GARLAND
A Welbilt Brand

Electric/Gas Dual Side Xpress Plus Grill

Models:

XP(E/G)12

XP(E/G)24, XP(E/G)24-1(L/R)

XP(E/G)36, XP(E/G)36-1(L/R), XP(E/G)36-2(L/R)

Service Manual

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

For your safety:

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

XP(E/G)12 Shown

XP(E/G)24 Shown

XP(E/G)36 Shown

Original Instructions

Document: GAR_SM_4601777 Rev 1

WELBILT

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Safety Notices

DEFINITIONS

⚠ DANGER

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

⚠ Warning

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

⚠ Caution

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

Notice

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

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

DISCLAIMERS

⚠ Warning

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

⚠ Caution

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

⚠ DANGER

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

⚠ DANGER

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

⚠ DANGER

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

⚠ DANGER

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

NOTE: Proper installation, care and maintenance are essential for maximum performance and trouble-free operation of your equipment. Visit our website www.mtwkitchencare.com for manual updates, translations, or contact information for service agents in your area.

⚠ Warning

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

⚠ Warning

Do not store combustible materials on the appliance.

⚠ Warning

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

⚠ Warning

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

⚠ Warning

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision concerning use of the appliance by a person responsible for their safety. Do not allow children to play with this appliance.

Notice

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

⚠Warning

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

LOCATION

⚠Warning

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

⚠Warning

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

⚠Warning

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

⚠Warning

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

⚠Warning

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

⚠Caution

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

ELECTRICAL

⚠ DANGER

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

⚠ DANGER

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

⚠ DANGER

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

⚠ DANGER

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

⚠Warning

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

⚠Warning

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

⚠Warning

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

⚠Warning

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

⚠Warning

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

CODE

⚠ Warning

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

⚠ Warning

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

DAMAGE

⚠ DANGER

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

ALWAYS have installation and service performed by trained and authorized personnel.

⚠ Caution

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

⚠ Warning

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

CLEARANCE

⚠ Caution

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

⚠ Caution

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

⚠ Warning

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

⚠ Warning

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

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

⚠ DANGER

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

⚠ DANGER

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

⚠ Warning

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

CLEANING

⚠ Caution

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

⚠ Caution

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

⚠ Caution

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

⚠ Warning

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

⚠ Warning

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

⚠ Warning

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

⚠ Warning

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

⚠ Caution

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

⚠ Warning

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

PERSONAL PROTECTION

⚠ DANGER

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

⚠ DANGER

Use appropriate safety equipment during installation and servicing.

⚠ DANGER

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

⚠ DANGER

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

⚠ Warning

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

⚠ Warning

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

⚠ Warning

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

⚠ Warning

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

⚠Warning

Remove all removable panels before lifting and installing.

⚠Warning

Do not contact moving parts.

⚠Warning

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

⚠Warning

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

⚠Warning

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

⚠Warning

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

⚠Warning

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

⚠Warning

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

⚠Warning

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

⚠Warning

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

⚠Warning

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

⚠Warning

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

⚠Warning

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

⚠Warning

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

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Section 1
General Information

Read This Manual

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

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

Your Service Agent _____

Service Agent Telephone Number _____

Your Local Distributor _____

Distributor Telephone Number _____

Model Number _____

Serial Number _____

Installation Date _____

Unit Inspection

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

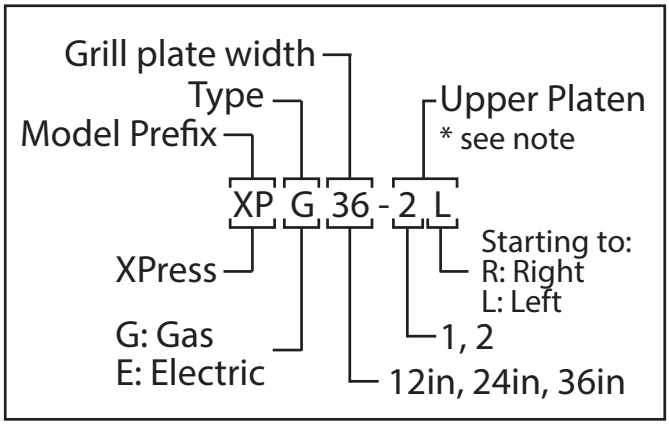
Model Numbers

This manual covers the following models:

XP(E/G)12

XP(E/G)24, XP(E/G)24-1(L/R)

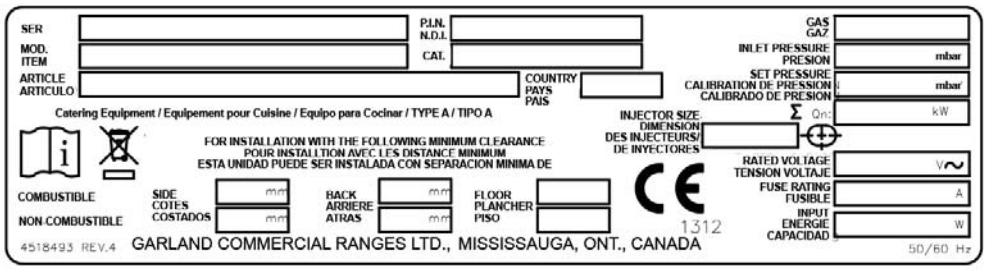
XP(E/G)36, XP(E/G)36-1(L/R), XP(E/G)36-2(L/R)



* Suffix not used if all platens included

Serial Plate Numbers

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



SERIAL NUMBER PLATE - SAMPLE ONLY

Garland

Limited Warranty For Commercial Products - Clamshell Grill

(U.S.A & Canada)

Limited Warranty

Garland Commercial Ranges Limited ("Garland") warrants this product to be free from defects in material and workmanship for a period of two (2) year from the date the product is installed or thirty (30) months from the date of shipment unless stated otherwise for specific models or product lines from our factory, whichever comes first.

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

a. the equipment has not been accidentally or intentionally damaged, altered or misused.

b. the equipment is properly installed, adjusted, operated and maintained in accordance with national and local codes and in accordance with the installation instructions and operations manual provided with this product.

c. the warranty serial number affixed to the appliance by Garland has not been defaced, obliterated or removed.

d. an acceptable report for any claim under this warranty is supplied to Garland.

Garland recommends a Preventive Maintenance Program which is essential to extend the life of equipment.

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

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

Who Is Covered

This Limited Warranty is available only to the original purchaser of the product and is not transferable.

Exclusions From Coverage

- Repair or replacement of parts required because of misuse, improper care or storage, negligence, alteration, accident, use of incompatible supplies or lack of specified maintenance shall be excluded.
- Do not remove any permanently affixed labels,warnings or data plates from the appliance as this may invalidate the Garland warranty.
- Normal maintenance items, including but not limited to, teflon sheets, gaskets, O-rings, seals, interior and exterior finishes, lubrication, broken glass, etc.
- Failures caused by erratic voltages or gas supplies.
- Travel costs beyond 100 miles in the USA and 150 km in Canada, or two (2) hours, travel other than overland, overtime, holiday charges, and any special arrangements.
- Improper or unauthorized repair.
- Changes in adjustment and calibration after ninety (90) days from equipment installation date.
- This Limited Warranty will not apply to any parts subject to damage beyond the control of Garland, or to equipment which has been subject to alteration, misuse or improper installation, accidents, damage in shipment, fire, floods, power changes, other hazards or acts of God that are beyond the control of Garland.
- This Limited Warranty does not apply, and shall not cover any products or equipment manufactured or sold by Garland when such products or commercial equipment is installed or used in a residential or non-commercial application. Installations not within the applicable building or fire codes render this Limited Warranty and any responsibility or obligations associated therein null and void. This includes any damage, costs or legal actions resulting from the installation of any Garland manufactured commercial cooking or warming equipment in a non-commercial application or installation, where the equipment is being used for applications other than those approved for by Garland.
- With respect to equipment, materials, parts and accessories manufactured by others, Garland's sole obligation shall be to use reasonable efforts to obtain the full benefit of the manufacturers' warranties. Garland shall have no liability, whether in contract, tort, negligence, or otherwise, with respect to non-Garland manufactured products.

Limitations Of Liability

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

Remedies

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

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

Warranty Claim Procedure

Customer shall be responsible to:

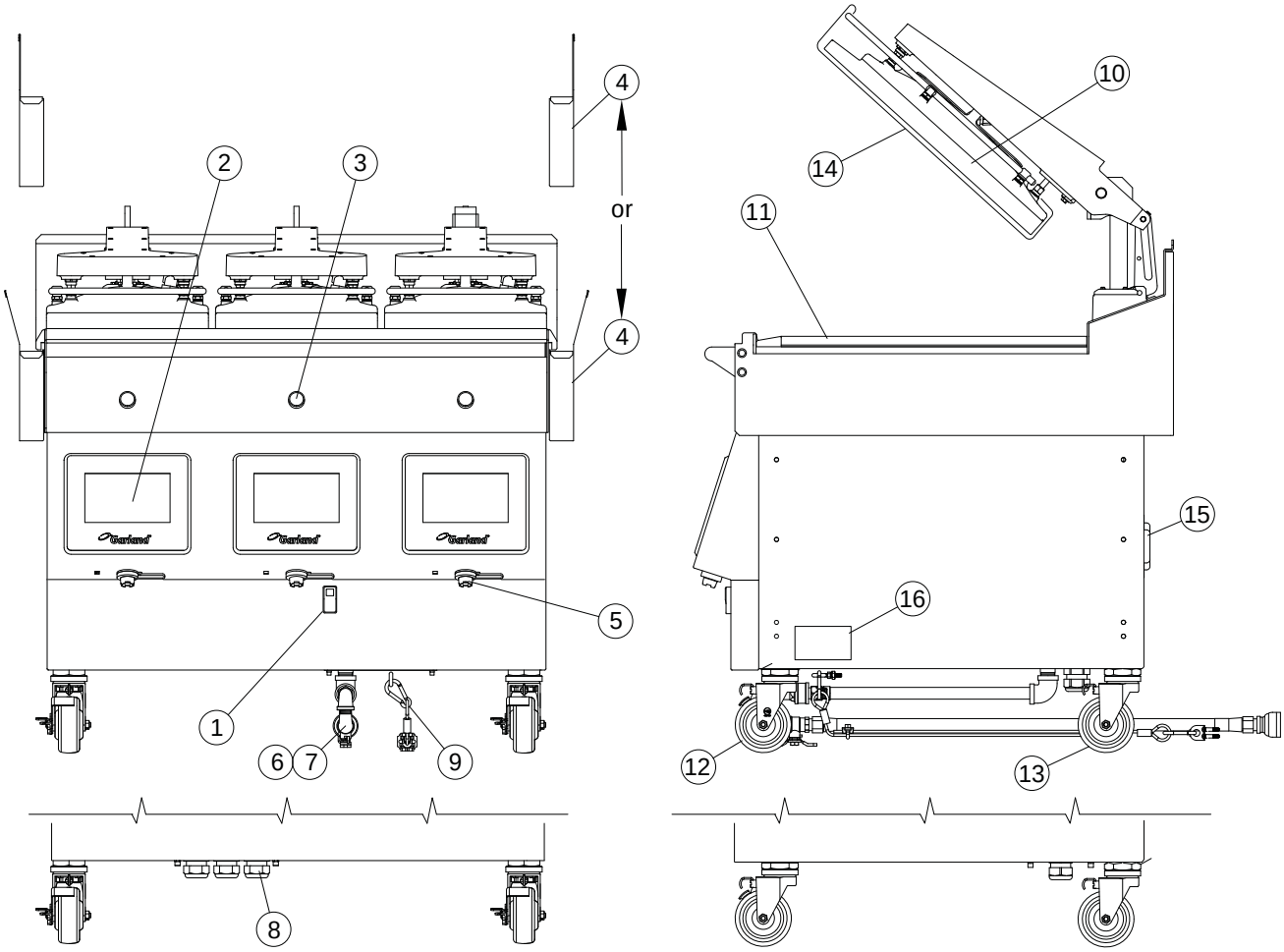
- Immediately advise the Dealer or Garland Factory Authorized Service Agency of the equipment serial number and the nature of the problem. For a list of authorized service agents, please refer to the Garland web site at www.garland-group.com
- Verify the problem is a factory responsibility. Improper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

Governing Law

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

Garland Commercial Ranges Ltd.
1177 Kamato Road, Mississauga,
Ontario, Canada L4W 1X4

Part # 4602161 Rev. 0 (May 13/16)



Main Features and Components

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

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

1. Each 1 platen gas & electric grill includes the following items;

1 PLATEN		
Part #	**Description**	**Qty**
4527294	Release Material Sheet Clips	3
4600722	Release Material Sheet Hanger	1
4600866	Release Material Sheet (box)	1
4600207	Grease Drawer Slide LT - GM	1
4600208	Grease Drawer Slide RT - GM	1
1838701	Platen Levelling Tool	1
4532089	Service Wrench	1
4601665	Garland Grill Start Up Form	1
4532522	Installation Operation Manual	1

4601358	Grease Buckets - right side straight	1
4601357	Grease Buckets - left side straight	1
OR		
4601443	Grease Buckets - right side flared	1
4601442	Grease Buckets - left side flared	1

NOTE: Quantity may vary according to the model.

2. Each 2 platen gas & electric grill includes the following items;

2 PLATEN		
Part #	**Description**	**Qty**
4527294	Release Material Sheet Clips	6
4600722	Release Material Sheet Hanger	2
4600866	Release Material Sheet (box)	1
4600207	Grease Drawer Slide LT - GM	1
4600208	Grease Drawer Slide RT - GM	1
1838701	Platen Levelling Tool	1
4532089	Service Wrench	1
4601665	Garland Grill Start Up Form	1
4532522	Installation Operation Manual	1

4601358	Grease Buckets - right side straight	1
4601357	Grease Buckets - left side straight	1
OR		
4601443	Grease Buckets - right side flared	1
4601442	Grease Buckets - left side flared	1

NOTE: Quantity may vary according to the model.

3. One Grill 3 platen gas & electric included the following list, except countries mentioned

3 PLATEN		
Part #	**Description**	**Qty**
4527294	Release Material Sheet Clips	9
4600722	Release Material Sheet Hanger	3
4600866	Release Material Sheet (box)	1
4600207	Grease Drawer Slide LT - GM	1
4600208	Grease Drawer Slide RT - GM	1
1838701	Platen Levelling Tool	1
4532089	Service Wrench	1
4601665	Garland Grill Start Up Form	1
4532522	Installation Operation Manual	1

4601358	Grease Buckets - right side straight	1
4601357	Grease Buckets - left side straight	1
OR		
4601443	Grease Buckets - right side flared	1
4601442	Grease Buckets - left side flared	1

NOTE: Quantity may vary according to the model.

Items NOT INCLUDED from the manufacturer:

1. Any electrical cords needed for application (optional).
2. Flexible gas hoses with shut off valve and restrain cable kit (gas models only) - (optional).
3. Tool holder for spatula, scraper and wiper that integrate with flared grease buckets (optional).

THE FOLLOWING INSTALLATION PROCEDURE CAN BE PERFORMED BY:

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

CAUTION:

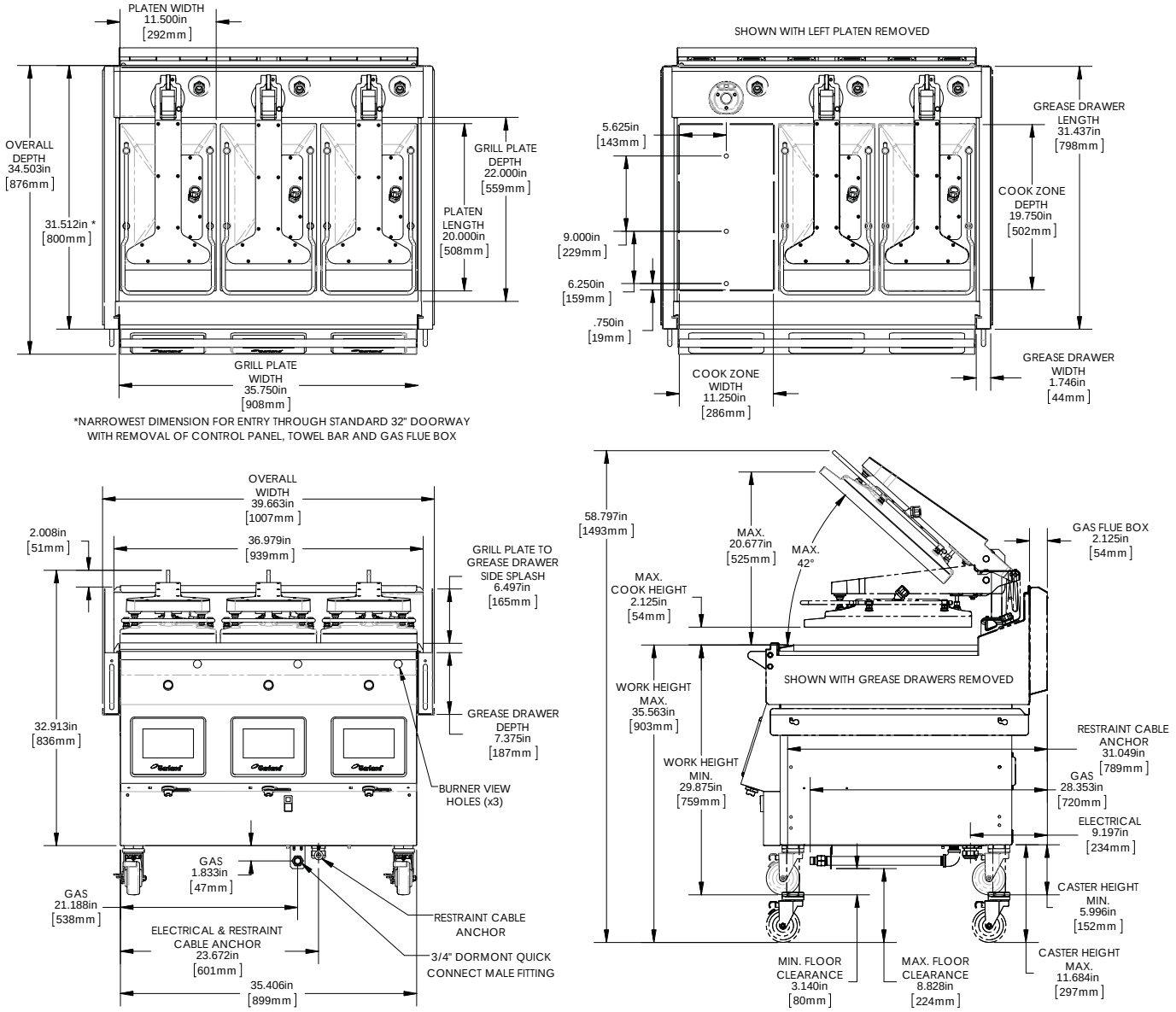
PRIOR TO INSTALLATION, CHECK THE ELECTRICAL SUPPLY TO ENSURE INPUT VOLTAGE AND PHASE MATCH THE EQUIPMENT VOLTAGE RATING AND PHASE. MANY LOCAL CODES EXIST, IT IS THE RESPONSIBILITY OF THE OWNER/ INSTALLER TO COMPLY WITH THESE CODES.

CAUTION (FOR GAS GRILLS):

PRIOR TO INSTALLATION, CHECK THAT THE GAS TYPE AVAILABLE MATCHES THE GAS TYPE LISTED ON THE RATING PLATE. MANY LOCAL CODES EXIST, IT IS THE RESPONSIBILITY OF THE OWNER/INSTALLER TO COMPLY WITH THESE CODES.

3 Platen Dimensions Specification

Dimensions: model: XP(E/G)36



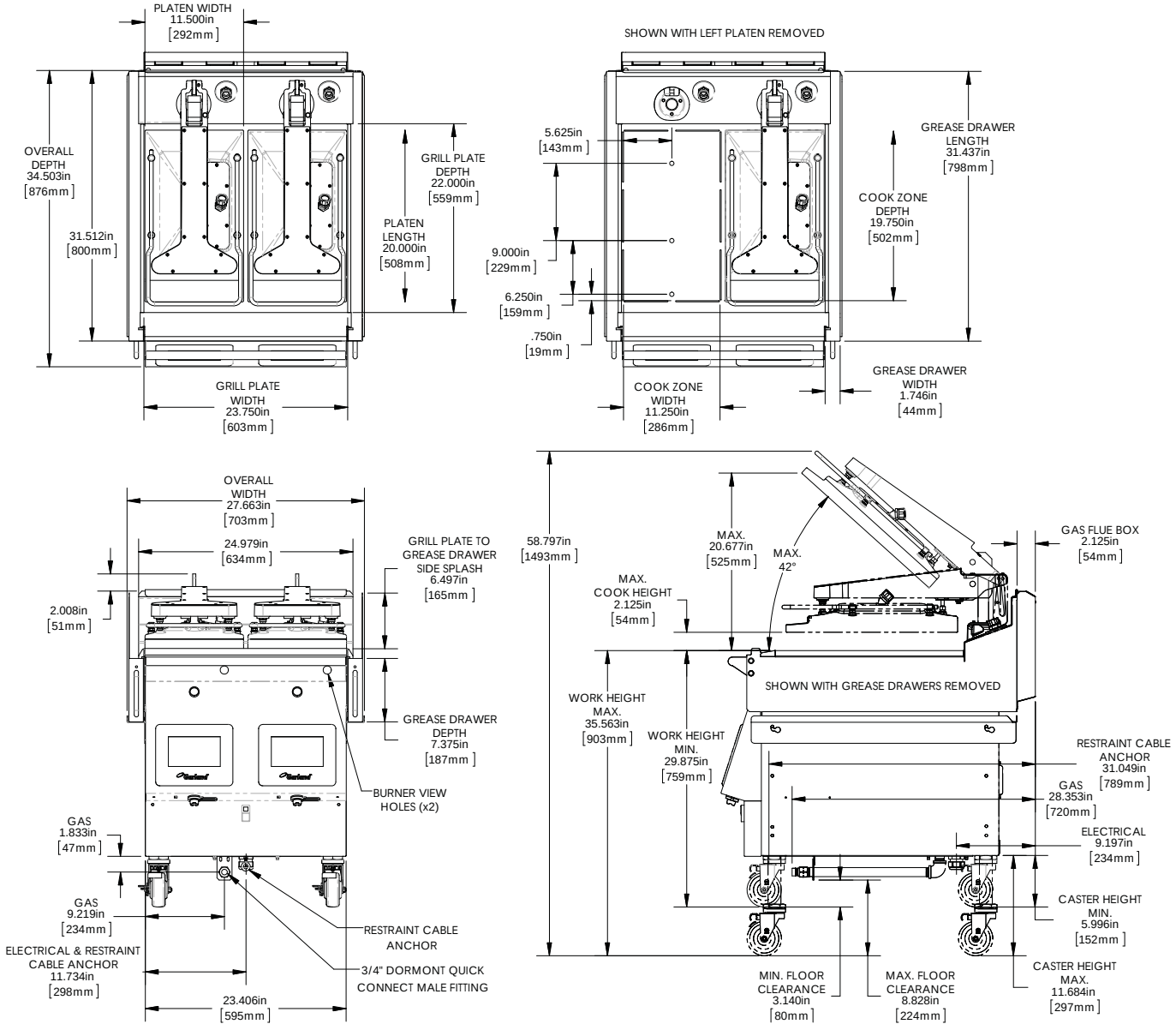
Model	Height*		Width**		Depth	
XP(E/G)36	32 in	812 mm	36 in	610 mm	34.5 in	876 mm

* Height not including caster

** Without grease buckets.

2 Platen Dimensions Specification

Dimensions: model: XP(E/G)24



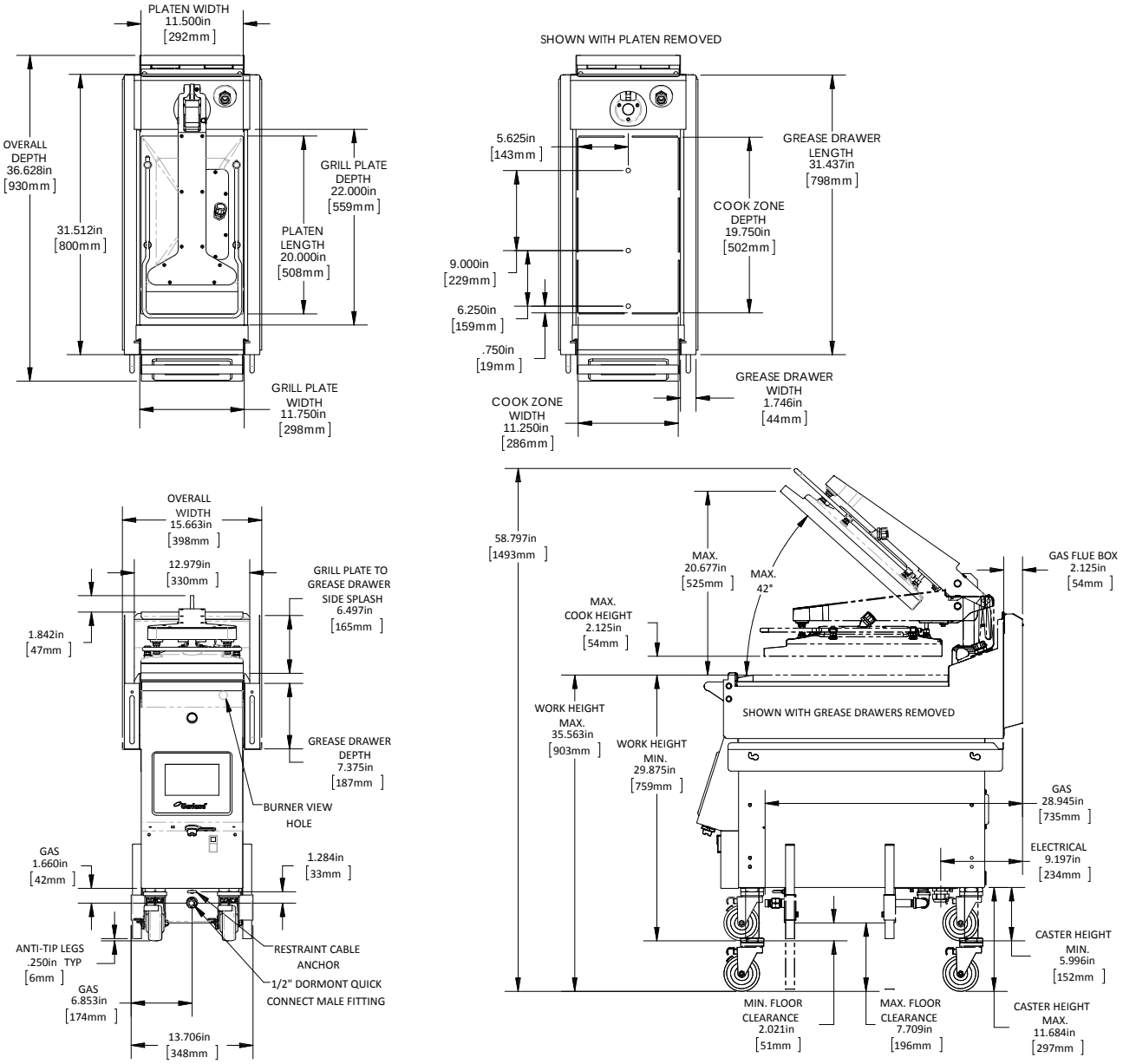
Model	Height*		Width**		Depth	
XP(E/G)24	32 in	812 mm	24 in	610 mm	34.5 in	876 mm

* Height not including caster

** Without grease buckets.

1 Platen Dimensions Specification

Dimensions: model: XP(E/G)12



Model	Height*		Width**		Depth	
XP(E/G)12	32 in	812 mm	12 in	305 mm	34.5 in	876 mm

* Height not including caster

** Without grease buckets.

Electrical Input Specification - WYE (Electric models)

Model #	220/380V, 3N (WYE), 50/60Hz				230/400V, 3N (WYE), 50/60Hz				240/415V, 3N (WYE), 50/60Hz			
	Current (A)			Power	Current (A)			Power	Current (A)			Power
	L1	L2	L3	(kW)	L1	L2	L3	(kW)	L1	L2	L3	(kW)
XPE-12	12.6	15.5	13.9	7.9	11.8	15.3	13.9	8.0	11.8	15.0	13.9	8.0
XPE-12 0L/R	0.0	15.5	13.9	5.2	0.0	15.3	13.9	5.3	0.0	15.0	13.9	5.3
XPE-24 1 INPUT	24.7	24.9	26.9	15.8	23.1	23.9	26.2	15.9	22.6	22.9	25.7	15.9
XPE-24 0L/R 1 INPUT	24.7	13.8	15.7	10.5	23.1	13.8	15.5	10.6	22.6	13.8	15.2	10.6
XPE-24 1L 1 INPUT	24.7	13.8	26.9	13.1	23.1	13.8	26.2	13.3	22.6	13.8	25.7	13.2
XPE-24 1R 1 INPUT	24.7	24.9	15.7	13.1	23.1	23.9	15.5	13.3	22.6	22.9	15.2	13.2
XPE-36 1 INPUT	36.8	36.8	37.1	23.7	34.9	34.9	35.2	23.9	33.6	33.6	33.9	23.9
XPE-36 2 INPUT CORD 1	15.5	13.8	12.6	7.9	15.3	13.8	11.8	7.9	15.0	13.8	11.8	7.9
XPE-36 2 INPUT CORD 2	24.9	26.7	25.0	15.8	23.9	26.0	23.4	15.9	22.9	25.5	22.9	15.9
XPE-36 0L/R 1 INPUT	24.7	24.7	25.0	15.7	23.1	23.1	23.4	15.9	22.6	22.6	22.9	15.8
XPE-36 0L/R 2 INPUT CORD 1	15.5	13.8	0.0	5.2	15.3	13.8	0.0	5.3	15.0	13.8	0.0	5.3
XPE-36 0L/R 2 INPUT CORD 2	13.8	15.5	25.0	10.5	13.8	15.3	23.4	10.6	13.8	15.0	22.9	10.6
XPE-36 1L 1 INPUT	24.7	24.7	37.1	18.4	23.1	23.1	35.2	18.5	22.6	22.6	33.9	18.5
XPE-36 1L 2 INPUT CORD 1	15.5	13.8	12.6	7.9	15.3	13.8	11.8	7.9	15.0	13.8	11.8	7.9
XPE-36 1L 2 INPUT CORD 2	13.8	15.5	25.0	10.5	13.8	15.3	23.4	10.6	13.8	15.0	22.9	10.6
XPE-36 1R 1 INPUT	24.7	36.8	25.0	18.4	23.1	34.9	23.4	18.5	22.6	33.6	22.9	18.5
XPE-36 1R 2 INPUT CORD 1	15.5	13.8	0.0	5.2	15.3	13.8	0.0	5.3	15.0	13.8	0.0	5.3
XPE-36 1R 2 INPUT CORD 2	13.8	26.7	25.0	13.2	13.8	26.0	23.4	13.3	13.8	25.5	22.9	13.3
XPE-36 2L 1 INPUT	36.8	24.7	37.1	21.0	34.9	23.1	35.2	21.2	33.6	22.6	33.9	21.2
XPE-36 2L 2 INPUT CORD 1	15.5	13.8	12.6	7.9	15.3	13.8	11.8	7.9	15.0	13.8	11.8	7.9
XPE-36 2L 2 INPUT CORD 2	24.9	15.5	25.0	13.2	23.9	15.3	23.4	13.3	22.9	15.0	22.9	13.3
XPE-36 2R 1 INPUT	36.8	36.8	25.0	21.0	34.9	34.9	23.4	21.2	33.6	33.6	22.9	21.2
XPE-36 2R 2 INPUT CORD 1	15.5	13.8	0.0	5.2	15.3	13.8	0.0	5.3	15.0	13.8	0.0	5.3
XPE-36 2R 2 INPUT CORD 2	24.9	26.7	25.0	15.8	23.9	26.0	23.4	16.0	22.9	25.5	22.9	15.9

Electrical Input Specification - DELTA (Electric models)

Model #	200V, 3L (DELTA), 50/60Hz				208V,3L (DELTA), 50/60Hz			
	Current (A)			Power	Current (A)			Power
	L1	L2	L3	(kW)	L1	L2	L3	(kW)
XPE 12	24.1	25.9	25.2	8.1	23.7	25.4	24.8	8.2
XPE 12 0L/R	13.9	16.9	25.2	5.4	14.0	16.6	24.8	5.4
XPE-24 1 INPUT	48.4	48.4	48.4	16.1	47.4	47.3	47.3	16.3
XPE-24 2 INPUT CORD 1	25.1	25.8	24.1	8.0	24.7	25.3	23.7	8.1
XPE-24 2 INPUT CORD 2	25.1	24.3	26.0	8.1	24.7	23.9	25.5	8.2
XPE-24 0L/R 1 INPUT	48.4	28.2	28.2	10.7	47.4	27.6	27.6	10.9
XPE-24 0L/R 2 INPUT CORD 1	25.1	16.8	13.9	5.3	24.7	16.5	14.0	5.4
XPE-24 0L/R 2 INPUT CORD 2	25.1	14.1	17.0	5.4	24.7	14.2	16.7	5.5
XPE-24 1L 1 INPUT	48.4	36.9	36.9	13.4	47.4	36.1	36.1	13.6
XPE-24 1L 2 INPUT CORD 1	25.1	25.8	24.1	8.0	24.7	25.3	23.7	8.1
XPE-24 1L 2 INPUT CORD 2	25.1	14.1	17.0	5.4	24.7	14.2	16.7	5.5
XPE-24 1R 1 INPUT	48.4	36.9	36.9	13.4	47.4	36.1	36.1	13.6
XPE-24 1R 2 INPUT CORD 1	25.1	16.8	13.9	5.3	24.7	16.5	14.0	5.4
XPE-24 1R 2 INPUT CORD 2	25.1	24.3	26.0	8.1	24.7	23.9	25.5	8.2
XPE-36 2 INPUT CORD 1	25.8	25.1	24.1	8.0	25.3	24.7	23.7	8.1
XPE-36 2 INPUT CORD 2	48.4	48.4	48.4	16.2	47.4	47.3	47.3	16.3
XPE-36 0L/R 2 INPUT CORD 1	16.8	13.9	25.1	5.3	16.5	14.0	24.6	5.4
XPE-36 0L/R 2 INPUT CORD 2	48.4	28.2	28.2	10.8	47.4	27.6	27.6	10.9
XPE-36 1L 2 INPUT CORD 1	25.8	25.1	24.1	8.0	25.3	24.7	23.7	8.1
XPE-36 1L 2 INPUT CORD 2	48.4	28.2	28.2	10.8	47.4	27.6	27.6	10.8
XPE-36 1R 2 INPUT CORD 1	25.1	16.8	13.9	5.3	24.7	16.5	14.0	5.4
XPE-36 1R 2 INPUT CORD 2	48.4	36.9	36.9	8.2	47.4	36.1	36.1	13.5
XPE-36 2L 2 INPUT CORD 1	25.8	25.1	24.1	8.0	25.3	24.7	23.7	8.1
XPE-36 2L 2 INPUT CORD 2	48.4	36.9	36.9	13.5	47.4	36.1	36.1	13.5
XPE-36 2R 2 INPUT CORD 1	25.1	16.8	13.9	5.3	24.7	16.5	14.0	5.4
XPE-36 2R 2 INPUTCORD 2	48.4	48.4	48.4	16.2	47.4	47.3	47.3	16.3

