## L812

### Electric Two-sided Clamshell Grill THREE ZONE - TWIN PLATEN





ITEM No.

#### Model options:

□L812 THREE ZONE TWIN PLATEN GRILL

#### Standard equipment:

- 1x Bottle grill cleaner
- 2x Grease cans
- 1x Set release sheets (9) inc. clips & retainer
- 1x Squeegee

#### Optional extras:

- Cleaning pads (073737)
- □Cleaning pad holder (073736)
- ☐ Grill cleaner case of 6 bottles (073160)
- ☐ Grill scraper (073225)
- **□**Squeegee (075887)
- □Release sheets (9) (080595)
- □Tool holder (X73829)
- □ Extended service contract (call for details)

#### Features:

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

- Programmable Control Microprocessor control is programmable for simplified operator operation. Offers flexibility for future menu items and product specification changes at the restaurant level.
   Customisable to offer multi-stage settings per product, 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 Platen 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 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.





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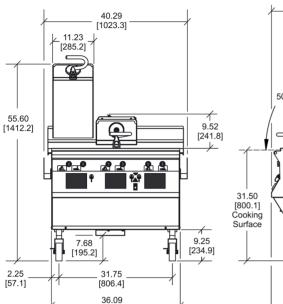
# L812



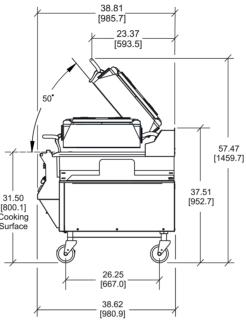
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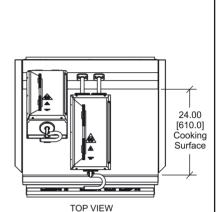
### **Electric Two-sided Clamshell Grill** THREE ZONE - TWIN PLATEN

 $Section \ view: \ \hbox{$\tt (Dimensions shown in brackets in mm)}$ 



[917.0]





(Front View)

Taylor L812	THREE PHASE
External dimensions (WxDxH)	1024 x 986 x 1397 to 1524 mm
Cooking surface height	737 to 864 mm
Floor clearance (adjustable castors)	132 to 259 mm
Net weight / crated weight	351 Kg / 430 Kg
Taylor Grills are designed to be installed side by side to create a 'complete run'	
Nominal power	20.0 Kw
Voltage	400v / 50Hz / 3Ph
Total amp draw	13 amps per phase
Circuit breaker	20 amp
Isolator socket	2 x 32 amp (3P+N+E)
	2X (°°)

<sup>\*</sup>PLEASE NOTE: Minimum clearance from construction; allow for a 86.4cm minimum aisle width in front of grill for grease





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Due to continual research and development, these specifications are subject to change without notification - Jan 2020

can removal.

A dedicated power supply is required for safe operation. Taylor equipment should never be operated on any form of extention lead, please consult a qualified electrician for correct installation advice.

Taylor Grills MUST be installed beneath a suitable extration hood. Correct hood specification is the customers responsibility.