

OPERATOR'S MANUAL



Model L850 - L852 - L858 Active Compression Grills



Original Operating Instructions

093796-M

5/22/23 (Original Publication)
(Updated 4/22/24)

Complete this page for quick reference when service is required:

Taylor distributor: _____

Address: _____

Phone: _____

Service: _____

Parts: _____

Date of Installation: _____

Information found on the data label:

Model Number: _____

Serial Number: _____

Electrical Specs: Voltage _____ Cycle _____

Phase _____

Maximum Fuse Size: _____ A

Minimum Wire Ampacity: _____ A

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

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

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Table of Contents

Section 1: To the Installer

- Installer Safety 1-1
- Site Preparation 1-1
- Electrical Connections..... 1-1
- Installation 1-2
- Installation of Cable Kit 1-2
- Ventilation and Clearance..... 1-2
- Grease Disposal Container 1-3

Section 2: To the Operator

- Cook Grill Operation..... 2-2
- Cleaning After Each Run of Product 2-3
- Canceling a Cook Cycle..... 2-4

Section 3: Safety

- To Operate Safely 3-1

Section 4: Operator Parts Identification

- Accessories—Supplied by Taylor Company 4-1
- Accessories Supplied by Local Taylor Distributor or KES..... 4-2

Section 5: User Interface

- User Interface..... 5-1
- Other Symbol Definitions 5-3
- Grill Operation 5-6
- Health and Safety..... 5-6

Section 6: Operating Procedures

- Display Screen Functions 6-1
- Daily Cleaning Procedures..... 6-2

Table of Contents

Section 7: Troubleshooting Guide

After-Hours Service Call Protocol 7-4

Section 8: Limited Warranty on Equipment

Section 9: Limited Warranty on Parts

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

Installer Safety



IMPORTANT! In all areas of the world, machines 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® machines.

- Only Taylor service personnel should perform installation, maintenance, and repairs on Taylor machines.
- 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 personal protective equipment (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.



DANGER! The main power supply(s) to the machine must be disconnected prior to performing any installation, maintenance, or 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 machine.

Note: All repairs must be performed by an authorized Taylor service technician.



WARNING! This machine has many sharp edges that can cause severe injuries.

Site Preparation

Review the area where the machine will be installed before uncrating the machine. Make sure all possible hazards to the user or equipment have been addressed. Complete the store survey form.

Electrical Connections

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

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

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

The proper wire size and branch circuit overcurrent Device shall be selected according to the data label information and in accordance with CEC Part I 2006, Section 14-100(e)(i).



FOLLOW YOUR LOCAL ELECTRICAL CODES.



WARNING! This machine must be properly grounded. Failure to do so can result in severe personal injury from electrical shock.



IMPORTANT! An equipotential grounding lug is provided with this machine. Some countries require the grounding lug 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 machine's frame.

1



IMPORTANT!

- Stationary machines which are not equipped with a power cord and a plug or another device to disconnect the machine from the power source must have an all-pole disconnecting device with a contact gap of at least 0.125 in. (3 mm) in the external installation.
- Machines 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 to protect against the leakage of current, such as a GFI, installed by authorized personnel to local codes.
- Supply cords used with this machine shall be oil-resistant, sheathed flexible cable not lighter than ordinary polychloroprene or other equivalent synthetic elastomer-sheathed cord (code designation 60245 IEC 57) installed with the proper cord anchorage to relieve conductors from strain, including twisting, at the terminals and protect the insulation of the conductors from abrasion.

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

Note: These machines are intended to be used for commercial applications, for example in kitchens of restaurants, canteens, hospitals, and in commercial enterprises such as bakeries, butcheries, etc., but not for continuous mass production of food.

Installation



DANGER! Improper installation, adjustment, alteration, service, or maintenance can cause property damage, injury, or death. Read the installation, operating, and maintenance instructions thoroughly before installing or servicing this machine.

Important! This machine is designed for indoor use only.



WARNING! DO NOT install the machine in an area where a water jet could be used. **DO NOT** use a water jet to clean or rinse the machine. Failure to follow this instruction may result in serious electrical shock. In addition, water may collect inside the machine and destroy electrical components and cause injury from hot steam.



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

Installation of Cable Kit

If the machine is permanently connected, the cable kit must be installed. Flexible conduit must be used when installing the machine.

Ventilation and Clearance

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



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

Grease Disposal Container

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

The Taylor grills included in this manual consist of the base model numbers (L850-L852-L858)

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

L = Platen Length 21 in. (533 mm)

Model L858 36 in. (914 mm) with three upper platens.

Models L852 24 in. (610 mm) with two upper platens.

Model L850 12 in. (305 mm) with one upper platen.

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

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



IMPORTANT! 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 machine's operation and cleaning review these procedures for proper training and assurance that no misunderstandings exist.

If you should need technical assistance, please contact your local authorized Taylor distributor.

Note: Your Taylor warranty is valid only if the parts are authorized Taylor parts, purchased from the local authorized Taylor distributor, and only if all required service work is provided by a Taylor service technician. Taylor reserves the right to deny warranty claims on machines or parts if Taylor-unapproved parts or incorrect refrigerant were installed in the machine, system modifications were performed beyond factory recommendations, or it is determined that the failure was caused by abuse, misuse, neglect, or failure to follow all

operating instructions. For full details of your Taylor warranty, please see the Limited Warranty section in this manual.

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



IMPORTANT! If the crossed-out waste container symbol is affixed to this machine, it signifies that this machine 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 delivering 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.

Cook Grill Operation

1. Once power is connected to the grill, press the white rocker/power switch to turn the unit on; press the blue square on the touch screen.

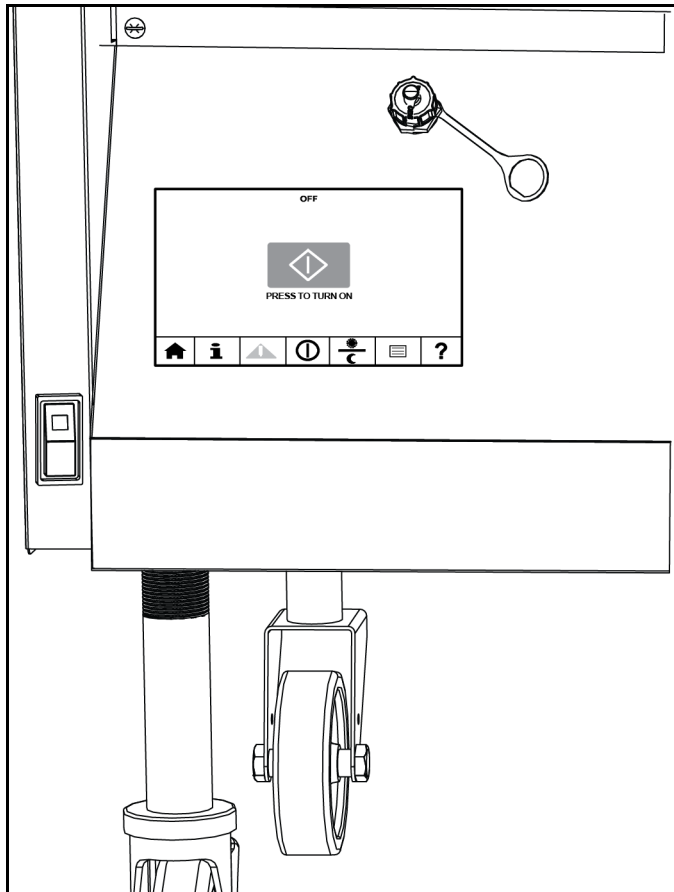


Figure 2-1

2. The grill will begin heating up with a countdown timer. The first product to be cooked can be selected/changed at any point during the warm-up.

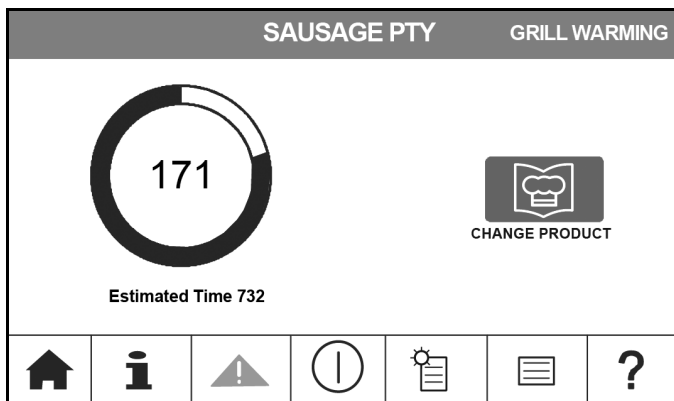


Figure 2-2

3. When the grill is heated to temperature, the control will display 'On and Ready' with the selected first product.

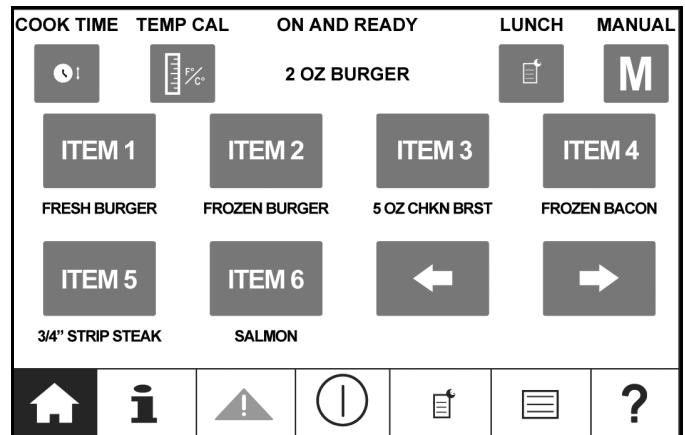


Figure 2-3 Lunch 1

4. The (2) lunch screens can be toggled between each other using the arrows. To toggle between lunch and breakfast menus press the AM/PM key in the icon bar.

