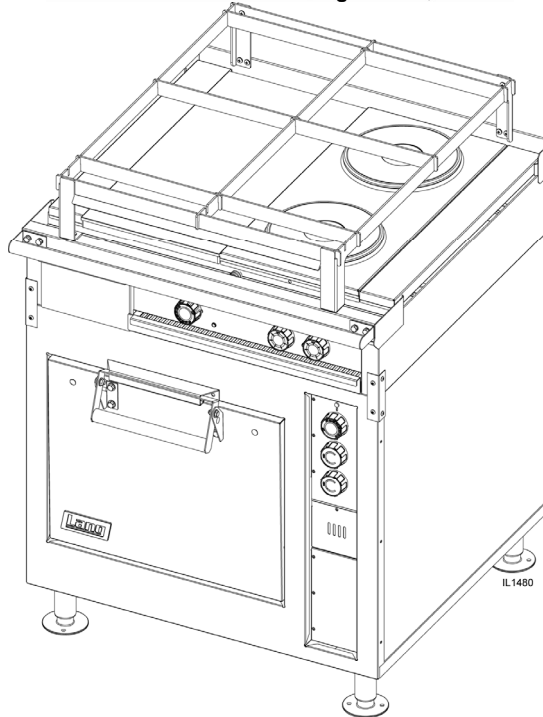


LangTM

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



Installation, Operation, & Maintenance Instructions

Electric Range

Model: R30S-M

SAFETY SYMBOL



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

RETAIN THIS MANUAL FOR FUTURE REFERENCE NOTICE

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

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

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

MAINTENANCE AND REPAIRS

Contact your local authorized service agent for service or required maintenance.

Please record the model number, serial number, voltage and purchase date in the area below and have it ready when you call to ensure a faster service.

Model No. _____

Serial No. _____

Voltage _____

Purchase Date _____

Authorized Service Agent Listing

Reference the listing provided with the unit

or

for an updated listing go to:

Website: www.star-mfg.com
E-mail Service@star-mfg.com

Service Help Desk

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

Telephone: (800) 264-7827

Fax: (314) 781-2714

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

Website: www.star-mfg.com

Mailing Address: Star Manufacturing International Inc., Company
265 Hobson Street
Smithville, Tennessee 37166
U.S.A

General Information

General

The range is designed to provide, well-regulated, uniform heat throughout the oven and over the surface units. The oven and surface units should be thoroughly preheated before being used. It is advantageous from an operating cost standpoint to operate with the switches and/or thermostats set at the lowest position that will satisfactorily perform the cooking being done.

Electric range tops consist of several arrangements, depending upon the specific models purchased.

Options include 12" x24" hot plates
 Round speed units
 Griddles

Three position switches, thermostats, or infinite controls independently control these units.

All thermostats are used in conjunction with a red indicator or pilot lamp. When the light is on the elements are energized and bringing the plate to the temperature set on the thermostat. When the light is off the plate has reached the temperature set on the thermostat. Griddle pilot lights should be allowed to cycle a least twice before usage.

Recommended Usage:

12"x 24" hot plates - Heavy stockpots and kettles.

Round speed units - Light duty sauce pans and small stockpots. (NOT recommended for large stockpots.)

Griddles - Used for grilling product directly on surface.

CAUTION

All hot plates and speed units should be turned to the low or off position when not in use. Allowing these elements to stay in the full on or high position with nothing on top to absorb and dissipate the heat is detrimental to element life.

Operating Instructions

Initial Preheat

Before initial use, the oven must be allowed to dry itself out. This is completed by setting the top and bottom oven switches to the "low" position, and setting the thermostat to 350°F. Allow the range oven to saturate until all vapors and condensation have been eliminated. For best operating results allow the range oven to thoroughly dry out. Allow eight (8) to twelve (12) hours for this process. Clean the top plates thoroughly. Apply salad oil to the plates. Turn each plate switch or thermostat to a low position and allow plate to heat for three hours.

Range Controls

Three (3) heat switches or automatic thermostats control the top plate units. The range is provided with an upper heating unit located in the top of the oven and a lower heating unit located under the metal deck, in the bottom of the oven. Each heating unit is independently regulated for proper ratio of "top" and "bottom" heat, to suit the product being baked or roasted, by means of two 3-heat switches located in the panel at the right of the range. The range oven is also provided with an adjustable, automatic temperature control, the dial, which is located in the range switch panel. The setting of the control dial establishes the average temperature to be maintained in the range oven.

Operation

The range oven must be thoroughly, preheated before satisfactory baking can be done. The range oven will not bake uniformly if not sufficiently preheated. To compensate for the temperature drop when loading the range oven, set the thermostat fifty (50) degrees above the desired temperature. Reset the thermostat after the range is loaded. Preheating of the range oven can be accomplished with the heat switches set at a lower position than "High", but the time will be proportionally longer. After preheating, set both three heat switches for proper ratio of "top" and "bottom" heat to suit the product to be baked or roasted.

The 12" high "Roasting and Baking" range oven is equipped with a removable rack. For baking pies, bread, or for roasting operations, the rack may be placed directly on the metal deck and the pans placed on the rack. For baking cakes or pastries the rack should be located in the lower position provided by the rack supports at the sides of the range and the pans placed on the rack in this lower position.

Range Top

12 x 24 Hot Plate or Round Speed Units controlled by three-heat switch, 6 - heat switch or high temperature thermostats.

Round Speed Units, controlled by three - heat switch or six - heat switch. Recommended: Light duty saucepans and small stock - pots. Not Recommended: Heavy stock - pots, or heavy urns, or kettles.

12 x 24 or 24 x 24 Griddle plates, controlled by thermostats. Temperature range 450° F. Recommended: All heavy and light frying. Set the thermostat dial to the desired temperature. The red pilot light will stay on until the desired temperature is reached. The pilot light indicates when the plate is heating.

Maintenance

Daily Cleaning

WARNING

Burns could occur when dealing with hot grease!

Empty grease drawers daily or when the area under the grease shoot is full. Do not wait until the entire grease drawer is full.

Clean the exterior of the range with hot water and a mild detergent to maintain a gleaming appearance.

After each cooking load, scrape the griddle surface to remove any carbonized grease.

CAUTION

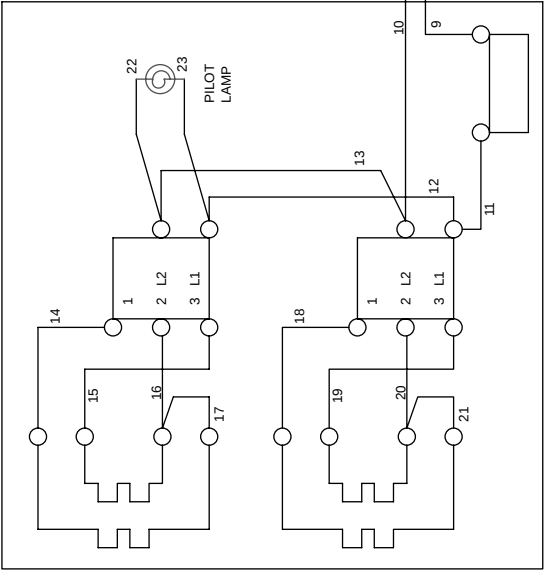
When scraping griddle surface, do not scrape the splash guard. It may eventually be cut through.

