

Clamshell Grill Taylor Model 36



Place this chapter in the Grill section of the Equipment Manual.

Manufactured exclusively for McDonald's® by

Taylor

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Warranty

A warranty checkout card is shipped with every new grill that leaves the factory. The warranty checkout card is packed in an envelope which also contains this operator's manual. Refer to the warranty checkout card and the warranty classifications listed in the Parts Identification/Function section when service is performed on your grill.

It is recommended that the operator take the necessary time to carefully read through the complete warranty information contained in the warranty checkout card. Any questions or unclear statements found within the card should be made clear to you upon delivery of the grill. Thoroughly understand your warranty protection before you begin operation.

For any questions pertaining to the Taylor Warranty, please contact your authorized Taylor Distributor or Taylor, a division of Carrier Commercial Refrigeration, Inc., Rockton, Illinois 61072.

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INTRODUCTION

The Model 36 Clamshell Grill is capable of cooking a variety of products. The clamshell grill provides all of the features of a flat grill, as well as the advantages of two-sided cooking.

The Model 36 is designed for indoor use only.

SAFETY

Always follow these safety precautions when operating the clamshell grill:



DO NOT operate the clamshell grill without reading this operator's manual. Failure to comply may result in equipment damage or personal injury. This manual should be kept in a safe place for future reference.



DO NOT operate the clamshell grill unless it is properly grounded. Failure to comply may result in equipment damage or personal injury.



DO NOT operate the clamshell grill unless all service panels and access doors are attached with screws. Failure to comply may result in personal injury from electrical components.



This appliance must be isolated from all combustible construction and materials including, but not limited to; walls, partitions, furniture, floors, curtains, and decorations. Failure to comply may result in fire and cause destruction and severe injury.



USE EXTREME CAUTION while setting up, operating, and cleaning the clamshell grill. Avoid contact with the hot grill surfaces or with the hot grease. Failure to comply will result in burn injuries.



DO NOT install the unit in an area where a water jet could be used, and do not use a water jet to clean or rinse the grill. Failure to follow this instruction may result in serious electrical shock. In addition, water may collect inside the grill and destroy electrical components and cause injury from hot steam.



The grill must be pulled away from the wall for thorough cleaning. When returning the grill to its original position, use extreme caution to smoothly and slowly roll the grill backward into place. Failure to do so may cause the grill to tip, and will cause severe equipment damage or personal injury.



All repairs must be performed by an authorized Taylor service agent. All the main power supplies to the grill must be disconnected prior to performing any repairs.



Stationary appliances which are not equipped with a power cord and a plug or other device to disconnect the appliance from the power source must have an all-pole disconnecting device with a contact gap of at least 3 mm installed in the external installation. Failure to follow this instruction may result in electrocution.



NOTICE all warning labels that have been attached to the clamshell grill to further point out safety precautions to the operator.

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

This piece of equipment is made in America and has American sizes on hardware. All metric conversions are approximate and vary in size.

NOISE LEVEL: Airborne noise emission does not exceed 70 dB(A) when measured at a distance of 1.0 meter from the surface of the machine and at a height of 1.6 meters from the floor.

These instructions are valid only if the country code symbol appears on the appliance. If the symbol does not appear on the appliance, refer to the technical instructions which give the necessary instructions for adapting the appliance to the utilization conditions of that country.



If the crossed out wheeled bin symbol is affixed to this product, it signifies that this product is compliant with the EU Directive as well as other similar legislation in effect after August 13, 2005. Therefore, it must be collected separately after its use is completed, and cannot be disposed as unsorted municipal waste.

The user is responsible for returning the product to the appropriate collection facility, as specified by your local code.

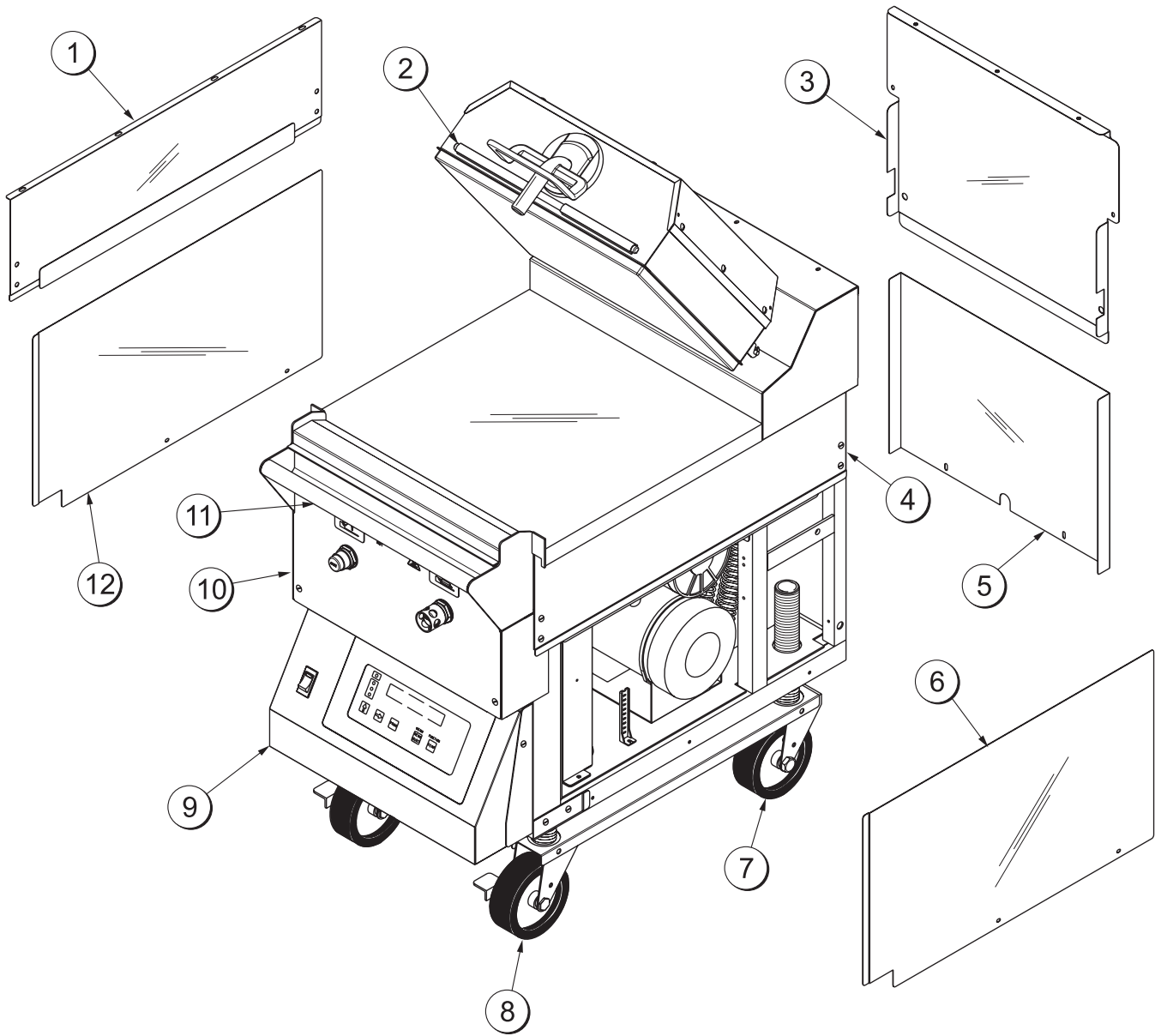
For additional information regarding applicable local laws, please contact the municipal facility and/or local distributor.

PARTS IDENTIFICATION/FUNCTIONS

Exploded View

ITEM	PART NO.	DESCRIPTION	QTY.	FUNCTION	WARR. CLASS
1	X74126	Panel A.-Side Upper Left	1	Provides access to internal components for service and cleaning.	103
2	X78103	Bar A.-Release Material	1	Holds the release material sheet in place with the locking clip.	103
3	X78480	Panel A.-Back-Service	1	Provides access to internal components for service and cleaning.	103
4	X74127	Panel A.-Side-Upper Right	1	Provides access to internal components for service and cleaning.	103
5	078479	Panel-Back	1	Provides access to internal components for service and cleaning.	103
6	074111	Panel-Side-Right	1	Provides access to internal components for service and cleaning.	103
7	078377	Caster-5" 7-5/8 Stem	2	Allows grill mobility.	103
8	078376	Caster-5" 7-5/8 Stem Locking	2	Prevents grill movement.	103
9	X74024	Door A.-Control	1	Houses the controls and the fan interlock switch.	103
10	X74030	Panel A.-Switch	1	Houses the RAISE and STANDBY switches.	103
11	077904	Bar-Belly	1	Used for pulling the grill forward, holding product trays, and storing release material sheets overnight.	103
12	074110	Panel-Side-Left	1	Provides access to internal components for service and cleaning.	103

