

STAR PROFESSIONAL OUTDOOR GRILL SSG Series



SSG48C

Installation and Operating Instructions

2M-Z6972 Rev. C 5/4/2006

SAFETY SYMBOL



This symbol is 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

The installer shall leave this instruction manual with the grill for use by the end consumer.

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 manual are subject to change without notice. While Star Manufacturing exercises good faith efforts to provide information that is accurate, we are not responsible for errors or omissions in information provided or conclusions reached as a result of using the specifications. By using the information provided, the user assumes all risks in connection with such use.

MAINTENANCE AND REPAIRS

Contact your local dealer for service or required maintenance. For your convenience, you may contact the Star Service Help Desk for questions and inquiries by telephone at 1-800-807-9054, by fax at 1-800-396-2677, or by e-mail at info@star-mfg.com. Please have your model number and serial number for faster service.

PRODUCT INFORMATION

Enter the requested information below for easy reference.

Model Number

Serial Number

Purchase Date

Purchase Location

Installation Date

Installer Name

Installer Phone

Installer Address

Safety Statements	5 - 7
General Information	5
Purchaser's Responsibility	5
California Proposition 65 Warning	6
Safety Practices to Avoid Injury	6
Additional Safety Statements	7
Propane Gas Usage	8 - 9
Propane (LP) Gas Warnings	8
Important Safety Information	8
LP Gas Cylinder Information	8
Overfill Protection Device (OPD)	9
BTU Delivery	9
LP Regulator Hose Assembly (Type 1)	9
Grill Installation	10 - 13
Locating the Grill	10
Access Considerations	10
Built-In Placement	10
Electrical Requirements / Connection	10
Clearance to Non-Combustibles	11
Clearance to Combustibles	11
Grill Head and Base Installation	12
Gas Requirements	12
Natural Gas Installation	13
LP Gas Installation (Type 1 Regulator)	13
Leak Testing	13
To Perform a Leak Test / To Fix a Leak	13
Grill Features	14 - 16
The Grill	14
Grill Combo	15
Control Pod	15
Grill Burners	16
Grill Operation	17 - 23
Lighting the Grill	17
Match Lighting: Grill Burner	17
Smoker Burner	18
Infrared Broiler Burner	18
Side Burners	18
Infrared Rotisserie Burner	19
Burner Adjustments	20
Control Valve Low Setting	20
Using the Electronic Control Pod	20
Temperature Display	21
Using the Electronic Timer	21
Grill Surface Light	22
Changing the Grill Light Bulb	22
Locking the Casters	22
End Shelves: Raising/Lowering	22
Power Panel	23
Cooking Features	24 - 26
Grill	24
Smoker	24
Rotisserie	25
Menu Guide	26

Care and Maintenance	27 - 29
Cleaning and Care of Your Grill	27
Ignitor Battery Replacement	29
Clearing Spider Webs and Nests	29
Grill Troubleshooting Guide	30
Warranty	31
Wiring Diagrams	32 - 33
Exploded Views and Parts Lists	34 - 51
Grill Body Removable Parts	34
Grill Body Service Parts	36
Lower Grill Body Service Parts	38
Faceplate & Ignitor Wire Assembly	40
Manifold Assembly	42
Control Pod Assembly	44
Side Burner / Island Assembly	46
Side Shelf Burner & Accessories Assembly	48
Grill Bases Assembly	50
Burner, Orifice, and Ignitor Table	52
Notes	53 - 55

GENERAL INFORMATION

Read this installation operation manual thoroughly before attempting to operate your Star Grill. Proper installation and servicing will ensure the long life of your grill. Adherence to the safety statements in this manual will allow for safe and effective operation.

IMPORTANT

After unloading the crate containing your Star Grill, remove any plastic or paper packing materials along with any tie-downs used to hold burners or other items in place. It is essential that all plastic or paper protection and packing materials be removed from the unit prior to lighting.

Before using your Star Grill, be sure to unpack all components such as the skewer, meat prongs, mitts, electronic control pod, and grates. Be sure to locate all radiant panels and grates on the unit before using.

PURCHASER'S RESPONSIBILITY

It is the responsibility of the purchaser:

1. To read this installation manual completely before attempting to install, service, or operate the Star Grill and to retain these instructions for future reference.
2. To see that gas and electric services for the grill are installed in accordance with all applicable codes by a qualified installer of your choice.
3. To place the grill in a safe location as specified by this installation manual and all applicable codes.

IMPORTANT

Do not attempt to operate the grill until connection of utility service has been fully inspected by an individual familiar with all local gas codes and regulations.

CAUTION



IMPROPER INSTALLATION, ADJUSTMENT, ALTERATION, SERVICE, OR MAINTENANCE CAN CAUSE PROPERTY DAMAGE, INJURY, OR DEATH. READ ALL INSTRUCTIONS THOROUGHLY BEFORE INSTALLING OR SERVICING THIS EQUIPMENT.

FOR YOUR SAFETY

If you smell gas:

1. Shut off gas to the appliance.
2. Extinguish any open flame.
3. Open hood.
4. If odor continues, immediately call your supplier or your fire department.

FOR YOUR SAFETY

1. Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
2. An LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.

TESTED IN ACCORDANCE WITH ANSI Z21.58b STANDARD FOR OUTDOOR COOKING GAS APPLIANCES. THIS GRILL IS FOR OUTDOOR USE ONLY.

Check your local building codes for the proper method of installation. In the absence of local codes, this unit should be installed in accordance with the National Fuel Gas Code No. Z223.1/NFPA 54 or CAN/CGA-B149.1, Natural Gas and Propane Installation Code and the National Electrical Code ANSI/NFPA No. 70 or the Canadian Electrical Code, CSA C22.1.

WARNING

DO NOT TRY LIGHTING THIS APPLIANCE WITHOUT READING THE "LIGHTING INSTRUCTIONS" SECTION OF THIS MANUAL.

CAUTION



Post in a prominent location the emergency telephone number of your local gas supplier and instructions to be followed in the event you smell gas. If the smell of gas is detected, immediately call the emergency phone number of your local gas company. They will have personnel and provisions available to correct the problem.

CAUTION



THIS GRILL IS FOR OUTDOOR USE ONLY. DO NOT USE IN BUILDINGS, GARAGES, SHEDS, OR OTHER TYPES OF ENCLOSED AREAS. DO NOT USE ON A RECREATIONAL VEHICLE OR BOAT.

WARNING

If not installed, operated, and maintained in accordance with the manufacturer's instructions, this product could expose you to substances in fuel or from fuel combustion which can cause death or serious illness.

CALIFORNIA PROPOSITION 65 WARNING

The burning of gas cooking fuel generates some by-products which are on the list of substances which are known by the State of California to cause cancer or reproductive harm. California law requires businesses to warn customers of potential exposure to such substances. To minimize exposure to these substances, always operate this unit according to the installation and operating instructions, ensuring you provide good ventilation when cooking with gas.

SAFETY PRACTICES TO AVOID INJURY

When properly cared for, your grill will give safe, reliable service for many years. However, extreme care must be used since the grill produces intense heat and can increase accident potential. When using this appliance, basic safety practices must be followed.

Read this instruction manual carefully and completely before using your grill to reduce the risk of fire, burn hazard, or other injury. Begin by ensuring proper installation and servicing. Do not repair or replace any part of the grill unless specifically recommended in this manual. All other service should be referred to a qualified technician.

Always be sure to turn off all burners and the gas supply after using the grill. Do not leave the grill unattended while grilling and do not allow children to play around the grill or crawl inside the base.

For personal safety, wear proper apparel when grilling. Loose-fitting garments or sleeves should never be worn while using this appliance. Some synthetic fabrics are highly flammable and should not be worn while cooking. Only certain types of glass, heat-proof glass ceramic, earthenware, or other glazed utensils are suitable for grill use. Using other types of materials may lead to breakage with sudden temperature changes. Use only on low or medium heat settings according to the manufacturer's directions.

CAUTION



When lighting a burner, always pay close attention to the burner and electric starter you are using. Do not turn on a burner and leave it on before pushing the ignitor button since an excess of gas can build up in the grill.

ADDITIONAL SAFETY STATEMENTS

When heating or cooking, use a covered or protected hand when opening the grill hood. Open the hood slowly to allow the heat to escape. Never lean over an open grill or touch the grill rack, burner grate, hot skewer, or any surrounding areas near the grill since they can be very hot and could cause serious burns. Always use the grill mitts provided for handling the roasting spit or roasting pans. Keep the mitts dry to avoid steam burns.

CAUTION



GREASE IS FLAMMABLE. LET HOT GREASE COOL BEFORE ATTEMPTING TO HANDLE IT.

Avoid grease deposit collection in the drip trays. The drip trays, grates, and grease trough should be cleaned often with a wire brush. **Excessive grease build-up can lead to a grease fire.** Always have the drip trays in place during operation.

Do not use aluminum foil to line the drip trays or grill racks. This can severely upset combustion airflow or trap excessive heat in the control area. The result of this can be melted knobs or damaged controls.

Always keep the grill clean. This includes all burners, radiants, grates, drip trays, and the grease trough. The burners can be easily removed by removing the grate, the radiant panel, the burner hold down bracket, and then the burner. Be sure all the burner parts are open and free of any food particles or residue. Do not clean the grill while it is hot to avoid burns.

CAUTION



Some spiders and insects can nest in the burners and orifice fittings. Some will make small webs across orifices, thereby affecting the proper flow of gas to the burner or causing the gas to burn back into the control compartment. This can be a dangerous condition which could damage the grill controls or make it unsafe to operate. Be sure to periodically inspect burners and orifices for this condition.

This grill is designed for use with the gas specified on the nameplate on the underside of the front panel. **Do not use charcoal or charcoal lighter with this grill.**

If this grill is kept indoors for storage, detach and leave the LP cylinder outdoors. Do not operate this grill under unprotected combustible construction. Use only in well-ventilated areas, but do not use in a windy location. Do not operate the grill directly under overhanging tree branches.

The grill requires a 120 VAC grounded supply for powering the electronic temperature readout or the rotisserie motor. Be sure to safely route any power cord to the base or provide easy access to the power cord connection for built-in models. **Do not operate the unit in the rain or snow with an exposed extension cord.**

Keep all ventilation openings to the base and unit bottom free for proper ventilation and maintain all clearance spacings. Maintain minimum clearance from the sides and back of the grill to adjacent combustible construction 8 inches from the sides and 12 inches from the back.

PROPANE (LP) GAS WARNINGS

1. Know the odor of LP gas. If you hear, see, or smell leaking LP gas, immediately get everyone away from the cylinder and call the fire department. Do not attempt any repairs.
2. LP gas is heavier than air and may settle in low places while dissipating.
3. Contact with the liquid contents of a cylinder will cause freeze burns to the skin.
4. Do not allow children to tamper or play with a cylinder.
5. When not connected for use, keep the cylinder valve turned off.
6. Do not use, store, or transport a cylinder where it could be exposed to high temperatures. The relief valve may open allowing a large amount of flammable gas to escape.
7. When transporting, keep the cylinder secured in an upright position with the cylinder valve turned off.
8. CAUTION: The type 1 pressure regulator and connector provided with this outdoor cooking gas appliance must be used. The regulator is set for an outlet pressure of 11 inches water column.
9. The cylinder supply system must be arranged for vapor withdrawal and include a collar to protect the cylinder valve.
10. The gas supply must be turned off at the LP gas supply cylinder when the grill is not in use.

IMPORTANT SAFETY INFORMATION

Certain liquid propane dealers may fill liquid propane cylinders for grill use beyond cylinder filling capacity. **"Overfilling" may create a dangerous condition.**

"Overfilled" tanks can build up excess pressure. As a safety device, the tank's pressure relief valve will vent propane gas vapor to relieve this excess pressure. This vapor is combustible and therefore can be ignited.

To reduce this danger, you should take the following safety precautions:

1. When you have your tank filled, be sure you tell the supplier to fill it to no more than 80% of its total capacity.
2. If you own or use an extra spare tank or have a disconnected tank, you should NEVER store it near or under the grill unit or heat box or near any other ignition or heat source.
3. Failure to follow these instructions may cause fire, serious injury, or death.

LP GAS CYLINDER INFORMATION

The LP gas supply cylinder to be used must be constructed and marked in accordance with the specifications for LP gas cylinders of the U.S. Department of Transportation (DOT) or the National Standard of Canada, CAN/CSA-B339, Cylinders, Spheres and Tubes for the Transportation of Dangerous Goods.

WARNING

Inspect the fuel supply hose before each use of the grill. The hose can be accessed by opening the front door on the grill base. If it is evident there is excessive abrasion, wear, or the hose is cut, it must be replaced prior to the grill being put into operation. Contact your dealer to obtain a replacement fuel supply hose. Keep the ventilation openings of the cylinder enclosure free and clear from debris.

If the grill is not in use, the gas must be turned off at the supply cylinder.

WARNING

Do not store a second 20 pound propane cylinder within the Star Grill base. The base is designed for the use and storage of one 20 pound propane cylinder.

Storage of an outdoor cooking gas appliance indoors is permissible only if the cylinder is disconnected and removed from the grill. Cylinders must be stored outdoors, out of reach of children, and must not be stored in a building, garage, or any enclosed area.

**OVERFILL
PROTECTION
DEVICE (OPD)**

The Overfill Protection Device (OPD) will help reduce the potential for the overfilling of the propane cylinder, thus reducing the possibility of hydrostatic relief valve discharges. **This gas grill must be connected to an LP gas cylinder incorporating an overfill protection device.**

BTU DELIVERY

The OPD valve has a size 56 orifice through which the propane is released for consumption. Depending on the propane's temperature and pressure, the release from the cylinder is approximately 125,000 Btu/hour.

**LP REGULATOR
HOSE ASSEMBLY
(TYPE 1)**

The pressure regulator and hose assembly supplied with the grill must be used. A replacement pressure regulator and hose assembly for the grill can be obtained by contacting your dealer. This device includes a user-friendly swivel nut, thermal element, and listed excess flow valve. This connection incorporates a thermal sensing device that will shut off the flow of gas when it is exposed to temperatures in the range of 240°F to 300°F.

The excess flow valve is designed to limit the flow of LP gas from the container in the event the connection fitting, regulator, or hose is broken between the container valve and the appliance. This device does not stop the flow of gas but will limit the rate of gas flow to 10 scfh or less. This device is designed to shut off when it senses the gas flow is in excess of 100,000 Btu/hr for black nuts and 200,000 Btu/hr for green nuts. This sensitivity will cause the device to activate when the cylinder valve is opened but will automatically reset within a few seconds as long as there is no gas leak and all valves have been turned off.

The following steps should be taken each time the cylinder is turned on or it is determined that the excess flow device has been activated (trouble lighting burners, low flame, or low heat):

1. Be sure all valves are turned off, including pilot lights if equipped, prior to turning the cylinder valve to the on position.
2. Turn the cylinder valve on slowly to reduce gas surging (slamming the excess flow device shut); this will reduce the automatic reset time.
3. Leak test all connections with a bubble solution or non-ammonia soapy water solution. If a leak is present, the solution will "bubble" at the leak point that indicates a repair is needed.
4. Allow a minimum of 10 seconds for the excess flow device to automatically reset prior to operating any of the grill burners.
5. If the grill continues to operate improperly, check that the cylinder has gas or contact a qualified service technician.

LOCATING THE GRILL

Your new Star Grill can be located in a Star Grill base (model series 24SSB, 30SSB, 36SSB, or 48SSB) or can be installed into an immovable masonry enclosure. When selecting a suitable location for your grill, take into account concerns such as wind exposure and areas of high traffic. Do not locate the grill close to a home or any kind of combustible construction. Do not locate overhead shading umbrellas or other combustible items near or above the grill. Grill exhaust can be very hot and under extreme conditions can emit flames. Maintain an open area around the grill and enclosure at all times, keeping the area free from combustible materials, gasoline, and other flammable vapors and liquids. Be sure your grill is located on a level surface. Keep any electrical supply cord and the fuel supply hose away from all heated surfaces.

ACCESS CONSIDERATIONS

The gas valve and electrical outlet should be placed in a convenient location to allow easy access for any service visits. This access should make any necessary service quicker and less disruptive and allow easier disconnection of electricity and gas for cleaning around and behind the grill.

BUILT-IN PLACEMENT

The Star Grill is designed for easy placement into an immovable masonry enclosure. Non-combustible masonry materials are recommended for such installations and the proper dimensions should be used to provide proper support for the grill. All clearance locations and ventilation requirements apply whether the grill is used with a Star Grill base or placed into an immovable masonry enclosure. The following guidelines must be kept in mind:

1. Do not build your immovable masonry enclosure under unprotected construction such as awnings or gutters.
2. Do not build under trees, bushes, or shrubs.
3. Your masonry enclosure must take into account all necessary clearances for gas and electrical lines.
4. Provide ventilation openings in your enclosure to allow for ventilation and detection of gas leaks. (Recommendation: 25in² or more free area near the enclosure bottom on the gas connection side.) Do not obstruct the flow of combustion or ventilation air.

