

Certification ID# _____	US	Canada	International	List Country: _____
Address: _____	McCopCo# _____			PM / Cert: _____
City: _____	State / Province: _____			Start Date: _____
Model # _____	Serial# _____			PM / Cert: _____
Nat Store# _____	Zip Code: _____			Complete Date: _____

The following items are recommended Certification / Preventive Maintenance (PM) checklist items for the Electric & Gas Clamshell Grill. These items should be checked / replaced on an annual basis. The PM check will include the below listed items, but doesn't include replacement parts for any items, not specifically listed. Items found to be defective during the PM check will be identified to the responsible store manager for their evaluation and repair / replacement decision.

- The following items are to be checked / corrected / rescheduled for repair on a annual basis (ONLY OEM PARTS are to be used in repairs)
- All problems and work required later are to be recorded on this form and highlighted to the store manager.

**NOTE: UNDER NO CIRCUMSTANCES THIS EQUIPMENT TO BE OPERATED IN AN UNSAFE CONDITION**

**▲CAUTION: BE CAREFUL WHEN HANDLING PANELS AS EDGES MAY BE SHARP**

**SAFETY EVALUATION - CAUTION: ENSURE EQUIPMENT POWER ISOLATION TO PREVENT ELECTRICAL SHOCK**

Check and confirm the condition of power cord, receptacle, and all internal electrical connections:		
1	a. Ensure that incoming voltage is correct and matches data plate.	OK      Incorrect
	b. Ensure that Power Calibration in UI matches incoming voltage. If NOT correct it.	OK      Corrected
	c. Check for damage and/or wear of receptacle and power cord. Replace as necessary.	OK      Replaced
	d. Inspect and retighten incoming power terminal connections. Repair if required.	OK      Repaired
	e. Visually check all plugs/socket internal connections. Repair if required.	OK      Repaired
2	Confirm the SAFETY/WARNING stickers are in place and visible. Replace as necessary.	OK      Replaced
3	Check Hatch seal and replace if needed. (Only on Hatched Cows).	OK      Replaced

**MECHANICAL INSPECTION - CAUTION: ENSURE EQUIPMENT ISOLATION TO PREVENT ELECTRICAL SHOCK**

4	Inspect Grill surface, Platens, interior and rear of unit for general cleanliness and condition.	Normal	Excessively Dirty
	<b>Note:</b> If Excessive Grease and debris are present and will take excessive time to clean Customer will need to authorize or refuse additional cleaning time.	Authorized	Refused
	Customer Initials here: _____ (more than 3 to 4 hours to clean)		
<b>The following will need to be completed in-order to complete this Grill Certification. General inspection for grease migration.</b>			
	a. Check flue box condition and clean as necessary, customer responsibility.	OK	Cleaned
	b. Check flue box for excess water from Re-mister.	N/A	Excessive Water
	c. Check upper platen conduit for damage, wear, & tightness.	OK/Corrected	Replaced
	d. Clean and inspect the front/sides & back of all platens - grease/carbon must be removed.	OK/Corrected	Replaced
5	e. Clean Grill surface - grease/carbon must be removed.	OK	Cleaned
	f. Check and clean upper and lower limit switches.	OK/Corrected	Replaced
	g. Check and clean upper and lower Overtravel switches.	OK/Corrected	Replaced
	h. Replace shaft seals (REQUIRED FOR ANNUAL GRILL CERTIFICATION).	OK/Corrected	Replaced
	i. Clean Actuators - Check operation. <b>NOTE:</b> If Ewellix Actuators are present see step 7	Cleaned OK	Replaced
	j. Remove platen shaft. Clean and reapply lubrication.	Cleaned & Lubricated	
	k. Inspect Shaft Housing. Clean and reapply lubrication.	Cleaned & Lubricated	

