



# SELECTRONIC ELECTRIC GRIDDLE

*Commercial & Marine*

124S, 124SHE, 124SCHE

136S, 136S-SC, 136SHE

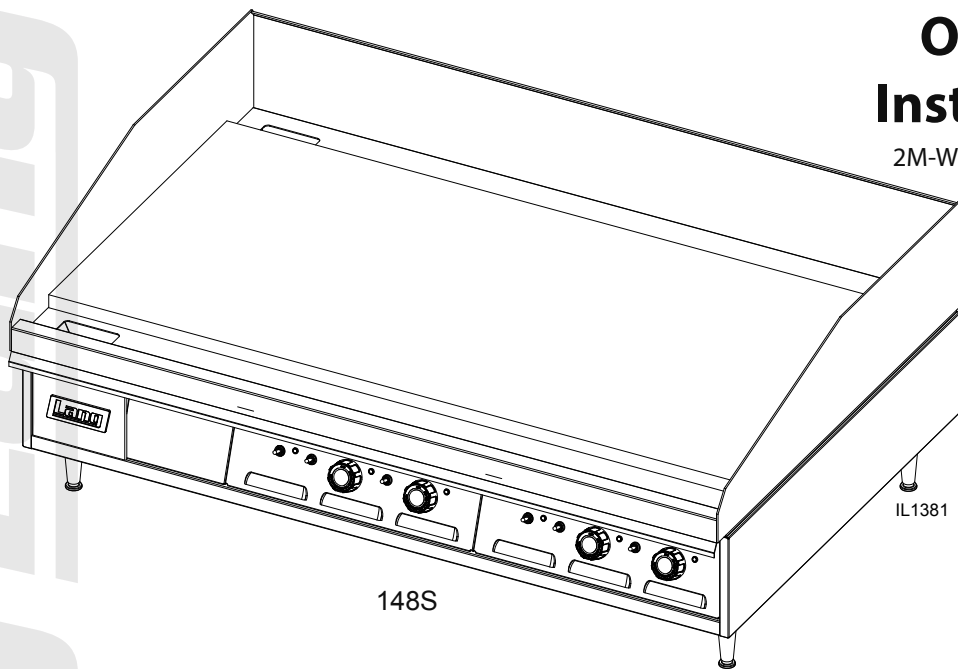
148S, 148SHE, 148SR

160S, 160SHE, 160SR, 160S-SC

172S, 172SR, 172SC

## Installation and Operation Instructions

2M-W353 Rev. J 05/2019



148S

IL1381



## SAFETY SYMBOL



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

### FOR YOUR SAFETY

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

### POST IN PROMINENT LOCATION

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

### WARNING

**IMPROPER INSTALLATION, ADJUSTMENT, ALTERATION, SERVICE OR MAINTENANCE CAN CAUSE PROPERTY DAMAGE, INJURY OR DEATH. READ THE INSTALLATION, OPERATION & MAINTENANCE INSTRUCTIONS THOROUGHLY BEFORE INSTALLING OR SERVICING THIS EQUIPMENT. THIS APPLIANCE IS NOT INTENDED FOR USE BY PERSONS (INCLUDING CHILDREN) WITH REDUCED PHYSICAL, SENSORY, OR MENTAL CAPABILITIES, OR LACK OF EXPERIENCE AND KNOWLEDGE, UNLESS THEY HAVE BEEN GIVEN SUPERVISION OR INSTRUCTION CONCERNING USE OF THE APPLIANCE BY A PERSON RESPONSIBLE FOR THEIR SAFETY. CHILDREN SHOULD BE SUPERVISED TO ENSURE THAT THEY DO NOT PLAY WITH THE APPLIANCE.**

### WARNING



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



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

### NOTICE

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

Lang 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 Lang exercises good faith efforts to provide information that is accurate, we are not responsible for errors or omissions in information provided or conclusions reached as a result of using the specifications. By using the information provided, the user assumes all risks in connection with such use.

## MAINTENANCE AND REPAIRS

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

Model No.: \_\_\_\_\_

Purchased From: \_\_\_\_\_

Serial No.: \_\_\_\_\_

Location: \_\_\_\_\_

Voltage: \_\_\_\_\_

Purchase Date: \_\_\_\_\_

1-Phase or 3 Phase: \_\_\_\_\_

Installed Date: \_\_\_\_\_



## **PROBLEMS, QUESTIONS or CONCERNS**

Before you proceed consult you authorized Lang service agent directory  
or  
Call the Lang Technical Service & Parts Department at 800-264-7827.

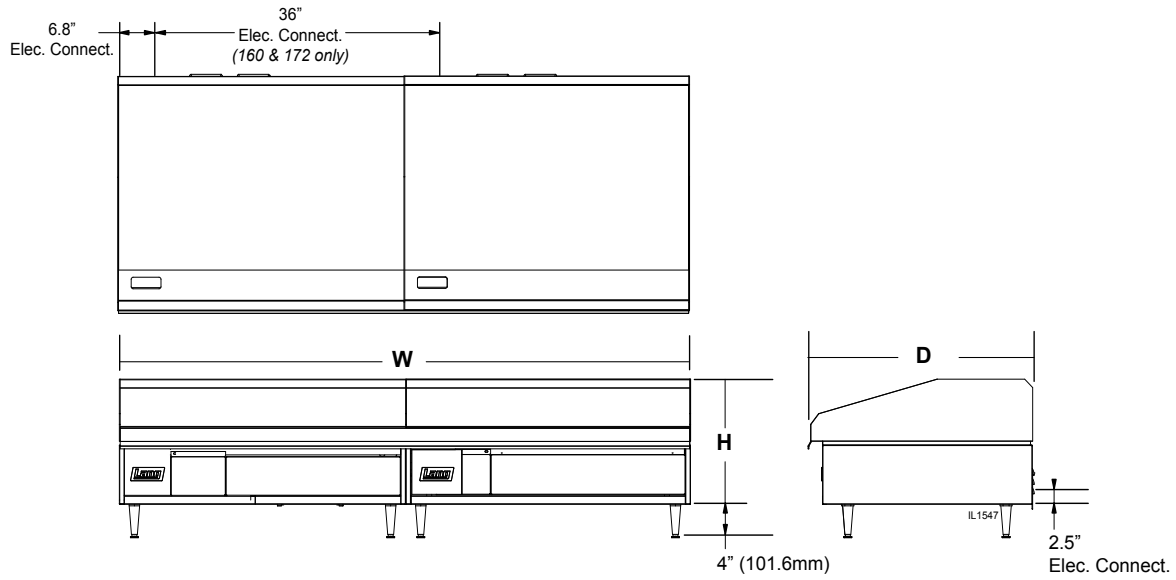
### **TABLE OF CONTENTS**

Specifications . . . . .	4 - 5
Equipment Description . . . . .	6
Unpacking . . . . .	7
Installation	
Leg Installation . . . . .	8
Ventilation & Clearence . . . . .	9
Electrical Connection . . . . .	9
Technical Data. . . . .	9
Phasing . . . . .	9
Initial Start-Up	
Pre-Power On . . . . .	10
Power On . . . . .	10
Seasoning Cooking Surface. . . . .	10
Operation	
General . . . . .	11
Operations. . . . .	11
Suggested Times and Temperatures . . . . .	11
Maintenance	
Cleaning . . . . .	12
Troubleshooting	
Symptoms / Possible Causes . . . . .	13
Possible Causes / Test . . . . .	14
Wiring Diagram	
208/240VAC . . . . .	15
480VAC . . . . .	16
380VM. . . . .	17
5' 480V, w/CSE12 Hoods . . . . .	18
Exploded View & Parts List . . . . .	19-27

**NOTICE** Service on this or any other Lang appliance must be performed by qualified personnel only. Consult your Lang Authorized Service Agent Directory. You can call our tech service number 800-264-7827 or visit our website [www.langworld.com](http://www.langworld.com) for the service agent nearest you.

# EQUIPMENT SPECIFICATIONS

Model	Height x Width x Depth (Not including legs)	Clearance from combustible surface	Weight		Freight Class
			Actual	Shipping	
124	15.0" x 24.0" x 28.2" 381mm x 610mm x 717mm	Sides: 2" Back: 2"	243 lbs. 110 kg	280 lbs. 127 kg	85
136	15.0" x 36.0" x 28.2" 381mm x 914mm x 717mm		368 lbs. 167 kg	410 lbs. 186 kg	
148	15.0" x 48.0" x 28.2" 381mm x 1219mm x 717mm		483 lbs. 220 kg	515 lbs. 234 kg	
160	15.0" x 60.0" x 28.2" 381mm x 1524mm x 717mm		621 lbs. 282 kg	665 lbs. 302 kg	
172	15.0" x 72.0" x 28.2" 381mm x 1830mm x 717mm		724 lbs. 329 kg	800 lbs. 364 kg	



# EQUIPMENT SPECIFICATIONS

Current Model	Volts AC	Hz.	PHASE	Kw TOT.	Amp 1PH.	Supply Wire 1 PH	Amp 3 Ph			Supply Wire 3 PH	Kw TOT.	Amp 1PH.	Supply Wire 1 PH	Amp 3 Ph			Supply Wire 3 PH
							L1	L2	L3					L1	L2	L3	
124S	208/240	60	1/3	12	58	4	50	29	29	6							
124SC	208/240	60	1/3	12	58	4	50	29	29	6							
124S-480V	480	60	3	12			22	13	13	12							
124SHE	208/240	60	1/3	12	58	4	50	29	29	6							
124SHE-480F	480	60	3	12			22	13	13	12							
124SCHE	208/240	60	1/3	12	58	4	50	29	29	6							
136S	208/240	60	1/3	18	87	2	50	50	50	6							
136S-380V	380	50/60	3	18			27.3	27.3	27.3	10							
136S-480V	480	60	3	18			22	22	22	12							
136SHE-480V	480	60	3	18			22	22	22	10							
136SB-WB	208/240	60	1/3	18	87	2	50	50	50	6							
136SHE	208/240	60	1/3	18	87	2	50	50	50	6							
136SCHE	208/240	60	1/3	18	87	2	50	50	50	6							
136SC	208/240	60	1/3	18	87	2	50	50	50	6							
136S-SC	208/240	60	1/3	18	87	2	50	50	50	6							
136SC	480V	60	3	18			21.6	21.6	21.6	10							
148S	208/240	60	1/3	24	116	1	75	75	50	3							
148S-380V	380	50/60	3	24			41	41	27	6							
148S-480V	480	60	3	24			33	33	22	8							
148SHE-480V	480	60	3	24			33	33	22	8							
148S-SC	208/240	60	1/3	24	116	1	75	75	50	3							
160S	208/240	60	1/3	1	58	2	50	29	29	6	18	87	2	50	50	50	6
160S-480V	480	60	3	12			22	13	13	12	18			22	22	22	12
160SC	208/240	60	1/3	12	58	4	50	29	29	6	18	87	2	50	50	50	6
160SHE	208/240	60	1/3	12	58	2	50	29	29	6	18	87	2	50	50	50	6
160SHE-480V	480	60	3	12			22	13	13	12	18			22	22	22	12
160SCHE-480V	480	60	3	12			22	13	13	12	18			22	22	22	12
160SR	208/240	60	1/3	12	58	2	50	29	29	6	18	87	2	50	50	50	6
160S-SC	208/240	60	1/3	12	58	2	50	29	29	6	18	87	2	50	50	50	6
160S-WB	208/240	60	1/3	12	58	2	50	29	29	6	18	87	2	50	50	50	6
172S	208/240	60	1/3	18	87	2	50	50	50	6	18	87	2	50	50	50	6
172S-480V	480	60	3	18			22	22	22	12	18			22	22	22	12
172SR	208/240	60	1/3	18	87	2	50	50	50	6	18	87	2	50	50	50	6
172S-SC	208/240	60	1/3	18	87	2	50	50	50	6	18	87	2	50	50	50	6

