



**Star
Manufacturing
International Inc.**

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St. Louis, MO 63143

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**Installation
and
Operating
Instructions**

2M-Z3201 Rev. J 3/29/04

STAR GRILL-MAX ROLLER GRILLS

SERIES 20, 30, 45A, 50 and 75A



Model 30SBB



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

NOTICE

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

NOTICE

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.

MAINTENANCE AND REPAIRS

Contact your local authorized service agent for service or required maintenance. Refer to the authorized service center listing provided with the unit. The Star Service Help Desk (1-800-807-9054) is available during normal business hours to answer any questions that may arise. Please have your model number and serial number for faster service.



CAUTION

This equipment is designed and sold for commercial use only by personnel trained and experienced in its operation and is not sold for consumer use in and around the home nor for use directly by the general public in food service locations. For equipment to be used by the general public, please contact the factory.

INSTALLATION

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



CAUTION

DO NOT CONNECT TO DIRECT CURRENT (DC).

CONNECTION LOAD:

MODEL SERIES	WATTAGE
20, 20S	930
30, 30S, 30F, 30SF, 30BB, 30BBC, 30SBB, 30DV	1150
45A, 45SA, 45ABB, 45SABB, 45ADV	1650
50, 50S, 50F, 50SF, 50BB, 50BBC, 50SBB, 50DV	1535
75A, 75SA, 75ABB, 75SABB, 7FAF, 75SAF 208/240V	1810/2400
75A, 75SA, 75ABB, 75SABB, 75ADV 230V	2210
75A, 75AF, 75SA, 75SAF, 75ABB, 75SABB, 75ADV 120V	1700
75AFV 120V	2880

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

GENERAL OPERATING PROCEDURES

The main switch located on the control panel controls all the power to the unit. With the main switch on, the rollers will turn, but no heat will be supplied unless the heat controls are turned on. For flexibility the heating section of the grill is divided into two individually controlled heat sections. The right control regulates the heat to the rear section and the left control regulates the heat to the front section. The switch is lighted to indicate when the unit is turned on (model 75AFV is not lighted). A signal light is provided above each heat control and indicates when the heated section is on. An additional light is provided on the end housing of the unit. This light indicates the position of the main power switch when either the optional bun drawer front or merchandising door obstructs the control panel view. Bun box equipped models require the removal of the bun drawer to remove the bun pan and to remove the drip tray when access to the rear of the unit is obstructed. To remove the bun drawer, grab the drawer by both sides and pull it out all the way. Lift the front to unhook the drawer slide from rear drawer roller. Pull the drawer the remainder of the way out. Use caution not to drop the drawer when reaching the end of the drawer slide travel. To reinsert the drawer, first hook the drawer slide over the front roller then the back roller. Do not operate the grill without the drip tray in place.



CAUTION

USE ONLY PLASTIC OR COATED UTENSILS FOR HANDLING THE FOOD PRODUCT. METAL COULD SCRATCH THE ROLLER COATING AND AFFECT THE CLEANABILITY OF THE ROLLERS.

COOKING

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



CAUTION

DO NOT USE STEEL WOOL OR ABRASIVE CLEANERS ON THE ROLLERS. SCRAPES WILL VOID THE WARRANTY. USE CAUTION WHEN CLEANING A HOT GRILL TO PREVENT BURNS OR BODILY INJURY.

CLEANING

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

MAINTENANCE AND REPAIRS

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

THOROUGHLY INSPECT YOUR UNIT ON ARRIVAL

This unit has been tested for proper operation before leaving our plant to insure delivery of your unit in perfect condition. However, there are instances in which the unit may be damaged in transit. In the event you discover any type of damage to your product upon receipt, you must immediately contact the transportation company who delivered the item to you and initiate your claim with same. If this procedure is not followed, it may affect the warranty status of the unit.

LIMITED EQUIPMENT WARRANTY

All workmanship and material in Star products have a one (1) year limited warranty on parts and labor in the United States and Canada. Such warranty is limited to the original purchaser only and shall be effective from the date the equipment is placed in service. Star's obligation under this warranty is limited to the repair of defects without charge, by the factory authorized service agency or one of its sub-agencies. Models that are considered portable (see below) should be taken to the closest Star service agency, transportation prepaid.

- > Star will not assume any responsibility for loss of revenue.
- > On all shipments outside the United States and Canada, see International Warranty.
- * The warranty period for the JetStar series six (6) ounce popcorn machines is two (2) years.
- * The warranty period for the Chrome-Max Griddles is five (5) years on the griddle surface. See detailed warranty provided with unit.
- * The warranty period for Teflon/Dura-Tec coatings is one year under normal use and reasonable care. This warranty does not apply if damage occurs to Teflon/Dura-Tec coatings from improper cleaning, maintenance, use of metallic utensils, or abrasive cleaners. This warranty does not apply to the "non-stick" properties of such materials.
- > This warranty does not apply to "Special Products" but to regular catalog items only. Star's warranty on "Special Products" is six (6) months on parts and ninety (90) days on labor.
- > This warranty does not apply to any item that is disassembled or tampered with for any purpose other than repair by a Star Authorized Service Center or the Service Center's sub-agency.
- > This warranty does not apply if damage occurs from improper installation, misuse, wrong voltage, wrong gas or operated contrary to the installation and operating instructions.
- > This warranty is not valid on Conveyor Ovens **unless** a "start-up/check-out" has been performed by a Factory Authorized Technician.

