GARLAND

Bring Your Passion to the Surface

Electric/Gas Dual Side Xpress Grill with and without Active Compression

Installation, Operation and Maintenance Manual

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

Models:

XP(E/G)12, XP(E/G)12-0
XP(E/G)24, XP(E/G)24-1(L/R)
XP(E/G)36, XP(E/G)36-2(L/R)
XP(E/G)12AC
XP(E/G)24AC, XP(E/G)24AC-1(L/R)
XP(E/G)36AC, XP(E/G)36AC-2(L/R)

⚠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.

FOR YOUR SAFETY

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

⚠Warning

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



XP(E/G)12



XP(E/G)24



XP(E/G)36

⚠Caution

Read this instruction before operating this equipment.

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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

⚠ 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.

⚠ 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.

⚠ 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. Stickers/Labels should not be removed under any circumstance, if damaged replace it immediately.

⚠ 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.

⚠ 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.

⚠ Caution

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

Notice

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

Notice

The type of gas for which the grill is equipped is stamped on the serial plate. Connect a grill to the gas type stamped on the data plate only.

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

LOCATION

⚠ Warning

These appliances are intended to be used for commercial applications, for example in kitchens of restaurants, canteens, hospitals and in commercial enterprises such as bakeries, butcheries, etc., but not for continuous mass production of food.

⚠ 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).

⚠ Warning

The 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. Ventilation must be designed and installed in accordance with the requirements and any applicable standard, code or municipal by-law.

⚠ 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. The procedure must be performed by a certified service technician.

⚠ 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 grill 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

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

⚠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.

Notice

When unplugging the unit, user must NOT pull the cable. User must ONLY unplug by pulling on the plug body. Failure to do tis can result in the cable being pulled out of the plug..

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.

⚠Warning

The installation must conform to the National Fuel Gas Code ANSI Z223.101998 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..

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.

⚠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.

⚠Warning

Do not remove the center strap holding the top platen until the unit is in final position.

⚠Caution

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

CLEARANCE

⚠ 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.

⚠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.

⚠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.

CLEANING

⚠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 handle the plug or appliance with wet hands. 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. Refer to the Maintenance section within this manual.

⚠Warning

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

⚠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.

⚠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.

⚠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.

Notice

Gas Grill models, if the restraint cable has been disengaged, be sure to reconnect the device after the appliance has been returned to its original position.

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. Wear PPE at all times.

⚠ 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. Report any damage to an authorized service personnel or store manager.

⚠ 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 electric and gas power source.

⚠ Warning

Always wear some type of protective covering on your hands and arms when opening the unit. Always wear Personal Protective Equipment PPE at all times. PPE is needed for operating, maintenance and cleaning of the equipment.

⚠ 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 parts/panels not secured to unit before lifting and installing.

⚠ Warning

Remove all removable panels before lifting and installing.

⚠ Warning

Do not contact any moving parts of the unit while in operation, keep guards, shields and safety devices in place, do not remove them by any circumstance.

⚠ Warning

When using cleaning fluids or chemicals, wear PPE at all times like 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, guards, shields, warning signs 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

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

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

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.

⚠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.

Notice

Before heating up the grill, be sure to remove all protective plastic from metal surfaces of the grill.

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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 _____

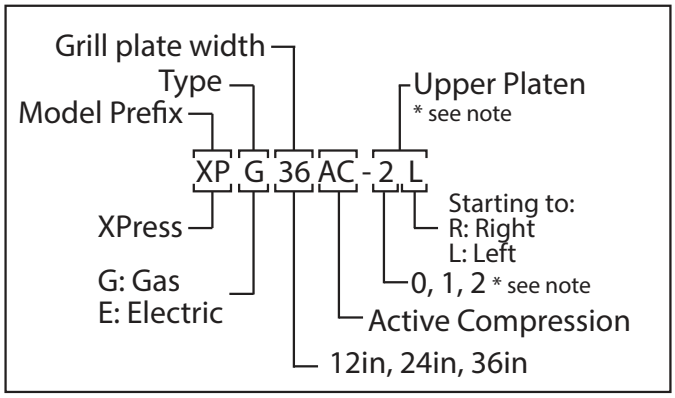
Unit Inspection

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:

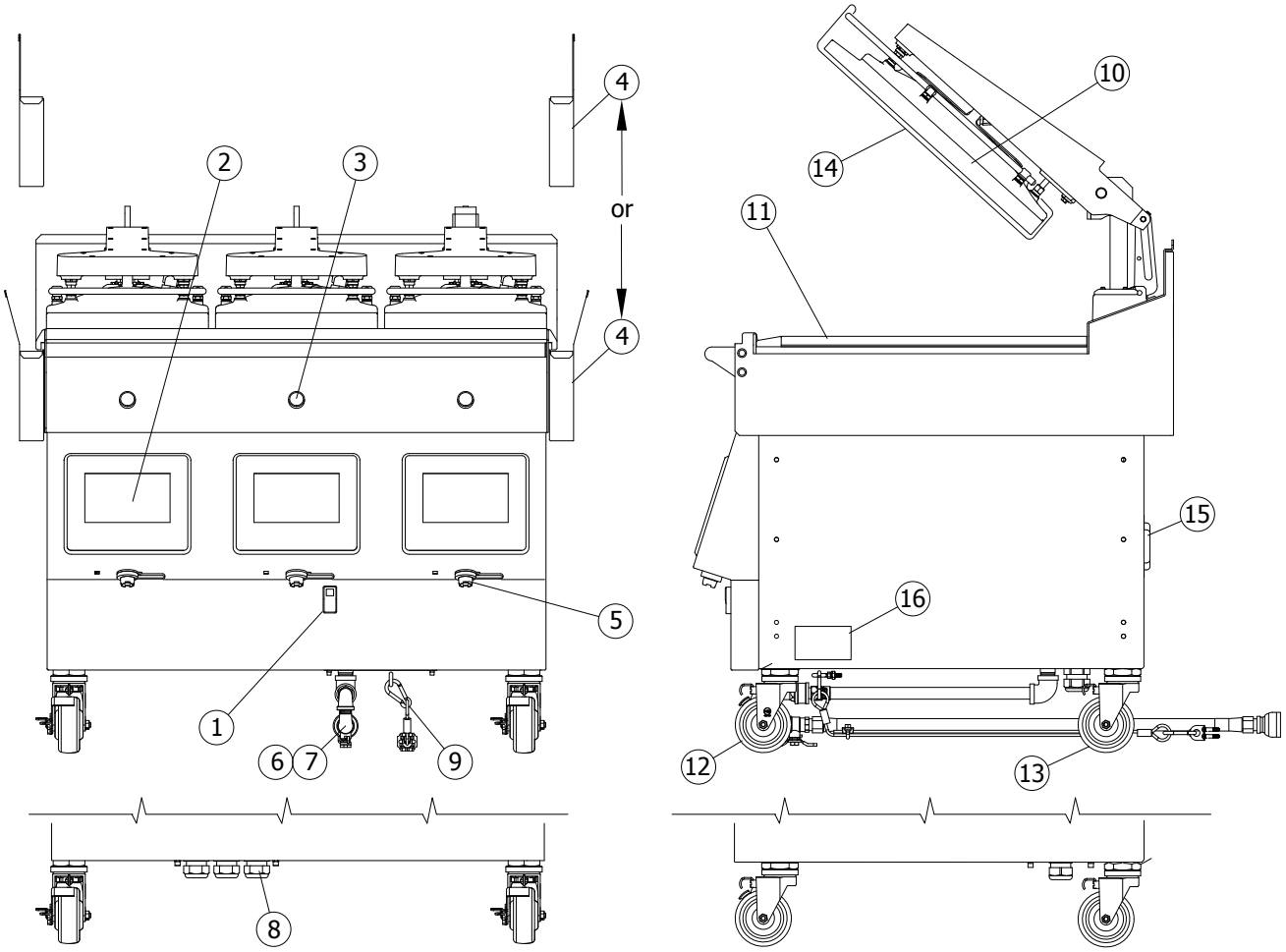
XP(E/G)12, XP(E/G)12-0(L/R), XP(E/G) 12AC
XP(E/G)24, XP(E/G)24-1(L/R), XP(E/G)24AC,
XP(E/G)24AC-1(L/R)
XP(E/G)36, XP(E/G)36-1(L/R), XP(E/G)36-2(L/R),
XP(E/G)36AC, XP(E/G)36AC-2(L/R)



* 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. The serial number can also be found in the controller under the "Diagnostic" then "Revision" option.



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 Purchase of 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
4610945	Teflon Rear Loop Hanger NAL	1
4600866	Release Material Sheet (box)	1
4600207	Grease Drawer Slide LT - GM	1
4600208	Grease Drawer Slide RT - GM	1
4608452	Ball Gauge Levelling Tool	1
4532089	Service Wrench	2
4601665	Garland Grill Start Up Form	1
4608781	Installation Operation Manual	1
4604253	Splash Shield	1
4605287	Std Grease Drawer Kit	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
4610945	Teflon Rear Loop Hanger NAL	2
4600866	Release Material Sheet (box)	1
4600207	Grease Drawer Slide LT - GM	1
4600208	Grease Drawer Slide RT - GM	1
4608452	Ball Gauge Levelling Tool	1
4532089	Service Wrench	2
4601665	Garland Grill Start Up Form	1
4608781	Installation Operation Manual	1
4604253	Splash Shield	2
4605287	Std Grease Drawer Kit	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
4610945	Teflon Rear Loop Hanger NAL	3
4600866	Release Material Sheet (box)	1
4600207	Grease Drawer Slide LT - GM	1
4600208	Grease Drawer Slide RT - GM	1
4608452	Ball Gauge Levelling Tool	1
4532089	Service Wrench	2
4601665	Garland Grill Start Up Form	1
4608781	Installation Operation Manual	1
4604253	Splash Shield	3
4605287	Std Grease Drawer Kit	1

NOTE: Quantity may vary according to the model.

Items NOT INCLUDED with Grill from 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 grease buckets (optional).
4. UHC Tray Holder for grill front (optional).

Authorized Grill Installers

The grill must be installed by either:

- 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:

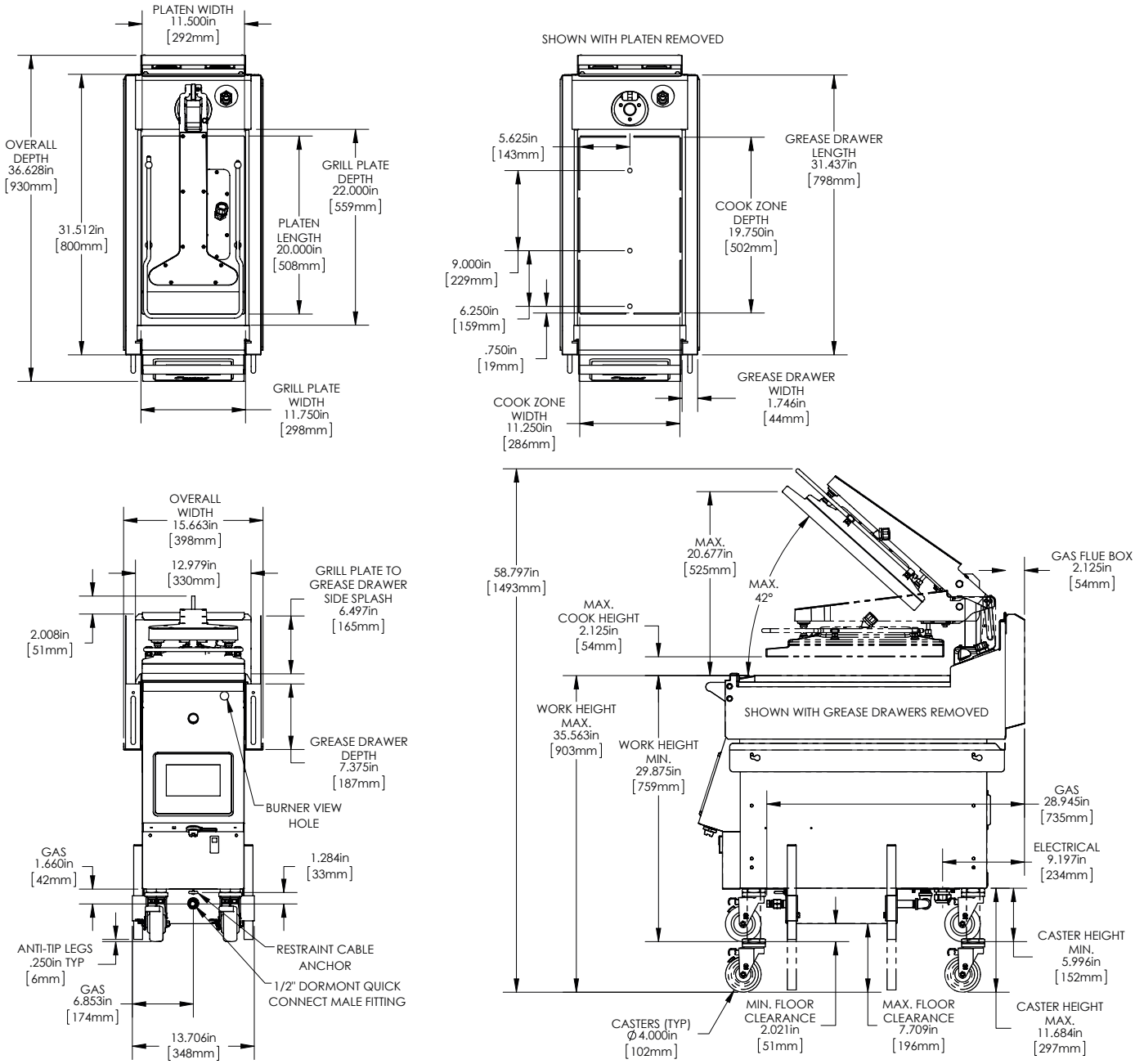
PRIOR TO INSTALLATION, CHECK THE ELECTRICAL SUPPLY TO ENSURE INPUT VOLTAGE AND PHASE MATCH THE EQUIPMENT VOLTAGE RATING AND PHASE. MANY LOCAL CODES EXIST, IT IS THE RESPONSIBILITY OF THE OWNER/ INSTALLER TO COMPLY WITH THESE CODES.

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.

1 Platen Dimensions Specifications

Dimensions: model: XP(E/G)12



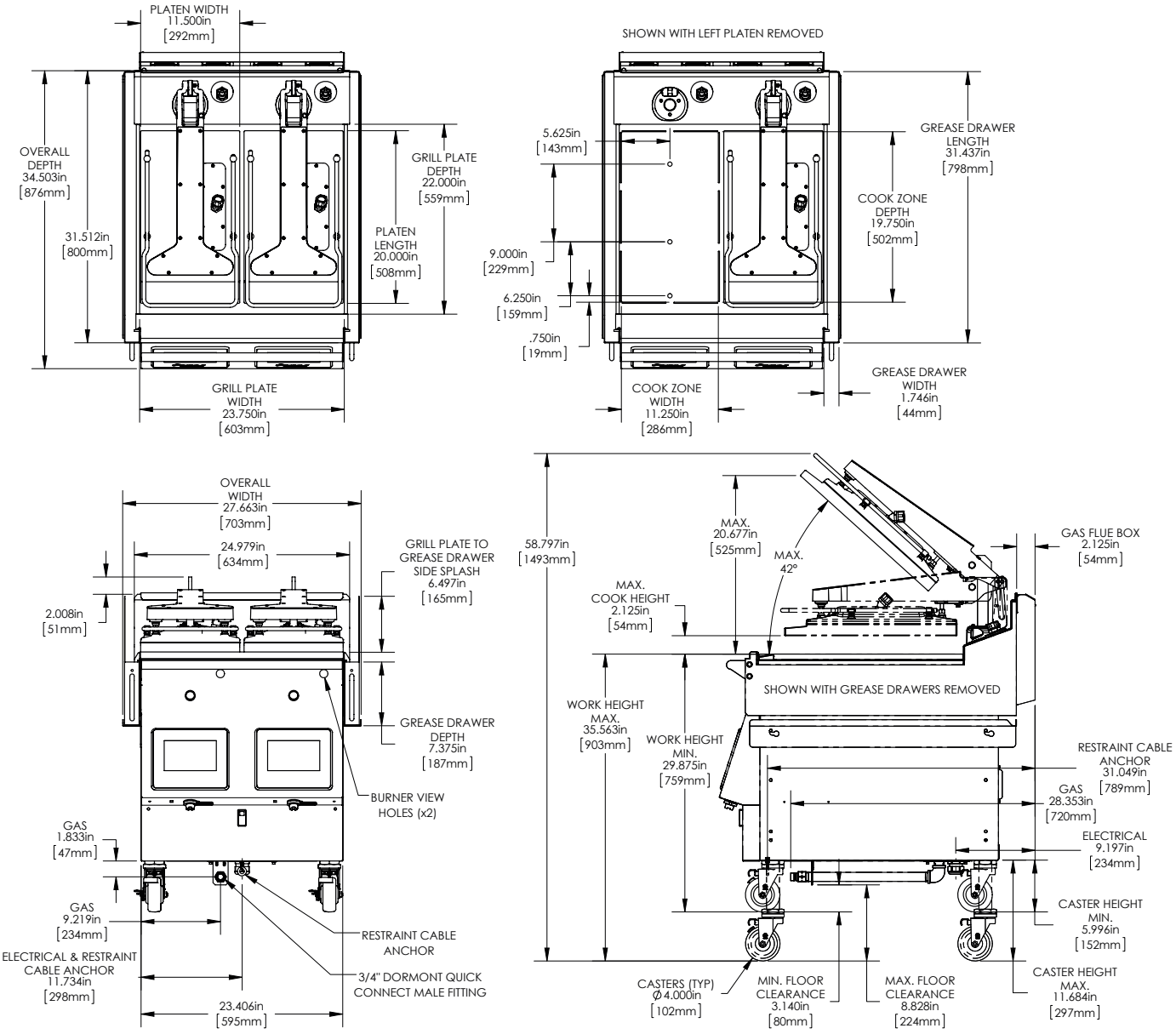
Model	Height*		Width**		Depth	
XP(E/G)12	33 in	838 mm	13 in	330 mm	34.5 in	876 mm
					36.625 in with flue (gas models)	930 mm with flue (gas models)