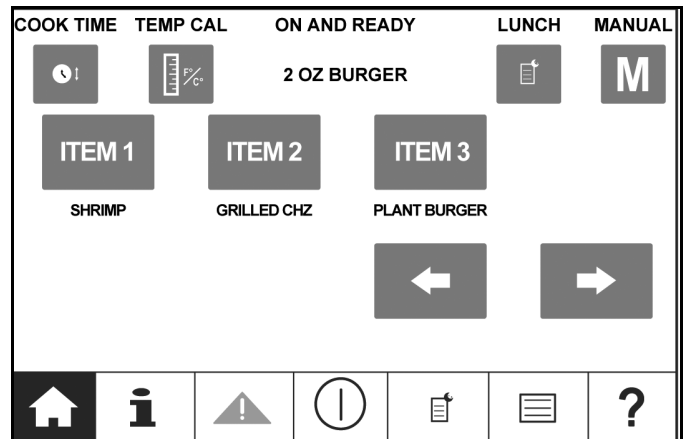


Figure 2-4 Lunch 2

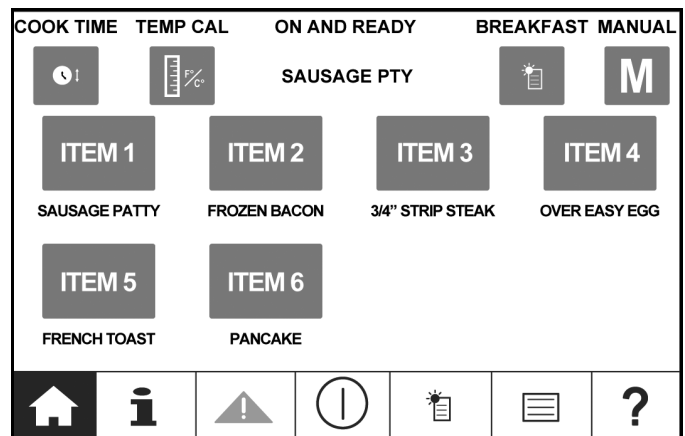


Figure 2-5 Breakfast

5. Select the product icon you wish to run -lay down product and press the green button. After cycle is complete and platen raises, remove product.

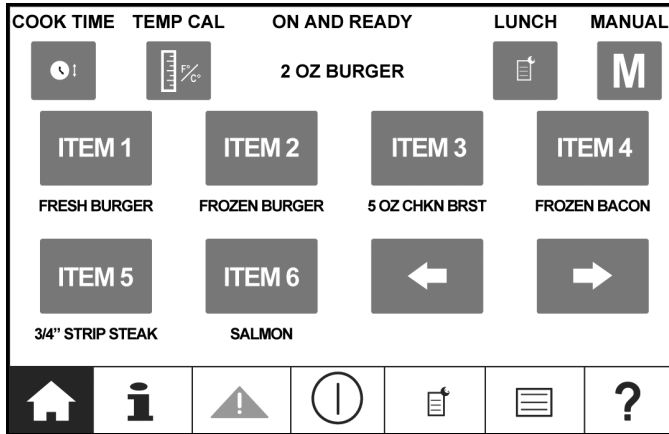


Figure 2-6

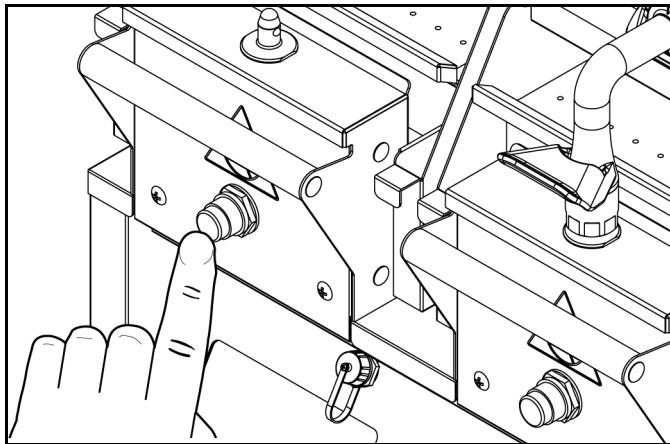


Figure 2-7

The platen will lower, and the product will begin to cook. The countdown timer will then appear.

Cleaning After Each Run of Product

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

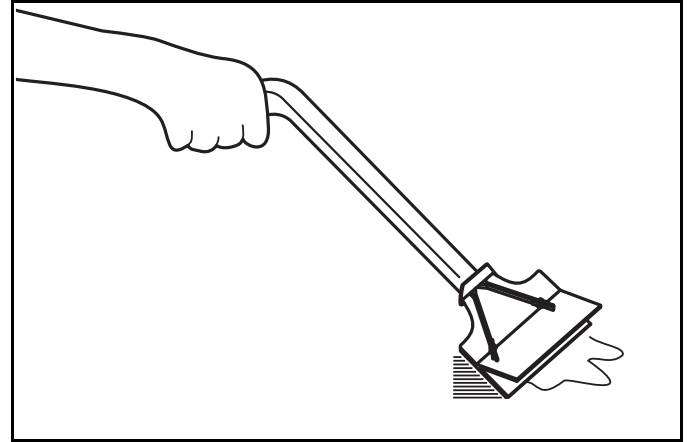


Figure 2-8

2. Use the wiper squeegee to clean the release sheet on the upper platen. Hold the handle at a slight upward angle. Use a downward motion to clean the sheet.

Note: Do not use excessive pressure when wiping the release sheet with the squeegee, since this can scratch or tear the release sheet.

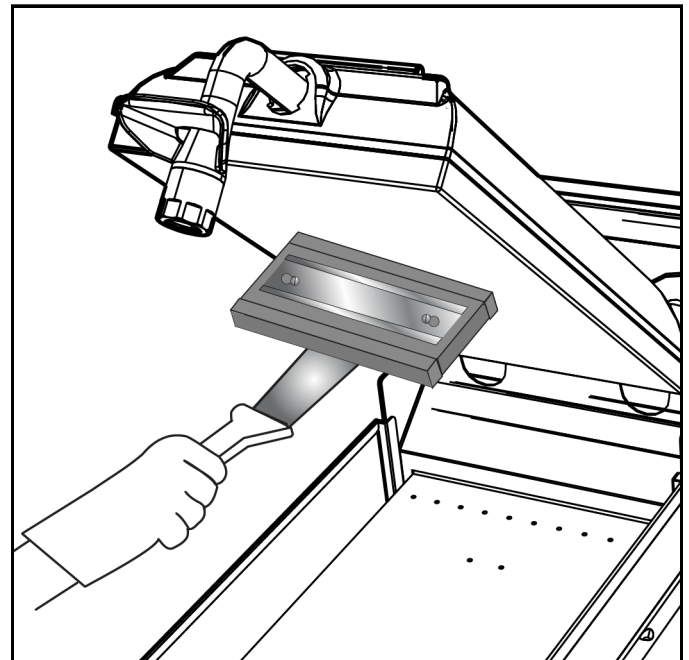


Figure 2-9

3. Using the wiper squeegee push the grease at the rear of the lower grill surface into the grease can. Do not use the grill scraper for this step.

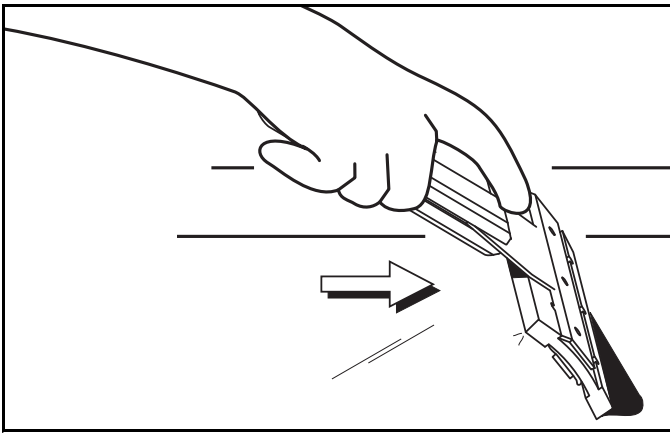


Figure 2-10

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

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



WARNING! The upper platen surface is very **HOT**. Use extreme caution when wiping the release material sheet. Failure to comply can result in severe personal injury.

Canceling a Cook Cycle

- If the wrong product is accidentally selected, cancel cook cycle by pressing the green “start” button.
- Canceling the cook cycle raises the platen immediately and displays a “DISCARD PRODUCT” message.
- Press “DISMISS” to clear the message and alarm.

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

To Operate Safely



NOTICE! DO NOT operate the machine without reading this operator's manual. This manual should be kept in a safe place for future reference.



IMPORTANT! *This machine is to be used only by trained personnel. It is not intended for use, cleaning, or maintenance 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 machine by a person responsible for their safety. Children should be supervised to ensure that they do not play with the machine.*



WARNING! This machine must be isolated from all combustible construction and materials including but not limited to walls, partitions, furniture, floors, curtains, paper, boxes, and decorations. Failure to comply may result in fire and cause destruction and severe injury.



