

OPERATOR'S MANUAL



Model 810, 812, 820, 822, 828 Series Auto Lift Grills

Original Operating Instructions

073523-M

9/15/10 (Original Publication)
(Updated 8/28/14)

Complete this page for quick reference when service is required:

Taylor Distributor: _____

Address: _____

Phone: _____

Service: _____

Parts: _____

Date of Installation: _____

Information found on data plate:

Model Number: _____

Serial Number: _____

Electrical Specs: Voltage _____ Cycle _____

Phase _____

Maximum Fuse Size: _____ Amps

Minimum Wire Ampacity: _____ Amps

Part Number: _____

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073523-M

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Taylor Company
a division of Carrier Commercial Refrigeration, Inc.
750 N. Blackhawk Blvd.
Rockton, IL 61072

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Note: Continuing research results in steady improvements; therefore, information in this manual is subject to change without notice.

Note: Only instructions originating from the factory or its authorized translation representative(s) are considered to be the original set of instructions.

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Section 1

To the Installer

The following information has been included in the manual as safety and regulatory guidelines. For complete installation instructions, please see the Installation Checklist.

Installer Safety



In all areas of the world, equipment should be installed in accordance with existing local codes. Please contact your local authorities if you have any questions.

Care should be taken to ensure that all basic safety practices are followed during the installation and servicing activities related to the installation and service of Taylor equipment.

- Only Taylor authorized service personnel should perform installation and repairs on the equipment.
- Authorized service personnel should consult OSHA Standard 29CFR1910.147 or the applicable code of the local area for the industry standards on lockout/tagout procedures before beginning any installation or repairs.
- Authorized service personnel must ensure that the proper PPE is available and worn when required during installation and service.
- Authorized service personnel must remove all metal jewelry, rings, and watches before working on electrical equipment.



The main power supply(s) to the equipment must be disconnected prior to performing any repairs. Failure to follow this instruction may result in personal injury or death from electrical shock or hazardous moving parts as well as poor performance or damage to the equipment.

Note: All repairs must be performed by an authorized Taylor Service Technician.



This unit has many sharp edges that can cause severe injuries.

Site Preparation

Review the area where the unit will be installed before uncrating the unit. Make sure all possible hazards to the user and the equipment have been addressed.

Electrical Connections

The grill is supplied with one or more power cords. Check the data plate on the grill for voltage, cycle, phase and electrical specifications. Refer to the wiring diagram provided inside the protective control panel door at the front of the grill for proper power connections. The power connection(s) are located behind the access line cover on the front of the grill.

In the United States, this equipment is intended to be installed in accordance with the National Electrical Code (NEC), ANSI/NFPA 70-1987. The purpose of the NEC code is the practical safeguarding of persons and property from hazards arising from the use of electricity. This code contains provisions considered necessary for safety. Compliance therewith, and proper maintenance, will result in an installation essentially free from hazard!

In all other areas of the world, equipment should be installed in accordance with the existing local codes. Please contact your local authorities.

The Proper Wire Size and Branch Circuit Overcurrent Device shall be selected according to the data label information and in accordance with CEC Part I 2006, Section 14-100(e)(i).



FOLLOW YOUR LOCAL ELECTRICAL CODES!



CAUTION: THIS EQUIPMENT MUST BE PROPERLY GROUNDED! FAILURE TO DO SO CAN RESULT IN SEVERE PERSONAL INJURY FROM ELECTRICAL SHOCK!



This unit is provided with an equipotential grounding lug that is to be properly attached to the rear of the frame by the authorized installer. The installation location is marked by the equipotential bonding symbol (5021 of IEC 60417-1) on both the removable panel and the equipment's frame.



- Stationary appliances which are not equipped with a power cord and a plug or another device to disconnect the appliance from the power source must have an all-pole disconnecting device with a contact gap of at least 3 mm installed in the external installation.
- Appliances that are permanently connected to fixed wiring and for which leakage currents may exceed 10 mA, particularly when disconnected or not used for long periods, or during initial installation, shall have protective devices such as a GFI, to protect against the leakage of current and be installed by the authorized personnel to the local codes.
- Supply cords used with this unit shall be oil-resistant, sheathed flexible cable, not lighter than ordinary polychloroprene or other equivalent synthetic elastomer-sheathed cord (Code designation 60245 IEC 57), installed with the proper cord anchorage to relieve conductors from strain, including twisting, at the terminals and protect the insulation of the conductors from abrasion.

If the supply cord is damaged, it must be replaced by an authorized Taylor service technician in order to avoid a hazard.

Installation

This machine is designed for indoor use only.



DO NOT install the machine in an area where a water jet could be used to clean or rinse the machine. Failure to follow this instruction may result in serious electrical shock.



This grill must be installed on a level surface. Failure to comply may result in personal injury or equipment damage.

Installation of Cable Kit

If the unit is permanently connected, the Cable Kit must be installed. Flexible conduit must be used when installing the appliance.

Ventilation and Clearance

To ensure proper operation of this appliance, it must be installed so that the products of combustion are efficiently removed.



After set up, do not store anything on top of the grill. Failure to follow this instruction may result in a fire hazard.

Grease Disposal Container

If the grill is not factory-equipped with grease disposal containers, the store is required to provide appropriate grease disposal containers in accordance with NSF Standard 4 requirements.

Section 2

To the Operator

The Taylor grills included in this manual consist of the base model numbers 810, 812, 820, 822, and 828.

Prefix letters were added to the base model numbers to denote minor design differences:

- C = Standard Platen Length (17.5" / 445 mm)
- L = Longer Platen Length (21" / 533 mm)
- G = Grooved Option

The Models 810 and 812 are 36" (914 mm) grills. The Model 810 is equipped with three upper platens and the Model 812 is equipped with two upper platens.

The Models 820 and 822 are 24" (610 mm) grills. The Model 820 is equipped with two upper platens and the Model 822 is equipped with one upper platen.

The Model 828 is a 12" (305 mm) grill equipped with one upper platen.

These grills are capable of cooking a variety of products and feature two cooking options. They provide all the features of a flat grill as well as the advantages of two-sided cooking.

The grill you have purchased has been carefully engineered and manufactured to provide dependable operation. When properly operated and maintained, it will produce a consistent quality product. Like all mechanical products, it will require cleaning and maintenance. A minimum amount of care and attention is necessary if the operating procedures in this manual are followed closely.



This Operator's Manual should be read before operating or performing any maintenance on your equipment.

It is strongly recommended that all personnel responsible for the equipment's operation and cleaning review these procedures for proper training and assurance that no misunderstandings exist.

In the event you should require technical assistance, please contact your local authorized Taylor Distributor.

Note: Your Taylor warranty is valid only if the parts are authorized Taylor parts, purchased from the local authorized Taylor Distributor, and only if all required service work is provided by an authorized Taylor service technician. Taylor reserves the right to deny warranty claims on units or parts if non-Taylor approved parts or incorrect refrigerant were installed in the unit, system modifications were performed beyond factory recommendations, or it is determined that the failure was caused by abuse, misuse, neglect, or failure to follow all operating instructions. For full details of your Taylor Warranty, please see the Limited Warranty section in this manual.

Note: Constant research results in steady improvements; therefore, information in this manual is subject to change without notice.



If the crossed out wheeled bin symbol is affixed to this product, it signifies that this product is compliant with the EU Directive as well as other similar legislation in effect after August 13, 2005. Therefore, it must be collected separately after its use is completed and cannot be disposed as unsorted municipal waste.

The user is responsible for returning the product to the appropriate collection facility, as specified by your local code.

For additional information regarding applicable local laws, please contact the municipal facility and/or local distributor.

Section 3

Safety

We, at Taylor Company, are concerned about the safety of the operator when he or she comes in contact with the grill and its parts. Taylor has gone to extreme efforts to design and manufacture built-in safety features to protect both you and the service technician. As an example, warning labels have been attached to the grill to further point out safety precautions to the operator.



IMPORTANT - Failure to adhere to the following safety precautions may result in severe personal injury or death. Failure to comply with these warnings may damage the machine and its components. Component damage will result in part replacement expense and service repair expense.

To Operate Safely:



DO NOT operate the grill without reading this Operator's Manual. This manual should be kept in a safe place for future reference.



This appliance is to be used only by trained personnel. It is not intended for use by children or people with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless given supervision or instruction concerning the use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.



Failure to follow the instructions below may result in severe injury or death from electrocution:

- **DO NOT** operate the grill unless it is properly grounded.
- **DO NOT** attempt any repairs unless the power supply to the grill has been disconnected (must be performed by an authorized service technician).
- **DO NOT** operate the grill unless all service panels are restrained with screws.




- Stationary appliances which are not equipped with a power cord and a plug or other device to disconnect the appliance from the power source must have an all-pole disconnecting device with a contact gap of at least 3 mm installed in the external installation.
- Appliances that are permanently connected to fixed wiring and for which leakage currents may exceed 10 mA, particularly when disconnected or not used for long periods, or during initial installation, shall have protective devices such as a GFI, to protect against the leakage of current and be installed by the authorized personnel to the local codes.
- Supply cords used with this unit shall be oil-resistant, sheathed flexible cable, not lighter than ordinary polychloroprene or other equivalent synthetic elastomer-sheathed cord (Code designation 60245 IEC 57), installed with the proper cord anchorage to relieve conductors from strain, including twisting, at the terminals and protect the insulation of the conductors from abrasion.

If the supply cord is damaged, it must be replaced by an authorized Taylor service technician in order to avoid a hazard.






IMPORTANT: DO NOT use a water jet or spray excessive water on or anywhere near the grill. Failure to follow this instruction may result in serious electrical shock and cause permanent electrical and mechanical damage to internal parts.

Failure to follow this instruction may result in:

-  serious electrical shock
-  burns from hot steam
-  liquid collecting inside the grill and destroying electrical components



DO NOT use cold water or ice to cool the upper platen or the lower cook surface. Failure to follow this instruction may result in:

-  serious electrical shock
-  burns from hot steam
-  liquid collecting inside the grill and destroying electrical components



Failure to follow the instructions below may result in severe burns from high temperatures:

- **DO NOT** prepare or remove product without proper equipment.
- **DO NOT** allow untrained personnel to operate this grill.
- **USE EXTREME CAUTION** when cleaning the grill.



Appropriate grill clearance must be maintained from all combustible materials. Failure to comply could result in a fire hazard.



This grill must be installed on a level surface. Failure to comply may result in personal injury or equipment damage.



Access to the service area of the unit is restricted to persons having knowledge and practical experience with the appliance, in particular as far as safety and hygiene are concerned.



Take caution to protect eyes, lungs, and all parts of the body from potential harm when using any chemical cleaner. Failure to follow this instruction may result in a chemical burn.



DO NOT use any abrasives or cleaners other than approved food service cleaners and degreasers. Failure to comply may cause illness to the consumer and may also damage grill surfaces.



Cleaning and sanitizing schedules are governed by your state or local regulatory agencies and must be followed accordingly. Please refer to the cleaning section of this manual for the proper procedure to clean this unit.



The grill must be pulled away from the wall for thorough cleaning. Disconnect the tether to the grill, located on the back panel of the unit. When returning the grill to its original position, use extreme caution to smoothly and slowly roll the grill backward into place. Failure to do so may cause the grill to tip and will cause severe equipment damage or personal injury.



NOTICE all warning labels that have been attached to the grill to further point out safety precautions to the operator.

This piece of equipment is made in America and has American sizes on hardware. All metric conversions are approximate and vary in size.

NOISE LEVEL: Airborne noise emission does not exceed 70 dB(A) when measured at a distance of 1.0 meter from the surface of the machine and at a height of 1.6 meters from the floor.

These instructions are valid only if the country code symbol appears on the appliance. If the symbol does not appear on the appliance, refer to the technical instructions which give the necessary instructions for adapting the appliance to the utilization conditions of that country.

Section 4

Operator Parts Identification

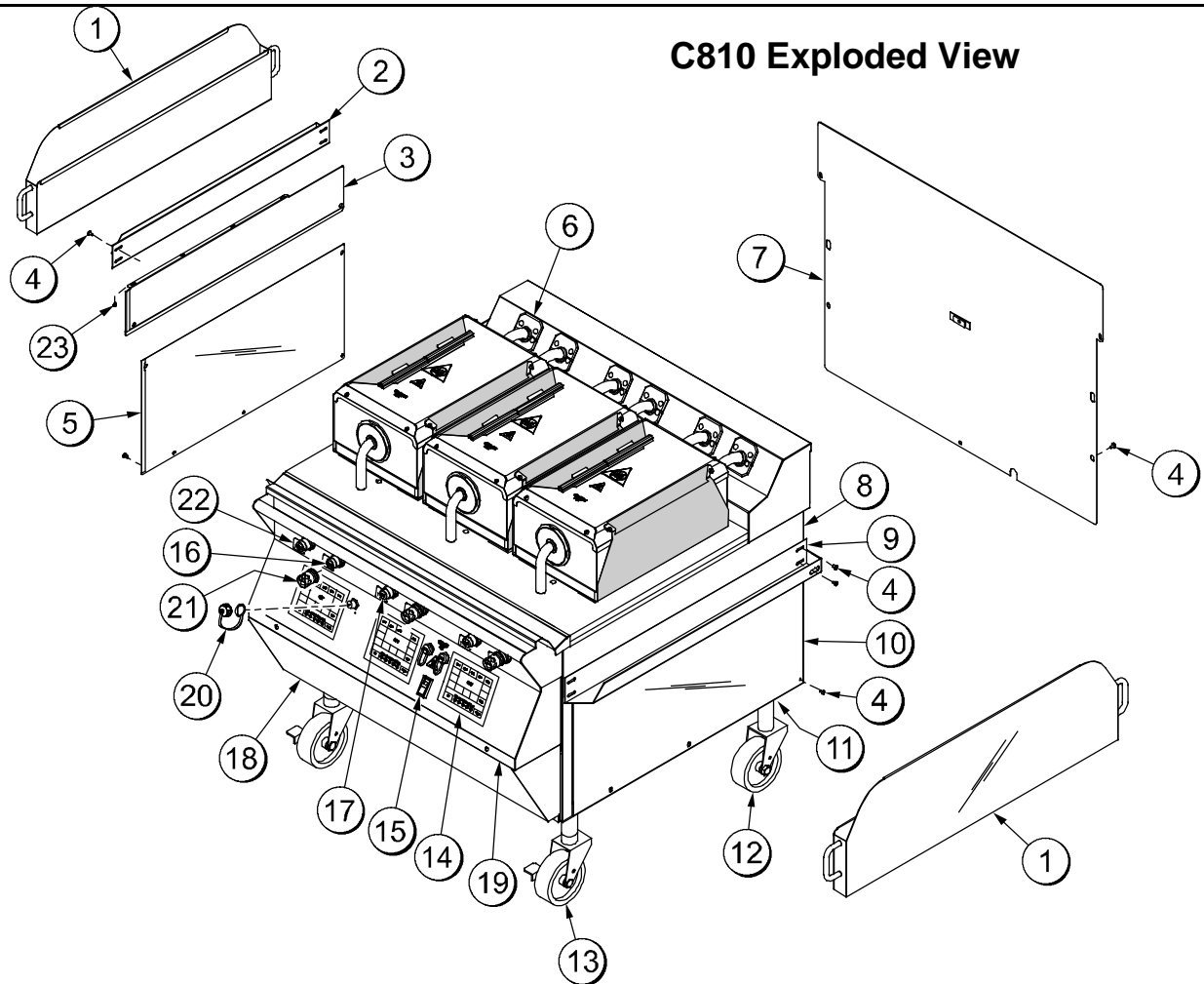


Figure 1

ITEM	DESCRIPTION	PART NO.
1	CAN A.-GREASE	X80925
2	SLIDE-GREASE CAN *LEFT	069936
3	PANEL-SIDE-UPPER *LEFT	073990
4	SCREW-10-32X3/8 SLTD TRUS	024298
5	PANEL-SIDE-LOWER *LEFT	073992
*6	KIT A.-GREASE SHIELD	X78330-SER
7	PANEL A.-BACK SERVICE	X73995
8	PANEL-SIDE-UPPER *RIGHT	073989
9	SLIDE-GREASE CAN *RIGHT	069935
10	PANEL-SIDE-LOWER *RIGHT	073991
11	NUT-JAM 1 1/2-12 STEEL	073594
12	CASTER-5" 7-5/8 STEM	078377

ITEM	DESCRIPTION	PART NO.
13	CASTER-GRILL 5" LOCK	073240
14	KIT A.-GRILL CONTROL	X73474-SER
15	SWITCH-ROCKER-DPST-10A	076989-WP
16	BUTTON-OPERATOR-BLACK	076012
17	BUTTON-OPERATOR-RED	076011
18	PANEL A.-FRONT-LOWER	X73979
19	PANEL A.-LIGHT	X73983
20	COVER A. USB WATERPROOF	068583
**21	GUARD-LENSE	075288
**22	LABEL-CONTROL PANEL	075699SYM3
23	SCREW 10-32 X 3/8	039381

* 1 KIT PER PLATEN

**INTERNATIONAL, ONLY

L810 / G810 Exploded View

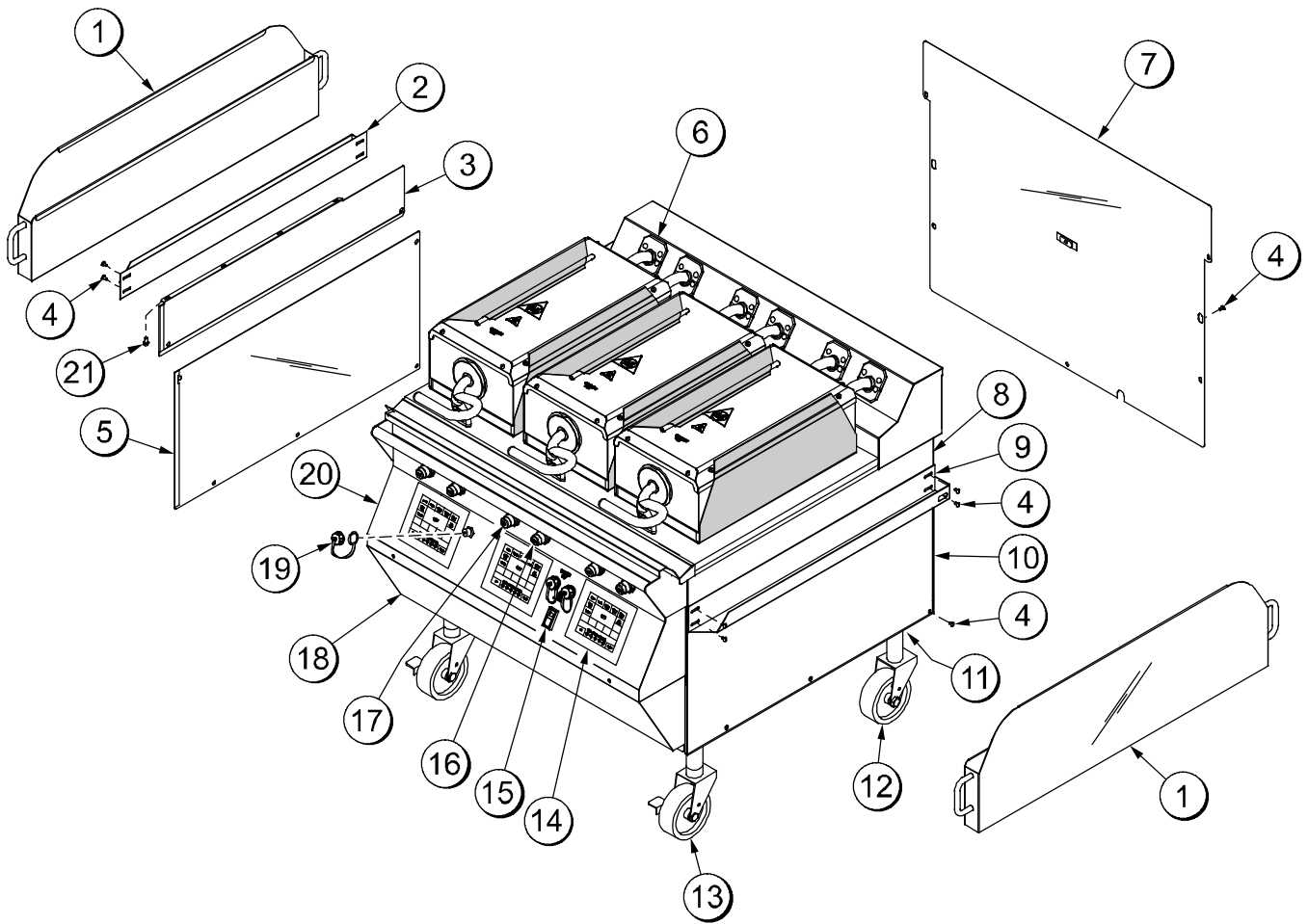


Figure 2

ITEM	DESCRIPTION	PART NO.
1	CAN A.-GREASE	X80925
2	SLIDE-GREASE CAN *LEFT	069936
3	PANEL-SIDE-UPPER *LEFT	073990
4	SCREW-10-32X3/8 SLTD TRUS	024298
5	PANEL-SIDE-LOWER *LEFT	073992
*6	KIT A.-GREASE SHIELD	X78330-SER
7	PANEL A.-BACK SERVICE	X73995
8	PANEL-SIDE-UPPER *RIGHT	073989
9	SLIDE-GREASE CAN *RIGHT	069935
10	PANEL-SIDE-LOWER *RIGHT	073991
11	NUT-JAM 1 1/2-12 STEEL	073594

ITEM	DESCRIPTION	PART NO.
12	CASTER-5" 7-5/8 STEM	078377
13	CASTER-GRILL 5" LOCK	073240
14	KIT A.-GRILL CONTROL	X73474-SER
15	SWITCH-ROCKER-DPST-10A	076989-WP
16	BUTTON-OPERATOR-BLACK	076012
17	BUTTON-OPERATOR-RED	076011
18	PANEL A.-FRONT-LOWER	X73979
19	COVER A. USB WATERPROOF	068583
20	PANEL A.-LIGHT	X73983
21	SCREW 10-32 X 3/8	039381