* Height not including caster

** Without grease buckets.

2 Platen Dimensions Specifications

Dimensions: model: XP(E/G)24



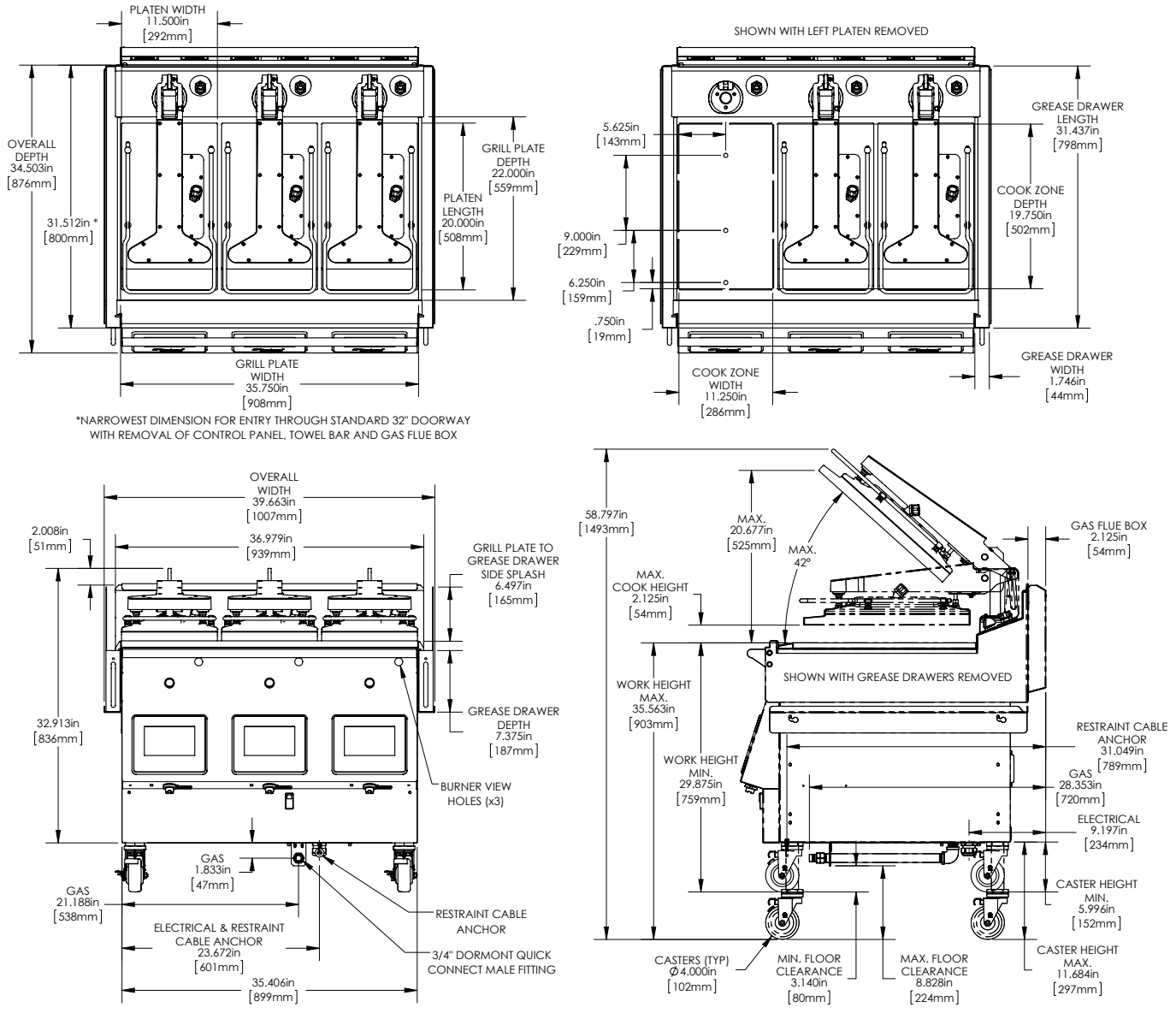
Model	Height*		Width**		Depth	
XP(E/G)24	33 in	838 mm	25 in	635 mm	34.5 in	876 mm
					36.625 in with flue (gas models)	930 mm with flue (gas models)

* Height not including caster

** Without grease buckets.

3 Platen Dimensions Specifications

Dimensions: model: XP(E/G)36



Model	Height*		Width**		Depth	
XP(E/G)36	33 in	838 mm	37 in	940 mm	34.5 in	876 mm
					36.625 in with flue (gas models)	930 mm with flue (gas models)

* Height not including caster

** Without grease buckets.

Electrical Input Specification - WYE (AC & Non-AC Electric models)

MODEL # (WITH & WITHOUT AC SUFFIX)	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 2 INPUT CORD 1	15.5	13.8	12.6	7.9	15.3	13.8	11.8	8.0	15.0	13.9	11.8	8.0
XPE 24 2 INPUT CORD 2	13.8	12.6	15.7	7.9	13.8	11.8	15.5	8.0	13.9	11.8	15.2	8.0
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 3 INPUT CORD 1	15.5	13.8	12.6	7.9	15.3	13.8	11.8	8.0	15.0	13.9	11.8	8.0
XPE 36 3 INPUT CORD 2	12.6	15.5	13.8	7.9	11.8	15.3	13.8	8.0	11.8	15.0	13.9	8.0
XPE 36 3 INPUT CORD 3	13.8	12.6	15.8	7.9	13.8	11.8	15.6	8.0	13.9	11.8	15.3	8.0
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 # (WITH & WITHOUT AC SUFFIX)	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	23.1	26.6	24.7	8.0	21.3	23.9	22.8	7.6
XPE 12 0L/R	13.9	16.8	24.7	5.3	13.7	15.8	23.3	5.0
XPE-24 1 INPUT	47.3	47.8	47.8	16.0	43.0	43.1	43.1	15.2
XPE-24 2 INPUT CORD 1	24.7	23.1	26.6	8.0	22.8	21.3	23.9	7.6
XPE-24 2 INPUT CORD 2	24.7	26.6	23.1	8.0	22.8	23.9	21.3	7.6
XPE-24 0L/R 1 INPUT	47.3	27.3	27.3	10.6	43.0	24.8	24.8	10.0
XPE-24 0L/R 2 INPUT CORD 1	24.7	13.9	16.8	5.3	23.3	13.7	15.8	5.0
XPE-24 0L/R 2 INPUT CORD 2	24.7	16.8	13.9	5.3	23.3	15.8	13.7	5.0
XPE-24 1L 1 INPUT	47.3	36.2	36.2	13.3	43.0	32.7	32.7	12.6
XPE-24 1L 2 INPUT CORD 1	24.7	23.1	26.6	8.0	22.8	21.3	23.9	7.6
XPE-24 1L 2 INPUT CORD 2	24.7	16.8	13.9	5.3	23.3	15.8	13.7	5.0
XPE-24 1R 1 INPUT	47.3	36.2	36.2	13.3	43.0	32.7	32.7	12.6
XPE-24 1R 2 INPUT CORD 1	24.7	13.9	16.8	5.3	23.3	13.7	15.8	5.0
XPE-24 1R 2 INPUT CORD 2	24.7	26.6	23.1	8.0	22.8	23.9	21.3	7.6
XPE-36 2 INPUT CORD 1	47.3	47.8	47.8	16.0	43.0	43.1	43.1	15.2
XPE-36 2 INPUT CORD 2	26.6	24.7	23.1	8.0	23.9	22.8	21.3	7.6
XPE-36 0L/R 2 INPUT CORD 1	47.3	27.3	27.3	10.6	43.0	24.8	24.8	10.0
XPE-36 0L/R 2 INPUT CORD 2	16.8	24.7	13.9	5.3	15.8	23.3	13.7	5.0
XPE-36 1L 2 INPUT CORD 1	47.3	36.2	36.2	13.3	43.0	32.7	32.7	12.6
XPE-36 1L 2 INPUT CORD 2	24.7	16.8	13.9	5.3	23.3	15.8	13.7	5.0
XPE-36 1R 2 INPUT CORD 1	47.3	27.3	27.3	10.6	43.0	24.8	24.8	10.0
XPE-36 1R 2 INPUT CORD 2	26.6	24.7	23.1	8.0	23.9	22.8	21.3	7.6
XPE-36 2L 2 INPUT CORD 1	47.3	47.8	47.8	16.0	43.0	43.1	43.1	15.2
XPE-36 2L 2 INPUT CORD 2	16.8	24.7	13.9	5.3	15.8	23.3	13.7	5.0
XPE-36 2R 2 INPUT CORD 1	47.3	36.2	36.2	13.3	43.0	32.7	32.7	12.6
XPE-36 2R 2 INPUTCORD 2	26.6	24.7	23.1	8.0	23.9	22.8	21.3	7.6

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

MODEL # (WITH & WITHOUT AC SUFFIX)	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	21.4	24.0	22.6	7.9	21.0	23.1	22.0	7.9	21.0	22.5	21.8	7.9
XPE 12 0L/R	13.8	15.7	22.6	5.2	13.8	15.5	22.0	5.3	13.8	15.1	21.8	5.3
XPE-24 1 INPUT	42.0	42.2	42.2	15.8	40.1	40.3	40.3	15.9	40.0	39.8	39.8	15.9
XPE-24 2 INPUT CORD 1	22.6	21.4	24.0	7.9	22.0	21.0	23.1	7.9	21.8	21.0	22.5	7.9
XPE-24 2 INPUT CORD 2	22.6	24.0	21.4	7.9	22.0	23.1	21.0	7.9	21.8	22.5	21.0	7.9
XPE-24 0L/R 1 INPUT	42.0	24.3	24.3	10.4	40.1	23.1	23.1	10.5	40.0	23.1	23.1	10.5
XPE-24 0L/R 2 INPUT CORD 1	22.6	13.8	15.7	5.2	22.0	13.8	15.5	5.3	21.8	13.8	15.1	5.3
XPE-24 0L/R 2 INPUT CORD 2	22.6	15.7	13.8	5.2	22.0	15.5	13.8	5.3	21.8	15.1	13.8	5.3
XPE-24 1L 1 INPUT	42.0	32.1	32.1	13.1	40.1	30.7	30.7	13.2	40.0	30.4	30.4	13.2
XPE-24 1L 2 INPUT CORD 1	22.6	21.4	24.0	7.9	22.0	21.0	23.1	7.9	21.8	21.0	22.5	7.9
XPE-24 1L 2 INPUT CORD 2	22.6	15.7	13.8	5.2	22.0	15.5	13.8	5.3	21.8	15.1	13.8	5.3
XPE-24 1R 1 INPUT	42.0	32.1	32.1	13.1	40.1	30.7	30.7	13.2	40.0	30.4	30.4	13.2
XPE-24 1R 2 INPUT CORD 1	22.6	13.8	15.7	5.2	22.0	13.8	15.5	5.3	21.8	13.8	15.1	5.3
XPE-24 1R 2 INPUT CORD 2	22.6	24.0	21.4	7.9	22.0	23.1	21.0	7.9	21.8	22.5	21.0	7.9
XPE-36 2 INPUT CORD 1	42.0	42.2	42.2	15.8	40.1	40.3	40.3	15.9	40.0	39.8	39.8	15.9
XPE-36 2 INPUT CORD 2	24.0	22.6	21.4	7.9	23.1	22.0	21.0	7.9	22.5	21.8	21.0	7.9
XPE-36 0L/R 2 INPUT CORD 1	42.0	24.3	24.3	10.4	40.1	23.1	23.1	10.5	40.0	23.1	23.1	10.5
XPE-36 0L/R 2 INPUT CORD 2	15.7	22.6	13.8	5.2	15.5	22.0	13.8	5.3	15.1	21.8	13.8	5.3
XPE-36 1L 2 INPUT CORD 1	42.0	32.1	32.1	13.1	40.1	30.7	30.7	13.2	40.0	30.4	30.4	13.2
XPE-36 1L 2 INPUT CORD 2	22.6	15.7	13.8	5.2	22.0	15.5	13.8	5.3	21.8	15.1	13.8	5.3
XPE-36 1R 2 INPUT CORD 1	42.0	24.3	24.3	10.4	40.1	23.1	23.1	10.5	40.0	23.1	23.1	10.5
XPE-36 1R 2 INPUT CORD 2	24.0	22.6	21.4	7.9	23.1	22.0	21.0	7.9	22.5	21.8	21.0	7.9
XPE-36 2L 2 INPUT CORD 1	42.0	42.2	42.2	15.8	40.1	40.3	40.3	15.9	40.0	39.8	39.8	15.9
XPE-36 2L 2 INPUT CORD 2	15.7	22.6	13.8	5.2	15.5	22.0	13.8	5.3	15.1	21.8	13.8	5.3
XPE-36 2R 2 INPUT CORD 1	42.0	32.1	32.1	13.1	40.1	30.7	30.7	13.2	40.0	30.4	30.4	13.2
XPE-36 2R 2 INPUTCORD 2	24.0	22.6	21.4	7.9	23.1	22.0	21.0	7.9	22.5	21.8	21.0	7.9

Electrical Input Specifications - Gas Models, WYE & Delta Connection (Gas - XPG12 Models) - With or Without AC Suffix

XPG12 WYE					
MODEL	VOLTS	TOTAL CURRENT			POWER (kW)
		L1	L2	L3	
1 Platen	220V/380V	12.6	4.7	0.1	3.4
	230V/400V	11.8	4.7	0.1	3.5
	240V/415V	11.8	4.7	0.1	3.5

XPG12-0(L/R) WYE					
MODEL	VOLTS	TOTAL CURRENT			POWER (kW)
		L1	L2	L3	
1 Platen	220V/380V	0.0	4.7	0.1	0.8
	230V/400V	0.0	4.7	0.1	0.8
	240V/415V	0.0	4.7	0.1	0.8

XPG12 DELTA					
MODEL	VOLTS	TOTAL CURRENT			POWER (kW)
		L1	L2	L3	
1 Platen	200V	14.4	17.0	4.8	3.5
	208V	14.0	16.6	4.9	3.5
	220V	12.6	15.2	4.8	3.4
	230V	11.8	14.0	4.8	3.5
	240V	11.8	14.0	4.8	3.5

XPG12-0(L/R) DELTA					
MODEL	VOLTS	TOTAL CURRENT			POWER (kW)
		L1	L2	L3	
1 Platen	200V	0.0	4.8	4.8	0.8
	208V	0.0	4.9	4.9	0.8
	220V	0.0	4.8	4.8	0.8
	230V	0.0	4.8	4.8	0.8
	240V	0.0	4.8	4.8	0.8

Electrical Input Specifications - Gas Models, WYE & Delta Connection (Gas - XPG24 Models) - With or Without AC Suffix

XPG24 WYE					
MODEL	VOLTS	TOTAL CURRENT			POWER (kW)
		L1	L2	L3	
2 Platen	220V/380V	4.7	12.6	16.3	6.9
	230V/400V	4.7	11.8	15.8	6.9
	240V/415V	4.7	11.8	15.8	6.9

XPG24-0(L/R) WYE					
MODEL	VOLTS	TOTAL CURRENT			POWER (kW)
		L1	L2	L3	
2 Platen	220V/380V	4.7	0.0	4.9	1.6
	230V/400V	4.7	0.0	4.9	1.6
	240V/415V	4.7	0.0	4.9	1.6

XPG24-1L WYE					
MODEL	VOLTS	TOTAL CURRENT			POWER (kW)
		L1	L2	L3	
2 Platen	220V/380V	4.7	0.0	16.3	4.2
	230V/400V	4.7	0.0	15.8	4.3
	240V/415V	4.7	0.0	15.8	4.2

XPG24-1R WYE					
MODEL	VOLTS	TOTAL CURRENT			POWER (kW)
		L1	L2	L3	
2 Platen	220V/380V	4.7	12.6	4.9	4.2
	230V/400V	4.7	11.8	4.9	4.3
	240V/415V	4.7	11.8	4.9	4.2

XPG24 DELTA					
MODEL	VOLTS	TOTAL CURRENT			POWER (kW)
		L1	L2	L3	
2 Platen	200V	19.9	17.3	27.4	7.0
	208V	19.6	16.9	26.9	7.1
	220V	18.2	15.3	24.7	6.9
	230V	17.5	14.4	23.6	6.9
	240V	17.5	14.1	23.4	6.9

XPG24-0(L/R) DELTA					
MODEL	VOLTS	TOTAL CURRENT			POWER (kW)
		L1	L2	L3	
2 Platen	200V	7.5	4.9	4.9	1.6
	208V	7.5	5.0	5.0	1.6
	220V	7.2	4.9	4.9	1.6
	230V	7.2	4.9	4.9	1.6
	240V	7.1	4.9	4.9	1.6

XPG24-1L DELTA					
MODEL	VOLTS	TOTAL CURRENT			POWER (kW)
		L1	L2	L3	
2 Platen	200V	19.9	4.9	17.7	4.3
	208V	19.6	5.0	17.5	4.3
	220V	18.2	4.9	16.3	4.2
	230V	17.5	4.9	15.8	4.3
	240V	17.5	4.9	15.8	4.2

XPG24-1R DELTA					
MODEL	VOLTS	TOTAL CURRENT			POWER (kW)
		L1	L2	L3	
2 Platen	200V	7.5	17.3	17.1	4.3
	208V	7.5	16.9	16.7	4.3
	220V	7.2	15.3	15.0	4.2
	230V	7.2	14.4	14.1	4.3
	240V	7.1	14.1	14.1	4.2

Electrical Input Specifications - Gas Models, WYE & Delta Connection (Gas - XPG36 Models) - With or Without AC Suffix

XPG36 WYE

MODEL	VOLTS	TOTAL CURRENT			POWER (kW)
		L1	L2	L3	
3 Platen	220V/380V	16.1	16.1	16.4	10.3
	230V/400V	15.6	15.6	15.9	10.4
	240V/415V	15.6	15.6	15.9	10.4

XPG36-0(L/R) WYE

MODEL	VOLTS	TOTAL CURRENT			POWER (kW)
		L1	L2	L3	
3 Platen	220V/380V	4.7	4.7	5.0	2.3
	230V/400V	4.7	4.7	5.0	2.4
	240V/415V	4.7	4.7	5.0	2.4

XPG36-1L WYE

MODEL	VOLTS	TOTAL CURRENT			POWER (kW)
		L1	L2	L3	
3 Platen	220V/380V	4.7	4.7	16.4	5.0
	230V/400V	4.7	4.7	15.9	5.0
	240V/415V	4.7	4.7	15.9	5.0

XPG36-1R WYE

MODEL	VOLTS	TOTAL CURRENT			POWER (kW)
		L1	L2	L3	
3 Platen	220V/380V	4.7	16.1	5.0	5.0
	230V/400V	4.7	15.6	5.0	5.0
	240V/415V	4.7	15.6	5.0	5.0

XPG36-2L WYE

MODEL	VOLTS	TOTAL CURRENT			POWER (kW)
		L1	L2	L3	
3 Platen	220V/380V	16.1	4.7	16.4	7.7
	230V/400V	15.6	4.7	15.9	7.7
	240V/415V	15.6	4.7	15.9	7.7

XPG36-2R WYE

MODEL	VOLTS	TOTAL CURRENT			POWER (kW)
		L1	L2	L3	
3 Platen	220V/380V	16.1	16.1	5.0	7.7
	230V/400V	15.6	15.6	5.0	7.7
	240V/415V	15.6	15.6	5.0	7.7

XPG36 DELTA

MODEL	VOLTS	TOTAL CURRENT			POWER (kW)
		L1	L2	L3	
3 Platen	200V	30.2	30.5	30.5	10.5
	208V	29.7	30.0	30.0	10.6
	220V	27.5	27.8	27.8	10.3
	230V	26.5	26.8	26.8	10.4
	240V	26.1	26.4	26.4	10.4

XPG36-0(L/R) DELTA

MODEL	VOLTS	TOTAL CURRENT			POWER (kW)
		L1	L2	L3	
3 Platen	200V	7.5	7.8	7.8	2.4
	208V	7.5	7.8	7.8	2.4
	220V	7.2	7.5	7.5	2.3
	230V	7.2	7.5	7.5	2.4
	240V	7.1	7.4	7.4	2.4

XPG36-1L DELTA

MODEL	VOLTS	TOTAL CURRENT			POWER (kW)
		L1	L2	L3	
3 Platen	200V	19.9	7.8	20.4	5.1
	208V	19.6	7.8	20.1	5.1
	220V	18.2	7.5	18.6	5.0
	230V	17.5	7.5	18.0	5.0
	240V	17.5	7.4	17.8	5.0

XPG36-1R DELTA

MODEL	VOLTS	TOTAL CURRENT			POWER (kW)
		L1	L2	L3	
3 Platen	200V	7.5	20.4	20.2	5.1
	208V	7.5	20.1	19.9	5.1
	220V	7.2	18.6	18.5	5.0
	230V	7.2	18.0	17.8	5.0
	240V	7.1	17.8	17.8	5.0

XPG36-2L DELTA

MODEL	VOLTS	TOTAL CURRENT			POWER (kW)
		L1	L2	L3	
3 Platen	200V	30.2	20.2	20.4	7.8
	208V	29.7	19.9	20.1	7.9
	220V	27.5	18.5	18.6	7.7
	230V	26.5	17.8	18.0	7.7
	240V	26.1	17.8	17.8	7.7

XPG36-2R DELTA

MODEL	VOLTS	TOTAL CURRENT			POWER (kW)
		L1	L2	L3	
3 Platen	200V	20.1	30.5	20.2	7.8
	208V	19.8	30.0	19.9	7.9
	220V	18.3	27.8	18.5	7.7
	230V	17.7	26.8	17.8	7.7
	240V	17.5	26.4	17.8	7.7

Gas Specifications

GAS SPECIFICATIONS - CSA APPROVED MODELS				
GAS TYPE	HEATING VALUE Btu/ft³	WOBBE INDEX Btu/ft³	SPECIFIC GRAVITY	STANDARD
NATURAL GAS	1075	1333.37	0.650	ANSI Z83.11-2016 / CSA 1.8-2016
PROPANE	2500	2008.5	1.550	
BUTANE (FOR LPG)	3200	2262.74	2.000	
13A JAPAN NATURAL GAS	1208 (45 MJ/m³)	1512.36 (56.34 MJ/m³)	0.638	JIA D 001-07 (APPENDIX 4)