CAUTION:

- Do not obstruct the ventilation openings at the rear of this appliance.
- Do not obstruct the flow of air in or around the grill.
- Do not store any combustible material on or near the grill.



WARNING! Avoid injury.

- **DO NOT** operate the machine unless it is properly grounded.
- **DO NOT** operate the machine with fuses larger than specified on the machine's data label.
- All repairs should be performed by a Taylor service technician.
- The main power supplies to the machine must be disconnected prior to performing installation, repairs, or maintenance.
- **For Cord-Connected Machines:** Only Taylor service technicians or licensed electricians may install a plug or replacement cord on the machine.
- Machines 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 to protect against the leakage of current, such as a GFI, installed by the authorized personnel to local codes.
- Stationary machines that 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 0.125 in. (3 mm) in the

external installation.

- Supply cords used with this machine shall be oil-resistant, sheathed flexible cable not lighter than ordinary polychloroprene or other equivalent synthetic elastomer-sheathed cord (code designation 60245 IEC 57) installed with the proper cord anchorage to relieve conductors from strain, including twisting, at the terminals and protect the insulation of the conductors from abrasion.
- If the supply cord is damaged, it must be replaced by the manufacturer, service agent, or a similarly qualified person to avoid a hazard.
- Secure supply cord ground lead to machine in a location where if the cord is pulled the main power leads become taut before the ground lead can break loose.

3




Failure to follow these instructions may result in electrocution. Contact your local authorized Taylor distributor for service.



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






WARNING! DO NOT use a water jet or spray excessive water on or anywhere near the machine. 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 machine and destroying electrical components



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

-  Serious electrical shock
-  Burns from hot steam
-  Liquid collecting inside the machine and destroying electrical components



CAUTION!

- **DO NOT** store flammable vapors, liquids, or combustible material in the vicinity of the machine.
- Appropriate clearance must be maintained.

Failure to comply could result in a fire hazard.



CAUTION! Use caution when installing, servicing, operating, and cleaning the machine.

- **AVOID CONTACT** with hot grill surfaces or hot grease.
- **DO NOT** prepare or remove product without proper equipment.
- **DO NOT** allow untrained personnel to operate the machine.
- Use caution when cleaning the machine.

Failure to follow these instructions could result in severe burns from high temperatures.



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.



NOTICE! Cleaning and sanitizing schedules are governed by your federal, state, or local regulatory agencies and must be followed accordingly. Please see the cleaning section of this manual for the proper procedure to clean this machine.



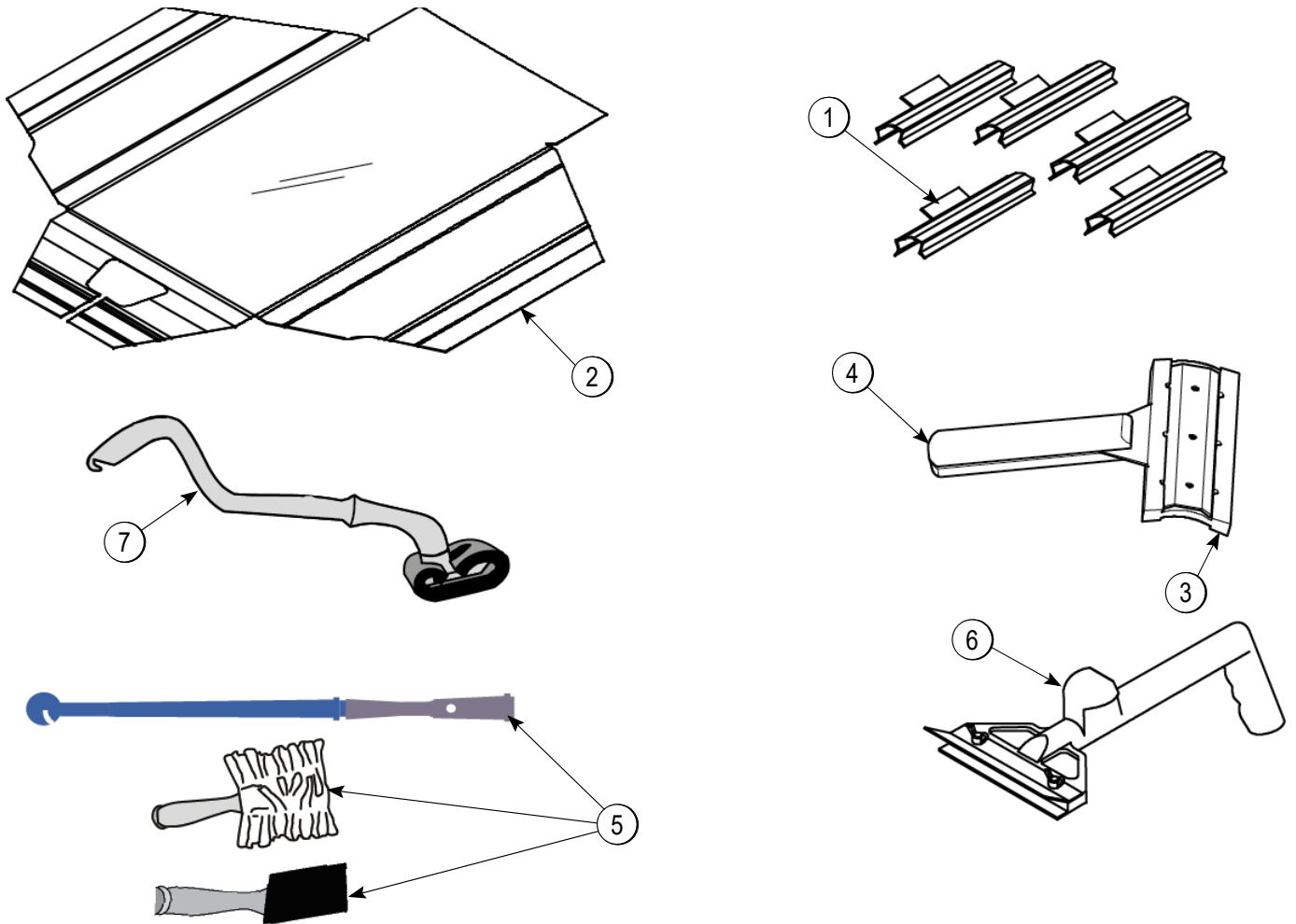
CAUTION! DO NOT use any abrasives or cleaners other than approved food-service cleaners and degreasers. Failure to comply may cause illness to the consumer and may also damage grill surfaces.



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

NOISE LEVEL: Airborne noise emission does not exceed 70 dB(A) when measured at a distance of 39.4 in. (1.0 m) from the surface of the machine and at a height of 63 in. (1.6 m) from the floor.

Accessories—Supplied by Taylor Company



4

Figure 4-1

Item	Description	Part No.
1	Clip-Release Material-w/Tab	072673
2	Sheet-Release Box of 3 (2)	089592
3	Strip-Replacement (2 per pkg.)	075888
4	Scraper-Teflon Wiper	075887

Item	Description	Part No.
5	Holder-Pad-Cleaning	085892
6	Scraper/Blade	073225
7	Holder-Polishing Pad	073736

