# GRILL-MAX® ROLLER GRILLS

**MODELS** 

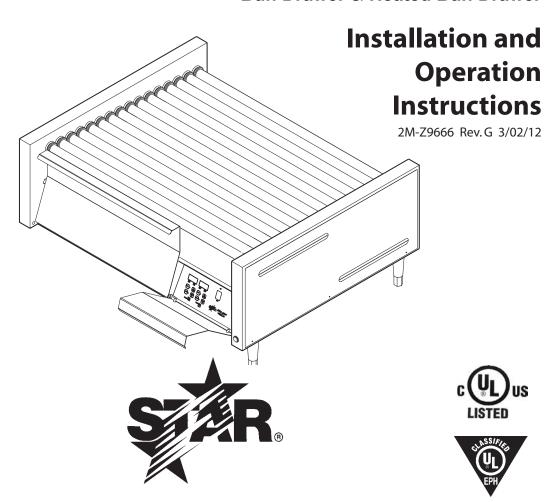
**30** CBD, CBDE, CHD, CHDE, SCBD, SCBDE, SCHD, SCHDE

**45** CBD, CHD, SCBD, SCBDE, SCHD

**50** CBD, CBDE, CHD, CHDE, SCBD, SCBDE, SCHD, CHDE

**75** CBD, CBDE, CHD, CHDE, SCBD, SCBDE, SCHD, SCHDE, SCHDE

Infinite and Electronic Controls
Bun Drawer & Heated Bun Drawer



#### 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 International Holdings Inc., Company 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.

Authorized Service Agent Listing

Model No.		Reference the listing provided with the un		
Serial No.	or			
/oltage	for an update	ed listing go to:		
Purchase Date —	Website: E-mail	www.star-mfg.com Service@star-mfg.com		
	Service Help	o Desk		
	Business Hours:	8:00 am to 4:30 p.m. Central Standard Time		
	Telephone:	(314) 678-6303		
	Fax:	(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 International Holdings Inc., Company 10 Sunnen Drive St. Louis, MO 63143 U.S.A		

#### **TABLE OF CONTENTS**

	<b>PAGE NUMBER</b>
GENERAL SAFETY INFORMATION	3
GENERAL INSTALLATION INFORMATION	4
Connection Load	4
GENERAL OPERATING INSTRUCTIONS	5
Cleaning	6
ELECTRONICALLY CONTROLLED:	
Start-up, Heating & Programing	7
WARRANTY	8
WIRING DIAGRAM	9 - 12
EXPLODED VIEW	14 - 15
PARTS LIST	
30 MODEL SERIES	16 - 17
45 MODEL SERIES	18 - 19
50 MODEL SERIES	20 - 21
75 MODEL SERIES	22 - 23

#### GENERAL SAFETY INFORMATION



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.

**CAUTION** Before using your new equipment, read and understand all the instructions & labels associated with the unit prior to putting it into operation. Make sure all people associated with its use understand the units operation & safety before they use the unit.

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

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

#### **GENERAL INSTALLATION INFORMATION**

The grill should be connected to a wall type receptacle, a direct line or individual branch circuit. An individual branch circuit is preferred. If connected to an overloaded circuit the grill will not operate properly. The unit should be level when installed. Models equipped with bun boxes must be level to utilize the self-closing feature of the bun drawer. Adjustable 4-inch legs are standard on the 75 series and available for all other models.

This grill is equipped for the voltage shown on the nameplate. It will operate on alternating current only, however, the specified voltage must be applied.

#### **CONNECTION LOAD:**

INFINITE CONTRO	)L	ELECTRONIC CONTROL		
MODEL SERIES	WATTAGE	MODEL SERIES	WATTAGE	
30CBD, 30SCBD	1150	30CBDE, 30SCBDE	1150	
30CHD, 30SCHD	1230	30CHDE, 30SCHDE	1230	
45CBD, 45SCBD	1650	45CHDEP	1650	
45CHD, 45SCHD	1730	50CBDE, 50SCBDE	1535	
50CBD, 50SCBD	1535	50CHDE, 50SCHDE	1635	
50CHD, 50SCHD	1635	75CBDE, 75SCBDE	1730	
75CBD, 75SCBD	1730	75CHDE, 75SCHDE	1830	
75CHD, 75SCHD	1830	75SCHDEP	1920/2560	



DO NOT CONNECT TO DIRECT CURRENT (DC).

#### **IMPORTANT**

WARNING UNLEVEL UNITS COULD RESULT IN HAVING PRODUCT TRAVEL FROM ONE SIDE TO THE NEXT, OVER A PERIOD OF TIME.

#### GENERAL OPERATING INSTRUCTIONS

For specific information regarding ELECTRONIC GRILL OPERATION see page 7.

The main switch located on the control panel controls all the power to the unit. With the main switch on, the rollers will turn, heat will be supplied to the bun box, but no heat will be supplied to the rollers unless the heat controls are turned on. The switch is lighted to indicate when the unit is turned on. For flexibility the heating section of the grill is divided into two individually controlled heat sections. The right control regulates the heat to the rear section and the left control regulates the heat to the front section. On Infinite control grills a signal light is provided above each heat control and indicates when the heated section is on. An additional light is provided on the end housing of the unit that indicates the position of the main power switch.

All units are equipped with an easily removed bun pan which can be removed by lifting out of the open bun drawer. This makes daily cleaning of the pan easy.

It is necessary to remove the bun drawer before attempting to remove the drip tray when access to the rear of the unit is obstructed. To remove the bun drawer, first allow the unit to cool, remove bun pan, then grab the drawer by both sides and pull it out all the way.

Lift the front to unhook the drawer slide from rear drawer roller. Pull the drawer the remainder of the way out. Use caution not to drop the drawer when reaching the end of the drawer slide travel. To reinsert the drawer, first hook the drawer slide over the first right side roller then push the drawer in until the second roller drops in, doing one side at a time. Repeat for left side rollers. Reinsert bun pan. Do not operate the grill without the drip tray in place.

#### COOKING

The heat controls provide an infinite range of settings for a wide variety of food products and installation conditions. The size, content and shape of the product and the installation of any sanitary food shields or sneeze guards will determine the proper heat setting. The National Sanitation Foundation requires that perishable foods be kept at 140°F or above during serving periods. Do not keep the food product on a low setting for more than two hours. The product should be kept refrigerated until ready for use. Cooking time will vary depending on the starting temperature and the quality of the product. For best results when cooking hot dogs use a hot dog made for grilling.

