L821
Gas Lower Cook Surface/
Electric Upper Platen
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
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 Zones
Two separately controlled cooking zones. Two independent controlled gas infra-red burners heat the lower cook surface. The 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.
Weights
Net 601 272.6
Crated 715 324.3

Dimensions
Width 28-3/16 716
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

Electrical
Amps Per Cord kW with NEMA Plug
208/60/1 14 3 L6-20P
208/60/3 11 3 L15-30P
400/50/3N~ 11 3 **

** Plug supplied by customer

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 1/2” 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 (1 qt)
- Grease cans (two, mount on each side)
Minimum clearance from construction:
Allow for a 34” (86.4 cm) 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

Authorized Taylor Distributor