Guidance for use of Franke Go/No-Go Gap Verification Tool

Garland

Garland are committed to fully supporting McDonalds and its Franchise community in the ongoing introduction of the Best Burger program globally.

As part of our support, we felt there was a need to provide the restaurants with an easy to follow guide on the use of the gap verification tool when used as part of the Best Burger deployment.

We understand that the Best Burger program requires a lot of small and some not so small changes. That when combined deliver a superior product to the customers.

We felt that with all the changes required to implement BB, creating a simple guide would only serve to help the restaurants during and after implementation.

Overview

The Franke Go/No-Go Tool or LRS tool was designed for use by McDonalds staff to quickly and consistently verify the gap between the upper platen and grill plate. Whilst the process is the same for all Garland Clam grills used in McDonalds, there will be some slight differences in the results you will achieve when using the tool.

understanding the expected and acceptable results will help to avoid any potential service calls that are made through a miss understanding of these results.

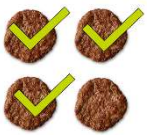
The guide does not deal with the gap calibration process which is undertaken by the technicians and will only cover the actual periodical check undertaken by the restaurant.

Or when there are concerns over beef integrity, either food safety related, or quality related as per BB protocol.

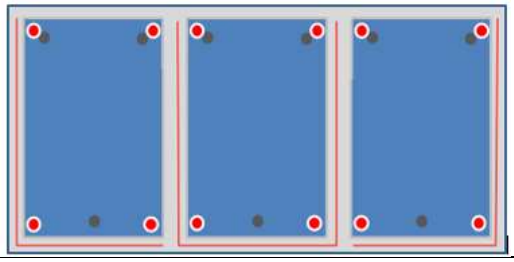
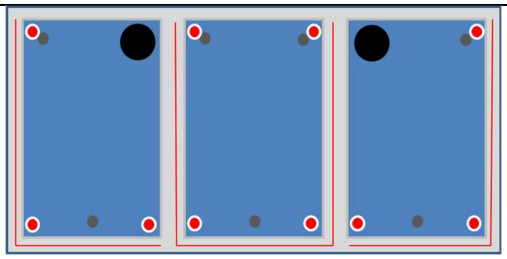
Food Safety Requirement - All above 69°C/155°F

Food Quality Requirement - Minimum 3 corners

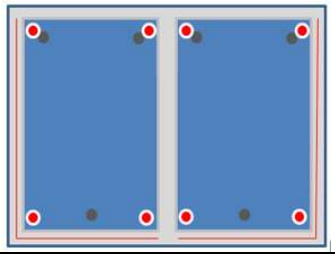
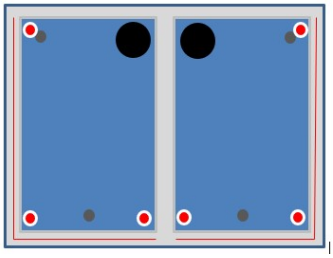
between 69°C/155°F – 77°C/170°F



Model MWE3S Test and Expected Results

Select the “Gap Check” program and press the Green button to initiate	
Once platen has lowered to the grill plate you can start the gap verification check using the gap verification tool.	
Using the verification tool check all 4 corners of the platen indicated by the red dots, using both the RED end of the tool and the GREEN end.	
The expected results are that the GREEN end **will** pass under all 4 corners and the RED end should **not** pass under all corners, except for the corners indicated by the BLACK dots. ● There is a chance that these 2 corners may fail the No-Go test due to thermal expansion of the grill plate.	
If the red end passes under the platen but the food safety and quality standards are met, then there are no requirements to have the gap changed on the unit by a technician	 **Food Safety Requirement - All above 69°C/155°F**  **Food Quality Requirement - Minimum 3 corners between 69°C/155°F – 77°C/170°F**
This can be verified by conducting your daily food safety test. If the food safety and quality is achieved, then the grill is working as intended so the gap verification tool results should not instigate a service call.	