PARTS WARRANTY

Parts that are sold to repair out of warranty equipment are warranted for ninety (90) days. The part only is warranted. Labor to replace the part is chargeable to the customer.

SERVICES NOT COVERED BY WARRANTY

- | | |
|--|---|
| 1. Travel time and mileage rendered beyond the 50 mile radius limit | 10. Voltage conversions |
| 2. Mileage and travel time on portable equipment (see below) | 11. Gas conversions |
| 3. Labor to replace such items that can be replaced easily during a daily cleaning routine, ie; removable kettles on fryers, knobs, grease drawers on griddles, etc. | 12. Pilot light adjustment |
| 4. Installation of equipment | 13. Miscellaneous adjustments |
| 5. Damages due to improper installation | 14. Thermostat calibration and by-pass adjustment |
| 6. Damages from abuse or misuse | 15. Resetting of circuit breakers or safety controls |
| 7. Operated contrary to the Operating and Installation Instructions | 16. Replacement of bulbs |
| 8. Cleaning of equipment | 17. Replacement of fuses |
| 9. Seasoning of griddle plates | 18. Repair of damage created during transit, delivery, & installation OR created by acts of God |

PORTABLE EQUIPMENT

Star will not honor service bills that include travel time and mileage charges for servicing any products considered "Portable" including items listed below. These products should be taken to the Service Agency for repair:

- | | |
|---|--|
| <ul style="list-style-type: none">* The Model 510F Fryer* The Model 526TO Toaster Oven* The Model J4R, 4 oz. Popcorn Machine* The Model CFS Series Food Steamer* The Model 526WO Warming Oven* The Model 518CM & 526CM Cheese Melter* The Model 12MC & 15MC & 18MCP Hot Food Merchandisers* The Model 12NCPW & 15NCPW Nacho Chip/Popcorn Warmer* All Hot Dog Equipment except Roller Grills & Drawer Bun Warmers* All Nacho Cheese Warmers except Model 11WLA Series Nacho Cheese Warmer* All Condiment Dispensers except the Model CSD, HPD, & SPD Series Dispenser* All Specialty Food Warmers except Model 130R, 500, 11RW Series, and 11WSA Series | ALL: <ul style="list-style-type: none">* Pop-Up Toasters* Butter Dispensers* Pretzel Merchandisers* Pastry Display Cabinets* Nacho Chip Merchandisers* Accessories of any kind* Sneeze Guards* Pizza Ovens* Heat Lamps* Hot Cups* Pumps |
|---|--|

