



Clamshell Grill Models C832 & C834

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

Manufactured exclusively for McDonald's® by

Taylor Company
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Rockton, IL 61072

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Warranty

Warranty information is contained in this Equipment Manual. Refer to the warranty information listed in the Limited Warranty on Equipment and Limited Warranty on Parts sections and to the warranty classifications listed in the Parts Identification/Function section when service is performed on your machine.

It is recommended that the operator take the necessary time to carefully read through the complete warranty information. Thoroughly understand your warranty protection before you begin operation.

For any questions pertaining to the Taylor Warranty, please contact Taylor Company, Rockton, Illinois 61072.

This manual is for the exclusive use of licensees and employees of McDonald's Corporation.

INTRODUCTION

The Models C832 and C834 have two independent upper platens. These grills provide automatic leveling of the platens.

The grills are capable of cooking a variety of products and feature two cooking options, AUTO and MANUAL.

AUTO Option: The grills automatically detect the product placed on the grill plate (menu items that are cooked using the upper platen, only) and set the appropriate cooking parameters.

MANUAL Option: After the operator selects the desired product to be cooked, the grills automatically set the appropriate cooking parameters.

These grills provide all the features of a flat grill, as well as the advantages of two-sided cooking.



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

These grills are designed for indoor use only.

Note: Only instructions originating from the factory or its authorized translation representative(s) are considered to be the original set of instructions.

SAFETY

Always follow these safety precautions when operating the grill:



DO NOT operate the 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.



This appliance is to be used only by trained personnel. It is not intended for use by children or people with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless given supervision or instruction concerning the use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.



DO NOT install the unit in an area where a water jet could be used. **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.



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



This unit is provided with an equipotential grounding lug that is to be properly attached to the rear of the frame by the authorized installer. The installation location is marked by the equipotential bonding symbol (5021 of IEC 60417-1) on both the removable panel and the equipment's frame.



- **DO NOT** operate the unit unless it is properly grounded.
- **DO NOT** operate the unit with larger fuses than specified on the data label.
- All repairs must be performed by an authorized Taylor service technician.
- The main power supplies to the machine must be disconnected prior to performing any repairs.
- For Cord Connected Units: Only Taylor authorized service technicians or licensed electricians may install a plug or replacement cord on these units.

- 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.
- Appliances that are permanently connected to fixed wiring and for which leakage currents may exceed 10 mA, particularly when disconnected or not used for long periods, or during initial installation, shall have protective devices such as a GFI, to protect against the leakage of current, installed by the authorized personnel to the local codes.
- Supply cords used with this unit shall be oil-resistant, sheathed flexible cable not lighter than ordinary polychloroprene or other equivalent synthetic elastomer-sheathed cord (Code designation 60245 IEC 57) installed with the proper cord anchorage to relieve conductors from strain, including twisting, at the terminals and protect the insulation of the conductors from abrasion. If the supply cord is damaged, it must be replaced by an authorized Taylor service technician in order to avoid a hazard.

Failure to follow these instructions may result in personal injury, equipment damage, or poor grill performance.

WARNING: Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.



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



FOR YOUR SAFETY

Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.



- **DO NOT** obstruct the ventilation openings at the rear of this appliance.
- **DO NOT** obstruct the flow of air in and around the grill.
- **DO NOT** operate the grill unless all service panels and access doors are attached with screws. Failure to comply may result in personal injury from gas or electrical components.



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



- The grill must be placed on a level surface.
- To ensure thorough cleaning, the grill must be pulled away from the wall. When returning the grill to its original position, use extreme caution to smoothly and slowly roll the grill backward into place.

Failure to follow these instructions may cause the grill to tip and can result in severe equipment damage or personal injury.



NOTICE all warning labels that have been attached to the 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/FUNCTION

C832 Exploded View (See Figure 1.)

ITEM	PART NO.	DESCRIPTION	QTY.	FUNCTION	WARR. CLASS
1	072967	Panel-Side Left	1	Provides access to internal components for service and cleaning.	103
2	024298	Screw-10-32 X 3/8	23	Secures the panel to the frame.	000
3	X72962	Panel A.-Side Left (Upper)	1	Provides access to internal components for service and cleaning.	103
4	X72951	Panel A.-Back Service (Upper)	1	Provides access to internal components for service and cleaning.	103
5	X72958-SER (Includes 5a-5e)	Panel A.-Back Panel (Lower)	1	Provides access to internal components for service and cleaning. Has a two speed fan connector built into the panel.	103
5a	072959	Panel-Back Two Speed Fan	1	Provides access to internal components. Has a two speed fan connector built into the panel.	103
5b	053889	Cap-Protective Plastic 7/8 THD	1	Protects the plug on the end of the back panel harness.	000
5c	X74158	Harness A.-Back Pnl	1	Connects to the internal harness in the grill for the 2 speed fan.	103
5d	078327	Nut-Locking Conduit 1/2"	1	Secures the back panel harness connector to the panel.	000
5e	044823	Connector-Mate Lock	1	Connects the back panel harness to the internal wire harness.	103
6	X78330-SER	Kit A.-Grease Shield	2	Prevents grease migration.	103
6a	078329	Fastener-Snap	16	Fastens grease shields to rear shroud of grill.	000
7	X72965	Panel A.-Side Right (Upper)	1	Provides access to internal components for service and cleaning.	103
8	072968	Panel-Side Right (Lower)	1	Provides access to internal components for service and cleaning.	103
9	078377	Caster-5" 7-5/8 Stem	2	Allows grill mobility.	103
10	073240	Caster-Grill 5" Swivel w/Lock	2	Prevents grill movement.	103
11	X72491-SER	Control-Display	2	Controls all functions of the grill.	103
12	076989-WP	Switch-Rocker-DPST 10A (Fan Interlock)	1	Activates power to the grill and the exhaust fans.	103

C832 Exploded View

ITEM	PART NO.	DESCRIPTION	QTY.	FUNCTION	WARR. CLASS
13	076012	Button-Operator-Black (Standby)	2	Activates 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
14	076011	Button-Operator-Red (Raise)	2	Cancels the Standby mode, raises the upper platen, and deactivates the Cook cycle.	000

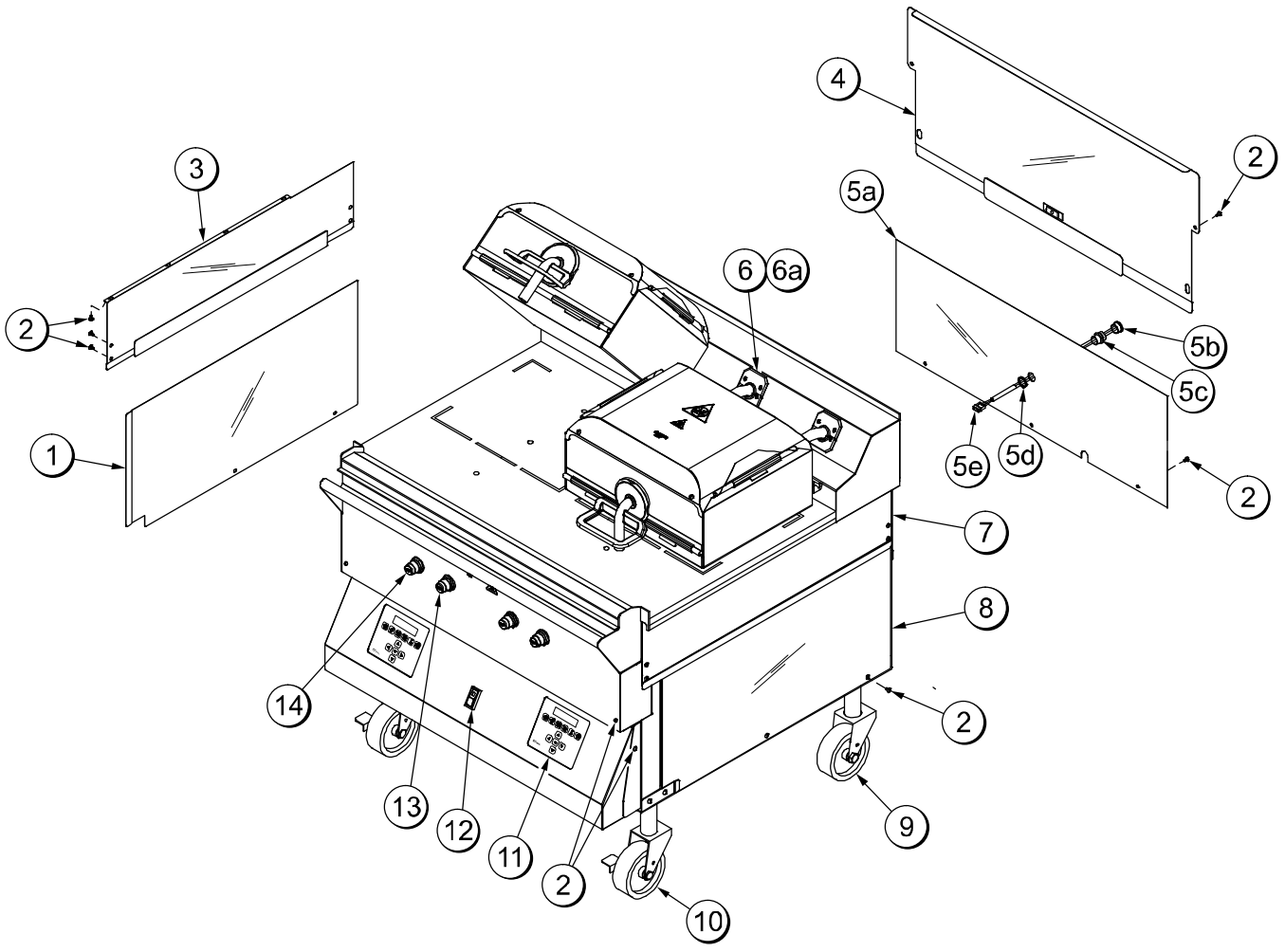


Figure 1

C832 Front View

ITEM	PART NO.	DESCRIPTION	QTY.	FUNCTION	WARR. CLASS
1	076989-WP	Switch-Rocker-DPST 10A (Fan Interlock)	1	Activates power to the grill and the exhaust fans.	103
2	076011	Button-Operator-Red (Raise)	2	Cancels the Standby mode, raises the upper platen, and deactivates the Cook cycle.	000
3	076012	Button-Operator-Black (Standby)	2	Activates 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
4	X72491-SER	Control-Display	2	Controls all functions of the grill.	103

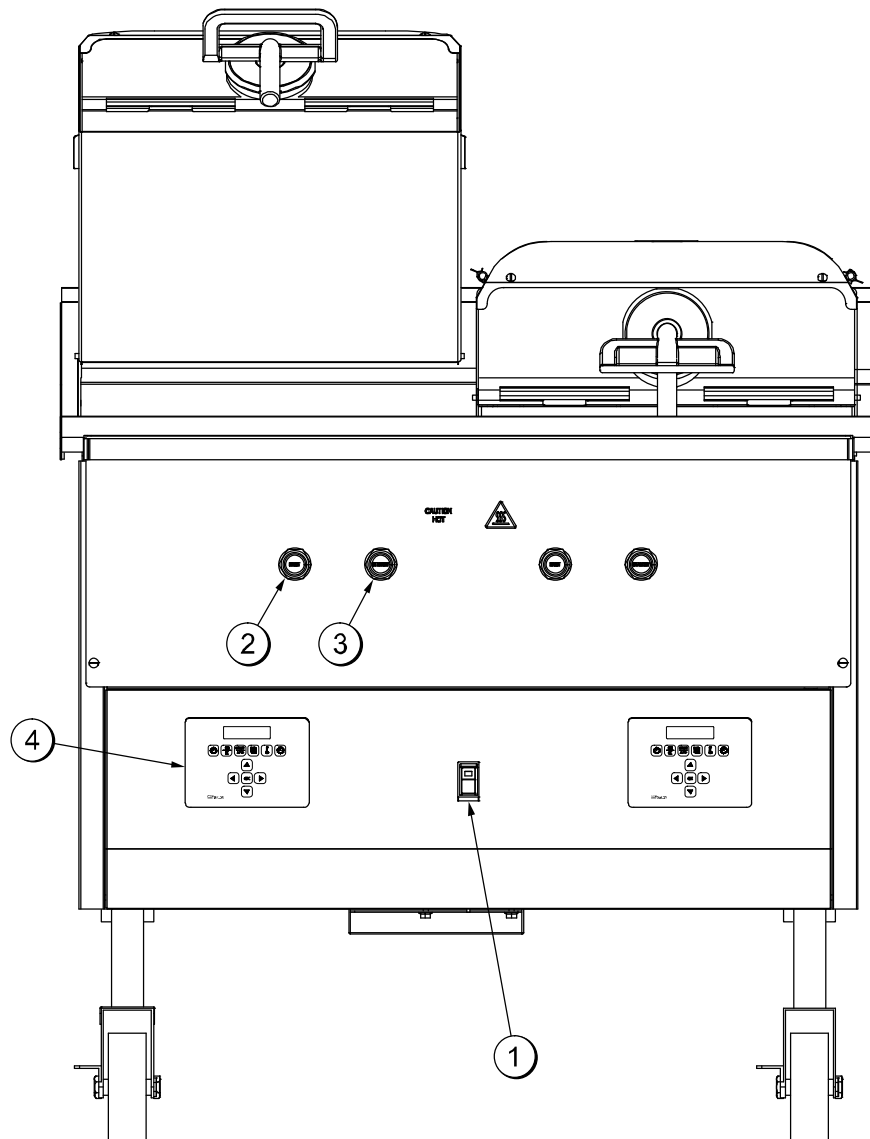


Figure 2

C832 Right Side View

ITEM	PART NO.	DESCRIPTION	QTY.	FUNCTION	WARR. CLASS
1	072472	Handle-Platen	2	The handle sits solidly on the lower cook surface when the platen is lowered.	103

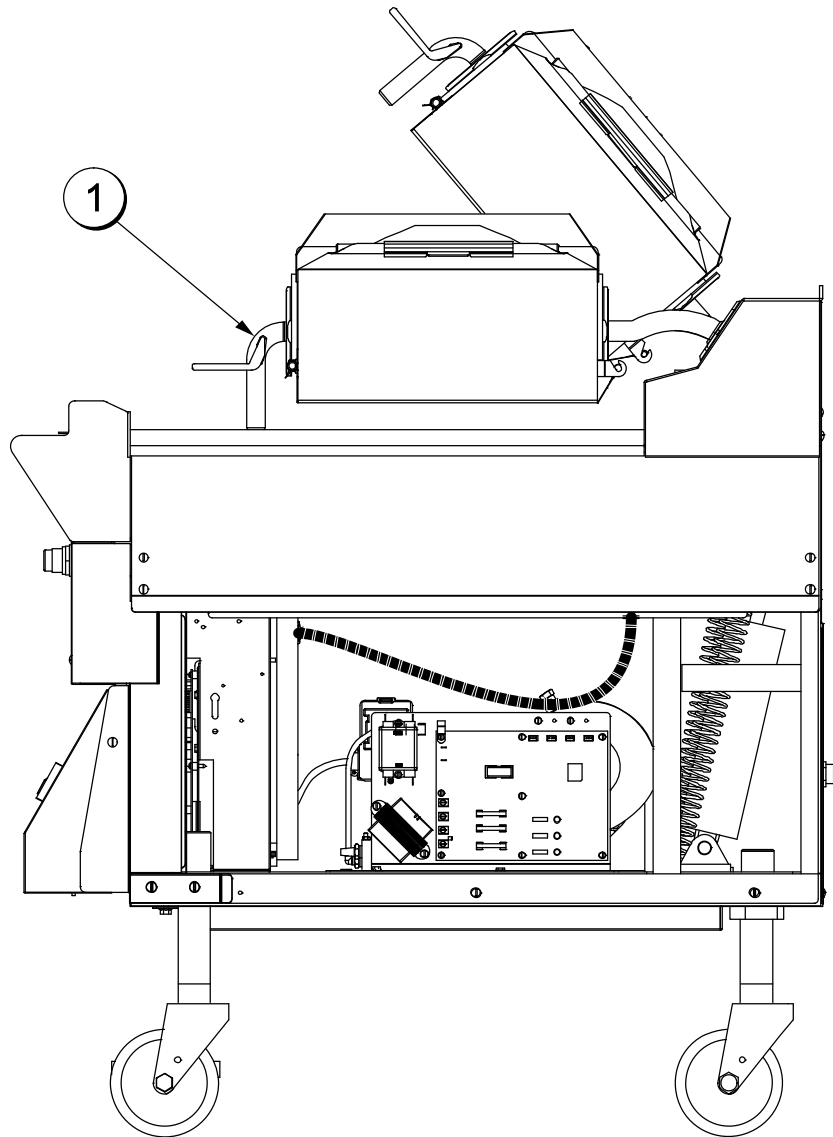


Figure 3

C832 Left Side View

ITEM	PART NO.	DESCRIPTION	QTY.	FUNCTION	WARR. CLASS
1	073129	Manifold A.	1	Regulates air pressure for platen operation.	103

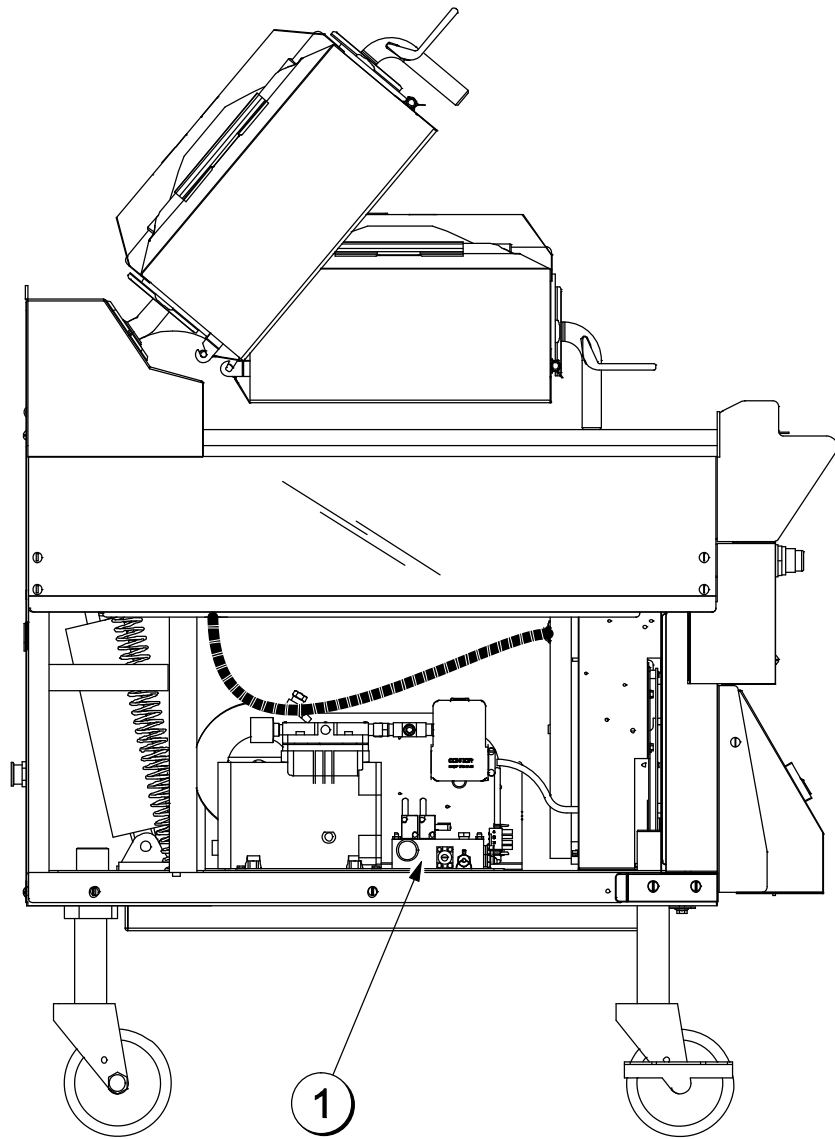


Figure 4

C834 Exploded View (See Figure 5.)

ITEM	PART NO.	DESCRIPTION	QTY.	FUNCTION	WARR. CLASS
1	074110	Panel-Side Left (Lower)	1	Provides access to internal components for service and cleaning.	103
2	024298	Screw-10-32 X 3/8	23	Secures the panel to the frame.	000
3	X74126	Panel A.-Side Left (Upper)	1	Provides access to internal components for service and cleaning.	103
4	X72951	Panel A.-Back Service (Upper)	1	Provides access to internal components for service and cleaning.	103
5	072959	Panel-Back Two Speed Fan	1	Provides access to internal components. Has a two speed fan connector built into the panel.	103
6	X78330-SER	Kit A.-Grease Shield	2	Prevents grease migration.	103
6a	078329	Fastener-Snap	16	Fastens grease shields to rear shroud of grill.	000
7	X74127	Panel A.-Side Right (Upper)	1	Provides access to internal components for service and cleaning.	103
8	074111	Panel-Side Right (Lower)	1	Provides access to internal components for service and cleaning.	103
9	078377	Caster-5" 7-5/8 Stem	2	Allows grill mobility.	103
10	073240	Caster-5" 7-5/8 Stem Locking	2	Prevents grill movement.	103
11	X72491-SER	Control-Display	2	Controls all functions of the grill.	103
12	076989-WP	Switch-Rocker-DPST 10A (Fan Interlock)	1	Activates power to the grill and the exhaust fans.	103
13	076012	Button-Operator-Black (Standby)	2	Activates 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
14	075288	Guard-Lens	2	Prevents accidental activation of the Standby Button.	103

C834 Exploded View

ITEM	PART NO.	DESCRIPTION	QTY.	FUNCTION	WARR. CLASS
15	076011	Button-Operator-Red (Raise)	2	Cancels the Standby mode, raises the upper platen, and deactivates the Cook cycle.	000
16	075699-SYM	Label-Control Panel International Symbols	1 Set	Visually describes the grill platen functions for standard operation.	000

