



INSTALLATION AND OPERATION MANUAL

**GARLAND 1 & 2 PLATEN
ELECTRIC & GAS
CLAMSHELL GRILLS
WITH PRODUCT RECOGNITION**

MODELS:

**MWE2W MWE1W
MWE2S MWE1S
MWG2W MWG1W**



**FOR YOUR SAFETY:
DO NOT STORE OR USE GASOLINE OR
OTHER FLAMMABLE VAPORS OR LIQUIDS
IN THE VICINITY OF THIS OR ANY OTHER
APPLIANCE**

**WARNING:
IMPROPER INSTALLATION, ADJUSTMENT,
ALTERATION, SERVICE OR MAINTENANCE
CAN CAUSE PROPERTY DAMAGE, INJURY,
OR DEATH. READ THE INSTALLATION,
OPERATING AND MAINTENANCE
INSTRUCTIONS THOROUGHLY
BEFORE INSTALLING OR
SERVICING THIS EQUIPMENT**

PLEASE READ ALL SECTIONS OF THIS MANUAL AND RETAIN FOR FUTURE REFERENCE.

THIS PRODUCT HAS BEEN CERTIFIED AS COMMERCIAL COOKING EQUIPMENT AND MUST BE INSTALLED BY PROFESSIONAL PERSONNEL AS SPECIFIED.

INSTALLATION AND ELECTRICAL CONNECTION MUST COMPLY WITH CURRENT CODES:

IN CANADA - THE CANADIAN ELECTRICAL CODE PART 1 AND / OR LOCAL CODES.

IN USA – THE NATIONAL ELECTRICAL CODE ANSI / NFPA – CURRENT EDITION.

ENSURE ELECTRICAL SUPPLY CONFORMS WITH ELECTRICAL CHARACTERISTICS SHOWN ON THE RATING PLATE.

For Your Safety:

Post in a prominent location, instructions to be followed in the event the user smells gas. This information shall be obtained by consulting your local gas supplier

THIS EQUIPMENT **MUST** BE INSTALLED AND COMMISSIONED BY A PROFESSIONAL, FACTORY-TRAINED TECHNICIAN.

THIS EQUIPMENT MUST BE OPERATED UNDER AN APPROVED HOOD SYSTEM ONLY.

MANUFACTURED EXCLUSIVELY FOR McDonald's BY
GARLAND COMMERCIAL RANGES
<http://www.garland-group.com/>

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INTRODUCTION

The Garland clamshell grill, manufactured exclusively for McDonald's, provides a method for efficient two-sided cooking, while accommodating a variety of products. The unit will also serve as a flat grill, and meets all of McDonald's standards for safety, efficiency, and cleanliness.

WARRANTY

This warranty covers defects in material and workmanship under normal use providing that:

- a) the equipment has not been accidentally or intentionally damaged, altered or misused.
- b) the equipment is properly installed, adjusted, operated and maintained in accordance with national and local codes and in accordance with the installation instructions provided with this product.
- c) the warranty serial number affixed to the appliance by us has not been defaced, obliterated or removed.
- d) an acceptable report for any claim under this warranty is supplied to us.

The equipment warranty coverage remains in force for two (2) years, (parts and labor), from the date the equipment is put into operation.

The Garland Group agrees to repair or replace, at it's option, any part that proves to be defective in material or workmanship at no charge for the part or normal labor.

We assume no responsibility for installation, adjustments, diagnosis, or normal maintenance such as: lubrication of springs or valves. We exclude failures caused by erratic voltage or gas supplies.

We assume no responsibility for travel costs beyond 100 miles round trip, travel other than overland, and overtime costs of repair.

We exclude broken glass, paint and porcelain finish, surface rust, gasket material, ceramic material, light bulbs and fuses from normal coverage.

We exclude damage or dysfunction caused by fire, flood, and like "Acts of God" that are beyond the control of The Garland Group.

The Garland Group's liability on a claim of warranty shall not exceed the price of the material and/or service, which caused the claim.

This warranty is limited and is in lieu of all other warranties, expressed or implied. The Garland Group, our employees, or our agents shall not be held liable for any claims of personal injury or consequential damage or loss.

This warranty gives you specific legal rights, and you may have other rights which vary from state to state.

SHIPPING DAMAGE CLAIM PROCEDURE

Please note that the Garland equipment was carefully inspected and packed by skilled personnel before leaving the factory. The transportation company assumes full responsibility for safe delivery upon acceptance of the equipment. What to do if the equipment arrives damaged:

1. File a claim immediately regardless of the extent of damage.
2. Be sure to note, "visible loss or damage," on the freight bill or express receipt and have the person making the delivery sign it.
3. Concealed loss or damage: if damage is unnoticed until the equipment is unpacked, notify the freight company immediately, (within 15 days), and file a concealed damage claim.

SAFETY

- **DISCONNECT ALL POWER SUPPLIES BEFORE OPENING PANELS FOR SERVICING.**
- **KEEP THE APPLIANCE AREA FREE AND CLEAR FROM COMBUSTIBLES.**
- **DO NOT OBSTRUCT THE FLOW OF COMBUSTION AND VENTILATION AIR.**
- **ALLOW A MINIMUM OF 24 INCHES UNOBSTRUCTED CLEARANCE IN FRONT OF THE UNIT FOR SERVICING**

THIS APPLIANCE IS FOR PROFESSIONAL USE AND SHALL BE USED ONLY BY QUALIFIED PERSONNEL.

WARNING: Accessible parts may become hot during use. Young children should be kept away. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety."

CAUTION: THIS EQUIPMENT MUST ONLY BE OPERATED UNDER AN APPROVED HOOD SYSTEM IN ACCORDANCE WITH LOCAL REGULATIONS IN FORCE.

DO NOT OPERATE THE GRILL UNLESS IT HAS BEEN COMMISSIONED (START-UP) BY A FACTORY AUTHORIZED SERVICE CENTER.

DO NOT operate the grill without reading this operation manual.

DO NOT operate the clamshell grill unless it has been properly installed and grounded.

DO NOT operate the clamshell grill unless all service and access panels are in place and fastened properly.

Means of disconnection, must be incorporated in the fixed wiring in accordance with local wiring rules (such as a switch, fuse, or circuit breaker). External equipotential bonding conductor provided on rear of appliance. Use as applicable, in accordance with local wiring rules.

The Garland clamshell grill is a semi-automatic cooking appliance. The upper platen is lowered automatically, following the manual, single-handed initiation of the cooking cycle, and raised automatically upon completion of the cooking cycle.

When two sided cooking, the area between the upper platen and the griddle plate should be regarded as a "danger zone". During two sided cooking the operator must not be within this danger zone. When used as a flat grill, then this area is no longer a danger zone, the platens do not move. For whatever reason, be it cleaning, maintenance, normal operation, any exposed person must use extreme caution if within this danger zone. Temperatures on solid cooking surfaces are intended to operate above 120C (250F).

In two sided cooking the upper platen remains in the lowered position by nature of it's own weight. It is not locked down. It can be raised by lifting of the handle on the front of the platen, which pivots the platen about its rear mounting point.

The clamshell grill must only be used for single and two sided cooking of foodstuffs in a McDonald's store.

SOUND EMISSIONS: Sound pressure levels at the grill operator's position may exceed 70 dB(A) when audible alarms are active. Audible volume may be adjusted to below 70 dB(A). See Control Programming Section.

WARNING: To avoid serious personal injury: **DO NOT** attempt to repair or replace any part of the clamshell grill unless all main power supplies to the grill have been disconnected.

USE EXTREME CAUTION in setting up, operating and cleaning the clamshell grill to avoid coming in contact with hot grill surfaces or hot grease. Suitable protective clothing should be worn to prevent the risk of burns.

SAFETY *(continued)*

WARNING: This appliance must not be cleaned with a water jet. **DO NOT** apply ice to a HOT grill surface.

NOTE: All warning labels and markings on the grill, which call attention to further dangers and necessary precautions.

HAZARD COMMUNICATION STANDARD, (HCS) - The procedures in this manual include the use of chemical products. These chemical products will be printed in **bold face**, followed by the abbreviation **(HCS)** in the text portion of the procedure. See the Hazard Communication Standard, (HCS) manual for the appropriate Material Safety Data Sheet(s), (MSDS).

WARNING: After turning the master power switch to the START position, the grill will go through an initialization process. If the upper platens are in the lowered position they will return to their raised upper position.

MAINTENANCE - the platen support arms carriage block bearing bushes, the platen adjuster nuts, the platen support (shoulder) bolt and the cam follower should be checked annually for wear. Should there be any noticeable play in the bearing bushes and any visible wear on the platen adjuster nuts, platen support bolts or cam follower, then they must be replaced.

MAINTENANCE - the audible alarm that sounds at the end of a cook cycle is to advise the operator that the platen is about to move. The function of this device may be tested by pushing the left hand CANCEL button. If no sound is heard, ensure that the alarm volume is not set to low in SYSTEM SETUP. If there is still no sound then a service engineer should be called out to rectify the fault.

SERVICE AND CLEANING - The grill may be secured in the grill bay by the installer using two anchors that lock onto the front casters. If the grill is to be moved out of the bay for cleaning or service, remove the anchor from each caster by turning the knob counterclockwise to loosen the retainer. When the retainer is free of the caster, lay the assembly aside on the floor.

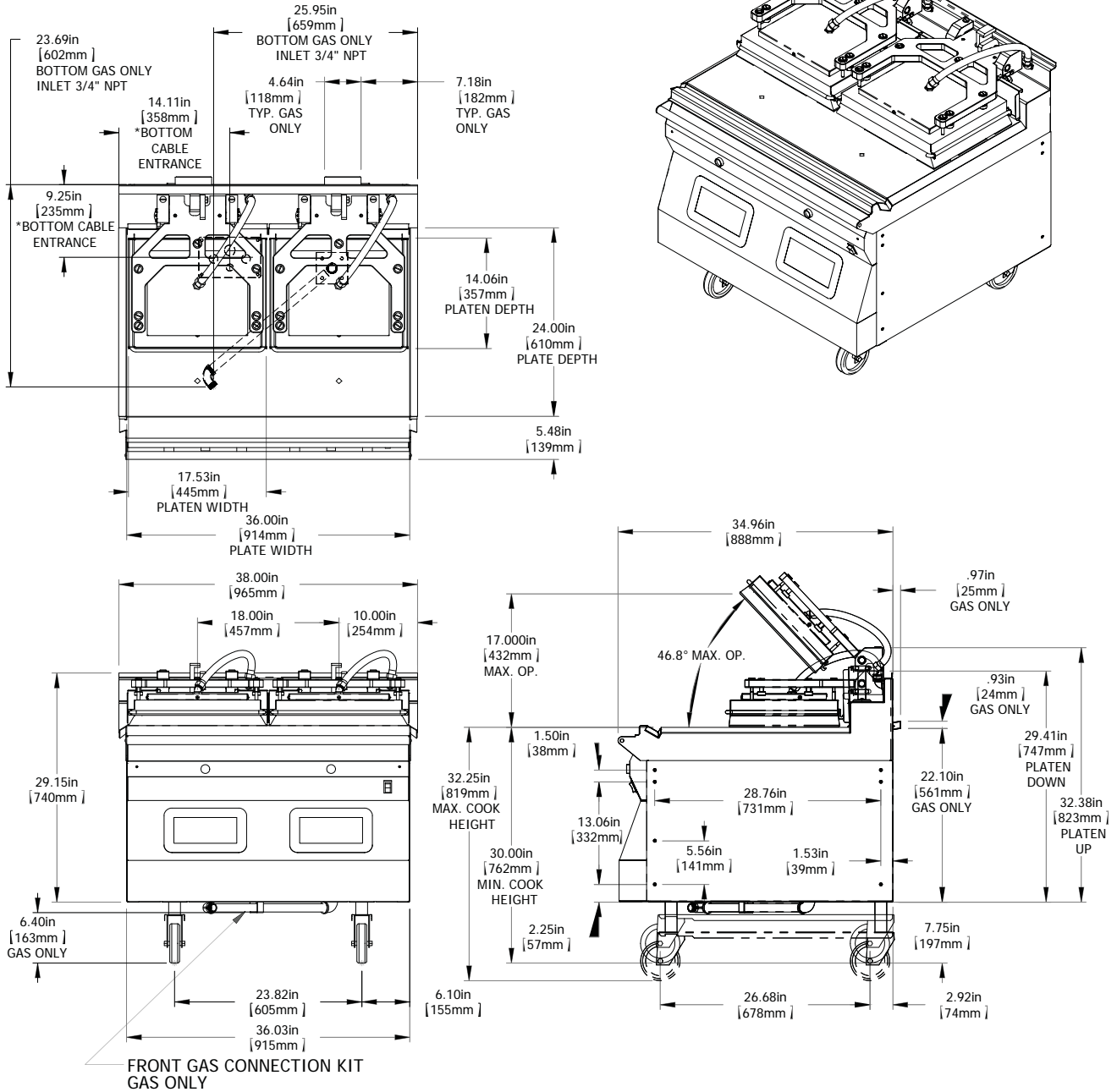
CLEANING - NEVER clean the grill, interior or exterior, using a high-pressure sprayer, water jet, or any other liquid sprayer.

NOTE: If anchors are present, the anchor assembly remains fastened to the back wall of the grill bay. After service or cleaning is complete, return the grill to its position in the bay and reattach the anchors by placing the retainer on the caster post and turning the knob clockwise to tighten. For safety reasons, the grill must be secured in the grill bay in this manner before operation can resume.

DIMENSION SPECIFICATION

Dimensions: Models MWE2W, MWG2W

*CABLE ENTRANCE(S) VARY SLIGHTLY DEPENDING ON UNIT CONFIGURATION



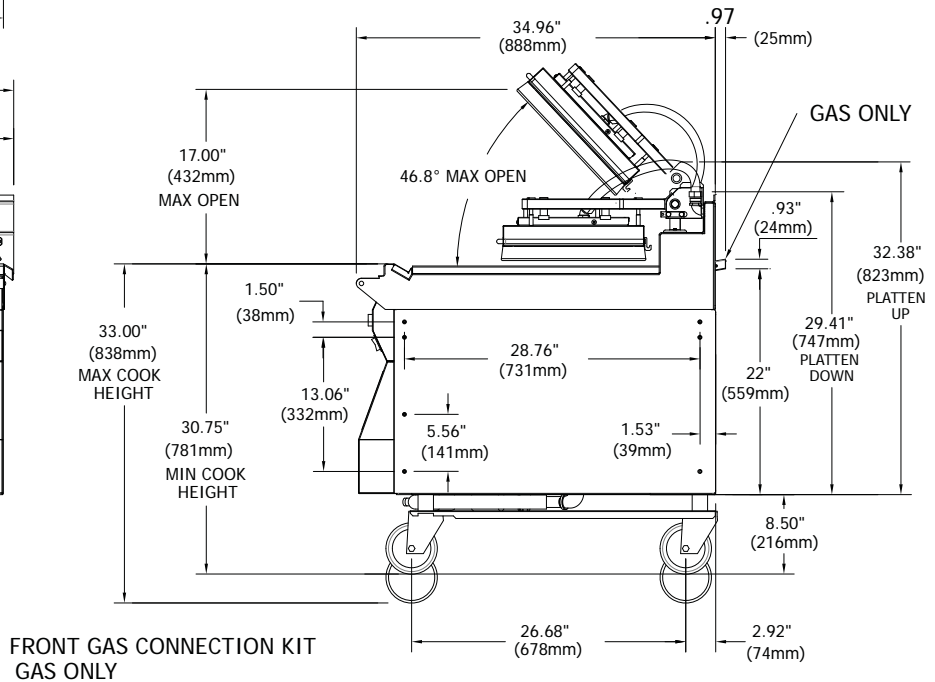
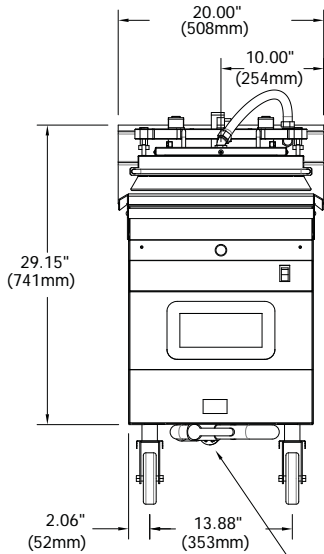
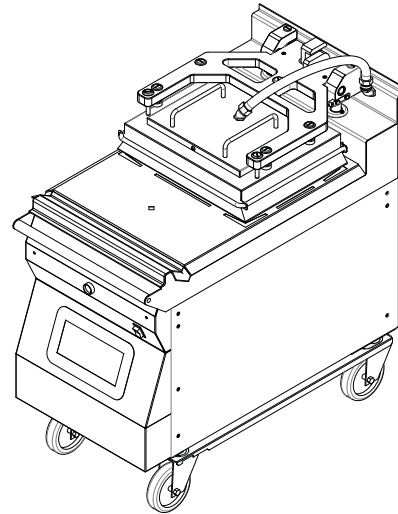
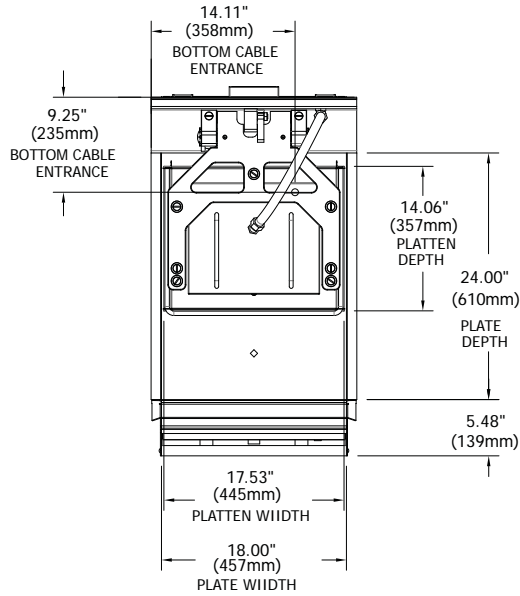
MODEL	HEIGHT*		WIDTH		DEPTH	
	inches	mm	inches	mm	inches	mm
MWE2W	29.2	740	36.0	915	34.9	887