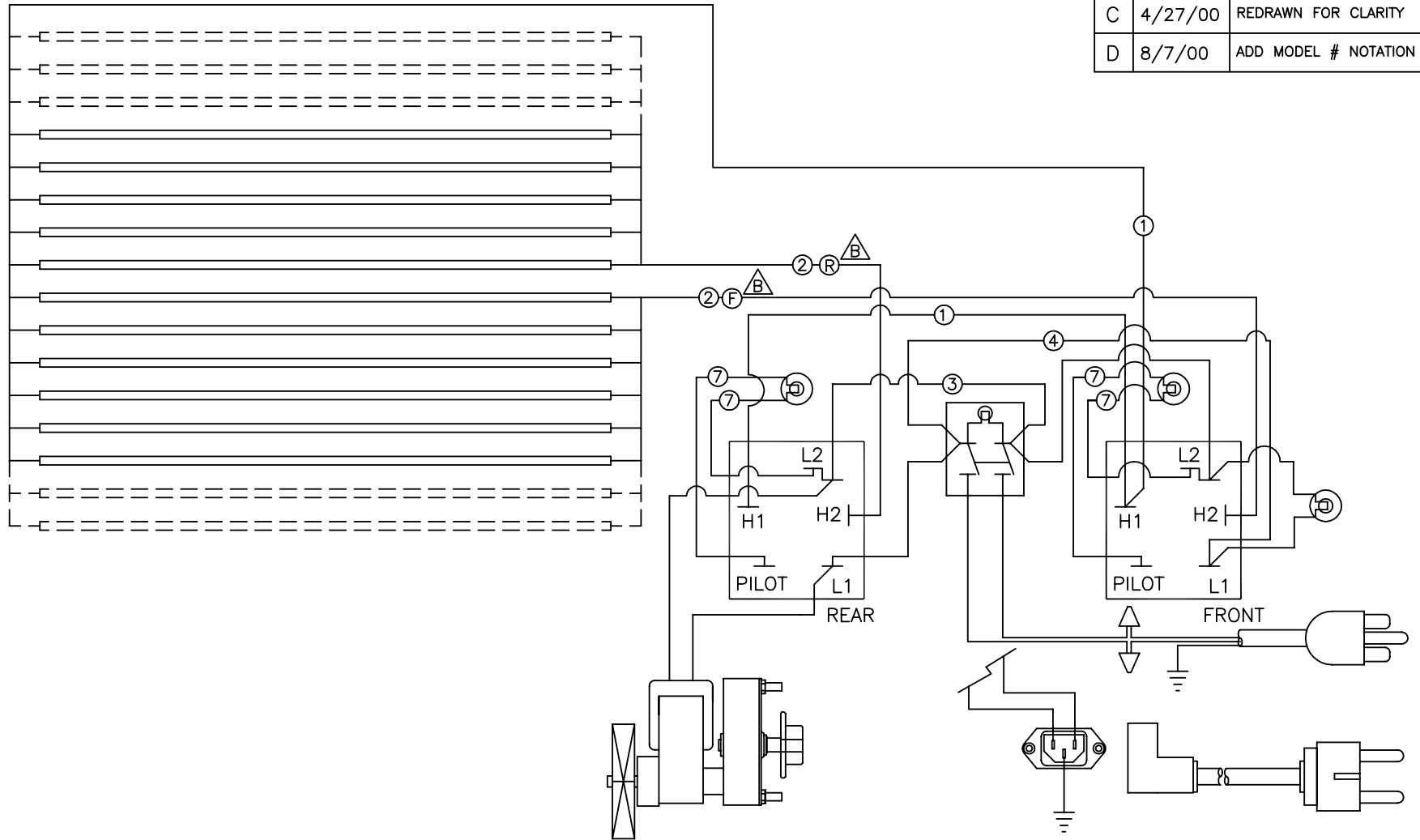
The foregoing warranty is in lieu of any and all other warranties expressed or implied and constitutes the entire warranty.

FOR ASSISTANCE

Should you need any assistance regarding the operation or maintenance of any Star equipment write, phone, fax, or e-mail our Service Department. In all correspondence mention the model number and the serial number of your unit and the voltage or type of gas you are using.

MATERIAL ~			FINISH ~			MODEL NO. RG SERIES		PART NO. SK1646	
DR. TH	CK.	DATE 2-10-99	STAR MFG. INTERNATIONAL, INC. #10 SUNNEN DRIVE ST. LOUIS, MO 63143			TITLE WIRE DIAGRAM			
LIMITS UNLESS OTHERWISE NOTED FRACTIONS ± 1/64 DECIMALS ± .005									
CHANGES						LTR	DATE	CHANGE	DR

A	7-21-99	#2 WAS CONNECTED TO H1 #1 WAS CONNECTED TO H2	TH
B	12/9/99	ADD F & R TO #2 BUBBLES	BN
C	4/27/00	REDRAWN FOR CLARITY	BN
D	8/7/00	ADD MODEL # NOTATION	BN



(AS VIEWED FROM REAR OF PANEL)

