Models C810 & C812

Auto Lift Grills

Operating Instructions

073523-M

TAYLOR®

9/15/10

Complete this page for quick reference when service is required:

Taylor Distributor: _____

Address: _____

Phone: _____

Service: _____

Parts: _____

Date of Installation: _____

Information found on data plate:

Model Number: _____

Serial Number: _____

Electrical Specs: Voltage _____ Cycle _____

Phase _____

Maximum Fuse Size: _____ Amps

Minimum Wire Ampacity: _____ Amps

Part Number: _____

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Taylor Company
750 N. Blackhawk Blvd.
Rockton, IL 61072

Table of Contents

Section 1 To the Installer 1

Installer Safety 1

Site Preparation 1

Electrical Connections 1

Installation 2

Installation of Cable Kit 2

Ventilation and Clearance 2

Grease Disposal Container 2

Section 2 To the Operator 3

Section 3 Safety 4

Section 4 Operator Parts Identification 6

C810 Exploded View 6

C812 Exploded View 7

Accessories 8

Section 5 Important: To the Operator 9

Section 6 Operating Procedures 10

Daily Opening Procedures 10

Operating Procedures 17

Daily Cleaning Procedures 19

Section 7 Troubleshooting Guide 27

Section 8 Parts List 31

Wiring Diagrams 44

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

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750 N. Blackhawk Blvd.
Rockton, IL 61072

Section 1 To the Installer

The following are general installation instructions. For complete installation details, please see the checkout card.

Installer Safety

In all areas of the world, equipment 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 equipment.

- Only Taylor authorized service personnel should perform installation and repairs on the equipment.
- Authorized service personnel should consult OSHA Standard 29CFRI910.147 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 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.

The main power supply(s) to the equipment must be disconnected prior to performing any 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 equipment.

Note: All repairs must be performed by an authorized Taylor Service Technician.

This unit has many sharp edges that can cause severe injuries.

Site Preparation

Review the area where the unit will be installed before uncrating the unit. Make sure all possible hazards to the user and the equipment have been addressed.

Electrical Connections

The grill is supplied with two 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 is 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!

CAUTION: THIS EQUIPMENT MUST BE PROPERLY GROUNDED! FAILURE TO DO SO CAN RESULT IN SEVERE PERSONAL INJURY FROM ELECTRICAL SHOCK!

This unit is provided with an equipotential 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 equipotential bonding symbol (5021 of IEC 60417-1) on both the removable panel and the equipment's frame.

- Stationary appliances which 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 3 mm installed in the external installation.
- Appliances 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 such as a GFI, to protect against the leakage of current, installed by the authorized personnel to the local codes.
- Supply cords used with this unit 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.

Installation

This machine is designed for indoor use only.

DO NOT install the machine in an area where a water jet could be used to clean or rinse the machine. Failure to follow this instruction may result in serious electrical shock.

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

Installation of Cable Kit

If the unit is permanently connected, the Cable Kit must be installed. Flexible conduit must be used when installing the appliance.

Ventilation and Clearance

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

After set up, 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.

Section 2 To the Operator

The grill you have purchased has been carefully engineered and manufactured to provide dependable operation.

This grill, when properly operated and maintained, will produce a consistent quality product. Like all mechanical products, it requires cleaning and maintenance. A minimum amount of care and attention is necessary if the operating procedures in this manual are followed closely.

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

In the event you should require technical assistance, please contact your local authorized Taylor Distributor.

Note: Warranty is valid only if the parts are authorized Taylor parts, purchased from an authorized Taylor Distributor, and the required service work is provided by an authorized Taylor service technician. Taylor reserves the right to deny warranty claims on equipment or parts if non-approved parts or refrigerant were installed in the machine, system modifications were performed beyond factory recommendations, or it is determined that the failure was caused by neglect or abuse.

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

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.

Section 3 Safety

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.

IMPORTANT - Failure to adhere to the following safety precautions may result in severe personal injury or death. Failure to comply with these warnings may damage the machine and its components. Component damage will result in part replacement expense and service repair expense.

To Operate Safely:

DO NOT operate the grill without reading this Operator's Manual. This manual should be kept in a safe place for future reference.

Failure to follow the instructions below may result in severe injury or death from electrocution:

- **DO NOT** operate the grill unless it is properly grounded.
- **DO NOT** attempt any repairs unless the power supply to the grill has been disconnected (must be performed by an authorized service technician).
- **DO NOT** operate the grill unless all service panels are restrained with screws.
- 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.
- Appliances 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 such as a GFI, to protect against the leakage of current, installed by the authorized personnel to the local codes.
- Supply cords used with this unit 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.

IMPORTANT: DO NOT use a water jet or spray excessive water on or anywhere near the grill. 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 grill and destroying electrical components

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 grill and destroying electrical components

Failure to follow the instructions below may result in severe burns from high temperatures:

- **DO NOT** prepare or remove product without proper equipment.
- **DO NOT** allow untrained personnel to operate this grill.
- **USE EXTREME CAUTION** when cleaning the grill.

Appropriate grill clearance must be maintained from all combustible materials. Failure to comply could result in a fire hazard.

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.

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.

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

The grill must be pulled away from the wall for thorough cleaning. Disconnect the tether to the grill, located on the back panel of the unit. When returning the grill to its original position, use extreme caution to smoothly and slowly roll the grill backward into place. Failure to do so may cause the grill to tip and will cause severe equipment damage or personal injury.

NOTICE all warning labels that have been attached to the grill to further point out safety precautions to the operator.

This piece of equipment is made in America and has American sizes on hardware. All metric conversions are approximate and vary in size.

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.

These instructions are valid only if the country code symbol appears on the appliance. If the symbol does not appear on the appliance, refer to the technical instructions which give the necessary instructions for adapting the appliance to the utilization conditions of that country.

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.

Section 4 Operator Parts Identification

C810 Exploded View

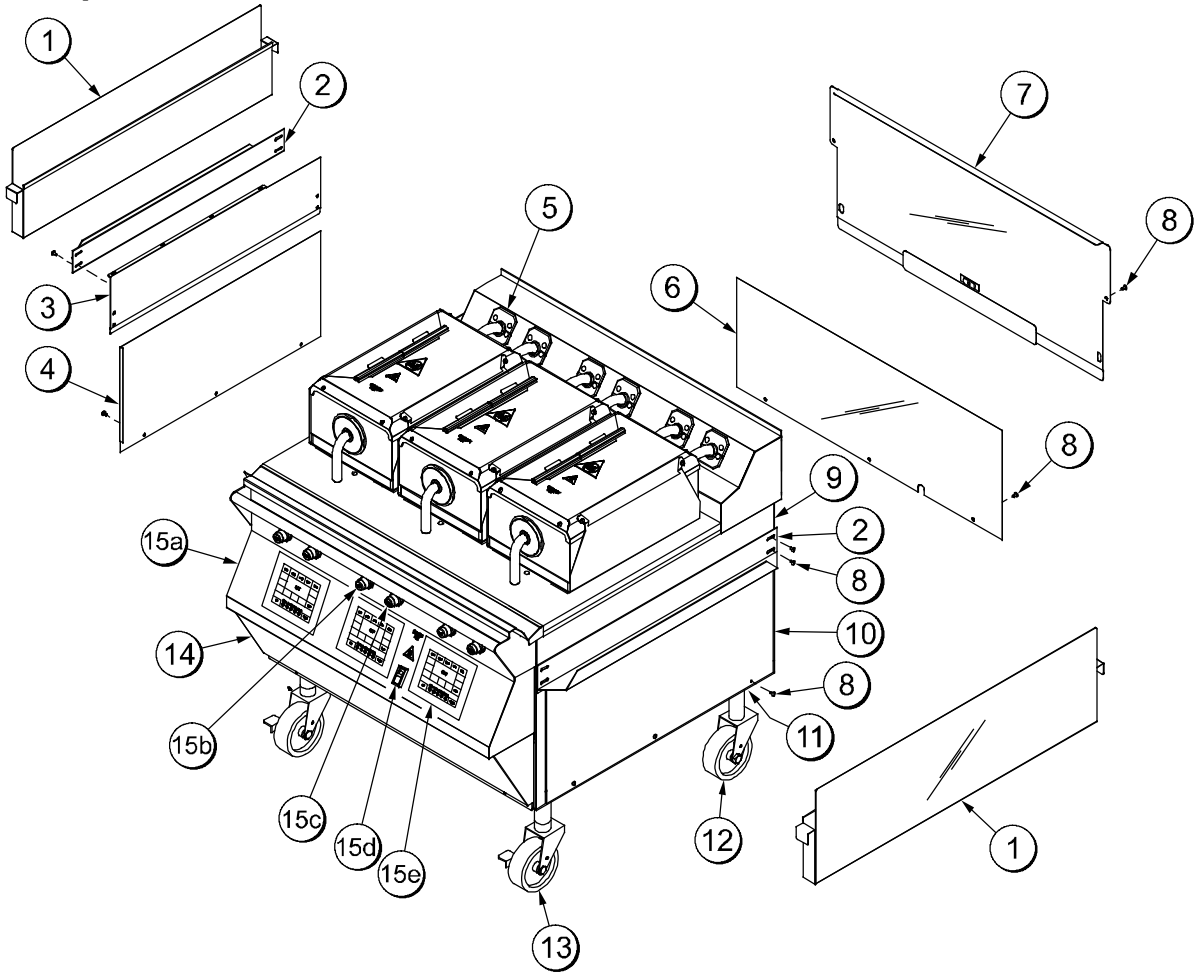


Figure 1

ITEM	DESCRIPTION	PART NO.
1	CAN-GREASE	073294
2	SLIDE-GREASE CAN	073293
3	PANEL A.-SIDE-UPPER *LEFT	X72962
4	PANEL-SIDE-LOWER *LEFT	073262
*5	KIT A.-GREASE SHIELD	X78330-SER
6	PANEL-BACK-LOWER	073432
7	PANEL A.-BACK SERVICE	X72951
8	SCREW-10-32X3/8 SLTD TRUS	024298
9	PANEL A.-SIDE-UPPER *RIGHT	X72965
10	PANEL-SIDE-LOWER *RIGHT	073261
11	NUT-JAM 1 1/2-12 STEEL	073594

ITEM	DESCRIPTION	PART NO.
12	CASTER-5" 7-5/8 STEM	078377
13	CASTER-GRILL 5” SWIVEL LOC	073240
14	PANEL-FRONT-LOWER	073650
15	CONTROL A.-SWITCH (INCLUDES ITEMS 15a-15e)	X73659
15a	PANEL A.-LIGHT	X73270
15b	BUTTON-OPERATOR-RED	076011
15c	BUTTON-OPERATOR-BLACK	076012
15d	SWITCH-ROCKER-DPST-10A	076989-WP
15e	KIT A.-GRILL CONTROL-GENERAL MARKET	X73474-SER

*NOTE: 1 KIT PER PLATEN

101006

C812 Exploded View

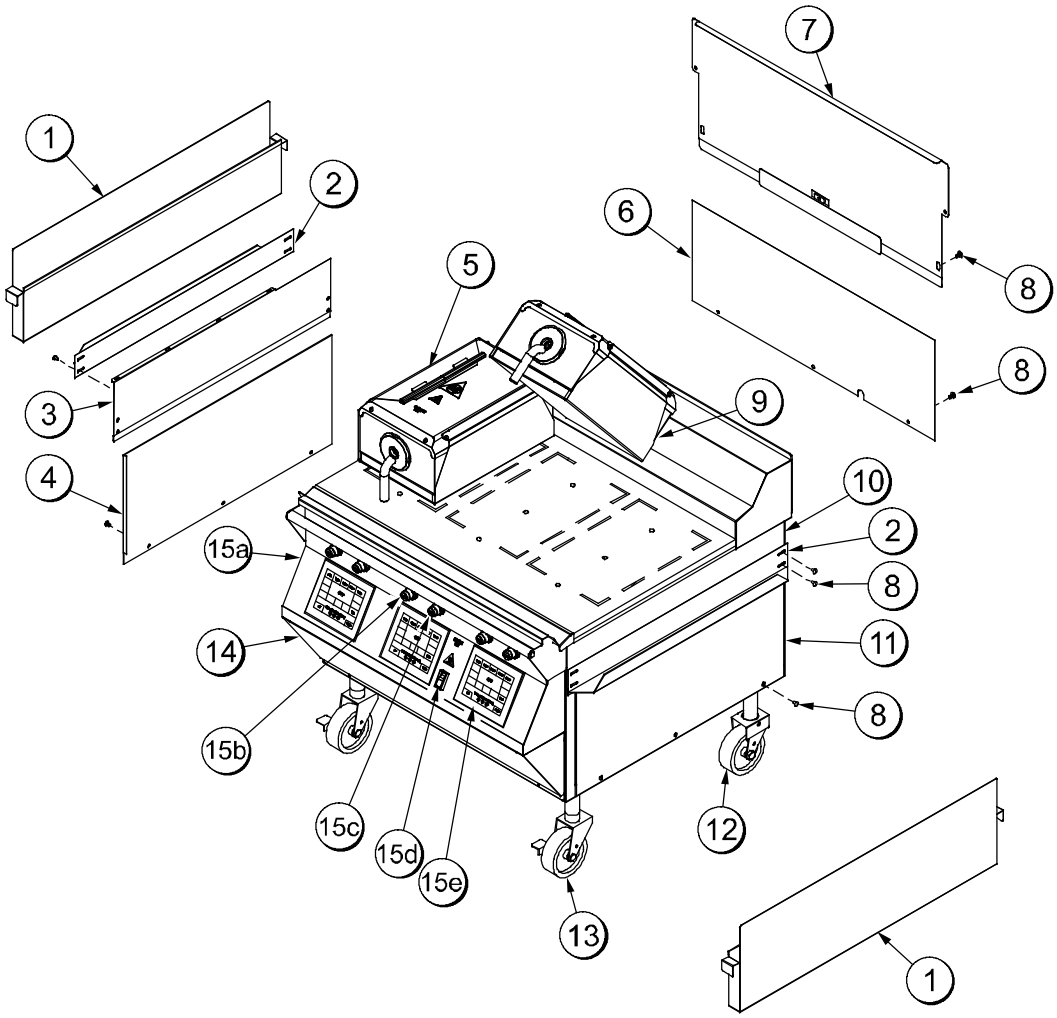


Figure 2

ITEM	DESCRIPTION	PART NO.
1	CAN-GREASE	073294
2	SLIDE-GREASE CAN	073293
3	PANEL A.-SIDE UPPER-LEFT	X72962
4	PANEL-SIDE-LOWER-LEFT	073262
5	PLATEN A.-2600W 208V	X73272-23
6	PANEL-BACK-LOWER	073432
7	PANEL A.-BACK SERVICE	X72951
8	SCREW-10-32X3/8 SLTD TRUS	024298
9	KIT A.-GREASE SHIELD	X78330-SER
10	PANEL A.-SIDE UPPER-RIGHT	X72965

ITEM	DESCRIPTION	PART NO.
11	PANEL-SIDE-LOWER-RIGHT	073261
12	CASTER-5" 7-5/8 STEM	078377
13	CASTER-GRILL 5" SWIVEL W/LOCK	073240
14	PANEL-FRONT-LOWER	073650
15a	CONTROL A.-SWITCH	X73659
15b	BUTTON-OPERATOR-RED	076011
15c	BUTTON-OPERATOR-BLACK	076012
15d	SWITCH-ROCKER-DPST-10A	076989-WP
15e	KIT A.-GRILL CONTROL	X73474-SER

