



Model G828 Includes grooved upper platen.

# **Electric Two-Sided Grill**

## **Features**

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

#### **Programmable Control**

Microprocessor control is programmable for simplified operator operation. Offers flexibility for future menu items and product specification changes at the restaurant level. Customizable to offer multi-stage settings per product, five languages (English, Spanish, French, Russian and Portuguese), standby alert to conserve energy, and four timers that can be used specifically for flat grill cooking.

#### **External USB Port**

External USB port allows user access to upload new menu and promotional items. Menu changes can be sent electronically to other store locations saving time and eliminating operator error.

# **Upper Platen**

Upper platen will close automatically to the preset gap setting with the touch of one button. Air cylinder system provides guiet, simple, trouble-free operation of the upper platen. As a safety feature, platen will automatically open at loss of power, or if an obstruction is detected.

# **Precise Automatic Gapping**

Solid platform with 3-point reference plane and fixed (home) reference point. Once programmed, the upper platen automatically achieves accurate and consistent gaps, every time. Precise, repeatable gapping assures product safety and better quality finished product.

#### Cooking Zone

One zone has three independent heating elements, and two in the upper platen to assure even temperatures and quick recovery.

#### Side-To-Side Release Material

Protects entire upper platen cooking surface and makes cleaning easy. Improved installation and removal process away from hot surfaces.

### **Patty Cook Position Placement Guide**

Lower cooking surface is etched for a permanent patty placement guide for two-sided cooking.

750 N. Blackhawk Blvd. Rockton, Illinois 61072 800-255-0626 Phone 815-624-8333 Fax 815-624-8000

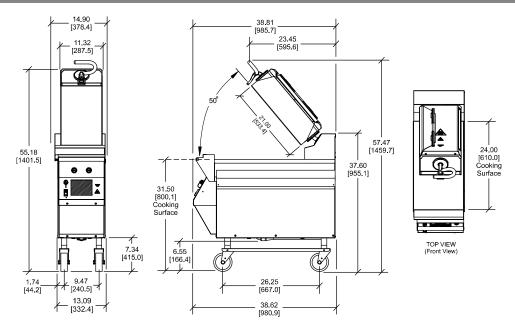
www.tavlor-company.com info@taylor-company.com

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FIGURES IN BRACKETS INDICATE MILLIMETERS / DECIMAL AND FRACTIONAL DIMENSIONS EQUAL TO ( PLUS OR MINUS 1/16 INCH [1.5mm] ), MACHINE HEIGHT CAN VARY ( PLUS OR MINUS 2,5 INCHES [63,5 MM] ) WITH CASTER HEIGHT ADJUSTMENT. GREASE CANS NOT SHOWN.

| Weights                       | lbs.     | kgs.         |
|-------------------------------|----------|--------------|
| Net                           | 391/ 448 | 177.4/ 203.1 |
| Crated                        | 482/ 539 | 218.6/ 244.3 |
| Net (international weight)    | 486/ 543 | 220.4/ 246.1 |
| Crated (international weight) | 577/ 634 | 261.7/ 287.4 |

|                        | cu. ft.            | cu. m.       |  |
|------------------------|--------------------|--------------|--|
| Volume                 | 35.3               | 1.00         |  |
| Dimensions             | in.                | mm.          |  |
| Width                  | 15                 | 381          |  |
| Depth                  | 38-13/16           | 986          |  |
| Height                 | 55 to 58           | 1397 to 1473 |  |
| Cooking Surface Height | 29 to 32           | 737 to 813   |  |
| Floor Clearance        | 3-11/16 to 6-11/16 | 93 to 169    |  |

Casters may be adjusted.

| Electrical  | Amps     | Total | Cord Supplied  |  |
|-------------|----------|-------|----------------|--|
|             | Per Cord | kW    | with NEMA Plug |  |
| 208/60/1    | 43       | 9     | HBL 360P6W     |  |
| 208/60/3    | 27       | 9     | NEMA 15-50P    |  |
| 400/50/3N~  | 14       | 9     | **             |  |
| 200/50/60/3 | 28       | 8.3   | **             |  |

<sup>\*\*</sup> Plug supplied by customer

This unit may be manufactured in 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.

| <b>Bidding Spo</b> | ecs      |      |     |          |      |        |     |
|--------------------|----------|------|-----|----------|------|--------|-----|
| Electrical:        | Volt     |      | Hz_ | ph       | l    |        |     |
|                    | Neutral: | □Yes | □No | Cooling: | □Air | □Water | □NA |
| Ontions.           |          |      |     |          |      |        |     |

# **Specifications**

#### Electrical

See the Electrical chart for the proper electrical requirements. Manufactured to be permanently connected. Consult your local Taylor distributor for receptacle specifications as local codes allow. Restraining cable included.

# **Accessories**

- · Cleaner (1qt)
- Grease cans (Two, mount on each side)

## Minimum clearance from construction:

Allow for a 34"(86.4cm) minimum aisle width in front of grill for grease can removal.

- Release sheets; includes clips and retainer (one box of 9)
- Squeegee (one)

# **Options**

- · Cleaning Pads (10 qty.)
- · Cleaning Pad Holder
- Gap Gage (0.255)
- · Grill Scraper
- Squeegee
- · Tool Holder
- Grooved Upper Platen & Lower Plate

**Authorized Taylor Distributor** 

