WARNING:
IMPROPER INSTALLATION, ADJUSTMENT, ALTERATION, SERVICE OR MAINTENANCE CAN CAUSE PROPERTY DAMAGE, INJURY OR DEATH. READ THE INSTALLATION, OPERATING AND MAINTENANCE INSTRUCTIONS THOROUGHLY BEFORE INSTALLING OR SERVICING THIS EQUIPMENT.

PLEASE READ ALL SECTIONS OF THIS MANUAL AND RETAIN FOR FUTURE REFERENCE.

THIS EQUIPMENT MUST BE INSTALLED AND COMMISSIONED BY A PROFESSIONAL, FACTORY-TRAINED TECHNICIAN.

THIS EQUIPMENT MUST BE OPERATED UNDER AN APPROVED HOOD SYSTEM ONLY.

NOTE: This manual pertains to all grill models listed above. The reader/operator must interpret its contents to applicable needs. If you have questions about any instructional materials pertaining to Garland grills, please contact our Customer Service Department at one of the phone numbers below.

MANUFACTURED EXCLUSIVELY FOR McDonald’s BY
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CONTENTS

INTRODUCTION ............................................. 4
WARRANTY ................................................. 4
SAFETY ..................................................... 5
SHIPPING DAMAGE CLAIM PROCEDURE ........... 6
CLEANING & MAINTENANCE ......................... 6
SPECIFICATIONS .......................................... 10
  Dimensions: Model MWE3S ............................... 11
  Input Specifications, Electric Grills, United States: ....... 12
  Input Specifications, Electric Grills, Canada: ............... 12
  Input Specifications, Electric Grills, CE Approved ...... 12
  Input Specifications, Electric Grills, Export, Non-CE ... 12
  Input Specifications, GAS Grills, North America: ....... 13
  Input Specifications, GAS Grills, CE Approved .......... 13
INSTALLATION & STARTUP ............................ 14
  Exhaust hood Type & Platen Height ................... 17
  Startup Procedure ..................................... 18
INSTALLATION OF WRAP AROUND RELEASE MATERIAL MOUNTING BRACKETS ................. 19
INSTALLATION OF SPLASH SHIELD ................. 19
INSTALLATION OF RELEASE MATERIAL ............ 20
INSTALLATION OF VAPOR SHIELD ................. 20
AVAILABLE ACCESSORIES ............................... 21
  Splash Shield ........................................ 21
  Vapor Shield ......................................... 21
  Teflon Wraparound kits ............................... 21
  Quick Disconnect Gas Hose ......................... 22
  Interlock Cord - 5-Wire ............................ 22
  3Phase 4Wire 50 AMP Cord ......................... 22
  3Phase 4 Wire 30 AMP Cord ....................... 22
DESCRIPTION OF GRILL CONTROL ................. 23
POSSIBLE ERROR MESSAGES ......................... 23
OPERATING PROCEDURES ............................ 24
  General Overview ..................................... 24
  To turn the grill on: .................................. 24
  To Select a Menu item: ............................... 24
  Menu Item Library .................................... 24
  Indicator Lights ...................................... 25
  Standby Mode ......................................... 25
  To display the current temperatures: .................. 25
  Breakfast In Manual mode ......................... 25
  Lunch In Manual mode ............................... 25
  To Change The Cook Time for a Menu Item ............ 25
  Breakfast In Auto mode ............................. 25
  Lunch In Auto mode ................................. 25
  Transition Cooking ................................... 26
PRODUCT RECOGNITION ............................... 26
  TO PERFORM FORCED AUTO CALIBRATION .......... 26
COMMON PRODUCT RECOGNITION ISSUES ......... 27
PATTY PLACEMENT ...................................... 28
PROGRAM LOGIC ......................................... 29
CONTROL PROGRAMMING ............................ 30
  Programming Modes; System Setup .................. 30
  Programming Modes; Menu Items ................... 31
PROBE CALIBRATION ................................... 34
THERMOCOUPLE LOCATIONS ....................... 34
FACTORY DEFAULT SETTINGS ....................... 35
**INTRODUCTION**

The Garland clamshell grill, manufactured exclusively for McDonald’s, provides a method for efficient two-sided cooking, while accommodating a variety of products. The unit will also serve as a flat grill, and meets all of McDonald’s standards for safety, efficiency, and cleanliness.

**WARRANTY**

This warranty covers defects in material and workmanship under normal use providing that:

a) the equipment has not been accidentally or intentionally damaged, altered or misused.

b) the equipment is properly installed, adjusted, operated and maintained in accordance with national and local codes and in accordance with the installation instructions provided with this product.

c) the warranty serial number affixed to the appliance by us has not been defaced, obliterated or removed.

d) an acceptable report for any claim under this warranty is supplied to us.

The equipment warranty coverage remains in force for two (2) years, (parts and labor), from the date the equipment is put into operation.

The Garland Group agrees to repair or replace, at its option, any part that proves to be defective in material or workmanship at no charge for the part or normal labor.

We assume no responsibility for installation, adjustments, diagnosis, or normal maintenance such as: lubrication of springs or valves. We exclude failures caused by erratic voltage or gas supplies.

We assume no responsibility for travel costs beyond 100 miles round trip, travel other than overland, and overtime costs of repair.

We exclude broken glass, paint and porcelain finish, surface rust, gasket material, ceramic material, light bulbs and fuses from normal coverage.

We exclude damage or dysfunction caused by fire, flood, and like “Acts of God” that are beyond the control of The Garland Group.

The Garland Group’s liability on a claim of warranty shall not exceed the price of the material and/or service, which caused the claim.

This warranty is limited and is in lieu of all other warranties, expressed or implied. The Garland Group, our employees, or our agents shall not be held liable for any claims of personal injury or consequential damage or loss.

This warranty gives you specific legal rights, and you may have other rights which vary from state to state.
SAFETY

THIS APPLIANCE IS FOR PROFESSIONAL USE AND SHALL BE USED ONLY BY QUALIFIED PERSONNEL.

WARNING: Accessible parts may become hot during use. Young children should be kept away. 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.

CAUTION: THIS EQUIPMENT MUST ONLY BE OPERATED UNDER AN APPROVED HOOD SYSTEM IN ACCORDANCE WITH LOCAL REGULATIONS IN FORCE.

DO NOT OPERATE THE GRILL UNLESS IT HAS BEEN COMMISSIONED (START-UP) BY A FACTORY AUTHORIZED SERVICE CENTER.

DO NOT operate the grill without reading this operation manual.

DO NOT operate the clamshell grill unless it has been properly installed and grounded.

DO NOT operate the clamshell grill unless all service and access panels are in place and fastened properly.

Means of disconnection, must be incorporated in the fixed wiring in accordance with local wiring rules (such as a switch, fuse, or circuit breaker). External equipotential bonding conductor provided on rear of appliance. Use as applicable, in accordance with local wiring rules.

The Garland clamshell grill is a semi-automatic cooking appliance. The upper platen is lowered automatically, following the manual, single-handed initiation of the cooking cycle, and raised automatically upon completion of the cooking cycle.

When two sided cooking, the area between the upper platen and the griddle plate should be regarded as a "danger zone". During two sided cooking the operator must not be within this danger zone. When used as a flat grill, then this area is no longer a danger zone, the platens do not move. For whatever reason, be it cleaning, maintenance, normal operation, any exposed person must use extreme caution if within this danger zone. Temperatures on solid cooking surfaces are intended to operate above 120°C (250°F).

In two sided cooking the upper platen remains in the lowered position by nature of it’s own weight. It is not locked down. It can be raised by lifting of the handle on the front of the platen, which pivots the platen about its rear mounting point.

The clamshell grill must only be used for single and two sided cooking of foodstuffs in a McDonald’s store.

WARNING: To avoid serious personal injury: DO NOT attempt to repair or replace any part of the clamshell grill unless all main power supplies to the grill have been disconnected.

USE EXTREME CAUTION in setting up, operating and cleaning the clamshell grill to avoid coming in contact with hot grill surfaces or hot grease. Suitable protective clothing should be worn to prevent the risk of burns.

WARNING: This appliance must not be cleaned with a water jet. DO NOT apply ice to a HOT grill surface.

NOTE: All warning labels and markings on the grill, which call attention to further dangers and necessary precautions.

HAZARD COMMUNICATION STANDARD, (HCS) - The procedures in this manual include the use of chemical products. These chemical products will be printed in bold face, followed by the abbreviation (HCS) in the text portion of the procedure. See the Hazard Communication Standard, (HCS) manual for the appropriate Material Safety Data Sheet(s), (MSDS).

