

Lang[®]

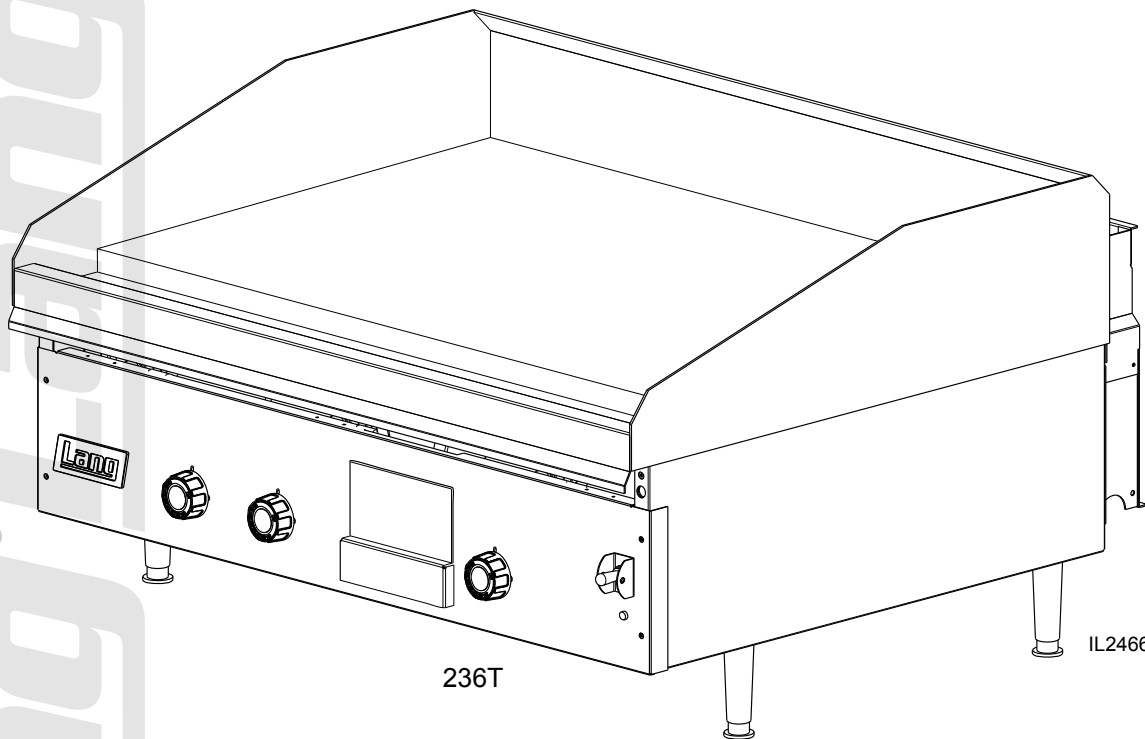
ACCU-TEMP Spark Ignition GAS GRIDDLE

Commercial

224T, 236T, 248T, 260T, 272T

Installation and Operation Instructions

2M-W358 Rev. I 3/03/15



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.

The installation of the Appliance must 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.

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.

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 Manufacturing 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 (314) 678-6315

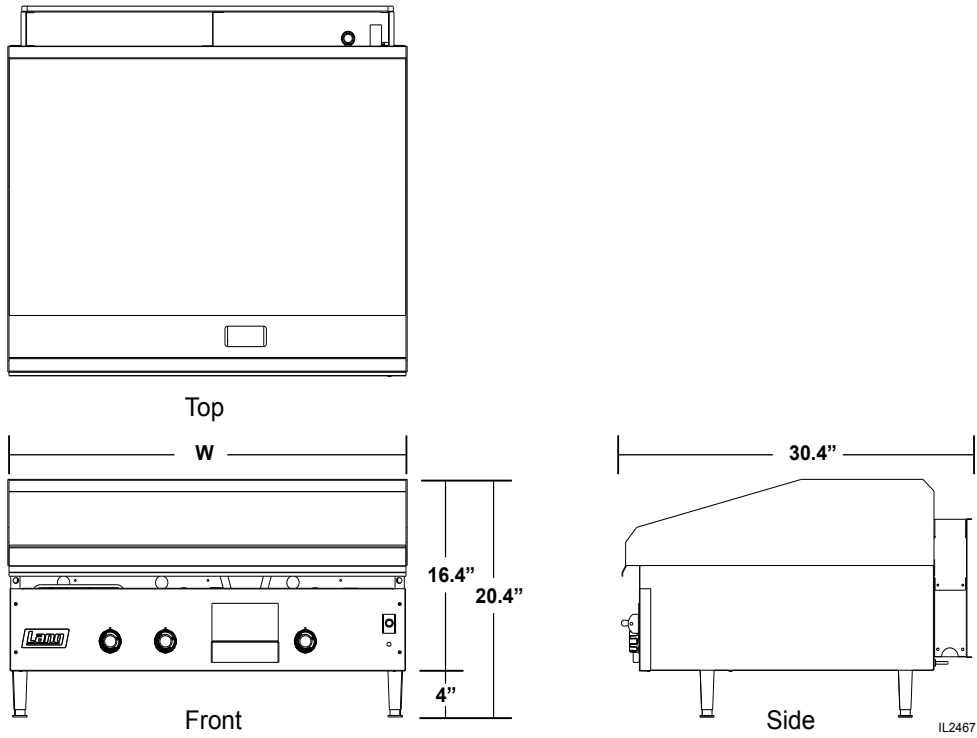
TABLE OF CONTENTS

Specifications	4 - 5
Equipment Description	6
Unpacking	7
Installation	
Ventilation & Clearence	7
Electrical & Gas Connection.	8
Initial Start-Up	
Initial Lighting Procedure	9
Seasoning Cooking Surface.	9
Operation	
Setting the Griddle Temperature	10
Suggested Times and Temperatures	10
Loading the Griddle	11
Sequence of Operation	
Power On	12
Maintenance	
Daily Cleaning	13
Weekly Cleaning	13
Burner Air Shutter Adjustment.	13
Troubleshooting	
Symptoms / Possible Causes	14
Possible Causes / Test	15
Wiring Diagram	16
Exploded View & Parts List	18-28

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 (314) 678-6315 or visit our website 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	
224T	16.4" x 24.1" x 30.4" 418mm x 613mm x 773mm	Sides: 5" Back: 5"	243 lbs.	280 lbs.	65
			110 kg	127 kg	
236T	16.4" x 36.1" x 30.4" 418mm x 917mm x 773mm		368 lbs.	420 lbs.	
			167 kg	191 kg	
248T	16.4" x 48.1" x 30.4" 418mm x 1222mm x 773mm		448 lbs.	520 lbs.	
			204 kg	236 kg	
260T	16.4" x 60.1" x 30.4" 418mm x 1527mm x 773mm	556 lbs.	635 lbs.		
		253 kg	289 kg		
272T	16.4" x 72.1" x 30.4" 418mm x 1832mm x 773mm	689 lbs.	800 lbs.		
		313 kg	364 kg		

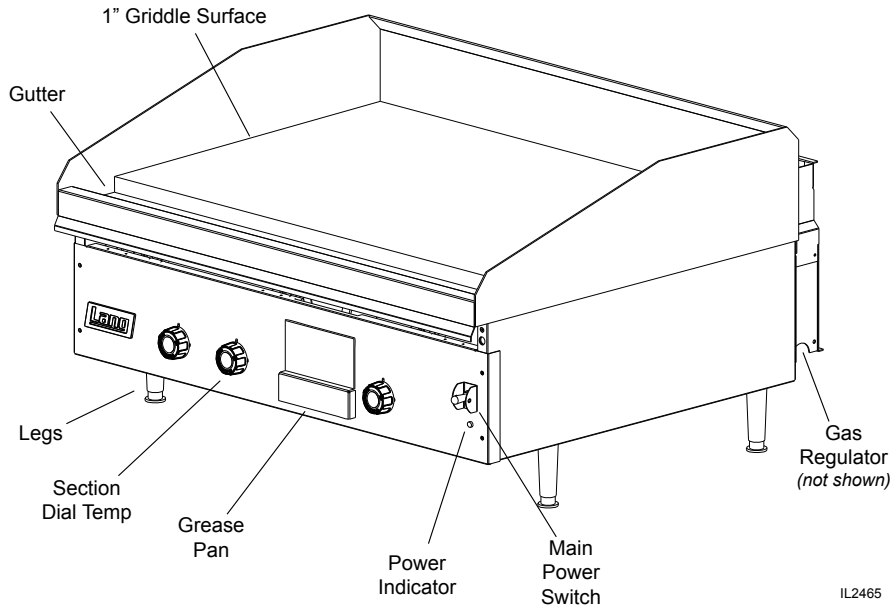
2M-W358; ACCU-TEMP Spark Ignition Gas Griddle

