




Why	To maintain food safety and food quality standards	
Time required	15 minutes to prepare	15 minutes to complete
Time of day	During low-volume periods	For 24-hour restaurants: during low-volume periods
Hazard icons	 Electricity  Hot Surfaces  Sharp Objects/Surfaces	

Tools and supplies



Procedure

- 1 Turn fan interlock switch to “ON.”
Make sure the fan interlock switch is in the “ON” position.



“NEW STEP”

- 2 Release sheets installed on platen.
McDonald’s have changed the process to calibrate the grill with the release sheets still on the grill. This is shown to improve the cooking results as it compensates for heat loss through the release sheet.



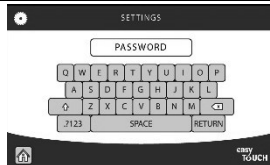
Hot Surfaces


The upper plate surface and edges are extremely hot.

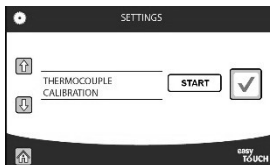
- 3 Select SETTINGS on the screen.



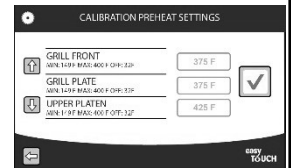
- 4 Type the Password and press RETURN on the screen.



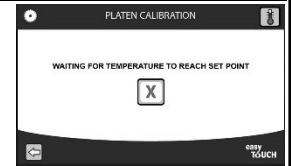
- 5 Use up/down arrow to scroll to “THERMOCOUPLE CALIBRATION” and press START on the screen.
Press Home  for cancellation.



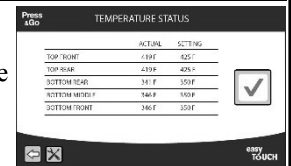
- 6 Press the checkmark to continue.



- 7 Grill automatically will go to PREHEAT.
Press the “X” icon (center) for cancellation.



Tip: Pressing the thermometer icon (top right corner) temperature status will pop-up and display the actual temperature of the grill.



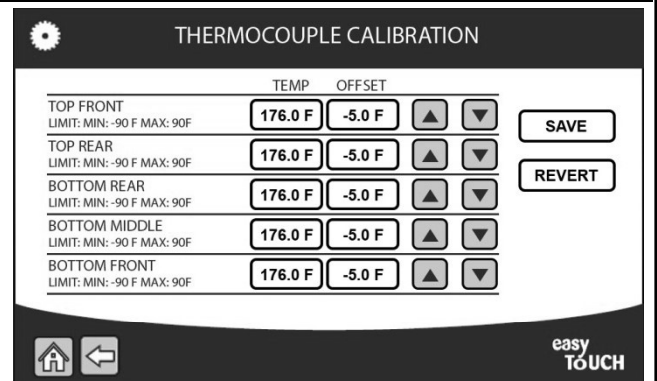
- 8 Platen will rise automatically when the PREHEAT is completed.