Accessories

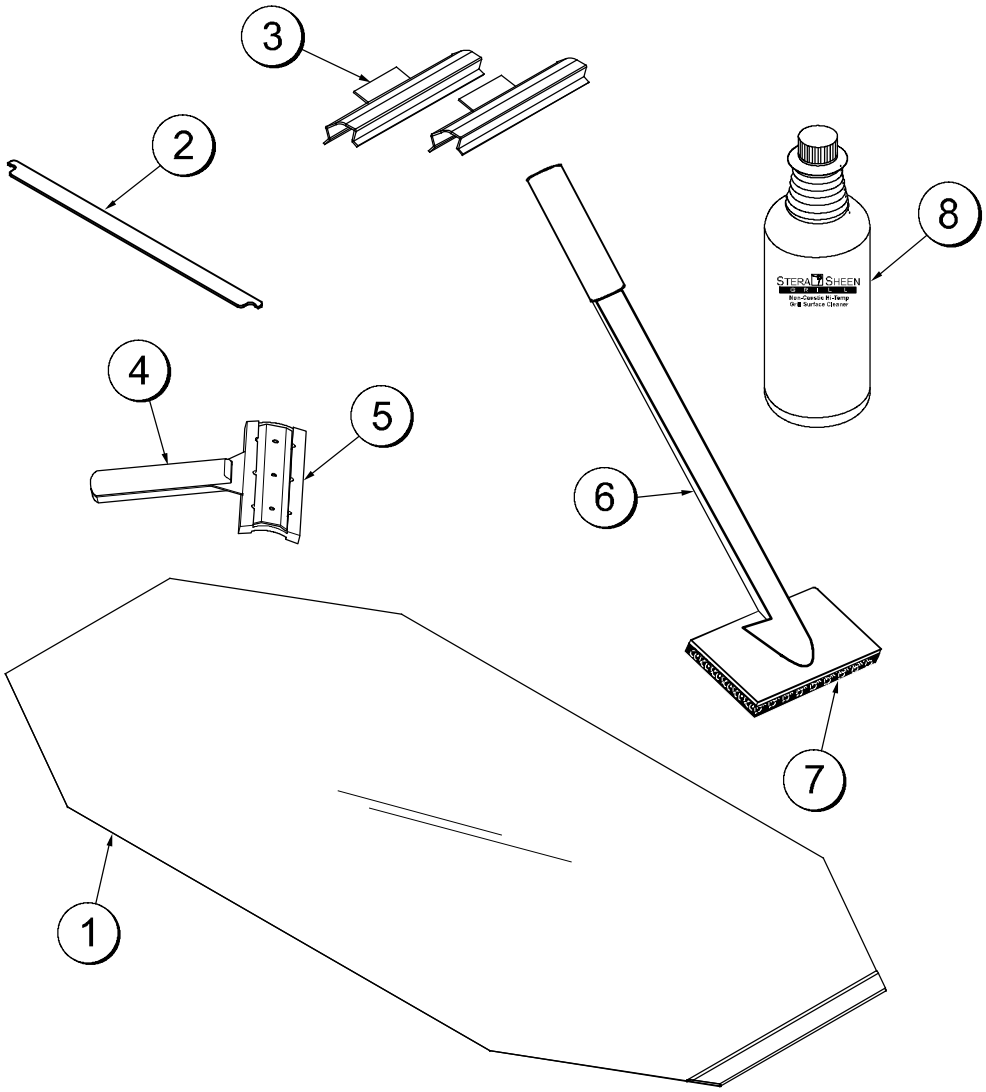


Figure 3

ITEM	DESCRIPTION	PART NO.
1	SHEET-RELEASE (BOX 9)	073442
*2	RETAINER-SHEET RELEASE (RETENTION BAR)	072845
**3	CLIP-RELEASE MATERIAL W/TAB	072673
4	SCRAPER-TEFLON WIPER	075887

ITEM	DESCRIPTION	PART NO.
5	STRIP-REPLACEMENT	075888
6	HOLDER-CLEANING	073736
7	PAD-CLEANING	073737
8	CLEANER-STERA SHEEN 6 1 QT/CS	073160

* SHOWN PER PLATEN

** SHOWN PER PLATEN
(NOTE: EXTRA CLIPS ARE SENT WITH GRILL)

110207

Section 5 Important: To the Operator

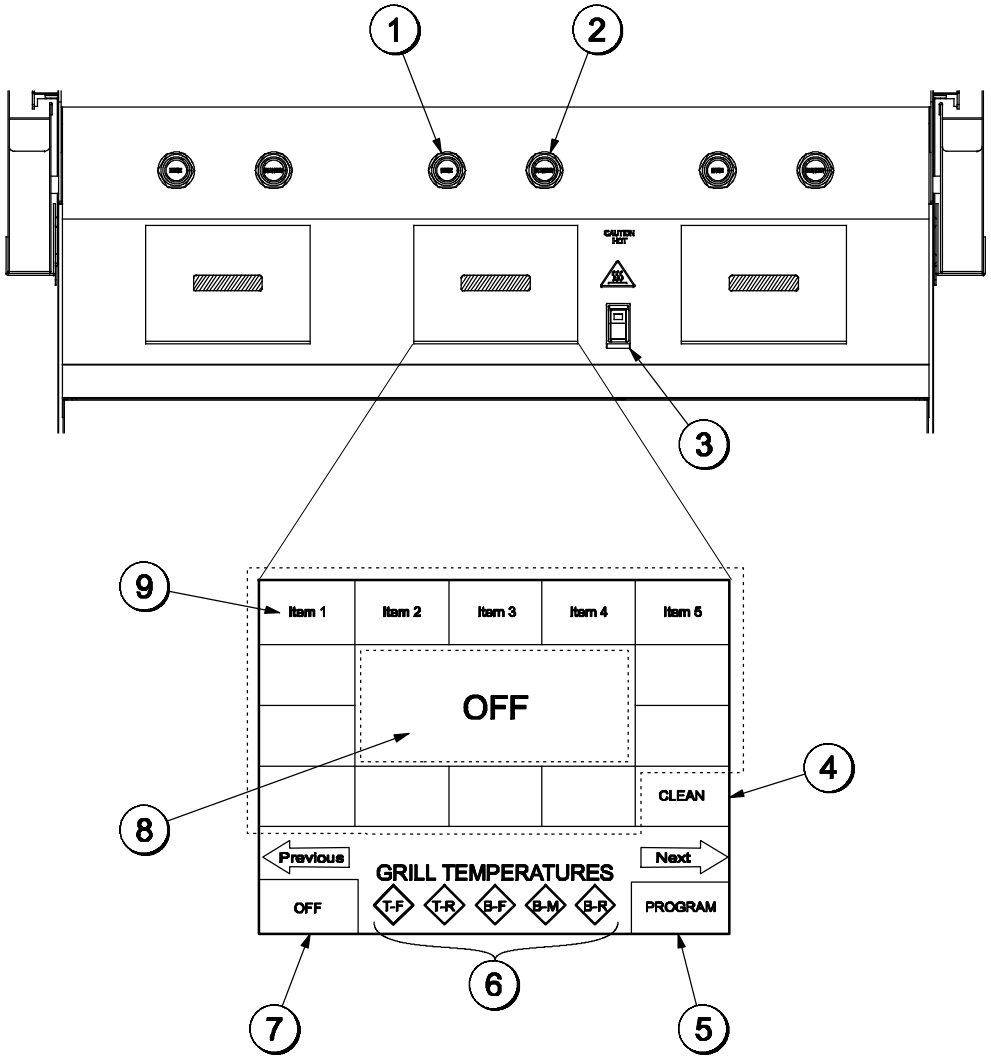


Figure 4

ITEM	DESCRIPTION
1	RAISE BUTTON
2	STANDBY/COOK MODE BUTTON
3	MASTER POWER SWITCH
4	CLEAN MODE KEY
5	PROGRAM KEY

ITEM	DESCRIPTION
6	TEMPERATURE INDICATOR LIGHTS
7	POWER KEY
8	FUNCTION DISPLAY
9	MENU SELECT KEYS

Section 6 Operating Procedures

The Model C810 has three independent upper platens. The Model C812 has two independent upper platens. These grills are capable of cooking a variety of products and feature two cooking options.

They provide all of the features of a flat grill, as well as the advantages of two-sided cooking.

Note: The three platen Model C810 has been selected to illustrate the step-by-step procedures. For grills equipped with less than three platens, perform the following steps as appropriate for your grill platen configuration.

Daily Opening Procedures

Before operating the grill, the release material sheets must be installed on the upper platens.

Perform the following steps for installing release material sheets:

CAUTION: Make sure the grill is COOL before attempting to install or remove release material sheets.

Step 1
Slide the release sheet retainer through the hemmed end of the release material sheet.

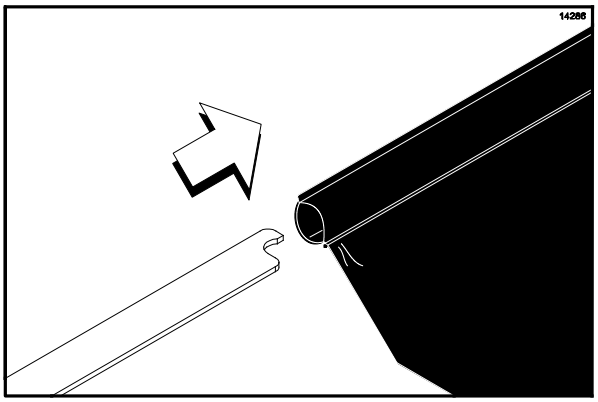


Figure 5

Step 2
Hook the release sheet retainer on the release material shoulder screws at the top of the upper platen.

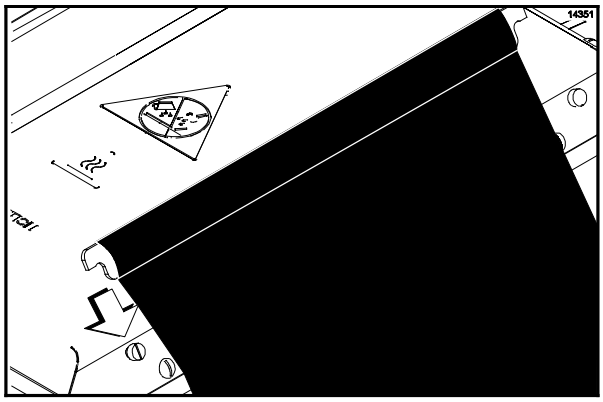


Figure 6

Step 3
Hold the non-hemmed end of the release material sheet. Gently pull the sheet tight, wrapping it around the platen in a side-to-side manner.

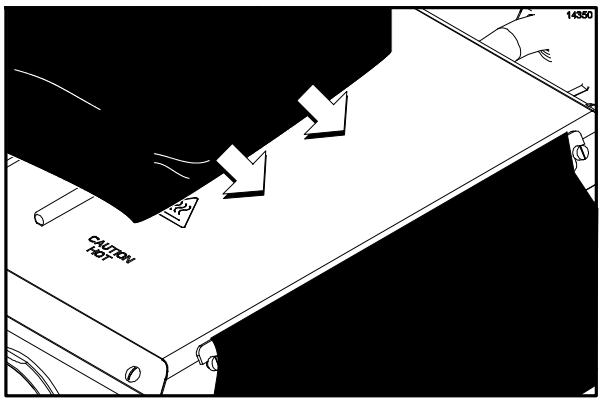


Figure 7

Note: Check the alignment of the release material and make sure it fits smoothly over the upper platen.

Step 4
Place the release material clips over the release material sheet. Press them into place over the release material bar at the top of the platen.

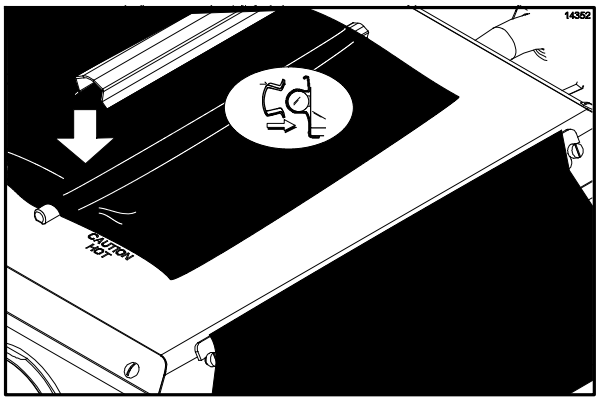


Figure 8

Step 5
Check the tightness of the release material against the upper platen.

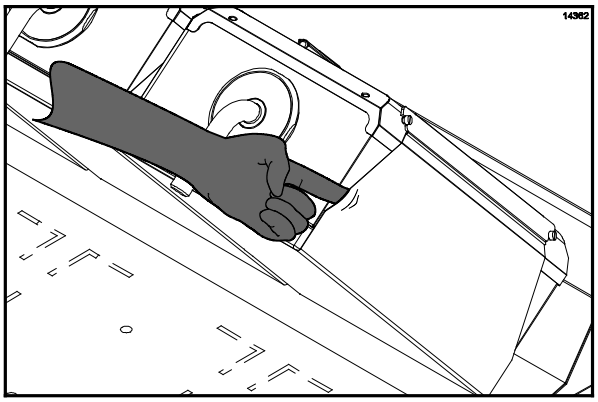


Figure 9

Note: Installing the release material sheets too tightly may cause premature failure of the sheet.

Step 6
Repeat steps 1 through 5 for the remaining upper platens.

Note: It is not necessary to change the release material if small pin holes develop.

Note: Rotate and reverse the release the material sheets on a daily basis.

The release material must be changed when:

- Product sticks to the release material.
- Carbon builds up, causing problems in taste or appearance.
- There is a tear in the release material in the cooking area.

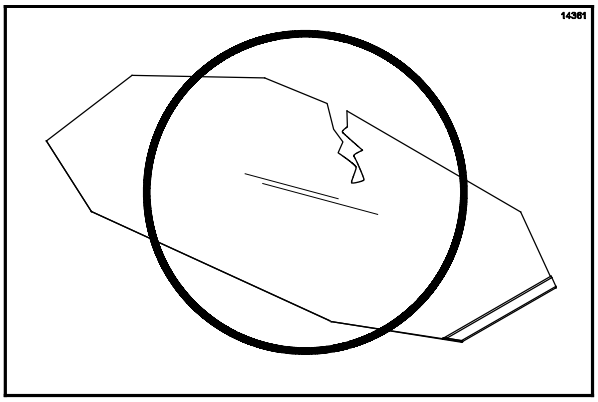


Figure 10

- The release material substance is worn from the release material sheet.

Note: Temperature checks should only be conducted with the release material sheets removed.

Note: Rotate and reverse the release material sheets on a daily basis.

Care of Release Material Sheets

- **DO NOT** fold or crease.

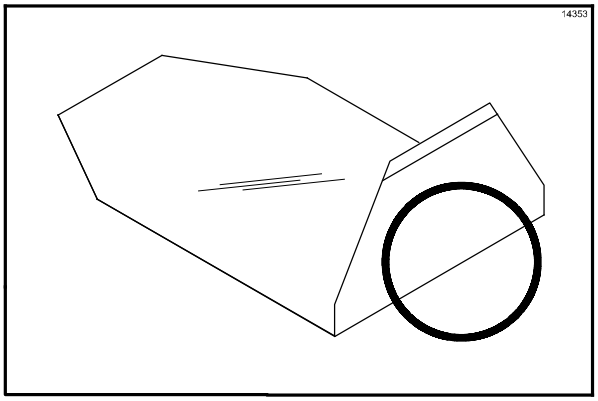


Figure 11

- **DO NOT** touch with any sharp object or abrasive.
- **DO NOT** hose with hot water or soak in water.
- **DO NOT** place under other objects.

Start Up of the Grill

IMPORTANT! The lower grill surface and the upper platen MUST BE CLEAN before starting these procedures.

Step 1
Place the power switch in the ON position.

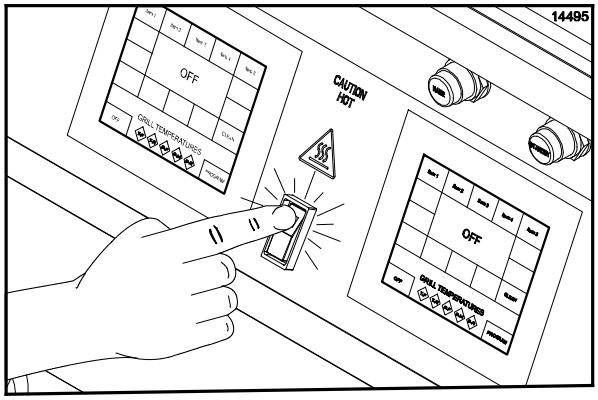


Figure 12

The control will display the word “INITIALIZATION“ for five seconds and then will enter the OFF mode, displaying the message “OFF”. The temperature indicators will not be illuminated. A tone will sound for 20 seconds unless the operator touches either the display screen, the raise button or the standby button.