WARNING: After turning the master power switch to the START position, the grill will go through an initialization process. If the upper platens are in the lowered position they will return to their raised upper position.

MAINTENANCE - the platen support arms carriage block bearing bushes, the platen adjuster nuts, the platen support (shoulder) bolt and the cam follower should be checked annually for wear. Should there be any noticeable play in the platen adjuster nuts, platen support bolts or cam follower, then they must be replaced.

MAINTENANCE - the audible alarm that sounds at the end of a cook cycle is to advise the operator that the platen is about to move. The function of this device may be tested by pushing the left hand CANCEL button. If no sound is heard, ensure that the alarm volume is not set to low in SYSTEM SETUP. If there is still no sound then a service engineer should be called out to rectify the fault.

SERVICE AND CLEANING - The grill may be secured in the grill bay by the installer using two anchors that lock onto the front casters. If the grill is to be moved out of the bay for cleaning or service, remove the anchor from each caster by turning the knob counterclockwise to loosen the retainer. When the retainer is free of the caster, lay the assembly aside on the floor.

CLEANING - NEVER clean the grill, interior or exterior, using a high-pressure sprayer, water jet, or any other liquid sprayer.

NOTE: If anchors are present, the anchor assembly remains fastened to the back wall of the grill bay. After service or cleaning is complete, return the grill to its position in the bay and reattach the anchors by placing the retainer on the caster post and turning the knob clockwise to tighten. For safety reasons, the grill must be secured in the grill bay in this manner before operation can resume.
**SHIPPING DAMAGE CLAIM PROCEDURE**

Please note that the Garland equipment was carefully inspected and packed by skilled personnel before leaving the factory. The transportation company assumes full responsibility for safe delivery upon acceptance of the equipment. What to do if the equipment arrives damaged:

1. File a claim immediately regardless of the extent of damage.
2. Be sure to note, “visible loss or damage,” on the freight bill or express receipt and have the person making the delivery sign it.
3. Concealed loss or damage: if damage is unnoticed until the equipment is unpacked, notify the freight company immediately, (within 15 days), and file a concealed damage claim.

**CLEANING & MAINTENANCE**

1. Select Clean Mode. Once Clean Mode has been reached turn grill OFF.
2. Wipe the Release Material® sheets with a clean, sanitizer-soaked grill cloth.
3. Remove the locking clips, bars, and release sheets.
   - Take the clips and bars to the 3-compartment sink to be washed and rinsed; set aside.
   - Set release sheets aside on a flat surface.
4. After turning grill OFF, platens can be controlled by pressing green button
5. Scrape the lower grill surface with the grill scraper.
   - Use grill squeegee to push residual grease into trough.
   - Take grill scraper to the 3-compartment sink to be washed and rinsed.
6. If splash guards are installed, detach and take to the 3-compartment sink to be washed and rinsed; set aside.
   - Empty and replace the grease troughs.

---

**KAY® Grill Cleaning Pad Holder & KAY® Grill Cleaning Pad**

**Heat-Resistant Gloves**

**Clean, Sanitizer-Soaked Grill Cloths**

**Lid**

**Grill Squeegee**

**Grill Scraper**

---

**McD® Hi-Temp Grill Cleaner**

**KA Y® Grill Cleaning Pad Holder & KAY® Grill Cleaning Pad**

**Heat-Resistant Gloves**

**Clean, Sanitizer-Soaked Grill Cloths**

**Lid**

**Grill Squeegee**

**Grill Scraper**

---

**CAUTION:**
May cause eye and skin irritation. See precautionary and KEEP OUT OF REACH OF CHILDREN

**CUIDADO:**
Puede causar irritación de los ojos y la piel. Véanse las precauciones y los primeros auxilios al reverso.

**MANTENGASE FUERA DEL ALCANCE DE LOS NIÑOS**

**AVIS :**
Peut irriter les yeux et la peau. Voir précautions et premiers soins au verso.

**CONSERVER HORS DE LA PORTÉE DES ENFANTS**

**3.6 oz (106 ml)**
CLEANING & MAINTENANCE continued

7. Open one packet of McD Hi-Temp Grill Cleaner and empty the contents into a lid or stainless steel pan.
   - Put on the heat-resistant gloves.

8. Dip the KAY Grill Cleaning Pad Holder into the grill cleaner.

9. Apply McD Hi-Temp Grill Cleaner to front side of platens starting from right platen to left platen.
   - DO NOT SCRUB

10. Apply the grill cleaner to platen surfaces starting from right platen to left platen.
    - DO NOT SCRUB

11. Apply the grill cleaner to back side of platens from right platen to left platen.
    - DO NOT SCRUB

12. Apply the grill cleaner to outer edges of right and left platens.
    - DO NOT SCRUB

13. Press green button to lower center platen.

14. Apply grill cleaner to inner edges of the right and left platens.
    - DO NOT SCRUB
    - Press green button to raise right platen.

15. Pour remaining McD Hi-Temp Grill Cleaner over bottom grill surface.

16. Spread the cleaner over the entire lower grill surface from front to back using even strokes.
    - DO NOT SCRUB
17. Scrub front side of platens from right platen to left platen with KAY Grill Cleaning Pad Holder and Pad.

18. Scrub flat grill surfaces starting from right platen to left platen.

19. Scrub back side of platens from right platen to left platen.

20. Scrub outer edges of right and left platens.

21. Press green button to lower center platen.

22. Scrub inner edges of the right and left platens. Press green button to raise the center platen.

23. Scrub lower grill surface.

24. Rinse front, side and back of platen surfaces with a clean, sanitizer-soaked grill cloth, starting from right to left platens.

25. Press the green button to lower right platen, rinse inner edges of both platens; then, raise.

26. Wipe back of lower grill with a clean, sanitizer-soaked grill cloth.
CLEANING & MAINTENANCE continued

27. Pour a small amount of lukewarm water on a clean, sanitizer-soaked grill cloth over the bottom grill surface and wipe off residue.

28. Place upper platen Release Material sheets flat on grill surface.
   - Gently clean both sides of the Release Material sheets with the KAY Grill Cleaning Pad Holder.

29. Rinse both sides of the Release Material sheets with a clean, sanitizer-soaked grill cloth.
   - Reinstall upper Release Material sheets; secure in place with bars and clips.

30. Wipe lower grill with a clean, sanitizer-soaked grill cloth. Repeat until no visible soil remains.

31. Empty, wash, rinse, and replace the grease troughs.

32. Wipe remaining grill surfaces with a clean, sanitizer-soaked grill cloth.

33. Apply a thin coat of fresh shortening to the lower grill surface only.
SPECIFICATIONS

Dimensions:
Models MWE3W, MWG3W
SPECIFICATIONS

Dimensions:
Model MWE3S
### SPECIFICATIONS

#### Input Specifications, ELECTRIC FULL SIZE Grills, MWE3W, United States:

<table>
<thead>
<tr>
<th>SUPPLY REQUIRED</th>
<th>TOTAL KW LOAD</th>
<th>NOMINAL AMPS PER LINE</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td>208V</td>
</tr>
<tr>
<td></td>
<td>L1</td>
<td>L2</td>
</tr>
<tr>
<td>INPUT 1</td>
<td>7.65</td>
<td>21.3</td>
</tr>
<tr>
<td>INPUT 2</td>
<td>15.30</td>
<td>42.6</td>
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</table>

#### Input Specifications, ELECTRIC FULL SIZE Grills, MWE3W, Western Canada:

<table>
<thead>
<tr>
<th>SUPPLY REQUIRED</th>
<th>TOTAL KW LOAD</th>
<th>NOMINAL AMPS PER LINE</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td>208V</td>
</tr>
<tr>
<td></td>
<td>L1</td>
<td>L2</td>
</tr>
<tr>
<td>INPUT 1</td>
<td>22.95</td>
<td>63.9</td>
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</table>

#### Input Specifications, Electric Grills, CE Approved Models MWE3W-CE, MWE3S-CE:

<table>
<thead>
<tr>
<th>SUPPLY</th>
<th>TOTAL kW LOAD</th>
<th>LOADING: (kW/PHASE)</th>
<th>NOMINAL AMPS PER LINE</th>
<th>MENNEKES PLUG &amp; RECEPTACLE MAY BE REQUIRED</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td>230V / 400V</td>
<td>230V / 400V</td>
<td>L1/L2</td>
</tr>
<tr>
<td>3N~ 400V 50Hz</td>
<td>22.7</td>
<td>7.60</td>
<td>7.60</td>
<td>7.60</td>
</tr>
</tbody>
</table>