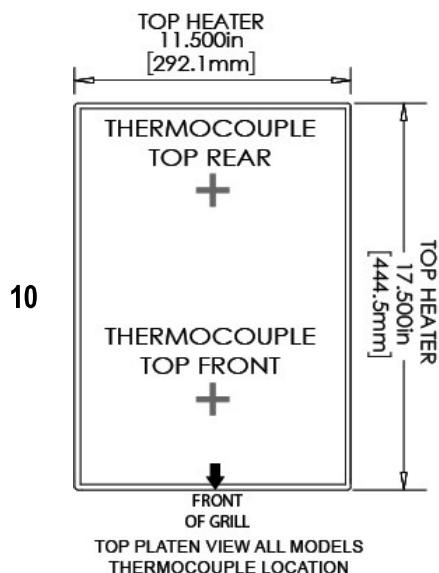
Moving Parts



- 9



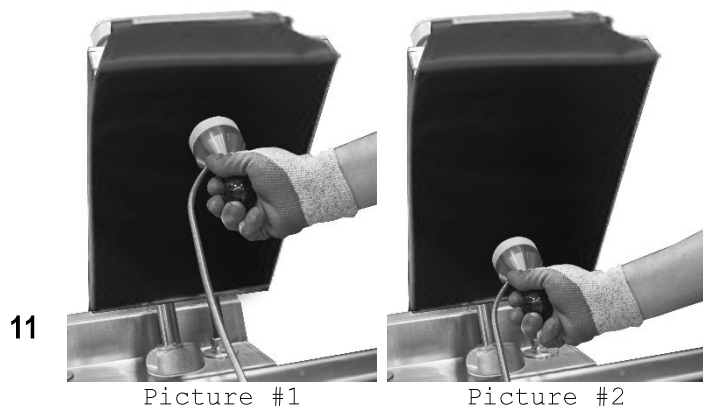
Calibrate grill heat zones (continued)



Platen Thermocouple Location.

Top platen has two thermocouples located one in front middle and one back middle.

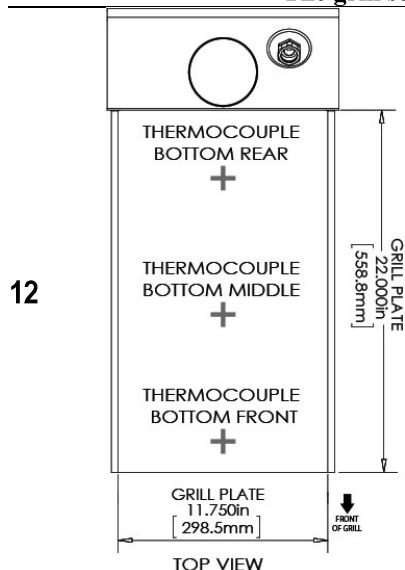
On the User Interface platen thermocouple are named as:
TOP FRONT
and
TOP REAR



Placing Pyrometer to the Top Platen.

Using a properly calibrated pyrometer make sure to place the Pyrometer to the thermocouple heat zone shown on the two places of the platen, as showed on picture #1&2, more details on the thermocouple distance at the end. Allow the temperature to stabilize for 10 seconds.

Hot Surfaces - The grill surface is extremely hot -



Grill Thermocouple Location.

Bottom grill has three thermocouple located one in front, one in middle and one in the back.

On the User Interface named them as:
BOTTOM FRONT
BOTTOM MIDDLE
and
BOTTOM REAR



Placing Pyrometer to the Bottom Grill.

Using a properly calibrated pyrometer make sure to place the Pyrometer to the thermocouple heat zone shown on the three places of the grill, as showed on picture #3. Allow the temperature to stabilize for 10 seconds.

Hot Surfaces - The grill surface is extremely hot -

Measure temperature.

Be sure you are measuring the heat zone shown on the grill or platen. Place the Pyrometer on each thermocouple zone to be calibrated. Allow the temperature to stabilize for 10 seconds. Record the reading of your pyrometer.

NOTE 1: If there is a 10degF temperature difference between the surface probe and the controller setting, the release sheet should be removed, and the platen inspected for carbon build up.

15 **NOTE 2:** If the temperature is beyond 15degF the operator may need to consider changing the release sheet.



Tip
To achieve the most accurate reading on the pyrometer, place the surface probe on the thermocouple markings on the grill plate and on the upper platen.

SEE APPENDIX FOR MARKING LOCATIONS



Hot Surfaces
The grill surface is extremely hot.



Calibrate grill heat zones (continued)

Calibrate grill temperature.

Compare the temperature readings on the grill controls and pyrometer. If the temperature display is more or less than 5°F (3°C) from the temperature shown on the pyrometer, adjust the grill temperature.

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- To increase or decrease the grill temperature to match the pyrometer temperature, press the up or down arrow button on the controller compensating the OFFSET reading.



Calibrate other heat zones.

Repeat steps 11 through 17 to calibrate the all thermocouples on the grill, two thermocouples on the top platen and three thermocouples on the lower grill.

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Save calibration.

