



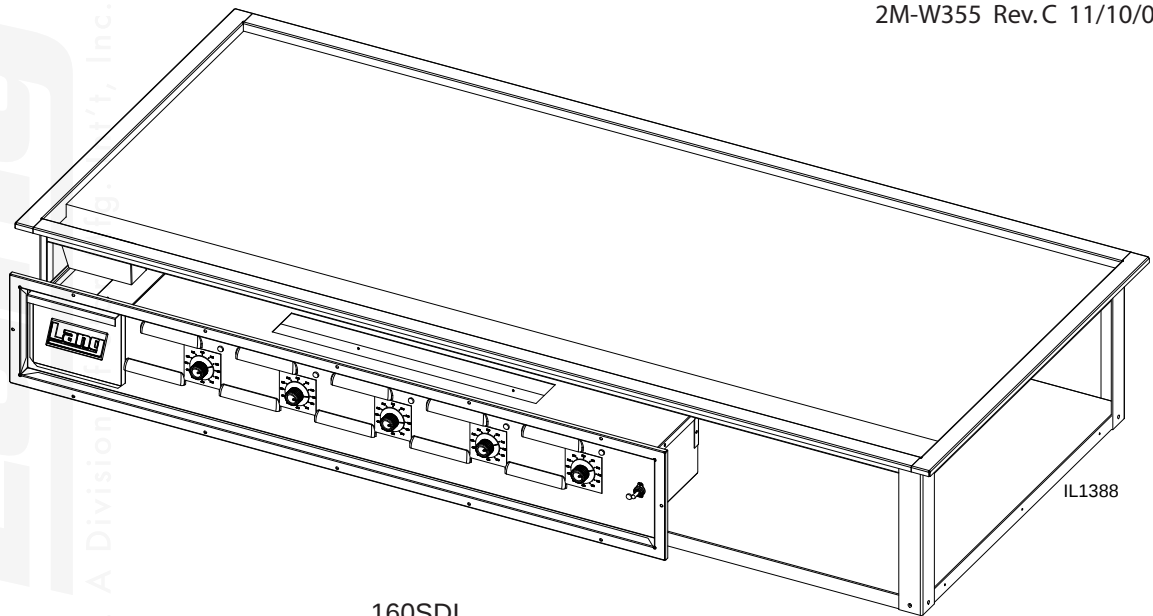
A Division of Star Mfg. Int'l, Inc.

SELECTRONIC DROP-IN ELECTRIC GRIDDLE

136SDI, 148SDI, 160SDI

Installation and Operation Instructions

2M-W355 Rev.C 11/10/08



160SDI



SAFETY SYMBOL



These symbols are intended to alert the user to the presence of important operating and maintenance instructions in the manual accompanying the appliance.

FOR YOUR SAFETY

DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS AND LIQUIDS IN THE VICINTY OF THIS OR ANY OTHER APPLIANCE.

POST IN PROMINENT LOCATION

INSTRUCTIONS TO BE FOLLOWED IN THE EVENT USER SMELLS GAS. THIS INFORMATION SHALL BE OBTAINED BY CONSULTING YOUR LOCAL GAS SUPPLIER. AS A MINIMUM, TURN OFF THE GAS AND CALL YOUR GAS COMPANY AND YOUR AUTHORIZED SERVICE AGENT. EVACUATE ALL PERSONNEL FROM THE AREA.

WARNING

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



WARNING

**RISK OF FIRE OR ELECTRIC SHOCK
DO NOT OPEN**



**WARNING, TO REDUCE THE RISK OF ELECTRICAL SHOCK, DO NOT REMOVE CONTROL PANEL. NO USER-SERVICABLE PARTS INSIDE.
REPAIRS SHOULD BE DONE BY AUTHORIZED SERVICE PERSONNEL ONLY.**

NOTICE

Using any part other than genuine Lang factory supplied parts relieves the manufacturer of all liability.

Star reserves the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment.

Due to periodic changes in designs, methods, procedures, policies and regulations, the specifications contained in this sheet are subject to change without notice. While Star Manufacturing exercises good faith efforts to provide information that is accurate, we are not responsible for errors or omissions in information provided or conclusions reached as a result of using the specifications. By using the information provided, the user assumes all risks in connection with such use.

MAINTENANCE AND REPAIRS

Contact your local dealer for service or required maintenance. Please record the model number, serial number, voltage and purchase & Installation Information in the area below and have it ready when you call to ensure a faster service.

Model No.: _____

Purchased From: _____

Serial No.: _____

Location: _____

Voltage: _____

Purchase Date: _____

1-Phase or 3 Phase: _____

Installed Date: _____



PROBLEMS, QUESTIONS or CONCERNS

Before you proceed consult you authorized Lang service agent directory
or
Call the Lang Technical Service & Parts Department at 1-800-807-9054.

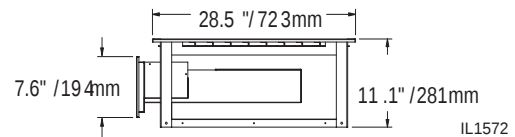
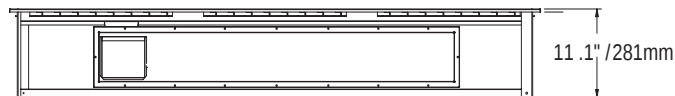
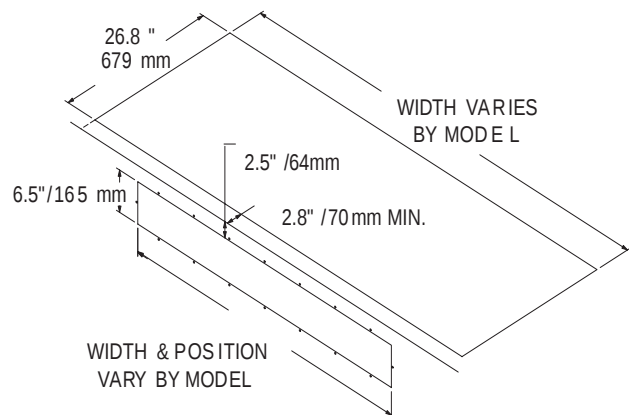
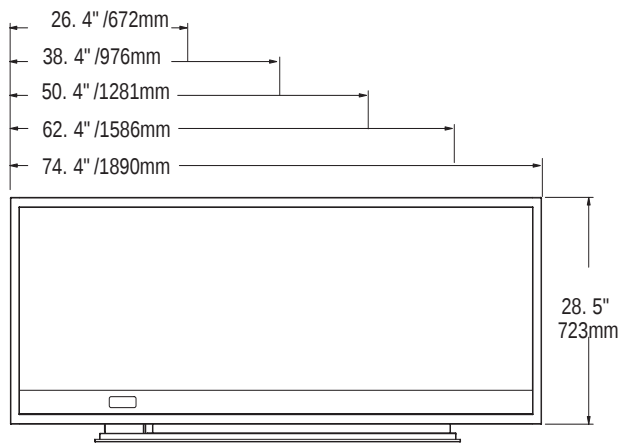
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NOTICE Service on this or any other Lang appliance must be performed by qualified personnel only. Consult your Lang Authorized Service Agent Directory. You can call our toll free number 1-800-807-9054 or visit our web site WWW.STAR-MFG.COM for the service agent nearest you.

