

Max Star Max Star Max Star Max Star Max

StarMax[®] GAS CHARBROILER

MODEL

6015CBD, 6115RCBD

6024CBD, 6124RCBD

6036CBD, 6136RCBD

6048CBD, 6148RCBD

6015CBDS, 6115RCBDS

6024CBDS, 6124RCBDS

6036CBDS, 6136RCBDS

6048CBDS, 6148RCBDS

Installation and Operation Instructions

2M-Z6128 Rev.E 9/1/06



6136RCBD



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.

RETAIN THIS MANUAL FOR FUTURE REFERENCE NOTICE

Using any part other than genuine Star 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 authorized service agent for service or required maintenance. Please record the model number, serial number, voltage and purchase date in the area below and have it ready when you call to ensure a faster service.

Model No. _____

Serial No. _____

Voltage _____

Purchase Date _____

Authorized Service Agent

Reference the listing provided with the unit

or

for an updated listing go to:

Website: www.star-mfg.com
E-mail Service@star-mfg.com
Telephone: (800) 807-9054 Local (314) 781-2777

The Star Service Help Desk

Business Hours: 8:00 am to 4:30 p.m. Central Standard Time

Telephone: (800) 807-9054 Local (314) 781-2777

Fax: (800) 396-2677 Local (314) 781-2714

E-mail Parts@star-mfg.com
Service@star-mfg.com
Warranty@star-mfg.com

Website: www.star-mfg.com

Mailing Address: Star Manufacturing International Inc.
10 Sunnen Drive
St. Louis, MO 63143
U.S.A

SPECIFICATIONS

6015CBD, 6015CBDS

Type: Manual Control, Lava Rock
1 Control; 40,000 BTU/HR Natural, 35,000 BTU/HR Propane
Approximate weight: Installed - 87 Lb (39.5 kg), Shipping - 95 Lb, (43.2 kg)
Dimensions: 15" - Width, 29" - Depth, 15-1/2" - Height
(38.1 cm - Width, 65.4 cm - Depth, 48 cm - Height)
300 sq. in. (1935 sq. cm) Grid Area

6024CBD, 6024CBDS

Type: Manual Control, Lava Rock
2 Controls; 80,000 BTU/HR Natural, 70,000 BTU/HR Propane
Approximate weight: Installed - 149 Lb (67.7 kg), Shipping - 164 Lb, (74.5 kg)
Dimensions: 24" - Width, 29" - Depth, 15-1/2" - Height
(61 cm - Width, 65.4 cm - Depth, 48 cm - Height)
480 sq. in. (3097 sq. cm) Grid Area

6036CBD, 6036CBDS

Type: Manual Control, Lava Rock
3 Controls; 120,000 BTU/HR Natural, 105,000 BTU/HR Propane
Approximate weight: Installed - 236 Lb (107.3 kg), Shipping - 256 Lb, (116.4 kg)
Dimensions: 36" - Width, 29" - Depth, 15-1/2" - Height
(91.4 cm - Width, 65.4 cm - Depth, 48 cm - Height)
720 sq. in. (4645 sq. cm) Grid Area

6048CBD, 6048CBDS

Type: Manual Control, Lava Rock
4 Controls; 160,000 BTU/HR Natural, 140,000 BTU/HR Propane
Approximate weight: Installed - 323 Lb (146.8 kg), Shipping - 348 Lb, (158.2 kg)
Dimensions: 48" - Width, 29" - Depth, 15-1/2" - Height
(122 cm - Width, 65.4 cm - Depth, 48 cm - Height)
960 sq. in. (6194 sq. cm) Grid Area

6115RCBD, 6115RCDS

Type: Manual Control, Radiant
1 Control, 40,000 BTU/HR Natural, 35,000 BTU/HR Propane
Approximate weight: Installed - 80 Lb (36.4 kg), Shipping - 88 Lb, (40 kg)
Dimensions: 15" - Width, 29" - Depth, 15-1/2" - Height
(38.1 cm - Width, 65.4 cm - Depth, 48 cm - Height)
300 sq. in. (1935 sq. cm) Grid Area

