



SELECTRONIC ELECTRIC GRIDDLE

Commercial & Marine

124S, 124SHE

136S, 136S-SC, 136SHE

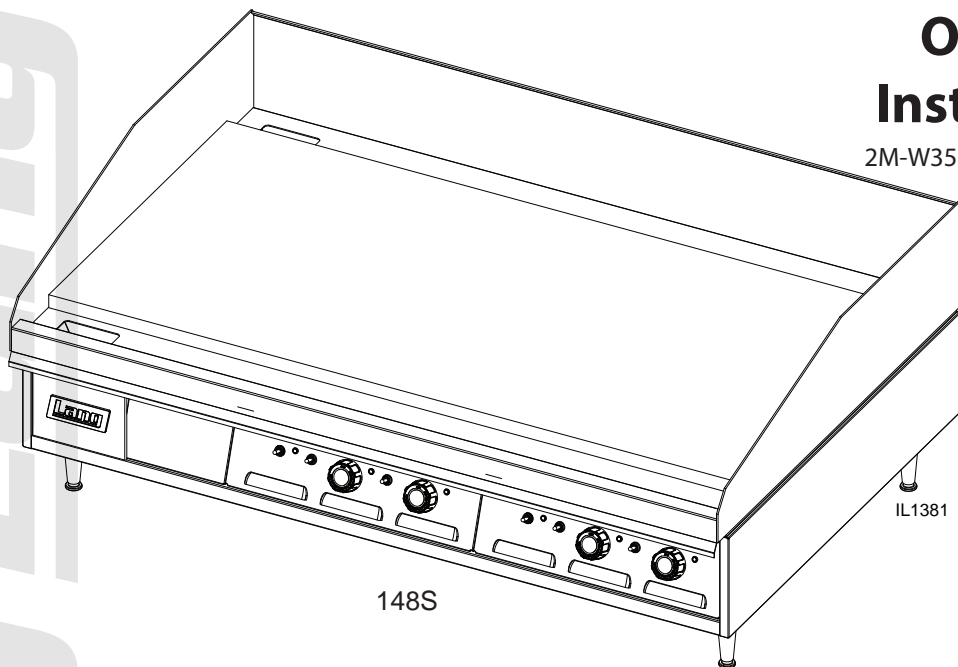
148S, 148SHE, 148SR

160S, 160SHE, 160SR, 160S-SC

172S, 172SR, 172SC

Installation and Operation Instructions

2M-W353 Rev.H 1/14/2010



148S

IL1381



SAFETY SYMBOL



These symbols are intended to alert the user to the presence of important operating and maintenance instructions in the manual accompanying the appliance.

FOR YOUR SAFETY

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

POST IN PROMINENT LOCATION

INSTRUCTIONS TO BE FOLLOWED IN THE EVENT USER SMELLS GAS. THIS INFORMATION SHALL BE OBTAINED BY CONSULTING YOUR LOCAL GAS SUPPLIER. AS A MINIMUM, TURN OFF THE GAS AND CALL YOUR GAS COMPANY AND YOUR AUTHORIZED SERVICE AGENT. EVACUATE ALL PERSONNEL FROM THE AREA.

WARNING

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



WARNING

**RISK OF FIRE OR ELECTRIC SHOCK
DO NOT OPEN**



WARNING, TO REDUCE THE RISK OF ELECTRICAL SHOCK, DO NOT REMOVE CONTROL PANEL. NO USER-SERVICABLE PARTS INSIDE. REPAIRS SHOULD BE DONE BY AUTHORIZED SERVICE PERSONNEL ONLY.

NOTICE

Using any part other than genuine Lang factory supplied parts relieves the manufacturer of all liability.

Star reserves the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment.

Due to periodic changes in designs, methods, procedures, policies and regulations, the specifications contained in this sheet are subject to change without notice. While Star Manufacturing exercises good faith efforts to provide information that is accurate, we are not responsible for errors or omissions in information provided or conclusions reached as a result of using the specifications. By using the information provided, the user assumes all risks in connection with such use.

MAINTENANCE AND REPAIRS

Contact your local dealer for service or required maintenance. Please record the model number, serial number, voltage and purchase & Installation Information in the area below and have it ready when you call to ensure a faster service.

Model No.: _____

Purchased From: _____

Serial No.: _____

Location: _____

Voltage: _____

Purchase Date: _____

1-Phase or 3 Phase: _____

Installed Date: _____



PROBLEMS, QUESTIONS or CONCERNS

Before you proceed consult you authorized Lang service agent directory
or
Call the Lang Technical Service & Parts Department at 1-800-438-5264.

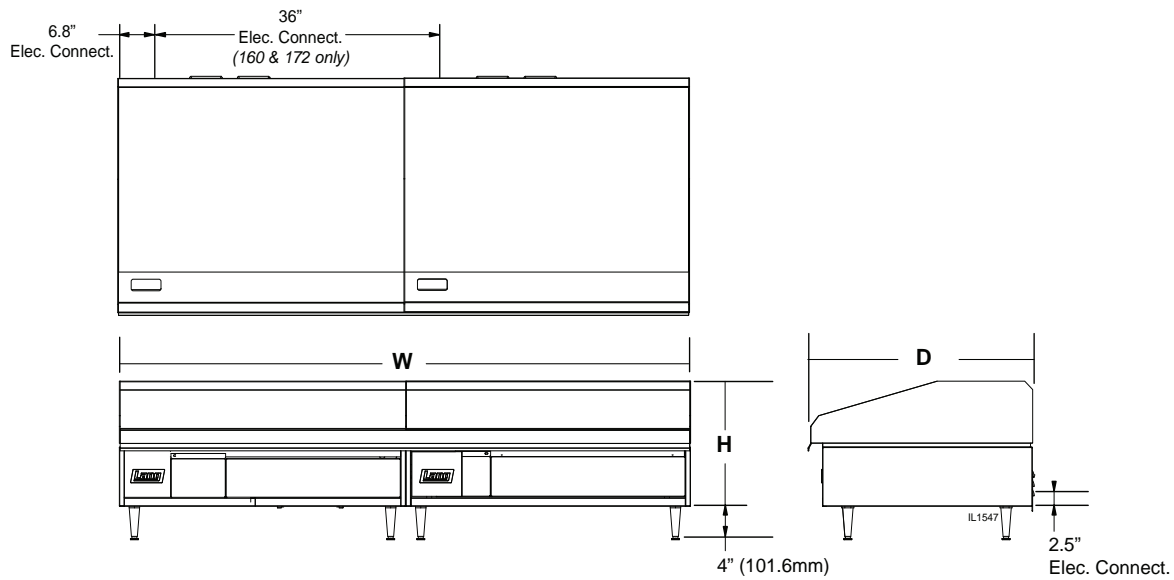
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NOTICE Service on this or any other Lang appliance must be performed by qualified personnel only. Consult your Lang Authorized Service Agent Directory. You can call our toll free number 1-800-438-5264 or visit our website WWW.STAR-MFG.COM for the service agent nearest you.

EQUIPMENT SPECIFICATIONS

Model	Height x Width x Depth (Not including legs)	Clearance from combustible surface	Weight		Freight Class
			Actual	Shipping	
124	15.0" x 24.0" x 28.2" 381mm x 610mm x 717mm	Sides: 2" Back: 2"	243 lbs. 110 kg	280 lbs. 127 kg	85
136	15.0" x 36.0" x 28.2" 381mm x 914mm x 717mm		368 lbs. 167 kg	410 lbs. 186 kg	
148	15.0" x 48.0" x 28.2" 381mm x 1219mm x 717mm		483 lbs. 220 kg	515 lbs. 234 kg	
160	15.0" x 60.0" x 28.2" 381mm x 1524mm x 717mm		621 lbs. 282 kg	665 lbs. 302 kg	
172	15.0" x 72.0" x 28.2" 381mm x 1830mm x 717mm		724 lbs. 329 kg	800 lbs. 364 kg	



EQUIPMENT SPECIFICATIONS

Current Model	Previous Model	Volts AC	Hz.	PHASE	Kw TOT.	Amp 1PH.	Supply Wire 1 PH	Amp 3 Ph			Supply Wire 3 PH	Kw TOT.	Amp 1PH.	Supply Wire 1 PH	Amp 3 Ph			Supply Wire 3 PH
								L1	L2	L3					L1	L2	L3	
124S	LG24S-C	208/240	60	1/3	12	58	4	50	29	29	6							
124S-480V	LG24S-U	480	60	3	12			22	13	13	12							
124SHE	N.A.	208/240	60	1/3	12	58	4	50	29	29	6							
136S	LG36S-C	208/240	60	1/3	18	87	2	50	50	50	6							
136S-480V	LG36S-U	480	60	3	18			22	22	22	12							
136SB-WB	LGR36-C	208/240	60	1/3	18	87	2	50	50	50	6							
136SHE	N.A.	208/240	60	1/3	18	87	2	50	50	50	6							
136S-SC		208/240	60	1/3	18	87	2	50	50	50	6							
136S-SC		208/240	60	1/3	18	87	2	50	50	50	6							
148S	LG48S-C	208/240	60	1/3	24	116	1	75	75	50	3							
148S-480V	LG48S-U	480	60	3	24			33	33	22	8							
148SHE-480V	N.A.	480	60	3	24			33	33	22	8							
148S-SC	LG48S-CSONC	208/240	60	1/3	24	116	1	75	75	50	3							
160S	LG60S-C	208/240	60	1/3	1	58	2	50	29	29	6	18	87	2	50	50	50	6
160S-480V	LG60S-U	480	60	3	12			22	13	13	12	18			22	22	22	12
160SC	N.A.	208/240	60	1/3	12	58	4	50	29	29	6	18	87	2	50	50	50	6
160SHE	LG60S-C	208/240	60	1/3	12	58	2	50	29	29	6	18	87	2	50	50	50	6
160SHE-480V	LG60S-U	480	60	3	12			22	13	13	12	18			22	22	22	12
160SR	LG60S-CWB	208/240	60	1/3	12	58	2	50	29	29	6	18	87	2	50	50	50	6
160S-SC	LG60S-CSONC	208/240	60	1/3	12	58	2	50	29	29	6	18	87	2	50	50	50	6
160S-WB	LG60S-CWB	208/240	60	1/3	12	58	2	50	29	29	6	18	87	2	50	50	50	6
172S	LG72S-C	208/240	60	1/3	18	87	2	50	50	50	6	18	87	2	50	50	50	6
172S-480V	LG72S-U	480	60	3	18			22	22	22	12	18			22	22	22	12
172SR	LG72S-CWB	208/240	60	1/3	18	87	2	50	50	50	6	18	87	2	50	50	50	6
172S-SC	LG72S-CSONC	208/240	60	1/3	18	87	2	50	50	50	6	18	87	2	50	50	50	6

