



SELECTRONIC GAS GRIDDLE

Commercial

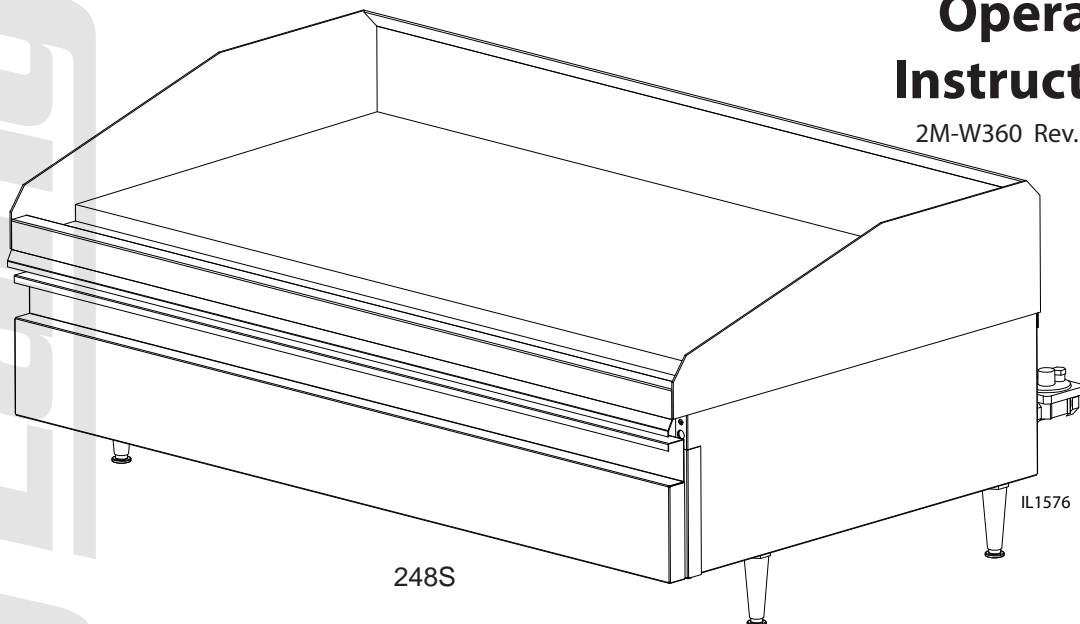
224S, 224SC

236S, 236SC 236SCHG, 236SHE, 236SHG

248S, 248SHE, 248SHG, 260S, 272S

Installation and Operation Instructions

2M-W360 Rev. G 4/08/11



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.

The installation of the Appliance must conform to the NATIONAL FUEL GAS CODE "ANSI Z223.1 - LATEST EDITION" AND ALL LOCAL GAS COMPANY RULES AND REGULATIONS.

IN CANADA INSTALLATION SHALL BE IN ACCORDANCE WITH THE CURRENT CAN/CGA-B149.1 NATURAL GAS INSTALLATION CODE OR CAN/CGA-B149.2 PROPANE INSTALLATION CODE AND LOCAL CODES WHERE APPLICABLE.

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.

Lang 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 Lang 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 (314) 678-6315

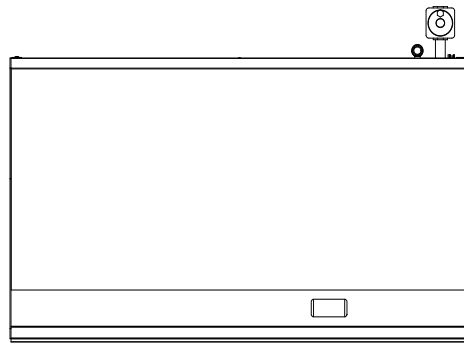
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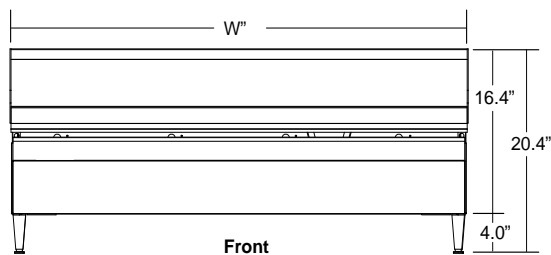
NOTICE

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 tech service number (314) 678-6315 or visit our website WWW.LANGWORLD.COM for the service agent nearest you.

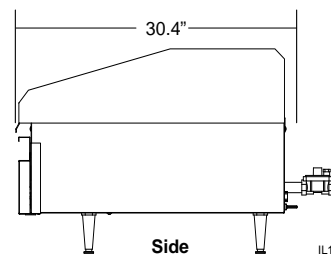
EQUIPMENT SPECIFICATIONS



Top



Front



Side

IL1577

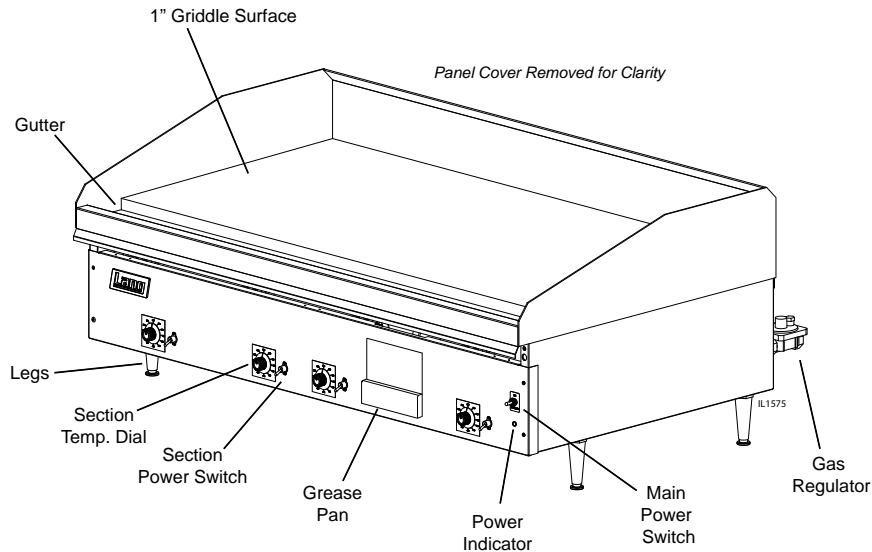
Model	Height x Width x Depth (Not including legs)	Clearance from combustible surface	Weight		Freight Class
			Actual	Shipping	
224S	16.4" x 24.1" x 30.4" 418mm x 613mm x 773mm	Sides: 5" Back: 5"	243 lbs. 110 kg	280 lbs. 127 kg	65
236S	16.4" x 36.1" x 30.4" 418mm x 917mm x 773mm		368 lbs. 167 kg	420 lbs. 191 kg	
248S	16.4" x 48.1" x 30.4" 418mm x 1222mm x 773mm		448 lbs. 204 kg	520 lbs. 236 kg	
260S	16.4" x 60.1" x 30.4" 418mm x 1527mm x 773mm		556 lbs. 253 kg	635 lbs. 289 kg	
272S	16.4" x 72.1" x 30.4" 418mm x 1832mm x 773mm		689 lbs. 313 kg	800 lbs. 364 kg	