* 1 KIT PER PLATEN

C812 Exploded View

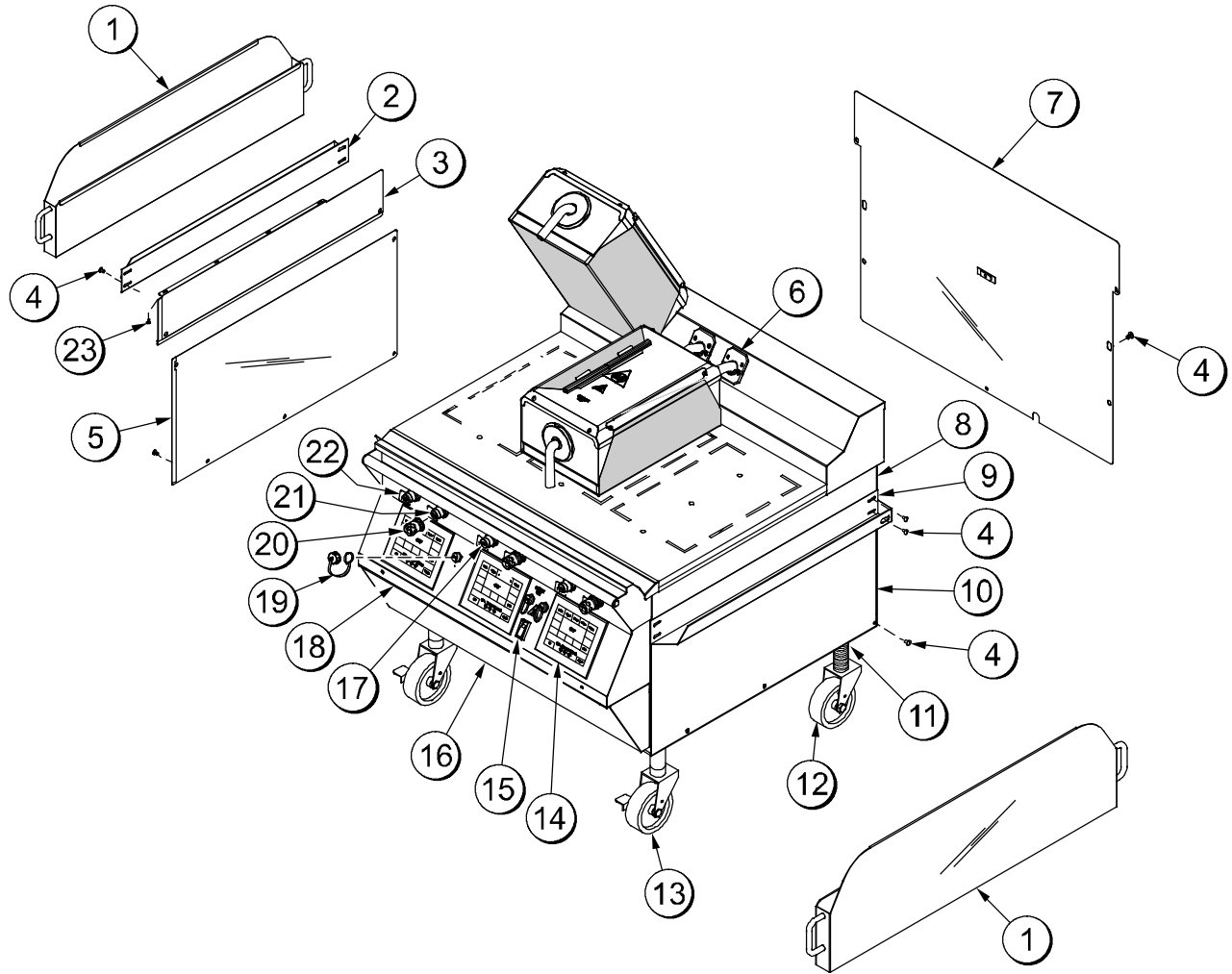


Figure 3

ITEM	DESCRIPTION	PART NO.
1	CAN A.-GREASE	X80925
2	SLIDE-GREASE CAN *LEFT	069936
3	PANEL-SIDE-UPPER *LEFT	073990
4	SCREW-10-32X3/8 SLTD TRUS	024298
5	PANEL-SIDE-LOWER *LEFT	073992
*6	KIT A.-GREASE SHIELD	X78330-SER
7	PANEL A.-BACK SERVICE	X73995
8	PANEL-SIDE-UPPER *RIGHT	073989
9	SLIDE-GREASE CAN *RIGHT	069935
10	PANEL-SIDE-LOWER *RIGHT	073991
11	NUT-JAM 1 1/2-12 STEEL	073594
12	CASTER-5" 7-5/8 STEM	078377

ITEM	DESCRIPTION	PART NO.
13	CASTER-GRILL 5" LOCK	073240
14	KIT A.-GRILL CONTROL	X73474-SER
15	SWITCH-ROCKER-DPST-10A	076989-WP
16	PANEL A.-FRONT-LOWER	X73979
17	BUTTON-OPERATOR-RED	076011
18	PANEL A.-LIGHT	X73983
19	COVER A.-USB WATERPROOF	068583
**20	GUARD-LENSE	075288
21	BUTTON-OPERATOR-BLACK	076012
**22	LABEL-CONTROL PANEL	075699SYM3
23	SCREW 10-32 X 3/8	039381

* 1 KIT PER PLATEN

**INTERNATIONAL, ONLY

L812 Exploded View

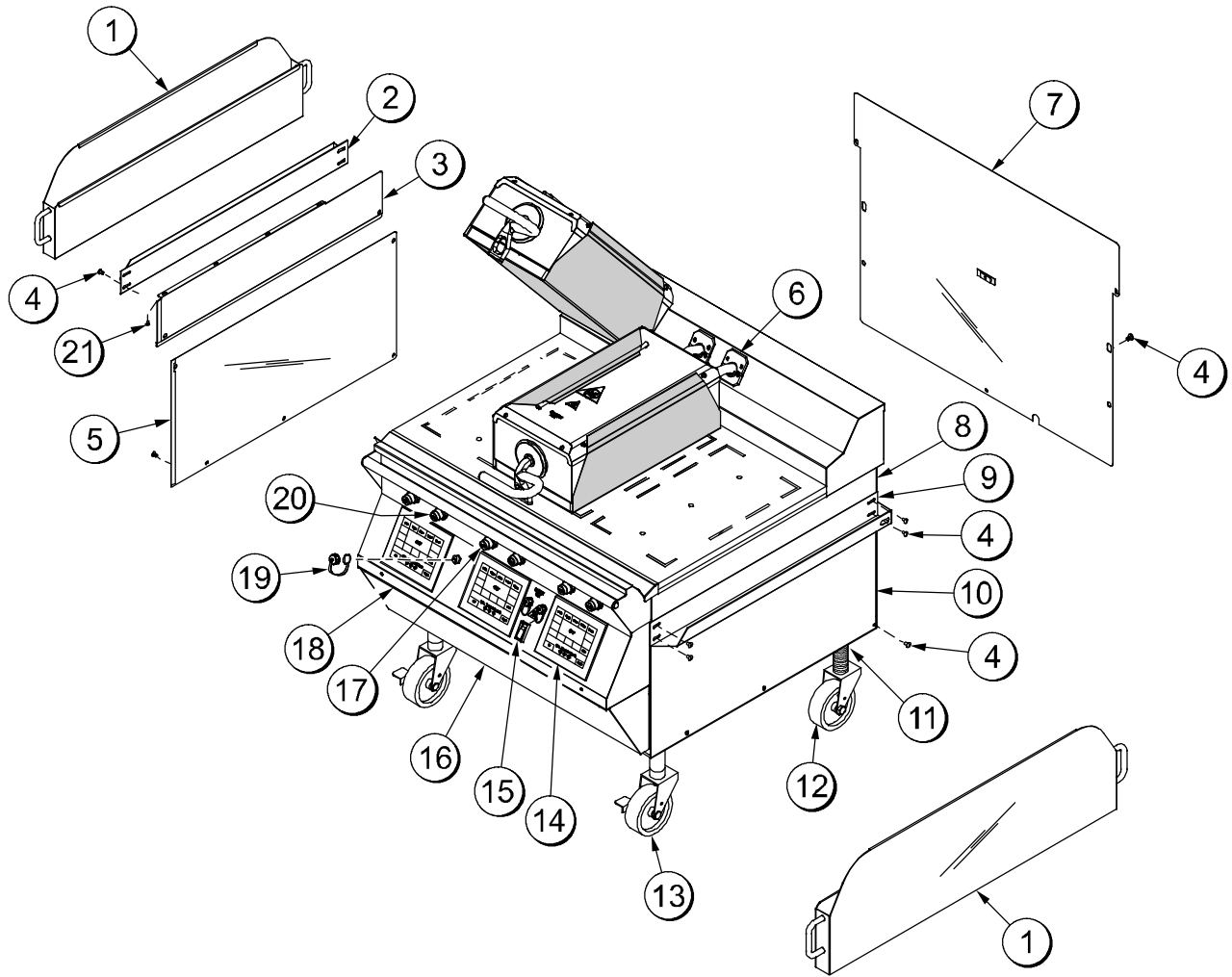


Figure 4

ITEM	DESCRIPTION	PART NO.
1	CAN A.-GREASE	X80925
2	SLIDE-GREASE CAN *LEFT	069936
3	PANEL-SIDE-UPPER *LEFT	073990
4	SCREW-10-32X3/8 SLTD TRUS	024298
5	PANEL-SIDE-LOWER *LEFT	073992
*6	KIT A.-GREASE SHIELD	X78330-SER
7	PANEL A.-BACK SERVICE	X73995
8	PANEL-SIDE-UPPER *RIGHT	073989
9	SLIDE-GREASE CAN *RIGHT	069935
10	PANEL-SIDE-LOWER *RIGHT	073991
11	NUT-JAM 1 1/2-12 STEEL	073594

ITEM	DESCRIPTION	PART NO.
12	CASTER-5" 7-5/8 STEM	078377
13	CASTER-GRILL 5" LOCK	073240
14	KIT A.-GRILL CONTROL	X73474-SER
15	SWITCH-ROCKER-DPST-10A	076989-WP
16	PANEL A.-FRONT-LOWER	X73979
17	BUTTON-OPERATOR-RED	076011
18	PANEL A.-LIGHT	X73983
19	COVER A-USB WATERPROOF	068583
20	BUTTON-OPERATOR-BLACK	076012
21	SCREW 10-32 X 3/8	039381

* 1 KIT PER PLATEN

C820 Exploded View

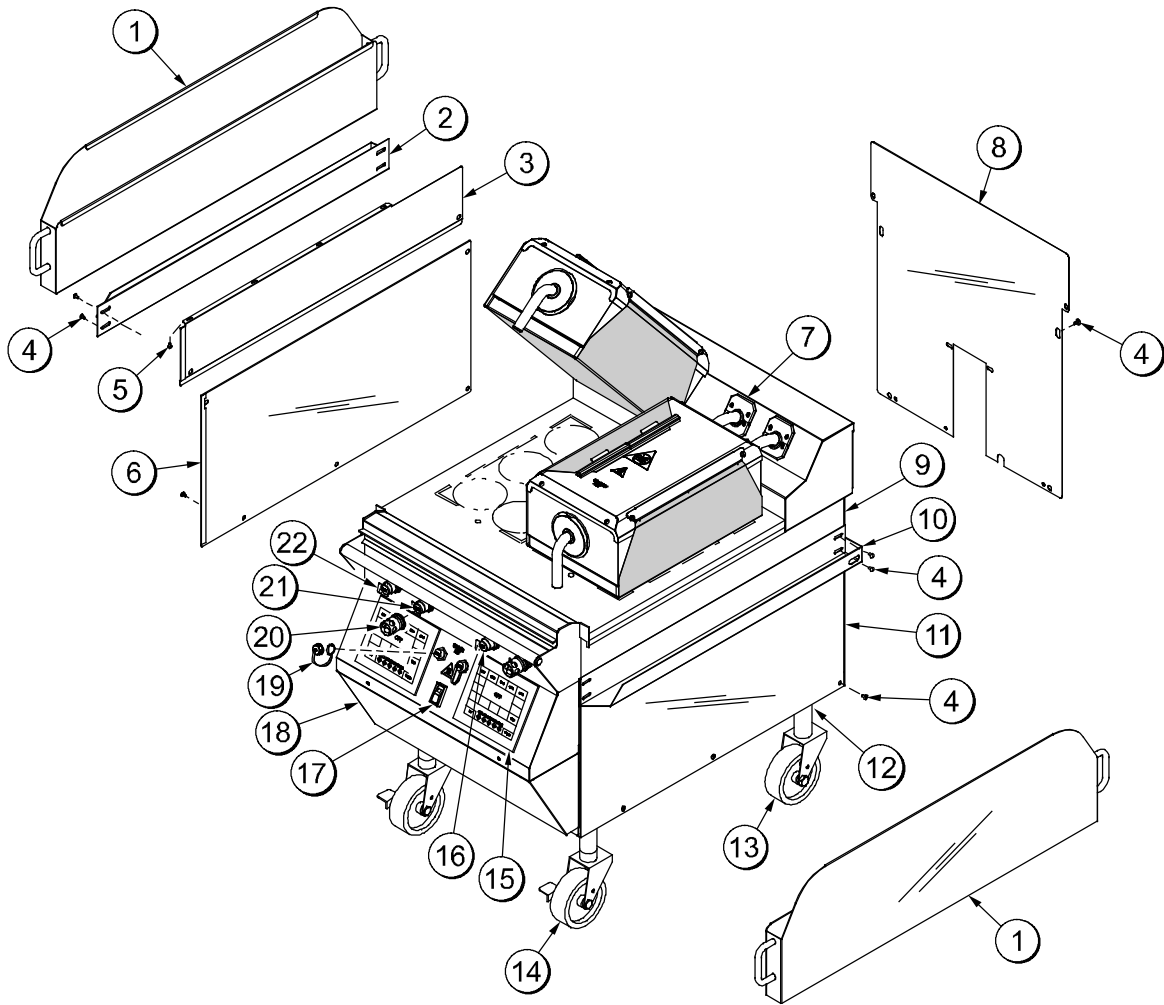


Figure 5

ITEM	DESCRIPTION	PART NO.
1	CAN A.-GREASE	X80925
2	SLIDE-GREASE CAN LEFT	069936
3	PANEL-SIDE UPPER LEFT	073990
4	SCREW-10-32X3/8 SLTD TRUS	024298
5	SCREW 10-32 X 3/8	039381
6	PANEL-BACK-LOWER LEFT	073992
*7	KIT A.-GREASE SHIELD	X78330-SER
8	PANEL-BACK-LOWER	069656
9	PANEL-SIDE UPPER RIGHT	073989
10	SLIDE-GREASE CAN RIGHT	069935
11	PANEL-SIDE-LOWER-RIGHT	073991
12	NUT-JAM 1-1/2-12 STEEL	073594

ITEM	DESCRIPTION	PART NO.
13	CASTER-5" 7-5/8 STEM	078377
14	CASTER-GRILL 5" W/LOCK	073240
15	KIT A.-GRILL CONTROL	X73474-SER
16	BUTTON-OPERATOR-RED	076011
17	SWITCH-ROCKER-DPST-10A	076989-WP
18	PANEL A.-FRONT-LOWER	X69660
19	COVER A.-USB	068583
**20	GUARD-LENSE	075288
21	BUTTON-OPERATOR-BLACK	076012
**22	LABEL-CONTROL PANEL	075699SYM

* 1 KIT PER PLATEN

**INTERNATIONAL, ONLY

L820 / G820 Exploded View

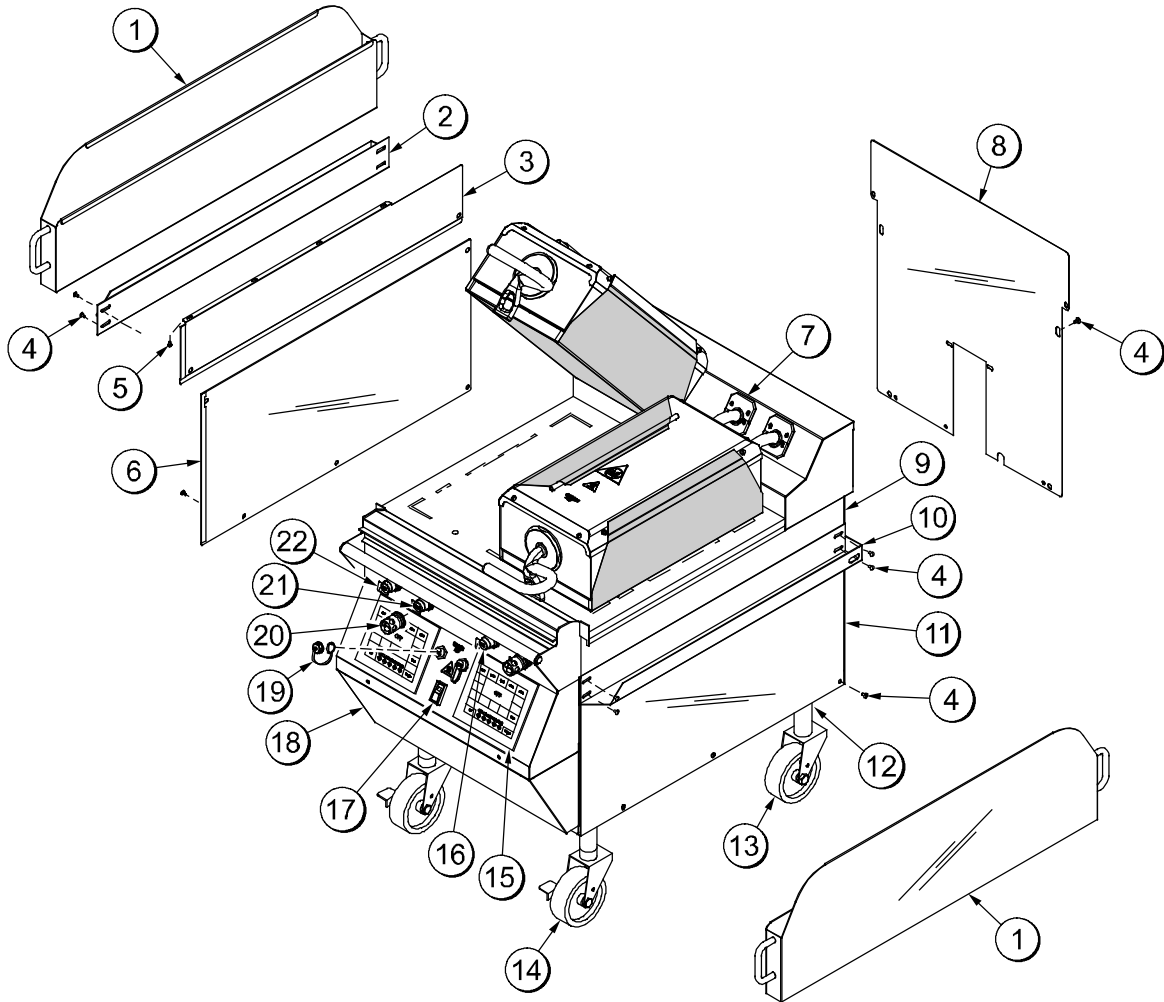


Figure 6

ITEM	DESCRIPTION	PART NO.
1	CAN A.-GREASE	X80925
2	SLIDE-GREASE CAN LEFT	069936
3	PANEL-SIDE UPPER LEFT	073990
4	SCREW-10-32X3/8 SLTD TRUS	024298
5	SCREW 10-32 X 3/8	039381
6	PANEL-BACK-LOWER LEFT	073992
*7	KIT A.-GREASE SHIELD	X78330-SER
8	PANEL-BACK-LOWER	069656
9	PANEL-SIDE UPPER RIGHT	073989
10	SLIDE-GREASE CAN RIGHT	069935
11	PANEL-SIDE-LOWER-RIGHT	073991

ITEM	DESCRIPTION	PART NO.
12	NUT-JAM 1-1/2-12 STEEL	073594
13	CASTER-5" 7-5/8 STEM	078377
14	CASTER-GRILL 5" W/LOCK	073240
15	KIT A.-GRILL CONTROL	X73474-SER
16	BUTTON-OPERATOR-RED	076011
17	SWITCH-ROCKER-DPST-10A	076989-WP
18	PANEL A.-FRONT-LOWER	X69660
19	COVER A.-USB	068583
**20	GUARD-LENSE	075288
21	BUTTON-OPERATOR-BLACK	076012
**22	LABEL-CONTROL PANEL	075699SYM3

* 1 KIT PER PLATEN

**INTERNATIONAL, ONLY

C822 Exploded View

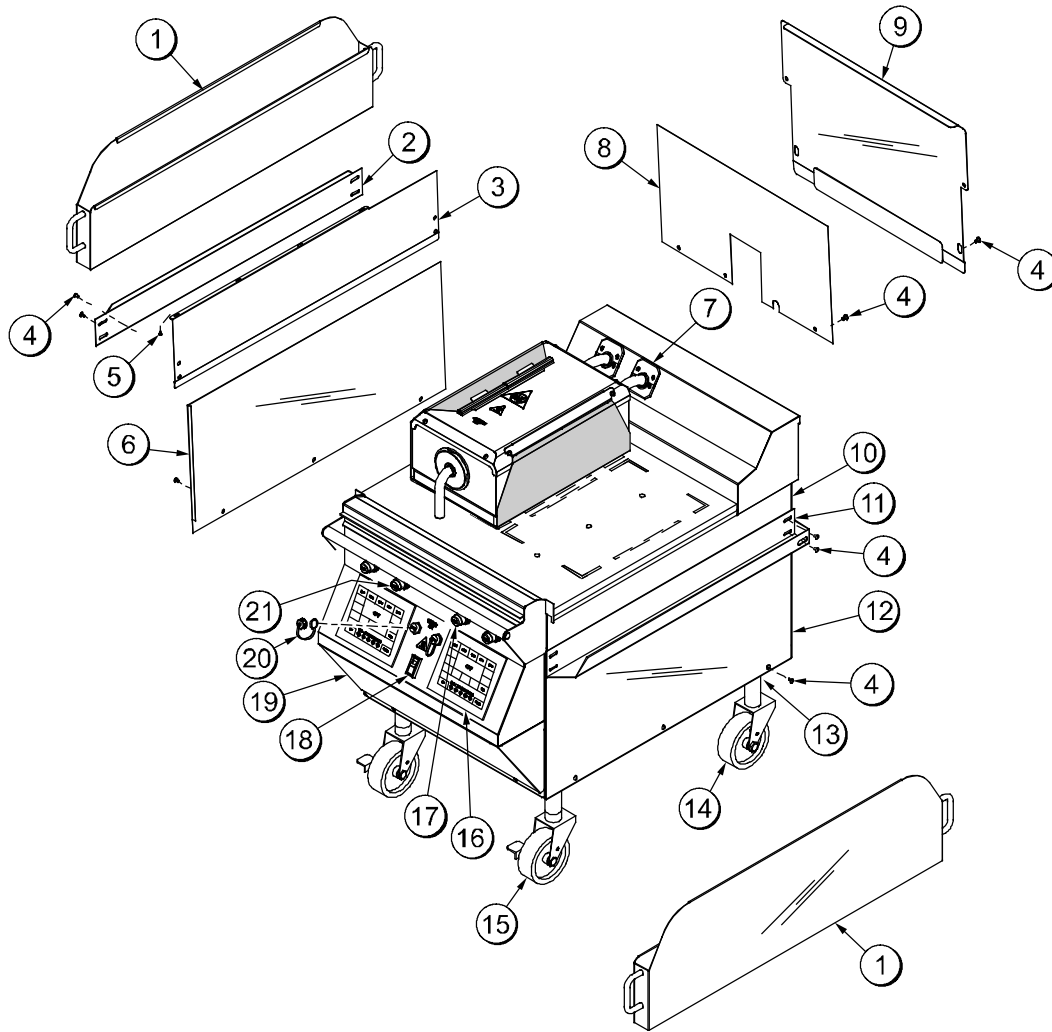


Figure 7

ITEM	DESCRIPTION	PART NO.
1	CAN A.-GREASE	X80925
2	SLIDE-GREASE CAN LEFT	069936
3	PANEL A.-SIDE UPPER LEFT	X72962
4	SCREW-10-32X3/8 SLTD TRUS	024298
5	SCREW 10-32 X 3/8	039381
6	PANEL-SIDE-LOWER-LEFT	073262
*7	KIT A.-GREASE SHIELD	X78330-SER
8	PANEL-BACK-LOWER	073550
9	PANEL A.-BACK SERVICE	X73546
10	PANEL A.-SIDE UPPER RIGHT	X72965
11	SLIDE-GREASE CAN RIGHT	069935

