

**Models C801, C801R, F802, P802, C803, C803R, C804**

# **Wendy's Grills**

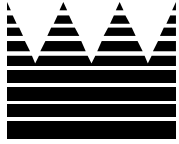
**Operating Instructions**

**072493-M**



**5/22/09 (Original Publication)  
(Updated 6/5/12)**





# Table of Contents

---

<b>Section 1</b>	<b>To the Installer</b> .....	1
	Installer Safety .....	1
	Electrical Connections .....	1
	Installation .....	2
	Setup and Checkout Instructions .....	3
	Ventilation and Clearance .....	3
	Grease Disposal Container .....	3
<b>Section 2</b>	<b>To the Operator</b> .....	4
<b>Section 3</b>	<b>Safety</b> .....	5
<b>Section 4</b>	<b>Operator Parts Identification</b> .....	7
	C801 .....	7
	C801 Reverse .....	8
	F802 Front Unit .....	9
	P802 Pick Up Window Unit .....	10
	C803 .....	11
	C803 Reverse .....	12
	C804 .....	13
	Accessories - Supplied By Taylor Company .....	14
	Accessories Not Supplied By Taylor Company - Obtain From Wendy's Small Wares Vendors .....	15
<b>Section 5</b>	<b>Important: To the Operator</b> .....	16
	C801 .....	16
	C801 Reverse .....	17
	F802 Front Unit .....	18
	P802 Pick Up Window Unit .....	19

C803 .....	20
C803 Reverse .....	21
C804 .....	22
<b>Section 6     Operating Procedures</b> .....	<b>26</b>
Morning Procedures .....	26
Operating Procedures .....	31
Cook to Order Mode .....	33
Nightly Cleaning Procedures .....	34
<b>Section 7     Troubleshooting Guide</b> .....	<b>36</b>
<b>Section 8     Warranty Explanation</b> .....	<b>40</b>
Parts .....	40
Labor .....	40
<b>Section 9     Parts List</b> .....	<b>41</b>
Wiring Diagrams .....	56

**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.**

© May, 2009 Taylor (Original Publication)  
(Updated June, 2012)  
072493-M



*The word Taylor and the Crown design  
are registered trademarks in the United States  
of America and certain other countries.*

Taylor Company  
750 N. Blackhawk Blvd.  
Rockton, IL 61072

# Section 1

# To the Installer

The following are general installation instructions. For complete installation details, please see the check out card.



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

## 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.**

## Electrical Connections

Electrical connections to the grill must be provided and arranged by Wendy's, with their preferred licensed electrician. This must be completed immediately following grill installation and prior to the grill Start Up and Checkout by the local Taylor representative.

Check the data plate on the grill for voltage, cycle, phase and electrical specifications. The power connections are located behind the access cover of the control box under the front staging side 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). Incoming power must be connected to the line side of the power contactor.



**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 equipments 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 3mm 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, 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.

## Installation

**These machines are designed for indoor use only.**

The C801 grill and the C801 Reverse grill must be lifted and positioned in place with the aid of a lift device. They are suspended between the adjacent sandwich counter and the meat well.

The F802, C803, C803 Reverse, and C804 grills are mounted on carts. They are wheeled into position in the store.

The P802 grill is installed into the sandwich counter.

The items to be installed / connected by the distributor include:

- Node board modules
- Lane dividers
- Miscellaneous accessory brackets



**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.

## Setup and Checkout Instructions

### Step 1

Install the panels, starting with the bottom. Install the panels under the node board modules, the lane dividers (staging side) and the accessory brackets.

### Step 2

Install the node board modules.

### Step 3

Tighten all screws.

### Step 4

Once the electrical connections are completed, install the box cover and turn the grill on.

### Step 5

Wait for 45 minutes for the grill to reach stable temperatures before proceeding to the next step. The grill will indicate it is ready to cook in approximately 15 - 20 minutes.



**CAUTION: The grill will be hot.** Wear proper protective equipment to avoid severe burns from high temperatures.

### Step 6

Check the platen lift mechanism and adjust, if needed (not applicable to P802). **(See Lift/Latch Instructions in the Service Manual.)**

### Step 7

Install the back panel.

### Step 8

The platen should be lowered onto the lower plate and the gap settings should be properly calibrated. To close the platen, touch and hold the red button corresponding to the desired platen. A cook cycle will not start and the display will read "Standby". Release the button after the platen has closed. **(See Platen Gapping Procedures in the Service Manual.)**

### Step 9

Once the gaps are set, install the cook side back splash, lane divider, and the release sheets.

### Step 10

Cook one run of product on each platen to check the product appearance and the finished product temperature. **(Internal temperature must be above 175°F / 79°C.)**

### Step 11

Check the "cook to order" and back up staging.

### Step 12

Fill out the checkout card and the work order / invoice.

## 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

In order to comply with NSF Standard 4 requirements, an appropriate grease disposal container must be provided. This container is supplied by the KES, not the Taylor Company.

# Section 2

# To the Operator

---

The grill you have purchased has been carefully engineered and manufactured to provide dependable operation.

This grill, when properly operated and maintained, will produce a consistent quality product. Like all mechanical products, they 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 that you require technical assistance, please call 877-222-7010 for authorized service.

**Note:** Warranty is valid only if the parts are authorized Taylor parts, purchased from an authorized Taylor Distributor, and the required service work is provided by an authorized Taylor service technician. Taylor reserves the right to deny warranty claims on equipment or parts if non-approved parts or refrigerant were installed in the machine, system modifications were performed beyond factory recommendations, or it is determined that the failure was caused by neglect or abuse.

**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.

We at Taylor Company are deeply 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.

Please call 877-222-7010 for authorized service.

### 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.



Per IEC 60335-1 and its part 2 standards, "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."



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, 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.






**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 cook surface, the lower cook surface, or the staging grill plate. 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.



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.



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

**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.

# Section 4

# Operator Parts Identification

C801

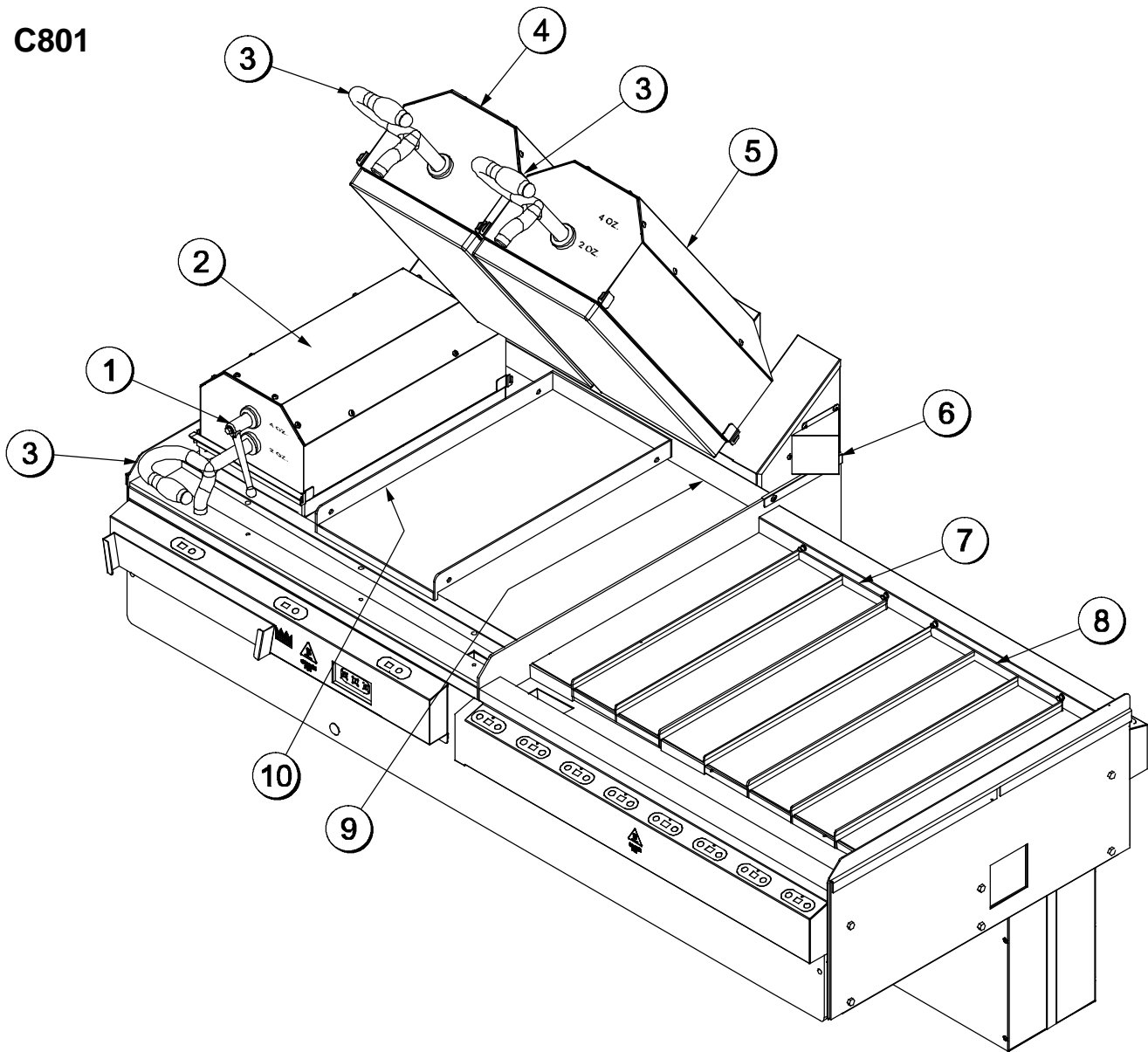


Figure 1

ITEM	DESCRIPTION	PART NO.
1	HANDLE-ADJUST-PLATEN	070647
2	PLATEN A.-ADJUSTABLE	X71825-23
3	HANDLE-LIFT-PLATEN	072711
4	PLATEN A.-4OZ	X71824-23
5	PLATEN A.-2OZ	X71823-23

ITEM	DESCRIPTION	PART NO.
6	PANEL A.-SPLASH SHLD W/SP	X70783
7	DIVIDER A.-2 LANE	070847
8	DIVIDER A.-3 LANE *STAGE	070848
9	SHIELD-BACKSPLASH	070765
10	DIVIDER A.-COOK	070851

# C801 Reverse

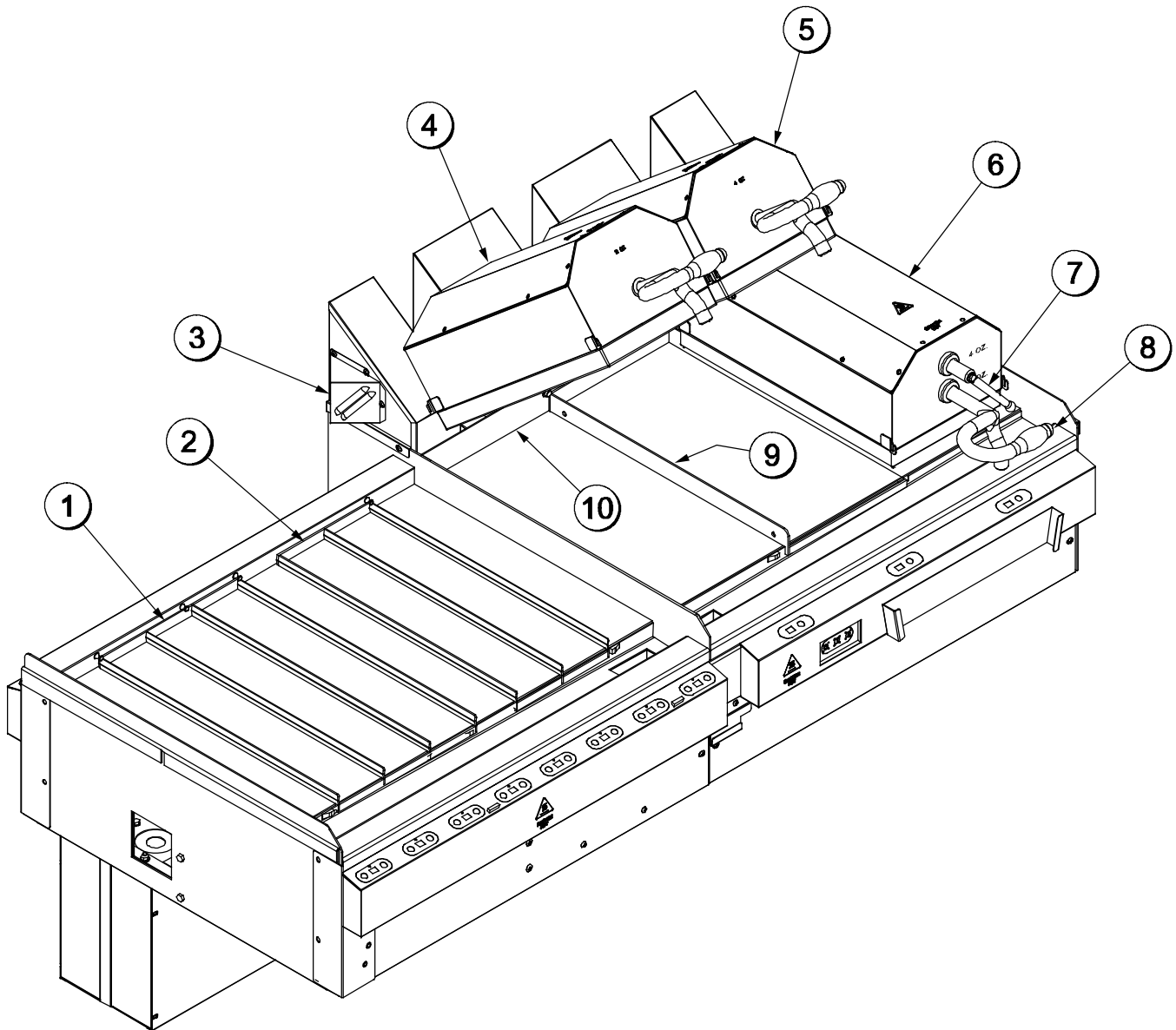


Figure 2

ITEM	DESCRIPTION	PART NO.
1	DIVIDER A.-3 LANE *STAGE	070848
2	DIVIDER A.-*2 LANE*STAGE	070847
3	PANEL A.-SPLASH SHIELD W/SPEAKER	X72247
4	PLATEN A.-*C801* 2 OZ SERV	X71823-23
5	PLATEN A.-*C801* 4 OZ	X71824-23

ITEM	DESCRIPTION	PART NO.
6	PLATEN A.-ADJUSTABLE SERV	X71825-23
7	HANDLE-ADJUST-PLATEN	070647
8	HANDLE-LIFT-PLATEN	072711
9	DIVIDER A.-COOK	070851
10	SHIELD-BACKSPLASH	070765

# F802 Front Unit

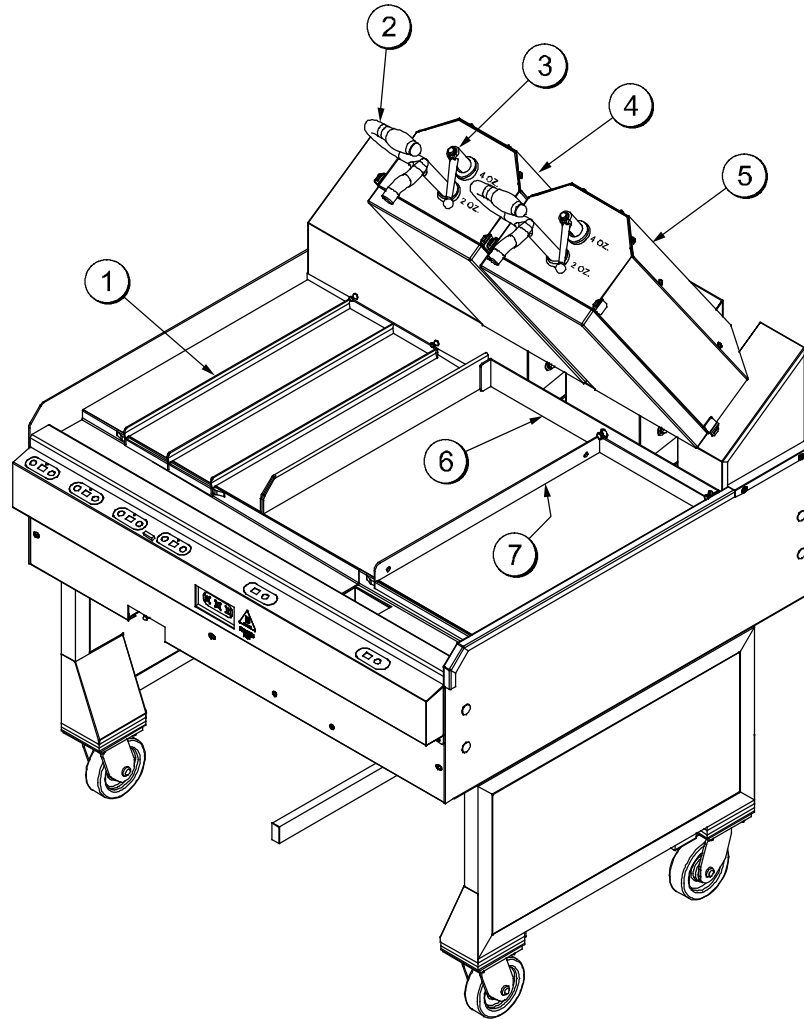


Figure 3

ITEM	DESCRIPTION	PART NO.
1	DIVIDER A.-2 LANE	070847
2	HANDLE-LIFT-PLATEN	072711
3	HANDLE-ADJUST-PLATEN	070647
4	PLATEN A.-SERVICE ADJ LEFT	X72669-23