△_D ALL MODELS EXCEPT 20, 20S, 30D, 30SD - 230V



STAR MANUFACTURING INTERNATIONAL INC.
#10 SUNNEN DRIVE, ST. LOUIS, MO. 63143, USA

MATERIAL ~
FINISH ~

MODEL NO.
RG SERIES

PART NO.
SK1663

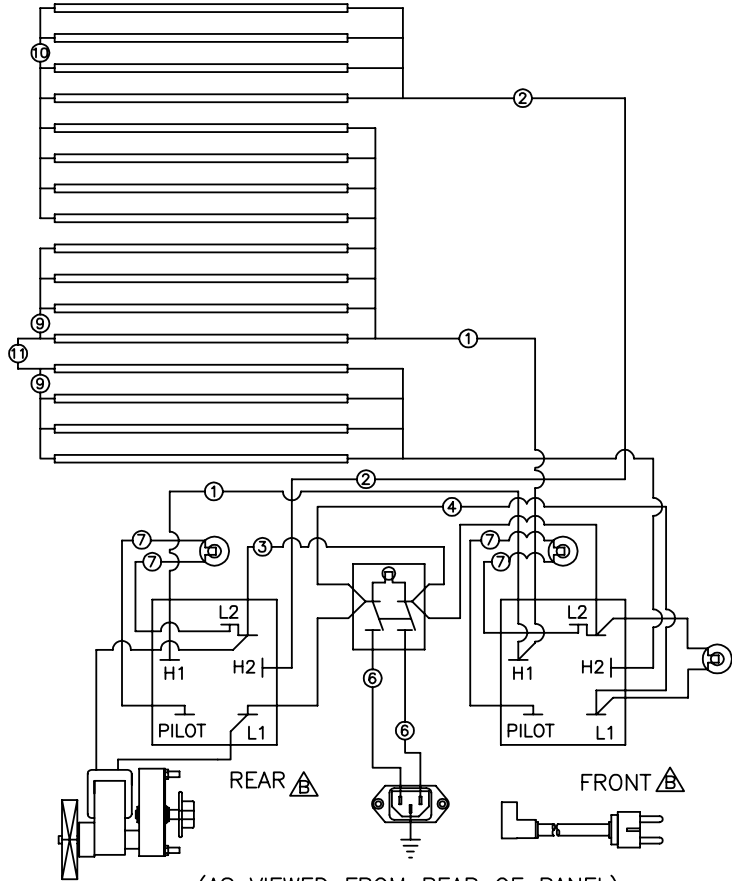
DR. BN CK. DATE 6/16/00

TITLE
WIRE DIAGRAM

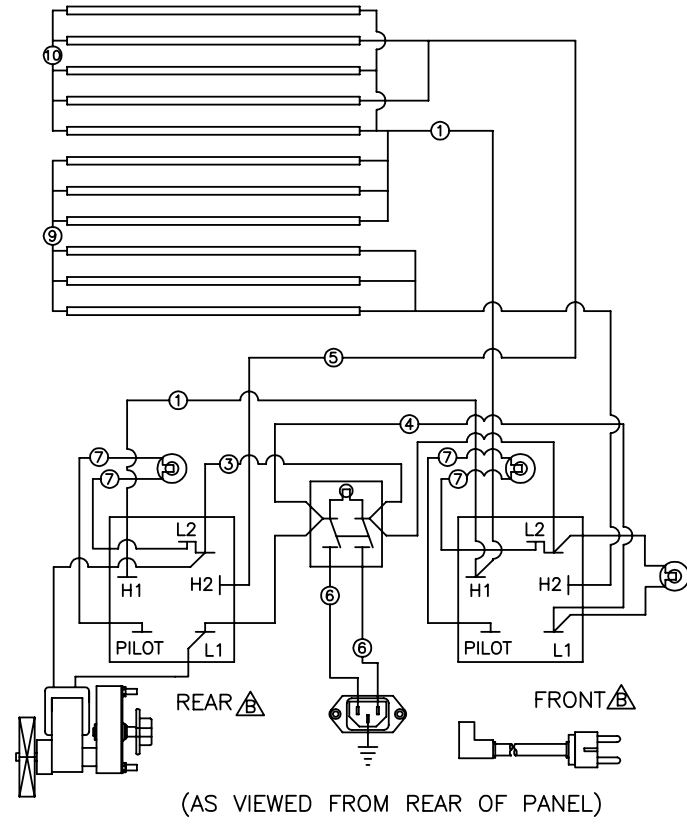
TOLERANCES UNLESS OTHERWISE NOTED
FRACTIONS ± 1/64 DECIMALS ± .005

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

REVISIONS	LTR	DATE	DESCRIPTION OF CHANGE	DR
	B	6/16/00	REDRAWN TO NEW STAR TITLE REDRAWN FOR CLARITY	BN



MODEL 30D & 30SD 230 VOLT



MODEL 20 & 20S 230 VOLT



STAR MANUFACTURING INTERNATIONAL INC.
#10 SUNNEN DRIVE, ST. LOUIS, MO. 63143, USA

MATERIAL
-

MODEL NO.
75AFV

PART NO.
SK1917

FINISH
-

TITLE
WIRING DIAGRAM 75AFV-120V

DR. DWD

CK.