Electrical Input Specification - DELTA (Electric models), *continuation*

Model #	220V, 3L (DELTA), 50/60Hz				230V,3L (DELTA), 50/60Hz				240V, 3L (DELTA), 50/60Hz			
	Current (A)			Power	Current (A)			Power	Current (A)			Power
	L1	L2	L3	(kW)	L1	L2	L3	(kW)	L1	L2	L3	(kW)
XPE 12	22.0	23.7	22.9	7.9	21.2	23.0	22.0	8.0	20.7	22.6	21.6	8.0
XPE 12 0L/R	13.8	15.6	22.9	5.3	13.8	15.4	22.0	5.3	13.8	15.1	21.6	5.3
XPE-24 1 INPUT	42.7	43.0	43.0	15.8	40.1	40.6	40.6	16.0	39.1	39.5	39.5	16.0
XPE-24 2 INPUT CORD 1	22.8	23.6	22.0	7.9	21.9	22.9	21.2	7.9	21.5	22.5	20.7	7.9
XPE-24 2 INPUT CORD 2	22.8	22.2	23.8	7.9	21.9	21.4	23.1	8.0	21.5	20.9	22.7	8.0
XPE-24 0L/R 1 INPUT	42.7	24.9	24.9	10.5	40.1	23.3	23.3	10.6	39.1	22.8	22.8	10.6
XPE-24 0L/R 2 INPUT CORD 1	22.8	15.5	13.8	5.2	21.9	15.3	13.8	5.3	21.5	15.0	13.8	5.3
XPE-24 0L/R 2 INPUT CORD 2	22.8	14.0	15.7	5.2	21.9	14.0	15.5	5.4	21.5	14.0	15.2	5.3
XPE-24 1L 1 INPUT	42.7	32.8	32.8	13.1	40.1	30.9	30.9	13.3	39.1	30.0	30.0	13.3
XPE-24 1L 2 INPUT CORD 1	22.8	23.6	22.0	7.9	21.9	22.9	21.2	7.9	21.5	22.5	20.7	7.9
XPE-24 1L 2 INPUT CORD 2	22.8	14.0	15.7	5.2	21.9	14.0	15.5	5.4	21.5	14.0	15.2	5.3
XPE-24 1R 1 INPUT	42.7	32.8	32.8	13.1	40.1	30.9	30.9	13.3	39.1	30.0	30.0	13.3
XPE-24 1R 2 INPUT CORD 1	22.8	15.5	13.8	5.2	21.9	15.3	13.8	5.3	21.5	15.0	13.8	5.3
XPE-24 1R 2 INPUT CORD 2	22.8	22.2	23.8	7.9	21.9	21.4	23.1	8.0	21.5	20.9	22.7	8.0
XPE-36 2 INPUT CORD 1	23.6	22.8	22.0	7.9	22.9	21.9	21.2	8.0	22.5	21.5	20.7	7.9
XPE-36 2 INPUT CORD 2	42.7	43.0	43.0	15.8	40.1	40.6	40.6	16.0	39.1	39.5	39.5	16.0
XPE-36 0L/R 2 INPUT CORD 1	15.5	13.8	22.8	5.2	15.3	13.8	21.9	5.3	15.0	13.8	21.5	5.3
XPE-36 0L/R 2 INPUT CORD 2	42.7	24.9	24.9	10.5	40.1	23.3	23.3	10.6	39.1	22.8	22.8	10.6
XPE-36 1L 2 INPUT CORD 1	23.6	22.8	22.0	7.9	22.9	21.9	21.2	8.0	22.5	21.5	20.7	7.9
XPE-36 1L 2 INPUT CORD 2	42.7	24.9	24.9	10.4	40.1	23.3	23.3	10.5	39.1	22.8	22.8	10.5
XPE-36 1R 2 INPUT CORD 1	22.8	15.5	13.8	5.2	21.9	15.3	13.8	5.3	21.5	15.0	13.8	5.3
XPE-36 1R 2 INPUT CORD 2	42.7	32.8	32.8	13.1	40.1	30.9	30.9	13.2	39.1	30.0	30.0	13.2
XPE-36 2L 2 INPUT CORD 1	23.6	22.8	22.0	7.9	22.9	21.9	21.2	8.0	22.5	21.5	20.7	7.9
XPE-36 2L 2 INPUT CORD 2	42.7	32.8	32.8	13.1	40.1	30.9	30.9	13.2	39.1	30.0	30.0	13.2
XPE-36 2R 2 INPUT CORD 1	22.8	15.5	13.8	5.2	21.9	15.3	13.8	5.3	21.5	15.0	13.8	5.3
XPE-36 2R 2 INPUTCORD 2	42.7	43.0	43.0	15.8	40.1	40.6	40.6	16.0	39.1	39.5	39.5	16.0

Electrical Input Specification - WYE (gas XPG-12-CE models)

XPG-12 CE Models (gas models)					
Model	Volts 3N~(WYE) 50/60Hz	Total Current (A)			Power(kW)
		L1	L2	L3	
XPG-12	220V/380V	12.6	4.7	0.0	3.4
	230V/400V	11.8	4.7	0.0	3.4
	240V/415V	11.8	4.7	0.0	3.4

XPG-12 (0L/R) CE Models (gas models)					
Model	Volts 3N~(WYE) 50/60Hz	Total Current (A)			Power(kW)
		L1	L2	L3	
XPG-12 0L/R	220V/380V	0.0	4.7	0.0	0.8
	230V/400V	0.0	4.7	0.0	0.8
	240V/415V	0.0	4.7	0.0	0.8

Electrical Input Specification - DELTA (gas XPG-12 models)

XPG-12 Models (gas models)					
Model	Volts 3~50/60Hz	Total Current (A)			Power(kW)
		L1	L2	L3	
XPG-12	200V	14.4	16.8	4.7	3.5
	208V	14.0	16.5	4.8	3.5
	220V	12.6	15.0	4.7	3.4
	230V	11.8	14.2	4.7	3.4
	240V	11.8	14.1	4.7	3.4

XPG-12 (0L/R) Models (gas models)					
Model	Volts 3~50/60Hz	Total Current (A)			Power(kW)
		L1	L2	L3	
XPG-12 0L/R	200V	0.0	4.7	0.0	0.8
	208V	0.0	4.8	0.0	0.8
	220V	0.0	4.7	0.0	0.8
	230V	0.0	4.7	0.0	0.8
	240V	0.0	4.7	0.0	0.8

Electrical Input Specification - DELTA (electric XPE-24 models)

XPE-24, 1 Input, Models (electric models)					
Model	Volts 3~50/60Hz	Total Current (A)			Power(kW)
		L1	L2	L3	
XPE-24 1INPUT	200V	48.4	48.4	48.4	16.1
	208V	47.4	47.3	47.3	16.3
	220V	42.7	43.0	43.0	15.8
	230V	40.1	40.6	40.6	16.0
	240V	39.1	39.5	39.5	16.0

XPE-24, 2 Input Cord 1, Models (electric models)					
Model	Volts 3~50/60Hz	Total Current (A)			Power(kW)
		L1	L2	L3	
XPE-24 2INPUT CORD 1	200V	25.1	25.8	24.1	8.0
	208V	24.7	25.3	23.7	8.1
	220V	22.8	23.6	22.0	7.9
	230V	21.9	22.9	21.2	7.9
	240V	21.5	22.5	20.7	7.9

XPE-24, 2 Input Cord 2, Models (electric models)					
Model	Volts 3~50/60Hz	Total Current (A)			Power(kW)
		L1	L2	L3	
XPE-24 2INPUT CORD 2	200V	25.1	24.3	26.0	8.1
	208V	24.7	23.9	25.5	8.2
	220V	22.8	22.2	23.8	7.9
	230V	21.9	21.4	23.1	8.0
	240V	21.5	20.9	22.7	8.0

Electrical Input Specification - WYE (gas XPG-24 CE models)

XPG-24 CE Models (gas models)					
Model	Volts 3N~(WYE) 50/60Hz	Total Current (A)			Power(kW)
		L1	L2	L3	
2 Platen	220V/380V	4.7	12.6	16.7	6.8
	230V/400V	4.7	11.8	15.5	6.9
	240V/415V	4.7	11.8	15.6	6.9

XPG-24 (0L,0R) CE Models (gas models)					
Model	Volts 3N~(WYE) 50/60Hz	Total Current (A)			Power(kW)
		L1	L2	L3	
2 Platen	220V/380V	4.7	0.0	4.7	1.5
	230V/400V	4.7	0.0	4.7	1.5
	240V/415V	4.7	0.0	4.7	1.5

XPG-24 1L CE Models (gas models)					
Model	Volts 3N~(WYE) 50/60Hz	Total Current (A)			Power(kW)
		L1	L2	L3	
2 Platen	220V/380V	4.7	0.0	16.7	4.2
	230V/400V	4.7	0.0	15.5	4.2
	240V/415V	4.7	0.0	15.6	4.2

XPG-24 1R CE Models (gas models)					
Model	Volts 3N~(WYE) 50/60Hz	Total Current (A)			Power(kW)
		L1	L2	L3	
2 Platen	220V/380V	4.7	12.6	4.7	4.2
	230V/400V	4.7	11.8	4.7	4.2
	240V/415V	4.7	11.8	4.7	4.2

Electrical Input Specification - DELTA (gas XPG-24 models)

XPG-24 Models (gas models)					
Model	Volts 3~50/60Hz	Total Current (A)			Power(kW)
		L1	L2	L3	
2 Platen	200V	22.9	16.8	28.3	7.0
	208V	20.5	16.5	27.6	7.0
	220V	18.8	15.0	25.1	6.8
	230V	18.0	14.2	23.7	6.9
	240V	17.8	14.1	23.5	6.9

XPG-24 (0L,0R) Models (gas models)					
Model	Volts 3~50/60Hz	Total Current (A)			Power(kW)
		L1	L2	L3	
2 Platen	200V	7.9	4.7	4.7	1.5
	208V	8.0	4.8	4.8	1.6
	220V	7.7	4.7	4.7	1.5
	230V	7.7	4.7	4.7	1.5
	240V	7.6	4.7	4.7	1.5

XPG-24 1L Models (gas models)					
Model	Volts 3~50/60Hz	Total Current (A)			Power(kW)
		L1	L2	L3	
2 Platen	200V	20.9	4.7	18.4	4.2
	208V	20.5	4.8	18.0	4.3
	220V	18.8	4.7	16.4	4.2
	230V	18.0	4.7	15.6	4.2
	240V	17.8	4.7	15.4	4.2

XPG-24 1R Models (gas models)					
Model	Volts 3~50/60Hz	Total Current (A)			Power(kW)
		L1	L2	L3	
2 Platen	200V	7.9	16.8	16.8	4.2
	208V	8.0	16.5	16.5	4.3
	220V	7.7	15.0	15.0	4.2
	230V	7.7	14.2	14.2	4.2
	240V	7.6	14.1	14.1	4.2

Electrical Input Specification - WYE (gas XPG-36 CE models)

XPG-36 CE Models (gas models)					
Model	Volts 3N~(WYE) 50/60Hz	Total Current (A)			Power(kW)
		L1	L2	L3	
3 Platen	220V/380V	16.7	16.7	16.7	10.2
	230V/400V	15.5	15.5	15.5	10.3
	240V/415V	15.6	15.6	15.6	10.3

XPG-36 (0L/R) CE Models (gas models)					
Model	Volts 3N~(WYE) 50/60Hz	Total Current (A)			Power(kW)
		L1	L2	L3	
3 Platen	220V/380V	4.7	4.7	4.7	2.3
	230V/400V	4.7	4.7	4.7	2.3
	240V/415V	4.7	4.7	4.7	2.3

XPG-36 1L CE Models (gas models)					
Model	Volts 3N~(WYE) 50/60Hz	Total Current (A)			Power(kW)
		L1	L2	L3	
3 Platen	220V/380V	4.7	4.7	16.7	4.9
	230V/400V	4.7	4.7	15.5	5.0
	240V/415V	4.7	4.7	15.6	5.0

XPG-36 1R CE Models (gas models)					
Model	Volts 3N~(WYE) 50/60Hz	Total Current (A)			Power(kW)
		L1	L2	L3	
3 Platen	220V/380V	4.7	16.7	4.7	4.9
	230V/400V	4.7	15.5	4.7	5.0
	240V/415V	4.7	15.6	4.7	5.0

XPG-36 2L CE Models (gas models)					
Model	Volts 3N~(WYE) 50/60Hz	Total Current (A)			Power(kW)
		L1	L2	L3	
3 Platen	220V/380V	16.7	4.7	16.7	7.6
	230V/400V	15.5	4.7	15.5	7.7
	240V/415V	15.6	4.7	15.6	7.6

XPG-36 2R CE Models (gas models)					
Model	Volts 3N~(WYE) 50/60Hz	Total Current (A)			Power(kW)
		L1	L2	L3	
3 Platen	220V/380V	16.7	16.7	4.7	7.6
	230V/400V	15.5	15.5	4.7	7.7
	240V/415V	15.6	15.6	4.7	7.6

Electrical Input Specification - DELTA (gas XPG-36 models)

XPG-36 Models (gas models)					
Model	Volts 3~(WYE) 50/60Hz	Total Current (A)			Power(kW)
		L1	L2	L3	
3 Platen	200V	31.7	31.7	31.7	10.4
	208V	30.9	30.9	30.9	10.6
	220V	28.3	28.3	28.3	10.2
	230V	27.3	27.3	27.3	10.3
	240V	26.1	26.1	26.1	10.3

XPG-36 (0L/R) Models (gas models)					
Model	Volts 3~(WYE) 50/60Hz	Total Current (A)			Power(kW)
		L1	L2	L3	
3 Platen	200V	7.0	7.0	7.0	2.3
	208V	6.9	6.9	6.9	2.3
	220V	6.3	6.3	6.3	2.3
	230V	6.1	6.1	6.1	2.3
	240V	5.8	5.8	5.8	2.3

Electrical Input Specification - DELTA (gas XPG-36 models), *continuation*

XPG-36 1L Models (gas models)					
Model	Volts 3~(WYE) 50/60Hz	Total Current (A)			Power(kW)
		L1	L2	L3	
3 Platen	200V	20.6	7.0	20.6	5.0
	208V	20.1	6.9	20.1	5.1
	220V	18.4	6.3	18.4	4.9
	230V	17.8	6.1	17.8	5.0
	240V	17.0	5.8	17.0	5.0

XPG-36 1R Models (gas models)					
Model	Volts 3~(WYE) 50/60Hz	Total Current (A)			Power(kW)
		L1	L2	L3	
3 Platen	200V	7.0	20.6	20.6	5.0
	208V	6.9	20.1	20.1	5.1
	220V	6.3	18.4	18.1	4.9
	230V	6.1	17.8	17.8	5.0
	240V	5.8	17.0	17.0	5.0

XPG-36 2L Models (gas models)					
Model	Volts 3~(WYE) 50/60Hz	Total Current (A)			Power(kW)
		L1	L2	L3	
3 Platen	200V	31.7	20.6	20.6	7.7
	208V	30.9	20.1	20.1	7.8
	220V	28.3	18.4	18.4	7.6
	230V	27.3	17.8	17.8	7.7
	240V	26.1	17.0	17.0	7.6

XPG-36 2R Models (gas models)					
Model	Volts 3~(WYE) 50/60Hz	Total Current (A)			Power(kW)
		L1	L2	L3	
3 Platen	200V	20.6	31.7	20.6	7.7
	208V	20.1	30.9	20.1	7.8
	220V	18.4	28.3	18.4	7.6
	230V	17.8	27.3	17.8	7.7
	240V	17.0	26.1	17.0	7.6

Gas Input Specification

STANDARD GAS SETTINGS/SPECIFICATIONS FOR CSA APPROVED MODELS												
GAS TYPE	STANDARD ELEVATION		FAN SPEED	PRESSURE SWITCH SETTING		INPUT/ BURNER	"TOTAL INPUT/UNIT BTU"			SUPPLY PRESSURE	MANIFOLD PRESSURE	INJECTOR SIZE
	FEET		RPM	" W.C. CLOSE / OPEN	Colour Code	BTU	12in GRILL	24in GRILL	36in GRILL	" W.C.	" W.C.	mm
Natural Gas CSA	0	- 4500	10,000	0.15 / 0.07	Grey	10,000	20,000	40,000	60,000	7.0	4.0	1.5
Propane Gas CSA	0	- 4500	10,000	0.15 / 0.07	Grey	10,000	20,000	40,000	60,000	11.0	4.0	1.2
STANDARD GAS SETTINGS/SPECIFICATIONS FOR CE APPROVED MODELS												
GAS TYPE	ELEVATION RANGE		FAN SPEED	PRESSURE SWITCH SETTING		INPUT/ BURNER	"TOTAL INPUT/UNIT kW"			SUPPLY PRESSURE	MANIFOLD PRESSURE	INJECTOR SIZE
	METERS		RPM	" W.C. CLOSE / OPEN	Colour Code	kW	12in GRILL	24in GRILL	36in GRILL	mbar	mbar	mm
Natural Gas G20	0	- 1372	10,000	0.32 / 0.24	Red	2.93	5.86	11.72	17.58	20.0	10.0	1.5
Natural Gas G25	0	- 1372	10,000	0.32 / 0.24	Red	2.93	5.86	11.72	17.58	25.0	13.7	1.5
Propane Gas G31	0	- 1372	10,000	0.32 / 0.24	Red	2.93	5.86	11.72	17.58	" 30.0 *37.0 50.0"	10.0	1.2
*The regulator on each gas valve has been adjusted at the factory for a 37mbar supply pressure. An authorized installer may need to adjust the regulator setting to maintain the correct manifold pressure for 30mbar and 50mbar installations.												

For installations up to 4500 ft (1372 meters). Units being installed at higher elevations must be configured accordingly at the factory or modified at the installation site by a factory authorized technician, using the appropriate certified conversion kit listed in this manual.

Determining Unit Configuration for Gas Grills:

a. If the grill has been supplied with the following label (Figure label #1), it has been configured for standard elevation which is 0 - 4,500 feet (0 - 1372 m).

Figure label #1

Determining Unit Configuration for Gas Grills *continuation*:

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

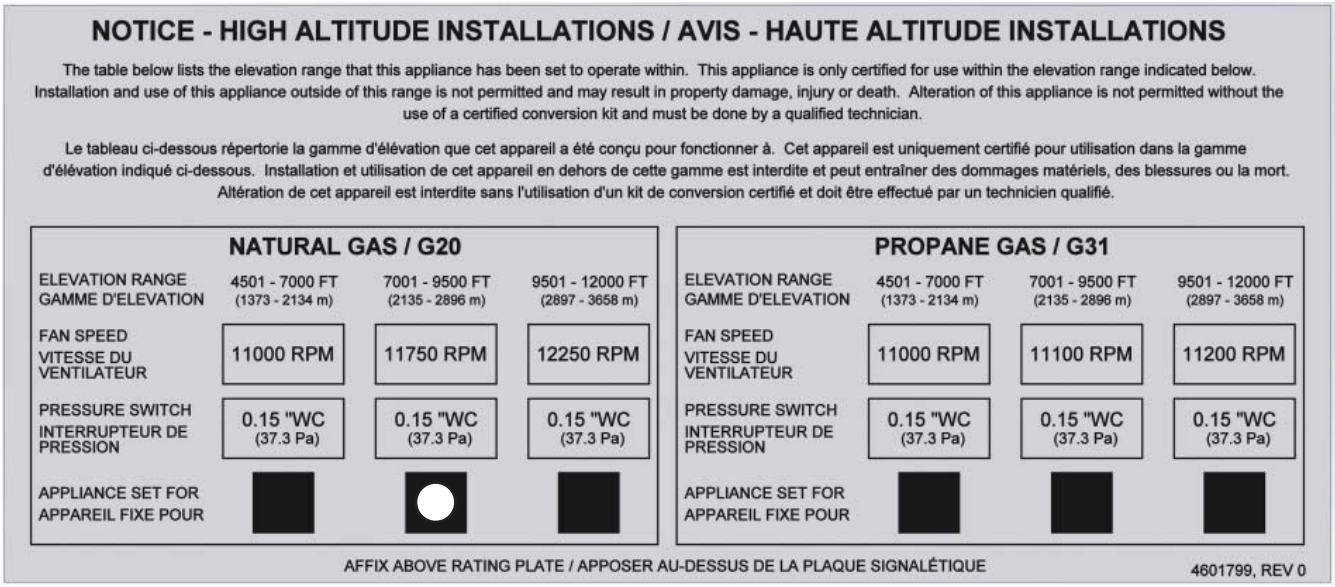


Figure label #2

Gas Elevations Settings

HIGH ELEVATION GAS SETTINGS/SPECIFICATIONS FOR CSA APPROVED MODELS

GAS TYPE	ELEVATION RANGE FEET	FAN SPEED RPM	PRESSURE SWITCH SETTING " W.C. CLOSE / OPEN	PRESSURE SWITCH SETTING Colour Code	[1]INPUT/ BURNER BTU	[2]TOTAL INPUT/UNIT BTU 12in GRILL	[2]TOTAL INPUT/UNIT BTU 24in GRILL	[2]TOTAL INPUT/UNIT BTU 36in GRILL	SUPPLY PRESSURE " W.C.	MANIFOLD PRESSURE " W.C.	INJECTOR SIZE mm
Natural Gas CSA	4501 - 7000	11,000	0.15 / 0.07	Grey	8,900	17,800	35,600	53,400	7.0	4.0	1.5
	7001 - 9500	11,750			8,500	17,000	34,000	51,000			
	9501 - 12000	12,250			8,100	16,200	32,400	48,600			
Propane Gas CSA	4501 - 7000	11,000	0.15 / 0.07	Grey	8,900	17,800	35,600	53,400	11.0	4.0	1.2
	7001 - 9500	11,100			8,700	17,400	34,800	52,200			
	9501 - 12000	11,200			8,500	17,000	34,000	51,000			

[1]Input per burner based on the middle of the elevation range, [2]Calculated based on Input/Burner

Gas Elevations Settings *continuation*:

HIGH ELEVATION GAS SETTINGS/SPECIFICATIONS FOR CE APPROVED MODELS												
GAS TYPE	ELEVATION RANGE			FAN SPEED	PRESSURE SWITCH SETTING		[1]INPUT/ BURNER	[2]TOTAL INPUT/UNIT KW			SUPPLY PRESSURE	MANIFOLD PRESSURE	INJECTOR SIZE
	METERS			RPM	" W.C. CLOSE / OPEN	Colour Code	kW	12in GRILL	24in GRILL	36in GRILL	mbar	mbar	mm
Natural Gas G20	1373	-	2134	11,000	0.15 / 0.07	Grey	2.61	5.22	10.44	15.66	20.0	10.0	1.5
	2135	-	2896	11,750			2.49	4.98	9.96	14.94			
	2897	-	3658	12,250			2.37	4.74	9.48	14.22			
Propane Gas G25	1373	-	2134	11,000	0.15 / 0.07	Grey	2.61	5.22	10.44	15.66	25.0	13.7	1.5
	2135	-	2896	11,100			2.55	5.10	10.20	15.30			
	2897	-	3658	11,200			2.49	4.98	9.96	14.94			
Propane Gas G31	1373	-	2134	11,000	0.15 / 0.07	Grey	2.61	5.22	10.44	15.66	30.0 [3]37.0 50.0	10.0	1.2
	2135	-	2896	11,100			2.55	5.10	10.20	15.30			
	2897	-	3658	11,200			2.49	4.98	9.96	14.94			
[1]Input per burner based on the middle of the elevation range, [2]Calculated based on Input/Burner													

[1]Input per burner based on the middle of the elevation range, [2]Calculated based on Input/Burner, [3]The regulator on each gas valve has been adjusted at the factory for a 37mbar supply pressure. An authorized installer may need to adjust the regulator setting to maintain the correct manifold pressure for 30mbar and 50mbar installations.

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

CSA APPROVED CONVERSION KITS		
CONVERSION KIT #4602236		
FOR ALL CSA APPROVED UNITS		
THIS KIT IS USED TO CONVERT CSA APPROVED STANDARD SEA LEVEL UNITS TO HIGH ELEVATION UNITS. THIS KIT APPLIES TO ALL CSA NATURAL GAS AND PROPANE GAS UNITS, REGARDLESS OF SIZE. THE KIT CONTAINS THE ITEMS LISTED BELOW.		
PART #	DESCRIPTION	QTY
4601799	LABEL - HIGH ELEVATION (4501 - 12000 FT)	1
4602121	LABEL - ELEVATION DECLARATION MG/XPG	1
4602240	INSTRUCTIONS - STD TO ELEVATION CONVERSION MG/XPG	1
4602256	LABEL - CONVERSION KIT, STD TO ELEVATION, NAT/PRO CSA UNITS	1

CE APPROVED CONVERSION KITS FOR ELEVATION		
CONVERSION KIT #4602237		
FOR ALL CE APPROVED 12in UNITS		
THIS KIT IS USED TO CONVERT 12in CE APPROVED STANDARD SEA LEVEL UNITS TO HIGH ELEVATION UNITS. THIS KIT ONLY APPLIES TO 12in GRILLS, CONFIGURED FOR USE WITH G20 NATURAL GAS AND G31 PROPANE GAS. THE KIT CONTAINS THE ITEMS LISTED BELOW.		
PART #	DESCRIPTION	QTY
4601799	LABEL - HIGH ELEVATION (4501 - 12000 FT)	1
4602121	LABEL - ELEVATION DECLARATION MG/XPG	1
4602240	INSTRUCTIONS - STD TO ELEVATION CONVERSION MG/XPG	1
4602257	LABEL - CONVERSION KIT, STD TO ELEVATION, G20/G31, 12IN CE UNITS	1
4601976	PRESSURE SWITCH ASSY, GREY PRINT PLATE, PR 0.15 WC	2

CONVERSION KIT #4602238		
FOR ALL CE APPROVED 24in UNITS		
THIS KIT IS USED TO CONVERT 24in CE APPROVED STANDARD SEA LEVEL UNITS TO HIGH ELEVATION UNITS. THIS KIT ONLY APPLIES TO 24in GRILLS, CONFIGURED FOR USE WITH G20 NATURAL GAS AND G31 PROPANE GAS. THE KIT CONTAINS THE ITEMS LISTED BELOW.		
PART #	DESCRIPTION	QTY
4601799	LABEL - HIGH ELEVATION (4501 - 12000 FT)	1
4602121	LABEL - ELEVATION DECLARATION MG/XPG	1
4602240	INSTRUCTIONS - STD TO ELEVATION CONVERSION MG/XPG	1
4602258	LABEL - CONVERSION KIT, STD TO ELEVATION, G20/G31, 24IN CE UNITS	1
4601976	PRESSURE SWITCH ASSY, GREY PRINT PLATE, PR 0.15 WC	4

CONVERSION KIT #4602239		
FOR ALL CE APPROVED 36in UNITS		
THIS KIT IS USED TO CONVERT 36in CE APPROVED STANDARD SEA LEVEL UNITS TO HIGH ELEVATION UNITS. THIS KIT ONLY APPLIES TO 36in GRILLS, CONFIGURED FOR USE WITH G20 NATURAL GAS AND G31 PROPANE GAS. THE KIT CONTAINS THE ITEMS LISTED BELOW.		
PART #	DESCRIPTION	QTY
4601799	LABEL - HIGH ELEVATION (4501 - 12000 FT)	1
4602121	LABEL - ELEVATION DECLARATION MG/XPG	1
4602240	INSTRUCTIONS - STD TO ELEVATION CONVERSION MG/XPG	1
4602259	LABEL - CONVERSION KIT, STD TO ELEVATION, G20/G31, 24IN CE UNITS	1
4601976	PRESSURE SWITCH ASSY, GREY PRINT PLATE, PR 0.15 WC	4

CE APPROVED CONVERSION KITS G20/G25		
CONVERSION KIT #4602241		
FOR ALL CE APPROVED UNITS		
THIS KIT IS USED TO CONVERT CE APPROVED UNITS FROM G20 NATURAL GAS TO G25 NATURAL GAS, REGARDLESS OF SIZE. THE KIT CONTAINS THE ITEMS LISTED BELOW.		
PART #	DESCRIPTION	QTY
4601826	LABEL - G25 GAS TYPE	6
4602243	LABEL - G20 TO G25 CONVERSION, MG/XPG	1
4602260	LABEL - CONVERSION KIT G20 TO G25 NAT GAS CE UNITS (ALL SIZES)	1
4602245	INSTRUCTIONS - G20 TO G25 & G25 TO G20 CONVERSION, MG/XPG	1

CONVERSION KIT #4602242		
FOR ALL CE APPROVED UNITS		
THIS KIT IS USED TO CONVERT CE APPROVED UNITS FROM G25 NATURAL GAS TO G20 NATURAL GAS, REGARDLESS OF SIZE. THE KIT CONTAINS THE ITEMS LISTED BELOW.		
PART #	DESCRIPTION	QTY
4601808	LABEL - NAT/G20 GAS TYPE	6
4602244	LABEL - G25 TO G20 CONVERSION, MG/XPG	1
4602261	LABEL - CONVERSION KIT G25 TO G20 NAT GAS CE UNITS (ALL SIZES)	1
4602245	INSTRUCTIONS - G20 TO G25 & G25 TO G20 CONVERSION, MG/XPG	1

Conversion Labels:

For CSA + CE conversion kits for elevation →

CONVERSION LABEL - HIGH ALTITUDE / HAUTE ALTITUDE
MODELS / MODÈLES - XPG & MG

This appliance was converted for use at high altitude using kit #
Cet appareil a été converti pour une utilisation à haute altitude à l'aide de la trousse

Type of gas/Type de gaz:

Installation Altitude/Altitude de l'installation:

Input per burner/Puissance par bruleur:

Orifice size/manifold pressure do not change. Fan speed/pressure switch set per instructions.
Orifice/pression ne change pas. Interrupteur de pression/vitesse du ventilateur régler selon les instructions.

Converted by/Converti par:
Company Name and Address
Nom et adresse de l'entreprise

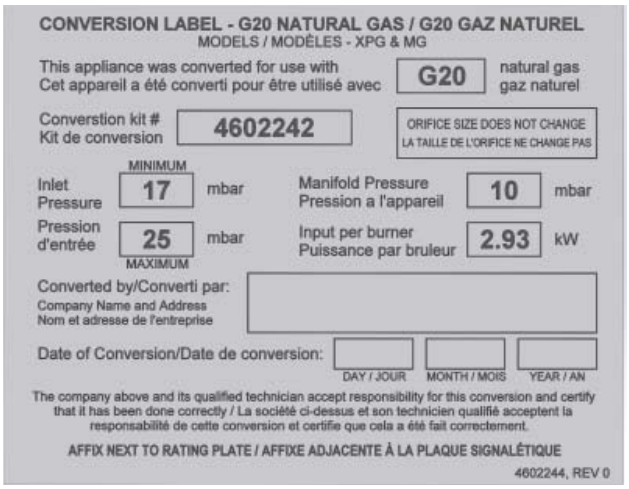
Date of Conversion/Date de conversion: DAY / JOUR MONTH / MOIS YEAR / AN

The company above and its qualified technician accept responsibility for this conversion and certify that it has been done correctly / La société ci-dessus et son technicien qualifié acceptent la responsabilité de cette conversion et certifie que cela a été fait correctement.

AFFIX NEXT TO RATING PLATE / AFFIXE ADJACENTE À LA PLAQUE SIGNALÉTIQUE

4602121, REV 0

For CE conversion kit G20 to G25 →



CONVERSION LABEL - G20 NATURAL GAS / G20 GAZ NATUREL
MODELS / MODÈLES - XPG & MG

This appliance was converted for use with G20 natural gas
Cet appareil a été converti pour être utilisé avec G20 gaz naturel

Converstion kit # 4602242
Kit de conversion

ORIFICE SIZE DOES NOT CHANGE
LA TAILLE DE L'ORIFICE NE CHANGE PAS

MINIMUM
Inlet Pressure 17 mbar
Pression d'entrée 25 mbar
MAXIMUM

Manifold Pressure 10 mbar
Pression a l'appareil

Input per burner 2.93 kW
Puissance par bruleur

Converted by/Converti par:
Company Name and Address
Nom et adresse de l'entreprise

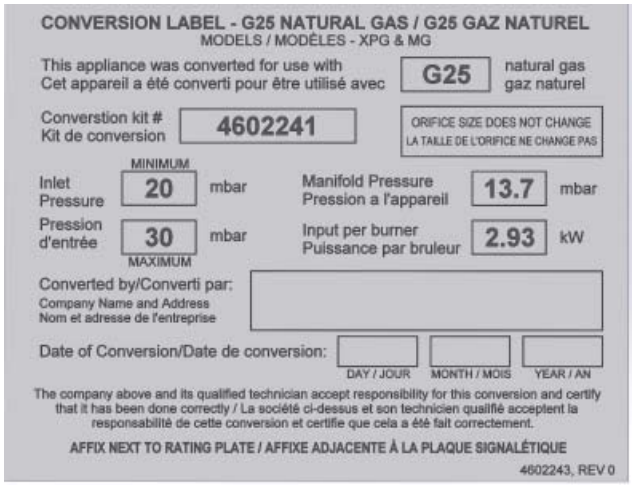
Date of Conversion/Date de conversion: DAY / JOUR MONTH / MOIS YEAR / AN

The company above and its qualified technician accept responsibility for this conversion and certify that it has been done correctly / La société ci-dessus et son technicien qualifié acceptent la responsabilité de cette conversion et certifie que cela a été fait correctement.

AFFIX NEXT TO RATING PLATE / AFFIXE ADJACENTE À LA PLAQUE SIGNALÉTIQUE

4602244, REV 0

For CE conversion kit for G25 to G20 →



CONVERSION LABEL - G25 NATURAL GAS / G25 GAZ NATUREL
MODELS / MODÈLES - XPG & MG

This appliance was converted for use with G25 natural gas
Cet appareil a été converti pour être utilisé avec G25 gaz naturel

Converstion kit # 4602241
Kit de conversion

ORIFICE SIZE DOES NOT CHANGE
LA TAILLE DE L'ORIFICE NE CHANGE PAS

MINIMUM
Inlet Pressure 20 mbar
Pression d'entrée 30 mbar
MAXIMUM

Manifold Pressure 13.7 mbar
Pression a l'appareil

Input per burner 2.93 kW
Puissance par bruleur

Converted by/Converti par:
Company Name and Address
Nom et adresse de l'entreprise

Date of Conversion/Date de conversion: DAY / JOUR MONTH / MOIS YEAR / AN

The company above and its qualified technician accept responsibility for this conversion and certify that it has been done correctly / La société ci-dessus et son technicien qualifié acceptent la responsabilité de cette conversion et certifie que cela a été fait correctement.

AFFIX NEXT TO RATING PLATE / AFFIXE ADJACENTE À LA PLAQUE SIGNALÉTIQUE

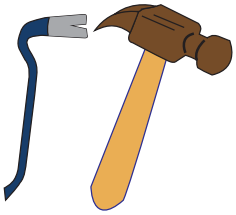
4602243, REV 0

Section 2
Installation

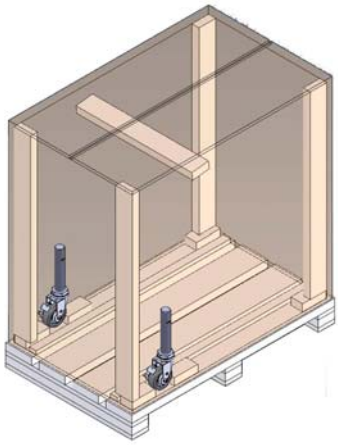
STOP! - Follow the instructions below to safely and easily remove unit from packaging skid.

Unit very heavy Personal Protective Equipment (PPE) required.

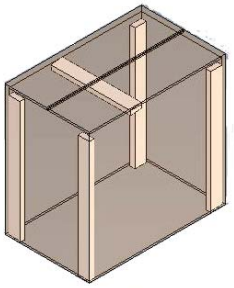
Removing Grill From Wood Crate



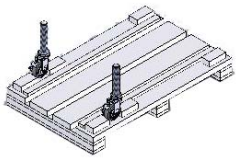
Tools required.



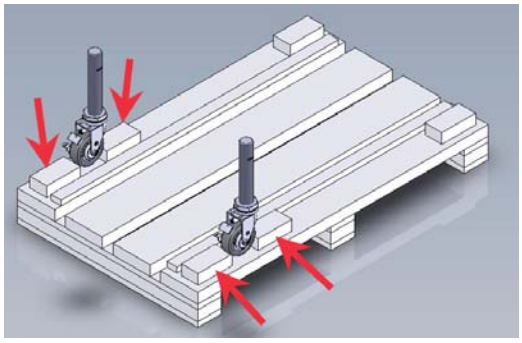
1. PACKAGING IS DIVIDED IN TWO PARTS, CARDBOARD BOX AND THE WOOD SKID.

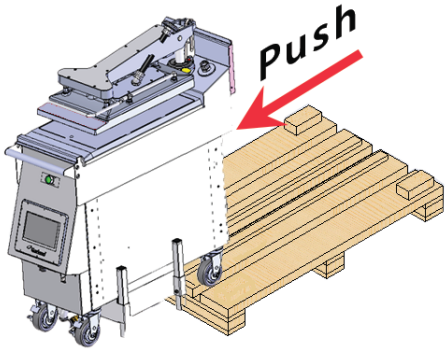


2. REMOVE AND DISCARD THE CARDBOARD BOX COVERING THE UNIT.



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

4. 