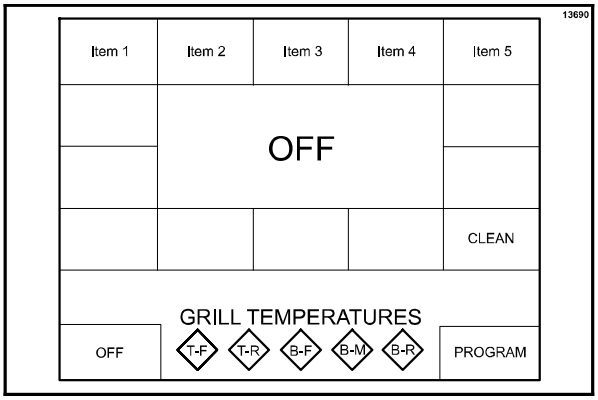


Figure 13

Step 2
Touch a menu key on the control to start the grill. The grill will start heating up to the proper temperature. The control will display the selected menu item and indicate “BOTTOM TOO COOL” and “TOP TOO COOL”. The grill temperature indicators will be illuminated in amber.

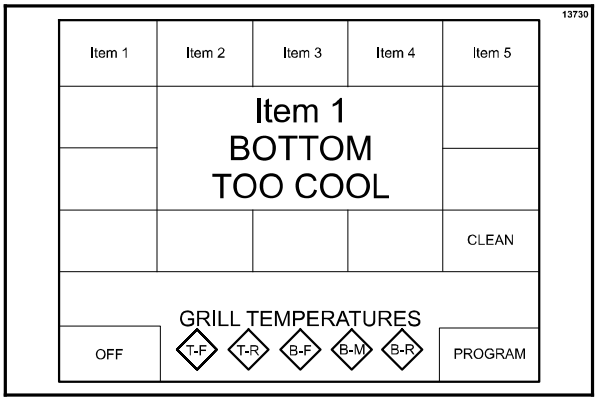


Figure 14

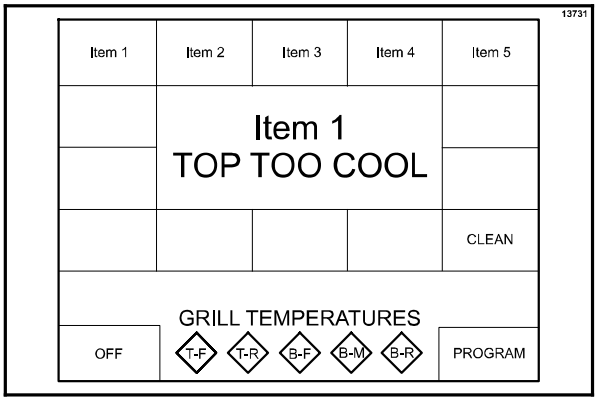


Figure 15

When the grill is at the proper temperature, the temperature statements will no longer display and the temperature indicators will be illuminated in green.

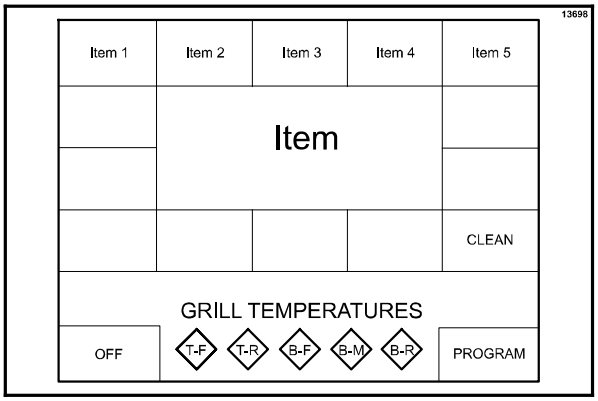


Figure 16

Programming Menu Items

To enter the Program Mode, the grill control must be in the OFF or IDLE mode.

Step 1
Press and hold the PROGRAM key for approximately five seconds to enter the Program Mode.

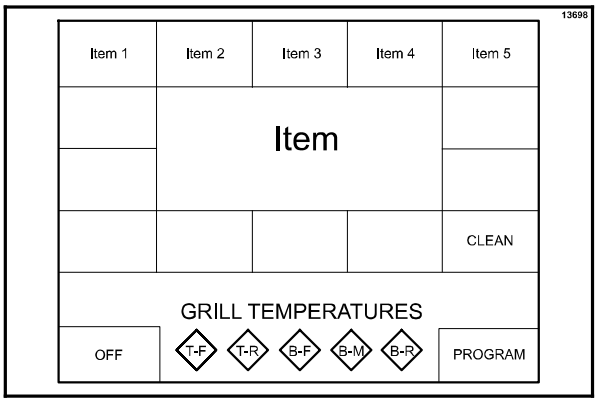


Figure 17

Step 2
The PASSWORD screen will appear. Enter the following password: **STORE1**. Press the OK key.

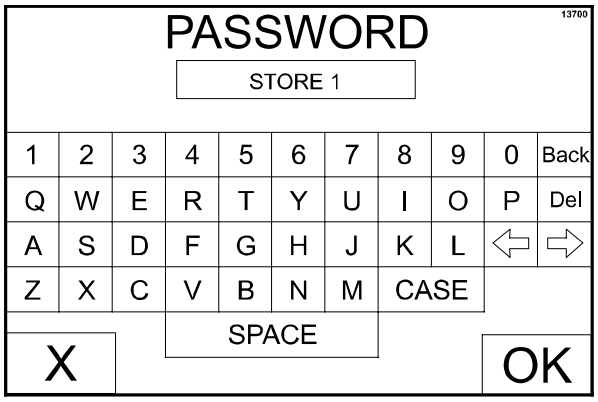


Figure 18

Step 3
The PROGRAM MODE screen will appear.

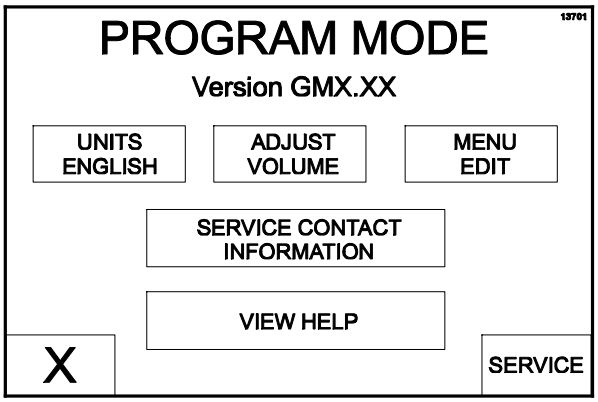


Figure 19

UNITS Key

The UNITS key is used to select either English or metric units of measure. The UNITS key toggles between English or metric units with each key press.

ADJUST VOLUME Key

The ADJUST VOLUME key displays the current volume. To increase or decrease the volume, use the UP and DOWN arrow keys.

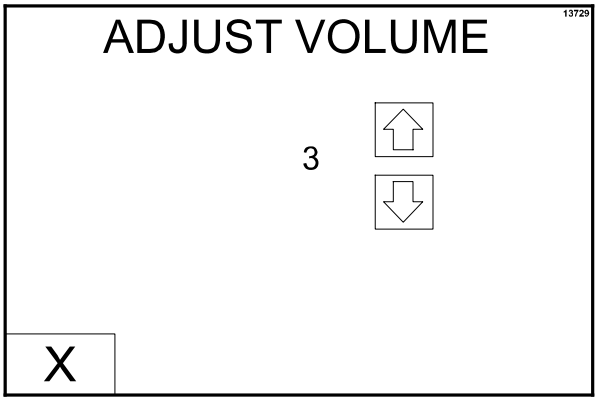


Figure 20

MENU EDIT Key

The MENU EDIT key is used to program a menu item. When the MENU EDIT key is pressed, the following screen will display.

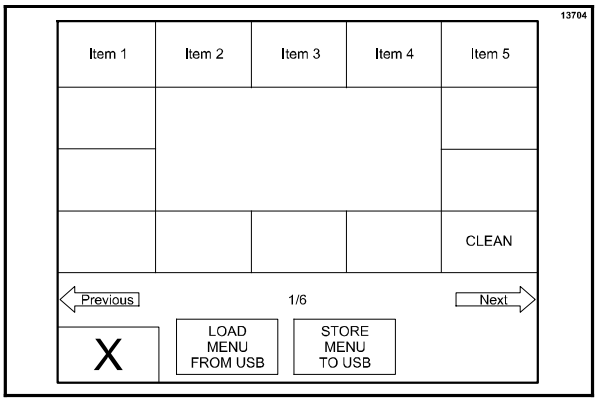


Figure 21

If there is more than one screen of menu items, press the Previous or Next arrow keys to access the other menu items.

Press the menu item key to be programmed. The following screen will display.

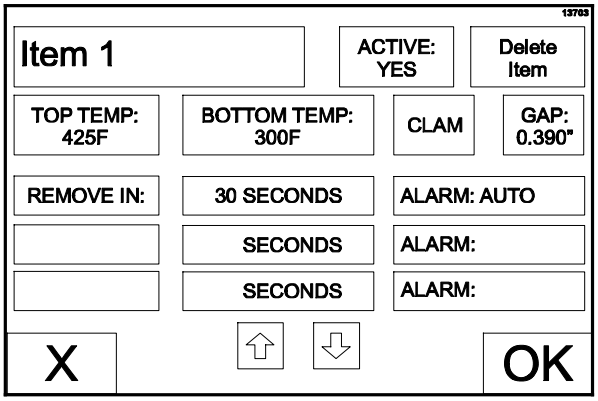


Figure 22

To edit a menu item, press the menu item key to bring up a virtual keyboard. Type in the desired name (up to 8 characters per line) and then press the “X” key to return to the previous screen.

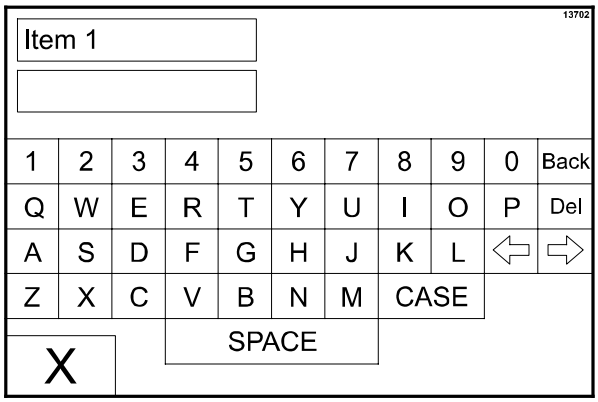


Figure 23

ACTIVE: YES or NO. This key displays the current selection. Pressing the key toggles to the opposite selection. Selecting YES will display the menu item on the main display screen.

TOP TEMP: This key displays the current set point temperature for the platen. To increase or decrease the temperature, use the UP and DOWN arrow keys.

BOTTOM TEMP: This key displays the current set point temperature for the lower grill surface. To increase or decrease the temperature, use the UP and DOWN arrow keys.

Note: When setting the temperatures for a given item, the limits are 150°F to 450°F (66°C to 232°C) for the upper platen and 150°F to 400°F (66°C to 204°C) for the lower grill surface. If the temperatures are set lower or higher than the temperature limits, the set point at the control will default to 150°F and 450°F (66°C and 232°C), respectively.

CLAM/FLAT: This key displays the current setting (CLAM or FLAT) associated with that function. Pressing the key toggles the mode to the opposite selection.

GAP: This key is only active if CLAM has been selected. The key displays the platen gap (in inches or mm) associated with the function. To increase or decrease the gap setting, use the UP and DOWN arrow keys.

MULTIPLE TIMING FUNCTIONS: There is one timing function for clam menu items and a maximum of three timing functions for each flat menu item. Each function has a set of parameters associated with it. The function currently associated with the menu item is displayed. Pressing either function 1, function 2, or function 3 will bring up the next function in the list. The functions provided are:

- REMOVE IN
- TURN IN
- SEAR IN

ALARM AUTO/MANUAL: This key displays the current status of the alarm mode. Pressing the key toggles the mode to the opposite selection.

If ALARM AUTO is selected, the alarm will automatically stop after five seconds has elapsed. If ALARM MANUAL is selected, the operator must touch either the display screen, the raise button or the standby button to stop the alarm.

XXX SECONDS: This key displays the time associated with that menu item in seconds. To increase or decrease the seconds setting, use the UP and DOWN arrow keys.

Upon completion of all programming selections, save the selections by pressing the OK key. To return to the main display screen without saving the programming selections, press the X key.

SERVICE CONTACT INFORMATION Key

Press the SERVICE CONTACT INFORMATION key to view the programmed service contact information.

Figure 24

VIEW HELP Key

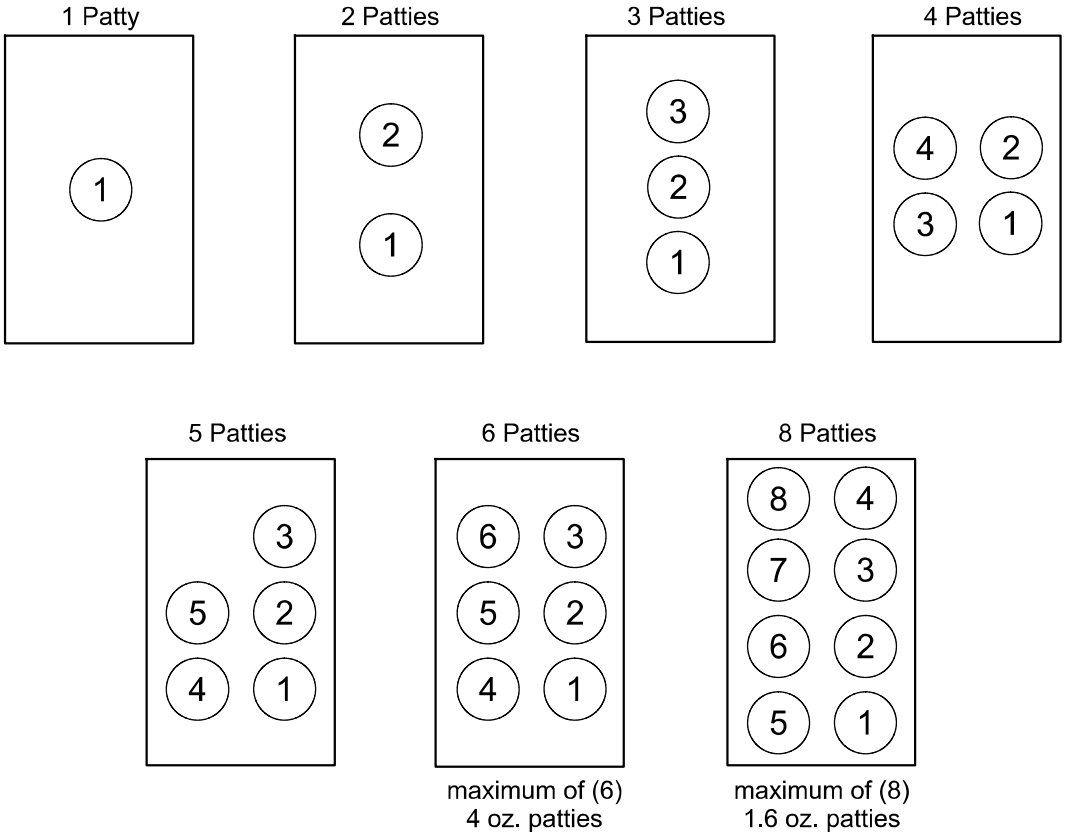
The View Help key is not functional at this time (future development).

Patty Placement

Placement procedures of meat products must be followed on the grill. The meat must be placed on the lower grill surface from front to back. When the cook cycle is complete, the upper platen will raise.

Note: It is very important that all patties be removed from the lower grill surface in the same sequence that they were placed before cooking.

