

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 customerservice@star-mfg.com

Service Help Desk

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

Telephone: (314) 678-6303

Fax: (314) 781-2714

E-mail customerservice@star-mfg.com

Website: www.star-mfg.com

Mailing Address: Star International Holdings Inc., Company
10 Sunnen Drive
St. Louis, MO 63143
U.S.A

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GENERAL SAFETY INFORMATION

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.



CAUTION

Before using your new equipment, read and understand all the instructions & labels associated with the unit prior to putting it into operation. Make sure all people associated with its use understand the units operation & safety before they use the unit.

All shipping containers should be checked for freight damage both visible and concealed. This unit has been tested and carefully packaged to insure delivery of your unit in perfect condition. If equipment is received in damaged condition, either apparent or concealed, a claim must be made with the delivering carrier.

Concealed damage or loss - if damage or loss is not apparent until after equipment is unpacked, a request for inspection of concealed damage must be made with carrier within 15 days. Be certain to retain all contents plus external and internal packaging materials for inspection. The carrier will make an inspection and will supply necessary claim forms.

GENERAL INSTALLATION INFORMATION

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 75 series and available for all other models.

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.

CONNECTION LOAD:

INFINITE CONTROL		ELECTRONIC CONTROL	
MODEL SERIES	WATTAGE	MODEL SERIES	WATTAGE
30CBD, 30SCBD	1150	30CBDE, 30SCBDE	1150
30CHD, 30SCHD	1230	30CHDE, 30SCHDE	1230
45CBD, 45SCBD	1650	45CHDEP	1650
45CHD, 45SCHD	1730	50CBDE, 50SCBDE	1535
50CBD, 50SCBD	1535	50CHDE, 50SCHDE	1635
50CHD, 50SCHD	1635	75CBDE, 75SCBDE	1730
75CBD, 75SCBD	1730	75CHDE, 75SCHDE	1830
75CHD, 75SCHD	1830	75SCHDEP	1920/2560



DO NOT CONNECT TO DIRECT CURRENT (DC).

IMPORTANT

WARNING UNLEVEL UNITS COULD RESULT IN HAVING PRODUCT TRAVEL FROM ONE SIDE TO THE NEXT, OVER A PERIOD OF TIME.

GENERAL OPERATING INSTRUCTIONS

For specific information regarding ELECTRONIC GRILL OPERATION see page 7.

The main switch located on the control panel controls all the power to the unit. With the main switch on, the rollers will turn, heat will be supplied to the bun box, but no heat will be supplied to the rollers unless the heat controls are turned on. The switch is lighted to indicate when the unit is 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. On Infinite control grills 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 that indicates the position of the main power switch.

All units are equipped with an easily removed bun pan which can be removed by lifting out of the open bun drawer. This makes daily cleaning of the pan easy.

It is necessary to remove the bun drawer before attempting to remove the drip tray when access to the rear of the unit is obstructed. To remove the bun drawer, first allow the unit to cool, remove bun pan, then 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 first right side roller then push the drawer in until the second roller drops in, doing one side at a time. Repeat for left side rollers. Reinsert bun pan. Do not operate the grill without the drip tray in place.

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 quality of the product. For best results when cooking hot dogs use a hot dog made for grilling.

Operating the bun drawer requires filling the pan with fresh buns and removing the stale buns as required. The heated bun drawer is not meant to toast the buns and the temperature is not adjustable. **NO WATER IS REQUIRED OR RECOMMENDED.**



CAUTION

USE ONLY PLASTIC OR COATED UTENSILS FOR HANDLING THE FOOD PRODUCT. METAL WILL SCRATCH THE ROLLER COATING AND AFFECT THE ABILITY TO CLEAN THE ROLLERS.



CAUTION

INTERNAL DRAWER COMPONENTS & DRAWER CAVITY ARE HEATED. ALLOW THE DRAWER & CAVITY TO COOL DOWN BEFORE SERVICING OR CLEANING. 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.

When cleaning the interior bun drawer compartment, remove the bun drawer (*see General Operating Instructions on page 5*) and clean with mild detergent and warm water.

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.

OPERATING PROCEDURES FOR ELECTRONIC GRILLS

START-UP

When initially turning on power to the electronically controlled grill, it will be in the HOLD mode. The display will flash until the set point temperature is reached. The grill will beep once when it is up to temperature. Infinite controlled grills have no notification when operating temperature is reached.

HEATING

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 all perishable foods be kept at 140°F or above during serving periods.

The product should be kept refrigerated until ready to use. Heating times vary depending on the starting temperature and the qualities of the product. For best results, use a hot dog made for grilling.

Before cooking for the first time, wash the rollers with mild soap and water using a soft cloth. When the electronic controlled grills are initially turned on, the displays will flash the HOLD temperature until the grill reaches that set point.



With the grill preheated to the hold temperature, load with the desired product and press the HEAT button. The grill will then go into the heat mode and the displays will flash until the HEAT temperature is reached. After the heating cycle, the grill will beep four times and the food product will be at the serving temperature.



NOTE: Based on the product being heated, some experimentation is required to find the optimal HEAT temperature and HEAT time to bring the product up to temperature in an acceptable amount of time.



