

Models QS12 & QS24

Grills

Service Manual

050559-S



9/1/00

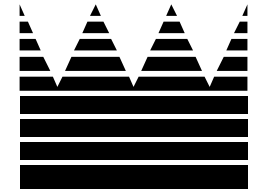


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Note: Continuing research results in steady improvements; therefore, information in this manual is subject to change without notice.

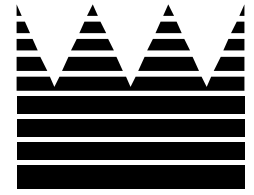
CAUTION: Information in this manual is intended to be used by Taylor Authorized Service Technicians only.

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Section 1: Introduction

- **Safety**
- **Model QS Series Specifications**

Safety

We at Taylor are committed to manufacturing safe operating and serviceable equipment. The many built-in safety features that are part of all Taylor equipment are aimed at protecting operators and trained service technicians alike.

This manual is intended exclusively for Taylor authorized service personnel.



CAUTION!

To avoid personal contact with hot grill surfaces or grease, always use extreme caution when servicing, installing, operating, and cleaning the grill.

Warning labels have been attached or adhered to the grill to further stress safety precautions. Please follow the instructions indicated on such labels.



- **DO NOT** operate the grill before reading the Operator's Manual.
- **DO NOT** allow untrained personnel to operate this machine.
- Always follow general safety precautions when servicing or operating the grills.

Failure to follow these instructions may result in equipment damage, poor grill performance, health hazards, or personal injury.



This unit is provided with a grounding lug that is to be properly attached to the rear of the frame by the authorized installer. The installation location is



marked by the symbol on the removable panel and the frame.






- **DO NOT** operate the grill unless it is properly grounded.
- **DO NOT** operate the grill with larger fuses than specified on the data label.
- **DO NOT** operate the grill unless all service panels are restrained with screws.
- **DO NOT** attempt any repairs unless the power supply to the grill has been disconnected.
- **DO NOT** use the cord if it is frayed.
- Stationary appliances which are not equipped with a power cord and a plug or other device to disconnect the appliance from the power source must have an all-pole disconnecting device with a contact gap of at least 3 mm installed in the external installation.

Failure to follow these instructions may result in severe personal injury from electrical shock.



DO NOT use a water jet to clean or rinse the grill. Failure to follow this instruction may result in the following:

-  serious electrical shock
-  burns from hot steam
-  liquid collecting inside the grill and destroying electrical components.



- **DO NOT** store flammable vapors, liquids, or combustible material in the vicinity of the grill.
- The grills must be kept at least 3" (76 mm) from combustible materials.

Failure to follow these instructions may result in a fire.



- **DO NOT** prepare or remove product without the proper equipment.
- **USE EXTREME CAUTION** when cleaning the grill.

The grill is hot and can burn the operator if not handled properly.



DO NOT slide the grill with the legs attached. Failure to follow this instruction may damage the grill or cause personal injury.

DO NOT obstruct air intake and discharge openings: 4" (102 mm) minimum air clearance on the bottom and 3" (76 mm) at rear of the unit is required to allow for adequate air circulation. Failure to comply will hinder grill performance and cause damage to its components.

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



If the crossed out wheeled bin symbol is affixed to this product, it signifies that this product 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 returning 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.

Model QS Series Specifications

Electrical

QS12 Electrical		Cord Connected	
208-240/50/60/3	Total Amps	Supplied With	KW
With Platen	27.0	30 amp cord NEMA L15-30P	9.6

QS24 Electrical		Permanently Connected	
208-240/50/60/3	Total Amps	Requires	KW
Flat	30.0	60 amp cord IEC309-1 & -2	10.8
With one platen	42.0	60 amp cord IEC309-1 & -2	15.0
With two platens	53.0	60 amp cord IEC309-1 & -2	19.2

Available in electric only. Other electrical characteristics are available. (For exact electrical information, always refer to the data plate of the unit.)

Disconnect Switch

If the unit has no plug, a separate disconnect switch must be installed, or another alternate means to disconnect power must be implemented.

Dimensions

QS12 Width: 12" (305 mm)
 QS24 Width: 24" (609 mm)
 Depth: 35-1/2" (902 mm)
 Height: 15-3/8" (391 mm) to the top of the back splash shield.
 20" (508 mm) with the optional upper platen lowered.

Approximate Weights

QS12 (One Platen)

Net: 265 lbs. (120.2 kgs.)
 Crated: 306 lbs. (138.8 kgs.)
 12.4 cu. ft. (0.35 cu. m.)

QS24 (Flat)

Net: 210 lbs. (95.3 kgs.)
 Crated: 275 lbs. (124.7 kgs.)

QS24 (One Platen)

Net: 305 lbs. (138.3 kgs.)
 Crated: 370 lbs. (167.8 kgs.)

QS24 (Two Platens)

Net: 400 lbs. (181.4 kgs.)
 Crated: 465 lbs. (210.9 kgs.)
 22.0 cu. ft. (0.62 cu. m.)

Air Clearance



These grills require a minimum of 4" (102 mm) on the **bottom** of the unit and 3" (76 mm) from the rear of the unit to allow for adequate air circulation. Failure to comply with these dimensions will hinder grill performance and cause damage to its components. Multiple QS Series grills may be stored side by side.



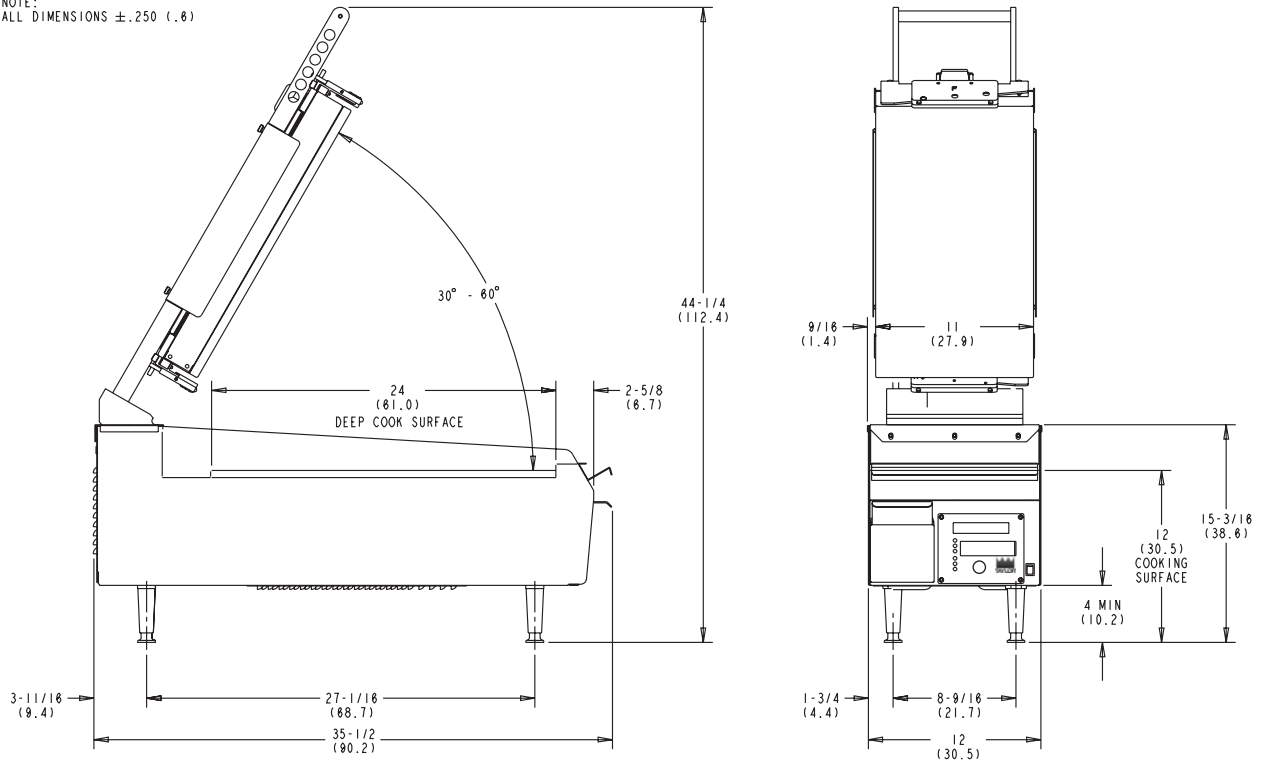
The QS Series grills must be kept at least 3" (76 mm) from combustible materials. Failure to comply will result in a fire hazard.

These units are designed and constructed to meet stringent safety and sanitation requirements for NSF and other food service regulatory agencies.

Specifications are subject to change without notice.

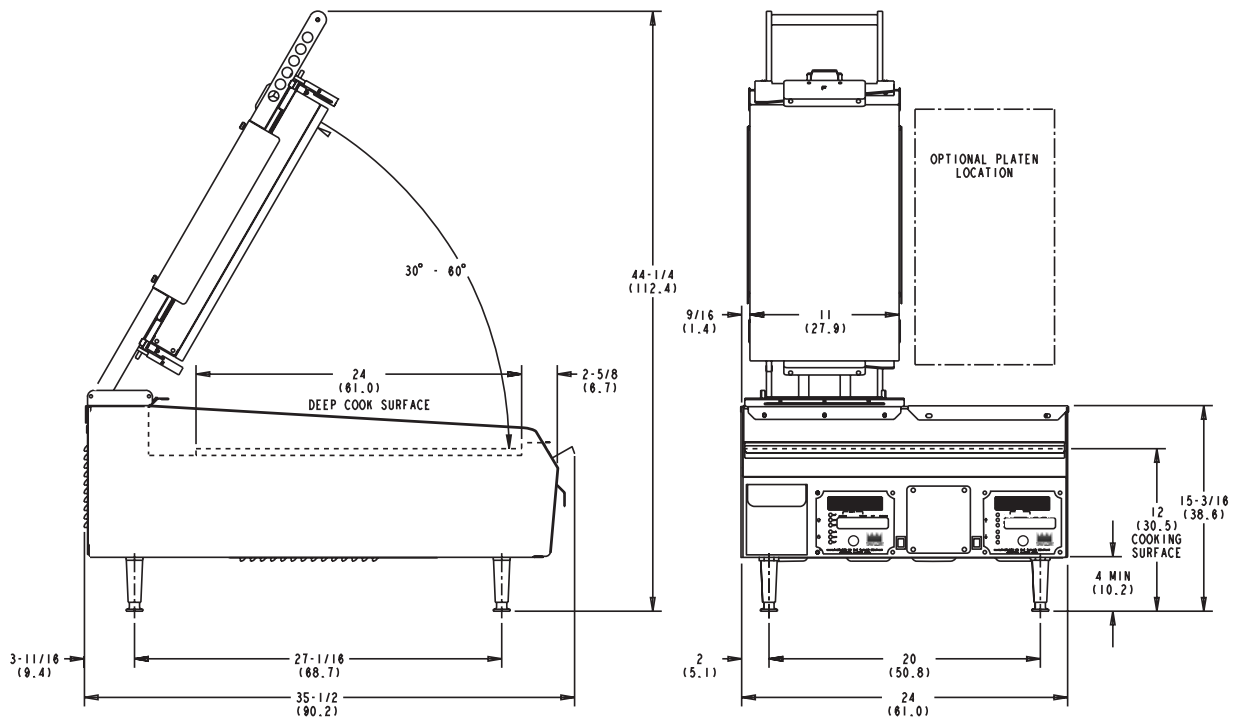
Model QS12 Specifications

NOTE:
ALL DIMENSIONS $\pm .250$ (.8)

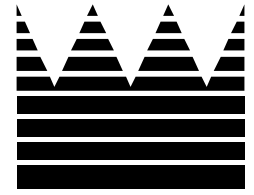


Model QS24 Specifications

NOTE:
ALL DIMENSIONS $\pm .250$ (.6)



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Section 2: Controls and Systems

- **Control Operations**
- **QS Series Control**
- **Maintenance Menu Flowchart**
- **Leveling Procedures**
- **Release Material Installation**
- **Mechanical-Electrical Checkout**

Control Operations

Rocker (Power) Switch

The rocker (power) switch, when placed in the ON position, allows control panel operation. The power switches are located on the front panel next to the keypad display.

Indicator Light

The lights on the keypad display indicate when the heaters are operating, per platen and plate. (See Heating Zones.)

Heating Zones

Each half of the lower (12") cook surface is referred to as a zone. Each upper cook surface is referred to as a platen. Within each zone and platen are three independent electrical heating elements. The elements operate independently to assure an even temperature throughout the cooking surfaces.

Temperature Controls

Each 12" grill surface is equipped with individual temperature controls. The lower cooking surface temperatures can be set manually from 150° - 400°F (65° - 204°C). The upper platen cooking surface temperatures can be set manually from 150° - 425°F (65° - 219°C). The left and right sides (zones) of the grill operate independently.

Control Board

These units are equipped with one microprocessor control per 12" of cook surface, which is programmable by the operator. The QS12 has one 12" cook surface and one control board. The QS24 has two 12" cook surfaces and two control boards.

Keypad and Display

Located on the front panel beneath each cooking zone is an alpha-numeric LED display and a group of keys. These are used for operating, programming, and servicing the grill and its microprocessor control.

(Note: The QS12 has one cooking zone and the QS24 has two cooking zones.)

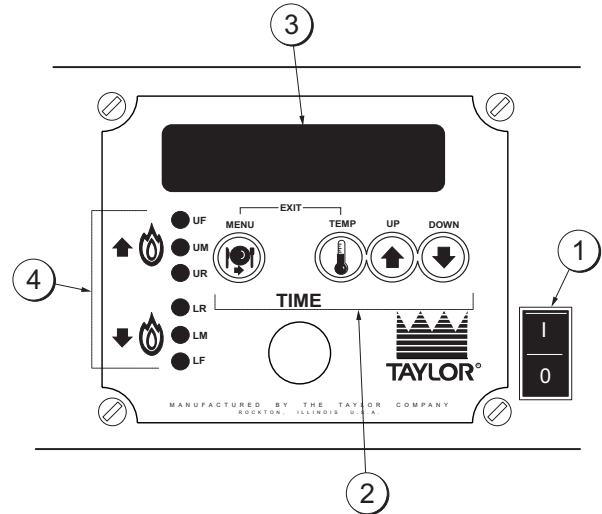







Figure 1

ITEM	DESCRIPTION
1	Power Switch
2	Keys
3	LED Display
4	Indicator Lights
5	Timer Button

The keys are illustrated with icons, descriptive of their functions, and referred to in these instructions as follows:

-  = MENU
-  = TIME
-  = TEMP (Temperature)
-  = UP ARROW
-  = DOWN ARROW

The display is a visual message center for the user, operator (maintenance personnel or manager), and the service technician.

Operating Screen and Controls

The VERSION SCREEN is viewed when a grill is powered for normal operation. It indicates the version of software the microprocessor is using.



Note: If the grill is not equipped with the upper platen option, the words "NO PLTN" will appear on the display for two seconds before the version screen appears.

The MEMORY INITIALIZATION SCREEN appears if the grill has never been used or in the rare event that set-up parameter memory has been lost.



When this screen appears on the display, the parameters previously programmed by the operator will revert back to the factory default values. Pressing any keypad will advance the display to the VERSION screen.

Factory Defaults:

Upper	400°F	TM1	30
Lower	325°F	TM2	0

If set-up parameter memory is lost, programmed names will revert back to the "ITEM" message.

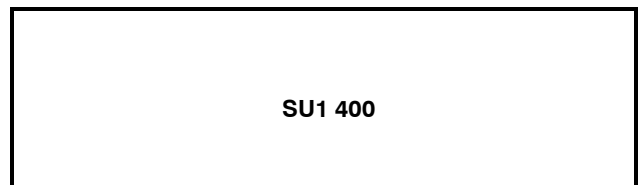
After the VERSION SCREEN is displayed and a keypad is pressed, the grill will enter the COOK mode of operation.

Cook Temperatures

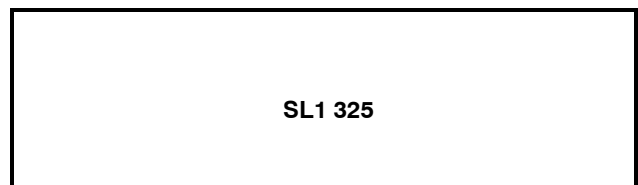
Each item has two programmable cook temperatures. The first temperature is for the upper platen (SU1 400). The second temperature is for the lower surface (pertaining to that side on the QS24) (SL1 325).

Note: Factory default settings are 400°F for the upper platen, and 325°F for the lower platen. The upper heater can be set from 150°F to 425°F. The lower heater can be set from 150°F to 400°F.

To adjust the heaters for a particular item, scroll to that item. Press and hold the TEMP keypad for five seconds. Release the keypad and the message "SU1 400" will appear.



Press the UP or DOWN arrows to adjust the temperature for the upper surface. Once the desired temperature is displayed, press the MENU keypad and the message "SL1 325" will appear on the screen.



Press the UP or DOWN arrows to adjust the temperature for the lower surface.

Once the desired temperature is displayed, press the MENU keypad and the screen will return to the normal cook menu screen.

Cook Timers

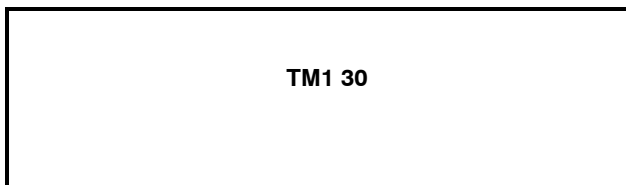
Each item selection has two programmable cook timers. The first timer is the cook cycle timer. This timer measures the amount of time the product should be cooked.

The second timer is an alert timer. This timer can be set to alert the operator to add seasonings, to turn the product, or to start warming buns for the cooked product.

For example, Item 1 has been programmed to cook for 30 seconds. The operator wishes to add salt in the middle of the cook cycle. Timer 2 should then be programmed for 15 seconds. When the cook cycle starts, a tone will sound for two seconds to alert the operator that the cook cycle has begun. Once the cook cycle begins, a tone will sound 15 seconds after the first timer starts. This tone alerts the operator to raise the platen, season the product and lower the platen to complete the cycle. Press the timer keypad to stop the tone. The first timer will continue to measure the full 30 second cook cycle. A tone will sound 5 seconds before the time elapses, and will continue to sound until the timer keypad has been pressed.

Note: The factory default settings are 30 seconds for the first (cook cycle) timer, and 0 seconds for the second (alert) timer. The timers can be set from 0 to 3,600 seconds. The second timer cannot be programmed for a longer time setting than the first timer.

To adjust the timers for a particular item, scroll to that item. Press and hold the TIME keypad for five seconds. Release the keypad and the message "TM1" will appear next to the current time setting.

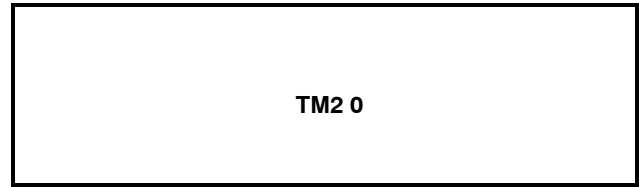


Step 1

Press the UP or DOWN arrows to adjust the time setting for the total cook cycle.

Step 2

Once the desired cook time has been set, press the MENU keypad and the message "TM2" will appear next to the current time setting.



Step 3

Press the UP or DOWN arrows to adjust the time setting for the alert timer (timer 2).

Step 4

Once the desired alert timer has been set, press the MENU keypad, and the screen will return to the normal cook menu screen. If timer 2 is not needed, set it at "0".

Fault Screen

If the grill experiences a system failure, a fault message will appear on the display and a tone will sound.



