



Texas Tech University

Magi-Grill Operation Instructions

1. Turn the main power switch "ON".
2. Turn the key switch to the menu position (horizontal) – Display should read [MENU?A].
3. Press the letter of the desired menu (F is the most common for cooking 1" cuts to a medium degree of doneness).
4. Press ENTER to choose the desired menu.
5. Press and hold the LIFT ENABLE button until the belts are fully lowered – **BE SURE TO HOLD THE BUTTON DOWN UNTIL THE DISPLAY CHANGES FROM [SET Ht] to [TIME 15:00] --- If the grill height does not change, the emergency knob may be engaged. Simply pull the knob out to undo the emergency hold.**
6. The grill will begin pre-heating for 15 minutes.

After Cooking Clean-Up

After each cooking session the belt grill should be cleaned to prevent grease build up and aid in maintaining sanitary conditions.

1. After all steaks have been cooked, push the [CANCEL] button and the grill will count down for one cooking cycle.
2. Turn the power switch "OFF".
3. Remove the grease catching pans and clean thoroughly with soap.
4. Wipe down the area below the grease catching pans.
5. Wipe the belts clean with a wet cloth in bleach water (no soap) by turning the belts by hand.
6. **Empty the grease pail from the far left compartment in the trash can and rinse clean.**
7. Dry all pieces of equipment and re-assemble the grill.

Hruska, Roman L., S.D. Shackelford, and M. Koohmaraie. 2005. Shear Force Procedures for Meat Tenderness Measurement. USMARC.