Operating the bun drawer requires filling the pan with fresh buns and removing the stale buns as required. The heated bun drawer is not meant to toast the buns and the temperature is not adjustable. NO WATER IS REQUIRED OR RECOMMENDED.



USE ONLY PLASTIC OR COATED UTENSILS FOR HANDLING THE FOOD PRODUCT. METAL WILL SCRATCH THE ROLLER COATING AND AFFECT THE ABILITY TO CAUTION CLEAN THE ROLLERS.



INTERNAL DRAWER COMPONENTS & DRAWER CAVITY ARE HEATED. ALLOW THE DRAWER & CAVITY TO COOL DOWN BEFORE SERVICING OR CLEANING. DO CAUTION NOT USE STEEL WOOL OR ABRASIVE CLEANERS ON THE ROLLERS. SCRAPES WILL VOID THE WARRANTY. USE CAUTION WHEN CLEANING A HOT GRILL TO PREVENT BURNS OR BODILY INJURY.



#### **CLEANING**

Before cooking for the first time, wash the rollers with mild soap and water using a soft cloth. Do not use metal utensils when cooking. Scratches and scrapes will hamper the ability to easily clean the rollers. Never use steel wool or abrasive cleaners on the rollers. This will damage the finish and the roller bearings. The rollers clean most easily when hot. Use caution when cleaning to prevent burns and bodily injury. Clean the rollers with a clean wet cloth. Wipe from the ends to the center to prevent forcing debris into the roller seals. Do not allow the food product to build up and bake onto the roller surface. The exterior of the unit should be cleaned using a mild detergent or non-abrasive cleaner. Clean the entire unit daily to insure long life and satisfactory performance as well as to maintain an attractive appearance. Do not clean with water jet equipment.

When cleaning the interior bun drawer compartment, remove the bun drawer (see General Operating Instructions on page 5) and clean with mild detergent and warm water.

#### MAINTENANCE AND REPAIRS

Contact the factory, a service representative or a local service company for service or required maintenance. Replacement cord sets must be purchased from Star Manufacturing International, Inc.

#### OPERATING PROCEDURES FOR ELECTRONIC GRILLS

#### START-UP

When initially turning on power to the electronically controlled grill, it will be in the HOLD mode. The display will flash until the set point temperature is reached. The grill will beep once when it is up to temperature. Infinite controlled grills have no notification when operating temperature is reached.

#### **HEATING**

The size, content, and shape of the product and the installation of any sanitary food shields or sneeze guards will determine the proper heat setting. The National Sanitation Foundation requires that all perishable foods be kept at 140°F or above during serving periods.

The product should be kept refrigerated until ready to use. Heating times vary depending on the starting temperature and the qualities of the product. For best results, use a hot dog made for grilling.

Before cooking for the first time, wash the rollers with mild soap and water using a soft cloth. When the electronic controlled grills are initially turned on, the displays will flash the HOLD temperature until the grill reaches that set point.

With the grill preheated to the hold temperature, load with the desired product and press the HEAT button. The grill will then go into the heat mode and the displays will flash until the HEAT temperature is reached. After the heating cycle, the grill will beep four times and the food product will be at the serving temperature.

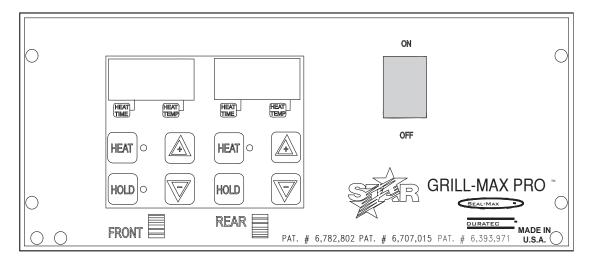
**NOTE:** Based on the product being heated, some experimentation is required to find the optimal HEAT temperature and HEAT time to bring the product up to temperature in an acceptable amount of time.

#### **PROGRAM**

The electronic controls provide programmable HEAT and HOLD settings for a variety of food products and installation conditions.

To program the electronic roller grill:

- 1. With the grill on, push and hold the up ( and down arrows at the same time, on the side you wish to program for three seconds until the alarm beeps once and the display blanks.
- 2. To set the heat temperature and/or heat time, push the heat button. The last saved heat time will be displayed and the HEAT LED will flash and HEAT TIME indicator will be ON. Use the up and down buttons to adjust to the desired time, then press the HEAT button again. The HEAT TIME LED indicator will turn off and the HEAT TEMP LED indicator will now be on. When programming the HEAT temperature is complete, push the HEAT button one more time to exit the programming mode.
- 3.To set the hold temperature, repeat step 1 above then push the HOLD button. The last saved hold temperature will be displayed and HOLD LED will be ON. Use the and buttons to adjust to the desired temperature, then press the HOLD button again to exit programming mode.
- 4.To turn the heat off to the front or rear section, press and hold the for that section for 3 seconds. "OFF" will be displayed. To turn the section back on, press the HEAT or HOLD button.



#### 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

#### 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 tha 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

- SERVICES NOT COVERED BY WARRANTY
  Travel time and mileage rendered beyond the 50 mile radius limit 1.
- 2. Mileage and travel time on portable equipment (see below)
- 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.
- Installation of equipment 4
- Damages due to improper installation
- Damages from abuse or misuse
- Operated contrary to the Operating and Installation Instructions 7.
- Cleaning of equipment
- Seasoning of griddle plates

- 10. Voltage conversions
- 11. Gas conversions
- Pilot light adjustment
- Miscellaneous adjustments
- Thermostat calibration and by-pass adjustment
- Resetting of circuit breakers or safety controls or reset buttons
- Replacement of bulbs 16.
- Replacement of fuses 17.
- 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 Fast Steamer Models except Direct Connect Series.

