



TURBOCHARGE

EQUIPMENT TRAINING

model

C850

Operator Training

EXIT



NEXT

Introduction

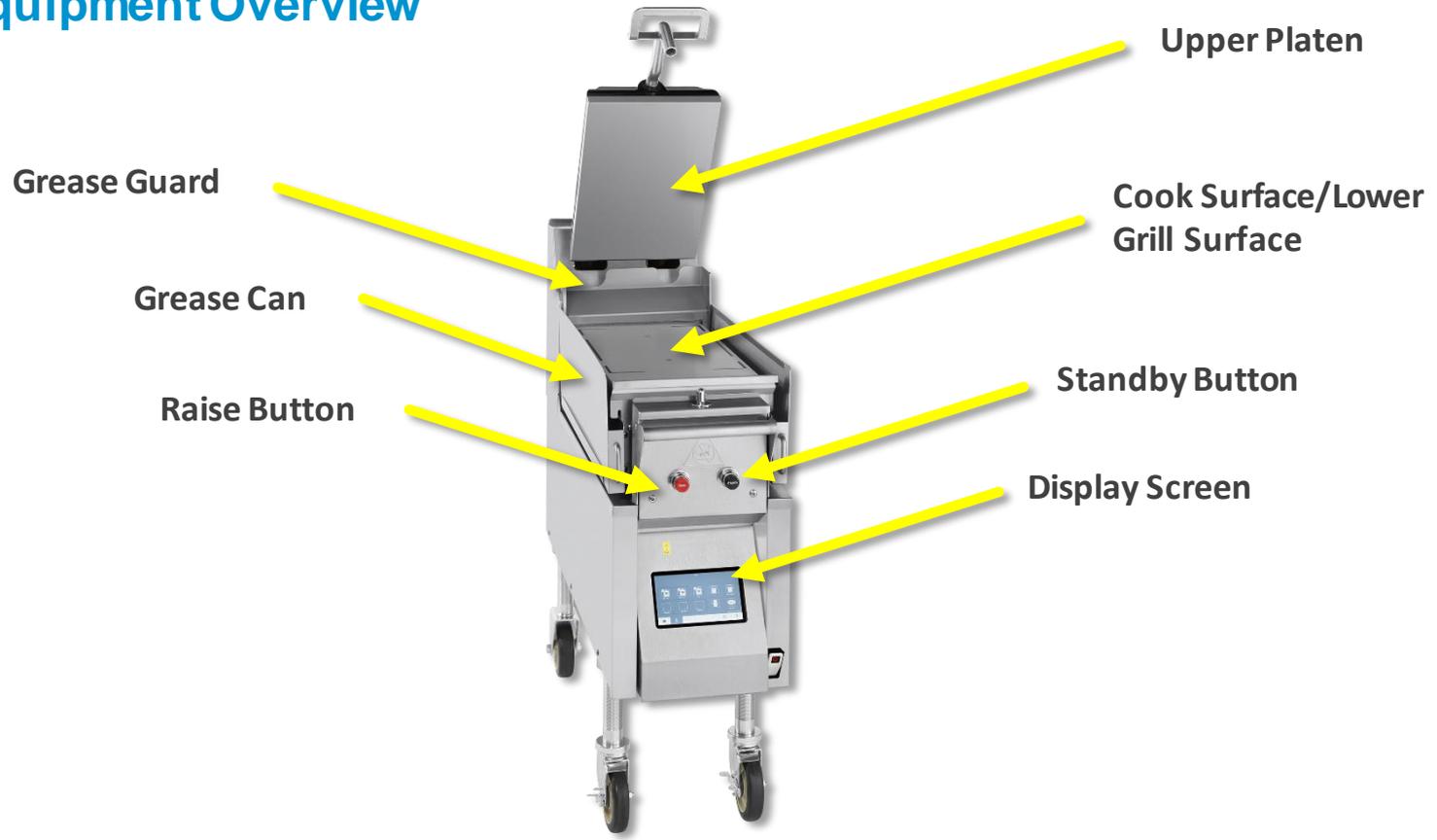
Course Content

The purpose of this training program is to inform operators on the importance of product **safety** and **quality**, while also reducing the number of nuisance service calls generated from innocent operator error. After completion of this program, operators should have a good understanding of the machine's parts and operational procedures.

Please refer to the Operator's Manual for complete instructions on using and maintaining your Taylor grill.



Equipment Overview

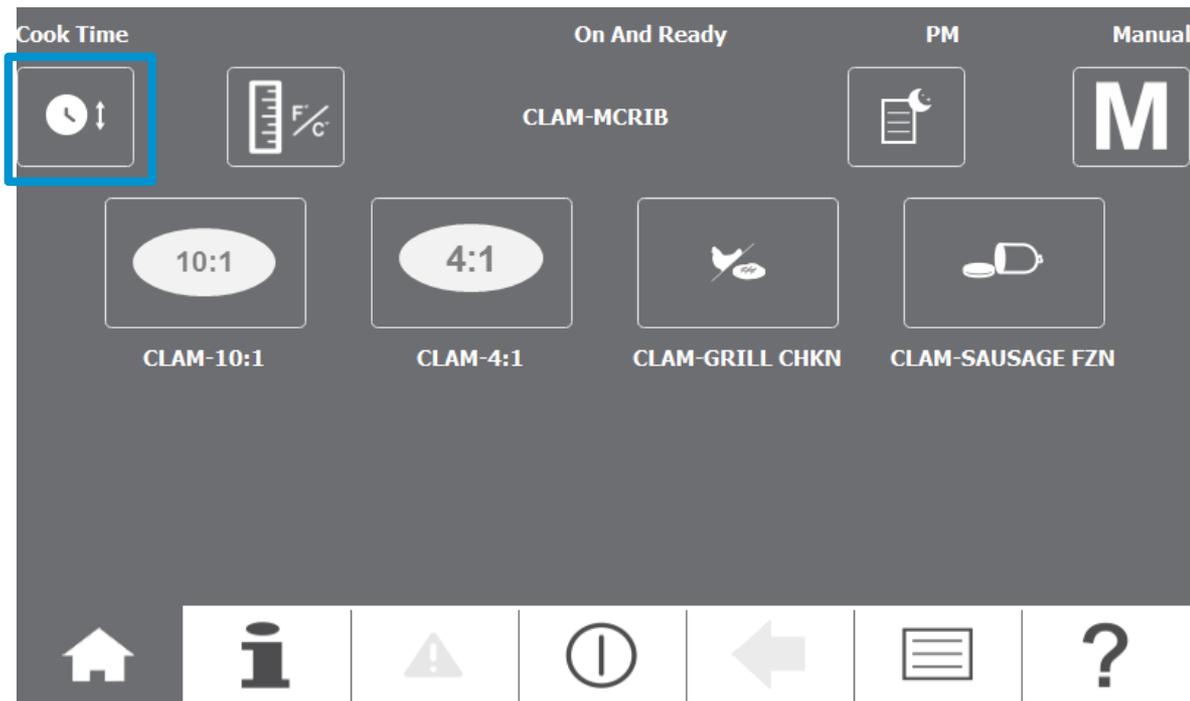


EXIT

← BACK → NEXT →

Overview

Home Menu Touchscreen



Cook Time Shortcut Key

(Press and hold for 3 seconds)

Allows the user to jump to the Cook Time key from the Home screen.