ITEM	DESCRIPTION	PART NO.
5	PLATEN A.-SERVICE ADJ	X71825-23
6	SHIELD-BACKSPLASH	071732
7	DIVIDER A.-COOK	070851

# P802 Pick Up Window Unit

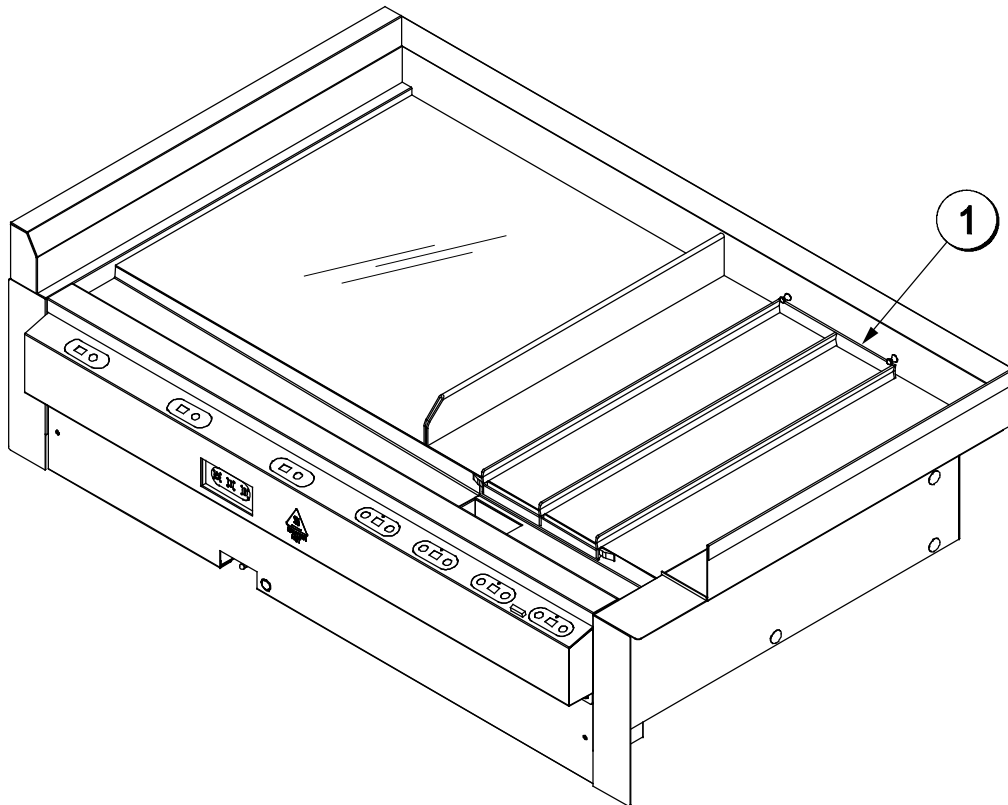


Figure 4

ITEM	DESCRIPTION	PART NO.
1	DIVIDER A.-*2 LANE	070847

# C803

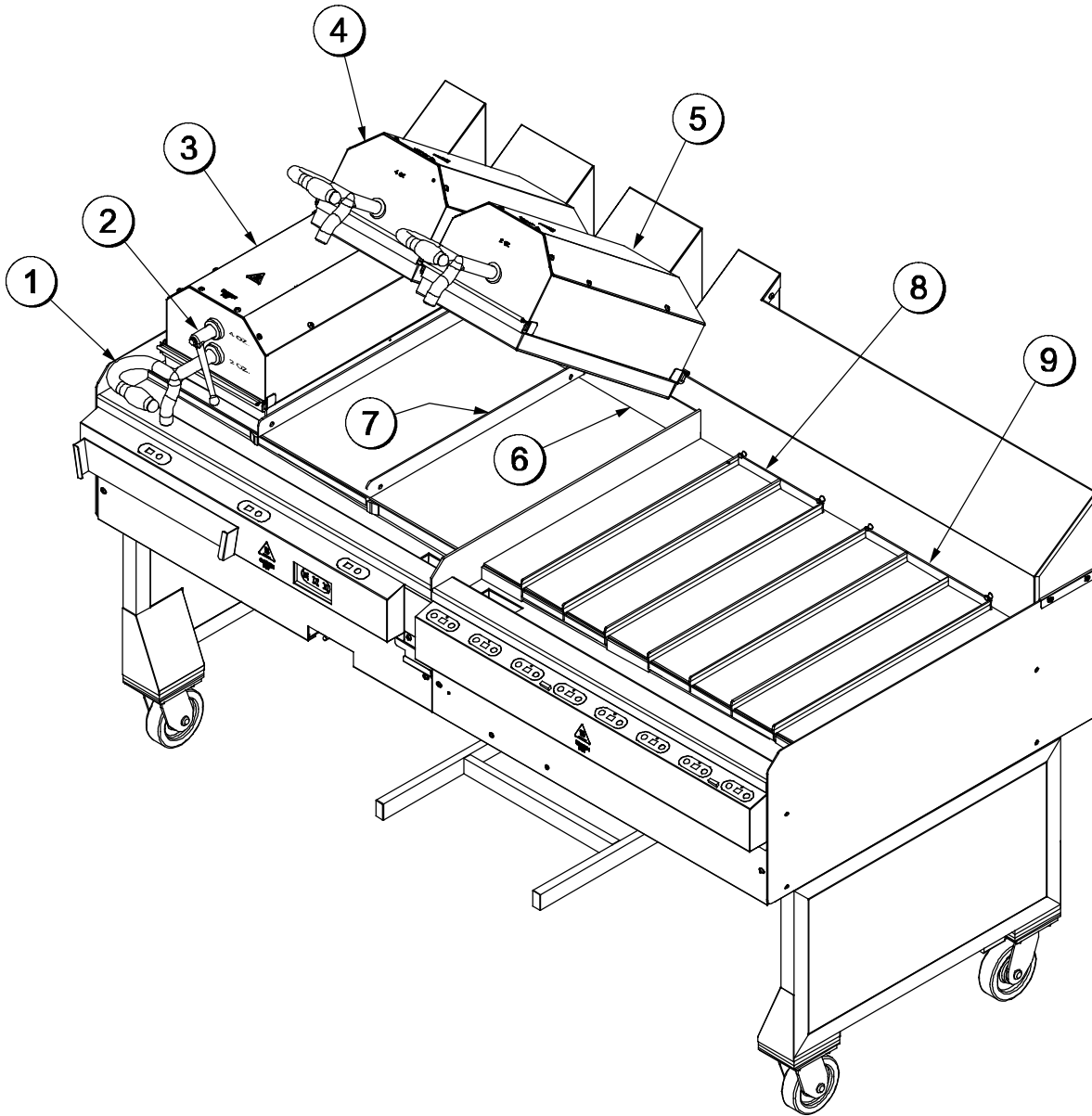


Figure 5

ITEM	DESCRIPTION	PART NO.
1	HANDLE-LIFT-PLATEN	072711
2	HANDLE-ADJUST-PLATEN	070647
3	PLATEN A.-ADJUSTABLE SERV	X71825-23
4	PLATEN A.-*C801* 4 OZ SERV	X71824-23
5	PLATEN A.-*C801* 2 OZ SERV	X71823-23

ITEM	DESCRIPTION	PART NO.
6	SHIELD-BACKSPLASH	070765
7	DIVIDER A.-COOK	070851
8	DIVIDER A.-2 LANE STAGE	070847
9	DIVIDER A.-3 LANE STAGE	070848

# C803 Reverse

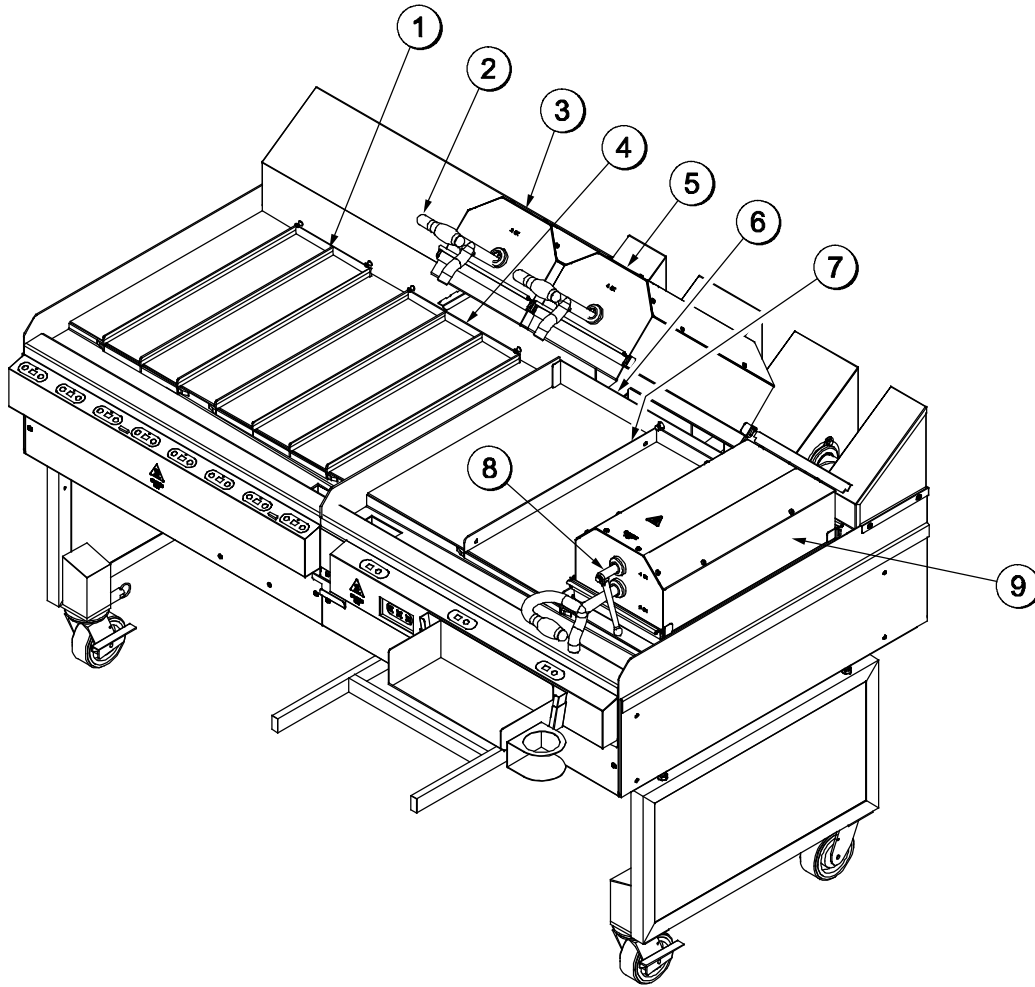


Figure 6

ITEM	DESCRIPTION	PART NO.
1	DIVIDER A.-2 LANE	070847
2	HANDLE-LIFT-PLATEN	072711
3	PLATEN A.-2 OZ	X71823-23
4	DIVIDER A.-3 LANE STAGE	070848
5	PLATEN A.-4 OZ	X71824-23

ITEM	DESCRIPTION	PART NO.
6	SHIELD-BACKSPLASH	070765
7	DIVIDER A.-COOK	070851
8	HANDLE-ADJUST-PLATEN	070647
9	PLATEN A.-ADJUSTABLE	X71825-23

# C804

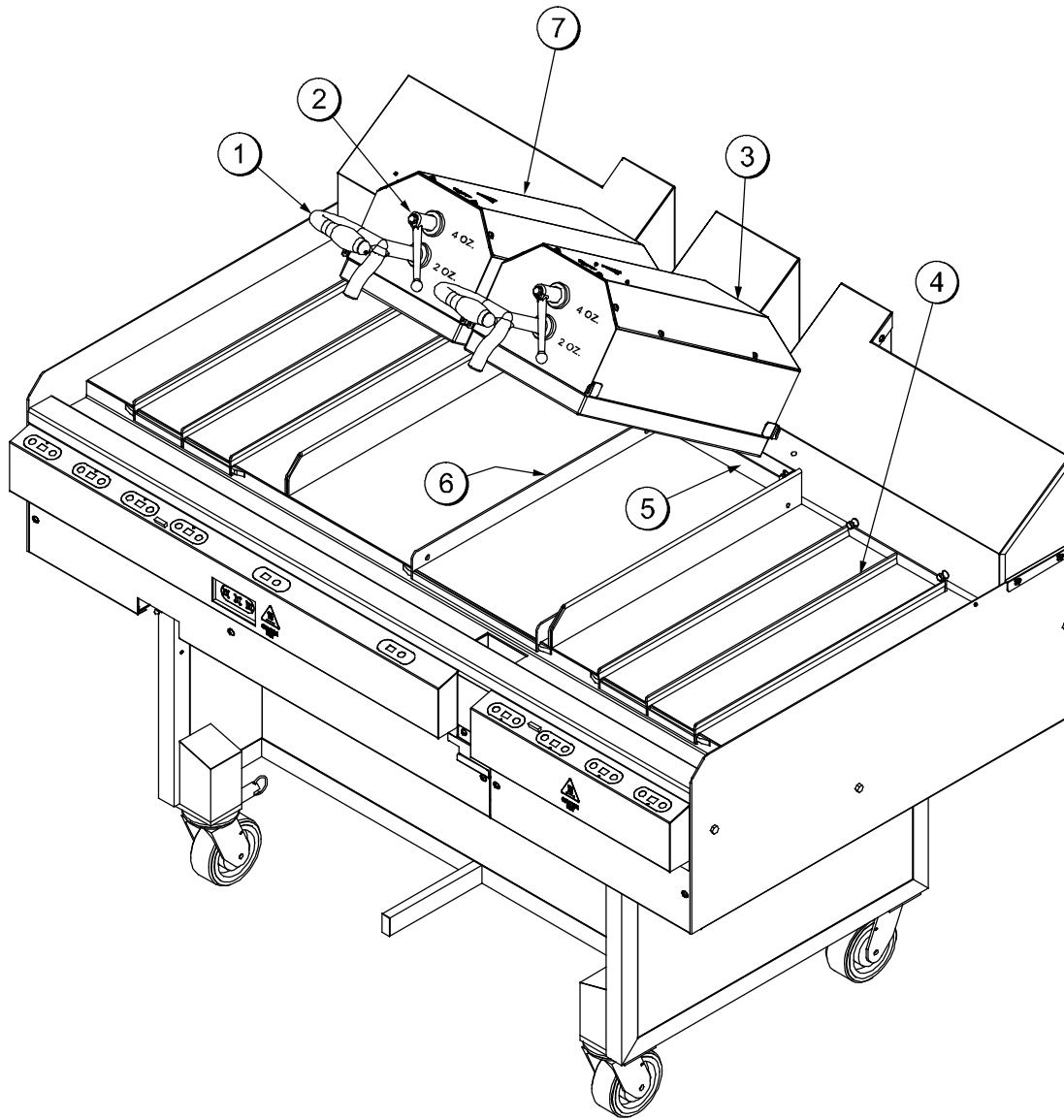


Figure 7

ITEM	DESCRIPTION	PART NO.
1	HANDLE-LIFT-PLATEN	072711
2	HANDLE-ADJUST-PLATEN	070647
3	PLATEN A.-SERVICE ADJ	X71825-23
4	DIVIDER A.-2 LANE	070847

ITEM	DESCRIPTION	PART NO.
5	SHIELD-BACK SPLASH	071732
6	DIVIDER A.-COOK	070851
7	PLATEN A.-SERVICE ADJ LEFT	X72669-23

## Accessories - Supplied By Taylor Company

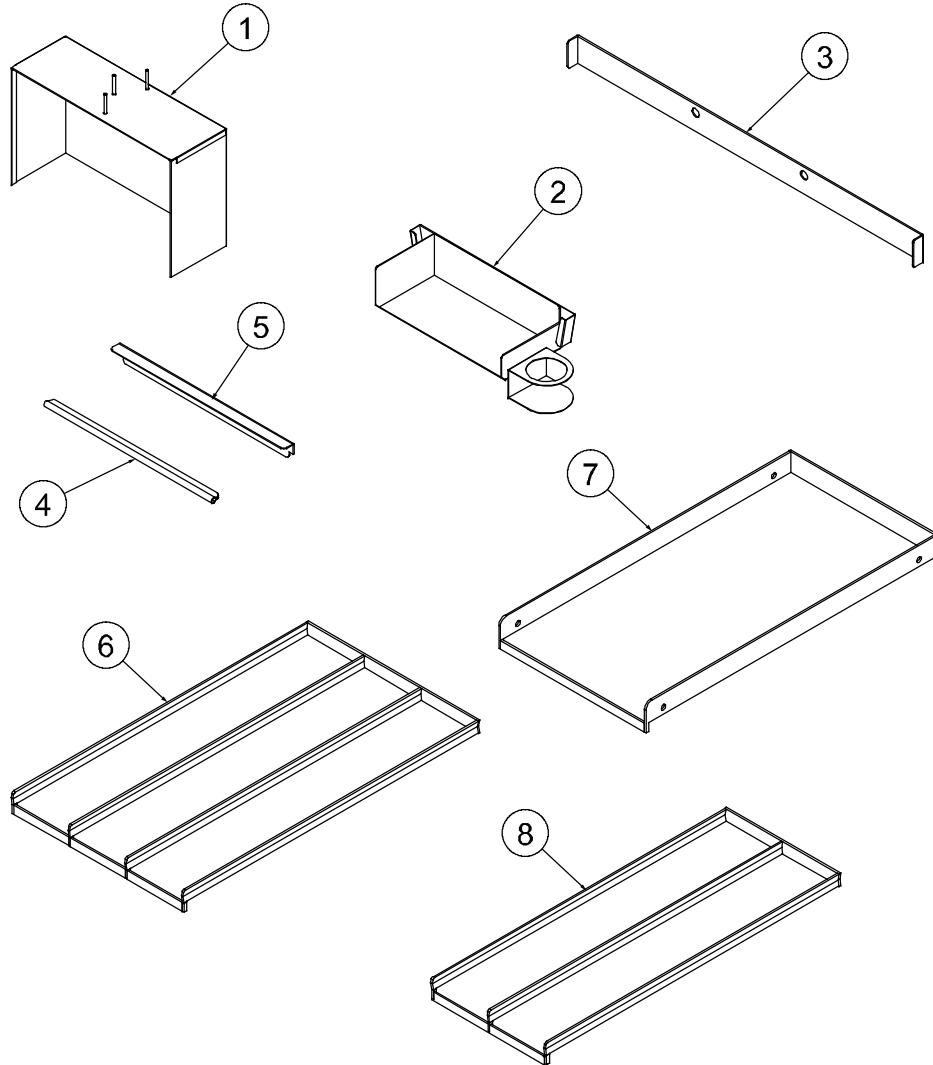


Figure 8

ITEM	DESCRIPTION	PART NO.
1	SHIELD A.-LOCATING BUCKET	X71284
2	SHELF A.-MEAT LOADING	X70944
3	SHIELD-BACKSPLASH	070765
4	CLIP-RELEASE SHEET	070709

ITEM	DESCRIPTION	PART NO.
5	BRACKET-RELEASE SHEET	070707
6	DIVIDER A.-3 LANE *STAGE	070848
7	DIVIDER A. *COOK	070851
8	DIVIDER A. *2 LANE	070847