Patties must be removed immediately after the upper platen has been raised to the OPEN position and after the meat has been seasoned.



Patties are generally placed two at a time from front to back of grill and right to left. The removal order of the patties is shown in the diagrams by the number shown in the center of each patty.

Operating Procedures

Cooking Product

Step 1
Select the menu item to be cooked. The grill is at the correct temperature if the control does not display any temperature statements and the grill temperature indicators are green.

Step 2
Quickly place the product on the lower grill surface, from front to back.

Step 3
Press the STANDBY button once.

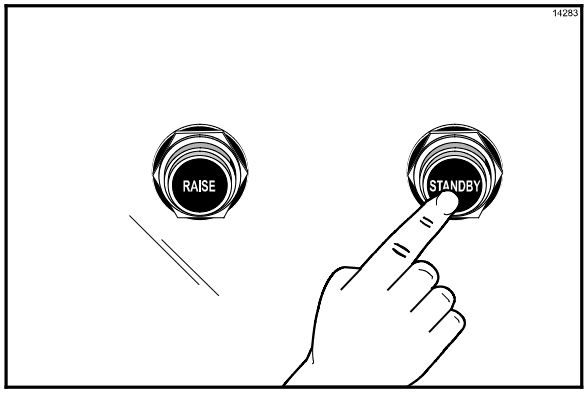


Figure 25

The display reads “MOVING DOWN” as the platen lowers to the cook surface.

During the cooking cycle, the display will show the name of the current menu item, “REMOVE IN”, and the time remaining until the product should be removed.

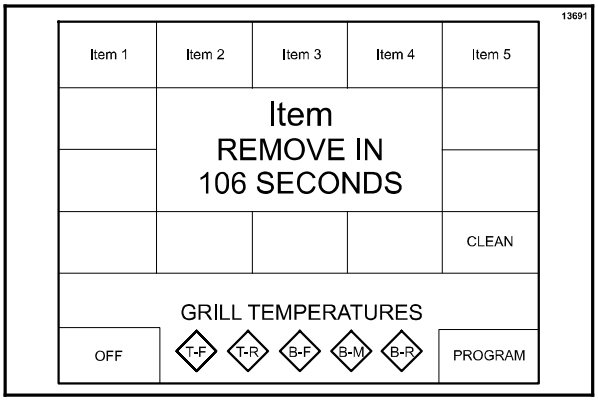


Figure 26

At the end of the cook cycle, the control will display “DONE”, a tone will sound, and the platen will automatically raise.

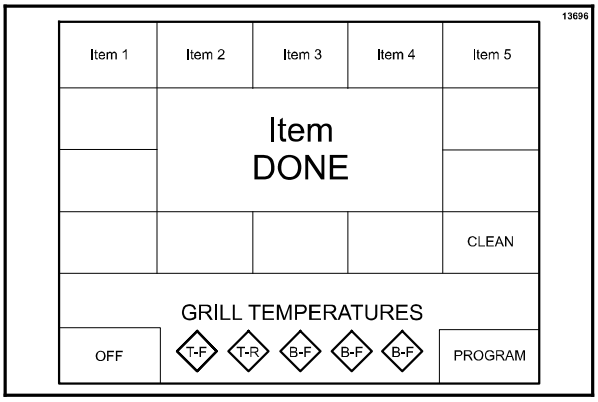


Figure 27

Note: To cancel a cook cycle at any time, press the RAISE button. A tone will sound and the display will read “CANCEL” for five seconds and then enter an IDLE mode.

Standby Procedures

Whenever the grill is idle and product is not being cooked, the upper platen must be placed in the STANDBY position.

Step 1
To place the upper platen in the STANDBY position, press the STANDBY button twice from the open position.

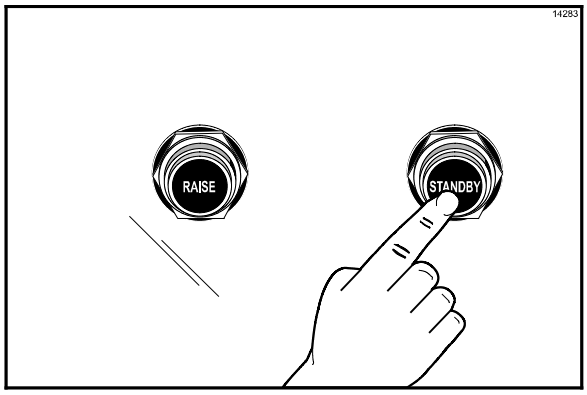


Figure 28

The control will display “GOING TO STANDBY” and then change to display “STANDBY”.

Step 2
To raise the upper platen to the OPEN position to resume cooking, press the RAISE button.

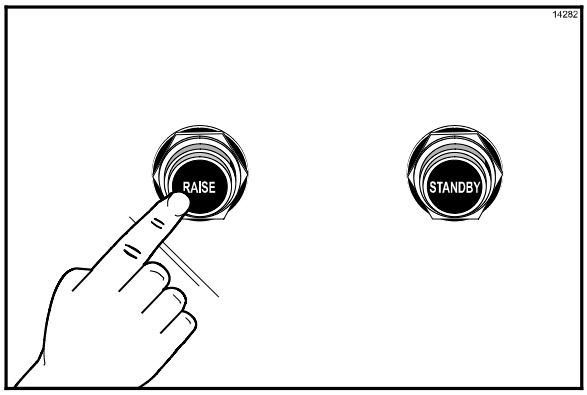


Figure 29

CAUTION: Never use force to raise the upper platen. Damage to components may result. Only use the RAISE button to open the upper platen!

Menu Parameters

To view the settings and actual temperatures for the current item, press and hold the menu item key a minimum of 5 seconds. The screen will display the cook time, gap setting, temperature set points, and actual temperature readings of each zone for that menu item.

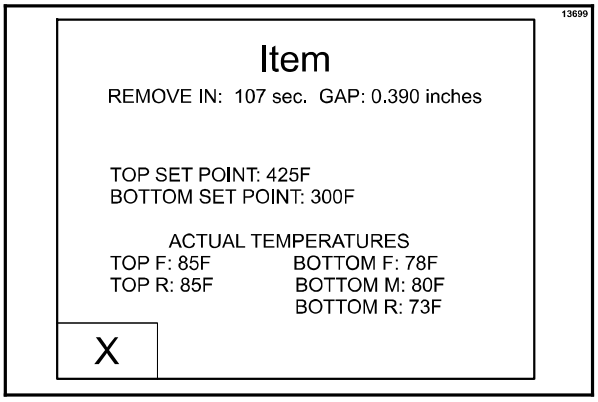


Figure 30

If a key is not pressed for 20 seconds, the grill control will return to the normal display. Pressing the “X” key will bring the display back to the main display page.

Cleaning After Each Run of Product

Step 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.

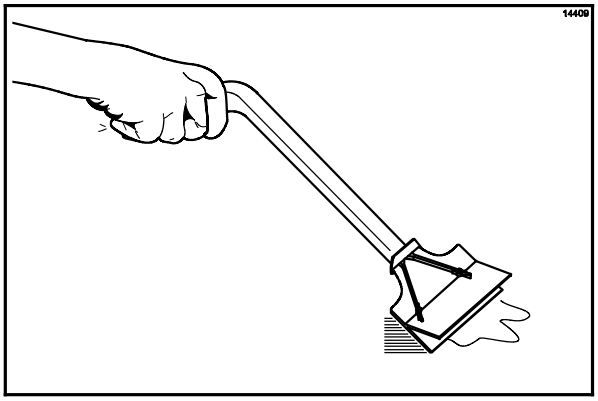


Figure 31

Step 2
Use the wiper squeegee to clean the release material sheet on the upper platen. Use a diagonal motion to clean the sheet. Hold the handle at a slight upward angle with the wiper end facing downward.

Note: Do not use excessive pressure when wiping the release material sheet with the squeegee. Using excessive pressure can scratch or tear the release material sheet.

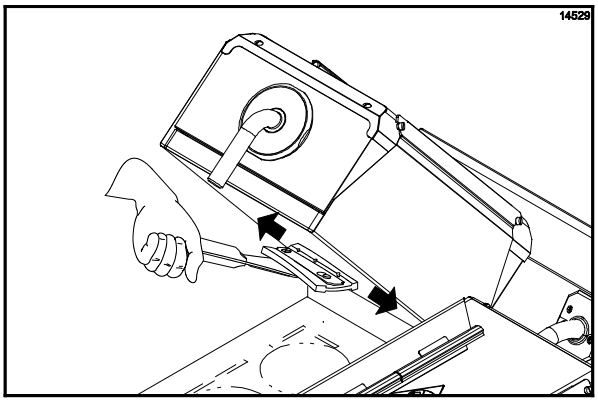
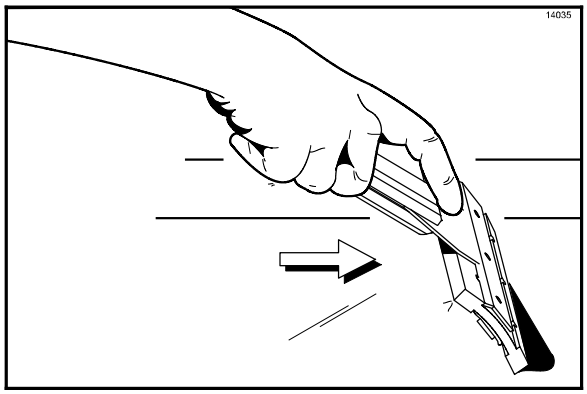


Figure 32

Step 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.**



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

Note: To increase the life of the release material sheet, wipe it with a damp, folded grill cloth a minimum of **four times** every hour.

CAUTION: The upper platen surface is very HOT! To prevent burn injuries, use extreme caution when wiping the release material sheet.

Daily Cleaning Procedures

Note: The three platen Model C810 has been selected to illustrate the step-by-step procedures. For grills equipped with less than three platens, perform the following steps as appropriate for your grill platen configuration.

Step 1
Raise the upper platen to the OPEN position by pressing the red RAISE button.

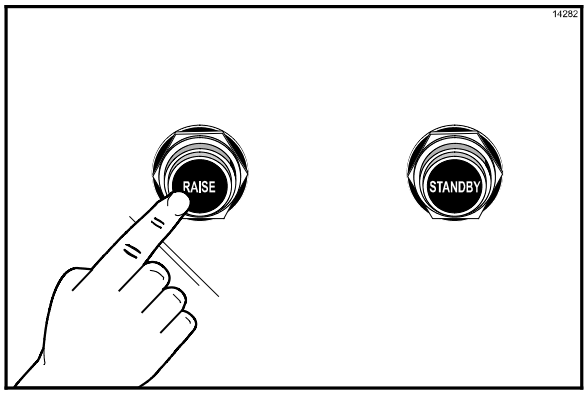


Figure 33

CAUTION: Never use force to raise the upper platen. Damage to components may result. Only use the RAISE button to open the upper platen!

Step 2
Press the CLEAN key. When the cook surfaces reach the proper temperature for cleaning, an alarm will sound and the message “READY TO CLEAN” will be displayed.

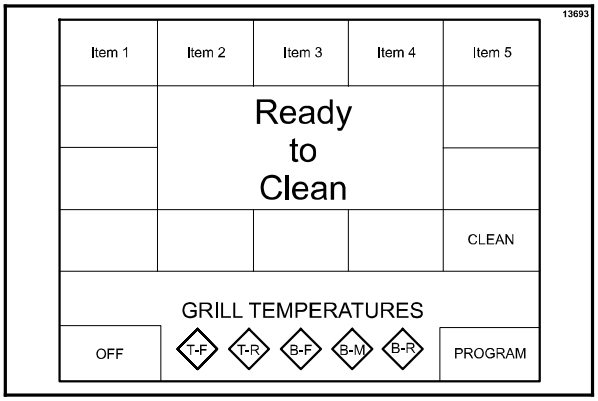


Figure 34

Step 3
Press the RAISE button to cancel the alarm.

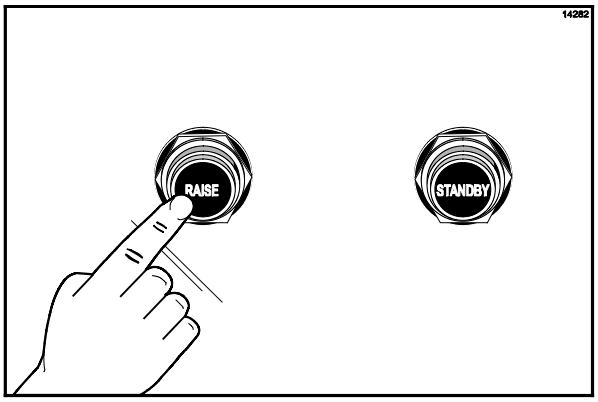


Figure 35

Step 4
Put on heat-resistant gloves.

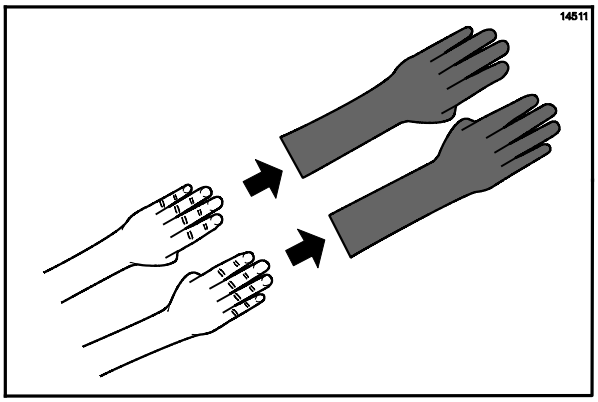


Figure 36

CAUTION: The upper platen surface and release material sheets are very hot. To prevent burn injuries, use extreme care.

Step 5
Wipe the exposed surface of the release material sheets with a clean, wet cloth.

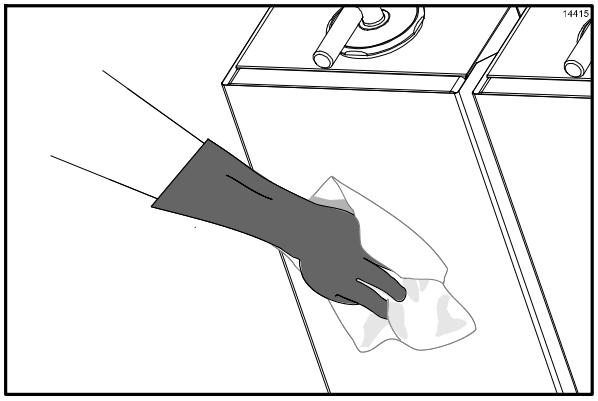


Figure 37

Step 6
Remove the release material clip, the release sheet retainer, and the release material sheet. Take these parts to the sink to be washed and rinsed.

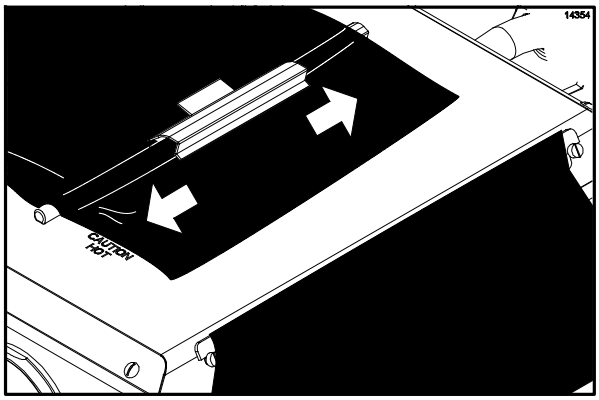


Figure 38

Step 7
Repeat steps 1 through 6 for the remaining upper platen(s).

Step 8
Wash and rinse the clips and retainers in the sink. Set them aside for future use.

