

# Gas/Electric Dual Side Grill

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

### Installation, Operation and Maintenance Manual

Please read all sections of this manual and retain for future reference.

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 Instructions

Part #: GAR\_IOM\_4600921\_Rev5

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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.

#### **DANGER**

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**

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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# Section 1 General Information

## Read This Manual

Garland Commercial Equipment (GCE) developed this manual as a reference guide for the owner/operator and installer of this equipment. Please read this manual before installation or operation of the machine. A qualified service technician must perform installation and start-up of this equipment, consult Section 5 within this manual for service assistance.

If you cannot correct the service problem, call your Service Agent or Distributor. Always have your model and serial number available when you call.

Your Service Agent \_\_\_\_\_  
 Service Agent Telephone Number \_\_\_\_\_  
 Your Local GCE Distributor \_\_\_\_\_  
 Distributor Telephone Number \_\_\_\_\_  
 Model Number \_\_\_\_\_  
 Serial Number \_\_\_\_\_  
 Installation Date \_\_\_\_\_

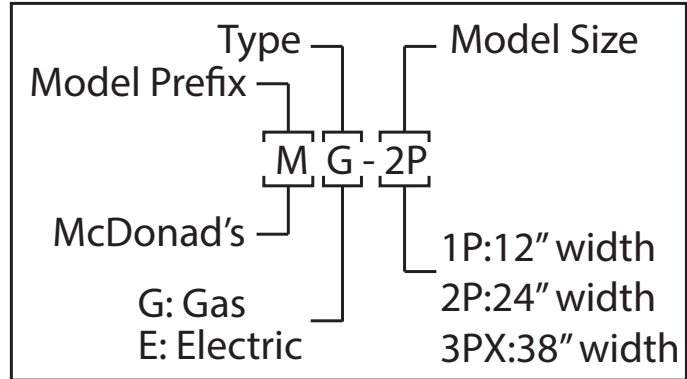
## Unit Inspection

Thoroughly inspect the unit upon delivery. Immediately report any damage that occurred during transportation to the delivery carrier. Request a written inspection report from a claims inspector to document any necessary claim

## Model Numbers

This manual covers the following models:

- a. M(G/E)-1P (1Platen)
- b. M(G/E)-2P (2 Platen)
- c. M(G/E)-3PX (2+1 single chassis).



## Serial Plate Numbers

The serial plate is affixed to the lower left corner of the right panel and a serial sticker on front edge of the chassis. Important information such as the unit's model number, serial number, and electrical/gas specifications can be found on the serial plate.

|  |               |                  |                 |  |                        |   |      |
|--|---------------|------------------|-----------------|--|------------------------|---|------|
| SER  |               | P.L.N.<br>N.D.I. |                 |  |                        | GAS GAP                                 |      |
| MOD. ITEM  |               | CAL.             |                 |  |                        | INLET PRESSURE<br>PRESSION              | mbar |
| ARTICLE<br>ARTICULO  |               | COUNTRY<br>PAYS  |                 |  |                        | SET PRESSURE<br>CALIBRATION DE PRESSION | mbar |
| Catering Equipment / Equipement pour Cuisine / Equipo para Cocinar / TYPE A / TIPO A   |               |                  |                 | INJECTOR SIZE<br>DIMENSION<br>DES INJECTEURS/<br>DE INYECTORES |                        | kW                                      |      |
| FOR INSTALLATION WITH THE FOLLOWING MINIMUM CLEARANCE<br>POUR INSTALLATION AVEC LES DISTANCE MINIMUM<br>ESTA UNIDAD PUEDE SER INSTALADA CON SEPARACION MINIMA DE |               |                  |                 | CE   |                        | RATED VOLTAGE<br>TENSION VOLTAJE        |      |
| COMBUSTIBLE  | SIDE<br>COTES | mm               | BACK<br>ARRIERE | mm   | FUSE RATING<br>FUSIBLE |   | A    |
| NON COMBUSTIBLE  | COSTADOS      | mm               | ATRAS           | mm   | INPUT<br>ENERGIE       |   | W    |
| 4518493 REV.4 GARLAND COMMERCIAL RANGES LTD., MISSISSAUGA, ONT., CANADA  |               |                  |                 | 1312   |                        | 50/60 Hz                                |      |

**SERIAL NUMBER PLATE (SAMPLE)**

## Warranty Statement

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

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

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

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

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

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

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

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

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

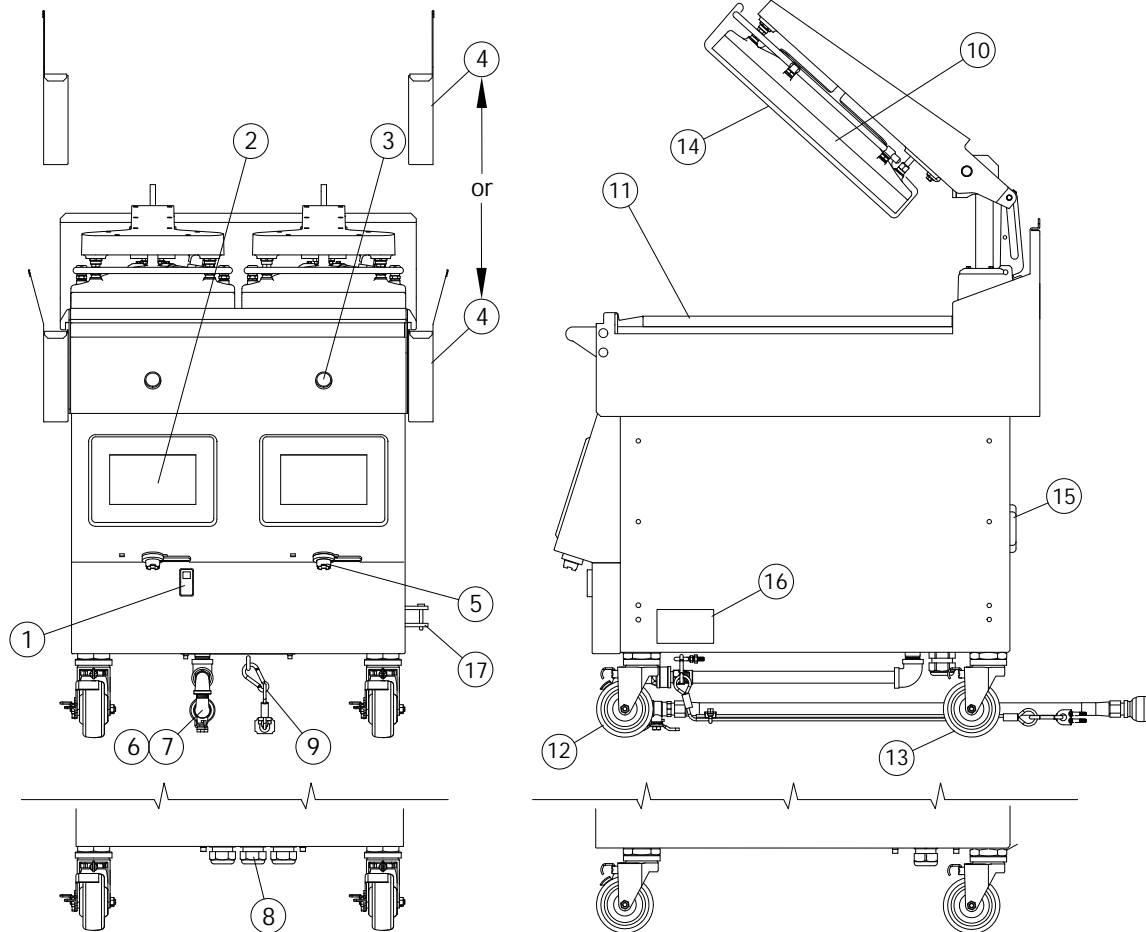
This warranty is limited and is in lieu of all other warranties, expressed or implied. The Garland Group, our employees, or our agents shall not be held liable for any claims of personal injury or consequential damage or loss.

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

## Shipping Damage Claim Procedure

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

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



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:

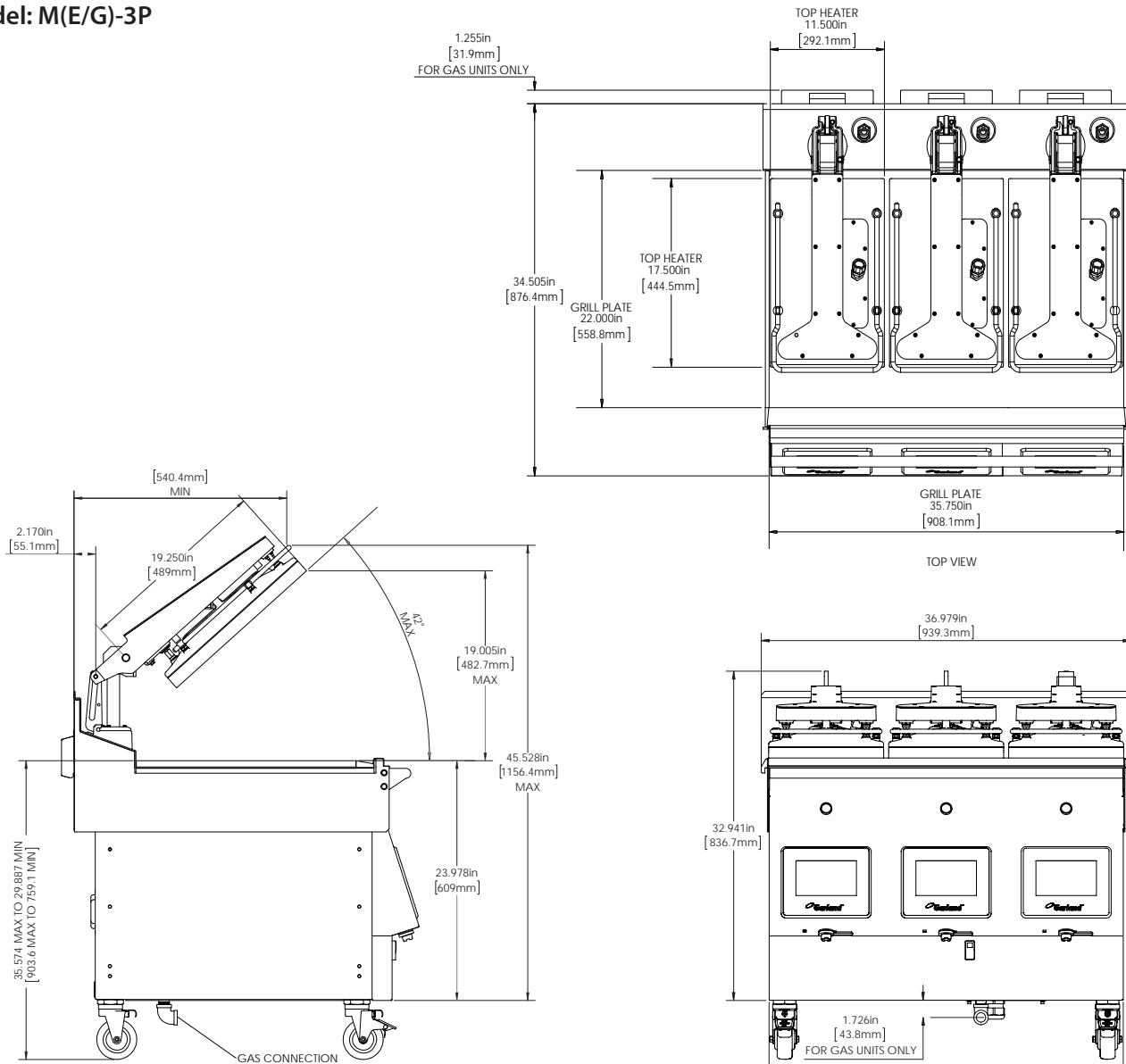
1. Any electrical cords needed for application.
2. Any flue box needed for application.
3. Any extra grease buckets or grease rails needed for application.

### 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.

### 3 Platen Dimensions Specification

Model: M(E/G)-3P



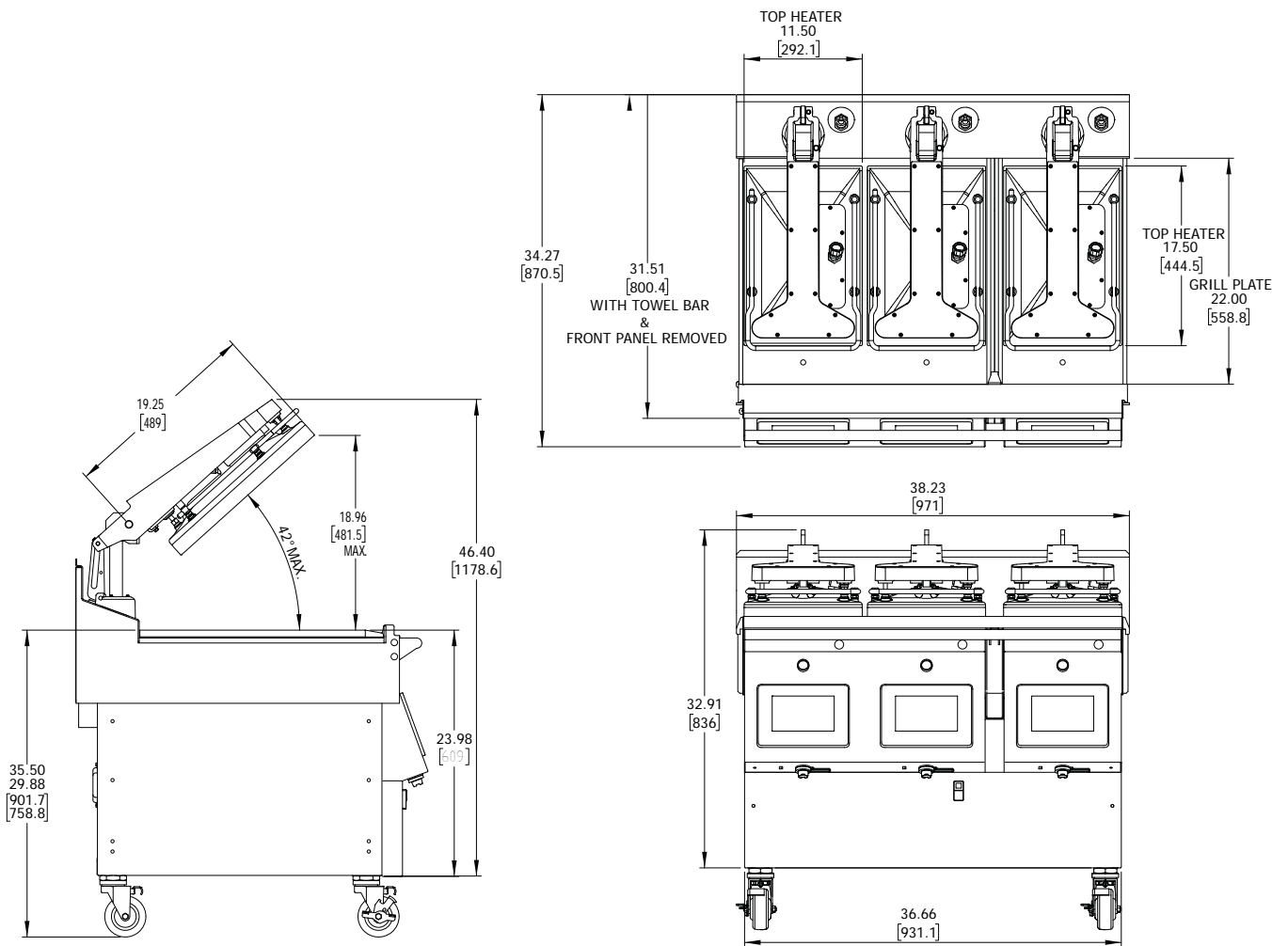
| Model | Height*   |       | Width** |       | Depth  |  |
|-------|-----------|-------|---------|-------|--------|--|
|       | M(E/G)-3P | 32 in | 812 mm  | 36 in | 914 mm | 34.5 in - without flue<br>35.8in - with flue<br>(gas models) |

\* Height not including caster

\*\* Without grease buckets.

## 2 + 1 Platen Single Chassis Dimensions Specification

Model: M(E/G)-3PX



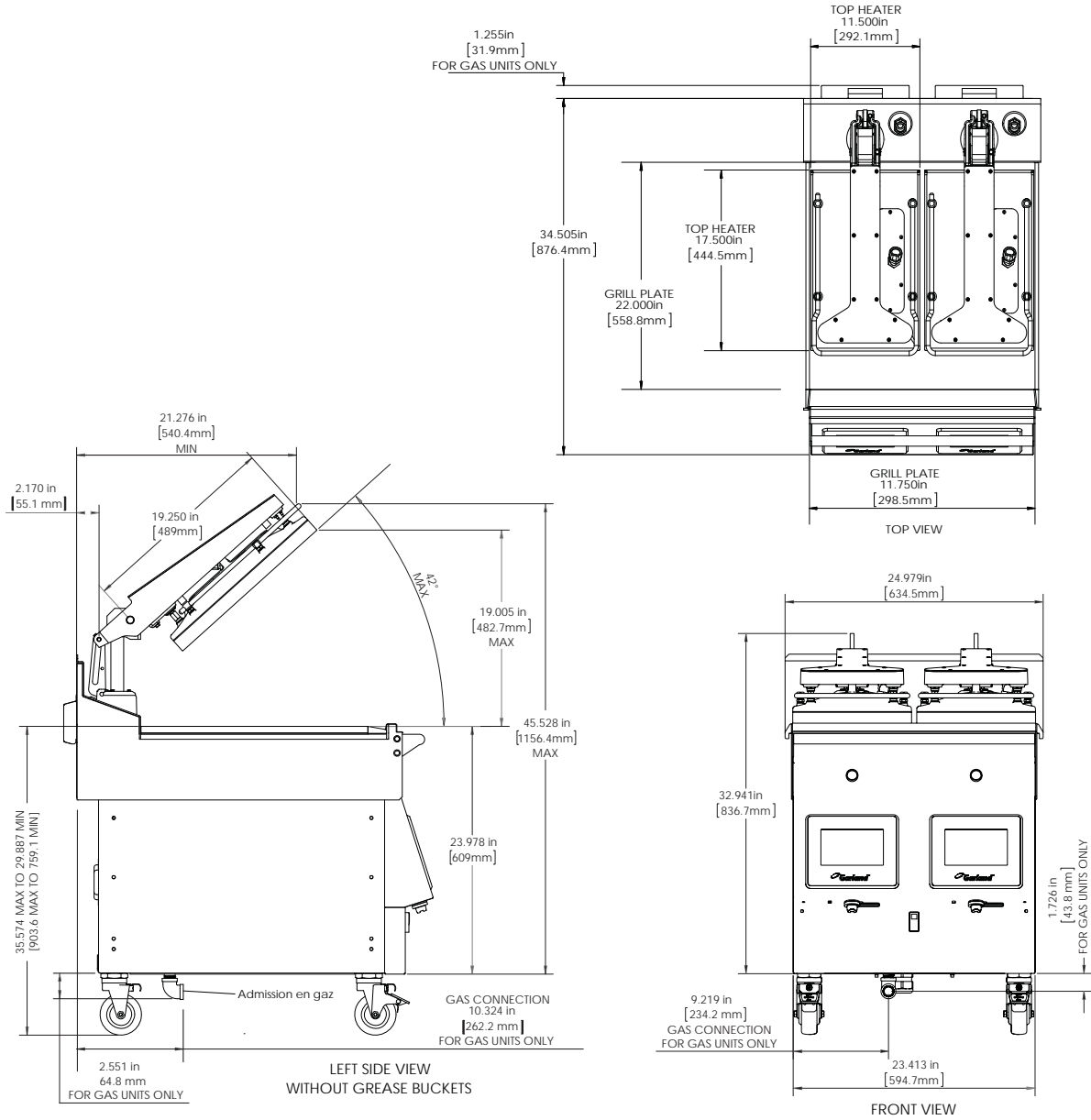
| Model | Height*    |       | Width** |       | Depth    |  |
|-------|------------|-------|---------|-------|----------|--|
|       | M(E/G)-3PX | 32 in | 812 mm  | 38 in | 965.2 mm | 34.5 in - without flue<br>35.8in - with flue<br>(gas models) |

\* Height not including caster

\*\* Without grease buckets.

