

# L858

## 3 Platen Electric Double-Sided Grill



### Features

One-touch menu selection automatically chooses the proper TIME, TEMPERATURE, and GAP settings.

### True Parallel Auto Leveling

Automated procedure sets the lower plate parallel to the upper platen. Increases food quality through consistently accurate gap settings.

### Programmable Controls

Automatically determines product placed on the grill and sets cook time and multi-gap parameters. Easier to operate and eliminates need to change product settings, which improves flexibility. Microprocessor controls are programmable for simplified crew operation. Also offers flexibility for future menu items and product specification changes at the restaurant level.

### Upper Platens

Upper platen may be lowered manually for quick closing or will close automatically to the preset gap setting with the touch of one button. Slim platen design makes cleaning easier. As a safety feature, platen will automatically open at loss of power, or if an obstruction is detected.

### Precise Automatic Gapping

With the unique three-point reference system, the lower plate automatically achieves accurate and consistent gaps every time. Precise, repeatable gapping results in consistent, better quality finished product.

### Cooking Zones

Three controlled cooking positions. Three independent heating elements in the lower cooking surface, and two in the upper platen, assure even temperatures and quick recovery. A larger cooking gap allows products up to 2.0" thick to be cooked in two-sided mode, enabling greater menu flexibility.

### Independent Platen Cooking Zones

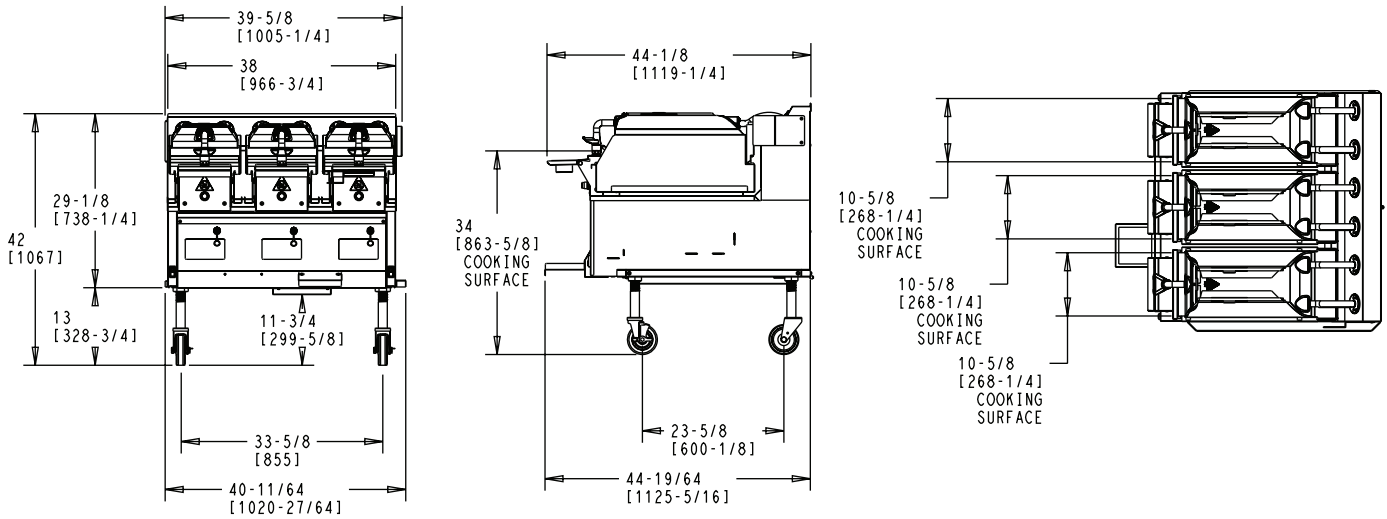
Separate lower cook zones allow the user to turn them off during the slow periods to save energy and provide a flexible cleaning schedule by cleaning a zone at a time instead of the entire grill. Each zone allows you to cook different menu items at different temperatures all day. There is no flavor or food transfer from zone to zone due to separation of independent cook zones.

### Wrap-Around Release Material

Simple-to-install upper platen release material protects the entire upper platen cooking surface and makes cleaning easy. Improved installation and removal keep hands away from hot surfaces.

### Worldwide Sales, Service, and Parts Distribution

Taylor has more than 160 distributors worldwide, whose primary business is serving Taylor customers. Taylor has more than 500 factory trained technicians, certified annually.



Weights	lbs.	kgs.
Net	890	404
Crated	940	426

\*For reference only

	cu. ft.	cu. m.
Volume	49.7	1.41

Dimensions	in.	mm.
Width	38.967	989.7
Depth	38.887	987.7
Height	55-3/16 - 58-3/4	1401 - 1492
Cooking Surface Height	29 to 34	737 to 864
Floor Clearance	6-13/16 to 11-13/16	173 to 300

\*Casters may be adjusted

Electrical Volts/Hz/Phase	Circuit/Breaker		Full Load Amps		kW		Full Load Amps Single Cord
	A-Left	B-Right	A-Left	B-Right	A-Left	B-Right	
208/60/3	50	50	37	37	12.4	12.8	—
220/380/60/3	—	—	20	20	12.4	12.8	40
240/400/50/3	—	—	20	20	12.4	12.8	39

This unit may be manufactured with other electrical characteristics and may have additional regulatory agency approvals. Consult the local Taylor distributor for other electrical characteristics and agency approvals based on specific electrical and country requirements.

(For exact electrical information and approval marks, always refer to the data label of the unit.)

**Continuing research results in steady improvements; therefore, these specifications are subject to change without notice.**

**Bidding Specs**

Electrical: Volt \_\_\_\_\_ Hz \_\_\_\_\_ ph \_\_\_\_\_  
 Neutral: Yes No      Cooling: Air Water NA

Options: \_\_\_\_\_

**Authorized Taylor Distributor**

**Specifications**

**Electrical**

Two dedicated electrical circuits are required. A-Left, B-Right. See the Electrical chart for the proper electrical requirements. They are manufactured to be permanently connected. Always follow your local electrical codes. Consult your local Taylor distributor for cord and receptacle specifications as local codes allow.

**Heaters**

Three 3.6 kW cast-aluminum heaters in the upper platen (each platen contains three individual 1.2 kW zones). Three 4.8 kW cast-aluminum heaters in the lower cooking surface (each contains three individual 1.6 kW zones).



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