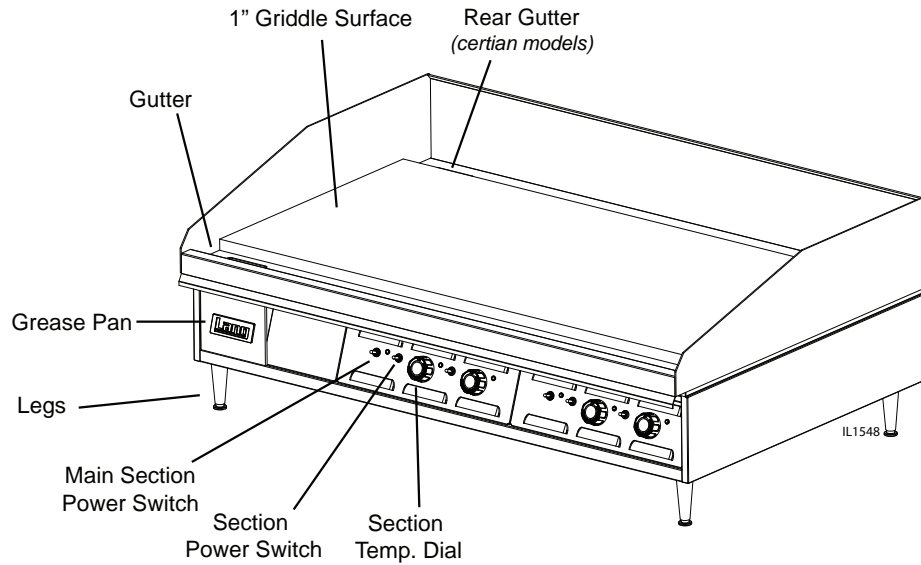
SPECIFICATIONS MARINE

Current Model	Volts AC	Hz.	Ph.	Kw TOT.	Amp 1PH	Supply Wire 1 PH	Amp 3 Ph			Supply Wire 3 PH	Kw TOT.	Amp 1PH	Supply Wire 1 PH	Amp 3 Ph			Supply Wire 3 PH
							L1	L2	L3					L1	L2	L3	
124S-440VM	440V	50/60	3	10.1			20	12	12	12							
124S-480VM	480V	60	3	12			22	13	13	12							
136S-380VM	380V	60	3	18			27.3	27.3	27.3	10							
136S-440VM	440V	60	3	18			23.6	23.6	23.6	12							
136S-480VM	480V	60	3	18			22	22	22	12							
148S-440VM	440V	60	3	24			35	35	24	8							
148S-480VM	480V	60	3	24			33	33	22	8							
160S-M	208/240V	60	1/3	12	58	2	50	29	29	6	18	87	2	50	50	50	6
172S-440VM	440V	60	3	18			23.6	23.6	23.6	12	18			23.6	23.6	23.6	12
172SM	208/240V	60	1/3	18	87	2	50	50	50	6	18	87	2	50	50	50	6
172S-480VM	480V	60	3	18			22	22	22	12	18			22	22	22	12

MARINE EQUIPMENT IS APPROVED FOR INSTALLATION ONLY ON VESSELS GREATER THAN 65 FEET IN LENGTH, IN ACCORDANCE WITH USCG REGULATIONS IN TITLE 46 CFR 110-113.

ANY WIRING USED IN THE INSTALLATION OF THIS APPLIANCE MUST BE STRANDED COPPER.

EQUIPMENT DESCRIPTION



Exterior Construction

The griddle dimensions are 17" (43.18cm) High, 30" (76.20cm) Deep, and width is dependent on the actual model number.

The Sides, Bottom, and Rear wall are constructed of double wall stainless steel, which allows closer installation to combustible surfaces.

The griddle surface is made of 1" thick, highly polished steel to reduce hot and cold spots, recovery problems, warping, and ensure even heat to the edges of the griddle.

Controls

Each twelve-inch section has its own temperature selector switch that snaps into place to lock in any temperature from 175°F to 450°F (79°C to 232°C) in 25° increments.

Each twelve-inch section of the griddle is controlled by an area sensitive RTD probe, which can sense and react to a temperature change of +/- 4°F.

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

Technical

The 100 Series Selectronic griddle operates on either 208/240V or 480V, at either single or three phase.

This must be specified when ordering.

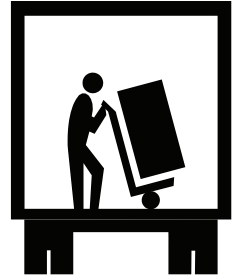
Minimum clearances: 2" from side and back

NOTICE **The data plate is on the right side of the griddle. The oven 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.**

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 it 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 Company. File your claim with the carrier.**



Location

Prior to un-crating, move the oven as near to 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 and strapped to a skid. Cut the straps and remove the wood frame.

The oven can now be removed from the skid.

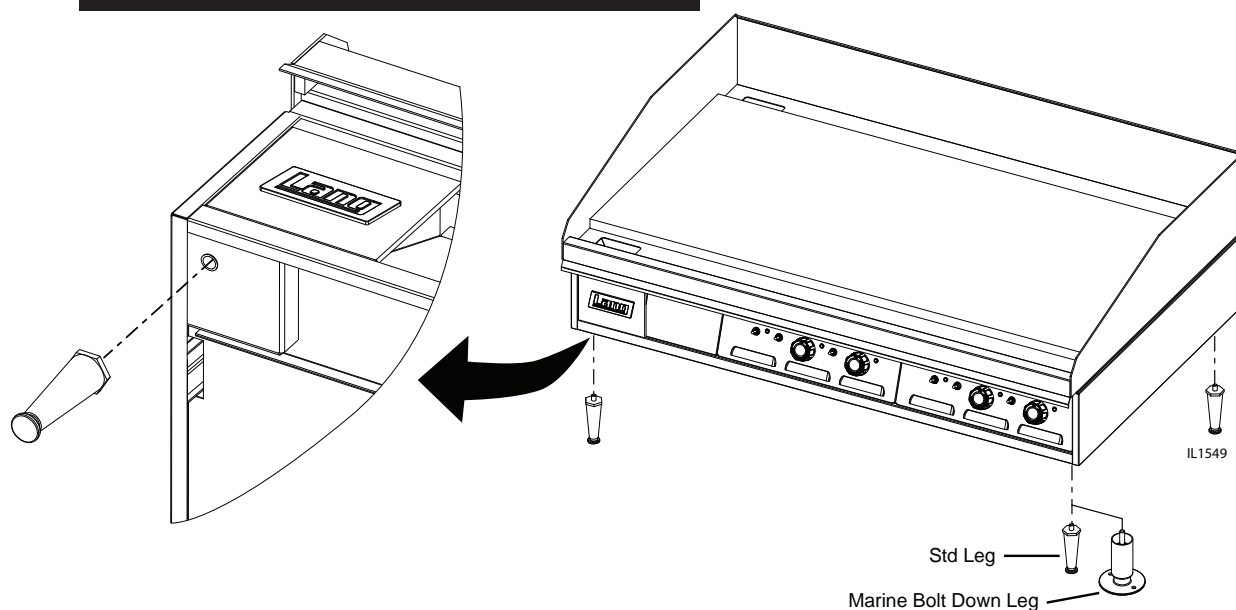


CAUTION

THE UNIT 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.

ANY STAND, COUNTER OR OTHER DEVICE ON WHICH OVEN WILL BE LOCATED MUST BE DESIGNED TO SUPPORT THE WEIGHT OF THE GRIDDLE. SHIPPING STRAPS ARE UNDER TENSION AND CAN SNAP BACK WHEN CUT.

INSTALLATION



Above: typical leg installation.

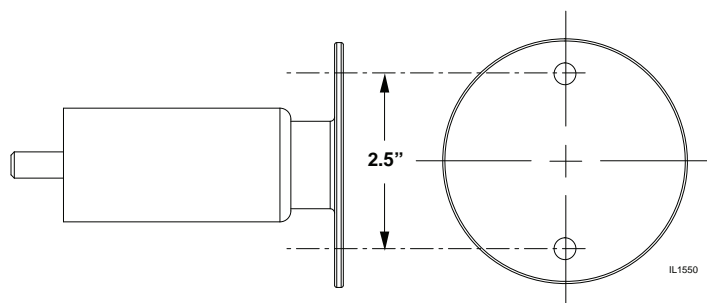
Leg Installation

There are four, 4" legs provided for 2, 3 and 4 foot griddles.