## 2 Platen Dimensions Specification

Model: M(E/G)-2P



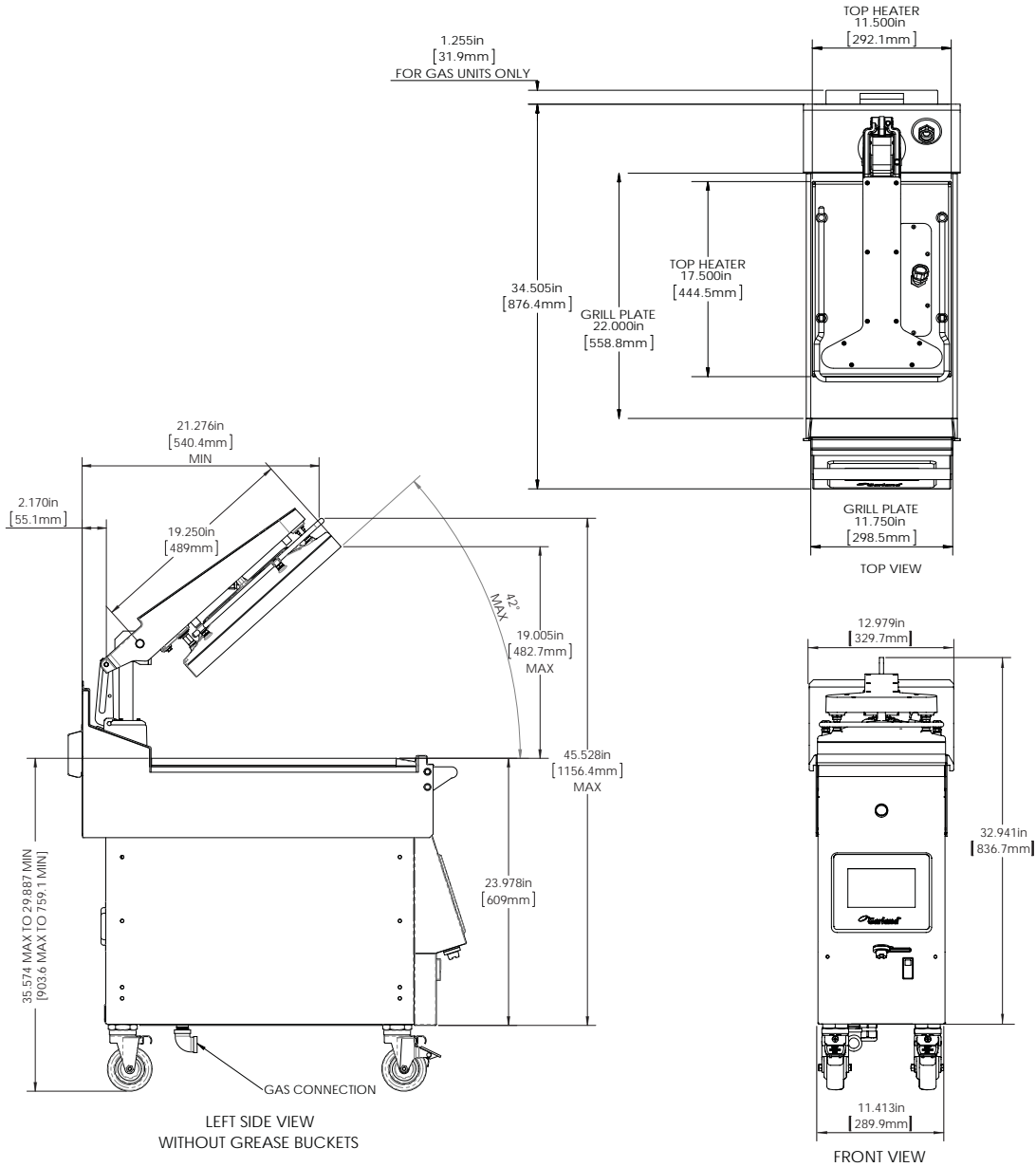
| Model | Height*   |       | Width** |       | Depth  |  |
|-------|-----------|-------|---------|-------|--------|--|
|       | M(E/G)-2P | 32 in | 812 mm  | 24 in | 610 mm | 34.5 in - without flue<br>35.8in - with flue<br>(gas models) |

\* 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            |
|       |           |       |         |         | 35.8in - with flue<br>(gas models) | 909mm - with flue<br>(gas models) |

\* Height not including caster

\*\* Without grease buckets

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

| MG-1P CE Models (gas) |   |                   |     |     |           |
|-----------------------|---|-------------------|-----|-----|-----------|
| Model                 | Volts<br>3N <sup>~</sup> (WYE)<br>50/60Hz | Total Current (A) |     |     | Power(kW) |
|                       |   | L1                | L2  | L3  |           |
| <b>1<br/>Platen</b>   | 220V/380V                                 | 12.1              | 4.7 | 0.0 | 3.3       |
|                       | 230V/400V                                 | 11.3              | 4.7 | 0.0 | 3.4       |
|                       | 240V/415V                                 | 11.3              | 4.7 | 0.0 | 3.4       |

| MG-2P CE Models (gas) |   |                   |      |      |           |
|-----------------------|---|-------------------|------|------|-----------|
| Model                 | Volts<br>3N <sup>~</sup> (WYE)<br>50/60Hz | Total Current (A) |      |      | Power(kW) |
|                       |   | L1                | L2   | L3   |           |
| <b>2<br/>Platen</b>   | 220V/380V                                 | 4.7               | 12.1 | 15.9 | 6.7       |
|                       | 230V/400V                                 | 4.7               | 11.3 | 15.0 | 6.7       |
|                       | 240V/415V                                 | 4.7               | 11.3 | 14.8 | 6.7       |

| MG-3P CE Models (gas) |   |                   |      |      |           |
|-----------------------|---|-------------------|------|------|-----------|
| Model                 | Volts<br>3N <sup>~</sup> (WYE)<br>50/60Hz | Total Current (A) |      |      | Power(kW) |
|                       |   | L1                | L2   | L3   |           |
| <b>3<br/>Platen</b>   | 220V/380V                                 | 15.9              | 15.9 | 15.9 | 10.0      |
|                       | 230V/400V                                 | 15.0              | 15.0 | 15.0 | 10.1      |
|                       | 240V/415V                                 | 14.8              | 14.8 | 14.8 | 10.1      |

**Electrical Input Specification - Delta (gas models)**

| MG-1P Models (gas)  |  |                   |      |     |           |
|---------------------|--|-------------------|------|-----|-----------|
| Model               | Volts<br>3 <sup>~</sup> (DELTA)<br>50/60Hz | Total Current (A) |      |     | Power(kW) |
|                     |  | L1                | L2   | L3  |           |
| <b>1<br/>Platen</b> | 200V                                       | 13.6              | 16.0 | 4.0 | 3.4       |
|                     | 208V                                       | 13.3              | 15.6 | 3.9 | 3.4       |
|                     | 220V                                       | 12.2              | 14.3 | 3.6 | 3.3       |
|                     | 230V                                       | 11.8              | 13.8 | 3.5 | 3.4       |
|                     | 240V                                       | 11.2              | 13.2 | 3.3 | 3.4       |

| MG-2P Models (gas)  |  |                   |      |      |           |
|---------------------|--|-------------------|------|------|-----------|
| Model               | Volts<br>3 <sup>~</sup> (DELTA)<br>50/60Hz | Total Current (A) |      |      | Power(kW) |
|                     |  | L1                | L2   | L3   |           |
| <b>2<br/>Platen</b> | 200V                                       | 19.9              | 16.0 | 27.1 | 6.8       |
|                     | 208V                                       | 19.4              | 15.6 | 26.5 | 6.9       |
|                     | 220V                                       | 17.8              | 14.3 | 24.3 | 6.7       |
|                     | 230V                                       | 17.2              | 13.8 | 23.4 | 6.7       |
|                     | 240V                                       | 16.5              | 13.2 | 22.4 | 6.7       |

| MG-3P Models (gas)  |  |                   |      |      |           |
|---------------------|--|-------------------|------|------|-----------|
| Model               | Volts<br>3 <sup>~</sup> (DELTA)<br>50/60Hz | Total Current (A) |      |      | Power(kW) |
|                     |  | L1                | L2   | L3   |           |
| <b>3<br/>Platen</b> | 200V                                       | 30.5              | 30.5 | 30.5 | 10.2      |
|                     | 208V                                       | 29.8              | 29.8 | 29.8 | 10.3      |
|                     | 220V                                       | 27.3              | 27.3 | 27.3 | 10.0      |
|                     | 230V                                       | 26.3              | 26.3 | 26.3 | 10.1      |
|                     | 240V                                       | 25.2              | 25.2 | 25.2 | 10.1      |

## Electrical Input Specification - WYE (CE - electric models)

| ME-1P CE Models (electric) |   |                   |      |      |           |
|----------------------------|---|-------------------|------|------|-----------|
| Model                      | Volts<br>3N <sup>~</sup> (WYE)<br>50/60Hz | Total Current (A) |      |      | Power(kW) |
|                            |   | L1                | L2   | L3   |           |
| <b>1<br/>Platen</b>        | 220V/380V                                 | 12.1              | 15.3 | 13.6 | 7.6       |
|                            | 230V/400V                                 | 11.3              | 13.8 | 13.9 | 7.6       |
|                            | 240V/415V                                 | 11.3              | 14.7 | 13.9 | 7.6       |

| ME-2P CE Models (electric)                 |   |                   |      |      |           |
|--|---|-------------------|------|------|-----------|
| Model                                      | Volts<br>3N <sup>~</sup> (WYE)<br>50/60Hz | Total Current (A) |      |      | Power(kW) |
|  |   | L1                | L2   | L3   |           |
| <b>2P<br/>1 Input</b>                      | 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      |
| <b>2P<br/>2 Input<br/>Cord 1</b>           | 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       |
| <b>2<br/>Platen<br/>2 Input<br/>Cord 2</b> | 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<br>3N <sup>~</sup> (WYE)<br>50/60Hz | Total Current (A) |      |      | Power(kW) |
|                                   |   | L1                | L2   | L3   |           |
| <b>3PX<br/>1 Input</b>            | 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      |
| <b>3PX<br/>2 Input<br/>Cord 1</b> | 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       |
| <b>3PX<br/>2 Input<br/>Cord 2</b> | 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      |
| <b>3PX<br/>3 Input<br/>Cord 1</b> | 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       |
| <b>3PX<br/>3 Input<br/>Cord 2</b> | 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       |
| <b>3PX<br/>3 Input<br/>Cord 3</b> | 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<br>3L (DELTA)<br>50/60Hz | Total Current (A) |      |      | Power(kW) |
|                         |                                | L1                | L2   | L3   |           |
| <b>1<br/>Platen</b>     | 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<br>3L (DELTA)<br>50/60Hz | Total Current (A) |      |      | Power(kW) |
|                         |                                | L1                | L2   | L3   |           |
| <b>2P<br/>1 Input</b>   | 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<br>3L (DELTA)<br>50/60Hz | Total Current (A) |      |      | Power(kW) |
|                                   |                                | L1                | L2   | L3   |           |
| <b>3PX<br/>2 Input<br/>Cord 1</b> | 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       |
| <b>3PX<br/>2 Input<br/>Cord 2</b> | 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 Input Specification

| Gas Grills, 1, 2 & 3 Platen North America - all CSA models. |             |                                    |                            |               |                           |                                    |
|---|-------------|------------------------------------|----------------------------|---------------|---------------------------|------------------------------------|
|   | GAS         | MAX INPUT (NET) PER BURNER (BTU/H) | TOTAL INPUT RATING (BTU/H) | INJECTOR SIZE | SUPPLY PRESSURE (IN W.C.) | BURNER MANIFOLD PRESSURE (IN W.C.) |
| 1 Platen  | NATURAL GAS | 12,500                             | 20,000                     | 1.5mm         | 7.0" WC                   | 4.0" WC                            |
|   | PROPANE     |                                    | 20,000                     | 1.2mm         | 11.0" WC                  |                                    |
| 2 Platen  | NATURAL GAS |                                    | 40,000                     | 1.5mm         | 7.0" WC                   |                                    |
|   | PROPANE     |                                    | 40,000                     | 1.2mm         | 11.0" WC                  |                                    |
| 3 Platen  | NATURAL GAS |                                    | 60,000                     | 1.5mm         | 7.0" WC                   |                                    |
|   | PROPANE     |                                    | 60,000                     | 1.2mm         | 11.0" WC                  |                                    |

| Input Specification - All CE Models. |                                 |   |                    |                        |                         |
|--------------------------------------|---------------------------------|---|--------------------|------------------------|-------------------------|
| GAS GROUP                            | MAX INPUT (NET) PER BURNER (kW) | TOTAL INPUT RATING (kW)                                     | INJECTOR SIZE (mm) | BURNER PRESSURE (mbar) | FAN SPEED SETTING (RPM) |
| G20                                  | 2.93                            | 5.86kW - (For ME-1P series)<br>11.72kW - (For ME-2P series) | 1.5mm              | 10mbar (4.0" WC)       | 10,000                  |
| G25                                  | 2.93                            | 5.86kW - (For ME-1P series)<br>11.72kW - (For ME-2P series) | 1.5mm              | 13.7mbar (5.5" WC)     |                         |
| G31                                  | 2.93                            | 5.86kW - (For ME-1P series)<br>11.72kW - (For ME-2P series) | 1.2mm              | 10mbar (4.0" WC)       |                         |

For G31 propane gas, the unit has been set at the factory for a 37mbar supply pressure. A factory authorized service technician must adjust the unit if a 30mbar or 50mbar supply pressure is used.

| COUNTRY  | GAS CATEGORY | GAS TYPE | SUPPLY PRESSURE (mbar) |
|--|--------------|----------|------------------------|
| AT, CH, CY, CZ, DK, EE, ES, FI, FR, GB, GR, HR, IE, IT, LT, LU, LV, NL, NO, PT, RO, SE, SI, SK, TR | I2H          | G20      | 20                     |
| HU   | I2H          | G20      | 25                     |
| DE, LU, PL, RO   | I2E          | G20      | 20                     |
| BE   | I2E(R)       | G20      | 20                     |
| FR   | I2E(r)       | G20/G25  | 20/25                  |
| FR, NL   | I2L          | G25      | 25                     |
| RO   | I2L          | G25      | 20                     |
| FI, HU, NL, RO   | I3P          | G31      | 30                     |
| BE, CH, CZ, ES, FR, GB, GR, HU, IE, IT, LT, NL, PL, PT, SI, SK, HR                                 | I3P          | G31      | 37                     |
| AT, BE, CH, CZ, DE, ES, FR, GB, GR, HU, NL, SK   | I3P          | G31      | 50                     |

Standard elevation is 0 – 4500 feet for all gas types. Elevation ranges 1 to 3 will only be available for natural gas, G20, propane gas and G31 (ie: G25, 13A and LPG are not included).

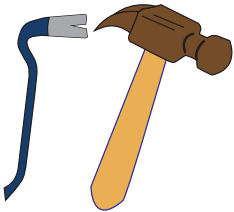
| Final Elevation Ranges (ft) |      |    |       | Change Within Each Range (ft) |
|-----------------------------|------|----|-------|-------------------------------|
| Standard Elevation          | 0    | to | 4500  | 4500                          |
| Elevation Range 1           | 4501 | to | 7000  | 2499                          |
| Elevation Range 2           | 7001 | to | 9500  | 2499                          |
| Elevation Range 3           | 9501 | to | 12000 | 2499                          |

## Section 2 Installation

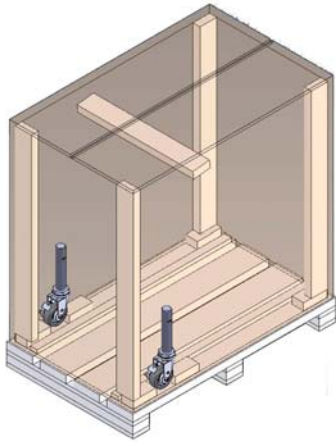
**STOP!** - Follow the instructions below to safely and easily remove unit from packaging skid.

Unit very heavy Personal Protective Equipment (PPE) required.

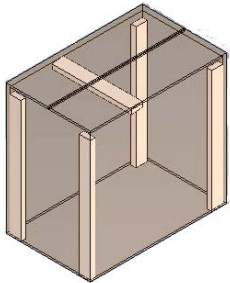
### Removing Grill From Wood Crate.



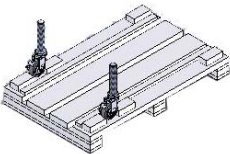
Tools required.



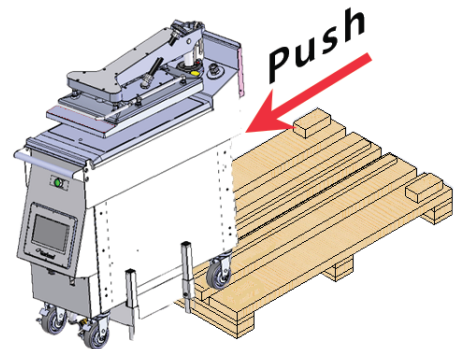
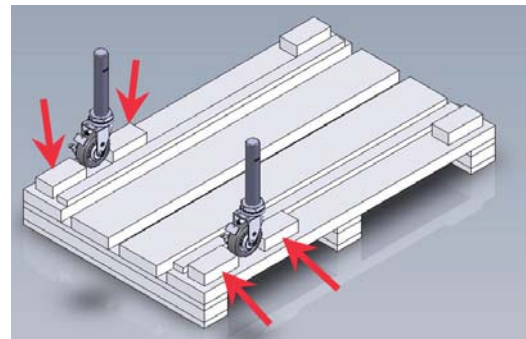
1. PACKAGING IS DIVIDED IN TWO PARTS, CARDBOARD BOX AND THE WOOD SKID.



2. REMOVE AND DISCARD THE CARDBOARD BOX COVERING THE UNIT.



3. REMOVE AND DISCARD THE TWO (2) WOOD BLOCKS LOCKING EACH OF THE FRONT CASTER. **NOTE:** ENSURE FRONT CASTER BRAKES ARE ON WHILE BLOCK ARE BEEN REMOVED.

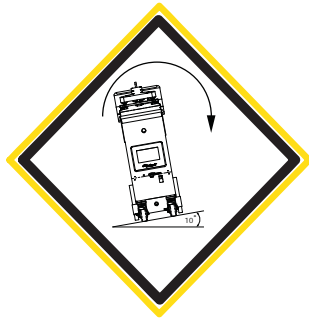


4. RELEASE THE FRONT CASTER BRAKES AND PUSH UNIT FORWARD OFF OF THE SKID. ENSURE THAT THE UNIT ROLLS STRAIGHT AS IT IS BEING MOVED.