PROGRAM


The electronic controls provide programmable HEAT and HOLD settings for a variety of food products and installation conditions.

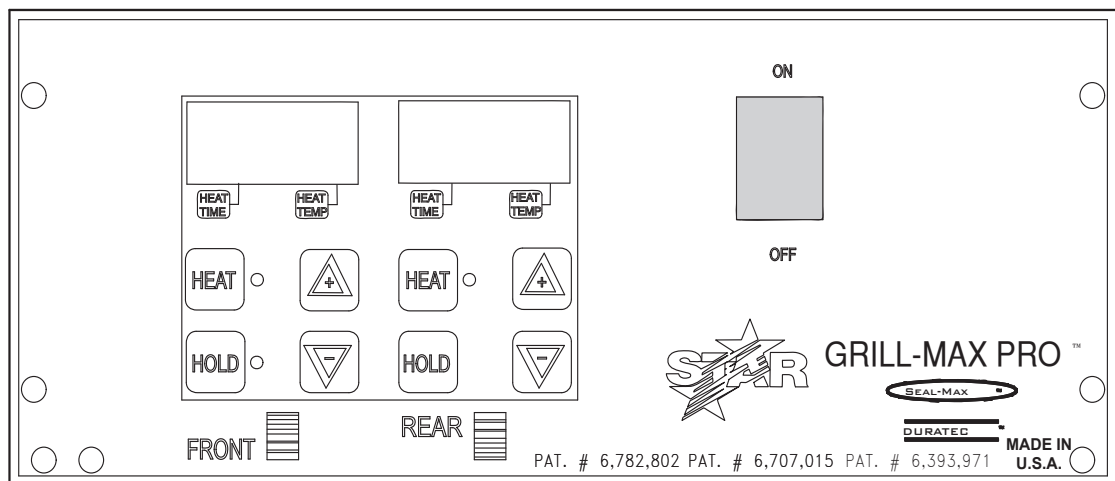
To program the electronic roller grill:

1. With the grill on, push and hold the up  and down  arrows at the same time, on the side you wish to program for three seconds until the alarm beeps once and the display blanks.

2. To set the heat temperature and/or heat time, push the heat button. The last saved heat time will be displayed and the HEAT LED will flash and HEAT TIME indicator will be ON. Use the up  and down  buttons to adjust to the desired time, then press the HEAT button again. The HEAT TIME LED indicator will turn off and the HEAT TEMP LED indicator will now be on. When programming the HEAT temperature is complete, push the HEAT button one more time to exit the programming mode.

3. To set the hold temperature, repeat step 1 above then push the HOLD button. The last saved hold temperature will be displayed and HOLD LED will be ON. Use the  and  buttons to adjust to the desired temperature, then press the HOLD button again to exit programming mode.

4. To turn the heat off to the front or rear section, press and hold the  for that section for 3 seconds. "OFF" will be displayed. To turn the section back on, press the HEAT or HOLD button.



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 & 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 Ultra-Max, Hot Plates, Griddles, Charbroilers is (3) years parts & labor.
- * The warranty period for the Star-Max, Charbroilers, Griddles, Hot Plates, Fryers & Finishing Oven is (2) years parts & labor.
- * The warranty period for the JetStar six (6) ounce & Super JetStar eight (8) ounce series 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 Dura-Tec coatings is one year under normal use and reasonable care. This warranty does not apply if damage occurs to Dura-Tec coatings from improper cleaning, maintenance, use of metallic utensils, or abrasive cleaners, abrasive pads, product identifiers and point-of-sale attachments, or any other non-food object that comes in continuous contact with the roller coating. 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, the labor to replace the part is **NOT** warranted.

SERVICES NOT COVERED BY WARRANTY

1. Travel time and mileage rendered beyond the 50 mile radius limit
2. Mileage and travel time on portable equipment (*see below*)
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.
4. Installation of equipment
5. Damages due to improper installation
6. Damages from abuse or misuse
7. Operated contrary to the Operating and Installation Instructions
8. Cleaning of equipment
9. Seasoning of griddle plates
10. Voltage conversions
11. Gas conversions
12. Pilot light adjustment
13. Miscellaneous adjustments
14. Thermostat calibration and by-pass adjustment
15. Resetting of circuit breakers or safety controls or reset buttons
16. Replacement of bulbs
17. Replacement of fuses
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:

- * The Model 510FD, 510FF Fryer.
- * The Model 526TOA Toaster Oven.
- * The Model J4R, 4 oz. Popcorn Machine.
- * The Model 518CMA & 526CMA 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 HPD & SPD Series Dispenser.**
- * All Specialty Food Warmers **except Model 130R, 11RW Series, and 11WSA Series.**
- * All QCS/RCS Series Toasters **except Model QCS3 & RCS3 Series.**
- * All Fast Steamer Models **except Direct Connect Series.**