EQUIPMENT SPECIFICATIONS

Current Model	Gas Requirements					Electrical Requirements			
	NAT. Gas	LP Gas	Burner Input	Manifold Press	Gas Connection (3/4" NPT)	Voltage	Total kW.	Ph	Amps/Line
224TCHE-NAT	X		27,000	5 WC	54,000 BTU/hr	115V/60Hz	0.5kW	1	2.0
224TCHG-NAT	X			5 WC					
224TC-LP		X		10 WC					
224TC-NAT	X			5 WC					
224THE-LP		X		10 WC					
224THE-NAT	X			5 WC					
224THG-LP		X		10 WC					
224THG-LPMG		X		10 WC					
224THG-NAT	X			5 WC					
224THG-NATMG	X			5 WC					
224TH-LPMG		X		10 WC					
224TH-NATCD	X			5 WC					
224TH-NATMG	X			5 WC					
224TH-NATOC	X			5 WC					
224T-LP		X		10 WC					
224T-LPBK		X		10 WC					
224T-NAT	X			5 WC					
224T-NATLR	X			5 WC					
224TR-NAT	X			5 WC					
236TCHG-NAT	X			5 WC					
236TC-LPTE		X		10 WC					
236TC-NAT	X			5 WC					
236TCHE-NAT	X			5 WC					
236THE-NAT	X			5 WC					
236THE-NATCD	X			5 WC					
236THG-LP		X		10 WC					
236THG-NAT	X			5 WC					
236T-LP		X		10 WC					
236T-NAT	X		5 WC						
236TR-NAT	X		5 WC						
248TCHE-NAT	X		5 WC						
248TCHG-NAT	X		5 WC						
248TC-LPTE		X	10 WC						
248TC-NAT	X		5 WC						
248THE-NAT	X		5 WC						
248THG-LP		X	10 WC						
248THG-NAT	X		5 WC						
248T-LP		X	10 WC						
248T-NAT	X		5 WC						
248T-NATCP	X		5 WC						
248TNTS-NAT	X		5 WC						
260TCHE-LP		X	10 WC						
260TCHG-NAT	X		5 WC						
260TC-NAT	X		5 WC						
260THE-NAT	X		5 WC						
260THG-NAT	X		5 WC						
260T-LP		X	10 WC						
260T-NAT	X		5 WC						
260T-NATCP	X		5 WC						
272TC-LPTE		X	10 WC						
272TC-NAT	X		5 WC						
272TC-NATTE	X		5 WC						
272THG-NAT	X		5 WC						
272T-LP		X	10 WC						
272T-NAT	X		5 WC						
272TNTS-NAT	X		5 WC						

2M-W358; ACCU-TEMP Spark Ignition Gas Griddle

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 stainless steel drop-down door keeps the controls cool and control area clean.

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

The ACCU-TEMP Thermostat Control Griddles comes include:

- An Electronic ignition, main power switch & power indicator for the entire unit.
- Snap-action thermostats
- Each twelve-inch section of the griddle is controlled independently.

Technical

- Griddle operates on either Natural gas or Propane. This must be specified when ordering. It is shipped with a Power Cord and Plug attached.
- Floor space required is 30" (76.20cm) Deep, and width is 2 ft, 3ft, 4ft, 5ft, or 6ft depending on actual model number.
- The griddle weighs 260, 390, 520, 650, 780 lbs. depending on actual model number.

Griddle Gas and Voltage Specifications

The Lang Model can be connected to any 120 Volt source.

The gas and electrical specifications are listed in the table on the previous page.

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.

VENTILATION & CLEARANCE

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 5" (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. The legs supplied with the unit must be installed. 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.

INSTALLATION

Electrical Connection

The griddle is supplied with a cord and plug. The receptacle is not provided with the griddle.

Follow the receptacle manufacturer's instructions when connecting the receptacle to the power supply.

Gas Connection

This griddle is manufactured for use with the type of gas indicted on the nameplate.

Contact the factory if your type of gas does not match the nameplate data.

All gas connectors must be in accordance with local codes and comply with the National Fuel Federal Gas Codes ANSI Z223.1 latest edition.

This appliance should be installed with a separate gas valve in the gas line ahead of the unit. Use a 3/4 inch or larger gas supply line.

Remove the 5/16 inch nuts securing the rear of burners. These nuts are for securing the main burners during transportation only. The rear burner shield must be removed to gain access to the nuts.

A pressure regulator for the type of gas specified is supplied with each appliance.

This regulator must be installed in the gas supply line. (Note the direction of the gas flow arrow.)

The pressure in the manifold of the appliance should be tested with a manometer and the regulator adjusted for proper pressure with the appliance operating at full fire. A 1/8 inch NPT tap is provided in the manifold for connecting a manometer.

Correct manifold pressures are:

5 inches water column for natural gas

10 inches water column for propane

When replacing the plug in the manifold, a pipe joint compound or sealant should be used that is resistant to the action of liquid petroleum gas.

Initial adjustments are the responsibility of the installer and are not chargeable to Star Manufacturing International.

After the griddle is in its final position, adjust the legs to create 1/8 inch slant from back to front.

This will allow the grease to run into the grease gutter and provide the proper combustion air for the burners.

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



WARNING

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 inside the control compartment of each griddle. The griddle voltage, serial number, gas specifications, 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.

INITIAL START UP

Initial Lighting Procedure

Clean the preservative coating from the griddle plate and splash guard. Add a mild detergent to hot water and wash the griddle plate and splash guard. Rinse with a damp sponge and dry with a clean rag.

WARNING: BEFORE LIGHTING, USE A SOAP AND WATER SOLUTION TO TEST ALL JOINTS FOR GAS LEAKS.

- Plug the unit into a 115-volt power supply.
- Turn the ON-STANDBY toggle switch to ON.
- Set the temperature dials to the desired temperature.
- To turn the griddle off, simply turn the main toggle switch to STANDBY.

Seasoning the Griddle Plate (non chrome only)

- Set the temperature dials to 300°F (148°C).
- Observe the burners through the opening at the top of the control panel.
- When the burners go OFF, apply a thin coat of high-grade, non-salted vegetable oil to the griddle surface.
- Rub the oil into the griddle surface with the flat side of a spatula or a towel.
- Recoat any dry spots that appear then wait two minutes and wipe off any excess oil.
- Repeat the seasoning process at 350°F (176°C) and at 400°F (204°C).

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

Setting the Griddle Temperature

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.

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

SUGGESTED TIMES AND TEMPERATURES		
PRODUCTS	TEMPERATURE (F / C)	TIME (MIN)
HAMBURGER	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
STEAKS		
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		6 to 8
Halibut	325°F (162°C)	6 to 8
Snapper		6 to 8
Hashbrown 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.		

OPERATION

Loading the Griddle

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

Each 12" inch section of your griddle is independently controlled by a thermostat. The thermostat's sensor is mounted in the center of each cooking section under the griddle plate.

If the product is loaded directly over the probe, that section will turn on and the burner will heat the entire 12" section. If the product is loaded to the side, front or back of the thermostat sensor, the thermostat will react to the temperature change much slower.

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

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 insure you the proper griddle temperature.

SEQUENCE OF OPERATION

Power On

When the griddle is connected to 115 Volt power, the spark module for each section starts sparking. While they are sparking the solenoid valve for the pilot burners are energized.

When the individual pilot burners ignite, and the pilot flame is verified, the spark module will stop sparking.

Note: The pilot burners will remain lit until the griddle is removed from power or the gas is shut off.

When the main switch is turned on, 24 Volts is applied to the temperature control circuit.

When one of the individual section's switch is turned on, it provides power to the circuit board for that section.

The operator can now set the temperature of that section by selecting it on the temperature dial.

When the temperature on the dial is set higher than the temperature of the griddle section the circuit board will generate a "Heat call". This call (24 VAC Signal) goes to the solenoid valve opening the valve. The pilot burner ignites the main burner.

When the griddle section reaches the temperature set on the selector switch, the circuit board which monitors the probe resistance will turn off the heat call and there by close the gas valve.

When the griddle temperature drops below the set temperature the circuit board generates a new heat call and the sequence repeats.

MAINTENANCE & CLEANING

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.



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.

CHROME GRIDDLE SURFACE LIMITED WARRANTY EXCLUSIONS

Your Chrome 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 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 Lang Manufacturing 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. Incorrect voltage applied to Chrome units allowing the surface to overheat and discolor.
3. 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.
4. 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.
5. The neglect of daily routine maintenance to the chromium surface.