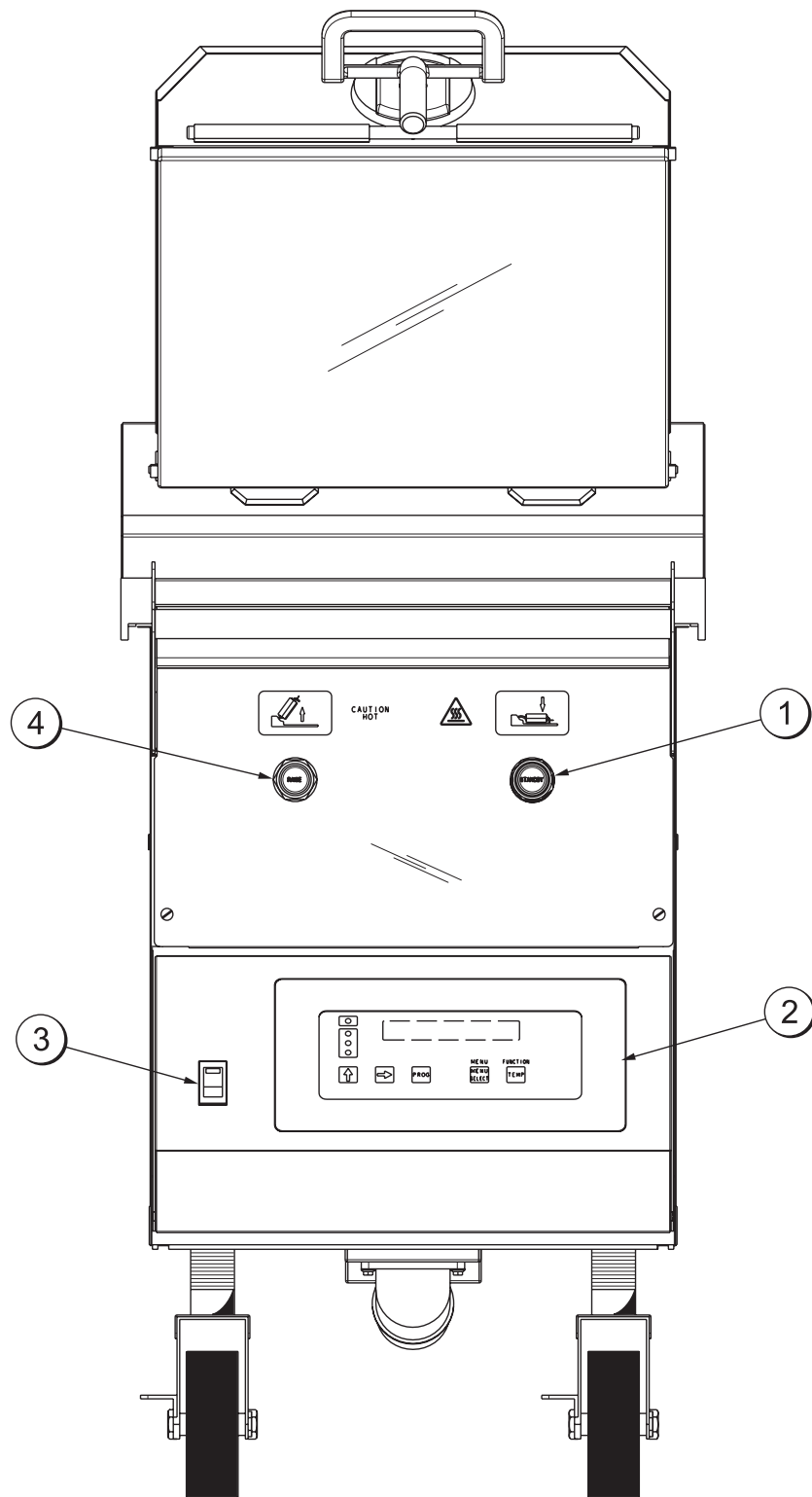
Exploded View



Front View

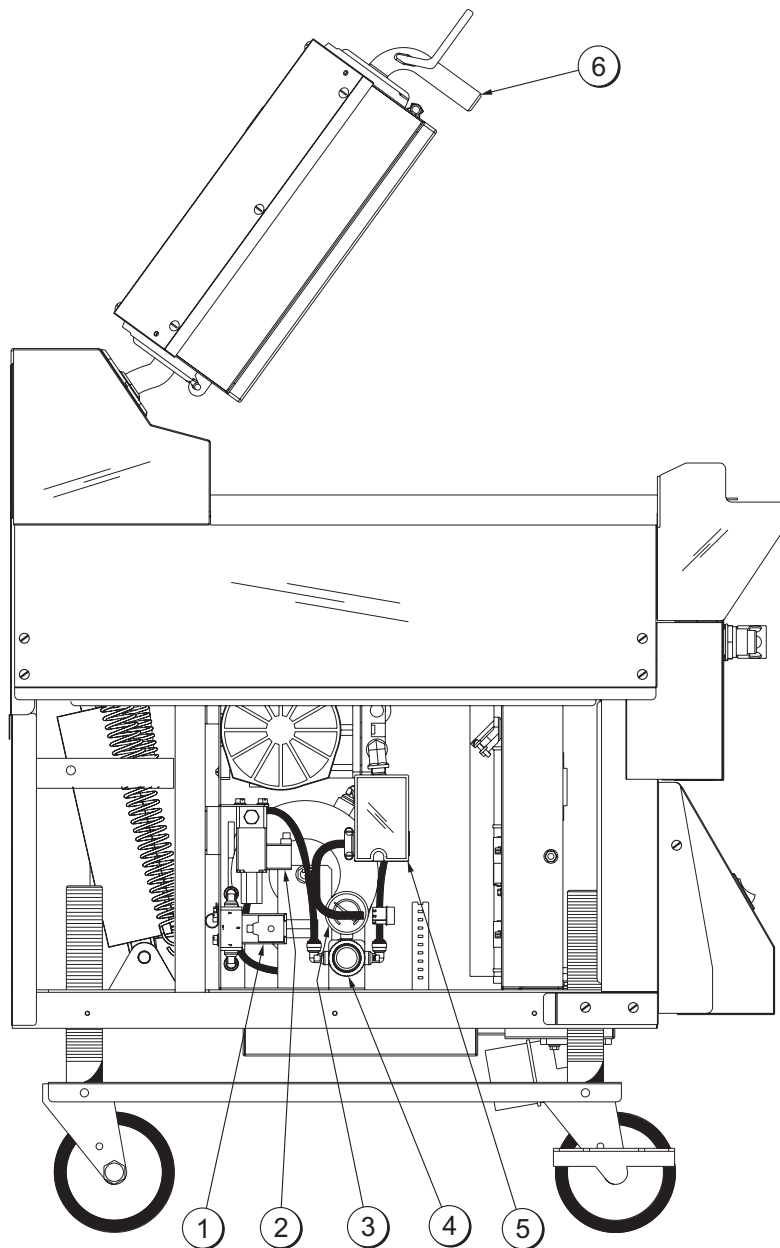
ITEM	PART NO.	DESCRIPTION	QTY.	FUNCTION	WARR. CLASS
1	076012	Button-Black-Standby	1	Deactivates the cook cycle. Keeps the upper platen in the closed position and displays the message "STANDBY" on the control. When pressed twice within five seconds, the upper platen will automatically lower into the STANDBY position.	000
2	X74250-SER	Control-Grill (without software chip)	1	The device that controls the functions of the grill.	312
3	076989-WP	Switch-Rocker	1	The FAN INTERLOCK switch to activate the exhaust fans and power to control the grill.	103
4	076011	Button-Red-Raise	1	Cancel the STANDBY mode. Raises the upper platen and deactivates the cook cycle.	000

Front View



Left Side View

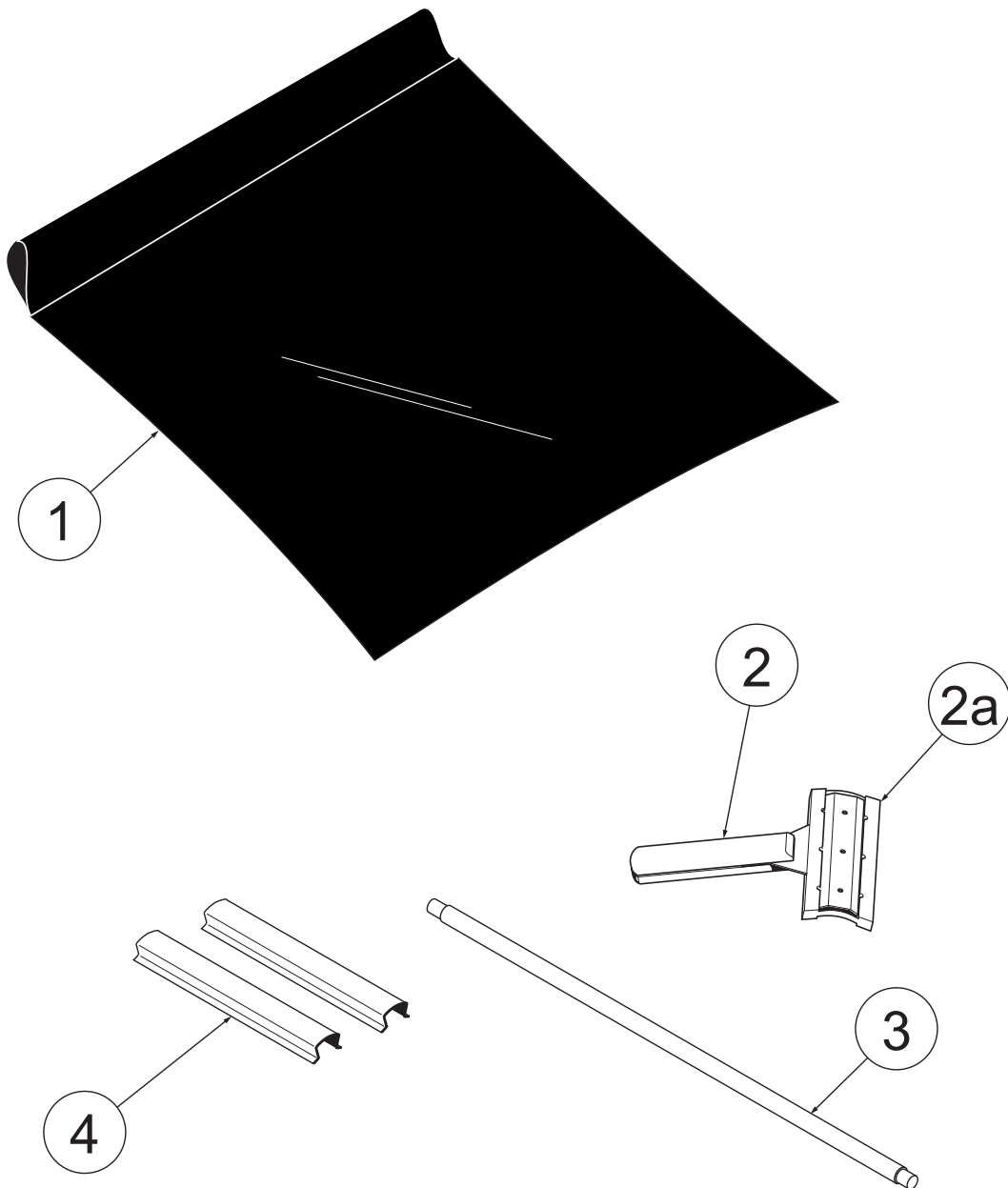
ITEM	PART NO.	DESCRIPTION	QTY.	FUNCTION	WARR. CLASS
1	075503-02	Valve-Solenoid	1	Controls air flow to the air cylinder.	103
2	075503-12	Valve-Solenoid (3 Way, 110/60 Cycle)	1	Provides an automatic drain for the accumulator tank.	103
	075503-34	Solenoid Valve (3 Way, 220/50 Cycle)	1	Provides an automatic drain for the accumulator tank.	103
3	043643	Gauge-100 PSI	1	Indicates pressure to the air cylinders.	103
4	029830	Regulator	1	Regulates the pressure necessary to hold the platens in the closed position.	103
5	077879	Switch-Pressure	1	Controls the air pressure.	103
6	079768	Handle-Platen	1	Used for lowering the upper platen.	103