- ALL:
- \* Pop-Up Toasters
- \* Butter Dispensers
- \* Pretzel Merchandisers (Model 16PD-A Only)

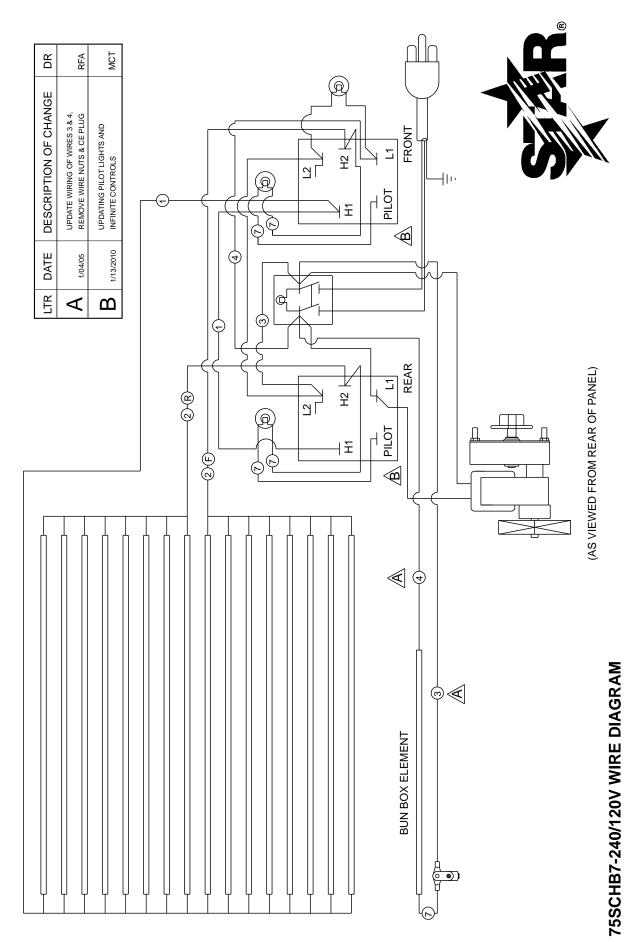
Email: service@star-mfg.com

- \* 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.

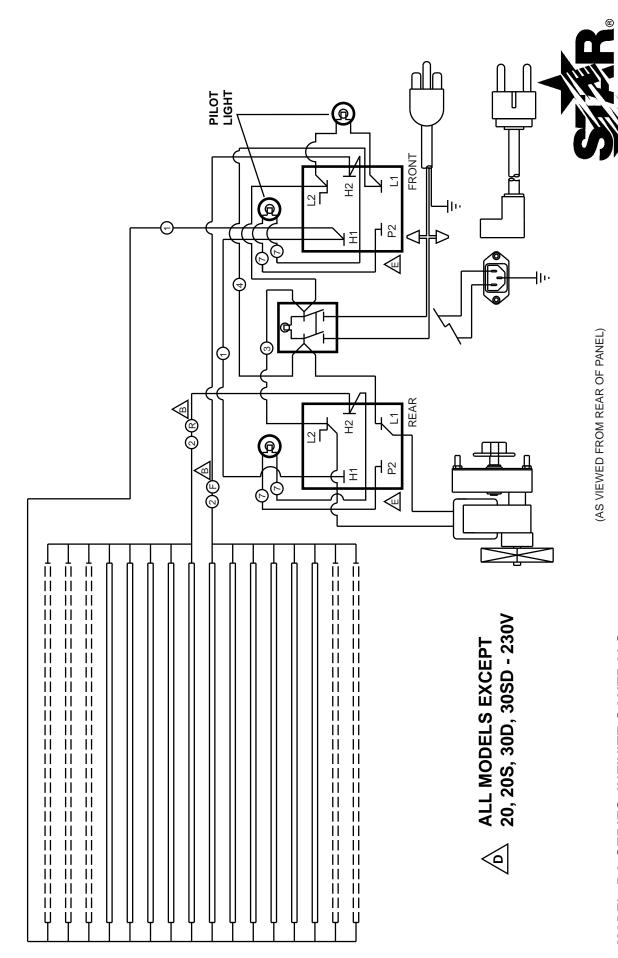
#### FOR ASSISTANCE

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.

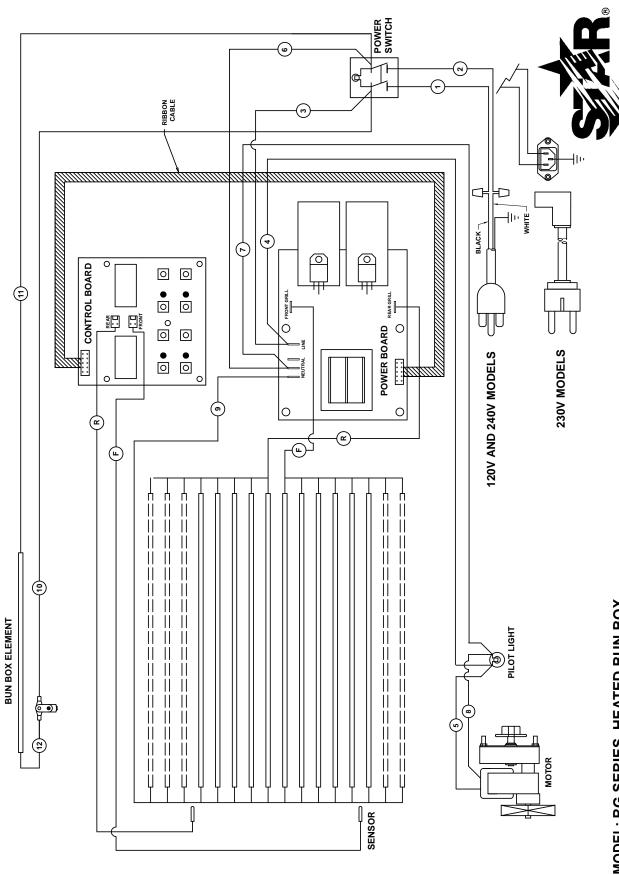
THIS DRAWING CONTAINS INFORMATION CONFIDENTIAL TO STAR MFG. INT'L. INC. NO REPRODUCTION OR DISCLOSURE OF ITS CONTENTS IS PERMITTED.



# MODEL: RG SERIES, INFINITE CONTROLS

THIS DRAWING CONTAINS INFORMATION CONFIDENTIAL TO STAR MFG. INTL. INC. NO REPRODUCTION OR DISCLOSURE OF ITS CONTENTS IS PERMITTED.