## 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:
  - 3platen - 238.1 kg (525 lbs) approximately.
  - 2platen - 165.6 kg (365 lbs) approximately.
  - 1platen - 154.2 kg (340 lbs) approximately.
- 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.

## Leveling.

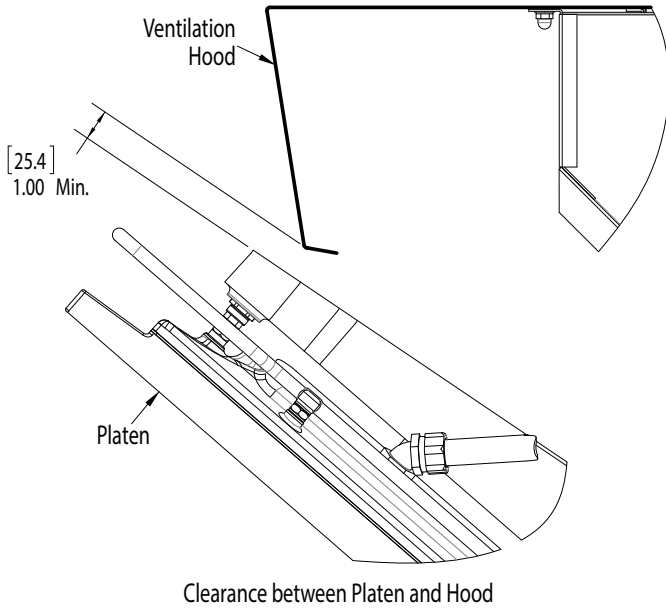
Position the unit under the hood and in its normal operational position to prevent warping of the grill plate & optimize cooking performance.

- 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.
- 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.

1. 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.

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.

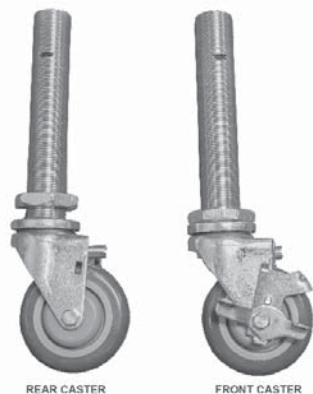
The unit is designed to be installed on a smooth and level floor built to withstand the weight of the fully laden appliance.

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.**

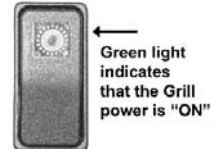
The unit is shipped with casters installed in place, some adjustment may be required to level the unit. The front and rear casters are adjustable, only the front casters have brakes.

Garland recommends installing restraining chains/cables from the floor/wall to the rear of the unit. These restraints limit the mobility of the appliance.

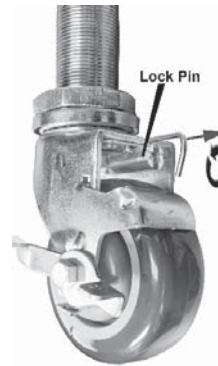


**Casters Adjustment Procedure.**

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



2. Rear and front Casters have a threaded stem to adjust the level of the grill independently. All casters have independently swiveling action.



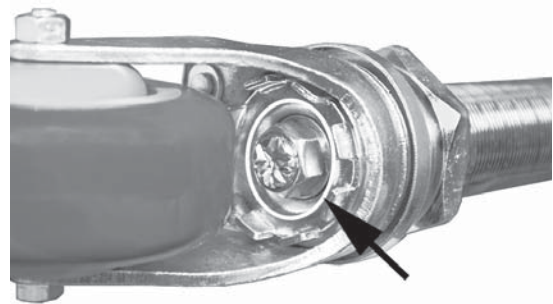
3. All casters are adjustable.
4. Lock the caster swivel using the locking pin. Pull the clip and turn 90 degrees, release pin. (Note: applying the locking pin in the lock position will lock the swivel of the caster assembly).

5. Carefully raise the unit slightly so that the wheel is off the ground and no longer bearing unit weight.

6. Loosen caster jam nut by turning it counterclockwise with a wrench.

7. Adjust the caster assembly by turning the caster (swivel locking pin on) counterclockwise to increase the height or clockwise to decrease the height.

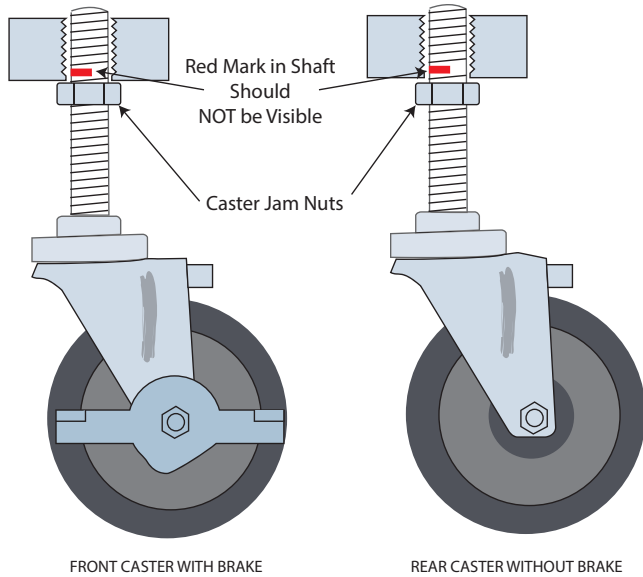
**IMPORTANT NOTE**



On the caster assembly shown above there is a nut used to assemble the swivel system - do not use wrench on this nut. This nut is intended for the caster swiveling system only.

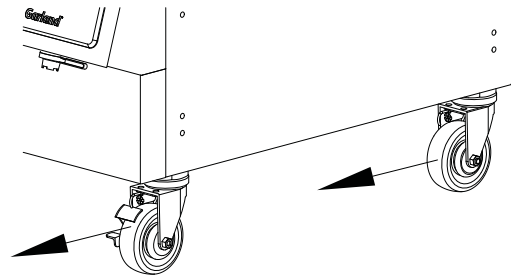
8. Beware of the red mark in the threaded stem to indicated the maximum adjustment. Red mark in the threaded stem portion should not be visible.

**Warning:** Adjusting above the red mark could cause the caster to fail & the unit to tip.



FRONT CASTER WITH BRAKE

REAR CASTER WITHOUT BRAKE

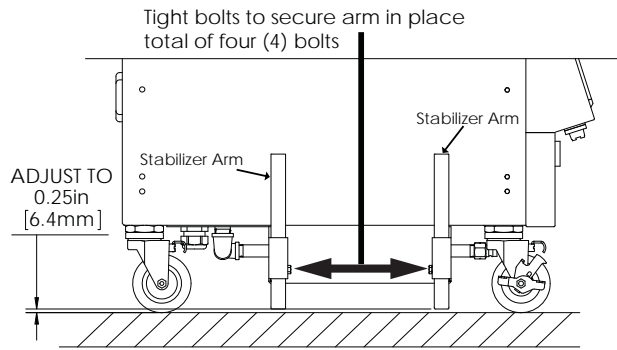


9. After the grill is completely level, align the caster wheels straight ahead as shown. Then rotate the locking pin until is seated fully into the slot and secured. Now, tighten caster jam nut to secure the caster assembly.

**Securing Stabilizer Grill System (1 platen models only).**

Stabilizer system will help prevent the grill from tipping-over within a range of 0° to 10° 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.

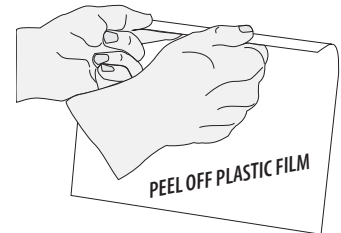


**NOTE: UNDER NO CIRCUMSTANCES SHOULD YOU REMOVE THE STABILIZER SYSTEM FROM GRILL.**

**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.**

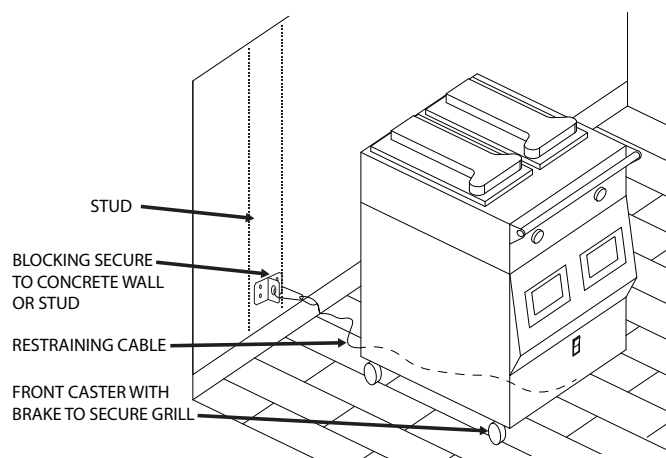
- Installation shall be made with the gas connector that has been supplied with the grill or a similar approved connector. The quick disconnect fitting and gas shut off valve must be installed in the direction indicated on their outer body.
- NOTE: When checking gas pressure, be sure that all other equipment 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.

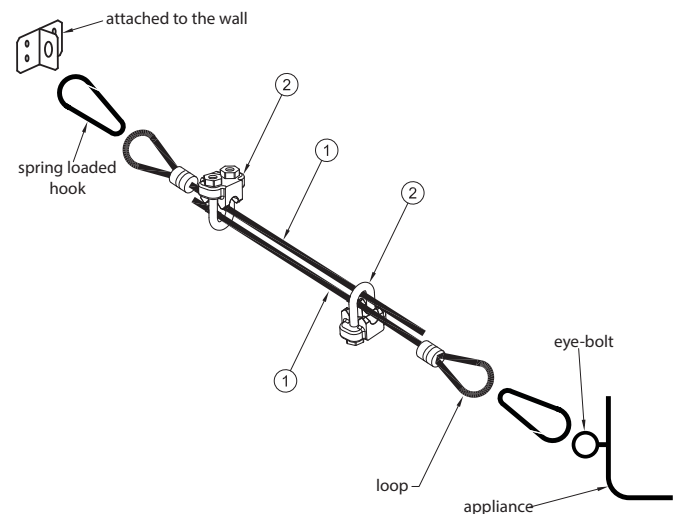


- "Adequate clearance must be provided for air opening into the combustion chamber, and for proper servicing"

- 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 model one (1) platen grill gas. Discard nylon lock nut of the eye-bolt and screw it underneath of the front panel above the gas line (Figure A), tighten eye-bolt jam nut to secure it in place.
5. For model 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 hook to the bracket on the wall and the other end to the eye-bolt (grill). adjust the proper distance of the cable ① and tight both clamps ② to secure the both cables
7. Test straining 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.

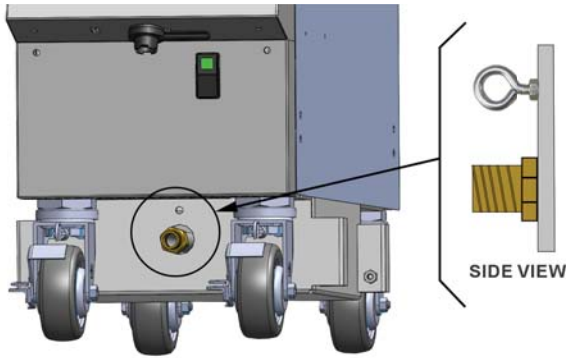


Figure A - one (1) platen

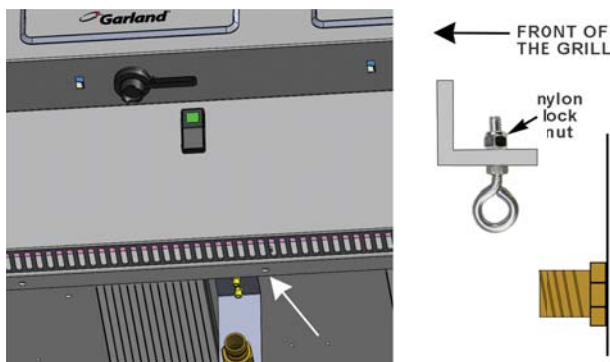


Figure B - two & three (1&2) platen

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 be a minimum 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.
- An incoming gas pressure test nipple is provided on the incoming gas manifold for pressure checks.
- Minimum incoming gas pressure for Natural Gas is 6" W.C. Maximum incoming gas pressure for Natural Gas is 14" W.C.
- Minimum incoming gas pressure for Propane is 10" W.C. Maximum incoming gas pressure for Propane is 23" W.C.
- 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;
  - a. remove the sealing screw from the pressure spigot on the outlet side of the gas valve and the connect a manometer.
  - b. remove the sealing cap on the gas valve regulator
  - c. turn on both burners in that lane and set the pressure

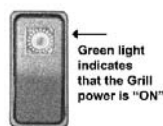
### "Desi Pak" bags from the grill.

- 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

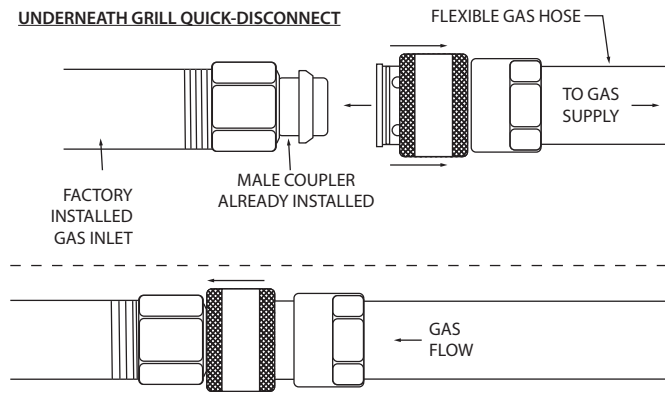


### Removing "Desi Pak" bags from the grill.

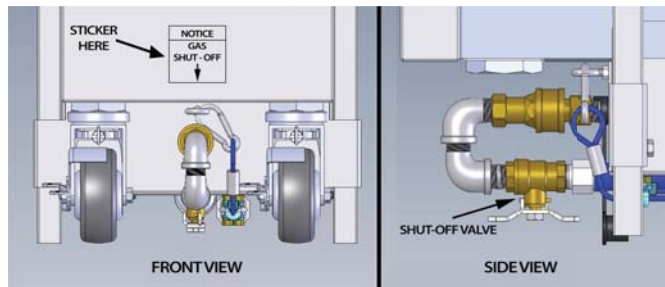
1. Turn the clamshell grill Green Power Main Switch OFF. (green light off)



- by turning the regulator screw.
- d. turn off the grill, remove the manometer and re-fit the sealing screw on the pressure spigot and regulator.
- e. test those connection for leaks.
- f. these procedure must be done by qualify technician only.
- 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 ½ 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.

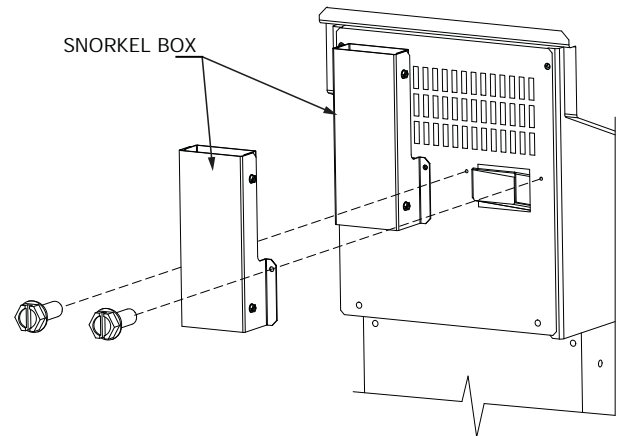


- Ensure the sleeve snaps fully forward against the retaining ring.
- With the manual shut-off valve closed, and gas hose assembly disconnected from the unit install the other end of the hose to the gas supply.
- Attached Shut-Off sticker as shown below:



### Snorkel Box Installation

- 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.



### Electrical Connection

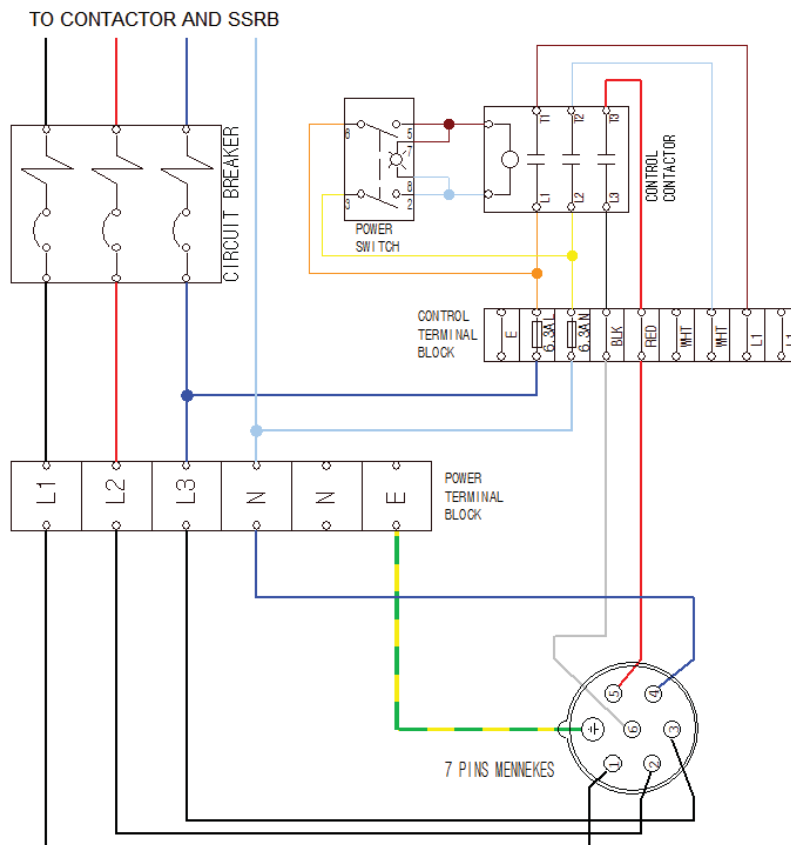
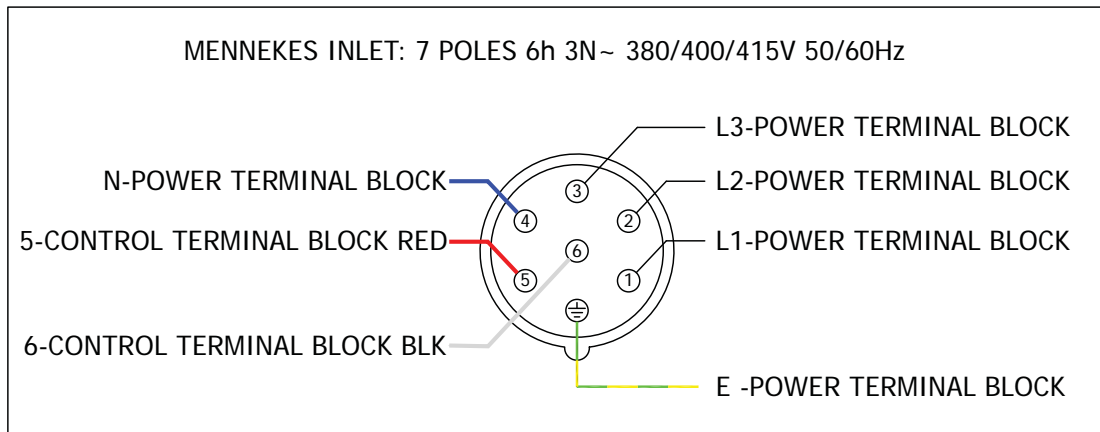
**Warning**  
Disconnect power supply before starting this procedure.