ITEM	DESCRIPTION	PART NO.
12	PANEL-SIDE-LOWER-RIGHT	073261
13	NUT-JAM 1-1/2-12 STEEL	073594
14	CASTER-5" 7-5/8 STEM	078377
15	CASTER-GRILL 5" W/LOCK	073240
16	KIT A.-GRILL CONTROL	X73474-SER
17	BUTTON-OPERATOR-RED	076011
18	SWITCH-ROCKER-DPST-10A	076989-WP
19	PANEL-FRONT-LOWER	073554
20	COVER A.-USB	068583
21	BUTTON-OPERATOR-BLACK	076012

* 1 KIT PER PLATEN

L822 Exploded View

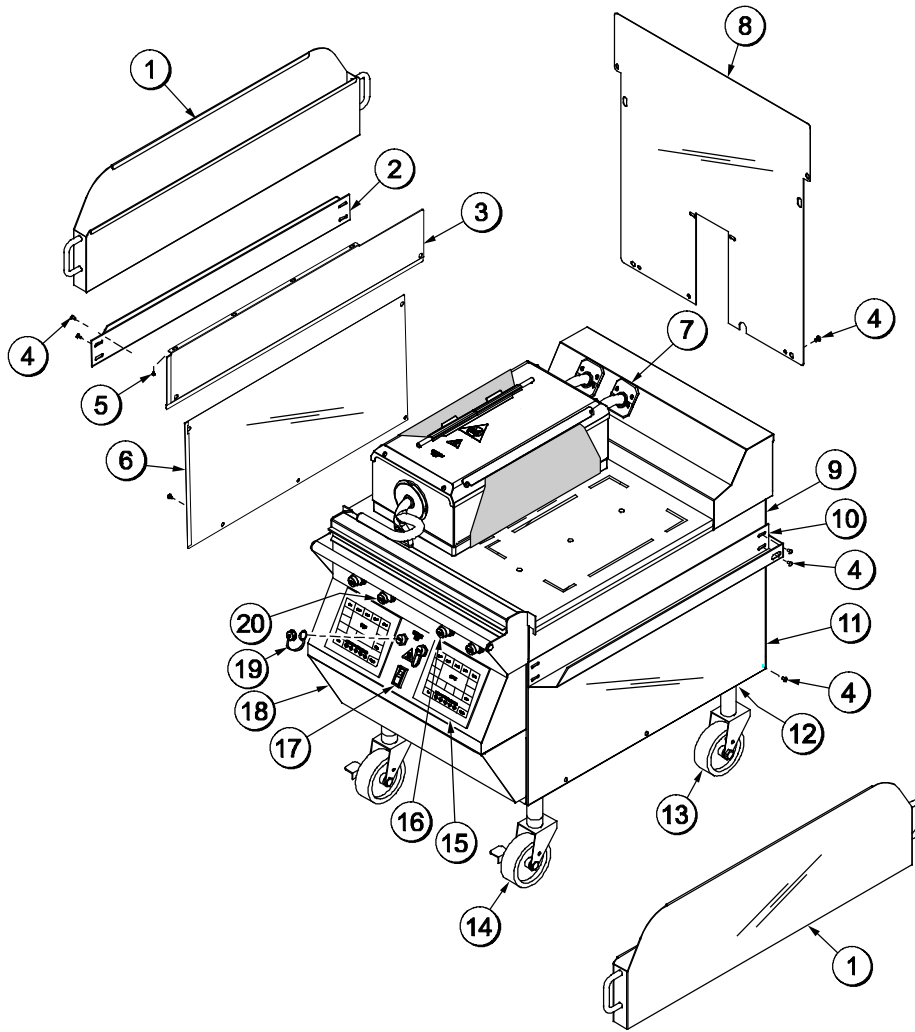


Figure 8

ITEM	DESCRIPTION	PART NO.
1	CAN A.-GREASE *HEM	X80925
2	SLIDE-GREASE CAN *L	069936
3	PANEL-SIDE UPPER-LT	073990
4	SCREW-10-32X3/8 SLTD	024298
5	SCREW-10-32X3/8 UNSL HWH	039381
6	PANEL-SIDE-LOWER *LEFT	073992
7	KIT A.-GREASE SHIELD*	X78330-SER
8	PANEL-BACK-SERVICE	069656
9	PANEL-SIDE UPPER-RT	073989
10	SLIDE-GREASE CAN *R	069935
11	PANEL-SIDE-LOWER *RIGHT	073991

ITEM	DESCRIPTION	PART NO.
12	NUT-JAM 1 1/2-12 STEEL	073594
13	CASTER-5" 7-5/8 STEM RIGID	078377
14	CASTER-5" 7-5/8 SWIVEL W/LOCK	073240
15	KIT A.-GRILL CONTROL-GEN MRKT	X73474-SER
16	BUTTON-OPERATOR-RED	076011
17	SWITCH-ROCKER-DPST-10A	076989-WP
18	PANEL-FRONT-LOWER	069661
19	COVER A.-USB WATERPROOF	068583
20	BUTTON-OPERATOR-BLACK	076012

L828 / G828 Exploded View

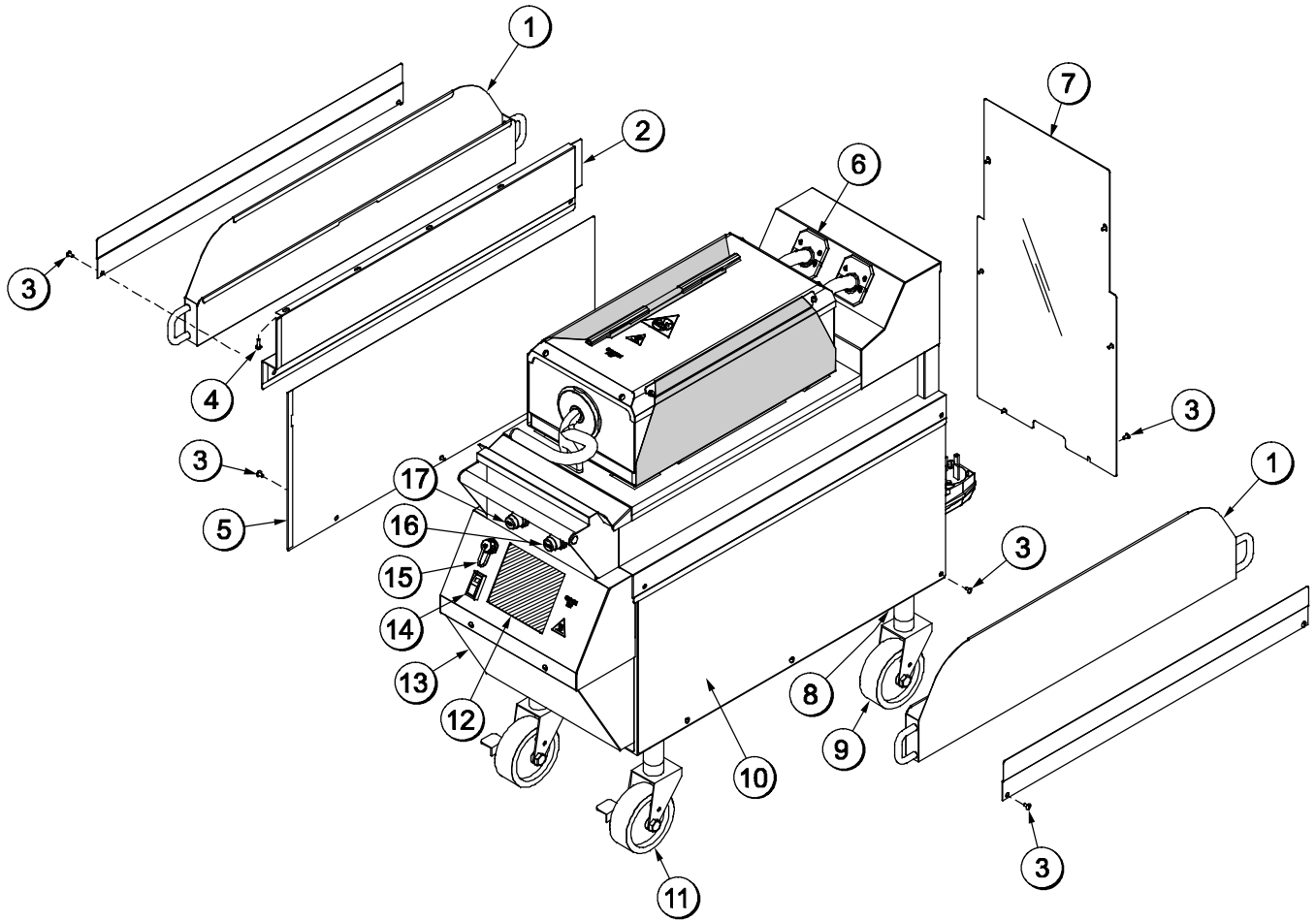


Figure 9

ITEM	DESCRIPTION	PART NO.
1	CAN A.-GREASE *HEM	X81942
2	PANEL-SIDE UPPER-LT	081973
3	SCREW-10-32X3/8 SLTD TRUS	024298
4	SCREW-10-32X5/8 UN SL HWH	039382
5	PANEL-SIDE *LEFT	081981
6	KIT A.-GREASE SHIELD	X78330-SER
7	PANEL-REAR	082021
8	NUT-JAM 1 1/2-12 STEEL	073594
9	CASTER-5" 7-5/8 STEM RIGID	078377

ITEM	DESCRIPTION	PART NO.
10	PANEL-SIDE *RIGHT	081980
11	CASTER-5" 7-5/8 SWIVEL W/LOCK	073240
12	KIT A.-GRILL CONTROL	X73274-SER
13	PANEL A.-FRONT-LOWER	X69969
14	SWITCH-ROCKER-DPST-10A	076989-WP
15	COVER A.-USB WATERPROOF	068583
16	BUTTON-OPERATOR-BLACK	076012
17	BUTTON-OPERATOR-RED	076011

Accessories

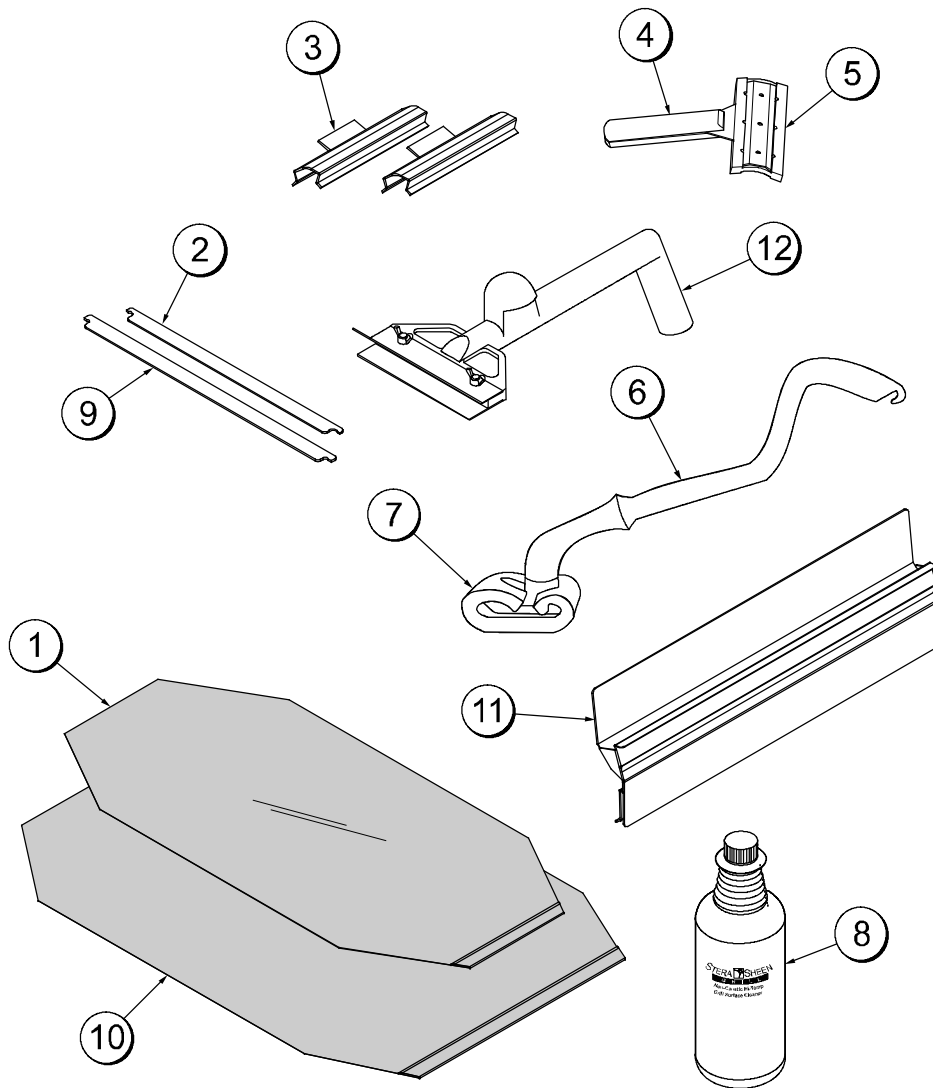


Figure 10

ITEM	DESCRIPTION	PART NO.
1	SHEET-RELEASE - BOX OF 9 (C810, C812, C820, G820, C822)	073442
*2	RETAINER-SHEET RELEASE (RETENTION BAR) (C810, C812, C820, G820, C822)	072845
**3	CLIP-RELEASE MATERIAL	072673
4	SCRAPER-TEFLON WIPER	075887
5	STRIP-REPLACEMENT	075888
***6	HOLDER-CLEANING	073736
***7	PAD-CLEANING	073737

ITEM	DESCRIPTION	PART NO.
8	CLEANER-STERA SHEEN (CASE OF 6, 1 QT. BOTTLES)	073160
*9	RETAINER-SHEET RELEASE (RETENTION BAR) (L810, G810, L812, L820, L822, L828, G828)	080594
10	SHEET-RELEASE-BOX OF 9 (L810, G810, L812, L820, L822, L828, G828)	080595
***11	BIN A.-TOOL STORAGE	X73829
***12	SCRAPER-GRILL	073225

* SHOWN PER PLATEN

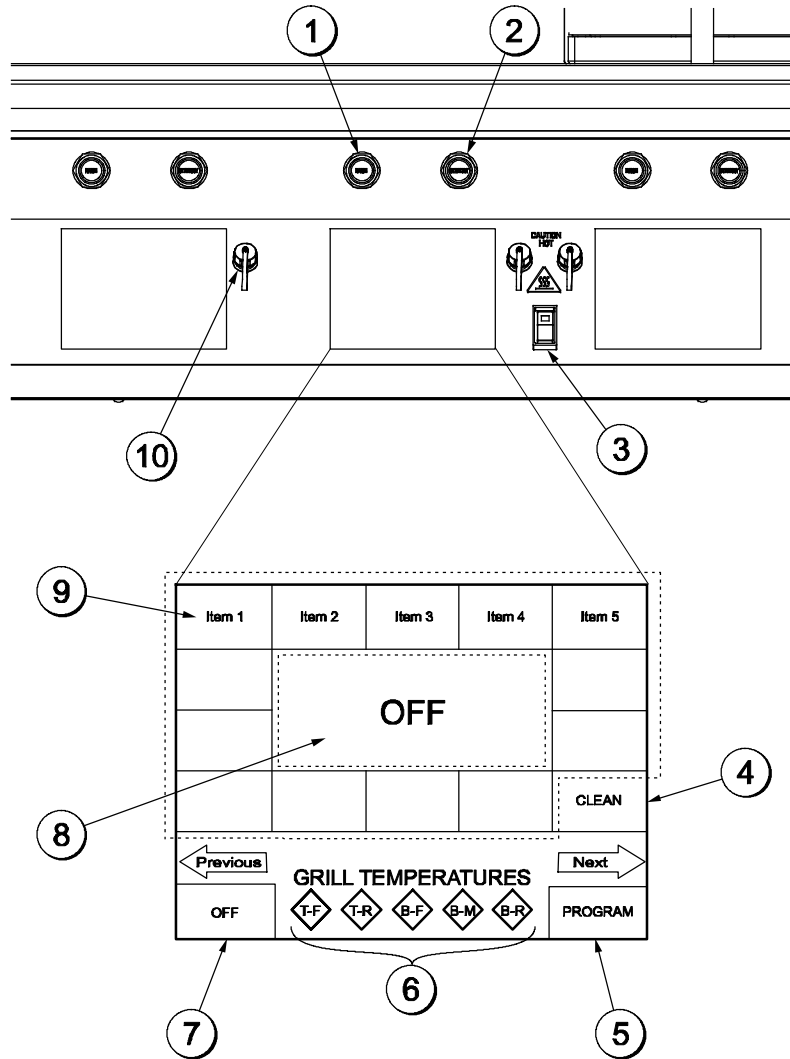
** SHOWN PER PLATEN

(NOTE: EXTRA CLIPS ARE SENT WITH GRILL)

*** SOLD SEPARATELY THROUGH YOUR LOCAL DISTRIBUTOR

Section 5

Important: To the Operator



Note: The Model 810 three platen grill has been selected for illustration purposes.

Figure 11

ITEM	DESCRIPTION
1	RAISE BUTTON
2	STANDBY/COOK MODE BUTTON
3	MASTER POWER SWITCH
4	CLEAN MODE KEY
5	PROGRAM KEY

ITEM	DESCRIPTION
6	TEMPERATURE INDICATOR LIGHTS
7	POWER KEY
8	FUNCTION DISPLAY
9	MENU SELECT KEYS
10	USB COVER

Section 6

Operating Procedures

The three platen Model L810 has been selected to illustrate the step-by-step procedures. For grills equipped with less than three platens, perform the following steps as appropriate for your grill platen configuration.

Daily Opening Procedures

Before operating the grill, the release sheets must be installed on the upper platens. The release sheets should be reversed and rotated on a daily basis (black side vs. gray side.)

Perform the following steps for installing release sheets:



CAUTION: Make sure the grill is **COOL** before attempting to install or remove release sheets.

Step 1

Slide the release sheet retainer through the hemmed end of the release sheet.

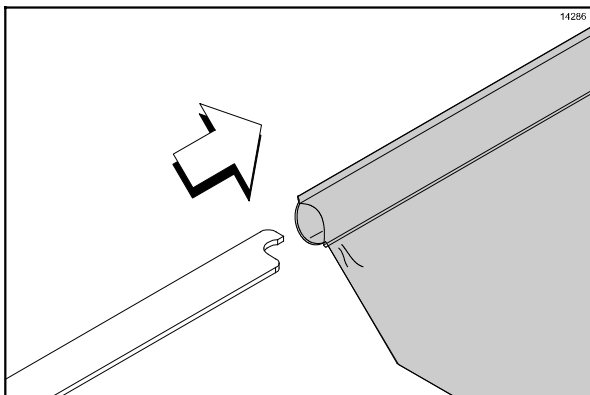


Figure 12

Step 2

Hook the release sheet retainer on the release sheet shoulder screws at the top of the upper platen.

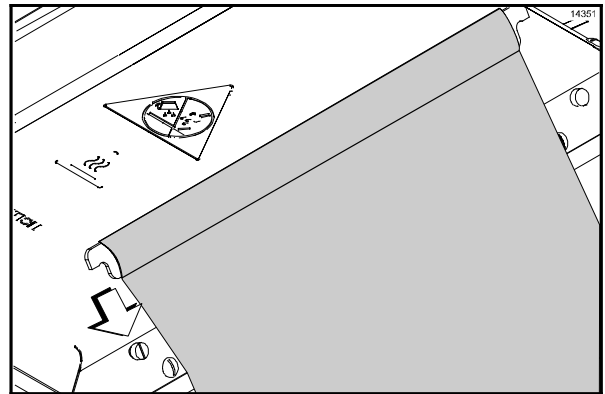


Figure 13

Step 3

Hold the non-hemmed end of the release sheet. Gently pull the sheet tight, wrapping it around the platen in a side-to-side manner.

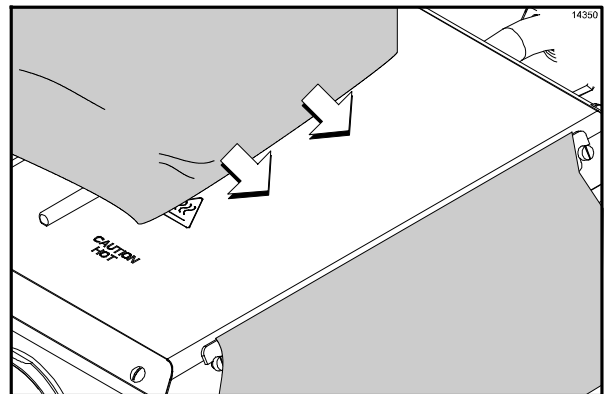


Figure 14

Note: Check the alignment of the release sheet and make sure it fits smoothly over the upper platen.

Step 4

Place the release sheet clips over the release sheet. Press them into place over the release sheet bar at the top of the platen.

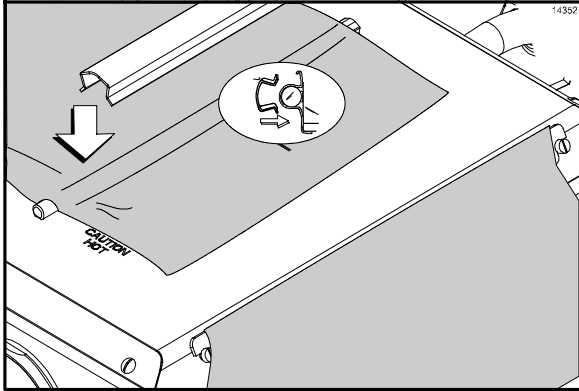


Figure 15

Step 5

Check the tightness of the release sheet against the upper platen.

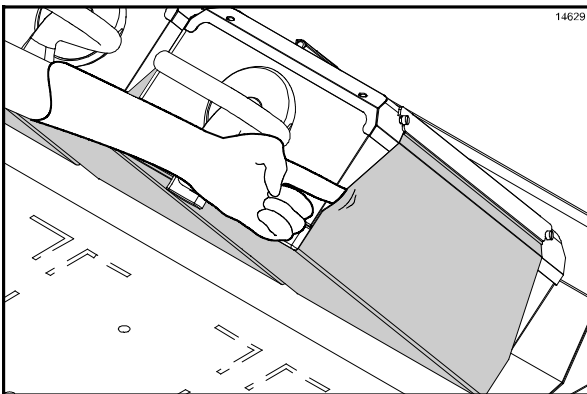


Figure 16

Note: Installing the release sheets too tightly may cause premature failure of the sheet.