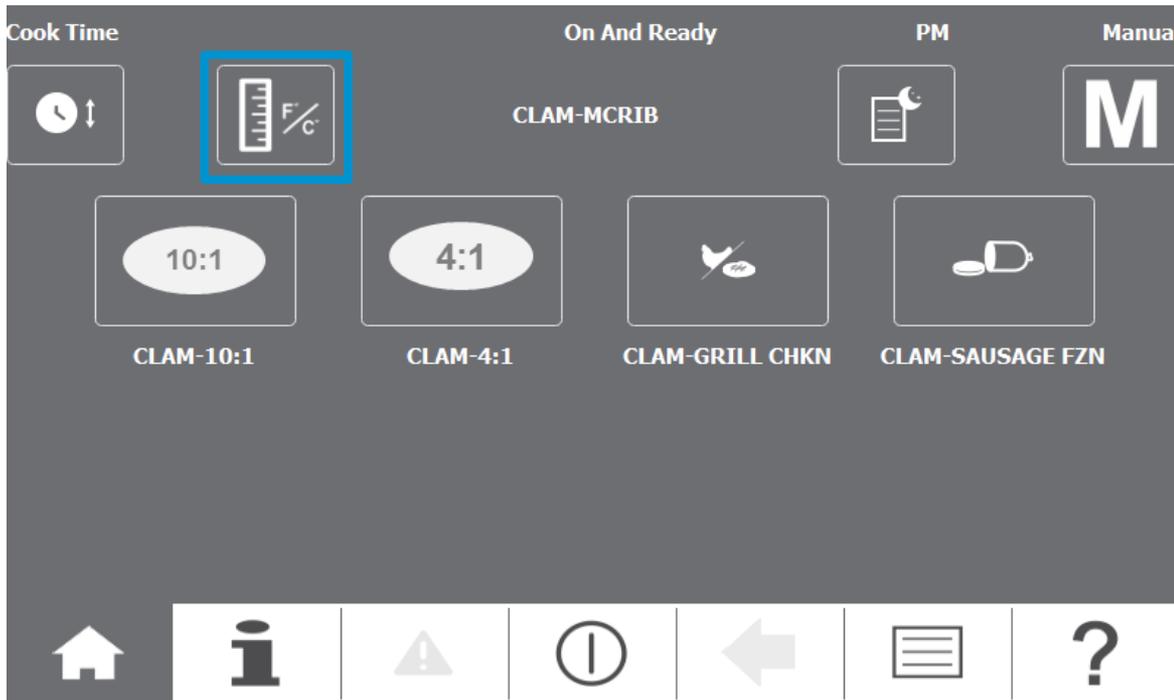
The user can set the cooking time for the product.

EXIT



Overview

Home Menu Touchscreen



Temperature Calibration Key

(Press and hold for 3 seconds)

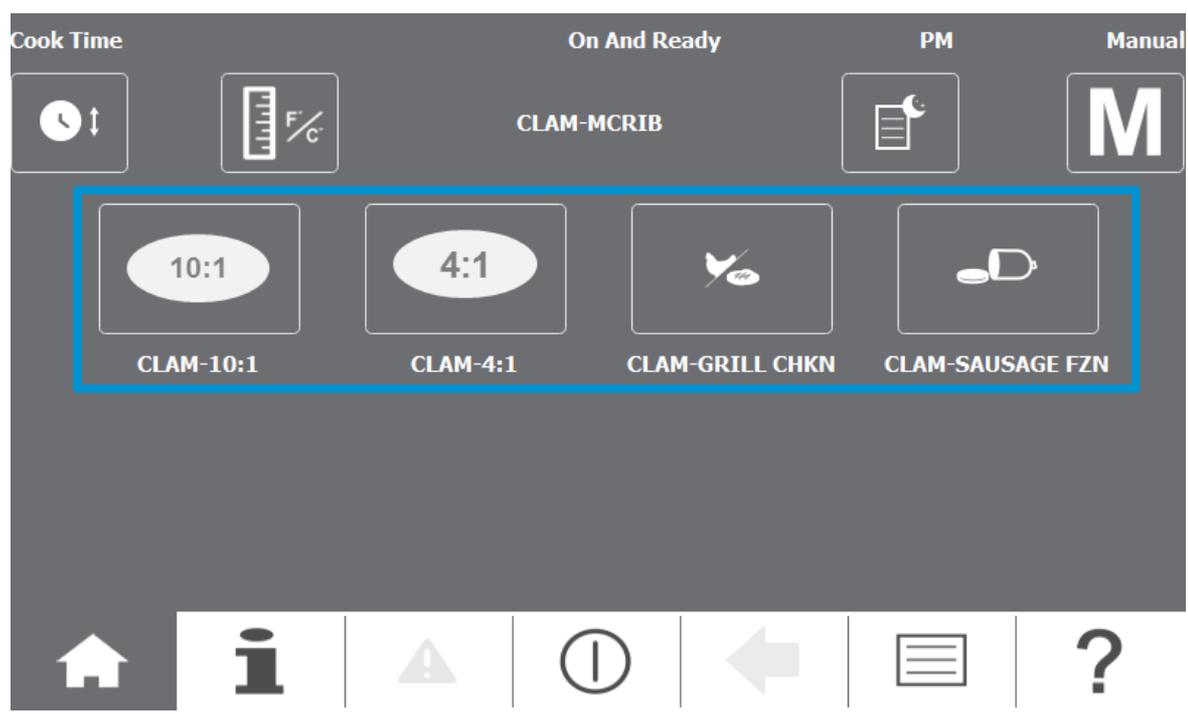
Allows the user to calibrate temperatures of specified areas on the grill.

EXIT



Overview

Home Menu Touchscreen



Recipe Key

Allows the user to choose a product.

EXIT



Overview

Home Menu Touchscreen



AM/PM Shortcut Key

(Press and hold for 3 seconds)

Allows the user to jump to the AM/PM key from the Home screen.

The user can toggle between AM and PM mode.

EXIT



Overview

Home Menu Touchscreen



Manual Shortcut Key

(Press and hold for 3 seconds)

Allows the user to jump to the Manual key from the Home screen.

The user can toggle between Manual and Auto modes.

EXIT



BACK NEXT

Overview

Crew Menu Touchscreen



Home Key

Enters the main menu.

EXIT



Overview

Crew Menu Touchscreen



On And Ready

CLAM-10:1

425°F	425°F	375°F	375°F	375°F			
450°F	450°F	450°F	450°F	450°F	84°F	20 s	2d, 0:06 , 02 m
Clam	Manual	ALLDAY	Uncalibrated	CLAM-10:1			

May 9, 2018 2:34 PM

Information Key

Displays current status of machine.



EXIT



Overview

Crew Menu Touchscreen



On And Ready

CLAM-MCRIB



Clean



Settings



Cook Time



Recipe Filter















Notification/Warning Key

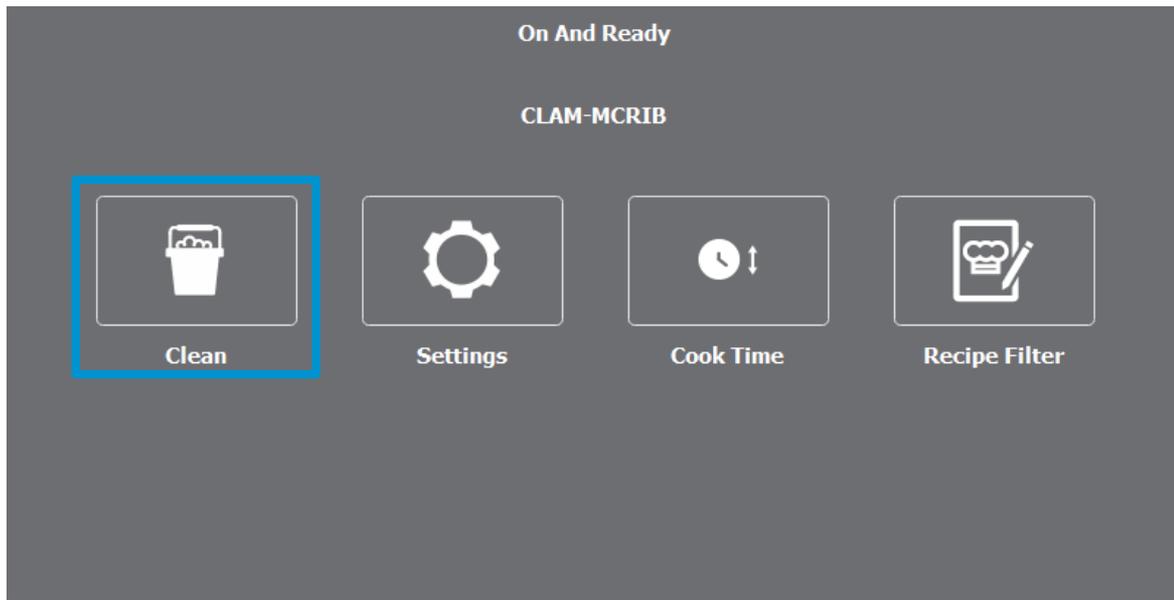
Displays the recent faults and events.

