

Grills: Taylor 2+1

Card No: GR046e

Temperature Calibration

Frequency

Twice a Month

Models

Taylor 2+1

Estimated Time to Complete

10 Minutes per Unit

Health & Safety Hazards



Hot Surfaces

Food Safety



Critical Control Point

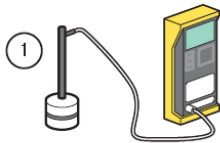


Inspect equipment. Do not use if damaged



Wash and dry hands **after** performing this task

Equipment



1 Pyrometer Surface Probe

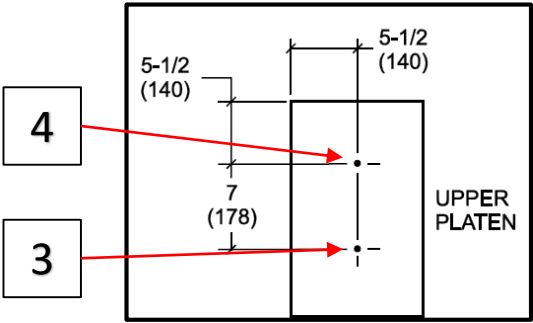
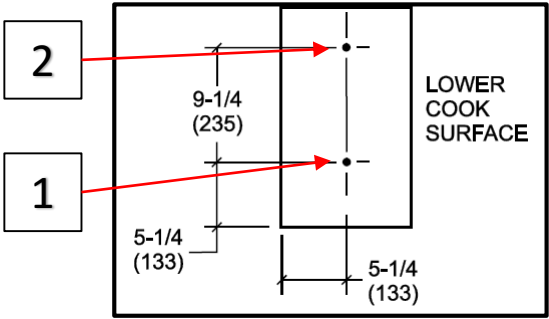


Temperature Values.

Thermocouple Probes are located
Front and Rear of the Grill Surface,
Front and Back of the Top Platen.

NB The Teflon Sheet must be kept **OFF**
when taking a reading.

	Probe Spots	Temp
4	Top Front	218
3	Top Rear	218
2	Bottom Rear	177
1	Bottom Front	177



1

PRESS the  button to view set and actual temperature.



2

The top left icon displays the average temperature of the 2 probes in top platen. The middle icon displays the average temperature of the 2 probes in the lower platen.



3

Place the surface probe on probe **spot 1** lower platen and allow temperature to stabilize. Repeat for **spot 2**. The average of the two temperatures should be within +/- 3 degrees of temperature displayed on the  screen .



4

Repeat step 3 for the top platen. If temperatures are not within +/- 3 degrees of displayed temperature contact your service company.

NOTE: The latest software version displays individual temperature for each of the 4 probes in the information screen.