STAR MANUFACTURING INTERNATIONAL INC.
SK1646 Rev E 1/13/2011

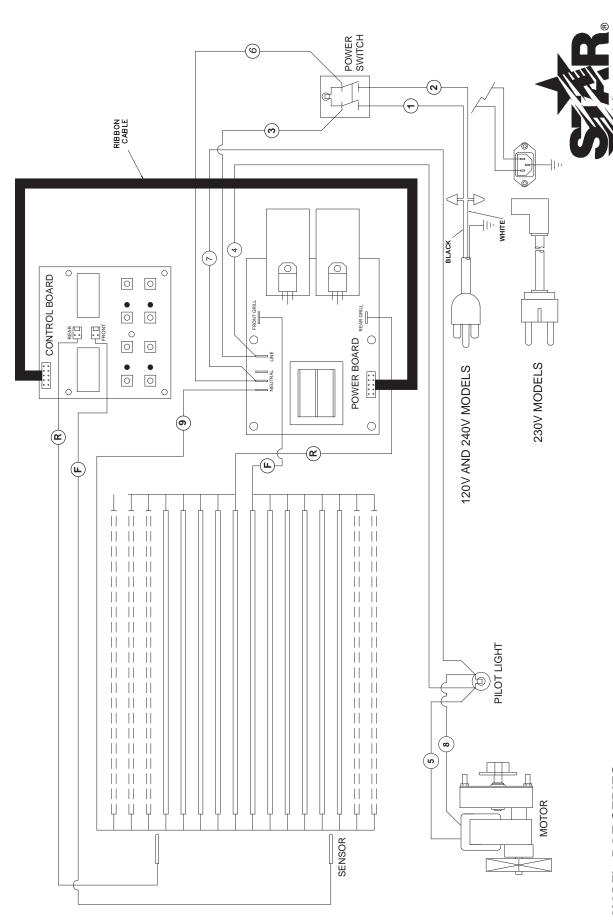


**MODEL: RG SERIES, HEATED BUN BOX, ELECTRONIC CONTROLS**  THIS DRAWING CONTAINS INFORMATION CONFIDENTIAL TO STAR MFG. INTL. INC. NO REPRODUCTION OR DISCLOSURE OF ITS CONTENTS IS PERMITTED.

5/08/2006

STAR MANUFACTURING INTERNATIONAL INC.

SK2171 Rev A 5/08/2008



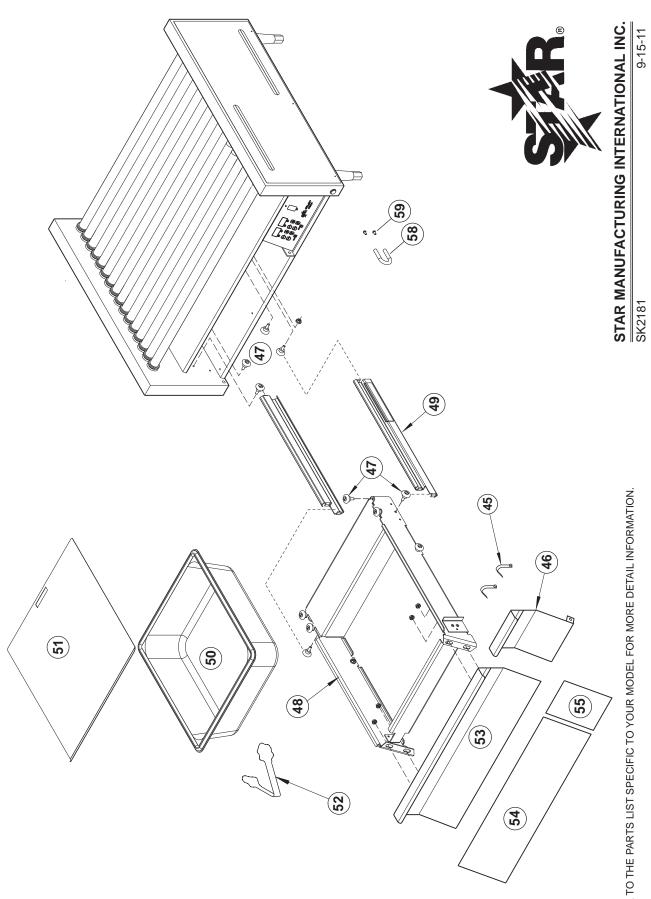
# MODEL: RGE SERIES, ELECTRONIC CONTROLS

THIS DRAWING CONTAINS INFORMATION CONFIDENTIAL TO STAR MFG. INT'L. INC. NO REPRODUCTION OR DISCLOSURE OF ITS CONTENTS IS PERMITTED.

STAR MANUFACTURING INTERNATIONAL INC. SK1913 Rev A 5/08/2006

REFER TO THE PARTS LIST SPECIFIC TO YOUR MODEL FOR MORE DETAIL INFORMATION.

STAR MANUFACTURING INTERNATIONAL INC. SK2180 Rev. C 11/28/2011



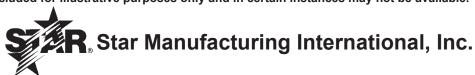
REFER TO THE PARTS LIST SPECIFIC TO YOUR MODEL FOR MORE DETAIL INFORMATION.