DATE 11/12/02

REVISIONS

LTR

DATE

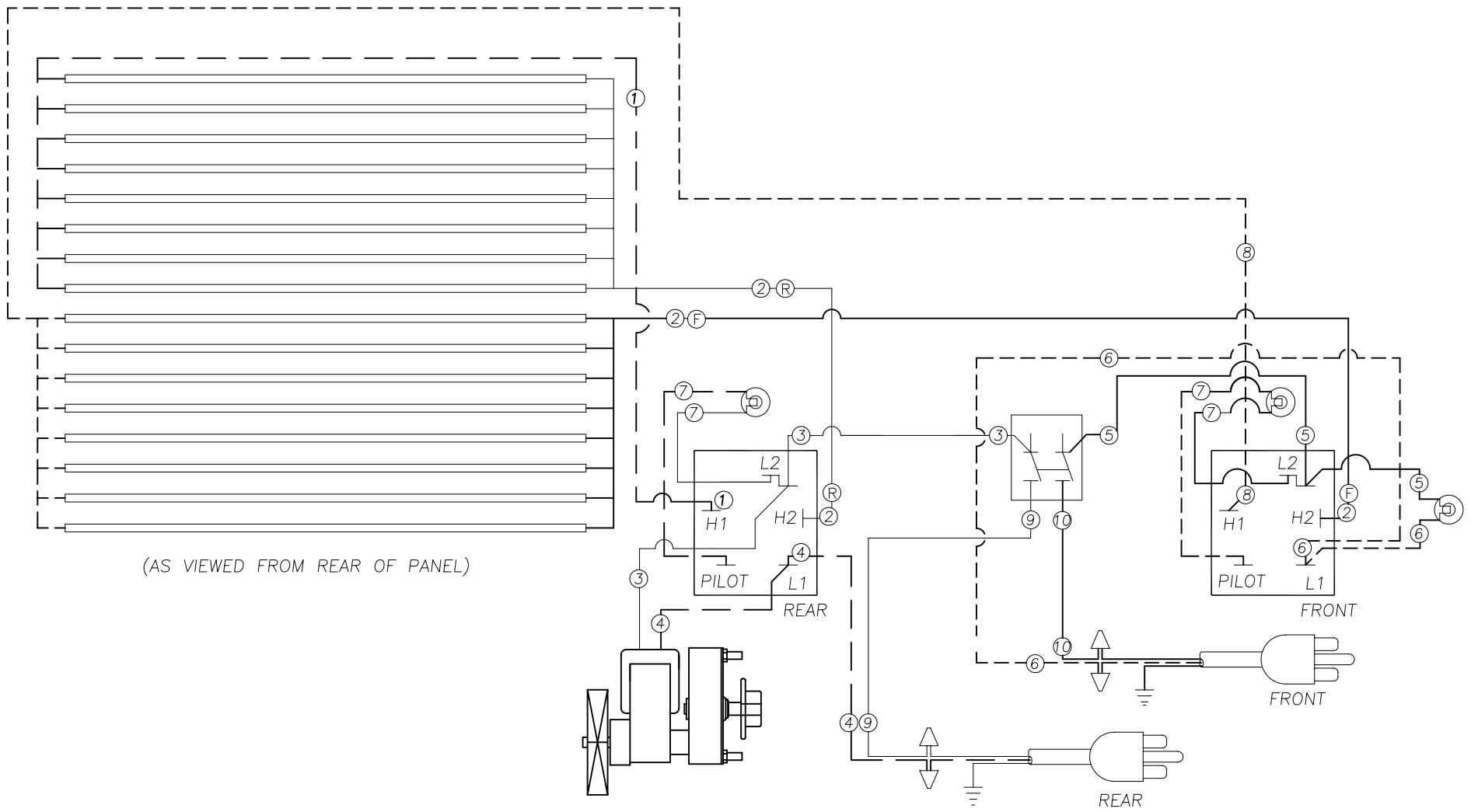
DESCRIPTION OF CHANGE

DR

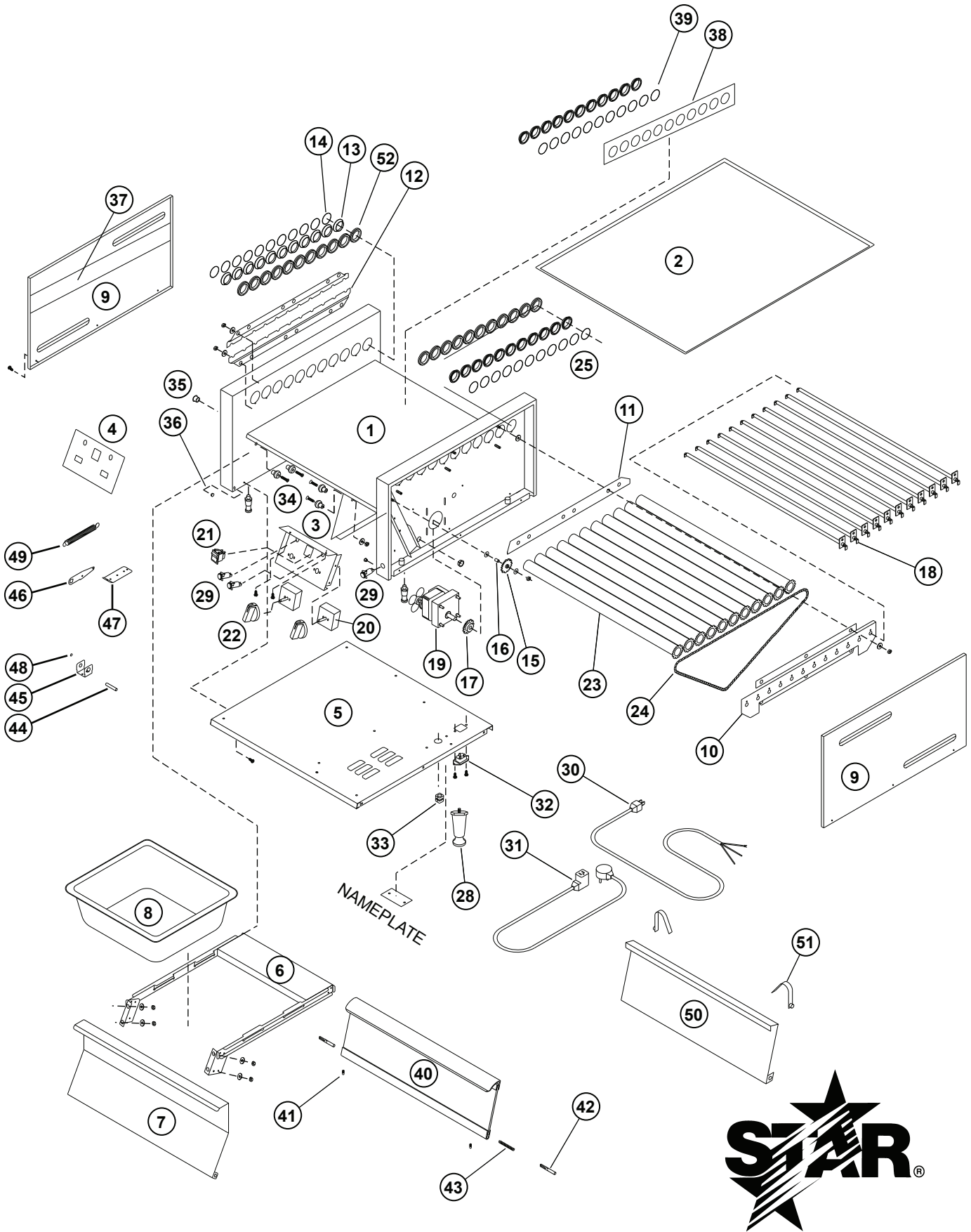
TOLERANCES UNLESS OTHERWISE NOTED
FRACTIONS ±1/64 DECIMALS ±.005 ANGLES ±1°

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

REVISIONS	LTR	DATE	DESCRIPTION OF CHANGE	DR
		-	-	-



(AS VIEWED FROM REAR OF PANEL)



MODEL 20,30,45A,50,75A,
BBC, F, BB

STAR MANUFACTURING INTERNATIONAL, INC.

SK1643

REV. F

02-23-04

PARTS LIST

November 16, 2010

Grill-Max Roller Grills
MODEL **Series 20, 30, 45A, 50 and 75A**

Key Number	Part Number	Number Per Unit	Description & Model Designation	
1	A5-RG2005	1	BODY ASSY 20,20S	
	A5-RG3005	1	BODY ASSY 30,30S	
	A5-RG3007	1	BODY ASSY BB 30BB,30SBB	
	A5-RG4507	1	BODY ASSY 45A,45SA	
	A5-RG4509	1	BODY ASSY BB 45ABB,45SABB	
	A5-RG5001	1	BODY ASSY 50,50S	
	A5-RG5006	1	BODY ASSY BB 50BB,50SBB	
	A5-RG7503	1	BODY ASSY 75A,75SA	
	A5-RG7504	1	BODY ASSY BB 75ABB,75SABB	
	A5-RG2009	1	BODY ASSY R 20R,20SR	
	A5-RG3006	1	BODY ASSY R 30R,30SR	
	A5-RG3010	1	BODY ASSY BB R 30RBB,30SRBB	
	A5-RG4508	1	BODY ASSY R 45AR,45SAR	
	A5-RG4510	1	BODY ASSY BB R 45RBB,45SRBB	
	A5-RG5002	1	BODY ASSY R 50R,50SR	
	A5-RG5007	1	BODY ASSY BB R 50RBB,50SRBB	
	A5-RG7505	1	BODY ASSY R 75AR,75SAR	
	A5-RG7506	1	BODY ASSY BB R 75ARBB,75SARBB	
	A5-RG3013	1	BODY ASSY 30D,30SD	