Daily Cleaning (Non chrome only)

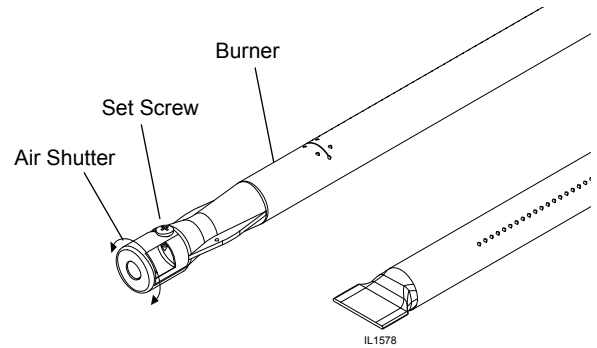
- Empty the grease drawer daily or whenever it is 3/4 full. It is easily removed for washing.
- Keep the griddle surface clean. After each cooking load, scrape the griddle surface to remove any carbonized grease.
- Once a day or when necessary the non chrome griddle surface should be thoroughly cleaned and seasoned again. Use a griddle stone, griddle pad, or liquid cleaner. Rub with the grain of the metal, being careful not to scrape the splash guard.
- Chrome griddle surfaces can be scraped with a 4" wide Razor Sharp scraper and wipe surface with a damp cloth.
- Following the scraping, a damp cloth and non-silicated, non-abrasive, non-chlorinated cleaner such as Bon-Ami may be used to wipe surface clean, followed by wiping with a clean wet cloth.

Weekly Cleaning (Non chrome only)

- A mild detergent with water or one of the many commercial cleaners may be used.
- Be sure to rinse thoroughly and coat the griddle with a thin film of oil to prevent rusting, non-chrome surfaces only.
- Clean the exterior of the appliance with hot water and a mild detergent to maintain a gleaming appearance.
- Re-season the griddle plate after each cleaning, non-chrome surfaces only.

Burner Air Shutter Adjustment

- The air shutters are pre-set at the factory. However, minor adjustments may be required in the field to accommodate differences in gas and elevation.
- To adjust the air shutters, loosen the set screw holding the air damper to the burner near the gas inlet.
- Adjust the air mixture until the burner flame just flickers on the burner. "Lift-off" or yellow flame indicates improper shutter adjustment.
- Periodically inspect and clean the air shutters to insure complete combustion.



KEEP WATER AND SOLUTIONS OUT OF CONTROLS. NEVER SPRAY OR HOSE CONTROL CONSOLE, ELECTRICAL CONNECTIONS, ETC.



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.

Calibration

- Set the temperature dials to 350°F (176°C).
- Allow the burners to cycle ON and OFF at least five times before attempting to calibrate.
- Place a surface thermometer in the center of each cooking section to be calibrated.
- Allow the burners to cycle several times while recording the temperature at which the burners turn ON and OFF.
- Average the temperatures together, if the average temperature is within 10° of the set temperature, the thermostat is within specifications and needs no adjustment.
- If the thermostat is out of specification, remove the thermostat knob and inset a small flat blade screw driver down the stem of the thermostat and turn the adjusting screw at the base of the stem.
- Turning the screw counter-clockwise raises the griddle temperature while clockwise lowers the temperature.

TROUBLESHOOTING

Symptoms

The chart below is to assist in the troubleshooting of 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 cause, refer to the TEST section (on the following page) and locate the Possible Cause then refer to test to identify test procedures.

SYMPTON	POSSIBLE CAUSE
Entire griddle not lighting	Failed regulator or plugged regulator vent
	Failed transformer
Power indicator is not lit	No power to cord outlet
	Griddle unplugged from outlet
	Failed power cord or plug
	Failed power switch
	Failed pilot light
Section will not heat	Plugged pilot orifice
	Failed thermostat
	Failed gas valve
Product burning	Product is cooked too long
	Failed thermostat
Product under done	Failed thermostat
	Incorrect Gas pressure
Doesn't ignite	Failed igniter
	Improper gas pressure
	No power
	Failed spark module

TROUBLESHOOTING CONT.

TESTS

POSSIBLE CAUSE	TEST
Failed regulator	· Replace regulator
Failed thermostat	· Check for correct temperature, replace thermostat
Failed transformer	· Check transformer for correct voltage, replace as necessary
Failed igniter	· Replace as necessary
Failed spark module	· Check for correct incoming voltage at module
Failed power cord or plug	· Check cord and plug for proper voltage
Failed power switch	· Check switch for continuity across poles
Failed pilot light	· Check for continuity across pilot light leads
Failed gas valve	· Remove the wires from the valve terminals and check for continuity across the coil
Incorrect gas pressure	· Adjust to correct pressure
Plugged regulator vent, or orifice	· Clean as necessary

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 (314) 678-6315, or www.langworld.com For the service agent nearest you.



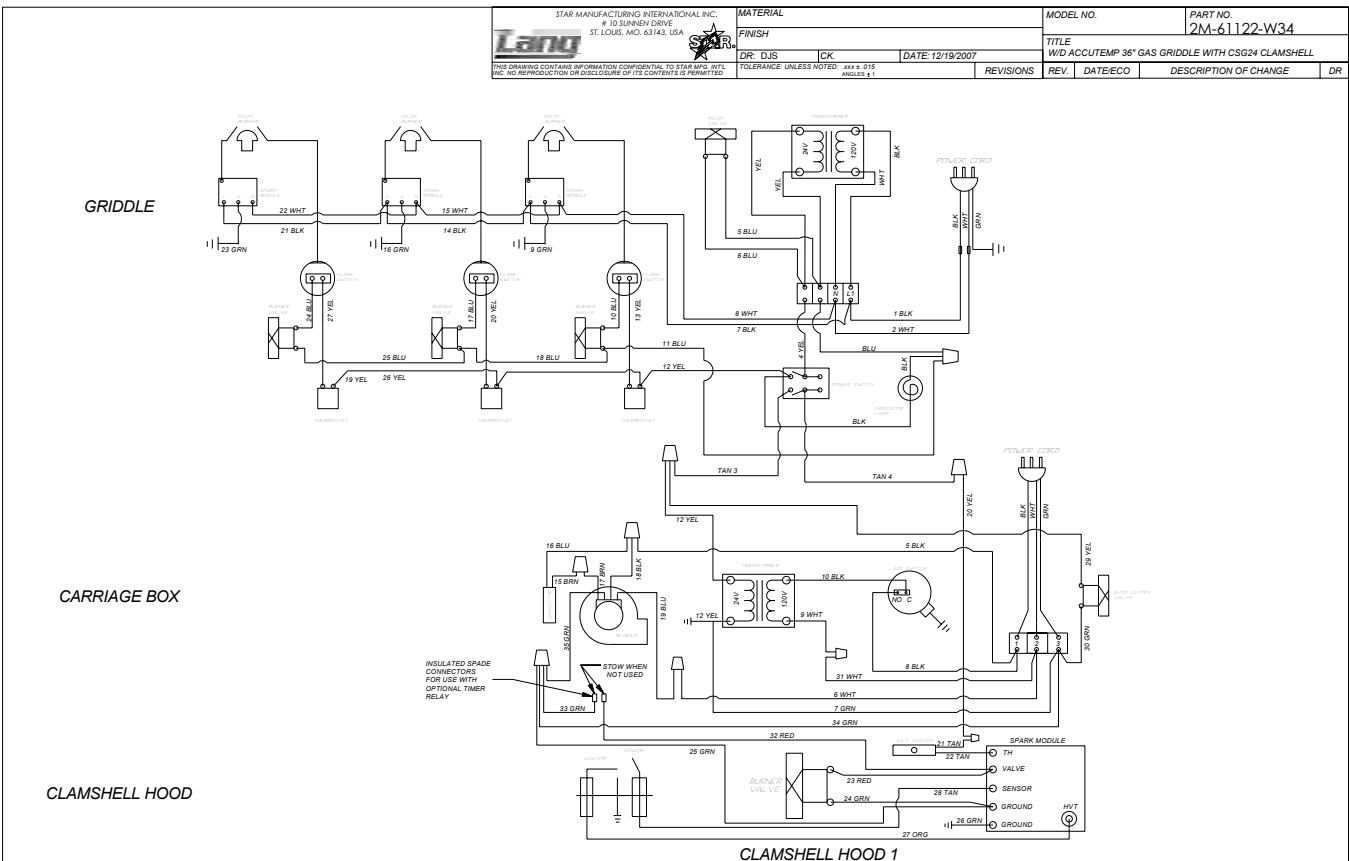
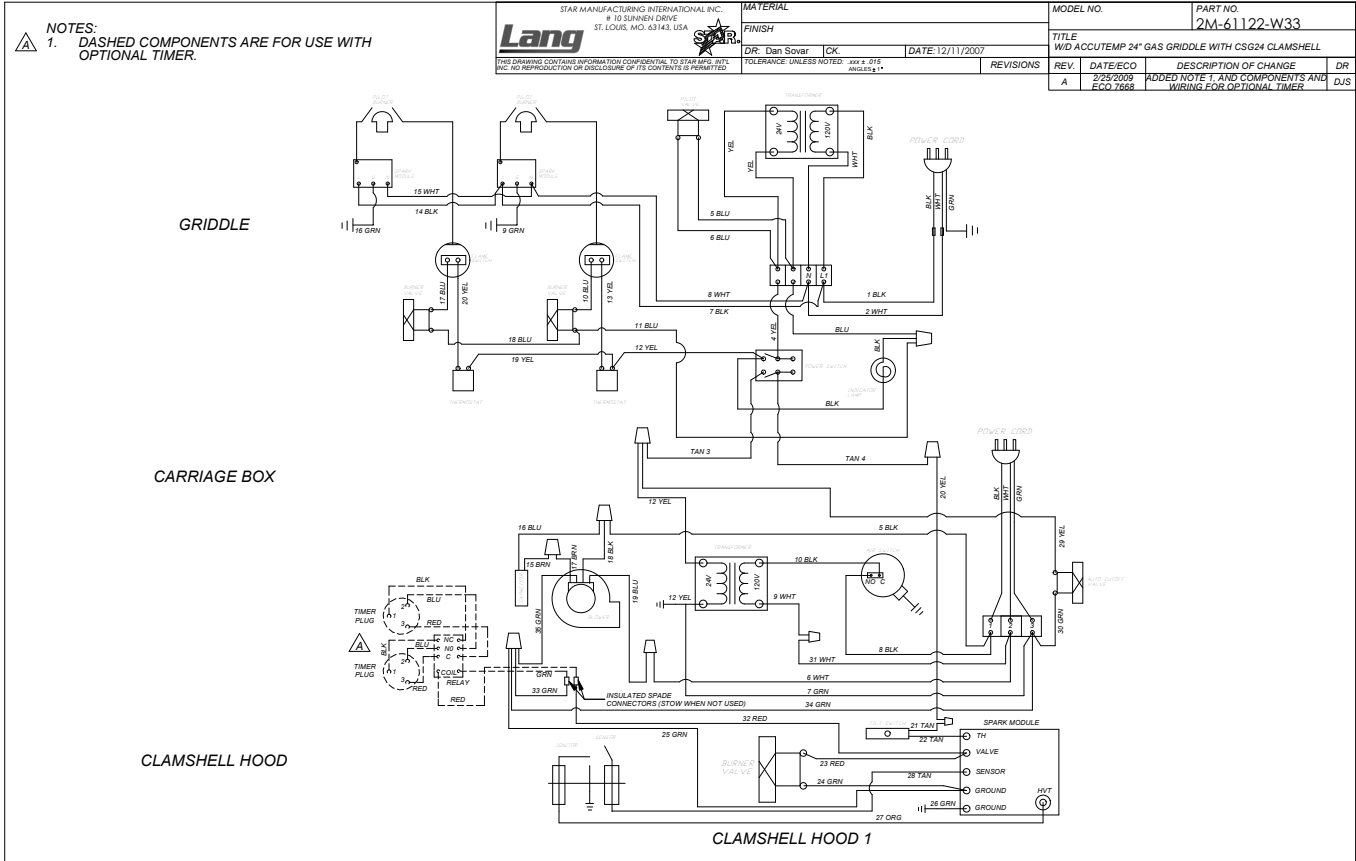
WARNING

