

**PANE *Bella* Fresco™**

**▼ TWO SIDED  
GRILLS**

**MODEL**

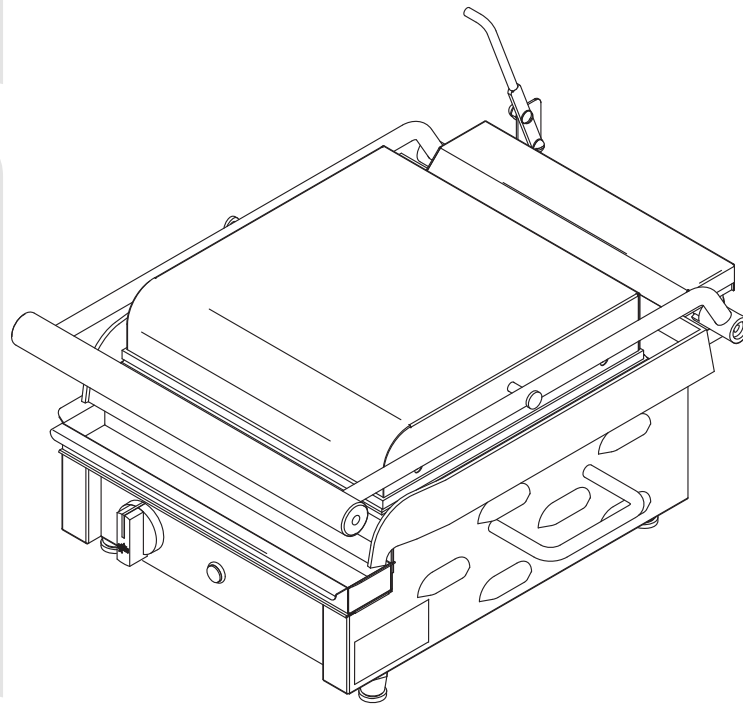
**PBF12G, PBF12S**

**PBF14G, PBF14S**

**PBF24G, PBF24S, PBF24SG**

**Installation and  
Operation  
Instructions**

2M-W1448 Rev.A 1/4/10



**PBF12G**

## 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 VICINITY 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 1-800-807-9054.

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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 1-800-807-9054 or visit our website [WWW.STAR-MFG.COM](http://WWW.STAR-MFG.COM) for the service agent nearest you.**



### **GENERAL INSTALLATION DATA**

This equipment is designed and sold for commercial use only by personnel trained and experienced in its operation and is not sold for consumer use in and around the home nor for use directly by the general public in food service locations.

All shipping containers should be checked for freight damage both visible and concealed. This unit has been tested and carefully packaged to insure delivery of your unit in perfect condition. If equipment is received in damaged condition, either apparent or concealed, a claim must be made with the delivering carrier.

Concealed damage or loss - if damage or loss is not apparent until after equipment is unpacked, a request for inspection of concealed damage must be made with carrier within 15 days. Be certain to retain all contents plus external and internal packaging materials for inspection. The carrier will make an inspection and will supply necessary claim forms.

### **VENTILATION AND CLEARANCES**

The installation of any components such as a vent hood, grease extractors, and/or fire extinguishing systems, must conform to their applicable nationally recognized installation standards and/or local building codes.

### **ELECTRICAL CONNECTION**

Before making any electrical connection be sure to read data plate which is located at the bottom of the unit.

### **ELECTRICAL GROUNDING INSTRUCTIONS**

This unit is equipped with a 3-prong (grounding) plug for your protection against shock hazard and must be plugged directly into a properly grounded 3-prong receptacle.