*Height not including casters

DIMENSION SPECIFICATION

Dimensions:

Models: MWE1W, MWG1W



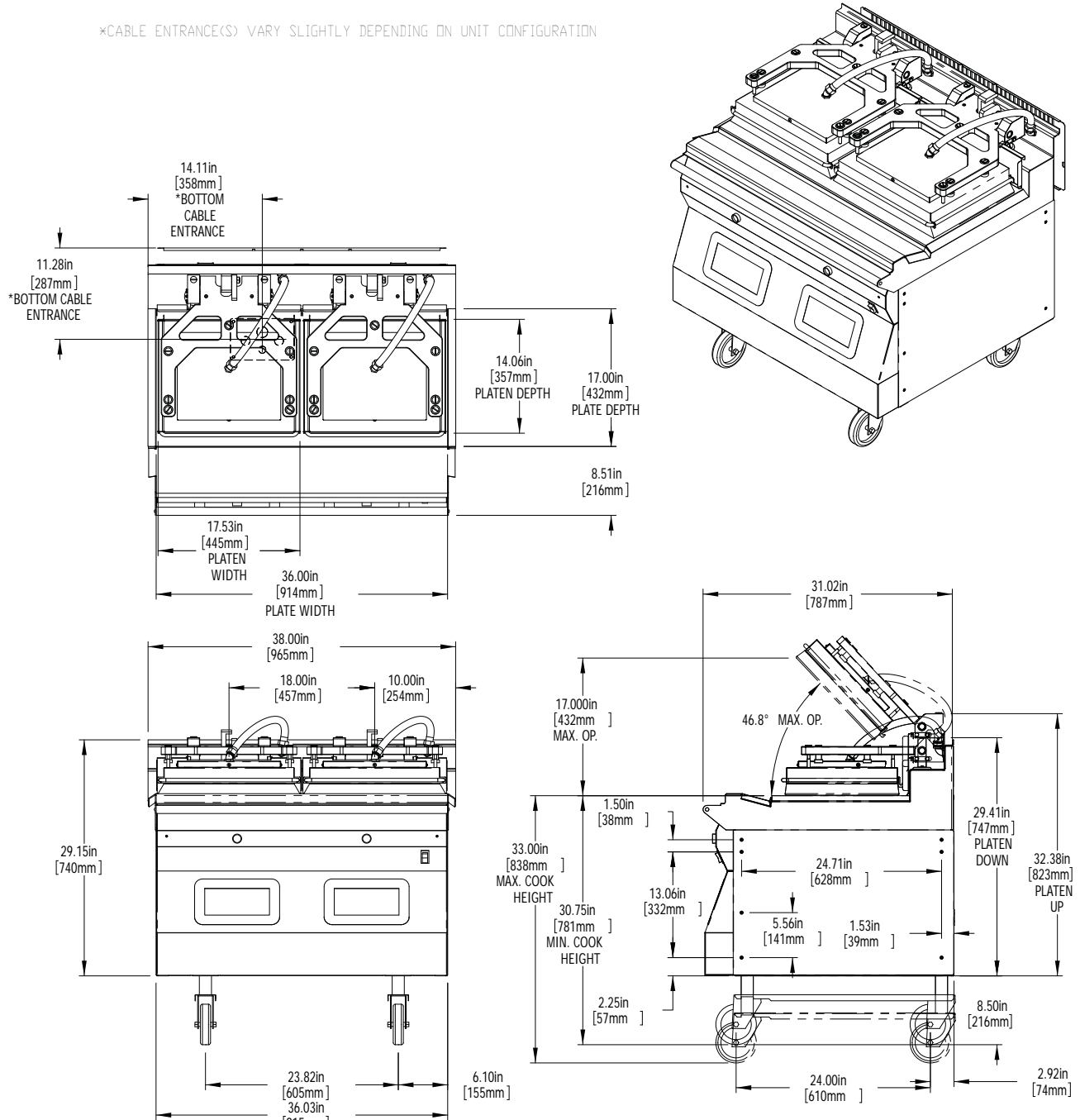
MODEL	HEIGHT*		WIDTH		DEPTH	
	inches	mm	inches	mm	inches	mm
MWE1W	29.2	740	18.0	457	34.9	887

*Height not including casters

DIMENSION SPECIFICATION

Dimensions: Model MWE2S

*CABLE ENTRANCE(S) VARY SLIGHTLY DEPENDING ON UNIT CONFIGURATION

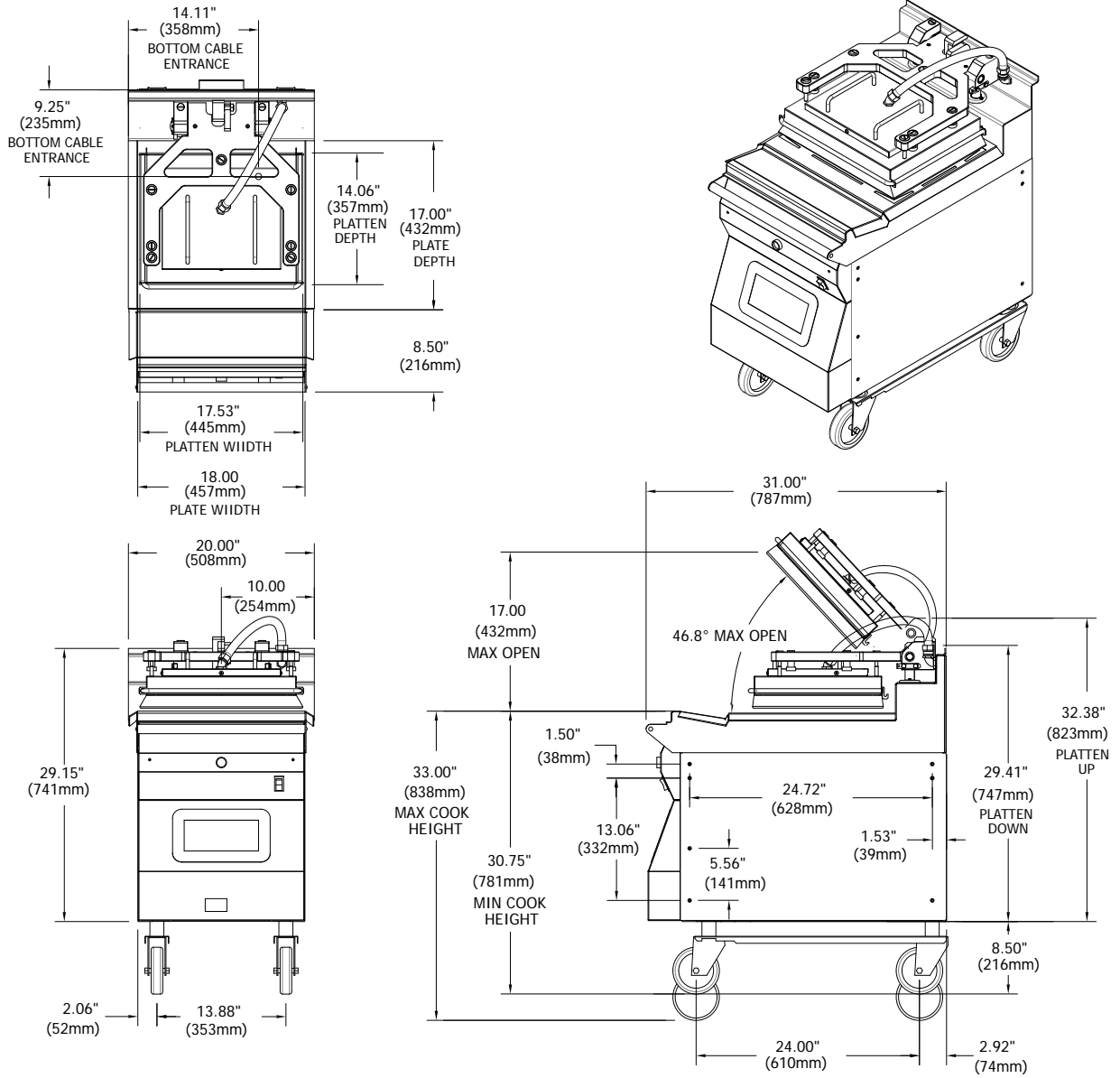


MODEL	HEIGHT*		WIDTH		DEPTH	
	inches	mm	inches	mm	inches	mm
MWE2S	29.2	740	36.0	915	31.0	787

*Height not including casters

DIMENSION SPECIFICATION

Dimensions: Model MWE1S



MODEL	HEIGHT*		WIDTH		DEPTH	
	inches	mm	inches	mm	inches	mm
MWE2S	29.2	740	18.0	457	31.0	787

*Height not including casters

INPUT SPECIFICATIONS

Input Specifications, ELECTRIC FULL SIZE Grills, MWE2W, United States:

SUPPLY REQUIRED	TOTAL KW LOAD	NOMINAL AMPS PER LINE								
		208V			220V			240V		
		L1	L2	L3	L1	L2	L3	L1	L2	L3
INPUT 1	10.6	29.5	29.5	29.5	27.9	27.9	27.9	25.5	25.5	25.5
INPUT 2	10.6	29.5	29.5	29.5	27.9	27.9	27.9	25.5	25.5	25.5

Input Specifications, ELECTRIC SLIM Grills, MWE2S, United States:

SUPPLY REQUIRED	TOTAL KW LOAD	NOMINAL AMPS PER LINE								
		208V			220V			240V		
		L1	L2	L3	L1	L2	L3	L1	L2	L3
INPUT 1	8.1	24.2	24.2	24.2	22.9	22.9	22.9	21	21	21
INPUT 2	8.1	24.2	24.2	24.2	22.9	22.9	22.9	21	21	21

Input Specifications, ELECTRIC FULL SIZE Grills, MWE2W, Canada:

SUPPLY REQUIRED	TOTAL KW LOAD	NOMINAL AMPS PER LINE					
		208V			240V		
		L1	L2	L3	L1	L2	L3
INPUT	21.2	59	59	59	51	51	51

Input Specifications, ELECTRIC SLIM Grills, MWE2S, Canada:

SUPPLY REQUIRED	TOTAL KW LOAD	NOMINAL AMPS PER LINE					
		208V			240V		
		L1	L2	L3	L1	L2	L3
INPUT	16.2	48.4	38.2	48.4	42	33.2	42

Input Specifications, ELECTRIC FULL SIZE Grills, MWE2W, CE Approved & Export:

MWE2W,CE WYE CONFIG														
SUPPLY REQUIRED	TOTAL KW LOAD	NOMINAL AMPS PER LINE												MENNEKES PLUG & RECEPTACLE MAY BE REQUIRED
		380V (220V-N)				400V (230V-N)				415V (240V-N)				
		L1/N	L1	L2	L3	L1/N	L1	L2	L3	L1/N	L1	L2	L3	
INPUT	22.0	2.10	33.5	33.4	33.4	2.00	31.9	31.8	31.8	1.98	30.7	30.6	30.6	748

Input Specifications, ELECTRIC SLIM Grills, MWE2S, CE Approved & Export:

MWE2S,CE WYE CONFIG														
SUPPLY REQUIRED	TOTAL KW LOAD	NOMINAL AMPS PER LINE												MENNEKES PLUG & RECEPTACLE MAY BE REQUIRED
		380V (220V-N)				400V (230V-N)				415V (240V-N)				
		L1/N	L1	L2	L3	L1/N	L1	L2	L3	L1/N	L1	L2	L3	
INPUT	16.5	0.3	33.6	20.8	20.8	0.25	31.9	19.8	19.8	0.24	30.7	19.1	19.1	748

INPUT SPECIFICATIONS *(continued)*

Input Specifications, ELECTRIC SINGLE PLATEN Grills, MWE1W, North America:

SUPPLY REQUIRED	TOTAL KW LOAD	NOMINAL AMPS PER LINE								
		208V			220V			240V		
		L1	L2	L3	L1	L2	L3	L1	L2	L3
INPUT 1	10.6	29.5	29.5	29.5	27.9	27.9	27.9	25.5	25.5	25.5

Input Specifications, ELECTRIC SINGLE PLATEN Grills, MWE1W, CE Approved & Export:

SUPPLY REQUIRED	TOTAL KW LOAD			NOMINAL AMPS PER LINE									MENNEKES PLUG & RECEPTACLE MAY BE REQUIRED
				380V			400V			415V			
	380V	400V	415V	L1	L2	L3	L1	L2	L3	L1	L2	L3	
INPUT	10.6	10.0	10.6	16.1	16.1	16.5	16.3	15.3	15.3	14.8	14.8	15.1	748

Input Specifications, ELECTRIC SINGLE PLATEN SLIM Grills, MWE1S, CE Approved & Export:

SUPPLY REQUIRED	TOTAL KW LOAD	NOMINAL AMPS PER LINE									MENNEKES PLUG & RECEPTACLE MAY BE REQUIRED
		380V			400V			415V			
		L1	L2	L3	L1	L2	L3	L1	L2	L3	
INPUT	8.1	16.1	16.1	5.1	15.3	15.3	4.9	14.7	14.7	4.7	748

INPUT SPECIFICATIONS *(continued)*

Input Specifications, GAS Grills, 2 Platen MWG2W North America:

SUPPLY	TOTAL kW LOAD	NOMINAL AMPS PER LINE								
		208V / 60Hz			220V / 60Hz			240V / 60Hz		
		L1	L2	L3	L1	L2	L3	L1	L2	L3
INPUT 1	11.2kW	31.0	31.0	31.0	29.5	29.5	29.5	27.0	27.0	27.0

GAS INPUT						
GAS	MAX INPUT (NET) PER BURNER (BTU/H)	TOTAL INPUT RATING (BTU/H)	INJECTOR SIZE	AIR SHUTTER SETTING (*)	SUPPLY PRESSURE (IN W.C.)	BURNER MANIFOLD PRESSURE (IN W.C.)
NATURAL GAS	32,000	64,000	#35	50%	7.0	3.5
PROPANE	32,000	64,000	1.75mm	50%	11.0	10.0

Input Specifications, GAS Grills, 2 Platen MWG2W CE Approved Model:

ELECTRICAL REQUIREMENTS: 3N~ 50Hz (3 Phase + N, 4-wire)													
	TOTAL kW LOAD	LOADING: (kW/PHASE)			NOMINAL AMPS PER LINE								
		380V / 400V / 415V			380V			400V			415V		
		L1/N	L2/N	L3/N	L1	L2	L3	L1	L2	L3	L1	L2	L3
INPUT 1	9.8	3.3	3.3	3.3	14.9	14.9	14.9	14.2	14.2	14.2	13.6	13.6	13.6

GAS INPUT							
GAS GROUP	MAX INPUT (NET) PER BURNER (kW)	TOTAL INPUT RATING (kW)	INJECTOR SIZE	AIR SHUTTER SETTING (mm) (*)	SUPPLY PRESSURE (mbar)	BURNER PRESSURE (mbar)	VOLUMETRIC GAS RATE
G20 NG	8.6	17.2	2.64mm	9.0	20/25	8.7	1.82m³/h
G31 LPG	8.6	17.2	1.61mm	9.0	37/50	24.9	1.34kg/h

GAS CATEGORIES		
CATEGORY	DESTINATION COUNTRIES	SUPPLY PRESSURE (mbar)
I _{2H}	AT, CH, CZ, DK, ES, FI, GB, IE, IS, IT, NO, PT, SE	20
I _{2E}	DE, LU	20
I _{3P}	NL	30
I _{3P}	BE, CH, CZ, ES, FR, GB, GR, IE, LU	37
I _{3P}	BE, CH, DE, CZ, ES, FR, NL	50

(*) NOTE: Air shutter setting may vary by region. Only a qualify service technician should make adjustments for proper combustion

INPUT SPECIFICATIONS *(continued)*

Input Specifications, GAS SINGLE PLATEN MWG1W Grills, North America:

SUPPLY	TOTAL kW LOAD	NOMINAL AMPS PER LINE								
		208V / 60Hz			220V / 60Hz			240V / 60Hz		
		L1	L2	L3	L1	L2	L3	L1	L2	L3
INPUT 1	5.6kW	15.6	15.6	15.5	14.7	14.7	14.7	13.5	13.5	13.5

GAS INPUT						
GAS	MAX INPUT (NET) PER BURNER (BTU/H)	TOTAL INPUT RATING (BTU/H)	INJECTOR SIZE	AIR SHUTTER SETTING (*)	SUPPLY PRESSURE (IN W.C.)	BURNER MANIFOLD PRESSURE (IN W.C.)
NATURAL GAS	32,000	32,000	#35	50%	7.0	3.5
PROPANE	32,000	32,000	1.75mm	50%	11.0	10.0

Input Specifications, GAS SINGLE PLATEN MWG1W Grills, CE Approved Model:

	TOTAL kW LOAD	LOADING: (kW/PHASE)			NOMINAL AMPS PER LINE								
		380V / 400V / 415V			380V			400V			4150V		
		L1/N	L2/N	L3/N	L1	L2	L3	L1	L2	L3	L1	L2	L3
INPUT 1	5.7kW	1.8	1.8	1.9	8.5	8.5	8.9	8.1	8.1	8.5	7.8	7.8	8.2

GAS INPUT							
GAS GROUP	MAX INPUT (NET) PER BURNER (kW)	TOTAL INPUT RATING (kW)	INJECTOR SIZE	AIR SHUTTER SETTING (mm) (*)	SUPPLY PRESSURE (mbar)	BURNER PRESSURE (mbar)	VOLUMETRIC GAS RATE
G20 NG	8.6	8.6	2.64mm	9.0	20/25	8.7	0.91m³/h
G31 LPG	8.6	8.6	1.61mm	9.0	37/50	24.9	0.67kg/h

GAS CATEGORIES		
CATEGORY	DESTINATION COUNTRIES	SUPPLY PRESSURE (mbar)
I _{2H}	AT, CH, CZ, DK, ES, FI, GB, IE, IS, IT, NO, PT, SE	20
I _{2E}	DE, LU	20
I _{3P}	NL	30
I _{3P}	BE, CH, CZ, ES, FR, GB, GR, IE, LU	37
I _{3P}	BE, CH, DE, CZ, ES, FR, NL	50

(*) NOTE: Air shutter setting may vary by region. Only a qualify service technician should make adjustments for proper combustion

INSTALLATION & STARTUP

General:

- In Canada or USA: The installation must comply with local codes, or in the absence of local codes, with the *National Fuel Gas Code, ANSI Z223.1/NFPA 54*, or the *Natural Gas and Propane Installation Code, CSA B149.1*, as applicable
- The appliance and its individual shut-off (supplied by others) must be disconnected from the gas supply piping system during any pressure testing of that system at pressures in excess of 1/2 PSIG (3.45 KPA).
- The appliance must be isolated from the gas supply piping by closing its individual manual shut-off (supplied by others) during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2PSIG (3.45KPA)

Installation Store Responsibilities:

- The installation shall be made with a connector that complies with the *Standard for Connectors for Moveable Gas Appliances, ANSI Z21.69/CSA 6.16*, and quick-disconnects device that complies with the *Standard for Quick Disconnects for Use with Gas Fuel, ANSI Z21.41/CSA 6.9*.
- The front Casters on the appliance are equipped with brakes to limit the movement of the appliance without placing any strain on the connector or quick disconnect device or its associated piping.
- Please be aware: required restraint is attached to a bracket, (which is located on the rear caster closest to the gas connection) and if disconnection of the restraint is necessary, be sure to reconnect the device after the appliance has been returned to its original position.
- "Adequate clearance must be provide for air opening into the combustion chamber, and for proper servicing"
- Not intended to be installed adjacent to combustible walls or on combustible floors.
- Ensure grill has been installed by a competent trained installation person.
- Ensure store readiness of utilities, product & personnel.
- Contacting your local Garland Factory Authorized Service Center for a startup date.
- Participate in the startup to ensure a successful startup and familiarity with the grill.

