

**StarMax<sup>®</sup>**

# **GAS GRIDDLES**

MODELS

624MD-LP, 624TD-LP

636MD-LP, 636TD-LP

648MD-LP, 648TD-LP

## **Installation and Operation Instructions**

2M-Z6182 Rev. C 2/22/07



648MD-LP



## 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.

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## 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 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](http://www.star-mfg.com)  
**E-mail** [Service@star-mfg.com](mailto: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](mailto:Parts@star-mfg.com)  
[Service@star-mfg.com](mailto:Service@star-mfg.com)  
[Warranty@star-mfg.com](mailto:Warranty@star-mfg.com)

**Website:** [www.star-mfg.com](http://www.star-mfg.com)

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

## SPECIFICATIONS

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### 624MD-LP

Type: Manual Control  
2 Controls, 40,000 BTU, 498 sq. in. (3213 sq. cm) Grid Area, 3/4" (1.9 cm) Plate Thickness  
Approximate Weight: Installed - 165 Lb (74.8 kg), Shipping - 175 Lb, (79.4 kg)  
Dimensions: 24" - Width, 27-3/4" - Depth, 13-1/2" - Height  
(61 cm - Width, 70.5 cm - Depth, 34.3 cm - Height)

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### 636MD-LP

Type: Manual Control  
3 Controls, 60,000 BTU, 747 sq. in. (4820 sq. cm) Grid Area, 3/4" (1.9 cm) Plate Thickness  
Approximate Weight: Installed - 247 Lb (112 kg), Shipping - 262 Lb, (118.8 kg)  
Dimensions: 36" - Width, 27-3/4" - Depth, 13-1/2" - Height  
(91.4 cm - Width, 70.5 cm - Depth, 34.3 cm - Height)

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### 648MD-LP

Type: Manual Control  
4 Controls, 80,000 BTU, 996 sq. in. (6426 sq. cm) Grid Area, 3/4" (1.9 cm) Plate Thickness  
Approximate Weight: Installed - 330 Lb (144.7 kg), Shipping - 350 Lb, (158.8 kg)  
Dimensions: 48" - Width, 27-3/4" - Depth, 13-1/2" - Height  
(122 cm - Width, 70.5 cm - Depth, 34.3 cm - Height)

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### 624TD-LP

Type: Thermostat Control  
2 Controls, 40,000 BTU, 498 sq. in. (3213 sq. cm) Grid Area, 3/4" (1.9 cm) Plate Thickness  
Approximate Weight: Installed - 165 Lb (74.8 kg), Shipping - 175 Lb, (79.4 kg)  
Dimensions: 24" - Width, 27-3/4" - Depth, 13-1/2" - Height  
(61 cm - Width, 70.5 cm - Depth, 34.3 cm - Height)

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### 636TD-LP

Type: Thermostat Control  
3 Controls, 60,000 BTU, 747 sq. in. (4820 sq. cm) Grid Area, 3/4" (1.9 cm) Plate Thickness  
Approximate Weight: Installed - 247 Lb (112 kg), Shipping - 262 Lb, (118.8 kg)  
Dimensions: 36" - Width, 27-3/4" - Depth, 13-1/2" - Height  
(91.4 cm - Width, 70.5 cm - Depth, 34.3 cm - Height)

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### 648TD-LP

Type: Thermostat Control  
4 Controls, 80,000 BTU, 996 sq. in. (6426 sq. cm) Grid Area, 3/4" (1.9 cm) Plate Thickness  
Approximate Weight: Installed - 330 Lb (144.7 kg), Shipping - 350 Lb, (158.8 kg)  
Dimensions: 48" - Width, 27-3/4" - Depth, 13-1/2" - Height  
(122 cm - Width, 70.5 cm - Depth, 34.3 cm - Height)

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Units operate on Natural and Propane Gas

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## 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™ model griddles are equipped for use with the types of gas specified on the nameplate.

### **-IMPORTANT-**

**The installation of the Appliance should 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.**



### CAUTION

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.



### CAUTION

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.

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 (3.45KPA). 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 (3.45KPA). **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.**



### CAUTION

For your safety, if you smell gas -

1. Do not touch electrical switches.
2. Extinguish any open flame.
3. Immediately call your gas company.

**KEEP THE APPLIANCE AREA FREE AND CLEAR FROM COMBUSTIBLES.**

### 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 6" (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.

## LEVELING UNIT

This griddle is supplied with (4) feet which must be screwed into the legs attached to the body. Level unit by adjusting the (4) feet which have an adjustment of 1-3/4" (43.75mm) for accurate and perfect lineup 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 LP gases.