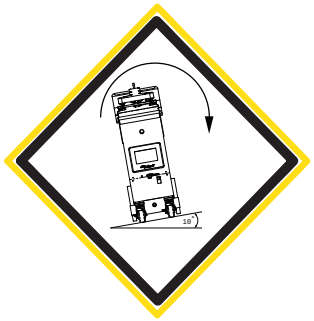


5. RELEASE THE FRONT CASTER BRAKES AND PUSH UNIT FORWARD OFF OF THE SKID. ENSURE THAT THE UNIT ROLLS STRAIGHT AS IT IS BEING MOVED.

Transporting Grill To Location

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

- Plan first before anything else. Lower your risk of encountering problems during the transport process.
- Understand brake caster mechanism to apply or release when requires.
- Keep top platen down during transportation.
- Match transportation speed to conditions.
- Turn downhill, not uphill, if stability becomes uncertain on slope or ramp.
- Push/pull the grill by the towel bar straight even with the gentle slope.
- Do not push/pull diagonally across it.
- Do not push/pull by conduit or platen arm.
- One (1) platen model is narrow, take extra care for slope and ramp. If slope or ramp is greater than $\pm 10^0$ there is potential that the grill will tip-over, ask for help and use the proper techniques transporting the grill.



Location

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

- The location MUST be level and capable of supporting the weight of the equipment:

→ 3platen - 238.1 kg (525 lbs) approximately.

→ 2platen - 165.6 kg (365 lbs) approximately.

→ 1platen - 154.2 kg (340 lbs) approximately.

- The location MUST be free from and clear of combustible materials.
- Equipment MUST be level both front to back and side to side.
- Position the equipment so it will not tip or slide.
- The air temperature must be at least 40°F (4.4°C) must not exceed 110°F (43.3°C).
- Proper air supply for ventilation is REQUIRED AND CRITICAL for safe and efficient operation. Refer to Clearance Requirements chart.
- Do not obstruct the flow of ventilation air. Make sure the air vents of the equipment are not blocked
- The location must not be near heat-generating (broiler, dishwashers, etc) equipment or in direct sunlight and must be protected from weather.
- Do not install the equipment directly over a drain. Steam rising up out of the drain will adversely affect operation, air circulation, and damage electrical / electronic components.
- Do not store anything on top of a unit.

Clearance Requirements

Entry	Installation	
Uncrated	Sides	Rear
32" x 35.8" x 31.4"* (812 mm x 909 mm x 798 mm)	2" (51 mm)	4" (102 mm)

* Depth 31.4" (798 mm), with towel bar and front panel removed

Leveling

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

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

Exhaust Hood Requirements

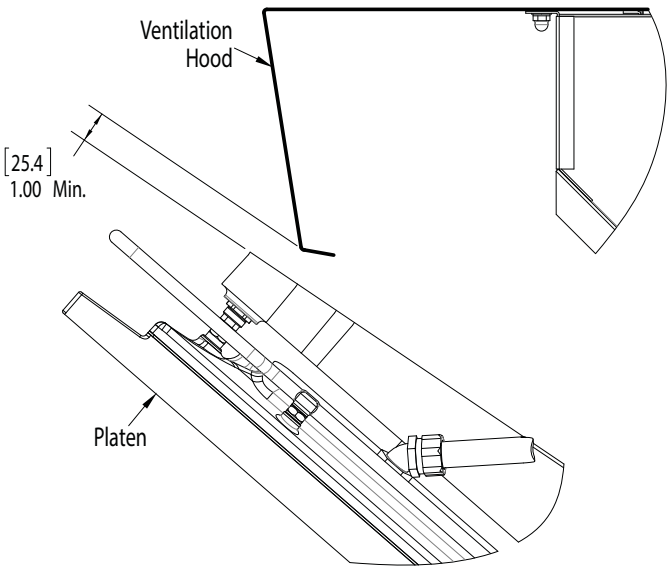
1. Install the equipment under an Exhaust Hood.
2. The exhaust hood must extend over the exhaust ports and meet the following requirements:

   A. The exhaust hood must be sized for the cumulative ventilation requirements of all the appliances in the area under the hood.

   B. If an existing hood cannot be used, a new one must be constructed over the equipment.

   C. When determining hood size; include clearances.

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



Clearance between Platen and Hood

Positioning

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

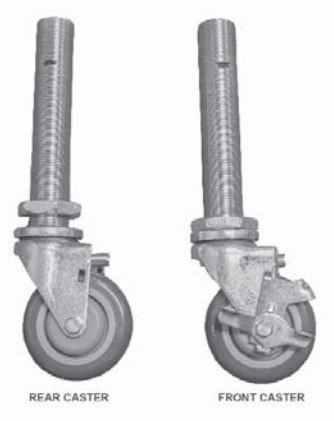
The unit is designed to be installed on a smooth and level floor built to withstand the weight of the fully laden appliance.

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

Appliances Equipped with Casters

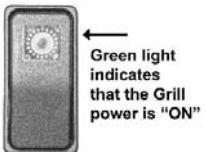
The unit is shipped with casters installed in place, some adjustment may be required to level the unit. The front and rear casters are adjustable, only the front casters have brakes.

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

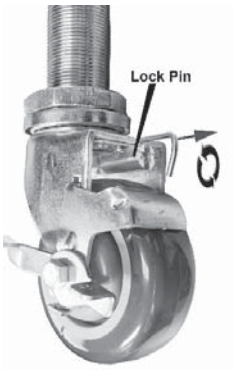


Casters Adjustment Procedure

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



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



3. All casters are adjustable.

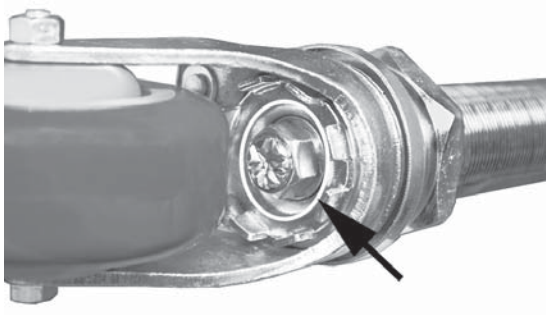
4. Lock the caster swivel using the locking pin. Pull the clip and turn 90 degrees, release pin. (Note: applying the locking pin in the lock position will lock the swivel of the caster assembly).

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

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

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

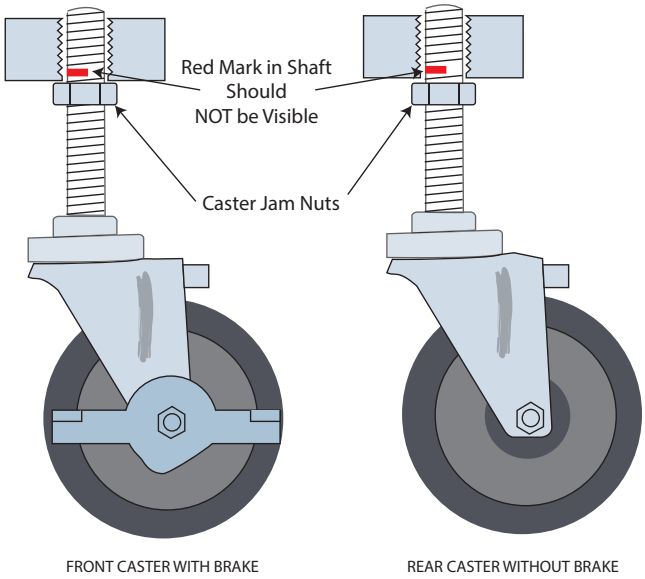
IMPORTANT NOTE



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

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

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

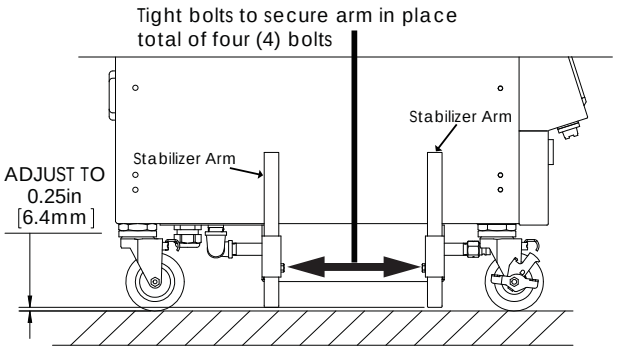


9. After the grill is completely level, tighten caster jam nut to secure the caster assembly.

Securing Stabilizer Grill System (1 platen models only)

Stabilizer system will help prevent the grill from tipping-over within a range of 0^0 to 10^0 degrees angle perpendicular to the front of the unit.

1. Proceed and complete Caster Adjustment Procedure as mentioned above.
2. Lower the stabilizing arms, (total of four (4) arms located beside the side panels) until the arms touch the floor.
3. Raise each arm 0.25" (6.4mm) off the floor and secure the arm with the bolt on the side of each arm, as shown below.

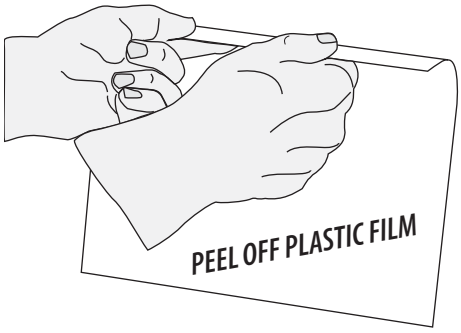


NOTE: UNDER NO CIRCUMSTANCES SHOULD YOU REMOVE THE STABILIZER SYSTEM FROM GRILL.

Remove Stainless Steel Plastic Film Cover

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

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



Temporary Storage

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

Gas Connector Requirements:

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

National Codes Requirements:

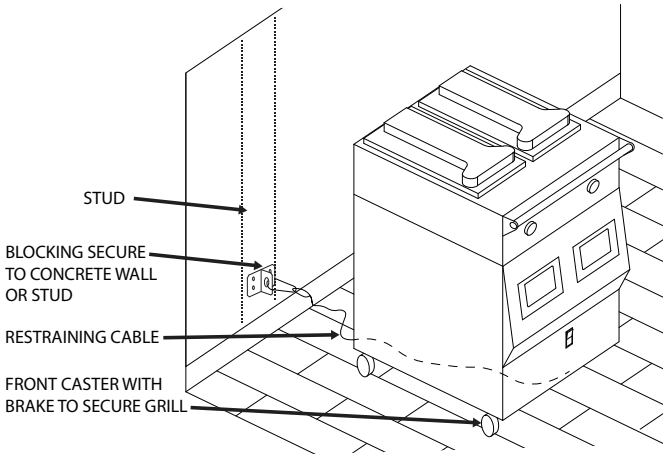
- The type of gas for which the grill is equipped is stamped on the serial plate mounted on the lower left corner of the right panel. Connect a grill to the gas type stamped on the data plate only.
- The installation must conform to the National Fuel Gas Code ANSI Z223.1-1998 or latest edition, NFPA No. 54 – latest edition and National Electrical Code ANSI/NFPA 70-1990 or latest edition and/or local code to assure safe and efficient operation. In Canada, the installation

must comply with CSA B149.1 and local codes where applicable.

- In Canada, electrical connection must comply with applicable sections of the Canadian Electrical Code, C22.1 - 1990, latest edition, "Safety Standard for Installation, Part 1" and C22.2- No. O-M 1982 latest edition.

Installation store responsibilities:

- The installation shall be made with a connector that complies with the Standard for Connectors for Moveable Gas Appliances, ANSI Z21.69/CSA 6.16, and quick-disconnect device that complies with the Standard for Quick Disconnect Devices for Use with Gas Fuel, ANSI Z21.41/CSA 6.9.
- The front Casters on the appliance are equipped with brakes to limit the movement of the appliance without placing any strain on the connector or quick disconnect device or its associated piping.
- Please be aware: required restraint is attached to a bracket, (which is located on the front of the grill, underneath, closest to the gas connection) and if disconnection of the restraint is necessary, be sure to reconnect the device after the appliance has been returned to its original position.

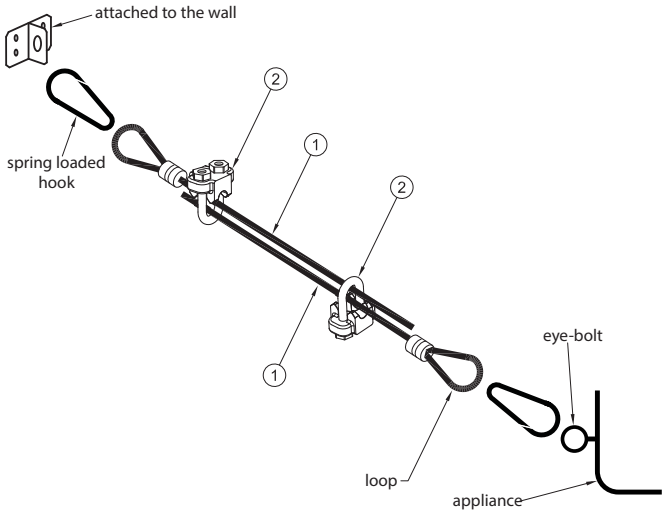


- "Adequate clearance must be provide for air opening into the combustion chamber, and for proper servicing"
- Not intended to be installed adjacent to combustible walls or on combustible floors.
- Ensure grill has been installed by a competent trained installation person.
- Ensure store readiness of utilities, product & personnel.
- Contacting your local Garland Factory Authorized Service Center for a startup date.
- Participate in the startup to ensure a successful startup and familiarity with the grill.
- Conduct training with your crew personnel to ensure maximum utilization of the grill. Once the installation is complete as per the procedures below, a factory authorized service company MUST startup the grill according to Garland Commercial Ranges startup standards.

Restraining device installation Procedure

1. Shutoff main gas line valve and disconnect the quick-disconnect gas line device before the following installation .
2. Attach the bracket to a stud in the wall.
3. Locate the area in the frame on front of the grill underneath, to place the eye-bolt. Closest to the gas connection

4. For model one (1) platen grill gas. Discard nylon lock nut of the eye-bolt and screw it underneath of the front panel above the gas line (Figure A), tighten eye-bolt jam nut to secure it in place.
5. For model two & three (2&3) platen grill gas. Slide the eye-bolt through the hole and place the nylon lock nut on the inside frame and tighten securely (Figure B).



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

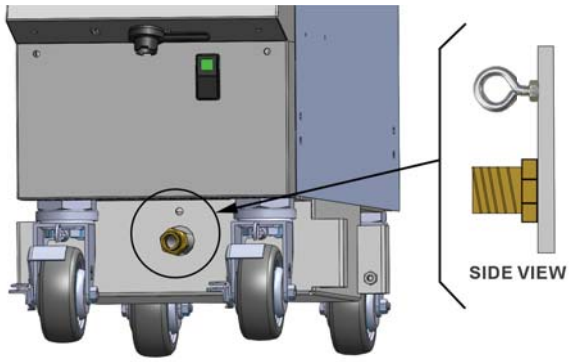


Figure A - one (1) platen

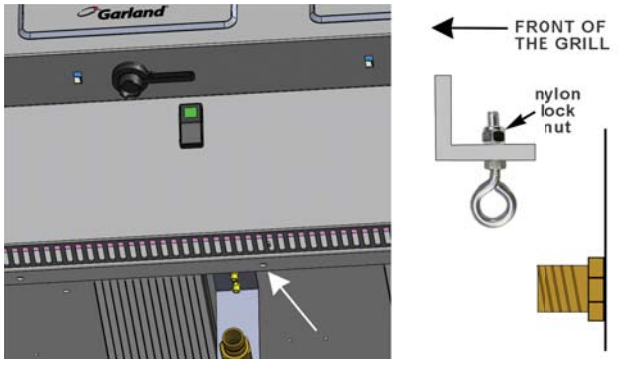


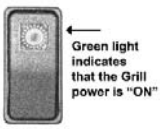
Figure B - two & three (1&2) platen

"Desi Pak" bags from the grill:

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

Removing "Desi Pak" bags from the grill:

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

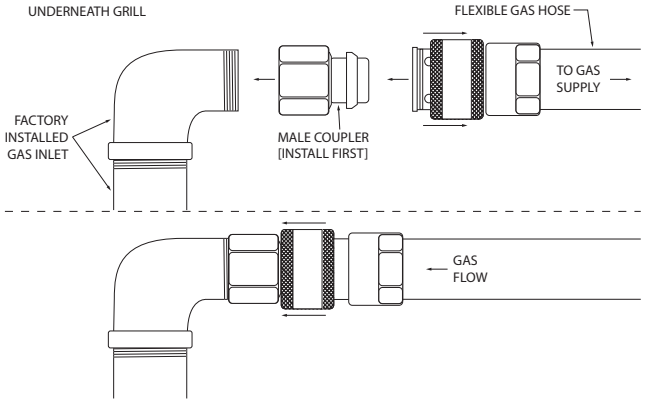


2. Remove the two phillip screws located on each side of the front panel below the user interface and store them in a save place.
3. Gently slightly move the panel up and then away from the grill, be very careful with the wires and connectors. Remove the bags.
4. Reinstall cover and tighten the screws.

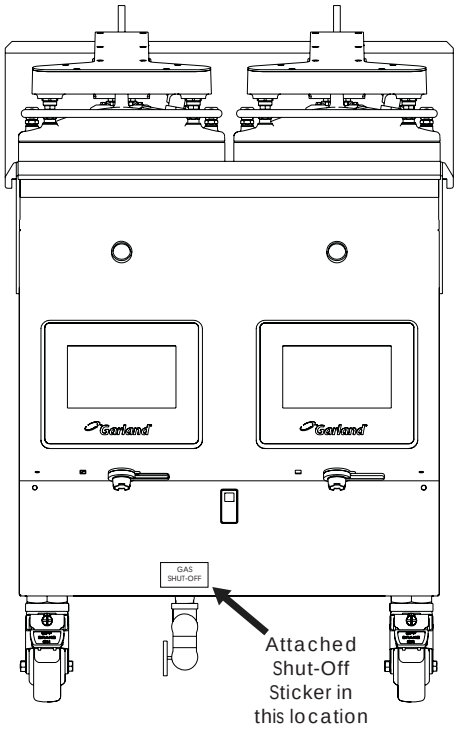
Gas Connections, and Pipe Sizing:

- The size of the gas line is very important. If the line is too small, the gas pressure at the burner manifold will be low. This will cause slow recovery and delayed ignition. The incoming gas pressure line should be a minimum of 1-1/2". All grills require a 3/4" connection.
- Before connecting new pipe the pipe must be blown out to dispose of any foreign particles. These particles will cause improper operation.
- When using thread compound, use small amounts on male threads only. Use a compound that is not affected by the chemical action of LP gases. Avoid applying compound to the first two threads to prevent clogging of the burner orifices and control valve.
- Have the installer check all gas plumbing with a soap solution for leaks. DO NOT USE matches, candles or other ignition sources in checking for leaks.
- Check the data plate to determine the proper type of gas before connecting the quick disconnect or piping from the building gas supply.
- An incoming gas pressure test nipple is provided on the incoming gas manifold for pressure checks.
- Minimum incoming gas pressure for Natural Gas is 6" W.C. Maximum incoming gas pressure for Natural Gas is 14" W.C.
- Minimum incoming gas pressure for Propane is 10" W.C. Maximum incoming gas pressure for Propane is 26" W.C.
- Burner operating gas pressure can be checked at the outlet side of the gas valve at the pressure test point.
- Refer to "Gas Input Specification Chart" for correct burner manifold pressure based on gas type.
- To adjust the burner pressure, remove the sealing screw from the pressure test nipple, connect a manometer, remove the sealing cap on the gas valve regulator, turn on the grill, adjust the screw in the regulator to give the correct pressure, turn off the grill, refit the regulator sealing cap, remove the manometer, replace the seal screw in the test nipple and test for gas leaks.
- Gas pressures should be checked by the local Gas Company or an authorized service agency only.
- Test all piping and connections for gas leaks. A rich soap solution should be used for this purpose. Never use a flame
- The appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than ½ psi (3.5 kPa).

- Install the included quick-disconnect gas hose to the inlet fitting on the underside of the grill by threading brass male quick-connect coupler included with the hose onto the factory-installed elbow.



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



Electrical Connection

⚠Warning

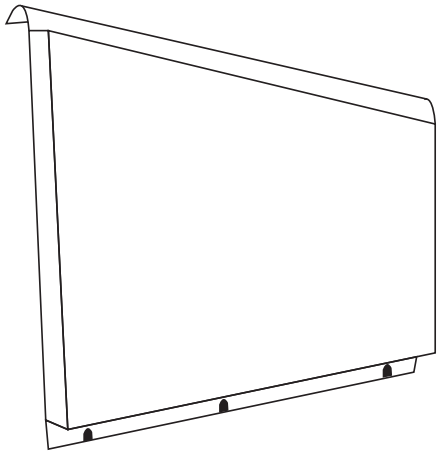
Disconnect power supply before starting this procedure.

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

Flue Upper Rear Panel Install Instruction

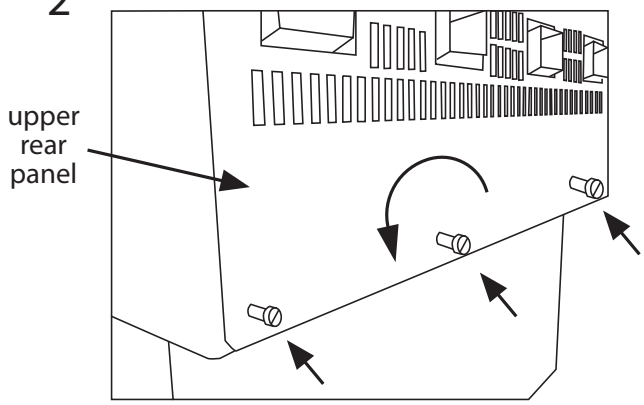
Install flue box to the back of grill for all gas grill models only (if required).

1



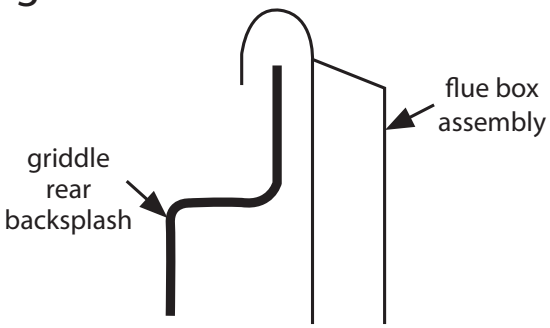
Remove the flue assembly from the accessory box

2



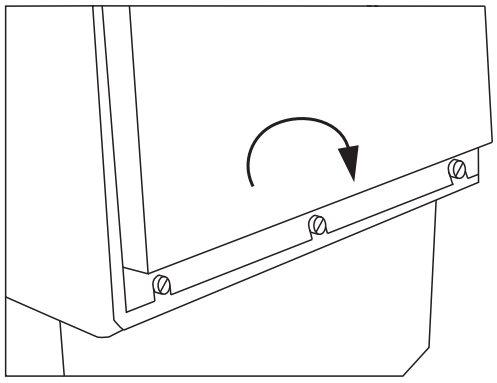
Loosen three screws, two turns counterclockwise

3



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

4

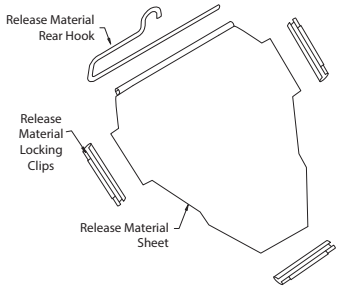


Re-tighten lower three screws

Installation completed

Install Release Material Sheets (Rear Loop Option)

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



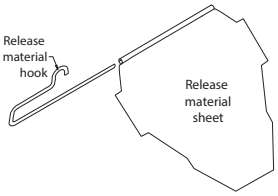
List of Material:

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

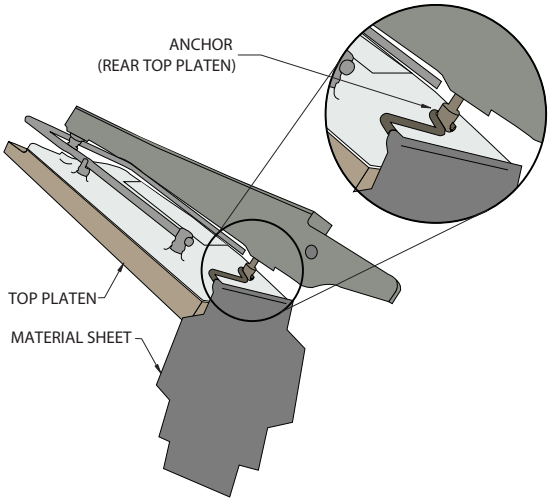
Platen Release Material Sheet Installation Procedure

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

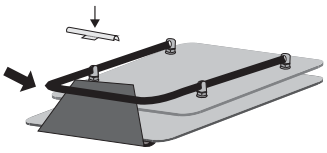
2. Slide release material hook through the hemmed (tube) end of the release material sheet.



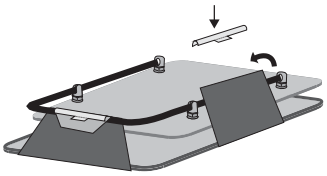
3. Hook the release material hook bar onto the anchor located at the rear of the platen.



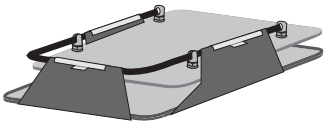
4. Gently pull the release material sheet towards the front platen and then wrap the sheet around the front of platen and over the U bar, while holding the front end sheet, place the locking clip over the sheet and press into the rod.



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



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



Release Material should be replaced when:

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

Startup Procedure

This Garland 1, 2 & 3-platen grill comes with a factory startup at no additional charge. A startup is required to take place BEFORE the unit is put into operation. It is the end-user responsibility to schedule the startup with their local Factory Authorized Service Agent.

A factory startup is a comprehensive grill check in which a factory certified technician will document all final settings programmed in the controller once various other performance checks are complete. The estimated time to complete a startup is approximately 1.5 – 2 hours. Please keep in mind this estimated time when scheduling the startup. After hours or overtime is not covered under warranty and will be billed at a charge which is the difference between the Garland Reimbursement rate and the Factory Authorized Service Centers overtime charges. A factory startup is necessary to start the warranty period. The Authorized Service Center is required to complete the paperwork during the startup process, and send it to Garland Commercial Ranges. At the time of receipt, Garland will start the warranty period which will conclude at the end of 1 years

GARLAND XPRESS PLUS CLAMSHELL GRILL START – UP FORM
ELECTRIC OR COMBINATION GAS / ELECTRIC
(TOP COPY MUST BE RETURNED TO THE FACTORY FOR PAYMENT)

Company Name _____ **Store #** _____ **Start-up Date**_____ MM / DD / YY

Address _____ **City** _____ **Model #** _____

State / Province (US / Canada ONLY)_____ **Zip Code** _____ **Serial Number#**_____

☐ **United States** ☐ **Canada** ☐ **Other International** _____ **Phone #**_____

Grill Type (Check One)			
☐ XP12" 1 Platen	☐ XP12"-0 Platen		
☐ 24" 2 Platen	☐ 24" 1 Platen ☐L / ☐R	☐ 24" 0 Platen ☐L / ☐R	
☐ 36" 3 Platen	☐ 36" 1 Platen ☐L / ☐R	☐ 36" 2 Platen ☐L / ☐R	☐ 36" 0 Platen ☐L / ☐R
☐ Other (Please Specify) :			

Gas Type	**Actual Gas Type**	**Electric/3-Phase**		**Actual Input**
	_____	☐ 200 VAC- Δ	☐ 240 VAC- Δ	x____ y____ z____ **VAC per phase**
☐ Propane Gas	☐ Other (Please Specify)	☐ 208 VAC- Δ	☐ 380 VAC- Y	☐ Other (Please Specify)
☐ Natural Gas		☐ 220 VAC- Δ	☐ 400 VAC- Y	
☐ Butane Gas	_____	☐ 230 VAC- Δ	☐ 415 VAC- Y	_____

Ensure the grill is installed in accordance with Manitowoc [illegible] manuals, mandatory, and local standards.

INSPECTION / OPERATIONAL CHECK

1) Ensure grill is installed under the correct type of **exhaust ho** with the m[illegible]num required air draw and height distance of approximately 24 inches (2 feet) from coo[illegible]rfa[illegible] OK ☐
2) Ensure electric connections are secure and have n[illegible]co[illegible]loos[illegible]hipping. OK ☐
3) Ensure the grill is positioned and set level wh[illegible]the[illegible]m the grill surface is leveled side to side / front to back / diagonally, in location, under hood. Adjust casters to at[illegible]el. OK ☐
4) Turn Power Switch ON, controller displ[illegible]are[illegible]Con[illegible]ller Displays **"OFF"**. Platen rises automatically? OK ☐
5) Ensure operating parameters are set [illegible]ope[illegible]for Gas and ELECTRIC: OK ☐

Gas

Rated Incoming Pressure

☐ Natural Gas [illegible]6 [illegible] Inches W.C. Actual Incoming _____
☐ Propane / But[illegible]Gas [illegible]1 – 14 Inches W.C. Actual Incoming _____

Rated Burner Pr[illegible]

☐ Natural Gas [illegible] Inches W.C.
☐ Propane/Butane C[illegible].0 Inches W.C.

Actual Left Front: _____ Left Back: _____
Actual Middle Front: _____ Middle Back: _____
Actual Right Front: _____ Right Back: _____

6) Check micro amp reading: Should be 1.4 or greater per zone. OK ☐

Actual Micro Amp Readings: Left front: _____ Left Back: _____
Actual Micro Amp Readings: Middle front: _____ Middle Back: _____
Actual Micro Amp Readings: Right front: _____ Right Back: _____

7) **Disconnect flexible gas hose or close gas valve handle** and verify the unit tries to ignite three (3) times. After 3rd attempted UI will display an Alarm. OK ☐
8) Select Press n Go, ensure unit preheats and display shows temperature rise. OK ☐
9) Lower and raise Upper Platen and ensure movement is smooth and continuous. If needed grease shafts accordingly with a FOOD GRADE LUBRICANT. OK ☐
10) Select a product and lower platen - Timing cycle begins and counts down. OK ☐
11) Platen raises automatically when timed out and alarm sounds. OK ☐
12) Perform platen **zero** adjustment under **Calibration** as outlined in the service manual. OK ☐
13) Assist or obtain assistance with store personnel for **Beef / Product Integrity Testing**. OK ☐
14) Record cook times, gap settings / offsets, and any gap calibrations used to obtain beef/ product integrity. OK ☐

Problems / Special Circumstances / Damage:

Zone	Menu Name	Cook Time	Platen Yes / No	Top Temp	Bottom Temp	Gap Setting

Note: If any zone is different please duplicate the chart or show differences for each zone.

Submitted by:	**Accepted by:**
Name: _____	Name: _____
Service Agency: _____	Are you satisfied with the Start-up procedure? **YES / NO**
Are You a factory certified technician? **YES / NO**	Please indicate any comments
Date if Certification / /	_____

White Copy – Factory Yellow Copy – Service Agency Pink Copy – Customer
P/N 4601665 Rev1 (8 Dec 15)

SAMPLE

Section 3
Operation

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

Sequence of Operation

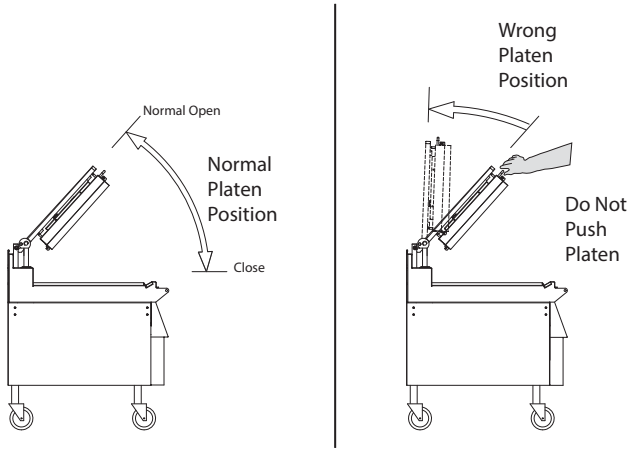
After turning the power switch to "I" or ON position, the grill will go through initialization. If the upper platens are in the lowered position they will return to their raised upper position. This movement takes approximately 8 seconds.

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

⚠ Warning

With two sided cooking, the area between the upper platen and the griddle plate should be regarded as a "danger zone." During two sided cooking the operator must not be within this danger zone.

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

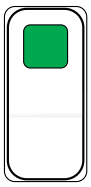


⚠ Caution

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

What buttons do;

1. Power Switch turns the grill OFF or ON.



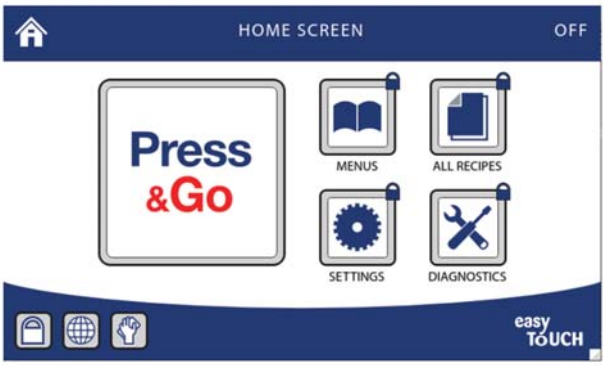
Green light indicates that the Grill power is "ON"

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

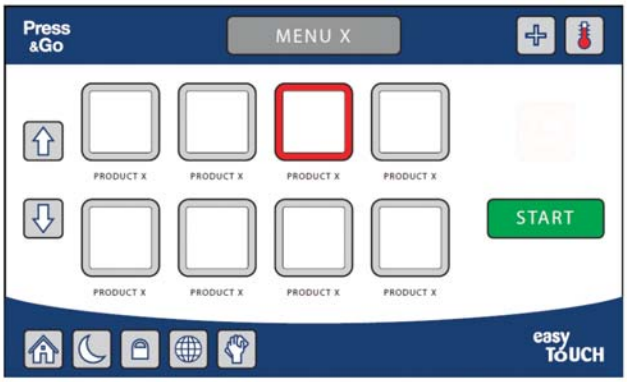
easyToUCH™ Controller

HOME SCREEN, RECIPE SELECTOR SCREEN & ICONS

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



Home Screen



Recipe Selector Screen

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

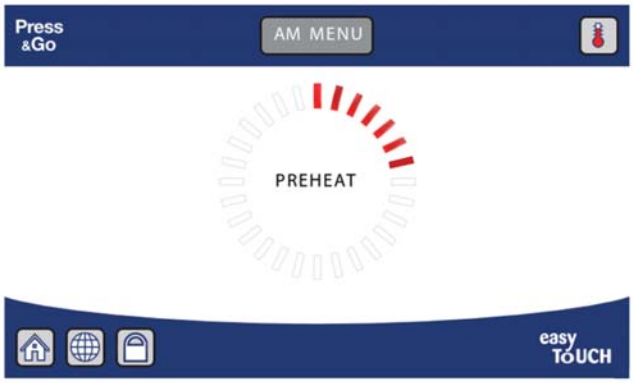
NOTE: The easyToUCH™ screen display, layout and icons shown herein are for guidance purposes only and are not intended to be an exact representation of those displayed on the grill.

ON SCREEN WARNINGS AND ALERTS MESSAGES

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

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

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



OPERATIONS OVERVIEW

The grill operates in several modes:

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

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

Press & Go Mode

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

Preheat

The grill will preheat after a menu has been selected in Press & Go mode. If multiple menus have been set up, select the appropriate menu first to ensure the grill preheats to the correct temperature, otherwise the menu is automatically selected after first ten (10) seconds for the last menu.

Menus and Recipes

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

Sleep Mode

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

Automatic Sleep Mode

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

Manual Sleep Activation

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

Clean Mode

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

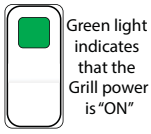
If a cleaning temperature has been set, Clean mode will bring the grill to the set temperature prior to starting the cycle. A cleaning temperature may be specified if required by the chemicals used for cleaning.

