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Installation and
Operating Instructions

Instructions d'installation
et d'opération

2M-Z4206 Rev. B 6/26/02

STAR-MAX™ GAS GRIDDLE MODELS

**8G-615MB, 8G-615TB, 8G-624MB, 8G-624TB,
8G-636MB, 8G-636TB, 8G-648MB, 8G-648TB,
8G-624TSPB, 8G-636TSPB, 8G-648TSPB**

GRILS A GAZ STAR-MAX™ MODELES

**8G-615MB, 8G-615TB, 8G-624MB, 8G-624TB,
8G-636MB, 8G-636TB, 8G-648MB, 8G-648TB,
8G-624TSPB, 8G-636TSPB, 8G-648TSPB**

CHROME-MAX™ GAS GRIDDLE MODELS

8G-624TCHSB, 8G-636TCHSB, 8G-648TCHSB

GRILS A GAZ CHROME-MAX™ MODELES

8G-624TCHSB, 8G-636TCHSB, 8G-648TCHSB



SPECIFICATIONS:**8G-615MB****Type: Manual Control**

1 Control, 20,000 BTU, 304 sq. in. (1961 sq. cm) Grid Area, 3/4" (1.9 cm) Plate Thickness,
Approximate weight: installed - 83 Lb (37.6 kg), shipping - 90 Lb, (40.8 kg)
Dimensions: 15" - Width, 27-3/4" - Depth, 13-1/2" - Height
(38.1 cm - Width, 70.5 cm - Depth, 34.3 cm - Height)

8G-624MB**Type: Manual Control**

2 Controls, 40,000 BTU, 498 sq. in. (3213 sq. cm) Grid Area, 3/4" (1.9 cm) Plate Thickness,
Approximate weight: installed - 165 Lb (74.8 kg), shipping - 175 Lb, (79.4 kg)
Dimensions: 24" - Width, 27-3/4" - Depth, 13-1/2" - Height
(61 cm - Width, 70.5 cm - Depth, 34.3 cm - Height)

8G-636MB**Type: Manual Control**

3 Controls, 60,000 BTU, 747 sq. in. (4820 sq. cm) Grid Area, 3/4" (1.9 cm) Plate Thickness,
Approximate weight: installed - 247 Lb (112 kg), shipping - 262 Lb, (118.8 kg)
Dimensions: 36" - Width, 27-3/4" - Depth, 13-1/2" - Height
(91.4 cm - Width, 70.5 cm - Depth, 34.3 cm - Height)

8G-648MB**Type: Manual Control**

4 Controls, 80,000 BTU, 996 sq. in. (6426 sq. cm) Grid Area, 3/4" (1.9 cm) Plate Thickness,
Approximate weight: installed - 330 Lb (144.7 kg), shipping - 350 Lb, (158.8 kg)
Dimensions: 48" - Width, 27-3/4" - Depth, 13-1/2" - Height
(122 cm - Width, 70.5 cm - Depth, 34.3 cm - Height)

8G-615TB**Type: Thermostat Control**

1 Control, 20,000 BTU, 304 sq. in. (1961 sq. cm) Grid Area, 3/4" (1.9 cm) Plate Thickness,
Approximate weight: installed - 83 Lb (37.6 kg), shipping - 90 Lb, (40.8 kg)
Dimensions: 15" - Width, 27-3/4" - Depth, 13-1/2" - Height
(38.1 cm - Width, 70.5 cm - Depth, 34.3 cm - Height)

8G-624TB**Type: Thermostat Control**

2 Controls, 40,000 BTU, 498 sq. in. (3213 sq. cm) Grid Area, 3/4" (1.9 cm) Plate Thickness,
Approximate weight: installed - 165 Lb (74.8 kg), shipping - 175 Lb, (79.4 kg)
Dimensions: 24" - Width, 27-3/4" - Depth, 13-1/2" - Height
(61 cm - Width, 70.5 cm - Depth, 34.3 cm - Height)