**WARNING:** Any loose dirt or metal particles which are 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 loose dirt.

## GAS PRESSURE REGULATOR

A convertible pressure regulator is provided with each griddle. It should be connected to the inlet pipe at the rear of the unit. The gas supply line is then connected to it. It is shipped set for 10" (25.4cm) water column manifold pressure for use with propane gas.

## MANUAL SHUT-OFF VALVE

A manual shut-off valve should be installed upstream from the union and within 6 feet (1.829m) of this appliance.

## NATURAL GAS

This griddle is equipped with fixed orifice hoods and is shipped from the factory for use on propane gas. To convert to natural gas, install the burner orifice hoods, located in the grease drawer, as follows:

1. Remove front panel by removing screws located on the front and the bottom.
2. Remove the burner(s) from the orifice hood(s). This is accomplished by removing the burner mounting screw(s) and sliding the burner(s) off the hood(s).
3. Remove propane gas orifice hood(s) and install the natural hood(s) furnished.
4. Reinstall burner(s).

**Note: MD and TD series units use a #47 drill orifice for natural gas and a #55 drill orifice for propane.**

5. Reinstall front panel.
6. Remove the slotted, or hex-threaded, plug from the pressure regulator. Invert the plug and re-install. The letters "NAT" should now be visible on the plug. The regulator is now set for 6" (15.24cm) water column.

## **CONNECTING GAS SUPPLY LINE**

The gas inlet of the griddle 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.

## **CHECKING FOR GAS LEAKS**

Soap and water solution or other material acceptable for the purpose shall be used in locating gas leakage. Matches, candle flame, or other sources of ignition shall not be used for this purpose. Check entire piping system for leaks.

## **LIGHTING INSTRUCTIONS**

When griddle is first lit, it will smoke until the preservation oils and impurities are burned off.

1. Turn off main valve to unit and wait 5 minutes to clear gas.
2. Turn off all knobs and pilot valves.
3. Turn on main valve and light all pilots.
4. Turn burner knobs to desired setting.
5. To turn burners off, turn knobs off.



**NOTE:** The griddles are equipped with standing pilots and should be lit immediately after the gas is turned on.

Pilot flames can be lit and observed through the front panel view ports. However, best access for lighting the pilot is from the bottom of the unit just behind the center wall.

## **PILOT LIGHT REGULATION**

Adjust pilot light flames as small as possible, but high enough to light burner immediately when burner valve is turned on high.

## **BURNER ADJUSTMENT (MD MODELS ONLY)**

1. Remove the front panel.
2. Turn burner valve knob to "HI" position.
3. Close the air shutter on the front of the burner to give a soft blue flame having luminous tips and open to a point where the yellow tips disappear and a hard blue flame is obtained.  
Repeat for all burners.

## **BURNER ADJUSTMENT (TD MODELS ONLY)**

1. Remove the front panel.
2. Push dial in and set thermostat of one burner to 450°F (229.9°C).
3. Close the air shutter on the front of the burner to give a soft blue flame having luminous tips and open to a point where the yellow tips disappear and a hard blue flame is obtained.  
Repeat for all burners.

## **BURNER OPERATION (MD MODELS ONLY)**

To ignite burners, turn burner valve knob to "HI" position. Each burner is controlled by an individual high-low, on-off valve. An infinite number of temperatures may be obtained by turning the burner valve knob to any position between high and low. For overnight shutdown, turn the valves to the "OFF" position.

## **SEASONING THE GRIDDLE HEATING SURFACE**

Clean the griddle surface thoroughly. After the griddle has been thoroughly cleaned, it should be seasoned to prevent food from sticking. Before using, and after each thorough scouring, season the griddle heating surface in the following manner:

1. Turn the temperature control dial to 350°F (174.9°C).
2. Using a clean cloth, not a spatula, spread a thin film of cooking oil over the griddle cooking surface. This film should remain on the hot griddle surface 1/2 hour.
3. Remove excess oil and wipe clean.
4. Apply another film of cooking oil over the hot cooking area for another 1/2 hour and again remove excess oil and wipe clean. The griddle surface should now be ready for use.