Step 9
Set the release material sheets aside on a clean, flat surface next to the sink until further cleaning is performed. **DO NOT fold, crease, or place them on sharp objects.**

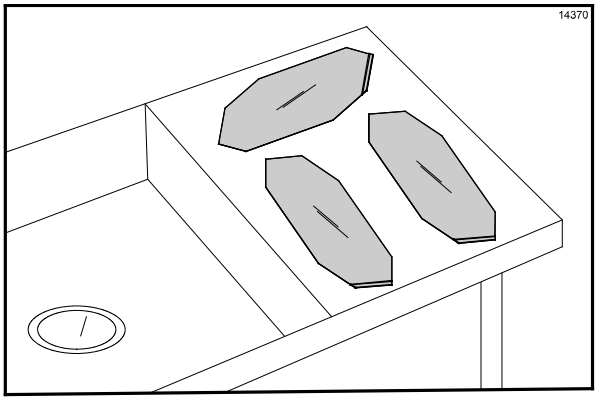


Figure 39

Step 10
Scrape the **lower** grill surface with the grill scraper, from front to back.

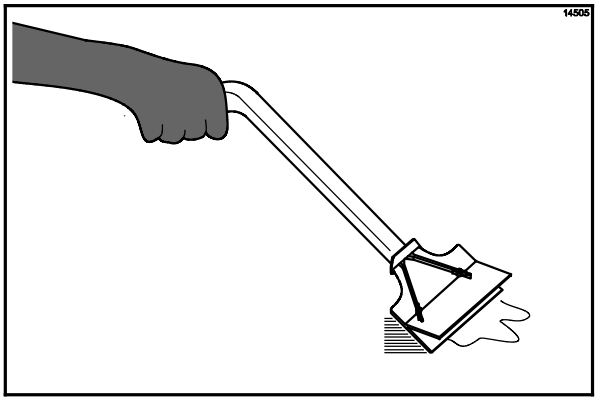


Figure 40

Step 11
Use the wiper squeegee to push residual grease into the grease cans.

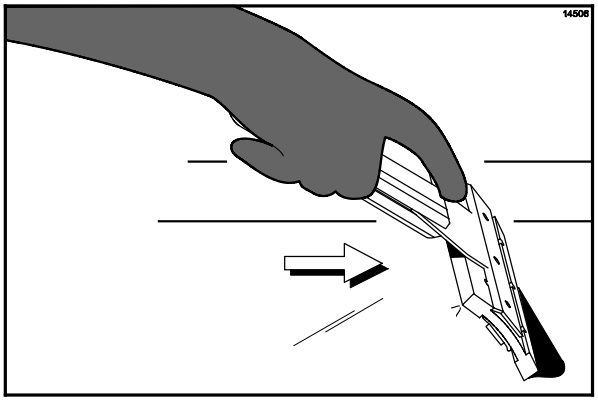


Figure 41

Step 12
Remove, empty, and reinstall the grease cans.

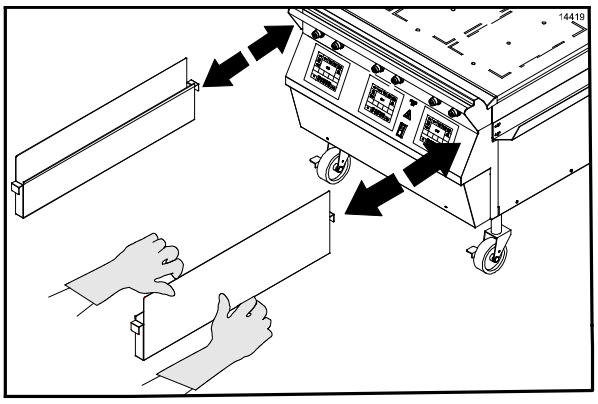


Figure 42

Step 13
Using an approved high temperature grill cleaner, pour approximately 3 oz. (90 ml) onto each 12” (305 mm) cook zone.

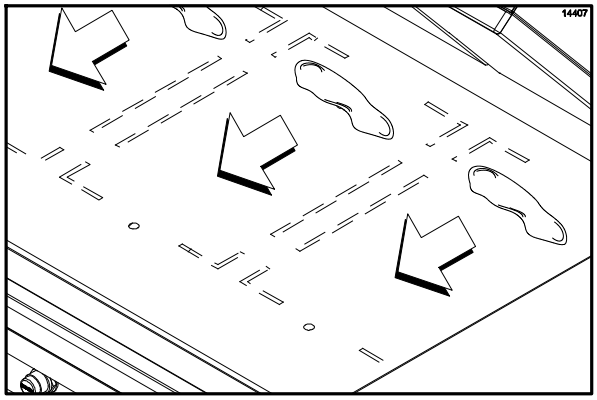


Figure 43

Step 14
Firmly attach a non-abrasive pad to the pad holder. (**Note**: The pad must not contain any ceramic particles.)

Step 15
Dip the non-abrasive pad into the grill cleaner.

IMPORTANT: DO NOT SCRUB while applying grill cleaner in the following steps:

Step 16
Apply grill cleaner to the front side of the upper platens.

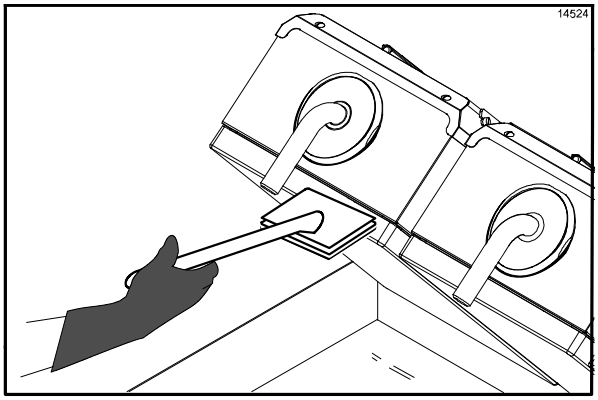


Figure 44

DO NOT use metal scrapers, abrasive pads, screens, or wire brushes. Damage to components may result.

Step 17
Apply grill cleaner to the platen surfaces.

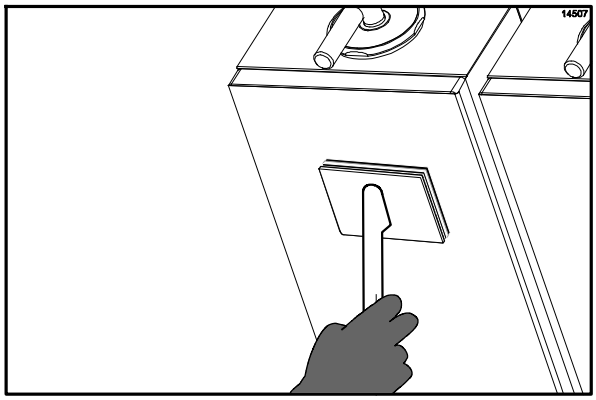


Figure 45

Step 18
Apply grill cleaner to the back side of the upper platens.

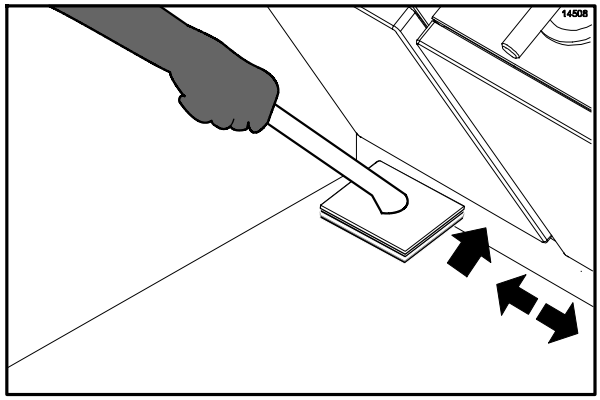


Figure 46

Step 19
Apply grill cleaner to the outer edges of the right and left platens.

Step 20
C810: Press the STANDBY button to lower the center platen.

C812: Press the STANDBY button to lower one of the platens, if needed.

Step 21
C810: Apply grill cleaner to both sides of the center platen.

Step 22
Apply grill cleaner to the inner edges of the right and left platens.

Step 23
Press the RAISE button to raise the lowered platen.

Step 24
Lightly scrub the front side of the platens with the non-abrasive pad until all soil has been liquified by the grill cleaner. For stubborn soils, apply additional grill cleaner and lightly scrub. **Do not rinse the platens at this time.**

Step 25
Lightly scrub the platen surfaces.

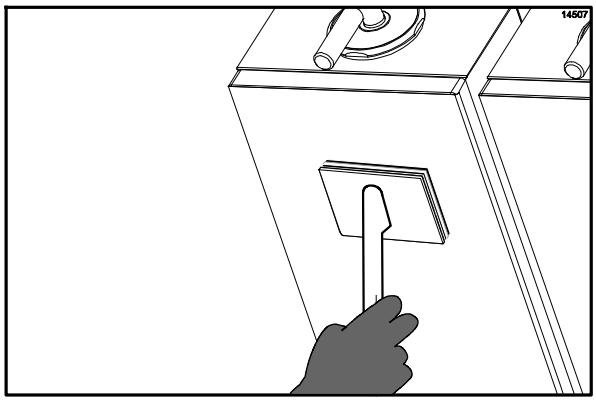


Figure 47

Step 26
Lightly scrub the back side of the upper platens.

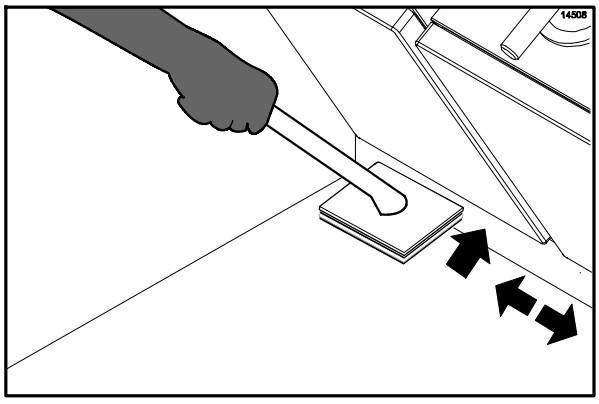


Figure 48

Step 27
Lightly scrub the outer edges of the right and left platens.

Step 28
C810: Press the STANDBY button to lower the center platen.

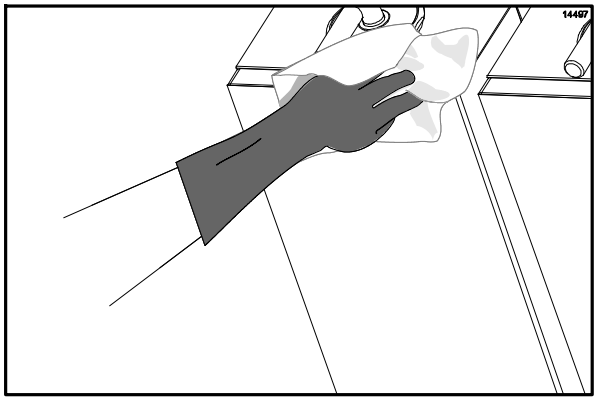
C812: Press the STANDBY button to lower one of the platens, if needed.

Step 29
C810: Lightly scrub both sides of the center platen.

Step 30
Lightly scrub the inner edges of the right and left platens.

Step 31
Press the RAISE button to raise the lowered platen.

Step 32
With a clean, wet cloth, rinse the front, sides, and back of the platen surfaces.



Step 33
With a clean, wet cloth, rinse the platen cook surfaces.

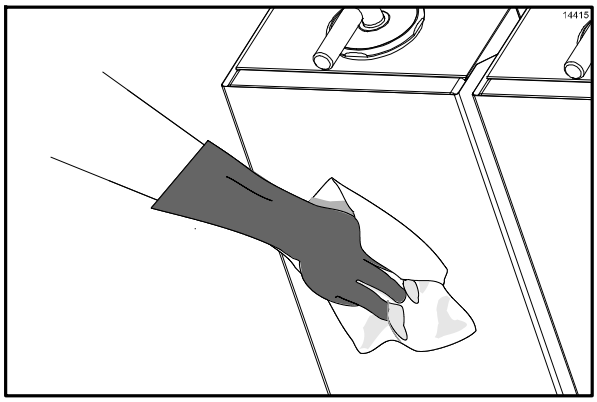


Figure 49

Step 34
C810: Press the STANDBY button to lower the center platen.

C812: Press the STANDBY button to lower one of the platens, if needed.

Step 35
C810: With a clean, wet cloth, rinse both sides of the center platen.

Step 36
With a clean, wet cloth, rinse the inner edges of the right and left platens.

Step 37
Press the RAISE button to raise the lowered platen.

Step 38
With a clean, wet cloth, wipe the exterior of all the platens, especially behind the rear of the upper platens (next to the arm assembly).

Step 39
Starting at the back of the lower grill, spread the remaining grill cleaner over the entire surface. **Do not scrub while applying product.**

Step 40
Lightly scrub the surface with the non-abrasive pad until all soil has been liquified by the grill cleaner.

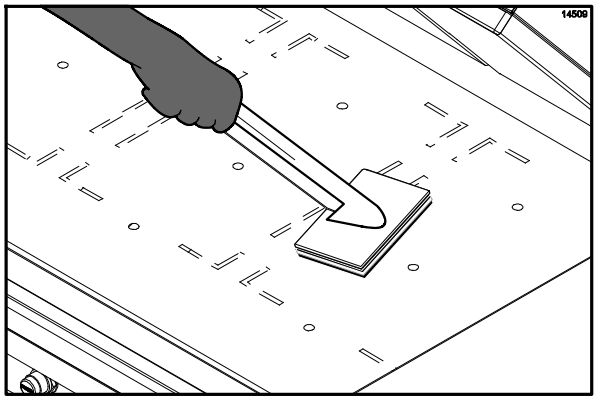


Figure 50

Note: The rear of the upper platen, as well as the tubular arm, can easily be wiped from the front of the unit. If cleaning is performed on a daily basis, there should be no carbon build-up.

IMPORTANT!

DO NOT use a jet of water to clean or rinse the grill.

DO NOT use cold water or ice to cool the upper platen or the lower cook surface.

Failure to follow these instructions may result in:

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

Step 41
Carefully pour warm water on the lower grill surface, starting from the back to the front. Use the squeegee to remove the cleaner from the grill surface.

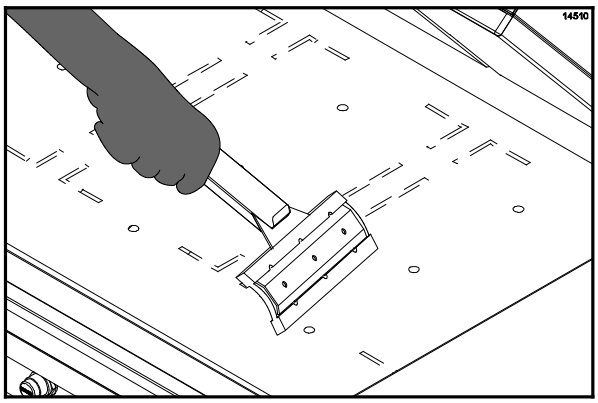


Figure 51

To avoid damaging the grill:

- Never use grill screens on the upper platen or the lower grill surface.
- Never use any abrasives or cleaners other than the approved cleaner.
- Never allow the grill scraper or the abrasive cleaning materials to come in contact with the release material.

Step 42
Pour a small amount of lukewarm water on a clean, wet cloth over the bottom grill surface and wipe off the residue.

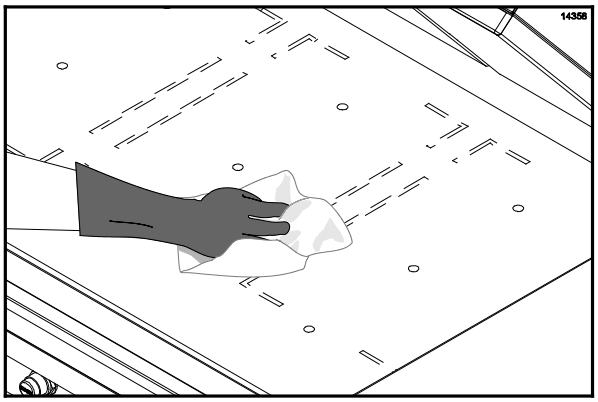


Figure 52

Step 43
Wipe the lower grill surface with a clean, wet cloth. Repeat until no visible soil remains.

Step 44
On a clean, sanitized, flat surface next to the sink, clean both sides of the release material sheets by gently wiping them with a clean, sanitized cloth.