8G-636TB**Type: Thermostat Control**

3 Controls, 60,000 BTU, 747 sq. in. (4820 sq. cm) Grid Area, 3/4" (1.9 cm) Plate Thickness,
Approximate weight: installed - 247 Lb (112 kg), shipping - 262 Lb, (118.8 kg)
Dimensions: 36" - Width, 27-3/4" - Depth, 13-1/2" - Height
(91.4 cm - Width, 70.5 cm - Depth, 34.3 cm - Height)

8G-648TB**Type: Thermostat Control**

4 Controls, 80,000 BTU, 996 sq. in. (6426 sq. cm) Grid Area, 3/4" (1.9 cm) Plate Thickness,
Approximate weight: installed - 330 Lb (144.7 kg), shipping - 350 Lb, (158.8 kg)
Dimensions: 48" - Width, 27-3/4" - Depth, 13-1/2" - Height
(122 cm - Width, 70.5 cm - Depth, 34.3 cm - Height)

8G-624TSPB**Type: Thermostat & Safety Pilot Control**

2 Controls, 56,6000 BTU, 498 sq. in. (3213 sq. cm) Grid Area, 3/4" (1.9 cm) Plate Thickness,
Approximate weight: installed - 165 Lb (74.8 kg), shipping - 175 Lb, (79.4 kg)
Dimensions: 24" - Width, 27-3/4" - Depth, 13-1/2" - Height
(61 cm - Width, 70.5 cm - Depth, 34.3 cm - Height)

8G-636TSPB**Type: Thermostat & Safety Pilot Control**

3 Controls, 84,900 BTU, 747 sq. in. (4820 sq. cm) Grid Area, 3/4" (1.9 cm) Plate Thickness,
Approximate weight: installed - 247 Lb (112 kg), shipping - 262 Lb, (118.8 kg)
Dimensions: 36" - Width, 27-3/4" - Depth, 13-1/2" - Height
(91.4 cm - Width, 70.5 cm - Depth, 34.3 cm - Height)

8G-648TSPB**Type: Thermostat & Safety Pilot Control**

4 Controls, 113,200 BTU, 996 sq. in. (6426 sq. cm) Grid Area, 3/4" (1.9 cm) Plate Thickness,
Approximate weight: installed - 330 Lb (144.7 kg), shipping - 350 Lb, (158.8 kg)
Dimensions: 48" - Width, 27-3/4" - Depth, 13-1/2" - Height
(122 cm - Width, 70.5 cm - Depth, 34.3 cm - Height)

8G-624TCHSB**Type: Thermostat & Safety Pilot Control with Chrome Plate**

2 Controls, 56,6000 BTU, 498 sq. in. (3213 sq. cm) Grid Area, 3/4" (1.9 cm) Plate Thickness,
Approximate weight: installed - 165 Lb (74.8 kg), shipping - 175 Lb, (79.4 kg)
Dimensions: 24" - Width, 27-3/4" - Depth, 13-1/2" - Height
(61 cm - Width, 70.5 cm - Depth, 34.3 cm - Height)

8G-636TCHSB**Type: Thermostat & Safety Pilot Control with Chrome Plate**

3 Controls, 84,900 BTU, 747 sq. in. (4820 sq. cm) Grid Area, 3/4" (1.9 cm) Plate Thickness,
Approximate weight: installed - 247 Lb (112 kg), shipping - 262 Lb, (118.8 kg)
Dimensions: 36" - Width, 27-3/4" - Depth, 13-1/2" - Height
(91.4 cm - Width, 70.5 cm - Depth, 34.3 cm - Height)

8G-648TCHSB**Type: Thermostat & Safety Pilot Control with Chrome Plate**

4 Controls, 113,200 BTU, 996 sq. in. (6426 sq. cm) Grid Area, 3/4" (1.9 cm) Plate Thickness,
Approximate weight: installed - 330 Lb (144.7 kg), shipping - 350 Lb, (158.8 kg)
Dimensions: 48" - Width, 27-3/4" - Depth, 13-1/2" - Height
(122 cm - Width, 70.5 cm - Depth, 34.3 cm - Height)

Units operate on Natural and Propane Gas

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.