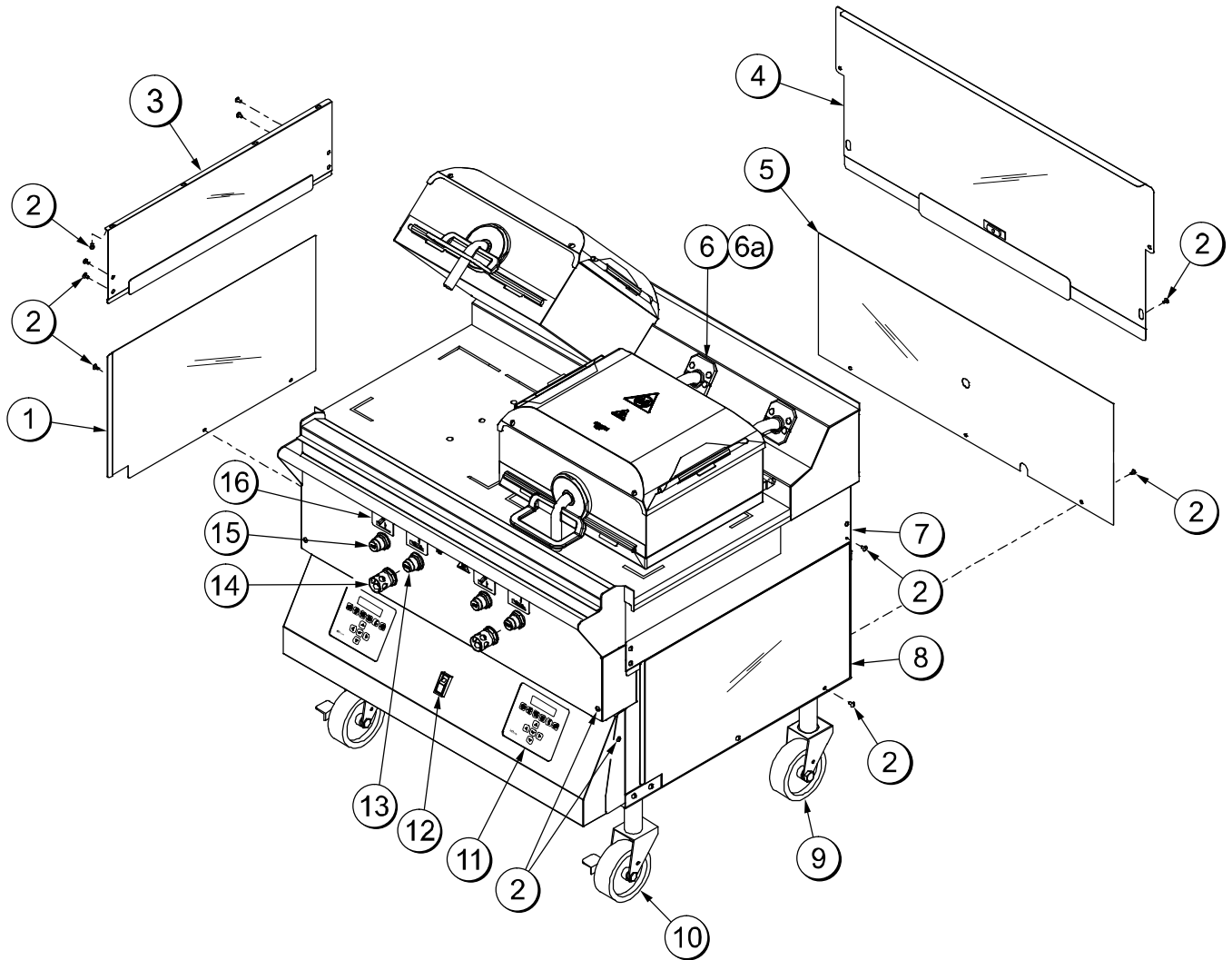


Figure 5

C834 Front View

ITEM	PART NO.	DESCRIPTION	QTY.	FUNCTION	WARR. CLASS
1	076989-WP	Switch-Rocker-DPST 10A (Fan Interlock)	1	Activates power to the grill and the exhaust fans.	103
2	076011	Button-Operator-Red (Raise)	2	Cancels the Standby mode, raises the upper platen, and deactivates the Cook cycle.	000
3	076012	Button-Operator-Black (Standby)	2	Activates 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
4	X72491-SER	Control-Display	2	Controls all functions of the grill.	103

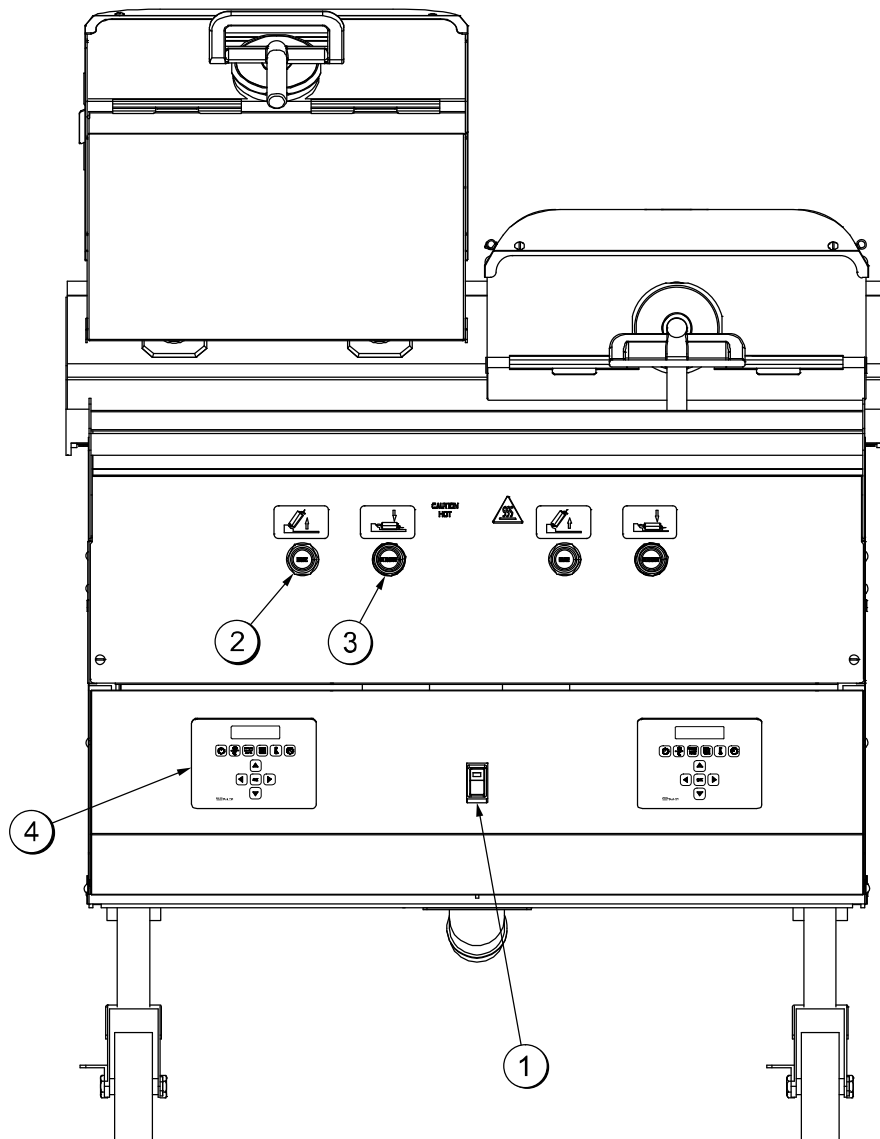


Figure 6

C834 Right Side View

ITEM	PART NO.	DESCRIPTION	QTY.	FUNCTION	WARR. CLASS
1	072472	Handle-Platen	2	The handle sits solidly on the lower cook surface when the platen is lowered.	103

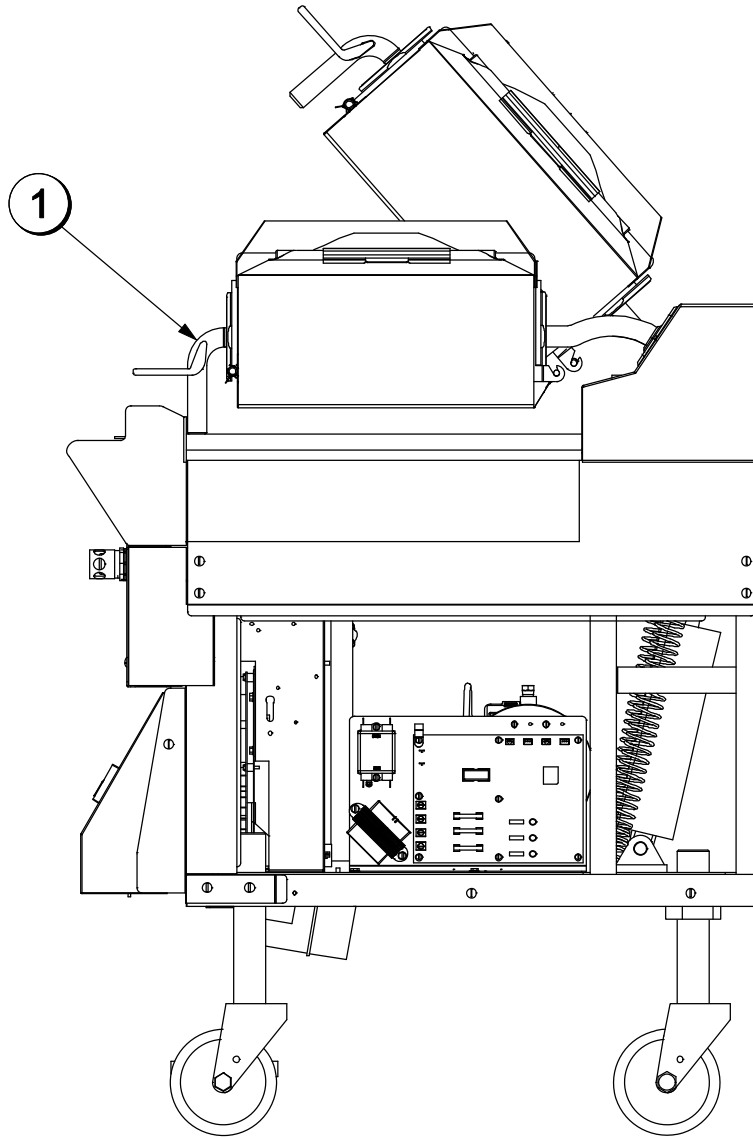


Figure 7

C834 Left Side View

ITEM	PART NO.	DESCRIPTION	QTY.	FUNCTION	WARR. CLASS
1	073129	Manifold A.	1	Regulates air pressure for platen operation.	103

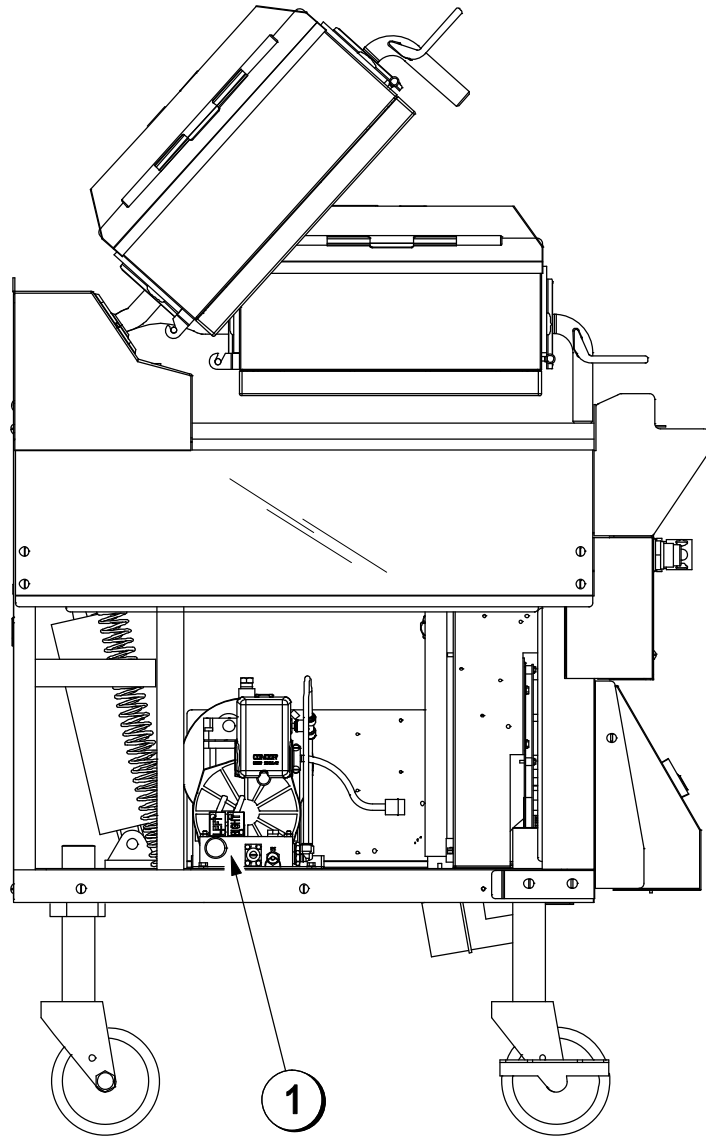


Figure 8

Accessories

ITEM	PART NO.	DESCRIPTION	QTY.	FUNCTION	WARR. CLASS
1	073317	Sheet-Release (Box of 6)	1	Non-stick barrier used to protect the upper platen.	000
2	076155	Rod-Release Material	2	Slides through the loop in the release material sheet.	103
3	072673	Clip-Release Material w/Tab	8	Secures the non-hemmed end of the release sheet to the release material bar.	000
*4	081432	Sheet-Lower Release (Box of 12)	1	Non-stick barrier used to protect the lower cook surface.	000

*For grill markets using lower release sheet, only.

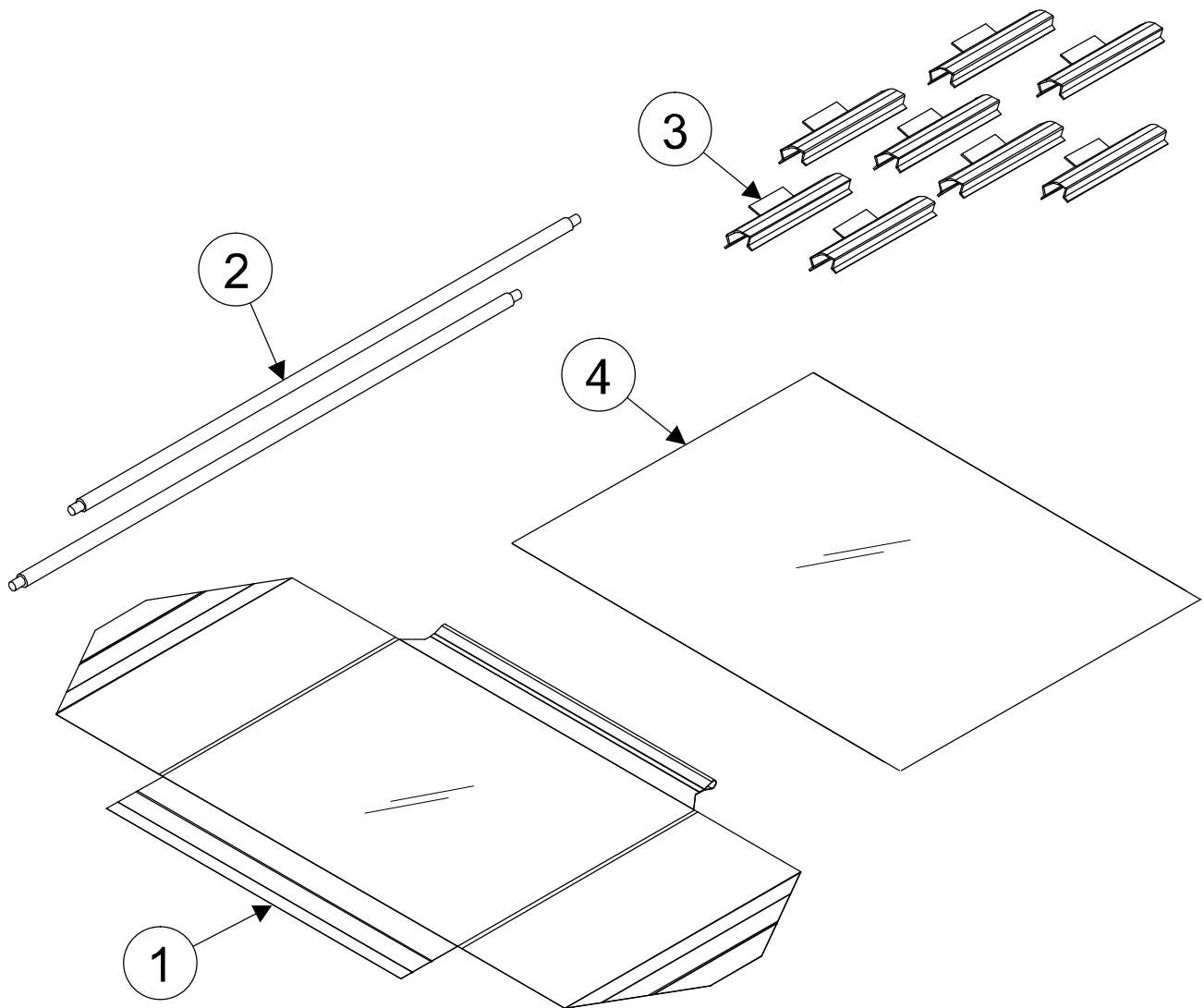


Figure 9

IMPORTANT TO THE OPERATOR

Important to the Operator Exploded View (See Figure 10.)

ITEM	DESCRIPTION	FUNCTION
1	Fan Interlock Switch	This switch activates power to the grill and the exhaust fans.
2	ON/OFF Key	This key is used to turn the controller on and off to start a preheating mode and to auto-gap the platen. The key must be pressed and held for three seconds to activate, in order to prevent unintended operation.
3	AM/PM Key	This key is used to toggle back and forth between the AM and PM menu item lists.
4	MANUAL/AUTO Key	This key is used to toggle back and forth between the Manual and Auto modes.
5	Left Arrow Key	This key is used to scroll through menu items when cooking in the Manual mode. (Inactive in the Auto mode.)
6	Down Arrow Key	While in the Menu mode, this key is used to decrease a numerical value and to scroll through the characters when entering a new menu item or modifying an old one. (Inactive in the Auto mode.)
7	OK Key	This key is used to accept the information entered.
8	Right Arrow Key	This key is used to scroll through menu items when cooking in the Manual mode. (Inactive in the Auto mode.)
9	Up Arrow Key	While in the Menu mode, this key is used to increase a numerical value and to scroll through the characters when entering a new menu item or modifying an old one. (Inactive in the Auto mode.)
10	Program Key	This key is used to enter and exit the Programming mode.
11	Temperature Key	When pressed and held for 3 seconds, this key will access the Probe Calibration screen.
12	Cook Time Key	This key is used to change the remove time of a specific menu item. To change a specific cook time, the item must be selected in the Manual mode. (Note: Press and hold the Cook Time key for three seconds to activate.)
13	Liquid Crystal Display	This screen displays menu options and information.

Important to the Operator

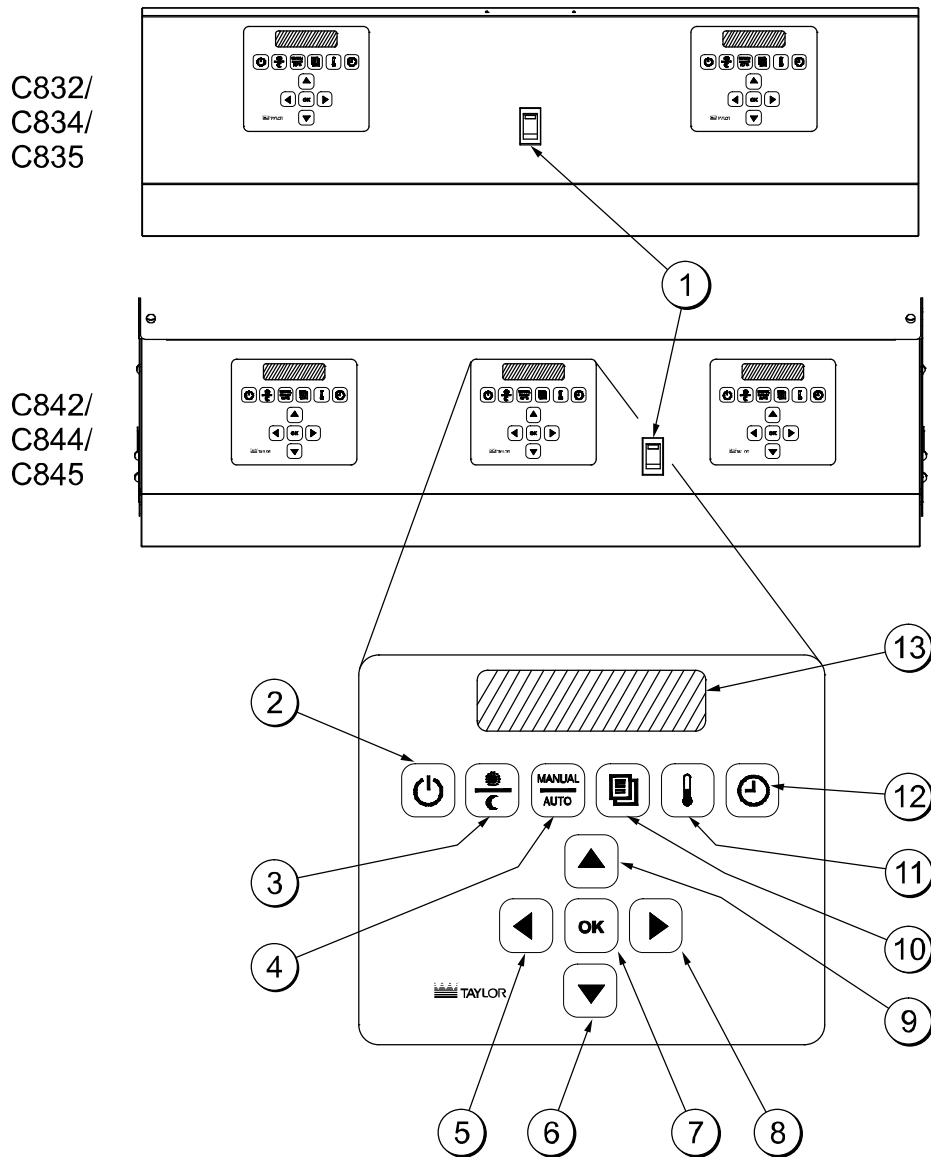




Figure 10

Symbol Definitions

To better communicate in the International arena, the words on many of our operator keys have been replaced by symbols to indicate their functions. Your Taylor equipment is designed with these International symbols.

The following chart identifies the symbol definitions.

 = ON/OFF

 = AM/PM

 = PROGRAM

 = TEMPERATURE

 = TIME

EQUIPMENT SET-UP PROCEDURES

Installing Upper Platen Release Sheets

1. Slide the release material retention bar through the loop in the release sheet. (See Figure 11.)

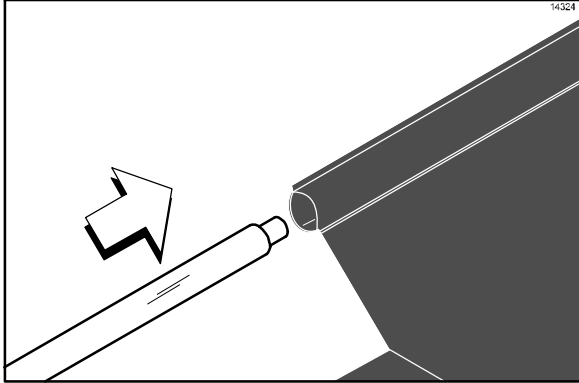


Figure 11

2. Engage the material retention bar into the hooks provided on the platen. (See Figure 12.)

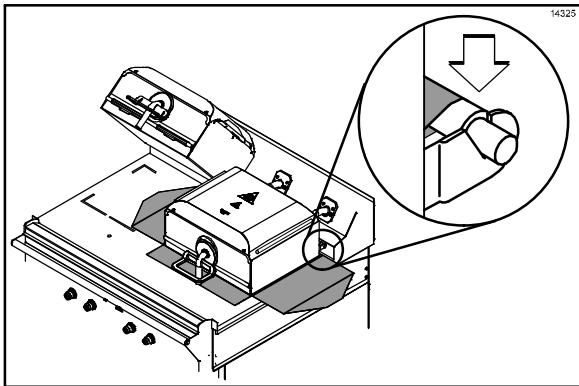


Figure 12

3. Center the release sheet on the bar. Pull it tightly over the release material bar located in the front of the platen. Secure the sheet with two locking clips. (See Figure 13.)

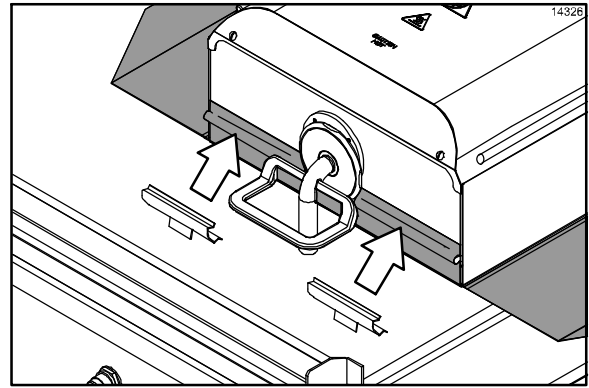


Figure 13

4. Carefully wrap the release sheet side flaps over the cover rails and secure the sheet with locking clips. (See Figure 14.)

