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 1/2" 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-H 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.

<table>
<thead>
<tr>
<th>ELECTRICAL REQUIREMENTS</th>
<th>KWLOAD</th>
<th>NOMINAL AMPERES PER LINE 380 V</th>
<th>MENNEKES PLUG REQUIRED</th>
</tr>
</thead>
<tbody>
<tr>
<td>ONE 7 WAY SUPPLY CORD</td>
<td>220 / 380 50Hz</td>
<td>L1</td>
<td>L2</td>
</tr>
<tr>
<td></td>
<td>16.7</td>
<td>25.4</td>
<td>23</td>
</tr>
</tbody>
</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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Form # GCI-MWE9801-H SPEC (6/2002)