

Gas/Electric Dual Side Grill

M(E/G)-1P, M(E/G)-2P, M(E/G)-3PX

Installation, Operation and Maintenance Manual

For your safety:

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



Original Document

Part #: GAR_IOM_4600921_Rev 9

 **Caution**

Read this instruction before operating this equipment.

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Safety Notices

DEFINITIONS

DANGER

Indicates a hazardous situation that, if not avoided, will result in death or serious injury. This applies to the most extreme situations.

Warning

Indicates a hazardous situation that, if not avoided, could result in death or serious injury.

Caution

Indicates a hazardous situation that, if not avoided, could result in minor or moderate injury.

Notice

Indicates information considered important, but not hazard-related (e.g. messages relating to property damage).

NOTE: Indicates useful, extra information about the procedure you are performing.

DISCLAIMERS

Warning

Only trained and authorized service personnel or store manager should access the service screens. If changes to these settings are made incorrectly they will cause the unit to malfunction.

Caution

Maintenance and servicing work other than cleaning as described in this manual must be done by an authorized service personnel.

DANGER

Do not install or operate equipment that has been misused, abused, neglected, damaged, or altered/modified from that of original manufactured specifications.

DANGER

All utility connections and fixtures must be maintained in accordance with local and national codes.

DANGER

It is the responsibility of the equipment owner to perform a Personal Protective Equipment Hazard Assessment to ensure adequate protection during maintenance procedures.

Warning

The on-site supervisor is responsible for ensuring that operators are made aware of the inherent dangers of operating this equipment.

NOTE: Proper installation, care and maintenance are essential for maximum performance and trouble-free operation of your equipment. Visit our website <https://clamshell.garland-group.com> for manual updates, translations, or contact information for service agents in your area.

Warning

Do Not Store Or Use Gasoline Or Other Flammable Vapors Or Liquids In The Vicinity Of This Or Any Other Appliance. Never use flammable oil soaked cloths or combustible cleaning solutions, for cleaning.

Warning

Do not store combustible materials on the appliance.

Warning

Warning labels mounted directly on the equipment must be observed at all times and kept in a fully legible condition.

Warning

Read this manual thoroughly before operating, installing or performing maintenance on the equipment. Failure to follow instructions in this manual can cause property damage, injury or death.

Warning

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 concerning use of the appliance by a person responsible for their safety. Do not allow children to play with this appliance.

Notice

Routine adjustments and maintenance procedures outlined in this manual are not covered by the warranty.

⚠ Warning

This product contains chemicals known to the State of California to cause cancer and/or birth defects or other reproductive harm. Operation, installation, and servicing of this product could expose you to airborne particles of glass-wool or ceramic fibers, crystalline silica, and/or carbon monoxide. Inhalation of airborne particles of glass-wool or ceramic fibers is known to the State of California to cause cancer. Inhalation of carbon monoxide is known to the State of California to cause birth defects or other reproductive harm.

LOCATION

⚠ Warning

Two or more people or a lifting device are required to lift this appliance.

⚠ Warning

To avoid instability the installation area must be capable of supporting the combined weight of the equipment and product. Additionally the equipment must be level side to side and front to back.

⚠ Warning

No structural material on the appliance should be altered or removed to accommodate placement of the appliance under a hood.

⚠ Warning

Be aware of the red mark in the threaded steem caster to indicated the maximum adjustment. Adjusting above the red mark could cause the caster to fail & the unit to tip. For more information see installation section 2.

⚠ Warning

The appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than ½ psi (3.5 kPa).

⚠ Caution

This equipment must only be operated under an approved hood system in accordance with local regulations in force. This unit is intended for indoor use only.

ELECTRICAL

⚠ DANGER

Check all wiring connections, including factory terminals, before operation. Connections can become loose during shipment and installation.

⚠ DANGER

Do not operate any appliance with a damaged/pinched cord or plug. All repairs must be performed by a qualified service company.

⚠ DANGER

Failure to disconnect the power at the main power supply could result in serious injury or death. The power switch DOES NOT disconnect all incoming power.

⚠ DANGER

Copper wire suitable for at least 75°C (167°F) must be used for power connections.

⚠ Warning

This appliance must be grounded and all field wiring must conform to all applicable local and national codes. Refer to rating plate for proper voltage. It is the responsibility of the end user to provide the disconnect means to satisfy the authority having jurisdiction.

⚠ Warning

Do not use electrical appliances or accessories other than those supplied by the manufacturer.

⚠ Warning

This equipment must be positioned so that the plug is accessible unless other means for disconnection from the power supply (e.g., circuit breaker or disconnect switch) is provided.

⚠ Warning

Disconnect electric power at the main power disconnect for all equipment being serviced. Observe correct polarity of incoming line voltage. Incorrect polarity can lead to erratic operation.

⚠ Warning

Never touch anything that runs on electricity when your hands are wet.

CODE

⚠ Warning

Authorized Service Representatives are obligated to follow industry standard safety procedures, including, but not limited to, local/national regulations for disconnection / lock out / tag out procedures for all utilities including electric, gas, water and steam.

⚠ Warning

For an appliance equipped with casters, (1) the installation shall be made with a connector that complies with the Standard for *Connectors for Movable Gas Appliances ANSI Z21.69 • CSA 6.16*, and a quick-disconnect device that complies with the Standard for *Quick-Disconnect Devices for Use With Gas Fuel, ANSI Z21.41 • CSA 6.9*, (2) adequate means must be provided to limit the movement of the appliance without depending on the connector and the quick-disconnect device or its associated piping to limit the appliance movement and (3) the location(s) where the restraining means may be attached to the appliance shall be specified.

DAMAGE

⚠ DANGER

Improper installation, adjustment, alteration, service, or maintenance of this appliance or installation of a damaged appliance can result in DEATH, INJURY, EQUIPMENT DAMAGE, and void the warranty. NEVER install damaged appliances, equipment, or accessories. ALWAYS have installation and service performed by trained and authorized personnel.

⚠ Caution

Pouring water or ice on a hot heating elements/heated surfaces will cause damage..

⚠ Warning

Pinch Hazard. Keep hands and tools clear from the area above the platens when platens are in motion towards the exhaust hood. Be aware that adjacent platens may unexpectedly move at any time. "Turn Grill Off" at main switch when cleaning platens as there can be an unexpected movement of the platens

CLEARANCE

⚠ Caution

Do not block the supply and return air vents or the air space around the air vents. Keep plastic wrappings, paper, labels, etc. from being airborne and lodging in the vents. Failure to keep the air vents clear will result in unsatisfactory operation of the system.

⚠ Caution

Do not position the air intake vent near steam or heat exhaust of another appliance.

⚠ Warning

Slipping Hazard: Grease from food products will splatter. The areas surrounding the grill are a slipping hazard due to the splatter zone. Clean the area surrounding the grill regularly. The grill may be slippery. Ensure floor area is clean. Care needs to be taken as equipment may be hot.

⚠ Warning

Failure to maintain required clearances and additional distances as needed can result in INJURY and EQUIPMENT DAMAGE.

Consult manufacturers' literature, and sales and service agencies as needed.

⚠ DANGER

To reduce the risk of fire, the equipment is to be installed in non-combustible surroundings only, with no combustible material within 18" (457 mm) of the sides, front or rear of the appliance or within 40" (1 m) above the appliance. The appliance is to be mounted on floors of noncombustible construction with noncombustible flooring and surface finish and with no combustible material against the underside or on noncombustible slabs or arches and have no combustible material against the underside. Such construction shall in all cases extend not less than 12" (305 mm) beyond the equipment on all sides.

⚠ DANGER

Risk of fire/shock. All minimum clearances must be maintained. Do not obstruct vents or openings.

⚠ Warning

Pinch Hazard. Ensure a minimum of 1" clearance between the hood and the uppermost position of the platen arm. To reduce the risk of crushing injuries between platen & hood.

CLEANING

⚠ Caution

Ensure platens are down, in closed position, when moving grill. Follow the procedure to avoid potential damage, loss of calibration on the platen, and error messages.

⚠ Caution

Never use an acid based cleaning solution on exterior panels! Many food products have an acidic content, which can deteriorate the finish. Be sure to clean the stainless steel surfaces of ALL food products.

⚠ Caution

Do not use caustic cleaners on any part of the equipment or equipment cavity . Use mild, non abrasive soaps or detergents, applied with a sponge or soft cloth. Never use sharp implements or harsh abrasives on any part of the equipment.

⚠ Warning

When cleaning interior and exterior of unit, care should be taken to avoid front power switch and the power cord(s). Keep water and/or cleaning solutions away from these parts.

⚠ Warning

Turn grill off and unplug the unit before cleaning the side/back panels. Do not remove any panel during cleaning.

⚠ Warning

Interior cleaning must be performed by a qualified service technician only.

⚠ Warning

Never use a high-pressure water jet for cleaning or hose down or flood interior or exterior of units with water. Do not use power cleaning equipment, steel wool, scrapers or wire brushes on stainless steel or painted surfaces.

⚠ Caution

Use a commercial-grade cleaner formulated to effectively clean and sanitize food contact surfaces. Read the directions for use and precautionary statements before use. Particular attention must be paid to the concentration of cleaner and the length of time the cleaner remains on the food-contact surfaces.

⚠ Warning

Be aware that adjacent platens may unexpectedly move at any time. "Turn Grill Off" at main switch when cleaning platens as there can be an unexpected movement of the platens.

PERSONAL PROTECTION

⚠ DANGER

All utilities (gas, electric, water and steam) must be OFF to all equipment and locked out of operation according to OSHA approved practices during servicing. Always allow unit to cool.

⚠ DANGER

Use appropriate safety equipment during installation and servicing.

⚠ DANGER

Never stand on the unit! They are not designed to hold the weight of an adult, and may collapse or tip if misused in this manner.

⚠ DANGER

Keep power cord AWAY from HEATED surfaces. DO NOT immerse power cord or plug in water. DO NOT let power cord hang over edge of table or counter.

⚠ Warning

DO NOT use the unit for storage. DO NOT leave paper products, cooking utensils, or food in the unit when not in use.

⚠ Warning

Allow heated equipment to cool down before attempting to clean, service or move. Unit must be cool to touch and disconnected from power source.

⚠ Warning

Always wear some type of protective covering on your hands and arms when opening the unit.

⚠ Warning

Steam can cause serious burns. Always wear some type of protective covering on your hands and arms when opening the unit. When platen is Lifting, move away face and body from the escaping steam.

⚠ Warning

Remove all removable panels before lifting and installing.

⚠ Warning

Remove all removable panels before lifting and installing.

⚠ Warning

Do not contact moving parts.

⚠ Warning

When using cleaning fluids or chemicals, rubber gloves and eye protection (and/or face shield) must be worn.

⚠ Warning

Use caution when handling all metal surface edges of the equipment.

⚠ Warning

This equipment is intended for indoor use only. Do not install or operate this equipment in outdoor areas.

⚠ Warning

All covers and access panels must be in place and properly secured, before operating this equipment.

⚠ Warning

Do not spray aerosols in the vicinity of this appliance while it is in operation.

⚠ Warning

Risk of burns from high temperatures. You may get burnt if you touch any of the parts during cooking. Surfaces close to the cooking surface including side panels may get hot enough to burn skin. Use extreme caution to avoid coming in contact with hot surfaces or hot grease. Wear personal protective equipment.

⚠ Warning

When checking for burner ignition or performance, do not get too close to the burners. Slow ignition can cause possible flashback, increasing the potential for facial and body burns.

⚠ Warning

This appliance must be installed with sufficient ventilation to prevent the occurrence of unacceptable concentrations of substances harmful to the health of personnel in the room in which it is installed.

⚠ Warning

Hazard. Keep hands and tools clear from the area above the platens when platens are in motion towards the exhaust hood. Be aware that adjacent platens may unexpectedly move at any time. "Turn Grill Off" at main switch when cleaning platens as there can be an unexpected movement of the platens.

⚠ Warning

Slipping Hazard: Grease cans must be properly installed before use. Improper installation will result in grease on the floor which will create a slipping hazard. Ensure grease cans are emptied and cleaned as needed to prevent grease from overflowing onto the floor. The grill may be slippery. Ensure floor area is clean. Care needs to be taken as equipment may be hot

⚠ Warning

Pinch Hazard. Keep hands and tools clear of area between platen and grill plate when platens are in motion. Be aware that adjacent platens may unexpectedly move at any time. "Turn Grill Off" at main switch when cleaning platens as there can be an unexpected movement of the platens.

⚠ Warning

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

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Warranty Statement

LIMITED WARRANTY

During the warranty period, Garland shall repair or, at Garland's option, replace parts determined by Garland to be defective in material or workmanship, and with respect to services, shall re-perform any defective portion of said services.

The foregoing shall be the sole obligation of Garland under this Limited Warranty with respect to the equipment, products and services. With respect to equipment, materials, parts and accessories manufactured by others, Garland's sole obligation shall be to use reasonable efforts to obtain the full benefit of the manufacturers' warranties. Garland shall have no liability, whether in contract, tort, negligence, or otherwise, with respect to non-Garland manufactured products.

EXCLUSIONS FROM COVERAGE

- This Limited Warranty is available only to the original purchaser of the product and is not transferable. You must have your original sales receipt for warranty coverage.
- Repair or replacement of parts required because of misuse, improper care or storage, negligence, alteration, accident, damage in shipment, fire, floods, power changes, use of incompatible supplies or lack of specified maintenance, other hazards or acts of God shall be excluded.
- Warranty protection is only offered for equipment installed with the procedures described in the Garland operations and installation manual.
- Normal maintenance items, including but not limited to, light bulbs, fuses, gaskets, O-rings, interior and exterior finishes, lubrication, de-liming, broken glass, etc. Adjustments and calibration of temperatures, speed and air flows.
- Failures caused by erratic voltages or gas supplies.
- Where equipment is being used for applications other than those approved by Garland
- Equipment exported to foreign countries
- Consequential damages (the cost of repairing other property which is damaged), loss of time, profits, use or any other non-cooking related incidental damages of any kind.
- Travel costs beyond 100 miles in the USA and 150 km in Canada, or two (2) hours, travel other than overland, overtime, holiday charges, and any special arrangements.
- Any travel costs above actual time (One-way travel ONLY paid).
- Any charges additional to the SRT (Standard Repair Times) will be authorized and paid at the discretion of Garland.
- Improper or unauthorized repair
- Flame safety components on all ranges – 90 days from the original equipment installation date.
- This Limited Warranty does not apply and shall not cover any products or equipment manufactured or sold by Garland when such products or commercial equipment is installed or used in a non-commercial application. Installation not within the applicable building or fire codes render this Limited Warranty and any responsibility or obligations associated therein null and void. This includes any damage, costs or legal actions resulting from the installation of any Garland manufactured commercial cooking or warming equipment in a non-commercial application or installation.

LIMITATIONS OF LIABILITY

The preceding paragraphs set forth the exclusive remedy for all claims based on failure of, or defect in, products or services sold hereunder, whether the failure or defect arises before or during the warranty period, and whether a claim, however instituted, is based on contract, indemnity, warranty, tort (including negligence), strict liability, implied by statute, common-law or otherwise. Garland, its servants and agents shall not be liable for any claims for personal injuries or consequential damages or loss, howsoever caused. Upon the expiration of the warranty period, all such liability shall terminate. THE FOREGOING WARRANTIES ARE EXCLUSIVE AND IN LIEU OF ALL OTHER WARRANTIES, WHETHER WRITTEN, ORAL, IMPLIED OR STATUTORY. NO IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR PARTICULAR PURPOSE SHALL APPLY. GARLAND DOES NOT WARRANT ANY PRODUCTS OR SERVICES OF OTHERS.

REMEDIES

The liability of Garland for breach of any warranty obligation hereunder is limited to: (i) the repair or replacement of the equipment on which the liability is based, or with respect to services, re-performance of the services; or (ii) at Garland's option, the refund of the amount paid for said equipment or services.

Any breach by Garland with respect to any item or unit of equipment or services shall be deemed a breach with respect to that item or unit or service only.

PRODUCT SPECIFIC LIMITED WARRANTY

Gas/Electric Dual Side Clamshell Grills:

All regions, are warranted to be free from defects in material and workmanship for a period of one (2) years from the date the product is installed or thirty (30) months from the date of shipment from our factory, whichever comes first and (2) years parts and/or labor.

The foregoing shall be the sole obligation of Garland under this Limited Warranty with respect to the equipment, products and services. With respect to equipment, materials, parts and accessories manufactured by others, Garland's sole obligation shall be to use reasonable efforts to obtain the full benefit of the manufacturers' warranties. Garland shall have no liability, whether in contract, tort, negligence, or otherwise, with respect to non-Garland manufactured products.

Note: Warranty terms may vary based on agreement at time of purchase.

OVERVIEW OF GENERAL WARRANTY STATEMENTS

WHAT WE WILL DO

We will repair or replace the defective appliance, component or part.

Such repair or replacement will be at the expense of Garland except for any travel costs above actual time (one-way travel ONLY paid).

REPLACEMENT PARTS

Parts, 90 days, no labor. KitchenCare 1-844-724-2273 Fax: 1-812-406-4100.

HOW TO GET SERVICE

Contact our Factory Authorized Service agent to obtain warranty service.

To find the name and location of the nearest FAS call your dealer, or call the Garland Service Line at 1-844-724-2273. You can also go the Garland website, www.garland-group.com, select Service, select Locator, key in zip code and you will be given the FAS for the zip code entered. When calling for service, please ensure you have the model number, serial number and date of purchase or installation and description of the problem. You must keep sales receipts for proof of the date of purchase.

WARRANTY CLAIM PROCEDURE

Customer shall be responsible to:

- Immediately advise the Dealer or Garland Factory Authorized Service Agency of the equipment serial number and the nature of the problem. For a list of authorized service agents, please refer to the Garland web site at www.garland-group.com
- Verify the problem is a factory responsibility. Improper installation, gas adjustments or misuse of equipment are not covered under this Limited Warranty.
- Cooperate with the Service Agency so that warranty service may be completed during normal working hours.
- Submit sufficient documentation on a timely manner for reimbursement.

GOVERNING LAW

For equipment, products and services sold in Canada this Limited Warranty shall be governed by the laws of the province of Ontario, Canada; otherwise this Limited Warranty shall be governed by the laws of the state of Delaware, U.S.A., excluding their conflicts of law principles. The United Nations Convention on Contracts for the International Sale of Goods is hereby excluded in its entirety from application to this Limited Warranty.

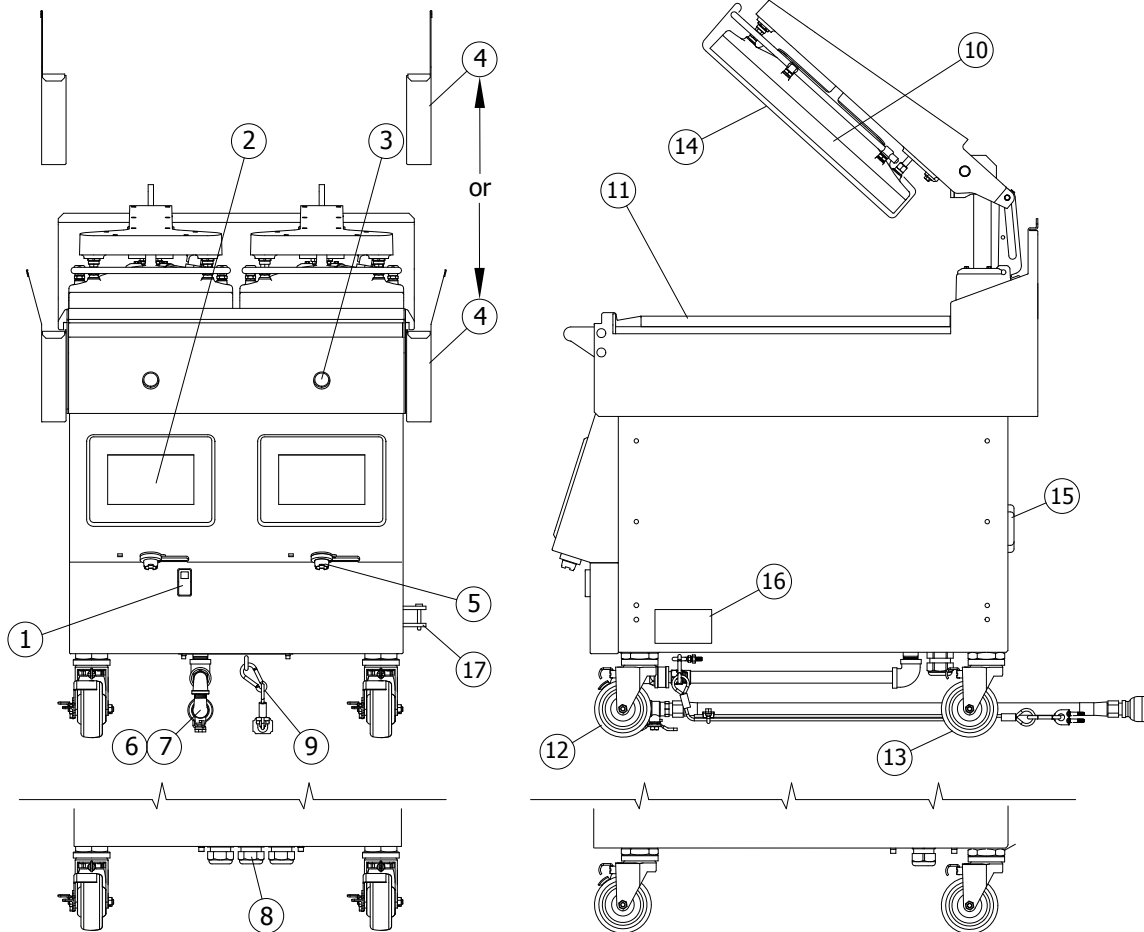
SHIPPING DAMAGE CLAIM PROCEDURE

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:

File a claim immediately regardless of the extent of damage.

Be sure to note, "visible loss or damage," on the freight bill or express receipt and have the person making the delivery sign it.

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.



1. On/Off Power Switch.
2. easyToUCH™ Touch sensitive controls for easy operation.
3. Green Push Button.
 - press to start cook.
 - press and hold to abort.
4. Grease Buckets.
 - with straight sides to save space.
 - with flared sides to accommodate optional tool holders.
5. USB Ports - for easyToUCH.
6. Incoming gas manifold (gas models only).
7. Main gas shut off (gas models only). Supply with optional flexible hose connection assembly.
8. Main Electric Power Cables and Plugs.
9. Restraining device assembly (gas models only)
10. Platen - providing double-side cooking. Each platen can be controlled separately.
11. Grill Plate - cooking surface with three (3) Independently controlled heaters per cook zones.
12. Front Casters - height adjustable swivel casters, with brakes and swivel lock pins.
13. Rear Casters - height adjustable swivel casters and swivel lock pins (without brakes).
14. Release Material Sheet - non-stick surface for ease of operation and cleaning.
15. Circuit Breaker(s)
16. Rating Plate location. - Important information such as the unit's model number, serial number, and electrical specifications can be found on the serial plate.

Note: Serial number also can be found in the control in the "Diagnostic Menu" in the "Revision" screen.
17. Platen connection brackets (optional)

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

1. One Grill 1 platen (gas & electric) includes the following list;

1 PLATEN		
Part #	Description	Qty
4527294	Release Material Sheet Clips	3
4600722	Release Material Sheet Hanger	1
4600866	Release Material Sheet (box)	1
4600415	Grease Drawer Slide LT	1
4600416	Grease Drawer Slide RT	1
4600411	Grease Drawer Buckets - right side	1
4600418	Grease Drawer Buckets - left side	1
1838701	Platen Levelling Tool	1
4532089	Service Wrench	1
4602107	Garland Grill Start Up Form	1
4600921	Installation Operation Manual	1

NOTE: Quantity may vary according to the model.

2. One Grill 2 platen (gas & electric) includes the following list;

2 PLATEN		
Part #	Description	Qty
4527294	Release Material Sheet Clips	6
4600722	Release Material Sheet Hanger	2
4600866	Release Material Sheet (box)	1
4600415	Grease Drawer Slide LT	1
4600416	Grease Drawer Slide RT	1
4600411	Grease Drawer Buckets - right side	1
4600418	Grease Drawer Buckets - left side	1
1838701	Platen Levelling Tool	1
4532089	Service Wrench	1
4602107	Garland Grill Start Up Form	1
4600921	Installation Operation Manual	1

NOTE: Quantity may vary according to the model.

3. One Grill 2+1 platen (gas & electric) included the following list, except countries mentioned

2+1 PLATEN		
Part #	Description	Qty
4527294	Release Material Sheet Clips	9
4600722	Release Material Sheet Hanger	3
4600866	Release Material Sheet (box)	1
4600415	Grease Drawer Slide LT	1

4600416	Grease Drawer Slide RT	1
4600417	Grease Drawer Slide Mid	1
4600411	Grease Drawer Buckets - right side	1
4600427	Grease Drawer Buckets - Middle side	1
4600418	Grease Drawer Buckets - left side	1
4601744	One & Two Hdwe Pkg	1
1838701	Platen Levelling Tool	1
4532089	Service Wrench	1
4602107	Garland Grill Start Up Form	1
4600921	Installation Operation Manual	1

NOTE: Quantity may vary according to the model.

4. One Grill 2+1 platen (gas & electric) single chassis included the following list, except countries mentioned

2+1 PLATEN SINGLE CHASSIS		
Part #	Description	Qty
4527294	Release Material Sheet Clips	9
4600722	Release Material Sheet Hanger	3
4600866	Release Material Sheet (box)	1
4600415	Grease Drawer Slide LT	1
4600416	Grease Drawer Slide RT	1
4600417	Grease Drawer Slide Middle	1
4600411	Grease Drawer Buckets - right side	1
4600418	Grease Drawer Buckets - left side	1
1838701	Platen Levelling Tool	1
4532089	Service Wrench	1
4602107	Garland Grill Start Up Form	1
4600921	Installation Operation Manual	1

NOTE: Quantity may vary according to the model.