#### Input Specifications, Electric Grills, Export, Non-CE Models MWE3W, MWE3S:

<table>
<thead>
<tr>
<th>SUPPLY</th>
<th>TOTAL kW LOAD</th>
<th>LOADING: (kW/PHASE)</th>
<th>NOMINAL AMPS PER LINE</th>
<th>MENNEKES PLUG &amp; RECEPTACLE MAY BE REQUIRED</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td>230V / 400V</td>
<td>230V / 400V</td>
<td>L1/L2</td>
</tr>
<tr>
<td>220V 50Hz</td>
<td>22.7</td>
<td>7.60</td>
<td>7.60</td>
<td>7.60</td>
</tr>
<tr>
<td>240V 50Hz</td>
<td>22.7</td>
<td>7.60</td>
<td>7.60</td>
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</tr>
</tbody>
</table>
## SPECIFICATIONS

### Input Specifications, GAS Grills, North America:

<table>
<thead>
<tr>
<th>SUPPLY REQUIRED</th>
<th>TOTAL kW LOAD</th>
<th>LOADING: (kW/PHASE)</th>
<th>NOMINAL AMPS PER LINE</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>208V / 220V / 240V</td>
<td>208V / 60Hz</td>
<td>220V / 60Hz</td>
</tr>
<tr>
<td></td>
<td>L1/L2</td>
<td>L1/L3</td>
<td>L2/L3</td>
</tr>
<tr>
<td>INPUT 1</td>
<td>10.0</td>
<td>3.25</td>
<td>3.25</td>
</tr>
</tbody>
</table>

### GAS INPUT

<table>
<thead>
<tr>
<th>GAS</th>
<th>MAX INPUT (NET) PER BURNER (BTU/H)</th>
<th>TOTAL INPUT RATING (BTU/H)</th>
<th>INJECTOR SIZE</th>
<th>AIR SHUTTER SETTING (MM)</th>
<th>SUPPLY PRESSURE (IN W.C.)</th>
<th>BURNER MANIFOLD PRESSURE (IN W.C.)</th>
</tr>
</thead>
<tbody>
<tr>
<td>NATURAL GAS</td>
<td>32,000</td>
<td>96,000</td>
<td>#35</td>
<td>4.8</td>
<td>3.5</td>
<td>3.5</td>
</tr>
<tr>
<td>PROPANE</td>
<td>32,000</td>
<td>96,000</td>
<td>#43</td>
<td>4.8</td>
<td>3.5</td>
<td>3.5</td>
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### Input Specifications, GAS Grills, CE Approved Model MWG3W-CE:

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<thead>
<tr>
<th>3N~ 400V 50Hz</th>
<th>TOTAL kW LOAD</th>
<th>LOADING: (kW/PHASE)</th>
<th>NOMINAL AMPS PER LINE</th>
<th>MENNEKES PLUG &amp; RECEPTACLE MAY BE REQUIRED</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>L1/L2</td>
<td>L1/L3</td>
<td>L2/L3</td>
<td>L1</td>
</tr>
<tr>
<td>INPUT 1</td>
<td>10.0</td>
<td>3.25</td>
<td>3.25</td>
<td>3.25</td>
</tr>
</tbody>
</table>

### GAS INPUT

<table>
<thead>
<tr>
<th>GAS GROUP</th>
<th>MAX INPUT (NET) PER BURNER (kW)</th>
<th>TOTAL INPUT RATING (kW)</th>
<th>INJECTOR SIZE</th>
<th>AIR SHUTTER SETTING (mm)</th>
<th>SUPPLY PRESSURE (mbar)</th>
<th>BURNER PRESSURE (mbar)</th>
<th>VOLUMETRIC GAS RATE</th>
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</thead>
<tbody>
<tr>
<td>G20 NG</td>
<td>8.9</td>
<td>26.7</td>
<td>2.79mm (#35)</td>
<td>4.8</td>
<td>20/25</td>
<td>8.7</td>
<td>0.940 m³/h</td>
</tr>
<tr>
<td>G25 NG</td>
<td>8.9</td>
<td>26.7</td>
<td>2.79mm (#35)</td>
<td>4.8</td>
<td>20</td>
<td>8.7</td>
<td>0.69 kg/h</td>
</tr>
<tr>
<td>G31 LPG</td>
<td>8.9</td>
<td>26.7</td>
<td>2.26mm (#43)</td>
<td>4.8</td>
<td>37/50</td>
<td>8.7</td>
<td></td>
</tr>
</tbody>
</table>

### NET HEATING VALUE BY GAS GROUP

<table>
<thead>
<tr>
<th>G20</th>
<th>G25</th>
<th>G31</th>
</tr>
</thead>
<tbody>
<tr>
<td>34.02 MJ/m³; 0.555 SG</td>
<td>29.25 MJ/m³; 0.613 SG</td>
<td>88.0 MJ/m³; (46.34 MJ/kg); 1.55 SG</td>
</tr>
</tbody>
</table>

### GAS CATEGORIES

<table>
<thead>
<tr>
<th>CATEGORY</th>
<th>DESTINATION COUNTRIES</th>
<th>SUPPLY PRESSURE (mbar)</th>
</tr>
</thead>
<tbody>
<tr>
<td>I₂H</td>
<td>AT, CH, CZ, DK, ES, FI, GB, IE, IS, IT, NO, PT, SE</td>
<td>20.0</td>
</tr>
<tr>
<td>I₂E</td>
<td>DE, LU</td>
<td>20.0</td>
</tr>
<tr>
<td>I₃L</td>
<td>NL</td>
<td>25.0</td>
</tr>
<tr>
<td>I₃ER</td>
<td>FR</td>
<td>20.0 / 25.0</td>
</tr>
<tr>
<td>I₃P</td>
<td>NL</td>
<td>30.0</td>
</tr>
<tr>
<td>I₃P</td>
<td>BE, CH, CZ, ES, FR, GB, GR, IE, LU</td>
<td>37.0</td>
</tr>
<tr>
<td>I₃P</td>
<td>BE, CH, DE, CZ, ES, FR, NL</td>
<td>50.0</td>
</tr>
</tbody>
</table>
INSTALLATION & STARTUP

Installation Store Responsibilities:

- Ensure grill has been installed by a competent trained installation person.
- Ensure store readiness of utilities, product & personnel.
- Contacting your local Garland Factory Authorized Service Center for a startup date.
- Participate in the startup to ensure a successful startup and familiarity with the grill.
- Conduct training with your crew personnel to ensure maximum utilization of the grill.

Once the installation is complete as per the procedures below, a factory authorized service company MUST startup the grill according to Garland Commercial Industries startup standards.

A startup DOES NOT include:

1. Uncrating the unit
2. Placing the unit in its position under the exhaust hood.
3. Leveling the grill on the floor under the exhaust hood.
4. Attaching the supply cord(s) unless supplied by the factory.
5. Making adjustments to the ventilation system.
6. Sheet metal work required due to improper exhaust hood application.
7. Adjusting the grill to achieve beef integrity that deviates from the McDonalds standard.

A start-up DOES include:

1. Verification of supply voltage and, if applicable gas supply.
2. Leak test and gas pressure check on gas grills.
3. Electrical safety check.
4. Verify operation of grill by allowing unit to attain set temperature.
5. Verify operation of platens, if applicable, and timer functions.
6. Ensure time out alarm is functional and platens raise (if applicable)
7. Set proper gas and verify with beef integrity check that two consecutive runs yield the approved beef integrity results as per McDonalds standards.
8. Conduct brief training to store manager on the operation of the grill.

Items included with the purchase of your new grill from Manufacturer:

1. One (1) grill
2. One (1) gas hose (for gas grills only)
3. One (1) box containing:
   a. Six (6) release material sheets
   b. Three (3) release material clips
   c. Three (3) release material rear rods.
4. One (1) box containing four (4) casters.

Items NOT INCLUDED from the manufacturer and should be purchased from the KES:

1. Any electrical cords needed for application.
2. Any flue box needed for application.
3. Any grease traps or grease rails needed for application.

THE FOLLOWING INSTALLATION PROCEDURE CAN BE PERFORMED BY A:

- FACTORY AUTHORIZED SERVICE CENTER
- AN APPROVED INSTALLATION PERSON APPROVED BY PURCHASER OF GRILL
- LICENSED INSTALLER CONTRACTED BY KES (KITCHEN EQUIPMENT SUPPLIER)

WARNING: PLEASE READ INSTALLATION INSTRUCTIONS CAREFULLY. FAILURE TO PERFORM THESE STEPS CAN RESULT IN EQUIPMENT FAILURE, DAMAGE AND / OR VOID OF WARRANTY.
1. Uncrate unit from crating material

CAUTION: Prior to installation, check the electrical supply to ensure input voltage and phase match the equipment voltage rating and phase.