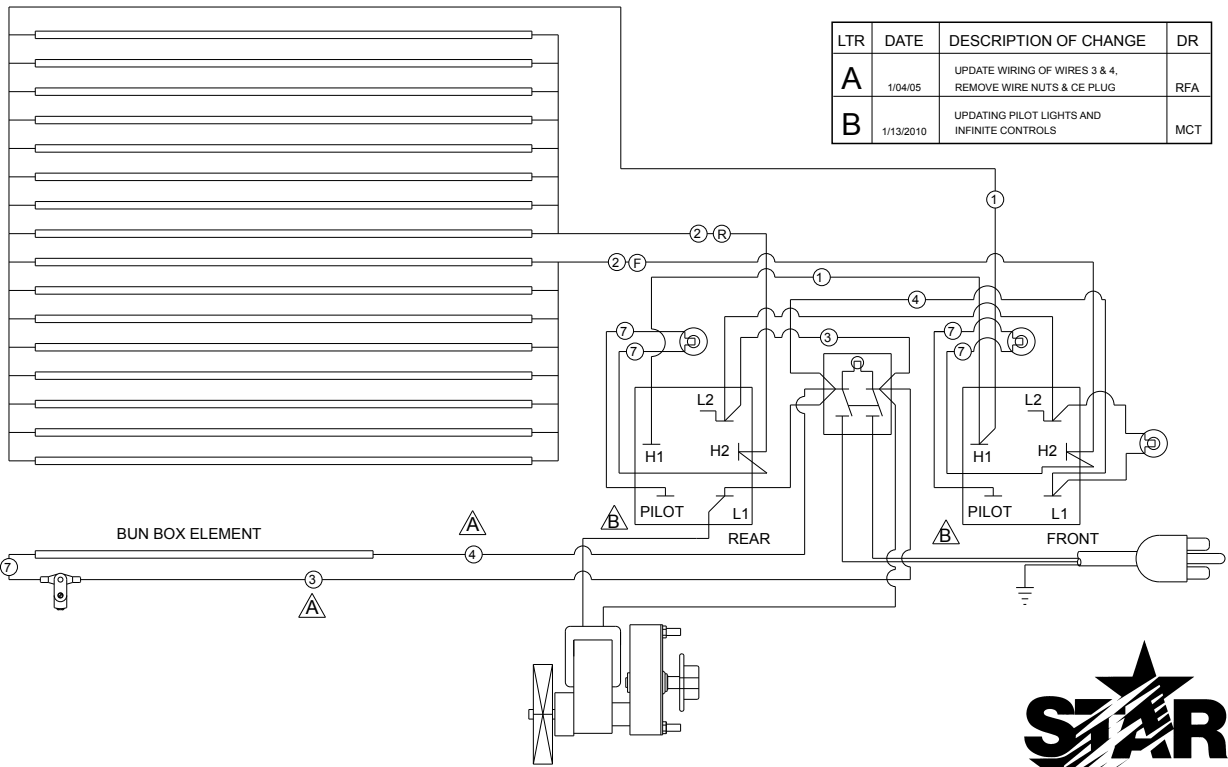
ALL:

- * Pop-Up Toasters
- * Butter Dispensers
- * Pretzel Merchandisers
(Model 16PD-A Only)
- * Pastry Display Cabinets
- * Nacho Chip Merchandisers
- * Accessories of any kind
- * Sneez Guards
- * Pizza Ovens
(Model PO12 Only)
- * Heat Lamps
- * Pumps-Manual

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 email 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.



LTR	DATE	DESCRIPTION OF CHANGE	DR
A	1/04/05	UPDATE WIRING OF WIRES 3 & 4. REMOVE WIRE NUTS & CE PLUG	RFA
B	1/13/2010	UPDATING PILOT LIGHTS AND INFINITE CONTROLS	MCT

(AS VIEWED FROM REAR OF PANEL)