6124RCBD, 6124RCBDS

Type: Manual Control, Radiant
2 Controls; 80,000 BTU/HR Natural, 70,000 BTU/HR Propane
Approximate weight: Installed - 140 Lb (63.5 kg), Shipping - 155 Lb, (70.3 kg)
Dimensions: 24" - Width, 29" - Depth, 15-1/2" - Height
(61 cm - Width, 65.4 cm - Depth, 48 cm - Height)
480 sq. in. (3097 sq. cm) Grid Area

6136RCBD, 6136RCBDS

Type: Manual Control, Radiant
3 Controls; 120,000 BTU/HR Natural, 105,000 BTU/HR Propane
Approximate weight: Installed - 220 Lb (100 kg), Shipping - 240 Lb, (109 kg)
Dimensions: 36" - Width, 29" - Depth, 15-1/2" - Height
(91.4 cm - Width, 65.4 cm - Depth, 48 cm - Height)
720 sq. in. (4645 sq. cm) Grid Area

6148RCBD, 6148RCBDS

Type: Manual Control, Radiant
4 Controls; 160,000 BTU/HR Natural, 140,000 BTU/HR Propane
Approximate weight: Installed - 300 Lb (136 kg), Shipping - 325 Lb, (147.7 kg)
Dimensions: 48" - Width, 29" - Depth, 15-1/2" - Height
(122 cm - Width, 65.4 cm - Depth, 48 cm - Height)
960 sq. in. (6194 sq. cm) Grid Area

GENERAL INSTALLATION DATA



CAUTION

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.

The Star-Max™ series gas charbroiler is equipped for the type of gas indicated on the nameplate mounted on the front panel. All units are shipped from the factory for use with natural gas. The unit can easily be converted for use with propane gas: see propane gas.

-IMPORTANT-

INSTALL IN NON-COMBUSTIBLE LOCATIONS ONLY! Clearance from non-combustible construction must be 6" from back and sides.

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.

WARNING: Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing the equipment.

FOR YOUR SAFETY

Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance. Keep the appliance area clear and free from combustibles.

For your protection, we recommend a qualified installing agency install this appliance. They should be familiar with gas installations and your local gas requirements. In any case, your gas company should be called to approve the final installation. In addition, there should be posted, in a prominent location, detailed instructions to be followed in the event the operator smells gas. Obtain the instructions from the local gas supplier.

This appliance, its pressure regulator and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 1/2 PSIG. This appliance and its pressure regulator must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 PSIG.

EXHAUST CANOPY

Open hearth broilers inherently create a good deal of heat and smoke and should be installed under an efficient exhaust hood with flame proof filters. A vertical distance of not less than 48" shall be provided between the top of the appliance and filters or any other combustible material. Exhaust installation must conform to local codes.

AIR SUPPLY

Provisions for adequate air supply must be provided.

LEVELING UNIT

This charbroiler is supplied with 4 feet which must be screwed into the body. Level unit by adjusting the (4) feet which have an adjustment of 1-3/4" for accurate and perfect line-up with other units.



CAUTION

DO NOT INSTALL WITHOUT ATTACHING FEET - DO NOT REMOVE FEET.

GAS PIPING

Gas piping shall be of such size and so installed as to provide a supply of gas sufficient to meet the full gas input of the appliance. If the appliance is to be connected to existing piping, it shall be checked to determine if it has adequate capacity. Joint compound shall be used sparingly and only on the male threads of the pipe joints. Such compounds shall be resistant to the action of L.P. gases.

WARNING: Any loose foreign material, debris, or metal particles allowed to enter the gas lines on this appliance will damage the valve and affect its operation. When installing this appliance, all pipe and fittings must be free from all internal loose dirt.

GAS PRESSURE REGULATOR

A convertible pressure regulator is provided with each charbroiler. It should be connected to the inlet pipe at the rear of the unit. The gas supply is then connected to it. It is shipped set for 6" water column manifold pressure for use with natural gas. Allow 6" clearance from back of unit to wall for servicing and installation.

MANUAL SHUT OFF VALVE

A manual shut off valve should be installed upstream from the manifold and within six feet of the charbroiler.

CONNECTING GAS SUPPLY LINE

The gas inlet of the charbroiler is sealed at the factory to prevent entry of dirt. Do not remove this seal until the actual connection is made to the gas supply line.