Items NOT INCLUDED from the manufacturer:

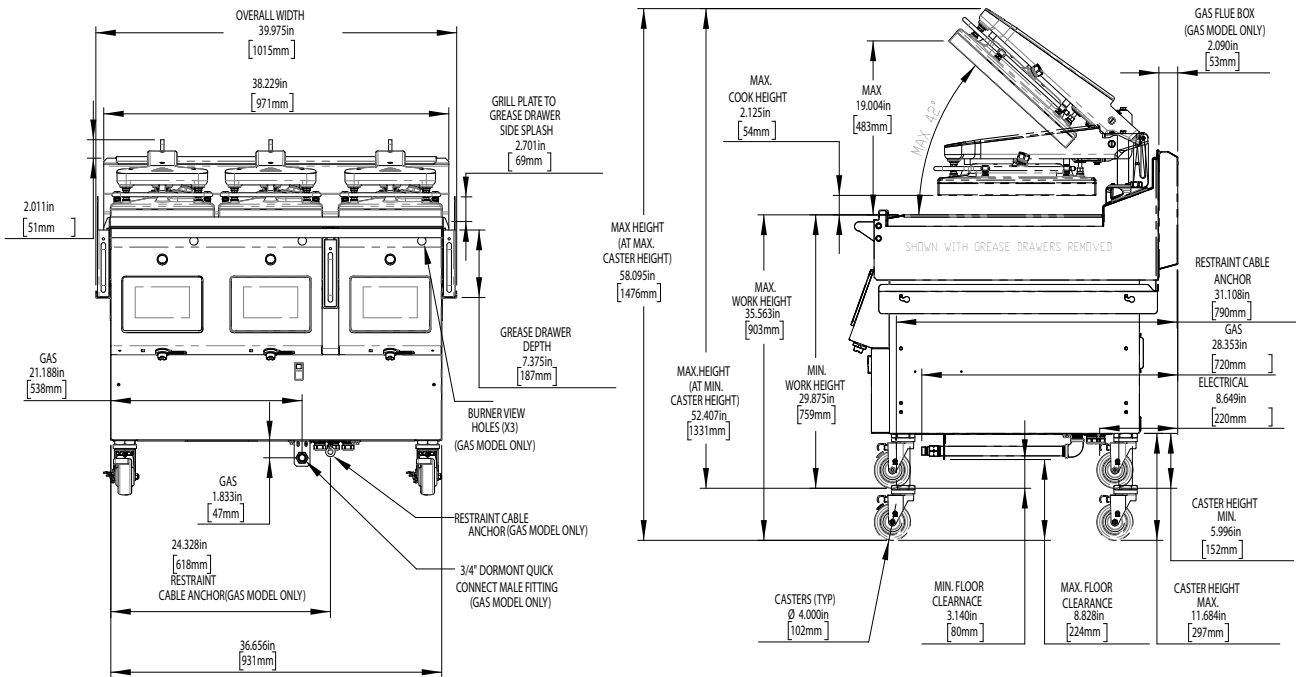
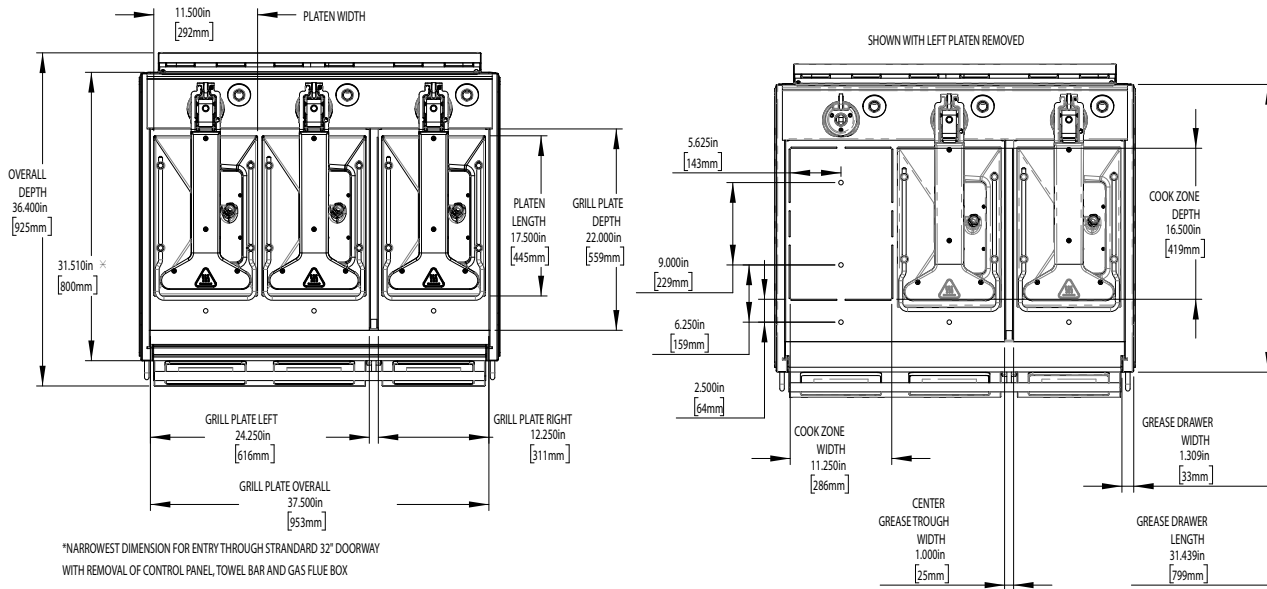
- Any electrical cords needed for application.
- Any flue box needed for application.
- Any extra grease buckets or grease rails needed for application.

THE FOLLOWING INSTALLATION PROCEDURE CAN BE PERFORMED BY A:

- Factory authorized service center
- An approved installation person approved by Garland.
- Licensed installer contracted by purchaser of grill.
- Contact local Garland Factory Authorized Service Center for more details.

2 + 1 Platen Single Chassis Dimensions Specification

Model: M(E/G)-3PX



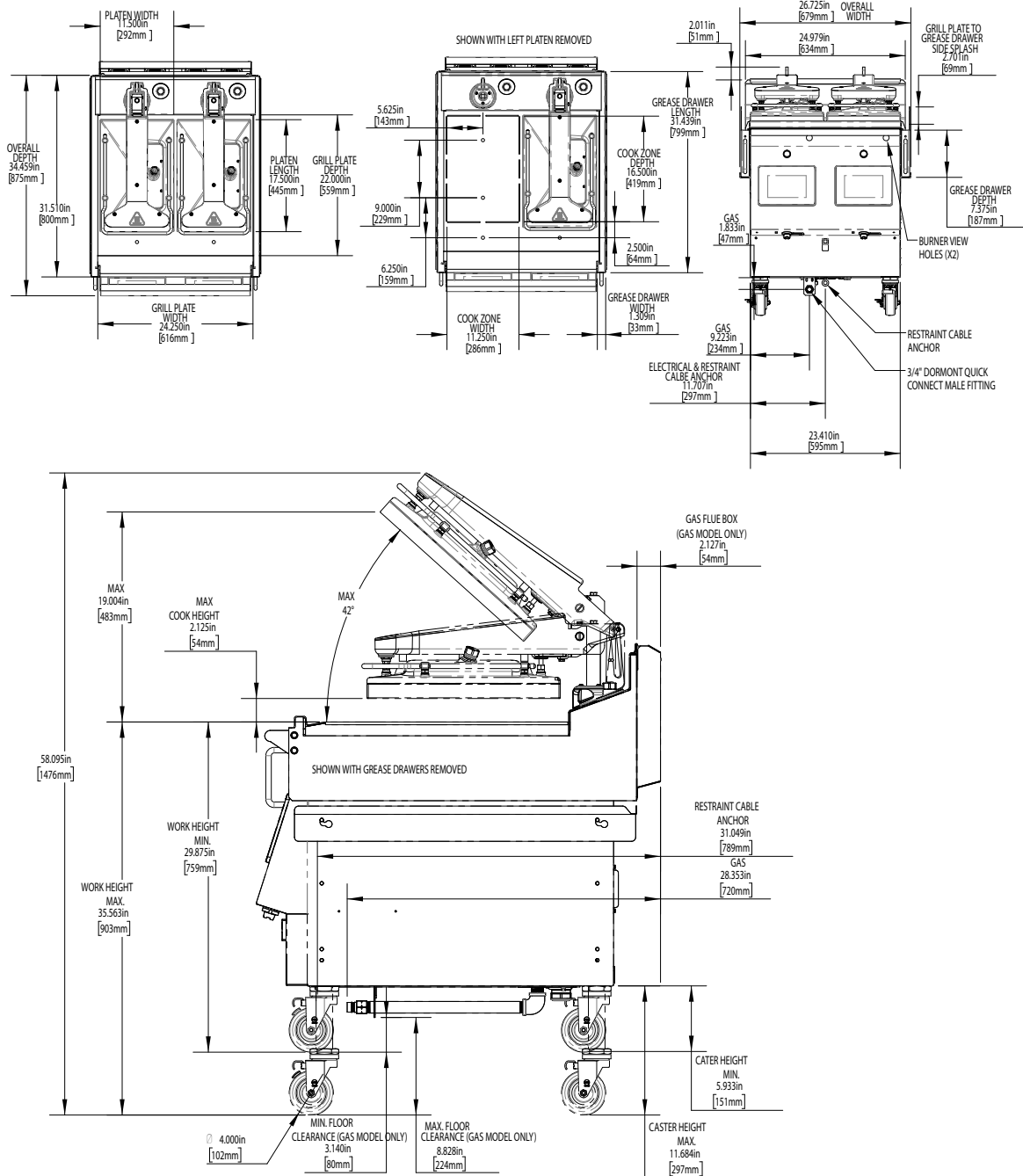
Model	Height*		Width**		Depth	
	M(E/G)-3PX	32 in	812 mm	38 in	965.2 mm	34.5 in - without flue 35.8in - with flue (gas models)

* Height not including caster

** Without grease buckets.

2 Platen Dimensions Specification

Model: M(E/G)-2P

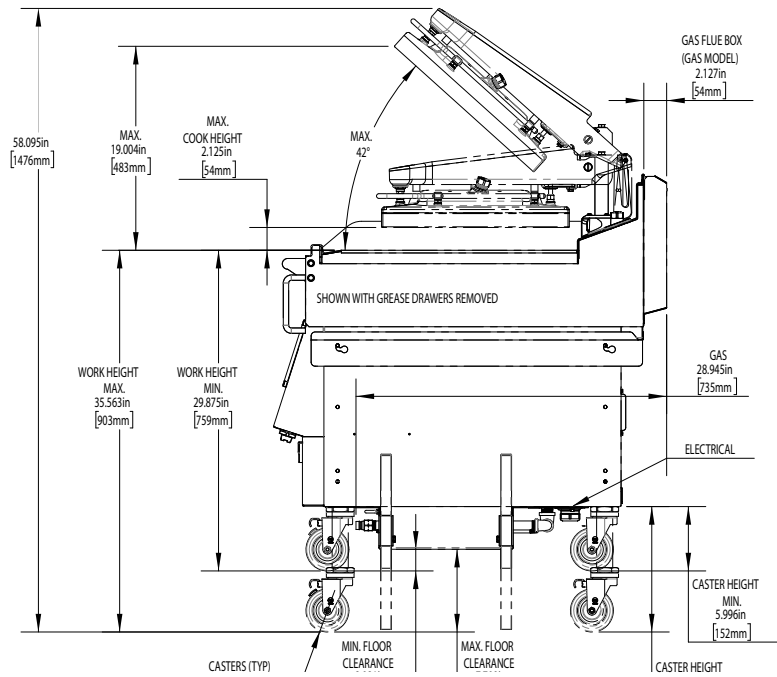
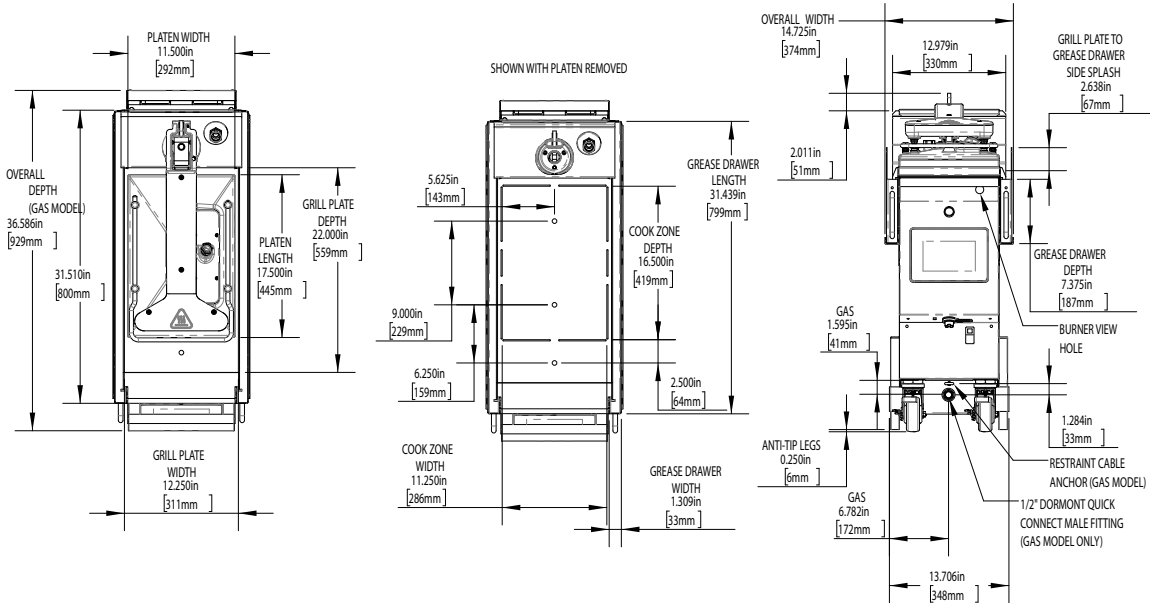


Model	Height*		Width**		Depth	
	M(E/G)-2P	32 in	812 mm	24 in	610 mm	34.5 in - without flue 35.8in - with flue (gas models)

* Height not including caster
 ** Without grease buckets.

1 Platen Dimensions Specification

Model: M(E/G)-1P



Model	Height*		Width**		Depth	
	M(E/G)-1P	32 in	812 mm	13.7 in	305 mm	34.5 in - without flue 35.8 in - with flue (gas models)

* Height not including caster
 ** Without grease buckets.

Electrical Input Specification - WYE, (CE - gas models)

MG-1P CE Models (gas)					
Model	Volts 3N [~] (WYE) 50/60Hz	Total Current (A)			Power(kW)
		L1	L2	L3	
1 Platen	220V/380V	12.1	4.7	0.1	3.4
	230V/400V	11.3	4.7	0.1	3.4
	240V/415V	11.3	4.7	0.1	3.4

MG-2P CE Models (gas)						MG-3PX CE Models (gas)					
Model	Volts 3N [~] (WYE) 50/60Hz	Total Current (A)			Power(kW)	Model	Volts 3N [~] (WYE) 50/60Hz	Total Current (A)			Power(kW)
		L1	L2	L3				L1	L2	L3	
2 Platen	220V/380V	4.7	12.1	15.8	6.7	3 Platen	220V/380V	15.6	15.6	15.9	10.0
	230V/400V	4.7	11.3	15.2	6.8		230V/400V	15.0	15.0	15.3	10.1
	240V/415V	4.7	11.3	15.2	6.8		240V/415V	15.0	15.0	15.3	10.1

Electrical Input Specification - Delta (gas models)

MG-1P Models (gas)					
Model	Volts 3 [~] (DELTA) 50/60Hz	Total Current (A)			Power(kW)
		L1	L2	L3	
1 Platen	200V	13.9	16.6	4.8	3.4
	208V	13.5	16.2	4.9	3.5
	220V	12.1	14.6	4.8	3.4
	230V	11.3	13.8	4.8	3.4
	240V	11.3	13.8	4.8	3.4

MG-2P Models (gas)						MG-3PX Models (gas)					
Model	Volts 3 [~] (DELTA) 50/60Hz	Total Current (A)			Power(kW)	Model	Volts 3 [~] (DELTA) 50/60Hz	Total Current (A)			Power(kW)
		L1	L2	L3				L1	L2	L3	
2 Platen	200V	19.5	16.7	26.7	6.8	3 Platen	200V	29.5	29.8	29.8	10.2
	208V	19.2	16.3	26.2	6.9		208V	29.0	29.3	29.3	10.4
	220V	17.8	14.7	24.0	6.7		220V	26.8	27.1	27.1	10.1
	230V	17.1	13.9	23.0	6.8		230V	25.7	26.0	26.0	10.2
	240V	17.0	13.6	22.7	6.8		240V	25.3	25.6	25.6	10.1

MG-Models (gas) - Front Heater Turn Off					
Model	Volts 3 [~] (DELTA) 50/60Hz	Total Current (A)			Power(kW)
		L1	L2	L3	
MG-1P	200V	13.9	13.9	0.0	2.6
MG-2P		13.9	13.9	23.4	5.2
MG-3PX		23.4	23.4	23.4	7.9

Electrical Input Specification - WYE (CE - electric models)

ME-1P CE Models (electric)					
Model	Volts 3N [~] (WYE) 50/60Hz	Total Current (A)			Power(kW)
		L1	L2	L3	
1 Platen	220V/380V	12.1	15.3	13.9	7.6
	230V/400V	11.3	15.1	13.9	7.6
	240V/415V	11.3	14.7	13.9	7.6

ME-2P CE Models (electric)					
Model	Volts 3N [~] (WYE) 50/60Hz	Total Current (A)			Power(kW)
		L1	L2	L3	
2P 1 Input	220V/380V	23.7	24.3	25.7	15.1
	230V/400V	22.0	23.2	25.2	15.2
	240V/415V	21.3	22.3	25.0	15.1
2P 2 Input Cord 1	220V/380V	15.3	13.8	12.2	7.6
	230V/400V	15.1	13.8	11.3	7.6
	240V/415V	14.7	13.8	11.3	7.6
2 Platen 2 Input Cord 2	220V/380V	13.8	12.1	15.5	7.6
	230V/400V	13.8	11.3	15.3	7.6
	240V/415V	13.8	11.3	14.9	7.6

ME-3PX CE Models (electric)					
Model	Volts 3N [~] (WYE) 50/60Hz	Total Current (A)			Power(kW)
		L1	L2	L3	
3PX 1 Input	220V/380V	35.1	35.1	35.4	22.7
	230V/400V	33.2	33.2	33.5	22.8
	240V/415V	32.1	32.1	32.4	22.7
3PX 2 Input Cord 1	220V/380V	15.3	13.8	12.1	7.6
	230V/400V	15.1	13.8	11.3	7.6
	240V/415V	14.7	13.8	11.3	7.6
3PX 2 Input Cord 2	220V/380V	24.3	25.5	24.0	15.1
	230V/400V	23.2	25.0	22.3	15.2
	240V/415V	22.3	24.8	21.6	15.1
3PX 3 Input Cord 1	220V/380V	15.3	13.8	12.1	7.6
	230V/400V	15.1	13.8	11.3	7.6
	240V/415V	14.7	13.8	11.3	7.6
3PX 3 Input Cord 2	220V/380V	12.1	15.3	13.8	7.6
	230V/400V	11.3	15.1	13.8	7.6
	240V/415V	11.3	14.7	13.8	7.6
3PX 3 Input Cord 3	220V/380V	13.8	12.1	15.6	7.6
	230V/400V	13.8	11.3	15.4	7.6
	240V/415V	13.8	11.3	15.0	7.6

Electrical Input Specification - Delta (electric models)

ME-1P Models (electric)					
Model	Volts 3L (DELTA) 50/60Hz	Total Current (A)			Power(kW)
		L1	L2	L3	
1 Platen	200V	23.5	24.6	24.4	7.7
	208V	23.2	24.3	24.1	7.8
	220V	21.5	22.8	22.3	7.6
	230V	20.7	22.3	21.4	7.6
	240V	20.6	22.0	20.9	7.6

ME-2P Models (electric)					
Model	Volts 3L (DELTA) 50/60Hz	Total Current (A)			Power(kW)
		L1	L2	L3	
2P 1 Input	200V	46.9	46.5	46.5	15.6
	208V	45.7	45.3	45.3	15.6
	220V	41.1	41.1	41.1	15.1
	230V	38.1	38.8	38.8	15.2
	240V	37.0	37.8	37.8	15.1

ME-3PX Models (electric)					
Model	Volts 3L (DELTA) 50/60Hz	Total Current (A)			Power(kW)
		L1	L2	L3	
3PX 2 Input Cord 1	200V	24.5	24.3	23.5	7.7
	208V	24.2	24.0	23.2	7.8
	220V	22.7	22.2	21.5	7.6
	230V	22.2	21.3	20.7	7.6
	240V	21.9	20.8	20.2	7.6
3PX 2 Input Cord 2	200V	46.9	46.6	46.6	15.6
	208V	45.7	45.4	45.4	15.6
	220V	41.1	41.2	41.2	15.1
	230V	38.1	38.9	38.9	15.2
	240V	37.0	37.9	37.9	15.1

Gas Specifications

GAS SPECIFICATIONS - CSA APPROVED MODELS				
GAS TYPE	HEATING VALUE	WOBBE INDEX	SPECIFIC GRAVITY	STANDARD
	Btu/ft ³	Btu/ft ³		
NATURAL GAS	1075	1333.37	0.650	ANSI Z83.11-2016 / CSA 1.8-2016
PROPANE	2500	2008.5	1.550	
BUTANE (FOR LPG)	3200	2262.74	2.000	
13A JAPAN NATURAL GAS	1208 (45 MJ/m ³)	1512.36 (56.34 MJ/m ³)	0.638	JIA D 001-07 (APPENDIX 4)

GAS SPECIFICATIONS - CE APPROVED MODELS					
GAS TYPE	GROUP	HEATING VALUE	WOBBE INDEX	RELATIVE DENSITY	STANDARD
		MJ/m ³	MJ/m ³		
G20	H, E, E _s	34.02	45/67	0/555	EN 437:2018
G25	L, LL, E _i	29.25	37.38	0.612	
G25.3	K	29.92	38.49	0.604	
G30	B	116.09	80.58	2.075	
G31	P	88.00	70.69	1.550	
G30/31	B/P	WITHIN THE RANGE OF G30 AND G31 (GROUP B AND P) ABOVE			

STANDARD GAS SETTINGS/SPECIFICATIONS FOR CSA APPROVED MODELS													
GAS TYPE	STANDARD ELEVATION	FAN SPEED RPM		PRESSURE SWITCH SETTING		INPUT/ BURNER	TOTAL INPUT/UNIT BTU			SUPPLY PRESSURE	MANIFOLD PRESSURE	INJECTOR SIZE	
	FEET	IGNITION	COMBUSTION	"W.C. CLOSE / OPEN	COLOUR CODE	BTU	12IN GRILL	24IN GRILL	36IN GRILL	"W.C.	"W.C.	#	mm
NATURAL GAS	0-4500	11,500	13,500	0.15 / 0.07	GREY	12,000	24,000	48,000	72,000	7.0	4.0	52	X
13A JAPAN NATURAL GAS	0-4500	11,500	13,500	0.15 / 0.07	GREY	12,000	24,000	48,000	72,000	8.0	3.0	52	X
PROPANE	0-4500	10,500	13,500	0.15 / 0.07	GREY	11,500	23,000	46,000	69,000	11.0	4.0	X	1.3
BUTANE/LPG	0-4500	10,500	13,500	0.15 / 0.07	GREY	12,000	24,000	48,000	72,000	11.0	3.5	X	1.3

STANDARD GAS SETTINGS/SPECIFICATIONS FOR CE APPROVED MODELS														
GAS TYPE	GROUP	ELEVATION RANGE	FAN SPEED RPM		PRESSURE SWITCH SETTING		INPUT/ BURNER	TOTAL INPUT/UNIT kW			SUPPLY	MANIFOLD PRESSURE	INJECTOR SIZE	
		METERS	IGNITION	COMBUSTION	"W.C. CLOSE / OPEN	COLOUR CODE	kW	12IN GRILL	24IN GRILL	36IN GRILL	MBAR	MBAR	#	mm
G20 NATURAL GAS	H, E	0-1372	11,500	13,500	0.51 / 0.38	GREEN	3.2	6.4	12.8	19.2	SEE SUPPLY PRESSURE TABLE	10.0	52	(1.61)
G25 NATURAL GAS	L, LL, E	0-1372	11,500	13,500	0.51 / 0.38	GREEN	3.2	6.4	12.8	19.2		13.7	52	(1.61)
G25.3 NATURAL GAS	K	0-1372	11,500	13,500	0.51 / 0.38	GREEN	3.2	6.4	12.8	19.2		13.7	52	(1.61)
G31 PROPANE	P	0-1372	10,500	13,500	0.51 / 0.38	GREEN	3.4	6.8	13.6	20.4		10.0	X	1.3
G30 BUTANE	B	0-1372	10,500	13,500	0.51 / 0.38	GREEN	3.5	7.0	14.0	21.0		8.7	X	1.3
G30/31 LPG	B/P	0-1372	10,500	13,500	0.51 / 0.38	GREEN	3.5	7.0	14.0	21.0		8.7	X	1.3

Valid for units installed up to 1372 meters above sea level. For higher altitude installations, refer to High Altitude information provided in this manual.

