



INSTALLATION AND OPERATION MANUAL

**GARLAND GAS & ELECTRIC
CLAMSHELL GRILLS
WITH PRODUCT RECOGNITION**

MODELS:

MWE3W

MWE3S

MWG3W



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.

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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 it's 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 120C (250F).

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 bearing bushes and any visible wear on 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

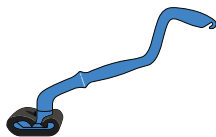
Please note that the Garland equipment was carefully inspected and packed by skilled personnel before leaving the factory. The transportation company assumes full responsibility for safe delivery upon acceptance of the equipment. What to do if the equipment arrives damaged:

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.

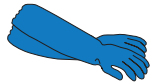
CLEANING & MAINTENANCE



McD+ Hi-Temp Grill Cleaner



KAY Grill Cleaning Pad Holder & KAY Grill Cleaning Pad



Heat-Resistant Gloves



Clean, Sanitizer-Soaked Grill Cloths



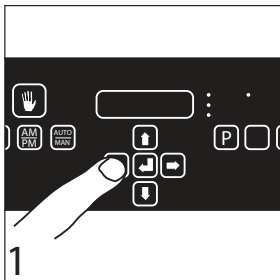
Lid



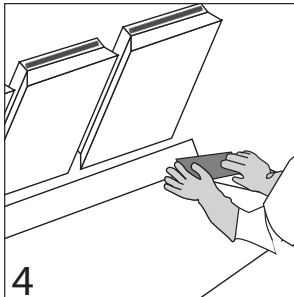
Grill Squeegee



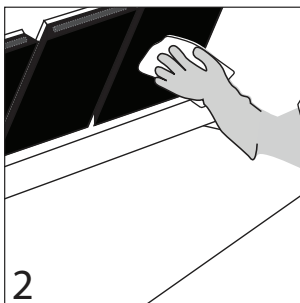
Grill Scraper



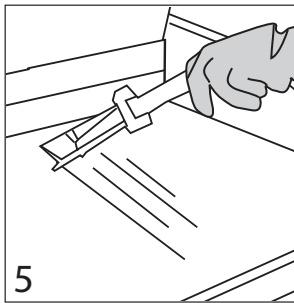
- Select Clean Mode. Once Clean Mode has been reached turn grill OFF.
- After turning grill OFF, platens can be controlled by pressing green button



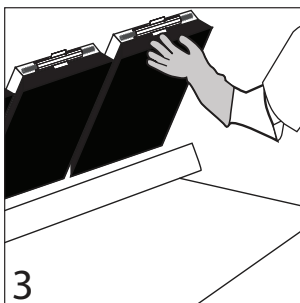
- If splash guards are installed, detach and take to the 3-compartment sink to be washed and rinsed; set aside.



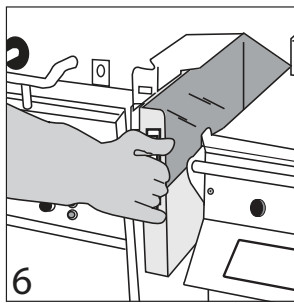
- Wipe the Release Material® sheets with a clean, sanitizer-soaked grill cloth.



- 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.



- 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.

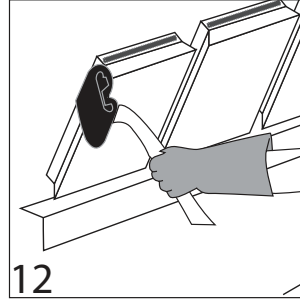


- Empty and replace the grease troughs.

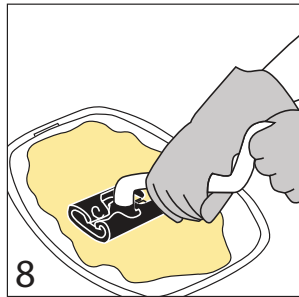
CLEANING & MAINTENANCE *continued*



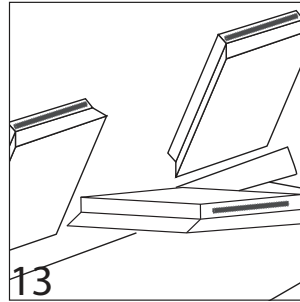
- Open one packet of McD Hi-Temp Grill Cleaner and empty the contents into a lid or stainless steel pan.
- Put on the heat-resistant gloves.



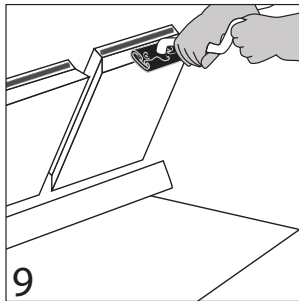
- Apply the grill cleaner to outer edges of right and left platens.
- DO NOT SCRUB



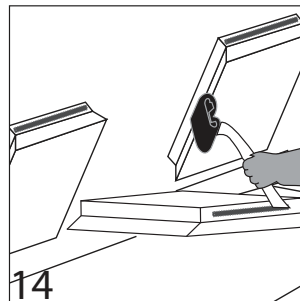
- Dip the KAY Grill Cleaning Pad Holder into the grill cleaner.



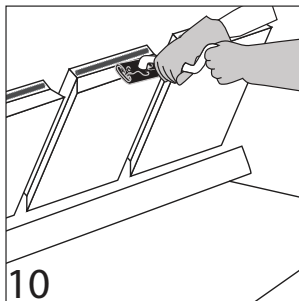
- Press green button to lower center platen.



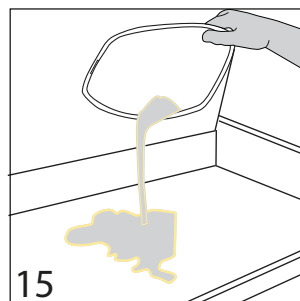
- Apply McD Hi-Temp Grill Cleaner to front side of platens starting from right platen to left platen.
- DO NOT SCRUB



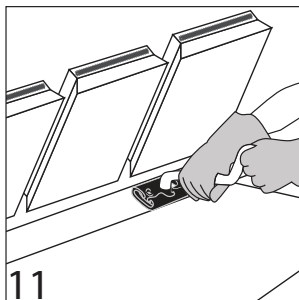
- Apply grill cleaner to inner edges of the right and left platens.
- DO NOT SCRUB
- Press green button to raise right platen.



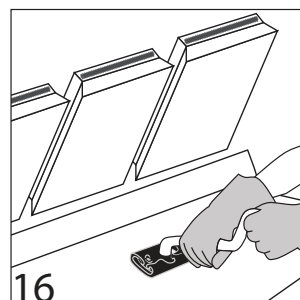
- Apply the grill cleaner to platen surfaces starting from right platen to left platen.
- DO NOT SCRUB



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

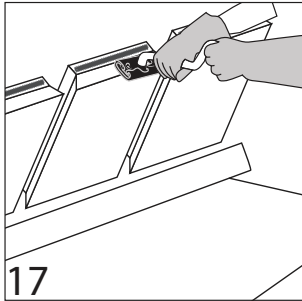


- Apply the grill cleaner to back side of platens from right platen to left platen.
- DO NOT SCRUB

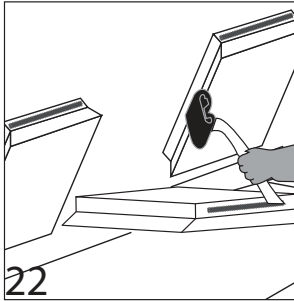


- Spread the cleaner over the entire lower grill surface from front to back using even strokes.
- DO NOT SCRUB

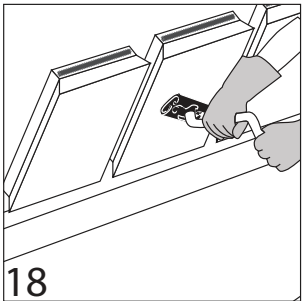
CLEANING & MAINTENANCE *continued*



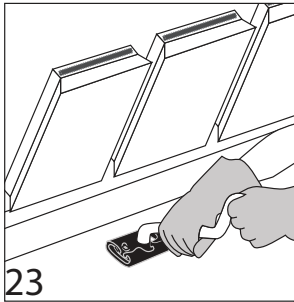
- Scrub front side of platens from right platen to left platen with KAY Grill Cleaning Pad Holder and Pad.



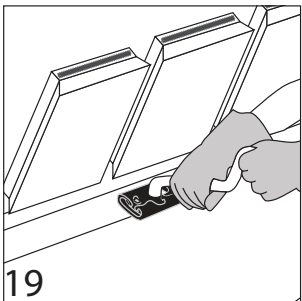
- Scrub inner edges of the right and left platens.
- Press green button to raise the center platen.



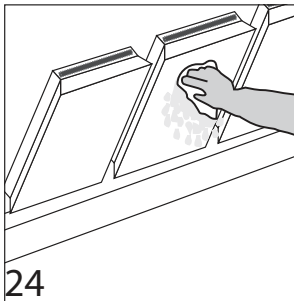
- Scrub flat grill surfaces starting from right platen to left platen.