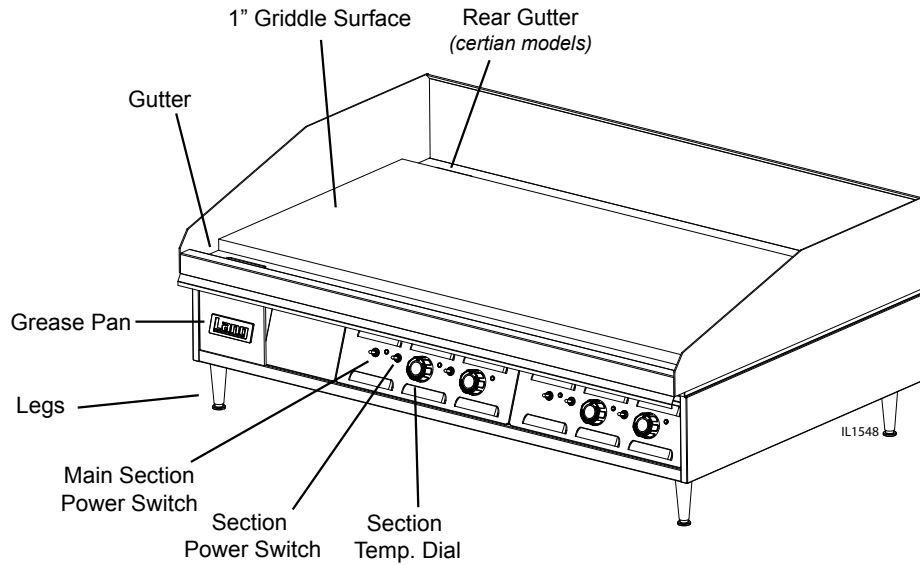
Current Model	Volts AC	Hz.	Ph.	Kw TOT.	Amp 1PH	Supply Wire 1 PH	Amp 3 Ph			Supply Wire 3 PH	Kw TOT.	Amp 1PH	Supply Wire 1 PH	Amp 3 Ph			Supply Wire 3 PH
							L1	L2	L3					L1	L2	L3	
124S-208VM	208/240	60	1/3	12	58	4	50	29	29	6							
124S-440VM	440V	50/60	3	10.1			20	12	12	12							
124S-480VM	480V	60	3	12			22	13	13	12							
136SC-208VM	208/240V	60	1/3	18	87	2	50	50	50	6							
136S-380VM	380V	60	3	18			27.3	27.3	27.3	10							
136S-440VM	440V	60	3	18			23.6	23.6	23.6	12							
136SC-440VM																	
136S-480VM	480V	60	3	18			22	22	22	12							
148S-480VM	480V	60	3	24			33	33	22	8							
160S-M	208/240V	60	1/3	12	58	2	50	29	29	6	18	87	2	50	50	50	6
172S-440VM	440V	60	3	18			23.6	23.6	23.6	12	18			23.6	23.6	23.6	12
172SM	208/240V	60	1/3	18	87	2	50	50	50	6	18	87	2	50	50	50	6
172S-480VM	480V	60	3	18			22	22	22	12	18			22	22	22	12

## SPECIFICATIONS MARINE

**MARINE EQUIPMENT IS APPROVED FOR INSTALLATION ONLY ON VESSELS GREATER THAN 65 FEET IN LENGTH, IN ACCORDANCE WITH USCG REGULATIONS IN TITLE 46 CFR 110-113.**

**ANY WIRING USED IN THE INSTALLATION OF THIS APPLIANCE MUST BE STRANDED COPPER.**

## EQUIPMENT DESCRIPTION



### Exterior Construction

The griddle dimensions are 17" (43.18cm) High, 30" (76.20cm) Deep, and width is dependent on the actual model number.

The Sides, Bottom, and Rear wall are constructed of double wall stainless steel, which allows closer installation to combustible surfaces.

The griddle surface is made of 1" thick, highly polished steel to reduce hot and cold spots, recovery problems, warping, and ensure even heat to the edges of the griddle.

### Controls

Each twelve-inch section has its own temperature selector switch that snaps into place to lock in any temperature from 175°F to 450°F (79°C to 232°C) in 25° increments.

Each twelve-inch section of the griddle is controlled by an area sensitive RTD probe, which can sense and react to a temperature change of +/- 4°F.

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

### Technical

The 100 Series Selectronic griddle operates on either 208/240V or 480V, at either single or three phase.

**This must be specified when ordering.**

Minimum clearances: 2" from side and back

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

## UNPACKING

### Receiving the Griddle

Upon receipt, check for freight damage, both visible and concealed. Visible damage should be noted on the freight bill at the time of delivery and signed by the carrier's agent. Concealed loss or damage means it does not become apparent until the merchandise has been unpacked. If concealed loss or damage is discovered upon unpacking, make a written request for inspection by the carrier's agent within 15 days of delivery. All packing material should be kept for inspection. **Do not return damaged merchandise to Star Manufacturing Company. File your claim with the carrier.**



### Location

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

### Un-crating

The griddle will arrive completely assembled inside a wood frame and strapped to a skid. Cut the straps and remove the wood frame.

The oven can now be removed from the skid.

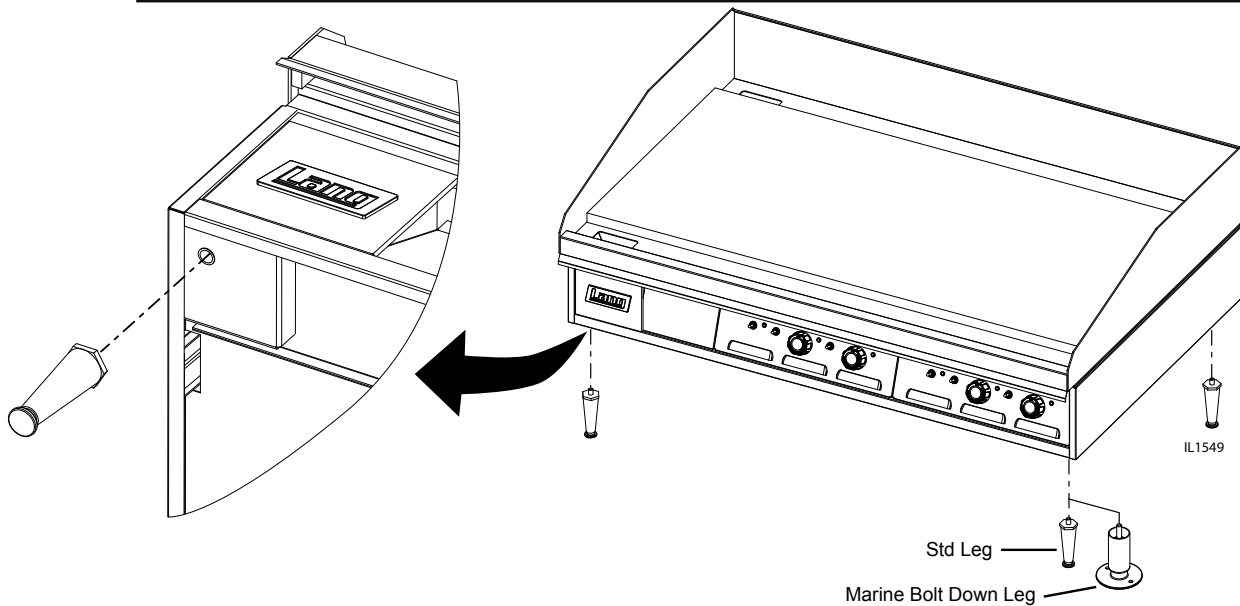


**CAUTION**

**THE UNIT IS EXTREMELY HEAVY. FOR SAFE HANDLING, INSTALLER SHOULD OBTAIN HELP AS NEEDED, OR EMPLOY APPROPRIATE MATERIALS HANDLING EQUIPMENT (SUCH AS A FORKLIFT, DOLLY, OR PALLET JACK) TO REMOVE THE UNIT FROM THE SKID AND MOVE IT TO THE PLACE OF INSTALLATION.**

**ANY STAND, COUNTER OR OTHER DEVICE ON WHICH OVEN WILL BE LOCATED MUST BE DESIGNED TO SUPPORT THE WEIGHT OF THE GRIDDLE. SHIPPING STRAPS ARE UNDER TENSION AND CAN SNAP BACK WHEN CUT.**

# INSTALLATION



*Above: typical leg installation.*

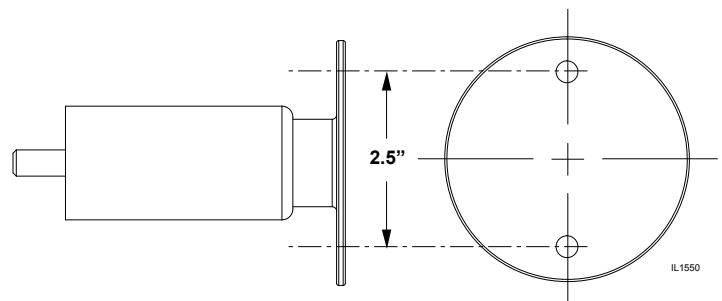
## Leg Installation

There are four, 4" legs provided for 2, 3 and 4 foot griddles.

There are eight 4" legs provided for 5 and 6 foot griddles.

The legs are shipped in the grease drawers of the griddle. Install them into the threaded holes on the underside of the griddle body.

Leveling adjustment may be done by screwing the bottom portion of the leg in and out.



*For bolt down legs see above illustration for dimensions.*

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



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

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

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



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

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



# INSTALLATION cont.

## Ventilation and Clearances

Standard minimum clearance from combustible construction is as follows.

- 2" from side
- 2" from back

These griddles may be set directly, without legs, on a curbed base or **non-combustible** surface.

If the griddle is set without legs on a **non-combustible** floor or a curbed base, maintain a 4-inch back clearance.

Do not install the griddle directly against a **non-combustible** back wall or surface.

Do not install the griddle closer than 12 inches from an uncontrolled heat source (char broiler etc.).

Keep the appliance area free and clear of combustible material and do not obstruct the flow of combustion or ventilation air.

## Electrical Connection

There is one power supply connection on the 2, 3, and 4-foot griddles. There are two power supply connections on 5 and 6-foot griddles. Refer to the power supply chart in the Technical Data portion of this manual, for proper power supply size.

There is (1) one 1 1/4-inch conduit knockout on 2, 3 and 4-foot griddles located at the rear of the griddle, through the back and the bottom of the griddle body. There are (2) two 1 1/4-inch conduit knockouts provided on the 5 and 6-foot griddles. Use a supply wire suitable for at least 90 degree centigrade.