EXIT



Overview

Crew Menu Touchscreen



Clean Key

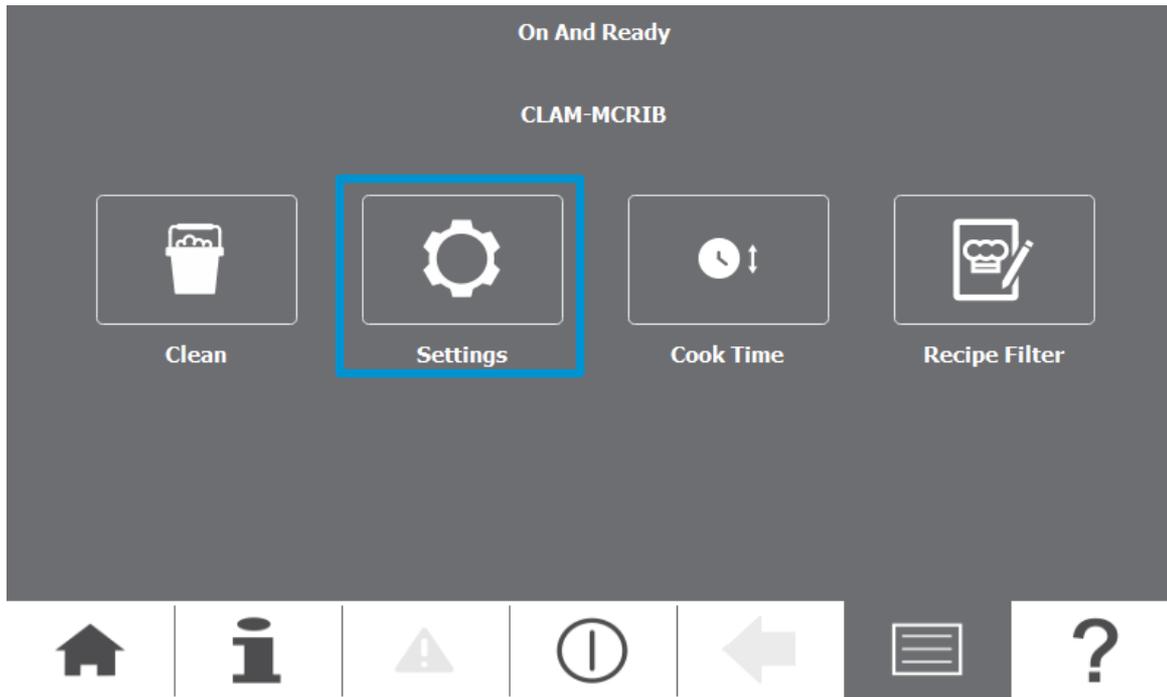
Takes the grill into the ready mode for cleaning.

EXIT



Overview

Crew Menu Touchscreen



Settings Key

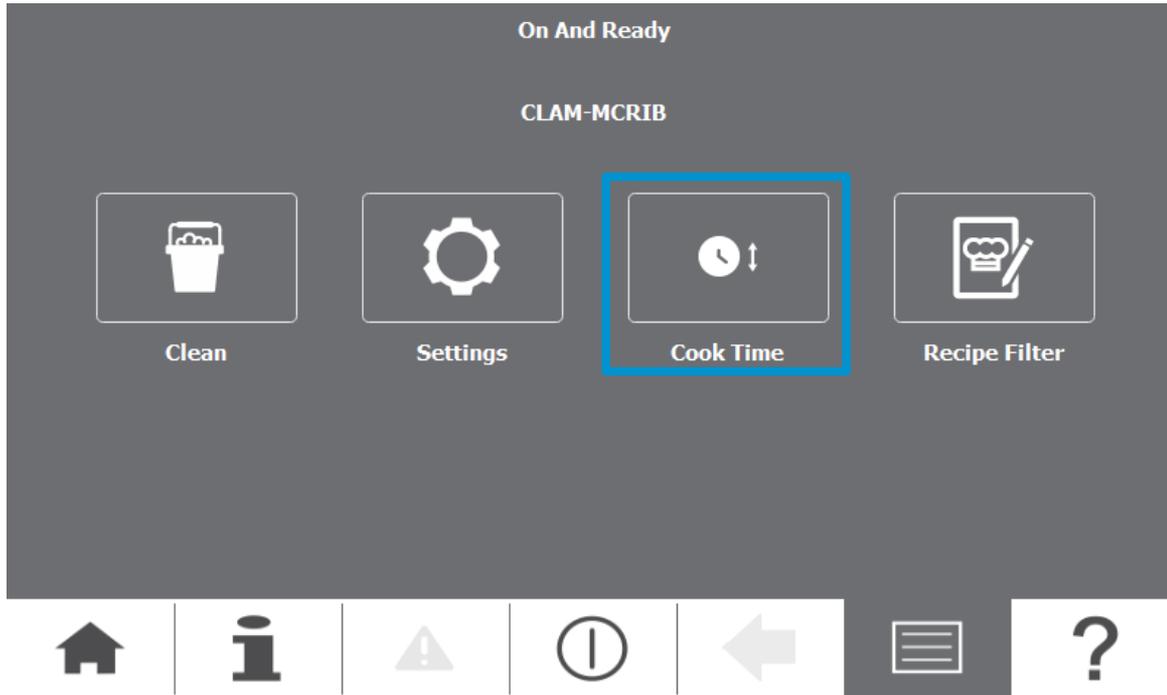
Displays a passcode screen to enter the Manager menu. From the Manager menu, the manager can make adjustments to the Date/Time, Temperature Scale, Volume, Brightness, Language, and Firmware Manager functions.

EXIT



Overview

Crew Menu Touchscreen



Cook Time Key

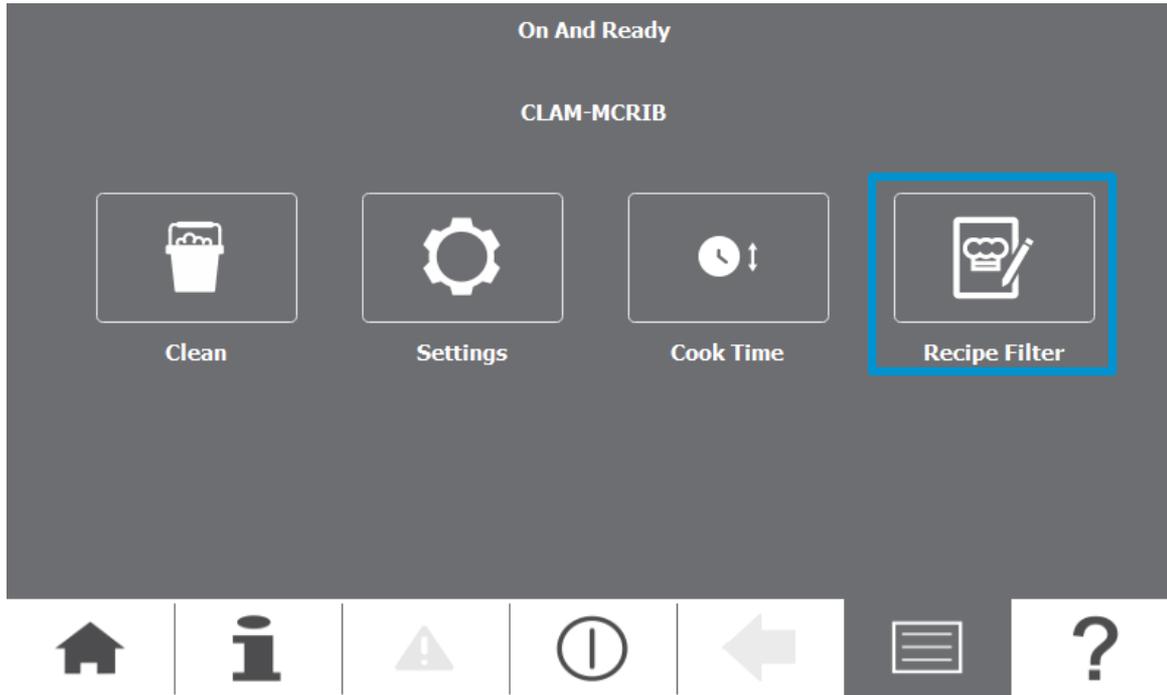
Allows the user to set the Cook Time.