**Accessories Not Supplied By Taylor Company -  
Obtain From Wendy's Small Wares Vendors**

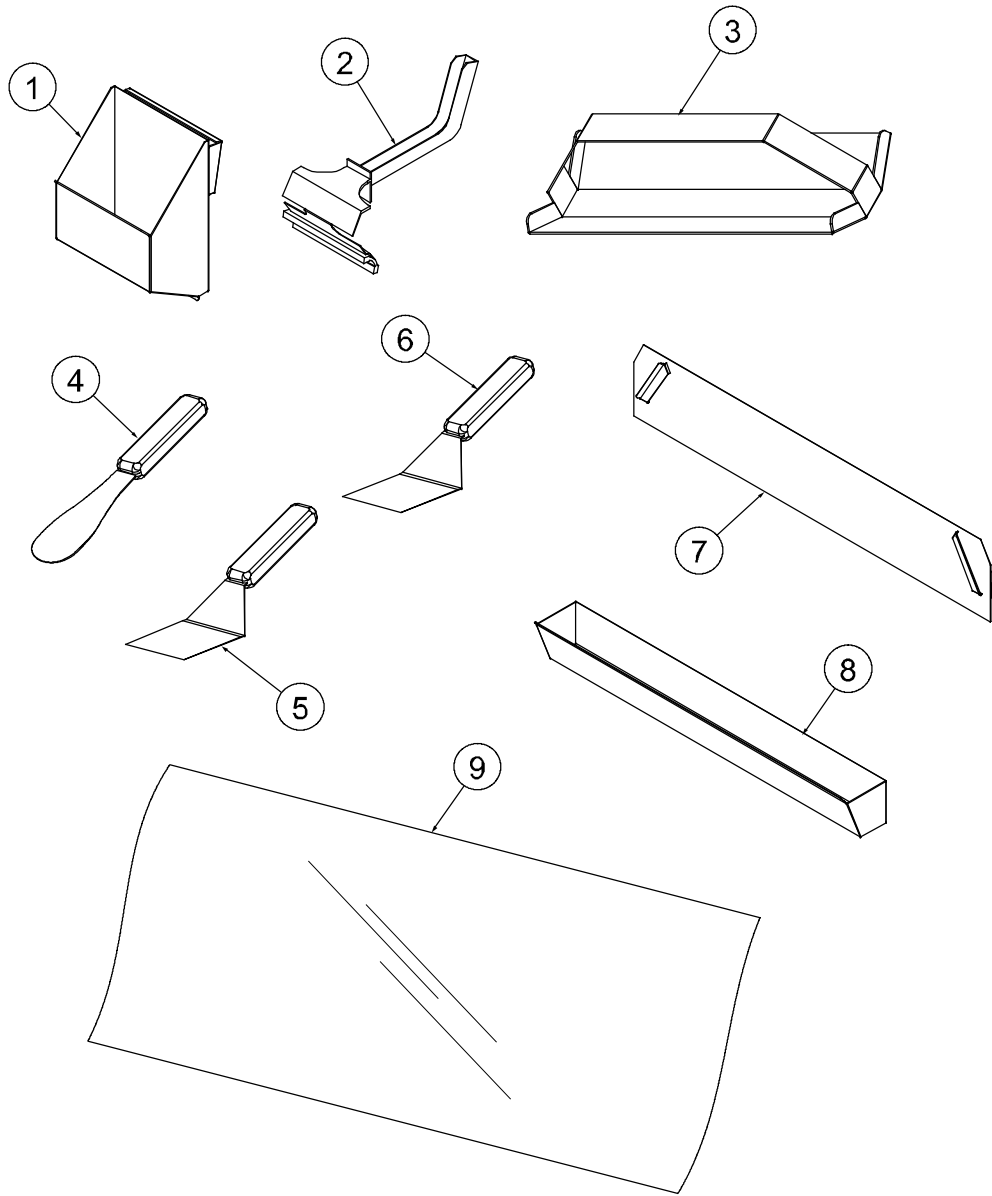


Figure 9

ITEM	DESCRIPTION
1	HOLDER-SQUEEGEE
2	HANDLE-SQUEEZE
3	TOOL-TRANSFER
4	SPATULA-RED HANDLE-SERRATED
5	SPATULA-RED HANDLE-SERVING

ITEM	DESCRIPTION
6	SPATULA-WHITE HANDLE-SERVING
7	HOLDER-WHITE HANDLED SERVING SPATULA
8	TROUGH
9	SHEET-RELEASE

# Section 5

# Important: To the Operator

C801

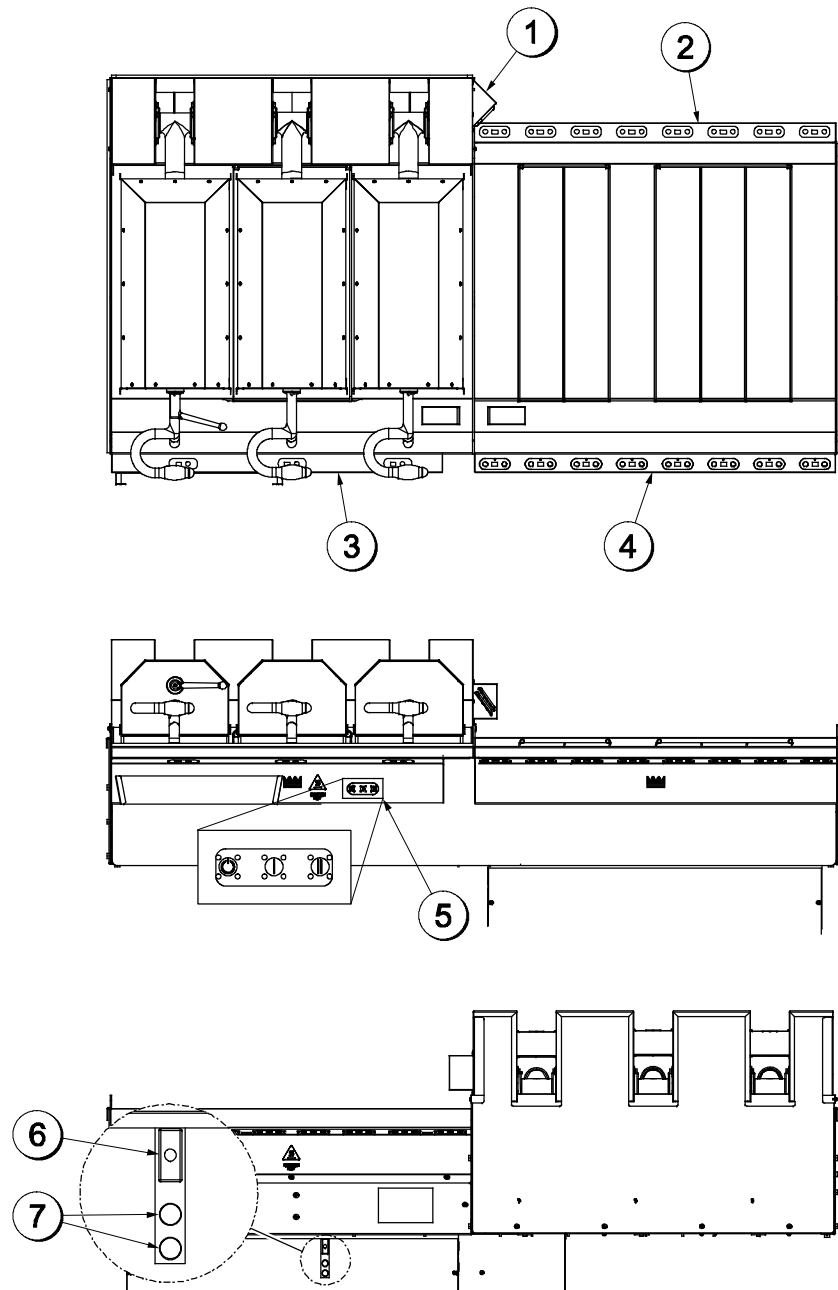


Figure 10

ITEM	DESCRIPTION	PART NO.
1	PANEL A.-SPLASH SHIELD W/SPEAKER	X70783
2	KIT A.-NODE-REAR W/HARN	X72136
3	KIT A.-NODE-COOK W/HARN	X72134
4	KIT A.-NODE-FRONT W/HARN	X72135

ITEM	DESCRIPTION	PART NO.
5	CONTROL-C801 NODE I/O	071242-SER
6	CONTROL-RESET SWITCH 10A/230	070717
7	LIGHT-RED 230V	070880-27

# C801 Reverse

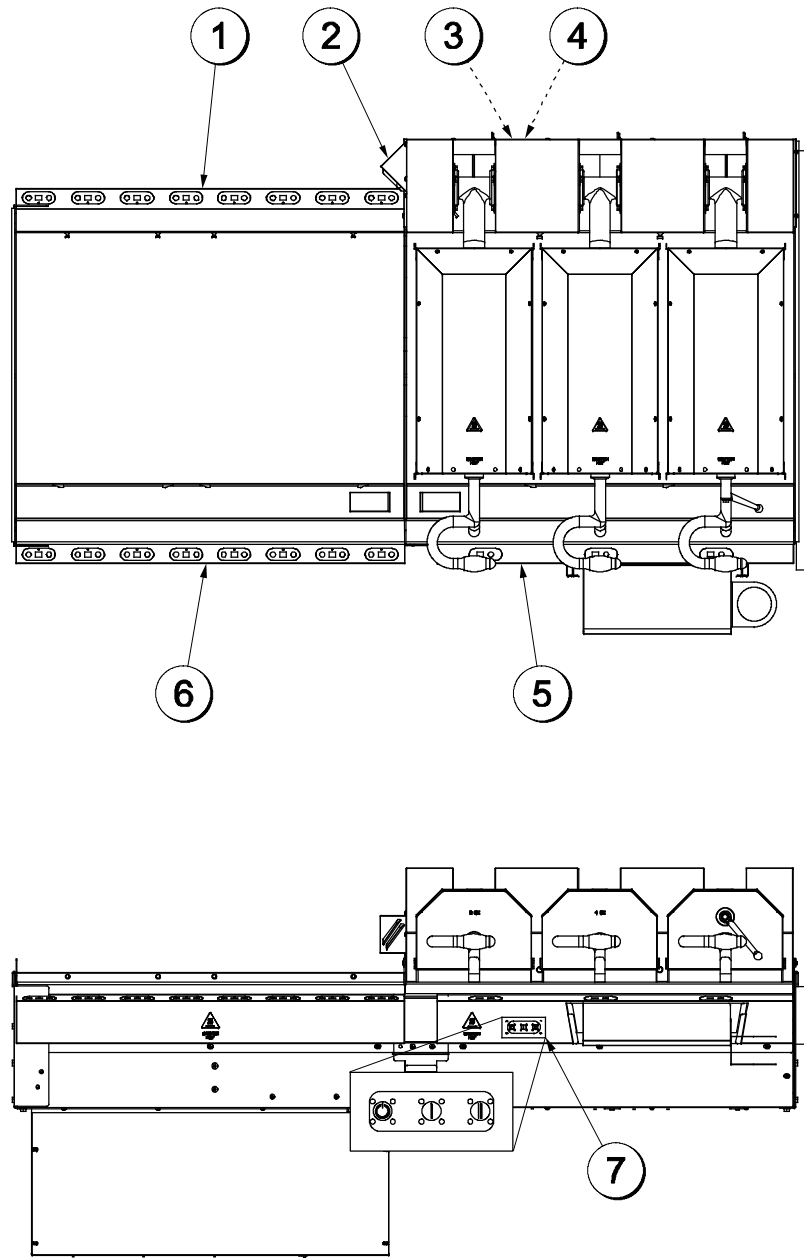


Figure 11

ITEM	DESCRIPTION	PART NO.
1	KIT A.-NODE REAR C801 W/HARN	X72136
2	PANEL A.-SPLASH SHIELD W/SPEAKER	X72247
3	CONTROL-RESET SWITCH 10A/250	070717
4	LIGHT-RED 230V	070880-27

ITEM	DESCRIPTION	PART NO.
5	NODE A.-COMPLETE C801R COOK	X72254
6	NODE A.-COMPLETE C801R STG F	X72243
7	CONTROL C801 MODE I/O	071242-SER

# F802 Front Unit

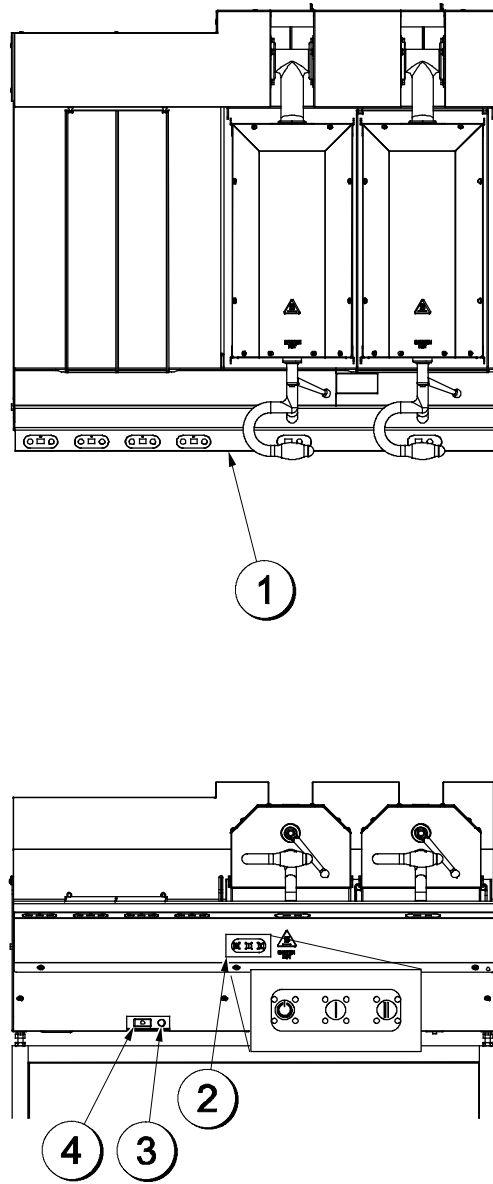


Figure 12

ITEM	DESCRIPTION	PART NO.
1	NODE A.-COMPLETE F802 STAGE/COOK	X71550-SER
2	CONTROL-C801 MODE I/O	071242-SER

ITEM	DESCRIPTION	PART NO.
3	LIGHT-RED 230V	070880-27
4	CONTROL-RESET SWITCH 10A/250	070717

# P802 Pick Up Window Unit

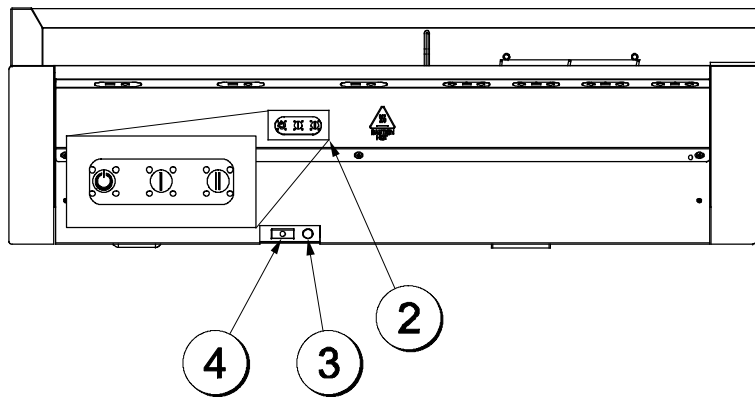
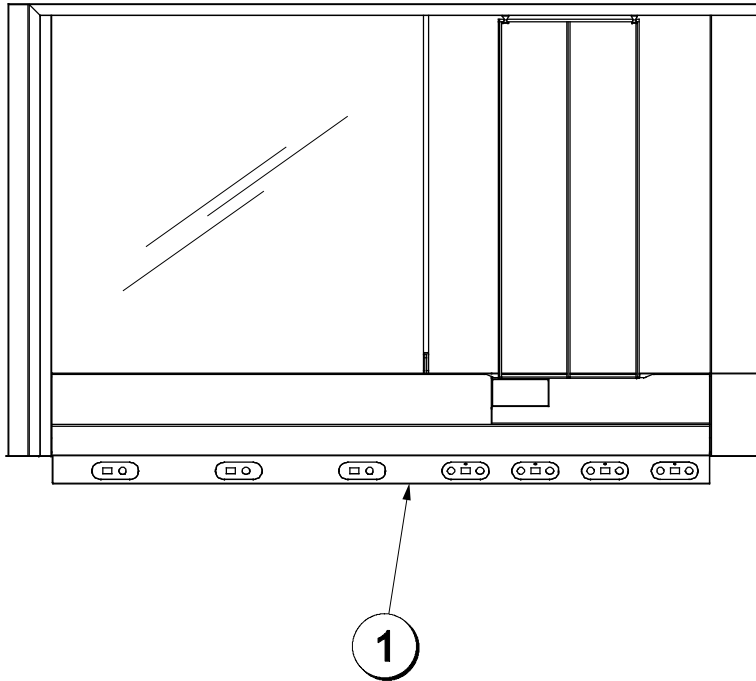


Figure 13

ITEM	DESCRIPTION	PART NO.
1	NODE A.-COMPLETE P802 STAGE/COOK	X71593-SER
2	CONTROL C801 MODE I/O	071242-SER

ITEM	DESCRIPTION	PART NO.
3	LIGHT-RED-230V	070880-27
4	CONTROL-RESET SWITCH 10A/250	070717

# C803

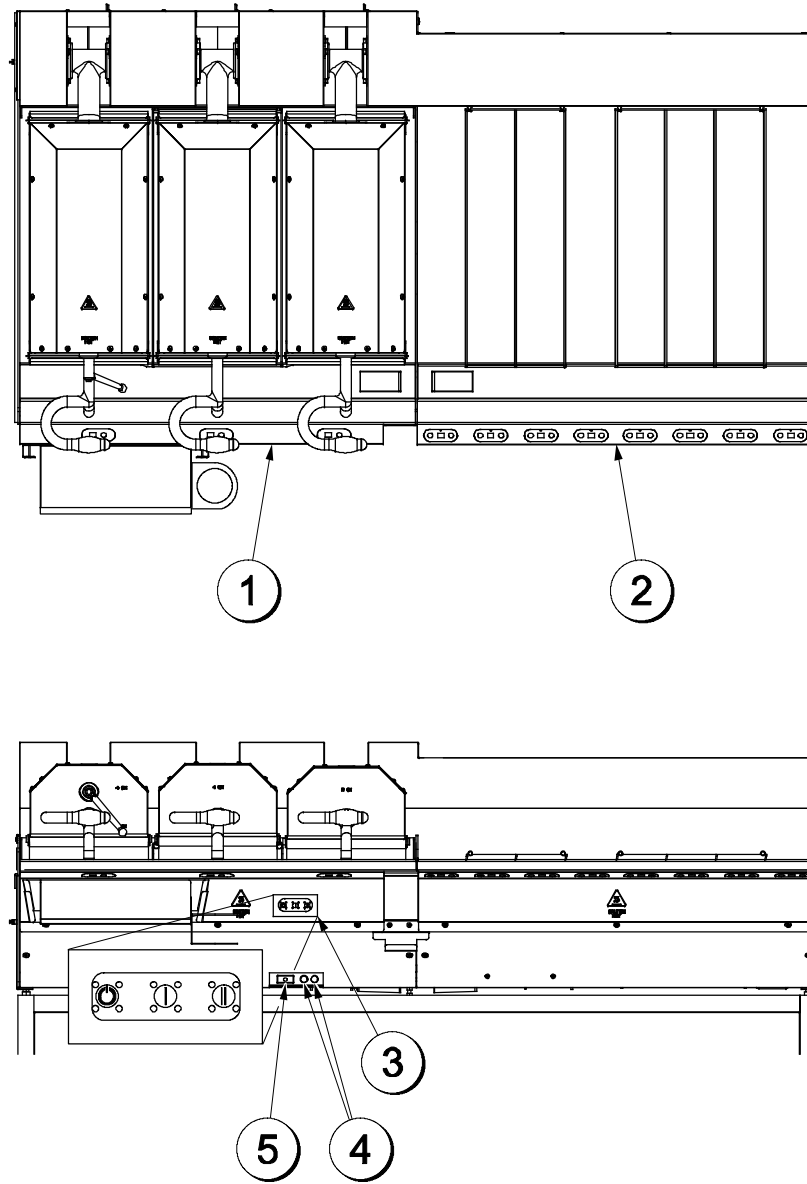


Figure 14

ITEM	DESCRIPTION	PART NO.
1	NODE A.-COMPLETE C803 COOK	X72062
2	KIT A. NODE-FRONT C801 W/HARN	X72135
3	CONTROL-C801 MODE I/O	071242-SER