EQUIPMENT SPECIFICATIONS

SPECIFICATIONS

Current Model	Gas Requirements					Electrical Requirments				
	NAT. Gas	LP. Gas	Burner Input	Manifold Press.	Gas Connection (3/4" NPT)		Voltage	Total kW	Phase	Amps /Line
224S-NAT	X		27,000	5 WC	1	50,000 BTU/hr	115V/60Hz	0.5	1	2.0
224SC-NAT	X		27,000	5 WC						
236SC-NAT	X		27,000	5 WC		81,000 BTU/hr				
236SCHG-NAT	X		27,000	5 WC						
236SHE-NAT	X		27,000	5 WC						
236SHG-NAT	X		27,000	5 WC						
236S-LP		X	27,000	10 WC						
236S-NAT	X		27,000	5 WC						
248SHG-NAT	X		27,000	5 WC		108,000 BTU/hr				
248SHG-LP		X	27,000	10 WC						
248SHE-NAT	X		27,000	5 WC						
248S-LP		X	27,000	10 WC						
248S-NAT	X		27,000	5 WC						
248S-NATSC	X		27,000	5 WC						
260S-LP		X	27,000	10 WC		135,000 BTU/hr				
260S-NAT	X		27,000	5 WC						
260S-NATSC	X		27,000	5 WC						
272S-LP		X	27,000	10 WC	2	162,000 BTU/hr				
272S-NAT	X		27,000	5 WC						
272S-NATSC	X		27,000	5 WC						
272SB-NAT	X		27,000	5 WC						
272SHE-NAT	X		2,700	5 WC						

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 stainless steel drop-down door keeps the controls cool and control area clean.

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

The Selectronic Griddle comes with the solid state controls which include:

- A Main Power Switch & Power Indicator for the entire unit.
- 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.

Technical

- Griddle operates on either Natural gas or Propane. This must be specified when ordering. It is shipped with a Power Cord and Plug attached.
- Floor space required is 30" (76.20cm) Deep, and width is 2 ft, 3ft, 4ft, 5ft, or 6ft depending on actual model number.
- The griddle weighs 260, 390, 520, 650, 780 lbs. depending on actual model number.

Griddle Gas and Voltage Specifications

The Lang Model can be connected to any 120 Volt source. The gas and electrical specifications are listed in the table on the previous page.

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.

VENTILATION & CLEARANCE

CLEARANCE

For use on non-combustible countertops only.

Combustible and non-combustible material must be at least 48" (120cm) from the top of the appliance and 5" (150mm) from the sides and back. Adequate clearance should also be provided for proper operation and servicing.

AIR SUPPLY

Make certain not to obstruct the flow of combustion and ventilation air. Provisions for adequate air supply must be furnished. The legs supplied with the unit must be installed. Make certain that air intake openings in the bottom of the appliance are not obstructed. They are essential for proper combustion and operation of the appliance.

EXHAUST CANOPY

It is essential that facilities be provided over the griddle to carry off fumes and gases. However, the unit should not be directly connected to a flue or stack.

INSTALLATION

Electrical Connection

The griddle is supplied with a cord and plug. The receptacle is not provided with the griddle.

Follow the receptacle manufacturer's instructions when connecting the receptacle to the power supply.

Gas Connection

This griddle is manufactured for use with the type of gas indicated on the nameplate.

Contact the factory if your type of gas does not match the nameplate data.

All gas connectors must be in accordance with local codes and comply with the National Fuel Gas Codes ANSI Z223.1 latest edition.

This appliance should be installed with a separate gas valve in the gas line ahead of the unit. Use a 3/4 inch or larger gas supply line.

Remove the 5/16 inch nuts securing the rear of burners. These nuts are for securing the main burners during transportation only. The rear burner shield must be removed to gain access to the nuts.

A pressure regulator for the type of gas specified is supplied with each appliance.

This regulator must be installed in the gas supply line. (Note the direction of the gas flow arrow.)

The pressure in the manifold of the appliance should be tested with a manometer and the regulator adjusted for proper pressure with the appliance operating at full fire. A 1/8 inch NPT tap is provided in the manifold for connecting a manometer.

Correct manifold pressures are:

5 inches water column for natural gas

10 inches water column for propane

When replacing the plug in the manifold, a pipe joint compound or sealant should be used that is resistant to the action of liquid petroleum gas.

Initial adjustments are the responsibility of the installer and are not chargeable to Star Manufacturing International.

After the griddle is in its final position, adjust the legs to create 1/8 inch slant from back to front.

This will allow the grease to run into the grease gutter and provide the proper combustion air for the burners.

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 inside the control compartment of each griddle. The griddle voltage, serial number, gas specifications, 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.

INITIAL START UP

Initial Lighting Procedure

Clean the preservative coating from the griddle plate and splash guard. Add a mild detergent to hot water and wash the griddle plate and splash guard. Rinse with a damp sponge and dry with a clean rag.

WARNING: BEFORE LIGHTING, USE A SOAP AND WATER SOLUTION TO TEST ALL JOINTS FOR GAS LEAKS.

- Plug the unit into a 115-volt power supply.
- Turn the ON-STANDBY toggle switch to ON.
- Set the temperature dials to the desired temperature.
- Turn the toggle switch to each section to ON.
- To turn the griddle off, simply turn the main toggle switch to STANDBY.

Seasoning the Griddle Plate (non chrome only)

- Set the temperature dials to 300°F (148°C).
- Observe the burners through the opening at the top of the control panel.
- When the burners go OFF, apply a thin coat of high-grade, non-salted vegetable oil to the griddle surface.
- Rub the oil into the griddle surface with the flat side of a spatula or a towel.
- Recoat any dry spots that appear then wait two minutes and wipe off any excess oil.
- Repeat the seasoning process at 350°F (176°C) and at 400°F (204°C).

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.

Setting the Griddle Temperature

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.



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.

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		6 to 8
Halibut	325°F (162°C)	6 to 8
Snapper		6 to 8
Hashbrown 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.		

OPERATION

Loading the Griddle

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

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

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 slowly.

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.

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 insure you the proper griddle temperature.

SEQUENCE OF OPERATION

Power On

When the griddle is connected to 115 Volt power, the spark module for each section starts sparking. While they are sparking the solenoid valve for the pilot burners are energized.

When the individual pilot burners ignite, and the pilot flame is verified, the spark module will stop sparking. Note: The pilot burners will remain lit until the griddle is removed from power or the gas is shut off.

When the main switch is turned on, 24 Volts is applied to the temperature control circuit.

When one of the individual section's switch is turned on, it provides power to the circuit board for that section.

The operator can now set the temperature of that section by selecting it on the temperature dial.

When the temperature on the dial is set higher than the temperature of the griddle section the circuit board will generate a "Heat call". This call (24 VAC Signal) goes to the solenoid valve opening the valve. The pilot burner ignites the main burner.

As the griddle section temperature increases the temperature sense probe resistance increases.

When the griddle section reaches the temperature set on the selector switch, the circuit board which monitors the probe resistance will turn off the heat call and there by close the gas valve.

When the griddle temperature drops below the set temperature the circuit board generates a new heat call and the sequence repeats.

MAINTENANCE & CLEANING

Griddle Care (Chromium Surfaces)

It takes very little time and effort to keep this Industrial Chromium griddle surface sparkling clean and performing at top efficiency. DO NOT allow grease to accumulate as it will carbonize and become difficult to remove. To prevent this condition the following cleaning suggestions should be followed:

1. Remove excess grease and food regularly with a 4" (100mm) wide Razor Sharp type scraper and wipe surface with a damp cloth if desired.
2. Following the scraping, for end of the day cleaning, a damp cloth and a non-silicated, nonabrasive, non-chlorinated cleaner such as Bon-Ami may be used to wipe surface clean, followed by wiping with a clean wet cloth.
3. Follow steps 2 and 3 from Griddle Care (Non-Chromium Surfaces) above.