CE Gases - Supply Pressure Requirements by Gas Type & Destination Country						
	GAS TYPE		DESTINATION COUNTRIES	CATAGORIES	NOTES	SUPPLY PRESSURE (mbar)
	GAS	GROUP				
2ND FAMILY GASES (NATURAL GAS)	G20	H,E	CY, DK, EE, FI, NO, PL, PT, SE, SK, TR	I12H3B/P		20
			ES, GB, IE	I12H3P		20
			AT, CH, CZ, GR, HR, IT, LT, SI, SK	I12H3P or I12H3B/P		20
			RO	I12H3P or I12H3B/P or I12E3B/P		20
			PL	I12E3P or I12E3B/P		20
			NL	I12EK3P or I12EK3B/P or I2H		20
			DE	I12R3R*	*FOR I2E	20
			PT	I12R3R*	*FOR I2H	20
			LV	I2H		20
			LU	I2E or I2H		20
			HU	I2H		25
			BE	I12E(R)3P or I12E(R)3B/P		20↔25
	FR*	I12H3P or I12Esi3P*	*RANGE E _s FOR 20↔25	20 OR 20↔25*		
	G25	L, LL, E	RO	I12L3P or I12L3B/P		25
DE			I12R3R*	*FOR I2LL	20	
BE			I12E(R)3P or I12E(R)3B/P		20↔25	
G25.3	K	NL	I12EK3P or I12EK3B/P		25	
3RD FAMILY GASES (PROPANE, BUTANE & LPG)	G31	P	CZ, NL	I12H3P or I12EK3P	PROPANE	30/37/50
			RO	I12H3P or I12L3P		30
			HU	I3P		30
			GR, HR, IE, IT, LT, SI	I12H3P		37
			PL	I12E3P		37
			PT	I12R3R		37
			CH, ES, GB, SK	I12H3P		37/50
			BE	I12E(R)3P		37/50
			FR	I12H3P or I12Esi3P or I12L3P		37/50
			AT	I12H3P		50
			DE	I12R3R		50
	G30	B	ES, FR, GB, HU, IE	I3B	BUTANE	30, 28-30
			PT	I12R3R		30, 28-30
	G30/31	B/P	DK, EE, FI, HR, IT, LT, NO, SE, SI, TR	I12H3B/P	LPG	30
			PL	I12E3B/P		30
			RO	I12H3B/P or I12E3B/P or I12L3B/P		30
			BE	I12E(R)3B/P		30
			FR, HU	I3B/P		30
			NL	I12EK3B/P		30
			CY, CZ, GR, SK	I12H3B/P		30/50
DE			I12R3R	50		
AT, CH	I12H3B/P	50				

Refer to the rating plate to determine the Gas Type for the appliance. Only connect the Gas Type indicated on the rating plate to this appliance. For destinations where Category II appliances are marketed, it is possible to convert between gas types. See conversion kit information provided in this manual.

Determining Unit Configuration for Gas Grills:

If the grill has been supplied with the following labels, it has been configured for standard elevation which is 0 - 4,500 feet (0 - 1372 m).

<p style="text-align: center;">NOTICE</p> <p>This appliance is certified for use within the elevation range listed below.</p> <p style="text-align: center;">0 - 4500 FT (0 - 1372 m)</p> <p>Installation and use of this appliance outside of this range is not permitted and may result in property damage, injury or death. Alteration of this appliance is not permitted without the use of a certified conversion kit and must be done by a qualified technician.</p> <p style="text-align: center;">AFFIX ABOVE RATING PLATE</p>	<p style="text-align: center;">AVIS</p> <p>Cet appareil est certifié pour utilisation dans la gamme d'élévation listés ci-dessous.</p> <p style="text-align: center;">0 - 4500 FT (0 - 1372 m)</p> <p>L'installation et l'utilisation de cet appareil en dehors de cette gamme n'est pas permis et peut entraîner des dommages matériels, des blessures ou la mort. L'altération de cet appareil n'est pas autorisée sans l'utilisation d'un kit de conversion certifiés et doit être effectué par un technicien qualifié.</p> <p style="text-align: center;">APOSER AU-DESSUS DE LA PLAQUE SIGNALÉTIQUE</p>
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4601829, RE

FAN SPEED SETTINGS BY GAS TYPE FOR INSTALLATIONS UP TO 4500FT / 1372m
Régages de la vitesse du ventilateur par type de gaz pour les installations jusqu'à 4500FT / 1372m

FAN SPEED / Vitesse du Ventilateur	GAS TYPE / Type de Gaz				
	NATURAL GAS / Gaz Naturel			PROPANE	BUTANE LPG / GPL
	G20	G25 / G25.3	13A	G31	G30
IGNITION / Allumage	11,500 RPM			10,500 RPM	
COMBUSTION / Combustion	13,500 RPM			13,500 RPM	

REMOVE LABEL FOR HIGH ALTITUDE INSTALLATIONS / ENLEVER L'ÉTIQUETTE POUR LES INSTALLATIONS DE HAUTE ALTITUDE

4604133, RE

If the grill has been supplied with the following label, it has been configured for high elevation. The elevation and gas type for the unit is indicated by the punched hole in the "Appliance Set For" section. For example, on the label shown below, the unit is configured for Natural gas between 7001 and 9500 feet (2135 and 2896 meters).

NOTICE - HIGH ALTITUDE INSTALLATIONS / AVIS - HAUTE ALTITUDE INSTALLATIONS

The table below lists the elevation range that this appliance has been set to operate within. This appliance is only certified for use within the elevation range indicated below. Installation and use of this appliance outside of this range is not permitted and may result in property damage, injury or death. Alteration of this appliance is not permitted without the use of a certified conversion kit and must be done by a qualified technician.

Le tableau ci-dessous répertorie la gamme d'élévation que cet appareil a été conçu pour fonctionner à. Cet appareil est uniquement certifié pour utilisation dans la gamme d'élévation indiquée ci-dessous. Installation et utilisation de cet appareil en dehors de cette gamme est interdite et peut entraîner des dommages matériels, des blessures ou la mort. Altération de cet appareil est interdite sans l'utilisation d'un kit de conversion certifié et doit être effectué par un technicien qualifié.

ELEVATION RANGE GAMME D'ÉLEVATION	NATURAL GAS / G20			PROPANE GAS / G31		
	4501 - 7000 FT (1373 - 2134 m)	7001 - 9500 FT (2135 - 2896 m)	9501 - 12000 FT (2897 - 3658 m)	4501 - 7000 FT (1373 - 2134 m)	7001 - 9500 FT (2135 - 2896 m)	9501 - 12000 FT (2897 - 3658 m)
FAN SPEED VITESSE DU VENTILATEUR	11,500 RPM	11,500 RPM	11,500 RPM	10,500 RPM	10,500 RPM	10,500 RPM
COMBUSTION	13,750 RPM	14,250 RPM	14,750 RPM	14,000 RPM	14,750 RPM	15,500 RPM
INPUT PER BURNER PUISSANCE PAR BRÛLEUR	10,375 BTU (3.04 kW)	10,250 BTU (3.00 kW)	9,750 BTU (2.86 kW)	10,500 BTU (3.06 kW)	10,375 BTU (3.04 kW)	9,875 BTU (2.89 kW)
PRESSURE SWITCH INTERRUPTEUR DE PRESSION	0.15 "WC (37.3 Pa)	0.15 "WC (37.3 Pa)	0.15 "WC (37.3 Pa)	0.15 "WC (37.3 Pa)	0.15 "WC (37.3 Pa)	0.15 "WC (37.3 Pa)
APPLIANCE SET FOR APPAREIL FIXE POUR	■	●	■	■	■	■

AFFIX BELOW RATING PLATE / APOSER AU-DESSOUS DE LA PLAQUE SIGNALÉTIQUE

4604014, REV 1

Notice: Conversions must be done by a qualified technician, using one of the approved kits below.

CSA & CE APPROVED GAS TYPE CONVERSION KITS		
CONVERSION KIT #4604449		
FOR ALL CSA AND CE APPROVED UNITS		
THIS KIT IS USED TO CONVERT CSA APPROVED UNITS FROM PROPANE TO BUTANE/LPG AND CE APPROVED UNITS FROM G31 TO G30 AND VICE VERSA, REGARDLESS OF SIZE. THE KIT CONTAINS THE ITEMS LISTED BELOW.		
PART #	DESCRIPTION	QTY
4601828	LABEL - PRO/G31 GAS TYPE	6
4604013	LABEL - BUTANE (G30), LPG (G30/31) GAS TYPES	6
4604457	LABEL - CONVERSION DECLARATION, MG/XPG	1
4604460	LABEL - CONVERSION KIT PRO/G31 TO LPG/G31 & VICE VERSA (ALL SIZES)	1
4604461	INSTRUCTIONS - PRO/G31 TO LPG/G30 & VICE-VERSA CONVERSION, MG/XPG	1
CONVERSION KIT #4604450		
FOR ALL CSA AND CE APPROVED UNITS		
THIS KIT IS USED TO CONVERT UNITS FROM NATURAL GAS (G20, G25, G25.3, 13A) TO PROPANE (G31) OR BUTANE/LPG (G30), REGARDLESS OF SIZE. THE KIT CONTAINS THE ITEMS LISTED BELOW.		
PART #	DESCRIPTION	QTY
4601828	LABEL - PRO/G31 GAS TYPE	6
4604013	LABEL - BUTANE (G30), LPG (G30/31) GAS TYPES	6
4602998	LABEL - 1.3MM ORIFICE SIZE	6
4602858	ORIFICE FITTING 1.3MM	6
4604457	LABEL - CONVERSION DECLARATION, MG/XPG	1
4604462	LABEL - CONVERSION KIT NAT GAS TO PROPANE OR BUTANE/LPG (ALL SIZES)	1
4604463	INSTRUCTIONS - NAT GAS TO PRO OR BUTANE/LPG CONVERSION, MG/XPG	1
CONVERSION KIT #4604451		
FOR ALL CSA AND CE APPROVED UNITS		
THIS KIT IS USED TO CONVERT UNITS FROM PROPANE (G31) OR BUTANE/LPG (G30, G30/31) TO NATURAL GAS (G20, G25, G25.3, 13A), REGARDLESS OF SIZE. THE KIT CONTAINS THE ITEMS LISTED BELOW.		
PART #	DESCRIPTION	QTY
4601808	LABEL - NAT/G20 GAS TYPE	6
4601827	LABEL - 13A JAPAN GAS TYPE	6
4604135	LABEL - G25 OR G25.3 GAS TYPES	6
4602999	LABEL - #52 ORIFICE SIZE	6
4602857	ORIFICE FITTING #52	6
4604457	LABEL - CONVERSION DECLARATION, MG/XPG	1
4604464	LABEL - CONVERSION KIT PROPANE OR BUTANE/LPG TO NAT GAS (ALL SIZES)	1
4604465	INSTRUCTIONS - PRO OR BUTANE/LPG TO NAT GAS CONVERSION, MG/XPG	1
CE APPROVED GAS TYPE CONVERSION KIT		
CONVERSION KIT #4604448		
FOR ALL CE APPROVED UNITS		
THIS KIT IS USED TO CONVERT CE APPROVED UNITS FROM G20 TO G25 AND VICE-VERSA, REGARDLESS OF SIZE. THE KIT CONTAINS THE ITEMS LISTED BELOW.		
PART #	DESCRIPTION	QTY
4604135	LABEL - G25 OR G25.3 GAS TYPES	6
4601808	LABEL - NAT/G20 GAS TYPE	6
4604457	LABEL - CONVERSION DECLARATION, MG/XPG	1
4604458	LABEL - CONVERSION KIT G20 TO G25 & VICE-VERSA (ALL SIZES)	1
4604459	INSTRUCTIONS - G20 TO G25 & VICE-VERSA CONVERSION, MG/XPG	1

HIGH ELEVATION GAS SETTINGS/SPECIFICATIONS FOR CSA APPROVED MODELS													
GAS TYPE	ELEVATION RANGE	FAN SPEED RPM		PRESSURE SWITCH SETTING		¹ INPUT/BURNER	² TOTAL INPUT/UNIT BTU			SUPPLY PRESSURE	MANIFOLD PRESSURE	INJECTOR SIZE	
	FEET	IGNITION	COMBUSTION	" W.C. CLOSE /OPEN	COLOUR CODE	BTU	12IN GRILL	24IN GRILL	36IN GRILL	" W.C.	" W.C.	#	mm
NATURAL GAS	4501 - 7000	11,500	13,750	0.15/ 0.07	GREY	10,375	20,750	41,500	62,250	7.0	4.0	52	1.3
	7001 - 9500	11,500	14,250			10,250	20,500	41,000	61,500				
	9500 - 12000	11,500	14,750			9,750	19,500	39,000	58,500				
PROPANE	4501 - 7000	10,500	14,000	0.15/ 0.07	GREY	10,500	21,000	42,000	63,000	11.0	10.0 8.7 8.7	52	1.3
	7001 - 9500	10,500	14,750			10,375	20,750	41,500	62,250				
	9500 - 12000	10,500	15,500			9,875	19,750	39,500	59,250				

¹ INPUT PER BURNER BASED ON THE MIDDLE OF THE ELEVATION RANGE, ² CALCULATED BASED ON INPUT/BURNER

HIGH ELEVATION GAS SETTINGS/SPECIFICATIONS FOR CE APPROVED MODELS														
GAS TYPE	GROUP	ELEVATION RANGE	FAN SPEED RPM		PRESSURE SWITCH SETTING		INPUT/BURNER	TOTAL INPUT/UNIT kW			SUPPLY PRESSURE	MANIFOLD PRESSURE	INJECTOR SIZE	
		METERS	IGNITION	COMBUSTION	" W.C. CLOSE /OPEN	COLOUR CODE	kW	12IN GRILL	24IN GRILL	36IN GRILL	mbar	mbar	#	mm
G20 NATURAL GAS	H, E	1373 - 2134	11,500	13,750	0.15/ 0.07	GREY	3.04	6.4	12.16	18.24	SEE SUPPLY PRESSURE TABLE	10.0	52	(1.61)
		2135 - 2896	11,500	14,250			3.00	6.4	12.00	18.00				
		2897 - 3658	11,500	14,750			2.86	6.4	11.44	17.16				
G31 PROPANE	P	1373 - 2134	10,500	14,000	0.15/ 0.07	GREY	3.08	6.8	12.32	18.48	10.0		1.3	
		2135 - 2896	10,500	14,750			3.04	7.0	12.16	18.24				
		2897 - 3658	10,500	15,500			2.89	7.0	11.56	17.34				

¹ INPUT PER BURNER BASED ON THE MIDDLE OF THE ELEVATION RANGE, ² CALCULATED BASED ON INPUT/BURNER

Notice: Conversions must be done by a qualified technician, using one of the approved kits below.

CSA APPROVED CONVERSION KIT FOR ELEVATION		
CONVERSION KIT #4604444		
FOR ALL CSA APPROVED UNITS		
THIS KIT IS USED TO CONVERT CSA APPROVED STANDARD SEA LEVEL UNITS TO HIGH ELEVATION UNITS. THIS KIT APPLIES TO ALL CSA NATURAL GAS AND PROPANE GAS UNITS, REGARDLESS OF SIZE. THE KIT CONTAINS THE ITEMS LISTED BELOW.		
PART #	DESCRIPTION	QTY
4604014	LABEL - HIGH ELEVATION (4501 - 12000 FT)	1
4602121	LABEL - ELEVATION DECLARATION MG/XPG	1
4604452	INSTRUCTIONS - STD TO ELEVATION CONVERSION MG/XPG	1
4604453	LABEL - CONVERSION KIT, STD TO ELEVATION, NAT/PRO CSA UNITS	1

CE APPROVED CONVERSION KITS FOR ELEVATION		
CONVERSION KIT #4604445		
FOR ALL CE APPROVED 12in UNITS		
THIS KIT IS USED TO CONVERT 12in CE APPROVED STANDARD SEA LEVEL UNITS TO HIGH ELEVATION UNITS. THIS KIT ONLY APPLIES TO 12in GRILLS, CONFIGURED FOR USE WITH G20 NATURAL GAS AND G31 PROPANE GAS. THE KIT CONTAINS THE ITEMS LISTED BELOW.		
PART #	DESCRIPTION	QTY
4604014	LABEL - HIGH ELEVATION (4501 - 12000 FT)	1
4602121	LABEL - ELEVATION DECLARATION MG/XPG	1
4604452	INSTRUCTIONS - STD TO ELEVATION CONVERSION MG/XPG	1
4604454	LABEL - CONVERSION KIT, STD TO ELEVATION, NAT/PRO CSA UNITS	1
4601976	PRESSURE SWITCH ASSY, GREY PRINT PLATE, PR 0.15 WC	2
CONVERSION KIT #4604446		
FOR ALL CE APPROVED 24in UNITS		
THIS KIT IS USED TO CONVERT 24in CE APPROVED STANDARD SEA LEVEL UNITS TO HIGH ELEVATION UNITS. THIS KIT ONLY APPLIES TO 24in GRILLS, CONFIGURED FOR USE WITH G20 NATURAL GAS AND G31 PROPANE GAS. THE KIT CONTAINS THE ITEMS LISTED BELOW.		
PART #	DESCRIPTION	QTY
4604014	LABEL - HIGH ELEVATION (4501 - 12000 FT)	1
4602121	LABEL - ELEVATION DECLARATION MG/XPG	1
4604452	INSTRUCTIONS - STD TO ELEVATION CONVERSION MG/XPG	1
4604455	LABEL - CONVERSION KIT, STD TO ELEVATION, G20/G31, 24IN CE UNITS	1
4601976	PRESSURE SWITCH ASSY, GREY PRINT PLATE, PR 0.15 WC	4
CONVERSION KIT #4604447		
FOR ALL CE APPROVED 36in UNITS		
THIS KIT IS USED TO CONVERT 36in CE APPROVED STANDARD SEA LEVEL UNITS TO HIGH ELEVATION UNITS. THIS KIT ONLY APPLIES TO 36in GRILLS, CONFIGURED FOR USE WITH G20 NATURAL GAS AND G31 PROPANE GAS. THE KIT CONTAINS THE ITEMS LISTED BELOW.		
PART #	DESCRIPTION	QTY
4604014	LABEL - HIGH ELEVATION (4501 - 12000 FT)	1
4602121	LABEL - ELEVATION DECLARATION MG/XPG	1
4604452	INSTRUCTIONS - STD TO ELEVATION CONVERSION MG/XPG	1
4604455	LABEL - CONVERSION KIT, STD TO ELEVATION, G20/G31, 36IN CE UNITS	1
4601976	PRESSURE SWITCH ASSY, GREY PRINT PLATE, PR 0.15 WC	6

Section 2 Installation

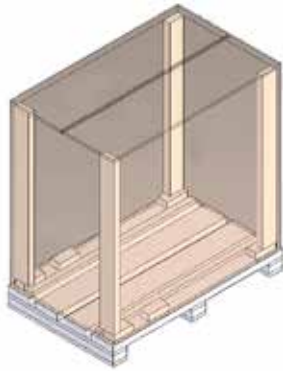
Removing Equipment from Wood Skid

⚠ Warning

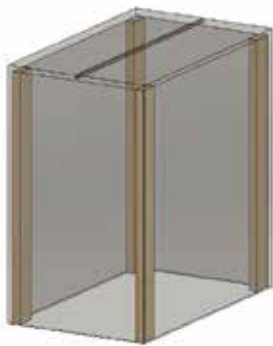
Follow the instructions below to safely and easily remove unit from skid. Unit is very heavy! Use Personal Protective Equipment (PPE).



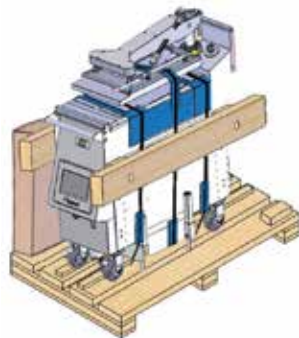
Tools Required



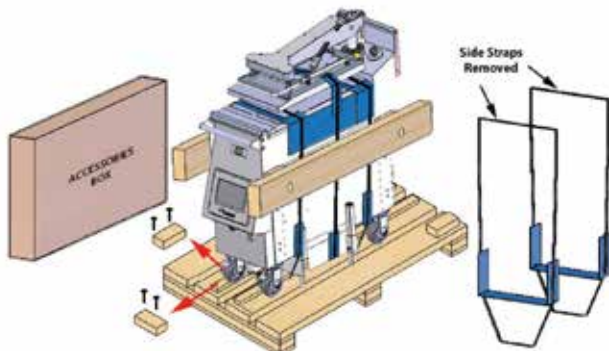
1. Packaging has a top cardboard box and a wood skid.



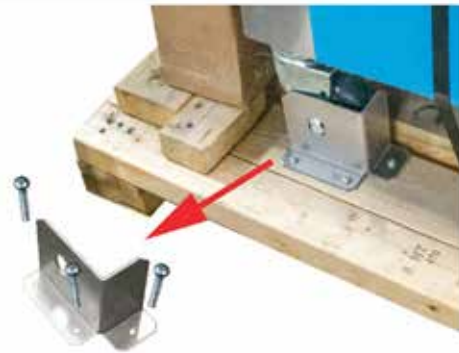
2. Cut the straps and remove the cardboard box covering the unit.



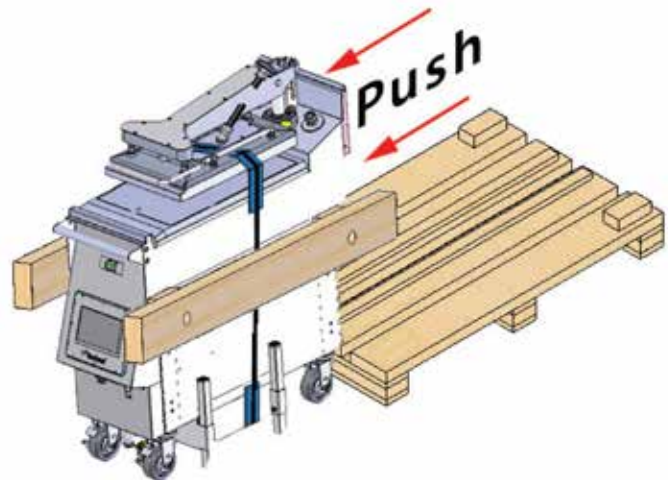
3. Remove accessories cardboard box beside or behind the unit.



4. Remove and discard the wood blocks attached to the skid using the pry-bar locking the front caster of the unit.
5. Cut and remove the sides straps holding the unit to the skid, leave the center strap on.



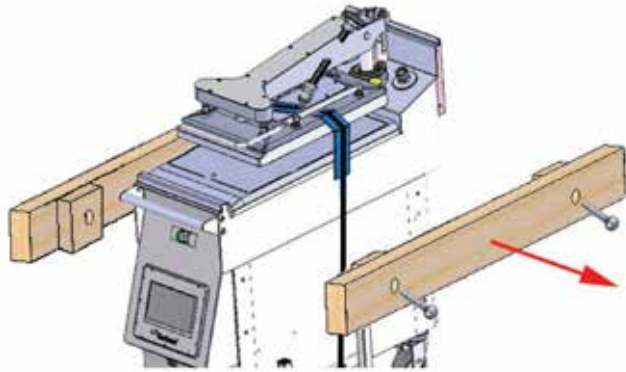
6. Remove and discard the metal bracket attached on the rear casters by using a Phillips screwdriver (PH2).



⚠ CAUTION

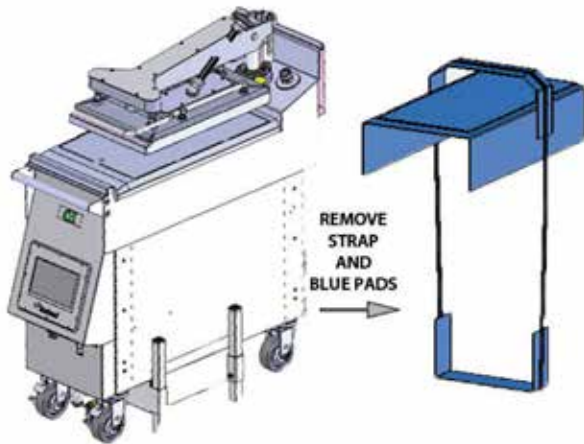
ENSURE FRONT CASTER BRAKES ARE OFF while removing the grill from the skid.

7. Release the front caster brakes and push unit forward off of the skid. Carefully move and guide the unit to roll straight ahead.



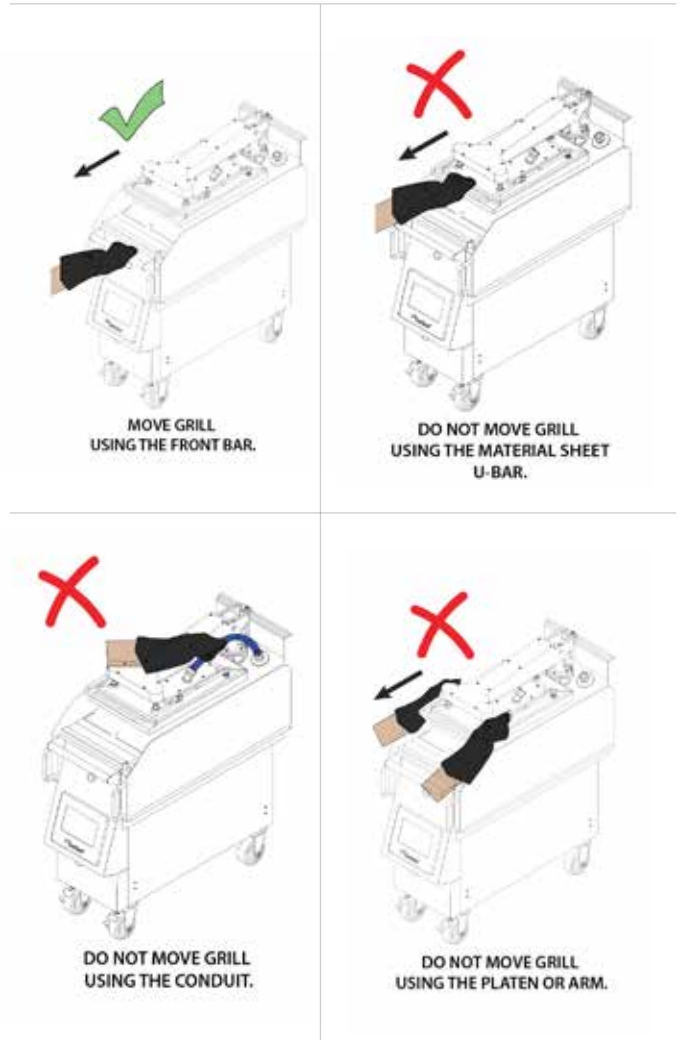
8. Remove and discard the wood blocks attached to the sides of the grill using a Phillips screwdriver (PH2).