An example of the FAULT SCREEN is illustrated in the previous figure. The screen appears when the controller has detected a fault in the system. The code letters "FLT" is an abbreviation for "fault". The next set of code letters indicate the type of fault and the zone affected. Following is a list of possible codes that may appear on the screen:

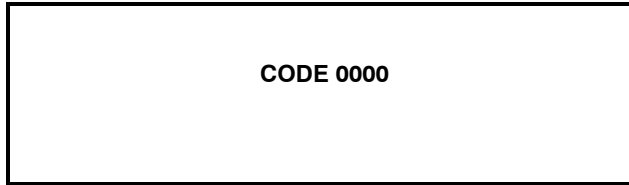
- HTUF High Temperature Upper Front zone exceeded
- HTUM High Temperature Upper Mid zone exceeded
- HTUR High Temperature Upper Rear zone exceeded
- HTLF High Temperature Lower Front zone exceeded
- HTLM High Temperature Lower Mid zone exceeded
- HTLR High Temperature Lower Rear zone exceeded
- TCUF Upper Front thermocouple fault
- TCUM Upper Mid thermocouple fault
- TCUR Upper Rear thermocouple fault
- TCLF Lower Front thermocouple fault
- TCLM Lower Mid thermocouple fault
- TCLR Lower Rear thermocouple fault

The user must press the MENU and TEMP keypads to acknowledge the fault. The fault description and item name will appear alternately on the display. The zone that has the fault will shut down while the rest of the grill will be operational.

Maintenance Menu

The Maintenance Menu provides five screens to allow managers and service technicians to monitor grill performance.

To enter the Maintenance Menu while any item is displayed, press and hold the MENU keypad for approximately 5 seconds and release. The following screen will appear on the display:



Press the TIME keypad until the first digit is "5".
Example: CODE 5000.

Press the TEMP keypad until the next digit is "3".
Example: CODE 5300.

Press the UP Arrow until the next digit is "7".
Example: CODE 5370.

Press the DOWN Arrow until the last digit is "6".
Example: CODE 5376.

Press the MENU keypad to accept the access code.
The following screen will appear on the display:

Note: If an incorrect code is entered, the display will return to the COOKING screens.



Step 1

Press the MENU keypad to enter the calibrate mode and the following message will appear on the screen.



Note: Calibration is allowed only when the Item 1 temperatures are within 50°F (28°C) of the set point.

There are three lower heating elements in each cook zone and three heating elements in the upper platen (if applicable). The calibrating screens allow calibration of each independent heating element.

Calibrating verifies proper temperatures of heating elements.

Note: A calibrated pyrometer must be used for calibration.

Step 2

Place the pyrometer disc on the upper front heating element of the grill. Using the arrow keypads, enter the temperature shown on the pyrometer for the upper front heating element.

Note: The indicating lights should be lit when calibration adjustments are made.

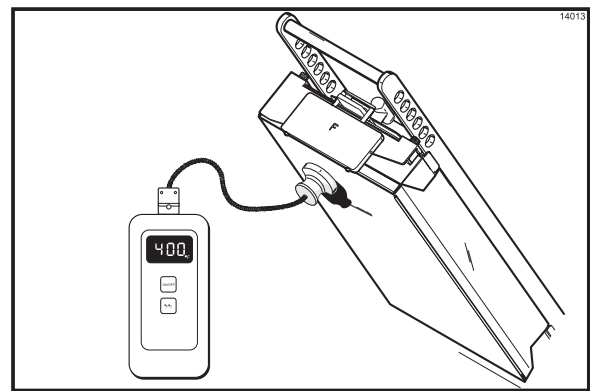


Figure 2

Step 3

Press the MENU keypad to display the calibration screen for the upper middle heating element. Place the pyrometer on the upper middle heating element. Using the arrow keypad, enter the temperature reflected on the pyrometer for the upper middle heating element.

Note: Calibration is allowed only when the Item 1 temperatures are within 50°F (28°C) of the set point.

Step 4

Repeat this procedure for the remaining upper rear and lower elements. When the last zone has been calibrated, press the MENU keypad to return to the CALIBRAT screen.

Step 5

Press the UP arrow to display the SCALE message.

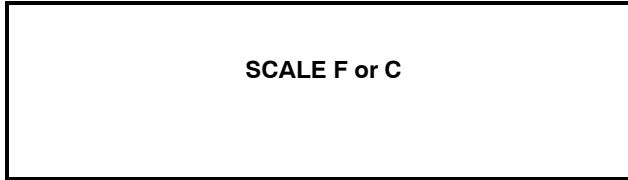
Note: The CALIBRAT screen is the base maintenance screen. All other maintenance functions are accessible through the CALIBRAT screen.

Step 6

Press the MENU keypad to display “SCALE F”.

Step 7

Press the UP arrow keypad to choose the Fahrenheit or the Celsius temperature scale:



Step 8

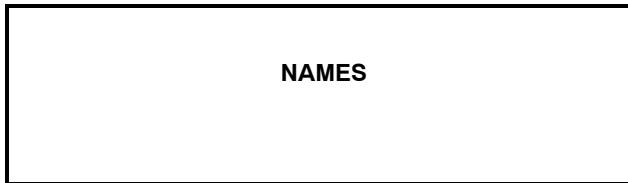
If Fahrenheit is the desired temperature scale, press the MENU keypad. If Celsius is desired, press the UP arrow.

Step 9

Press the MENU keypad to return to the SCALE message.

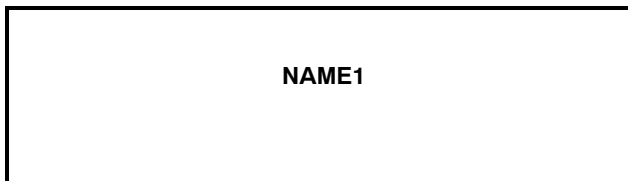
Step 10

If desired, the names of specific products can be programmed to appear on the display instead of ITEM numbers. While at the SCALE message display, press the UP arrow to display the “NAMES” message.



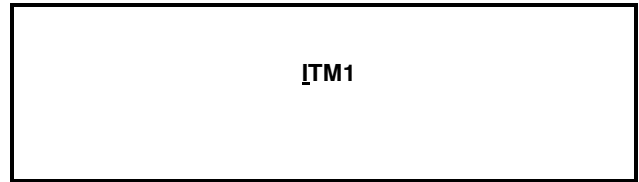
Step 11

While at the NAMES message display, press the MENU keypad and the message “NAME1” will appear on the display. This message indicates that the operator can program a specific product name to appear for the first item on the menu.



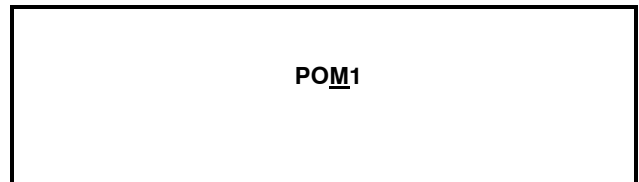
Step 12

Press the MENU keypad again, and the message “ITM1” will appear on the display. The letter “I” will be flashing above the cursor.



Step 13

Using the UP and DOWN arrow keypads, enter the desired letter (A - Z) or number (0 - 9) (- _). Once the character letter is entered, press the MENU keypad to move the cursor to the next position. Up to four characters may be entered.



Step 14

After the last character has been entered, press the MENU keypad to return to the message “NAME1”.

Step 15

Use the UP arrow keypad to display “NAME2”.

Repeat steps 6-9 until all item names have been entered and the control will return to the message “NAME1”.

Step 16

After entering the desired characters in the NAMES screens, the control will return to “NAME1”.

Press the DOWN arrow to display “NAMES”.

Step 17

Press the UP arrow to display “LANGUAGE”, and press the MENU keypad to display “ENGLISH”.

Press the MENU keypad to return to the “LANGUAGE” display.

Step 18

Press the UP arrow to display "MONITOR".

Press the MENU keypad to display "UF XXX F" to monitor the upper front temperature.

Step 19

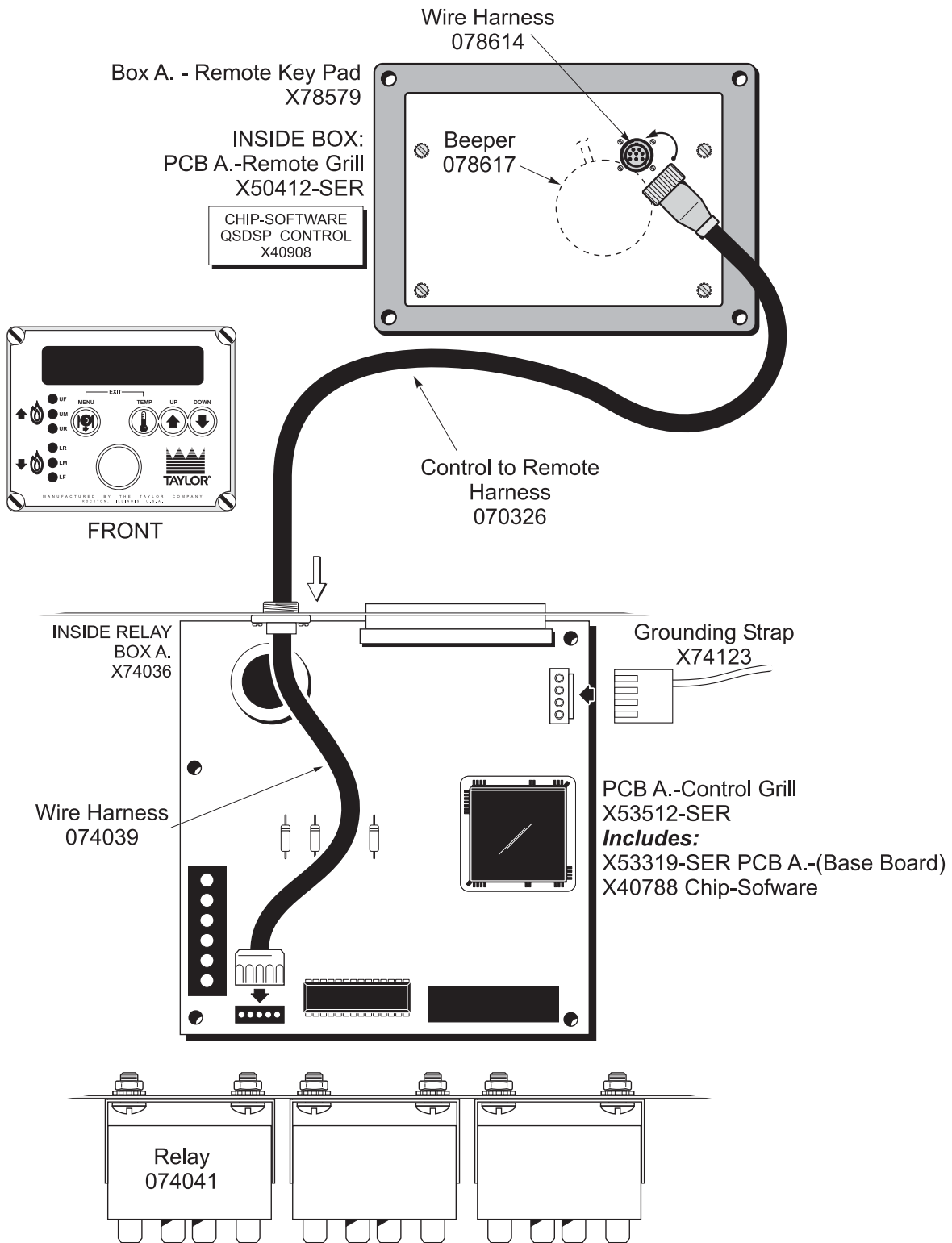
Continue to press the UP arrow to monitor the remaining five zones.

Step 20

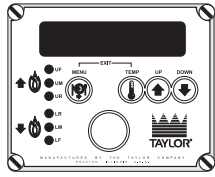
Press the UP arrow to display "CANCEL", and press the MENU keypad to display "MONITOR".

Pressing the MENU and TEMP keypads at the same time will return the display to the item number or the programmed name last displayed on the screen.

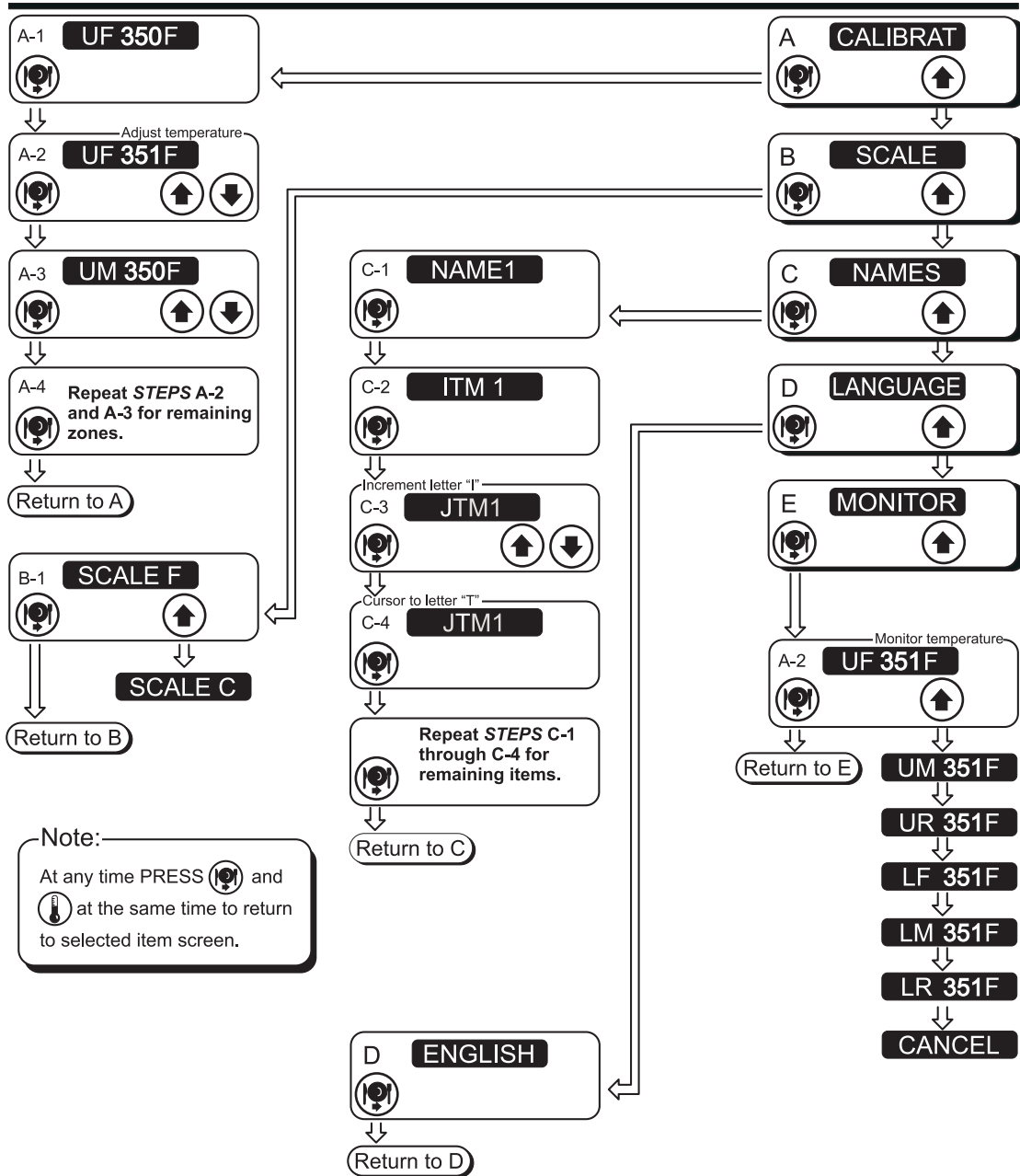
QS Series Control



Maintenance Menu Flowchart



- PRESS and hold for approximately 5 seconds. **CODE 0000**
- PRESS to increment first digit to "5". **CODE 5000**
- PRESS to increment second digit to "3". **CODE 5300**
- PRESS to increment third digit to "7". **CODE 5370**
- PRESS to increment fourth digit to "6". **CODE 5376**



Note:
At any time PRESS and at the same time to return to selected item screen.

Leveling Procedures

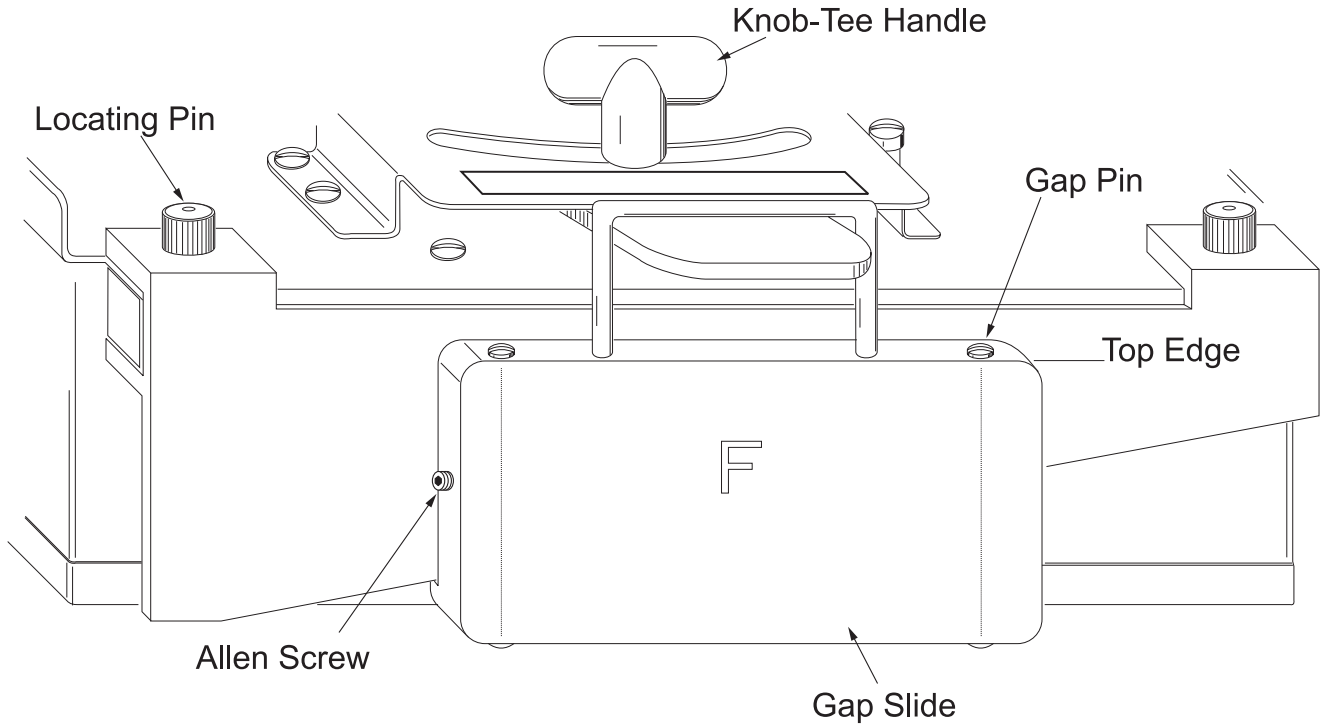


Figure 3

Step 1

The leveling adjustment needs to be performed while the grill is at operating temperature. Remove the cook surface shroud and release sheet.

Step 2

To allow adjustment of the gap pins, loosen the two set screws located on the side of the front and rear gap slide.

Step 3

Raise or lower both gap pins on the front gap slide until they are flush with the top edge of the gap slide. Repeat this step for the rear gap slide. Slide the gap slide to the right.

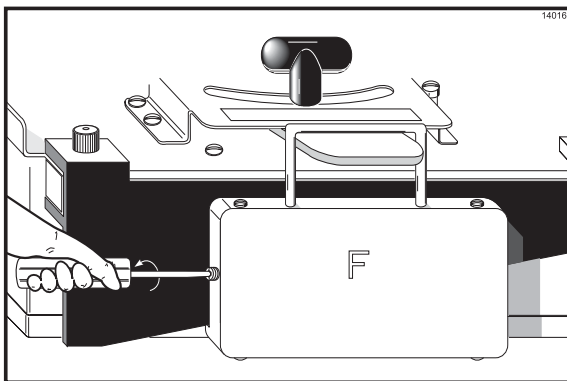


Figure 4

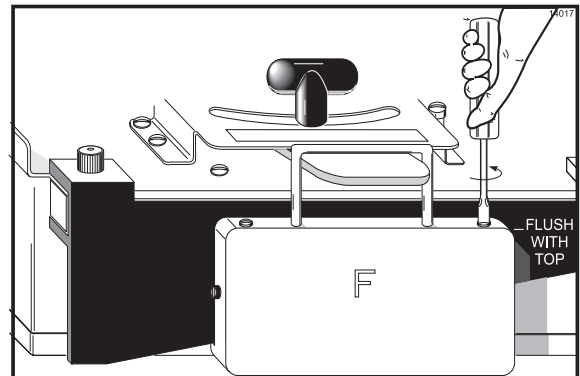


Figure 5

Step 4

For each cook surface requiring adjustment, place 4 gap blocks on the cook surface, approximately 2" (51 mm) in from each corner.