There are eight 4" legs provided for 5 and 6 foot griddles.

The legs are shipped in the grease drawers of the griddle. Install them into the threaded holes on the underside of the griddle body.

Leveling adjustment may be done by screwing the bottom portion of the leg in and out.



For bolt down legs see above illustration for dimensions.

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 AND PLUMBING. 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 located behind access panel between controls and grease drawer. The grill 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.



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.

INSTALLATION cont.

Ventilation and Clearances

Standard minimum clearance from combustible construction is as follows.

- 2" from side
- 2" from back

These griddles may be set directly, without legs, on a curbed base or **non-combustible** surface.

If the griddle is set without legs on a **non-combustible** floor or a curbed base, maintain a 4-inch back clearance.

Do not install the griddle directly against a **non-combustible** back wall or surface.

Do not install the griddle closer than 12 inches from an uncontrolled heat source (char broiler etc.).

Keep the appliance area free and clear of combustible material and do not obstruct the flow of combustion or ventilation air.

Electrical Connection

There is one power supply connection on the 2, 3, and 4-foot griddles. There are two power supply connections on 5 and 6-foot griddles. Refer to the power supply chart in the Technical Data portion of this manual, for proper power supply size.

There is (1) one 1 1/4-inch conduit knockout on 2, 3 and 4-foot griddles located at the rear of the griddle, through the back and the bottom of the griddle body. There are (2) two 1 1/4-inch conduit knockouts provided on the 5 and 6-foot griddles. Use a supply wire suitable for at least 90 degree centigrade.

This Selectronic griddle is shipped from the factory, wired for 208/240 or 480 volts, the 208/240 griddle is a dual voltage design. Jumper wires on terminal strip next to the main power supply connection determine the griddle voltage. For a 208-volt power supply, leave the jumpers in place. For a 240-volt power supply disconnect the jumpers as indicated on the tag on the terminal strip. The 480-volt griddle can be operated on 480 volts only and must be specified when ordering.

Technical Data

MODEL NUMBER		TOTAL K.W.	NOMINAL AMPS PER LINE									SINGLE PHASE	
			THREE PHASE										
			208 Volt			240 Volt			480 Volt			208V	240V
			L1	L2	L3	L1	L2	L3	L1	L2	L3		
24"		12	50	28.8	28.8	43.3	25	25	21.7	12.5	12.5	57.7	50
36"		18	50	50	50	43.3	43.3	43.3	21.7	21.7	21.7	86.5	75
48"		24	75	75	50	65	65	43.3	32.5	32.5	21.7	115.5	100
60"	#1	18	50	50	50	43.3	43.3	43.3	21.7	21.7	21.7	86.5	75
	#2	12	50	28.8	28.8	43.3	25	25	21.7	12.5	12.5	57.7	50
72"	#1	18	50	50	50	43.3	43.3	43.3	21.7	21.7	21.7	86.5	75
	#2	18	50	50	50	43.3	43.3	43.3	21.7	21.7	21.7	86.5	75

Phasing

All griddles are shipped from the factory set up for a three-phase service. Rearrange the wires in the power supply terminal block to convert the griddle to single phase. Re-phasing the griddle is not chargeable to Lang Manufacturing Company as warranty. To convert to single-phase have a Lang Authorized Service Agent, follow this chart.

PHASING BY WIRE NUMBER					
MODEL NUMBER	THREE PHASE			SINGLE PHASE	
	LINE 1	LINE 2	LINE 3	LINE 1	LINE 2
124S	1,4	2	3	1,3	2,6
136S	1,4	2,5	3,6	1,3,5	2,4,6
148S	1,4,7	2,5,8	3,6,9	1,3,5,7	2,4,6,8
160S #1	1,4	2,5	3,6	1,3,5	2,4,6
160S #2	1,4	2	3	1,3	2,6
172S #1	1,4	2,5	3,6	1,3,5	2,4,6
172S #2	1,4	2,5	3,6	1,3,5	2,4,6

INITIAL START UP

Pre-Power On

Before starting the griddle for the first time, clean the griddle body and cooking surface.

Use a mild soap and water solution, then rinse with clear water and dry.

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 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.

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 temperature up to 350°F (176°C) for ½ hour.

After the griddle reaches 350°F (176°C) for ½ hour, turn the griddle up another 50°F (10°C) for another ½ hour and repeat this until it is at 450°F (232°C) for ½ hour.

The unit may emit a small amount of smoke as the cooking surface passes the 300°F (148°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 (176°C).

Seasoning 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 (176°C) and repeat the procedure.

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

OPERATION

General

The suggested time and temperature chart (below) is provided as a guide for the products listed only.

If different temperature settings are to be used, select one side of the griddle and operate at the lowest temperature. Adjoining sections should be set at progressively higher temperatures. Do not try to operate the end sections hot and the center sections cool.



ALWAYS KEEP THE AREA NEAR THE APPLIANCE FREE FROM COMBUSTIBLE MATERIALS.

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

Operations

An understanding of how the griddle sections are controlled will be a valuable aid in loading product on your unit.

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

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

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

SUGGESTED TIMES AND TEMPERATURES		
PRODUCTS	TEMPERATURE F / C	TIME (MIN)
HAMBURGER	350°F / 176°C	
2 patties per LB		6 to 8
4 patties per LB		4 to 6
6 patties per LB		3 to 4
STEAKS		
1/2 to 3/4 inch thick, cooked medium	375°F / 190°C	5 to 7
3/4 to 1 inch thick, cooked medium		8 to 10
Lamb Chops	350°F / 176°C	6 to 8
Pork Chops		6 to 8
Salmon	350°F / 176°C	6 to 8
Halibut	325°F / 162°C	6 to 8
Snapper		6 to 8
Hash Brown Potatoes	375°F / 190°C	3 to 4
Bacon	350°F / 176°C	3 to 4
Sausage Links or Patties		3 to 4
Ham (Pre-cooked)	375°F / 190°C	2
Eggs	275°F / 135°C	2 to 4
Note: 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.		

Turn the product and continue cooking until it has reached its desired degree of doneness.

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.

MAINTENANCE & CLEANING

Cleaning

- Always start with a cold griddle.
- The stainless exterior can easily be cleaned using a good non-abrasive cleaner.
- Always follow the cleaner manufacturer's instructions when using any cleaner.
- Always apply these cleaners when the griddle is cold and rub in the direction of the metal's grain.

Griddle Surface Care (non-chromium surfaces)

It takes very little time and effort to keep the griddle attractive and performing at top efficiency. If grease is permitted to accumulate, it will form a gummy cake and then carbonize into a hard substance which is extremely difficult to remove. To prevent this condition, the following suggestions for cleanliness should be followed:

- After each use, scrape the griddle with a scraper or flexible spatula to remove excess grease and food. A waste drawer is provided for the scrapings. If there is an accumulation of burned on grease and food, the griddle should be thoroughly scoured and re-seasoned. Use pumice or griddle stone while the griddle is warm.

Do not use steel wool because of the danger of steel slivers getting into the food.



WARNING

KEEP WATER AND SOLUTIONS OUT OF CONTROLS. NEVER SPRAY OR HOSE CONTROL CONSOLE.



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: Never leave a chlorine sanitizer in contact with stainless steel surfaces longer than 10 minutes. Longer contact can cause corrosion.

TROUBLESHOOTING

Symptoms

What follows is a chart of Symptoms and Possible Causes to aid in diagnosing faults with the griddle.

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 causes 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	<ul style="list-style-type: none">• No Power to Griddle• Failed Power switch• Failed Transformer.
One Section will not heat	<ul style="list-style-type: none">• Failed Power switch (for that section)• Failed Probe• Failed Circuit board• Failed 12-position switch• Failed contactor• Failed Element.
Product Burning	<ul style="list-style-type: none">• Product left on griddle too long• Failed Probe• Failed Circuit board• Failed 12-position switch
Product Under cooked	<ul style="list-style-type: none">• Product removed too soon• Failed Probe• Failed Circuit board• Failed 12-position switch

TROUBLESHOOTING continued

NOTICE: Service on this, or any other, LANG appliance must be performed by qualified personnel only. Consult your Lang Authorized Service Agent Directory or call the factory at 1-800-438-5264, or WWW.STAR-MFG.COM For the service agent nearest you.



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.