Accessories

ITEM	PART NO.	DESCRIPTION	QTY.	FUNCTION	WARR. CLASS
1	076213	Sheet-Release	6/ box	Prevents product from sticking to the upper platen.	000
2	075887	Scraper-Teflon Wiper	1	Used to clean the release material sheet.	000
*2a	075888	Strip-Wiper (Replacement)	1	Blade replacement for the wiper squeegee.	000
3	076155	Rod-Release Material	1	Secures the release material to the bottom of the upper platen.	103
4	072673	Clip-Release Material w/Tab	2	Holds the release material sheet in place on the upper platen.	000

*Not Shown



EQUIPMENT SET-UP AND CLOSE PROCEDURES

Installing Release Material Sheets

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

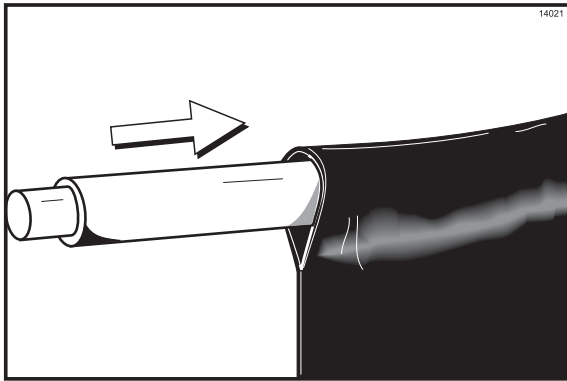


Figure 1

2. Hook the release material rod on the release material hook at the bottom of the upper platen.

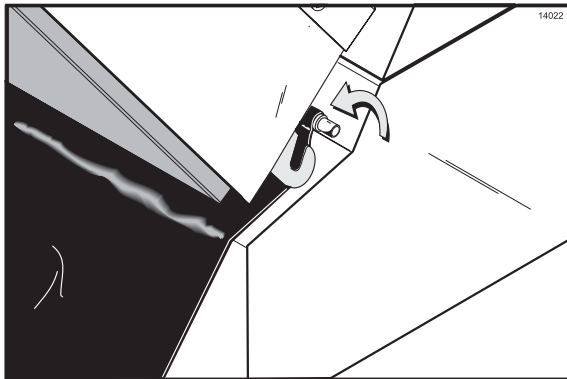


Figure 2

3. Holding the bottom of the release material sheet in place, gently pull the sheet up to the top.

Note: Make sure the release material fits smoothly over the upper platen.

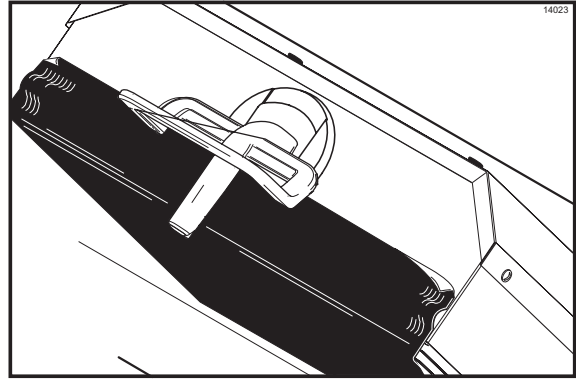


Figure 3

4. Place the locking clips over the release material sheet, and press them into place over the release material bar.

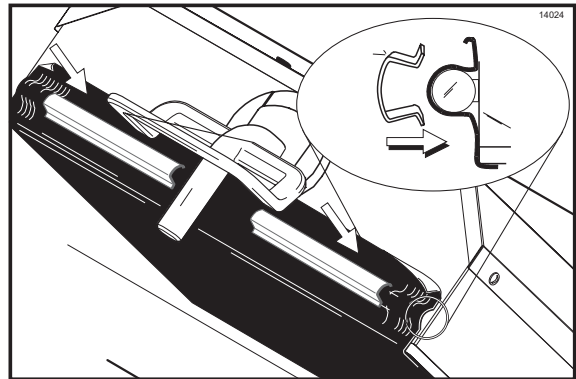


Figure 4

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

Note: Installing the release material sheets too tightly may cause premature failure of the sheet.

Note: It is **not** necessary to change the release material if small pin holes develop.

The release material must be changed when:

- Product sticks to the release material.
- Carbon builds up, causing problems in taste or appearance.
- There is a tear in the release material in the cooking area.
- The release material substance is worn from the release material sheet.
- The temperature of the upper platen drops more than 10°F. (5.6°C.) from the temperature recorded when the release material was removed.

Note: Temperature checks should only be conducted with the release material sheet removed.

Note: Rotate and reverse the release the material sheets on a daily basis.

Care of Release Material Sheets

- **DO NOT** fold or crease.
- **DO NOT** touch with any sharp object or abrasive.
- **DO NOT** hose with hot water or soak in water.
- **DO NOT** place under other objects.

Start-Up of the Clamshell Grill

1. Place the FAN INTERLOCK switch in the ON position. The controller will display the message “INITIALIZATION” and then the message “OFF”.

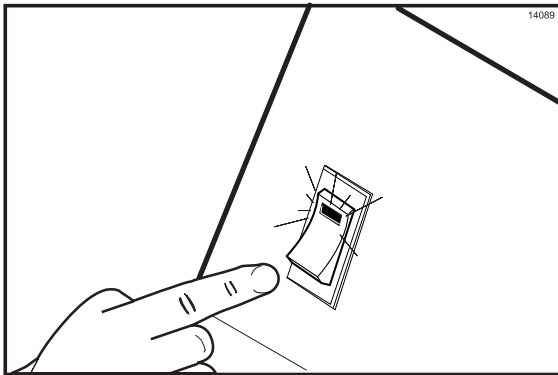


Figure 5

Note: An audible tone will sound until a key is pressed.

2. Press and release the MENU SELECT key to scroll through the product selections. Continue this process until the desired product is displayed. The product that is displayed will be entered automatically. The display will alternate between the message “TOO COOL” and the name of the menu item until the proper temperature is reached.

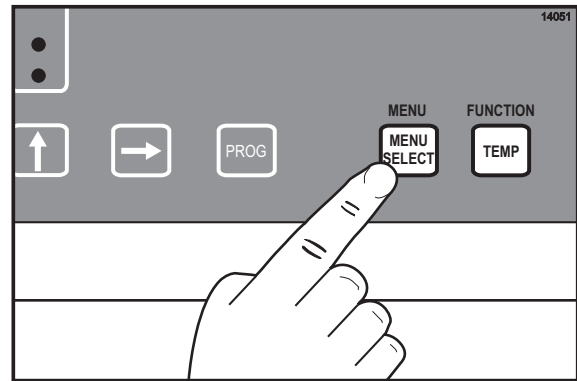


Figure 6

Note: Only those menu items that are programmed to be included on the Operating Mode Menu List will be displayed. If an item cannot be found, see the section “Change a Menu Item”. (See page 24 “To Change a Menu Item”.)

3. When the display stops alternating between the message “TOO COOL” and the name of the menu item, the grill is at operating temperature. This is the **Operating Mode**.

Note: The upper platen will not stay closed and the timers will not operate until the required temperature has been attained. The message “PLATEN NOT LATCHED” will appear on the display if either action is attempted.

Product Selection

1. Press and release the MENU SELECT key to scroll through the product selections. Continue this process until the desired product is displayed. The display may alternate between the message "TOO COOL" and the name of the menu item until the proper temperature is reached.

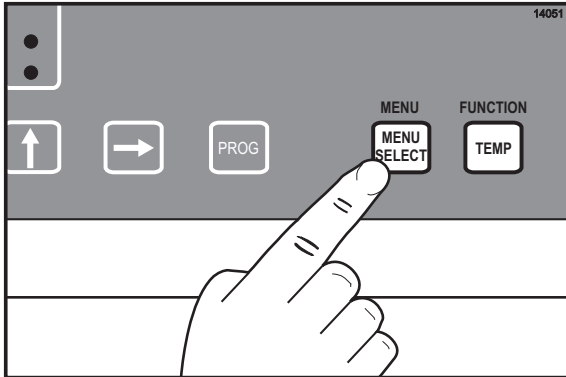


Figure 7

2. Lower the platen into the COOK position.



CAUTION: NEVER USE FORCE TO RAISE THE UPPER PLATEN. DAMAGE TO COMPONENTS WILL RESULT. USE ONLY THE RAISE BUTTON TO OPEN THE UPPER PLATEN!

Patty Placement

Placement procedures of meat products must be followed on the clamshell grill. Meat must be placed on the lower grill plate two patties at a time, front to back and right to left. When the cook cycle is complete, the upper platen will raise.

Note: It is very important that all patties be removed from the lower grill plate in the same sequence that they were placed before cooking.

Patties must be removed immediately after the upper platen has been raised to the OPEN position and after the meat has been seasoned.

The maximum amount of meat patties to be cooked on the clamshell grill is as follows.