- 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 Pins Option.**

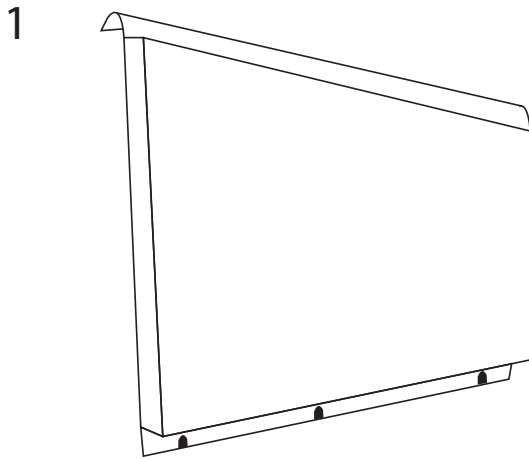
| Inlet  | Pins        | Intended Load  | Connected to                            |
|--|-------------|--|---|
| Mennekes<br>7 Pins<br>16A Socket for 1P units<br>32A Socket for 2P units | 1,2,3,4,GND | Grill and Platen Heaters<br>3N~ 380/400/415V<br>Refer to load table for amperages<br>50/60Hz | Power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

MENNEKES 7 PIN OPTION

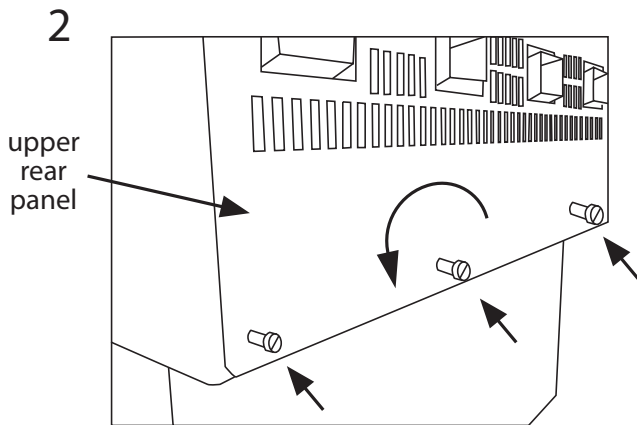


### Flue Upper Rear Panel Install Instruction.

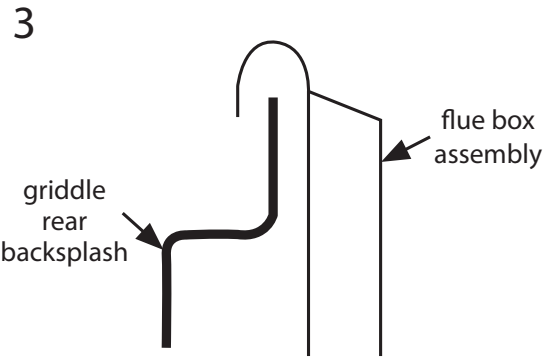
Install flue box to the back of grill for all gas grill models only (if required).



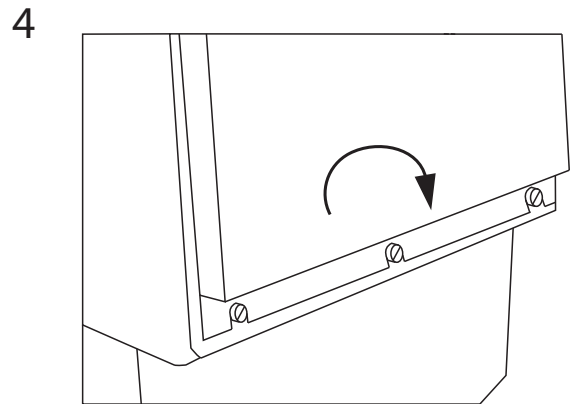
Remove the flue assembly from the accessory box



Loosen three screws, two turns counterclockwise



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



Re-tighten lower three screws

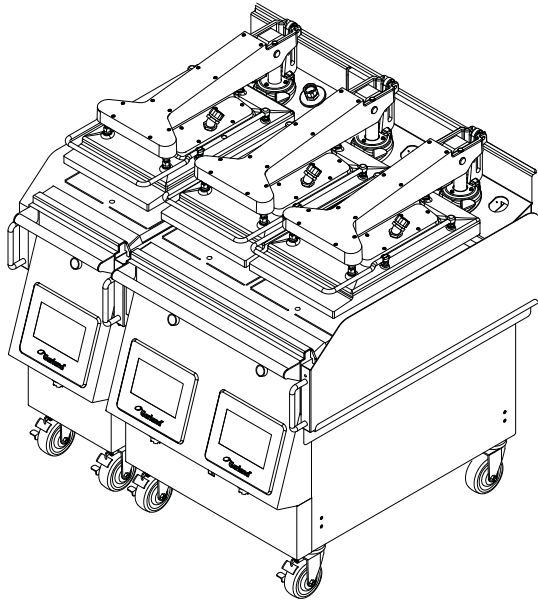


Installation completed

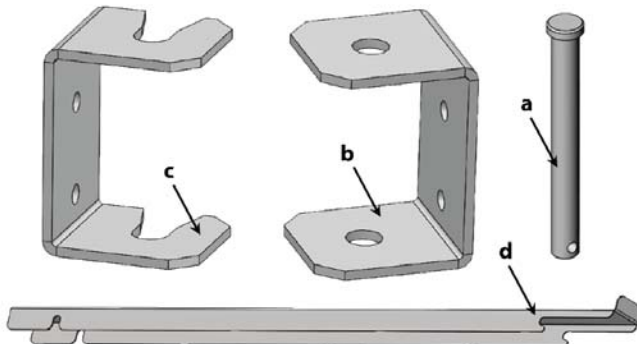
### One & Two Platen Connections Procedure.

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.

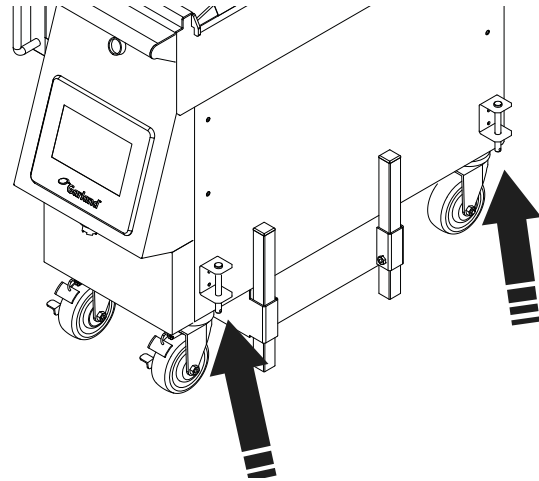


- Below shown the parts need it to connect two grills together (parts not to scale).



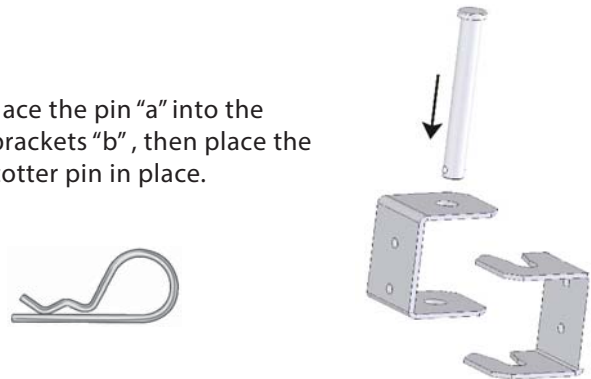
- a = F792 : HITCH PIN + CLEVIS
- b = 4600433 : TWO & ONE MTG BRACKET
- c = 4600432 : TWO & ONE RCVR MTG BRACKET
- d = 4600417 : GREASE DWR SLIDE MID - WG
- e = 8003128 : 10-24 X 1/2IN TH PHIL MS

- 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 single unit.

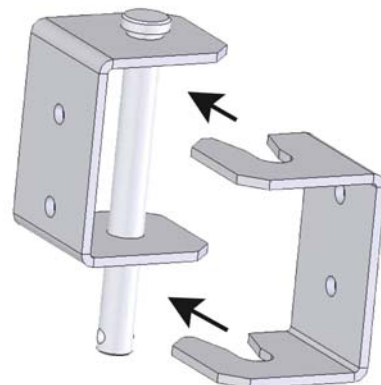


- Connect the bracket as per instruction below. Do not place your hand or your finger while making the connection.

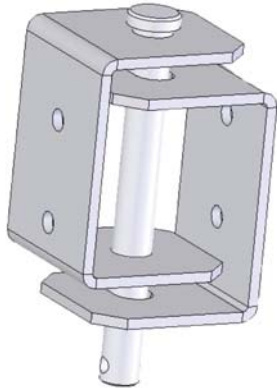
- Place the pin "a" into the brackets "b", then place the cotter pin in place.



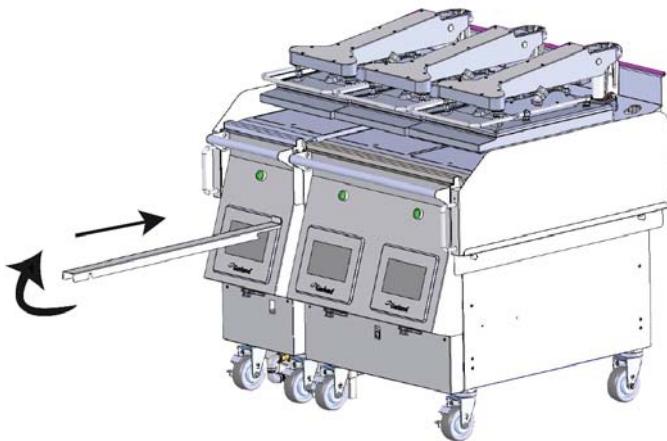
- Place near bracket "c" to bracket "b" and slide it through the pin.



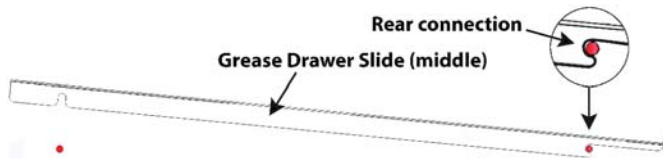
- Make sure to make the front & back bracket connection simultaneously.



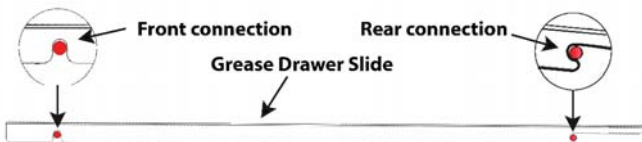
- Insert the grease drawer slide between the grills, this bracket is set to lock the grills together. Tilt the bracket



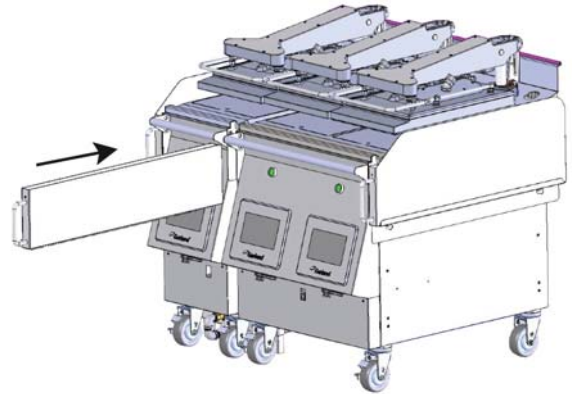
- Insert the grease drawer slide between the grills, this bracket is set to lock the grills together. Tilt the bracket



- 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.



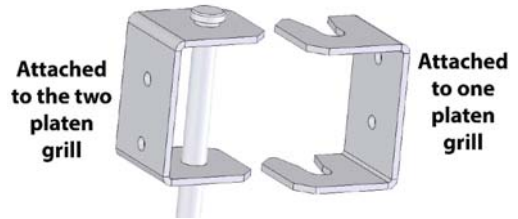
- Tilt the front bracket down. Insert the front bracket slot into the pin. Use a flashlight to ensure the connection of both front pins are all way in.



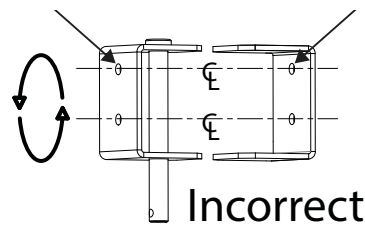
- Slide in grease drawer all the way up to the end.

**Connection Brackets Installation:**

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

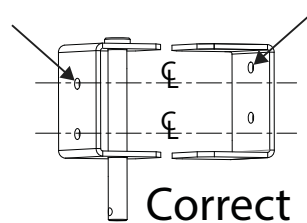


- Place brackets side-by-side to see if the holes are not line up through the same center line, otherwise turn the bracket with pin 180 degree.



Placing bracket side-by-side, holes line up through the same center line.

**Incorrect**



Placing bracket side-by-side, holes does not line up through the same center line.

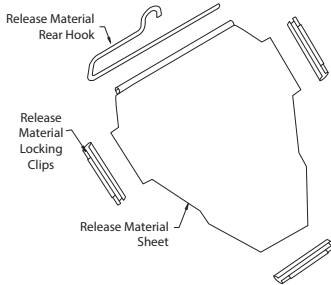
**Correct**

**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:

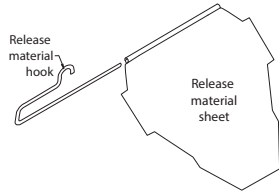
1. Release Material Locking Clips, use three (3) per platen
2. Release Material Rear Hook, use one (1) per platen
3. Release Material Sheet, use one (1) per platen

#### Platen Release Material Sheet Installation Procedure

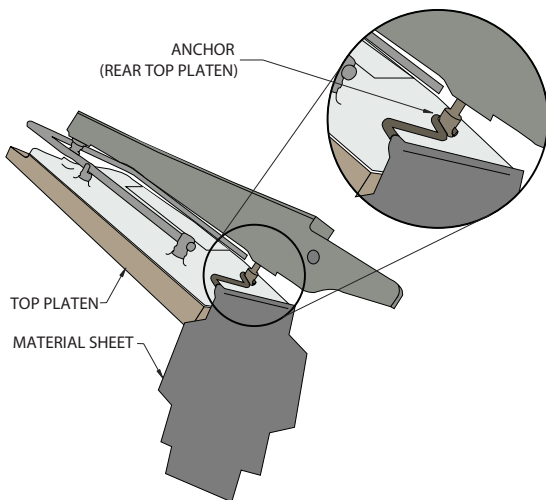
1. Raise top platen, by pressing the green button.



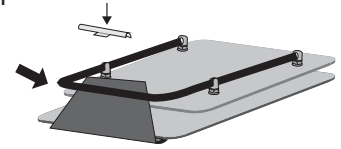
2. Slide release material hook through the hemmed (tube) end of the release material sheet.



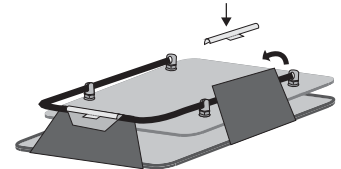
3. Hook the release material hook bar onto the anchor located at the rear of the platen.



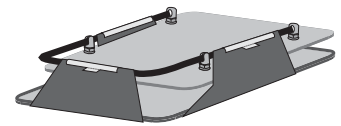
4. Gently pull the release material sheet towards the front platen and then wrap the sheet around the front of platen and over the U bar, while holding the front end sheet, place the locking clip over the sheet and press into the rod.



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 _____    |  |  |      |                        |                       |      |  |  |  |     |  |  |  |                                |  |  |  |  |  |  |                        |  |             |                             |                  |                             |
| 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 1-phase) | Right          |  |  |      |                        |                       |      |  |  |  |     |  |  |  |                                |  |  |  |  |  |  |                        |  |             |                             |                  |                             |
| Matches Rating Plate?    YES    NO  |                             | <input type="checkbox"/> 208 VAC <input type="checkbox"/> 380 VAC<br><input type="checkbox"/> 220 VAC <input type="checkbox"/> 400 VAC<br><input type="checkbox"/> 230 VAC <input type="checkbox"/> 415 VAC<br><input type="checkbox"/> 240 VAC |                       | Line 1  | Line 2                         | Line 3         |  |  |      |                        |                       |      |  |  |  |     |  |  |  |                                |  |  |  |  |  |  |                        |  |             |                             |                  |                             |
| <b>INSPECTION / OPERATIONAL CHECK</b>   |                             |   |                       |   |                                |                |  |  |      |                        |                       |      |  |  |  |     |  |  |  |                                |  |  |  |  |  |  |                        |  |             |                             |                  |                             |
| NOTE1: CENTER(C) PLATEN should not be checked if ME-2P / MG-2P<br>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 _____ gas 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. (See Section 1. Note: part supplied by others). <input type="checkbox"/> OK   |                             |   |                       |   |                                |                |  |  |      |                        |                       |      |  |  |  |     |  |  |  |                                |  |  |  |  |  |  |                        |  |             |                             |                  |                             |
| 4. Verify power cord has a strain relief attached from power supply cord to grill unit. <input type="checkbox"/> YES / <input type="checkbox"/> NO  |                             |   |                       |   |                                |                |  |  |      |                        |                       |      |  |  |  |     |  |  |  |                                |  |  |  |  |  |  |                        |  |             |                             |                  |                             |
| 5. Ensure grill is installed in the proper type of Gas Exhaust Hood with the clear air duct. <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) of the grill 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, evenly, in location, under hood. Adjust casters to attain level. <input type="checkbox"/> OK  |                             |   |                       |   |                                |                |  |  |      |                        |                       |      |  |  |  |     |  |  |  |                                |  |  |  |  |  |  |                        |  |             |                             |                  |                             |
| 9. REMOVE GRILL FROM UNDER THE HOOD. Press the "ON" 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) until the 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, refer to allow for clearance of hood, adjust hood height to 1" below hood. Refer to Operations & Installation manual.    L <input type="checkbox"/> OK   C <input type="checkbox"/> OK   R <input type="checkbox"/> OK  |                             |   |                       |   |                                |                |  |  |      |                        |                       |      |  |  |  |     |  |  |  |                                |  |  |  |  |  |  |                        |  |             |                             |                  |                             |
| 12. Ensure grill enters preheat, counts down and the 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 turn the unit on to ignite 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 (Applicable to Gas): Center should not be fill if MG-2P) (Note 2: Left & Right should not be fill if MG-1P)  |                             |   |                       |   |                                |                |  |  |      |                        |                       |      |  |  |  |     |  |  |  |                                |  |  |  |  |  |  |                        |  |             |                             |                  |                             |
| Rated Incoming Pressure _____ W.C.  |                             | Actual Gas: 6 – 14" W.C. / <input type="checkbox"/> Propane / Butane Gas: 11 – 14" W.C.   |                       | Actual Incoming _____ W.C.  |                                |                |  |  |      |                        |                       |      |  |  |  |     |  |  |  |                                |  |  |  |  |  |  |                        |  |             |                             |                  |                             |
| Rated Burner Pressure _____ W.C.  |                             | <input type="checkbox"/> 4.0" W.C.  |                       | Actual Left _____ Center _____ Right _____  |                                |                |  |  |      |                        |                       |      |  |  |  |     |  |  |  |                                |  |  |  |  |  |  |                        |  |             |                             |                  |                             |
| Propane Gas _____ W.C.  |                             | <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 Cook one (1) run</td> <td></td> <td></td> <td></td> </tr> </tbody> </table> |                             |   |                       | Product Cook Times  |                                |                |  |  | LEFT | CENTER (If Applicable) | RIGHT (If Applicable) | 10:1 |  |  |  | 4:1 |  |  |  | GRILL CHICKEN Cook one (1) run |  |  |  | <table border="1" style="width:100%; border-collapse: collapse;"> <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> |  |  | 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) |   |                                |                |  |  |      |                        |                       |      |  |  |  |     |  |  |  |                                |  |  |  |  |  |  |                        |  |             |                             |                  |                             |
| 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 |   |                       |   |                                |                |  |  |      |                        |                       |      |  |  |  |     |  |  |  |                                |  |  |  |  |  |  |                        |  |             |                             |                  |                             |
| 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) _____  |                             |   |                       | Are 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 <a href="https://clamsshell.garland-group.com">https://clamsshell.garland-group.com</a> 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.