CAUTION

1. **Never** use pumice, griddle stones, or abrasives on a chromium surface.
2. **Never** strike a chromium griddle surface with a sharp instrument or spatula edge.
3. **Never** use steel wool.
4. **Never** use commercial liquid grill cleaner on the griddle surface.
5. **Abusing** surface voids the warranty.

CHROME GRIDDLE SURFACE LIMITED WARRANTY EXCLUSIONS

Your Chrome griddle has been designed to give you many years of cooking reliability and requires minimum maintenance to keep the chrome surface in its original condition. All Chrome griddle surfaces are warranted for a period of 5 years against manufacturing defects to the original owner from the date of installation. This limited warranty is void if it is determined by Lang Manufacturing or one of its authorized representatives that the chrome surface has been misused or abused or subjected to the following situations:

1. Improperly installed.
2. Incorrect voltage applied to Chrome units allowing the surface to overheat and discolor.
3. The misuse of any instrument or tool which scratches or makes indentations in the surface which could cause the surface to peel, flake, or chip off.
4. The use of any chemical or abrasive cleaning solution, griddle brick, stone, screen or other cleaning products which could damage and affect the performance of the chrome surface.
5. The neglect of daily routine maintenance to the chromium surface.

Daily Cleaning (Non chrome only)

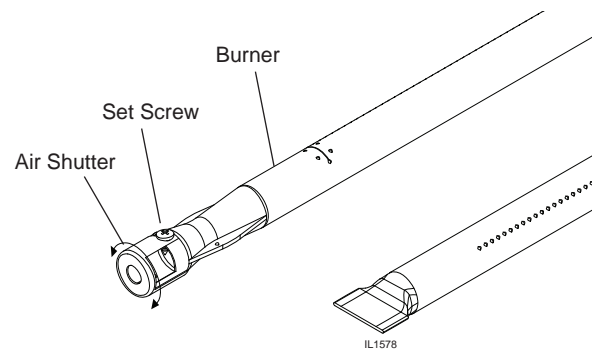
- Empty the grease drawer daily or whenever it is 3/4 full. It is easily removed for washing.
- Keep the griddle surface clean. After each cooking load, scrape the griddle surface to remove any carbonized grease.
- Once a day or when necessary the non chrome griddle surface should be thoroughly cleaned and seasoned again. Use a griddle stone, griddle pad, or liquid cleaner. Rub with the grain of the metal, being careful not to scrape the splash guard.
- Chrome griddle surfaces can be scraped with a 4" wide Razor Sharp scrapper and wipe surface with a damp cloth.
- Following the scraping, a damp cloth and non-silicated, non-abrasive, non-chlorinated cleaner such as Bon-Ami may be used to wipe surface clean, followed by wiping with a clean wet cloth.

Weekly Cleaning (Non chrome only)

- A mild detergent with water or one of the many commercial cleaners may be used.
- Be sure to rinse thoroughly and coat the griddle with a thin film of oil to prevent rusting, non-chrome surfaces only.
- Clean the exterior of the appliance with hot water and a mild detergent to maintain a gleaming appearance.
- Re-season the griddle plate after each cleaning, non-chrome surfaces only.

Burner Air Shutter Adjustment

- The air shutters are pre-set at the factory. However, minor adjustments may be required in the field to accommodate differences in gas and elevation.
- To adjust the air shutters, loosen the set screw holding the air damper to the burner near the gas inlet.
- Adjust the air mixture until the burner flame just flickers on the burner. "Lift-off" or yellow flame indicates improper shutter adjustment.
- Periodically inspect and clean the air shutters to insure complete combustion.




WARNING


CAUTION

NOTICE:

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

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.

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

TROUBLESHOOTING

Symptoms

The chart below is to assist in the troubleshooting of 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 cause, refer to the TEST section (on the following page) and locate the Possible Cause then refer to test to identify test procedures.

SYMPTON	POSSIBLE CAUSE
Entire griddle not lighting	<ul style="list-style-type: none"> • Failed regulator or plugged regulator vent • Failed transformer
Power indicator is not lit	<ul style="list-style-type: none"> • No power to cord outlet • Griddle unplugged from outlet • Failed power cord or plug • Failed power switch • Failed pilot light
Section will not heat	<ul style="list-style-type: none"> • Failed gas valve • Failed spark module • Failed circuit board • Failed temperature sensor • Plugged pilot orifice
Product burning	<ul style="list-style-type: none"> • Product is cooked too long • Failed temperature sensor • Failed circuit board • Failed temperature selector • Open wire between selector and circuit board
Product under done	<ul style="list-style-type: none"> • Failed temperature sensor • Failed circuit board • Failed temperature selector • Incorrect Gas pressure
Doesn't ignite	<ul style="list-style-type: none"> • Failed igniter • Improper gas pressure • No power • Failed spark module

TROUBLESHOOTING CONT.

Possible Cause	TEST
Failed Regulator	• Replace regulator
Failed transformer	• Check transformer for correct voltage, replace as necessary
Failed power cord or plug	• Check cord and plug for proper voltage
Failed power switch	• Check switch for continuity across poles
Failed pilot light	• Check for continuity across pilot light leads
Failed gas valve	• Remove the wires from the valve terminals and check for continuity across the coil
Failed igniter	• Replace as necessary
Failed spark module	• Check for correct incoming voltage at module
Failed circuit board	• Check for proper voltage and operation
Failed temperature sensor	• Ohm sensor for correct resistance
Failed temperature selector	• Remove the wires and check the resistance on all settings
Open wire between selector and circuit board	• Replace as necessary
Incorrect gas pressure	• Adjust to correct pressure
Plugged regulator vent, or orifice	• Clean as necessary

TESTS

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 (314) 678-6315, or WWW.LANGWORLD.COM For the service agent nearest you.