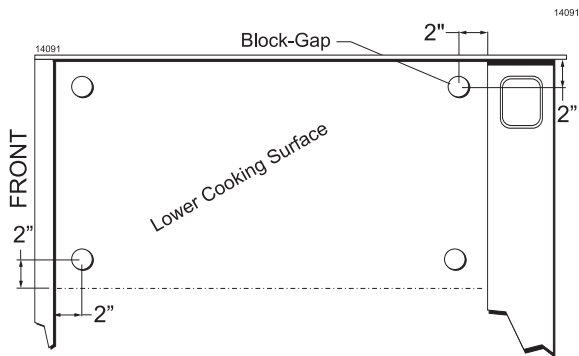


Figure 6

Step 5

Lower the cook surface assembly. Loosen and slowly move the T-handle to the left until the gap pins in the gap slides touch the cook surface, and tighten the T-handle.

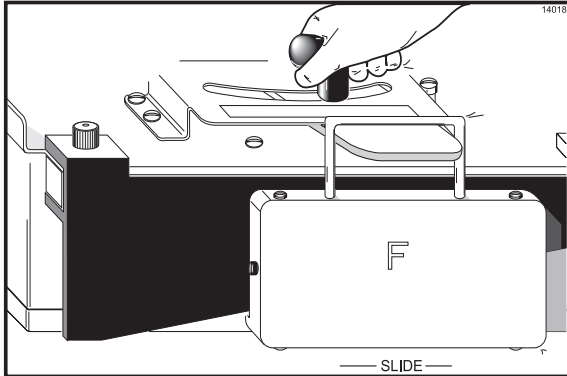


Figure 7

Step 6

Wearing proper protection, carefully attempt to raise the gap slide to evaluate which gap pin is in need of adjustment.

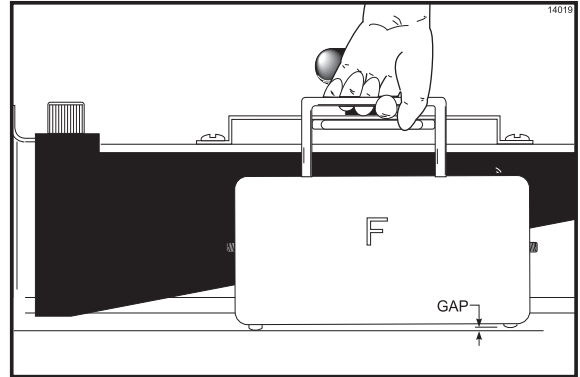


Figure 8

With the gap slide raised, slowly turn the gap pin needing adjustment until it makes contact with the cook surface. **Repeat these steps for both gap slides.**

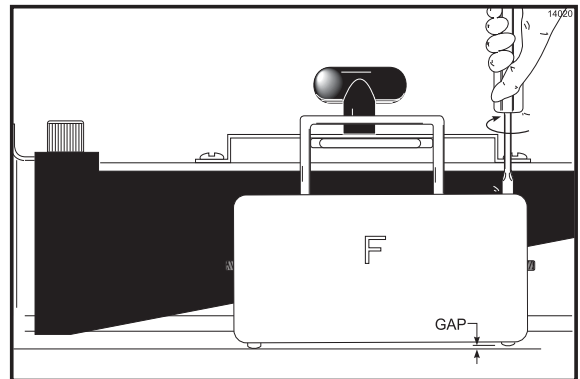


Figure 9

Step 7

Raise the upper cook surface and remove the four gap blocks.

Step 8

Lower the upper cook surface into the COOK position.

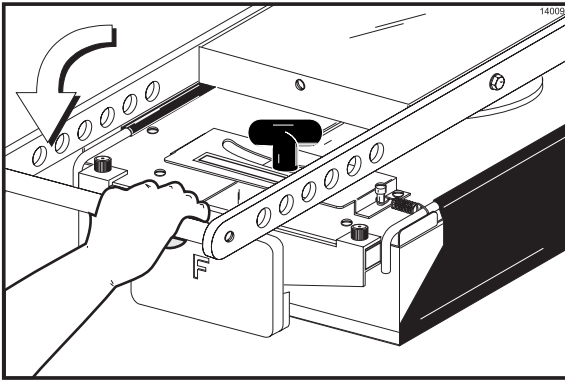


Figure 10

Step 9

Wearing proper protection, attempt to rock the cook surface assembly. Apply pressure on the locating pins at opposite corners to each other as shown in Figure 11.

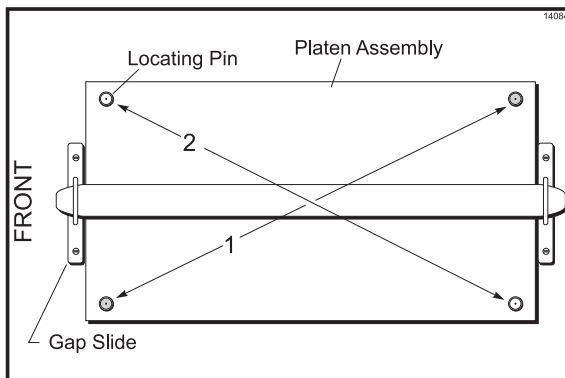


Figure 11

Note: Failure to wear proper protection could result in injury.

Step 10

If the unit rocks, split the adjustment for gap pins across the uneven corners, as shown in Figure 12.

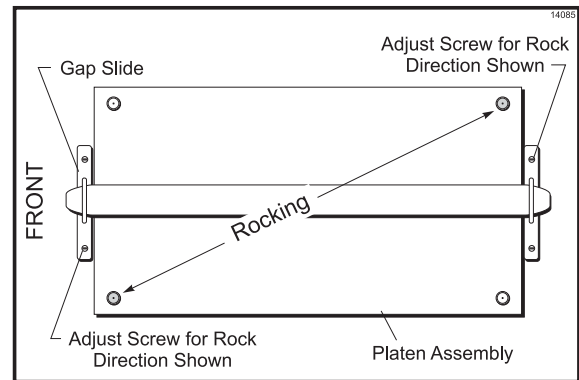


Figure 12

Step 11

After adjusting, verify the unit for stability.

Step 12

If all adjustments on the cook surface are correct, and no rocking occurs, tighten the two screws located on the side of the front and rear gap slides to lock all adjustments from moving.

It is highly recommended that the gap slides and the gap slide retainers be removed at least weekly for cleaning these parts and the cook surface shroud behind these parts.

These parts are easily removed by removing the locating pins and holding both parts, because they are not attached together, and pulling them from the cook surface.

Take the gap slides to the sink for cleaning. (Be sure to re-install the gap slides as they were removed, i.e., "F" front.)

Release Material Installation

Note: Release material is used on units with upper platens only.

Step 1

Lay the release material sheet on the lower plate and carefully lower the upper platen.

Step 2

Starting with the spring side, slide the straight end of the release material rod through the front spring, continue through the hemmed end of the release sheet, and through the rear spring.

Step 3

Insert the second rod through the opposite hemmed side of the release material sheet. Grasp both ends of the rod, pull the release material up and around the non-spring side of the upper cooking surface and attach the rod ends to the retaining clips. Turn the rods so that the hooked end is facing downward.

Step 4

Raise the platen and assure that the release material sheet fits evenly and snugly on the upper platen. Rotate the release material sheet on an every other day basis.

Mechanical-Electrical Checkout

Step 1

Check the tightness of all screws and terminals on electrical components.

Step 2

With the power switches off, record the voltage of all supply circuits at the circuit breakers. Record the voltage of all supply circuits at the terminal strip on the front of the grill. The volt readings should match.

Step 3

With the unit properly connected to the supply circuit, place one rocker (power) switch in the ON position and record the voltage reading at the terminal strip. Repeat this step for the second rocker (power) switch. The volt readings should continue to match. If the volt reading at the terminal strip drops significantly, the circuit supply is inefficient or the power cord is undersized or too long.

Step 4

Start the grill. When operating temperatures have been reached, lower each upper platen into the COOK position. The control will display "ITEM1".

Note: To conserve energy and for the grill to heat up faster, have the upper platen in the COOK position.

Step 5

Verify cook timers (if active).

Step 6

Inspect all mechanical fasteners on the lift mechanism. Make sure there are no loose nuts or bolts. Secure the back panels and the grease plates.

Step 7

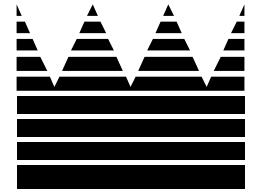
Calibrate temperatures according to instructions on page 11.

Step 8

Verify leveling adjustments according to instructions on page 16.

Step 9

Secure all panels and note the condition of the machine's exterior.



Section 3: Troubleshooting

- **General Troubleshooting**
- **Troubleshooting Flow Charts**
- **Product Quality Troubleshooting**

General Troubleshooting Guide

PROBLEM	PROBABLE CAUSE	REMEDY
1. The grill will not heat.	<ul style="list-style-type: none"> a. The power cord is not connected. b. The circuit breaker is tripped. c. The power switch is in the "OFF" position. d. The power switch is faulty. e. The relay board is faulty. f. The relay is faulty. 	<ul style="list-style-type: none"> a. Check the power connection. b. Reset the circuit breaker. c. Place the power switch in the "ON" position. d. Replace the power switch. e. Replace the relay board. f. Replace the relay.
2. One heater will not heat. (Indicator light is not lit . The display is flashing the message "TOO COOL".)	<ul style="list-style-type: none"> a. The control is not set correctly. b. The unit displays a fault. c. The relay board is faulty. d. The relay is faulty (lower). 	<ul style="list-style-type: none"> a. Check temperature setting. b. Clear the fault. If action is ineffective, evaluate the thermocouple connections and the relay board. c. Replace the relay board. d. Replace the relay.
3. One heater will not heat. (Indicator light is lit . The display is flashing the message "TOO COOL".)	<ul style="list-style-type: none"> a. The heater is faulty. b. The thermocouple is faulty. c. The thermal overload is faulty. d. The relay board is faulty. e. The unit displays a fault. f. The relay is faulty (lower). 	<ul style="list-style-type: none"> a. Replace the heater. b. Replace the thermocouple. c. Replace the overload. d. Replace the relay board. e. Clear the fault. If action is ineffective, evaluate the thermocouple connections and the relay board. f. Replace the relay.
4. One heater is overheating. (The display is flashing the message "TOO HOT".)	<ul style="list-style-type: none"> a. The relay board is faulty. b. The unit displays a fault. c. The relay is faulty. 	<ul style="list-style-type: none"> a. Replace the relay board. b. Clear the fault. If action is ineffective, evaluate the thermocouple connections and the relay board. c. Replace the relay.

General Troubleshooting Guide *(Continued)*

PROBLEM	PROBABLE CAUSE	REMEDY
5. The upper platen will not stay in the raised position.	a. Defective gas filled cylinder(s).	a. Replace the cylinder(s).
6. The product is under-cooked, overcooked, or cooking unevenly.	a. The release material sheet is worn. b. The cooking time is incorrect. c. The temperature setting is incorrect. d. The gap setting is incorrect. e. The heater is not heating. f. The upper platen surface has carbon build-up. g. The incorrect item is selected. h. The platen is not level.	a. Replace the release material sheet. b. Adjust the cook time accordingly. c. Adjust the temperature setting. d. Adjust the gap. e. Refer to Problem #2. f. Closing procedures must be followed to remove carbon build-up. g. Select the proper item. h. Refer to the Leveling Procedures on page 16.
7. The control is displaying a fault.	a. Refer to the "fault screens", page 10.	a. Clear the fault. If action is ineffective, evaluate the thermocouple connections and the relay board.

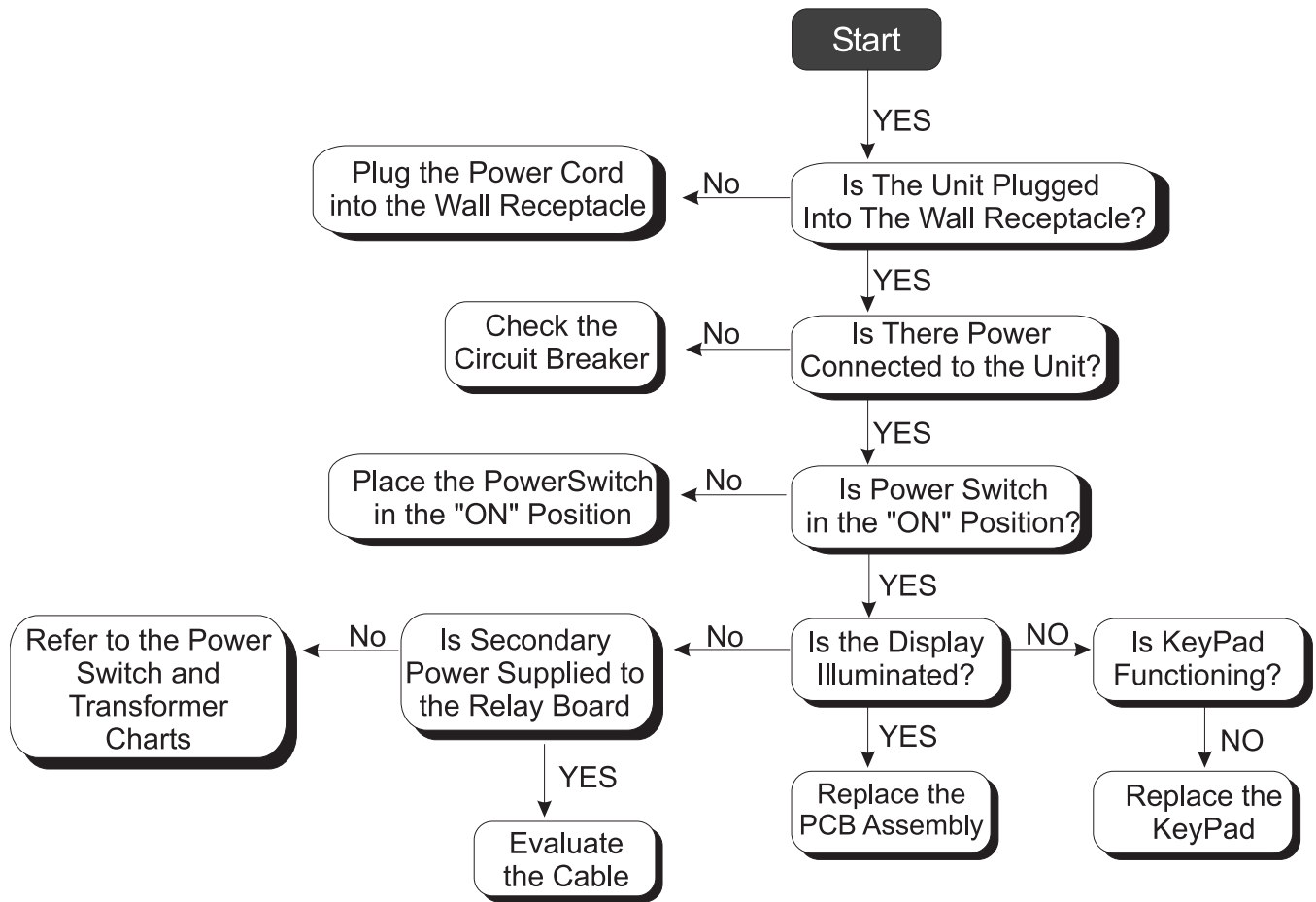
Control Board and Terminal Cleaning

Under several occasions we have found controls and thermocouples replaced when faults such as TOO COOL, TOO HOT, and thermocouple faults are displayed. We have found that using contact cleaner on the terminals, connectors, and board surfaces will clear these problems. **If contact cleaner is used, please be sure all components are DRY before restoring power to the unit.**

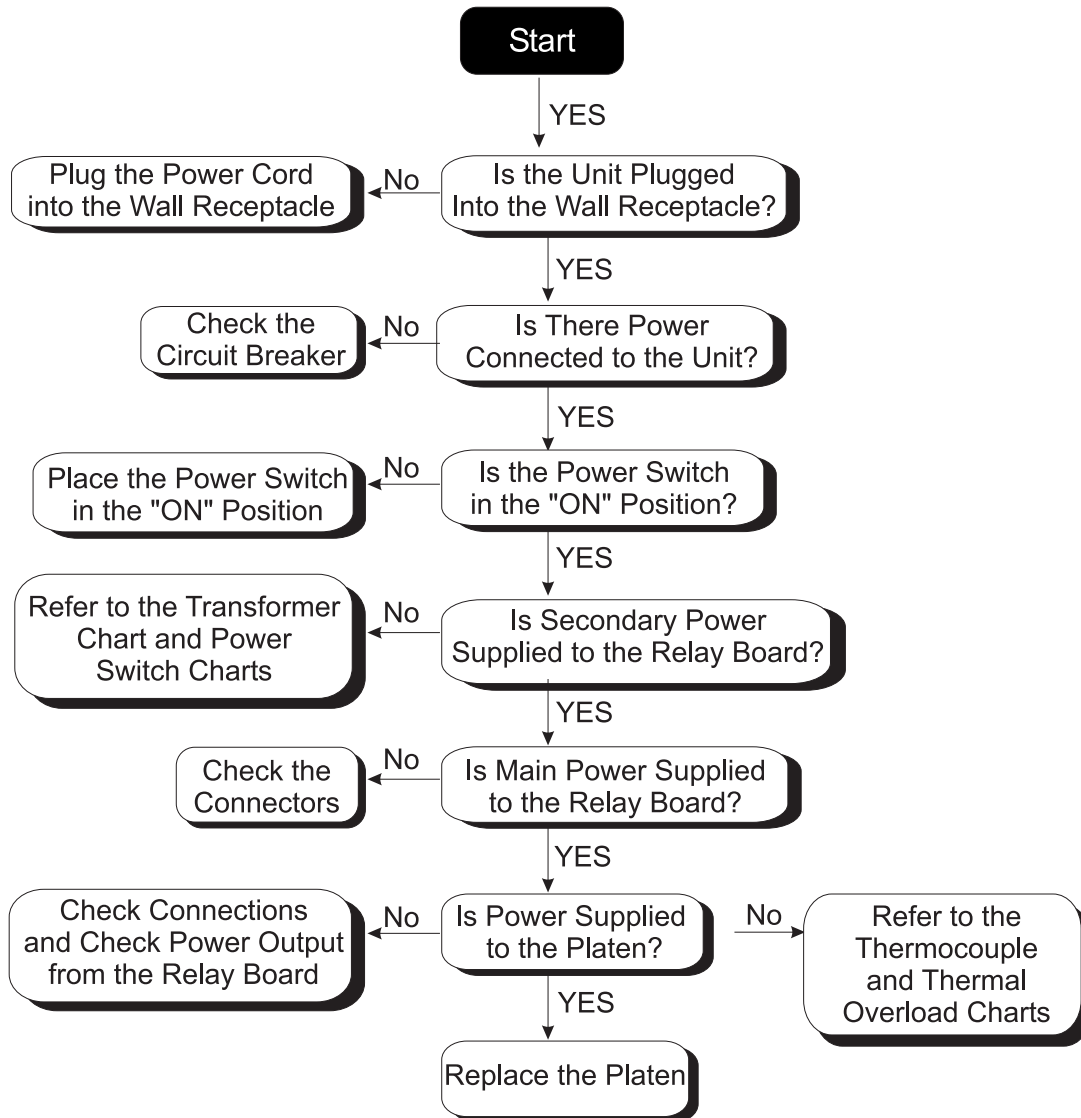
This option is suggested prior to component replacement.

