![Frymaster logo] **FRYMASTER**®

Your Growth Is Our Goal

UHCTHD Touch Holding Cabinet

Original Instructions
Installation, Operation and Maintenance Manual

This manual is updated as new information and models are released. Visit our website for the latest manual.

⚠ CAUTION
READ THE INSTRUCTIONS BEFORE USING THE CABINET.

Keep these instructions for future reference.

WELBILT®

Safety Notices

⚠ Warning

Read this manual thoroughly before operating, installing or performing maintenance on the equipment. Failure to follow instructions in this manual can cause property damage, injury or death.

⚠ Caution

Use caution when lifting the UHCTHD. The unit weighs 195.6 pounds (88.7 Kg). Three to four people, using standard safe lifting practices, will be necessary to handle the cabinets.

⚠ Caution

DO NOT operate the UHCTHD unless it has been properly installed and checked.

⚠ Warning ⚠

Use Caution when setting up, operating, or cleaning the UHCTHD to avoid contact with heated surfaces.

⚠ Caution

The UHCTHD is not suitable for outdoor use. When operating this unit, it must be placed on a horizontal surface.

NOTICE

IF, DURING THE WARRANTY PERIOD, THE CUSTOMER USES A PART FOR THIS FRYMASTER FOOD SERVICE EQUIPMENT OTHER THAN AN UNMODIFIED NEW OR RECYCLED PART PURCHASED DIRECTLY FROM FRYMASTER, OR ANY OF ITS AUTHORIZED SERVICE CENTERS, AND/OR THE PART BEING USED IS MODIFIED FROM ITS ORIGINAL CONFIGURATION, THIS WARRANTY WILL BE VOID. FURTHER, FRYMASTER AND ITS AFFILIATES WILL NOT BE LIABLE FOR ANY CLAIMS, DAMAGES OR EXPENSES INCURRED BY THE CUSTOMER WHICH ARISE DIRECTLY OR INDIRECTLY, IN WHOLE OR IN PART, DUE TO THE INSTALLATION OF ANY MODIFIED PART AND/ OR PART RECEIVED FROM AN UNAUTHORIZED SERVICE CENTER.

⚠ Caution

DO NOT position the UHCTHD near the steam or heat exhaust of another appliance.

⚠ Caution

DO NOT operate the UHCTHD unless all service and access panels are in place and properly secured.

⚠ DANGER

Do not install or operate equipment that has been misused, abused, neglected, damaged, or altered/ modified from that of original manufactured specifications.

⚠ DANGER

Keep power cord AWAY from HEATED surfaces. DO NOT immerse power cord or plug in water. DO NOT let power cord hang over edge of table or counter.

⚠ Warning

Authorized Service Representatives are obligated to follow industry standard safety procedures, including, but not limited to, local/national regulations for disconnection / lock out / tag out procedures for all utilities including electric, gas, water and steam.

⚠ Warning

DO NOT store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance. Never use flammable oil soaked cloths or combustible cleaning solutions, for cleaning.

⚠ Warning

Operation, installation, and servicing of this product may expose you to chemicals/products including [Bisphenol A (BPA), glass wool or ceramic fibers, and crystalline silica], which is [are] known to the State of California to cause cancer, birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov.

⚠ Warning

Do not use electrical appliances or accessories other than those supplied by the manufacturer.

⚠ Warning

Use caution when handling metal surface edges of all equipment.

⚠ Warning

This appliance is not intended for use by children under the age of 16 or persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision concerning use of the appliance by a person responsible for their safety. Do not allow children to play with this appliance.

<table>
<tr><td>

⚠Warning

DO NOT use this product near water – for example, near a kitchen sink, in a wet basement, near a swimming pool, or similar locations.

</td></tr>
</table>

<table>
<tr><td>

⚠Warning

DO NOT attempt to repair or replace any component of the UHCTHD unless all power to the unit has been disconnected.

</td></tr>
</table>

<table>
<tr><td>

NOTICE

This appliance is intended for professional use only and it is to be operated by qualified personnel only. A Frymaster Authorized Servicer (FAS) or other qualified professional should perform installation, maintenance, and repairs. Installation, maintenance, or repairs by unqualified personnel may void the manufacturer's warranty.

</td></tr>
</table>

<table>
<tr><td>

NOTICE

This appliance is intended to be used for commercial applications, for example in kitchens of restaurants, canteens, hospitals and in commercial enterprises such as bakeries, butcheries, etc., but not for continuous mass production of food.

</td></tr>
</table>

<table>
<tr><td>

⚠Warning

DO NOT use water jets or a steam cleaner to clean this equipment or installed in an area where a water jet can be used

</td></tr>
</table>

<table>
<tr><td>

NOTICE

This appliance only keeps food warm and does not cook/bake food.

</td></tr>
</table>

<table>
<tr><td>

NOTICE

The maximum operating temperature of this appliance is 250°F (121°C).

</td></tr>
</table>

Proper installation, care and maintenance are essential for maximum performance and trouble-free operation of your equipment. Visit our website www. frymaster.com for manual updates, translations, or contact information for service agents in your area.

Manufactured:
Frymaster, LLC
8700 Line Avenue,
Shreveport, LA
71106-6800
USA

Table of Contents

Section 1
General Information

Model Numbers

Models	Description
(X)UHCTHD6	6-slot
(X)UHCTHD3	3-slot

Serial Number Information

UHCTHD holding cabinet serial and model numbers are located on the data plate.

Always have the serial number of your unit available when calling for parts or service.

Service Personnel

All service on Frymaster equipment must be performed by qualified, certified, licensed, and/or authorized or service personnel.

Qualified service personnel are those who are familiar with Frymaster equipment and who have been authorized by Frymaster to perform service on the equipment. All authorized service personnel are required to be equipped with a complete set of service and parts manuals, and to stock a minimum amount of parts for Frymaster equipment. A list of Frymaster Factory Authorized Servicers (FAS's) is located on the Frymaster website at http://www.frymaster.com. Failure to use qualified service personnel will void the Frymaster warranty on your equipment.

Regulatory Certifications

Models are certified by:

- UL, LLC (Sanitation)
- UL, LLC (U.S and Canada)
- TUV (U.S and Canada)
- IRAM S (Argentina)
- RCM (Australia and New Zealand)
- NOM (Mexico)
- CE (Europe)
- NCC (Nigeria)
- Eurasian Conformity Mark (Belarus/Russia)
- KC, EMC (South Korea)

- NCC (Taiwan)

第十二條 經型式認證合格之低功率射頻電機，非經許可，公司、商號或使用者均不得擅自變更頻率、加大功率或變更原設計之特性及功能。
第十四條 低功率射頻電機之使用不得影響飛航安全及干擾合法通信；經發現有干擾現象時，應立即停用，並改善至無干擾時方得繼續使用。前項合法通信，指依電信法規定作業之無線電通信。 低功率射頻電機須忍受合法通信或工業、科學及醫療用電波輻射性電機設備之干擾。

- NBTC (Thailand)

- (United Kingdom Conformity Assessed)

FCC Information

This equipment has been tested and found to comply with the limits for a Class B digital device, pursuant to Part 15 of the FCC Rules. These limits are designed to provide reasonable protection against harmful interference in a residential installation. This equipment generates uses and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications. However, there is no guarantee that interference will not occur in a particular installation. If this equipment does cause harmful interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one of the following measures:

- Reorient or relocate the receiving antenna.
- Increase the separation between the equipment and receiver.
- Connect the equipment into an outlet on a circuit different from that to which the receiver is connected.
- Consult the dealer or an experienced radio/TV technician for help.

Changes or modifications not expressly approved by the party responsible for compliance could void the user's authority to operate the equipment.

This device complies with part 15 of the FCC Rules. Operation is subject to the following two conditions: (1) This device may not cause harmful interference, and (2) this device must accept any interference received, including interference that may cause undesired operation.

This device complies with Industry Canada's license-exempt RSSs. Operation is subject to the following two conditions:

(1) This device may not cause interference; and

(2) This device must accept any interference, including interference that may cause undesired operation of the device.

 Le présent appareil est conforme aux CNR d'Industrie Canada applicables aux appareils radio exempts de licence. L'exploitation est autorisée aux deux conditions suivantes :

1) l'appareil ne doit pas produire de brouillage;

2) l'appareil doit accepter tout brouillage radioélectrique subi, même si le brouillage est susceptible d'en compromettre le fonctionnement.

