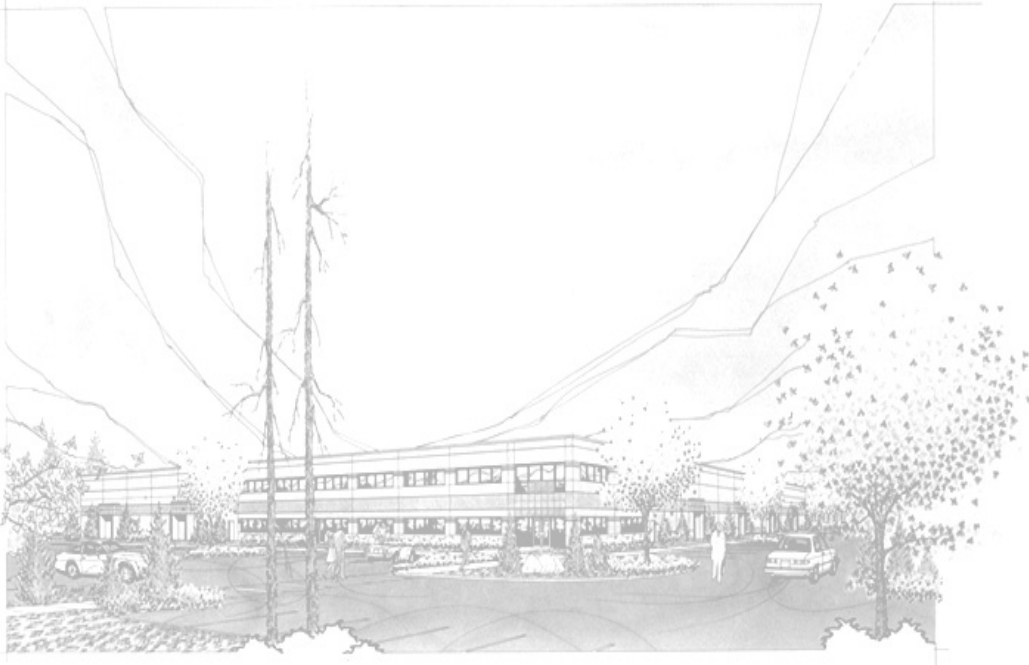


# Lang



**Installation, Operation, Concept Training, Maintenance, &  
Troubleshooting**  
**Model: PANE BELLA PB-24 & PANE BELLA UNO PB-12**



Lang Manufacturing Company  
Part Number: 60801-17

6500 Merrill Creek Parkway  
Phone: 425-349-2400 Fax: 425-349-2733  
WWW.LANGWORLD.COM

Everett, WA 98203

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**THIS MANUAL MUST BE RETAINED FOR FUTURE REFERENCE. READ, UNDERSTAND AND FOLLOW THE INSTRUCTIONS AND WARNINGS CONTAINED IN THIS MANUAL.**

**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 A PROMINENT LOCATION  
WARNING: IMPROPER INSTALLATION, ADJUSTMENT, ALTERATION, SERVICE OR MAINTENANCE CAN CAUSE PROPERTY DAMAGE, INJURY OR DEATH. READ THE INSTALLATION, OPERATING AND MAINTENANCE INSTRUCTIONS THOROUGHLY BEFORE INSTALLING OR SERVICING THIS EQUIPMENT.**

<b>Model #:</b>	<b>Purchased From:</b>
<b>Serial #:</b>	<b>Location:</b>
<b>Date Purchased:</b>	<b>Date Installed:</b>
<b>Purchase Order #:</b>	<b>For Service, Call:</b>

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**CAUTION:** THE GRIDDLE PB-24 WEIGHS 130 LBS. (58.97 KILOGRAMS) & PB-12 WEIGHS 70 LBS. (31.75 KILOGRAMS). 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.



**CAUTION:** ANY STAND, COUNTER OR OTHER DEVICE ON WHICH THE GRIDDLE WILL BE LOCATED MUST BE DESIGNED TO SUPPORT THE WEIGHT OF THE GRIDDLE.



**CAUTION:** SHIPPING STRAPS ARE UNDER TENSION AND CAN SNAP BACK WHEN CUT.



**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. 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 on the back of each griddle. The griddle 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.



**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.



**CAUTION:** 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.



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



**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.



**WARNING:** ALWAYS HOLD THE UPPER GRILL OPEN WHILE CLEANING TO PREVENT INJURY IN CASE OF GRILL CLOSING.



**CAUTION:** DO NOT USE ICE OR WATER TO CLEAN THE COOKING SURFACE WHILE THE GRIDDLE IS HOT. THE GRILL IS MADE OF CAST IRON AND MAY CRACK FROM A RAPID TEMPERATURE CHANGE.



**NOTICE:** Service on this, or any other, LANG appliance must be performed by qualified personnel only. Consult your authorized service station directory or call the factory at 1-800-224-LANG (5264), or WWW.LANGWORLD.COM For the service station 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.