Even with careful seasoning food may, to some extent, stick to the griddle cooking surface until griddle plate is "broken in."

## **COOKING (TD MODELS ONLY)**

Set the thermostat dial knob to the temperature desired. After a short preheating period, the thermostat will automatically maintain the selected temperature.

## **GREASE PAN**

A grease pan is located at the front and can be removed for cleaning from the front. This pan should be checked and emptied when necessary.



### **CAUTION**

**EXERCISE EXTREME CARE IN HANDLING THE GREASE PAN CONTAINING HOT GREASE.**

## **GRIDDLE CARE**

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:

1. 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 reseasoned. 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.
2. Daily-use a clean cloth and good non-abrasive cleaner to clean the stainless steel body of the griddle. Wipe the polished front with a soft cloth.
3. At least once a day remove the waste drawer and wash in the same way as an ordinary cooking utensil. The drawer is removed by pulling forward, up and out.

### 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, abrasive pads, product identifiers and point-of-sale attachments, or any other non-food object that comes in continuous contact with the roller coating. 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
2. Mileage and travel time on portable equipment (*see below*)
3. Labor to replace such items that can be replaced easily during a daily cleaning routine, i.e; removable kettles on fryers, knobs, grease drawers on griddles, etc.
4. Installation of equipment
5. Damages due to improper installation
6. Damages from abuse or misuse
7. Operated contrary to the Operating and Installation Instructions
8. Cleaning of equipment
9. Seasoning of griddle plates
10. Voltage conversions
11. Gas conversions
12. Pilot light adjustment
13. Miscellaneous adjustments
14. Thermostat calibration and by-pass adjustment
15. Resetting of circuit breakers or safety controls or reset buttons
16. Replacement of bulbs
17. Replacement of fuses
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 526TOA Toaster Oven.
- \* 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 HPD & SPD 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:

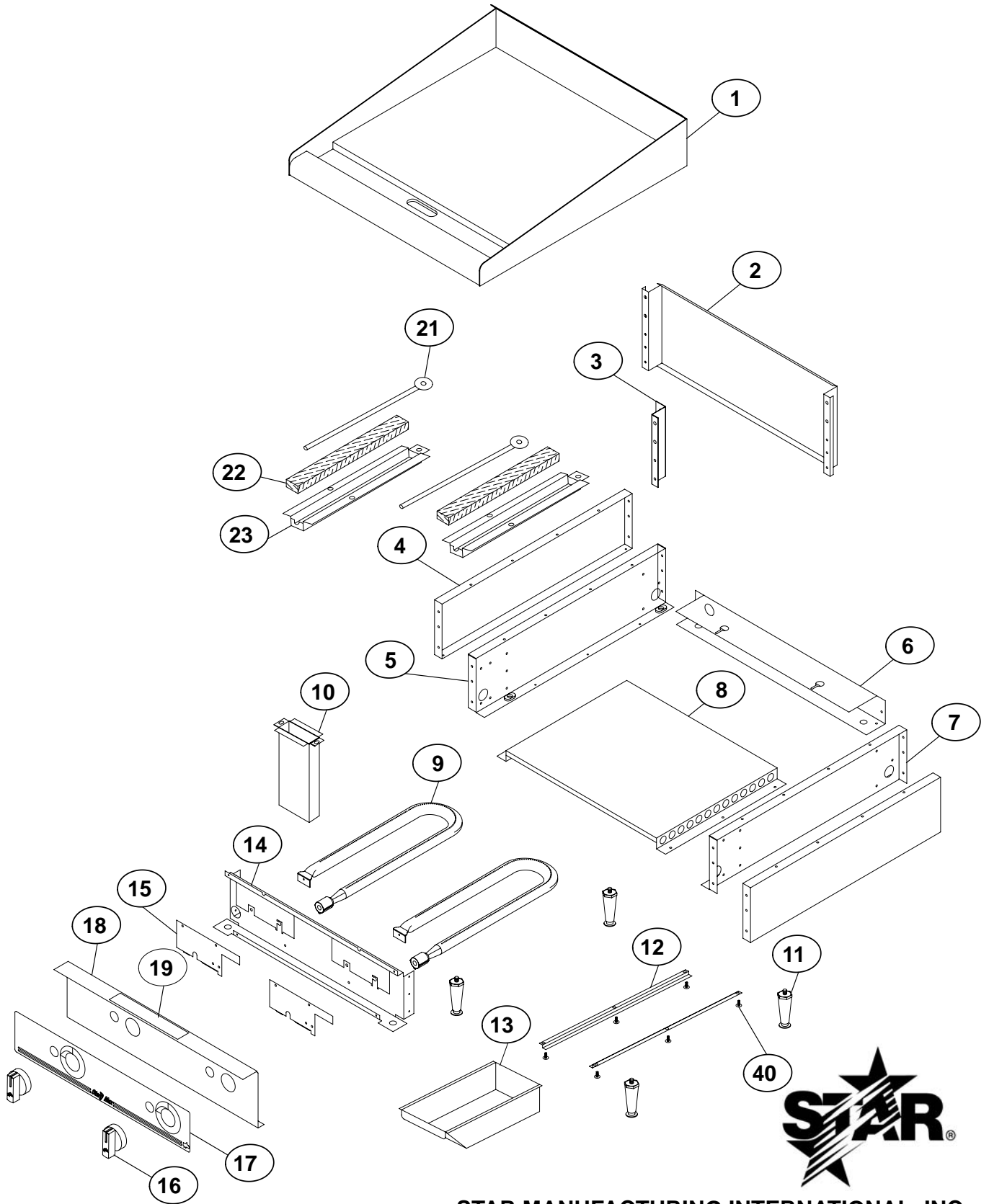
- \* Pop-Up Toasters
- \* Butter Dispensers
- \* Pretzel Merchandisers  
(Model 16PD-A Only)
- \* Pastry Display Cabinets
- \* Nacho Chip Merchandisers
- \* Accessories of any kind
- \* Sneeze Guards
- \* Pizza Ovens  
(Model PO12 Only)
- \* Heat Lamps
- \* Pumps-Manual