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

easyTOUCH™ Procedures

START UP & PREHEAT

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



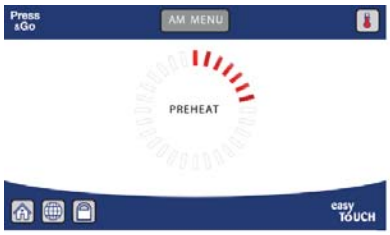
2. The easyToUCH™ screen illuminates with the display briefly showing the software version.

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

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

   If only one menu is available, grill will select it and quickly transition to preheat.

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



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

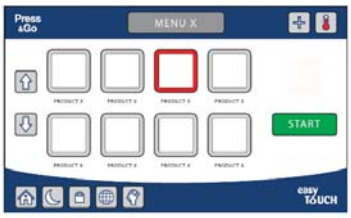
Following preheat the grill enters a soak period, allowing the temperature to stabilize throughout the upper platen. After soak, grill will start auto-gap & auto-leveling option feature.

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

COOK A RECIPE

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

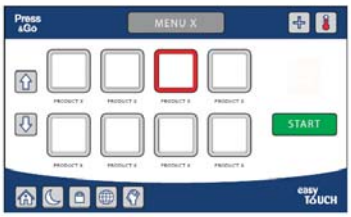
   Lay product on the grill and press START or press the Green Push Button to begin the cycle.



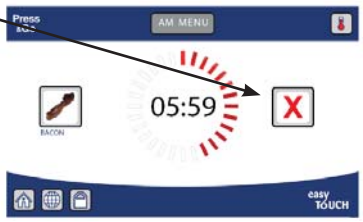
2. The screen displays a progress ring and the remaining cook time.

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

4. The recipe selection screen reappears.



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

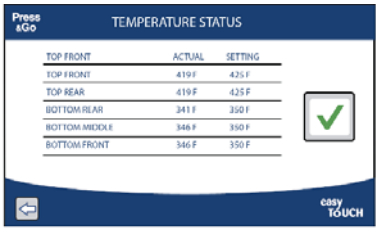


CHECK TEMPERATURES

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

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

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



CANCELING A COOK CYCLE

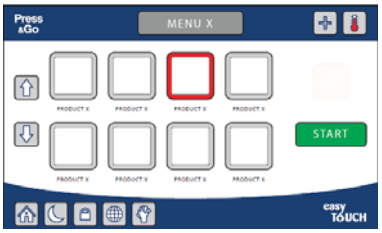
1. Canceling the cook cycle raises the platen, and displays a "DISCARD PRODUCT" message. Press the check mark to clear the message.

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

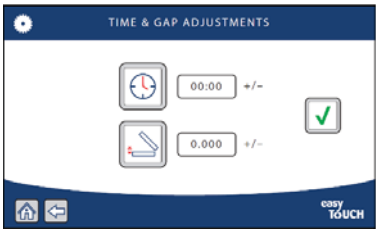
CHANGE COOK TIME/GAP

The changes made to a recipe in this procedure in the Press & Go mode will still apply after the power is turned off. A recipe's cook time and gap can be modified to allow for variations in product.

1. From the RECIPE SELECTOR screen, select a recipe and then press [+] at top right corner.



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

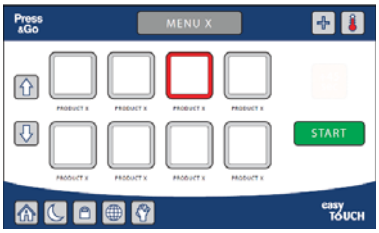


- Press [✓] to save.

NOTE: To disable this function for changing time or to adjust the pre-set limits, see Special Settings. The maximum allowable change is determined on settings.

4. Ready to cook product.

NOTE: The recipe with changes has a "+" indicator on the RECIPE SELECTOR screen.



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

CREATE NEW RECIPE

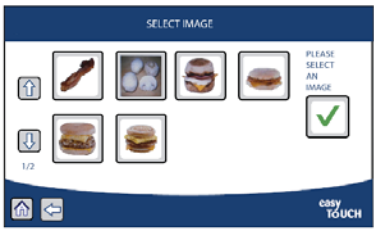
The easyToUCH™ screen display, layout and icons shown herein are for guidance purposes only and are not intended to be an exact representation of those displayed on the grill.

1. Select All Recipes.

2. Enter password then press Return.

3. Press CREATE NEW.

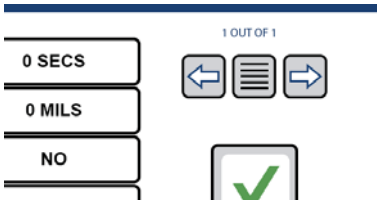
4. Type your new Recipe Name then, press return.



5. Select an image then, press check.

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

COOK TIME MIN: 0 MAX: 9999	Sets the time for each step.
GAP MIN: 0 MAX: 2000	For recipes that use the upper platen, this represents the gap between the platen and the grill surface, measured in mils (thousands of an inch). For flat recipes, skip this parameter.
	Numeric Key Pad option will pop up to allow parameter entry. Key in the number and press check.
FLAT COOKING	For flat recipes, set Flat Cooking to YES to keep the upper platen raised.
PROMPT SELECTION	Select which prompt to display at the end of the recipe step, or None. Pressing the button toggles through the available prompt options. See "Prompts" for information on creating and editing prompts.
UPPER PLATEN	Set lower grill temperature from 149 F to 450 F. Use 32F/0F for OFF.
LOWER PLATEN	Set lower grill temperature from 149 F to 400 F. Use 32F/0F for OFF.



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

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

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

Pressing the recycle bin icon will delete the row selected.

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

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

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

1. Press check-mark to save data.

<u>Warning sign</u>

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

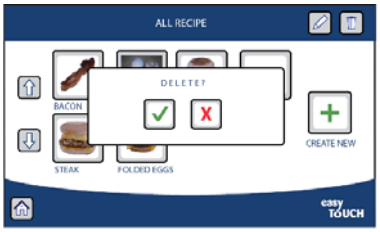
2. New recipe creation completed.

Editing an Existing Recipe

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

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

Deleting an Existing Recipe



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

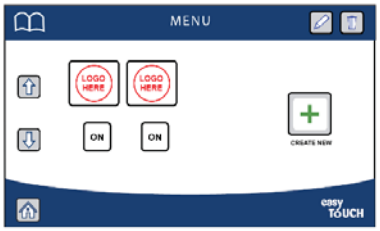
CREATE A NEW MENU

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

1. Select Menus.

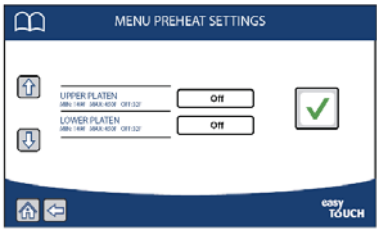
2. Enter password then press Return.

3. Press CREATE NEW.



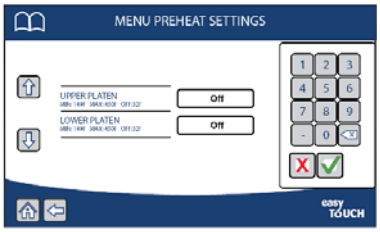
4. Type your new Recipe Name then, press return.

5. Enter preheat temperature settings.



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

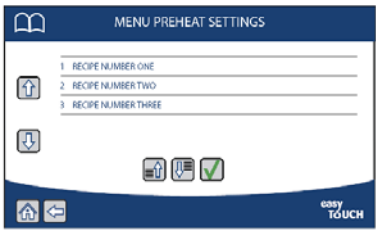
Set Lower Platen preheat temperature from 149 F to 400 F. Use 32F/0F for OFF.
Press check-mark to save.



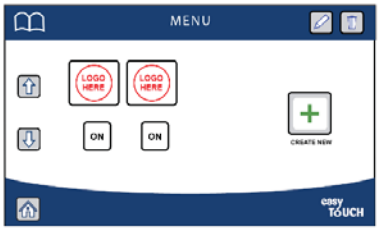
6. Select an image and press the check-mark to continue.

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

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



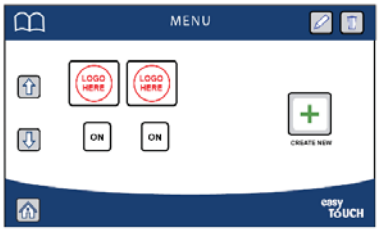
9. Menu creation completed. New menu will be OFF as a default, press OFF option to turn menu on.



TURN MENUS OFF OR ON

Menus which can be enable or disable from the PRESS &GO option. That option can then be used with morning and afternoon restaurant menus.

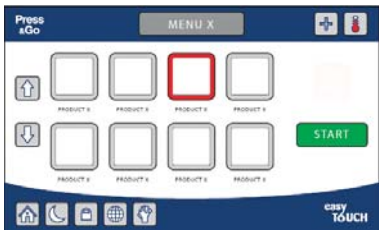
1. Select Menus.
2. Enter password then press Return.
3. Press the option ON/OFF under the menu photo, the virtual button will switch to ON or OFF.



ACTIVATE SLEEP MODE MANUALLY

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

1. From the RECIPE SELECTOR screen, press .



2. Press to continue or to cancel.

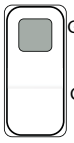
3. Top platen will close. Make sure no utensils are on the grill.
4. Press the Green button to cancel.

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

SHUTDOWN

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

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

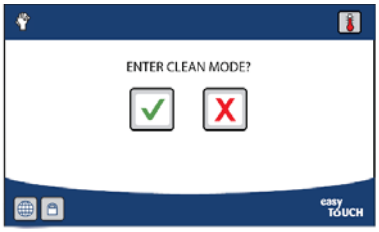


Green light indicates that the Grill power is "ON"

CLEANING REMINDERS

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

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



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

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

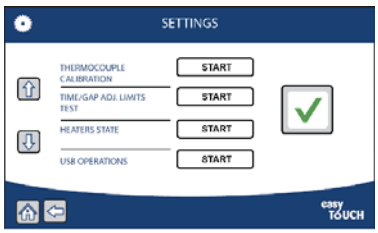
SPECIAL SETTINGS — TIME & GAP ADJUSTMENT LIMITS

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

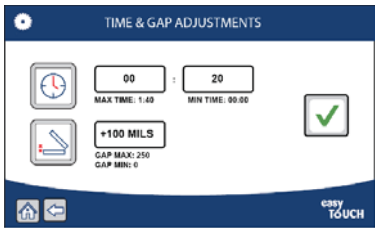
1. Select SETTING.

2. Enter password and press return.

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

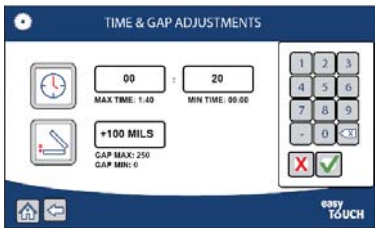


4. TIME & GAP ADJUSTMENTS screen: set to zero to prevent users from adjusting the cook cycle.

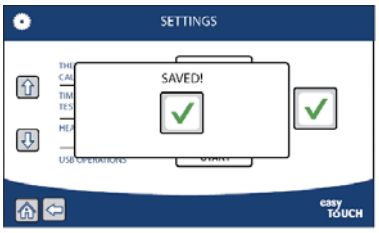


5. When the time or gap number button is selected, a numeric keypad appears.

   Enter the new settings and select ☑ to proceed.



6. Select ☑ to save the new settings.



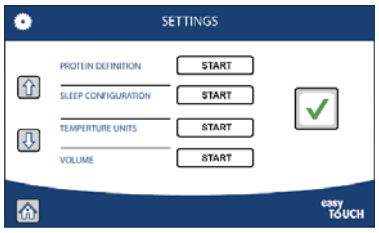
VOLUME ADJUSTMENT

This setting will set the levels of volume.

1. Select SETTING.

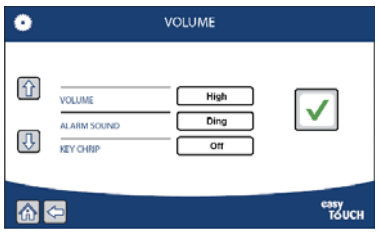
2. Enter password and press return.

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



4. Select button beside volume, select option Low, Med or High.

   Enter the new settings and select ☑ to proceed.



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

home page ➡ PRESSGO
MENUS
SETTINGS
ALL RECIPES
DIAGNOSTICS

PressGo ➡ AM MENU
➡ BACON
MUSHROOM
EGG
SAUSAGE
STEAK
EGGS

Settings ➡ FACTORY
➡ PASSWORD
TIME
DATE
FACTORY SETTINGS
RECIPE RESET (from USB)
SOFTWARE UPDATE
➡ CALIBRATION
➡ GAP CALIBRATION
HOOD HEIGHT
THERMOCOUPLE CALIBRATION
TIME/GAP ADJ. LIMITS
➡ TEST
➡ HEATERS STATE
USB OPERATIONS
➡ SETTINGS
➡ CLEAN SETTINGS
HEAT ERRORS & LIMITS
LANGUAGE
PROMPTS DEFINITIONS
PROTEINS DEFINITIONS
SLEEP DEFINITIONS
TEMPERATURE UNITS
VOLUME

Menus ➡ AM MENU
PM MENU
AM MENU LRS
PM MENU

All Recipe ➡ QUARTER
ANGUS
GR CHICKEN
BACON
MUSHROOM
EGG
SAUSAGE
STEAK

NOTE: (RECIPE WILL VARY DEPENDING ON RESTAURANT MENU)

Diagnostic

- REVISION
  - MANUFACTURE DATE
  - INSTALL DATE
  - SERIAL NUMBER
  - UI HARDWARE REV.
- DIAGNOSTIC LOG
  - TRACK ALL LOG INFO
- STATUS
  - TIMESTAMP
  - GRILL TYPE
  - GRILL DESCRIPTION
  - POWER AC LINE
  - INPUT POWER AC PHASE A:
  - INPUT POWER AC PHASE B:
  - INPUT POWER AC PHASE C:
  - SIB SUPPLY INPUT VOLTAGE
  - SIB 12 VOLT RAIL
  - SIB 5 VOLT RAIL
  - SIB 3.3 VOLT RAIL
  - POWER SYNC ROLE
  - POWER GROUP OF CYCLE COUNT
  - MOTOR HOMING STATUS
  - MOTOR DRIVE MODE
  - MOTOR DRIVE TEMPERATURE
  - MOTOR DRIVE CURRENT
  - MOTOR RAW PID OUTPUT
  - MOTOR EFFECTIVE PWM OUTPUT
  - MOTOR FAULT COUNTER
  - MOTOR FAULT LOCKOUT COUNT
  - PLATEN ENCODER SETPOINT
  - PLATEN ENCODER FEEDBACK
  - PLATEN MEASURED UPPER SEF SWITCH
  - PLATEN MEASURED LOWER SEF SWITCH
  - SIB VERSION MAJOR. MINOS
  - SIB POWER ON SELF TEST
  - SIB BOARD ID READING
  - SSRB BOARD ID READING
  - HEATER DUTY CYCLE 1:
  - HEATER DUTY CYCLE 2:
  - HEATER DUTY CYCLE 3:
  - HEATER DUTY CYCLE 4:
  - HEATER DUTY CYCLE 5:
  - HEATER DUTY CYCLE 6:
  - HEATER DUTY CYCLE 7:
  - HEATER DUTY CYCLE 8:
  - HEATER DESIGN VOLTAGE:
  - HEATER PROCESS TEMPERATURE 1:
  - HEATER PROCESS TEMPERATURE 2:
  - HEATER PROCESS TEMPERATURE 3
  - HEATER PROCESS TEMPERATURE 4:
  - HEATER PROCESS TEMPERATURE 5:
  - HEATER PROCESS TEMPERATURE 6:
  - HEATER PROCESS TEMPERATURE 7:
  - HEATER PROCESS TEMPERATURE 8:
  - FAN SPEED 1:
  - FAN SPEED 2:
  - THERMOCOUPLE READING 1 BOTTOM REAR:
  - THERMOCOUPLE READING 2 TOP REAR:
  - THERMOCOUPLE READING 3 BOTTOM MIDDLE:
  - THERMOCOUPLE READING 4 TOP FRONT:
  - THERMOCOUPLE READING 5 BOTTOM FRONT:
  - THERMOCOUPLE READING 6
  - THERMOCOUPLE READING 7
  - THERMOCOUPLE READING 8 FOOD PROBE:
  - THERMOCOUPLE OFFSET 1 BOTTOM REAR:
  - THERMOCOUPLE OFFSET 2 TOP REAR:
  - THERMOCOUPLE OFFSET 3 BOTTOM MIDDLE:
  - THERMOCOUPLE OFFSET 4 TOP FRONT:
  - THERMOCOUPLE OFFSET 5 BOTTOM FRONT:
  - THERMOCOUPLE OFFSET 6
  - THERMOCOUPLE OFFSET 7
  - COLD JUNTION TEMPERATURE
- STATISTICS
  - STATISTICS VERSION
  - TOTAL COOK CYCLES
  - COOK CYCLES SINCE CLEANING
  - LAST CLEANED
  - TOTAL SERVICES
  - TOTAL PLATEN CYCLES
  - PARTIAL COOK CYCLES
  - HOURS USED
  - LAST SERVICE

Section 4
Maintenance

Cleaning the easyToUCH™ controller

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

Cleaning the Stainless Steel Panels

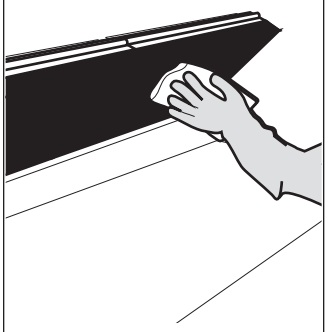
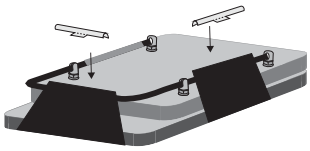
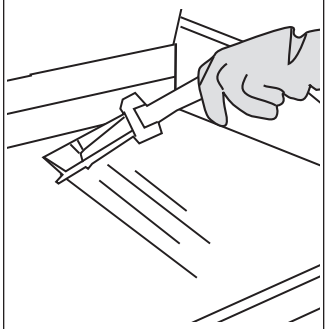
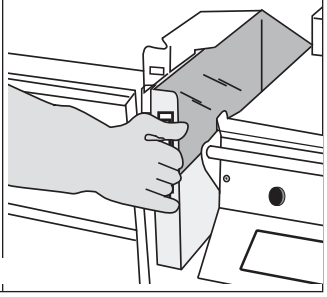
- Turn-Off-Power Switch and unplug when cleaning the side panels or front panel of the grill.
- Turn-Off-Power Switch and disconnect all power plugs before cleaning back panel. Refrain from touching anything electrical when you've got wet hands or bare feet.
- Once the unit has cooled external stainless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

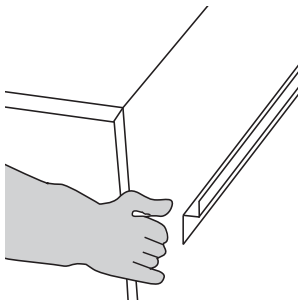
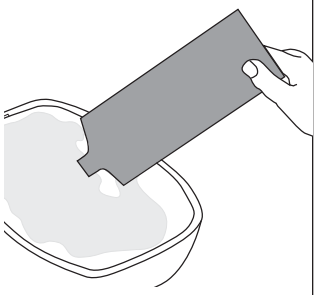
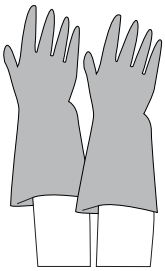
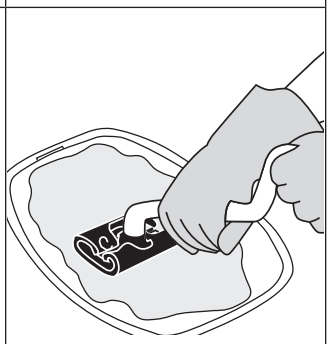
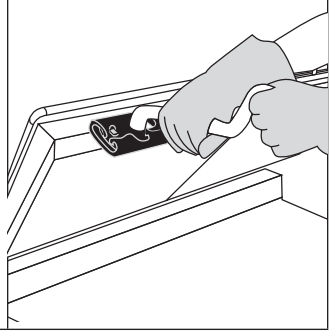
Cleaning During Operation

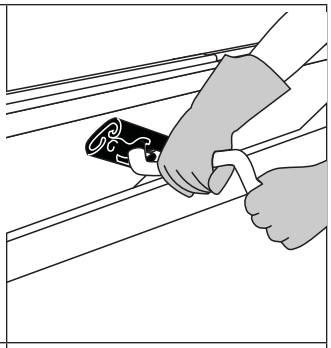
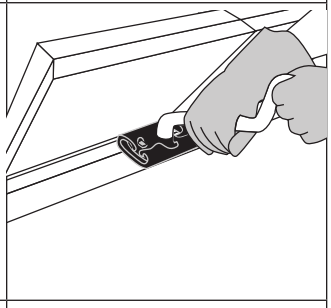
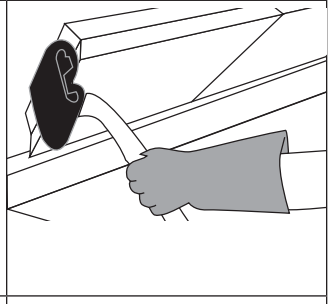
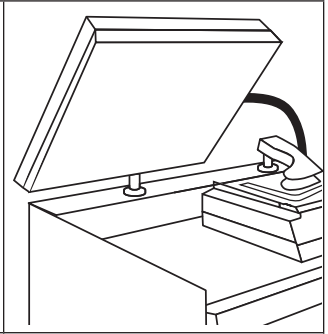
1. After each product load is removed, use a grill scraper to scrape grease on lower grill plate from front to back only. Do not scrape left to right across the lower grill plate with the grill scraper.
2. Use a grill squeegee to clean release material sheet on upper platen in a downward motion. Do not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

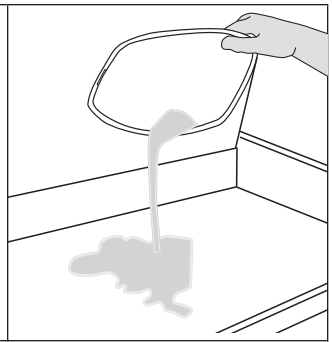
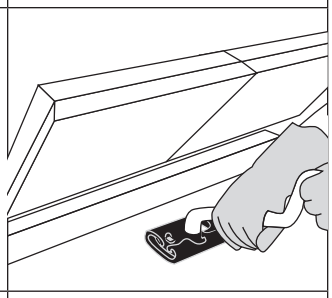
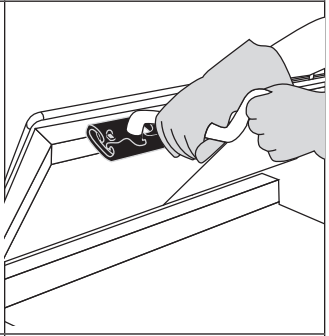
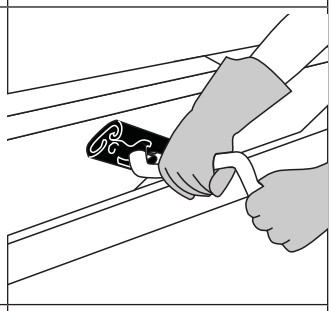
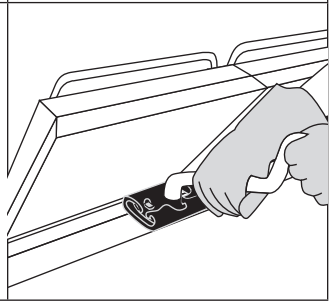
NOTE: To increase life of release material sheets, wipe them down with a folded clean, damp cloth at least four times during each hour of operation.

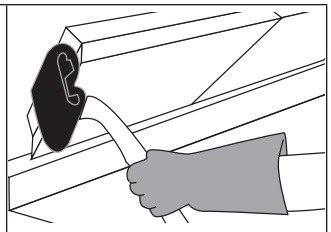
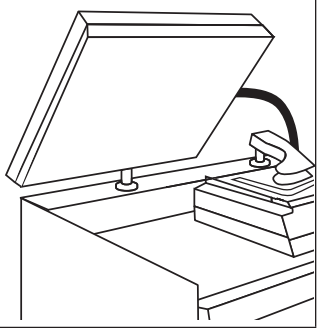
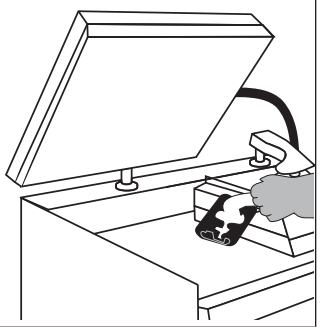
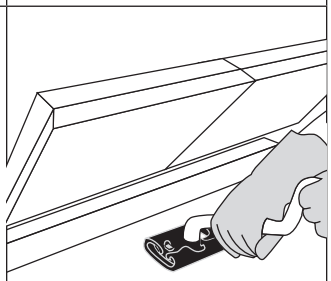
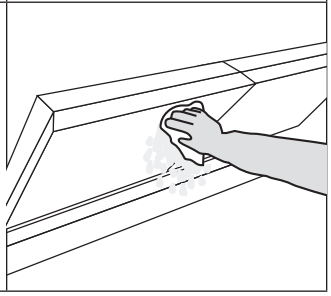
Daily Cleaning

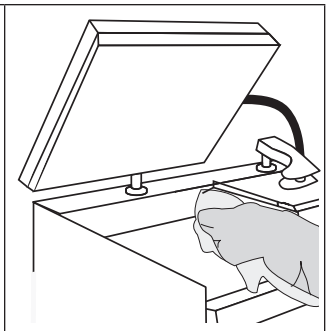
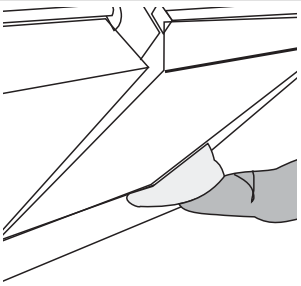
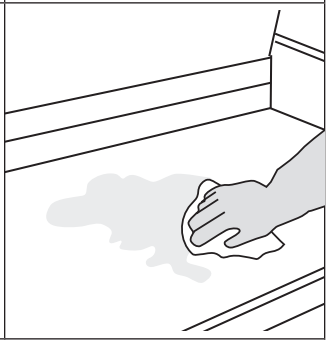
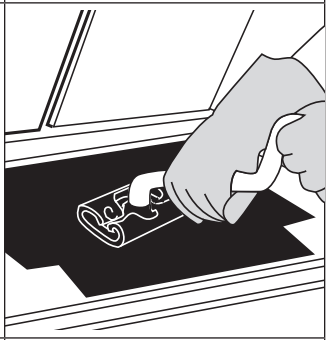
1. Select Clean mode for each platen and, once Clean mode has been reached, turn each zone OFF and turn NOTE: Turn main switch OFF when cleaning platens.	
2. Wipe release material sheet with a clean, sanitizer-soaked grill cloth.	
3. Lower platen and remove the locking clips, the U bar and release sheets. Wash, rinse and set aside locking clips and U bar. Set release sheet aside for further cleaning.	
4. Scrape the lower grill surface with the scraper. Use the grill squeegee to push residual grease into trough. Wash and rinse the squeegee and scraper.	
5. Remove the grease buckets from each side.	

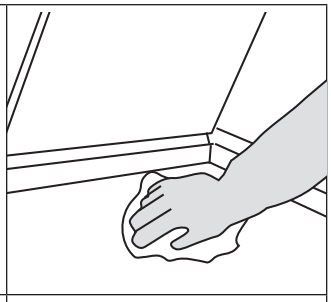
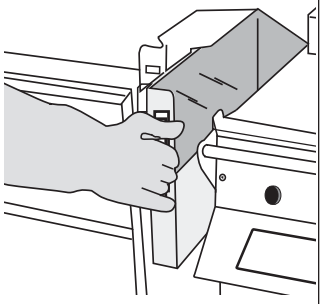
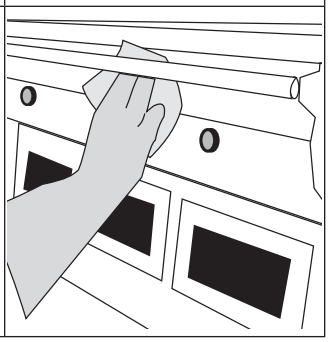
6. Remove the lower support rail of the grease troughs from each side.	
7. Pour Hi-temp Grill cleaner into a bucket or stainless steel pan.	
8. Put on the heat-resistant gloves and safety glasses.	
9. Dip the Grill Cleaning Pad & Handle into the grill cleaner. Never use a steel scraper to clean the platens.	
10. Apply the grill cleaner to front side of platens starting from right platen to left platen. DO NOT SCRUB.	

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

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

21. Scrub outer edges of right and left platens and turn main switch Off.	
22. Press green button to lower right platen and turn main switch Off.	
23. Scrub the grill cleaner to inner edges of the right and left platens. Turn Main Switch On.	
24. Press green button to raise the right platen and turn main switch Off. Scrub lower grill surface.	
25. Rinse and wipe front, side and back of platen surfaces with a clean, sanitizer soaked grill cloth.	

26. Turn main switch On, lower the platen and turn main switch Off. Rinse inner edges of both platens.	
27. Turn main switch On, raise the platen and turn main switch Off. Rinse and wipe back of lower grill.	
28. Pour a small amount of lukewarm water on a clean, sanitizer-soaked grill cloth over the bottom grill surface and wipe off residue.	
29. Place upper platen release material sheets flat on grill surface. Gently clean both sides of the release material sheet.	
30. Rinse both sides of the release material sheet with clean sanitizer-soaked grill cloth. Reinstall release material sheet and secure in place.	

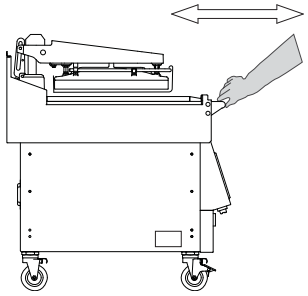
31. Wipe lower grill with a clean sanitizer-soaked grill cloth. Repeat until no visible soil remains.	
32. Empty, wash, rinse and replace the lower support rail and the grease buckets.	
33. Wipe remaining grill surfaces with a clean, sanitizer-soaked grill cloth.	

Moving the Grill

⚠ Caution

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

1. Turn main switch ON.
2. Press green button to lower platens(s).
3. Turn main switch OFF.
4. Unplug power cord.
5. Unplug gas connection (if applicable).
6. Move unit from the towel bar only.



Section 5
Troubleshooting

Cooking Issues		
Problem	**Possible Cause**	**Action**
Undercooked product	Incorrect recipe selected	Select correct recipe and retry
	Cook time too low	Use cook cycle change screen to increase cook cycle
	Raw product too cold	Check that uncooked product is at correct temperature (not frozen) as per Restaurant operational guideline
	Raw product too thin	Use cook cycle change screen to decrease cook gap, as per restaurant operational guideline
	Incorrect product placement	Follow recommended product placement guidelines, as per Restaurant operational guideline
	Product not prepared correctly	Follow recommended procedure to thaw and filet product, as per Restaurant operational guideline
	Run size too high	Do not exceed recommended full run size, as per Restaurant operational guideline
	Cook cycle stopped/aborted early by operator	Discard product
	Cook cycle stopped/aborted early automatically	Discard product, record alarm type and number
	Incorrect gap setting	See: Clamshell Issues
	Inconsistent gap setting (front to back or side to side)	See: Clamshell Issues
	Grill not at temperature before starting cycle	Use temperature status screen to check zone temperatures versus setpoint
	Grill temperature incorrect	See Temperature Issues
	Kitchen ventilation affecting temperatures	Check whether cool or high volumes of air are directed towards the broiler

Cooking Issues		
Problem	**Possible Cause**	**Action**
Over cooked	Incorrect recipe selected	Select correct recipe and retry
	Cook time too high	Use cook cycle change screen to decrease cook cycle, as per Restaurant operational guideline.
	Raw product too warm	Check for correct temperature (frozen product not thawed; thawed product must be 40F or lower) as per Restaurant operational guideline
	Raw product too thick	Use cook cycle change screen to increase cook gap, as per Restaurant operational guideline
	Poor quality raw product	Retry recipe with newer product, as per Restaurant operational guideline
	Incorrect gap setting	See: Clamshell Issues
	Inconsistent gap setting (front to back or side to side)	See: Clamshell Issues
	Grill over temperature before starting cycle	Use temperature status screen to check zone temperatures versus set point.
	Grill temperature incorrect	See Temperature Issues

Temperature Issues		
Problem	**Possible Cause**	**Action**
Grill or upper platen too hot	Recipe set points are high	Use temperature status screen to check zone temperatures versus set point
	Temperature calibration incorrect	Reset offsets to default value and verify temperatures
	Partial load cooking driving temperature on unused zone	Cook full load and recheck zone temperatures
	Thermocouple wiring incorrect	Select the temperature status screen. Place a wet rag onto each thermocouple location and watch for a temperature drop at that zone.
	Thermocouple wiring incorrect (Grill or upper platen)	Use wiring diagram to check that thermocouple wiring is correct
	Intermittent thermocouple fault	Check wiring and connections to SIB
	Heater wiring incorrect	Use wiring diagram to check Triac mapping. Place a wet rag onto each thermocouple location and watch for LED activity on SSRB at the correct location
	High temperature switch defective	Check state of switch, measuring current will confirm the switch is below trip point.

Temperature Issues (continuation)		
Problem	**Possible Cause**	**Action**
Grill or upper platen too cool	Recipe set points are low	Use temperature status screen to check zone temperatures versus set point
	Kitchen ventilation affecting temperatures	Check whether cool or high volumes of air are directed towards the grill
	Temperature calibration incorrect	Reset offsets to default value and verify temperatures
	Thermocouple wiring incorrect	Select the temperature status screen. Place a wet rag onto each thermocouple location and watch for a temperature drop at that zone.
	Thermocouple wiring incorrect	Use wiring diagram to check that thermocouple wiring is correct
	Heater wiring incorrect	Use wiring diagram to check Triac mapping. Place a wet rag onto each thermocouple location and watch for LED activity on SSRB at the correct location
	Intermittent thermocouple fault	Check wiring and connections to SIB
	Defective heating element (electric model or upper platen)	Check for continuity

Unable to reach or maintain temperature	High temperature switch tripped	Test that contactor is disengaged by opening lower grate and listening for contactor
	Contactor disengaged	Open lower grate and listen for contactor disengaging
	Ribbon cable disengaged	Reseat ribbon cable on SSRB and SIB
	Line voltage wiring harness disengaged	Reseat wiring harness on SSRB
	Ribbon cable damaged	Replace ribbon cable
	Hardware failure on SSRB	Raise the setpoint and ensure green LED on the SSRB lights up
	Temperature calibration incorrect	Reset offsets to default value and verify temperatures
UI issues		
Problem	**Possible Cause**	**Action**
No sound	Volume set too low	Set volume to high
	Speaker wiring incorrect	Check that speaker connector is seated on both pins
	UI audio defective	Check for voltage at the speaker pins on UI when sound is expected
	Speaker defective	Check with known good speaker
UI not lit	Main power lost	Use voltmeter to confirm main power connected and live
	Connection to SIB lost	Check that Cat5/RJ45 cable seated correctly at UI and SIB. Unplug and replug to force reboot
	24v power supply defective	Check for blinking heartbeat LED on SIB
Screen locked out, frozen, non responsive to touch	Software issue	Turn off grill using main power switch, turn on after 10 seconds.