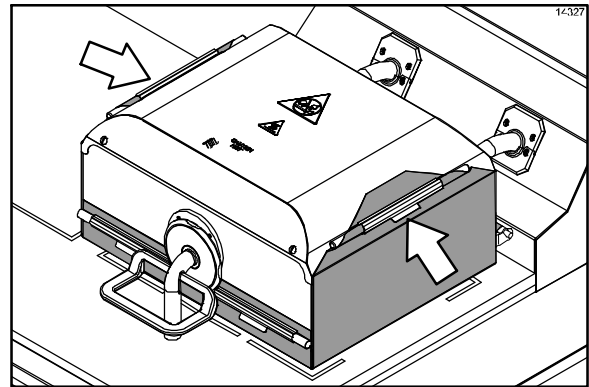


Figure 14

IMPORTANT! Do not crease the release sheet. This will greatly reduce the life of the sheet.

5. Make sure the release sheets are tight across the upper platen surface.
6. **Repeat these steps** for the other upper platen.

Installing Lower Release Sheets (Grills Using Lower Release Sheets)

Note: The following steps pertain to grill markets using lower release sheets, only. If lower release sheets are not used, proceed to “Start-Up of the Grill” on page 20.



WARNING! Upper release sheets cannot be used on the lower grill surface. Poor quality and potential food safety issues will occur.

1. Clean the grill with a sanitizer-soaked grill cloth to remove any debris on the grill. (See Figure 15.)

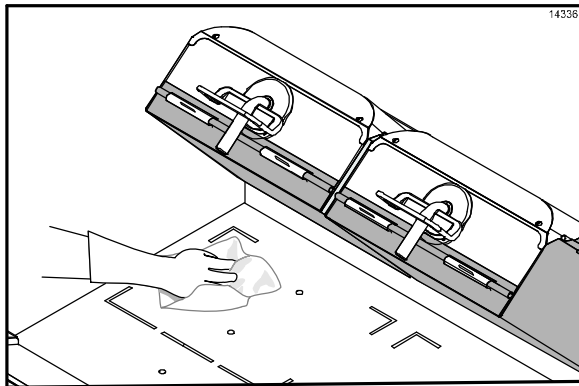


Figure 15

2. Place the fan interlock switch in the ON position. The controller will display the message “OFF”. (See Figure 16.)

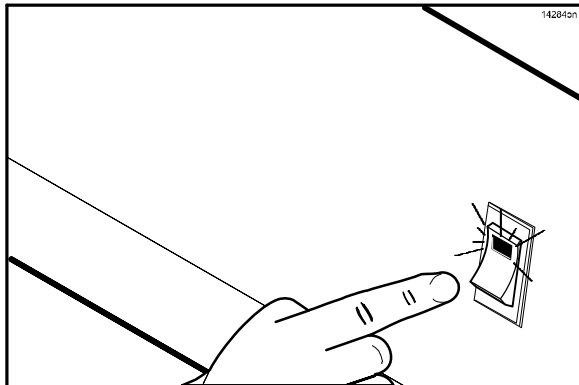



Figure 16

3. Press the  key for 3 - 5 seconds. “AM TOO COOL” and “AM FOLDED EGGS - CLAM” will be displayed on the control screen.

4. The screen will then display, “CLEAN GRILL SURFACES,” followed by “CLOSE PLATEN FOR AUTO LEVELING.”
5. Using a sundae spoon, distribute two level spoonfuls of soy adherence flakes over a warm 3 ft. (1 m.) grill surface, allowing the flakes to melt. (See Figure 17.)

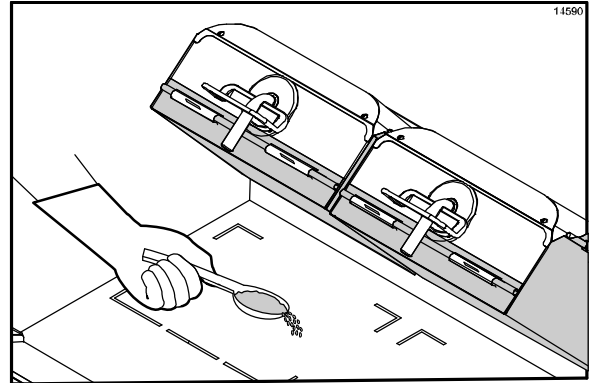


Figure 17

6. Using a clean squeegee, spread the flakes on the cooking zone. (See Figure 18.)

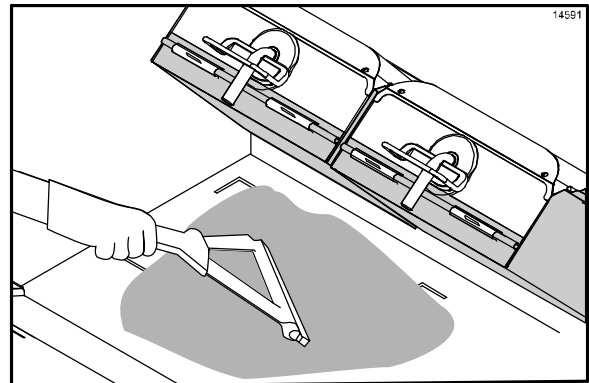


Figure 18

7. Put on heat-resistant gloves. (See Figure 19.)

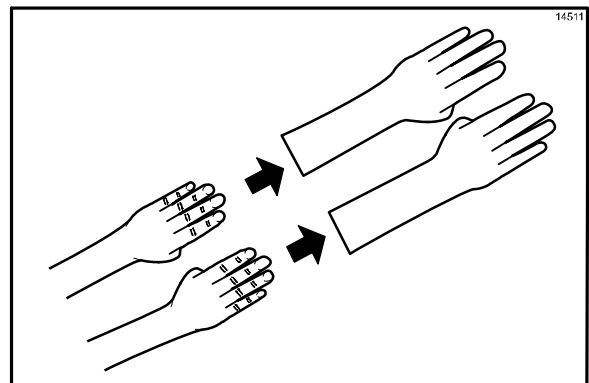


Figure 19

- With the longest side of the lower release sheet facing the back of the grill, hold the release sheet about one inch from the end of each side. Align the back edge of the release sheet with the back splash and the side edge of the grill. (See Figure 20.)

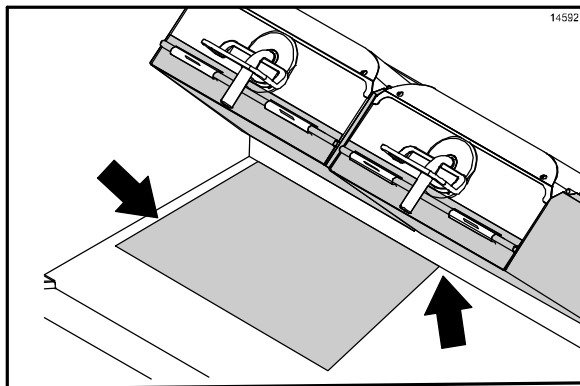


Figure 20

- Using the grill squeegee, gently squeegee out air bubbles, making sure not to crease or fold the release sheet. (See Figure 21.)

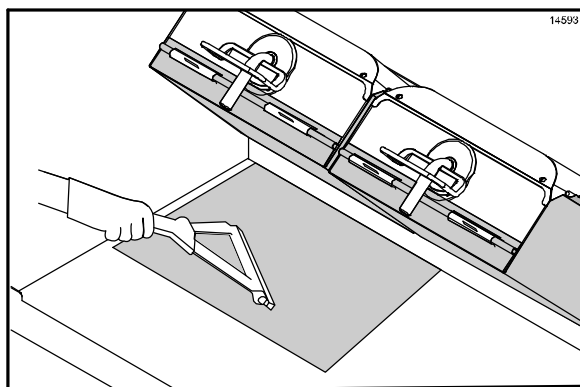


Figure 21

- Repeat the last 2 steps for the other half of the grill surface.** The release sheets will overlap about 1" (25 mm) in the middle.

Note: When properly applied, the release sheet will lay flat, with only a few small air bubbles.

- Press the Standby button to close the platen. (See Figure 22.)

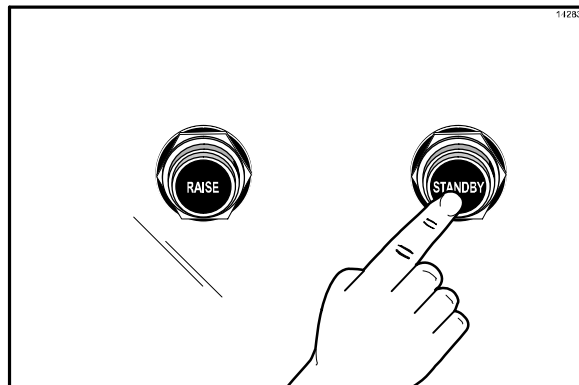


Figure 22

- After the platen has closed, the grill will start heating up to the proper temperature. The control will display the following message until the grill has reached the proper temperature, "TOO COOL FOR AUTO LEVELING".
- When the grill has reached the proper temperature, the screen will display, "PLEASE WAIT FOR AUTO LEVELING".
- When the Auto Leveling is complete, the upper platen will raise. The screen will display the product that had been selected.

The release sheet must be changed when:

- Product sticks to the release sheet.
- Carbon builds up, causing problems in taste or appearance.
- There is a tear in the release sheet in the cooking area.
- The release material substance is worn from the release sheet.

Note: Reverse the cooking side of the release sheets on a daily basis.

Care of Release 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 Grill

IMPORTANT: The lower grill plate and the upper platen **MUST BE CLEAN** before starting these procedures.

Note: Grills that use lower release sheets require start up of grill before installation of lower release sheets. (See page 18.)

1. Place the fan interlock switch in the ON position. The controller will display the message "OFF". (See Figure 23.)

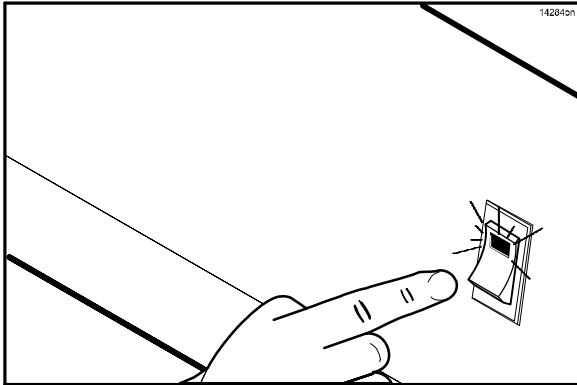



Figure 23

2. Heat up the grill by pressing the  key for 3 - 5 seconds. "AM TOO COOL" and "AM FOLDED EGGS - CLAM" will be displayed on the control screen. (See Figure 24.)

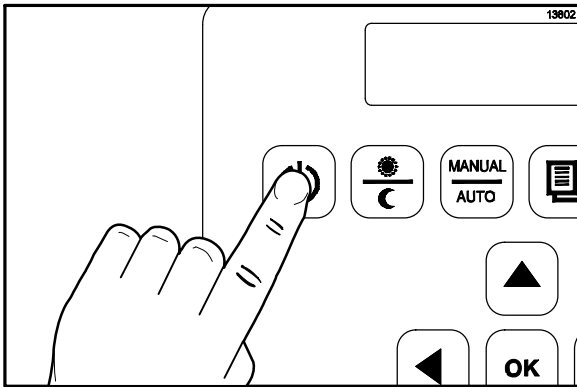


Figure 24

3. The control will first display, "CLEAN GRILL SURFACES" and then display, "CLOSE PLATEN FOR AUTO LEVELING."
4. Press the Standby button to close the platen. (See Figure 25.)

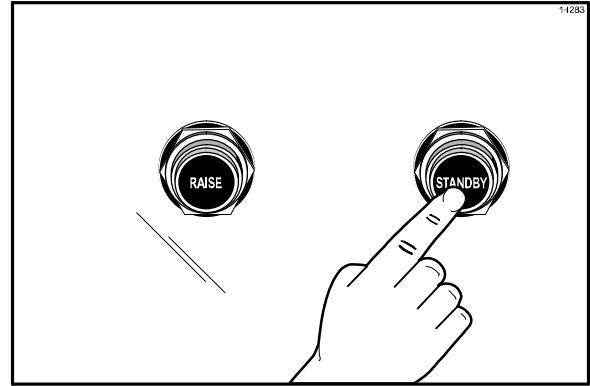


Figure 25



5. After the platen has closed, the grill will start heating up to the proper temperature. The control will display the following message until the grill has reached the proper temperature, "TOO COOL FOR AUTO LEVELING".
6. When the grill has reached the proper temperature, the screen will display, "PLEASE WAIT FOR AUTO LEVELING".
7. When the Auto Leveling is complete, the upper platen will raise. The screen will display the product that had been selected.

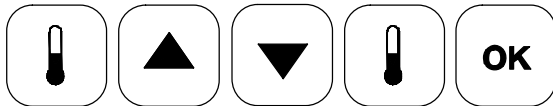
MENU SCREENS

Limited access to menu screens is available through the Operator Menu or the Manager Menu. In order to enter the Operator Menu or the Manager Menu, individual passcodes must be entered.

Operator Menu - Passcode Access

The Operator Menu gives limited MENU and SYSTEM SETUP access. Access to this menu is intended for day to day operations (whomever is responsible for Beef Integrity).

To enter the Operator Menu, press the  key to display "PROGRAMMING." Press the  key to display the passcode entry screen. Enter the Operator Menu passcode by pressing the keys in this order:



All menu items will be visible, except "ADD ITEM". The following parameters are available for each menu item:



- AM/PM
- REMOVE IN
- REMOVE ALARM
- MUST REMOVE IN
- PREP BREAD IN
- PREP ALARM

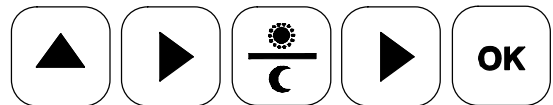
The following SYSTEM SETUP parameters will be available:

- PROBE CALIBRATION
- TEMPERATURE DISPLAY
- AUTO CLOSE
- SPEAKER VOLUME
- TOO COOL DELAY

Manager Menu - Passcode Access

The Manager Menu gives access to all MENU items and limited SYSTEM SETUP access. To

access the Manager Menu, press the  key to display "PROGRAMMING." Press the  key to display the passcode entry screen. Enter the Manager Menu passcode by pressing the keys in this order:



All MENU items will be visible, including "ADD ITEM". All parameters are available for each menu item.


- REMOVE IN GAP
- STAGE 1 TIME
- STATE 1 GAP
- TOP TEMPERATURE
- BOTTOM TEMPERATURE
- AUTO SELECTION
- AUTO GAP

The following SYSTEM SETUP parameters will be available, in addition to those available in the Operator Menu.

- AUTO PROD MELT TIME
- GATEWAY ENABLE
- DATE
- TIME
- 24 HOUR STORE
- AUTO IDLE TOP TEMP
- AUTO IDLE BOTTOM TEMP
- STANDBY ALERT

Product Selection



The  key allows the operator to cook in either the AUTO mode or in the MANUAL mode.

AUTO Mode





In the AUTO mode, the grill automatically detects the product that is placed on the lower grill plate and sets the appropriate cooking parameters. **The AUTO option is only available for clam items.**

Note: In “MENU ITEMS”, the **AUTO SELECTION** parameter must be set to “YES”.

MANUAL Mode

In the MANUAL mode, the operator selects the desired product to be cooked.

To select a product using the MANUAL item option, perform the following steps.

1. Press the  key. “AM” will be displayed on the control screen. If “PM” is desired, press the  key one more time.
2. Use the  or  keys to scroll through the various product menu selections. Continue this process until the desired product is displayed. The product that is displayed will be selected.

Patty Placement

Placement procedures of meat products must be followed on the grill. Meat must be placed on the lower grill plate, two patties at a time, from front to back, per the patty placement guide on page 23. When the cook cycle is complete, the upper platen will raise.

The patties must be removed immediately after the upper platen has been raised to the OPEN position and the meat has been seasoned. Remove the patties, one at a time, from front to back and right to left, per the patty placement guide on page 23.

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

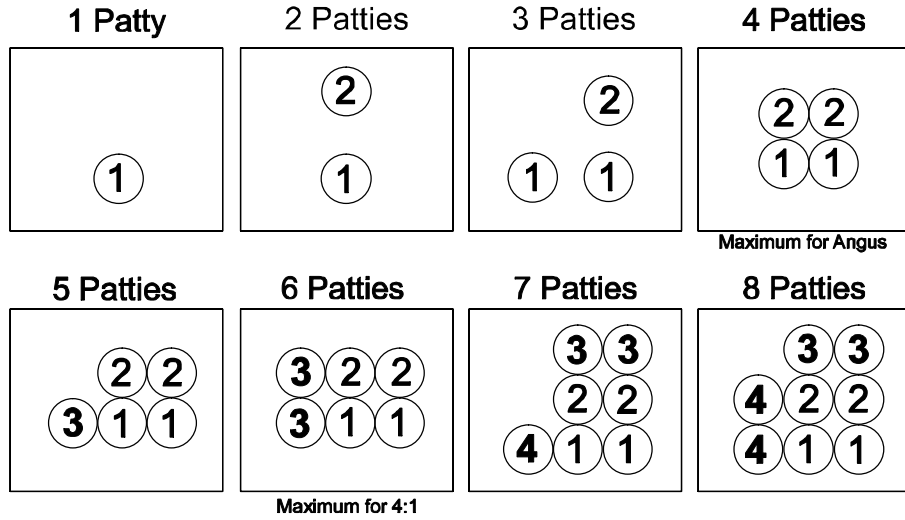
- 8 regular (10:1) patties
- 6 quarter pound (4:1) patties
- 4 Angus patties
- 8 sausage patties
- 6 circular bacon

The following chart is to be used as the patty placement guide.

**Models C832 & C834
IntelliGap™ Grill
10:1, 4:1, Sausage, Circular Bacon, and
Patty Placement Guide**

Model 32/34/35/36/38/C832/C834/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/C834/C835 patties pulling pattern

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

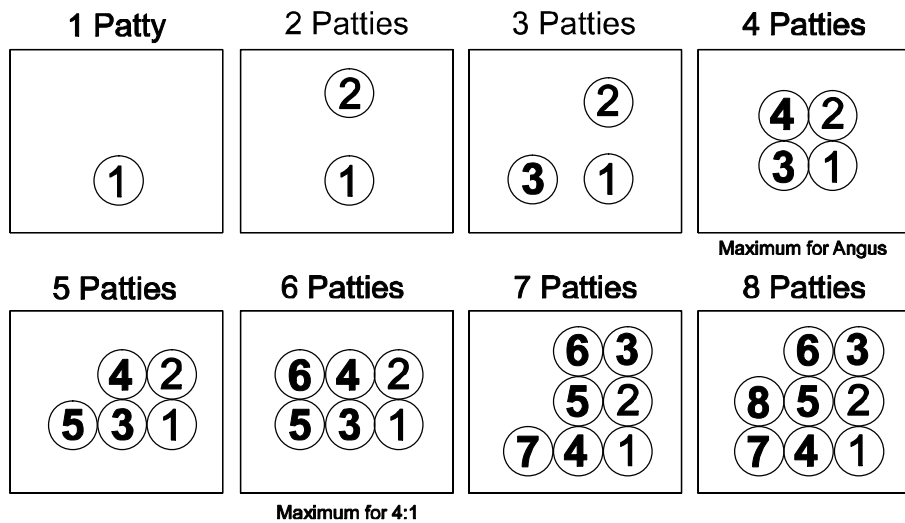


Figure 26

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

Standby Procedures

Whenever the 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, press the STANDBY button twice from the open position. (See Figure 27.)

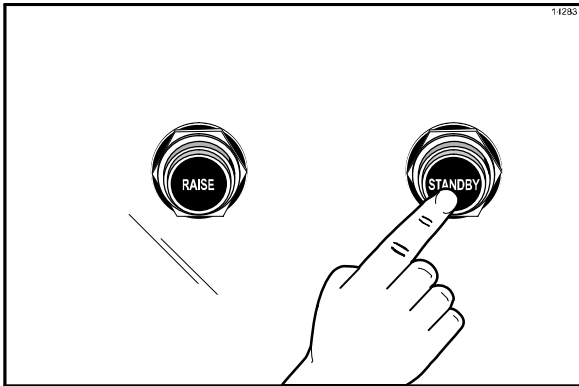


Figure 27

2. To raise the upper platen to the OPEN position to resume cooking, press the RAISE button. (See Figure 28.)

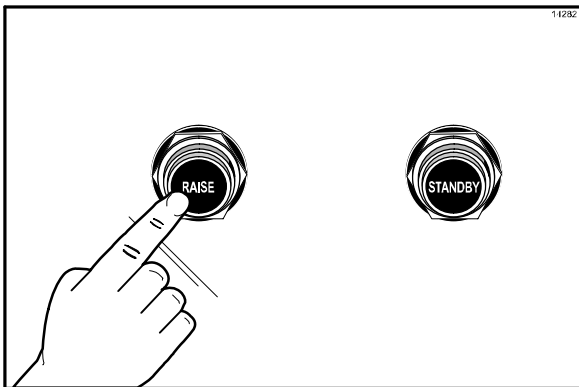


Figure 28

Note: If the 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 (Grills Using Lower Release Sheets)

Note: This manual contains separate procedures for grills that use lower release sheets and for grills that do not use lower release sheets. Use the appropriate procedures for your grill.

If your grill does not use lower release sheets, go to page 25.

1. Squeegee the lower release sheet from front to back. (See Figure 29.)

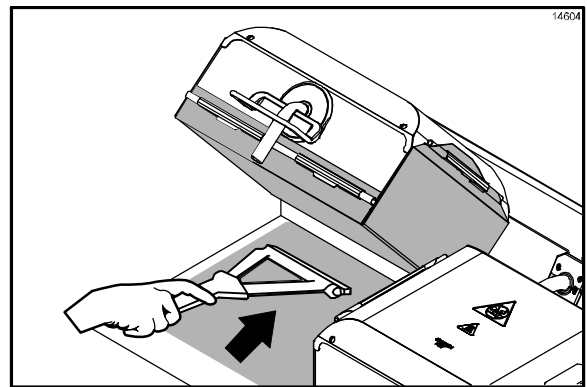


Figure 29

2. Squeegee the upper release sheet from top to bottom. (See Figure 30.)

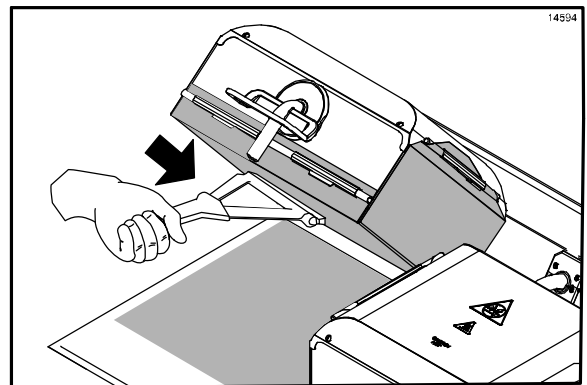


Figure 30

3. Push the residue into the grease trough.

Note: Do not use excessive pressure when wiping the release sheet with the squeegee. Using excessive pressure can scratch or tear the release sheet.

- Carefully squeegee the air bubbles from center to side, making sure the release sheet does not become folded or creased.
- Wipe the squeegee with a sanitizer-soaked grill cloth.
- Wipe the top platens and grill surface 4 times an hour with a sanitizer-soaked grill cloth.
- As needed during operation, use a sanitizer-soaked grill cloth to clean the back splash plate and the bullnose areas.