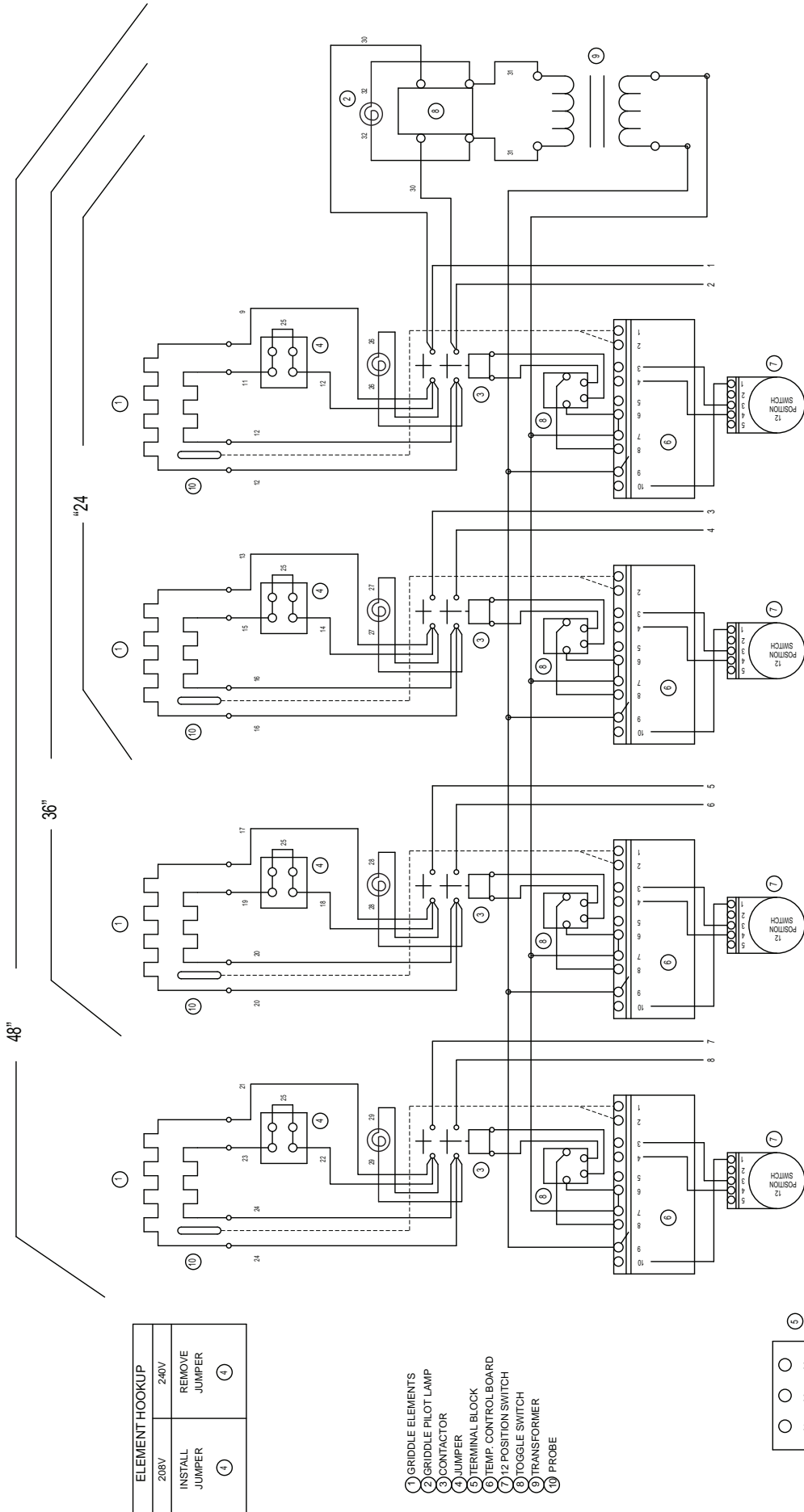
If an item on the list is followed by an asterisk (*), the work should be done by a factory authorized service representative.

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*



CAUTION

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



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 12 POSITION SWITCH
- 8 TOGGLE SWITCH
- 9 TRANSFORMER
- 10 PROBE

○	○	○	○
○	L1	L2	L3
○	○	○	○

NOTE: 60" & 72" HAVE TWO POWER SUPPLY CONNECTIONS

60": CONN # 1 USE LG36

CONN # 2 USE LG24


72": 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	

MODEL	K.W.			
	L1-L2	L2-L3	L3-L1	TOTAL
24	6.0	0.0	6.0	12.0
36	6.0	6.0	6.0	18.0
48	12.0	6.0	6.0	24.0

<div></div> <div>A Division of Steel Mfg. Int'l, Inc.</div>	DWG. BY: DLG		DWG. DATE: 12-10-03				
	DESCRIPTION: W/D GRIDDLE 208/240VAC						
	CAD FILE: FROMACAD		DWG. NO: 61114-14		SHEET 1 OF 1		
					REV: B		

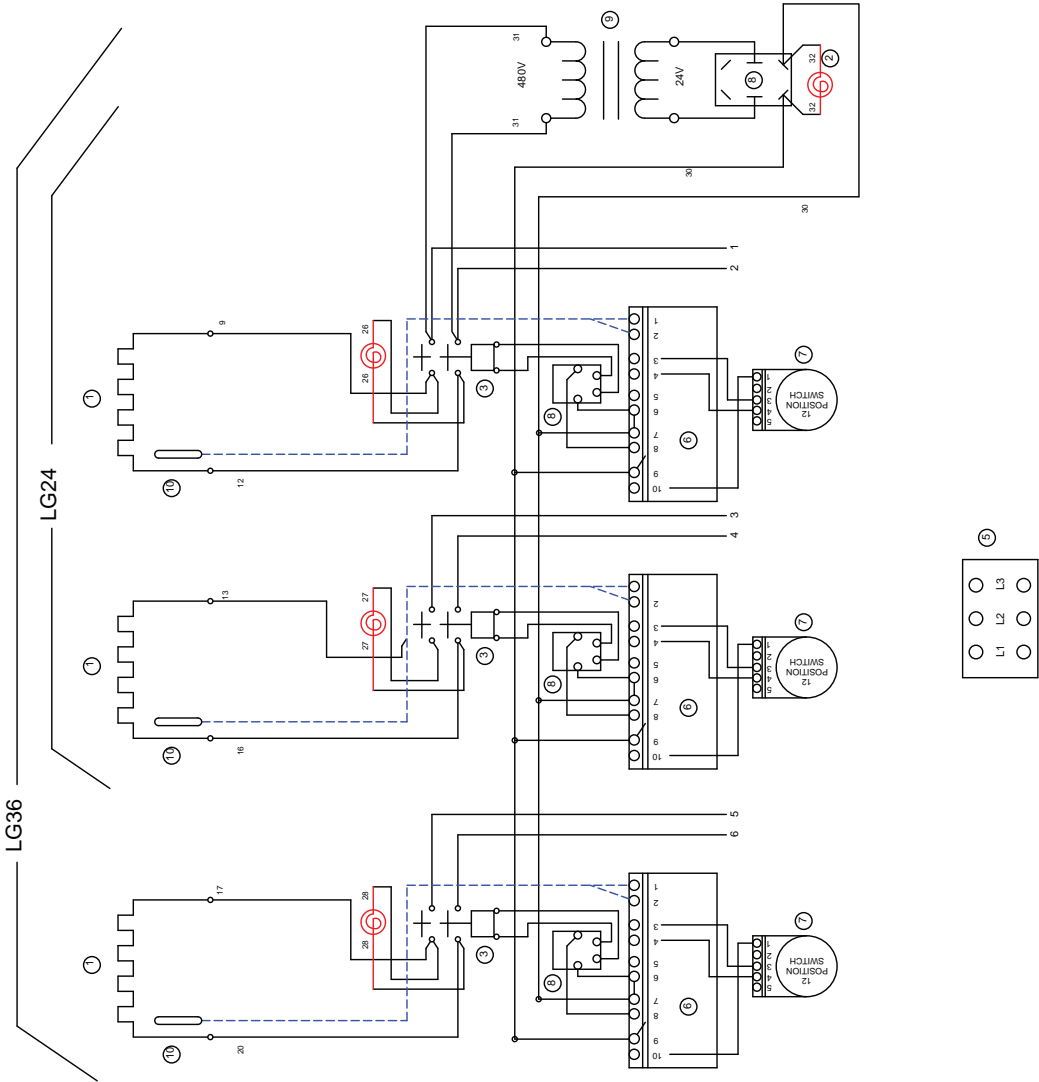
Note:

- 1. Add one more section for a single connection "48"
- 2. Add two more sections for a 60"
- 3. This wiring diagram shows 1/2 section for a 72" model
- 4. Do not use more than 4 contactors to one transformer

- 1 GRIDDLE ELEMENTS
- 2 GRIDDLE PILOT LAMP
- 3 CONTACTOR
- 4 JUMPER
- 5 TERMINAL BLOCK
- 6 TEMP CONTROL BOARD
- 7 12 POSITION SWITCH
- 8 TOGGLE SWITCH
- 9 TRANSFORMER
- 10 PROBE