This Selectronic griddle is shipped from the factory, wired for 208/240 or 480 volts, the 208/240 griddle is a dual voltage design. Jumper wires on terminal strip next to the main power supply connection determine the griddle voltage. For a 208-volt power supply, leave the jumpers in place. For a 240-volt power supply disconnect the jumpers as indicated on the tag on the terminal strip. The 480-volt griddle can be operated on 480 volts only and must be specified when ordering.

## Technical Data

MODEL NUMBER	TOTAL K.W.	NOMINAL AMPS PER LINE									SINGLE PHASE		
		THREE PHASE									208V	240V	
		208 Volt			240 Volt			480 Volt					
		L1	L2	L3	L1	L2	L3	L1	L2	L3			
24"	12	50	28.8	28.8	43.3	25	25	21.7	12.5	12.5	57.7	50	
36"	18	50	50	50	43.3	43.3	43.3	21.7	21.7	21.7	86.5	75	
48"	24	75	75	50	65	65	43.3	32.5	32.5	21.7	115.5	100	
60"	#1	18	50	50	50	43.3	43.3	43.3	21.7	21.7	21.7	86.5	75
	#2	12	50	28.8	28.8	43.3	25	25	21.7	12.5	12.5	57.7	50
72"	#1	18	50	50	50	43.3	43.3	43.3	21.7	21.7	21.7	86.5	75
	#2	18	50	50	50	43.3	43.3	43.3	21.7	21.7	21.7	86.5	75

## Phasing

All griddles are shipped from the factory set up for a three-phase service. Rearrange the wires in the power supply terminal block to convert the griddle to single phase. Re-phasing the griddle is not chargeable to Lang Manufacturing Company as warranty. To convert to single-phase have a Lang Authorized Service Agent, follow this chart.

MODEL NUMBER	PHASING BY WIRE NUMBER				
	THREE PHASE			SINGLE PHASE	
	LINE 1	LINE 2	LINE 3	LINE 1	LINE 2
124S	1,4	2	3	1,3	2,6
136S	1,4	2,5	3,6	1,3,5	2,4,6
148S	1,4,7	2,5,8	3,6,9	1,3,5,7	2,4,6,8
160S #1	1,4	2,5	3,6	1,3,5	2,4,6
160S #2	1,4	2	3	1,3	2,6
172S #1	1,4	2,5	3,6	1,3,5	2,4,6
172S #2	1,4	2,5	3,6	1,3,5	2,4,6

## INITIAL START UP

### Pre-Power On

Before starting the griddle for the first time, clean the griddle body and cooking surface.

Use a mild soap and water solution, then rinse with clear water and dry.

### Power On

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

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

Set the temperature dials to 200°F.

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

After 2 hours at 200°F (93°C), turn the temperature up to 350°F (176°C) for ½ hour.

After the griddle reaches 350°F (176°C) for ½ hour, turn the griddle up another 50°F (10°C) for another ½ hour and repeat this until it is at 450°F (232°C) for ½ hour.

The unit may emit a small amount of smoke as the cooking surface passes the 300°F (148°C) point.

Do not be alarmed as the smoke is caused by oils associated with the manufacturing process and will stop when the griddle reaches 350°F (176°C).

### Seasoning Cooking Surface (Non-Chrome Only)

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

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

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

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

Heat the griddle to 350°F (176°C) and repeat the procedure.

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

# OPERATION

## General

The suggested time and temperature chart (below) is provided as a guide for the products listed only. If different temperature settings are to be used, select one side of the griddle and operate at the lowest temperature. Adjoining sections should be set at progressively higher temperatures. Do not try to operate the end sections hot and the center sections cool.



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

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

## Operations

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

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

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

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

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

Turn the product and continue cooking until it has reached its desired degree of doneness.

Remove the product from the griddle.

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

## MAINTENANCE & CLEANING

### Cleaning

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

### Griddle Surface Care (non-chromium surfaces)

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

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

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

### 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 grease 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, nonabrasive, non-chlorinated cleaner such as Bon-Ami may be used to wipe surface clean, followed by wiping with a clean wet cloth.
3. Follow steps 2 and 3 from Griddle Care (Non-Chromium Surfaces) above.

### CAUTION

1. **Never** use pumice, griddle stones, or abrasives on a chromium surface.
2. **Never** strike a chromium griddle surface with a 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.



### WARNING

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



### CAUTION

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

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

## TROUBLESHOOTING

### Symptoms

What follows is a chart of symptoms and possible causes to aid in diagnosing faults with the griddle.

Refer to the Symptoms column to locate the type of failure then to the possible cause for the items to be checked.

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

<b>SYMPTOM</b>	<b>POSSIBLE CAUSE</b>
Whole Griddle will not heat	<ul style="list-style-type: none"><li>• No Power to Griddle</li><li>• Failed Power switch</li><li>• Failed Transformer.</li></ul>
One Section will not heat	<ul style="list-style-type: none"><li>• Failed Power switch (for that section)</li><li>• Failed Probe</li><li>• Failed Circuit board</li><li>• Failed 12-position switch</li><li>• Failed contactor</li><li>• Failed Element.</li></ul>
Product Burning	<ul style="list-style-type: none"><li>• Product left on griddle too long</li><li>• Failed Probe</li><li>• Failed Circuit board</li><li>• Failed 12-position switch</li></ul>
Product Under cooked	<ul style="list-style-type: none"><li>• Product removed too soon</li><li>• Failed Probe</li><li>• Failed Circuit board</li><li>• Failed 12-position switch</li></ul>

## TROUBLESHOOTING continued

**NOTICE:** Service on this, or any other, LANG appliance must be performed by qualified personnel only. Consult your Lang Authorized Service Agent Directory or call the factory at 800-264-7827, or [WWW.LANGWORLD.COM](http://WWW.LANGWORLD.COM) For the service agent nearest you.



**WARNING**

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

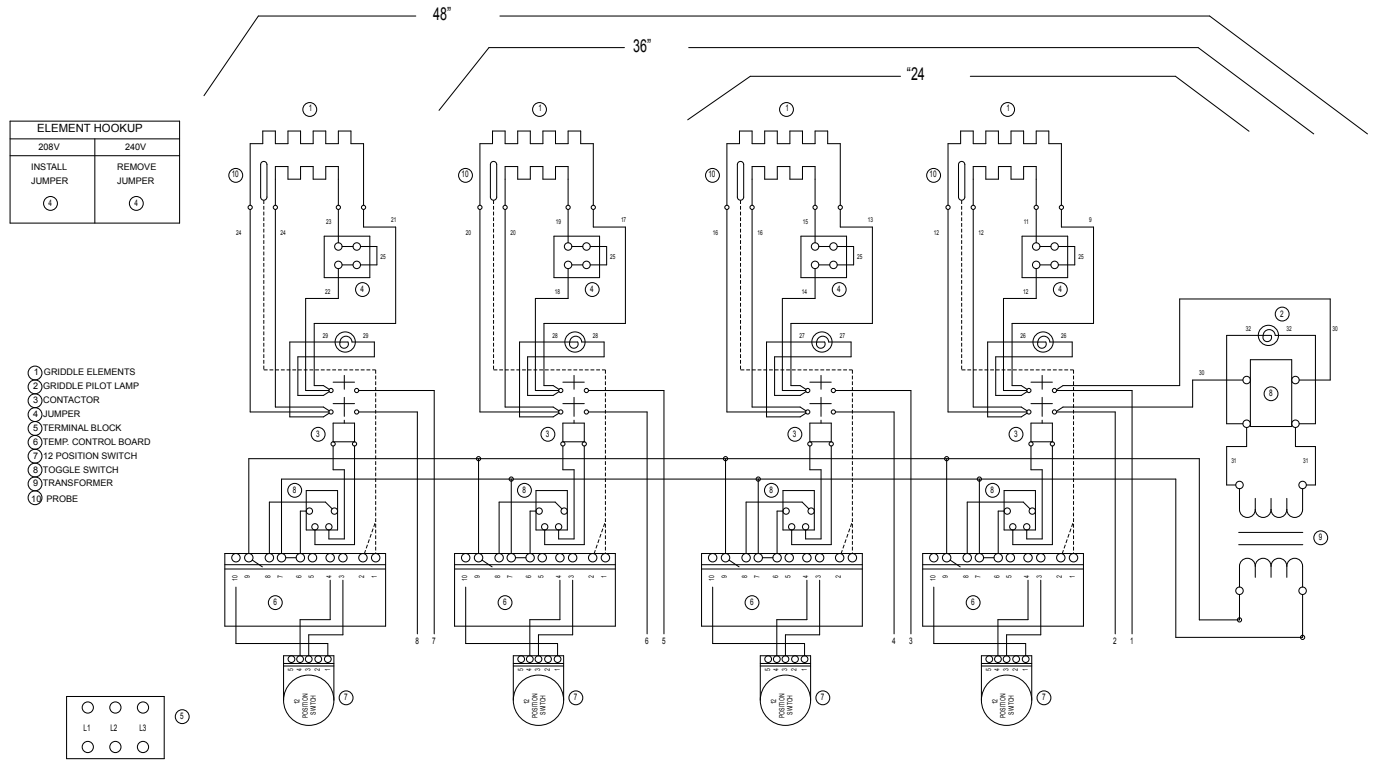
If an item on the list is followed by an asterisk (\*), the work should be done by a factory authorized service representative.

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



**CAUTION**

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



NOTE: 60" & 72" HAVE TWO POWER SUPPLY CONNECTIONS  
 60": CONN # 1 USE LG36  
 CONN # 2 USE LG24  
 72": CONN # 1 USE LG36  
 CONN # 2 USE LG36

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

DWN BY: DLG / DWN DATE: 12-10-03  
 DESCRIPTION: W/D GRIDDLE 208/240VAC  
 CAD FILE: FROM ACAD / DWG. NO: 61114-14 / SHEET 1 OF 1 / REV: B

MODEL	K.W.			TOTAL
	L1-L2	L2-L3	L3-L1	
24	6.0	0.0	6.0	12.0
36	6.0	6.0	6.0	18.0
48	12.0	6.0	6.0	24.0

SERVICE CONNECTIONS					
THREE PHASE			SINGLE PHASE		
L1	L2	L3	L1	L2	L3
1.4	2	3	1.3	2.4	
1.4	2.5	3.6	1.3.5	2.4.6	
1.4.7	2.5.8	3.6	1.3.5.7	2.4.6.8	

Note:

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

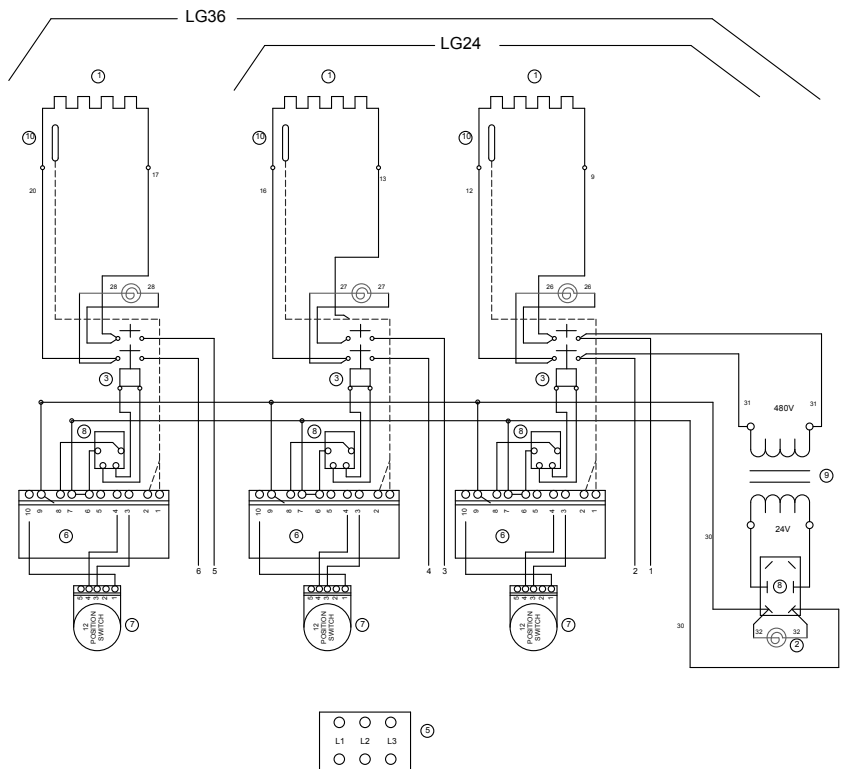
- ① GRIDDLE ELEMENTS  
 ② GRIDDLE PILOT LAMP  
 ③ CONTACTOR  
 ④ JUMPER  
 ⑤ TERMINAL BLOCK  
 ⑥ TEMP. CONTROL BOARD  
 ⑦ 12 POSITION SWITCH  
 ⑧ TOGGLE SWITCH  
 ⑨ TRANSFORMER  
 ⑩ PROBE

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

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

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

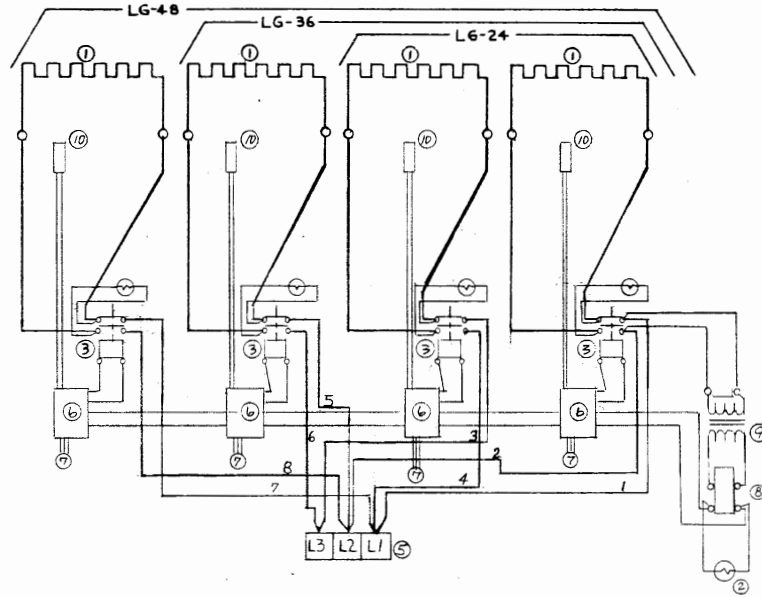
72": CONN # 1 USE LG36  
 CONN # 2 USE LG36



**Lang**

DWN BY: SRC / DWN DATE: 10-28-96  
 DESCRIPTION: LANG-GRIDDLE 480VAC ELECTRONIC  
 CAD FILE: FROM ACAD / DWG. NO: 61114-17 / SHEET 1 OF 1 / REV: C

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



MODEL	KW				SERVICE CONNECTION		
	L1-L2	L2-L3	L3-L1	TOTAL	THREE PHASE		
					L1	L2	L3
LG-24	6.0	6.0	6.0	18.0	1,4	2	3
LG-36	6.0	6.0	6.0	18.0	1,4	2,5	3,6
LG-48	12.0	6.0	6.0	24.0	1,4,7	2,5,8	3,6
AMPS PER LINE							
	L1	L2	L3				
LG-24	27.3	13.7	13.7				
LG-36	27.3	27.3	27.3				
LG-48	41	41	27.3				

380 V ELECTRONIC	
QTY.	MATERIAL
LANG MFG CO REDMOND, WA	LANG GRIDDLE
JAS 9-15-88	380 V AC
FTD 9-28-88	6114-19

REVISIONS					
REV	DESCRIPTION	REV BY	REV DATE	CHK BY	CHK DATE
-	ECO 5956. INITIAL RELEASE. REPLACED 61114-17	DJS	7/25/2007		
A	ECO 6254 Revise wire numbers to match production, add wire nuts to match production	DJS	10/26/2007		
B	ECO 10647. Removed Overtemp Stats	DJS	5/10/2011		

Note:

- Add one more section for a single connection LG-48 (148S)
- Add two more sections for a LG-60 (160S)
- This wiring diagram shows 1/2 section for a LG-72 (172S) model
- Do not use more than 4 contactors to one transformer

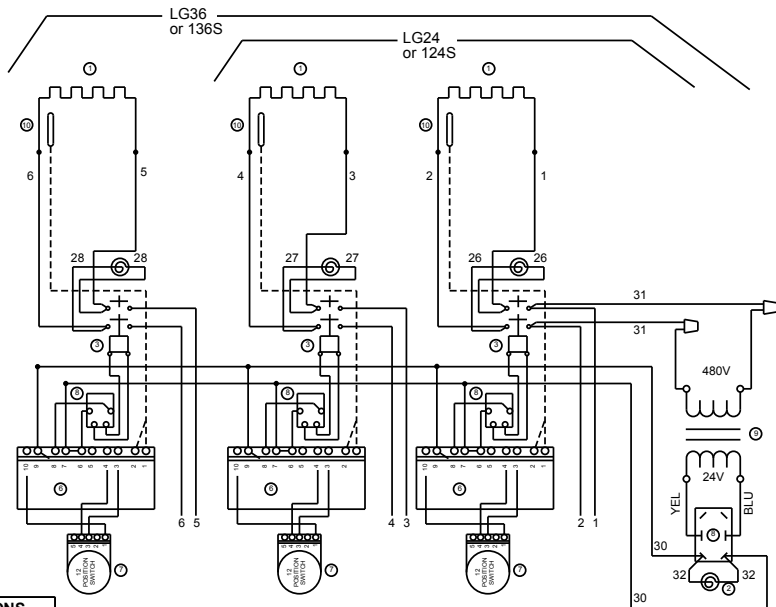
- ① GRIDDLE ELEMENTS
- ② GRIDDLE PILOT LAMP
- ③ CONTACTOR
- ④ JUMPER
- ⑤ TERMINAL BLOCK
- ⑥ TEMP CONTROL BOARD
- ⑦ 12 POSITION SWITCH
- ⑧ TOGGLE SWITCH
- ⑨ TRANSFORMER, CLASS 2
- ⑩ PROBE

NOTE: SOME LG48 (148S) AND ALL LG60 (160S) & LG72 (172S) HAVE TWO POWER SUPPLY CONNECTIONS

LG48 (148S): CONN # 1 USE LG24 (124S)  
CONN # 2 USE LG24 (124S)

LG60 (160S): CONN # 1 USE LG36 (136S)  
CONN # 2 USE LG24 (124S)

LG72 (172S): CONN # 1 USE LG36 (136S)  
CONN # 1 USE LG36 (136S)



AMP TOTAL			
Model	L1	L2	L3
24	22	13	13
36	22	22	22
48	33	33	22
60	43	33	33
72	43	43	43

SERVICE CONNECTIONS			
Model	Three Phase		
	L1	L2	L3
24	1,4	2	3
36	1,4	2,5	3,6
48	1,4,7	2,5,8	3,6



**Lang**

UNLESS OTHERWISE SPECIFIED  
DIMENSIONS ARE IN INCHES.  
TOLERANCES ARE:  
DECIMALS ANGLES  
X ± .05 ± .5°  
XX ± .03  
XXX ± .015

MATERIAL PART #:

MATERIAL TYPE:

BLANK DIMS.: X

BLANK AREA:

SQ in

DWN. BY: DJS / DWN. DATE: 7/25/07 / REV. BY: / REV. DATE: / CHK. BY: / CHK. DATE: / CAD FILE: / SHEET 1 OF 1  
DESCRIPTION: LANG-GRIDDLE 480VAC SELECTRONIC / DWG. NO: 2M-61114-W50/REV: B



STAR MANUFACTURING INTERNATIONAL, INC.  
ST. LOUIS, MO. 63143, USA

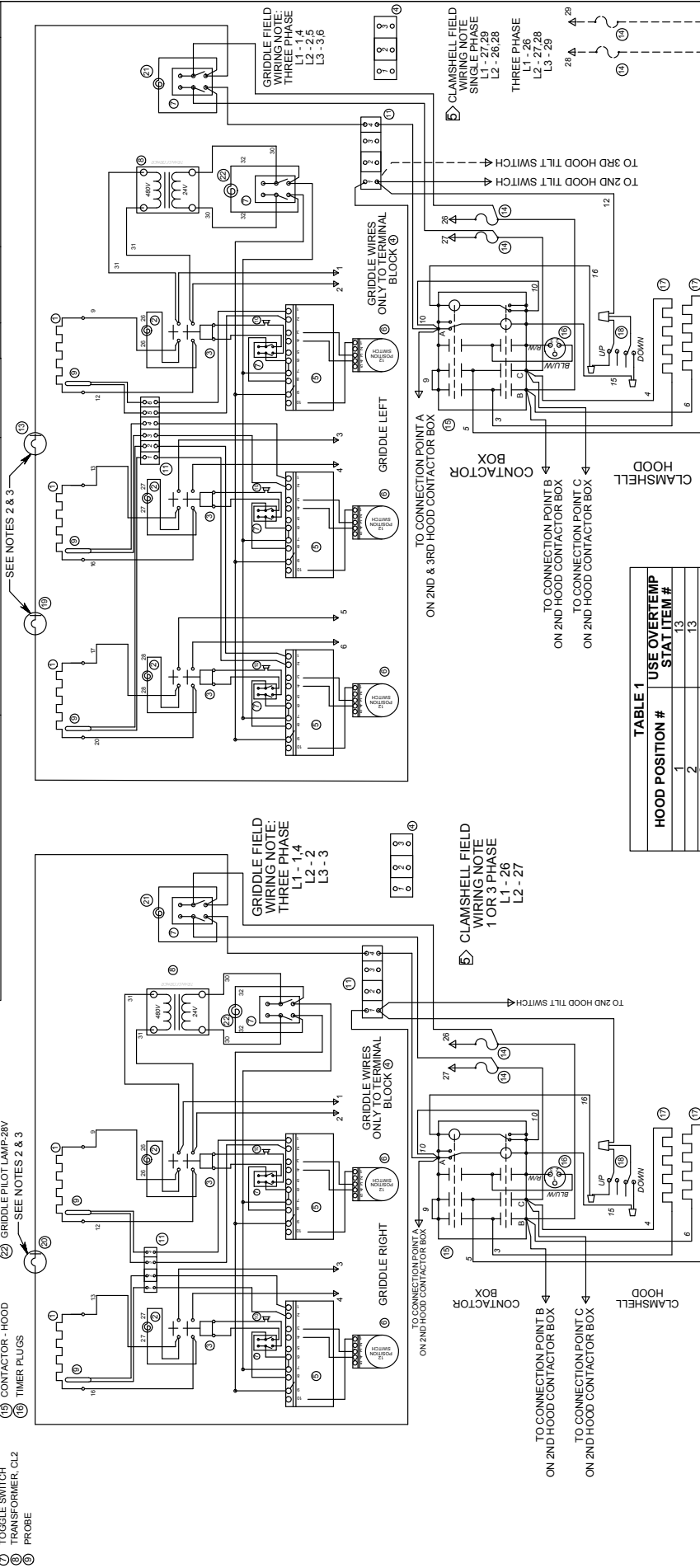
**Lang**

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INC. NO REPRODUCTION OR DISCLOSURE OF ITS CONTENTS IS PERMITTED.

