FOR YOUR SAFETY:
DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS OR LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.

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.

ALL BURNER ADJUSTMENTS AND SETTINGS MUST BE MADE BY A QUALIFIED GAS TECHNICIAN.

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

KEEP APPLIANCE AREA FREE AND CLEAR OF COMBUSTIBLES

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
GARLAND COMMERCIAL INDUSTRIES, LLC
185 EAST SOUTH STREET FREELAND, PENNSYLVANIA 18224
TOLL FREE: (800) 446-8367 PHONE: (570) 636-1000 FAX: (570) 636-9874
E-mail: clamshell@garland-group.com
http://www.garland-group.com

PART #4521874 (09/18/09)
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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**

The following information is also available on the McDonalds MRC Card 11A.

**Tools:** McD Hi-Temp Grill Cleaner (HCS), McD All Purpose Super Concentrate (HCS), McD’s NO-SCRATCH™ Pad and Pad Holder, a suitable container, High-Temperature Pot Brush and Grill Cloth, Stainless Steel Pan Filled With Lukewarm Water, Protective Gloves, (to protect hands from heat), Grill Squeegee and Grill Scraper.

**Warning:** The upper platen surface and edges are very hot! To prevent burn injuries, use extreme caution when wiping down release sheets and platen edges.

**Important:** Frequently throughout the day, (at least 4 times per hour), thoroughly wipe down the release sheets and platen edges with a damp grill cloth.

1. Select Manual mode using the button.
   
   PRESS the OR arrow buttons until “CLEAN MODE” is displayed, (the control will maintain the proper cleaning temperature).

   Repeat with the other control. “READY TO CLEAN” will be displayed and an audible alarm will sound when the grill is at the proper cleaning temperature.

   Press the GREEN pushbutton to display “OFF.” The “OFF” position on the controller allows the operator to raise and lower the platen, (for clamshell grills), to alternate positions for cleaning of the platen edges.

2. Empty and replace the grease troughs. Grease troughs should be emptied and replaced consistent with store security policy.

3. Put on the protective gloves and wipe down the exposed surface of the release sheet with a damp grill cloth.

4. Remove the release sheet locking clips and bars. Clean the release sheets following the instructions provided by your local cleaning chemical supplier.

5. Scrape only the lower grill surface with the grill scraper, and squeegee any residue into the grease troughs with the grill squeegee.

**Caution:** Do not scrape or otherwise scratch the upper platens. The use of metal scrapers, abrasive pads, or wire brushes will permanently damage the surface of the upper platens.

6. Open one packet of McD Hi-Temp Grill Cleaner, (HCS), and empty the contents into a suitable container. (One packet cleans a 3ft. grill).

7. Firmly attach the McD NO-SCRATCH™ Pad to the pad holder.

8. Dip the NO-SCRATCH™ Pad into the grill cleaner.

9. Spread a light coating of grill cleaner over the entire platen surface, BACK, FRONT AND SIDE EDGES of all upper platens. DO NOT SCRUB WHILE APPLYING THE PRODUCT.

10. After applying the grill cleaner, lightly scrub the platen surfaces, BACK, FRONT AND SIDE EDGES with the NO-SCRATCH™ Pad until all the soil has been liquefied by the grill cleaner. For stubborn soils, apply additional grill cleaner and lightly scrub. DO NOT RINSE THE PLATENS AT THIS TIME.

11. Starting at the back of the lower grill, spread a light coating of grill cleaner over the entire surface. DO NOT SCRUB WHILE APPLYING THE PRODUCT.

12. After applying the grill cleaner, lightly scrub the grill surface with the NO-SCRATCH™ Pad until all the soil has been liquefied.
CLEANING & MAINTENANCE continued

13. Rinse the upper platens with a dripping wet grill cloth. **RINSE PLATEN EDGE THOROUGHLY, THEN WIPE DOWN BACK EDGE OF PLATEN.**

14. Carefully pour small quantities of lukewarm water onto the grill while brushing the surface, backsplash, and bullnose with a LONGLIFE™ pot brush or equivalent high-temperature brush. Continue until the water no longer boils away and the grill remains wet. Squeegee dry.

**Caution:** Ice, cold water, or large quantities of water must never be applied to the grill plate or upper platen. Severe damage to the grill will occur!

15. Clean the release sheets as follows:

16. Place the sheets on the lower grill. Scrub both sides of the sheets with the same McD NO-SCRATCH™ Pad used on the grill.