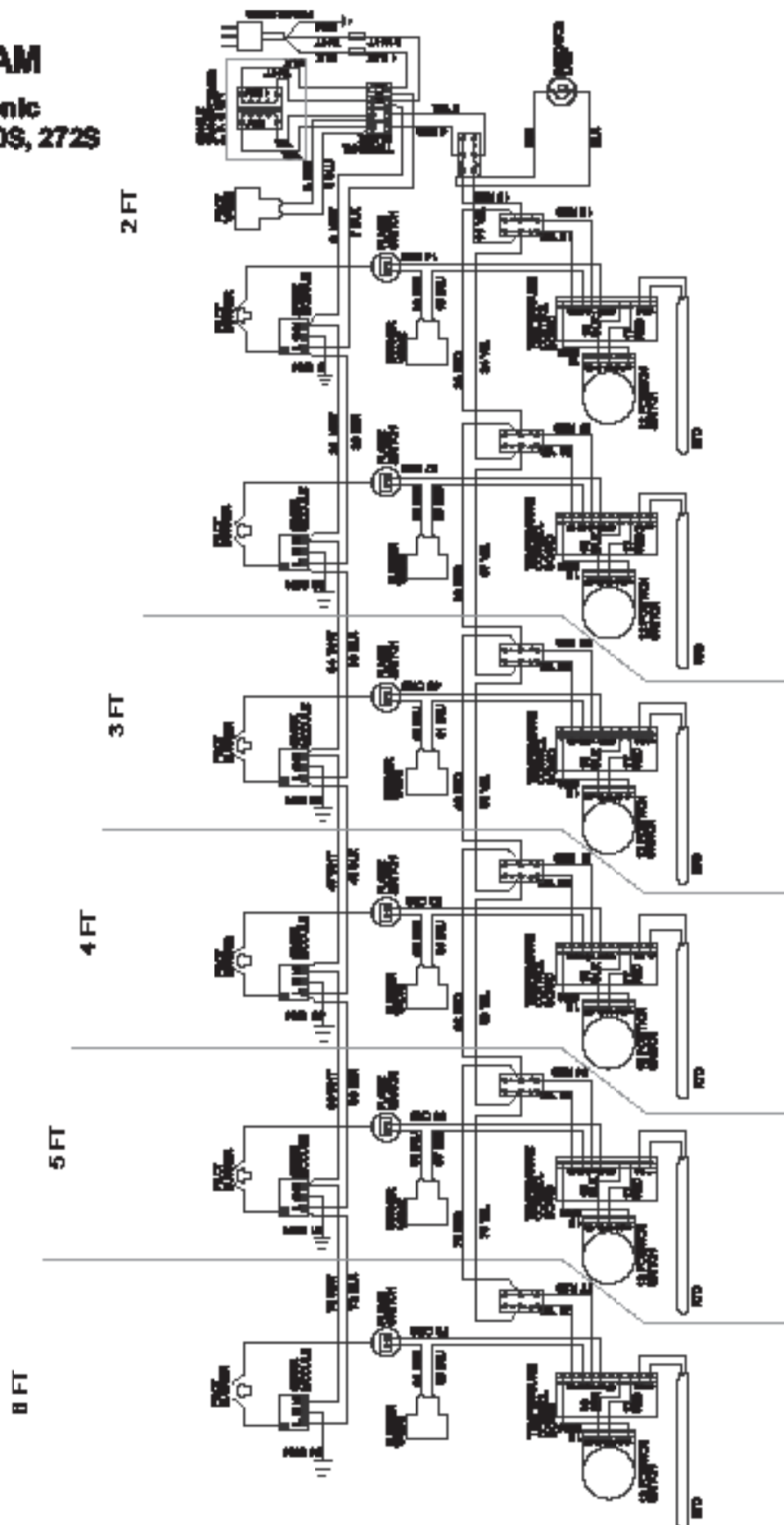


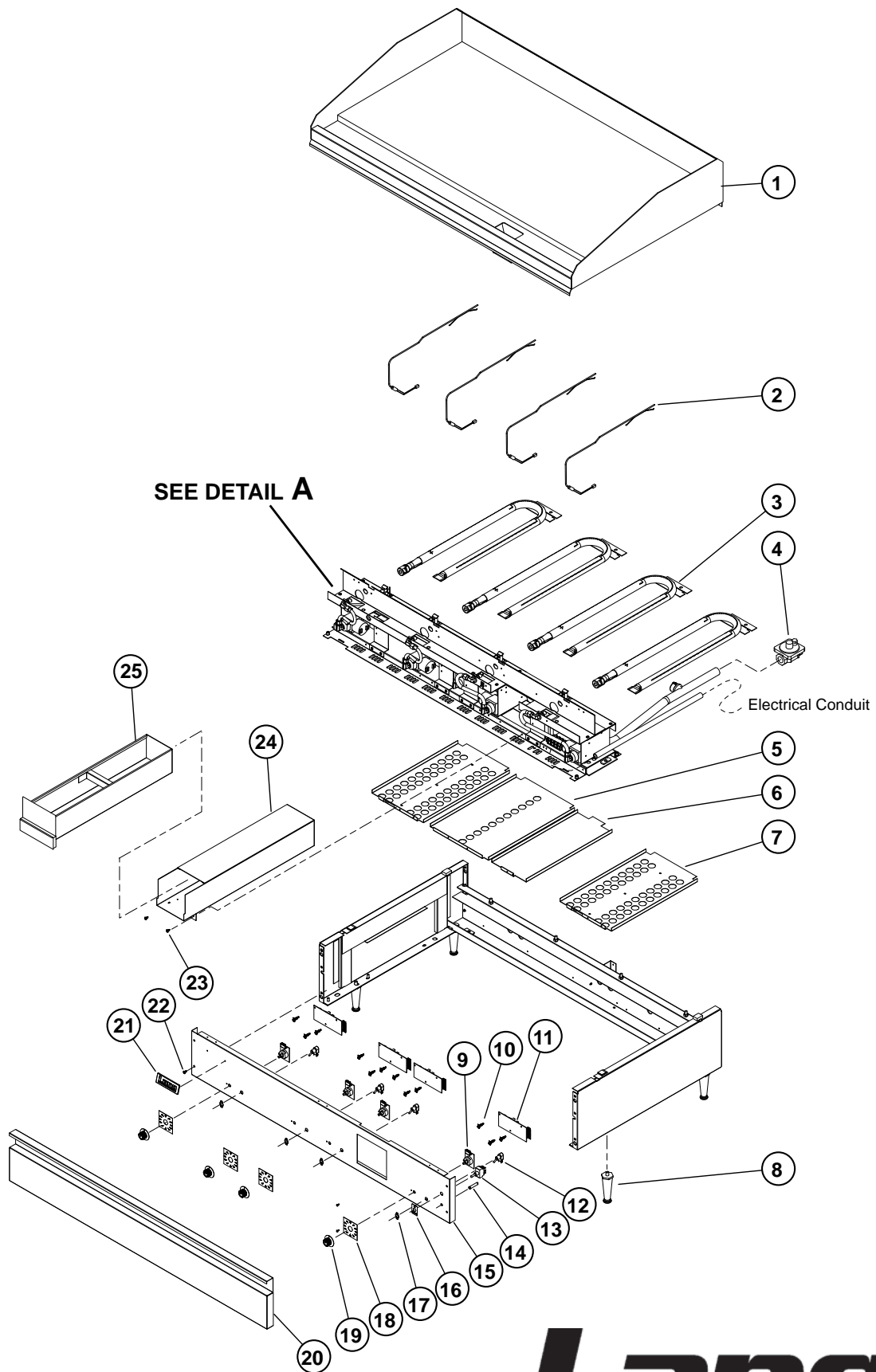
BOTH HIGH AND LOW VOLTAGES ARE PRESENT INSIDE THIS APPLIANCE WHEN THE UNIT IS PLUGGED/WIRED INTO A LIVE RECEPTACLE. BEFORE REPLACING ANY PARTS, DISCONNECT THE UNIT FROM THE ELECTRIC POWER SUPPLY.



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.