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.



CAUTION

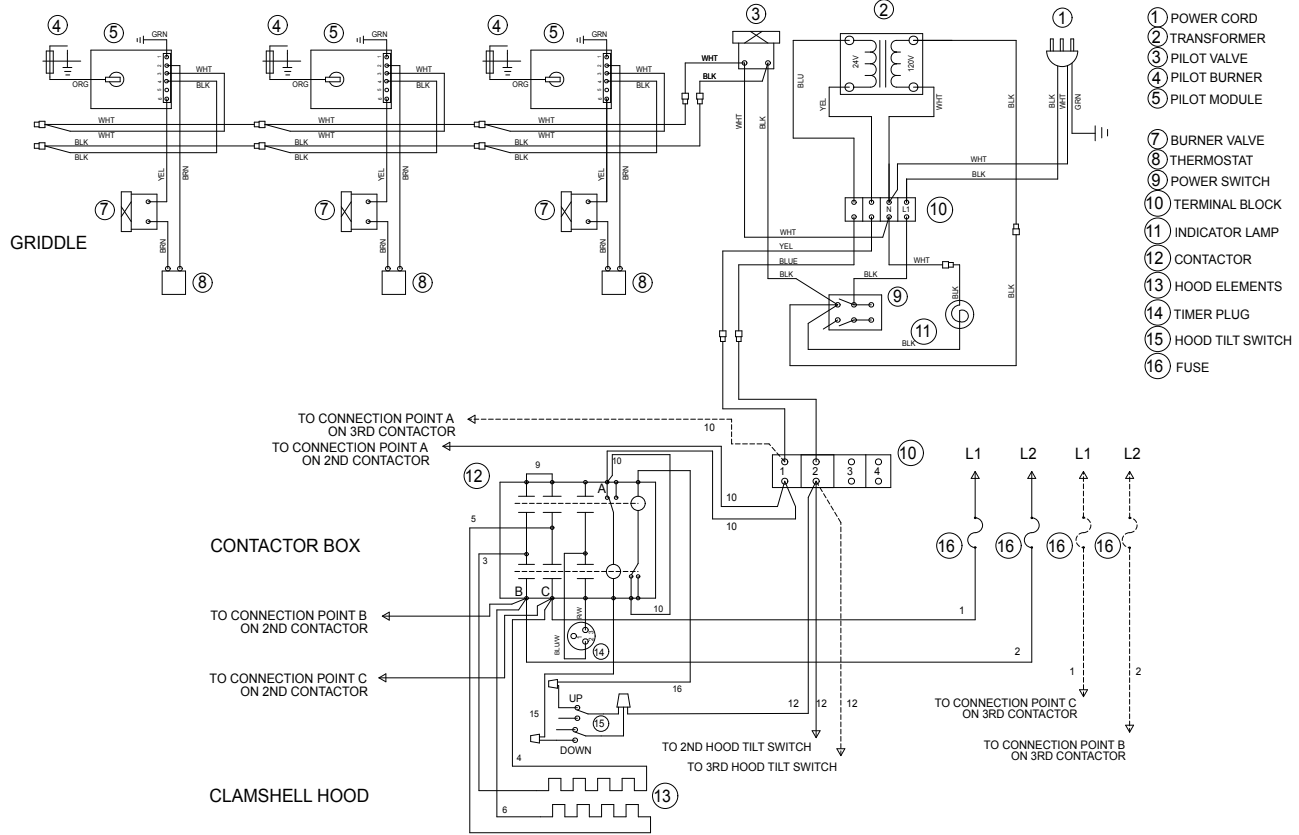
USE OF ANY REPLACEMENT PARTS OTHER THAN THOSE SUPPLIED BY LANG OR THEIR AUTHORIZED DISTRIBUTORS CAN CAUSE BODILY INJURY TO THE OPERATOR AND DAMAGE TO THE EQUIPMENT AND WILL VOID ALL WARRANTIES.