75SCHB7-240/120V WIRE DIAGRAM

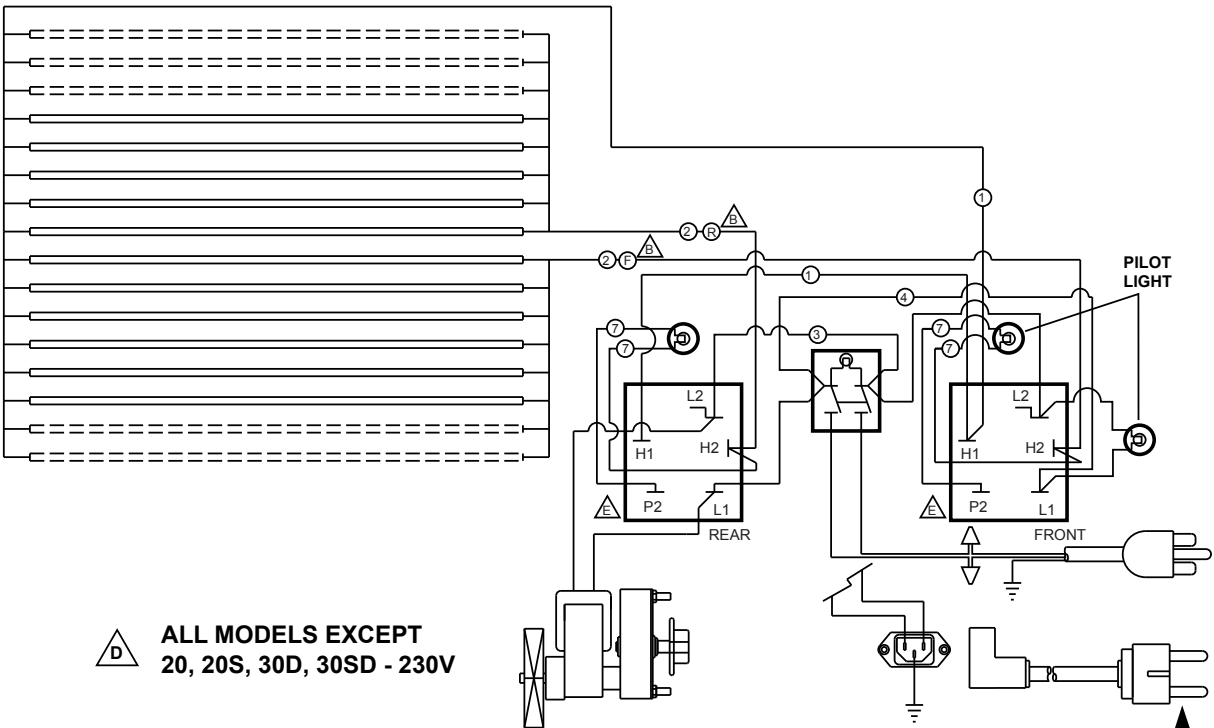
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STAR MANUFACTURING INTERNATIONAL INC.

SK2095

Rev B

1/13/2011



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

(AS VIEWED FROM REAR OF PANEL)



MODEL: RG SERIES, INFINITE CONTROLS

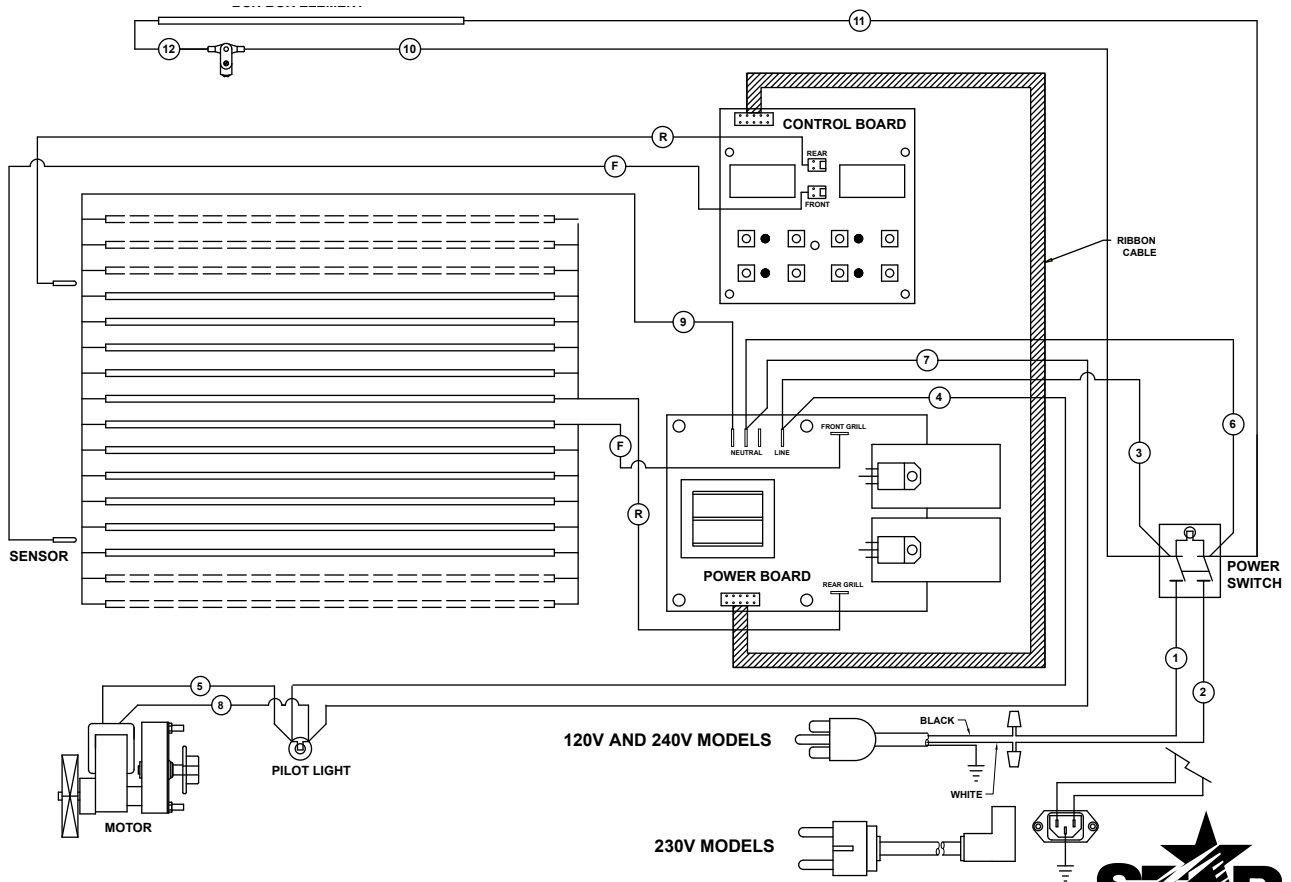
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SK1646