Step 6

Repeat steps 1 through 5 for the remaining upper platens.

Note: Temperature checks should only be conducted with the release sheets removed.

The release sheet must be replaced when:

- Cleaning procedures fail to remove all buildup and product sticks to the release sheet.
- A tear appears in the cooking area of the release sheet, causing product to stick to the release sheet.

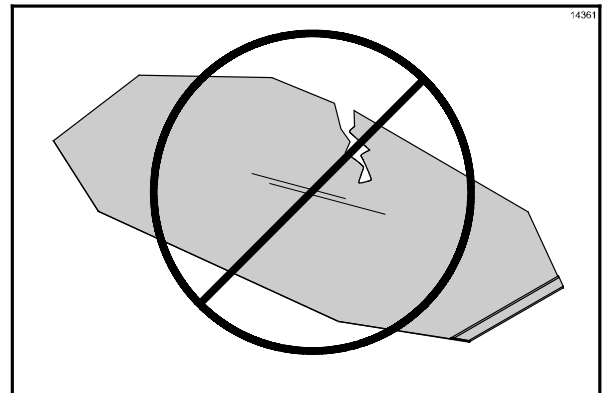


Figure 17

Note: It is not necessary to change the release sheet if small pin holes develop on the sheet.



CAUTION: The upper platen surface and release sheet are very hot. To prevent burn injuries, wear heat-resistant gloves when replacing the release sheets.

Care of Release Sheets

DO NOT:

- **DO NOT** fold or crease.

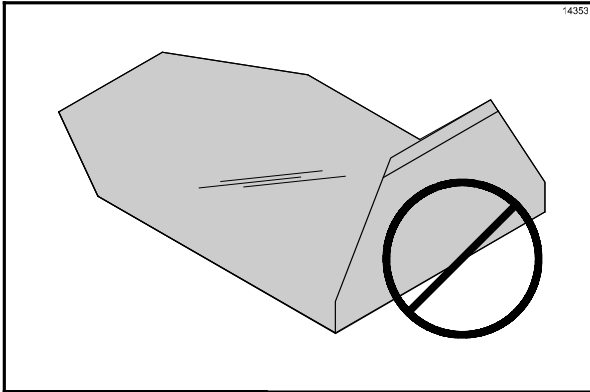


Figure 18

- **DO NOT** touch with sharp objects, grill scrapers, or abrasive pads.
- **DO NOT** place under other equipment or objects.
- **DO NOT** hot-hose or soak in water.

DO:

- **DO** clean with a squeegee after each run of product.
- **DO** wipe with a clean, sanitizer-soaked grill cloth a **minimum of 4 times per hour** and more often during peak periods.
- **DO** clean daily on both sides, using an approved high temperature grill cleaner and the grill cleaning pad and holder identified on page 15.



IMPORTANT! Clean the release sheets using the grill cleaning pad and holder identified on page 15 **ONLY**. Using any other pad and holder will damage the release sheets.

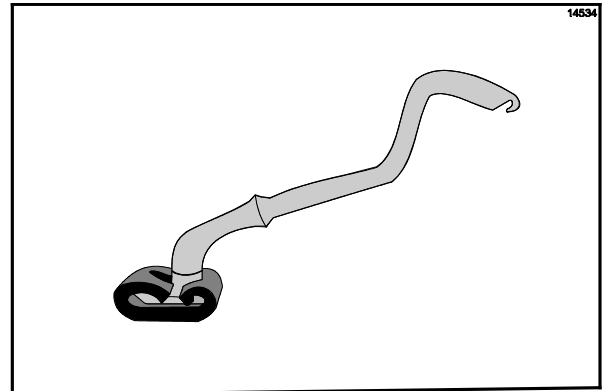


Figure 19

Note: Contact your local Taylor Distributor to purchase the correct grill cleaning pad and holder. (See page 15.)

- **DO** rinse to remove cleaner and allow to dry on a flat surface.
- **DO** rotate the release sheet daily and re-install on opposite side than previously used (black side vs. brown side).

Start Up of the Grill

IMPORTANT! The lower grill surface and the upper platen **MUST BE CLEAN** before starting these procedures.

Step 1

Place the power switch in the ON position.

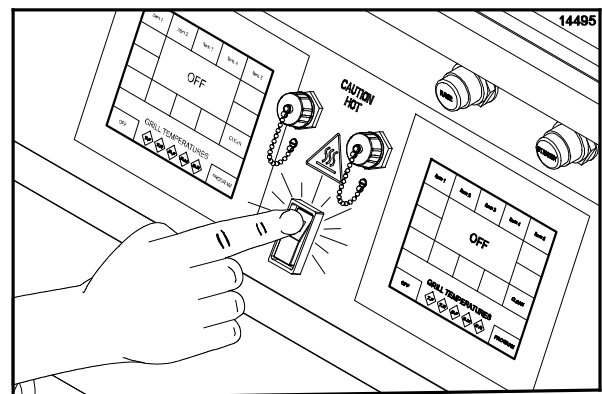


Figure 20

The control will display the word “INITIALIZATION” for five seconds and then will enter the OFF mode, displaying the message “OFF”. The temperature indicators will not be illuminated. A tone will sound for 20 seconds unless the operator touches either the display screen, the raise button or the standby button.

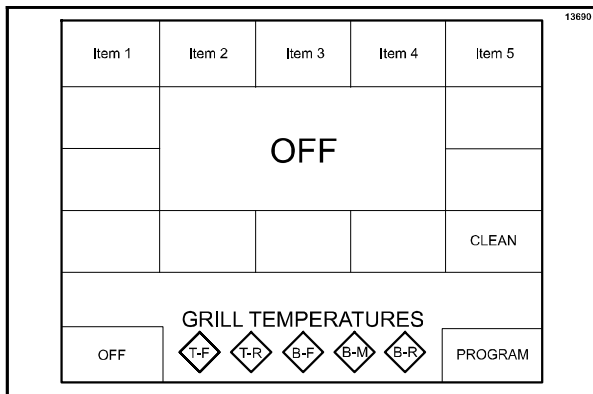


Figure 21

Step 2

Touch a menu key on the control to start the grill. The grill will start heating up to the proper temperature. The control will display the selected menu item and indicate “BOTTOM TOO COOL” and “TOP TOO COOL”. The grill temperature indicators will be illuminated in amber.

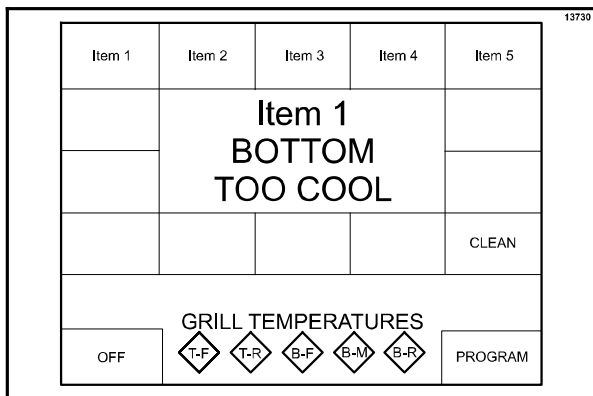


Figure 22

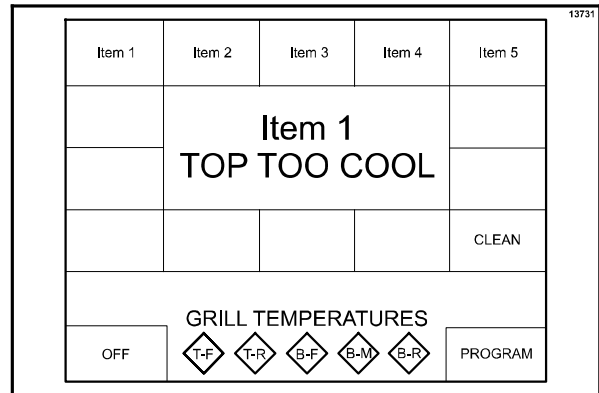


Figure 23

When the grill is at the proper temperature, the temperature statements will no longer display and the temperature indicators will be illuminated in green.

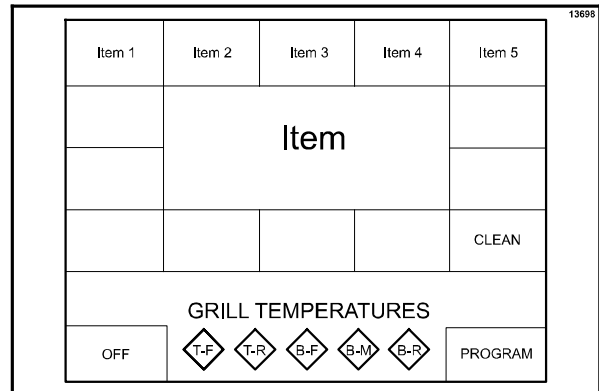


Figure 24

Programming Menu Items

To enter the Program Mode, the grill control must be in the OFF or IDLE mode.

Step 1

Press and hold the PROGRAM key for approximately five seconds to enter the Program Mode.

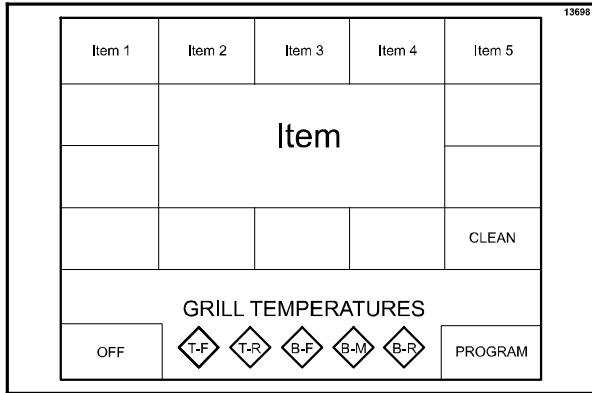


Figure 25

Step 2

The PASSWORD screen will appear. Enter the following password: **STORE1**. Press the OK key.

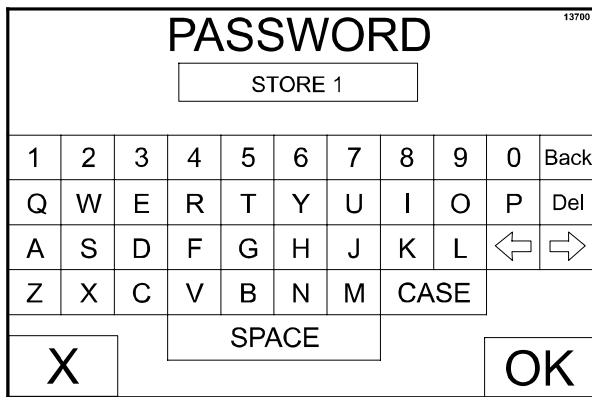


Figure 26

Step 3

The PROGRAM MODE screen will appear.

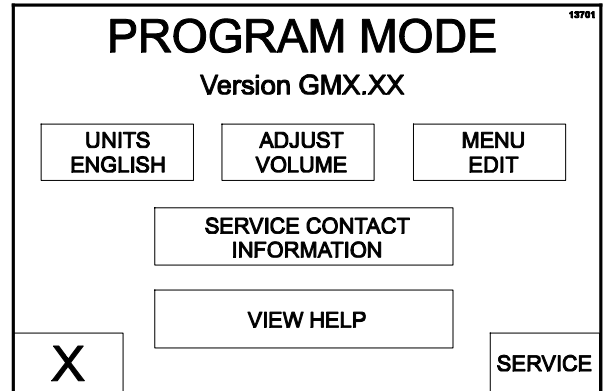


Figure 27

UNITS Key

The UNITS key is used to select either English or metric units of measure. The UNITS key toggles between English or metric units with each key press.

ADJUST VOLUME Key

The ADJUST VOLUME key displays the current volume. To increase or decrease the volume, use the UP and DOWN arrow keys.

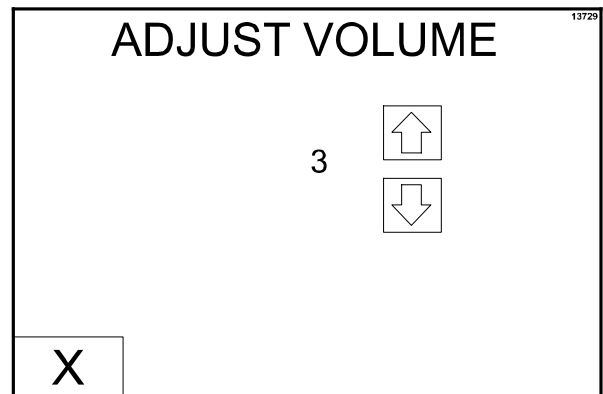


Figure 28

MENU EDIT Key

The MENU EDIT key is used to program a menu item. When the MENU EDIT key is pressed, the following screen will display.

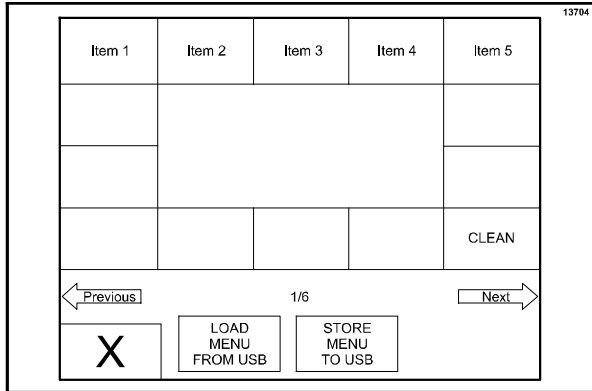


Figure 29

If there is more than one screen of menu items, press the Previous or Next arrow keys to access the other menu items.

Press the menu item key to be programmed. The following screen will display.

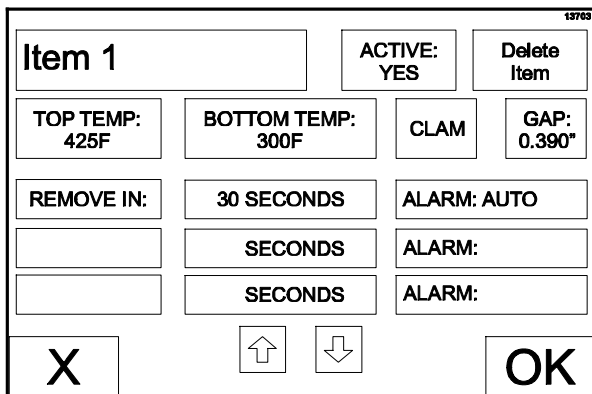


Figure 30

To edit a menu item, press the menu item key to bring up a virtual keyboard. Type in the desired name (up to 8 characters per line) and then press the “X” key to return to the previous screen.

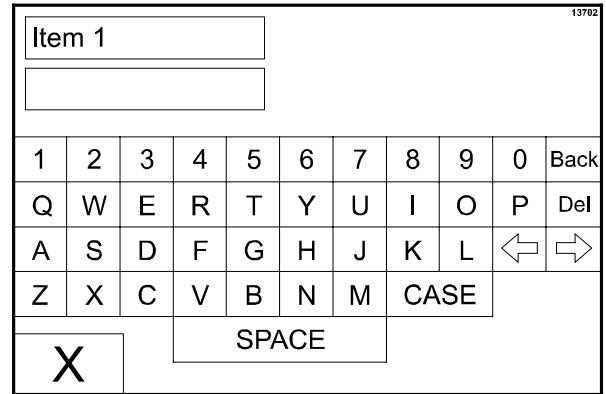


Figure 31

ACTIVE: YES or NO. This key displays the current selection. Pressing the key toggles to the opposite selection. Selecting YES will display the menu item on the main display screen.

TOP TEMP: This key displays the current set point temperature for the platen. To increase or decrease the temperature, use the UP and DOWN arrow keys.

BOTTOM TEMP: This key displays the current set point temperature for the lower grill surface. To increase or decrease the temperature, use the UP and DOWN arrow keys.

Note: When setting the temperatures for a given item, the limits are 150°F to 450°F (66°C to 232°C) for the upper platen and 150°F to 400°F (66°C to 204°C) for the lower grill surface. If the temperatures are set lower or higher than the temperature limits, the set point at the control will default to 150°F and 450°F (66°C and 232°C), respectively.

CLAM/FLAT: This key displays the current setting (CLAM or FLAT) associated with that function. Pressing the key toggles the mode to the opposite selection.

GAP: This key is only active if CLAM has been selected. The key displays the platen gap (in inches or mm) associated with the function. To increase or decrease the gap setting, use the UP and DOWN arrow keys.

MULTIPLE TIMING FUNCTIONS: There are four timing functions for clam and flat menu items. Each function has a set of parameters associated with it. The functions currently associated with the menu item are displayed. Pressing function 1, function 2, or function 3 will bring up the next function in the list. The functions provided are:

- REMOVE IN
- SEAR IN
- TURN IN
- SEAR/TURN IN

ALARM AUTO/MANUAL: This key displays the current status of the alarm mode. Pressing the key toggles the mode to the opposite selection.

If ALARM AUTO is selected, the alarm will automatically stop after five seconds has elapsed. Selecting ALARM MANUAL requires the operator touch anywhere on the display screen or the raise or standby buttons to stop the alarm.

XXX SECONDS: This key displays the time associated with that menu item in seconds. To increase or decrease the seconds setting, use the UP and DOWN arrow keys.

GAP: Each timing function has an associated gap setting. This setting can be changed selecting the gap value. Then use the UP and DOWN arrow keys to increase and decrease the gap value.

Upon completion of all programming selections, save the selections by pressing the OK key. To return to the main display screen without saving the programming selections, press the X key.

SERVICE CONTACT INFORMATION Key

Press the SERVICE CONTACT INFORMATION key to view the programmed service contact information.



Figure 32

VIEW HELP Key

The View Help key is not functional at this time (future development).

Loading Store Menu Items To USB

The same USB flash drive that was used to load software into the grill can be used to perform this procedure.

Step 1

Remove the USB cable cap from the USB connector to access the USB port.

Note: Grills built prior to serial number M1035495 will require the front control panel be lowered to access the control display boards.

Step 2

Insert the USB flash drive into the USB port.

Step 3

Press and hold the PROGRAM key for 5 seconds to enter the Program Mode.

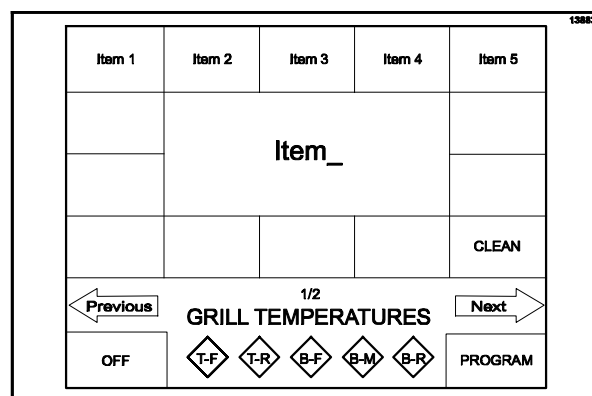


Figure 33

Step 4

Enter the Operator Password "STORE1". Press the OK key.

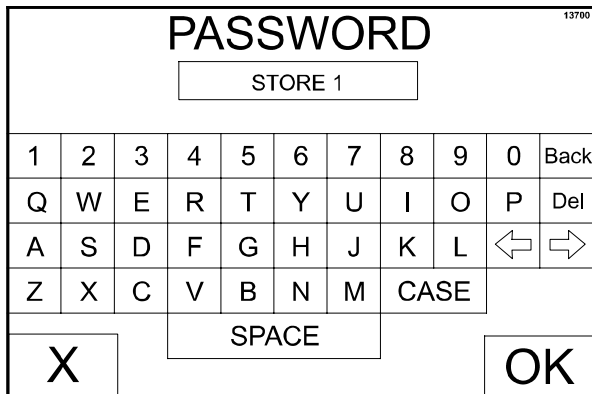


Figure 34

Step 5

Press the MENU EDIT key.

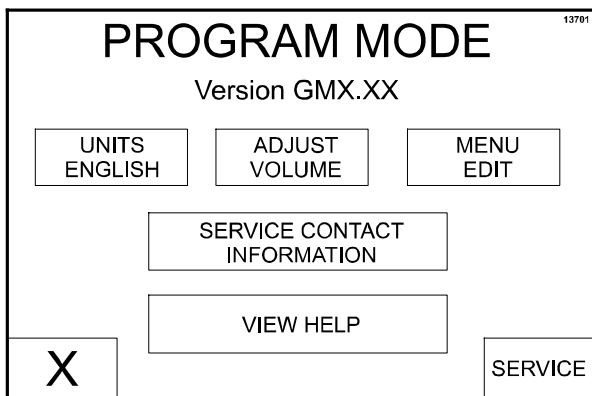


Figure 35

Step 6

Press the STORE MENU TO USB key.

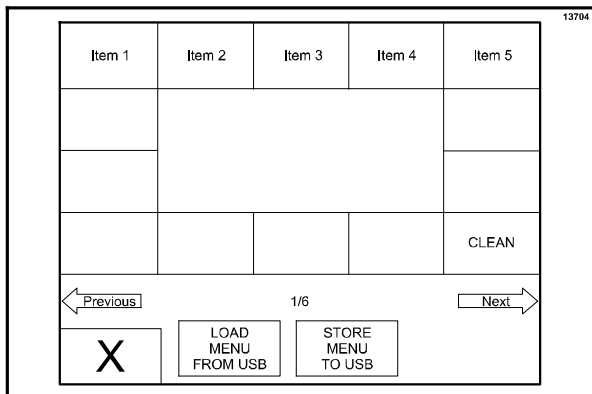


Figure 36

Step 7

Enter a file name (up to 8 characters) to save the menu items, using the keyboard displayed on the control. Press the OK key. The menu items are saved to the USB flash drive.

Step 8

Remove the USB flash drive from the USB port and reinstall the USB cable cap on the USB connector.

Note: Grills built prior to serial number M1035495 will require the front control panel be reinstalled.

Loading Menu Items From USB

Once the proper software is loaded on the USB flash drive, the next control board can be programmed from the USB flash drive.

Step 1

Repeat Steps 1 through 5 from "Loading Store Menu Items to USB."

Step 2

Press the LOAD MENU FROM USB key.

Step 3

The control can display up to 5 different menu options loaded on the USB flash drive. Select the key for the correct menu to load. The control will display "DONE" at the bottom of the screen when the menu is loaded.

Step 4

Remove the USB flash drive from the USB port and reinstall the USB cable cap on the USB connector.

Step 5

To load menu items from the USB flash drive to another control board, repeat these software loading procedures.

Note: Grills built prior to serial number M1035495 will require the front control panel be reinstalled.