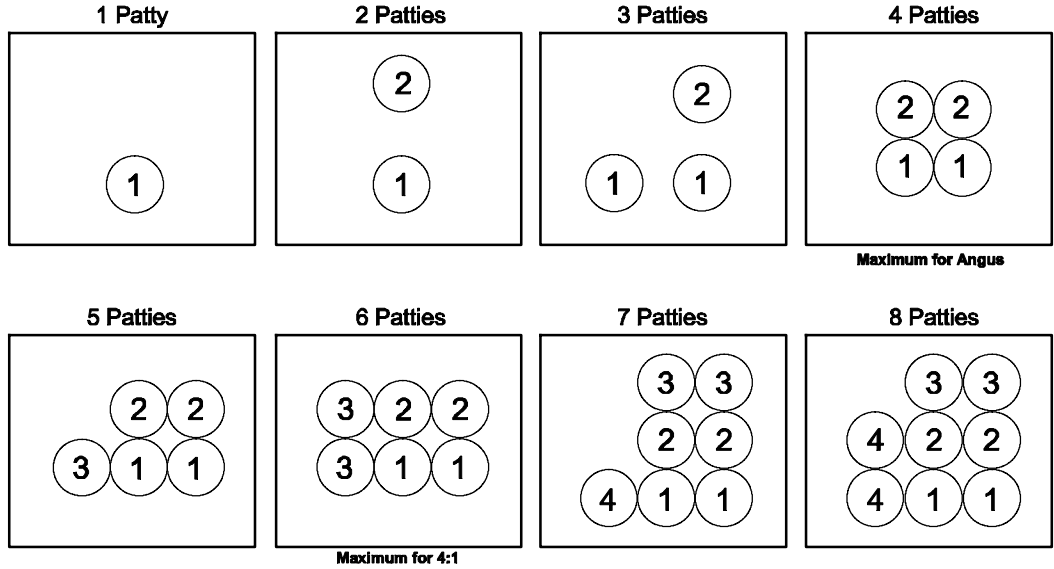
- 9 regular (10:1) patties
- 6 quarter pound (4:1) patties
- 9 sausage patties
- 6 circular bacon

The following chart is to be used as a patty placement guide:

**Taylor Model 36
Clamshell Grill
10:1, 4:1, Sausage, Circular Bacon
and Patty Placement Guide**

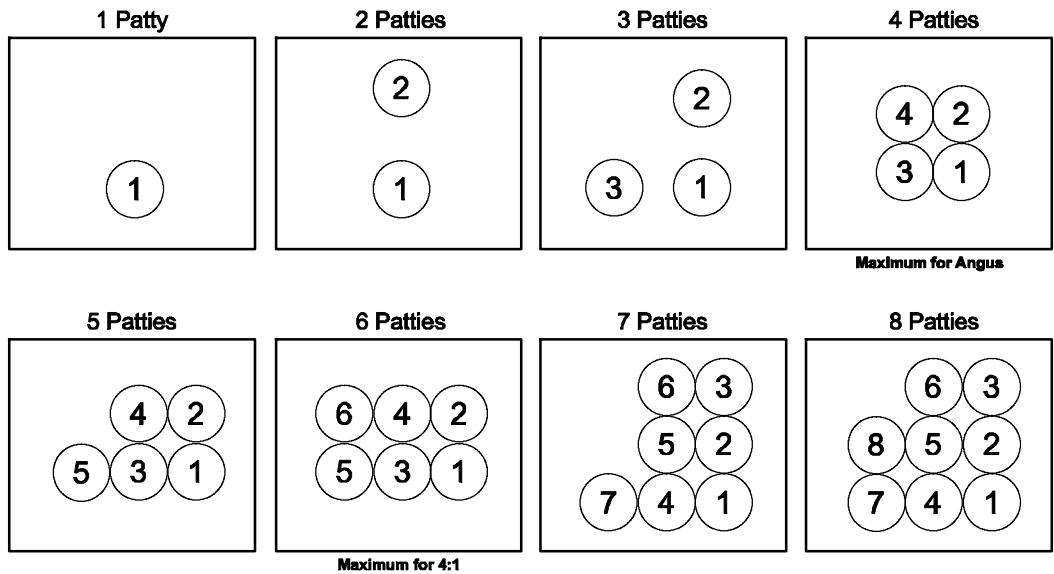
Model 32/34/35/36/38/C832/C835 patties laying pattern

NOTE:
Lay the patties on the grill two at a time from front to back, right to left.



Model 32/34/35/36/38/C832/C835 patties pulling pattern

NOTE:
Remove the patties one at a time in the order shown – from back and right to left.



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

Standby Procedures

Whenever the clamshell grill is idle and product is not being cooked, the upper platen must be placed in the STANDBY position.

1. To place the upper platen in the STANDBY position, lower the platen and press the STANDBY button; or press the STANDBY button twice from the open position.
2. To raise the upper platen to the OPEN position to resume cooking, press the RAISE button.

Note: If the clamshell grill remains idle for 5 continuous minutes without being placed in STANDBY, a tone will sound and the display will flash "PUT GRILL IN STANDBY".



CAUTION: NEVER USE FORCE TO RAISE THE UPPER PLATEN. DAMAGE TO COMPONENTS WILL RESULT. USE ONLY THE RAISE BUTTON TO OPEN THE UPPER PLATEN!

Cleaning After Each Run of Product

1. Using the grill scraper, scrape the grease on the lower grill plate from front to back. **Do not** scrape across the rear of the lower grill plate with grill scraper.

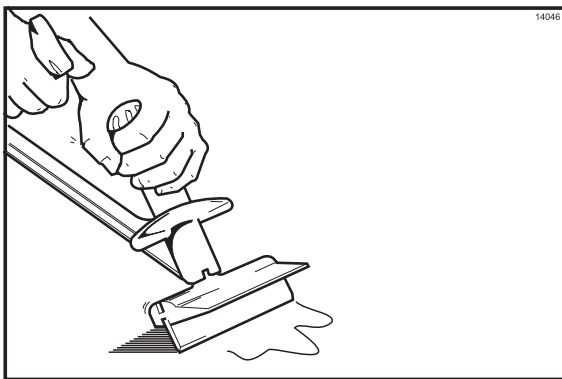


Figure 8

2. Use the wiper squeegee to clean the release material sheet on the upper platen. Use a downward motion to clean the sheet. Hold the handle at a slight upward angle with the wiper end facing downward. **Do not** press hard against the

release material sheet to prevent scratching or tearing.

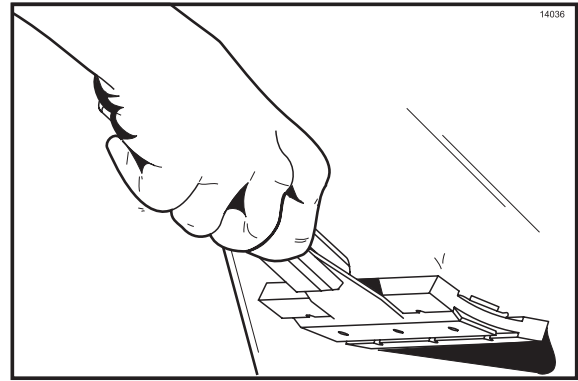


Figure 9

3. Using the wiper squeegee, push the grease at the rear of the lower grill plate into the grease can. **Do not** use the grill scraper for this step.

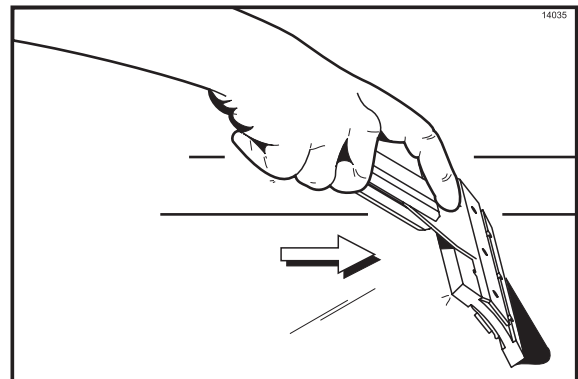


Figure 10

4. Use the grill cloth to clean the back splash plate and the bullnose areas as needed during operation.

Note: To increase the life of the release material sheet, wipe it with a damp, folded grill cloth a minimum of **four times** every hour.



CAUTION: THE UPPER PLATEN SURFACE IS VERY HOT! TO PREVENT BURN INJURIES, USE EXTREME CAUTION WHEN WIPING THE RELEASE MATERIAL SHEET.

To Cook in the Flat Grill Mode

1. Select a flat grill menu by pressing the MENU SELECT key until the desired menu item is displayed. The display may alternate between the message “TOO COOL - Product Name” or the message “TOO HOT - Product Name” until the grill reaches the set temperature.
2. After laying product in the prescribed method, press the STANDBY button to start the cooking time countdown.
3. Perform the required functions displayed on the LED (i.e., sear, turn). Pressing the RAISE button will cancel the count down.
4. When the cooking time is complete, the display will flash the message “REMOVE” and an audible alert will sound. Remove the product per the prescribed method.

To Transition From Breakfast to Lunch

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

1. Press the TEMP key to display the upper platen temperature.
2. Within 5 seconds, press the UP ARROW key. The upper platen indicator (amber) will light and maintain the normal operating (set) temperature.

To View Settings For a Menu Item

1. While in the Operating Mode, and a menu item has been selected, press the UP ARROW key. Pressing the UP ARROW key repeatedly will scroll through the time, gap settings, and set temperatures. The display will return to the Operating Mode if the UP ARROW key has not been pressed for 5 seconds.

To Display the Current Temperature

Note: The actual temperatures may be displayed at any time, including during a cooking cycle.

1. Press the TEMP key to display the actual temperature of the lower, front zone.
2. Repeatedly pressing the TEMP key will scroll through all other heat zones.

Note: Pressing the TEMP key once, and then pressing the PROG key five times will display all temperature zones at the same time. To return to the Operating Mode, press the MENU key or the RIGHT ARROW key.

Reloading Factory Defaults

All factory defaults may be reloaded. Reloading these defaults will change all product selections to the original factory settings. After loading the defaults, all heat zones must be recalibrated.

1. While in the Operating Mode, press and hold the PROG key to display the software version number.
2. Press and hold the UP ARROW key until “RELOAD DEFAULTS?” is displayed.
3. Press the RIGHT ARROW key to accept this option and reload the factory defaults. Pressing the PROG key will return the control to the software version screen without loading the defaults.

CLOSING PROCEDURES

1. Raise the upper platen to the OPEN position by pressing the red RAISE button.

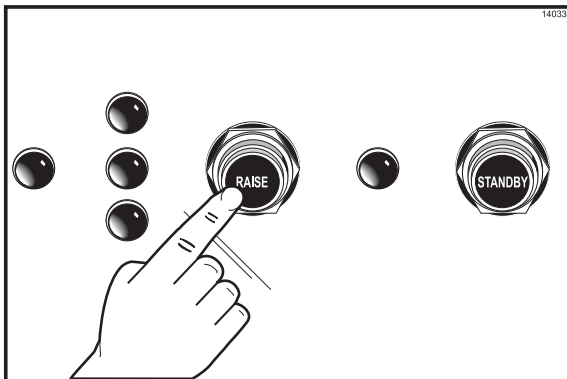


Figure 11



CAUTION: NEVER USE FORCE TO RAISE THE UPPER PLATEN. DAMAGE TO COMPONENTS MAY RESULT. USE ONLY THE RAISE BUTTON TO OPEN THE UPPER PLATEN!