Rev E

1/13/2011



**MODEL: RG SERIES, HEATED BUN BOX,
ELECTRONIC CONTROLS**

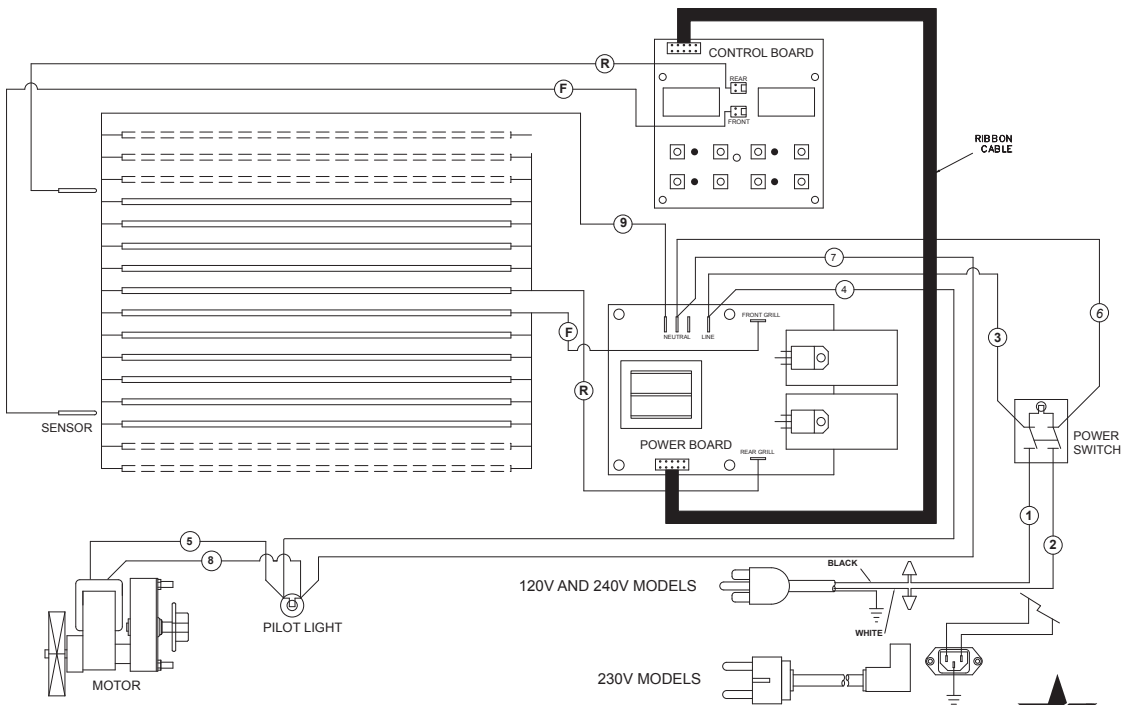
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SK2171