Troubleshooting Flow Charts

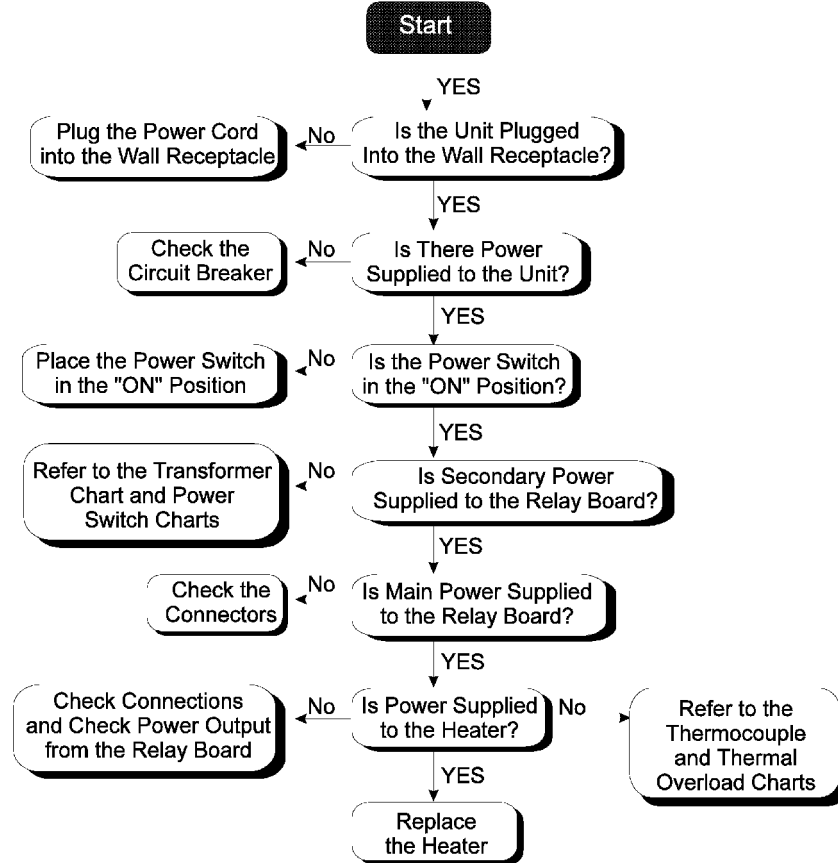
Remote Key Pad Box Assembly



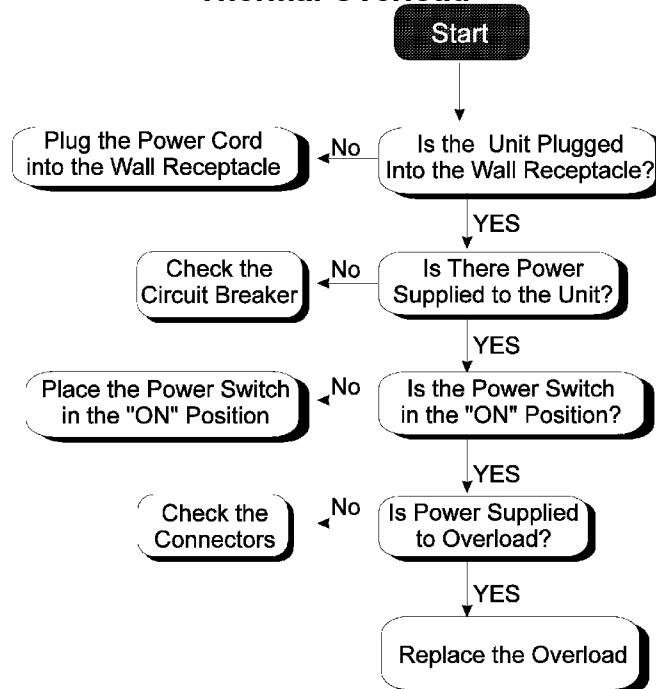
Platen



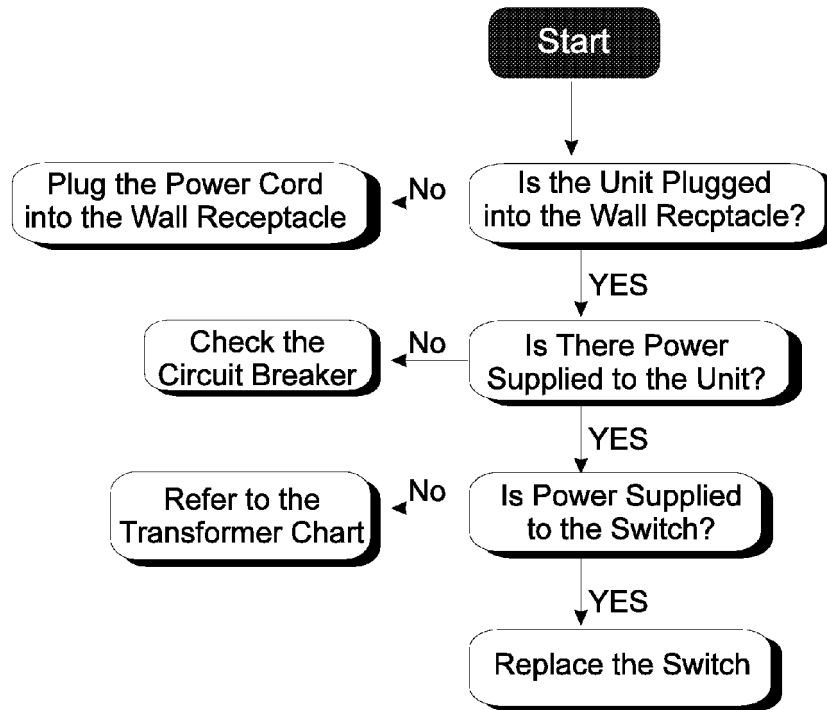
Lower Heater



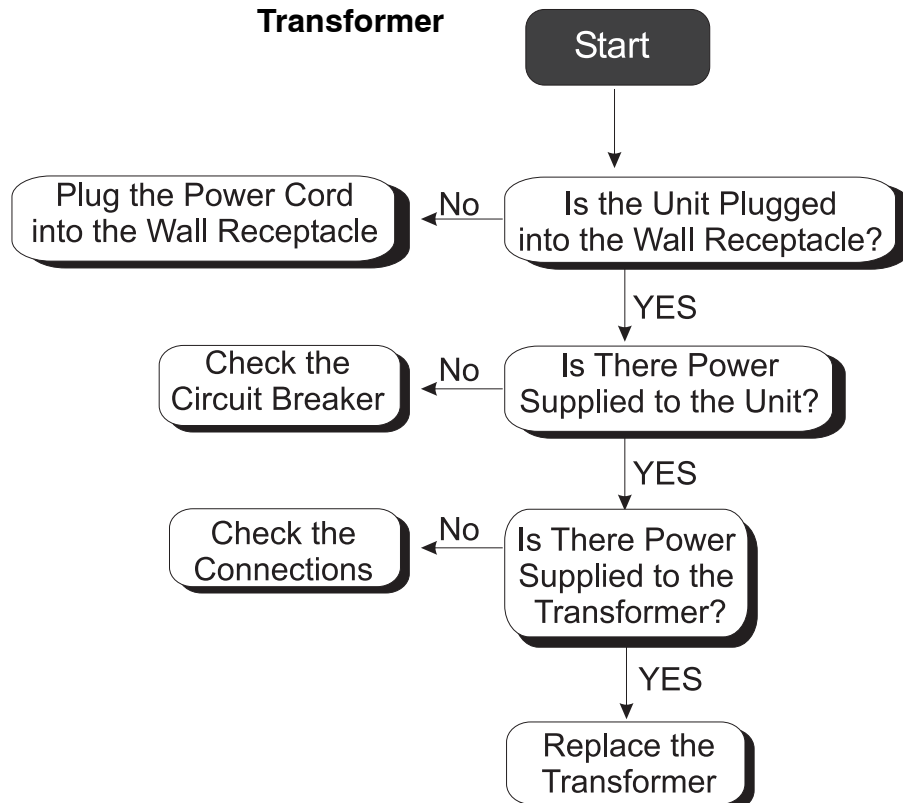
Thermal Overload



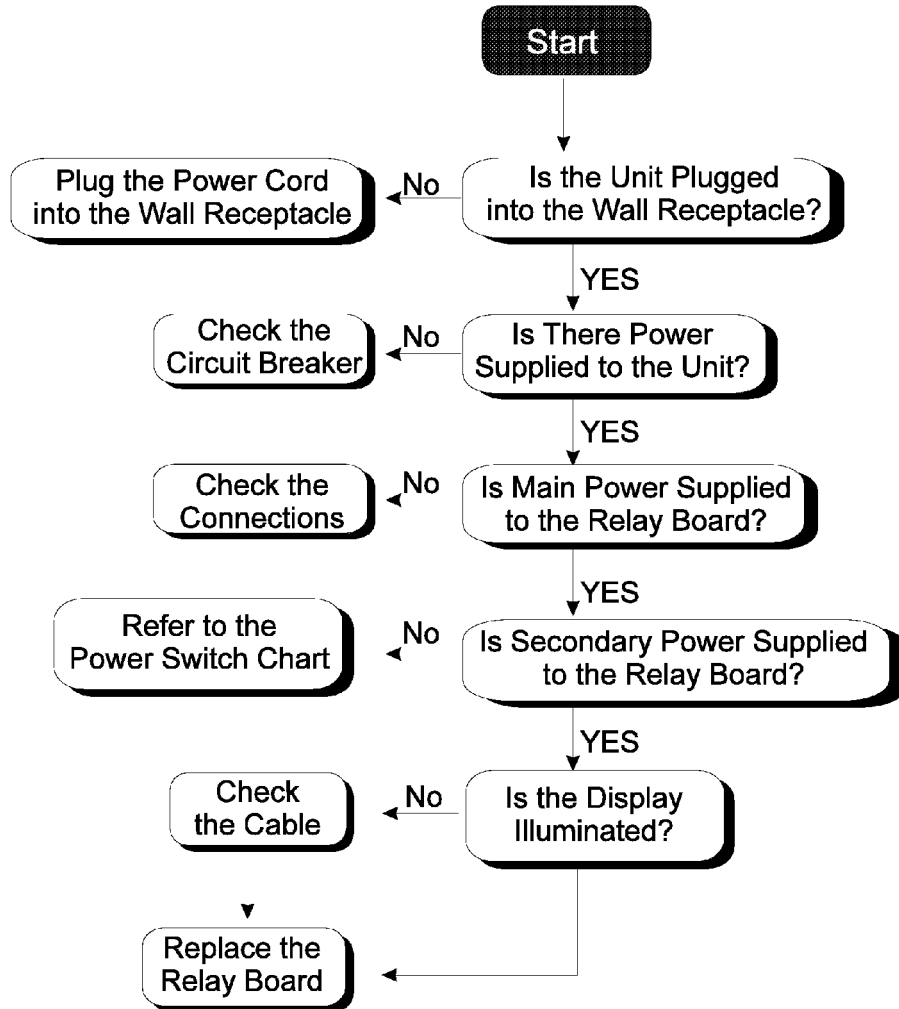
Rocker Switch



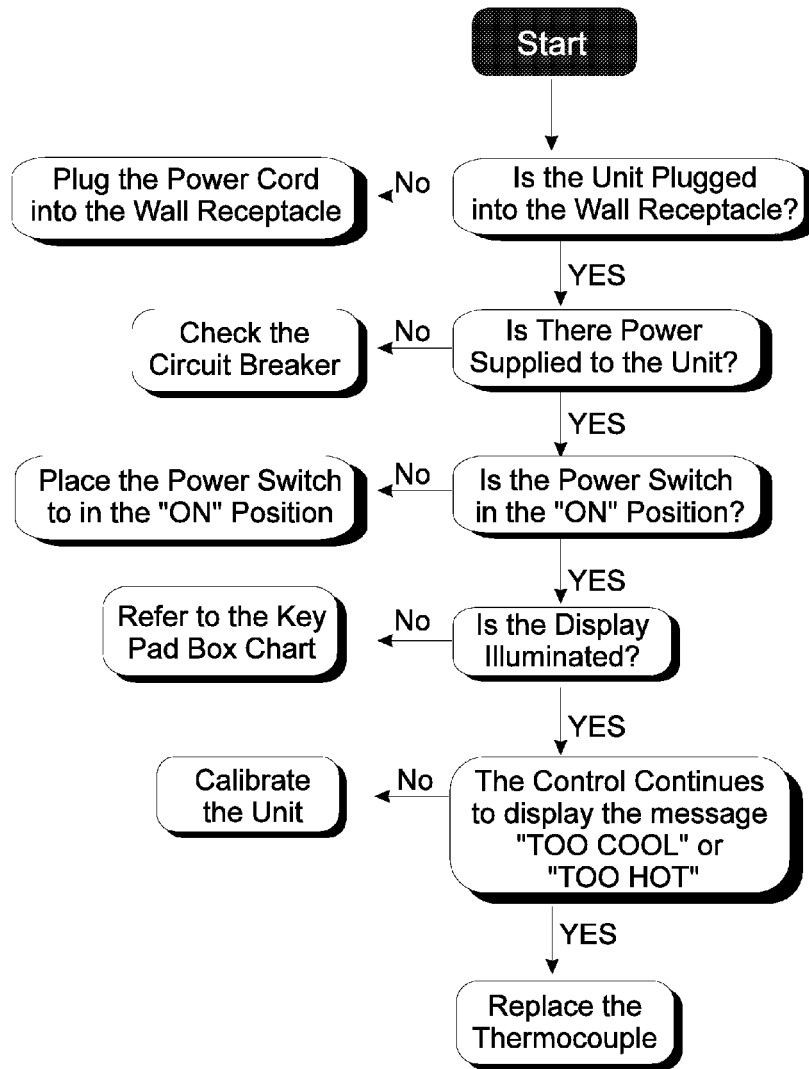
Transformer



Relay Board

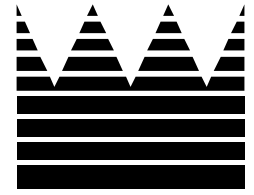


Thermocouple



Product Quality Troubleshooting

PROBLEM	CAUSE	REMEDY
1. Under-cooked product.	<ul style="list-style-type: none"> a. Freezer burn. b. Worn release material. c. Improper cook times. d. Incorrect gap setting. e. Improper cook temperature. f. Platen not level. g. Improper product removal. 	<ul style="list-style-type: none"> a. Use fresh product. b. Reverse the release material daily, and change material when worn. c. Set timer according to instructions on page 10. d. Set gaps according to instructions on page 16. Choose the proper gap setting. e. Program temperatures according to instructions on page 9. f. Level the platen according to instructions on page 16. g. Remove the product according to the instructions in the Operator's Manual.
2. Overcooked product.	<ul style="list-style-type: none"> a. Incorrect cook times. b. Improper product removal. c. Incorrect gap setting. d. Improper cook temperature. e. Wrinkled release sheet. f. Platen not level. 	<ul style="list-style-type: none"> a. Program cook times according to instructions on page 10. b. Remove product according to instructions in the Operator's Manual. c. Set gaps according to instructions on page 16. Choose the proper gap setting. d. Program temperatures according to instructions on page 9. e. Replace the release sheet. f. Level the platen according to instructions on page 16.
3. Improper sear.	<ul style="list-style-type: none"> a. Worn release material. b. Incorrect gap setting. c. Platen not level. 	<ul style="list-style-type: none"> a. Rotate release material daily, and change material when worn. b. Set gaps according to instructions on page 16. Choose the proper gap setting. c. Level the platen according to instructions on page 16.



Section 4: Parts

- **Warranty**
- **Exploded Views**
- **Complete Parts List**
- **Wiring Diagrams**

Warranty Explanation

Parts

Class 103 Parts:

The warranty for new equipment parts is one year, with a replacement parts warranty of 3 months.

Class 000 Parts:

Wear Items - no warranty.

Class 212 Parts:

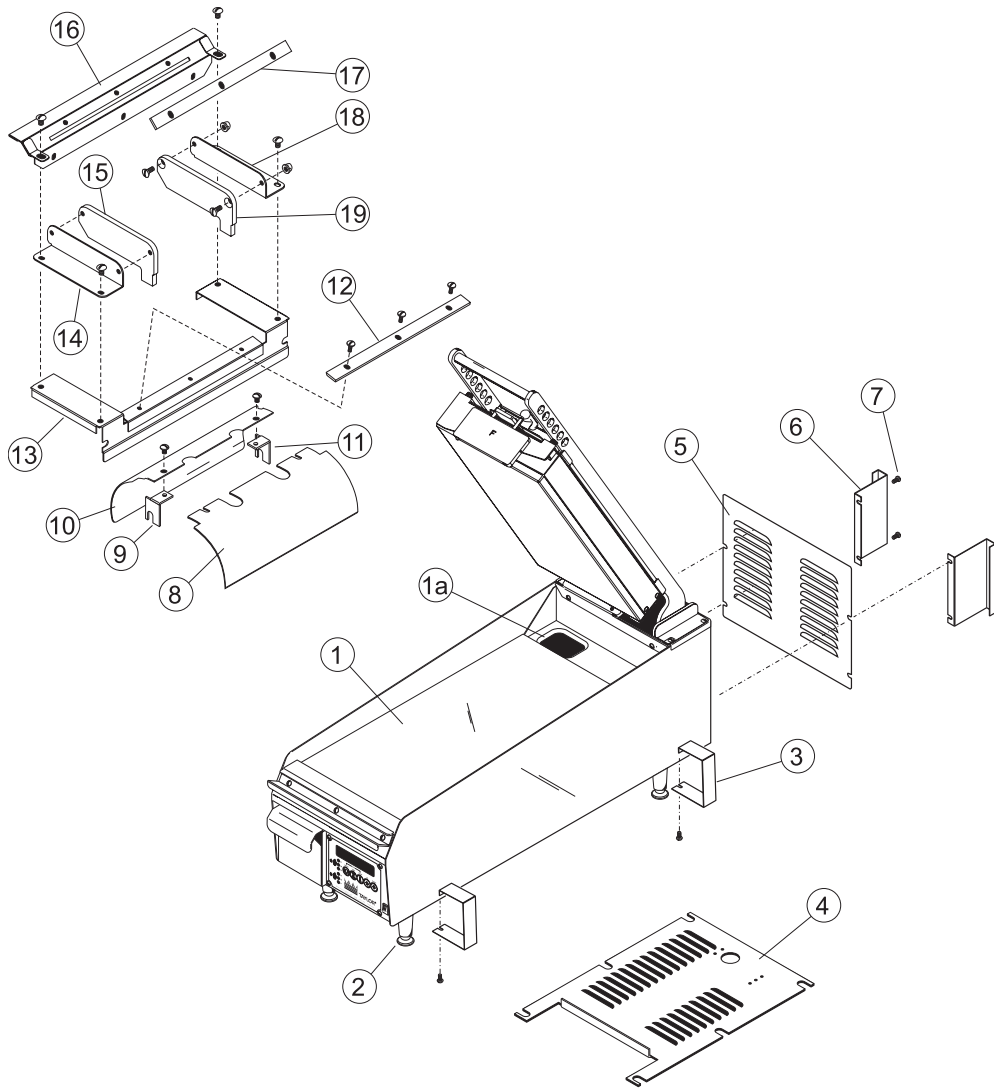
The warranty for new equipment parts is two years, with a replacement parts warranty of 12 months.

Labor

The Taylor warranty is valid only if required service work is performed by an authorized Taylor technician.

For more details, see the warranty/check-out card.