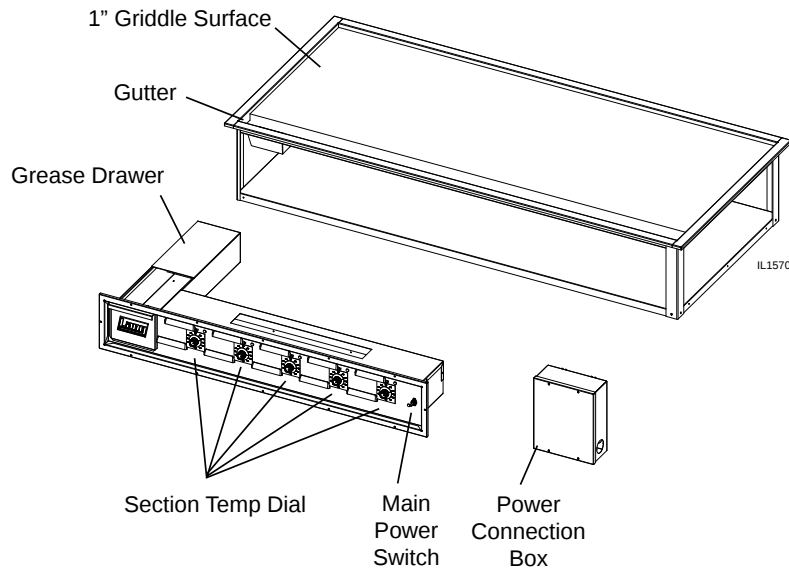
EQUIPMENT SPECIFICATIONS

Model	Top-Rough Opening		Controls-Opening		Clearance from combustible surface	Weight		Freight Class
	Width	Depth	Height	Width		Actual	Shipping	
136SDI	36.8" 933mm	26.8" 679mm	6.5" 165mm	30.8" 781mm	Sides: 2", Back: 2"	263 lbs. 120 kg	410 lbs. 186 kg	85
148SDI	48.8" 1238mm	26.8" 679mm	6.5" 165mm	37.3" 946mm		368 lbs. 167 kg	525 lbs. 239 kg	
160SDI	60.8" 1543mm	26.8" 679mm	6.5" 165mm	43.8" 1111mm		589 lbs. 268 kg	665 lbs. 302 kg	



MODEL	VOLTS AC	Hz.	PH	KW TOT.	A 1PH.	SPLY	L1	L2	L3	SUPPLY	KW TOT.	A. 1PH.	SPLY	L1	L2	L3	SPLY
136SDI	208/240	60	1/3	18	87	2	50	50	50	6							
136SDI-480V	480	60	3	18			22	22	22	12							
148SDI	208/240	60	1/3	24	116	1	75	75	50	3							
148SDI-480V	480	60	3	24			33	33	22	8							
160SDI	208/240	60	1/3	12	58	2	50	29	29	6	18	87	2	50	50	50	6
160SDI-480V	480	60	3	12			22	13	13	12	18			22	22	22	12

EQUIPMENT DESCRIPTION



Electric Drop-In Griddle

The griddle dimensions are 26\" (66cm) Deep, 5 3/8\" (13.65cm) High, and width is dependent on model number.

The griddle surface is constructed of 1\" thick highly polished steel to ensure even heat throughout the griddle. This reduces hot and cold spots and improves recovery time.

Controls

Each twelve-inch section has its own easy to use solid-state temperature controls with a temperature range from 175°F (79°C) to 450°F (232°C) in 25° increments.

Each twelve-inch section has a set of 6 kW elements for high efficiency, quick recovery and outstanding performance.

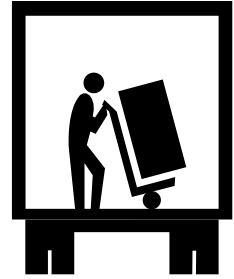
NOTICE **The data plate is on the right side of the griddle. The oven voltage, wattage, serial number, wire size, and clearance specifications are on the data plate. This information should be carefully read and understood before proceeding with the installation.**

UNPACKING

Receiving the Griddle

Upon receipt, check for freight damage, both visible and concealed. Visible damage should be noted on the freight bill at the time of delivery and signed by the carrier's agent. Concealed loss or damage means loss or damage, which does not become apparent until the merchandise has been unpacked.

If concealed loss or damage is discovered upon unpacking, make a written request for inspection by the carrier's agent within 15 days of delivery. All packing material should be kept for inspection. Do not return damaged merchandise to Star Manufacturing International. File your claim with the carrier.



Location

Prior to un-crating, move the griddle as near its intended location as practical. The crating will help protect the unit from the physical damage normally associated with moving it through hallways and doorways.

Un-crating

The griddle will arrive completely assembled inside a wood frame covered by a cardboard box and strapped to a skid.

Remove the cardboard cover, cut the straps and remove the wood frame.