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.





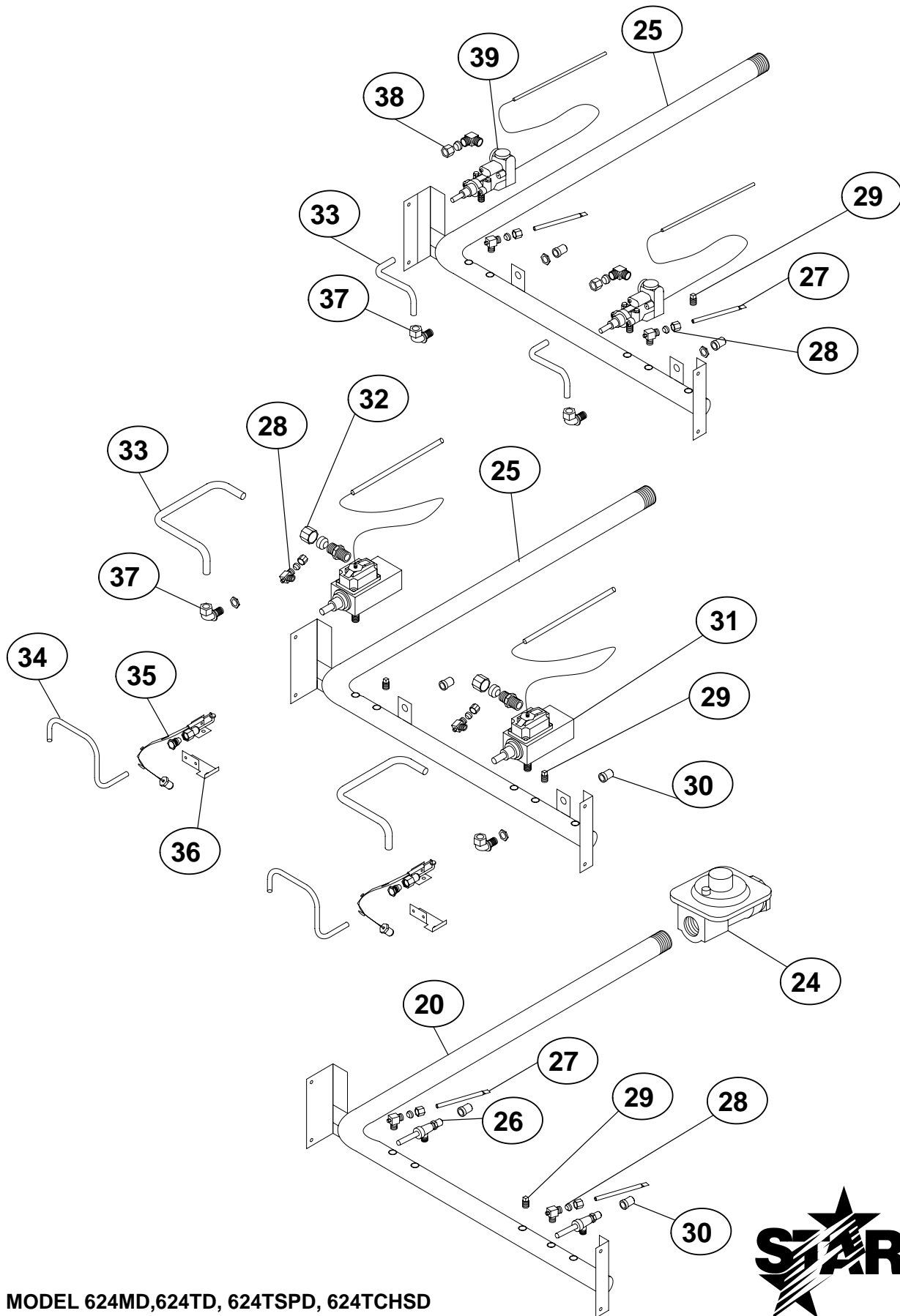
**STAR MANUFACTURING INTERNATIONAL, INC.**