Make the appropriate adjustments and select SAVE.



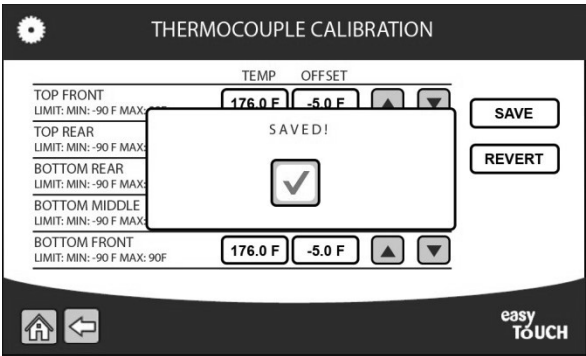
Revert.

Select REVERT to “go back” without saving the changes.



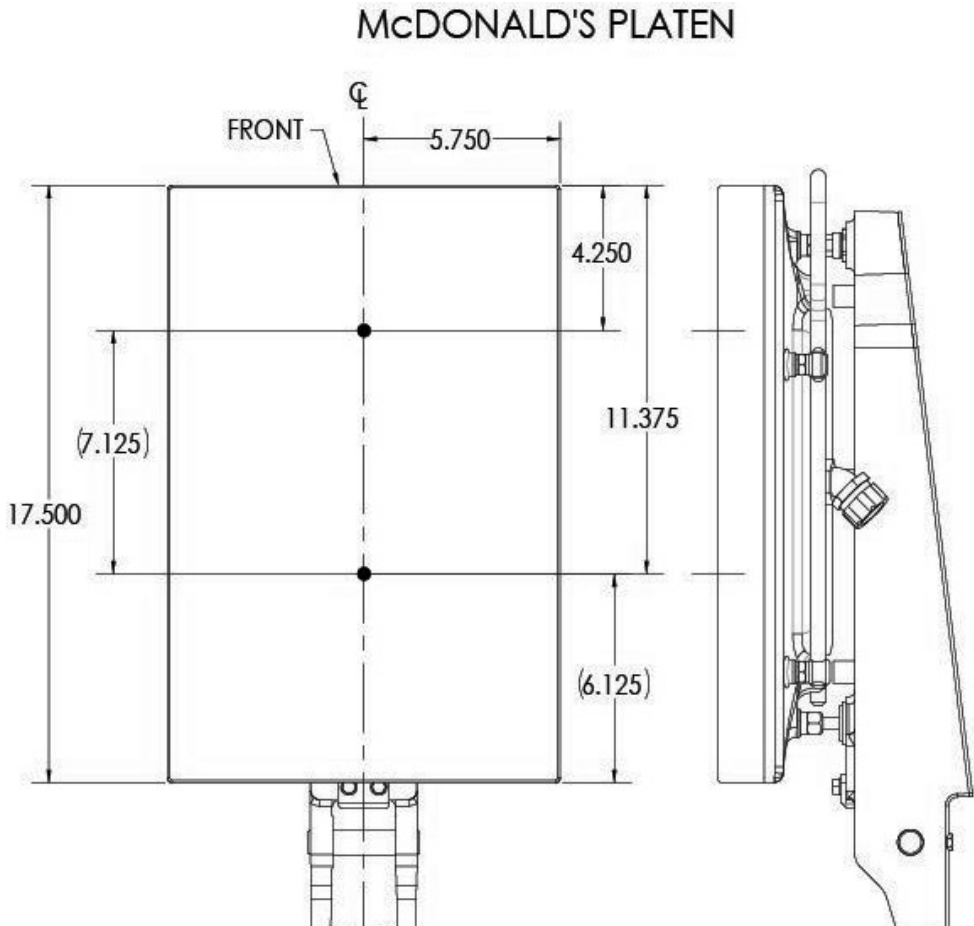
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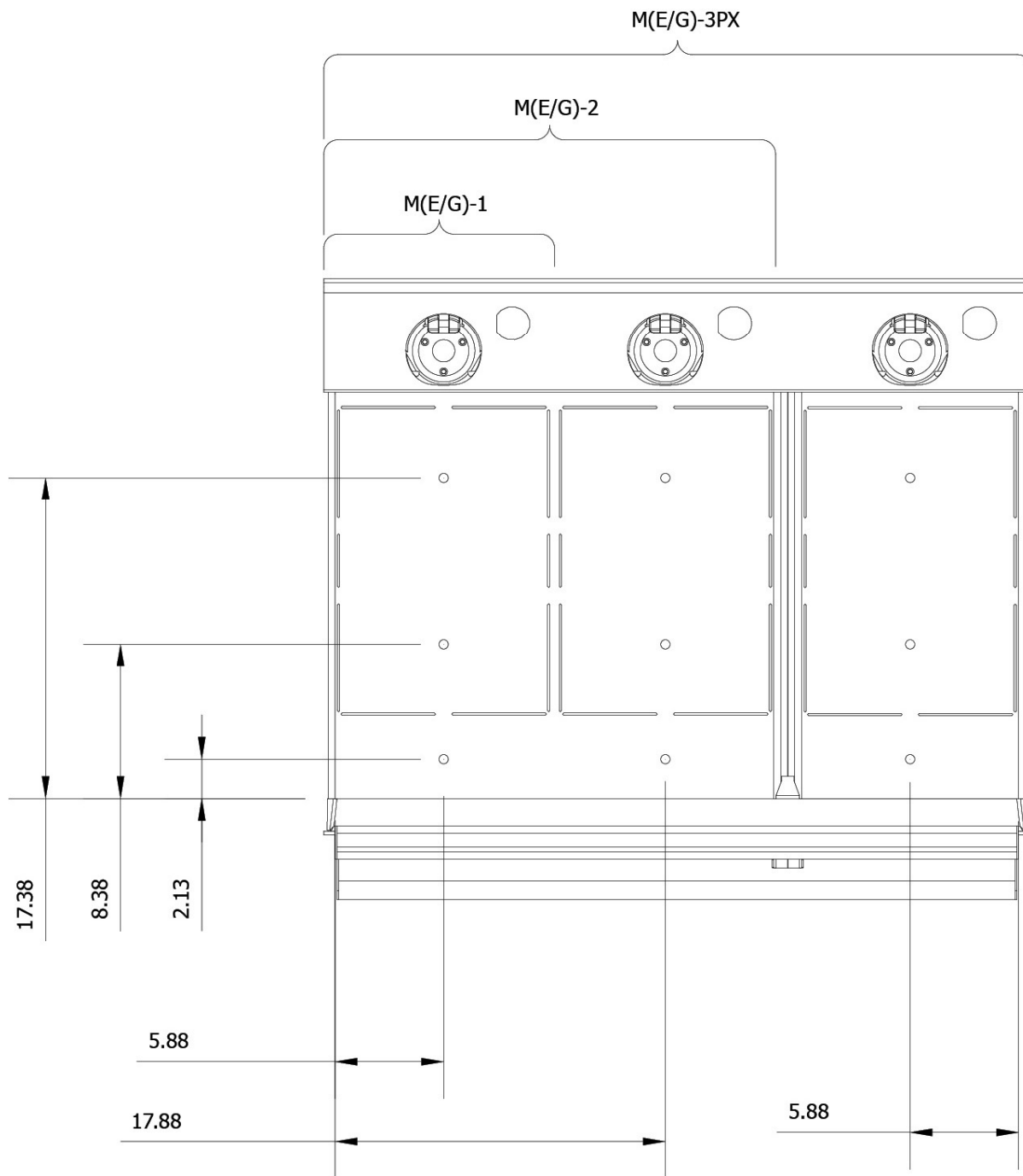
Thermocouple calibration completed.

Upper platen Thermocouple Location.



Calibrate grill heat zones (continued)

Lower Grill Thermocouple Location.



- A total of 3 (three) Thermocouple per grill lane.
- Place the Pyrometer an approximately distance provided above.