MATERIAL FINISH  
DR: DJS CK  
DATE: 10/12/2009  
REV. DATE/ECO DESCRIPTION OF CHANGE DR

MODEL NO. PART NO. 2M-61114-W65  
TITLE W/D 5 SELECTRONIC ELECT GRID W/ GSE12 HOODS - 480V

REVISIONS  
TOLERANCE UNLESS NOTED: .005 ± .015 ANGLE: 8:1  
SEE NOTES 2 & 3



**LEGEND**

- 1 HOOD ELEMENTS
- 2 GRIDDLE PILOT LAMP - 480V
- 3 CONTACTOR - GRIDDLE
- 4 PWR CONNECT TERM BLK
- 5 TEMP CONTROL BOARD
- 6 12 POSITION SWITCH
- 7 FUSE
- 8 TRANSFORMER, OL
- 9 PROBE
- 10 OVERTEMP STAT - GRID
- 11 TERMINAL BLOCK
- 12 HOOD TILT SWITCH
- 13 HOOD OVERTEMP STAT #2
- 14 HOOD PILOT LAMP
- 15 HOOD OVERTEMP STAT #3
- 16 CLAMSHELL PILOT LAMP - 250V
- 17 FUSES
- 18 CONTACTOR - HOOD
- 19 GRIDDLE PILOT LAMP - 250V
- 20 GRIDDLE OVERTEMP STAT #1
- 21 GRIDDLE PILOT LAMP - 250V
- 22 GRIDDLE OVERTEMP STAT #3
- 23 GRIDDLE PILOT LAMP - 250V
- 24 GRIDDLE OVERTEMP STAT #2
- 25 GRIDDLE PILOT LAMP - 250V
- 26 GRIDDLE OVERTEMP STAT #1
- 27 GRIDDLE PILOT LAMP - 250V
- 28 GRIDDLE OVERTEMP STAT #2
- 29 GRIDDLE PILOT LAMP - 250V
- 30 GRIDDLE OVERTEMP STAT #3
- 31 GRIDDLE PILOT LAMP - 250V
- 32 GRIDDLE OVERTEMP STAT #1
- 33 GRIDDLE PILOT LAMP - 250V
- 34 GRIDDLE OVERTEMP STAT #2
- 35 GRIDDLE PILOT LAMP - 250V
- 36 GRIDDLE OVERTEMP STAT #3

**TABLE 1 USE OVERTEMP STAT ITEM #**

HOOD POSITION #	USE OVERTEMP STAT ITEM #
1	13
2	13
3	19
4	19
5	20
1.2	13
1.3	13.19
1.4	13.20
1.5	13.20
2.3	19
2.4	13.20
2.5	13.20
3.4	13.20
3.5	13.20
4.5	13.20
1.2.3	13.19
1.2.4	13.20
1.2.5	13.20
1.4.5	13.20
1.5.5	13.20
1.4.5	13.20
1.5.5	13.20

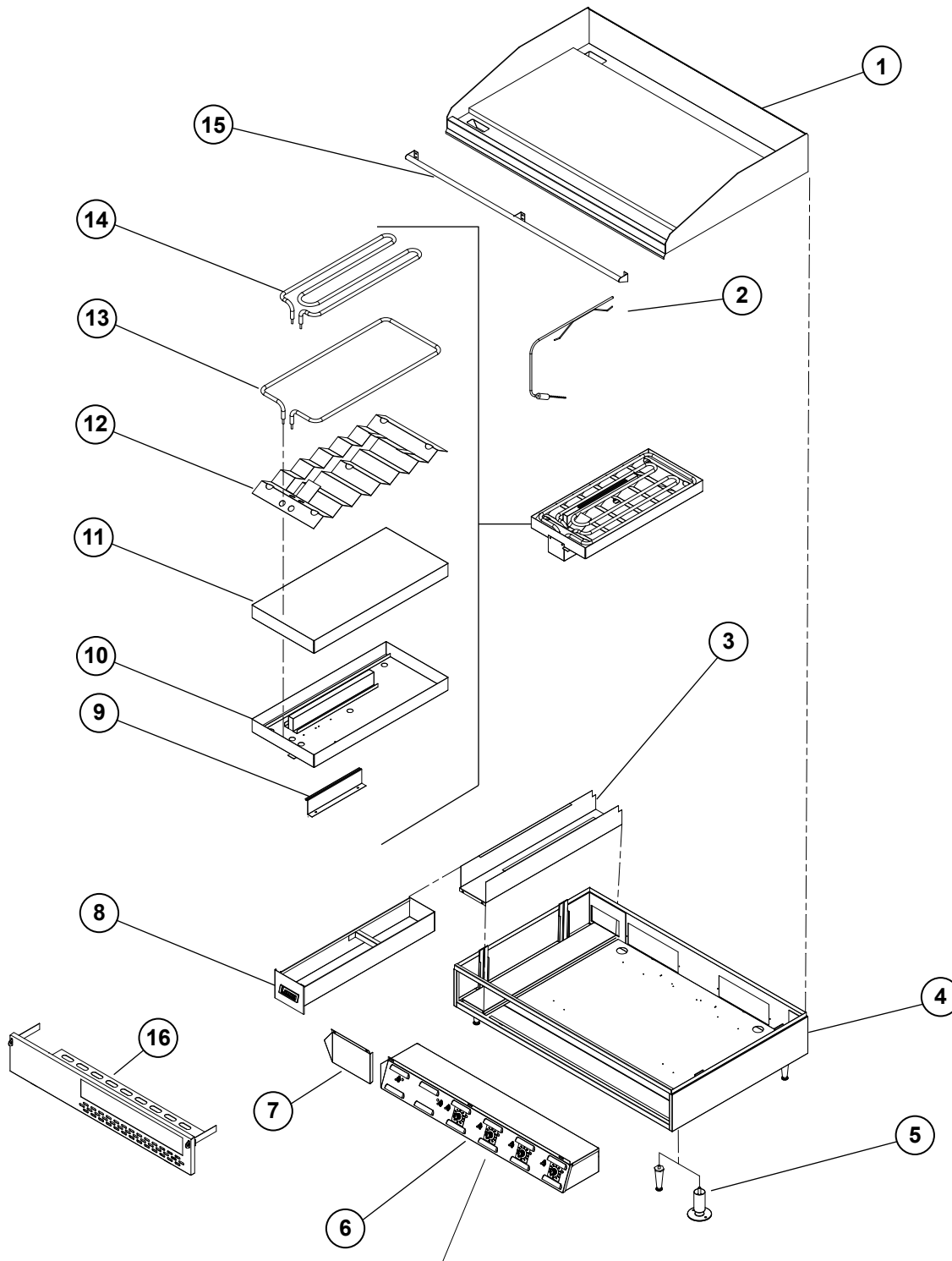
**TABLE 1 USE OVERTEMP STAT ITEM #**

HOOD POSITION #	USE OVERTEMP STAT ITEM #
2.3.4	19.20
2.3.5	19.20
2.4.5	19.20
3.4.5	19.20
1.2.4.5	13.20
1.2.4.5	13.20
1.2.4.5	13.20
1.4.5	13.19 & 20

**TOP VIEW OF GRIDDLE**

**NOTES:**

- FUSE BLOCK PAIR REQUIRED FOR EVERY 1 OR 2 CLAMSHELL COMBINATION ON EACH POWER CONNECTION.
- OVERTEMP STATs ARE LOCATED ON THE UNDERSIDE OF THE GRIDDLE PLATE. SEE TABLE 1 FOR ITEM 13.19 & 20 USAGE.
- DASHED COMPONENTS ARE REQUIRED ONLY WHEN 3 HOODS ARE USED ON ONE POWER CONNECTION.
- CLAMSHELL VOLTAGE MAY BE DIFFERENT THAN GRIDDLE VOLTAGE. SEE CLAMSHELL NAMEPLATE FOR PROPER VOLTAGE FOR CLAMSHELL.



**For individual parts  
SEE DETAIL A**

SOME ITEMS ARE INCLUDED FOR ILLUSTRATIVE PURPOSES AND IN CERTAIN INSTANCES MAY NOT BE AVAILABLE

This drawing contains information confidential to Star Manufacturing International, Inc. No reproduction or disclosure of its contents is permitted.

**Model:**  
124S - 172S Selectronic Control Electric Griddle  
LG Electric Griddle Accu-Temp Control

**Lang**<sup>®</sup>

SK2263

Rev. C 1/17/12

# PARTS LIST

July 24, 2012, Rev H

Model: 124S, 124S-480V, 124SHE, 124SCHE, Selectronic Electric Griddle				
FIG NO.	PART NO.	QTY	DESCRIPTION	APPLICATION
1	K9-XL-722-15	1	PLATE ASY 2' SEL .5 GRV	124S, 124S-480V
	K9-XL-722-154		PLTEASY 2' SEL.5GRVW/XLH12	124SHE
	K9-XL-722-C154		PLT ASSY 2' SEL .5" GRV CHR	124SCHE
	K9-XL-722-W152		PLATE ASSY 2' SEL. .5 GRV	124SC
2	2E-41100-17	2	TEMP PROBE SEL LG GRIDDLE	124S, 124S-480V, 124SHE
3	K9-XL-228	1	BUCKET SLIDE ASSY	ALL
4	K9-LG-BODY-2	1	BLANK BODY LG & XL 2FT	ALL
5	2A-Z0314	4	FOOT, 4" DIE CAST	124S, 124S-480V, 124SHE
	2A-72500-05		LEG 4 W/BOLT DOWN ADJ	MARINE
6	K9-LGPS2-C	1	PNEL XL-LG SEL 2' 208/240V	124S
	K9-LGPS2-C-W1		PNEL SEL 2' 208/240V W/CSE	124SHE
	K9-LGPS2-U		PNEL XL-LG SEL 2' 480V	124S-480V
8	K9-50302-07	1	GREASE DRAWER LG/XL	ALL
9	K9-XL-441	2	PROBE HOLDER SELECTRONIC	ALL
10	K9-XL-434	2	ELEMENT PAN ASSEMBLY	ALL
11	2H-XL-424	2	ELEMENT PAN INSULATION	ALL
12	K9-XL-439	2	ELEMENT PAN Z ASSEMBLY	ALL
13	2N-11030-29	2	ELE GRD 208/240V4.5KW/6KW	124S, 124S-480V & VM, 124SHE, 124SCHE
	2N-11030-31		ELMNT GRID 480V 5991W	124S-480V, 124SHE-480V
	2N-11030-48		ELE GRD 440V 5991W XL/LG	124S-440VM
14	2N-11030-30	2	ELMNT GRID 208V 1257W	124S, 124S-208VM, 124S-480V, 124SHE, 124SCHE
NI	K9-50302-14	1	2' GRAB BARASSY XL-LG	MARINE
NI	2E-30500-02	1	TRM STRP 4 POLE 30A 600V	124S, 124S-480V, 124SHE
NI	2E-30500-07	1	TRM BLOCK 3PLELRGE 125AMP	124S, 124S-480V, 124SHE
NI	2E-30501-03	1	TERM STRP 4 POLE W/PUSH	124S, 124S-480V, 124SHE
NI	2P-50100-05		GROOVED GRIDDLE CLEANING	ALL
NI	2P-50100-051		GRVED GRDLE BRUSH REPL	ALL
NI	2P-50100-052		GRVED GRDLE BRUSH REPL	ALL
NI	2P-50100-15	1	GRIDDLE SCRAPER 12"	CROME UNITS
NI	2P-50100-15-1	-	RE-FILL REPLACEMENTS	CROME UNITS
NI	2P-50100-16	1	BOM AMI CLEANER	CROME UNITS
NI	2P-50100-17	1	20" PALMYRA BRUSH	CROME UNITS

