

## Original Instructions



**CAUTION:** Read the instructions before using the machine

## Safety Information



### WARNING

Do not hose down or use a water jet on the unit. Keep the unit away from running water. Disconnect power cord before performing any cleaning or maintenance.

This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.

Children shall not play with the appliance

Cleaning and user maintenance shall not be made by children without supervision.

**Plug unit in.** Plug unit into a grounded receptacle with a matching plug con-

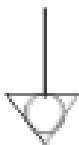


### WARNING

All electrical connections must be in accordance with local electrical codes and any other applicable codes.

If the supply cord is damaged, it must be replaced by the manufacturer, its service agent, or similarly qualified persons in order to avoid hazards.

To prevent an electric shock hazard, this device must be bonded to equipment in close proximity with an equipotential bonding conductor. This device is equipped with grounding lug for this purpose and is marked with the following symbol.



**Place toaster on flat surface.** Remove blue and/or white protective covering.



### CAUTION

Two man lift, unit weight 90.72 kg (200 lbs). Appliance designed to be placed on a McDonald's specified table

Possible slippery floor adjacent to the appliance

## Important



### WARNING

Indicates information important to the proper operation of the unit. Failure to observe may result in damage to the equipment and/or severe bodily injury or death.



### WARNING

Indicates information important to the operation of the unit. Failure to observe may result in damage to the equipment.

Prince Castle reserves the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment.



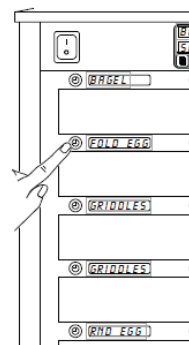
### CAUTION

#### BURN/ELECTRICAL SHOCK HAZARD! Platen

sections are **HOT** and can cause severe burns or severe shock. Keep hands and objects out of the toaster unit! Failure to exercise caution may result in serious injury! Turn the unit off, unplug it and let it cool down .

**Watch for READY status.** When ready temperature is reached, the LCD display will read "STATUS" and "READY".

A constant green light at the front LED also indicates that the toaster is ready.



**Caution, hot surface**

## Original Instructions (continued)



**CAUTION:** Read the instructions before using the machine

### Electrical Specifications

Ratings: 208-240V, 2600 - 3450W, 50/60Hz.

Distance from the back wall 6 inches.

PREP EQUIPMENT

Prince Castle LLC  
Holding Cabinet  
Model UHC-MCD

Prince Castle UHC-MCD Holding Cabinet

# 547-658 UHC Owner Documentation



## Table of Contents

**I. Operation Manual**

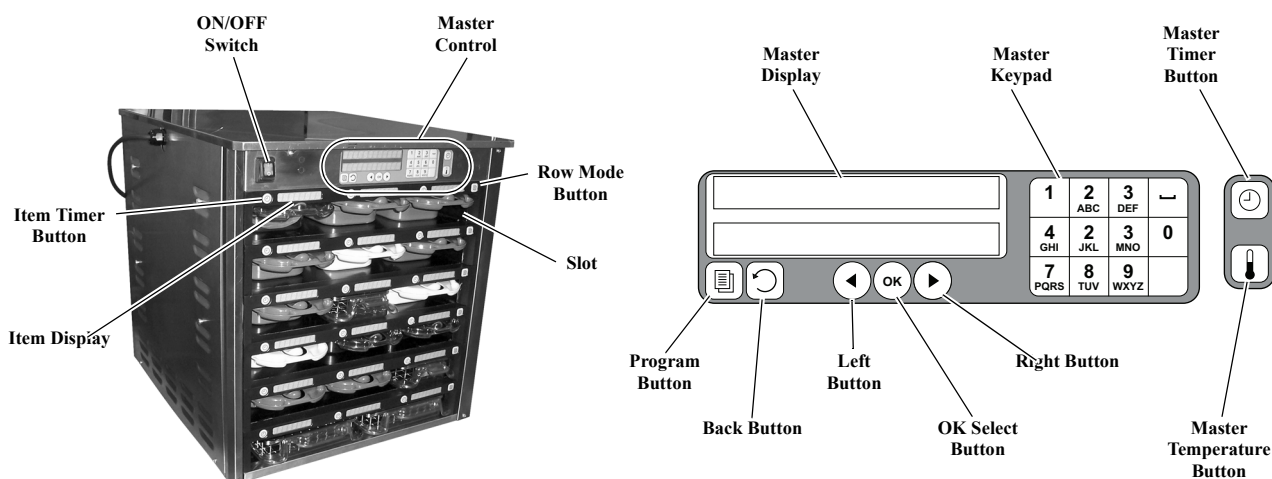
**II. Daily Cleaning Instructions**

# Operation Manual



Universal Holding Cabinet  
UHC - Series

## Product Identification



### LIMITED WARRANTY

This product is warranted to be free from defects in material and/or workmanship for a period of three (3) years from date of original installation, not to exceed 42 months from date of shipment from our factory. Any part or component which proves to be faulty in material and/or workmanship within the warranty period will be replaced or repaired (at the option of Prince Castle) without cost to the customer for parts or labor, except as provided below:

- Use of any non-genuine Prince Castle parts voids this warranty. All work must be performed by an authorized Prince Castle Service Agent, except as provided herein.
- All labor shall be performed during regular work hours. Overtime premium will not be covered.
- Travel charges are limited to 100 miles (200 kilometers) round trip, 2 hours travel time, one trip per repair.
- Damage caused by carelessness, neglect, and/or abuse (e.g., using wrong current, dropping, tampering with or altering electrical components, or improper cleaning) is not covered.
- Equipment damaged in shipment, by fire, flood or an act of God is not covered.
- Damage to coated surfaces is not covered by this limited warranty.
- Labor for repair or replacement of the following parts is not covered by this Limited Warranty: Display Bar (IUC) part number 547-058S, Heater Board part number 547-221S. Prince Castle will provide replacement parts to customer so customer can replace parts if they are defective. Replacement instructions are set out in the product's Operations Manual.