In order to comply with FCC/ISED RF Exposure requirements, this device must be installed/operated with a minimum distance of 20 cm between the device and user's/nearby person's body.

Afin de se conformer aux exigences d'exposition RF FCC / ISED, cet appareil doit être installé / utilisé à une distance minimale de 20 cm entre l'appareil et le corps de l'utilisateur / de la personne proche.

Wi-Fi:

Built In - Jorgin Module Model WG7833-B0

FCC ID: WS2-WG7833-B0

IC: 10462A-WG7833-B0

Optional External - (Not for Peru)

FCC ID: VVXLM808-0407

IC: 10531A-8080407

CAN ICES-3 (B)/NMB-3(B)

Warranty Information

Visit fm-hal.frymaster.com/qsys.lib/cgi.lib/swr290.pgm to register your product for warranty

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 three years.

B.   All parts, with the exception of fuses, are warranted for three years after installation date of cabinet

C   If any parts, except fuses, become defective during the first three years after installation date, Frymaster will also pay straight-time labor costs to replace the part.

1.1.2   Parts Return

A.   All defective in-warranty parts must be returned to a Frymaster Authorized Service Agency 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:

•   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.

PARTS ORDERING AND SERVICE INFORMATION

Parts orders may be placed directly with your local Factory Authorized Servicer (FAS)/Distributor.

Your nearest Frymaster FAS is accessible at www.frymaster.com or you can contact the Frymaster Service Department at 1-800-551-8633 or 1-318-865-1711. Email at fryservice@welbilt.com.

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 Servicer/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.

Section 2
Installation

⚠ DANGER

Installation must comply with all applicable fire and health codes in your jurisdiction.

⚠ DANGER

Use appropriate safety equipment during installation and servicing.

⚠ Warning

Only trained and authorized service personnel or store manager should access the service screens. If changes to these settings are made incorrectly they will cause the unit to malfunction.

⚠ Caution

Use caution when lifting the UHCTHD. The unit weighs 195.6 pounds (88.7 Kg). Three to four people, using standard safe lifting practices, will be necessary to handle the cabinets.

MOUNTING

The brackets are provided by the KES.

Tools Required:

- 7/16 end wrench or socket and ratchet.
- Use existing bolts.

The bracket slips under each side of the cabinet and bolts to the underside with the 1/4x20 1" bolts used with the existing cabinet.

The brackets are shown below attached to the cabinet and resting against the prep table.

1/4-20 BOLT HOLE (4 PLACES)

20.50 IN
52.7 CM

20.00 IN
50.8 CM
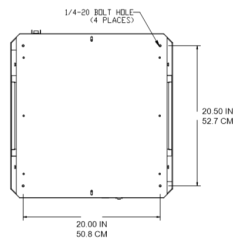
Location

⚠ Warning

This equipment must be positioned so that the plug is accessible unless other means for disconnection from the power supply (e.g., circuit breaker or disconnect switch) is provided.

⚠ Warning

Adequate means must be provided to limit the movement of this appliance without depending on or transmitting stress to the electrical cord.

⚠ Warning

To avoid instability the installation area must be capable of supporting the combined weight of the equipment and product. Additionally the equipment must be level side to side and front to back.

⚠ Warning

This equipment is intended for indoor use only. Do not install or operate this equipment in outdoor areas.

The location selected for the equipment must meet the following criteria. If any of these criteria are not met, select another location.

- Holding cabinets are intended for indoor use only.
- The location MUST be level, stable and capable of supporting the weight of the equipment.
- The location MUST be free from and clear of combustible materials.
- Equipment MUST be level both front to back and side to side.
- Position the equipment so it will not tip or slide.
- Recommended ambient temperature should not exceed 100F (38C).
- Secure to the table using mounting brackets.
- DO NOT position the UHCTHD near steam or heat exhaust of another appliance.

Weight of Equipment

Model	Weight
UHCTHD6	195.6 lbs (88.7kg)
UHCTHD3	120lbs (54kg)

Clearance Requirements

⚠ **DANGER**

Minimum clearance requirements are the same for noncombustible locations as for combustible locations. The flooring under the appliance must be made of a noncombustible material.

⚠ **DANGER**

Risk of fire/shock. All minimum clearances must be maintained. Do not obstruct vents or openings.

Sides/Back 1.0" (25mm)

Dimensions

Model	Width	Depth	Height
UHCTHD6	22.2" (56.3cm)	25.8" (65.4cm)	26.0" (66.0cm)
UHCTHD3	22.2" (56.3cm)	25.8" (65.4cm)	16.6" (42.2cm)

Electrical Service

⚠ **DANGER**

Check all wiring connections, including factory terminals, before operation. Connections can become loose during shipment and installation.

⚠ **DANGER**

Copper wire suitable for at least 167°F (75°C) must be used for power connections.

⚠ **Warning**

All units should be connected to a grounded power supply system.

⚠ **Warning**

This appliance must be grounded and all field wiring must conform to all applicable local and national codes. Refer to rating plate for proper voltage. It is the responsibility of the end user to provide the disconnect means to satisfy the authority having jurisdiction.

⚠ **Warning**

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.

⚠ **Warning**

This appliance is equipped with a three-prong grounding plug for your protection against shock hazard and must be plugged into a properly grounded three-prong receptacle.   DO NOT cut or remove the grounding prong from this plug.

VOLTAGE

All electrical work, including wire routing and grounding, must conform to local, state and national electrical codes. The following precautions must be observed:

- The equipment must be grounded.

- A separate fuse/circuit breaker must be provided for each unit.

- A qualified electrician must determine proper wire size dependent upon location, materials used and length of run (minimum circuit ampacity can be used to help select the wire size).

- The maximum allowable voltage variation is ±10% of the rated voltage at equipment start-up (when the electrical load is highest).

- Check all green ground screws, cables and wire connections to verify they are tight before start-up.

RATED VOLTAGES, CYCLES, PHASES, WATTAGE, AMPERAGES & POWER CORD CHART

Units with plugs are supplied with approximately six (6) to ten (10) foot cords.

Model	Voltage, Cycle, Phase	Watts	Amps	Plug
UHCTHD6	200-240V, 50/60H, 1Ph	2400-2900	12.0	320P6W/316P6/31-38015
UHCTHD3	200-240V, 50/60H, 1Ph	1670-2400	8.3-10.0	320P6W/316P6/31-38015

⚠ Caution
DO NOT position the UHCTHD near the steam or heat exhaust of another appliance.

Install Cord hanger

Install cord hanger on units with a rear-exit power cord. See instructions with kit 8262717, which shipped with cabinet. A zip tie holds it in place.
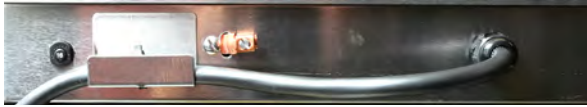
Connect to power

Plug the UHCTHD into the power source.

Product Trays

The UHCTHD has six rows, which hold up to three trays of product each or three rows, which hold three trays each.

There are 5 product tray sizes:

A.   1/3-size plastic tray

B.   1/3-size wire tray

C.   Full-size plastic tray

D.   2/3 size plastic tray

E.   1/2 size plastic tray

Use in conjunction with your country's operation and training manual.

Important Operational Tips

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

Discard cracked or damaged trays.

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

Check your local ops for chart layouts for the UHCTHD.

Place empty food trays in all row positions

Install Grill Clip

The grill clip is designed to hold the 1/3-size grill tray. It attaches to the grill to make transfer from the grill to the UHCTHD 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 snuggly, 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.

Section 3
Operation

⚠ DANGER

The on-site supervisor is responsible for ensuring that operators are made aware of the inherent dangers of operating this equipment.

⚠ DANGER

Do not operate any appliance with a damaged cord or plug. All repairs must be performed by a qualified service company.

⚠ DANGER

Never stand on the unit! They are not designed to hold the weight of an adult, and may collapse or tip if misused in this manner.

⚠ Warning

Do not contact moving parts.

⚠ Warning

All covers and access panels must be in place and properly secured, before operating this equipment.

⚠ Warning

Do not put heat sealed containers or plastic bags in holding cabinet. Food or liquid could expand quickly and cause container or bag to break. Pierce or open container or bag before heating.

⚠ Warning

Racks, utensils, rack guides, and holding cabinet surfaces may become hot during or after use. Use utensils or protective clothing, like pan grips or dry oven mitts, when necessary to avoid burns.

