### Product Features:

- Platen design provides for uniform temperature and reduced warpage for consistent product.
- No access to upper platen to eliminate “inadvertent” adjustments.
- High backsplash and tight shaft seal at backsplash for reduced grease migration and lower monthly maintenance.
- Computerized, integrated Time/Temperature/Gap settings for easier operation and consistency.
- Electrically actuated platen movement mechanism reduces operator interaction for safer operation.
- Programmable menu items for future adjustments, new products and country differences.
- Clean mode preheats cooking surface to optimal temperature for cleaning ease.
- Permanent patty placement guide on cooking surface.

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.

Manufactured exclusively for McDonald’s by: GARLAND COMMERCIAL INDUSTRIES, INC
ELECTRICAL REQUIREMENTS
3N~400V 50Hz

ONE 7 WAY SUPPLY CORD

KW LOAD at 400 Volts

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NOMINAL AMPERES PER LINE 400 V

MENNEKES PLUG REQUIRED

TYPE 748

SHIPPING WEIGHT
386 kg (850 LBS)

SHIPPING SIZE
1.3 m³ (45 cu ft)

Manufactured exclusively for McDonald’s by:
GARLAND COMMERCIAL INDUSTRIES, INC

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