**Note:** It is generally not necessary to apply additional product to the NO-SCRATCH™ Pad. If the pad is not wet enough rewet with a small amount of water, if no cleaner is left.

   a. Rinse both sides of the sheets with a wet grill cloth.

   b. Rinse the lower grill by flooding the surface twice with lukewarm water. Squeegee after each rinse.

17. Wipe the lower grill surface, backsplash, bullnose, and hood with a clean, damp grill cloth.

**AFTER CLEANING:** Apply a thin coat of fresh shortening to the lower grill surface only. Wipe down the surrounding areas. Empty, wash, rinse, and replace the grease troughs.

**Note:** Repeat this procedure to clean additional grills. Reverse NO-SCRATCH™ Pad, and use clean side.

**Cleaning After Each Run Of Product:**

Using grill scraper, scrape grease on lower grill plate from front to back only. Do not scrape across the rear of the lower grill plate with grill scraper. Use wiper squeegee to clean release material sheet on upper platen in a downward motion.

Hold handle at a slight upward angle with wiper end facing downward. Do not press hard against the release material sheet to prevent scratching or tearing.

Push the grease at the rear of the lower grill plate into the grease cans using the wiper squeegee only. Do not use the grill scraper for this step.

**Warning:** Grill Temperatures will cause severe skin burns.

Use the grill cloth to clean back splash and bullnose areas as needed during operation.

**Note:** To increase life of release material sheet, wipe down with folded grill cloth four (4) times every hour.
SPECIFICATIONS

Dimensions:
Models MWG3W

ELECTRICAL INPUT

<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>200V / 60Hz</td>
<td></td>
<td>200V / 60Hz</td>
</tr>
<tr>
<td></td>
<td>L1/L2</td>
<td>L1/L3</td>
<td>L2/L3</td>
</tr>
<tr>
<td>SINGLE INPUT</td>
<td>9.01</td>
<td>3.0</td>
<td>3.0</td>
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</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>
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</thead>
<tbody>
<tr>
<td>NATURAL GAS</td>
<td>32,000</td>
<td>96,000</td>
<td>#35</td>
<td>4.8</td>
<td>7.0</td>
<td>3.0</td>
</tr>
<tr>
<td>PROPANE</td>
<td>32,000</td>
<td>96,000</td>
<td>$43</td>
<td>4.8</td>
<td>11.0</td>
<td>3.5</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 INSTLLER 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

**IMPORTANT:** RATING PLATE FOR THIS EQUIPMENT IS LOCATED IN TWO PLACES. ONE IS LOCATED INSIDE BACK PANEL ON LEFT SIDE, SECOND RATING PLATE LOCATED UNDER FRONT CONTROL PANEL IN CENTER.

**CAUTION:** Prior to installation, check the electrical supply to ensure input voltage and phase match the equipment voltage rating and phase. See data plate located rear left side of grill. Back panel removal is required.

**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. 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.
INSTALLATION & STARTUP (continued)

forward against the retaining ring.

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

6. 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 1/2&quot; (470mm)</td>
</tr>
<tr>
<td>92 Series</td>
<td>17&quot; (432mm)</td>
</tr>
<tr>
<td>GSC</td>
<td>18 1/2&quot; (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.

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 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.

---

INSTALLATION OF SPLASH SHIELD

---

**Table: Part Numbers and Descriptions**

<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>

---

**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.

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

**Teflon Sheet**
Item 4521792 . . . . . . . . . . . . . . . . . . . $45.00 US (pack of 3)

**Splash Shield, Japan Type**
Item 4525436 . . . . . . . . . . . . . . . . . . . $45.30 US (each)

**Teflon Sheet Rod**
Item 4521355 . . . . . . . . . . . . . . . . . . . $18.72 US (each)

**Teflon Sheet Retaining Clip**
Item 4527294 . . . . . . . . . . . . . . . . . . . $6.50 US (each)

**Vapor Shield Complete** (2 shown)
Item CK4525215 . . . . . . . . . . . . . . . . . . . $153.64 US (each)

**Quick-Disconnect Gas Hose**
Item 1591506 . . . . . . . . . . . . . . . . . . . $400.00 US (each)
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. If the error message persists, call 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 countdown 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 countdown 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 countdown 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 . The PRC will go to PREHEAT mode and default to AM preheat temperatures. To preheat to PM temperatures, press and hold .

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.