Accessories Supplied by Local Taylor Distributor or KES

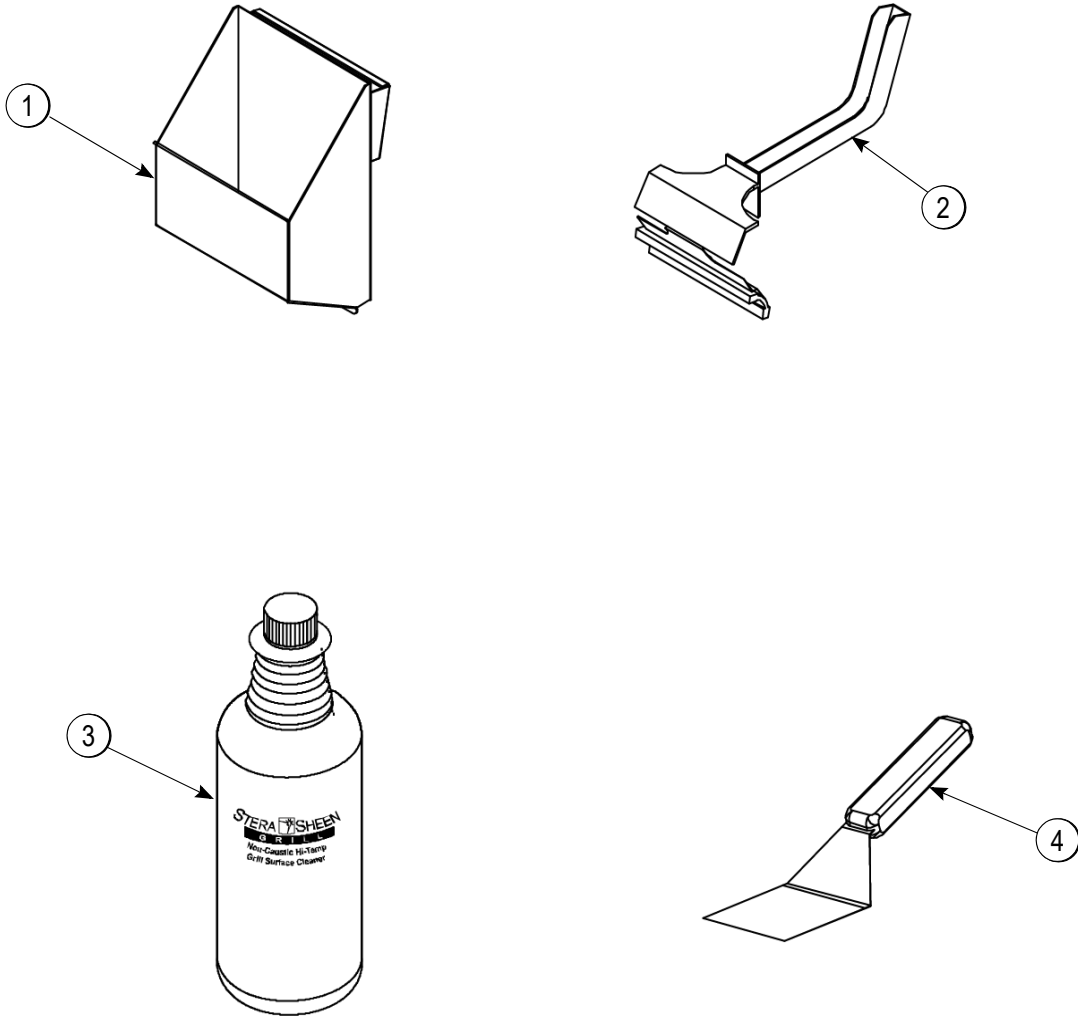


Figure 4-2

Item	Description
1	Holder-Squeegee
2	Handle-Squeeze

Item	Description
3	Cleaner-Stera Sheen (Case of 6, 1 qt. Bottles)
4	Spatula

User Interface

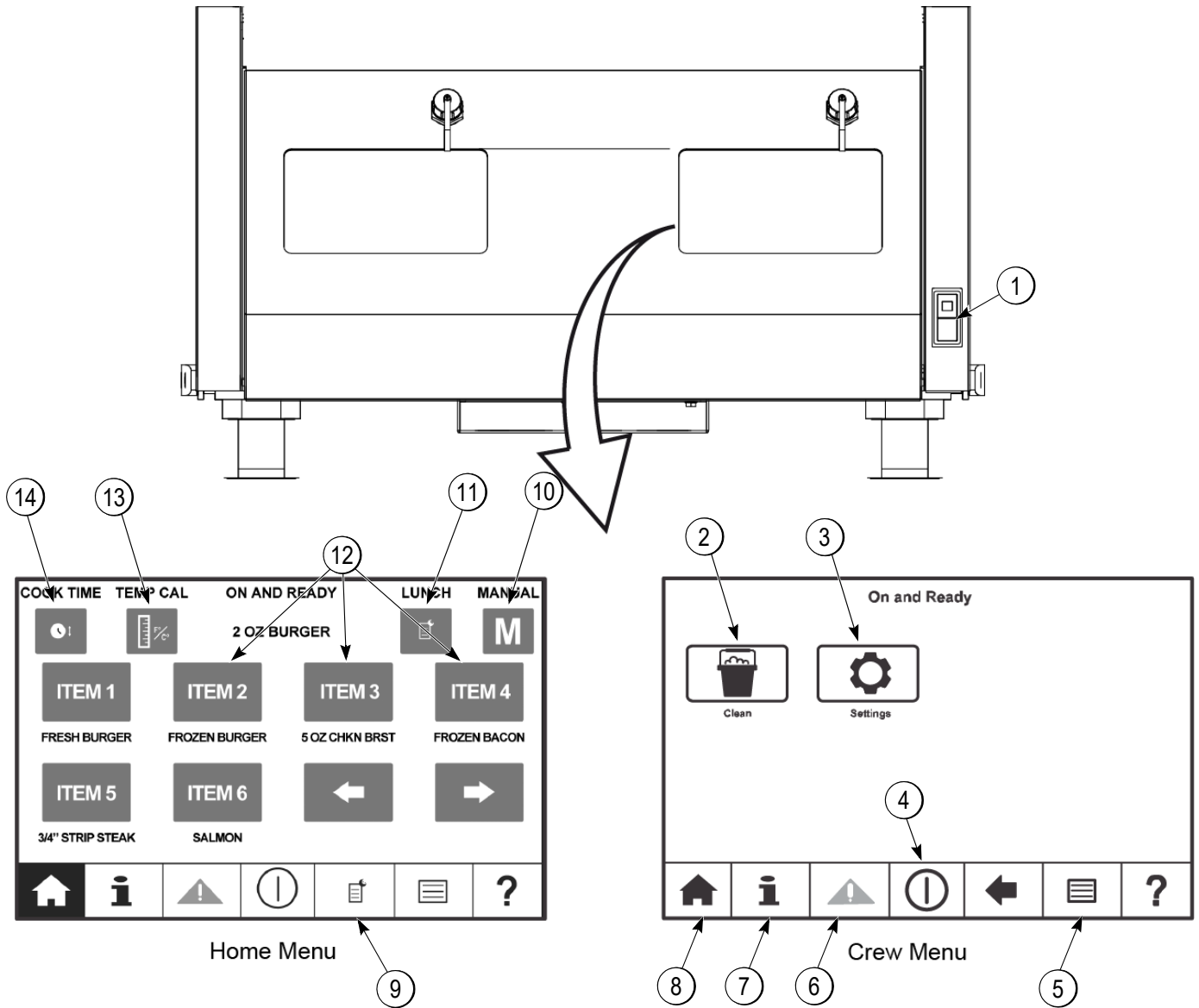


Figure 5-1

USER INTERFACE

























Item	Description	Function
1	Fan Interlock Switch	Activates power to the grill and the exhaust fans.
2	Clean Key	Toggles between Wipe Down and Full Clean modes.
3	Settings Key	Displays a passcode screen to allow the manager to enter the passcode and enter the Manager menu. From the Manager menu, the manager can make adjustments to the date/time, temperature scale, volume, brightness, language, and firmware manager functions.
4	OFF Key	Allows the user to turn the grill on or off.
5	Menu Key	Displays the Wipe Down Key, Settings Key, and USB Key.
6	Notification/Warning Key	Displays the recent faults and events.
7	Information Key	Displays current status of machine (for example, temperatures of upper platens and lower cook surfaces, the date when the last cleaning was performed, and the date when the last product integrity was performed).
8	Home Key	Enters the Main menu.
9	AM/PM Key	Allows the user to toggle between AM and PM modes.
10	Manual Key	Sets the grill to Manual mode.
11	AM/PM Key	Allows the user to select menu items that are programmed in the AM, PM and all day modes.
12	Recipe Key	Allows the user to choose a product.
13	Temperature Calibration Key	Allows the user to calibrate the upper and lower thermocouples from the Main screen.
14	Cook Time Key	Allows the user to jump to the Cook Time key from the Home screen

5

Other Symbol Definitions

To better communicate in the international arena, the words on many of our operator keys have been replaced by symbols to indicate their functions. Your Taylor machine is designed with these international symbols.

The following chart identifies the symbol definitions.

	= ON Key - Activates and deactivates the grill control.		= Training Key - Displays steps on how to perform various actions.
	= Home Key - Returns you to the Actions Required screen.		= About Key - Displays information regarding model, bill of material, store ID, and IP address.
	= Information key - Displays the current status (for example, the temperature of platens/plate, the date when last cleaned, and the last product integrity done).		= Date/Time Key - Allows the user to enter the date and time of day.
	= Notification Key (black) - Displays the recent faults and events.		= Date Key - Displays the current date.
	= Warning Key (orange) - Displays the recent faults and events.		= Time Key - Actual time is displayed and allows the user to update the time.
	= Alert Key (red) - Displays the recent faults and events.		= Cook Time Key - Allows the user to set the cooking time for the product. Also used on the info. screen for temp. of grill.
	= Notification Key (yellow) - Displays the recent faults and events.		= Celsius Key - Display will be blue if in Celsius format.
	= Alert Key (red) - Displays the recent faults and events.		= Fahrenheit Key - Display will be blue if in Fahrenheit format.
	= Alarms Key - Shows alarm history.		= Button Configuration Key - Ability to turn off buttons in Manager, Service, and tester modes.
	= Back Arrow Key - Returns the user to the previous screen.		= Speaker Calibration Key - Future Development.
	= Help Key - Content details of current screen. Future development.		= Toggle Configuration Key - Ability to turn on/off configuration settings.
	= Menu Key - Displays list of available actions in the grill.		= Check Mark Key - Acknowledges the changes completed.



= X Key - Do not save current changes.



= Auto Calibrate Key - Indicates if the grill has been calibrated.



= Star Key - Indicates the heaters are on for the specific zone.



= Distributor Information Key - Displays the contact information for the local distributor.



= Brightness Key - Displays the current brightness setting and allows the user to change the brightness level.



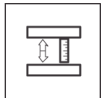
= Store Information Key - Displays general grill information and store contact information.



= Histories Key - Displays clean, auto level, events, alarms, and cycle count history.



= Export Histories Key - Exports clean, auto level, events, alarms, and cycle count history.



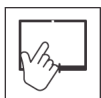
= Gap Check Key - Moves the lower platen to a defined gap.



= Main Key - Enters the main menu.



= Seconds Only Key - Allows the user to change the countdown timer from seconds only to minutes only.



= Display Key - Displays the Brightness and Font Limit screens.



= Volume Key - Sets the desired volume.



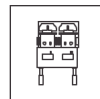
= Language Key - Displays the available languages.