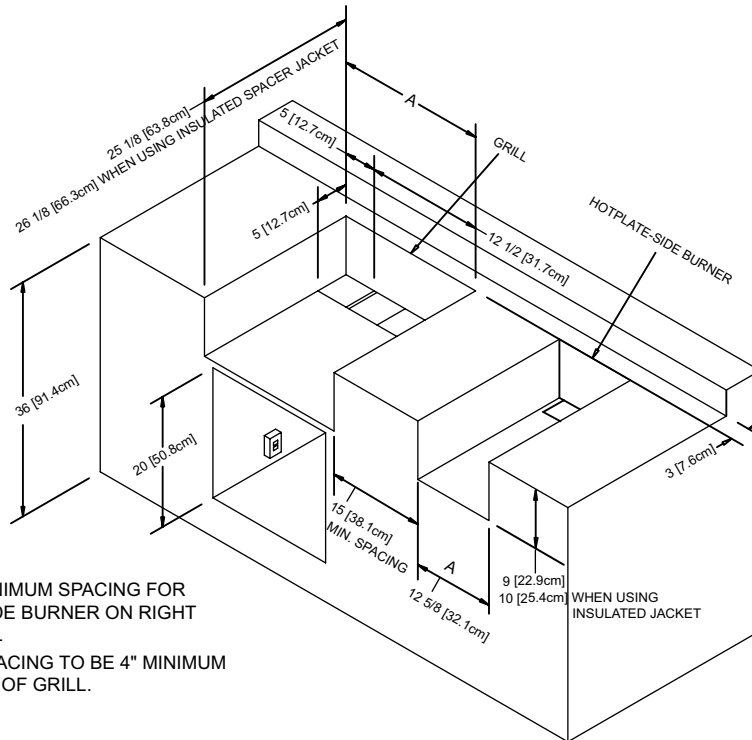
ELECTRICAL REQUIREMENTS

The Star Grill base can have a built-in electrical box with a GFCI receptacle. Deluxe models come with this option. A power supply cord can be attached at the box connector, thereby providing power to the grill head and base. The unit operates on 120 VAC supply and will normally draw less than 1 amp of current.

For built-in models, hard wiring to a junction box must be performed by a qualified installer per the National Electrical Code. Maintain the junction box within a distance of 3 feet from the grill where the power cord exits. The 3-prong cord measures approximately 40 inches in length. An easily accessible ON/OFF gas valve should also be provided in this lower enclosure.

ELECTRICAL CONNECTION

Before making any electrical connections to this unit, check that the power supply is adequate for the voltage, amperage, and phase requirements stated on the specification plate.



NOTE: 15" MINIMUM SPACING FOR HOTPLATE-SIDE BURNER ON RIGHT SIDE OF GRILL
HOTPLATE SPACING TO BE 4" MINIMUM ON LEFT SIDE OF GRILL.

Non-Combustible Enclosure

Model	"A" Dimension
SSG24	22 ⁷ / ₈ "
SSG30	28 ⁷ / ₈ "
SSG36/36C	34 ⁷ / ₈ "
SSG48/48C	46 ⁷ / ₈ "

Combustible Enclosure Using Insulated Jacket

Model	"A" Dimension
SSG24	28 ⁷ / ₈ "
SSG30	34 ⁷ / ₈ "
SSG36/36C	40 ⁷ / ₈ "
SSG48/48C	52 ⁷ / ₈ "

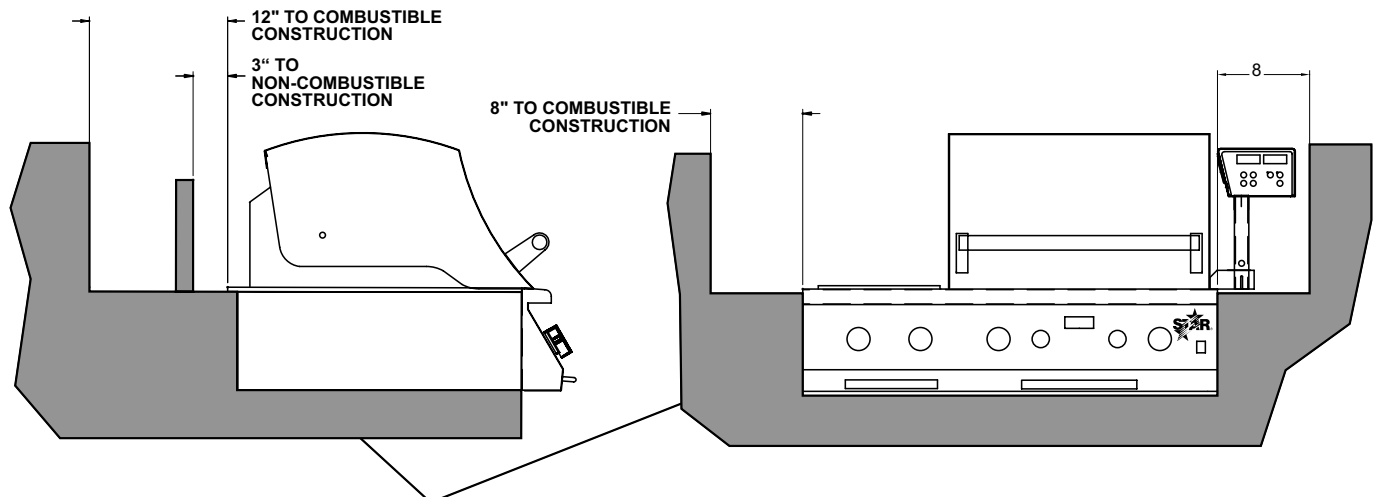
CLEARANCE TO NON-COMBUSTIBLES

Maintain a 3" space from the back of the grill for service access and cleaning. The grill exhausts to the top back of the unit, which may result in occasional grease build-up. Always consider cleaning and service accessibility when locating the grill. The right side of the unit must have at least 8" of space above the grill for the electronic temperature sensing pod. The left side may have zero clearance as may the lower mounting enclosure.

CLEARANCE TO COMBUSTIBLES

A minimum of 12" from the back of the unit to combustible construction and 8" from the sides of the unit to combustible construction must be provided.

The grill may be placed in a combustible enclosure only when used with an insulating jacket around the grill. The jacket must be supported on its bottom. See cut-out dimensions for the correct dimensions using the insulated jacket. Use only the Star Manufacturing supplied jacket for this installation.



THE GRILL CAN BE PLACED DIRECTLY ADJACENT TO NON-COMBUSTIBLE CONSTRUCTION BELOW THE COOKING SURFACE.

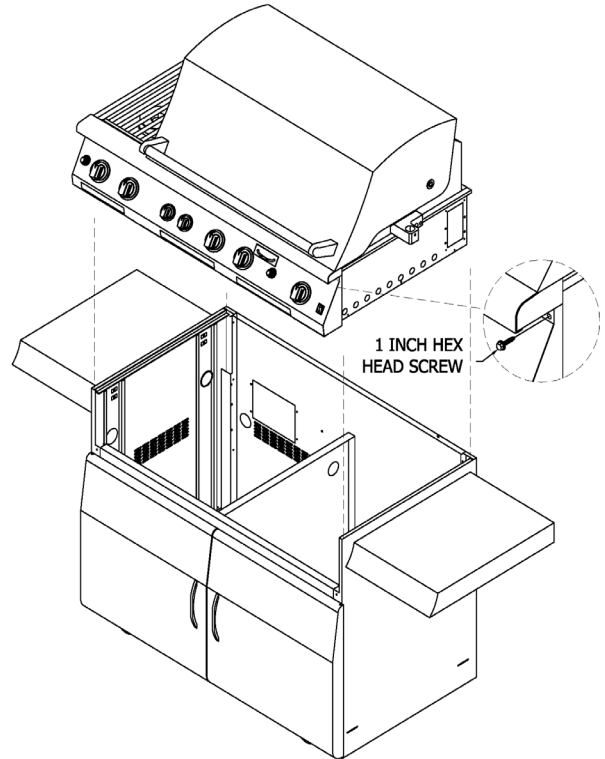
CAUTION



DO NOT INSTALL THIS UNIT INTO A COMBUSTIBLE ENCLOSURE WITHOUT AN INSULATED JACKET. THIS COULD RESULT IN A FIRE, PROPERTY DAMAGE, OR PERSONAL INJURY.

GRILL HEAD AND BASE INSTALLATION

1. Remove the base from the pallet by removing the screws holding the packing brackets.
2. Place the base near the grill head and lock the casters.
3. Remove all loose items from the grill.
4. Lift the grill head and place it into the base making sure to lower and slide it back evenly on both sides to keep it from binding. (NOTE: Make sure to place the cordset and/or gas hose into the base in an area where it will not be sitting on top of a wall or getting pinched by the grill.)
5. Remove the two upper control panel screws and replace them with the two 1-inch hex head screws supplied with the base. (NOTE: The head must be secured to the base with these screws before operation.)



CAUTION



THE GRILL MUST BE PLACED ON A LEVEL SURFACE AND THE CASTERS MUST BE LOCKED WHILE OPERATING THE GRILL TO PREVENT MOVEMENT.

GAS REQUIREMENTS

Verify that the unit nameplate marking on the upper front panel matches the type of gas you are using. An installer-supplied gas shut-off valve must be installed in an easily accessible location. All installer-supplied parts must conform to all local codes or, in the absence of local codes, with the National Electrical Code ANSI/NFPA 70 and the National Fuel Gas Code No. Z223.1/NFPA 54. All pipe sealants must be an approved type and resistant to the actions of LP gas. Do not use pipe sealant on flare fittings.

Total Btu requirements for the grill with all burners on HI are:

Model	Btu	Model	Btu
SSG24	62,000	SSG30	72,000
SSG36	88,000	SSG36C	102,000
SSG48	119,000	SSG48C	128,000

The appliance, shut-off valve, and regulator must be disconnected from the gas supply system during any pressure testing in excess of 1/2 PSIG. The appliance must be isolated from the gas supply piping system by closing its individual manual shut-off valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 PSIG (3.5 kPa).

NATURAL GAS INSTALLATION

The grill has a 1/2 NPT female connector at the rear left side of the grill bottom. Use the 5" water column natural gas regulator supplied and a short nipple to connect to the manifold inlet pipe. A natural gas supply line can then be attached to the inlet side of the regulator. Supply pressure must be between 5" and 14" water column. Be sure the installation is made by a qualified service technician knowledgeable in all local codes and the National Fuel Gas Code ANSI Z223.1/NFPA 54.

LP GAS INSTALLATION (TYPE 1 REGULATOR)

Grills set for LP gas will come with a 1/2" male x 3/8" flare connector and a type 1 hose/regulator assembly for connection to a standard 20 pound type 1 LP cylinder. The tank is not included but may be available from your dealer.

The hose/regulator assembly is set for 11" water column. Be sure the tank valve is closed and then attach the regulator and connector to the tank valve fitting. Turn the green coupler clockwise until tight, but be careful to not overtighten the coupler. Be sure all control knobs are turned OFF and read the lighting instructions carefully before using the grill. Open the hood. If you do not plan to use the grill, disconnect the regulator coupling from the tank by slowly turning it counterclockwise.

LEAK TESTING

The manifold and all gas connections are factory tested, but a complete leak check should be performed at the final installation due to possible rough handling during shipping or some other unknown occurrence. Never operate your grill if the smell of gas is present.

CAUTION



DO NOT USE AN OPEN FLAME OR OTHER IGNITION SOURCE WHILE PERFORMING A LEAK TEST. DO NOT SMOKE WHILE PERFORMING THIS TEST. AN EXPLOSION OR FIRE MAY OCCUR.

TO PERFORM A LEAK TEST

1. Be sure all power to the unit is turned OFF.
2. Make a soapy solution of equal parts mild dishwashing detergent and water.
3. Slowly turn on the gas fuel supply by turning the knob counterclockwise or the natural gas supply valve on.
4. Using a small brush or squirt bottle, generously apply the water/soap solution to all connections and fittings.
5. If growing bubbles appear on any of the connections, you have a gas leak. Immediately close the gas supply control valve by turning the handle clockwise.

TO FIX A LEAK

1. Slowly turn on the gas fuel supply by turning the knob counterclockwise or the natural gas supply valve on.
2. Turn the control knob to the LITE position for several seconds to release any gas pressure in the system.
3. Wash/clean off all remaining soap solution and tighten any leaking joints. Faulty parts will need to be replaced. Use only factory-supplied or recommended parts. If the cylinder valve is leaking, do not attempt to repair it but instead replace the entire cylinder.

THE GRILL

Each grill section consists of an oversized stainless steel burner, a high-performance radiant panel, and a multi-functional stainless steel grate. Models SSG30 and larger provide a high-performance infrared broiler burner for the searing of low-fat meats such as lean cuts of steaks and chops. This broiler burner will provide high temperature radiant heat to the grates, searing faster than the standard burner.

Your new grill features a back infrared rotisserie burner that can be used to cook meats on the skewer and meat prongs provided. It also features a built-in rotisserie drive with a front-mounted power switch. All grills come with a smoker box and separate smoker burner for smoking your select meats.

The grill features an electronic temperature sensing control pod with the following features:

1. Bright digital temperature display of grill during operation.
2. Temperature display of meats being cooked using the meat probe.
3. Grill light for cooking at night.
4. Timer control for both count-down and count-up use.



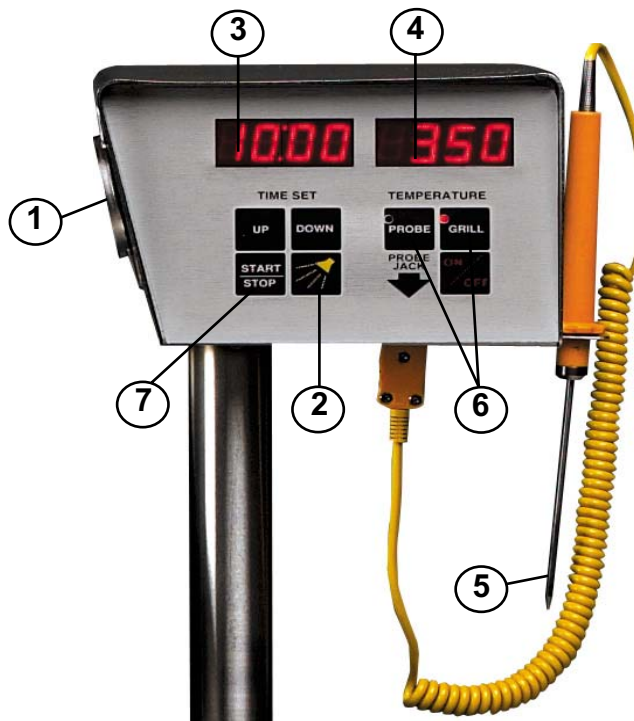
- | | |
|------------------------------|-----------------------------------|
| 1. Control Pod | 7. Grill Burner Ignitor Button |
| 2. Halogen Light | 8. Smoker Box |
| 3. Control Pod Mounting Knob | 9. Grill Drip Trays |
| 4. Warming Rack | 10. Control Knobs |
| 5. Rotisserie Skewer Rod | 11. Radiant Burner Ignitor Button |
| 6. Rotisserie Power Switch | 12. Grates |

GRILL COMBO



- | | |
|-----------------------------------|--------------------------------|
| 1. Side Burners | 5. Side Burner Drip Tray |
| 2. Side Burner Ignitor Button | 6. Grill Drip Trays |
| 3. Rear Side Burner Control Knob | 7. Smoker Box |
| 4. Front Side Burner Control Knob | 8. Grill Burner Ignitor Button |

CONTROL POD



- | |
|------------------------|
| 1. Halogen Light |
| 2. Light Power Switch |
| 3. Time Display |
| 4. Temperature Display |
| 5. Meat Probe |
| 6. Temperature Toggles |
| 7. Timer Start/Stop |

GRILL BURNERS



- 1. Infrared Rotisserie Burner
- 2. Infrared Broiler Burner
- 3. Grill Burner

- 4. Smoker Box
- 5. Grates

CAUTION



DO NOT TURN ON ALL THE GRILL/SEARING BURNERS AND LEAVE THE HOOD CLOSED FOR MORE THAN 20 MINUTES. EXCESS HEAT CAN BUILD UP INSIDE THE GRILL. OPENING THE HOOD WITH AN UNPROTECTED HAND OR ARM CAN LEAD TO BURNS CAUSED BY THE RELEASE OF THIS HEAT.

LIGHTING THE GRILL

Before attempting to light your grill, check the following:

1. Turn OFF the tank supply gas to the unit. Do not use the grill if you smell gas.
2. Be sure the drip trays are in place.
3. Open the hood.
4. Be sure the LP tank connections to the manifold and tank are tight. Inspect the hose for wear or abrasions. A damaged hose/regulator assembly must be replaced. If using LP gas, make sure there is fuel in the LP cylinder.
5. Make sure all control knobs are turned to the OFF position.
6. Check that all grates and radiant panels are in place.
7. Do not lean over the grill or place your hands down inside the grill while attempting to light it.

CAUTION



BEFORE LIGHTING, BE SURE TO LOOK AT THE FRONT PANEL AND NOTE THE APPROPRIATE IGNITOR BUTTON FOR THE BURNER YOU INTEND TO LIGHT.

To light, turn ON the tank supply gas. Turn the control knob counterclockwise to the HI/LITE position and push the correct ignitor button. You should hear a series of sparks and the burner should light within 5 seconds. You should be able to see a spark at the ignitor collector box just above the burner. If the burner fails to light, turn the knob OFF and wait 5 minutes for gas to dissipate before attempting to light again. If the burner fails to light after several attempts, it can be lit with a match.

MATCH LIGHTING THE GRILL

Grill Burner:

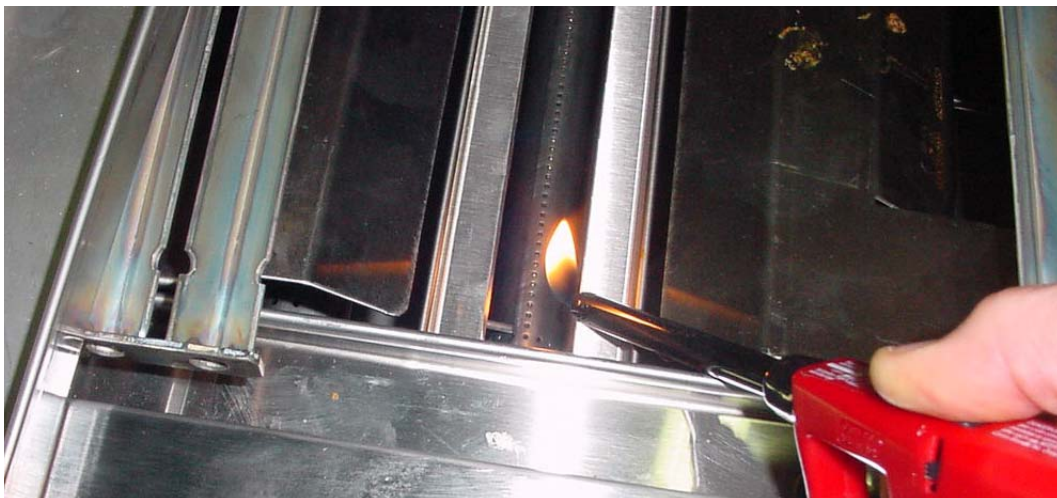
Make sure all knobs are in the OFF position. Move the grate just above the burner you intend to light. Turn the control knob for that burner to the HI/LITE position and, with a lit match, place the flame at the small hole of the long notch in the radiant panel. The burner should light within several seconds. All burners may be lit with a paperbook match, but for ease of lighting a long-stemmed match or butane lighter (as shown) is recommended. Locate the lit match/lighter as shown.