- Conduct training with your crew personnel to ensure maximum utilization of the grill.

Once the installation is complete as per the procedures below, a factory authorized service company **MUST** startup the grill according to Garland Commercial Ranges startup standards.

A startup DOES NOT include:

1. Uncrating the unit
2. Placing the unit in its position under the exhaust hood.
3. Leveling the grill on the floor under the exhaust hood.
4. Attaching the supply cord(s) unless supplied by the factory.
5. Making adjustments to the ventilation system.
6. Sheet metal work required due to improper exhaust hood application.
7. Adjusting the grill to achieve beef integrity that deviates from the McDonalds standard.

A start-up DOES include:

1. Verification of supply voltage and, if applicable gas supply.
2. Leak test and as pressure check on gas grills.
3. Electrical safety check.
4. Verifying operation of grill by allowing unit to attain set temperature.
5. Verify operation of platens, if applicable, and timer functions.
6. Ensure time out alarm is functional and platens raise (if applicable)
7. Set proper gas and verify with beef integrity check that two consecutive runs yield the approved beef integrity results as per McDonalds standards.
8. Conduct brief training to store manager on the operation of the grill.

Items included with the purchase of your new grill from manufacturer:

1. One (1) grill
2. One (1) gas hose (for gas grills only)
3. One (1) box containing:
 - a. Six (6) release material sheet

WARNING: PLEASE READ INSTALLATION INSTRUCTIONS CAREFULLY. FAILURE TO PERFORM THESE STEPS CAN RESULT IN EQUIPMENT FAILURE, DAMAGE AND / OR VOID OF WARRANTY.

- b. Release material clips
 - b-a. Eight (8) release material clips (2 Platen Grill)
 - b-b. Four (4) release material clips (1 Platen Grill)
- c. Release material rear rods.
 - c-a. Two (2) release material rear rods (2 Platen Grill)
 - c-b. One (1) release material rear rods (1 Platen Grill)
- 4. One (1) box containing four (4) casters.

Items NOT INCLUDED from the manufacturer and should be purchased from the KES:

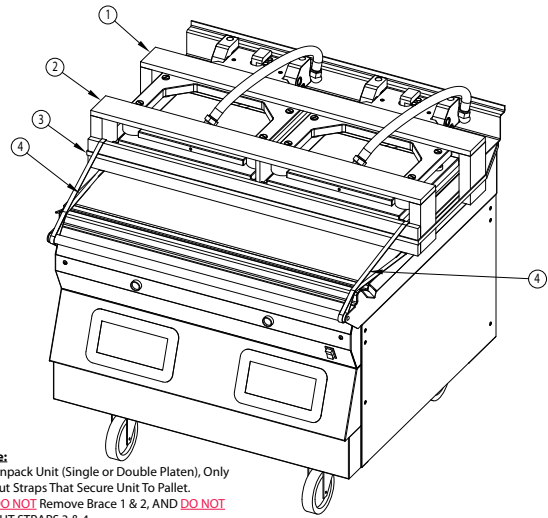
- 1. Any electrical cords needed for application.
- 2. Any flue box needed for application.
- 3. Any grease buckets or grease rails needed for application.

THE FOLLOWING INSTALLATION PROCEDURE CAN BE PERFORMED BY A:

- FACTORY AUTHORIZED SERVICE CENTER
 - AN APPROVED INSTALLATION PERSON APPROVED BY PURCHASER OF GRILL
 - LICENSED INSTALLER CONTRACTED BY KES (KITCHEN EQUIPMENT SUPPLIER)
1. Uncrate unit from crating material

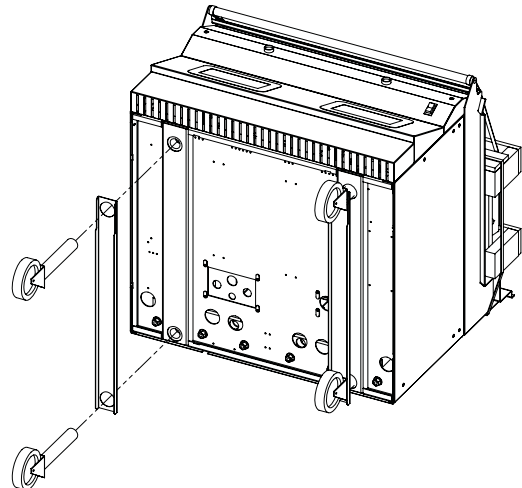
CAUTION: Prior to installation, check the electrical supply to ensure input voltage and phase match the equipment voltage rating and phase. Many local codes exist, it is the responsibility of the owner/installer to comply with these codes.

NOTE: ENSURE THAT PLATENS ARE STRAPPED DOWN SECURELY THROUGH STEP 3 TO PREVENT PLATENS FROM RAISING. SEVERE DAMAGE MAY OCCUR.



Note:
 → Unpack Unit (Single or Double Platen), Only Cut Straps That Secure Unit To Pallet.
 → **DO NOT** Remove Brace 1 & 2, AND **DO NOT** CUT STRAPS 3 & 4.

2. Tip unit over on its back. Install caster channels and casters as shown. After installing, lock the rear casters.



3. Carefully rotate grill back on its casters. Now you may cut and remove the platen securing straps.
4. Remove back body side and Install power cords per your country / area's specifications.

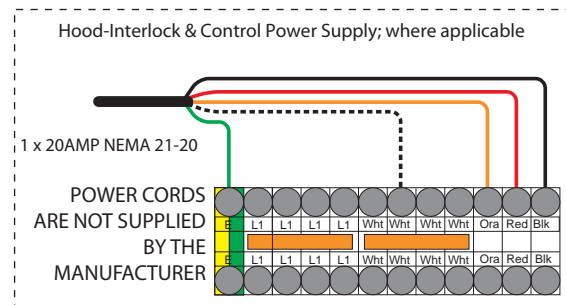
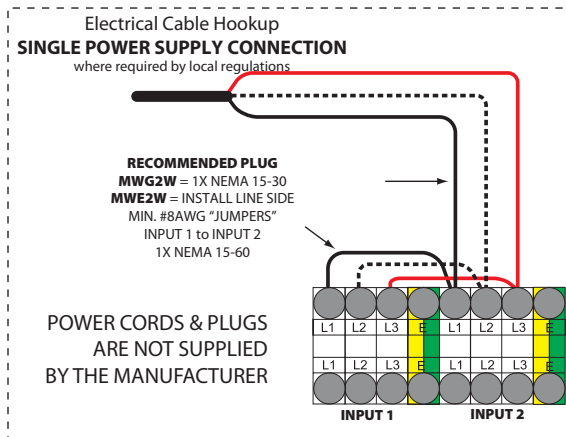
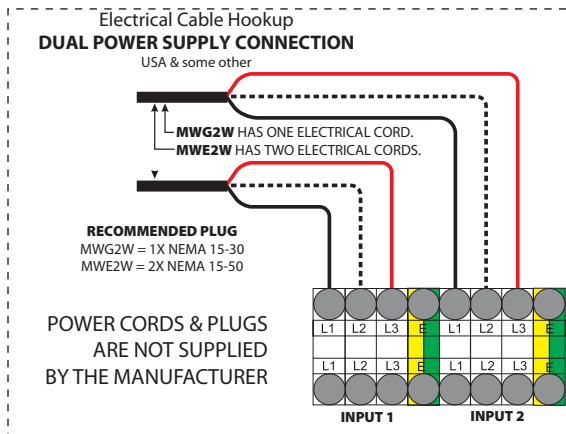
WARNING: The appliances must be electrically grounded in accordance with local codes, or in the absence of local codes, with the National Electrical Code ANSI/NFPA 70, or the Canadian Electrical Code CSA C22.1 as applicable.

POWER SUPPLY CONNECTION:

INSTALLATION & STARTUP *(continued)*

All electric connections must be made by a qualified, properly equipped technician.

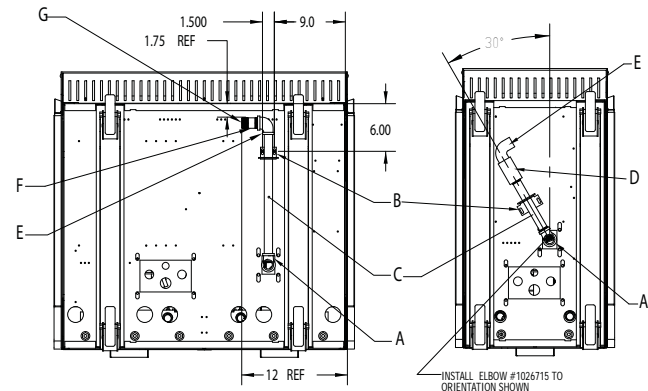
NOTE: WIRING DIAGRAM LOCATED INSIDE LOWER FRONT PANEL.
“DISCONNECT POWER BEFORE OPENING”



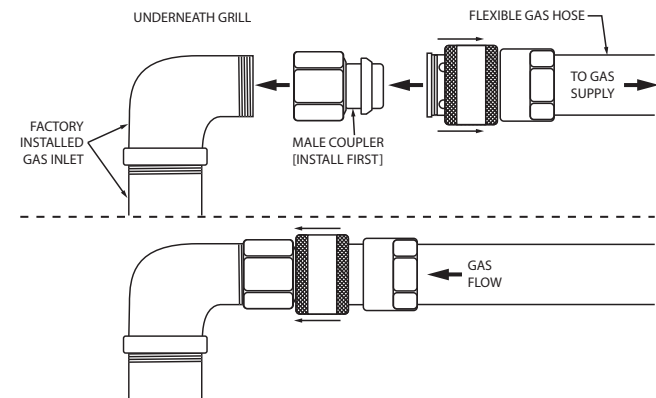
5. Install Front Gas connection: Isolate grill from any power source by unplugging all electrical connections.
 - A. Rotate existing elbow as shown in the diagrams below.
 - B. Attach support bracket (PN 4528775) to base as shown with #10-24 screws and lock washers supplied.

NOTE: For retrofit applications, drill 2x .161 holes and use self tapping screws provided.

- C. Install 3/4" NPT nipple through support bracket and onto existing elbow. Attach locking ring with 2x #10-24 screws.
 - D. Install connector 3 inches long (Used on single platen Only)
 - E. Install elbow to orientation show below.
 - F. Install nipple.
 - G. Attach flex gas hose to nipple.
6. Install shut off sticker as shown above to bottom of front control panel.



7. **GAS GRILL ONLY**, (for electric grills, skip to step 8): Install the included quick-disconnect gas hose to the inlet fitting on the underside of the grill by threading brass male quick-connect coupler included with the hose onto the factory-installed elbow.

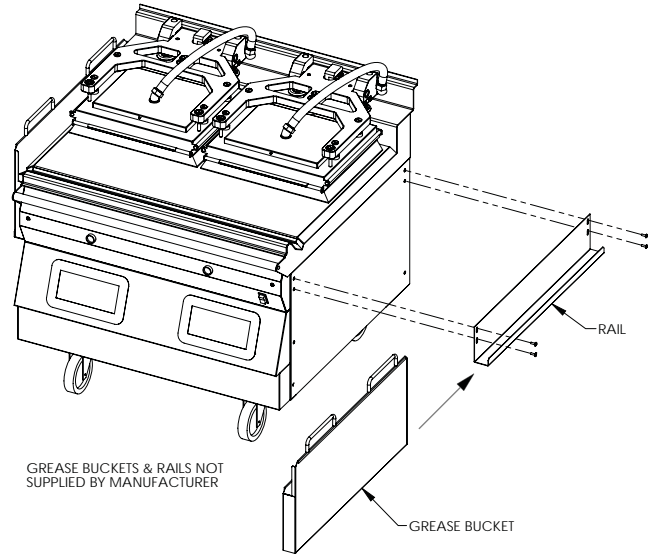
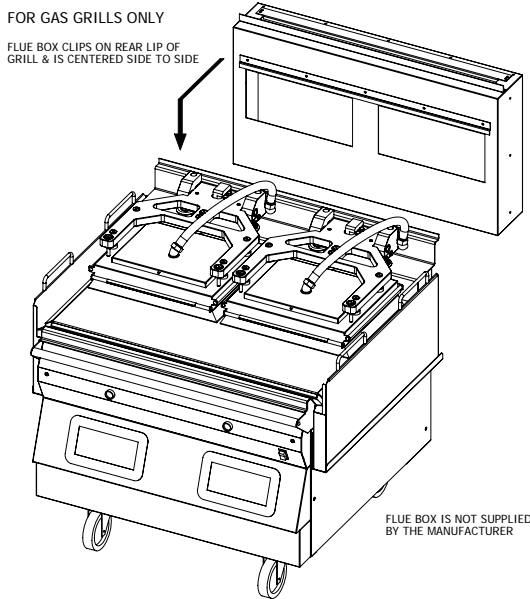


INSTALLATION & STARTUP *(continued)*

Connect the hose and ensure the sleeve snaps fully forward against the retaining ring.

With the manual shut-off valve closed, install the other end of the hose to the gas supply. If the grill is equipped with an optional front gas connection, see the sub-section titled, "Front Gas Connection" on the following page for dimensions and positioning information.

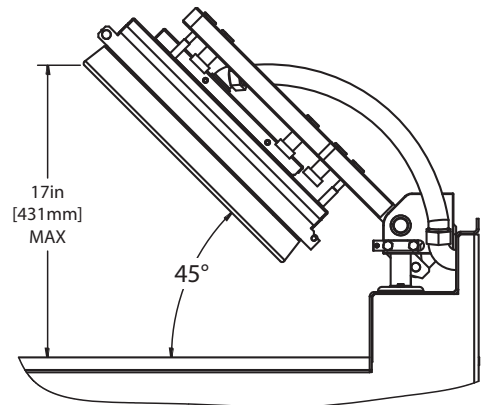
8. Install flue box to back of grill for single or double platen (If required).



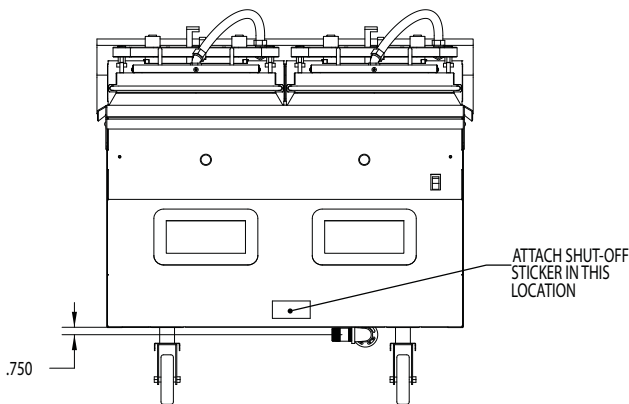
10. Roll grill under hood. Grill must be level front to back, side to side and diagonally. Adjust casters accordingly to obtain final level.

Hood Type & Platen Height

With the platens in the raised position, measure the height from the front edge of the platen to the grill surface. If the platen height is over 17" (431mm), it must be adjusted to proper clearance by an authorized service agent.



9. Install grease bucket rails as shown below:










LonWorks Information & Commissioning To Activate the grill onto the Lonworks network:

To enable the power line communications between the grill and the Lonworks network the grill must first be commissioned onto the network.

During the commissioning of a Grill onto a Lonworks network the grill has to first send a service pin request message from the grill to the Lonworks server.