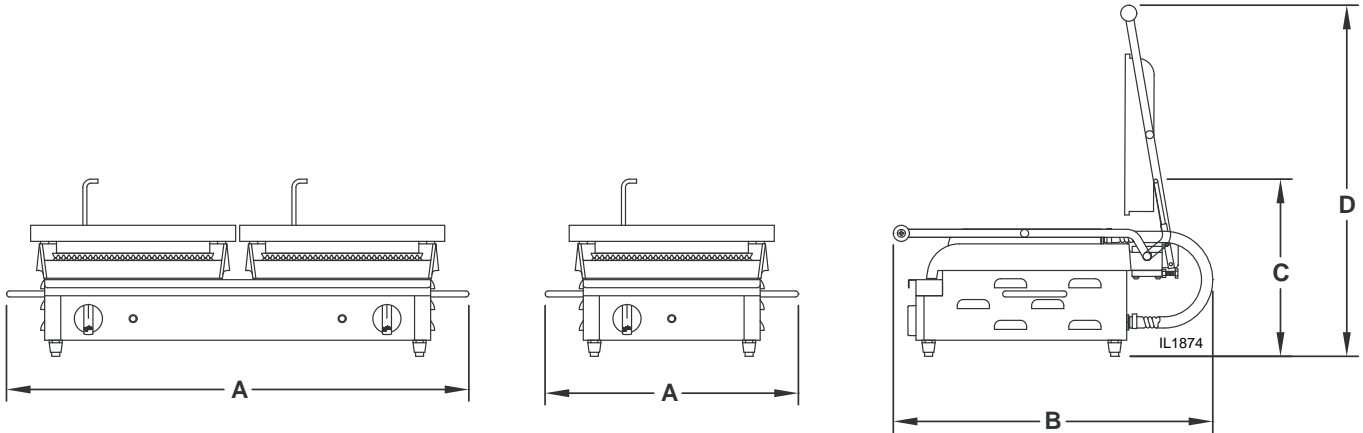
**DO NOT CUT OR REMOVE THIS PLUG OR GROUNDING PRONG FROM THE PLUG.**

**CONNECT/PLUG UNIT INTO DEDICATED A.C. LINE ONLY SPECIFIED ON THE DATA PLATE OF THE UNIT.**

# ELECTRICAL SPECIFICATIONS

Model	Voltage	Rated Wattage	Amps	Cord Length	Plug Type
PBF12(G,S)	120V/1-Ph	1400W	11.6	72"	NEMA 5-15P
PBF14(G,S)	120V/1-Ph	1800W	15.0	72"	NEMA 5-15P (5-20P*)
PBF24(G,S,SG)	208/240V 1-Ph	2700/3600W	13/15	72"	NEMA 6-20P

\* Canadian Requirement



Model	Height (D) x Width (A) x Depth (B)	Clearance from combustible surface	Weight		Freight Class
			Actual	Shipping	
PBF12(G,S)	21.8" x 15.75" x 19.9"	Sides: 0", Back 0"	45 lbs.	50 lbs.	85
	554mm x 400mm x 506mm		20.4 kg	22.7 kg	
PBF14(G,S)	21.8" x 19.75" x 19.9"		60 lbs.	65 lbs.	
	554mm x 502mm x 506mm		27.2 kg	29.5 kg	
PBF24(G,S,SG)	21.8" x 28.75" x 19.9"		80 lbs.	85 lbs.	
	554mm x 730mm x 506mm		36.3 kg	38.6 kg	



**CONNECT/PLUG UNIT INTO DEDICATED A.C. LINE ONLY SPECIFIED ON THE DATA PLATE OF THE UNIT.**

## INITIAL START UP

Level unit using the adjustable feet under the unit (approximately 1/2" adjustment).

Before using the unit for the first time, wipe down the exterior and grilling area with a damp cloth. Take to a well ventilated area and heat for approximately 30 minutes. The grill may emit a small amount of smoke as the cooking surfaces reaches 450°F. Do not be alarmed, as the smoke is caused by oils associated with the manufacturing process and will stop when the burn off is complete. Brush off any debris from the grilling surface.

## SEASONING THE COOKING SURFACES

The cooking surfaces must be "seasoned" in order to reduce product sticking. To season, bring grill to 300°F, until completed. Brush upper and lower cooking surfaces with a salt free liquid vegetable oil. If using an aerosol agent, first apply into a cup and then brush onto cooking surface. Let sit for 20 minutes, and then wipe clean using a warm damp cloth. Repeat if required.

## SETTING THE TEMPERATURE

The thermostat control knob is used to set the temperature to your requirements. The maximum set point is 450°F (232°C), the minimum set point is 175°F (79°C).

## DAILY OPERATION

Check the power cord to insure that it is plugged into a proper outlet.

Check that the thermostat control is turned on.

The pilot light will come on when the thermostat control goes past the 175°F.

Set the thermostat control knob to desired temperature.

Always allow 20 minutes of preheat time before loading the unit with product.

Failure to allow sufficient preheat time will result in unsatisfactory cooking of the first load.

## OPERATING HINTS AND SAFETY

Disconnect power to the unit with the switch at the end of each day of operation.

Do not leave the unit in operation without an attendant.

Turn thermostat down to 200°F (93°C) during idle periods. It will take only a few minutes to regain operating temperature.

Use spatula to push excess grease into grease cup after each load of food is cooked.

This will reduce smoking of hot grease and carbonizing.

Do not leave the unit at high temperature when not in use or during idle periods.

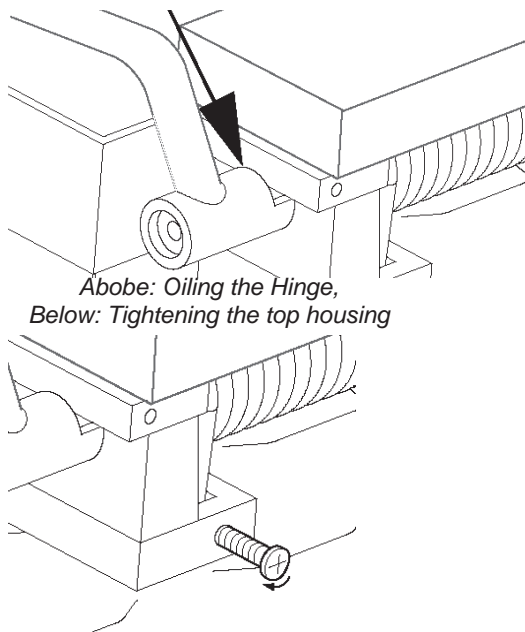
This will cause food particles and grease film to carbonize.