MATCH LIGHTING THE GRILL (continued)

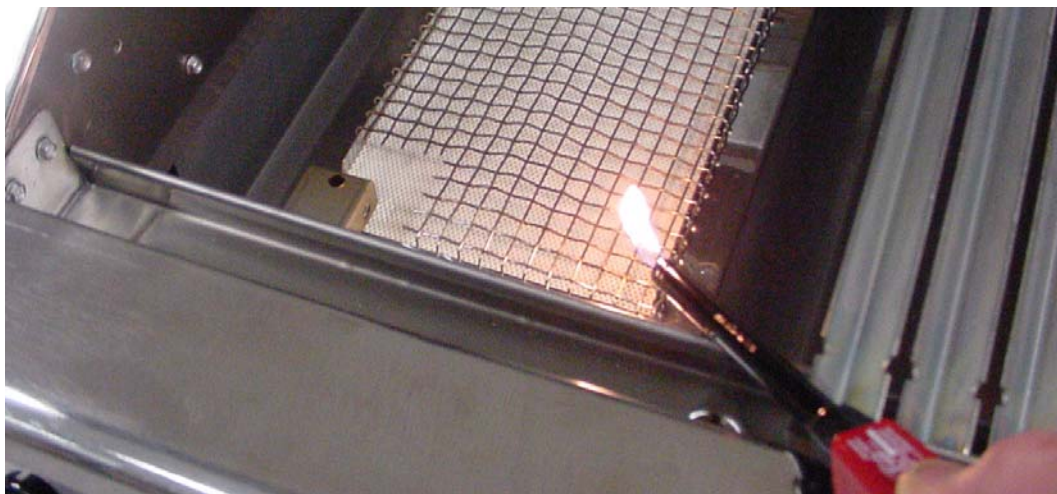
Smoker Burner:

The same method used for the grill burner can be used for lighting the smoker burner. However, the smoker tray should be removed first, exposing the burner ports. Light the smoker burner near the electrode at the front ports.



Infrared Broiler Burner:

Use the same method to light the infrared broiler burner, locating the lit match at the front corner as shown.



Side Burners:

The two side burners can also be lit using the same method. Locate the lit match through the low grate support and near the burner ports.

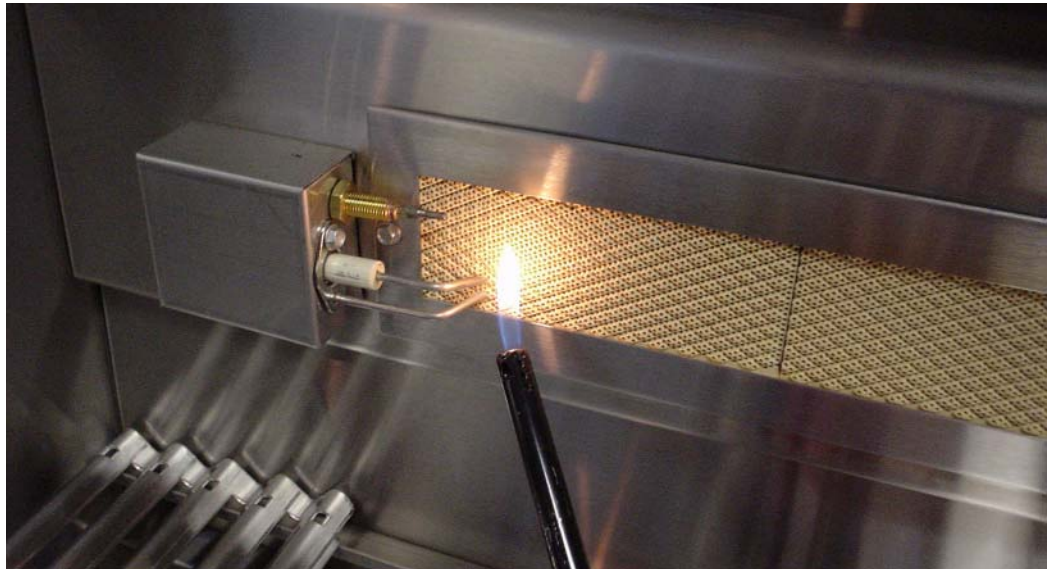


MATCH LIGHTING THE GRILL (continued)

Infrared Rotisserie Burner:

Turn the knob to the HI/LITE position and push it in toward the front panel. Push the ignitor button. You should see a spark at the back rotisserie electrodes. After burner ignition, continue to push the knob in for approximately 30 seconds until the rear burner begins to glow a dull red. You can then release the knob and the thermocouple safety should keep the burner lit. If the burner fails to light, turn the knob to the OFF position and wait 5 minutes before trying again.

For match lighting repeat the same steps with the rotisserie knob, turning to the HI/LITE position and pushing in. Place the burning end of the lit match to the lower left side of the rear infrared burner and ignition should occur immediately.



CAUTION



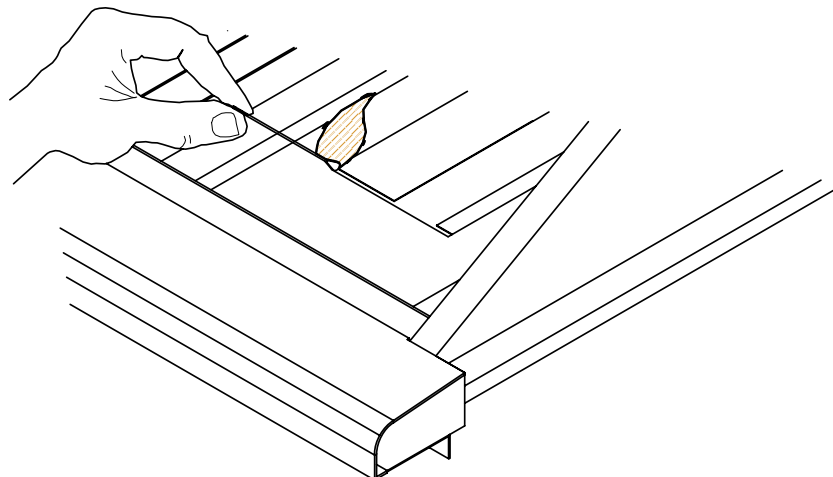
THE LOCATION OF THE INFRARED ROTISSERIE BURNER MAKES IT VERY SUSCEPTIBLE TO STRONG WIND CONDITIONS. YOU SHOULD NOT OPERATE THIS BURNER ON WINDY DAYS.

CAUTION



IF ANY BURNER FAILS TO LIGHT USING A PROVIDED FLAME SUCH AS A MATCH (GAS IS BEING SUPPLIED AND YOU DO NOT HAVE AN EMPTY TANK), TURN OFF THE GAS SUPPLY AND CHECK THE BURNER FOR SPIDER WEBS OR OTHER GAS OBSTRUCTIONS. IF NOTHING IS FOUND, CALL YOUR DEALER.

Match lighting using a small paperbook match is possible (as illustrated below), but it is recommended that you use a long-stemmed match or a butane lighter.



BURNER ADJUSTMENTS

Prior to adjusting burners, observe the appearance of the burner flame with the burner set on HI. Flame height should be approximately 1-1/4" high with a blue flame. If your flame meets these criteria, you probably do not need to adjust your burner. If you have a yellow or uneven flame then adjustment may be necessary.

NOTE: Burner flames can sometimes be difficult to see in sunlight and should be checked under shade or low light conditions.

Be sure the grill is turned OFF and cool before performing any burner adjustment. Your burner has been factory set, but due to variations in gas it may, at times, be necessary to adjust the burner air shutter setting. This can be done by removing the top grates and carefully lifting off the radiant panels. The rear burner hold down bracket can then be removed by unscrewing the two end screws holding it in place. Carefully lift up the bracket and easily lift one of the burners up and out. For soft or yellow flames, unscrew the air shutter hold down screw and open the air shutter about 1/8 - 3/16" more. For a hard or noisy, lifting flame, close the air shutter slightly. Tighten the adjustment screw and carefully reposition the burner onto the orifice and into its rear burner support bracket. Turn on and test the burner to verify the flame ignition and performance. If acceptable, repeat the steps on the other burners.

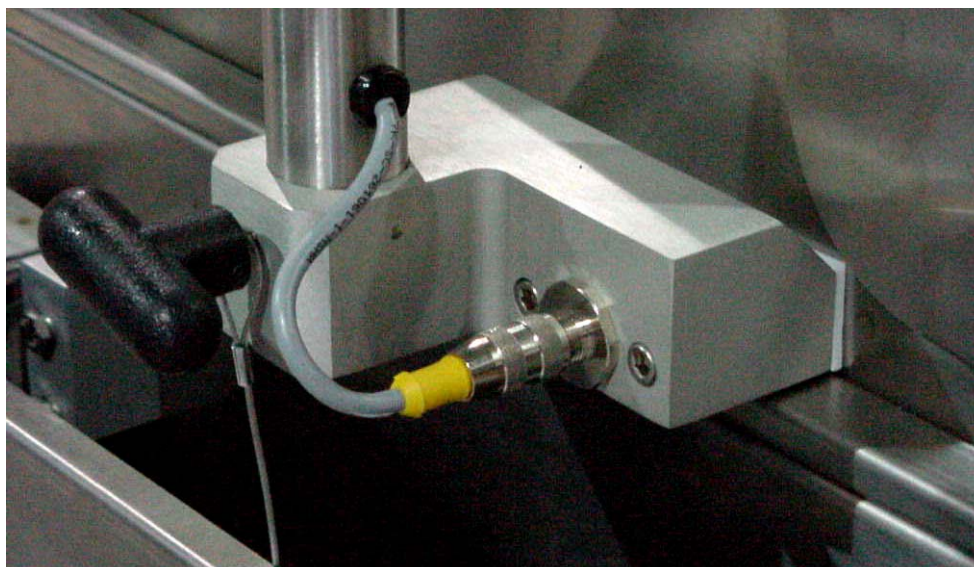
After adjustment, be sure to relocate the hold down bracket and attach the screws. Reinstall the radiant panels and grates. There is no air adjustment on the back infrared burner or the front infrared broiler burner. The same adjustments can be carried out for the side burners.

CONTROL VALVE LOW SETTING

The burner control valves have a low burner setting for slower cooking of food items. This setting has been pre-set at the factory and should not need adjustment.

USING THE ELECTRONIC CONTROL POD

1. Insert the control post into the control mount and tighten the mounting knob.
(NOTE: The slot in the bottom of the post must align with the pin in the post mount.)
2. Attach the wire connector to the control mount.
3. Press the ON/OFF button to turn it on.



CAUTION



DO NOT OVER-TIGHTEN THE ELECTRONIC CONTROL POD WIRE CONNECTOR. IT SHOULD BE TIGHTENED ONLY UNTIL SNUG.

TEMPERATURE DISPLAY

When turning on the electronic control pod, the grill temperature will be displayed in °F. To use the meat probe, insert the probe into the yellow inlet on the bottom of the control housing. Be sure to remove the plastic from around the meat probe. With the probe properly connected, press the PROBE button. The probe temperature will be displayed. (NOTE: The handheld probe has a wide and narrow prong. These must be placed in the corresponding wide and narrow slots on the probe inlet.)

When using the meat probe, insert the probe into the center of the product being cooked. Let the temperature display stabilize (about 4 or 5 seconds) before reading. Pressing the PROBE or GRILL buttons on the electronic control pod will toggle between the probe and grill temperatures.

CAUTION



DO NOT ALLOW THE MEAT PROBE WIRE OR HANDLE TO CONTACT HOT SURFACES. THIS WILL DAMAGE THE PROBE AND MAY CAUSE AN INACCURATE READING.

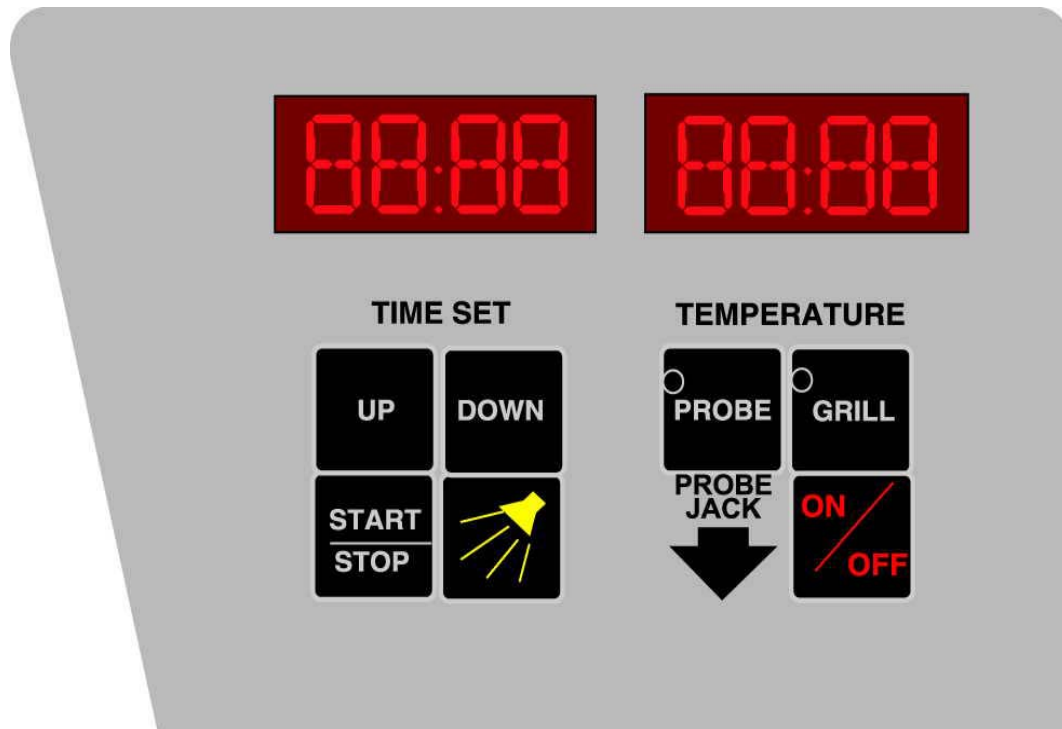
USING THE ELECTRONIC TIMER

Countdown Timer:

To set the time, use the up and down buttons to select the desired time. Press the START/STOP button to start the timer. When the timer reaches zero, an alarm will sound and the display will flash. Press the START/STOP button to turn off the alarm.

Count-Up Timer:

If the START/STOP button is pressed while the timer is at 00:00, the timer will begin counting up in 1 second increments.



NOTE: The control pod is weather-resistant and can be left on the grill when it is not in use. If desired, the control pod can be removed for storage. Install the weatherproof cap over the wire inlet when the electronic control pod is not installed.

GRILL SURFACE LIGHT

To turn the grill light on:

1. Install the control pod and the wire connector.
2. Press the ON/OFF button to turn on the electronic control.
3. The light can then be turned on or off by pressing the LIGHT button.



CHANGING THE GRILL LIGHT BULB

1. Remove the control pod from the grill.
2. Remove the two hex head screws holding the light bezel, then remove the bezel.
3. Grasp the outside of the bulb and o-ring and pull them straight out of the housing.
4. Place the rubber o-ring on the new light bulb.
5. Align the pins on the bulb with the holes in the lamp base and press the bulb into the housing. (Make sure the o-ring is positioned correctly around the bulb.)
6. Replace the bezel and screws.

LOCKING THE CASTERS

In order to prevent the grill from moving during use, lock the casters. The base is equipped with two rigid casters and two swivel casters. The swivel casters are located on the left-hand side of the cart. To lock the casters, press the lever located on the side of the swivel casters.

END SHELVES

To raise the shelf:

Gently lift the shelf up, then allow the shelf to slide down into position.

To lower the shelf:

Grasp the shelf near the base and lift it straight up. With the shelf pulled up out of the holding bracket, gently lower it (being careful not to pinch your fingers).



POWER PANEL

The deluxe bases are equipped with a power inlet/outlet panel. This panel is equipped with an inlet into which an extension cord can be plugged along with two receptacles on the outside of the base and two receptacles on the inside.

CAUTION



A THREE-PRONG EXTENSION CORD MUST BE USED WITH THE POWER PANEL. DO NOT USE THIS GRILL UNDER POWER WITH AN EXTENSION CORD IF IT IS RAINING OR SNOWING.



To operate the panel, plug a three-prong extension cord into the inlet located on the back of the base. Plug the grill into one of the outlets on the inside of the base. The outlets on the back of the base can be used for small appliances, etc.

NOTE: The power panel is equipped with a GFCI outlet. Press the RESET button located on the GFCI outlet before plugging an extension cord into the grill. **The rotisserie motor and control pod will not function if the GFCI outlet is tripped.**

For those bases not equipped with a power panel, run an extension cord through the two-inch diameter hole in the bottom panel of the base to plug in the grill.

IMPORTANT

Models 36C and 48C have built-in side burners on the left side for use in cooking. Always remove the side burner cover during burner lighting and operation. Always replace the side burner cover after using the side burner.

GRILL

The grates provided with this grill can be used on both sides (V up or Λ down). There are also two positions to mount your grates: one position is flat and the second is sloped, draining toward the front grease trough. For higher fat meats such as bratwurst or hamburger you may wish to place the grates with the Λ down and in the sloped position to facilitate grease run-off into the grease trough. This will cut down on flare-ups as you cook. For leaner cuts of meat, turn the grates to the V up position and place them level for a searing effect. The grill is easy to cook on and provides flexibility for your style of cooking.