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

PAGE 1  
OF 1

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



# PARTS LIST

July 24, 2012, Rev H

Model No: 136S, 136S-SC, 136SHE, 136SCHE, 136S-380VM, 136S-480V				
Selectronic Electric Griddle				
FIG NO	PART NO.	QTY	DESCRIPTION	APPLICATION
1	K9-XL-722-16	1	PLATE ASY 3' SEL .5 GRV	136S
	K9-XL-722-W162		PLATE ASY 3' SEL.5 GRV CHR	136SC
	K9-XL-722-164		PLATE ASY 3'SEL .5 GRV	136SHE
	K9-XL-722-C164		PLATE ASY 3' SEL.5 GRV CHR	136SCHE
	K9-XL-719-3		PLATE ASY 3' SEL REAR	136SR
2	2E-41100-17	3	TEMP PROBE SEL LG GRIDDLE	ALL
3	K9-XL-228	1	BUCKET SLIDE ASSY	ALL
	K9-XL-288-30		BKT SLIDE ASSY REAR GUTER	136SR
4	K9-LG-BODY-3	1	BLANK BODY LG & XL 3FT	ALL
	K9-LG-BODY-3WB		BLANK BODY 3' REAR GUTTER	136SR
5	2A-Z0314	4	FOOT, 4" DIE CAST	136S, 480V
	2A-72500-05		LEG 4 W/BOLT DOWN ADJ	MARINE
	2A-200716		LEG, 2.5" METAL	136S-SC
6	K9-LGPS3-C	1	PANEL XL-LG SEL 3' 208/240V	136S
	K9-LGPS3-CWB		PNELXL-LG SEL 2' 208/240V	136SR
	K9-LGPS3-K		PANEL CL-LG SEL 3' 380V	136S-380VM
	K9-LGPS3-U		PANEL XL-LG SEL 3' 480V	136S-480V
7	K9-60102-13531	1	ACCESS PANEL ASSY 2'	136S, 136SB, 136SC
8	K9-XL-235-1	1	GREASE BUCKET ASSY S/S	ALL
	K9-XL-235-30		GREASE BKT ASY REAR GUTER	136SR
9	K9-XL-441	3	PROBE HOLDER SELECTRONIC	ALL
10	K9-XL-434	3	ELEMENT PAN ASSEMBLY	ALL
11	2H-XL-424	3	ELEMENT PAN INSULATION	ALL
12	K9-XL-439	3	ELEMENT PAN Z ASSEMBLY	ALL
13	2N-11030-29	3	ELE GRD 208/240V4.5KW/6KW	136S
	2N-11030-04		ELMNT GRID 380V 5991W	136S-380V, 380VM
	2N-11030-31		ELMNT GRID 480V 5991W	136S-480V, 136SHE-480V
	2N-11030-48		ELE GRD 440V 5991W XL/LG	136S-440VM
14	2N-11030-30	3	ELMNT GRID 208V 1257W	136S
15	K9-50302-15	1	3' GRAB BARASSY XL-LG	136SR, MARINE
NI	2E-30500-03	1	TRM STRP 6 POLE 30A 300V	136S, 480V
NI	2E-30500-05	1	TRM STRP 8 POLE 30A 300V	136S, 480V
NI	2P-50100-05		GROOVED GRIDDLE CLEANING	ALL
NI	2P-50100-051		GRVED GRDLE BRUSH REPL	ALL
NI	2P-50100-052		GRVED GRDLE BRUSH REPL	ALL
NI	2P-50100-15	1	GRIDDLE SCRAPER 12"	CROME UNITS
NI	2P-50100-15-1	-	RE-FILL REPLACEMENTS	CROME UNITS
NI	2P-50100-16	1	BOM AMI CLEANER	CROME UNITS
NI	2P-50100-17	1	20" PALMYRA BRUSH	CROME UNITS

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

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



# PARTS LIST

July 24, 2012, Rev H

Model No: 148S, 148S-480V, 148S-SC, 148S-WB Selectronic Electric Griddle				
FIG NO	PART NO.	QTY	DESCRIPTION	APPLICATION
1	K9-XL-719-4	1	PLATE ASY 4'SEL REAR GUTR	148S-WB, 148SR
	K9-XL-722-17		PLATE ASY 4' SEL .5 GRV	148S
	K9-XL-722-174		PLTEASY 4' SEL.5GRVW/XLH12	148SHE-480V
2	2E-41100-17	4	TEMP PROBE SEL LG GRIDDLE	ALL
3	K9-XL-228	1	BUCKET SLIDE SUPPORT	148S, 148S-SC
	K9-XL-228-30		BUCKET WRAP REAR GUTTER	148S-WB, 148SR
4	K9-XL-219-6	1	BODY ASSEMBLY 4' XL	ALL
5	2A-Z0314	4	FOOT, 4" DIE CAST	148S, 148S-SC
	2A-72500-05		LEG 4 W/BOLT DOWN ADJ	MARINE
	2A-200716		LEG, 2.5" METAL	148S-SC
6	K9-LGPS2-CWB-4	1	PNL LG-S 2' 208/240V WB 4' BDY	148S-WB, 148SR
	K9-LGPS4-C		PANEL XL-LG SEL 4' 208/240V	148S
	K9-LGPS4-U		PANEL XL-LG SEL 4' 480V	148S-480V, 148S-SC
	K9-LGPS4-U-W1		PANEL XL ASSY-LG SEL 4'	148SHE-480V
8	K9-XL-235-1	1	GREASE BUCKET ASSY S/S	148S
	K9-XL-235-30		GREASE BKT ASY REAR GUTER	148S-WB, 148SR
9	K9-XL-441	4	PROBE HOLDER SELECTRONIC	ALL
10	K9-XL-434	4	ELEMENT PAN ASSEMBLY	ALL
11	2H-XL-424	4	ELEMENT PAN INSULATION	ALL
12	K9-XL-439	4	ELEMENT PAN Z ASSEMBLY	ALL
13	2N-11030-29	4	ELE GRD 208/240V4.5KW/6KW	148S
	2N-11030-48		ELEM GRID 440V 5991W	148S-440V
	2N-11030-31		ELMNT GRID 480V 5991W	148S-480V
14	2N-11030-30	4	ELMNT GRID 208V 1257W	148S
NI	K9-50302-16	1	4' GRAB BAR ASSY XL-LG	148S-WB, 148SR, MARINE
NI	2E-30500-02	2	TRM STRP 4 POLE 30A 600V	148S-WB, 148SR
NI	2E-30500-05	1	TRM STRP 8 POLE 30A 300V	148S
NI	2E-30500-07	1	TRM BLOCK 3PLELRGE 125AMP	148S
NI	2E-30500-07	2	TRM BLOCK 3PLELRGE 125AMP	148S-WB, 148SR
NI	2E-30501-03	1	TERM STRP 4 POLE W/PUSH	148S, 148S-SC
NI	2E-30501-03	2	TERM STRP 4 POLE W/PUSH	148S-WB, 148SR
NI	2P-50100-05		GROOVED GRIDDLE CLEANING	ALL
NI	2P-50100-051		GRVED GRDLE BRUSH REPL	ALL
NI	2P-50100-052		GRVED GRDLE BRUSH REPL	ALL
NI	2P-50100-15	1	GRIDDLE SCRAPER 12"	CROME UNITS
NI	2P-50100-15-1	-	RE-FILL REPLACEMENTS	CROME UNITS
NI	2P-50100-16	1	BOM AMI CLEANER	CROME UNITS
NI	2P-50100-17	1	20" PALMYRA BRUSH	CROME UNITS