EXIT



Overview

Crew Menu Touchscreen



Recipe Filter Key

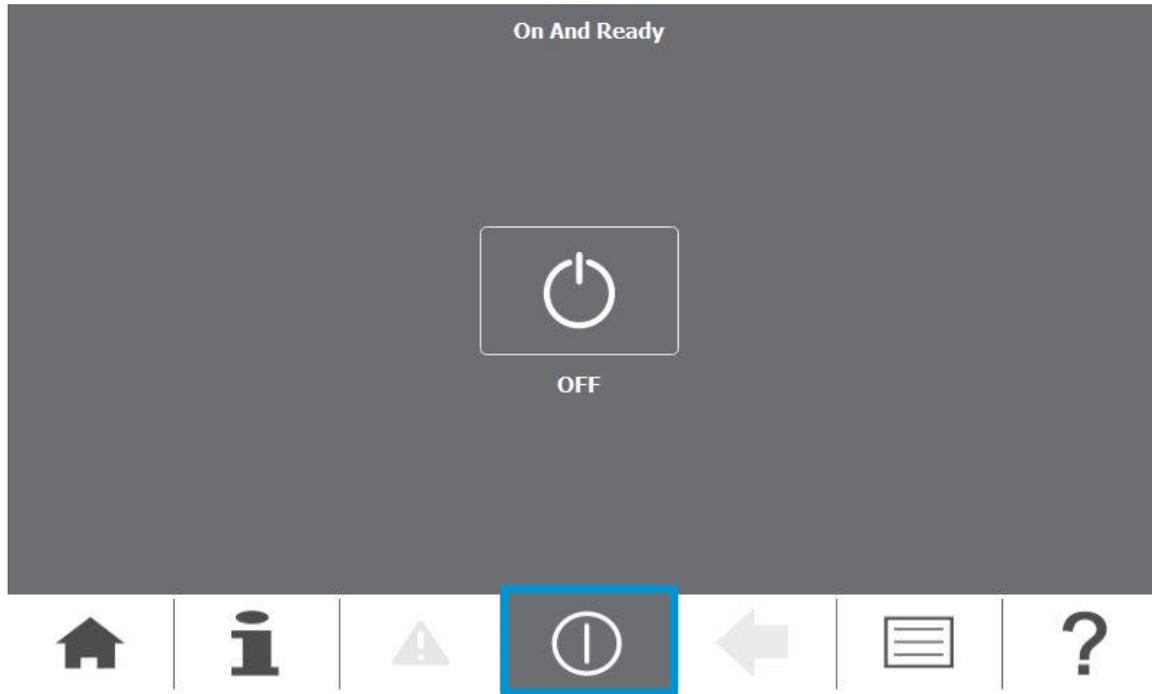
Allows the user to choose the grill mode (auto or manual) and toggle between AM, PM, and ALLDAY modes.

EXIT



Overview

Manager's Menu Touchscreen



Power Key

Takes the user to another screen to turn the grill controller off.

EXIT



Overview

Manager's Menu Touchscreen



Select Function

			
Date/Time	General	Display	Auto Calibrate
			Next
Volume	Language	Recipe Management	

Back Arrow Key

Returns the user to the previous screen.

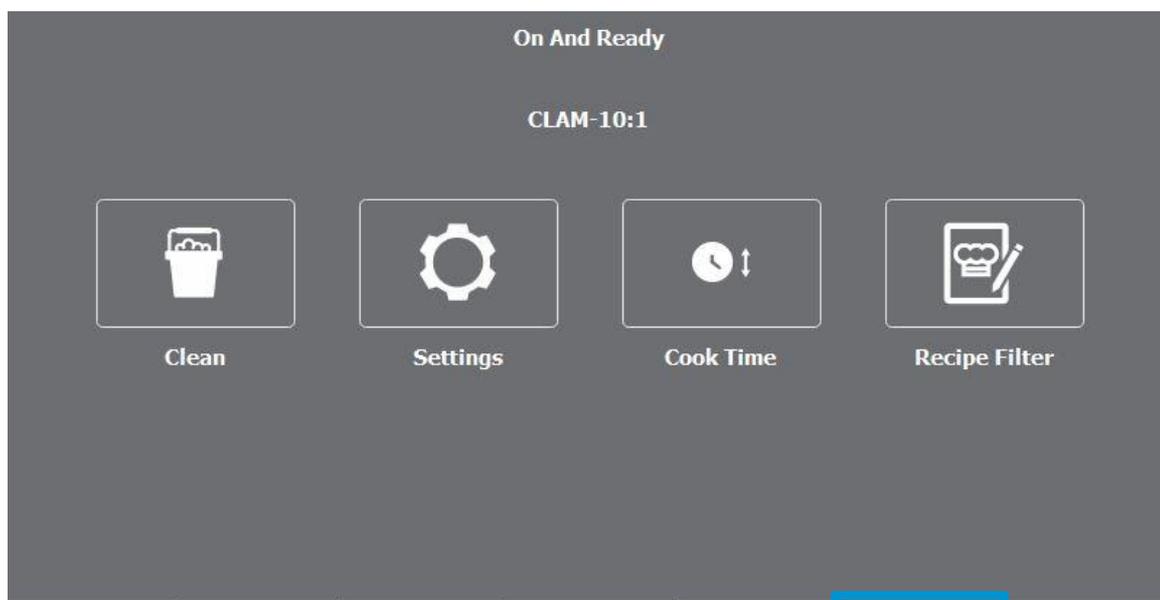


EXIT



Overview

Manager's Menu Touchscreen



Menu Key

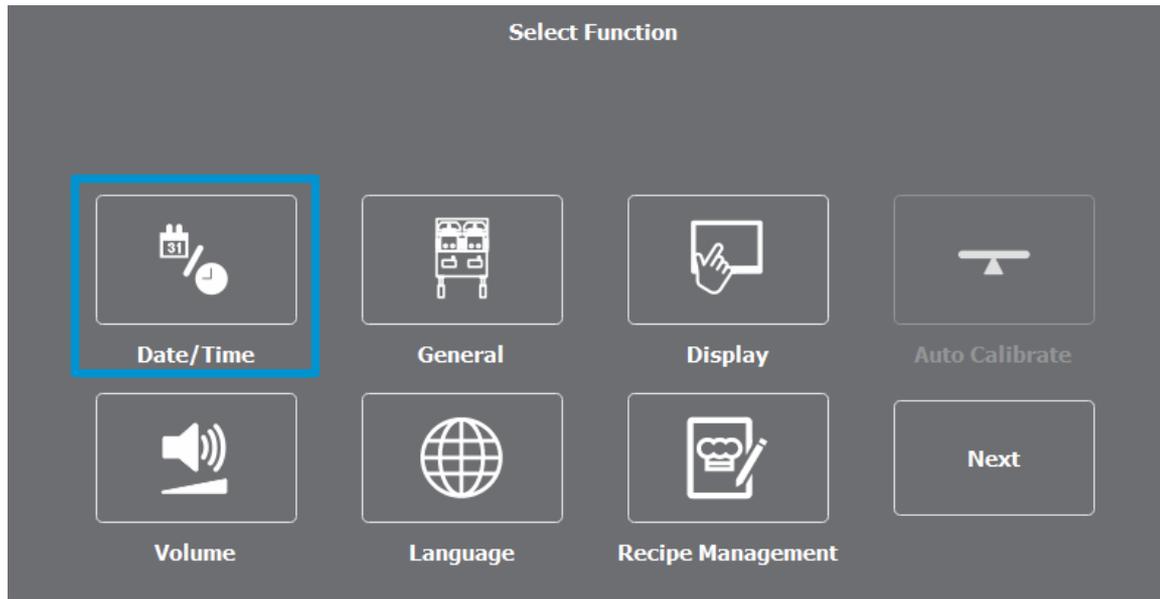
Displays the main screen.