GAS SPECIFICATIONS - CE APPROVED MODELS					
GAS TYPE	GROUP	HEATING VALUE MJ/m³	WOBBE INDEX MJ/m³	RELATIVE DENSITY	STANDARD
G20	H, E, E_S	34.02	45/67	0/555	EN 437:2018
G25	L, LL, E_i	29.25	37.38	0.612	
G25.3	K	29.92	38.49	0.604	
G30	B	116.09	80.58	2.075	
G31	P	88.00	70.69	1.550	
G30/31	B/P	WITHIN THE RANGE OF G30 AND G31 (GROUP B AND P) ABOVE			

STANDARD GAS SETTINGS/SPECIFICATIONS FOR CSA APPROVED MODELS													
GAS TYPE	STANDARD ELEVATION	FAN SPEED RPM		PRESSURE SWITCH SETTING		INPUT/ BURNER	TOTAL IMPUT/UNIT BTU			SUPPLY PRESSURE	MANIFOLD PRESSURE	INJECTOR SIZE	
	FEET	IGNITION	COMBUSTION	" W.C. CLOSE / OPEN	COLOUR CODE	BTU	12IN GRILL	24IN GRILL	36IN GRILL	" W.C.	" W.C.	#	mm
NATURAL GAS	0-4500	11,500	13,500	0.15 / 0.07	GREY	12,000	24,000	48,000	72,000	7.0	4.0	52	
13A JAPAN NATURAL GAS	0-4500	11,500	13,500	0.15 / 0.07	GREY	12,000	24,000	48,000	72,000	8.0	3.0	52	
PROPANE	0-4500	10,500	13,500	0.15 / 0.07	GREY	11,500	23,000	46,000	69,000	11.0	4.0		1.3
BUTANE/LPG	0-4500	10,500	13,500	0.15 / 0.07	GREY	12,000	24,000	48,000	72,000	11.0	3.5		1.3

STANDARD GAS SETTINGS/SPECIFICATIONS FOR CE APPROVED MODELS														
GAS TYPE	GROUP	ELEVATION RANGE	FAN SPEED RPM		PRESSURE SWITCH SETTING		IMPUT/ BURNER	TOTAL IMPUT/UNIT kW			SUPPLY	MANIFOLD PRESSURE	INJECTOR SIZE	
		METERS	IGNITION	COMBUSTION	" W.C. CLOSE /OPEN	COLOUR CODE	kW	12IN GRILL	24IN GRILL	36IN GRILL	mbr	mbr	#	mm
G20 NATURAL GAS	H, E	0-1372	11,500	13,500	0.51 / 0.38	GREEN	3.2	6.4	12.8	19.2	SEE SUPPLY PRESSURE TABLE	10.0	52	(1.61)
G25 NATURAL GAS	L, LL, E	0-1372	11,500	13,500	0.51 / 0.38	GREEN	3.2	6.4	12.8	19.2		13.7	52	(1.61)
G25.3 NATURAL GAS	K	0-1372	11,500	13,500	0.51 / 0.38	GREEN	3.2	6.4	12.8	19.2		13.7	52	(1.61)
G31 PROPANE	P	0-1372	10,500	13,500	0.51 / 0.38	GREEN	3.4	6.8	13.6	20.4		10.0		1.3
G30 BUTANE	B	0-1372	10,500	13,500	0.51 / 0.38	GREEN	3.5	7.0	14.0	21.0		8.7		1.3
G30/31 LPG	B/P	0-1372	10,500	13,500	0.51 / 0.38	GREEN	3.5	7.0	14.0	21.0		8.7		1.3

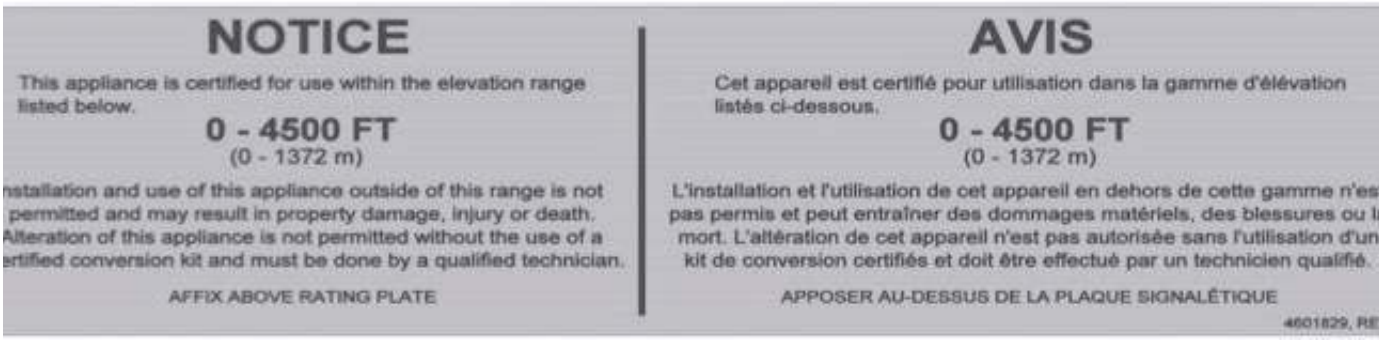
Valid for units installed up to 1372 meters above sea level. For higher altitude installations, refer to High Altitude information provided in this manual.

CE Gases - Supply Pressure Requirements by Gas Type & Destination Country						
	GAS TYPE		DESTINATION COUNTRIES	CATAGORIES	NOTES	SUPPLY PRESSURE (mbar)
	GAS	GROUP				
2ND FAMILY GASES (NATURAL GAS)	G20	H,E	CY, DK, EE, FI, NO, PL, PT, SE, SK, TR	II2H3B/P		20
			ES, GB, IE	II2H3P		20
			AT, CH, CZ, GR, HR, IT, LT, SI, SK	II2H3P or II2H3B/P		20
			RO	II2H3P or II2H3B/P or II2E3B/P		20
			PL	II2E3P or II2E3B/P		20
			NL	II2EK3P or II2EK3B/P or I2H		20
			DE	II2R3R*	*FOR I2E	20
			PT	II2R3R*	*FOR I2H	20
			LV	I2H		20
			LU	I2E or I2H		20
			HU	I2H		25
			BE	II2E(R)3P or II2E(R)3B/P		20⇄25
			FR*	II2H3P or II2Esi3P*	*RANGE E_s FOR 20⇄25	20 OR 20⇄25*
	G25	L, LL, E	RO	II2L3P or II2L3B/P		25
			DE	II2R3R*	*FOR I2LL	20
			BE	II2E(R)3P or II2E(R)3B/P		20⇄25
			FR*	II2L3P or II2Esi3P*	*RANGE E_i FOR 20⇄25	20 OR 20⇄25*
	G25.3	K	NL	II2EK3P or II2EK3B/P		25
3RD FAMILY GASES (PROPANE, BUTANE & LPG)	G31	P	CZ, NL	II2H3P or II2EK3P	PROPANE	30/37/50
			RO	II2H3P or II2L3P		30
			HU	I3P		30
			GR, HR, IE, IT, LT, SI	II2H3P		37
			PL	II2E3P		37
			PT	II2R3R		37
			CH, ES, GB, SK	II2H3P		37/50
			BE	II2E(R)3P		37/50
			FR	II2H3P or II2Esi3P or II2L3P		37/50
			AT	II2H3P		50
			DE	II2R3R		50
	G30	B	ES, FR, GB, HU, IE	I3B	BUTANE	30, 28-30
			PT	II2R3R		30, 28-30
	G30/31	B/P	DK, EE, FI, HR, IT, LT, NO, SE, SI, TR	II2H3B/P	LPG	30
			PL	II2E3B/P		30
			RO	II2H3B/P or II2E3B/P or II2L3B/P		30
			BE	II2E(R)3B/P		30
			FR, HU	I3B/P		30
			NL	II2EK3B/P		30
			CY, CZ, GR, SK	II2H3B/P		30/50
			DE	II2R3R		50
			AT, CH	II2H3B/P		50

Refer to the rating plate to determine the Gas Type for the appliance. Only connect the Gas Type indicated on the rating plate to this appliance. For destinations where Category II appliances are marketed, it is possible to convert between gas types. See conversion kit information provided in this manual.

Determining Unit Configuration for Gas Grills

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



NOTICE

This appliance is certified for use within the elevation range listed below.

0 - 4500 FT
(0 - 1372 m)

nstallation and use of this appliance outside of this range is not permitted and may result in property damage, injury or death. Alteration of this appliance is not permitted without the use of a ertified conversion kit and must be done by a qualified technician.

AFFIX ABOVE RATING PLATE

AVIS

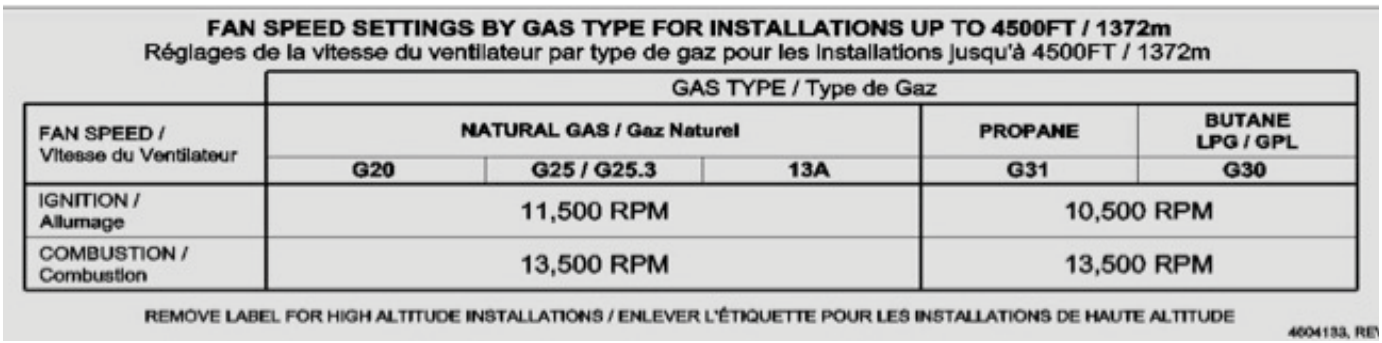
Cet appareil est certifié pour utilisation dans la gamme d'élévation listés ci-dessous.

0 - 4500 FT
(0 - 1372 m)

L'installation et l'utilisation de cet appareil en dehors de cette gamme n'es pas permis et peut entraîner des dommages matériels, des blessures ou l mort. L'altération de cet appareil n'est pas autorisée sans l'utilisation d'un kit de conversion certifiés et doit être effectué par un technicien qualifié.

APPOSER AU-DESSUS DE LA PLAQUE SIGNALÉTIQUE

4601829, RE



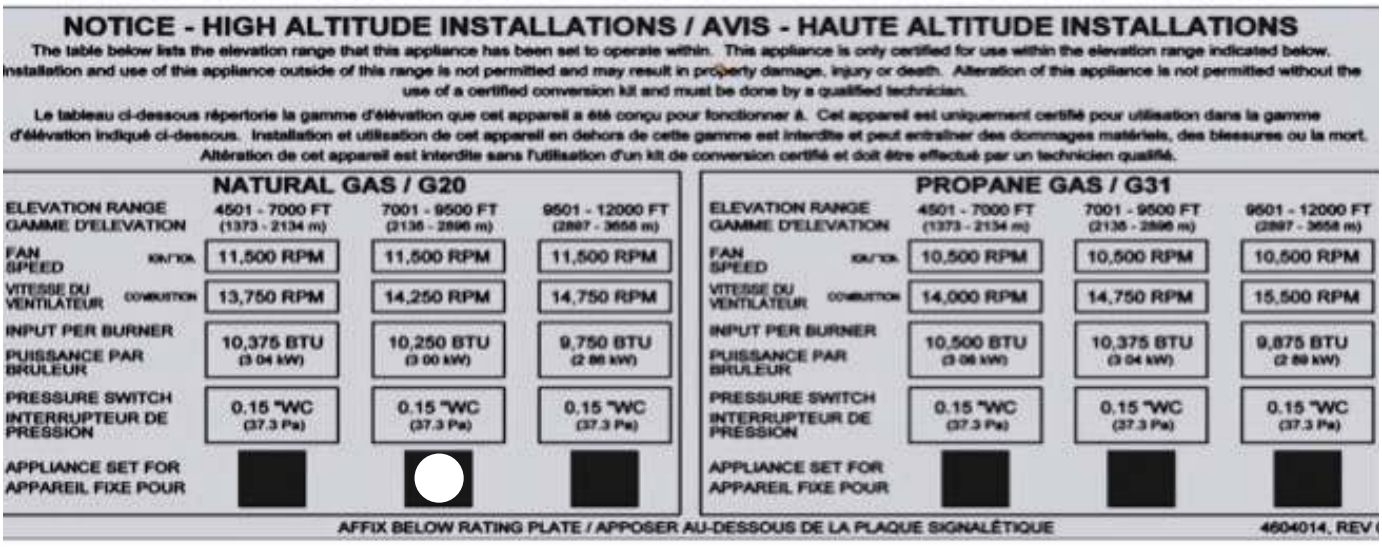
FAN SPEED SETTINGS BY GAS TYPE FOR INSTALLATIONS UP TO 4500FT / 1372m
Réglages de la vitesse du ventilateur par type de gaz pour les installations jusqu'à 4500FT / 1372m

FAN SPEED / Vitesse du Ventilateur	GAS TYPE / Type de Gaz				
	NATURAL GAS / Gaz Naturel			PROPANE	BUTANE LPG / GPL
	G20	G25 / G25.3	13A	G31	G30
IGNITION / Allumage	11,500 RPM			10,500 RPM	
COMBUSTION / Combustion	13,500 RPM			13,500 RPM	

REMOVE LABEL FOR HIGH ALTITUDE INSTALLATIONS / ENLEVER L'ÉTIQUETTE POUR LES INSTALLATIONS DE HAUTE ALTITUDE

4604133, REV

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).



NOTICE - HIGH ALTITUDE INSTALLATIONS / AVIS - HAUTE ALTITUDE INSTALLATIONS

The table below lists the elevation range that this appliance has been set to operate within. This appliance is only certified for use within the elevation range indicated below. Installation and use of this appliance outside of this range is not permitted and may result in property damage, injury or death. Alteration of this appliance is not permitted without the use of a certified conversion kit and must be done by a qualified technician.

Le tableau ci-dessous répertorie la gamme d'élévation que cet appareil a été conçu pour fonctionner à. Cet appareil est uniquement certifié pour utilisation dans la gamme d'élévation indiqué ci-dessous. Installation et utilisation de cet appareil en dehors de cette gamme est interdite et peut entraîner des dommages matériels, des blessures ou la mort. Altération de cet appareil est interdite sans l'utilisation d'un kit de conversion certifié et doit être effectué par un technicien qualifié.

NATURAL GAS / G20

ELEVATION RANGE / GAMME D'ELEVATION		4501 - 7000 FT (1373 - 2134 m)	7001 - 9500 FT (2135 - 2896 m)	9501 - 12000 FT (2897 - 3658 m)
FAN SPEED / VITESSE DU VENTILATEUR	IGNITION	11,500 RPM	11,500 RPM	11,500 RPM
	COMBUSTION	13,750 RPM	14,250 RPM	14,750 RPM
INPUT PER BURNER / PUISSANCE PAR BRULEUR		10,375 BTU (3 04 kW)	10,250 BTU (3 00 kW)	9,750 BTU (2 86 kW)
PRESSURE SWITCH / INTERRUPTEUR DE PRESSION		0.15 "WC (37.3 Pa)	0.15 "WC (37.3 Pa)	0.15 "WC (37.3 Pa)
APPLIANCE SET FOR / APPAREIL FIXE POUR		■	●	■

PROPANE GAS / G31

ELEVATION RANGE / GAMME D'ELEVATION		4501 - 7000 FT (1373 - 2134 m)	7001 - 9500 FT (2135 - 2896 m)	9501 - 12000 FT (2897 - 3658 m)
FAN SPEED / VITESSE DU VENTILATEUR	IGNITION	10,500 RPM	10,500 RPM	10,500 RPM
	COMBUSTION	14,000 RPM	14,750 RPM	15,500 RPM
INPUT PER BURNER / PUISSANCE PAR BRULEUR		10,500 BTU (3 08 kW)	10,375 BTU (3 04 kW)	9,875 BTU (2 89 kW)
PRESSURE SWITCH / INTERRUPTEUR DE PRESSION		0.15 "WC (37.3 Pa)	0.15 "WC (37.3 Pa)	0.15 "WC (37.3 Pa)
APPLIANCE SET FOR / APPAREIL FIXE POUR		■	■	■

AFFIX BELOW RATING PLATE / APPOSER AU-DESSOUS DE LA PLAQUE SIGNALÉTIQUE

4604014, REV

Notice: Conversions must be done by a qualified technician, using one of the approved kits below.

CSA & CE APPROVED GAS TYPE CONVERSION KITS

CONVERSION KIT #4604449

FOR ALL CSA AND CE APPROVED UNITS

THIS KIT IS USED TO CONVERT CSA APPROVED UNITS FROM PROPANE TO BUTANE/LPG AND CE APPROVED UNITS FROM G31 TO G30 AND VICE VERSA, REGARDLESS OF SIZE. THE KIT CONTAINS THE ITEMS LISTED BELOW.

PART #	DESCRIPTION	QTY
4601828	LABEL - PRO/G31 GAS TYPE	6
4604013	LABEL - BUTANE (G30), LPG (G30/31) GAS TYPES	6
4604457	LABEL - CONVERSION DECLARATION, MG/XPG	1
4604460	LABEL - CONVERSION KIT PRO/G31 TO LPG/G31 & VICE VERSA (ALL SIZES)	1
4604461	INSTRUCTIONS - PRO/G31 TO LPG/G30 & VICE-VERSA CONVERSION, MG/XPG	1

CONVERSION KIT #4604450

FOR ALL CSA AND CE APPROVED UNITS

THIS KIT IS USED TO CONVERT UNITS FROM NATURAL GAS (G20, G25, G25.3, 13A) TO PROPANE (G31) OR BUTANE/LPG (G30), REGARDLESS OF SIZE. THE KIT CONTAINS THE ITEMS LISTED BELOW.

PART #	DESCRIPTION	QTY
4601828	LABEL - PRO/G31 GAS TYPE	6
4604013	LABEL - BUTANE (G30), LPG (G30/31) GAS TYPES	6
4602998	LABEL - 1.3MM ORIFICE SIZE	6
4602858	ORIFICE FITTING 1.3MM	6
4604457	LABEL - CONVERSION DECLARATION, MG/XPG	1
4604462	LABEL - CONVERSION KIT NAT GAS TO PROPANE OR BUTANE/LPG (ALL SIZES)	1
4604463	INSTRUCTIONS - NAT GAS TO PRO OR BUTANE/LPG CONVERSION, MG/XPG	1

CONVERSION KIT #4604451

FOR ALL CSA AND CE APPROVED UNITS

THIS KIT IS USED TO CONVERT UNITS FROM PROPANE (G31) OR BUTANE/LPG (G30, G30/31) TO NATURAL GAS (G20, G25, G25.3, 13A), REGARDLESS OF SIZE. THE KIT CONTAINS THE ITEMS LISTED BELOW.

PART #	DESCRIPTION	QTY
4601808	LABEL - NAT/G20 GAS TYPE	6
4601827	LABEL - 13A JAPAN GAS TYPE	6
4604135	LABEL - G25 OR G25.3 GAS TYPES	6
4602999	LABEL - #52 ORIFICE SIZE	6
4602857	ORIFICE FITTING #52	6
4604457	LABEL - CONVERSION DECLARATION, MG/XPG	1
4604464	LABEL - CONVERSION KIT PROPANE OR BUTANE/LPG TO NAT GAS (ALL SIZES)	1
4604465	INSTRUCTIONS - PRO OR BUTANE/LPG TO NAT GAS CONVERSION, MG/XPG	1

CE APPROVED GAS TYPE CONVERSION KIT

CONVERSION KIT #4604448

FOR ALL CE APPROVED UNITS

THIS KIT IS USED TO CONVERT CE APPROVED UNITS FROM G20 TO G25 AND VICE-VERSA, REGARDLESS OF SIZE. THE KIT CONTAINS THE ITEMS LISTED BELOW.