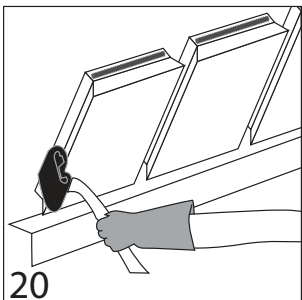
- Scrub lower grill surface.



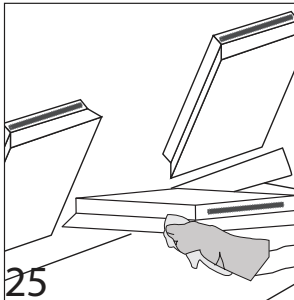
- Scrub back side of platens from right platen to left platen.



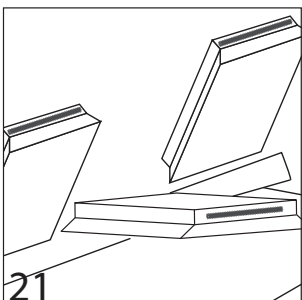
- Rinse front, side and back of platen surfaces with a clean, sanitizer-soaked grill cloth, starting from right to left platens.



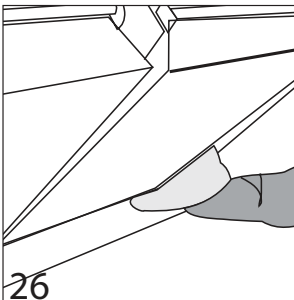
- Scrub outer edges of right and left platens.



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

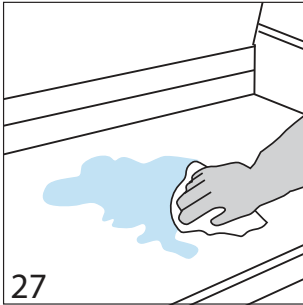


- Press green button to lower center platen.

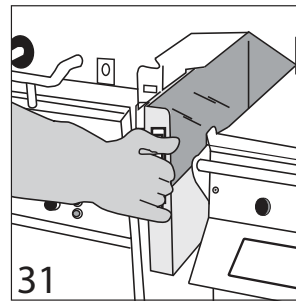


- Wipe back of lower grill with a clean, sanitizer-soaked grill cloth.

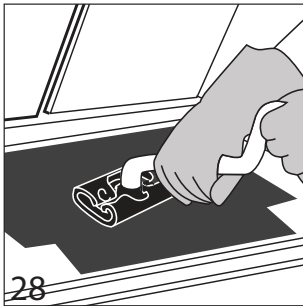
CLEANING & MAINTENANCE *continued*



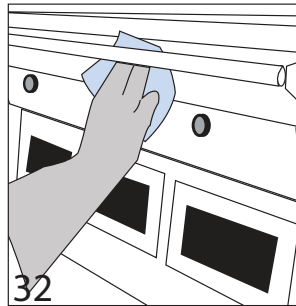
- Pour a small amount of lukewarm water on a clean, sanitizer-soaked grill cloth over the bottom grill surface and wipe off residue.



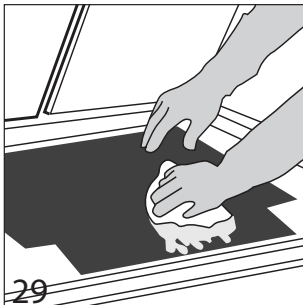
- Empty, wash, rinse, and replace the grease troughs.



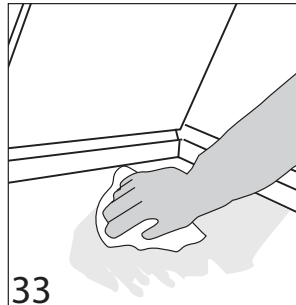
- Place upper platen Release Material sheets flat on grill surface.
- Gently clean both sides of the Release Material sheets with the KAY Grill Cleaning Pad Holder.



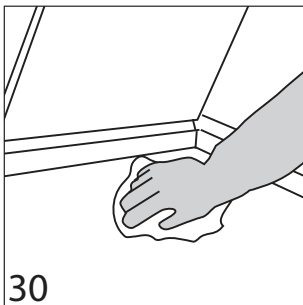
- Wipe remaining grill surfaces with a clean, sanitizer-soaked grill cloth.



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



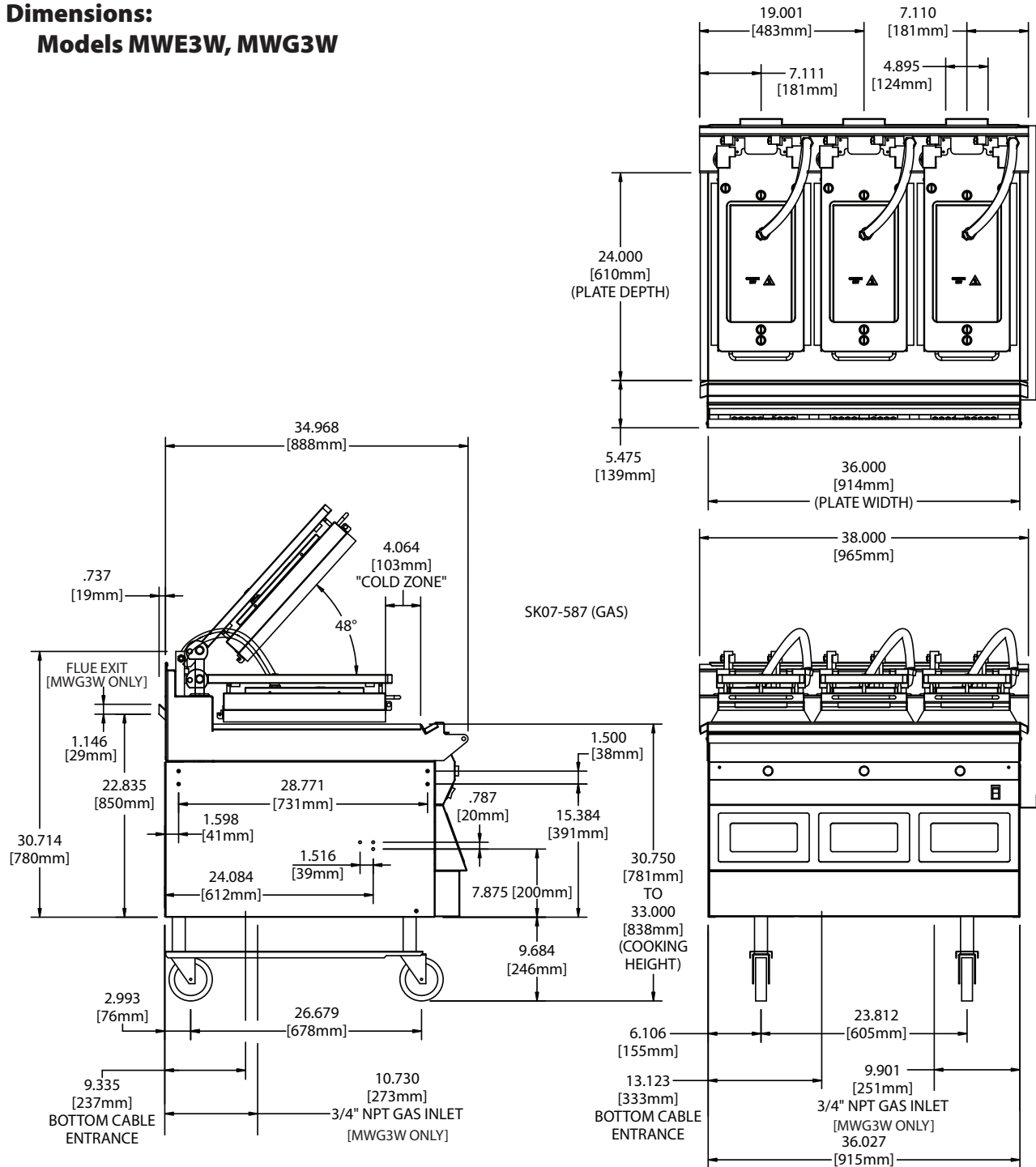
- Apply a thin coat of fresh shortening to the lower grill surface only.



