Item No. ___________________________________________

L819
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
Two 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
Two separately controlled cooking zones. Two 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.

Model G819 Includes
grooved upper platen.
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

Two 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

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

Weights

<table>
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<tr>
<th></th>
<th>lbs.</th>
<th>kgs.</th>
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<tbody>
<tr>
<td>Net</td>
<td>699/***813</td>
<td>317.1/***368.5</td>
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<tr>
<td>Crated</td>
<td>815/***928</td>
<td>370.0/***421.0</td>
</tr>
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</table>

***weighted platen model

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