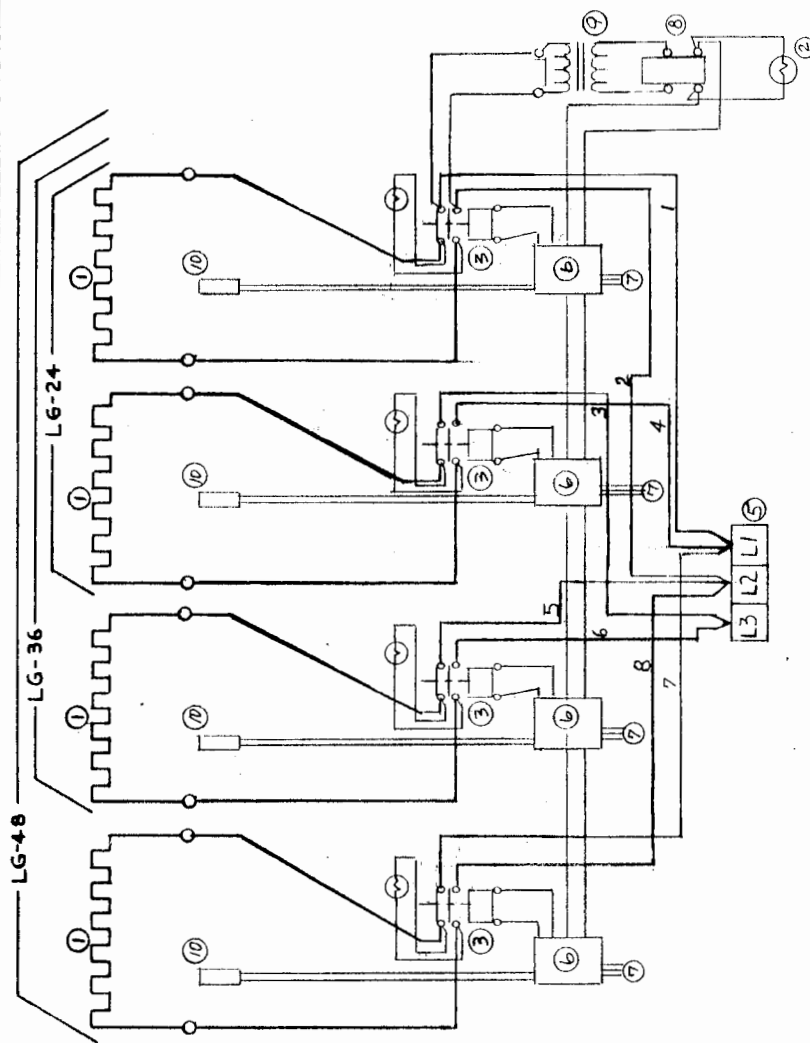
NOTE: SOME 48" AND ALL 60" & 72" GRIDDLES HAVE TWO POWER SUPPLY CONNECTIONS

- 48": CONN # 1 USE LG24
CONN # 2 USE LG24
- 60": CONN # 1 USE LG36
CONN # 2 USE LG24
- 72": CONN # 1 USE LG36
CONN # 1 USE LG36



Lang A Division of Sher Mfg. Int'l, Inc.	DWN BY: SRC	DWN DATE: 10-28-96
	DESCRIPTION: LANG-GRIDDLE 480VAC SELECTION	
	CAD FILE: FROM ACAD	DWG. NO: 61114-17

SHEET 1 OF 1 / REV. C

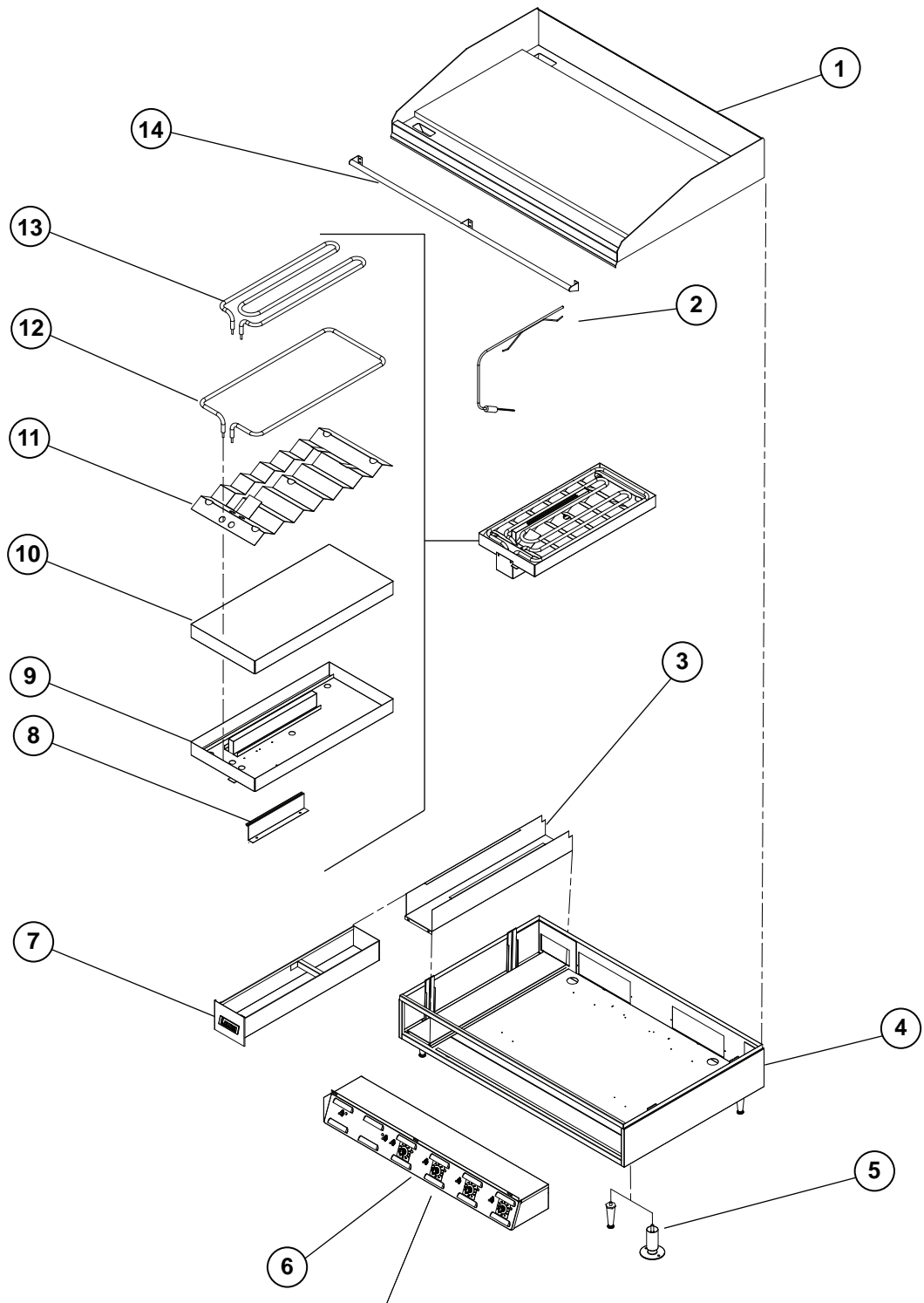


- ① GRIDDLE ELEMENTS
 ② GRIDDLE PILOT LAMP
 ③ GRIDDLE CONTACTOR
 ⑤ TERMINAL BLOCK
 ⑥ TEMPERATURE CONTROL BOARD
 ⑦ 12 POSITION SWITCH
 ⑧ TOGGLE SWITCH
 ⑨ TRANSFORMER
 ⑩ PROBE

MODEL	KW				SERVICE CONNECTION		
	L1-L2	L2-L3	L3-L1	TOTAL	THREE PHASE		
LG-24	6.0	0.0	6.0	12.0	L1	L2	L3
LG-36	6.0	6.0	6.0	18.0	1, 4	2	3
LG-48	12.0	6.0	6.0	24.0	1, 4	2, 5	3, 6
					1, 4, 7	2, 5, 8	3, 6
					AMPS PER LINE		
	L1	L2	L3		L1	L2	L3
LG-24	27.3	13.7	13.7		27.3	13.7	13.7
LG-36	27.3	27.3	27.3		27.3	27.3	27.3
LG-48	41	41	41		41	41	27.3

380 V SELECTRONIC

QTY.		MATERIAL	
9-28-88		LANG GRIDDLE	
A		380 V AC	
JAS 9-15-88		6/11/4-19	
FJD 9-28-88		A	



**For individual parts
SEE DETAIL A**

SOME ITEMS ARE INCLUDED FOR
ILLUSTRATIVE PURPOSES AND IN
CERTAIN INSTANCES MAY NOT BE AVAILABLE

This drawing contains information confidential
to Star Manufacturing International, Inc.
No reproduction or disclosure of it's
contents is permitted.

Model:
124S - 172S Selectronic Control Electric Griddle
LG Electric Griddle Accu-Temp Control

Lang[®]

SK2263

Rev. A 9/09/08

PARTS LIST

September 3, 2009, Rev G

Model No: 124S, 124S-480V, 124SHE Selectronic Electric Griddle

Key Number	Part Number	Qty Per	Description
1	K9-XL-722-15	1	PLATE ASY 2' SEL .5 GRV 124S, 124S-480V
	K9-XL-722-154	1	PLTEASY 2' SEL 124SHE
2	2E-41100-17	2	TEMP PROBE SEL LG GRIDDLE 124S, 124S-480V, 124SHE
	2C-31004-02	2	TERM FEM 1/4 18/22GA INS PROBE CONNECTOR
3	K9-XL-228	1	BUCKET SLIDE ASSY ALL
4	K9-LG-BODY-2	1	BLANK BODY LG & XL 2FT ALL
5	2A-Z0314	4	LEG 4 SS MM, GRID, FRYER 124S, 124S-480V, 124SHE
	2A-72500-05	4	LEG 4 W/BOLT DOWN ADJ MARINE
6	K9-LGPS2-C	1	PNEL XL-LG SEL 2' 208/240V 124S
	K9-LGPS2-C-W1	1	PNEL SEL 2' 208/240V W/CSE 124SHE
	K9-LGPS2-U	1	PNEL XL-LG SEL 2' 480V 124S-480V
7	K9-XL-235-1	1	GREASE BUCKET ASSY S/S ALL
8	K9-XL-441	2	PROBE HOLDER SELECTRONIC ALL
9	K9-XL-434	2	ELEMENT PAN ASSEMBLY ALL
10	2H-XL-424	2	ELEMENT PAN INSULATION ALL
11	K9-XL-439	2	ELEMENT PAN Z ASSEMBLY ALL
12	2N-11030-29	2	ELE GRD 208/240V4.5KW/6KW 124S, 124S-480V, 124SHE
	2N-11030-30	2	ELMNT GRID 208V 1257W 124S, 124S-480V, 124SHE
13	2N-11030-31	2	ELMNT GRID 480V 5991W 124S-480V
	2N-11030-48	2	ELE GRD 440V 5991W XL/LG 124S-440VM
14	K9-50302-14	1	2' GRAB BARASSY XL-LG MARINE
NI	2E-30500-02	1	TRM STRP 4 POLE 30A 600V 124S, 124S-480V, 124SHE
NI	2E-30500-07	1	TRM BLOCK 3PLELRGE 125AMP 124S, 124S-480V, 124SHE
NI	2E-30501-03	1	TERM STRP 4 POLE W/PUSH 124S, 124S-480V, 124SHE
NI	2P-50100-05		GROOVED GRIDDLE CLEANING ALL
NI	2P-50100-051		GRVED GRDLE BRUSH REPL ALL
NI	2P-50100-052		GRVED GRDLE BRUSH REPL ALL