ITEM	DESCRIPTION	PART NO.
4	LIGHT-RED 230V	070880-27
5	CONTROL-RESET SWITCH 10A/230	070717

# C803 Reverse

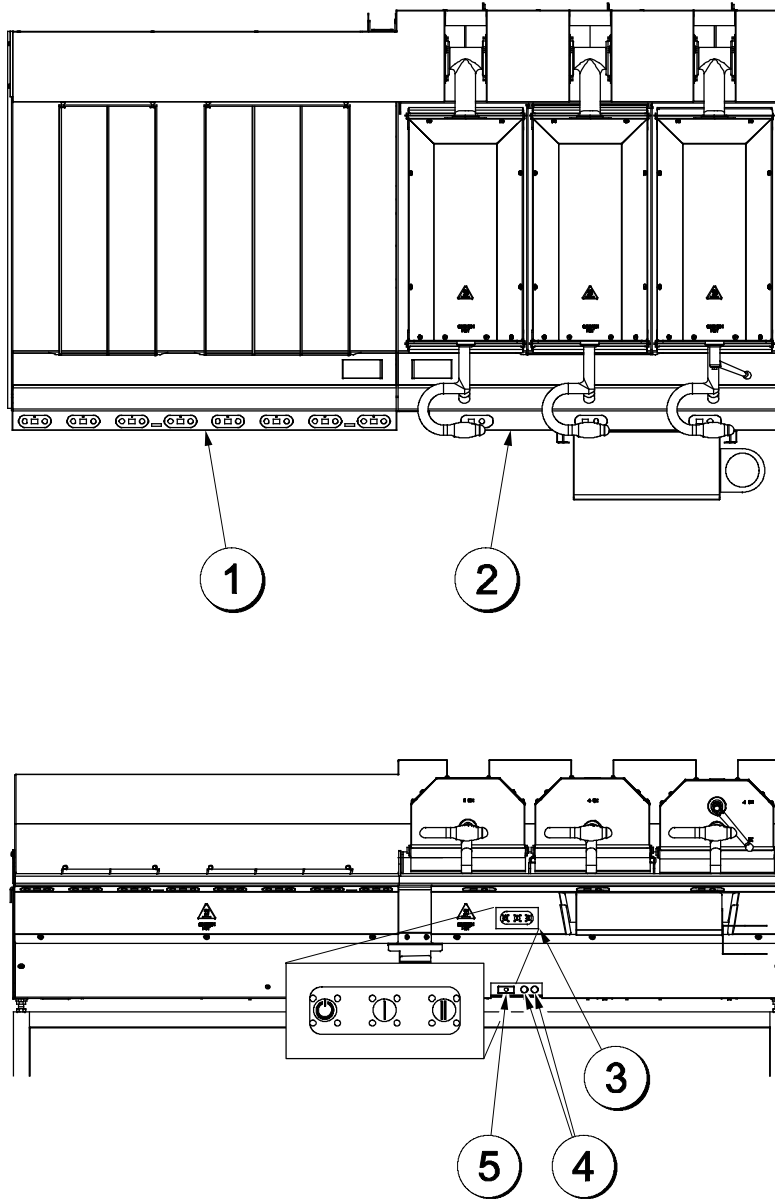


Figure 15

ITEM	DESCRIPTION	PART NO.
1	NODE A.-COMPLETE *STAGING	X72243
2	NODE A.-COMPLETE *COOK	X72254
3	CONTROL-C801 MODE I/O	071242-SER

ITEM	DESCRIPTION	PART NO.
4	LIGHT-RED 230V	070880-27
5	CONTROL-RESET-SWITCH 10A/250	070717

# C804

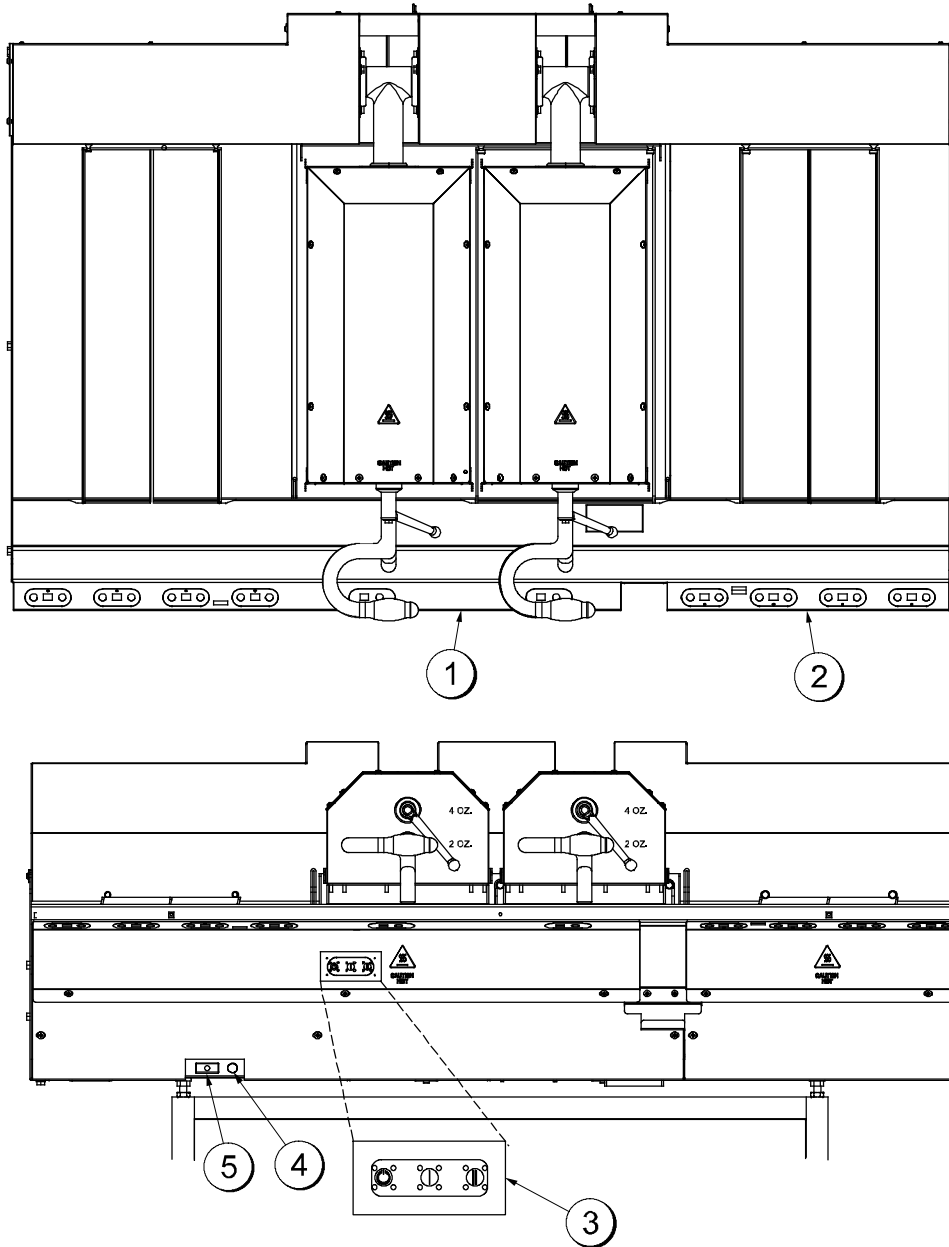




Figure 16

ITEM	DESCRIPTION	PART NO.
1	NODE A.-COMPLETE	X73057
2	HARNESS-NODE	073154
3	CONTROL-MODE I/O	071242-SER

ITEM	DESCRIPTION	PART NO.
4	LIGHT-RED 230V	070880-27
5	CONTROL-RESET SWITCH	070717

The following symbols are used on the control mode display:

 = Idle (blue illumination)

 = Cook Only (amber illumination)

 = Cook and Stage (green illumination)

The IDLE symbol will be illuminated when the control mode is in the OFF mode.

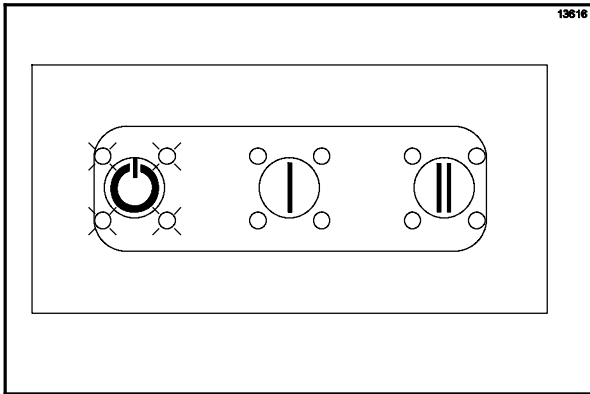


Figure 17

The COOK ONLY symbol will be illuminated when the control mode is in the LUNCH COOK ONLY mode.

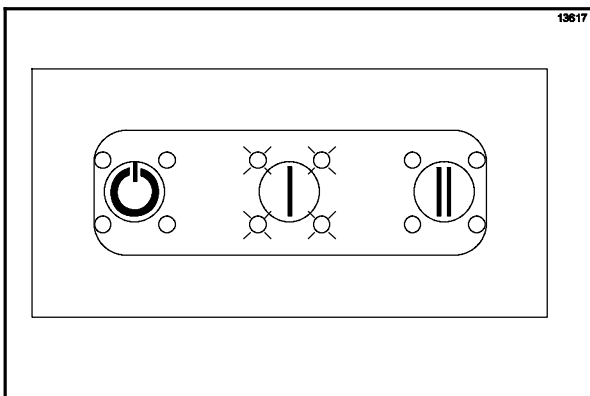


Figure 18

The COOK AND STAGE symbol will be illuminated when the control mode is in the LUNCH COOK AND STAGE mode.

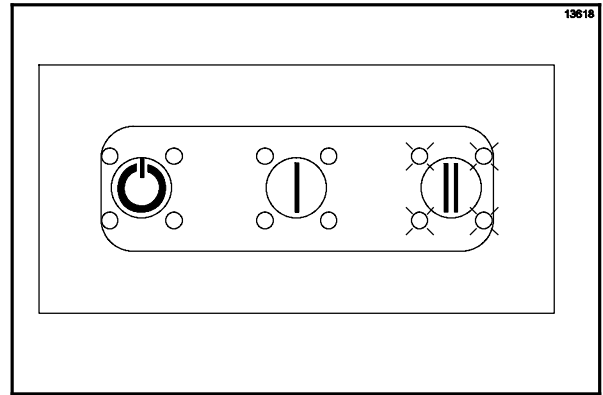


Figure 19

The COOK ONLY and COOK AND STAGE symbols will be illuminated when the control mode is in the BREAKFAST mode.

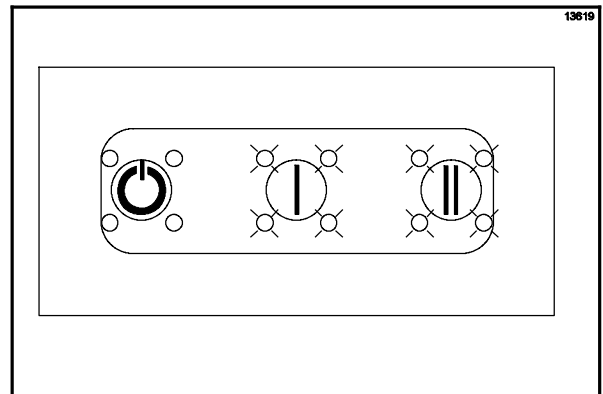
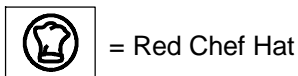
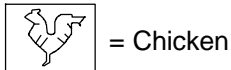
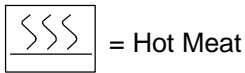
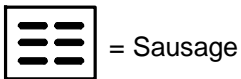
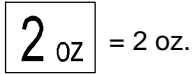
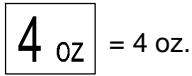


Figure 20

The following symbols are used on the cook and serve displays.



## Master Power Switch

The Double-Sided Grill (DSG) is equipped with a master power switch, which is only used when the grill needs to be quickly shut down.

In this situation, pulling out on the switch immediately removes power from the control circuits. Two red lights illuminate to indicate that the power to both power circuits has been interrupted.

There is a one minute memory backup that allows the grill to maintain all timing control states in the event of a power loss. Once this backup period expires, all timing control functions are lost. In this

situation, any cooked meat in the staging section and any meat in the cooking section must be removed from the grill. The cooked meat from the staging section is placed in the chili meat pan and the partially cooked meat is discarded.

To restart the grill, push in on the master power switch to restore power to the controls. If the back up memory has expired, turn on the grill per standard procedures. When the switch is pushed in, the red lights will extinguish.

The master power switch is located on the Line 2 side of the grill, beneath the node panel.

## Grill Operation

Each grill has a lower cook surface. Excluding the Model P802, they also have two or more upper platens. One or more of the upper platens is adjustable. Adjustable platens can be adjusted to cook either 2 oz. or 4 oz. patties.

To change the product size on the adjustable platen, shift the lever on the front of the platen up or down so that the display shows the desired patty size. Place the lever in the up position for 4 oz. patties and in the down position for 2 oz. patties.

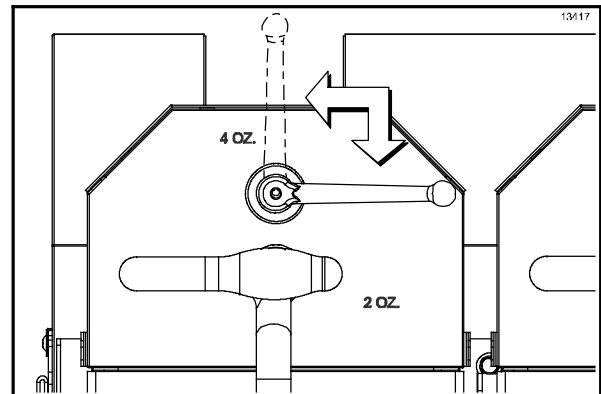


Figure 21

A minimum of one patty and a maximum of eight 4 oz. or ten 2 oz. patties may be cooked under one grill platen.

## Health and Safety



**Follow proper procedures to prevent food contamination and health hazards!**

Wash hands before and after handling raw meat or the grill operator utensils to prevent contamination and health hazards.

Cooked ground beef must reach a minimum internal temperature of 175°F (79.4°C).



**CAUTION:** Be careful not to touch the grill or splash hot meat juices while scraping or cleaning the grill. The top grill platens are extremely hot (380°F / 193°C) and can easily cause burns.

# Section 6

# Operating Procedures

Approximately half of each grill is dedicated to cooking and the other half is used for staging cooked meat.

Each model has a lower cook surface. Excluding the P802, each model also has two or more upper platens. The two-sided cooking concept ensures quick, even cooking of both sides of the products placed on the lower surface. The upper platens are labeled to indicate which patty size can be cooked under that platen (2 oz. or 4 oz.).

One or more of the upper platens is adjustable. This adjustable platen can be adjusted to cook either 2 oz. or 4 oz. patties.

If an adjustable platen is chosen, rotate the lever up for 4 oz. patties and down for 2 oz. patties. The lever is attached to an over-center device to ensure a positive selection of the proper gap.

Sensors detect the lever position. They indicate "2 oz." or "4 oz." on the display and make all appropriate timing adjustments.

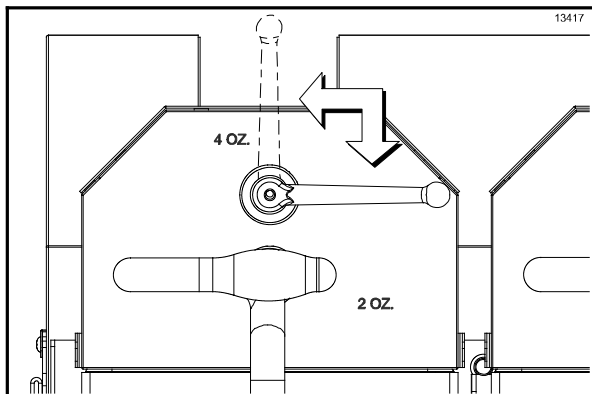


Figure 22

A minimum of one patty and a maximum of eight 4 oz. or ten 2 oz. patties may be cooked under one grill platen.

We begin our instructions with the Morning Procedures.

**Note:** The Model C801 has been selected to illustrate the step-by-step operating procedures.

## Morning Procedures

The top platens and release sheets are cleaned during the Morning Procedures.

Assemble the following tools:

- Blue scrub
- DCT Heavy Duty Degreaser
- Dry white towel
- 1/6-sized, 4-inch deep pan of water
- Vinyl gloves



**CAUTION:** The grill must remain in the OFF position for cleaning. (The grill should be cool.) Failure to follow this instruction may result in severe burns from high temperatures.

## Removing Platen Release Sheets

### Step 1

The upper platen must be in the UP position in order to remove the platen release sheet.

### Step 2

Pull the retainer clip off of the release sheet bracket located on the front of the platen. The release sheet will drop loose.

### Step 3

Remove the release sheet bracket from the front of the platen. Set it aside on the staging side of the grill.

### Step 4

Lift the rear release sheet bracket assembly off the rear of the platen. The release sheet and the bracket assembly will come off of the platen together.

### Step 5

Remove the retainer clip and the release sheet bracket from the release sheet and set them aside on the staging side of the grill.

### Step 6

Lay the release sheet flat on the staging side of the grill.

### Step 7

Repeat these steps for the remaining platens.

Replace release material sheets if:

- Release sheet is torn
- Release sheet is worn
- Product sticks to the release sheets

## Cleaning Platens

### Step 1

Wearing vinyl gloves, spray a light layer of **DCT Heavy Duty Degreaser** on the platen surface.

### Step 2

Using the blue scrub pad, scrub the platen surface with an up and down motion.

**IMPORTANT: Grill screens and Scotch Bricks must NOT be used to clean the top platens. They will damage the cooking surfaces.**

### Step 3

Continue scrubbing until the entire platen grill surface is clean and no carbon build-up is visible.

### Step 4

Clean the sides and top of the platen as necessary.

### Step 5

Wipe the platen surface with a damp towel. Rinse the towel and re-wipe several times to remove any remaining residue.

## Cleaning Platen Release Sheets

### Step 1

Wipe the platen sheet using a damp towel. To remove heavy carbon build-up, spray **DCT Heavy Duty Degreaser** on the platen sheet and scrub thoroughly with a damp towel.

### Step 2

Wipe the platen sheet dry and re-install it on the platen surface.

**Note:** When re-installing the platen sheet, reverse it every day to prolong the life of the sheet.

### Step 3

Repeat these steps for the remaining platen release sheets.

## Reinstall the Platen Release Sheets

### Step 1

Lay the sheet out flat on the staging side of the grill.

### Step 2

Lay the release sheet bracket on the top edge of the release sheet with the notches on the bar facing up and the inside of the angle facing toward you.

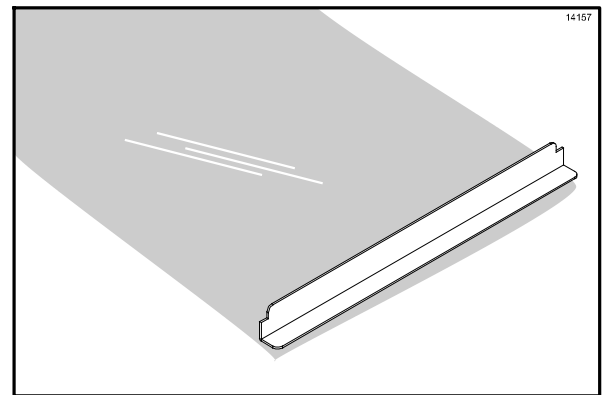


Figure 23

### Step 3

Fold the end of the sheet in toward the bend of the release sheet bracket. Center the sheet between the notches. Place the edge of the sheet flush against the inside angle.