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

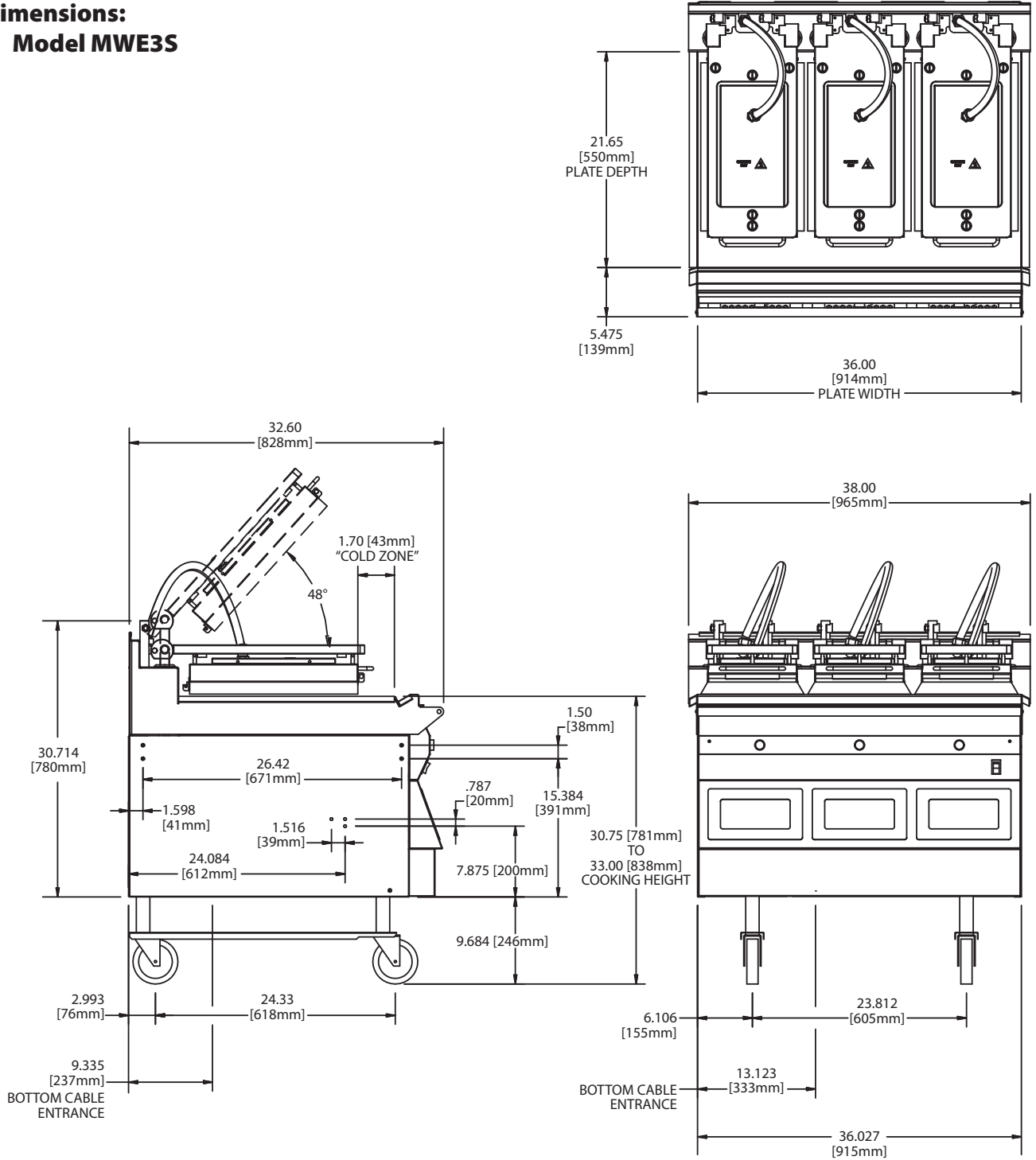
SPECIFICATIONS

Dimensions: Models MWE3W, MWG3W



SPECIFICATIONS

Dimensions: Model MWE3S



SPECIFICATIONS

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

SUPPLY REQUIRED	TOTAL KW LOAD	NOMINAL AMPS PER LINE								
		208V			220V			240V		
		L1	L2	L3	L1	L2	L3	L1	L2	L3
INPUT 1	7.65	21.3	21.3	21.3	20.1	20.1	20.1	18.4	18.4	18.4
INPUT 2	15.30	42.6	42.6	42.6	40.2	40.2	40.2	36.8	36.8	36.8

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

SUPPLY REQUIRED	TOTAL KW LOAD	NOMINAL AMPS PER LINE					
		208V			240V		
		L1	L2	L3	L1	L2	L3
INPUT 1	22.95	63.9	63.9	63.9	55.2	55.2	55.2

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

SUPPLY	TOTAL kW LOAD	LOADING: (kW/PHASE)			NOMINAL AMPS PER LINE			MENNEKES PLUG & RECEPTACLE MAY BE REQUIRED
		230V / 400V			230V / 400V			
		L1/L2	L1/L3	L2/L3	L1	L2	L3	
3N~ 400V 50Hz	22.7	7.60	7.60	7.60	33.0	33.0	33.0	Type 748

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

SUPPLY	TOTAL kW LOAD	LOADING: (kW/PHASE)			NOMINAL AMPS PER LINE			MENNEKES PLUG & RECEPTACLE MAY BE REQUIRED
		230V / 400V			230V / 400V			
		L1/L2	L1/L3	L2/L3	L1	L2	L3	
220V 50Hz	22.7	7.60	7.60	7.60	34.5	34.5	34.5	Type 748
240V 50Hz	22.7	7.60	7.60	7.60	31.6	31.6	31.6	

SPECIFICATIONS

Input Specifications, GAS Grills, North America:

SUPPLY REQUIRED	TOTAL kW LOAD	LOADING: (kW/ PHASE)			NOMINAL AMPS PER LINE								
		208V / 220V / 240V			208V / 60Hz			220V / 60Hz			240V / 60Hz		
		L1/L2	L1/L3	L2/L3	L1	L2	L3	L1	L2	L3	L1	L2	L3
INPUT 1	10.0	3.25	3.25	3.25	28.0	28.0	28.0	26.3	26.3	26.3	24.0	24.0	24.0

GAS INPUT						
GAS	MAX INPUT (NET) PER BURNER (BTU/H)	TOTAL INPUT RATING (BTU/H)	INJECTOR SIZE	AIR SHUTTER SETTING (MM)	SUPPLY PRESSURE (IN W.C.)	BURNER MANIFOLD PRESSURE (IN W.C.)
NATURAL GAS	32,000	96,000	#35	4.8	3.5	3.5
PROPANE	32,000	96,000	#43	4.8	3.5	3.5

Input Specifications, GAS Grills, CE Approved Model MWG3W-CE:

3N~ 400V 50Hz	TOTAL kW LOAD	LOADING: (kW/PHASE)			NOMINAL AMPS PER LINE			MENNEKES PLUG & RECEPTACLE MAY BE REQUIRED
		L1/L2	L1/L3	L2/L3	L1	L2	L3	
	10.0	3.25	3.25	3.25	14.1	14.1	14.1	Type 748

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

NET HEATING VALUE BY GAS GROUP		
G20	G25	G31
34.02 MJ/m³; 0.555 SG	29.25 MJ/m³; 0.613 SG	88.0 MJ/m³ (46.34 MJ/kg); 1.55 SG

GAS CATEGORIES		
CATEGORY	DESTINATION COUNTRIES	SUPPLY PRESSURE (mbar)
I _{2H}	AT, CH, CZ, DK, ES, FI, GB, IE, IS, IT, NO, PT, SE	20.0
I _{2E}	DE, LU	20.0
I _{2L}	NL	25.0
I _{2ER}	FR	20.0 / 25.0
I _{3P}	NL	30.0
I _{3P}	BE, CH, CZ, ES, FR, GB, GR, IE, LU	37.0
I _{3P}	BE, CH, DE, CZ, ES, FR, NL	50.0

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)

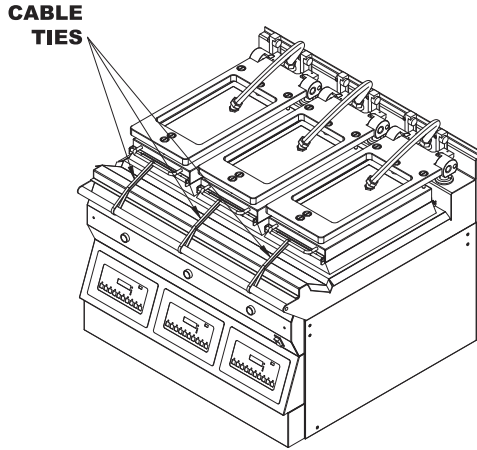
WARNING: PLEASE READ INSTALLATION INSTRUCTIONS CAREFULLY. FAILURE TO PERFORM THESE STEPS CAN RESULT IN EQUIPMENT FAILURE, DAMAGE AND / OR VOID OF WARRANTY.

INSTALLATION & STARTUP *(continued)*

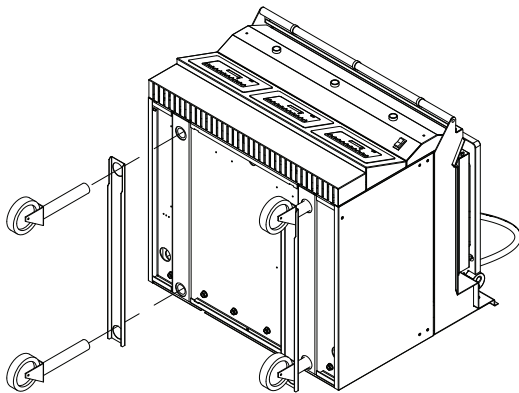
1. Uncrate unit from crating material

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.