NOTE: ENSURE THAT PLATENS ARE STRAPPED DOWN SECURELY THROUGH STEP 3 TO PREVENT PLATENS FROM RAISING. SEVERE DAMAGE MAY OCCUR.

2. Tip unit over on its back. Install caster channels and casters as shown. WARNING: It is recommended that the rear casters are screwed in all the way before tipping.

3. Carefully rotate grill back on its casters. Now you may cut and remove the platen securing straps.

4. Remove back body side and Install power cords per your country / area's specifications.

WARNING: Electrical appliances must be electrically grounded in accordance with local codes or in the absence of local codes, with national electric code ANSI/NFPA - latest version.

All electric connections must be made by a qualified, properly equipped technician.
5. **GAS GRILL ONLY**, (for electric grills, skip to step 7):
   Install the included quick-disconnect gas hose to the inlet fitting on the underside of the grill by threading a 3/4” NPT nipple into the elbow, then install the brass male quick-disconnect coupler included with the hose.

   Connect the hose and ensure the sleeve snaps fully forward against the retaining ring.

   ![Diagram](image)

   With the manual shut-off valve closed, install the other end of the hose to the gas supply.

6. Install Optional Front Gas connection (If available).

   a. Isolate grill from any power source by unplugging all electrical connections.
   b. Rotate existing elbow 50° as shown in the diagram to the left.
   c. Attach hanger PN 4527008 as shown with 10-24 self tapping screws.
   d. Install 3/4 nipple through hanger and into existing already rotated elbow.
   e. Install 3/4 elbow fitting to 3/4 nipple.
   f. Attach gas hose to extended gas line.

7. Install grease bucket rails as shown below:

   ![Diagram](image)

8. Install flue box to back of grill.

9. Roll grill under exhaust hood. Grill must be level front to back, side to side and diagonally. Adjust casters accordingly to obtain final level.
Exhaust hood Type & Platen Height

With the platens in the raised position, measure the height from the front edge of the platen to the grill surface. Determine which type of exhaust hood the store has and check for exhaust hood type/platen height compatibility according to the table below:

<table>
<thead>
<tr>
<th>Exhaust hood TYPE</th>
<th>CORRECT PLATEN HEIGHT</th>
</tr>
</thead>
<tbody>
<tr>
<td>Universal</td>
<td>18 ½” (470mm)</td>
</tr>
<tr>
<td>92 Series</td>
<td>17” (432mm)</td>
</tr>
<tr>
<td>GSC</td>
<td>18 ½” (470mm)</td>
</tr>
</tbody>
</table>

If the platen height is incompatible with the exhaust hood type, platen height must be adjusted by an authorized service agent.
STARTUP PROCEDURE (continued)

**Startup Procedure**

This Garland 3-platen grill comes with a factory startup at no additional charge. A startup is required to take place **BEFORE** the unit is put into operation. It is the end-user responsibility to schedule the startup with their local Factory Authorized Service Agent, or notify Garland Commercial Industries at 1-800-446-8367 should you need assistance scheduling.

A factory startup is a comprehensive grill check in which a factory certified technician will document all final settings programmed in the controller once various other performance checks are complete. The estimated time to complete a startup is approximately 2.5 – 3.5 hours. Please keep in mind this estimated time when scheduling the startup. After hours or overtime is not covered under warranty and will be billed at a charge which is the difference between the Garland Reimbursement rate and the Factory Authorized Service Centers overtime charges.

A factory startup is necessary to start the warranty period. The Authorized Service Center is required to complete the paperwork during the startup process, and send it to Garland Commercial Industries for reimbursement. At the time of receipt, Garland will start the warranty period which will conclude at the end of 2 years. You may contact your Kitchen Equipment Supplier or dial 1-866-735-1955 for more details regarding an optional 3rd year extended warranty plan.

All aspects of the Startup procedure must be documented using the Garland-issued form, part #4521780:

---

**GARLAND CLAMSHELL GRILL START – UP FORM**

**ELECTRIC OR COMBINATION GAS / ELECTRIC**

(For use in Model MWE3W/MWG3W & MWE2W/MWG2W Series grills ONLY)

**McDonald’s**

**Address**

**State / Province**

**City**

**Model #**

**Zip Code**

**Store #**

**Start-Up Date**

**Garland Commercial Industries**

**Grill Line**

**Location on Certification Sticker**

---

**Actual Gas Type**

<table>
<thead>
<tr>
<th>Actual Input</th>
<th>Record Amps Per Line Each Contactor</th>
</tr>
</thead>
<tbody>
<tr>
<td>300 VAC</td>
<td>Left</td>
</tr>
<tr>
<td>360 VAC</td>
<td></td>
</tr>
<tr>
<td>400 VAC</td>
<td></td>
</tr>
<tr>
<td>415 VAC</td>
<td></td>
</tr>
<tr>
<td>240 VAC</td>
<td></td>
</tr>
</tbody>
</table>

**GAS PRESSURE CHECKS**

**For Use In**

**ELECTRIC OR COMBINATION GAS / ELECTRIC**

<table>
<thead>
<tr>
<th>Natural Gas</th>
<th>Inlet</th>
<th>Natural Gas</th>
<th>Inlet</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>6 – 14 Inches W.C.</td>
<td>Actual Inlet</td>
<td></td>
</tr>
<tr>
<td>11 – 14 Inches W.C.</td>
<td>Actual</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

---

**Parts Check**

<table>
<thead>
<tr>
<th>Part #</th>
<th>Name</th>
<th>Component</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

---

**Calibration Numbers**

<table>
<thead>
<tr>
<th>Product Cook Times</th>
<th>Calibration Numbers (From CALIBRATION MENU)</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>MWE3W &amp; MG3W ONLY</td>
</tr>
</tbody>
</table>

**LEFT | CENTER | RIGHT**

<table>
<thead>
<tr>
<th>Back Left Cal</th>
<th>Front Left Cal</th>
<th>Front Right Cal</th>
<th>Front Zero Cal</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**RIGHT**

<table>
<thead>
<tr>
<th>Front Left Cal</th>
<th>Front Right Cal</th>
<th>Front Zero Cal</th>
<th>Front Left Cal</th>
<th>Front Right Cal</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**Problems / Special Circumstances / Damage**

---

**Submitted by:**

Name:

Sub. Agent (If Applicable):

Are you a factory certified technician? **YES / NO**

Date of Certification / /
INSTALLATION OF WRAP AROUND RELEASE MATERIAL MOUNTING BRACKETS

CAUTION: UPPER PLATEN IS EXTREMELY HOT. WARNING: ISOLATE POWER SOURCE TO PREVENT ELECTRICAL SHOCK.

1. Ensure Electrical Power is unplugged before proceeding to next step.
2. Loosen 2 screws from each side of the platen lid.
3. Position side bracket assemblies over screws and insert into place.
4. Retighten four (4) screws on the platen lid.

<table>
<thead>
<tr>
<th>Part Number</th>
<th>Description</th>
<th>Qty Per Full Size (3P) Grill</th>
</tr>
</thead>
<tbody>
<tr>
<td>4526334</td>
<td>Release Material sheet Bracket, Side (3 Platen Grill)</td>
<td>6 Grill, 2 Platen</td>
</tr>
<tr>
<td>4527294</td>
<td>Release Material sheet Clip w/ Flange</td>
<td>15 Grill, 5 Platen</td>
</tr>
</tbody>
</table>

INSTALLATION OF SPLASH SHIELD

NOTE: SOME COMPONENTS OMITTED FOR CLARITY
INSTALLATION OF RELEASE MATERIAL

1. Slide release material rod through hemmed end of the release material sheet.

2. Hook release material rod on brackets located at the rear of the upper platen.

3. Holding the bottom of the release material sheet in place, gently pull the sheet toward the front of the platen.

NOTE: Make sure release material fits smoothly over upper platen.

4. Place one (1) locking clip over release material sheet in front and press into place over release material bar.

5. Gently pull the release material sheet flap over the left side of the platen and secure in place with two (2) locking clips.

6. Repeat step 5 with the right side.

NOTE: Failure to install the correct number of clips on the upper platen will cause the release material to be loose, and wear quickly. Ensure the correct placement of ALL clips to prevent premature wear and/or poor product quality.