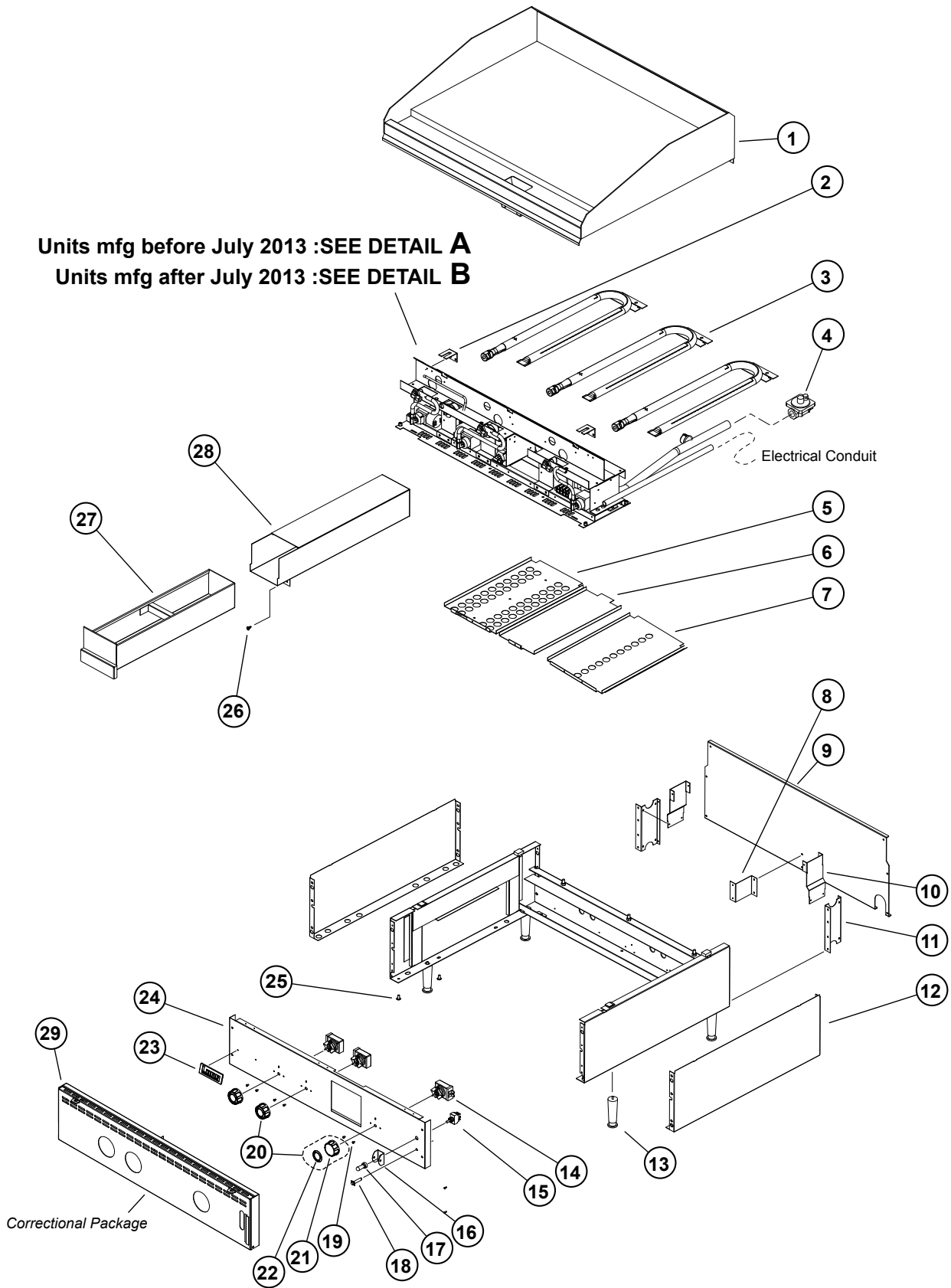
2M-W358; ACCU-TEMP Spark Ignition Gas Griddle

Lang STAR MANUFACTURING INTERNATIONAL INC. # 10 SUNNEN DRIVE ST. LOUIS, MO. 63143, USA		MATERIAL FINISH DR: DJS CK DATE: 10/23/2007 TOLERANCE: UNLESS NOTED: xxx ± .015 ANGLES ± 1°		MODEL NO. W/D ACCUTEMP 3' GAS GRIDDLE WITH CSE12 CLAMSHELL	PART NO. 2M-61122-W24
THIS DRAWING CONTAINS INFORMATION CONFIDENTIAL TO STAR MFG. INTL. INC. NO REPRODUCTION OR DISCLOSURE OF ITS CONTENTS IS PERMITTED.			REVISIONS REV DATE/ECO DESCRIPTION OF CHANGE DR	TITLE W/D ACCUTEMP 3' GAS GRIDDLE WITH CSE12 CLAMSHELL	
			A 3/11/2013 EQO.12825 CHANGED FLAME SWITCH AND SPARK IGN. TO NEW IGNITION MODULE. UPDATED WIR. JRA		

- NOTES:
- FUSE BLOCK PAIR REQUIRED FOR EVERY 1 OR 2 CLAMSHELL COMBINATION.
 - DASHED COMPONENTS ARE REQUIRED ONLY WHEN 3 HOODS ARE USED.



2M-W358; ACCU-TEMP Spark Ignition Gas Griddle



2M-W358; ACCU-TEMP Spark Ignition Gas Griddle

Model: 224T thru 272T GAS ACCU-TEMP GRIDDLE

Lang[®]

SK2581

Rev. A

7/19/13

PARTS LIST

March 03, 2015, Rev. I

Model: 224T Accu-Temp Gas Griddle				
Fig No.	Part Number	Qty	Description	Application
1	K9-EZG-460	1	PLATE ASY 2' ACU	224T-NAT
	K9-EZG-460-01		PLATE ASY 2" ACU W/AGC	224THG-LP, 224THG-NAT, 224THG-LPMG, 224THG-NATMG, 224TH-NATMG, 224TH-LPMG
	K9-EZG-460-011		PLATE ASSY 2' CHROME	224TCHG-NAT
	K9-EZG-460-3		PLATE ASY 2' ACU w/XLH-12	224T-NATLR, 224THE-LP, 224THE-NAT, 224TH-NATCD, 224TH-NATOC
	K9-EZG-460-60		PLATE ASY 2' ACU - CHROME	224TC
	K9-EZG-460-C3		PLATE ASY 2' ACU CHROME	224TCHE-NAT
	K9-EZGR-487-W22		PLATE ASSY 2' ACCU-REAR	224TR
2	K9-EZG-547	2	FRONT PLATE HOLD DOWN	
3	K9-EZG-232-01	2	WELD BURNER #42	
4	2V-80501-04	1	GAS REG 3/4X3/4 CLS I	NAT
	2V-80501-05		GAS REG 3/4X3/4 CLS II	LP
5	K9-EZG-400	1	END BURNER BAFFLE	
6	K9-EZG-397	1	CENTER BURNER BAFFLE D	
9	K9-EZG-382-2	1	GRIDDLE FLUE 2' UNIVERSAL	
10	K9-EZG-371-13	2	SHIELDEND EZG STD&W/XLH12	
11	K9-EZG-371-03	2	SHIELDMNT EZG STD&W/XLH12	
13	2A-Z0314	4	FOOT, 4" DIE CAST	224TCHE-NPE
	2A-Z0314-1		FOOT, 4" DIE CAST w/ RUBBER BASE	
14	2T-30402-27	2	STAT ADJ 450 DEG 48 PILOT	
15	2E-30303-06	1	SWT TOG ON-ON DPDT BLK	
16	Z1-70-07-0343	1	SWITCH GUARD	
17	2I-05-07-0013	1	BOOT SWITCH	
18	Y9-31601-07-1	1	PILOT LT 28V W/TIN CLIP	
19	2C-20101-77	4	SCRW MS PLT 6-32 X .25	
20	Y9-70701-19 (Black), Y9-70701-19-2 (Red)	2	KNOB & PLATE ASSY 450° D	
21	2R-70700-01	2	KNOB BLNK UNIVERSAL BLACK	
22	2R-70702-08	2	DIAL PLATE 450o STAT	
23	K9-60301-170-1	1	DIE CAST LOGO, - MOE'S + TINN	224THG-LPMG, 224THG-NATMG, 224TH-LPMG, 224TH-NATMG
	K9-60301-43-1		LANG DIE CAST LOG + TINNERMAN	
24	K9-60102-16-2	1	CONTROL PANEL 2' EZG w/LABELS	224T (NON "MG" UNITS)
	K9-EZG-563-1		CONTROL PANEL PE 2' ACCU	224TCHE-NPE
	K9-EZG-563		CONTROL PANEL 2' ACCU	
25	2C-20101-11	4	SCRW THD MS 1/4-20X1/2	
26	2C-20103-02	38	SCRW SM PLT 10 X .5 PHLSL	
27	K9-EZG-343	1	GREASE DRAWER ASSY 2'	FRONT GUTTER
	K9-EZGR-338		SPOT GREASE DRAWER	REAR GUTTER
28	K9-EZG-349	1	GREASE DWR SLIDE ASY 2'	FRONT GUTTER
	K9-EZGR-352		SPOT BUCKET SLIDE	REAR GUTTER
29	K9-EZG-871-2	1	PANEL COVER ASSY 2' ACU-EZG	CORRECTIONAL PACKAGE
NI	2E-31107-02	1	CORD SET 14/3 X 8' 15A	
NI	2R-70703-03	2	CLIP KNOB HAT SHAPED	
NI	K9-50313-096	1	SHELF ASSY 2' - EZG	224TH-NATOC
NI	K9-WTGC-24	1	WORK TABLE GRIDDLE COVER	224T-LPBK
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
NI	2E-EZG-713-2	1	HARNESS BURNER VALVE	MFG AFTER JULY 2013

