



COMMERCIAL GRILLS

BUILT TO WORK TWICE AS HARD

Our state-of-the-art grills cook from both the top and bottom for a double shot of efficiency.

THE ADVANTAGES OF 2-SIDED COOKING

You've heard about it. You've thought about it. But what makes 2-sided cooking so much better?

- It's 66% faster so you can serve a fresh, made-to-order menu
- Consistent, even temperatures across the entire cook surface
- Amazingly juicy burgers and chicken breasts, succulent fish fillets, sizzling mixed vegetables, perfect paninis, breakfast goodies and everything in between

SERVING YOU, SERVING THEM

While our grills are built to work twice as hard, we're built to serve. We support our customers with a global distributor network, dedicated help centers and the most highly trained service technicians in the industry.

HOW TAYLOR GRILLS WORK HARDER

2-sided cooking is a game changer but Taylor grills bring even more to the table.

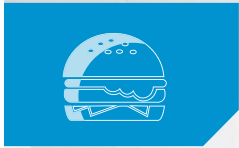
- Pre-programmable cook settings for up to 75 menu items
- User-friendly touchscreens that reduce training and labor costs
- Separately controlled cooking zones for on-the-spot versatility
- Rapid recovery between cook cycles
- Watershed design to eliminate unwanted grease migration
- Self-diagnostics to help avoid costly downtime
- USB ports for instant menu updates

DESIGNED AROUND YOU

It's more than just operational efficiency. Our grills are made with you in mind.

- Available in 3 sizes and various configurations
- Beautiful stainless steel with easy-to-clean Teflon® release sheets
- ENERGY STAR® certified





MODEL	L810	L811	L812	L813	L819	L820	L828
Number of Platens	3	3	2	2	2	2	1
Cooking Surface Width in. (mm)	36 (914)	36 (914)	36 (914)	36 (914)	24 (610)	24 (610)	12 (305)
Lower Cooking Surface Heat Source	Electric	Gas	Electric	Gas	Gas	Electric	Electric
Upper Platen Heat Source	Electric	Electric	Electric	Electric	Electric	Electric	Electric
Cooking Zones	3	3	3	3	2	2	1
Width in. (mm)	40-5/16 (1024)	40-5/16 (1024)	40-5/16 (1024)	40-5/16 (1024)	28-3/16 (716)	28-3/16 (716)	15 (381)
Depth in. (mm)	38-13/16 (986)	40-13/16 (1037)	38-13/16 (986)	40-13/16 (1037)	40-13/16 (1037)	38-13/16 (986)	38-13/16 (986)
Height in. (mm)	55-60 (1397-1524)	55-60 (1397-1524)	55-60 (1397-1524)	55-60 (1397-1524)	55-60 (1397-1524)	55-60 (1397-1524)	55-60 (1397-1524)
Net Weight lb. (kg)	870 (394.6)	953 (432.3)	773 (350.6)	895 (406.0)	699 (317.1)	670 (304.0)	391 (177.4) 486 (220.4) Int'l
Crated Weight lb. (kg)	1035 (469.4)	1109 (503.0)	947 (430.0)	2026 (460.4)	815 (370.0)	772 (350.0)	482 (218.6) 577 (261.7) Int'l

TO LEARN MORE ABOUT TAYLOR GRILLS AND TWO-SIDED COOKING,
contact an authorized distributor or visit taylor-company.com.



Rockton, IL USA
800.255.0626 | 815.624.8333
www.taylor-company.com | info@taylor-company.com

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