<table>
<thead>
<tr>
<th>Menu Item #</th>
<th>Menu Item</th>
<th>Display Active – Default</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>REG MAC - CLAM</td>
<td>PM</td>
</tr>
<tr>
<td>2</td>
<td>QTR - CLAM</td>
<td>PM</td>
</tr>
<tr>
<td>3</td>
<td>SLICE 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>REG MAC FLAT</td>
<td>NO</td>
</tr>
<tr>
<td>12</td>
<td>QTR - 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>OPT MENU 3 - CLAM</td>
<td>NO</td>
</tr>
<tr>
<td>19</td>
<td>OPT MENU 4 - 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>TERIYAKI - 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>TERIYAKI - 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 the 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 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.
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
- 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

Press & Hold (3 seconds)

Menu Item Displayed

RIGHT or LEFT arrow buttons
Scroll Menu Items

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

Scroll Forward

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

Scroll Forward

Scroll Backward

Scroll Backward
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 \( \text{P} \) button for approximately 3 seconds. Controller will display previously selected menu item and its corresponding item number OR “Standby / Menu Item”.

2. PRESS the \( \text{I} \) AND \( \text{J} \) arrow buttons TOGETHER. “CONFIGURE” will appear in the display.

3. PRESS the \( \text{K} \) arrow button. “Setup” will appear in the display.

4. PRESS the \( \text{L} \) button. “Temperature Unit” will appear in the display.

5. PRESS the \( \text{M} \) button. The currently set temperature unit will flash.

6. PRESS the \( \text{N} \) OR \( \text{O} \) arrow buttons to change the flashing temperature unit.

7. PRESS the \( \text{P} \) button to save the new setting.

8. PRESS THE \( \text{Q} \) 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 \( \text{P} \) button for approximately 3 seconds. Controller will display previously selected menu item and its corresponding item number OR “Standby / Menu Item”.

2. PRESS the \( \text{I} \) AND \( \text{J} \) arrow buttons TOGETHER. “CONFIGURE” will appear in the display.

3. PRESS the \( \text{K} \) arrow button. “Setup” will appear in the display.

4. PRESS the \( \text{L} \) button. “Temperature Unit” will appear in the display.

5. PRESS the \( \text{M} \) button. The currently set temperature unit will flash.

6. PRESS the \( \text{N} \) OR \( \text{O} \) arrow buttons to change the flashing temperature unit.

7. PRESS the \( \text{P} \) button to save the new setting.

8. PRESS THE \( \text{Q} \) 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 \( \text{P} \) button for approximately 3 seconds. Controller will display previously selected menu item and its corresponding item number OR “Standby / Menu Item”.

2. PRESS the \( \text{I} \) AND \( \text{J} \) arrow buttons TOGETHER. “CONFIGURE” will appear in the display.

3. PRESS the \( \text{K} \) arrow button. “Setup” will appear in the display.

4. PRESS the \( \text{L} \) button. “Temperature Unit” will appear in the display.

5. PRESS the \( \text{M} \) button. The currently set Key Chirp will flash.

6. PRESS the \( \text{N} \) OR \( \text{O} \) arrow buttons to change the flashing “YES” or “NO”

7. PRESS the \( \text{P} \) button to save the new setting.

8. PRESS THE \( \text{Q} \) 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 \( \text{P} \) button for approximately 3 seconds. Controller will display previously selected menu item and its corresponding item number OR “Standby / Menu Item”.

2. PRESS the \( \text{I} \) AND \( \text{J} \) arrow buttons TOGETHER. “CONFIGURE” will appear in the display.

3. PRESS the \( \text{K} \) arrow button. “Setup” will appear in the display.

4. PRESS the \( \text{L} \) button. “Temperature Unit” will appear in the display.

5. PRESS the \( \text{M} \) button. “Audible” will appear in the display.
CONTROL PROGRAMMING (continued)

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

Programming Modes; Menu Items

To change the name of an existing menu item

1. Using the \[ \uparrow \] or \[ \downarrow \] button, select the menu item that requires a name change.
2. PRESS and HOLD the \[ P \] button for approximately 3 seconds. Controller will display previously selected menu item and its corresponding item number.
3. PRESS and HOLD the \[ P \] button.
4. To spell out the product name:
   a. Use the \[ \uparrow \] or \[ \downarrow \] arrow buttons to scroll through the character library.
   b. PRESS \[ \leftarrow \] or \[ \rightarrow \] to scroll right or left.
   c. PRESS the \[ \rightarrow \] button to save the new menu item name.
5. PRESS the \[ P \] 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