PART #	DESCRIPTION	QTY
4604135	LABEL - G25 OR G25.3 GAS TYPES	6
4601808	LABEL - NAT/G20 GAS TYPE	6
4604457	LABEL - CONVERSION DECLARATION, MG/XPG	1
4604458	LABEL - CONVERSION KIT G20 TO G25 & VICE-VERSA (ALL SIZES)	1
4604459	INSTRUCTIONS - G20 TO G25 & VICE-VERSA CONVERSION, MG/XPG	1

HIGH ELEVATION GAS SETTINGS/SPECIFICATIONS FOR CSA APPROVED MODELS

GAS TYPE	ELEVATION RANGE	FAN SPEED RPM		PRESSURE SWITCH SETTING		[1]IMPUT/ BURNER	[2]TOTAL IMPUT/UNIT BTU			SUPPLY PRESSURE	MANIFOLD PRESSURE	INJECTOR SIZE	
	FEET	IGNITION	COMBUSTION	" W.C. CLOSE /OPEN	COLOUR CODE	BTU	12IN GRILL	24IN GRILL	36IN GRILL	" W.C.	" W.C.	#	mm
NATURAL GAS	4501 - 7000	11,500	13,750	0.15/ 0.07	GREY	10,375	20,750	41,500	62,250	7.0	4.0	52	X
	7001 - 9500	11,500	14,250			10,250	20,500	41,000	61,500				
	9500 - 12000	11,500	14,750			9,750	19,500	39,000	58,500				
PROPANE	4501 - 7000	10,500	14,000	0.15/ 0.07	GREY	10,500	21,000	42,000	63,000	11.0	10.0 8.7 8.7	X	1.3
	7001 - 9500	10,500	14,750			10,375	20,750	41,500	62,250				
	9500 - 12000	10,500	15,500			9,875	19,750	39,500	59,250				

[1] INPUT PER BURNER BASED ON THE MIDDLE OF THE ELEVATION RANGE, [2] CALCULATED BASED ON INPUT/BURNER

HIGH ELEVATION GAS SETTINGS/SPECIFICATIONS FOR CE APPROVED MODELS

GAS TYPE	GROUP	ELEVATION RANGE	FAN SPEED RPM		PRESSURE SWITCH SETTING		IMPUT/ BURNER	TOTAL IMPUT/UNIT kW			SUPPLY PRESSURE	MANIFOLD PRESSURE	INJECTOR SIZE	
		METERS	IGNITION	COMBUSTION	" W.C. CLOSE /OPEN	COLOUR CODE	kW	12IN GRILL	24IN GRILL	36IN GRILL	mbar	mbar	#	mm
G20 NATURAL GAS	H, E	1373 - 2134	11,500	13,750	0.15/ 0.07	GREY	3.04	6.4	12.16	18.24	SEE SUPPLY PRESSURE TABLE	10.0	52	(1.61)
		2135 - 2896	11,500	14,250			3.00	6.4	12.00	18.00				
		2897 - 3658	11,500	14,750			2.86	6.4	11.44	17.16				
G31 PROPANE	P	1373 - 2134	10,500	14,000	0.15/ 0.07	GREY	3.08	6.8	12.32	18.48		10.0	X	1.3
		2135 - 2896	10,500	14,750			3.04	7.0	12.16	18.24				
		2897 - 3658	10,500	15,500			2.89	7.0	11.56	17.34				

[1] INPUT PER BURNER BASED ON THE MIDDLE OF THE ELEVATION RANGE, [2] CALCULATED BASED ON INPUT/BURNER

Notice: Conversions must be done by a qualified technician, using one of the approved kits below.

CSA APPROVED CONVERSION KIT FOR ELEVATION		
CONVERSION KIT #4604444		
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**
4604014	LABEL - HIGH ELEVATION (4501 - 12000 FT)	1
4602121	LABEL - ELEVATION DECLARATION MG/XPG	1
4604452	INSTRUCTIONS - STD TO ELEVATION CONVERSION MG/XPG	1
4604453	LABEL - CONVERSION KIT, STD TO ELEVATION, NAT/PRO CSA UNITS	1

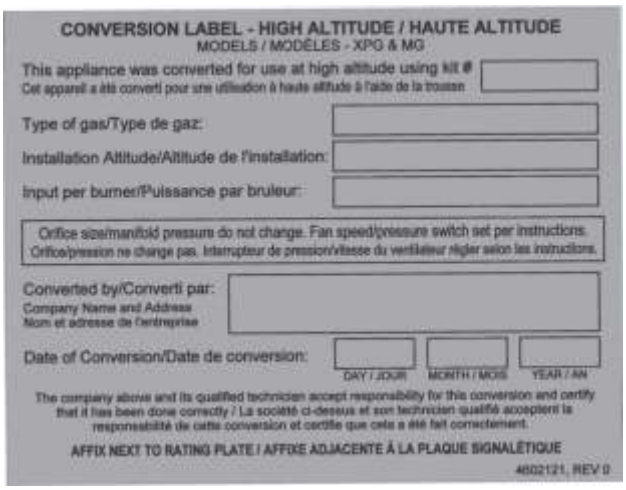
CE APPROVED CONVERSION KITS FOR ELEVATION		
CONVERSION KIT #4604445		
FOR ALL CE APPROVED 12in UNITS		
THIS KIT IS USED TO CONVERT 12in CE APPROVED STANDARD SEA LEVEL UNITS TO HIGH ELEVATION UNITS. THIS KIT ONLY APPLIES TO 12in GRILLS, CONFIGURED FOR USE WITH G20 NATURAL GAS AND G31 PROPANE GAS. THE KIT CONTAINS THE ITEMS LISTED BELOW.		
PART #	**DESCRIPTION**	**QTY**
4604014	LABEL - HIGH ELEVATION (4501 - 12000 FT)	1
4602121	LABEL - ELEVATION DECLARATION MG/XPG	1
4604452	INSTRUCTIONS - STD TO ELEVATION CONVERSION MG/XPG	1
4604454	LABEL - CONVERSION KIT, STD TO ELEVATION, NAT/PRO CSA UNITS	1
4601976	PRESSURE SWITCH ASSY, GREY PRINT PLATE, PR 0.15 WC	2

CONVERSION KIT #4604446		
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**
4604014	LABEL - HIGH ELEVATION (4501 - 12000 FT)	1
4602121	LABEL - ELEVATION DECLARATION MG/XPG	1
4604452	INSTRUCTIONS - STD TO ELEVATION CONVERSION MG/XPG	1
4604455	LABEL - CONVERSION KIT, STD TO ELEVATION, G20/G31, 24IN CE UNITS	1
4601976	PRESSURE SWITCH ASSY, GREY PRINT PLATE, PR 0.15 WC	4

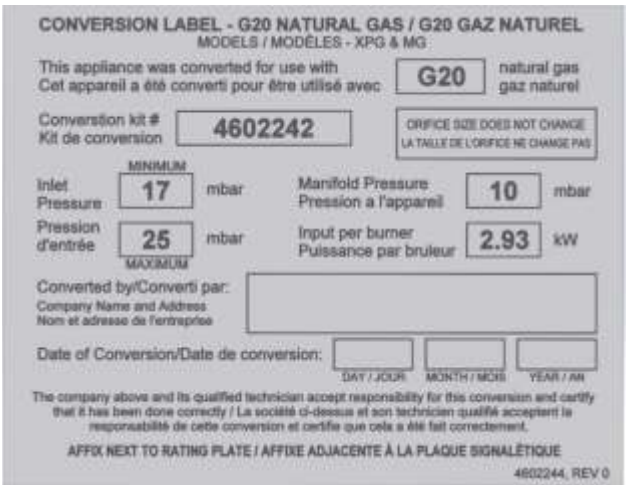
CONVERSION KIT #4604447		
FOR ALL CE APPROVED 36in UNITS		
THIS KIT IS USED TO CONVERT 36in CE APPROVED STANDARD SEA LEVEL UNITS TO HIGH ELEVATION UNITS. THIS KIT ONLY APPLIES TO 36in GRILLS, CONFIGURED FOR USE WITH G20 NATURAL GAS AND G31 PROPANE GAS. THE KIT CONTAINS THE ITEMS LISTED BELOW.		
PART #	**DESCRIPTION**	**QTY**
4604014	LABEL - HIGH ELEVATION (4501 - 12000 FT)	1
4602121	LABEL - ELEVATION DECLARATION MG/XPG	1
4604452	INSTRUCTIONS - STD TO ELEVATION CONVERSION MG/XPG	1
4604455	LABEL - CONVERSION KIT, STD TO ELEVATION, G20/G31, 36IN CE UNITS	1
4601976	PRESSURE SWITCH ASSY, GREY PRINT PLATE, PR 0.15 WC	6

Conversion Declaration Labels

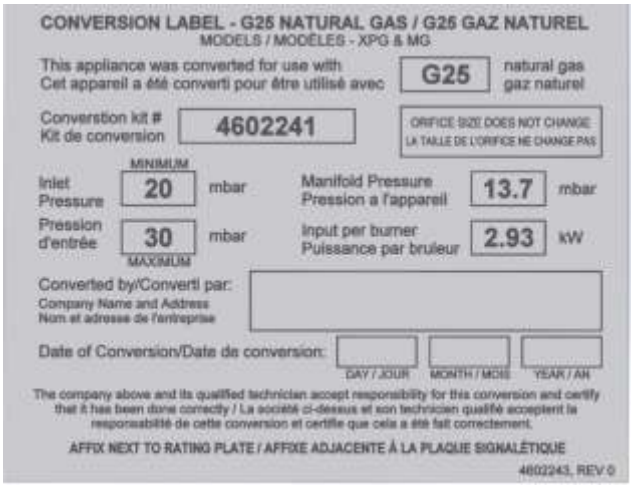
For CSA + CE conversion kits for elevation →


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 G25 to G20 →


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
Conversion 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 G20 to G25 →


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
Conversion 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

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Section 2
Installation

Removing Equipment From Wood Skid

⚠ Warning

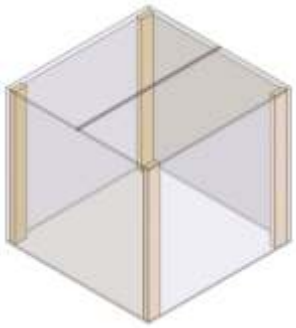
Follow the instructions below to safely and easily remove unit from skid. Unit is very heavy! Use Personal Protective Equipment (PPE).



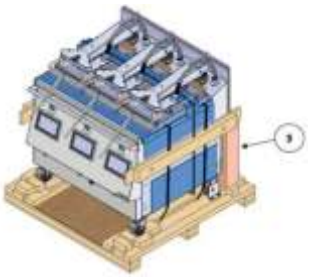
Tools Required



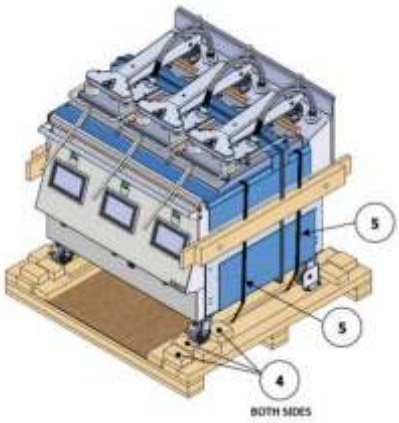
1. Packaging has a top cardboard box and a wood skid.



2. Cut the straps and remove the cardboard box covering the unit.

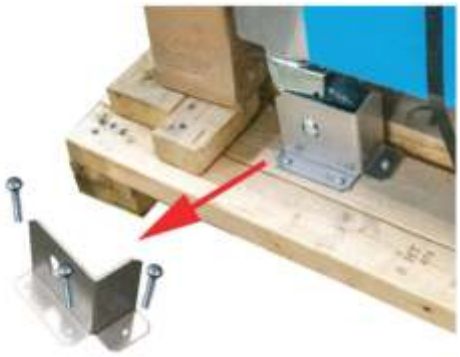


3. Remove accessories cardboard box beside or behind the unit.



4. Using a pry bar, remove and discard the wood blocks shown in the image (3 per side).

5. Cut and remove the side straps holding the unit to the skid, leave the center strap on.

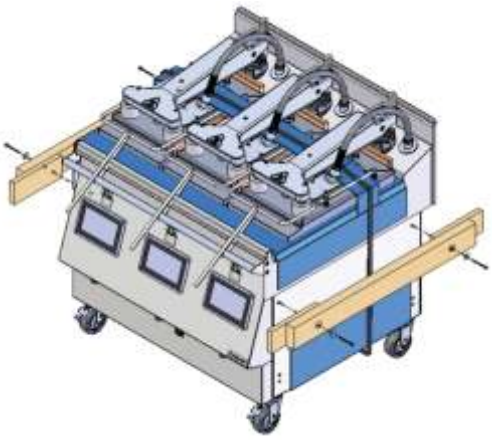


6. Remove and discard the metal bracket attached on the rear casters by using a Phillips screwdriver (PH2)/square drive (S2).

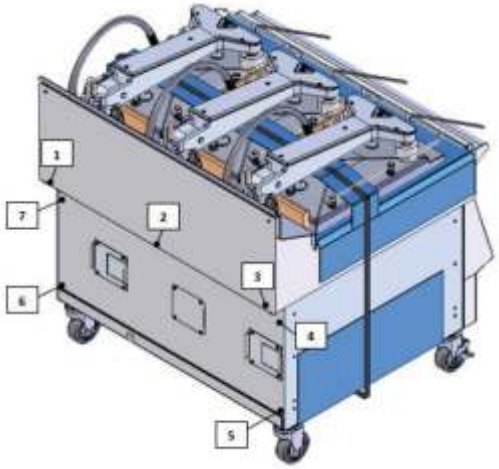
⚠ CAUTION

ENSURE FRONT CASTER BRAKES ARE OFF while removing the grill from the skid.

7. Release the front caster brakes and push/pull unit forward off of the skid. Carefully move and guide the unit to roll straight ahead. Push on upper back panel or pull by towel bar. DO NOT use the platen, conduit or U-bar to push/pull on the grill.



8. Remove and discard the wood blocks attached to the sides of the grill using a Phillips screwdriver (PH2)/square drive (S2).

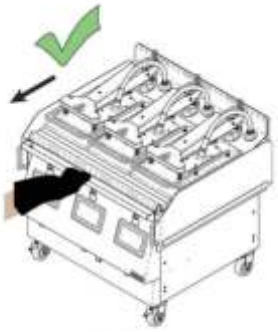


9. REMOVE DESICCANT BAGS
   Remove the lower rear panel to access the desiccant bags. These must be removed and discarded before using the grill. Remove the 7 screws shown to remove the lower rear panel.

⚠CAUTION

Always ensure platens are down before moving the grill.

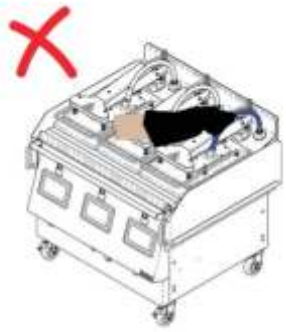
When moving the grill:



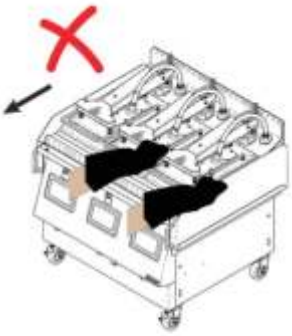
MOVE GRILL
USING THE FRONT BAR.



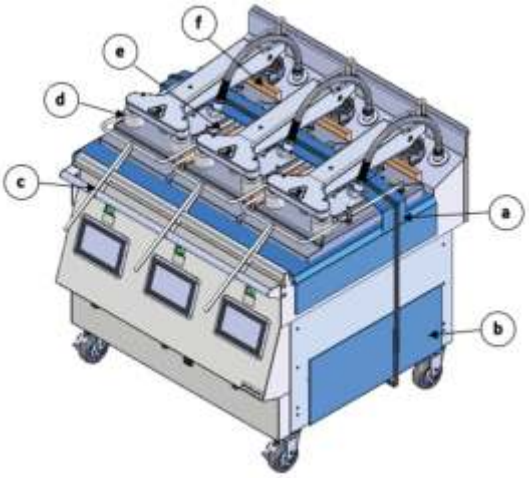
DO NOT MOVE GRILL
USING THE MATERIAL SHEET
U-BAR.



DO NOT MOVE GRILL
USING THE CONDUIT.



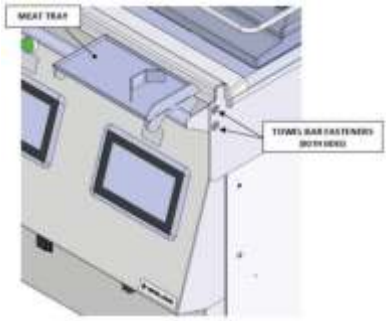
DO NOT MOVE GRILL
USING THE PLATEN OR ARM.



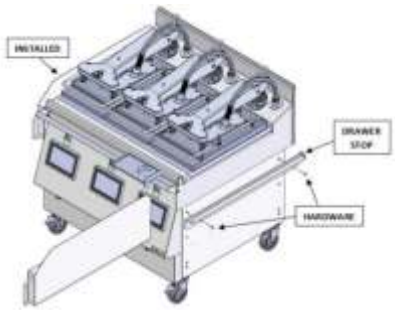
10. Move the unit into position in the kitchen, then:
    a. Cut the center strap and remove the blue strap pad.
    b. Remove the blue side pads.
    c. Cut the tie straps holding down the platens.
    d. Remove styrofoam 'donuts' from the shoulder bolts.
    e. Remove the cardboard between the platens.
    f. Remove the cardboard behind the platens.



11. When the grill is plugged in and turned on, the platens will open. Remove the blue pads from the griddle plate. Food safe grease has been applied to the cook surface at the factory to prevent corossion. Use a rag to clean off as much grease as possible. Any remnants will burn off when the grill heats up.



12. INSTALL THE MEAT TRAY
    The meat tray is clipped onto the front lip of the griddle and rests on the towel bar. If the tray doesn't sit flat, the towel bar must be adjusted. Loosen the fasteners on both sides of the towel bar to tilt it up/ down until the tray sits properly, then re-tighten the fasteners. Verify that the tray can be removed and clipped into place with the towel bar in this position.



13. INSTALL GREASE DOORS AND SLIDES
    Install the grease drawer slides with the hardware provided. Be sure to install them on the correct side (drawer stop at the rear). The slides should be firmly secured in place (ie: not the clip-on type). Then install the grease drawers on the unit by simply sliding them into place. Be sure the handle is on the front and the tall wall on the outside.

Notice

Certain store types require wall stand-offs, floor plates and/or other accessories. These items can be found in the supplementary kit that was supplied with the grill. (Note: the supplementary kit is packaged in a box separate from the unit). Be sure to install these items before starting up the grill.

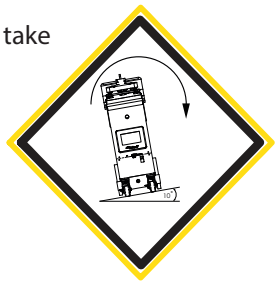
Notice

Before heating up the grill, be sure to remove all protective plastic from metal surfaces of the grill.

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:

→ 3 platen - 362.9 kg / 800 lbs (442.3 kg / 975 lbs fully packaged).

→ 2 platen - 226.8 kg / 500 lbs (283.5 kg / 625 lbs fully packaged).

→ 1 platen - 192.8 kg / 425 lbs (249.5 kg / 550 lbs fully packaged).

- 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

- See section 1, platen dimensions specification for more details.

Tips For Proper Leveling

Proper leveling of the Grill prevent warping of the grill plate & optimize cooking performance. Place the Grill under the hood on its normal operational position..