**PRINCE CASTLE SHALL NOT BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES, LOSSES, OR EXPENSES. THIS IS PRINCE CASTLE'S ONLY WARRANTY. PRINCE CASTLE MAKES NO OTHER WARRANTY, EXPRESS OR IMPLIED. ALL IMPLIED WARRANTIES OF MERCHANTABILITY AND/OR FITNESS FOR ANY PARTICULAR PURPOSE ARE HEREBY DISCLAIMED AND EXCLUDED**

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**PRINCE CASTLE LLC**  
WORLDWIDE

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Fax: 630-462-1460 • [www.princecastle.com](http://www.princecastle.com)



### Safety Information

#### ⚠ WARNING

Indicates information important to the proper operation of the unit. Failure to observe may result in damage to the equipment and/or severe bodily injury or death.

#### ⚠ CAUTION

Indicates information important to the operation of the unit. Failure to observe may result in damage to the equipment.

### Important

Prince Castle reserves the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment.

### Electrical Specifications

Ratings: 208-240V, 2600 - 3450W, 50/60Hz.  
Distance from the back wall 6 inches.

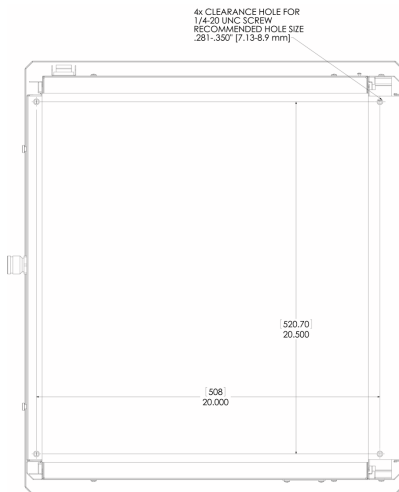
### Installation

1

**Unpack and inspect.** Remove the unit from the carton and inspect for signs of damage. If there is damage to the unit:

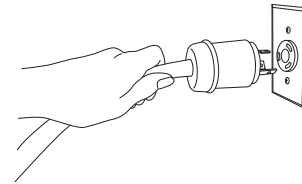
- Notify the carrier within 24 hours of delivery.
- Save carton and packaging materials for inspection purposes.
- Contact your local dealer, or if purchased directly, the Prince Castle Sales Department at 1-800-722-7853 or 630-462-8800 to arrange for a replacement unit.

*Note: If UHC is not placed on High Density Brackets, the hole pattern below is required to secure the UHC to the mounting surface.*



3

**Plug unit in.** Plug unit into a grounded receptacle with a matching plug configuration.



#### ⚠ WARNING

All electrical connections must be in accordance with local electrical codes and any other applicable codes.

If the supply cord is damaged, it must be replaced by the manufacturer, its service agent, or similarly qualified persons in order to avoid a hazard.

To prevent an electric shock hazard this device must be bonded to equipment in close proximity with an equipotential bonding conductor. This device is equipped with a grounding lug for this purpose and is marked with the following symbol.



2

**Place Universal Holding Cabinet (UHC) on flat surface.** Remove blue and/or white protective covering.

*NOTE: When installing this unit, the ambient temperature at the mounting site should not exceed 100°F (38°C).*

#### ⚠ CAUTION

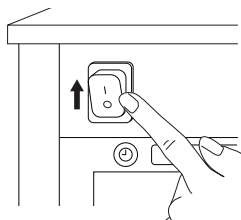
Two man lift, unit weight 90.72 kg (200lbs). Appliance designed to be placed on a McDonald's specified table

## Operation – Item Timers

### WARNING

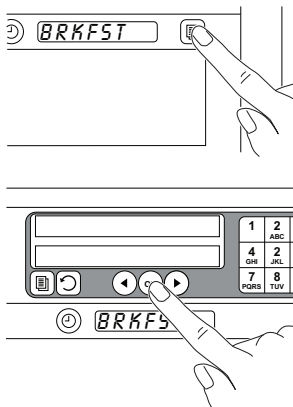
This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

- 1 Turn unit ON.** Turn the ON/OFF switch located on the upper left of the UHC to the ON position.

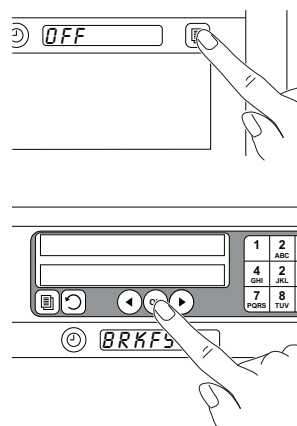


- 2 Set each active row to the correct mode.** For each row of slots that will be used, press its Row Mode button until the correct mode appears in that row's Item Displays (for example, BRKFST). Then press the OK Select button.

*NOTE: If the entire UHC will be used in one mode and you have a password, you may set the entire UHC at once. Press the Master Program button, enter your password and press the OK Select button. Then press the button to the left of the word "MODES", then the lit Item Timer to the left of the desired mode, and then the OK Select button. CHG COMPLETE will appear in the Master Display. Press the Back button three times to return to normal operation. See "Changing Between Menu Modes".*



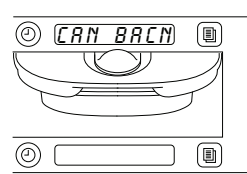
- 3 Set each inactive row to OFF.** For each row of slots that will not be used, press its Row Mode button until OFF appears in that row's Item Displays. Then press the OK Select button. This will keep unused rows of slots from heating up and save energy.



- 4 Allow the rows to heat up.** Each row's Item Displays will read LOW TEMP until that row is ready for use. Depending on settings, warm-up can take up to 35 minutes.