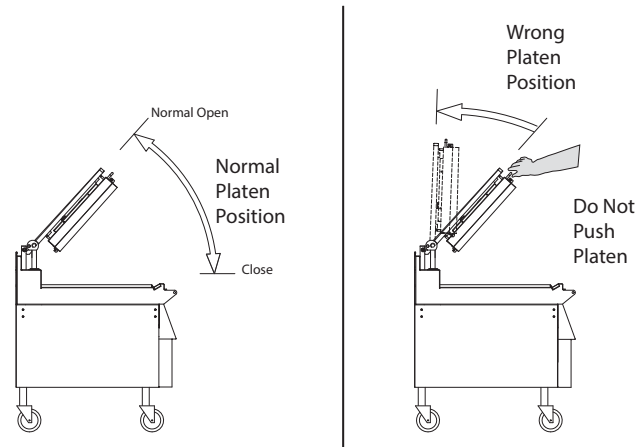
What buttons do;

1. Power Switch turns the grill OFF or ON.



Green light indicates that the Grill power is "ON"

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



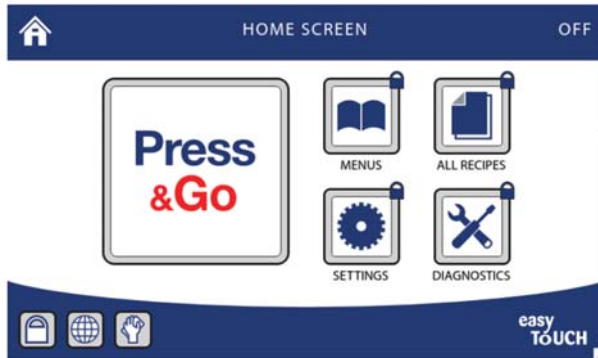
#### **Caution**

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.

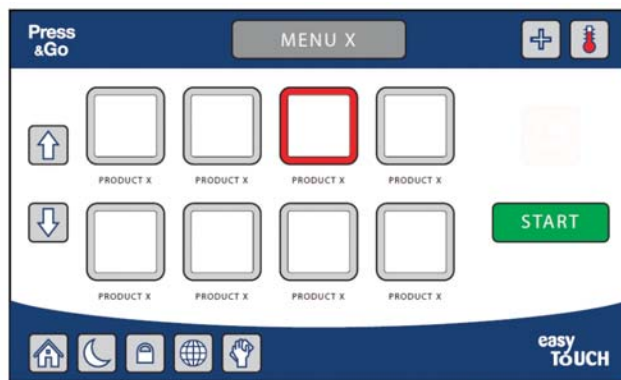
## easyToUCH™ Controller

### 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

|  |  |
|--|--|
| <b>PRESS &amp; GO</b> – is used to initiate preheat and cook on the grill.   |  |
| <b>MENUS</b> – is used to activate, add, edit and delete Menus from the library. A Menu is a collection of cook recipes. Password protected.   |  |
| <b>RECIPES</b> – 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.                            |  |
| <b>SETTINGS</b> – is used to change certain settings, such as date, time and volume. Password protected.   |  |
| <b>DIAGNOSTICS</b> – allows access to the diagnostics screens. Password protected.   |  |
| <b>COOK CYCLE CHANGE</b> – is used to adjust a recipe’s cook time or platen gap, if required to achieve food safety and quality standards.   |  |
| <b>TEMPERATURE</b> – is used to view the temperature settings and actual temperature in each zone.   |  |
| <b>CLEAN MODE</b> – 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. |  |
| <b>LOCK</b> – is used to temporarily lock the touch screen for fifteen (15) seconds. This prevents buttons being pressed accidentally when wiping the screen.  |  |
| <b>LANGUAGE</b> – is used to change the language of on-screen prompts. Only available for languages that have been pre-loaded.   |  |
| <b>HOME</b> – 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).                              |  |
| <b>SLEEP</b> – is used to enter Sleep mode. In Sleep mode, the grill maintains the platen lowered to conserve energy during periods of inactivity.   |  |

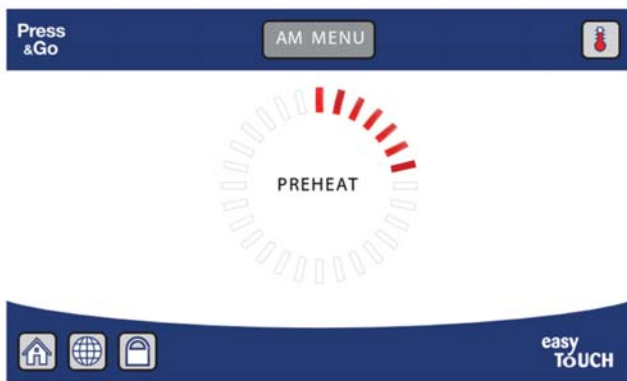
NOTE: The easyToUCH™ screen display, layout and icons shown herein are for guidance purposes only and are not intended to be an exact representation of those displayed on the grill.

**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 Press & Go 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, otherwise the menu is automatically selected after first ten (10) seconds for the last menu.

**Menus and Recipes**

Multiple menus can be set up, each using different set point and containing different or share 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 Mode**



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

**Automatic Sleep Mode**

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

**Manual Sleep Activation**

User can also manually activate the Sleep mode when in Press & Go.

**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.



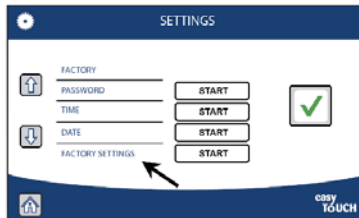
2. The easyTOUCH™ screen illuminates with the display briefly showing the software version.

software version xxxx.xxx.xxx  
 licence agreement xxxxxxxx  
 patent number xxxxxxxx  
 country of origin xxxxxxxx  
 developed by company name  
 .....and other startup information

3. HOME screen appears. Select Settings.



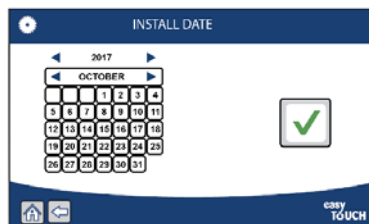
4. Select FACTORY SETTINGS.



5. Select INSTALL DATE.



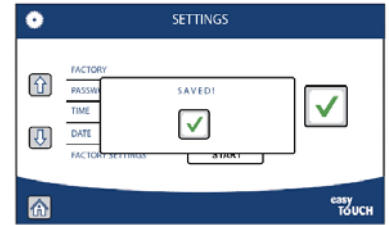
6. Type the date of installation and then press the check-mark to save.



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.



### PREHEAT

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

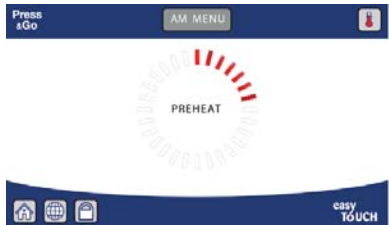


2. MENU SELECTOR screen appears. Choose the desired menu.

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 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.

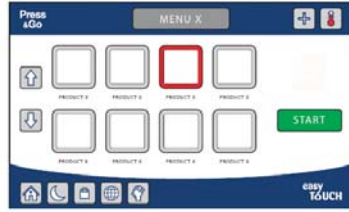
4. The unit is ready to use when the platen opens and the Recipe Selector screen is displayed.



**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.

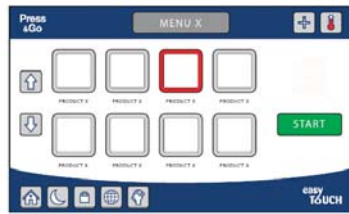


2. The screen displays a progress ring and the remaining cook time.



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.

4. The recipe selection screen reappears.



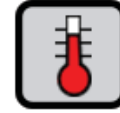
5. Selecting **X** during the cooking stops the cook cycle. The cycle can also be aborted by pushing the Green push-button for two seconds.



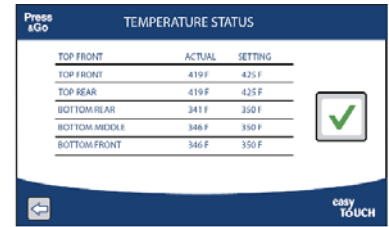
**CHECK TEMPERATURES**

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

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



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



**CANCELING A COOK CYCLE**

1. 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.**

**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**

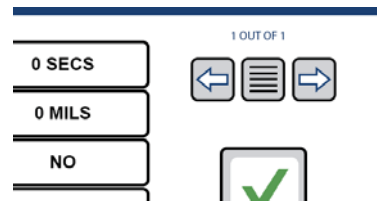
Select which prompt to display at the end of the recipe step, or None. Pressing the button toggles through the available prompt options. See “Prompts” for information on creating and editing prompts.

**UPPER PLATEN**


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

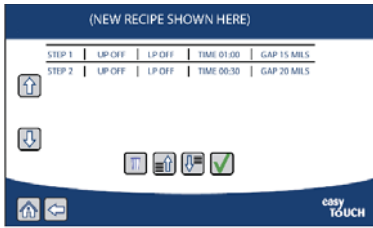
**LOWER PLATEN**



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.

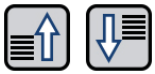
 Pressing the list icon will display the steps in the recipe available (screen shown below).



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



Pressing the recycle bin icon will delete the row selected.



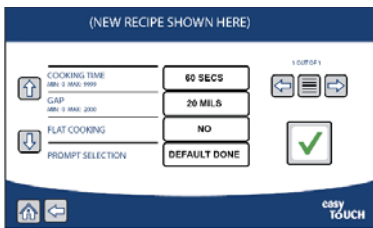
Pressing the up/down arrow icon will give the option to the selected step to move it up or down the list.



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)

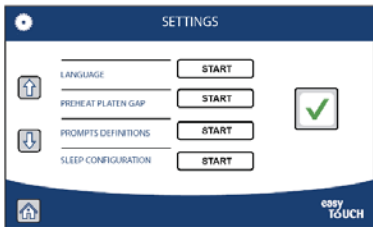
- SECOND STEP



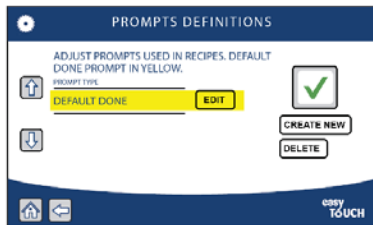
1. Go to SETTINGS.



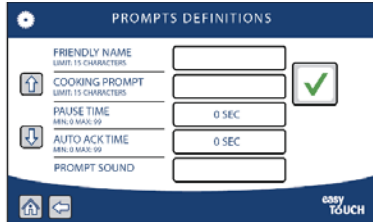
2. Enter password then press Return.



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.

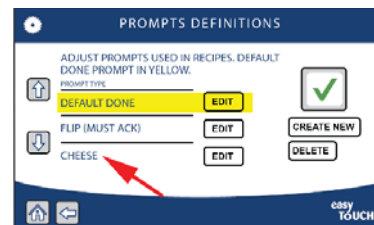
PAUSE TIME Type: 99. (Wait up to 99 sec for button push)



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   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 just created. 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.

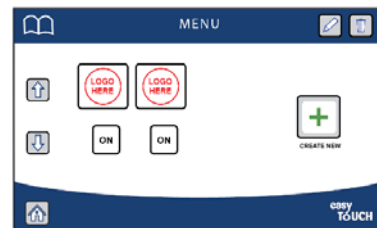
1. Select Menu.



2. Enter password then press Return.



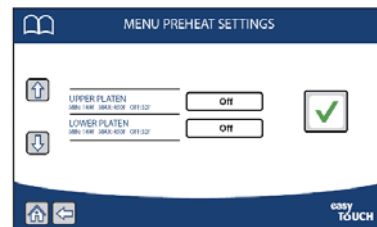
3. Press CREATE NEW.



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



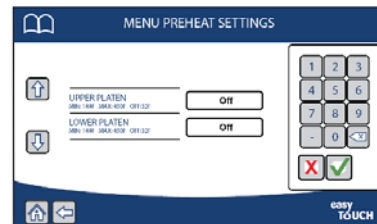
5. Enter preheat temperature settings.



**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.



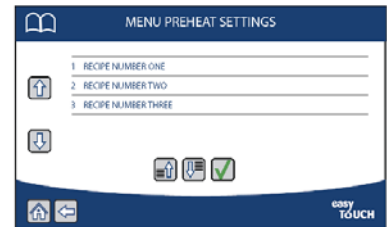
6. Select an image and press the check-mark to continue.



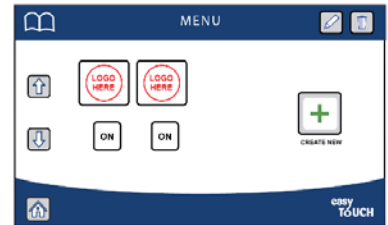
7. Select a recipe(s) to add to the menu and press the check-mark to continue.



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.



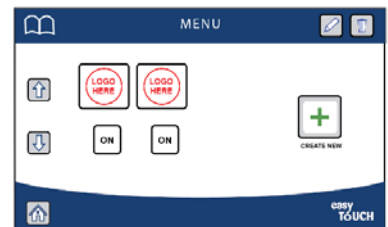
9. Menu creation completed. New menu will be OFF as a default, press OFF option to turn menu on.



**TURN MENUS OFF OR ON**

Menus which can be turn ON or OFF from the PRESS & GO option. 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.

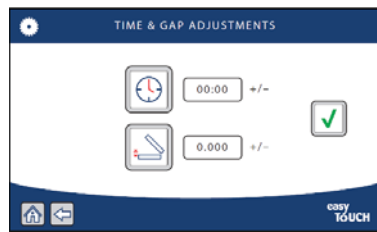
### CHANGE COOK TIME/GAP

The changes made to a recipe in this procedure in the Press & Go mode will still apply after the power is turned off. A recipe's cook time and gap can be modified to allow for variations in product, this modification will not change the original recipe program made.

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



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



- Press to save.

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

- Ready to cook product.

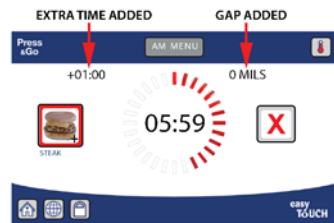


NOTE: The recipe with changes has a "+" indicator on the RECIPE SELECTOR screen, plus (+) symbol located on the bottom right corner.



STEAK

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



**NOTE:**

- The recipe program is defined by Chef.
- The operator can use + symbol to make changes within time and gap adjustment maximum allowable limit define by Chef under settings Time & Gap Adjustment Limits.

### 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.

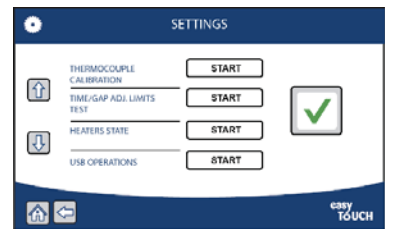
- Select SETTING.



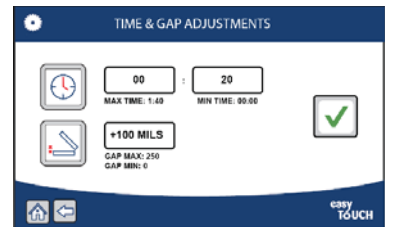
- Enter password and press return.



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

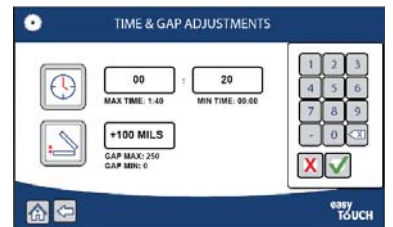


- TIME & GAP ADJUSTMENTS screen: set to zero to prevent users from adjusting the cook cycle.



- When the time or gap number button is selected, a numeric keypad appears.

Enter the new settings and select to proceed.




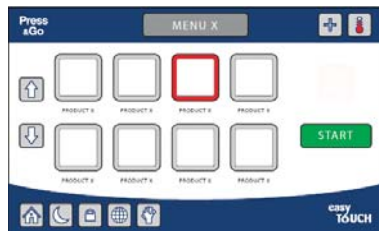
- Select to save the new settings.



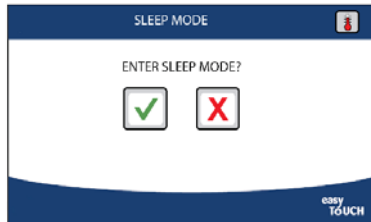
### ACTIVATE SLEEP MODE MANUALLY

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

- From the RECIPE SELECTOR screen, press .



- Press  to continue or  to cancel.



- Top platen will close. Make sure no utensils are on the grill.

- Press the Green button to cancel.



- 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.

- Select SETTING.



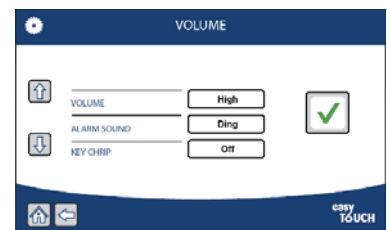
- Enter password and press return.



- Use down arrow to scroll to "Volume".



- 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.



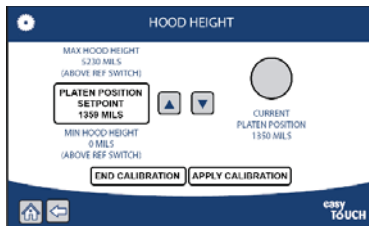
2. Enter password and press return.



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



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

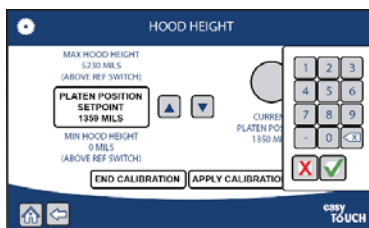


**TIP:**

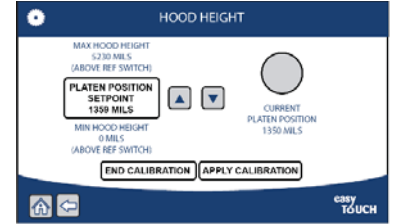
Use the up and down arrows to move the platen height, the upper arrow option will go in multiples of 6 mils, and the lower arrow down in multiples of 4 mils. Factory default is 1366 MILS



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 home.



### LANGUAGE SELECTION

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

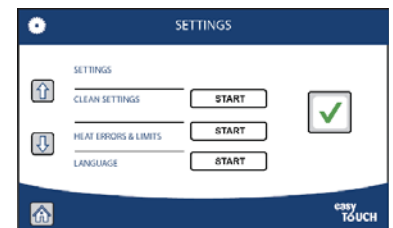
1. Select SETTING.