Gas Griddle, Selectronic
224\$, 236\$, 248\$, 260\$, 272\$





Model: 224S thru 272S GAS SELECTRONIC GRIDDLE

Lang®

SK2404

Rev. -

10/06/08

PARTS LIST

November 23, 2010, Rev. G

Model No: 224S-NAT Selectronic Electric Griddle

Key Number	Part Number	Qty Per	Description
1	K9-EZG-462-1	1	PLATE ASY 2' SEL .5 GRV 224S-NAT
	K9-EZG-462-60	1	PLATE ASSY-2' SEL GRV CHR 224SC
2	K9-41100-24	2	PROBE - ELECTRONIC #1517 224S-NAT
3	K9-EZG-232-01	2	WELD BURNER #42 224S-NAT
4	2V-80501-04	1	GAS REG 3/4X3/4 CLS I 224S-NAT
6	K9-EZG-397	1	CENTER BURNER BAFFLE D 224S-NAT
7	K9-EZG-400	1	END BURNER BAFFLE 224S-NAT
8	2A-Z0314	4	FOOT, 4" DIE CAST 224S-NAT
9	2E-30304-22	2	SWTCB175-450oFW/41100-13 224S-NAT
10	2K-70801-07	6	SPACER SUPPORT 1/2LG 224S-NAT
11	2E-40101-W19	2	CIRBD SI TEMP CNTRL NO 224S-NAT
12	2E-30303-18	2	SWTTOGON-OFFSPST1/4HP125V 224S-NAT
13	2E-30303-06	1	SWT TOG ON-ON DPDT BLK 224S-NAT
14	2J-31601-07	1	PILOT LT 28V 6 LEAD WHT 224S-NAT
15	K9-EZG-597	1	CONTROL PANEL ASSY 224S-NAT
16	2M-60301-131	1	LABEL - ON / STAND BY 224S-NAT
17	2E-30303-05	2	SWT PLATE ON/OFF 224S-NAT
18	2M-60301-29	2	PNLLBL SELCT SWTDIAL 450o 224S-NAT
19	2R-70701-28	2	KNB BLK 1/4BUSH2SETSCW@90 224S-NAT
20	K9-EZG-611-1	1	CONTROL PANEL COVER 2' 224S-NAT
21	2M-60301-43	1	DIE CAST PLT LANG SATIN 224S-NAT
21	K9-60301-43-1	1	DIE CAST LOG + TINNERMAN 224S-NAT
23	2C-20103-02	AR	SCRW SM PLT 10 X .5 PHLSL 224S-NAT
24	K9-EZG-349	1	GREASE DRAWER SLIDE 2' 224S-NAT
25	K9-EZG-343	1	GREASE DRAWER ASSY 2' 224S-NAT
NI	2C-9788	3	MAGNETIC CATCH W/STRIKE 224S-NAT
NI	2E-31107-02	1	CORD SET 14/3 X 8' 15A 224S-NAT
NI	2E-EZG-712	2	HARNESS, SELECTRONIC 224S-NAT
NI	2K-70308-01	1	PIPE PLUG REG 1/8 NPT BLK 224S-NAT
NI	2M-60301-27	1	PNL LBL ELECTRONIC 4' G4E 224S-NAT

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

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**Model No: 236S-LP, 236S-NAT, 236SC-NAT 236SCHG-NAT, 236SHE-NAT, 236SHG-NAT
Selectronic Gas Griddle**

Key Number	Part Number	Qty Per	Description
1	K9-EZG-464-1	1	PLATE ASY 3' SEL .5 GRV 236S-NAT, 236S-LP
	K9-EZG-464-01	1	PLATE ASY 3' SEL .5 GRV 236SHG-NAT
	K9-EZG-464-61	1	PLATE ASY 3' SEL .5 GRV 236SCHG-NAT
	K9-EZG-464-02	1	PLATE ASY 3' SEL W/XLH-12 236SHE-NAT
2	K9-41100-24	3	PROBE - ELECTRONIC #1517 ALL
3	K9-EZG-232-01	3	WELD BURNER #42 ALL
4	2V-80501-04	1	GAS REG 3/4X3/4 CLS I 236S-NAT
	2V-80501-05	1	GAS REG 3/4X3/4 CLS II 236S-LP
6	K9-EZG-391	1	CENTER BURNER BAFFLE B ALL
7	K9-EZG-400	2	END BURNER BAFFLE ALL
8	2A-Z0314	4	FOOT, 4" DIE CAST ALL
9	2E-30304-22	3	SWTCB175-450oFW/41100-13 ALL
10	2K-70801-07	9	SPACER SUPPORT 1/2LG ALL
11	2E-40101-W19	3	CIRBD SI TEMP CNTRL NO ALL
12	2E-30303-18	3	SWTTOGON-OFFSPST1/4HP125V ALL
13	2E-30303-06	1	SWT TOG ON-ON DPDT BLK ALL
14	2J-31601-07	1	PILOT LT 28V 6 LEAD WHT ALL
15	K9-EZG-600	1	SPOT CNTRL PNL 3' SEL ALL
16	2M-60301-131	1	LABEL - ON / STAND BY ALL
17	2E-30303-05	3	SWT PLATE ON/OFF ALL
18	2M-60301-29	3	PNLLBL SELCT SWTDIAL 450o ALL
19	2R-70701-28	3	KNB BLK 1/4BUSH2SETSCW@90 ALL
20	K9-EZG-615	1	CONTROL PANEL COVER 3' ALL
21	2M-60301-43	1	DIE CAST PLT LANG SATIN ALL
21	K9-60301-43-1	1	DIE CAST LOG + TINNEMAN ALL
23	2C-20103-02	AR	SCRW SM PLT 10 X .5 PHLSL ALL
24	K9-EZG-355	1	GREASE DRAWER SLIDE ALL
25	K9-EZG-344	1	GREASE DRAWER ASSY ALL
NI	2C-9788	3	MAGNETIC CATCH W/STRIKE ALL
NI	2E-31107-02	1	CORD SET 14/3 X 8' 15A ALL
NI	2E-EZG-712	3	HARNESS, SELECTRONIC ALL
NI	2K-70308-01	1	PIPE PLUG REG 1/8 NPT BLK ALL
NI	2M-60301-27	1	PNL LBL ELECTRONIC 4' G4E ALL

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PARTS LIST

November 20, 2009, Rev. G

Model No: 248S-LP, 248S-NAT, 248S-NATSC, 248SHG-NAT, 248SHE-NAT Selectronic Gas Griddle

Key Number	Part Number	Qty Per	Description	
1	K9-EZG-467-01	1	PLATE ASY 4'SEL .5 GRV	248SHG-NAT
	K9-EZG-467-02	1	PLATE ASY 4'SEL .5 GRV W/XLH12	248SHE-NAT
	K9-EZG-467-1	1	PLATE ASY 4'SEL .5 GRV	248S-NAT/NATSC/LP
2	K9-41100-24	4	PROBE - ELECTRONIC #1517	248S
3	K9-EZG-232-01	4	WELD BURNER #42	248S
4	2V-80501-04	1	GAS REG 3/4X3/4 CLS I	248S-NAT
	2V-80501-05	1	GAS REG 3/4X3/4 CLS II	248S-LP, 248SHG-LP
5	K9-EZG-388	1	CENTER BURNER BAFFLE A	248S
6	K9-EZG-391	1	CENTER BURNER BAFFLE B	248S
7	K9-EZG-400	2	END BURNER BAFFLE	248S
8	2A-Z0314	4	FOOT, 4" DIE CAST	248S
9	2E-30304-22	4	SWTCB175-450oFW/41100-13	248S
10	2K-70801-07	12	SPACER SUPPORT 1/2LG	248S
11	2E-40101-W19	4	CIRBD SI TEMP CNTRL NO	248S
12	2E-30303-18	4	SWTTOGON-OFFSPST1/4HP125V	248S
13	2E-30303-06	1	SWT TOG ON-ON DPDT BLK	248S
14	2J-31601-07	1	PILOT LT 28V 6 LEAD WHT	248S
15	K9-EZG-603	1	SPOT CNTRL PNL 4' SEL	248S
16	2M-60301-131	1	LABEL - ON / STAND BY	248S
17	2E-30303-05	4	SWT PLATE ON/OFF	248S
18	2M-60301-29	4	PNLLBL SELCT SWTDIAL 450o	248S
19	2R-70701-28	4	KNB BLK 1/4BUSH2SETSCW@90	248S
20	K9-EZG-618	1	CONTROL PANEL COVER 4'	248S-NAT/LP
21	2M-60301-43	1	DIE CAST PLT LANG SATIN	248S
	K9-60301-43-1	1	DIE CAST LOG + TINNERMAN	248S
23	2C-20103-02	50	SCRW SM PLT 10 X .5 PHLSL	248S
24	K9-EZG-355	1	GREASE DRAWER SLIDE	248S
25	K9-EZG-344	1	GREASE DRAWER ASSY	248S-NAT/LP
	K9-EZG-977	1	GREASE DRAWER ASSY	248S-NATSC
NI	2E-31107-02	1	CORD SET 14/3 X 8' 15A	248S
NI	2K-70308-01	1	PIPE PLUG REG 1/8 NPT BLK	248S
NI	2M-60301-27	1	PNL LBL SLECTRONIC 4' G4E	248S-NAT/LP
NI	2C-9788	3	MAGNETIC CATCH W/STRIKE	248S
NI	2E-EZG-712	4	HARNESS, SLECTRONIC	248S