EXIT



Overview

Manager's Menu Touchscreen



Date/Time Key

Allows the user to enter the date and time of day.

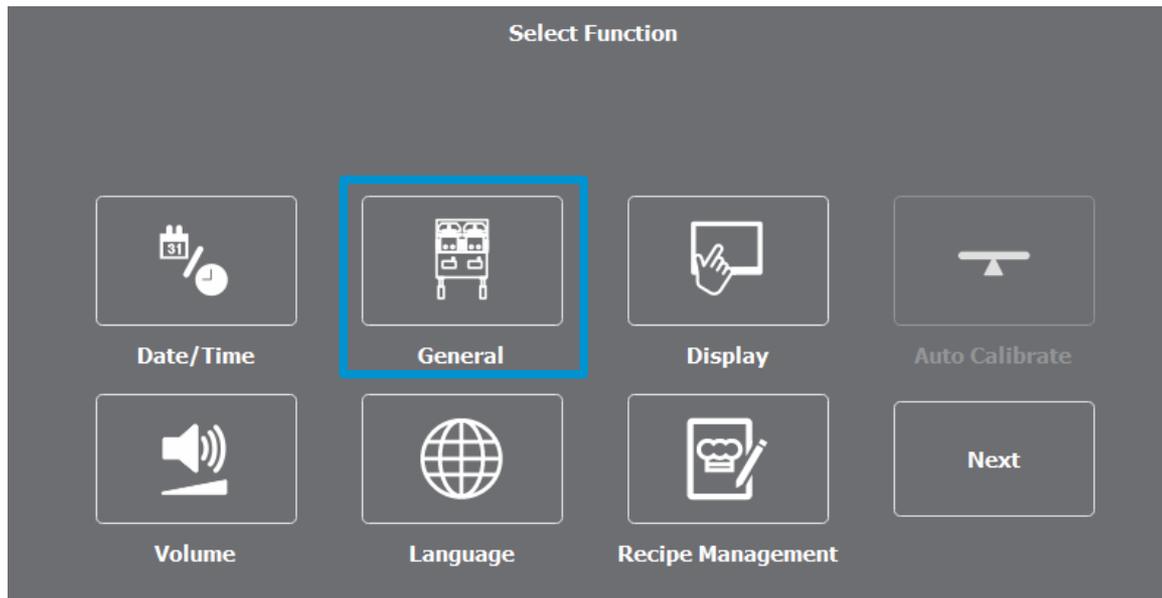


EXIT



Overview

Manager's Menu Touchscreen



General Key

Displays the Temperature Scale, Firmware, and About screens.

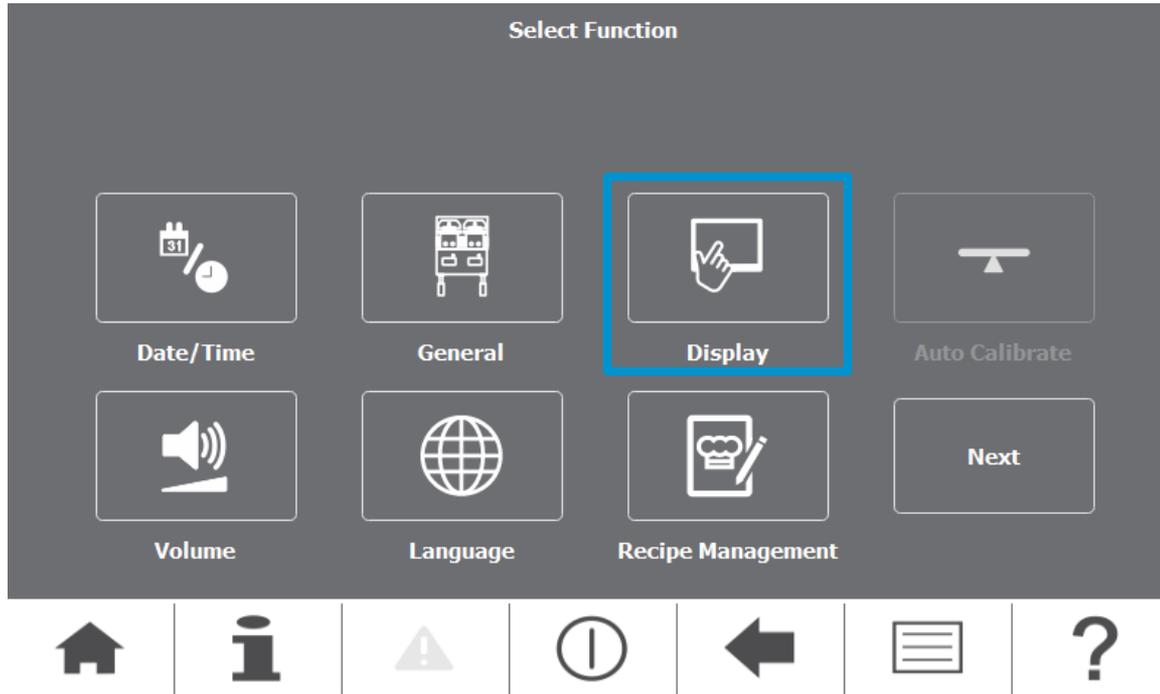


EXIT



Overview

Manager's Menu Touchscreen



Display Key

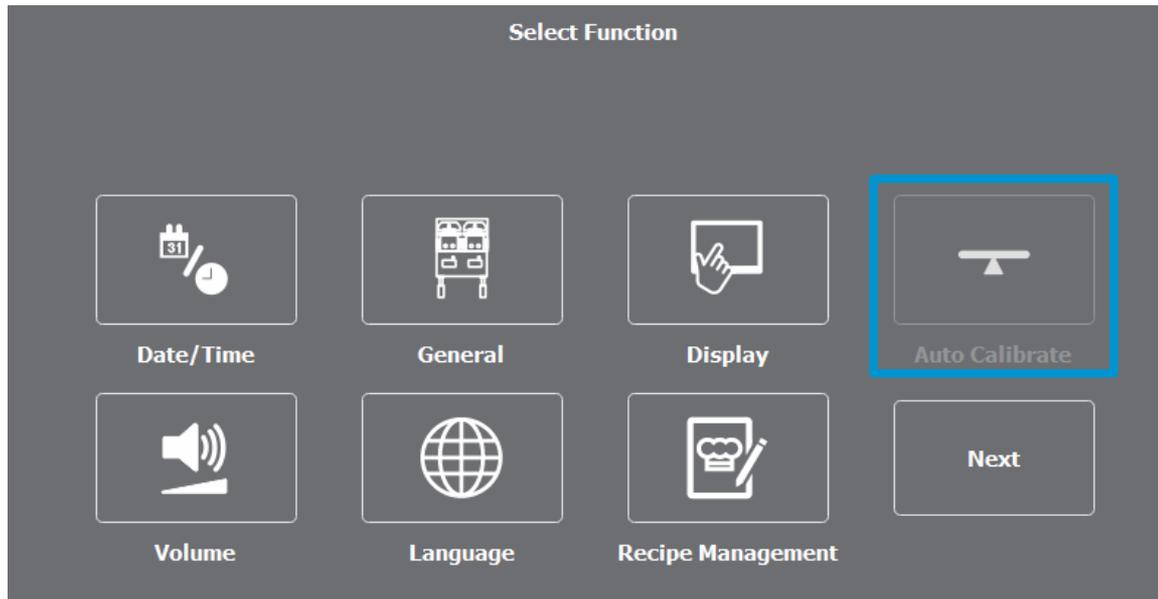
Displays the Brightness and Font Limit screens.