GENERAL INSTALLATION DATA



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.

The Star-Max™ model griddles are equipped for use with the types of gas specified on the nameplate.

All units are shipped from the factory for use with natural gas. The unit can easily be converted for use on propane gas: See propane gas.

-IMPORTANT-

The installation of the Appliance should conform to the NATIONAL FUEL GAS CODE "ANSI Z223.1 - LATEST EDITION" AND ALL LOCAL GAS COMPANY RULES AND REGULATIONS.

IN CANADA INSTALLATION SHALL BE IN ACCORDANCE WITH THE CURRENT CAN/CGA-B149.1 NATURAL GAS INSTALLATION CODE OR CAN/CGA-B149.2 PROPANE INSTALLATION CODE AND LOCAL CODES WHERE APPLICABLE.



CAUTION

Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing the equipment.



CAUTION

For your safety, do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance. Keep the appliance area clear and free from combustibles.

This appliance, its pressure regulator and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 1/2 PSIG (3.45KPA). This appliance and its pressure regulator must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 PSIG (3.45KPA). **For your protection, we recommend a qualified installing agency install this appliance. They should be familiar with gas installations and your local gas requirements. In any case, your gas company should be called to approve the final installation. In addition, there should be posted, in a prominent location, detailed instructions to be followed in the event the operator smells gas. Obtain the instructions from the local gas supplier.**



CAUTION

For your safety, if you smell gas -

- 1. Do not touch electrical switches.**
- 2. Extinguish any open flame.**
- 3. Immediately call your gas company.**

KEEP THE APPLIANCE AREA FREE AND CLEAR FROM COMBUSTIBLES.

CLEARANCE

For use on non-combustible countertops only. Combustible and non-combustible material must be at least 48" (120cm) from the top of the appliance and 6" (150mm) from the sides and back. Adequate clearance should also be provided for proper operation and servicing.

AIR SUPPLY

Make certain not to obstruct the flow of combustion and ventilation air. Provisions for adequate air supply must be furnished. Make certain that air intake openings in the bottom of the appliance are not obstructed. They are essential for proper combustion and operation of the appliance.

EXHAUST CANOPY

It is essential that facilities be provided over the griddle to carry off fumes and gases. However, the unit should not be directly connected to a flue or stack.

LEVELING UNIT

This griddle is supplied with (4) feet which must be screwed into the legs attached to the body. Level unit by adjusting the (4) feet which have an adjustment of 1-3/4" (43.75mm) for accurate and perfect lineup with other units.

CAUTION: DO NOT INSTALL WITHOUT ATTACHING FEET - DO NOT REMOVE FEET.

GAS PIPING

Gas piping shall be of such size and so installed as to provide a supply of gas sufficient to meet the full gas input of the appliance. If the appliance is to be connected to existing piping, it shall be checked to determine if it has adequate capacity. Joint compound shall be used sparingly and only on the male threads of the pipe joints. Such compounds shall be resistant to the action of LP gases. To connect to gas supply, attach pipe nipple provided with unit, attach pressure regulator to nipple, and gas supply to regulator. **WARNING:** Any loose dirt or metal particles which are allowed to enter the gas lines on this appliance will damage the valve and affect its operation. When installing this appliance, all pipe and fittings must be free from loose dirt.

GAS PRESSURE REGULATOR

A convertible pressure regulator is provided with each griddle. It should be connected to the inlet pipe at the rear of the unit. The gas supply line is then connected to it. It is shipped set for 6" (15.24cm) water column manifold pressure for use with natural gas.

MANUAL SHUT-OFF VALVE

A manual shut-off valve should be installed upstream from the union and within 6 feet (1.829m) of this appliance.

PROPANE GAS

This griddle is equipped with fixed orifice hoods and is shipped from the factory for use on natural gas. To convert to propane gas, install the #55* burner orifice hoods, located in the grease drawer, as follows:

1. Remove front panel by removing screws located on the front and the bottom.
2. Remove firewall shield and screws from burner bracket.
3. Remove burner(s) from orifice of hood(s). This is accomplished by lifting up on the rear of the burner(s) and sliding the burner(s) off of the hood(s).
4. Remove natural gas orifice hood(s) and install the propane hood(s) furnished.
5. Reinstall burner(s).