"Season" cooking surfaces with non-salted vegetable oil to reduce product sticking.

## MONTHLY LUBRICATION/INSPECTION

Apply two (2) drops of non-toxic mineral or vegetable oil to hinge bracket at the rear.

Check the bolts, screws and nuts, tighten if necessary.



## TOP HOUSING MAINTENANCE

The Spring setting which holds the top housing in the up position is set at the factory and should provide many years of use without the need of adjusting. After a extended period of time the top housing may not maintain its original setting, therefore the spring tension can be adjusted by tightening and loosening the Retainer bolts on the back of the unit.

## CLEANING

While holding top lid with one hand, apply only cleaners which are safe for aluminum and iron surfaces. Wipe with clean sponge or towel until unit is clean.

1. If particles adhere to the cooking surface during the day, scrape them off with a spatula or stiff nylon brush.

NOTE: It is best not to let food cook on to the grill, as build up of food on the grill will increase sticking and smoking. In addition, carbon may build up on the grill surface and reduce the cooking efficiency.

2. At the end of the day, wipe down all surfaces with a warm, damp cloth, use a mild detergent on all non-cooking areas and then dry entire unit.
3. Remove and empty to clean grease catcher cup as required using mild detergent and water.

## CLEANING CARBON BUILDUP

1. When carbon build up occurs, use a carbon removal agent to clean cooking surface. When this process is completed, you must re-season the grill (See Seasoning Grill).
2. Acidic cleaners are NOT recommended as a cleaning agent.



**CAUTION**

**DO NOT IMMERSE OR LET THE UNIT STAND IN WATER.**

**DO NOT HOSE DOWN THE UNIT OR THE TABLE/COUNTER IF THE UNIT IS ON THE TABLE/COUNTER.**

**KEEP AWAY FROM RUNNING WATER.**



**WARNING**

**DO NOT USE SHARP OBJECTS TO REMOVE CARBON BUILD-UP.**

**BEFORE CLEANING MAKE SURE POWER IS TURNED OFF, UNIT IS UNPLUGGED AND IS NOT TOO HOT.**



**WARNING**

**DO NOT SPLASH WATER ON FRONT CONTROL PANEL!**

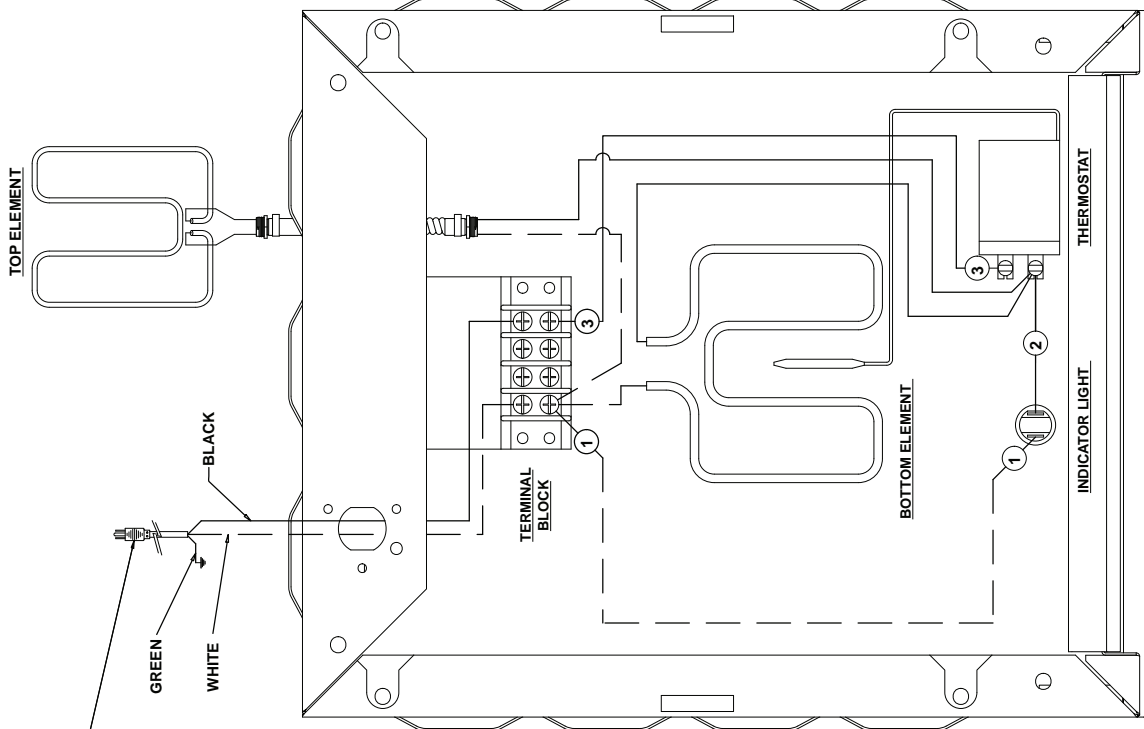
**DO NOT SPLASH WATER ON FLEX CONDUIT CONNECTING TOP AND BOTTOM OF THE UNIT.**

Do not use ice or cold water to clean the cooking surfaces when the unit is hot. The surfaces are cast aluminum or cast iron and may crack or deform under the shock of rapid temperature change.