UI rebooting	Main power intermittent	Use voltmeter to confirm main power connected and live
	Wrong software version loaded	Check that software version is up to date
	24v power supply defective	Check for blinking heartbeat LED on SIB
Unable to read USB	Flash drive not in long enough	Allow 30 seconds for USB to be recognized by UI
	Flash drive not recognized	Go to Settings/USB Operations/Collect Log and check whether log file is collected or if flash drive not recognized
	Flash drive not recognized after removal	Power cycle grill with flash drive plugged in
	Flash drive faulty	Retry with known good flash drive
	Flash drive set to read only	Check USB manufacturer's website for information
	USB cable disconnected	Check USB connector seated properly from UI to front panel
UI issues (continuation)		
Problem	**Possible Cause**	**Action**
Unable to load USB files	Flash drive faulty	Retry with known good flash drive
	Files on flash drive not unzipped	Unzip compressed file and save to root directory of USB
	Files on flash drive incorrect or corrupt	Delete all files on flash drive and reload update files
	USB cable disconnected	Check USB connector seated properly from UI to front panel
UI cracked	Damage in transit or in-store.	Investigate cause and replace
Clamshell Issues		
Problem	**Possible Cause**	**Action**
Wrong Gap Setting	Gap calibration lost or incorrect	Verify gap using gauge block, retry gap calibration if necessary
	Platens warped or uneven	Verify gap at multiple points using gauge block
Inconsistent gap setting	Platen not level from front to back	Correct platen level (see manual)
	Platen not level from side to side	Correct platen level (see manual)

Platen not moving	High temperature switch tripped	Test that contactor is disengaged by power cycling grill and listening for contactor
	Over travel switch tripped	Check limit switches, ensure wiring is routed correctly
	Hood height not set or set too low	Go to Settings/Hood Height Calibration to check setting
	Actuator failure	Check the actuator for damage, feel for motor vibration indicating motor is attempting to move
	Platen motor fuse blown	Check SIB fuse, replace and recheck
	Loose connector on SIB	Check that all wires are fully inserted in connector block and that connectors are properly seated on SIB by pushing down on connector (do not pull)
	EMI interference	Check that CAT 5 (network) cable is routed away from SIB
Clamshell Issues (continuation)		
Problem	**Possible Cause**	**Action**
Platen over travel	Gap calibration lost or incorrect	Verify gap using gauge block, retry gap calibration if necessary
	Hood height set too high	Go to Settings/Hood Height Calibration to lower setting
	Limit switch failure	Check limit switch for correct operation
	Loose connector on SIB	Check that all wires are fully inserted in connector block and that connectors are properly seated on SIB by pushing down on connector (do not pull)
	SIB I/O failure	Check LED and manually operate limit switches.
	Upper reference switch in wrong position	Check upper reference switch is positioned below over travel switch
	Limit switch bracket loose	Check bracket and tighten if necessary

"Event Index"	Event Suffix (If Applicable)	Event Class	Event Group	Event Description	Purpose	Event Cause	Heater Response	Platen Response	Error Clear Method	State Response Upon Error Clear
8B		Alarm	System	Ambient temperature too hot	To ensure proper gril loperation	Grill controls detect room temperature of 149 F (65 C) or higher	OFF	The platen will stop and stay where it is.	Self clearing - error clears when condition clears	Home Screen (Off)
8A		Alarm	System	Ambient temperature too cold	To ensure proper gril loperation	Grill controls detect room temperature of 32 F (0 C) or less	OFF	The platen will stop and stay where it is.	Self clearing - error clears when condition clears	Home Screen (Off)
6		Alarm	Motion	Motion Control Time Out	Stops motion if unable to reach destination (due to reaching cutout switches, loss of home reference, incorrect calibration, or hunting near the setpoint	The target destination is not reached within 40sec from the initiation of the movement command	OFF	The platen will stop until the error is acknowledged by the user. The grill will go to the OFF state and return to the Home Screen where the platen will attempt to move to the raised position	Acknowledgement through UI or via the Green Button	Home Screen (Off)
2		Alarm	Motion	Motor Over-current	Protects the actuator motor, power supply, and SIB	Motor has reached maximum allowable current 7 times within a 10 second window.	OFF	The platen will stop until the error is acknowledged by the user. The grill will go to the OFF state and return to the Home Screen where the platen will attempt to move to the raised position	Acknowledgement through UI or via the Green Button	Home Screen (Off)

"Event Index"	Event Suffix (If Applicable)	Event Class	Event Group	Event Description	Purpose	Event Cause	Heater Response	Platen Response	Error Clear Method	State Response Upon Error Clear
14	R/F	Alarm	Temperature	The control detects a Platen thermocouple as ungrounded	To ensure proper temperature control	Variations in temperature readings of over 36 F degrees (20 C degrees) within a 100ms window	OFF	The grill will go to the OFF state and return to the Home Screen where the platen will attempt to move to the raised position	Acknowledgement through UI or via the Green Button	Home Screen (Off)
11	R/M/F	Alarm	Temperature	The control detects a Grill thermocouple as open or well above normal temperature	To ensure proper temperature control	'Out of range' error caused by damaged or incorrect thcl wiring, or temperature in excess of 700 F (371 C)	OFF	The grill will go to the OFF state and return to the Home Screen where the platen will attempt to move to the raised position	Acknowledgement through UI or via the Green Button	Home Screen (Off)
10	R/F	Alarm	Temperature	The control detects a Platen thermocouple as open or well above normal temperature	To ensure proper temperature control	'Out of range' error caused by damaged or incorrect thcl wiring, or temperature in excess of 700 F (371 C)	OFF	The grill will go to the OFF state and return to the Home Screen where the platen will attempt to move to the raised position	Acknowledgement through UI or via the Green Button	Home Screen (Off)

"Event Index"	Event Suffix (If Applicable)	Event Class	Event Group	Event Description	Purpose	Event Cause	Heater Response	Platen Response	Error Clear Method	State Response Upon Error Clear
22	R/F	Alarm	Temperature	The control detects a Platen thermocouple above the highest allowed temperature	To protect the grill in the event of potential thermal runaway	Thermocouple is reporting a temperature > 465 F (240 C)	OFF (affected heater only)	The grill will go to the READY STATE	Self clearing - error clears when platen has cooled	Ready to Cook
19	R/M/F	Alarm	Temperature	Suspected Grill heater problem	To prevent grill use with a broken heater or with a suspected thermocouple cold junction	While full power is requested, the temperature reading doesn't increase by 5 F degrees (3 C) within 420 seconds.	OFF	The grill will go to the OFF state and return to the Home Screen where the platen will attempt to move to the raised position	Acknowledgement through UI or via the Green Button	Home Screen (Off)
18	R/F	Alarm	Temperature	Suspected Platen heater problem	To prevent grill use with a broken heater or with a suspected thermocouple cold junction	While full power is requested, the temperature reading doesn't increase by 5 F degrees (3 C) within 420 seconds.	OFF	The grill will go to the OFF state and return to the Home Screen where the platen will attempt to move to the raised position	Acknowledgement through UI or via the Green Button	Home Screen (Off)
15	R/M/F	Alarm	Temperature	The control detects a Grill thermocouple as ungrounded	To ensure proper temperature control	Variations in temperature readings of over 36 F degrees (20 C degrees) within a 100ms window	OFF	The grill will go to the OFF state and return to the Home Screen where the platen will attempt to move to the raised position	Acknowledgement through UI or via the Green Button	Home Screen (Off)

"Event Index"	Event Suffix (If Applicable)	Event Class	Event Group	Event Description	Purpose	Event Cause	Heater Response	Platen Response	Error Clear Method	State Response Upon Error Clear
50	M or R M=middle (front) R=rear	Alarm	Gas	No flashcodes being received from ignition module for too long a time.	For safe burner control	No communication from the ignition module to the SIB for a continuous 60 seconds. May be due to a wiring issue.	OFF	The grill will go to the OFF state and return to the Home Screen where the platen will attempt to move to the raised position	Self clearing - error clears when condition clears	Home Screen (Off)
30		Alarm	System	Lane Communication Error between UI and SIB (control board)	To prevent use of grill without control	Defective circuit on UI or SIB; Broken wire; Electrically noisy enviroment	OFF	The platen will stop and stay where it is.	Requires user to Power Cycle	Reinitialize due to Power Cycle
23	R/M/F	Alarm	Temperature	The control detects a Grill thermocouple above the highest allowed temperature	To protect the grill in the event of potential thermal runaway	Thermocouple is reporting a temperature > 465 F (240 C)	OFF (affected heater only)	The grill will go to the READY STATE	Self clearing - error clears when grill has cooled	Ready to Cook

"Event Index"	Event Suffix (If Applicable)	Event Class	Event Group	Event Description	Purpose	Event Cause	Heater Response	Platen Response	Error Clear Method	State Response Upon Error Clear
51	M or R	Alarm	Gas	Ignition module or gas valve contact failure	For safe burner control	Hardware failure internal to the ignition module or a gas valve contact	OFF	The grill will go to the OFF state and return to the Home Screen where the platen will attempt to move to the raised position	Requires cycling the power	Restart/Home Screen
52	M or R	Alarm	Gas	Unexpected flame sense error	For safe burner control	The ignition module detects a flame before trying to start an ignition sequence	OFF	The platen will move to the raised position and wait for user acknowledgement	Requires user acknowledgement through UI or via the Green Button	Should return to the same state as was seen before error.
53	M or R	Alarm	Gas	Burner lock out	For safe burner control	Failure to light burner after three attempts	OFF	The platen will move to the raised position and wait for user acknowledgement	Requires user acknowledgement through UI or via the Green Button	Should return to the same state as was seen before error.

"Event Index"	Event Suffix (If Applicable)	Event Class	Event Group	Event Description	Purpose	Event Cause	Heater Response	Platen Response	Error Clear Method	State Response Upon Error Clear
54	M or R	Alarm	Gas	Call for heat not reaching ignition module	For safe burner control	Call for heat not reaching ignition module likely due a problem with the fan or the pressure switch (i.e. insufficient pressure to open the switch or incorrect pressure switch setting.) Overidden by error 55.	OFF	The platen will move to the raised position and wait for user acknowledgement	Requires user acknowledgement through UI or via the Green Button	Should return to the same state as was seen before error.
55	M or R	Alarm	Gas	Fan fault	For safe burner control	No pulse detected, meaning fan not spinning	OFF	The platen will move to the raised position and wait for user acknowledgement	Requires user acknowledgement through UI or via the Green Button	Should return to the same state as was seen before error.
41		Logged	System	Control senses a significant "brown out" event.	To flag potential power supply issues	Voltage drop across one or more phases	N/A	N/A	N/A; recorded in log	

Notes

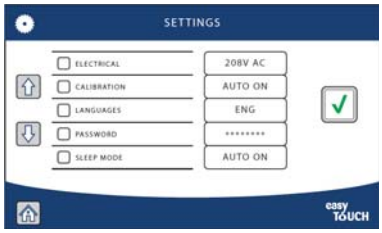
* The ungrounded error detection thresholds can be changed in the hardware config file.Below 32F the actuator and upper platen may have higher friction and this results in slowed or sticky motion and overcurrent errors (alarms 6 and 2)
* The broken heater detection parameters (5F temp rise in 425 seconds) can be changed through the Settings/Heat Errors & Limits screen.
* The high temperature error detection thresholds can be changed in the hardware config file.

Section 6
Controls

Settings Mode:

1. Select "SETTINGS".

2. Enter password (alphabet).



3. Display of settings shown.

FACTORY
- PASSWORD
- TIME
- DATE
- FACTORY SETTINGS
- RECIPE RESET (FROM USB)
- RECET TO FACTORY DEFAULTS
- SOFTWARE UPDATE

CALIBRATION
- GAP CALIBRATION
- HOOD HEIGHT
- THERMOCOUPLE CALIBRATION
- TIME/GAP ADJ. LIMITS

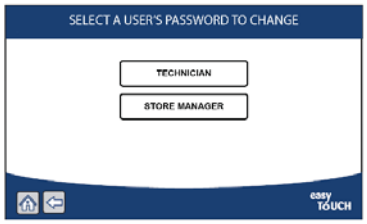
TEST
- COLLECT SYSTEM LOGS
- HEATERS STATE

SETTINGS
- CLEAN SETTINGS
- HEAT ERRORS & LIMITS
- LANGUAGE
- PROMPTS DEFINITIONS
- PROTEINS DEFINITIONS
- SLEEP CONFIGURATION
- TEMPERATURE UNITS
- VOLUME

4. Here are all the option available under settings.

Factory Settings Mode:

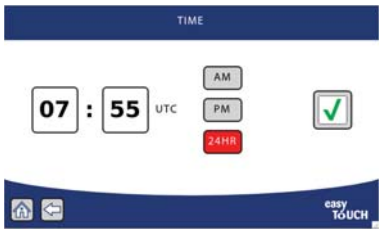
Change Password



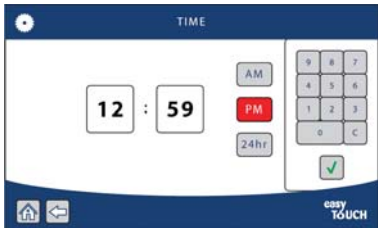
5. Type password under Settings.
6. Choose the user password to change (display shown).

7. Type the new password twice and press return.

Change the Time



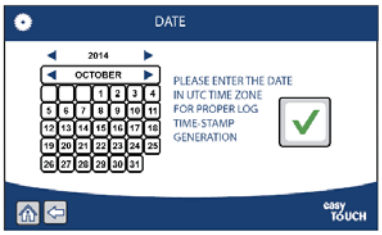
8. Type password under Settings.
9. Time option selected (display shown).



10. Numeric pad will display (shown).

11. Select check ✓ to save the time.

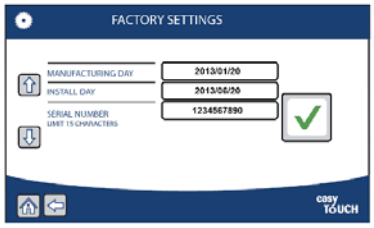
Change the Date



12. Type password under settings.
13. select the appropiate date (display shown).

14. Select check ☑ to save date.

Factory Settings



15. Type password under settings.
16. Type infor mation and them select check ☑ to save.

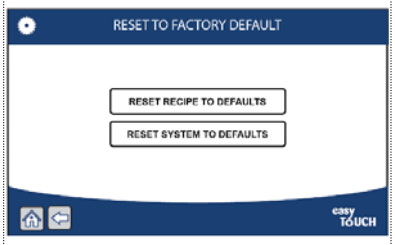
Recipe Reset (from USB)

17. Type password under settings.
18. insert USB then select RESET RECIPES (USB) (display shown).

19. This operation can not be cancel, press check ☑ to continue or ☒ to cancel.

Reset To Factory Defaults

WARNING,
The following procedure will result in replacing all actual setting on the grill (temperatures, cooking time and others), being reset to their factory seeting defaults.



20. Select the appropiate reset option to continue.

21. This operation can not be cancel, press check to continue.

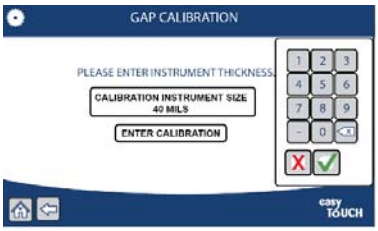
Software Update

22. See page 69 for Instruction Software Update.

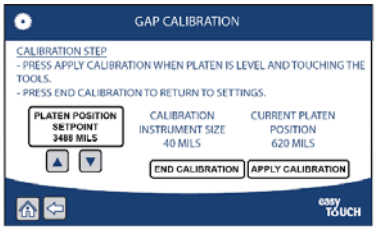
Calibration Settings Mode:

Gap Calibration

23. Type password under settings then select GAP CALIBRATION.
24. Select CALIBRATION INSTRUMENT SIZE (display shown).

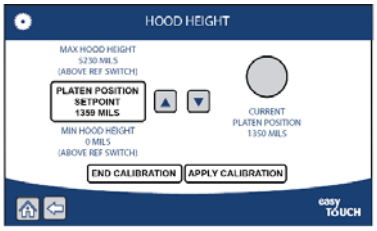


25. Numeric pad will display, type the appropiate number.



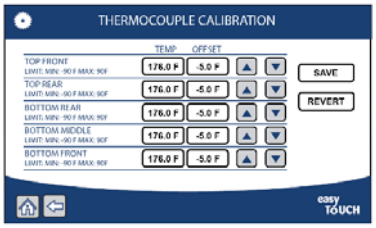
26. Make the appropiate adjustment the END CALIBRATION.
27. For more details go to section #7 service manual.

Hood Height

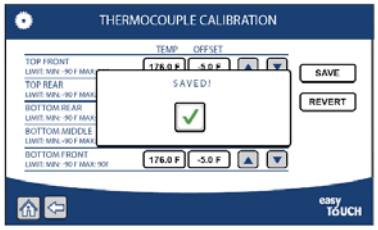


28. Type password under settings then select HOOD HEIGHT.
29. Make the appropiate adjustment then END CALIBRATION.

Thermocouple Calibration



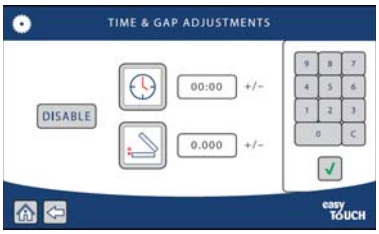
30. Type password under settings then select THERMOCOUPLE CALIBRATION.
31. Make the appropiate adjustment then SAVE



32. Select SAVE to save your data or REVERT to go back without saving.

Time/Gap Adj. Limits

33. Time & Gap Adjustments option selected (display shown).



34. Numeric pad will appear as touch. Enter new settings.

35. Select ☑ to save Time & Gap Adjustments.

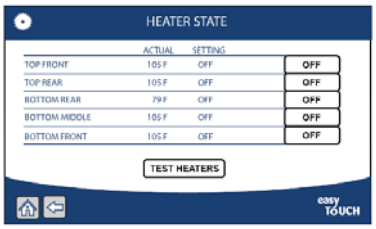
Test Setting Mode:

Collect System Log

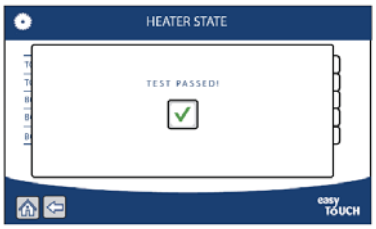
36. Type password under settings then select COLLECT SYSTEM LOG.
37. Insert USB then select COLLECT LOG.

38. This operation can not be cancel, press check ☑ to continue or ☒ to cancel.

Heater State



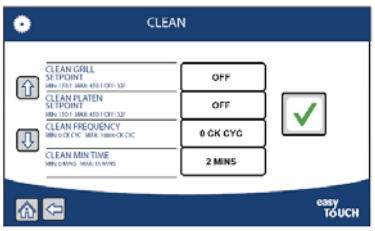
39. Type password under settings then select HEATERS STATE.
40. Select TEST HEATERS, then wait for the computer test.



41. Computer will indicated when test is finished then select ☑ to go back.

Settings Mode:

Clean Settings

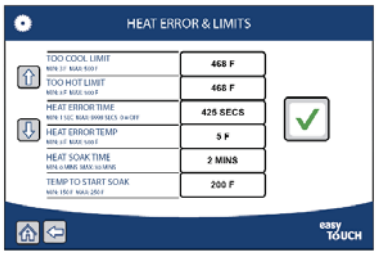


42. Type password under settings then select CLEAN SETTINGS.
43. Select an option, numeric pad will appear, enter new settings

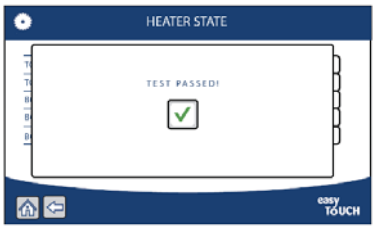
- CLEAN GRILL – this option will configure the lower grill, you can set up temperature from 150F to 450F or turn off this option by typing 32 on the numeric pad.
- CLEAN PLATEN – this option will configure the upper grill, you can set up temperature from 150F to 450F or turn off this option by typing 32 on the numeric pad.
- CLEAN FREQUENCY – this option will configure the cooking cycle you permit between clean time, computer will automatically detects when is time to clean your grill. ex: 10 CK CYC will automacatically tell you after 10 cooking cycle that CLEANING REQUIRED.
- CLEAN MIN TIME – this option will set the time of cleaning, could be from 1 to 15 minute time.

44. This operation can not be cancel, press check ☑ to continue or ☒ to cancel.

Heat Errors & Limits

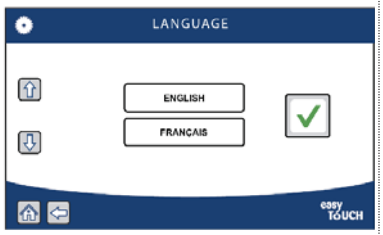


45. Type password under settings then select HEAT ERRORS & LIMITS.
46. Select an option, numeric pad will appear, enter new settings.



47. Select and press check ☑ to continue.

Language



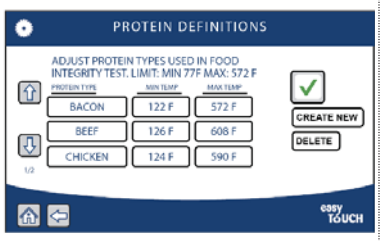
48. Type password under settings then select LANGUAGE.
49. Select the language and press check ☑ to save.

Prompts Definitions

50. Type password under settings then select PROMPTS DEFINITION.
51. Select the language and press check ☑ to save.

Prompts definitions is used when you create a new recipe.

Protein Definitions



52. Type password under settings then select PROTEIN DEFINITIONS.
53. Numeric/alpha pad will display, type the appropiate data.

Protein definitions is used when you create a new recipe.

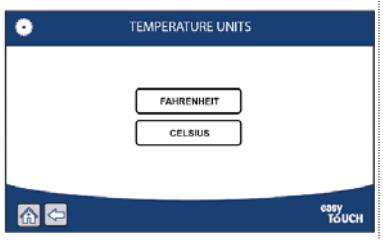
Sleep Configutarion

54. Type password under settings then select SLEEP CONFIGURATION.
55. Select your options and press check ☑ to save.

AUTO SLEEP? = power-saving mode of operation in which device switched off until needed.

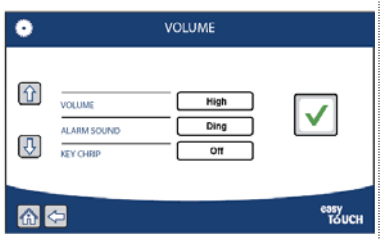
AUTO SLEEP DELAY? = will automatically go into sleep mode after the indicated time of inactivity.

Temperature Units



56. Type password under settings then select TEMPERATURE UNITS.
57. Select your options and press check ☑ to save.

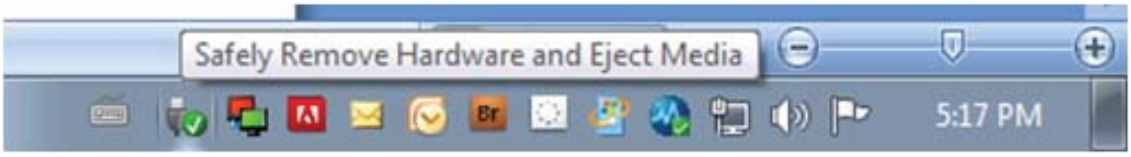
Volume



58. Type password under settings then select VOLUME.
59. Select your options and press check ☑ to save.

Instructions for Software Update

Garland will notify FAS's of new software drop. FAS's are required to have clean (formatted) flashdrives with a minimum size of 8Gb. If the file received is compressed (zip), it needs to be decompressed and content (could be approx. 24 files) should be copied to a clean flashdrive. Flashdrive brands must be Kingston, Lexar or Sandisk (these brands have a faster transfer speed).
After a complete transfer of all files and before removing the flashdrive from the personal computer (laptop/desktop), ensure they flashdrive is properly ejected.



The update is done through the settings screen:

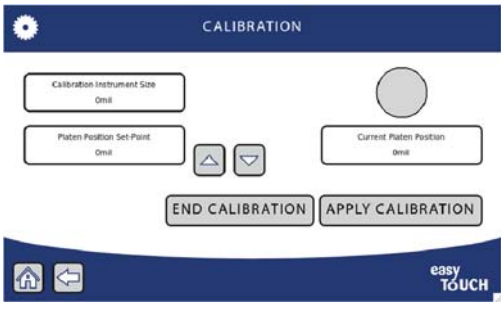
1. Turn ON the broiler and wait until it gets to the Home Screen. (If not at the Home screen or in Settings, press Home icon).

2. Insert flashdrive into USB port on the front panel of the Grill.

3. Press Settings 

and enter the password provided.

4. Scroll through Settings to Calibration. Wait for the platen to move down and settle at the home switch. Write down the "Current Platen Position" number indicated in the photo below. Exit Calibration by pressing ←LEFT arrow.

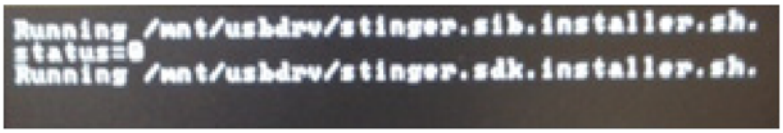


	5. Scroll through Settings to Software Update. Press START UPDATE.		6. Press START UPDATE.

If search for USB unsuccessful – screen will state "Couldn't find USB drive". Try a different USB flashdrive and repeat number 5. If USB was found successfully, start again from number 5.

7. The upgrade may take up to 10 minutes. Be patient and DO NOT remove the flashdrive.

   The screen will turn black with white text. The text will change as the files are copied from the FlashDrive. The screen may appear frozen as the first couple of files take a few minutes. Soon, the screen will advance as more files are loaded. After the last file is processed, the screen will say 'rebooting' and automatically proceed to turn off and restart. **It may reboot twice** as the software may need to update of the SIB (Smart Interface Board) as well. This is normal.



During the restart, check that the software version is the expected revision. The software version can also be verified in Diagnostics.

8. Only remove the FlashDrive when the Home screen comes up. This is your indication that the software update is complete.

9. Press Settings, select "SUPER USER" and enter the password provided. Scroll through Settings to Calibration. (Refer to #4) Wait for the platen to move down and settle at the home switch. Verify that the "Current Platen Position" is the same as the one recorded before the update. If the number is not within +/- 2, a gap calibration will be required. Return to Settings.
10. From Settings scroll to Volume and confirm it is set to HIGH. Use the Up arrow key to confirm that the speaker is working. Return to Settings.
11. From Settings scroll to Sleep Settings and confirm the Auto Sleep? is YES. Set the Auto Sleep Delay to 300 sec. Select the check mark icon to save the changes.
12. The software update and menu check is completed here. The platen will stay close.

Section 7
Component Check Procedures

Reading the LEDs - SIB

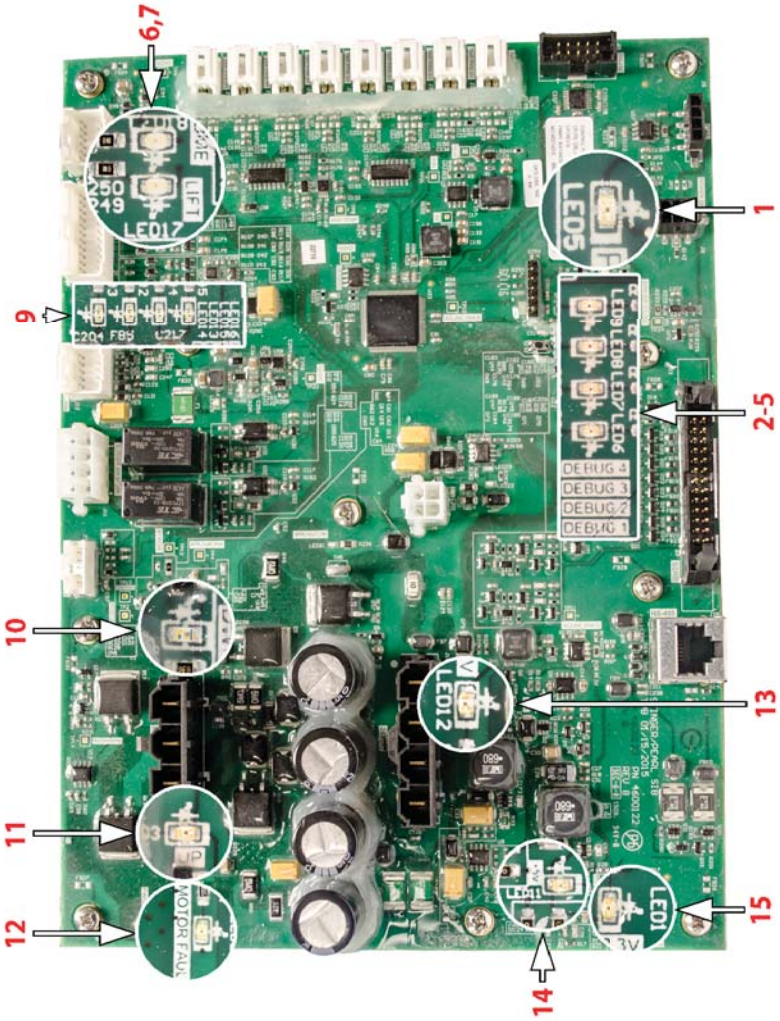
The SIB has a number of LEDs performing different functions. For the Service Technician, the most important ones are numbers 1, 6, 7, 10, 11, and 12. If LED 1 is not blinking there may be an issue with the high voltage power or with the ribbon cable to the SSRB.

LED 6 & 7 reflect the status of the Home and Upper reference switches. At least one of these must ALWAYS be on.

- When the platen is down (at or below the Home switch), LED 6 is OFF
- When the platen is up (at or below the Upper switch), LED 7 is OFF
- When the platen is between these positions, LED 6 and 7 are ON

LED 10 and 11 indicate that the platen motor is moving or trying to move.

LED 12 indicates a problem when the platen motor is moving or trying to move, such as over-current. If the actuator check validates a good actuator and the platen still gets stuck, or shuddering, or UI displays error# 2, then some mechanical adjustment may be done, such as releasing the seals and seal caps (2 screws); move platen a few times up/down. If no change in behavior before or after tightening back the seal caps, change actuator.



Location	Color	Name	Meaning
1	Red	Pwr Synch	Blinks when high voltage detected from SSRB
2	Red	Debug 1	On during normal operation
3	Red	Debug 2	Blinks during normal operation
4	Red	Debug 3	Blinks rapidly during normal operation
5	Red	Debug 4	Blinks when SIB software updates, lights if error between SIB and UI
6	Amber	Home	On until platen is at the home switch (or lower)
7	Amber	Upper	On until platen is at the upper switch (or higher)
8	Green	Heartbeat	Blinks during normal operation
9	Blue	Green Button	Lights while green button pressed
10	Blue	Motor Down	Lights while platen motor moving down
11	Green	Motor Up	Lights while platen motor moving up
12	Red	Motor Fault	Blinks momentarily during boot and if motor goes over current
13	Green	12v Power	Constant when power supply connected
14	Green	5v Power	Constant when power supply connected
15	Green	3.3v Power	Constant when power supply connected

Reading the LEDs - SIB - Diagnose Platen Errors

Position Indicators

Check the amber LEDs 6 & 7 on the SIB:

LED 6 (Home)	LED 7 (Upper)	
ON	OFF	Platen must be up (at or above the upper switch)
OFF	ON	Platen must be down (at or below the home switch)
ON	ON	Platen must be between the home and upper switches
OFF	OFF	Error - at least one LED must be on

If the platen position does not correspond to the LED pattern, check that the Position Sensor connector is properly seated on the SIB (front left corner) and that it is wired correctly.

Motion Indicators

Check the LEDs 10, 11 & 12 on the SIB:

LED #	Color	
10	Blue	Motor is moving down
11	Green	Motor is moving up
12	Red	Error - motor is overcurrent

If LED 10 or 11 is lit, the motor is trying to move the platen. If LED 10 is lit and platen is at the bottom the motor may be on the lower overtravel switch. Similarly, if LED 11 is lit and platen is fully open the motor may be on the upper overtravel switch.

If LED 12 is lit or blinking while the platen is moving, the SIB has detected an overcurrent condition, and there may be binding or an obstruction at some part of the mechanism.

Check that the motor encoder connector is properly seated on the SIB (front middle-right) and that it is wired correctly.

Reading the LEDs - SIB - Platen Homing

Platen Homing Behavior

At the start of the homing process, the controller first determines if the platen is at the upper switch. If it is, the platen starts moving down. Otherwise, the platen moves up by as much as 1000 mils before moving down.

If platen starts at or above the upper switch:

LED 6 (amber)	LED 7 (amber)	LED 10 (blue)	LED 11 (green)	LED 12 (red)	
Home	Upper	Down	Up	Overcurrent	
ON	OFF	OFF	OFF	OFF	Initial LED state
ON	OFF	ON	OFF	OFF	Platen starts moving down
ON	ON	ON	OFF	OFF	Platen continues to move down
OFF	ON	ON	OFF	OFF	Platen reaches home switch
OFF	ON	OFF	ON	OFF	Platen begins to move back up
ON	ON	OFF	ON	OFF	Platen continues to move up
ON	OFF	OFF	ON	OFF	Platen continues to move up, past upper switch *
ON	OFF	OFF	OFF	OFF	Platen stops at hood height

If platen does not move up past the upper switch, go to Settings/Hood Height calibration to check setting.

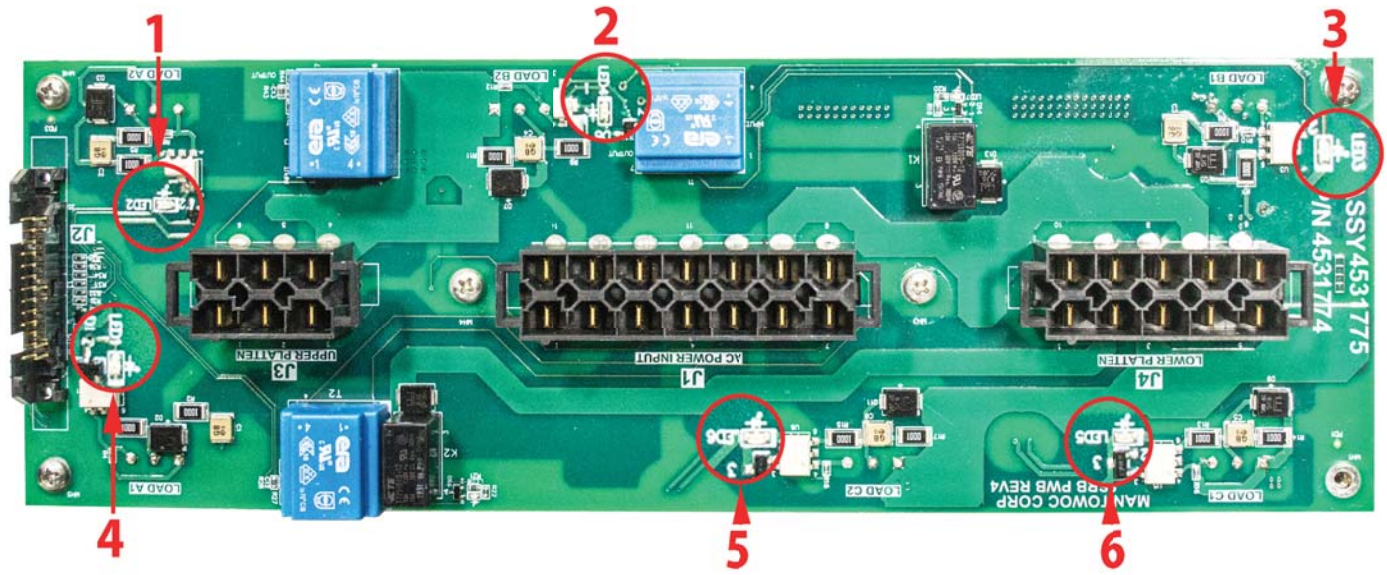
If platen starts below the upper switch:

LED 6 (amber)	LED 7 (amber)	LED 10 (blue)	LED 11 (green)	LED 12 (red)	
Home	Upper	Down	Up	Overcurrent	
ON or OFF	ON	OFF	OFF	OFF	Initial LED state (Home may be OFF or ON)
ON or OFF	ON	OFF	ON	OFF	Platen starts moving up
ON	ON	OFF	ON	OFF	Platen continues to move up
ON	ON or OFF	OFF	OFF	OFF	Upward motion stops (Upper may be OFF or ON)
ON	ON or OFF	ON	OFF	OFF	Platen starts moving down
ON	ON	ON	OFF	OFF	Platen continues to move down
OFF	ON	ON	OFF	OFF	Platen reaches home switch
OFF	ON	OFF	ON	OFF	Platen begins to move back up
ON	ON	OFF	ON	OFF	Platen continues to move up
ON	OFF	OFF	ON	OFF	Platen continues to move up, past upper switch *
ON	OFF	OFF	OFF	OFF	Platen stops at hood height

If platen does not move up past the upper switch, go to Settings/Hood Height calibration to check setting.