EXIT



Overview

Manager's Menu Touchscreen



Auto Level Key

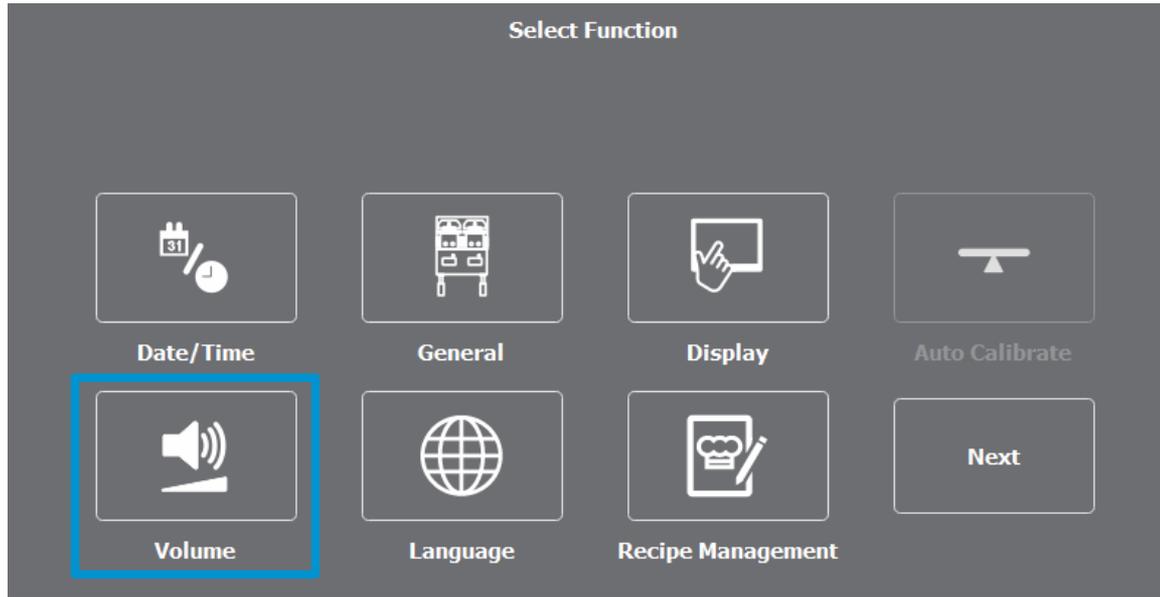
Allows the user to Auto Calibrate and Gap Check (using .255 gap gauge).

EXIT



Overview

Manager's Menu Touchscreen



Volume Key

Selects the desired volume.

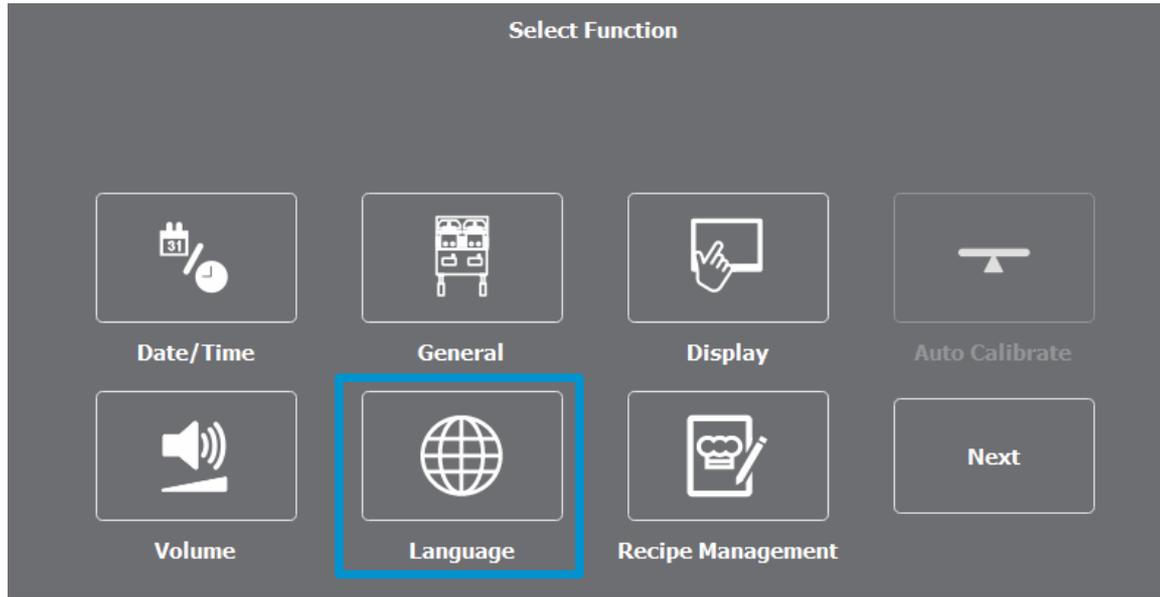


EXIT



Overview

Manager's Menu Touchscreen



Language Key

Selects the desired language.

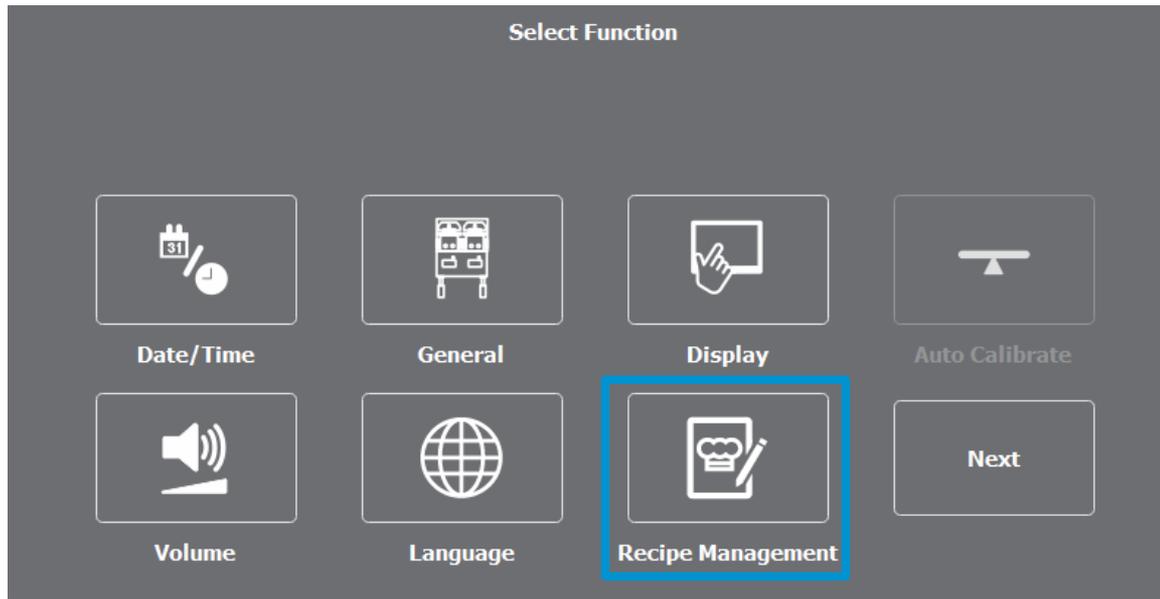


EXIT



Overview

Manager's Menu Touchscreen



Recipe Management Key

Allows the user to create and edit recipes.