INSTALLATION OF VAPOR SHIELD

NOTE: Check alignment and rightness of release material against upper platen.
AVAILABLE ACCESSORIES

**Splash Shield**
Item 4523492

**Vapor Shield Complete** (2 shown)
Item CK4525215

**Teflon Wraparound kit (1 platen only)**
CK4528080-1 - includes *(Shown)*
(3) Teflon Sheet (Wraparound) - 4527643
(5) Clips - 4527294
(1) Teflon Rear Bar - 4521355

**Teflon Wraparound kit (3 platens)**
CK4528080-3 - includes *(Not Shown)*:
(9) Teflon Sheet (Wraparound) - 4527643
(15) Clips - 4527294
(3) Teflon Rear Bar - 4521355

**Teflon Wraparound kit (1 platen only) w/ Brackets**
CK4528085-1 - includes *(Shown)*
(3) Teflon Sheet (Wraparound) - 4527643
(5) Clips - 4527294
(1) Teflon Rear Bar - 4521355
(2) Wraparound side mount bkts - 4526334

**Teflon Wraparound kit (3 platens)**
CK4528085-3 - includes *(Not Shown)*
(9) Teflon Sheet (Wraparound) - 4527643
(15) Clips - 4527294
(3) Teflon Rear Bar - 4521355
(6) Wraparound side mount bkts - 4526334
AVAILABLE ACCESSORIES (continued)

Quick-Disconnect Gas Hose
Item 1591506

Interlock Cord - 5Wire
(No Garland P/N) - *** Not supplied by Garland

3Phase 4Wire 50 AMP Power Cord (Electric Grill ONLY)
(No Garland P/N) - *** Not supplied by Garland

3Phase 4Wire 30 AMP Power Cord (Electric Grill ONLY)
(No Garland P/N) - *** Not supplied by Garland
DESCRIPTION OF GRILL CONTROL

GRILL PROBE ERROR – A grill probe circuit error for the Front, Middle, or Back zone has occurred.

PLATEN PROBE ERROR – An upper platen probe circuit error has occurred.

HEATER ERROR – Occurs when the controller does not detect a temperature rise in six (6) minutes.

HIGH TEMP – Occurs when the controller senses a temperature of 465˚ F (241˚ C).

CHECK REED SWITCH / USE FLAT COOK – One or more of the reed switches are out of adjustment. User will only be able to cook FLAT menu items.

ERROR COMMS - A communications error has occurred between the Motor Speed Control and the Main Control.

PLATEN NOT LEVEL – Occurs if the calibration difference between the front and rear is greater than maximum allowance. Product Recognition (Auto) and manual cooking is DISABLED. Flat Menu cooking is ONLY allowed.

CHECK PLATEN LEVEL – Occurs if the calibration difference between the front and rear is greater than the minimum allowance, but less than the maximum allowance. Product Recognition (Auto) is DISABLED. Perform

If CHECK PLATEN LEVEL is displayed, perform the following steps:

1. PRESS AND HOLD the and buttons for 3 seconds. The control will display “AUTO GAP FORCE”.

2. PRESS the button. “NO” will flash on the display. PRESS the button to change it to “YES.”

3. PRESS the button. The platen will immediately lower and reset its internal measurements. Upon completion, the platen will rise. If the error message does not return continue operating normally, contact your local authorized service agent.
OPERATING PROCEDURES

General Overview:
The PRC grill control will allow for 2 functions, both described in detail in the following sections.

The “Normal Operating Mode”, also known as the Cook Mode is the mode used during normal cooking. In the normal operating mode, the operator can start a cook cycle, cancel a cook cycle, view actual temperatures, scroll to another menu item, and enter the Programming Mode.

The “Programming Mode” is the mode in which the operator can program the controller’s various settings. To enter the programming mode, PRESS and HOLD [P].

There are currently 3 methods of cooking that can be utilized with the MWE3 Garland clamshell:

Standard Cooking – This is the cook method that utilizes a single gap setting for each menu item. The timer will count down according to the selected menu item.

Multi Stage Cooking – This method of cooking utilizes 2 different gap settings during the cook cycle. The timer will count down according to the selected menu item.

Product Recognition – The product recognition method of cooking uses the magnetic switches mounted on the upper platen arm assembly to determine the product being cooked. Using the PR feature, the operator simply selects the [P] button on the controller. This will allow the controller to know what product group to select from. When a cook cycle is initiated, the platen will come down and recognize the product being cooked. The cook timer will count down according to the time set for the recognized item. For more information on product Recognition, see the next section; “Product Recognition.”

To turn the grill on:
The Main Power Switch – Controls power to the grill and must be turned ON to start operation. The controller displays will be active. Upon successful power up checks, the controllers will display “OFF”.

AM Operation – Release Material sheets MUST be ON at this time and the grill surface should be free and clear of carbon.

Once the PRC displays “OFF” press [P]. The PRC will go to PREHEAT mode and default to AM preheat temperatures. To preheat to PM temperatures, press and hold [P].

<table>
<thead>
<tr>
<th>AM PREHEAT</th>
<th>PM PREHEAT</th>
</tr>
</thead>
<tbody>
<tr>
<td>375°F (190°C) Upper Platen</td>
<td>425°F (218°C) Upper Platen</td>
</tr>
<tr>
<td>275°F (135°C) Grill</td>
<td>350°F (177°C) Grill</td>
</tr>
</tbody>
</table>

Upon reaching the AM or PM set temperature (whichever is selected), the grill will stabilize in temperature for fifteen (15) minutes. Once this time has elapsed, the grill will autocalibrate. Upon completion of autocalibration, the upper platens will raise to their normal position, and the PRC will display “READY”.

To Select a Menu Item:
Scroll forward through the list of available menu items by pressing [P] repeatedly. Scroll backward through the list of available menu items by pressing [P] repeatedly.

Menu Item Library
The menu item library is loaded in the computer based upon the setting programmed in [CONFIGURE]->[GRILL REGION]. Each menu item consists of a function called [DISPLAY ACTIVE]. The settings in this function (AM, PM, AM/PM, No) determine what menu items are displayed when the [P] button is pressed.

<table>
<thead>
<tr>
<th>Menu Item #</th>
<th>Menu Item</th>
<th>Display Active – Default</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>10:1 - CLAM</td>
<td>PM</td>
</tr>
<tr>
<td>2</td>
<td>4:1 - CLAM</td>
<td>PM</td>
</tr>
<tr>
<td>3</td>
<td>STRIP BACON - CLAM</td>
<td>AM/PM</td>
</tr>
<tr>
<td>4</td>
<td>SAUSAGE CLAM FZN</td>
<td>AM</td>
</tr>
<tr>
<td>5</td>
<td>MCRIB - CLAM</td>
<td>NO</td>
</tr>
<tr>
<td>6</td>
<td>STEAK - CLAM</td>
<td>AM/PM</td>
</tr>
<tr>
<td>7</td>
<td>GRILLED CHICKEN - FLAT</td>
<td>PM</td>
</tr>
<tr>
<td>8</td>
<td>FOLDED EGGS FLAT</td>
<td>AM</td>
</tr>
<tr>
<td>9</td>
<td>ROUND EGGS - FLAT</td>
<td>AM</td>
</tr>
<tr>
<td>10</td>
<td>CHICKEN FLAT BRD - FLAT</td>
<td>NO</td>
</tr>
<tr>
<td>11</td>
<td>10:1 FLAT</td>
<td>NO</td>
</tr>
<tr>
<td>12</td>
<td>4:1 - FLAT</td>
<td>NO</td>
</tr>
<tr>
<td>13</td>
<td>MCRIB - FLAT</td>
<td>NO</td>
</tr>
<tr>
<td>14</td>
<td>SAUSAGE FLAT FZN</td>
<td>NO</td>
</tr>
<tr>
<td>15</td>
<td>HOTCAKES - FLAT</td>
<td>NO</td>
</tr>
<tr>
<td>16</td>
<td>OPT MENU 1 - CLAM</td>
<td>NO</td>
</tr>
<tr>
<td>17</td>
<td>OPT MENU 2 - CLAM</td>
<td>NO</td>
</tr>
<tr>
<td>18</td>
<td>ANGUS 3:1 CLAM</td>
<td>NO</td>
</tr>
<tr>
<td>19</td>
<td>MUSHROOMS CLAM</td>
<td>NO</td>
</tr>
<tr>
<td>20</td>
<td>OPT MENU 5 - CLAM</td>
<td>NO</td>
</tr>
<tr>
<td>21</td>
<td>OPT MENU 6 - CLAM</td>
<td>NO</td>
</tr>
<tr>
<td>22</td>
<td>OPT MENU 7 - CLAM</td>
<td>NO</td>
</tr>
<tr>
<td>23</td>
<td>OPT MENU 1 - FLAT</td>
<td>NO</td>
</tr>
<tr>
<td>24</td>
<td>OPT MENU 2 - FLAT</td>
<td>NO</td>
</tr>
<tr>
<td>25</td>
<td>OPT MENU 3 - FLAT</td>
<td>NO</td>
</tr>
<tr>
<td>26</td>
<td>OPT MENU 4 - FLAT</td>
<td>NO</td>
</tr>
</tbody>
</table>
OPERATING PROCEDURES (continued)

Indicator Lights
The LED lights on the main control indicate the temperature status of each zone.