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



PARTS LIST

November 20, 2009, Rev. G

Model No: 260S-LP, 260S-NAT, 260S-NATSC Selectronic Gas Griddle

Key Number	Part Number	Qty Per	Description
1	K9-EZG-470-1	1	PLATE ASY 5'SEL .5 GRV ALL
2	K9-41100-24	5	PROBE - ELECTRONIC #1517 ALL
3	K9-EZG-232-01	5	WELD BURNER #42 ALL
4	2V-80501-04	1	GAS REG 3/4X3/4 CLS I 260S-NAT
	2V-80501-05	1	GAS REG 3/4X3/4 CLS II 260S-LP
5	K9-EZG-388	1	CENTER BURNER BAFFLE A ALL
6	K9-EZG-391	2	CENTER BURNER BAFFLE B ALL
7	K9-EZG-400	2	END BURNER BAFFLE ALL
8	2A-Z0314	4	FOOT, 4" DIE CAST 260S-NAT, 260S-LP
	2R-200716	4	LEG, 2.5 IN METAL 260S-NATSC
9	2E-30304-22	5	SWTCB175-450oFW/41100-13 ALL
10	2K-70801-07	15	SPACER SUPPORT 1/2LG ALL
11	2E-40101-W19	5	CIRBD SI TEMP CNTRL NO ALL
12	2E-30303-18	5	SWTTOGON-OFFSPST1/4HP125V ALL
13	2E-30303-06	1	SWT TOG ON-ON DPDT BLK ALL
14	2J-31601-07	1	PILOT LT 28V 6 LEAD WHT ALL
15	K9-EZG-606	1	SPOT CNTRL PNL 5' SEL ALL
16	2M-60301-131	1	LABEL - ON / STAND BY ALL
17	2E-30303-05	5	SWT PLATE ON/OFF ALL
18	2M-60301-29	5	PNLLBL SELCT SWTDIAL 450o ALL
19	2R-70701-28	5	KNB BLK 1/4BUSH2SETSCW@90 ALL
20	K9-EZG-620	1	CONTROL PANEL 5' COVER 260S-NAT, 260S-LP
21	2M-60301-43	1	DIE CAST PLT LANG SATIN ALL
	K9-60301-43-1	1	DIE CAST LOG + TINNEMAN ALL
23	2C-20103-02	AR	SCRW SM PLT 10 X .5 PHLSL ALL
24	K9-EZG-355	2	GREASE DRAWER SLIDE ALL
25	K9-EZG-344	2	GREASE DRAWER ASSY ALL
NI	2C-9788	3	MAGNETIC CATCH W/STRIKE ALL
NI	2E-31107-02	1	CORD SET 14/3 X 8' 15A ALL
NI	2E-EZG-712	5	HARNESS, SELECTRONIC ALL
NI	2K-70308-01	1	PIPE PLUG REG 1/8 NPT BLK ALL
NI	2M-60301-27	1	PNL LBL ELECTRONIC 4' G4E ALL
<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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PARTS LIST

November 20, 2009, Rev. G

Model No: 272S-NAT, 272S-LP, 272S-NATSC Selectronic Gas Griddle

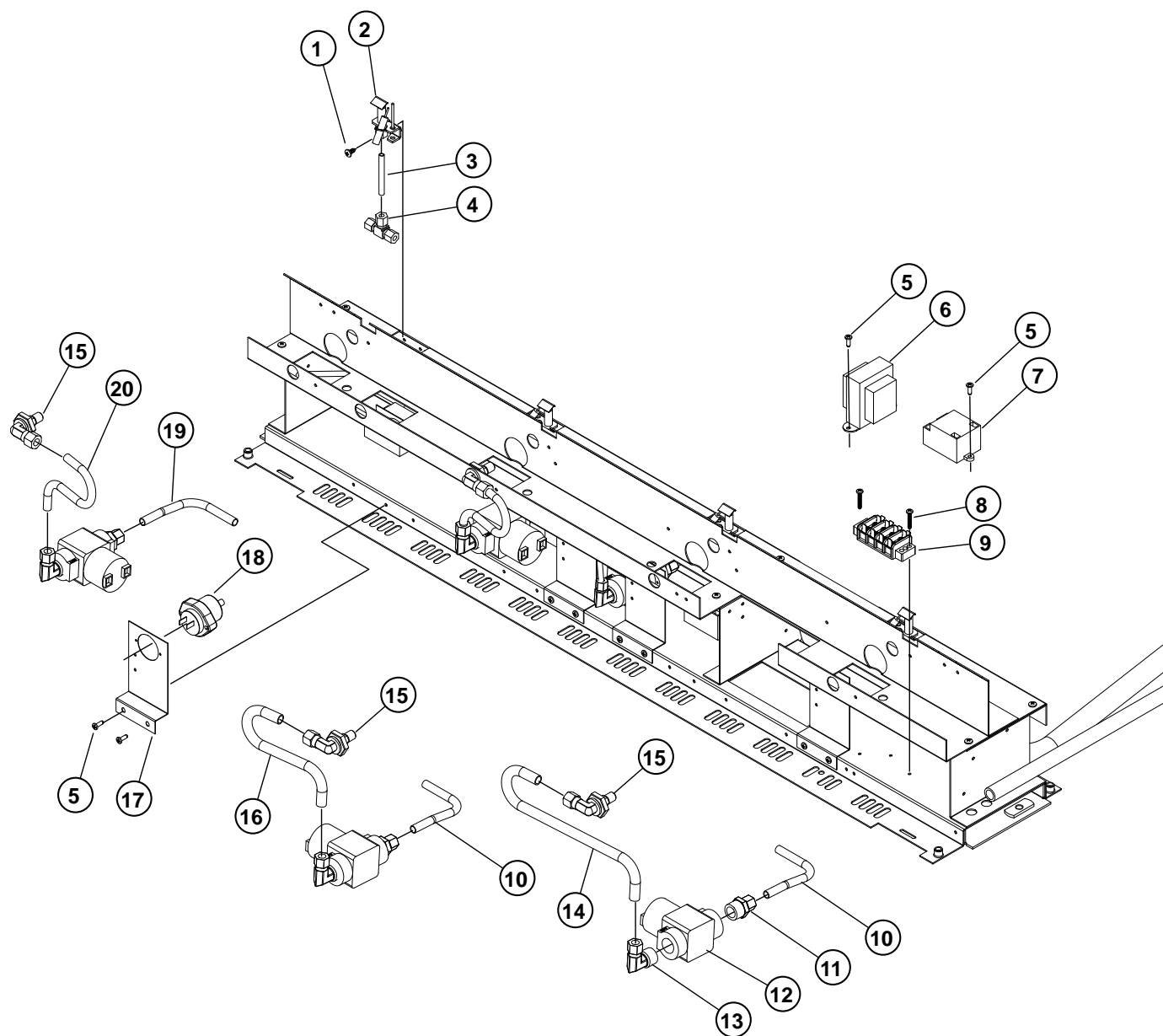
Key Number	Part Number	Qty Per	Description
1	K9-EZG-473-1	1	PLATE ASY 6'SEL .5 GRV 272S
	K9-EZGR-487-6	1	PLATE ASY 6' SEL EZGR .5 272SB
2	K9-41100-24	6	PROBE - ELECTRONIC #1517 272S
3	K9-EZG-232-01	6	WELD BURNER #42 272S
4	2V-80501-04	1	GAS REG 3/4X3/4 CLS I 272S-NAT
	2V-80501-05	1	GAS REG 3/4X3/4 CLS II 272S-LP
5	K9-EZG-394	2	CENTER BURNER BAFFLE C 272S
6	K9-EZG-391	2	CENTER BURNER BAFFLE B 272S
7	K9-EZG-400	2	END BURNER BAFFLE 272S
8	2A-Z0314	6	FOOT, 4" DIE CAST 272S
9	2E-30304-22	6	SWTCB175-450oFW/41100-13 272S
10	2K-70801-07	18	SPACER SUPPORT 1/2LG 272S
11	2E-40101-W19	6	CIRBD SI TEMP CNTRL NO 272S
12	2E-30303-18	6	SWTTOGON-OFFSPST1/4HP125V 272S
13	2E-30303-06	1	SWT TOG ON-ON DPDT BLK 272S
14	2J-31601-07	1	PILOT LT 28V 6 LEAD WHT 272S
15	K9-EZG-609	1	SPOT CNTRL PNL 6' SEL 272S
	K9-EZGR-609-1	1	SPOT CNTRL PNL 6' SEL 272SB
16	2M-60301-131	1	LABEL - ON / STAND BY 272S
17	2E-30303-05	6	SWT PLATE ON/OFF 272S
18	2M-60301-29	6	PNLLBL SELCT SWTDIAL 450o 272S
19	2R-70701-28	6	KNB BLK 1/4BUSH2SETSCW@90 272S
20	K9-EZG-615	2	CONTROL PANEL COVER 3' 272S
21	2M-60301-43	1	DIE CAST PLT LANG SATIN 272S
	K9-60301-43-1	1	DIE CAST LOG + TINNERMAN 272S
23	2C-20103-02	AR	SCRW SM PLT 10 X .5 PHLSL 272S
24	K9-EZG-355	2	GREASE DRAWER SLIDE 272S
	K9-EZGR-352	2	SPOTWELD BUCKET SLIDE 272SB
25	K9-EZG-344	2	GREASE DRAWER ASSY 272S
	K9-EZGR-338	2	SPOT GREASE DRAWER 272SB
NI	2C-9788	6	MAGNETIC CATCH W/STRIKE 272S
NI	2E-30501-03	2	TERM STRP 4 POLE W/PUSH 272SB
NI	2E-31107-02	1	CORD SET 14/3 X 8' 15A 272S
NI	2E-EZG-712	6	HARNESS, SELECTRONIC 272S
NI	2K-70308-01	2	PIPE PLUG REG 1/8 NPT BLK 272S
NI	2M-60301-27	1	PNL LBL SLECTRONIC 4' G4E 272S