EXIT





Home

Overview

Cooking

Cleaning

C850 > Installing Release Sheets



EXIT





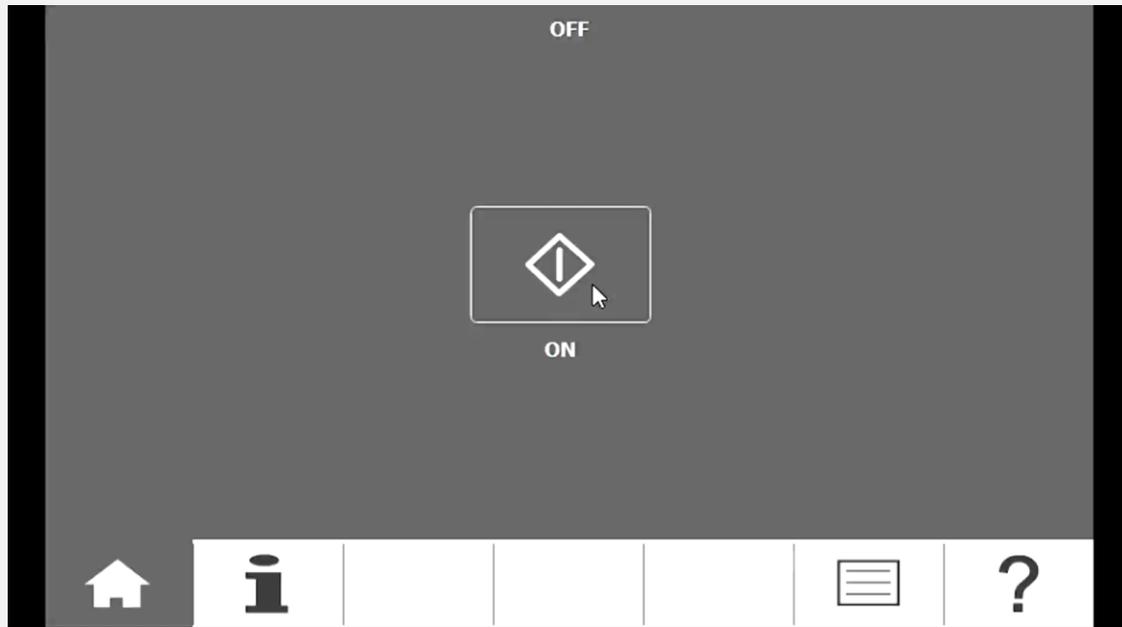
Home

Overview

Cooking

Cleaning

C850 > Grill Startup



EXIT





Home

Overview

Cooking

Cleaning

C850 > Cooking

The image shows a digital control panel for a Taylor C850 refrigerator. The panel is dark grey with white text and icons. At the top, it displays 'Cook Time', 'On And Ready', 'AM', and 'Manual'. Below this, there are several icons: a clock with up/down arrows, a thermometer with 'F/C' labels, a lightbulb with a list icon, and a large 'M' in a box. The main display area shows two options: 'CLAM-FOLDED EGGS' with a white egg icon, and 'CLAM-ROUND EGGS' with a blue square containing a white egg icon. At the bottom, there is a white navigation bar with icons for home, information, a timer, a list, and a question mark.