Rev A

5/08/2006



**MODEL: RGE SERIES,
ELECTRONIC CONTROLS**

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SK1913

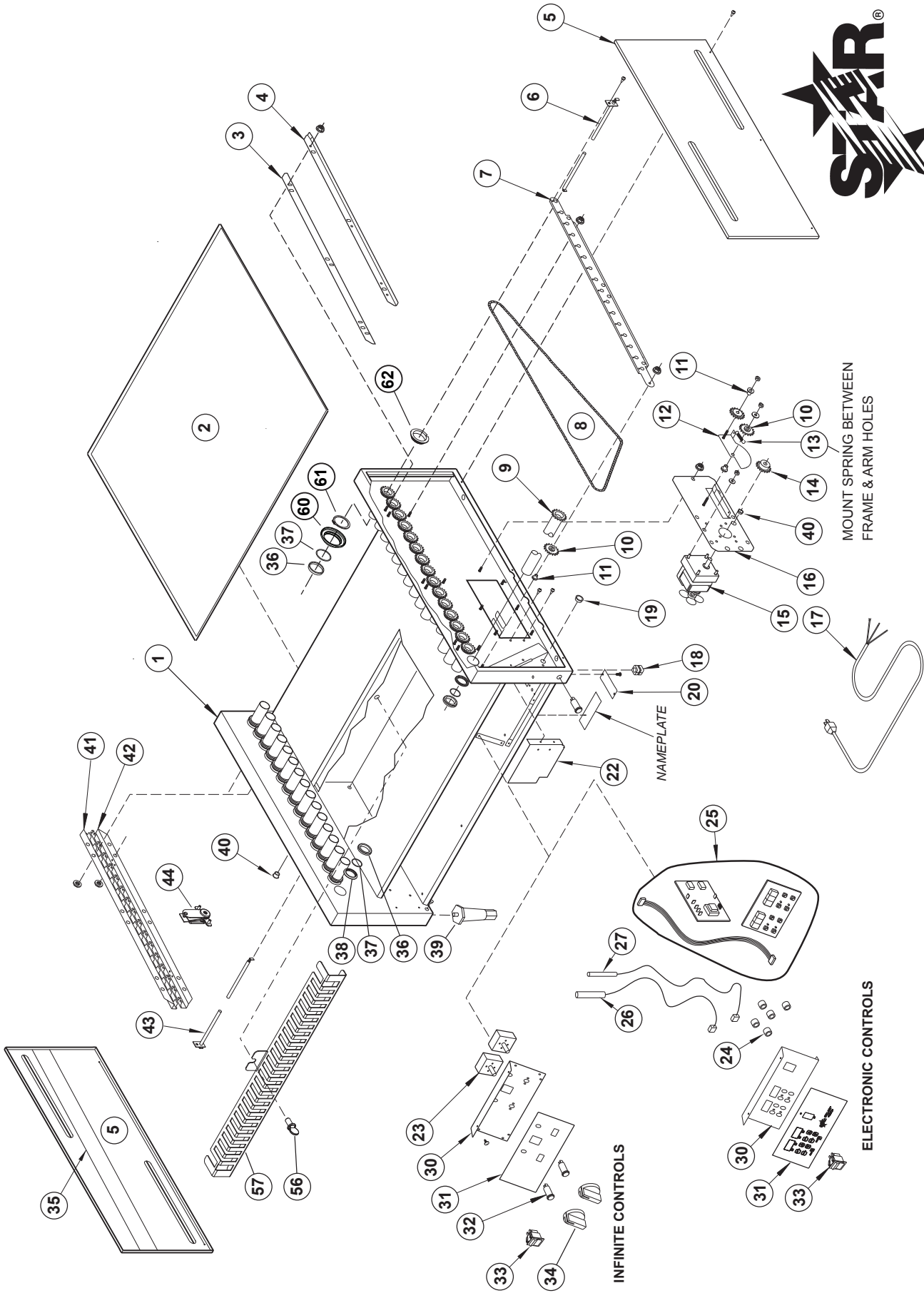
Rev A

5/08/2006



2M-Z9666;RG - Heated & Non-Heated Bun Box

2M-Z9666;RG - Heated & Non-Heated Bun Box



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

PARTS LIST

June 27, 2014, Rev. i

Grill-Max Roller Grills 50HD/BD Series				
Fig No	Part No	Qty	Description	Application
31	2M-Z9613	1	CONTROL PANEL LABEL	50SCBDE/SCHDE, 50STBDE, STHDE
	2M-Z9614		CONTROL PANEL LABEL	50CBDE/CHDE
	2M-Z9615		CONTROL PANEL LABEL	50SCHD/SCBD, 50STBD
	2M-Z9616		CONTROL PANEL LABEL	50CHD/CBD
32	2J-Z2329	1	PILOT LIGHT RED	50CBDE/CHDE/SCBDE/SCHDE
		3	PILOT LIGHT RED	50CHD/CBD/SCHD/SCBD, 50STBD
	2J-Z3157	3	PILOT LIGHT 250V AMBER	230V, 230/5
33	2E-Z1858	1	SWITCH-RED LIGHTED	
	2E-Z3156	1	SW DPST 20A/125V ORG LGHT	230V, 230/5
34	2R-Z1854	2	KNOB W/SET SCREW	50CHD/CBD/SCHD/SCBD, 50STBD
35	A5-Z2509	4	PANEL-INSULATOR	
36	2P-Z6455	22	TUBE SEAL, SOLID, WHITE	ALL
	2I-Z13660	10	INNER SEAL-LIGHT GRAY, BACK	
	2I-Z13659	12	INNER SEAL-BLACK, FRONT	
37	2I-Z2175	22	ORING SEAL	
38	2P-Z2174	22	TUBE GUIDE	
39	2R-Z5846	4	LEGS	
40	2K-Z2895	2	ANTI SHORT BUSHING	230V, 230/5
		3		
41	A5-Z7650	1	ELEMENT RETAINER - UPPER	
42	A5-RG30139	1	ELEMENT RET + THERM MOUNT	50CBDE/CHDE
	A5-Z15194		ELEMENT MT., LOWER 11CT	50CHD/CBD/SCHD/SCBD, 50STBD
43	2N-Z2178	1	ELEMENT, BUN BOX 120V	50CHD/CHDE/SCHD/SCHDE, 50STBDE/STHDE
	2N-Z2194		ELEMENT, BUN BOX 230V	230V
44	2T-Z8346	1	THERMOSTAT 115F-RG W/HB	50CHD/CHDE/SCHD/SCHDE, 50STHDE
45	2P-Y9176	2	SNAP BUTTONS	50SCBDESW120
		4		
46	A5-RG5047	1	CONTROL PANEL DOOR ASSY	
47	2P-Z0315	12	DRAWER ROLLER W/SCREW	
48	A5-RG5048	1	BUN DRAWER FRAME ASSY	
49	2R-Z9393	1 SET	14" DRAWER SLIDES	
50	2D-Z5899	1	PAN FULL X 4" DEEP	
51	A5-Z9539	1	HD PAN COVER	50CHD/CHDE/CHDM/SCHD, 50STHDE
52	2P-Z0584	1	TONGS	50SCBDESW120
		3		
53	A5-RG5046	1	BUN DRAWER DOOR ASSY	
54	2M-Z9395	1	LABEL, DRAWER	
	cust. provided	1	LABEL, DRAWER	50SCBDEP, 50SCBDE4P
55	2M-Z9396	1	LABEL, CONTROL PANEL DOOR	
	cust. provided	1	LABEL, CONTROL PANEL DOOR	50SCBDEP, 50SCBDE4P
56	2C-Z5182	1	SCREW, THUMB-1/4-20 X 1/2	50CHD/CHDE/SCHD/SCHDE
57	A5-Z13072	1	HD ELEMENT GUARD 30/45	50CHD/CHDE/SCHD/SCHDE
58	2V-Z13052	1	TONG HOLDER	CERTAIN MODELS
59	2C-1512	2	SCREW 10X24X3/8 RHP STL	CERTAIN MODELS
60	2P-Z12340	1	SEAL RETAINER	50SCBD-120V
61	2C-Z12341	1	SNAP RING 1.25 EXTERNAL	50SCBD-120V
62	2A-Z12339	1	BUSHING RG REPAIR	50SCBD-120V
NI	2E-Z8118	1	WIRE SET	50CHD/SCHD
NI	2E-Z8320	1	WIRE SET	50CBD/SCBD, 50STBD
NI	2E-Z8414	1	WIRE SET	50CBDE/SCBDE
NI	2E-Z9386	1	WIRE SET	50CHDE/SCHDE, 50STHDE
NI	2E-Z13634	1	WIRE KIT	50SCBBE/SCBDE4P/SCBDEP/SCBDESW/SCBBE, 50STBDE
NI	PS-Z3018	--	TUBE ASSEMBLY SLEEVE	