Step 45
Place the release material sheets on a clean, sanitized, flat surface to air dry overnight.

Step 46
Remove and empty the grease cans.

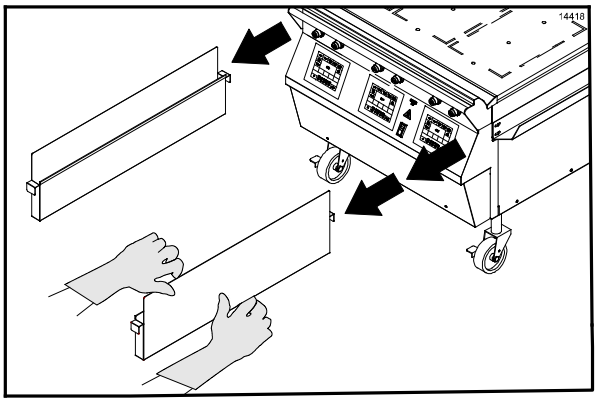


Figure 53

Step 47
Wash, rinse, and reinstall the grease cans.

24 Hour Stores Only:

Step 48
Re-install the release material sheets on the opposite side than previously used. Secure the sheets with the release material clips and retainers. Start up the grill per instructions starting on page 10.

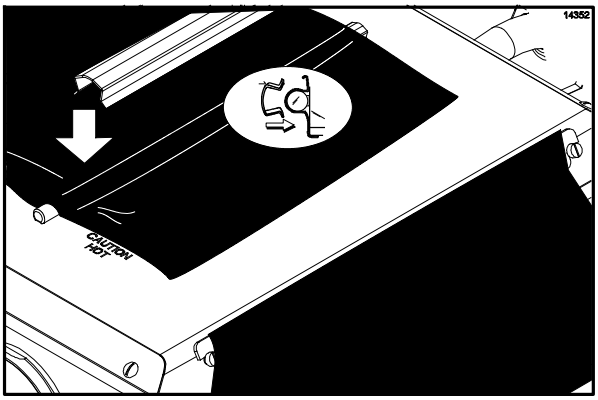


Figure 54

Non-24 Hour Stores Only:

Step 48
Wipe all areas with a clean, wet cloth.

Step 49
Wipe all exterior panels.

Step 50
Apply a light coat of vegetable oil to the entire **lower** grill plate.

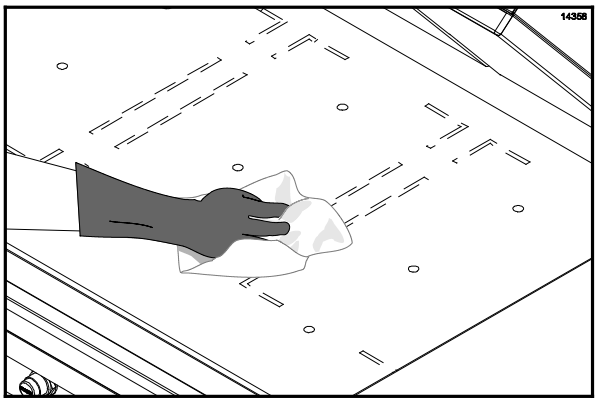


Figure 55

Step 51
Leave the upper platens in the OPEN position overnight.

Step 52
Place the power switch in the OFF position.

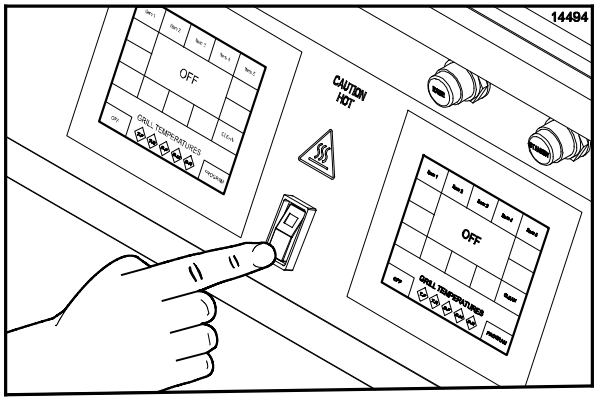


Figure 56

Section 7 Troubleshooting Guide

PROBLEM	PROBABLE CAUSE	REMEDY
1. One side of the grill will not heat. The control will display the message, “FAULTY ELEMENT OR SHORTED PROBE” after the TOO COOL timer has elapsed.	a. The heater is faulty.	a. Call a service technician.
	b. The high limit switch is faulty.	b. Call a service technician.
	c. The solid state relay is faulty.	c. Call a service technician.
2. One heat zone will not heat. The display reads “TOO COOL”.	a. The interface board is faulty.	a. Call a service technician.
	b. The solid state relay is faulty.	b. Call a service technician.
	c. The control harness is faulty.	c. Call a service technician.
3. One of the heat zones is overheating. The display reads “TOO HOT”.	a. The interface board is faulty.	a. Call a service technician.
	b. The solid state relay is faulty.	b. Call a service technician.
4. The grill will not turn on when power switch is placed in the ON position.	a. The restaurant circuit breaker has been tripped.	a. Reset the circuit breaker.
	b. The control cord is not connected properly.	b. Reconnect the cord.
	c. The fuse in the control box is faulty.	c. Call a service technician.
	d. The power switch is faulty.	d. Call a service technician.
5. The upper platen will not stay in the STANDBY mode, but will stay in the COOK position.	a. Incorrect use of the STANDBY button.	a. Press the STANDBY button within five seconds of lowering the platen into the COOK position.
	b. Faulty wire connections.	b. Call a service technician.

PROBLEM	PROBABLE CAUSE	REMEDY
6. The upper platen will not stay in the COOK or STANDBY position.	a. Temperature is insufficient to satisfy the indicator LED's.	a. Wait until the indicator LED's turn green.
	b. The control harness is faulty.	b. Call a service technician.
	c. The interface board is faulty.	c. Call a service technician.
	d. The latch switch is faulty.	d. Call a service technician.
	e. The latch solenoid is faulty.	e. Call a service technician.
	f. The processor control is faulty.	f. Call a service technician.
	g. The pneumatic system is faulty.	g. Call a service technician.
7. The upper platen will not stay in the COOK position, but will stay in the STANDBY mode.	a. The processor control is not set properly.	a. Call a service technician.
8. The upper platen opens too rapidly.	a. The orifice/check valve is incorrect or missing.	a. Call a service technician.
9. The display reads “PLATEN NOT LATCHED”.	a. The pneumatic system is faulty.	a. Call a service technician.
	b. The latch switch is faulty.	b. Call a service technician.
	c. The latch solenoid is faulty.	c. Call a service technician.
10. The display reads “UPPER PLATEN STUCK”.	a. The arm bearings are dirty.	a. Call a service technician.
	b. The air cylinder is faulty.	b. Call a service technician.
	c. Plugged air lines to cylinders.	c. Call a service technician.
11. The platen will not lower to preset gap height.	a. Defective motors and cables.	a. Call a service technician.
	b. Defective motor interface board.	b. Call a service technician.
	c. Loose harness connections.	c. Call a service technician.
	d. Defective main display controller.	d. Call a service technician.

PROBLEM	PROBABLE CAUSE	REMEDY
12. The product is under-cooked or overcooked.	a. The release material sheet is worn.	a. Replace the release material sheet.
	b. Incorrect cooking time.	b. Reset the processor control for the correct time.
	c. Incorrect temperature setting.	c. Adjust the processor control to the proper setting.
	d. The upper platen or lower grill surface is not clean and/or has carbon build-up.	d. Closing procedures must be followed to properly clean the upper platen and the lower grill surface and to remove carbon build-up.
	e. The preset gap height is incorrect.	e. Call a service technician.
	f. The heating zone is not heating.	f. Call a service technician.
13. The product is not cooking evenly.	a. The upper platen or lower grill surface is not clean and/or has carbon build-up.	a. Closing procedures must be followed to properly clean the upper platen and the lower grill surface, and to remove carbon build-up.
	b. Release material sheet is worn.	b. Replace release material sheet.
	c. The platen is not level.	c. Call a service technician.
	d. The preset gap height is incorrect.	d. Call a service technician.
	e. Air pressure is not high enough.	e. Call a service technician.
14. The display reads “PROBE OPEN”.	a. The thermocouple or the thermocouple interface board is faulty.	a. Call a service technician.
15. The display reads “HOME SWITCH STUCK ON.”	a. Defective motor control.	a. Call a service technician.
	b. Defective stepper motor.	b. Call a service technician.
	c. Defective stepper motor wire harness.	c. Call a service technician.
	d. Defective home switch.	d. Call a service technician.

PROBLEM	PROBABLE CAUSE	REMEDY
16. The display reads “HOME SWITCH NOT SEEN.”	a. Defective motor control.	a. Call a service technician.
	b. Defective stepper motor.	b. Call a service technician.
	c. Defective stepper motor wire harness.	c. Call a service technician.
	d. Defective home switch.	d. Call a service technician.
	e. Broken platen cable.	e. Call a service technician.

DESCRIPTION	PART NUMBER	C810 QTY.	WARR. CLASS	REMARKS
C81023G000				
ADAPTOR-1/4MPT X 1/4 OD TUBE	052563-2	1	103	
BACKSPLASH A.	X72954	1	103	
BAR A.-RELEASE MATERIAL	X72843	3	103	PLATEN COVER
+NUT-10-32 WHIZ FLANGE LOCKNUT	020983	9	000	
+SCREW-SHOULDER 10-32X1/4X.125L	072849	6	103	
BAR-BELLY *11/12/13/14/15*	075663-SP	1	103	
+WASHER-3/8 USS FLAT CR3	000653	2	000	
+SCREW-3/8-16X1 HEX HEAD CAP	079145	2	000	
BEARING 3/4 ID-SELF ALIGN	078730	6	103	
BEARING-FLANGE 3/4 X 15/16	077042	12	000	
BLOCK-CONTACT 1 NO	076013	6	103	CONTROL SWITCH
BLOCK-GAP ADJUST 3/8-24	072502	12	103	
BLOCK-TERMINAL 2P .25 SPADE	051644	1	103	
BLOCK-TERMINAL 4P SCREW CER	052668	3	103	STEPPER MOTOR
BLOCK-TERMINAL 7P GREEN	024156	1	103	
BRACKET-PIVOT	076451	3	103	
BULLNOSE A.-*C842*	X72423	1	103	
BUSHING-FLG .627IDX.12W OILITE	052394	6	103	
BUSHING-SNAP 11/16 ID X 7/8OD	010548	6	103	
BUSHING-SNAP 1-3/8ID X 1-3/4OD	027712	6	000	
BUTTON-OPERATOR-BLACK	076012	3	000	
+GUARD-LENSE	075288	3	103	
BUTTON-OPERATOR-RED	076011	3	000	
+GUARD-LENSE	075288	3	103	
CAN-GREASE *C810*	073294	2	103	
+SLIDE-GREASE CAN *C810*	073293	2	103	
CARD-CHECKOUT GEN MKT INF GAPX	073441	1	103	

DESCRIPTION	PART NUMBER	C810 QTY.	WARR. CLASS	REMARKS
CASTER-5" 7-5/8 STEM	078377	2	103	
CASTER-GRILL 5" SWIVEL W/LOCK	073240	2	103	
+BRACKET-CASTER-LOCK-C842	073322	1	103	
CLEVIS-ROD 1/2-20 THD	079777	3	103	
COMPRESSOR-AIR-230V SERV	032129SER2	1	212	
+ADAPTOR-HI TEMP 1/4X1/4 OD	058769-2	1	103	
+FITTING-HI TEMP 1/4X1/4 OD 9	058771-2	1	103	
+ MANIFOLD A.-*C842*	072695	1	103	
+SWITCH-PRESSURE 240V,3HP	077879-C	1	103	
+TUBE-TEFLON .188IDX.250OD	R403022	1	000	
+TEE-1/4FPT X 1/4MPT X 1/4FPT	021277	1	103	
+TEE-HI TEMP 1/4X1/4 OD	058770-2	1	103	
+TANK-ACCUMULATOR 10LB-NPT	078820	1	103	
+VALVE-CHECK 1/4MP	020959	1	103	
CONTROL-GRILL TOUCH PAD	*	3		*SEE - KIT A.-GRILL CONTROL-GEN MRKT
CONTROL-LIMIT W/SCREWS	078721	9	103	PLATEN
CONTROL-MOTOR *C810* GRILL	073279	3	212	CONTROL A.-LOWER *C811*
COVER A.-PLATEN *C810* W/RELEASE BAR	X73256	3	103	
COVER-LOWER PLATEN *C832*	073283	2	103	
CORD-POWER-250V-50A 4 WIRE	073405	2	103	
CYLINDER-AIR 6IN STROKE C/C	079160	3	103	
DIAGRAM-WIRING *C810*	073370-23	1	000	
E-RING-3/4 STEEL	077046	12	000	
FASTENER-CLIP 1/4-20 U TYPE	073328	8	000	
FASTENER-SNAP IN 1/4X15/16	078329	24	000	
FILTER-CORCOM 6EH1	040140-001	3	103	TRANSFORMER
FITTING-1/4MPTX1/4OD TUBE 90DG	052560-2	6	103	
FUSE-4 AMP BK/MDL-4-R	079837-040	1	000	
+HOLDER-FUSE-15 A, 250 V	076299	1	103	

DESCRIPTION	PART NUMBER	C810 QTY.	WARR. CLASS	REMARKS
GAUGE-130 PSI 1/8 MPT BACK MNT	072695-3	1	103	MANIFOLD A.-*C842*
GASKET-CONTROL *C842*	072914	3	000	
GUIDE-PATTY PLACEMENT GEN MKT	073440	1	103	
HANDLE-PLATEN	073250	3	103	
HARNESS A.-COMP. VALVE *C842*	X72743	1	103	
HARNESS A.-COMP/TB *C842*	X72854	1	103	
HARNESS A.-MOTOR/PCB *M32/35*L	X79603-L	3	103	
HARNESS-PCB/GR SWITCH *C832*	072529	3	103	
HARNESS-SSR TO I/O *C842*	072626	3	103	
HARNESS-SWITCH *C810*	073663	1	103	
HARNESS-TOUCH-CONTROL*C810-11*	073369	3	103	
HEATER-CAST 1900W *C842* 208	072657-23	9	103	
HOSE-BEV.-.250IDX.438OD-100'	R30317	5'	000	
KIT A.-3FT RESTRAIN CABLE	074948	1	103	
KIT A.-ACCESSORY*INF GAP GEN	X73459	1	000	
CLIP-RELEASE MATERIAL-W/TAB	072673	6	000	
RETAINER-SHEET RELEASE *C842*	072845	3	103	
SCRAPER-TEFLON WIPER	075887	1	000	
SCREW-10-32X3/8 SLTD TRUSS	024298	9	000	
SCREW-3/8-16X1 HEX HEAD CAP	001082	2	000	
SHEET-RELEASE BOX(9) GEN MRKT	073442	1	000	
STRIP-REPLACEMENT	075888	1	000	
WASHER-3/8 USS FLAT CR3	000653	2	000	
KIT A.-GRILL CONTROL-GEN MRKT	X73474-SER	3	212	
SOFTWARE-GRILL CONTROL GM	073474-109	3	103	
+CONNECTOR-MATE LOCK-3 CIR-PIN	044823	3	103	
+GASKET-CONTROL *C842*	072914	3	000	
KIT A.-GREASE SHIELD*	X78330-SER	3	000	
SHIELD-GREASE *M 22*	078285	6	000	