THE UNIT IS EXTREMELY HEAVY. FOR SAFE HANDLING, INSTALLER SHOULD OBTAIN HELP AS NEEDED, OR EMPLOY APPROPRIATE MATERIALS HANDLING EQUIPMENT (SUCH AS A FORKLIFT, DOLLY, OR PALLET JACK)

TO REMOVE THE UNIT FROM THE SKID AND MOVE IT TO THE PLACE OF INSTALLATION.

ANY STAND, COUNTER OR OTHER DEVICE ON WHICH OVEN WILL BE LOCATED MUST BE DESIGNED TO SUPPORT THE WEIGHT OF THE GRIDDLE.

SHIPPING STRAPS ARE UNDER TENSION AND CAN SNAP BACK WHEN CUT.

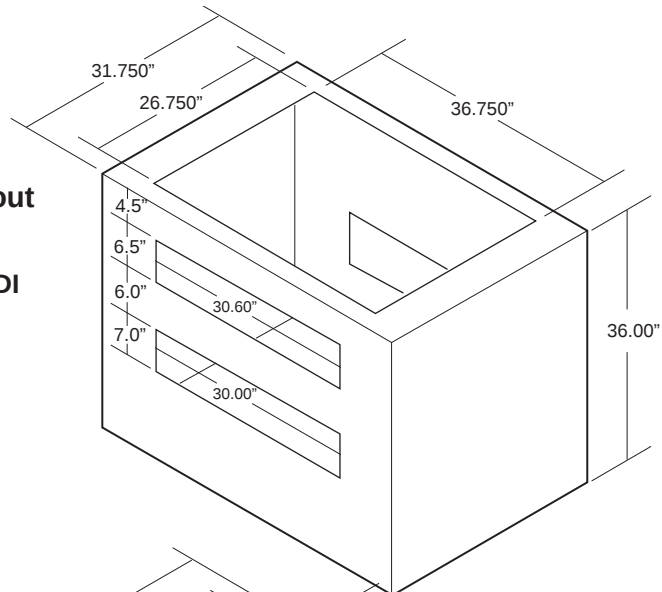
INSTALLATION

Prepare the Cabinet

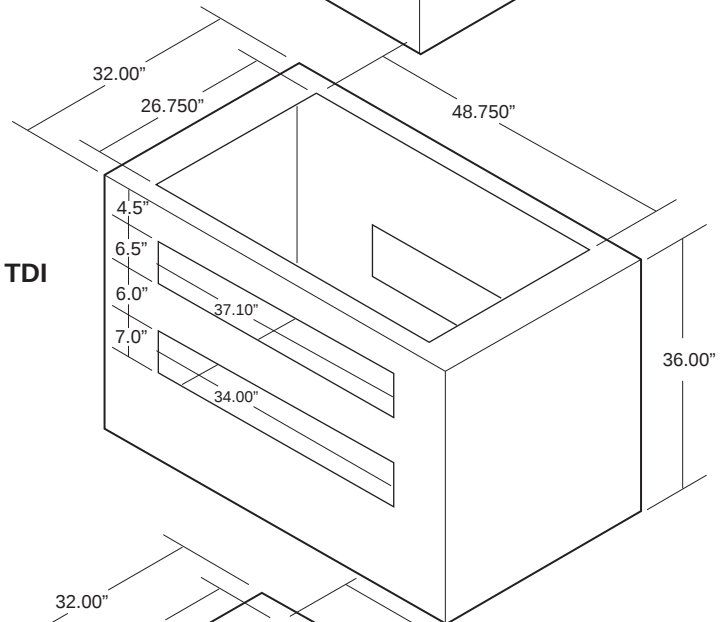
Cabinet base must have cross air ventilation. It does not matter if it is on the ends or sides. If vents are not installed, the controls may overheat rendering the griddle useless. For best results, provide a knockout for the control panel a minimum of 4½" from the griddle support surface as on the following pages.

Cabinet Cut-out

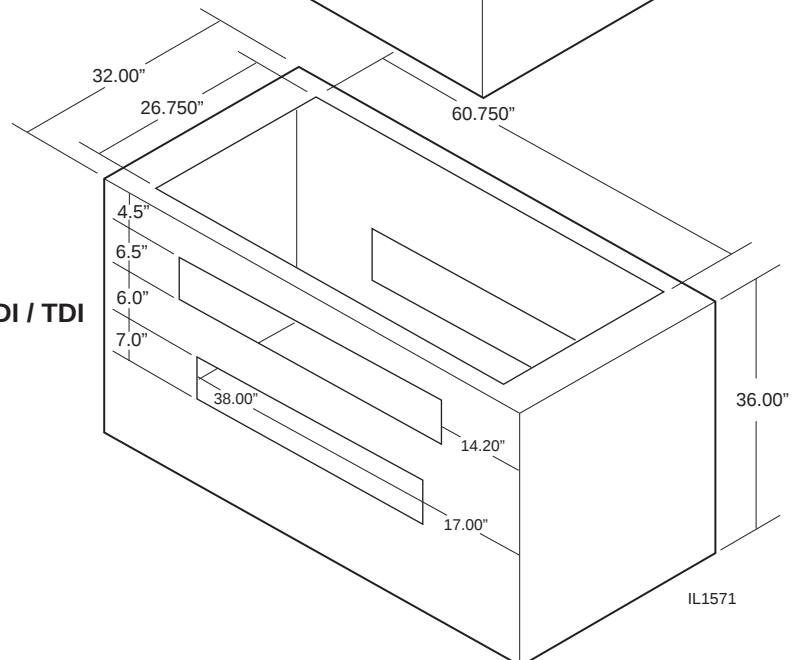
136SDI / TDI



148SDI / TDI



160SDI / TDI



IL1571

INSTALLATION CONT.

Install the Griddle into the Cabinet

Turn the griddle over, taking care not to kink or pinch any sensor wires. Set the griddle on the table that it is to be installed in (leaving a hole big enough to slip the control panel through).

Insert the control panel through the hole and out of the control opening of the cabinet.

The hole must be such that the control box can come out of the cabinet 18" for serviceability.

Lower the griddle plate to sit flat in the table opening.

Electrical Connection

The electrical connection must be made in accordance with local codes or in the absence of local codes with NFPA No. 70; latest edition (in Canada use: CSA STD. C22.1).