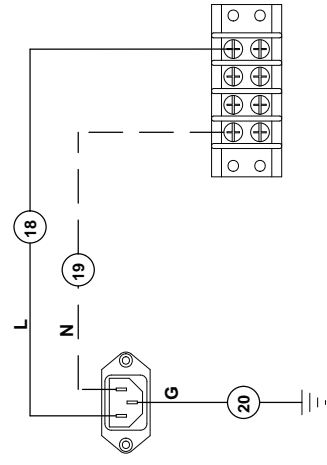
## OPERATION TROUBLESHOOTING

1. Unit not heating.
  - A. Check if unit is plugged in correct receptacle.
  - B. Check incoming power line.
  - C. Check that thermostat is set to proper temperature.

If unit still does not operate contact the factory or one of its representatives or a local service company for service or required maintenance.



15 AMP PLUG  
NEMA 5-15P ON ALL 120V UNITS.  
NEMA 6-15P ON 240V, 1,800 WATT UNITS.  
20 AMP PLUG  
NEMA 6-20P ON 240V, 3,600 WATT UNITS.  
IEC 320 POWER INLET, 16 AMP RATING.  
SEE SEPERATE SKETCH, 230V UNITS.



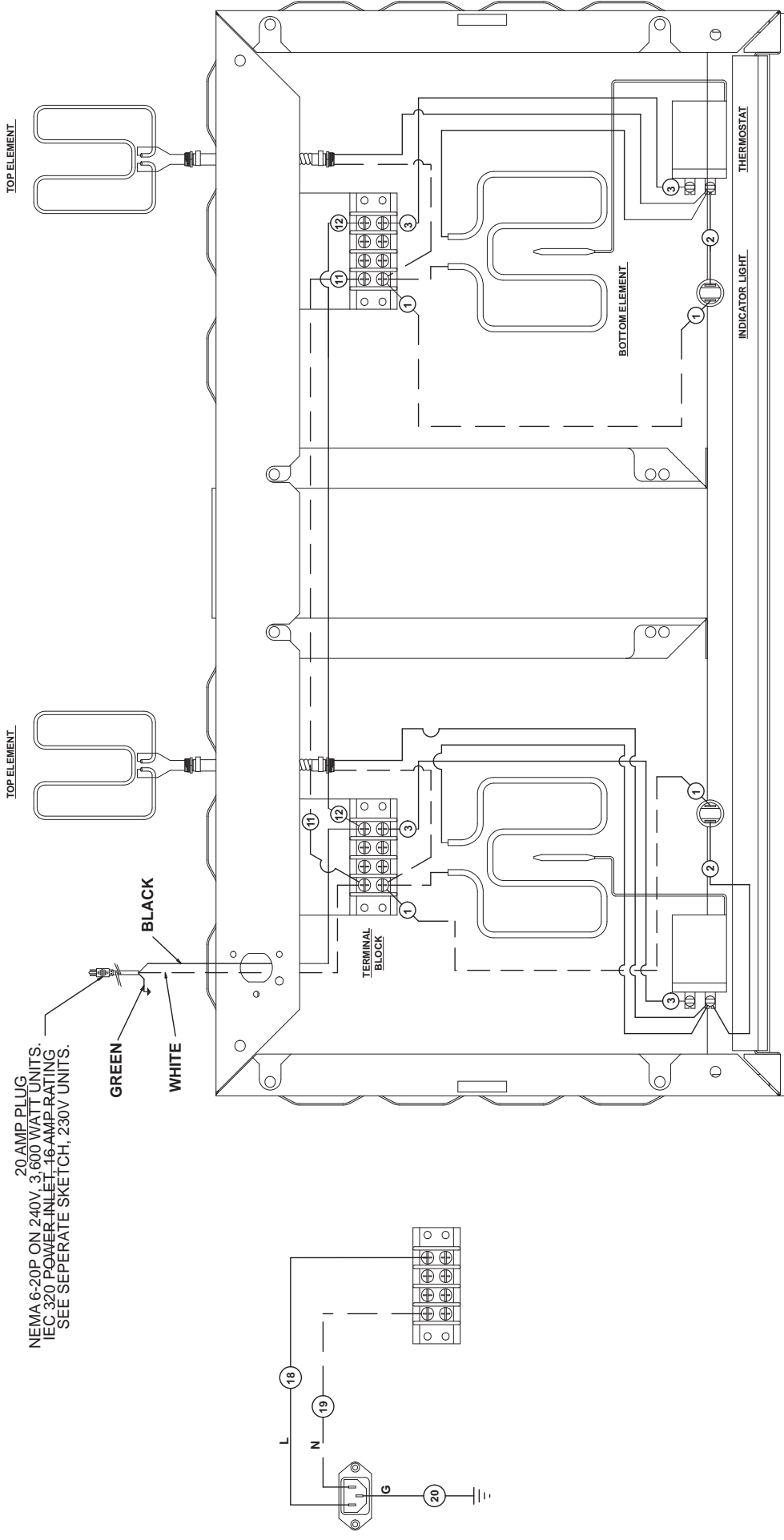
SOME ITEMS ARE INCLUDED FOR  
ILLUSTRATIVE PURPOSES ONLY AND IN  
CERTAIN INSTANCES MAY NOT BE AVAILABLE

