



The Grill PM/Certification Program was developed to ensure that grill performance is maintained at a level necessary to serve good tasting, safe food. A certified grill means that on the date of the inspection, the grill was properly calibrated and capable of cooking beef to the acceptable quality and safety standards set by McDonald's. All grills that pass the criteria will have a dated certification label attached to the front panel. Grills that do not meet the requirements to become certified cannot have the certification label applied until corrective measures are taken to qualify the grill for certification. A form is provided to record

the inspection and to validate the certification status.

No additional warranty is expressed or implied with the Grill PM/Certification Program. The complete Grill PM/Certification Inspection includes normal adjustments of grill settings and the replacement of the wear items listed on the form. The inspection does not include replacement of any additional components found to be defective. Component failures found during the inspection will be explained to a supervisor at the restaurant and authorization will be requested to proceed with all repairs that are not inclusive with the Grill/PM Certification.

The Grill PM/Certification Inspection does not include cleaning the grill. Grill cleaning in accordance with the Operation Manual and Maintenance Requirement Card is the responsibility of the restaurant. An additional charge will be assessed if the grill requires cleaning or the visit needs to be rescheduled.

Labor charges covered under the terms of the manufacturer's equipment warranty or extended warranty contract will apply towards additional repairs completed during the PM inspection. (Excludes the travel allowance).

Only original equipment manufacturer's parts are to be used for repair or replacement.

Only Taylor Authorized Technicians can perform grill certifications and affix the label to Taylor grills.

All platens of the grill must meet the certification criteria for the grill to be certified, even when only one side of the grill is used for two-sided cooking.

The Grill PM/Certification Program is an annual preventive maintenance program for grill models designed for two-sided cooking.

## Taylor Company Clamshell Grill

Models 11, 12, 13, 14, 15, 15E, 16, 22E, 32, 34, 35, 36, 38, C842, and C844

1. Upper Platens
2. Lower Cook Surface
3. Grill Control
4. Standby Button
5. Raise Button
6. Fan Interlock Switch
7. Standby Button
8. Raise Button
9. Grill Control