Overcurrent LED 12 may blink momentarily as motion starts or stops. If it stays lit or blinks continually, actuator motor is drawing high current and may be binding or obstructed.

Reading the LEDs - SSRB



The SSRB has one LED per heater. The LEDs blink in proportion to the power being delivered to each heater:

- An LED that is always on (or nearly always) is receiving maximum power.
- An LED that is off is receiving no power.
- An LED that is blinking is receiving some power.

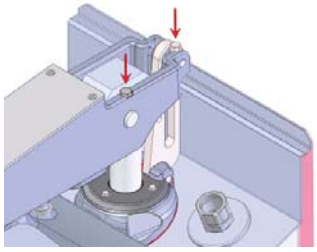
Location	Color	Name	Meaning
1	Red	Pwr Synch	Blinks when high voltage detected from SSRB
2	Red	Debug 1	On during normal operation
3	Red	Debug 2	Blinks during normal operation
4	Red	Debug 3	Blinks rapidly during normal operation
5	Red	Debug 4	Blinks when SIB software updates, lights if error between SIB and UI
6	Amber	Home	On until platen is at the home switch (or lower)

REPLACEMENT OF SHAFT SEAL & CAP O-RING PROCEDURE

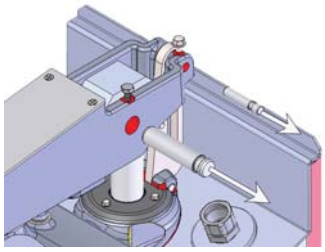
1. Ensure that the platen is in the down position, by pressing green button.

2. Turn power OFF using the main power switch.

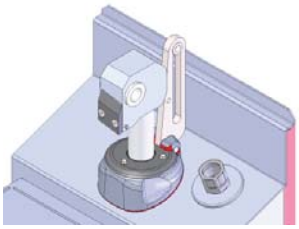
3. Remove the two bolts holding the arm pins in place at the back of the platen. Do not fully remove them from the arm.



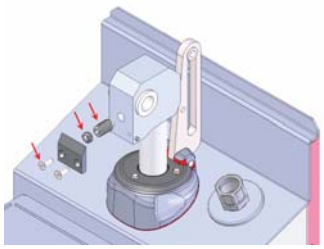
4. Tap the two pins out as shown in the illustration, and store them in a save place. Store the pin and bushing in a safe place.

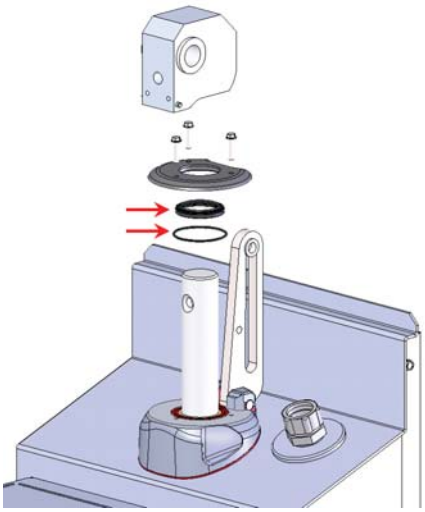


5. Carefully moved the arm aside, place close attention to the conduit, do not stretch the conduit while moving the platen.

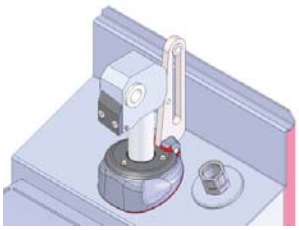


6. Remove the knuckle using an allen key to remove the first set screw from the assembly. then remove the second set of screws before the knuckle can be removed.

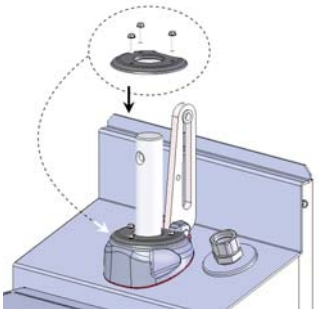




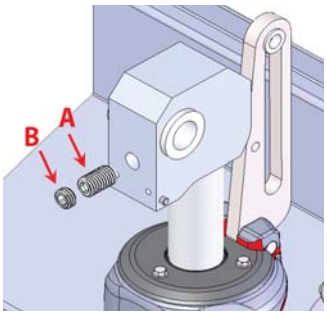
7. Remove the knuckle and store it with tha allen screws in a save place.
8. Remove the three bolts attaching the cap seal to the shaft. Slide the cap seal off the shaft.
9. Replace the shaft seal and cap o-ring by a new one. Grease the shaft seal and cap o-ring with food grade before sliding back onto the shaft.



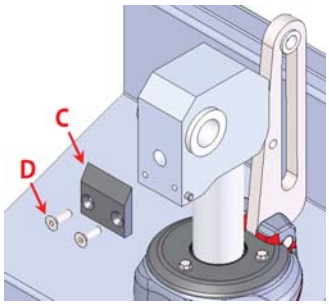
10. Reinstalll the shaft cap back over the shaft and tighten down loosely, the over tight will be at the last step.



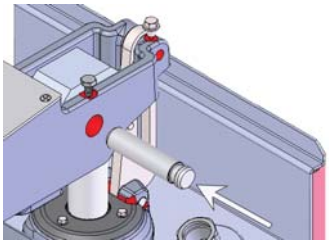
11. Reinstall the first allen screw pin (A) and tighten down then insert second allen screw and tighten down to jam the pin.

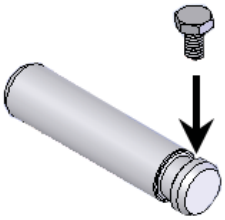


12. Reinstall the wear pad (C) and tighten down using two allen screws (D).



13. Reinstall the arm. Wedging the arm up on an angle may be necessary to align the link pin hole in the arm with the knuckle bushings.

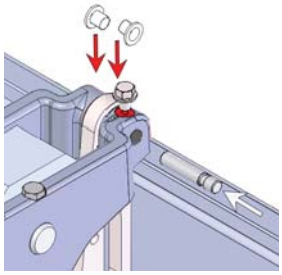




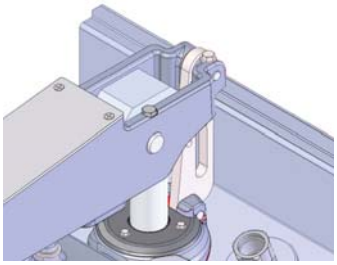
Note:

Ensure that the pin groove is on the same side as the screw before the installation.

14. Insert bushings back into the arm link and carefully thread the link pin through them and the other side of the arm. Tighthen the screw once the link is in place.



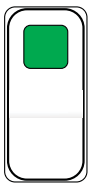
15. Power up the unit and test to ensure it is operating properly.



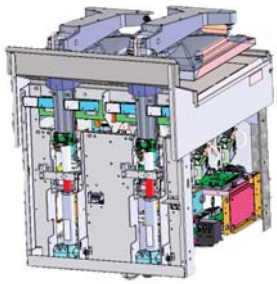
ACTUATOR REPLACEMENT PROCEDURE

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

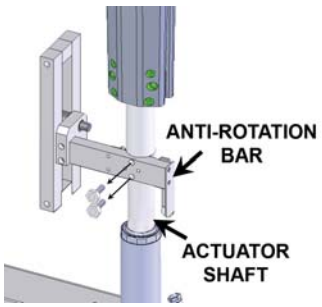
2. Turn power OFF using the main power switch.



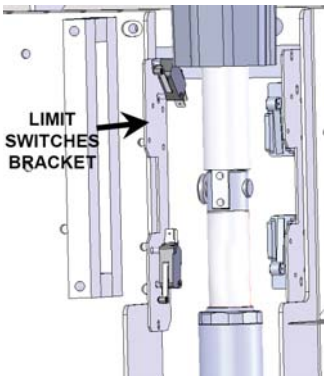
3. Remove the lower and upper rear panel from the unit. Remove the side panel from the unit.



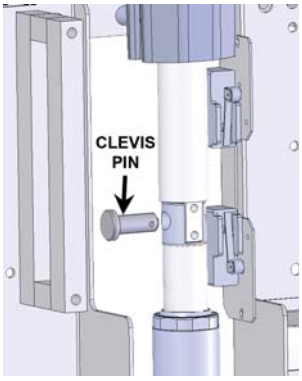
4. Remove the screws that attach the anti-rotation bar to the shaft, and slide the anti-rotate up to remove it.



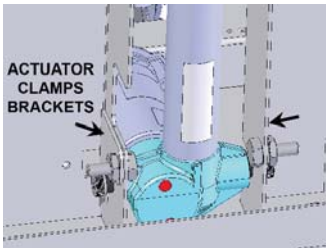
5. The bracket that holds the upper & lower switches needs to be unscrewed from the unit and move out of the way in order to remove the clevis pin from the shafts.



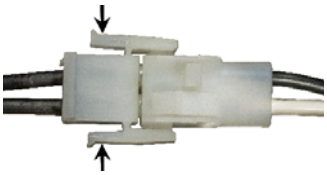
6. Remove clevis pin. The platen may need to be wedged into a slightly lifted position to relieve pressure on the clevis pin enough to remove it.



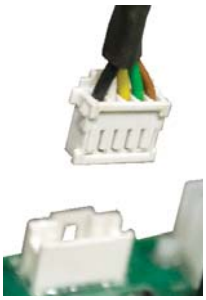
7. Remove the two bolts of the actuator clamp bracket, then remove the brackets. Store brackets, bolts & nuts in a save place.



8. Disconnect the actuator harness 2-pin power plug by pressing the two secure clips. Allow enough slack to remove the harness freely.



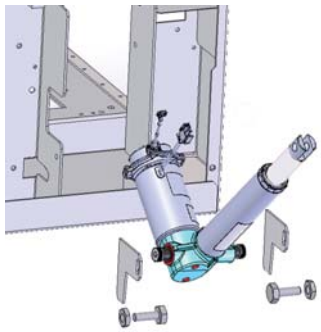
9. Disconnect/ unclipped the encoder harness plug from the SIB board. Be gently, never force the connector. Allow enough slack to remove the harness freely.



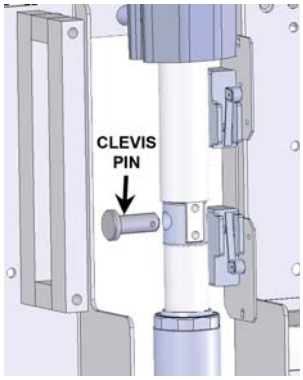
10. Move any remaining wires or harnesses that are in the actuator way before tilting the actuator out of the back of the unit. The actuator needs to be tilted and rotated in order to slide out the back opening..

11. Move any remaining wires or harnesses that are in the actuator way before tilting the actuator out of the back of the unit. The actuator needs to be tilted and rotated in order to slide out the back opening..

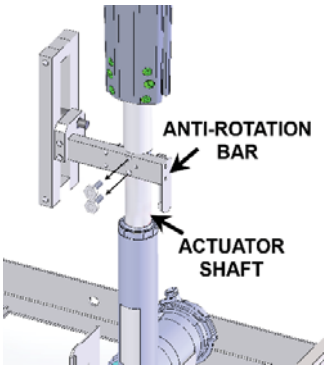
12. When replacing the actuator ensure that no wires are trapped between it the bottom frame. Do install the actuator clams bracket yet.



13. Make sure that the actuator is aligned with the shaft before securing together with the clevis pin. Secure clevis pin with the clip at the end of the pin.
14. Secure actuator and reattach the actuator clamp brackets.



15. Reattach the limit switch bracket to the unit. Tighten the bolt/lock nut gently, over tightening may cause damage. Make sure all connector on the switches still in secure in place. Keep harness away from sharp edges, and moving objects. Provide enough room for protection from hazards place tie wraps for support.
16. Slide the anti-rotate into the unit from the top of the slot and secure back to the actuator shaft. Tighten the bolts gently, over tightening may cause damage.



17. Route the harness through and around open areas. Provide extra protection from hazard and also provide places for the tie wraps, clips and other supports. Plug in the motor connector and the encoder connector very gently, make sure the connectors are secure in place.
18. Installation completed, turn power on and test the unit.

Section 9
Diagrams

Wiring Diagram

Electrical Schematic Diagrams - All WYE Models

Electrical schematic diagrams are combined by zones, right, left and middle zones. For 1 platen total of one sheet, 2 platen total of two sheets, 3 platen total of three sheets.

Electric General Market (WYE connection)

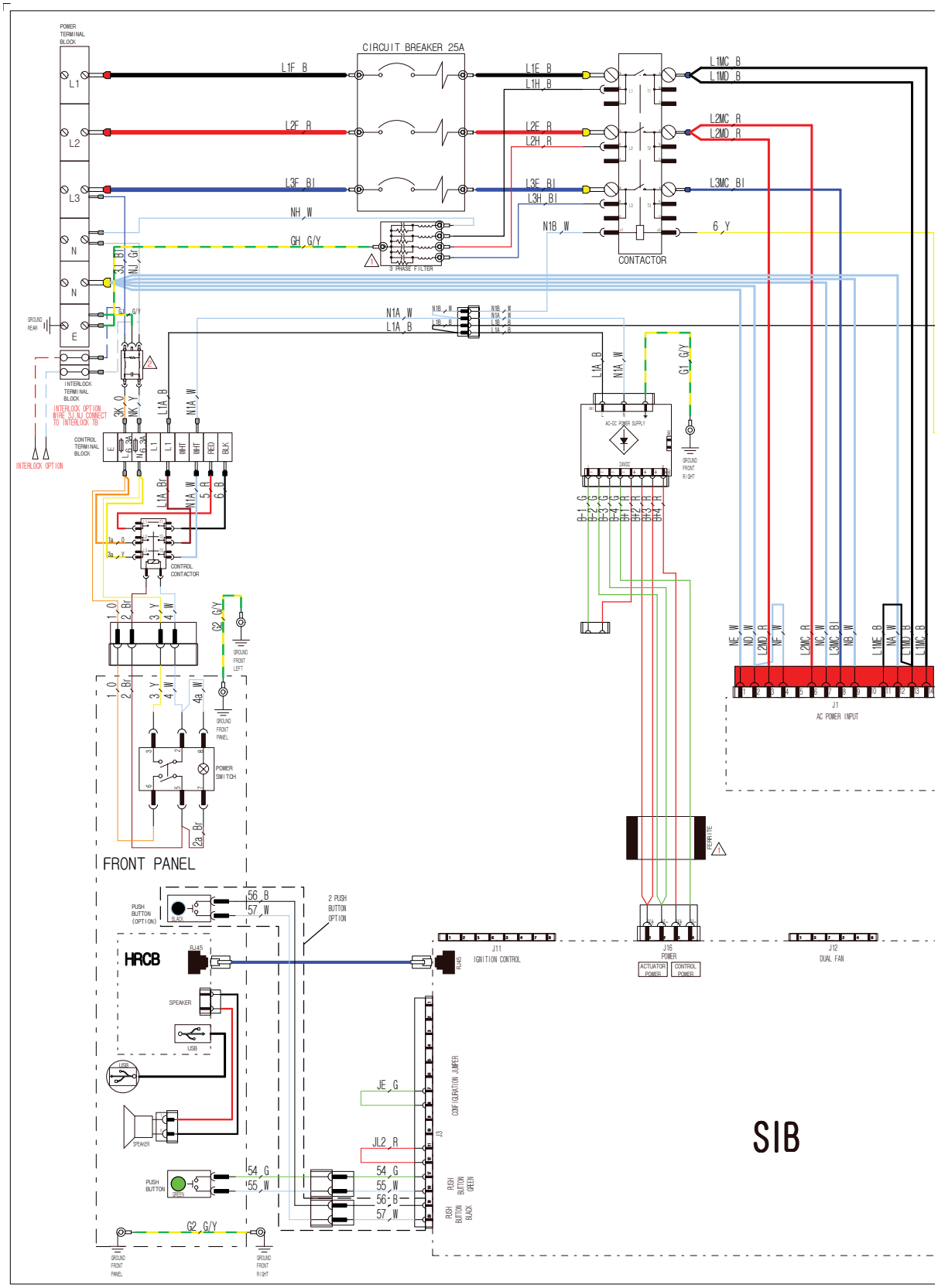
	Part#	Description
1 PLATEN	4532832	1 Platen - XPE12 WYE
2 PLATEN	4532832	2 Platen - XPE24 WYE
	4532833	
3 PLATEN	4532832	3 Platen - XPE36 WYE
	4532833	
	4532834	

Gas General Market (WYE connection)

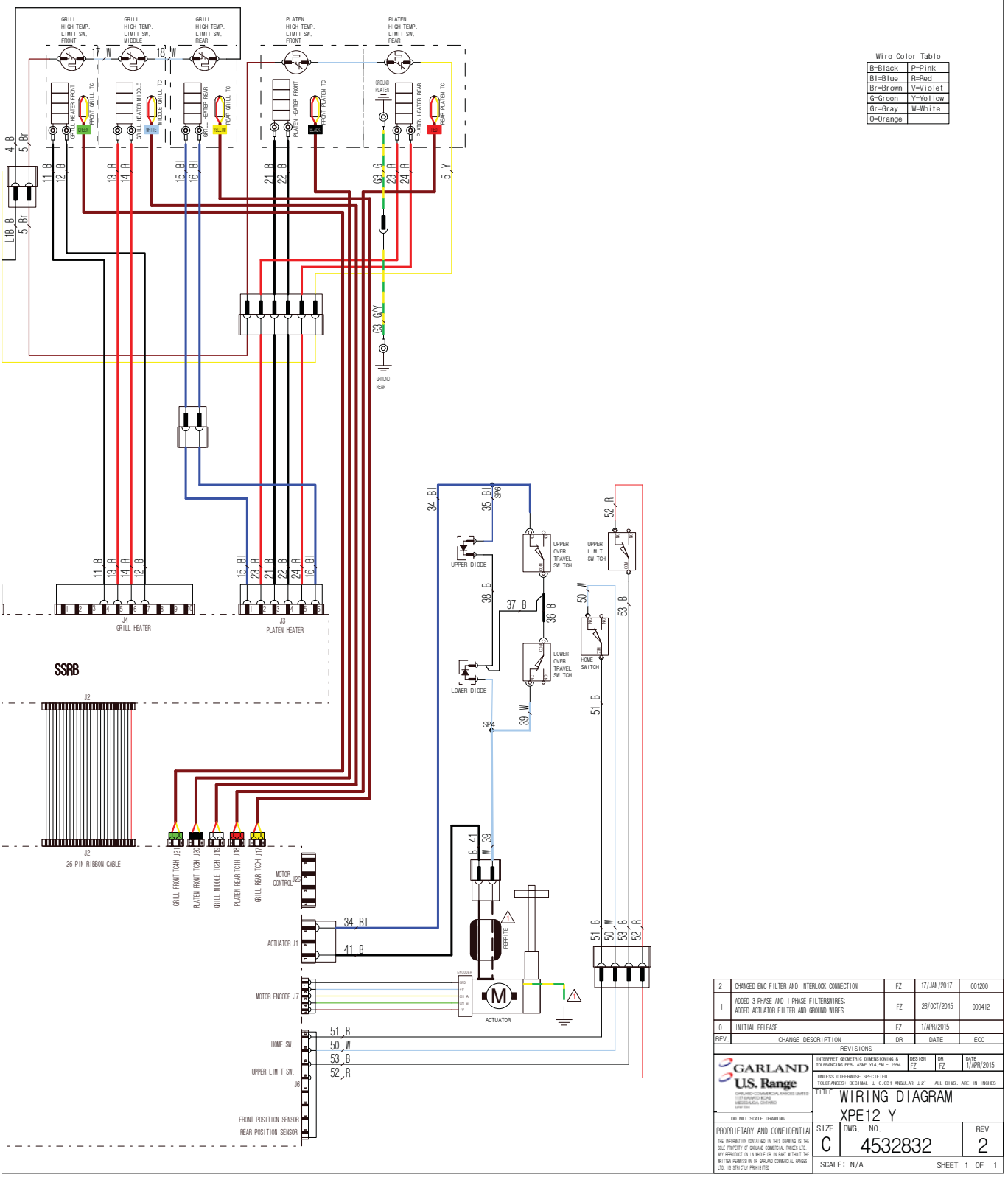
	Part#	Description
1 PLATEN	4532835	1 Platen - XPG12 WYE
2 PLATEN	4532835	2 Platen - XPG24 WYE
	4532836	
3 PLATEN	4532835	3 Platen - XPG36 WYE
	4532836	
	4532837	

* Electrical schematic diagrams are not Illustrated

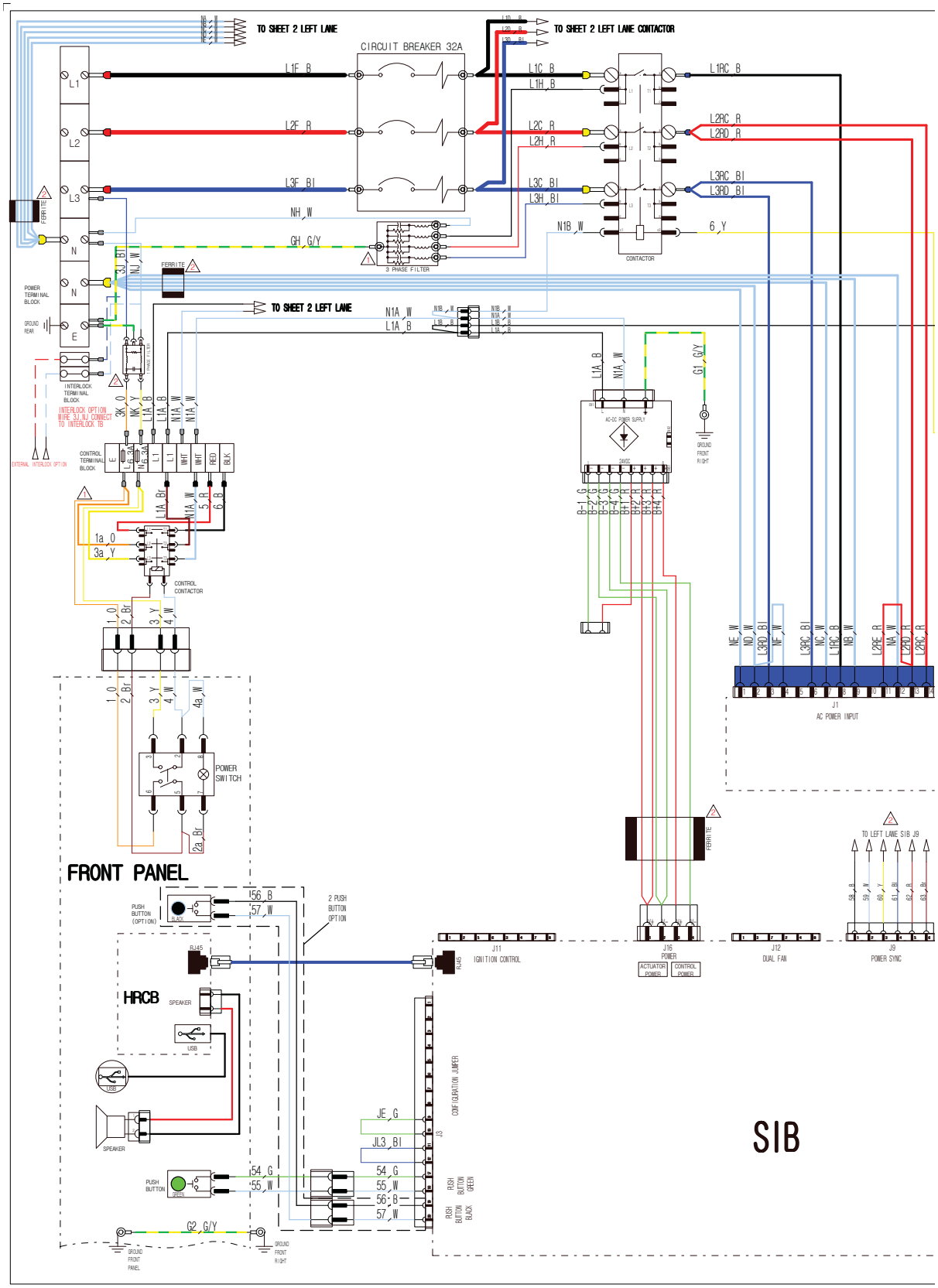
1 PLATEN ELECTRIC - XPE12 WYE (4532832)



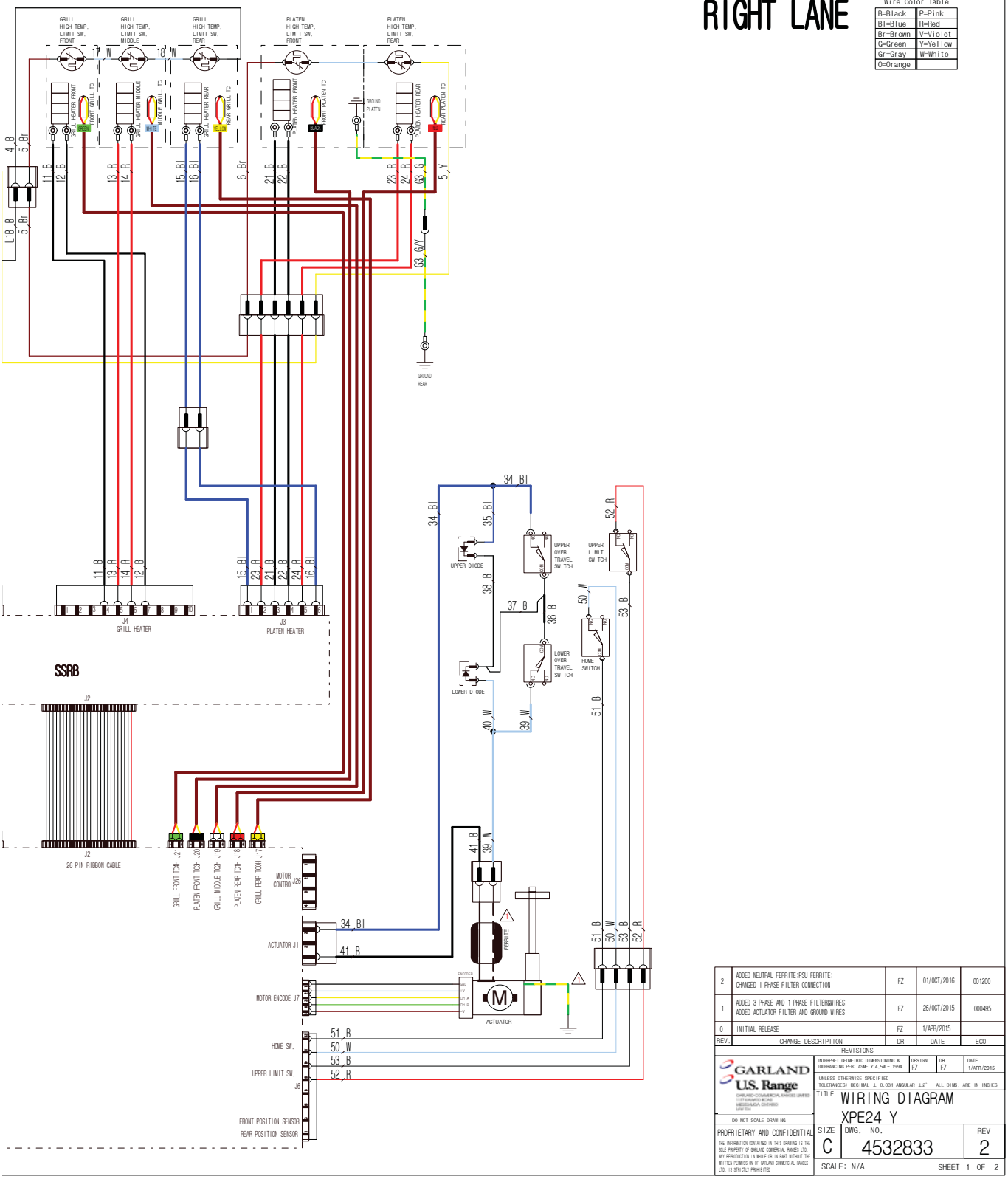
1 PLATEN ELECTRIC - XPE12 WYE (4532832) - *CONTINUATION*



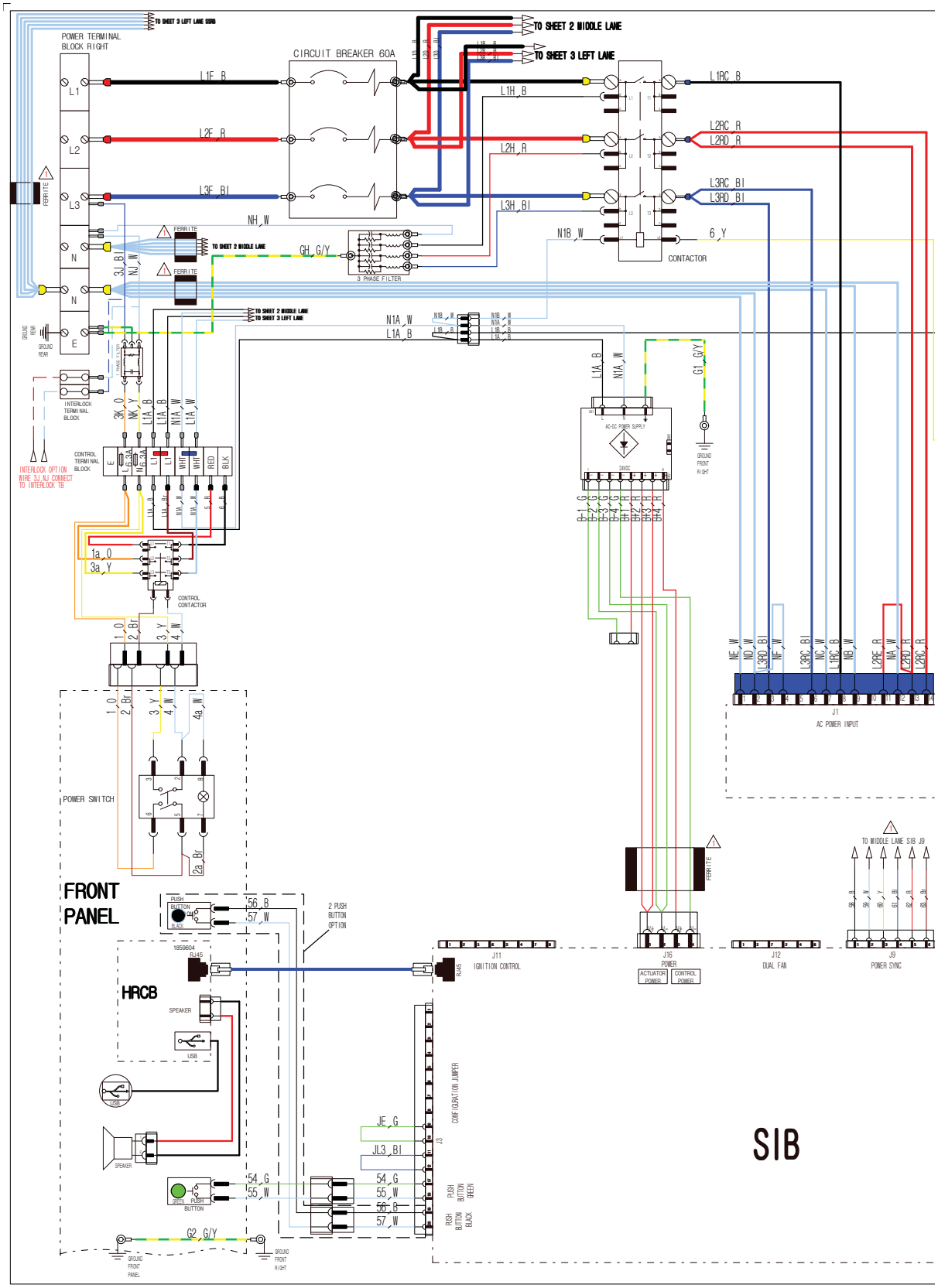
2 PLATEN ELECTRIC - XPE24 WYE (4532833)



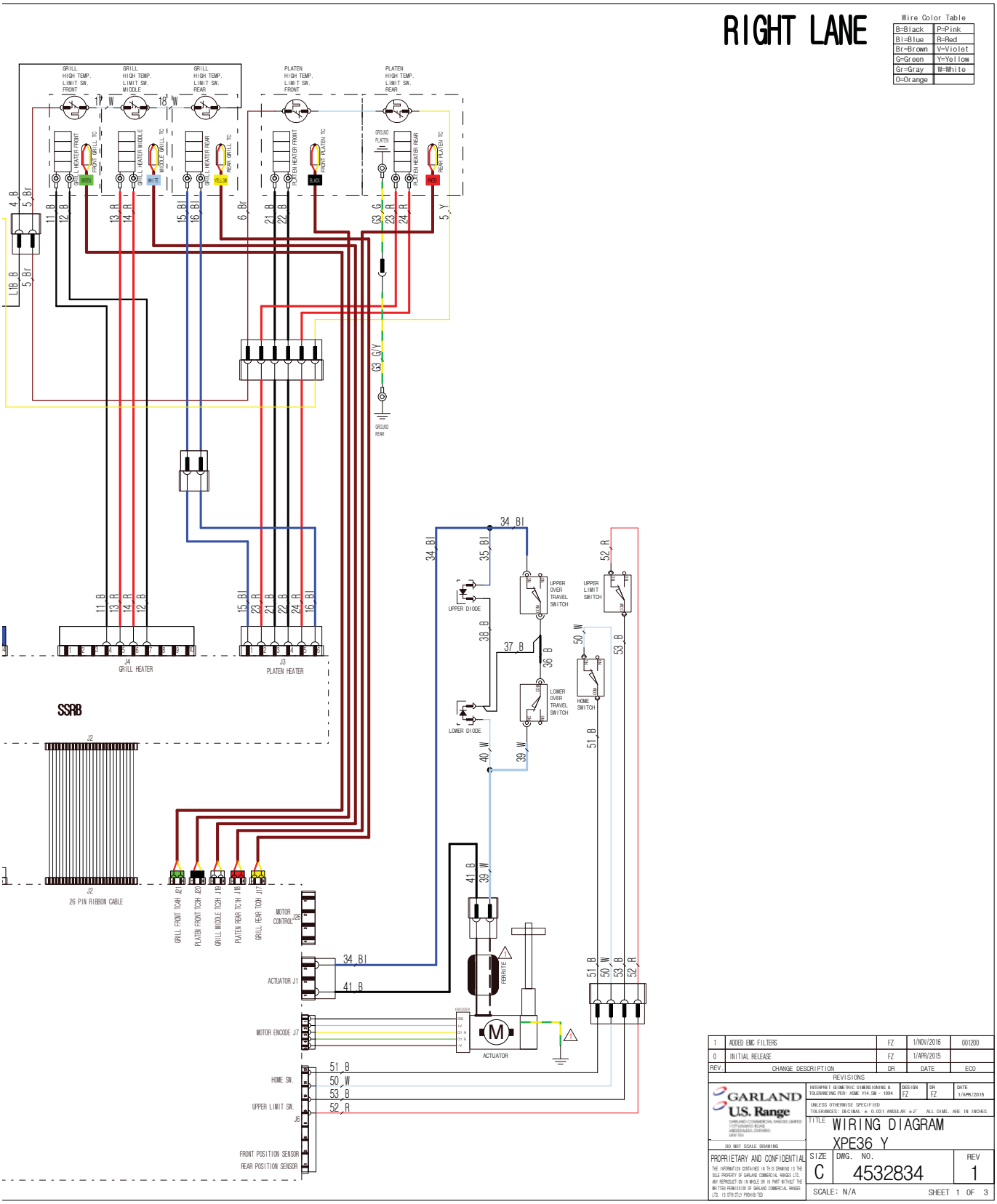
2 PLATEN ELECTRIC - XPE24 WYE (4532833) - *CONTINUATION*



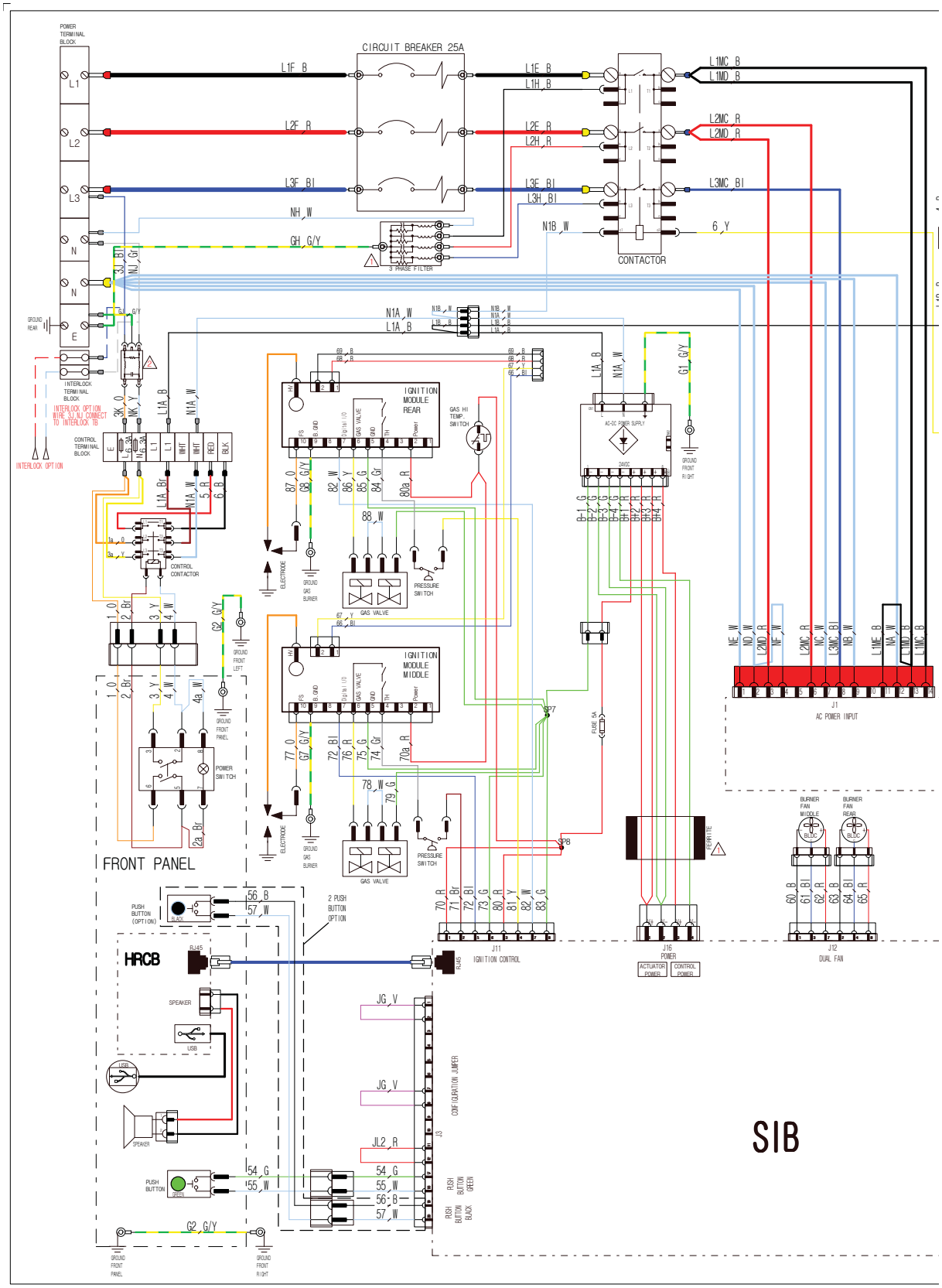
3 PLATEN ELECTRIC - XPE36 WYE (4532834)



