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 independently 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 9001:2008
Registered Firm

Energy Star qualified with 208V or 240V, 60Hz specifications
**Bidding Specs**

**Electrical:**
- Volt: 
- Hz: 
- ph: 
- Neutral: □Yes □No
- Cooling: □Air □Water □NA

**Options:**

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**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.
- Allow 3” (7.6cm) from mounted grease cans.

**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

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**Authorizes Taylor Distributor**

750 N. Blackhawk Blvd.
Rockton, Illinois 61072
www.taylor-company.com

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