⚠ Warning

DO NOT use the cavity for storage. DO NOT leave paper products, cooking utensils, or food in the cavity when not in use.

⚠ Caution

DO NOT cover racks or any other part of the holding cabinet with metal foil.

The Frymaster UHCTHD Holding Cabinet has been designed to afford food service operators the ability to cook menu components in advance and then gently store that product in the holding bins until an order is received. Once that order has been placed, the crew can assemble the order using hot and fresh menu components from the holding bins. This allows for operators to serve to order, helping increase speed of service while maintaining high product quality standards.

The UHCTHD is ready for operation out of the box, with the touch screen configured for routine menu configurations.

Power Switch

The power switch is located on the front of the cabinet. Flip the power switch to turn the unit on or off.

Power Switch on Front

Cabinet Operation

1. Turn the power switch ON.

2. The displays will light and show yellow pre-heat screens, changing to gray product names when the cabinet is at temperature.

3. Load product in the appropriate row and press the associated timer button.

User Interface

PASSWORD

- A user can access all necessary screens for daily operation without a password.

- The factory default manager password is 1955.

Press & Go Screen Icons

On the press and go screen are five icons:

- Home

- Row Management

- Clean

- Language

- Temperature

Press & Go Screen Five Icons

Select the home icon to bring up the home screen.

Home Icon

Home Screen

From the home menu selecting the Press & Go icon to return to the press and go screen.

Press & Go Screen

PRESS & GO SCREENS

When the unit is turned on zone pre-heating will begin. The press and go screen will be displayed.

Press & Go Screen Pre-Heating

The unit will beep signaling that all holding zones are at set-point and ready for use.

Press & Go Screen

As the trays are loaded, press the product button associated with the location. Pressing the product button again within two (2) seconds while it is highlighted black, will reduce the time by 5 (five) minutes, each time the button is pressed. This is useful when transferring products to another location.
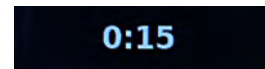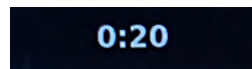
The numbers on the display are associated with the locations of the cabinet. They will be highlighted in green and the product timer will start.

Press & Go Screen with Active Timers

The colored portion of the tray timer represents the remaining time. Each menu item has a programmed warning time. When the warning time is reached the elapsed time will start to fill in with yellow and the alarm will beep.

Timer Reaches the Warning Time

Each menu item has a programmed hold time. When the timer expires, the corresponding tray timer will turn red, the alarm will beep and DISCARD! is displayed.
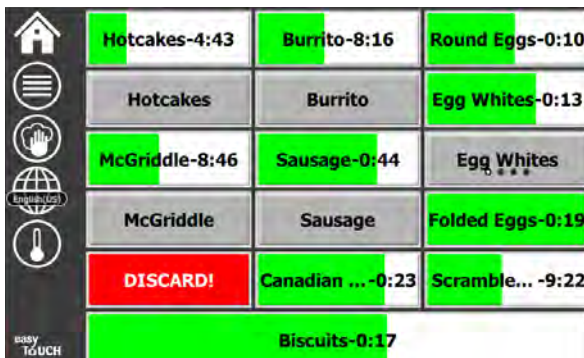
Product Hold Timer Expires

The alarm will beep for 10 seconds. The timer displays time

the product is being held past the programmed hold time. Tray and food should be removed. Reset the expired tray timer by selecting it.

When necessary to cancel or reset a timer before the hold time has expired, select a tray timer to reset. The question Reset? will pop up Select the green check to reset. Select the red X to resume.
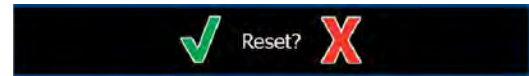
Reset Pop Up

TRAY SPECIFICATIONS

Use First For Identical Products

When two identical products are active, the one with the least time remaining will be highlighted in green, the others in gray. There is no change is countdown or timer behavior. When the first item is canceled or reset, the next one in order will turn green.

Use Highlighted Tray First

False Bottom Requirements

•   No line below the product name means no false bottom or wire racks are used in the tray.

•   A dashed line below the product name means a wire rack or a false bottom is used in the tray.
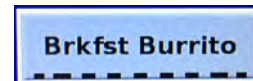
A Group in the Menu

A product in the menu is part of a group if there are dots underneath it. Swipe a product with dots to choose another item from the group.

CHANGING DAY PARTS

Touch the row management icon and slide left or right across the dots, under the daypart menu selection, to choose a daypart menu by row. There are five dayparts available (Breakfast, Change Over, Lunch, and two others). Pressing the daypart icon changes all rows to the same daypart. When complete, press the back button.

Row Management Icon
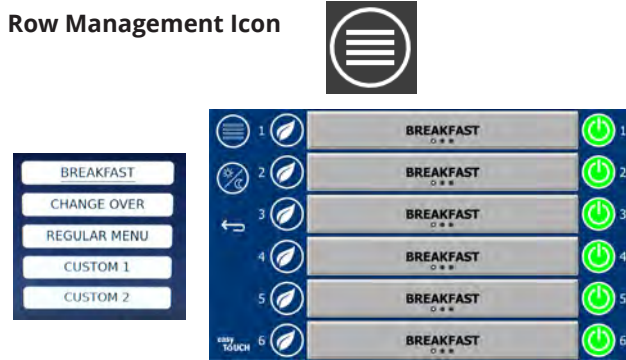
Daypart Selection

Active timers are carried over into the new menu. Once the item is reset the new product will show up. Waiting is displayed when the menu changes and the zone temperature is changing but there is still an active timer in the zone at the old temperature. The shelf is waiting to warm up to the new temperature until all active timers at the old temperature are cleared.

**New Menu with
Active Timers from Last Menu Highlighted**

CHANGING LANGUAGE

Touch the language to change language. The language is displayed on the language icon.

Language Icon

ECO MODE SCREEN

The individual slots can be put into an ECO mode, which temporarily lowers the heating temperature, when not in use

Touch the row management button and touch the ECO button to put the slot into ECO mode. Press the ECO button again to exit ECO mode. Press the back button to exit.

**Row Management
Icon**
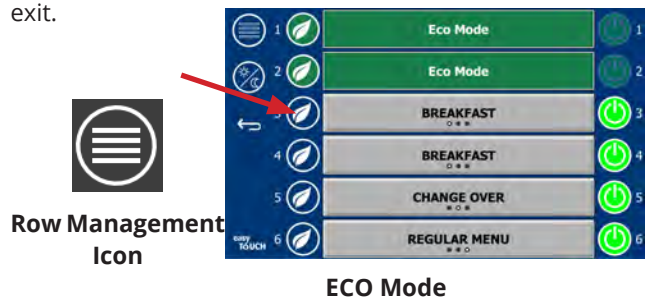
ECO Mode

TURNING OFF SLOTS

The individual slots can be turned off.

Touch the row management button and touch the button to the right of the slot to turn off the slot. Press the button again to turn on the slot. Press the back button to exit.

**Row
Management
Icon**
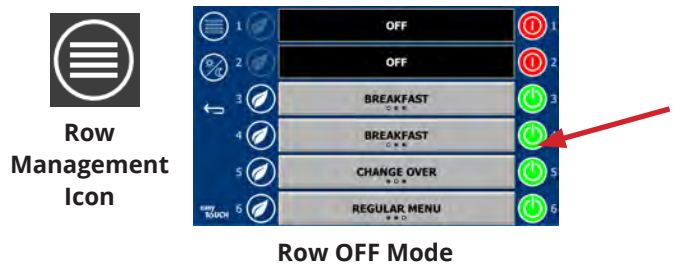
Row OFF Mode

TEMPERATURE SCREEN

Touch the temperature button to display the upper and lower temperatures of the slots.

**Temperature
Icon**

MENU SCREENS

From the home screen selecting the menu icon brings up the menu screen.

Menu Icon

On the menu screen are navigation icons.

*   The first icon returns to the product list screen.

*   The second icon accesses the group list screen.

*   The third icon accesses the day part edit screen.

*   To return to the home screen select the back arrow.