Patty Placement & Removal

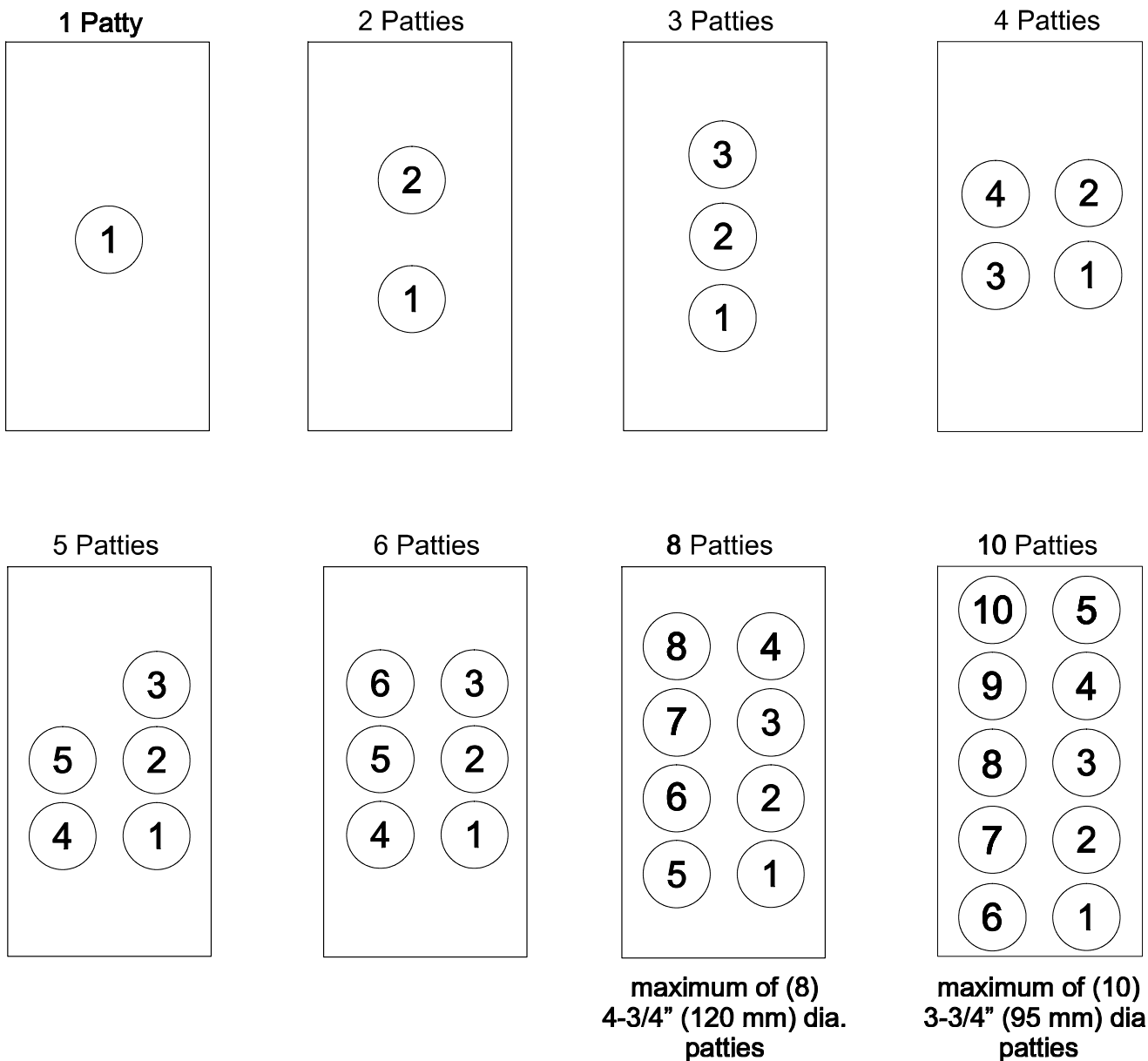
Placement procedures of meat products must be followed on the grill. The meat must be placed on the lower grill surface from front to back. When the cook cycle is complete, the upper platen will raise.

Note: It is very important that all patties be removed from the lower grill surface in the same sequence that they were placed before cooking.

Patties must be removed immediately after the upper platen has been raised to the OPEN position and after the meat has been seasoned.

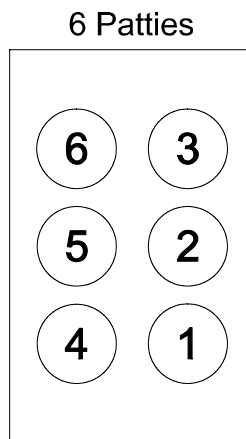
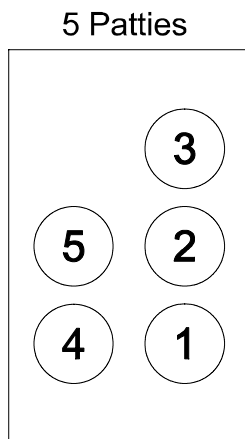
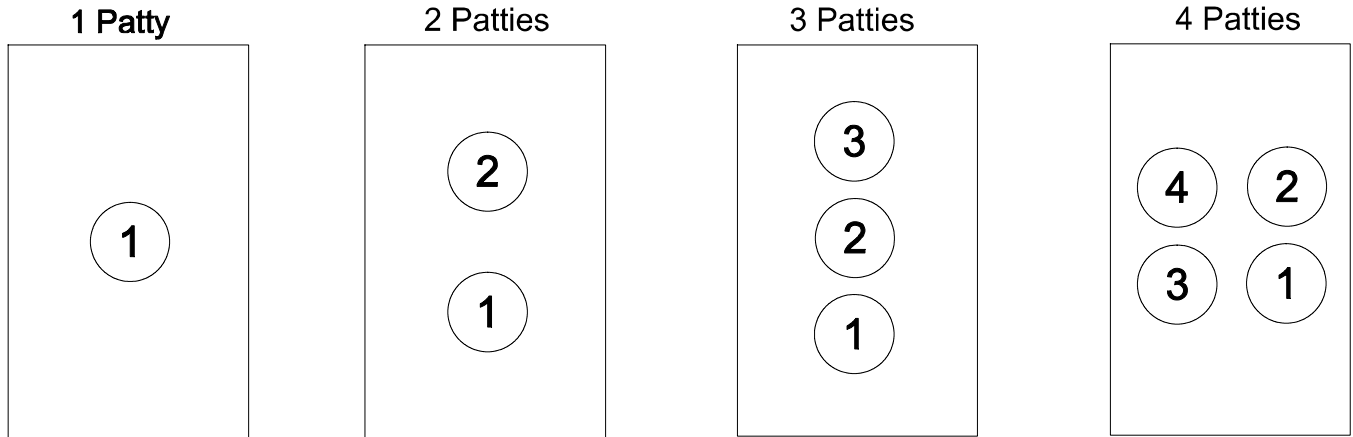
Patties are generally placed two at a time from front to back of grill and right to left. The removal order of the patties is shown in the diagrams by the number shown in the center of each patty.

L Series Grills (Longer Platen Version)

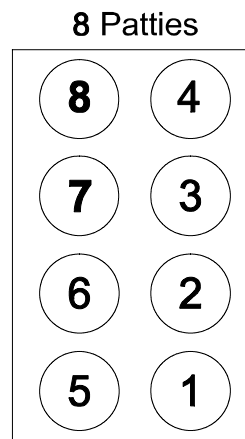


Patty Placement & Removal (continued)

C Series Grills (Shorter Platen Version)



maximum of (6)
4-3/4" (120 mm) dia.
patties



maximum of (8)
3-3/4" (95 mm) dia.
patties

Operating Procedures

Cooking Product

Step 1

Select the menu item to be cooked. The grill is at the correct temperature if the control does not display any temperature statements and the grill temperature indicators are green.

Step 2

Quickly place the product on the lower grill surface, from front to back.

Step 3

Press the STANDBY button once.

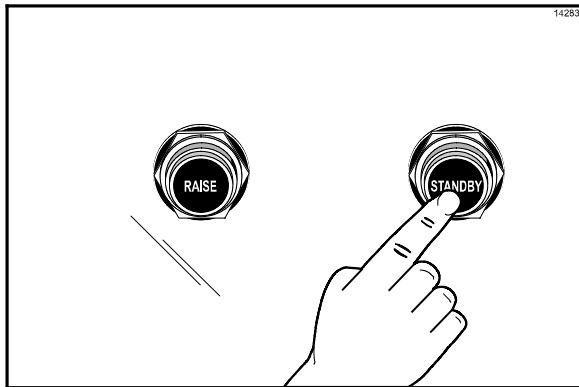


Figure 37

The display reads “MOVING DOWN” as the platen lowers to the cook surface.

During the cooking cycle, the display will show the name of the current menu item, “REMOVE IN”, and the time remaining until the product should be removed.

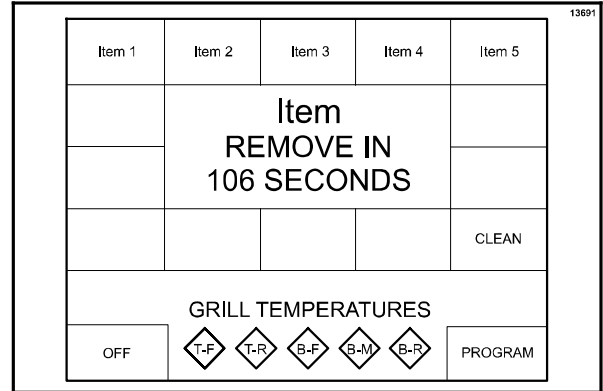


Figure 38

At the end of the cook cycle, the control will display “DONE”, a tone will sound, and the platen will automatically raise.

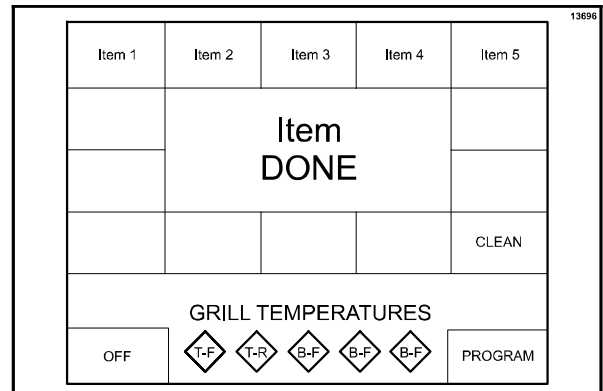


Figure 39

Note: To cancel a cook cycle at any time, press the RAISE button. A tone will sound and the display will read “CANCEL” for five seconds and then enter an IDLE mode.

Standby Procedures

Whenever the grill is idle and product is not being cooked, the upper platen must be placed in the STANDBY position.

Step 1

To place the upper platen in the STANDBY position, press the STANDBY button twice from the open position.

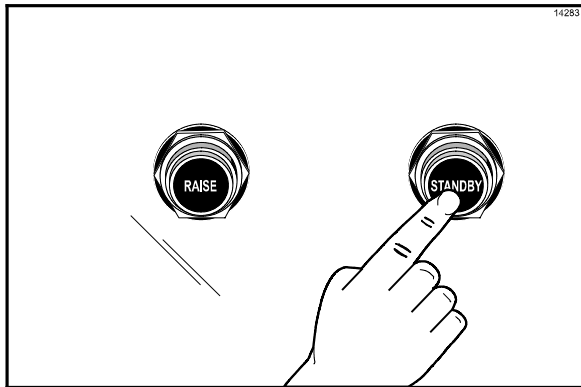


Figure 40

The control will display “GOING TO STANDBY” and then change to display “STANDBY”.

Step 2

To raise the upper platen to the OPEN position to resume cooking, press the RAISE button.

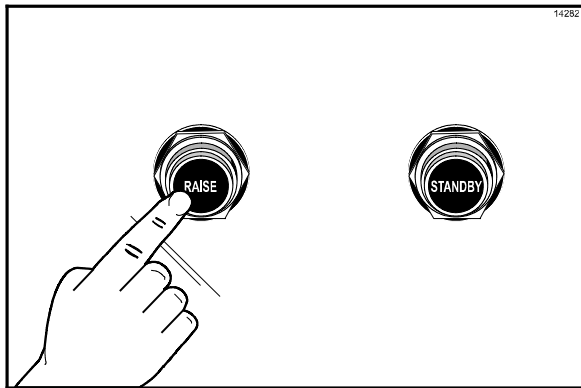


Figure 41



CAUTION: Never use force to raise the upper platen. Damage to components may result. Only use the RAISE button to open the upper platen!

Menu Parameters

To view the settings and actual temperatures for the current item, press and hold the menu item key a minimum of 5 seconds. The screen will display the cook time, gap setting, temperature set points, and actual temperature readings of each zone for that menu item.

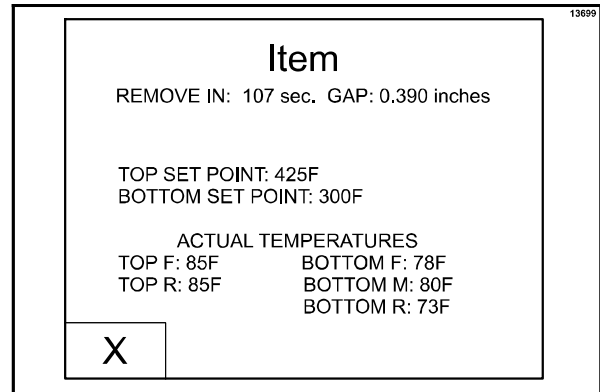


Figure 42

If a key is not pressed for 20 seconds, the grill control will return to the normal display. Pressing the “X” key will bring the display back to the main display page.

Cleaning After Each Run of Product

Step 1

Using the grill scraper, scrape the grease on the lower grill surface from front to back. **Do not** scrape across the rear of the lower grill surface with the grill scraper.

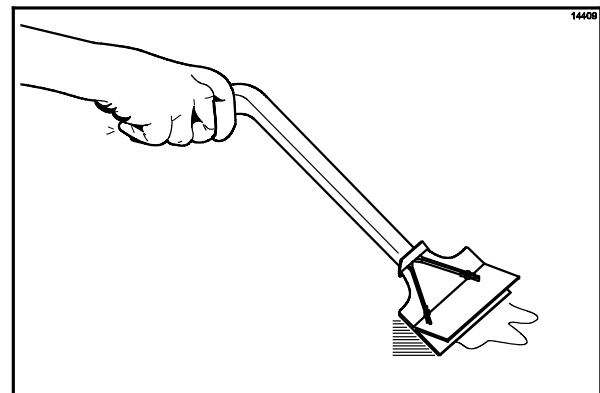


Figure 43

Step 2

Use the wiper squeegee to clean the release sheet on the upper platen. Hold the handle at a slight upward angle. Use a downward motion to clean the sheet. (**Note:** Do not use excessive pressure when wiping the release sheet with the squeegee, as this can scratch or tear the release sheet.)

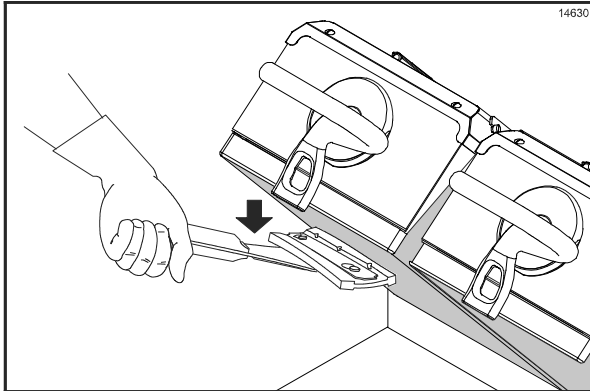
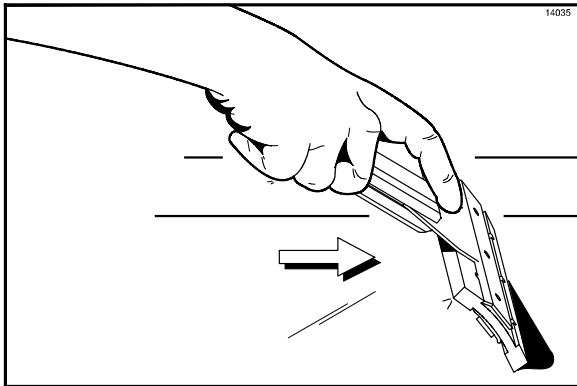


Figure 44

Step 3

Using the wiper squeegee, push the grease at the rear of the lower grill surface into the grease can. **DO NOT** use the grill scraper for this step.



Step 4

Use the grill cloth to clean the back splash plate and bullnose areas as needed during operation.

Note: To increase the life of the release sheet, wipe it with a clean, sanitizer-soaked, folded grill cloth a minimum of **four times** every hour.



CAUTION: The upper platen surface is very **HOT!** To prevent burn injuries, use extreme caution when wiping the release sheet.

Daily Cleaning Procedures

Note: The three platen Model L810 has been selected to illustrate the step-by-step procedures. For grills equipped with less than three platens, perform the following steps as appropriate for your grill platen configuration.

Step 1

Raise the upper platen to the OPEN position by pressing the red RAISE button.

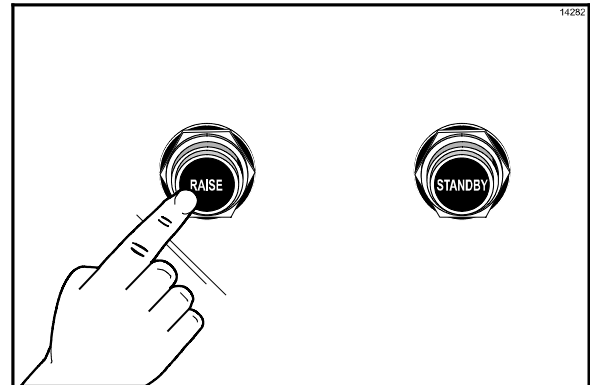


Figure 45



CAUTION: Never use force to raise the upper platen. Damage to components may result. Only use the RAISE button to open the upper platen!

Note: DO NOT turn the power switch to the OFF position while the platens are in the “down” position.

Step 2

Press the CLEAN key. When the cook surfaces reach the proper temperature for cleaning, an alarm will sound and the message "READY TO CLEAN" will be displayed.

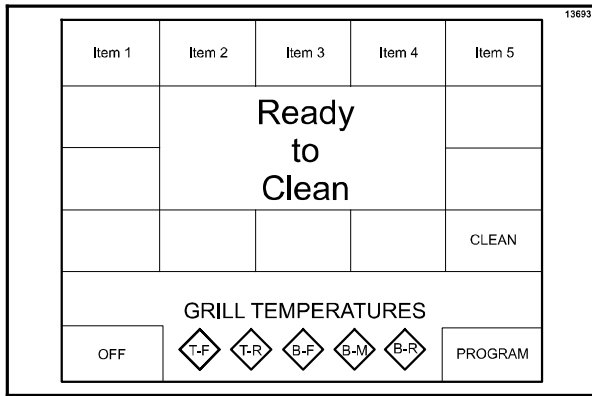


Figure 46

Step 3

Press the RAISE button to cancel the alarm.

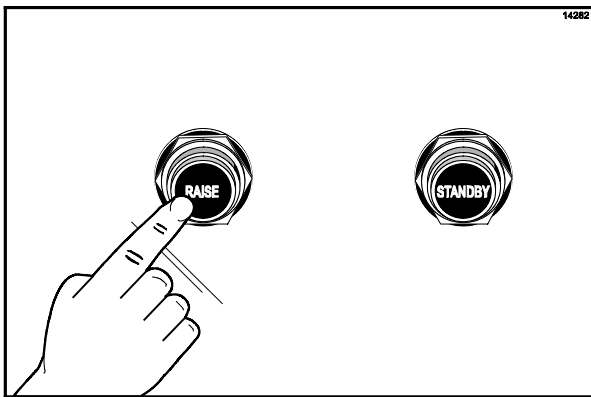


Figure 47

Step 4

Put on heat-resistant gloves.

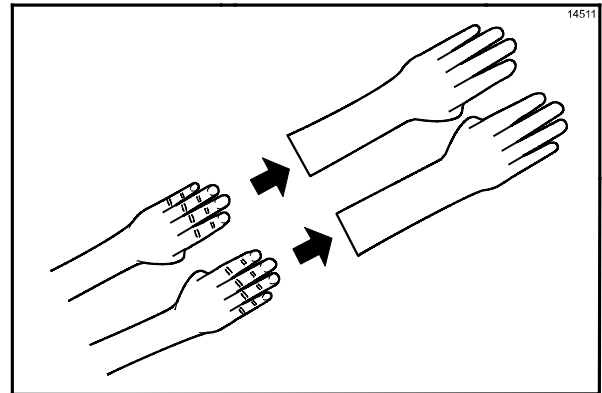


Figure 48



CAUTION: The upper platen surface and release sheets are very hot. To prevent burn injuries, use extreme care.

Step 5

Wipe the exposed surface of the release sheets with a clean, sanitizer-soaked grill cloth.

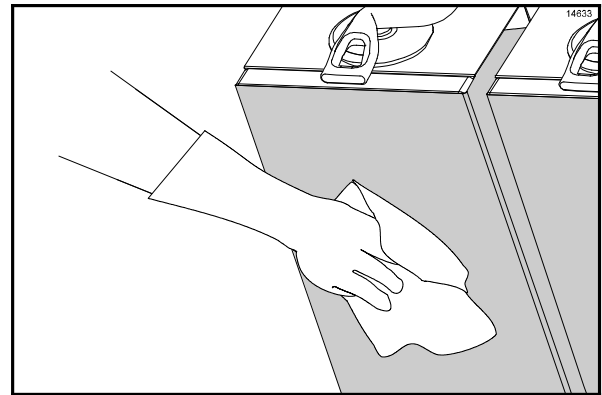


Figure 49

Step 6

Remove the release sheet clip, the release sheet retainer, and the release sheet. Take these parts to the sink to be washed and rinsed.

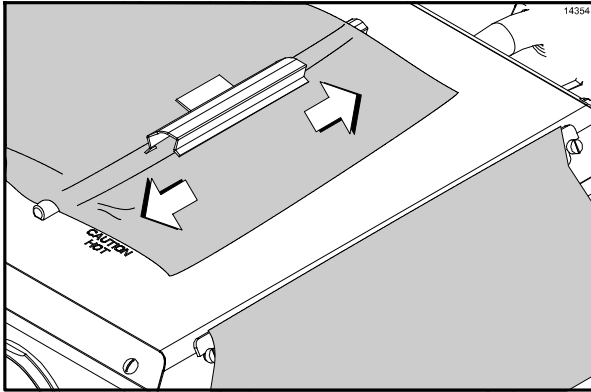


Figure 50

Step 7

Repeat steps 1 through 6 for the remaining upper platen(s).

Step 8

Wash and rinse the clips and retainers in the sink. Set them aside for future use.

Step 9

Set the release sheets aside on a clean, flat surface next to the sink until further cleaning is performed. **DO NOT fold, crease, or place them on sharp objects.**

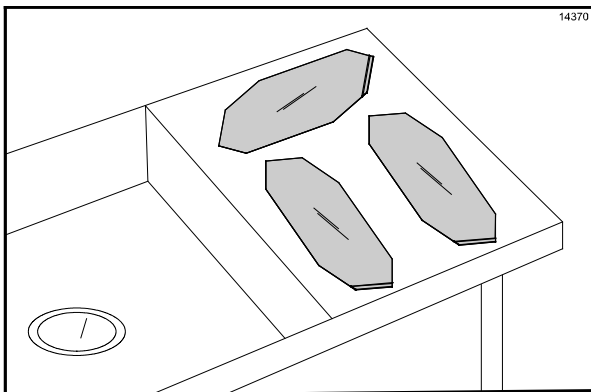


Figure 51

Step 10

Scrape the **lower** grill surface with the grill scraper, from front to back.