Model MWE2S Test and Expected Results

Select the “Gap Check” program and press the Green button to initiate	
Once platen has lowered to the grill plate you can start the gap verification check using the gap verification tool.	
Using the verification tool check all 4 corners of the platen indicated by the red dots, using both the RED end of the tool and the GREEN end.	
The expected results are that the GREEN end **will** pass under all 4 corners and the RED end should **not** pass under all corners, except for the corners indicated by the BLACK dots. ● There is a chance that these 2 corners may fail the No-Go test due to thermal expansion of the grill plate.	
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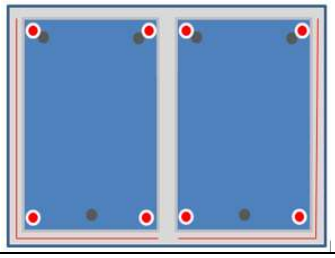
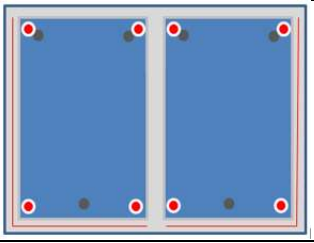
Select the “Gap Check” program and press the Green button to initiate	
Once platen has lowered to the grill plate you can start the gap verification check using the gap verification tool.	
Using the verification tool check all 4 corners of the platen indicated by the red dots, using both the RED end of the tool and the GREEN end.	
The expected results are that the GREEN end **will** pass under all 4 corners and the RED end should **not** pass under any of the corners as such the grill will have passed gap verification.	
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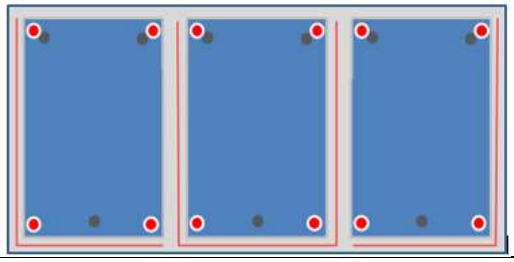
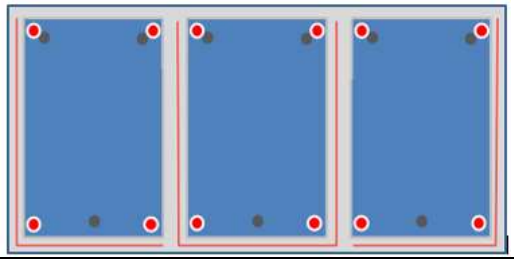
Using the verification tool check all 4 corners of the platen indicated by the red dots, using both the RED end of the tool and the GREEN end.	
The expected results are that the GREEN end **will** pass under all 4 corners and the RED end should **not** pass under any of the corners as such the grill will have passed gap verification.	
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Model ME Series (ME-1P, ME-2P and ME-3PX) Test and Expected Results

Select the "Gap Check" program and press the Green button to initiate	
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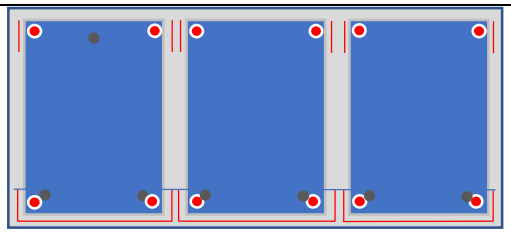
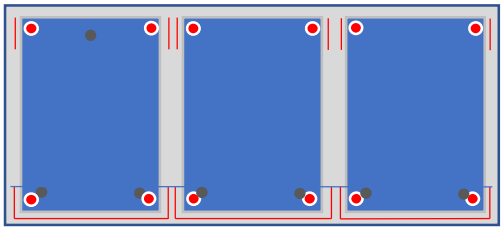
Using the verification tool check all 4 corners of the platen indicated by the red dots, using both the RED end of the tool and the GREEN end.	
The expected results are that the GREEN end **will** pass under all 4 corners and the RED end should **not** pass under any of the corners as such the grill will have passed gap verification. Where the red lines are not shown around the platen you will find the Green end of the tool will become tight. This is expected and does not mean the gap of the platen has failed	
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Model MWE1S Test and Expected Results

Select the "Gap Check" program and press the Green button to initiate	
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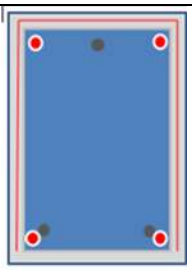
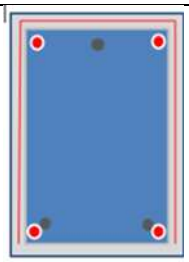
Using the verification tool check all 4 corners of the platen indicated by the red dots, using both the RED end of the tool and the GREEN end.	
The expected results are that the GREEN end **will** pass under all 4 corners and the RED end should **not** pass under any of the corners as such the grill will have passed gap verification.	
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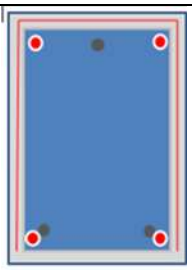
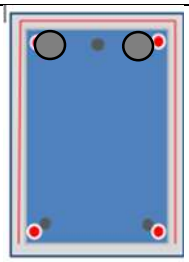
Using the verification tool check all 4 corners of the platen indicated by the red dots, using both the RED end of the tool and the GREEN end.	
The expected results are that the GREEN end **will** pass under all 4 corners and the RED end should **not** pass under all corners, except for the corners indicated by the GREY dots. ⚫ There is a chance that these 2 corners may fail the No-Go test due to thermal expansion of the grill plate.	
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