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

PAGE 1  
OF 1

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



# PARTS LIST

January 07, 2015, Rev I

Model No: 160S, 160S-480V, 160S-SC, 160S-WB, 160SHE Selectronic Electric Griddle				
FIG NO	PART NO.	QTY	DESCRIPTION	APPLICATION
1	K9-XL-719-5	1	PLATE ASY 5'SEL REAR GUTR	160S-WB, 160SR
	K9-XL-722-18		PLATE ASY 5' SEL .5 GRV	160S
	K9-XL-722-184		PLATE ASY 5 GRV W/ XLH12	160SHE
	K9-XL-722-184-1		PLATE ASY 5' SEL. .5GRV	160SCHE
2	2E-41100-17	5	TEMP PROBE SEL LG GRIDDLE	160S,160S-SC, 160SHE
3	K9-XL-228	2	BUCKET SLIDE SUPPORT	160S
	K9-XL-228-30	1	BUCKET WRAP REAR GUTTER	160S-WB, 160SR
4	K9-LG-BODY-2	1	BLANK BODY LG & XL 2FT	ALL
	K9-LG-BODY-3		BLANK BODY LG & XL 3FT	
5	2A-Z0314	8	FOOT, 4" DIE CAST	160S,160S-SC, 160SHE
	2A-72500-05		LEG 4 W/BOLT DOWN ADJ	MARINE
	2A-200716		LEG, 2.5" METAL	160S-SC
6	K9-LGPS2-C	1	PANEL XL-LG SEL 2' 208/240V	160S, 160S-SC, 160SHE
	K9-LGPS2-CWB		PANEL XL-LG SEL 2' 208/240V WB	160S-WB, 160SR
	K9-LGPS2-U		PANEL XL-LG SEL 2' 480V	160S-480V
	K9-LGPS3-C		PANEL XL-LG SEL 3' 208/240V	160S, 160S-SC
	K9-LGPS3-U		PANEL XL-LG SEL 3' 480V	160S-480V
7	K9-60102-13531	1	ACCESS PANEL ASSY 2'	160S, 160S-M, 160S-SC, 160SHE, 160SB
8	K9-XL-235-1	2	GREASE BUCKET ASSY S/S	160S, 160SHE
	K9-XL-235-30		GREASE BKT ASY REAR GUTER	160S-WB, 160SR
9	K9-XL-441	5	PROBE HOLDER SELECTRONIC	ALL
10	K9-XL-434	5	ELEMENT PAN ASSEMBLY	ALL
11	2H-XL-424	5	ELEMENT PAN INSULATION	ALL
12	K9-XL-439	5	ELEMENT PAN Z ASSEMBLY	ALL
13	2N-11030-29	5	ELE GRD 208/240V4.5KW/6KW	160S, 160SHE
	2N-11030-31		ELMNT GRID 480V 5991W	160S-480V, 160SHE-480V
14	2N-11030-30	5	ELMNT GRID 208V 1257W	160S, 160SHE
15	K9-50302-17	1	5' GRAB BAR ASSY XL-LG	MARINE
NI	2E-30500-02	1	TRM STRP 4 POLE 30A 600V	160S, 160SHE
NI	2E-30500-03	1	TRM STRP 6 POLE 30A 300V	160S, 160SHE
NI	2E-30500-07	2	TRM BLOCK 3PLELRGE 125AMP	160S, 160SHE
NI	2E-30501-03	1	TERM STRP 4 POLE W/PUSH	160S, 160SHE
NI	2E-30501-05	2	TRM STRP 6 POLE W/2PUSH	160S, 160SHE
NI	2P-50100-05		GROOVED GRIDDLE CLEANING	
NI	2P-50100-051		GRVED GRDLE BRUSH REPL	
NI	2P-50100-052		GRVED GRDLE BRUSH REPL	
NI	K9-50302-17	1	5' GRAB BAR ASSY XL-LG	160S-WB, 160SR
NI	2P-50100-15	1	GRIDDLE SCRAPER 12"	CROME UNITS
NI	2P-50100-15-1	-	RE-FILL REPLACEMENTS	CROME UNITS
NI	2P-50100-16	1	BOM AMI CLEANER	CROME UNITS
NI	2P-50100-17	1	20" PALMYRA BRUSH	CROME UNITS

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

PAGE 1  
OF 1

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



# PARTS LIST

January 07, 2015, Rev I

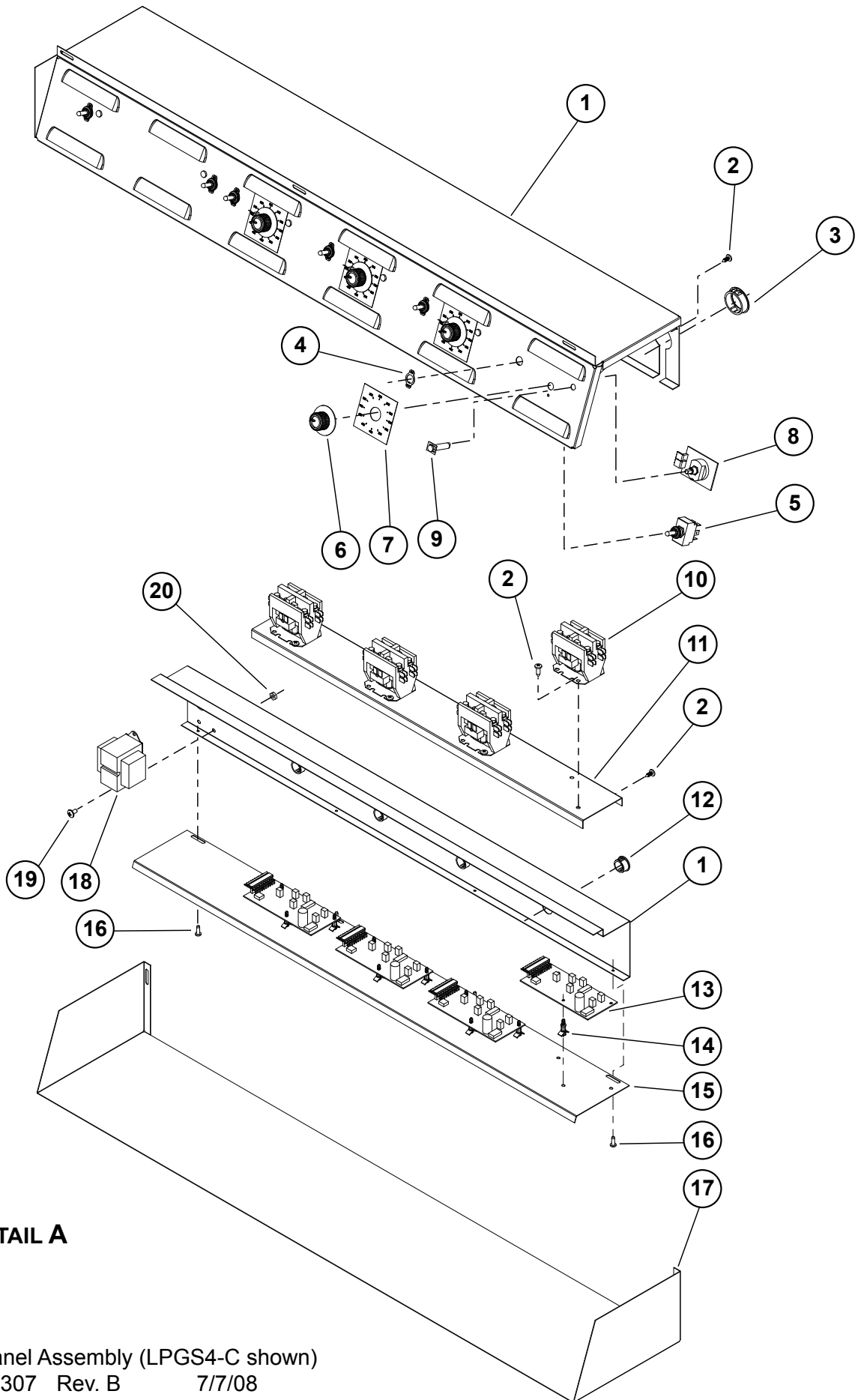
Model No: 172S, 172S-480V, 172S-SC, 172S-480VM Selectronic Electric Griddle				
FIG NO	PART NO.	QTY	DESCRIPTION	APPLICATION
1	K9-XL-722-19	1	PLATE ASY 6' SEL .5 GRV	ALL
2	2E-41100-17	6	TEMP PROBE SEL LG GRIDDLE	ALL
3	K9-XL-228	2	BUCKET SLIDE SUPPORT	ALL
4	K9-XL-219-4	2	BODY ASSEMBLY 3' XL	ALL
5	2A-Z0314	8	FOOT, 4" DIE CAST	172S
	2A-72500-05		LEG 4 W/BOLT DOWN ADJ	MARINE
	2A-200716		LEG, 2.5" METAL	172S-SC
6	K9-LGPS3-C	2	PANEL XL-LG SEL 3' 208/240V	172S, 172S-SC
	K9-LGPS3-U		PANEL XL-LG SEL 3' 480V	172S-480V
7	K9-60102-13531	1	ACCESS PANEL ASSY 2'	172S, 172S-CP, 172SB, 172SM
8	K9-XL-235-1	2	GREASE BUCKET ASSY S/S	ALL
9	K9-XL-441	6	PROBE HOLDER SELECTRONIC	ALL
10	K9-XL-434	6	ELEMENT PAN ASSEMBLY	ALL
11	2H-XL-424	6	ELEMENT PAN INSULATION	ALL
12	K9-XL-439	6	ELEMENT PAN Z ASSEMBLY	ALL
13	2N-11030-29	6	ELE GRD 208/240V4.5KW/6KW	172S
	2N-11030-31		ELMNT GRID 480V 5991W	172S-480V, 172S-480VM
	2N-11030-48		ELE GRD 440V 5991W XL/LG	172S-440VM
14	2N-11030-30	6	ELMNT GRID 208V 1257W	172S
15	K9-50302-18	1	6' GRAB BARASSY XL-LG	MARINE
16	K9-XL-759-3	1	PANEL COVER ASSY 3' - CP	172S-CP
NI	2E-30500-03	2	TRM STRP 6 POLE 30A 300V	172S
NI	2E-30500-07	2	TRM BLOCK 3PLELRGE 125AMP	172S
NI	2E-30501-05	2	TRM STRP 6 POLE W/2PUSH	172S
NI	2P-50100-05		GROOVED GRIDDLE CLEANING	
NI	2P-50100-051		GRVED GRDLE BRUSH REPL	
NI	2P-50100-15	1	GRIDDLE SCRAPER 12"	CROME UNITS
NI	2P-50100-15-1	-	RE-FILL REPLACEMENTS	CROME UNITS
NI	2P-50100-16	1	BOM AMI CLEANER	CROME UNITS
NI	2P-50100-17	1	20" PALMYRA BRUSH	CROME UNITS

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

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**DETAIL A**

Control Panel Assembly (LPGS4-C shown)  
 SK2307 Rev. B 7/7/08



# PARTS LIST

January 07, 2015, Rev I

## Detail A: Control Panel Assembly, Selectronic Electric Griddle

Model Number	Qty	Description	Control Panel Assembly
124S, 124S-208VM	1	PANEL XL-LG SEL 2' 208/240V	LGPS2-C-W1, LGPSE-C (marine)
124S-480V, 124S-480VM	1	PANEL XL-LG SEL 2' 480V	LGPS2-U-W1, LPGS2-U (marine)
124SHE, 148SCHE	1	PANEL SEL 2' 208/240V W/CSE	LGPS2-C-W1
136S	1	PANEL XL-LG SEL 3' 208/240V	LGPS3-C-W1
136S-SC	1	PANEL XL-LG SEL 3' 208/240V	LGPS3-C-W1
136S-380VM	1	PANEL CL-LG SEL 3' 380V	LGPS3-K
136S-480V, 136SC-480V	1	PANEL XL-LG SEL 3' 480V	LGPS3-U
136SHE	1	PANEL SEL 3' 208/240V W/CSE	LGPS3-C-W1
148S, 148S-SC	1	PANEL XL-LG SEL 4' 208/240V	LGPS4-C
148S-380V	1	PANEL XL-LG SEL 4'	LGPS4-K
148S-480V, 148S-440/480VM	1	PANEL XL-LG SEL 4' 480V	LGPS4-U
148SHE-480V	1	PANEL SL ASSY-LG SEL 4'	LGPS4-U-W1
148S-WB, 148SR	2	PNL LG-S 2' 208/240V WB 4' BDY	LGPS2-CWB-4
160S, 160S-SC, 160SHE	1	PANEL XL-LG SEL 3' 208/240V	LGPS3-C-W1
160S, 160S-SC, 160SHE	1	PANEL XL-LG SEL 2' 208/240V	LGPS2-C-W1
160S-480V, 160SHE-480V	1	PANEL XL-LG SEL 2' 480V	LGPS2-U-W1
160S-480V, 160SHE-480V	1	PANEL XL-LG SEL 3' 480V	LGPS3-U-W1
160S-WB, 160SR	1	PANEL XL-LG SEL 2' 208/240V WB	LGPS2-CWB
172S, 172S-SC	2	PANEL XL-LG SEL 3' 208/240V	LGPS3-C-W1
172S-480V	2	PANEL XL-LG SEL 3' 480V	LGPS3-U-W1