9. Install the four (4) shoulder bolts into the sides panels of the unit.



10. Cut and remove the center strap holding the top platen and the blue pads once the unit is in place in the kitchen.

⚠ CAUTION

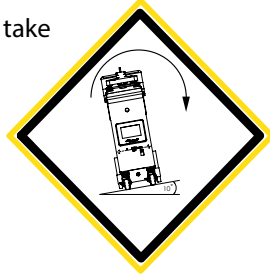


11. Use the above procedure for all grill models.

Transporting Grill To Location

Transporting your new grill to the kitchen requires the following criteria.

- Plan first before anything else. Lower your risk of encountering problems during the transport process.
- Understand brake caster mechanism to apply or release when requires.
- Keep top platen down during transportation.
- Match transportation speed to conditions.
- Turn downhill, not uphill, if stability becomes uncertain on slope or ramp.
- Push/pull the grill by the towel bar straight even with the gentle slope.
- Do not push/pull diagonally across it.
- Do not push/pull by conduit or platen arm.
- One (1) platen model is narrow, take extra care for slope and ramp. If slope or ramp is greater than $\pm 10^\circ$ there is potential that the grill will tip-over, ask for help and use the proper techniques transporting the grill.



Location

The location selected for the equipment must meet the following criteria. If any of these criteria are not met, select another location.

- The location **MUST** be level and capable of supporting the weight of the equipment:
 - 3 platen - 362.9 kg / 800 lbs (442.3 kg / 975 lbs fully packaged).
 - 2 platen - 226.8 kg / 500 lbs (283.5 kg / 625 lbs fully packaged).
 - 1 platen - 192.8 kg / 425 lbs (249.5 kg / 550 lbs fully packaged).
- The location **MUST** be free from and clear of combustibile materials.
- Equipment **MUST** be level both front to back and side to side.
- Position the equipment so it will not tip or slide.
- The air temperature must be at least 40°F (4.4°C) must not exceed 110°F (43.3°C).
- Proper air supply for ventilation is **REQUIRED AND CRITICAL** for safe and efficient operation. Refer to Clearance Requirements chart.
- Do not obstruct the flow of ventilation air. Make sure the air vents of the equipment are not blocked

- The location must not be near heat-generating (broiler, dishwashers, etc) equipment or in direct sunlight and must be protected from weather.
- Do not install the equipment directly over a drain. Steam rising up out of the drain will adversely affect operation, air circulation, and damage electrical / electronic components.
- Do not store anything on top of a unit.

Clearance Requirements

- See section 1, platen dimensions specification for more details.

Tips For Proper Leveling

Proper leveling of the Grill prevent warping of the grill plate & optimize cooking performance. Place the Grill under the hood on its normal operational position..

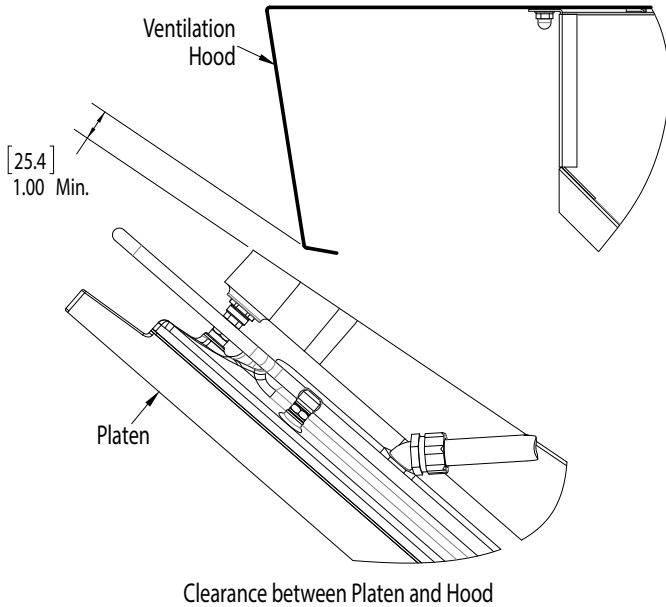
- Adjust the unit by turning the casters clockwise to raise the unit and counterclockwise to lower the unit.
- Adjust the casters until the grill plate is level and at the proper height, all casters are adjustable.
- Grill must be level front to back, side to side and diagonally. This leveling must be done with the unit under the hood and it's normal operation.
- Tighten the lock nut on each caster tightly against the bottom of the unit.
- When the unit is in place, lock the front casters to prevent movement.
- Lock the casters from swiveling to facilitate moving the unit straight in and out for cleaning.

Exhaust Hood Requirements

Install the equipment under an Exhaust Hood.

2. The exhaust hood must extend over the exhaust ports and meet the following requirements:
 - A. The exhaust hood must be sized for the cumulative ventilation requirements of all the appliances in the area under the hood.
 - B. If an existing hood cannot be used, a new one must be constructed over the equipment.
 - C. When determining hood size; include clearances.
3. For more information see *Hood height adjustment, on section 3.*

NOTE: Always turn ON the exhaust hood when the unit is running to prevent condensation in the unit.



Clearance between Platen and Hood

Positioning

The unit is very heavy and mechanical assistance may be required to lift and position the appliance.

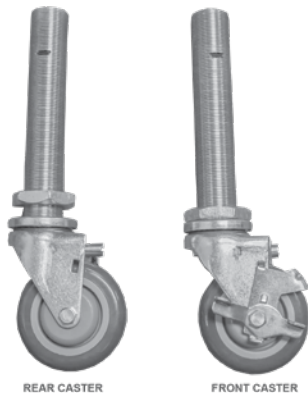
The unit is designed to be installed on a smooth and level floor built to withstand the weight of the fully laden appliance.

The unit is pre-installed with casters for ease of mobility for cleaning and servicing. Take proper care to push or pull the grill and ensure the grill does not tip over.

Appliances Equipped with Casters

The unit is shipped with casters installed but, some adjustment may be required to level the unit. All casters are adjustable and have swivel lock pins, but only the front casters have brakes.

Garland recommends installing restraining chains/cables from the floor/wall to the rear of the unit. These restraints limit the mobility of the appliance and prevent damage to the flexible gas line.



REAR CASTER

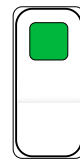
FRONT CASTER

Casters Adjustment Procedure

1. Ensure that the platen is in the down position, by pressing green button.



2. Turn power OFF using the main power switch.



Green light indicates that the Grill power is "ON"

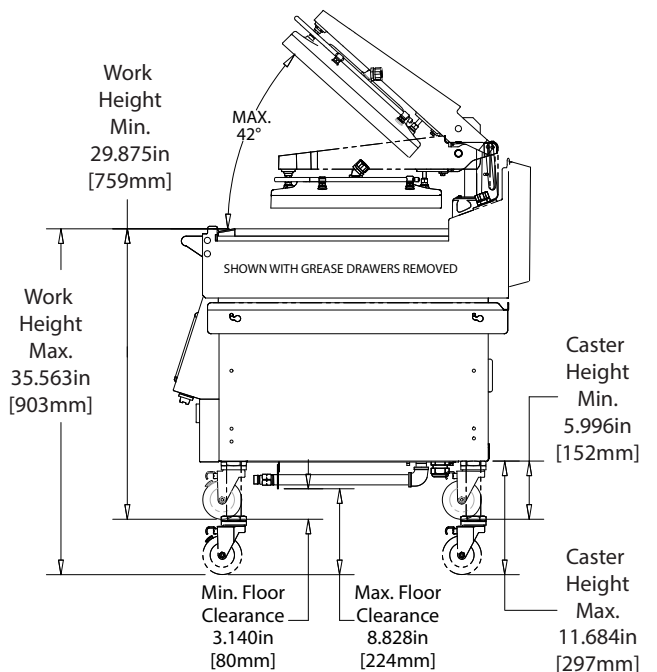
Using a Jack will make adjusting the caster easier, specially if the unit is new and the casters require significant adjustment.

3. Place the jack under the frame, at the side of the grill between the casters and lift the grill 3 to 5 inches.
4. Note: on a single unit only the jack should be placed at the front and/or rear between the casters as it is susceptible to tipping if lifted from the side.



Warning: Only use the jack on a solid, level surface such as concrete floor. For a tile floor a piece of wood should be placed under the jack to prevent the tile from cracking.

Caution: The cooling fins for the SSR board protrude out the bottom of the unit. Be sure to place the jack under the frame of the unit and not in the area of the cooling fins.



5. Measure the height of the cook surface from the floor. Based on this height, calculate and determine how many inches to retract each caster from the grill.

Example: if the measurement from the cook surface to the floor is 30", and you want to have the cook surface at 32", then retract each caster 2"..

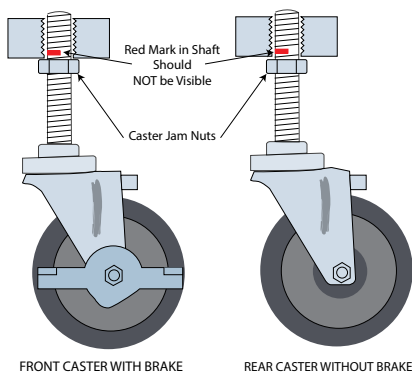
McDonald's Hood Type	Cook Surface Height (inches)
Universal Hood - Grill Only	33
Universal Hood - Combination Grill + Fryer	31
GSC Hood	30
GG Hood	30
92 Series Hood	30
80 Series/A Class	30

For McDonald's, the cook surface height needs to be based on the hood type that is in the restaurant, where the grill is being setup/installed (see chart above).

6. Turn the casters stem to set the height. Adjust in 2" increments to prevent instability..
7. Adjust the two front casters two at a time based on jack position..



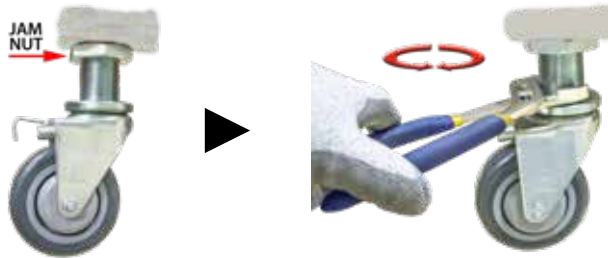
Beware of the red mark on the caster stem. The red mark indicates the maximum adjustment position and must not be visible after adjustment, before the jam nut is tightened in place.



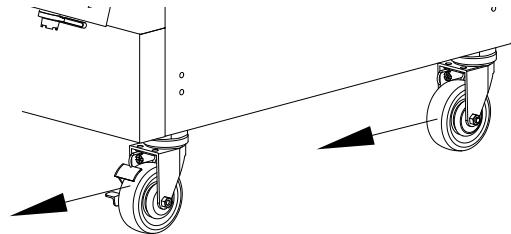
8. When all the casters are approximately at the same height, remove the jack and turn power ON using the main switch.
9. The platen will automatically move to the up position. If not, press the green button to raise the platen..



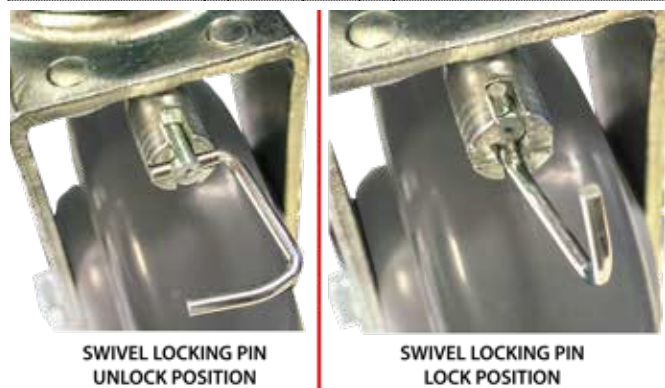
10. Place the levelling device on top of the grill to make horizontal and vertical surface adjustment.



11. Move the Jam Nut up to the top, do not tighten. If the grill is uneven gently place a pump pliers in the lower part of the threaded stem and turn it clockwise to increase or counterclockwise to decrease the height of the grill to level the grill according to the levelling tool reading.



12. Turn the wheel straight ahead of the grill as shown in the picture above, then lock the swivel motion with the pin. Once the swivel motion is locked, it may need a slight adjustment to get casters aligned front to back with the locking pin still engaged.





13. Tighten the jam nut to lock the position of the caster. This should be done with 2 wrenches to ensure the caster alignment remained straight.

IMPORTANT POINTS TO REMEMBER

- a. You may not be able to get the grill 100% level, but it's important as close as possible. The grill should never rock in position.
- b. It is important to leave lock the swivel motion on all casters with the locking pin. This ensures the unit can be easily pulled out when cleaning the area behind the grill and easily be pushed back into position after cleaning.
- c. Do not power wash or vapor steam casters. Spray degreaser cleaner and use a rag/towel to clean.
- d. Do not wrench the nut above the caster wheel.



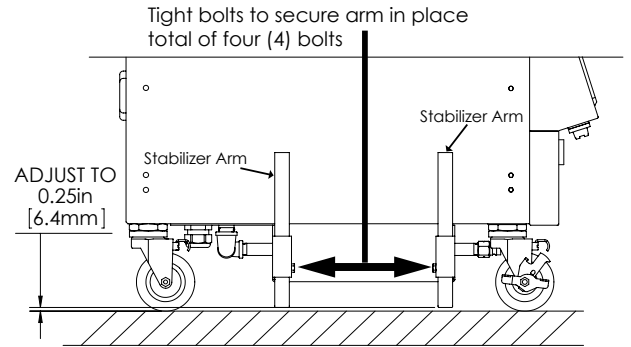
- e. Apply all caster wheel brakes when the grill is positioned in its intended place (parked).
- f. Install the Securing Stabilizer Grill System (1 platen models only)
- g. Ensure a minimum of 1" clearance between the hood and the uppermost position of the platen arm. For more information see *Hood height adjustment, in section 3.*

Securing Stabilizer Grill System (1 platen models only).

Stabilizer system will help prevent the grill from tipping-over within a range of 0° to 15° degrees angle perpendicular to the front of the unit.

1. Proceed and complete Caster Adjustment Procedure as mentioned above.
2. Lower the stabilizing arms, (total of four (4) arms located beside the side panels) until the arms touch the floor.

3. Raise each arm 0.25" (6.4mm) off the floor and secure the arm with the bolt on the side of each arm, as shown below.

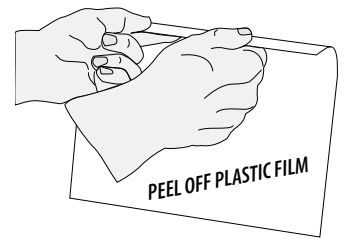


NOTE: UNDER NO CIRCUMSTANCES SHOULD YOU REMOVE THE STABILIZER SYSTEM FROM GRILL

Remove Stainless Steel Plastic Film Cover.

Removing this film is one of the things that must be done once the Grill is in place. The film covers both internal and external components (e.g. side panels, grease shield) and must be removed before turning the grill on.

1. Using a plastic scraper, wedge the film away from the stainless steel.
2. Grasp and pull the film very gently away from the stainless steel.



Temporary Storage

Garland provides adequate protection under normal conditions in transit and storage. The grill may need additional protection if it is stored near salt water, a tropical area, or other unfavorable conditions. Please contact Garland immediately if these conditions occur.

Gas Connector Requirements

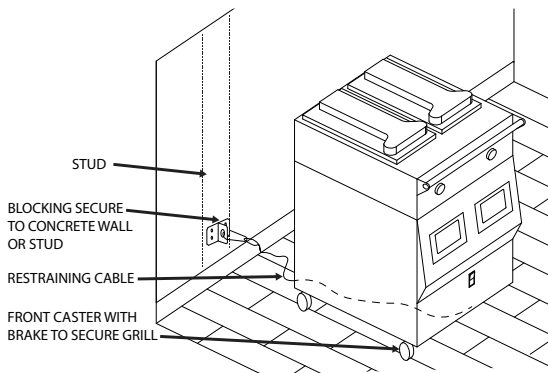
- Installation shall be made with the gas connector that has been supplied with the grill or a similar approved connector. The quick disconnect fitting and gas shut off valve must be installed in the direction indicated on their outer body.
- NOTE: When checking gas pressure, be sure that all other equipment on the same gas line is on.
- The appliance and its individual shut-off valve must be disconnected from the gas supply piping system during any pressure testing of that system pressures in excess of ½ PSIG (3.45kPa).
- Adequate clearance must be provided for servicing and proper operation.
- A restraining device must be installed when a flexible gas hose is used.

National Codes Requirements

- The type of gas for which the grill is equipped is stamped on the serial plate mounted on the lower left corner of the right panel. Connect a grill to the gas type stamped on the data plate only.
- The installation must conform to the National Fuel Gas Code ANSI Z223.1-1998 or latest edition, NFPA No. 54 – latest edition and National Electrical Code ANSI/NFPA 70-1990 or latest edition and/or local code to assure safe and efficient operation. In Canada, the installation must comply with CSA B149.1 and local codes where applicable.
- In Canada, electrical connection must comply with applicable sections of the Canadian Electrical Code, C22.1 - 1990, latest edition, "Safety Standard for Installation, Part 1" and C22.2- No. O-M 1982 latest edition.

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-disconnect device that complies with the Standard for Quick Disconnect Devices 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 front of the grill, underneath, 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.

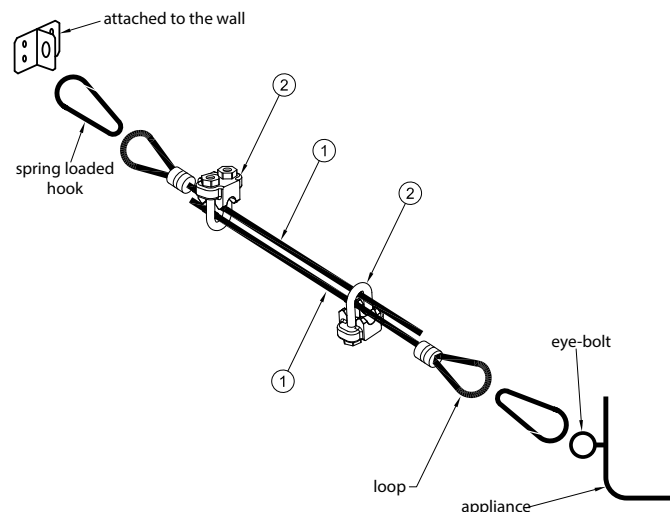


- "Adequate clearance must be provide for air opening into the combustion chamber, and for proper servicing"
- Not intended to be installed adjacent to combustible walls or on combustible floors.

- 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.

Restraining device installation Procedure

1. Shutoff main gas line valve and disconnect the quick-disconnect gas line device before the following installation.
2. Attach the bracket to a stud in the wall.
3. Locate the area in the frame on front of the grill underneath, to place the eye-bolt. Closest to the gas connection
4. For one (1) platen gas grill. Remove nylon lock nut from the eye-bolt and discard. Screw the eye-bolt into the box below the front panel, above the gas line connection (Figure A). Tighten eye bolt jam nut to secure it in place.
5. For two & three (2&3) platen grill gas. Slide the eye-bolt through the hole and place the nylon lock nut on the inside frame and tighten securely (Figure B).



6. Attach one of the spring-loaded hooks to the bracket on the wall and the other end to the eye-bolt (grill), adjust the proper distance of the cable (1) and tighten both clamps (2) to secure the cables.
7. Test restraint cable by moving the grill. Movement of the grill must not place any strain on the connector or quick disconnect device or its associated piping.

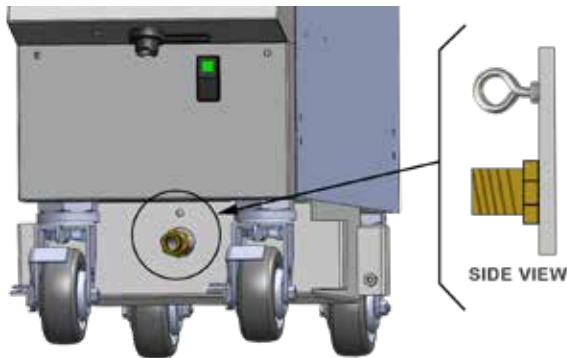


Figure A - one (1) platen

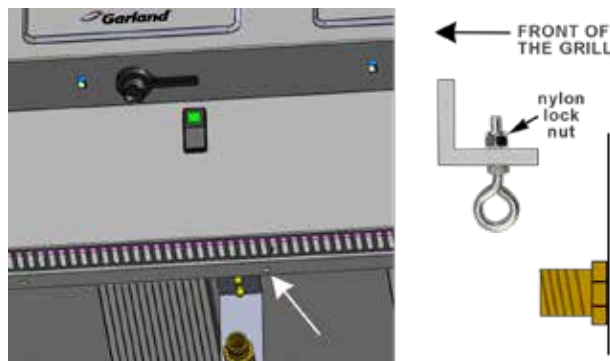


Figure B - two & three (1&2) platen

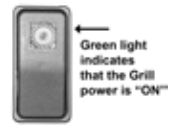
“Desi Pak” bags from the grill

- Desi Pak bags are only intended to be left inside the grill during shipment and equipment storage. Desi Pak are designed to protect the electronic components by controlling humidity levels within the equipment.
- Garland highly recommends these bags remain in the equipment while the grills are in storage or not in operation



Removing “Desi Pak” bags from the grill

1. Turn the clamshell grill Green Power Main Switch OFF. (green light off)

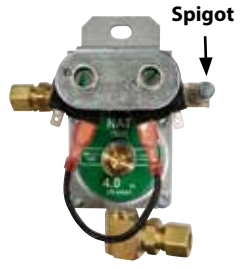
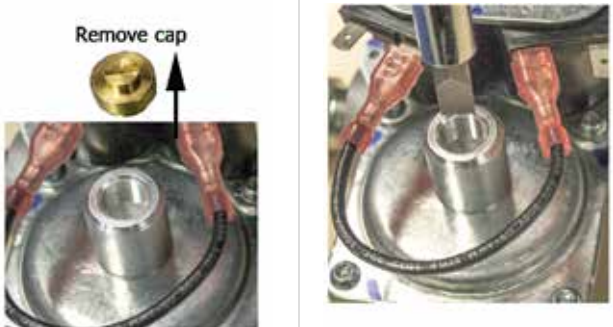


2. Using a 5/16” socket, remove the 5 screws from the top rear panel. Store screws in a safe place.
3. Using a 5/16” socket, remove the 4 screws from the bottom rear panel. Store screws in a safe place, be very careful with the wires and connectors. Remove the “Desi Pak” bag and discard.
4. Reinstall covers and tighten the screws.

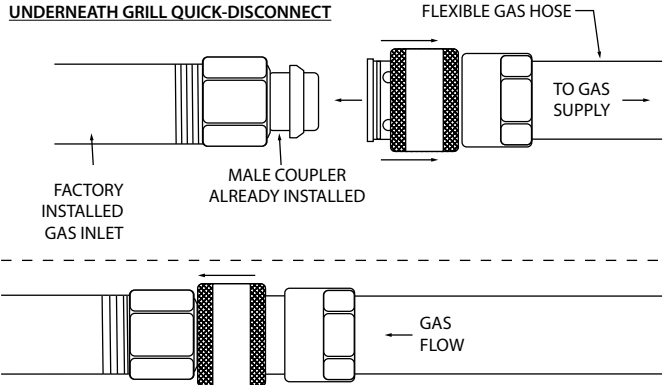
Gas Connections, and Pipe Sizing

- The size of the gas line is very important. If the line is too small, the gas pressure at the burner manifold will be low. This will cause slow recovery and delayed ignition. The incoming gas pressure line should have a minimum diameter of 1-1/2”. A 2+1 single chassis platen grill requires a 3/4” connection and a 1 platen grill requires a 1/2” connection. The 2 platen grill can have either a 1/2” or 3/4” connection.
- Before connecting new pipe, the pipe must be blown out to dispose of any foreign particles. These particles will cause improper operation.
- When using thread compound, use small amounts on male threads only. Use a compound that is not affected by the chemical action of LP gases. Avoid applying compound to the first two threads to prevent clogging of the burner orifices and control valve.
- Have the installer check all gas plumbing with a soap solution for leaks. DO NOT USE matches, candles or other ignition sources in checking for leaks.
- Check the data plate to determine the proper type of gas before connecting the quick disconnect or piping from the building gas supply.
- A gas pressure test nipple is provided on the incoming gas manifold for pressure checks.
- Refer to “Gas Input Specification Chart” for recommended supply, pressure based on gas type.
- Burner operating gas pressure can be checked at the outlet side of the gas valve at the pressure test point.
- Refer to “Gas Input Specification Chart” for correct burner manifold pressure based on gas type.

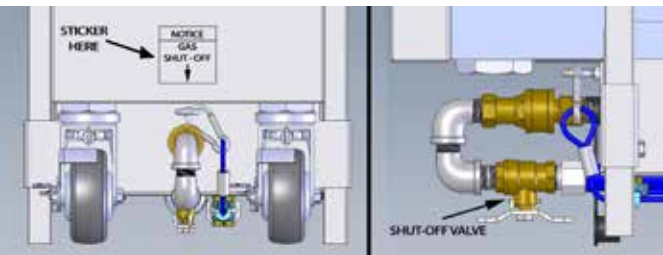
- To adjust the burner pressure;

<p>a. remove the sealing screw from the pressure spigot on the outlet side of the gas valve and connect a manometer.</p>	
<p>b. remove the sealing cap on the gas valve regulator</p>	
<p>d. turn off the grill, remove the manometer and re-fit the sealing screw on the pressure spigot and regulator.</p>	<p>c. turn on both burners in that lane and set the pressure by turning the regulator screw.</p>
<p>e. test the connection for leaks.</p>	
<p>f. this procedure must be done by a qualified technician only.</p>	

- Gas pressures should be checked by the local Gas Company or an authorized service agency only.
- Test all piping and connections for gas leaks. A rich soap solution should be used for this purpose. Never use a flame. If inside unit, protect electronic components/boards before leak testing with soap solution.
- The appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or greater than 1/2 psi (3.5 kPa).
- If included, install the quick-disconnect gas hose to the inlet fitting on the underside of the grill. Remove dust cap from the male coupler and snap the quick-disconnect fitting on the gas hose assembly onto the male coupler.