Note: Steps 2, 3 and 4 apply to MB models only

* TCHSB & TSPB Series (w/safety pilots) use a #41 drill orifice for natural gas and a #52 drill orifice for propane gas.

6. Reinstall front panel.
7. Remove the slotted, or hex-threaded, plug from the pressure regulator. Invert the plug and re-install. The letters "LP" should now be visible on the plug. The regulator is now set for 10" (25.4 cm) water column.
8. Set manifold pressure to 10" (25.4cm) water column. A 1/8" pipe plug on the supply pipe can be removed for attaching a pressure gauge.

CONNECTING GAS SUPPLY LINE

The gas inlet of the charbroiler is sealed at the factory to prevent entry of dirt. Do not remove this seal until the actual connection is made to the gas supply line.

CHECKING FOR GAS LEAKS

Soap and water solution or other material acceptable for the purpose shall be used in locating gas leakage. Matches, candle flame, or other sources of ignition shall not be used for this purpose. Check entire piping system for leaks.

LIGHTING INSTRUCTIONS

When griddle is first lit, it will smoke until the preservation oils and impurities are burned off.

1. Turn off main valve to unit and wait 5 minutes to clear gas.
2. Turn off all knobs and pilot valves.
3. Turn on main valve and light all pilots.
4. Turn burner knobs to desired setting.
5. To turn burners off, turn knobs off.

NOTE: The griddles are equipped with standing pilots and should be lit immediately after the gas is turned on.

LIGHTING INSTRUCTIONS (TCHSB & TSPB SERIES)

1. Turn the thermostat knob(s) and pilot valves to "OFF" position. CAUTION: If gas valves have been on and gas has escaped through the burners, turn unit off and wait 5 minutes to clear gas.
2. Turn on pilot valve, depress and hold reset button, light pilot, hold reset button for 60 seconds or until pilot stays lit (repeat for all pilots).
3. Set thermostat(s) to desired temperature.
4. If burners do not light repeat steps 1 through 4.
5. Turn off thermostats and pilot valves for complete shutdown.

PILOT LIGHT REGULATION

The pilots on this griddle have been turned off at the factory. Adjust pilot light flames as small as possible, but high enough to light burner immediately when burner valve is turned on high.

ADJUSTING SAFETY PILOTS (SERIES TCHSB & TSPB ONLY)

A rotor valve is provided to manually adjust pilot flame size. "OFF" and "ON" positions are indicated on valve. By slowly turning the adjustment knob, a desirable pilot flame can be obtained.

BURNER ADJUSTMENT (MODELS 615MB, 624MB, 636MB, and 648MB ONLY)

1. Turn burner valve knob to "HI" position.
2. Slowly decrease opening of air shutters to give a soft blue flame having luminous tips, then slowly increase openings to a point where the yellow tips disappear and a hard blue flame is obtained.

BURNER ADJUSTMENT (MODELS 615TB, 624TB, 636TB, 648TB, TCHSB & TSPB ONLY)

1. Push dial in and set thermostat of one burner to 450°F (229.9°C).
2. Observing flame through lighting hole, close the air shutter to give a soft blue flame having luminous tips and open to a point where the yellow tips disappear and a hard blue flame is obtained. Repeat for all burners.

BURNER OPERATION (MODELS 615MB, 624MB, 636MB, and 648MB ONLY)

To ignite burners, turn burner valve knob to "HI" position. Each burner is controlled by an individual high-low, on-off valve. An infinite number of temperatures may be obtained by turning the burner valve knob to any position between high and low.

OVERNIGHT SHUTDOWN

Turn knobs to the off position to turn burners off.