LOW TEMP

- 5 Load a UHC slot with prepared food.** Place a tray of cooked product into a slot with that food's name in its Item Display. Make sure the slot line on the tray handle lines up with the edge of the slot.



### CAUTION

Discard cracked or damaged trays.

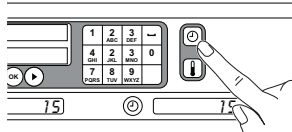
## Operation – Item Timers (continued)

6

**Press the slot's Item Timer button.** Pressing the slot's Item Timer button once will illuminate the pressed button and start the product's holding timer. The associated display will also get brighter. After a short delay the hold time will disappear and the timer will begin to count down. If the button is pressed again while the time is still displayed the hold time is reduced in 5 minute increments for every button press.

*NOTE: Pressing the slot's Item Timer button again after pausing will cancel timing.*

- A. To view the time left for a tray, press the Master Timer button.



- B. To remove portions from the tray, slide the tray only as far as needed, then quickly return the tray to the slot line.

- C. When the brightness of the button illumination, Item Timer button begins to pulse and the Item Display flashes COOK NOW,

**COOK NOW**

- D. When the final alarm sounds and the Item Display flashes XXXXXXXXX, the hold time has expired and the remaining product should be discarded. Press the Item Timer button to turn off the alarm.

**XXXXXXXXXX**

7

**Load and time all of the active slots.** Continue loading and timing the requested product (see steps 5 and 6).

*NOTE: When more than one slot holds trays of the same item, the Item Timer button for each of these pans will be illuminated and the display associated with the pan that contains the product that should be used first will be bright. The displays for the other pans with this same product will be dim.*

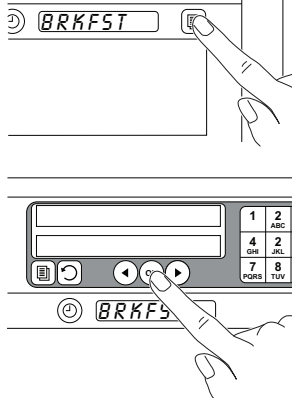
## Operation – Mode Select

### CHANGING BETWEEN MENU MODES

You can choose between the following modes: Breakfast, Change Over, Regular Menu, Custom 1, Custom 2, Clean and OFF. The operating mode can be changed two different ways, on a row-by-row basis or all rows at one time.

1

**One row at a time:**  
For each row of slots that will be changed, press its Row Mode button until the correct mode appears in that row's Item Displays (for example, BRKFST). Then press the OK Select button on the Master Control Panel.

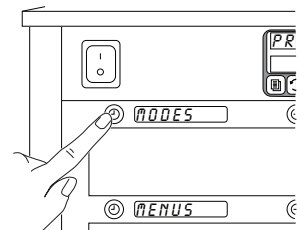


2

**Entire UHC at once (requires password):** Change the entire unit by pressing the Master Program button, entering your password and pressing the OK Select button.



Then press the lit Item Timer to the left of "MODES", then the lit Item Timer to the left of the desired mode, and then the OK Select button. CHG COMPLETE will appear in the Master Display. Press the Back button three times to return to normal operation.

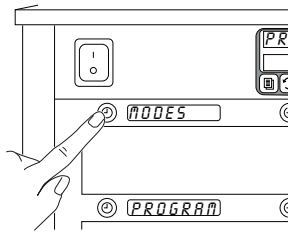


## Management Programming

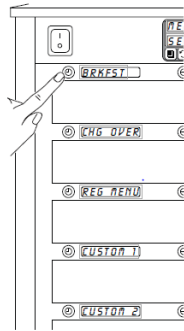
**1** Press the Master Program button.

**2** Select between changing the mode for the unit or to program the unit.

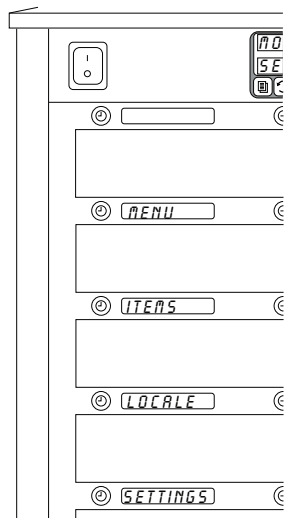
**3** When Mode is selected, this will allow you to select the menu you would like to use.



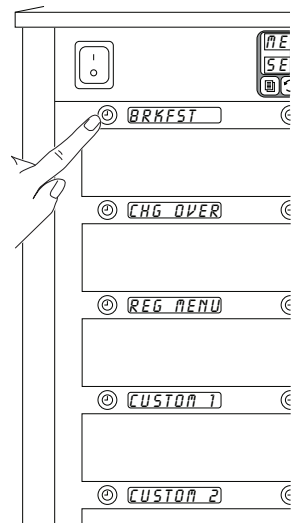
Select from the menu's on the bezel.



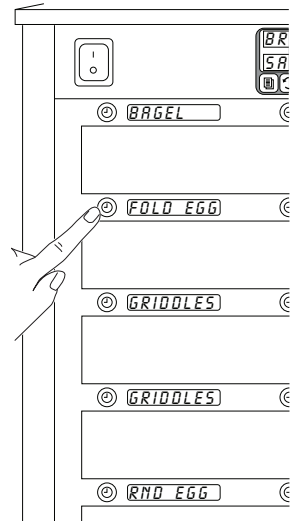
**4** When program is selected, Type your password in on the keypad and press the OK Select button. Programmable categories will appear in the rows of Item Displays, reading from the left.



**5** The second programmable category is MENUS. Sets which food product is assigned to each tray in each of the daypart modes. Press the button next to the daypart mode whose menu is to change. The name of the food product currently assigned to each tray position is displayed. Pressing the button next to the desired tray position cycles through the available food products that can be assigned to the tray position. When the desired food product is displayed, press the OK Select button on the Master Control Panel. You can change more than one item before confirming by pressing OK Select.