EXIT

← BACK → NEXT



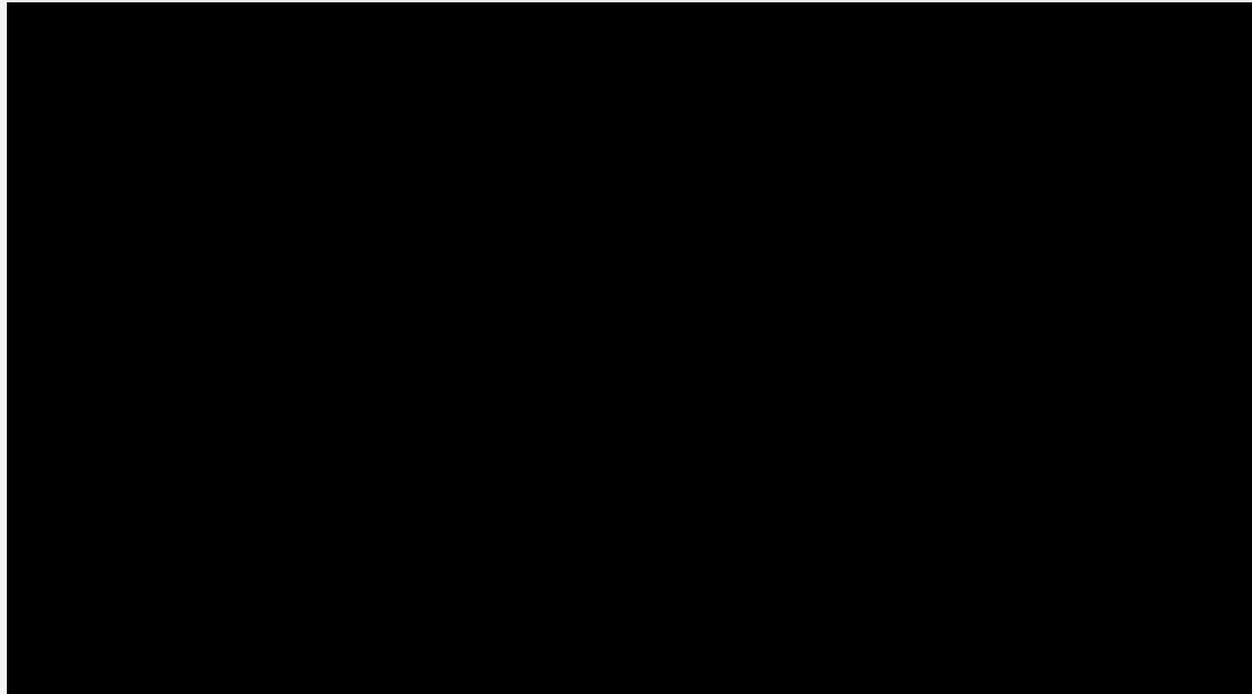
Home

Overview

Cooking

Cleaning

C850 > Cooking

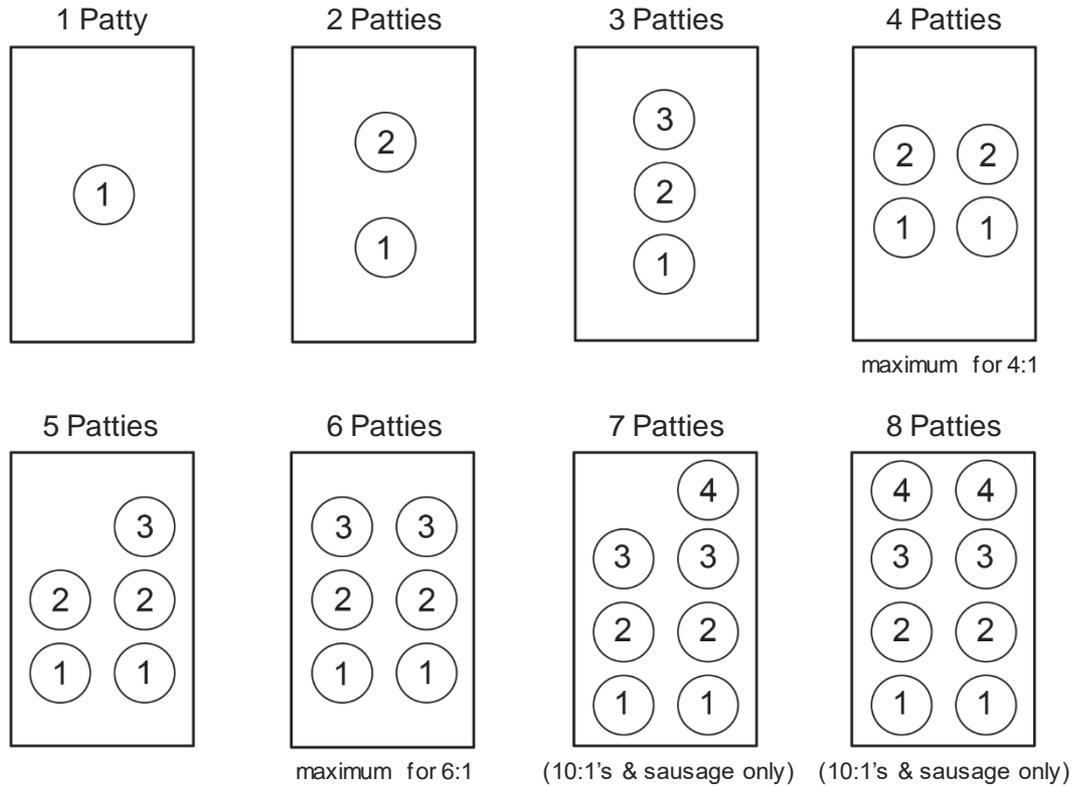


EXIT





Patty Placement – Frozen Product

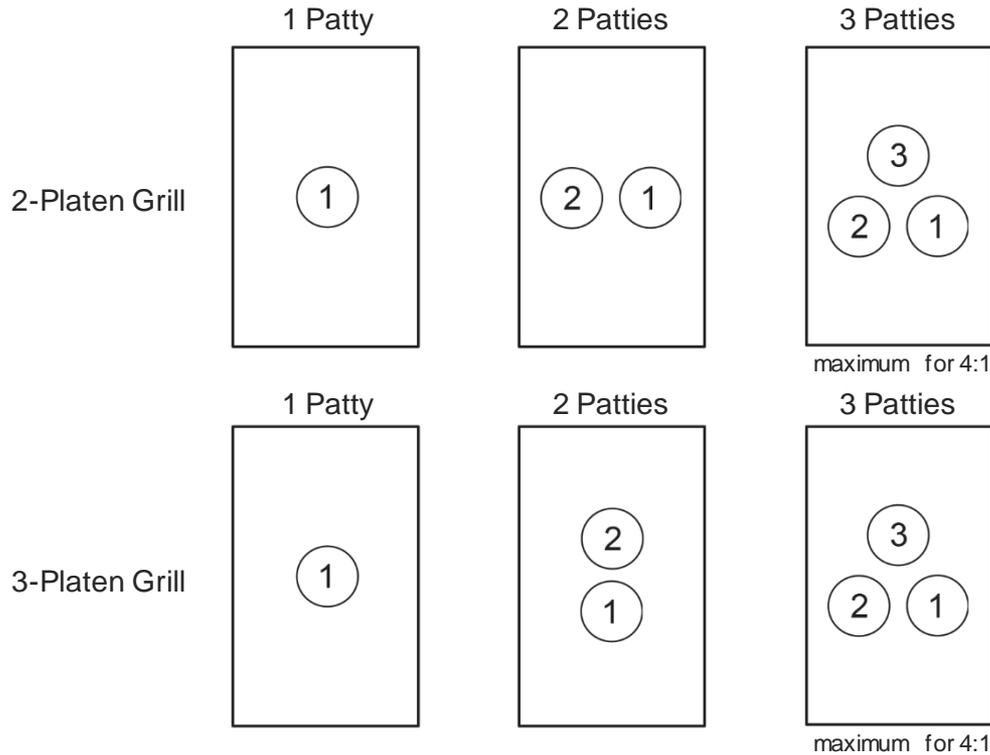


EXIT





Patty Placement – Fresh Product



EXIT



 BACK NEXT

Product Temperature



It is important to check that the temperature of the products being cooked on the grill are correct.

Undercooked product poses a food safety risk, but the quality and integrity of food is compromised if it is cooked at too high of a temperature as well.

All internal temperatures of beef patties must be at or above **155°F** after cooking; for quality, at least one of the four internal temperatures per run must be **between 160°F and 170°F**.

Internal temperature for **fresh beef** patties must be between 175°F and 190°F.





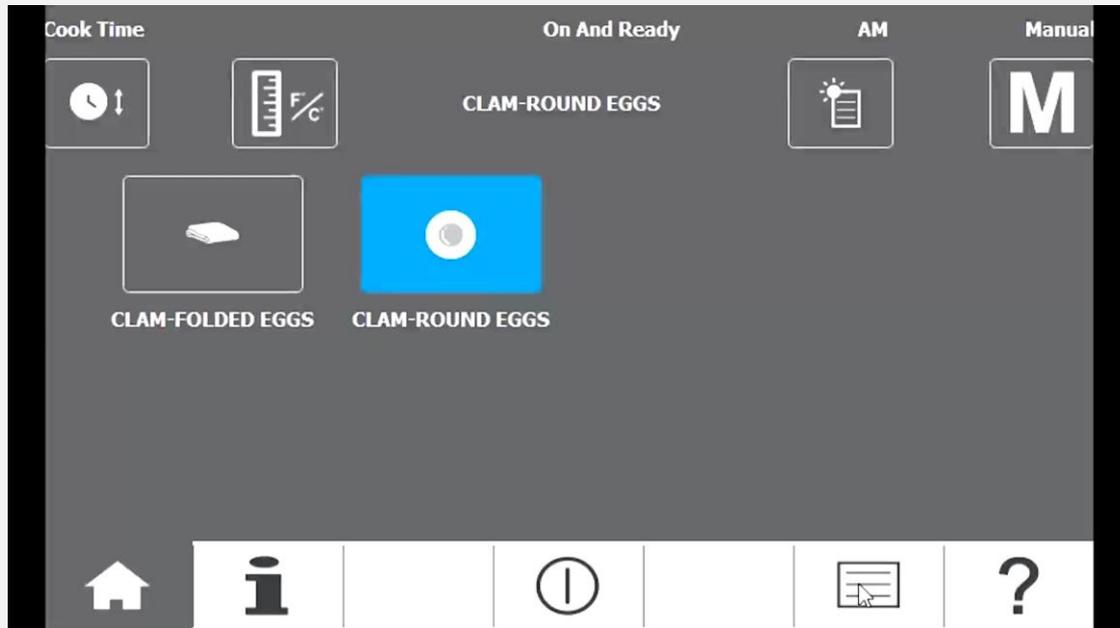
Home

Overview

Cooking

Cleaning

C850 > Cleaning



EXIT





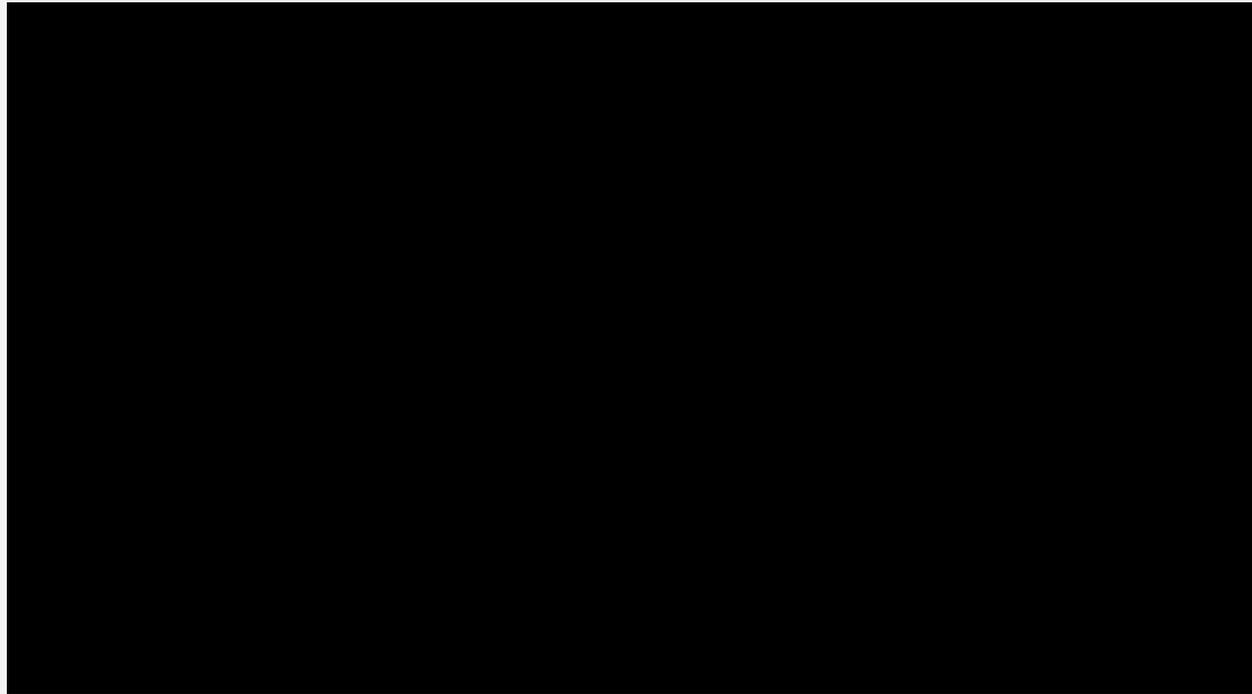
Home

Overview

Cooking

Cleaning

C850 > **Cleaning**



EXIT



Congratulations!

You now have a great understanding of your Taylor C850 grill. With this knowledge, you'll be able to keep it running at its optimum level.

Please refer to the Operator's Manual for complete instructions on using and maintaining your Taylor grill.

[Go Back to Training](#) | [Quit](#)

