



A Division of Star Mfg. Int'l, Inc.

Installation, Operation, and Maintenance Instructions

Selectronic Drop-In Griddle

Models:

136SDI

148SDI

160SDI

Safety

THE INFORMATION IN THIS MANUAL IS CRUCIAL AND MUST BE RETAINED FOR FUTURE REFERENCE. READ, UNDERSTAND AND FOLLOW THE INSTRUCTIONS AND WARNINGS CONTAINED IN THIS MANUAL.

DANGER

POTENTIALLY HAZARDOUS SITUATION WHICH, IF NOT AVOIDED, COULD RESULT IN DEATH.

**WARNING**

POTENTIALLY HAZARDOUS SITUATION WHICH, IF NOT AVOIDED, COULD RESULT IN DEATH OR SERIOUS INJURY.

**CAUTION**

POTENTIALLY HAZARDOUS SITUATION WHICH, IF NOT AVOIDED, MAY RESULT IN MINOR OR MODERATE INJURY.

**NOTICE**

Helpful operation and installation instructions and tips are present.












FOR YOUR SAFETY

DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS AND LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.

WARNING: IMPROPER INSTALLATION, ADJUSTMENT, ALTERATION, SERVICE OR MAINTENANCE CAN CAUSE PROPERTY DAMAGE, INJURY OR DEATH. READ THE INSTALLATION, OPERATING AND MAINTENANCE INSTRUCTIONS THOROUGHLY BEFORE INSTALLING OR SERVICING THIS EQUIPMENT.

Model #:	Purchased from:
Serial #:	Location:
Date purchased:	Date installed:
Purchase order #:	For service, call:

CAUTION	<p>THE GRIDDLE IS EXTREMELY HEAVY. FOR SAFE HANDLING, INSTALLER SHOULD OBTAIN HELP AS NEEDED, OR EMPLOY APPROPRIATE MATERIALS HANDLING EQUIPMENT (SUCH AS A FORKLIFT, DOLLY, OR PALLET JACK) TO REMOVE THE UNIT FROM THE SKID AND MOVE IT TO THE PLACE OF INSTALLATION.</p> <p>ANY STAND, COUNTER OR OTHER DEVICE ON WHICH GRIDDLE WILL BE LOCATED MUST BE DESIGNED TO SUPPORT THE WEIGHT OF THE GRIDDLE.</p> <p>BE SURE THE POWER SUPPLY VOLTAGE MATCHES THE VOLTAGE SPECIFIED ON THE NAMEPLATE LOCATED ON THE TOP OF THE CONTROL BOX</p> <p>SHIPPING STRAPS ARE UNDER TENSION AND CAN SNAP BACK WHEN CUT.</p>	
DANGER	THIS APPLIANCE MUST BE GROUNDED AT THE TERMINAL PROVIDED. FAILURE TO GROUND THE APPLIANCE COULD RESULT IN ELECTROCUTION AND DEATH.	
WARNING	INSTALLATION OF THE UNIT MUST BE DONE BY PERSONNEL QUALIFIED TO WORK WITH ELECTRICITY. IMPROPER INSTALLATION CAN CAUSE INJURY TO PERSONNEL AND/OR DAMAGE TO EQUIPMENT. UNIT MUST BE INSTALLED IN ACCORDANCE WITH ALL APPLICABLE CODES.	
NOTICE	<p>The data plate is on top of the control box. The griddle voltage, wattage, serial number, wire size, and clearance specifications are on the data plate. This information should be carefully read and understood before proceeding with the installation.</p> <p>The installation of any components such as a vent hood, grease extractors, fire extinguisher systems, must conform to their applicable National, State and locally recognized installation standards.</p>	
NOTICE	During the first few hours of operation, you may notice a small amount of smoke coming off the unit, and a faint odor from the smoke. This is normal for a new griddle and will disappear after the first few hours of use.	
CAUTION	<p>ALWAYS KEEP THE AREA NEAR THE APPLIANCE FREE FROM COMBUSTIBLE MATERIALS.</p> <p>KEEP FLOOR IN FRONT OF EQUIPMENT CLEAN AND DRY. IF SPILLS OCCUR, CLEAN IMMEDIATELY, TO AVOID THE DANGER OF SLIPS OR FALLS.</p>	
NOTICE	The times and temperatures in this chart are intended as a general guide and starting point. Your actual times and temperatures may vary from this chart.	
WARNING	KEEP WATER AND SOLUTIONS OUT OF CONTROLS. NEVER SPRAY OR HOSE CONTROL CONSOLE, ELECTRICAL CONNECTIONS, ETC.	
CAUTION	MOST CLEANERS ARE HARMFUL TO THE SKIN, EYES, MUCOUS MEMBRANES AND CLOTHING. PRECAUTIONS SHOULD BE TAKEN TO WEAR RUBBER GLOVES, GOGGLES OR FACE SHIELD AND PROTECTIVE CLOTHING. CAREFULLY READ THE WARNING AND FOLLOW THE DIRECTIONS ON THE LABEL OF THE CLEANER TO BE USED.	

Safety

THE GRIDDLE IS EXTREMELY HEAVY. FOR SAFE HANDLING, INSTALLER SHOULD OBTAIN HELP AS NEEDED, OR EMPLOY APPROPRIATE MATERIALS HANDLING EQUIPMENT (SUCH AS A FORKLIFT, DOLLY, OR PALLET JACK) TO REMOVE THE UNIT FROM THE SKID AND MOVE IT TO THE PLACE OF INSTALLATION.

CAUTION:

ANY STAND, COUNTER OR OTHER DEVICE ON WHICH GRIDDLE WILL BE LOCATED MUST BE DESIGNED TO SUPPORT THE WEIGHT OF THE GRIDDLE.

SHIPPING STRAPS ARE UNDER TENSION AND CAN SNAP BACK WHEN CUT.

DANGER:

THIS APPLIANCE MUST BE GROUNDED AT THE TERMINAL PROVIDED. FAILURE TO GROUND THE APPLIANCE COULD RESULT IN ELECTROCUTION AND DEATH.

WARNING:

INSTALLATION OF THE UNIT MUST BE DONE BY PERSONNEL QUALIFIED TO WORK WITH ELECTRICITY. IMPROPER INSTALLATION CAN CAUSE INJURY TO PERSONNEL AND/OR DAMAGE TO EQUIPMENT. UNIT MUST BE INSTALLED IN ACCORDANCE WITH ALL APPLICABLE CODES.