**Complete the following for GAS Clamshells ONLY**

	a. Verify correct incoming gas pressure for type of gas.	Pressure	Nat	LPro	
		L.M.      inWC	C.M. (if applicable) inWC	R.M.      inWC	
	b. Verify correct burner manifold pressure and adjust as necessary.	L.R.      inWC	C.R. (if applicable) inWC	R.R.      inWC	
6	c. Confirm fan speed changed to High fan when 1.4uA is achieved.	L.M&R    Yes    No	C.M&R (if applicable) Yes    No	C.M&R    Yes    No	
	d. For all lanes and all zones, record uA.	L.M.      uA	C.M. (if applicable) uA	R.M.      uA	
		L.R.      uA	C.R. (if applicable) uA	R.R.      uA	
	e. Check Ignition cables for signs of overheating, and deterioration.		OK	Replaced	
	f. Check for abnormal fan noise, air leakage, or inconsistent burner operation.		OK	Repaired	

**Perform Actuator check for each lane. Reference Bulletin "Ewellix Update 4612539"**  
**Replace: Garland part # CK4603129 that has a Serial Number from A00499230 to A00552693.**  
**Please Note: If the Ewellix actuator's Serial Number is not Visible or Legible, Replace the actuator.**

7	a. Left Lane: Ewellix Serial number.	Passed	Failed	Date Replaced	New Ser. #
	b. Middle Lane: Ewellix Serial number (if applicable).	Passed	Failed	Date Replaced	New Ser. #
	c. Right Lane: Ewellix Serial Number.	Passed	Failed	Date Replaced	New Ser. #

**Software revision. Please note ALL Lanes need to be on the latest software and be the same.**

d. Left Lane Record software version number.	(Under: Diagnostics/Revision=UI Software Ver)
e. Middle Lane Record software version number.	
f. Right Lane Record software version number.	

**Perform a temperature calibration of all cooking zones and adjust as necessary (Release sheet "OFF").**

8	a. Stores pyrometer operational. Calibrate with ice bath method.	OK/Calibrated	None/Broken
	b. Calibrate all zones and adjust if necessary.	OK/Adjusted	Will not calibrate

**Perform level platen calibration.**

9	a. Ensure Gap Calibration is set at 80 mils for L tool or 400mils for ball gauge for the Instrument size.	L - OK	C (if applicable)- OK	R - OK
	b. Perform Platen leveling if require.	L - OK	C (if applicable)- OK	R - OK

**BEEF INTEGRITY CHECK**

a. Check all product gap settings and adjust to McDonalds cooking specifications.	OK	Adjusted
b. Ensure multi-stage gapping is enabled and properly programmed for 10:1, 6:1, 4:1 & Fresh Beef patties.	OK	Adjusted
c. Perform Beef/Grill Chicken Integrity per McDonalds cooking specifications. Record results below.		
10:1 Remove Time: Left Platen	Center Platen (if Applicable)	Right Platen
6:1 Remove Time: Left Platen	Center Platen (if Applicable)	Right Platen
4:1 Remove Time: Left Platen	Center Platen (if Applicable)	Right Platen
Fresh Beef Time: Left Platen	Center Platen (if Applicable)	Right Platen

**GRILL CERTIFICATION RESULTS:**      **GRILL CERTIFIED?**      YES      NO      **IF NO, EXPLAIN REPAIRS BELOW:**

Additional Parts Required to complete certification:	<b>Store Approved Repairs?</b> YES      NO	<b>Sign/Date:</b>
Part	Part	<b>Projected Cost: \$</b>
Part	Part	<b>Accepted By (Signed Name):</b>
Part	Part	<b>Accepted By (Printed Name):</b>

**Submitted by:**

Tech Name:	If In-House, Badge #	Dollar Amount Billed (per visit):
If Service Agency, Company Name::		\$      Dollars
If Sub Agent, Company Name:		\$      Dollars
TOTAL TIME to complete PM / Certification:	hrs      mins      hrs      mins	
	In Store Time	Travel Time