IMPORTANT

ALWAYS REMOVE DRIP TRAYS AFTER COOKING AND DISCARD ANY COLLECTED GREASE. CLEAN THE DRIP TRAYS AND PLACE THEM BACK INTO THE GRILL.

Models with the infrared broiler burner are perfect for searing lean cuts of meat. This burner is very hot and will provide plenty of heat for searing the outer layer of meat just the way you want it. The meat can then be eaten or moved to the right side of the grill for additional slow cooking and a medium-well to well-done appearance. Use the electronic temperature sensing meat probe to measure the internal temperature of the meat to suit your individual tastes.

SMOKER

The grill smoker system can provide a smoky, flavorful aroma to the foods you cook. It can be used when operating the rear rotisserie burner or the grill burners. There are many types of wood chips available (mesquite and hickory are the most common). Mesquite chips provide a sweet taste and are commonly used with poultry or seafood. Hickory chips are the preferred choice for red meats. Many other types of chips are available (such as oak, cherry, or apple) depending on your individual tastes. It is best to soak the chips in water for several hours prior to putting them into the tray. It is recommended that you start in the HI position and get the chips smoking before lowering the smoker burner to the LO setting. If the wood chips begin to flare-up, more water can be added to the smoker box to cut down the flame. Do this carefully through the top of the grill or pull the drawer out to add water. Keeping the grill burners on a lower burner setting will allow the smoker chips to smolder and smoke longer, thus avoiding the rapid burning of the chips.

CAUTION

THE SMOKER BOX IS VERY HOT. DO NOT REMOVE IT IF THE CHIPS ARE IN FLAMES. CAREFULLY POUR WATER INTO THE BOX FROM ABOVE BEING VERY CAREFUL OF FLASHING STEAM.

Be sure to soak the wood chips and keep moisture in the smoker box during use. During roasting you may provide chips several times and lots of water to produce a warm, moist aroma to the meat.

ROTISSERIE

Your grill rotisserie system features a rear infrared burner, an ignitor electrode, thermocouple safety, and a unique front-mounted internal rotisserie drive system. The high torque drive motor is mounted in the lower rear of the grill away from the heat for long life. The rotisserie drive output coupling is designed to accept the Star provided skewer rod that is supported on the other end by a high performance roller bearing assembly. A pair of high temperature mitts are provided for easy handling of the skewer during cooking. A pair of specially designed meat prongs are provided to help hold the meat securely on the skewer. To use the skewer, carefully push the pointed end through the center of the meat to be cooked. Center the meat on the skewer. Slide the meat prongs onto both ends of the skewer rod and push them into the meat until it is secure. Tighten the meat prongs to prevent movement.



CAUTION



DO NOT PUT YOUR HAND IN A POSITION TO BE POKED BY THE SKEWER OR PRONGS. THIS CAN EASILY HAPPEN IF CARE IS NOT TAKEN.

Some meats such as chicken or turkey require tying the wings and legs with cooking string to avoid catching the meat on the burner or other areas of the grill. Be sure to always use the provided drip pan under the meat to catch the grease and drippings during the cooking process.

The hood may be closed for roasting, but the product should be checked frequently to make sure that the meat is turning and is not stuck in front of the burner which could cause it to burn. The rotisserie burner can be set to a lower setting for slower cooking.

The burner and skewer location are designed to roast large cuts of meat while allowing the placement of a rotisserie basting pan beneath the meat. Drippings can be collected for basting or to make gravy. You can add garlic, onion, or other flavorful herbs to this pan and the meat while cooking. It is a good idea to keep water in the pan to provide a flavorful steam to the meat. Rotisserie cooking tends to cook things quickly so normal cook times may be shortened.

Periodically stop the rotisserie by turning the front panel rotisserie switch OFF and use the electronic temperature meat probe to check the internal meat temperature. (NOTE: Bones tend to get much hotter than meat, so be sure to avoid contacting bones when checking internal meat temperatures.) You can cook the meat to your exact temperature requirements. Always use the provided basting pan under the meat while cooking.

When the meat is finished cooking, put on the safety mitts and carefully lift the skewer up slightly on the left side while pulling the skewer straight out of the coupling drive end. Carefully set the meat on your cutting or serving tray. Loosen the meat prong hold down nuts and slide them off the skewer. The skewer can now be safely pulled out of the meat.

MENU GUIDE

A menu guide is located on the side of the electronic control pod for quick access. This guide features various items that can be cooked on your grill and their appropriate internal temperatures. Use this guide to determine the proper doneness of your meats when using the meat probe.

<i>Menu Guide</i>	
BEEF/ STEAK/ VEAL/ LAMB	
RARE	120° - 125°
MEDIUM RARE	130° - 135°
MEDIUM DONE	140° - 145°
MEDIUM WELL	150° - 155°
WELL	160° and Above
CHICKEN	165° to 175°
TURKEY	165° to 175°
PORK	160°
FISH	140°
<small><i>*All Temperatures in Fahrenheit Chart offered as a general cooking guideline</i></small>	

CLEANING AND CARE OF YOUR GRILL

The grill is made of non-rusting stainless steel and will provide many years of service. After cooking on the grill several times, there may be discolored areas due to high performance temperatures provided by this grill. Grease and grease vapors will also accumulate in areas requiring cleaning to maintain grill appearance. There are many types of stainless steel cleaners available; always choose the mildest cleaner first, gently scrubbing in the direction of the grain. Do not use any type of harsh or abrasive cleaners on the front panel as these could damage the markings and front panel appearance. Do not use any abrasives on the highly polished front bullnose or hood stripes as these would leave noticeable marks. To keep your grill looking good, it is best to wipe off these areas with a soft, damp cloth after every use.

Drip trays must be removed frequently to discard the grease and clean the tray. Be sure to place the grease trays back into the grill after cleaning. Clean the front grease trough by using a small putty knife to scrape out any grease residue or food particles. Always be sure that the grease drain tube is clear and open for proper grease drainage during operation.

Grates can be cleaned immediately after cooking by removing them with the high-temperature mitt provided. Scrub the hot grate with a brass bristled brush dipped in water. The grate can also be cleaned by operating the grill on HI for approximately 30 minutes, getting the grates very hot and burning off the cooking residue. A grey ash will remain on the grates which, when cooled, can be easily scraped off with a brass bristled brush. Do not allow the grates to build up with excess grease as a grease fire can occur while heating up the grill or cooking.

Burners should be periodically inspected and cleaned. To remove the burners, remove the grates, radiant panels, and the rear burner hold down bracket (held by several screws). The burner can easily be lifted up from the rear and pulled off the front orifice and out of the unit. Inspect the burner and carefully clean it with a wire brush. Inspect and clean out any clogged ports using a straightened paper clip. Shake out any internal debris from the air shutter. Use a flashlight and visually look down the orifice hole into the burner body, looking for any debris or spider webs. If any debris is seen, use a straightened coat hanger to remove it.



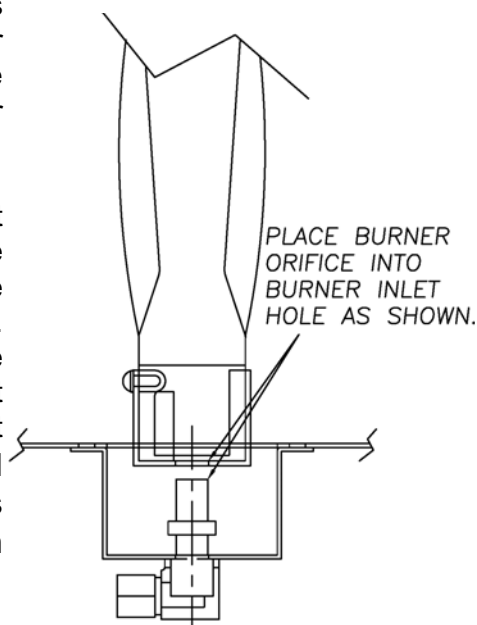
The burner orifice can also be removed. A small needle can be used to clean out the orifice hole. Be careful to not damage or distort the orifice hole, effecting gas flow into the burner. The smoker burner can be removed and cleaned in a similar way.

The infrared broiler burner can be removed and cleaned of any debris on the high-performance radiant screen. An air hose can be used to carefully blow out any particles from the burner. Apply air to the burner in the same direction as the gas flow by applying the air at the orifice hole bracket into the burner. Unplug any holes using a small needle but be very careful not to enlarge or damage the ceramic port holes. Use a flashlight to inspect the burner.



Be sure to reassemble all burners in their previous locations being careful to center them properly over their respective orifices. Be careful not to upset the air shutter setting. Secure the burners using the rear hold down bracket and screws removed earlier.

Replace the radiant panel. Do not place a radiant panel over the infrared broiler burner. Replace the grates. For models with the side burners, remove the top bar grate and lift off the brass burner head. This head can easily be inspected and cleaned. Be sure to replace the burner head back on the base it was removed from and replace the grate. Relight all burners and check for proper flame and performance characteristics. If any adjustments are necessary, refer to the earlier section on burner adjustments.



IGNITOR BATTERY REPLACEMENT

The electronic ignitor button provides the spark to the electrode mounted by the burner to provide ignition. The ignitor button should provide many years of service, but the AAA battery in the unit should be replaced every year. The ignitor button can be easily unscrewed allowing removal of the AAA alkaline battery. Be sure to install the replacement battery the same way as the one just removed. Screw the actuating button collar back into place. Be sure all knobs are OFF. Push the ignitor button to verify the sparking sound and visual spark at the electrode.



CLEARING SPIDER WEBS AND NESTS

Visually inspect the burners once per year and be sure to visually inspect the inside inlet venturi for spiders or nests. A spider web in the venturi opening can cause the following problems:

1. The inability of gas to flow properly into the venturi, resulting in a yellow flame, no flame, or flashback.
2. The grill does not get up to full temperature. This can also be caused by the sudden opening of the gas cylinder valve resulting in the actuation of the excess flow device in the hose/regulator assembly. Turn OFF the gas cylinder valve and turn the control knob OFF. Wait 15 seconds and slowly turn the LP cylinder valve ON. Relight the same burner and see if the problem persists. If so, remove the burner and inspect it for inlet venturi restriction. If there is no restriction, replace the burner and repeat the lighting steps again by slowly turning on the cylinder gas valve and lighting the burner. If the burner is still not burning correctly, call your dealer.

Grill Troubleshooting Guide

This is a general guide provided to help the end user. If your problem continues, contact your dealer.

A. Grill will not light when the appropriate ignitor button is pushed.

1. Are you getting a spark to the burner?
 - If there is no sparking noise at all, replace the AAA alkaline battery in the ignitor.
 - If you hear a spark, check the appropriate burner electrode and verify visually that there is a spark to the burner.
 - If there is no spark, carefully remove the front panel and check the appropriate wire connection at the ignitor box and the electrode terminal. Also check the electrode gap. There should be a 1/8" gap from the electrode to the ground.
2. The spark fires at the ignitor electrode but still will not light the burner.
 - If you are using LP gas, check for an empty tank.
 - Attempt to match light the unit using a long-stemmed match. (Refer to the match lighting section of this manual.)
 - If a match lights the burner, verify that there is a spark over the burner ports and clean the burner of any debris at the ignition ports after the burner is shut off and allowed to cool.

B. Burner flame is yellow or orange (you may smell the odor of gas).

1. Check the burner inlet for obstructions. Are there spider webs in the burner inlet?
2. Check the air shutter setting and adjust it per the instructions in this manual.

C. You are getting low heat with the burner on the HI setting.

1. Is it just one burner firing with a low flame?
 - If so, clean that burner. Inspect the inlet for obstructions and verify that the orifice is not restricted. Push a small needle into the orifice hole to clean out any debris.
2. If all burners are firing low on the HI setting, then check for the correct gas supply and pressure.
3. Shut off the supply gas at the tank. Turn all gas control knobs OFF. Be sure the hood is open and slowly turn on the tank gas valve. Light the burners and verify flame height. Sometimes the excess flow device present in the LP hose/regulator assembly engages, thereby limiting the flow of gas to the unit.

D. Rear rotisserie burner will not light.

1. Is there a spark at the ignitor electrode?
 - Follow troubleshooting series A.
2. Will the rotisserie burner light with a match?
 - If it will and you have a good spark, wind conditions could be causing the gas to move away from the ignitor electrode.

E. Rear rotisserie burner lights but will not stay lit once the valve button is released after being pushed for 30 seconds.

1. Was the burner glowing a dark red?
 - If yes, continue pushing the control valve in for a minute or two after lighting.
2. If the burner continues to go out again immediately, be sure the burner is not in a windy location. The thermocouple safety may have come loose at the control valve or it may have failed either with a defective thermocouple or valve safety. Call your dealer.

LIMITED EQUIPMENT WARRANTY

Star Professional Outdoor Grills carry a:

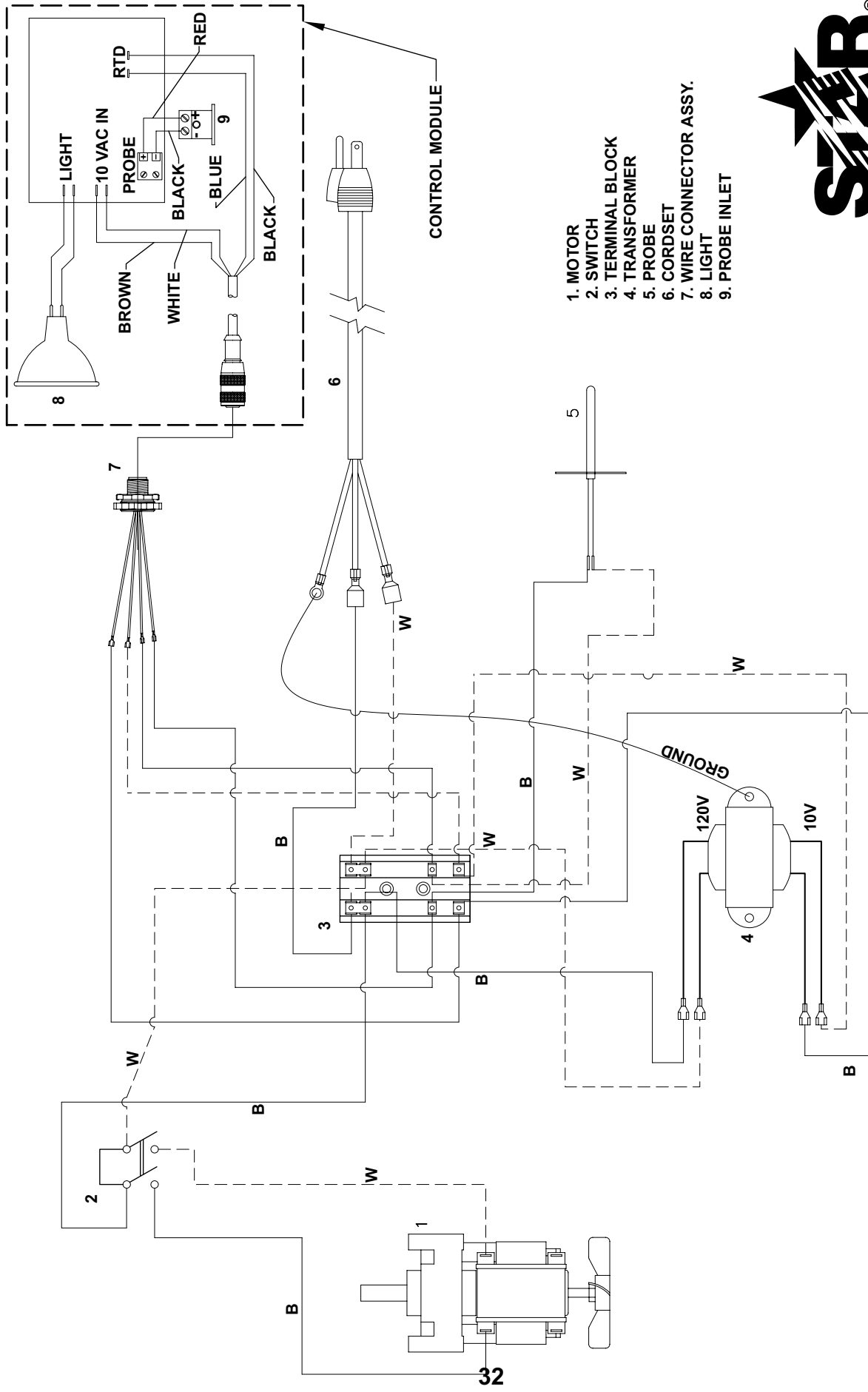
- **Lifetime parts warranty** on all stainless steel components, including the steel body, stainless steel burners and stainless steel cooking grates (excluding discoloration, surface corrosion, or scratches) with the exception of the stainless steel radiants.
- **Five (5) year parts warranty** on side burners and stainless steel radiants.
- **Two (2) year parts warranty** on the searing burner and rotisserie burner.
- **One (1) year parts and IN-HOME labor warranty** on the entire unit except for the light bulb and batteries.
- **One (1) year parts and IN-HOME labor warranty** on island doors.

Such warranty shall be effective from the date the equipment is placed in service. The owner must provide proof of purchase upon request and have the equipment accessible for service. Star's obligation under this warranty is limited to the repair of defects in material or workmanship without charge by your local dealer or a Star factory authorized service center or the service center's sub-agency during normal working hours. This warranty applies to equipment used in residential applications only. This warranty applies to all units shipped in the United States and Canada.

NOT COVERED BY WARRANTY

- Installation or start-up
- Damages/failure due to shipping
- Damages/failure due to improper installation or failure to meet local codes
- Damages/failure due to incorrect utilities brought to the unit
- Damages/failure due to abuse, misuse or neglect of required maintenance
- Damages/failure due to operation contrary to the operating and installation instructions
- Damages/failure when used in commercial, industrial, rental or any application other than residential consumer use
- Damages/failure due to gas conversions
- Damages/failure due to acts of God
- Labor to replace such items that can be replaced easily during normal maintenance
- Cleaning of equipment
- Resetting of circuit breakers or safety devices
- Replacement of fuses or fuse boxes
- Discoloration, surface corrosion, or scratches
- Loss of revenue or food product
- Service calls to educate the customer in the proper use and care of the equipment
- Any item that is disassembled or tampered with for any purpose other than repair by your local dealer or a Star authorized service center or the service center's sub-agency
- Labor during other than normal working hours
- Light bulb and batteries

This warranty applies regardless of changes in residence.