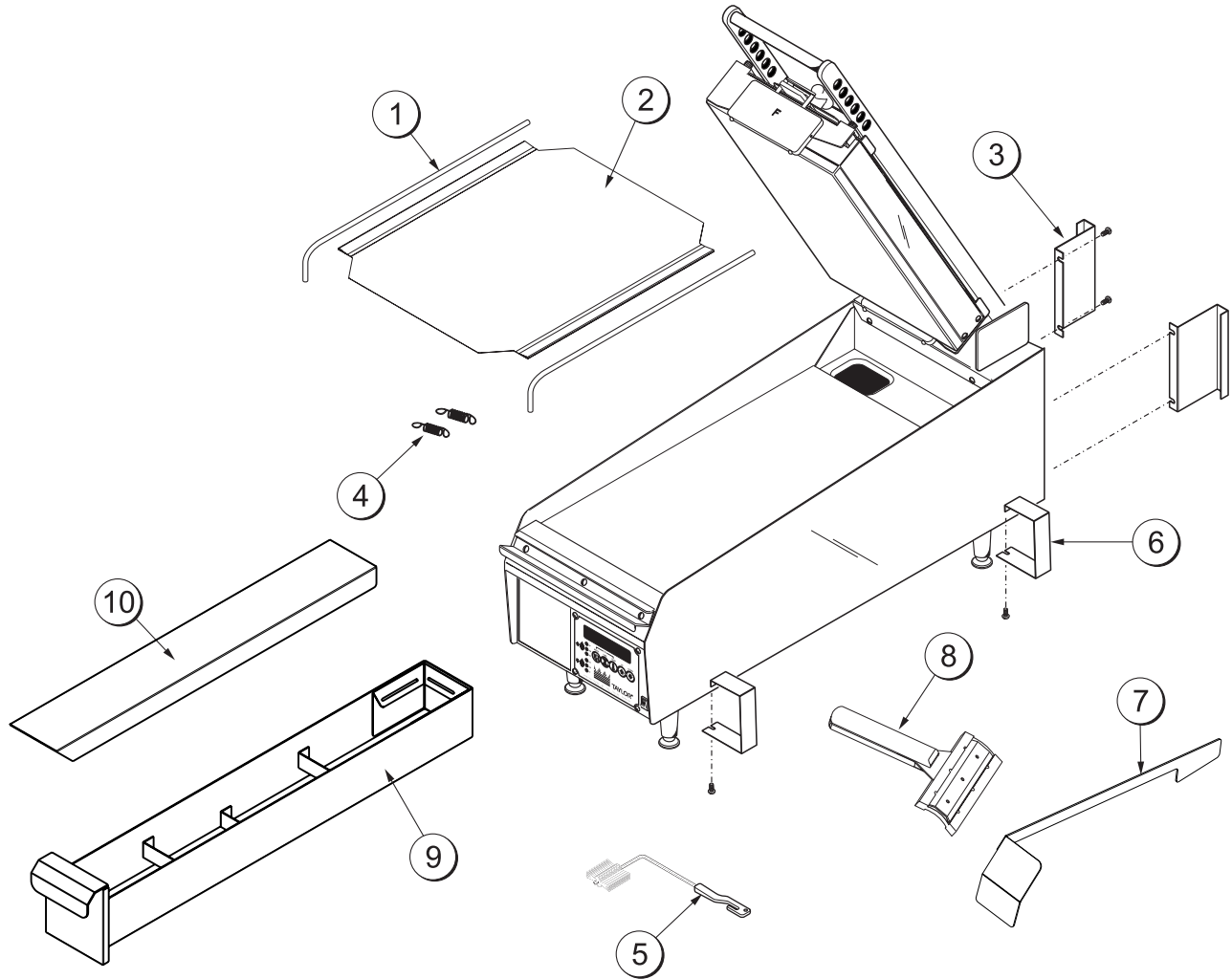
QS12 Service Parts Exploded View



ITEM	DESCRIPTION	PART NO.
1	PLATE A.-LOWER	X79254
1a	CHUTE A.-GREASE	X78419
2	LEG-4"-3/8-16 STUD	036397
3	STANDOFF-FRONT	079289
4	COVER A.-BOTTOM	X79527
5	PANEL-REAR	079280
6	STANDOFF-REAR	079288
7	SCREW-10-32X3/8 TRUSS HD	024298
8	SHIELD-GREASE REAR	079434
9	BRACKET A.-SHIELD RIGHT	X79431

ITEM	DESCRIPTION	PART NO.
10	SHIELD-GREASE FRONT	079433
11	BRACKET A.-SHIELD LEFT	X79429
12	WIPER-REAR	079440
13	COVER A.-REAR	X79444
14	BRACKET-MTG SIDE RIGHT	079436
15	WIPER-SIDE RIGHT	079438
16	GUARD A.-FRONT	X79426-SP
17	WIPER-FRONT	079439
18	BRACKET-MTG SIDE LEFT	079435
19	WIPER-SIDE LEFT	079437

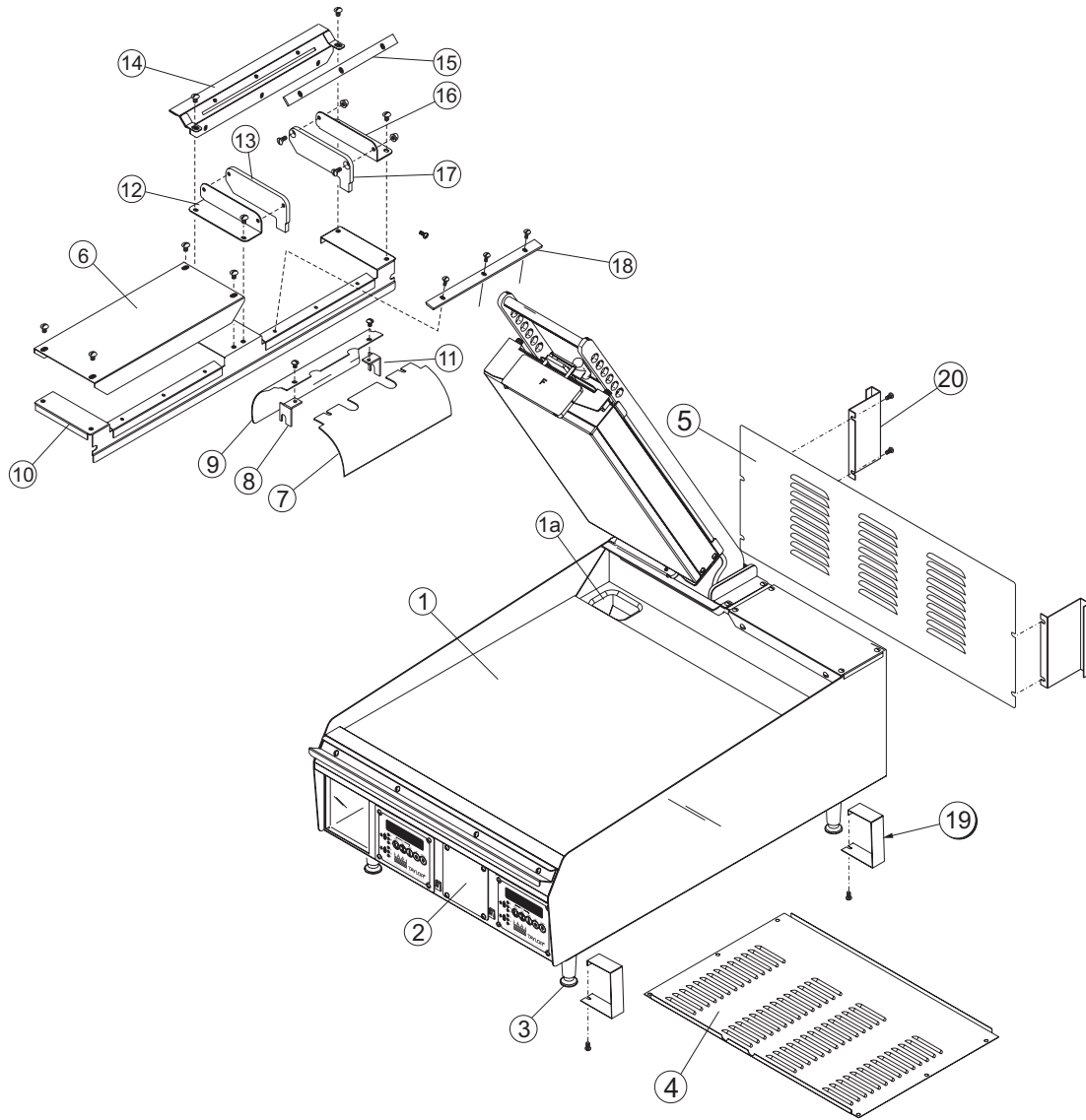
QS12 Operator Parts Exploded View



ITEM	DESCRIPTION	PART NO.
1	BAR-RELEASE SHEET	079930
2	SHEET-SEAMED RELEASE	078804
3	STANDOFF-REAR	079288
4	SPRING-.438 OD X .046 X 1.75	079704
5	BRUSH (GAP CLEANER)	074166

ITEM	DESCRIPTION	PART NO.
6	STANDOFF-FRONT	079289
7	SCRAPER-TROUGH	079726
8	SCRAPER-TEFLON WIPER	075887
9	TRAY A.-GREASE	X79940-SER
10	COVER-TOP	079969

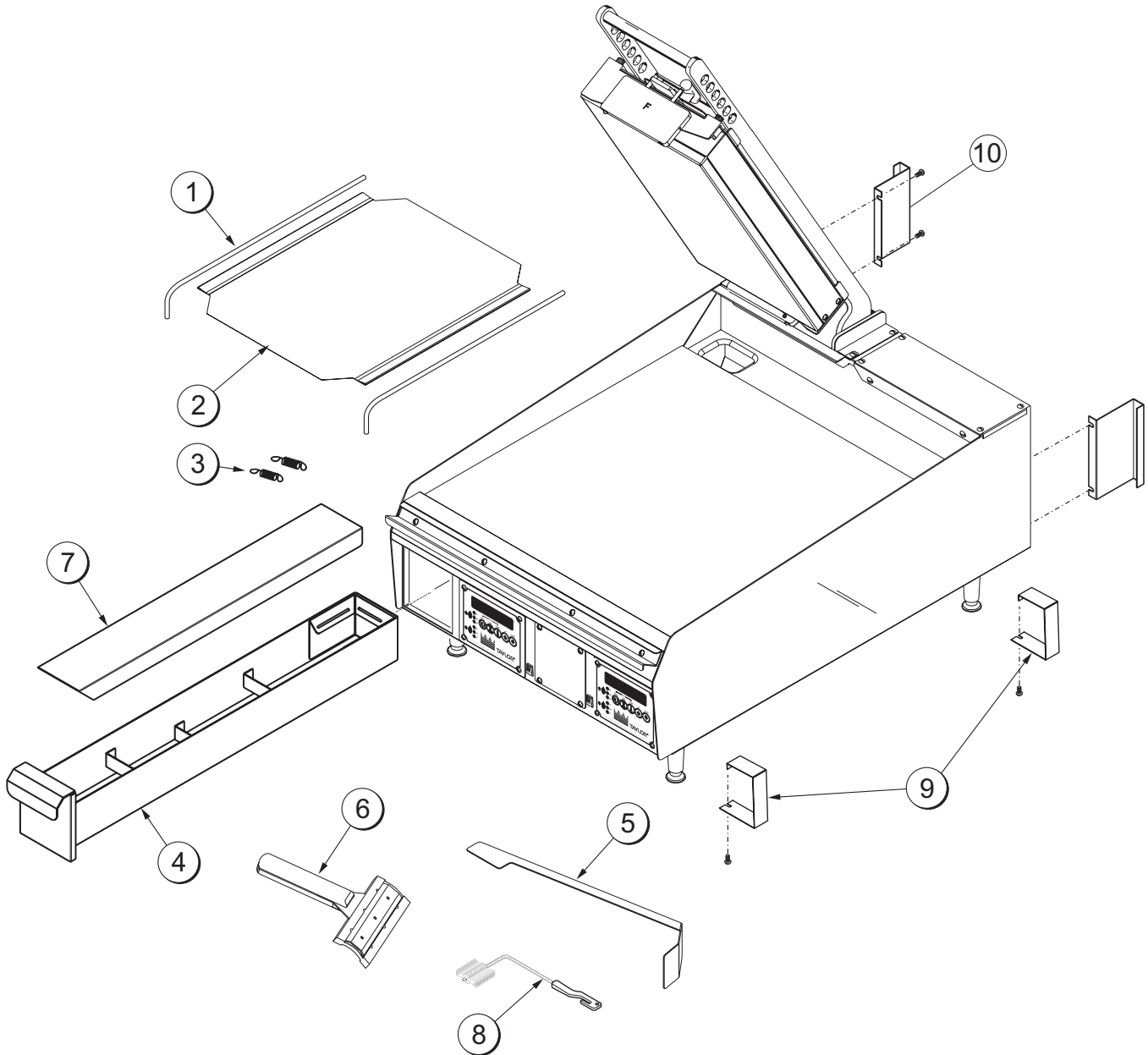
QS24 Service Parts Exploded View



ITEM	DESCRIPTION	PART NO.
1	PLATE A.-LOWER	X78748
1a	CHUTE A.-GREASE	X78419
2	COVER-ACCESS LINE VOLT.	078511
3	LEG-4"-3/8-16 STUD	036397
4	COVER-BOTTOM	078535
5	PANEL-REAR	079044
6	COVER-LINKAGE	079441
7	SHIELD-GREASE REAR	079434
8	BRACKET A.-SHIELD RIGHT	X79431
9	SHIELD-GREASE FRONT	079433
10	COVER A.-REAR	X79423

ITEM	DESCRIPTION	PART NO.
11	BRACKET A.-SHIELD LEFT	X79429
12	BRACKET-MTG SIDE RIGHT	079436
13	WIPER-SIDE RIGHT	079438
14	GUARD A.-FRONT	X79426-SP
15	WIPER-FRONT	079439
16	BRACKET-MTG SIDE LEFT	079435
17	WIPER-SIDE LEFT	079437
18	WIPER-REAR	079440
19	STANDOFF-FRONT	079289
20	STANDOFF-REAR	079288

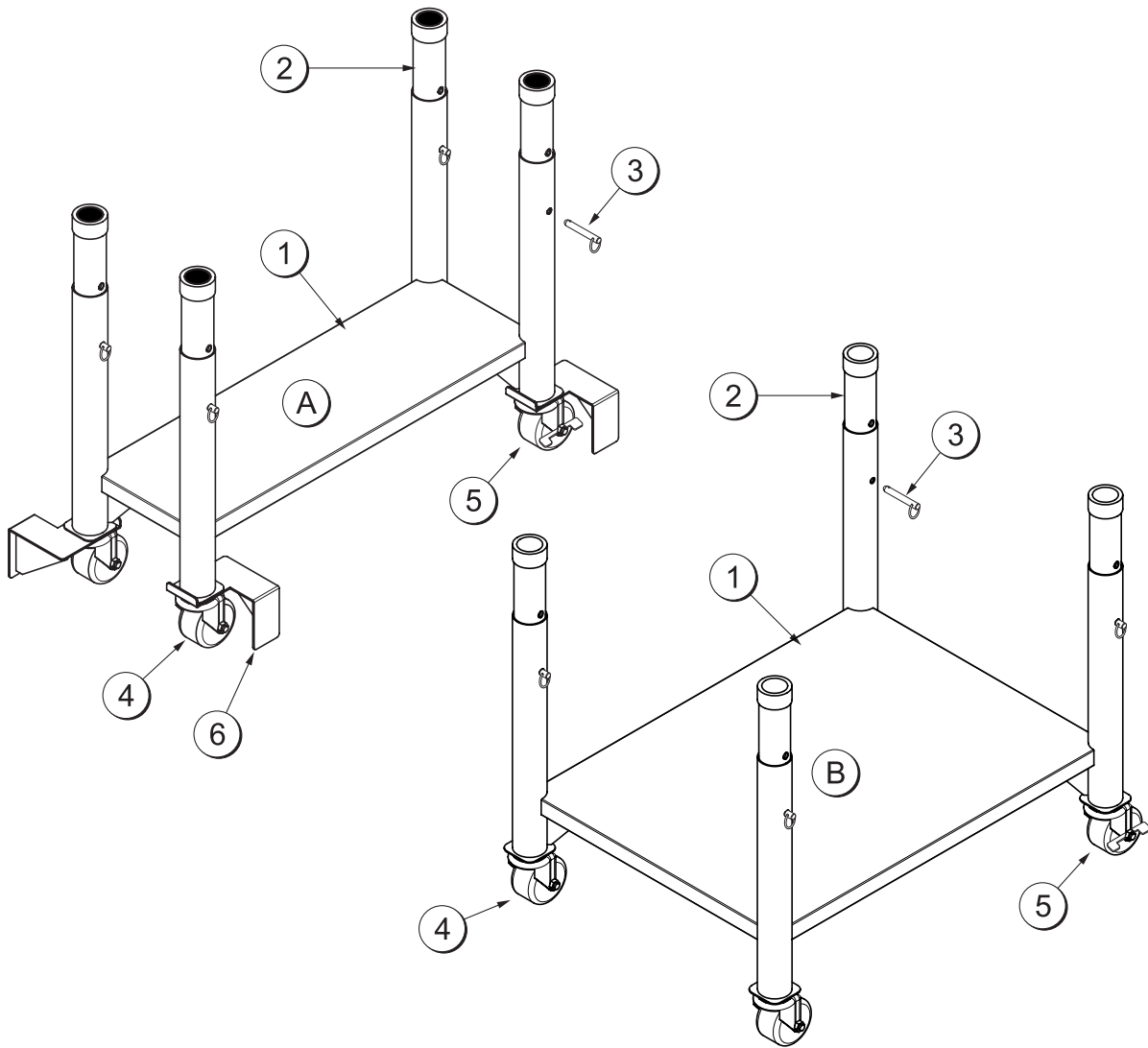
QS24 Operator Parts Exploded View



ITEM	DESCRIPTION	PART NO.
1	BAR-RELEASE SHEET	079930
2	SHEET-SEAMED RELEASE	078804
3	SPRING-.438 OD x .046 x 1.75	079704
4	TRAY A.-GREASE	X79940-SER
5	SCRAPER-TROUGH	079726

ITEM	DESCRIPTION	PART NO.
6	SCRAPER-TEFLON WIPER	075887
7	COVER-TOP	079969
8	BRUSH (GAP CLEANER)	074166
9	STANDOFF-FRONT	079289
10	STANDOFF-REAR	079288

QS 12 & QS 24 Carts

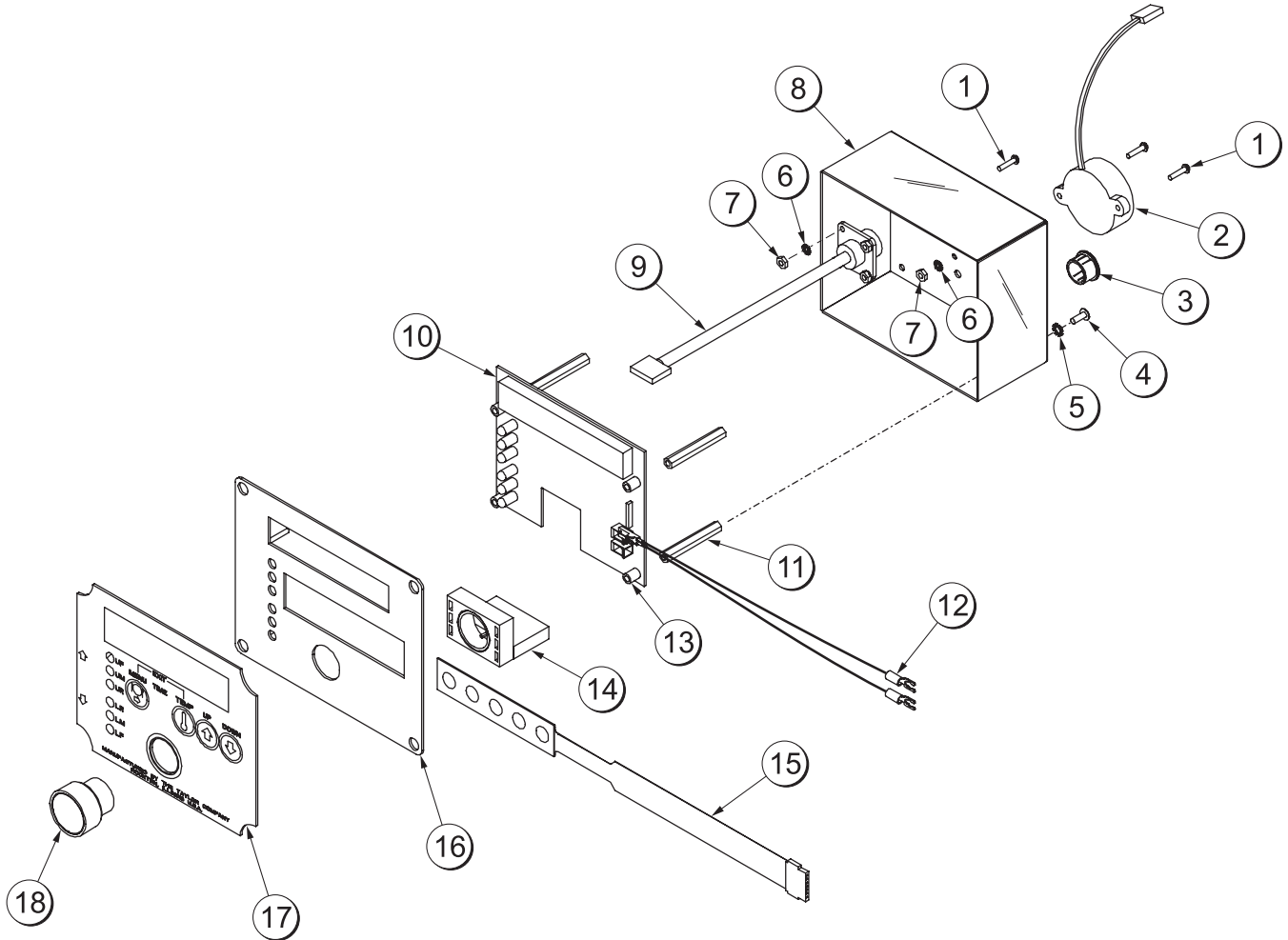


ITEM	DESCRIPTION	PART NO.
A	QS12 CART	
1	CART A.-GRILL	X79964
2	LEG-INSERT	079990
3	PIN-LEG HEIGHT ADJUST	079991
4	CASTER-SWV 3 IN WHEEL	074256
5	CASTER-3 IN WHEEL - LOCKING	074257
6	BRACKET A.-LEG SUPPORT	X79994