2. Press the MENU SELECT key until the message "CLEAN MODE" is displayed.

When the cook surfaces reach the proper temperature for cleaning, a tone will sound and the message "READY TO CLEAN" will be displayed.

To cancel the alarm, press the MENU SELECT key until the message "OFF" is displayed.



Figure 12

3. Use a damp grill cloth to wipe the release material sheet thoroughly while it is still attached to the upper platen.



CAUTION: THE UPPER PLATEN SURFACE AND RELEASE MATERIAL SHEETS ARE VERY HOT. TO PREVENT BURN INJURIES, USE EXTREME CARE WHEN PERFORMING THIS STEP AND STEP 4.

4. Remove the release material sheet from the upper platen. Holding a dry towel in both hands, remove the upper release material locking clips by grasping them and sliding them off of the release material bar.

Carefully pull the release material sheet down. Using a dry towel in both hands, unhook the release material rod from the release material bracket.

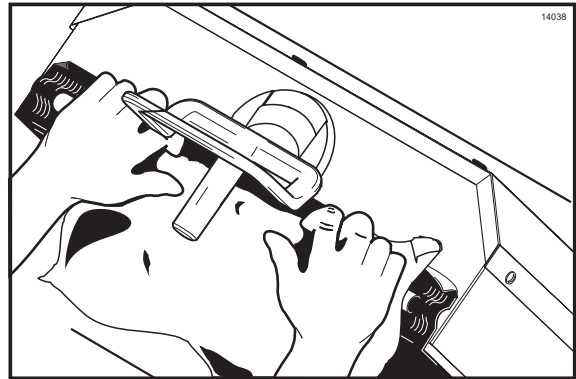


Figure 13

Place the release material sheet on a clean flat surface temporarily for further cleaning. **Do not** fold, crease, or lay it on sharp objects.

5. Take the release material locking clips and the release material rod to the sink for cleaning.
6. Scrape only the lower grill surface with the grill scraper. Push residue into the grease troughs with the wiper squeegee.

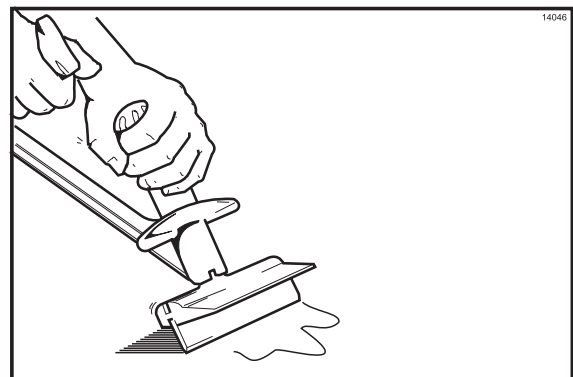


Figure 14

- Open 1 packet of **McD Hi-Temp Grill Cleaner (HCS)** and empty its contents into a breakfast base.

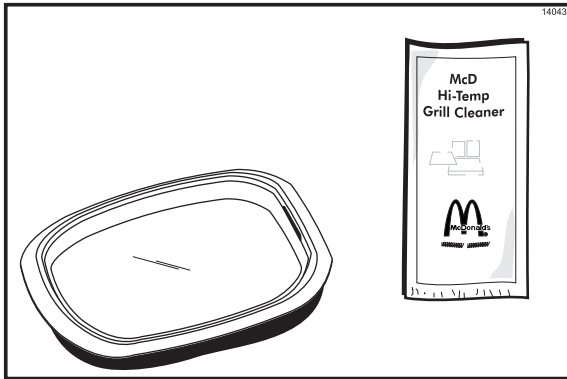


Figure 15

- Firmly attach the **McD NO-SCRATCH PAD** to the pad holder.

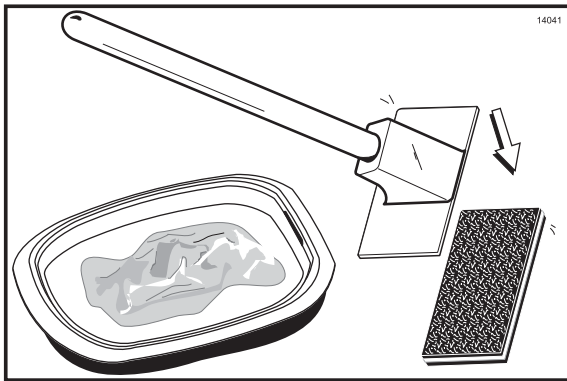


Figure 16

- Put on protective gloves and dip the **NO-SCRATCH PAD** into the grill cleaner.
- Spread a light coating of grill cleaner over the entire surface and the side edges of the upper platen. **Do not** scrub while applying product.



DO NOT USE METAL SCRAPERS, ABRASIVE PADS, SCREENS OR WIRE BRUSHES. DAMAGE TO COMPONENTS MAY RESULT.

- After applying the grill cleaner, lightly scrub the platen and side edges with the **NO-SCRATCH PAD** until all the soil has been liquified by the grill cleaner. For stubborn soils, apply additional grill cleaner and lightly scrub. **Do not** rinse the platen at this time.

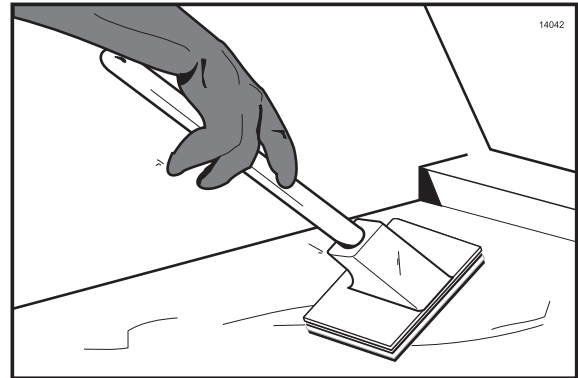


Figure 17

- Starting at the back of the lower grill, spread a light coating of grill cleaner over the entire surface. **Do not** scrub while applying product.
- After applying the grill cleaner, lightly scrub the surface with the **NO-SCRATCH PAD** until all the soil has been liquified by the grill cleaner.
- Rinse the upper platen with a wet grill cloth.
- Using a wet grill cloth, wipe the exterior of the upper platen, especially behind the rear of the upper platen (next to the arm assembly).

Note: The rear of the upper platen, as well as the tubular arm, can easily be wiped from the front of the unit. If cleaning is performed on a daily basis, there should be **no** carbon build-up.

- Clean the lower grill by carefully pouring water on the surface while brushing with a Longlife Pot Brush. Keep adding water and brushing until the grill is cool enough to squeegee dry.



CAUTION: NEVER USE COLD WATER OR ICE TO COOL THE UPPER PLATEN OR THE LOWER GRILL PLATE.



NEVER USE GRILL SCREENS ON THE UPPER PLATEN OR THE LOWER GRILL PLATE.



NEVER USE ANY ABRASIVES OR CLEANERS OTHER THAN McD HI-TEMP GRILL CLEANER.



NEVER ALLOW THE GRILL SCRAPER OR THE ABRASIVE CLEANING MATERIALS TO COME IN CONTACT WITH THE RELEASE MATERIAL.

- Place the release material sheet on the still warm lower grill plate. Scrub both sides of the sheet with the same NO-SCRATCH PAD used to clean the grill.

Note: It is not necessary to apply additional product to the NO-SCRATCH PAD. If the pad is not wet enough, add a small amount of water.

- Wipe both sides of the release material sheet with a clean, damp grill cloth.

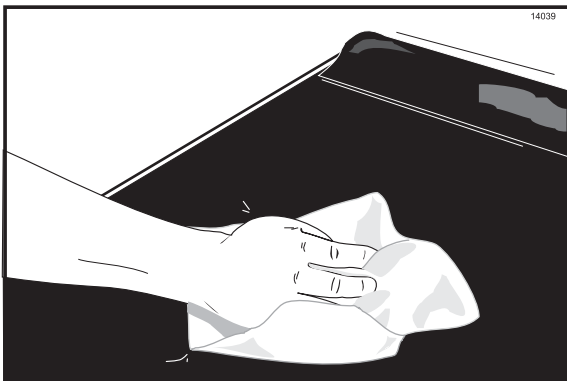


Figure 18

- **NEVER attempt to clean release material sheets on a cold surface.**
- **NEVER hot hose or soak release material sheets.**
- **NEVER fold, crease or touch release material sheets with sharp objects.**
- **NEVER allow the grill scraper or abrasive cleaning materials to come in contact with release material sheets.**

- Place the release material sheet around the belly bar of the clamshell grill for overnight storage.

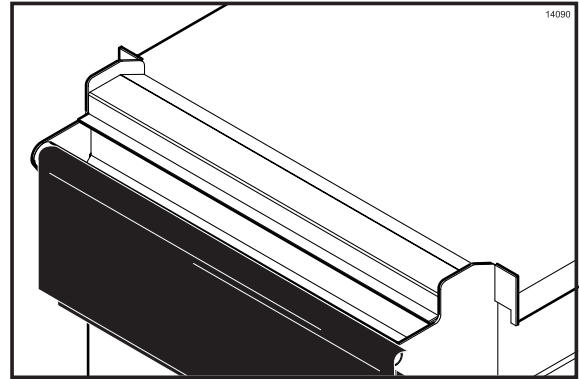


Figure 19

- Rinse the lower grill twice with clean, warm water. Squeegee the grill after each rinse.



IMPORTANT: Do not use a jet of water to clean or rinse the grill.

- Wipe all areas with a clean, wet towel.
- Wipe all exterior panels.
- Apply a light coat of vegetable oil to the entire **lower** clamshell grill plate.
- After cleaning the grill, discard the breakfast base.
- Leave the upper platen in the OPEN position overnight.
- Place the FAN INTERLOCK switch in the OFF position.

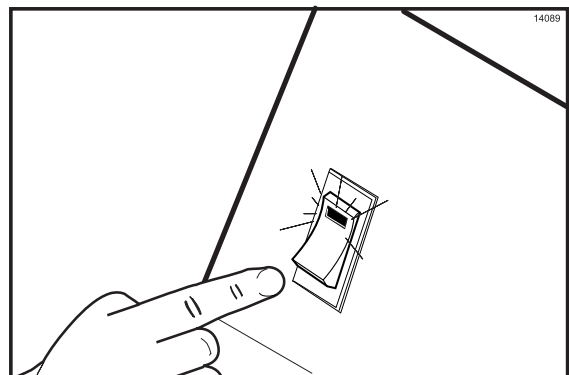


Figure 20

TROUBLESHOOTING GUIDE



WARNING: Inspection, testing and repair of electrical equipment should be performed only by qualified service personnel.