= Configuration Key - Allows the user to change the default settings.



= AM/PM Key - Allows the user to toggle between AM and PM modes.



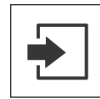
= General Key - Allows the user to update software and inquire about and update the configuration.



= Recipe Manager Key - Allows the user to choose the grill mode (Manual/Auto) and toggle between AM, PM, and ALLDAY.



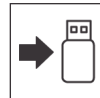
= Export Key - Allows the user to upload recipes and other information from a USB drive.



= Import Key - Allows the user to download recipes and other information from a USB drive.



= Copy From Key - Allows the user to download recipes and other information from a USB drive.



= Copy To Key - Allows the user to upload recipes and other information from a USB drive.



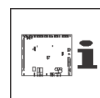
= Firmware Manager Key - Allows the user to update software.



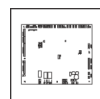
= Status Indicator Key - Allows the user to see the overall health of the grill. Future Development.



= Recovery Key - Allows the user to enter the Recovery mode.














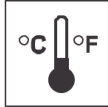

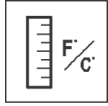

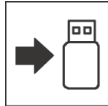

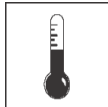





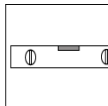


= Control Information Key - Displays the part number and serial number of the controls.



= Controls Key - Includes the Controls Information key and the Control Status key.



= Cycle Count Key - Allows the user to enter the Life Cycle mode. Press the Raise button to exit.

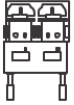
	= Events Key - Displays information regarding recent power-ups, grill activation, clean, leveling, etc.		= Grill Mode Key - Allows the user to toggle between Manual and Auto modes.
	= Remote Logging Key - Displays the remote connection passcode.		= Manual Key - Sets the grill to Manual mode.
	= Clean Key - Takes the grill into the ready mode for cleaning.		= Auto Key - Sets the grill to automatically detect product placed on the grill and sets the proper cooking parameters.
	= Auto Calibration Key - Allows the user to auto calibrate and gap check.		= Font Limits Key - Allows the user to change the font size.
	= Settings Key - Allows the manager, or technician to enter the passcode to enter the Manager or Service menu.		= Platen Temperature Key - Allows the user to raise or lower the upper platen and lower plate temperatures for the menu item displayed.
	= Relay Key - Future Development.		= Scale Key - Allows the user to select Celsius or Fahrenheit.
	= Upper Platen Key - Allows the technician to manually raise and lower the upper platen.		= Temperature Calibration Key - Allows the user to calibrate temperatures of specific areas on the grill.
	= Lower Plate Key - Allows the technician to manually move the lower plate to a specific position.		= Export to Histories Key - Allows the user to export configuration files and faults to a USB drive.
	= Settings Backup Key - Allows the user to export, import, and factory restore.		= Stored Temperature Key - Indicates temperature adjustments and if they were made by the manager or service tech.
	= Heater State Key - Allows each heater element to be turned on individually.		= Time Format Key - Allows the user to choose either the 12- or 24-hour format.
	= Switch States Key - Displays the ON/OFF state of the Raise, Standby, and Latch (position sensor).		= Diagnostic Mode Key - This function is used to place the grill in a diagnostic state that will allow you to enter the Test mode.
	= Factory Restore Key - Restores settings to initial setup.		= Floor Level Calibration Key - Allows the user to level each lower plate individually by using a small level and adjusting each actuator independently.
	= Reset to Defaults - Returns the control to the factory settings.		
	= Recipes Key - Functions associated with recipes.		



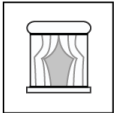
= WiFi Key - Future Development.



= Product Integrity Key- Future Development.



= Grill Type Key - Allows the user to select from different grill choices.



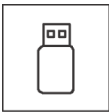
= Show Mode Key - The grill will continue to operate normally, but the heaters are turned off for demonstration purposes.



= Wipe Down Key - Allows the lower plate to be lowered for cleaning without lowering the temperature of the plate.



= Full Clean Key - Takes the grill into the ready mode for cleaning.



= USB Download Key - Allows new software to be downloaded into the grill for touchscreen, lane control, or stepper motor control boards.

Grill Operation

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

Important! 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).











ALWAYS FOLLOW LOCAL HEALTH CODES.



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 cause severe burns.

Display Screen Functions

	ON Key —Activates and deactivates the grill control.
	Home Key —Takes you to the Main Screen.
	Information Key —Displays the current status of the machine (examples: temperatures of upper platens and lower cook surfaces, date when the last cleaning was performed, and date when the last product integrity was performed.)
	Alert Key —Displays the recent faults and events. Highest level of concern.
	Power Key —Takes you to the screen to turn the grill heaters ON or OFF.
	AM/PM Key —Toggle between breakfast and lunch menu items.
	Menu Key —Displays list of available actions in the grill.
	Help Key —Content details of current screen. Future development.

Probe Calibration

Thermocouple probes are located on the front and rear of the lower grill plates and upper platens. The measurements should be taken from front to back and left to right on all model grills.

Figure 6-1 identifies the probe locations for the Model L858 and L852 cook grill.

Note: *Drill points off-centered from grill row markings indicate probe locations.*

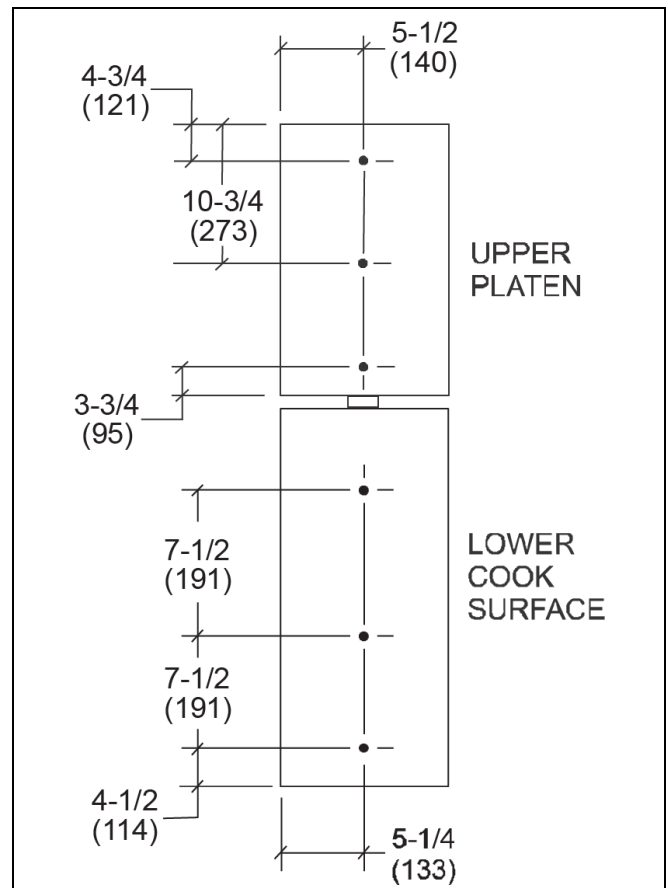


Figure 6-1

Daily Cleaning Procedures

Left Grill Surface and Platen

1. Double press the green button to place the platen in standby mode. See Figure 6-2

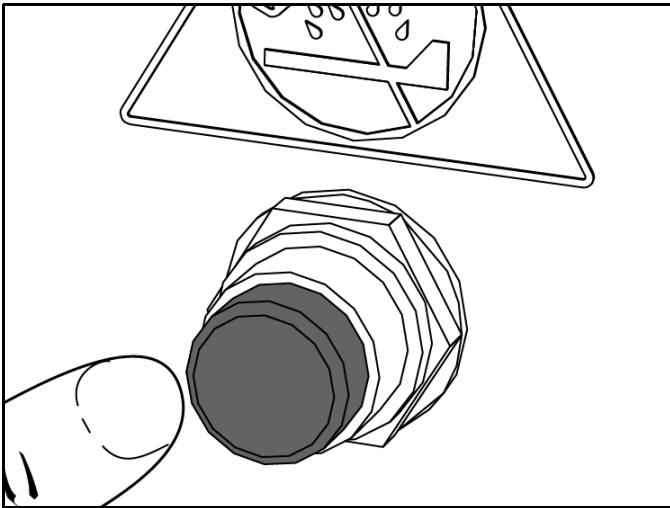


Figure 6-2



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

2. With the platen closed, unclip the front and side release sheet clips. Place these clips in a 1/9 size pan partially filled with water. See Figure

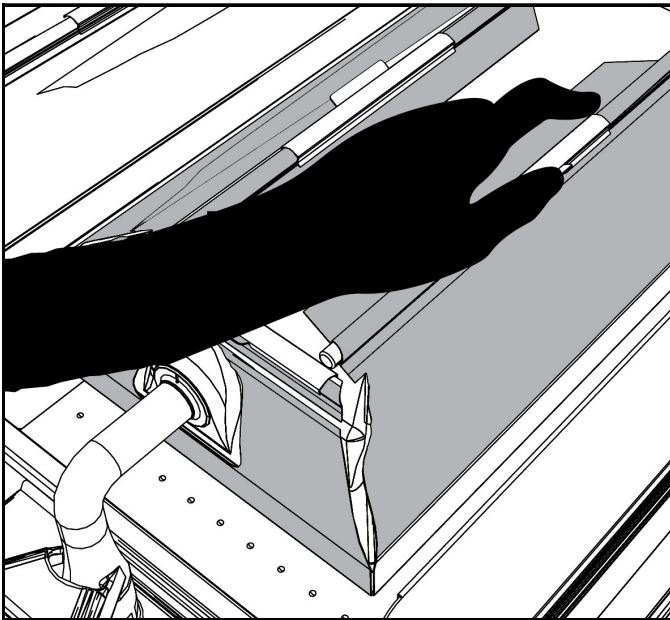


Figure 6-3

Repeat clip removal procedure for all additional platens.