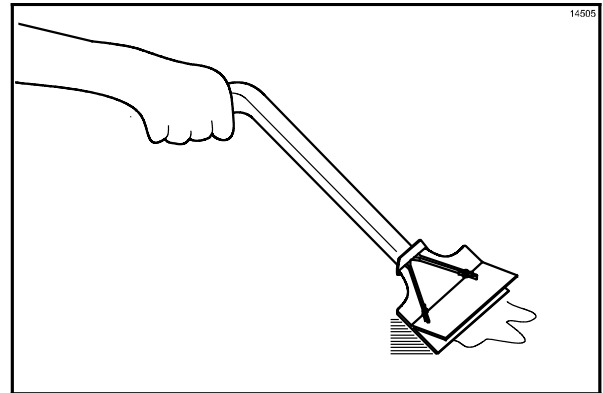


Figure 52

Step 11

Use the wiper squeegee to push residual grease into the grease cans.

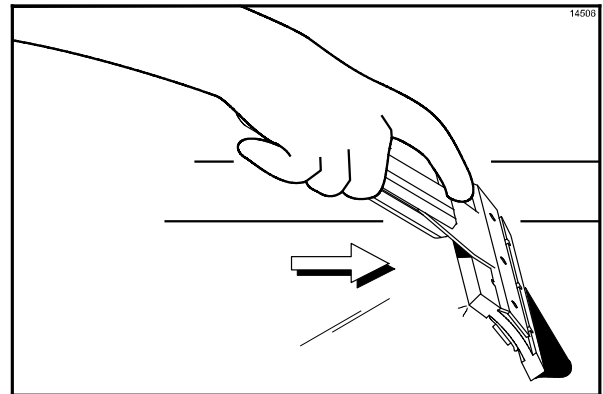


Figure 53

Step 12

Remove, empty, and reinstall the grease cans.

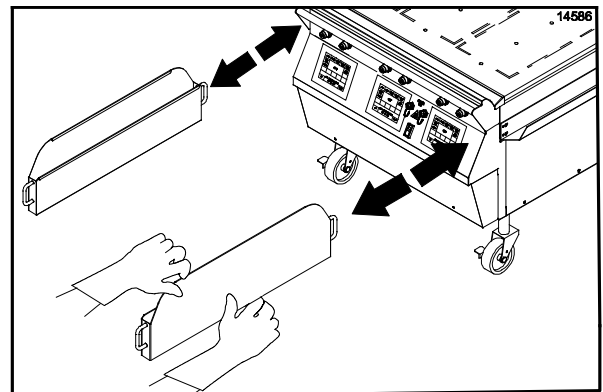


Figure 54

Step 13

Using an approved high temperature grill cleaner, pour approximately 3 oz. (90 ml) onto each 12" (305 mm) cook zone.

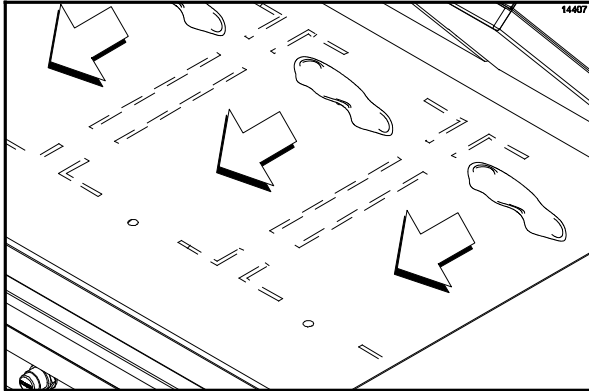


Figure 55

Step 14

Firmly attach the non-abrasive pad to the grill cleaning pad holder.



IMPORTANT! Use the grill cleaning pad and holder identified on page 15 ONLY. Using any other pad and holder will damage the release sheets.

Step 15

Dip the pad into the grill cleaner.

IMPORTANT: DO NOT SCRUB while applying grill cleaner in the following steps:

Step 16

Apply grill cleaner to the front side of the upper platen.

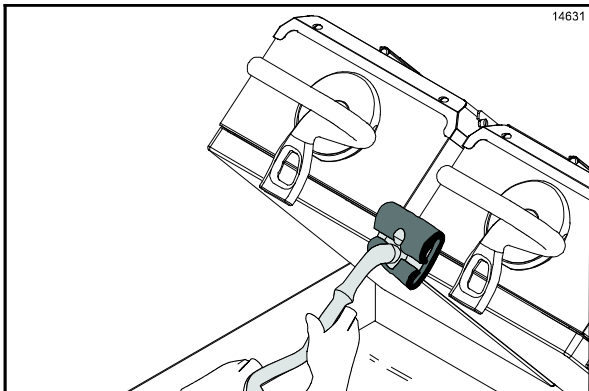


Figure 56

Step 17

Apply grill cleaner to the bottom of the platen handles.

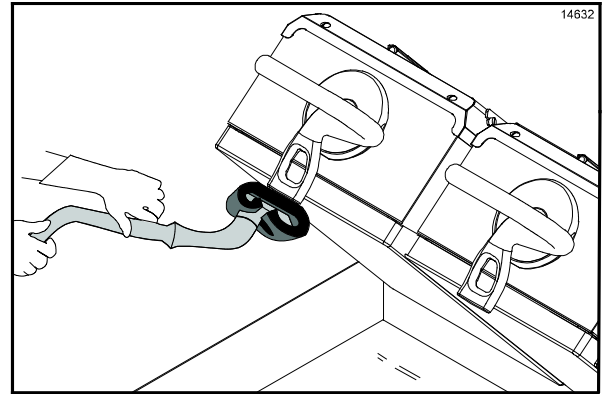


Figure 57



DO NOT use metal scrapers, abrasive pads, screens, or wire brushes. Damage to components may result.

Step 18

Apply grill cleaner to the platen surfaces.

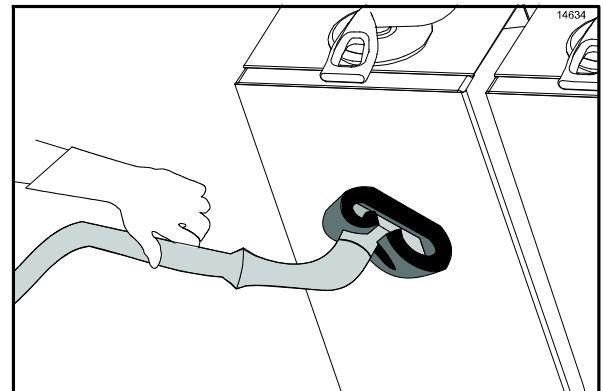


Figure 58

Step 19

Apply grill cleaner to the back side of the upper platens.

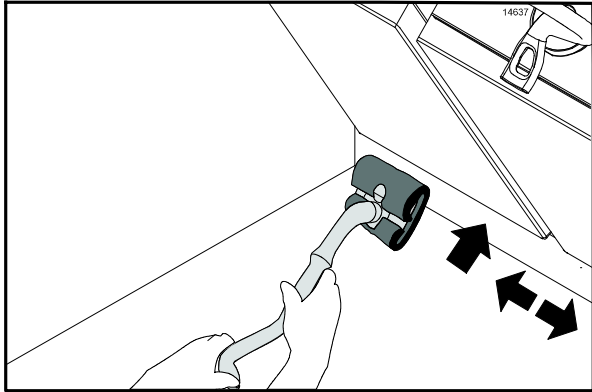


Figure 59

Step 20

Apply grill cleaner to the outer edges of the right and left platens.

Step 21

Press the STANDBY button twice to lower one of the platens, if needed.

810 Only: Press the STANDBY button twice to lower the center platen. Apply grill cleaner to both sides of the center platen.

Step 22

Apply grill cleaner to the inner edges of the right and left platens.

Step 23

Press the RAISE button to raise the lowered platen.

Step 24

Lightly scrub the front side of the platens and the bottom of the platen handles with the non-abrasive pad until all soil has been liquified by the grill cleaner. For stubborn soils, apply additional grill cleaner and lightly scrub. **Do not rinse the platens at this time.**

Step 25

Lightly scrub the platen surfaces.

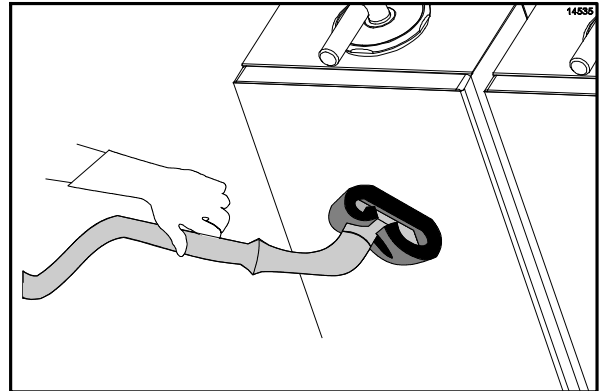


Figure 60

Step 26

Lightly scrub the back side of the upper platens.

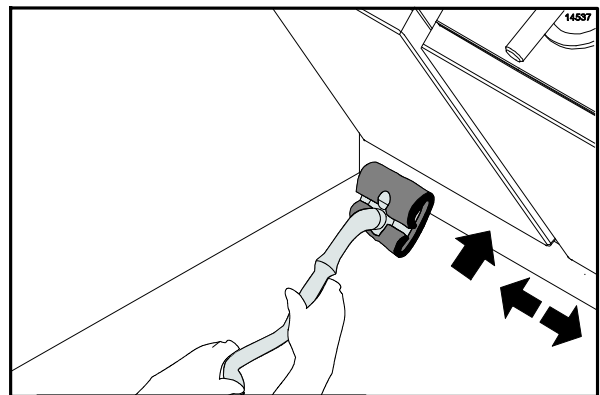


Figure 61

Step 27

Lightly scrub the outer edges of the right and left platens.

Step 28

Press the STANDBY button twice to lower one of the platens.

810 Only: Press the STANDBY button twice to lower the center platen. Lightly scrub both sides of the center platen.

Step 29

Lightly scrub the inner edges of the right and left platens.

Step 30

Press the RAISE button to raise the lowered platen.

Step 31

With a clean, sanitizer-soaked grill cloth, rinse the bottom of the platen handles, and the front, sides, and back of the platen surfaces.

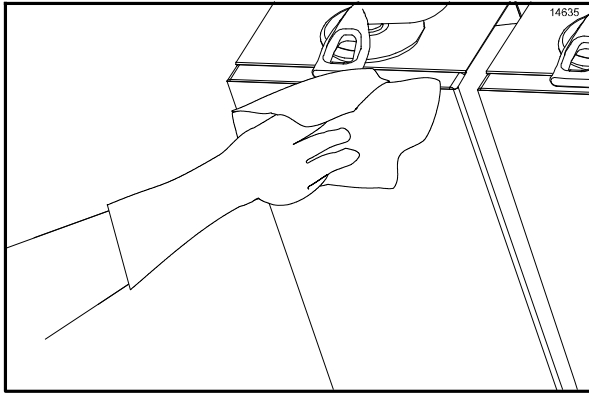


Figure 62

Step 32

With a clean, sanitizer-soaked grill cloth, rinse the platen cook surfaces.

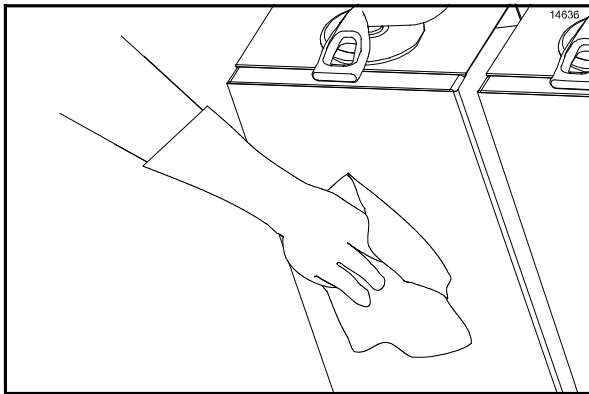


Figure 63

Step 33

Press the STANDBY button twice to lower one of the platens.

810 Only: Press the STANDBY button twice to lower the center platen. With a clean, sanitizer-soaked grill cloth, rinse both sides of the center platen.

Step 34

With a clean, sanitizer-soaked grill cloth, rinse the inner edges of the right and left platens.

Step 35

Press the RAISE button to raise the lowered platen.

Step 36

With a clean, sanitizer-soaked grill cloth, wipe the exterior of all the platens, especially behind the rear of the upper platens (next to the arm assembly).

Step 37

Starting at the back of the lower grill, spread the remaining grill cleaner over the entire surface. **Do not scrub while applying product.**

Step 38

Lightly scrub the surface with the non-abrasive pad until all soil has been liquified by the grill cleaner.

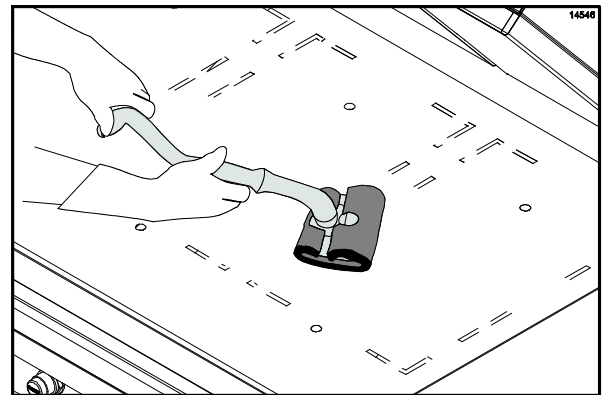


Figure 64

Note: The rear of the upper platen, as well as the tubular arm, can easily be wiped from the front of the unit. If cleaning is performed on a daily basis, there should be no carbon build-up.

IMPORTANT!







DO NOT use a jet of water to clean or rinse the grill.



DO NOT use cold water or ice to cool the upper platen or the lower cook surface.

Failure to follow these instructions may result in:

-  serious electrical shock
-  burns from hot steam
-  liquid collecting inside the grill and destroying electrical components
-  damaged cook surfaces

Step 39

Carefully pour warm water on the lower grill surface, starting from the back to the front. Use the squeegee to remove the cleaner from the grill surface.

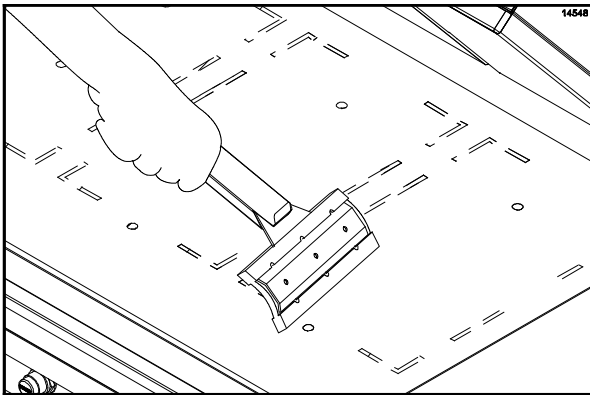


Figure 65



To avoid damaging the grill:

- Never use grill screens on the upper platen or the lower grill surface.
- Never use any abrasives or cleaners other than the approved cleaner.
- Never allow the grill scraper or abrasive cleaning materials to come in contact with the release sheet.

Step 40

Pour a small amount of lukewarm water on a clean, sanitizer-soaked grill cloth, while holding it over the lower grill surface. Wipe the lower grill surface until all residue is removed.

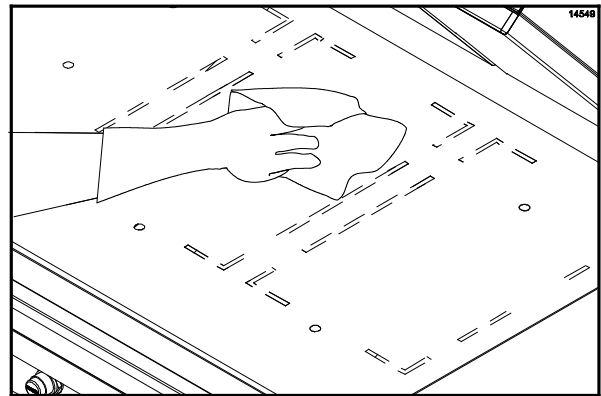


Figure 66



IMPORTANT! Step 41 must be performed using the grill cleaning pad and holder identified on page 15 ONLY. Using any other pad and holder will damage the release sheet.

Note: Contact your local Taylor Distributor to purchase the correct grill cleaning pad and holder. (See page 15.)

Step 41

Place the release sheets flat on the lower grill surface. Gently clean both sides of the sheets with an approved high temperature grill cleaner and the grill cleaning pad and holder.

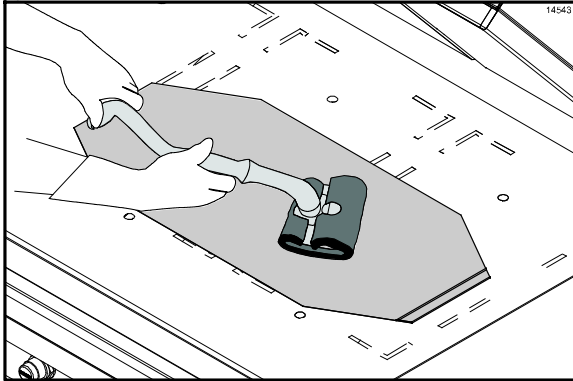


Figure 67

Step 42

Rinse both sides of the release sheets with a clean, sanitizer-soaked grill cloth.

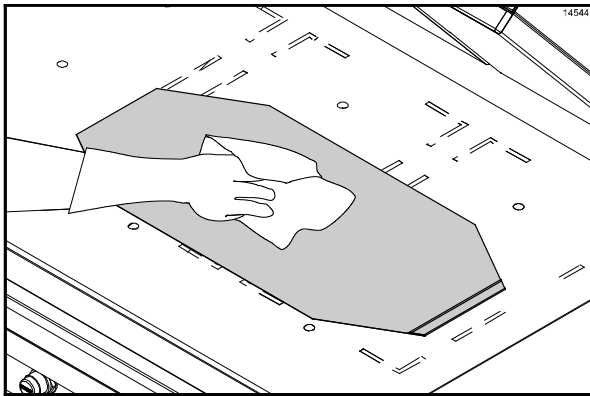


Figure 68

Step 43

Place the release sheets on a clean, sanitized, flat surface to air dry overnight.

Step 44

Wipe the lower grill surface with a clean, sanitizer-soaked grill cloth. Repeat until no visible soil remains.

Step 45

Remove and empty the grease cans.

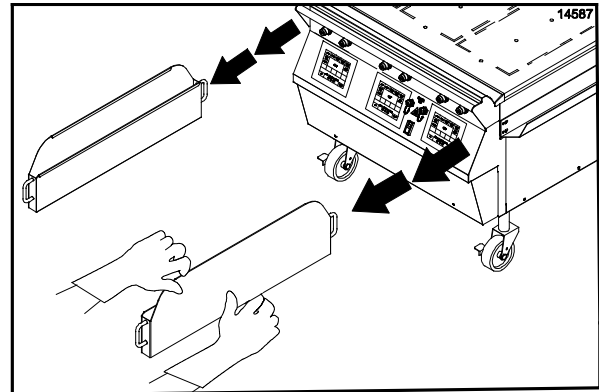


Figure 69

Step 46

Wash, rinse, and reinstall the grease cans.

Step 47

Wipe all areas with a clean, sanitizer-soaked grill cloth.

Step 48

Wipe all exterior panels.

24 Hour Stores Only:

Step 48

Re-install the release sheets on the opposite side than previously used. Secure the sheets with the release sheet clips and retainers. Start up the grill per instructions starting on page 17.

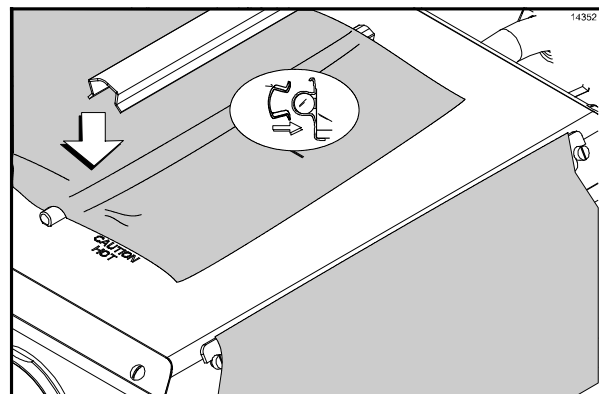


Figure 70

Non-24 Hour Stores Only:

Step 49

Apply a light coat of vegetable oil to the entire **lower** grill plate.

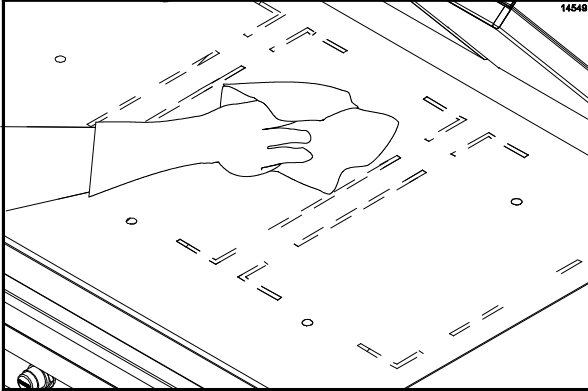


Figure 71

Step 50

Leave the upper platens in the OPEN position overnight.

Step 51

Place the power switch in the OFF position.

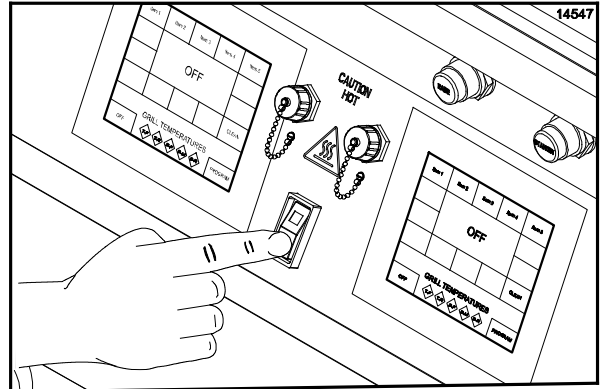


Figure 72

Section 7

Troubleshooting Guide

PROBLEM	PROBABLE CAUSE	REMEDY
1. One side of the grill will not heat. The control will display the message, "PROBE FAULT".	a. One power connection is not connected.	a. Check the power connection.
	b. The restaurant circuit breaker has tripped.	b. Reset the restaurant circuit breaker.
	c. The contactor is faulty.	c. Call a service technician.
	d. The heater is faulty.	d. Call a service technician.
	e. The high limit switch is faulty.	e. Call a service technician.
	f. The solid state relay is faulty.	f. Call a service technician.
2. One heat zone will not heat. The display reads "TOO COOL".	a. The interface board is faulty.	a. Call a service technician.
	b. The solid state relay is faulty.	b. Call a service technician.
	c. The control harness is faulty.	c. Call a service technician.
3. One of the heat zones is overheating. The display reads "TOO HOT".	a. The interface board is faulty.	a. Call a service technician.
	b. The solid state relay is faulty.	b. Call a service technician.
4. The grill will not turn on when power switch is placed in the ON position.	a. The restaurant circuit breaker has been tripped.	a. Reset the circuit breaker.
	b. The control cord is not connected properly.	b. Reconnect the cord.
	c. The fuse in the control box is faulty.	c. Call a service technician.
	d. The power switch is faulty.	d. Call a service technician.
5. The upper platen will not stay in the STANDBY mode, but will stay in the COOK position.	a. Incorrect use of the STANDBY button.	a. Press STANDBY button within five seconds of lowering the platen into the COOK position.
	b. Faulty wire connections.	b. Call a service technician.