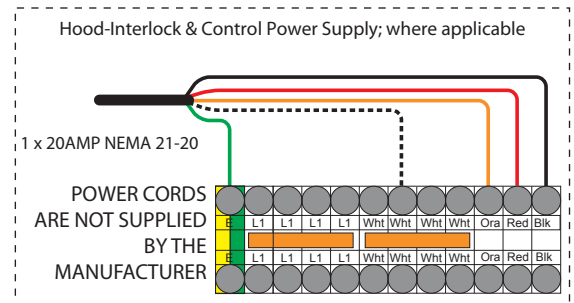
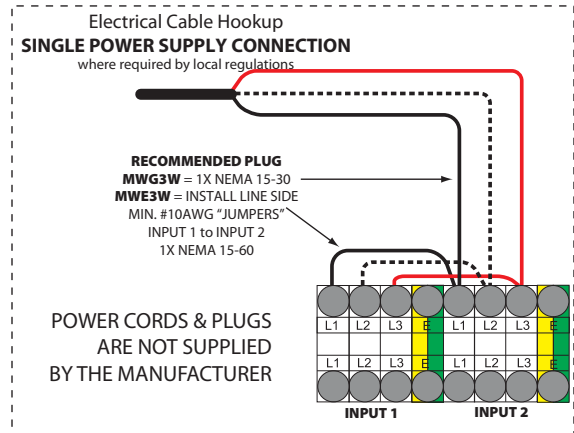
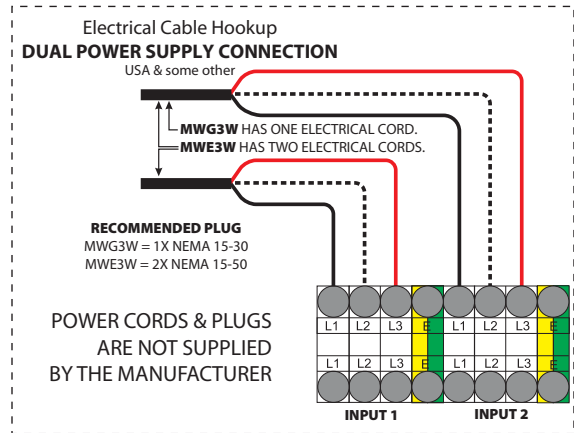


3. Carefully rotate grill back on its casters. Now you may cut and remove the platen securing straps.

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.

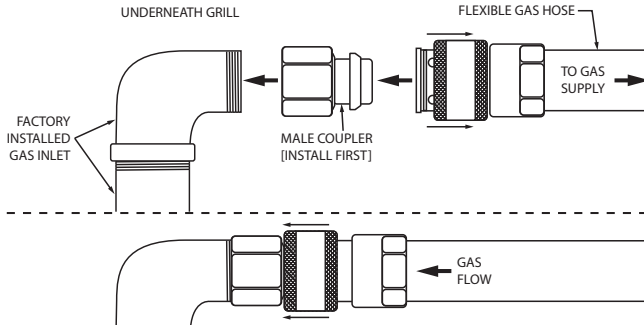
All electric connections must be made by a qualified, properly equipped technician.



INSTALLATION & STARTUP *(continued)*

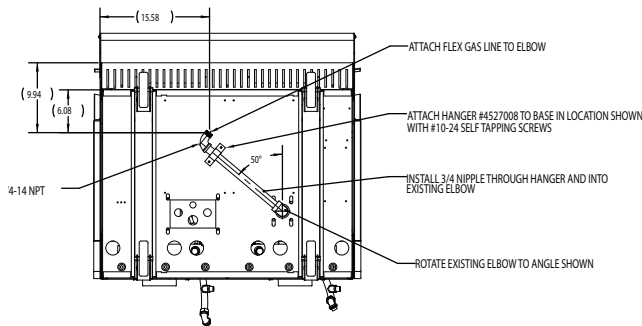
5. **GAS GRILL ONLY**, (for electric grills, skip to step 7):
 Install the included quick-disconnect gas hose to the inlet fitting on the underside of the grill by threading a 3/4" NPT nipple into the elbow, then install the brass male quick-disconnect coupler included with the hose.

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



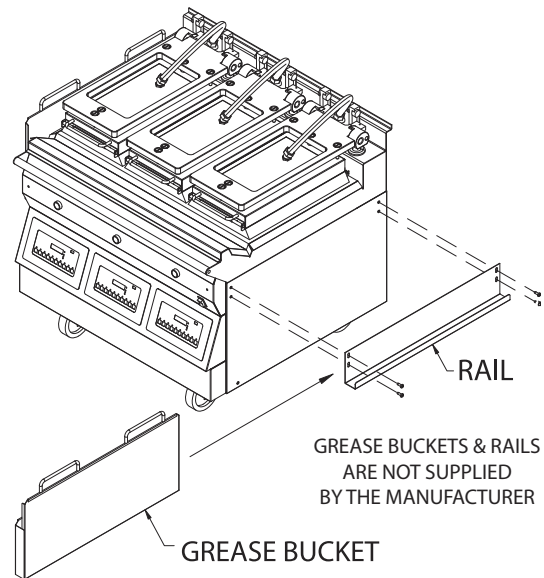
With the manual shut-off valve closed, install the other end of the hose to the gas supply.

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

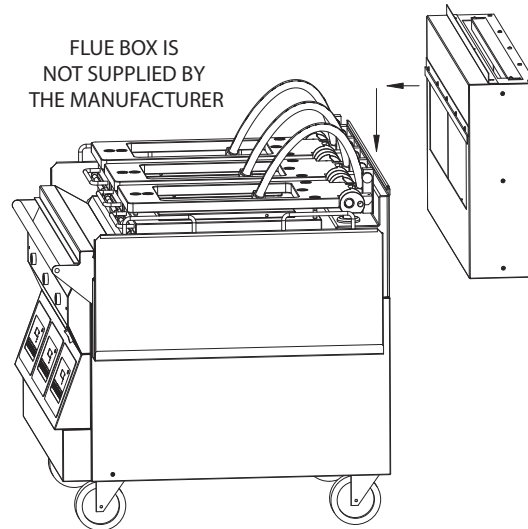


- Isolate grill from any power source by unplugging all electrical connections.
- Rotate existing elbow 50° as shown in the diagram to the left.
- Attach hanger PN 4527008 as shown with 10-24 self tapping screws.
- Install 3/4 nipple through hanger and into existing already rotated elbow.
- Install 3/4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

7. Install grease bucket rails as shown below:



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.

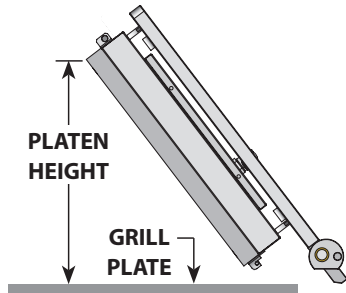
INSTALLATION & STARTUP *(continued)*

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:

Exhaust hood TYPE	CORRECT PLATEN HEIGHT
Universal	18 ½" (470mm)
92 Series	17" (432mm)
GSC	18 ½" (470mm)

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



INSTALLATION & STARTUP (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 _____ Certification ID # _____ Store # _____ Start-up Date _____
Located on Certification Sticker MM / DD / YY

Address _____ City _____ Model # MWE3W | MWG3W | MWE2W | MWG2W
Circle One

State / Province _____ Zip Code _____ Serial # _____

United States Canada International (List Country) _____ Telephone # _____

Gas Type	Electric / 3-phase	Record Amps Per Line Each Contactor		
Actual Gas Type _____	Actual Input _____	Left	Center <small>(# Applicable)</small>	Right
Matches Rating Plate? YES NO	<input type="checkbox"/> 208 VAC <input type="checkbox"/> 380 VAC <input type="checkbox"/> 220 VAC <input type="checkbox"/> 400 VAC <input type="checkbox"/> 230 VAC <input type="checkbox"/> 415 VAC <input type="checkbox"/> 240 VAC	Line 1		
		Line 2		
		Line 3		

INSPECTION / OPERATIONAL CHECK
NOTE: CENTER PLATEN should not be checked if MWE2W / MWG2W

1. Ensure grill is installed in the proper type of gas exhaust hood with the proper air draw. OK
2. Ensure flu restrictors are fully opened or removed. Flue Box Supplied by KES
Flu Restrictors located inside exhaust hood OK
3. Ensure bottom plate is leveled side to side / front to back / diagonally, in location, under hood. Adjust casters to attain level. OK
4. **REMOVE GRILL FROM UNDER THE HOOD.** Turn Power Switch ON, controller displays are active, Controller displays "OFF". All platen raises automatically? L OK | C OK | R OK
5. Lower and raise Upper Platen and insure movement is smooth and continuous. Grease shafts accordingly with a FOOD GRADE LUBRICANT. L OK | C OK | R OK
6. If upper platen elevation requires lowered to allow for clearance of hood, lower upper limit switch. Refer to Operations & Installation manual for platen heights. L OK | C OK | R OK
7. Press the POWER ON button. Controller displays "PREHEAT - AM", platen lowers. Heat indicator lights are AMBER? L OK | C OK | R OK
8. Press the AM / PM key. This will allow the unit to heat to: Platen-425°F(217°C), Grill-350°F(177°C). L OK | C OK | R OK
9. Grill enters SOAK mode (15:00 timer), counts down and upper platen auto calibrates at temperatures: Platen-425°F(217°C), Grill-350°F(177°C) L OK | C OK | R OK
10. Close valve handle and verify the unit tries to ignite four (4) times. Unit locked out to Ignition Failure? L OK | C OK | R OK
11. GAS PRESSURE CHECKS (if applicable):