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DETAIL A

Model: 224S thru 272S MANIFOLD ASSY

PARTS LIST

November 20, 2009, Rev. G

Model No: Detail A, Selectronic Gas Manifold Assy 224S & 236S Selectronic Gas Griddle

Key Number	Part Number	Qty Per	Description		
1	2C-20103-02	AR	SCRW SM PLT 10 X .5 PHLSL	Detail A	224S-NAT
2	2J-80201-24	1	PLT LT BURNR FR GEI12LEAD	Detail A	224S-NAT
2	2J-80201-25	1	PLT LT BRNR GEI LT 12 3S2	Detail A	224S-NAT
3	K9-EZG-647	1	PILOT TUBE #4	Detail A	224S-NAT
4	2K-70101-07	1	BRAS TBE TEE 1/4CC	Detail A	224S-NAT
5	2C-20102-04	0	SCRW PHD ST 8-32X.5 PLTD	Detail A	224S-NAT
6	2E-31400-07	1	XFORMR120-208-240/24V40VA	Detail A	224S-NAT
7	2J-80300-03	2	SPRK IGNITR MODULE SM2	Detail A	224S-NAT
9	2E-30501-03	1	TERM STRP 4 POLE W/PUSH	Detail A	224S-NAT
11	2K-70101-11	3	BRAS TBE UNON 3/8CC-1/2	Detail A	224S-NAT
12	2V-80502-03	4	SLENOID VLVE 24VAC 1/2	Detail A	224S-NAT
13	2K-70101-12	2	BRAS TBE ELBW 3/8CC-1/2	Detail A	224S-NAT
15	2A-W1185	2	ORIFICE FITTING - 90 DEG	Detail A	224S-NAT
17	K9-EZG-287	1	FLAME SWITCH MOUNT 2'	Detail A	224S-NAT
18	2V-80506-01	2	FLAME SWT 24 GAS GRID &	Detail A	224S-NAT
19	K9-EZG-631	1	SOLENOID TUBE B	Detail A	224S-NAT
20	K9-EZG-665	2	BURNER FEED TUBE #1	Detail A	224S-NAT
NI	2A-80400-11	2	ORIFICE HOOD .0935 #42	Detail A	224S-NAT
1	2C-20103-02	AR	SCRW SM PLT 10 X .5 PHLSL	Detail A	236S
2	2J-80201-24	3	PLT LT BURNR FR GEI12LEAD	Detail A	236S
	2J-80201-25	1	PLT LT BRNR GEI LT 12 3S2	Detail A	236S
3	K9-EZG-640	1	PILOT TUBE #2	Detail A	236S
	K9-EZG-643	1	PILOT TUBE #3	Detail A	236S
	K9-EZG-647	2	PILOT TUBE #4	Detail A	236S
4	2K-70101-07	2	BRAS TBE TEE 1/4CC	Detail A	236S
5	2C-20102-04	14	SCRW PHD ST 8-32X.5 PLTD	Detail A	236S
6	2E-31400-07	1	XFORMR120-208-240/24V40VA	Detail A	236S
7	2J-80300-03	3	SPRK IGNITR MODULE SM2	Detail A	236S
9	2E-30501-03	1	TERM STRP 4 POLE W/PUSH	Detail A	236S
10	K9-EZG-628	2	SOLENOID TUBE A	Detail A	236S
11	2K-70101-11	4	BRAS TBE UNON 3/8CC-1/2	Detail A	236S
12	2V-80502-03	4	SLENOID VLVE 24VAC 1/2	Detail A	236S
13	2K-70101-12	3	BRAS TBE ELBW 3/8CC-1/2	Detail A	236S
14	K9-EZG-671	1	BURNER FEED TUBE #3	Detail A	236S
15	2A-W1185	3	ORIFICE FITTING - 90 DEG	Detail A	236S
16	K9-EZG-668	1	BURNER FEED TUBE #2	Detail A	236S
17	K9-EZG-288	4	FLAME SWITCH MOUNT	Detail A	236S
18	2V-80506-01	3	FLAME SWT 24 GAS GRID &	Detail A	236S
19	K9-EZG-631	1	SOLENOID TUBE B	Detail A	236S
20	K9-EZG-665	1	BURNER FEED TUBE #1	Detail A	236S
NI	2A-80400-11	3	ORIFICE HOOD .0935 #42	Detail A	236S-NAT
NI	2A-80400-12	3	ORIFICE HOOS .0595 #53	Detail A	236S-LP
NI	2A-80401-03	3	PILTBRNER ORIFICE .0115LP	Detail A	236S-LP