1. MOTOR
2. SWITCH
3. TERMINAL BLOCK
4. TRANSFORMER
5. PROBE
6. CORDSET
7. WIRE CONNECTOR ASSY.
8. LIGHT
9. PROBE INLET



SSG WIRE DIAGRAM

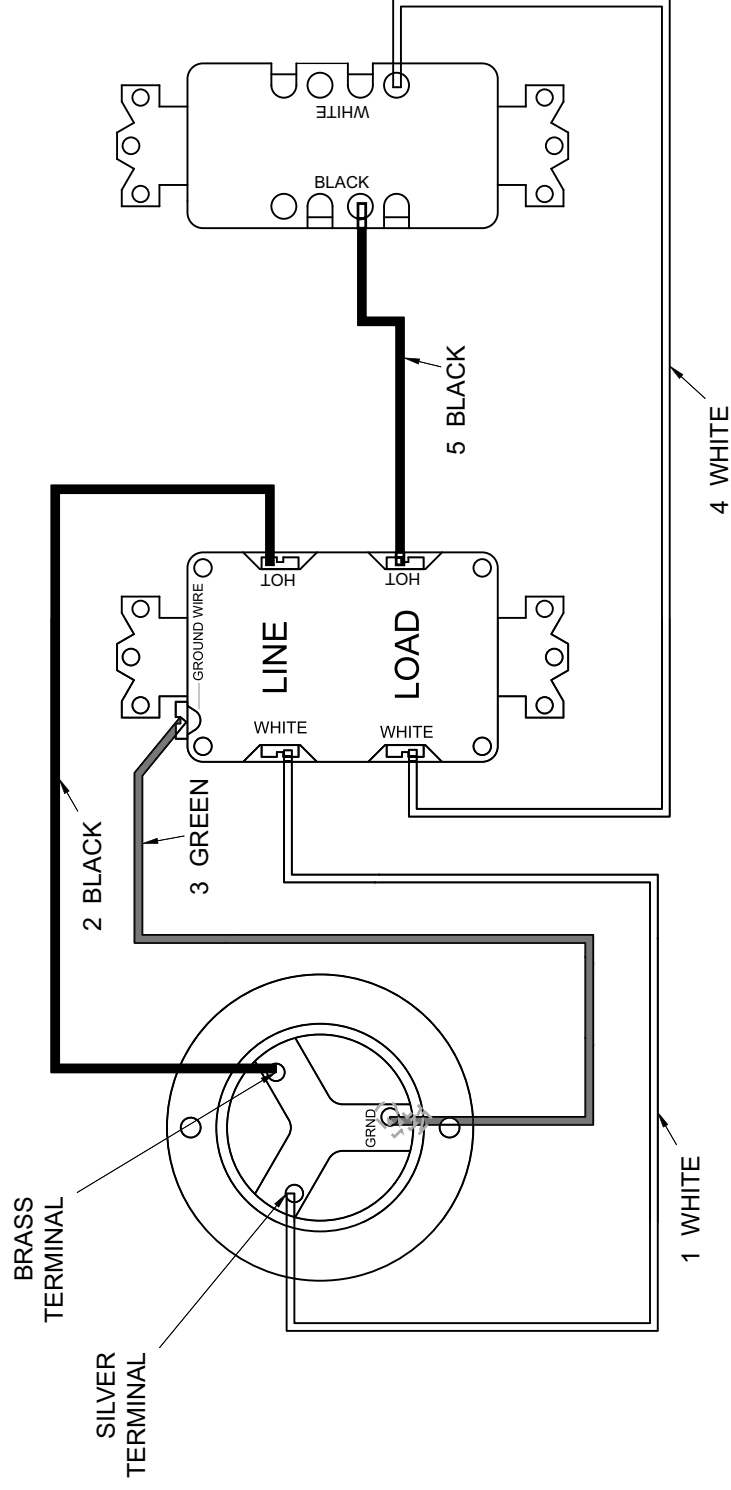
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STAR MANUFACTURING INTERNATIONAL INC.

SK2010

Rev. A

05-2-06



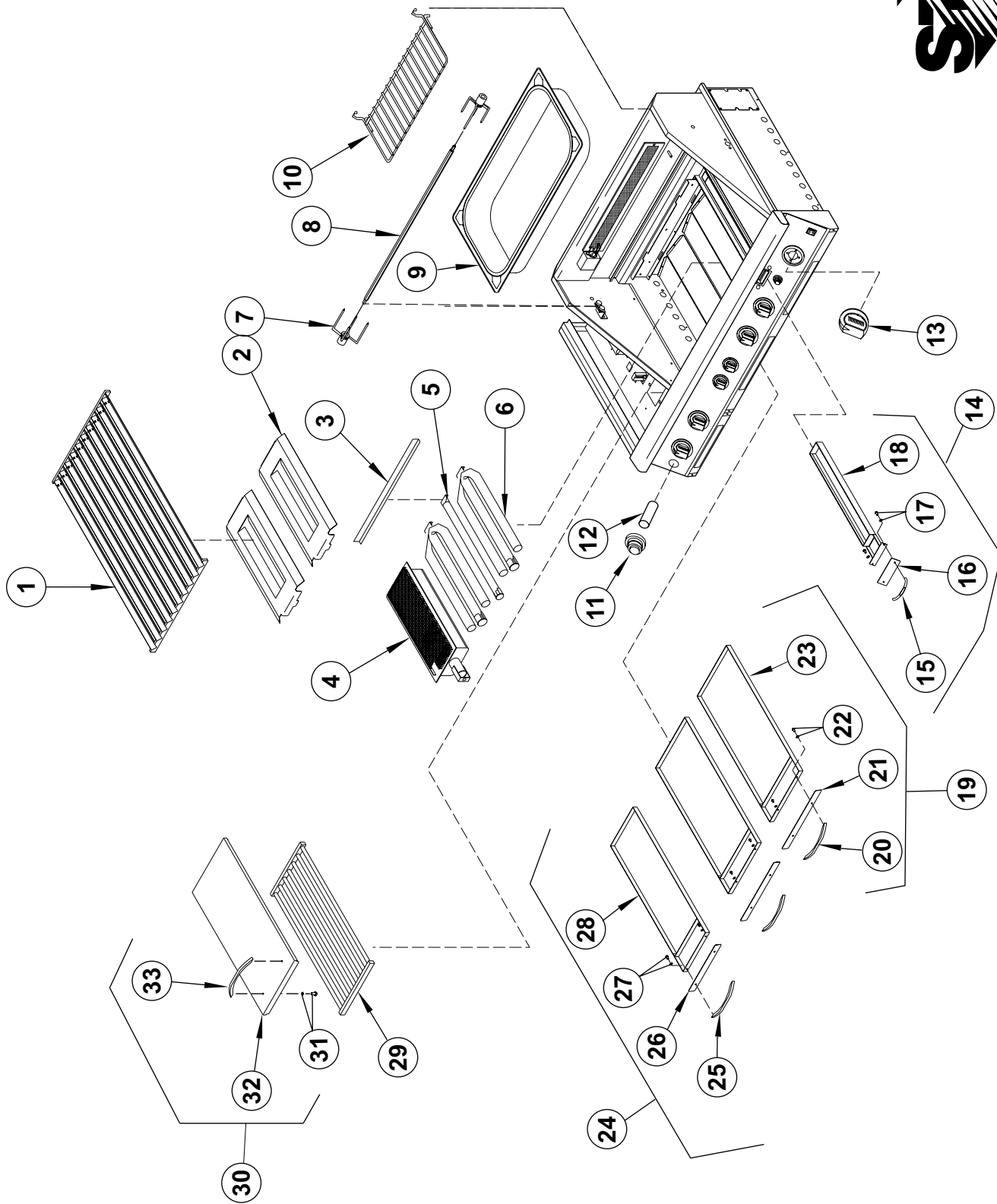
SSG WIRE DIAGRAM - ELECTRICAL BOX

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STAR MANUFACTURING INTERNATIONAL INC.

SK2026

09-23-03



UPPER USER REMOVABLE PARTS LIST

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

STAR MANUFACTURING INTERNATIONAL INC.

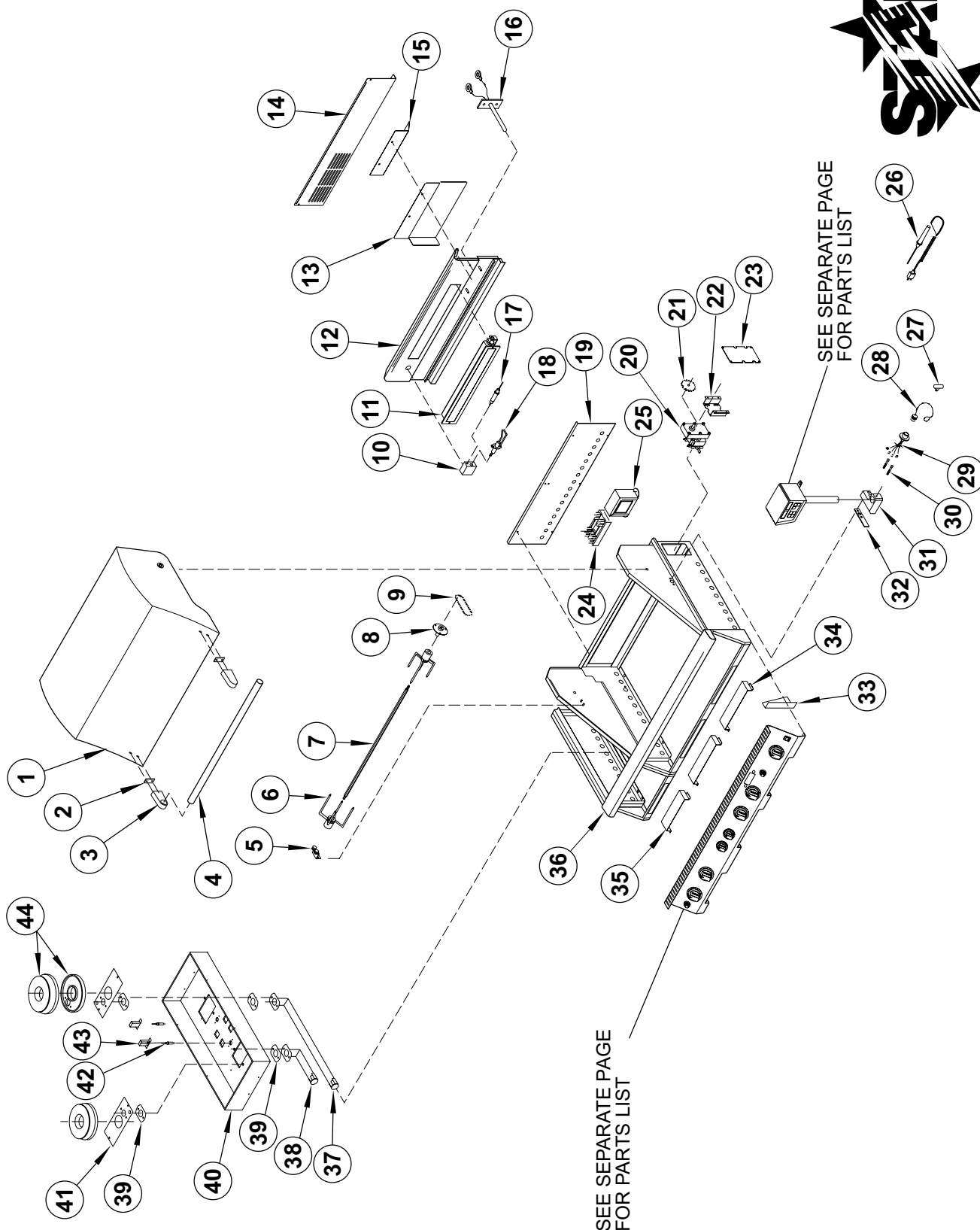
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SSG Professional Outdoor Grills Parts List - Upper User Removable Parts

#			Quantity per Model			Quantity per Model								
			SSG24	SSG30	SSG36	SSG36C	SSG48	SSG48C						
Part	Description	Part	Description	#	Number	Description	Part	Number	Description	#	Number	Description		
1	2V-Z8013	GRATE	2	2	2	18	S2-OG0029	SMOKER BOX	1	1	1	1	1	SSG24
	2V-Z8014	GRATE		2		19	S2-OG0056	PAN ASSEMBLY COMPLETE	1	1	2	1	2	SSG30
	2V-Z8015	GRATE			3		(includes item numbers 20, 21,22 and 23)							SSG36
	2V-Z8016	GRATE				20	2R-Z6726	HANDLE	1	1	2	1	2	SSG36C
2	S2-Z7074	RADIANTS (U-BURNER)	2	1	2	21	S2-Z7066	FACEPLATE	1	1	2	1	2	SSG48
	S2-Z7075	RADIANT (STRAIGHT BURNER)		1		22	2C-Z6744	SCREW 8-32 x 5/16 RHP SS	2	2	4	2	4	SSG48C
3	S2-Z7170	BURNER HOLDDOWN BRKT	1			22	2C-Z6759	WASHER #8 LOCK EXT	2	2	4	2	4	
	S2-Z7171	BURNER HOLDDOWN BRKT		1		23	S2-OG0015	PAN	1	1	2	1	2	
	S2-Z7172	BURNER HOLDDOWN BRKT			1	24	S2-OG0057	SIDE BURNER PAN ASSY COMPLETE						1
	S2-Z7173	BURNER HOLDDOWN BRKT					(includes item numbers 25, 26, 27 & 28)							
4	2F-Z6906	SEARING BURNER		1	1	25	2R-Z6726	HANDLE	1	1	2	1	2	2
5	S2-OG0065	SMOKER BURNER	1	1	1	26	S2-Z7114	FACEPLATE				1		1
6	2F-Z6901	U-BURNER	2	1	1	27	2C-Z6744	SCREW 8-32 x 5/16 RHP SS			2	2	2	2
NI	S2-OG0065	STRAIGHT BURNER		1		27	2C-Z6759	WASHER #8 LOCK EXT			2	2	2	
7	2B-Z7005	MEAT HOLDER PRONGS	2	2	2	28	S2-OG0016	SIDE BURNER PAN			1	1	1	1
8	2A-Z6852	SPIT ROD - 24	1		1	29	2F-Z6998	TOP GRATE - SIDE BURNER			1	1	1	1
	2A-Z6853	SPIT ROD - 30				30	S2-OG0069	SIDE BURNER COVER COMPLETE ASSY			1			1
	2A-Z6854	SPIT ROD - 36			1		(includes item numbers 31, 32 and 33)							
	2A-Z6907	SPIT ROD - 48				31	2C-Z6744	SCREW 8-32 x 5/16 RHP SS			2		2	2
9	2D-Z6978	ROASTING PAN - SMALL	1	1	1		2C-Z6759	WASHER #8 LOCK EXT			2		2	2
	2D-Y1143	PAN - 2.5" FULL				32	S2-Z7147	SIDE BURNER COVER			1		1	1
10	2B-Z6999	WARMING RACK - 24	1		1	33	2R-Z6726	SIDE BURNER HANDLE			1		1	1
	2B-Z7000	WARMING RACK - 30												
	2B-Z7001	WARMING RACK - 36			1									
11	2E-Z7475	PUSH BUTTON-IGNITOR	1	2	2									
12	2E-Z7127	"AAA" ALKALINE BATTERY	1	2	2									
13	2R-Z6934	LARGE KNOB	2	3	4									
	2R-Z6935	SMALL KNOB	2	2	2									
14	S2-OG0030	SMOKER BOX ASSY COMPLETE	1	1	1									
	(includes item numbers 15, 16, 17, and 18)													
15	2R-Z6830	SMOKER HANDLE	1	1	1									
16	S2-Z7026	SMOKER FACEPLATE	1	1	1									
17	2C-Z6744	SCREW 8-32 x 5/16 RHP SS	2	2	2									
17	2C-Z6759	WASHER #8 LOCK EXT	2	2	2									



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TYPICAL GRILL BODY SERVICE PARTS LIST
REFER TO THE PARTS LIST SPECIFIC TO YOUR MODEL FOR MORE DETAIL INFORMATION.