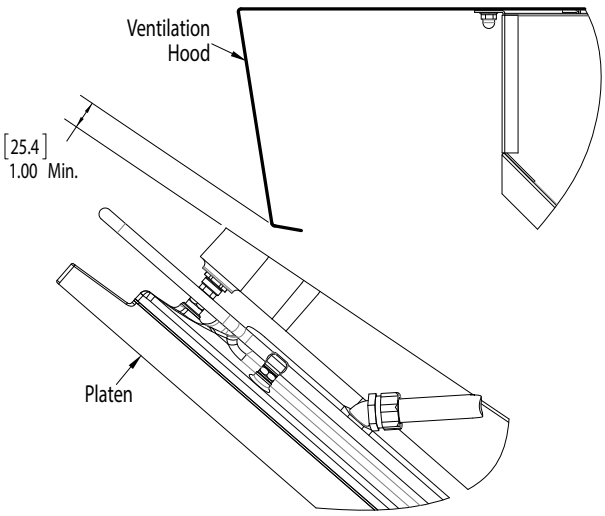
- Adjust the unit by turning the casters clockwise to raise the unit and counterclockwise to lower the unit.
- Adjust the casters until the grill plate is level and at the proper height, all casters are adjustable.
- Grill must be level front to back, side to side and diagonally. This leveling must be 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

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.
3. For more information see *Hood height adjustment, on section* 3.

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 shipped with the casters installed for ease of mobility when cleaning, servicing and positioning the unit. When positioning the unit, push or pull with care to ensure grill does not tip over, particularly when working with a single lane unit.

Appliances Equipped with Casters

The unit is shipped with casters installed but, some adjustment may be required to level the unit. All casters are adjustable and have swivel lock pins, but only the front casters have brakes.

Garland recommends installing restraining chains/cables from the floor/wall to the retstraint location on the unit. These restraints limit the mobility of the appliance and prevent damage to the flexible gas line.

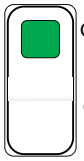


Casters Adjustment Procedure

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



2. Turn power OFF using the main power switch.



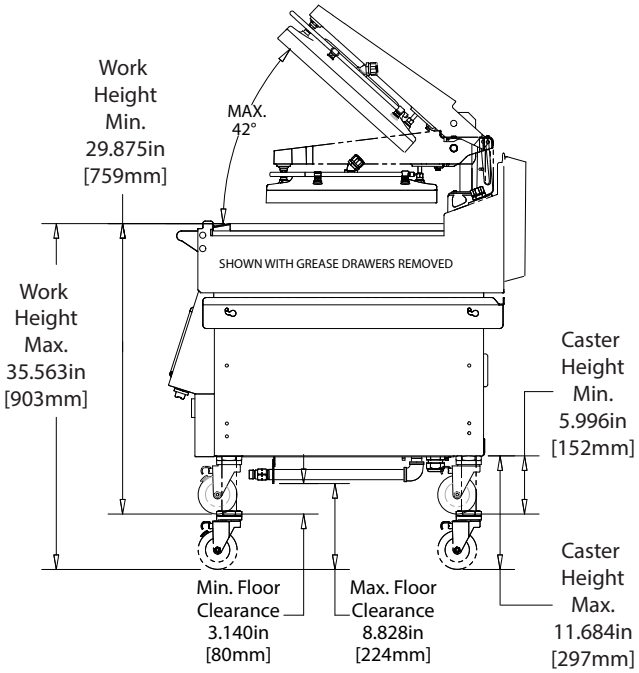
Using a Jack will make adjusting the caster easier, specially if the unit is new and the casters require signifi cant adjustment.

3. Place the jack under the frame, at the side of the grill between the casters and lift the grill 3 to 5 inches.
4. Note: on a single unit only the jack should be placed at the front and/or rear between the casters as it is susceptible to tipping if lifted from the side.



Warning: Only use the jack on a solid, level surface such as concrete floor. For a tile fl oor a piece of wood should be placed under the jack to prevent the tile from cracking.

Caution: The cooling fins for the SSR board protrude out the bottom of the unit. Be sure to place the jack under the frame of the unit and not in the area of the cooling fins.



1. Measure the height of the cook surface from the floor. Based on this height, calculate and determine how many inches to retract each caster from the grill.

Example: if the measurement from the cook surface to the floor is 30", and you want to have the cook surface at 32", then retract each caster 2".

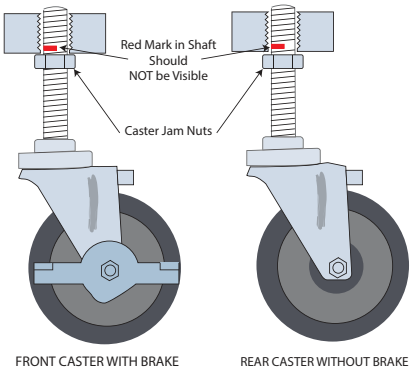
Hood Type	Cook Surface Height (inches)
Universal Hood - Grill Only	33
Universal Hood - Combination Grill + Fryer	31
GSC Hood	30
GG Hood	30
92 Series Hood	30
80 Series/A Class	30

The cook surface height needs to be based on the hood type that is in the restaurant, where the grill is being setup/installed (see chart above).

2. Turn the casters stem to set the height. Adjust in 2" increments to prevent instability.
3. Adjust the two front casters two at a time based on jack position.



Beware of the red mark on the caster stem. The red mark indicates the maximum adjustment position and must not be visible after adjustment, before the jam nut is tightened in place.



4. When all the casters are approximately at the same height, remove the jack and turn power ON using the main switch.
5. The platen will automatically move to the up position. If not, press the green button to raise the platen.

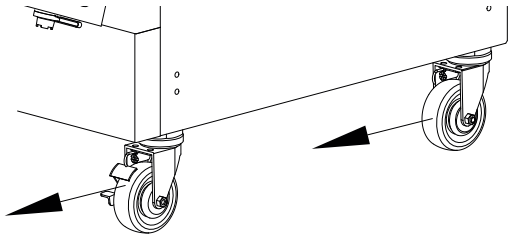




6. Place a levelling device on top of the grill to use for horizontal and vertical surface adjustment.



7. Move the Jam Nut up to the top, but do not tighten. If the grill is uneven gently place a pump pliers in the lower part of the threaded stem and turn it clockwise to increase or counterclockwise to decrease the height of the grill to level the grill according to the levelling tool reading.



8. Turn the wheel straight ahead of the grill as shown in the picture above, then lock the swivel motion with the pin. Once the swivel motion is locked, it may need a slight adjustment to get casters aligned front to back with the locking pin still engaged.





1. Tighten the jam nut to lock the position of the caster. This should be done with 2 wrenches to ensure the caster alignment remained straight.

IMPORTANT POINTS TO REMEMBER

a. You may not be able to get the grill 100% level, but it's important as close as possible. The grill should never rock in position.

b. It is important to leave lock the swivel motion on all casters with the locking pin. This ensures the unit can be easily pulled out when cleaning the area behind the grill and easily be pushed back into position after cleaning.

c. Do not power wash or vapor steam casters. Spray degreaser cleaner and use a rag/towel to clean.

d. Do not wrench the nut above the caster wheel.



e. Apply all caster wheel brakes when the grill is positioned in its intended place (parked).

f. Install the Securing Stabilizer Grill System (1 platen models only)

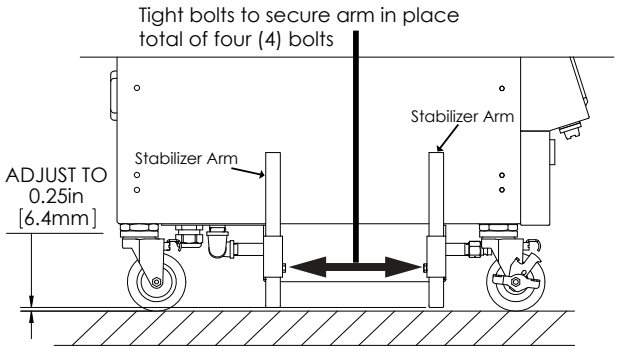
g. Ensure a minimum of 1" clearance between the hood and the uppermost position of the platen arm. For more information see *Hood height adjustment, in section* 3.

h. For gas grills, always connect the restraint cable when the unit is in position under the hood, to prevent accidental damage to the flexible gas line.

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 15^0 degrees angle perpendicular to the front of the unit.

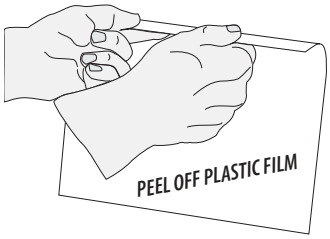
1. Proceed and complete Caster Adjustment Procedure as mentioned above.
2. Lower the stabilizing arms, (total of four (4) arms located beside the side panels) until the arms touch the floor.
3. Raise each arm 0.25" (6.4mm) off the floor and secure the arm with the bolt on the side of each arm, as shown 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 with the grill or a similar approved connector. The quick disconnect fitting and gas shut off valve must be installed in the direction indicated on their outer body.
- NOTE: When checking gas pressure, be sure that all other equipment on the same gas line is on.
- The appliance and its individual shut-off valve must be disconnected from the gas supply piping system during any pressure testing of that system pressures in excess of ½ PSIG (3.45kPa).
- Adequate clearance must be provided for servicing and proper operation.
- A restraining device must be installed when a flexible gas hose is used.

National Codes Requirements

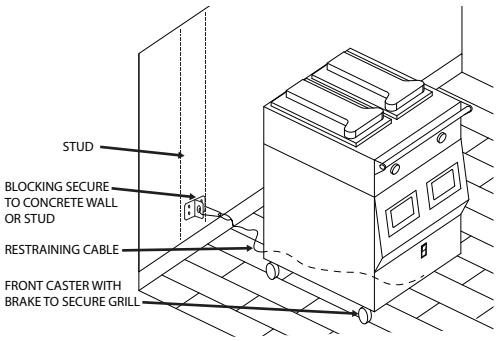
- The grill is configured to be used with the type of gas listed on the data plate. The data plate can be found on the lower front corner of the right-side panel or on the body of the grill, behind the control panel. Only connect the grill to the type of gas indicated on the data plate.
- The installation must conform to the National Fuel Gas Code ANSI Z223.1/NFPA 54 – latest edition and the National Electrical Code ANSI/NFPA 70 – latest edition, and/or any local codes.
- In Canada, the installation must comply with the Natural Gas and Propane Installation code CSA B149.1 – latest edition and the Canadian Electrical Code C22.1 and C22.2 – latest editions.

Ground Fault Circuit Interrupters (GFCIs) – USA requirements

- GFCI protection is required in food preparation and cooking areas per ANSI/NFPA 70, National Electric Code (NEC) section 210.8 (B). If applicable, a permanently connected, Class A, GFCI device must be installed for this appliance. The GFCI device must meet the requirements of UL 943 and operate within the time-current curve defined in section 6.7.1.1 of the standard.

Installation store responsibilities

- The installation shall be made with a connector that complies with the Standard for Connectors for Move-able 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.



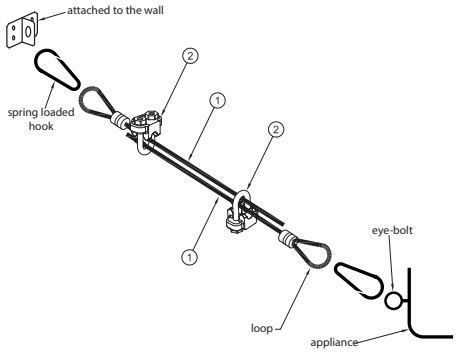
- "Adequate clearance must be provide for air opening into the combustion chamber, and for proper servicing"
- Not intended to be installed adjacent to combustible walls or on combustible floors.
- Ensure grill has been installed by a competent trained installation person.
- Ensure store readiness of utilities, product & personnel.
- Contact 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, 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 one (1) platen gas grill. Remove nylon lock nut from the eye-bolt and discard. Screw the eye-bolt into the box below the front panel, above the gas line connection (Figure A). Tighten eye bolt jam nut to secure it in place.
5. For 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 hooks to the bracket on the wall and the other end to the eye-bolt (grill). adjust the proper distance of the cable (1) and tighten both clamps (2) to secure the cables.
7. Test restraint 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.

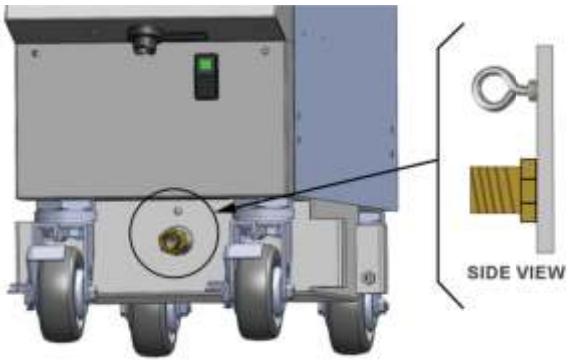


Figure A - one (1) platen

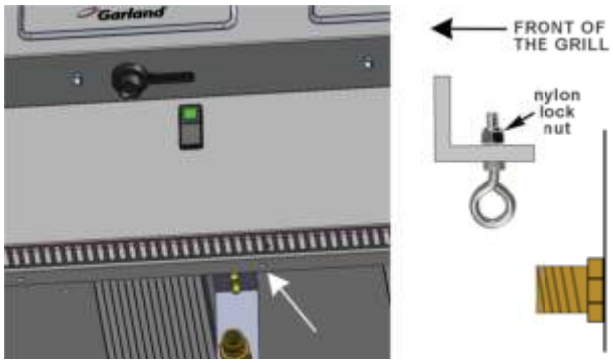


Figure B - two & three (2&3) platen

"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. Using a 5/16" socket, remove the 5 screws from the top rear panel. Store screws in a safe place.
3. Using a 5/16" socket, remove the 4 screws from the bottom rear panel. Store screws in a safe place, be very careful with the wires and connectors. Remove the "Desi Pak" bag and discard.
4. Reinstall covers and tighten the screws.

Gas Connections, and Pipe Sizing

- The size of the gas line is very important. If the line is too small, the gas pressure at the burner manifold will be low. This will cause slow recovery and delayed ignition. The incoming gas pressure line should have a minimum diameter of 1-1/2". A 2+1 single chassis platen grill requires a 3/4" connection and a 1 platen grill requires a 1/2" connection. The 2 platen grill can have either a 1/2" or 3/4" connection.
- Before connecting new pipe, the pipe must be blown out to dispose of any foreign particles. These particles will cause improper operation.
- When using thread compound, use small amounts on male threads only. Use a compound that is not affected by the chemical action of LP gases. Avoid applying compound to the first two threads to prevent clogging of the burner orifices and control valve.
- Have the installer check all gas plumbing with a soap solution for leaks. DO NOT USE matches, candles or other ignition sources in checking for leaks.
- Check the data plate to determine the proper type of gas before connecting the quick disconnect or piping from the building gas supply.
- A gas pressure test nipple is provided on the incoming gas manifold for pressure checks.
- Refer to "Gas Input Specification Chart" for recommended supply, pressure based on gas type.
- Burner operating gas pressure can be checked at the outlet side of the gas valve at the pressure test point.
- Refer to "Gas Input Specification Chart" for correct burner manifold pressure based on gas type.

- To adjust the burner pressure;

a. remove the sealing screw from the pressure spigot on the outlet side of the gas valve and connect a manometer.







b. remove the sealing cap on the gas valve regulator

c. turn on both burners in that lane and set the pressure by turning the regulator screw.

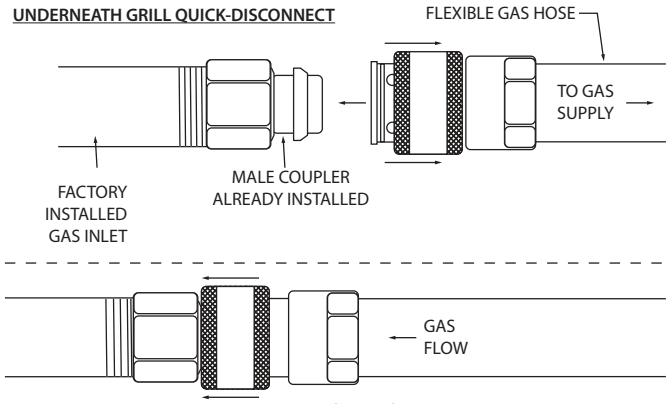
d. turn off the grill, remove the manometer and re-fit the sealing screw on the pressure spigot and regulator.

e. test the connection for leaks.

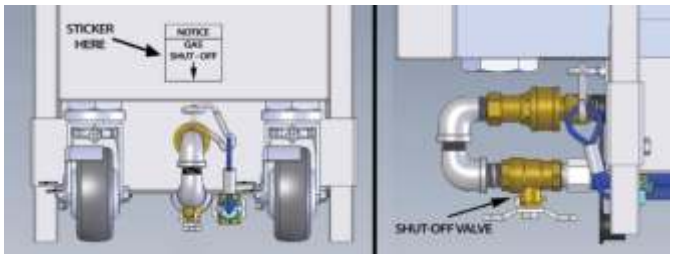
f. this procedure must be done by a qualified technician only.

Gas pressures should be checked by the local Gas Company or an authorized service agency only.

- Test all piping and connections for gas leaks. A rich soap solution should be used for this purpose. Never use a flame. If inside unit, protect electronic components/ boards before leak tesing with soap solution.
- The appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or greater than ½ psi (3.5 kPa).
- If included, install the quick-disconnect gas hose to the inlet fitting on the underside of the grill. Remove dust cap from the male coupler and snap the quick-disconnect fitting on the gas hose assembly onto the male coupler.

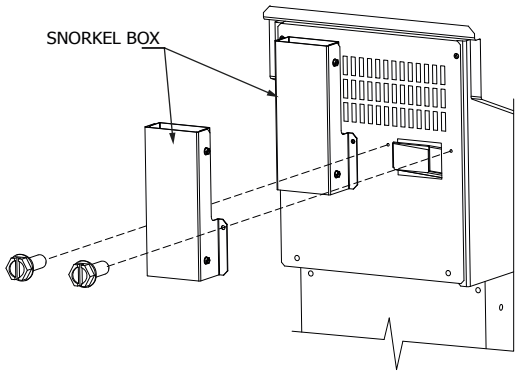


- Ensure the sleeve snaps fully forward against the retaining ring.
- With the manual shut-off valve closed, and gas hose assembly disconnected from the unit install the other end of the hose to the gas supply.
- Attach Shut-Off sticker as shown below:



Snorkel Box Installation (2P units only)

- Remove snorkel box and screws from carton.
- Place the snorkel box in place as shown in picture below.
- Using a 5/16" socket, install the 2 screws in place and tighten screws.
- A quantity of 2 snorkel boxes should be installed per lane. Picture below shows a 1 platen grill.
- Follow the next upper rear flue panel installation instruction if required.



Note: All XPG units are supplied with snorkel boxes.

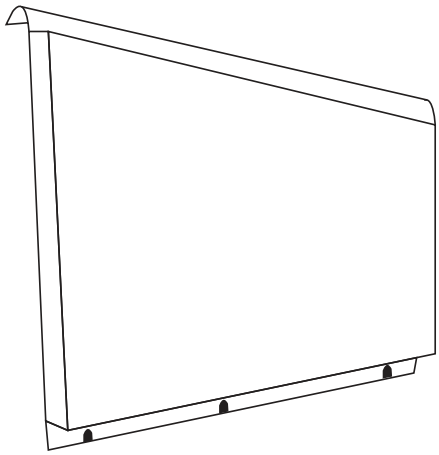
Flue Box

All XPG units come standard with a flue box.

Flue Upper Rear Panel Install Instruction

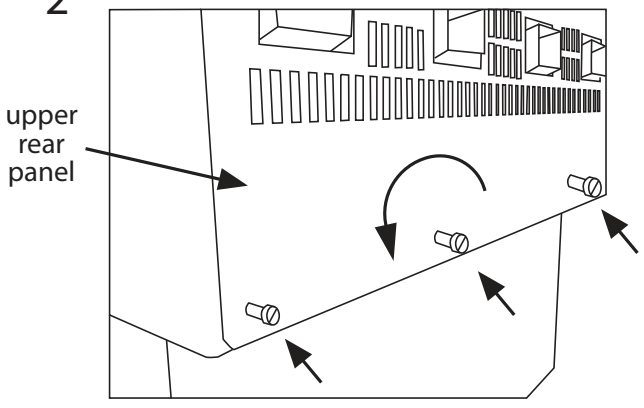
Install flue box to the back of grill . A flue box must be installed for gas grills.