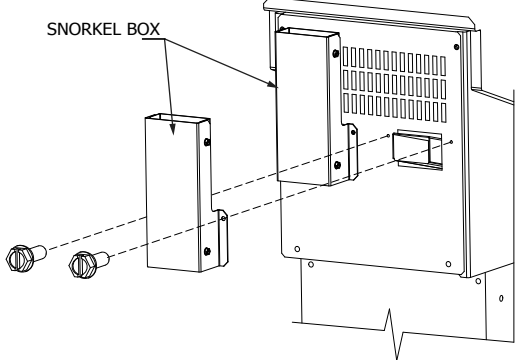


- Ensure the sleeve snaps fully forward against the retaining ring.
- With the manual shut-off valve closed, and gas hose assembly disconnected from the unit install the other end of the hose to the gas supply.
- Attached Shut-Off sticker as shown below:



Snorkel Box Installation (2P units only)

- Remove snorkel box and screws from carton.
- Place the snorkel box in place as shown in picture below.
- Using a 5/16" socket, install the 2 screws in place and tighten screws.
- A quantity of 2 snorkel boxes should be installed per lane. Picture below shows a 1 platen grill.
- Follow the next upper rear flue panel installation instruction if required.



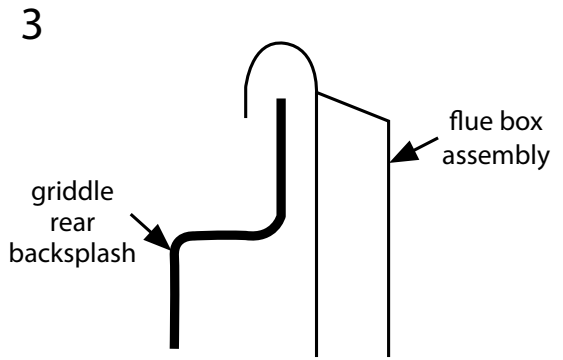
Note: Only CE approved units are supplied with snorkel boxes.

Flue Box

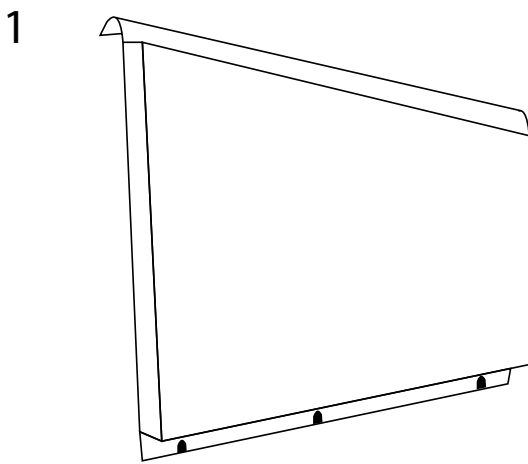
Garland offers a factory standard flue box as an option, but for McDonald's grills this is usually supplied by the KES based on the ventilation hood system installed in the restaurant. For Garland supplied flue boxes, refer to Parts List Manual or contact your Garland representative. For McDonald's specific flue boxes, refer to the "Playbook" or contact your KES.

Flue Upper Rear Panel Install Instruction.

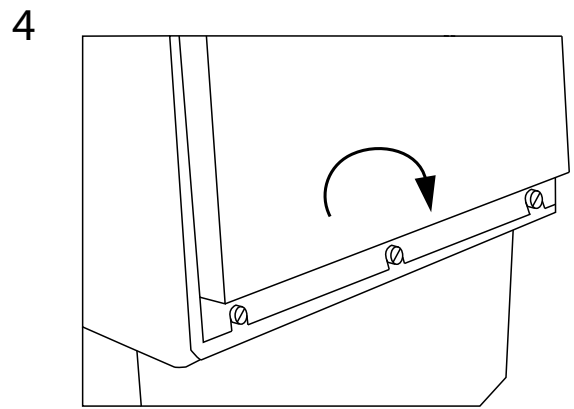
Install flue box to the back of grill . A flue box must be installed for gas grills.



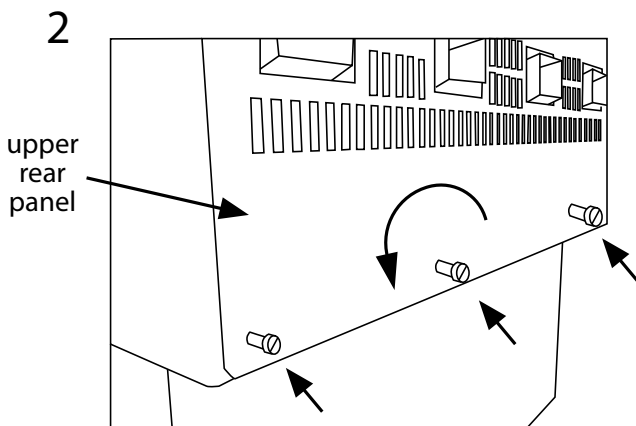
Place hemmed flange of flue box over top edge of griddle rear backsplash



Remove the flue assembly from the accessory box



Re-tighten lower three screws



Loosen three screws, two turns counterclockwise



Installation completed

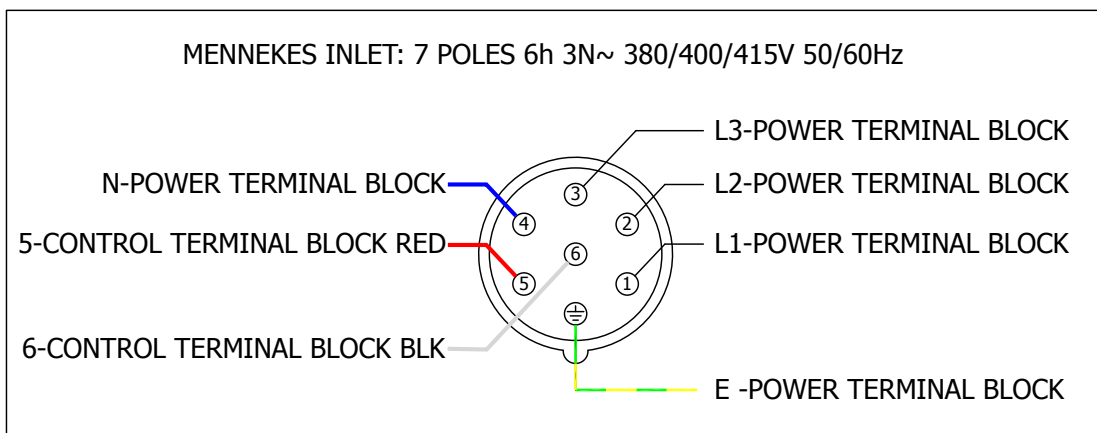
Electrical Connection

⚠ Warning

Disconnect power supply before starting this procedure.

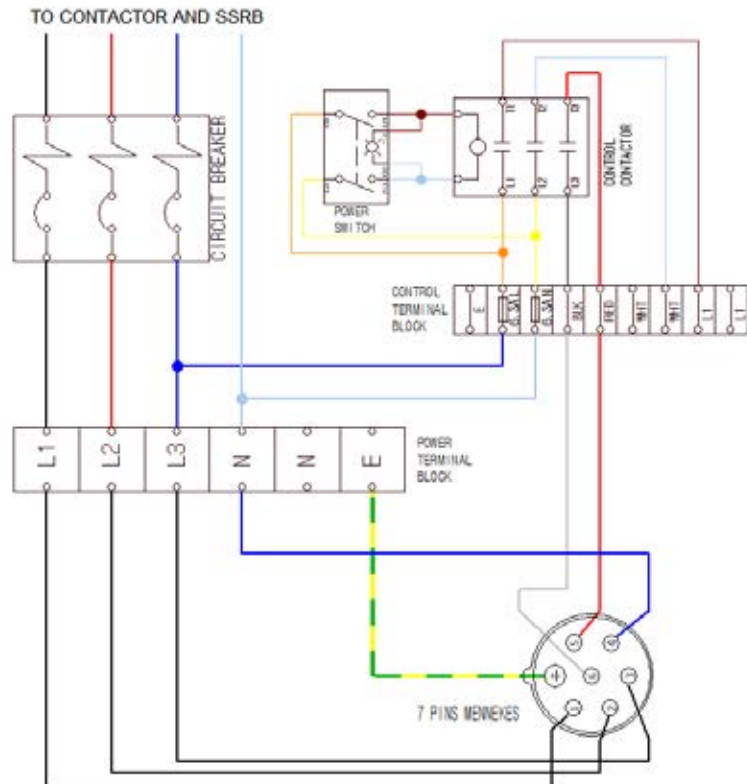
- All electrically operated appliances must be electrically grounded in accordance with local codes; or in the absence of local codes, with the latest edition of National Wiring Regulations. A wiring diagram is located on the rear panel of the grill. See rating serial plate mounted on the lower left corner of the right panel for proper voltages.
- The entry point for the electrical connection is located on the rear of the appliance.
- **Do not** cut or remove the grounding prong from the plug.
- Adequate means of disconnection of the supply must be provided.
- It is recommended to allow enough slack on the electrical cord to allow the appliance to be pulled out for proper cleaning and maintenance.

MENNEKES 7 PIN OPTION



Mennekes 7 Pins Option.

Inlet	Pins	Intended Load	Connected To
Mennekes 7 Pins 16A Socket for 1P units 32A Socket for 2P units	1,2,3,4,GND	Grill and Platen Heaters 3N~ 380/400/415V Refer to load table for amperages 50/60Hz	Power Terminal Block L1,L2,L3,N, GND
	5/6	Interlock Contactor coil 7A • 415VAC Max.	Control Terminal Block BLK & RED



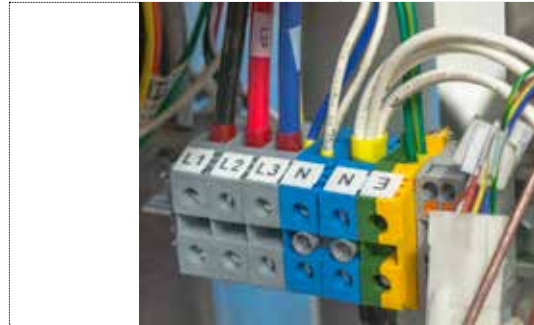
Power Supply Terminal Block Diagram.



1. Delta Power Supply terminal block.

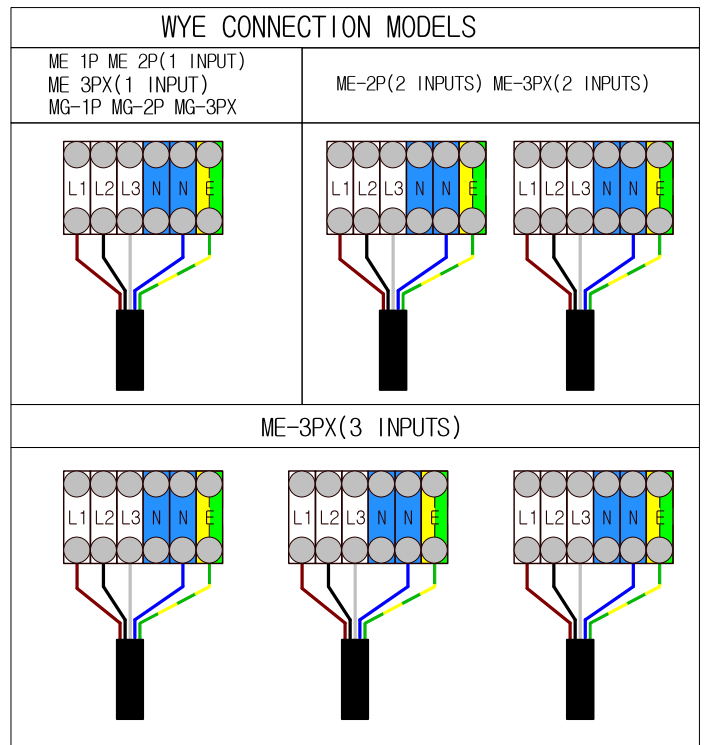
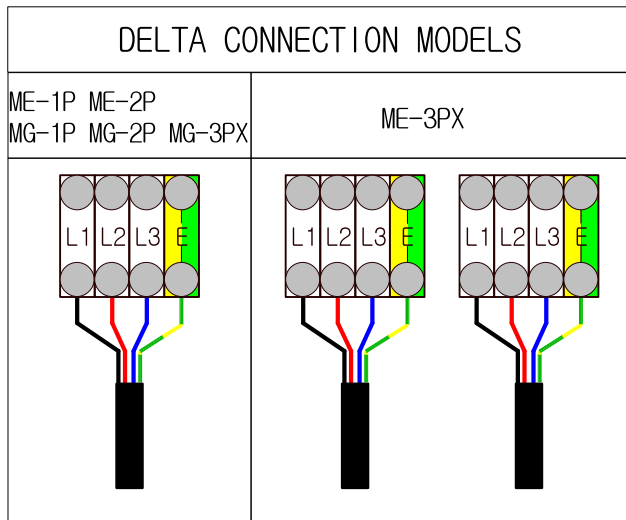


Note: ensure all wires has terminal pin installed and crimped to each wire end.

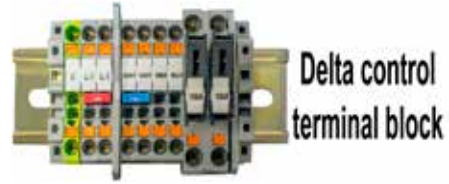


2. WYE Power Supply terminal block.

Terminal	Color
L1	black
L2	red
L3	blue
N	white
E	yellow / green



Power Interlock Terminal Block Diagram.



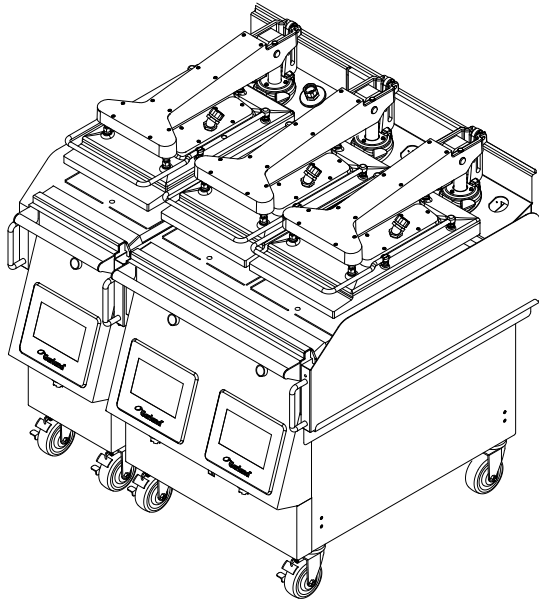
WYE CONNECTION MODELS INTERLOCK CONVERT	
FACTORY INSTALLED STATUS(NO INTERLOCK)	CONVERT TO 3 WIRE TYPE INTERLOCK

DELTA CONNECTION MODELS INTERLOCK OPTIONS		
5 WIRES TYPE HOOD INTERLOCK USA/CANADA/ ..	3 WIRES TYPE INTERLOCK JAPAN/ ..	NO INTERLOCK

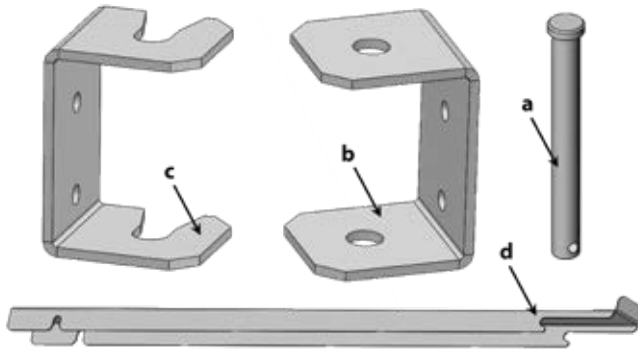
One & Two Platen Connections Procedure

The feature clamshell 1 & 2 platen grill have the option to attach them together. The important thing here is to connect on brackets and secure them to form one grill. A single grill could be attached to the right or left side of the double grill to suit your own preference.

- Make sure you read the instruction through completely before you start to put the unit together.

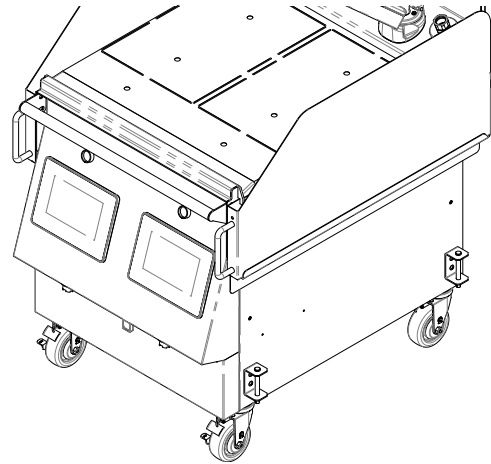


- Below shown the parts need it to connect two grills together (parts not to scale).



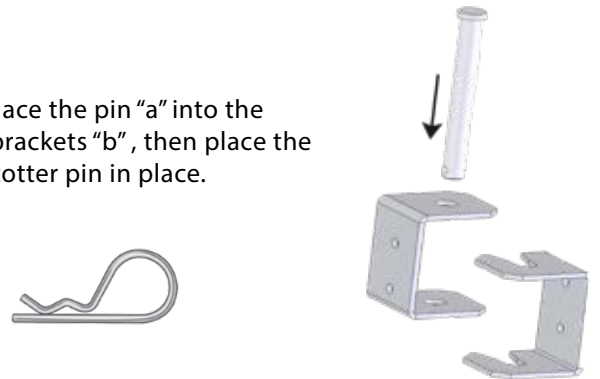
- a = F792 : HITCH PIN + CLEVIS
- b = 4600433 : TWO & ONE MTG BRACKET
- c = 4600432 : TWO & ONE RCVR MTG BRACKET
- d = 4600417 : GREASE DWR SLIDE MID - WG
- e = 8003128 : 10-24 X 1/2IN TH PHIL MS

- Bracket are located on the lower part of the side panel, bracket could be located on right or on the left panel, according to configuration selected. Picture below shown the bracket located on the right side panel of the 2P unit.

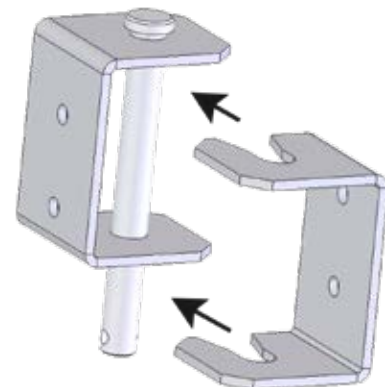


- Connect the bracket as per instruction below. Do not place your hand or your finger while making the connection.

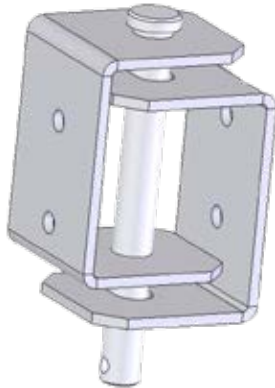
- Place the pin "a" into the brackets "b", then place the cotter pin in place.



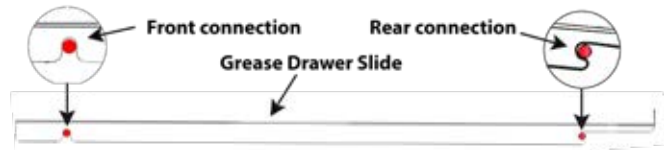
- Place near bracket "c" to bracket "b" and slide it through the pin.



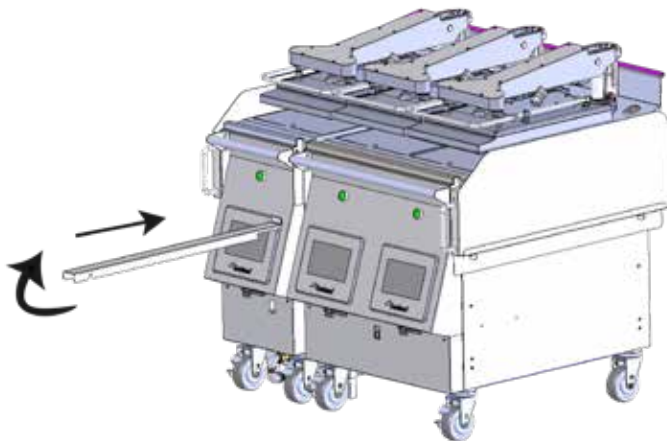
- Make sure to make the front & back bracket connection simultaneously.



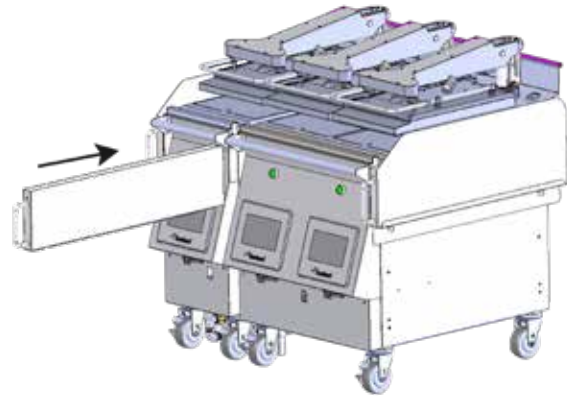
- Tilt the front bracket up. Insert the rear bracket slot into the pin. Use a flashlight to ensure the connection of both pins are all way in.



- Insert the grease drawer slide between the grills, this bracket is set to lock the grills together. Tilt the bracket



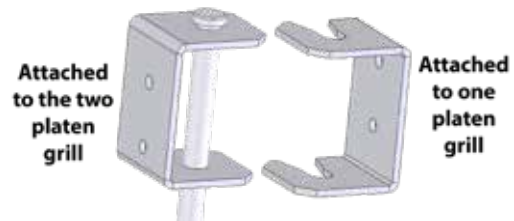
- Tilt the front bracket down. Insert the front bracket slot into the pin. Use a flashlight to ensure the connection of both front pins are all way in.



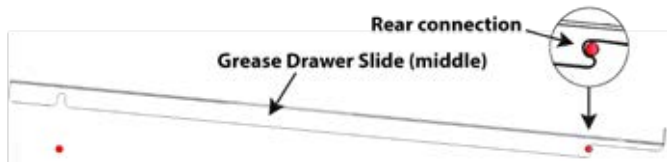
- Slide in grease drawer all the way up to the end.

Connection Brackets Installation:

- Bracket with pin get install to the two platen grill, see diagram below.



- Insert the grease drawer slide between the grills, this bracket is set to lock the grills together. Tilt the bracket

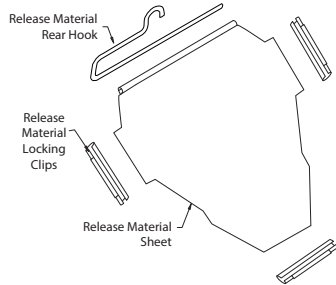


Safety List to Remember:

1. Do not move the grill with the platen up.
2. Keep fingers/hand away from brackets and between the grills.
3. Manipulate the grill through the towel bar only.

Install Release Material Sheets (Rear Loop Option)

In order to achieve proper cooking performance, ensure that the release material sheet is installed properly to the platen.



List of Material:

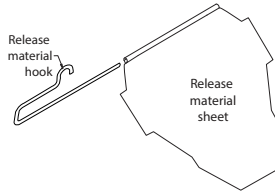
1. Release Material Locking Clips, use three (3) per platen
2. Release Material Rear Hook, use one (1) per platen
3. Release Material Sheet, use one (1) per platen

Platen Release Material Sheet Installation Procedure

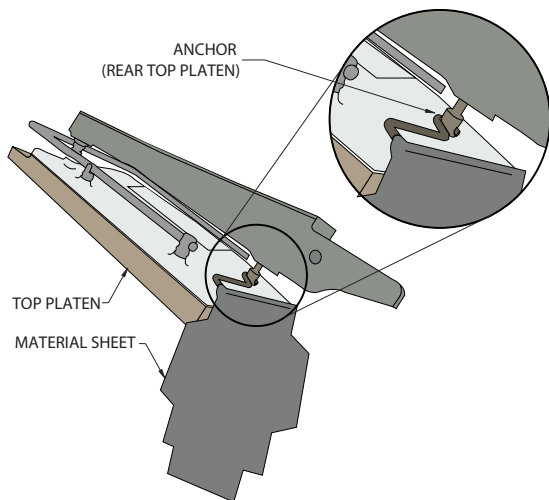
1. Raise top platen, by pressing the green button.



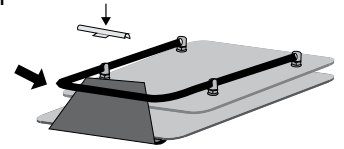
2. Slide release material hook through the hemmed (tube) end of the release material sheet.



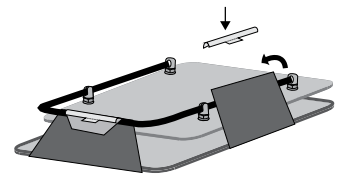
3. Hook the release material hook bar onto the anchor located at the rear of the platen.



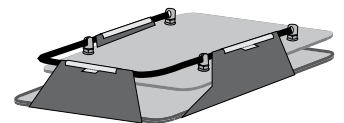
4. Gently pull the release material sheet towards the front platen and then wrap the sheet around the front of platen and over the U bar, while holding the front end sheet, place the locking clip over the sheet and press into the rod.



5. Repeat the above procedure for the other two sides of release material sheet.



6. Check alignment and tightness of release material against the upper platen. Make adjustment if necessary.



Release Material should be replaced when:

- Product sticks to release material.
- Carbon builds up.
- A tear in the release material appears.
- Release material coating is worn off sheet.

Startup Procedure

This Garland 1, 2 & 3-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. 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.