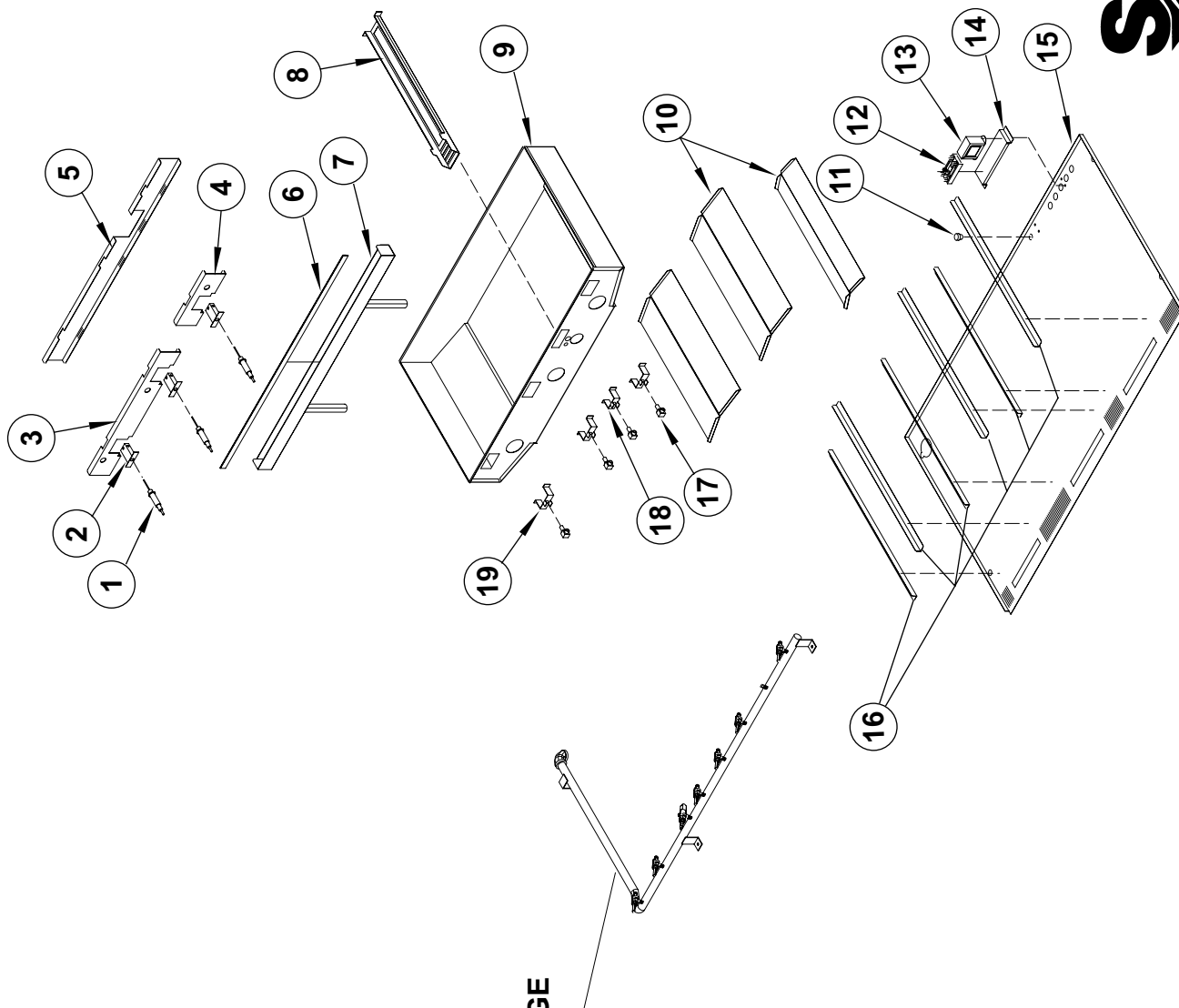
SK2032A

01-31-05

SSG Professional Outdoor Grills Parts List - Grill Body Service Parts

Quantity per Model				Quantity per Model							
SSG24		SSG30		SSG36		SSG36C		SSG48		SSG48C	
#	Part Number	Description	#	Part Number	Description	#	Part Number	Description	#	Part Number	Description
1	S2-OG0031	HOOD ASSEMBLY - 24	1			19	S2-Z7080	REAR LOWER PANEL - 24	1		
	S2-OG0032	HOOD ASSEMBLY - 30		1			S2-Z7081	REAR LOWER PANEL - 30		1	
	S2-OG0033	HOOD ASSEMBLY - 36			1		S2-Z7082	REAR LOWER PANEL - 36			
	S2-OG0034	HOOD ASSEMBLY - 48					S2-Z7083	REAR LOWER PANEL - 48			
2	2I-Z6924	HANDLE INSULATOR	2	2	2	20	2U-Z6902	MOTOR - ROTISSERIE	1	1	1
3	2P-Z6922	HANDLE END CAP	2	2	2	21	2P-Z2538	MOTOR SPROCKET	1	1	1
4	2R-Z6987	HANDLE - 24	1		1	22	S2-Z7089	MOTOR MOUNTING BRACKET	1	1	1
	2R-Z6988	HANDLE - 30		1		23	S2-Z7088	MOTOR ACCESS PLATE	1	1	1
	2R-Z6989	HANDLE - 36			1	24	2E-Z6749	TERMINAL BLOCK	1	1	1
	2R-Z6990	HANDLE - 48				25	2E-Z6769	TRANSFORMER	1	1	1
5	S2-OG0066	ROTISSERIE SUPPORT BRKT ASSY	1	1	1	(See #12 & 13 on the Lower Grill Body Parts List for Illustration & Mounting Location)					
6	2B-Z7005	MEAT HOLDER PRONGS	2	2	2	26	2E-Z6761	PROBE - POD	1	1	1
7	2A-Z6852	SPIT ROD - 24	1		1	27	2R-Z6730	KNOB - POD	1	1	1
	2A-Z6853	SPIT ROD - 30		1		28	2P-Z6748	CLOSURE CAP	1	1	1
	2A-Z6854	SPIT ROD - 36			1	29	2E-Z6745	WIRE CONNECTOR ASSEMBLY	1	1	1
	2A-Z6907	SPIT ROD - 48				30	2C-Z6762	SCREW 1/4-20 x 2 SHCS SS	2	2	2
8	S2-OG0000	ROTISSERIE SPROCKET ASSEMBLY	1	1	1	31	2A-Z6742	CONTROL MOUNT	1	1	1
9	2P-Z6938	CHAIN #25 - 1/4 PITCH	1	1	1	32	2H-Z6753	INSULATOR - CONTROL	1	1	1
10	S2-Z7101	ROTISSERIE IGNITOR BOX	1	1	1	33	S2-Z7178	ROTISSERIE SWITCH HEAT SHIELD	1	1	1
11	2F-Z6904	REAR ROTISSERIE BURNER 14"	1	1	2	34	S2-Z7105	PAN INLET COVER - LARGE	1	1	2
	2F-Z6905	REAR ROTISSERIE BURNER 16"			1	35	S2-Z7106	PAN INLET COVER - SMALL	1	1	2
12	S2-Z7107	INFRARED BACK PANEL	1			36	S2-OG0001	GRILL WELD ASSEMBLY - 24	1		
	S2-Z7108	INFRARED BACK PANEL		1			S2-OG0002	GRILL WELD ASSEMBLY - 30		1	
	S2-Z7109	INFRARED BACK PANEL			1		S2-OG0003	GRILL WELD ASSEMBLY - 36			1
	S2-Z7110	INFRARED BACK PANEL					S2-OG0005	GRILL WELD ASSEMBLY - 36C			
13	S2-Z7023	HEAT SHIELD	1	1	1		S2-OG0004	GRILL WELD ASSEMBLY - 48			
14	S2-Z7084	REAR UPPER PANEL - 24	1		1		S2-OG0006	GRILL WELD ASSEMBLY - 48C			1
	S2-Z7085	REAR UPPER PANEL - 30		1		37	2F-Z6974	LONG VENTURI TUBE		1	1
	S2-Z7086	REAR UPPER PANEL - 36			1	38	2F-Z6975	SHORT VENTURI TUBE		1	1
	S2-Z7087	REAR UPPER PANEL - 48				39	2I-Z5476	GASKET		4	4
15	S2-Z7024	DEFLECTOR	1	1	1	40	S2-Z7111	SIDE BURNER – BURNER BOX		1	1
16	2E-Z6766	CHAMBER PROBE - RTD	1	1	1	41	S2-Z7175	HOT PLATE BURNER MTG PLATE		2	2
17	2J-Z6911	THERMOCOUPLE 48"	1	1	1	42	2J-Z6908	IGNITOR - STRAIGHT		2	2
	2J-Z6912	THERMOCOUPLE 72"			1	43	S2-Z7011	IGNITOR BOX	2	2	4
18	2J-Z6910	IGNITOR - ROTISSERIE	1	1	1	44	2F-Z6857	SIDE BURNER - BURNER SET		2	2

Rev. C 5/4/06



SEE SEPARATE PAGE
FOR PARTS LIST



STAR MANUFACTURING INTERNATIONAL INC.

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

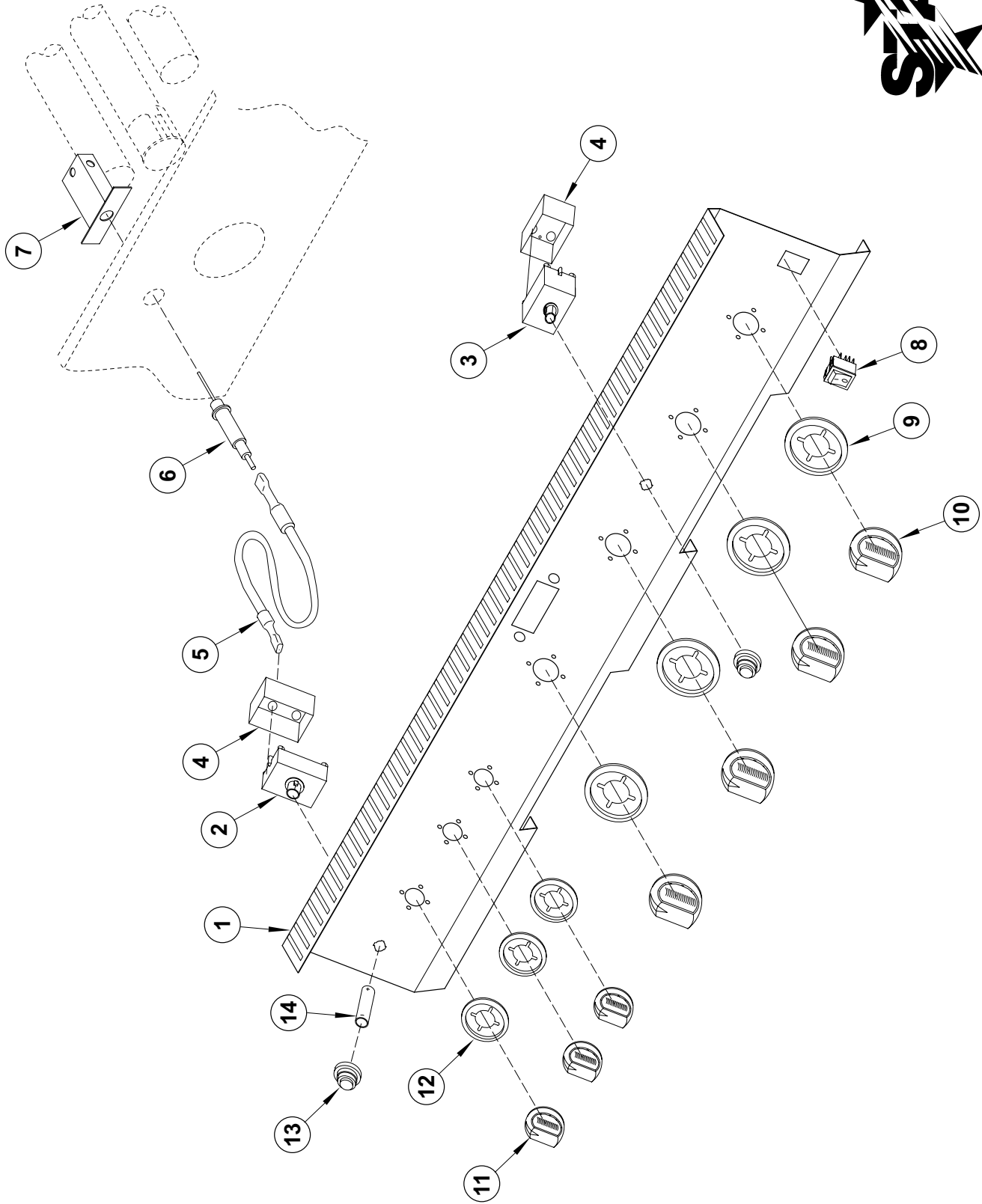
SK2032A

01-31-05



SSG Professional Outdoor Grills Parts List - Lower Grill Body Parts

#		Part Number	Description	Quantity per Model						Quantity per Model					
				SSG24	SSG30	SSG36	SSG36C	SSG48	SSG48C						
1			IGNITOR (SEE BURNER, ORIFICE AND IGNITOR TABLE)												
2	S2-Z7011		IGNITOR BOX	2	2	3	4	4	5						
3	S2-Z7029		FRONT BURNER BRKT (LEFT 24)	1			1								
	S2-Z7051		FRONT BURNER BRKT (LEFT 30)		1										
	S2-Z7056		FRONT BURNER BRKT (LEFT 36)			1									
	S2-Z7061		FRONT BURNER BRKT (LEFT 48)					1							
4	S2-Z7030		FRONT BURNER BRKT (RIGHT 24)	1			1								
	S2-Z7052		FRONT BURNER BRKT (RIGHT 30)		1										
	S2-Z7057		FRONT BURNER BRKT (RIGHT 36)			1									
	S2-Z7062		FRONT BURNER BRKT (RIGHT 48)					1							
5	S2-Z7031		REAR BURNER SUPPORT - 24	1			1								
	S2-Z7053		REAR BURNER SUPPORT - 30		1										
	S2-Z7058		REAR BURNER SUPPORT - 36			1									
	S2-Z7063		REAR BURNER SUPPORT - 38					1							
6	S2-Z7041		FRONT TROUGH EXTENSION - 24	1				1							
	S2-Z7042		FRONT TROUGH EXTENSION - 30		1		1								
	S2-Z7043		FRONT TROUGH EXTENSION - 36												
	S2-Z7044		FRONT TROUGH EXTENSION - 48						1						
7	S2-OG0017		FRONT TROUGH ASSEMBLY - 24	1			1								
	S2-OG0018		FRONT TROUGH ASSEMBLY - 30		1										
	S2-OG0019		FRONT TROUGH ASSEMBLY - 36			1									
	S2-OG0020		FRONT TROUGH ASSEMBLY - 48						1						
8	S2-Z7025		SMOKER SUPPORT BRACKET	1	1	1	1	1	1						
9	S2-OG0001		GRILL WELD ASSEMBLY - 24	1											
	S2-OG0002		GRILL WELD ASSEMBLY - 30		1										
	S2-OG0003		GRILL WELD ASSEMBLY - 36			1									
	S2-OG0005		GRILL WELD ASSEMBLY - 36C												
	S2-OG0004		GRILL WELD ASSEMBLY - 48					1							
	S2-OG0006		GRILL WELD ASSEMBLY - 48C						1						
10	S2-Z7034		GREASE DIVERTER - 24, 30 (8")	1	1	2	1								
	S2-Z7035		GREASE DIVERTER - 36 (5")			1									
	S2-Z7036		GREASE DIVERTER - 48 (9")												
11	2K-H5417		STRAIN RELIEF	1	1	1	1	1	1						
12	2E-Z6749		TERMINAL BLOCK	1	1	1	1	1	1						
13	2E-Z6769		TRANSFORMER	1	1	1	1	1	1						
14	S2-Z7090		TRANSFORMER BRACKET	1	1	1	1	1	1						
15	S2-Z7095		BOTTOM - 24	1											
	S2-Z7096		BOTTOM - 30		1										
	S2-Z7097		BOTTOM - 36			1									
	S2-Z7098		BOTTOM - 36C				1								
	S2-Z7099		BOTTOM - 48					1							
16	S2-Z7100		BOTTOM - 48C												
	S2-Z7064		PAN GUIDE BRACKET	2	2	2	4	4	6						
17	2K-Z6942		FITTING 3/8-27 MALE x 1/4	3	4	4	5	5	6						
18	S2-Z7019		ORIFICE BRACKET - SMOKER	1	2	1	1	1	1						
19	S2-Z7018		ORIFICE BRACKET	2	2	3	2	4	3						



TYPICAL FACEPLATE ASSEMBLY - MODEL SSG48 SHOWN
 REFER TO THE PARTS LIST SPECIFIC TO YOUR MODEL FOR MORE DETAIL INFORMATION.