2M-W358; ACCU-TEMP Spark Ignition Gas Griddle

PARTS LIST

March 03, 2015, Rev. I

Model: 236T Accu-Temp Gas Griddle				
Fig No	Part No	Qty	Description	Application
1	K9-EZG-463	1	PLATE ASY 3' ACU	236T
	K9-EZG-463-01		PLATE ASY 3' ACU w/AGC	236THG-LP
	K9-EZG-463-3		PLATE ASY 3' ACU w/XLH-12	236THE-NAT, 236THE-NATCD
	K9-EZG-463-60		PLATE ASSY-3' ACU CHROME	236TC-NAT
	K9-EZG-463-601		PLAT ASSY 3' ACU CHROME	236TCHG-NAT
	K9-EZG-463-63		PLATE ASSY-3' ACU CHROME	236TC-LPTE
	K9-EZG-0463-62		PLATE ASSY-3' ACCU-CHR	236TCHE
	K9-EZGR-487-W32		PLATE ASSY 3' ACCU-REAR	236TR-NAT
2	K9-EZG-547	2	FRONT PLATE HOLD DOWN	
3	K9-EZG-232-01	3	WELD BURNER #42	
4	2V-80501-04	1	GAS REG 3/4X3/4 CLS I	NAT
	2V-80501-05		GAS REG 3/4X3/4 CLS II	LP
5	K9-EZG-400	2	END BURNER BAFFLE	
6	K9-EZG-391	1	CENTER BURNER BAFFLE B	
8	K9-EZG-385-1	1	REAR SHIELD BRACE FOR NEW	
9	K9-EZG-382-3	1	GRIDDLE FLUE 3' UNIVERSAL	
10	K9-EZG-371-13	2	SHIELDEND EZG STD&W/XLH12	FRONT GUTTER
	K9-EZGR-371-1	1	SHIELD END RH EZGR	REAR GUTTER
	K9-EZGR-371-2	1	SHIELD END LG EZGR	REAR GUTTER
11	K9-EZG-371-03	2	SHIELDMNT EZG STD&W/XLH12	FRONT GUTTER
	K9-EZGR-371		SHIELD MOUNT EZGR	REAR GUTTER
12	K9-EZG-625	2	S/S SIDE	
13	2A-Z0314	4	FOOT, 4" DIE CAST	
14	2T-30402-27	3	STAT ADJ 450 DEG 48 PILOT	
15	2E-30303-06	1	SWT TOG ON-ON DPDT BLK	
16	Z1-70-07-0343	1	SWITCH GUARD	
17	2I-05-07-0013	1	BOOT SWITCH	
18	Y9-31601-07-1	1	PILOT LT 28V W/TIN CLIP	
19	2C-20101-77	8	SCRW MS PLT 6-32 X .25	236TR-NAT
		6		
20	Y9-70701-19 (Black), Y9-70701-19-2 (Red)	3	KNOB& PLATE ASSY 450° D	
21	2R-70700-01	3	KNOB BLNK UNIVERSAL BLACK	
22	2R-70702-08	3	DIAL PLATE 450o STAT	
23	K9-60301-43-1	1	DIE CAST LOG + TINNERMAN	
24	K9-60102-16-3	1	CONTROL PANEL 3' EZG w/LABELS	
	K9-EZG-601		SPOT CNTRL PNL 3' ACU	
25	2C-20101-11	4	SCRW THD MS 1/4-20X1/2	
26	2C-20103-02	46	SCRW SM PLT 10 X .5 PHLSL	
27	K9-EZG-344	1	GRSE DRWER ASY 3'4'5'6'	FRONT GUTTER
	K9-EZGR-338		SPOT GREASE DRAWER	REAR GUTTER
28	K9-EZG-350	1	GREASE DWR SLIDE ASY	FRONT GUTTER
	K9-EZGR-352		SPOT BUCKET SLIDE	REAR GUTTER
29	K9-EZG-871-3	1	PANEL COVER ASSY 3' ACU-EZG	CORRECTIONAL PACKAGE
NI	2E-31107-02	1	CORD SET 14/3 X 8' 15A	
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

2M-W358; ACCU-TEMP Spark Ignition Gas Griddle



PARTS LIST

March 03, 2015, Rev. I

Model: 248T Accu-Temp Gas Griddle				
Fig No	Part Number	Quantity	Description	Application
1	K9-EZG-466	1	PLATE ASY 4' ACU	248T
	K9-EZG-466-01		PLATE ASY 4' ACU W/AGC	248THG
	K9-EZG-466-3		PLATE ASY 4' ACU w/XLH-12	248THE
	K9-EZG-466-60		PLATE ASY 4' ACU - CHROME	248TC
	K9-EZG-466-61		PLATE ASY 4' ACU W/AGC	248TCHG
	K9-EZG-466-63		PLATE ASY 4' ACU - CHROME	248TC-LPTE
	K9-EZG-466-64		GRID PL ASSY, 4' ACCU CHROME	248TC-VL
	K9-EZG-466-CW3		PLATE ASY 4' ACU w/XLH-12 CHROME	248TCHE
	K9-EZG-466-W4		PLATE ASY 4' ACU-NO TAPER	248TNTS-NAT
2	K9-EZG-547	2	FRONT PLATE HOLD DOWN	
3	K9-EZG-232-01	4	WELD BURNER #42	
4	2V-80501-04	1	GAS REG 3/4X3/4 CLS I	NAT
	2V-80501-05		GAS REG 3/4X3/4 CLS II	LP
5	K9-EZG-400	2	END BURNER BAFFLE	
6	K9-EZG-391	1	CENTER BURNER BAFFLE B	
7	K9-EZG-388	1	CENTER BURNER BAFFLE A	
8	K9-EZG-385-1	1	REAR SHIELD BRACE FOR NEW	
9	K9-EZG-382-4	1	GRIDDLE FLUE 4' UNIVERSAL	
10	K9-EZG-371-13	2	SHIELDEND EZG STD&W/XLH12	
11	K9-EZG-371-03	2	SHIELDMNT EZG STD&W/XLH12	
12	K9-EZG-625	2	S/S SIDE	
13	2A-Z0314	4	FOOT, 4" DIE CAST	
14	2T-30402-27	4	STAT ADJ 450 DEG 48 PILOT	
15	2E-30303-06	1	SWT TOG ON-ON DPDT BLK	
16	Z1-70-07-0343	1	SWITCH GUARD	
17	2I-05-07-0013	1	BOOT SWITCH	
18	Y9-31601-07-1	1	PILOT LT 28V W/TIN CLIP	
19	2C-20101-77	8	SCRW MS PLT 6-32 X .25 PHD	
20	Y9-70701-19 (Black), Y9-70701-19-2 (Red)	4	KNOB ASSY 450° D	
21	2R-70700-01	4	KNOB BLNK UNIVERSAL BLACK	
22	2R-70702-08	4	DIAL PLATE 450o STAT	
23	K9-60301-43-1	1	DIE CAST LOG + TINNERMAN	
24	K9-EZG-604	1	SPOT CNTRL PNL 4' ACU	
	K9-60102-16-4		CONTROL PANEL 4' ACCU-TEMP w/LABELS	
25	2C-20101-11	4	SCRW THD MS 1/4-20X1/2	
26	2C-20103-02	50	SCRW SM PLT 10 X .5 PHLSL	
27	K9-EZG-344	1	GRSE DRWER ASY 3'4'5'6'	
28	K9-EZG-350	1	GREASE DWR SLIDE ASY	
29	K9-EZG-871-4	1	PNL COVER ASSY 4' ACU	CORRECTION PACKAGE
NI	2E-31107-02	1	CORD SET 14/3 X 8' 15A	
NI	2C-72800-01	2	LOCK SECURITY PAD, KEYED	CORRECTION PACKAGE
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

2M-W358; ACCU-TEMP Spark Ignition Gas Griddle



PARTS LIST

March 03, 2015, Rev. I

Model: 260T Accu-Temp Gas Griddle				
Fig No	Part Number	Quantity	Description	Application
1	K9-EZG-0469	1	PLATE ASY 5' ACU	260T-NAT
	K9-EZG-469-60	1	PLATE ASY 5; ACUTEMP	260TC-NAT
	K9-EZG-469-W02	1	PLT ASSY-5' ACCU CH W/AGC	260TCHG-NAT
	K9-EZG-469-CW5	1	PLATE ASSY-CHROME 5' ACCU	260TCHE-LP
	K9-EZG-0469-3	1	PLATE ASY 5'ACU W/XLH-12	260THE-NAT
	K9-EZG-0469-01	1	PLATE ASY 5' ACU w/AGC	260THG-NAT
2	K9-EZG-547	2	FRONT PLATE HOLD DOWN	
3	K9-EZG-232-01	5	WELD BURNER #42	
4	2V-80501-04	1	GAS REG 3/4X3/4 CLS I	NAT
	2V-80501-05		GAS REG 3/4X3/4 CLS II	LP
5	K9-EZG-400	2	END BURNER BAFFLE	
6	K9-EZG-391	2	CENTER BURNER BAFFLE B	
7	K9-EZG-388	1	CENTER BURNER BAFFLE A	
8	K9-EZG-385-1	1	REAR SHIELD BRACE FOR NEW	
9	K9-EZG-382-5	1	GRIDDLE FLUE 5' UNIVERSAL	
10	K9-EZG-371-13	2	SHIELDEND EZG STD&W/XLH12	
11	K9-EZG-371-03	2	SHIELDMNT EZG STD&W/XLH12	
12	K9-EZG-625	2	S/S SIDE	
13	2A-Z0314	4	FOOT, 4" DIE CAST	
14	2T-30402-27	5	STAT ADJ 450 DEG 48 PILOT	
15	2E-30303-06	1	SWT TOG ON-ON DPDT BLK	
16	Z1-70-07-0343	1	SWITCH GUARD	
17	2I-05-07-0013	1	BOOT SWITCH	
18	Y9-31601-07-1	1	PILOT LT 28V W/TIN CLIP	
19	2C-20101-77	10	SCRW MS PLT 6-32 X .25 PHD	
20	Y9-70701-19 (Black), Y9-70701-19-2 (Red)	5	KNOB ASSY 450° D	
21	2R-70700-01	5	KNOB BLNK UNIVERSAL BLACK	
22	2R-70702-08	5	DIAL PLATE 450o STAT	
23	K9-60301-43-1	1	DIE CAST LOG + TINNERMAN	
24	K9-EZG-607	1	SPOT CNTRL PNL 5' ACU	
	K9-60102-16-5		CONTROL PANEL 5' EZG ACCU-TEMP W/LABELS	
25	2C-20101-11	4	SCRW THD MS 1/4-20X1/2	
26	2C-20103-02	58	SCRW SM PLT 10 X .5 PHLSL	
27	K9-EZG-344	1	GREASE DRAWER ASSY	
28	K9-EZG-350	2	GREASE DWR SLIDE ASY	
29	K9-EZG-871-5	1	PANEL COVER ASSY 5' ACU	CORRECTIONAL PACKAGE
NI	2R-70703-03	5	CLIP KNOB HAT SHAPED	
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