**Electric grills** have (4) zones per section, TOP, (platen), BACK GRILL, MIDDLE GRILL, and FRONT GRILL.

**Gas grills** have (2) zones per section, TOP, (platen), and GRILL.

**RED** – The zone(s) is “TOO HOT” (more than 79°F/43°C over set temperature) OR a heat zone failure has occurred.

**AMBER** – The zone(s) is calling for heat.

**GREEN** – The zone(s) is at or above set temperature, but below 79°F/43°C over set temperature.

Standby Mode
To enter the standby mode:
1. Press the button. The upper platen will lower, and the grill will maintain a set temperature of Upper platen - 425°F (218°C), Grill Surface - 350°F (177°C).

To Exit the standby Mode:
1. Press the GREEN PUSHBUTTON. The upper platen will raise.

To display the current temperatures:
1. Press the button and repeat for each zone to be displayed:
   - 1st key press – Front Set Point
   - 2nd key press – Front Actual
   - 3rd key press – Mid Set Point
   - 4th key press – Mid Actual
   - 5th key press – Back Set Point
   - 6th key press – Back Actual
   - 7th key press – Platen Set Point
   - 8th key press – Platen Actual
2. Pressing and holding the button for five (5) seconds will display all of the current temperatures at once.

Breakfast In Manual mode
1. Select AM mode. Press and hold the button.
2. Select Manual mode. Press and hold the button.
3. Select a product from the AM product library using the or arrow buttons.
4. Following McDonalds procedures for the item selected, load product on the grill.
5. Press the GREEN pushbutton to initiate a cook cycle.
6. Alarm will sound when the cook cycle is complete.
7. Remove product and clean grill to prepare for the next cook cycle.

Lunch In Manual mode

**Note:** Switching from breakfast to lunch menu items will take approximately 10 minutes to heat to the appropriate temperatures.

1. Select PM mode. Press and hold the button.
2. Select Manual mode. Press and hold the button.
3. Select a product from the PM product library using the or arrow buttons.
4. Following the below lay pattern, load product on the grill.
5. Press the GREEN pushbutton to initiate a cook cycle.
6. Alarm will sound when the cook cycle is complete
7. Remove product and clean grill to prepare for next cook cycle.

To Change The Cook Time for a Menu Item
1. Select AM or PM mode. Press and hold the button.
2. Select Manual mode. Press and hold the button.
3. Select a product using the or arrow buttons.
4. PRESS the button to display the cook time.
5. Use the and buttons to change the cook time.
6. The control will automatically default back to the normal operating mode after 3 seconds.

Breakfast In Auto mode
1. Select AM mode. Press and hold the button.
2. Select Auto mode. Press and hold the button. The control will display “AM / AUTOMATIC”
3. Following McDonalds procedures for the item selected, load product on the grill.
4. Press the GREEN pushbutton to initiate a cook cycle.
OPERATING PROCEDURES (continued)

The platen will lower, and recognize the product that has been loaded on the grill.

4. Press the green pushbutton to initiate a cook cycle. The platen will lower, and recognize the product that has been loaded on the grill.

5. Alarm will sound when the cook cycle is complete.

6. Remove product and clean grill to prepare for the next cook cycle.

Lunch In Auto mode

Note: Switching from breakfast to lunch menu items will take approximately 10 minutes to heat to the appropriate temperatures.

1. Select PM mode. Press and hold the button.

2. Select Auto mode. Press and hold the button. The control will display "PM / AUTOMATIC."

3. Following the lay patterns shown on the following page, load product on the grill.

PRODUCT RECOGNITION

This Garland Clamshell grill is equipped with Product Recognition Controls (PRC). This new technology allows the user to simply start a cook cycle WITHOUT having to select a specific menu item. The PRC will recognize the product thickness by utilizing switches inside the upper platen and the magnets mounted on the platen arms. Once the PRC calculates the thickness of the product that’s been loaded, it will look up product from the product range library (below), and automatically select that product.

<table>
<thead>
<tr>
<th>MENU ITEM</th>
<th>MIN GAP</th>
<th>MAX GAP</th>
</tr>
</thead>
<tbody>
<tr>
<td>Breakfast Library Recommended Ranges</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Strip Bacon</td>
<td>.010</td>
<td>.130</td>
</tr>
<tr>
<td>Sausage Clam</td>
<td>.210</td>
<td>.405</td>
</tr>
<tr>
<td>Steak Clam</td>
<td>.430</td>
<td>.480</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>MENU ITEM</th>
<th>MIN GAP</th>
<th>MAX GAP</th>
</tr>
</thead>
<tbody>
<tr>
<td>Lunch Library Recommended Ranges</td>
<td></td>
<td></td>
</tr>
<tr>
<td>10:1 Clam</td>
<td>.160</td>
<td>.345</td>
</tr>
<tr>
<td>4:1 Clam</td>
<td>.365</td>
<td>.560</td>
</tr>
<tr>
<td>Strip Bacon</td>
<td>.001</td>
<td>.130</td>
</tr>
</tbody>
</table>

While cooking in Automatic Mode, the platen will lower and rest on the top of the product. The platen arms will continue to move in a downward motion performing various calculations to measure the thickness of the product that has been placed. In the event “Product Not Recognized” or the wrong product is recognized, perform an Forced Auto Calibration. Performing an Auto Force Calibration will reset the platen to the grill surface.

TO PERFORM FORCED AUTO CALIBRATION

1. PRESS and HOLD the and buttons together. The control will display "AUTO GAP FORCE - NO".

2. PRESS the button. The “NO” will begin to flash.

3. PRESS the button. The flashing “NO” will change to flashing “YES”.

4. PRESS the button. The upper platen will immediately begin to lower and perform an auto calibration routine.
COMMON PRODUCT RECOGNITION ISSUES

Product Recognition Errors can appear in 2 ways:

1. After initiating cook cycle, the controller displays “PRODUCT NOT RECOGNIZED - NO RECIPE FOUND”.
2. The controller displays the incorrect product for the product that was layed on the grill.

In both cases, the most common reasons for these 2 issues are as follows:

- **Overlapping Product** - Ensure that you do not have any patties overlapping when you lay product. This will fool the controller into thinking that there is much thicker product on the grill than there is.

- **Wrinkled or Worn Teflon Sheet** - Ensure that the teflon sheet is installed and/or wrapped correctly to platen. A loose, worn, or teflon sheet with tears and/or scratches can effect product recognition.

- **Platen makes contact with Chicken Ring** - Always make sure that the chicken ring is clear of the adjacent platen prior to initiating a cook cycle.

- **Auto calibration done with carbon build up or product residue on grill surface** - Ensure that the grill surface is free of any carbon build up. Debris on the grill surface during auto calibration will cause the control to mark the location of the grill surface incorrectly.

In any of the cases as outlined above or in any other event, perform an Forced Auto Calibration to reset the upper platen distance to the grill surface. Prior to performing a Forced Auto Calibration, be sure to:

1. Make sure the upper platen is free and clear of any carbon build up or debris.
2. Ensure that the grill surface is scraped and cleaned.
3. Teflon sheet should not be worn and be fit to the upper platen tightly.

Perform a Forced Auto Calibration routine as indicated in section “PRODUCT RECOGNITION”, “TO PERFORM FORCED AUTO CALIBRATION”.

---

**Forced Auto Calibration**

1. Make sure the upper platen is free and clear of any carbon build up or debris.
2. Ensure that the grill surface is scraped and cleaned.
3. Teflon sheet should not be worn and be fit to the upper platen tightly.

Perform a Forced Auto Calibration routine as indicated in section “PRODUCT RECOGNITION”, “TO PERFORM FORCED AUTO CALIBRATION”.

---

**Common Product Recognition Issues Diagram**

- Overlapping Product
- Wrinkled or Worn Teflon Sheet
- Platen makes contact with Chicken Ring
- Auto calibration done with carbon build up or product residue on grill surface
**PATTY PLACEMENT**

This procedure for placement and removal of meat products on the clamshell grill should be followed as indicated below and as follows:

1. Each gray rectangle depicted below represents one cooking; the area beneath one upper platen.

2. Patties are generally placed two at a time from front to back of grill and right to left.

3. The removal order of the patties is shown in the diagrams by the number shown in the center of each patty.

**NOTE:** Patty placement procedures for International Markets may differ. Follow the recommendations of your local McDonald's authorities.