Rated Incoming Pressure	Natural Gas 6 – 14 Inches W.C.	Actual Incoming _____
	Propane / Butane Gas 11 – 14 Inches W.C.	Actual Incoming _____
Rated Burner Pressure	Natural Gas 3.5 Inches W.C.	Actual Left _____ Center _____ Right _____
	Propane / Butane Gas 3.5 Inches W.C.	Actual Left _____ Center _____ Right _____
12. Check micro amp reading to ensure operating micro amps ARE NO LESS THAN .8. Micro Amp reading should be between .9 – 1.2. OK - L / C / R
13. Upon Completion of auto calibration, platen raised automatically, and display reads "READY"
If upon completion of auto calibration process, upper platen does not raise, indicate message on controller. Check platen level and adjust reed switches. Cycle power and retry. Check Platen Level - L / C / R
Check Reed Switch - L / C / R
14. Select menu item "10:1 – CLAM". Verify set temperature is reached and LED lights turn GREEN. L OK | C OK | R OK
15. Initiate cook cycle by pushing the GREEN PUSHBUTTON. Platen lowers, and timing cycle begins. L OK | C OK | R OK
16. Ensure the stores pyrometer is accurate and calibrated using the ice bath method. OK
17. Perform PROBE CALIBRATION. L OK | C OK | R OK
18. Perform Platen Zeroing procedure & Reed Switch Calibration in "LEVEL / REED SW" mode. L OK | C OK | R OK
19. Platen performed Auto Calibration upon completion of reed switch calibration? L OK | C OK | R OK
20. Assist or obtain assistance with store personnel for Beef Integrity Testing, testing product 10:1 and 4:1 until desired internal product temperatures are met. L OK | C OK | R OK
21. Record cook times, gap settings, and any gap calibrations used to obtain beef integrity. L OK | C OK | R OK
22. Record Calibration numbers below:

Product Cook Times (MWE3W & MWG3W MWE2W & MWG2W)				Calibration numbers (from CALIBRATION MENU) MWE3W & MWG3W ONLY				
	LEFT	CENTER <small>(# Applicable)</small>	RIGHT		Back Reed Cal	Front Reed Cal	Back Zero Cal	Front Zero Cal
10:1				LEFT				
4:1				CENTER				
ANGUS				RIGHT				

Calibration numbers (from CALIBRATION MENU) MWE2W & MWG2W ONLY								
2 PLATEN PRC Grills ONLY	Front LT Cal	Back LT Cal	Front RT Cal	Back RT Cal	Front LT Detect	Back LT Detect	Front RT Detect	Back RT Detect
LEFT								
RIGHT								

Problems / Special Circumstances / Damage: _____

Submitted by:	Accepted by:
Name: _____	Name: _____
Service Agency: _____	Are you satisfied with the start-up procedure that has been performed? Please indicate any comments
Sub Agent: (If Applicable) _____	_____
Are you a factory certified technician? YES / NO	
Date of Certification / /	

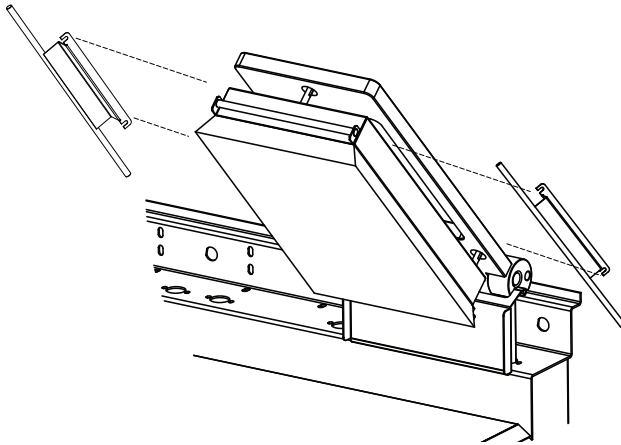
White Copy – Factory
Yellow Copy – Service Agency
Pick Copy – Customer

Rev 3 P/N 4521780 W(091609)

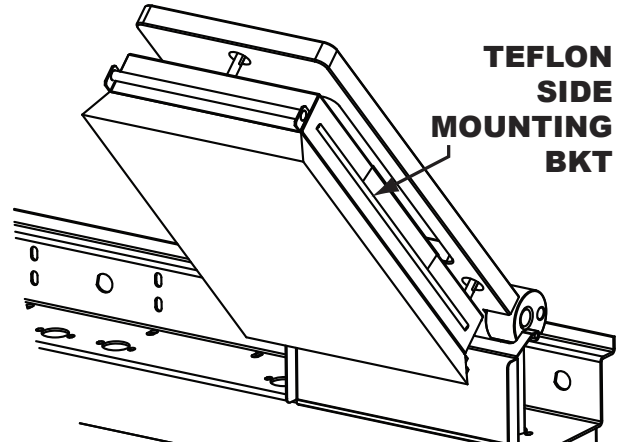
INSTALLATION OF WRAP AROUND RELEASE MATERIAL MOUNTING BRACKETS

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.

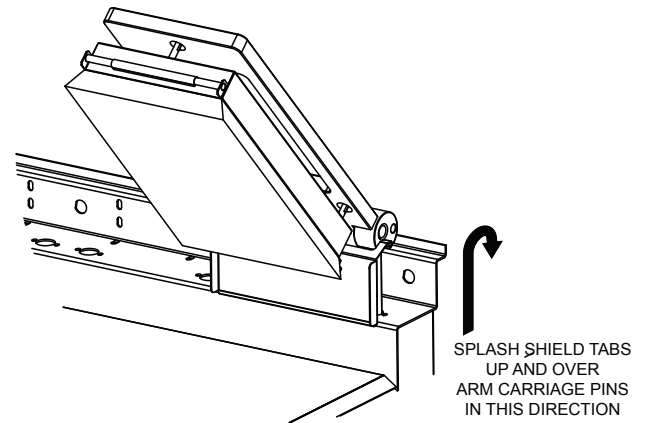
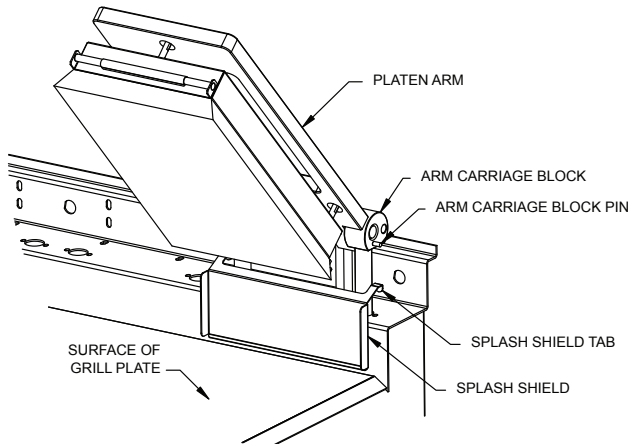


4. Retighten four (4) screws on the platen lid.



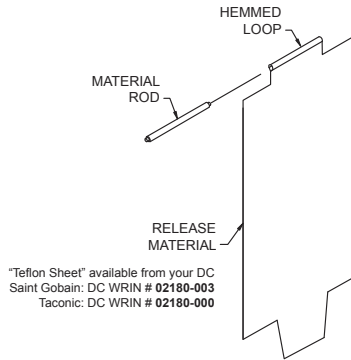
Part Number	Description	Qty Per Full Size (3P) Grill
4526334	Release Material sheet Bracket, Side (3 Platen Grill)	6 Grill, 2 Platen
4527294	Release Material sheet Clip w/ Flange	15 Grill, 5 Platen

INSTALLATION OF SPLASH SHIELD



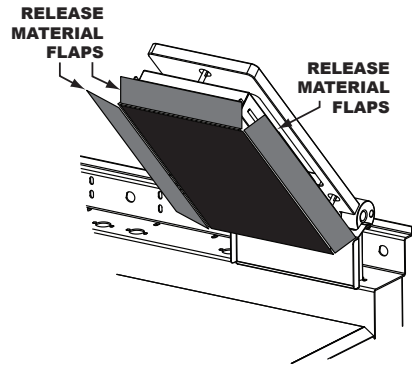
INSTALLATION OF RELEASE MATERIAL

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.