OPERATING INSTRUCTIONS

SEASONING THE GRIDDLE HEATING SURFACE (NON-CHROMIUM SURFACES)

Clean the griddle surface thoroughly. After the griddle has been thoroughly cleaned, it should be seasoned to prevent food from sticking. Before using, and after each thorough scouring, season the griddle heating surface in the following manner:

1. Turn the temperature control dial to 350°F (174.9°C).
2. Using a clean cloth, not a spatula, spread a thin film of cooking oil or fat over the griddle cooking surface. This film should remain on the hot griddle surface 1/2 hour.
3. Remove excess fat and wipe clean.
4. Apply another film of cooking oil over the hot cooking area for another 1/2 hour, and again remove excess fat and wipe clean. The griddle surface should now be ready for use.

Even with careful seasoning food may, to some extent, stick to the griddle cooking surface until griddle plate is "broken in."

COOKING (MODELS 615TB, 624TB, 636TB, 648TB, TCHSB & TSPB ONLY)

Set the thermostat dial knob to the temperature desired. After a short preheating period, the thermostat will automatically maintain the selected temperature.

GRIDDLE 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:

1. After each use, scrape the griddle with a scraper or flexible spatula to remove excess fat and food. A waste drawer is provided for the scrapings. If there is an accumulation of burned on fat and food, the griddle should be thoroughly scoured and reseasoned. 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.
2. Daily-use a clean cloth and good non-abrasive cleaner to clean the stainless steel body of the griddle. Wipe the polished front with a soft cloth.
3. At least once a day remove the waste drawer and wash in the same way as an ordinary cooking utensil. The drawer is removed by pulling forward, up and out.

GRIDDLE CARE (CHROMIUM SURFACES)

It takes very little time and effort to keep this Industrial Chromium griddle surface sparkling clean and performing at top efficiency. **DO NOT** allow grease to accumulate as it will carbonize and become difficult to remove. To prevent this condition the following cleaning suggestions should be followed.

1. Remove excess oil and food regularly with a 4" (100mm) wide **Razor Sharp** type scraper and wipe surface with a damp cloth if desired.
2. Following the scraping, for end of the day cleaning, a damp cloth and a non-silicated, non-abrasive, non-chlorinated cleaner such as Bon-Ami may be used to wipe surface clean, followed by wiping with clean wet cloth.
3. Follow steps 2 and 3 from Griddle Care (Non-Chromium Surfaces).



CAUTION

1. **Never** use pumice, griddle stones, or abrasives on the surface.
2. **Never** strike griddle surface with sharp instrument or spatula edge.
3. **Never** use steel wool.
4. **Never** use commercial liquid grill cleaner on the griddle surface.
5. **Abusing** surface voids the warranty.

GREASE PAN

A grease pan is located at the front and can be removed from the front for cleaning. This pan should be checked and emptied when necessary.