INSTALLATION & STARTUP *(continued)*

The grill sends this message by following the below procedure on the front panel control of the grill.

1. Power up grill.
2. PRESS and HOLD the  button for approximately 3 seconds. Controller will display previously selected menu item and its corresponding item number.
3. PRESS the  AND  arrow buttons TOGETHER. "CONFIGURE" will appear in the display.
4. PRESS the  arrow button. "SERVICE" will appear in the display. PRESS the  button.
5. Press the  arrow button 2X. "Lonworks Service" will appear in the display.
6. PRESS the  button.
7. Set option to "NO". Wait 10 seconds. If the Lonworks service state was already "ON" make sure this step is done anyway.
8. Set option to "YES". Within 10 seconds the network will receive the Lonworks Service Pin Request.

After the grill service pin request has been sent the Lonworks administrator will detect the service pin message and assign an appropriate address to the grill to enable communications.

After the Lonworks server has established this address the communications will be activated by the Lonworks administrator and the grill will start communicating on the Long Network

Startup Procedure

This Garland 1&2-platen grill comes with a factory startup at no additional charge. A startup is required to take place **BEFORE** the unit is put into operation. It is the end-user responsibility to schedule the startup with their local Factory Authorized Service Agent, or notify Garland Commercial Ranges at **1-800-427-6668** should you need assistance scheduling.

A factory startup is a comprehensive grill check in which a factory certified technician will document all final settings programmed in the controller once various other performance checks are complete. The estimated time to complete a startup is approximately 1.5 – 2 hours. Please keep in mind this estimated time when scheduling the startup. After hours or overtime is not covered under warranty and will be billed at a charge which is the difference between the Garland Reimbursement rate and the Factory Authorized Service Centers overtime charges.

A factory startup is necessary to start the warranty period. The Authorized Service Center is required to complete the paperwork during the startup process, and send it to Garland Commercial Ranges for reimbursement. At the time of receipt, Garland will start the warranty period which will conclude at the end of 2 years.

INSTALLATION & STARTUP *(continued)*

GARLAND CLAMSHELL GRILL START – UP FORM

ELECTRIC OR COMBINATION GAS / ELECTRIC

(FOR USE IN MODEL MWE3W/MWG3W & MWE2W/MWG2W Series grills ONLY)

McDonald's _____ Certification ID # _____ Store # _____ Start-up Date _____
Located on Certification Sticker MM / DD / YY

Address _____ City _____ Model # MWE3W | MWG3W | MWE2W | MWG2W
Circle One

State / Province _____ Zip Code _____ Serial # _____

United States Canada International (List Country) _____ Telephone # _____

Gas Type	Electric / 3-phase	Record Amps Per Line Each Contactor		
Actual Gas Type _____	Actual Input _____	Left	Center <small>If Applicable</small>	Right
Matches Rating Plate? YES NO	<input type="checkbox"/> 208 VAC <input type="checkbox"/> 380 VAC <input type="checkbox"/> 220 VAC <input type="checkbox"/> 400 VAC <input type="checkbox"/> 230 VAC <input type="checkbox"/> 415 VAC <input type="checkbox"/> 240 VAC	Line 1		
		Line 2		
		Line 3		

INSPECTION / OPERATIONAL CHECK

NOTE: CENTER PLATEN should not be checked if MWE2W / MWG2W

1. To avoid personal injury or property damage, Check for Gas Leak through the entire gas line.	<input type="checkbox"/> COMPLETED – NO GAS LEAK
2. Ensure grill is installed in the proper type of Gas Exhaust Hood with the proper air draw.	<input type="checkbox"/> OK
3. Ensure flu restrictors are fully opened or removed. Flue Box Supplied by KES Flu Restrictors located inside exhaust hood	<input type="checkbox"/> OK <input type="checkbox"/> OK
4. Ensure bottom plate is leveled side to side / front to back / diagonally, in location, under hood. Adjust casters to attain level.	<input type="checkbox"/> OK
5. REMOVE GRILL FROM UNDER THE HOOD. Turn Power Switch ON, controller displays are active, Controller displays "OFF" . All platen raises automatically?	L <input type="checkbox"/> OK C <input type="checkbox"/> OK R <input type="checkbox"/> OK
6. Lower and raise Upper Platen and insure movement is smooth and continuous. Grease shafts accordingly with a FOOD GRADE LUBRICANT.	L <input type="checkbox"/> OK C <input type="checkbox"/> OK R <input type="checkbox"/> OK
7. If upper platen elevation requires lowered to allow for clearance of hood, lower upper limit switch. Refer to Operations & Installation manual for platen heights.	L <input type="checkbox"/> OK C <input type="checkbox"/> OK R <input type="checkbox"/> OK
8. Press the POWER ON button. Controller displays "PREHEAT - AM", platen lowers. Heat indicator lights are AMBER?	L <input type="checkbox"/> OK C <input type="checkbox"/> OK R <input type="checkbox"/> OK
9. Press the AM / PM key. This will allow the unit to heat to: Platen-425°F(217°C), Grill-350°F(177°C).	L <input type="checkbox"/> OK C <input type="checkbox"/> OK R <input type="checkbox"/> OK
10. Grill enters SOAK mode (15:00 timer), counts down and upper platen auto calibrates at temperatures: Platen-425°F(217°C), Grill-350°F(177°C)	L <input type="checkbox"/> OK C <input type="checkbox"/> OK R <input type="checkbox"/> OK
11. Close valve handle and verify the unit tries to ignite four (4) times. Unit locked out to Ignition Failure?	L <input type="checkbox"/> OK C <input type="checkbox"/> OK R <input type="checkbox"/> OK
12. GAS PRESSURE CHECKS (if applicable): Rated Incoming Pressure Natural Gas 6 – 14 Inches W.C. Actual Incoming _____ Propane / Butane Gas 11 – 14 Inches W.C. Actual Incoming _____ Rated Burner Pressure Natural Gas 3.5 Inches W.C. Actual Left _____ Center _____ Right _____ Propane / Butane Gas 3.5 Inches W.C. Actual Left _____ Center _____ Right _____	
13. Check micro amp reading to ensure operating micro amps ARE NO LESS THAN .8. Micro Amp reading should be between .9 – 1.2.	<input type="checkbox"/> OK
14. Upon Completion of auto calibration, platen raised automatically, and display reads "READY" <i>If upon completion of auto calibration process, upper platen does not raise, indicate message on controller. Check platen level and adjust reed switches. Cycle power and retry.</i>	OK - <input type="checkbox"/> L / <input type="checkbox"/> C / <input type="checkbox"/> R Check Platen Level - <input type="checkbox"/> L / <input type="checkbox"/> C / <input type="checkbox"/> R Check Reed Switch - <input type="checkbox"/> L / <input type="checkbox"/> C / <input type="checkbox"/> R
15. Select menu item "10:1 – CLAM". Verify set temperature is reached and LED lights turn GREEN.	L <input type="checkbox"/> OK C <input type="checkbox"/> OK R <input type="checkbox"/> OK
16. Initiate cook cycle by pushing the GREEN PUSHBUTTON. Platen lowers, and timing cycle begins.	L <input type="checkbox"/> OK C <input type="checkbox"/> OK R <input type="checkbox"/> OK
17. Ensure the stores pyrometer is accurate and calibrated using the ice bath method.	<input type="checkbox"/> OK
18. Perform PROBE CALIBRATION.	L <input type="checkbox"/> OK C <input type="checkbox"/> OK R <input type="checkbox"/> OK
19. Perform Platen Zeroing procedure & Reed Switch Calibration in "LEVEL / REED SW" mode.	L <input type="checkbox"/> OK C <input type="checkbox"/> OK R <input type="checkbox"/> OK
20. Platen performed Auto Calibration upon completion of reed switch calibration?	L <input type="checkbox"/> OK C <input type="checkbox"/> OK R <input type="checkbox"/> OK
21. Lock down all caps. Ensure that the lock nuts do not turn any of the adjuster nuts when tightening.	L <input type="checkbox"/> OK C <input type="checkbox"/> OK R <input type="checkbox"/> OK
22. Assist or obtain assistance with store personnel for Beef Integrity Testing , testing product 10:1 and 4:1 until desired internal product temperatures are met.	L <input type="checkbox"/> OK C <input type="checkbox"/> OK R <input type="checkbox"/> OK
23. Record cook times, gap settings, and any gap calibrations used to obtain beef integrity.	L <input type="checkbox"/> OK C <input type="checkbox"/> OK R <input type="checkbox"/> OK
24. Record Calibration numbers below:	

Product Cook Times (MWE3W & MWG3W MWE2W & MWG2W)				Calibration numbers (from CALIBRATION MENU) MWE3W & MWG3W ONLY				
	LEFT	CENTER <small>If Applicable</small>	RIGHT		Back Reed Cal	Front Reed Cal	Back Zero Cal	Front Zero Cal
10:1				LEFT				
4:1				CENTER				
ANGUS				RIGHT				

Calibration numbers (from CALIBRATION MENU) MWE2W & MWG2W ONLY									
2 PLATEN PRC Grills ONLY	Front LT Cal	Back LT Cal	Front RT Cal	Back RT Cal	Front LT Detect	Back LT Detect	Front RT Detect	Back RT Detect	
LEFT									
RIGHT									

Problems / Special Circumstances / Damage:

Submitted by:	Accepted by:
Name: _____	Name: _____
Service Agency: _____	Have you been adequately informed of the operation of the grill, its uses and its general operation? <input type="checkbox"/> YES <input type="checkbox"/> NO - Indicate comments _____
Sub Agent: (If Applicable) _____	_____
Have you trained store personnel on the operation of the grill? YES / NO	_____
Are you a factory certified technician? YES / NO	_____
Date of Certification (MM/DD/YY)	_____

White Copy – Factory Yellow Copy – Service Agency Pick Copy – Customer

P/N 4521780 (7 Feb 11)

INSTALLATION & STARTUP *(continued)*

Setting the Proper Combustion Levels



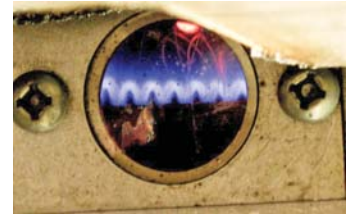
Using the following procedure will ensure that the proper O₂, CO₂, & CO levels are reached. If you have any questions, please contact 1-800-446-8367. Combustion level checks and adjustments should only be performed by a qualified technicians

employed by a factory authorized service center.

1. Remove control panel and lower front panel. Set on floor, leaving all connections in place.
2. The regulator comes set at 3.5" W.C (0.864 kPa) or 10.0" W.C. (0.249kPa), depending on type of gas. Verify pressure settings at the test spigot on each gas valve and adjust the regulator as needed.
3. Slightly loosen nut holding butterfly air shutter adjuster on the combustion air blower connected to the burner being adjusted just enough that it can be rotated but will stay in place when force is removed. Air shutter openings are factory set and marked with a line on the blower face. Note if the air shutter has been moved from this reference line. When marking the blower face with reference lines in the following steps, make them on the opposite side of where the factory mark exists.



4. From a cold start, turn on zone for the burner being checked and allow it to run for 1 minute to stabilize. If the grill is already preheated, add a load to the surface to keep burner operating for several minutes. With burner operating, adjust the air shutter to a more closed position until the flame begins to lift or float off the burner surface.



Good flame



Lifting flame with lack of air

5. Mark a line on the blower face along the edge of the shutter from the air opening to the end of the butterfly shutter. This is the "low" point of reference.



6. Rotate the air shutter to a more open setting until the flame loses blue cone definition or begins to elongate (approximately double in height). Mark a line on the blower face along the shutter from the air opening to the end of the butterfly shutter. This is the "high" point of reference. If the air shutter is at a fully open position before flame changes, mark the line at this position.



Lifting flame with too much air



INSTALLATION & STARTUP *(continued)*

7. Draw a line joining the endpoints of the low and high reference lines. At the midpoint of this new line make a mark.



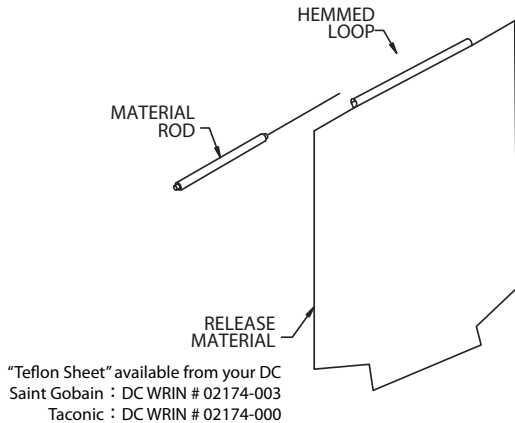
8. Rotate air shutter at the midpoint mark and verify that the flame is stable on the burner surface without lifting or discoloration. If the flame is stable, tighten the butterfly nut.

9. If the flame is still abnormal, make another mark 1/16" away from the butterfly along the joining line and rotate the butterfly to this position. This will reduce the air flow. Verify the flame stability and tighten butterfly nut.

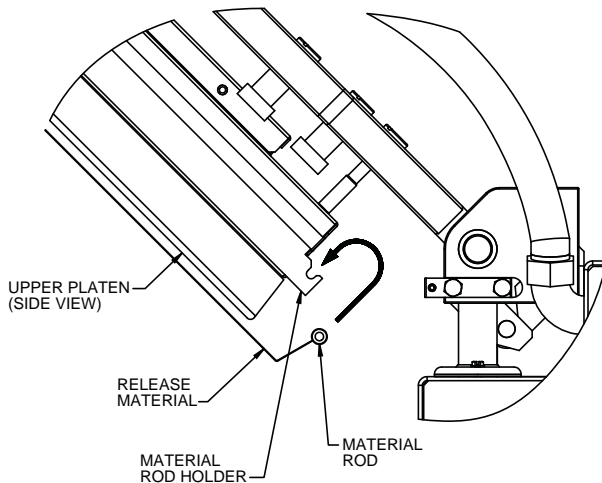
INSTALLATION OF RELEASE MATERIAL

The following are the procedures for installing the Release Material sheets on the upper platen on the Garland Clamshell grill. The components shown below are included with your grill when purchased.

1. Slide release material rod through hemmed end of the release material sheet.

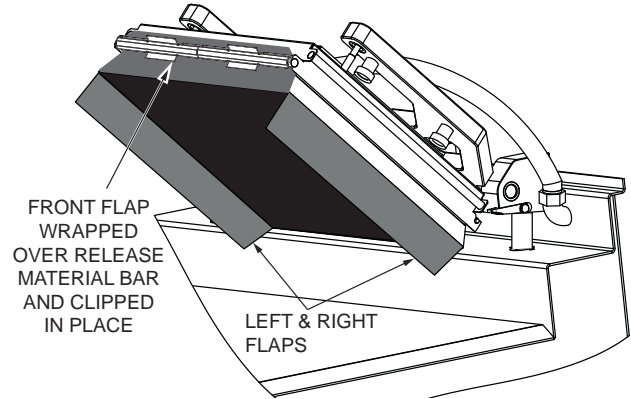


2. Hook release material rod on brackets located at the rear of the upper platen.

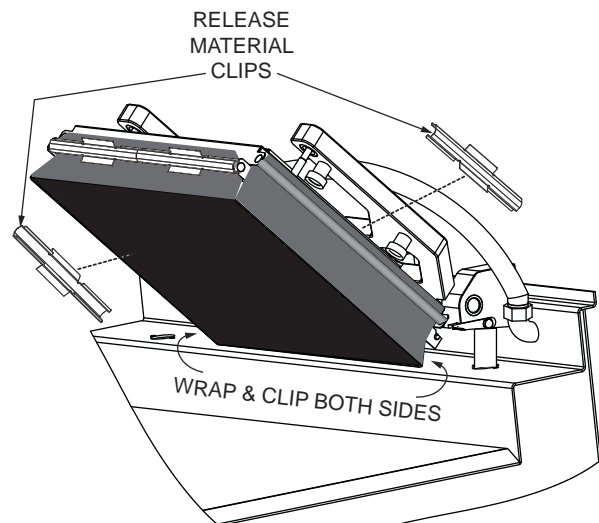


3. Holding the bottom of the release material sheet in place, gently pull the sheet toward the front of the platen, and wrap the front flap up and over the release material bar on the front of the platen.
4. Place two (2) locking clips over release material sheet and press into place over release material bar.

NOTE: Make sure release material is fit smoothly along the bottom surface of the upper platen.



5. After securing the release sheet from the back of the platen to the front, secure it to the left and right sides of the platen. Wrap one side of the release sheet material around the side of the platen. Place one (1) locking clip over the sheet and press into place over release material bar. Repeat this procedure for the other side of the platen.



5. Check alignment and tightness of release material against upper platen.

Release material sheets should be replaced when:

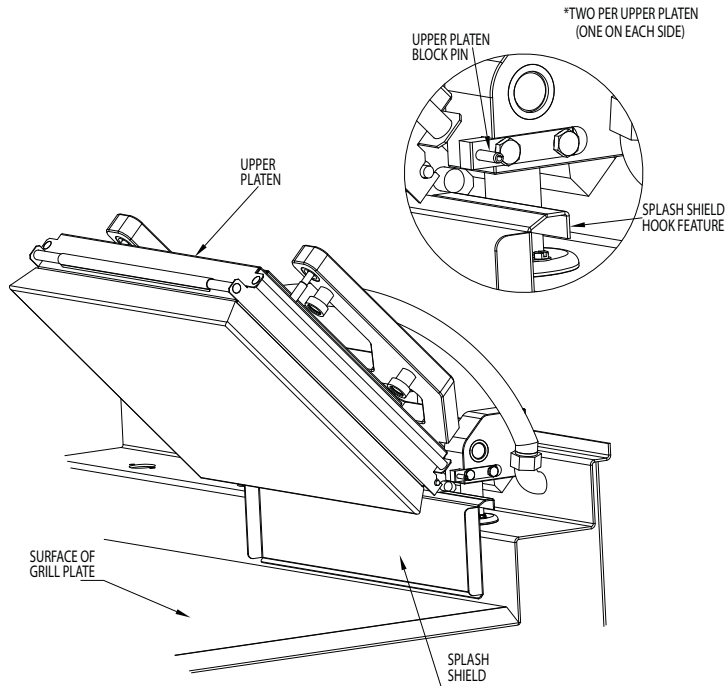
- Product sticks to release material
- Carbon build-up causes problems in taste or appearance.
- A tear in the release material sheet's cooking area.
- Release material coating is worn off sheet.