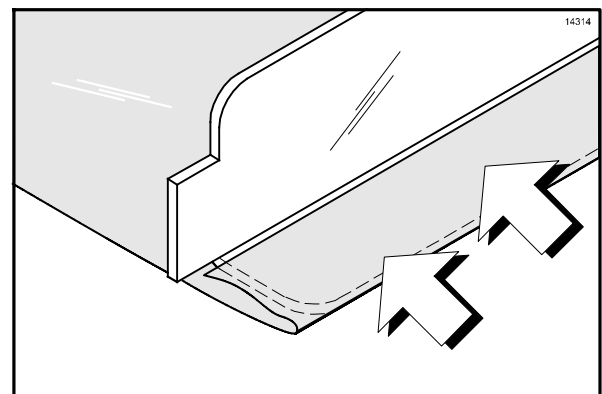


Figure 24

**Step 4**

Hold the release sheet in place using downward pressure. Roll the release sheet bracket forward 90°. Re-attach the retainer clip, making sure the clip is centered on the release sheet bracket.

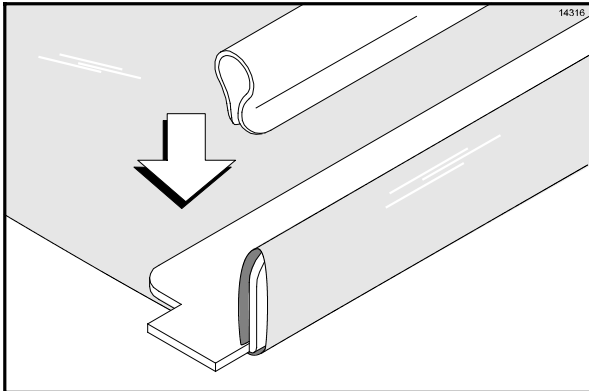


Figure 25

**Step 5**

With the release sheet bracket notches facing down and the retainer clip facing the back of the grill, slide the notches of the release sheet bracket onto the rear release sheet bracket.

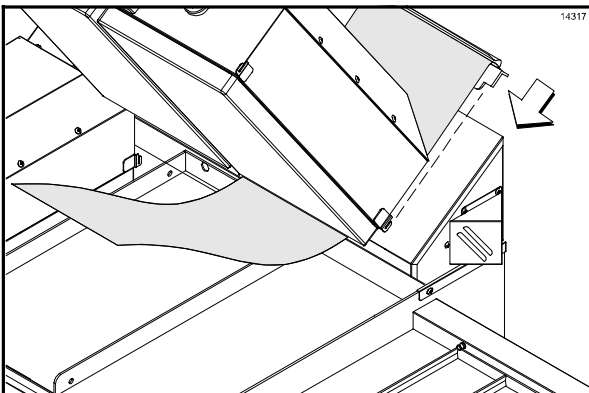


Figure 26

**Note:** Lower the platen(s) next to the platen being worked on to ease the installation of the rear release sheet bracket.

**Step 6**

Close the platen while pulling back on the release sheet.

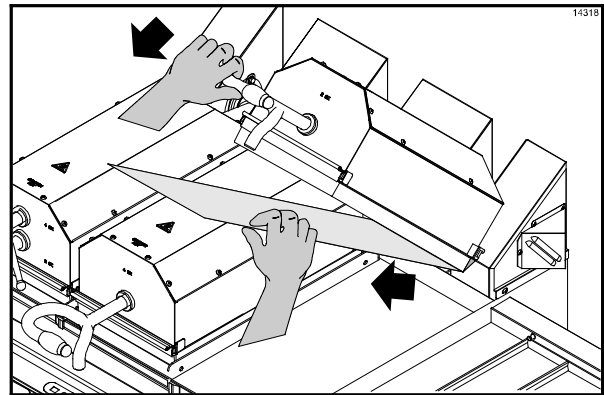


Figure 27

**Step 7**

Lift the release sheet up against the front of platen and hold it in place.

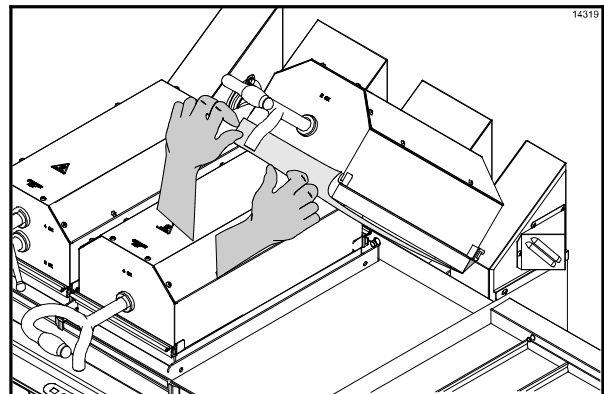


Figure 28

**Step 8**

Install the release sheet bracket onto the front release sheet bracket.

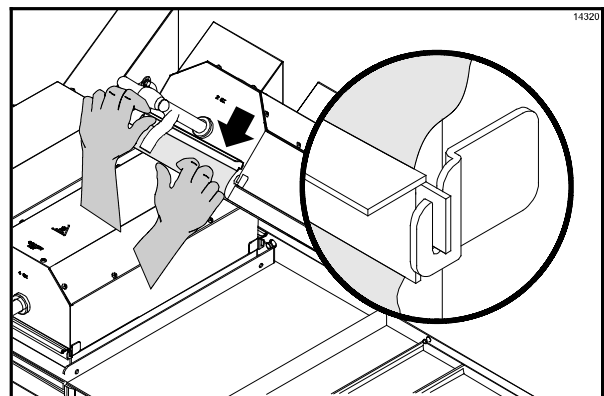


Figure 29

**Step 9**

Pull the release sheet tight and fold it over the top of the release sheet bracket.

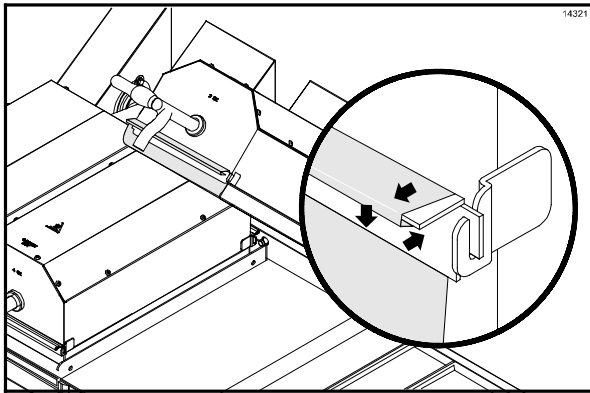


Figure 30

**Step 10**

Hold the sheet in place and re-install the retainer clip.

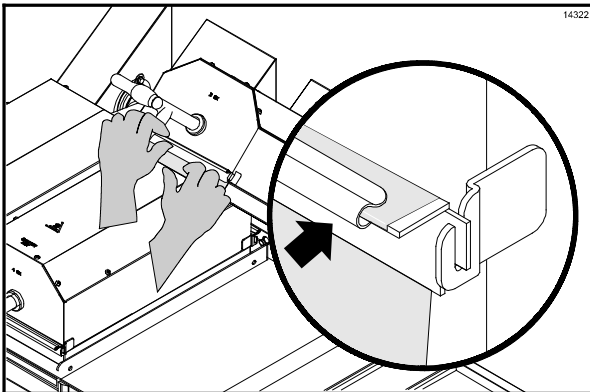


Figure 31

**Step 11**

Make sure the platen sheet is firmly positioned between the front and rear holding brackets. The platen sheet must fit flat to the bottom and sides of the platen. **Never fold or crease the platen sheet while handling.** It should not be wrinkled or bowed when properly installed.

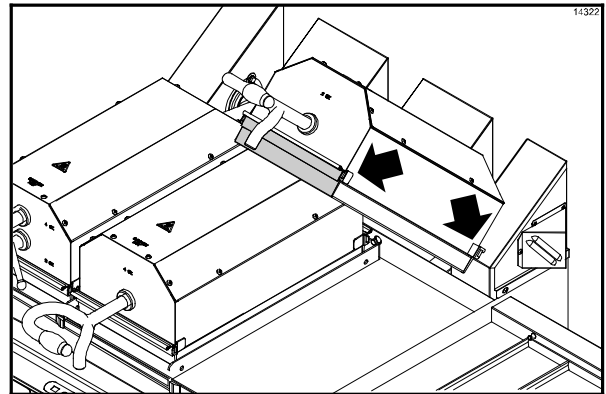


Figure 32

The platen sheet helps keep residue from accumulating between the platens, which adversely impacts cooking performance.

**Step 12**

**Repeat these steps on the remaining platens to reinstall the release sheets.**

**Step 13**

After all the platens and the release sheets are cleaned and reinstalled, wipe the cooking and staging sides of the grill surface with a damp towel. This will remove any residue that may have fallen while cleaning the platens and release sheets.

## Grill Start-Up

### Step 1

Before turning on the grill, ensure that the rear splash guard and the cook divider are installed and that the platens are closed.

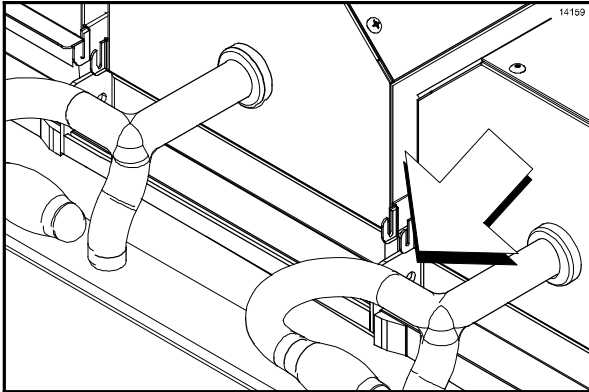


Figure 33

### Step 2

Install the staging lane dividers.

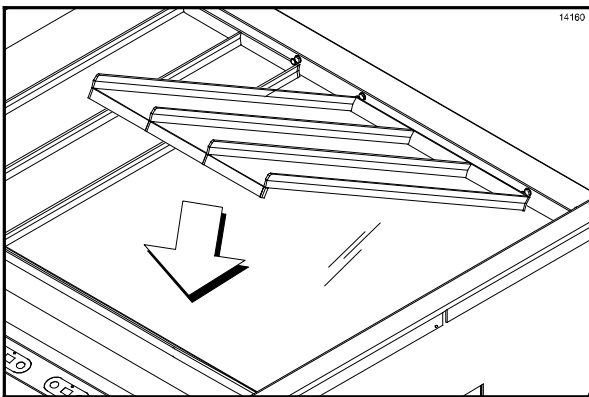


Figure 34

### Step 3

Touch the COOK/STAGE button on the main control switch located on the front of the grill below the cooking controls. The lights around the button will illuminate green. **Allow the grill to pre-heat for 20 minutes.**

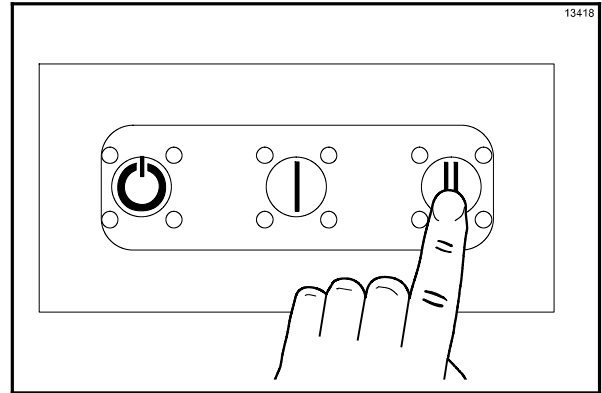


Figure 35



**CAUTION: The grill surfaces will become hot.** (See the “Safety” section on page 5.)

### Step 4

While the grill is heating, the display on the cooking

side will be red and will show 4 oz or 2 oz until the cooking section reaches the proper cooking temperature.

**Note:** Refer to page 24 for examples of other menu items.

### Step 5

The display will turn green and read 4 oz or 2 oz (depending on the platen setting) when the cooking side reaches the correct temperature.

### Step 6

While the grill is heating, the display on the staging

side will be red and show -- until the staging section reaches the proper cooking temperature.

### Step 7

The staging side displays will turn green and read

-- when the staging side reaches the correct temperature.

### Step 8

Make sure the grease bucket is directly under the grease chutes.

**Step 9**



Set up the grill area as directed by Wendy's Operating Procedures.

## Operating Procedures

### Cooking Patties

**Step 1**

Following Wendy's Operating Procedures, quickly lay the patties on the section of the grill selected for the meat size being cooked. The display indicates

either  or .

**Step 2**


Lay the patties between the holes on the cook divider, 1/2 inch in from the sides of the dividers.




**CAUTION: The top platen is extremely HOT!** (See the "Safety" section on page 5.)

**Step 3**

Immediately close the lid to start the cook cycle.

The display will change to orange  or

, and a bar graph will indicate the cook cycle progress.

**Step 4**

At the end of the cook cycle, an alarm will sound once and the platen will automatically raise.

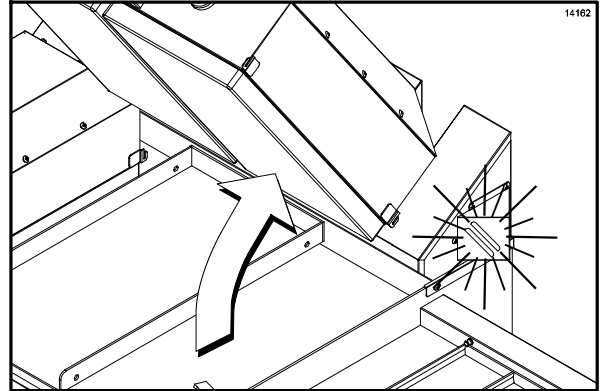


Figure 36

**Note:** If the platen doesn't automatically raise, the platen can be lifted manually with a sharp upward tug.

**Step 5**





An orange display flashes  when the cook cycle finishes and the platen is raising.

**Step 6**

Follow Wendy's procedures to transfer the cooked patties to the staging lanes.

**Step 7**

Confirm the patty transfer by touching the

appropriate buttons ( or ) on the stage lane display.

**Note:** The red buttons are reserved for the cook and the white buttons are reserved for those handling ready-to-serve food.

**Step 8**

Use the squeegee scraper after each run of product to remove excess juice from the grill platens and the cooking surface.

**IMPORTANT: DO NOT use the metal side of the scraper on the platen or the release sheet. Damage will occur!**

## Cleaning Between Product Runs

After each run of product, the grill should be cleaned to ensure proper cooking.

### Step 1

Using a grill scraper, scrape the residue from the lower cook surface.

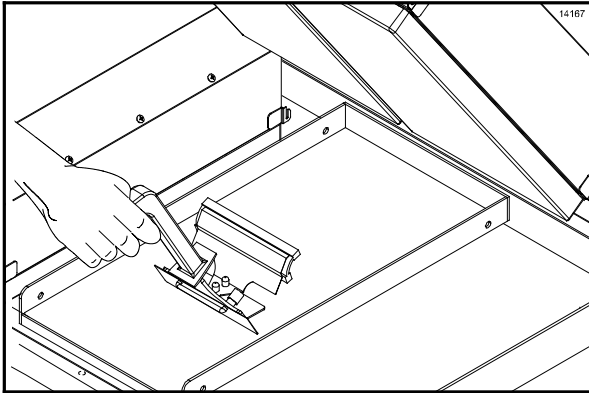


Figure 37

### Step 2

Use a rubber wiper squeegee to clean the release material on the upper cook surface. Hold the handle at a slight upward angle with the wiper end facing downward. Wipe the material using a downward motion. **DO NOT** use extreme pressure or force. Improper procedures will tear or crease the release material.

**Note:** **DO NOT** use a scraper, sharp utensils, or abrasives to clean the upper cook surface.

### Step 3

When necessary, use a grill cloth to clean the back splash shield and the strike plate areas. When necessary, use the spatula to clean the front grease trough. Periodically check the grease bucket for excess grease and empty it as needed.

## Temporary Staging

Follow Wendy's Operating Procedures to manage the staging process.

## Standby

When not in consistent use, the grill platens should be closed to reduce heat in the grill area and to conserve energy.

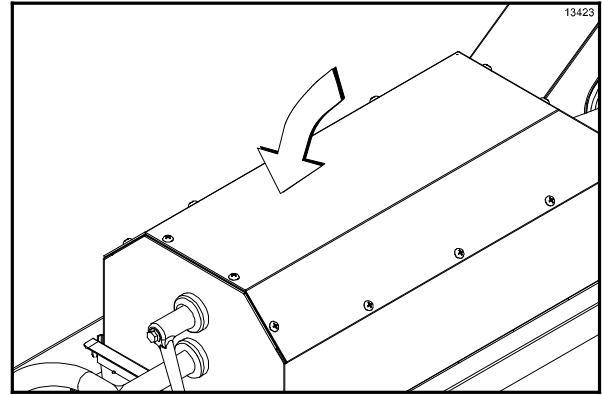



Figure 38

### Step 1

Touch and hold the red  button corresponding to the desired platen while closing the

platen. The display will indicate , and change to orange.

### Step 2

Release the button after closing the platen. The display will change to green.

### Step 3

Open the platen to begin a cook cycle by touching and holding the corresponding red button. The platen will automatically raise.

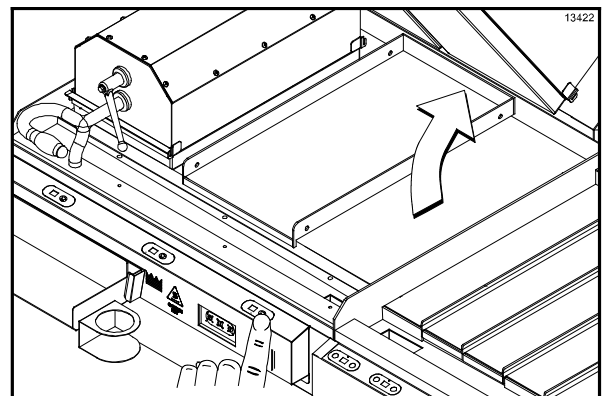


Figure 39

## Cook Cycle Interrupted

### Step 1

If the cook cycle is interrupted, the product that was cooking must be discarded. The platen display will turn red and an alarm will sound.

### Step 2



The display reads  and the platen will not close.

### Step 3

To deactivate the alarm, touch and hold the red button for approximately one second, until the display clears.

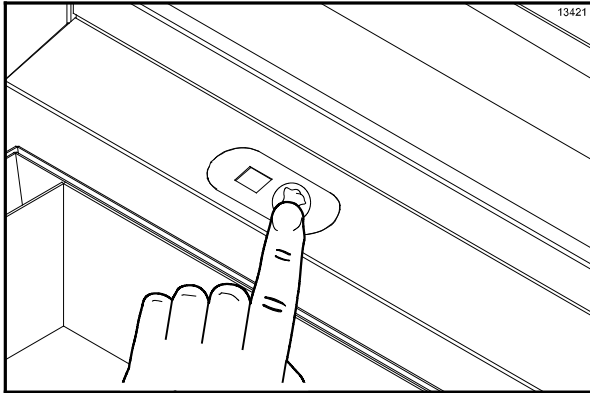


Figure 40

### Step 4

Remove the meat from the grill and discard.



**CAUTION: DO NOT use this meat for chili meat as it cannot be assured that it has been properly cooked.**

## Cook to Order Mode

### Step 1

During operating hours, water clean the cook side grill surface as needed, using standard Wendy's procedures.

### Step 2

A "Cook to Order" mode is provided for times when it is desirable to shut down the staging side. Follow Wendy's operating procedures when using this function.