Weekly Cleaning

The range should be thoroughly cleaned at least once a week in addition to the normal daily cleaning to insure against the accumulation of foreign material. Keep inside of oven and metal deck clean, particularly around door opening, door edges and at bottom of door opening so that the door may close tightly.

STAR MODEL DESIGNATION	PREVIOUS MODEL DESIGNATION	TOP ARRANGEMENT	
		SECTION 1	SECTION 2
R30S-ATA	32S-1	C	C
R30S-ATB	32S-2 & 32S-2M(H)	B	C
R30S-ATC	32S-3 & 32S-3M(H)	B	B
R30S-ATD	32S-2M(G)	A (18")	C
R30S-ATE	32S-3M(G)	B	A (18")
R30S-ATF	32S-4 & 32S-4M	A (30")	

OVEN WIRING DIAGRAM.

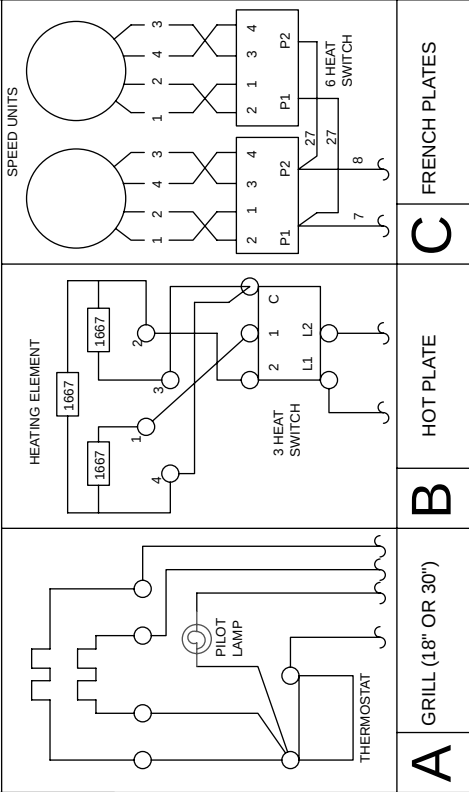


SERVICE CONNECTION		
SINGLE PHASE	L1	1, 3
	L2	2, 4
THREE PHASE	L1	1, 4
	L2	2
	L3	3

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

MODELS:
32Series Range 208-240 VOLT AC
R30 Series Range 208-240 VOLT AC

TOP SECTION WIRING DIAGRAMS



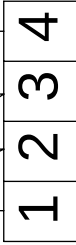
EXAMPLE FOR DETERMINING THE WIRING OF A

LANG RANGE:

(1) VIEWED FROM THE FRONT, LEFT TO RIGHT, THE TOP 12 OR 18 INCH SECTIONAL ARRANGEMENT FOR AN R30S-ATD RANGE IS A (18") AND C (SEE TOP ARRANGEMENT CHART). EACH OF THE LETTERS REPRESENT ONE OF THE TOP SECTION WIRING DIAGRAMS ABOVE. R30S-ATF IS ONE 30" SECTION - GRIDDLE OPTION ONLY - & HAS 2 HEATING ELEMENTS AND FOUR POWER INPUT LEADS.

(2) THE POWER INPUT LEADS TO EACH SECTION AND THE OVEN ARE SHOWN AT LEFT CONNECTED TO THEIR RESPECTIVE CIRCUIT BREAKERS.

(3) SEE SERVICE CONNECTION CHART FOR PROPER CONNECTION OF CIRCUIT BREAKERS TO POWER SUPPLY.



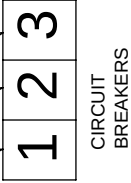
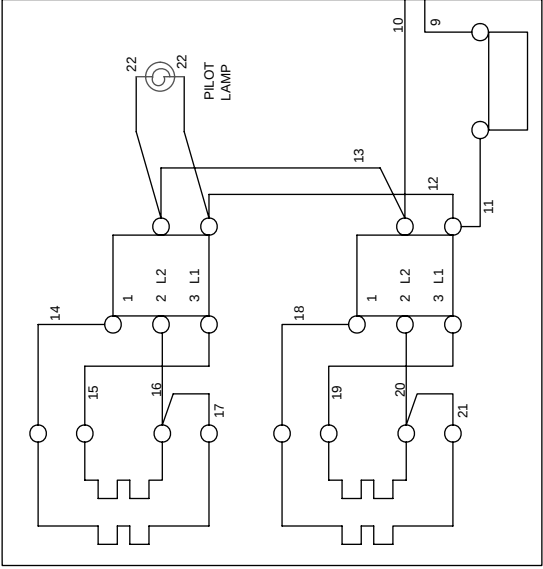
CIRCUIT BREAKERS



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

STAR MODEL DESIGNATION	PREVIOUS MODEL DESIGNATION	TOP ARRANGEMENT	
		SECTION 1	SECTION 2
R30S-ATA	32S-1	C	C
R30S-ATB	32S-2 & 32S-2M(H)	B	C
R30S-ATC	32S-3 & 32S-3M(H)	B	B
R30S-ATD	32S-2M(G)	A (18")	C
R30S-A TE	32S-3M(G)	B	A (18")
R30S-ATF	32S-4 & 32S-4M	A (30")	

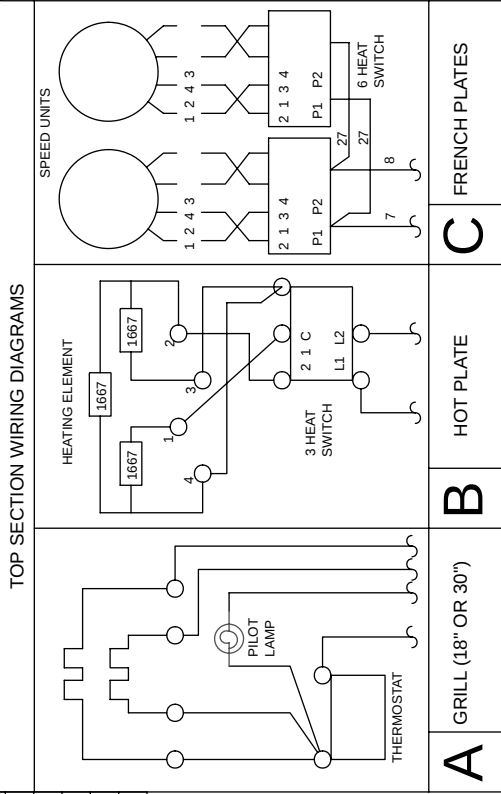
OVEN WIRING DIAGRAM.