CAUTION: THE UPPER PLATENS AND LOWER COOK SURFACE ARE HOT! TO PREVENT BURN INJURIES, USE EXTREME CAUTION WHEN WIPING THE RELEASE MATERIAL SHEETS.

Cleaning After Each Run of Product (Grills Not Using Lower Release Sheets)

Note: This manual contains separate procedures for grills that use lower release sheets and for grills that do not use lower release sheets. Use the appropriate procedures for your grill.

If your grill uses lower release sheets, go to page 24.

- 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 the grill scraper. (See Figure 31.)

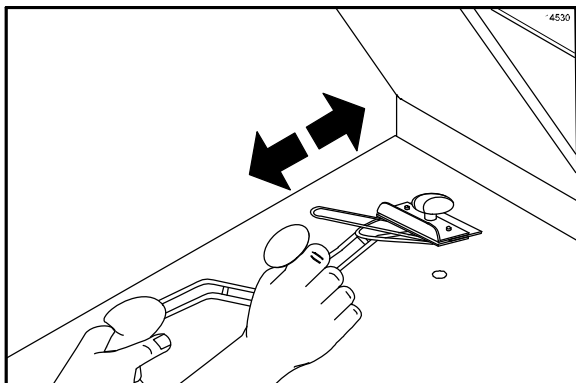


Figure 31

- Use the wiper squeegee to clean the release sheet on the upper platen. Use a diagonal motion to clean the sheet. Hold the handle at a slight upward angle, with the wiper end facing downward. (See Figure 32.)

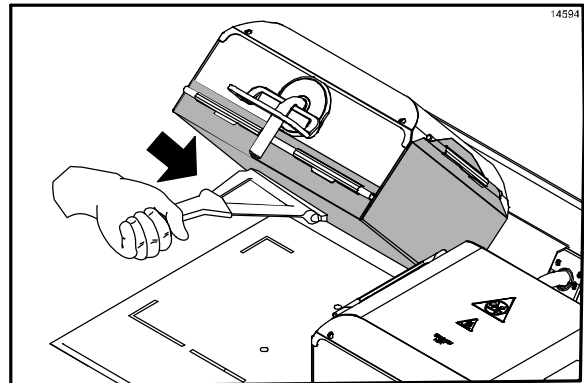


Figure 32

Note: Do not use excessive pressure when wiping the release sheet with the squeegee. Using excessive pressure can scratch or tear the release sheet.

- 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. (See Figure 33.)

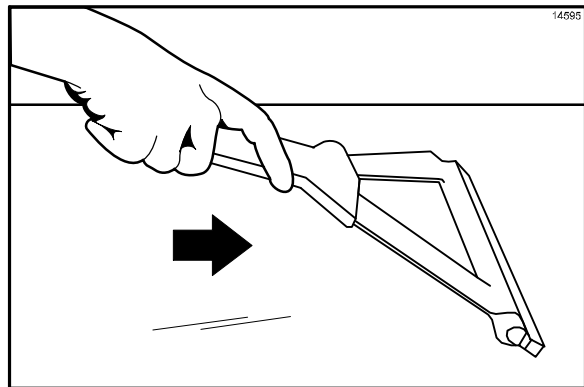


Figure 33





- 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 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

- To select a flat grill menu item, press the  key.
- Press the  key for the Manual Mode. The display may show “TOO COOL” or “TOO HOT”, until the grill reaches the set temperatures.
- Use the  or  keys to scroll to the flat grill menu item.
- After placing product in the prescribed method, press the STANDBY button to start the cook cycle. (See Figure 34.)

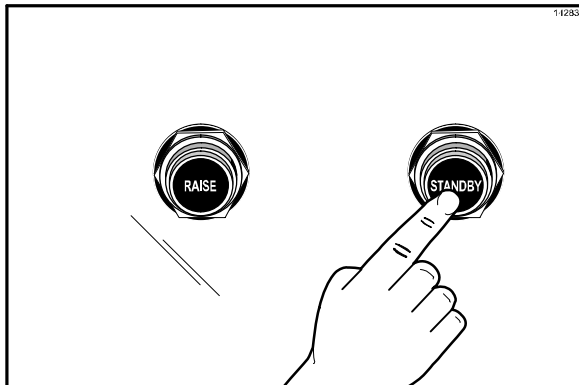




Figure 34


- Perform the functions that appear on the display (i.e., sear, turn). Pressing the RAISE button will cancel the cook cycle.
- When the cook cycle 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

- If the grill is in the AM AUTO Mode, press the  key to select PM.
- If the grill is set to a certain breakfast item in the Manual Mode, press the  key to select PM.
- The display may show “TOO COOL” or “TOO HOT”, until the grill reaches the set temperatures.

To Display the Current Temperatures




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

- Press the  key. A series of screens will display. The first screen will display as follows.

Top Bck	(AM/PM)	Top Frt
Back	Cntr	Frt

- The next display will show the actual temperatures, per the following example.

426	Now/Deg F	425
348	350	349


- Note:** Pressing the  key once and the  key five times will keep the temperatures on the screen until the  key is pressed.

- The next display will show the set point temperatures, per the following example.

425	Set/Deg F	425
350	350	350


- The display will then return to the selected menu item.



To Change Product Cook Times


- Press the  key to put the grill into the Manual Mode.

- Scroll to the menu item that requires a change to the cook time by pressing the



- Press and hold the  key for 3-5 seconds.

- Use the  key to increase the time and the  key to decrease the time. Each press of the key changes the time by one second.

- Press the  key to save the changes.

To Change a Menu Item

See "Product Selection" on page 22.

Probe Calibration

For grill markets that use lower release material sheets, probe calibration is performed with the release sheets installed. For grill markets that do not use lower release material sheets, probe calibration is performed without the lower release sheets installed.

Thermocouple probes are located from front to rear on the lower grill plates and upper platens. Measurements should be taken from front to back and left to right on all model grills.

See Figures 35 and 36 below, which identify the probe locations.

Model C832

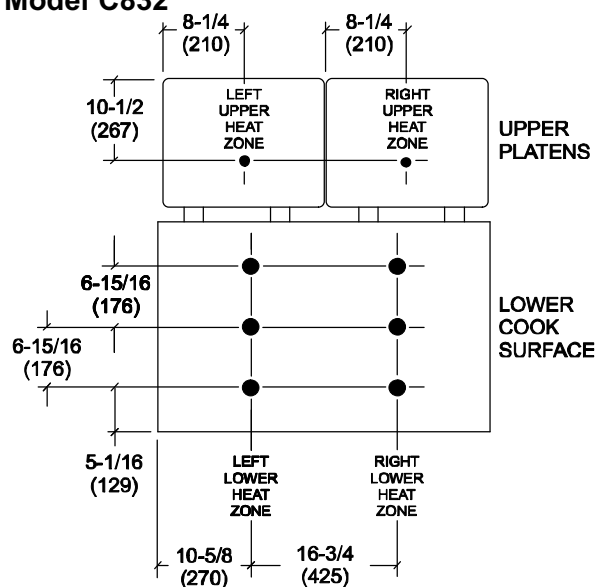


Figure 35

Model C834

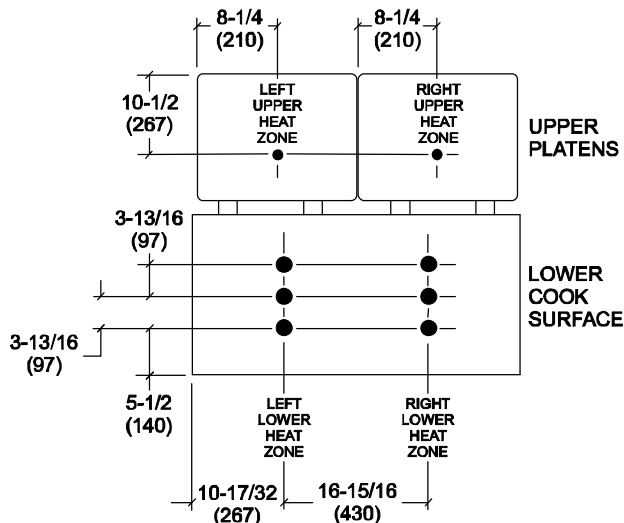








Figure 36

1. Press the  key to put the grill into the Manual Mode.
2. Press and hold the  key for three seconds.
3. Place a pyrometer surface probe on the selected heat zone as shown in Figures 35 and 36.
4. If the displayed temperature on the controller is more than 5°F/3°C different from the pyrometer surface probe display:

Press the  key to increase the temperature or press the  key to decrease the temperature to match the displayed temperatures.

Note: The set of numbers that follow the zone name represent the previous calibration adjustment.

5. To calibrate the next zone, use the  key to move to the next zone.
6. Once calibration is complete, press the  key to save all changes.

DAILY CLEANING PROCEDURES

Grills Using Lower Release Sheets

Note: This manual contains separate procedures for grills that use lower release sheets and for grills that do not use lower release sheets. Use the appropriate procedures for your grill.

If your grill does not use lower release sheets, go to page 36.



- **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 allow the grill scraper or abrasive cleaning materials to come in contact with the release sheet.**
1. Raise the upper platen to the OPEN position by pressing the red RAISE key. (See Figure 37.)

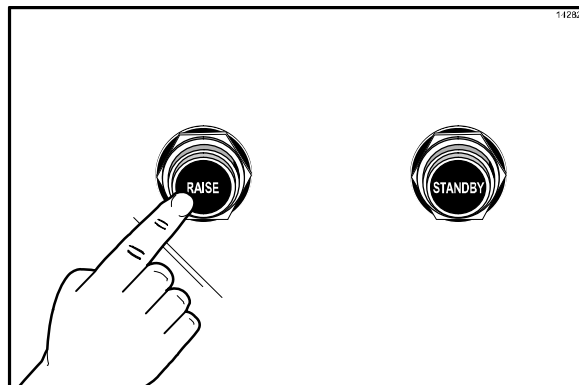


Figure 37



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

- Press the  key until the message "CLEANING" is displayed

- Press the  key.

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

- Press the  key to cancel the alarm.

- Press the  key again and the message "OFF" will display.

- Put on heat-resistant gloves. (See Figure 38.)

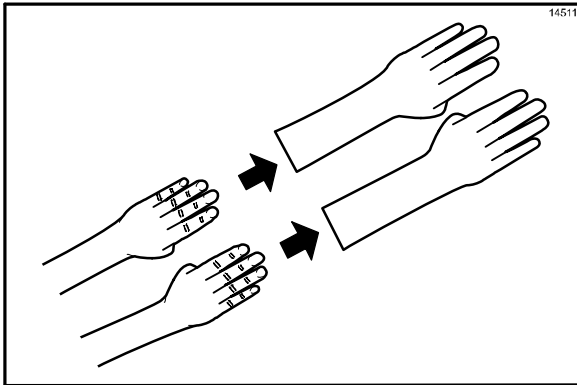


Figure 38

- Remove, empty, and reinstall the grease pans. (See Figure 39.)

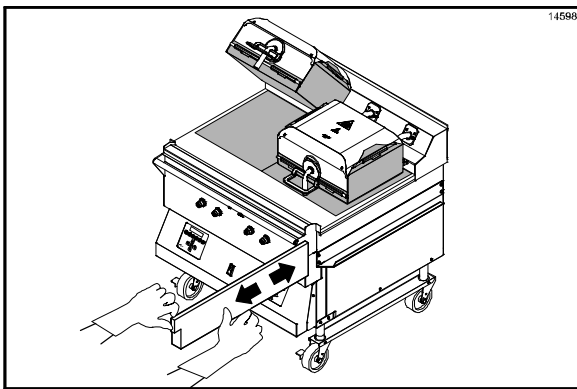


Figure 39

 **CAUTION: THE UPPER PLATENS, LOWER COOK SURFACE AND RELEASE**

SHEETS ARE VERY HOT. TO PREVENT BURN INJURIES, USE EXTREME CARE.

- Wipe the exposed surface of the upper and lower release sheets with a clean, sanitizer-soaked grill cloth. (See Figure 40.)

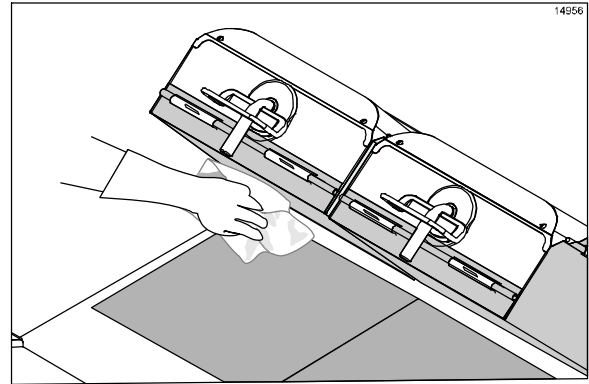


Figure 40

- Open one packet of **McD Hi-Temp Grill Cleaner (HTGC)**. Empty the contents into a clean entrée base or stainless steel pan. (See Figure 41.)

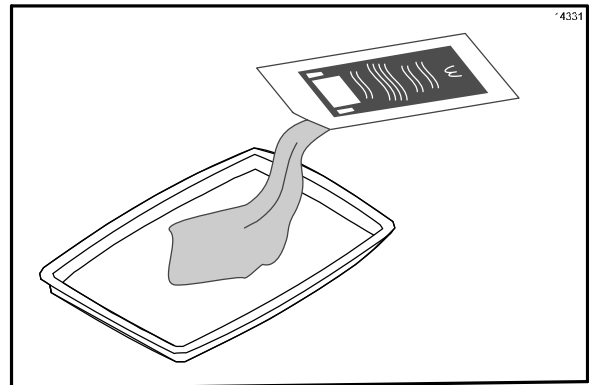


Figure 41

- Dip a clean, sanitizer-soaked grill cloth into the grill cleaner. Do not saturate the cloth. (See Figure 42.)

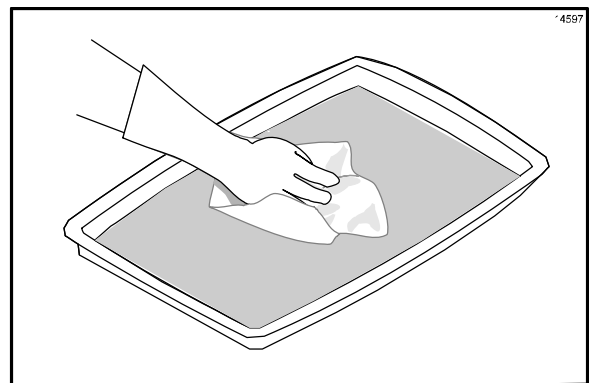


Figure 42

11. Use the grill cloth dampened with grill cleaner to clean the exposed surfaces of the upper and lower release sheets. (See Figure 43.)

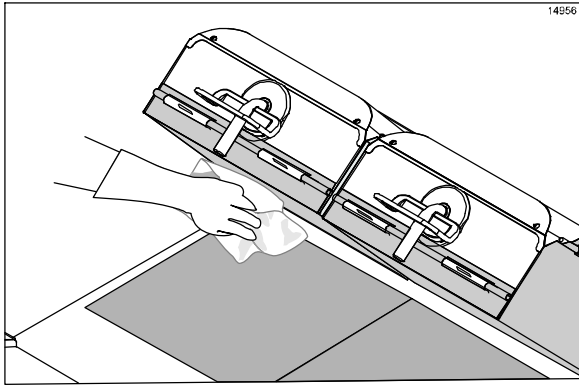


Figure 43

12. Remove the release sheet locking clips, the bars, and the upper and lower release sheets. Wash and rinse the clips and bars in the 3-compartment sink. If necessary, soak them in a hot solution of **SolidSense APSC** to remove carbon accumulation. (See Figure 44.)

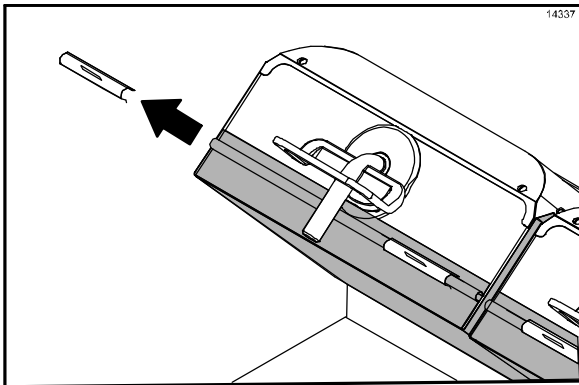


Figure 44

13. Place all release sheets flat on the release sheet storage tray. **DO NOT** fold, crease, or place them on sharp objects. **DO NOT** clean them in the 3-compartment sink.

14. Dip the Kay Grill Cleaning Pad Holder into the grill cleaner. (See Figure 45.)

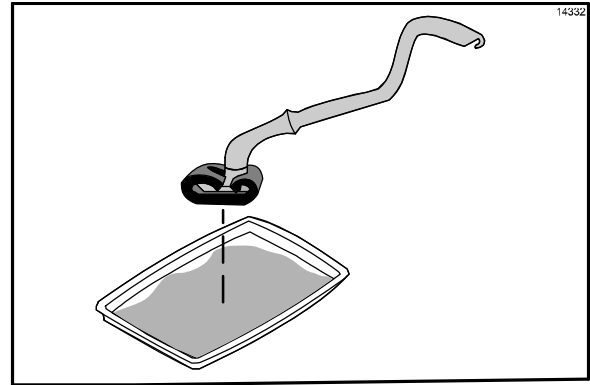


Figure 45

IMPORTANT: DO NOT scrub while applying the grill cleaner in the following steps:

15. Spread a light coating of the grill cleaner over the entire lower grill surface, using front to back strokes. Allow the product to remain on the grill while spreading across all surfaces. (See Figure 46.)

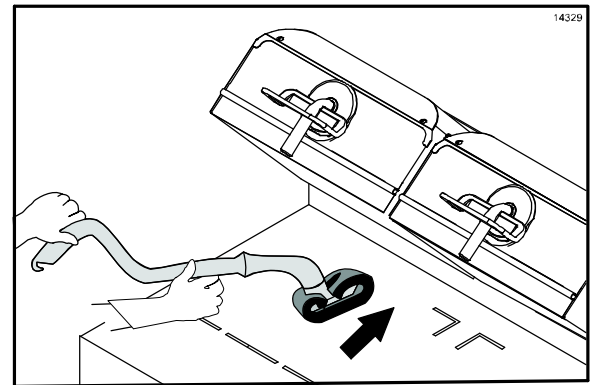


Figure 46

Note: Allowing the grill cleaner to sit on the grill surfaces will require less effort and time to scrub heavy soil buildup and achieve a clean grill.

16. Apply **McD Hi-Temp Grill Cleaner (HTGC)** to the front side of the platens, starting from the right platen to the left platen. (See Figure 47.)

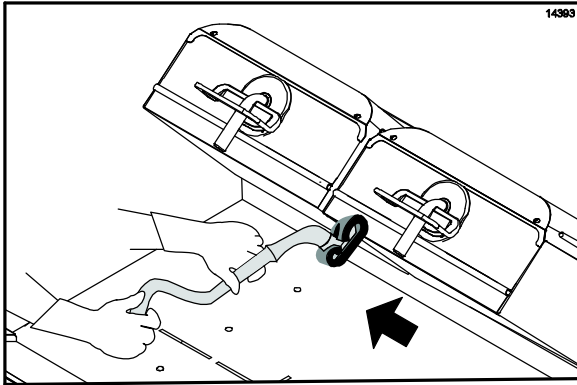


Figure 47

17. Apply the grill cleaner to the platen surfaces, starting from the right platen to the left platen. (See Figure 48.)

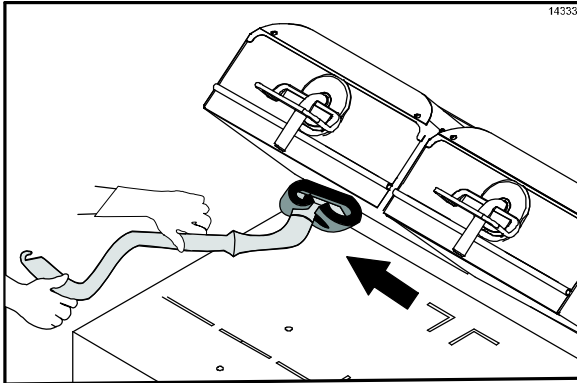


Figure 48

18. Apply the grill cleaner to the back side of the platens, from the right platen to the left platen. (See Figure 49.)

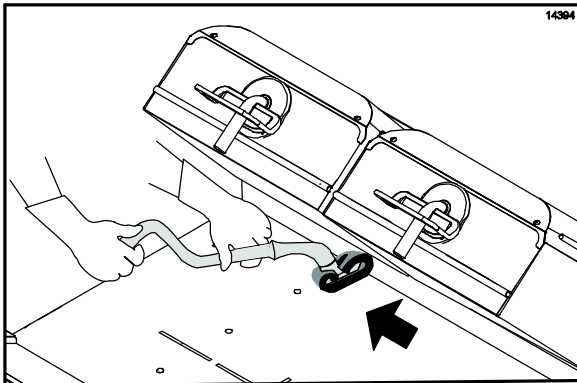


Figure 49

19. Apply the grill cleaner to the outer edges of the right and left platens. (See Figure 50.)

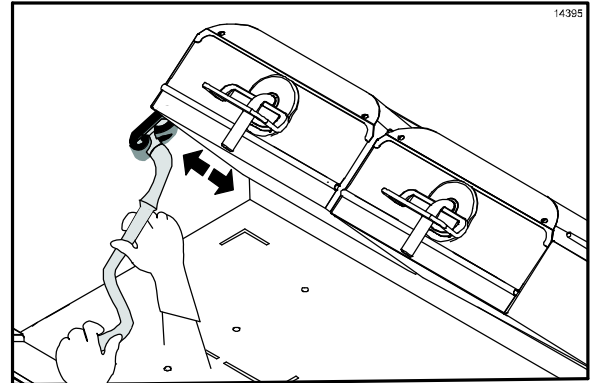


Figure 50

20. Press the black **STANDBY** button to lower the right platen.
21. Apply grill cleaner to the inner edges of the right and left platens. (See Figure 51.)

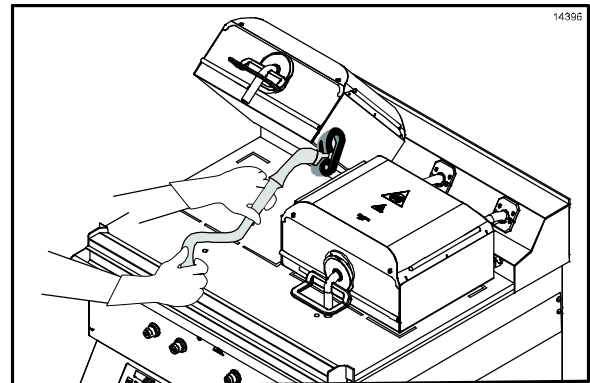


Figure 51

22. Press the red **RAISE** button to raise the right platen.

23. Using the Kay Grill Cleaning Pad Holder, scrub the front side of the platens from the right platen to the left platen. (See Figure 52.)

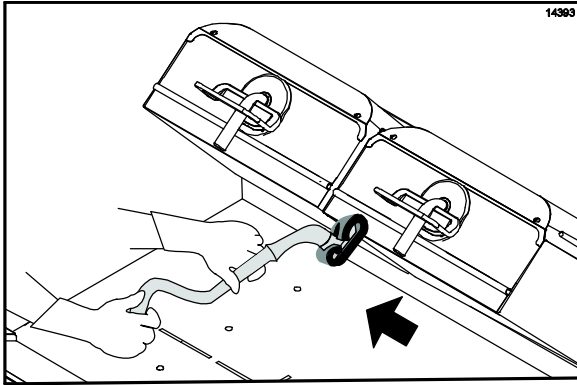


Figure 52

Note: Scrub all areas containing visible soil accumulation until the soil liquefies.