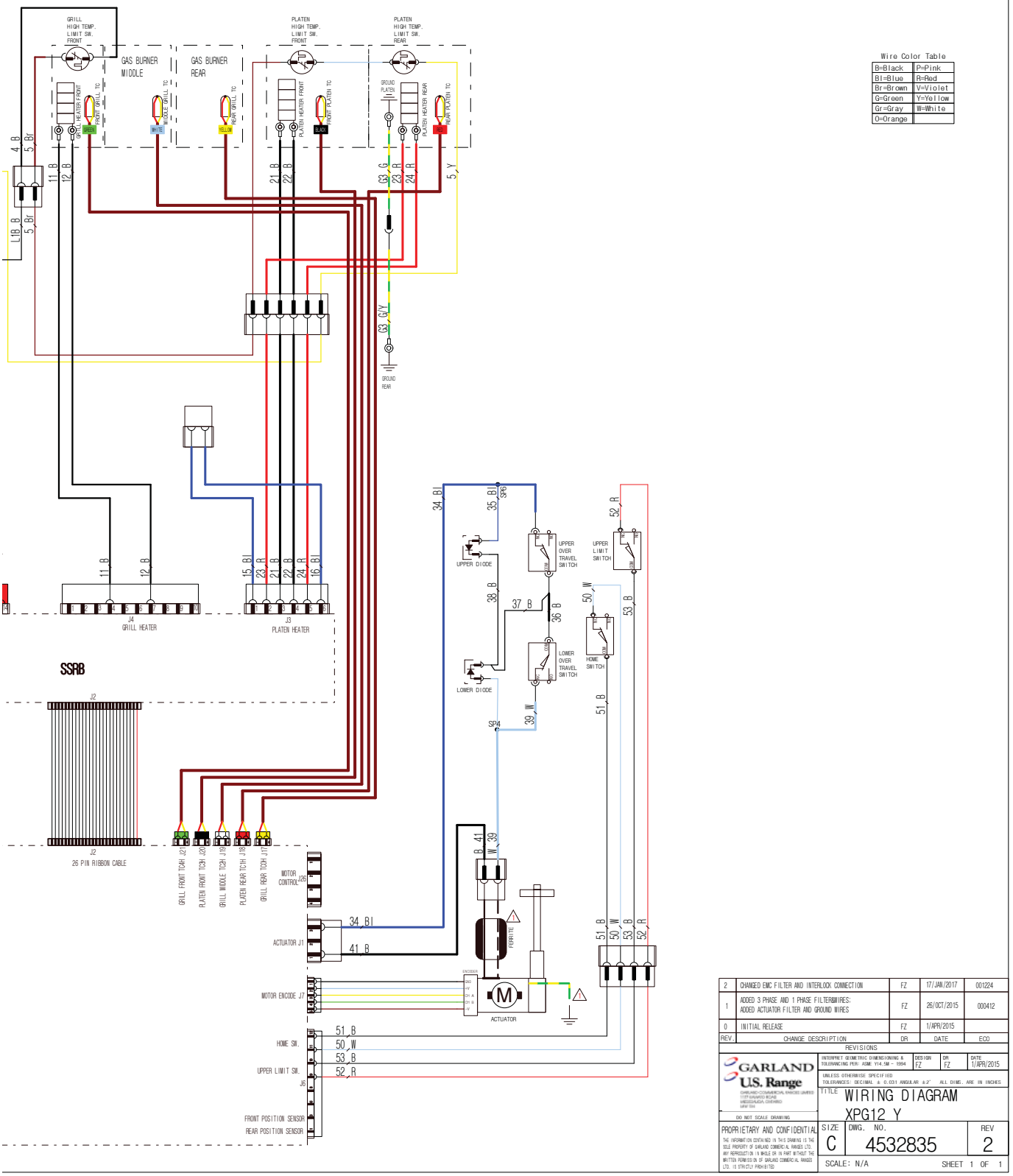
3 PLATEN ELECTRIC - XPE36 WYE (4532834) - *CONTINUATION*



1 PLATEN GAS - XPG12 WYE (4532835)



1 PLATEN GAS - XPG12 WYE (4532835) - *CONTINUATION*



REV.	CHANGE DESCRIPTION	DR	DATE	ECO
2	CHANGED EMC FILTER AND INTERLOCK CONNECTION	FZ	17/JAN/2017	001224
1	ADDED 3 PHASE AND 1 PHASE FILTER WIRES; ADDED ACTUATOR FILTER AND GROUND WIRES	FZ	26/OCT/2015	000412
0	INITIAL RELEASE	FZ	1/APR/2015	

REVISIONS

GARLAND U.S. Range

INTERPRET GEOMETRIC DIMENSIONING & TOLERANCING PER: ASME Y14.5M – 1994 | DESIGN FZ | DR FZ | DATE 1/APR/2015

UNLESS OTHERWISE SPECIFIED TOLERANCES: DECIMAL ± 0.031 ANGULAR ±2° ALL DIMS. ARE IN INCHES

DO NOT SCALE DRAWING

TITLE WIRING DIAGRAM XPG12 Y

PROPRIETARY AND CONFIDENTIAL

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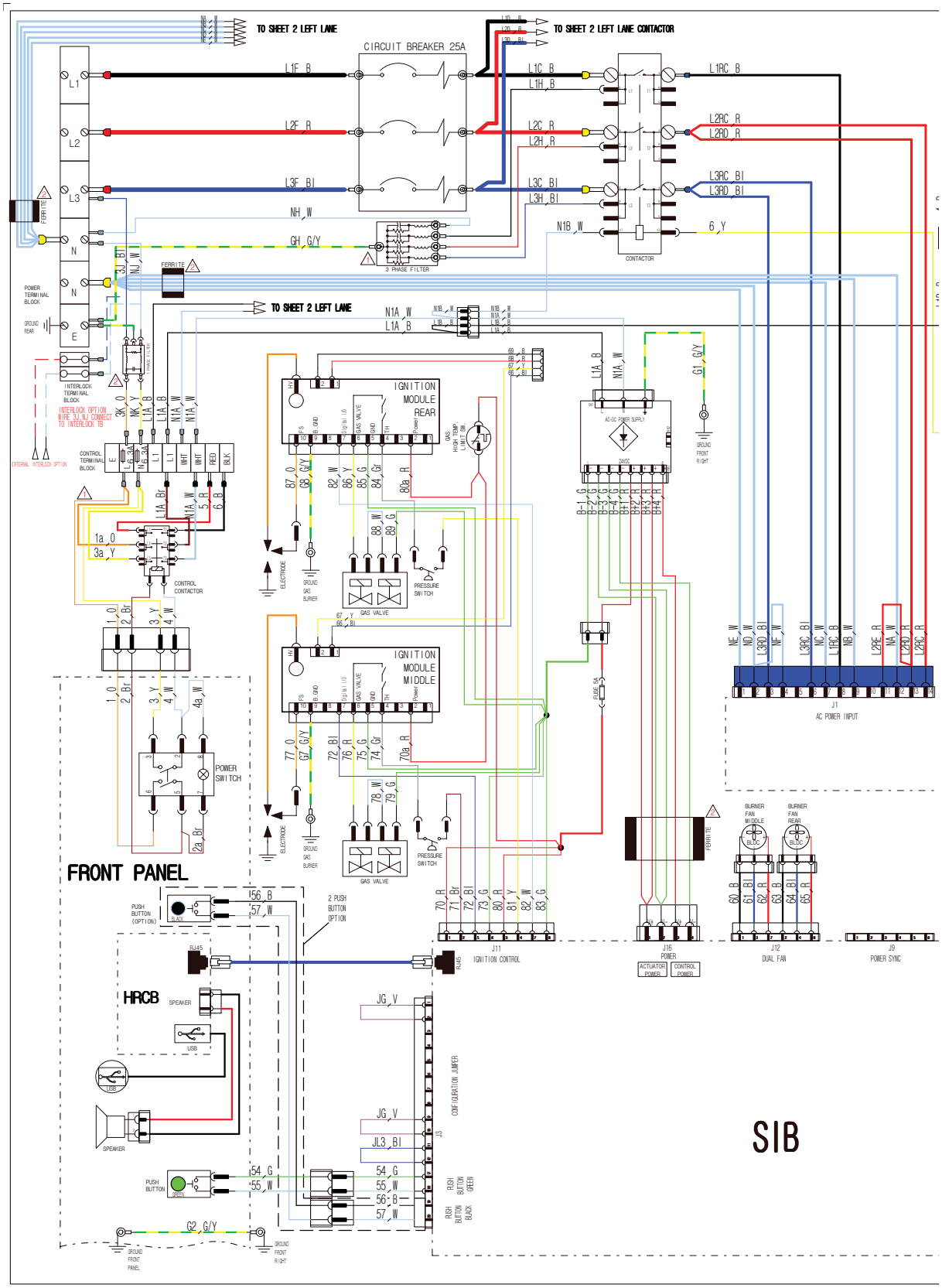
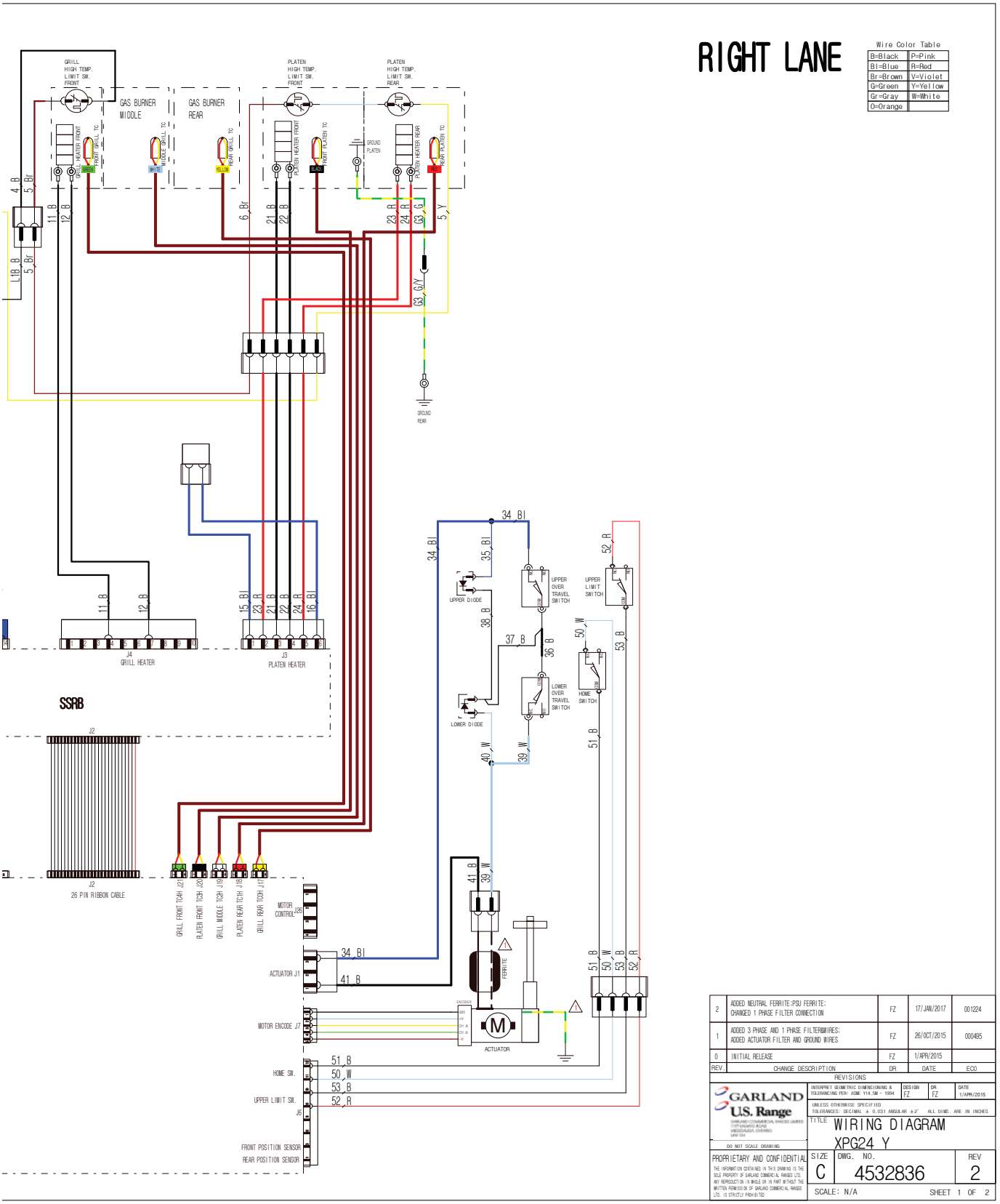
SIZE	DWG. NO.	REV
C	4532835	2

SCALE: N/A SHEET 1 OF 1

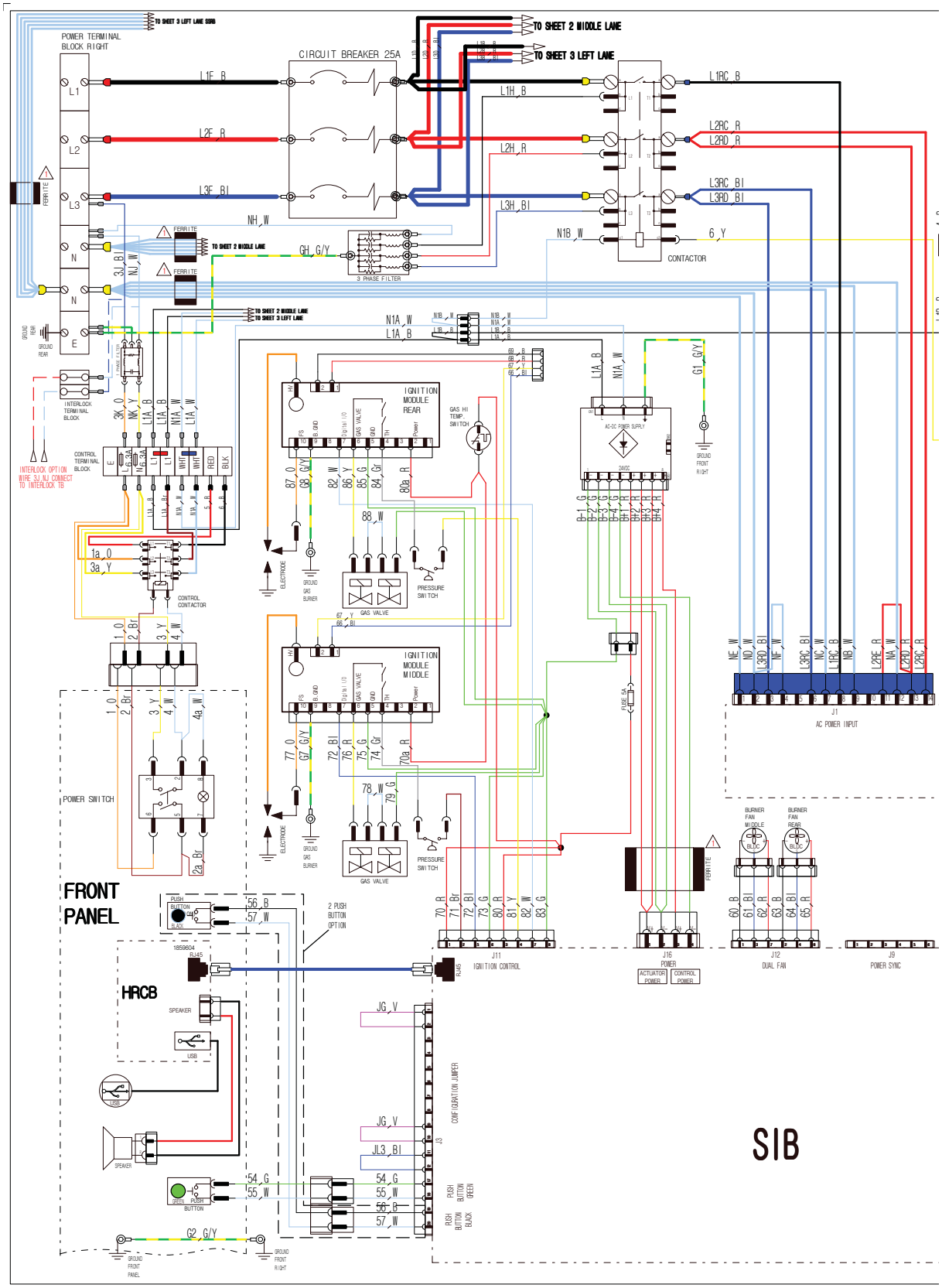
2 PLATEN GAS - XPG24 WYE (4532836)



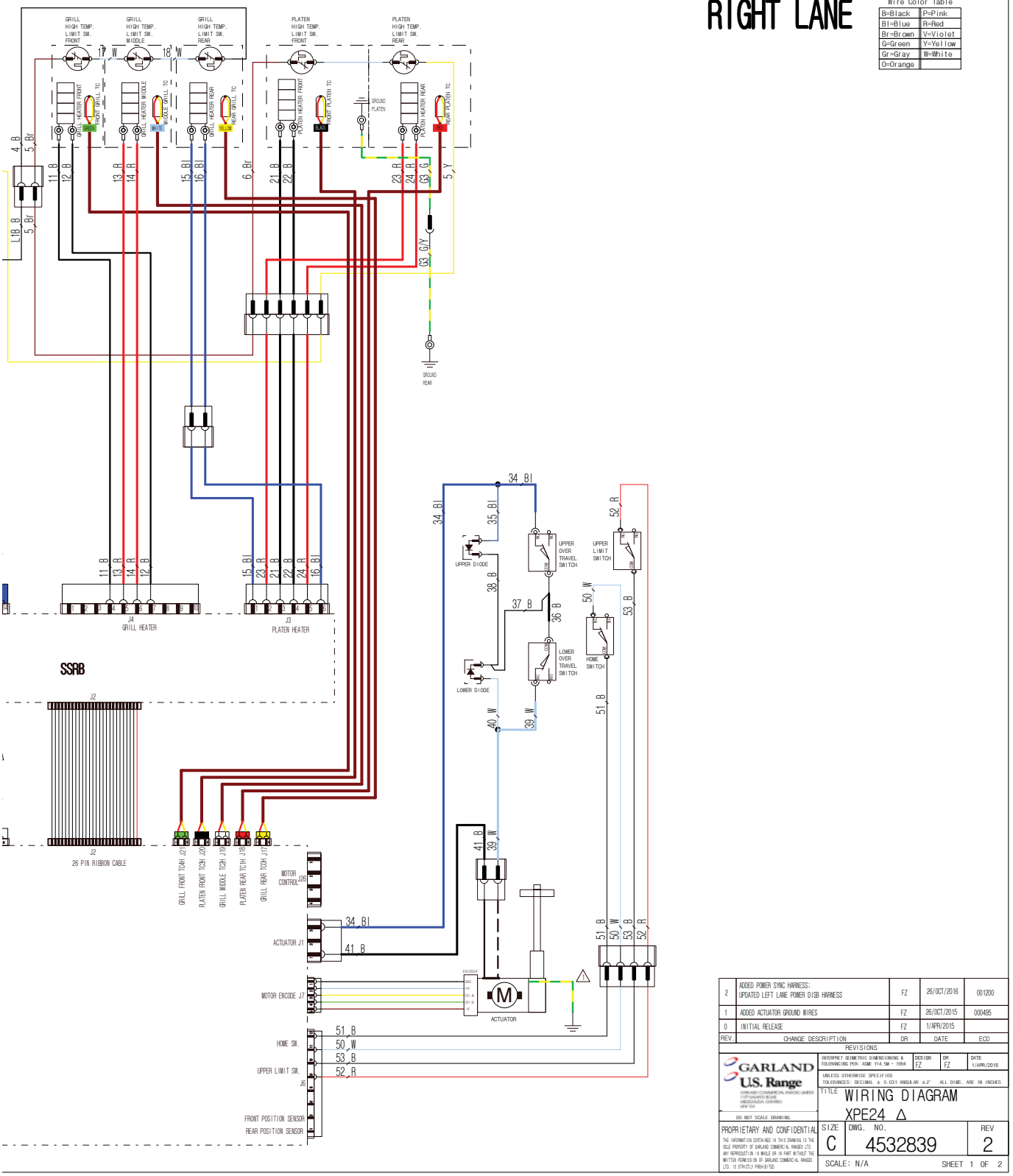
2 PLATEN GAS - XPG24 WYE (4532836) - *CONTINUATION*



3 PLATEN GAS - XPG36 WYE (4532837)



3 PLATEN GAS - XPG36 WYE (4532837) - *CONTINUATION*



Electrical Schematic Diagrams - All DELTA Models

Electrical schematic diagrams are combined by zones, right, left and middle zones. For 1 platen total of one sheet, 2 platen total of two sheets, 3 platen total of three sheets.

Electric General Market (DELTA connection)

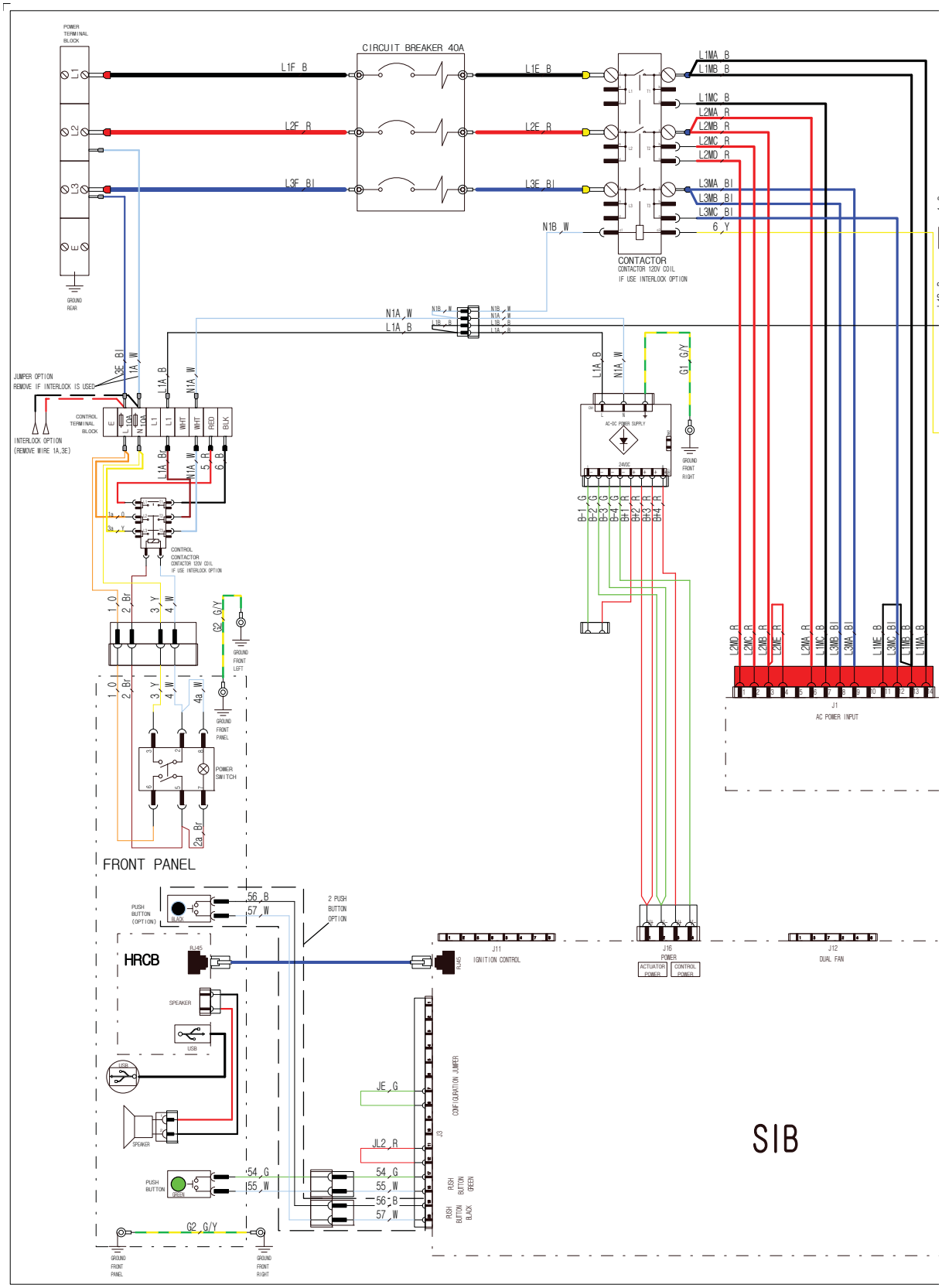
	Part#	Description
1 PLATEN	4532838	1 Platen - XPE12 DELTA
2 PLATEN	4532838	2 Platen - XPE24 DELTA
	4532839	
3 PLATEN	4532838	3 Platen - XPE36 DELTA
	4532839	
	4532840	

Gas General Market (DELTA connection)

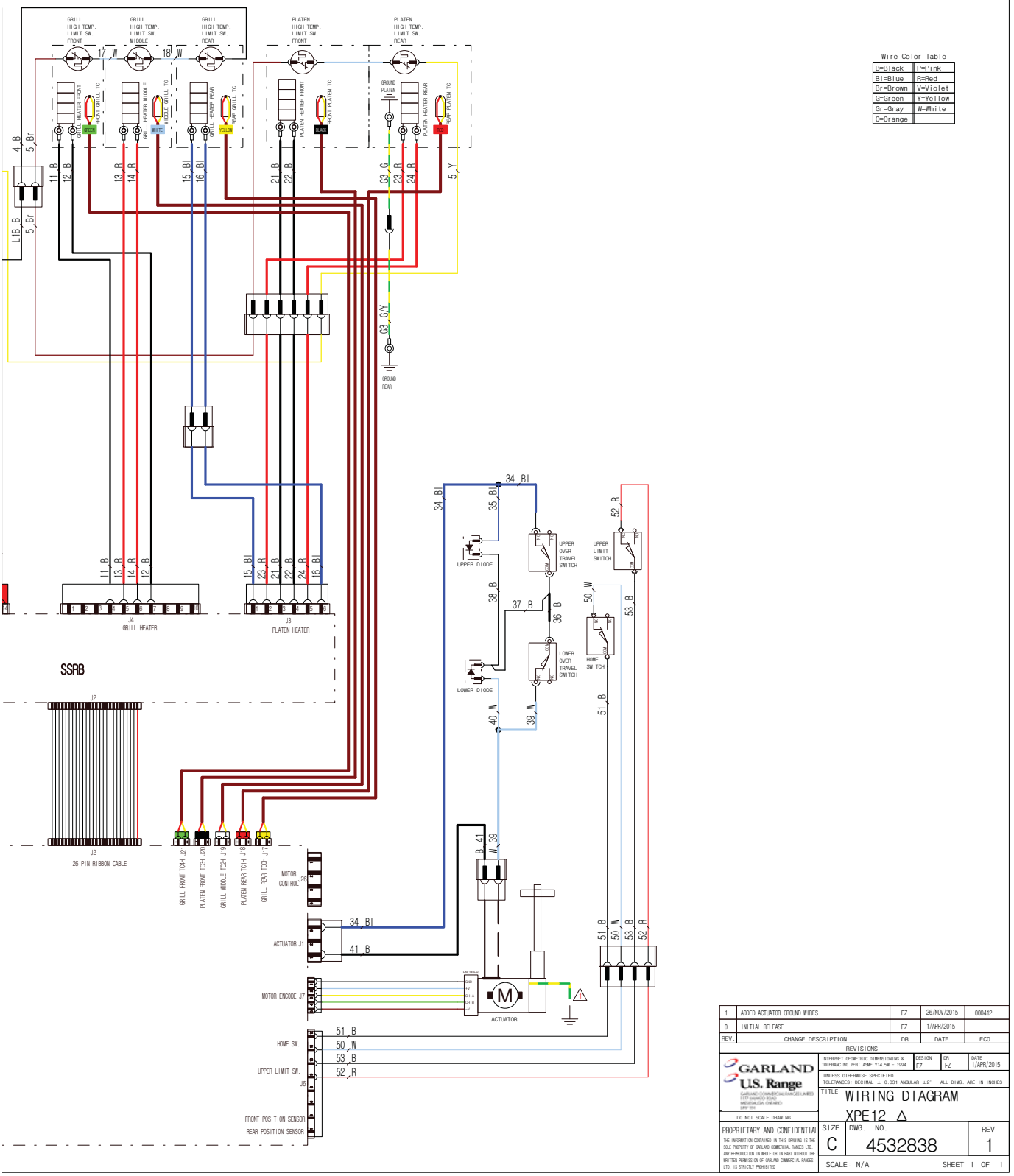
	Part#	Description
1 PLATEN	4532841	1 Platen - XPG12 DELTA
2 PLATEN	4532841	2 Platen - XPG24 DELTA
	4532842	
3 PLATEN	4532841	3 Platen - XPG36 DELTA
	4532842	
	4532843	

* Electrical schematic diagrams are not Illustrated

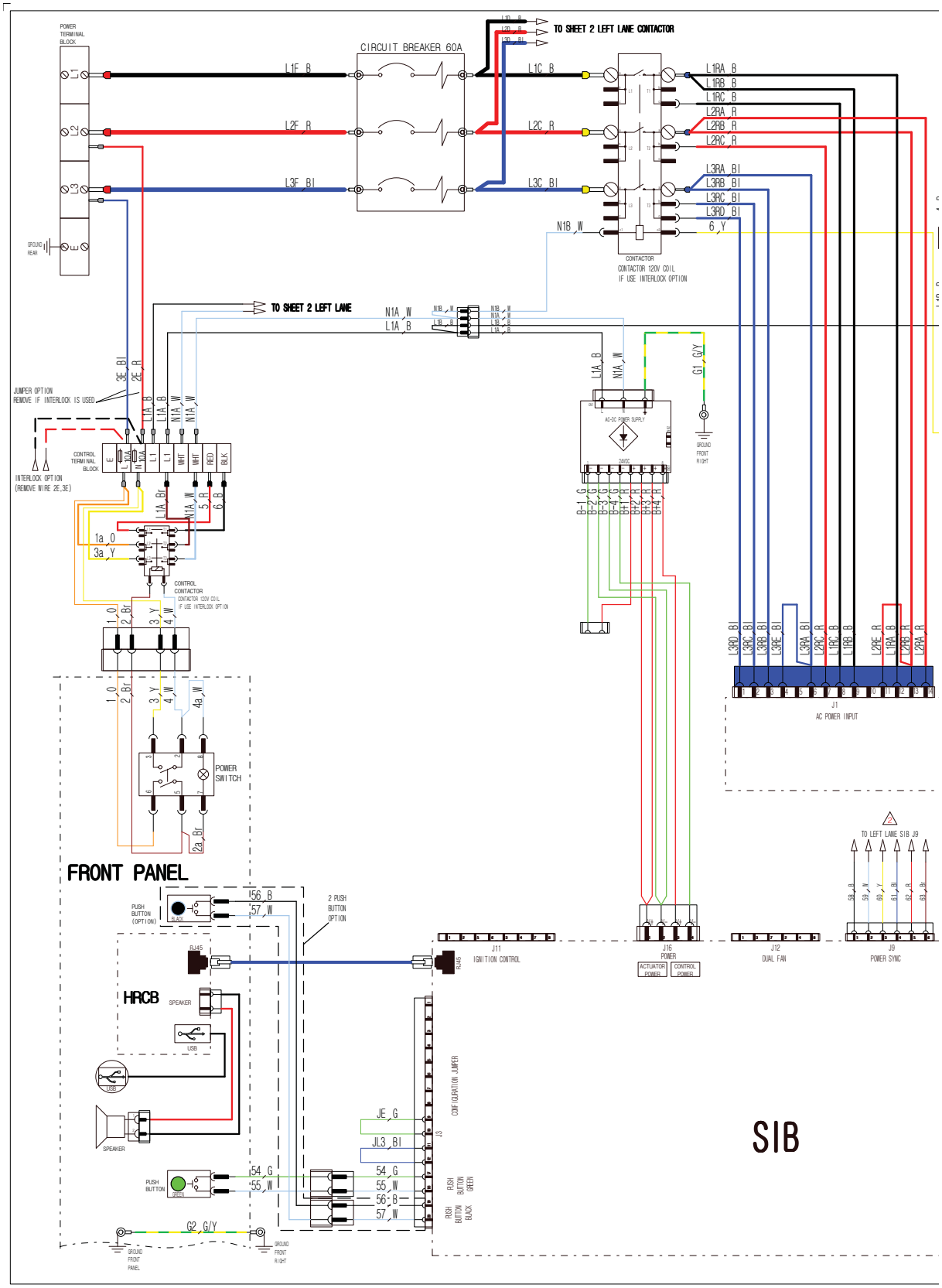
1 PLATEN ELECTRIC - XPE12 DELTA (4532838)



