



CLAMSHELL GRILLS

Menu Item Placement & Removal Guide

Placement procedures of meat products must be followed on the grill to ensure even cooking across every item. The meat must be placed on the lower grill surface from front to back. Items must be removed immediately after the upper platen has been raised to the OPEN position and after the meat has been seasoned (if applicable).

Items are generally placed two at a time from front to back and right to left. Whatever sequence is chosen, the removal order must be the same as the placement order to ensure even cooking across every item.

NOTE: It is very important that all items be removed from the lower grill surface in the same sequence the they were placed before cooking.

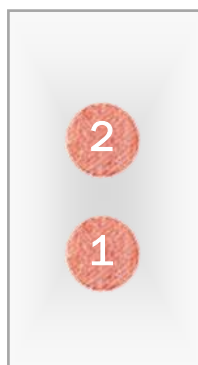
Below is an example of an ideal placement/removal order (number relates to order - 1st to put down, 1st to remove).

(Burger patties have been used in this example, but the principle applies to any menu item).

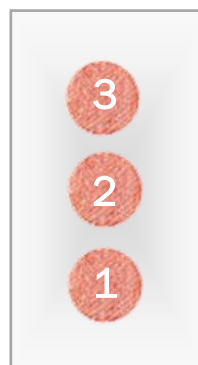
1 Item



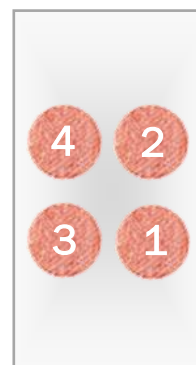
2 Items



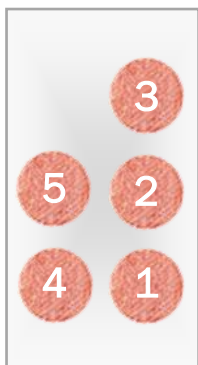
3 Items



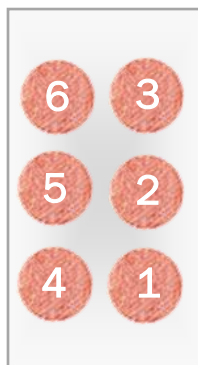
4 Items



5 Items



6 Items



8 Items



10 Items



Maximum of eight 4-3/4" (120mm)
diameter patties.

Maximum of ten 3-3/4" (95mm)

Variables which can affect cooking results include:

Product Starting Temperature - Raw products must be stored at a consistent temperature. For example, a chilled burger patty which starts at +8°C will cook faster than a patty stored at the correct temperature of +4°C.

Product Consistency - If you hand form your burger patties ensure that the meat is packed both evenly and consistently across all of the items. A tightly packed patty or ball will take longer to cook than one which is loosely packed.

Cooking Profile - Each cooking zone can hold 75 unique cooking profiles, to ensure that the correct results are achieved each time, make sure team members cook the correct items on the correct settings.

Gap/Compression Settings - If the item is being seared too much or crushed then the gap maybe set too tight for your product, alternatively if there is insufficient or uneven searing then the gap maybe be set too high.