24. Scrub the platen surfaces, starting from the right platen to the left platen. (See Figure 53.)

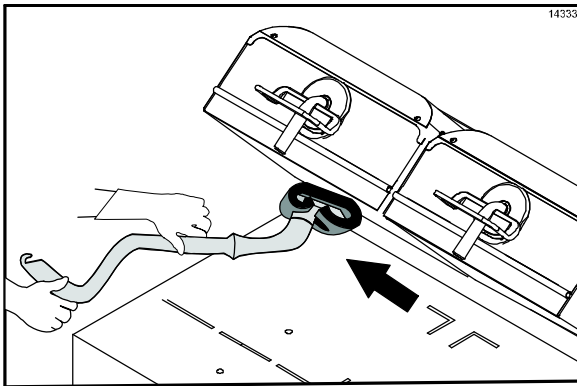


Figure 53

25. Scrub the back side of the platens from the right platen to the left platen. (See Figure 54.)

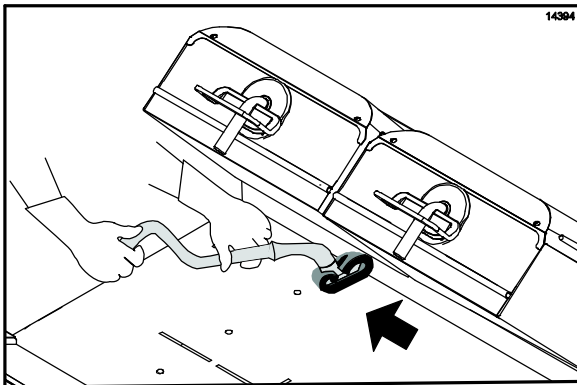


Figure 54

26. Scrub the outer edges of the right and left platens. (See Figure 55.)

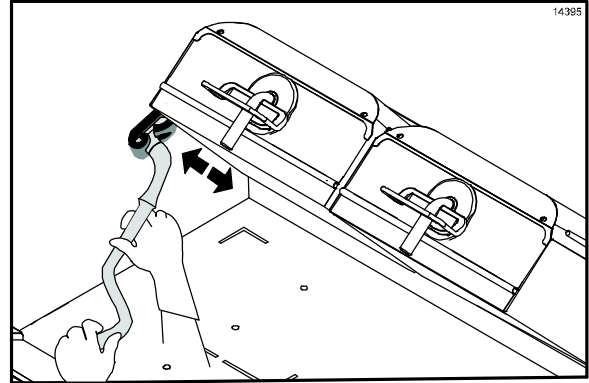


Figure 55

27. Press the black STANDBY button to lower the right platen.
28. Scrub the inner edges of the right and left platens. (See Figure 56.)

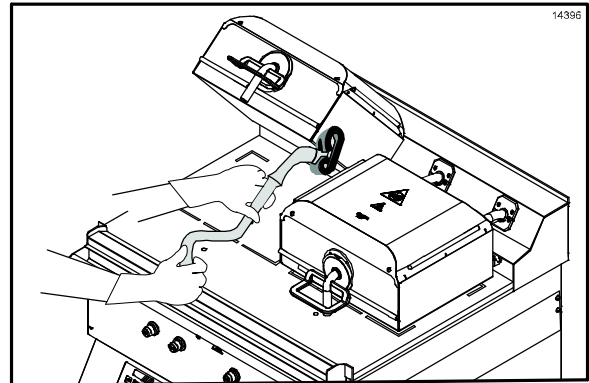


Figure 56

29. Press the red RAISE button to raise the right platen.

30. Rinse all areas of the platen surfaces with a clean, sanitizer-soaked grill cloth, starting from the right platen to the left platen. Lower and raise the platens as needed to gain access to the sides of the platens. (See Figure 57.)

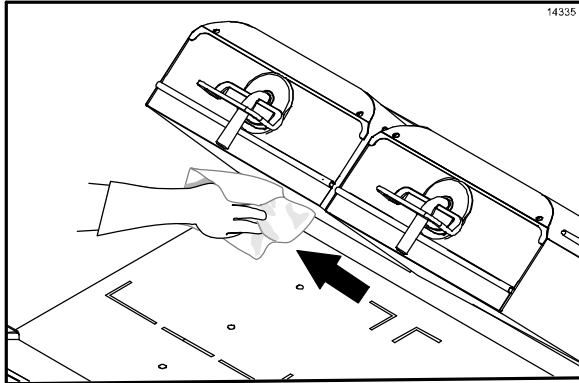


Figure 57

31. Rinse the lower grill surface with a clean, sanitizer-soaked grill cloth. (See Figure 58.)

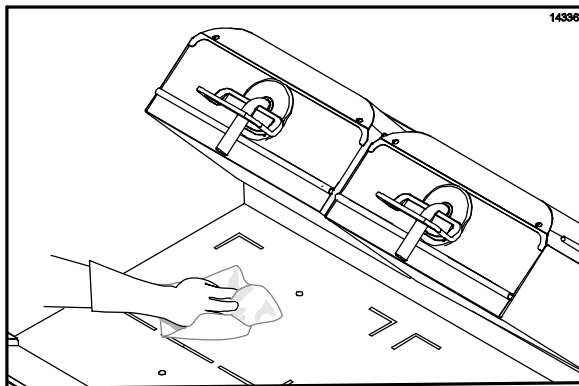


Figure 58

32. Clean the surrounding areas such as the hood, bull nose, and back splash, with a clean, sanitizer-soaked grill cloth. (See Figure 59.)

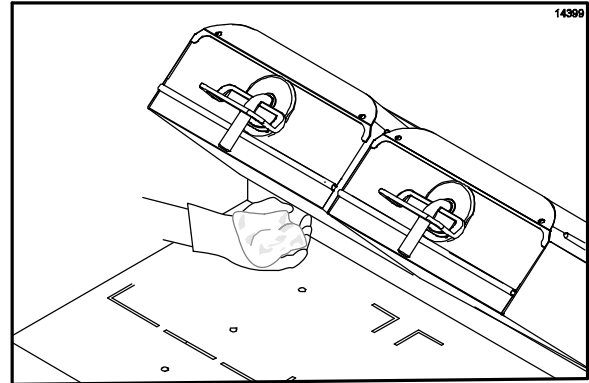


Figure 59

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.

33. One at a time, place the upper and lower release sheets on the lower grill surface. Wipe both sides of each release sheet with a clean, sanitizer-soaked grill cloth. (See Figure 60.)

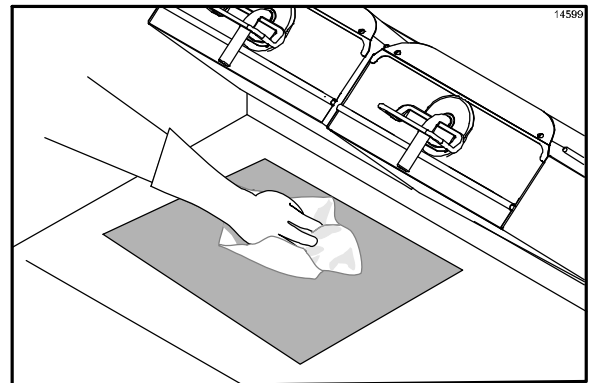


Figure 60

34. Re-install the upper release sheets. Secure the sheets with the locking clips and bars. (See Figure 61.)

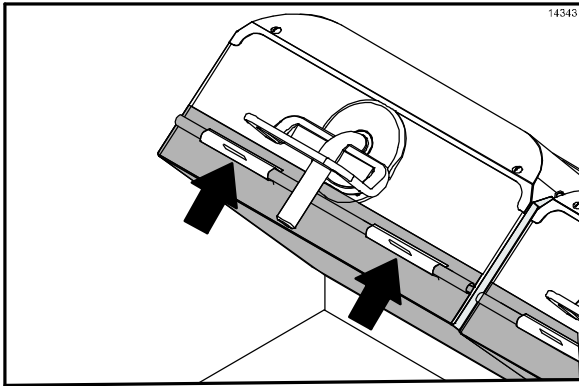


Figure 61

Note: Reverse the cooking side of the release sheets on a daily basis (example: black side on odd days; grey or brown side on even days).

35. Wipe the lower grill surface with a clean, sanitizer-soaked grill cloth. Repeat until surface is clean. (See Figure 62.)

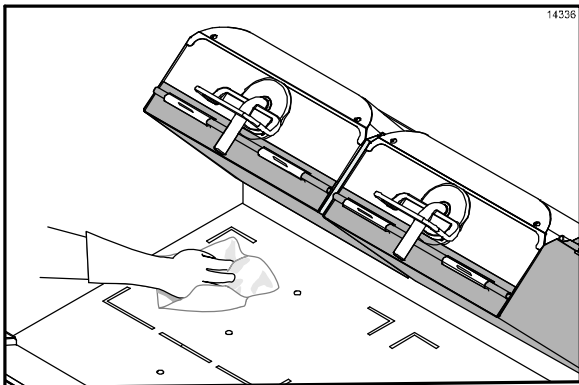


Figure 62

36. Remove and empty the grease pans. (See Figure 63.)

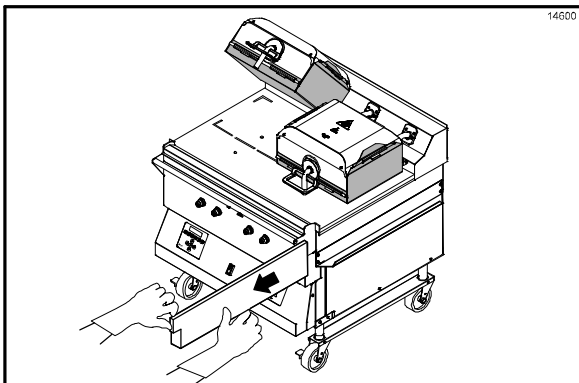


Figure 63

37. Wash and rinse the grease pans in the 3-compartment sink.

38. Re-install the grease pans. (See Figure 64.)

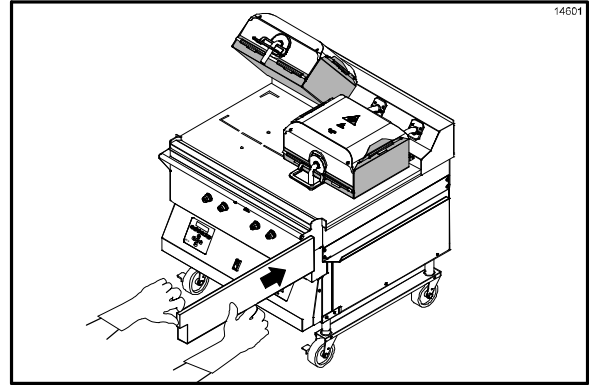



Figure 64

39. Press the  key for 3 - 5 seconds. "AM TOO COOL" and "AM FOLDED EGGS - CLAM" will be displayed on the control screen.
40. The screen will then display, "CLEAN GRILL SURFACES," followed by "CLOSE PLATEN FOR AUTO LEVELING."
41. Using a sundae spoon, distribute two level spoonfuls of soy adhesion flakes over a warm 3 ft. (1 m.) lower grill surface, allowing the flakes to melt. (See Figure 65.)

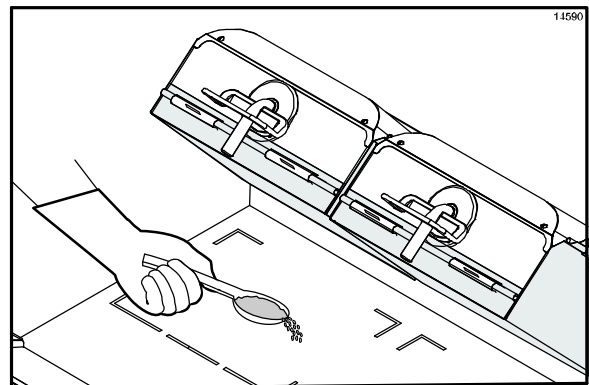


Figure 65

42. Using a clean squeegee, spread the flakes on the cooking zone.
(See Figure 66.)

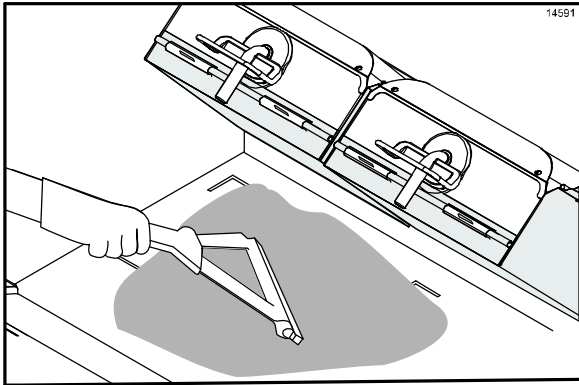


Figure 66

43. With the longest side of the lower release sheet facing the back of the grill, hold the release sheet about one inch from the end of each side. Align the back edge of the release sheet with the back splash and the side edge of the grill.
(See Figure 67.)

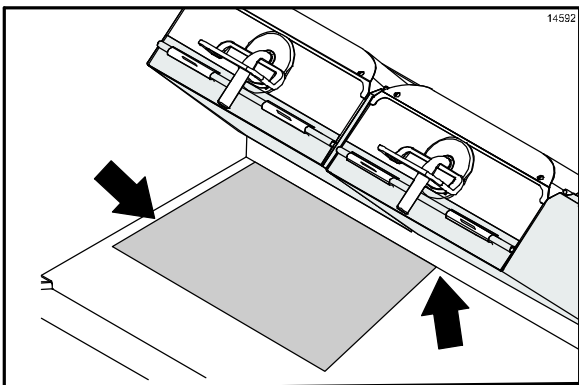


Figure 67

Note: Reverse the cooking side of the release sheets on a daily basis (example: black side on odd days; grey or brown side on even days).

44. Gently squeegee the air bubbles and wrinkles out of each release sheet. Do not crease or fold the release sheets.
(See Figure 68.)

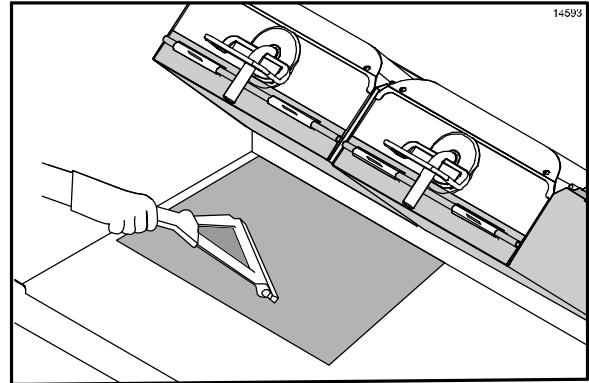


Figure 68

45. **Repeat the last 2 steps for the other half of the grill surface.** The release sheets will overlap about 1" (25 mm) in the middle.
46. Leave the upper platens in the OPEN position overnight.
47. Place the fan interlock switch in the OFF position. (See Figure 69.)

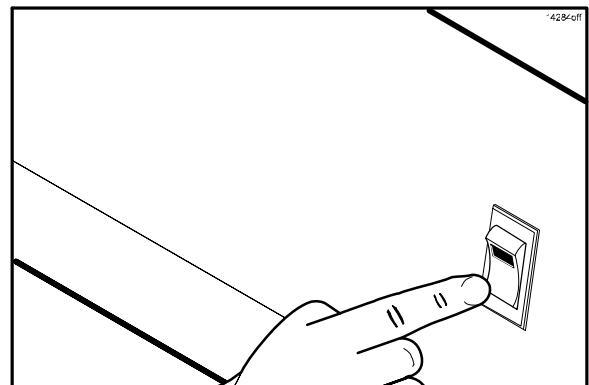


Figure 69

48. After the grill cleaning pad has cooled, remove it from the pad holder. Wash and rinse it thoroughly at the 3-compartment sink. Turn the grill pad over and re-install it on the holder.
49. Wash, rinse, and sanitize all utensils and tools used to clean the grill at the 3-compartment sink.

Cleaning Procedure - 24 Hour Stores Only (Grills Using Lower Release Sheets)

1. Clean the grill using the Daily Cleaning Procedures on pages 28 - 35, steps 1 - 45.
2. After the grill pad has cooled, remove, wash, and rinse it thoroughly at the 3-compartment sink. Turn the grill pad over and re-install on the grill pad holder.
3. Wash, rinse, and sanitize all utensils and tools used to clean the grill at the 3-compartment sink.
4. Place the fan interlock switch in the OFF position. Wait 10 seconds and then place the switch back in the ON position. The display will read "OFF".
5. Press the Standby button to close the platen.
6. After the platen has closed, the control will display "GRILL TOO COOL FOR AUTO LEVELING" until the grill reaches the proper temperature. When the proper temperature is reached, the platen will self-level and open when completed. The grill will be in the AM Manual mode.
7. The grill is now ready to use.

DAILY CLEANING PROCEDURES

Grills Not Using Lower Release Sheets

IMPORTANT: This manual contains separate procedures for grills that use lower release sheets and for grills that do not use lower release sheets. Use the procedures appropriate for your grill.

If your grill uses lower release sheets, go to page 28.



- **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 allow the grill scraper or abrasive cleaning materials to come in contact with the release sheet.**

1. Raise the upper platen to the OPEN position by pressing the red RAISE key. (See Figure 70.)

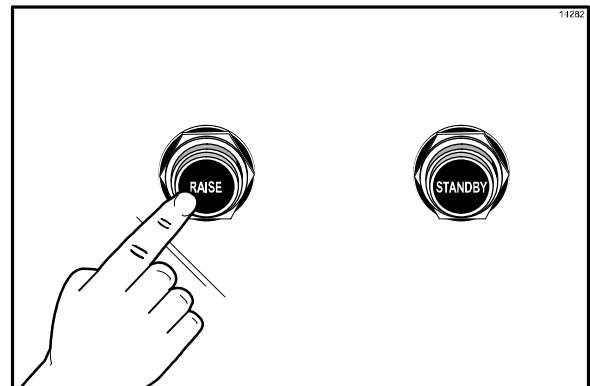


Figure 70



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

2. Press the  key until the message "CLEANING" is displayed

3. Press the  key.

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

4. Press the  key to cancel the alarm.

5. Press the  key again and the message "OFF" will display.

6. Put on heat-resistant gloves. (See Figure 71.)

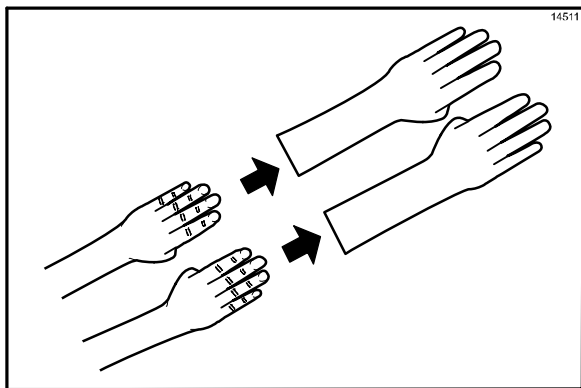



Figure 71

 **CAUTION: THE UPPER PLATEN SURFACE AND RELEASE SHEETS ARE VERY HOT. TO PREVENT BURN INJURIES, USE EXTREME CARE.**

7. Wipe the exposed surface of the release sheets with a clean, sanitizer-soaked grill cloth. (See Figure 72.)

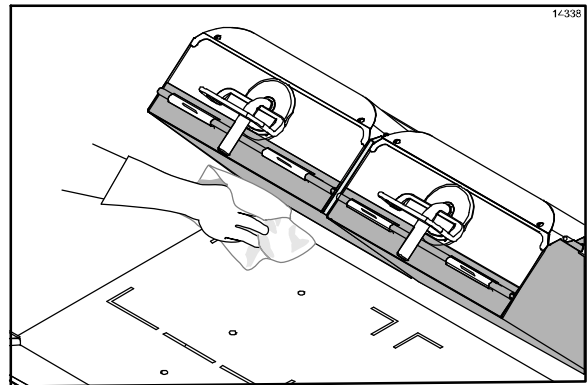


Figure 72

8. Remove the release sheet locking clips, the bars, and the upper and lower release sheets. Wash and rinse the clips and bars in the 3-compartment sink. If necessary, soak them in a hot solution of **SolidSense APSC** to remove carbon accumulation. (See Figure 73.)

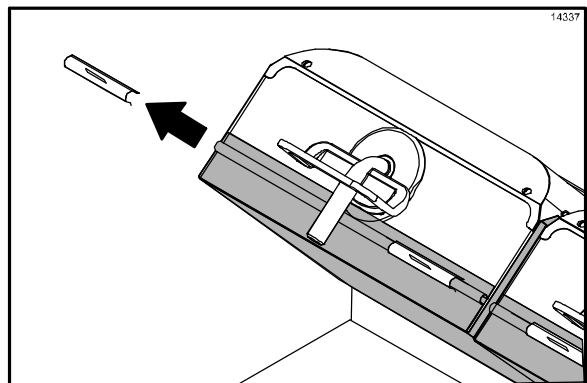


Figure 73

- Set the release sheets aside on a clean, flat surface until further cleaning is performed. **Do not** fold, crease, or place them on sharp objects. (See Figure 74.)

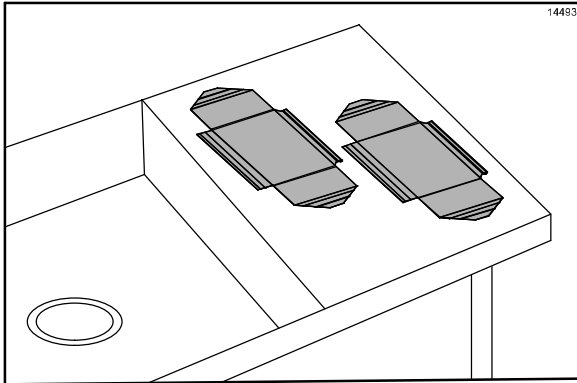


Figure 74

- Scrape the **lower** grill surface with the grill scraper, in a front to back direction. (See Figure 75.)

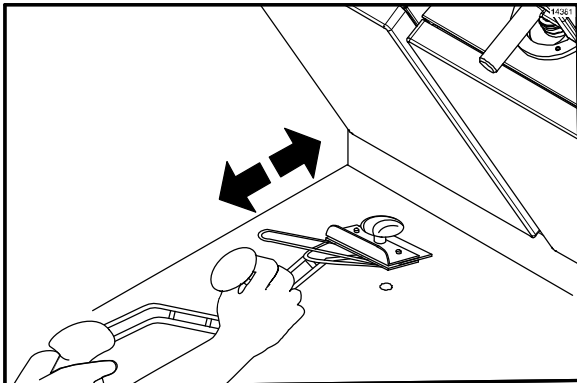


Figure 75

- Use the grill squeegee to push residual grease into the grease pans. (See Figure 76.)

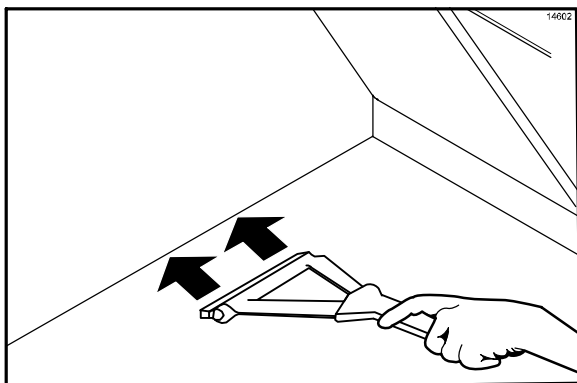


Figure 76

- Remove, empty, and reinstall the grease pans. (See Figure 77.)