A power connection box is provided for power connection.

This box must be installed a minimum of 18" from the heating elements in the cabinet box.

All electrical connections can be made at this box.

The griddle can now be connected to power.

DANGER: THIS APPLIANCE MUST BE GROUNDED AT THE TERMINAL PROVIDED. FAILURE TO GROUND THE APPLIANCE COULD RESULT IN ELECTROCUTION AND DEATH.



WARNING

INSTALLATION OF THE UNIT MUST BE DONE BY PERSONNEL QUALIFIED TO WORK WITH ELECTRICITY AND PLUMBING. IMPROPER INSTALLATION CAN CAUSE INJURY TO PERSONNEL AND/OR DAMAGE TO EQUIPMENT. UNIT MUST BE INSTALLED IN ACCORDANCE WITH ALL APPLICABLE CODES.

NOTICE: The data plate is located behind access panel between controls and grease drawer. The grill voltage, wattage, serial number, wire size, and clearance specifications are on the data plate. This information should be carefully read and understood before proceeding with the installation.

NOTICE: The installation of any components such as a vent hood, grease extractors, fire extinguisher systems, must conform to their applicable National, State and locally recognized installation standards.



CAUTION

ALWAYS KEEP THE AREA NEAR THE APPLIANCE FREE FROM COMBUSTIBLE MATERIALS.

KEEP FLOOR IN FRONT OF EQUIPMENT CLEAN AND DRY. IF SPILLS OCCUR, CLEAN IMMEDIATELY, TO AVOID THE DANGER OF SLIPS OR FALLS.



WARNING

BE SURE THE POWER SUPPLY VOLTAGE MATCHES THE VOLTAGE SPECIFIED ON THE NAMEPLATE LOCATED ON THE TOP OF THE CONTROL BOX

INITIAL START UP

Pre-Power On

Before turning the griddle on verify all electrical connections and remove excess shipping grease from the griddle surface.

Turning the Power On

Set the main power switch, located at the far left of the control panel, to the “ON” (up) position (there are two “ON” switches on the 5 and 6-foot griddles).

Set each cooking section’s power switch, located next to each temperature dial, to the “ON” (up) position.

Set the temperature dials to 200°F (93°C).

Heat the griddle at 200°F (93°C) for 2 hours to evaporate any moisture that may be in the elements.

After 2 hours at 200°F (93°C), turn the griddle temperature up to 350°F (177°C) for 30 minutes.

After the griddle reaches 350°F (177°C) for 30 minutes, turn the griddle up another 50°F (10°C) for another 30 minutes and repeat this until the griddle is at 450°F (232°C) for 30 minutes

The griddle may emit a small amount of smoke as the cooking surface passes the 300°F (149°C) point. Do not be alarmed as the smoke is caused by oils associated with the manufacturing process and will stop when the griddle reaches 350°F (177°C).

Season the Cooking Surface

The cooking surface must be “seasoned” in order to eliminate product sticking during cooking.

To season, heat the griddle to 250°F (121°C).

Once at 250°F (121°C), coat the cooking surface with non-salted vegetable oil.

Allow the griddle to stand at 250°F (121°C) until the cooking surface looks dry then coat it again.

Heat the griddle to 350°F (177°C) and repeat the procedure.

NOTICE: **During the first few hours of operation you may notice a small amount of smoke coming off the griddle, and a faint odor from the smoke. This is normal for a new griddle and will disappear after the first few hours of use.**

OPERATION

General

The suggested time and temperature chart (below) is provided as a guide for the products listed only.

If different temperature settings are to be used, select one side of the griddle and operate at the lowest temperature. Adjoining sections should be set at progressively higher temperatures.

Do not try to operate the end sections hot and the center sections cool.



CAUTION

ALWAYS KEEP THE AREA NEAR THE APPLIANCE FREE FROM COMBUSTIBLE MATERIALS.

KEEP FLOOR IN FRONT OF EQUIPMENT CLEAN AND DRY. IF SPILLS OCCUR, CLEAN IMMEDIATELY, TO AVOID THE DANGER OF SLIPS OR FALLS.

NOTICE

Use only cleaners marked “SAFE ON ALUMINUM”

Operations

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

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

If the product is loaded directly over the temperature sensor, that section will turn on and the burner will heat the entire cooking section. If the product is loaded to the side, front or back of the temperature sensor, the thermostat will react to the temperature change much slower.

SUGGESTED TIMES AND TEMPERATURES

PRODUCTS	TEMPERATURE F / C	TIME (MIN)
HAMBURGER	350°F / 176°C	
2 patties per LB		6 to 8
4 patties per LB		4 to 6
6 patties per LB		3 to 4
STEAKS		
1/2 to 3/4 inch thick, cooked medium	375°F / 190°C	5 to 7
3/4 to 1 inch thick, cooked medium		8 to 10
Lamb Chops	350°F / 176°C	6 to 8
Pork Chops		6 to 8
Salmon	350°F / 176°C	6 to 8
Halibut	325°F / 162°C	6 to 8
Snapper		6 to 8
Hash Brown Potatoes	375°F / 190°C	3 to 4
Bacon	350°F / 176°C	3 to 4
Sausage Links or Patties		3 to 4
Ham (Pre-cooked)	375°F / 190°C	2
Eggs	275°F / 135°C	2 to 4
Note: The times and temperatures in this chart are intended as a general guide and starting point. Your actual times and temperatures may vary from this chart.		

During slow periods with minimal loads, do not load directly over the thermostat sensors as this will unnecessarily turn the burners on and overheat the remainder of the section not being utilized.

Turn the product and continue cooking until it is done.

Remove the product from the griddle.

When reloading the griddle, first use the griddle surface on which a previous load was not placed. This will help insure the proper griddle temperature.

MAINTENANCE & CLEANING

Cleaning

- Always start with a cold griddle.
- The stainless exterior can easily be cleaned using a good non-abrasive cleaner.
- Always follow the cleaner manufacturer's instructions when using any cleaner.
- Always apply these cleaners when the griddle is cold and rub in the direction of the metal's grain.