	A5-RG3014	1	BODY ASSY 30DR,30SDR	
	A5-RG3036	1	BODY ASSY 30SBBC	
	A5-RG5017	1	BODY ASSY 50SBBC	
	A5-RG7511	1	BODY ASSY 75AF,75SAF	
	A5-RG3040	1	BODY ASSY 30F	
	A5-RG5020	1	BODY ASSY 50F	
	A5-RG7524	1	BODY ASSY 75AFV	
	2	A5-Z2301	1	DRIP TRAY 30D
		A5-Z2184	1	DRIP TRAY 20
		A5-Z2185	1	DRIP TRAY 30
		A5-Z2186	1	DRIP TRAY 45A
		A5-Z2305	1	DRIP TRAY 50
		A5-Z2306	1	DRIP TRAY 75A
A5-RG5012		1	DRIP TRAY ASSY 50ST	
A5-Z4273		1	DRIP TRAY 50ST	
3		A5-Z2201	1	CONTROL PANEL 50BB,75ABB
		A5-Z2200	1	CONTROL PANEL 50,75A
	A5-Z2167	1	CONTROL PANEL 30BB,45ABB	
	A5-Z2172	1	CONTROL PANEL 30,45A	
	A5-Z2199	1	CONTROL PANEL 20,30D	
4	2M-Z2267	1	LABEL-CONTROL PANEL 20,30D	
	2M-Z2290	1	LABEL-CONTROL PANEL 30,45A	
	2M-Z2291	1	LABEL-CONTROL PANEL 30BB,45ABB	
	2M-Z2292	1	LABEL-CONTROL PANEL 50,75A	
	2M-Z2294	1	LABEL-CONTROL PANEL 50BB,75BB	
	2M-Z2295	1	LABEL-CONTROL PANEL 50SBB,75SABB	
	2M-Z2296	1	LABEL-CONTROL PANEL 20S,30DS	
	2M-Z2297	1	LABEL-CONTROL PANEL 50S,75AS	
	2M-Z2298	1	LABEL-CONTROL PANEL 30S,45AS	
5	A5-Z3206	1	BOTTOM 30	
	A5-Z3204	1	BOTTOM 50	
	A5-Z3158	1	BOTTOM 20	
	A5-Z3203	1	BOTTOM 45A	
	A5-Z3205	1	BOTTOM 75A	
	A5-Z3210	1	BOTTOM 30D	
	A5-Z4776	1	BOTTOM 30SBBC	
	A5-Z4910	1	BOTTOM 50SBBC	
	A5-Z6444	1	BOTTOM 75AFV	
	6	A5-RG3008	1	DRAWER ASSEMBLY 30BB,45ABB
A5-RG5003		1	DRAWER ASSEMBLY 50BB,75ABB	