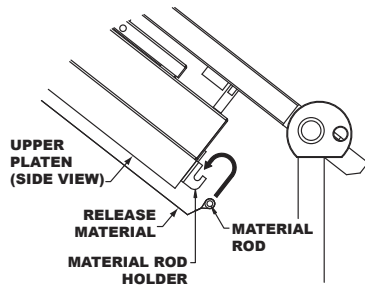
Teflon Sheet available from your DC Saint Gobain: DC WRIN # 02180-003
 Taconic: DC WRIN # 02180-000

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.

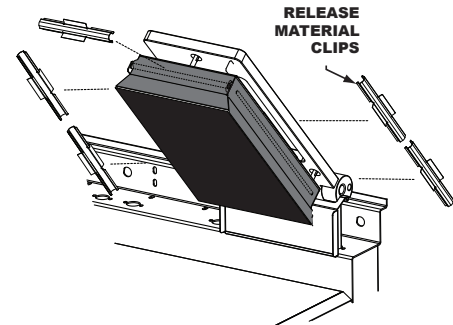


NOTE: Make sure release material fits smoothly over upper platen.

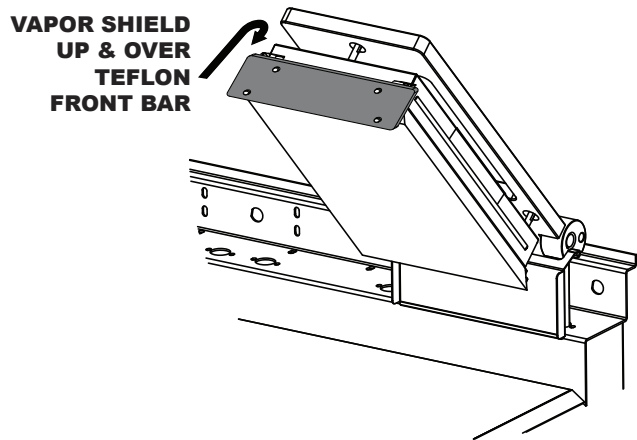
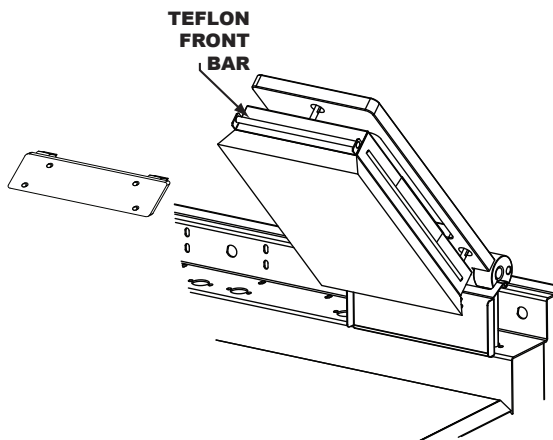
4. Place one (1) locking clip over release material sheet in front and press into place over release material bar.
5. Gently pull the release material sheet flap over the left side of the platen and secure in place with two (2) locking clips.
6. Repeat step 5 with the right side.



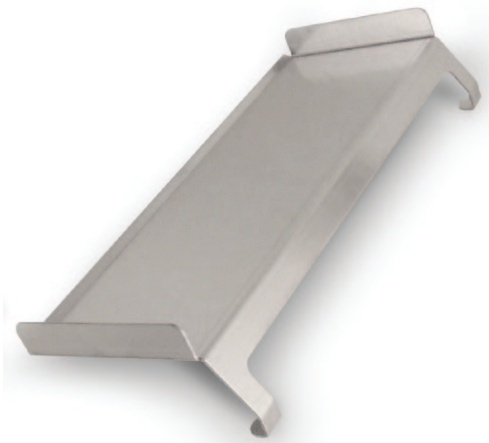
5. Check alignment and rightness of release material against upper platen.



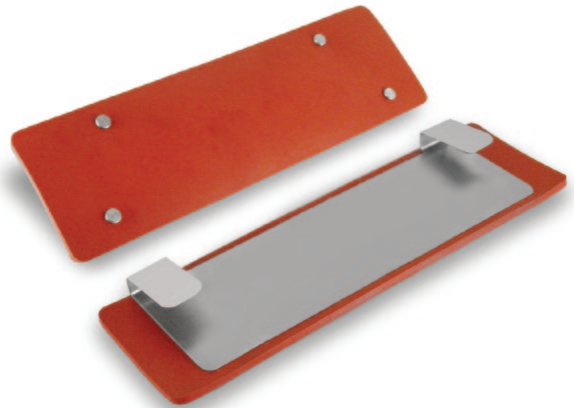
INSTALLATION OF VAPOR SHIELD



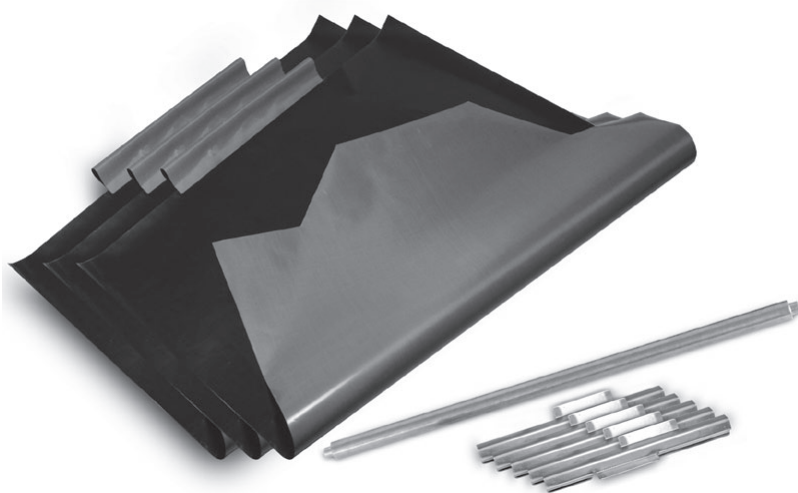
AVAILABLE ACCESSORIES



Splash Shield
Item 4523492

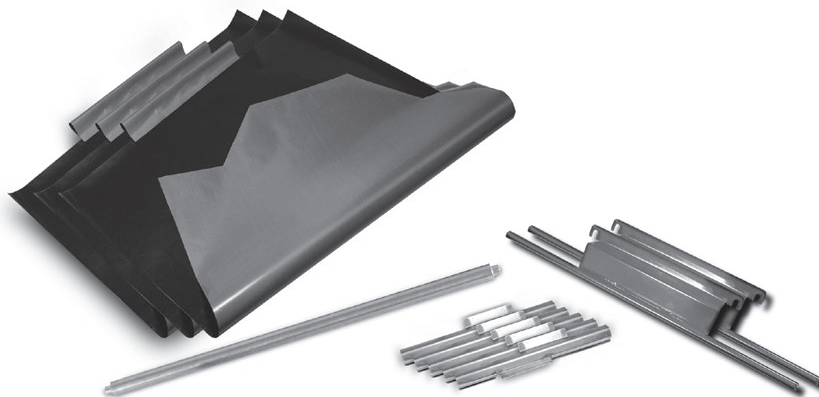


Vapor Shield Complete (2 shown)
Item CK4525215



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



NEMA# L21-20P



NEMA# 51-50P

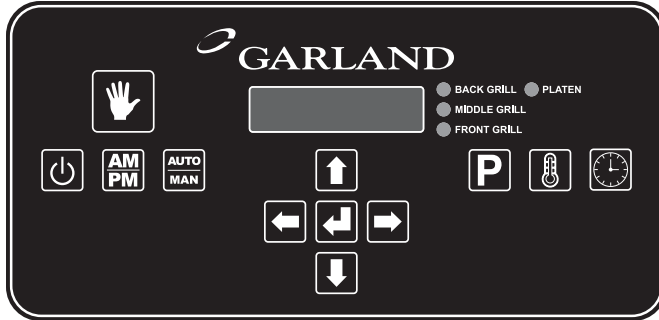
3Phase 4Wire 50 AMP Power Cord (Electric Grill ONLY)
(No Garland P/N) - *** Not supplied by Garland



NEMA# L15-30P

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

DESCRIPTION OF GRILL CONTROL



	Power Button – PRESSING and HOLDING the Power button for 2 seconds will either turn the controller on or off.
	AM/PM Button – In normal operating mode, toggles between the AM menu library and the PM menu library.
	AUTO/MAN Button – In normal operating mode, toggles between Automatic Product Recognition and Manual Cooking.
	Up Arrow Button – In any mode, increases the value of the flashing cursor character in the display
	Down Arrow Button – In any mode, decreases the value of the flashing cursor character in the display

	Right Arrow Button – In any mode, scrolls forward through a list
	Left Arrow Button – In any mode, scrolls backward through a list
	Enter Button – In the normal operating mode, this button is not active. In the Programming Mode, used to lock in the values shown on the display.
	Program Button – In the normal operating mode, pressing and holding the PROGRAM button for 3 seconds enters the Programming Mode.
	Temp Button – In the normal operating mode, displays the set temperature and the actual temperature.
	Speed Key – In the normal operating mode, used to change cook time. Also used to enter Probe Calibration Mode.
	Standby Button – In the normal operating mode, places the grill in Standby Mode.