SERVICE CONNECTION		
L1	1	
L2	2	
L3	3	

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

MODELS:
32Series Range 480VAC
R30 Series Range 480VAC



EXAMPLE FOR DETERMINING THE WIRING OF A

LANG RANGE:

(1) VIEWED FROM THE FRONT, LEFT TO RIGHT, THE TOP 12 OR 18 INCH SECTIONAL ARRANGEMENT FOR AN R30S-ATD RANGE IS A (18") AND C (SEE TOP ARRANGEMENT CHART). EACH OF THE LETTERS REPRESENT ONE OF THE TOP SECTION WIRING DIAGRAMS ABOVE. R30S-ATF IS ONE 30" SECTION - GRIDDLE OPTION ONLY - & HAS 2 HEATING ELEMENTS AND FOUR POWER INPUT LEADS.

(2) THE POWER INPUT LEADS TO EACH SECTION AND THE OVEN ARE SHOWN AT LEFT CONNECTED TO THEIR RESPECTIVE CIRCUIT BREAKERS.

(3) SEE SERVICE CONNECTION CHART FOR PROPER CONNECTION OF CIRCUIT BREAKERS TO POWER SUPPLY.

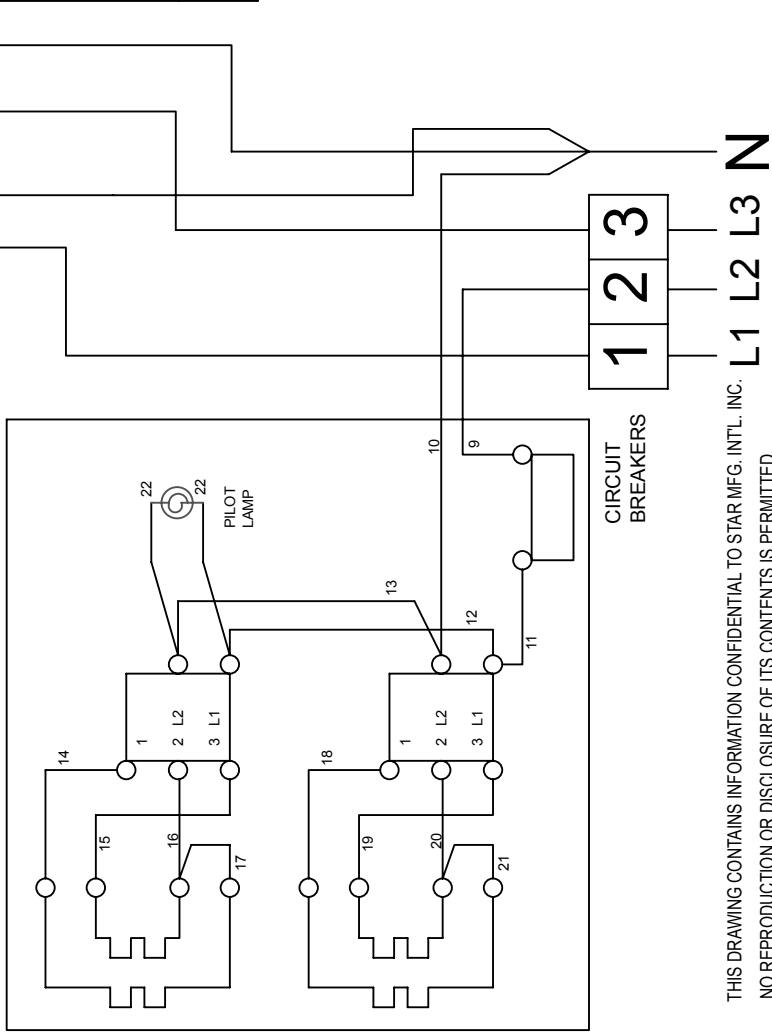
Lang

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

2M-61101-07 Rev B 3/28/2008

STAR MODEL DESIGNATION	PREVIOUS MODEL DESIGNATION	TOP ARRANGEMENT	
		SECTION 1	SECTION 2
R30S-ATA	32S-1	C	C
R30S-ATB	32S-2 & 32S-2M(H)	B	C
R30S-ATC	32S-3 & 32S-3M(H)	B	B
R30S-ATD	32S-2M(G)	A (18")	C
R30S-ATE	32S-3M(G)	B	A (18")
R30S-ATF	32S-4 & 32S-4M	A (30")	

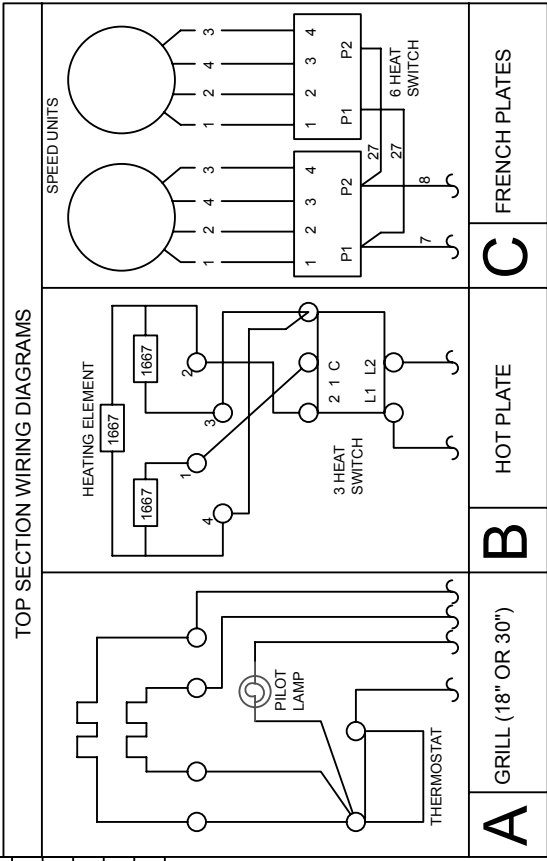
OVEN WIRING DIAGRAM



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

MODELS:

32Series Range: 220/380V & 240/415V, 3Ph, 4-wire
R30 Series Range: 220/380V & 240/415V, 3Ph, 4-wire



EXAMPLE FOR DETERMINING THE WIRING OF A

LANG RANGE:

(1) VIEWED FROM THE FRONT, LEFT TO RIGHT, THE TOP 12 OR 18 INCH SECTIONAL ARRANGEMENT FOR AN R30S-ATD RANGE IS A (18") AND C (SEE TOP ARRANGEMENT CHART). EACH OF THE LETTERS REPRESENT ONE OF THE TOP SECTION WIRING DIAGRAMS ABOVE. R30S-ATF IS ONE 30" SECTION - GRIDDLE OPTION ONLY - & HAS 2 HEATING ELEMENTS AND FOUR POWER INPUT LEADS.