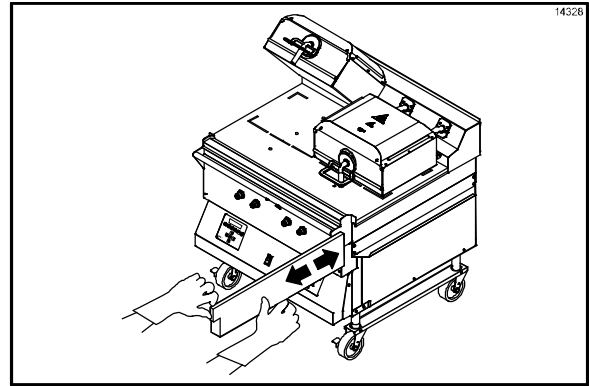


Figure 77

- Open one packet of **McD Hi-Temp Grill Cleaner (HTGC)**. Empty the contents into an entrée base or stainless steel pan. (See Figure 78.)

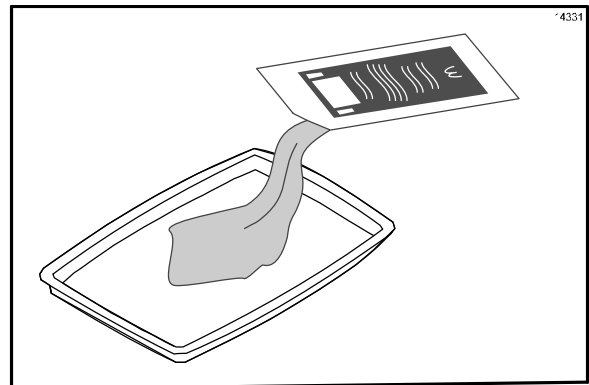


Figure 78

- Dip the Kay Grill Cleaning Pad Holder into the grill cleaner. (See Figure 79.)

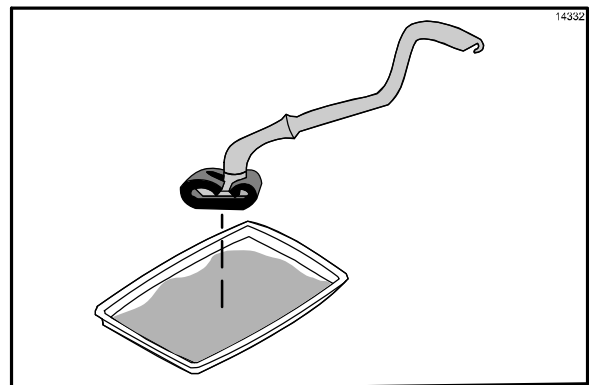


Figure 79

IMPORTANT: DO NOT scrub while applying the grill cleaner in the following steps:

- Apply **McD Hi-Temp Grill Cleaner (HTGC)** to the front side of the platens, starting from the right platen to the left platen. (See Figure 80.)

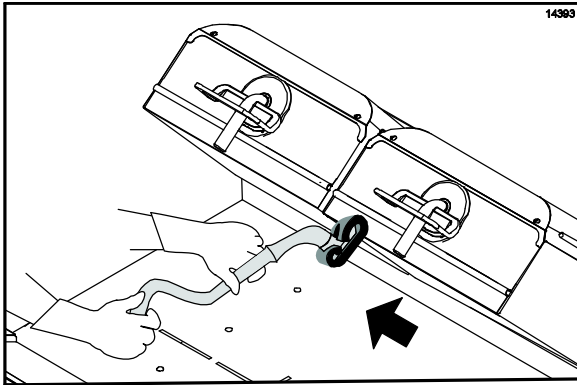


Figure 80



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

- Apply the grill cleaner to the platen surfaces, starting from the right platen to the left platen. (See Figure 81.)

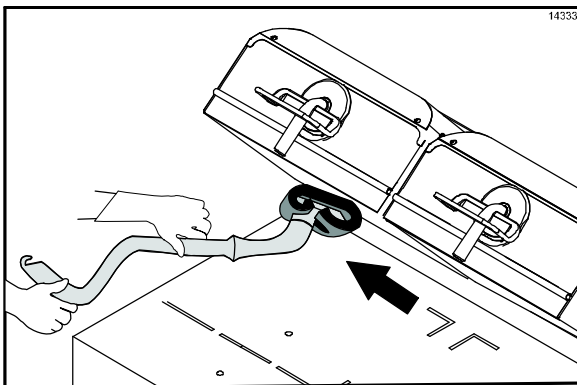


Figure 81

- Apply the grill cleaner to the back side of the platens, from the right platen to the left platen. (See Figure 82.)

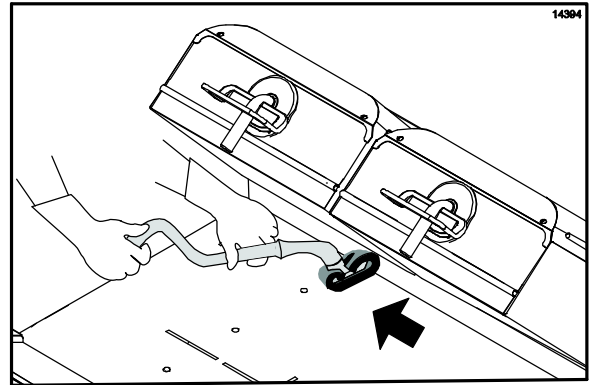


Figure 82

- Apply the grill cleaner to the outer edges of the right and left platens. (See Figure 83.)

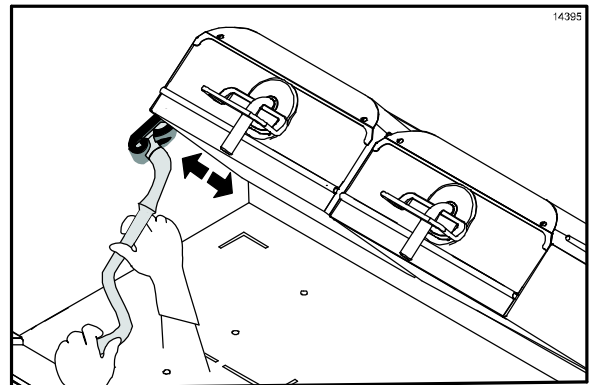


Figure 83

- Press the black **STANDBY** button to lower the right platen.
- Apply grill cleaner to the inner edges of the right and left platens. (See Figure 84.)

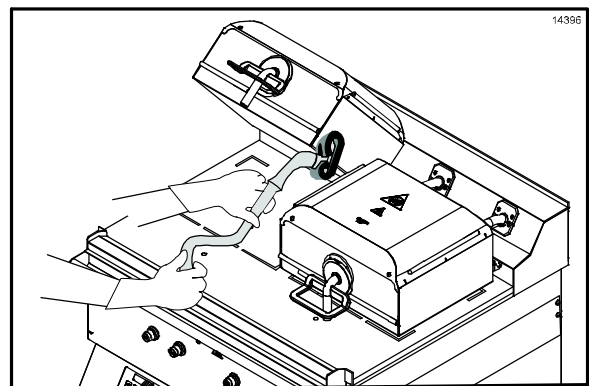


Figure 84

21. Press the red RAISE button to raise the right platen.
22. Using the Kay Grill Cleaning Pad Holder, scrub the front side of the platens from the right platen to the left platen. (See Figure 85.)

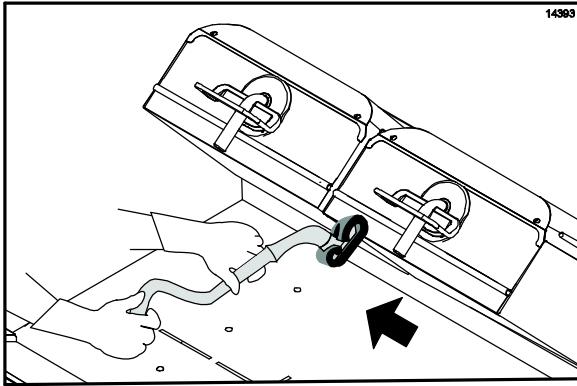


Figure 85

23. Scrub the platen surfaces, starting from the right platen to the left platen. (See Figure 86.)

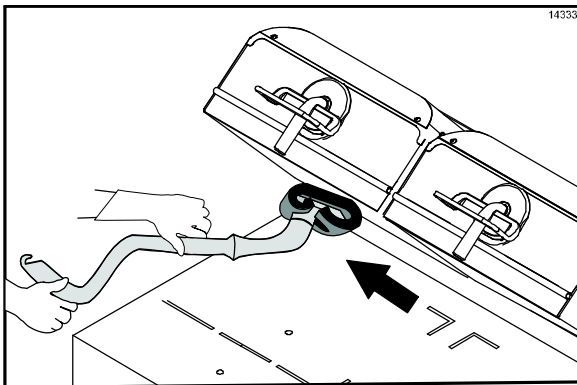


Figure 86

24. Scrub the back side of the platens from the right platen to the left platen. (See Figure 87.)

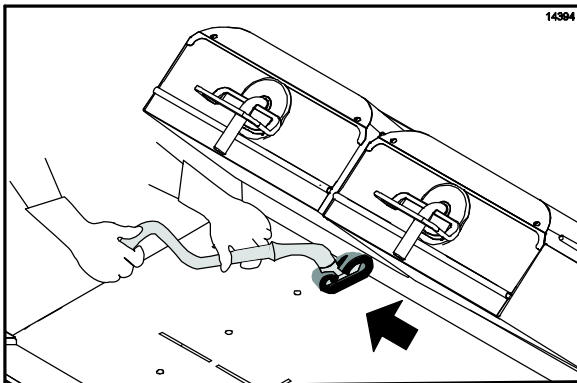


Figure 87

25. Scrub the outer edges of the right and left platens. (See Figure 88.)

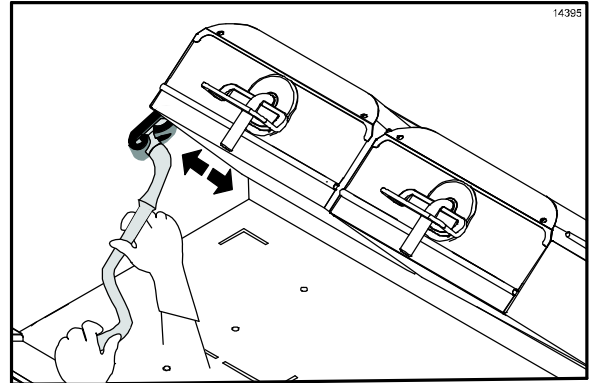


Figure 88

26. Press the black STANDBY button to lower the right platen.
27. Scrub the inner edges of the right and left platens. (See Figure 89.)

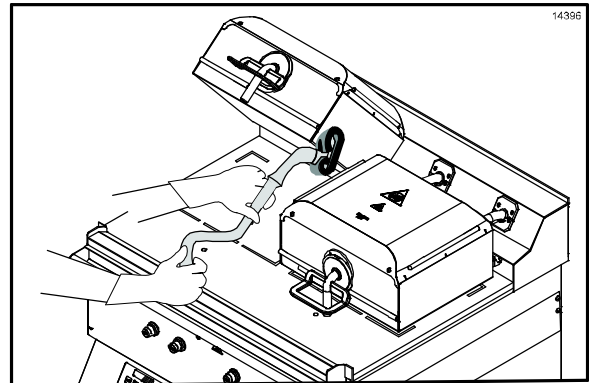


Figure 89

28. Press the red RAISE button to raise the right platen.
29. Rinse the front, side, and back of the platen surfaces with a clean, sanitizer-soaked grill cloth, starting from the right to the left platen. (See Figure 90.)

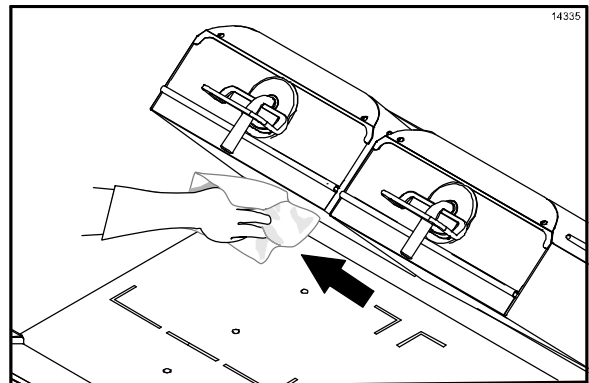


Figure 90

30. Press the black STANDBY button to lower the right platen.
31. Rinse the inner edges of both platens with a clean, sanitizer-soaked grill cloth. (See Figure 91.)

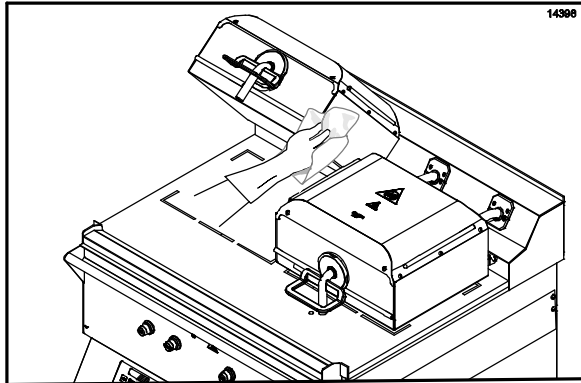


Figure 91

32. Press the red RAISE button to raise the platen.
33. Wipe the back of the upper grill platen with a clean, sanitizer-soaked grill cloth. (See Figure 92.)

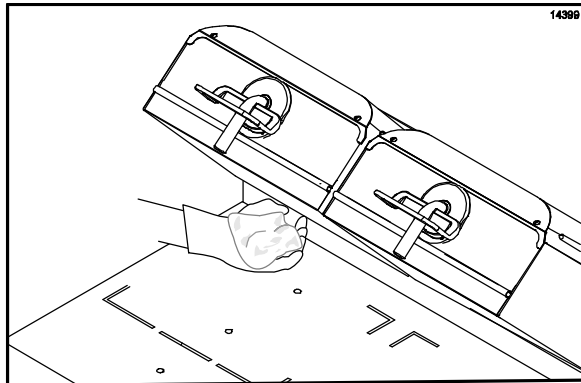


Figure 92

34. Pour the remaining **McD Hi-Temp Grill Cleaner (HTGC)** onto the lower grill surface. (See Figure 93.)

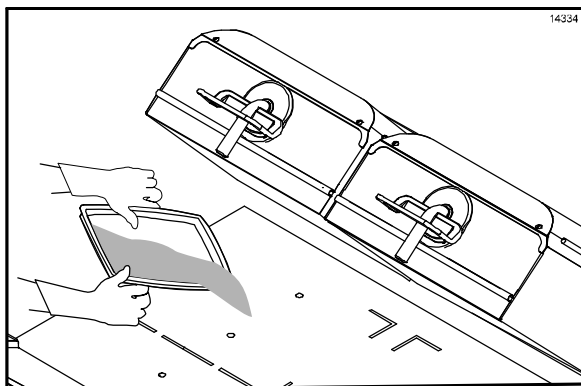


Figure 93

35. Spread a light coating of the grill cleaner over the entire lower grill surface, using front to back strokes. **Do not scrub while applying product.** (See Figure 94.)

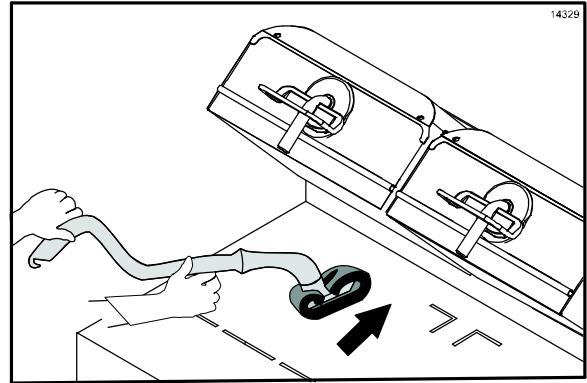


Figure 94

36. Use the cleaning pad holder to lightly scrub the lower grill surfaces until all soil has been liquified by the grill cleaner. For stubborn soils, apply additional grill cleaner and lightly scrub. (See Figure 95.)

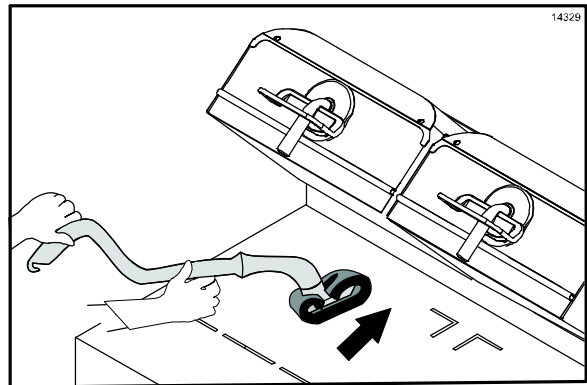


Figure 95

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.

37. Pour a small amount of lukewarm water on a clean, sanitizer-soaked grill cloth while holding it over the bottom grill surface. Wipe the lower grill surface until all residue is removed. (See Figure 96.)

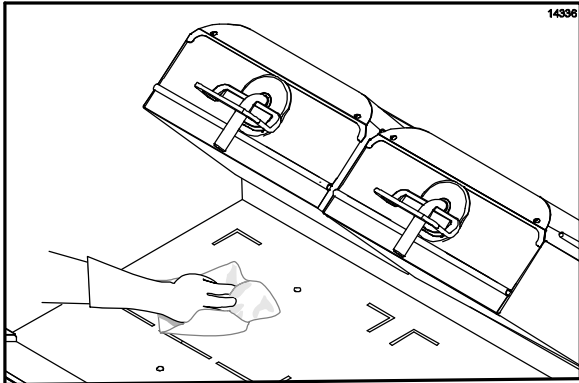


Figure 96

38. Place the upper platen release sheets flat on the lower grill surface. Gently clean both sides of the sheets with the Kay Grill Cleaning Pad Holder. (See Figure 97.)

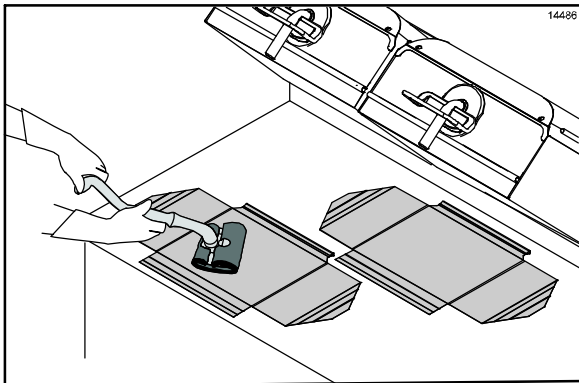


Figure 97

39. Rinse both sides of the release sheets with a clean, sanitizer-soaked grill cloth. (See Figure 98.)

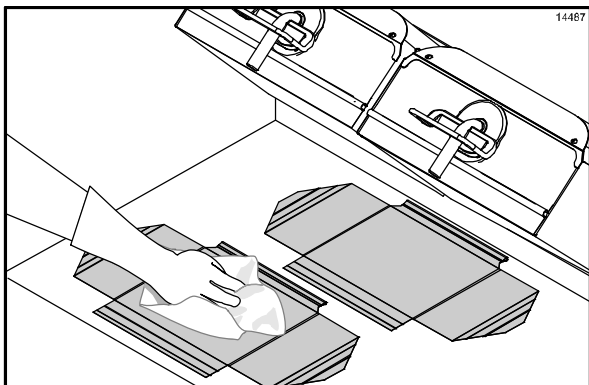


Figure 98

40. Re-install the release sheets. Secure the sheets with the locking clips and bars. (See Figure 99.)

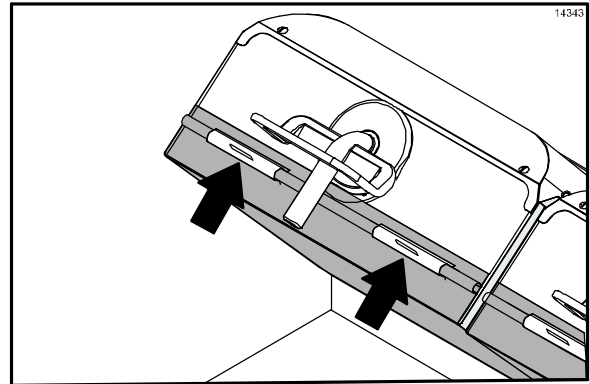


Figure 99

Note: Reverse the cooking side of the release sheets on a daily basis (example: black side on odd days; grey or brown side on even days).

41. Wipe the lower grill surface with a clean, sanitizer-soaked grill cloth. Repeat until no visible soil remains. (See Figure 100.)

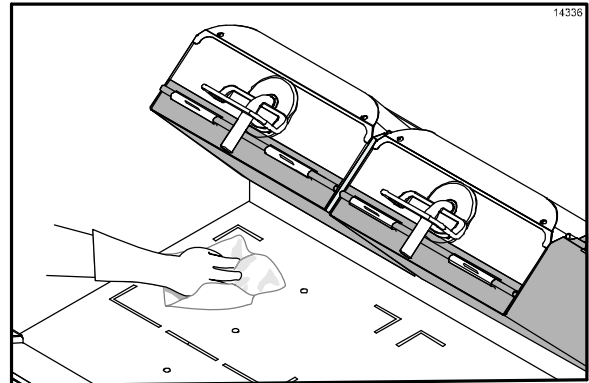


Figure 100

42. Remove and empty the grease pans. (See Figure 101.)

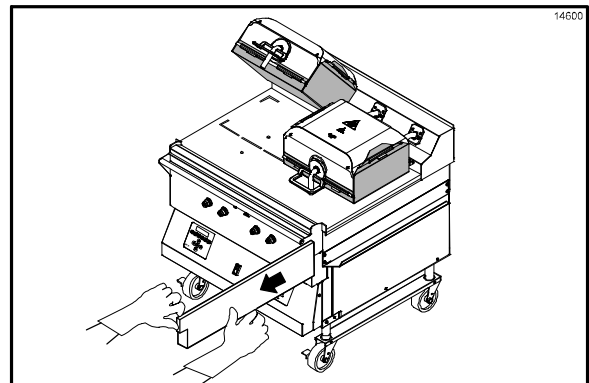


Figure 101

43. Wash and rinse the grease pans in the 3-compartment sink.
44. Re-install the grease pans. (See Figure 102.)

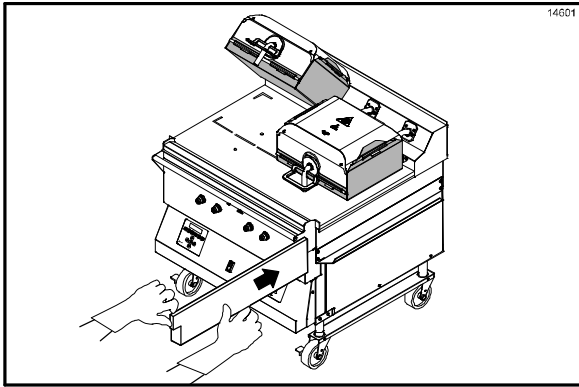


Figure 102

45. Wipe the remaining grill surfaces with a clean sanitizer-soaked grill cloth.
46. Apply a light coat of fryer cooking oil to the entire **lower** grill surface.
47. Leave the upper platens in the OPEN position overnight.
48. Place the fan interlock switch in the OFF position. (See Figure 103.)