Griddle Surface Care (non-chromium surfaces)

It takes very little time and effort to keep the griddle attractive and performing at top efficiency. If grease is permitted to accumulate, it will form a gummy cake and then carbonize into a hard substance which is extremely difficult to remove. To prevent this condition, the following suggestions for cleanliness should be followed:

- After each use, scrape the griddle with a scraper or flexible spatula to remove excess grease and food. A waste drawer is provided for the scrapings. If there is an accumulation of burned on grease and food, the griddle should be thoroughly scoured and re-seasoned. Use pumice or griddle stone while the griddle is warm.

Do not use steel wool because of the danger of steel slivers getting into the food.

Carbon Cleaning

When carbon build up occurs, use a carbon removal agent according to the instructions provided with the cleaner. When this process is complete, you must re-season the grill according to your company/corporate guidelines, or the seasoning instructions in this manual

Always apply these cleaners when the griddle is cold and rub in the direction of the metal's grain.



KEEP WATER AND SOLUTIONS OUT OF CONTROLS. NEVER SPRAY OR HOSE CONTROL CONSOLE.

WARNING



CAUTION

MOST CLEANERS ARE HARMFUL TO THE SKIN, EYES, MUCOUS MEMBRANES AND CLOTHING. PRECAUTIONS SHOULD BE TAKEN TO WEAR RUBBER GLOVES, GOGGLES OR FACE SHIELD AND PROTECTIVE CLOTHING. CAREFULLY READ THE WARNING AND FOLLOW THE DIRECTIONS ON THE LABEL OF THE CLEANER TO BE USED.

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

TROUBLESHOOTING

Symptoms

What follows is a chart of Symptoms and Possible Causes to aid in diagnosing faults with the griddle.

Refer to the Symptoms column to locate the type of failure then to the Possible Cause for the items to be checked.

To test for a possible causes refer to the TEST section and locate the Possible Cause then refer to test to identify test procedures.

SYMPTOM	POSSIBLE CAUSE
Whole Griddle will not heat	• No Power to Griddle • Failed Power switch • Failed Transformer.
One Section will not heat	• Failed Power switch (for that section) • Failed Probe • Failed Circuit board • Failed 12-position switch • Failed contactor • Failed Element.
Product Burning	• Product left on griddle too long • Failed Probe • Failed Circuit board • Failed 12-position switch
Product Under cooked	• Product removed too soon • Failed Probe • Failed Circuit board • Failed 12-position switch

TROUBLESHOOTING continued

NOTICE: Service on this, or any other, LANG appliance must be performed by qualified personnel only. Consult your Lang Authorized Service Agent Directory or call the factory at 1-800-807-9054, or WWW.STAR-MFG.COM For the service agent nearest you.



WARNING

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

If an item on the list is followed by an asterisk (*), the work should be done by a factory authorized service representative.

POSSIBLE CAUSE	TEST
Product is cooked too long	• No test available, operational condition
Failed Probe	• Check probe for proper resistance*
Failed Circuit board	• Confirm that Circuit board is getting correct voltage and putting out correct voltage*
Failed Transformer	• Check both Primary and Secondary coils for correct voltage*
Failed Contactor	• Remove the wires from the contactor coil and check for continuity across the contactor coil connection* • Ensure the contactor moveable points move freely up and down*
Failed Element	• Confirm that Elements are getting correct voltage and have continuity*



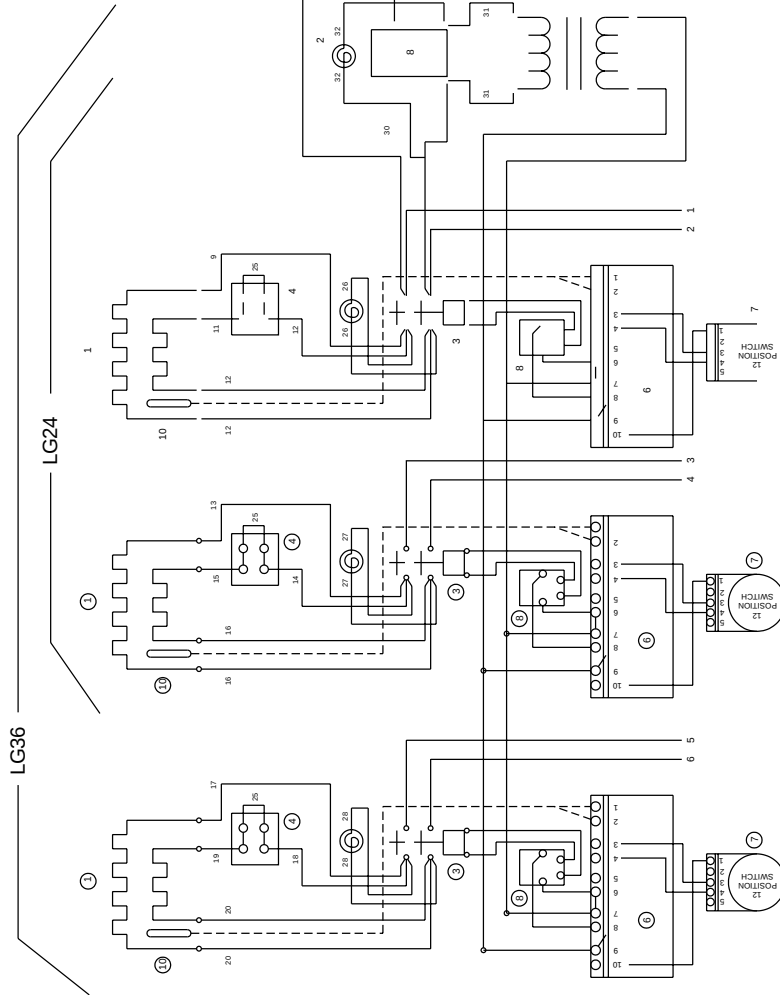
CAUTION

USE OF ANY REPLACEMENT PARTS OTHER THAN THOSE SUPPLIED BY LANG OR THEIR AUTHORIZED DISTRIBUTORS CAN CAUSE BODILY INJURY TO THE OPERATOR AND DAMAGE TO THE EQUIPMENT AND WILL VOID ALL WARRANTIES.