# Grill-Max Roller Grills MODEL 30 HD/BD Series

Key	Dort	Number		
Number	Part Number	Per Unit	Description & Model Des	ignation
1	A5-RG30106	1	BODY ASSY	ALL
2	A5-Z2185		DRIP TRAY	ALL
3	A5-Z8409	1	BACK-CHAIN RETAINER SPACER	ALL
4	A5-Z8410	1	ANGLE CHAIN RETAINER UPPER	ALL
5	A5-Z2169	2	SIDE PANEL	ALL
6	2N-Z2178	11	ELEMENT 120V 30/45	120V
	2N-Z2194	11	ELEMENT 230V 30/45	230V
7	A5-Z6719	''	CHAIN GUIDE	ALL
8	2P-Z2242	1	CHAIN	ALL
9	PS-RG3077	11	ROLLER ASSY CHROME	ALL
	PS-RG3078	11	ROLLER ASSY POLY (HI-GRIP)	ALL
10	2P-Z8392	3	IDLER SPROCKET	ALL
11	2A-Z8017	3	BUSHING, IDLER	ALL
12	A5-RG2042	1	ARM ASSY- CHAIN TENSIONER	ALL
13	2P-Z8074		EXTENSION SPRING	ALL
14	2P-Z8317		MOTOR SPROCKET	ALL
15	PS-RG5069		KIT MOTOR 120V	120V
13	PS-RG5070		KIT MOTOR 230V 30/45	230V
16	A5-RG2046		MOTOR MOUNTING ASSY	ALL
17	A5-RG2036		CORD ASSY 120V	120V
17	2E-Z0512		CORD SET EUR 10AMP	230V
	A5-RG50111		CORDSET AY, CEE 7-7	30SCHD-230V
18	2K-Y3240		CORD BUSHING	ALL
19	2K-8043		BUSHING HEYCO SB-875-10	120V
19	2E-Y9227	1	CORD INLET IEC320 10 AMP	230V
20	A5-Z5335		BOTTOM COVER PLATE	ALL
21	2P-Z1540	2	HOLE PLUG, 5/16" DIA.	ALL
22	A5-Z9344	1	MOUNTING BRACKET	ALL
23	2J-Z2195	2	CONTROL	120V
23	2J-Z2193 2J-Z2192	2	CONTROL	230V
24	2K-Z1971	9	SPACERS	30CBDE/CHDE/SCBDE/SCHDE
25	PS-RG5087	1	KIT 2E-Z5565 REPLACEMENT, 120V/240V	
25	F3-KG3007	<b>'</b>	KIT 2E-25505 REFEACEMENT, 1207/2407	manf before 11/2010
	2E-Z13638	1	ELECTRONIC CONTROL, RG 120V	30CBDE/CHDE/SCBDE/SCHDE,
	22 213030	'	LELOTRONIO GONTROL, RO 120V	manf after 11/2010
	A5-Z13640	1	ELECTRONIC CONTROL, RG 230/240V	230/240V
26	PS-RG5093	1	KIT SERVICE, FRONT PROBE REPL	30CBDE/CHDE/SCBDE/SCHDE,
20	1 6 1 6 3 6 3 5	'	KIT GERVIGE, FROM FRODE REFE	manf before 11/2010
	2J-Z13632	1	THERMISTOR, FRONT, .250 DIA.	30CBDE/CHDE/SCBDE/SCHDE, manf after 11/2010
27	2J-Z13633	1	THERMISTOR, REAR, .125" DIA	30CBDE/CHDE/SCBDE/SCHDE
30	A5-Z9519	1	CONTROL PANEL	30CBD/SCBD/CHD/SCHD
	A5-Z9523		CONTROL PANEL	30CBDE/CHDE/SCBDE/SCHDE
31	2M-Z9628		CONTROL PANEL LABEL	30CBD/CHD
	2M-Z9626	1	CONTROL PANEL LABEL	30SCBD/SCHD
	2M-Z9627	1	CONTROL PANEL LABEL	30CBDE/CHDE
	2M-Z9625	1	CONTROL PANEL LABEL	30SCBDE/SCHDE
32	2J-Z2329	3	PILOT LIGHT RED	30CBD/SCBD/CHD/SCHD
"-	2J-Z2329	1	PILOT LIGHT RED	30CBDE, 30CHDE
	2J-Z3157	3	PILOT LIGHT YELLOW	30CBD 230V
33	2E-Z1858	1	SWITCH-RED LIGHTED	ALL
	2E-Z3156	1	SWITCH-YELLOW LIGHTED	30CBD 230V
1	1		1	

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

PAGE 1 2



# Grill-Max Roller Grills MODEL 30 HD/BD Series

34 2R-Z1854 2 KNOB W/SET SCREW 30CBD/SCE 35 A5-Z2509 4 PANEL-INSULATOR ALL	BD/CHD/SCHD
36	CBD/CHD/SCHD SCHDE/CBDE/SCBDE/ HDE HDE/SCHD/SCHDE HDE/SCHD/SCHDE HDE/SCHD/SCHDE  CCHDE/CBDE/SCBDE/ HDE CCHDE/CBDE/SCBDE/ HDE CCBDE CCBDE CCBDE

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

PAGE 2 OF 2



#### Grill-Max Roller Grills MODEL 45 HD/BD Series

		Number			
Key	Part	Per			
Number	Number	Unit	Description & Model Designation		
1	A5-RG4562	1	BODY ASSY	ALL	
2	A5-Z2186	1	DRIP TRAY	ALL	
3	A5-Z8411	1	BACK-CHAIN RETAINER SPACER	ALL	
4	A5-Z8412	1	ANGLE CHAIN RETAINER UPPER	ALL	
5	A5-Z2265	2	SIDE PANEL	ALL	
6		16		ALL	
0	2N-Z2178		ELEMENT 120V 30/45		
_	2N-Z2194	16	ELEMENT 230V 30/45	230V	
7	A5-Z6615	1	CHAIN GUIDE - LOWER	ALL	
8	2P-Z2266	1	CHAIN	ALL	
9	PS-RG3077	16	ROLLER ASSY CHROME	ALL	
	PS-RG3078	16	ROLLER ASSY POLY (HI-GRIP)	ALL	
10	2P-Z8392	3	IDLER SPROCKET ASSEMBLY	ALL	
11	2A-Z8017	3	BUSHING, IDLER	ALL	
12	A5-RG2042	1	ARM ASSY- CHAIN TENSIONER	ALL	
13	2P-Z8074	1	EXTENSION SPRING	ALL	
14	2P-Z8317	1	MOTOR SPROCKET	ALL	
15	PS-RG5069		GEAR MOTOR 120V	ALL	
16	A5-RG2063	1	MOTOR MOUNTING ASSY	ALL	
17	2E-Z0512	1	CORD SET EUR 10AMP	230V	
	A5-RG2036	1	CORD ASSY 120V	ALL	
	A5-RG2041	1	CORD SET ASSY 120V CSA	120VC	
18	2K-Y2968	1	BUSHING - HEYCO 7W-2	120VC	
	2K-Y3240	1	CORD BUSHING	ALL	
19	2K-8043	1	BUSHING HEYCO SB-875-10	ALL	
20	A5-Z5335	1	BOTTOM COVER PLATE	ALL	
22	A5-Z9344	1	MOUNTING BRACKET	ALL	
23				230V MANUAL	
23	2J-Z2192	2	INFINITE CONTROL 240V		
	2J-Z2195	2	INFINITE CONTROL 120 VOLT	ALL MANUAL	
	PS-RG3091	1	SERVICE KIT,RG CNTL PB/PR	45SCHDE	
24	2K-Z1971	9	SPACERS	45SCHDE	
25	2E-Z13638	1	ELECTRONIC CONTROL, RG 120V	45SCHDE, manufactured after	
	A.F. 74.20.40		FLECTRONIC CONTROL DC 220/040V	11/2010	
	A5-Z13640	1	ELECTRONIC CONTROL, RG 230/240V	230/240V	
	PS-RG5087	1	KIT 2E-Z5565 REPLACEMENT, 120/240V	45SCHDE, manufactured before 11/2010	
26	2J-Z13632	1	THERMISTOR, FRONT, .250 DIA.	45SCHDE, manufactured after 11/2010	
	PS-RG5093	1	KIT SERVICE, FRONT PROBE REPL	45SCHDE, manufactured before 11/2010	
27	2J-Z13633	1	THERMISTOR, REAR, .125" DIA	45SCHDE	
30	A5-Z9519	1	CONTROL PANEL	ALL	
31	2M-Z9628	1	LABEL, CONTROL PANEL INFINITE	ALL	
32	2J-Z2329	3	PILOT LIGHT RED	ALL	
	2J-Z3157	3	PILOT LIGHT YELLOW	230V	
33	2E-Z1858	1	SWITCH-RED LIGHTED	ALL	
	2E-Z3156	1	SWITCH-YELLOW LIGHTED	230V	
34	2R-Z1854	2	KNOB W/SET SCREW	ALL	
35	A5-Z2510	4	PANEL-INSULATOR	ALL	
36	2P-Z6455	32	TUBE SEAL, SOLID	ALL	
37	2I-Z2175	32	ORING SEAL	ALL	
38	2P-Z2174	32	TUBE GUIDE	ALL	
39	2R-Z5846	4	FOOT-ROLLER GRILLS	ALL	
Ja	ZIX-ZJ040	4	1 001-NOLLEN GRILLS	ALL	
IDODTANT. M	VUEN OPDEDING SPE	LEV VOLTAGE	D TYPE CAC DECIDED	DACE 1	