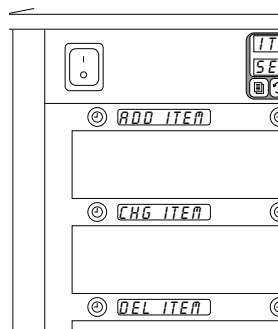


*NOTE: Be sure to start with the left-most Item Display in each row, because changing an item may also make changes to items to the right in that row due to temperature restrictions.*

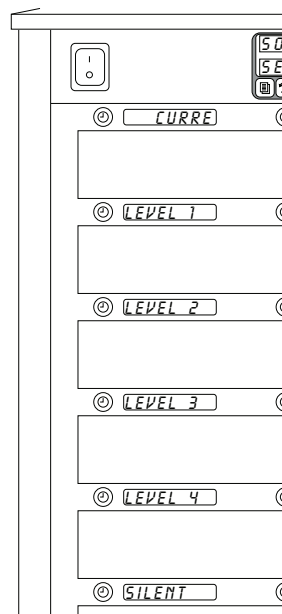


## Management Programming (continued)

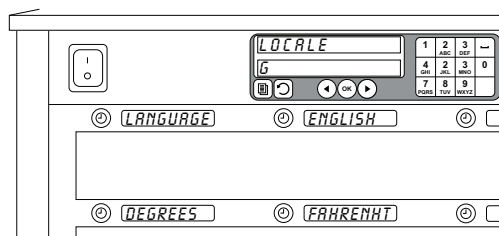
- 6** The third programmable category is **ITEMS**. Press the button next to the task to be performed, add a food product, change a product's parameters, or delete a food product from the UHC's product library. You can set the item's Name, Top Temperature, Bottom Temperature, Hold Time and Cook-Now Time.



- 8** The last programmable category is **SOUND**. Choose how loud the alarms are. There are four sound levels plus silent. Press the button next to the desired sound level and the OK Select button. Press the Back button three times to exit programming.



- 7** The fourth programmable category is **LOCALE**. Choose the language for the displays and whether temperatures are reported in Fahrenheit or Celcius. Press the button next to LANGUAGE and a list of available languages appears. Press the button next to the desired language and then the OK Select button. Press the Back button twice to exit language selection or additional times to exit programming.
- Press the button next to DEGREES to select between Celcius and Fahrenheit. Press the button next to the desired temperature units and then the OK Select button. Press the Back button twice to exit language selection or additional times to exit programming.



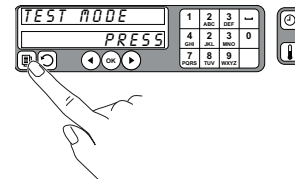
### Factory Presets

Item	Display	Temperature Setpoint (Top/Bottom)	Hold Time (Min.)	Cook More Time (Min.)
Bagels	BAGELS			
Breakfast Chicken	BFST CKN			
Biscuits	BISCUITS	175°F (79°C)/ 175°F (79°C)	30	
Burritos	BURRITO	175°F (79°C)/ 175°F (79°C)	20	
Canadian Bacon	CAN BACN	175°F (79°C)/ 175°F (79°C)	30	
Crispy Chicken	CRISPY			
Filet-O-Fish	FILET	200°F (93°C)/ 200°F (93°C)	30	
Folded Eggs	FOLD EGG	175°F (79°C)/ 175°F (79°C)	20	
Griddles	GRIDDLES			
Grilled Chicken	GRIL CKN	185°F (85°C)/ 185°F (85°C)	60	
Ham	HAM			
Hotcakes	HOTCAKES			
McChicken Patties	MCCHIKEN	200°F (93°C)/ 200°F (93°C)	30	
McRib	MCRIB			
English Muffins	MUFFINS	175°F (79°C)/ 175°F (79°C)	20	
None	NONE	—	—	—
McNuggets	NUGGETS			
Round Egg	RND EGG	175°F (79°C)/ 175°F (79°C)	20	
Sausage	SAUSAGE	175°F (79°C)/ 175°F (79°C)	60	
Scrambled Eggs	SCRAMBLE	175°F (79°C)/ 175°F (79°C)	20	
Selects	SELECTS			
Skillet Burger	SKLT BUR			
Spicy Chicken	SPCY CKN			
Breakfast Steak	STEAK			
Regular Patties	10-1	185°F (85°C)/ 185°F (85°C)	15	
Third Pounder	3-1	185°F (85°C)/ 185°F (85°C)	15	
Quarter Pounder	4-1	185°F (85°C)/ 185°F (85°C)	15	

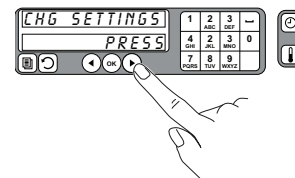
### SETTING THE UHC TO FACTORY DEFAULT SETTINGS

If necessary, the UHC can be set to its original factory settings.

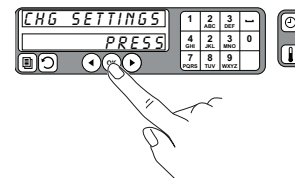
- Press the Master Program button and enter 3550 on the Keypad.** The maintenance menu will appear and the Master Display will read TEST MODE.



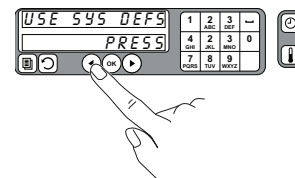
- Press the Right button repeatedly.** Press the Right button on the Master Display until CHG SETTINGS appears on the Master Display.



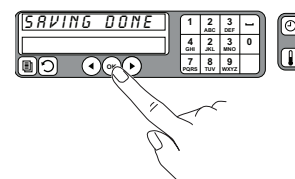
- Press the OK Select button.**



- Press the Left button repeatedly.** Press the Left button on the Master Display until USE SYS DEFS appears on the Master Display.



