



Fast Two Sided Cooking with the L Series Grill



Grill Easier, Faster, Smarter & Safer With the Taylor L-Series Grills

EASIER

The L Series modular design and multiple configurations allows for a much smaller footprint than flat grill cooking. The L Series is fully automatic, which reduces labour requirements and reduces product waste.

FASTER

The L Series cooks both sides of the product simultaneously with cooking times up to eight times faster than traditional flat grills. For example chicken fillets cooked in 35 seconds, bacon cooked in 30 seconds and burger patties cooked in 45 seconds. Cooking speed eliminates the need to hold product before serving.

SMARTER

The L series uses intuitive, solid state controls which are customisable to suit your menu, expandable to allow for future product additions and self diagnosing to easily correct problems.

SAFER

Food safety is critical in your business and the L Series provides consistent temperatures across the entire cook surface. The grill automatically applies the exact pressure to the product to ensure consistent product temperatures.



Key Features of the new L Series Grills

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

PROGRAMMABLE CONTROLS

Microprocessor controls are programmable for simplified operator operation. Offers flexibility for future menu items and product specification changes at the restaurant level.

EXTERNAL USB PORT

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

UPPER PLATENS

Three upper platens will close automatically to the pre-set gap setting with the touch of one button. Air cylinder system provides quiet, simple, trouble-free operation of the upper

platen. As a safety feature, platen will automatically open at loss of power, or if an obstruction is detected.

PRECISE AUTOMATIC GAPPING

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

SIDE-TO-SIDE RELEASE MATERIAL

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

PATTY COOK POSITION PLACEMENT GUIDE

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

CONFIGURATIONS AVAILABLE

Single, Double or Triple lower cooking zones with multiple upper platen configurations with the double and triple zoned models.



Distributors for Leading Global Manufacturers

Founded in 1879, the JL Lennard Group is a family owned, fully Australian company which imports and distributes a range of products from world renowned manufacturers in Europe, America and Japan.

JL Lennard operates throughout Australia as well as New Zealand and the Pacific Islands.

Complete Food Equipment Solutions

J.L. Lennard undertakes a thorough process to assist in finding the most suitable solution to your requirements. From the initial face-to-face consultation, through to development and implementation of the right equipment to meet your expectations, we also look after all training needs as well as providing a responsive after sales service and preventative maintenance programs.

We have service technicians in each of our branches along with spare parts to ensure all equipment supplied by us is always in peak operating condition.

After Sales Services and Spare Parts

What sets JL Lennard apart is our technical support. The vast experience of our technical and engineering team means that customers have fast access to technical support here in Australia, irrespective of where in the world their equipment was manufactured.

Technical Support for Food Equipment

JL Lennard Food Equipment offers a complete National Service structure:

- 24hr / 7 days per week coverage
- Factory trained company technicians
- Parts - stocked service vans
- Fully trained regional service agent coverage
- Operational training on-site or at State training venues
- Preventative maintenance servicing
- Automatic mailer system for consumable items.