1. PRESS and HOLD the \[ P \] button for approximately 3 seconds. Controller will display previously selected menu item and its corresponding item number.
2. Using the \[ \uparrow \] or \[ \downarrow \] arrow buttons, select the menu item that requires activation / deactivation.
3. PRESS the \[ P \] button. The controller will display “Product”. The menu item will flash.
4. PRESS the \[ \uparrow \] or \[ \downarrow \] arrow buttons until “Display Active” is displayed on the controller.
5. PRESS the \[ P \] button. The current setting will flash.
6. USING the \[ \uparrow \] or \[ \downarrow \] button to select a different setting.
7. PRESS the \[ P \] button to save the new setting.
8. PRESS the \[ P \] 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 \[ \uparrow \] or \[ \downarrow \] arrow buttons, select the menu item that requires a temperature change.
2. PRESS and HOLD the \[ P \] button for approximately 3 seconds. Controller will display previously selected menu item and its corresponding item number.
3. PRESS the \[ P \] button. The controller will display “Product”.
4. PRESS the \[ \uparrow \] or \[ \downarrow \] arrow buttons until “Grill SetPt” is displayed on the controller.
5. PRESS the \[ P \] button. The current grill set temperature will begin to flash.
6. USING the \[ \uparrow \] or \[ \downarrow \] button, change the temperature set point to the new desired temperature.
7. PRESS the \[ P \] button to save the new temperature set point.
8. PRESS the \[ P \] 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 serve as a GUIDE for programming the basic settings for CLAM menu items.

1. PRESS and HOLD the \( \text{button} \) for approximately 3 seconds. Controller will display previously selected menu item and its corresponding item number.

2. PRESS the \( \text{or} \) button until “Opt menu # - CLAM” is displayed on the controller.

3. PRESS the \( \text{button}. \) The controller will display “PRODUCT”.

4. PRESS and HOLD the \( \text{button}. \) The currently select menu item name will begin to flash.

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

6. PRESS the \( \text{button}. \) “Display Active” will be displayed.

7. PRESS the \( \text{button}. \) “NO” will begin to flash.

8. PRESS the \( \text{button}. \) “NO” will change to “YES”.

9. PRESS the \( \text{button} \) to save the new setting.

10. PRESS the \( \text{button}. \) “GRILL SETPT” will be displayed.

11. PRESS the \( \text{button}. \) The temperature will begin to flash.

12. Using the \( \text{or} \) button, change the temperature set point to the new desired temperature.

13. PRESS the \( \text{button} \) to save the new temperature set point.

14. PRESS the \( \text{button}. \) “PLATSETPT” will be displayed.

15. PRESS the \( \text{button}. \) The temperature will begin to flash.

16. Using the \( \text{or} \) button, change the temperature set point to the new desired temperature.

17. PRESS the \( \text{button} \) to save the new temperature set point.

18. PRESS the \( \text{button} \) until “GAP MULTI/PR START” appears in the display.

19. PRESS the \( \text{button}. \) The gap setting will begin to flash.

20. Using the \( \text{and DOWN} \) button, change the gap setting to the desired setting.

21. PRESS the \( \text{button} \) to save the new gap setting.

22. PRESS the \( \text{button} \) \( \times \) 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 \( \text{button} \) for approximately 3 seconds. Controller will display previously selected menu item and its corresponding item number OR “Standby / Menu Item.”

2. PRESS the \( \text{AND} \) arrow buttons TOGETHER. “CONFIGURE” will appear in the display.

3. PRESS the \( \text{arrow button}. \) “Setup” will appear in the display.

4. PRESS the \( \text{button}. \) “Temperature Unit” will appear in the display.

5. PRESS the \( \text{button} \) \( \times \). The controller will display “Reload Defaults – NO.”

6. PRESS the \( \text{button}. \) “NO” will begin to flash.

7. PRESS the \( \text{button}. \) “NO” will change to “YES”.

8. PRESS the \( \text{button} \) \( \times \) to exit and return to the normal operating mode.

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 \( \text{AND} \) 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: \( \text{,} \) \( \text{,} \) \( \text{,} \) \( \text{,} \)

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 \( \text{ or } \) 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 \( \text{ or } \) 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 \( \text{ or } \) 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**
### Clam Menu Items

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<th>Menu Item #</th>
<th>PRODUCT</th>
<th>DISPLAY ACTIVE</th>
<th>GRILL SET POINT</th>
<th>PLATEN SET POINT</th>
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<th>REMOVE ALARM</th>
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