PARTS LIST

November 16, 2010

Grill-Max Roller Grills
MODEL Series 20, 30, 45A, 50 and 75A

Key Number	Part Number	Number Per Unit	Description & Model Designation
7	A5-RG3009	1	DRAWER FRONT ASSY 30BB,45ABB
	A5-RG5004	1	DRAWER FRONT ASSY 50BB,75ABB
8	2D-Z5898	1	BUN PAN 2/3 4" 30BB,45ABB
	2D-Z5899	1	BUN PAN FULL 4" 50BB,75ABB
9	A5-Z2169	2	SIDE PANEL 20,30,50
	A5-Z2265	2	SIDE PANEL 45A,75A
	A5-Z5347	2	SIDE PANEL 75AF,45AF
	A5-Z5401	2	SIDE PANEL 30F,50F
10	A5-Z6719	1	CHAIN GUIDE 20,30,50
	A5-Z2260	1	CHAIN GUIDE 45A,75A
	A5-Z6615	1	CHAIN GUIDE 75AF,45AF
	A5-Z5398	1	CHAIN GUIDE 30F,50F
11	A5-Z8409 & 8410	1	CHAIN RETAINER 20,30,50
	A5-Z8411 & 8412	1	CHAIN RETAINER 45A,75A
12	A5-Z2171	2	ELEMENT SUPPORT 20,30,50
	A5-Z2262	2	ELEMENT SUPPORT 45A,75A
13	2P-Z2174	22/32	TUBE GUIDE 20,30D,30,45A,50,75A
14	2I-Z2175	22/32	ORING SEAL 20,30D,30,45A,50,75A
	2I-Z2175	33/48	ORING SEAL 30DV,45ADV,50DV,75ADV
15	2P-Z8392	1	IDLER ASSY RG 20,30D,30,45A,50,75A
16	2A-Z8017	1	IDLER BUSHING RG 20,30D,30,45A,50,75A
17	2P-Z8317	1	MOTOR SPROCKET 3/8 BORE 20,30D,30,45A,50,75A
18	2N-Z2178	11/16	ELEMENT 100W 120V 30,45A
	2N-Z2179	11/16	ELEMENT 135W 120V 50
	2N-Z2181	11/16	ELEMENT 80W 120V 20,30D
	2N-Z2193	11/16	ELEMENT 135 W 230V 50,75A
	2N-Z2194	11/16	ELEMENT 100 W 230V 30,45A
	2N-Z2611	11/16	ELEMENT 80W 115V CE 20,30D
	2N-Z2982	16	ELEMENT 110W 75A
	2N-Z6441	16	ELEMENT 177W 120 VOLT 75AFV
19	PS-RG5069	1	MOTOR-120 VOLT 20,30D,30,45A,50,75A
	PS-RG5070	1	MOTOR-230 VOLT 20,30D,30,45A,50,75A
20	2J-Z2195	2	CONTROL 120 VOLT 20,30D,30,45A,50,75A
	2J-Z2192	2	CONTROL 240 VOLT 2 0,30D,30,45A,50,75A
N/A	A5-RG4512	2/4	WIRE ASSY LONG 20,30D,30,45A,50,75/75AFV
N/A	A5-RG4513	1	WIRE ASSY LONG-CE 20,30D,30,45A,50,75A
21	2E-Z1858	1	SWITCH DPST-RED 20,30D,30,45A,50,75A
	2E-Z3156	1	SWITCH DPST-YELLOW 20,30D,30,45A,50,75A (230V ONLY)
	2E-Z6443	1	SWITCH DPST-BLACK 75AFV
22	2R-Z1854	2	KNOB w/SET SCREW 20,30D,30,45A,50,75A
23	PS-RG2029	11/16	ROLLER ASSEMBLY CHROME 20,30D
	PS-RG2030	11/16	ROLLER ASSEMBLY POLY 20S,30DS
	PS-RG3077	11/16	ROLLER ASSEMBLY CHROME 30,45A
	PS-RG3078	11/16	ROLLER ASSEMBLY POLY 30S,45AS
	PS-RG7562	11/16	ROLLER ASSEMBLY CHROME 50,75A,75AFV
	PS-RG7563	11/16	ROLLER ASSEMBLY POLY 50S,75SA
N/A	2M-Z2377	1	DRAWER LABEL 30/45A 30BB,45ABB
N/A	2M-Z2380	1	DRAWER LABEL 50/75A 50BB,75ABB
24	2P-Z2242	1	CHAIN 20,30,50
	2P-Z2266	1	CHAIN 30D,45A,75A
	2P-Z5336	1	CHAIN 75AF,45AF,75AFV
	2P-Z5384	1	CHAIN 30F,50F
N/A	A5-RG2006	1	WIRE ASSY #5 20,30D,30,45A,50,75A
N/A	A5-RG2007	1	WIRE ASSY #6 20,30D,30,45A,50,75A
25			
28	2R-Z5846	4	FOOT ALL EXCEPT 75A
	2R-Y5092	4	FOOT 4" ADJUSTABLE 75A
29	2J-Z3157	3	PILOT LIGHT-YELLOW 20,30D,30,45A,50,75A (230V ONLY)