1



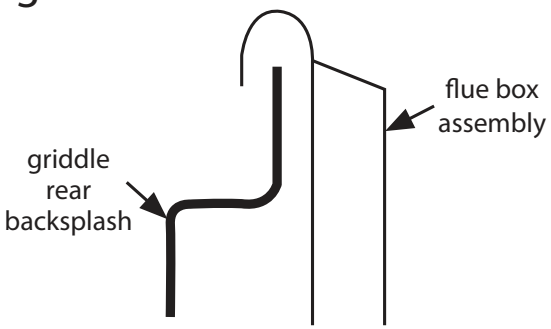
Remove the flue assembly from the accessory box

2



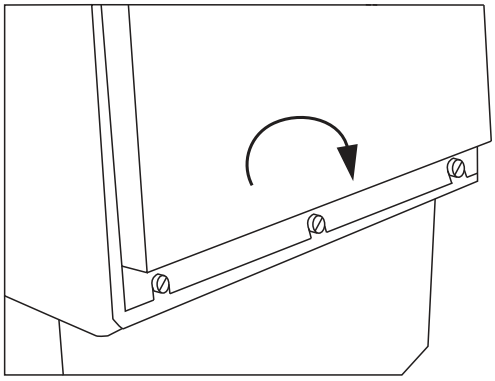
Loosen three screws, two turns counterclockwise

3



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

4



Re-tighten lower three screws



Installation completed

Electrical Connection

⚠Warning

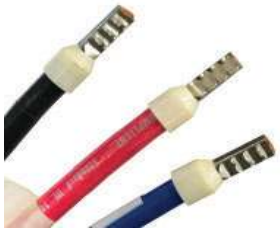
Disconnect power supply before starting this procedure.

- 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.

Power Supply Terminal Block Diagram



1. Delta Power Supply terminal block.

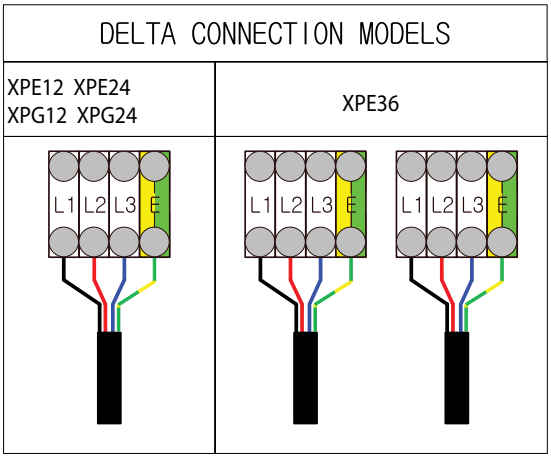


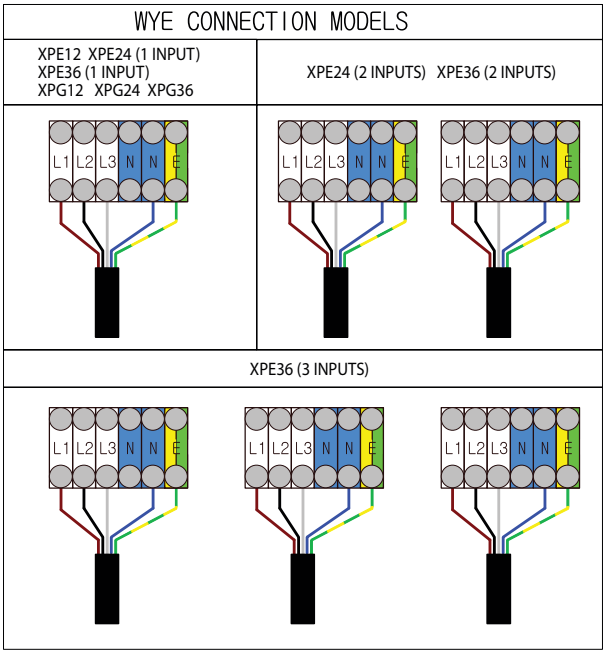
Note: ensure all wires has terminal pin installed and crimped to each wire end.



2. WYE Power Supply terminal block.

Terminal	Color
L1	black
L2	red
L3	blue
N	white
E	yellow / green

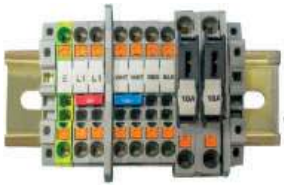




Power Interlock Terminal Block Diagram



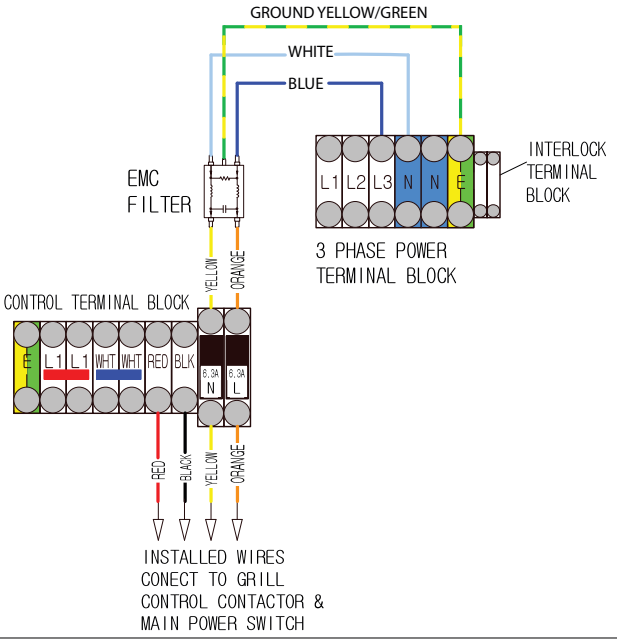
WYE control terminal block



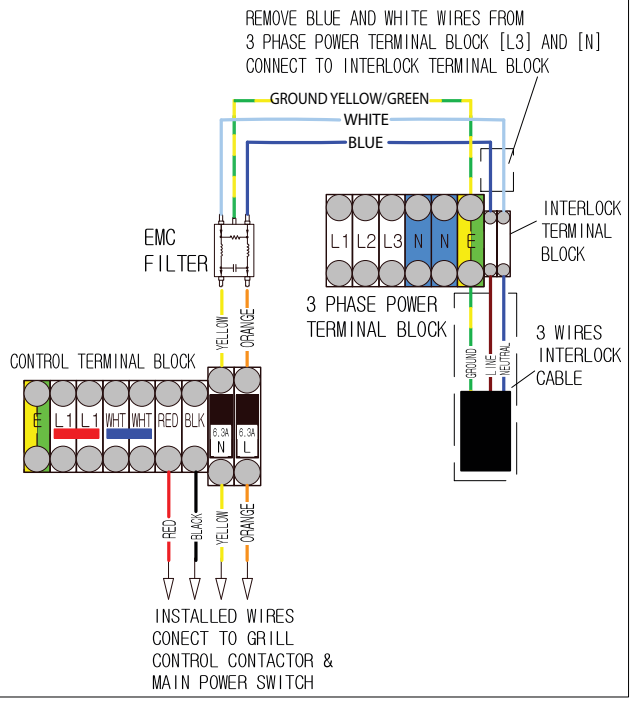
Delta control terminal block

WYE CONNECTION MODELS INTERLOCK CONVERT

FACTORY INSTALLED STATUS(NO INTERLOCK)

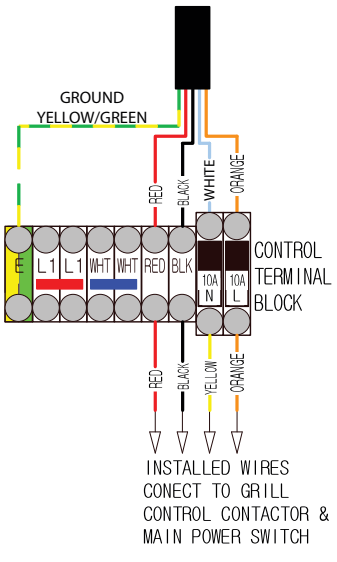


CONVERT TO 3 WIRE TYPE INTERLOCK

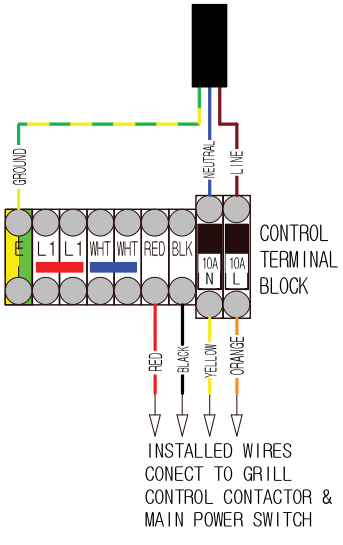


DELTA CONNECTION MODELS INTERLOCK OPTIONS

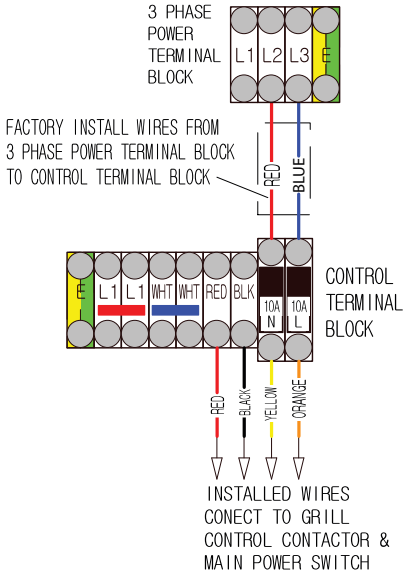
5 WIRES TYPE HOOD INTERLOCK USA/CANADA/..



3 WIRES TYPE INTERLOCK JAPAN/..



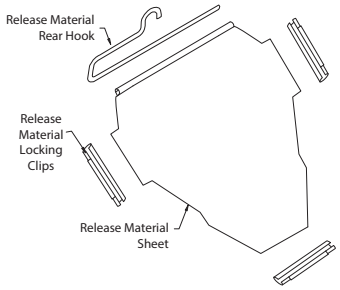
NO INTERLOCK



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:

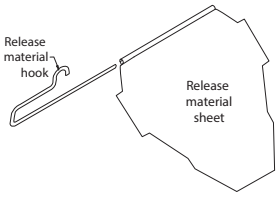
1. Release Material Locking Clips, use three (3) per platen
2. Release Material Rear Hook, use one (1) per platen
3. Release Material Sheet, use one (1) per platen

Platen Release Material Sheet Installation Procedure

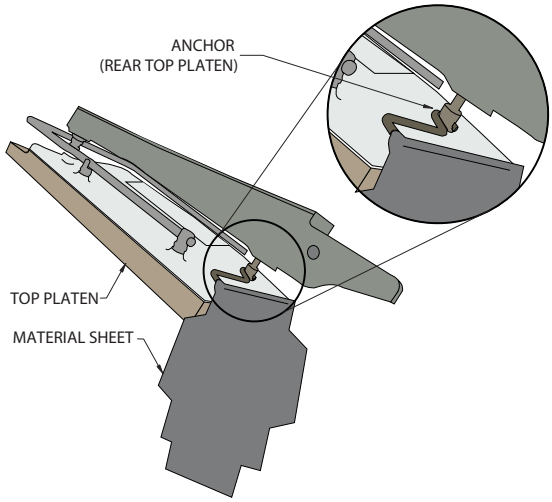
1. Raise top platen, by pressing the green button.



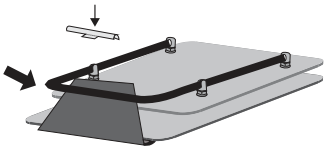
2. Slide release material hook through the hemmed (tube) end of the release material sheet.



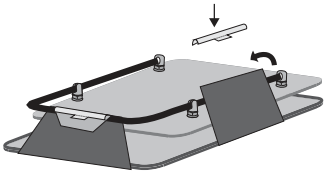
3. Hook the release material hook bar onto the anchor located at the rear of the platen.



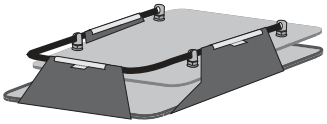
4. Gently pull the release material sheet towards the front platen and then wrap the sheet around the front of platen and over the U bar, while holding the front end sheet, place the locking clip over the sheet and press into the rod.



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.

Install Splash Shield (Option)

Replacement shields can be ordered using Part Number: 4604253 (1 per lane)

Front View 	Rear View 
Side View 	Shield Fitted 

Locate the grooves on the shaft tube at the rear of the grill.			Locate the tabs on the back of the Splash Shield.
Grasp the Splash Shield using the finger handle on the front.			Position the Splash Shield over the shaft tube, aligning the tabs on the back of the shield with the grooves on the front of the shaft tube. Slide the shield down onto the groves until it reaches the bottom.

⚠ Caution

If you are fitting or removing the shields on a hot grill, be sure to use the correct PPE to avoid burns from the hot surfaces.

Before installing/removing shields, be sure to clean the upper cook surface to avoid exposure to hot dripping grease.

Do not use damaged shields, discard them and order replacements by contacting Kitchen Care, your KES or your Garland/ Welbilt representative.

Startup Procedure

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

A factory startup is a comprehensive grill check in which a factory certified technician will document all final settings programmed in the controller once various other performance checks are complete. The estimated time to complete a startup is approximately 1.5 – 2 hours. Please keep in mind this estimated time when scheduling the startup. After hours or overtime is not covered under warranty and will be billed at a charge which is the difference between the Garland Reimbursement rate and the Factory Authorized Service Centers overtime charges.

A factory startup is necessary to start the warranty period. The Authorized Service Center is required to complete the paperwork during the startup process, and send it to Garland Commercial Ranges for reimbursement. At the time of receipt, Garland will start the warranty period.

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

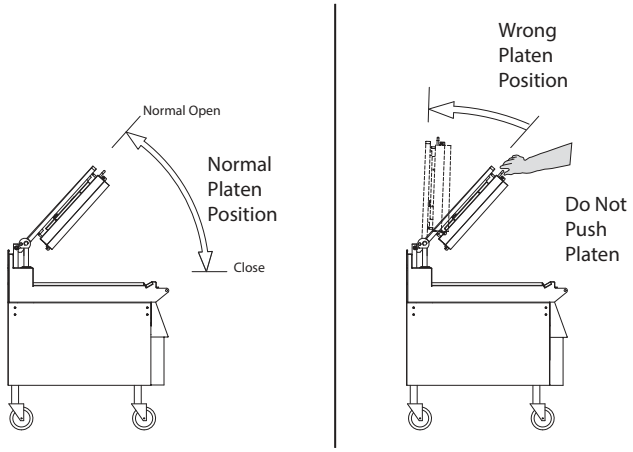
After turning the power switch to "I" or ON position, the grill will go through initialization. If the upper platens are in the lowered position they will return to their raised upper position. This movement takes approximately 8 seconds.

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.

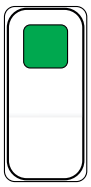


⚠Caution

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



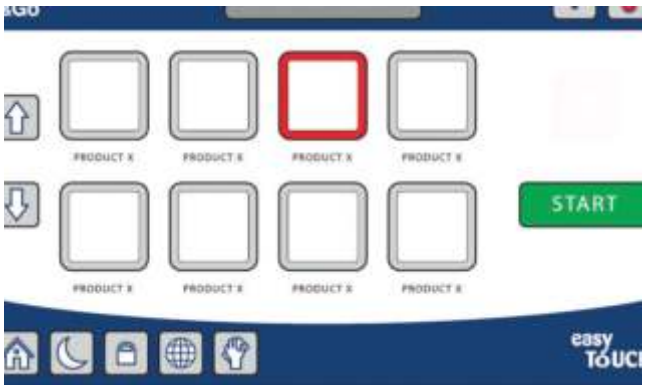
easyToUCH™ Controller

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 and for calibration options (ie: thermocouple and gap calibrating). 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/STAND BY – is used to enter Sleep/ Stand By mode. In Sleep/Stand By 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/Stand By** 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/Stand By 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.

Menus and Recipes

Multiple menus can be set up, each using different temperature 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/Stand By Mode



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

Automatic Sleep/Stand By Mode

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

Manual Sleep Activation

User can also manually activate the Sleep/Stand By mode when in the recipe selector screen.

Clean Mode



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

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

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

easyToUCH™ Procedures

START UP & INSERT INSTALLATION DATE

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



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



3. HOME screen appears. Select Settings. Type password then press Return.



4. Select FACTORY SETTINGS.



5. Select INSTALL DATE.



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



7. Verify the installation date and the serial number then press the check-mark to save.



8. Install date completed. A window let you know that a save is taking place.



POWER CALIBRATION PROCEDURE (VOLTAGE)

In order to achieve a proper voltage setting ensure the proper supply voltage is for the grill.

1. Select "SETTINGS" from home screen.

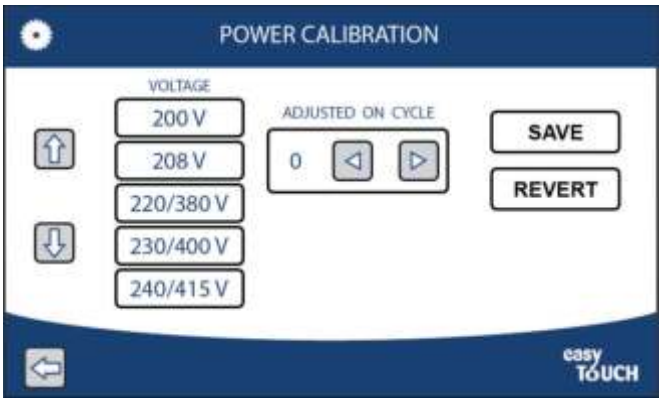


2. Enter "PASSWORD". (Service password)



3. Scroll up or down to select "POWER CALIBRATION". Select START.





4. Using the up or Down arrows select the appropriate voltage of the grill. Each controller is independent, select the voltage calibration on each controller.



ADJUSTED ON CYCLE will make the proper adjustment in case of kitchen contactor tripping/ breaking electric circuit problem.



SAVE will save the adjustments made in the memory.

REVERT option will return to the previous adjustment.



5. Select SAVE after the right voltage its been selected.

6. To exit, select.

7. Select home.

PREHEAT

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



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

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



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



NOTE: To cancel preheating and exit to the Home Screen press . Select 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.

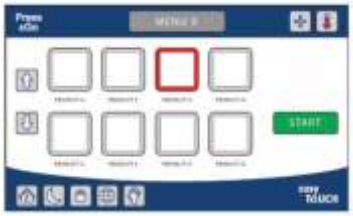
4. The unit is ready to use when the platen opens and the Recipe Selector screen is displayed.



COOK A RECIPE

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

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

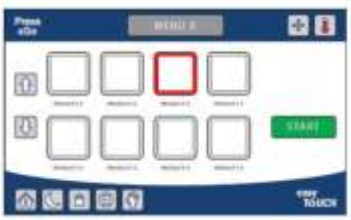


2. The screen displays a progress ring and the remaining cook time.



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

4. The recipe selection screen reappears.



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



CHECK TEMPERATURES

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

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



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



CANCELLING 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 with this method will still apply after the power is turned off. A recipe's cook time can be modified to allow for variations in product. This modification will not change the original time.

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

4. Ready to cook product.



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



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



NOTE:

- The operator can use + symbol to make changes within time adjustment limit defined in Time & Gap Adjustment Limits.
- Use this method during Beef integrity procedure to achieve quality and foo safety targets

TIME & GAP ADJUSTMENT LIMITS

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

1. Select SETTING.



2. Enter password and press return.



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

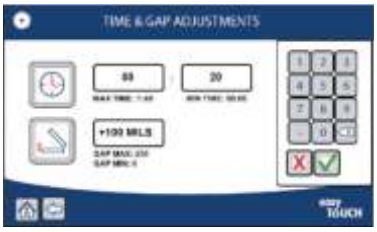


4. TIME & GAP ADJUSTMENTS screen: set to zero to prevent users from adjusting the cook cycle.



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.



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.