POSSIBLE ERROR MESSAGES

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 

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  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 displays “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 . The PRC will go to PREHEAT mode and default to AM preheat temperatures. To preheat to PM temperatures, press and hold .


AM PREHEAT	PM PREHEAT
375°F (190°C) Upper Platen	425°F (218°C) Upper Platen
275°F (135°C) Grill	350°F (177°C) Grill

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 there normal position, and the PRC will display “READY”.

To Select a Menu item:

Scroll forward through the list of available menu items by pressing  repeatedly. Scroll backward through the list of available menu items by pressing  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  button is pressed.

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

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.

T### F###	T### GAS
M### B###	GAS B###
ELECTRIC DISPLAY	GAS DISPLAY

Breakfast In Manual mode






1. Select AM mode. Press and hold the  button.
2. Select Manual mode. Press and hold the 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.

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.

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 next cook cycle.

Transition Cooking

Approximately 30 minutes before changing to the lunch menu, perform the following:

1. PRESS the  button (to display the upper platen temperature).
2. Press the  button.
3. The upper platen indicator will turn on. The upper platen will heat to 425 degrees F (217 degrees C) the platen will maintain this set temperature unless another menu item is selected..

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.

MENU ITEM	MIN GAP	MAX GAP
Breakfast Library Recommended Ranges		
Strip Bacon	.010	.130
Sausage Clam	.210	.405
Steak Clam	.430	.480

MENU ITEM	MIN GAP	MAX GAP
Lunch Library Recommended Ranges		
10:1 Clam	.160	.345
4:1 Clam	.365	.560
Strip Bacon	.001	.130

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

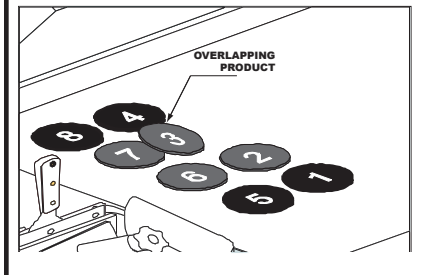
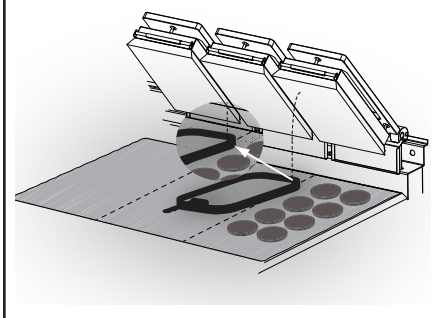
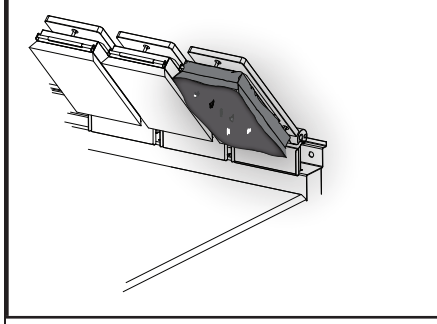
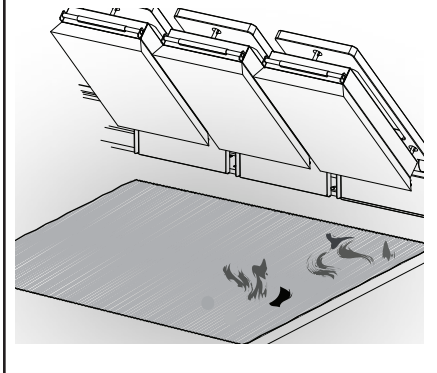
1. PRESS and HOLD the  and  buttons together. The control will display "AUTO GAP FORCE - NO".
2. PRESS the  button. The "NO" will begin to flash.
3. PRESS the  button. The flashing "NO" will change to flashing "YES".
4. PRESS the  button. **The upper platen will immediately begin to lower and perform 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:

	<p>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.</p>		<p>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.</p>
	<p>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.</p>		<p>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.</p>

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”.

PATTY PLACEMENT

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

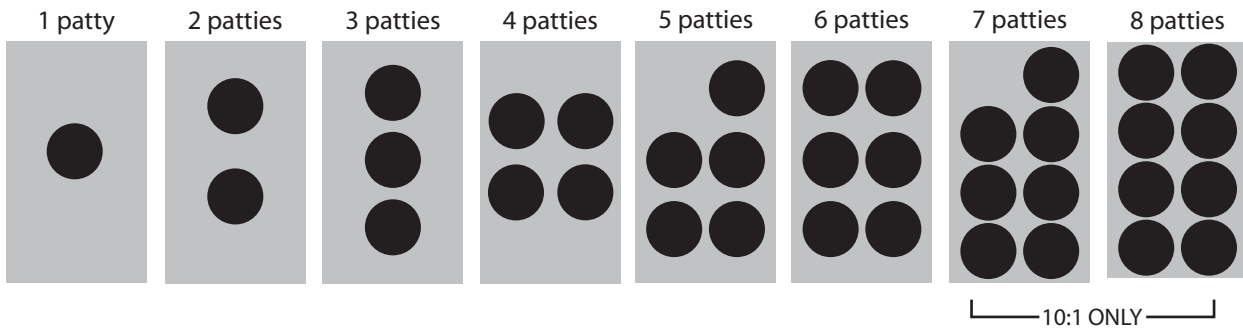
1. Each gray rectangle depicted below represents one cooking; the area beneath one upper platen.
2. Patties are generally placed two at a time from front to back of grill and right to left.
3. The **removal order** of the patties is shown in the diagrams **by the number shown** in the center of each patty.

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

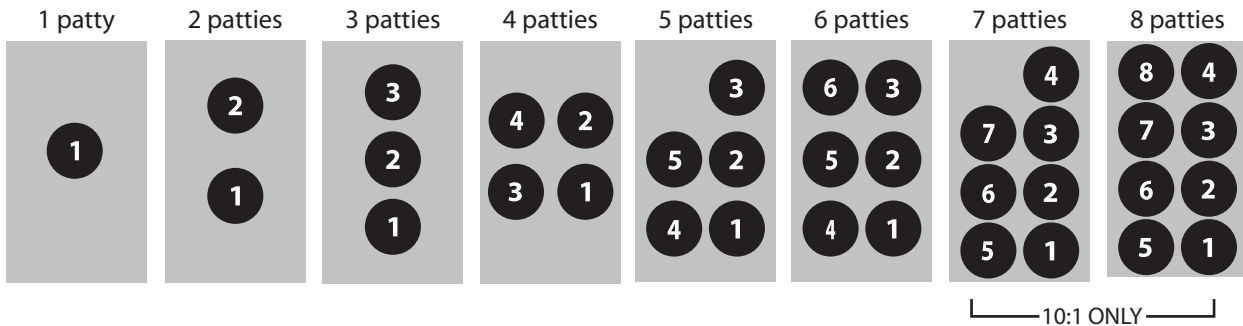
Maximum patty load per lane:

- 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

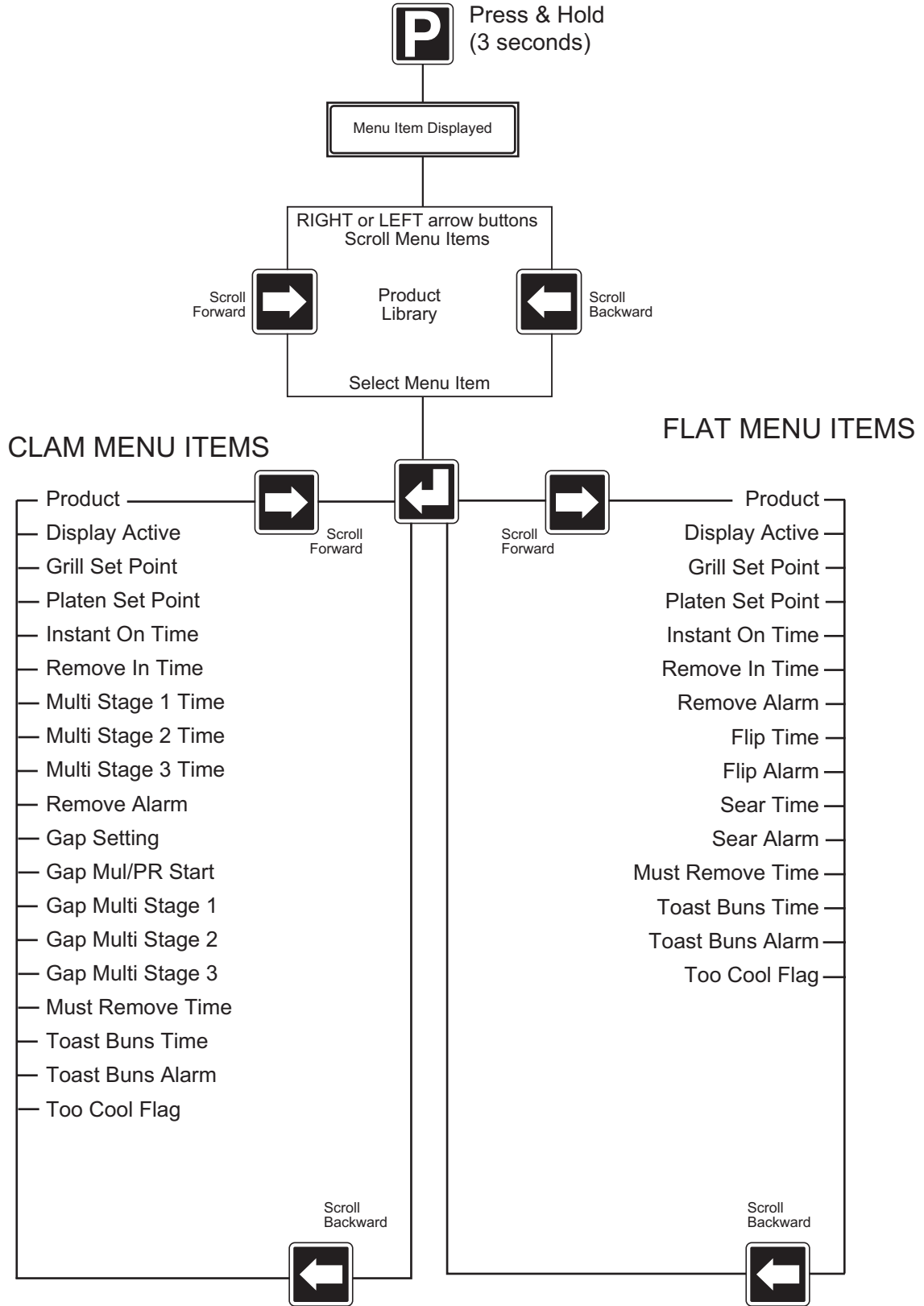
NOTE: Lay patties 2 at a time, from front to back:



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



PROGRAM LOGIC













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  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.




To change the Key Chirp (Yes / No)

Changing the Key Chirp On or Off will either turn on or off the sound of the controller when a button is pressed.









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  repeatedly 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.

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  OR  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  or  arrow buttons to scroll through the character library.

Character Library:
space ! " # \$ % & ' () * + , - . / 0 1 2 3 4 5 6 7 8 9 : ; < = > ? @ A B C D E F G H
I J K L M N O P Q R S T U V W X Y Z [\] ^ _ ` a b c d e f g h i j k l m n o p q r
s t u v w x y z












 - 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 MUST REMOVE IN 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 "Must Remove In" is displayed on the controller.
5. PRESS the  button. The seconds will begin to flash.
6. Using the  or  arrow buttons to change the Must Remove In time to the new desired time.
7. PRESS the  button to save the new time.
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:     
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.

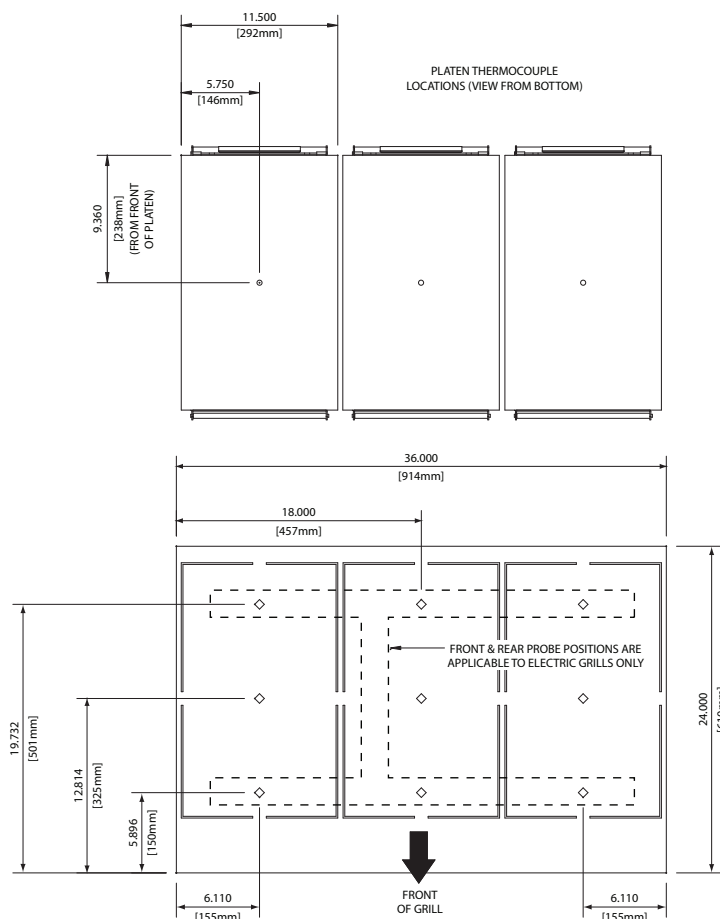
MWG3W: The gas grill's thermocouple probes are located in the center of each lane, as shown in the diagram to the right. Each upper platen has one thermocouple in the center.

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 (software version 202)

Clam Menu Items

Menu Item #	PRODUCT	DISPLAY ACTIVE	GRILL SET POINT	PLATEN SET POINT	INSTANT ON TIME	REMOVE IN TIME	MULTI STAGE TIME	REMOVE ALARM	GAP SETTING	GAP MULTI/PR START	GAP MULTI STAGE	MUST REMOVE IN TIME	TOAST BUNS IN TIME	TOAST BUNS ALARM	TOO COOL FLAG
1	10:1 - CLAM	PM	350°F (177°C)	425°F (217°C)	25	37	S1 5 S2 0 S3 0	AUTO	.255	.245	S1 .265 S2 0 S3 0	0	0	AUTO	NO
2	4:1 - CLAM	PM	350°F (177°C)	425°F (217°C)	30	107	S1 10 S2 --- S3 ---	AUTO	.415	.400	S1 .425 S2 --- S3 ---	0	0	AUTO	NO
3	STRIP BACON-CLAM	AM/PM	350°F (177°C)	425°F (217°C)	0	23	S1 --- S2 --- S3 ---	AUTO	.089	.089	S1 --- S2 --- S3 ---	0	0	AUTO	NO
4	SAUSAGE CLAM FZN	AM	350°F (177°C)	425°F (217°C)	0	82	S1 --- S2 --- S3 ---	AUTO	.350	.350	S1 --- S2 --- S3 ---	0	0	AUTO	NO
5	MCRIB - CLAM	NO	350°F (177°C)	425°F (217°C)	30	163	S1 --- S2 --- S3 ---	AUTO	.530	.530	S1 --- S2 --- S3 ---	0	0	AUTO	NO
6	STEAK-CLAM	AM/PM	350°F (177°C)	425°F (217°C)	0	104	S1 --- S2 --- S3 ---	AUTO	.415	.415	S1 --- S2 --- S3 ---	0	0	AUTO	YES
18	ANGUS 3:1 CLAM	PM	350°F (177°C)	425°F (217°C)	60	230	S1 --- S2 --- S3 ---	AUTO	.625	.625	S1 --- S2 --- S3 ---	0	0	AUTO	NO
19	MUSHROOM CALM	PM	350°F (177°C)	425°F (217°C)	60	104	S1 --- S2 --- S3 ---	AUTO	.415	.415	S1 --- S2 --- S3 ---	0	0	AUTO	YES

Flat Menu Items

	ITEM	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 IN TIME	TOAST BUNS TIME	TOAST BUNS ALARM	TOO COOL FLAG
7	GRILL CHICK-FLAT	PM	350°F (177°C)	425°F (217°C)	45	410	AUTO	195	MANUAL	---	---	---	---	---	YES
8	FOLDED EGGS-FLAT	AM	265 (130°C)	OFF	0	120	AUTO	---	NONE	---	---	---	---	---	NO
9	ROUND EGGS-FLAT	AM	265 (130°C)	OFF	0	150	AUTO	---	NONE	---	---	---	---	---	NO
10	CHICK F BRD-FLAT	NO	350°F (177°C)	425°F (217°C)	0	100	AUTO	---	NONE	---	---	---	---	---	NO
11	10:1- FLAT	NO	340°F (171°C)	425°F (217°C)	---	125	---	75	NONE	20	MANUAL	---	---	---	NO
12	4:1-FLAT	NO	365°F (185°C)	425°F (217°C)	---	270	---	150	NONE	20	MANUAL	---	---	---	NO
13	McRIB-FLAT	NO	365 (185°C)	425°F (217°C)	---	390	---	270	NONE	---	---	---	---	---	NO
15	HOTCAKES-FLAT	NO	365 (185°C)	425°F (217°C)	---	140	---	90	NONE	---	---	---	---	---	NO
	CLEAN MODE	AM/PM	325°F (163°C)	325°F (163°C)	---	---	---	---	---	---	---	---	---	---	NO

Garland Installation & Operation Manual



Gas & Electric Clamshell Grills With Product Recognition

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