**Maximum patty load per lane:**
- 8 regular (10:1) patties
- 4 angus (3:1) patties (region and country applicable)
- 6 quarter-pound (4:1) patties
- 8 sausage patties
- 6 circular bacon

**NOTE:** Lay patties 2 at a time, from front to back:

```
1 patty | 2 patties | 3 patties | 4 patties | 5 patties | 6 patties | 7 patties | 8 patties
```

![Diagram showing patty placement](image)

**NOTE:** Remove the patties in the number ordered shown below:

```
1 patty | 2 patties | 3 patties | 4 patties | 5 patties | 6 patties | 7 patties | 8 patties
```

![Diagram showing patty removal](image)
PROGRAM LOGIC

Press & Hold
(3 seconds)

Menu Item Displayed

RIGHT or LEFT arrow buttons
Scroll Menu Items

Product Library

Select Menu Item

CLAM MENU ITEMS

- Product
- Display Active
- Grill Set Point
- Platen Set Point
- Instant On Time
- Remove In Time
- Multi Stage 1 Time
- Multi Stage 2 Time
- Multi Stage 3 Time
- Remove Alarm
- Gap Setting
- Gap Mul/PR Start
- Gap Multi Stage 1
- Gap Multi Stage 2
- Gap Multi Stage 3
- Must Remove Time
- Toast Buns Time
- Toast Buns Alarm
- Too Cool Flag

FLAT MENU ITEMS

- Product
- Display Active
- Grill Set Point
- Platen Set Point
- Instant On Time
- Remove In Time
- Remove Alarm
- Flip Time
- Flip Alarm
- Sear Time
- Sear Alarm
- Must Remove Time
- Toast Buns Time
- Toast Buns Alarm
- Too Cool Flag
CONTROL PROGRAMMING

Programming Modes; System Setup

To Change the Temperature Display Units (Fahrenheit / Celcius)

The temperature display units (F or C) will change the way a temperature is displayed on the controller (F – Fahrenheit, C – Celcius)

1. With the controller display ON and either displaying the current menu item or displaying "OFF", PRESS and HOLD the button for approximately 3 seconds. Controller will display previously selected menu item and its corresponding item number OR "Standby / Menu Item".

2. PRESS the AND arrow buttons TOGETHER. “CONFIGURE” will appear in the display.

3. PRESS the arrow button. “Setup” will appear in the display.

4. PRESS the button. “Temperature Unit” will appear in the display.

5. PRESS the button. The currently set temperature unit will flash.

6. PRESS the OR arrow buttons to change the flashing temperature unit.

7. PRESS the button to save the new setting.

8. PRESS THE 2X to exit the program mode.

To Change the Time Display Units

Changing the Time Display Units will change the way timing cycles are displayed on the controller.

1. With the controller display ON and either displaying the current menu item or displaying "OFF", PRESS and HOLD the button for approximately 3 seconds. Controller will display previously selected menu item and its corresponding item number OR "Standby / Menu Item".

2. PRESS the AND arrow buttons TOGETHER. “CONFIGURE” will appear in the display.

3. PRESS the arrow button. “Setup” will appear in the display.

4. PRESS the button. “Temperature Unit” will appear in the display.

5. PRESS the repeated until "Key Chirp" appears in the display.

6. PRESS the button. The currently set Key Chirp will flash.

7. PRESS the OR arrow buttons to change the flashing “YES” or “NO”

8. PRESS the button to save the new setting.

9. PRESS THE 2X to exit the program mode.

To change the Audible

Changing the Audible Sound will change the way the controller sounds when a timing cycle has completed its countdown.

1. With the controller display ON and either displaying the current menu item or displaying "OFF", PRESS and HOLD the button for approximately 3 seconds. Controller will display previously selected menu item and its corresponding item number OR "Standby / Menu Item".

2. PRESS the AND arrow buttons TOGETHER. “CONFIGURE” will appear in the display.

3. PRESS the arrow button. “Setup” will appear in the display.

4. PRESS the button. “Temperature Unit” will appear in the display.

5. PRESS the 1X. “Time Unit” will appear in the display.

6. PRESS the button. The current time unit will flash.

7. PRESS the OR arrow buttons to change the flashing time unit.

8. PRESS the button to save the new setting

9. PRESS THE 2X to exit the program mode.
CONTROL PROGRAMMING (continued)

3. PRESS the △ arrow button. “Setup” will appear in the display.
4. PRESS the □ button. “Temperature Unit” will appear in the display.
5. PRESS the △ repeatedly until “Audible” appears in the display.
6. PRESS the □ button. The currently set Audible will flash.
7. PRESS the 1 OR 2 arrow buttons to change the flashing audible options.
8. PRESS the □ button to save the current setting.
9. PRESS THE 2X to exit the program mode.

Programming Modes; Menu Items

To change the name of an existing menu item

1. Using the △ or □ button, select the menu item that requires a name change.
2. PRESS and HOLD the □ button for approximately 3 seconds. Controller will display previously selected menu item and its corresponding item number.
3. PRESS and HOLD the □ button.
4. To spell out the product name:
   a. Use the 1 or 2 arrow buttons to scroll through the character library.

   Character Library:
space !"#$%&'()*)+,-./0123456789:;<=>?@ABCDEFGHIJKLMNOPQRSTUVWXYZ\_abcdefghijklmnopqrstuvwxyz
   b. PRESS △ or □ to scroll right or left.
   c. PRESS the □ button to save the new menu item name.
5. PRESS the 2X to exit and return to normal operating mode.

To activate / deactivate a menu item in the Normal Operating mode library, or change its day-part
(Defaults are listed in section “OPERATING PROCEDURES”)

1. PRESS and HOLD the □ button for approximately 3 seconds. Controller will display previously selected menu item and its corresponding item number.
2. Using the △ or □ arrow buttons, select the menu item that requires activation / deactivation.
3. PRESS the □ button. The controller will display “Product”. The menu item will flash.
4. PRESS the △ or □ arrow buttons until “Display Active” is displayed on the controller.
5. PRESS the □ button. The current setting will flash.
6. PRESS the △ or □ button to select a different setting.
7. PRESS the □ button to save the new setting.
8. PRESS the 2X to exit and return to normal operating mode.

To change the grill surface set point temperature

NOTE: Grill temperature set points are preset in the controller to the currently required standard. You should not change this set point to any temperature other than what is shown in section “OPERATING PROCEDURES”

1. Using the △ or □ arrow buttons, select the menu item that requires a temperature change.
2. PRESS and HOLD the □ button for approximately 3 seconds. Controller will display previously selected menu item and its corresponding item number.
3. PRESS the □ button. The controller will display “Product”.
4. PRESS the △ or □ arrow buttons until “Grill SetPt” is displayed on the controller.
5. PRESS the □ button. The current grill set temperature will begin to flash.
6. Using the △ or □ button, change the temperature set point to the new desired temperature.
7. PRESS the □ button to save the new temperature set point.
8. PRESS the 2X to exit and return to normal operating mode.
CONTROL PROGRAMMING (continued)

To change the grill upper platen set point temperature

NOTE: Grill temperature set points are preset in the controller to the currently required standard. You should not change this set point to any temperature other than what is shown in section “OPERATING PROCEDURES”.

1. Using the or button, select the menu item that requires a temperature change.
2. PRESS and HOLD the button for approximately 3 seconds. Controller will display previously selected menu item and its corresponding item number.
3. PRESS the button. The controller will display “Product”.
4. PRESS the or button until “Platen SetPt” is displayed on the controller.
5. PRESS the button. The “PLATEN SET POINT” will begin to flash.
6. Using the or button, change the temperature set point to the new desired temperature.
7. PRESS the button to save the new temperature.
8. PRESS the 2X to return to normal operating mode.

To Change the Toast Buns time

1. Using the or button, select the menu item that requires a cook time change.
2. PRESS and HOLD the button for approximately 3 seconds. Controller will display previously selected menu item and its corresponding item number.
3. PRESS the button. The controller will display “Product”.
4. PRESS the or button until “Toast Buns Time” is displayed on the controller.
5. PRESS the button. The seconds will begin to flash.
6. Using the or button, change the Toast Buns Time to the new desired time.
7. PRESS the button to save the new time.
8. PRESS the 2X to exit and return to normal operating mode.