3. Select the Full Clean mode from the Clean menu. See Figure 6-4

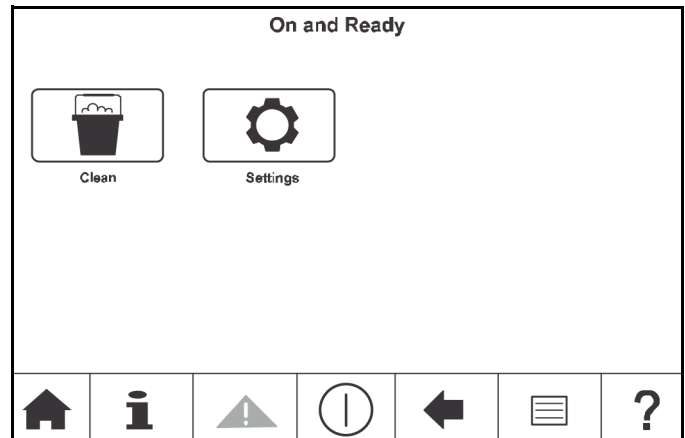


Figure 6-4

4. Remove rear splash guard and set it aside to be taken to the sink later to be washed, rinsed, and sanitized. See Figure 6-5

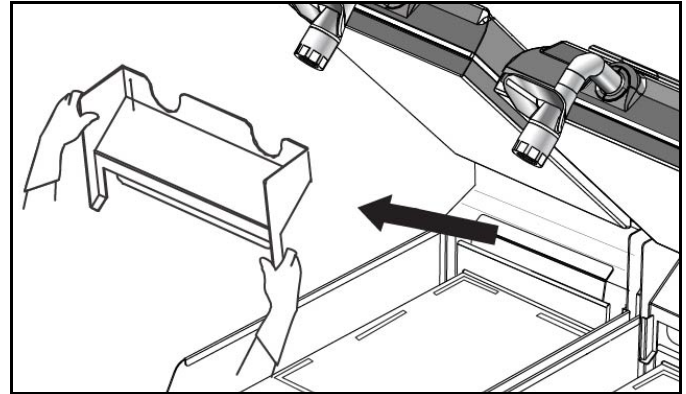


Figure 6-5

5. Apply Hi-Temp Cleaner directly to the grill surface. Spread with the blue-handled angle tool. See Figure 6-6

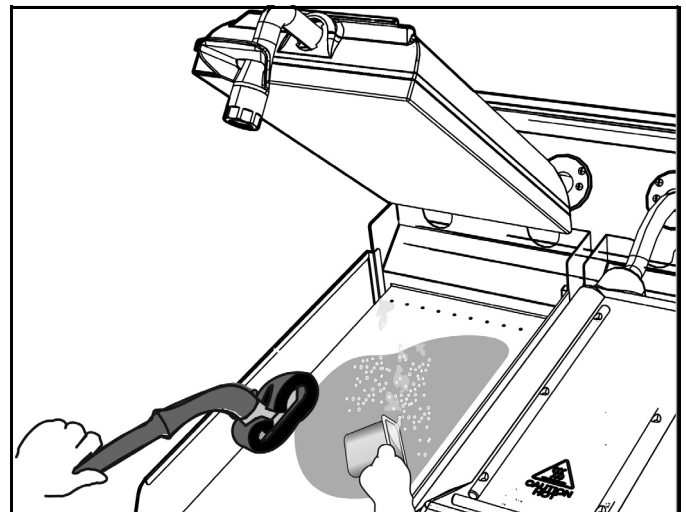


Figure 6-6

6. Allowing the cleaner to set softens any cooked-on grease. Then use the blue handled angle tool to scrub the entire grill surface. See Figure 6-7

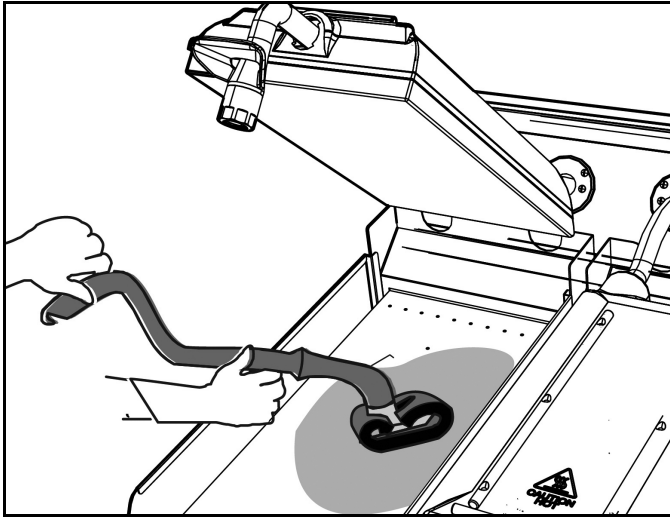


Figure 6-7

7. Use the squeegee to remove the cleaner and then rinse all the areas with a wet white towel. Rinse the towel as needed. Squeegee again if needed. Wipe all surfaces with a clean dry white towel. See Figure 6-8

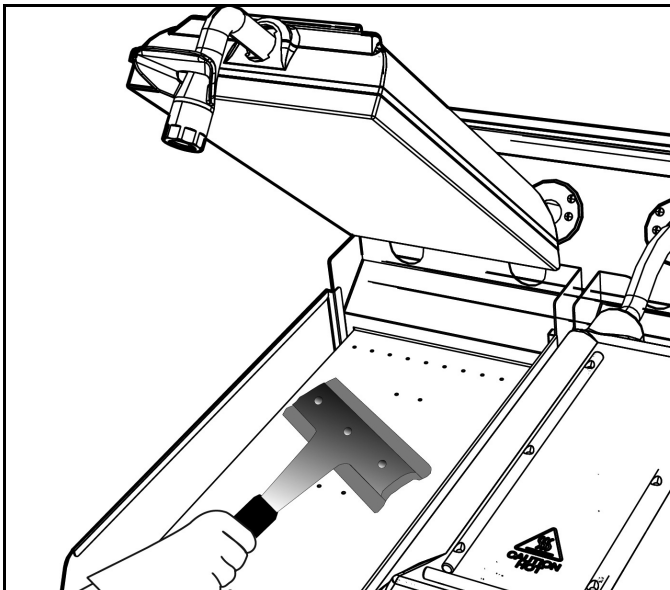


Figure 6-8

8. Using Hi-Temp Cleaner and the blue handled angle tool, apply the cleaner on the bottom and back of the platen and grill surface. Allow the cleaner to have contact for a few minutes. Then use the angled tool to scrub the edges and back of the platen surface. See Figure 6-9

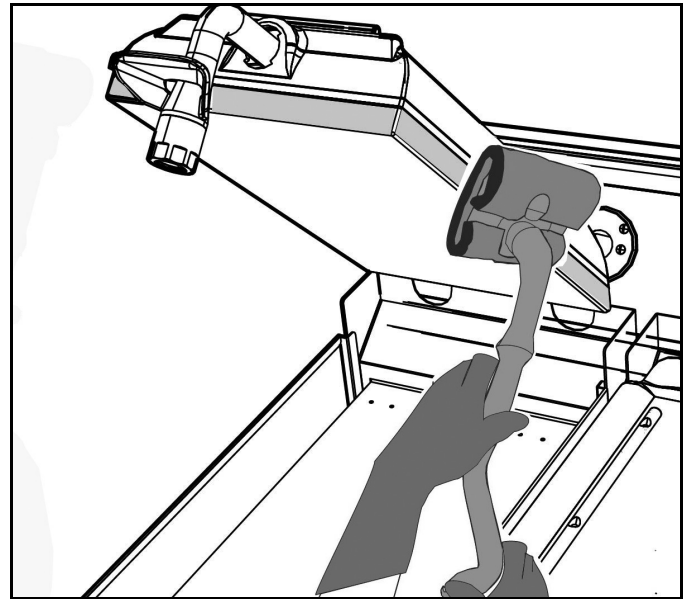


Figure 6-9

9. Use the squeegee to remove the cleaner and rinse all the areas with a wet white towel. Rinse the towel as needed. When clean, wipe all surfaces with a clean dry white towel. See Figure 6-10 and 6-11.