GARLAND CLAMSHELL GRILL START - UP FORM																																			
ELECTRIC OR COMBINATION GAS / ELECTRIC																																			
McDonald's _____		Certification ID # _____	Store # _____	Model _____	<input type="checkbox"/> MG-1P, <input type="checkbox"/> ME-1P <input type="checkbox"/> MG-2P, <input type="checkbox"/> ME-2P <input type="checkbox"/> MG-3PX, <input type="checkbox"/> ME-3PX																														
Address _____		City _____																																	
State / Province _____		Zip Code _____	Serial# _____	Start Up Date _____																															
<input type="checkbox"/> United States <input type="checkbox"/> Canada <input type="checkbox"/> International (List Country)		Telephone # _____																																	
Gas Type		Electric / 3-phase		Record Amps Per Line Each Contactor																															
Actual Gas Type _____		Actual Input _____ V / _____ Hz		Left Center (Applicable to 3 phase)																															
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 <input type="checkbox"/> 50 Hz		Line 1 Left Center Line 2 Left Center Line 3 Left Center																															
INSPECTION / OPERATIONAL CHECK																																			
NOTE1: CENTER(C) PLATEN should not be checked if ME-2P / MG-2P NOTE2: RIGHT(R) & LEFT(L) PLATEN should not be checked if ME-1P / MG-1P																																			
1. To avoid personal injury or property damage, Check for Gas Leaks through the grill line. <input type="checkbox"/> PASSED – NO GAS LEAKS																																			
2. Make sure the breaker is turned to the "ON" position. <input type="checkbox"/> OK																																			
3. Ensure equipment restraint devices are installed correctly according to local codes (NEC, ETC). Note: part supplied by others. <input type="checkbox"/> OK																																			
4. Verify power cord has a strain relief attached from power supply cord to the unit. <input type="checkbox"/> YES / <input type="checkbox"/> NO																																			
5. Ensure grill is installed in the proper type of Gas Exhaust Hood. <input type="checkbox"/> OK																																			
6. Ensure flue restrictors are fully opened or removed. <input type="checkbox"/> OK																																			
7. Verify serial number (serial plate located on side panel) and record the installation date of the grill in the controller, under settings. <input type="checkbox"/> OK																																			
8. Ensure bottom grill plate is leveled side to side / front to back. Adjust casters, in location, under hood. Adjust casters to attain level. <input type="checkbox"/> OK																																			
9. REMOVE GRILL FROM UNDER THE HOOD. Ensure all displays are active. All platen raises automatically? L <input type="checkbox"/> OK C <input type="checkbox"/> OK R <input type="checkbox"/> OK																																			
10. Lower and raise Upper Platen (green button) to ensure 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																																			
11. If upper platen elevation requires grease, allow clearance of hood, adjust hood height to 1" below hood. Refer to Operations & Installation manual for grease application. L <input type="checkbox"/> OK C <input type="checkbox"/> OK R <input type="checkbox"/> OK																																			
12. Ensure grill enters preheat sequence. Platen auto calibrates while at temperature. L <input type="checkbox"/> OK C <input type="checkbox"/> OK R <input type="checkbox"/> OK																																			
13. Close valve handle and verify the unit ignites three (3) times and then locks out because of Ignition Failure? L <input type="checkbox"/> OK C <input type="checkbox"/> OK R <input type="checkbox"/> OK																																			
14. GAS PRESSURE CHECK: Natural Gas: 6 – 14" W.C. / <input type="checkbox"/> Propane / Butane Gas: 11 – 14" W.C. Actual Incoming _____ " W.C.																																			
Rated Incoming Pressure		Natural Gas: <input type="checkbox"/> 4.0" W.C.		Actual Left _____ Center _____ Right _____																															
Rated Burner Pressure		Propane Gas: <input type="checkbox"/> 4.0" W.C.		Actual Left _____ Center _____ Right _____																															
15. Check micro amps reading. Should be 1.4 uA or greater per zone.																																			
Actual Micro Amp Readings: Left Front: _____		Left Back: _____																																	
Actual Micro Amp Readings: Middle Front: _____		Middle Back: _____																																	
Actual Micro Amp Readings: Right Front: _____		Right Back: _____																																	
16. Select menu item "10:1 - CLAM" icon. Verify set temperature is reached press thermometer icon. L <input type="checkbox"/> OK C <input type="checkbox"/> OK R <input type="checkbox"/> OK																																			
17. Initiate cook cycle by pushing the GREEN BUTTON or checkmark on screen. Platen lowers, and timing cycle begins. L <input type="checkbox"/> OK C <input type="checkbox"/> OK R <input type="checkbox"/> OK																																			
18. Ensure the stores pyrometer is accurate and calibrated using the ice bath method. <input type="checkbox"/> OK																																			
19. Perform PROBE CALIBRATION. L <input type="checkbox"/> OK C <input type="checkbox"/> OK R <input type="checkbox"/> OK																																			
20. Perform Platen Leveling procedure L <input type="checkbox"/> OK C <input type="checkbox"/> OK R <input type="checkbox"/> OK																																			
21. Ensure grill performs successful Auto Calibration L <input type="checkbox"/> OK C <input type="checkbox"/> OK R <input type="checkbox"/> OK																																			
22. 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																																			
23. Assist or obtain assistance with store personnel for Beef/Chicken Integrity Testing, testing product 10:1, 4:1, Angus, Grill Chicken until desired internal product temperatures are met and record cook time (Product cook times chart below). L <input type="checkbox"/> OK C <input type="checkbox"/> OK R <input type="checkbox"/> OK																																			
<table border="1" style="width:100%; border-collapse: collapse;"> <thead> <tr> <th colspan="4">Product Cook Times</th> </tr> <tr> <th></th> <th>LEFT</th> <th>CENTER (If Applicable)</th> <th>RIGHT (If Applicable)</th> </tr> </thead> <tbody> <tr> <td>10:1</td> <td></td> <td></td> <td></td> </tr> <tr> <td>4:1</td> <td></td> <td></td> <td></td> </tr> <tr> <td>GRILL CHICKEN</td> <td></td> <td></td> <td></td> </tr> <tr> <td>Cook one (1) run</td> <td></td> <td></td> <td></td> </tr> </tbody> </table> <table border="1" style="width:100%; border-collapse: collapse; margin-top: 5px;"> <thead> <tr> <th colspan="2">Beef Integrity Product</th> </tr> </thead> <tbody> <tr> <td>Manual Mode</td> <td><input type="checkbox"/> OK</td> </tr> <tr> <td>Tested Auto Mode</td> <td><input type="checkbox"/> OK</td> </tr> </tbody> </table>						Product Cook Times					LEFT	CENTER (If Applicable)	RIGHT (If Applicable)	10:1				4:1				GRILL CHICKEN				Cook one (1) run				Beef Integrity Product		Manual Mode	<input type="checkbox"/> OK	Tested Auto Mode	<input type="checkbox"/> OK
Product Cook Times																																			
	LEFT	CENTER (If Applicable)	RIGHT (If Applicable)																																
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Beef Integrity Product																																			
Manual Mode	<input type="checkbox"/> OK																																		
Tested Auto Mode	<input type="checkbox"/> OK																																		
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/yyyy)																																			
Visit our https://clamsshell.garland-group.com for Literature & Documentation																																			
White Copy – Factory		Yellow Copy – Service Agency		Pink Copy – Customer																															
P/N 4602107 (3 Mar 17)																																			

Section 3 Operation

NOTE: Do not operate the unit without reading and understanding the safety requirements. Refer to the safety section at the front of this manual.

Sequence of Operation

After turning the power switch to "I" or ON position, the grill will go through initialization. If the upper platens are in the lowered position they will return to their raised upper position. This movement takes approximately 8 seconds.

The upper platen is lowered automatically, following the initiation of the cooking cycle, and the upper platen is raised automatically upon completion of the cooking cycle.

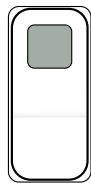
Warning

With 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.

In two sided cooking, the upper platen remains in the lowered position by nature of its own weight. It is not locked down. It can be raised by lifting up on the handle on the front of the platen. Under no circumstances, other than safety, should the platen be manually opened more than the normal open position.

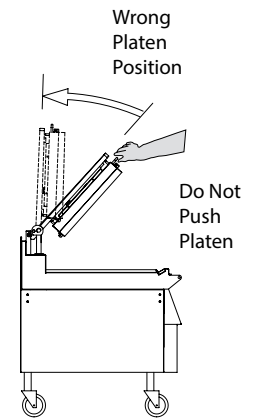
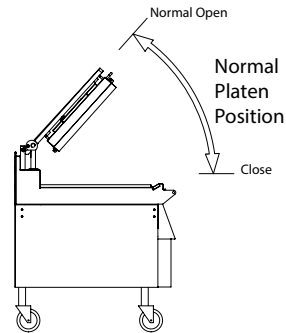
What buttons do;

1. Power Switch turns the grill OFF or ON.



Green light indicates that the Grill power is "ON"

1. Green button:
 - press to start cook.
 - press and hold to abort



Caution

Lifting the platen manually over the normal open position is very dangerous; this can cause premature failure of the electrical flex steel conduit and the lifting mechanism.

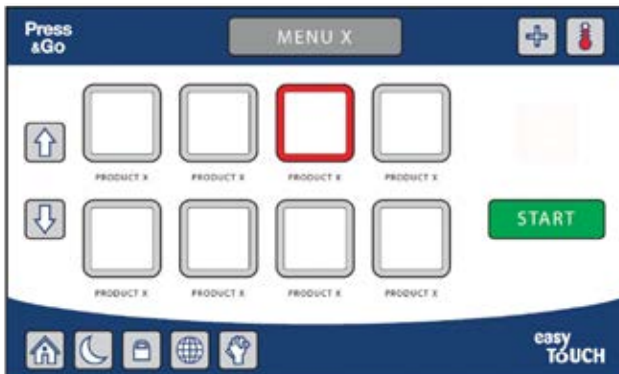
easyToUCH™ Controller

HOME SCREEN, RECIPE SELECTOR SCREEN & ICONS













The easyToUCH™ HOME and RECIPE SELECTOR screens are the most frequently used screens. Many of the icons described below also appear on other easyToUCH™ cooking and settings screens.



Home Screen



Recipe Selector Screen

PRESS & GO – is used to initiate preheat and cook on the grill.	
MENUS – is used to activate, add, edit and delete Menus from the library. A Menu is a collection of cook recipes. Password protected.	
RECIPES – is used to add, edit and delete Recipes from the library. A Recipe consists of the cooking times, temperatures and platen gap for preparing a food item. Password protected.	
SETTINGS – is used to change certain settings, such as date, time and volume, and for calibration options (platen gap, temperature and more Password protected.	
DIAGNOSTICS – allows access to the diagnostics screens. Password protected.	
COOK CYCLE CHANGE – is used to adjust a recipe’s cook time or platen gap, if required to achieve food safety and quality standards.	
TEMPERATURE – is used to view the temperature settings and actual temperature in each zone.	
CLEAN MODE – is used to put the grill into Clean mode, and heat or cool the grill to the required temp. When the grill is set to enforce the cleaning schedule, using the Clean mode resets the cleaning counter.	
LOCK – is used to temporarily lock the touch screen for fifteen (15) seconds. This prevents buttons being pressed accidentally when wiping the screen.	
LANGUAGE – is used to change the language of on-screen prompts. Only available for languages that have been pre-loaded.	
HOME – returns to the Home screen, the launching point for cooking settings and programming modes. When the home screen is showing, the heaters are OFF (shown at top right corner).	
SLEEP – is used to enter Sleep mode. In Sleep mode, the grill maintains the platen lowered to conserve energy during periods of inactivity.	

NOTE: The easyToUCH™ screen display, layout and icons shown herein are for guidance purposes only and are not intended to be an exact representation of those displayed on the grill.

ON SCREEN WARNINGS AND ALERTS MESSAGES

Too Cool/Too Hot - If the grill temperature is too cool to properly cook a recipe, a “Too Cool to Cook” message appears. The grill will not allow the cook cycle to start until it has heated to the minimum required starting temperature.

Similarly, if the grill is too hot, a “Too Hot to Cook” message appears and a cook cycle can not start until the grill cools.

In either case, another recipe can be selected. If the grill is at the right temperature to cook the newly selected recipe, the message disappears and cooking can start immediately.



OPERATIONS OVERVIEW

The grill operates in several modes:

- **Press & Go** mode to preheat and to cook.
- **Sleep** mode to conserve energy.
- **Clean** mode to attain temperature for cleaning and reset cleaning reminders.

All operating modes are accessible using the easyToUCH™ screen. All modes except for Sleep can be selected from the Home screen. Clean mode can be selected from the Home screen or from the recipe selector screen.

Press & Go Mode



Press & Go mode is used to initiate preheat and cook on the grill.

Preheat

The grill will preheat after a menu has been selected in Press & Go mode. If multiple menus have been set up, select the appropriate menu first to ensure the grill preheats to the correct temperature.

Menus and Recipes

Multiple menus can be set up, each using different temperature set points and containing different or shared recipes. The recipes stored by the grill contain the cooking profiles (times, temperatures, prompts and platen gap) for various products. Menus and recipes can be added, edited and deleted from the library. Cook time and/or platen gap may be changed for each recipe as well, depending on the grill set up.

Sleep / Standby



Sleep / Standby mode lowers the platen to conserve energy during periods of inactivity, keeping it ready to start a cook cycle. When in Sleep / Standby mode, the grill will maintain the current temperatures.

Automatic Sleep / Standby Mode

The grill can be configured to enter Sleep / Standby mode automatically after a period of inactivity. Refer to **easyToUCH™ Diagnostics & Settings Menu**.

Manual Sleep / Standby Activation

User can also manually activate the Sleep / Standby mode when in the recipe selector screen.

Clean Mode



Clean mode has two functions: brings the grill to the appropriate temperature for cleaning and it resets the cleaning counter.

If a cleaning temperature has been set, Clean mode will bring the grill to the set temperature prior to starting the cycle. A cleaning temperature may be specified if required by the chemicals used for cleaning.

Putting the grill into Clean mode before cleaning the grill updates the “Last cleaned” date and resets the cleaning reminder prompts, if these are enabled.

easyTOUCH™ Procedures

START UP & INSERT INSTALLATION DATE

1. Switch the grill on using the main power switch.



2. The easyToUCH™ screen illuminates with the display briefly showing the software version.



3. HOME screen appears. Select Settings. Type password then press Return.



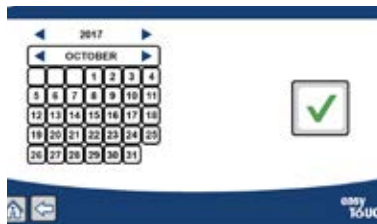
4. Select FACTORY SETTINGS.



5. Select INSTALL DATE.



6. Type the date of installation and then press the check-mark to save.



7. Verify the installation date and the serial number then press the check-mark to save.



8. Install date completed. A window let you know that a save is taking place.



POWER CALIBRATION PROCEDURE (VOLTAGE)

In order to achieve a proper voltage setting ensure the proper supply voltage is for the grill.

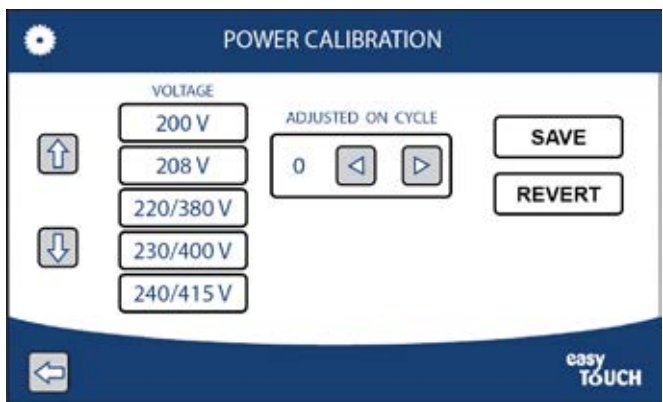
1. Select "SETTINGS" from home screen.



2. Enter "PASSWORD". (Service password)



3. Scroll up or down to select "POWER CALIBRATION". Select START.



4. Using the up or Down arrows select the appropriate voltage of the grill. Each controller is independent, select the voltage calibration on each controller.



ADJUSTED ON CYCLE will make the proper adjustment in case of kitchen contactor tripping/ breaking electric circuit problem.



SAVE will save the adjustments made in the memory.
REVERT option will return to the previous adjustment.



5. Select **SAVE** after the right voltage its been selected.

6. To exit, select.

7. Select home.

PREHEAT

1. HOME screen appears. Select Press & Go. A choice of cook menus is displayed.



2. MENU SELECTOR screen appears. Choose the desired menu.
If only one menu is available, grill will select it and quickly transition to preheat.



3. Preheating starts, using the set temperatures from the selected menu and the preheat progress is displayed.



NOTE: To cancel preheating and exit to the Home Screen press . Select **MENU X** at the top to switch menus during preheat.

Following preheat the grill enters a soak period, allowing the temperature to stabilize throughout the upper platen. After soak, grill will start auto-gap & auto-leveling option feature.

4. The unit is ready to use when the platen opens and the Recipe Selector screen is displayed.



COOK A RECIPE

1. On the RECIPE SELECTOR screen, select a recipe to cook.

Lay product on the grill and press **START** or press the Green Push Button to begin the cycle.

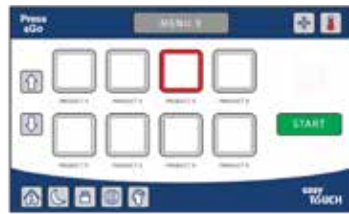


2. The screen displays a progress ring and the remaining cook time.

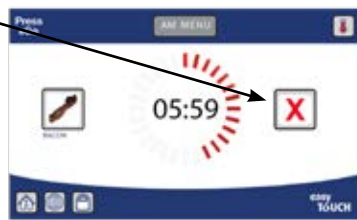


3. An audible warning sounds prior to the end of the cook cycle. When the cook cycle has finished, the platen lifts. Press the check mark or the Green button to clear the message.

- The recipe selection screen reappears.



- Selecting **X** during the cooking stops the cook cycle. The cycle can also be aborted by pushing the Green push-button for two seconds.



CANCELING A COOK CYCLE

- Canceling the cook cycle raises the platen, and displays a "DISCARD PRODUCT" message. Press the check mark to clear the message.



NOTE: If the wrong recipe was selected, change the recipe by pressing **X** to stop the cook cycle. Then acknowledge the warning, select the correct recipe and press START or the GREEN push-button again. **Changes should be made promptly to avoid overcooking the product.**

CHECK TEMPERATURES

The temperature screen shows the actual and the set point temperatures at each thermocouple.

- The temperature screen can be displayed by pressing the icon in the top right corner when cooking, cleaning, or preheating.



- Press the Back Arrow or the Check Mark to return to the previous screen.



CREATE NEW RECIPE

The easyToUCH™ screen display, layout and icons shown herein are for guidance purposes only and are not intended to be an exact representation of those displayed on the grill.

- ONE STEP



1. Select All Recipes.



2. Enter password then press Return.



3. Press CREATE NEW.



4. Type your new Recipe Name then, press return.



5. Select an image then, press check.



1. A recipe consists of one or more steps/ stage. A step may end with a prompt such as "Flip", "Done" to program a prompt or no prompt. The total cook time for the recipe is the sum of the time for each step.

COOK TIME
MIN: 0 MAX: 9999

Sets the time for each step.

GAP
MIN: 0 MAX: 2000

For recipes that use the upper platen, this represents the gap between the platen and the grill surface, measured in mils (thousands of an inch). For flat recipes, skip this parameter.



Numeric Key Pad option will pop up to allow parameter entry. Key in the number and press check.

FLAT COOKING

For flat recipes, set Flat Cooking to YES to keep the upper platen raised or to raise during a stage.

PROMPT SELECTION

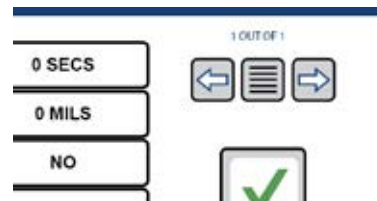
Select which prompt to display at the end of the recipe step, or None. Pressing the button toggles through the available prompt options. See "Prompts" for information on creating and editing prompts.

UPPER PLATEN

Set lower grill temperature from 149 F to 450 F. Use 32F/0F for OFF.

LOWER PLATEN

Set lower grill temperature from 149 F to 400 F. Use 32F/0F for OFF.



Pressing the right arrow will give you an option to add another step to the recipe.



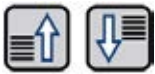
Pressing the list icon will display the steps in the recipe available (screen shown below).



Select the step with arrows for editing, then press check.



Pressing the recycle bin icon will delete the row selected.



Pressing the up/down arrow icon will give the option to the selected step to move it up or down the list.



Pressing the check-mark icon will go back to the parameter entry/edit screen. Be aware this check-mark will not save your data inserted.



Pressing these up/down arrows icon will give the option to scroll up and down the list.



1. Press check-mark to save data.



Warning sign

There may be a zero cook time, temp and/ or gap in your new recipe settings. Press to back and review.



2. New recipe creation completed.

Editing an Existing Recipe



3. Press the pencil (top right of the screen) to edit an existing recipe. Similar to creating a new recipe, you will proceed through each screen;

- Recipe Name
- Image
- Protein (if applicable)
- Recipe Step(s).

Deleting an Existing Recipe



4. Select an existing recipe, then press garbage bin (top right) to confirm. Press check-mark to delete or to cancel.

SETTING UP FOR 2 STAGE COOKING, “ADD CHEESE”

Prompt definition offer the option to add cheese or other product at the end of the cooking process, the platen will come up, cheese added and the platen will come down with at higher gap without touching this gives the cheese a head start toward reaching its melting point or warm any other product. (Screen display, layout and icons shown herein are for guidance purposes only and are not intended to be an exact representation of those displayed on the broiler)

- SECOND STEP



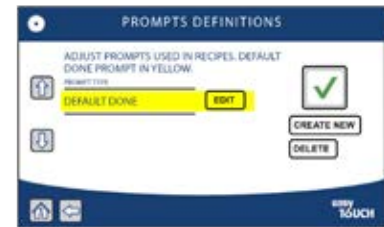
1. Go to SETTINGS.



2. Enter password then press Return.



3. Scroll down to “PROMPTS DEFINITIONS” then press START.



4. Select CREATE NEW.



5. Five definition to complete:

- FRIENDLY NAME
- COOKING PROMPT
- PAUSE TIME
- AUTO ACK TIME
- PROMPT SOUND



6. Type definitions, (keyboard option will pop up to allow typing) then press RETURN.



Numeric Key Pad option will pop up to allow parameter entry. Key in the number and press check. Use for PAUSE TIME & AUTO ACK TIME.

The following definition is a sample of creating a ADD CHEESE on top of product that is cooking.

FRIENDLY NAME Type: CHEESE.

COOKING PROMPT Type: ADD CHEESE.

PAUSE TIME Type: 99. (Wait up to 99 sec for button push)

AUTO ACK TIME Type: 0. (To move to next step with no delay)

PROMPT SOUND Select any of the options. Recommended: MED CHIRP



Pressing the check-mark icon will save the previous definition added. Screen will go back to PROMPT DEFINITION entry/ edit screen.



7. Scroll down or up down or up with arrows (up/down) to check or edit the new prompt created, then press check-mark to save or delete.



Note that the system wont allow you to delete the DEFAULT DONE.



Press the home icon to display Home and proceed with the next steps in the recipe.

The next step after a PROMPT DEFINITION is been created is to create a new recipe with the new PROMPT DEFINITION. For this sample will be creating a recipe “Add Cheese”. Follow the step of creating new recipe on this manual.

CREATE A NEW MENU

Menus offer the option to combine many recipes under one menu screen like breakfast, lunch and other menus available through the day.

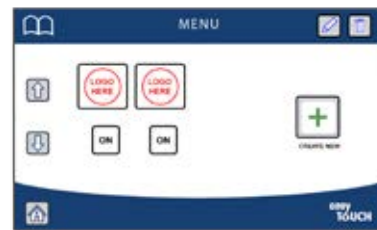
1. Select Menu.



2. Enter password then press Return.



3. Press CREATE NEW.



4. Type your new Recipe Name then, press return.



5. Enter preheat temperature settings.



Note: upper & lower platen should match menu preheat settings

Set Upper Platen preheat temperature from 149 F to 450 F. Use 32F or 0F for OFF.

Set Lower Platen preheat temperature from 149 F to 400 F. Use 32F/0F for OFF. Press check-mark to save.



6. Select an image and press the check-mark to continue.



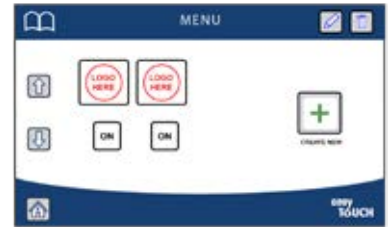
7. Select a recipe(s) to add to the menu and press the check-mark to continue.



8. Pressing the up/down arrow icon will give the option to the selected step to move it up or down the list. Press the check-mark to continue.



9. Menu creation completed. New menu will be OFF as a default, press OFF option to turn menu on.



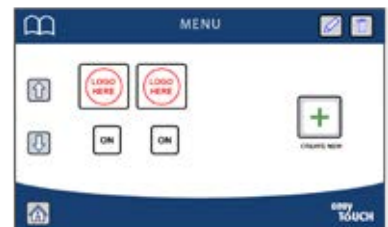
TURN MENUS OFF OR ON

Menus which can be turn ON or OFF. The PRESS & GO option will display only menus that are ON. That option can then be used with morning and afternoon restaurant menus.

1. Select Menu.

2. Enter password then press Return.

3. Press the option ON/OFF under the menu photo, the virtual button will switch to ON or OFF.



CHANGE COOK TIME/GAP

The changes made to a recipe with this method will still apply after the power is turned off. A recipe's cook time can be modified to allow for variations in product. This modification will not change the original time. Gap adjustments are not allowed on McDonald's grills..

1. From the RECIPE SELECTOR screen, select a recipe (icon border will turn red) and then press at top right corner.



2. The COOK CYCLE CHANGE screen appears.
3. Use the up and down arrows to adjust the cook time.



- Press to save.

NOTE: To edit this function for changing time or gap limits, see Time & Gap Adjustment Limits.