To Change the Toast Buns Alarm (Auto / Manual)

1. Using the or arrow buttons, select the menu item that requires a cook time change.
2. PRESS and HOLD the button for approximately 3 seconds. Controller will display previously selected menu item and its corresponding item number.
3. PRESS the button. The controller will display “Product”.
4. PRESS the or button until “Toast Buns Alarm” is displayed on the controller.
5. PRESS the button. The “AUTO” or “MANUAL” will begin to flash.
6. Using the or arrow buttons to change the “MANUAL” to “AUTO” or “AUTO” to “MANUAL”.
7. PRESS the button to save the new setting.
8. PRESS the 2X to exit and return to normal operating mode.
CONTROL PROGRAMMING (continued)

To Add NEW Menu Items

The following programming instructions serves as a GUIDE for programming the basic settings for CLAM menu items.

1. PRESS and HOLD the button for approximately 3 seconds. Controller will display previously selected menu item and its corresponding item number.

2. PRESS the or button until “Opt menu # - CLAM” is displayed on the controller.

3. PRESS the button. The controller will display “PRODUCT”.

4. PRESS and HOLD the button. The currently select menu item name will begin to flash.

5. To spell out the product name:
   a. Use the or arrow buttons to scroll through the character library.
   b. PRESS or to scroll right or left.
   c. PRESS the button to save the new menu item name.

6. PRESS the button. “Display Active” will be displayed.

7. PRESS the button. “NO” will begin to flash.

8. PRESS the button. “NO” will change to “YES”.

9. PRESS the button to save the new setting.

10. PRESS the button. “GRILL SETPT” will be displayed.

11. PRESS the button. The temperature will begin to flash.

12. Using the or button, change the temperature set point to the new desired temperature.

13. PRESS the button to save the new temperature set point.

14. PRESS the button. “PLATSETPT” will be displayed.

15. PRESS the button. The temperature will begin to flash.

16. Using the or button, change the temperature set point to the new desired temperature.

17. PRESS the button to save the new temperature set point.

18. PRESS the button until “GAP MULTI/PR START” appears in the display.

19. PRESS the button. The gap setting will begin to flash.

20. Using the and DOWN button, change the gap setting to the desired setting.

21. PRESS the button to save the new gap setting.

22. PRESS the button 2X to exit and return to the normal operating mode.

To Restore Factory Defaults for All Product Menu Items

1. With the controller display ON and either displaying the current menu item or displaying “OFF,” PRESS and HOLD the button for approximately 3 seconds. Controller will display previously selected menu item and its corresponding item number OR “Standby / Menu Item.”

2. PRESS the AND arrow buttons TOGETHER. “CONFIGURE” will appear in the display.

3. PRESS the arrow button. “Setup” will appear in the display.

4. PRESS the button. “Temperature Unit” will appear in the display.

5. PRESS the button 6x. The controller will display “Reload Defaults – NO.”

6. PRESS the button. “NO” will begin to flash.

7. PRESS the button. “NO” will change to “YES”.

8. PRESS the button. The system will Reload the MENU items to factory default settings.

9. Wait 15-20 seconds. The control then automatically returns to OFF mode.

To Restore Factory Defaults for All Functions

1. Ensure the main power is turned off by turning the main power switch to the OFF mode.

2. PRESS the AND arrow buttons TOGETHER, while cycling main power ON with the main power switch. The control will display “PASSWORD”

3. Within 3-5 seconds, press the following keys in this sequence: 1 4 0 1 1 3

4. Upon successful completion, the controller will display FULL DEFAULTS

5. Wait 15-20 seconds. The control then automatically returns to OFF mode.
PROBE CALIBRATION

Monthly Calibration of Grill Temperature Zones

Tools: Digital Pyrometer with Surface Probe

Warning: PERSONAL INJURY FROM BURNS MAY RESULT WHEN COMING IN CONTACT WITH HOT COOKING SURFACES.

NOTE: Probe Calibration of grills is done with release material sheets “OFF”.

PLEASE FOLLOW THESE INSTRUCTIONS EXACTLY AS THEY APPEAR BELOW:

1. The upper platens and lower grill plate should be at operating temperatures to perform this calibration procedure. Press the " or " button to select a "CLAM" operation and allow the grill to reach the set temperature and stabilize, (approximately 30 minutes).

2. PRESS and HOLD the button for approximately 3 seconds, or until the controller will display: "PROBE CAL".

3. PRESS the button to display the first temperature zone to be calibrated. The first zone to be calibrated is "FRONT TEMP CAL". The zones are displayed in order of FRONT TEMP CAL, MIDDLE TEMP CAL, BACK TEMP CAL, TOP TEMP CAL.

   MWE3W: The electric grill’s thermocouple probes are located front to rear, as shown in the diagram to the right. Each upper platen has one thermocouple in the center.

   MWG3W: The gas grill’s thermocouple probes are located in the center of each lane, as shown in the diagram to the right. Each upper platen has one thermocouple in the center.

4. Select a heat zone display using the " or " buttons.

5. Allow at least 5 seconds for the pyrometer to respond and stabilize. Note the temperature on the pyrometer.

6. If the temperature on the grill control display does not match the temperature on the pyrometer, adjust the temperature on the grill control accordingly. The " button will increase the displayed temperature in one, (1) degree increments. The " button will decrease the displayed temperature in one, (1), degree increments.

   NOTE: During step 6, the control should be sounding a high-pitched tone. The temperature can only be adjusted if this tone is sounding. If the control is silent, the temperature will not change.

7. PRESS the button to lock the calibrated temperature into the controller.

8. Press the " or " button to select the next heat zone.

9. Move the pyrometer’s surface probe to the newly selected heat zone and repeat steps 5, 6, and 7.

10. Repeat the procedure for each of the heat zones.

11. Continue to cycle through each heat zone repeating the sequence until all temperatures are within 1°.

12. Exit the program mode by pressing the button 2x. The controller will return to its previous state in the Normal Operating Mode.

THERMOCOUPLE LOCATIONS
FACTORY DEFAULT SETTINGS

**Clam Menu Items**

<table>
<thead>
<tr>
<th>Menu Item #</th>
<th>Clam Menu Items</th>
<th>PRODUCT</th>
<th>DISPLAY ACTIVE</th>
<th>GRILL SET POINT</th>
<th>PLATEN SET POINT</th>
<th>INSTANT ON TIME</th>
<th>REMOVE IN TIME</th>
<th>MULTI STAGE</th>
<th>REMOVE ALARM</th>
<th>GAP SETTING</th>
<th>GAP MULTI STAGE</th>
<th>MUST REMOVE IN TIME</th>
<th>TOAST BUNS TIME</th>
<th>TOAST BUNS ALARM</th>
<th>TOO COOL FLAG</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>10:1 - CLAM PM</td>
<td>350°F (177°C)</td>
<td>425°F (217°C)</td>
<td>25 37</td>
<td>S1 5</td>
<td>AUTO</td>
<td>.255</td>
<td>.246</td>
<td>S1 285</td>
<td>S1 285</td>
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<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>2</td>
<td>4:1 - CLAM PM</td>
<td>350°F (177°C)</td>
<td>425°F (217°C)</td>
<td>30 107</td>
<td>S1 10</td>
<td>AUTO</td>
<td>.415</td>
<td>.400</td>
<td>S1 425</td>
<td>S1 425</td>
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<tr>
<td>3</td>
<td>STRIP BACON-CLAM AM/PM</td>
<td>350°F (177°C)</td>
<td>425°F (217°C)</td>
<td>0 23</td>
<td>S1 ---</td>
<td>AUTO</td>
<td>.089</td>
<td>.089</td>
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<td>.350</td>
<td>S1 ---</td>
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<td>MCRIB - CLAM NO</td>
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<td>6</td>
<td>STEAK-CLAM AM/PM</td>
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<td>.415</td>
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<td>ANGUS 3:1 CLAM PM</td>
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<td>MUSHROOM CALM PM</td>
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<td>S1 ---</td>
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**Flat Menu Items**

<table>
<thead>
<tr>
<th>ITEM</th>
<th>Flat Menu Items</th>
<th>PRODUCT</th>
<th>DISPLAY ACTIVE</th>
<th>GRILL SET POINT</th>
<th>PLATEN SET POINT</th>
<th>INSTANT ON TIME</th>
<th>REMOVE IN TIME</th>
<th>REMOVE ALARM</th>
<th>FLIP TIME</th>
<th>FLIP ALARM</th>
<th>SEAR TIME</th>
<th>SEAR ALARM</th>
<th>MUST REMOVE IN TIME</th>
<th>TOAST BUNS TIME</th>
<th>TOAST BUNS ALARM</th>
<th>TOO COOL FLAG</th>
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<tr>
<td>7</td>
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<td>PM</td>
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<td>425°F (217°C)</td>
<td>45 410</td>
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<td>195 MANUAL</td>
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<td>8</td>
<td>FOLDED EGG-FLAT</td>
<td>AM</td>
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<td>4:1-FLAT</td>
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<td>CLEAN MODE</td>
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