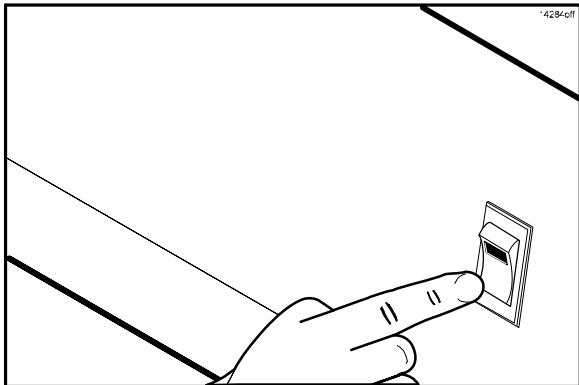


Figure 103

49. After the grill pad has cooled, remove, wash, and rinse it thoroughly at the 3-compartment sink. Turn the grill pad over and re-install on the grill pad holder.
50. Wash, rinse, and sanitize all utensils and tools used to clean the grill at the 3-compartment sink.

Cleaning Procedure - 24 Hour Stores Only (Grills Not Using Lower Release Sheets)

1. Clean the grill using the Daily Cleaning Procedures on pages 28 - 43, steps 1 - 46.
2. After the grill pad has cooled, remove, wash, and rinse it thoroughly at the 3-compartment sink. Turn the grill pad over and re-install on the grill pad holder.
3. Wash, rinse, and sanitize all utensils and tools used to clean the grill at the 3-compartment sink.
4. Place the fan interlock switch in the OFF position. Wait 10 seconds and then place the switch back in the ON position. The display will read "OFF".
5. Re-install the release sheets. Secure the sheets with the locking clips and bars. (See Figure 104.)

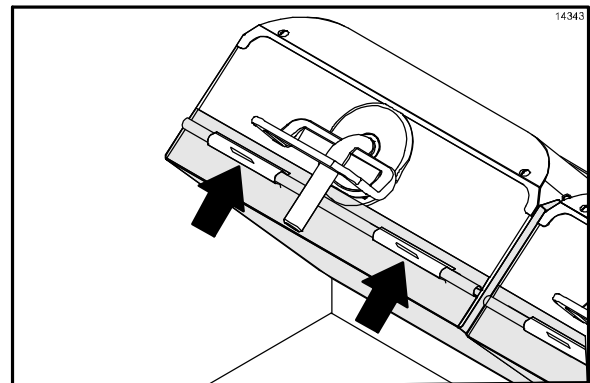



Figure 104

Note: Reverse the cooking side of the release sheets on a daily basis (example: black side on odd days; grey or brown side on even days).

6. Press the  key for 3 - 5 seconds. "AM TOO COOL" and "AM FOLDED EGGS - FLAT" will be displayed on the control screen.
7. The screen will then display, "CLEAN GRILL SURFACES," followed by "CLOSE PLATEN FOR AUTO LEVELING."
8. Press the Standby button to close the platen.
9. After the platen has closed, the control will display "GRILL TOO COOL FOR AUTO LEVELING" until the grill reaches the proper temperature. When the proper temperature is reached, the platen will self-level and open when completed. The grill will be in the AM Manual mode.
10. The grill is now ready to use.

TROUBLESHOOTING GUIDE



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



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



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



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.

PROBLEM	PROBABLE CAUSE	REMEDY
One side of the grill will not heat. (The control might display the message “UPPER HEATER FAILURE” or “LOWER HEATER FAILURE”.)	One power connection is not connected.	Check the power connection.
	The restaurant circuit breaker has tripped.	Reset the restaurant circuit breaker.
	The contactor is faulty.	Call a service technician.
	The heater is faulty.	Call a service technician.
	The high limit switch is faulty.	Call a service technician.
	The solid state relay is faulty.	Call a service technician.
One heat zone will not heat.	The interface board is faulty.	Call a service technician.
	The solid state relay is faulty.	Call a service technician.
	The control harness is faulty.	Call a service technician.
One of the heat zones is overheating. (The display reads “TOO HOT”.)	The interface board is faulty.	Call a service technician.
	The solid state relay is faulty.	Call a service technician.
The exhaust hood and grill will not turn on when fan interlock switch is placed in the ON position.	The restaurant circuit breaker has been tripped.	Reset the restaurant circuit breaker.
	The fan interlock cord is not connected properly.	Reconnect the cord.
	The fan disconnect switch on the roof is in the OFF position.	Place the switch in the ON position.
	The fan interlock switch is faulty.	Call a service technician.

PROBLEM	PROBABLE CAUSE	REMEDY
The exhaust hood alone 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.
The grill alone will not turn on when the fan interlock switch is in the ON position.	The ansul reset tripped.	Press the ansul reset button.
	The fan interlock switch is faulty.	Call a service technician.
	The fuse in the control box is faulty.	Call a service technician.
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 will not stay in the COOK position, but will stay in the STANDBY mode.	The processor control is not set properly.	Call a service technician.
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.
	Faulty wire connections.	Call a service technician.
The upper platen opens too rapidly.	The orifice/check valve is incorrect or missing.	Call a service technician.

PROBLEM	PROBABLE CAUSE	REMEDY
The product is under-cooked or over-cooked.	The release sheet is worn.	Replace the release sheet.
	Incorrect cooking time.	Reset the processor control for the correct time.
	Incorrect temperature.	Adjust the processor control to the proper setting.
	The upper platen or lower grill surface is not clean and/or has carbon build-up.	Daily cleaning procedures must be followed to properly clean the upper platen and the lower grill surface and to remove carbon build-up.
	The preset gap height is incorrect.	Call a service technician.
	The heating zone is not heating.	Call a service technician.
The product is not cooking evenly.	The upper platen or lower grill surface is not clean and/or has carbon build-up.	Daily cleaning procedures must be followed to properly clean the upper platen and the lower grill surface and to remove carbon build-up.
	The release sheet is worn.	Replace release sheet.
	The platen is not level.	Re-level the platen.
	Air pressure is not high enough.	Call a service technician.
	The preset gap height is incorrect.	Call a service technician.
The product is not recognized.	The grill is not set in the Auto Product Recognition mode.	Check the product for correct settings.
The platen will not auto-level.	Defective motors and cables.	Call a service technician.
	Defective motor interface board.	Call a service technician.
	Loose harness connections.	Call a service technician.
	Defective main display controller.	Call a service technician.
The display reads "PROBE OPEN".	The thermocouple or the thermocouple interface board is faulty.	Call a service technician.
The display reads "UPPER PLATEN STUCK".	The arm bearings are dirty.	Call a service technician.
	The air cylinder is faulty.	Call a service technician.
	Plugged air lines to cylinders.	Call a service technician.
The automatic air drain will not close.	The solenoid is faulty.	Call a service technician.
	A wire is loose or broken.	Call a service technician.

LIMITED WARRANTY ON EQUIPMENT

TAYLOR COMPANY LIMITED WARRANTY ON INTELLIGAP GRILLS FOR MCDONALD'S

Taylor Company is pleased to provide this limited warranty on new Taylor-branded IntelliGap grill equipment available from Taylor (the "Product") to the original McDonald's purchaser only.

LIMITED WARRANTY

Taylor warrants the Product against failure due to defect in materials or workmanship under normal use and service as follows. All warranty periods begin on the date of original Product installation. If a part fails due to defect during the applicable warranty period, Taylor, through an authorized Taylor distributor or service agency, will provide a new or re-manufactured part, at Taylor's option, to replace the failed defective part at no charge for the part.

Product	Part	Limited Warranty Period
Taylor IntelliGap Grills	Parts not excluded below	Two (2) years

In addition, during the two (2) year period commencing on the date of original installation of the Product, Taylor will also provide, through an authorized Taylor distributor or service agency, all service needed to replace the failed defective part at no charge for the service. This no-charge service shall not be available for service performed by authorized McDonald's service technicians. Local sales and use taxes may still apply and will be charged accordingly.

Except as otherwise stated herein, these are Taylor's exclusive obligations under this limited warranty for a Product failure. This limited warranty is subject to all provisions, conditions, limitations and exclusions listed below and on the reverse (if any) of this document.

LIMITED WARRANTY CONDITIONS

1. If the date of original installation of the Product cannot be verified, then the limited warranty period begins ninety (90) days from the date of Product manufacture (as indicated by the Product serial number). Proof of purchase may be required at time of service.
2. This limited warranty is valid only if the Product is installed and all required service work on the Product is performed by an authorized Taylor distributor or service agency, and only if genuine, new Taylor parts are used.
3. Installation, use, care, and maintenance must be normal and in accordance with all instructions contained in the Equipment Manual.
4. Defective parts must be returned to the authorized Taylor distributor or service agency for credit.

LIMITED WARRANTY EXCEPTIONS

This limited warranty does **not** cover:

1. Except as otherwise specifically set forth in this limited warranty, labor or other costs incurred for diagnosing, repairing, removing, installing, shipping, servicing or handling of defective parts, replacement parts, or new Products.
2. Normal maintenance and cleaning as outlined in the Equipment Manual, including cleaning of carbon and grease buildup.
3. Required service, whether cleaning or general repairs, to return the Product's cooking surface assemblies, including the upper platen and lower plate, to an operational condition to achieve proper cooking or allow proper assembly of release sheets and clips as a result of grease build-up on the cooking surfaces, including but not limited to the platen and plate, sides of the shroud or top of the shroud.
4. Replacement of the Product's cooking surfaces, including the upper platen and lower plate, due to pitting or corrosion (or in the case of the upper platen, due to loss of plating) as a result of

damage due to the impact of spatulas or other small wares used during the cooking process or as a result of the use of cleaners, cleaning materials or cleaning processes not approved for use by Taylor.

5. Replacement of wear items designated as Class "000" parts in the Equipment Manual, as well as any release sheets and clips.
6. External hoses, electrical power supplies, and machine grounding.
7. Parts not supplied or designated by Taylor, or damages resulting from their use.
8. Return trips or waiting time required because a service technician is prevented from beginning warranty service work promptly upon arrival.
9. Failure, damage or repairs due to faulty installation, misapplication, abuse, no or improper servicing, unauthorized alteration or improper operation or use as indicated in the Equipment Manual, including but not limited to the failure to use proper assembly and cleaning techniques, tools, or approved cleaning supplies .
10. Failure, damage or repairs due to theft, vandalism, wind, rain, flood, high water, water, lightning, earthquake or any other natural disaster, fire, corrosive environments, insect or rodent infestation, or other casualty, accident or condition beyond the reasonable control of Taylor; operation above or below the electrical or gas specification of the Product; or components repaired or altered in any way so as, in the judgment of the Manufacturer, to adversely affect performance, or normal wear or deterioration.
11. Any Product purchased over the Internet.
12. Failure to start due to voltage conditions, blown fuses, open circuit breakers, or damages due to the inadequacy or interruption of electrical service.
13. Electricity, gas or other fuel costs, or increases in electricity, gas or other fuel costs from any reason whatsoever.
14. **ANY SPECIAL, INDIRECT OR CONSEQUENTIAL PROPERTY OR COMMERCIAL DAMAGE OF ANY NATURE WHATSOEVER.** Some jurisdictions do not allow the exclusion of incidental or consequential damages, so this limitation may not apply to you.

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

LIMITATION OF WARRANTY

THIS LIMITED WARRANTY IS EXCLUSIVE AND IS IN LIEU OF ALL OTHER WARRANTIES, CONDITIONS AND/OR REMEDIES UNDER THE LAW, INCLUDING ANY IMPLIED WARRANTIES OR CONDITIONS OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE. THE ORIGINAL OWNER'S SOLE REMEDY WITH RESPECT TO ANY PRODUCTS SHALL BE REPAIR OR REPLACEMENT OF DEFECTIVE COMPONENTS UNDER THE TERMS OF THIS LIMITED WARRANTY. ALL RIGHTS TO CONSEQUENTIAL OR INCIDENTAL DAMAGES (INCLUDING CLAIMS FOR LOST SALES, LOST PROFITS, PRODUCT LOSS, PROPERTY DAMAGES OR SERVICE EXPENSES) ARE EXPRESSLY EXCLUDED. THE EXPRESS WARRANTIES MADE IN THIS LIMITED WARRANTY MAY NOT BE ALTERED, ENLARGED, OR CHANGED BY ANY DISTRIBUTOR, DEALER, OR OTHER PERSON, WHATSOEVER.

LEGAL REMEDIES

The owner **must** notify Taylor in writing, by certified or registered letter to the following address, of any defect or complaint with the Product, stating the defect or complaint and a specific request for repair, replacement, or other correction of the Product under warranty, mailed at least thirty (30) days before pursuing any legal rights or remedies.

Taylor Company
750 N. Blackhawk Blvd.
Rockton, IL 61072, USA

LIMITED WARRANTY ON PARTS

TAYLOR COMPANY LIMITED WARRANTY ON TAYLOR GENUINE PARTS

Taylor Company is pleased to provide this limited warranty on new Taylor genuine replacement components and parts available from Taylor to the market generally (the "Parts") to the original purchaser only.

LIMITED WARRANTY

Taylor warrants the Parts against failure due to defect in materials or workmanship under normal use and service as follows. All warranty periods begin on the date of original installation of the Part in the Taylor unit. If a Part fails due to defect during the applicable warranty period, Taylor, through an authorized Taylor distributor or service agency, will provide a new or re-manufactured Part, at Taylor's option, to replace the failed defective Part at no charge for the Part. Except as otherwise stated herein, these are Taylor's exclusive obligations under this limited warranty for a Part failure. This limited warranty is subject to all provisions, conditions, limitations and exclusions listed below and on the reverse (if any) of this document.

Part's Warranty Class Code or Part	Limited Warranty Period
Class 103 Parts ¹	Three (3) months
Class 212 Parts ²	Twelve (12) months
Class 512 Parts	Twelve (12) months
Class 000 Parts	No warranty
Taylor Part #072454 (Motor-24VDC *C832/C842*)	Four (4) years

LIMITED WARRANTY CONDITIONS

1. If the date of original installation of the Part cannot be otherwise verified, proof of purchase may be required at time of service.
2. This limited warranty is valid only if the Part is installed and all required service work in connection with the Part is performed by an authorized Taylor distributor or service agency.
3. The limited warranty applies only to Parts remaining in use by their original owner at their original installation location in the unit of original installation.
4. Installation, use, care, and maintenance must be normal and in accordance with all instructions contained in the Taylor Operator's Manual.
5. Defective Parts must be returned to the authorized Taylor distributor or service agency for credit.
6. This warranty is not intended to shorten the length of any warranty coverage provided pursuant to a separate Taylor Limited Warranty on freezer or grill equipment.
7. The use of any refrigerant other than that specified for the unit in which the Part is installed will void this limited warranty.

^{1,2} Except that Taylor Part #032129SER2 (Compressor-Air-230V SERV) and Taylor Part #075506SER1 (Compressor-Air-115V 60HZ) shall have a limited warranty period of twelve (12) months when used in Taylor freezer equipment and a limited warranty period of two (2) years when used in Taylor grill equipment.

LIMITED WARRANTY EXCEPTIONS

This limited warranty does **not** cover:

1. Labor or other costs incurred for diagnosing, repairing, removing, installing, shipping, servicing or handling of defective Parts, replacement Parts, or new Parts.
2. Normal maintenance, cleaning and lubrication as outlined in the Taylor Operator's Manual, including cleaning of condensers or carbon and grease buildup.
3. Required service, whether cleaning or general repairs, to return the cooking surface assemblies, including the upper platen and lower plate, to an operational condition to achieve proper cooking or allow proper assembly of release sheets and clips as a result of grease build-up on the cooking surfaces, including but not limited to the platen and plate, sides of the shroud or top of the shroud.
4. Replacement of cooking surfaces, including the upper platen and lower plate, due to pitting or corrosion (or in the case of the upper platen, due to loss of plating) as a result of damage due to the impact of spatulas or other small wares used during the cooking process or as a result of the use of cleaners, cleaning materials or cleaning processes not approved for use by Taylor.
5. Replacement of wear items designated as Class "000" Parts in the Taylor Operator's Manual, as well as any release sheets and clips for the Product's upper platen assembly.
6. External hoses, electrical power supplies, and machine grounding.
7. Parts not supplied or designated by Taylor, or damages resulting from their use.
8. Return trips or waiting time required because a service technician is prevented from beginning warranty service work promptly upon arrival.
9. Failure, damage or repairs due to faulty installation, misapplication, abuse, no or improper servicing, unauthorized alteration or improper operation or use as indicated in the Taylor Operator's Manual, including but not limited to the failure to use proper assembly and cleaning techniques, tools, or approved cleaning supplies.
10. Failure, damage or repairs due to theft, vandalism, wind, rain, flood, high water, water, lightning, earthquake or any other natural disaster, fire, corrosive environments, insect or rodent infestation, or other casualty, accident or condition beyond the reasonable control of Taylor; operation above or below the gas, electrical or water supply specification of the unit in which a part is installed; or Parts or the units in which they are installed repaired or altered in any way so as, in the judgment of Taylor, to adversely affect performance, or normal wear or deterioration.
11. Any Part purchased over the Internet.
12. Failure to start due to voltage conditions, blown fuses, open circuit breakers, or damages due to the inadequacy or interruption of electrical service.
13. Electricity, gas or other fuel costs, or increases in electricity or fuel costs from any reason whatsoever.
14. Damages resulting from the use of any refrigerant other than that specified for the unit in which the Part is installed will void this limited warranty.
15. Any cost to replace, refill or dispose of refrigerant, including the cost of refrigerant.
16. **ANY SPECIAL, INDIRECT OR CONSEQUENTIAL PROPERTY OR COMMERCIAL DAMAGE OF ANY NATURE WHATSOEVER.** Some jurisdictions do not allow the exclusion of incidental or consequential damages, so this limitation may not apply to you.

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

LIMITATION OF WARRANTY

THIS LIMITED WARRANTY IS EXCLUSIVE AND IS IN LIEU OF ALL OTHER WARRANTIES, CONDITIONS AND/OR REMEDIES UNDER THE LAW, INCLUDING ANY IMPLIED WARRANTIES OR CONDITIONS OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE. THE ORIGINAL OWNER'S SOLE REMEDY WITH RESPECT TO ANY PRODUCTS SHALL BE REPAIR OR REPLACEMENT OF DEFECTIVE PARTS UNDER THE TERMS OF THIS LIMITED WARRANTY. ALL RIGHTS TO CONSEQUENTIAL OR INCIDENTAL DAMAGES (INCLUDING CLAIMS FOR LOST SALES, LOST PROFITS, PRODUCT LOSS, PROPERTY DAMAGES OR SERVICE EXPENSES) ARE EXPRESSLY EXCLUDED. THE EXPRESS WARRANTIES MADE IN THIS LIMITED WARRANTY MAY NOT BE ALTERED, ENLARGED, OR CHANGED BY ANY DISTRIBUTOR, DEALER, OR OTHER PERSON, WHATSOEVER.

LEGAL REMEDIES

The owner **must** notify Taylor in writing, by certified or registered letter to the following address, of any defect or complaint with the Part, stating the defect or complaint and a specific request for repair, replacement, or other correction of the Part under warranty, mailed at least thirty (30) days before pursuing any legal rights or remedies.

Taylor Company
750 N. Blackhawk Blvd.
Rockton, IL 61072, USA

ORDERING/SERVICE INFORMATION

Taylor Distributor: _____

Address: _____

Telephone: _____

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 is located on the front panel.

Complete for quick reference when this information is requested.

1. Model Number: _____

2. Serial Number: _____

3. Electrical Specs:

Voltage _____ Cycle _____ Phase _____

4. Maximum Fuse Size: _____ Amps

Parts Warranty

See the Limited Warranty on Parts section starting on page 50.

Note: Constant research results in steady improvements; therefore, information in this manual is subject to change without notice.

Release Sheets

Please refer to the following part numbers when ordering release sheets:

Upper platen release material:

Saint Gobain: WRIN# 02188-003

Taconic: WRIN# 02188-000

Lower release material:

Saint Gobain: DC WRIN 02198-006

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 GRILL. FAILURE TO DO SO MAY RESULT IN EQUIPMENT DAMAGE OR PERSONAL INJURY.

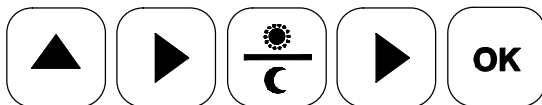
SYSTEM SET-UP


To enter the SYSTEM SET-UP menu, perform the following steps.

1. While in the AM/PM AUTO Mode, press the  key. The following screen will display.

PRESS ENTER FOR
PROGRAMMING



2. Press the  key to display the passcode entry screen.
3. Enter the Manager Menu passcode by pressing the keys in this order:



4. After the passcode has been entered, press the  key until the screen displays "SYSTEM SETUP."

The following screen will display.

PRESS ENTER FOR
SYSTEM SETUP

5. Press the  key to accept the selection.
6. Press the  key until the desired display screen appears.


Probe Calibration


1. Upon entering the SYSTEM SET UP menu, the following screen will display.

PROBE CALIBRATION
TOP BACK +00 424




Note: The Probe Calibration screen can also be accessed directly from the Main Menu without entering a passcode by pressing and holding the TEMP key for three seconds.

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


Press the  key to increase the temperature to match the displayed temperatures.

Press the  key to decrease the temperature to match the displayed temperatures.



Note: The set of numbers that follow the zone name represent the previous calibration adjustment.

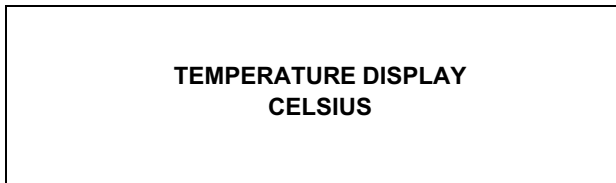
4. To calibrate the next zone, use the  key to move to the next zone.
5. Once calibration is complete, press the  key to save all changes.
6. Press the  key to return to the AM/PM AUTO Mode, or allow it to time out after 5 seconds.



Display Temperature in °F/°C


1. From the SYSTEM SET UP menu, press the  key until the temperature display screen appears.




2. Pressing the  or  keys will alter the display message between F and C to display the temperature in degrees Fahrenheit or Celsius.

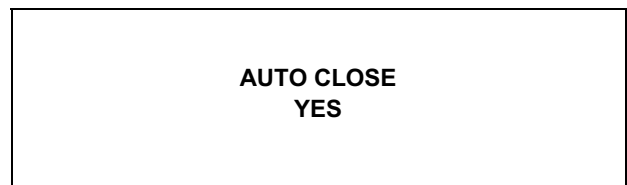







3. Press the  key to save the changes.
4. Press the  key to return to the AM/PM AUTO Mode.

5. Press the  key to exit from programming or let the display time out after 3-5 seconds.


Auto Close

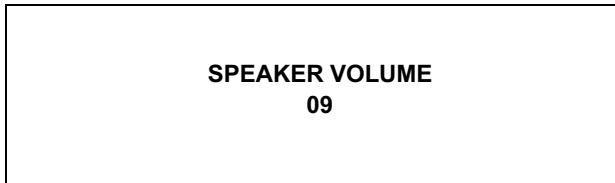
1. From the SYSTEM SET UP menu, press the  key until the screen displays "AUTO CLOSE".





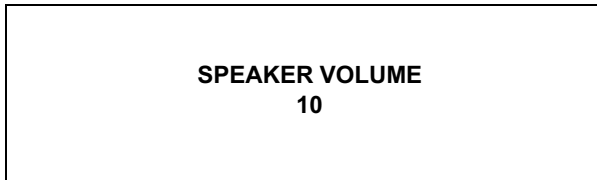
2. Use the  or  keys to scroll to either "YES" or "NO".
3. Press the  key to save the selection.
4. Press the  key to return to the AM/PM Mode.
5. Press the  key to exit from programming or wait for the display to time out after 3-5 seconds.




Speaker Volume

1. From the SYSTEM SET UP menu, press the  key until the screen displays "SPEAKER VOLUME".




2. To increase the speaker volume, press the  key. To decrease the speaker volume, press the  key.








3. Press the  key to save the changes.
4. Press the  key to return to the AM/PM Mode.
5. Press the  key to exit from programming, or let the display time out after 3-5 seconds.