STAR MANUFACTURING INTERNATIONAL INC.
 SK2034A 01-31-05



SSG Faceplate Assembly Parts List

#	Part Number	Description	Quantity per Model						#	Part Number	Description	Quantity per Model					
			SSG24	SSG30	SSG36	SSG36C	SSG48	SSG48C				SSG24	SSG30	SSG36	SSG36C	SSG48	SSG48C
1	S2-Z6991	FRONT PANEL - 24	1						5	2E-Z7465	12" IGNITOR WIRE	1	1	1	1	1	1
	S2-Z6992	FRONT PANEL - 30		1						2E-Z7466	16" IGNITOR WIRE	1	1	1	1	1	
	S2-Z6993	FRONT PANEL - 36			1					2E-Z7467	18" IGNITOR WIRE			1			
	S2-Z6995	FRONT PANEL - 36C				1				2E-Z7468	24" IGNITOR WIRE	1		1	2		1
	S2-Z6994	FRONT PANEL - 48					1			2E-Z7469	30" IGNITOR WIRE		1	1	1	1	2
	S2-Z6996	FRONT PANEL - 48C						1		2E-Z7470	32" IGNITOR WIRE					1	
2	2E-Z7002	IGNITOR - LEFT HAND		1	1					2E-Z7471	36" IGNITOR WIRE			1			1
	2E-Z7003	IGNITOR - LEFT HAND			1	1				2E-Z7472	40" IGNITOR WIRE						1
	2E-Z7004	IGNITOR - LEFT HAND	1					1		2E-Z7473	48" IGNITOR WIRE					1	
3	2E-Z7002	IGNITOR - RIGHT HAND								2E-Z7474	22" IGNITOR WIRE					1	
	2E-Z7003	IGNITOR - RIGHT HAND		1	1	1		1		2E-Z7462	48" ROTISSERIE IGNITOR WIRES		1	1	1	1	1
	2E-Z7004	IGNITOR - RIGHT HAND		1			1			2E-Z7463	54" ROTISSERIE IGNITOR WIRES	1					1
4	S2-Z7181	MODULE COVER	1	1	1	2	2	2	6	2E-Z7464	66" ROTISSERIE IGNITOR WIRES					1	
NI	S2-Z7182	MODULE COVER - 2SP		1	1					--	IGNITOR (SEE BURNER, ORIFICE AND IGNITOR TABLE)						
									7	S2-Z7011	IGNITOR BOX	2	2	3	4	4	5
									8	2E-Z6973	SWITCH - ROTISSERIE	1	1	1	1	1	1
									9	2R-Z7672	BEZEL - LARGE	2	3	3	4	4	5
									10	2R-Z6934	LARGE KNOB	2	3	3	4	4	5
									11	2R-Z6935	SMALL KNOB	2	2	2	2	3	2
									12	2R-Z7673	BEZEL - SMALL	2	2	2	2	3	2
									13	2E-Z7475	PUSH BUTTON ASSY - IGNITOR	1	2	2	2	2	2
									14	2E-Z7127	AAAALKALINE BATTERY	2	2	2	3	3	3
									--	2M-Y7134	EMBLEM - STAR (not shown)	1	1	1	1	1	1

Ignitor Wire Locator Cross Reference

	REAR SIDE BURNER	FRONT SIDE BURNER	ROTISSERIE BURNER	RIGHT ROTISSERIE BURNER	SEARING BURNER	LEFT SIDE BURNER	STRAIGHT BURNER	INSIDE LEFT BURNER	SMOKER BURNER	INSIDE RIGHT BURNER	RIGHT SIDE BURNER
SSG24			2E-Z7463 54"	2E-Z7463 54"		2E-Z7465 12"			2E-Z7466 16"		2E-Z7468 24"
SSG30			2E-Z7473 48"	2E-Z7473 48"	2E-Z7469 30"	2E-Z7468 24"	2E-Z7466 16"		2E-Z7466 16"		2E-Z7465 12"
SSG36			2E-Z7473 48"	2E-Z7473 48"	2E-Z7471 36"	2E-Z7465 12"			2E-Z7469 30"		2E-Z7466 16"
SSG36C	2E-Z7471 36"	2E-Z7468 24"	2E-Z7463 54"	2E-Z7463 54"					2E-Z7466 16"		2E-Z7468 24"
SSG48			2E-Z7473 48"	2E-Z7473 48"	2E-Z7473 48"		2E-Z7470 32"		2E-Z7469 30"	2E-Z7474 22"	2E-Z7466 16"
SSG48C	2E-Z7469 30"	2E-Z7468 24"	2E-Z7463 54"	2E-Z7463 54"	2E-Z7471 36"	2E-Z7469 30"			2E-Z7471 36"		2E-Z7465 12"



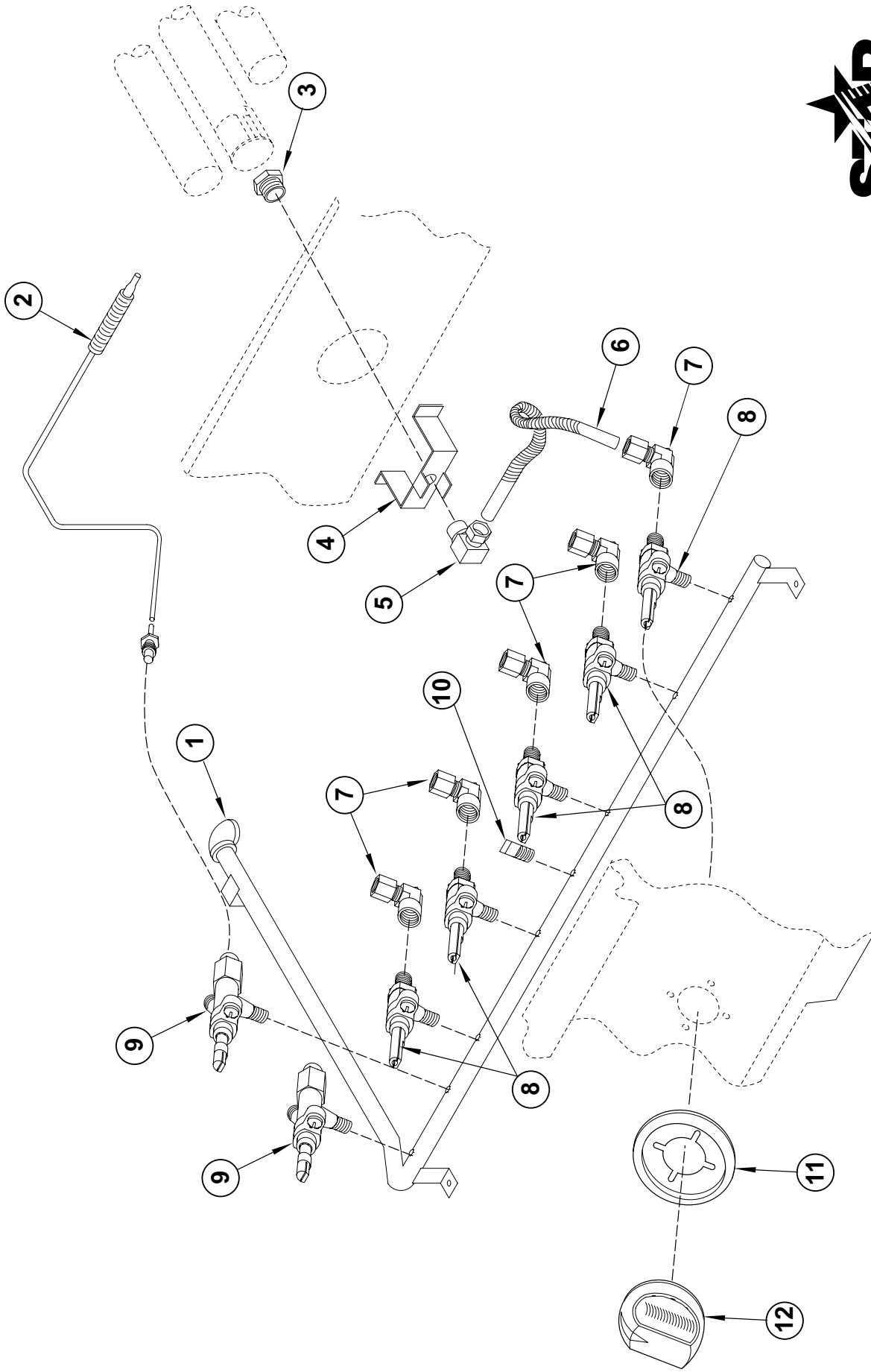
STAR MANUFACTURING INTERNATIONAL, INC.

TYPICAL MANIFOLD ASSEMBLY - MODEL SSG48 SHOWN
REFER TO THE PARTS LIST SPECIFIC TO YOUR MODEL FOR MORE DETAIL INFORMATION.

MODEL: SSG48

SK2035 REV. A

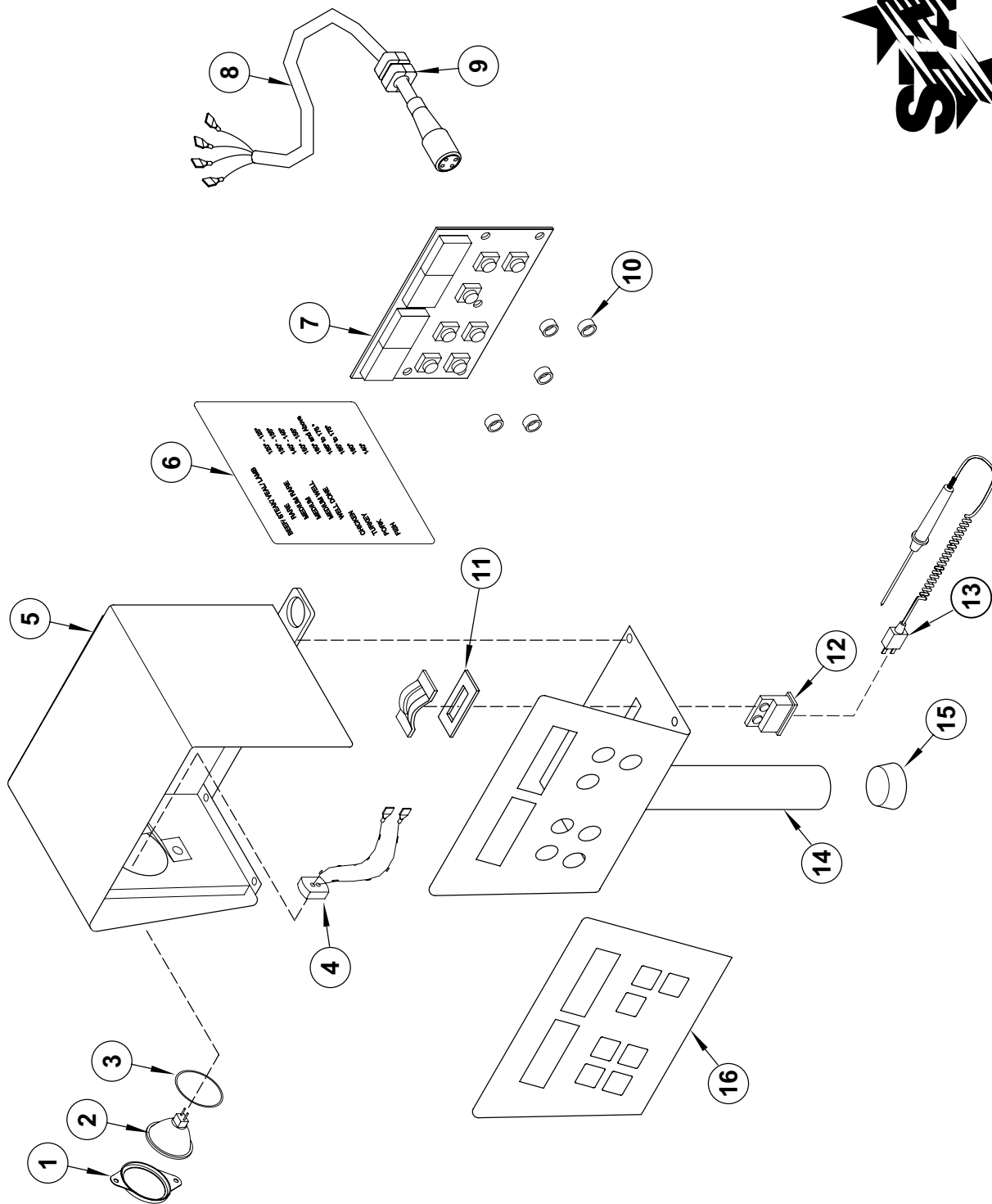
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SSG Manifold Assembly Parts List

			Quantity per Model							
#	Part Number	Description	SSG24	SSG30	SSG36	SSG36C	SSG48	SSG48C	Quantity per Model	
			Part Number							
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TYPICAL CONTROL POD ASSEMBLY PARTS

COMPLETE ASSEMBLY PART NO. S2-OG0072

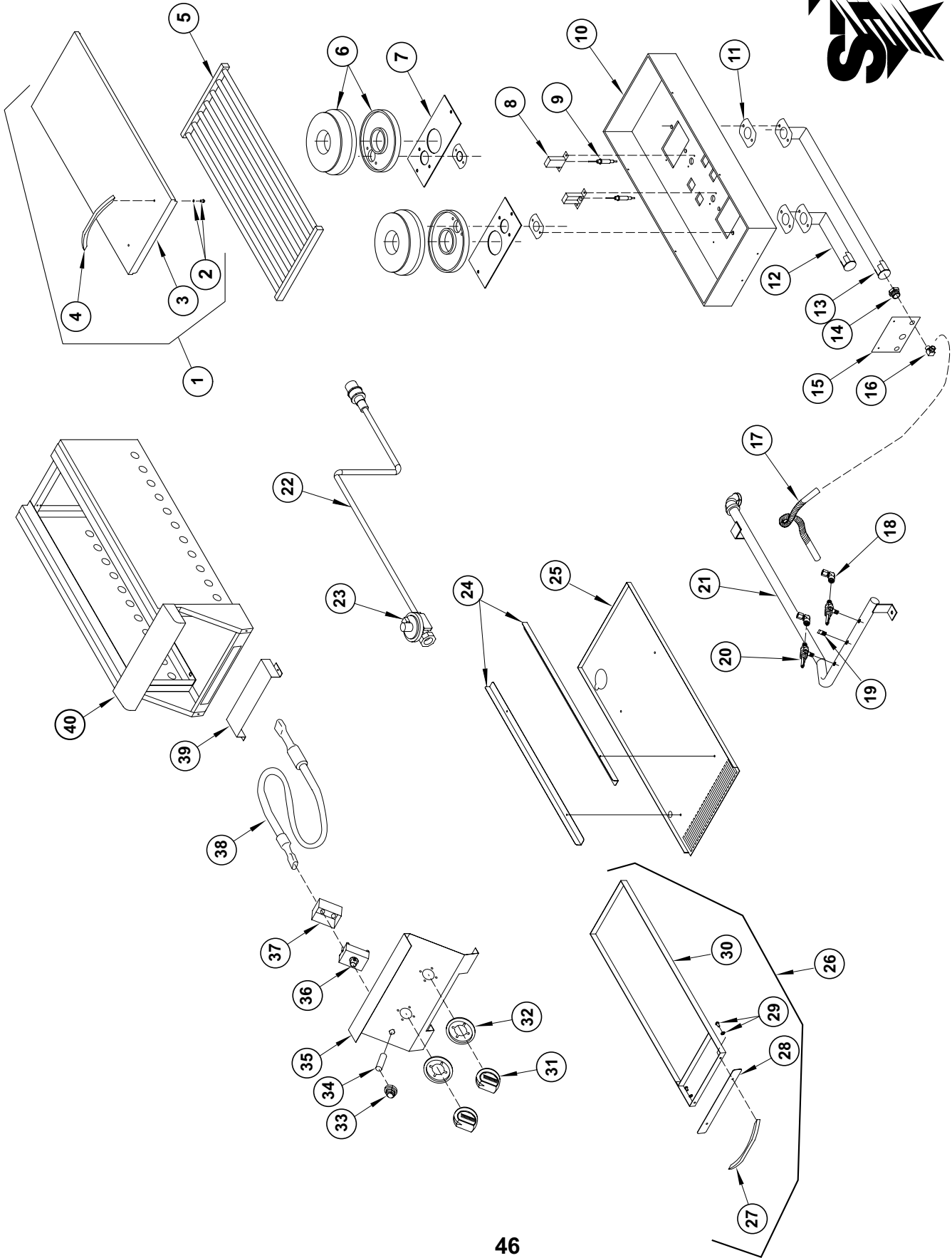
STAR MANUFACTURING INTERNATIONAL INC.

SK2030A

01-31-05

SSG Control Pod Assembly Parts List

#		Part Number	Description	Quantity per Model						#	Part Number	Description	Quantity per Model					
				SSG24	SSG30	SSG36	SSG36C	SSG48	SSG48C				SSG24	SSG30	SSG36	SSG36C	SSG48	SSG48C
1		2D-Z6751	LIGHT BEZEL	1	1	1	1	1	1	10	2K-Z1971	SPACER	5	5	5	5	5	5
2		2S-Z6729	BULB MR16 20W WITH LENS	1	1	1	1	1	1	11	S2-Z7438	SPACER T/C INLET	1	1	1	1	1	1
3		2I-Z6747	O-RING	1	1	1	1	1	1	12	2E-Z6760	PROBE INLET w/ CLIP TYPE K	1	1	1	1	1	1
4		2E-Z6728	LAMP HOLDER	1	1	1	1	1	1	13	2E-Z6761	PROBE	1	1	1	1	1	1
5		S2-OG0071	ASSEMBLY - CONTROL HOUSING	1	1	1	1	1	1	14	S2-OG0070	ASSEMBLY - CONTROL POST	1	1	1	1	1	1
6		2M-Z7290	LABEL - MENU GUIDE	1	1	1	1	1	1	15	2I-Z6732	PLUG RUBBER 1.188 x .5	1	1	1	1	1	1
7		2E-Z6772	CONTROL TIME / TEMPERATURE	1	1	1	1	1	1	16	2M-Z6731	OVERLAY - SSG CONTROL	1	1	1	1	1	1
8		2E-Z6745-2	WIRE CONNECTOR FEMALE	1	1	1	1	1	1									
9		2K-Z6763	BUSHING	1	1	1	1	1	1									



STAR MANUFACTURING INTERNATIONAL INC.

SK2037A

01-31-05

TYPICAL SIDE BURNER / ISLAND EXPLODED VIEW 36C/48C
REFER TO THE PARTS LIST SPECIFIC TO YOUR MODEL FOR MORE DETAIL INFORMATION.