Menu, Group, Day Part & Home Navigation Icons

The menu screen lists the products saved in the hot holding unit. 100 products can be saved.
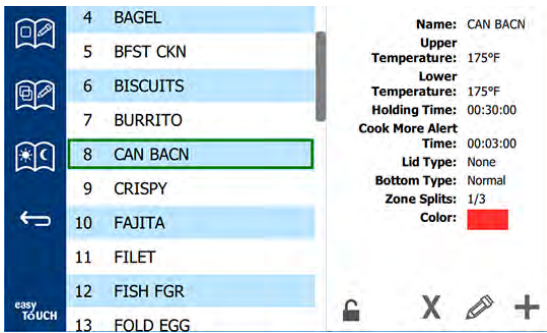
Menu Screen

To make changes on the three menu pages the passcode **1955** must be entered. Select the lock on the bottom left of the screen. Enter the passcode **1955** on the pop-up number pad. If the passcode is accepted the lock icon will appear unlocked. To return to the home screen select the back arrow.

If the pages are unlocked, the delete, edit and add icons will display on the menu screen.

Unlocked, Delete, Edit & Add Icons

Delete a Product

Select the unwanted product and then the delete icon by pressing the X button. A confirmation widow will pop up. Select the green check to delete the product. Select the red X to return to the menu screen.

Delete Product Confirmation Window

Edit or Adding a Product

To add a product, select an unused product location in the list and press the + button.

To edit a product, select the product and press the pencil icon.

When a product is edited or added, required specifications include:

*   Name: Product Name

Click inside the name box and a keyboard will appear. When the name is added or edited select the return key (bottom right).

If other languages have been set up, swiping the space key left or right will allow use of other language keyboards.

Pop Up Keyboard

*   Upper Temperature: tray temperature maintained ±5°F

*   Lower Temperature: tray temperature maintained ±5°F

*   Holding time: maximum time product can be held & served. Enter time in hours, minutes and seconds 00:00:00.

*   Cook more alert time: alarm will sound when the tray has this length of time *remaining.* The elapsed time on the timer bar changes color from green to yellow.

*   Zone Splits: 1/3 = 1/3 size pan, 1/2 = 1/2 size pan, 2/3 = 2/3 size pan and 1/1= a full row or a full size pan.

*   Lid type: None, Solid or Vented

*   Bottom type: Normal or False (with a tray or trivet)

*   Color: Allows a color to be assigned to a product if enabled in settings.

To edit a field select the field.

Editing temperatures and times uses the touch pad. When finished press the return arrow to exit to last screen.
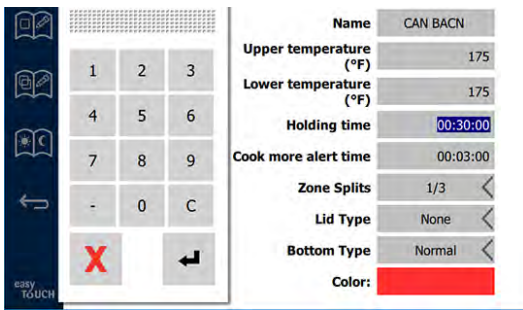
If choosing a timer color, click on the color field, choose a color from the color pallet, or if no color is desired, choose the option in top left corner with a red line thorough it.
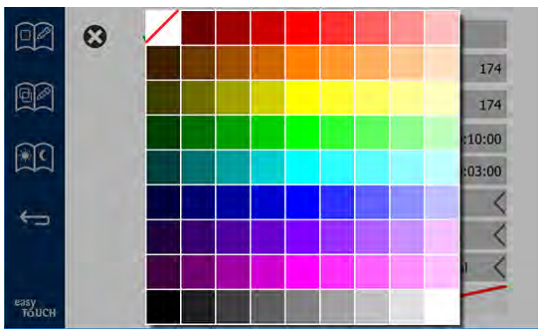
Save the edit or product addition by selecting the check. Select the X to cancel edits and return to product list.
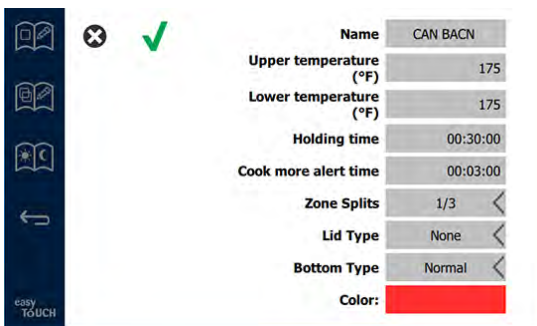
Product Edit or Addition Screen

Edit or Adding Groups

Groups of products can be defined. The products must have the same lid type, zone split and hold temp. Hold time, warning time and product temp and can vary within a group.

From the menu screen, select the group icon. The group page lists programmed groups. For the highlighted group, group ID, group name, hold temperature, zone split, lid

type and products included in the group are listed.

Group Icon
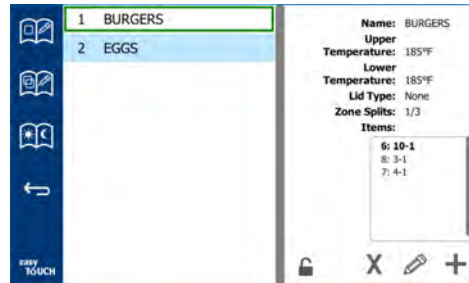
Group Screen

If the group page is unlocked, the delete, edit and add icons will display on the group screen.

Unlocked, Delete, Edit & Add Icons

Select the unwanted group and then the delete icon, X. A confirmation widow will pop up. Select the green check to delete the group. Select the red X to return to the group screen.
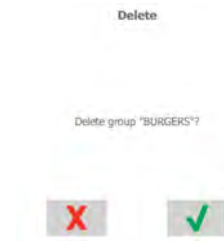
Delete Group Confirmation Window

Select the group to be edited and the edit icon, a pencil. In the pop up window the group will appear. The group name can be edited and products can be added or removed.

Click inside the name box and a keyboard will appear. When the group name is edited select the return key (bottom right).

Pop Up Keyboard

Under the name are the group specifications. Only

products that match will be highlighted and available for adding.

- Select a new product for the group and the green arrow to add it.

- Select an existing product in the group and the red arrow to remove it.

- To select the default product for the group (product to be displayed when the day part is selected), press and hold that product button for three seconds.

- While the unit is in the Press & Go mode the names can be scrolled from left to right in the same order as they are listed in the group top to bottom. Delete products and add them back in to create the desired order.

When the edits are compete return to the group screen by selecting the X in the top left corner.
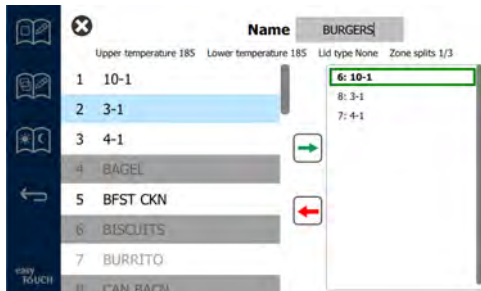
To add a group, select the group page add icon, +. A pop up window will appear. Click inside the name box and use the keyboard to enter the group name. Select the return key (bottom right) and the keyboard will close.
NOTE: Name groups so they are recognizable as groups, perhaps starting with G or Group. When editing the day parts to add the group, the name is all that is displayed in the scrolling list. If it does not stand out as a group it will appear as just another product.

Pop Up Keyboard

Select a product for the group and the green arrow to add it. That first product will determine the group specifications, listed under the group name. Going forward product with the wrong specifications, not available to be added to the group, will be grayed out. Continue to add products to the group. To remove a product, select it and the red arrow.

When the group is complete save it and return to the group screen by selecting the X in the top left corner.
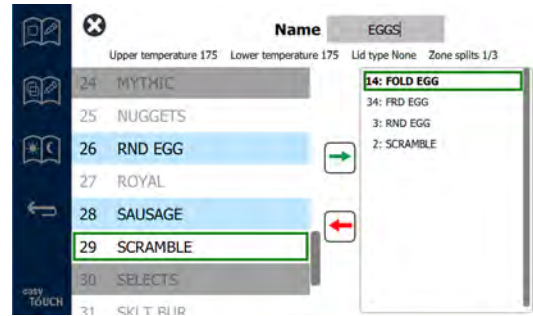
Edit or Adding Dayparts

On the menu screen are navigation icons. Next to the back arrow is the day part edit icon.

