TAYLOR®

Item No. _____

L811

Gas Lower Cook Surface/ Electric Upper Platens Two-Sided Grill



Features

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

Programmable Controls

Microprocessor controls are programmable for simplified operator operation. Offers flexibility for future menu items and product specification changes at the restaurant level. Customizable to offer multi-stage settings per product, five languages (English, Spanish, French, Russian and Portuguese), standby alert to conserve energy, and four timers that can be used specifically for flat grill cooking.

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 Platens

Three upper platens 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 Zones

Three separately controlled cooking zones. Three independent controlled gas infra-red burners heat the lower cook surface. Each upper platen contains two independenty controlled electric heating elements. Together these thermal systems provide even plate 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.

Optional Weighted Platens- 3 Phase Models Only

The weighted platen is designed to compress a fresh hand formed product to a patty, while maintaining the juices and quality of the product along with the desired sear.

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ISO 9001:2015
Registered Firm

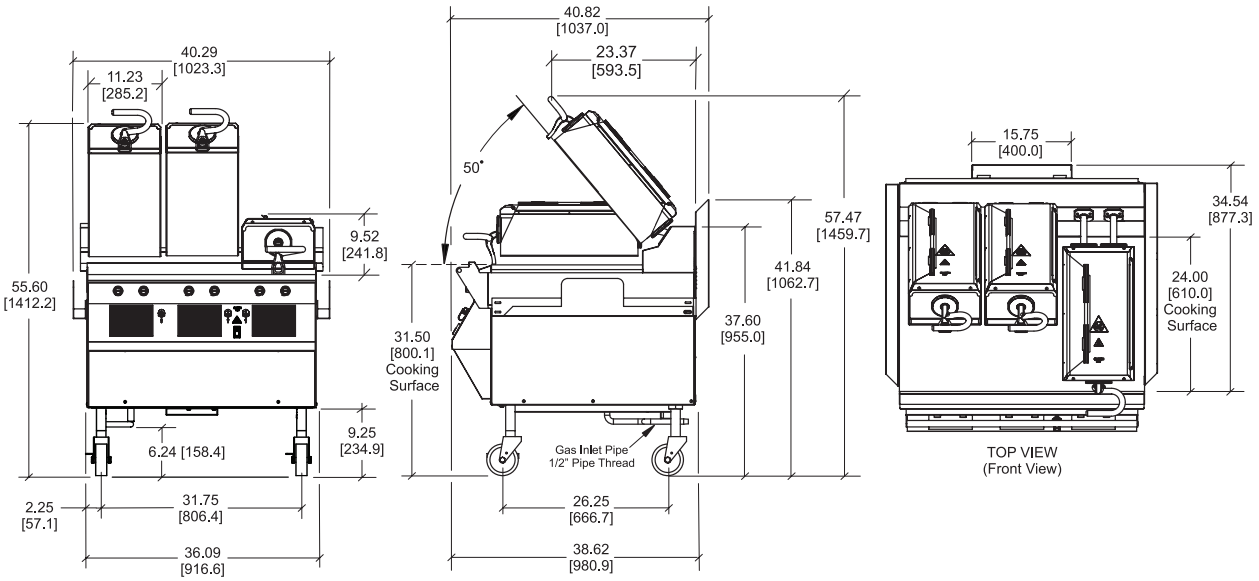
NSF Standard 4

GAS-FIRED c UL us LISTED

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ENERGY STAR QUALIFIED WITH 208V OR 240V, 60HZ SPECIFICATIONS

L811



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 2-1/2 INCHES [63.5 MM]) WITH CASTER HEIGHT ADJUSTMENT / SIDE GREASE CANS NOT SHOWN.

Weights	**lbs.**	**kgs.**
Net	953/***1123	432.3/***509.4
Crated	1109/***1279	503.0/***580.1

****weighted platen model*

	cu. ft.	**cu. m.**
Volume	53.7	1.52

Dimensions	**in.**	**mm.**
Width	40-5/16	1024
Depth	40-13/16	1037
Height	55 to 60	1397 to 1524
Cooking Surface Height	29 to 34	737 to 864
Floor Clearance	3-3/4 to 8-3/4	95 to 222

Casters may be adjusted.

Electrical	**Amps Per Cord**	**Total kW**	**Cord Supplied with NEMA Plug**
*208/60/1	40	8	NEMA 6-50P
*208/60/3***	22	8	L15-30P
*240/60/3	19	8	L15-30P
220/50/60/3	24	9	**
400/50/3N~	14	9	**

*** Plug supplied by customer ***Weighted platen model available voltage*
** ENERGY STAR qualified model*

This unit may be manufactured in other electrical characteristics and may have additional regulatory agency approvals. Consult the local Taylor Distributor for other electrical characteristics and agency approvals based on specific electrical and country requirements.
(For exact electrical information and approval marks, always refer to the data label of the unit.)

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

Bidding Specs

Electrical: Volt _____ Hz_____ ph _____
Neutral: ☐Yes ☐No **Cooling**: ☐Air ☐Water ☐NA

Options:_____

Specifications

Electrical

One dedicated electrical connection is required. 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.

Gas

Three ceramic infrared burners; 25,000 BTUH each.
Manifold pressure; 3.5" w.c. natural; 10.5" w.c. propane
Includes:
Flue deflector and restraining cable.
3/4" Flexible gas inlet hose, with female fitting connection for ½" pipe thread on grill and female fitting for 1" pipe thread at wall.
Minimum clearance from construction:
Allow 3" (7.6cm) from back wall to flue deflector.
Combustible construction:
Allow 3" (7.6cm) from mounted grease cans.

Accessories

- Cleaner (1qt)
- Grease cans (two, mount on each side)
  Minimum clearance from construction:
  Allow for a 34"(86.4cm) minimum aisle width in front of grill for grease can removal.
- 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
- Weighted Platens

Authorized Taylor Distributor

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