**IMPORTANT: WHEN ORDERING, SPECIFY VOLTAGE OR TYPE GAS DESIRED
INCLUDE MODEL AND SERIAL NUMBER**

PAGE 1
OF 1

Some items are included for illustrative purposes only and in certain instances may not be available.



PARTS LIST

September 3, 2009, Rev G

Model No: 136S, 136S-SC, 136S-380VM, 136S-480V Selectronic Electric Griddle

Key Number	Part Number	Qty Per	Description
1	K9-XL-722-16	1	PLATE ASY 3' SEL 136S, 480V
2	2E-41100-17	3	TEMP PROBE SEL LG GRIDDLE 136S, 480V
3	K9-XL-228	1	BUCKET SLIDE ASSY ALL
4	K9-LG-BODY-3	1	BLANK BODY LG & XL 3FT ALL
5	2A-Z0314	4	LEG 4 SS MM, GRID, FRYER 136S, 480V
	2A-72500-05	4	LEG 4 W/BOLT DOWN ADJ MARINE
	2A-200716	4	LEG, 2.5" METAL 136S-SC
6	K9-LGPS3-C	1	PANEL XL-LG SEL 3' 208/240V 136S
	K9-LGPS3-K	1	PANEL CL-LG SEL 3' 380V 136S-380VM
	K9-LGPS3-U	1	PANEL XL-LG SEL 3' 480V 136S-480V
7	K9-XL-235-1	1	GREASE BUCKET ASSY S/S ALL
8	K9-XL-441	3	PROBE HOLDER SELECTRONIC ALL
9	K9-XL-434	3	ELEMENT PAN ASSEMBLY ALL
10	2H-XL-424	3	ELEMENT PAN INSULATION ALL
11	K9-XL-439	3	ELEMENT PAN Z ASSEMBLY ALL
12	2N-11030-29	3	ELE GRD 208/240V4.5KW/6KW 136S
	2N-11030-30	3	ELMNT GRID 208V 1257W 136S
13	2N-11030-04	3	ELMNT GRID 380V 5991W 136S-380VM
	2N-11030-31	3	ELMNT GRID 480V 5991W 136S-480V
	2N-11030-48	3	ELE GRD 440V 5991W XL/LG 136S-440VM
14	K9-50302-15	1	3' GRAB BARASSY XL-LG MARINE
NI	2E-30500-03	1	TRM STRP 6 POLE 30A 300V 136S, 480V
NI	2E-30500-05	1	TRM STRP 8 POLE 30A 300V 136S, 480V
NI	2P-50100-05		GROOVED GRIDDLE CLEANING ALL
NI	2P-50100-051		GRVED GRDLE BRUSH REPL ALL
NI	2P-50100-052		GRVED GRDLE BRUSH REPL ALL

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PARTS LIST

September 3, 2009, Rev G

Model No: 148S, 148S-480V, 148S-SC, 148S-WB Selectronic Electric Griddle

Key Number	Part Number	Qty Per	Description
1	K9-XL-719-4	1	PLATE ASY 4'SEL REAR GUTR
	K9-XL-722-17	1	PLATE ASY 4' SEL
	K9-XL-722-174	1	PLTEASY 4' SEL
2	2E-41100-17	4	TEMP PROBE SEL LG GRIDDLE
	2C-31004-02	4	TERM FEM 1/4 18/22GA INS
3	K9-XL-228	1	BUCKET SLIDE SUPPORT
	K9-XL-228-30	1	BUCKET WRAP REAR GUTTER
4	K9-XL-219-6	1	BODY ASSEMBLY 4' XL
5	2A-Z0314	4	LEG 4 SS MM, GRID, FRYER
	2A-72500-05	4	LEG 4 W/BOLT DOWN ADJ
	2A-72500-09	4	LEG 2 S/S COUNTER EQ W/O
6	K9-LGPS2-CWB-4	1	PNL LG-S 2' 208/240V WB 4' BDY
	K9-LGPS4-C	1	PANEL XL-LG SEL 4' 208/240V
	K9-LGPS4-U	1	PANEL XL-LG SEL 4' 480V
	K9-LGPS4-U-W1	1	PANEL XL ASSY-LG SEL 4'
7	K9-XL-235-1	1	GREASE BUCKET ASSY S/S
	K9-XL-235-30	1	GREASE BKT ASY REAR GUTER
8	K9-XL-441	4	PROBE HOLDER SELECTRONIC
9	K9-XL-434	4	ELEMENT PAN ASSEMBLY
10	2H-XL-424	4	ELEMENT PAN INSULATION
11	K9-XL-439	4	ELEMENT PAN Z ASSEMBLY
12	2N-11030-29	4	ELE GRD 208/240V4.5KW/6KW
	2N-11030-30	4	ELMNT GRID 208V 1257W
13	2N-11030-48	4	ELMNT GRID 440V 5991W
	2N-11030-31	4	ELMNT GRID 480V 5991W
14	K9-50302-16	1	4' GRAB BAR ASSY XL-LG
NI	2E-30500-02	2	TRM STRP 4 POLE 30A 600V
NI	2E-30500-05	1	TRM STRP 8 POLE 30A 300V
NI	2E-30500-07	1	TRM BLOCK 3PLELRGE 125AMP
NI	2E-30500-07	2	TRM BLOCK 3PLELRGE 125AMP
NI	2E-30501-03	1	TERM STRP 4 POLE W/PUSH
NI	2E-30501-03	2	TERM STRP 4 POLE W/PUSH
NI	2P-50100-05		GROOVED GRIDDLE CLEANING
NI	2P-50100-051		GRVED GRDLE BRUSH REPL
NI	2P-50100-052		GRVED GRDLE BRUSH REPL

**IMPORTANT: WHEN ORDERING, SPECIFY VOLTAGE OR TYPE GAS DESIRED
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Some items are included for illustrative purposes only and in certain instances may not be available.



PARTS LIST

January 14, 2010, Rev G

Model No: 160S, 160S-480V, 160S-SC, 160S-WB, 160SHE Selectronic Electric Griddle

Key Number	Part Number	Qty Per	Description
1	K9-XL-719-5	1	PLATE ASY 5'SEL REAR GUTR 160S-WB, 160SR
	K9-XL-722-18	1	PLATE ASY 5' SEL 160S
	K9-XL-722-184	1	PLATE ASY 5 160SHE
2	2E-41100-17	5	TEMP PROBE SEL LG GRIDDLE 160S, 160S-SC, 160SHE
3	K9-XL-228	2	BUCKET SLIDE SUPPORT 160S
	K9-XL-228-30	1	BUCKET WRAP REAR GUTTER 160S-WB, 160SR
4	K9-LG-BODY-2	1	BLANK BODY LG & XL 2FT ALL
	K9-LG-BODY-3	1	BLANK BODY LG & XL 2FT ALL
5	2A-Z0314	8	FOOT, 4" DIE CAST 160S, 160S-SC, 160SHE
	2A-72500-05		LEG 4 W/BOLT DOWN ADJ MARINE
	2A-200716		LEG, 2.5" METAL 160S-SC
6	K9-LGPS2-C	1	PANEL XL-LG SEL 2' 208/240V 160S, 160S-SC, 160SHE
	K9-LGPS2-CWB	1	PANEL XL-LG SEL 2' 208/240V WB 160S-WB, 160SR
	K9-LGPS2-U	1	PANEL XL-LG SEL 2' 480V 160S-480V
	K9-LGPS3-C	1	PANEL XL-LG SEL 3' 208/240V 160S, 160S-SC
	K9-LGPS3-U	1	PANEL XL-LG SEL 3' 480V 160S-480V
7	K9-XL-235-1	2	GREASE BUCKET ASSY S/S 160S, 160SHE
	K9-XL-235-30	2	GREASE BKT ASY REAR GUTER 160S-WB, 160SR
8	K9-XL-441	5	PROBE HOLDER SELECTRONIC ALL
9	K9-XL-434	5	ELEMENT PAN ASSEMBLY ALL
10	2H-XL-424	5	ELEMENT PAN INSULATION ALL
11	K9-XL-439	5	ELEMENT PAN Z ASSEMBLY ALL
12	2N-11030-29	5	ELE GRD 208/240V4.5KW/6KW 160S, 160SHE
	2N-11030-30	5	ELMNT GRID 208V 1257W 160S, 160SHE
13	2N-11030-31	5	ELMNT GRID 480V 5991W 160S-480V, 160SHE-480V
14	K9-50302-17	1	5' GRAB BARASSY XL-LG MARINE
NI	2E-30500-02	1	TRM STRP 4 POLE 30A 600V 160S, 160SHE
NI	2E-30500-03	1	TRM STRP 6 POLE 30A 300V 160S, 160SHE
NI	2E-30500-07	2	TRM BLOCK 3PLELRGE 125AMP 160S, 160SHE
NI	2E-30501-03	1	TERM STRP 4 POLE W/PUSH 160S, 160SHE
NI	2E-30501-05	2	TRM STRP 6 POLE W/2PUSH 160S, 160SHE
NI	2P-50100-05		GROOVED GRIDDLE CLEANING
NI	2P-50100-051		GRVED GRDLE BRUSH REPL
NI	2P-50100-052		GRVED GRDLE BRUSH REPL
NI	K9-50302-17	1	5' GRAB BAR ASSY XL-LG 160S-WB, 160SR

