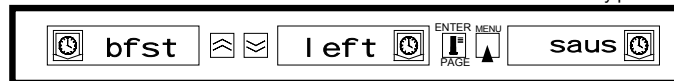
Press the PAGE key to scroll the slot selections.



Press the PAGE key to scroll the slot page selections.



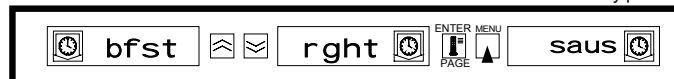
Press the MENU key to scroll meal selection and tray position.



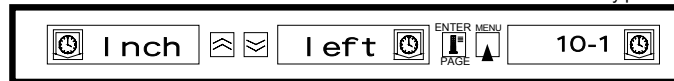
Meal Selection Tray Position Press the MENU key to scroll meal selection and tray position.



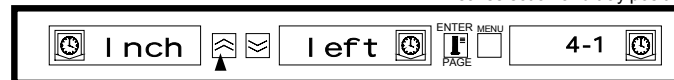
Meal Selection Tray Position Press the MENU key to scroll meal selection and tray position.



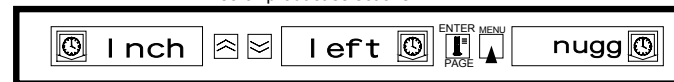
Meal Selection Tray Position Press the MENU key to scroll meal selection and tray position.



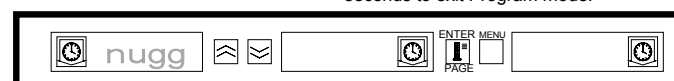
Meal Selection Tray Position Press the MENU key to scroll meal selection and tray position.



Press Up/Down arrow keys to scroll product selections



Press and hold the MENU key for at least 5 seconds to exit Program mode.



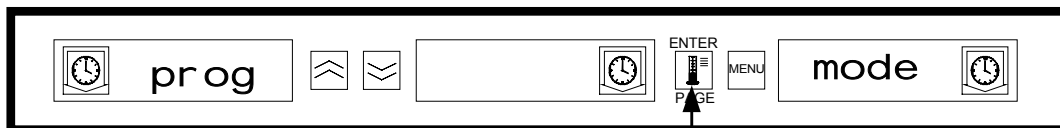
## 11 Entering and Editing Product Information

Changing or entering new product selections, holding times and temperature settings are password-protected functions. To enter the password, press and hold the MENU key for five seconds and enter Program Mode. Press the Page key to scroll to View PAGE. Press the MENU key to select the Security Lock (SECR LOCK).

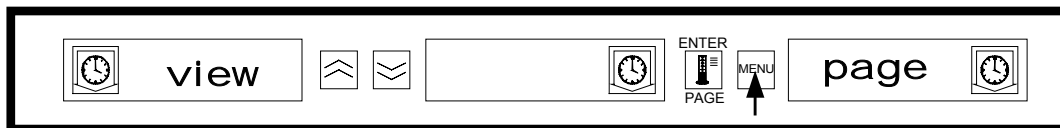
### 11. 1 Entering password



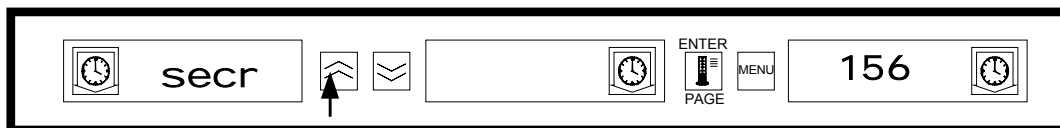
Press and hold MENU key for 5 seconds to enter Program Mode



Press PAGE key to scroll to the VIEW page



Press MENU key to scroll to the VIEW page



Press Up/Down arrow keys to enter password.



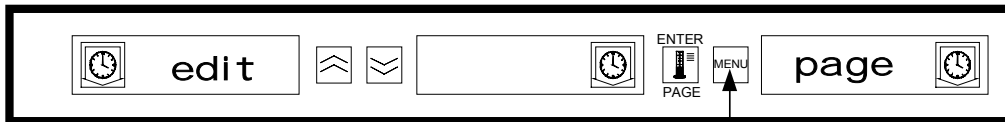
\*Security code 247 is the manager-level password.

## 11.2 Entering a Product Name

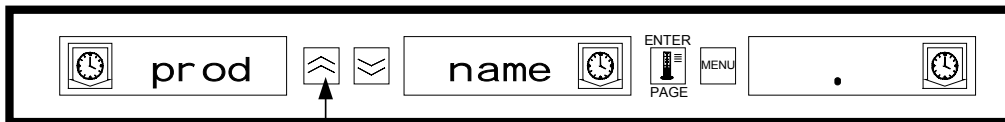
A new product entry requires entry of the product name, holding time, holding temperature, meal selection and cook more time. The following example enters a new product (named XXY) with a holding time of 25 minutes, holding temperature of 180°F (82°C) and cook more time of five minutes.