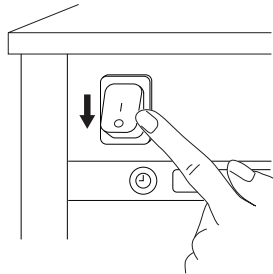
- Press the OK Select button.** SAVING DONE will appear in the Master Display.



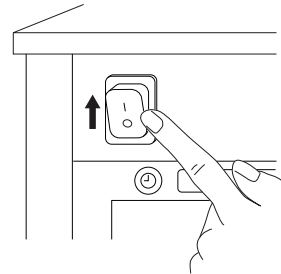


## Factory Presets (continued)

- 6 Turn the UHC OFF.** Using the ON/OFF switch, turn the UHC OFF and wait 10 seconds.

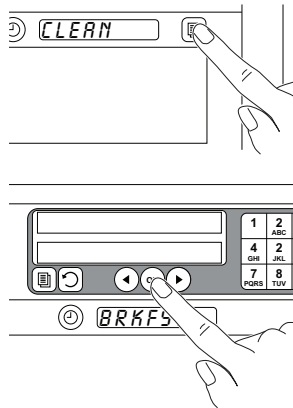


- 7 Turn the UHC ON.** Using the ON/OFF switch, turn the UHC ON. The UHC will now be set to factory default settings.



## Daily Planned Maintenance

- 1 Place the unit in the Cleaning mode.** For each row of slots, press its Row Mode button until CLEAN appears in that row's Item Displays. Then press the OK Select button.



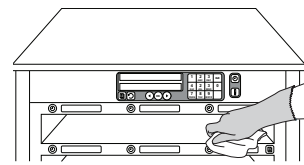
*NOTE: The row cannot be switched to clean mode if any of the timers in that row are active.*

### CAUTION

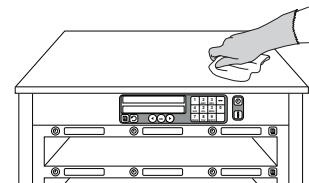
Do not use McD Sink Sanitizer (HCS) to clean the exterior of the UHC.

- Remove all loose particles.** Push the debris out the opposite end of the cabinet with the cabinet brush.

- 5 Clean each slot.** Use a damp, clean/sanitized towel and the cleaning brush.



- 6 Wipe the exterior.** Clean all exterior surfaces with a clean, sanitized towel that has been dampened with McD APC (HCS).



- 2 Let the unit cool.**

- 3 Use a cabinet brush to clean the slot surface.** Remove any remaining buildup on the surface.

### CAUTION

DO NOT use any tool other than 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.

### CAUTION

DO NOT use any other cleaner than McD APC (All Purpose Concentrate) (HCS). Using other compounds may result in damage to control components.

### CAUTION

Do not hose down or use a water jet on the unit. Keep the unit away from running water.

- 7 Turn the unit OFF.**

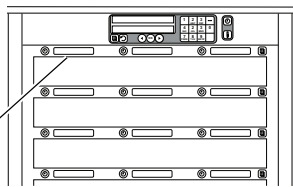
### Weekly Heater Check

- 1 **Ensure the slots are clean.** Remove all signs of cooking oil and food particles.

- 2 **Select low temperature for one slot.** Choose a mode in which the item in that slot has a temperature setpoint of 175°F (79°C). Or program an item to achieve a temperature setpoint of 175°F (79°C) (see Management Programming). Wait until the Item Display no longer reads LOW TEMP.

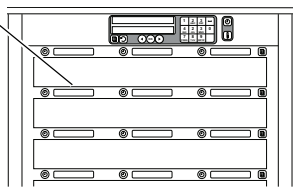
- 3 **Take a top heater temperature reading.** Using a stand-alone temperature meter (not supplied), take a temperature reading within 1 inch (2.54 cm) of the center of the top heater plate for the slot. Temperature should be within 5°F (3°C) of 175°F (79°C).



#### WARNING

Hot surfaces. Use caution when taking temperature readings within the shelf.

- 4 **Take a bottom heater temperature reading.** Using the stand-alone temperature meter, take a temperature reading within 1 inch (2.54 cm) of the center of the bottom heater plate for the slot. Temperature should be within 5°F (3°C) of 175°F (79°C).

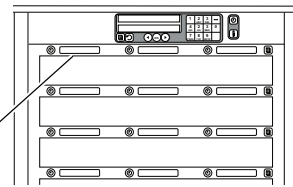


- 5 **Repeat test for each slot.**

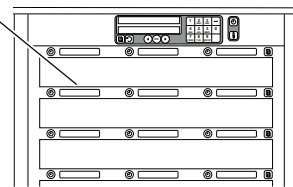
- 6 **Select high temperature for one slot.** Choose a mode in which the item in that slot has a temperature setpoint of 200°F (93°C). Or program an item to achieve a temperature setpoint of 200°F (93°C) (see Management Programming). Wait until the Item Display no longer reads LOW TEMP.

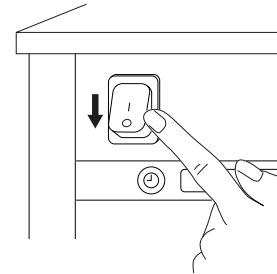
- 7 **Take a top heater temperature reading.** Using the stand-alone temperature meter, take a temperature reading within 1 inch (2.54 cm) of the center of the top heater plate for the slot. Temperature should be within 5°F (3°C) of 200°F (93°C).



- 8 **Take a bottom heater temperature reading.** Using the stand-alone temperature meter, take a temperature reading within 1 inch (2.54 cm) of the center of the bottom heater plate for the slot. Temperature should be within 5°F (3°C) of 200°F (93°C).



