










<b>Why</b>	To thoroughly clean the vat by removing caramelized oil from vat	
<b>Time required</b>	1 hour	15 minutes to prepare & complete per vat
<b>Time of day</b>	After close if not 24 hour store	For 24-hour restaurants: The task can be performed one vat at a time. You will be able to serve customers with remaining vats.
<b>Hazard icons</b>	 Chemicals  Electricity  Hot Liquids/Steam  Hot Oil  Hot Surfaces  Manual Handling  Moving Parts  Sharp Objects/Surfaces  Slippery Floors	

## Tools and supplies



Gloves, filtering



Face shield



Apron, heat-resistant



Plastic Bucket



Ecolab Hi-Temp Detail Brush



Ecolab Hi-Temp Pad Holder & Pad



KAY® QSR Degreaser




Paper towels




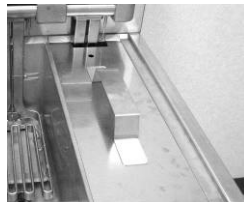
KAY® QSR Fryer Cleanser

## Procedure

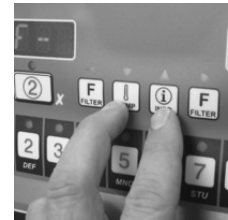
- Put on protective gear**  
 Use all McDonald's approved safety equipment, including apron, face shield and gloves.  
 **Hot Oil**  
**Hot oil or water can cause severe burns.**



- Cover Vats**  
 Cover adjoining vats to avoid accidentally contaminating oil with fryer Deep Clean solution.  
 **Tip**  
 Do not cook product in an adjoining vat when the Deep Clean process is in progress to avoid contaminating the oil and product.



- Enter Deep Clean Mode**  
 Press and hold TEMP and INFO buttons until LEVEL - 1 shows in the display, followed by ENTER CODE.



- Enter Code**  
 Enter code 1, 2, 3, 4 with the number keys.



# Vat Deep Clean (continued)

- 5 Scroll to Deep Clean  
Press DOWN button twice and “DEEP CLEAN” shows in the displays. Press ✓ button and display shows “DEEP CLN?” along with “YES NO”.



- 6 Confirm Choice For:

**Split Vats:** Display shows “LEFT RGHT”. Press ✓ button to select left vat, or X button for the right vat. Display then shows “OIL RMVD”, along with “YES NO”



**Full Vats:** Press ✓ button and display shows “OIL RMVD”, along with “YES NO”

- 7 Confirm Oil Removal:

**Empty Vat:** Press ✓ button and control skips down to “Prepare Filter Pan” step #10.



**Oil-Filled Vat:** Press X button and display shows “IS DISPOSAL UNIT IN PLACE?” along with “YES NO” (for JIB systems) or display shows “CHK PAN” (for bulk oil systems).



- 8 Disposing of Oil  
Press X button and display shows “INSERT DISPOSAL UNIT” (JIB systems). Once pan/disposal unit is in place press ✓ button for YES and display shows “DRAINING” and oil drains from vat. Units with bulk oil systems can now press the DISPOSE button on the bulk oil switch to empty drain pan.



- 9 Empty Vat  
Display then shows “VAT EMTY”, along with “YES NO”. Press ✓ button when ready and display shows “SOLUTION ADDED”, along with “YES NO”. Do not press any button, go to next step.



- 10a Prepare Filter Pan  
Empty filter drain pan of internal filtering components and take the components to a sink to be cleaned. Return the empty filter drain pan and cover to the fryer.



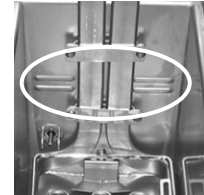
- 10b Prepare Solution:

**For Cleaning Full Vats:**  
Pour 2/3 of 1 gal. (3.8L) bottle of full-strength McD Heavy-Duty Degreaser into empty vat and fill with hot water to approximately 1” (25 mm) over the oil fill lines.



**For Cleaning Split Vats:**  
Pour 1/3 of 1 gal. (3.8L) bottle of full-strength McD Heavy-Duty Degreaser into empty vat and fill with hot water to approximately 1” (25 mm) over the oil fill lines.

- 10c Add Cleaning Solution  
Display still shows “SOLUTION ADDED?” and “YES NO”. Make sure vat is filled to 1 in. (25 mm) above the top fill line. Then press ✓ button and display shows “START CLEAN” “YES NO”



★ Tip  
Add water as needed during cleaning process to keep solution 1 in. (25 mm) above the top fill line.

# Vat Deep Clean (continued)

## 11 Cleaning

Press  $\checkmark$  button display shows "CLEANING", along with a countdown timer. Heat regulates to 195°F (91°C) for this step for one hour.



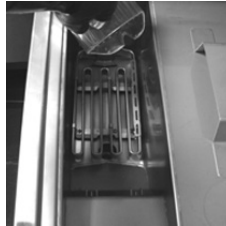
**Tip**  
Press X button to stop cleaning cycle.

Follow McDonald's vat cleaning procedure and at the end of the one hour, display shows "CLN DONE" and beeps. Display then shows "REMOVE SOLUTION FROM VAT".



## 12 Discarding Solution

Using a 1/2 gal. (2 liter) pitcher, remove the solution from the vat, pouring it into a plastic bucket for disposal. Any remaining solution can be drained into the drain pan for disposal. Display then shows "VAT EMTY" "YES NO".



**Hot Liquids/Steam**

**Hot solution can cause severe burns, wear gloves and protective gear.**

## 13 Clean Vat

Once vat is empty, press  $\checkmark$  button and display shows "SCRUB VAT COMPLETE" "YES NO". Use the Hi-Temp Detail Brush to clean heating elements and use the Hi-Temp Pad Holder and Pad to clean the inside of the vat walls, corners and top.



**Tip**  
Use the lift tool and lift the hinged element from the vat as needed.



## 13 (Continued)

### Equipment Alert

Do not scrape the electric fryer elements, or use the scouring pad on the elements or breading will stick and burn.

**Do not use steel wool, wire brush, putty knife, other abrasive cleaners, or cleaners/sanitizers containing chlorine, bromine, iodine, or ammonia chemicals as these will deteriorate the stainless steel material and shorten the life of the unit.**

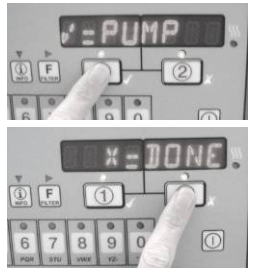
## 14 Rinse Vat 3 Times

Once vat is clean, press  $\checkmark$  button, display shows "RINSE VAT" and drain opens. Pour clean water into vat to rinse and allow water to drain to drain pan. Rinse 3 or 4 times. Do not overfill drain pan. Display shows "RINSE COMPLETE" "YES NO".



## 15 Clear Oil Lines

Press  $\checkmark$  button; display shows "CLEAR SOLUTION FROM OIL LINES" " $\checkmark$ = PUMP" "X=DONE". Press and hold  $\checkmark$  button for a few seconds to purge lines.



## 16 Empty Filter Drain Pan

Remove pan and empty; using 1/2 gal. (2 liter) pitcher. Pour liquid into bucket for disposal. Rinse pan with water and dry.



## 17 Dry Vat

After oil lines are cleared, press X button and display shows "VAT DRY" "YES NO". Dry vat with a paper towel, and press  $\checkmark$  button.