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PARTS LIST

November 20, 2009, Rev. G

Model No: Detail A, Selectronic Gas Manifold Assy 248S Selectronic Gas Griddle

Key Number	Part Number	Qty Per	Description
1	2C-20103-02	9	SCRW SM PLT 10 X .5 PHLSL
2	2J-80201-25	1	PLT LT BRNR GEI LT 12 3S2
	2J-80201-24	3	PLT LT BURNR FR GEI12LEAD
3	K9-EZG-640	1	PILOT TUBE #2
	K9-EZG-643	1	PILOT TUBE #3
	K9-EZG-650	1	PILOT TUBE #5
	K9-EZG-653	1	PILOT TUBE #6
	K9-EZG-647	3	PILOT TUBE #4
4	2K-70101-07	3	BRAS TBE TEE 1/4CC
5	2C-20102-04	18	SCRW PHD ST 8-32X.5 PLTD
6	2E-31400-07	1	XFORMR120-208-240/24V40VA
7	2J-80300-03	4	SPRK IGNITR MODULE SM2
9	2E-30501-03	1	TERM STRP 4 POLE W/PUSH
10	K9-EZG-628	2	SOLENOID TUBE A
11	2K-70101-11	1	BRAS TBE UNON 3/8CC-1/2
	2K-70101-11	2	BRAS TBE UNON 3/8CC-1/2
	2K-70101-11	2	BRAS TBE UNON 3/8CC-1/2
12	2V-80502-03	1	SLENOID VLVE 24VAC 1/2
	2V-80502-03	2	SLENOID VLVE 24VAC 1/2
	2V-80502-03	2	SLENOID VLVE 24VAC 1/2
13	2K-70101-12	2	BRAS TBE ELBW 3/8CC-1/2
	2K-70101-12	2	BRAS TBE ELBW 3/8CC-1/2
14	K9-EZG-671	1	BURNER FEED TUBE #3
15	2A-W1185	4	ORIFICE FITTING - 90 DEG
16	K9-EZG-668	1	BURNER FEED TUBE #2
17	K9-EZG-288	4	FLAME SWITCH MOUNT
18	2V-80506-01	4	FLAME SWT 24 GAS GRID &
19	K9-EZG-631	2	SOLENOID TUBE B
20	K9-EZG-665	2	BURNER FEED TUBE #1
NI	2A-80400-11	4	ORIFICE HOOD .0935 #42
NI	2A-80400-12	4	ORIFICE HOOS .0595 #53
NI	2A-80401-03	4	PILTBRNER ORIFICE .0115LP

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PARTS LIST

November 20, 2009, Rev. G

Model No: Detail A, Selectronic Gas Manifold Assy 260S Selectronic Gas Griddle

Key Number	Part Number	Qty Per	Description
1	2C-20103-02	AR	SCRW SM PLT 10 X .5 PHLSL
2	2J-80201-24	4	PLT LT BURNR FR GEI12LEAD
	2J-80201-25	1	PLT LT BRNR GEI LT 12 3S2
3	K9-EZG-637	1	PILOT TUBE #1
	K9-EZG-640	1	PILOT TUBE #2
	K9-EZG-643	1	PILOT TUBE #3
	K9-EZG-650	1	PILOT TUBE #5
	K9-EZG-655	4	PILOT TUBE #9
	K9-EZG-656	1	PILOT TUBE #10
4	2K-70101-07	4	BRAS TBE TEE 1/4CC
5	2C-20102-04	0	SCRW PHD ST 8-32X.5 PLTD
6	2E-31400-07	2	XFORMR120-208-240/24V40VA
7	2J-80300-03	5	SPRK IGNITR MODULE SM2
9	2E-30501-03	2	TERM STRP 4 POLE W/PUSH
10	K9-EZG-628	3	SOLENOID TUBE A
11	2K-70101-11	6	BRAS TBE UNON 3/8CC-1/2
12	2V-80502-03	6	SLENOID VLVE 24VAC 1/2
13	2K-70101-12	5	BRAS TBE ELBW 3/8CC-1/2
14	K9-EZG-671	1	BURNER FEED TUBE #3
15	2A-W1185	5	ORIFICE FITTING - 90 DEG
16	K9-EZG-668	2	BURNER FEED TUBE #2
17	K9-EZG-288	5	FLAME SWITCH MOUNT
18	2V-80506-01	5	FLAME SWT 24 GAS GRID &
19	K9-EZG-631	2	SOLENOID TUBE B
20	K9-EZG-665	2	BURNER FEED TUBE #1
NI	2A-80400-11	5	ORIFICE HOOD .0935 #42
NI	2A-80400-12	5	ORIFICE HOOS .0595 #53
NI	2A-80401-03	5	PILTBRNER ORIFICE .0115LP

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PARTS LIST

November 20, 2009, Rev. G

Model No: Detail A, Selectronic Gas Manifold Assy 272S Selectronic Gas Griddle

Key Number	Part Number	Qty Per	Description
1	2C-20103-02	AR	SCRW SM PLT 10 X .5 PHLSL Detail A 272S
2	2J-80201-24	4	PLT LT BURNR FR GEI12LEAD Detail A 272SB
	2J-80201-24	6	PLT LT BURNR FR GEI12LEAD Detail A 272S
	2J-80201-25	2	PLT LT BRNR GEI LT 12 3S2 Detail A 272S
3	K9-EZG-637	2	PILOT TUBE #1 Detail A 272S
	K9-EZG-640	1	PILOT TUBE #2 Detail A 272S
	K9-EZG-643	1	PILOT TUBE #3 Detail A 272S
4	2K-70101-07	4	BRAS TBE TEE 1/4CC Detail A 272S
5	2C-20102-04	0	SCRW PHD ST 8-32X.5 PLTD Detail A 272S
6	2E-31400-07	2	XFORMR120-208-240/24V40VA Detail A 272S
7	2J-80300-03	6	SPRK IGNITR MODULE SM2 Detail A 272S
9	2E-30501-03	1	TERM STRP 4 POLE W/PUSH Detail A 272S
	2E-30501-03	2	TERM STRP 4 POLE W/PUSH Detail A 272SB
10	K9-EZG-628	4	SOLENOID TUBE A Detail A 272S
11	2K-70101-11	8	BRAS TBE UNON 3/8CC-1/2 Detail A 272S
12	2V-80502-03	8	SLENOID VLVE 24VAC 1/2 Detail A 272S
13	2K-70101-12	6	BRAS TBE ELBW 3/8CC-1/2 Detail A 272S
14	K9-EZG-671	2	BURNER FEED TUBE #3 Detail A 272S
15	2A-W1185	6	ORIFICE FITTING - 90 DEG Detail A 272S
16	K9-EZG-668	2	BURNER FEED TUBE #2 Detail A 272S
17	K9-EZG-288	6	FLAME SWITCH MOUNT Detail A 272S
18	2V-80506-01	6	FLAME SWT 24 GAS GRID & Detail A 272S
19	K9-EZG-631	2	SOLENOID TUBE B Detail A 272S
20	K9-EZG-665	2	BURNER FEED TUBE #1 Detail A 272S
NI	2A-80400-11	6	ORIFICE HOOD .0935 #42 Detail A 272S-NAT
NI	2A-80400-12	6	ORIFICE HOOS .0595 #53 Detail A 272S-LP
NI	2A-80401-03	6	PILTBRNER ORIFICE .0115LP Detail A 272S
NI	2E-40101-19	6	CIRBD SI TEMP CNTRL NO Detail A 272SB

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

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