- 9 **Turn the unit OFF.**



## Troubleshooting

MASTER DISPLAY MESSAGES		
PROBLEM	PROBABLE CAUSE	SOLUTION
Left-most Item Display in affected row reads: HI TEMP	Row is changing to a temperature that is lower than its current value.	Wait for temperature to change before using slot.
Left-most Item Display in affected row reads: LOW TEMP	Row is changing to a temperature that is higher than its current value.	Wait for temperature to change before using slot.
Left-most Item Display in affected row reads: CALL SERVICE ROW TEMP TOO HIGH and alarm sounds	Slot temperature is more than 10°F (6°C) above setpoint for more than 15 minutes.	<ul style="list-style-type: none"><li>Using a stand-alone temperature meter, check the actual heater platen temperature and compare it to the displayed temperature.</li><li>To make sure the heater is responding to the unit's circuits, press that row's Row Mode button until OFF appears in the Item Displays and press the OK Select button. Then press the Row Mode button until an active mode appears and press OK Select.</li><li>Heater platen may be defective — refer to <i>Heater Platen Test</i>.</li></ul>
Left-most Item Display in affected row reads: CALL SERVICE ROW TEMP TOO COOL and alarm sounds	Slot temperature is more than 10°F (6°C) below setpoint for more than 15 minutes.	
Left-most Item Display in affected row reads: CALL SERVICE TEMP SENSOR ERROR and alarm sounds	There is a problem with the temperature probe.	<ul style="list-style-type: none"><li>Inspect the probe's ribbon cable connection.</li><li>Replace probe — refer to <i>Replacing Heater Platen/Probe Assembly</i>.</li></ul>
Left-most Item Display in affected row reads: CALL SERVICE RATE OF RISE and alarm sounds	A row is taking longer than 30 minutes to reach minimum temperature — there is a problem with the temperature probe or heater in row.	<ul style="list-style-type: none"><li>Turn the ON/OFF switch off and on to clear any software problem.</li><li>To make sure the heater is responding to the unit's circuits, press that row's Row Mode button until OFF appears in the Item Displays and press the OK Select button. Then press the Row Mode button until an active mode appears and press OK Select.</li><li>Heater platen may be defective — refer to <i>Heater Platen Test</i>.</li><li>Move a probe lead from a row that is working to this failed row to determine if a probe is defective.</li><li>Replace probe — refer to <i>Replacing Heater Platen/Probe Assembly</i>.</li></ul>
Master Display reads: CALL SERVICE DISTRIBUTION BOARD ERROR and alarm sounds	Heaters for 3 rows will not operate — distribution board is down.	<ul style="list-style-type: none"><li>Turn the ON/OFF switch off and on to clear any software problem.</li><li>Inspect the board's ribbon cable connections.</li></ul>
Master Display reads:CALL SERVICE ROW DISPLAY BOARD ERROR and alarm sounds	One of the Item Displays is not operating.	
OTHER FAILURE CONDITIONS		
PROBLEM	PROBABLE CAUSE	SOLUTION
Unit will not turn on and fans don't run	There is an exterior power supply problem.	<ul style="list-style-type: none"><li>Check for line voltage at the ON/OFF switch and the transformer.</li><li>Reset the circuit breaker.</li></ul>
While turned on, one display won't light	There is a problem with the ribbon cable or display.	<ul style="list-style-type: none"><li>Inspect the display's ribbon cable connection.</li><li>Move a ribbon cable from a display that is working to this failed display to determine if this display is defective.</li></ul>
While turned on, all displays won't light	There is an internal power supply problem.	<ul style="list-style-type: none"><li>Check for 5V DC on output pins of the power supply — refer to <i>Power Supply Test</i>.</li></ul>
While turned on, one row will not heat or heats improperly	There is a problem with that row's heater board, heater platen or probe.	<ul style="list-style-type: none"><li>Make sure that leads and inputs are securely seated on the heater boards.</li><li>Perform <i>Heater Board Test</i>.</li><li>Move power leads from a row that is working to this failed row to determine if this heater is defective.</li><li>Move a probe lead from a row that is working to this failed row to determine if a probe is defective.</li></ul>

## Troubleshooting

### UHC IN STORE TROUBLESHOOTING

SYMPTOM RECOGNITION		
Item Displays on a timer bar are blank and there is no error message on the Master Display.	A	
Parts of the displayed characters on a timer bar are missing.	A	
Parts of the displayed characters on a timer bar remain lit all the time.	A	
Pressing Item Timer button does not start product timer.	A	
Item Timer button does not light up when pressed.	A	
"ERROR" appears on a timer bar display when the unit is turned on.	B	
The displayed items are not correct but instead are a duplicate of another timer bar.	C	
Error message on Master Display says "CALL SERVICE ROW DISPLAY BOARD ERROR xxx".	D	
Error message on affected timer bar display says "CALL SERVICE ROW TEMP TOO COOL Rx" where x = row (1-6).	E	
Error message on affected timer bar display says "CALL SERVICE ROW TEMP TOO HIGH Rx" where x = row (1-6).	F	
Error message on affected timer bar display says "CALL SERVICE RATE OF RISE Rx" where x = row (1-6).	G	
Error message on affected timer bar display says "CALL SERVICE TEMP SENSOR ERROR Rx zzz" where x = row (1-6) and zzz = TOP or BOT.	H	