Part Number	Qty	Description	Control Panel Assembly
K9-XL-725-03	1	ELECT BOX ASY 2' LG SEL	LGPS2-C, LGPS2-U
K9-XL-725-030		ELECT BOX ASY 4' LG SEL	LGPS2-CWB-4
K9-XL-725-030		ELECT BOX ASY 4' LG SEL	LGPS2-CWB-4
K9-XL-725-032		ELECT BOX ASY 2' LG SEL	LGPS2-CWB
K9-XL-725-03-W1		ELE BOX ASSY 2' SEL W/CSE	LGPS2-C-W1
K9-XL-725-07		ELECT BOX ASY 3' LG SEL	LGPS3-C, LGPS3-U, LGPS3-K
K9-XL-725-071		ELECT BOX ASY 3' SEL W/CSE	LGPS3-C-W1
K9-XL-725-11		ELECT BOX ASY 4' LG SELECT	LGPS4-C, LGPS4-U
K9-XL-725-13		ELEC BOX ASSY 4' SEL	LGPS4-U-W1
2C-20103-02	14	SCRW SM PLT 10 X .5 PHL SL	LGPS2-C, LGPS2-U
	22		LGPS3-C, LGPS3-U, LGPS3-C-W1, LGPS3-K
	26		LGPS4-C, LGPS4-U, LGPS4-U-W1, LGPS4-K
2K-70801-02	2	SNAP BUSH 1 3/8 SB1375-16	LGPS4-C, LGPS4-U, LGPS3-K
2E-30303-05	3	SWT PLATE ON/OFF	LGPS2-C, LGPS2-U
	4		LGPS3-C, LGPS3-U, LGPS3-C-W1, LGPS3-K
	5		LGPS4-C, LGPS4-U, LGPS4-U-W1, LGPS4-K
2E-30303-06	3	SWT TOG ON-ON DPDT BLK	LGPS2-C, LGPS2-U
	4		LGPS3-C, LGPS3-U, LGPS3-K
	5		LGPS4-C, LGPS4-U, LGPS4-U-W1, LGPS4-K
2R-70701-28	2	KNB BLK 1/4BUSH2SETSCW@90	LGPS2-C, LGPS2-U
	3		LGPS3-C, LGPS3-U, LGPS3-K
	4		LGPS4-C, LGPS4-U, LGPS4-K
2M-60301-29	2	PNLLBL SELCT SWTDIAL 450o	LGPS2-C, LGPS2-U
	3		LGPS3-C, LGPS3-U
	4		LGPS4-C, LGPS4-U, LGPS4-K



# PARTS LIST

January 07, 2015, Rev I

Part Number	Qty	Description	Control Panel Assembly
2E-30304-22	2	SWTCB175-450oFW/41100-13	LGPS2-C, LGPS2-U
	3		LGPS3-C, LGPS3-U, LGPS3-K
	4		LGPS4-C, LGPS4-U, LGPS4-U-W1, LGPS4-K
2J-31601-01	3	PILOT LT 250V 6LEAD BLK	LGPS2-C
	4		LGPS3-C, LGPS3-U
	5		LGPS4-C
2J-31601-02	2	PILOT LT 480V 6LEAD BLK	LGPS2-U
	3		LGPS3-U, LGPS3-K
	4		LGPS4-U, LGPS4-U-W1, LGPS4-K
Y9-31601-07-1	1	PILOT LT 28V W/TIN CLIP	LGPS2-U, LGPS4-U, LGPS4-U-W1, LGPS3-K
2E-30701-04	2	CONTC 2POLE 30A 24VAC	LGPS2-C, LGPS2-U
	3		LGPS3-C, LGPS3-U, LGPS3-K
	4		LGPS4-C, LGPS4-U, LGPS4-U-W1, LGPS4-K
K9-XL-522-11	1	CPMTACT. MNT PLT 2' SEL	LGPS2-C, LGPS2-U
K9-XL-522-12		CNTR MT PLT 3' SLCTRNC LG	LGPS3-C, LGPS3-U, LGPS3-K
K9-XL-522-13		CONT. MNT PLT 4' SELEC LG	LGPS4-C, LGPS4-U, LGPS4-K
2K-70801-04	4	SNAP BUSH 3/4 SB750-10	LGPS2-U
	5		LGPS3-C, LGPS3-U, LGPS3-K
	6		LGPS4-C, LGPS4-U, LGPS4-K
2E-40101-W19	2	CIRBD SI TEMP CNTRL NO	LGPS2-C, LGPS2-U
	3		LGPS3-C, LGPS3-U, LGPS3-K
	4		LGPS4-C, LGPS4-U, LGPS4-U-W1, LGPS4-K
2K-70801-07	6	SPACER SUPPORT 1/2LG	LGPS3-C, LGPS2-U
	9		LGPS3-C, LGPS3-U, LGPS3-K
	12		LGPS4-C, LGPS4-U, LGPS4-K
K9-XL-522-10	1	CIRC BRD MNT 4'	LGPS4-C, LGPS4-U, LGPS4-K
K9-XL-522-8		CIRCUIT BOARD MOUNT	LGPS2-C, LGPS2-U
K9-XL-522-9		CIRC BOARD MOUNT 3'	LGPS3-C, LGPS3-U
2C-20102-04	3	SCRW PHD ST 8-32X.5 PLTD	LGPS2-C, LGPS2-U, LGPS3-C, LGPS3-C-W1, LGPS3-U
	4		LGPS4-C, LGPS4-U, LGPS4-U-W1
K9-XL-502-31	1	ELECT BOX CVER 4' SEL	LGPS4-U-W1
K9-XL-524-3		ELECT BOX CVER SPT 3' SEL	LGPS3-C, LGPS3-U, LGPS3-K
K9-XL-524-4		ELECT BOX CVER SPT 4' SEL	LGPS4-C, LGPS4-U, LGPS4-K
K9-XL-524-5		ELECT BOX CVER SPT 2' SEL	LGPS2-C, LGPS2-U
2E-31400-07	1	XFORMR120-208-240/24V40VA	LGPS2-C, LGPS3-C, LGPS4-C
2E-31400-18		XFORMR 380/24VAC 40VA U/L	LGPS3-K
2E-31400-W36		XFRNR 480V/24V CL2 40VA	LGPS2-U, LGPS2-U-W1, LGPS3-U, LGPS3-U-W1, LGPS4-U, LGPS4-U-W1
2C-20101-24	2	SCRW MS PLT 10-32 X .375	ALL
2C-20301-15	2	NUT HEX 10-32 PLTD	ALL
2E-30501-05	1	TRM STRP 6 POLE W/2PUSH	LGPS3-K
2E-30501-03	2	TRM STRP 4 POLE W/PUSH	LGPS4-K
2T-30401-32	2	STAT FXD 400°F DEG OPEN	LGPS2-C, LGPS2-C-1, LGPS2-C-W1, LGPS2-CWB, LGPS2-CWB-4, LGPS2-U
2T-30401-32	3	STAT FXD 400°F DEG OPEN	LGPS3-C, LGPS3-C-W1, LGPS3-CWB, LGPS3-U, LGPS3-K
2T-30401-32	4	STAT FXD 400°F DEG OPEN	LGPS4-C, LGPS4-C-W1, LGPS4-U, LGPS4-U-W1



## LIMITED EQUIPMENT WARRANTY

Lang Manufacturing warranties new products to be free from defects in material and/or workmanship for a period of one [1] year from the date of original installation, except as noted below. Defects that occur as a result of normal use, within the time period and limitations defined in this warranty, will at Lang's discretion have the parts replaced or repaired by Lang or a Lang-authorized service agency.

### THIS WARRANTY IS SUBJECT TO ALL LISTED CONDITIONS.

Repairs performed under this warranty are to be performed by a Lang authorized service agency. Lang will not be responsible for charges incurred or service performed by non-authorized repair agencies. In all cases, the nearest Lang-authorized service agency must be used. Lang will be responsible for normal labor charges incurred in the repair or replacement of a warranted product within 50 miles (80.5 km) of an authorized service agency. Time and expense charges for anything beyond that distance will be the responsibility of the owner. All labor will need to be performed during regular service hours. Any overtime premium will be charged to the owner.

For all shipments outside the U.S.A. and Canada, please see the International Warranty for specific details. It is the responsibility of the owner to inspect and report any shipping damage claims, hidden or otherwise, promptly following delivery.

## CONTACT

Should you require any assistance regarding the operation or maintenance of any Lang equipment; write, phone, fax or email our service department. In all correspondence mention the model number and serial number of your unit, as well as the voltage or type of gas you are using.

Business hours are 8:00 a.m. to 4:30 p.m. Central Standard Time (CST)

Telephone: (800)-264-7827

Fax: (314)-781-2714

Email: [Customerservice@star-mfg.com](mailto:Customerservice@star-mfg.com)

[www.wells-mfg.com](http://www.wells-mfg.com)

## WARRANTY EXCLUSIONS

THE FOLLOWING WILL NOT BE COVERED UNDER WARRANTY.

- Any product which has not been used, cleaned, maintained, or installed in accordance with the directions published in the appropriate installation sheet and/or owner's manual as well as national and local codes, including incorrect gas, electrical, or water connection. Lang is not liable for any unit which has been mishandled, abused, misapplied, subjected to chlorides, harsh chemicals, or caustic cleaners, damaged from exposure to hard water, modified by unauthorized personnel, damaged by flood, fire, or other acts of nature [or God], or which have an altered or missing serial number.
- Installation, labor, and job checkouts, calibration of heat controls, air and gas burner/bypass/pilot adjustments, gas or electrical system checks, voltage and phase conversions, cleaning of equipment, or seasoning of griddle surface.
- Replacement of fuses or resetting of circuit breakers, safety controls, or reset buttons.
- Replacement of broken or damaged glass components, quartz heating elements, and light bulbs.
- Labor charges for all removable parts in gas charbroilers and hotplates, including but not limited to burners, grates, and radiants.
- Any labor charges incurred by delays, waiting time, or operating restrictions that hinder a service technician's ability to perform service.
- Replacement of items subject to normal wear or items that can easily be replaced during a daily cleaning routine, such as but not limited to knobs, bulbs, fuses, quartz heating elements, baskets, racks, and grease drawers.
- Components that should be replaced when damaged or worn, but have been field-repaired instead [eg. field-welded fry pots]
- Any loss of business or profits.

## ADDITIONAL WARRANTIES

- Specific/chain specific versions may also have additional and/or extended warranties.

PRODUCTS	PARTS	LABOR
Lang Chef-Series™ convection ovens	2 year	2 year
Lang Strato-Series™ convection ovens	2 year	2 year
Lang convection oven doors	lifetime	2 years
Lang Griddles	2 years	2 year
Cast iron grates, burners; and burner shields	180 days	
Lang parts sold to repair equipment	90 days	
Service First	1 year	

**STAR MANUFACTURING INTERNATIONAL INC.**

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265 HOBSON ST. SMITHVILLE, TN 37166

(800) 264-7827

[www.star-mfg.com](http://www.star-mfg.com)