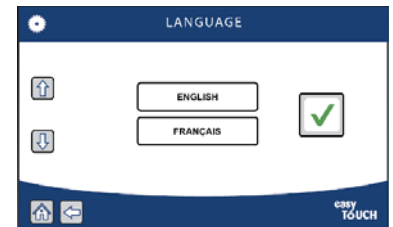
2. Enter password and press return.



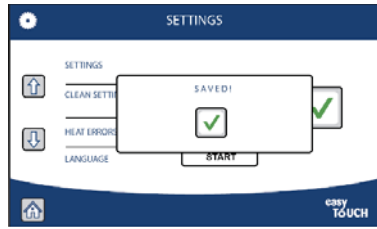
3. Use down arrow to scroll to "LANGUAGE". Press START button.



4. Select the language then press the check-mark.



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.



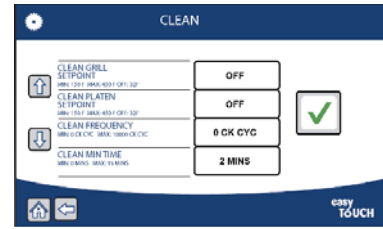
2. Enter password and press return.



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 / STOBEG / SONG.

5. A window will appear indicating that is saved.

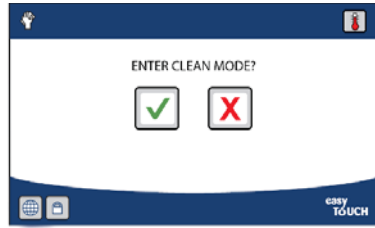


6. Clean settings completed. System will go back to settings.

### CLEANING REMINDERS

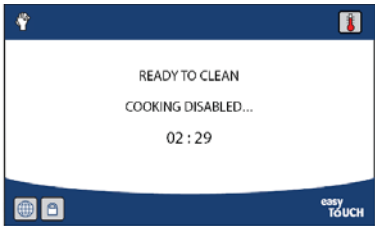
If a cleaning schedule has been set, a message will appear on the screen when cleaning is required based on the number of cook cycles:

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

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



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



### AUTO LEVEL SETTINGS CALIBRATION

The auto level settings will automatically make the proper adjustment on the platen to obtain the maximum cooking performance.

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

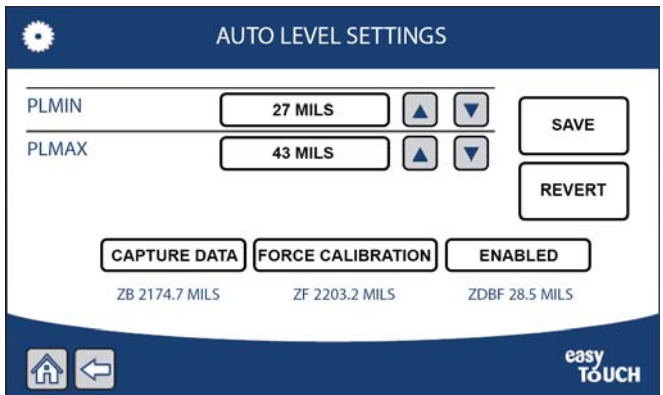
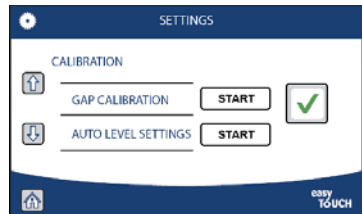
- Select "SETTINGS" from home screen.



- Enter "PASSWORD".



- Scroll up or down to select "AUTO LEVEL SETTINGS". Select START.



**NOTE:**

PLMIN (PLATEN MINIMUM) default number is 27MILS  
 PLMAX (PLATEN MAXIMUM) default number is 43MILS  
 At this point do not modify those values, for future reference.

**CAPTURE DATA**

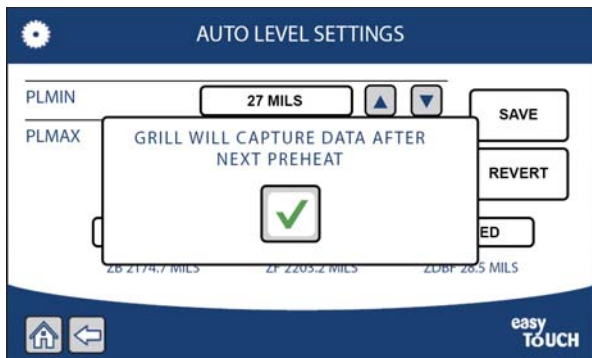
CAPTURE DATA will be performed at the end of the next pre-heat cycle and once complete will update the Zb, Zf and ZDBF values on the auto level settings screen. Sample below.

ZB 2174.7 MILS      ZF 2203.2 MILS      ZDBF 28.5 MILS

**ENABLED**

ENABLED will disable the auto motor levelling from adjustments.

5. Select CAPTURE DATA.



6. Select the check mark



7. Select Home icon



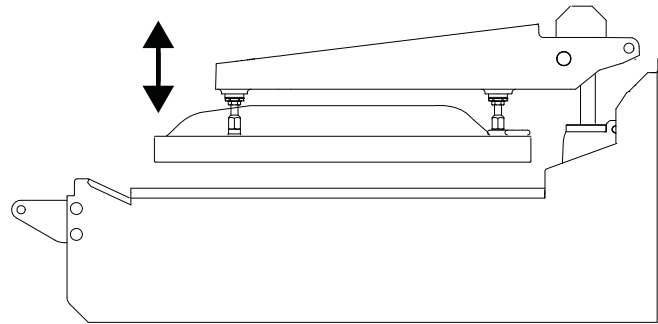
8. Select "Press&Go" from home screen.



9. Select any menu available; AM, PM or AUTO.



10. Grill automatically will go to PREHEAT.



11. 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.

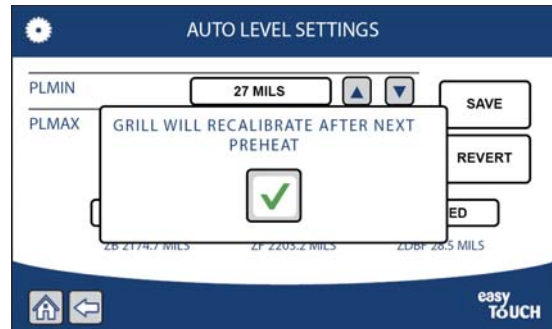
12. Repeat procedure 2, 3 and 4.

13. Select the FORCE CALIBRATION

**FORCE CALIBRATION**

**FORCE CALIBRATION**

FORCE CALIBRATION will be performed at the end of the pre-heat cycle once completed. This option will check and recalculate the Zb, Zf and ZDBF values and make the proper auto level settings adjustment if necessary.



14. Select the check mark



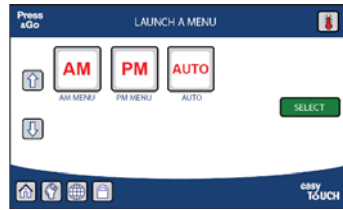
15. Select Home icon



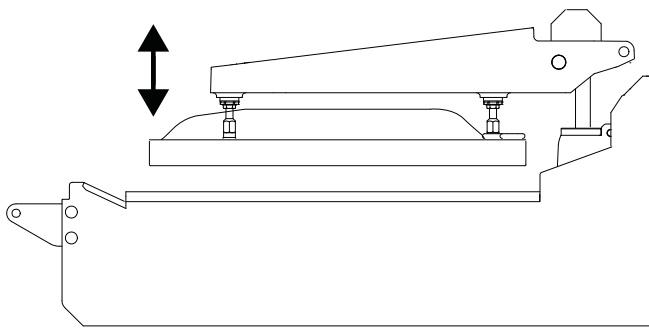
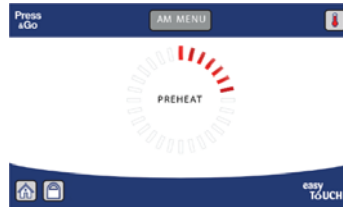
16. Select "Press&Go" from home screen.



17. Select any menu available.



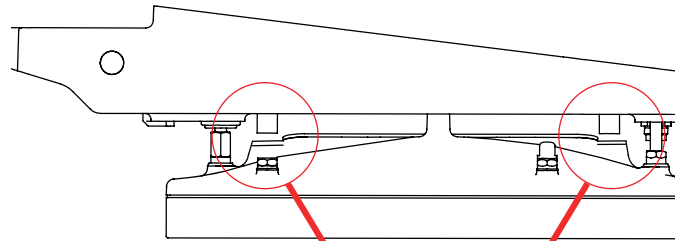
18. Grill automatically will go to PREHEAT.



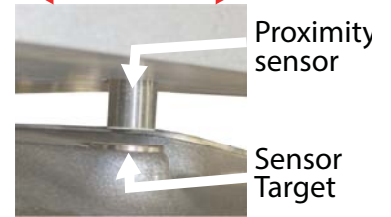
19. At the end of the pre-heat cycle, the platen will raise to the lower reference switch and then lower to the grill plate to detect the platen level state. Cooking ready state will be displayed when the process is completed.

20. Auto level calibration completed.

### 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.

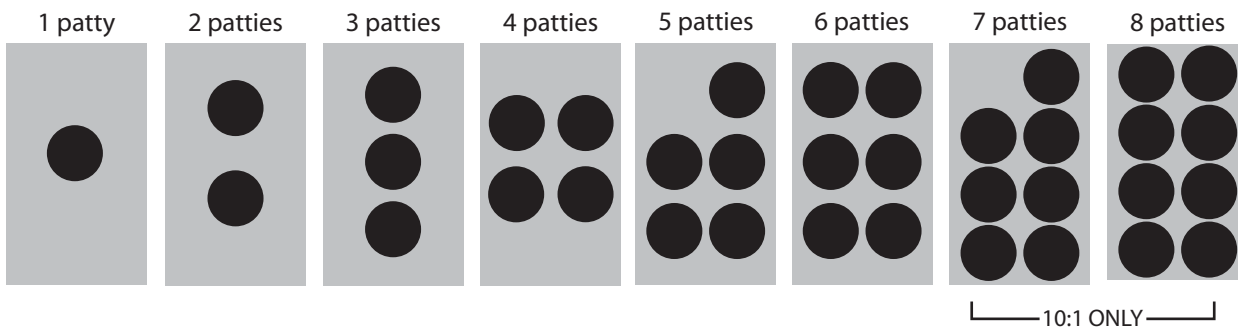
**NOTE:**

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

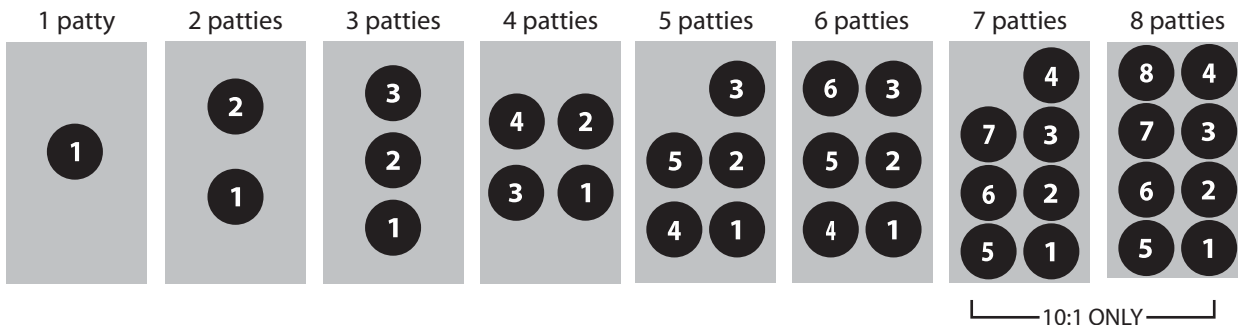
**Maximum patty load per lane:**

- 8 regular (10:1) patties
- 4 angus (3:1) patties (region and country applicable)
- 4 quarter-pound (4:1) patties
- 8 sausage patties

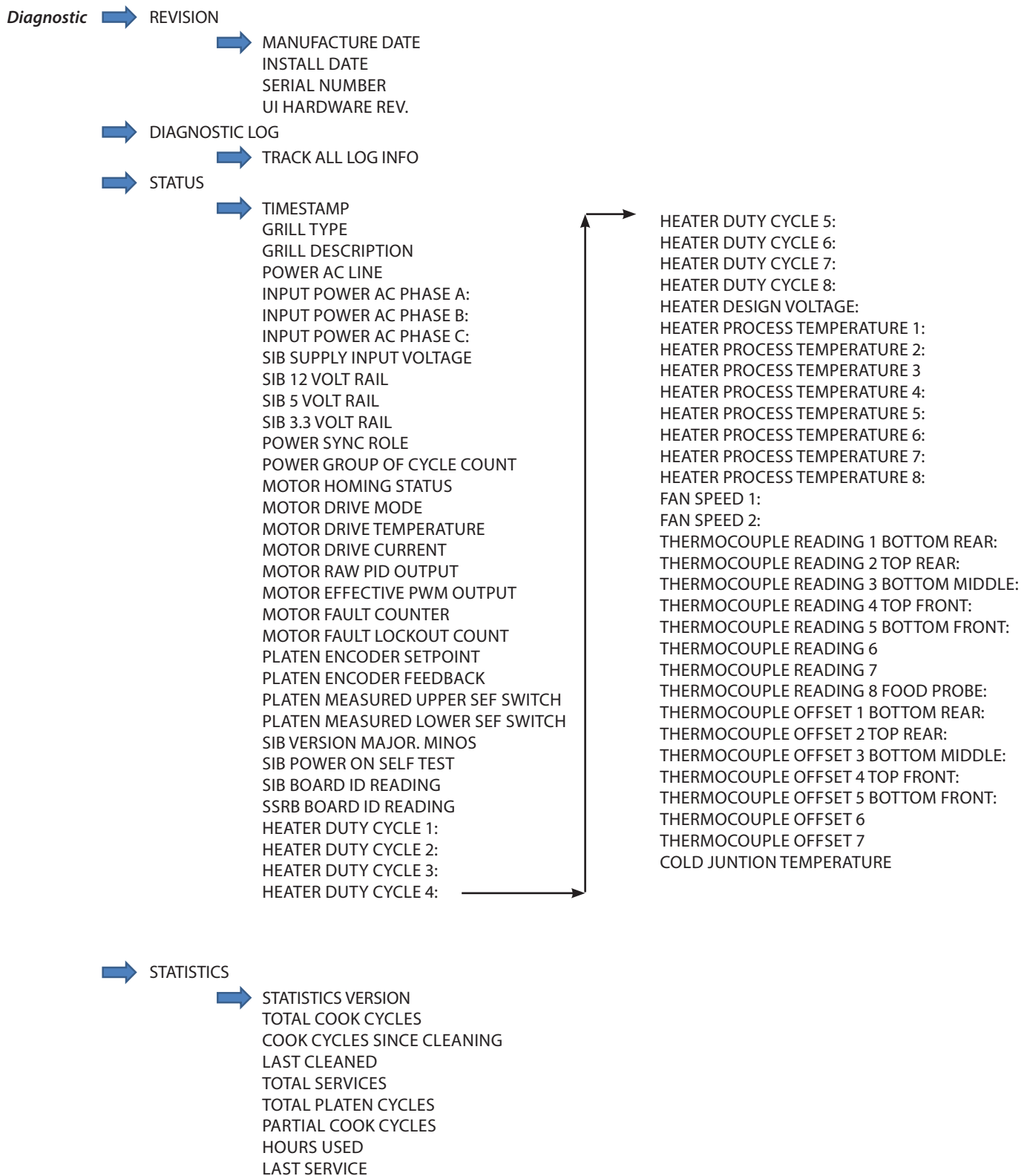
NOTE: Lay patties 2 at a time, from front to back:



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







**FACTORY DEFAULT SETTING - PRODUCT MENU, WORLD.**

| Menu # | PRODUCT                   | DISPLAY ACTIVE | GRILL SETPT. | PLATEN SP. | INSTANT ON TIME (GAS) | RE-MOVE IN TIME | MULT STAGE1 TIME | MULT STAGE2 TIME | MULT STAGE3 TIME | RE-MOVE ALARM | GAP SETTING | GAP MUL/PR START | GAP MULTI STAGE1 | GAP MULTI STAGE2 | GAP MULTI STAGE3 | FLIP TIME | FLIP ALARM | SEAR TIME | SEAR ALARM | MUST RE-MOVE IN | TOAST BUNS TIME | TOAST BUNS ALARM | TOO COOL FLAG | Hidden Value |          |     |
|--------|---------------------------|----------------|--------------|------------|-----------------------|-----------------|------------------|------------------|------------------|---------------|-------------|------------------|------------------|------------------|------------------|-----------|------------|-----------|------------|-----------------|-----------------|------------------|---------------|--------------|----------|-----|
|        |                           |                |              |            |                       |                 |                  |                  |                  |               |             |                  |                  |                  |                  |           |            |           |            |                 |                 |                  |               | "PR Min"     | "PR Max" |     |
|        | Off                       | YES            | NONE         | NONE       |                       | NONE            |                  |                  |                  |               |             |                  |                  |                  |                  |           |            |           |            |                 |                 |                  |               | 160          | 345      |     |
| 1      | 10-1 CLAM (HIPD)          | PM             | 350°F        | 425°F      | 25 (5)                | 37              | 0                | 0                | 0                | AUTO          | 255         | 245              | 265              | 0                | 0                | N/A       | N/A        | N/A       | N/A        | 0               | 0               | AUTO             | NO            |              | 365      | 499 |
| 2      | 4-1 CLAM (HIPD)           | PM             | 350°F        | 425°F      | 30 (10)               | 107             | 0                | 0                | 0                | AUTO          | 415         | 400              | 425              | 0                | 0                | N/A       | N/A        | N/A       | N/A        | 0               | 0               | AUTO             | NO            |              | 1        | 130 |
| 3      | ROAST BACON CLAM (HIPD)   | AM/PM          | 350°F        | 425°F      | 0                     | 70 (60)         | 0                | 0                | 0                | AUTO          | 265         | 265              | 0                | 0                | 0                | N/A       | N/A        | N/A       | N/A        | 0               | 0               | NONE             | NO            |              | 210      | 405 |
| 4      | SAUSAGE CLAM FZN (HIPD)   | AM             | 350°F        | 425°F      | 0                     | 82              | 0                | 0                | 0                | AUTO          | 350         | 350              | 0                | 0                | 0                | N/A       | N/A        | N/A       | N/A        | 0               | 0               | NONE             | NO            |              | N/A      | N/A |
| 5      | MCRIB CLAM (HIPD)         | NO             | 350°F        | 425°F      | 30 (10)               | 163             | 0                | 0                | 0                | AUTO          | 530         | 530              | 0                | 0                | 0                | N/A       | N/A        | N/A       | N/A        | 0               | 0               | NONE             | NO            |              | N/A      | N/A |
| 6      | STEAK CLAM (HIPD)         | AM             | 350°F        | 425°F      | 0                     | 104             | 0                | 0                | 0                | AUTO          | 415         | 415              | 0                | 0                | 0                | N/A       | N/A        | N/A       | N/A        | 0               | 0               | NONE             | YES           |              | 430      | 480 |
| 7      | GRILL CHICK FLAT          | PM             | 350°F        | 425°F      | 45                    | 475             | N/A              | N/A              | N/A              | AUTO          | N/A         | N/A              | N/A              | N/A              | N/A              | 225       | MANU-AL    | 0         | NONE       | 0               | NONE            | NONE             | YES           |              |          |     |
| 8      | FOLDED EGGS FLAT          | AM             | 265°F        | OFF        | 0                     | 120             | N/A              | N/A              | N/A              | AUTO          | N/A         | N/A              | N/A              | N/A              | N/A              | 0         | NONE       | 0         | NONE       | 0               | NONE            | NONE             | YES           |              |          |     |
| 9      | ROUND EGGS FLAT           | AM             | 265°F        | OFF        | 0                     | 150             | N/A              | N/A              | N/A              | AUTO          | N/A         | N/A              | N/A              | N/A              | N/A              | 0         | NONE       | 0         | NONE       | 0               | NONE            | NONE             | NO            |              |          |     |
| 10     | CHIC F BRD FLAT           | NO             | 350°F        | 425°F      | 0                     | 100             | N/A              | N/A              | N/A              | AUTO          | N/A         | N/A              | N/A              | N/A              | N/A              | 0         | NONE       | 0         | NONE       | 0               | NONE            | NONE             | NO            |              |          |     |
| 11     | 10-1 FLAT                 | NO             | 340°F        | 425°F      | 0                     | 125             | N/A              | N/A              | N/A              | AUTO          | N/A         | N/A              | N/A              | N/A              | N/A              | 75        | AUTO       | 20        | MANU-AL    | 0               | NONE            | NONE             | NO            |              |          |     |
| 12     | 4-1 FLAT                  | NO             | 365°F        | 425°F      | 0                     | 270             | N/A              | N/A              | N/A              | AUTO          | N/A         | N/A              | N/A              | N/A              | N/A              | 150       | AUTO       | 20        | MANU-AL    | 0               | NONE            | NONE             | NO            |              |          |     |
| 13     | MCRIB FLAT                | NO             | 365°F        | 425°F      | 0                     | 390             | N/A              | N/A              | N/A              | AUTO          | N/A         | N/A              | N/A              | N/A              | N/A              | 270       | AUTO       | 0         | NONE       | 0               | NONE            | NONE             | NO            |              |          |     |
| 14     | SAUSAGE FLAT FZN          | NO             | 365°F        | 425°F      | 0                     | 270             | N/A              | N/A              | N/A              | AUTO          | N/A         | N/A              | N/A              | N/A              | N/A              | 150       | MANU-AL    | 0         | MANU-AL    | 0               | NONE            | NONE             | NO            |              |          |     |
| 15     | HOTCAKES FLAT             | NO             | 365°F        | 425°F      | 0                     | 140             | N/A              | N/A              | N/A              | AUTO          | N/A         | N/A              | N/A              | N/A              | N/A              | 90        | AUTO       | 0         | NONE       | 0               | NONE            | NONE             | NO            |              |          |     |
| 16     | OPT. MENU 1 CLAM (HIPD)   | NO             | OFF          | OFF        | 0                     | 0               | 0                | 0                | 0                | AUTO          | 469         | 469              | 0                | 0                | 0                | N/A       | N/A        | N/A       | N/A        | 0               | 0               | NONE             | NO            |              |          |     |
| 17     | OPT. MENU 2 - CLAM (HIPD) | NO             | OFF          | OFF        | 0/0                   | 0               | 0                | 0                | 0                | AUTO          | 250         | 250              | 0                | 0                | 0                | N/A       | N/A        | N/A       | N/A        | 0               | 0               | NONE             | NO            |              |          |     |
| 18     | ANGUS 3-1 CLAM (HIPD)     | PM             | 350°F        | 425°F      | 60 (30)               | 170             | 0                | 0                | 0                | AUTO          | 534         | 534              | 0                | 0                | 0                | N/A       | N/A        | N/A       | N/A        | 0               | 0               | NONE             | NO            |              | 500      | 725 |
| 19     | MUSHROOMS CLAM (HIPD)     | AM/PM          | 350°F        | 425°F      | 60 (45)               | 104             | 0                | 0                | 0                | AUTO          | 425         | 425              | 0                | 0                | 0                | N/A       | N/A        | N/A       | N/A        | 0               | 0               | NONE             | YES           |              |          |     |
| 20     | OPT. MENU 5 CLAM (HIPD)   | NO             | OFF          | OFF        | 0                     | 0               | 0                | 0                | 0                | AUTO          | 250         | 250              | 0                | 0                | 0                | N/A       | N/A        | N/A       | N/A        | 0               | 0               | NONE             | NO            |              |          |     |
| 21     | OPT. MENU 6 CLAM (HIPD)   | NO             | OFF          | OFF        | 0                     | 0               | 0                | 0                | 0                | AUTO          | 250         | 250              | 0                | 0                | 0                | N/A       | N/A        | N/A       | N/A        | 0               | 0               | NONE             | NO            |              |          |     |
| 22     | OPT. MENU 7 - CLAM (HIPD) | NO             | OFF          | OFF        | 0                     | 0               | 0                | 0                | 0                | AUTO          | 250         | 250              | 0                | 0                | 0                | N/A       | N/A        | N/A       | N/A        | 0               | 0               | NONE             | NO            |              |          |     |
| 23     | FOLDED EGGS CLAM (HIPD)   | NO             | 285°F        | 300°F      | 0                     | 120             | 0                | 0                | 0                | AUTO          | 625         | 625              | 0                | 0                | 0                | N/A       | N/A        | N/A       | N/A        | 0               | 0               | NONE             | NO            |              |          |     |
| 24     | ROUND EGGS CLAM (HIPD)    | NO             | 285°F        | 300°F      | 0                     | 150             | 0                | 0                | 0                | AUTO          | 625         | 625              | 0                | 0                | 0                | N/A       | N/A        | N/A       | N/A        | 0               | 0               | NONE             | NO            |              |          |     |
| 25     | OPT. MENU 3 FLAT          | NO             | OFF          | OFF        | 0                     | 0               | N/A              | N/A              | N/A              | AUTO          | N/A         | N/A              | N/A              | N/A              | N/A              | 0         | AUTO       | 0         | MANU-AL    | 0               | 0               | NONE             | NO            |              |          |     |
| 26     | OPT. MENU 4 FLAT          | NO             | OFF          | OFF        | 0                     | 0               | N/A              | N/A              | N/A              | AUTO          | N/A         | N/A              | N/A              | N/A              | N/A              | 0         | AUTO       | 0         | MANU-AL    | 0               | 0               | NONE             | NO            |              |          |     |
|        | CLEAN MODE (Not shown)    | AM & PM        | 325°F        | 325°F      |                       |                 |                  |                  |                  | MANU-AL       |             |                  |                  |                  |                  |           |            |           |            |                 |                 |                  |               |              |          |     |

Conversion Values:  
 265°F = 129°C  
 285°F = 140°C  
 300°F = 149°C  
 350°F = 177°C  
 425°F = 218°C

NOTE: HIPD : means that this product will not be available to the operator if the platen is disabled

- All parameters can be accessed and edited by pressing the All Recipe key.
- Values for Electric and Gas units are the same unless an extra value is specified in brackets ( ) which corresponds to Gas.
- N/A means that this parameter is not applicable for this product and the menu will skip to the next available parameter.
- When platen is disabled, the Platen Set Point will no longer be visible unless it is normally set to "OFF". While the platen is enabled, in this case, the platen set point will remain "OFF".
- The TOO COOL FLAG setting is not visible on gas grills.
- The PR Values are not visible to the operator.

**FACTORY DEFAULT SETTING - PRODUCT MENU, CANADA, AUSTRALIA & UK.**

| CANADA PRODUCT MENU SETTING ONLY |                         |        |             |              |                 |                 |                   |                   |                   |               |             |                  |                   |                   |                   |                 |                 |                  |               |        |        |  |
|----------------------------------|-------------------------|--------|-------------|--------------|-----------------|-----------------|-------------------|-------------------|-------------------|---------------|-------------|------------------|-------------------|-------------------|-------------------|-----------------|-----------------|------------------|---------------|--------|--------|--|
| Menu #                           | PRODUCT                 | ACTIVE | GRILL SETPT | PLATEN SETPT | INSTANT ON TIME | RE-MOVE IN TIME | MULT STAGE 1 TIME | MULT STAGE 2 TIME | MULT STAGE 3 TIME | RE-MOVE ALARM | GAP SETTING | GAP MUL/PR START | GAP MULTI STAGE 1 | GAP MULTI STAGE 2 | GAP MULTI STAGE 3 | MUST RE-MOVE IN | TOAST BUNS TIME | TOAST BUNS ALARM | TOO COOL FLAG | PR Min | PR Max |  |
|                                  | Off                     |        | NONE        | NONE         |                 |                 |                   |                   |                   |               |             |                  |                   |                   |                   |                 |                 |                  |               |        |        |  |
| 1                                | 10:1 CLAM (HIPD)        | PM     | 350°F       | 425°F        | 25 (5)          | 37              | 5                 | 0                 | 0                 | AUTO          | 255         | 245              | 265               | 0                 | 0                 | 0               | 0               | AUTO             | NO            | 160    | 345    |  |
| 2                                | 4:1 CLAM (HIPD)         | PM     | 350°F       | 425°F        | 30 (10)         | 107             | 10                | 0                 | 0                 | AUTO          | 415         | 400              | 425               | 0                 | 0                 | 0               | 0               | AUTO             | NO            | 365    | 529    |  |
| 18                               | 3:1 ANGUS - CLAM (HIPD) | PM     | 350°F       | 425°F        | 60 (30)         | 190             | 0                 | 0                 | 0                 | AUTO          | 574         | 574              | 0                 | 0                 | 0                 | 0               | NONE            | NONE             | NO            | 530    | 750    |  |

| UNITED KINGDOM (UK) PRODUCT MENU SETTINGS ONLY |                  |        |             |              |                        |                 |                   |                   |                   |               |             |                  |                   |                   |                   |                 |                 |                  |               |        |        |
|--|------------------|--------|-------------|--------------|------------------------|-----------------|-------------------|-------------------|-------------------|---------------|-------------|------------------|-------------------|-------------------|-------------------|-----------------|-----------------|------------------|---------------|--------|--------|
| Menu #   | PRODUCT          | ACTIVE | GRILL SETPT | PLATEN SETPT | INSTANT ON TIME (ELEC) | RE-MOVE IN TIME | MULT STAGE 1 TIME | MULT STAGE 2 TIME | MULT STAGE 3 TIME | RE-MOVE ALARM | GAP SETTING | GAP MUL/PR START | GAP MULTI STAGE 1 | GAP MULTI STAGE 2 | GAP MULTI STAGE 3 | MUST RE-MOVE IN | TOAST BUNS TIME | TOAST BUNS ALARM | TOO COOL FLAG | PR Min | PR Max |
| 1  | 10:1 CLAM (HIPD) | PM     | 350°F       | 425°F        | 30 (10)                | 47              | 25                | 0                 | 0                 | AUTO          | 245         | 240              | 245               | 0                 | 0                 | 0               | 22              | AUTO             | YES           | 160    | 345    |
| 2  | 4:1 CLAM (HIPD)  | PM     | 350°F       | 425°F        | 30 (10)                | 114             | 10                | 70                | 0                 | AUTO          | 395         | 395              | 425               | 395               | 0                 | 15              | 25              | AUTO             | YES           | 365    | 499    |

HIPD : means that this product will not be available to the operator if the platen is disabled

NOTE:

- All parameters can be accessed and edited by pressing the All Recipe key.
- Values for Electric and Gas units are the same unless an extra value is specified in brackets ( ) which corresponds to Gas.
- N/A means that this parameter is not applicable for this product and the menu will skip to the next available parameter.
- When platen is disabled, the Platen Set Point will no longer be visible unless it is normally set to "OFF". While the platen is enabled, the platen set point will remain "OFF".
- The TOO COOL FLAG setting is not visible on gas grills.
- The PR Values are not visible to the operator.

Conversion Values:  
 265°F = 129°C  
 285°F = 140°C  
 300°F = 149°C  
 350°F = 177°C  
 425°F = 218°C

**FACTORY DEFAULT SETTING - PRODUCT MENU, JAPAN & HONG KONG.**

| Menu # | PRODUCT                               | ACTIVE Edit (Program) | GRILL SETPT | PLATEN SETPT | INSTANT ON TIME (GAS) | REMOVE IN TIME | MULTI STAGE 1 TIME | MULTI STAGE 2 TIME | MULTI STAGE 3 TIME | REMOVE ALARM | GAP SETTING | GAP MUL/PR START | GAP MULTI STAGE 1 | GAP MULTI STAGE 2 | GAP MULTI STAGE 3 | FLIP TIME | FLIP ALARM | SEAR TIME | SEAR ALARM | MUST REMOVE IN | TOAST BUNS TIME | TOAST BUNS ALARM |
|--------|---------------------------------------|-----------------------|-------------|--------------|-----------------------|----------------|--------------------|--------------------|--------------------|--------------|-------------|------------------|-------------------|-------------------|-------------------|-----------|------------|-----------|------------|----------------|-----------------|------------------|
| 1      | Off                                   | YES                   | N/A         | N/A          | 25 (5)                | 37             | 5                  | 0                  | 0                  | AUTO         | 255         | 245              | 265               | 0                 | 0                 | N/A       | N/A        | N/A       | N/A        | 18             | 0               | AUTO             |
| 2      | 10:1 CLAM (HIPD)                      | PM                    | 177C        | 218C         | 30 (10)               | 107            | 10                 | 0                  | 0                  | AUTO         | 415         | 400              | 425               | 0                 | 0                 | N/A       | N/A        | N/A       | N/A        | 15             | 0               | NONE             |
| 3      | 4:1 CLAM (HIPD)                       | PM                    | 177C        | 218C         | 0                     | 23             | 0                  | 0                  | 0                  | AUTO         | 89          | 89               | 0                 | 0                 | 0                 | N/A       | N/A        | N/A       | N/A        | 0              | 0               | NONE             |
| 4      | SLICE BACON CLAM (HIPD)               | NO                    | 177C        | 218C         | 0                     | 82             | 0                  | 0                  | 0                  | AUTO         | 343         | 343              | 0                 | 0                 | 0                 | N/A       | N/A        | N/A       | N/A        | 0              | 0               | NONE             |
| 5      | SAUSAGE CLAM (HIPD)                   | AM                    | 177C        | 218C         | 0                     | 163            | 0                  | 0                  | 0                  | AUTO         | 530         | 530              | 0                 | 0                 | 0                 | N/A       | N/A        | N/A       | N/A        | 0              | 0               | NONE             |
| 6      | MCRIB CLAM (HIPD)                     | NO                    | 177C        | 218C         | 30 (10)               | 104            | 0                  | 0                  | 0                  | AUTO         | 415         | 415              | 0                 | 0                 | 0                 | N/A       | N/A        | N/A       | N/A        | 0              | 0               | NONE             |
| 7      | STEAK CLAM (HIPD)                     | NO                    | 177C        | 218C         | 0                     | 104            | 0                  | 0                  | 0                  | AUTO         | 415         | 415              | 0                 | 0                 | 0                 | N/A       | N/A        | N/A       | N/A        | 0              | 0               | NONE             |
| 8      | GRILL CHICKEN FLAT                    | NO                    | 177C        | 218C         | 45                    | 410            | N/A                | N/A                | N/A                | AUTO         | N/A         | N/A              | N/A               | N/A               | N/A               | 195       | MANUAL     | 0         | NONE       | 0              | 0               | NONE             |
| 9      | FOLDED EGGS FLAT                      | NO                    | 129C        | OFF          | 0                     | 120            | N/A                | N/A                | N/A                | AUTO         | N/A         | N/A              | N/A               | N/A               | N/A               | 0         | NONE       | 0         | NONE       | 0              | 0               | NONE             |
| 10     | ROUND EGGS FLAT                       | AM/PM                 | 135C        | OFF          | 0                     | 135            | N/A                | N/A                | N/A                | MANUAL       | N/A         | N/A              | N/A               | N/A               | N/A               | 0         | NONE       | 0         | NONE       | 0              | 0               | NONE             |
| 11     | CHIC F BRD FLAT                       | NO                    | 177C        | 218C         | 0                     | 100            | N/A                | N/A                | N/A                | AUTO         | N/A         | N/A              | N/A               | N/A               | N/A               | 0         | NONE       | 0         | NONE       | 0              | 0               | NONE             |
| 12     | 10:1 FLAT                             | NO                    | 171C        | 218C         | 0                     | 125            | N/A                | N/A                | N/A                | AUTO         | N/A         | N/A              | N/A               | N/A               | N/A               | 75        | AUTO       | 20        | MANUAL     | 18             | 0               | NONE             |
| 13     | 4:1 FLAT                              | NO                    | 185C        | 218C         | 0                     | 270            | N/A                | N/A                | N/A                | AUTO         | N/A         | N/A              | N/A               | N/A               | N/A               | 150       | AUTO       | 20        | MANUAL     | 15             | 0               | NONE             |
| 14     | MCRIB FLAT                            | NO                    | 185C        | 218C         | 0                     | 390            | N/A                | N/A                | N/A                | AUTO         | N/A         | N/A              | N/A               | N/A               | N/A               | 200       | AUTO       | 0         | NONE       | 0              | 0               | NONE             |
| 15     | SAUSAGE FLAT FZN                      | NO                    | 185C        | 218C         | 0                     | 270            | N/A                | N/A                | N/A                | AUTO         | N/A         | N/A              | N/A               | N/A               | N/A               | 150       | MANUAL     | 0         | MANUAL     | 0              | 0               | NONE             |
| 16     | HOTCAKES FLAT                         | NO                    | 185C        | 218C         | 0                     | 140            | N/A                | N/A                | N/A                | AUTO         | N/A         | N/A              | N/A               | N/A               | N/A               | 90        | AUTO       | 0         | NONE       | 0              | 0               | NONE             |
| 17     | OPT. MENU 1 CLAM                      | NO                    | OFF         | OFF          | 0                     | 0              | 0                  | 0                  | 0                  | AUTO         | 469         | 469              | 0                 | 0                 | 0                 | N/A       | N/A        | N/A       | N/A        | 0              | 0               | NONE             |
| 18     | OPT. MENU 2 CLAM                      | NO                    | OFF         | OFF          | 0                     | 0              | 0                  | 0                  | 0                  | AUTO         | 250         | 250              | 0                 | 0                 | 0                 | N/A       | N/A        | N/A       | N/A        | 0              | 0               | NONE             |
| 19     | ANGUS 3:1 CLAM (HIPD)                 | NO                    | 177C        | 218C         | 60 (30)               | 230            | 0                  | 0                  | 0                  | AUTO         | 625         | 625              | 0                 | 0                 | 0                 | N/A       | N/A        | N/A       | N/A        | 0              | 0               | NONE             |
| 20     | MUSHROOMS CLAM (HIPD)                 | NO                    | 177C        | 218C         | 60 (45)               | 104            | 0                  | 0                  | 0                  | AUTO         | 415         | 415              | 0                 | 0                 | 0                 | N/A       | N/A        | N/A       | N/A        | 0              | 0               | NONE             |
| 21     | HI TEMP TEST GRL                      | AM / PM               | 177C        | 218C         | 0                     | 3599           | 0                  | 0                  | 0                  | AUTO         | 250         | 250              | 0                 | 0                 | 0                 | N/A       | N/A        | N/A       | N/A        | 0              | 0               | NONE             |
| 22     | HI TEMP TEST PLT                      | AM / PM               | 177C        | 218C         | 0                     | 3599           | 0                  | 0                  | 0                  | AUTO         | 250         | 250              | 0                 | 0                 | 0                 | N/A       | N/A        | N/A       | N/A        | 0              | 0               | NONE             |
| 23     | TERIYAKI CLAM (HIPD)                  | PM                    | 177C        | 218C         | 0                     | 80             | 0                  | 0                  | 0                  | AUTO         | 366         | 366              | 0                 | 0                 | 0                 | N/A       | N/A        | N/A       | N/A        | 0              | 0               | NONE             |
| 24     | FOLDED EGGS CLAM (HIPD)               | NO                    | 140°C       | 149°C        | 0                     | 120            | 0                  | 0                  | 0                  | AUTO         | 625         | 625              | N/A               | N/A               | N/A               | 0         | 0          | 0         | AUTO       | 0              | NONE            | NONE             |
| 25     | ROUND EGGS CLAM (HIPD)                | NO                    | 140°C       | 149°C        | 0                     | 150            | 0                  | 0                  | 0                  | AUTO         | 625         | 625              | N/A               | N/A               | N/A               | 0         | 0          | 0         | NAUTO      | 0              | NONE            | NONE             |
| 26     | OPT. MENU 3 FLAT                      | NO                    | OFF         | OFF          | 0                     | 0              | N/A                | N/A                | N/A                | AUTO         | N/A         | N/A              | N/A               | N/A               | N/A               | 0         | AUTO       | 0         | AUTO       | 0              | NONE            | NONE             |
| 27     | TERIYAKI FLAT                         | NO                    | 177C        | OFF          | 0                     | 180            | N/A                | N/A                | N/A                | AUTO         | N/A         | N/A              | N/A               | N/A               | N/A               | 0         | AUTO       | 0         | MANUAL     | 0              | NONE            | NONE             |
| 28     | "CLEAN MODE (AM & PM)" (Not visible)" | {AM & PM}             | 3259F       | 3259F        |                       |                |                    |                    |                    | MANUAL       |             |                  |                   |                   |                   |           |            |           |            |                |                 |                  |