The clamshell grill should be disconnected from all electricity when servicing, except when electrical tests are required.



DANGER: Use extreme care during electrical circuit tests. Live circuitry may be exposed.



The grill must be pulled away from the wall for thorough cleaning. When returning the grill to its original position, use extreme caution to smoothly and slowly roll the grill backward into place. Failure to do so may cause the grill to tip, and will cause severe equipment damage or personal injury.

ENTIRE GRILL

PROBLEM	PROBABLE CAUSE	CORRECTIVE ACTION
One heating zone will not heat (the indicator light is green).	The processor control is faulty.	Call a service technician.
One heat zone will not heat (the indicator light is amber).	The wire harness is faulty.	Call a service technician.
	The solid state relay is faulty.	Call a service technician.
	The interface board is faulty.	Call a service technician.
One of the heat zones is overheating. (The display reads "TOO HOT".)	The solid state relay is faulty.	Call a service technician.
	The interface board is faulty.	Call a service technician.
The exhaust hood and grill will not turn on when FAN INTERLOCK is placed in the ON position.	The restaurant circuit breaker has been tripped.	Reset the circuit breaker.
	FAN INTERLOCK cord is not connected properly.	Reconnect the cord.
	The fan disconnect switch on the roof is in the OFF position.	Turn the switch ON.
	The FAN INTERLOCK switch is faulty.	Call a service technician.
The exhaust hood does not turn on when the FAN INTERLOCK switch is in the ON position.	The FAN INTERLOCK switch is faulty.	Call a service technician.
	Loose or broken wires.	Call a service technician.

PROBLEM	PROBABLE CAUSE	CORRECTIVE ACTION
The grill will not turn on when the FAN INTERLOCK switch is in the ON position.	The fuse in the control box is blown.	Call a service technician.
	The FAN INTERLOCK switch is faulty.	Call a service technician.
	The ansul reset tripped.	Press the ansul reset button.
The upper platen will not stay in the COOK or STANDBY position.	The processor control is faulty.	Call a service technician.
	The control harness is faulty.	Call a service technician.
	The interface board is faulty.	Call a service technician.
	The latch switch is faulty.	Call a service technician.
	The latch solenoid is faulty.	Call a service technician.
	The pneumatic system is faulty.	Call a service technician.
The upper platen stays in the COOK position after the cook cycle is over.	The spring is broken.	Call a service technician.
The upper platen will not stay in the COOK position, but will stay in the STANDBY mode.	The processor control is not set properly.	Check the time setting on the processor control.
The upper platen will not stay in the STANDBY mode, but will stay in the COOK position.	Incorrect use of the STANDBY button.	Press the STANDBY button within five seconds of lowering the platen into the COOK position.
The upper platen opens too rapidly.	The orifice/check valve is incorrect or missing.	Call a service technician.
The product is under-cooked or overcooked.	The release material sheet is worn.	Replace the release material sheet.
	Incorrect cooking time.	Reset the processor control for the correct time.
	Incorrect temperature.	Adjust the processor control to the proper setting.
	The preset gap height is incorrect.	Call a service technician.
	The heating zone is not heating.	Call a service technician.

PROBLEM	PROBABLE CAUSE	CORRECTIVE ACTION
The product is not cooking evenly.	The upper platen surface has carbon build-up.	Closing procedures must be followed to remove carbon build-up.
	The release material sheet is worn.	Replace the release material sheet.
	The air pressure is not high enough.	Adjust the air pressure to 30 psi.
	The preset gap height is incorrect.	Call a service technician.
The display reads "PROBE OPEN".	Thermocouple is faulty.	Call a service technician.
The display reads "UPPER PLATEN STUCK".	The arm bearings are dirty.	Call a service technician.
	The air pressure is not high enough.	Adjust the air pressure to 35 psi.
	The air cylinder is faulty.	Call a service technician.
	Plugged air lines to cylinders.	Replace the air lines.
The automatic air drain will not close.	Faulty solenoid.	Call a service technician.
	Loose or broken wire.	Call a service technician.

**ORDERING PARTS/SERVICE
TECHNICAL INFORMATION**

Taylor Distributor: _____
Address: _____
Phone: _____
Date of Installation: _____

Data Label

The data label provides necessary information that the operator should record and refer to when calling for parts or service. The data label for the Model 36 is located on the front panel.

Complete for quick reference when this information is requested.

1. Model Number: 36
2. Serial Number _____
3. Electrical Specs:
Voltage _____ Cycle _____ Phase _____
4. Maximum Fuse Size: _____ Amps

NON-SCHEDULED MAINTENANCE



WARNING: INSPECTION, TESTING, AND REPAIR OF ELECTRICAL EQUIPMENT SHOULD ONLY BE PERFORMED BY QUALIFIED SERVICE PERSONNEL.



ALL ELECTRICAL CONNECTIONS SHOULD BE DISCONNECTED AND THE HOOD CIRCUIT BREAKER SHOULD BE TURNED OFF WHEN SERVICING THE CLAMSHELL GRILL. FAILURE TO DO SO MAY RESULT IN EQUIPMENT DAMAGE OR PERSONAL INJURY.

MENU ITEMS

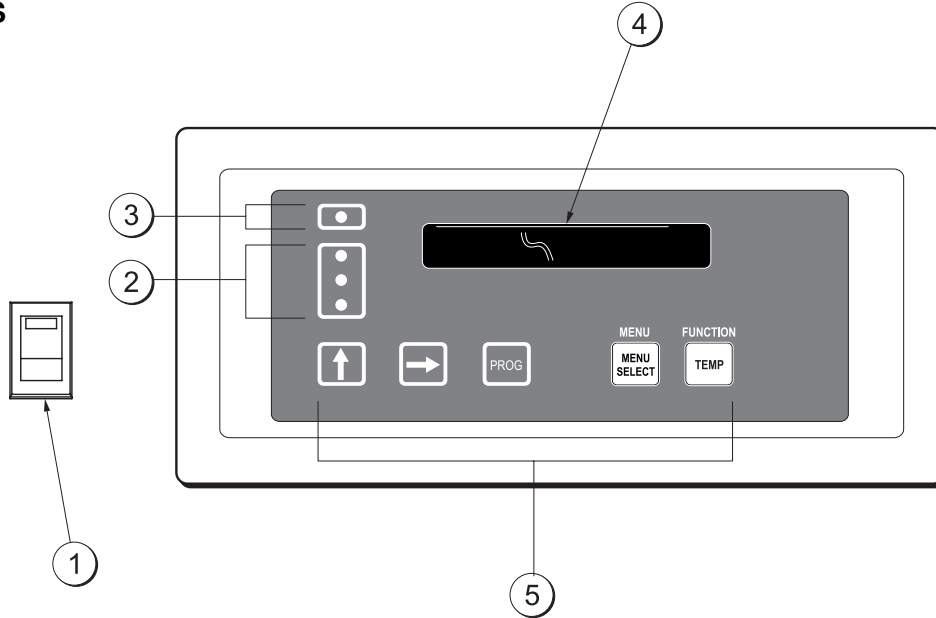









Figure 21

ITEM	DESCRIPTION
1	POWER SWITCH
2	INDICATOR LIGHTS - LOWER HEATING ZONE
3	INDICATOR LIGHTS - UPPER HEATING ZONE
4	CONTROL DISPLAY
5	KEYS

The following chart identifies the symbol definitions used on the operator switches.

-  = SINGLE LIGHT
-  = RIGHT ARROW
-  = UP ARROW
- FUNCTION**
 = FUNCTION/TEMP
-  = TRIPLE LIGHT
- MENU**
 = MENU/SELECT
-  = PROGRAM

To Change a Menu Item

Menu items may be programmed by selecting the “YES” or “NO” options on the display. Only those items with “YES” selected will appear in the Operating Mode Menu List.

1. To add an item to the Operating Mode menu list, press and hold the PROG key for five seconds (while in the Operating Mode). The software version will be displayed.
2. Press the PROG key again to display “MENU ITEMS”.
3. Press the MENU SELECT key to scroll through all product names until the desired product name is displayed.
4. Pressing the UP ARROW will alter the display message between “YES” and “NO”. Selecting “YES” when an item is displayed will allow that item to be displayed in the Operating Mode menu list.
5. Pressing the PROG key will return to the “MENU ITEMS” display. Pressing the RIGHT ARROW key will return the control to the Operating Mode.
5. Press the RIGHT ARROW key to move the cursor (blinking digit) to the required digit position.
6. Press the UP ARROW key to obtain the desired number. Repeat steps 5 and 6 as necessary.
7. To return to the Operating Mode, press the PROG key to display “MENU ITEM”, and then press the RIGHT ARROW key.

Change Product Cook Times

1. To change the cook times for a specific product (while in the Operating Mode), press and hold the PROG key for five seconds.
2. Press the PROG key again. The words “MENU ITEMS” will appear.
3. Press the MENU SELECT key to scroll through all products. Continue pressing the MENU SELECT key until the desired product is displayed.
4. Press the TEMP key. The message “REMOVE IN” will appear.

Note: Flat grill menu selections will contain other items. (TURN IN, SEAR IN, STIR IN, etc.) The REMOVE IN time is the total cook time of the product. The time for the other items is the time from the beginning of the cook cycle. Press the TEMP key to select each item. Follow steps 5 and 6 to change the times as necessary.

Change Alarm Mode

The alarm mode may be set to Auto or Manual. If the alarm is set to Auto, the audible alert will occur five seconds before the end of the cook time is finished. If the alarm is set to Manual, the audible alert will occur as the timing is finished. In the Manual Mode, the alarm must be cancelled by pressing the Raise or the Standby button.

1. While in the Operating Mode, press and hold the PROG key until the version number appears.
2. Press the PROG key until “MENU ITEMS” appears.
3. Press the MENU SELECT key to scroll through all product names until the desired product is displayed.
4. Press and release the TEMP key until “ALARM (AUTO/MAN)” appears.
5. Pressing the UP ARROW key alters the display message between “AUTO” and “MANUAL”. Set it to the desired mode.
6. To return to the Operating Mode, press the PROG key and the RIGHT ARROW key.