4. Ready to cook product.



NOTE: The recipe with changes has a "+" indicator on the RECIPE SELECTOR screen, plus (+) symbol located on the bottom right corner.



NOTE:
The COOKING PROGRESS screen will show the new adjustments.



NOTE:

- The recipe program is defined by McDonalds.
- The operator can use + symbol to make changes within time adjustment limit defined in Time & Gap Adjustment Limits.
- Use this method during Beef integrity procedure to achieve quality and foo safety targets

TIME & GAP ADJUSTMENT LIMITS

This setting limits the size of the cook cycle adjustments that can be made for a recipe using Change Cook Time/Gap using the plus symbol. For example, if the time is set to 00:10, then the COOK CYCLE ADJUSTMENT screen will only allow the operator to increase or decrease the cook time by up to ten (10) seconds.

1. Select SETTING.



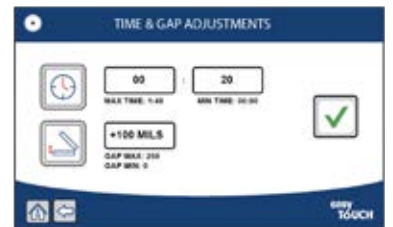
2. Enter password and press return.



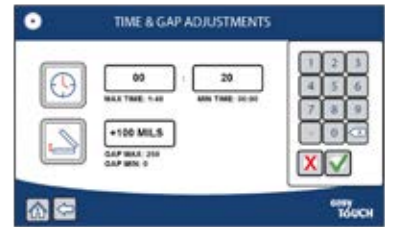
3. Use down arrow to scroll to "Time and Gap Adjustments".



4. TIME & GAP ADJUSTMENTS screen: set to zero to prevent users from adjusting the cook cycle.



5. When the time or gap number button is selected, a numeric keypad appears. Enter the new settings and select to proceed.



6. Select to save the new settings.

Note: Gap adjustments are not allowed on McDonald's grills.



IMPORT IMAGE TO A NEW MENU

In order to import an image, it must have a specific file extension. Use jpg, tiff, bmp to import images..

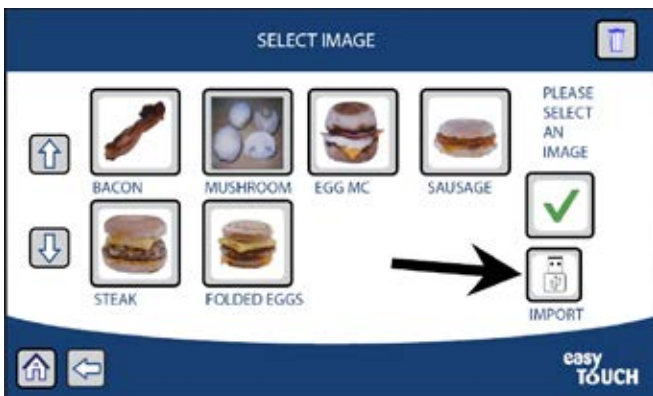
1. Select "ALL RECIPES" from home screen.



2. Enter "PASSWORD".



3. Select "CREATE NEW".



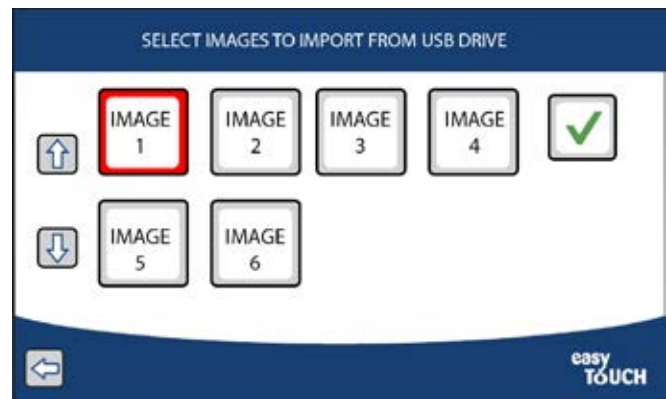
NOTE: Import feature will pick up the image(s) from an external USB memory. The image(s) will be automatically re-size for the grill controller.



4. Insert USB with image



5. Select "IMPORT".



6. Select image to import, each image selected will turn red. You can import more than one image at the same time.

7. Select check mark.

8. Saved pop-up window will display when the import process is completed.



9. Select.




10. Select home.

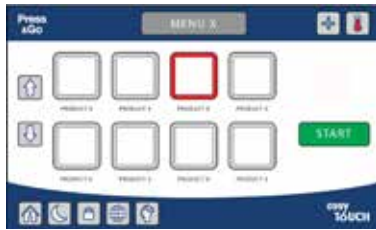


11. The imported image can now be used for recipes and menus. Follow instructions: *Create new Recipe/Menu* or *Edit Recipe/Menu* to add the new image where desired.

ACTIVATE SLEEP MODE MANUALLY

Sleep mode can be selected from the RECIPE SELECTOR screen to save energy during slow periods.

1. From the RECIPE SELECTOR screen, press .



2. Press to continue or to cancel.



3. Top platen will close. Make sure no utensils are on the grill.
4. Press the Green button to cancel.



5. Screen will show sleeping time (hour:min). To exit Sleep mode, press WAKE on screen or the Green push-button. The platen will rise, the RECIPE SELECTOR screen appears, and the grill is ready to cook.



VOLUME ADJUSTMENT

This setting will set the levels of volume.

1. Select SETTING.



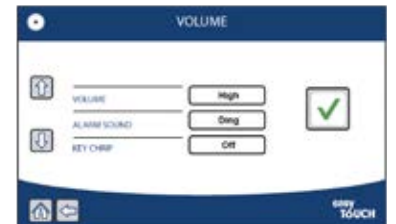
2. Enter password and press return.



3. Use down arrow to scroll to "Volume".



4. Select button beside volume, select option Low, Med or High. Enter the new settings and select to proceed.



HOOD HEIGHT ADJUSTMENT

This setting limits the height of the top platen adjustment. Ensure a minimum of 1" clearance between the hood and the uppermost position of the platen arm.

1. Select SETTING.



2. Enter password and press return.



3. Use down arrow to scroll to "HOOD HEIGHT". Press START button.



4. Record the number as reference under the PLATEN POSITION SETPOINT box.

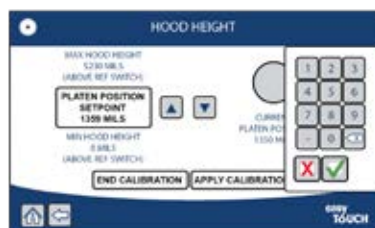


TIP:

Use the up and down arrows to move the platen height, the upper arrow option will go in multiples of 6 mils, and the lower arrow down in multiples of 4 mils. Factory default is 1366 MILS



5. When the PLATEN POSITION SETPOINT box is selected, a numeric keypad appears. Enter the new settings and select to proceed.



6. Select APPLY CALIBRATION to set the new setpoint.
7. Select END CALIBRATION to save the new setpoint.
8. Hood height calibration completed. System will go back to settings.



LANGUAGE SELECTION

This setting will give the option to choose different language in the display.

1. Select SETTING.



2. Enter password and press return.

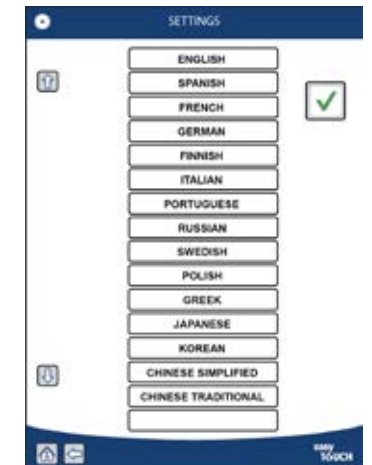


3. Use down arrow to scroll to "LANGUAGE". Press START button.



4. Select the language then press the checkmark.

Languages available; English, Spanish, French, German, Finnish, Italian, Portuguese, Russian, Swedish, Polish, Greek, Japanese, Korean, Chinese Simplified, Chinese Traditional.



5. A save window will appear indicating that is saved.



6. Language selection completed. System will go back to settings.

TIP:

Use the World icon for a Language selection short cut



CLEAN SETTINGS

This setting will give the option to control grill temperature, clean frequency and clean time during the process of cleaning. Computer will manage your cleaning schedule automatically.

1. Select SETTING.



2. Enter password and press return.



3. Use down arrow to scroll to "CLEAN SETTINGS". Press START button.



4. Select an option, numeric pad will appear, enter new settings.



- CLEAN GRILL – this option will configure the lower grill, you can set up temperature from 150F to 450F or turn off this option by typing 32 on the numeric pad. Factory default is 325°F.
- CLEAN PLATEN – this option will configure the upper grill, you can set up temperature from 150F to 450F or turn off this option by typing 32 on the numeric pad. Factory default is 325°F.
- CLEAN FREQUENCY – this option will configure the cooking cycle you permit between clean time, computer will automatically detects when is time to clean your grill. Ex: 10 CK CYC will automatically tell you after 10 cooking cycle that CLEANING REQUIRED.
- CLEAN MIN TIME – this option will set the time of cleaning, could be from 1 to 15 minute time.
- CLEAN GRACE PERIOD – this option will set the computer to automatically count the cooking cycle after clean frequency cycles completed, when clean grace period count is completed the computer will force the grill to CLEANING REQUIRED only. Clean grace period calibration is by Cook Cycle from 0 to 1000.
- CLEAN PROMPT FREQ – this option will set the computer to automatically detects when is time to clean. Calibration Cook Cycle from 0 to 1000
- CLEAN SETPOINT TOLERANCE – this option will set the temperature setpoint tolerance. Temperature can be calibrate from 5°F to 50°F
- CLEAN READY ALARM – this option will set the alarm to OFF / DING / STOVE / SONG.

5. A window will appear indicating that your selection has been saved.



6. Clean settings completed. System will go back to settings.

CLEANING REMINDERS

If a cleaning schedule has been set, a message will appear on the screen when cleaning is required based on the number of cook cycles:

Select if the grill will be cleaned immediately, or to continue cooking.



NOTE: If the grill is set to enforce cleaning schedule and the cleaning reminder has been bypassed too many times, easyToUCH™ eventually displays the CLEANING REQUIRED screen to enforce cleaning.

Select to start the Clean mode which resets the cleaning reminder counter and brings the grill to the right temperature for cleaning (if specified).

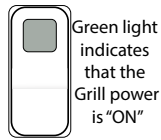


SHUTDOWN

1. Return to the HOME screen. Pressing the Home icon exits cooking mode and turns off the heaters.



6. Fully power off the grill and the easyToUCH™ screen using the main power switch.



PLATEN CALIBRATION (STORE MANAGER)

Platen calibration will automatically make the proper adjustment on the platen to obtain the maximum cooking performance. This feature allows the store manager to perform an automatic platen calibration, hence it is password-protected. Each User Interface (UI) works independently of the other. (Software 4.0.1)

1. In order to achieve a proper auto level calibration, ensure that a Platen Gap & Hood Height Calibration is completed.

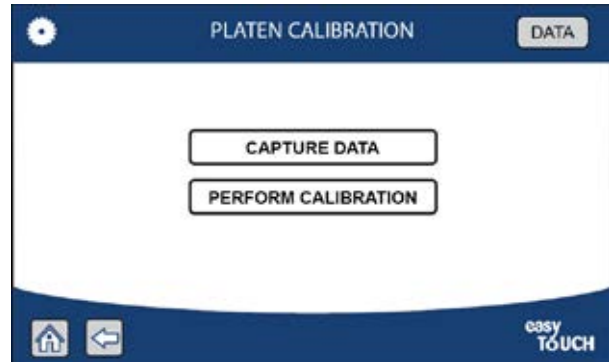
2. Select "SETTINGS" from home screen.



3. Enter "PASSWORD".



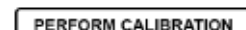
4. Select "PLATEN CALIBRATION".



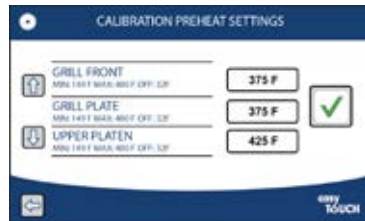
5. Select "PERFORM CALIBRATION".

CAPTURE DATA : will collect data from the computer only.

PERFORM CALIBRATION : will perform platen calibration by itself.



The screen will show calibration preheat settings, temperatures at which the grill needs to be to perform calibration. Temperatures can not be modified.

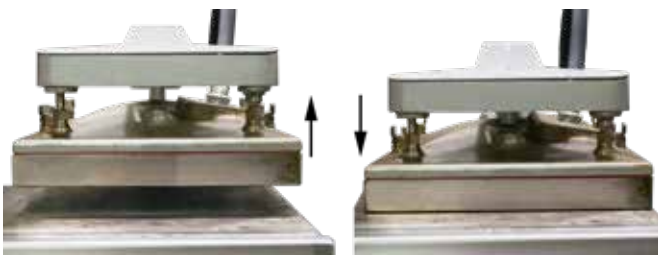


6. Select "CHECK MARK" from screen.

7. The grill will then go into the heating process, that will take several minutes if the grill is cold. Pressing "X" will cancel the process or press the back arrow to go one step back.



NOTE: as soon as the grill has completed the preheat, the computer will take control of calibration. During this process the top platen will move up and down. Do not interrupt the calibration process.



8. A completed sign will pop-up when the process is finished. Pressing the "check mark" will go to platen calibration screen, then press the home icon to go to home screen..



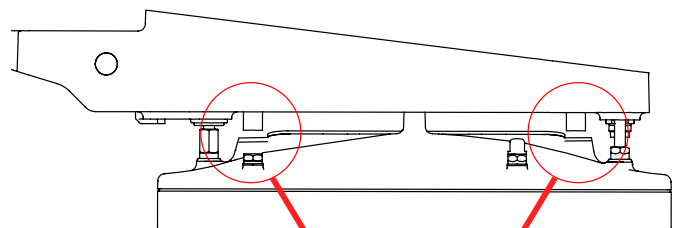
NOTE: if the process fails a sign will pop-up. Make sure nothing is interfering with the process and press the check mark for another attempt to re-calibrate.

9. At the end of the pre-heat cycle, the platen will raise to the lower reference switch and then lower to the grill plate to detect the platen level state. Cooking ready state will be displayed when the process is completed.

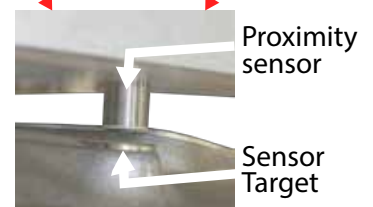
Tip: Data icon will give and statistic collected together for reference or analysis.



Important point to remember



Sensors (Proximity & sensor target) must be kept clear & clean at all times.



Proximity sensor is used to detect the position of the platen using the sensor target attached to the platen cowl, conduct "visual inspection".

PATTY PLACEMENT

This procedure for placement and removal of meat products on the clamshell grill should be followed as indicated below and as follows:

1. Each gray rectangle depicted below represents one cooking area beneath one upper platen.
2. Patties are generally placed two at a time from front to back of grill.
3. The **removal order** of the patties is shown in the diagrams **by the number shown** in the center of each patty.

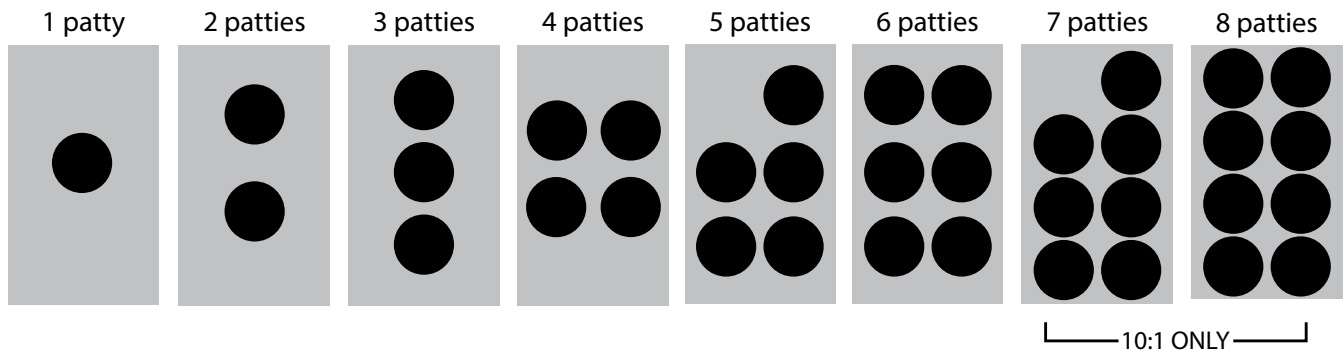
NOTE:

Patty placement procedures for International Markets may differ. Follow the recommendations of your local McDonald's authorities.

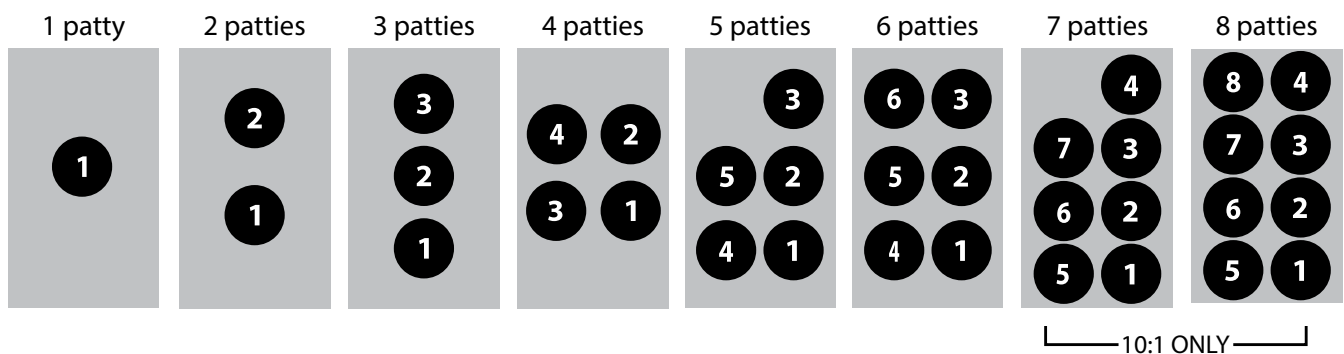
Maximum patty load per lane:

- 8 regular (10:1) patties, 6 for best burger
- 4 angus (3:1) patties (region and country applicable)
- 6 quarter-pound (4:1) patties, 4 for best burger
- 8 sausage patties

NOTE: Lay patties 2 at a time, from front to back:



NOTE: Remove the patties in the number ordered shown below:





- Temperature Status
- Cooking Cycle Change
- Enter Clean Mode
- Sleep Mode
- Set Language
UI keyboard=special characters/
Symbols/#

home page → **PRESS & GO**
 MENU
 SETTINGS
 ALL RECIPES
 DIAGNOSTICS

PressGo → **AUTO MENU**
 AM MENU
 PM MENU
 RECOVERY

Settings → **FACTORY**

- PASSWORD
- TIME
- DATE
- FACTORY SETTINGS
- IMPORT EXPORT (from USB)
- RESET TO FACTORY DEFAULTS
- SOFTWARE UPDATE

→ **CALIBRATION**

- TOUCHSCREEN CALIBRATION
- HOOD HEIGHT
- THERMOCOUPLE CALIBRATION
- PLATEN CALIBRATION
- TIME/GAP ADJ. LIMITS
- POWER CALIBRATION

→ **TEST**

- HEATERS STATE

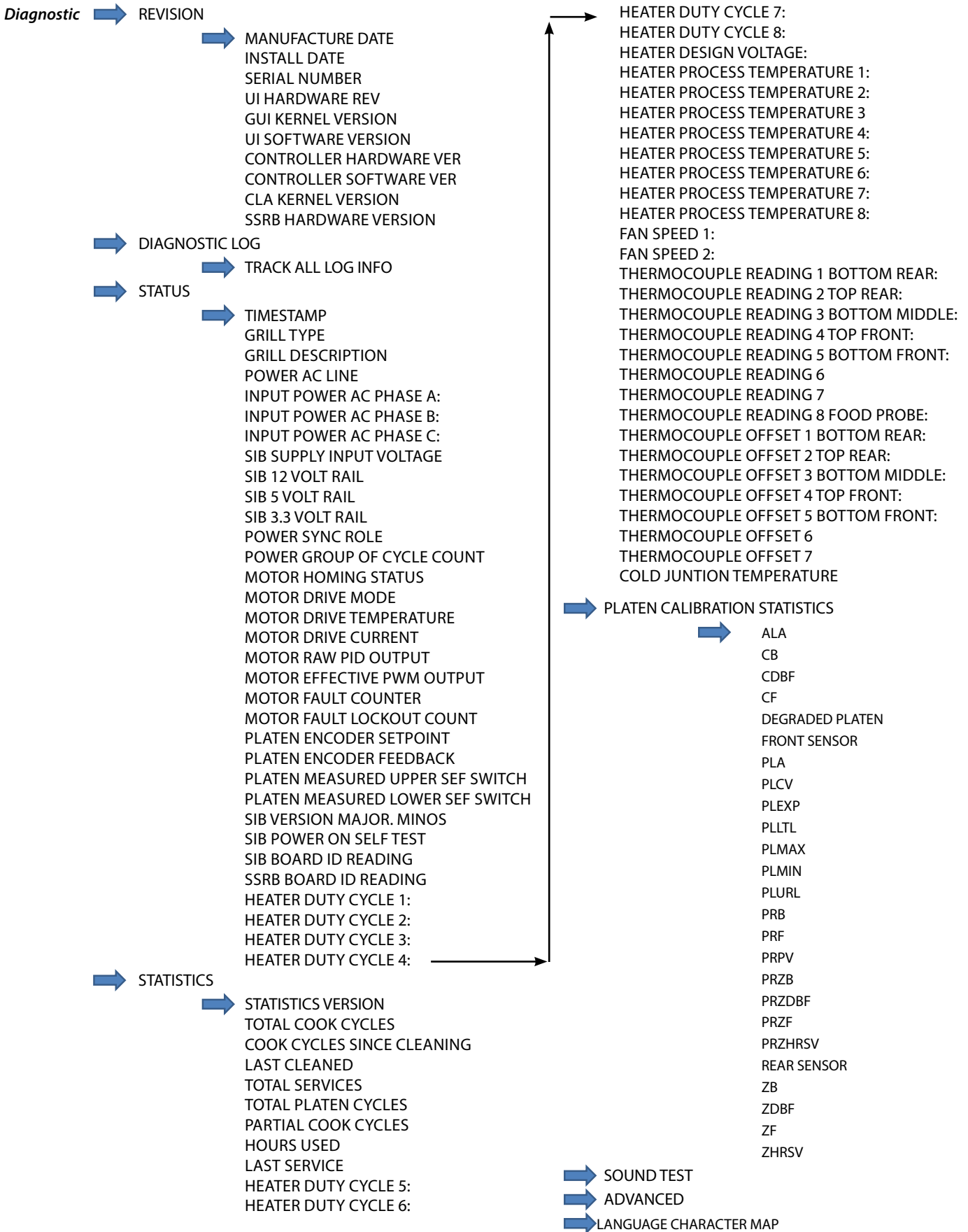
→ **SETTINGS**

- FLAT COOKING
- CLEAN SETTINGS
- HEAT ERRORS & LIMITS
- LANGUAGE
- PREHEAD PLATEN GAP
- PROMPTS DEFINITIONS
- SLEEP CONFIGURATION
- SYSTEM UNITS
- VOLUME
- USER INTERFACE
- DIAGNOSTIC LOG
- SOFT RESET

Menus → **AUTO**
 AM MENU
 PM MENU
 RECOVERY

All Recipe → **AUTO AM**
 AUTO PM
 GR CHICKEN
 BACON
 MUSHROOM
 ROUND EGG
 SAUSAGE
 BREAKFAST STEAK
 10:1
 4:1 FRESH
 4:1
 FOLDED EGGS
 ONIONS
 RECOVER


NOTE: (RECIPE WILL VARY DEPENDING ON RESTAURANT MENU)



Section 4

Maintenance

Cleaning the easyToUCH™ controller

- Select lock icon  on the panel, to temporarily lock the touch screen for fifteen (15) seconds.
- Apply food safe cleaner to soft cloth or sponge, not directly on controller. Wipe controller and dry with a soft clean cloth.
- Do not use abrasive cleaners, steel-wool pads or abrasive paper towels to clean the controller, as bristles will scratch the controller surface.

Cleaning the Stainless Steel Panels



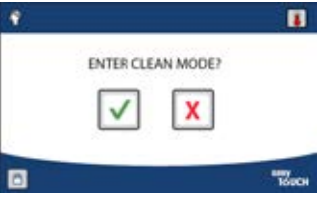

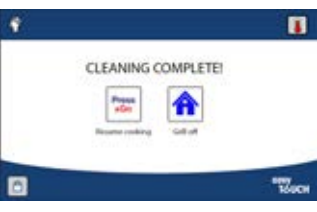
- Turn-Off-Power Switch when cleaning the side panels or front panel of the grill.
- Turn-Off-Power Switch and disconnect all power plugs before cleaning back panel. Refrain from touching anything electrical when you've got wet hands or bare feet.
- Once the unit has cooled external stainless steel panels should be cleaned using a mild detergent and/or a food-safe liquid cleaner designed to clean stainless steel, a soft cloth and hot water.
- If it is necessary to use a nonmetallic scouring pad, always rub in the direction of the grain in the metal to prevent scratching.
- **Warning:** Do not remove any panel for cleaning.
- Wash a small area at a time and rinse the washed area with a clean sponge dipped into a disinfectant. Wipe dry with a soft clean cloth.
- Do not spray chemicals into any openings, such as louvers on the front or rear vent panels. Doing so can damage critical components, resulting in a non-warranty service call.
- Keep water and/or cleaning solution away from the front main power switch and power cords. Do not spray any solution to these parts.
- The grill may be secured in the grill bay by using two anchors that lock onto the front casters. Reattach all safety clips and restraining cables (gas models) before completing the cleaning.