PROPANE GAS

This charbroiler is equipped with fixed orifice hoods and is shipped from the factory for use with natural gas. To convert to propane gas, install the burner orifice hoods, included with the unit, as follows:

1. Remove grill, radiants and burners.
2. Remove the burner orifice hoods and install the orifice hoods supplied.
3. Replace the burners, radiants, and grill.
4. Set manifold pressure to (10) inch water column. A 1/8" pipe plug on the burner manifold can be removed for attaching a pressure gauge. Remove the slotted, or hex-threaded plug from the pressure regulator. Invert the plug and re-install. The letters "LP" should now be visible on the plug. The regulator is now set for 10" (25.4 cm) water column. Attach the conversion label, supplied with the unit, close to the nameplate.

CHECKING FOR GAS LEAKS

Check entire piping system for leaks. Soap and water solution or other material acceptable for the purpose shall be used in locating gas leakage.



CAUTION

Matches, candle flame or other sources of ignition shall not be used for this purpose.

PILOT LIGHTING INSTRUCTIONS

The charbroiler is equipped with standing pilots, and should be lit immediately after the gas is turned on.

1. Turn off main valve to unit.
2. Turn off all knobs and pilot valves and wait 5 minutes to clear gas.
3. Turn on main valve and light all pilots. The best access to the pilot is obtained from the bottom with the grease drawer removed.
4. Adjust pilot light flames as small as possible, but high enough to light burner immediately when burner valve is turned on high.
5. Turn burner knobs to desired setting.
6. To turn burners off, turn knobs off.

SHUTTING DOWN INSTRUCTIONS

Turn the burner valve knobs to the off position to turn burners off.

BURNER IGNITION AND ADJUSTMENT

1. To ignite burners turn burner valve knob to "HI" position.
2. Slowly decrease openings of air shutters on burners to give a soft blue flame having luminous tips, then slowly increase openings to a point where the yellow tips disappear and a hard blue flame is obtained.

PLACING LAVA ROCK ON GRATES (FOR 60--CBD SERIES)

Open the lava rock bags and place rock evenly on grates. Do not cover the grates with more than two layers of lava rock. **DO NOT PUT MORE THAN 5 LBS. OF ROCK PER BURNER!**

PLACING RADIANTS (FOR 61--RCBD SERIES)

After the unit is unpacked and installed, place 2 radiants above each burner. Install each radiant engaging the notches on the top assembly. Refer to the exploded view in this manual for orientation of the radiants.

BURNER OPERATION

Each burner is controlled by an individual high-low, on-off valve. An infinite number of broiling temperatures may be obtained by turning the burner valve knob to any position between high and low. It is possible through this arrangement to have a high heat or searing section, while having a low heat finishing or holding section. For the searing operation, set the valves for the section at a position of "HI" or close to it. For holding or finishing, set the valves closer to the "LOW" position on the dial. You select the heat pattern you like, and set the valves accordingly.

GENERAL OPERATING INSTRUCTIONS

WATER PAN

The water pan is located at the bottom of the unit, and is easily removed from the front of the unit. Water should be added to the water pan and replaced as necessary. The water pan helps prevent flare ups and catches grease.

LIGHTING

When broiler is first lit, it will smoke for approximately 20-30 minutes until the preservation oils and impurities are burned off.

SEASONING THE COOKING GRATES

Set the heat control switch to the low position and preheat for about 15 to 20 minutes. Using a cloth, spread a thin film of cooking oil over the top of the grate surface. Allow the film to remain on the grate for about 5 minutes. Wipe the surface clean and apply another film of cooking oil. Wipe the surface clean again. The broiler is now ready for use. The oil may tend to smoke - this is normal.

BROILING

Turn valves on and pre-heat unit on "HI" before attempting to broil. You will have to experiment with the grill settings and the valve settings for your particular food products. We recommend that you set the grate at the full tilt position to start. This position allows the grease to run down the grate into the grease tray, reducing flare ups. Check water pans frequently and add a sufficient amount of water when necessary. Hot water vapors rising from the water pans and through the combustion chamber helps reduce flare ups. Exercise care when using your broiler.

TILTING THE GRATE

Raise or lower the grate to the next step by lifting the grate at the back of the charbroiler where the grate rests. Use potholders or gloves to reposition.