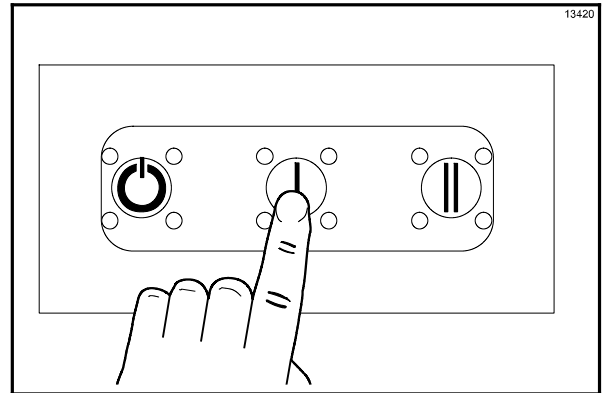


Figure 41

### Step 3

The grill may be placed in the "Cook to Order" mode by touching and holding the "COOK ONLY" button. Amber lights will illuminate around the button.

### Step 4

Before the "Cook to Order" mode can be entered, all timing functions must be cleared on the staging side, and the staging side must be emptied.

## Nightly Cleaning Procedures

**CAUTION!** Before proceeding with the nightly cleaning procedures, follow the safety precautions stated in the Safety Section, starting on page 5. Failure to follow those instructions may result in severe personal injury or death.

**IMPORTANT:** To prevent damage to the grill, please note the warnings below.

**DO NOT** apply water or cleaner/degreaser to any part of the grill other than the cook surfaces. Improper procedures will cause permanent electrical and mechanical damage to internal parts.

**DO NOT** attempt to clean the release material sheets by using a hot hose or by soaking them in liquid. Failure to follow these instructions may result in damage to the release material sheets.

**DO NOT** fold, crease or touch the release material sheets with sharp objects. Failure to follow this instruction may result in torn or creased release material sheets.

**DO NOT** allow the grill scraper or any abrasive cleaning materials to come in contact with the release material sheets. Failure to follow these instructions may result in damage to the release material sheets.

**DO NOT** use grill screens on the upper cook surface, the lower cook surface, or the staging grill plate. Failure to follow this instruction may result in damage to the grill surfaces.

### Step 1

Insure all timing functions have been cleared.

### Step 2

Raise the grill platens by touching the platen button.

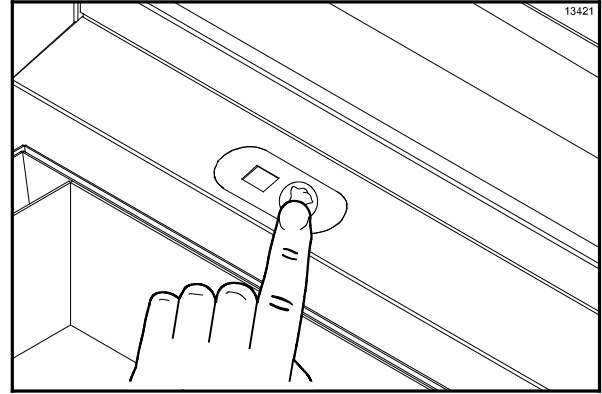


Figure 42

### Step 3

Turn off the grill cooking and staging sections by touching and holding the "IDLE" button on the main control switch. The lights around the button will illuminate blue.



**CAUTION: The grill surfaces are hot.**  
(See the "Safety" section on page 5.)

### Step 4

Put on safety equipment (gloves) and follow Wendy's Nightly Cleaning Procedures.

**Step 5**

Remove the following items to be washed, rinsed and sanitized at the dish sink:

- Grill cook dividers
- Grill staging lane divider
- Rear splash guard
- Meat loading shelf

**Step 6**

Water clean the grill surface per Wendy's standard procedures. **Use a Scotch Brick instead of a grill screen.**

**Step 7**

Leave the platens in the raised position overnight.

**Step 8**

**Since the platens are very hot**, cleaning the platens and the release sheets will be completed the next morning as a part of the Morning Procedures.

**Step 9**

Apply a light coat of shortening to the entire **lower** cook surface.

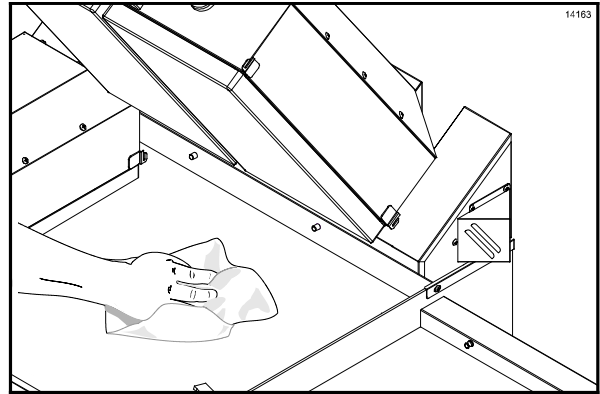


Figure 43

**Step 10**

Empty the grease bucket into the appropriate container.



**ALWAYS FOLLOW LOCAL HEALTH CODES.**

# Section 7

# Troubleshooting Guide

PROBLEM	PROBABLE CAUSE	REMEDY
1. Grill will not heat.	<ul style="list-style-type: none"> <li>a. Circuit breaker is tripped.</li> <li>b. Master Power Switch (reset) is in the OFF position.</li> <li>c. Master Power Switch is faulty.</li> <li>d. A cook mode button has not been pressed. The grill is still in the IDLE mode.</li> </ul>	<ul style="list-style-type: none"> <li>a. Reset the circuit breaker.</li> <li>b. Place the Master Power Switch in the ON position.</li> <li>c. Contact a service technician.</li> <li>d. Press the appropriate cook mode button (COOK ONLY or COOK &amp; STAGE).</li> </ul>
2. One heat zone will not heat. (A fault message will be displayed.)	<ul style="list-style-type: none"> <li>a. Heater is faulty.</li> <li>b. The thermocouple is faulty.</li> <li>c. Thermo overload is faulty.</li> </ul>	<ul style="list-style-type: none"> <li>a. Contact a service technician.</li> <li>b. Contact a service technician.</li> <li>c. Contact a service technician.</li> </ul>
4. One heat zone is overheating. (The cook display will be blank and illuminated in red.)	<ul style="list-style-type: none"> <li>a. Thermocouple is faulty.</li> </ul>	<ul style="list-style-type: none"> <li>a. Contact a service technician.</li> </ul>
5. The upper cook surface will not stay in the raised position.	<ul style="list-style-type: none"> <li>a. Defective springs.</li> </ul>	<ul style="list-style-type: none"> <li>a. Contact a service technician.</li> </ul>
6. Product is under-cooked, overcooked, or cooking unevenly.	<ul style="list-style-type: none"> <li>a. Release material sheet is worn.</li> <li>b. The adjustable platen handle is in the wrong position.</li> <li>c. Heat zone is not heating.</li> <li>d. Upper cook surface has carbon build-up.</li> <li>e. An incorrect item was placed on the lower cook surface (example: 4 oz. patty placed in 2 oz. cook position).</li> </ul>	<ul style="list-style-type: none"> <li>a. Replace the release material sheet.</li> <li>b. Place the adjustable platen handle in the correct position (2 oz. or 4 oz.).</li> <li>c. Contact a service technician.</li> <li>d. Closing procedures must be followed to remove carbon build-up.</li> <li>e. Place the item on the proper lower cook surface.</li> </ul>

The following information is from the Wendy's Troubleshooting Guide (part no. 064274). The "Checklist Before Calling the Taylor Company Call Center" indicates the symptoms and appropriate action to take. The "After Hours Service Call Protocol" lists the questions to expect when calling 877-222-7010 after 10:00 pm Central Time and on weekends.

## Checklist Before Calling the Taylor Company Call Center

SYMPTOM	CHECK	ACTION TO TAKE
Raw, Undercooked or Overcooked, Burned Patties	<ul style="list-style-type: none"> <li>a. Interference between platen or other object (back splash, lane divider, release clips).</li> <li>b. Space between platen and grill surface to appear equal all the way around platen.</li> <li>c. Proper size patty (2 oz./4 oz.) placed under correct platen.</li> <li>d. Patties spaced and positioned correctly to insure full coverage by platen front, back and sides.</li> <li>e. Meat temperature before laying patties 34°-40°F (1.1°C - 4.4°C) as stored.</li> <li>f. Any residue or carbon build-up on grill surface.</li> <li>g. Release sheet condition.</li> <li>h. Any residue or carbon build up on platen surface behind sheet.</li> <li>i. Cook a full test run under adjustable and corresponding fixed platen.</li> <li>j. From full test run take internal meat temperatures following operations manual procedures (insure thermometer is accurate).</li> </ul>	<ul style="list-style-type: none"> <li>a. Install parts correctly to remove obstructions.</li> <li>b. If gap is visibly unequal, <b>Call for Service.</b></li> <li>c. Insure consistent use of the proper size patties.</li> <li>d. Insure consistent, correct orientation and placement of patties.</li> <li>e. Only use meat stored within the proper pre-cook temperature range.</li> <li>f. Water scrape more frequently.</li> <li>g. Replace if worn or has pinholes.</li> <li>h. Insure daily cleaning procedures are thoroughly and consistently followed.</li> <li>i. Compare same size patty from each platen. If significantly different visually, <b>Call for Service.</b></li> <li>j. If temperatures 185°F - 200°F (85°C - 93°C), no grill adjustment to be made. Escalate to supervisor. If temperature is below 175°F (79°C), <b>Call for Service.</b></li> </ul>
Cook Cycle Won't Start (timing bar does not display)	<ul style="list-style-type: none"> <li>Is display green with meat size displayed?</li> <li>a. If yes, does display change to timing bar when platen is closed?</li> <li>b. If no, or timing bar does not display.</li> </ul>	<ul style="list-style-type: none"> <li>a. Normal operation, no action required.</li> <li>b. Press &amp; Hold button five seconds. If normal green display appears, close platen to start cook cycle. If not, insure grill has preheated for 30 minutes. <b>Call for Service.</b></li> </ul>
Platen Closed and Will Not Open	<ul style="list-style-type: none"> <li>a. Is there a timer being displayed?</li> <li>b. Press &amp; Hold button five seconds.</li> </ul>	<ul style="list-style-type: none"> <li>a. Let timing finish before proceeding.</li> <li>b. If platen won't open, and Up Arrow is displayed, large font text or small font text, note which and <b>Call for Service.</b></li> </ul>

SYMPTOM	CHECK	ACTION TO TAKE
Controls Don't Work	<p>All <b>cook</b> displays show green with meat size?</p> <p>a. If no.</p> <p>b. If yes AND <b>stage</b> displays show empty or "--".</p> <p>c. If "a" or "b" are still no.</p> <p>d. If controls will not function as normal.</p>	<p>a. Press &amp; Hold button five seconds.</p> <p>b. Do Hard Reset by pulling out white master switch for a full 60 seconds. Push White switch in and restart grill.</p> <p>c. Press &amp; Hold active stage button five seconds to clear the lane.</p> <p>d. Do Hard Reset by pulling out white master switch for a full 60 seconds. Push White switch in and restart grill.</p>
Code Displayed	<p>a. Error code displayed as 2 lines of letters and numbers.</p>	<p>a. Accurately note the display location and the error code by line. <b>Call for Service.</b></p>
Platen Opens Before Cook Cycle Ends	<p>a. Was gap selector handle moved or not completely seated on Adjustable Platen during Cook Cycle?</p> <p>b. Was grill preheated for 30 minutes prior to start of cook cycle?</p> <p>c. Above does not resolve issue.</p>	<p>a. Cook cycle will not complete if gap selector is moved.</p> <p>b. Allow grill temperature to stabilize prior to starting a cook cycle.</p> <p>c. <b>Call for Service.</b></p>

# After Hours Service Call Protocol

**Note: The “Checklist Before Calling the Taylor Company Call Center” form must be completed before starting the “After Hours Service Call Protocol” side of the form.**

- |                                       |                                 |
|---------------------------------------|---------------------------------|
| 1. Name                               | 5. Serial Number                |
| 2. Company                            | 6. Phone Number                 |
| 3. Grill or Frosty Machine Issue      | 7. City, State                  |
| 4. Wendy's Corp. Assigned Site Number | 8. Are you a Taylor Technician? |

## 1. Is this a meat cooking issue?

- a. If yes, go to question #2 for 2 oz. meat or question #3 for 4 oz. meat.
- b. If no, is it regarding grill operations/controls?
  1. If yes: go to question 4.
  2. If no: a follow up service call will be made the next business day.

## 2. 2 oz. Meat Cooking Issue

- a. Do you have one platen that will cook 2 oz. meat?
  1. If yes: a service call will be dispatched the next business day.
  2. If no: an emergency call will be dispatched.

## 3. 4 oz. Meat Cooking Issue

- a. Do you have one platen that will cook 4 oz. meat?
  1. If yes: a service call will be dispatched the next business day.
  2. If no: an emergency call will be dispatched.

## 4. Grill Operations / Controls

- a. Does the grill respond to controls ... change modes, turn off, turn on?
- b. If no:
  1. Go to the back of the grill and pull white switch outward and see how many of the two red lights are lit. If one or none light up, go to main breaker panel and turn both grill breakers off and then back on. Check grill and make sure both lights are lit. If both are lit, go to next step. If not, call your local maintenance person or electrician to find out root cause of power loss at grill.
  2. Do a hard reset by leaving the white switch pulled out and both red lights lit for one full minute (60 seconds). Push the white switch back inward. The two red lights should go out. Restart the grill.
- c. Is grill working properly now?
  1. If yes: the store will be called the next business day to resolve any further points.
  2. If no: an emergency call will be dispatched.

## 5. Calls that will receive a follow up the next business day.

- a. Meat quality issues with meat temperatures above 175°F (79°C).
- b. Issues effecting a single platen. (Cook cycle interrupt, platen comes up too fast, platen won't open, etc.)
- c. Requests for grill parts. (Release sheets are ordered with food order and smallwares are ordered from Kitchen Equipment Supplier - KES.)

# Section 8

# Warranty Explanation

---

## Parts

### Class 103 Parts

The warranty for new equipment is one year, with a replacement parts warranty of three months.

### Class 000 Parts

Wear items - no warranty.

### Class 212 Parts

The warranty for new equipment parts is two years, with a replacement parts warranty of 12 months. This includes the heater/timer boards, lift solenoids, lower plate heater, and the upper platen assemblies (aluminum casting and shroud).

## Labor

The Taylor warranty is valid only if the required service work is performed by an authorized Taylor technician.

For more details, see the warranty/checkout card.

Contact your local Taylor Distributor regarding Extended Service Contract options.

# Section 9

# Parts List

DESCRIPTION	PART NUMBER	C801 QTY.	C801R QTY.	C802		C803 QTY.	C803R QTY.	C804 QTY.	WARR. CLASS	REMARKS
				F802 QTY.	P802 QTY.					
ARM A.-PLATEN ADJUSTABLE	X73187-SER	1	1	2		1	1	2	103	S/N K8124744 & UP - MUST USE WITH 072711 HANDLE
ARM-PLATEN *C801*	072712	1	1	1		1	1	2	103	
BEARING-CAM *C801*	070623	2	2	4		2	2	2	103	
HINGE-PLATE-PLATEN *C801*	070644	4	4	8		4	4	4	103	
PIN-ROLL .250D X 2.500 LONG ZP	070648	4	4	8		4	4	8	103	
PIN-STOP-CAM *C801*	070656	1	1	2		1	1	2	103	
PLATE-OVER CENTER *C801*	071476	1	1	2		1	1	2	103	
PULLEY-PLATEN CABLE	072662	4	4	8		4	4	8	103	REPLACES 070641 PULLEY 2-3/16 DIA X 063 10/5/07
SHAFT-CAM-PLATEN *C801*	070640	1	1	2		1	1	2	103	
SPRING-EXTENSION.500X.063X3.00	070657	1	1	2		1	1	2	103	
SWITCH A.-POSITION *C801*	X70701-SER	2	2	2		2	2	4	103	
+HANDLE-LIFT-PLATEN *C801*	072711	1	1	2		1	1	2	103	S/N K8124744 & UP - MUST USE WITH X73187 ARM - REF S/B 0162SG
+SCREW-1/4-20X2 SERRATED H	070675	4	4	8		4	4	8	000	
ARM-PLATEN *C801* NON-ADJ.	072712-1	2	2			2	2		103	S/N K8124744 & UP
ARM A.-PLATEN *C801* ADJUSTABLE	X70670-SER	*	*	*		*	*	*	103	S/N K8124743 & PRIOR - MUST USE WITH 071324 HANDLE
ARM-PLATEN *C801*	070671	*	*	*		*	*	*	103	S/N K8124743 & PRIOR - MUST USE WITH 071324 HANDLE
+HANDLE-LIFT-PLATEN *C801*	071324	*	*	*		*	*	*	103	S/N K8124743 & PRIOR-MUST USE WITH X70670 ARM ASSY-SEE S/B 0162SG
ARM-PLATEN *C801* NON-ADJ	070671-1	*	*			*	*		103	S/N K8124743 & PRIOR-MUST USE WITH X70670 ARM ASSY-SEE S/B 0162SG
BEARING-ARM	071935	6	6	4		6	6	4	103	
+SCREW-3/8-16X3/4 SERRATED HWH	017328	12	12	8		12	12	8	103	
+SEAL-BEARING-ARM *C801*	070658	6	6	4		6	6	4	000	
BEARING-PILLOW BLOCK 2" SHAFT	070728	*	*			*	*		000	K6047081 & PRIOR
+NUT-5/8-11 HEX GRADE 5	047922	*	*			*	*		000	
+SCREW-5/8-11 X 2	070739	*	*			*	*		000	
+WASHER-5/8 LOCK SS	070740	*	*			*	*		000	

DESCRIPTION	PART NUMBER	C801 QTY.	C801R QTY.	C802		C803 QTY.	C803R QTY.	C804 QTY.	WARR. CLASS	REMARKS
				F802 QTY.	P802 QTY.					
BLOCK-TERMINAL 6 POLE	071320	3	3	2		3	3	2	103	
BLOCK-TERMINAL 7P GREEN	024156	1	1	1		1	1	1	103	
BUSHING-SNAP 15/16 ID X 1-3/32	023396	6	6	6		6	6	9	103	
BUSHING-SNAP 1-3/8ID X 1-3/4OD	027712	6	6	9		6	6	12	000	
BUSHING-SNAP 1-31/32ID - 2-1/2	039152	2	2	1		2	2	1	000	
BUSHING-SNAP 1-5/8ID X 2 OD	043637	4	4	2		4	5	2	000	
BUSHING-NONPOROUS 3/8IDX5/8OD	071193	12	12	8		12	12	8	103	
BRACKET-RELEASE SHEET *C801*	070707	8	8	6		8	8	6	103	
BRACKET-SEASONING HOLDER *C801	070667	1	1			1	1	1	103	
CABLE-ADJUST-PLATEN *C801*	070622	4	4	8		4	4	8	103	
CABLE A.-COMMUNICATION	072536				1				103	
CLIP-RELEASE SHEET *C801*	070709	8	8	6		8	8	6	000	
COVER-BACKSPASH *P802*	072515				1				103	
COVER-PLATEN *C801*	070935	3	3	2		3	3	2	103	
CONTROL-C801 CURRENT MONITOR	070518-SER	2	2	2		2	2	2	103	
CONTROL-C801 MAIN TIMER/HEATER	070514-SER	2	2	2		2	2	2	212	
CONTROL-HI-LIMIT 450F NO RES		*	*	*	*	*	*	*		SEE - KIT A.-CONTROL-HI LIMIT X71752-SER
CONTROL-RESET-SWITCH-10A/250	070717	1	1	1		1	1	1	103	208V 60HZ 3PH & 240V 60HZ 3PH
CONTROL A.-CONTACTOR *C801*	X70743-23	1							103	
BLOCK-POWER DIST 3POLE 6-WIR	070719	1							103	
BLOCK-POWER DIST 3 POLE 8-WI	070718	1							103	
BLOCK-TERMINAL 7P GREEN	024156	1							103	
CONTACTOR-60A 3PH 208/240 VA	070741	2							103	
FILTER-CORCOM 2VR1	032567	2							103	
SUPPLY-POWER-24VAC IN-DUAL OUT	070519-SER	2							103	
TRANS.-100VA 120/208/240 PRI	079800	2							103	
CONTROL A.-CONTACTOR *C801R*	X72206-23		1						103	
BLOCK-POWER DIST 3 POLE 8-WIRE	070718	1							103	
BLOCK-POWER DIST 3POLE 6-WIRE	070719	1							103	
BLOCK-TERMINAL 7P GREEN	024156	1							103	
CONTACTOR-60A 3PH 208/240 VAC	070741	2							103	
FILTER-CORCOM 2VR1	032567	2							103	
SUPPLY-POWER-24VAC IN-DUAL OUT	070519-SER	2							103	