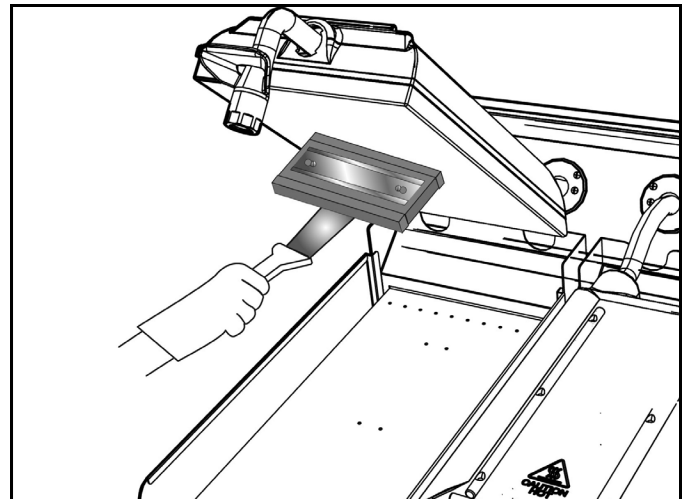


Figure 6-10

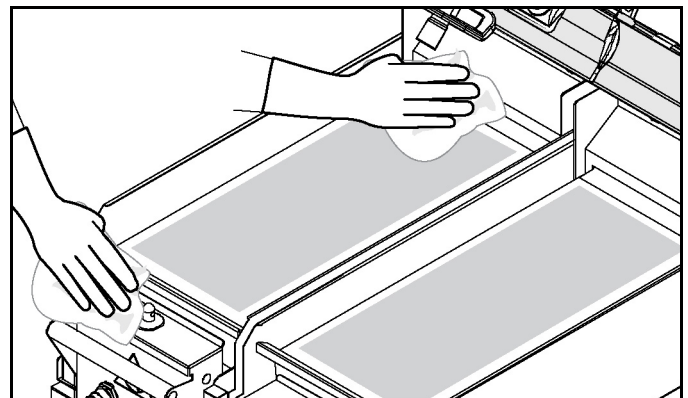


Figure 6-11

OPERATING PROCEDURES

10. Place a small amount of grill cleaner onto the straight flat scrubbing tool gray no-scratch pad. Use this tool to clean hard to reach areas like those between and around the platens. Apply additional cleaner as needed. See Figure 6-12

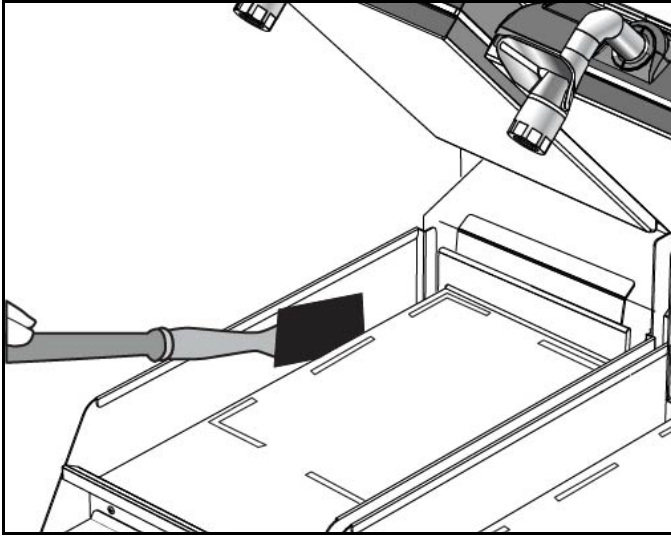


Figure 6-12

Repeat lower cook surface and upper platen cleaning procedure for all additional cook zones.

11. Remove and empty the grease cans in a lined grease bucket. See Figure 6-13

6

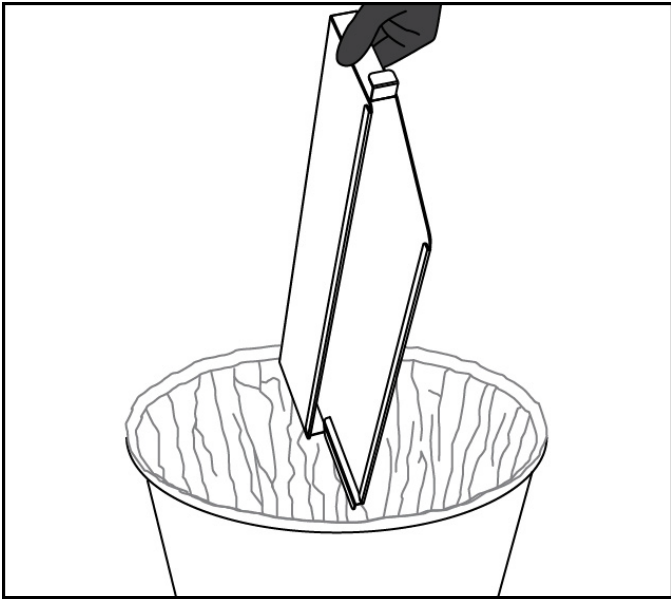


Figure 6-13

12. Take splash guards, grease cans and any remaining smallwares to the sink to be washed, rinsed, and sanitized.

13. Use the straight flat scrubbing tool with hi-temp grill cleaner to scrub under the grease can rails. Wipe with a wet towel to remove any soil and cleaner, and finish wiping with a dry clean towel. See Figure 6-14

Note: It is important to get this area clean to allow the grill to set the proper cooking gap during the auto calibration process.

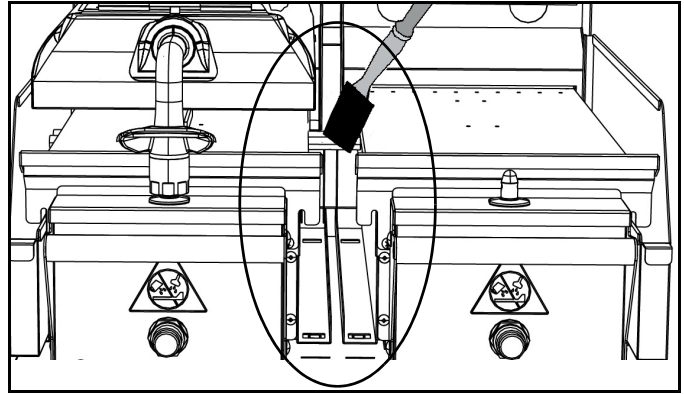


Figure 6-14

14. Clean release sheets using a damp white towel. To remove heavy carbon build-up, spray 4-5 sprays of Degreaser Solution on the release sheet. Scrub thoroughly with a damp white towel. Wipe the release sheet dry. Turn the sheet over and repeat the cleaning process. Lay flat and allow to air dry overnight. See Figure 6-15 and 6-16.

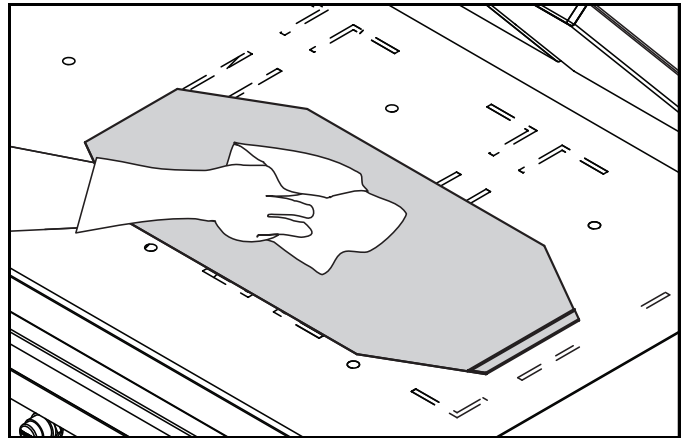


Figure 6-15

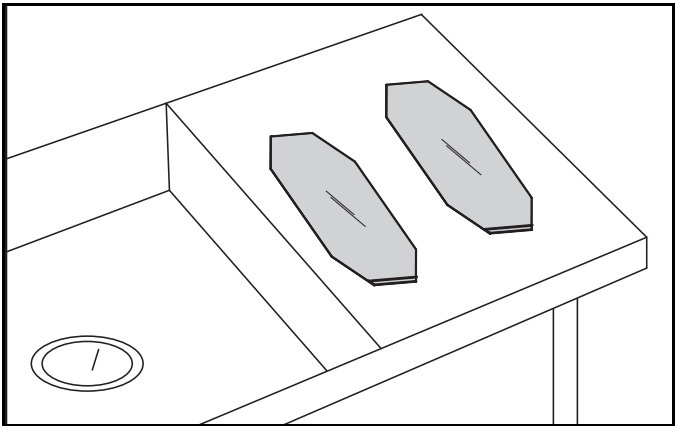


Figure 6-16

- 15. Once both grills are clean replace the clean rear splash guards and re-insert the grease cans ensuring the cans are pushed back and lock in place, Apply a small amount of fresh fryer oil to the bottom grill surfaces spreading the oil evenly with paper towels. This will prevent the grill from rusting over time. See Figure 6-17



Figure 6-17

Note: When moving the grills to clean the floors underneath be careful not to pull the power cords from the ceiling or wall.