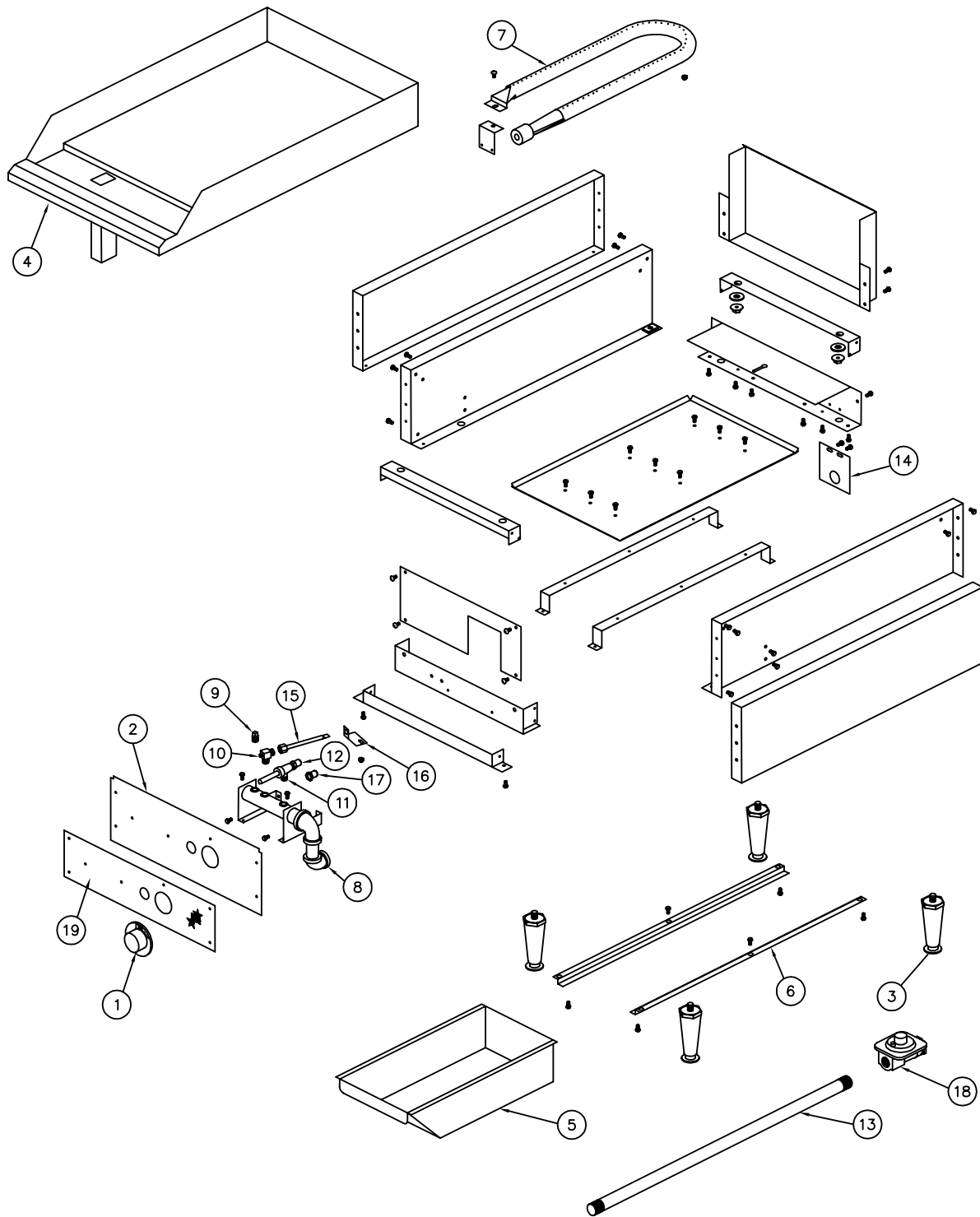
CAUTION

EXERCISE EXTREME CARE IN HANDLING THE GREASE PAN CONTAINING HOT GREASE.

CHROME-MAX™ GRIDDLE SURFACE LIMITED WARRANTY EXCLUSIONS

Your Chrome-Max griddle has been designed to give you many years of cooking reliability and requires minimum maintenance to keep the chrome surface in its original condition. All Chrome-Max griddle surfaces are warranted for a period of 5 years against manufacturing defects to the original owner from the date of installation. This limited warranty is void if it is determined by Star Manufacturing International Incorporated or one of its' authorized representatives that the chrome surface has been misused or abused or subjected to the following situations:

1. Improperly installed.
2. By-pass adjustments not set properly on gas units allowing the appliance to overheat and discolor the chrome surface. (See by-pass adjustment in instruction manual supplied with unit.)
3. Incorrect voltage applied to electric Chrome-Max units allowing the surface to overheat and discolor.
4. The misuse of any instrument or tool which scratches or makes indentations in the surface which could cause the surface to peel, flake, or chip off.
5. The use of any chemical or abrasive cleaning solution, griddle brick, stone, screen or other cleaning products which could damage and affect the performance of the chrome surface.
6. The neglect of daily routine maintenance to the chromium surface.



STAR MANUFACTURING INTERNATIONAL, INC.

MODEL 615MB, 624MB, 636MB, 648MB SK1845 01-11-01 DR: M.P.