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NOTICE:

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CAUTION:

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KEEP THE FLOOR IN FRONT OF EQUIPMENT CLEAN AND DRY. IF SPILLS OCCUR, CLEAN IMMEDIATELY, TO AVOID THE DANGER OF SLIPS OR FALLS.



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Equipment Description

Electric Drop-In Griddle

Exterior

The griddle dimensions are 26" (66cm) Deep, 5 3/8" (13.65cm) High, and width is dependent on model number.

The griddle surface is constructed of 1" thick highly polished steel to reduce hot and cold spots, recovery problems, and ensured even heat through out the griddle.

Controls

Each twelve-inch section has its own easy to use solid-state temperature controls with a temperature range from 175°F (79°C) to 450°F (232°C) in 25° increments.

Each twelve-inch section has a set of 6 kW elements for high efficiency, quick recovery and outstanding performance.

Unpacking

Receiving the Griddle

Upon receipt, check for freight damage, both visible and concealed. Visible damage should be noted on the freight bill at the time of delivery and signed by the carrier's agent. Concealed loss or damage means loss or damage, which does not become apparent until the merchandise has been unpacked. If concealed loss or damage is discovered upon unpacking, make a written request for inspection by the carrier's agent within 15 days of delivery. All packing material should be kept for inspection. Do not return damaged merchandise to Star Manufacturing International. File your claim with the carrier.

Location

Prior to un-crating, move the griddle as near its intended location as practical. The crating will help protect the unit from the physical damage normally associated with moving it through hallways and doorways.

Un-crating

The griddle will arrive completely assembled inside a wood frame covered by a cardboard box and strapped to a skid.

Remove the cardboard cover, cut the straps and remove the wood frame.

CAUTION





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ANY STAND, COUNTER OR OTHER DEVICE ON WHICH GRIDDLE WILL BE LOCATED MUST BE DESIGNED TO SUPPORT THE WEIGHT OF THE GRIDDLE.

SHIPPING STRAPS ARE UNDER TENSION AND CAN SNAP BACK WHEN CUT.



Remove griddle from skid and place in intended location.

DANGER	THIS APPLIANCE MUST BE GROUNDED AT THE TERMINAL PROVIDED. FAILURE TO GROUND THE APPLIANCE COULD RESULT IN ELECTROCUTION AND DEATH.	
WARNING	INSTALLATION OF THE UNIT MUST BE DONE BY PERSONNEL QUALIFIED TO WORK WITH ELECTRICITY. IMPROPER INSTALLATION CAN CAUSE INJURY TO PERSONNEL AND/OR DAMAGE TO EQUIPMENT. UNIT MUST BE INSTALLED IN ACCORDANCE WITH ALL APPLICABLE CODES.	
NOTICE	The data plate is on top of the control box. The griddle voltage, wattage, serial number, wire size, and clearance specifications are on the data plate. This information should be carefully read and understood before proceeding with the installation.	
NOTICE	The installation of any components such as a vent hood, grease extractors, fire extinguisher systems, must conform to their applicable National, State and locally recognized installation standards.	

Prepare the Cabinet

Cabinet base must have cross air ventilation. It does not matter if it is on the ends or sides. If vents are not installed, the controls may overheat rendering the griddle useless. For best results, provide a knockout for the control panel a minimum of 4½" from the griddle support surface as on the following pages.

Install the Griddle into the Cabinet

Turn the griddle over, taking care not to kink or pinch any sensor wires. Set the griddle on the table that it is to be installed in (leaving a hole big enough to slip the control panel through). Insert the control panel through the hole and out of the control opening of the cabinet.

The hole must be such that the control box can come out of the cabinet 18" for serviceability. Lower the griddle plate to sit flat in the table opening.

Electrical Connection


The electrical connection must be made in accordance with local codes or in the absence of local codes with **NFPA No. 70**; latest edition (in Canada use: **CSA STD. C22.1**).

A power connection box is provided for power connection.

This box must be installed a minimum of 18" from the heating elements in the cabinet box.

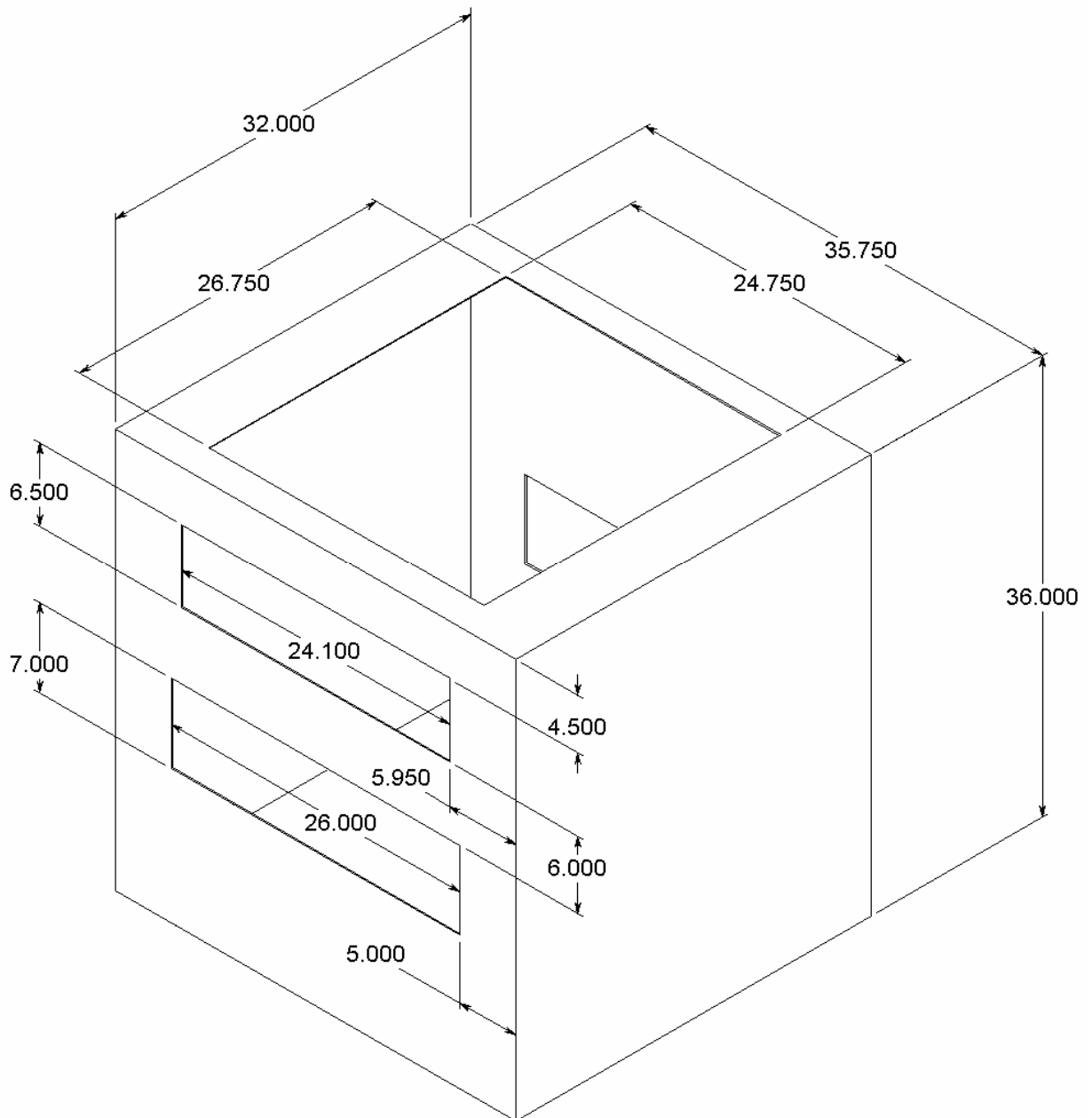
All electrical connections can be made at this box.