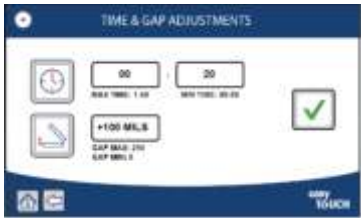
2. Enter password and press return.



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

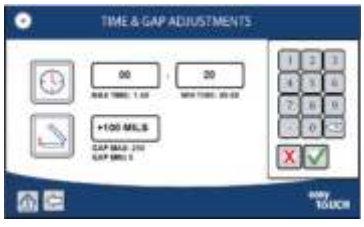


4. TIME & GAP ADJUSTMENTS screen: set to zero to prevent users from adjusting the cook cycle.



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.



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.



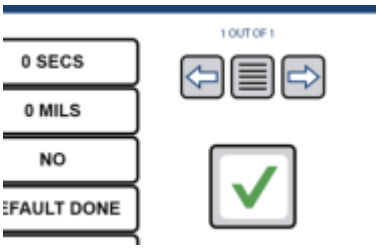
6. Select desired COOKING METHODOLOGY. This adjusts the heater response to a drop in temperature. Always start with STANDARD when trying a new recipe. By pressing the block showing "STANDARD" you can toggle through the choices of STANDARD, STANDARD OVER (which is a little more aggressive heater response that will recover faster but will over shoot the set point more which can lead to inconsistent cooking on subsequent runs) and STANDARD UNDER (which is a slower response to minimise any overshoot of the set point.
7. Adjust the default TOO COLD LIMIT if necessary. This sets the lower temperature limit of the grill to start a cook cycle. When the difference between the current grill temperature and the recipe starting setpoint exceeds this number, the grill display the message TOO COOL TO COOK and will not allow a new cook cycle to start until the grill warms up further.
8. Adjust the default TOO HOT LIMIT if necessary. This sets the upper temperature limit of the grill to start a cook cycle. When the difference between the current grill temperature and the recipe starting setpoint exceeds this number, the grill display the message TOO HOT TO COOK and will not allow a new cook cycle to start until the grill cools down further.
9. Set the use of ACTIVE COMPRESSION to ON or OFF.

   APPLICABLE TO MODELS EQUIPPED WITH ACTIVE COMPRESSION ONLY.



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 will not save your data inserted.

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



1. Press check-mark to save data.



Warning sign

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



2. New recipe creation completed.

EDITING AN EXISTING RECIPE



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



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

SETTING UP FOR 2 STAGE COOKING, "ADD CHEESE"

Prompt definitions offer the option to add cheese or other products at the end of the cooking process, the platen will come up, cheese added and the platen will come down with at higher gap without touching this gives the cheese a head start toward reaching its melting point or warm any other product. (Screen display, layout and icons shown herein are for guidance purposes only and are not intended to be an exact representation of those displayed on the unit)



1. Go to SETTINGS.



2. Enter password then press Return.



3. Scroll down to "PROMPTS DEFINITIONS" then press START.



4. Select CREATE NEW.



5. Five definition to complete:
- FRIENDLY NAME
- COOKING PROMPT
- PAUSE TIME
- AUTO ACK TIME
- PROMPT SOUND



6. Type definitions, (keyboard option will pop up to allow typing) then press RETURN.



Numeric Key Pad option will pop up to allow parameter entry. Key in the number and press check.

Use for PAUSE TIME & AUTO ACK TIME.

The following definition is a sample of creating a ADD CHEESE on top of product that is cooking.

FRIENDLY NAME	Type: CHEESE.
COOKING PROMPT	Type: ADD CHEESE.
PAUSE TIME	Type: 99. (Wait up to 99 sec for button push)
AUTO ACK TIME	Type: 0. (To move to the next step with no delay)
PROMPT SOUND	Select any of the options. Recommended: MED CHIRP



Pressing the check-mark icon will save the previous definition added. Screen will go back to PROMPT DEFINITION entry/ edit screen.



7. Scroll down or up down or up with arrows to check or edit the new prompt created, then press check-mark to save or delete.



Note that the system wont allow you to delete the DEFAULT DONE.



Press the home icon to display Home and proceed with the next steps in the recipe.

The next step after a PROMPT DEFINITION is been created is to create a new recipe with the new PROMPT DEFINITION just created. For this sample wil be creating a recipe "Add Cheese". Follow the step of creating new recipe on this manual.

CREATE A NEW MENU

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

1. Select Menus.



2. Enter password then press Return.



3. Press CREATE NEW.

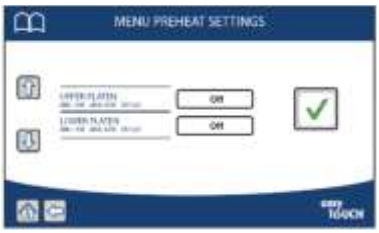




4. Type your new Recipe Name then, press return.

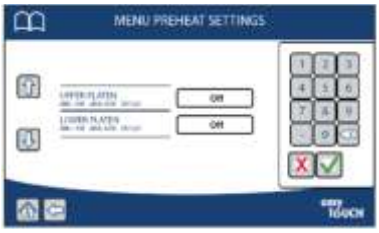


5. Enter preheat temperature settings.



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

When selecting PRESS &GO from the home screen, only Menus which are turned ON will be displayed. To turn Menus ON/OFF, follow the procedure below.

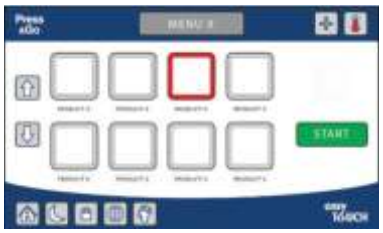
1. Select Menus.
2. Enter password then press Return.
3. Press the option ON/OFF under the menu photo, the virtual button will switch to ON or OFF.



ACTIVATE SLEEP/STAND BY MODE MANUALLY

Sleep/Stand By 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/Stand By mode, press WAKE on screen or the Green push-button. The platen will rise, the RECIPE SELECTOR screen appears, and the grill is ready to cook.



VOLUME ADJUSTMENT

This setting will set the levels of volume.

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.



HOOD HEIGHT ADJUSTMENT

This setting limits the height of the top platen adjustment. Ensure a minimum of 1" clearance between the hood and the uppermost position of the platen arm.

1. Select SETTING.



2. Enter password and press return.



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



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



TIP:

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



5. When the PLATEN POSITION SETPOINT box is selected, a numeric keypad appears.

   Enter the new settings and select ☑ to proceed.



6. Select APPLY CALIBRATION to set the new setpoint.
7. Select END CALIBRATION to save the new setpoint.



8. Hood height calibration completed. System will go back to home.

LANGUAGE SELECTION

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

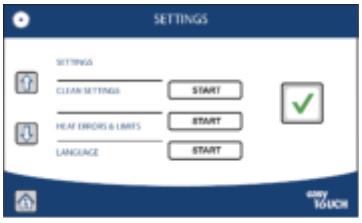
1. Select SETTING.



2. Enter password and press return.



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



4. Select the language then press the checkmark.



5. A save window will appears indicating that is saved.



6. Language selection completed. System will go back to settings.

TIP:

Use the World icon for a Language selection short cut



CLEAN SETTINGS

This setting will give the option to control grill temperature, clean frequency and clean time during the process of cleaning. Computer will manage your cleaning schedule automatically.

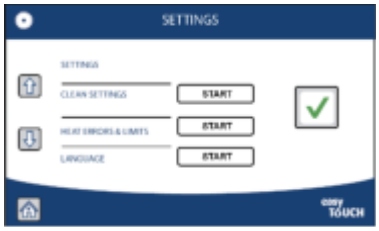
1. Select SETTING.



2. Enter password and press return.



3. Use down arrow to scroll to "CLEAN SETTINGS". Press START button.



4. Select an option, numeric pad will appear, enter new settings.



- CLEAN GRILL – this option will configure the lower grill, you can set up temperature from 150F to 450F or turn off this option by typing 32 on the numeric pad. Factory default is 325^{0}F.
- CLEAN PLATEN – this option will configure the upper grill, you can set up temperature from 150F to 450F or turn off this option by typing 32 on the numeric pad. Factory default is 325^{0}F.
- CLEAN FREQUENCY – this option will configure the cooking cycle you permit between clean time, computer will automatically detects when is time to clean your grill. ex: 10 CK CYC will 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.
- CLEAN GRACE PERIOD – this option will set the computer automatically to count the cooking cycle after clean frequency cycles completed, when clean grace period count is completed the computer will force the grill to CLEANING REQUIRED as only option. Clean grace period calibration is by cook cycle from 0 to 1000.
- CLEAN PROMPT FREQ – this option will set the computer to automatically detects when is time to clean. Calibration Cook Cycle from 0 to 1000
- CLEAN SETPOINT TOLERANCE – this option will set the temperature setpoint tolerance. Temperature can be calibrate from 5^{0}F to 50^{0}F
- CLEAN READY ALARM – this option will set the alarm to OFF / DING / STROBE / SONG.

5. A window will appears indicating that is saved.



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

CLEANING REMINDERS

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

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



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

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



SHUTDOWN

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"

HOME SETTINGS MENU



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

home page ➡ PRESS &GO
MENUS
SETTINGS
ALL RECIPES
DIAGNOSTICS

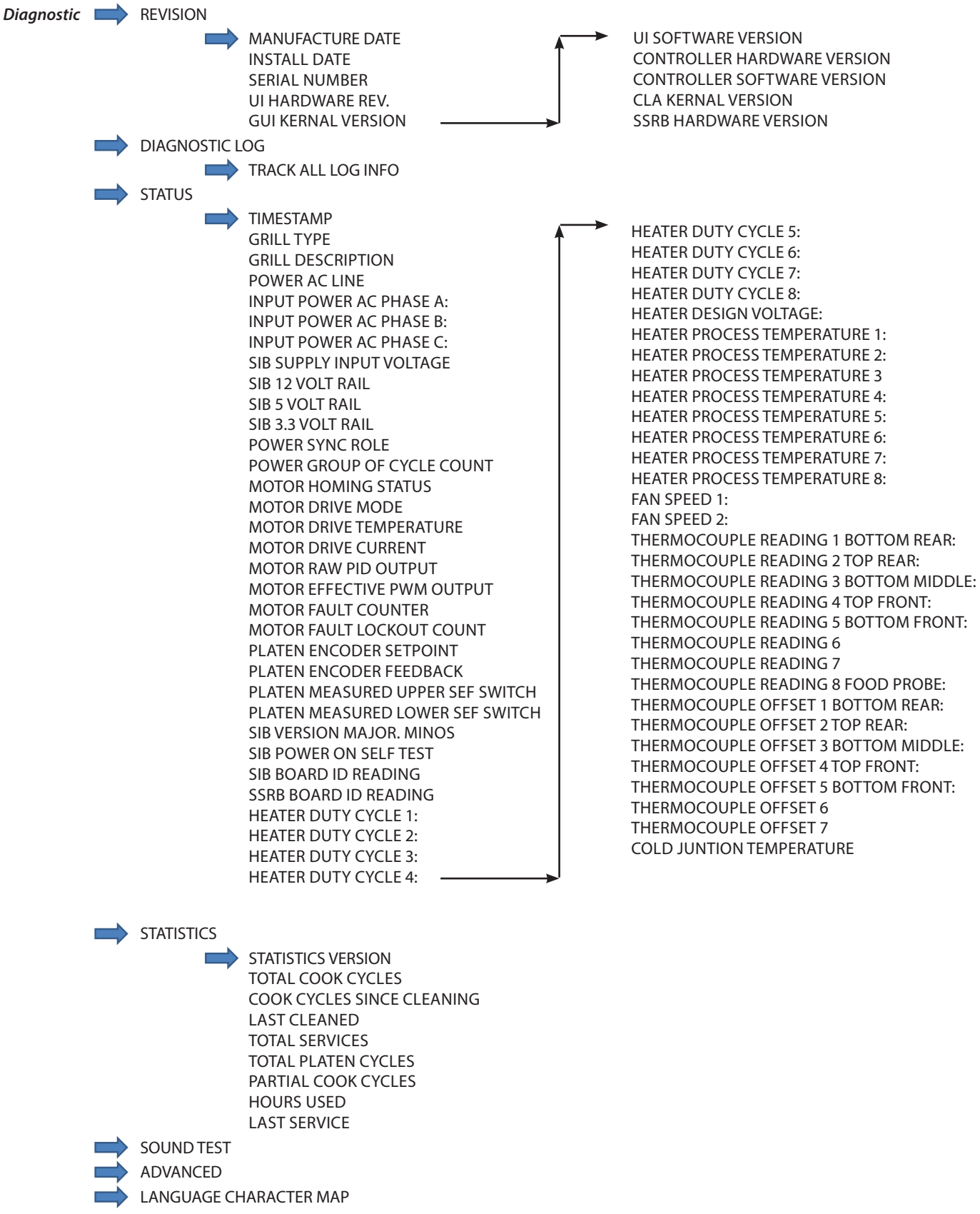
Press & Go ➡ MAIN
FAJITA AND FISH
CHICKEN
FLAT
GAP CHECK
RS REVISION

Settings ➡ FACTORY
➡ PASSWORD
TIME
DATE
FACTORY SETTINGS
IMPORT/EXPORT (from USB)
RESET TO FACTORY DEFAULTS
SOFTWARE UPDATE
➡ CALIBRATION
➡ HOOD HEIGHT
THERMOCOUPLE CALIBRATION
PLATEN CALIBRATION
TIME/GAP ADJ. LIMITS
POWER CALIBRATION
BURNER FAN CALIBRATION (GAS ONLY)
➡ TEST
➡ HEATERS STATE
➡ SETTINGS
➡ FLAT COOKING
CLEAN SETTINGS
HEAT ERRORS & LIMITS
LANGUAGE
PREHEAT PLATEN GAP
PROMPTS DEFINITIONS
SLEEP CONFIGURATION
SYSTEM UNITS
VOLUME
USER INTERFACE
DIAGNOSTICS LOG
SOFT RESET

Menus ➡ MAIN
FAJITA AND FISH
CHICKEN
FLAT
GAP CHECK
RS REVISION

All Recipe ➡ BURGER 4 OZ
BURGER 8 OZ
ITALIAN SAUSAGE
HOT DOG
QUESADILLA
BURGER BALL
HASH BROWNS
CRAB CAKES
PORK CHOP BONELESS
PORK CHOP BONE IN
SCALLOP U10
CHEESE STEAK
BACON
GRILLED VEGETABLES
MUSHROOMS
FAJITA
ARCTIC CHAR
CHICKEN THIGH
BURGER 4 OZ FLAT
BURGER 8 OZ FLAT
GAP CHECK
RS REVISION

NOTE: SHOWING DEFAULT MENUS/RECIPES. THESE CAN BE CHANGED OR A CUSTOMER SPECIFIC SET PROVIDED.


Diagnostic
REVISION
MANUFACTURE DATE
INSTALL DATE
SERIAL NUMBER
UI HARDWARE REV.
GUI KERNAL VERSION
UI SOFTWARE VERSION
CONTROLLER HARDWARE VERSION
CONTROLLER SOFTWARE VERSION
CLA KERNAL VERSION
SSRB HARDWARE VERSION
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
SOUND TEST
ADVANCED
LANGUAGE CHARACTER MAP

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.
- Wait for the unit to cool before cleaning external stainless steel panels. Use a soft cloth and hot water with either a mild detergent or food-safe liquid cleaner designed to clean stainless steel.
- 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) after 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.

Clean Grill Daily

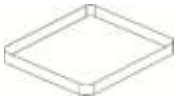
Why → To maintain food quality standards

Time required → 5 minutes to prepare → 20 minutes to complete

Time of day → During low-volume periods → For 24-hour restaurants: during low-volume periods

Hazard icons → Chemicals, Hot Liquids/Steam, Hot Surfaces, Sharp Objects/Surfaces

Tools and supplies


Release sheet storage tray


KAY Double-Sided Grill Brush


Approved Grill Cleaner


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


Bucket with approved sink detergent solution


Entree base


Heat-Resistance Gloves


Clean, Sanitizer-soaked Grill cloths


Grill scrape


Grill squeegee


Grill cleaning pad


Grill Cleaning Pad Holder


Bucket for soiled towels and Grill cloths


Hi temp tool cleaning kit (mop sock used for s ingle chassis grill)

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

Daily Cleaning

1. Set grill control to clean settings.

Press the hand with a rag icon on the lower left, bottom of the controller display.



Press the check mark icon to en-ter CLEAN MODE. When the grill reaches the proper clean-ing temperature, the display will read "READY TO CLEAN" and an audible alarm will sound.

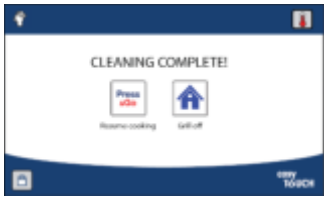


Press the home icon and the cook zone heaters will be turned OFF.



Tip

Press the home icon and the cook zone heaters will be turned OFF.



Tip

Clean grills one at a time so you can continue cooking on one grill while you are cleaning the other. Let the first grill return to proper cooking temperatures before you begin to clean the second grill.

Tip

Pressing the green button will lower or raise the upper platen of the grill.



Moving Parts

Notice: Keep grill/platen area clear.

2. Put on heat-resistance gloves.



3. Empty grease troughs.

Remove and empty the three grease troughs by pulling them carefully out of the slides. Put them back into posi-tion.



Tip

Follow your restaurant's policy if you are empty-ing grease troughs after dark.

4. Wipe down platens.

Before removing release sheets, wipe down the upper platen and lower cook surfaces with a clean, sanitizer-soaked grill cloth.

Repeat for all cook lanes.



Hot Surfaces

Chemicals

5. Clean surface of release sheet.

Apply grill cleaner to a clean sanitizer soaked grill cloth, wipe down the exposed surface of the release sheet.

Repeat the cleaning for all release sheets.



Hot Surfaces

The upper platen surface and edges are extremely hot.

Chemicals

6. Rinse the release sheet.

Rinse the upper and lower release sheets (where used) with a separate sanitizer-soaked grill cloth. Wipe until the grill cleaner residue has been fully removed. This is now the clean side of the release sheet.



Hot Surfaces

Chemicals

7. Clean locking clips and bars.

Remove the release sheet locking clips and bars and take them to the 3-compartment sink to wash, rinse and sanitize. Only clean the clips and bars in the sink. Do not clean the release sheet in the sink.





Chemicals

8. Lay out release sheets to clean the other side.

One at a time, place the release sheets, (clean side down), flat on the release sheet storage tray or a clean flat surface. As before, apply grill cleaner to a clean sanitizer soaked grill cloth and scrub the soiled side of the release sheet until clean. Rinse with a separate sanitizer



Soaked grill cloth.

ALERT!
DO NOT fold or crease release sheets

9. Remove splash shields.

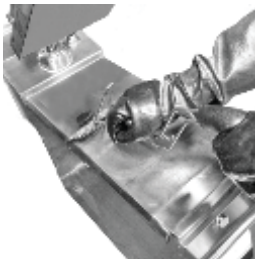
Remove the splash shields for each platen and take to the 3-compartment sink to wash, rinse and sanitize.



Chemicals

10. Scrape grill.

Scrape only the lower grill surface with the grill scraper. Squeegee any residue into the grease troughs with the grill squeegee.



Hot Surfaces

11. Apply cleaner to platen.

Apply grill cleaner to the upper platens according to product instructions on the bottle and/ or packet. Repeat for each upper platen until all of them are fully covered. Spread the grill cleaner using the grill cleaning pad and holder. Make sure to cover the entire platen surface and the back, front, and side edges of the platen.



Equipment Alert

Do not scrub the platen while applying the grill cleaner.

Chemicals

Hot Surfaces

12. Lower the platen.

Press the green button to lower the upper platen of the grill.



Moving Parts

Keep hands & tools clear from the grill.

13. Lightly scrub platen.

Use the pad to lightly scrub the platen surface and the back, front, and edges of the platen. For stubborn soils, apply additional grill cleaner and lightly scrub. Use the hi-temp tool brush or the double sided grill brush as needed to remove heavy buildup from the upper platens.



Tip

The grill cleaner liquefies soils, making them easy to remove. Hard scrubbing is not necessary.