1 2 3 4 5 6 7 8

REV	ECN NO.	DESCRIPTION	DR	MFG.	ENG.	DATE
A		REVISED AND REDRAWN	CDS			10/15/2002
B		REVISED PER CERTIFICATION TESTING	CDS			10/25/2002

ELEMENT HOOKUP	
208V	240V
INSTALL	REMOVE
JUMPER	JUMPER
4	4



NOTE: LG60 & LG72 HAVE TWO POWER SUPPLY CONNECTIONS

LG60: CONN # 1 USE LG36

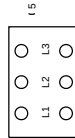
CONN # 2 USE LG24

LG72: CONN # 1 USE LG36

CONN # 2 USE LG36

SERVICE CONNECTIONS

THREE PHASE		SINGLE PHASE			
L1	L2	L3	L1	L2	L3
1.4	2	3	1.3	2.4	
1.4	2.5	3.6	1.3.5	2.4.6	
1.4.7	2.5.9	3.6	1.3.5.7	2.4.6.8	



AMP TOTAL		208 (240)	
MODEL		L1	L2
24	50 (43)	29 (25)	29 (25)
36	50 (43)	50 (43)	50 (43)
48	76 (66)	76 (66)	76 (66)
60	100 (86)	100 (86)	100 (86)
72	100 (86)	100 (86)	100 (86)

Note:

1. Add one more section for a LG-48
2. Add two more sections for a LG-60
3. This wiring diagram shows 1/2 section for a LG-72 model
4. No more than 4 contactors to one transformer



UNLESS OTHERWISE SPECIFIED
DIMENSIONS ARE IN INCHES.

TOLERANCES ARE:
DECIMALS ANGLES
.XX = ± .05
.XXX = ± .03
.XXX = ± .015

MATERIAL TYPE: X

BLANK DIMS.: X

sq in

DWN. BY: CDS / DWN. DATE: 10/15/02 / REV. BY: CDS / REV. DATE: 10/25/02

CAD FILE:

SHEET 1 OF 1

DESCRIPTION: LANG GRIDDLE 208-240VAC SELECTRONIC

DWG. NO: 61114-21

REV: B

Note:

1. Add one more section for a single connection "48"
2. Add two more sections for a 60"
3. This wiring diagram shows 1/2 section for a 72" model
4. Do not use more than 4 contactors to one transformer

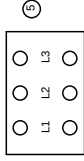
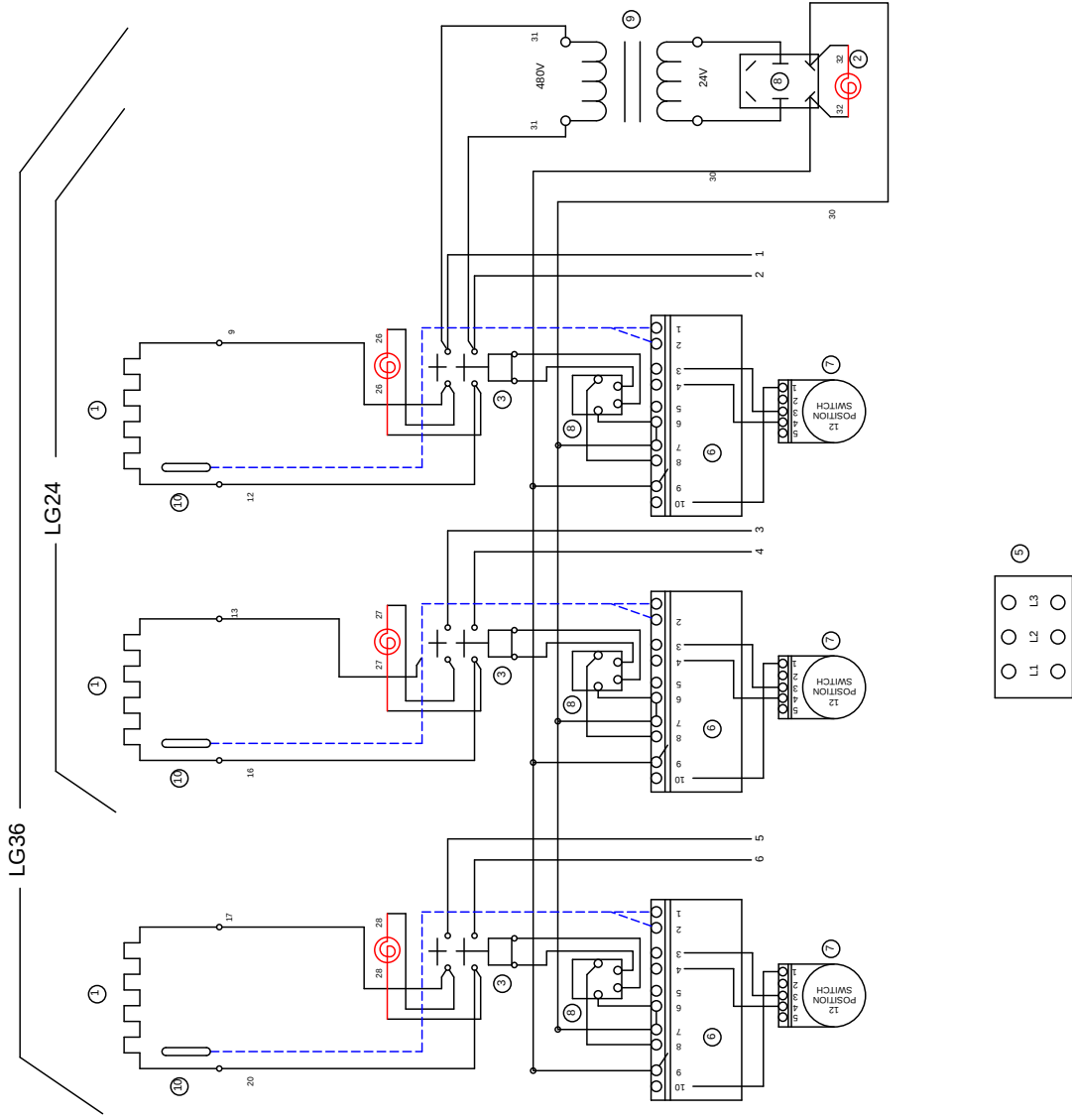
- ① GRIDDLE ELEMENTS
- ② GRIDDLE PILOT LAMP
- ③ CONTACTOR
- ④ JUMPER
- ⑤ TERMINAL BLOCK
- ⑥ TEMP. CONTROL BOARD
- ⑦ 12 POSITION SWITCH
- ⑧ TOGGLE SWITCH
- ⑨ TRANSFORMER
- ⑩ PROBE