Day Part Edit Icon

Select the day part edit icon and the breakfast products appears first. Swipe the screen to move between different dayparts (example: breakfast to lunch/dinner).
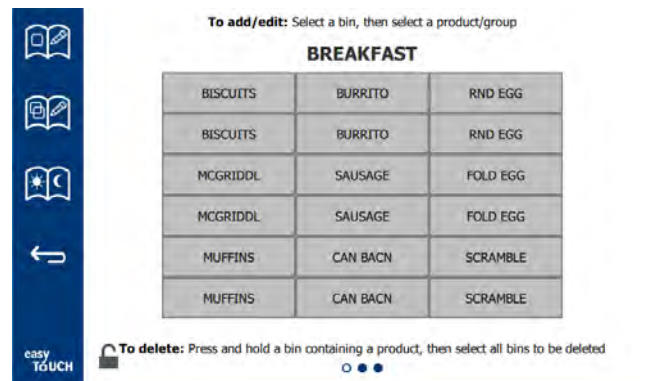
Breakfast Products

To delete a product from a zone press and hold the product button for three seconds. A pop-up window confirms the request to delete. Products delete from right to left.

Select a hot holding zone by quickly pressing the empty zone to add a product or change the product. From the pop up window select the product to be added to the zone. Groups can also be added. Zone split and zone temperatures will eliminate certain products. Products not available will be grayed out. Select the green check to save and return.
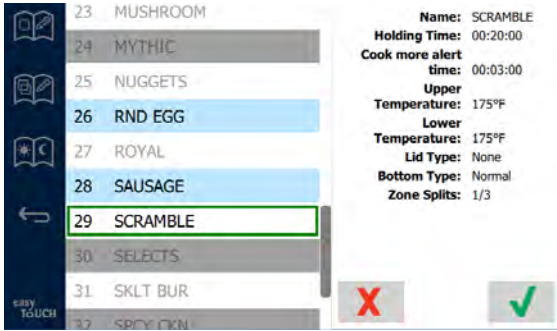
Selecting A Product For Breakfast

SETTING SCREENS

From the home screen selecting the settings icon brings up the preferences screen. This is the first of eleven setting screens. There are eleven solid dots across the bottom of the service screens, the empty circle represents the current page. Touch the dots to bring up a menu. Select and navigate to a specific screen from the menu. Navigate between the screens by swiping the screen to the right or left.

Settings Icon

Row of Dots

CABINET SETTINGS SCREEN
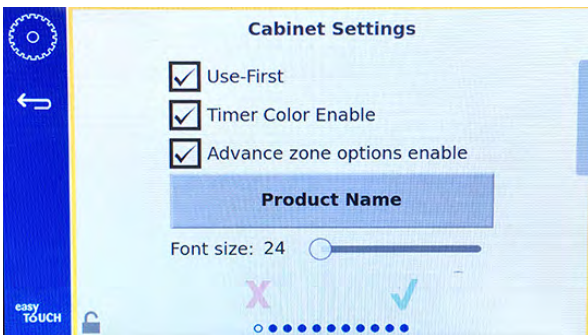
- Use First – When checked the first tray of common product will be highlighted in green, second tray will

be gray until the first tray is gone or time runs out. Unchecked, both trays of the common product will be green.

- Timer Color Enable if enabled, allows product buttons to be color coded for easier selection. Once enabled, product colors can be selected in Edit or Adding a product function. Choose Disabled to disable the function.

- Advance zone options enable if enabled, allows the user to turn on/off ECO mode and the ability to change individual day parts by row. When disabled, only global day part parts can be changed.

Using the slider button on the right side of the display, scroll down to the next set of settings.
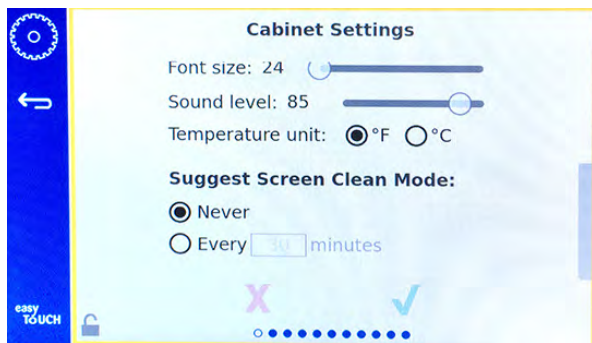
- Font size can be adjusted between 24-48.

- Volume can be adjusted between 10-100.

- Temperature unit - Select Fahrenheit or Celsius

- Suggest Screen Clean Mode if enabled can prompt at a required amount of time to clean the screen. If the function is set to Never, the function won't prompt.

- Select the green check to implement changes, red cross to discard.

DATE & TIME SCREEN

To make changes on the this screen a passcode must be entered. Select the lock on the bottom left of the screen. Enter a passcode on the pop-up number pad. If the passcode is accepted there will be a yellow ring around the screen.
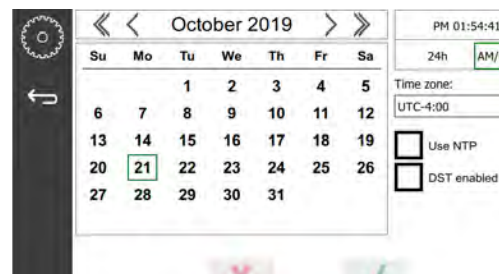
Date & Time Screen

- If the NTP box is checked and the UHCTHD unit is connected to the internet , the date and time will be set automatically. Be sure to set the UTC to the appropriate setting (i.e. Eastern Standard time is UTC -5:00, Central Time is UTC -6:00).
  If the UHCTHD unit is not connected to the internet or if the NTP box is unchecked the time and date will need to be set manually.

- Top right of the screen provides the choice between a 24hr/military and AM/PM civilian time display.

- Select the month and year by the arrow heads and the date via the calendar.

- If the DST enabled box is checked the time on the clock will be moved ahead by 1 hour. If the box is checked and then unchecked the time on the clock will move back one hour. Proper use of this feature is to check the box on the first day of daylight savings time and uncheck the box on the day after daylight savings time ends.

- Time Zone - Use the drop down box to select the time zone the equipment is being used in. This only has an effect on the date and time setting if the Use NTP box is checked.

LANGUAGE SCREEN

Language Screen

Available languages are listed to choose from. Store or company created menu items will not change to the new language. Only the headings and descriptions will change to the new language (i.e. service page titles, calendar month names, product parameters, and menu page titles).

Check the desired languages from this list to allow multiple languages to be toggled from the language icon on the main screen.

DAYPART SCREEN
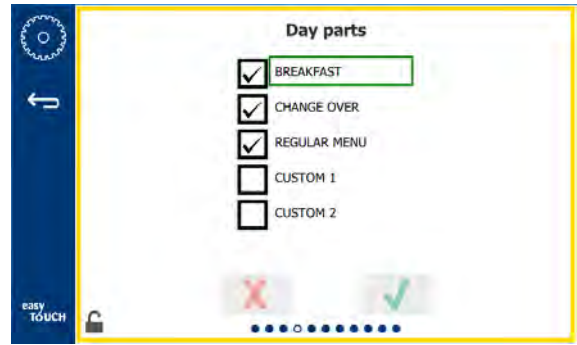
Daypart Screen

Available dayparts are listed to choose from. Ensure the dayparts desired are checked. Press the green check when finished.

ZONE DIAGNOSTICS SCREENS

Holding cabinet temperatures can be monitored on this screen, no password is required to observe current heating element temperatures.

To run service tests on this screen, a service passcode must be entered. Select the lock on the bottom left of the screen. Enter a service passcode on the pop-up number pad. If the passcode is accepted there will be a yellow ring around the screen.
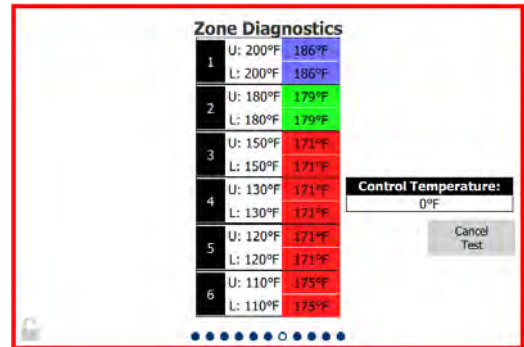

Zone Diagnostics Screen

Zone diagnostic screen shows set temperature and current unit temperature for each heating element. Current temperature will be highlighted green if +/- 5°F (+/- 3°C) of the set temperature. Current temperatures are highlighted red if hotter than set temperature and blue if colder than set temperature.

1. Test the machine by changing set temperatures. The screen will have a red border while the testing.

   - Select Service Test to change the set temperatures to factory determined test temperatures.

   OR

- Touch the a zone set temperature, highlighted in white. On the displayed numeric key pad, enter the desired temperature then touch the green check.

