



L850

DSG2, Single Platen 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 platen parallel to the upper platen. Increases food quality through consistently accurate gap settings.

Touchscreen Controls

Touchscreen control technology enhances a more visual and easier to use interface for operator interaction.

Upper Platen

Upper platen may be lowered 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

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

Independent Platen Cooking Zones

Separate lower cook zone allows the user to turn off during the slow periods to save energy.

Wrap-Around Release Material

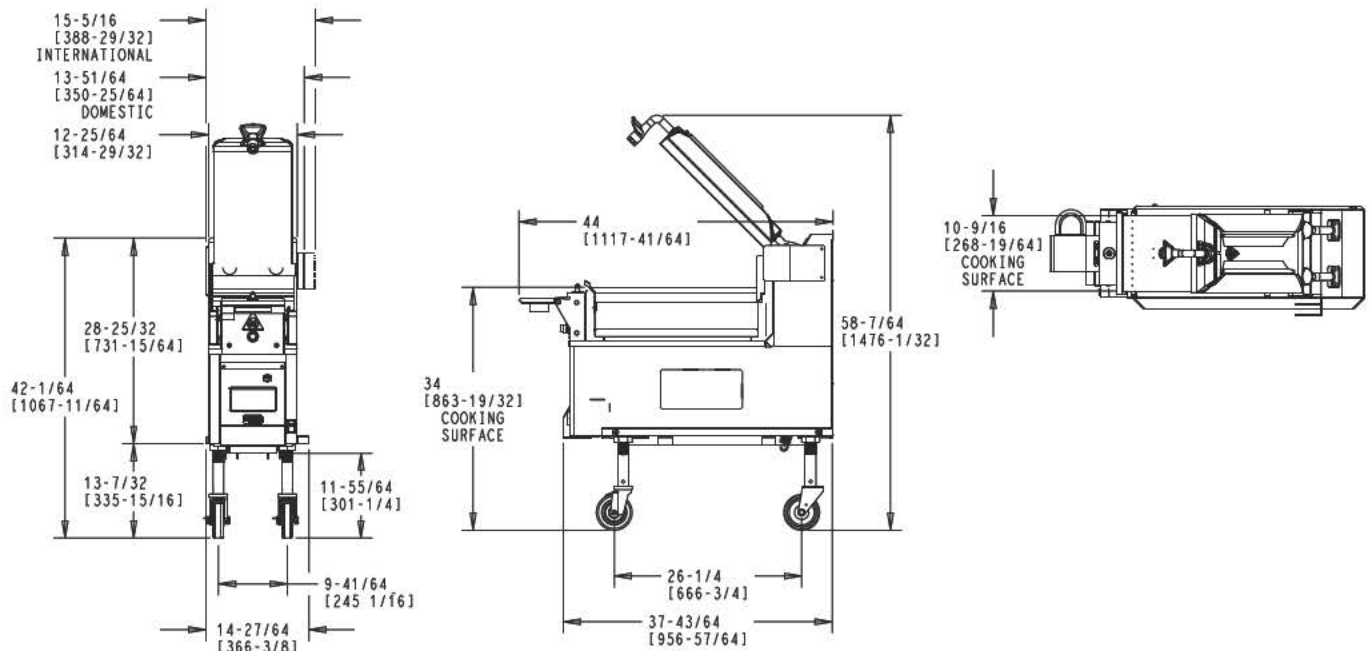
Simple-to-install upper platen release material protects the entire upper platen cooking surface and makes cleaning easy. Improved installation and removal keep hands away from hot surfaces.

Outrigger Kit

Outrigger kit-X87115 without casters are to be applied during store installation.

Worldwide Sales, Service, and Parts Distribution

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



Weights	lb.	kg
Net	350	159
Crated	500	227

*For reference only

	cu. ft.	cu. m
Volume	43.75	1.239

Dimensions	in.	mm
Width (Domestic)	13-51/64	350 25/64
Width (International)	15-5/16	388 29/32
Depth	44-1/64	1117 41/64
Height	42	1067
Cooking Surface Height	34 to 36	864 to 914
Floor Clearance	6-13/16 to 11-7/8	173 to 301.6

*Casters may be adjusted

Grill support provided by existing meat well and sandwich prep station

Electrical	Full Load Amps	kW
208/60/3	24	7.3
400/50/3	13	16.8

Single line Nema supplied with HBL8462C plug or Bryant/Leviton equivalent

International cord to be supplied with local distributor.

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, approval marks, and refrigerant, 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:

All options may not be available in combination with others or with all electrical or cooling configurations. Please consult your local Taylor distributor.

Authorized Taylor Distributor

Specifications

Electrical

One dedicated electrical circuit required. 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

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

Included Accessories

- Two grease cans



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