FOR REFERENCE  
WIRING DIAGRAM IS SHOWN AS UNIT IS ASSEMBLED  
WITH THE BOTTOM PLATE REMOVED. ITEMS ARE IN  
GENERAL LOCATION BUT MAY BE RELOCATED OR SCALED  
FOR CLARITY.

# **MODEL: GX & PBF SINGLE LID SERIES, WIRE DIAGRAM, 120V/230/240V**

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NEMA 6-20P ON 240V, 3,600 WATT UNITS.  
IEC 320 POWER INLET, 16-AMP RATING  
SEE SEPARATE SKETCH, 230V UNITS.

GREEN  
BLACK  
WHITE

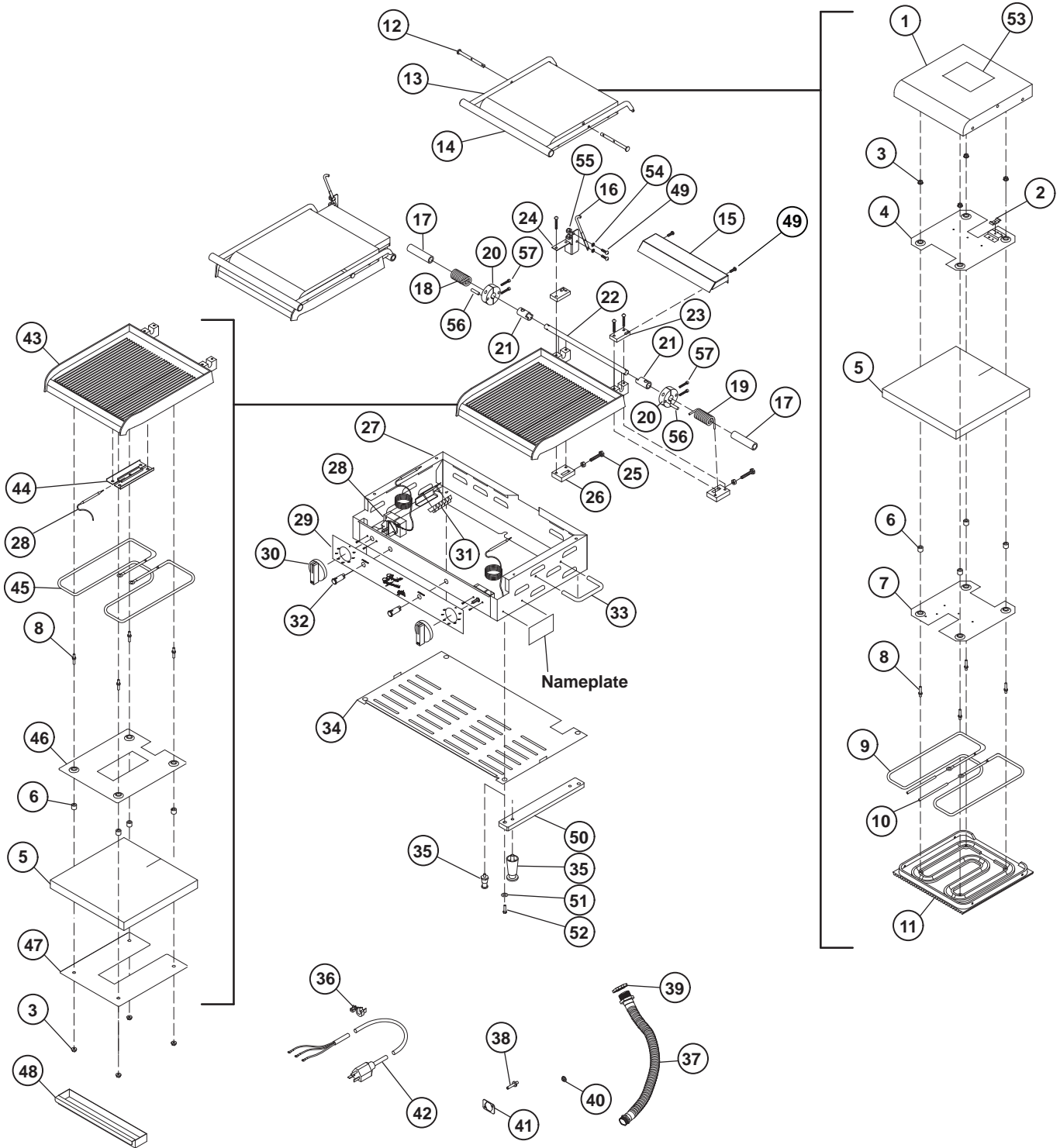
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FOR REFERENCE  
WIRING DIAGRAM IS SHOWN AS UNIT IS ASSEMBLED  
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### MODEL: GX & PBF DOUBLE LID SERIES, WIRE DIAGRAM, 230/240V