    Note: Entering a temperature of 360 deg F or higher will cause the heating element to be ON all the time. Entering a temperature of zero deg F will turn the heating element OFF. The set temperature of both heating elements in the zone will be set to the same temperature.

2. Select Cancel Test when complete, the screen border will change to yellow.

SOUND & SCREEN TESTS

This screen does not require a passcode.

Sound & Screen Tests

Screen is for testing sound and screen function.

Three beeps should sound when the speaker icon is selected.

When the screen icon is selected three screens will cycle to help diagnose screen function.

UI Customization button not available to users.

ERRORS LOG SCREEN

This screen does not require a passcode.
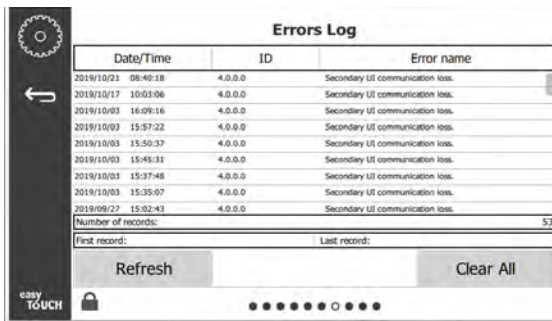
Errors Log Screen

Clear all button removes all entries on the errors log screen. Clearing the error log requires a service passcode.

Touching the Refresh button will update the error list. Swiping away from this page and then swiping back will also refresh the error log list with any new errors.

PASSWORD SETTINGS SCREEN

Password Settings Screen

There is a factory default manager passcode 1955. It can be changed on the password service screen. Select the open box after Manager's: and a new pin # number pad will pop up. Enter the new manager's passcode and the green check to confirm.

New Pin # Number Pad

To reset the passcode back to the factory default quickly touch the easy touch logo 10 times in a row in any of the settings screens. At the end of 5 taps the menu bar will turn black, continue to tap. A pop up display will confirm the manager's pin # was reset.

Easy Touch Logo

SYSTEM INFORMATION SCREEN

This screen does not require a passcode, there are no actions available on this screen.
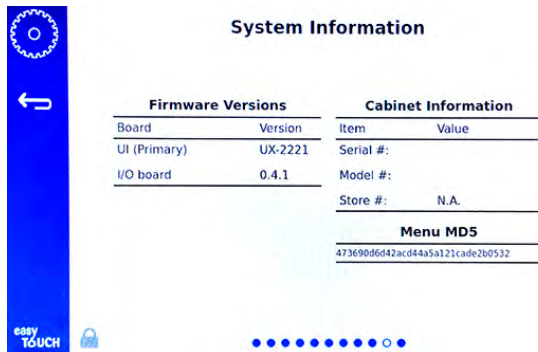
System Information Screen

This screen lists the cabinet serial number, model number and current firmware versions.

UTILITIES SCREEN

To run demo mode on the utility screen a service passcode must be entered. Select the lock on the bottom left of the screen. Enter a service passcode on the pop-up number pad. If the passcode is accepted there will be a yellow ring around the screen.

The demo mode will turn off all heaters and simulates operation at a lower amp draw. The unit will continue in Demo mode until returned to normal operation via this screen, regardless of being powered off and on.

Export Menu Files - Remove the USB port cover. Plug a USB drive into the master/external port. Press the Export Menu Files button. Restart unit.

Import Menu Files - Remove the USB port cover. Plug a USB drive with exported menu files into the master/external port. Press the Import Menu Files button. Unit will only look for and import a file type that was exported from the utilities screen.

Cancel All Holding - If a tray with an active timer is removed and not returned to the unit, the active timer information will be stored in memory. Service may push the Cancel All Holding button to clear unnecessary information from the memory.

Platform Info - A pop up screen lists firmware specifications including Linux kernel and board support package, etc.
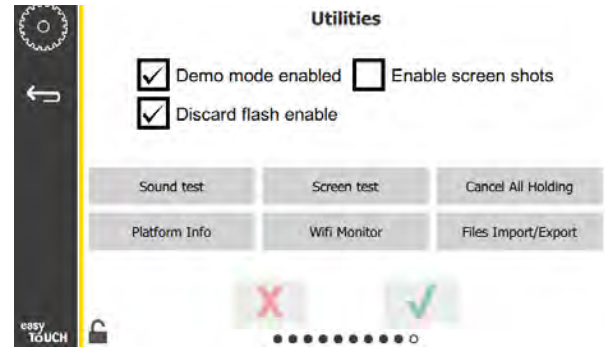
Utilities Screen

ECO MODE OPTIONS

This screen allows various options for ECO Mode. To make changes on the this screen use the manager passcode. Select the lock on the bottom left of the screen. Enter a passcode on the pop-up number pad.
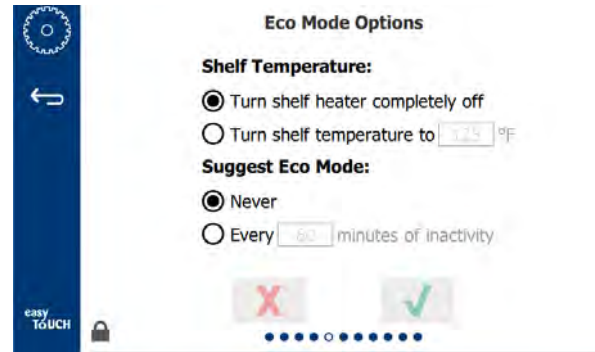
Eco Mode Options Screen

LOADING COUNTRY SPECIFIC MENU FILE

This allows a country specific menu file to be loaded.

1. Press the HOME button.
2. Press the USB button.
3. Press the lock button in bottom left corner.
4. Enter 159357 and press check.
5. Press and hold refresh button for three (3) seconds.
6. Scroll to the desired country menu and with it highlighted, press the check.
7. When the menu file is imported, press the Close button. Close
8. Press the back button to exit.

Section 4
Preventative Maintenance

Cleaning and Preventative Maintenance Procedures

GENERAL

You are responsible for maintaining the equipment in accordance with the instructions in this manual. Maintenance procedures are not covered by the warranty.

Maintenance				
	Every 4 Hours	Daily	After Prolonged Shutdown	Start-Up
Exterior	-	X	X	X
Interior	-	X	X	X
Plastic Trays and Racks	X	X	X	X

EVERY FOUR (4) HOURS – CLEAN TRAYS/RACKS

1. Remove all plastic and wire trays. Take trays/racks to the sink for cleaning.

2. Clean trays by washing in a hot McD All-Purpose Super Concentrate (APSC) solution drawn through the sink proportioner or mix 0.3 fl. McD APSC for each gallon of solution. Rinse trays/racks thoroughly under hot water.

3. Sanitize trays/racks by dipping in McD Sink Sanitizer (HCS) solution, (one pack per 10 gallons of water) or McD Sanitizer (HCS) solution (four packs per 10 gallons of water), for at least 1 minute. Remove from sanitizer solution and allow to air dry.

SCREEN CLEANING

1. Press the Clean Mode button.
2. Press the lock button.
3. The screen is locked for 10 seconds to allow cleaning.

This feature can be set to prompt after a set amount of time. See Suggest Screen Clean Mode under Cabinet Setting in section 3.

DAILY - CLEAN CABINET

1. At the end of the operating day, ensure all holding times are complete or canceled (see page 3-3 to cancel hold times).

2. Press the Clean Mode button

3. Press the Clean Mode button.

4. The unit displays Enter Cleaning Mode?. Press the check mark to continue.

5. The unit displays COOLING DOWN while the cabinet is cooling.
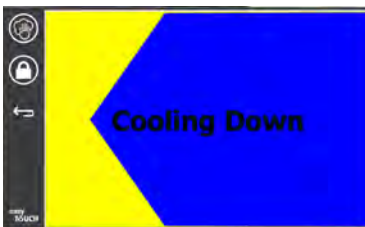
Note: DO NOT use *McD Sink Sanitizer (HCS)* to clean the exterior of the Universal Holding Cabinet.

6. Let the unit cool until the unit displays Safe to Clean.

7. Use the cabinet cleaning brush to remove any remaining buildup on the slot surface by pushing all loose particles out the opposite end of the cabinet.

Note: Use only the cabinet cleaning brush to clean the cabinet slots. Wire brushes, abrasive pads, or metal scrapers will permanently damage the surface of the cabinet slot.

Note: Do Not use any other cleaner than *McD All-Purpose Super Concentrate (APSC).* Using other compounds may result in damage to control components.