CAUTION

CHARBROILERS ARE HOT! NEVER ATTEMPT TO CHANGE THE GRATE POSITION WHILE FOOD PRODUCTS ARE COOKING. FLARE UPS CAN OCCUR UNEXPECTEDLY. TURN OFF THE CHARBROILER AND ALLOW IT TO COOL.

CLEANING

Clean regularly. Remove grate section to sink for washing. Brush out carboned particles. Remove and wash water pan. Wipe exterior surfaces with detergent and a cloth. A non-abrasive cleaner can be used on caked areas.



CAUTION

AIR INTAKES IN BOTTOM

Air for combustion enters from the bottom of the unit.
Do not obstruct this area.

THOROUGHLY INSPECT YOUR UNIT ON ARRIVAL

This unit has been tested for proper operation before leaving our plant to insure delivery of your unit in perfect condition. However, there are instances in which the unit may be damaged in transit. In the event you discover any type of damage to your product upon receipt, you must immediately contact the transportation company who delivered the item to you and initiate your claim with same. If this procedure is not followed, it may affect the warranty status of the unit.

LIMITED EQUIPMENT WARRANTY

All workmanship and material in Star products have a one (1) year limited warranty on parts & labor in the United States and Canada. Such warranty is limited to the original purchaser only and shall be effective from the date the equipment is placed in service. Star's obligation under this warranty is limited to the repair of defects without charge, by the factory authorized service agency or one of its sub-agencies. Models that are considered portable (*see below*) should be taken to the closest Star service agency, transportation prepaid.

- > Star will not assume any responsibility for loss of revenue.
- > On all shipments outside the United States and Canada, see International Warranty.
- * The warranty period for the JetStar six (6) ounce & Super JetStar eight (8) ounce series popcorn machines is two (2) years.
- * The warranty period for the Chrome-Max Griddles is five (5) years on the griddle surface. See detailed warranty provided with unit.
- * The warranty period for Teflon/Dura-Tec coatings is one year under normal use and reasonable care. This warranty does not apply if damage occurs to Teflon/Dura-Tec coatings from improper cleaning, maintenance, use of metallic utensils, or abrasive cleaners. This warranty does not apply to the "non-stick" properties of such materials.
- > This warranty does not apply to "Special Products" but to regular catalog items only. Star's warranty on "Special Products" is six (6) months on parts and ninety (90) days on labor.
- > This warranty does not apply to any item that is disassembled or tampered with for any purpose other than repair by a Star Authorized Service Center or the Service Center's sub-agency.
- > This warranty does not apply if damage occurs from improper installation, misuse, wrong voltage, wrong gas or operated contrary to the Installation and Operating instructions.
- > This warranty is not valid on Conveyor Ovens *unless* a "start-up/check-out" has been performed by a Factory Authorized Technician.

PARTS WARRANTY

Parts that are sold to repair out of warranty equipment are warranted for ninety (90) days. The part only is warranted. Labor to replace the part is chargeable to the customer.

SERVICES NOT COVERED BY WARRANTY

- | | |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------|
| 1. Travel time and mileage rendered beyond the 50 mile radius limit | 10. Voltage conversions |
| 2. Mileage and travel time on portable equipment (<i>see below</i>) | 11. Gas conversions |
| 3. Labor to replace such items that can be replaced easily during a daily cleaning routine, ie; removable kettles on fryers, knobs, grease drawers on griddles, etc. | 12. Pilot light adjustment |
| 4. Installation of equipment | 13. Miscellaneous adjustments |
| 5. Damages due to improper installation | 14. Thermostat calibration and by-pass adjustment |
| 6. Damages from abuse or misuse | 15. Resetting of circuit breakers or safety controls or reset buttons |
| 7. Operated contrary to the Operating and Installation Instructions | 16. Replacement of bulbs |
| 8. Cleaning of equipment | 17. Replacement of fuses |
| 9. Seasoning of griddle plates | 18. Repair of damage created during transit, delivery, & installation OR created by acts of God |

PORTABLE EQUIPMENT

Star will not honor service bills that include travel time and mileage charges for servicing any products considered "Portable" including items listed below. These products should be taken to the Service Agency for repair:

- * The Model 510FD Fryer.
- * The Model J4R, 4 oz. Popcorn Machine.
- * The Model 518CMA & 526CMA Cheese Melter.
- * The Model 12MC & 15MC & 18MCP Hot Food Merchandisers.
- * The Model 12NCPW & 15NCPW Nacho Chip/Popcorn Warmer.
- * All Hot Dog Equipment **except Roller Grills & Drawer Bun Warmers.**
- * All Nacho Cheese Warmers **except Model 11WLA Series Nacho Cheese Warmer.**
- * All Condiment Dispensers **except the Model HPDE, & SPDE Series Dispenser.**
- * All Specialty Food Warmers **except Model 130R, 11RW Series, and 11WSA Series.**
- * All QCS/RCS Series Toasters **except Model QCS3 & RCS3 Series.**

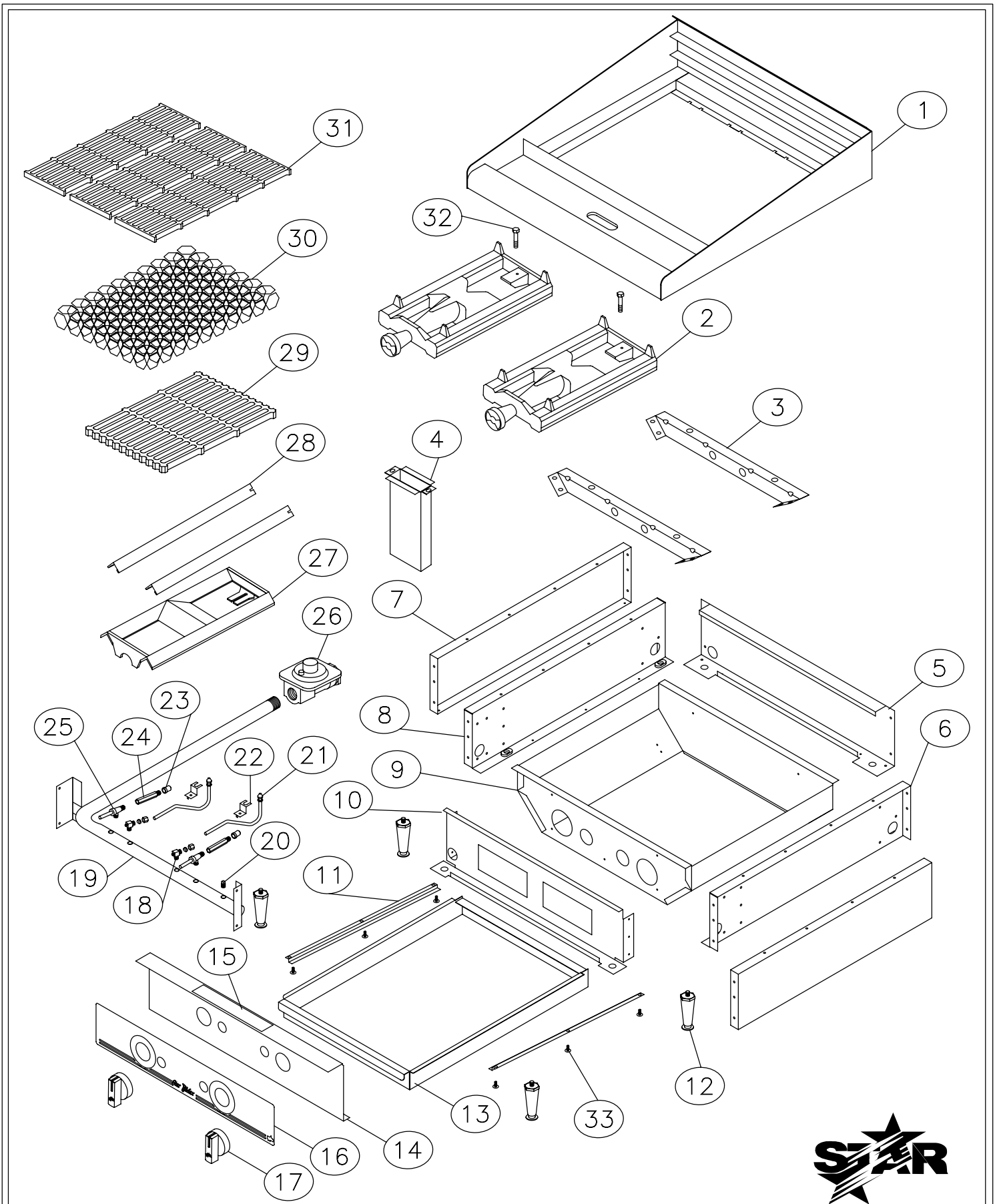
ALL:

- * Pop-Up Toasters
- * Butter Dispensers
- * Pretzel Merchandisers
- * Pastry Display Cabinets
- * Nacho Chip Merchandisers
- * Accessories of any kind
- * Sneeze Guards
- * Pizza Ovens
- * Heat Lamps
- * Pumps

The foregoing warranty is in lieu of any and all other warranties expressed or implied and constitutes the entire warranty.

FOR ASSISTANCE

Should you need any assistance regarding the Operation or Maintenance of any Star equipment; write, phone, fax or email our Service Department. In all correspondence mention the Model number and the Serial number of your unit, and the voltage or type of gas you are using.



STAR MANUFACTURING INTERNATIONAL, INC.

MODEL 6124RCBD, 6024CBD

SK1982 REV A 5-9-03

DR: TH

PARTS LIST

September 1, 2006, Rev. E

6015CBD, 6024CBD, 6036CBD, 6048CBD, 6015CBDS, 6024CBDS, 6036CBDS, 6048CBDS, 6115RCBD, 6124RCBD, 6136RCBD, 6148RCBD, 6115RCBDS, 6124RCBDS, 6136RCBDS and 6148RCBDS
MODEL Star-Max Gas Lava Rock and Radiant Charbroilers-15", 24", 36", 48"

Key Number	Part Number	Number Per Unit	Description and Model Designation
1	H3-611501	1	TOP ASSEMBLY 6115, 6015
	H3-612401	1	TOP ASSEMBLY 6124, 6024
	H3-613601	1	TOP ASSEMBLY 6136, 6036
	H3-614801	1	TOP ASSEMBLY 6148, 6048
2	2F-Z3035	1/2/3/4	BURNER ALL 15-INCH / 24-INCH / 36-INCH / 48-INCH
3	H3-Z6067	2	BURNER BRACKET 6115, 6015
	H3-Z6068	2	BURNER BRACKET 6124, 6024
	H3-Z6069	2	BURNER BRACKET 6136, 6036
	H3-Z6070	2	BURNER BRACKET 6148, 6048
4	G3-624304	1	CHUTE ASSEMBLY 6024, 6124, 6036, 6136, 6048, 6148
	G3-615304	1	CHUTE ASSEMBLY 6115, 6015
5	H3-Z6053	1	REAR PANEL 6115, 6015
	H3-Z6055	1	REAR PANEL 6124, 6024
	H3-Z6057	1	REAR PANEL 6136, 6036
	H3-Z6058	1	REAR PANEL 6148, 6048
6	G3-624303	1	SIDE LINER ASSEMBLY RIGHT ALL
7	G3-Z5945	2	SIDE PANEL ALL
8	G3-624302	1	SIDE LINER ASSEMBLY LEFT ALL
9	H3-611500	1	LINER ASSEMBLY 6115, 6015
	H3-612400	1	LINER ASSEMBLY 6124, 6024
	H3-613600	1	LINER ASSEMBLY 6136, 6036
	H3-614800	1	LINER ASSEMBLY 6148, 6048
10	H3-Z6043	1	CENTER WALL 6115, 6015
	H3-Z6045	1	CENTER WALL 6124, 6024
	H3-Z6047	1	CENTER WALL 6136, 6036
	H3-Z6048	1	CENTER WALL 6148, 6048
11	G3-Z6036	2	DRAWER SLIDE 6015, 6115, 6024, 6124, 6036, 6136
	G3-Z6036	4	DRAWER SLIDE 6148, 6048
12	2A-Z5942	4	FOOT ALL
13	H3-Z6481	1	GREASE DRAWER 6115, 6015
	H3-Z6482	1/1/2/2	GREASE DRAWER 6124 / 6024 / 6148 / 6048
	H3-Z6483	1	GREASE DRAWER 6136, 6036
14	H3-Z6061	1	FRONT PANEL 6115, 6015
	H3-Z6063	1	FRONT PANEL 6124, 6024
	H3-Z6065	1	FRONT PANEL 6136, 6036
	H3-Z6066	1	FRONT PANEL 6148, 6048
15	VARIOUS	1	NAMEPLATE ALL
16	2M-Z6037	1	GRAPHIC PANEL 6115, 6015
	2M-Z6039	1	GRAPHIC PANEL 6124, 6024
	2M-Z6041	1	GRAPHIC PANEL 6136, 6036
	2M-Z6042	1	GRAPHIC PANEL 6148, 6048
	2M-Z6574	1	GRAPHIC PANEL 6015-S
	2M-Z6576	1	GRAPHIC PANEL 6024-S, 6124-S
	2M-Z6637	1	GRAPHIC PANEL 6036-S, 6136-S
	2M-Z8553	1	GRAPHIC PANEL 6048-S, 6148-S
17	2R-Z0934	1/2/3/4	KNOB ALL 15-INCH / 24-INCH / 36-INCH / 48-INCH
	2R-Z6184	1/1/2/2/3/3/4/4	KNOB 6115-S/6015-S / 6024-S / 6124-S / 6036-S / 6136-S / 6048-S / 6148-S
18	2V-6671	1/2/3/4	PILOT VALVE ALL 15-INCH / 24-INCH / 36-INCH / 48-INCH