NOTE: SOME 48" AND ALL 60" & 72" GRIDDLES HAVE TWO POWER SUPPLY CONNECTIONS

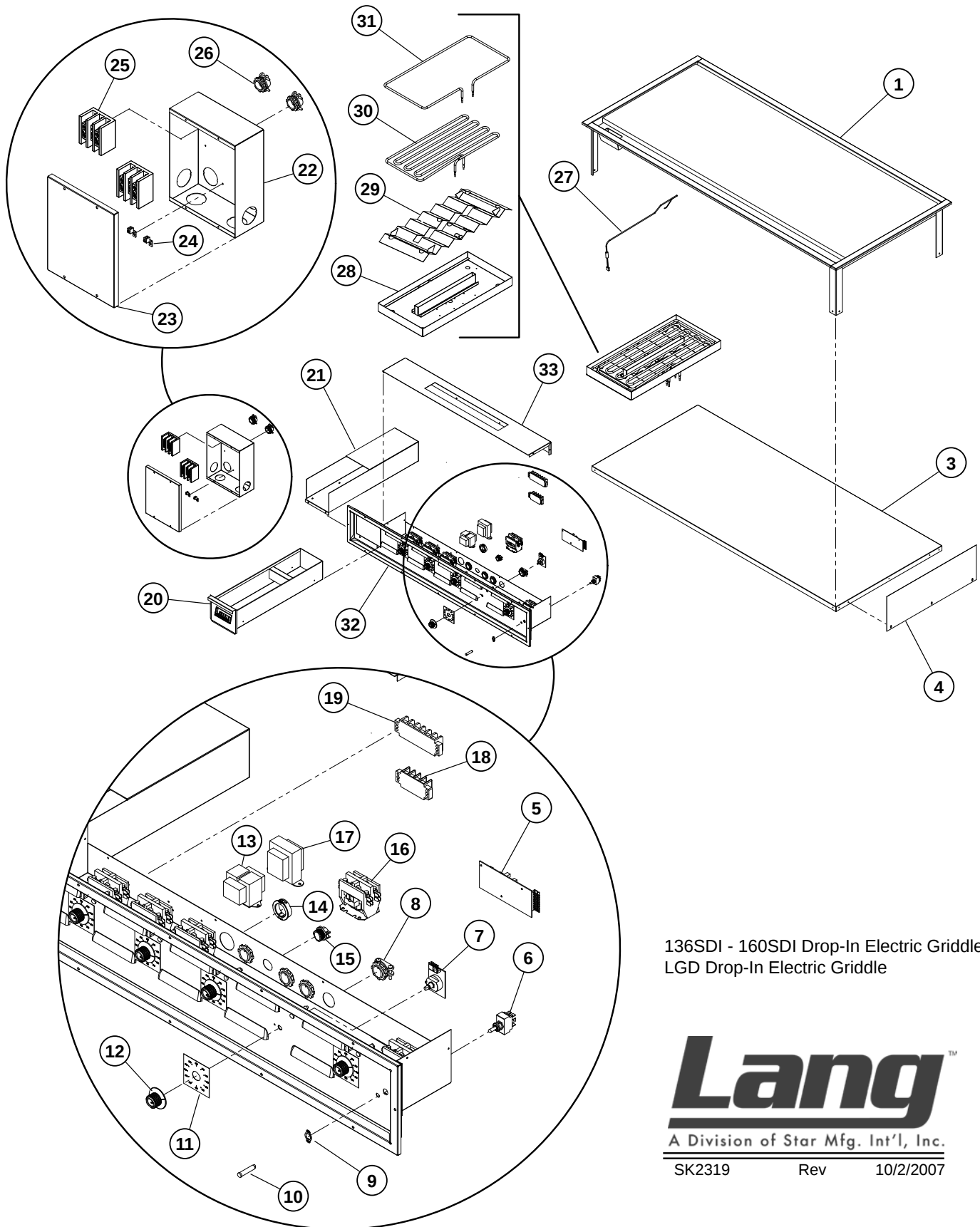
48": CONN # 1 USE LG24
CONN # 2 USE LG24

60": CONN # 1 USE LG36
CONN # 2 USE LG24

72": CONN # 1 USE LG36
CONN # 1 USE LG36



 A Division of Star Mfg. Int'l, Inc.	DWN. BY: SRC / DWN. DATE: 10-28-96	DESCRIPTION: LANG-GRIDDLE 480VAC SELECTRONIC	
	CAD FILE: FROM ACAD	DWG. NO: 61114-17	SHEET 1 OF 1 / REV. C