The griddle can now be connected to power.

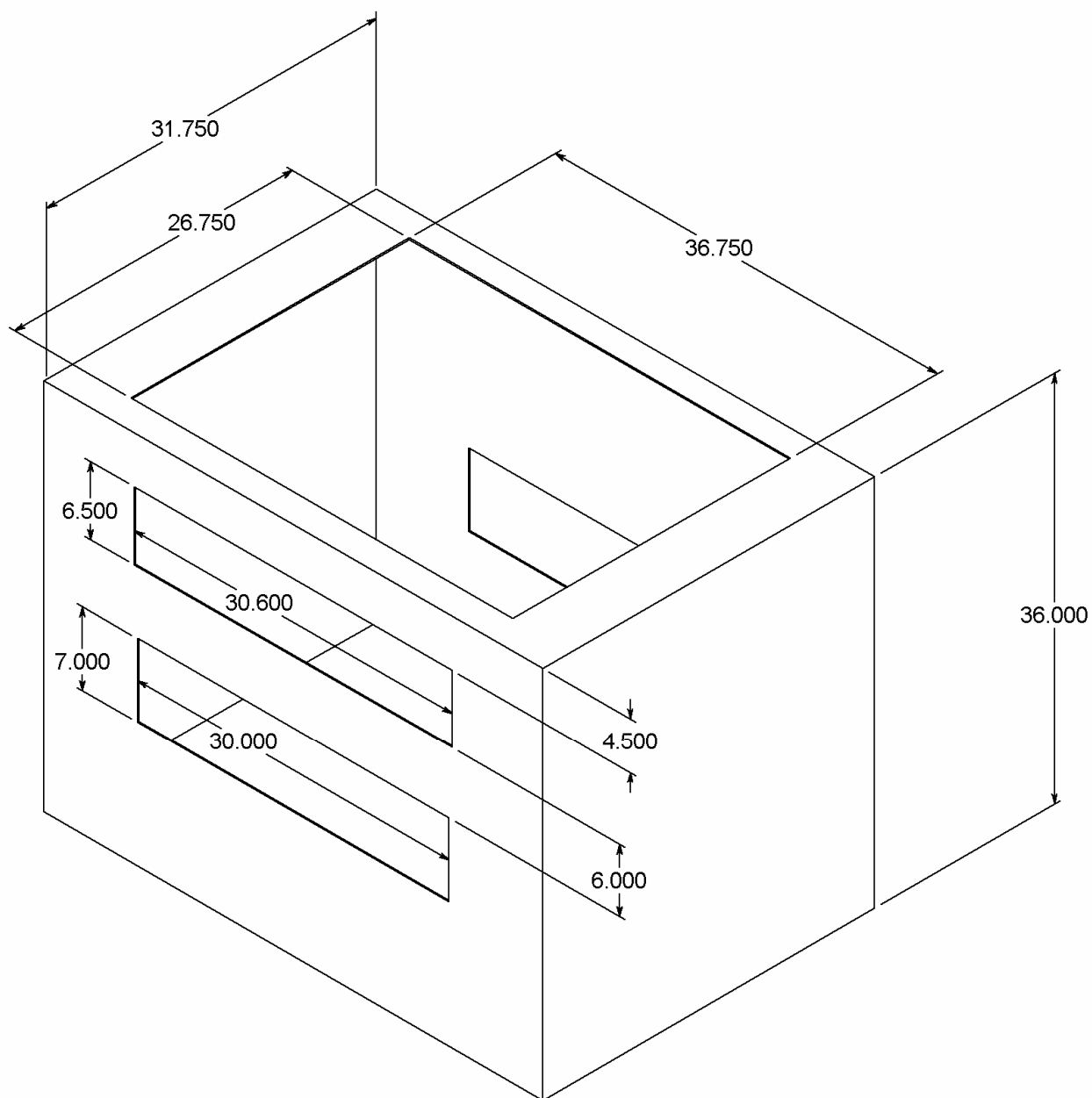
CAUTION	BE SURE THE POWER SUPPLY VOLTAGE MATCHES THE VOLTAGE SPECIFIED ON THE NAMEPLATE LOCATED ON THE TOP OF THE CONTROL BOX	
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Installation cont'd