NOTE: Rotate the release sheets on daily basis

INSTALLATION OF SPLASH SHIELD

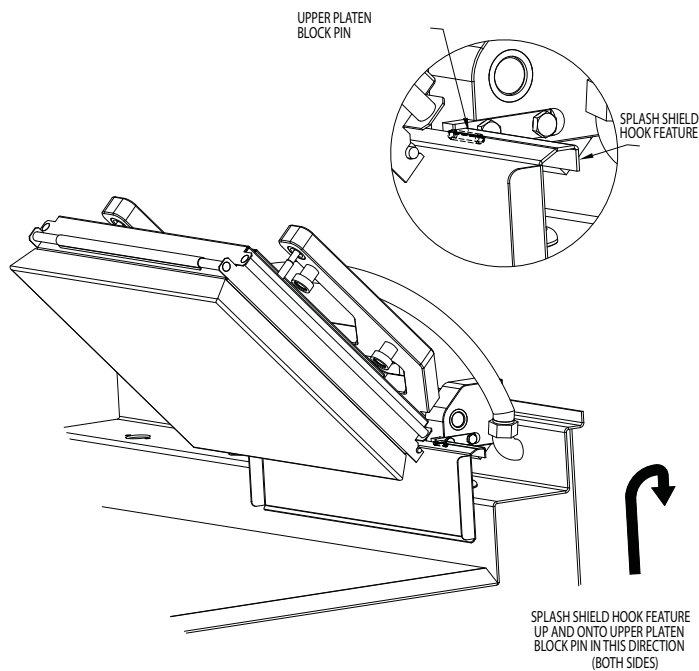
The following is the procedure for installing the Splash Shield on the rear of the upper platen arm assembly. The Splash Shield is installed to protect the back splash from grease splashing during normal operating use of the grill.

STEP 1



NOTE: SOME COMPONENTS OMITTED FOR CLARITY

STEP 2



NOTE: SOME COMPONENTS OMITTED FOR CLARITY

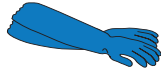
CLEANING & MAINTENANCE



McD Hi-Temp Grill Cleaner



KAY Grill Cleaning Pad Holder & KAY Grill Cleaning Pad



Heat-Resistant Gloves



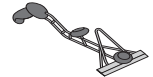
Clean, Sanitizer-Soaked Grill Cloths



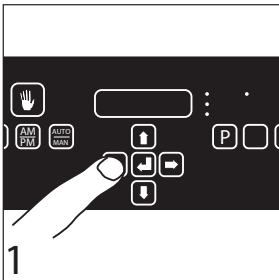
Lid



Grill Squeegee

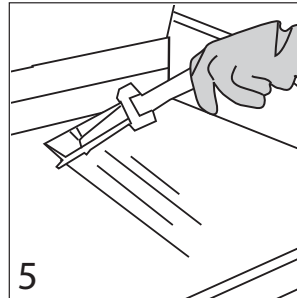


Grill Scraper



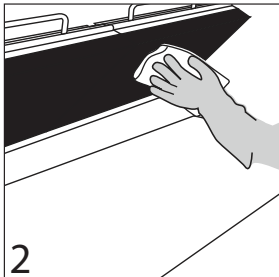
1

- Select Clean Mode. Once Clean Mode has been reached turn grill OFF.
- After turning grill OFF, platens can be controlled by pressing green button



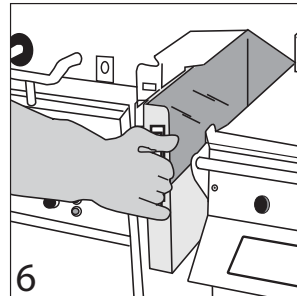
5

- Scrape the lower grill surface with the grill scraper.
- Use grill squeegee to push residual grease into trough.
- Take grill scraper to the 3-compartment sink to be washed and rinsed.



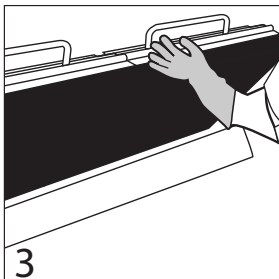
2

- Wipe the Release Material® sheets with a clean, sanitizer-soaked grill cloth.



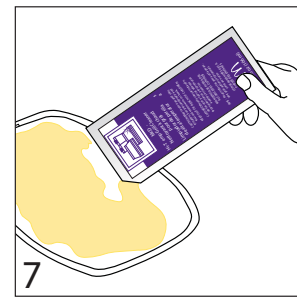
6

- Empty and replace the grease troughs.



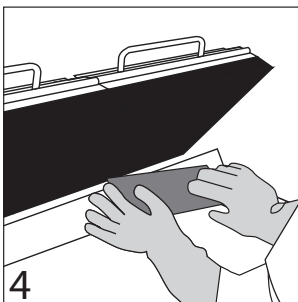
3

- Remove the locking clips, bars, and release sheets.
- Take the clips and bars to the 3-compartment sink to be washed and rinsed; set aside.
- Set release sheets aside on a flat surface.



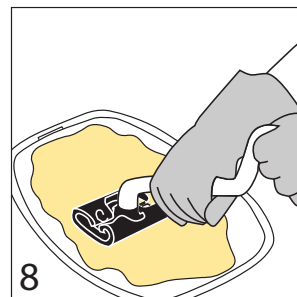
7

- Open one packet of McD Hi-Temp Grill Cleaner and empty the contents into a lid or stainless steel pan.
- Put on the heat-resistant gloves.



4

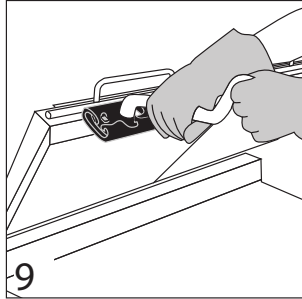
- If splash guards are installed, detach and take to the 3-compartment sink to be washed and rinsed; set aside.



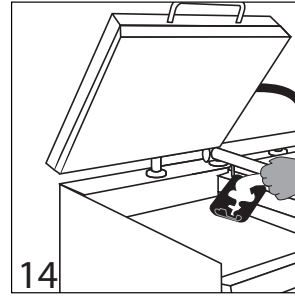
8

- Dip the KAY Grill Cleaning Pad Holder into the grill cleaner.

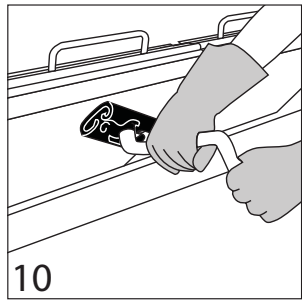
CLEANING & MAINTENANCE *(continued)*



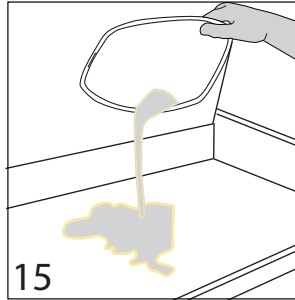
- Apply McD Hi-Temp Grill Cleaner to front side of platens starting from right platen to left platen.
- DO NOT SCRUB



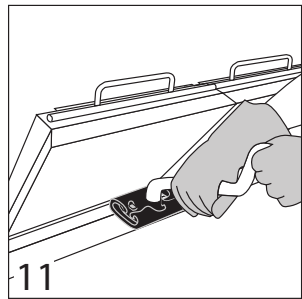
- (This step not required on one platen version)
- Apply grill cleaner to inner edges of the right and left platens.
- DO NOT SCRUB
- Press green button to raise right platen.



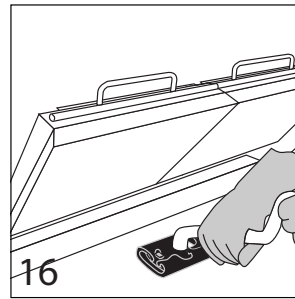
- Apply the grill cleaner to platen surfaces starting from right platen to left platen.
- DO NOT SCRUB



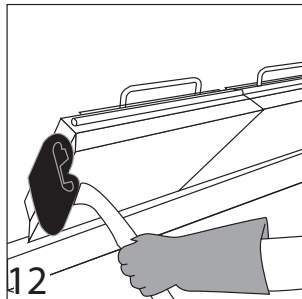
- Pour remaining McD Hi-Temp Grill Cleaner over bottom grill surface.



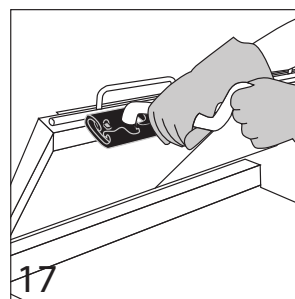
- Apply the grill cleaner to back side of platens from right platen to left platen.
- DO NOT SCRUB



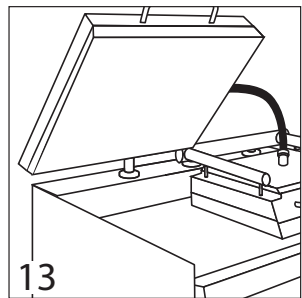
- Spread the cleaner over the entire lower grill surface from front to back using even strokes.
- DO NOT SCRUB



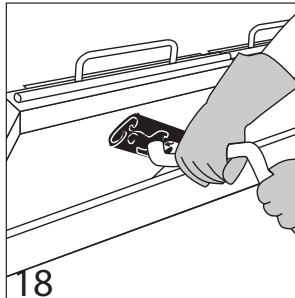
- Apply the grill cleaner to outer edges of right and left platens.
- DO NOT SCRUB



- Scrub front side of platens from right platen to left platen with KAY Grill Cleaning Pad Holder and Pad.

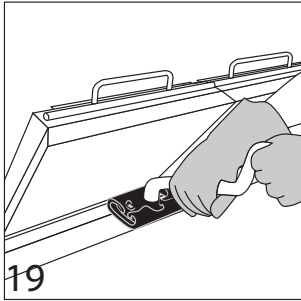


- (This step not required on one platen version)
- Press green button to lower right platen.

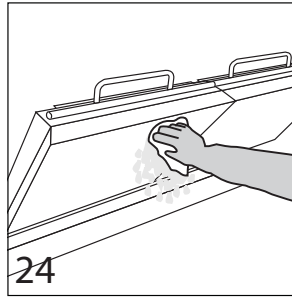


- Scrub flat grill surfaces starting from right platen to left platen.

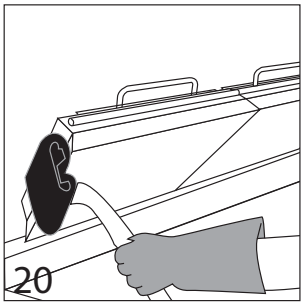
CLEANING & MAINTENANCE *(continued)*



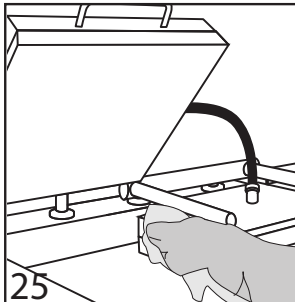
- Scrub back side of platens from right platen to left platen.



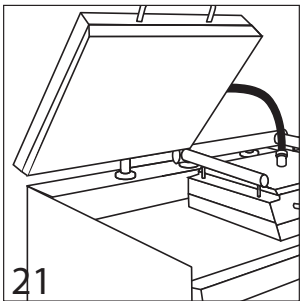
- Rinse front, side and back of platen surfaces with a clean, sanitizer-soaked grill cloth, starting from right to left platens.



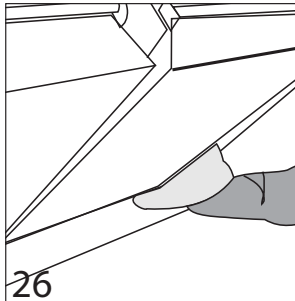
- Scrub outer edges of right and left platens.



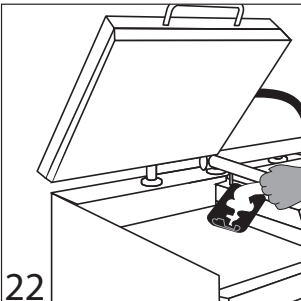
- (This step not required on one platen version)
- Press the green button to lower right platen, rinse inner edges of both platens; then, raise.



- (This step not required on one platen version)
- Press green button to lower right platen.



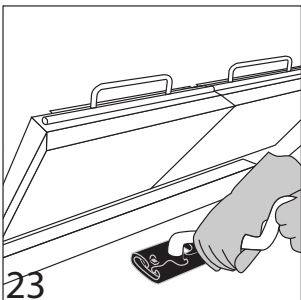
- Wipe back of lower grill with a clean, sanitizer-soaked grill cloth.



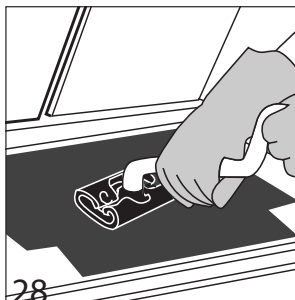
- (This step not required on one platen version)
- Scrub inner edges of the right and left platens.
- Press green button to raise the right platen.



- Pour a small amount of lukewarm water on a clean, sanitizer-soaked grill cloth over the bottom grill surface and wipe off residue.

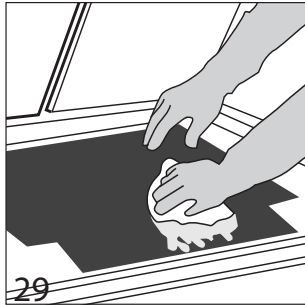


- Scrub lower grill surface.

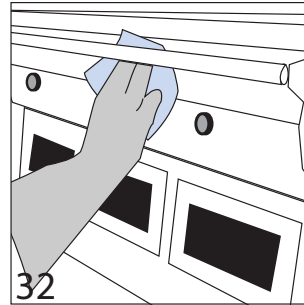


- Place upper platen Release Material sheets flat on grill surface.
- Gently clean both sides of the Release Material sheets with the KAY Grill Cleaning Pad Holder.

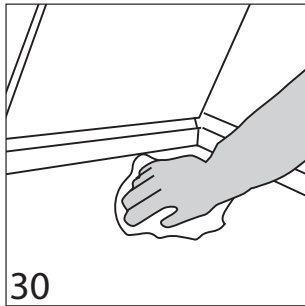
CLEANING & MAINTENANCE *(continued)*



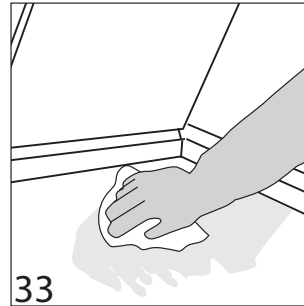
- Rinse both sides of the Release Materialsheets with a clean, sanitizer-soaked grill cloth.
- Reinstall upper Release Material sheets; secure in place with bars and clips.



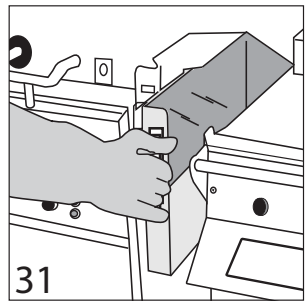
- Wipe remaining grill surfaces with a clean, sanitizer-soaked grill cloth.



- Wipe lower grill with a clean, sanitizer-soaked grill cloth. Repeat until no visible soil remains.



- Apply a thin coat of fresh shortening to the lower grill surface only.



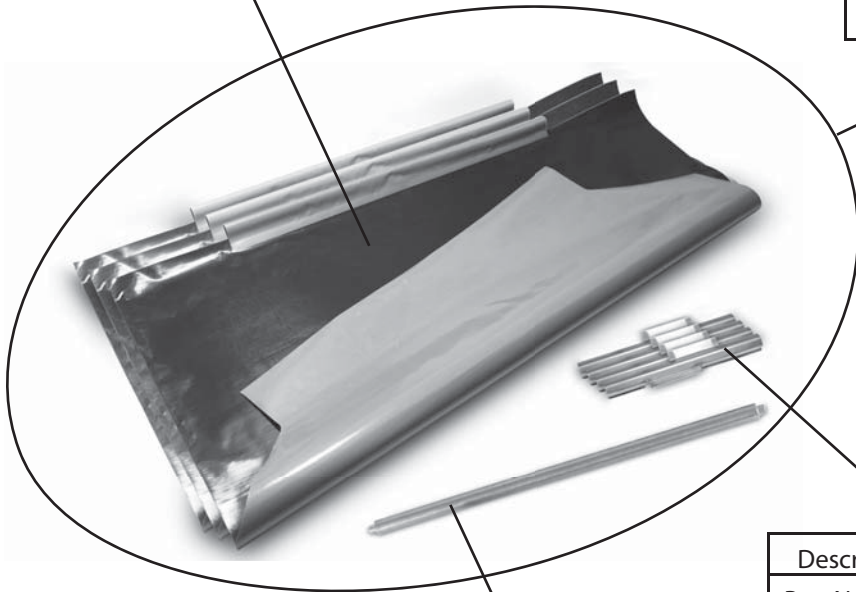
- Empty, wash, rinse, and replace the grease troughs.