136SDI - 160SDI Drop-In Electric Griddle
LGD Drop-In Electric Griddle

Lang™
A Division of Star Mfg. Int'l, Inc.
SK2319 Rev 10/2/2007

PARTS LIST

October 3, 2007, Rev B

Model No: 136SDI, 148SDI, 160SDI Selectronic Electric Drop-In Griddle

Key Number	Part Number	Qty Per	Description
1	K9-LGD-148-3	1	WELD PLATE 3' SEL 136SDI
	K9-LGD-148-3	1	WELD PLATE 4' SEL 148SDI
	K9-LGD-148-3	1	WELD PLATE 5' SEL 160SDI
3	K9-LGD-150-3	1	BOTTOM 3' 136SDI
	K9-LGD-150-4	1	BOTTOM 4' 148SDI
	K9-LGD-150-5	1	BOTTOM 5' 160SDI
4	K9-LGD-155	1	BODY SIDE RH ALL
5	2E-40101-19	3	CIRBD SI TEMP CNTRL NO 136SDI
		4	CIRBD SI TEMP CNTRL NO 148SDI
		5	CIRBD SI TEMP CNTRL NO 160SDI
6	2E-30303-06	1	SWT TOG ON-ON DPDT BLK 136SDI
7	2E-30304-22	3	SWTCB175-450oFW/41100-13 136SDI
		4	SWTCB175-450oFW/41100-13 148SDI
		5	SWTCB175-450oFW/41100-13 160SDI
8	2E-31200-06	2	BOX CONN 3/4 STRT SQUEEZE 136SDI
9	2E-30303-05	1	SWT PLATE ON/OFF 136SDI
10	2J-31601-01-1	4	PILOT LT 250V W/TIN CLIP 136SDI
		5	PILOT LT 250V W/TIN CLIP 148SDI
		6	PILOT LT 250V W/TIN CLIP 160SDI
	2J-31601-02-1	4	PILOT LT 480V W/TIN CLIP 136SDI-480V
		5	PILOT LT 480V W/TIN CLIP 148SDI-480V
		6	PILOT LT 480V W/TIN CLIP 160SDI-480V
11	2M-60301-29	3	PNNLBL SELCT SWTDIAL 450o 136SDI
12	2R-70701-28	3	KNB BLK 1/4BUSH2SETSCW@90 136SDI
		4	KNB BLK 1/4BUSH2SETSCW@90 148SDI
		5	KNB BLK 1/4BUSH2SETSCW@90 160SDI
13	2E-31400-15	1	XFRMR 480/24VAC 136SDI-480V, 148SDI-480V, 160SDI-480V
14	2K-70801-02	1	SNAP BUSH 1 3/8 SB1375-16 148SDI
	2K-70801-04	1	SNAP BUSH 3/4 SB750-10 136SDI
15	2E-31200-01	1	BOX CONNECTOR 3/8" 136SDI-480V, 148SDI-480V, 160SDI-480V
16	2E-30701-04	3	CONTC 2POLE 30A 24VAC 136SDI
	2E-30701-04	4	CONTC 2POLE 30A 24VAC 148SDI
	2E-30701-04	5	CONTC 2POLE 30A 24VAC 160SDI
17	2E-31400-07	1	XFORMR120-208-240/24V40VA 136SDI
18	2E-30500-02	1	TRM STRP 4 POLE 30A 600V 160SDI-480V
	2E-30501-03	2	TERM STRP 4 POLE W/PUSH 148SDI, 160SDI
19	2E-30500-03	1	TRM STRP 6 POLE 30A 300V 136SDI, 160SDI-480V
	2E-30500-03	2	TRM STRP 6 POLE 30A 300V 136SDI-480V
	2E-30500-05	2	TRM STRP 8 POLE 30A 300V 148SDI-480V
	2E-30501-05	1	TRM STRIP 6 POLE W/2PUSH 148SDI, 160SDI
20	K9-LGD-228	1	GREASE BUCKET ASSY 136SDI
21	K9-LGD-220	1	GREASE BUCKET SLIDE WELD 136SDI
22	K9-LGD-311	1	POWER SUPPLY BOX 136SDI
23	K9-LGD-311-1	1	POWER BOX COVER 136SDI
24	2E-31200-02	1	LUG GROUNDING UL APPROVED 136SDI
25	2E-30500-07	1	TRM BLOCK 3PLELRGE 125AMP 136SDI
		2	TRM BLOCK 3PLELRGE 125AMP 148SDI, 160SDI
		3	TRM BLOCK 3PLELRGE 125AMP 148SDI-480V
26	2E-31200-06	2	BOX CONN 3/4 STRT SQUEEZE 136SDI
27	2E-41100-17	3	TEMP PROBE SEL LG GRIDDLE 136SDI
		4	TEMP PROBE SEL LG GRIDDLE 148SDI
		5	TEMP PROBE SEL LG GRIDDLE 160SDI
IMPORTANT: WHEN ORDERING, SPECIFY VOLTAGE OR TYPE GAS DESIRED INCLUDE MODEL AND SERIAL NUMBER			PAGE 1 OF 1
Some items are included for illustrative purposes only and in certain instances may not be available.			



Star Manufacturing International, Inc.

PARTS LIST

October 3, 2007, Rev B

Model No: 136SDI, 148SDI, 160SDI Selectronic Electric Drop-In Griddle

Key Number	Part Number	Qty Per	Description
28	K9-XL-434	3	ELEMENT PAN ASSEMBLY 136SDI
		4	ELEMENT PAN ASSEMBLY 148SDI
		5	ELEMENT PAN ASSEMBLY 160SDI
29	K9-XL-439	3	ELEMENT PAN Z ASSEMBLY 136SDI
		4	ELEMENT PAN Z ASSEMBLY 148SDI
		5	ELEMENT PAN Z ASSEMBLY 160SDI
30	2N-11030-29	3	ELE GRD 208/240V4.5KW/6KW 136SDI
		4	ELE GRD 208/240V4.5KW/6KW 148SDI
		5	ELE GRD 208/240V4.5KW/6KW 160SDI
31	2N-11030-30	3	ELMNT GRID 208V 1257W 136SDI
		4	ELMNT GRID 208V 1257W 148SDI
		5	ELMNT GRID 208V 1257W 160SDI
	2N-11030-31	3	ELMNT GRID 480V 5991W 136SDI-480V
		4	ELMNT GRID 480V 5991W 148SDI-480V
32	K9-LGD-304-3	1	PANEL ASY 3' SEL 136SDI
		1	PANEL ASY 4' SEL 148SDI
		1	PANEL ASY 5' SEL 160SDI
33	L9-LGD-303-3	1	COUNTER COVER 3' 136SDI
		1	COUNTER COVER 4' 148SDI
		1	COUNTER COVER 5' 160SDI
NI	2H-XL-424	3	ELEMENT PAN INSULATION 136SDI
		4	ELEMENT PAN INSULATION 148SDI
		5	ELEMENT PAN INSULATION 160SDI
NI	2P-50100-05	--	GROOVED GRIDDLE CLEANING
NI	2P-50100-051	--	GRVED GRDLE BRUSH REPL
NI	2P-50100-052	--	GRVED GRDLE BRUSH REPL

**IMPORTANT: WHEN ORDERING, SPECIFY VOLTAGE OR TYPE GAS DESIRED
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PAGE 1
OF 1

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