







Item No. _____

L828

Electric Two-Sided Grill

Features

One touch menu selection automatically provides accurate TIME, TEMPERATURE, and GAP settings for every product.

Programmable Control

Microprocessor control is programmable for simplified operator operation. Offers flexibility for future menu items and product specification changes at the restaurant level.

External USB Port

External USB port allows user access to upload new menu and promotional items. Menu changes can be sent electronically to other store locations saving time and eliminating operator error.

Upper Platen

Upper platen will close automatically to the preset gap setting with the touch of one button. Air cylinder system provides quiet, simple, trouble-free operation of the upper platen. As a safety feature, platen will automatically open at loss of power, or if an obstruction is detected.

Precise Automatic Gapping

Solid platform with 3-point reference plane and fixed (home) reference point. Once programmed, the upper platen automatically achieves accurate and consistent gaps, every time. Precise, repeatable gapping assures product safety and better quality finished product.

Cooking Zone

One zone has three independent heating elements, and two in the upper platen to assure even temperatures and quick recovery.

Side-To-Side Release Material

Protects entire upper platen cooking surface and makes cleaning easy. Improved installation and removal process away from hot surfaces.

Patty Cook Position Placement Guide

Lower cooking surface is etched for a permanent patty placement guide for two-sided cooking.



Model G828 Includes grooved upper platen and lower cooking surface.

Rockton, Illinois 61072 **800-255-0626**

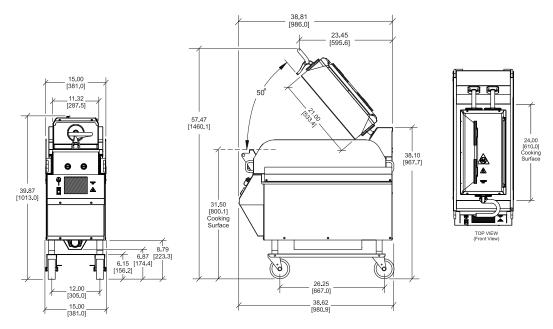
Phone 815-624-8333 Fax 815-624-8000

www.taylor-company.com e-mail: info@taylor-company.com International Office Taylor Company S.r.l. Roma, Italy

Tel: **+39-06-420-12002** Fax: +39-06-420-12034 e-mail: romeoff@taylor-company.com

ISO 9001:2008 Registered Firm

L828 Electric Two-Sided Grill



FIGURES IN BRACKETS INDICATE MILLIMETERS / DECIMAL AND FRACTIONAL DIMENSIONS EQUAL TO (PLUS OR MINUS 1/16 INCH [1.5mm]).

MACHINE HEIGHT CAN VARY (PLUS OR MINUS 2.5 INCHES [63.5 MM]) WITH CASTER HEIGHT ADJUSTMENT.

1397 to 1473

737 to 813 93 to 169

Weights	ibs.	kgs.		
Net	391/*486	177.4/*220.4		
Crated	482/*577	218.6/*261.7		
*indicates international we	eight			
	cu. ft.	cu. m.		
Volume	35.3	1.00		
Dimensions	in.	mm.		
Width	15	381		
Depth	38-13/16	986		

55 to 58

29 to 32

3-11/16 to 6-11/16

Casters may be adjusted.

Floor Clearance

Cooking Surface Height

Height

Electrical	Amps	Cord Supplied		
	Per Cord	with NEMA Plug		
208/60/3	27	NEMA 15-50P		
400/50/3N~	14	**		

This unit may be manufactured in other electrical characteristics. Refer to the local Taylor Distributor for availability.

(For exact electrical information, always refer to the data label of the unit.)

** Plug supplied by customer

Specifi	cations
---------	---------

Electrical

See the Electrical chart for the proper electrical requirements. Manufactured to be permanently connected. Consult your local Taylor distributor for receptacle specifications as local codes allow. Restraining cable included.

Accessories

- · Cleaner (1qt)
- Grease cans (Two, mount on each side)
- Release sheets; includes clips and retainer (one box of 9)
- · Squeegee (one)

Options

- · Cleaning Pads (10 qty.)
- · Cleaning Pad Holder
- Gap Gage (0.255)
- Grill Scraper
- · Tool Holder

Bidding Sp	ecs						
Electrical	: Volt		Hz_		_ ph		_
	Neutral:	□Yes	□No	Cooling:	□Air	□Water	$\square N$

Continuing research results in steady improvements; therefore, these specifications are subject to change without notice.