GRILL ACCESSORIES

Description:	Teflon Sheet (Wraparound)
Part Number:	4527642
Quantity:	3

Teflon Wraparound kit (1&2 platen only)

Description:	Teflon Wraparound Kit
Part Number:	4528083
Quantity:	1 - (Includes all Shown)



Description:	Teflon Clip
Part Number:	4527294
Quantity:	4

Description:	Teflon Rear Bar
Part Number:	4526436
Quantity:	1

GRILL ACCESSORIES

BELOW POWER CORDS ARE RECOMMENDED ONLY. CORDS APPY TO APPLICATION AND ARE NOT STANDARD.



NEMA# L21-20P

Interlock Cord - 5Wire

(No Garland P/N) - *** Not supplied by Garland



Splash Shield

Item 4527646



NEMA# L15-30P

3Phase 4Wire 30 AMP Power Cord (Electric Grill ONLY)

(No Garland P/N) - *** Not supplied by Garland



Quick-Disconnect Gas Hose

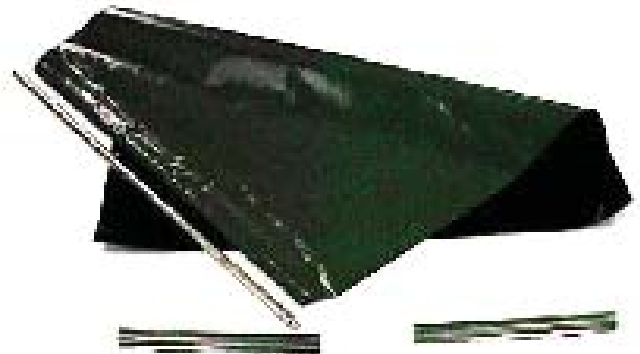
Item 1591506



NEMA# 51-50P

3Phase 4Wire 50 AMP Power Cord (Electric Grill ONLY)

(No Garland P/N) - *** Not supplied by Garland



Teflon Sheet (Not Wraparound)

Item 1799301

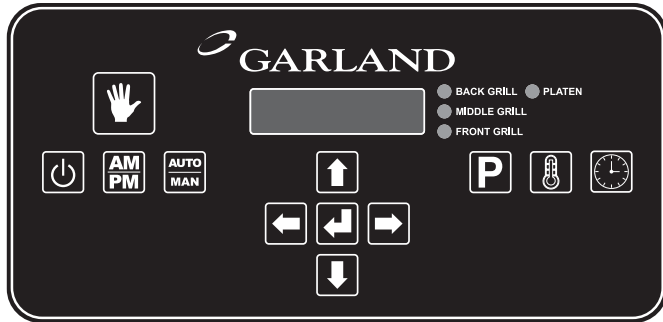
Teflon rear rod

Item 4526436

Teflon Clip

Item 4527294

DESCRIPTION OF GRILL CONTROL



	Power Button – PRESSING and HOLDING the Power button for 2 seconds will either turn the controller on or off.
	AM/PM Button – In normal operating mode, toggles between the AM menu library and the PM menu library.
	AUTO/MAN Button – In normal operating mode, toggles between Automatic Product Recognition and Manual Cooking.
	Up Arrow Button – In any mode, increases the value of the flashing cursor character in the display
	Down Arrow Button – In any mode, decreases the value of the flashing cursor character in the display

	Right Arrow Button – In any mode, scrolls forward through a list
	Left Arrow Button – In any mode, scrolls backward through a list
	Enter Button – In the normal operating mode, this button is not active. In the Programming Mode, used to lock in the values shown on the display.
	Program Button – In the normal operating mode, pressing and holding the PROGRAM button for 3 seconds enters the Programming Mode.
	Temp Button – In the normal operating mode, displays the set temperature and the actual temperature.
	Speed Key – In the normal operating mode, used to change cook time. Also used to enter Probe Calibration Mode. & Perform Auto Forced Calibration
	Standby Button – In the normal operating mode, places the grill in Standby Mode.

POSSIBLE ERROR MESSAGES

GRILL PROBE ERROR – A grill temperature probe circuit error for temperature zone (Front, Middle, or Back) has occurred.

PLATEN PROBE ERROR – An upper platen temperature probe circuit error has occurred.

HEATER ERROR – Occurs when the controller does not detect a temperature rise in six (6) minutes.

HIGH TEMP – Occurs when the controller senses a temperature of 465° F (241° C).

CHECK REED SWITCH / USE FLAT COOK – One or more of the Reed Switches are out of adjustment. User will only be able to cook FLAT menu items.

ERROR COMMS - A communications error has occurred between the Motor Speed Control and the Main Control.

PLATEN NOT LEVEL – Occurs if the calibration difference between the front and rear is greater than maximum allowance. Product Recognition (Auto) and manual cooking is DISABLED. Flat Menu cooking is ONLY allowed.

CHECK PLATEN LEVEL – Occurs if the calibration difference between the front and rear is greater than the minimum allowance, but less than the maximum allowance. Product Recognition (Auto) is DISABLED. Perform If **CHECK PLATEN LEVEL** is displayed, perform the following steps:


1. PRESS AND HOLD the and buttons for 3 seconds. The control will display AUTO GAP FORCE.
2. PRESS the button. "NO" will flash on the display. PRESS the button to change it to "YES."
3. PRESS the button. The platen will immediately lower and reset its internal measurements. Upon completion, the platen will rise. If the error message does not return continue operating normally. If the error message persists, call your local authorized service agent.

OPERATING PROCEDURES

General Overview:

The PRC grill control will allow for 2 functions, both described in detail in the following sections


The **“Normal Operating Mode”**, also known as the Cook Mode is the mode used during normal cooking. In the normal operating mode, the operator can start a cook cycle, cancel a cook cycle, view actual temperatures, scroll to another menu item, and enter the Programming Mode.

The **“Programming Mode”** is the mode in which the operator can program the controller’s various settings. To enter the programming mode, PRESS and HOLD 

There are currently 3 methods of cooking that can be utilized with the 1 & 2 platens Garland clamshell:

Standard Cooking – This is the cook method that utilizes a single gap setting for each menu item. The timer will count down according to the selected menu item.



Multi Stage Cooking – This method of cooking utilizes 2 different gap settings during the cook cycle. The timer will count down according to the selected menu item.

Product Recognition – The product recognition method of cooking uses the magnetic switches mounted on the upper platen arm assembly to determine the product being cooked. Using the PR feature, the operator simply selects the  button on the controller. This will allow the controller to know what product group to select from. When a cook cycle is initiated, the platen will come down and recognize the product being cooked. The cook timer will count down according to the time set for the recognized item. For more information on product Recognition, see the next section; “Product Recognition.”

To turn the grill on:

The Main Power Switch – Controls power to the grill and must be turned ON to start operation. The controller displays will be active. Upon successful power up checks, the controllers will displays “OFF”.

AM Operation – Release Material sheets MUST be ON at this time and the grill surface should be free and clear of carbon.



Once the PRC displays “OFF” press . The PRC will go to PREHEAT mode and default to AM preheat temperatures. To preheat to PM temperatures, press and hold .

AM PREHEAT	PM PREHEAT
375°F (191°C) Upper Platen	425°F (218°C) Upper Platen
275°F (135°C) Grill	350°F (177°C) Grill
285°F (141°C) Grill, (Teflon)	375°F (191°C) Grill, (Teflon)


Upon reaching the AM or PM set temperature (whichever is selected), the grill will stabilize in temperature for fifteen

(15) minutes. Once this time has elapsed, the grill will autocalibrate. Upon completion of autocalibration, the upper platens will raise to there normal position, and the PRC will display “READY”.

To Select a Menu item:

Scroll forward through the list of available menu items by pressing  repeatedly. Scroll backward through the list of available menu items by pressing  repeatedly.

Menu Item Library

The menu item library is loaded in the computer based upon the setting programmed in [CONFIGURE]->[GRILL REGION]. Each menu item consists of a function called [DISPLAY ACTIVE]. The settings in this function (AM, PM, AM/PM, No) determine what menu items are displayed when the  button is pressed.

Indicator Lights

The LED lights on the main control indicate the temperature status of each zone.

Menu Item	Display Active – Default
10:1 - CLAM	PM
4:1 - CLAM	PM
STRIP BACON - CLAM	AM/PM
SAUSAGE CLAM FZN	AM
MCRIB - CLAM	NO
STEAK - CLAM	AM/PM
GRILLED CHICKEN - FLAT	PM
FOLDED EGGS FLAT	AM
ROUND EGGS - FLAT	AM
CHICKEN FLAT BRD - FLAT	NO
10:1 FLAT	NO
4:1 - FLAT	NO
MCRIB - FLAT	NO
SAUSAGE FLAT FZN	NO
HOTCAKES - FLAT	NO
FOLDED EGGS CLAM	AM
ROUND EGGS CLAM	AM
3:1 ANGUS CLAM	PM
MUSHROOMS CLAM	AM/PM
OPT MENU 5 - CLAM	NO
OPT MENU 6 - CLAM	NO
OPT MENU 7 - CLAM	NO
OPT MENU 1 - FLAT	NO
OPT MENU 2 - FLAT	NO
OPT MENU 3 - FLAT	NO
OPT MENU 4 - FLAT	NO

OPERATING PROCEDURES *(continued)*

Electric grills have (4) zones per section , TOP, (platen), BACK GRILL, MIDDLE GRILL, and FRONT GRILL.

Gas grills have (2) zones per section , TOP, (platen), and GRILL.

RED – The zone(s) is “TOO HOT” (more than 79°F/43°C over set temperature) OR a heat zone failure has occurred.

AMBER – The zone(s) is calling for heat.

GREEN – The zone(s) is at or above set temperature, but below 79°F/43°C over set temperature.

Standby Mode

To enter the standby mode:

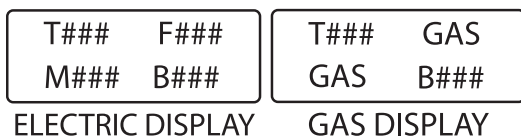
1. Press the button. The upper platen will lower, and the grill will maintain a set temperature of Upper platen - 425° F (218°C), Grill Surface - 350° F (177°C).

To Exit the standby Mode:

1. Press the GREEN or (GREEN & BLACK) push-button(s). The upper platen will raise.

To display the current temperatures:

1. Press the button and repeat for each zone to be displayed:
 - 1st key press – Front Set Point
 - 2nd key press – Front Actual
 - 3rd key press – Mid Set Point
 - 4th key press – Mid Actual
 - 5th key press – Back Set Point
 - 6th key press – Back Actual
 - 7th key press – Platen Set Point
 - 8th key press – Platen Actual
2. Pressing and holding the button for five (5) seconds will display all of the current temperatures at once.



Breakfast In Manual mode

1. Select AM mode. Press and hold the button.
2. Select Manual mode. Press and hold the button.
3. Select a product from the AM product library using the or arrow buttons.
4. Following McDonalds procedures for the item selected, load product on the grill.
5. Press the GREEN or (GREEN & BLACK) push-button(s) to initiate a cook cycle.
6. Alarm will sound when the cook cycle is complete.
7. Remove product and clean grill to prepare for the next cook cycle.

Lunch In Manual mode

Note: Switching from breakfast to lunch menu items will take approximately 10 minutes to heat to the appropriate temperatures.

1. Select PM mode. Press and hold the button.
2. Select Manual mode. Press and hold the button.
3. Select a product from the PM product library using the or arrow buttons.
4. Following the below lay pattern, load product on the grill.
5. Press the GREEN or (GREEN & BLACK) push-button(s) to initiate a cook cycle.
6. Alarm will sound when the cook cycle is complete
7. Remove product and clean grill to prepare for next cook cycle.

To Change The Cook Time for a Menu Item

1. Select AM or PM mode. Press and hold the button.
2. Select Manual mode. Press and hold the button.
3. Select a product using the or arrow buttons.
4. PRESS the button to display the cook time.
5. Use the and buttons to change the cook time.
6. The control will automatically default back to the normal operating mode after 3 seconds.

Breakfast In Auto mode






1. Select AM mode. Press and hold the button.
2. Select Auto mode. Press and hold the button. The control will display “AM / AUTOMATIC”
3. Following McDonalds procedures for the item selected, load product on the grill.
4. Press the GREEN or (GREEN & BLACK) push-button(s) to initiate a cook cycle. The platen will lower, and recognize the product that has been loaded on the grill.
5. Alarm will sound when the cook cycle is complete.
6. Remove product and clean grill to prepare for the next cook cycle.



Lunch In Auto mode

Note: Switching from breakfast to lunch menu items will take approximately 10 minutes to heat to the appropriate

OPERATING PROCEDURES *(continued)*

temperatures.

1. Select PM mode. Press and hold the  button.
2. Select Auto mode. Press and hold the  button. The control will display "PM / AUTOMATIC."
3. Following the lay patterns shown on the following page, load product on the grill.
4. Press the  GREEN or ( GREEN &  BLACK) push-button(s) to initiate a cook cycle. The platen will lower, and recognize the product that has been loaded on the grill.
5. Alarm will sound when the cook cycle is complete
6. Remove product and clean grill to prepare for next cook cycle.

1. PRESS the  button (to display the upper platen temperature).
2. Press the  button.
3. The upper platen indicator will turn on. The upper platen will heat to 425 degrees F (217 degrees C) the platen will maintain this set temperature unless another menu item is selected.

To Shutdown Grill

Turn Main Power Switch OFF to disable all burners. For extended periods of shutdown, turn Main Power Switch OFF, close and disconnect main gas and/or electrical connections.

Transition Cooking

Approximately 30 minutes before changing to the lunch menu, perform the following:

LONWORKS INFORMATION

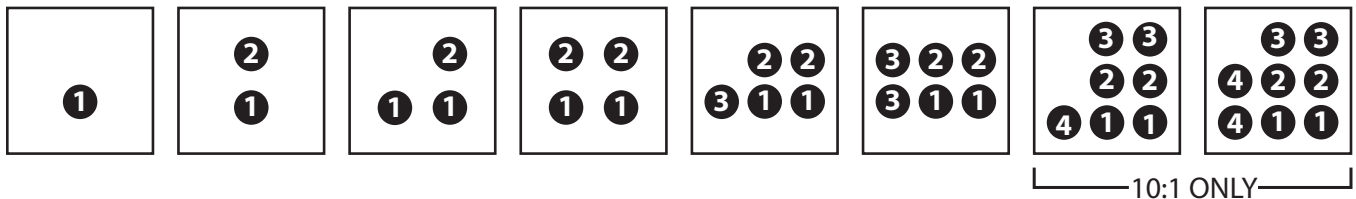
LonWorks lets manufacturers and integrators create and implement control solutions for customers all over the world. With LonWorks, you can embed intelligence and communications into any device with an electronic heartbeat, and then network these devices so they can work together to sense, monitor, and control. Their embedded intelligence allows them to work without a master controller or PC, and work with enterprise applications and other services.

This LonWorks gateway is a "Smart Equipment" networking solution for McDonalds. LonWorks allows us to use existing power lines to transmit the data rather than the use of Ethernet cabling. The LonWorks gateway will collect information from the grill and transmit it into a computer elsewhere. Capable and authorized users will be able to collect this information and monitor the data from a centralized location. LonWorks enabled or smart equipment will have not only the capability of being monitored, but programmed and set up as well.

PATTY PLACEMENT

This procedure for placement of meat products on the clamshell grill must be followed exactly. Place patties on the lower grill plate **2 at a time, from front-to-back, and right-to-left**, positioned as shown in the diagrams below. (Each square represents one cooking lane; the area beneath one upper platen.)

When cooking is complete, the upper platen will raise automatically. Immediately after the platen raises, season the meat, (if applicable), then remove the patties in the same order they were loaded **one at a time. It is important that the unload sequence is identical to the load sequence.**



NOTE: Patty placement procedure may vary outside of North America. Please consult your local McDonald's management.

PRODUCT RECOGNITION

This Garland Clamshell grill is equipped with Product Recognition Controls (PRC). This new technology allows the user to simply start a cook cycle WITHOUT having to select a specific menu item. The PRC will recognize the product thickness by utilizing switches inside the upper platen and the magnets mounted on the platen arms. Once the PRC calculates the thickness of the product that's been loaded, it will look up product from the product range library (below), and automatically select that product.

MENU ITEM	MIN GAP	MAX GAP
Breakfast Library Recommended Ranges		
Strip Bacon	.100	.130
Sausage Clam	.210	.405
Steak Clam	.430	.480

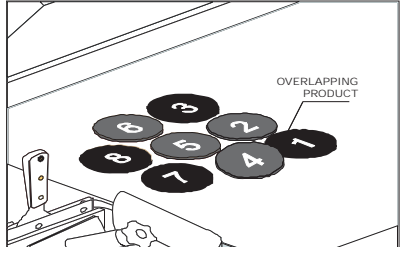
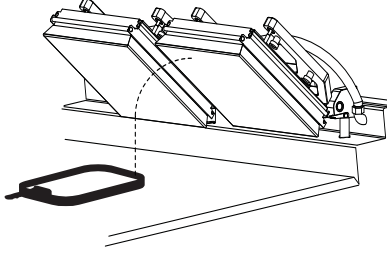
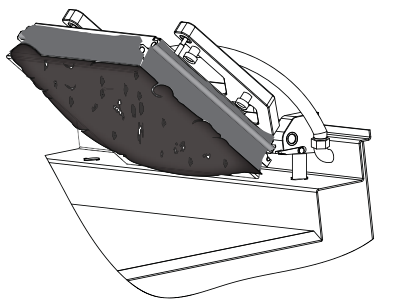
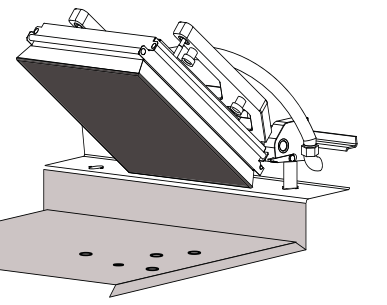
MENU ITEM	MIN GAP	MAX GAP
Lunch Library Recommended Ranges		
10:1 Clam	.160	.345
4:1 Clam	.365	.499
3:1 Angus Clam	.500	.880
Strip Bacon	.100	.130

COMMON PRODUCT RECOGNITION ISSUES

Product Recognition Errors can appear in 2 ways:

1. After initiating cook cycle, the controller displays "PRODUCT NOT RECOGNIZED - NO RECIPE FOUND".
2. The controller displays the incorrect product for the product that was layed on the grill.