MODEL 624MD, 624TD, 624TSPD, 624TCHSD

SK1980

REV A

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MODEL 624MD,624TD, 624TSPD, 624TCHSD



# PARTS LIST

February 22, 2007, Rev C

MODEL 624MD-LP, 624TD-LP, 636MD-LP, 636TD-LP, 648MD-LP, 648TD-LP  
24", 36" and 48" Star-Max Gas Griddles

Key Number	Part Number	Number Per Unit	Description and Model Designation	
1	G3-624305	1	GRIDDLE PLATE ASSEMBLY 624MD-LP	
	G3-636305	1	GRIDDLE PLATE ASSEMBLY 636MD-LP	
	G3-648305	1	GRIDDLE PLATE ASSEMBLY 648MD-LP	
	G3-624310	1	GRIDDLE PLATE ASSEMBLY 624TD-LP	
	G3-636310	1	GRIDDLE PLATE ASSEMBLY 636TD-LP	
	G3-648310	1	GRIDDLE PLATE ASSEMBLY 648TD-LP	
2	G5-Z4812	1	FLUE 624MD-LP, 624TD-LP	
	G5-Z4813	1	FLUE 636MD-LP, 636TD-LP	
	G5-Z4814	1	FLUE 648MD-LP, 648TD-LP	
3	G5-Z4817	1	FLUE DIVIDER ALL 636, 648	
4	G3-Z5945	2	SIDE PANEL ALL	
5	G3-624302	1	SIDE LINER ASSEMBLY LEFT ALL	
6	G3-Z5953	1	REAR PANEL 624MD-LP, 624TD-LP	
	G3-Z5955	1	REAR PANEL 636MD-LP, 636TD-LP	
	G3-Z5957	1	REAR PANEL 648MD-LP, 648TD-LP	
7	G3-624303	1	SIDE LINER ASSEMBLY RIGHT ALL	
8	G3-Z5919	1	BOTTOM 624MD-LP, 624TD-LP	
	G3-Z5929	1	BOTTOM 636MD-LP, 636TD-LP	
	G3-Z5939	1	BOTTOM 648MD-LP, 648TD-LP	
9	2F-Z5949	2/3/4	BURNER ALL 624 / 636 / 648	
10	G3-624304	1	CHUTE ASSEMBLY ALL 624, 636, 648	
11	2A-Z5942	4	FOOT ALL	
12	G3-Z6036	2	DRAWER SLIDE ALL	
13	G3-Y7046	1	GREASE DRAWER ALL	
14	G3-Z5915	1	CENTER WALL 624MD-LP, 624TD-LP	
	G3-Z5925	1	CENTER WALL 636MD-LP, 636TD-LP	
	G3-Z5935	1	CENTER WALL 648MD-LP, 648TD-LP	
	G3-Z5946	2/3/4	BURNER COVER ALL 624 / 636 / 648	
16	2R-Z0934	2/3/4	KNOB 624MD-LP / 636MD-LP / 648MD-LP	
	2R-Z1273	2/3/4	KNOB 624TD-LP / 636TD-LP / 648TD-LP	
17	2M-Z5984	1	GRAPHIC PANEL 624MD-LP	
	2M-Z5985	1	GRAPHIC PANEL 624TD-LP	
	2M-Z5986	1	GRAPHIC PANEL 636MD-LP	
	2M-Z5987	1	GRAPHIC PANEL 636TD-LP	
	2M-Z5988	1	GRAPHIC PANEL 648MD-LP	
	2M-Z5989	1	GRAPHIC PANEL 648TD-LP	
18	G3-Z5976	1	FRONT PANEL 624MD-LP	
	G3-Z5977	1	FRONT PANEL 624TD-LP	
	G3-Z5978	1	FRONT PANEL 636MD-LP	
	G3-Z5979	1	FRONT PANEL 636TD-LP	
	G3-Z5980	1	FRONT PANEL 648MD-LP	
	G3-Z5981	1	FRONT PANEL 648TD-LP	
	19	VARIOUS	1	NAMEPLATE ALL
	20	2K-Z5962	1	MANIFOLD 624MD-LP
2K-Z5964		1	MANIFOLD 636MD-LP	
2K-Z5966		1	MANIFOLD 648MD-LP	
21	G3-GD0036	2	TUBE-WASHER ASSY. 624TD-LP	
	G3-GD0036	3	TUBE-WASHER ASSY. 636TD-LP	
	G3-GD0036	4	TUBE-WASHER ASSY. 648TD-LP	
22	G3-Y9531	2	INSULATOR 624TD-LP	
	G3-Y9531	3	INSULATOR 636TD-LP	
	G3-Y9531	4	INSULATOR 648TD-LP	