Chemicals

Equipment Alert

Do not rinse the platen at this time

Hot Surfaces

14. Raise the platen.

Press the green button to raise the upper platen of the grill.



Moving Parts

Keep hands & tools clear from the grill.

15. Apply cleaner to grill surface.

Apply grill cleaner to the lower grill surfaces according to product instructions on the bot-tle and/or packet. Repeat for each lower plate until all of them are fully covered.

Spread the grill cleaner over the entire surface using the grill cleaning pad and holder, start-ing at the back of the grill plate.



Equipment Alert

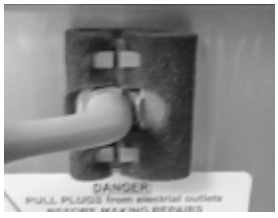
Do not scrub the grill while applying the grill cleaner.

Chemicals

Hot Surfaces

16. Lightly scrub grill surface.

Use the pad to lightly scrub the grill surface. For stubborn soils, apply additional grill cleaner and lightly scrub.



Chemicals

Equipment Alert

Do not rinse the grill at this time.

Hot Surfaces

17. Rinse and wipe down platen.

Rinse the upper platen front and surface with a clean sani-tizer-soaked grill cloth. Rinse the platen edges thoroughly and then wipe down the back edge of the platen and allow to air dry. Discard grill cloth into soiled towel bucket immedi-ately after use.



Hot Surfaces

Do not pour water on cowl to prevent permanent damage.

18. Rinse grill surface.

Using a sanitizer-soaked grill cloth, rinse lower grill surfaces thoroughly. Discard grill cloth into soiled towel bucket.

Hot Surfaces



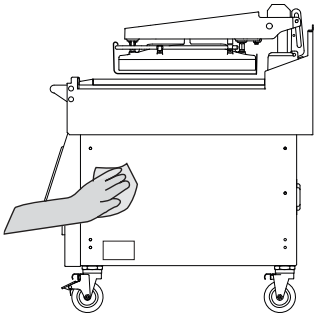
19. Remove and empty grease troughs.

Remove and empty the grease troughs by pulling them carefully out of the slides. Put grease troughs back into position after emptying.



20. Wipe all grill side surfaces.

Wipe all grill side surfaces with a clean, sanitizer-soaked grill cloth. Remember to always clean in the direction of the grain. Do not remove any panels. If grease migrates inside the grill, call a service technician for support.



21. Reinstall splash shields.

Reinstall the splash shields for each platen.



22. Reinstall release sheets.

Reinstall the release sheets on the opposite side than previously used.

ALERT!
DO NOT fold or crease release sheets



23. Turn grill back to cooking mode.

Main power switch located under the controllers. Green lights indicates the Grill power is "ON".



24. Clean around/under grill.

Sweep and mop area, including under the grill. Pull grill out weekly to clean.

Important: Power switch to the "OFF" position before moving the grill to clean behind.



25. Follow your restaurant's policy if you are emptying grease troughs after dark.

26. Clean all grill utensils and tools.

Wash, rinse and sanitize the grill utensils and tools at the 3-compartment sink. Allow to air dry before use.



Moving the Grill

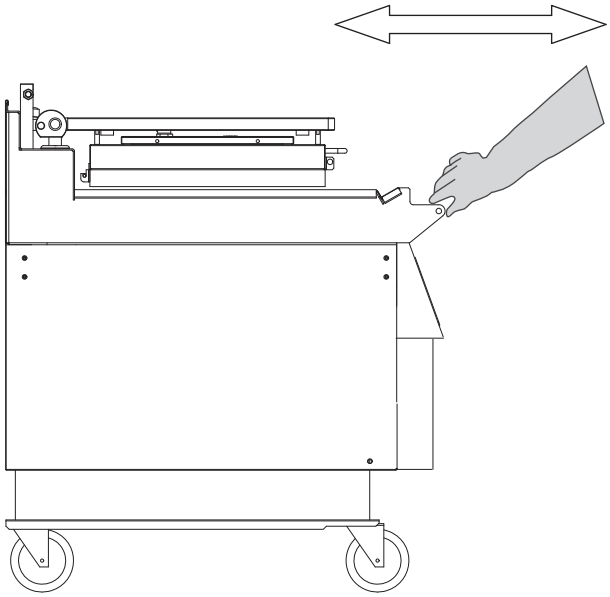
⚠ Caution

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

Moving the Grill to original position

8. Push unit at the towel bar.
9. Plug gas connection (if applicable).
10. Connect straining cable (gas models).
11. Lock the front casters brake.
12. Turn main switch ON.



Thermocouple Temperature Calibration

1. The upper platen and lower grill plate should be at operating temperatures to perform this calibration procedure.
2. Remove release sheets. Remove release sheets from the upper platen(s) by removing the retaining clips, U-bar and set aside. Wear Heat-resistance glove, and be very careful, grill is hot.



3. Select SETTINGS



4. Enter "PASSWORD". (Service or restaurant manager password).

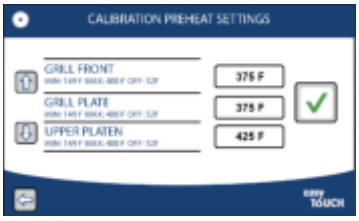


5. Scroll up or down to select "THERMOCOUPLE CALIBRATION". Press START..



Technician Option Only
Calibration Preheat setting available for technician only, this option will give the option to change preheat temperature values (Garland recommend to use default values).

6. Press checkmark to continue.
7. Or Press the temperature icon to change the temp values, numeric keypad will appear. checkmark to save.





Manager Option Only
Calibration Preheat setting is not available for store managers.

8. Press the checkmark to continue.



9. Grill automatically will go to PREHEAT. Press the "X" Icon (center) for cancellation.

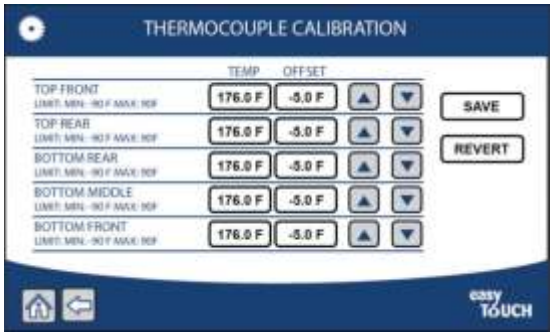


Tip: Pressing the thermometer icon (top right corner) temperature status will pop-up and display the actual temperature of the grill.



10. Platen will rise automatically when the PREHEAT is completed.



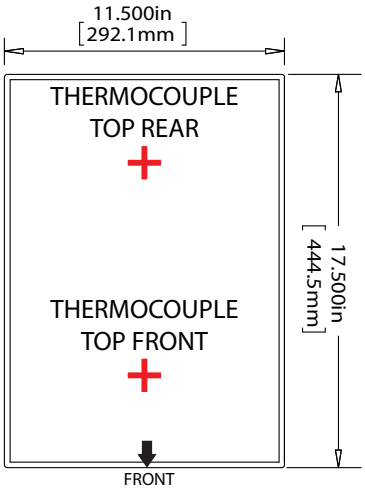


11. The user interface will display the actual temperature of the grill under the column TEMP. The other column is the OFFSET to make the calibration according to the pyrometer reading. The arrows next to offset will make the offset adjustment required .

Platen Thermocouple Location

Top platen has two thermocouples located, Front middle and back middle.
On the User Interface (screen) platen thermocouple are named as; TOP FRONT and TOP REAR.

The marks in the diagram beside are only a reference, for the exact location of the thermocuples follow the diagram at the end of this procedure.

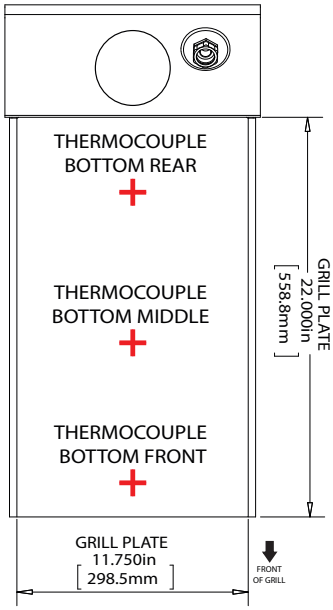


TOP PLATEN VIEW ALL MODELS
THERMOCOUPLE LOCATION

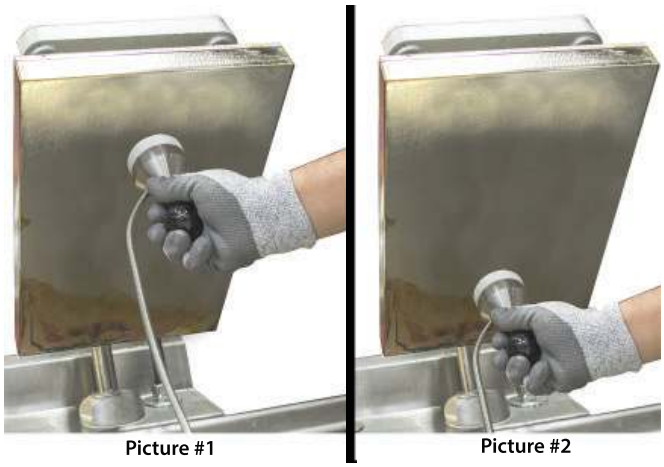
Grill Thermocouple Location.

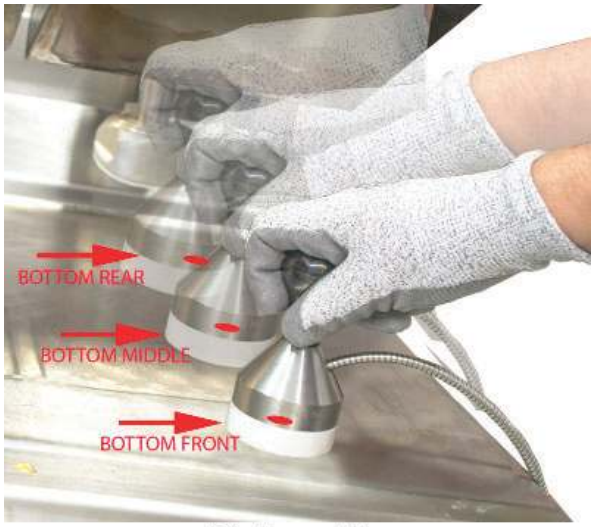
Bottom grill has three thermocouple located one in front, one in middle and one in the back.

On the User Interface named them as:
BOTTOM FRONT
BOTTOM MIDDLE
And
BOTTOM REAR



TOP VIEW


Picture #1 Picture #2



Picture #3

Placing Pyrometer to the Top Platen.
Using a properly calibrated pyrometer make sure to place the Pyrometer to the thermocouple heat zone shown on the three places of the grill, as showed on picture #3. Allow the temperature to stabilize for 10 seconds

1. Placing Pyrometer to the Bottom Grill. Using a properly calibrated pyrometer make sure to place the Pyrometer to the thermocouple heat zone shown on the three places of the grill, as showed on picture #3. Allow the temperature to stabilize for 10 seconds.

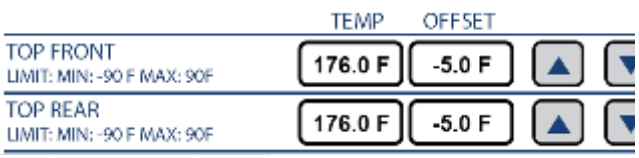
2. Record the temperature on the pyrometer multimeter.

Note: Reading shown is only a sample, temperature could be different as well as the scale Fahrenheit or Celsius.



1. Use the up and down arrows to adjust the offset on the screen. Computer will do the calculation to adjust the temperature displayed on the screen.





Pay close attention to the screen, as the up or down arrows are pressed, the offset number changes, then wait for a few seconds while the computer is doing the calculation to change the temp column on the screen.

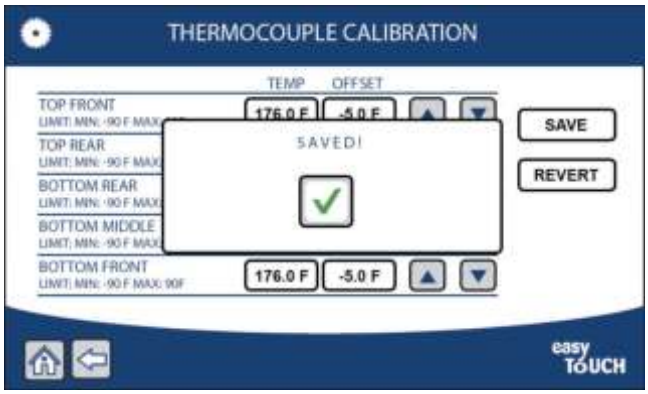


2. Adjust the temperature on the grill control accordingly to match the temperature on the pyrometer multimeter reading. The up arrow will increase and the down arrow will decrease each time they are pressed and the offset displayed temperature change by one degree.

3. As soon as all thermocouples are calibrated press the save button, and the computer will go back to settings, saving all calibration changes made.



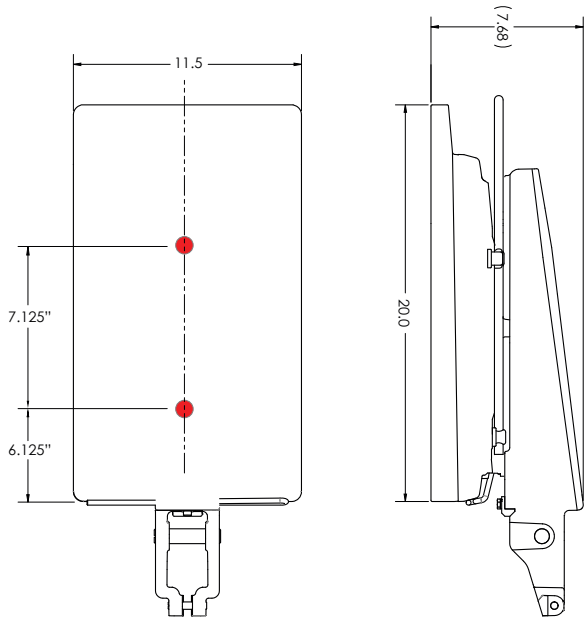
4. The REVERT option will return to SETTINGS without saving any adjustment made.



5. Thermocouple calibration completed.

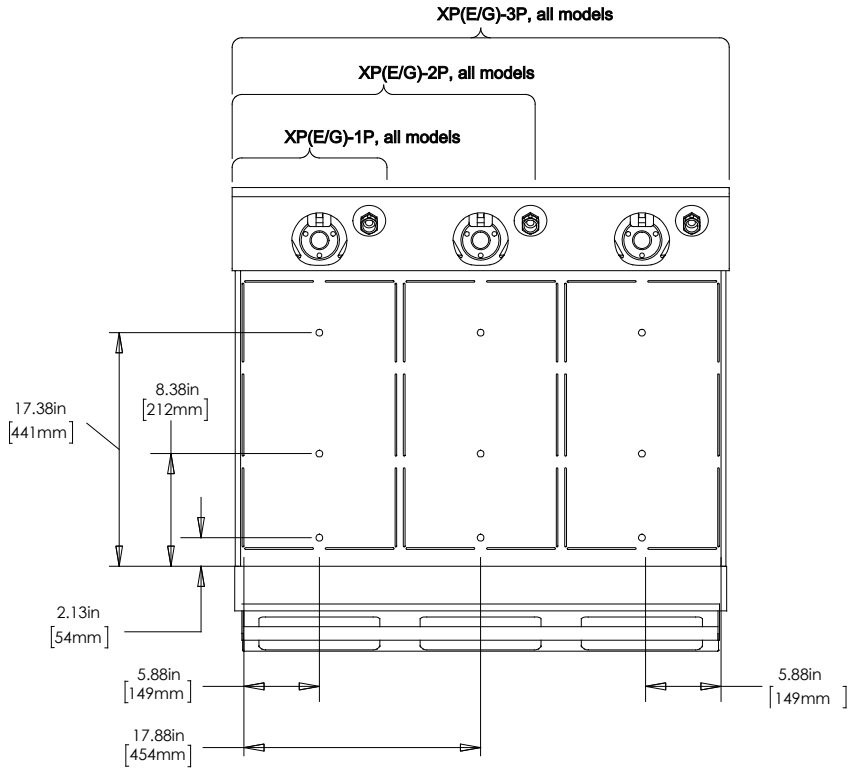
NOTE:
Temperature delta between pyrometer and controller must be +/- 5F (+/- 3C). If the temperature delta between pyrometer and controller is out this range proceed with thermocouple calibration to correct the required zone.

Upper Platen Grill Thermocouple Location



- Total of 2 two thermocouple in each platen per grill lane.
- Place the thermocouple an approximately distance shown in this diagram

Lower Grill Thermocouple Location (AC & Non-AC)



- Total of 3 three thermocouple per grill lane.
- Place the thermocouple an approximately distance shown in this diagram

Section 5
Troubleshooting

Cooking Issues

Problem	Cause	Correction
Undercooked product	Incorrect recipe selected	Select correct recipe and retry.
	Cook time too low	Use cook cycle change screen to increase cook cycle.
	Raw product too cold	Check that uncooked product is at correct temperature (not frozen).
	Raw product too thin	Use cook cycle change screen to decrease cook gap.
	Cook cycle stopped/aborted early by operator	Discard product.
	Cook cycle stopped/aborted early by itself	Discard product.
	Grill not at temperature before starting cycle	Use temperature status screen to check zone temperatures versus set point.
	Grill temperature incorrect	See Temperature Issues.
	Possible element problems	See: Heater Problem.
Undercooked product only at front of grill	Kitchen ventilation affecting temperatures	Check whether cool or high volumes of air are directed towards the grill.
	Release material sheet misplaced	Check release material sheet installation in Section 2.
	Inconsistent gap setting (front to back or side to side)	Contact qualified service agency.
Overcooked product	Incorrect recipe selected	Select correct recipe and retry.
	Cook time too high	Use cook cycle change screen to decrease cook cycle.
	Raw product too warm	Check that uncooked product is at correct temperature (frozen meat not thawed).
	Raw product too thick	Use cook cycle change screen to increase cook gap.
	Poor quality raw product	Retry recipe with newer product.
	Inconsistent gap setting (front to back or side to side)	Contact qualified service agency.
	Grill over temperature before starting cycle	Use temperature status screen to check zone temperatures versus set point.
	Grill temperature incorrect	See Temperature Issues.

Temperature Issues

Problem	Cause	Correction
Grill or platen too hot	Recipe set points are high	Use temperature status screen to check zone temperatures versus set point.
	Temperature calibration incorrect	Reset offsets to default value and verify temperatures (default = 0° offset).
	Thermocouple wiring incorrect	Select the temperature status screen. Place a wet rag onto each thermocouple location and watch for a temperature drop at that zone.
Grill or platen too cool	Recipe set points are low	Use temperature status screen to check zone temperatures versus set point.
	Kitchen ventilation affecting temperatures	Check whether cool or high volumes of air are directed towards the unit.
	Temperature calibration incorrect	Reset offsets to default value and verify temperatures (default = 0° offset).
Unable to reach or maintain temperature	Contact or disengaged	Turn main power switch off and on, and listen for contact or disengaging.
	Temperature calibration incorrect	Reset offsets to default value and verify temperatures (default = 0° offset).

User Interface Issues

Problem	Cause	Correction
No sound	Volume set too low	Set volume to high.
Screen locked out, frozen, non-responsive to touch	Software issue	Turn off unit using main power switch, turn on after 10 seconds. If not working, connect a mouse to the USB port and check for pointer movement.
Touch screen rebooting	Main power lost	Use voltmeter to confirm main power connected and live.
Unable to read USB	Flash drive faulty	Retry with known good quality flash drive.
	Flash drive full (when attempting to collect log file)	Delete all files on flash drive and retry.
	USB cable disconnected	Check if USB connector is seated properly.
Unable to load USB files	Flash drive faulty	Retry with known good quality flash drive.
	Files on flash drive incorrect or corrupt	Delete all files on flash drive and reload update files.

Notes

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1177 KAMATO ROAD, MISSISSAUGA, ONTARIO, CANADA, L4W1X4

888-442-7526
WWW.GARLAND-GROUP.COM

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