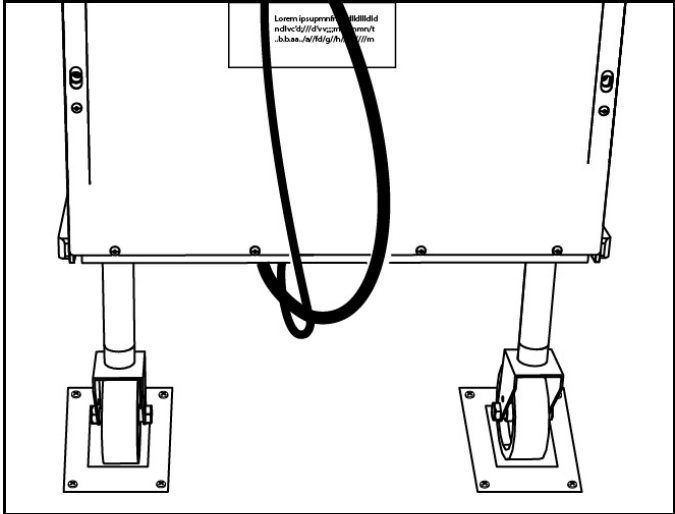


Figure 6-18

Wipe Down Mode

1. Press the Wipe Down key to enter the Wipe Down mode. See Figure 6-19

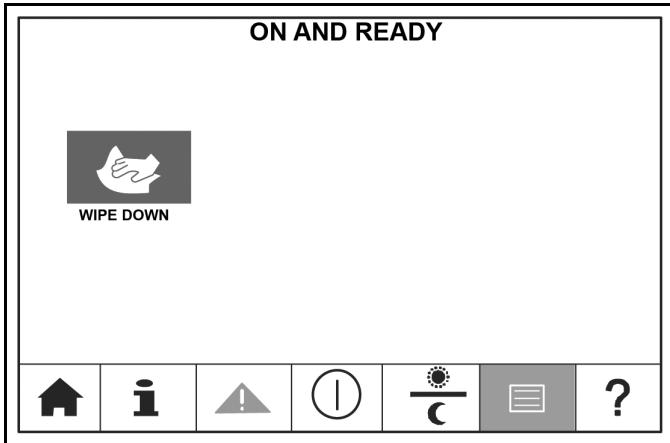


Figure 6-19

2. The following screen will allow you to move the platen up and down. See Figure 6-20

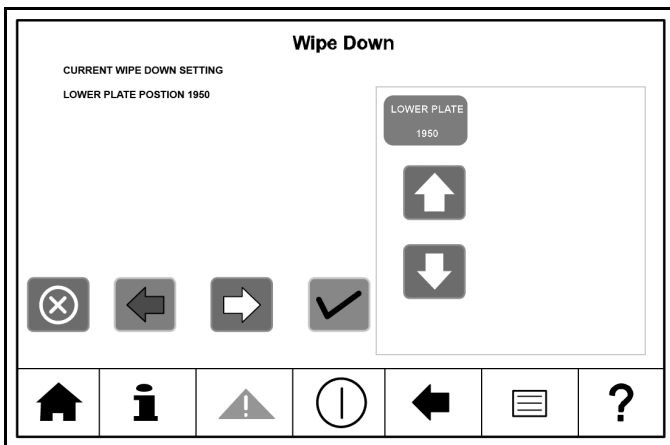


Figure 6-20

3. Remove the rear grease shield from the grill. Clean and install the rear grease shield. See Figure 6-21

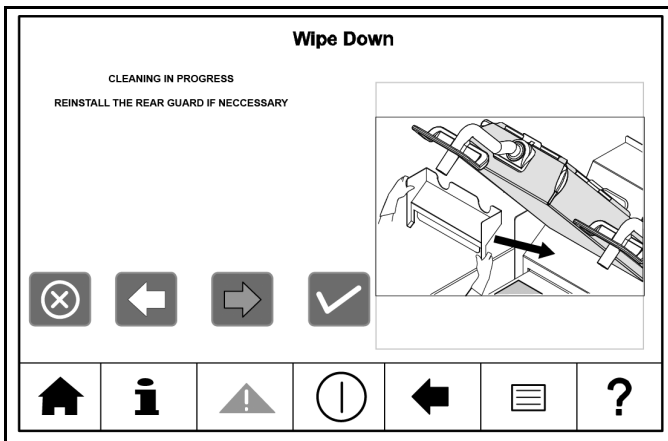


Figure 6-21



DANGER! Improper installation, adjustment, alteration, service, or maintenance can cause property damage, injury, or death. Read the installation, operating, and maintenance instructions thoroughly before installing or servicing this equipment.

Failure to comply may result in severe personal injury or death.



IMPORTANT! *Inspection, testing, and repair of electrical equipment should be performed only by qualified service personnel.*



WARNING! The machine should be disconnected from all electricity when servicing, except when electrical tests are required. Failure to comply may result in severe personal injury or equipment damage.



DANGER! Use extreme care during electrical circuit tests. Live circuitry may be exposed. Failure to follow this instruction may result in severe injury or death.



CAUTION! The machine must be pulled away from the wall for thorough cleaning. When returning the machine to its original position, use extreme caution to smoothly and slowly roll the machine back into place. Failure to do so may cause the machine to tip, and will cause severe equipment damage or personal injury.

TROUBLESHOOTING GUIDE

Entire Grill (All Models)

Problem	Probable Cause	Remedy
The grill alone will not turn on when the fan interlock switch is in the ON position.	<p>The grill breaker has tripped.</p> <p>The grill's control voltage cord has become unplugged.</p> <p>The Ansul reset tripped.</p> <p>Internal component failure.</p>	<p>Reset the breaker.</p> <p>Reseat the power cord.</p> <p>Press the Ansul reset button.</p> <p>If the problem still remains, call for service.</p>
The platen will not stay down when the STANDBY button is pressed.	<p>The cavity where the handle latches to the latch solenoid (located at the front of the grill) is dirty.</p> <p>Internal component failure.</p>	<p>Clean the handle foot and/or the latch solenoid post.</p> <p>If the problem still remains, call for service.</p>
The grill displays TOO COOL.	<p>The grill is not within the specified temperature range of the specified recipe.</p> <p>Three-phase breaker tripped.</p> <p>Three-phase cord has become unplugged from the wall.</p>	<p>Wait for the grill to reach temperature range for specified recipe.</p> <p>Reset the breaker.</p> <p>Reseat the three-phase plug.</p>
The grill displays TOO HOT.	<p>The grill is not within the specified temperature range of the specified recipe.</p>	<p>Wait for the grill to reach temperature range for specified recipe.</p>
Thermocouple X is open.	<p>Internal component failure.</p>	<p>Call for service.</p>
Thermocouple X is shorted.	<p>Three-phase cord has become unplugged from the wall.</p> <p>Internal component failure.</p>	<p>Reseat the three-phase plug.</p> <p>If the problem still remains, call for service.</p>
The product is undercooked or overcooked.	<p>The release material is dirty or worn.</p> <p>The upper platen or lower cook surface is not clean or has carbon buildup.</p> <p>Incorrect cook time.</p> <p>The grill's gaps are not within specification.</p>	<p>Clean and/or replace the release sheets.</p> <p>Cleaning procedures must be followed to properly clean the grill and remove carbon buildup.</p> <p>Increase or decrease the cook time accordingly.</p> <p>Refer to the gapping procedure in the service manual.</p>

Problem	Probable Cause	Remedy
The product is not cooking evenly.	<p>The upper platen or lower cook surface are not clean or have carbon buildup.</p> <p>The release sheet material is dirty or worn.</p> <p>The grill's gaps are not within specification.</p>	<p>Cleaning procedures must be followed to properly clean the grill and remove carbon buildup.</p> <p>Clean and/or replace the release sheets.</p> <p>Refer to the gapping procedure in the service manual.</p>
The grill displays Lower Plate Stall, and platen comes up.	<p>The product being cooked is misshaped or out of specification.</p> <p>The wrong recipe was selected to cook.</p>	<p>Press the STANDBY button again. The product will flatten as it thaws.</p> <p>Review and select the correct recipe item. Restart the Cook cycle.</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
2. Company
3. Serial Number
4. Phone Number
5. City, State
6. Are you a Taylor technician?

1. 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, 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 1 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.

2. Calls that will receive a follow-up the next business day.

- a. Issues affecting a single platen. (Cook cycle interrupt, platen comes up too fast, platen won't open, etc.)
- b. Requests for grill parts. (Release sheets are ordered with food order and smallwares are ordered from Kitchen Equipment Supplier [KES].)

TAYLOR COMPANY LIMITED WARRANTY ON CROWN SERIES GRILLS

Taylor Company is pleased to provide this limited warranty on new Taylor-branded Crown Series grill equipment available from Taylor to the market generally (the “Product”) to the original purchaser only.

LIMITED WARRANTY

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

Product	Part	Limited Warranty Period
Taylor Crown Series Grills	The upper platen’s aluminum casting and shroud only, and excluding all other upper platen components, including those internal to the upper platen	Two (2) years
	Microprocessor control, touch screens	Three (3) years
	Parts not otherwise listed in this table or excluded below	One (1) year

LIMITED WARRANTY CONDITIONS

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

LIMITED WARRANTY EXCEPTIONS

This limited warranty does **not** cover:

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

LIMITED WARRANTY ON EQUIPMENT

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

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

LIMITATION OF WARRANTY

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

LEGAL REMEDIES

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

Taylor Company
750 N. Blackhawk Blvd.
Rockton, IL 61072, U.S.A.

TAYLOR COMPANY LIMITED WARRANTY ON TAYLOR GENUINE PARTS

Taylor Company is pleased to provide this limited warranty on new Taylor genuine replacement components and parts available from Taylor to the market generally (the "Parts") to the original purchaser only.

LIMITED WARRANTY

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

Part's Warranty Class Code or Part	Limited Warranty Period
Class 103 Parts ¹	Three (3) Months
Class 212 Parts ²	Twelve (12) Months
Class 312 Parts	Twelve (12) Months
Class 512 Parts	Twelve (12) Months
Class 000 Parts	No Warranty

LIMITED WARRANTY CONDITIONS

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

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

LIMITED WARRANTY ON PARTS

LIMITED WARRANTY EXCEPTIONS

This limited warranty does **not** cover:

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

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

LIMITATION OF WARRANTY

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

LEGAL REMEDIES

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

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