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

PAGE 1



### Grill-Max Roller Grills 45 HD/BD Series

MODEL

Key Number	Part Number	Number Per Unit	Description & Model De	signation
40 41 42 43 44 45 46 47 48 49 50 51 52 53 54 55 56 57 58 59 NI NI NI	2K-Z2895 2K-Z2895 A5-Z6619 A5-Z6622 2N-Z2181 2T-Z8346 2P-Y9176 A5-RG30110 2P-Z0315 A5-RG30109 2R-Z9393 2D-Z5898 A5-Z9538 2P-Z0584 A5-RG30105 2M-Z9397 customer provided 2M-Z9398 customer provided 2C-Z5182 A5-Z11753 2V-Z13052 2C-1512 2E-Z8118 2E-Z8320 PS-Z3018	2 3 1 1 1 1 2 1 12 1 1 1 1 1 1 1 1 1 1 1	ANTI SHORT BUSHING ANTI SHORT BUSHING ELEMENT RETAINER - UPPER ELEMENT RETAINER - LOWER ELEMENT BUN BOX 120V THERMOSTAT 115F-RG W/HB SNAP-BUTTON CONTROL PANEL DOOR ASSY DRAWER ROLLER W/SCREW BUN DRAWER FRAME ASSY 14" DRAWER SLIDES PAN 2/3 X 4" DEEP PAN COVER, BUN BOX TONGS BUN DRAWER DOOR ASSY LABEL, DRAWER LABEL, DRAWER LABEL, CONTROL PANEL DOOR LABEL, CONTROL PANEL DOOR SCREW, THUMB-1/4-20 X 1/2 HD ELEMENT GUARD 30/45 TONG HOLDER SCREW 10X24X3/8 RHP STL WIRE SET WIRE SET TUBE ASSEMBLY SLEEVE	ALL 230V ALL ALL ALL 45CH/SCH 45CH ALL ALL ALL ALL ALL ALL ALL ALL ALL AL

