




Why	To maintain food safety and food quality standards	
Time required	2 hours to complete	
Time of day	During low-volume periods	For 24-hour restaurants: during low-volume periods
Hazard icons	 Electricity  Hot Surfaces  Sharp Objects/Surfaces	

## Procedure

### 1 Initial Inspection

1. Grease Migration - Grill Interior
2. Grease Migration - Upper Platen
3. Carbon Build-up on Cook Surface
4. Carbon Build-up on Platen Sides
5. Platen Plating Intact
6. Platen Shroud Separation
7. Lower Cook Place in Good Condition
8. Grease Trough

### 2 Replace Wear Items

1. Air Lines
2. Platen Cover Gasket
3. Backsplash Arm Shields

### 3 Mechanical/Function Evaluation

1. Inspect Power Cords & Receptacles
2. Inspect Wiring & Connections
3. Check/Adjust Air Pressure Regulator
4. Air System Check for Leaks
5. Latch Switch Engagement
6. Latch Compression
7. Standby Mode
8. Platen Raise Motion  
Platen Raise Time
9. Timing
10. Compressor Duty Cycle
11. Drain Solenoid Operation
12. Platen Movement
13. Platen Arm Shields - Left Platen
14. Platen Arm Shields - Right Platen
15. Platen Handle Shields
16. Belts
17. Pulleys
18. Handle Fasteners
19. Home Switch
20. Stepper Motor/Hall Motors
21. Full Range Platen Travel
22. Release Sheets
23. Release Material Clips
24. Cables (C832/C834/C835/C842/C844/C845)

### 4 Electrical Inspection

1. Power Supply
2. Amperage Readings

### 5 Inspection for Gas Grills

1. Gas Type
2. Flame Appearance
3. Electrodes
4. Fans
5. Condition of Gas Hose/Bracket
6. Flue Adjustment
7. Check for Gas Leaks

### 6 Complete for Models 15E/22E, 32/34/35/36/38, or C832/C834/C835/C842/C844/C845 Only

1. Control Board Software Version
2. Interface Board Software Version

### Complete for Models 11/12/15/69/22/25/28 Only

1. Temperature Control Calibration Plates
2. Temperature Control Knobs
3. Green Indicator Lights
4. Red Indicator Lights
5. Amber Indicator Lights
6. Filters (Model 15 Only)

### Complete for Models 11/12/15/69/22/25/28 or 15E/22E Only

1. Handle Grommets
2. Adjustment Grommets
3. Arm Grommets (Platen Shields)
4. Hydraulic Cylinders (if applies)
5. Bumpers
6. Rear Bearings
7. Turrets
8. Ball Detents
9. Product Stops
10. Gap Adjustment Screws

# Grill Annual Inspection (continued)

## Complete for Models 32/34/35/36/38 Only

1. Gap Adjustment Blocks
2. Stepper Motor Coupling
3. Auto Close Mode

## Complete for Models C832/C834/C835/C842/C844/C845 Only

1. Auto Close Mode

## 7 Temperature Calibration

1. Restaurant's pyrometer used for calibrating grill
2. If no, indicate reason
3. Pyrometer calibration checked
4. Heater Operation "On" Time

## Check/Adjust Zone Temperatures (Front temperatures apply to Models C832/C834/C835/C842/C844/C845 only)

### Left Side:

5. Upper Platen Temperature
6. Upper Platen Temperature (Front)
7. Front Zone Temperature
8. Middle Zone Temperature
9. Rear Zone Temperature

### Right Side:

10. Upper Platen Temperature
11. Upper Platen Temperature (Front)
12. Front Zone Temperature
13. Middle Zone Temperature
14. Rear Zone Temperature

### Center: (Models C842/C844/C845 only)

15. Upper Platen Temperature  
Yes No
16. Upper Platen Temperature (Front)  
Yes No
17. Front Zone Temperature  
Yes No
18. Middle Zone Temperature  
Yes No
19. Rear Zone Temperature  
Yes No
20. All temperature zones calibrated to correct specification: Yes No

## 8 Gap Inspection (Models 11/12/15/69/22/25/28 or 15E/22E Only)

1. 10:1 Setting - Left Side
2. 10:1 Setting - Right Side
3. 4:1 Setting - Left Side
4. 4:1 Setting - Right Side
5. Gap settings adjusted to correct specification:

## 9 InfiniteGap Inspection (Models 32/34/35/36/38 or C832/C834/C835/C842/C844/C845 Only)

1. Dual Gap Chips Installed
2. Dual Gap Chips Activated
3. 10:1 Gap Setting - LEFT Side
4. 4:1 Gap Setting - LEFT Side
5. 10:1 Gap Setting - RIGHT Side
6. 4:1 Gap Setting - RIGHT Side
7. 10:1 Gap Setting - CENTER (Models C842/C844/C845 only)
8. 4:1 Gap Setting - CENTER (Models C842/C844/C845 only)

## 10 Beef Integrity Check

1. Steps listed on the daily beef integrity checklist performed with manager
2. Cook Time Settings (center used for models C842/C844/C845 only)