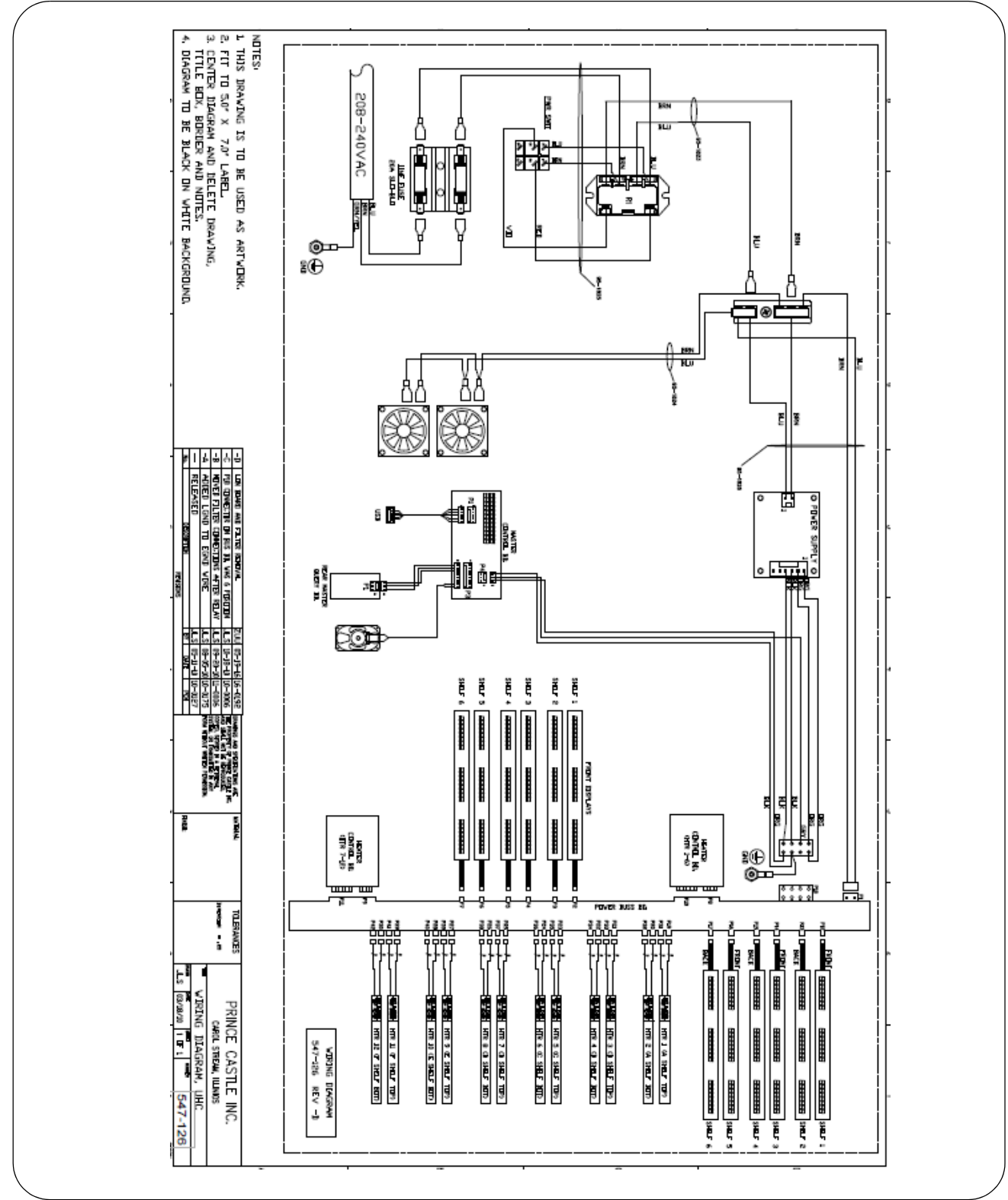
UHC TROUBLESHOOTING TEST STEPS		
A	1	Replace the display bar (see section on display bar removal).
B	1	Turn off power to the UHC and remove the corner cover of the affected side and check the connection of the cable to the display bar. Turn power on and check for proper operation. If error is not fixed, continue with step 2.
	2	Turn the power off and swap the connector of the affected display bar and the working display bar above or below and turn the power on. If the error stays on the affected display bar REPLACE THE DISPLAY BAR.
	3	If the error shifts to the other display bar, call your service agent.
C	1	Turn power off and remove the metal corner cover (right side when looking at the front of the unit, left side when looking from the back of the unit).
	2	Turn the power switch off, wait 10 seconds, turn the power switch on and in the right most display of each display bar a position code should be briefly displayed. FR1 = top front row      BR1 = top back row FR2 = front row #2      BR2 = back row #2 FR3 = front row #3      BR3 = back row #3 FR4 = front row #4      BR4 = back row #4 FR5 = front row #5      BR5 = back row #5 FR6 = front row #6      BR6 = back row #6
	3	Note which display bar displays the wrong position code and slide it towards the end where the cable is connected (right on front-side, left on back-side).

	4	Slide the display bar with the same position code towards the end where the cable is connected.
	5	Swap the connectors between the two display bars.
	6	Turn the power switch off, wait 10 seconds, turn the power switch on.
	7	If the display bar that showed the wrong position code still shows the same code - Replace the display bar.
	8	If the same two display bars still show the same position code - Call a service technician.
D	1	Turn power off and remove the metal corner cover (right side when looking at the front of the unit, left side when looking from the back of the unit).
	2	Refer to the following position code list to determine which display bar appears to have a problem. FR1 = top front row      BR1 = top back row FR2 = front row #2      BR2 = back row #2 FR3 = front row #3      BR3 = back row #3 FR4 = front row #4      BR4 = back row #4 FR5 = front row #5      BR5 = back row #5 FR6 = front row #6      BR6 = back row #6
	3	Slide the display bar identified in the error message towards the end where the cable is connected.
	4	Make sure the cable connector is fully connected with the connector on the display bar.
	5	If the connector was loose, turn the unit's power switch on, and continue this check if after 60 seconds the same message re-appears on the master display.
	6	Slide a display bar either directly above or below the bar exhibiting the problem towards the end where the cable is connected.
	7	Swap the connectors between the two display bars.
	8	Turn the power switch off, wait 10 seconds, turn the power switch on and wait 60 seconds.
	9	If the position code in the error message changes - Replace the display bar identified in the original error message.
	10	If the position code in the error message remains the same - <b>Call a service technician.</b>
E	1	Loosen the retaining screw at the bottom of the front right corner cover of the unit, swing it up and remove it.
	2	Check that the red LEDs on both heater control boards are blinking at about the same rate ( <i>NOTE: during normal operation they will not always both be on at the same time</i> ).
	3	<i>NOTE: Rows 1-3 are controlled by the upper heater control board while rows 4-6 are controlled by the lower heater control board.</i> If the LED on the heater control board associated with the row displaying the error message is blinking at a different rate from the other board, or not at all, turn off the power switch and proceed to step 5.
	4	If both LEDs are blinking correctly proceed to step 10.