ITEM	DESCRIPTION	PART NO.
B	QS24 CART	
1	CART A.-GRILL	X79953
2	LEG-INSERT	079990
3	PIN-LEG HEIGHT ADJUST	079991
4	CASTER-SWV 3 IN WHEEL	074256
5	CASTER-3 IN WHEEL - LOCKING	074257

Box A.-Remote Key Pad (X78579)

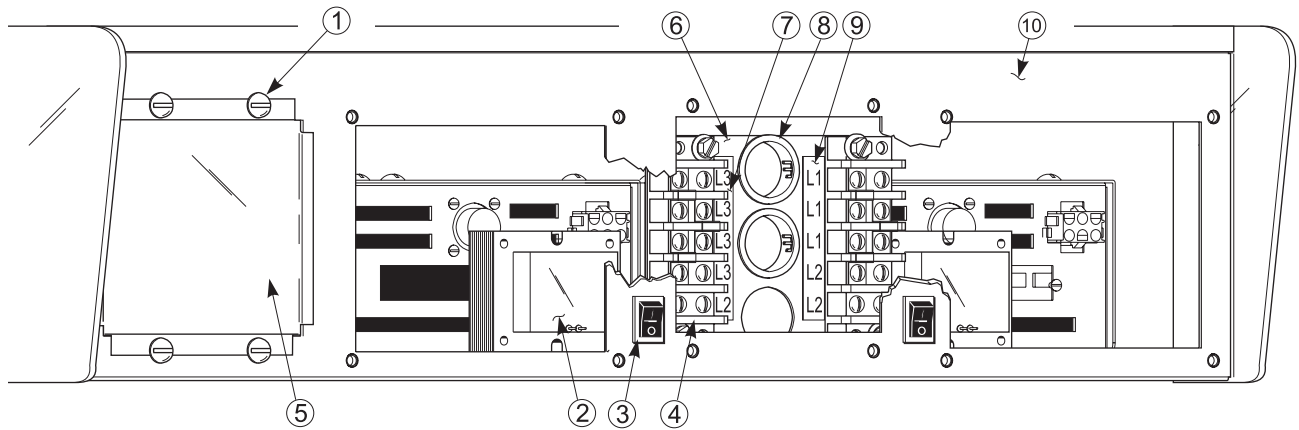
QS12 & QS24



ITEM	DESCRIPTION	PART NO.
1	SCREW-4-40X1/2 RHM STEEL	030427
2	BEEPER-WITH WIRE HARNESS	078617
3	BUSHING-SNAP .500ID X.625	075747
4	SCREW-6-32X3/8 BIN.HD SLOT	002201
5	WASHER-#6 SHAKEPROOF	024541
6	WASHER-#4 SHAKEPROOF-SS	043075
7	NUT-4-40 HEX -PLATED-	038623
8	COVER-CONTROL *QS24*	078572
9	HARNESS-WIRE REMOTE	078614

ITEM	DESCRIPTION	PART NO.
10	PCB A.-REMOTE GRILL-GREEN	X50412
11	STANDOFF-NYLON 6-32X1-3/4L	078913
12	HARNESS-KEYPAD TIMER	074614
13	STANDOFF-6 X 5/16	078499-005
14	BLOCK-CONTACT W/ADAPTER	074621
15	SWITCH-MEMBRANE-5	044520
16	PAD A.-KEY REMOTE *RETROF	X74618
17	DECAL-KEY PAD *RETROFIT*	074617
18	PUSHBUTTON-RETROFIT QS	074620

Front of Lower Grill Assembly

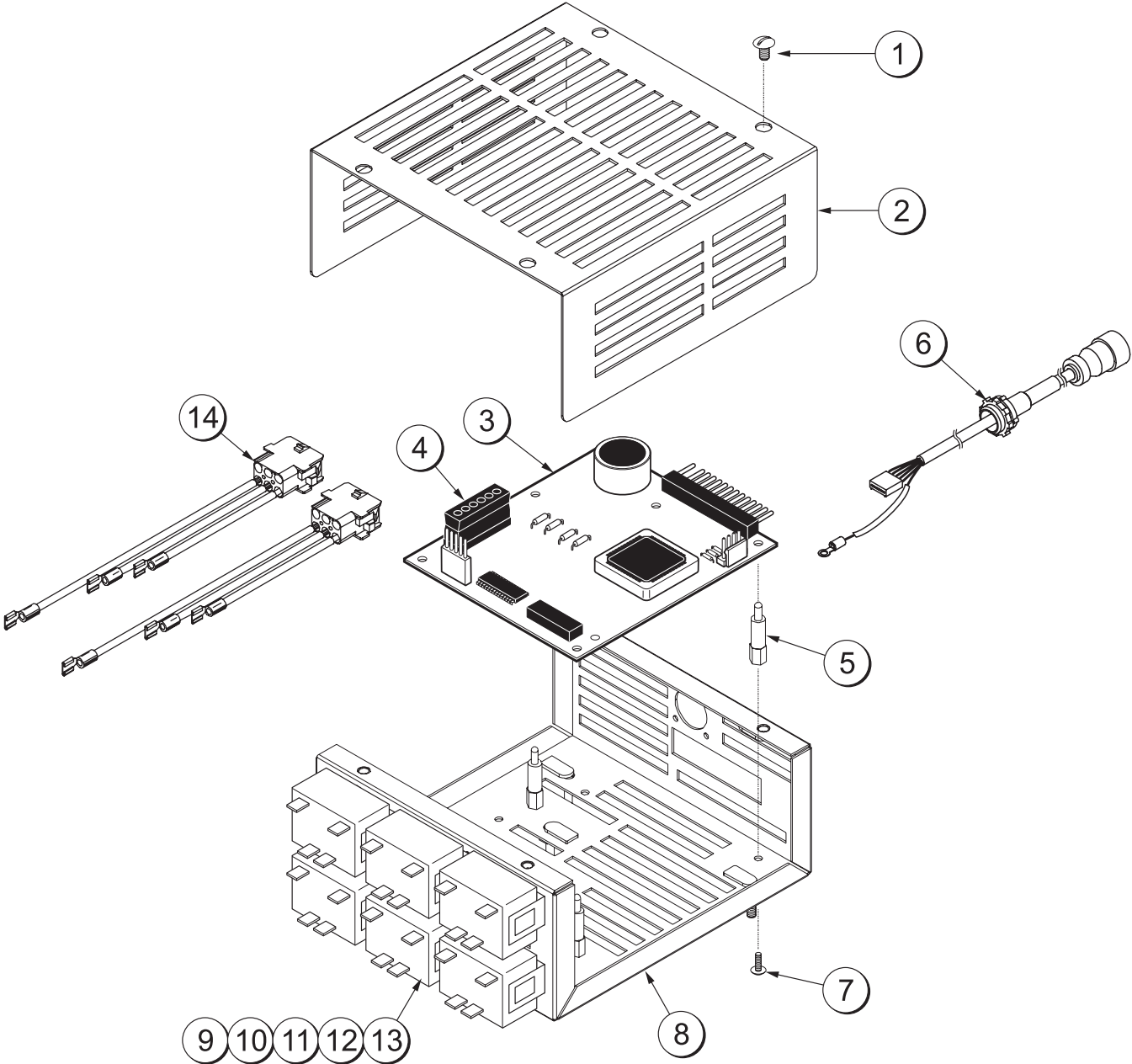


ITEM	DESCRIPTION	PART NO.
1	Screw-8-32 x 1/4 NP Slot Pan	078525
2	Transformer-Cont.-40VA 120/200	045754
3	Switch-Rocker SPST Off-On	078418
4	Block-Terminal 5P Screw 75A	079833
5	Partition A.-Grease Tray	X79944
*5a	Gasket-Box A. (Partition)	074154

ITEM	DESCRIPTION	PART NO.
6	Plate-Terminal Block	078754
7	Decal-Terminal Block (Left)	079046-23L
8	Bushing-Snap 1-5/8 ID x 2 OD	043637
9	Decal-Terminal Block (Right)	079046-23R
10	Panel A.-Control (QS24)	X78405
	Panel A.-Control (QS12)	X79265

*Not Shown

Box A.-Relay (X74036)



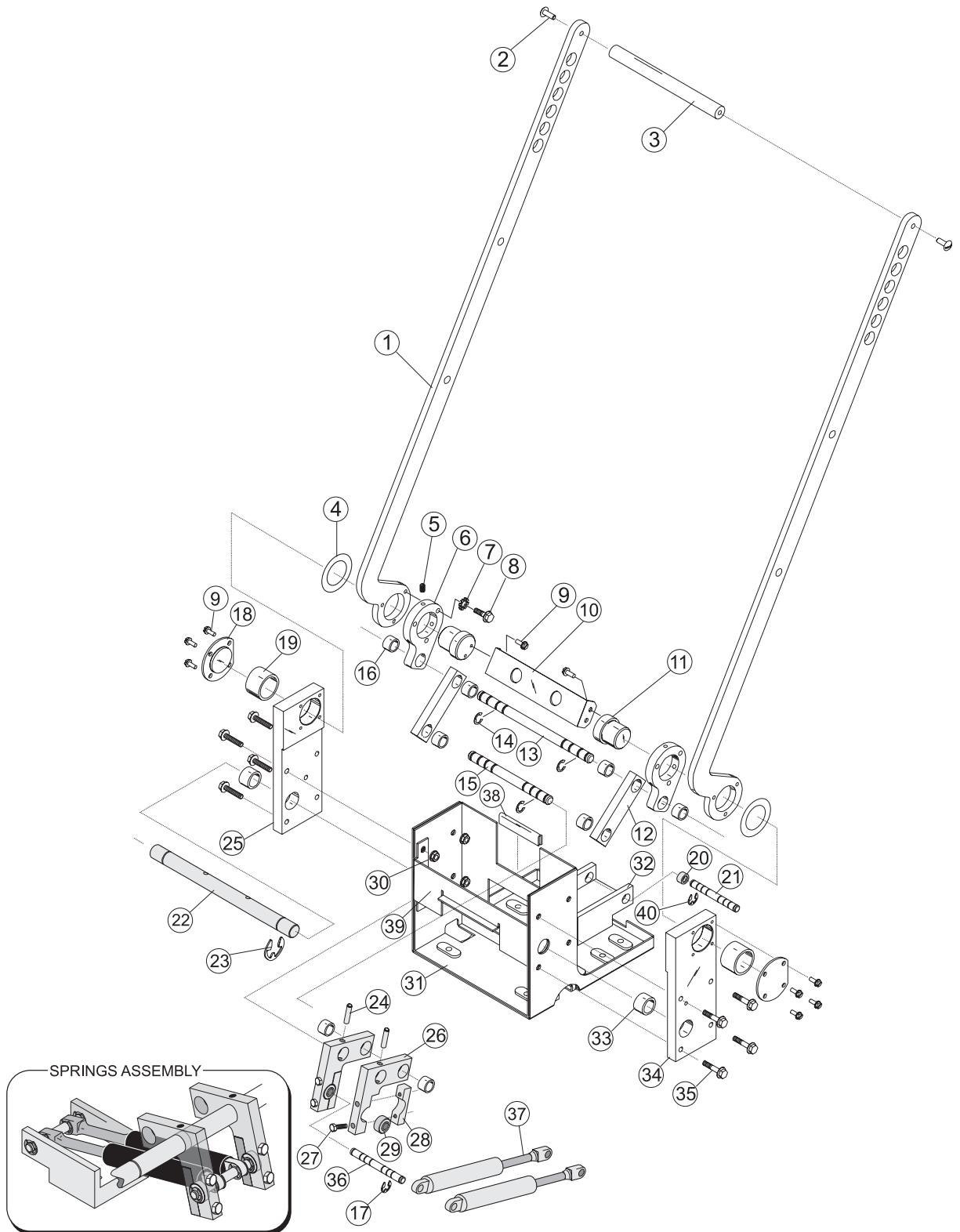
Box A.-Relay (X74036) Parts ID List

ITEM	DESCRIPTION	PART NO.
1	SCREW-10-32X3/8 TRUSS HD	024298
2	COVER-CONTROL BOX	074002
3	PCB A.-CONTROL	X53512-SER
4	BLOCK-TERMINAL-PLUG 6P	040322-002
5	STANDOFF-NYLON 6-32X1L	078635
6	HARNESS-WIRE	074039
7	SCREW-6-32X3/8 BIN. HD	002201
8	BOX A.-CONTROL	X74037
9	WASHER-#8 SHAKEPROOF	000964

ITEM	DESCRIPTION	PART NO.
10	NUT-8-32 HEX	000969
11	SCREW-8-32 X 5/16 RD HD SS	017552
12	BRACKET 'E' RELAY	074040
13	RELAY 30A-277V-12VDC	074041
14	CONNECTOR-MATE LOK 6	029248
*	BUSHING-SNAP 3/8IDX1/20D	091254
*	SOCKET-.084 OD/14-20 AWG	021625
*	GROUNDING A.-STRAP	X74123

*NOT SHOWN

Pivot A.-Platen Complete (X78758)



Pivot A.-Platen Parts ID List

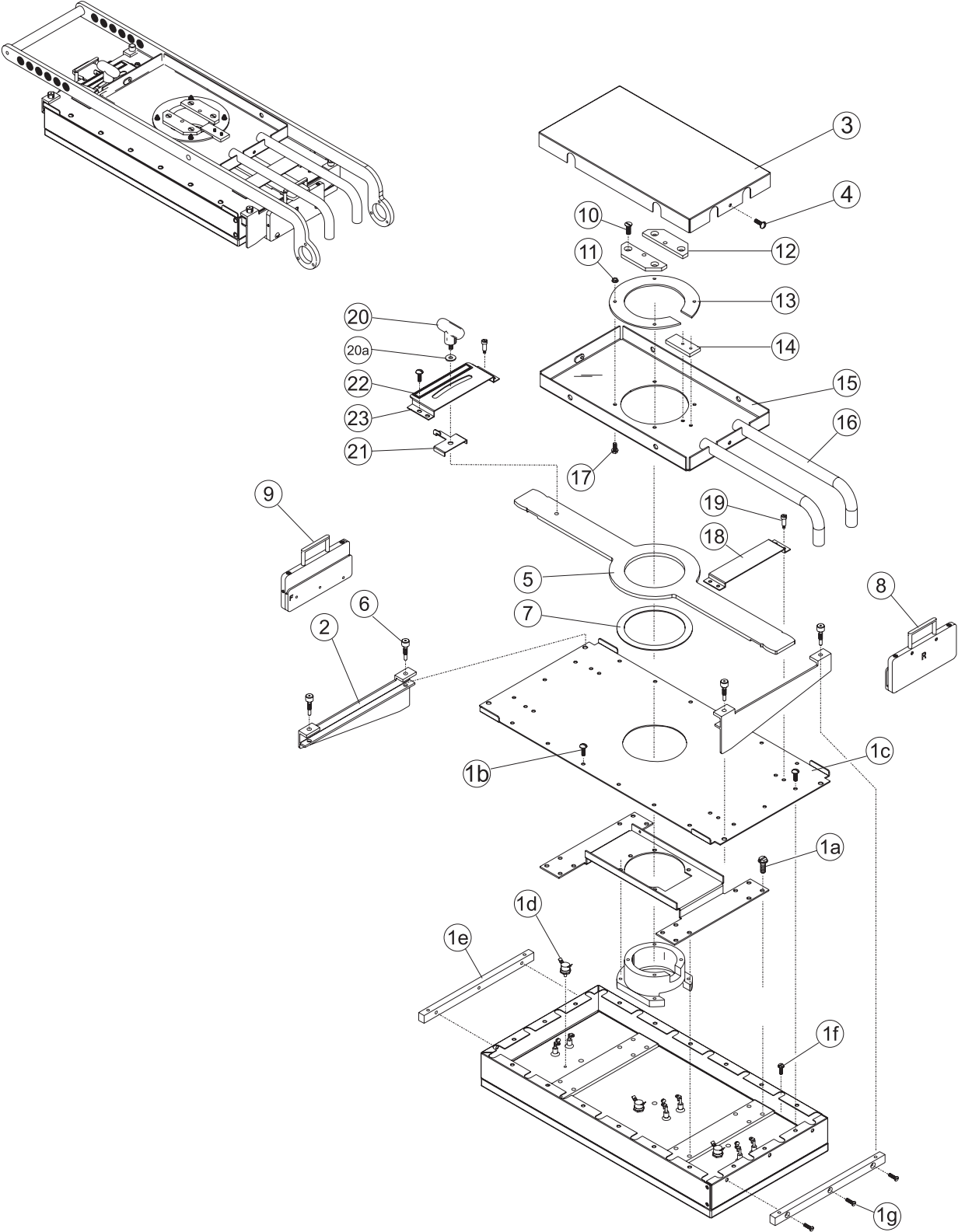
ITEM	DESCRIPTION	PART NO.
1	Arm-Platen	078520
2	Screw-1/4-20x3/4 SS Truss Hd	078521
3	Handle-Platen Lift	078592
4	Spacer-1-1/2 IDx2-1/8 ODx.005	078524
5	Screw-1/4-20 x 3/8 Allen Set	001801
6	Pivot-Platen Arm	078556
7	Washer-1/4 Shakeproof External	000656
8	Screw-1/4-20x3/4 Hex Hd SS	029823
9	Screw-10-32 x 1/2 MF Hex Cap	020982
10	Bracket-Wire Tube	078538
11	Bearing-Platen Arm Pivot	078541
12	Linkage-Pivot Upper	078760
13	Rod-Platen Linkage Upper	078550
14	E-Ring 1/2	024908
15	Rod-Platen Linkage Mid	078549
16	Bearing-Open End Needle	078522
17	E-Ring 3/8	038958
18	Cap-Bearing Platen Arm	078548
19	Bearing-Open End Needle	078523
20	Bearing-Cylinder Mount	079214
21	Rod-Cylinder Mounting	079195

ITEM	DESCRIPTION	PART NO.
22	Rod-Linkage 3/4" Diameter	079216
23	E-Ring 3/4	077046
24	Pin-Linkage Arm	078664
25	Plate-Plated Linkage Pivot R	078559
*26	Arm-Platen Linkage	079192
27	Screw-1/4-20-1-1/4 Hex	027798
28	Retainer-Bearing	079191
29	Bearing-Linkage Arm	079213
30	Nut-1/4-20 MF Lock	017523
31	Pivot A.-Platen	X78759
32	Mount-Cylinder Lift	079193
**	Screw-1/4-20x5/8 MF Hex (4)	017522
33	Bearing-Open End Needle	078652
34	Plate-Plated Linkage Pivot L	078560
35	Screw-1/4-20 x 1-1/4 MF Hex	024351
36	Rod-Platen Linkage Mid	079194
*37	Cylinder-Compressed Gas	074313
38	Bead-Trimlock Edging	029885-325
39	Bracket A.-Cylinder Stop	X74272
40	E-Ring	038958

*Starting with serial number K4024564, 079192 Arm and 074313 Cylinder were replaced with 070453 Arm and 070439 Cylinder. **These parts can be installed on existing units as a pair, NOT independently.** Refer to Service Bulletin #138SG dated 4/26/04.