Change Product Cook Temperatures

1. To change the temperature for a specific product (while in the Operating Mode), press and hold the PROG key for five seconds. The software version will be displayed.
2. Press the PROG key again. The words "MENU ITEMS" will appear.



Figure 22

3. Press the MENU SELECT key to scroll through all products until the desired product is displayed.
4. Press the TEMP key to scroll through all grill functions.

Note: Press the TEMP key once to display the "REMOVE IN" screen, twice to display the "ALARM AUTO" screen, three times to display the "TOP TEMP" screen, and four times to display the "BOTTOM TEMP" screen. Continue pressing the TEMP key until the message "TOP TEMP" is displayed.

5. Press the RIGHT ARROW key to move the cursor (blinking digit) to the required digit position.
6. Press the UP ARROW key to obtain the desired number. Repeat steps 5 and 6 as necessary.
7. Press the TEMP key to move to the "BOTTOM TEMP" display. Repeat steps 5 and 6 as necessary.
8. Press the PROG key to return to the "MENU ITEMS" display.



Figure 23

9. Press the RIGHT ARROW key to return to the Operating Mode.

To Program an Optional Menu Item

1. To select and program an Optional Menu item (while in the Operating Mode), press and hold the PROG key for five seconds or until the software version is displayed.
2. Press the PROG key again to display "MENU ITEM".
3. Press the MENU SELECT key to scroll through all products until the desired OPTIONAL MENU item is displayed.
4. Press the UP ARROW to alter the display message from "NO" to "YES". Selecting "YES" will allow the item to be displayed in the operating Mode menu list.
5. Refer to "**Change Product Cook Times**", steps 4 through 6 to set the desired cook time.
6. Refer to "**Change Alarm Mode**" steps 4 through 5 to select the desired alarm mode.
7. To select the proper gap setting, press the TEMP key to display "GAP SETTING". Press the RIGHT ARROW key to move the cursor (blinking character) to the required digit position. Press the UP ARROW key to obtain the desired number. Repeat as necessary.
8. Refer to "**Change Product Cook Temperatures**" steps 4 through 7 to select the desired cook temperatures.
9. The Optional Menu item may be programmed with any product name desired. The product name must be 16 characters or less.
 - a. Press the TEMP key to display the Optional Menu item. The first character should be blinking.
 - b. Press the UP ARROW key to obtain the desired character.
 - c. Press the RIGHT ARROW key to move the cursor (blinking character) to the next digit.
 - d. Repeat steps a. and b. as desired.
10. To return to the Operating Mode, press the PROG key to display "MENU ITEM", and then press the RIGHT ARROW key.

SYSTEM SET UP

Probe Calibration

1. While in the Operating Mode, press and hold the PROG key until the software version is displayed.

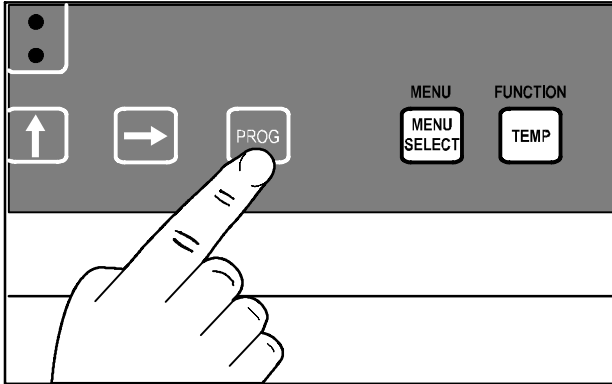


Figure 24

2. Press the PROG key twice. The message "SYSTEM SETUP" should be displayed.



Figure 25

Note: All system set up functions will be accessed from this screen.

3. Press and release the MENU key once to display the message "PROBE CALIBRATION".



Figure 26

4. Press the TEMP key to display the message "B. FRONT TEMP ___ F (or C)".



Figure 27

5. Place the pyrometer surface probe in the center of the selected heat zone.
6. If the displayed temperature on the controller is more than 5°F/3°C different from the surface probes display,

- a. Press the UP ARROW key to **increase** the temperature amount to match the displayed temperatures.



Figure 28

or

- b. Press the RIGHT ARROW key to **decrease** the temperature amount to match the displayed temperatures.



Figure 29

7. Press the TEMP key to display the next heat zone temperature (i.e., CENTER, BACK, or TOP).
8. Repeat steps 5 through 7 for all other zones.
9. Press the MENU SELECT key to return to the "PROBE CALIBRATION" display or press the PROG key to return to the "SYSTEM SETUP" display. To return to the Operating Mode, press the RIGHT ARROW key.



Figure 30

Display Temperature in °F/°C

1. Press "PROG" to display the version number.
2. Press "PROG" to display the menu item.
3. Press "PROG" to display the SYSTEM SETUP screen.
4. While at the SYSTEM SETUP screen, press the MENU key twice to display the message "DISPLAY TEMP IN ___". Pressing the UP ARROW key will alter the display message between F and C to display the temperature in degrees Fahrenheit or Celsius.
5. Press the PROG key to return to the SYSTEM SETUP display. To return to the Operating Mode, press the RIGHT ARROW key.

Alarm Volume

1. While at the "SYSTEM SETUP" screen, press the MENU key three times to display the message "ALARM VOLUME: ____". Pressing the UP ARROW key will toggle the alarm volume between LOW or HIGH.
2. To return to the Operating Mode, press the PROG key once, then press the RIGHT ARROW key.

Too Cool Delay

When the temperature of a heating zone drops 39°F (22°C) below the setpoint, a timer will start. If the timer expires before the temperature rises above this level, a "TOO COOL" error message will be displayed and cooking will be prohibited. The timer will be reset when the temperature rises above the 39°F (22°C) below the setpoint. If the timer has been initiated by a previous cook cycle and the temperature is still 39°F (22°C) below the setpoint, another cook cycle of the same menu item may be started as long as the timer has not expired. Once the cooking cycle for any product is initiated, the grill will go through the cycle until the end.

If another product is selected and the temperature is 39°F (22°C) below the setpoint with the timer running, the timer will be reset. The "TOO COOL" message will be displayed and cooking will be prohibited until the temperature rises above the 39°F (22°C) below the setpoint.

The timer will only be initiated on the lower plate zones. If the upper platen temperatures drop below the 39°F (22°C) below the setpoint, a "TOO COOL" message will be displayed immediately.

The timer is adjustable from 0 to 999 seconds, with a default of 300 seconds. If the timer is set at 0, the lower plate will operate with no "TOO COOL" timer as in the upper platen.

1. While at the "SYSTEM SETUP" screen press the MENU key six times to display the message "TOO COOL DELAY: 300S".

2. Press the RIGHT ARROW key to move the cursor (blinking character) to the required digit position.
3. Press the UP ARROW key to obtain the desired number. Repeat steps 2 and 3 as necessary.
4. To return to the OPERATING mode, press the PROG key once; then press the RIGHT ARROW key.

There are other items in the "SYSTEM SETUP" menu: "AUTO CLOSE", "MULTI STAGE CLAM", "POST COOK ADJUST", and "IGNITOR: MULTI". These items should only be accessed by a qualified service technician.

CLAMSHELL GRILL CONTROLS

Fan Interlock Switch

This switch controls power to the grill and must be turned "ON" to start the operation. The light will illuminate when the switch is ON. The controller will display "INITIALIZATION". The display will flash to "OFF". This process is a self diagnostics check.

Indicator Lights

There are four indicator lights indicating the status of each zone on the grill: three on the lower (front to rear), and one on the upper platen (center). Each light can display three different colors, indicating the status for the corresponding zone.

Red: The zone(s) is too hot, more than 79°F/44°C over the set temperature.

Amber: The zone(s) is calling for heat.

Green: The zone(s) is at or above the set temperature.

Display

The controller display will contain information relevant to each operation in both the Cook and the Program Modes.

Up Arrow Key

This key has two functions:

1. In the Cook Mode, when pressed, will display the Remove Time, Gap Settings, Top Temperature and Bottom Temperature for the menu item displayed. Each item will be displayed in the order as stated above. After five seconds, the display will return to the product menu item.
2. In the Program Mode, will change the value of the current cursor digit (see RIGHT ARROW key).

Right Arrow Key

This key operates only in the Cook and Program Modes. In the Program Mode various displayed parameters will be shown in numerical values. Each number, when displayed, will have a flashing digit . . . the cursor digit. The RIGHT ARROW key will move the cursor to the next digit. Using the RIGHT ARROW key in conjunction with the UP ARROW key described above, any parameter value displayed in the Program Mode may be altered.

In the Cook Mode, the RIGHT ARROW key can be used to cycle through the menu selections in reverse order.

Program Mode Key

This key has two functions:

1. The primary function is to access Programming and Calibration of the grill. Push and hold for five seconds. The display will show the type and the version number. There are two programming features: MENU ITEMS and SYSTEM SETUP.
2. The second function is used with the TEMP key. To display all temperature zones at the same time, press the TEMP key one time and the PROG key five times. This will display all four temperature zones.
(example: T 325 B 300 C 310 F 312).

Menu Key

This key has two functions:

1. In the Cook Mode this key will allow you to change menu items.
2. In the Programming Mode this key is used to advance to the next program item.

Temperature/Function Key

This key has two functions:

1. In the Cook Mode, each time the key is pressed, the current temperature for that zone will be displayed. The displayed temperature begins at the lower front platen and works sequentially to the top each time you press the key. After five seconds the display will return to the menu item selected.
2. In the Program Mode, this key becomes the Function key allowing you to scroll through the functions in the MENU ITEMS section of programming. This key has no function in the SYSTEM SETUP portion of programming.
3. In the Probe Calibrate Mode, this key can be used to cycle through the temperature zones.

Standby Button

Press this button once to lower the grill to the COOK position. Press this button twice to lower the platen into the STANDBY position. The controller will go into an idle state and the display will flash the message "STANDBY", along with the menu item currently selected. For energy conservation and periods of non-use, this will maintain grill temperatures. Press this button once to lower the platen into the COOK position. When the cook time has elapsed, the platen will automatically raise.

Cancel/Raise Platen Button

From the Standby Mode, pushing this button will cancel Standby and raise the platen. During the cooking cycle, pressing this button will cancel the cooking timer and return the grill to the Ready Mode.