**IMPORTANT: WHEN ORDERING, SPECIFY VOLTAGE OR TYPE GAS DESIRED
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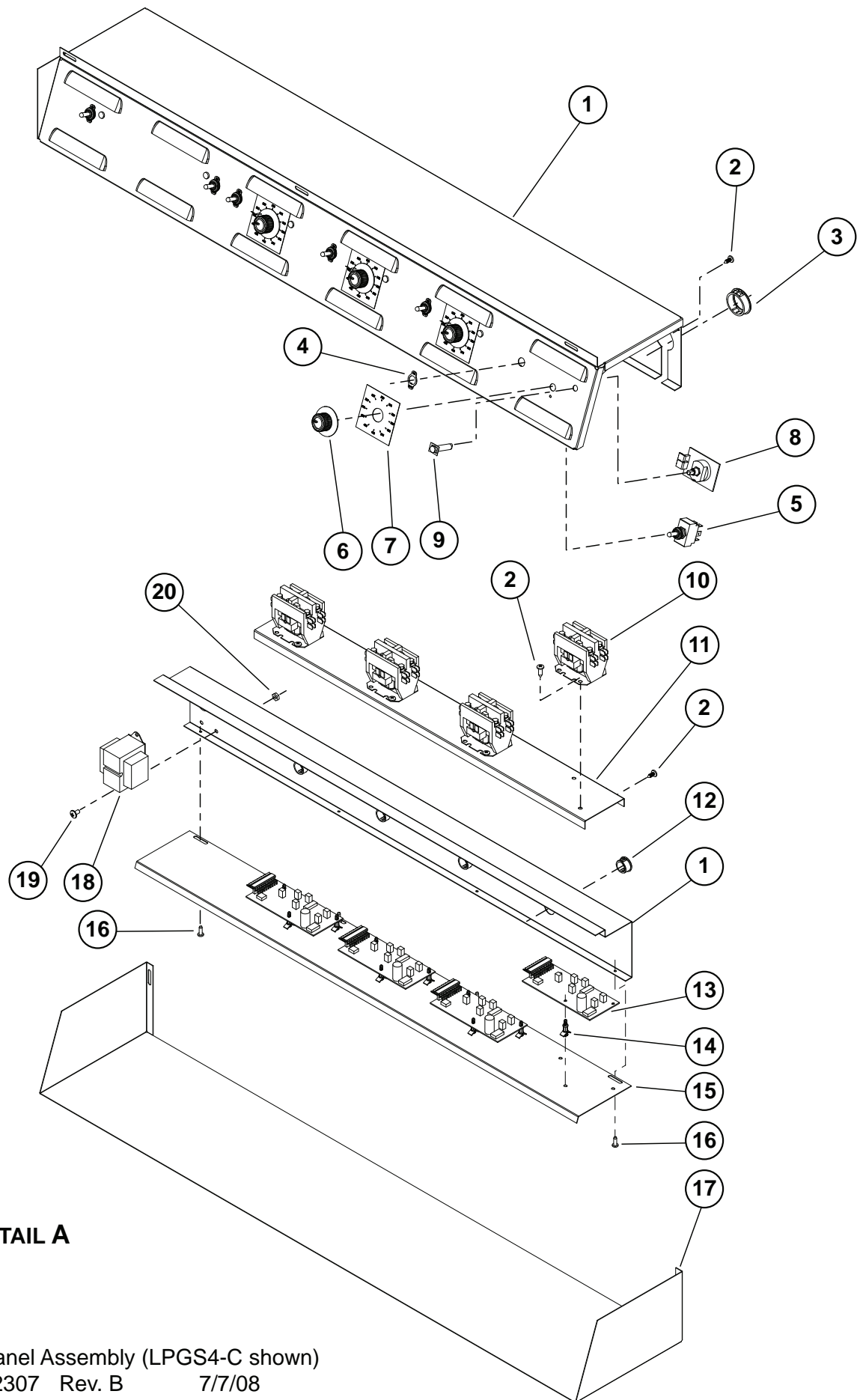


PARTS LIST

September 3, 2009, Rev G

Model No: 172S, 172S-480V, 172S-SC, 172S-480VM
Selectronic Electric Griddle

Key Number	Part Number	Qty Per	Description
1	K9-XL-722-19	1	PLATE ASY 6' SEL ALL
2	2E-41100-17	6	TEMP PROBE SEL LG GRIDDLE ALL
	2C-31004-02	6	TERM FEM 1/4 18/22GA INS PROBE CONNECTOR
3	K9-XL-228	2	BUCKET SLIDE SUPPORT ALL
4	K9-XL-219-4	2	BODY ASSEMBLY 3' XL ALL
5	2A-Z0314	8	LEG 4 SS MM, GRID, FRYER 172S
	2A-72500-05	8	LEG 4 W/BOLT DOWN ADJ MARINE
	2A-72500-09	8	LEG 2 S/S COUNTER EQ W/O 172S-SC
6	K9-LGPS3-C	2	PANEL XL-LG SEL 3' 208/240V 172S, 172S-SC
	K9-LGPS3-U	2	PANEL XL-LG SEL 3' 480V 172S-480V
7	K9-XL-235-1	2	GREASE BUCKET ASSY S/S ALL
8	K9-XL-441	6	PROBE HOLDER SELECTRONIC ALL
9	K9-XL-434	6	ELEMENT PAN ASSEMBLY ALL
10	2H-XL-424	6	ELEMENT PAN INSULATION ALL
11	K9-XL-439	6	ELEMENT PAN Z ASSEMBLY ALL
12	2N-11030-29	6	ELE GRD 208/240V4.5KW/6KW 172S
	2N-11030-30	6	ELMNT GRID 208V 1257W 172S
13	2N-11030-31	6	ELMNT GRID 480V 5991W 172S-480V
	2N-11030-48	6	ELE GRD 440V 5991W XL/LG 172S-440VM
14	K9-50302-18	1	6' GRAB BARASSY XL-LG MARINE
NI	2E-30500-03	2	TRM STRP 6 POLE 30A 300V 172S
NI	2E-30500-07	2	TRM BLOCK 3PLELRGE 125AMP 172S
NI	2E-30501-05	2	TRM STRP 6 POLE W/2PUSH 172S
NI	2P-50100-05		GROOVED GRIDDLE CLEANING
NI	2P-50100-051		GRVED GRDLE BRUSH REPL
<p>IMPORTANT: WHEN ORDERING, SPECIFY VOLTAGE OR TYPE GAS DESIRED</p> <p>INCLUDE MODEL AND SERIAL NUMBER</p> <p>Some items are included for illustrative purposes only and in certain instances may not be available.</p>			
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DETAIL A