DESCRIPTION	PART NUMBER	C801 QTY.	C801R QTY.	C802		C803 QTY.	C803R QTY.	C804 QTY.	WARR. CLASS	REMARKS
				F802 QTY.	P802 QTY.					
TRANS.-100VA 120/208/240 PRI	079800		2						103	
CONTROL A.-CONTRACTOR *C803*	X72046-23					1	1		103	
BLOCK-POWER DIST 3 POLE 8-WIRE	070718					1	1		103	
BLOCK-POWER DIST 3POLE 6-WIRE	070719					1	1		103	
BLOCK-TERMINAL 7P GREEN	024156					1	1		103	
CONTACTOR-60A 3PH 208/240 VAC	070741					2	2		103	
CONTROL-RESET-SWITCH-10A/250	070717					1	1		103	
HARNES-RESET SWITCH "A"*C803	072075					1	1		103	
HARNES-RESET SWITCH "B"*C803	072076					1	1		103	
JUMPER A.-CONTACTOR COIL *C803	071738					2	2		103	
LIGHT-RED-230V	070880-27					2	2		103	
CONTROL A.-CONTRACTOR *C803R*	X73210-23						1		103	
BLOCK-POWER DIST 3 POLE 8-WIRE	070718						1		103	
BLOCK-POWER DIST 3POLE 6-WIRE	070719						1		103	
BLOCK-TERMINAL 7P GREEN	024156						1		103	
CONTACTOR-60A 3PH 208/240 VAC	070741						2		103	
CONTROL-RESET-SWITCH-10A/250	070717						1		103	
HARNES-RESET SWITCH "A"*C803"	072075						1		103	
HARNES-RESET SWITCH "B"*C803"	072076						1		103	
JUMPER A.-CONTACTOR COIL *C801*	071738						2		103	
LIGHT-RED-230V	070880-27						2		103	
CONTROL A.-CONTRACTOR *F802*	X71783-23					1			103	
BLOCK-POWER DIST 3 POLE 8-WIRE	070718					1			103	
BLOCK-TERMINAL 7P GREEN	024156					1			103	
CONTACTOR-60A 3PH 208/240 VAC	070741					1			103	
JUMPER A.-CONTACTOR COIL *C80	071738					1			000	
CONTROL A.-CONTRACTOR *C804*	X73054-23							1	103	
BLOCK-POWER DIST 3 POLE 8-WIRE	070718							1	103	
BLOCK-TERMINAL 7P GREEN	024156							1	103	
CONTACTOR-75A 3PH 208/240 VAC	073091							1	103	
JUMPER A.-CONTACTOR COIL *C803	071738							1	103	
CORD A.-POWER-250V-4 WIRE	072330					1		1	103	
DAMPER-OIL FILLED-4.5 STROKE	071153	3	3			2	3	2	103	K5012546 & UP
DIAGRAM-WIRING *C801*	071488-23	1							000	208V 60HZ 3PH

DESCRIPTION	PART NUMBER	C801 QTY.	C801R QTY.	C802		C803 QTY.	C803R QTY.	C804 QTY.	WARR. CLASS	REMARKS
				F802 QTY.	P802 QTY.					
DIAGRAM-WIRING *C801R*	072260-23		1						000	208V 60HZ 3PH
DIAGRAM-WIRING *C803*	072159-23					1	1		000	208V 60HZ 3PH
DIAGRAM-WIRING *F802* STD	072333-23			1					000	208V 60HZ 3PH
DIAGRAM-WIRING *P802* V1-1-1	071860-23				1				000	208V 60HZ 3PH
DIAGRAM-WIRING *C804*	073137-23							1	000	208V 60HZ 3PH
DIVIDER A.-*C801* 2 LANE	070847	1	1	1	1	1	1	2	103	
DIVIDER A.-*C801* COOK	070851	1	1	1	1	1	1	1	103	
DIVIDER A.-3 LANE *C801* STAGE	070848	1	1	1	1	1	1	1	103	
FUSE-2A 32VDC MINI-BLADE	071664	6	6	6	3	6	6	6	000	
FUSE-3A 32VDC MINI-BLADE	071665	2	2	2	1	2	2	2	000	
GASKET-CONTROL *C801*	070747	2	2						000	
GASKET-CONTROL *C801*	070748	2	2						000	
GASKET-PLATEN COVER *C801* UPP	070943	3	3	2		3	3	2	000	
GUIDE-TROUBLESHOOT-WENDY'S	064274	1	1			1	1		000	
HANDLE-ADJUST-PLATEN*C801*	070647	1	1	2		1	1	2	103	
HANDLE-LIFT-PLATEN *C801*	072711	3	3	2		3	3	2	103	S/N K8124744 & UP - MUST USE WITH X73187 ARM
HANDLE-LIFT-PLATEN *C801*	071324	*	*			*	*	*	103	S/N K8124743 & PRIOR-MUST USE WITH X70670 ARM ASSY-SEE S/B 01625G
HARNES-12VDC *C801*	070867	1	1						103	
HARNES-12VDC *C803*	072081					1	1		103	
HARNES-12VDC *F802	071842			1				1	103	
HARNES-12 VDC *P802*	071863				1				103	
HARNES A.-PLATEN-CLU *C801*	071631	1	1	1				1	103	
HARNES A.-PLATEN-CRU *C801*	071632	1	1	1					103	
HARNES A.-PLATEN-CMU *C801*	071633	1							103	
HARNES A.-PLATEN-CMU *C801R	072250		1						103	
HARNES A.-PLATEN CRU *C803*	072201					1	1		103	
HARNES A.-PLATEN CMU *C803*	072202					1	1	1	103	
HARNES-CAN BUS *C801*	071364	1				1			103	
HARNES-CAN BUS *C801R*	072251		1				1		103	
HARNES-CAN BUS *F802*	072683			1					103	
HARNES-CAN BUS *P802*	072688				1				103	
HARNES-CAN BUS *C804*	073134							1	103	

DESCRIPTION	PART NUMBER	C801 QTY.	C801R QTY.	C802		C803 QTY.	C803R QTY.	C804 QTY.	WARR. CLASS	REMARKS
				F802 QTY.	P802 QTY.					
HARNSS-CURRENT SENSE-MC1	070795	1	1			1	1		103	
HARNSS-CURRENT SENSE-MC0	070844	1	1			1			103	
HARNSS-CURRENT SENSE-MC1	072077					1	1		103	
HARNSS-CURRENT SENSE-MC1	071849			1				1	103	
HARNSS-CURRENT SENSE-MC0	071850			1				1	103	
HARNSS-FEED B-L1/L2 MAIN IN	071494	1	1						103	
HARNSS-FEED A-L1 MAIN IN	071495	1	1						103	
HARNSS-FEED A-L2/L3 MAIN IN	071496	1	1						103	
HARNSS-FEED B-L3 MAIN IN	071497	1	1						103	
HARNSS-FEED L1 MAIN IN	071864							1	103	
HARNSS-FEED B-L2/L3 MAIN IN	071865							1	103	
HARNSS-FEED A-L2/L3 MAIN IN	072079					1	1		103	
HARNSS-FEED B-L3 MAIN IN	072080					1	1		103	
HARNSS-FEED A-L1 MAIN IN	072082					1	1		103	
HARNSS-FEED B-L1/L2 MAIN IN	072083					1	1		103	
HARNSS-FILTER *C801*	070858	2	2	2	1	2	2	2	103	
HARNSS-HIGH LIMIT *C801*CLL	071614	1	1	1				1	103	
HARNSS-HIGH LIMIT *C801*CML	071613	1	1					1	103	
HARNSS-HIGH LIMIT *C801*CRL	071612	1	1	1					103	
HARNSS-HIGH LIMIT *C803*CLL	072199					1	1		103	
HARNSS-HIGH LIMIT *C803*CLU	072200					1	1		103	
HARNSS-HIGH LIMIT *C803*CML	072198					1	1		103	
HARNSS-HIGH LIMIT *C803*CRL	072197					1	1		103	
HARNSS-HIGH LIMIT *P802*	071868					1			103	
HARNSS-HIGH LIMIT *P802*L	071869					1			103	
HARNSS-MODE 1/0-LG *C801*	070803	1	1	1		1	1		103	
HARNSS-MODE 1/0-SHT *C801*	070865	1	1	1		1	1		103	
HARNSS-MODE 1/0-LG	073177							1	103	
HARNSS-MODE 1/0-SHT	073178							1	103	
HARNSS-NODE *C801*	071363	4	4					3	103	
HARNSS-NODE *F802*	072682			1					103	
HARNSS-NODE-RIGHT *P802*	072685							1	103	
HARNSS-NODE-LEFT *P802*	072686							1	103	
HARNSS-NODE *C804*	073154							3	103	

DESCRIPTION	PART NUMBER	C801 QTY.	C801R QTY.	C802		C803 QTY.	C803R QTY.	C804 QTY.	WARR. CLASS	REMARKS
				F802 QTY.	P802 QTY.					
HARNSS-RELAY LOW VOLTAGE	071866				1				103	
HARNSS-RELAY LOW VOLTAGE MCO	072078					1			103	
HARNSS-RELAY-LOW VOLTAGE -MC1	072376			1					103	
HARNSS-RELAY-LOW VOLTAGE -MCI	072377			1					103	
HARNSS-RELAY-LOW VOLTAGE-MC	073136						1		103	
HARNSS-RELAY-LOW VOLTAGE-MC	073135						1		103	
HARNSS-RELAY-LOW VOLTAGE-MC1	071492	1				1			103	
HARNSS-RELAY-LOW VOLTAGE-MC1	072320		1						103	
HARNSS-RELAY-LOW VOLTAGE-MCO	071493	1							103	
HARNSS-RELAY-LOW VOLTAGE-MCO	072321		1						103	
HARNSS-RELAY-LOW VOLTAGE-MC1	073243						1		103	
HARNSS-RELAY-LOW VOLTAGE-MCO	073244						1		103	
HARNSS-RESET SWITCH 'A' *C801*	071736	1	1						103	
HARNSS-RESET SWITCH 'B' *C801*	071737	1	1						103	
HARNSS-RESET SWITCH *F802*	071853			1	1			1	103	
HARNSS-RESET SWITCH 'A' *C803*	072075					1	1		103	
HARNSS-RESET SWITCH 'B' *C803*	072076					1	1		103	
HARNSS-SOLENOID MAIN IN	072361			1				1	103	
HARNSS-SOLENOID *F802*	071852			1				1	103	
HARNSS-SOLENOID *C801*	071627	1	1			1	1		103	
HARNSS-SPEAKER *C801* 2 PLUG	072177	1	1						103	
HARNSS-SPEAKER *C803*2 PLUG	072203			1		1	1	1	103	
HARNSS-SPEAKER*P802*2 PLUG	072362						1		103	
HARNSS-STAGE-HIGH LIMIT*C801*	071630	1				1	1		103	
HARNSS-STAGE-HIGH LIMIT*C801R	072319		1						103	
HARNSS-STAGE-HIGH LIMIT*F802*	071851			1				1	103	
HARNSS-STAGE HIGH LIMIT*P802*	071867				1				103	
HARNSS-STAGE R-HIGH LIM*C804*	073139							1	103	
HARNSS-T.C. JUMPER *C801*	071362	1	1				1	1	103	
HARNSS-T.C. JUMPER *F802 MCO	071840				1				103	
HARNSS-T.C.JUMPER *F802* MC	072383			1				1	103	
HARNSS-T.C.JUMPER *F802* MC	072384			1				1	103	
HARNSS-TRANSFORMER-L1 *F802*	072749			1				1	103	
HARNSS-TRANSFORMER-L3 *F802*	072750			1				1	103	

DESCRIPTION	PART NUMBER	C801 QTY.	C801R QTY.	C802		C803 QTY.	C803R QTY.	C804 QTY.	WARR. CLASS	REMARKS
				F802 QTY.	P802 QTY.					
HEATER-CAST 208V-4350 WATTS	070634-23	3	3	2	2	3	3	2	212	PLATE LOW-COOK SIDE
HEATER-CAST 208V-2400 WATTS	070665-23	2	2						212	PLATE LOW-STAGE SIDE
HEATER-CAST 208V-2400 WATTS	072212-23			1	1	2	2	2	212	
KIT A.-CONTROL-HI-LIMIT 450F	X71752-SER	20	20	13	7	20	20	14	103	KIT A.-CONTROL-HI-LIMIT
+WASHER-#8 INTERNAL TOOTH LOC	007543	80	80	52	28	80	80	56	000	
+SCREW-8-32X1/4 PHILLIPS	071700	80	80	52	28	80	80	56	000	
KIT A.-PLATE A.-DEC-REAR*C801*	X70630-SER	1							103	
GASKET-CONTROL *C801*	070747	2							000	
GASKET-CONTROL *C801*	070748	2							000	
LENS-CONTROL *C801*	070746	1							103	
KIT A.-PLATE A.-DEC-REAR*C801R	X77235-SER		1						103	
GASKET-CONTROL *C801*	070747		2						000	
GASKET-CONTROL *C801*	070748		2						000	
LENS-CONTROL *C801*	070746		1						103	
KIT A.-NODE-COOK C801 W/HARN	X72134	1							103	
CONTROL-GRILL COOK SIDE	071180-SER	3							103	
CONTROL-C801 MODE I/O	071242-SER	1							103	
GASKET-NODE *C801*	070908	4							103	
HARNES-NODE *C801*	071363	3							103	
HARNES-NODE I/O-LG *C801*	070803	1							103	
HARNES-NODE I/O-SHRT *C801*	070865	1							103	
LENS-NODE *C801* COOK	071458	3							103	
LENS-NODE *C801*MODE I/O	071460	1							103	
KIT A.-NODE-FRONT C801 W/HARN	X72135	1					1		103	
CONTROL-C801 STAGE NODE W/LED	070951-SER	2					2		103	
GASKET-NODE *C801*	070908	8					8		103	
HARNES-NODE *C801*	071363	3					3		103	
LENS-NODE-FRONT*C801*STAGE	071457	8					8		103	
KIT A.-NODE-REAR C801 W/HARN	X72136	1							103	
CONTROL-C801 STAGE NODE W/LED	070951-SER	2							103	
GASKET-NODE *C801*	070908	8							103	
HARNES-NODE *C801*	071363	2							103	
LENS-NODE-REAR STAGE *C801*	071459	8							103	
LIFTER A.-ARM *C801*	071663	6		4			6	4	103	

DESCRIPTION	PART NUMBER	C801 QTY.	C801R QTY.	C802		C803 QTY.	C803R QTY.	C804 QTY.	WARR. CLASS	REMARKS
				F802 QTY.	P802 QTY.					
LIGHT-RED-230V	070880-27	2	2	1		2		1	103	
LINKAGE A. *C801*	X71276-SER	3	3	2		3		2	103	
BEARING-OPEN END NEEDLE-5/8	070805	9	9	6		9		6	103	
BEARING-SELF ALIGN-TIE ROD	071262	3	3	2		3		2	103	
BLOCK-LINKAGE STOP *C801*	070752	12	12	8		12		4	103	
LINKAGE-PIVOT-LOWER *C801*	071266	3	3	2		3		2	103	
PULLEY-SHIELDED BEARING	071477	12	12	8		4		8	103	
SHAFT-PLATEN LINKAGE *C801*	071154	6	6	4		6		4	103	
SOLENOID-PLATEN LIFT *C801*	070654-23	3	3	2		3		2	112	WARRANTY CHANGED FROM 212 K5114439
TURNBUCKLE *C801*	071265	3	3	2		3		2	103	
MAN-OPER C801	071261-M	1							000	
MAN-OPER 801REVERSE/C802	072493-M	1	1	1		1		1	000	
NODE A.-COMPLETE *C801* COOK	X71166	1								USE KIT A.-NODE-COOK X72134
NODE A.-COMPLETE-STAGE-FRONT	X71198	1						1		USE KIT A.-NODE-FRONT C801 W/HARN X72135
NODE A.-COMPLETE-STAGE-REAR	X71201	1	1							USE KIT A.-NODE-REAR C801 W/HARN - X72136
NODE A.-COMPLETE *F802*	X71550-SER			1					103	
CONTROL-C801 STAGE NODE W/LE	070951-SER			1					103	
CONTROL-GRILL COOK NODE	071180-SER			2					103	
CONTROL-C801 MODEL I/O	071242-SER			1					103	
GASKET-NODE *C801*	070908			7					103	
HARNES-MODE I/O-LG *C801*	070803			1					103	
HARNES-MODE I/O-SHRT *C801*	070865			1					103	
HARNES-NODE-COMplete *F802*	072682			1					103	
LENS-NODE-FRONT STAGE *C802*	071461			4					103	
NODE A.-COMPLETE *P802*	X71593-SER							1	103	
CONTROL-C801 STAGE NODE W/LED	070951-SER			1				1	103	
CONTROL-GRILL COOK NODE	071180-SER			3				3	103	
CONTROL-C801 MODEL I/O	071242-SER			1				1	103	
GASKET-NODE *C801*	070908							8	103	
HARNES-MODE I/O-LG *C801*	070803			1				1	103	
HARNES-MODE I/O-SHRT *C801*	070865			1				1	103	