**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

February 22, 2007, Rev C

624MD-LP, 624TD-LP, 636MD-LP, 636TD-LP, 648MD-LP, 648TD-LP  
 MODEL 24", 36" and 48" Star-Max Gas Griddles

Key Number	Part Number	Number Per Unit	Description and Model Designation	
23	G3-Z4398	2	BULB CLAMP	624TD-LP
	G3-Z4398	3	BULB CLAMP	636TD-LP
	G3-Z4398	4	BULB CLAMP	648TD-LP
24	H3-Z4557	1	PRESSURE REGULATOR	ALL
25	2K-Z5963	1	MANIFOLD	624TD-LP
	2K-Z5965	1	MANIFOLD	636TD-LP
	2K-Z5967	1	MANIFOLD	648TD-LP
26	2V-Y8832	2/3/4	MANUAL VALVE	624MD-LP / 636MD-LP / 648MD-LP
27	2V-Z6647	2/3/4	PILOT BURNER	624MD-LP / 636MD-LP / 648MD-LP
	2V-Z6647	2/3/4	PILOT BURNER	624TD-LP / 636TD-LP / 648TD-LP
28	2V-6671	2/3/4	PILOT VALVE	ALL 624 / 636 / 648
29	2P-1453	1	PIPE PLUG	624MD-LP, 636MD-LP, 648MD-LP
	2P-1453	1	PIPE PLUG	624TD-LP, 636TD-LP, 648TD-LP
30	2J-Y7216	2/3/4	ORIFICE NATURAL	624MD-LP / 636MD-LP / 648MD-LP
	2J-Y7216	2/3/4	ORIFICE NATURAL	624TD-LP / 636TD-LP / 648TD-LP
	2J-Y7250	2/3/4	ORIFICE PROPANE	624MD-LP / 636MD-LP / 648MD-LP
	2J-Y7250	2/3/4	ORIFICE PROPANE	624TD-LP / 636TD-LP / 648TD-LP
31	Not Used			
32	Not Used			
33	2K-Z4921	2/3/4	BURNER TUBE	624TD-LP / 636TD-LP / 648TD-LP
34	Not Used			
35	Not Used			
36	Not Used			
37	2A-9369	2/3/4	ORIFICE FITTING	624TD-LP / 636TD-LP / 648TD-LP
38	2K-Y7111	2/3/4	ELBOW 1/4 MBT X 3/8 CC	624TD-LP / 636TD-LP / 648TD-LP
39	2T-Z4293	2/3/4	THERMOSTAT	624TD-LP / 636TD-LP / 648TD-LP
40	2C-8823	Various	SCREW #8 x 3/8	ALL

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

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 OF 2

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