In both cases, the most common reasons for these 2 issues are as follows:

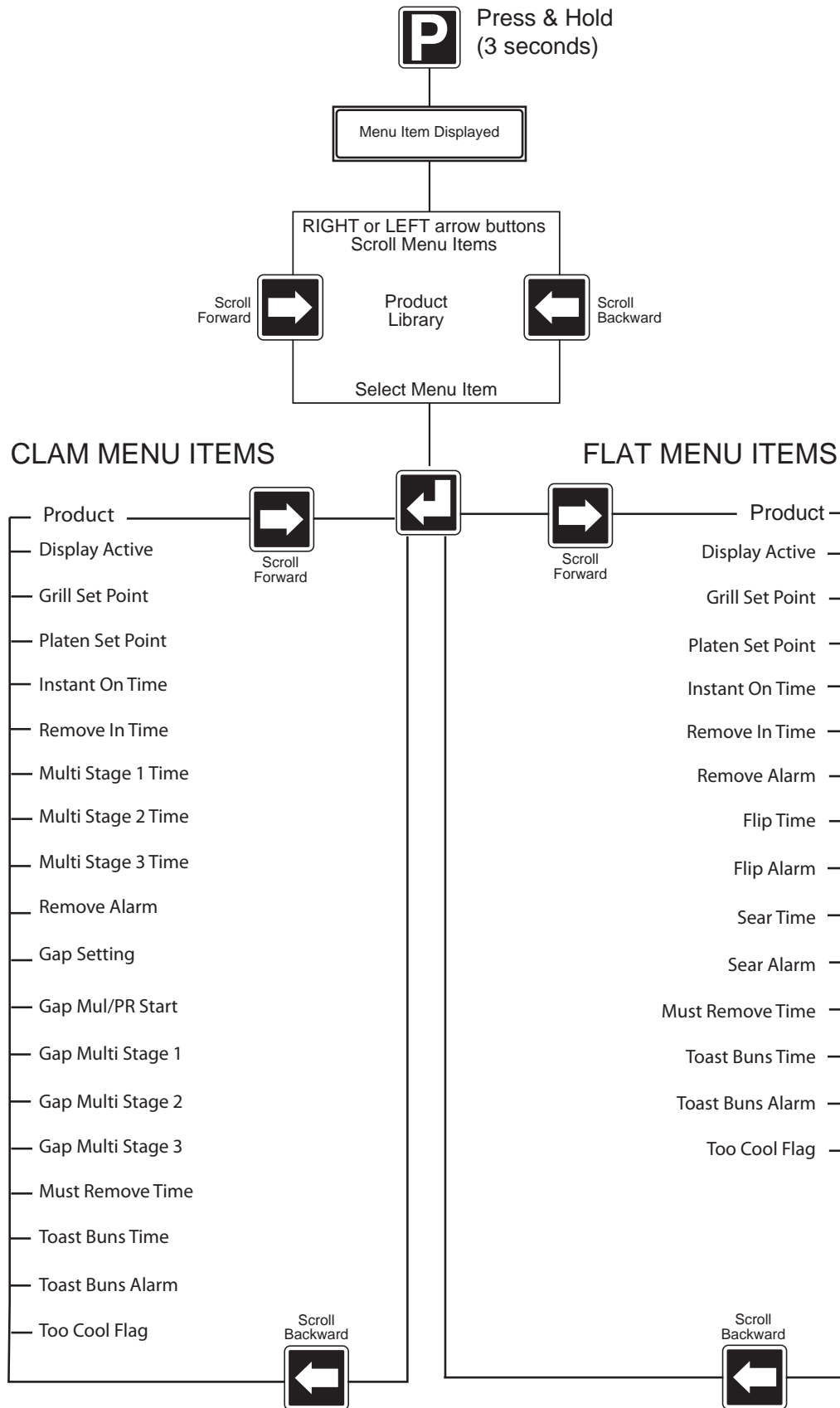
	<p>Overlapping Product - Ensure that you do not have any patties overlapping when you lay product. This will fool the controller into thinking that there is much thicker product on the grill than there is</p>		<p>Platen makes contact with Chicken Ring - Always make sure that the chicken ring is clear of the adjacent platen prior to initiating a cook cycle.</p>
	<p>Wrinkled or Worn Teflon Sheet - Ensure that the teflon sheet is installed and/or wrapped correctly to platen. A loose, worn, or teflon sheet with tears and/or scratches can effect product recognition.</p>		<p>Auto calibration done with carbon build up or product residue on grill surface - Ensure that the grill surface is free of any carbon build up. Debris on the grill surface during auto calibration will cause the control to mark the location of the grill surface incorrectly.</p>

In any of the cases as outlined above or in any other event, perform an Forced Auto Calibration to reset the upper platen distance to the grill surface. Prior to performing a Forced Auto Calibration, be sure to:

1. Make sure the upper platen is free and clear of any carbon build up or debris.
2. Ensure that the grill surface is scraped and cleaned.
3. Teflon sheet should not be worn and be fit to the upper platen tightly.

Perform a Forced Auto Calibration routine as indicated in section "PRODUCT RECOGNITION", "TO PERFORM FORCED AUTO CALIBRATION".

PROGRAM LOGIC TREE; PRODUCT MENUS











CONTROL PROGRAMMING

Programming Modes; System Setup










To Change the Temperature Display Units (Fahrenheit / Celcius)

The temperature display units (F or C) will change the way a temperature is displayed on the controller (F – Fahrenheit, C – Celcius)



1. With the controller display ON and either displaying the current menu item or displaying "OFF", PRESS and HOLD the  button for approximately 3 seconds. Controller will display previously selected menu item and its corresponding item number OR "Standby / Menu Item".
2. PRESS the  AND  arrow buttons TOGETHER. "CONFIGURE" will appear in the display.
3. PRESS the  arrow button. "Setup" will appear in the display
4. PRESS the  button. "Temperature Unit" will appear in the display.
5. PRESS the  button. The currently set temperature unit will flash.
6. PRESS the  OR  arrow buttons to change the flashing temperature unit.
7. PRESS the  button to save the new setting.
8. PRESS THE  2X to exit the program mode.

To Change the Time Display Units

Changing the Time Display Units will change the way timing cycles are displayed on the controller.












1. With the controller display ON and either displaying the current menu item or displaying "OFF", PRESS and HOLD the  button for approximately 3 seconds. Controller will display previously selected menu item and its corresponding item number OR "Standby / Menu Item".
2. PRESS the  AND  arrow buttons TOGETHER. "CONFIGURE" will appear in the display.
3. PRESS the  arrow button. "Setup" will appear in the display.
4. PRESS the  button. "Temperature Unit" will appear in the display.
5. PRESS the  1X. "Time Unit" will appear in the display.
6. PRESS the  button. The current time unit will flash.
7. PRESS the  OR  arrow buttons to change the flashing time unit.

For a complete listing of setup functions and their options, see section titled "FUNCTION OPTIONS; SYSTEM MENUS".

8. PRESS the  button to save the new setting
9. PRESS THE  2X to exit the program mode.








To change the Key Chirp (Yes / No)

Changing the Key Chirp On or Off will either turn on or off the sound of the controller when a button is pressed.

1. With the controller display ON and either displaying the current menu item or displaying "OFF", PRESS and HOLD the  button for approximately 3 seconds. Controller will display previously selected menu item and its corresponding item number OR "Standby / Menu Item".
2. PRESS the  AND  arrow buttons TOGETHER. "CONFIGURE" will appear in the display.
3. PRESS the  arrow button. "Setup" will appear in the display
4. PRESS the  button. "Temperature Unit" will appear in the display.
5. PRESS the  repeatedly until "Key Chirp" appears in the display.
6. PRESS the  button. The currently set Key Chirp will flash.
7. PRESS the  OR  arrow buttons to change the flashing "YES" or "NO"
8. PRESS the  button to save the new setting.
9. PRESS THE  2X to exit the program mode.





To change the Audible

Changing the Audible Sound will change the way the controller sounds when a timing cycle has completed its countdown.

1. With the controller display ON and either displaying the current menu item or displaying "OFF", PRESS and HOLD the  button for approximately 3 seconds. Controller will display previously selected menu item and its corresponding item number OR "Standby / Menu Item".
2. PRESS the  AND  arrow buttons TOGETHER. "CONFIGURE" will appear in the display.
3. PRESS the  arrow button. "Setup" will appear in the display
4. PRESS the  button. "Temperature Unit" will appear in the display.
5. PRESS the  repeatedly until "Audible" appears in the display.
6. PRESS the  button. The currently set Audible will











CONTROL PROGRAMMING *(continued)*

flash.












7. PRESS the  OR  arrow buttons to change the flashing audible options.
For a complete listing of setup functions and their options, see section titled "FUNCTION OPTIONS; SYSTEM MENUS".
8. PRESS the  button to save the current setting.
9. PRESS THE  2X to exit the program mode.

Programming Modes; Menu Items

To change the name of an existing menu item












1. Using the  or  button, select the menu item that requires a name change.
 2. PRESS and HOLD the  button for approximately 3 seconds. Controller will display previously selected menu item and its corresponding item number.
 3. PRESS and HOLD the  button.
 4. To spell out the product name:
 - a. Use the  or  arrow buttons to scroll through the character library.
- Character Library:
space ! " # \$ % & ' () * + , - . / 0 1 2 3 4 5 6 7 8 9 : ; < = > ? @ A B C D E F G H
I J K L M N O P Q R S T U V W X Y Z [\] ^ _ ` a b c d e f g h i j k l m n o p q r
s t u v w x y z
- b. PRESS  or  to scroll right or left.
 - c. PRESS the  button to save the new menu item name.
5. PRESS the  2X to exit and return to normal operating mode.

To activate / deactivate a menu item in the Normal Operating mode library, or change its day-part (Defaults are listed in section "OPERATING PROCEDURES")

1. PRESS and HOLD the  button for approximately 3 seconds. Controller will display previously selected menu item and its corresponding item number.
2. Using the  or  arrow buttons, select the menu item that requires activation / deactivation.
3. PRESS the  button. The controller will display "Product". The menu item will flash.
4. PRESS the  or  arrow buttons until "Display Active" is displayed on the controller.
5. PRESS the  button. The current setting will flash.
6. PRESS the  or  button to select a different setting.
7. PRESS the  button to save the new setting.
8. PRESS the  2X to exit and return to normal operating mode.

To change the grill surface set point temperature












NOTE: Grill temperature set points are preset in the controller to the currently required standard. You should not change this set point to any temperature other than what is shown in section "OPERATING PROCEDURES"

1. Using the  or  arrow buttons, select the menu item that requires a temperature change.
2. PRESS and HOLD the  button for approximately 3 seconds. Controller will display previously selected menu item and its corresponding item number.
3. PRESS the  button. The controller will display "Product".
4. PRESS the  or  arrow buttons until "Grill SetPt" is displayed on the controller.
5. PRESS the  button. The current grill set temperature will begin to flash.
6. Using the  or  button, change the temperature set point to the new desired temperature.
7. PRESS the  button to save the new temperature set point.
8. PRESS the  2X to exit and return to normal operating mode.












CONTROL PROGRAMMING *(continued)*

To change the grill upper platen set point temperature











NOTE: Grill temperature set points are preset in the controller to the currently required standard. You should not change this set point to any temperature other than what is shown in section "OPERATING PROCEDURES".

1. Using the  or  button, select the menu item that requires a temperature change.
2. PRESS and HOLD the  button for approximately 3 seconds. Controller will display previously selected menu item and its corresponding item number.
3. PRESS the  button. The controller will display "Product".
4. PRESS the  or  button until "Platen SetPt" is displayed on the controller.
5. PRESS the  button. The "PLATEN SET POINT" will begin to flash.
6. Using the  or  button, change the temperature set point to the new desired temperature.
7. PRESS the  button to save the new temperature.
8. PRESS the  2X to return to normal operating mode.











To Change the MUST REMOVE IN time

1. Using the  or  button, select the menu item that requires a cook time change.
2. PRESS and HOLD the  button for approximately 3 seconds. Controller will display previously selected menu item and its corresponding item number.
3. PRESS the  button. The controller will display "Product".
4. PRESS the  or  button until "Must Remove In" is displayed on the controller.
5. PRESS the  button. The seconds will begin to flash.
6. Using the  or  arrow buttons to change the Must Remove In time to the new desired time.
7. PRESS the  button to save the new time.
8. PRESS the  2X to return to normal operating mode.

To Change the Toast Buns time

1. Using the  or  button, select the menu item that requires a cook time change.
2. PRESS and HOLD the  button for approximately 3 seconds. Controller will display previously selected menu item and its corresponding item number.
3. PRESS the  button. The controller will display "Product".
4. PRESS the  or  button until "Toast Buns Time" is displayed on the controller.
5. PRESS the  button. The seconds will begin to flash.
6. Using the  or  button, change the Toast Buns Time to the new desired time.
7. PRESS the  button to save the new time.
8. PRESS the 2X to exit and return to normal operating mode.






























To Change the Toast Buns Alarm (Auto / Manual)

1. Using the  or  arrow buttons, select the menu item that requires a cook time change.
2. PRESS and HOLD the  button for approximately 3 seconds. Controller will display previously selected menu item and its corresponding item number.
3. PRESS the  button. The controller will display "Product".
4. PRESS the  or  button until "Toast Buns Alarm" is displayed on the controller.
5. PRESS the  button. The "AUTO" or "MANUAL" will begin to flash.
6. Using the  or  arrow buttons to change the "MANUAL" to "AUTO" or "AUTO" to "MANUAL".
7. PRESS the  button to save the new setting.
8. PRESS the 2X to exit and return to normal operating mode.










CONTROL PROGRAMMING *(continued)*

To Add NEW Menu Items








The following programming instructions serves as a GUIDE for programming the basic settings for CLAM menu items.

1. PRESS and HOLD the  button for approximately 3 seconds. Controller will display previously selected menu item and its corresponding item number.
2. PRESS the  or  button until "Opt menu # - CLAM" is displayed on the controller.
3. PRESS the  button. The controller will display "PRODUCT"
4. PRESS and HOLD the  button. The currently select menu item name will begin to flash.
5. To spell out the product name:
 - a. Use the  or  arrow buttons to scroll through the character library.
 - b. PRESS  or  to scroll right or left.
 - c. PRESS the  button to save the new menu item name.
6. PRESS the  button. "Display Active" will be displayed.
7. PRESS the  button. "NO" will begin to flash.
8. PRESS the  button. "NO" will change to "YES".
9. PRESS the  button to save the new setting.
10. PRESS the  button. "GRILL SETPT" will be displayed.
11. PRESS the  button. The temperature will begin to flash.
12. Using the  or  button, change the temperature set point to the new desired temperature.
13. PRESS the  button to save the new temperature set point.
14. PRESS the  button. "PLATSETPT" will be displayed.
15. PRESS the  button. The temperature will begin to flash.
16. Using the  or  button, change the temperature set point to the new desired temperature.
17. PRESS the  button to save the new temperature set point.
18. PRESS the  button until "GAP MULTI/PR START" appears in the display.
19. PRESS the  button. The gap setting will begin to flash.
20. Using the  and DOWN button, change the gap setting to the desired setting.
21. PRESS the  button to save the new gap setting.
22. PRESS the  button 2X to exit and return to the normal operating mode.

To Restore Factory Defaults for All Product Menu Items

1. With the controller display ON and either displaying the current menu item or displaying "OFF," PRESS and HOLD the  button for approximately 3 seconds. Controller will display previously selected menu item and its corresponding item number OR "Standby / Menu Item."
2. PRESS the  AND  arrow buttons TOGETHER. "CONFIGURE" will appear in the display.
3. PRESS the  arrow button. "Setup" will appear in the display
4. PRESS the  button. "Temperature Unit" will appear in the display.
5. PRESS the  button 6x. The controller will display "Reload Defaults – NO."
6. PRESS the  button. "NO" will begin to flash.
7. PRESS the  button. "NO" will change to "YES".
8. PRESS the  button. The system will Reload the MENU items to factory default settings.
9. Wait 15-20 seconds. The control then automatically returns to OFF mode.

To Restore Factory Defaults for All Functions

1. Ensure the main power is turned off by turning the main power switch to the OFF mode.
2. PRESS the  AND  arrow buttons TOGETHER, while cycling main power ON with the main power switch. The control will display "PASSWORD"
3. Within 3-5 seconds, press the following keys in this sequence:     
4. Upon successful completion, the controller will display FULL DEFAULTS
5. Wait 15-20 seconds. The control then automatically returns to OFF mode.

PROBE CALIBRATION





Monthly 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.





NOTE: Probe Calibration of grills is done with release material sheets "OFF".