**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.



PARTS LIST

September 1, 2006, Rev. E

6015CBD, 6024CBD, 6036CBD, 6048CBD, 6015CBDS, 6024CBDS, 6036CBDS, 6048CBDS,
6115RCBD, 6124RCBD, 6136RCBD, 6148RCBD, 6115RCBDS, 6124RCBDS, 6136RCBDS and 6148RCBDS

MODEL Star-Max Gas Lava Rock and Radiant Charbroilers-15", 24", 36", 48"

Key Number	Part Number	Number Per Unit	Description and Model Designation
19	2K-Z6049	1	MANIFOLD 6115, 6015
	2K-Z6050	1	MANIFOLD 6124, 6024
	2K-Z6051	1	MANIFOLD 6136, 6036
	2K-Z6052	1	MANIFOLD 6148, 6048
20	2P-1453	1	PIPE PLUG ALL
21	2K-Z6192	1/2/3/4	PILOT BURNER ALL 15-INCH / 24-INCH / 36-INCH / 48-INCH
22	I5-Z5463	1/2/3/4	PILOT BRACKET ALL 15-INCH / 24-INCH / 36-INCH / 48-INCH
23	2J-Z3032	1/2/3/4	ORIFICE NATURAL #36 ALL 15-INCH / 24-INCH / 36-INCH / 48-INCH
	2J-Z3033	1/2/3/4	ORIFICE PROPANE #50 ALL 15-INCH / 24-INCH / 36-INCH / 48-INCH
24	2A-Z3010	1/2/3/4	ORIFICE EXTENDER ALL 15-INCH / 24-INCH / 36-INCH / 48-INCH
25	2V-Y8832	1/2/3/4	MANUAL VALVE ALL 15-INCH / 24-INCH / 36-INCH / 48-INCH
26	2J-Z0792	1	PRESSURE REGULATOR ALL
27	2F-Z3036	1/2/3/4	BURNER COVER 6015 / 6024 / 6036 / 6048
28	H3-Z6072	2/4/6/8	RADIANT 6115 / 6124 / 6136 / 6148
29	2F-Z3078	1/1/2	LAVAROCK GRATE 12" X 17 1/16" 6015 / 6036 / 6048
	2F-Z3077	2/2/2	GRATE LAVA ROCK 10 1/2" X 17 1/16" 6024 / 6036 / 6048
30	2F-Y7193	1/2/3/4	LAVA ROCK 2" 6015 / 6024 / 6036 / 6048
31	2F-Y8830	2/4/6/8	GRATE CHARBROILER 6" ALL 15-INCH / 24-INCH / 36-INCH / 48-INCH
	H3-Y8831	1	GRATE CHARBROILER 3" 6015, 6115
32	2C-Z3154	1/2/3/4	BOLT 1/2 - 20 x 1-3/4 ALL 15-INCH / 24-INCH / 36-INCH / 48-INCH
33	2C-8823	Various	SCREW #8 x 3/8 HEX ALL
NA	H3-Z6071	1	LINER DIVIDER 6148, 6048

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

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OF 2

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