To All Garland Factory Authorized Service Partners

There have been concerns raised by our mutual customers that actuators on clamshell grills are replaced without taking preventive measures to maintain a good lubrication of the lifting mechanism.

We ask Factory Authorized Service Agencies and their network to assist in cleaning, applying food grade lubricant and aligning the bearings on the lifting mechanism shafts during annual PM certification, and/or when service calls are related to the lifting mechanism and/or actuators. The sooner we include this maintenance measure, the longer life cycle for the actuators is. The lubricant is a consumable item and every technician must have when servicing equipment with systems that move. Before purchasing lubricant, see characteristics for the type of lubricant.

PROCEDURE TO LUBRICATE AND ALIGN THE BEARINGS ON PLATEN SHAFTS

1. Loosen the bolts (below, circled) by **1/2 A TURN ONLY** on all pillow blocks (4 pillow blocks per platen) on the two platen shafts that move the platen.

2. Then loosen the bolts holding the grease seals (below, circled) by **1 FULL TURN ONLY**.
3. Run the platen up and down several times (at least twice) and use a dry clean cloth to wipe most of the area of the platen shafts. (See illustration, right.)

Raising and lowering the platen will expose the parts that are inside the pillow blocks for cleaning.

**Do Not Clean the shafts when they are in motion!**

4. Stop the platen in the upper position and apply lubricant on the shafts above each pillow block.

To apply, squeeze a pea-sized amount of grease onto your finger tip and gently spread it all around on the shafts.

5. Similar to step 4, bring the platen down in the lower position and apply grease on the shafts beneath each pillow block.

6. Then re-tighten the bolts on the pillow blocks (**TORQUE VALUE = 49 inch pound ± 5% or 5.537 newton meter ± 5%**) and re-tighten the screws on the top shaft seals.

**DO NOT’S**

- Do not clean and lubricate the actuator shaft.
- Do not use chemicals to clean any of the shafts.
- Do not use lubricants other than food graded.
- Do not use WD40.
- Do not scrape.

**LUBRICANT TYPE**

**EXAMPLE: NEVASTANE XMF, BY TOTAL LUBRIFIANTS)**

The lubricant used should have the following specifications:

- Food grade; recommended for use where incidental contact with food may occur.
- Aluminum complex grease with white oil having excellent extreme pressure and anti-rust properties over a wide temperature range;
- Highly resistant to water wash out and to high speed conditions.
- Wide operating temperature range: -20°C to +150°C (-4°F to +302°F).
- Excellent protection against corrosion.
- Very good water and steam resistance and outstanding adhesion to metal surfaces.

**CONTACTS**

For any questions and concerns, contact KitchenCare Technical Support at 844-724-2273.