PARTS LIST

November 16, 2010

Grill-Max Roller Grills

MODEL **Series 20, 30, 45A, 50 and 75A**

Key Number	Part Number	Number Per Unit	Description & Model Designation
30	2J-Z2329	3	PILOT LIGHT-RED 20,30D,30,45A,50,75A
	C3-G8021	1/2	CORD ASSY 120V 20,30D,30,45A,50,75A,75SAF/75AFV
	C3-G8022	1	CORD ASSY 240V 75A
31	2E-Z0512	1	CORD 230V 20,30D,30,45A,50
	2E-Y9251	1	CORD 230V 75A
32	2E-Y9227	1	CORD INLET 230V 20,30D,30,45A,50
	2E-Y9253	1	CORD INLET 230V 75A
33	2K-Y3240	1	CORD BUSHING 20,30D,30,45A,50,75A
34	2P-Z0315	4	DRAWER ROLLER w/SCREW 30BB,45ABB,50BB,75ABB
35	2K-Y1139	3	BUSHING ANTI-SHORT 20,30D,30,45A,50,75A
N/A	2P-6475	3	WIRE TIE 20,30D,30,45A,50,75A
N/A	2P-Z0584	1	TONGS 20,30D,30,45A,50,75A
36	2P-Z1540	2	PLUG-HOLE 20,30D,30,45A,50,75A
37	1P-E1524	--	INSULATING TAPE 20,30D,30,45A,50,75A
38	2P-Z5098	11/16	GREASE SEAL 30DV,45ADV,50DV,75ADV
39	A5-Z5158	1	GRILL DIVIDER 30DV,50DV
39	A5-Z5157	1	GRILL DIVIDER 45ADV,75ADV
40	A5-RG3037	1	DOOR-FRONT-20.125 30SBBC
	A5-RG5016	1	DOOR-FRONT-32.125 50SBBC
41	2A-Z4332	1	SCREW, SHOULDER, #6-32UNC 30SBBC,50SBBC
42	2A-Z4333	1	PIN-RETAINER 30SBBC,50SBBC
43	2P-Z4337	1	SPRING-COMPRESSION 30SBBC,50SBBC
44	2A-Z4667	1	SHAFT 30SBBC,50SBBC
45	A5-Z4660	1	BRACKET-DOOR 30SBBC,50SBBC
46	A5-Z4657	1	ARM-DOOR 30SBBC,50SBBC
47	A5-Z4661	1	BRACKET-SPRING MOUNT 30SBBC,50SBBC
48	2C-Z4680	1	RING, RETAINER 30SBBC,50SBBC
49	2P-Z4683	1	SPRING-EXTENSION 30SBBC,50SBBC
N/A	2E-Z2395	1	WIRE SET 20,30D,30,45A,50,75A
N/A	A5-RG2012	1	WIRE SET 20 230V
N/A	A5-RG3018	1	WIRE SET 30D 230V ONLY
N/A	2E-Z6442	1	WIRE SET 75AFV
50	A5-RG7516	1	ASSY - CONTROL COVER DOOR 75SAF-SA
51	2P-Y9176	2	SNAP BUTTON 75SAF-SA
52	2P-Z6455	22/32	TUBE SEAL, SOLID 50BB,50S,75ABB,75SA
N/A	PS-Z3018		TUBE ASSEMBLY SLEEVE (not shown)