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STAR INTERNATIONAL HOLDINGS INC. COMPANY  
SK2118  
02/16/2005  
Rev -



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**MODEL PBF12, PBF14, PBF24 SERIES**  
**PBF20 SHOWN**

**Lang**<sup>®</sup>

SK2427

Rev. -

6/21/09

# PARTS LIST

January 4, 2010, Rev A

## 12" TWO SIDED GRILLS

MODEL : PBF12G PBF12S

Key Number	Part Number	Number Per Unit	Description
1	D9-GR0239	1	TOP HOUSING & CONDUIT - 10" ALL
2	2C-Z2054	1	CLAMP, THERMISTOR ALL
3	2C-Z2893	8	NUT 10-24 Hex STL ZP ALL
4	D9-GR0228	1	TOP INS. PLATE ASSY -10" ALL
5	D9-Z2908	1	INSULATION, 10" ALL
6	2A-Z6604	8	SPACER, INSULATION PLATE ALL
7	D9-Z7646	1	PLATE, ELE.&INS RET. -10" ALL
8	2C-08-07-0285	8	SCREW 10-24 x 3/4 3/8 ALL
9	PS-Z7761	1	ELEMENT, TOP, 600W, 120V-10" 120 V
10	10-E1500	3"	SLEEVING #4 .208ID GLASS ALL
11	2F-Z7657	1	CASTING, IRON, TOP GR - 10" GROOVED MODELS
	2F-Z7737	1	CASTING, IRON, TOP SM. -10" SMOOTH MODELS
12	2V-Z7641	2	ROD, ARM CONNECTION COMMON ALL
13	2B-Z7860	2	ARM, SIDE COMMON ALL
14	2V-Z7662	1	HANDLE -10" GRILL EXPRESS ALL
15	D9-Z8769	1	COVER, HINGE 10" ALL
16	2V-Z3252	1	ROD - TOP HOUSING LATCH ALL
17	2V-Z7863	2	SPACER, INSIDE 10" ALL
18	2P-Z8824	1	SPRING, TORSION LH ALL
19	2P-Z8823	1	SPRING, TORSION RH ALL
20	2V-Z8407	2	COLLAR, 2 PIECE COMMON ALL
21	2V-Z7862	2	SPACER, OUTSIDE COMMON ALL
22	2V-Z7861	1	ROD, HINGE 10" ALL
23	2F-Z8529	2	RETAINER, HANDLE COMMON ALL
24	D9-Z8444	1	BRACKET, MTG - TOP LATCH ROD ALL
25	2C-Z2992	2	BOLT 1/4"-20X1 PHP STL NP ALL
26	2F-Z7910	2	RETAINER, SPRING ALL
27	D9-GR0253	1	BODY ASSY - 10" ALL
28	2T-Y2313	1	THERMOSTAT 118V-236V ALL
29	2M-Z12904	1	OVERLAY PANEBELLA GRILL - 10" ALL
30	2R-Z12886	1	KNOB, T-STAT CONTROL ALL
31	2E-Z2894	1	TERMINAL BLOCK (304) ALL
32	2J-Y6689	1	PILOT LIGHT 120V ALL
33	2V-Z8859	2	SPACER, SIDE ALL
34	D9-Z7697	1	PLATE, BOTTOM-10" ALL
35	2A-Z1485	4	FOOT 1" ADJUSTABLE ALL
36	2K-Y3240	1	BUSHING HEYCO SR 17-2 ALL
37	2E-Z2898	1	CONDUIT ASSY, PTFE ALL
38	2C-Z3917	2	RIVET, POP ALL
39	2E-Z3768	1	LOCKNUT, CONDUIT 1/2 IN ALL
40	2C-Z3780	2	RETAINER, CONDUIT ALL
41	2A-Z3827	1	PLATE, STAMPING - CONDUIT ALL
42	2E-Z8861	1	CORD SET 14/3 120V 15A 120 V
43	2F-Z7730	1	CASTING, IRON, BOTTOM GR - 10" GROOVED MODELS
	2F-Z7756	1	CASTING, IRON, BOT., SM.-10" SMOOTH MODELS
44	D9-GR0229	1	BRACKET ASSY, THERMOSTAT ALL
45	2N-Z7765	1	ELEMENT, BOT, 800W, 120V-10 120 V
46	D9-Z7677	1	ELEMENT PLATE, BOTTOM-10" ALL
47	D9-Z7676	1	INS. PLATE, BOTTOM-10" ALL
48	D9-Z8842	1	GREASE CUP 10" ALL
49	2C-1512	6	SCREW 10-24X3/8 RHP STL NP ALL
53	2M-Z2620	1	LABEL CAUTION,BI-LINGUAL ALL
54	2C-6260	2	WASHER #10 INT STL NP ALL
55	2C-2559	2	NUT 10-24 ACHD BR NP ALL
56	2A-Z8408	2	PIN, SLOTTED SPRING-S.S. ALL
57	2C-08-07-0236	4	SCREW 10-32 X 3/4 SHCS ALL