PROBLEM	PROBABLE CAUSE	REMEDY
6. The upper platen will not stay in the COOK or STANDBY position.	a. Temperature is insufficient to satisfy the indicator LED's.	a. Wait until the indicator LED's turn green.
	b. The control harness is faulty.	b. Call a service technician.
	c. The interface board is faulty.	c. Call a service technician.
	d. The latch switch is faulty.	d. Call a service technician.
	e. The latch solenoid is faulty.	e. Call a service technician.
	f. The processor control is faulty.	f. Call a service technician.
	g. The pneumatic system is faulty.	g. Call a service technician.
7. The upper platen will not stay in the COOK position, but will stay in the STANDBY mode.	a. The product is out of specification.	a. Product must be within specification (proper thickness, shape, etc.).
	b. The processor control is not set properly.	b. Call a service technician.
8. The upper platen opens too rapidly.	a. The orifice/check valve is incorrect or missing.	a. Call a service technician.
9. The display reads "PLATEN NOT LATCHED".	a. The pneumatic system is faulty.	a. Call a service technician.
	b. The latch switch is faulty.	b. Call a service technician.
	c. The latch solenoid is faulty.	c. Call a service technician.
10. The display reads "UPPER PLATEN STUCK".	a. The arm bearings are dirty.	a. Call a service technician.
	b. The air cylinder is faulty.	b. Call a service technician.
	c. Plugged air lines to cylinders.	c. Call a service technician.

PROBLEM	PROBABLE CAUSE	REMEDY
11. The platen will not lower to preset gap height.	a. Excessive carbon build-up on the shields.	a. Follow closing procedures to properly clean and remove carbon build-up from the shields.
	b. Defective motor interface board.	b. Call a service technician.
	c. Loose harness connections.	c. Call a service technician.
	d. Defective main display controller.	d. Call a service technician.
	e. Defective motors and cables.	e. Call a service technician.
12. The product is under-cooked or overcooked.	a. The release sheet is worn.	a. Replace the release sheet.
	b. Incorrect cooking time.	b. Reset the processor control for the correct time.
	c. Incorrect temperature setting.	c. Adjust the processor control to the proper setting.
	d. The upper platen or lower grill surface is not clean and/or has carbon build-up.	d. Follow closing procedures to properly clean the upper platen and the lower grill surface and to remove carbon build-up.
	e. There is a grease or carbon build-up on the bottom of the upper platen handles.	e. Follow closing procedures to properly clean and remove carbon build-up from the bottom of the platen handles.
	f. The preset gap height is incorrect.	f. Call a service technician.
	g. The heating zone is not heating.	g. Call a service technician.

PROBLEM	PROBABLE CAUSE	REMEDY
13. The product is not cooking evenly.	a. The upper platen or lower grill surface is not clean and/or has carbon build-up.	a. Follow closing procedures to properly clean the upper platen and the lower grill surface and to remove carbon build-up.
	b. There is a grease or carbon build-up on the bottom of the upper platen handles.	b. Follow closing procedures to properly clean and remove carbon build-up from the bottom of the platen handles.
	c. The release sheet is worn.	c. Replace release sheet.
	d. The product is out of specification.	d. Product must be within specification (proper thickness, shape, etc.).
	e. The platen is not level.	e. Call a service technician.
	f. The preset gap height is incorrect.	f. Call a service technician.
	g. Air pressure is not high enough.	g. Call a service technician.
14. The display reads "PROBE OPEN" and displays the specific zone.	a. The thermocouple or the thermocouple interface board is faulty.	a. Call a service technician.
15. The display reads "HOME SWITCH STUCK ON."	a. Two sided cooking options are blocked.	a. Turn the control off and then back on to clear the fault.
	b. Defective stepper motor.	b. Call a service technician.
	c. Defective stepper motor wire harness.	c. Call a service technician.
	d. Defective home switch.	d. Call a service technician.
	e. Defective motor control.	e. Call a service technician.
16. The display reads "HOME SWITCH NOT SEEN."	a. Defective motor control.	a. Call a service technician.
	b. Defective stepper motor.	b. Call a service technician.
	c. Defective stepper motor wire harness.	c. Call a service technician.
	d. Defective home switch.	d. Call a service technician.
	e. Broken platen cable.	e. Call a service technician.

Section 8 Limited Warranty on Equipment

TAYLOR COMPANY LIMITED WARRANTY ON CROWN SERIES GRILLS

Taylor Company, a division of Carrier Commercial Refrigeration, Inc. ("Taylor") is pleased to provide this limited warranty on new Taylor-branded Crown Series grill equipment available from Taylor to the market generally (the "Product") to the original purchaser only.

LIMITED WARRANTY

Taylor warrants the Product against failure due to defect in materials or workmanship under normal use and service as follows. All warranty periods begin on the date of original Product installation. If a part fails due to defect during the applicable warranty period, Taylor, through an authorized Taylor distributor or service agency, will provide a new or re-manufactured part, at Taylor's option, to replace the failed defective part at no charge for the part. Except as otherwise stated herein, these are Taylor's exclusive obligations under this limited warranty for a Product failure. This limited warranty is subject to all provisions, conditions, limitations and exclusions listed below and on the reverse (if any) of this document.

Product	Part	Limited Warranty Period
Taylor Crown Series Grills	Air compressor (excluding tank, solenoid, pressure switch, check valve, air cylinder, fittings, and airline)	Two (2) years
	The upper platen's aluminum casting and shroud only, and excluding all other upper platen components, including those internal to the upper platen	Two (2) years
	Microprocessor control	Three (3) years
	Parts not otherwise listed in this table or excluded below	One (1) year

LIMITED WARRANTY CONDITIONS

1. If the date of original installation of the Product cannot be verified, then the limited warranty period begins ninety (90) days from the date of Product manufacture (as indicated by the Product serial number). Proof of purchase may be required at time of service.
2. This limited warranty is valid only if the Product is installed and all required service work on the Product is performed by an authorized Taylor distributor or service agency, and only if genuine, new Taylor parts are used.
3. Installation, use, care, and maintenance must be normal and in accordance with all instructions contained in the Taylor Operator's Manual.
4. Defective parts must be returned to the authorized Taylor distributor or service agency for credit.

LIMITED WARRANTY EXCEPTIONS

This limited warranty does **not** cover:

1. Labor or other costs incurred for diagnosing, repairing, removing, installing, shipping, servicing or handling of defective parts, replacement parts, or new Products.
2. Normal maintenance and cleaning as outlined in the Taylor Operator's Manual, including cleaning of carbon and grease buildup.
3. Required service, whether cleaning or general repairs, to return the Product's cooking surface assemblies, including the upper platen and lower plate, to an operational condition to achieve proper cooking or allow proper assembly of release sheets and clips as a result of grease build-up on the cooking surfaces, including but not limited to the platen and plate, sides of the shroud or top of the shroud.

4. Replacement of the Product's cooking surfaces, including the upper platen and lower plate, due to pitting or corrosion (or in the case of the upper platen, due to loss of plating) as a result of damage due to the impact of spatulas or other small wares used during the cooking process or as a result of the use of cleaners, cleaning materials or cleaning processes not approved for use by Taylor.
5. Replacement of wear items designated as Class "000" parts in the Taylor Operator's Manual, as well as any release sheets and clips.
6. External hoses, electrical power supplies, and machine grounding.
7. Parts not supplied or designated by Taylor, or damages resulting from their use.
8. Return trips or waiting time required because a service technician is prevented from beginning warranty service work promptly upon arrival.
9. Costs incurred to address food safety issues when the technician determines food safety standards are met and the Product gaps are within specification.
10. Failure, damage or repairs due to faulty installation, misapplication, abuse, no or improper servicing, unauthorized alteration or improper operation or use as indicated in the Taylor Operator's Manual, including but not limited to the failure to use proper assembly and cleaning techniques, tools, or approved cleaning supplies .
11. Failure, damage or repairs due to theft, vandalism, wind, rain, flood, high water, water, lightning, earthquake or any other natural disaster, fire, corrosive environments, insect or rodent infestation, or other casualty, accident or condition beyond the reasonable control of Taylor; operation above or below the electrical or gas specification of the Product; or components repaired or altered in any way so as, in the judgment of the Manufacturer, to adversely affect performance, or normal wear or deterioration.
12. Any Product purchased over the Internet.
13. Failure to start due to voltage conditions, blown fuses, open circuit breakers, or damages due to the inadequacy or interruption of electrical or gas service.
14. Electricity, gas or other fuel costs, or increases in electricity, gas or other fuel costs from any reason whatsoever.
15. **ANY SPECIAL, INDIRECT OR CONSEQUENTIAL PROPERTY OR COMMERCIAL DAMAGE OF ANY NATURE WHATSOEVER.** Some jurisdictions do not allow the exclusion of incidental or consequential damages, so this limitation may not apply to you.

This limited warranty gives you specific legal rights, and you may also have other rights which vary from jurisdiction to jurisdiction.

LIMITATION OF WARRANTY

THIS LIMITED WARRANTY IS EXCLUSIVE AND IS IN LIEU OF ALL OTHER WARRANTIES, CONDITIONS AND/OR REMEDIES UNDER THE LAW, INCLUDING ANY IMPLIED WARRANTIES OR CONDITIONS OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE. THE ORIGINAL OWNER'S SOLE REMEDY WITH RESPECT TO ANY PRODUCTS SHALL BE REPAIR OR REPLACEMENT OF DEFECTIVE COMPONENTS UNDER THE TERMS OF THIS LIMITED WARRANTY. ALL RIGHTS TO CONSEQUENTIAL OR INCIDENTAL DAMAGES (INCLUDING CLAIMS FOR LOST SALES, LOST PROFITS, PRODUCT LOSS, PROPERTY DAMAGES OR SERVICE EXPENSES) ARE EXPRESSLY EXCLUDED. THE EXPRESS WARRANTIES MADE IN THIS LIMITED WARRANTY MAY NOT BE ALTERED, ENLARGED, OR CHANGED BY ANY DISTRIBUTOR, DEALER, OR OTHER PERSON, WHATSOEVER.

LEGAL REMEDIES

The owner **must** notify Taylor in writing, by certified or registered letter to the following address, of any defect or complaint with the Product, stating the defect or complaint and a specific request for repair, replacement, or other correction of the Product under warranty, mailed at least thirty (30) days before pursuing any legal rights or remedies.

Taylor Company
a division of Carrier Commercial Refrigeration, Inc.
750 N. Blackhawk Blvd.
Rockton, IL 61072, U.S.A.

Section 9

Limited Warranty on Parts

TAYLOR COMPANY LIMITED WARRANTY ON TAYLOR GENUINE PARTS

Taylor Company, a division of Carrier Commercial Refrigeration, Inc. ("Taylor") is pleased to provide this limited warranty on new Taylor genuine replacement components and parts available from Taylor to the market generally (the "Parts") to the original purchaser only.

LIMITED WARRANTY

Taylor warrants the Parts against failure due to defect in materials or workmanship under normal use and service as follows. All warranty periods begin on the date of original installation of the Part in the Taylor unit. If a Part fails due to defect during the applicable warranty period, Taylor, through an authorized Taylor distributor or service agency, will provide a new or re-manufactured Part, at Taylor's option, to replace the failed defective Part at no charge for the Part. Except as otherwise stated herein, these are Taylor's exclusive obligations under this limited warranty for a Part failure. This limited warranty is subject to all provisions, conditions, limitations and exclusions listed below and on the reverse (if any) of this document.

Part's Warranty Class Code or Part	Limited Warranty Period
Class 103 Parts ¹	Three (3) months
Class 212 Parts ²	Twelve (12) months
Class 512 Parts	Twelve (12) months
Class 000 Parts	No warranty
Taylor Part #072454 (Motor-24VDC *C832/C842*)	Four (4) years

LIMITED WARRANTY CONDITIONS

1. If the date of original installation of the Part cannot be otherwise verified, proof of purchase may be required at time of service.
2. This limited warranty is valid only if the Part is installed and all required service work in connection with the Part is performed by an authorized Taylor distributor or service agency.
3. The limited warranty applies only to Parts remaining in use by their original owner at their original installation location in the unit of original installation.
4. Installation, use, care, and maintenance must be normal and in accordance with all instructions contained in the Taylor Operator's Manual.
5. Defective Parts must be returned to the authorized Taylor distributor or service agency for credit.
6. This warranty is not intended to shorten the length of any warranty coverage provided pursuant to a separate Taylor Limited Warranty on freezer or grill equipment.
7. The use of any refrigerant other than that specified for the unit in which the Part is installed will void this limited warranty.

^{1, 2} Except that Taylor Part #032129SER2 (Compressor-Air-230V SERV) and Taylor Part #075506SER1 (Compressor-Air-115V 60HZ) shall have a limited warranty period of twelve (12) months when used in Taylor freezer equipment and a limited warranty period of two (2) years when used in Taylor grill equipment.

LIMITED WARRANTY EXCEPTIONS

This limited warranty does **not** cover:

1. Labor or other costs incurred for diagnosing, repairing, removing, installing, shipping, servicing or handling of defective Parts, replacement Parts, or new Parts.
2. Normal maintenance, cleaning and lubrication as outlined in the Taylor Operator's Manual, including cleaning of condensers or carbon and grease buildup.
3. Required service, whether cleaning or general repairs, to return the cooking surface assemblies, including the upper platen and lower plate, to an operational condition to achieve proper cooking or allow proper assembly of release sheets and clips as a result of grease build-up on the cooking surfaces, including but not limited to the platen and plate, sides of the shroud or top of the shroud.
4. Replacement of cooking surfaces, including the upper platen and lower plate, due to pitting or corrosion (or in the case of the upper platen, due to loss of plating) as a result of damage due to the impact of spatulas or other small wares used during the cooking process or as a result of the use of cleaners, cleaning materials or cleaning processes not approved for use by Taylor.
5. Replacement of wear items designated as Class "000" Parts in the Taylor Operator's Manual, as well as any release sheets and clips for the Product's upper platen assembly.
6. External hoses, electrical power supplies, and machine grounding.
7. Parts not supplied or designated by Taylor, or damages resulting from their use.
8. Return trips or waiting time required because a service technician is prevented from beginning warranty service work promptly upon arrival.
9. Failure, damage or repairs due to faulty installation, misapplication, abuse, no or improper servicing, unauthorized alteration or improper operation or use as indicated in the Taylor Operator's Manual, including but not limited to the failure to use proper assembly and cleaning techniques, tools, or approved cleaning supplies.
10. Failure, damage or repairs due to theft, vandalism, wind, rain, flood, high water, water, lightning, earthquake or any other natural disaster, fire, corrosive environments, insect or rodent infestation, or other casualty, accident or condition beyond the reasonable control of Taylor; operation above or below the gas, electrical or water supply specification of the unit in which a part is installed; or Parts or the units in which they are installed repaired or altered in any way so as, in the judgment of Taylor, to adversely affect performance, or normal wear or deterioration.
11. Any Part purchased over the Internet.
12. Failure to start due to voltage conditions, blown fuses, open circuit breakers, or damages due to the inadequacy or interruption of electrical service.
13. Electricity, gas or other fuel costs, or increases in electricity or fuel costs from any reason whatsoever.
14. Damages resulting from the use of any refrigerant other than that specified for the unit in which the Part is installed will void this limited warranty.
15. Any cost to replace, refill or dispose of refrigerant, including the cost of refrigerant.
16. **ANY SPECIAL, INDIRECT OR CONSEQUENTIAL PROPERTY OR COMMERCIAL DAMAGE OF ANY NATURE WHATSOEVER.** Some jurisdictions do not allow the exclusion of incidental or consequential damages, so this limitation may not apply to you.

This limited warranty gives you specific legal rights, and you may also have other rights which vary from jurisdiction to jurisdiction.

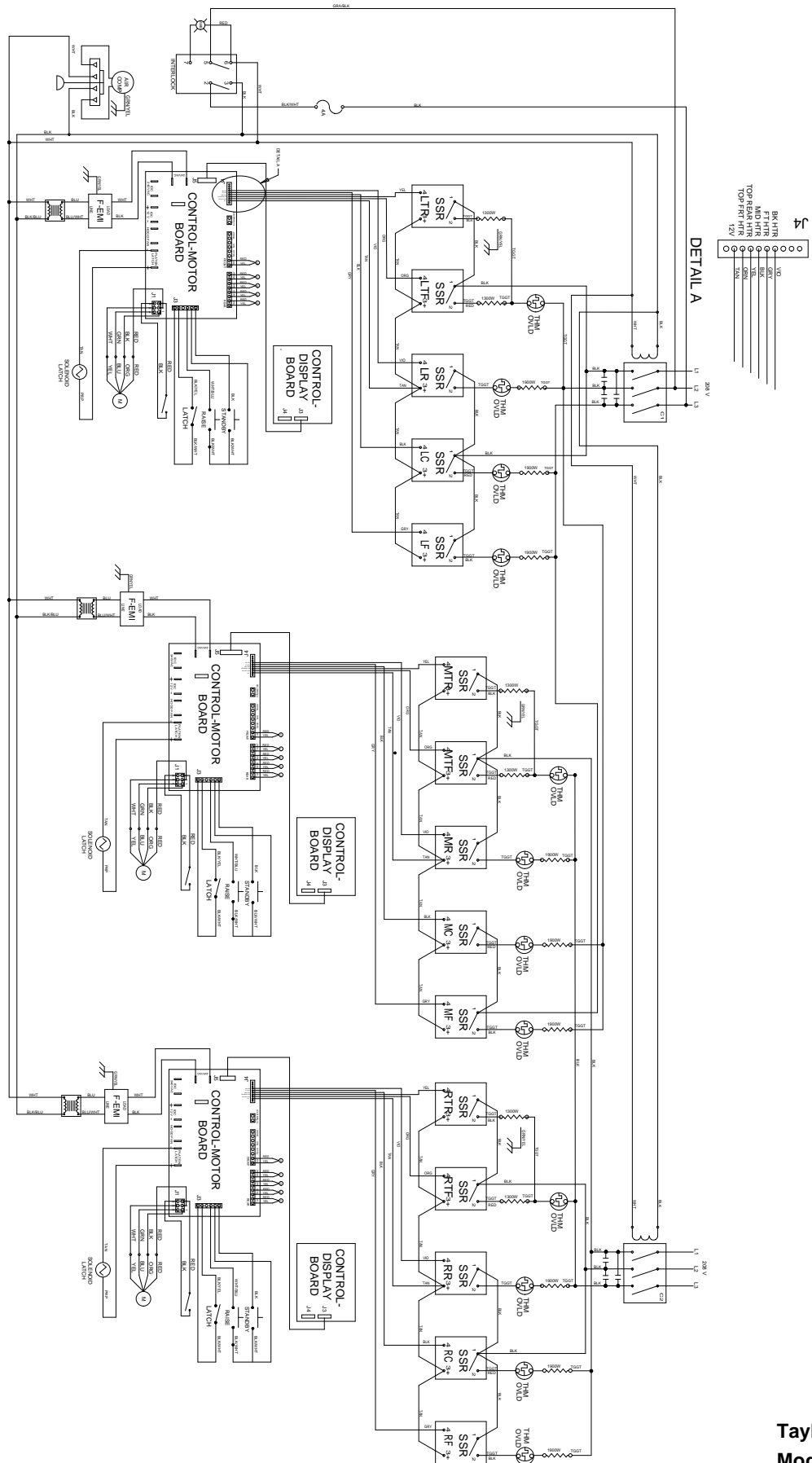
LIMITATION OF WARRANTY

THIS LIMITED WARRANTY IS EXCLUSIVE AND IS IN LIEU OF ALL OTHER WARRANTIES, CONDITIONS AND/OR REMEDIES UNDER THE LAW, INCLUDING ANY IMPLIED WARRANTIES OR CONDITIONS OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE. THE ORIGINAL OWNER'S SOLE REMEDY WITH RESPECT TO ANY PRODUCTS SHALL BE REPAIR OR REPLACEMENT OF DEFECTIVE PARTS UNDER THE TERMS OF THIS LIMITED WARRANTY. ALL RIGHTS TO CONSEQUENTIAL OR INCIDENTAL DAMAGES (INCLUDING CLAIMS FOR LOST SALES, LOST PROFITS, PRODUCT LOSS, PROPERTY DAMAGES OR SERVICE EXPENSES) ARE EXPRESSLY EXCLUDED. THE EXPRESS WARRANTIES MADE IN THIS LIMITED WARRANTY MAY NOT BE ALTERED, ENLARGED, OR CHANGED BY ANY DISTRIBUTOR, DEALER, OR OTHER PERSON, WHATSOEVER.