(2) THE POWER INPUT LEADS TO EACH SECTION AND THE OVEN ARE SHOWN AT LEFT CONNECTED TO THEIR RESPECTIVE CIRCUIT BREAKERS.

Lang™

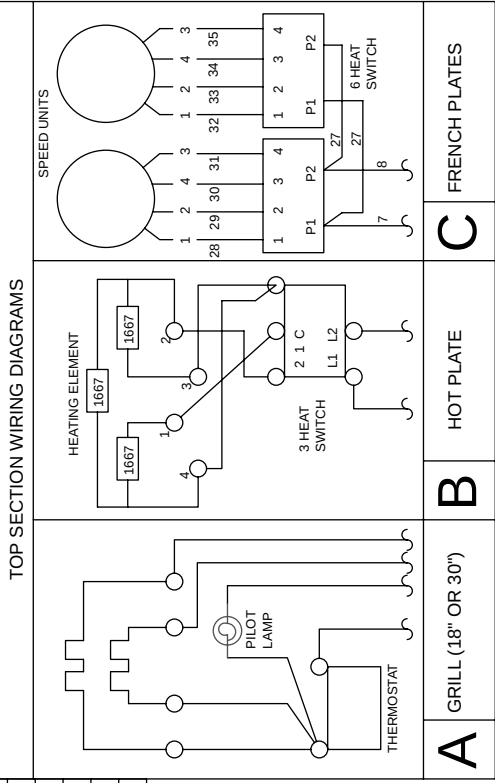
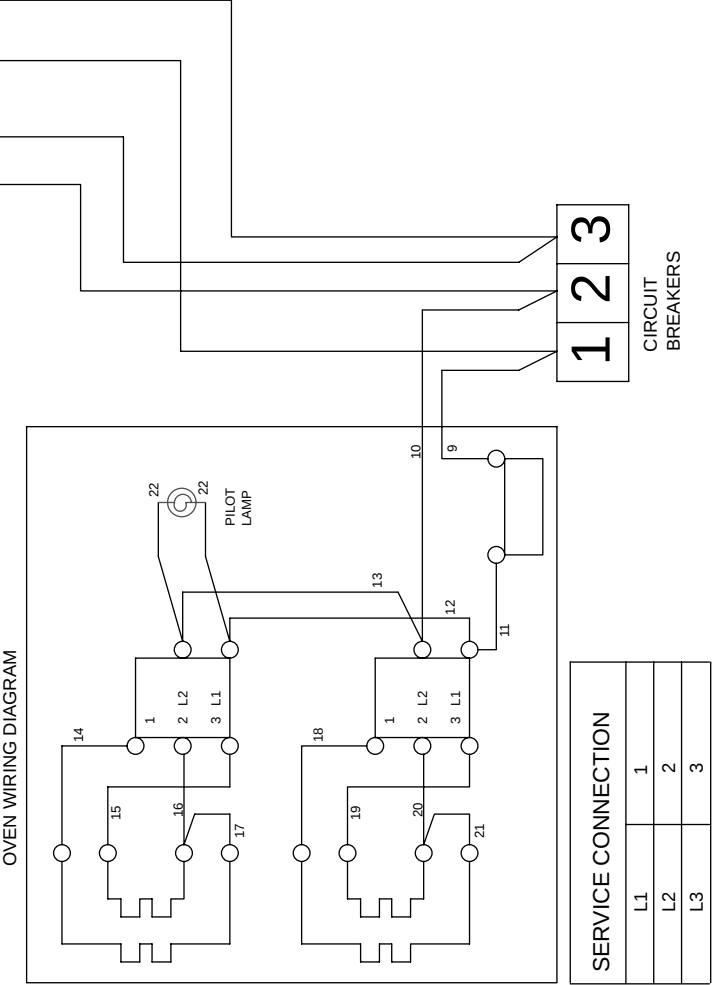
A Division of Star Mfg. Int'l, Inc.

2M-61101-12

Rev B

3/28/2008

STAR MODEL DESIGNATION	PREVIOUS MODEL DESIGNATION	TOP ARRANGEMENT	
		SECTION 1	SECTION 2
R30S-ATA	32S-1	C	C
R30S-ATB	32S-2 & 32S-2M(H)	B	C
R30S-ATC	32S-3 & 32S-3M(H)	B	B
R30S-ATD	32S-2M(G)	A (18")	C
R30S-ATE	32S-3M(G)	B	A (18")
R30S-ATF	32S-4 & 32S-4M	A (30")	



EXAMPLE FOR DETERMINING THE WIRING OF A LANG RANGE:

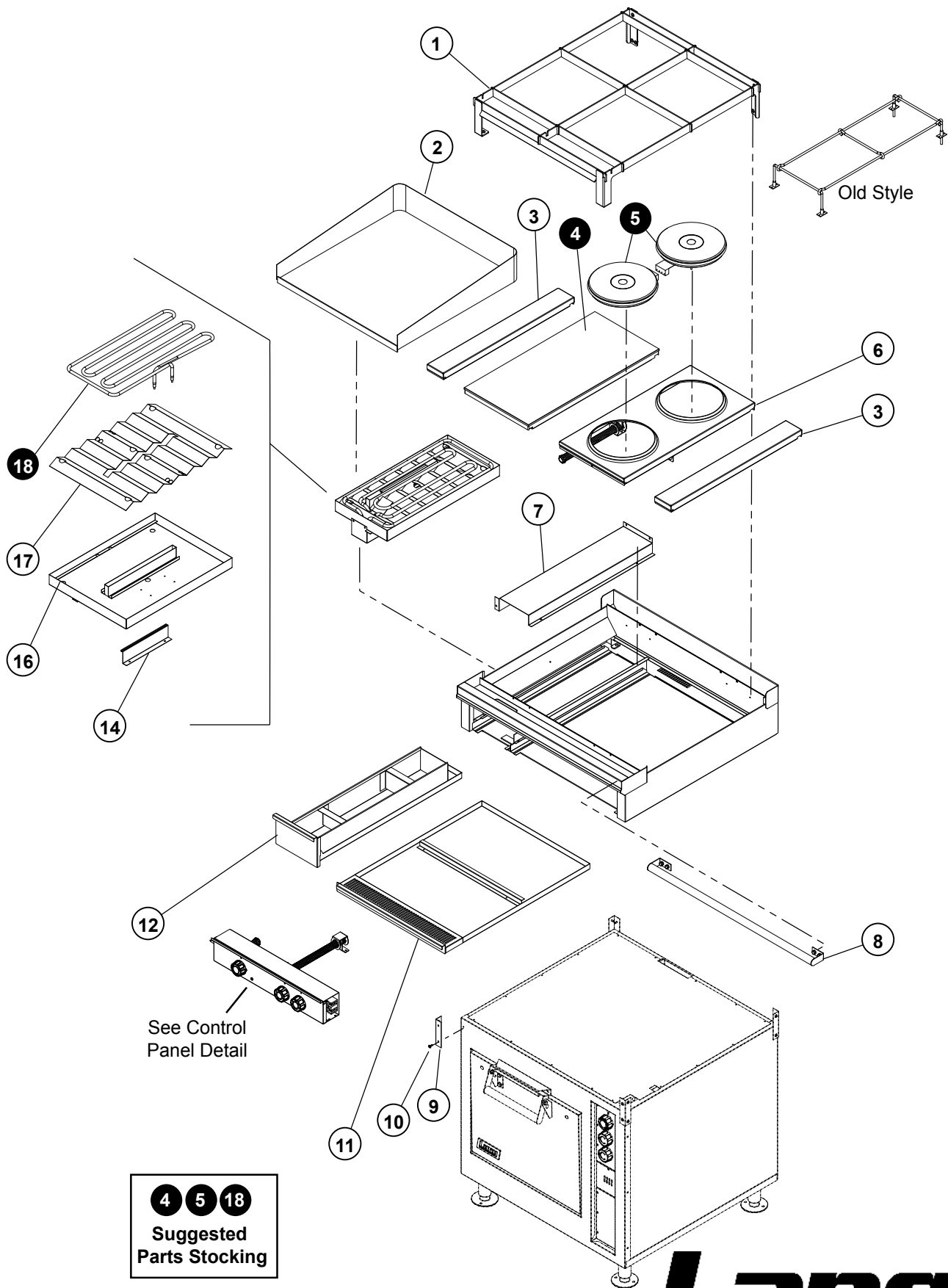
(1) VIEWED FROM THE FRONT, LEFT TO RIGHT, THE TOP 12 OR 18 INCH SECTIONAL ARRANGEMENT FOR AN R30S-ATD RANGE IS A (18") AND C (SEE TOP ARRANGEMENT CHART). EACH OF THE LETTERS REPRESENT ONE OF THE TOP SECTION WIRING DIAGRAMS ABOVE. R30S-ATF IS ONE 30" SECTION - GRIDDLE OPTION ONLY - & HAS 2 HEATING ELEMENTS AND FOUR POWER INPUT LEADS.

(2) THE POWER INPUT LEADS TO EACH SECTION AND THE OVEN ARE SHOWN AT LEFT CONNECTED TO THEIR RESPECTIVE CIRCUIT BREAKERS.

(3) SEE SERVICE CONNECTION CHART FOR PROPER CONNECTION OF CIRCUIT BREAKERS TO POWER SUPPLY.