24 Cabinet Cut-out

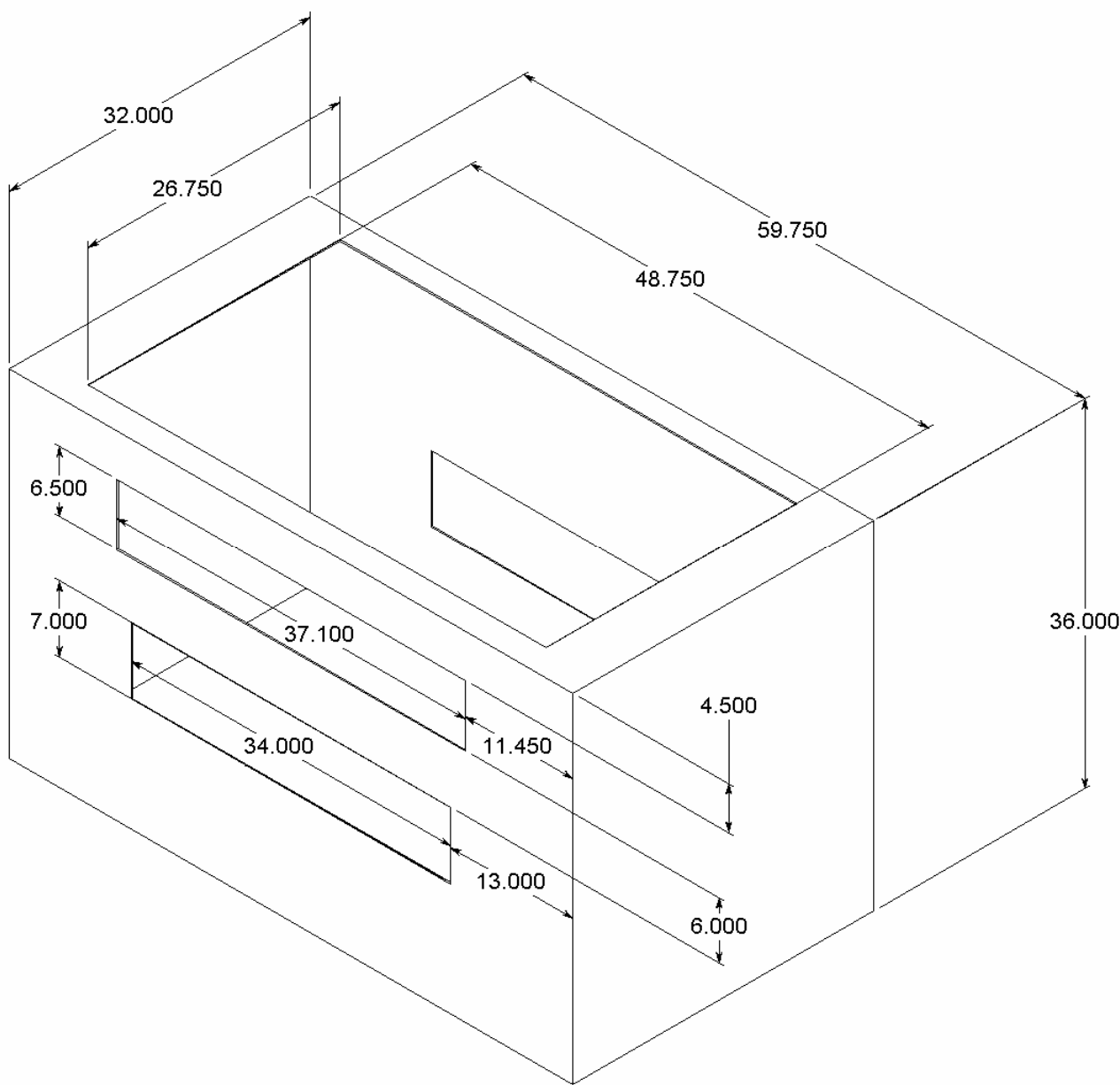


36 Cabinet Cut-out

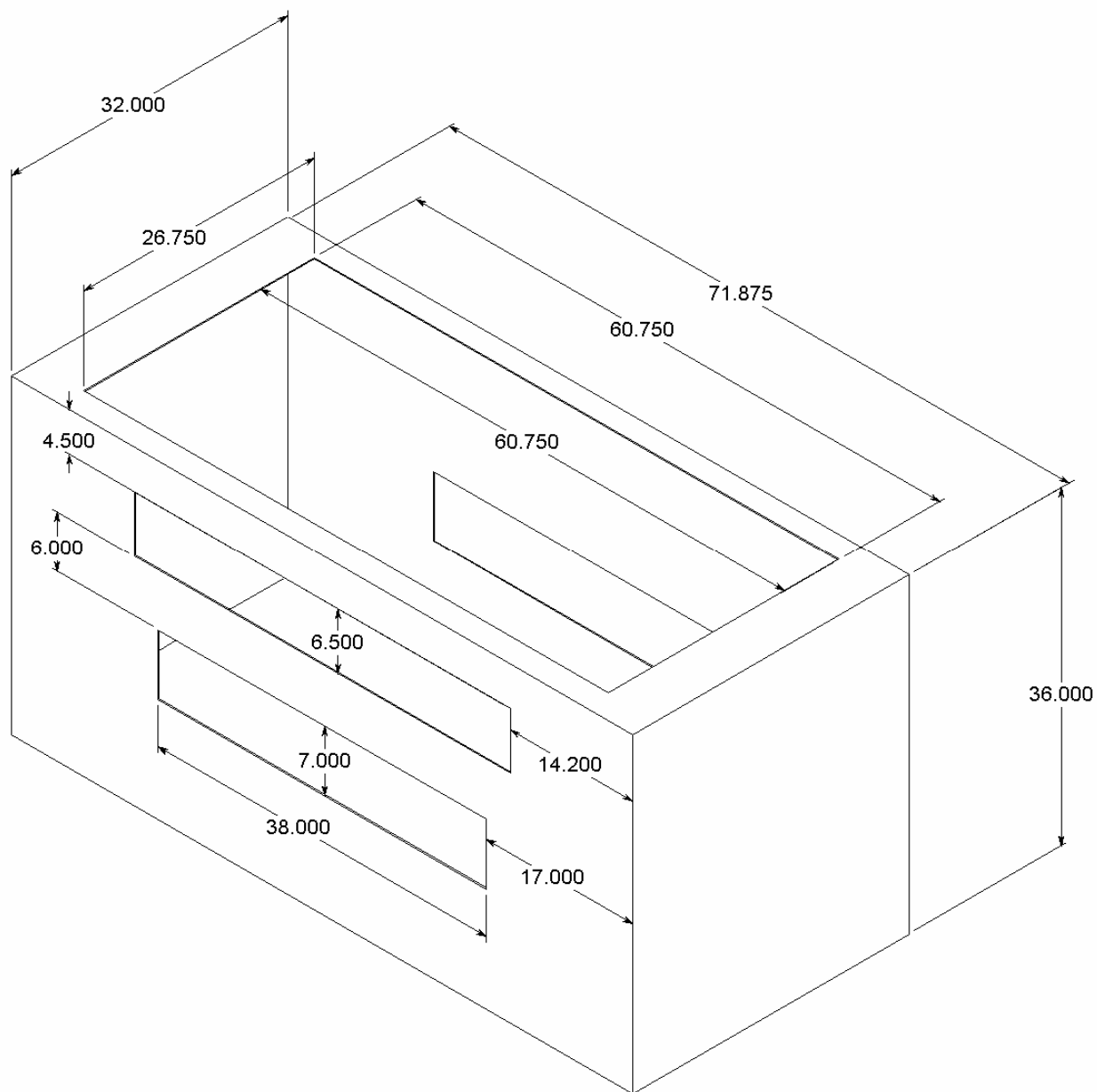


Installation cont'd

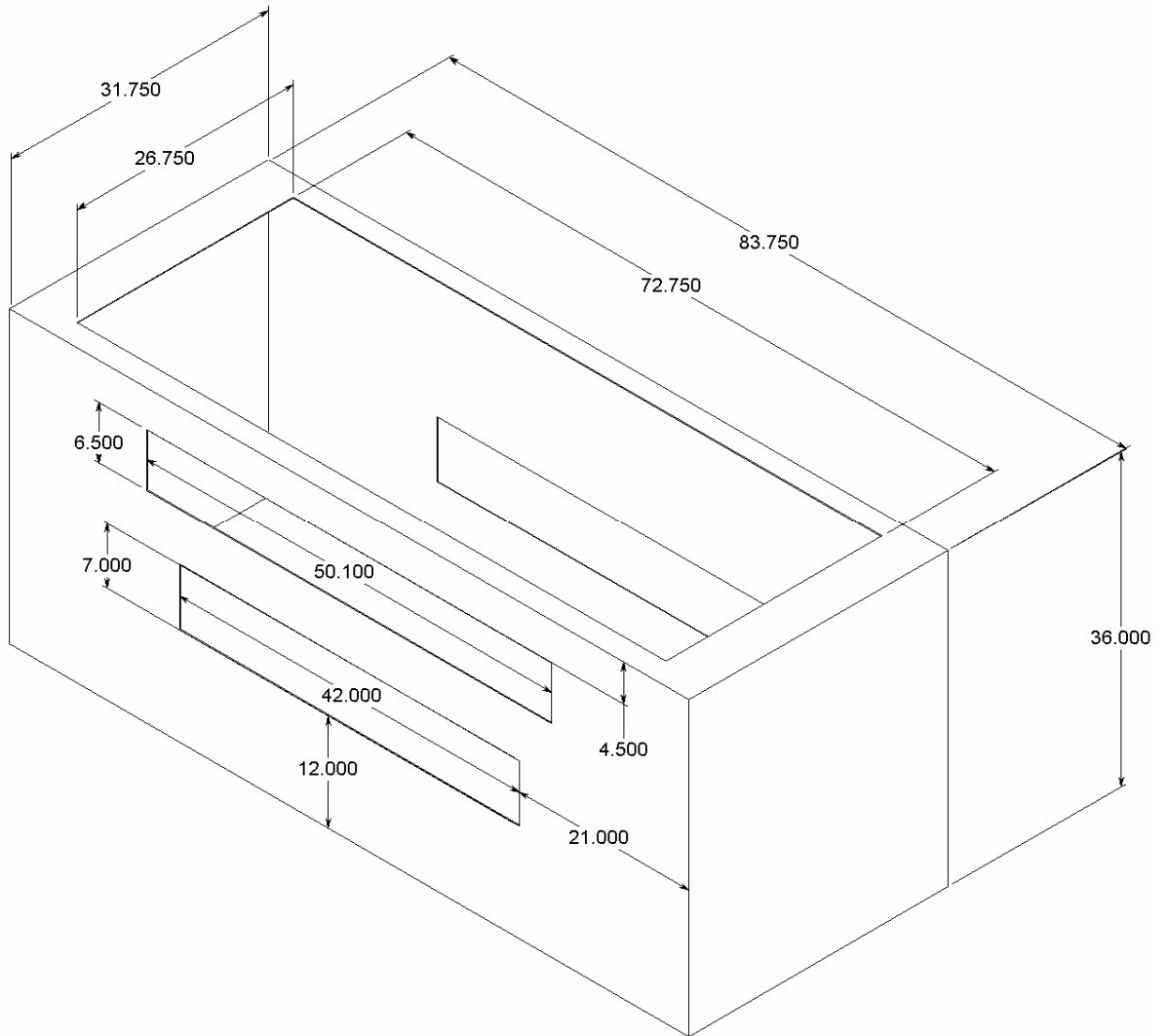
48 Cabinet Cut-out



60 Cabinet Cut-out



72 Cabinet Cut-out



NOTICE

During the first few hours of operation, you may notice a small amount of smoke coming off the unit, and a faint odor from the smoke. This is normal for a new griddle and will disappear after the first few hours of use.



Pre-Power On

Before turning the griddle on verify all electrical connections and remove excess shipping grease from the griddle surface.

Turning the Power On

Set the main power switch, located at the far left of the control panel, to the "ON" (up) position (there are two "ON" switches on the 5 and 6-foot griddles).

Set each cooking section's power switch, located next to each temperature dial, to the "ON" (up) position.

Set the temperature dials to 200°F (93°C).

Heat the griddle at 200°F (93°C) for 2 hours to evaporate any moisture that may be in the elements.

After 2 hours at 200°F (93°C), turn the griddle temperature up to 350°F (177°C) for 30 minutes.

After the griddle reaches 350°F (177°C) for 30 minutes, turn the griddle up another 50°F (10°C) for another 30 minutes and repeat this until the griddle is at 450°F (232°C) for 30 minutes.