PARTS LIST

EFFECTIVE 6/26/02

MODELS 8G-615MB & 8G-624MB STAR-MAX™ GAS GRIDDLES

Key Number	Part Number	Number Per Unit	Description
1	2R-Z0934 (615MB/624MB)	1/2	KNOB-CONTROL
2	G3-Z1317 (615MB)	1	FRONT PANEL
	G3-Z1314 (624MB)	1	FRONT PANEL
3	2A-Z0314	4	LEG
4	G3-615051 (615MB)	1	GRIDDLE PLATE ASSEMBLY
	G3-624161 (624MB)	1	GRIDDLE PLATE ASSEMBLY
5	G3-Y7046	1	GREASE DRAWER GRIDDLE
6	G3-Y7047	2	SLIDE DRAWER
7	2F-Y7052 (615MB/624MB)	1/2	BURNER ASSEMBLY
8	G3-624044 (615MB)	1	MANIFOLD ASSEMBLY COMPLETE
	G3-624004 (624MB)	1	MANIFOLD ASSEMBLY COMPLETE
9	2P-I453	1	PLUG-PIPE
10	2V-6671 (615MB/624MB)	1/2	VALVE-PILOT
11	2V-Y8832 (615MB/624MB)	1/2	VALVE-MANUAL
12	2J-Y7216 (615MB/624MB)	1/2	HOOD BURNER #47 NAT
13	2K-Y7123	1	INLET PIPE
14	G3-Y7252	1	INLET PIPE SUPPORT
15	G3-Y7355 (615MB/624MB)	1/2	TUBE-PILOT
16	G3-Y7356 (615MB/624MB)	1/2	PILOT BRACKET
17	2J-Y7250 (615MB/624MB)	1/2	ORIFICE #55 L.P.
18	2J-Y7589	1	REGULATOR-PRESSURE (CONVERTIBLE)
19	2M-Z1293 (615MB)	1	FACEPLATE 15", MANUAL
	2M-Z1290 (624MB)	1	FACEPLATE 24", MANUAL

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

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Some items are included for illustrative purposes only and in certain instances may not be available.



Star Manufacturing International, Inc.

PARTS LIST

EFFECTIVE 6/26/02

MODELS 8G-615MB & 8G-624MB STAR-MAX™ GAS GRIDDLES

Key Number	Part Number	Number Per Unit	Description
1	2R-Z0934 (636MB/648MB)	3/4	KNOB-CONTROL
2	G3-ZI307 (636MB)	1	FRONT PANEL
	G3-ZI267 (648MB)	1	FRONT PANEL
3	2A-Z0314	4	LEG
4	G3-636135 (636MB)	1	GRIDDLE PLATE ASSEMBLY
	G3-648103 (648MB)	1	GRIDDLE PLATE ASSEMBLY
5	G3-Y7046	1	GREASE DRAWER GRIDDLE
6	G3-Y7047	2	SLIDE DRAWER
7	2F-Y7052 (636MB/648MB)	3/4	BURNER ASSEMBLY
8	G3-624045 (636MB)	1	MANIFOLD ASSEMBLY COMPLETE
	G3-624046 (648MB)	1	MANIFOLD ASSEMBLY COMPLETE
9	2P-I453	1	PLUG-PIPE
10	2V-6671 (636MB/648MB)	3/4	VALVE-PILOT
11	2V-Y8832 (636MB/648MB)	3/4	VALVE-MANUAL
12	2J-Y7216 (636MB/648MB)	3/4	HOOD BURNER #47 NAT
13	2K-Y7123	1	INLET PIPE
14	G3-Y7252	1	INLET PIPE SUPPORT
15	G3-Y7355 (636MB/648MB)	3/4	TUBE-PILOT
16	G3-Y7356 (636MB/648MB)	3/4	PILOT BRACKET
17	2J-Y7250 (636MB/648MB)	3/4	ORIFICE #55 L.P.
18	2J-Y7589	1	REGULATOR-PRESSURE (CONVERTIBLE)
19	2M-ZI277 (636MB)	1	FACEPLATE 36", MANUAL
	2M-ZI262-1 (648MB)	1	FACEPLATE 48", MANUAL LEFT
	2M-ZI262-2 (648MB)	1	FACEPLATE 48", MANUAL RIGHT

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