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

MODELS:
32 Series Range: 380V
R30 Series Range: 380V



Model:
R30S-Marine Range Top Assy

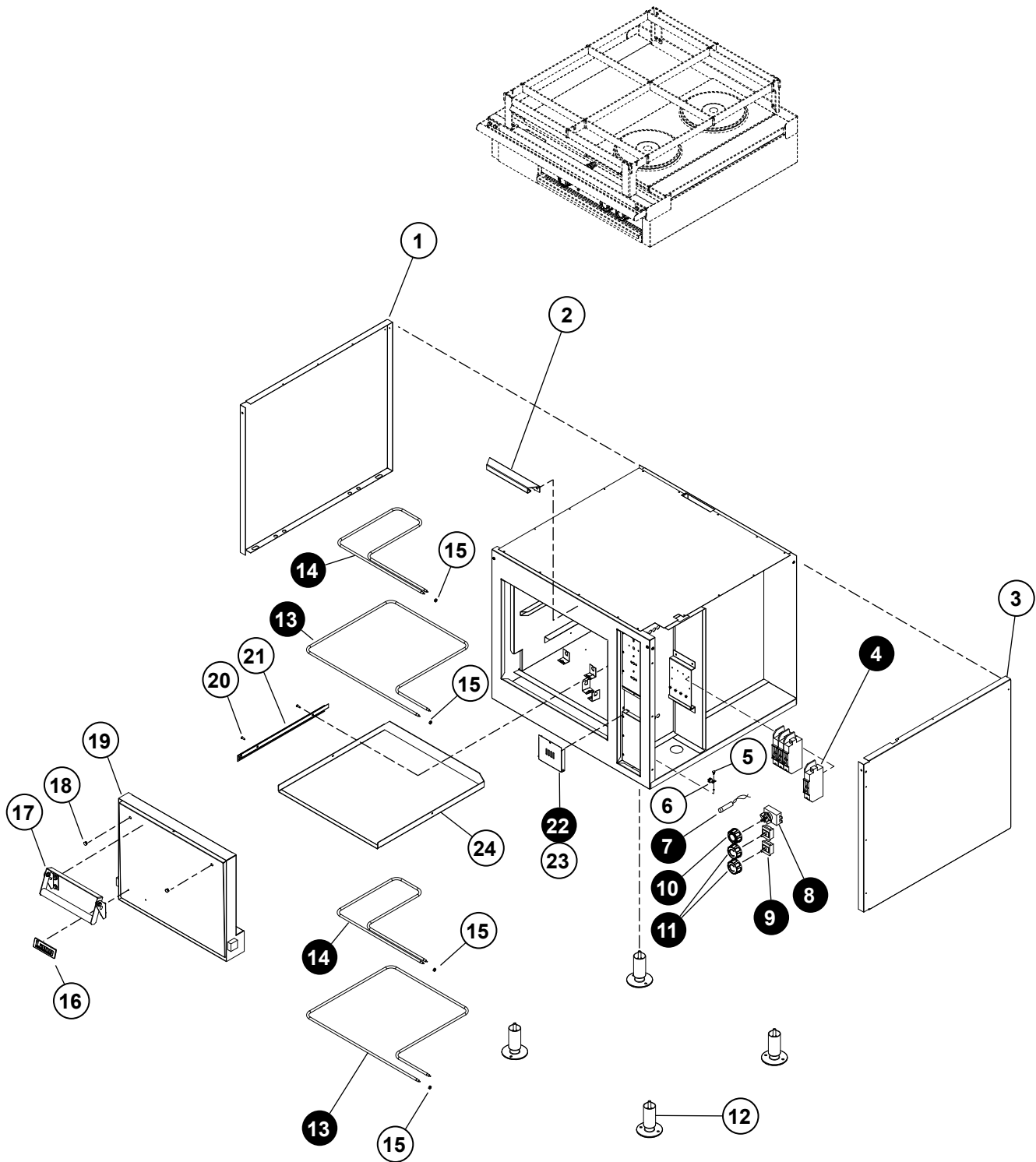
Lang[®]
SK2355 Rev. - 3/6/07

PARTS LIST

October 4, 2012 Rev -

Model No: R30S-ATA, R30S-ATB, R30S-ATC, R30S-ATD, R30S-ATE, R30S-ATF, Marine 30" Electric Range Top Assy				
Fig No	Part No.	Qty	Description	Application
1	P9-50302-302	1	SEARAIL ASSY 2' RT30	ATA, ATB, ATC
	P9-50302-304		SEARAIL ASSY 1' RT30	ATD, ATE
2	P9-50401-15-3	1	RANGE PLTE ASY 18 SHORT	ATD, ATE
	P9-50401-17-1		RANGE PLT MOD 1/2 X 30	ATF
3	N9-32-332	2	3 INCH SPREADER-PLATE	ATA, ATB, ATC
4	PS-11010-341	1	KIT, HOTPLATE 208V 500W	ATB208V, ATE208V
		2		ATC-208V
	PS-11010-351	1	KIT, HOTPLATE 240V 5000W	ATB240V, ATE240V
		2		ATC-240V
	PS-11010-361	1	KIT, HOTPLATE 480V 500W	ATB440/480V, ATE440/480V
		2		ATC-440/480V
5	2N-11120-12	2	ELMNT TK 208V 2600W	ATB208V, ATD240V
		4		ATA-208V
	2N-11120-13	2	ELMNT TK 240V 2600W	ATB-240V, ATD-240V
		4		ATA-240V
	2N-11120-14	2	ELMNT TK 480V 2600W	ATB-440/480V
		4		ATA-440/480V
	2N-11120-18	4	ELMNT TK 380V 2000W	ATA-380V
		4		
6	P9-50300-82-2	1	EGOPLTE FRMEASY PHANT 32/	ATB
		2		ATA
7	P9-CR30-258	1	DRAWER COVER	ALL
8	P9-50302-20	1	GRAB BAR ASSY/CR30-M	ALL
	2C-20111-01	4	SCRW HXHD CAP 1/4-20X1/2	GRAB BAR MOUNTING HRD
	2C-20204-02		WASHER SS 1/4 SPLIT LOCK	GRAB BAR MOUNTING HRD
	2C-20303-01		NUT HX SS 1/4-20	GRAB BAR MOUNTING HRD
9	N9-32-326	4	BODY WRAP ANGLE - 2 PIECE	ALL
10	2C-20115-06	8	SCRW S/S 8-32X1/2 T/H S/T	ALL
11	P9-CR30-280	1	LARGE DRAWER ASSY	ALL
12	P9-CR30-260	1	SPOT SMALL DRAWER	ALL
14	K9-XL-504	1	STAT HOLDER	ATD, ATE
14	K9-XL-504	4	STAT HOLDER	ATF
16	P9-CR30-320	1	ELMNT PAN ASSY 18"	ATD, ATE
	P9-CR30-329	4	ELMNT PAN ASSY 30	ATF
17	P9-CR30-325	1	ELMNT PAN Z 18" GRIDDLE	ATD, ATE
	P9-CR30-327	4	ELMNT PAN Z 30" GRIDDLE	ATF
18	2N-11030-45	1	ELMNT GRID 18" RANGE 208V	ATD208V, ATE208V
	2N-11030-55	2	ELMNT GRID 30" RANGE 208V 5.5KW	ATF208V
	2N-11030-46	1	ELMNT GRID 18" RANGE 240V	ATD240V, ATE240V
	2N-11030-55	2	ELMNT GRID 30" RANGE 240V 5.5KW	ATF240V
	2N-11030-47	1	ELMNT GRID 18" RANGE 480V	ATD440/480V, ATE440/480V
NI	2H-CR30-326	1	ELMNT PAN INSULATION 18 GRIDDLE	ATD, ATE
NI	2H-CR30-328	2	ELMNT PAN INSULATION 30 GRIDDLE	ATF





4	7	8	9	10
11	13	14	22	

Suggested Parts Stocking

Model:
R30S-Marine Range Oven Assy

Lang[®]
SK2356 Rev. - 3/6/07

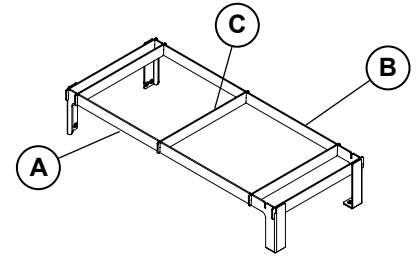
PARTS LIST

October 4, 2012 Rev -

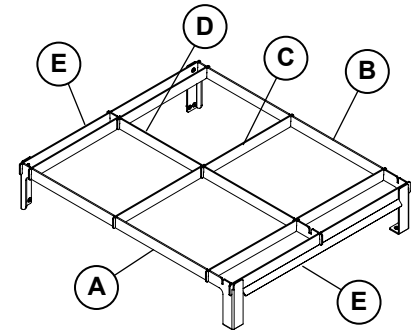
Model No: R30S-ATA, R30S-ATB, R30S-ATC, R30S-ATD, R30S-ATE, R30S-ATF, Marine 30" Electric Range Oven Assy				
Fig No	Part No	Qty	Description	Application
1	N9-32-143	1	BODY SIDE LOWER L/H - 2	ALL
2	Y9-50300-14	1	MARINE HANDLE CHANNEL	ALL
	2C-20101-10	2	SCREW THD MS 1/4-20X2 1/4 PL	MARINE HANDEL MOUNTING
	2C-20204-02		WASHER SS 1/4 SPLIT LOCK	MARINE HANDEL MOUNTING
	2C-20301-29		NUT HEX ACORN 1/4-20 SS	MARINE HANDEL MOUNTING
3	N9-32-142	1	BODY SIDE LOWER R/H - 2	ALL
4	2E-31601-02	1	CB 480V 50A 3 POLE	380V
	2E-31800-01	4	CB 250V50A 1 POLE CRLNGSW	208,240V
	2E-31800-04	1	CB 480V 50A 3 POLE	440V, 480V
5	2E-31200-02	1	LUG GROUNDING UL APPROVED	ALL
6	Y9-31200-02-1	1	GROUNDING LUG/+LABEL	ALL
7	2J-31601-01	1	PILOT LT 250V 6LEAD BLK	208/240V
	2J-31601-02	1	PILOT LT 480V 6LEAD BLK	380V, 440V, 480V
8	2T-30402-08	1	STAT ADJ 450o 72 C/T	ALL
9	2E-30304-35	2	SWTROT3HT 240/480VAC20AMP	ALL
10	Y9-70701-16	1	KNOB ASSY 450°F, BLACK	
	Y9-70701-16-2	1	KNOB ASSY 450°F, RED	
11	Y9-70701-10	2	KNOB 3-HEAT 208-240V, BLACK	
	Y9-70701-10-2		KNOB 3-HEAT 208-240V, RED	
12	2A-72500-05	4	LEG 4 W/BOLT DOWN ADJ	ALL
13	2N-11040-02	2	ELE 32OVN 208/240V OS 1KW	208/240V
	2N-11040-08		ELMNT 32OVEN 480V O/S 1KW	440V, 480V
	2N-11040-18		ELMNT 32OVEN 380V O/S 1KW	380V
14	2N-11040-01	2	ELE 32OVN 208/240V IS 1KW	208/240V
	2N-11040-07		ELMNT 32OVEN 480V I/S 1KW	440V, 480V
	2N-11040-17		ELMNT 32OVEN 380V I/S 1KW	380V
15	2C-20301-15	8	NUT HEX 10-32 PLTD	ALL
16	K9-60301-43-1	1	DIE CAST LOG + TINNEMAN	ALL
17	Y9-50300-11	1	MARINE HANDLE	ALL
18	2P-70903-01	4	PLG BTN PLTD MTL 3/8	ALL
19	N9-32-229	1	DOOR ASSEMBLY WITH A/L IS	ALL
20	2C-20102-04	4	SCRW PHD ST 8-32X.5 PLTD	ALL
21	N9-LA36-109-1	1	CAPILLARY SHIELD	ALL
22	N9-32-131	1	SWITCH DOOR ASSY	ALL
23	2A-32-124	1	SWITCH DOOR HINGE ROD	ALL
24	N9-32-437	1	OVEN DECK WELD	ALL