LEGAL REMEDIES

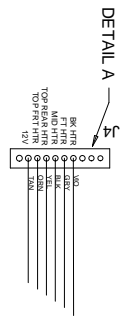
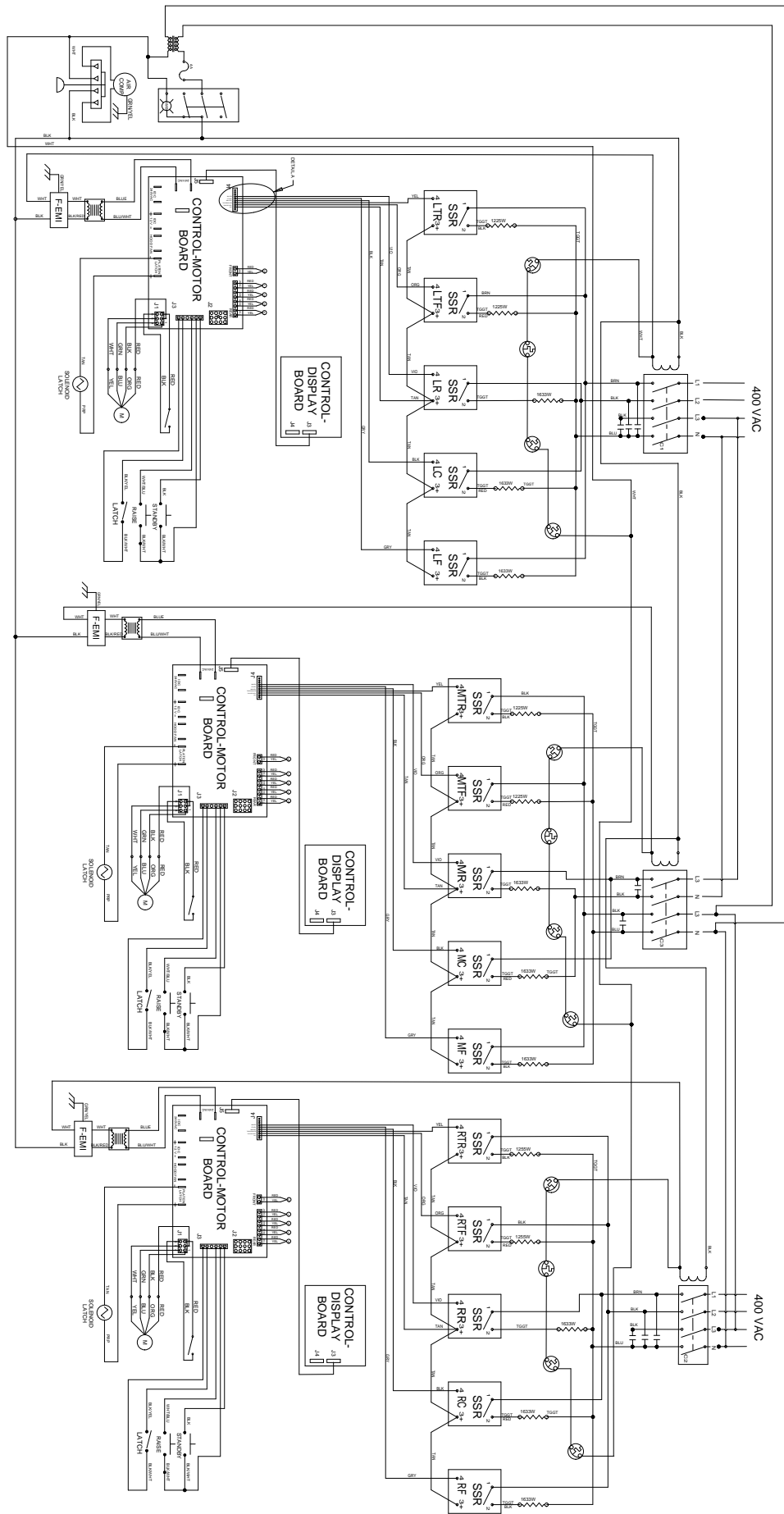
The owner **must** notify Taylor in writing, by certified or registered letter to the following address, of any defect or complaint with the Part, stating the defect or complaint and a specific request for repair, replacement, or other correction of the Part under warranty, mailed at least thirty (30) days before pursuing any legal rights or remedies.

Taylor Company
a division of Carrier Commercial Refrigeration, Inc.
750 N. Blackhawk Blvd.
Rockton, IL 61072, U.S.A.

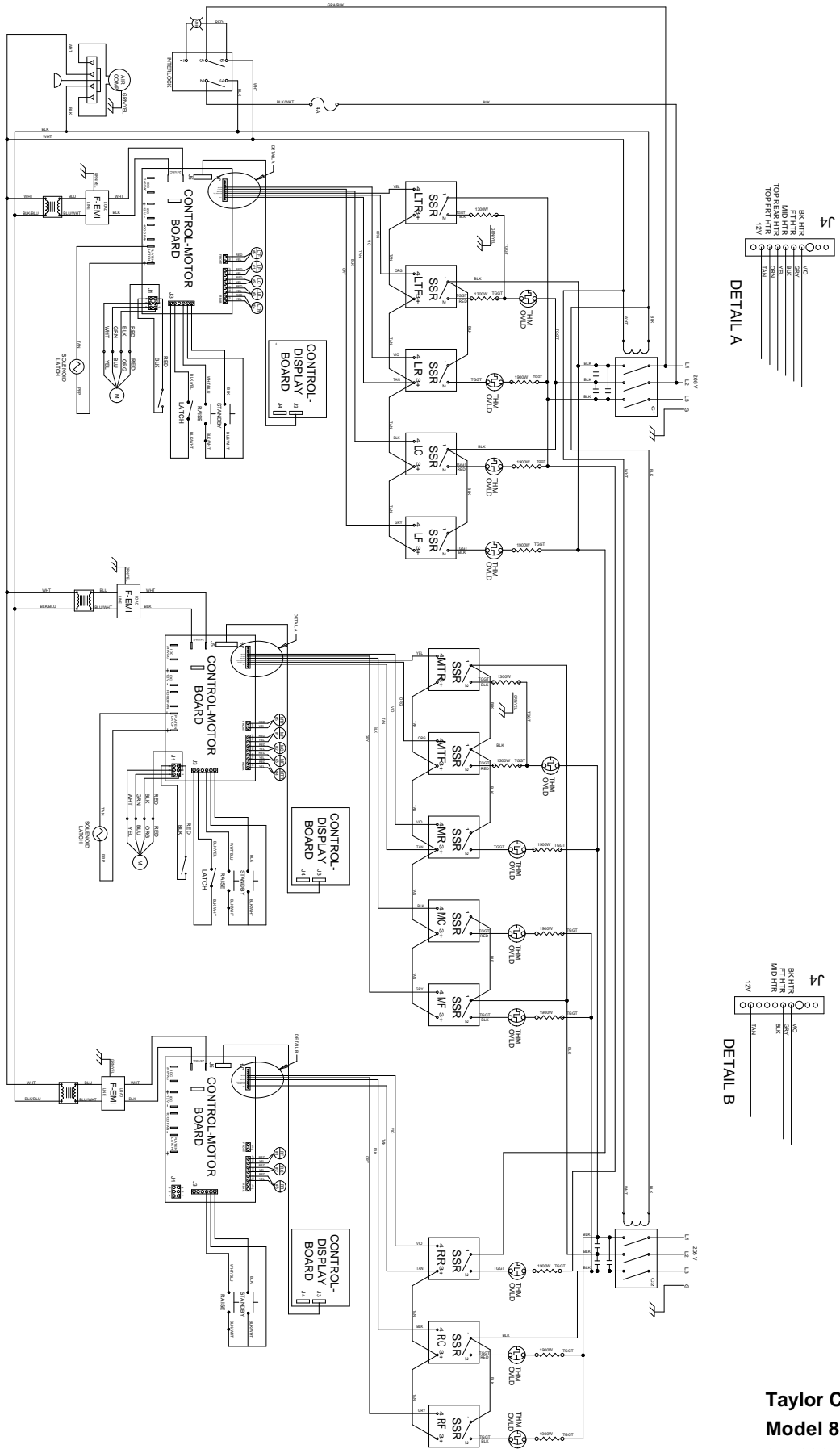


DETAIL A

○	BK-HTR
○	F1-HTR
○	BK-C
○	BK-F
○	TOP REAR-HTR
○	BK-L
○	BK-N
○	BK-G
○	BK-E
○	BK-B
○	BK-W
○	BK-Y
○	BK-R
○	BK-BL
○	BK-GR
○	BK-OR
○	BK-PR
○	BK-PU
○	BK-TR
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○	BK-TX
○	BK-TY
○	BK-TZ
○	BK-0

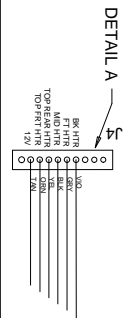
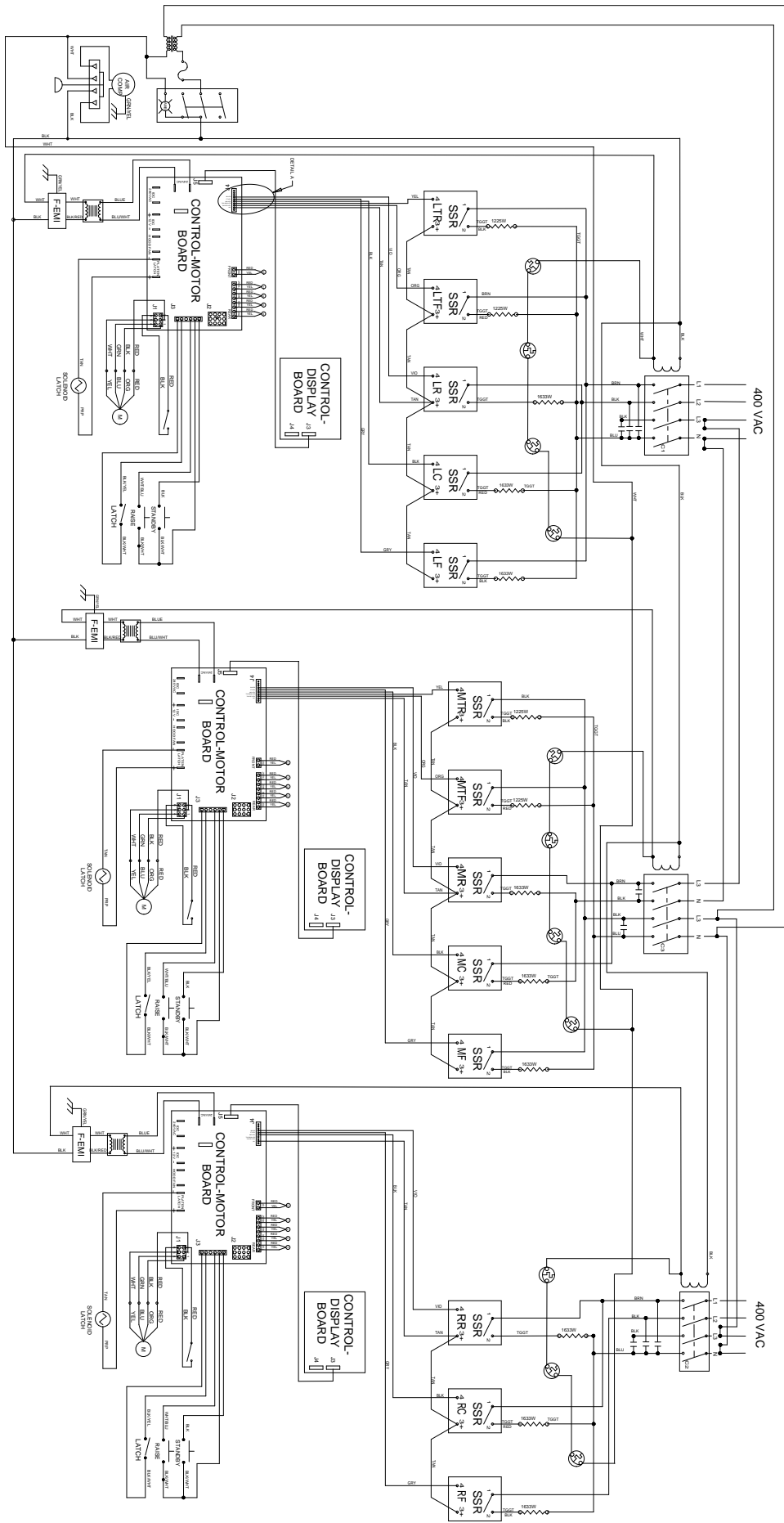


Taylor Company
 Model 810
 073479-75
 08/14



DETAIL A

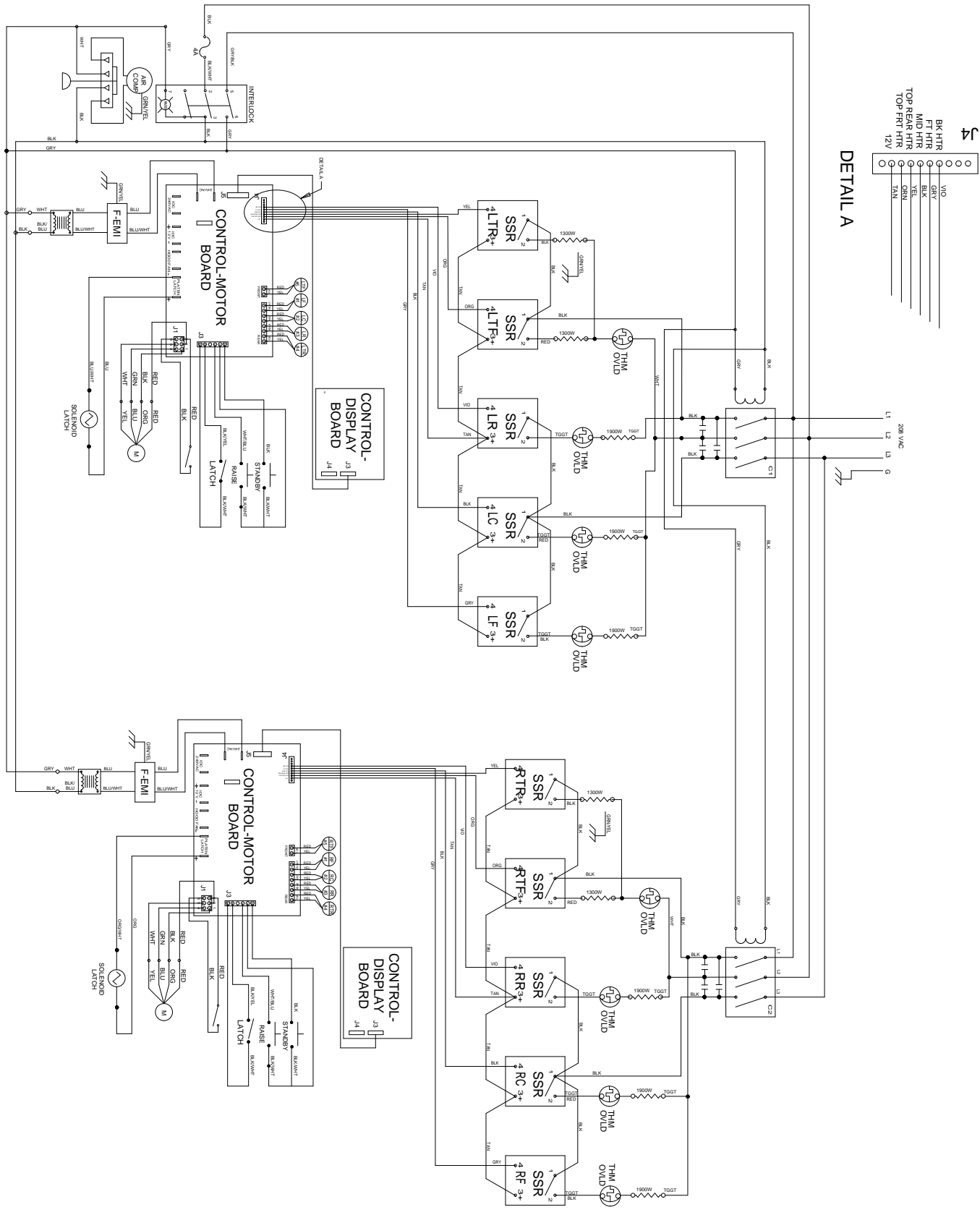
DETAIL B



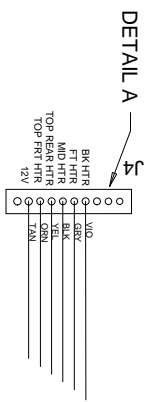
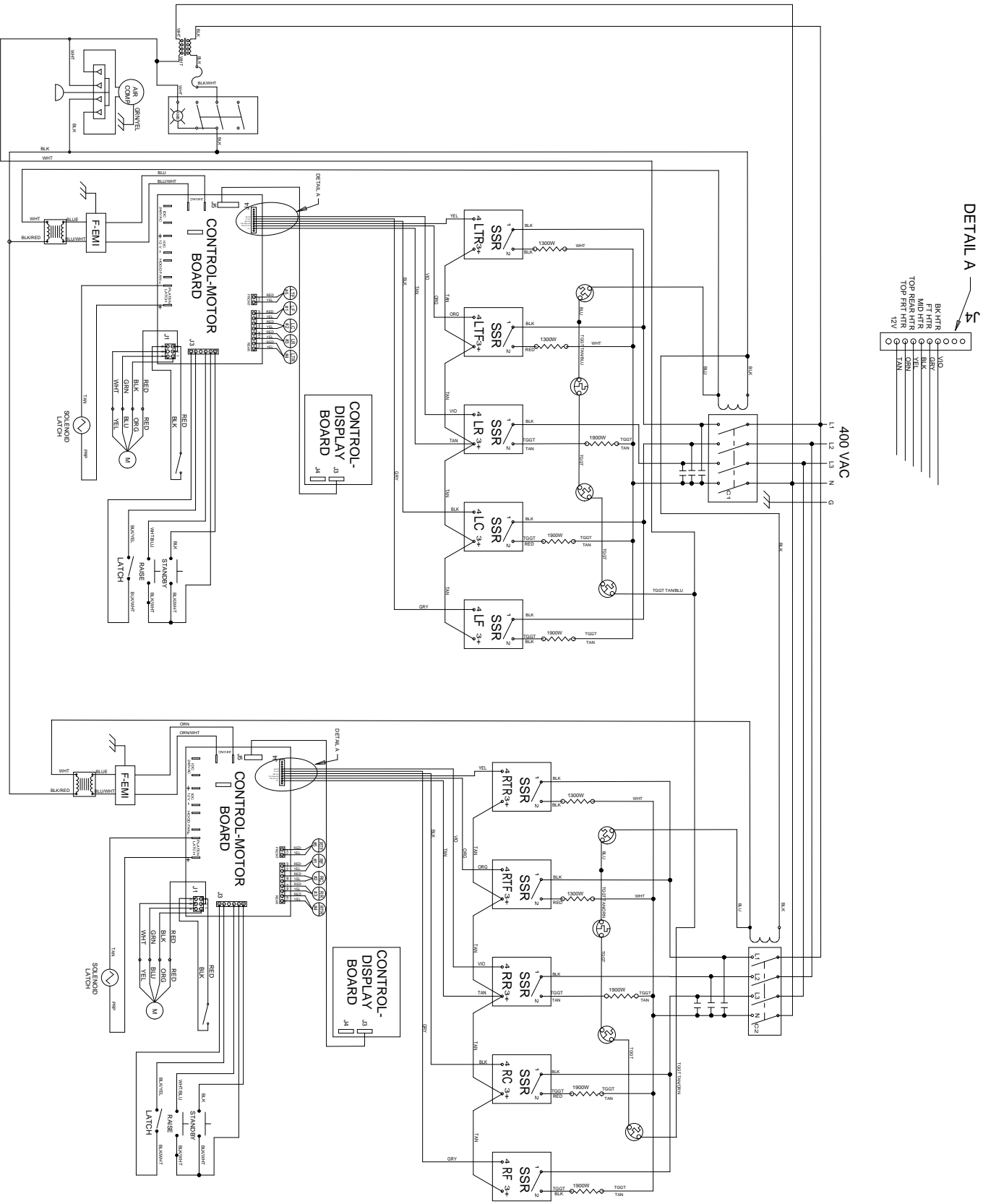
Taylor Company
 Model 812
 073692-75
 08/14

○	VID
○	BLK HTR
○	TR HTR
○	TOP REAR HTR
○	TOP FRNT HTR
○	12V

DETAIL A



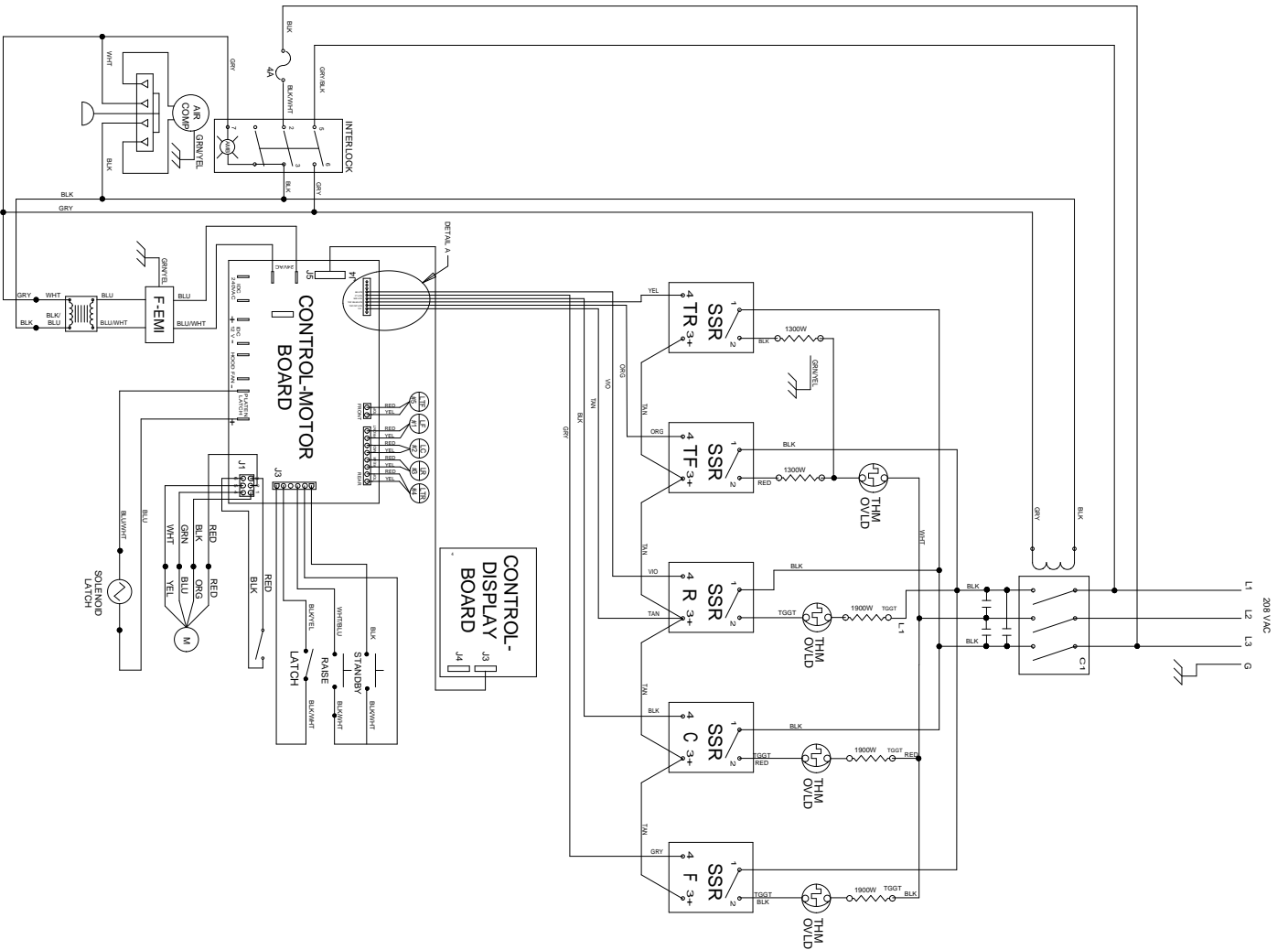
Taylor Company
 Model 820
 073526-23
 08/14



Taylor Company
 Model 820
 073738-75
 08/14

○	W/O
○	GRY
○	BLK
○	YEL
○	GRN
○	TAN
○	12V

DETAIL A



Taylor Company
 Model 828
 073527-23
 08/14