2M-W358; ACCU-TEMP Spark Ignition Gas Griddle



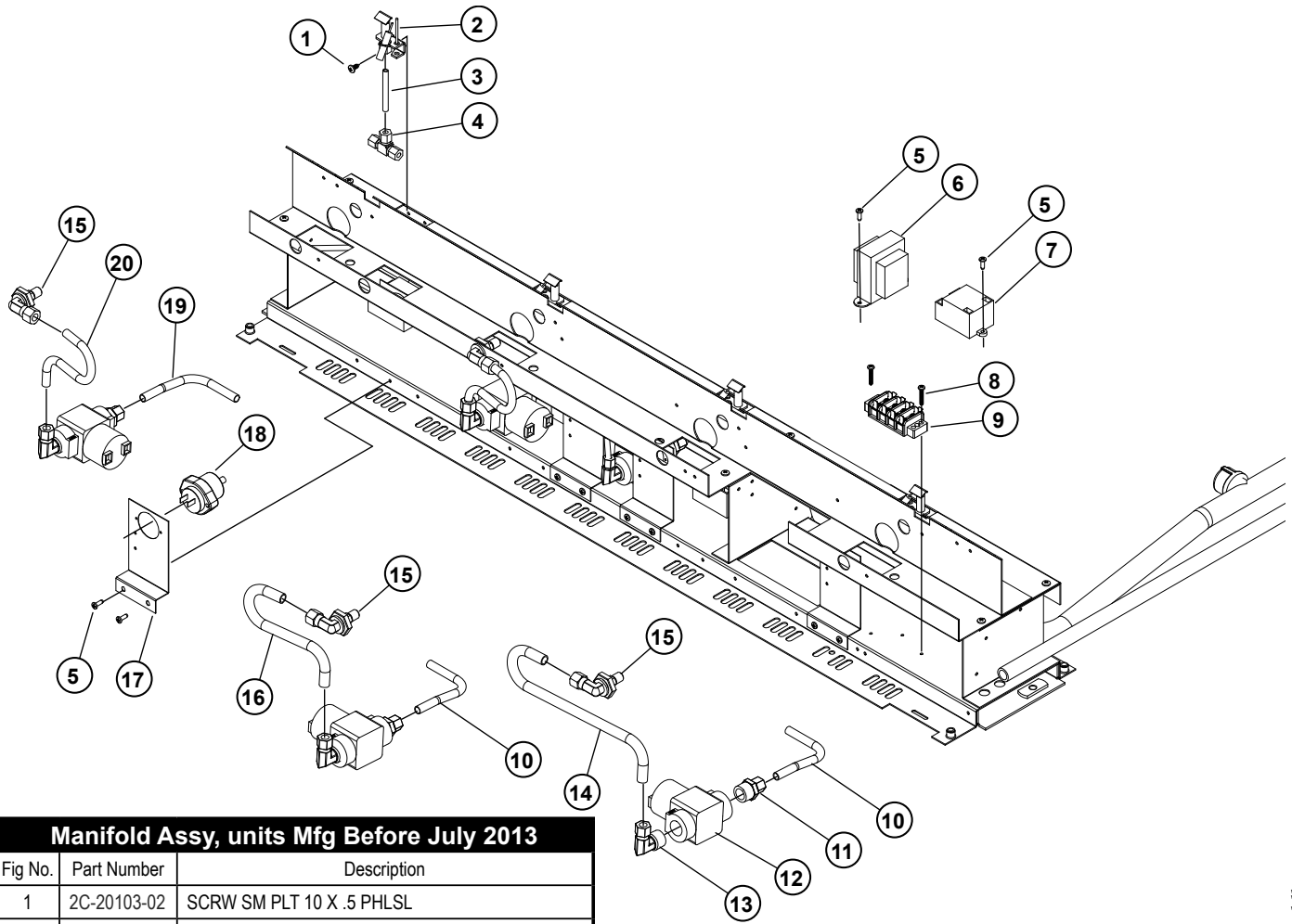
PARTS LIST

March 03, 2015, Rev. I

Model: 272T Accu-Temp Gas Griddle				
Fig No	.Part Number	Quantity	Description	Application
1	K9-EZG-472	1	PLATE ASY 6' ACU	272T-NAT
	K9-EZG-472-60		PLATE ASSY-6' ACCU CHROME	272TC-NAT
	K9-EZG-472-63		PLATE ASY 6' ACU CROME	272TC-LPTE, 272TC-NATTE
	K9-EZG-472-01		PLATE ASY 6' ACU WAGC	272THG-NAT
	K9-EZG-472-W4		PLATE ASY 6' ACU-NO TAPER	272TNTS-NAT
2	K9-EZG-547	2	FRONT PLATE HOLD DOWN	
3	K9-EZG-232-01	6	WELD BURNER #42	
4	2V-80501-04	1	GAS REG 3/4X3/4 CLS I	NAT
	2V-80501-05		GAS REG 3/4X3/4 CLS II	LP
5	K9-EZG-400	2	END BURNER BAFFLE	
6	K9-EZG-391	2	CENTER BURNER BAFFLE B	
	K9-EZG-394		CENTER BURNER BAFFLE C	
8	K9-EZG-385-1	2	REAR SHIELD BRACE FOR NEW	
9	K9-EZG-382-6	1	GRIDDLE FLUE 6' UNIVERSAL	
10	K9-EZG-371-13	2	SHIELDEND EZG STD&W/XLH12	
11	K9-EZG-371-03	2	SHIELDMNT EZG STD&W/XLH12	
12	K9-EZG-625	2	S/S SIDE	
13	2A-Z0314	6	FOOT, 4" DIE CAST	
14	2T-30402-27	6	STAT ADJ 450 DEG 48 PILOT	
15	2E-30303-06	1	SWT TOG ON-ON DPDT BLK	
16	Z1-70-07-0343	1	SWITCH GUARD	
17	2I-05-07-0013	1	BOOT SWITCH	
18	Y9-31601-07-1	1	PILOT LT 28V W/TIN CLIP	
19	2C-20101-77	12	SCRW MS PLT 6-32 X .25 PHD	
20	Y9-70701-19 (Black), Y9-70701-19-2 (Red)	6	KNOB ASSY 450° D	
21	2R-70700-01	6	KNOB BLNK UNIVERSAL BLACK	
22	2R-70702-08	6	DIAL PLATE 450o STAT	
23	K9-60301-43-1	1	DIE CAST LOG + TINNERMAN	
24	K9-EZG-609-1	1	SPOT CONTROL PANEL 6' ACU	
25	2C-20101-11	6	SCRW THD MS 1/4-20X1/2	
26	2C-20103-02	68	SCRW SM PLT 10 X .5 PHLSL	
27	K9-EZG-344	2	GRSE DRWER ASY 3'4'5'6'	
28	K9-EZG-350	2	GREASE DWR SLIDE ASY	
29	K9-EZG-871-6	1	PNL COVER ASSY 6' ACU-EZG	CORRECTION PACKAGE
NI	2R-70703-03	6	CLIP KNOB HAT SHAPED	
NI	2E-31107-02	1	CORD SET 14/3 X 8' 15A	
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