8. Use a wet, clean/sanitized towel and the cabinet-cleaning brush to clean each slot. Clean the bottom and top surface of each slot.

9. Wipe clean all exterior cabinet surfaces with a clean, sanitized towel that has been soaked in *McD All-Purpose Super Concentrate (ASPC)*.

10. Press the lock button to clean the screen.

11. The unit displays the lock counter. While the screen is locked it can be cleaned.

12. Press the return button.

13. The unit displays Exit Clean?.

14. Press the check button to exit.

15. Turn the unit off.

⚠ Warning

Never use a high-pressure water jet for cleaning or hose down or flood interior or exterior of units with water. Do not use power cleaning equipment, steel wool, scrapers or wire brushes on stainless steel or painted surfaces.

⚠ Caution

Never use an acid based cleaning solution on exterior panels! Many food products have an acidic content, which can deteriorate the finish. Be sure to clean the stainless steel surfaces of ALL food products.

⚠ Caution

Do not use caustic cleaners on any part of the holding cabinet or holding cabinet cavity . Use mild, non abrasive soaps or detergents, applied with a sponge or soft cloth. Never use sharp implements or harsh abrasives on any part of the holding cabinet.

Section 5
Troubleshooting

Troubleshooting Chart

Problem	Cause	Correction
Cabinet not running	Fuse blown or circuit breaker tripped.	Replace fuse or reset circuit breaker.
	Power cord unplugged.	Plug in power cord.
	Main power switch turned off.	Turn main power switch on.
Display has cross hatch in heating zone/disabling timer	Heating pad connector is loose.	Replace heater pad.
	Heating pad has failed.	Replace heater pad.
	Heating pad I/O circuit board is defective.	Replace I/O board.
	RTD wire connections are defective.	Replace heater pad.
	Shorted RTD wire to chassis.	Replace heater pad.
	Open RTD wire.	Replace heater pad.

Appendix A
Importing/Exporting Menus and Configurations

The menus and configurations can be exported and imported to a USB thumb drive.

EXPORTING FILES

1. Select the home icon to bring up the home screen.
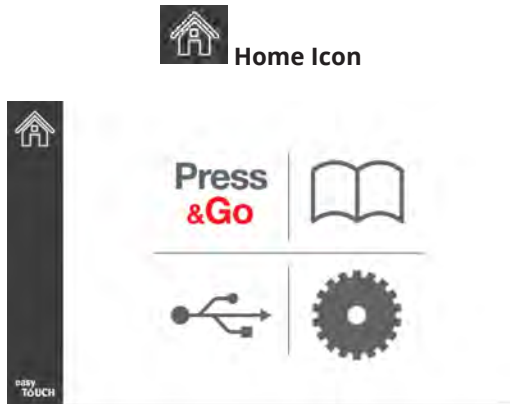
Home Icon

**Home Screen**

2. From the home menu select the settings icon.


Settings Icon

The preferences screen is displayed.
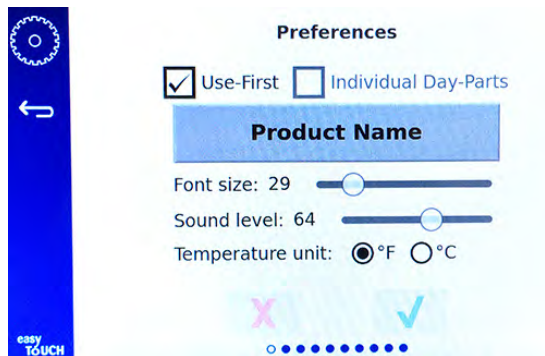
3. Swipe once to the right to the Utilities screen.
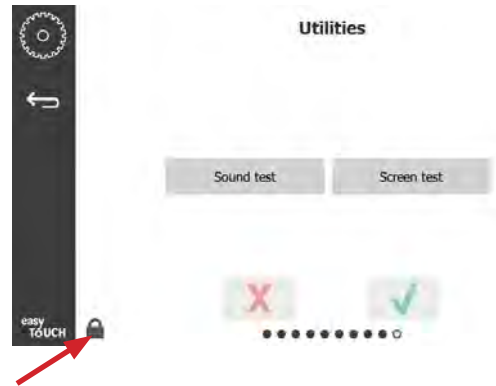

4. Press the lock icon in the lower left corner.

5. Enter **159357** on the keypad and press the check button.
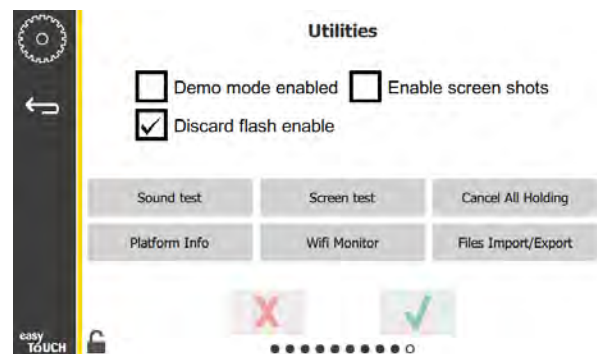
Note the icon changed to unlocked.

6. Press the Files Import/Export button.

12. Press the Close button again.
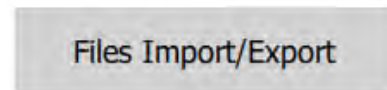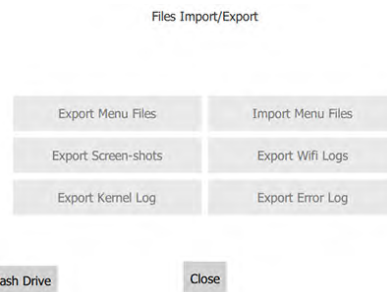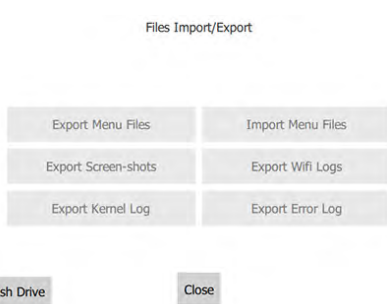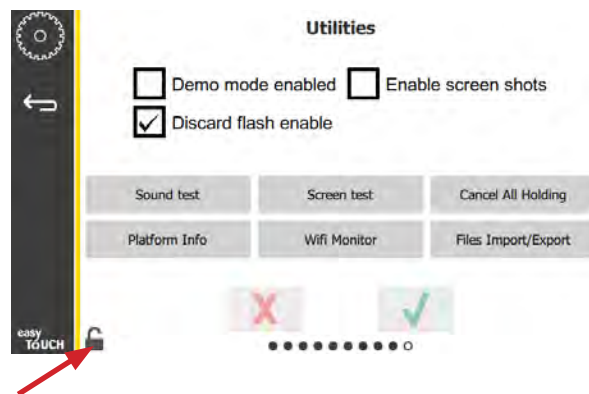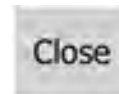
7. Slide open the USB port behind the Frymaster logo.

8. Insert a blank USB drive into the USB port.

9. Press the Check Flash Drive button.

10. Press the Export Menu Files button.

The screen displays **Menu files exported!**

11. Press the Close button.

13. Press the unlock button in the lower left corner to lock the screen.

14. Press the back button.

15. Press the Press & Go icon to return to the press and go screen.

IMPORTING FILES

1. Follow steps 1-7 in the preceding section.

2. Insert a USB drive with files exported from a UHCTHD cabinet into the USB port.

3. Press the Check Flash Drive button.

4. Press the Import Menu Files button.
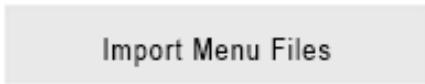
The screen displays **Menu files imported!**

5. Press the Close button.

6. Press the Close button again.
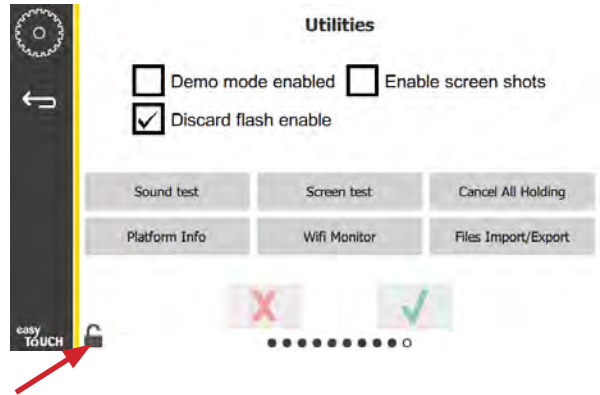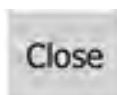
7. Press the unlock button in the lower left corner to lock the screen.