The griddle may emit a small amount of smoke as the cooking surface passes the 300°F (149°C) point. Do not be alarmed as the smoke is caused by oils associated with the manufacturing process and will stop when the griddle reaches 350°F (177°C).

Season the Cooking Surface

The cooking surface must be "seasoned" in order to eliminate product sticking during cooking.

To season, heat the griddle to 250°F (121°C).

Once at 250°F (121°C), coat the cooking surface with non-salted vegetable oil.

Allow the griddle to stand at 250°F (121°C) until the cooking surface looks dry then coat it again.

Heat the griddle to 350°F (177°C) and repeat the procedure.

Operation

CAUTION

ALWAYS KEEP THE AREA NEAR THE APPLIANCE FREE FROM COMBUSTIBLE MATERIALS. KEEP FLOOR IN FRONT OF EQUIPMENT CLEAN AND DRY. IF SPILLS OCCUR, CLEAN IMMEDIATELY, TO AVOID THE DANGER OF SLIPS OR FALLS.



Before loading your griddle, read and understand how the griddle sections are controlled. Understanding this will be a valuable tool in the operation of this unit.

Each 12-inch section of your griddle is independently controlled by a solid-state temperature control. The temperature sensor is mounted in the center of each cooking section under the griddle plate.

If the product is loaded directly over the sensor, the control board will turn on the burner and heat the entire cooking section. If the product is loaded to the side, front or back of the sensor, the control board will react to the temperature change much slower.

During slow periods with minimal loads, do not load directly over the sensors, as this will unnecessarily turn the burners on and overheat the remainder of the section not being utilized.

Turn the product and continue cooking until the desired level of completeness has been reached.

Remove the product from the griddle.

When reloading the griddle, first use the griddle surface on which a previous load was not placed. This will help insure the proper griddle temperature.

WARNING

KEEP WATER AND SOLUTIONS OUT OF CONTROLS. NEVER SPRAY OR HOSE CONTROL CONSOLE, ELECTRICAL CONNECTIONS, ETC.



CAUTION

MOST CLEANERS ARE HARMFUL TO THE SKIN, EYES, MUCOUS MEMBRANES AND CLOTHING. PRECAUTIONS SHOULD BE TAKEN TO WEAR RUBBER GLOVES, GOGGLES OR FACE SHIELD AND PROTECTIVE CLOTHING. CAREFULLY READ THE WARNING AND FOLLOW THE DIRECTIONS ON THE LABEL OF THE CLEANER TO BE USED.



NOTICE

Use only cleaners marked "SAFE ON ALUMINUM".



Cleaning

Clean the griddle thoroughly once a week, in addition to the normal daily cleaning. This prevents the accumulation of foreign material.

Electrical equipment is normally clean and sanitary, but may become unsanitary if the equipment is not cleaned on a routine basis.

Take advantage of the clean and sanitary features of electrical equipment. In order to keep this unit working at a high-level readiness, maintain a high level of cleanliness as you would any piece of machinery that you rely on. Give it the regular attention that it deserves, the same as any other piece machinery that you rely on,

Always start with a cold griddle.

Always follow the cleaner manufacturer's instructions when using any cleaner.

Griddle surface may be cleaned using STAR Mfg. Carbon Release (72804-32) cleaner.

Always apply these cleaners when the griddle is cold and rub in the direction of the metal's grain.

Troubleshooting

Troubleshooting

Troubleshooting is not an exact science. Several factors may play a part in why your machine is not operating correctly. The following symptoms are a general idea of what may be causing the malfunction and should not be considered the complete answer to the situation that you have with your machine. Here are some of the possible problems you may encounter and possible solutions to those problems.

If the information does not assist you in correcting the problem, contact the nearest Lang service agent or Star Manufacturing International.

Refer to the Symptoms column to locate the type of failure then to the Possible Cause for the items to be checked.

To test for a possible cause, refer to the TEST section and locate the Possible Cause then refer to test to identify test procedures.

Symptom	Possible Cause
Whole Griddle will not heat	No Power to Griddle Failed Power switch Failed Transformer
One Section will not heat	Failed Power switch (for that section) Failed Probe Failed Circuit board Failed 12-position switch Failed contactor Failed Element
Product Burning	Product left on griddle too long Failed Probe Failed Circuit board Failed 12-position switch
Product Under cooked	Product removed too soon Failed Probe Failed Circuit board Failed 12-position switch

WARNING

BOTH HIGH AND LOW VOLTAGES ARE PRESENT INSIDE THIS APPLIANCE WHEN THE UNIT IS PLUGGED/WIRED INTO A LIVE RECEPTACLE. BEFORE REPLACING ANY PARTS, DISCONNECT THE UNIT FROM THE ELECTRIC POWER SUPPLY.

**TESTS**

If an item on the list is followed by an asterisk (*), the work should be done by a factory authorized service agent.

Possible Cause	Test
Product is cooked too long	No test available, operational condition
Failed Probe	Check probe for proper resistance*
Failed Circuit board	Confirm that Circuit board is getting correct voltage and putting out correct voltage*
Failed Transformer	Check both Primary and Secondary coils for correct voltage*
Failed Contactor	Remove the wires from the contactor coil and check for continuity across the contactor coil connection* Ensure the contactor moveable points move freely up and down*
Failed Element	Confirm that Elements are getting correct voltage and have continuity*
NOTICE	Qualified personnel must perform Service on this or any other, Lang appliance only. Consult your authorized service agent directory. You can call our toll free number 1-800-807-9054 or visit our website WWW.STAR-MFG.COM for the service station nearest you.

CAUTION

USE OF ANY REPLACEMENT PARTS OTHER THAN THOSE SUPPLIED BY Star Manufacturing International OR THEIR AUTHORIZED DISTRIBUTORS CAN CAUSE BODILY INJURY TO THE OPERATOR AND DAMAGE TO THE EQUIPMENT AND WILL VOID ALL WARRANTIES.