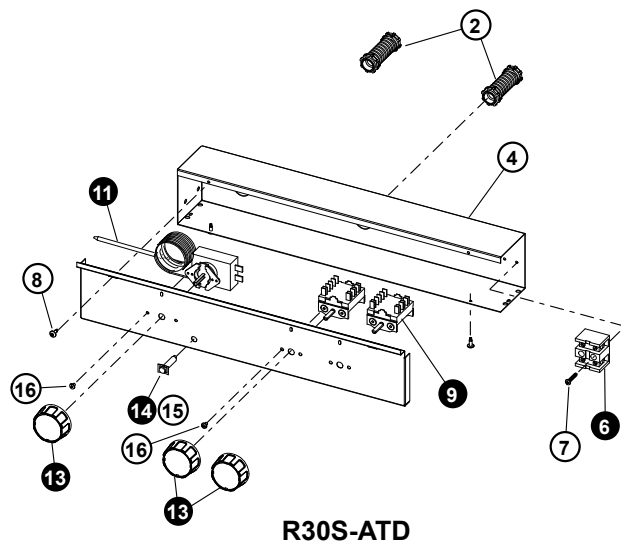
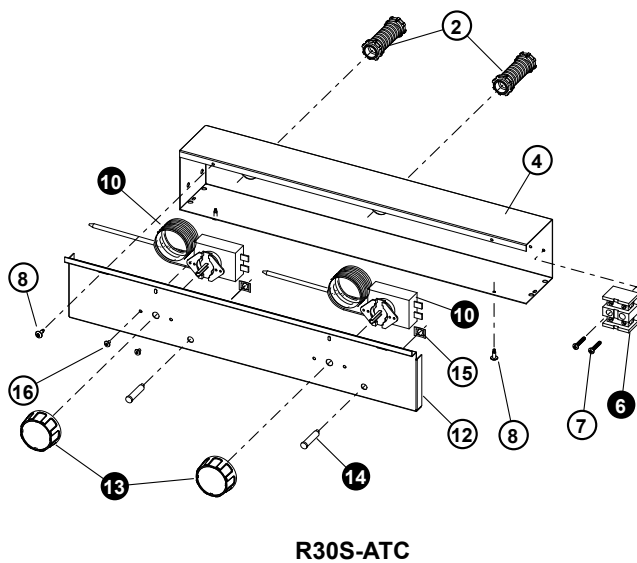
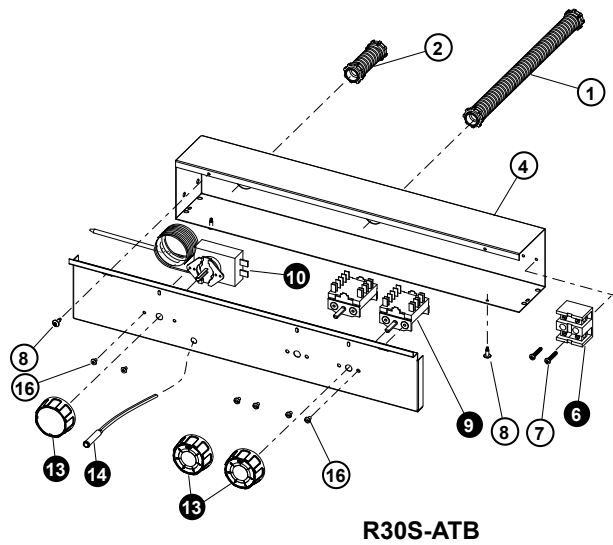
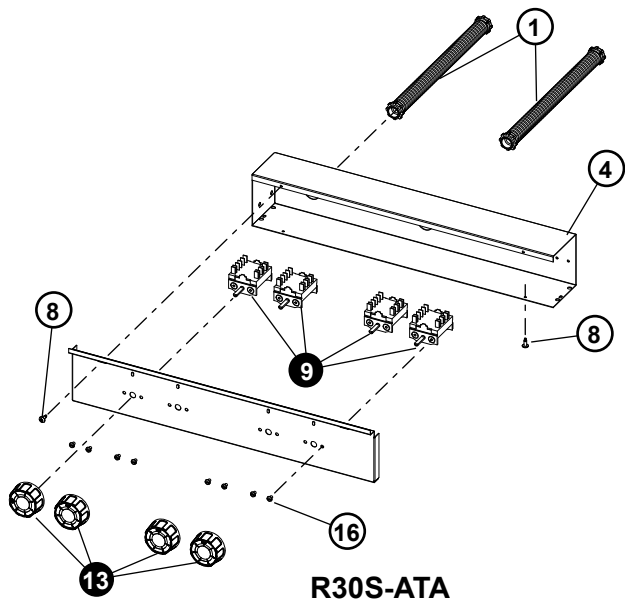
Lang[®]

	Part No.	Qty	Description
	50302-304-1		SEARAIL ASSY 1' RT30 SK
A	50302-307	1	SEARAIL LH SIDE RT30
B	50302-308	1	SEARAIL RH SIDE RT30
C	50302-317	5	SEARAIL SIDE TO SIDE 12"
	20109-04	6	SCREW THD MS SS 10-32X 3/8



	Part No.	Qty	Description
	50302-302-1		SEARAIL ASSY 2' RT30/32 SK
A	50302-307	1	SEARAIL LH SIDE RT30
B	50302-308	1	SEARAIL RH SIDE RT30
C	50302-317	6	SEARAIL SIDE TO SIDE 12"
D	50302-316	1	SEARAIL FR TO BK RT30
E	50302-311	2	SEARAIL FR & RR 2'
	20109-04	6	SCREW THD MS SS 10-32X 3/8
	20301-34	2	NUT HEX ACORN 10-32 S/S