Cleaning During Operation

1. After each product load is removed, use a grill scraper to scrape grease on lower grill plate from front to back only. Do not scrape left to right across the lower grill plate with the grill scraper.
2. Use a grill squeegee to clean release material sheet on upper platen in a downward motion. Do not press hard against the release material sheet to prevent scratching or tearing.
3. Push the grease to the rear of the grill, or pull it to the front trough. Then, squeegee the grease into the buckets on either side. Do not use the scraper for this step.
4. Use a clean, damp cloth to clean back splash and bull nose areas as needed during operation.

NOTE: To increase life of release material sheets, wipe them down with a folded clean, damp cloth at least four times during each hour of operation.

Daily Cleaning

<p>1. Press the  hand with a rag icon on the lower left, bottom of the controller display.</p>	
<p>2. Press the check mark icon to enter CLEAN MODE.</p>	
<p>3. When the grill reaches the proper cleaning temperature, the display will read "READY TO CLEAN" and an audible alarm will sound.</p>	
<p>4. Press the home icon and the cook zone heaters will be turned OFF.</p>	

★ Tip

Clean grills one at a time so you can continue cooking on one grill while you are cleaning the other. Let the first grill return to proper cooking temperatures before you begin to clean the second grill.

★ Tip

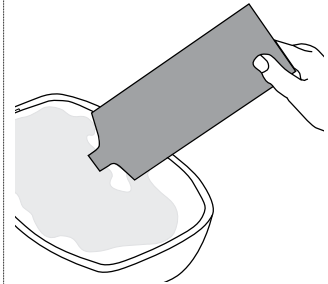
Pressing the green button will lower or raise the upper platen of the grill.

 **Moving Parts**

Notice: Keep grill/platen area clear.



5. Pour McD Approved Grill Cleaner into a bucket or stainless steel pan.



6. Put on the heat-resistant gloves and safety glasses.



7. Empty grease troughs. Remove and empty the three grease troughs by pulling them carefully out of the slides. Put them back into position.



★ Tip

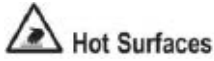
Follow your restaurant's policy if you are empty-ing grease troughs after dark.

8. Before removing release sheets, wipe down the upper and lower cook surfaces with a clean, sanitizer-soaked grill cloth. Repeat for all cook lanes..

-  **Hot Surfaces**
-  **Chemicals**



9. Clean surface of release sheet. Apply grill cleaner to a clean sanitizer soaked grill cloth, wipe down the exposed surface of the release sheet. Repeat the cleaning for all release sheets.



The upper platen surface and edges are extremely hot.



Lay out release sheets to clean the other side.

12. One at a time, place the release sheets (clean side down) flat on the release sheet storage tray or a clean flat surface. As before, apply grill cleaner to a clean sanitizer soaked grill cloth and scrub the soiled side of the release sheet until clean. Rinse with a separate sanitizer soaked grill cloth.



Rinse the release sheet.

10. Rinse the upper and lower re-lease sheets (where used) with a separate sanitizer-soaked grill cloth. Wipe until the grill clean-er residue has been fully re-moved. This is now the clean side of the release sheet.



ALERT!
DO NOT fold or crease release sheets

Scrape grill.

13. Scrape only the lower grill surface with the grill scraper. Squeegee any residue into the grease troughs with the grill squeegee. DO NOT SCRUB.



Clean locking clips and bars.

11. Remove the release sheet locking clips and bars and take them to the 3-compartment sink to wash, rinse and sanitize. Only clean the clips and bars in the sink. Do not clean the release sheet in the sink..



McD's approved sink detergent solution and Sanitizer solution



Apply cleaner to platen.

14. Apply grill cleaner to the upper grill surfaces according to product instructions on the bottle and/or packet. Repeat for each upper plate until all of them are fully covered. Spread the grill cleaner over the entire surface using the grill cleaning pad and holder, starting at the back of the grill plate.



Do not scrub the platen while applying the grill cleaner.



Lower the platen.

15. Press the green button to lower the upper platen of the grill.



Moving Parts

Keep hands & tools clear from the grill.



Lightly scrub platen.

16. Use the pad to lightly scrub the platen surface and the back, front, and edges of the platen. For stubborn soils, apply additional grill cleaner and lightly scrub. Use the hi-temp tool brush or the double sided grill brush as needed to remove heavy buildup from the upper platens.



Tip

The grill cleaner liquefies soils, making them easy to remove. Hard scrubbing is not necessary.



Chemicals



Equipment Alert

Do not rinse the platen at this time.



Raise the platen.

17. Press the green button to raise the upper platen of the grill.



Moving Parts

Keep hands & tools clear from the grill.



Hot Surfaces



Chemicals

Apply cleaner to grill surface

18. Apply grill cleaner to the lower grill surfaces according to product instructions on the bottle and/or packet. Repeat for each lower plate until all of them are fully covered. Spread the grill cleaner over the entire surface using the grill cleaning pad and holder, starting at the back of the grill plate.

Equipment Alert

Do not scrub the platen while applying the grill cleaner.

Lightly scrub grill surface.

19. Use the pad to lightly scrub the grill surface. For stubborn soils, apply additional grill cleaner



Equipment Alert

Do not rinse the grill at this time.



Hot Surfaces

Rinse and wipe down platen.

Note: Use the green button to raise and lower the platens as required.

20. Rinse the upper platen front and surface with a clean sanitizer-soaked grill cloth. Rinse the platen edges thoroughly and then wipe down the back edge of the platen and allow to air dry. Discard grill cloth into soiled towel bucket immediately after use..



Hot Surfaces

Rinse grill surface.

21. Using a sanitizer-soaked grill cloth rinse lower grill surfaces thoroughly. Discard grill cloth into soiled towel bucket.



Remove and empty grease troughs.

22. Remove and empty the grease troughs by pulling them carefully out of the slides. For single chassis grills, keep the grease troughs removed to clean in between the lower platens (steps 17-18). For other grills, move onto step 19 and put grease troughs back into position after emptying.



Scrub trough channel for single chassis grills.

23. Use the handle with the black pad attachment and scrub the sides in between the lower platens.

Warning

Turn grill off and unplug the unit before cleaning the side/back panels. Do not remove any panel during cleaning.



Rinse trough channel for single chassis grills.

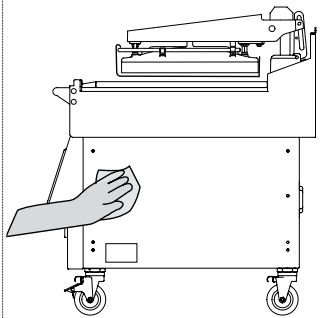
24. Use the handle with the sanitizer-soaked white pad attached. Wipe the sides in between the lower platens to rinse out the soil. Flip the white pad and repeat the process. Discard the pad into the soiled towel bucket. Put grease troughs back into position after they have been emptied.

Rinse grill surface, again.

25. Wipe all surfaces with a clean, sanitizer soaked grill cloth. Discard cloth in dirty cloth bucket once complete.



26. Wipe grill side surfaces with a clean, sanitizer-soaked grill cloth. Remember to clean always in the direction of the grain. Do not remove panel by any circumstance, if grease migrate inside the grill call service technician for support.



Reinstall release sheets.

27. Reinstall the release sheets on the opposite side than previously used



ALERT!

DO NOT fold or crease release sheets



Turn grill back to cooking mode.

28. Main power switch located under the controllers. Green lights indicates the Grill power is "ON"



Green light indicates that the Grill power is "ON"

Clean around/under grill.

29. Sweep and mop area, including under the grill. Pull grill out weekly to clean.

Important: Power switch to the "OFF" position before moving the grill to clean behind.



30. Follow your restaurant's policy if you are emptying grease troughs after dark.

Clean all grill utensils and tools.

31. Wash, rinse and sanitize the grill utensils and tools at the 3-compartment sink. Allow to air dry before use.

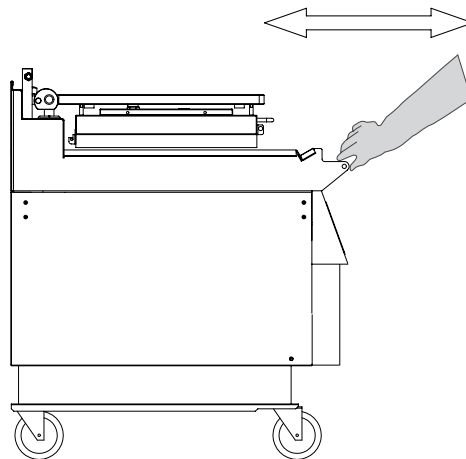


Moving the Grill

Caution

Ensure platens are down, in closed position, when moving grill. Avoiding procedure may cause damage or loss of calibration on the platen and potential of error message can occur.

1. Turn main switch ON.
2. Press green button to lower platens(s).
3. Turn main switch OFF.
4. Unplug gas connection (if applicable).
 1. Disconnect straining cable (gas models)
 2. Release front casters brake.
 3. Move unit from the towel bar only.



Thermocouple Temperature Calibration

1. The upper platen and lower grill plate should be at operating temperatures to perform this calibration procedure.

2. Remove release sheets. Remove release sheets from the upper platen(s) by removing the retaining clips, U-bar and set aside. Wear Heat-resistance glove, and be very careful, grill is hot.



3. Select SETTINGS



4. Enter "PASSWORD". (Service or restaurant manager password).



5. Scroll up or down to select "THERMOCOUPLE CALIBRATION". Press START..

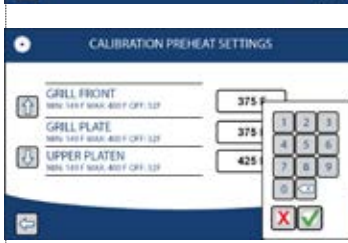


Technician Option Only

Calibration Preheat setting available for technician only, this option will give the option to change preheat temperature values (Garland recommend to use default values).

6. Press checkmark to continue.

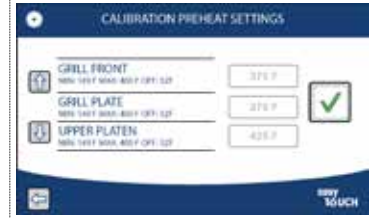
7. Or Press the temperature icon to change the temp values, numeric keypad will appear. checkmark to save.



Manager Option Only

Calibration Preheat setting is not available for store managers.

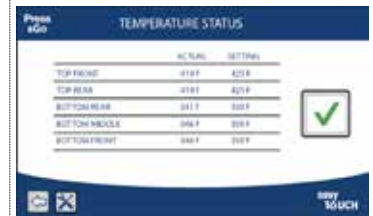
8. Press the checkmark to continue.



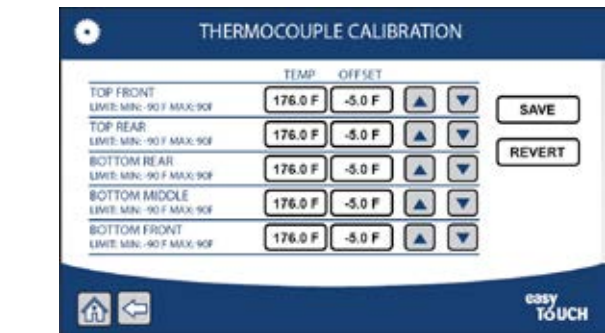
9. Grill automatically will go to PREHEAT. Press the "X" Icon (center) for cancellation.



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



10. Platen will rise automatically when the PREHEAT is completed.



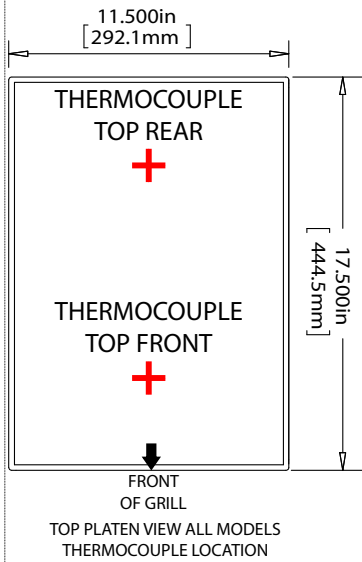
11. The user interface will display the actual temperature of the grill under the column TEMP. The other column is the OFFSET to make the calibration according to the pyrometer reading. The arrows next to offset will make the offset adjustment required.

Platen Thermocouple Location

Top platen has two thermocouples located, Front middle and back middle.

On the User Interface (screen) platen thermocouple are named as; TOP FRONT and TOP REAR.

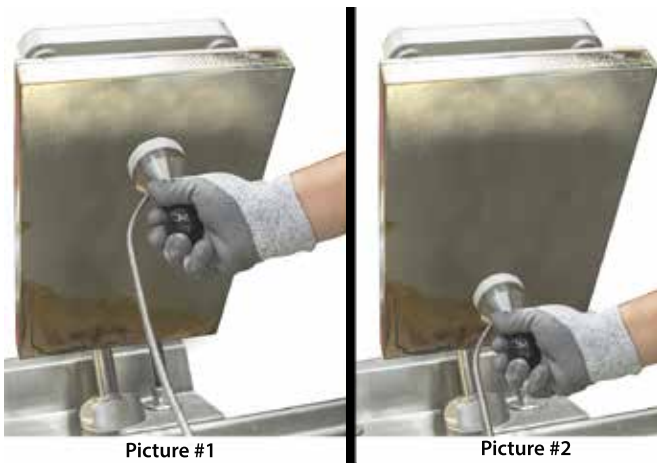
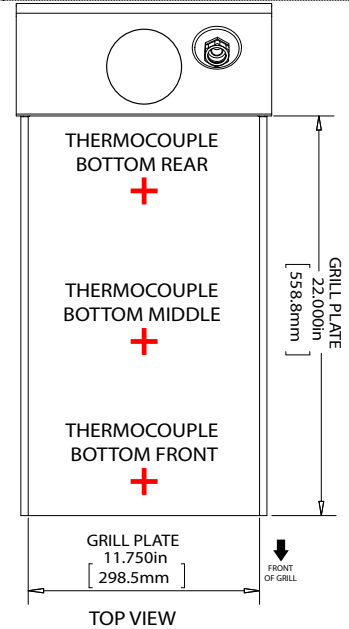
The marks in the diagram beside are only a reference, for the exact location of the thermocouples follow the diagram at the end of this procedure.



Grill Thermocouple Location.

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

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



Placing Pyrometer to the Top Platen.

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

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

13. Record the temperature on the pyrometer multimeter.
Note: Reading shown is only a sample, temperature could be different as well as the scale Fahrenheit or Celsius.

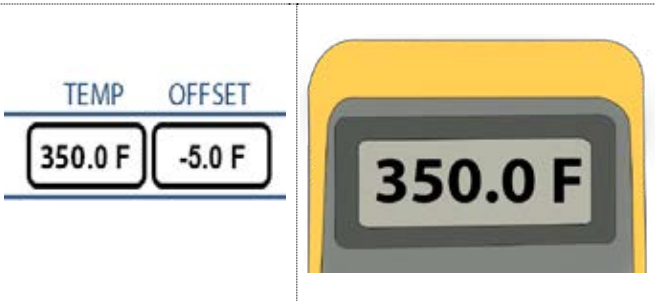


14. Use the up and down arrows to adjust the offset on the screen. Computer will do the calculation to adjust the temperature displayed on the screen.



	TEMP	OFFSET		
TOP FRONT LIMIT: MIN: -90 F MAX: 90F	176.0 F	-5.0 F	▲	▼
TOP REAR LIMIT: MIN: -90 F MAX: 90F	176.0 F	-5.0 F	▲	▼

Pay close attention to the screen, as the up or down arrows are pressed, the offset number changes, then wait for a few seconds while the computer is doing the calculation to change the temp column on the screen.

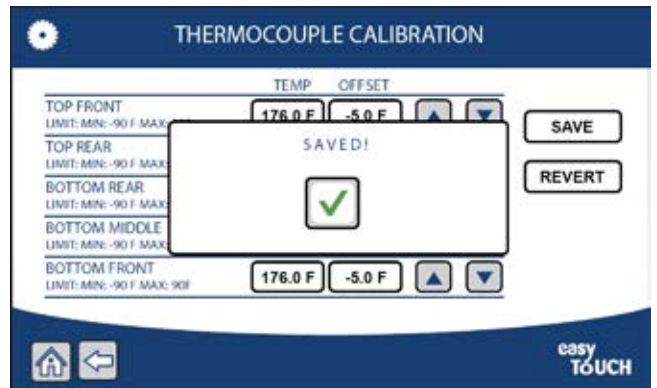


15. Adjust the temperature on the grill control accordingly to match the temperature on the pyrometer multimeter reading. The up arrow will increase and the down arrow will decrease each time they are pressed and the offset displayed temperature change by one degree.

16. As soon as all thermocouples are calibrated press the save button, and the computer will go back to settings, saving all calibration changes made.



17. The REVERT option will return to SETTINGS without saving any adjustment made.

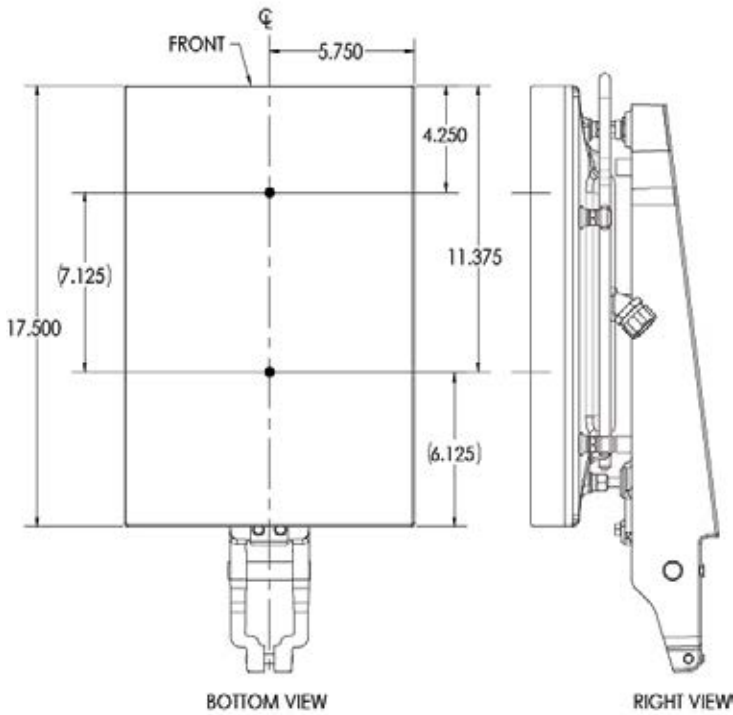


18. Thermocouple calibration completed.

NOTE:

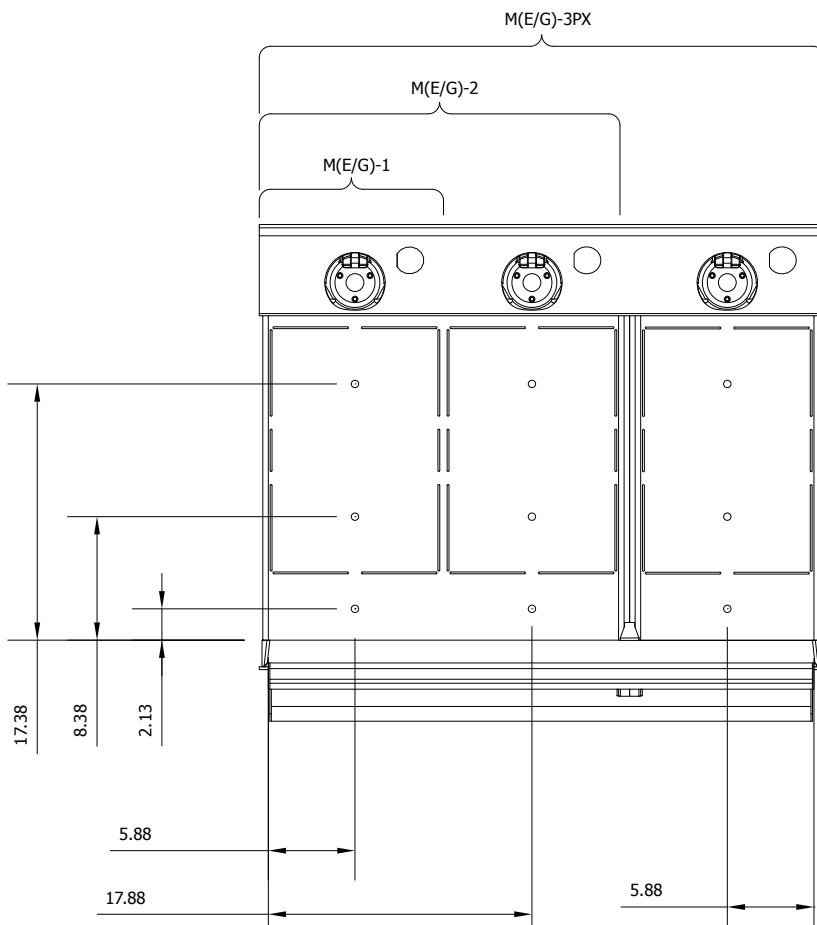
Temperature delta between pyrometer and controller must be +/- 5F (+/- 3C). If the temperature delta between pyrometer and controller is out this range proceed with thermocouple calibration to correct the required zone.

Upper Platen Grill Thermocouple Location



- Total of 2 two thermocouple in each platen per grill lane.
- Place the thermocouple an approximately distance shown in this diagram

Lower Grill Thermocouple Location



- Total of 3 three thermocouple per grill lane.
- Place the thermocouple an approximately distance shown in this diagram

Section 5 Troubleshooting

Cooking Issues

Problem	Cause	Correction
Undercooked product	Incorrect recipe selected	Select correct recipe and retry.
	Cook time too low	Use cook cycle change screen to increase cook cycle.
	Raw product too cold	Check that uncooked product is at correct temperature (not frozen).
	Raw product too thin	Use cook cycle change screen to decrease cook gap.
	Cook cycle stopped/aborted early by operator	Discard product.
	Cook cycle stopped/aborted early by itself	Discard product.
	Grill not at temperature before starting cycle	Use temperature status screen to check zone temperatures versus set point.
	Grill temperature incorrect	See Temperature Issues.
Undercooked product only at front of grill	Possible element problems	See: Heater Problem.
	Kitchen ventilation affecting temperatures	Check whether cool or high volumes of air are directed towards the grill.
	Release material sheet misplaced	Check release material sheet installation in Section 2.
Overcooked product	Inconsistent gap setting (front to back or side to side)	Contact qualified service agency.
	Incorrect recipe selected	Select correct recipe and retry.
	Cook time too high	Use cook cycle change screen to decrease cook cycle.
	Raw product too warm	Check that uncooked product is at correct temperature (frozen meat not thawed).
	Raw product too thick	Use cook cycle change screen to increase cook gap.
	Poor quality raw product	Retry recipe with newer product.
	Inconsistent gap setting (front to back or side to side)	Contact qualified service agency.
	Grill over temperature before starting cycle	Use temperature status screen to check zone temperatures versus set point.
Grill temperature incorrect	See Temperature Issues.	

Temperature Issues

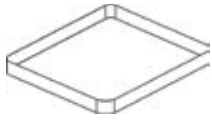
Problem	Cause	Correction
Grill or platen too hot	Recipe set points are high	Use temperature status screen to check zone temperatures versus set point.
	Temperature calibration incorrect	Reset offsets to default value and verify temperatures (default = 0° offset).
	Thermocouple wiring incorrect	Select the temperature status screen. Place a wet rag onto each thermocouple location and watch for a temperature drop at that zone.
Grill or platen too cool	Recipe set points are low	Use temperature status screen to check zone temperatures versus set point.
	Kitchen ventilation affecting temperatures	Check whether cool or high volumes of air are directed towards the unit.
	Temperature calibration incorrect	Reset offsets to default value and verify temperatures (default = 0° offset).
Unable to reach or maintain temperature	Contact or disengaged	Turn main power switch off and on, and listen for contact or disengaging.
	Temperature calibration incorrect	Reset offsets to default value and verify temperatures (default = 0° offset).

User Interface Issues

Problem	Cause	Correction
No sound	Volume set too low	Set volume to high. (Known issue: Volume level too low even at high)
Screen locked out, frozen, non-responsive to touch	Software issue	Turn off unit using main power switch, turn on after 10 seconds. If not working, connect a mouse to the USB port and check for pointer movement.
Touch screen rebooting	Main power lost	Use voltmeter to confirm main power connected and live.
Unable to read USB	Flash drive faulty	Retry with known good quality flash drive.
	Flash drive full (when attempting to collect log file)	Delete all files on flash drive and retry.
	USB cable disconnected	Check if USB connector is seated properly.
Unable to load USB files	Flash drive faulty	Retry with known good quality flash drive.
	Files on flash drive incorrect or corrupt	Delete all files on flash drive and reload update files.

Section 6 Tools & Cleaning Supplies

Cleaning Supplies



Release sheet storage tray



Kay Double-Side Grill Brush



McD Approved Grill Cleaner



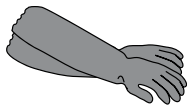
Prep pan, 1/3-size,
6-in deep



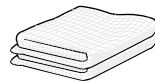
Bucket with McD approved sink
detergent solution



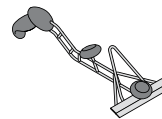
Entree base



Heat-Resistant Gloves



Clean, Sanitizer-Soaked
Grill Cloths



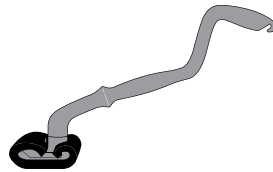
Grill Scraper



Grill Squeegee



Grill cleaning pad



Grill Cleaning Pad & Handle



Bucket for soiled towels
and Grill cloths



Hi temp tool cleaning kit
(mop sock used for single chassis grill)



Welbilt offers fully-integrated kitchen systems and our products are backed by KitchenCare® aftermarket parts and service. Welbilt's portfolio of award-winning brands includes Cleveland™, Convothem®, Crem®, Delfield®, fitkitchen®, Frymaster®, Garland®, Kolpak®, Lincoln®, Manitowoc®, Merco®, Merrychef® and Multiplex®.

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