PARTS LIST

May 19, 2007, Rev. A

136SDI-208/240V, 136SDI-480V Selectronic Drop-In Griddle

Part No.	Description	Qty	Application
2E-30303-06	SWT TOG ON-ON DPDT BLK	1	136SDI, 480V
2E-30304-22	SWTCB175-450oFW/41100-13	3	136SDI, 480V
2E-30500-03	TRM STRP 6 POLE 30A 300V	1	136SDI, 480V
2E-30500-07	TRM BLOCK 3PLELRGE 125AMP	1	136SDI, 480V
2E-30701-04	CONTC 2POLE 30A 24VAC	3	136SDI, 480V
2E-31400-07	XFORMR120-208-240/24V40VA	1	136SDI
2E-31400-15	XFRMR 480/24VAC	1	136SDI-480V
2E-40101-19	CIRBD SI TEMP CNTRL NO	3	136SDI, 480V
2E-41100-17	TEMP PROBE SEL LG GRIDDLE	3	136SDI, 480V
2J-31601-01	PILOT LT 250V 6LEAD BLK	4	136SDI, 480V
2J-31601-02	PILOT LT 480V 6LEAD BLK	4	136SDI-480V
2M-60301-29	PNLLBL SELCT SWTDIAL 450o	3	136SDI, 480V
2N-11030-29	ELE GRD 208/240V4.5KW/6KW	3	136SDI
2N-11030-30	ELMNT GRID 208V 1257W	3	136SDI
2N-11030-31	ELMNT GRID 480V 5991W	3	136SDI-480V
2P-50100-05	GROOVED GRIDDLE CLEANING		
2P-50100-051	GRVED GRDLE BRUSH REPL		
2P-50100-052	GRVED GRDLE BRUSH REPL		
2R-70701-28	KNB BLK 1/4BUSH2SETSCW@90	3	136SDI, 480V
K9-LGD-228	GREASE BUCKET ASSY	1	136SDI, 480V

148SDI-208/240V, 148SDI-480V Selectronic Drop-In Griddle

Part No.	Description	Qty	Application
2E-30303-06	SWT TOG ON-ON DPDT BLK	1	148SDI, 480V
2E-30304-22	SWTCB175-450oFW/41100-13	4	148SDI, 480V
2E-30500-05	TRM STRP 8 POLE 30A 300V	2	148SDI-480V
2E-30500-07	TRM BLOCK 3PLELRGE 125AMP	2	148SDI
2E-30500-07	TRM BLOCK 3PLELRGE 125AMP	3	148SDI-480V
2E-30501-03	TERM STRP 4 POLE W/PUSH	2	148SDI, 480V
2E-30501-05	TRM STRP 6 POLE W/2PUSH	1	148SDI, 480V
2E-30701-04	CONTC 2POLE 30A 24VAC	4	148SDI, 480V
2E-31400-07	XFORMR120-208-240/24V40VA	1	148SDI
2E-31400-15	XFRMR 480/24VAC	1	148SDI-480V
2E-40101-19	CIRBD SI TEMP CNTRL NO	4	148SDI, 480V
2E-41100-17	TEMP PROBE SEL LG GRIDDLE	4	148SDI, 480V
2J-31601-01	PILOT LT 250V 6LEAD BLK	5	148SDI, 480V
2J-31601-02	PILOT LT 480V 6LEAD BLK	5	148SDI-480V
2M-60301-29	PNLLBL SELCT SWTDIAL 450o	4	148SDI, 480V
2N-11030-29	ELE GRD 208/240V4.5KW/6KW	4	148SDI
2N-11030-30	ELMNT GRID 208V 1257W	4	148SDI
2N-11030-31	ELMNT GRID 480V 5991W	4	148SDI-480V
2P-50100-05	GROOVED GRIDDLE CLEANING		
2P-50100-051	GRVED GRDLE BRUSH REPL		
2P-50100-052	GRVED GRDLE BRUSH REPL		
2R-70701-28	KNB BLK 1/4BUSH2SETSCW@90	4	148SDI, 480V
K9-LGD-228	GREASE BUCKET ASSY	1	148SDI, 480V

PARTS LIST

May 19, 2007, Rev. A

160SDI-208/240V, 160SDI-480V Selectronic Drop-In Griddle

Part No.	Description	Qty	Application
2E-30303-06	SWT TOG ON-ON DPDT BLK	1	160SDI, 480V
2E-30304-22	SWTCB175-450oFW/41100-13	5	160SDI, 480V
2E-30500-02	TRM STRP 4 POLE 30A 600V	1	160SDI-480V
2E-30500-03	TRM STRP 6 POLE 30A 300V	1	160SDI-480V
2E-30500-07	TRM BLOCK 3PLELRGE 125AMP	2	160SDI, 480V
2E-30701-04	CONTC 2POLE 30A 24VAC	5	160SDI, 480V
2E-31400-07	XFORMR120-208-240/24V40VA	1	160SDI
2E-31400-15	XFRMR 480/24VAC	1	160SDI, 480V
2E-40101-19	CIRBD SI TEMP CNTRL NO	5	160SDI, 480V
2E-41100-17	TEMP PROBE SEL LG GRIDDLE	5	160SDI, 480V
2J-31601-01	PILOT LT 250V 6LEAD BLK	6	160SDI, 480V
2J-31601-02	PILOT LT 480V 6LEAD BLK	6	160SDI-480V
2M-60301-29	PNLLBL SELCT SWTDIAL 450o	5	160SDI, 480V
2N-11030-29	ELE GRD 208/240V4.5KW/6KW	5	160SDI
2N-11030-30	ELMNT GRID 208V 1257W	5	160SDI, 480V
2N-11030-31	ELMNT GRID 480V 5991W	5	160SDI-480V
2P-50100-05	GROOVED GRIDDLE CLEANING		
2P-50100-051	GRVED GRDLE BRUSH REPL		
2P-50100-052	GRVED GRDLE BRUSH REPL		
2R-70701-28	KNB BLK 1/4BUSH2SETSCW@90	5	160SDI, 480V
K9-LGD-228	GREASE BUCKET ASSY	1	160SDI, 480V

Wiring Diagram 208/240- VOLT

REV	ECN NO.	DESCRIPTION	DR	MFG.	ENG.	DATE
A		REVISED AND REDRAWN	CDS			10/15/2002
B		REVISED PER CERTIFICATION TESTING	CDS			10/25/2002

ELEMENT HOOKUP	
208V	240V
INSTALL JUMPER	REMOVE JUMPER
(4)	(4)