SSG Side Burner Parts List

#		Part Number	Description	Quantity per Model					Part Number	Description	Quantity per Model				
				SSG24	SSG30	SSG36	SSG36C	SSG48	SSG48C						
1		S2-OG0069	SIDE BURNER COVER COMPLETE ASSY (includes item numbers 2, 3, and 4)	1	1										
2		2C-Z6744	SCREW 8-32 x 5/16 RHP SS				2	2							
3		2C-Z6759	WASHER #8 LOCK EXT				2	2							
4		S2-Z7147	SIDE BURNER CLOSE-OFF COVER				1	1							
5		2R-Z6726	HANDLE SS BOW 160mm				2	2							
6		2F-Z6998	TOP GRATE - SIDE BURNER				1	1							
7		2F-Z6857	SIDE BURNER - BURNER SET				2	2							
8		S2-Z7175	HOTPLATE BURNER MTG PLATE				2	2							
9		S2-Z7011	IGNITOR BOX				2	2							
10		2J-Z6908	IGNITOR - STRAIGHT				2	2							
11		2L-Z5476	SIDE BURNER - BURNER BOX				1	1							
12		2F-Z6975	GASKET				4	4							
13		2F-Z6974	SHORT VENTURI TUBE				1	1							
14			LONG VENTURI TUBE				1	1							
15		S2-Z7112	ORIFICE (SEE BURNER, ORFICE & IGNITOR TABLE)				1	1							
16		2K-Z6942	ORIFICE HOLDER BRKT. HOTPLATE				2	2							
17		2K-Z6943	FITTING 3/8-27 MALE X 1/4				3	4							
		2K-Z6944	GAS LINE 1/4 DIA. x 8" LONG				1	1							
		2K-Z6945	GAS LINE 3/8 DIA. x 48" LONG				1	1							
		2K-Z6946	GAS LINE 1/4 DIA. x 16" LONG				1	3							
18		2K-Z6941	GAS LINE 3/8 DIA. x 72" LONG					1							
19		2P-1453	FITTING 3/8 - 27 FEMALE x 1/4				2	2							
20		2V-Z6939	PLUG - PIPE 1/8 NPT SQ HD				2	2							
21		2K-Z6997	VALVE HI-LO				1	1							
22		#s Below	MANIFOLD - 12" SIDE BURNER				1	1							
		2J-Z7184	HOSE ASSEMBLY				1	1							
		2J-Z7185	HOSE ASSEMBLY - NATURAL												
23		#s Below	HOSE ASSEMBLY - LP				1	1							
		2J-Z7179	PRESSURE REGULATOR				1	1							
		2J-Z7007	PRESSURE REGULATOR - NATURAL												
24		S2-Z7064	PRESSURE REGULATOR - LP				2	2							
25		S2-Z7119	PAN GUIDE BRACKET				1	1							
26		S2-OG0057	BOTTOM - SIDE BURNER				1	1							
		(includes item numbers 27, 28, 29 & 30)	SIDE BURNER PAN ASSY COMPLETE				1	1							
27		2R-Z6726	HANDLE				1	1							
28		S2-Z7114	FACEPLATE				1	1							
29		2C-Z6744	SCREW 8-32 x 5/16 RHP SS				2	2							

BURNER IGNITOR WIRES

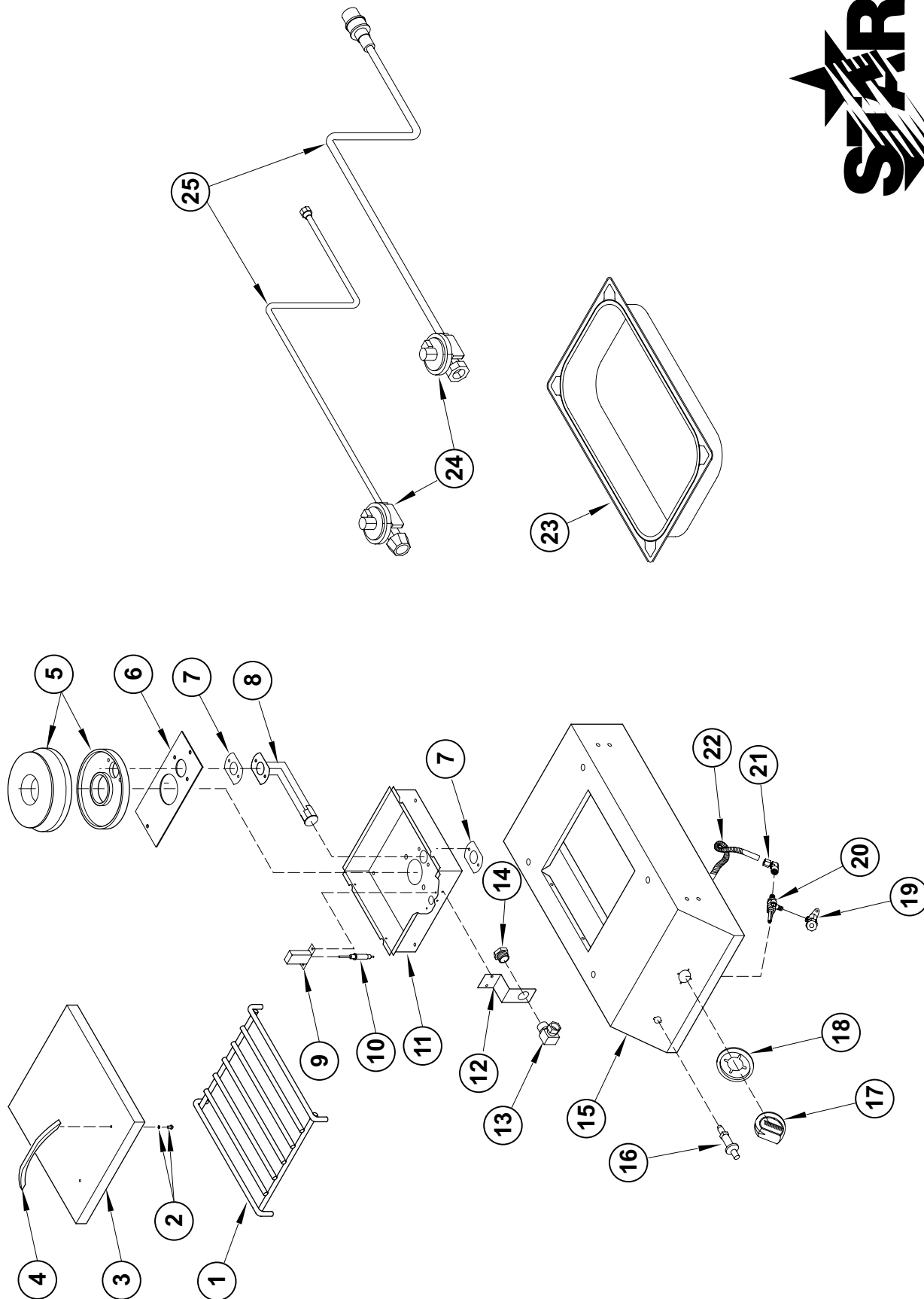
Wire Part Number	Length - Inches
2E-Z7465	12
2E-Z7466	16
2E-Z7467	18
2E-Z7468	24
2E-Z7469	30
2E-Z7470	32
2E-Z7471	36
2E-Z7472	40
2E-Z7473	48
2E-Z7474	22



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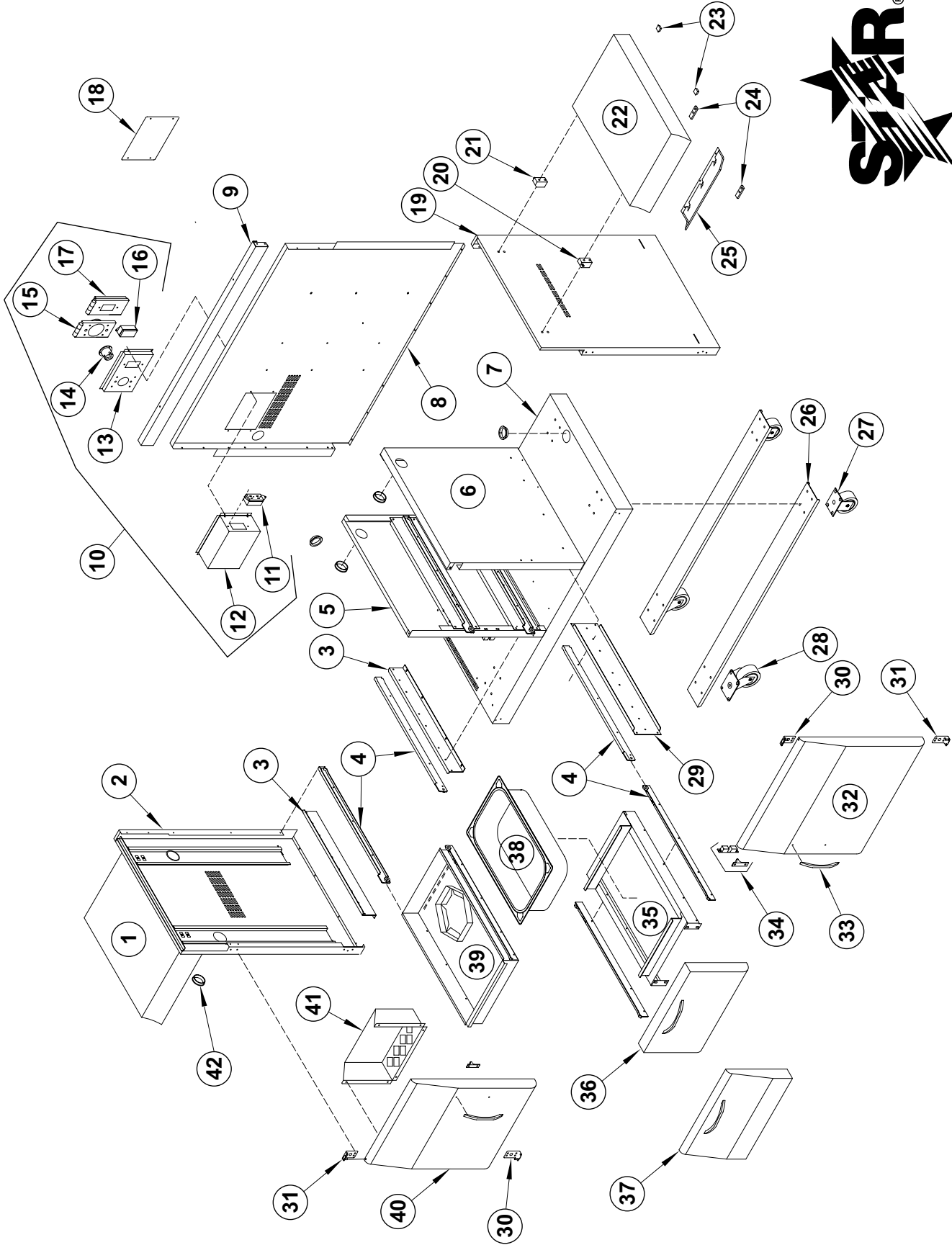
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SSG Side Shelf Burner Accessory Parts List

Part			Quantity			Part			Quantity per Model					
Number	Description	Quantity	#	Number	Description	#	Number	Description	SSG24	SSG30	SSG36	SSG36C	SSG48	SSG48C
1	2B-Z7010	1	18	S2-Z6936	BEZEL - LARGE							1		
2	2C-Z6744	2	19	2K-Z7183	VALVE MOUNTING ADAPTER							1		
	2C-Z6759	2	20	2V-Z6939	VALVE HI-LO							1		
3	S2-Z7193	1	21	2K-Z6941	FITTING 3/8 - 27 FEMALE x 1/4							1		
4	2R-Z6726	1	22	2K-Z6943	GAS LINE 1/4 DIA. x 8" LONG				3	4	3	5	2	5
5	2F-Z6857	1		2K-Z6944	GAS LINE 3/8 DIA. x 48" LONG				1	1	1	1	1	1
6	S2-Z7175	1		2K-Z6945	GAS LINE 1/4 DIA. x 16" LONG						1		3	1
7	2I-Z5476	2		2K-Z6946	GAS LINE 3/8 DIA. x 72" LONG								1	
8	2F-Z6975	1	23	2D-Z6978	ROASTING PAN - SMALL				1	1		1	2	
9	S2-Z7011	1		2D-Y1143	PAN - 2.5" FULL						1			1
10	2J-Z6908	1	24	#s Below	PRESSURE REGULATOR				1	1	1	1	1	1
11	S2-Z7190	1		2J-Z5541	PRESSURE REGULATOR - NATURAL									
12	S2-Z7191	1		2J-Z7007	PRESSURE REGULATOR - LP									
13	2K-Z6942	1	25	#s Below	HOSE ASSEMBLY				1	1	1	1	1	1
14	2J-Z5672	1		2J-Z7184	HOSE ASSEMBLY - NATURAL									
	2J-Z5671	1		2J-Z7185	HOSE ASSEMBLY - LP									
15	S2-Z7187	1	NI	2H-Z6835	MITT				2	2	2	2	2	2
16	2J-Z7195	1												
17	2R-Z6934	1												



SSG TYPICAL BASE PARTS

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

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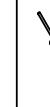

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STAR® SSG Base Parts List

			Quantity per Model								Quantity per Model							
#	Part Number	Description	24SSB	30SSB	36SSB	36SSBDX	48SSB	48SSBDX	#	Part Number	Description	24SSB	30SSB	36SSB	36SSBDX	48SSB	48SSBDX	
1	S3-SGB0002	SHELF ASSEMBLY LEFT	1	1	1	1	1	1	25	2B-Z6898	UTENSIL HOLDER	1	1	1	1	1	1	
2	S3-SGB0001	END PANEL ASSEMBLY LEFT	1	1	1	1	1	1	26	S3-Z6819	STIFFENER BASE - 30		2					
3	S3-Z6802	BRACKET - PROPANE DRAWER	2	1	1	1	2	1		S3-Z6818	STIFFENER BASE - 36			2	2			
4	2R-Z6727	DRAWER SLIDE SET	1	1	1	3	1	3		S3-Z6817	STIFFENER BASE - 48					2	2	
5	S3-Z6798	INTERIOR PANEL LEFT		1	1	1	1	1	27	2P-Z6770	CASTER RIGID 3-1/2"	2	2	2	2	2	2	
6	S3-Z6799	INTERIOR PANEL RIGHT							28	2P-Z6771	CASTER SWIVEL 3-1/2"	2	2	2	2	2	2	
7	S3-Z6810	BOTTOM - 24	1						29	S3-Z6777	MOUNT DRAWER SLIDE				4	4		
	S3-Z6811	BOTTOM - 30		1					30	S3-SGB0009	DOOR ASSY HINGE	1	2	2	1	2	2	
	S3-Z6812	BOTTOM - 36			1	1			31	S3-SGB0010	DOOR ASSY HINGE	1	2	2	1	2	2	
	S3-Z6813	BOTTOM - 48					1	1	32	S3-SGB0004	DOOR ASSY HINGE RIGHT - 12		1				1	
8	S3-Z6794	BACK PANEL - 24	1							S3-SGB0011	DOOR ASSY HINGE RIGHT - 18							
	S3-Z6795	BACK PANEL - 30		1						S3-SGB0012	DOOR ASSY HINGE RIGHT - 24							
	S3-Z6796	BACK PANEL - 36			1	1			33	2R-Z6726	DOOR HANDLE	1	2	2	3	2	4	
	S3-Z6797	BACK PANEL - 48					1	1	34	2R-Z6740	DOOR CATCH	1	2	2	1	2	2	
9	S3-Z6784	UPPER BRACE - 24	1						35	S3-SGB0013	DRAWER FRAME ASSEMBLY				2		2	
	S3-Z6785	UPPER BRACE - 30		1					36	S3-SGB0008	DRAWER DOOR ASSY LOWER				1		1	
	S3-Z6786	UPPER BRACE - 36			1	1			37	S3-SGB0007	DRAWER DOOR ASSY UPPER				1		1	
	S3-Z6787	UPPER BRACE - 48					1	1	38	2D-Y6177	PAN				2		2	
10	S3-SGB0015	ELECTRICAL BOX ASSEMBLY			1	1		1	39	S3-SGB0014	PROPANE DRAWER ASSEMBLY	1	1	1	1	1	1	
11	2E-Z6724	AC RECEPTACLE			1	1		1	40	S3-SGB0005	DOOR ASSEMBLY HINGE LEFT - 18		1	1	1		1	
12	S3-Z7293	COVER - ELECTRICAL BOX			1	1		1		S3-SGB0006	DOOR ASSEMBLY HINGE LEFT - 24	1				1		
13	S3-Z7292	PANEL - ELECTRICAL BOX			1	1		1	41	S3-SGB0006	DOOR ASSEMBLY HINGE LEFT - 24	1						
14	2E-Z6737	AC RECEPTACLE 5-15P			1	1		1	42	S3-Z6776	DOOR SHELF	1	1	1	1	1	1	
15	2E-Z6738	WEATHERPROOF COVER INLET			1	1		1		2K-Y8571	BUSHING 2-1/8"	2	3	3	3	4	4	
16	2E-Z6725	GFCI RECEPTACLE								Contains:								
17	2E-Z6736	COVER GFCI			1	1		1		2G-Z6115	BAG	1	1	1	1	1	1	
18	S3-Z6851	ELECTRICAL COVER	1	1	1	1		1		2M-Z7461	INSTRUCTIONS	1	1	1	1	1	1	
19	S3-SGB0000	END PANEL ASSEMBLY RIGHT	1	1	1	1	1	1		2C-Z6883	SCREW #8 x 1" LONG HEAD TO BASE2	2	2	2	2	2	2	
20	2A-Z6855	HINGE BLOCK LEFT	2	2	2	2	2	2										
21	2A-Z6856	HINGE BLOCK RIGHT	2	2	2	2	2	2										
22	S3-SGB0003	SHELF ASSEMBLY RIGHT	1	1	1	1	1	1										
23	2A-H7804	BUMP-ON 1/4 x 1/2 SQR. RUBBER	4	4	4	4	4	4										
24	2A-Z6873	SHELF TAB	4	4	4	4	4	4										

BURNER, ORIFICE, AND IGNITOR TABLE

BURNER	ORIFICE PART NUMBER AND SIZE		IGNITOR PART NUMBER AND TYPE	QUANTITY USED PER MODEL					
	NAT.	LP		SSG24	SSG30	SSG36	SSG36C	SSG48	SSG48C
U-BURNER 2F-Z6901	2J-Z7161 #43	2A-Z1455 #54	 2J-Z6908 STRAIGHT	2	1	2	2	3	2
SEARING BURNER 2F-Z6906	2J-Z7161 #43	2A-Z1455 #54	 2J-Z6908 STRAIGHT	—	1	1	—	1	1
SMOKER BURNER S2-OG0065	2J-Y7421 #60	2J-Z7158 #71	 2J-Z6908 STRAIGHT	1	1	1	1	1	1
STRAIGHT BURNER S2-OG0065	2J-Y7250 #55	2J-Z7159 #63	 2J-Z6908 STRAIGHT	—	1	—	—	—	—
14" ROTISSERIE BURNER 2F-Z6904	2K-Z7285 #54	2K-Z7287 #61	 2J-Z6910 ROTISSERIE	1	1	—	1	2	—
16" ROTISSERIE BURNER 2F-Z6905	2K-Y7286 #51	2K-Z7288 #57	 2J-Z6910 ROTISSERIE	—	—	1	—	—	1
REAR SIDE BURNER 2F-Z6857 / 2F-Z6974	2J-Z7160 #45	2J-Y7250 #55	 2J-Z6908 STRAIGHT	—	—	—	1	—	1
FRONT SIDE BURNER 2F-Z6857 / 2F-Z6975	2J-Z7160 #45	2J-Y7250 #55	 2J-Z6908 STRAIGHT	—	—	—	1	—	1



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