2M-Z9666;RG - Heated & Non-Heated Bun Box

PARTS LIST

June 27, 2014, Rev. i

Grill-Max Roller Grills 75HD/BD Series				
Fig No	Part No	Qty	Description	Application
1	A5-RG7580	1	BODY ASSY	
2	A5-Z2306	1	DRIP TRAY	
3	A5-Z8411	1	BACK-CHAIN RETAINER SPACER	
4	A5-Z8412	1	ANGLE CHAIN RETAINER UPPER	
5	A5-Z2265	2	SIDE PANEL	
6	2N-Z2193	16	ELEMENT 230V 50/75	240V, CE50
	2N-Z2982		ELEMENT 120V 105 W	120V
7	A5-Z6615	1	CHAIN GUIDE	
8	2P-Z2266	1	CHAIN	
9	PS-RG7562	16	ROLLER ASSY CHROME	
	PS-RG7563		ROLLER ASSY POLY (HI-GRIP)	MFG BEFORE 08/07 ONLY
	A5-RG5057		ROLLER ASSY POLY (HI-GRIP PLUS)	
	PS-RG7598		ROLLER ASSY POLY (SMOOTH)	75SCBDESW
	A5-RG75132		RLR ASSY STALTEK 50ST/75ST	75STBD
10	2P-Z8392	3	IDLER SPROCKET	
11	2A-Z8017	3	BUSHING, IDLER	
12	A5-RG2042	1	ARM ASSY- CHAIN TENSIONER	
13	2P-Z8074	1	EXTENSION SPRING	
14	2P-Z8317	1	MOTOR SPROCKET	ALL 3/8" MOTOR SHAFTS
	2P-Z11853			ALL 1/2" MOTOR SHAFTS
15	PS-RG5070	1	GEAR MOTOR w/SPROCKET	240V
	PS-RG5069		GEAR MOTOR w/SPROCKET	120V
	A5-Z14583		MOTOR, 240V, 50 HZ	75SCBDE-CE50
16	A5-RG2046	1	MOTOR MOUNTING ASSY	
17	A5-RG2034	1	CORD SER 240V W/TERMINALS	240V
	A5-RG2041		CORD ASSY 120V	120V
	2E-Y9251		CORD SET CONT EEUR 16AMP	75SCBDE-CE50
18	2K-Y3240	1	CORD BUSHING	
19	2K-8043	1	BUSHING HEYCO SB-875-10	
20	A5-Z5335	1	BOTTOM COVER PLATE	
22	A5-Z9344	1	MOUNTING BRACKET	
23	PS-RG5095	2	INFINITE CONTROL 240V	230V / 240V
	PS-RG5094		INFINITE CONTROL 120V	120V
24	2K-Z1971	9	SPACERS	75CBDE/CHDE/SCBDE/SCHDE
25	PS-RG5087	1	KIT 2E-Z5565 REPLACEMENT, 120/240V	75CBDE/CHDE/SCBDE/SCHDE, manufacture before 11/2010
	2E-Z13638		ELECTRONIC CONTROL, RG 120V	75CBDE/CHDE/SCBDE/SCHDE manufactured after 11/2010
	A5-Z13640		ELECTRONIC CONTROL, RG 230/240V	75CBDE/CHDE/SCBDE/SCHDE manufactured after 11/2010
26	PS-RG5093	1	KIT SERVICE, FRONT PROBE REPL	75CBDE/CHDE/SCBDE/SCHDE, manufacture before 11/2010
	2J-Z15323		THERMISTOR, FRONT, .250 DIA.	75CBDE/CHDE/SCBDE/SCHDE manufactured after 11/2010
27	2J-Z15324	1	THERMISTOR, REAR, .125" DIA	75CBDE/CHDE/SCBDE/SCHDE
30	A5-RG5052	1	CONTROL PANEL	75CBDE/CHDE/SCBDE/SCHDE
	A5-Z9392			75CBD/CHD/SCBD/SCHD
31	2M-Z9616	1	CONTROL PANEL LABEL	75CHD/CBD
	2M-Z9615	1	CONTROL PANEL LABEL	75SCHD/SCBD
	2M-Z9614	1	CONTROL PANEL LABEL	75CBDE-120V/CHDE
	2M-Z9613	1	CONTROL PANEL LABEL	75CBDE-240V/SCBDE/SCHDE