2M-W358; ACCU-TEMP Spark Ignition Gas Griddle





Manifold Assy, units Mfg Before July 2013

Fig No.	Part Number	Description
1	2C-20103-02	SCRW SM PLT 10 X .5 PHLSL
2	2J-80201-24	PLT LT BURNR, SEC 2, 3, 4 (except 6ft griddles) 5 & 6
	2J-80201-25	PLT LT BRNR, SEC 1 & (4 on 6ft Grills)
3	K9-EZG-637	PILOT TUBE #1
	K9-EZG-640	PILOT TUBE #2
	K9-EZG-643	PILOT TUBE #3
	K9-EZG-650	PILOT TUBE #5
	K9-EZG-655	PILOT TUBE #9
4	2K-70101-07	BRAS TBE TEE 1/4CC
5	2C-20102-04	SCRW PHD ST 8-32X.5 PLTD
6	2E-31400-07	XFORMR120-208-240/24V40VA
7	2J-80300-03	SPRK IGNITR MODULE SM2
9	2E-30501-03	TERM STRP 4 POLE W/PUSH
10	K9-EZG-628	SOLENOID TUBE A
11	2K-70101-11	BRAS TBE UNON 3/8CC-1/2
12	2V-80502-03	SLENOID VLVE 24VAC 1/2
13	2K-70101-12	BRAS TBE ELBW 3/8CC-1/2
14	K9-EZG-671	BURNER FEED TUBE #3
15	2A-W1185	ORIFICE FITTING - 90 DEG
16	K9-EZG-668	BURNER FEED TUBE #2
17	K9-EZG-288	FLAME SWITCH MOUNT
18	2V-80506-01	FLAME SWT 24 GAS GRID &
19	K9-EZG-631	SOLENOID TUBE B
20	K9-EZG-665	BURNER FEED TUBE #1
NI	2A-45408	ORIFICE HOOD .0935 #42
NI	2A-80400-12	ORIFICE HOOS .0595 #53
NI	2A-80401-03	PILTBURNER ORIFICE .0115LP
NI	2E-40101-19	CIRBD SI TEMP CNTRL NO

Model: Selectronic & ACCU-TEMP MANIFOLD ASSY

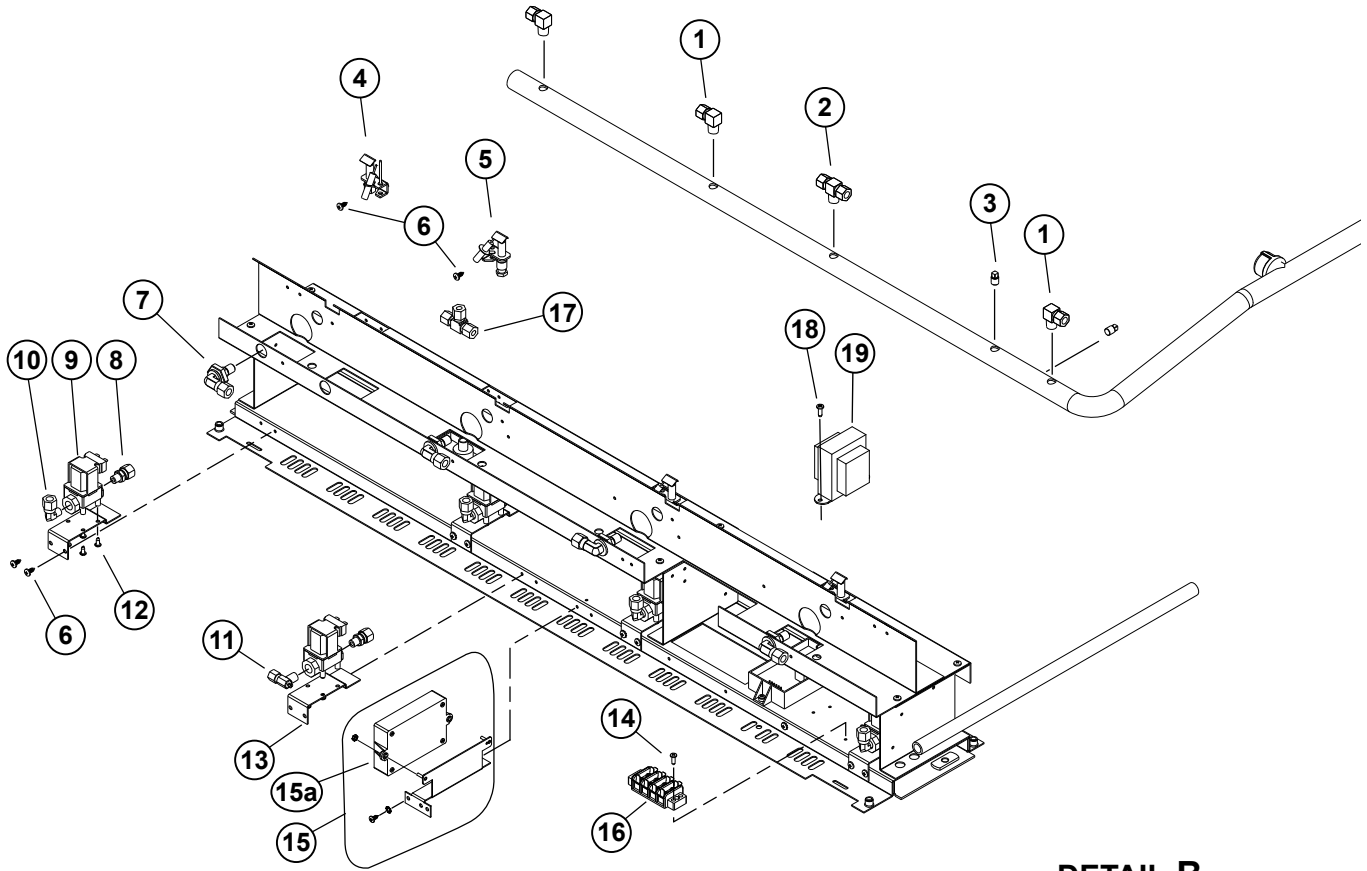
DETAIL A

(manufactured before July 2013)

Lang[®]

SK2405 Rev.A 7/18/2013

2M-W358; ACCU-TEMP Spark Ignition Gas Griddle



Manifold Assy, units Mfg After July 2013

Fig No.	Part Number	Description	Application
1	2K-70101-03	BRASTBEELBOW 1/4NPT-3/8CC	
2	2K-70101-06	BRASTEER BRNCH 1/4NPTM-3/8	
3	2K-70308-01	PIPE PLUG REG 1/8 NPT BLK	
4	2J-80201-25	PLT LT BRNR GEI LT 12 3S2	
5	2J-80201-24	PLT LT BURNR FR GEI12LEAD	
6	2C-20103-02	SCRW SM PLT 10 X .5 PHLSL	
7	2A-W1185	ORIFICE FITTING - 90 DEG	
8	2K-45300	FITTING 3/8CC X 1/8NPT	
9	2V-80502-W07	VALVE SOLENOID-1/8 NPT	
10	2K-70101-124	FITTING 1/8NPT X 3/8COMP.	
11	2V-6671	VALVE-LINCOLN BRASS#3817	
12	2C-20102-08	SCRW PHD ST 8-32X.375	
13	K9-EZG-W297	BRKT,SOLENOID VALVE	
14	2C-20102-04	SCRW PHD ST 8-32X.5 PLTD	
15	PS-60101-W15	KIT,PILOT IGNITION ASSY	mfg between 7/13 & 3/15
	PS-60101-W17	KIT, PILOT IGN ASSY, MOE'S ONLY	
15a	2J-80300-W20-1	PILOT IGNITION MODULE	mfg after 3/2015
16	2E-30501-03	TERM STRP 4 POLE W/PUSH	
17	2K-70101-07	BRAS TBE TEE 1/4CC	
18	2C-20102-04	SCRW PHD ST 8-32X.5 PLTD	
19	2E-31400-07	XFORMR120-208-240/24V40VA	
NI	2K-70104-03	FLEXIBLE TUBE 3/8OD X 8	
NI	2K-80101-05	TUBE FLEX 1/4 DIA X 6 LNG	
NI	2K-Z4921	BURNER TUBE FLEX 3/8 OD	
NI	2K-Z6081	PILOT TUBE FLEX 10"	
NI	2K-Z6943	GAS LINE 1/4"D x 8"L	
NI	2K-Z6945	GAS LINE 1/4"D x 16"L BBQ	
NI	2A-45408	ORIFICE HOOD #42 GRID NAT	NAT
NI	2A-80400-12	ORIFICE HOOD .0595 #53, LP	LP

DETAIL B
(manufactured after July 2013)

Lang[®]

SK2671 Rev. D 5/22/2015

STAR INTERNATIONAL HOLDINGS INC. COMPANY

Star - Holman - Lang - Wells - Bloomfield - Toastmaster

10 Sunnen Drive, St. Louis, MO 63143 U.S.A.

(314) 678-6303

www.star-mfg.com