DESCRIPTION	PART NUMBER	C810 QTY.	WARR. CLASS	REMARKS
FASTENER-SNAP IN 1/4X15/16	078329	24	000	
LABEL-ELEC-CAUTION	075484	1	000	
MANIFOLD A.-*C842*	072695	1	103	COMPRESSOR A.-AIR
BLOCK-MANIFOLD .030 ORFICE	072695-7	1	103	
FITTING-DIFFUSER 1/4 MPT	072695-8	1	103	
FITTING-HI TEMP 1/4X1/4 OD 90	058771-2	1	103	
FITTING-SWIVEL ELBOW 1/4 OD TB	072695-5	3	103	
FITTING-SWIVEL ELBOW 1/4 OD TB	072695-6	1	103	
GAUGE-130 PSI 1/8 MPT BACK MNT	072695-3	1	103	
REGULATOR-PRESSURE 0-120 PSI	072695-2	1	103	
MAN-OPER C810/C812	073523-M	1	000	
MOTOR-GEAR *M32/35* STEPPER V3	073247	3	103	
+SCREW-SHOULDER 5/16 X 1	073249	6	103	GEAR MOTOR
+NUT-1/4-20 WHIZ FLANGE LOCK	017523	6	000	
O-RING-1-3/16OD X .103W	052733-120	12	000	
PANEL A.-BACK SERVICE	X72951	1	103	
PANEL A.-CENTER-SHROUD	X73331	1	103	FRONT CONTROL
PANEL A.-LIGHT *C810*	X73270	1	103	
PANEL A.-SIDE UPPER*832/835*LT	X72962	1	103	
PANEL A.-SIDE UPPER*832/835*RT	X72965	1	103	
PANEL-BACK-LOWER	073432	1	103	
PANEL-FRONT-LOWER *C812*	073650	1	103	
PANEL-SIDE-LOWER *C810* LEFT	073262		103	
PANEL-SIDE-LOWER *C810* RIGHT	073261	1	103	
PIN-SPRING UPPER *C842*	072542	6	000	
PLATE A.-DOOR HINGE-L	X73569	1	103	
PLATE A.-DOOR HINGE-R	X73570	1	103	
PLATE A.-GRILL *C842*	072409	1	103	
PLATEN A.-2600W 208V *C810*	X73272-23	3	212	

DESCRIPTION	PART NUMBER	C810 QTY.	WARR. CLASS	REMARKS
PLUG-HOLE 1-3/4 DIA.	027132	3	000	
PLUG-HOLE 1-3/8 DIA.-BLACK	053361	1	000	
PLUG-HOLE 3/8 DIA BLACK PLASTI	050988	2	103	
PULLEY-PLATEN CABLE	072662	6	103	
PULLEY-PLATEN-LEFT	073248-L	3	103	
+SCREW-1/4-20X3/8 SOCKET SET	039536	3	000	
PULLEY-PLATEN-RIGHT	073248-R	3	103	
+SCREW-1/4-20X3/8 SOCKET SET	039536	3	000	
REGULATOR-PRESSURE 0-120 PSI	072695-2	1	103	MANIFOLD A.-*C842*
RELAY-SS 25A NON-ALARM 240 V	074210-02	15	103	
SCREW-SHOULDER 10-32X1/4X.125L	072849	6	103	
SCREW-SHOULDER 3/8X3-1/4	052010	12	103	
SCREW-SHOULDER 4-40X.3755 SOC	058381	18	103	
SCREW-SHOULDER 5/16 X 1	073249	6	103	
SEALANT-GORE-TEX 1/4 UNCOMP.	R700033	16'	000	
SEAL-ARM *M32/35*	079952	6	000	ARM/BACKSPLASH
SHIELD-COUPLING FRONT	072926	3	103	
SHIELD-COUPLING REAR	072927	6	103	
SHIELD-GREASE *M 22*	078285	6	103	
SHIELD-PLATE SHROUD	072465	9	103	
SHIELD-PLATE SHROUD-OUTER	072466	9	103	
SHIELD-PLATE TUBE	072467	9	103	
SHIELD-PLATE TUBE INNER	072467-1	9	103	
SHROUD A.-PLATEN *C842*	X72835	3	103	
SHROUD-DOUBLE *M 11-12*	073284	2	103	
SHIELD-GREASE *M 22*	078285	6	103	KIT A.-GREASE SHIELD* X78330-SER
+FASTENER-SNAP IN 1/4X15/16	078329	24	000	
SPRING-EXTENSION LATCH *C842*	072617	12	000	PLATEN SPRING
+PIN-SPRING UPPER *C842*	072542	6	000	

DESCRIPTION	PART NUMBER	C810 QTY.	WARR. CLASS	REMARKS
SWITCH-PRESSURE 240V,3HP	077879-C	1	103	COMPRESSOR A.-AIR
SWITCH-PUSHBUTTON-SPST	079442	3	103	GEAR ,PTPR
+ACTUATOR-HOME SWITCH	079792	3	103	STEPPER MOTOR
SWITCH-ROCKER-DPST-10AMP IP65	076989-WP	1	103	
SWITCH-SCREW TERMINAL	075780	3	103	LATCH SWITCH
TANK-ACCUMULATOR 10LB-NPT	078820	1	103	
TEE-1/4FPT X 1/4MPT X 1/4FPT	021277	1	103	AIR COMPRESSOR
TEE-1/4OD X 1/4OD X 1/4OD TUBE	052562	1	103	AIR COMPRESSOR
THERMOCOUPLE A. *M22E-M35*	X75695-K	9	103	
THERMOCOUPLE-K TYPE SS BRAID	079622	6	103	PLATEN
TRANS.-100VA 120/208/240 PRI	079800-24	3	103	
TRIM-CORNER *C810* LEFT	073263	1	103	
TRIM-CORNER *C810* RIGHT	073264	1	103	
TUBE-.170ID X .250OD	R403021	17'	000	
HOSE-BEV.-.250IDX.438OD-100'	R30317	5'	000	
+CLAMP-HOSE 7/16-WIRE DICHROMAT	051742	3	000	
TUBE-NYLOBRADE 1/4ID X 7/16OD	020568-11	1	000	R30317 HOSE-BEV.-.250IDX.438OD-100'
TUBE-NYLOBRADE 1/4ID X 7/16OD	020568-18	1	000	R30317 HOSE-BEV.-.250IDX.438OD-100'
TUBE-NYLOBRADE 1/4ID X 7/16OD	020568-19	1	000	R30317 HOSE-BEV.-.250IDX.438OD-100'
VALVE-CHECK W/#69 ORIFICE M22	078332	3	103	
VALVE-CHECK 1/4MP	020959	1	103	AIR COMPRESSOR
VALVE-PRESSURE RELIEF 70 PSI	072695-4	1	103	MANIFOLD
VALVE-SOLENOID 3 WAY 12 VDC	072695-1	3	103	MANIFOLD
VARISTOR-280VAC RMS 17 MM DIA	030036	2	103	AIR COMPRESSOR

DESCRIPTION	PART NUMBER	C810 QTY.	WARR. CLASS	REMARKS
C81075GW00 - ROHS COMPLIANT 400V 50HZ 3N~ (4 WIRE) ELECTRIC				
CONTROL-HI-LIMIT 550F NO RESET	074165	9	103	
DIAGRAM-WIRING *C810*	073479-75	1	000	
FILTER A.-*C842* WHT/BLK	X72727-40	1	103	
FILTER-2 POLE *C842*	072887	1	103	
FILTER-CORCOM 2VR1	032567	3	000	
GUARD-LENSE	075288	3	103	
HEATER-CAST 230V 1633 W *C842*	072752-75	9	103	
LABEL-CONTROL PANEL-INTL	075699SYM3	1	000	
LABEL-WARN GRILL MCD AUTH	072658	3	000	
PLATEN A.-230V 2450W *C810	X73478-75	3	212	
RELAY-4P-40A 1101120 COIL	073191-27	1	103	
RELAY-4P-40A 200/240 COIL	050869-27	2	103	
TRANS.-100VA 120/208/240	079800	3	103	
C81075GW65 - ROHS COMPLIANT *FRANCE* 400V 50HZ 3N~ (4 WIRE) ELECTRIC				
LABEL-WARN GRILL-SVC-	072658-FG	3	000	
MAN-OPER C810 FRENCH	073523FM	1	000	
LABEL-ELEC-CAUTION-F/G	075484-FG	1	000	

DESCRIPTION	PART NUMBER	C812 QTY.	WARR. CLASS	REMARKS
C81223GW40				
ADAPTOR-1/4MPT X 1/4 OD TUBE	052563-2	1	103	
BACKSPLASH A. *C812*	X73651	1	000	
BAR A.-RELEASE MATERIAL	X72843	2	103	PLATEN COVER
+NUT-10-32 WHIZ FLANGE LOCKNUT	020983	6	000	
+SCREW-SHOULDER 10-32X1/4X.125L	072849	4	103	
BAR-BELLY *11/12/13/14/15*	075663-SP	1	103	
+WASHER-3/8 USS FLAT CR3	000653	2	000	
+SCREW-3/8-16X1 HEX HEAD CAP	079145	2	000	
BEARING 3/4 ID-SELF ALIGN	078730	4	103	
BEARING-FLANGE 3/4 X 15/16	077042	8	000	
BLOCK-CONTACT 1 NO	076013	6	103	CONTROL SWITCH
BLOCK-GAP ADJUST 3/8-24	072502	8	103	
BLOCK-TERMINAL 1P	073423	1	103	
BLOCK-TERMINAL 2P .25 SPADE	051644	1	103	
BLOCK-TERMINAL 4P SCREW CER	052668	2	103	STEPPER MOTOR
BRACKET-PIVOT	076451	2	103	
BULLNOSE A.-*C842*	X72423	1	103	
BUSHING-FLG .627IDX.12W OILITE	052394	4	103	
BUSHING-SNAP 11/16 ID X 7/8OD	010548	12	103	
BUSHING-SNAP 1-3/8ID X 1-3/4OD	027712	7	000	
BUTTON-OPERATOR-BLACK	076012	3	000	
+GUARD-LENSE	075288	3	103	
BUTTON-OPERATOR-RED	076011	3	000	
+GUARD-LENSE	075288	3	103	
CAN-GREASE *C810*	073294	2	103	
+SLIDE-GREASE CAN *C810*	073293	2	103	
CARD-CHECKOUT GEN MKT INF GAPX	073441	1	103	
CASTER-5" 7-5/8 STEM	078377	2	103	

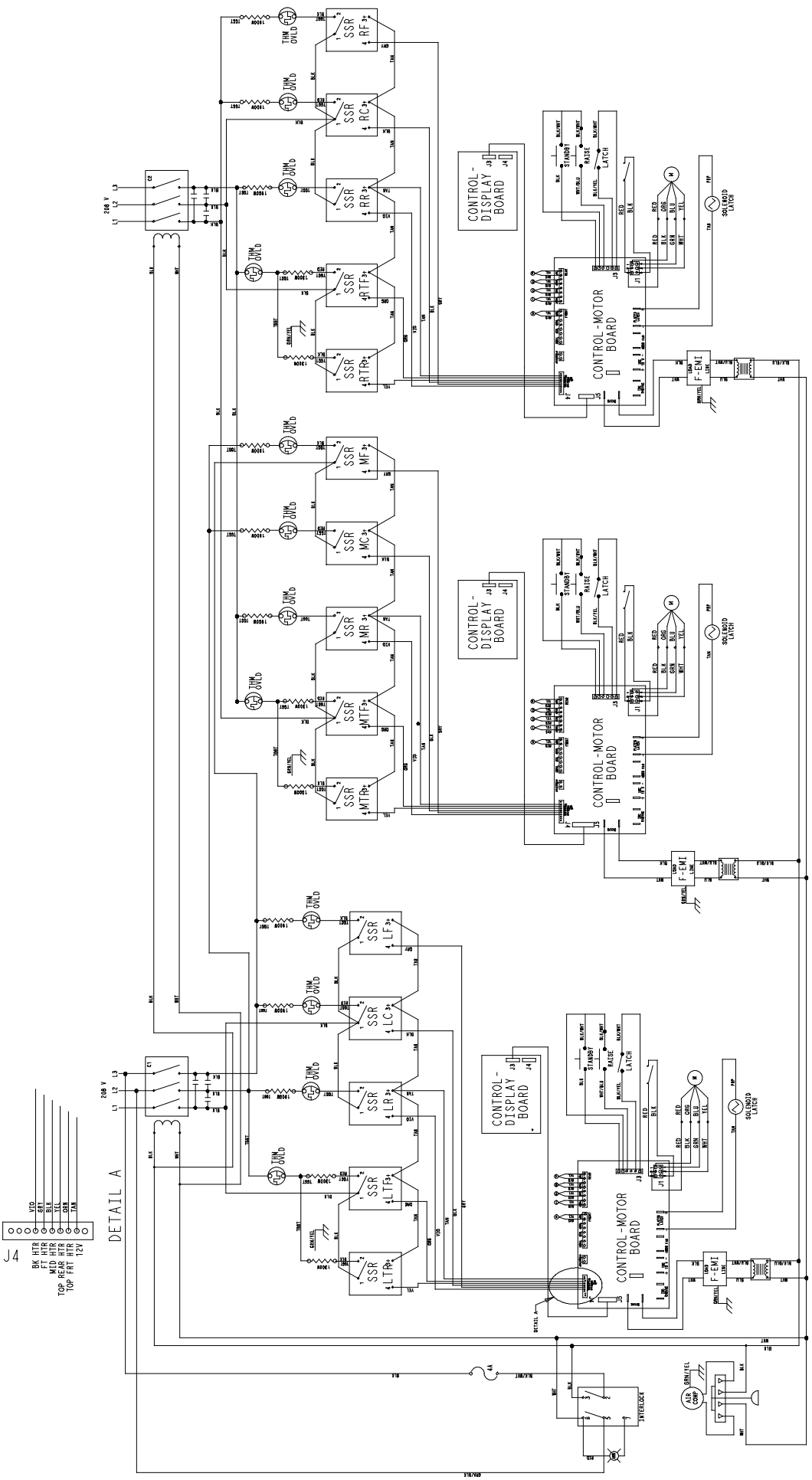
DESCRIPTION	PART NUMBER	C812 QTY.	WARR. CLASS	REMARKS
CASTER-GRILL 5" SWIVEL W/LOCK	073240	2	103	
CLEVIS-ROD 1/2-20 THD	079777	2	103	
COMPRESSOR-AIR-230V SERV	032129SER2	1	212	
+ADAPTOR-HI TEMP 1/4X1/4 OD	058769-2	1	103	
+FITTING-HI TEMP 1/4X1/4 OD 9	058771-2	1	103	
+ MANIFOLD A.-*C842*	072695	1	103	
+SWITCH-PRESSURE 240V,3HP	077879-C	1	103	
+TUBE-TEFLON .188IDX.250OD	R403022	1	000	
+TEE-1/4FPT X 1/4MPT X 1/4FPT	021277	1	103	
+TEE-HI TEMP 1/4X1/4 OD	058770-2	1	103	
+TANK-ACCUMULATOR 10LB-NPT	078820	1	103	
+VALVE-CHECK 1/4MP	020959	1	103	
CONTROL-GRILL TOUCH PAD	*	3	---	*SEE - KIT A.-GRILL CONTROL-GEN MRKT
CONTROL-LIMIT W/SCREWS	078721	11	103	PLATEN
CONTROL-MOTOR *C810* GRILL	073279	3	212	CONTROL A.-LOWER *C811*
COVER A.-PLATEN *C810* W/RELEASE BAR	X73256	2	103	
COVER-LOWER PLATEN *C832*	073283	2	103	
CORD-POWER-250V-50A 4 WIRE	073405	2	103	
CYLINDER-AIR 6IN STROKE C/C	079160	2	103	
DIAGRAM-WIRING *C812*	073692-23	1	000	
E-RING-3/4 STEEL	077046	8	000	
FASTENER-CLIP 1/4-20 U TYPE	073328	8	000	
FASTENER-SNAP IN 1/4X15/16	078329	24	000	
FILTER A.-*M22E* WHT/BLK	X79256	2	103	
FILTER-CORCOM 6EH1	040140-001	3	103	TRANSFORMER
FITTING-1/4MPTX1/4OD TUBE 90DG	052560-2	7	103	
FUSE-4 AMP BK/MDL-4-R	079837-040	1	000	
+HOLDER-FUSE-15 A, 250 V	076299	1	103	
GAUGE-130 PSI 1/8 MPT BACK MNT	072695-3	1	103	MANIFOLD A.-*C842*
GASKET-CONTROL *C842*	072914	3	000	