Too Cool Delay

1. From the SYSTEM SET UP menu, press the  key until the display shows "TOO COOL DELAY".




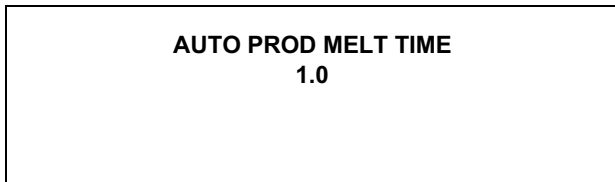
2. To change the Too Cool Delay time, press the  or  keys to obtain the desired number.
3. Press the  key to confirm the selection.
4. Press the  key to return to the AM/PM Mode.
5. Press the  key to exit the programming mode, or wait for the display to time out after 3-5 seconds.



Auto Prod Melt Time

This feature allows a one second delay before the platen is completely lowered into the cooking position. This feature is used to melt any ice crystals or deformity in the product.

IMPORTANT! DO NOT adjust the Auto Prod Melt Time.

1. From the SYSTEM SET UP menu, press the  key until the screen displays "AUTO PROD MELT TIME".








2. Press the  key to return to the AM/PM Mode.
3. Press the  key to exit the programming mode, or wait for the display to time out after 3-5 seconds.

Gateway Enabled





The Gateway board was incorporated to be used with "Smart Equipment." It allows the manager to send a LON® service message out the power line.

IMPORTANT! To enable the Gateway, it must be enabled on both control panels. Perform the following steps on one control panel and then repeat the steps on the other control panel.




1. From the SYSTEM SET UP menu, press the  key to scroll to "GATEWAY ENABLED Y or N" (YES or NO).
2. Press the  key to change to "Y" (YES).
3. Press the  key.

4. Press the  key.
5. Press the  key to exit the programming mode.
6. **Repeat these steps on the second control panel to enable the Gateway on the entire grill.**
7. Shut off the grill for 30 seconds before attempting to send a service pin.

Sending a Service Pin


1. While in the AM/PM AUTO or MANUAL Mode, access the Control Menu by pressing the  key to display "PROGRAMMING."
2. Pressing the  key will display the passcode entry screen.
(Note: No passcode is required. Proceed to the next step.)
3. Press  key until the SOFTWARE VERSION is displayed.
4. Press the  key until the GATEWAY VERSION number appears.

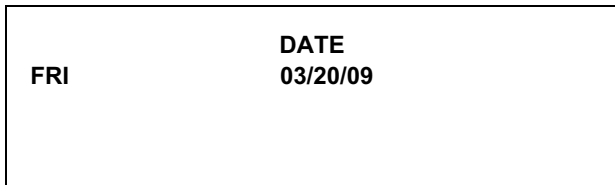
Note: If question marks appear instead of the Gateway version number, wait a few seconds. If the version number does not appear, shut the machine off. After approximately 30 seconds, restart the machine and repeat these steps.







5. Press the  key to send the service pin.
6. Press the  key.
7. Press the  key to exit the programming mode.

Note: A network commissioning process tool called the “wink” function can be initiated over the existing user interface to identify a piece of equipment. When the “wink” command is received through the network for the grill, an alarm will sound at maximum volume for two seconds.


Date

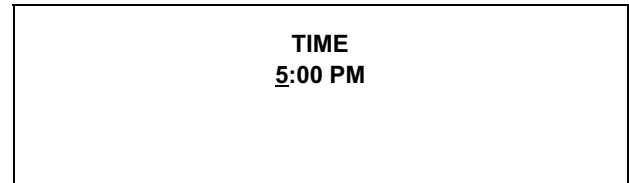
1. From the SYSTEM SET UP menu, press the  key until the screen displays “DATE”.









2. Use the  key to place the cursor under the digit to be changed (i.e., weekday, month, day, or year).
3. Use the  and  keys to change the digit. Scroll to the next digit to be adjusted and repeat these steps, until the desired date has been entered.
4. Press the  key to accept the selection.
5. Press the  key to return to the AM/PM Mode.
6. Press the  key to exit the programming mode, or wait for the display to time out after 3-5 seconds.


Time

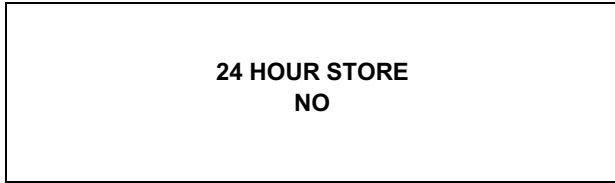
1. From the SYSTEM SET UP menu, press the  key until the screen displays “TIME”.





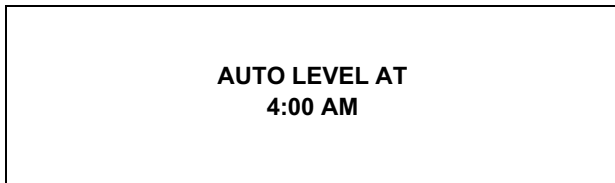
2. To make an adjustment to the time, press the  key to scroll to the digit to be changed (i.e., hour, minute, or AM/PM).
3. Press the  and  keys to increase or decrease the digit. Scroll to the next digit to be adjusted and repeat these steps, until the desired time has been entered.
4. Press the  key to accept the selection.
5. Press the  key to return to the AM/PM Mode.
6. Press the  key to exit the programming mode, or wait for the display to time out after 3-5 seconds.








24 Hour Store

1. From the SYSTEM SET UP menu, press the  key until the screen displays "24 HOUR STORE".




2. To select "YES", press the  key and press the  key. The following screen will display:




3. To make an adjustment to the time, use the  or  keys to scroll to the digit to be changed (i.e., hour, minute, and AM/PM).
4. Press the  and  keys to increase or decrease the digit. Scroll to the next digit to be adjusted and repeat these steps until the desired time has been entered.
5. Press the  key to accept the selection(s).
6. Press the  key to return to the AM/PM Mode.
7. Press the  key to exit the programming mode, or wait for the display to time out after 3-5 seconds.

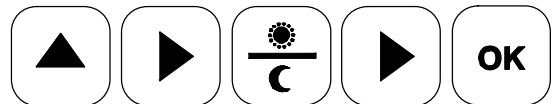
MENU ITEMS


To enter the MENU ITEMS menu, perform the following steps.

1. While in the AM/PM AUTO Mode, press the  key. The following screen will display.

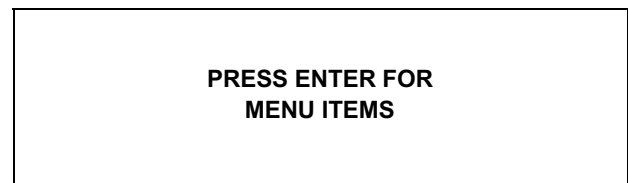


2. Press the  key to display the passcode entry screen.
3. Enter the Manager Menu passcode by pressing the keys in this order:









4. After the passcode has been entered, press the  key until the screen displays "MENU ITEMS."

The following screen will display.




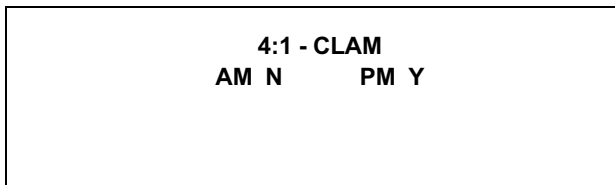
5. Press the  key to accept the selection.






To View Settings For a Menu Item

1. Once the Control Menu passcode has been entered, press the  key for "MENU ITEMS".
2. Use the  or  keys to scroll to the desired menu item.
3. Press the  key to select the menu item.
4. Use the  or  keys to scroll through the menu items.


To Change a Menu Item (AM or PM)

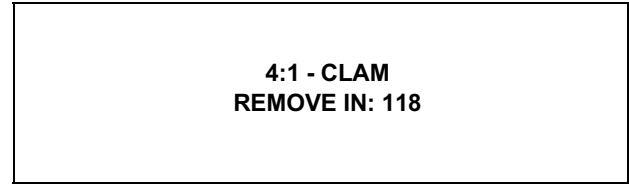
1. After selecting the item, press the  key.
2. The screen will display the item and "AM Y/N PM Y/N."






3. To change the selection, press the  or  keys until the desired AM or PM selection is displayed.
4. Press the  key to save the selection.
5. Press the  key twice to return to the AM/PM AUTO Mode.
6. Press the  key to exit the programming mode, or let the display time out after 3-5 seconds.




Change Product Cook Times (Remove In)

1. After selecting the item, press the  key until the screen displays "REMOVE IN 000".




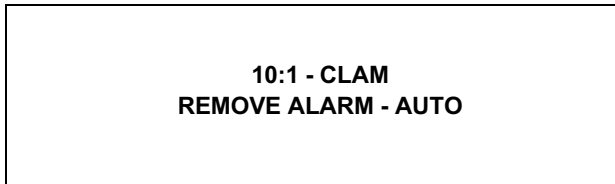
2. To change the setting, press the  or  keys until the desired time is displayed.






Note: Each press of the  key will move the cursor to the next digit on the screen.

3. Press the  key to save the changes.
4. Press the  key twice to return to the AM/PM AUTO Mode.
5. Press the  key to exit the programming mode, or let the display time out after 3-5 seconds.


Change Remove Alarm Mode

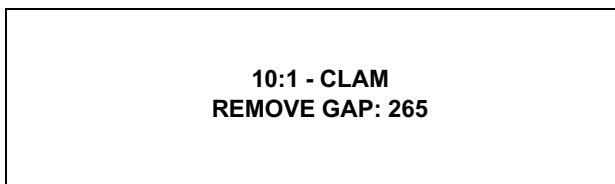
1. After selecting the item, press the  key until the screen displays "REMOVE ALARM". Example of a screen:






2. To change the setting, press the  or  keys until the desired setting is displayed.
3. Press the  key to save the changes.
4. Press the  key twice to return to the AM/PM AUTO Mode.
5. Press the  key to exit the programming mode, or let the display time out after 3-5 seconds.

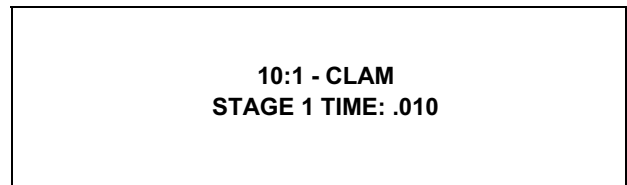
Change Remove Gap Mode



1. After selecting the item, press the  key until the screen displays "REMOVE GAP". Example of a screen:




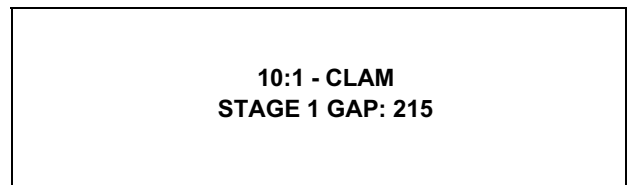
2. To change the setting, press the  or  keys until the desired setting is displayed.
3. Press the  key to save the changes.


4. The Stage 1 Time screen will display:




5. To change the setting, press the  or  keys until the desired setting is displayed.


6. Press the  key to save the changes. The Stage 1 Gap screen will display:

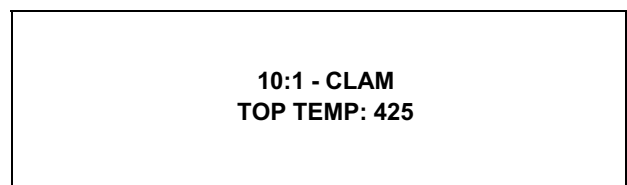




7. Press the  key twice to return to the AM/PM AUTO Mode.

8. Press the  key to exit the programming mode, or let the display time out after 3-5 seconds.

Change Product Cook Temperatures (Top Temp/Bottom Temp)






1. After selecting the item, press the  key until the screen displays "TOP TEMP". The following screen will display:




2. To change the setting, press the  or  keys to change the temperature.

3. Press the  key, the screen will display "BOTTOM TEMP ___".






10:1 - CLAM
BOTTOM TEMP: 375

- To change the setting, press the  or  keys to change the temperature.
- Press the  key to save the changes.
- Press the  key to return to the AM/PM AUTO Mode.
- Press the  key to exit the programming mode, or let the display time out after 3-5 seconds.

Change Auto Selection Mode


- After selecting the item, press the  key until the screen displays "AUTO SELECTION". Example of screen:

10:1 - CLAM
AUTO SELECTION: YES



- To change the selection, press the  or  keys until the desired selection (YES or NO) is displayed.
- Press the  key to save the changes.
- Press the  key twice to return to the AM/PM AUTO Mode.
- Press the  key to exit the programming mode or let the display time out after 3-5 seconds.


Changing Product Thickness Recognition For Menu Item (Auto Gap)







IMPORTANT! Settings should NOT be changed unless authorized by a Taylor Service Representative. This change should only be performed to adjust deformed product. Before attempting to change the product thickness settings, cook the deformed product in the MANUAL mode.

- Press the  key until the screen displays "AUTO GAP".
- The screen will show two sets of numbers. The first set of numbers is the minimum gap of the item. The second set of numbers is the maximum gap of the item.


10:1 - CLAM
AUTO GAP: 215 TO 315



- Press the  or  keys to adjust the minimum gap.

Note: Each press of the  key will move the cursor to the next digit on the screen.


- Press the  key to accept the selection.
- Press the  or  keys to adjust the maximum gap.
- Press the  key to accept the selection.
- Press the  key twice to return to the AM/PM AUTO Mode.
- Press the  key to exit the programming mode or let the display time out after 3-5 seconds.

Programming Optional Menu Items



- Once the Control Menu passcode has been entered, press the  key for "MENU ITEMS".


- Use the  or  keys to scroll to "ADD ITEM". The following screen will display.



- Press the  key. The following screen will display.






- Use the  or  key to change the first default character into the first desired character.

- Move the cursor to the next digit by using the  key.

- Continue entering the appropriate characters until the complete item name has been entered.



- Press the  key until any remaining default characters are removed.



- Press the  key. The screen will display, "TYPE: CLAM". Press the  or  key to select "CLAM" or "FLAT."

- Press the  key.




If "FLAT was selected, perform the following procedures:


- If "FLAT" was selected, the screen will display "FUNCTIONS: 0". The new flat item can have a maximum of three functions: Turn, Sear, and Turn/Sear.



- Use the  key to scroll to the appropriate number of functions and press the  key. The screen will display "FUNC1: TURN."

- Use the  key to scroll to the desired function. Press the  key to accept the selection.



Note: For items with multiple functions, repeat these steps until all the functions have been entered.


- After the  key has been pressed, the screen will display, "AM __ PM __". Use the  or  keys to scroll to the appropriate selection.


- Press the  key. The screen will display the first function and "000". (Example: TURN IN: 000.)

- Press the  or  keys to change the time in single increments. The time can also be changed in increments of 10's and 100's by moving the cursor, per the following procedure:

Press the  key to move the cursor to the next digit. Change the

time, using the  or  keys. Repeat this sequence for each digit until the correct time is displayed.



- g. Press the  key to accept the selection. The screen will display the first function and "ALARM: AUTO".


Use the  key to scroll to the desired selection (AUTO or MANU)

and press the  key.

Note: For items with multiple functions, repeat these steps until all functions have been entered.

- h. After pressing the  key, the screen will display "REMOVE IN 000."

- i. Use the  or  keys to enter the appropriate time.


Note: Pressing the  key moves the cursor to the next digit on the screen.



- j. Press the  key. The screen will display "REMOVE ALARM: AUTO."

- k. Use the  or  keys to scroll to "AUTO" or "MANUAL".



- l. With the appropriate selection

displayed, press the  key. The screen will display "TOP TEMP OFF."




- m. Press the  key. The screen will display the default temperature.


- n. Press the  or  keys to increase or decrease the temperature in single increments. The temperature can also be changed in increments of 10's and 100's by moving the cursor, per the following procedure:

Press the  key to move the cursor to the next digit. Change the



temperature using the  or  keys. Repeat this sequence for each digit until the correct temperature is displayed.

- o. Press the  key. The screen will display "BOTTOM TEMP OFF."


- p. Press the  key. The screen will display the default temperature. Use the  or  keys to increase or decrease the temperature.

Note: Pressing the  key moves the cursor to the next digit on the screen.

- q. Press the  key to accept the selection.



- r. Press the  key twice and then press the  key to exit the programming mode.

If "CLAM" was selected, perform the following procedures:



- a. If "CLAM" was selected, the screen will display "GAP STAGES: 0." If the new item is a multi-gap product, use the  key to add the desired gap stages (maximum of 3).

Note: "GAP STAGES" is typically set to "0".



- b. Press the  key. The screen will display "AM __ PM __".

- c. Use the  or  keys to scroll to the appropriate selection.

d. Press the  key. The screen will display "REMOVE IN 000."


e. Press the  or  keys to enter the time in single increments. The time can also be changed in increments of 10's and 100's by moving the cursor, per the following procedure:



Press the  key to move the cursor to the next digit. Change the

time, using the  or  keys. Repeat this sequence for each digit until the correct time is displayed.



f. Press the  key. The screen will display "REMOVE ALARM: AUTO."


g. Use the  or  keys to scroll to "AUTO" or "MANUAL".

h. With the appropriate selection displayed, press the  key. The screen will display "REMOVE GAP: 000".

i. Use the  or  keys to enter the product gap specification in single increments. The gap can also be entered in increments of 10's and 100's by moving the cursor, per the following procedure:


Press the  key to move the cursor to the next digit. Change the



gap setting using the  or  keys. Repeat this sequence for each digit until the correct gap is displayed.


j. Press the  key to save the selection.

For products with "0" gap stages, proceed to step p.




For multi-gap products only, follow steps k. through o.


k. After pressing the  key, the screen will display "STAGE1 TIME: 000."

l. Use the  or  keys to enter the appropriate time.

Note: Pressing the  key moves the cursor to the next digit on the screen.




m. Press the  key. The screen will display, "STAGE1 GAP: 000."

n. Use the  or  keys to enter the appropriate gap setting. Press the  key to save the selection.




Note: Pressing the  key moves the cursor to the next digit on the screen.

o. If the menu item has additional gap stages, repeat the previous steps until all gap stages have been programmed.




p. After the  key has been pressed, the screen will display "TOP TEMP OFF."


q. Press the  key. The screen will display the default temperature. Press the  or  keys to increase or decrease the temperature in single increments.




The temperature can also be changed in increments of 10's and 100's by moving the cursor, per the following

procedure: Press the  key to move the cursor to the next digit. Change the temperature using the  or  keys. Repeat this sequence for each digit until the correct temperature is displayed.


r. Press the  key. The screen will display "BOTTOM TEMP OFF."

s. Press the  key. The screen will display the default temperature. Use the  or  keys to increase or decrease the temperature.

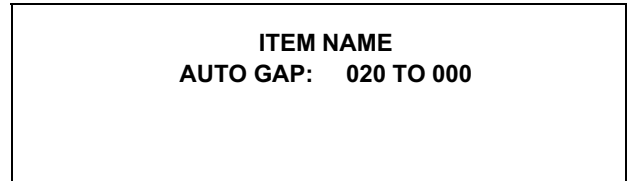
Note: Pressing the  key moves the cursor to the next digit on the screen.




t. Press the  key. The screen will display "AUTO SELECTION: NO". Use the  or  keys to scroll to "YES or NO".

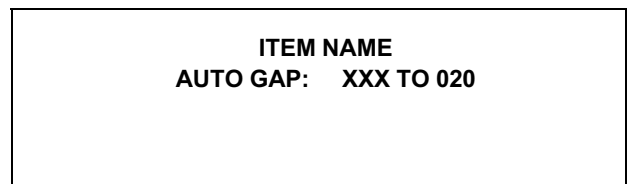
Note: AUTO SELECTION is typically set to "NO".




u. Press the  key. If "AUTO SELECTION: NO" was selected, proceed to step y.



v. If "AUTO SELECTION: YES" was selected, the AUTO GAP screen will display. This screen shows two sets of numbers. The first set of numbers is the minimum gap of the item. The second set of numbers is the maximum gap of the item. (See example screen below.)





w. Press the  or  keys to adjust the minimum gap. Press the  key to accept the selection. (See example screen below.)



x. Press the  or  keys to adjust the maximum gap. Press the  key to accept the selection.








y. The screen will display "AM __ PM __". Use the  or  keys to scroll to the appropriate selection.

Press the  key to accept the selection.

z. Press the  key twice and then press the  key to exit the programming mode.


Removing Menu Items

Core menu items cannot be removed. Other menu items can be removed by performing the following steps.


1. Once the Control Menu passcode has been entered, press the  key for "MENU ITEMS".
2. Use the  or  keys to scroll to the menu item to be removed.
3. Press the  key until the "REMOVE IN" screen is displayed.
4. Press and hold the  key until the menu item is removed.
5. Press the  key twice and then press the  key to exit the programming mode.

AUTO LEVELING

1. Ensure the grill surfaces are clean and the release sheets are installed.
2. Allow the grill to reach operating temperature (minimum of 45 minutes).
3. While the grill is in the AM/PM AUTO

Mode, press the  key twice. The following screen will display.

**PRESS ENTER FOR
AUTO LEVELING**

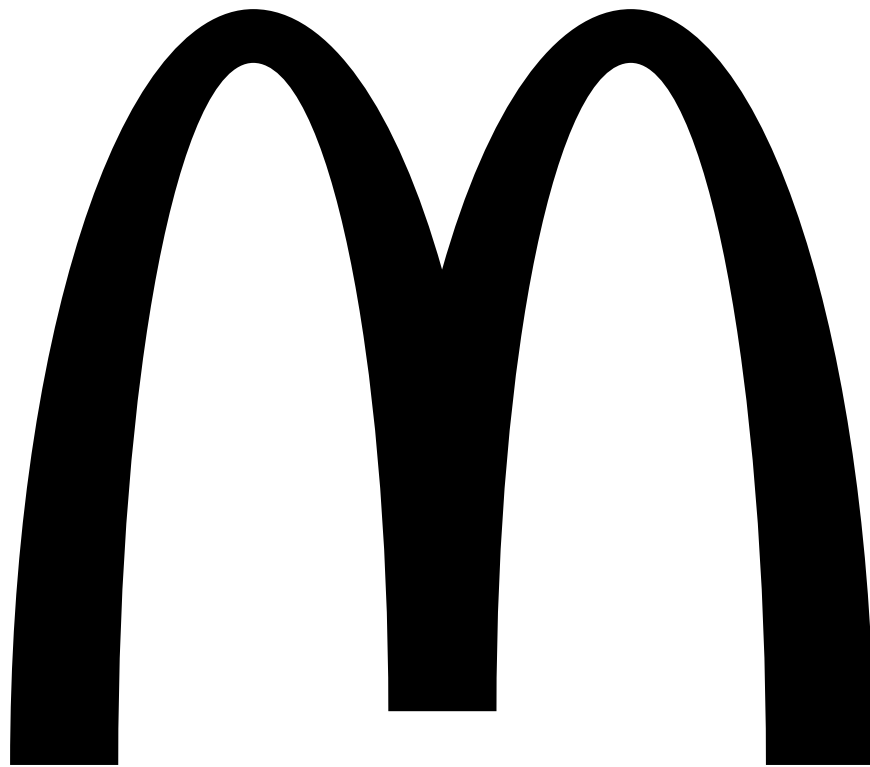
4. Press the  key. The following screen will display.

**CLOSE GRILL CLAM FOR
AUTO LEVELING**

5. Press the STANDBY button. The following screen will display.

**PLEASE WAIT FOR
AUTO LEVELING**

6. The platen will raise after it has auto leveled.



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