Press PAGE key to scroll to the Edit Page

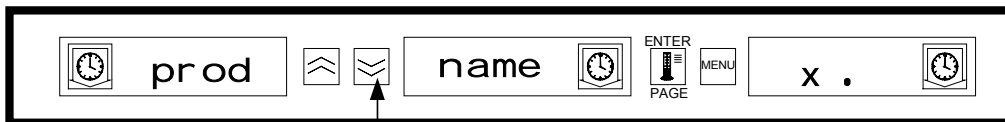


Press MENU key to scroll to an unused product space.

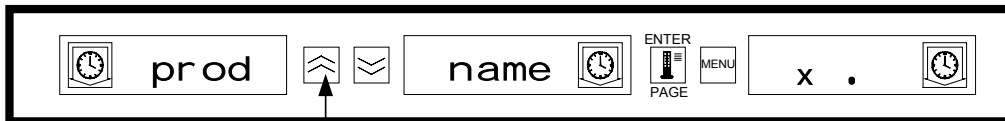


Press Up arrow key to scroll to the letter X.

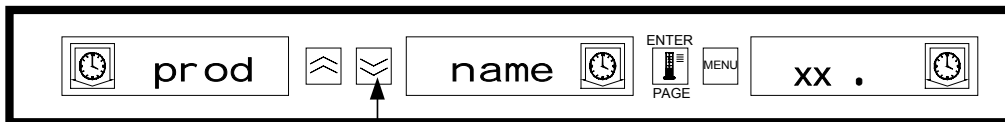
Note: The decimal point indicates which display segment is being entered.



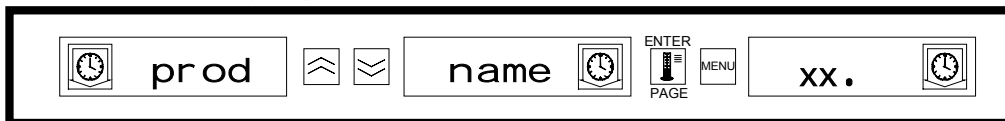
Press Down arrow key to scroll to next display segment.



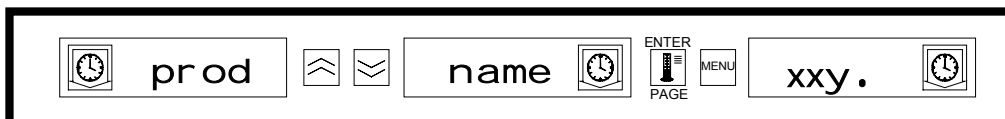
Press Up arrow key to scroll to the letter X.



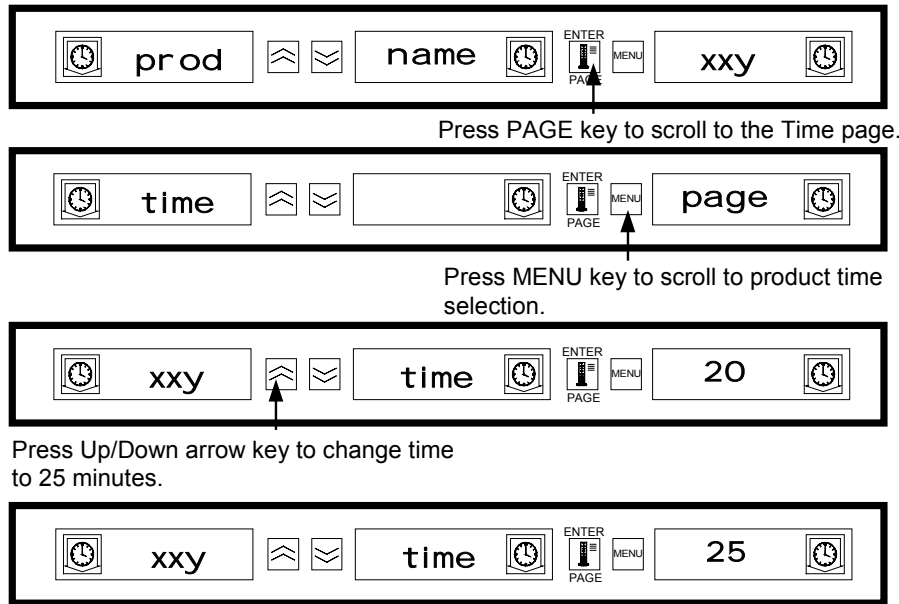
Press Down arrow key to scroll to next display segment.