① GRIDDLE ELEMENTS
② GRIDDLE PILOT LAMP
③ CONTACTOR
④ JUMPER
⑤ TERMINAL BLOCK
⑥ TEMP. CONTROL BOARD
⑦ 1/2 POSITION SWITCH
⑧ TOGGLE SWITCH
⑨ TRANSFORMER
⑩ PROBE

Note:

- Add one more section for a LG-48
- Add two more sections for a LG-60
- This wiring diagram shows 1/2 section for a LG-72 model
- No more than 4 contactors to one transformer

NOTE: LG60 & LG72 HAVE TWO POWER SUPPLY CONNECTIONS

LG80: CONN # 1 USE LG36
CONN # 2 USE LG24

LG72: CONN # 1 USE LG36
CONN # 2 USE LG36

SERVICE CONNECTIONS					
THREE PHASE	SINGLE PHASE				
L1	L2	L3	L1	L2	
1.4	2	3	1.3	2.4	
1.4	2.5	3.6	1.3.5	2.4.6	
1.4.7	2.5.8	3.6	1.3.5.7	2.4.6.8	

AMP TOTAL		208 (240)	
MODEL	L1	L2	L3
24	50 (43)	29 (25)	29 (25)
36	50 (43)	50 (43)	50 (43)
48	76 (66)	76 (66)	50 (43)
60	100 (86)	76 (66)	76 (66)
72	100 (86)	100 (86)	100 (86)

Lang
Manufacturing
Company

UNLESS OTHERWISE SPECIFIED
DIMENSIONS ARE IN INCHES.

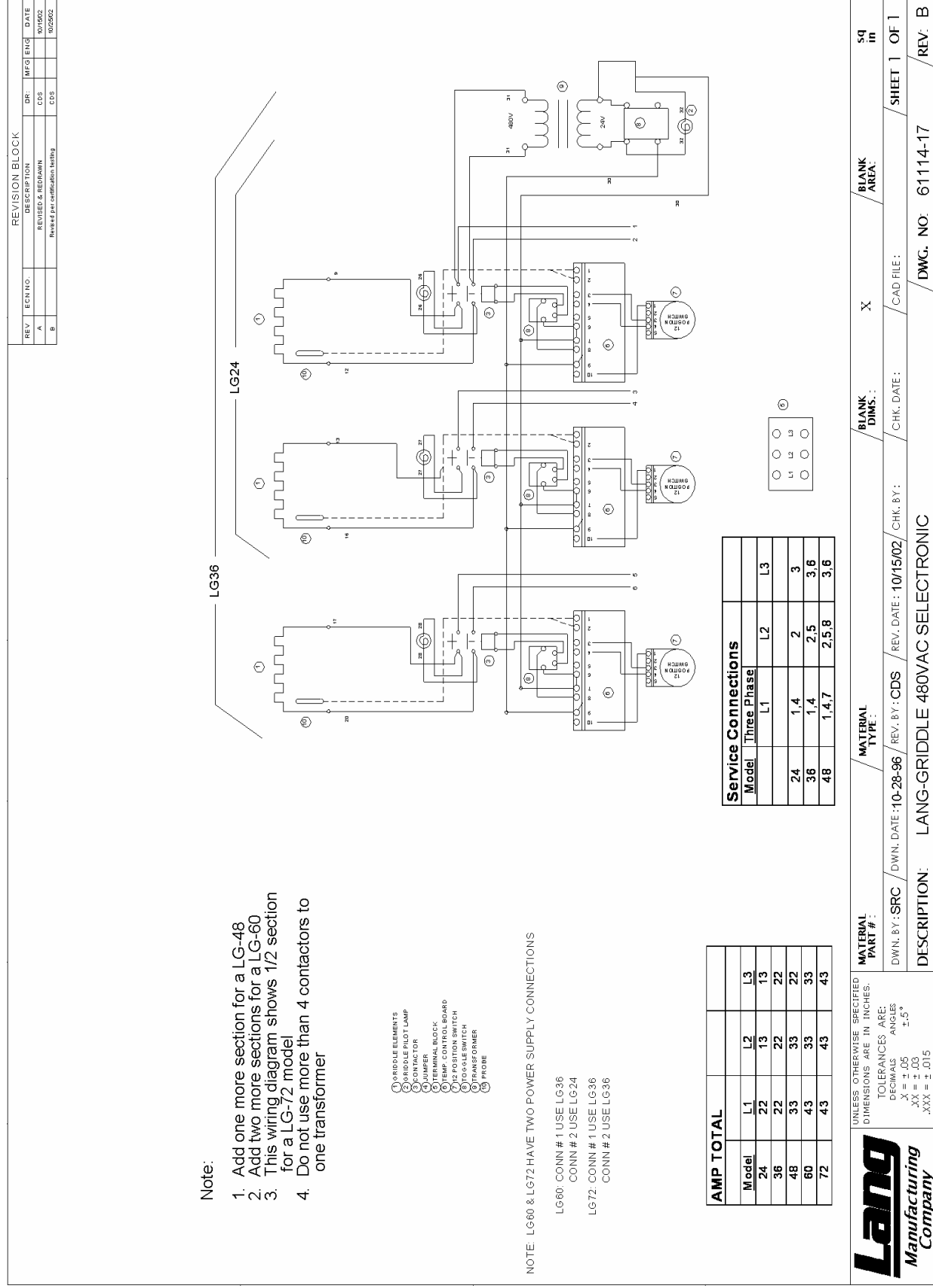
TOLERANCES ARE:
DIMENSIONS ANGLES
X = ± .06
XX = ± .03
XXX = ± .015

MATERIAL PART #	MATERIAL TYPE	BLANK DIMS.	BLANK AREA	Sq in
		X		

DWN. BY:	CDS	DWN. DATE:	10/15/02	REV. BY:	CDS	REV. DATE:	10/25/02	CHK. BY:		CAD FILE:		SHEET 1	OF 1	
DESCRIPTION: LANG GRIDDLE 208-240VAC SELECTRONIC												DWG. NO:	61114-21	REV: B

20

Wiring Diagram



STAR MANUFACTURING

10 Sunnen Drive, St. Louis, MO 63143 U.S.A.

(800) 807-9054 (314) 781-2777

Parts & Service (800) 807-9054

www.star-mfg.com