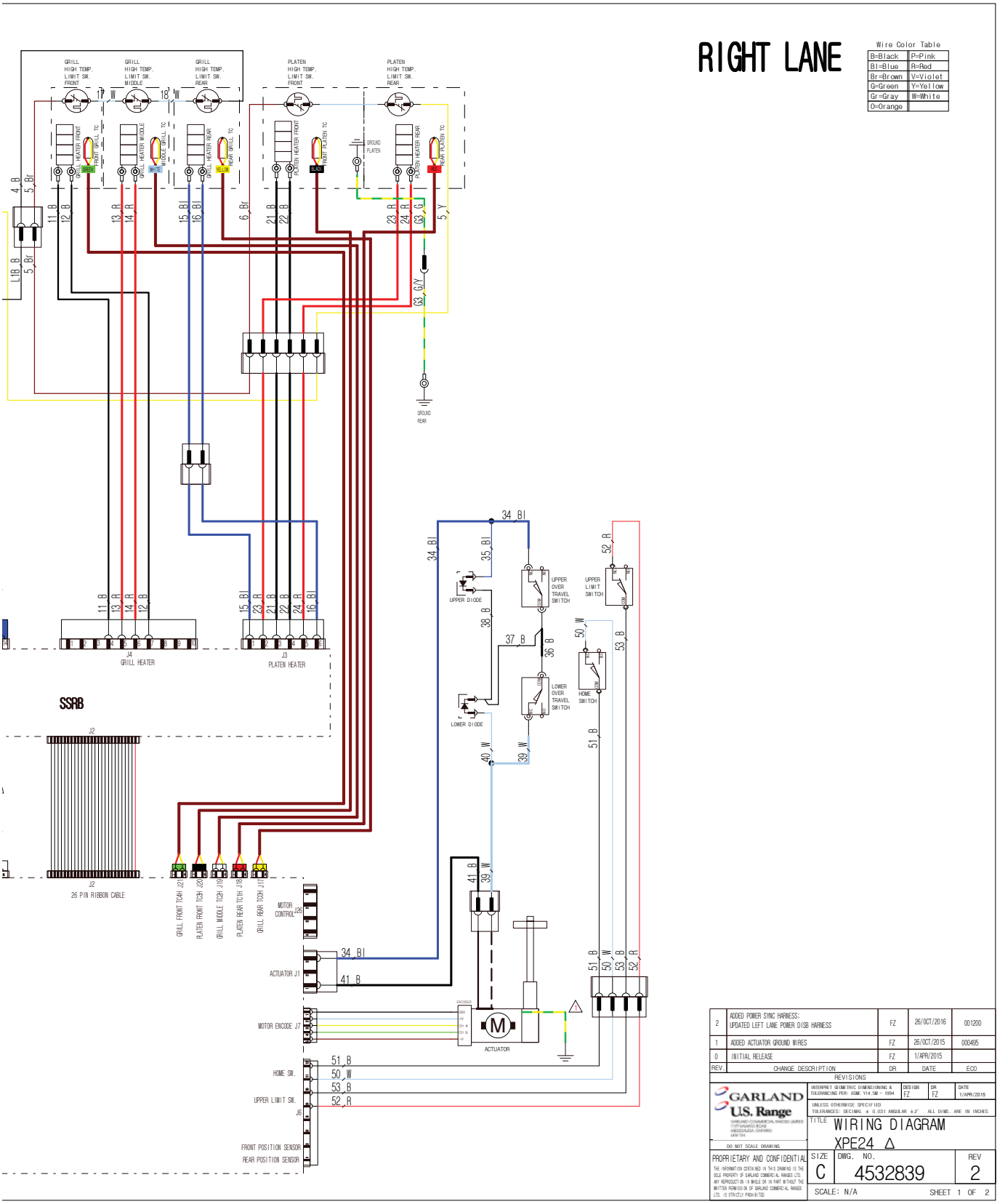
1 PLATEN ELECTRIC - XPE12 DELTA (4532838) - *CONTINUATION*



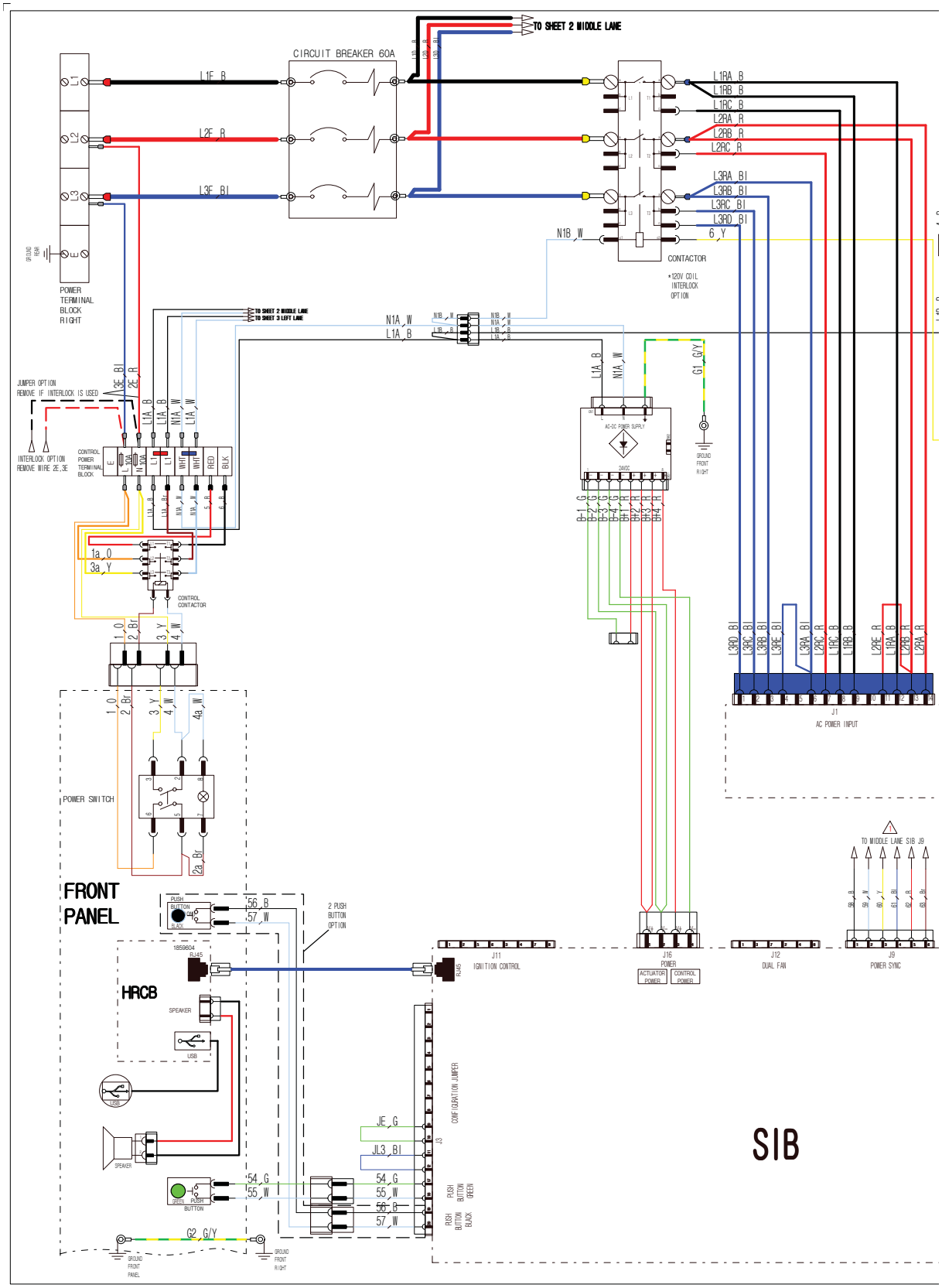
2 PLATEN ELECTRIC - XPE24 DELTA (4532839)



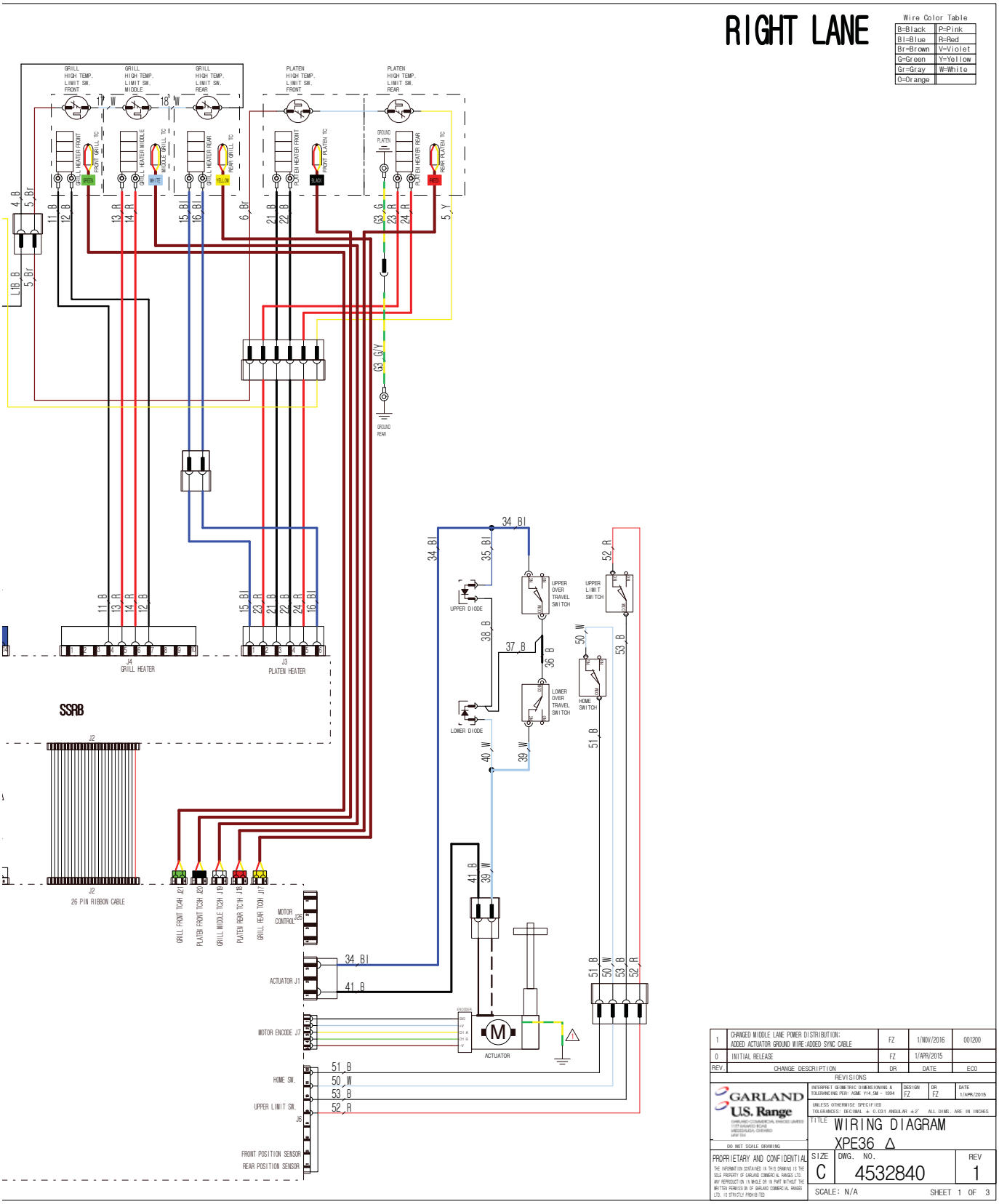
2 PLATEN ELECTRIC - XPE24 DELTA (4532839) - *CONTINUATION*



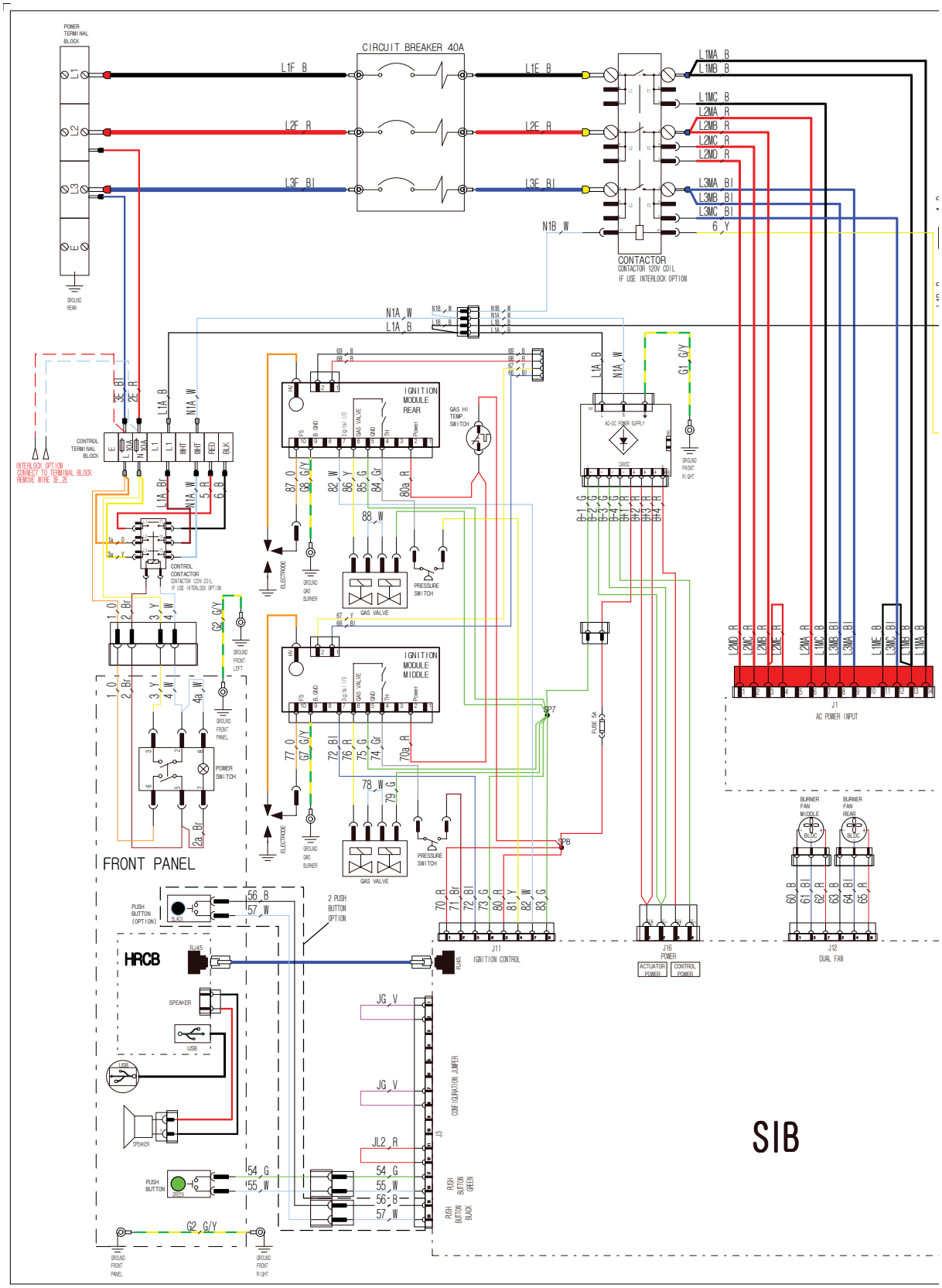
3 PLATEN ELECTRIC - XPE36 DELTA (4532840)



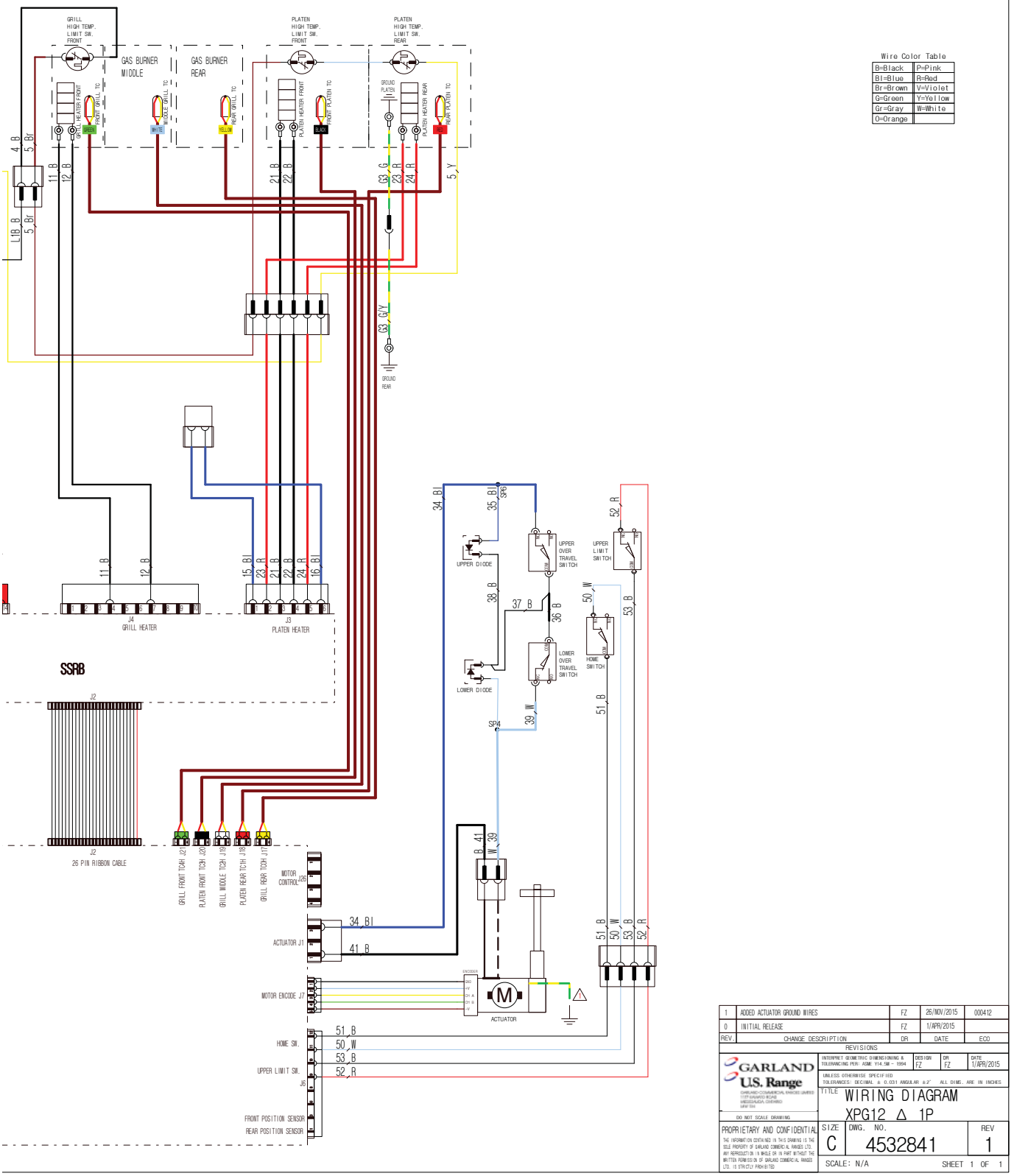
3 PLATEN ELECTRIC - XPE36 DELTA (4532840) - *CONTINUATION*



1 PLATEN GAS - XPE12 DELTA (4532841)



1 PLATEN GAS - XPG12 DELTA (4532841) - *CONTINUATION*



REV.	CHANGE DESCRIPTION	DR	DATE	ECO
1	ADDED ACTUATOR GROUND WIRES	FZ	26/NOV/2015	00412
0	INITIAL RELEASE	FZ	1/APR/2015	

REVISIONS

GARLAND U.S. Range

INTERPRET GEOMETRIC DIMENSIONING & TOLERANCING PER: ASME Y14.5M – 1994 | DESIGN FZ | DR FZ | DATE 1/APR/2015

UNLESS OTHERWISE SPECIFIED TOLERANCES: DECIMAL ± 0.031 ANGULAR ±2° ALL DIMS. ARE IN INCHES

DO NOT SCALE DRAWING

TITLE WIRING DIAGRAM XPG12 Δ 1P

PROPRIETARY AND CONFIDENTIAL

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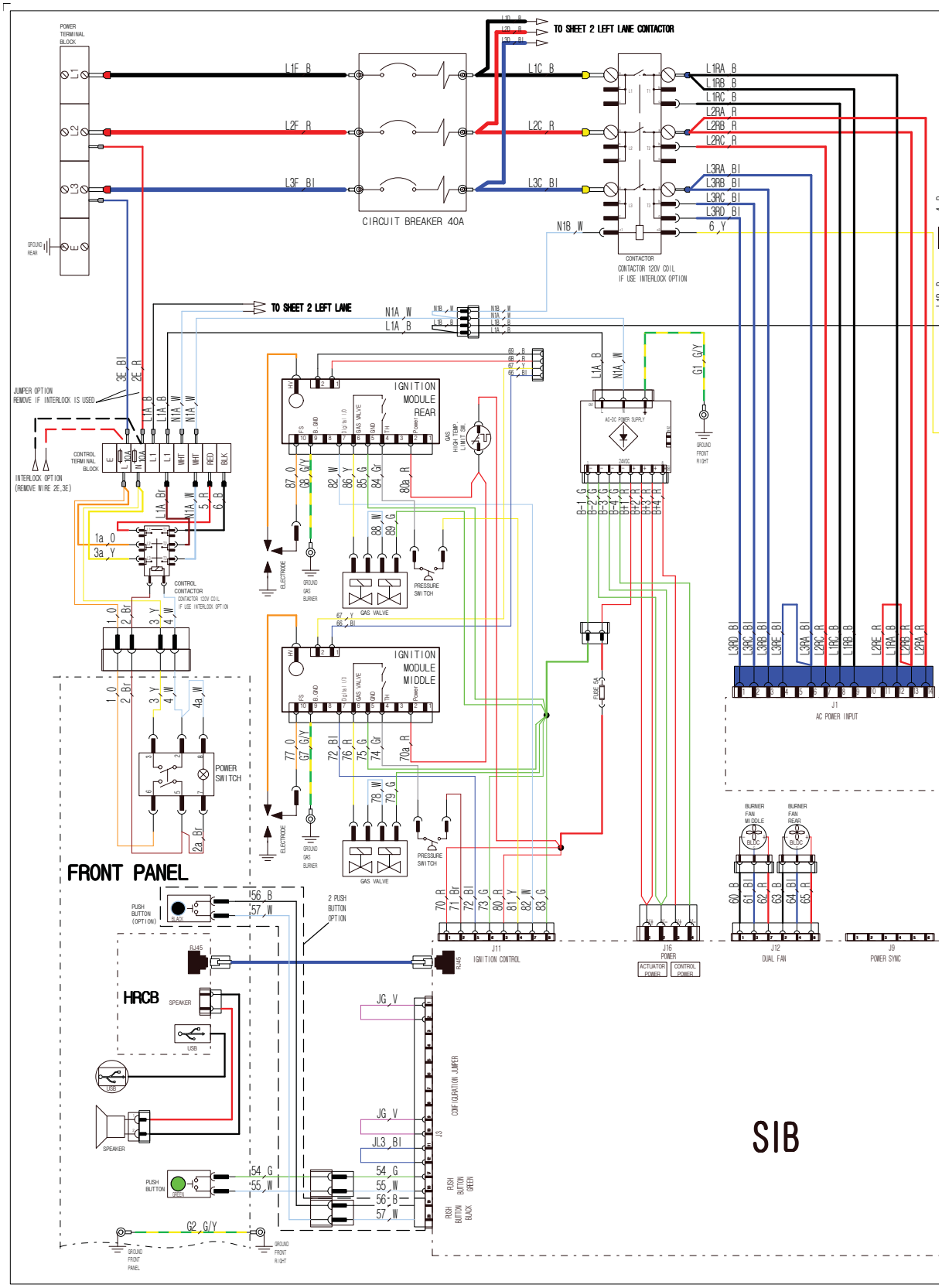
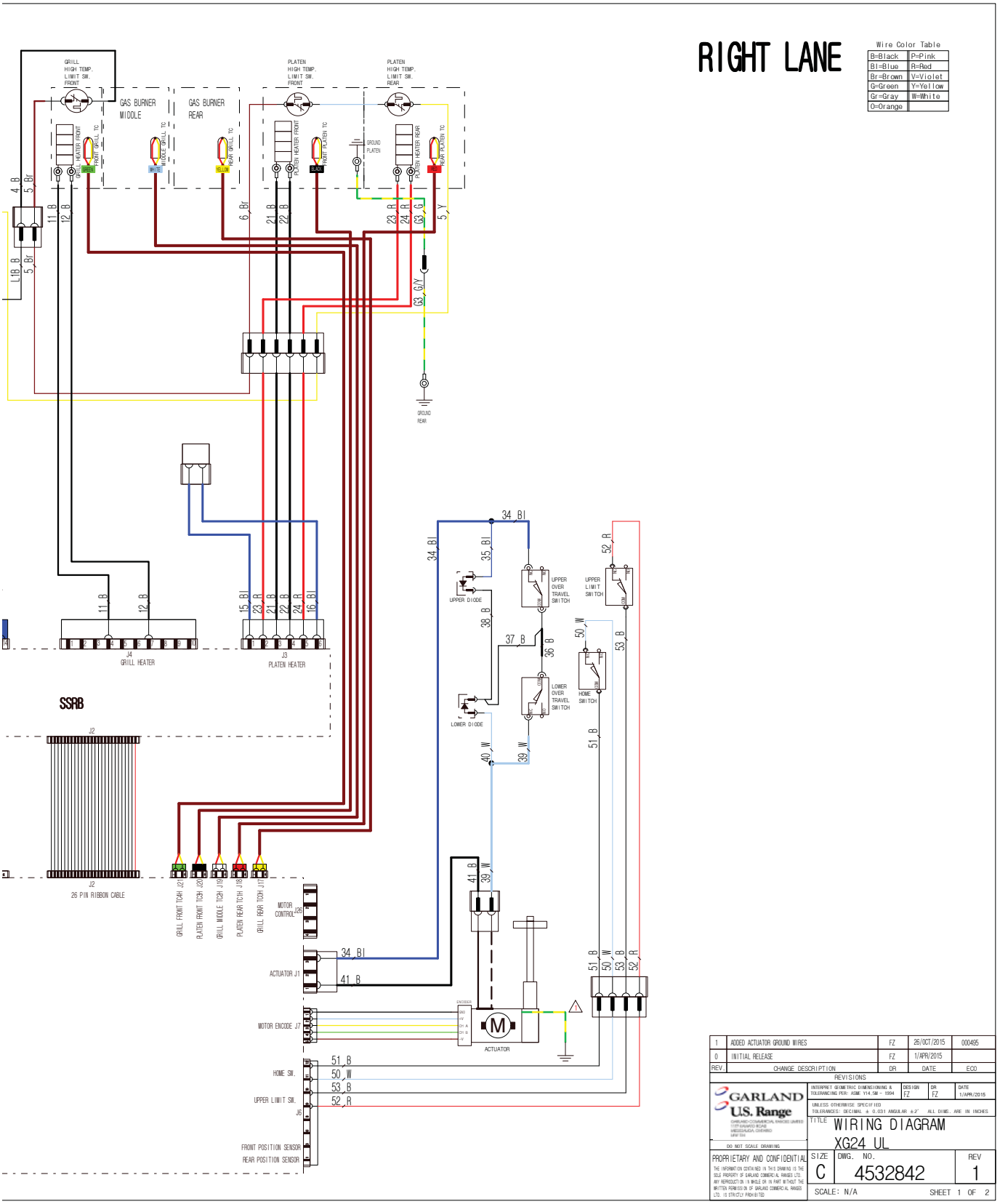
SIZE C | DWG. NO. 4532841 | REV 1

SCALE: N/A SHEET 1 OF 1

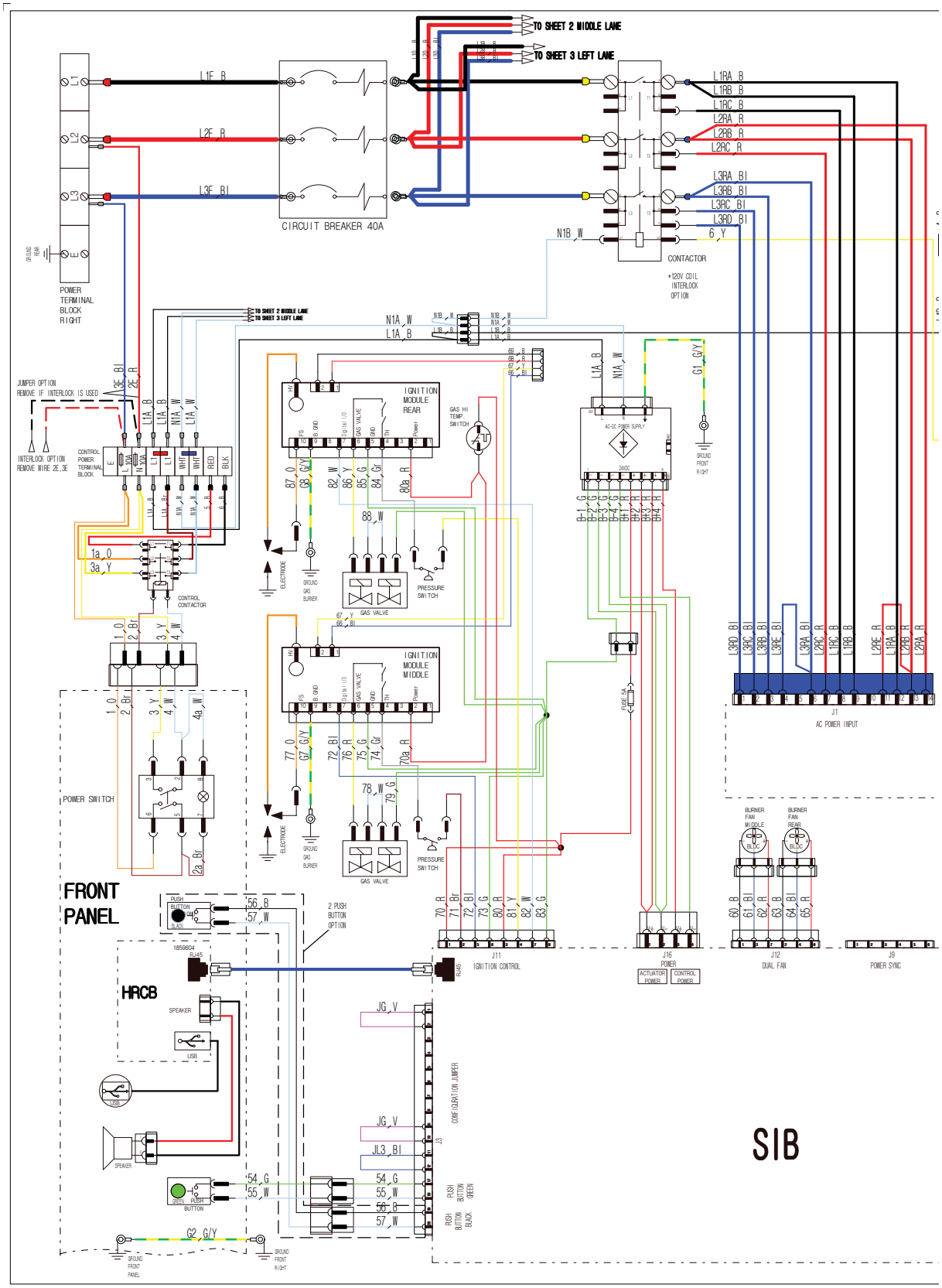
2 PLATEN GAS - XPE24 DELTA (4532842)



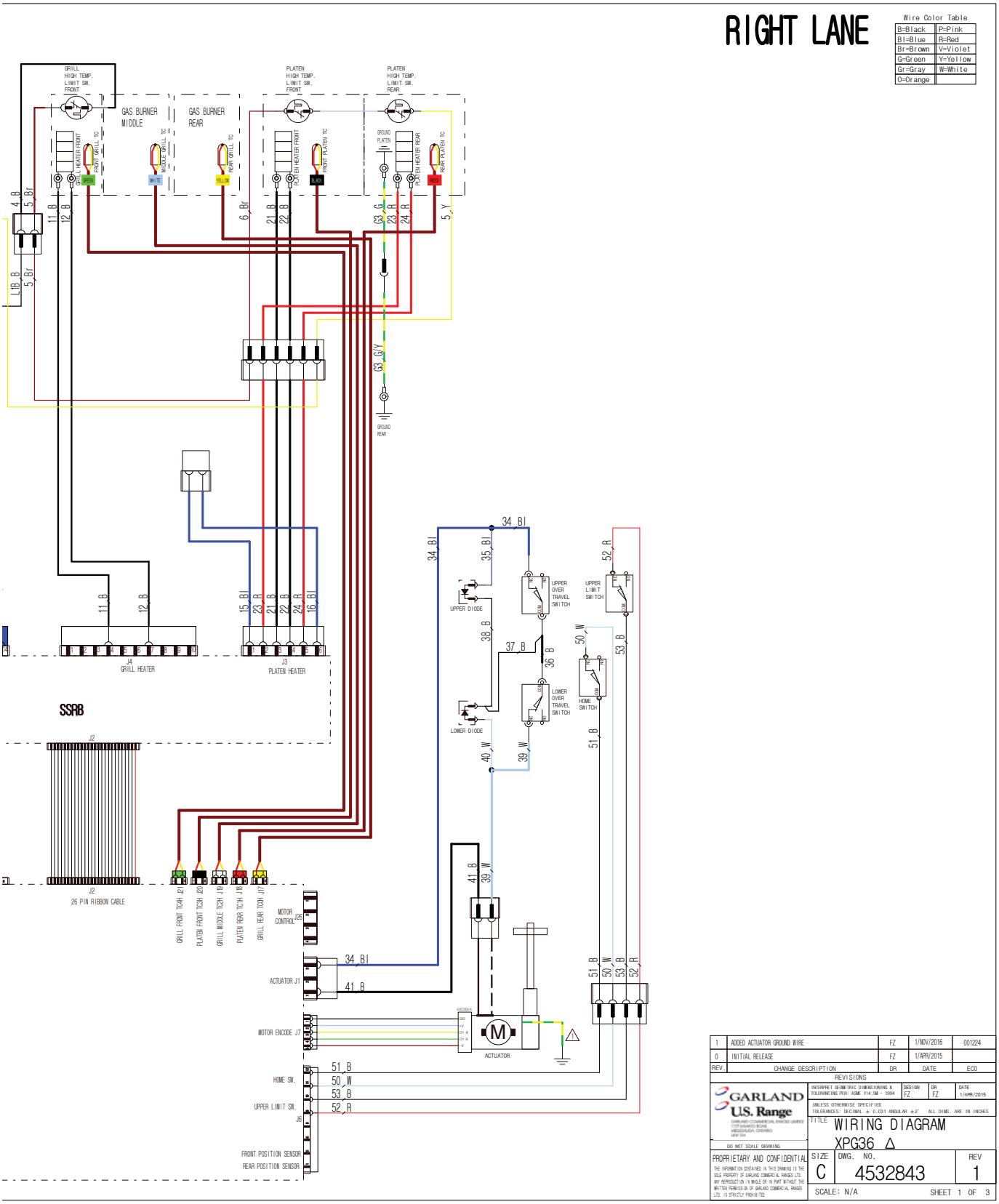
2 PLATEN GAS - XPG24 DELTA (4532842) - *CONTINUATION*



3 PLATEN GAS - XPE36 DELTA (4532843)

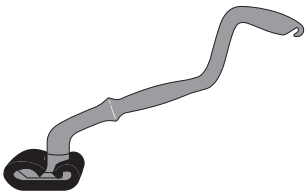


3 PLATEN GAS - XPG36 DELTA (4532843) - *CONTINUATION*

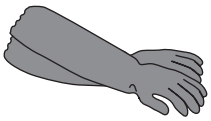


Section 10
Tools & Cleaning Supplies

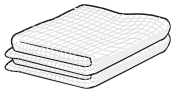
Recommended Cleaning Supplies



Grill Cleaning Pad & Handle

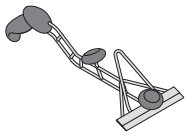


Heat-Resistant Gloves



Clean, Sanitizer-Soaked Grill Cloths

Grill Squeegee



Grill Scraper

Note: Cleaning supplies not included with the purchase of your new grill from manufacturer.

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