Control Panel Assembly (LPGS4-C shown)
SK2307 Rev. B 7/7/08

PARTS LIST

January 14, 2010, Rev G

Model No: Detail A, Control Panel Assembly Selectronic Electric Griddle

Key Number	Part Number	Qty Per	Description
	124S	1	PNEL XL-LG SEL 2' 208/240V
	124S-480V	1	PNEL XL-LG SEL 2' 480V
	124SHE	1	PNEL SEL 2' 208/240V W/CSE
	136S	1	PANEL XL-LG SEL 3' 208/240V
	136S-SC	1	PANEL XL-LG SEL 3' 208/240V
	136S-380VM	1	PANEL CL-LG SEL 3' 380V
	136S-480V	1	PANEL XL-LG SEL 3' 480V
	136SHE	1	PNEL SEL 3'208/240V W/CSE
	148S	1	PANEL XL-LG SEL 4' 208/240V
	148S-480V, 148S-SC	1	PANEL XL-LG SEL 4' 480V
	148SHE-480V	1	PANEL SL ASSY-LG SEL 4'
	148S-WB, 148SR	2	PNL LG-S 2' 208/240V WB 4' BDY
	160S, 160S-SC, 160SHE	1	PANEL XL-LG SEL 3' 208/240V
	160S, 160S-SC, 160SHE	1	PANEL XL-LG SEL 2' 208/240V
	160S-480V, 160SHE-480V	1	PANEL XL-LG SEL 2' 480V
	160S-480V, 160SHE-480V	1	PANEL XL-LG SEL 3' 480V
	160S-WB, 160SR	1	PANEL XL-LG SEL 2' 208/240V WB
	172S, 172S-SC	2	PANEL XL-LG SEL 3' 208/240V
	172S-480V	2	PANEL XL-LG SEL 3' 480V
1	K9-XL-725-03	1	ELECT BOX ASY 2' LG SEL
	K9-XL-725-030	1	ELECT BOX ASY 4' LG SEL
	K9-XL-725-030	1	ELECT BOX ASY 4' LG SEL
	K9-XL-725-032	1	ELECT BOX ASY 2' LG SEL
	K9-XL-725-03-W1	1	ELE BOX ASSY 2' SEL W/CSE
	K9-XL-725-07	1	ELECT BOX ASY 3' LG SEL
	K9-XL-725-071	1	ELECT BOX ASY 3' SEL W/CSE
	K9-XL-725-11	1	ELECT BOX ASY 4' LG SELECT
	K9-XL-725-13	1	ELEC BOX ASSY 4' SEL
2	2C-20103-02	14	SCRW SM PLT 10 X .5 PHLSL
	2C-20103-02	22	SCRW SM PLT 10 X .5 PHLSL
	2C-20103-02	26	SCRW SM PLT 10 X .5 PHLSL
3	2K-70801-02	2	SNAP BUSH 1 3/8 SB1375-16
4	2E-30303-05	3	SWT PLATE ON/OFF
	2E-30303-05	4	SWT PLATE ON/OFF
	2E-30303-05	5	SWT PLATE ON/OFF
5	2E-30303-06	3	SWT TOG ON-ON DPDT BLK
	2E-30303-06	4	SWT TOG ON-ON DPDT BLK
	2E-30303-06	5	SWT TOG ON-ON DPDT BLK
6	2R-70701-28	2	KNB BLK 1/4BUSH2SETSCW@90
	2R-70701-28	3	KNB BLK 1/4BUSH2SETSCW@90
	2R-70701-28	4	KNB BLK 1/4BUSH2SETSCW@90
7	2M-60301-29	2	PNLLBL SELCT SWTDIAL 450o
	2M-60301-29	3	PNLLBL SELCT SWTDIAL 450o
	2M-60301-29	4	PNLLBL SELCT SWTDIAL 450o
8	2E-30304-22	2	SWTCB175-450oFW/41100-13
	2E-30304-22	3	SWTCB175-450oFW/41100-13
	2E-30304-22	4	SWTCB175-450oFW/41100-13
			K9-LGPS2-C-W1
			K9-LGPS2-U-W1
			K9-LGPS2-C-W1
			K9-LGPS3-C-W1
			K9-LGPS3-C-W1
			K9-LGPS3-K
			K9-LGPS3-U-W1
			K9-LGPS3-C-W1
			K9-LGPS4-C
			K9-LGPS4-U
			K9-LGPS4-U-W1
			K9-LGPS2-CWB-4
			K9-LGPS3-C-W1
			K9-LGPS2-C-W1
			K9-LGPS2-U-W1
			K9-LGPS3-U-W1
			K9-LGPS2-CWB
			K9-LGPS3-C-W1
			K9-LGPS3-U-W1
			LGPS2-C, LGPS2-U
			LGPS2-CWB-4
			LGPS2-CWB-4
			LGPS2-CWB
			LGPS2-C-W1
			LGPS3-C, LGPS3-U, LGPS3-K
			LGPS3-C-W1
			LGPS4-C, LGPS4-U
			LGPS4-U-W1
			LGPS2-C, LGPS2-U
			LGPS3-C, LGPS3-U, LGPS3-C-W1, LGPS3-K
			LGPS4-C, LGPS4-U, LGPS4-U-W1
			LGPS4-C, LGPS4-U, LGPS3-K
			LGPS2-C, LGPS2-U
			LGPS3-C, LGPS3-U, LGPS3-C-W1, LGPS3-K
			LGPS4-C, LGPS4-U, LGPS4-U-W1
			LGPS2-C, LGPS2-U
			LGPS3-C, LGPS3-U, LGPS3-K
			LGPS4-C, LGPS4-U, LGPS4-U-W1
			LGPS2-C, LGPS2-U
			LGPS3-C, LGPS3-U, LGPS3-K
			LGPS4-C, LGPS4-U, LGPS4-U-W1
			LGPS2-C, LGPS2-U
			LGPS3-C, LGPS3-U, LGPS3-K
			LGPS4-C, LGPS4-U, LGPS4-U-W1
			LGPS2-C, LGPS2-U
			LGPS3-C, LGPS3-U, LGPS3-K
			LGPS4-C, LGPS4-U, LGPS4-U-W1

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PARTS LIST

September 3, 2009, Rev G

Model No: Detail A, Control Panel Assembly Selectronic Electric Griddle

Key Number	Part Number	Qty Per	Description
9	2J-31601-01	3	PILOT LT 250V 6LEAD BLK LGPS2-C
	2J-31601-01	4	PILOT LT 250V 6LEAD BLK LGPS3-C, LGPS3-U
	2J-31601-01	5	PILOT LT 250V 6LEAD BLK LGPS4-C
	2J-31601-02	2	PILOT LT 480V 6LEAD BLK LGPS2-U
	2J-31601-02	3	PILOT LT 480V 6LEAD BLK LGPS3-U, LGPS3-K
	2J-31601-02	4	PILOT LT 480V 6LEAD BLK LGPS4-U, LGPS4-U-W1
	2J-31601-07	1	PILOT LT 28V 6 LEAD WHT LGPS2-U, LGPS4-U, LGPS4-U-W1, LGPS3-K
10	2E-30701-04	2	CONTC 2POLE 30A 24VAC LGPS2-C, LGPS2-U
	2E-30701-04	3	CONTC 2POLE 30A 24VAC LGPS3-C, LGPS3-U, LGPS3-K
	2E-30701-04	4	CONTC 2POLE 30A 24VAC LGPS4-C, LGPS4-U, LGPS4-U-W1
11	K9-XL-522-11	1	CPMTACT. MNT PLT 2' SEL LGPS2-C, LGPS2-U
	K9-XL-522-12	1	CNTR MT PLT 3' SLCTRNC LG LGPS3-C, LGPS3-U, LGPS3-K
	K9-XL-522-13	1	CONT. MNT PLT 4' SELEC LG LGPS4-C, LGPS4-U
12	2K-70801-04	4	SNAP BUSH 3/4 SB750-10 LGPS2-U
	2K-70801-04	5	SNAP BUSH 3/4 SB750-10 LGPS3-C, LGPS3-U, LGPS3-K
	2K-70801-04	6	SNAP BUSH 3/4 SB750-10 LGPS4-C, LGPS4-U
13	2E-40101-W19	2	CIRBD SI TEMP CNTRL NO LGPS2-C, LGPS2-U
	2E-40101-W19	3	CIRBD SI TEMP CNTRL NO LGPS3-C, LGPS3-U, LGPS3-K
	2E-40101-W19	4	CIRBD SI TEMP CNTRL NO LGPS4-C, LGPS4-U, LGPS4-U-W1
14	2K-70801-07	6	SPACER SUPPORT 1/2LG LGPS3-C, LGPS2-U
	2K-70801-07	9	SPACER SUPPORT 1/2LG LGPS3-C, LGPS3-U, LGPS3-K
	2K-70801-07	12	SPACER SUPPORT 1/2LG LGPS4-C, LGPS4-U
15	K9-XL-522-10	1	CIRC BRD MNT 4' LGPS4-C, LGPS4-U
	K9-XL-522-8	1	CIRCUIT BOARD MOUNT LGPS2-C, LGPS2-U
	K9-XL-522-9	1	CIRC BOARD MOUNT 3' LGPS3-C, LGPS3-U
16	2C-20102-04	3	SCRW PHD ST 8-32X.5 PLTD LGPS2-C, LGPS2-U, LGPS3-C, LGPS3-C-W1, LGPS3-U
	2C-20102-04	4	SCRW PHD ST 8-32X.5 PLTD LGPS4-C, LGPS4-U, LGPS4-U-W1
17	K9-XL-502-31	1	ELECT BOX CVER 4' SEL LGPS4-U-W1
	K9-XL-524-3	1	ELECT BOX CVER SPT 3' SEL LGPS3-C, LGPS3-U, LGPS3-K
	K9-XL-524-4	1	ELECT BOX CVER SPT 4' SEL LGPS4-C, LGPS4-U
	K9-XL-524-5	1	ELECT BOX CVER SPT 2' SEL LGPS2-C, LGPS2-U
18	2E-31400-07	1	XFORMR120-208-240/24V40VA LGPS2-C, LGPS3-C, LGPS4-C
	2E-31400-15	1	XFRMR 480/24VAC LGPS2-U, LGPS3-U, LGPS4-U
	2E-31400-18	1	XFORMR 380/24VAC 40VA U/L LGPS3-K
19	2C-20101-24	2	SCRW MS PLT 10-32 X .375 ALL
20	2C-20301-15	2	NUT HEX 10-32 PLTD ALL
NI	2E-30501-05	1	TRM STRP 6 POLE W/2PUSH LGPS3-K
NI	2T-30401-32	2	STAT FXD 400°F DEG OPEN LGPS2-C, LGPS2-C-1, LGPS2-C-W1, LGPS2-CWB, LGPS2-CWB-4, LGPS2-U
NI	2T-30401-32	3	STAT FXD 400°F DEG OPEN LGPS3-C, LGPS3-C-W1, LGPS3-CWB, LGPS3-U, LGPS3-K
NI	2T-30401-32	4	STAT FXD 400°F DEG OPEN LGPS4-C, LGPS4-C-W1, LGPS4-U, LGPS4-U-W1

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