**Not Shown

Upper Platen Assembly (X78794)



Upper Platen Assembly Parts ID List

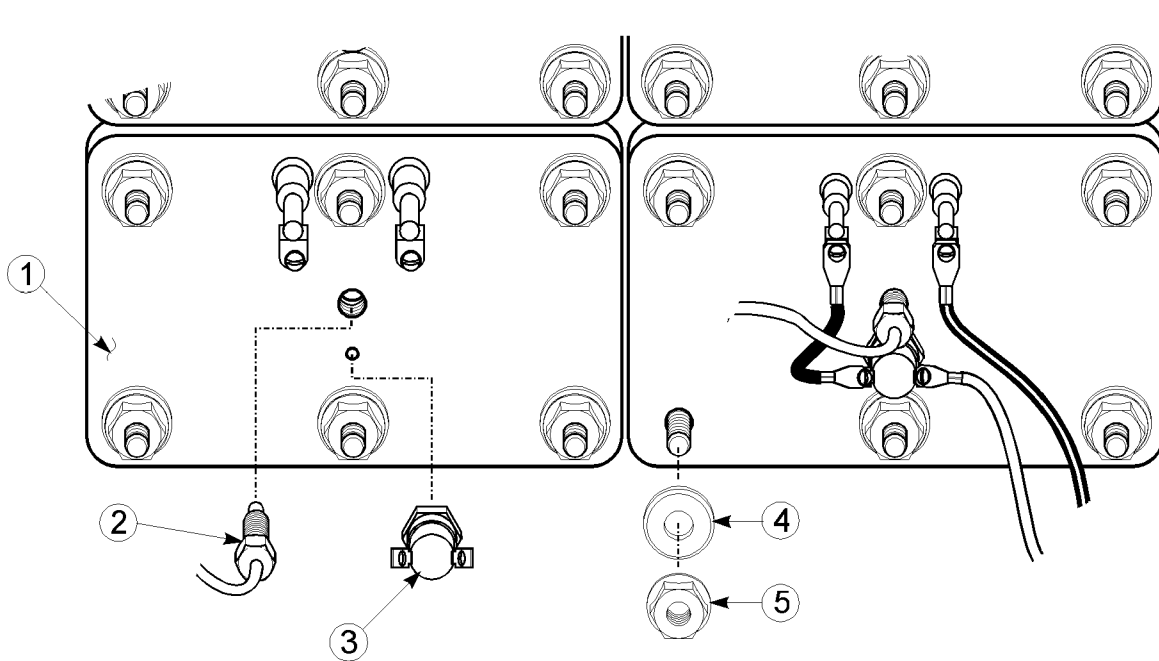
ITEM	DESCRIPTION	PART NO.
1	Platen A.-Service 208V 4200W	X79629-23
1a	Screw-10-32 x 3/8 Taptite Hex	039381
1b	Screw-10-32 x 3/8 Truss HD SS	024298
1c	Cover A.-Platen	X78776
1d	Control-Hi Limit - 475F	078410
	Control-Hi Limit - 550F (50 hz)	074165
1e	Bar-Gap Adj. Slide Mounting	078783
1f	Screw-1/4-20 x 5/8 MF Hex Cap	017522
1g	Screw-10-32 x 3/4 Slot	028641
2	Retainer-Gap Slide	078792
**3	Cover A.-Platen	078799
4	Screw-10-32 x 3/8 Truss HD SS	024298
5	Bar-Adjusting Gap	078779
6	Pin-Locating 5/16-18	078544
7	Washer-Teflon 4.032 ID x 5 OD	078555
8	Slide A.-Gap Rear	X78864-R
9	Slide A.-Gap Front	X78864-F
10	Screw-1/4-20 x 1/2 Flat HD	078526

ITEM	DESCRIPTION	PART NO.
11	Nut-10-32 MF Lock	020983
12	Retainer-Platen	078562
13	Bushing-Platen 4.015 ID Flat	078781
14	Block-Anti Rotation	078515
15	Brace A.-Platen Arms	X79071
16	Tube-Wire	078493
17	Screw-10-32 x 1/2 MF Hex Cap	020982
18	Strap-Gap Bar	078583
19	Screw-Shoulder 10-32 x 3/4 L	078860
20	Kit A.-T Handle	X74326-KIT
20a	Washer-11/32 ID x 11/16 OD	078638
21	Pointer-Gap Adj.	078637
22	Label-Product	079714
23	Strap-Gap Adj.	078636
*	Harness-Wire-Upper Power	078621
*	Thermocouple-LW Front	074178
*	Thermocouple-LW Middle	074179
*	Thermocouple-LW Rear	074180

* Not shown

** Not part of X78794 Assembly

Heater Elements - Lower Grill



ITEM	DESCRIPTION	PART NO.
*1	Heater-Cast	079639-
2	Harness-T/C Lower	078643
*3	Control-Hi Limit - 475F	078410
	Control-Hi Limit - 550F (50 hz)	074165
4	Washer	075716
5	Nut-5/16-18 MF Lock	017327

*Specify Electrics when ordering heaters and hi-limit controls; i.e., unit B.O.M. by serial number.

Parts List

DESCRIPTION	PART NUMBER	QTY. QS12	QTY. QS24	WARR. CLASS	REMARKS	PARTS UPDATE
BAR-RELEASE SHEET *QS24*	079930	2	2	103		137
BLOCK-GAGE PLATEN KIT	078095	4	4	103		
BLOCK-TERMINAL-5P SCREW W/JUMPERS	X79838		1	103	Left side - J8050000/up (50HZ & 60HZ)	
BLOCK-TERMINAL-5P SCREW W/JUMPERS	X79839-23R		1	103	Right side - J8050000/up (60HZ)	
BLOCK-TERMINAL-5P SCREW	079045		1	103	Left side - prior to J8050000	
BLOCK-TERMINAL-5P SCREW	079045-23R		1	103	Right side - prior to J8050000	
BLOCK-TERMINAL-6P SCREW	076943	1		103		
BOX A.-RELAY *QS12/QS24* (NEW)	X74036-SER	1	2	212	J9054573/up - 50HZ & 60HZ	143
CONNECTOR-MATE LOK 6 CIR-SKT	029248	2	4	103		
SOCKET-084 OD/14-20 AWG-STRIP	021625	9	18	103		
HARNESS-WIRE (RELAY BOX)	074039	1	2	103		
PCB A.-CONTROL	X53512-SER	1	2	212		
PCB A.-CONTROL (BASE BOARD)	X53319-SER	1	2	212		
CHIP-SOFTWARE (VERSION 1.01)	X40788	1	2	103		
RELAY-30A-277V-12VDC	074041	6	12	103		
+BRACKET "E" RELAY	074040	6	12	103		
STRAP A.GROUNDING *QS24*	X74123	1	2	000		
BOX A.-RELAY *QS12/QS24* (OLD)	X79678-SER	1	2	212	Use X74036-SER in all applications	122, 143
CONNECTOR-MATE LOK 6 CIR-SKT	029248	1	2	103		
SOCKET-084 OD/14-20 AWG-STRIP	021625	3	6	103		
HARNESS-WIRE RELAY BOX *QS24*	078616	1	2	103	Interface to keypad box	
PCB A.-CONTROL GRILL	X48604-SER	1	2	212	Use X74036-SER	
CHIP-SOFTWARE *QS24* CONTROL	X40863	1	2	103		
PCB A.-INTERFACE GRILL	X49540-SER	1	2	212	Use X74036-SER	
RELAY-SPDT-200/240 VAC	079690	3	6	103	J7100000 - J9054572 (for 1800W heater)	122
STRAP A.GROUNDING *QS24*	X74123	1	2	000		
BOX A.-RELAY - (OLD)	X78757	1	2	212	Use X74036-SER in all applications	143
BOX A.-REMOTE KEY PAD *QS12 & QS24*	X78579	1	2	212		
BEEPER-WITH WIRE HARNESS *QS	078617	1	2	103		
BUMPER-.500 DIA X .090 THK	079499	1	2	000		
DECAL-KEY PAD *QS24*	X74320-SER	1	2	000		
BUMPER-.500 DIA X .090 THK	079499	1	2	000		

* See Taylor Warranty Card

+ Available Separately

DESCRIPTION	PART NUMBER	QTY. QS12	QTY. QS24	WARR. CLASS	REMARKS	PARTS UPDATE
FILTER-CORCOM 2VR1	032567	1	2	103	Prior to J9054573	143
GASKET-BOX A.	074060	1	2	000	J9054573/up	143
HARNES-WIRE REMOTE *QS24*	078614	1	2	103		
PAD A.-KEY REMOTE *QS24*	X78573	1	2	103		
PCB A.- REMOTE GRILL	X50412-SER	1	2	212	J6041233/up	
CHIP-SOFTWARE QSDSP CONTROL	X40908	1	2	103		
PCB A.- REMOTE GRILL					J6041232/prior - update with X50412-SER PCB A. & X74320-SER decal	
SWITCH-MEMBRANE -5 POSITION-8"L	044520	1	2	103		
BRACKET-FRONT TRAY *QS12*	079272	1		103		
BRACKET-FRONT TRAY *QS24*	078527		1	103		
BRUSH-.625X1.500 QS12/24	074166	1	1	000	J9110000/up	147
CLEANER-SIZZLE #545A	079896	1	1	000	Case of 6 Qts. W/Spray bottle	
CONTROL-HI LIMIT-475F	078410	3	6	103		
CONNECTOR-MATE LOK 6 CIR-PIN	028594	2	4	103		
+PIN-MALE .084"DIA-MATE-N-LOK	021624	3	6	103		
CORD A.-POWER	X79291	1		103		
CORD A.-POWER	X79877	1		103	Grooved platen only	
COVER A.-PLATEN *QS24*	X78798	1	1	103		
COVER A.-REAR *QS12*	X79444	1		103		
COVER A.-REAR *QS24*	X74332		1	103	Replaces X79423	
COVER-LINKAGE *QS24*	079441		1	103		
CYLINDER-GAS DUEL SEAL QS24	074313	2	2	103	Replaces 079215	
DECAL A.-KEYPAD QS SERIES	X74320-SER	1	1	000	Green (Replaces Old Red Decal - 078612)	
+BUMPER-.500 DIA X .090 THK	079499	1		000		
DECAL-MIN CLEARANCE *QS24*	079061	1	1	000		
DECAL-TERMINAL BLOCK-LEFT	079046-23L		1	000		
DECAL-TERMINAL BLOCK-RIGHT	079046-23R		1	000		
DIAGRAM-WIRING	074063-	1	1	000	J9054573/up	143
DIAGRAM-WIRING	079691-	1	1	000	J7100000 TO J9054573	122
DIAGRAM-WIRING	078807-	1	1	000	Prior to J7100000	122
GASKET-ACCESS COVER	074059		1	000	J9054573/up	143
HARNES-CONTROL TO REMOTE QS24	078618	1	2	103	Cntrl board to remote keypad box	

* See Taylor Warranty Card

+ Available Separately

060102

DESCRIPTION	PART NUMBER	QTY. QS12	QTY. QS24	WARR. CLASS	REMARKS	PARTS UPDATE
HARNESST/C LOWER *QS12*	079292	1		103	Thermocouples (6 lower cooking zones) replace w/074178 - T/C lower front QS, 074179 - T/C lower middle QS, 074180 - T/C lower rear QS as req'd or all 3 to replace harness	153
HARNESST/C LOWER *QS24*	078643		1	103	Same as above	153
HARNESST/C UPPER #4	078622-4	1	1	103	Thermocouples (upper platen assembly)	
HARNESST/C UPPER #5	078622-5	1	1	103	Thermocouples (upper platen assembly)	
HARNESST/C UPPER #6	078622-6	1	1	103	Thermocouples (upper platen assembly)	
HARNESSWIRE-LOWER POWER	074006	1	2	103	J9054573/up	143
+CONNECTOR-HOUSING 3 PIN	078596	1	2	103		
HARNESSWIRE-LOWER POWER (OLD)	078620	1	2	103	Power switch to interface board (prior to J9054573)	143
HARNESSWIRE-UPPER POWER	074007	1	1	103	1 per upper platen	
HEATER-CAST - 1800 WATT	079639-	3	6	103	J7100000/up	122
HEATER-CAST - 1400 WATT	078409-	3	6	103	Prior to J7100000	122
KIT A.-T-HANDLE *QS12-QS24*	X74326-KIT	1	1	103		
+WASHER	078638	1	1	000		
KIT A.-RELAY BOX A. (60HZ-OLD)	X79897-SER			103	Use X74036-SER	135/143
LABEL-CAUTION-HOT SYMBOL	075717-SYM	1	1	000	J9080000 to K0100000	
LABEL-PRODUCT	079714	1	1	000		
LABEL-PRODUCT STOP BULLS EYE	079894	1		000	Grooved platen only	
LABEL-WARN-NO SPRAY SURFACE-SYM	074148-SYM	1	2	000	J9110000/up	
LEG-4"-3/8-16 STUD	036397	4	4	103		
MAN-OPER QS24	050559-M	1	1	000		
PANEL A.-CONTROL *QS12*	X79265	1		103		
PANEL A.-CONTROL *QS24*	X78405		1	103		
PANEL A.-SIDE LEFT	NONE				N/A for replacement-sealed unit to prevent grease migration	
PANEL A.-SIDE RIGHT	NONE					
PANEL-REAR *QS12*	079280	1		103		
PANEL-REAR *QS24*	079044		1	103		
PARTITION A.-GREASE	X79944	1	1	103	Replaces X78402	137
GASKET-GREASE PARTITION	074154	1	1	000	J9101783/Up (Can adapt to existing models)	147
PIN-LOCATING	078544	4	4	103		
PIVOT A.-PLATEN COMPLETE *QS24	X78758-SER	1	1	103		

* See Taylor Warranty Card

+ Available Separately

DESCRIPTION	PART NUMBER	QTY. QS12	QTY. QS24	WARR. CLASS	REMARKS	PARTS UPDATE
ARM-PLATEN *QS24*	078520	2	2	103		
ARM-PLATEN LINKAGE *QS24*	079192	2	2	103		
BEARING-CYL MOUNT *QS24*	079214	2	2	103		
BEARING-LINKAGE ARM *QS24*	079213	2	2	103		
BEARING-OPEN END NEEDLE *Q524*	078522	8	8	103		
BEARING-OPEN END NEEDLE *Q524*	078523	2	2	103		
BEARING-OPEN END NEEDLE *QS24*	078652	2	2	103		
BEARING-PLATEN ARM PIVOT QS24	078541	2	2	103		
CAP-BEARING PLATEN ARM *QS24*	078548	2	2	103		
CYLINDER-GAS DUEL SEAL QS24	074313	2	2	103	Replaces 079215	
E-RING 3/4	077046	4	4	000		
E-RING 3/8	038958	16	16	000		
E-RING EXTERNAL 1/2	024908	16	16	000		
HANDLE-PLATEN LIFT *QS24*	078592	1	1	103		
LINKAGE-PIVOT UPPER *QS24*	078760	2	2	103		
MOUNT-CYLINDER LIFT *QS24*	079193	1	1	103		
PIN-LINKAGE ARM *QS24*	078664	2	2	103		
PIVOT A.-PLATEN *QS24*	X78759	1	1	103		
PIVOT-PLATEN ARM *QS24*	078556	2	2	103		
PLATE-PLATED LINKAGE PIVOT LH	078560	1	1	103		
PLATE-PLATED LINKAGE PIVOT RH	078559	1	1	103		
RETAINER-BEARING *QS24*	079191	2	2	103		
ROD-LINKAGE 3/4 DIA *QS24*	079216	1	1	103	Rod w/gear unit	
ROD-PLATEN LINKAGE MID *QS24	079194	1	1	103		
ROD-PLATEN LINKAGE MID *QS24*	078549	1	1	103		
ROD-PLATEN LINKAGE UPPER *QS24	078550	1	1	103		
PLATEN ASSEMBLY 208V 1400W	X79629-23	1	1	212	208V - 60HZ	123
PLATEN ASSEMBLY 208/230V 1400W	X79629-33	1	1	212	208-230V - 60HZ	123
SCRAPER-TEFLON WIPER	075887	1	1	000		
SCRAPER-TROUGH	079726	1	1	000		
SCREW-10-32X1/2 THUMB STAINLES	078651	2	2	103	Thumb screws	
SHEET-SEAMED RELEASE *QS24*	078804	2	2	000		
SHIELD-GREASE FRONT *QS24*	079433	1	1	103		

* See Taylor Warranty Card

+ Available Separately

DESCRIPTION	PART NUMBER	QTY. QS12	QTY. QS24	WARR. CLASS	REMARKS	PARTS UPDATE
SHIELD-GREASE REAR *QS24*	079434	1	1	103		
SLIDE A.-GAP - FRONT	X78864-F	1	1	103	1 per platen	
PIN-GAP-SLIDE-ADJ.	078789	2	2	103		
SCREW-1/4-20X1/4 ALLEN SET	001801	2	2	000		
SCREW-10-24 X 3/8 SET SS	078863	2	2	000	Prior to J8020000	
SLIDE A.-GAP - REAR	X78864-R	1	1	103	1 per platen	
PIN-GAP-SLIDE-ADJ.	078789	2	2	103		
SCREW-1/4-20X1/4 ALLEN SET	001801	2		000		
SCREW-10-24 X 3/8 SET SS	078863	2	2	000	Prior to J8020000	
SPRING .375 OD X .037 X 1.500	079704	2	2	103	Release bar (Replaces 078805)	125
SPRING-3/16 BELLEVILLE DISC	079127	2	2	103	Prior to J7010000	
STANDOFF-FRONT	079289	4		103		
STANDOFF-REAR	079288	2		103		
SWITCH-ROCKER SPST OFF-ON	078418	1	2	103	Power	
TRANS.-CONT.-40VA 120/200/240V	045754	1	2	103		
TRAY A.-GREASE *QS24*	X79940-SER	1	1	103	Replaces X78428	137
T/C LOWER FRONT QS	074178	1	1	103	Thermocouple - replaces 079292 or 078643 harness	
T/C LOWER MIDDLE QS	074179	1	1	103	(Same as above)	
T/C LOWER REAR QS	074180	1	1	103	(Same as above)	
VIDEO-TRAIN QS12 & QS24 OPERATIONS	051170-V	1	1	000		
WIPER-SIDE LEFT *QS24*	079437	1	1	103		
WIPER-SIDE RIGHT *QS24*	079438	1	1	103		
WIPER-FRONT *QS24*	079439	1	1	103		
WIPER-REAR *QS24*	079440	1	1	103		
ACCESSORIES:						
SCRAPER A.-GROOVE - RUBBER	X79246	1	1	103	Rubber - for grooved platen	
SCRAPER A.-GROOVE-METAL	X79668	1	1	103	Metal - for grooved platen	