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

**Lang**

# PARTS LIST

January 4, 2010, Rev A

## 14" TWO SIDED GRILLS

MODEL: PBF14S, PBF14G

Key Number	Part Number	Number Per Unit	Description
1	D9-GR0233	1	TOP HOUSING ASSY 14" ALL
2	2C-Z2054	1	CLAMP, THERMISTOR ALL
3	2C-Z2893	8	NUT 10-24 Hex STL ZP ALL
4	D9-GR0232	1	TOP INS. PLATE ASSY -14" ALL
5	D9-Z7991	1	INSULATION, 14" ALL
6	2A-Z6604	8	SPACER, INSULATION PLATE ALL
7	D9-Z7846	1	PLATE, ELE.&INS RET. -14" ALL
8	2C-08-07-0285	8	SCREW 10-24 x 3/4 3/8 ALL
9	PS-Z7769	1	ELEMENT, TOP, 800W, 120V-14" 120 V
10	10-E1500	0.333	SLEEVING #4 .208ID GLASS ALL
11	2F-Z7741	1	CASTING, IRON, TOP GR - 14" GROOVED MODELS
	2F-Z7742	1	CASTING, IRON, TOP SM. -14" SMOOTH MODELS
12	2V-Z7641	2	ROD, ARM CONNECTION COMMON ALL
13	2B-Z7860	2	ARM, SIDE COMMON ALL
14	2V-Z7992	1	HANDLE -14" GRILL EXPRESS ALL
15	D9-Z8429	1	COVER, HINGE 14 ALL
16	2V-Z3252	1	ROD - TOP HOUSING LATCH ALL
17	2V-Z7863	2	SPACER, INSIDE 10" ALL
18	2P-Z8756	1	SPRING, TORSION LH ALL
19	2P-Z8755	1	SPRING, TORSION RH ALL
20	2V-Z8407	2	COLLAR, 2 PIECE COMMON ALL
21	2V-Z7862	2	SPACER, OUTSIDE COMMON ALL
22	2V-Z7994	1	ROD, HINGE 14" ALL
23	2F-Z8529	2	RETAINER, HANDLE COMMON ALL
24	D9-Z8444	1	BRACKET, MTG - TOP LATCH ROD ALL
25	2C-Z2992	2	BOLT 1/4"-20X1 PHP STL NP ALL
26	2F-Z7910	2	RETAINER, SPRING ALL
27	D9-GR0254	1	BODY ASSY - 14" ALL
28	2T-Y2313	1	THERMOSTAT 118V-236V ALL
29	2M-Z12905	1	OVERLAY 14" PANEBELLA GRILL ALL
30	2R-Z12886	1	KNOB, T-STAT CONTROL ALL
31	2E-Z2894	1	TERMINAL BLOCK (304) ALL
32	2J-Y6689	1	PILOT LIGHT 120V 120V, 120VC-CANADA
33	2V-Z8859	2	SPACER, SIDE ALL
34	D9-Z7842	1	PLATE, BOTTOM-14" ALL
35	2A-Z1485	4	FOOT 1" ADJUSTABLE ALL
36	2K-Y3240	1	BUSHING HEYCO SR 17-2 ALL
37	2E-Z2898	1	CONDUIT ASSY, PTFE ALL
38	2C-Z3917	2	RIVET, POP ALL
39	2E-Z3768	1	LOCKNUT, CONDUIT 1/2 IN ALL
40	2C-Z3780	2	RETAINER, CONDUIT ALL
41	2A-Z3827	1	PLATE, STAMPING - CONDUIT ALL
42	D9-Z8861	1	CORD SET 14/3 120V 15A 120V
	2E-Z8917	1	CORD SET 120V 5-20P 120VC-CANADA
43	2F-Z7758	1	CASTING, IRON, BOTTOM GR - 14" GROOVED MODELS
	2F-Z7757	1	CASTING, IRON, BOT., SM.-14" SMOOTH MODELS
44	D9-GR0229	1	BRACKET ASSY, THERMOSTAT ALL
45	2N-Z7772	1	ELEMENT, BOT, 1000W, 120V-14 120 V
46	D9-Z7843	1	ELEMENT PLATE, BOTTOM-14" ALL
47	D9-Z7844	1	INS. PLATE, BOTTOM-14" ALL
48	D9-Z8843	1	GREASE CUP 14" ALL
49	2C-1512	6	SCREW 10-24X3/8 RHP STL NP ALL
53	2M-Z2620	1	LABEL CAUTION,BI-LINGUAL ALL
54	2C-6260	2	WASHER #10 INT STL NP ALL
55	2C-2559	2	NUT 10-24 ACHD BR NP ALL
56	2A-Z8408	2	PIN, SLOTTED SPRING-S.S. ALL
57	2C-08-07-0236	4	SCREW 10-32 X 3/4 SHCS ALL