PLEASE FOLLOW THESE INSTRUCTIONS EXACTLY AS THEY APPEAR BELOW:

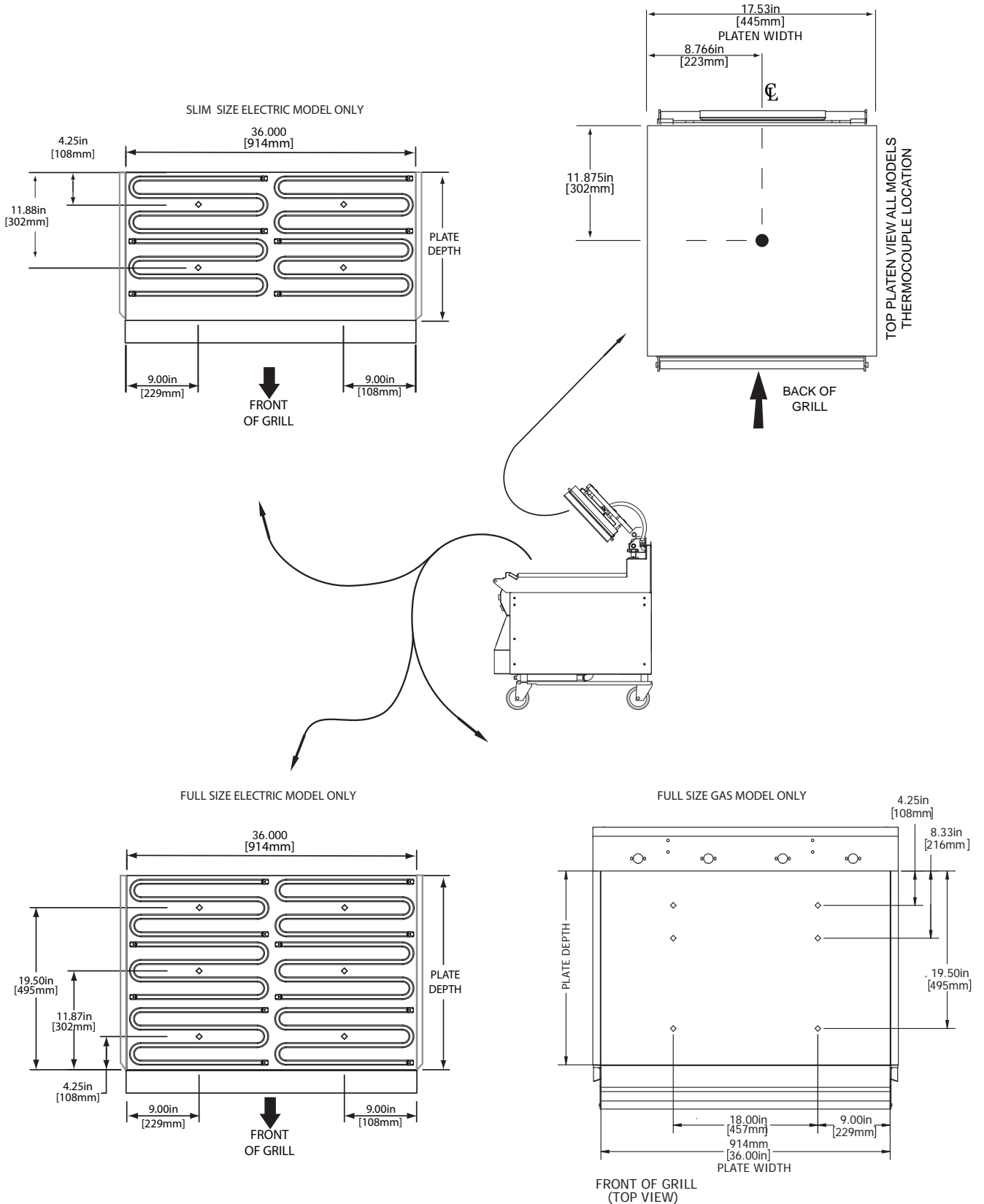
1. The upper platens and lower grill plate should be at operating temperatures to perform this calibration procedure. Press the  or  button to select a "CLAM" operation and allow the grill to reach the set temperature and stabilize, (approximately 30 minutes).
2. PRESS and HOLD the  button for approximately 3 seconds, or until the controller will display: "PROBE CAL".
3. PRESS the  button to display the first temperature zone to be calibrated. The first zone to be calibrated is "FRONT TEMP CAL". The zones are displayed in order of FRONT TEMP CAL, MIDDLE TEMP CAL, BACK TEMP CAL, TOP TEMP CAL.

MWE2W: The electric grill's thermocouple probes are located front to rear, as shown in the diagram to the right. Each upper platen has one thermocouple in the center.

MWG2W: The gas grill's thermocouple probes are located in the center of each lane, as shown in the diagram to the right. Each upper platen has one thermocouple in the center.
4. Select a heat zone display using the  or  buttons.
5. Allow at least 5 seconds for the pyrometer to respond and stabilize. Note the temperature on the pyrometer.
6. 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  button will increase the displayed temperature in one, (1) degree increments. The  button will decrease the displayed temperature in one, (1), degree Increments.

NOTE: During step 6, the control should be sounding a high-pitched tone. The temperature can only be adjusted if this tone is sounding. If the control is silent, the temperature will not change.
7. PRESS the  button to lock the calibrated temperature into the controller.
8. Press the  or  button to select the next heat zone.
9. Move the pyrometer's surface probe to the newly selected heat zone and repeat steps 5, 6, and 7.
10. Repeat the procedure for each of the heat zones.
11. Continue to cycle through each heat zone repeating the sequence until all temperatures are within 1°.
12. Exit the program mode by pressing the  button 2x. The controller will return to its previous state in the Normal Operating Mode.

THERMOCOUPLE LOCATIONS



FACTORY DEFAULT SETTINGS

Clam Menu Items

Menu Item #	PRODUCT	DISPLAY ACTIVE	GRILL SET POINT (TEFLON)	PLATEN SET POINT	INSTANT ON TIME (GAS)	REMOVE IN TIME (TEFLON)	MULTI STAGE TIME	PR STAGE TIME	ALARM AUTO / MANUAL	GAP SETTING (TEFLON)	GAP MULTI/PR START	GAP MULTI STAGE	GAP PR STAGE	MUST REMOVE IN TIME	TOAST BUNS IN TIME	TOAST BUNS ALARM - AUTO / MANUAL	TOO COOL FLAG	PR MIN	PR MAX
1	10:1 - CLAM	PM	350 F 177 C (375 F) (191 C)	425 F (217 C)	25 (5)	37 (38)	S1 .5 .5	0 0	AUTO	.255 (.235)	.245	S1 .265 .265	S2 .0 .0	0	0	AUTO	NO	.160	.345
							S2 0 0					S3 .0 .0							
							S3 0 0												
2	4:1 - CLAM	PM	350 F 177 C (375 F) (191 C)	425 F (217 C)	30 (10)	107 (118)	S1 10 10	--- ---	AUTO	.415 (.425)	.400	S1 .425 .425	S2 --- ---	0	0	AUTO	NO	.365	.499
							S2 --- ---					S3 --- ---							
							S3 --- ---												
3	STRIP BACON-CLAM	AM/PM	350 F 177 C (375 F) (191 C)	425 F (217 C)	0	70 Elec 60 Gas	S1 --- ---	--- ---	AUTO	.265 (.265)	.265	S1 -- --	S2 -- --	0	0	AUTO	NO	.100	.130
							S2 --- ---					S3 -- --							
							S3 --- ---												
4	SAUSAGE CLAM FZN	AM	350 F 177 C (375 F) (191 C)	425 F (217 C)	0	82 (87)	S1 -- --	--- ---	AUTO	.350 (.350)	.350	S1 -- --	S2 -- --	0	0	AUTO	NO	.210	.405
							S2 --- ---					S3 -- --							
							S3 -- --												
5	MCRIB - CLAM	NO	350 F 177 C (375 F) (191 C)	425 F (217 C)	0	163	S1 -- --	--- ---	AUTO	.530 (.530)	.530	S1 -- --	S2 -- --	0	0	AUTO	NO		
							S2 --- ---					S3 -- --							
							S3 -- --												
6	STEAK-CLAM	AM	350 F 177 C (375 F) (191 C)	425 F (217 C)	0	104 (110)	S1 -- --	--- ---	AUTO	.415 (.425)	.415	S1 -- --	S2 -- --	0	0	AUTO	YES	.430	.480
							S2 --- ---					S3 -- --							
							S3 -- --												
18	ANGUS 3:1 CLAM	PM	350 F 177 C (375 F) (191 C)	425 F (217 C)	60 (30)	175 (176)	S1 -- --	--- ---	AUTO	.534 (.534)	.534	S1 -- --	S2 -- --	0	0	AUTO	NO	.500	.880
							S2 --- ---					S3 -- --							
							S3 -- --												
19	MUSHROOM CLAM	AM/PM	350 F 177 C (375 F) (191 C)	425 F (217 C)	60 (45)	104	S1 -- --	--- ---	AUTO	.425 (.425)	.415	S1 -- --	S2 -- --	0	0	AUTO	YES		
							S2 --- ---					S3 -- --							
							S3 -- --												
22 through 16	OPT MENU 1 through 7 CLAM	NO	0 F 0 C	0 F 0 C	0	0			AUTO		0		0	0	AUTO	--			

NOTE: Clam Product option Hidden If Platen Disable (HIPD)

Flat Menu Items

	ITEM	DISPLAY ACTIVE	GRILL SET POINT (TEFLON)	PLATEN SET POINT	INSTANT ON TIME	REMOVE IN TIME (TEFLON)	FLIP TIME (TEFLON)	SEAR TIME	ALARM - AUTO / MANUAL	SEAR ALARM - AUTO / MANUAL	FLIP ALARM - AUTO / MANUAL	MUST REMOVE IN TIME	TOAST BUNS TIME	TOAST BUNS ALARM - AUTO / MANUAL
7	GRILL CHICK-FLAT	PM	350 F 177 C (375 F) (191 C)	425 F 217 C	---	410 (470)	195 (220)	---	---	---	MANUAL	---	---	---
TBA	GRILL CHIX-FLAT (USA ONLY)	PM	350 F 177 C	425 F 217 C	---	475	225	---	---	---	MANUAL	---	---	---
8	FOLDED EGGS-FLAT	AM	265 F 130 C	OFF	---	120	---	---	AUTO	---	---	---	---	---
9	ROUND EGGS-FLAT	AM	265 F 130 C	OFF	---	150	---	---	AUTO	---	---	---	---	---
10	CHICK F BRD-FLAT	NONE	350 F 177 C	425 F 217 C	---	100	---	---	---	---	---	---	---	---
11	10:1- FLAT	NONE	340 F 171 C	425 F 217 C	---	125	75	20	AUTO	MANUAL	AUTO	---	---	---
12	4:1-FLAT	NONE	365 F 185 C	425 F 217 C	---	270	150	20	AUTO	---	AUTO	---	---	---
13	McRIB-FLAT	NONE	365 F 185 C	425 F 217 C	---	390	270	---	AUTO	---	AUTO	---	---	---
15	HOTCAKES-FLAT	NONE	365 F 185 C	425 F 217 C	---	140	90	---	---	---	AUTO	---	---	---
23 through 26	OPT MENU 1 through 4 - FLAT	NONE	---	---	---	---	---	---	---	---	---	---	---	---
	CLEAN MODE	AM/PM	325 F 163 C	325 F 163 C	---	---	---	---	MANUAL	---	---	---	---	---

FUNCTION OPTIONS; SYSTEM MENUS

SOFTWARE V202

System Menu	Sub Menu	Options	Description of Options	Default
Configure Menu				
Grill Type	Electric Gas		Setting that tells control whether grill is electric or gas. Must be set correctly to identify number of heat zones.	Electric
Platen Enabled	Yes No		Setting in control that tells whether platen is present. I.E: Flat grills (No Platens).	Yes
Grill Region	World Japan		Setting to determine regional setup requirements.	World
Cook Zone	Left Center Right		Placement of control on grill.	Left
More Multi Gap	Yes No		Current requirements are for 2 stages of gap. This setting when set to Yes shows all 3 additional multi gap settings.	Yes
Auto Standby Timer	On Off		Turns on/off the automatic alarm to alert the operator to put grill in standby.	OFF
Auto Standby Delay	1-5		Seconds in which alarm will sound when alerting operator to put grill in standby.	3
Setup				
Temperature Units	F (Fahrenheit) C (Celsius)		Setting to display temperature units in Fahrenheit or Celcius.	F
Time Unit	sss mss mmm		Setting to display time Units: sss - Seconds mss - Minutes / Seconds (M:SS)	sss
Key Chirp	Yes No		Setting that turns the sound on/off when a button is pressed.	Yes
Audible	3 Second Strobe Song		Audible sound when remove alarm is sounding.	3 second
Audio Volume	1-100 (Adjustable)		Alarm volume	100
Reload Defaults	Yes No		When Yes is selected, the control will automatically begin to reload its factory defaults. In this setting, only menu item defaults are reloaded.	No
Multi Gap	Yes No		Enabled Multi Gap cooking on or off.	Yes
Audible Select	0 1 2		Pitch of tone in controller	1
Auto Mode Enable	Yes No		Enables or disables product recognition cooking in control.	Yes
Product Rec Timeout	0-30		Maximum number of seconds to recognize product. If product is not recognized in [Product Rec Timeout] time, then "Product Not Rec"	10
Heather Err Timer	60-1200		Number of seconds the controller must see a temperature rise before "Heater Error"	425
Too Cool Lo Lmt	OFF, 1F/C-450F / 250C			110F / 61C
Calibration				
Level / Reed Switch	Yes No		Mode where technician performs Platen Leveling procedure, and Reed Switch Calibration procedure	No
Auto Gap Force	Yes No		Mode where user can perform an Auto Calibration upon request.	No
Probe Cal	All Temperature Zones		Mode to perform a temperature probe calibration	
Gap Calibration	-1000 - 1000		Gap Offset - Offsets Gap setting for all menu items.	0
Reed Switch Min	0 - 1000		Maximum Δ CAL before warning / error msg	200
Reed Switch Max	0 - 1000		Maximum Δ CAL before disabling clam operation.	300
Delta Speed Err	0-20		Number corresponds to linear actuator motor speed. Adjusts automatically.	
Pivot End Mills	800 - 3000		Number set corresponds to location of pivot block to determine pivot point and decreased motor speed.	1100
Show Reed Data	YES/NO		When activated to YES, controller will display encoder counts when reed switches close.	No
Front Reed Cal			During Auto Calibration, the encoder counts when Front Reed Switch Closed.	
Back Reed Cal			During Auto Calibration, the encoder counts when Back Reed Switch Closed.	
F ZERO Cal			During Auto Calibration, the encoder counts when Front Reed Switch Opened.	
B ZERO Cal			During Auto Calibration, the encoder counts when Back Reed Switch Opened.	
F ARM OFFSET_MIN	-3000 - 1000		Calculated Offset of arm deflection.	-20
Cal Delta Percent			Factor of error calculated in control.	25%
DIAGNOSTIC				
Date Code				
Serial Number				
Part Number				
App VERSION				
CLM 1 Version				
CLM 2 Version				
Audio Version				
Motor Version				
Ambient 1				
Ambien 2				
Ambient 3				
Top Probe				
Grill Probe F				
Grill Probe M				
Grill Probe B				
External probe				
PR Front Detect				
PR Back Detect				
PR Table Value				
Service				
Encoder Counts				
Motor Status				
Switch Status				
Startup Rate				
Buss Voltage				
Motor Max Speed				
Motor Revision				
Motor Error				
Lonworks Service				

DECLARATION OF CONFORMITY (CE Marked Models)

ALL MODELS:

THE ABOVE PRODUCT SERIES HAS BEEN DESIGNED AND MANUFACTURE IN ACCORDANCE WITH THE FOLLOWING DIRECTIVES AS APPLICABLE AND AMENDED, BASED ON THE LATEST AMENDED HARMONIZED STANDARD

2006/95/EEC	LOW VOLTAGE DIRECTIVE
EN60335-1	SAFETY OF HOUSEHOLD AND SIMILAR ELECTRICAL APPLIANCES

2004/108/EC	ELECTROMAGNETIC COMPATIBILITY DIRECTIVE
IEC/EN 61000-6-1:2007	EMC - IMMUNITY FOR RESIDENTIAL, COMMERCIAL AND LIGHT-INDUSTRIAL ENVIRONMENTS
IEC/EN 61000-6-3:2007	EMC - EMISSION STANDARD FOR RESIDENTIAL, COMMERCIAL AND LIGHT-INDUSTRIAL ENVIRONMENTS

THIS PRODUCT DOES NOT CONTAIN ASBESTOS. THE MATERIALS USED IN THE PRODUCTS NAMED ABOVE ARE SUITABLE FO CONTACT WITH FOOD IN ACCORDANCE WITH FRAMEWORK DIRECTIVE FOR FOOD CONTACT MATERIALS AND ARTICLES (89/109/EEC)

GAS MODELS:

THE FOLLOWING REQUIREMENTS AND TEST SPECIFICATIONS ARE CONSIDERED TO E A SUITABLE BASIS FOR DEMONSTRATING COMPLIANCE OF THE ABOVE PRODUCT(S) WITH THE ESSENTIAL REQUIREMENTS OF THE EUROPEAN GAS APPLIANCE DIRECTIVE (90/396/EEC)

EN 203-1:2005 + A1:2008; EN 203-2-9: 205; EN 437:2003 + A1:2009

IN ACCORDANCE WITH ESSENTIAL REQUIREMENT 2.2 IF ANNEX I OF THE EUROPEAN GAS APPLIANCE DIRECTIVE (90/396/EEC), WE GUARANTEE THAT THE MATERIALS USED IN THE ABOVE PRODUCTS ARE APPROPRIATE FOR THEIR INTENDED PURPOSE AND WILL WITHSTAND THE TECHNICAL, CHEMICAL AND THERMAL TO WHICH THEY WILL FORESEE ABLY BE SUBJECTED.

Garland Installation & Operation Manual



1&2 - Platen Electric/Gas Clamshell Grills With Product Recognition

Manufactured Exclusively For McDonald's By
Garland Commercial Ranges
<http://www.garland-group.com>