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

PAGE 2 OF 2

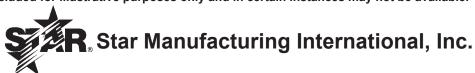


# Grill-Max Roller Grills MODEL 50 HD/BD Series

Key	Part	Number Per		
Number	Number	Unit	Description & Model [	Designation
1	A5-RG5053	1	BODY ASSY	ALL
2	A5-Z2305	1	DRIP TRAY	ALL
3	A5-Z8409	1	BACK-CHAIN RETAINER SPACER	
4		1	ANGLE CHAIN RETAINER UPPER	
	A5-Z8410			
5	A5-Z2169	2	SIDE PANEL	ALL
6	2N-Z2179	11	ELEMENT 120V 50	0001/ 000/5
_	2N-Z2193	11	ELEMENT 230V	230V, 230/5
7	A5-Z6719	1	CHAIN GUIDE	ALL
8	2P-Z2242	1	CHAIN	ALL
9	PS-RG7562	11	ROLLER ASSY CHROME	ALL
	PS-RG7563	11	ROLLER ASSY POLY (HI-GRIP)	ALL
	PS-RG7598	11	ROLLER ASSY POLY (SMOOTH)	50SCBDESW
10	2P-Z8392	3	IDLER SPROCKET ASSEMBLY	ALL
11	2A-Z8017	3	BUSHING, IDLER	ALL
12	A5-RG2042	1	ARM ASSY- CHAIN TENSIONER	ALL
13	2P-Z8074	1	SPRING	ALL
14	2P-Z8317	1	MOTOR SPROCKET	ALL
15	PS-RG5069	1	MOTOR-120 VOLT KIT	
	PS-RG5070	1	MOTOR-230 VOLT KIT	230V
	A5-Z14583	1	MOTOR, 240V, 50 HZ	50SCBD-230/5
16	A5-RG2046	1	MOTOR MOUNTING ASSY	ALL
17	2E-Z0512	1	CORD SET , CONT. EUR 10A	230V
	A5-RG2036	1	CORD ASSY 120V	50CBDE/CHDE/SCHDE/SCBDE-120V
	A5-RG2041	1	CORD SET ASSY 120V	50CBD/SCBD/CHD/SCHD/SCBDE-CSA
18	2E-Y9227	1	INLET IEC320 10 AMP	230V, 230/5
	2K-Y3240	1	CORD BUSHING	ALL
	2K-Y2968	1	BUSHING - HEYCO 7W-2	SCBDE-CSA
19	2K-8043	1	BUSHING HEYCO SB-875-10	ALL
20	A5-Z5335	1	BOTTOM COVER PLATE	ALL
22	A5-Z9344	1	MOUNTING BRACKET	ALL
23	PS-RG5095	2	INFINITE CONTROL 240V	230V
	2J-Z2195	2 2	INFINITE CONTROL 120V	50CHD/CBD/SCHD/SCBD
	PS-RG3091	1	ELECTRONIC CONTROL 120V	50CBDE/CHDE/SCBDE/SCHDE
24	2K-Z1971	9	SPACERS	50CBDE/CHDE/SCBDE/SCHDE
25	PS-RG5087	1	KIT 2E-Z5565 REPL, 120/240V	50CBDE/CHDE/SCBDE/SCHDE
			,	manufactured before 11/2010
	2E-Z13638	1	ELECT CONTROL, RG 120V	50CBDE/CHDE/SCBDE/SCHDE
			,	manufactured after 11/2010
	A5-Z13640	1	ELECT CONTROL, RG 230/240V	230/240V
26	PS-RG5093	1	KIT SERVICE, FRNT PROBE REPL	
			, <u>-</u>	manufactured before 11/2010
	2J-Z13632	1	THERMISTOR, FRONT, .250 DIA.	50CBDE/CHDE/SCBDE/SCHDE
				manufactured after 11/2010
27	2J-Z13633	1	THERMISTOR, REAR, .125" DIA	50CBDE/CHDE/SCBDE/SCHDE
30	A5-Z9392	1	CONTROL PANEL	50CHD/CBD/SCHD/SCBD
	A5-Z9526	1	CONTROL PANEL BDE/HDE	50CBDE/CHDE/SCBDE/SCHDE
31	2M-Z9613	1	CONTROL PANEL LABEL	50SCBDE/SCHDE
	2M-Z9614	1	CONTROL PANEL LABEL	50CBDE/CHDE
	2M-Z9615	1	CONTROL PANEL LABEL	50SCHD/SCBD
	2M-Z9616	1	CONTROL PANEL LABEL	50CHD/CBD
32	2J-Z2329	1	PILOT LIGHT RED	50CBDE/CHDE/SCBDE/SCHDE
32	2J-Z2329 2J-Z2329	3	PILOT LIGHT RED	50CHD/CBD/SCHD/SCBD
	2J-Z2329 2J-Z3157	3	PILOT LIGHT RED PILOT LIGHT 250V AMBER	230V, 230/5
33		1	SWITCH-RED LIGHTED	230V, 230/5 ALL
33	2E-Z1858 2E-Z3156	1	SWITCH-RED LIGHTED SW DPST 20A/125V ORG LGHT	230V, 230/5
34	2R-Z1854	2	KNOB W/SET SCREW	50CHD/CBD/SCHD/SCBD
35	A5-Z2509	4	PANEL-INSULATOR	ALL
	M0-22009	4	FAINEL-IINOULATUR	ALL

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

PAGE 1 2

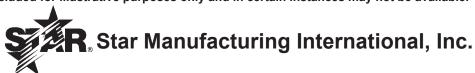


## Grill-Max Roller Grills MODEL **50 HD/BD Series**

Key	5 .	Number		
Number	Part Number	Per Unit	Description & Model I	Designation
36 37 38 39 40 41 42 43 44 45 46 47 48 49 50 51 52 53 54 55 56 57 58 59 NII NII NII NII NII NII NII	2P-Z6455 2I-Z2175 2P-Z2174 2R-Z5846 2K-Z2895 2K-Z2895 A5-Z7650 A5-RG30139 A5-Z7656 2N-Z2178 2N-Z2194 2T-Z8346 2P-Y9176 A5-RG5047 2P-Z0315 A5-RG5048 2R-Z9393 2D-Z5899 A5-Z9539 2P-Z0584 A5-RG5046 2M-Z9395 customer provided 2M-Z9396 customer provided 2C-Z5182 A5-Z13072 2V-Z13052 2C-1512 2E-Z8118 2E-Z8320 2E-Z8414 2E-Z9386 PS-Z3018	22 22 22 22 4 2 3 1 1 1 1 1 2 4 1 1 1 1 1 1 1 1 1 1 1 1 1	TUBE SEAL, SOLID ORING SEAL TUBE GUIDE LEGS ANTI SHORT BUSHING ANTI SHORT BUSHING ELEMENT RETAINER - UPPER ELEMENT RETAINER - LOWER ELEMENT, BUN BOX 120V ELEMENT, BUN BOX 230V THERMOSTAT 115F-RG W/HB SNAP BUTTONS CONTROL PANEL DOOR ASSY DRAWER ROLLER W/SCREW BUN DRAWER FRAME ASSY 14" DRAWER SLIDES PAN FULL X 4" DEEP HD PAN COVER TONGS TONGS BUN DRAWER DOOR ASSY LABEL, DRAWER LABEL, CONTROL PANEL DOOR LABEL, CONTROL PANEL DOOR SCREW, THUMB-1/4-20 X 1/2 HD ELEMENT GUARD 30/45 TONG HOLDER SCREW 10X24X3/8 RHP STL WIRE SET WIRE SET WIRE SET TUBE ASSEMBLY SLEEVE	ALL ALL ALL ALL ALL ALL ALL ALL 230V, 230/5 ALL 50CBDE/CHDE 50CHD/CBD/SCHD/SCBD 50CHD/CHDE/SCHD/SCHDE 230V 50CHD/CHDE/SCHD/SCHDE ALL 50SCBDESW120 ALL ALL ALL ALL ALL 50CHD/CBD/SCHD/SCBD ALL 50SCBDESW120 ALL 50SCBDESW120 ALL 50SCBDEP, 50SCBDE4P ALL 50SCBDEP, 50SCBDE4P 50CHD/CHDE/SCHD/SCHDE 50CHD/CHDE/SCHD/SCHDE 50CHD/CHDE/SCHD/SCHDE 50CHD/CHDE/SCHD/SCHDE 50CHD/SCHD 50CBDS/SCBD 50CBDE/SCBD 50CBDE/SCBDE 50CHDE/SCHDE

