

# GARLAND XPRESS CLAMSHELL GRILL START – UP FORM ELECTRIC OR COMBINATION GAS / ELECTRIC

(TOP COPY MUST BE RETURNED TO THE FACTORY FOR PAYMENT)

**Company Name** \_\_\_\_\_ **Store #** \_\_\_\_\_ **Start-up Date** \_\_\_\_\_  
MM / DD / YY  
**Address** \_\_\_\_\_ **City** \_\_\_\_\_ **Model #** \_\_\_\_\_  
**State / Province (US / Canada ONLY)** \_\_\_\_\_ **Zip Code** \_\_\_\_\_ **Serial Number#** \_\_\_\_\_  
 **United States**    **Canada**    **Other International** \_\_\_\_\_ **Phone #** \_\_\_\_\_

Grill Type (Check One)	Gas Type	Actual Gas Type	Electric/ 3-Phase	Actual Input x____y____z____ VAC per phase
<input type="checkbox"/> 24" 2 Platen	<input type="checkbox"/> Propane Gas	<input type="checkbox"/> Other (Please Specify) _____	<input type="checkbox"/> 208 VAC	<input type="checkbox"/> 240 VAC
<input type="checkbox"/> 36" 3 Platen	<input type="checkbox"/> Natural Gas	_____	<input type="checkbox"/> 220 VAC	<input type="checkbox"/> Other (Please Specify) _____
<input type="checkbox"/> _____	<input type="checkbox"/> Butane Gas	_____	<input type="checkbox"/> 230 VAC	_____

### INSPECTION / OPERATIONAL CHECK

- 1) Insure grill is installed in the proper type of **gas or electric exhaust hood** with the proper air draw. OK
  - 2) Insure tie straps are not cut prior to start-up. (Please note if the straps were cut.) OK
  - 3) Insure bottom plate is leveled side to side / front to back / diagonally, in location, under hood. Adjust casters to attain level. OK
  - 4) **REMOVE GRILL FROM UNDER THE HOOD.** Turn Power Switch ON, controller displays are active, Controller Displays "**OFF**". Platen rises automatically? OK
  - 5) If upper platen elevation requires lowered to allow for clearance of hood, lower upper limit switch. OK
  - 6) Insure operating parameters are set as indicated below for Gas and ELECTRIC: OK
- Gas
- |                         |                      |                     |  |  |
|-------------------------|----------------------|---------------------|--|--|
| Rated Incoming Pressure | Natural Gas          | 6 – 14 Inches W.C.  | Actual Incoming _____                      |  |
|                         | Propane / Butane Gas | 11 – 14 Inches W.C. | Actual Incoming _____                      |  |
| Rated Burner Pressure   | Natural Gas          | 3.5 Inches W.C.     | Actual Left _____ Middle _____ Right _____ |  |
|                         | Propane / Butane Gas | 3.5 Inches W.C.     | Actual Left _____ Middle _____ Right _____ |  |
- Electric
- |           |                    |                                  |                      |  |
|-----------|--------------------|----------------------------------|----------------------|--|
| Amperages | Amp Draw per phase | 24" Grill Actual                 | x_____ y_____ z_____ |  |
|           |                    | 36" Grill Actual (60amp Circuit) | x_____ y_____ z_____ |  |
|           |                    | 36" Grill Actual(30amp Circuit)  | x_____ y_____ z_____ |  |
- 7) Check micro amp reading: Should be 1.4 or greater per zone. OK   
 Actual Micro Amp Readings   Left\_\_\_\_\_ Middle\_\_\_\_\_ Right\_\_\_\_\_
  - 8) **Disconnect flexible gas hose or close gas valve handle** and verify the unit tries to ignite four (4) times. OK   
 Center LED flashes Amber after first try? OK   
 Unit locked out to Ignition Failure after 4 tries OK
  - 9) Select first menu item, unit displays "STANDBY MODE", heat indicator lights are amber. OK
  - 10) Verify set temperature is reached and LED's are GREEN. OK
  - 11) Lower and raise Upper Platen and insure movement is smooth and continuous. If needed grease shafts accordingly with a FOOD GRADE LUBRICANT. OK
  - 12) Select a product and lower platen - Timing cycle begins and counts down. OK
  - 13) Platen raises automatically when timed out and alarm sounds. OK
  - 14) Perform a probe calibration according to the service manual. Adjust controller temperatures to match the stores calibrated pyrometer. Confirm with a known working pyrometer. OK
  - 15) Perform platen **zero** adjustment under **Platen Set** as outlined in the service manual. OK
  - 16) Assist or obtain assistance with store personnel for **Beef / Product Integrity Testing**. OK
  - 17) Record cook times, gap settings / offsets, and any gap calibrations used to obtain beef/ product integrity. OK

**Problems / Special Circumstances / Damage:**

**Pre-Programed Menu Items**  
**Example Of Information Entered:**

	Menu Name	Cook Time	Yes / No	Top Temp	Bottom Temp	Gap Setting	Assign to #	Button Insignia
<b>Chicken Filet</b>	Chicken	1:40	yes	425F	335F	0.460	1	1

s/n	1	2	3	4	5	6	7	8	Step Process Screen display
Zone	Menu Items	Platen							
Offsets	Other								
	Menu Name	Cook Time	Yes / No	Top Temp	Bottom Temp	Gap Setting	Assign to #	Button Insignia	
			yes						
			yes						
			yes						
			yes						
			yes						
			yes						
			yes						
			no						

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

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