DESCRIPTION	PART NUMBER	C812 QTY.	WARR. CLASS	REMARKS
GUIDE-PATTY PLACEMENT GEN MKT	073440	1	103	
HANDLE-PLATEN	073250	2	103	
HARNESS A.-COMP. VALVE *C842	X72743	1	103	
HARNESS A.-COMP. VALVE *C832	X73145	1	103	
HARNESS A.-MOTOR/PCB *M32/35	X79603-L	2	103	
HARNESS A.-COMP. VALVE *C812	X73703	1	103	
HARNESS-COMPRESSOR *C845/C81	073422	1	103	
HARNESS-PCB/GR SWITCH *C832*	072529	3	103	
HARNESS-SSR TO I/O *C842*	072626	2	103	
HARNESS-SSR TO I/O *C830*	072626-L	1	103	
HARNESS-SWITCH *C810*	073663	1	103	
HARNESS-TOUCH-CONTROL*C810-11*	073369	3	103	
HEATER-CAST 1900W *C842* 208	072657-23	9	103	
KIT A.-3FT RESTRAIN CABLE	074948	1	103	
KIT A.-ACCESSORY*2 PLATEN GM	X73678	1	000	
CLIP-RELEASE MATERIAL-W/TAB	072673	4	000	
RETAINER-SHEET RELEASE *C842	072845	2	000	
SCRAPER-TEFLON WIPER	075887	1	000	
SCREW-10-32X3/8 SLTD TRUSS	024298	9	000	
SCREW-3/8-16X1 HEX HEAD CAP	001082	2	000	
SHEET-RELEASE BOX(9) GEN MRK	073442	1	000	
STRIP-REPLACEMENT	075888	1	000	
WASHER-3/8 USS FLAT CR3	000653	2	000	
KIT A.-GRILL CONTROL-GEN MRKT	X73474-SER	3	212	
SOFTWARE-GRILL CONTROL GM	073474-109	3	103	
+CONNECTOR-MATE LOCK-3 CIR-PIN	044823	3	103	
+GASKET-CONTROL *C842*	072914	3	000	
KIT A.-GREASE SHIELD*	X78330-SER	2	000	
FASTENER-SNAP IN 1/4X15/16	078329	16	000	
SHIELD-GREASE *M 22*	078285	4	000	

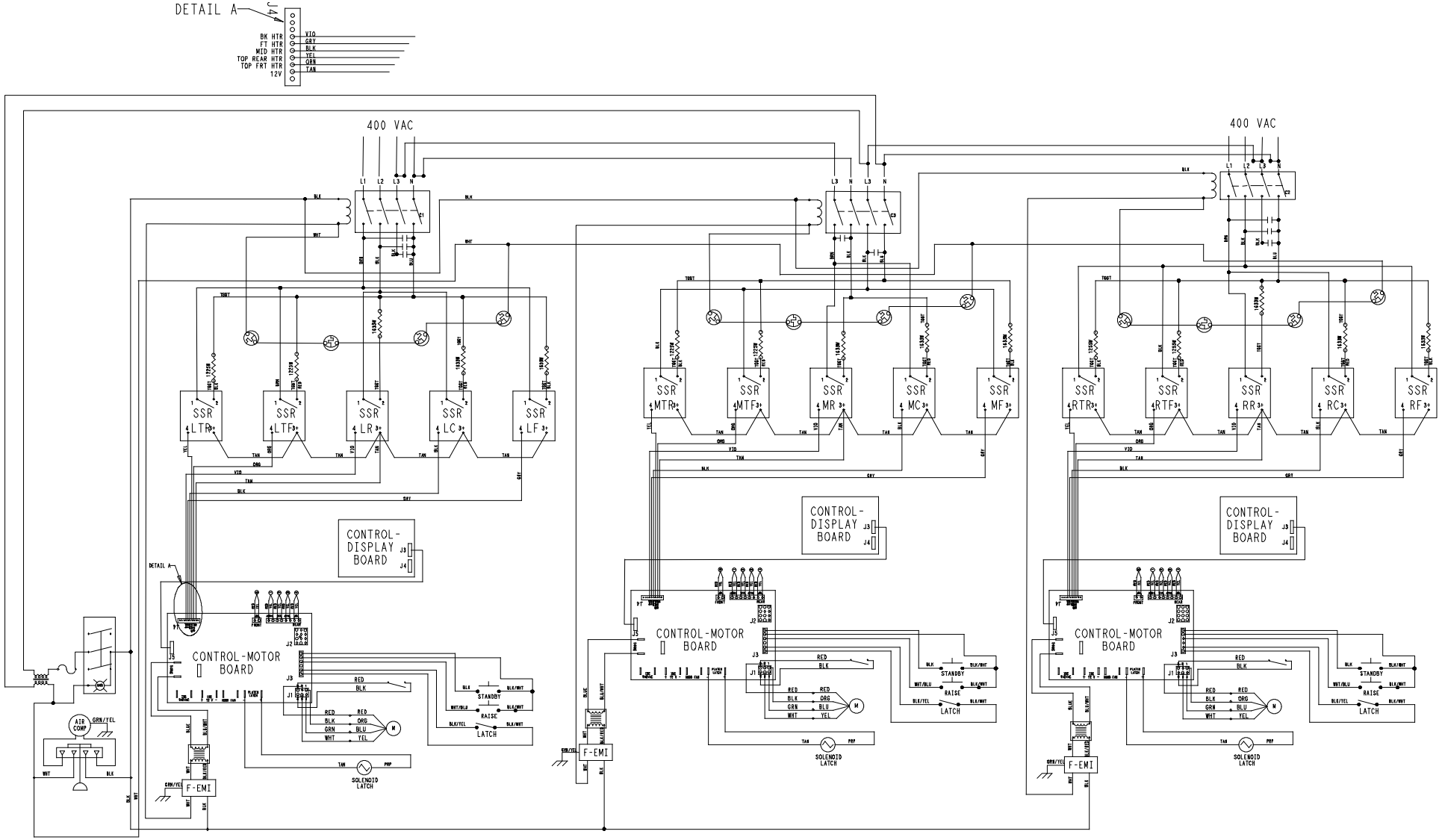
DESCRIPTION	PART NUMBER	C812 QTY.	WARR. CLASS	REMARKS
LABEL-ELEC-CAUTION	075484	1	000	
MANIFOLD A.-*C832*	073129	1	103	
CONNECTOR-MATE LOCK 4 CIR-PIN	500534	1	103	
PIN-.084 OD/14-20 AWG-STRIP	021624	4	103	
FITTING-DIFFUSER 1/4 MPT	072695-8	1	103	
FITTING-SWIVEL ELBOW 1/4 OD TB	072695-5	2	103	
FITTING-SWIVEL ELBOW 1/4 OD TB	072695-6	1	103	
GAUGE-130 PSI 1/8 MPT BACK MNT	072695-3	1	103	
REGULATOR-PRESSURE 0-120 PSI	072695-2	1	103	
VALVE-PRESSURE RELIEF 70 PSI	072695-4	1	103	
VALVE-SOLENOID 3 WAY 12 VDC	072695-1	2	103	
MAN-OPER C810/C812	073523-M	1	000	
MOTOR-GEAR *M32/35* STEPPER V3	073247	2	103	
+SCREW-SHOULDER 5/16 X 1	073249	4	103	GEAR MOTOR
+NUT-1/4-20 WHIZ FLANGE LOCK	017523	4	000	
O-RING-1-3/16OD X .103W	052733-120	8	000	
PANEL A.-BACK SERVICE	X72951	1	103	
PANEL A.-CENTER-SHROUD	X73331	1	103	FRONT CONTROL
PANEL A.-SIDE UPPER*832/835*LT	X72962	1	103	
PANEL A.-SIDE UPPER*832/835*RT	X72965	1	103	
PANEL-BACK-LOWER	073432	1	103	
PANEL-FRONT-LOWER *C812*	073650	1	103	
PANEL-SIDE-LOWER *C810* LEFT	073262	1	103	
PANEL-SIDE-LOWER *C810* RIGHT	073261	1	103	
PIN-SPRING UPPER *C842*	072542	4	000	
PLATE A.-DOOR HINGE-L	X73569	1	103	
PLATE A.-DOOR HINGE-R	X73570	1	103	
PLATEN A.-2600W 208V *C810*	X73272-23	2	212	VERIFY SERVICE PART NUMBER W/KARL HENZE
PLUG-HOLE 1-3/4 DIA.	027132	3	000	
PLUG-HOLE 1-3/8 DIA.-BLACK	053361	1	000	

DESCRIPTION	PART NUMBER	C812 QTY.	WARR. CLASS	REMARKS
PLUG-HOLE 3/8 DIA BLACK PLASTI	050988	1	103	
PULLEY-PLATEN CABLE	072662	4	103	
PULLEY-PLATEN-LEFT	073248-L	2	103	
+SCREW-1/4-20X3/8 SOCKET SET	039536	2	000	
PULLEY-PLATEN-RIGHT	073248-R	2	103	
+SCREW-1/4-20X3/8 SOCKET SET	039536	2	000	
REGULATOR-PRESSURE 0-120 PSI	072695-2	1	103	
RELAY-SS 25A NON-ALARM 240 V	074210-02	13	103	
SCREW-SHOULDER 10-32X1/4X.125L	072849	4	103	
SCREW-SHOULDER 3/8X3-1/4	052010	8	103	
SCREW-SHOULDER 4-40X.3755 SOC	058381	18	103	
SCREW-SHOULDER 5/16 X 1	073249	4	103	
SEALANT-GORE-TEX 1/4 UNCOMP.	R700033	11	000	
SEAL-ARM *M32/35*	079952	4	000	ARM/BACKSPLASH
SHIELD-COUPLING FRONT	072926	2	103	
SHIELD-COUPLING REAR	072927	4	103	
SHIELD-GREASE *M 22*	078285	4	103	KIT A.-GREASE SHIELD* X78330-SER
+FASTENER-SNAP IN 1/4X15/16	078329	24	000	
SHIELD-PLATE SHROUD	072465	6	103	
SHIELD-PLATE SHROUD-OUTER	072466	6	103	
SHIELD-PLATE TUBE	072467	6	103	
SHIELD-PLATE TUBE INNER	072467-1	6	103	
SHROUD A.-PLATEN *C842*	X72835	2	103	
SHROUD-DOUBLE *M 11-12*	073284	2	103	
SPRING-EXTENSION LATCH *C842*	072617	8	000	PLATEN SPRING
+PIN-SPRING UPPER *C842*	072542	4	000	
SWITCH-PRESSURE 240V,3HP	077879-C	1	103	COMPRESSOR A.-AIR
SWITCH-PUSHBUTTON-SPST	079442	2	103	GEAR ,PTPR
+ACTUATOR-HOME SWITCH	079792	2	103	STEPPER MOTOR
SWITCH-ROCKER-DPST-10AMP IP65	076989-WP	1	103	

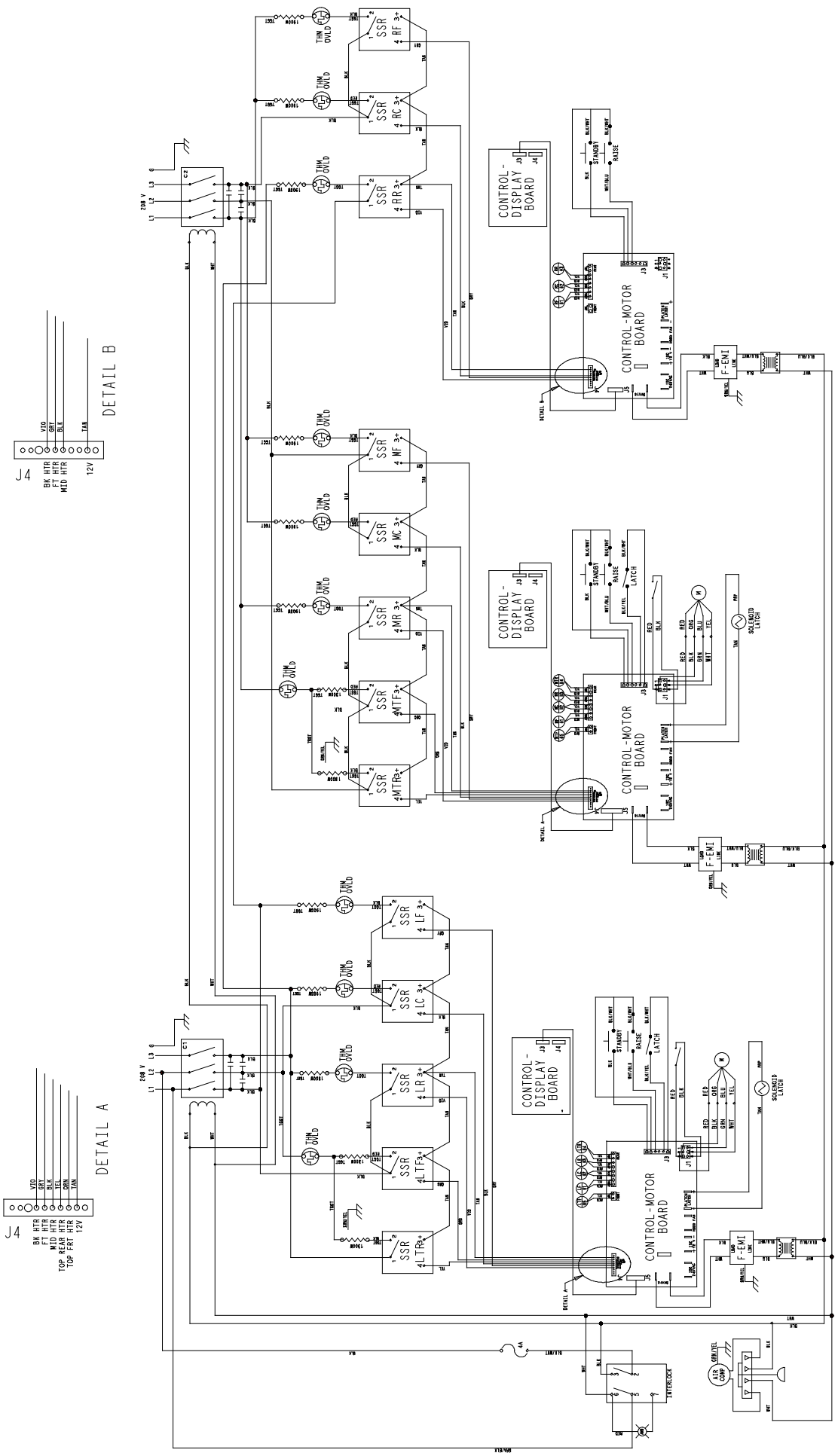
DESCRIPTION	PART NUMBER	C812 QTY.	WARR. CLASS	REMARKS
SWITCH-SCREW TERMINAL	075780	2	103	LATCH SWITCH
TANK-ACCUMULATOR 10LB-NPT	078820	1	103	
TEE-1/4FPT X 1/4MPT X 1/4FPT	021277	1	103	AIR COMPRESSOR
TEE-1/4OD X 1/4OD X 1/4OD TUBE	052562	1	103	AIR COMPRESSOR
THERMOCOUPLE A. *M22E-M35*	X75695-K	9	103	
THERMOCOUPLE-K TYPE SS BRAID	079622	4	103	PLATEN
TRANS.-100VA 120/208/240 PRI	079800-24	3	103	
TRIM-CORNER *C810* LEFT	073263	1	103	
TRIM-CORNER *C810* RIGHT	073264	1	103	
TUBE-.170ID X .250OD	R403021	15'	000	
VALVE-CHECK W/#69 ORIFICE M22	078332	2	103	
VALVE-CHECK 1/4MP	020959	1	103	AIR COMPRESSOR
VALVE-PRESSURE RELIEF 70 PSI	072695-4	1	103	MANIFOLD
VALVE-SOLENOID 3 WAY 12 VDC	072695-1	2	103	MANIFOLD
VARISTOR-280VAC RMS 17 MM DIA	030036	2	103	AIR COMPRESSOR



Model C810
073370-23
9/14/10



Model C810
073479-75
9/14/10



Model C812
073692-23
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