## Troubleshooting

	5	Remove and reconnect the heater control board whose LED is not blinking correctly (see section on heater control board replacement). Turn on the power switch, wait 15-20 seconds, and check if the LED on the repositioned heater control board starts to blink.
	6	If the LED on this board is still not blinking turn off the power switch and switch the two heater control boards.
	7	Turn on the power switch, wait 15-20 seconds, and check the LEDs on the heater control boards.
	8	If the LED is still not blinking correctly on the board in question - <b>Replace that heater control board.</b>
	9	If the LED starts blinking on the board in question but has now stopped blinking on the other heater control board - <b>Call a service technician.</b>
	10	Remove and reconnect both heater control boards (see section on heater control board replacement). Turn on the power switch and wait approximately 20 minutes to see if the error appears again.
	11	If the error message reappears check for a change in airflow around the unit that may be cooling the heaters.
	12	If nothing around the unit has changed - <b>Call a service technician.</b>
F	1	Press the Master Temperature button at the top of the unit.
		If the displayed temperature on the row that showed the error message is above 210°F (99°C) check if a batch of an item was put into the unit at a temperature much higher than normal.
	2	If all the product temperatures are normal - <b>Call a service technician.</b>
G	1	Press the Master Temperature button at the top of the unit.
	2	If the displayed temperature on the row that showed the error message is below 160°F (71°C) check for a change in airflow around the unit that may be cooling the heaters.
	3	If nothing around the unit has changed - <b>Call a service technician.</b>
H	1	Turn off the power and remove the right front corner cover.
	2	Switch the heater control boards and turn the power on.
	3	If the error message reappears on a different row - Replace the heater control board associated with the error.
	4	If the error message reappears on the same row - <b>Call a service technician.</b>

## Wiring Diagram





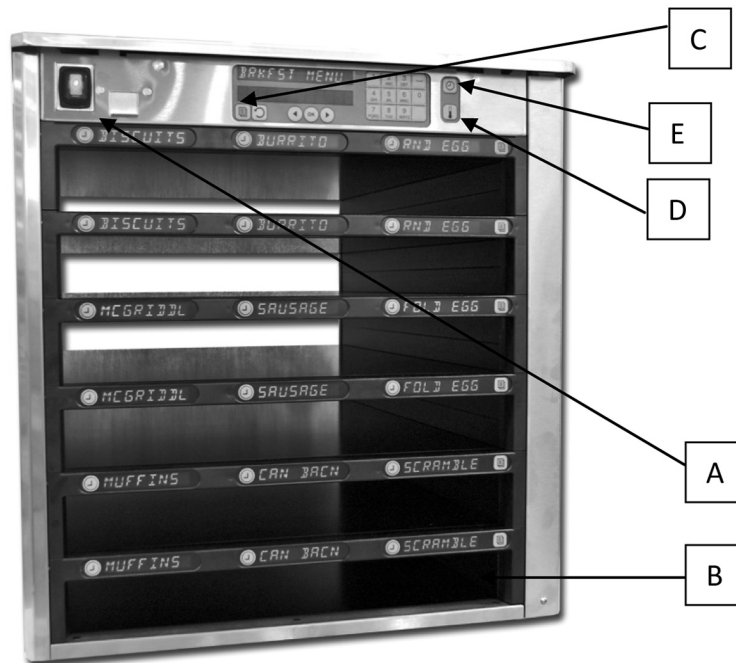
## Prince Castle LLC

## High Density Universal Holding Cabinet (HD UHC)

Model UHC6PT-22MCD, UHC6PT-22MCDCE

## Daily maintenance tasks

PR51 D01 Clean HD UHC



McDonald's HD UHC, 6-slot

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

**△ Hazards**

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




**▨ Equipment alerts**

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

**★ Tips**

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



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

### Tools and supplies



Brush, UHC and Pot Brush



Solid Sense, All Purpose Super Concentrate (APSC) Solution



Bucket, clean and sanitized towels



Bucket, soiled towels



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

### Procedure

#### 1 Prepare UHC for cleaning and allow to cool.

Set the UHC to “CLEAN MODE”

- Press Master Display “Program” Button.
- Enter “1955” then “OK”
- Press “Timer” Button to the left of “MODES” display.
- Press “Timer” Button to the left of “CLEAN” display.
- Press “OK” Button



**Hot Surfaces**

Do not attempt to clean a hot UHC.

#### 2 Remove plastic trays.

Take the trays to 3-compartment sink



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

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



**Chemicals**

Sanitizer solution, McD APSC



#### 4 Remove debris from cabinet with UHC brush.

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



**Equipment Alert**

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



## Clean HD UHC (continued)

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

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



**Chemicals**

Sanitizer solution, McD  
APSC



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



**Equipment Alert**

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



**Chemicals**

Sanitizer solution, McD  
APSC



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

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



**Equipment Alert**

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



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

Discard the soiled towel in the soiled towel bucket.



**Chemicals**

Sanitizer solution, McD  
APSC



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



**Chemicals**

Sanitizer solution, McD  
APSC and G&MSC



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