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

PAGE 2 OF 2

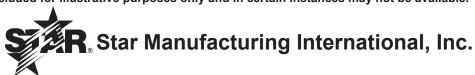


# Grill-Max Roller Grills 75 HD/BD Series cont'd

Kov		Number		
Key Number	Part Number	Per Unit	Description & Model [	Designation
1	A5-RG7580	1	BODY ASSY	ALL
2	A5-Z2306	1	DRIP TRAY	ALL
3	A5-Z8411	1	BACK-CHAIN RETAINER SPACER	
		=		
4	A5-Z8412	1	ANGLE CHAIN RETAINER UPPER	
5	A5-Z2265	2	SIDE PANEL	ALL
6	2N-Z2193	16	ELEMENT 230V 50/75	240V, CE50
	2N-Z2982	16	ELEMENT 120V 105 W	120V
7	A5-Z6615	1	CHAIN GUIDE	ALL
8	2P-Z2266	1	CHAIN	ALL
9	PS-RG7562	16	ROLLER ASSY CHROME	
	PS-RG7563	16	ROLLER ASSY POLY (HI-GRIP)	
	PS-RG7598	16	ROLLER ASSY POLY (SMOOTH)	75SCBDESW
10	2P-Z8392	3	IDLER SPROCKET	ALL
11	2A-Z8017	3	BUSHING, IDLER	ALL
12	A5-RG2042	1	ARM ASSY- CHAIN TENSIONER	ALL
13	2P-Z8074	1	EXTENSION SPRING	ALL
14	2P-Z8317	1	MOTOR SPROCKET	ALL
15	PS-RG5070	, 1	GEAR MOTOR	240V
13	PS-RG5069	1	GEAR MOTOR	120V
		1		
40	A5-Z14583	1	MOTOR, 240V, 50 HZ	75SCBDE-CE50
16	A5-RG2046	1	MOTOR MOUNTING ASSY	ALL
17	A5-RG2034	1	CORD SER 240V W/TERMINALS	240V
	A5-RG2041	1	CORD ASSY 120V	120V
	2E-Y9251	1	CORD SET CONT EEUR 16AMP	75SCBDE-CE50
18	2K-Y3240	1	CORD BUSHING	ALL
19	2K-8043	1	BUSHING HEYCO SB-875-10	ALL
20	A5-Z5335	1	BOTTOM COVER PLATE	ALL
22	A5-Z9344	1	MOUNTING BRACKET	ALL
23	2J-Z2192	2	CONTROL 230/240 VOLT	240V
	2J-Z2195	2	CONTROL 120 VOLT	120V
24	2K-Z1971	9	SPACERS	75CBDE/CHDE/SCBDE/SCHDE
25	PS-RG5087	1	KIT 2E-Z5565 REPL, 120/240V	75CBDE/CHDE/SCBDE/SCHDE,
			, , , , , , , , , , , , , , , , , , , ,	manufacture before 11/2010
25	2E-Z13638	1	ELCTRN CONTROL, RG 120V	75CBDE/CHDE/SCBDE/SCHDE
	22 210000		2201111 001111102, 110 1201	manufactured after 11/2010
25	A5-Z13640	1	ELCTRN CONTROL, RG 230/240V	75CBDE/CHDE/SCBDE/SCHDE
	7.0 2100-10	'	2201111 00111102, 110 200/2401	manufactured after 11/2010
26	PS-RG5093	1	KIT SRV, FRONT PROBE REPL	75CBDE/CHDE/SCBDE/SCHDE,
20	1 3-1(03093	'	MIT SILV, I NOINT FRODE REFE	· · · · · · · · · · · · · · · · · · ·
	21.742622	4	THEDMISTOR EDON'T OF STA	manufacture before 11/2010
	2J-Z13632	1	THERMISTOR, FRONT, .250 DIA.	75CBDE/CHDE/SCBDE/SCHDE
07	0.1.740005		THERMOTOR SELECTION	manufactured after 11/2010
27	2J-Z13633	1	THERMISTOR, REAR, .125" DIA	75CBDE/CHDE/SCBDE/SCHDE
30	A5-Z9526	1	CONTROL PANEL	75CBDE/CHDE/SCBDE/SCHDE
	A5-Z9392	1	CONTROL PANEL	75CBD/CHD/SCBD/SCHD
31	2M-Z9616	1	CONTROL PANEL LABEL	75CHD/CBD
	2M-Z9615	1	CONTROL PANEL LABEL	75SCHD/SCBD
	2M-Z9614	1	CONTROL PANEL LABEL	75CBDE/CHDE
	2M-Z9613	1	CONTROL PANEL LABEL	75SCBDE/SCHDE
32	2J-Z2329	1	PILOT LIGHT RED	75CBDE/CHDE/SCBDE/SCHDE
	2J-Z2329	3	PILOT LIGHT RED	75CBD/CHD/SCBD/SCHD
	2J-Z3157	1	PILOT LT 250V AMBER NEON	75SCBDE-CE50
33	2E-Z1858	1	SWITCH-RED LIGHTED	ALL
	2E-Z3156	1	SW DPST 20A/125V ORG LIGHT	75SCBDE-CE50

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

PAGE 1 OF 2

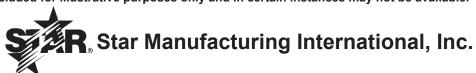


# Grill-Max Roller Grills 75 HD/BD Series cont'd

Kov		Number	
Key Number	Part	Per	Description & Model Designation
- Talliboi	inumber	UIIIL	Description & Model Designation
34 35 36 37 38 39 40 41 42 43 44 45 46 47 48 49 50 51 52 53 54 55 56 57 NI	Number  2R-Z1854 A5-Z2510 2P-Z6455 2I-Z2175 2P-Z2174 2R-Y5092 2K-Z2895 2K-Z2895 A5-Z6619 A5-RG4582 A5-Z6622 2N-Z2178 2T-Z8346 2P-Y9176 A5-RG5047 2P-Z0315 A5-RG5048 2R-Z9393 2D-Z5899 A5-Z9539 2P-Z0584 A5-RG5046 2M-Z9395 2M-Z9396 2C-Z5182 A5-Z13072 2E-Z8414 2E-Z9386 2E-Z8320 2E-Z8118 PS-Z3018 2E-Y9253	Unit  2 4 32 32 32 4 2 3 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	KNOB W/SET SCREW PANEL-INSULATOR ALL TUBE SEAL, SOLID ALL ORING SEAL TUBE GUIDE LEGS 4", BLACK PLASTIC ANTI SHORT BUSHING ALL ALL ANTI SHORT BUSHING ALL ALL ALL ANTI SHORT BUSHING ALL ALL ALL ALL ALL ALL ALL ALL ALL AL

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

PAGE 2 OF 2



Star - Holman - Lang - Wells - Bloomfield - Toastmaster 10 Sunnen Drive, St. Louis, MO 63143 U.S.A. (314) 678-6303 www.star-mfg.com