2M-Z9666;RG - Heated & Non-Heated Bun Box

PARTS LIST

June 27, 2014, Rev. i

Grill-Max Roller Grills 75HD/BD Series				
Fig No	Part No	Qty	Description	Application
32	2J-Z2329	1	PILOT LIGHT RED	75CBDE/CHDE/SCBDE/SCHDE
	2J-Z2329	3	PILOT LIGHT RED	75CBD/CHD/SCBD/SCHD
	2J-Z3157	1	PILOT LT 250V AMBER NEON	75SCBDE-CE50
33	2E-Z1858	1	SWITCH-RED LIGHTED	
	2E-Z3156		SW DPST 20A/125V ORG LIGHT	75SCBDE-CE50
34	2R-Z1854	2	KNOB W/SET SCREW	75CBD/CHD/SCBD/SCHD
35	A5-Z2510	4	PANEL-INSULATOR	
36	2P-Z6455	32	TUBE SEAL, SOLID, WHITE	ALL
	2I-Z13660	16	INNER SEAL-LIGHT GRAY, BACK	
	2I-Z13659	16	INNER SEAL-BLACK, FRONT	
37	2I-Z2175	32	ORING SEAL	
38	2P-Z2174	32	TUBE GUIDE	
39	2R-Y5092	4	LEGS 4", BLACK PLASTIC	
40	2K-Z2895	2	ANTI SHORT BUSHING	240V, 75SCBDE-CE50
		3		
41	A5-Z6619	1	ELEMENT RETAINER - UPPER	
42	A5-RG4582	1	ELEMENT RET + THERM MOUNTS	75CBDE/CHDE/SCBDE/SCHDE
	A5-Z6622		ELEMENT RETAINER - LOWER	75CBD/CHD/SCBD/SCHD
43	2N-Z2178	1	ELEMENT, BUN BOX 120V	75CHD/CHDE/SCHD/SCHDE
44	2T-Z8346	1	THERMOSTAT 115F-RG W/HB	75CHD/CHDE/SCHD/SCHDE
45	2P-Y9176	2	SNAP BUTTON	
46	A5-RG5047	1	CONTROL PANEL DOOR ASSY	
47	2P-Z0315	12	DRAWER ROLLER W/SCREW	
48	A5-RG5048	1	BUN DRAWER FRAME ASSY	
49	2R-Z9393	1 SET	14" DRAWER SLIDE	
50	2D-Z5899	1	PAN FULL X 4" DEEP	
51	A5-Z9539	1	HD PAN COVER 50/75	75CHD/CHDE/SCHD/SCHDE
52	2P-Z0584	1	TONGS	75SCBDESW120
		3		
53	A5-RG5046	1	BUN DRAWER DOOR ASSY	
54	2M-Z9395	1	LABEL, DRAWEE	
55	2M-Z9396	1	LABEL, CONTROL PANEL DOOR	
56	2C-Z5182	1	SCREW, THUMB-1/4-20 X 1/2	75CHD/CHDE/SCHD/SCHDE
57	A5-Z13072	1	HD ELEMENT GUARD 30/45	75CHD/CHDE/SCHD/SCHDE
60	2P-Z12340	1	SEAL RETAINER	75SCBD-240V
61	2C-Z12341	1	SNAP RING 1.25 EXTERNAL	75SCBD-240V
62	2A-Z12339	1	BUSHING RG REPAIR	75SCBD-240V
NI	2E-Z8414	1	WIRE SET	75CBDE/SCBDE
NI	2E-Z9386	1	WIRE SET	75CHDE/SCHDE
NI	2E-Z8320	1	WIRE SET	75CBD/SCBD
NI	2E-Z8118	1	WIRE SET	75CHD/SCHD
NI	PS-Z3018	--	TUBE ASSEMBLY SLEEVE	
NI	2E-Y9253	1	INLET IEC 320 16 AMP	75SCBDE-CE50

2M-Z9666;RG - Heated & Non-Heated Bun Box