8. Press the back button.

9. Press the Press & Go icon to return to the press and go screen.

Appendix B
Connecting to a Wireless Network

Follow these steps to connect to a wireless network.

EXPORTING FILES

1. Select the home icon to bring up the home screen.

Home Icon

Home Screen

2. From the home menu select the settings icon.

Settings Icon

The preferences screen is displayed.
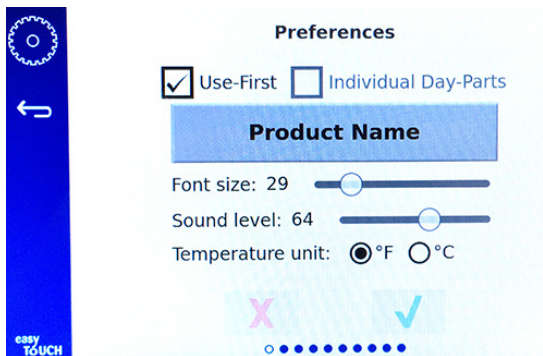
3. Swipe five (5) times to the left to the Wi-Fi Networking screen.
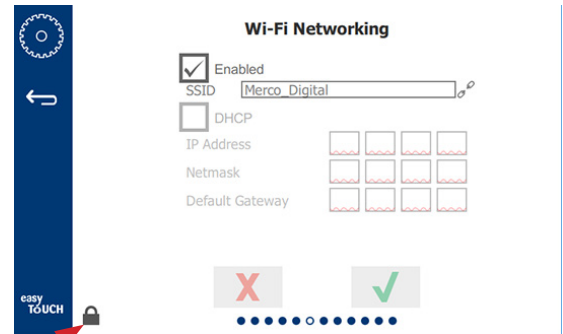
4. Press the lock icon in the lower left corner.
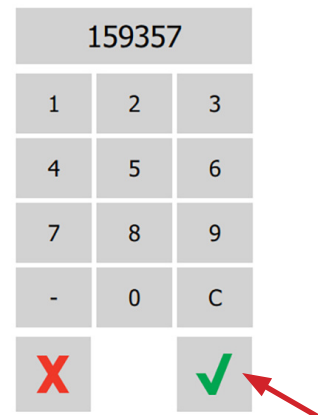
5. Enter **159357** on the keypad and press the check button.
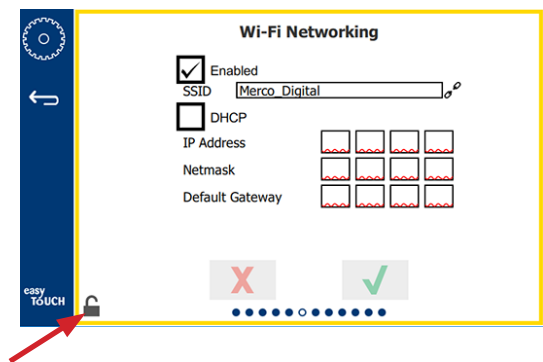
Note the icon changed to unlocked.
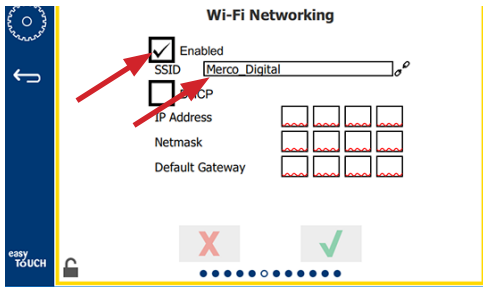
6. Ensure the Enabled box is checked and the SSID is correct.
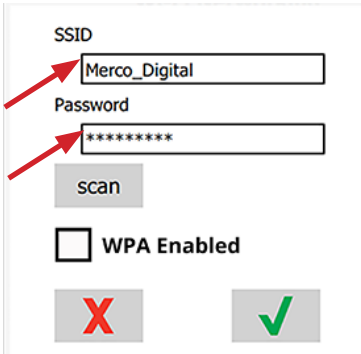
7. To edit the SSID or password press on the SSID name or password field.
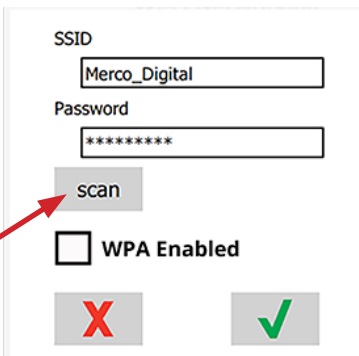
8. If the SSID is unknown, pressing the scan button will scan the network for available SSID networks.
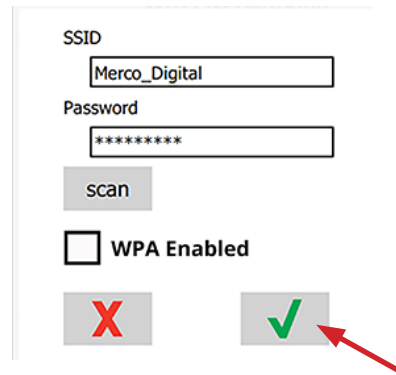

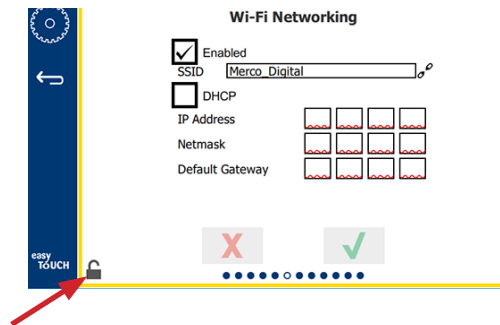9. Scroll through detected networks. Select a network connection and press the check button.
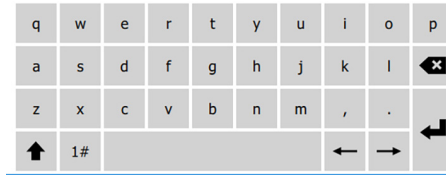
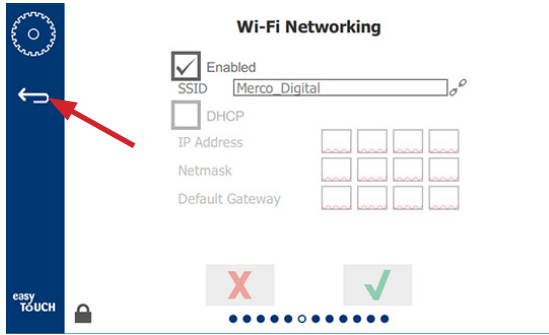10. Use the keyboard to enter the correct SSID and password.
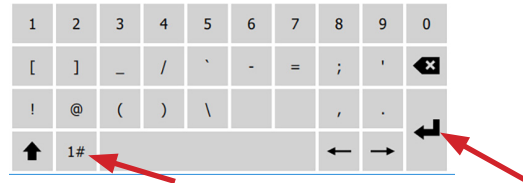
11. Pressing the 1# button switches between the standard keyboard and a special character keyboard. Once the SSID and password is entered, press the return key.

12. Press the Check button when finished.

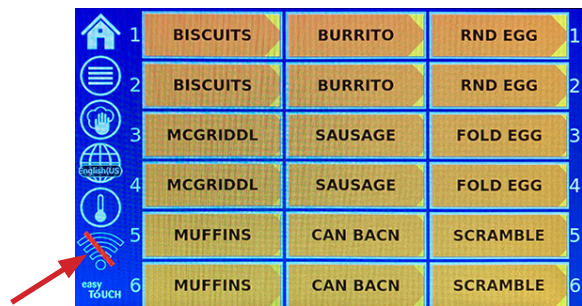13. Press the unlock button in the lower left corner to lock the screen.

14. Press the back button.

Press
&Go

15. Press the Press & Go icon to return to the press and go screen.

16. Ensure the wireless icon is visible and connected.

17. A line through the wireless icon indicates the unit is not connected to a network. Check settings again.

18. Remove the rear dongle cover on the rear of the unit and ensure the wireless dongle is securely attached. If the dongle is missing, contact Frymaster at 800-551-8633 or 318-865-1711.

FRYMASTER®

Your Growth Is Our Goal