ELECTRIC CLAMSHELL SLIM GRILL

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 adjusts temperature of cooking surface to optimal temperature for cleaning ease.

• Patty placement guide on cooking surface.

Slim Grill Product Benefits:

• 7 ½" shorter from front to back

• Expands kitchen layout possibilities with reduced footprint

• Production capacity under the clam remains the same

• Improved grill plate temperature recovery time

• Improved operation ergonomics and reduced cleaning time

• Reduced energy consumption

• Can operate with less exhaust ventilation

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Form # GCI-MWE9801-CE SPEC (6/2002)
NOTES: 1) Front, side and rear panels are removable for easy access to all components

*2) Shorter grease slides, grease cans and grill locks are required. Consult your KES.

### ELECTRICAL REQUIREMENTS

<table>
<thead>
<tr>
<th>ONE 7 WAY SUPPLY CORD</th>
<th>KW LOAD at 400 Volts</th>
<th>NOMINAL AMPERES PER LINE 400 V</th>
<th>MENNEKES PLUG REQUIRED</th>
</tr>
</thead>
</table>

**SHIPPING WEIGHT:** 340 kg (750 lbs.)

**SHIPPING SIZE:** 1.3 m³ (45 cu. Ft.)

Manufactured exclusively for McDonald’s by:

GARLAND COMMERCIAL INDUSTRIES, INC

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