Conversion Values:  
 265°F = 129°C  
 285°F = 140°C  
 300°F = 149°C  
 350°F = 177°C  
 425°F = 218°C

NOTE: HIPD : means that this product will not be available to the operator if the platen is disabled


- All parameters can be accessed and edited by pressing the All Recipe key.
- Values for Electric and Gas units are the same unless an extra value is specified in brackets ( ) which corresponds to Gas.
- N/A means that this parameter is not applicable for this product and the menu will skip to the next available parameter
- When platen is disabled, the Platen Set Point will no longer be visible unless it is normally set to "Off". While the platen is enabled, in this case, the platen set point will remain "Off".
- The TOO COOL FLAG setting is not visible on gas grills
- The PR Values are not visible to the operator

## Section 4

# Maintenance

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### 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


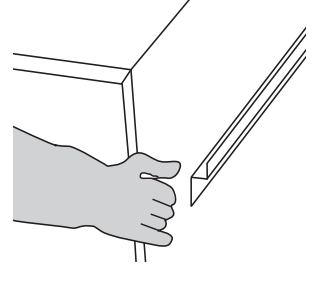
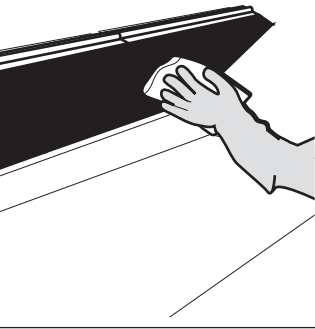
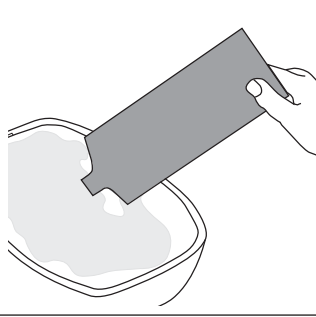
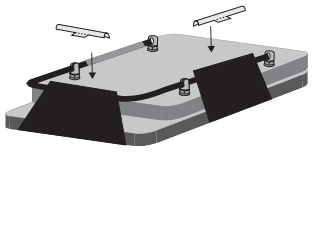
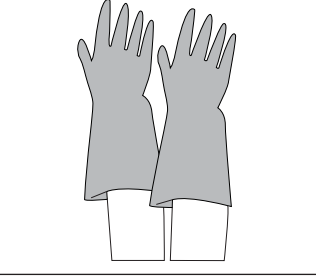
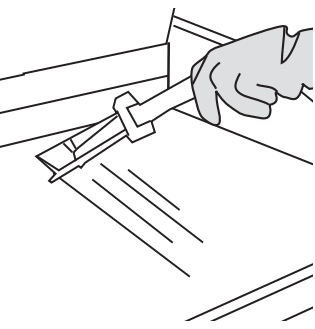
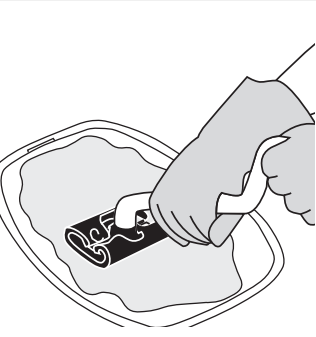
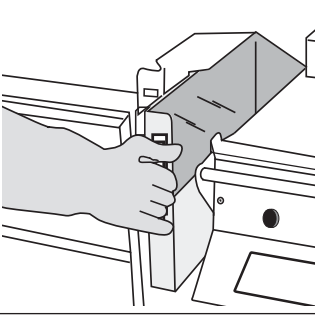
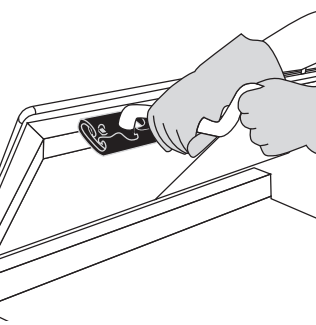
- Turn-Off-Power Switch when cleaning the side panels or front panel of the grill.
- Turn-Off-Power Switch and disconnect all power plugs before cleaning back panel. Refrain from touching anything electrical when you've got wet hands or bare feet.
- Once the unit has cooled external stainless steel panels 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.

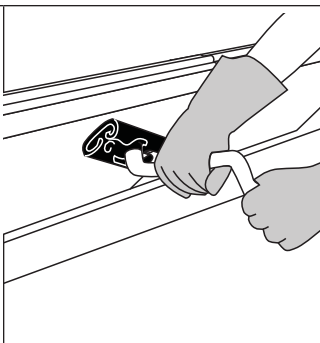
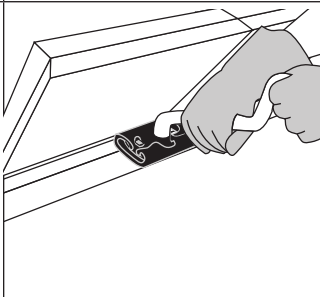
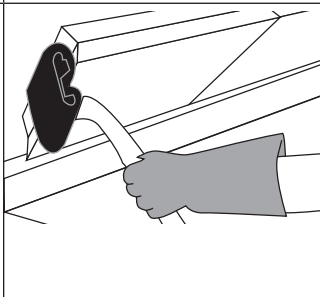
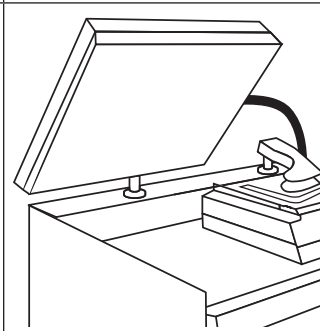
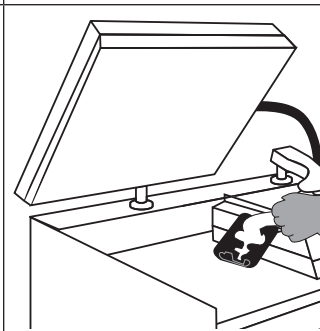
### Cleaning During Operation

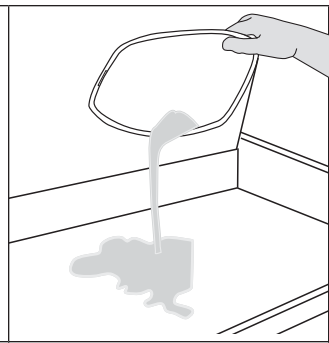
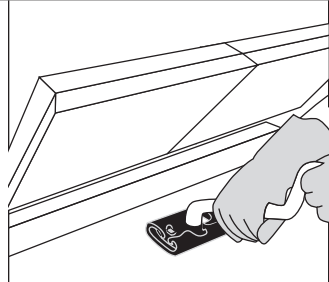
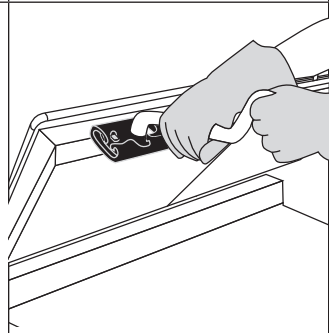
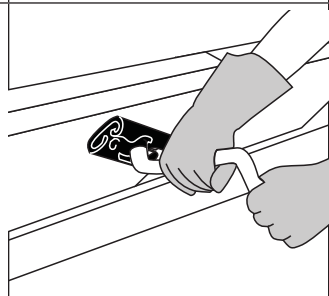
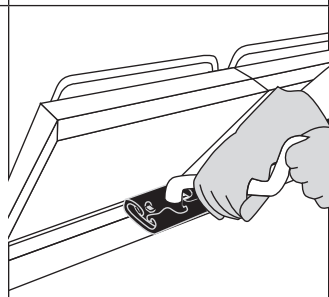
1. After each product load is removed, use a grill scraper to scrape grease on lower grill plate from front to back only. Do not scrape left to right across the lower grill plate with the grill scraper.
2. Use a grill squeegee to clean release material sheet on upper platen in a downward motion. Do not 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.

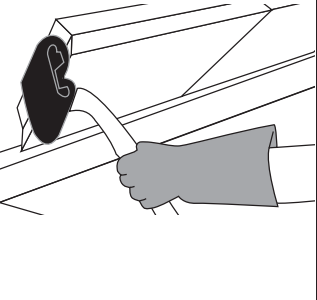

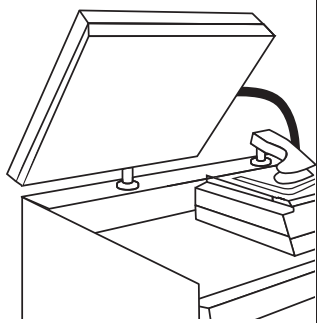
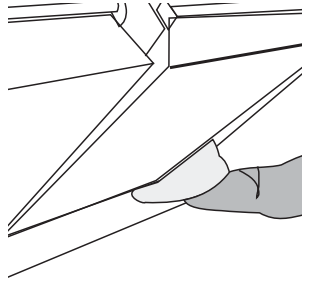
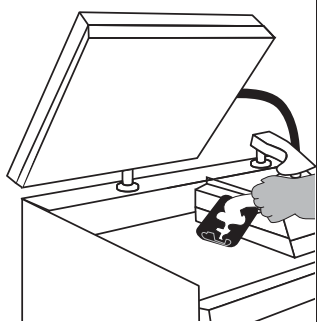
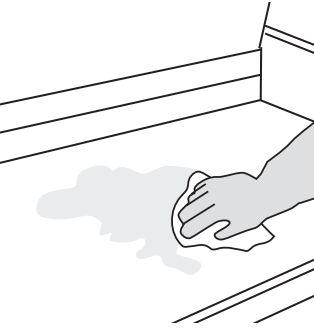
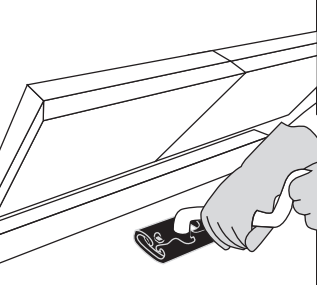
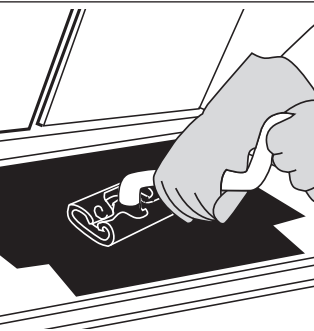
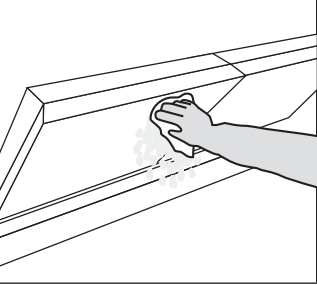

NOTE: To increase life of release material sheets, wipe them down with a folded clean, damp cloth at least four times during each hour of operation.

**Daily Cleaning**

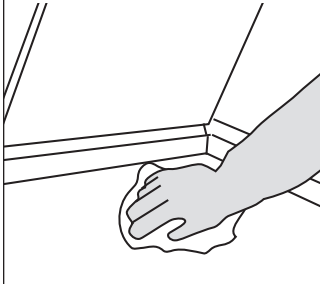
|   |   |   |   |
|---|---|---|---|
| <p>1. Select Clean mode and, once Clean mode has been reached, turn each zone OFF.</p> <p>NOTE: Turn main switch OFF when cleaning platens.</p>                                     |    | <p>6. Remove the lower support rail of the grease troughs from each side.</p>   |    |
| <p>2. Wipe release material sheet with a clean, sanitizer-soaked grill cloth.</p>   |    | <p>7. Pour Hi-temp Grill cleaner into a bucket or stainless steel pan.</p>  |    |
| <p>3. Lower platen and remove the locking clips, the U bar and release sheets. Wash, rinse and set aside locking clips and U bar. Set release sheet aside for further cleaning.</p> |   | <p>8. Put on the heat-resistant gloves and safety glasses.</p>  |   |
| <p>4. Scrape the lower grill surface with the scraper. Use the grill squeegee to push residual grease into trough. Wash and rinse the squeegee and scraper.</p>                     |  | <p>9. Dip the Grill Cleaning Pad &amp; Handle into the grill cleaner. Never use a steel scraper to clean the platens.</p> |  |
| <p>5. Remove the grease troughs from each side.</p>   |  | <p>10. Apply the grill cleaner to front side of platens starting from right platen to left platen. DO NOT SCRUB.</p>      |  |

|   |   |
|---|---|
| <p>11. Apply the grill cleaner to the platen surfaces starting from right platen to left platen.<br/>DO NOT SCRUB.</p>      |    |
| <p>12. Apply the grill cleaner to the back side of platens starting from right platen to left platen.<br/>DO NOT SCRUB.</p> |    |
| <p>13. Apply the grill cleaner to the outer edges of right and left platens.<br/>DO NOT SCRUB.</p>                          |   |
| <p>14. Press green button to lower right platen and turn main switch Off.</p>   |  |
| <p>15. Apply the grill cleaner to inner edges of the right and left platens.<br/>DO NOT SCRUB.<br/>Turn Main Switch On</p>  |  |

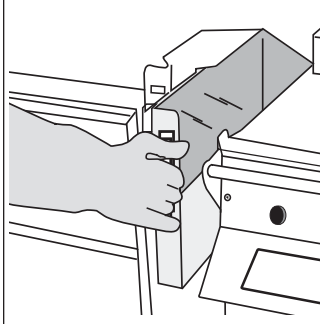
|   |   |
|---|---|
| <p>16. Press green button to raise the right platen and turn main switch Off.<br/>Pour remaining Hi-temp Grill Cleaner over the bottom grill surface.</p> |    |
| <p>17. Spread the cleaner over the entire lower grill surface from front to back using even strokes.<br/>DO NOT SCRUB.</p>                                |    |
| <p>18. Start scrubbing now. Scrub front side of platens starting from right platen to left platen.</p>  |   |
| <p>19. Scrub flat grill surface starting from right platen to the left platen.</p>  |  |
| <p>20. Scrub back side of platens from right platen to the left platen.</p>   |  |

|   |   |  |   |
|---|---|--|---|
| <p>21. Scrub outer edges of right and left platens and turn main switch Off.</p>                              |    | <p>26. Turn main switch On, lower the platen and turn main switch Off. Rinse inner edges of both platens.</p>  |    |
| <p>22. Press green button to lower right platen and turn main switch Off.</p>                                 |    | <p>27. Turn main switch On, raise the platen and turn main switch Off. Rinse and wipe back of lower grill.</p>   |    |
| <p>23. Scrub the grill cleaner to inner edges of the right and left platens. Turn Main Switch On.</p>         |   | <p>28. Pour a small amount of lukewarm water on a clean, sanitizer-soaked grill cloth over the bottom grill surface and wipe off residue.</p>            |   |
| <p>24. Press green button to raise the right platen and turn main switch Off. Scrub lower grill surface.</p>  |  | <p>29. Place upper platen release material sheets flat on grill surface. Gently clean both sides of the release material sheet.</p>                      |  |
| <p>25. Rinse and wipe front, side and back of platen surfaces with a clean, sanitizer soaked grill cloth.</p> |  | <p>30. Rinse both sides of the release material sheet with clean sanitizer-soaked grill cloth. Reinstall release material sheet and secure in place.</p> |  |

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



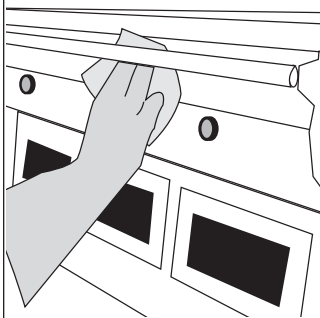
32. Empty, wash, rinse and replace the lower support rail and the grease troughs.



**Warning**

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

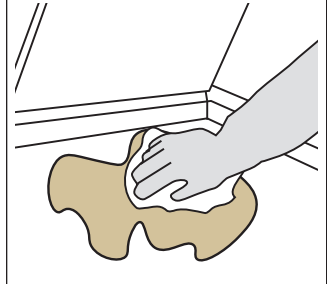
33. Wipe remaining grill surfaces with a clean, sanitizer-soaked grill cloth.



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



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

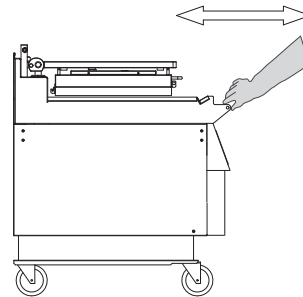


**Moving the Grill**

**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 power cord.
5. Unplug gas connection (if applicable).
6. Disconnect straining cable (gas models)
7. Release front casters brake.
8. Move unit from the towel bar only.



## 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).  |

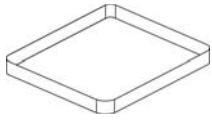
### User Interface Issues

| 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

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### Cleaning Supplies



Release sheet storage tray



Kay Double-Side Grill Brush



McD Approved Grill Cleaner



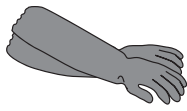
Prep pan, 1/3-size,  
6-in deep



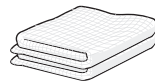
Bucket with McD approved sink  
detergent solution



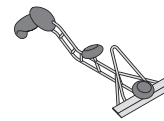
Entree base



Heat-Resistant Gloves



Clean, Sanitizer-Soaked  
Grill Cloths



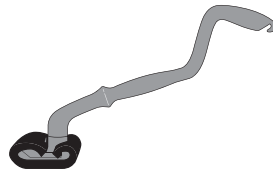
Grill Scraper



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)



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