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



# PARTS LIST

January 4, 2010, Rev A

## 24" TWO SIDED GRILLS

MODEL : PBF24S, PBF24G, PBF24SG

Key Number	Part Number	Number Per Unit	Description
1	D9-GR0239	2	TOP HOUSING & CONDUIT - 10
2	2C-Z2054	2	CLAMP, THERMISTOR
3	2C-Z2893	16	NUT 10-24 Hex STL ZP
4	D9-GR0228	2	TOP INS. PLATE ASSY -10"
5	D9-Z2908	2	INSULATION, 10"
6	2A-Z6604	16	SPACER, INSULATION PLATE
7	D9-Z7646	2	PLATE, ELE.&INS RET. -10"
8	2C-08-07-0285	16	SCREW 10-24 x 3/4 3/8
9	PS-Z2019	2	ELEMENT, HEATING 800W/240V
10	10-E1500	0.666	SLEEVING #4 .208ID GLASS
11	2F-Z7657	1 or 2	CASTING, IRON, TOP GR - 10"
	2F-Z7737	1 or 2	CASTING, IRON, TOP SM. -10"
12	2V-Z7641	4	ROD, ARM CONNECTION COMMON
13	2B-Z7860	4	ARM, SIDE COMMON
14	2V-Z7662	2	HANDLE -10" GRILL EXPRESS
15	D9-Z8417	2	COVER, HINGE 10
16	2V-Z3252	2	ROD - TOP HOUSING LATCH
17	2V-Z7863	4	SPACER, INSIDE 10"
18	2P-Z8824	2	SPRING, TORSION LH
19	2P-Z8823	2	SPRING, TORSION RH
20	2V-Z8407	4	COLLAR, 2 PIECE COMMON
21	2V-Z7862	4	SPACER, OUTSIDE COMMON
22	2V-Z7861	2	ROD, HINGE 10"
23	2F-Z8529	4	RETAINER, HANDLE COMMON
24	D9-Z8444	2	BRACKET, MTG - TOP LATCH ROD
25	2C-Z2992	4	BOLT 1/4"-20X1 PHP STL NP
26	2F-Z7910	4	RETAINER, SPRING
27	D9-GR0255	1	BODY ASSY - 20"
28	2T-Y2313	2	THERMOSTAT 118V-236V
29	2M-Z12906	1	OVERLAY 20" PANEBELLA GRILL
30	2R-Z12886	2	KNOB, T-STAT CONTROL
31	2E-Z2894	2	TERMINAL BLOCK (304)
32	2J-Z3157	2	PILOT LIGHT 250V AMBER
33	2V-Z8859	2	SPACER, SIDE
34	D9-Z7918	1	PLATE, BOTTOM-20"
35	2R-200716	4	LEG, 2.5" IN METAL
36	2K-Y6764	1	BUSHING - STRAIN RELIEF
37	2E-Z2898	2	CONDUIT ASSY, PTFE
38	2C-Z3917	2	RIVET, POP
39	2E-Z3768	2	LOCKNUT, CONDUIT 1/2 IN
40	2C-Z3780	4	RETAINER, CONDUIT
41	2A-Z3827	2	PLATE, STAMPING - CONDUIT
42	2E-Z2905	1	CORD SJTO 12/3 NEMA 6-20P
43	2F-Z7730	1 or 2	CASTING, IRON, BOTTOM GR - 10"
	2F-Z7756	1 or 2	CASTING, IRON, BOT., SM.-10"
44	D9-GR0229	2	BRACKET ASSY, THERMOSTAT
45	2N-Z2020	2	ELEMENT, HEATING 1000W/240
46	D9-Z7677	2	ELEMENT PLATE, BOTTOM-10"
47	D9-Z7676	2	INS. PLATE, BOTTOM-10"
48	D9-Z8838	1	GREASE CUP 20"
49	2C-1512	8	SCREW 10-24X3/8 RHP STL NP
50	2V-Z11462	2	FOOT PLATE, 1/2" X 12"
51	2C-08-07-0262	4	WASHER 1/4 INT STL NP
52	2C-Z2992	4	BOLT 1/4-20X1 PHP STL
53	2M-Z2620	1	LABEL CAUTION,BI-LINGUAL
54	2C-6260	4	WASHER #10 INT STL NP
55	2C-2559	4	NUT 10-24 ACHD BR NP
56	2A-Z8408	4	PIN, SLOTTED SPRING-S.S.
57	2C-08-07-0236	8	SCREW 10-32 X 3/4 SHCS

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







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