* See Taylor Warranty Card

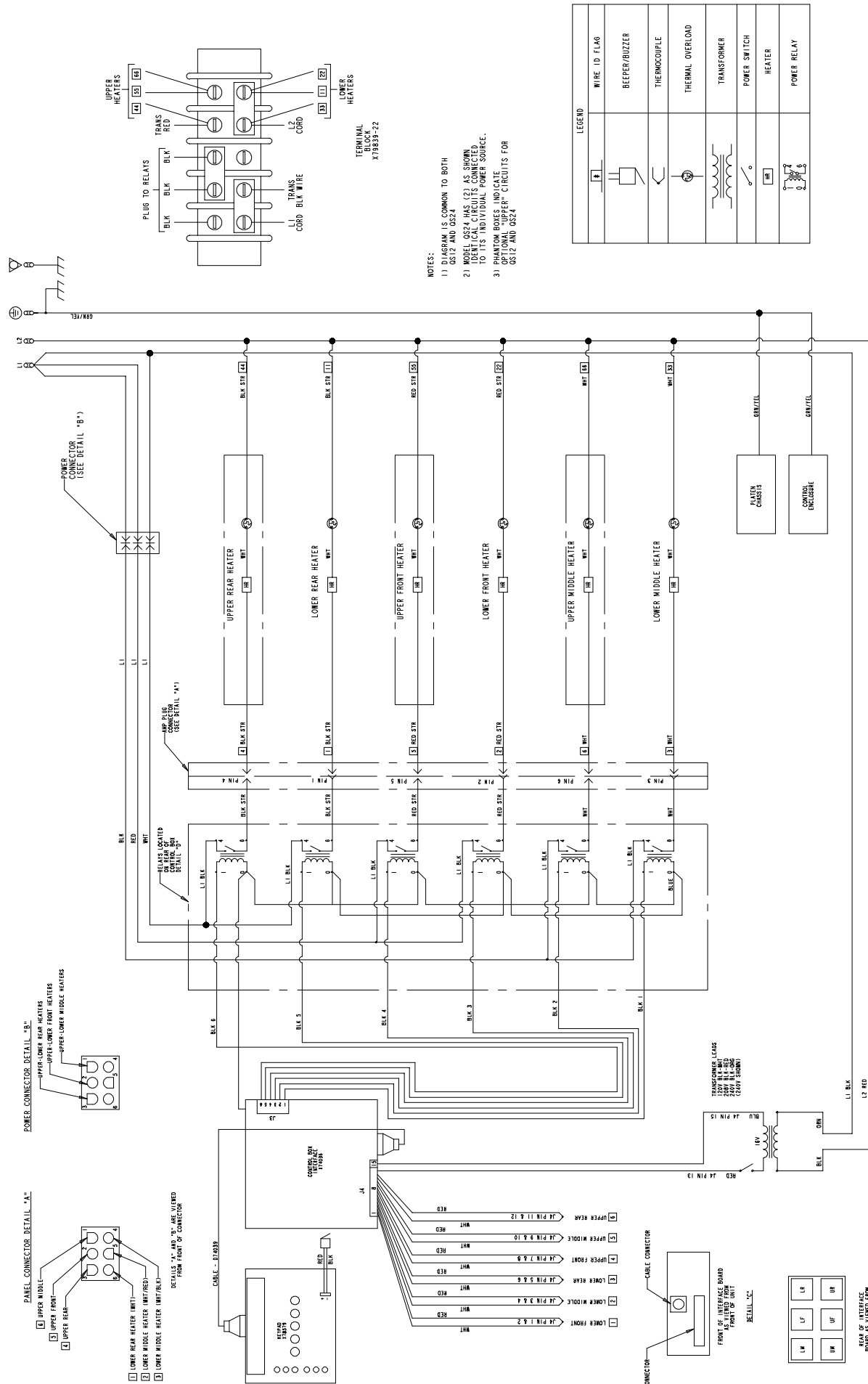
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DESCRIPTION	PART NUMBER	QTY. QS12	QTY. QS24	WARR. CLASS	REMARKS	PARTS UPDATE
OPTIONS:						
CART-SEE BREAKDOWN						
BRACKET A.-LEG SUPPORT	X79994	4		103		
CASTER-SWIVEL 3/4-10	021279	2	2	103		
CASTER-LOCKING 3/4-10	030307	2	2	103		
LEG-INSERT	079990	4	4	103		
PIN-LEG HEIGHT	079991	4	4	103		
KIT A.-PRODUCT STOP	X79916	1	1	103		
KIT A.-REAR COVER STOP BAR	X79689	1		103	Hood stop	
KIT A.-REAR COVER STOP BAR	X79873		1	103	Hood stop - 2 platens	
KIT A.-REAR COVER STOP BAR LH	X79900		1	103	Hood stop - left platen	
KIT A.-REAR COVER STOP BAR RH	X79902		1	103	Hood stop - right platen	
LEG-2-1/2 IN 3/8-16 STUD	079715	4	4	103	Discontinued	
50HZ						
BOX A.-RELAY (OLD)	X79678-75	1	2	212	50HZ & 60HZ use X74036-SER	143
RELAY-SPST-200/240VAC (OLD)	079690	6	6	103		
BLOCK-TERMINAL-5P SCREW W/JUMPERS	X79839-62R		1	103	Right side - J8050000/UP	
BLOCK-TERMINAL-5P SCREW	079045-62R		1	103	Right side - prior to J8050000	
DECAL-SWITCH *QS24* SYMBOL	079454	1	2	000		
DECAL-TERMINAL BLOCK *QS24	079046-62L		1	000		
DECAL-TERMINAL BLOCK *QS24	079046-62R		1	000		
CONTROL-HI-LIMIT 550F NO RESET	074165	12	12	103	K0010000/ up (For units prior to K0010000, see Parts Update 150.)	150
DIAGRAM-WIRING (NEW)	074063-75	1	1	000	J9054573/up	143
DIAGRAM-WIRING (OLD)	079691-75	1	1	000		
FILTER A.-*M22*	X79163	1	1	103		
HARNES-POWER LOWER *QS24* (NEW)	074065	1	2	103	J9054573/up	
HARNES-POWER LOWER *QS24* (OLD)	079496	1	2	103		
HARNES-POWER UPPER (NEW)	074007	1	1	103	1 per platen (replaces 079497)	
HEATER-CAST 230V 1800W *QS24*	079639-26	3	6	103		
PLATEN ASSEMBLY 230/400V 1400W	X79629-75	1	1	212	230/400V - 50HZ	123
VIDEO-TRAIN QS24 OPS	051170-PAL	1	1	000		

* See Taylor Warranty Card

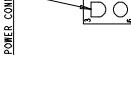
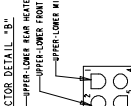
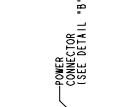
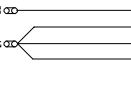
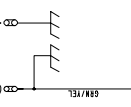
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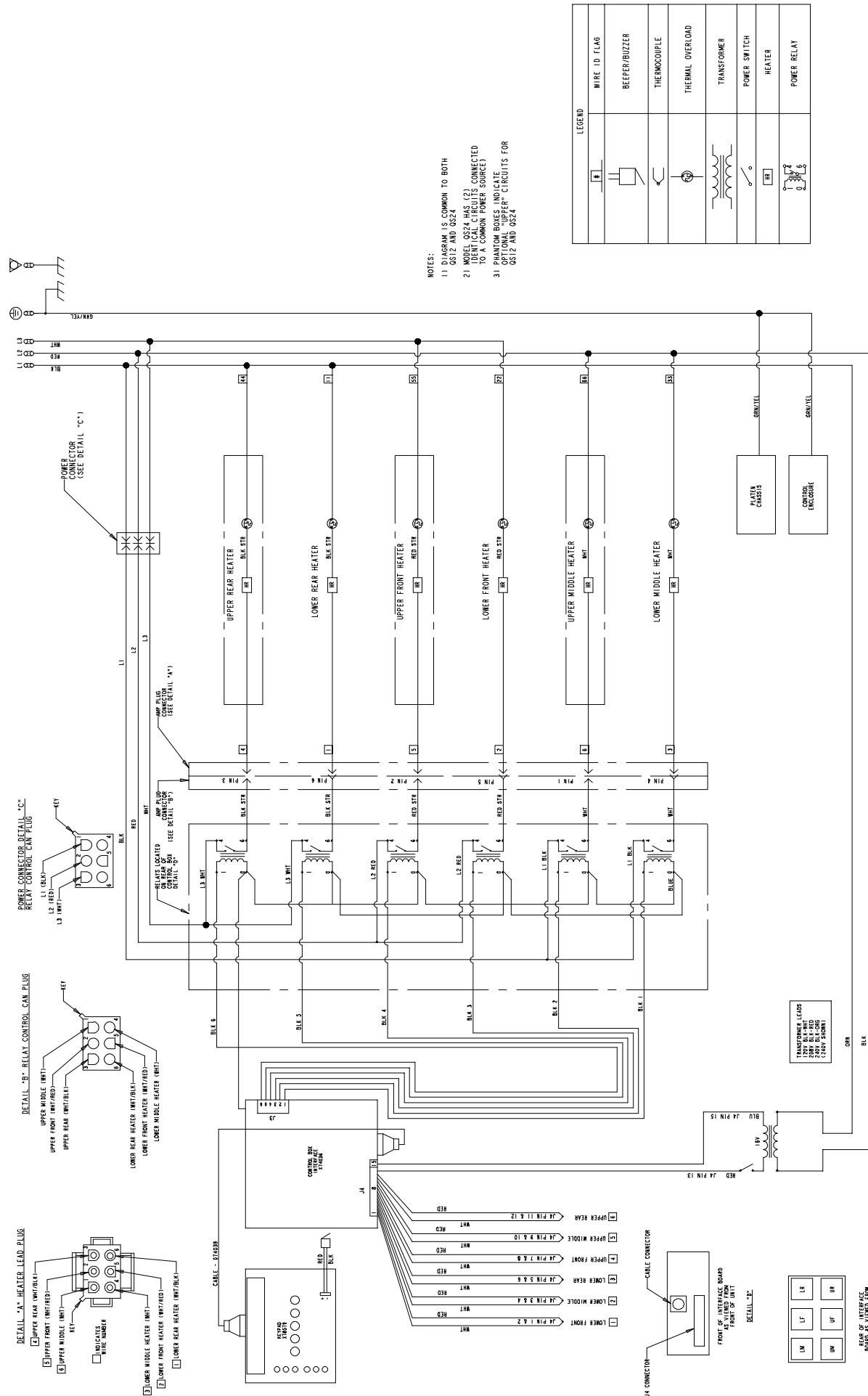
060102



- NOTES:
- 1) DIAGRAM IS COMMON TO BOTH 0512 AND 0524
 - 2) MODEL 0524 HAS (2) AS SHOWN IDENTICAL CIRCUITS CONNECTED TO ITS INDIVIDUAL POWER SOURCE.
 - 3) PHANTOM BOXES INDICATE OPTIONAL "UPPER" CIRCUITS FOR 0512 AND 0524

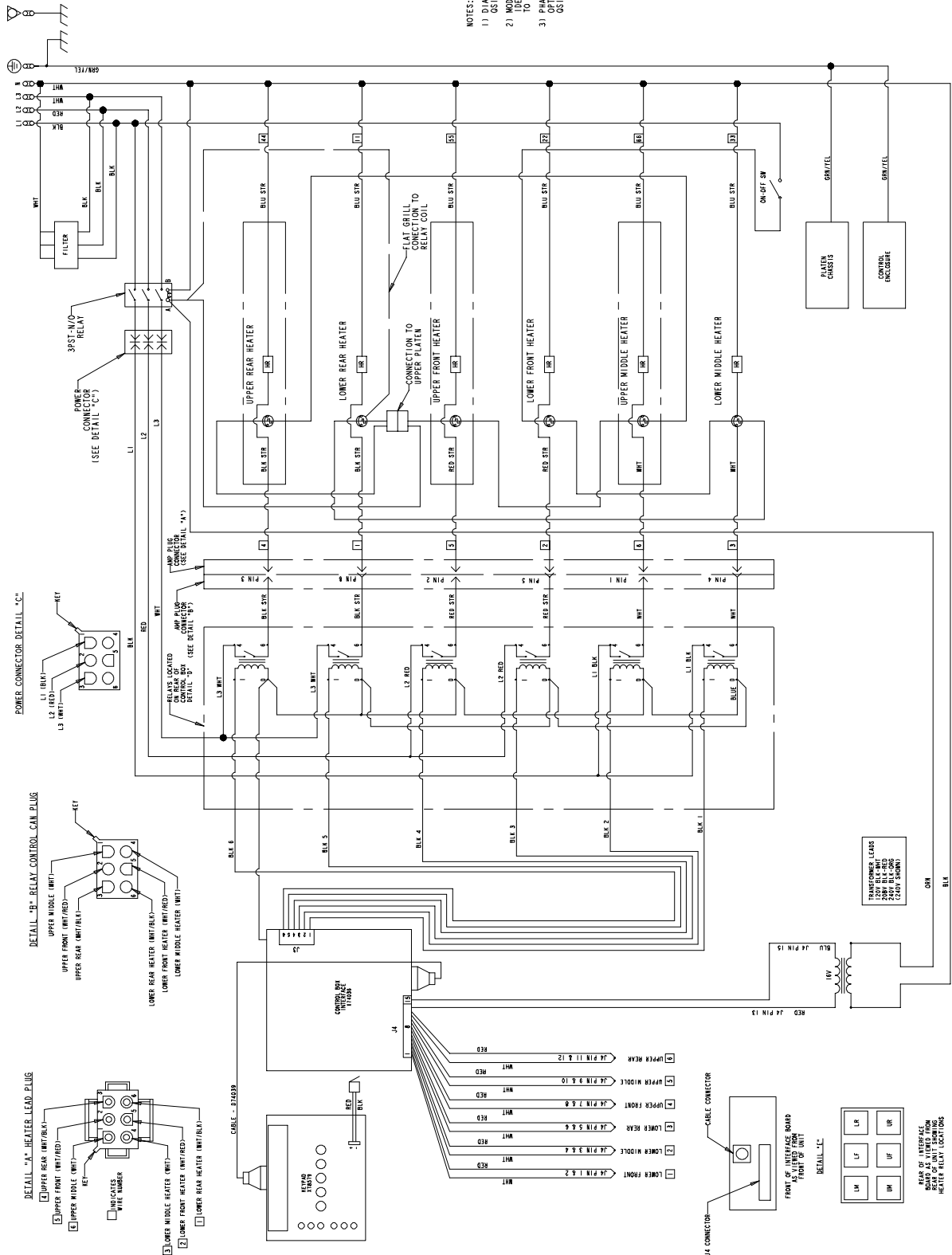
WIRE ID	FLAG
BE	BEOPER/BUZZER
TC	THERMOCOUPLE
TO	THERMAL OVERLOAD
TR	TRANSFORMER
PS	POWER SWITCH
HE	HEATER
PR	POWER RELAY





- NOTES:
- 1) DIAGRAM IS COMMON TO BOTH 051Z AND 0524
 - 2) 051Z AND 0524S (S) IDENTICAL CIRCUITS CONNECTED TO A COMMON POWER SOURCE)
 - 3) PHANTOM BOXES INDICATE OPTIONAL "UPPER" CIRCUITS FOR 051Z AND 0524

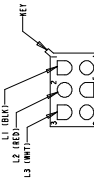
LEGEND	
	WIRE ID FLAG
	BEEPER/BUZZER
	THERMOCOUPLE
	THERMAL OVERLOAD
	TRANSFORMER
	POWER SWITCH
	HEATER
	POWER RELAY



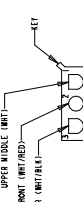
- NOTES:
- 1) DIAGRAM IS COMMON TO BOTH OS12 AND OS24
 - 2) MODEL OS24 HAS (2) IDENTICAL CIRCUITS CONNECTED TO A COMMON POWER SOURCE
 - 3) PHANTOM BOXES INDICATE OPTIONAL UPPER* CIRCUITS FOR OS12 AND OS24

WIRE ID FLAG	LEGEND
BEET/BUZZER	
THERMOCOUPLE	
THERMAL OVERLOAD	
TRANSFORMER	
POWER SWITCH	
HEATER	
POWER RELAY	

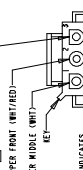
POWER CONNECTOR DETAIL "C"



DETAIL "P" - RELAY CONTROL CAN PLUG

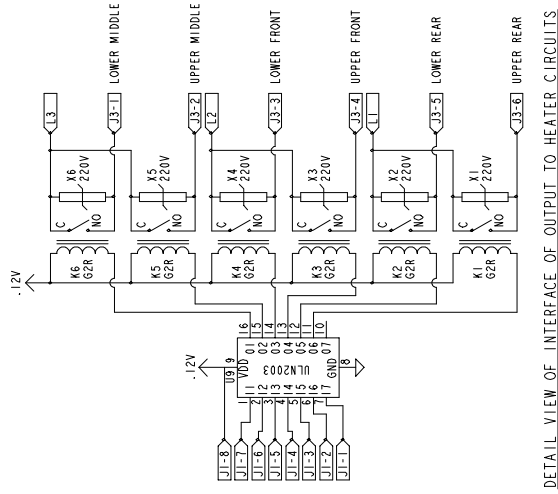
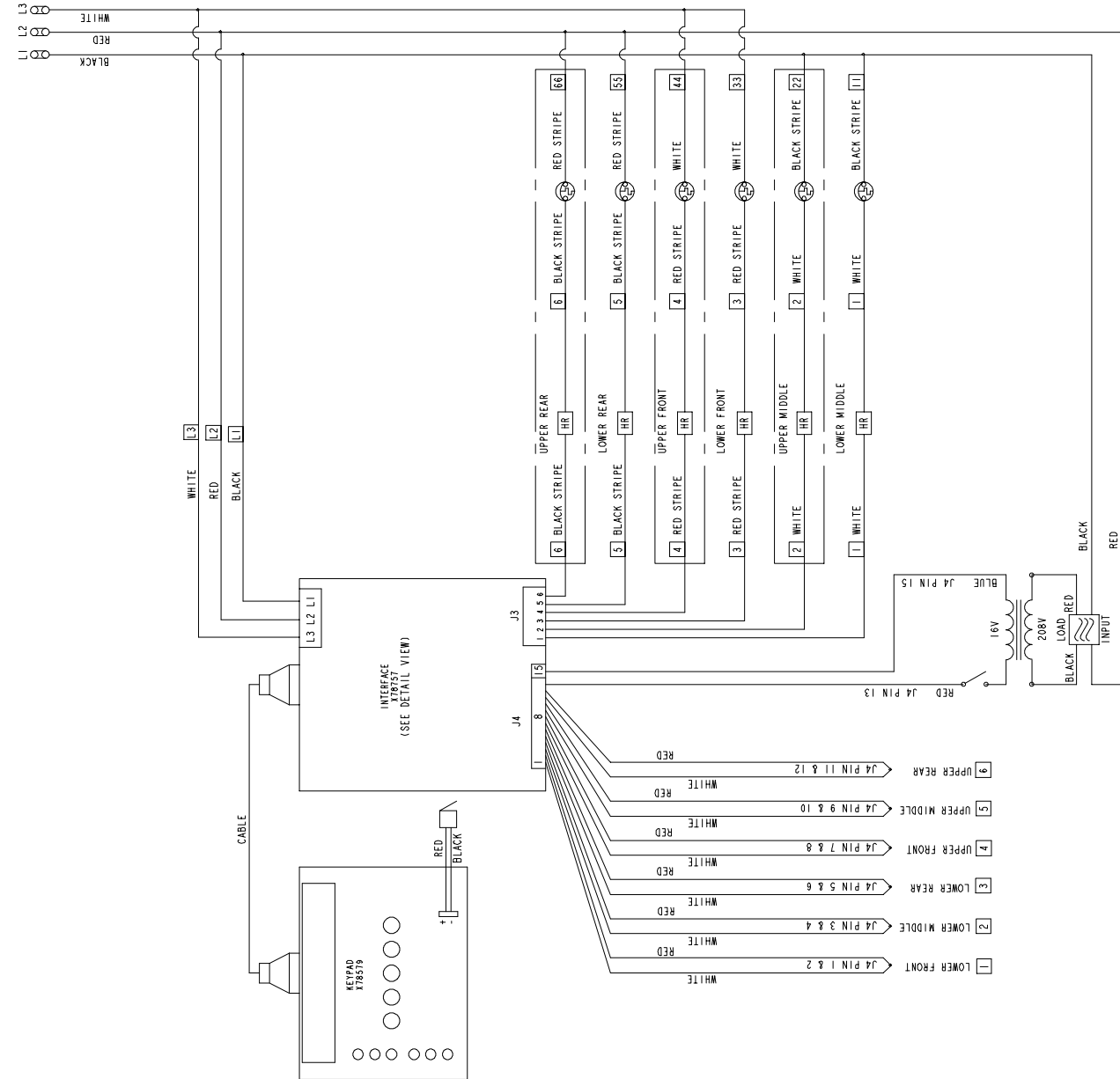


DETAIL "A" - HEATER LEAD PLUG



TRANSFORMER LEADS
240V BLK-RED
240V BLK-RED
240V BLK-RED

WIRE ID FLAG
BEET/BUZZER
THERMOCOUPLE
THERMAL OVERLOAD
TRANSFORMER
POWER SWITCH
HEATER
POWER RELAY



DETAIL VIEW OF INTERFACE OF OUTPUT TO HEATER CIRCUITS

LEGEND	
	WIRE ID FLAG
	BEEPER/BUZZER
	THERMOCOUPLE
	THERMAL OVERLOAD
	FILTER
	TRANSFORMER
	POWER SWITCH
	HEATER

- NOTES:
 1) DIAGRAM IS COMMON TO BOTH QS12 AND QS24
 2) MODEL QS24 HAS (2) IDENTICAL CIRCUITS
 3) PHANTOM BOXES INDICATE OPTIONAL "UPPER" CIRCUITS ON QS12 AND QS24