DESCRIPTION	PART NUMBER	C801 QTY.	C801R QTY.	C802		C803 QTY.	C803R QTY.	C804 QTY.	WARR. CLASS	REMARKS
				F802 QTY.	P802 QTY.					
HARNESS-NODE-RIGHT *P802*	072685				1				103	
HARNESS-NODE-LEFT *P802*	072686				1				103	
LENS-NODE-FRONT*C801*STAGE	071457				4				103	
LENS-NODE *C801* COOK	071458				3				103	
LENS-NODE *C801*MODE I/O	071460				1				103	
NODE A.-COMPLETE *C803* COOK	X72062					1			103	
CONTROL-GRILL COOK NODE	071180-SER					3			103	
CONTROL-C801 MODEL I/O	071242 -SER					1			103	
GASKET-NODE *C801*	070908					4			103	
HARNESS-MODE I/O-LG *C801*	070803					1			103	
HARNESS-MODE I/O-SHRT *C801*	070865					1			103	
HARNESS-NODE *C801*	071363					2			103	
LENS-NODE *C801* COOK	071458					3			103	
LENS-NODE *C801*MODE I/O	071460					1			103	
NODE A.-COMPLETE *C801R* COOK	X72254		1				1		103	
CONTROL-GRILL COOK NODE	071180-SER		3				3		103	
CONTROL-C801 MODEL I/O	071242-SER		1				1		103	
GASKET-NODE *C801*	070908		4				4		103	
HARNESS-MODE I/O-LG *C801*	070803		1				1		103	
HARNESS-MODE I/O-SHRT *C801	070865		1				1		103	
HARNESS-NODE *C801*	071363		2				2		103	
LENS-NODE *C801* COOK	071458		3				3		103	
LENS-NODE *C801*MODE I/O	071460		1				1		103	
NODE A.-COMPLETE *C801R*STG F	X72243		1				1		103	
CONTROL-C801 STAGE NODE W/LED	070951-SER		2				2		103	
GASKET-NODE *C801*	070908		8				8		103	
HARNESS-NODE *C801*	071363		1				1		103	
LENS-NODE-FRONT STAGE *C802*	071461		8				8		103	
NODE A.-COMPLETE *C803* COOK	X72062						1		103	
CONTROL-GRILL COOK NODE	071180-SER						3		103	
CONTROL-C801 MODEL I/O	071242-SER						1		103	
GASKET-NODE *C801*	070908						4		103	
HARNESS-MODE I/O-LG *C801*	070803						1		103	
HARNESS-MODE I/O-SHRT *C801*	070865						1		103	
HARNESS-NODE *C801*	071363						2		103	
LENS-NODE *C801* COOK	071458						3		103	
LENS-NODE *C801*MODE I/O	071460						1		103	
NODE A.-COMPLETE *C801R*STG F	X72243						1		103	
CONTROL-C801 STAGE NODE W/LED	070951-SER						2		103	
GASKET-NODE *C801*	070908						8		103	
HARNESS-NODE *C801*	071363						1		103	
LENS-NODE-FRONT STAGE *C802*	071461						8		103	
NODE A.-COMPLETE *C803* COOK	X72062						1		103	
CONTROL-GRILL COOK NODE	071180-SER						3		103	
CONTROL-C801 MODEL I/O	071242-SER						1		103	
GASKET-NODE *C801*	070908						4		103	
HARNESS-MODE I/O-LG *C801*	070803						1		103	
HARNESS-MODE I/O-SHRT *C801*	070865						1		103	
HARNESS-NODE *C801*	071363						2		103	
LENS-NODE *C801* COOK	071458						3		103	
LENS-NODE *C801*MODE I/O	071460						1		103	
NODE A.-COMPLETE *C801R*STG F	X72243						1		103	
CONTROL-C801 STAGE NODE W/LED	070951-SER						2		103	
GASKET-NODE *C801*	070908						8		103	
HARNESS-NODE *C801*	071363						1		103	
LENS-NODE-FRONT STAGE *C802*	071461						8		103	
NODE A.-COMPLETE *C803* COOK	X72062						1		103	
CONTROL-GRILL COOK NODE	071180-SER						3		103	
CONTROL-C801 MODEL I/O	071242-SER						1		103	
GASKET-NODE *C801*	070908						4		103	
HARNESS-MODE I/O-LG *C801*	070803						1		103	
HARNESS-MODE I/O-SHRT *C801*	070865						1		103	

DESCRIPTION	PART NUMBER	C801 QTY.	C801R QTY.	C802		C803 QTY.	C803R QTY.	C804 QTY.	WARR. CLASS	REMARKS
				F802 QTY.	P802 QTY.					
HARNESS-NODE *C801*	071363					2			103	
NODE A.-COMPLETE *P802*	X71593-SER				1				103	
CONTROL-C801 STAGE NODE W/LED	070951-SER				1				103	
CONTROL-GRILL COOK NODE	071180-SER				3				103	
CONTROL-C801 MODEL I/O	071242-SER				1				103	
GASKET-NODE *C801*	070908				8				103	
NODE A.-COMPLETE *F802*	X71550-SER			1					103	
CONTROL-C801 STAGE NODE W/LED	070951-SER			1					103	
CONTROL-GRILL COOK NODE	071180-SER			2					103	
CONTROL-C801 MODEL I/O	071242-SER			1					103	
GASKET-NODE *C801*	070908			7					103	
HARNESS-MODE I/O-LG *C801*	070803			1					103	
HARNESS-MODE I/O-SHRT *C801*	070865			1					103	
HARNESS-NODE-COMplete *F802*	072682			1					103	
LENS-NODE *C801* COOK	071458			2					103	
LENS-NODE *C801*MODE I/O	071460			1					103	
LENS-NODE-FRONT STAGE *C802*	071461			4					103	
NODE A.-COMPLETE *C804*	X73057							1	103	
CONTROL-C801 STAGE NODE W/LED	070951-SER							1	103	
CONTROL-GRILL COOK SIDE	071180-SER							2	103	
CONTROL-C801 MODEL I/O	071242-SER							1	103	
GASKET-NODE *C801*	070908							7	103	
HARNESS-NODE *C801*	071363							1	103	
HARNESS-NODE *C804*	073154							2	103	
HARNESS-MODE I/O-LG	073177							1	103	
HARNESS-MODE I/O-SHT	073178							1	103	
LENS-NODE-FRONT*C801*STAGE	071457							4	103	
LENS-NODE *C801* COOK	071458							2	103	
LENS-NODE *C801*MODE I/O	071460							1	103	
NODE A.-COMPLETE *C804*	X73063							1	103	
CONTROL-C801 STAGE NODE W/LED	070951-SER							1	103	
GASKET-NODE *C801*	070908							4	103	
HARNESS-NODE *C801*	071363							1	103	
LENS-NODE-FRONT STAGE *C802*	071461							4	103	

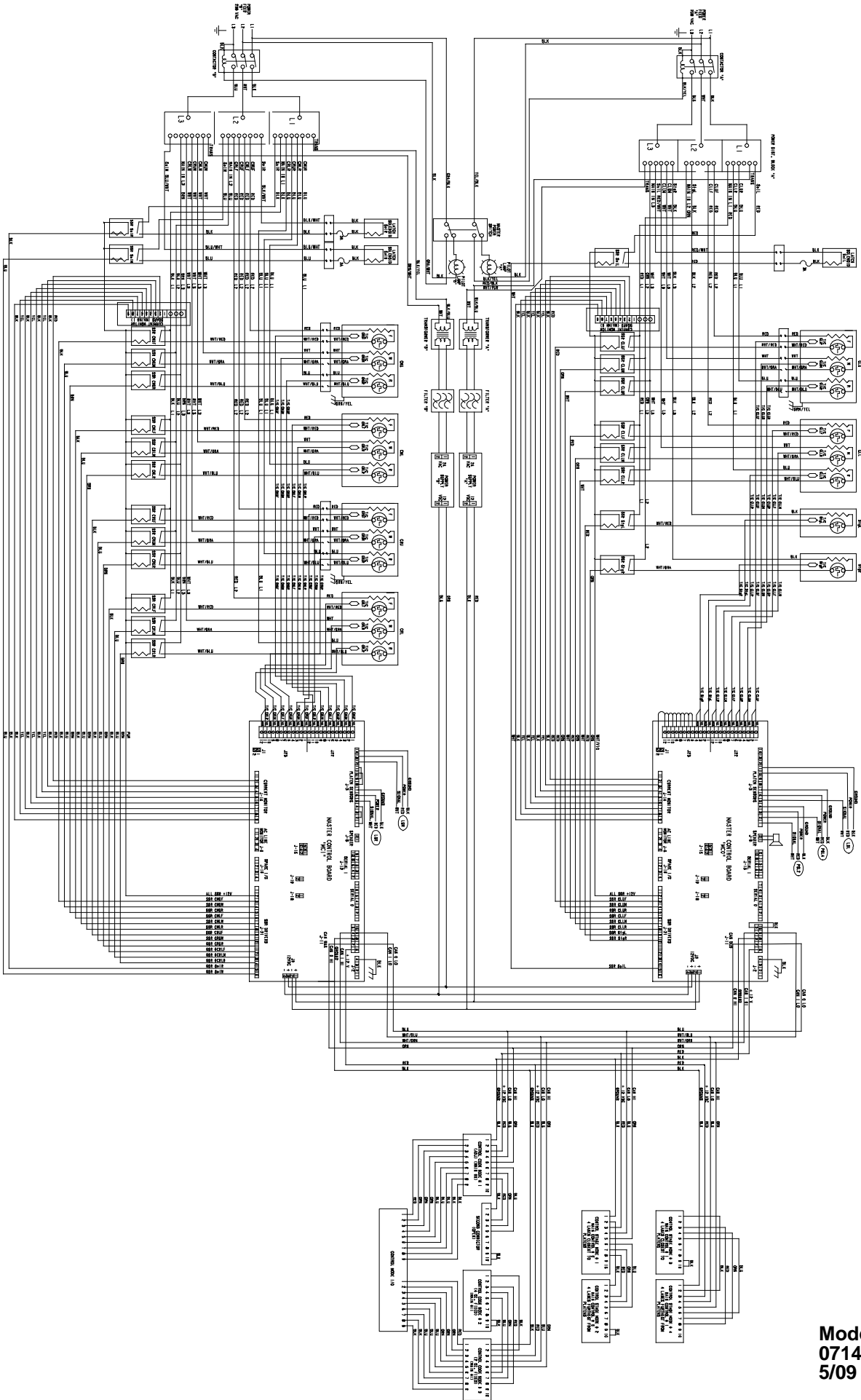
DESCRIPTION	PART NUMBER	C801 QTY.	C801R QTY.	C802		C803 QTY.	C803R QTY.	C804 QTY.	WARR. CLASS	REMARKS
				F802 QTY.	P802 QTY.					
PANEL A.-BACKSPASH-R	X71136	*							103	USED K5061317 & PRIOR
PANEL A.-BACKSPASH-L *C801*	X71135	1				1			103	
PANEL A.-BACKSPASH *C801R* L	X72248		*						103	USED K5061317 & PRIOR
PANEL A.-BACKSPASH *C801R* R	X72244		1				1		103	
PANEL A.-BACKSPASH-R. *C803	X72070					1			103	
PANEL A.-BACKSPASH *F802*	X72452			1					103	
PANEL A.-BACKSPASH *F802*L	X72272			1			1	1	103	
PANEL A.-BACKSPASH *P802*	X71775				1				103	
PANEL A.-BACKSPASH *C804*	X73071							1	103	
PANEL A.-REAR *F802* STAGE	X72278			1					103	
PANEL A.-REAR *C803* STAGE	X72059					1			103	
PANEL A.-REAR *C803R* STAGE	X73204						1			
PANEL A.-REAR *C804* STAGE	X73069							1	103	
PANEL A.-REAR *C804* STAGE	X73180							1	103	
PANEL-REAR-COOK *C801*	071137	1	1			1	1	1	103	
PANEL-REAR *F802*	071536			1				1	103	
PANEL A.-SERVICE *C801* COOK	X71307	1							103	
PANEL A.-SERVICE *C801* STAGE	X71305	1							103	
PANEL A.-SERVICE *C801R* COOK	X72240		1						103	
PANEL A.-SERVICE *C801R* STAGE	X72241		1						103	
PANEL-SERVICE *C803*	072060					2	2		103	
PANEL A.-SIDE-LEFT *P802*	X71779								103	S/N K6076002 & PRIOR
PANEL A.-SIDE-RIGHT *P802*	X71778								103	S/N K6076002 & PRIOR
PANEL-SIDE *C801* LEFT	070607	1	1						103	
PANEL-SIDE *C801* STAGING	070635	1	1						103	
PANEL-SIDE *C803* LEFT	072065					1			103	
PANEL-SIDE *C803* RIGHT	072066					1			103	
PANEL-SIDE *C803R* RIGHT	073206						1			
PANEL-SIDE *C803R* LEFT	073207						1			
PANEL-SIDE *F802* LEFT	071527			1				1	103	
PANEL-SIDE *F802* RIGHT	071528			1					103	
PANEL-SIDE *C804* RIGHT	073075							1	103	
PANEL A.-SPLASH SHLD W/SPEAK	X70783	1							103	
COVER A.-SPEAKER *C801*	X70781	1							103	

DESCRIPTION	PART NUMBER	C801 QTY.	C801R QTY.	C802		C803 QTY.	C803R QTY.	C804 QTY.	WARR. CLASS	REMARKS
				F802 QTY.	P802 QTY.					
HARNES-SPEAKER *C801* 2 PLU	072177	1							103	
SHIELD-GREASE-SPEAKER *C801*	071118	1							103	
SPEAKER-MICRO*MYLAR CONE	072175	1							103	
PANEL A.-SPLASH SHLD W/SPEAK	X72247		1						103	
COVER A.-SPEAKER *C801R*	X72252		1						103	
HARNES-SPEAKER *C801* 2 PLU	072177		1						103	
SHIELD-GREASE-SPEAKER *C801*	071118		1						103	
SPEAKER-MICRO*MYLAR CONE	072175		1						103	
PANEL A.-SPLASH-R *P802*	X72508				1				103	S/N K6076003 & UP
PANEL A.-SPLASH-L *P802*	X72509				1				103	S/N K6076003 & UP
PANEL-SPLASH-SHIELD-END *F802*	072451			1					103	
PANEL-SPLASH-SHIELD-END *C804*	073072							1	103	
PANEL A.-WIRE SHIELDING *C801	X71325	1	1			1			103	
PANEL A.-WIRE SHIELDING *F8	X71565			1				1	103	
PANEL-BOTTOM RIGHT *P802*	071798				1				103	
PANEL-BOTTOM LEFT *P802*	071799				1				103	
PANEL-DIVIDER MID *F802*	071859			1				1	103	
PANEL-DIVIDER MID *P802*	072521				1				103	
PANEL-HEATER *C801*	071310	2	2			2		2	103	
PANEL-HEATER *C802* COOK	071984			1	1			1	103	
PANEL-HEATER *C802* STAGE	071985			1	1			1	103	
PANEL-HEATER *C804* STAGE	073073							1	103	
PLATE A.-DEC *C801*	X71246	1							103	
PLATE A.-DEC-REAR *C801*	X70630	*							103	USE X70630-SER KIT
PLATE A.-DEC-REAR *C801R*	X72235		1						103	USE X72235-SER KIT
PLATE A.-DEC *C801R* STAGE	X72237		1						103	
PLATE A.-DEC *F802*	X72000			1					103	
PANEL A.-DEC *C803*	X72053					1			103	
PANEL A.-DEC *C803R*	X73221						1			
PLATE A.-DEC *P802*	X72761				1				103	
PLATE-DEC *C801* COOK	071249	1							103	
PLATE-DEC *C801R* COOK	072234		1						103	
PLATE-DEC *C803* COOK	072055					1			103	
PLATE-DEC *C803* STAGE	072054					1			103	



DESCRIPTION	PART NUMBER	C801 QTY.	C801R QTY.	C802		C803 QTY.	C803R QTY.	C804 QTY.	WARR. CLASS	REMARKS
				F802 QTY.	P802 QTY.					
THERMOCOUPLE-PLATEN	070856			3				3	103	
RELAY-SS 25A NON-ALARM 240 VAC	074210-02	23	23	15	7	23	23	16	103	
+SCREW-6-32X7/8 PHILLIPS ROUND	062569	24	24	15	7	24	24	16	000	
+SPACER-SELF RETAINING *C801*	070685	24	24	15	7	24	24	16	000	
ROD-SPRING-OPEN *C801*	071482	3	3	2		3	3	2	103	
SEAL-BEARING-ARM *C801*	070658	6	6	4		6	6	4	000	
SEAL-PLATEN-FRONT *C801*	070937	4	4	4		4	4	4	000	
SEAL-PLATEN-REAR *C801*	070936	3	3	2		3	3	2	000	
SHEET-RELEASE *C801*	070708	12	12	12		12	12	12	103	COLUMBUS MRKT-SYGMA
SHELF A.-MEAT LOADING *C801*	X70944	1	1			1	1	1	000	
SHIELD-BACKSPASH *C801*	070765	1	1			1	1		103	
SHIELD-BACKSPASH *F802*	071732			1				1	103	
SHIELD A.-LOCATING BUCKET	X71284	1	1						103	
SPEAKER-MICRO *C801*MYLAR CO	072175	1	1	1	1	1	1	1	103	S/N K6124876 & UP - REPLACES 072013 & 070694
+COVER A.-SPEAKER *C801*	X70781	1							103	
+COVER A.-SPEAKER *C801R*	X72252		1						103	
+HARNES-SPEAKER *C801* 2 PLUG	072177	1	1						103	
+HARNES-SPEAKER *C803*2 PLUG	072203			1		1	1	1	103	
+HARNES-SPEAKER *P802*2 PLUG	072362				1				103	
+SHIELD-GREASE-SPEAKER *C801*	071118	1	1	1	1	1	1	1	103	
SPEAKER-C801-SOLDER POSTS	072013	*							103	S/N K6108576 & PRIOR - REPLACES 070694
SPRING-EXTENSION 1.062 X .128	071475	3				3		6	103	K5033845 & UP
SPRING-EXTENSION.982X.118X11.3	070619	12	12	4		12	12	4	103	
SPRING-EXTENSION-LATCH	070854	6	6	4		6	6	4	103	
STUD-HEATER *C801*	071227	50	50	30	30	50	50	40	103	PLATE LOW-COOK SIDE
STUD-MOUNTING PLATE *C801* S	071185	12	12	8	8	12	12	12	103	PLATE LOW-COOK SIDE
STUD-MOUNTING PLATE *C801* L	071186	4	4			4	4		103	PLATE LOW-COOK SIDE
SWITCH-POSITION-PLATEN	070701	5	5	6		5	5	6	103	
THERMOCOUPLE-LOWER HEATERS	070855	11	11	7	7	11	11	8	103	PLATE LOW-COOK SIDE-SEE PLATEN
THERMOCOUPLE-PLATEN	070856	9	9	6		9	9	6	103	

DESCRIPTION	PART NUMBER	C801 QTY.	C801R QTY.	C802		C803 QTY.	C803R QTY.	C804 QTY.	WARR. CLASS	REMARKS
				F802 QTY.	P802 QTY.					
<b>240V 60HZ 3PH</b>										
DIAGRAM-WIRING *C801*	071488-28	1							000	
DIAGRAM-WIRING *C801R*	072260-28		1						000	
DIAGRAM-WIRING *C803*	072159-28					1			000	
DIAGRAM-WIRING *F802* V1-	071559-28			1					000	
DIAGRAM-WIRING *P802* 204	071860-28				1				000	
HARNESS-MODE I/O-SHRT *C8	070865	1	1	1	1	1			103	
JUMPER A.-240 VOLT *C801*	072179	2	2	2	1	2			000	
LABEL-240 VOLT	072180	2	2	2	1	1			000	
HEATER-CAST 240V-4350 WATTS	070634-28	3	3	2	2	3			212	
HEATER-CAST 240V-2400 WATTS	072212-28	2	2	1	1	2			212	
PLATEN A.-SERVICE *C801* 2 OZ	X71823-28	1	1			1			212	
PLATEN A.-SERVICE *C801* 4 OZ	X71824-28	1	1			1			212	
PLATEN A.-SERVICE *C801* ADJ	X71825-28	1	1	1	1	1			212	
PLATEN A.-SERVICE ADJ LEFT	X72669-23				1				212	



Model C801  
071488-23  
5/09

