L810
Electric 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. Each 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.

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.
**Specifications**

**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)
  
Minimum clearance from construction:
Allow for a 34"(86.4cm) minimum aisle width in front of grill
- 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 Platen

**Weights**

<table>
<thead>
<tr>
<th></th>
<th>lbs.</th>
<th>kgs.</th>
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<tbody>
<tr>
<td>Net</td>
<td>870</td>
<td>394.6</td>
</tr>
<tr>
<td>Crated</td>
<td>1035</td>
<td>469.4</td>
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</tbody>
</table>

***weighted platen model

**Dimensions**

<table>
<thead>
<tr>
<th></th>
<th>cu. ft.</th>
<th>cu. m.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Volume</td>
<td>53.7</td>
<td>1.52</td>
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</tbody>
</table>

**Electrical**

<table>
<thead>
<tr>
<th></th>
<th>Amps Total Cord Supplied kW with NEMA Plug</th>
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</thead>
<tbody>
<tr>
<td></td>
<td>Per Cord</td>
</tr>
<tr>
<td><strong>208/60/3</strong>*</td>
<td>38 (2)</td>
</tr>
<tr>
<td><strong>240/60/3</strong></td>
<td>33 (2)</td>
</tr>
<tr>
<td>200/50/60/3</td>
<td>37 (2)</td>
</tr>
<tr>
<td>400/50/3N~**</td>
<td>18 (2)</td>
</tr>
<tr>
<td>400/50/3N~</td>
<td>13 (3)</td>
</tr>
<tr>
<td>230/400/60/3</td>
<td>19 (2)</td>
</tr>
</tbody>
</table>

**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:**

Authorized Taylor Distributor