



# Grills

CARD NO.

11

## Planned Maintenance System Maintenance Requirement Card (MRC)

**Equipment:**      **Clamshells:** MODELS MWE-9501, MWEH-9501, MWG-9501, MWGH-9501  
                           **Flat Grills:** MODELS MWEF-9501, MWGF-9501

**Warning:**      *Grill temperatures will cause severe skin burns*

PICTURES AND ADDITIONAL INFORMATION: Corresponding chapter of *Equipment Operations Manual*

### Bi-Weekly      Calibration of Grill Temperature Zones

**Tools:**            Digital Pyrometer with Surface Probe

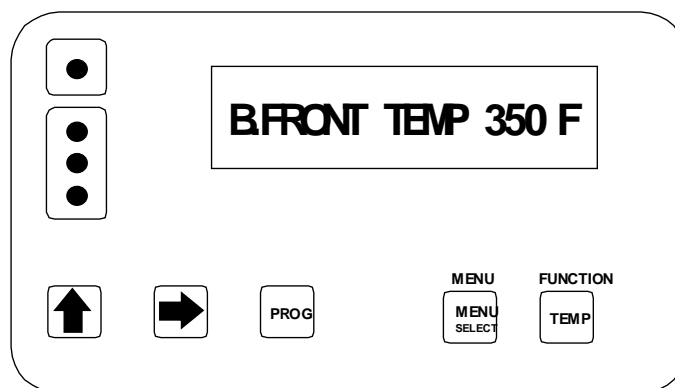
**Warning:**

**PERSONAL INJURY FROM BURNS MAY RESULT WHEN COMING IN CONTACT WITH HOT COOKING SURFACES. GRILL TEMPERATURES WILL CAUSE SEVERE SKIN BURNS**

**Note:**      Calibration of grills is done with release material sheets "OFF".

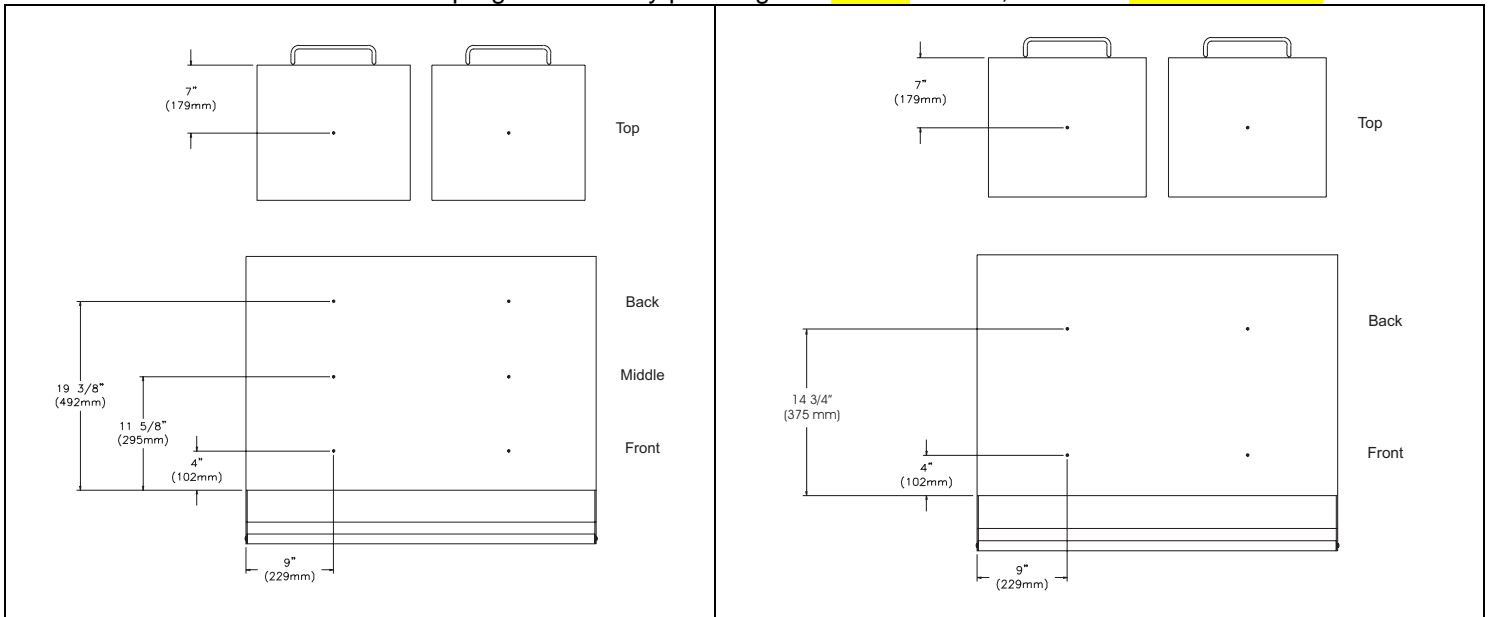
1. The upper platens, (clam only), and lower grill plate should be at operating temperatures to perform this calibration procedure. Press the "MENU" button to select a product operation, (for clamshell models, select a 'CLAM' product), and allow the grill to reach the set temperature and stabilize, (approximately 30 minutes).
2. Press the "PROG" button and HOLD for 5 seconds to enter the program mode, then press "PROG" button 2 times to access the "SYSTEM SETUP" menu.
3. Under "SYSTEM SETUP," use the "MENU" button to select "PROBE CALIBRATION"
4. Press the "FUNCTION" button repeatedly to cycle through the actual temperatures of the heat zones.

As shown in the following illustrations, the grill's thermocouple probes are located on each half of the lower grill plate in the center of the cooking zone. On clamshell models, each upper platen has one thermocouple probe in the center.



5. Select a heat zone display, then place the surface probe of the digital pyrometer directly on the grill at the same heat zone.

6. Allow at least 10 seconds for the pyrometer to respond and stabilize. Note the temperature on the pyrometer.
- Eprom Chip Version 7.3\* has a special feature for Probe Calibration. To ensure that the calibration is done correctly, and at the best possible time, the controller has a special alarm that will sound when the grill is ready for calibration. If the alarm is not sounding, then the controller will NOT allow the operator to calibrate the grill. It is important to wait until the alarm sounds before any adjustment of temperature is attempted.**
7. If the temperature on the grill control display does not match the temperature on the pyrometer, adjust the temperature on the grill control accordingly. The "**UP ARROW**" button will increase the displayed temperature in one (1) degree increments. The "**RIGHT ARROW**" button will decrease the displayed temperature in one (1) degree increments.
  8. Press the "**FUNCTION**" button to select the next heat zone.
  9. Move the pyrometer's surface probe to the newly selected heat zone and repeat steps 6 and 7 above.
  10. Repeat the procedure for each of the heat zones.
  11. Exit the program mode by pressing the "**PROG**" button, then the "**RIGHT ARROW**"



**IMPORTANT INFORMATION REGARDING FLAT GRILLS (NO CLAMS)**

**NOTE:** The upper platen is still present in the controller even through the upper platen does not physically exist. **IT IS IMPERATIVE** that the upper platen heat zone is calibrated correctly.

**THE UPPER PLATEN SHOULD BE CALIBRATED UTILIZING THE BACK ZONE AS ITS HEAT ZONE.** When the controller reads, "**TOP TEMP - XXX F (or C)**", your pyrometer should be on the **BACK HEAT ZONE**. The next heat zone displayed is "**B. Back Temp - XXX F (or C)**", your pyrometer **WILL REMAIN** in the back zone. Proceed to the **other heat zones**.