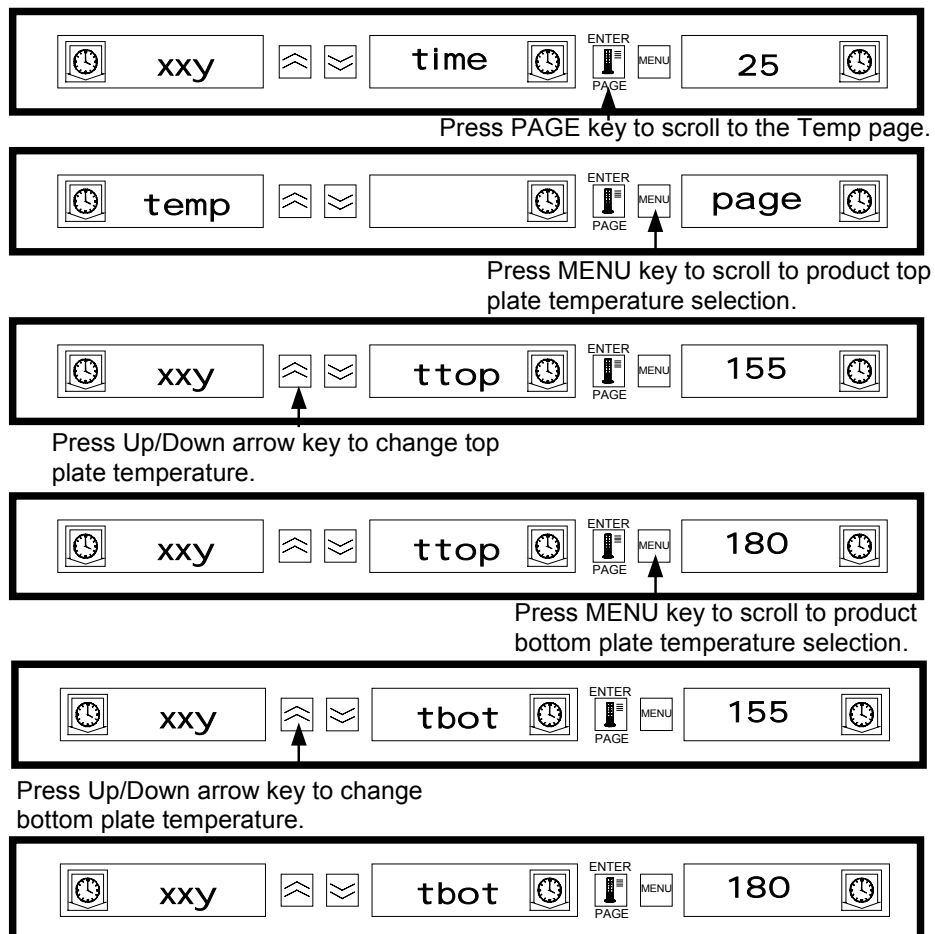
Press Up arrow key to scroll to the letter Y.



### 11.3 Entering Product Holding Time

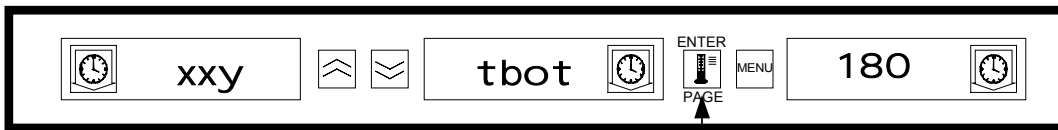


### 11.4 Entering Product Holding Temperature

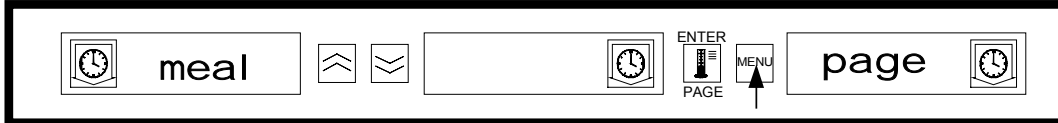


**THIS PAGE INTENTIONALLY LEFT BLANK.**

## 11.5 Enter Meal Usage



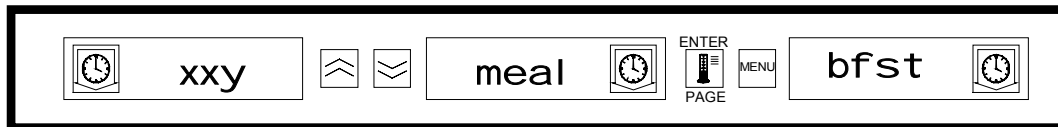
Press PAGE key to scroll to the Meal page.



Press MENU key to scroll to product meal selection.



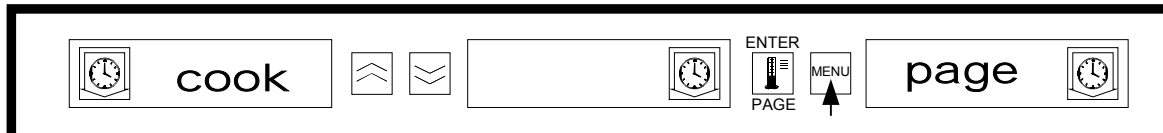
Press Up/Down arrow key to select BFST.



## 11.6 Enter Cook Time



Press PAGE key to scroll to the Cook Page.



Press MENU key to scroll to the cook product selection.



Press Up/Down arrow keys to center desired cook warning time.



Press and hold MENU key for 5 seconds to exit Program Mode, return to normal operation.