Suggested Parts Stocking

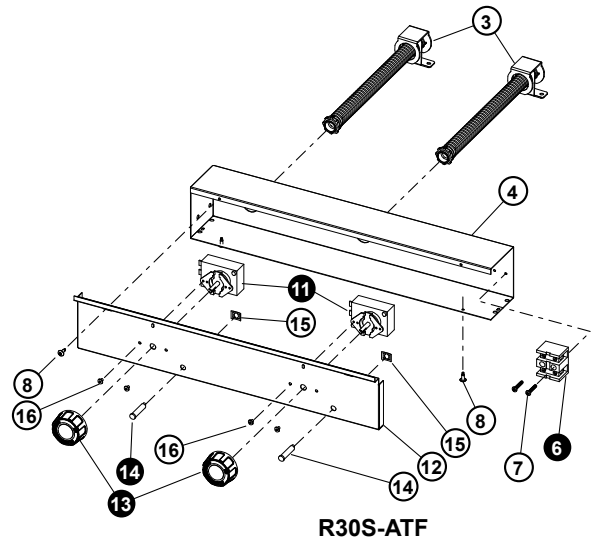
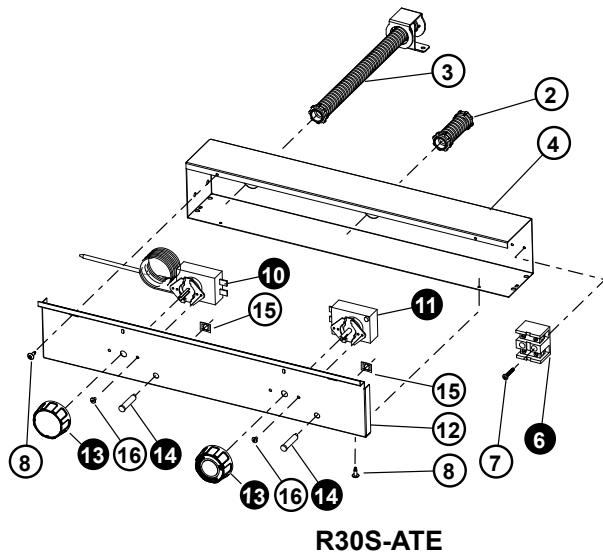
6 10 11 13 14

Model:
R30S Marine Range Top Controls

Lang[®]

SK2357

Rev. - 3/7/08



Suggested Parts Stocking

6 10 11 13 14

Model:
R30S Marine Range Top Controls

Lang[®]

SK2358

Rev. - 3/7/08

PARTS LIST

October 4, 2012 Rev -

Model No: R30S-ATA, -ATB, -ATC, -ATD, -ATE, -ATF, Marine 30" Range Control Top Panel Assy				
Fig No	Part No	Qty	Description	Application
1	P9-CR30-750	1	CONDUIT ASSY - SPEED UNIT	ATB, ATE
	P9-CR30-750	2	CONDUIT ASSY - SPEED UNIT	ATA
2	P9-CR30-752	1	CONDUIT ASSY - HOT TOP	ATB, ATE
	P9-CR30-752	2	CONDUIT ASSY - HOT TOP	ATC, ATD
3	P9-CR30-751	1	CONDUIT ASSY - GRIDDLE	ATE
	P9-CR30-751	2	CONDUIT ASSY - GRIDDLE	ATF
4	P9-CR30-222	1	CONTROL BACK	ATA, ATB, ATC, ATD, ATE, ATF
6	2E-30500-08	1	TRM BLOCK 2 POLE SMALL 95	ATB, ATC-480VM ATD, ATE, ATF
7	2C-20103-07	2	SCRW PHD SM 8X1 PHL TYP A	ATB, ATC, ATD, ATE, ATF, RT30G
8	2C-20115-06	4	SCRW S/S 8-32X1/2 T/H S/T	ATA, ATB, ATC, ATD, ATE, ATF
9	2E-30304-09	2	SWTROT 6 HEAT+OFF208/240V	ATB, ATD, RT30G
	2E-30304-09	4	SWTROT 6 HEAT+OFF208/240V	ATA
10	2T-30402-23	1	STAT ADJ 850o 48C/T NAK	ATB, ATE
	2T-30402-23	2	STAT ADJ 850o 48C/T NAK	ATC
11	2T-30402-08	1	STAT ADJ 450o 72 C/T	ATD, ATE
	2T-30402-08	2	STAT ADJ 450o 72 C/T	ATF
12	P9-CR30-311	1	CONTROL FRONT SS	ATA
	P9-CR30-312	1	CONTROL FRONT HS & GS	ATB, ATD
	P9-CR30-313	1	CONTROL FRONT HH	ATC, ATE, ATF
13	P9-70701-38	1	KNOB 850o D, BLACK	ATB, ATE
		2		ATC
	P9-70701-38-2	1	KNOB 850o D, RED	ATB, ATE
		2		ATC
	P9-70701-41	2	KNOB 6 HEAT EGOTK, BLACK	ATB, ATD
		4		ATA
	P9-70701-41-2	2	KNOB 6 HEAT EGOTK, RED	ATB, ATD
		4		ATA
	Y9-70701-19	1	KNOB 450o D, BLACK	ATD, ATE
		2		ATF
	Y9-70701-19-2	1	KNOB 450o D, RED	ATD, ATE
		2		ATF
14	2J-31601-01	1	PILOT LT 250V 6LEAD BLK	ATD-208V
	2J-31601-01	2	PILOT LT 250V 6LEAD BLK	ATC-208V, ATE-208M, ATF-208/240M
	2J-31601-02	1	PILOT LT 480V 6LEAD BLK	ATB-480M, ATD-440/480M
	2J-31601-02	2	PILOT LT 480V 6LEAD BLK	ATC-480M, ATF-440/480M
15	2C-20602-03	1	TINNERMAN 3SCLIP 5/16	ATB-480M, ATD-208M
	2C-20602-03	2	TINNERMAN 3SCLIP 5/16	ATC
16	2C-20101-64	4	SCRW PHD MS M4 X 6 PLTD	ATB, ATD
	2C-20101-64	8	SCRW PHD MS M4 X 6 PLTD	ATA
	2C-20109-09	2	SCRW THD MS SS 6-32X1/4	ATB, ATD
	2C-20109-09	4	SCRW THD MS SS 6-32X1/4	ATE
	2C-20109-09	4	SCRW THD MS SS 6-32X1/4	ATC, ATF

Lang[®]

STAR MANUFACTURING INTERNATIONAL INC.

Star - Holman - Lang - Wells - Bloomfield - Toastmaster

265 Hobson Street Smithville, Tennessee 37166 U.S.A.

(800) 264-7827

www.star-mfg.com