Error Messages

If a zone temperature falls below the set-point, and the controller does not detect a temperature increase within 240 seconds, the messages “**FAULTY ELEMENT - OR**” and “**SHORTED PROBE**” will flash alternately. An alarm will tone to warn the operator of this error.

The message “**PROBE OPEN**” will flash on the display when an open probe condition occurs. The controller will then deactivate the respective heater. If the open probe condition is eliminated, the controller will return to the OFF mode. The “**PROBE OPEN**” Error Message can be cancelled by pressing any key.

During the start-up procedure, the message “**EEPROM CORRUPT**” will be displayed on the LED if a new version of software has been loaded or if the controller detects a corrupt menu item. To acknowledge this condition and return to the OFF mode, press the PROG key.

If the heater or heater element is faulty, the message “**LOWER HEATER FAILURE**” or “**UPPER HEATER FAILURE**” is displayed. This message also is displayed when there is a power supply deficiency.

If the controller does not detect an open latch switch within 2 to 4 seconds after an attempt to open the platen is made, the message “**UPPER PLATEN STUCK**” will appear. To cancel this alarm, the unit must be powered down, or the latch switch must be opened.

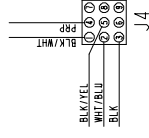
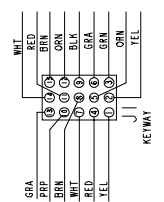
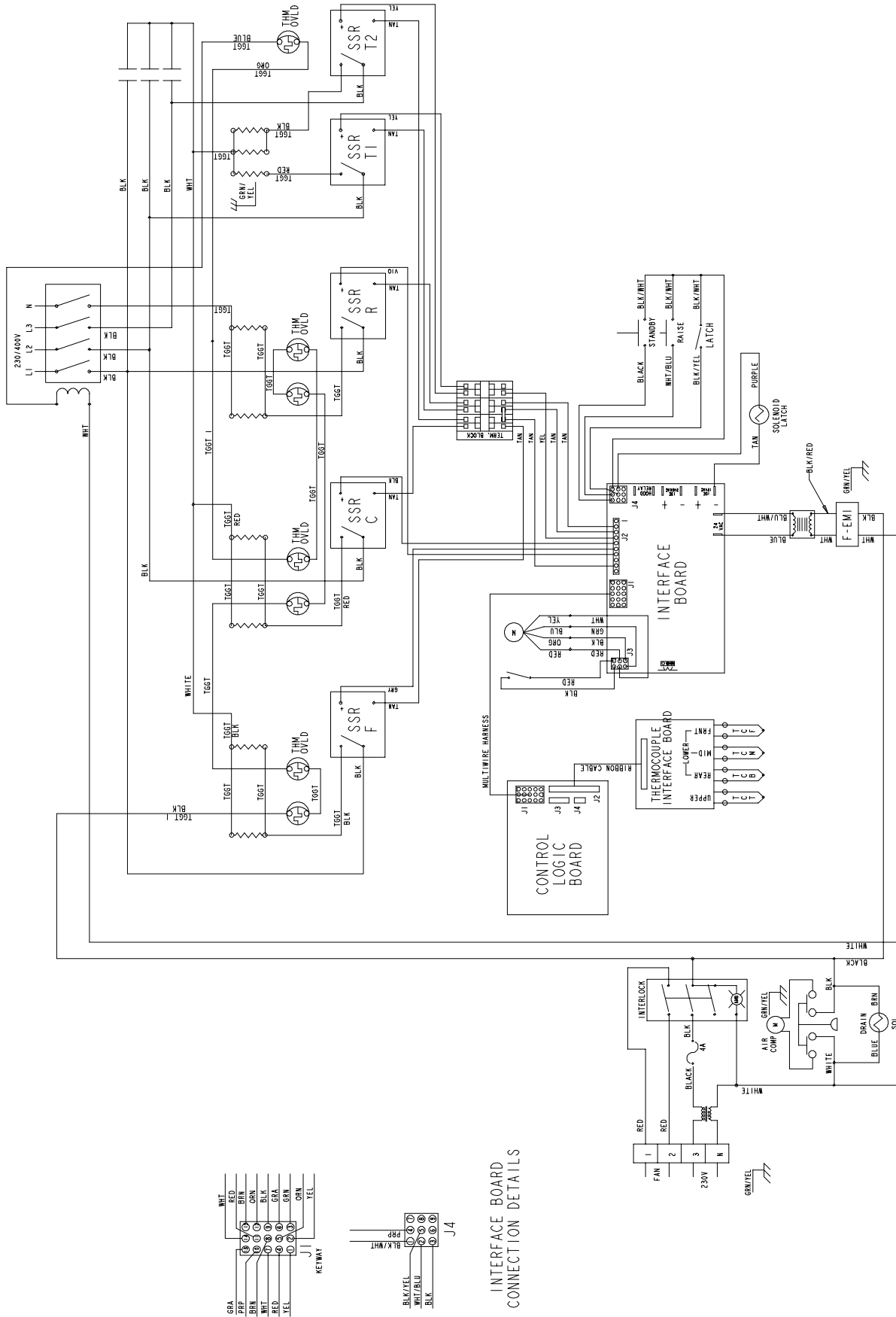
If the latch switch does not close within 3 to 5 seconds after the STANDBY button has been pressed, a “**PLATEN NOT LATCHED**” message will be displayed. The alarm can be cancelled by pressing any key on the control.

After the control has detected this failure, and until the power switch is placed in the OFF position, only flat grill items can be cooked.

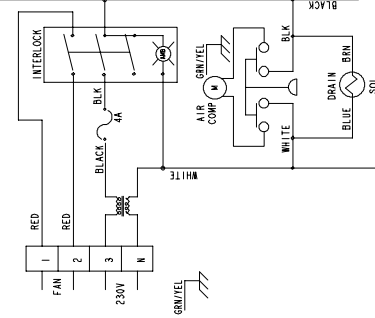
The message “**HOME SWITCH STUCK ON**” will be displayed when the platen is closed and the home switch is not opened. After the control has detected this failure, and until the power switch is placed in the OFF position, only flat grill items can be cooked.

The message “**HOME SWITCH NOT SEEN**” is displayed when the platen is opened and the home switch is not closed. The alarm is cancelled by pressing any key on the control. After the control has detected this failure, and until the grill is powered down, only flat grill items will be allowed.

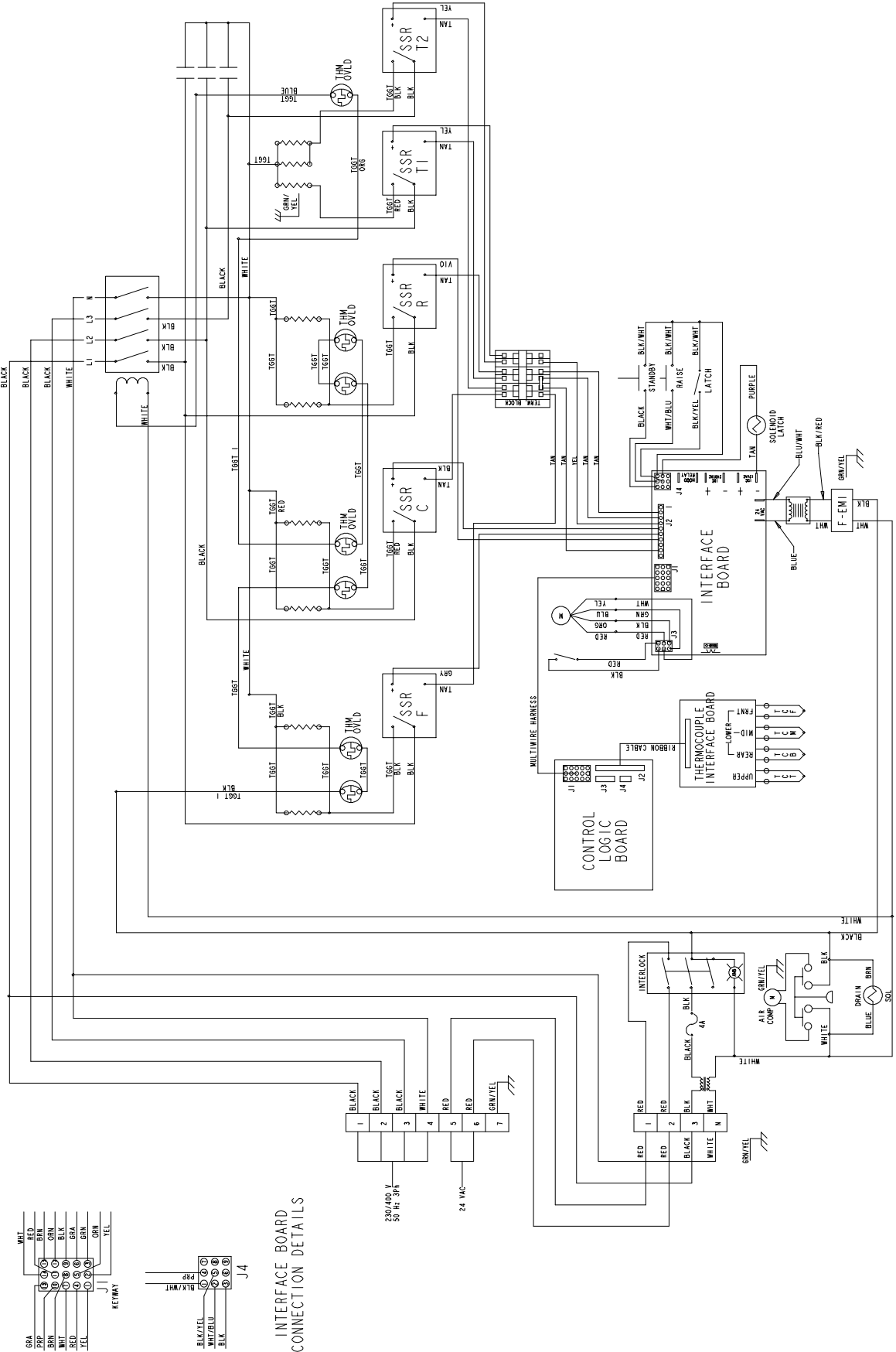
MODEL 36 WIRING DIAGRAM 074289-75 (Rev. 7/02)



INTERFACE BOARD CONNECTION DETAILS



MODEL 36 WIRING DIAGRAM 074290-75 (Rev. 7/02)



INTERFACE BOARD
CONNECTION DETAILS

