



The Taylor worldwide distributor network offers the most complete line of equipment, factory trained service, full parts inventory, merchandising programs, support materials, financing and leasing capabilities to meet your needs. Your Taylor distributor can demonstrate how easy it is to add cook-to-order items to your complete daypart menu.

As foodservice experts, they can help you with menu planning, recipes, merchandising techniques and more, everything you need to really make your business grow.

So why wait? Call toll free today.  
**800-255-0626**



**TAYLOR®**

Taylor Company  
 A Division of Carrier Commercial Refrigeration, Inc.  
 750 N. Blackhawk Blvd.  
 P.O. Box 410  
 Rockton, Illinois 61072-0410  
 815-624-8333

**[www.taylor-company.com](http://www.taylor-company.com)**

# COOKING



Serve

cook-to-order

products  
**fast**

with Taylor  
 state-of-the-art  
 cooking  
 equipment.



**Offer your customers a complete cook-to-order menu concept with the QS series grills. Our two-sided cooking process delivers products at pre-set, safe temperatures, cuts cooking time up to two-thirds, seals in juices, reduces customer wait time, eliminates waste, increases table turnover, drive thru speed and customer satisfaction.**

**QS grills offer simple operation, fast recovery, true zone cooking with 3 individual, independently controlled heaters every 12" (30.5 cm) and infinite gap adjustments to accommodate various product thicknesses up to 3/4" (1.9 cm) thick.**

**Efficient operation allows our 12" (30.5 cm) QS grill to outperform a 36" (91.4 cm) flat grill and our 24" (60.9 cm) to outperform a 72" (182.9 cm) grill.**

**Modular design allows easy addition and installation of multiple units.**

**The chart below illustrates the time saving potential you can receive with QS Series grills.**

#### COOKING TIME SAVINGS

Product	Flat grill	QS Series grill
4:1 frozen burgers	260 sec.	120 sec.
10:1 frozen burgers	150 sec.	45 sec.
Bacon	140 sec.	70 sec.
Frozen chicken filets	480 sec.	195 sec.
Precooked chicken filets	195 sec.	45 sec.

Actual cooking times and temperatures represent actual products tested. Your cook time or temperature may vary depending on thickness, temperature of food placed on grill surface, and finished product requirements.



QS11



QS23



QS12 ▲ □



QS24 ▲ □



Optional QS Series Grooved Upper Platen



Optional QS Series Grooved Lower Cooking Surface

Model	QS11	QS12	QS23 <sup>1</sup>	QS24
Electrical	208-60-3	208-60-3	208-60-3	208-60-3
Width in mm	12 <sup>9</sup> / <sub>16</sub> 319	12 305	24 <sup>3</sup> / <sub>16</sub> 615	24 610
Overall depth in mm	39 <sup>1</sup> / <sub>2</sub> 1003	35 <sup>1</sup> / <sub>2</sub> 902	36 <sup>3</sup> / <sub>16</sub> 920	35 <sup>1</sup> / <sub>2</sub> 902
Overall height in mm	38 <sup>3</sup> / <sub>8</sub> 975	20 508	38 <sup>3</sup> / <sub>8</sub> 975	20 508
Net weight lbs	440	265	405	323
kgs	199.6	120.2	183.7	146.5
Shipping weight lbs	523	306	531	402
kgs	237.2	138.8	240.9	182.4

▲ Operational training videos included. □ Cooking surface height may be adjusted in 1" (25 mm) increments from 28" (711 mm) to 33" (838mm) with QS Series carts. <sup>1</sup>(Upper Platens are optional. Weights are shown for single platen.) Add 84 lbs (38.6 kgs) for second platen, or subtract for no platens.