# EQUIPMENT DESCRIPTION

## Lang Model: Lang Model: PB-24 & PB-12

### **PANE BELLA GRILL & PANE BELLA UNO**

#### **Exterior Construction**

##### **PANE BELLA, PB-24**

- The grill dimensions are 12.25" (31.12cm) High (allow an additional 13" (33.02cm) for upper element swing, 14" (35.56cm) Deep, and 24" (60.96) Wide.
- The grill surface is made of two upper and one lower gray iron casting grill surfaces.

##### **PANE BELLA UNO, PB-12**

- The grill dimensions are 12.25" (31.12cm) High (allow an additional 13" (33.02cm) for upper element swing, 14" (35.56cm) Deep, and 13.25" (33.66cm) Wide.
- The grill surface is made of an upper and lower gray iron casting grill surface.

#### **Operation**

- Each twelve-inch section has its own thermostat and timer.

#### **Controls**

- Each PANE BELLA Grill comes with controls which include:
  - ❖ An independently controlled thermostat for each section.
  - ❖ A separate timer for each section.

#### **Technical**

##### **PB-24**

- Grill operates on 208, 220, or 240 Volts. It is shipped with a Power Cord and Plug attached.
- Counter space required is 14" (35.56cm) Deep, and 24" (60.96) Wide.
- The grill weighs 130 lbs. (58.97 kg).

##### **PB-12**

- Grill operates on 120. It is shipped with a power cord and standard plug attached.
- Counter space required is 14" (35.56cm) Deep, and 13.25" (33.66cm) Wide.
- The grill weighs 70 lbs. (31.75 kg).

# EQUIPMENT DESCRIPTION CONT'D

## Ventilation and Clearances

Standard minimum clearance from **combustible** construction is as follows:

- 1 inches from sides
- 4 inches from back
- 4 inches from floor

The installation of any components such as a vent hood, grease extractors, and/or fire extinguisher systems, must conform to the there applicable nationally recognized installation standards.

## Electrical Specifications

<b>ELECTRICAL SPECIFICATIONS</b>				
Model Number	Volts	Watts	Amps	Wire
PB-24	208	3240	15.58	12 GA
	220	3625	16.48	12 GA
	240	4314	17.98	12 GA
PB-12	120	1620	13.5	12 GA
	208	1620	7.79	12 GA
	220	1812	8.24	12 GA
	240	2157	8.99	12 GA

## **4.1 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 loss or damage which 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 Lang Manufacturing Company. File your claim with the carrier.

## **4.2 Location**

Prior to un-crating, move the griddle as near 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.

## **4.3 Un-crating**

The griddle will arrive completely assembled inside a wood frame covered by cardboard box and strapped to a skid. **Remove the cardboard cover, cut the straps and remove the wood frame.**

**CAUTION: THE GRIDDLE PB-24 WEIGHS 130 LBS. (58.97 KILOGRAMS) & PB-12 WEIGHS 70 LBS. (31.75 KILOGRAMS). 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.**



**CAUTION: ANY STAND, COUNTER OR OTHER DEVICE ON WHICH THE GRIDDLE WILL BE LOCATED MUST BE DESIGNED TO SUPPORT THE WEIGHT OF THE GRIDDLE.**



**CAUTION: SHIPPING STRAPS ARE UNDER TENSION AND CAN SNAP BACK WHEN CUT.**



Remove griddle from skid and place in intended location.



# INSTALLATION

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



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**NOTICE:** The data plate is located on the back of each griddle. The griddle 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.



## **5.1 Electrical Connection**

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

The electrical connection must be made in accordance with local codes or in the absence of local codes with NFPA No. 70 latest edition (in Canada use: CSA STD. C22.1).

The electrical service entrance is provided by a cord and plug located at the rear of the appliance.

The plug provided with the PB-24 is a L6-30P, PB-12 is standard. The receptacle must be supplied by the installer and for a PB-24 is a L6-30R, PB-12 is standard.

Supply wire size must be large enough to carry the amperage load for the number of appliances being installed. Wire size information can be found on the data plate and on the chart below.

## **5.2 Ventilation and Clearances**

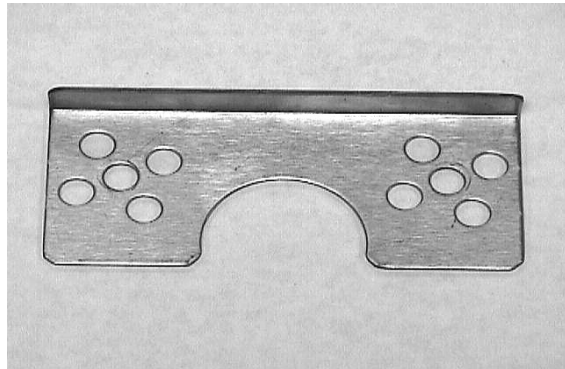
Standard minimum clearance from **combustible** construction is as follows:

- 1 inches from sides
- 4 inches from back
- 1 inches from floor

The installation of any components such as a vent hood, grease extractors, and/or fire extinguisher systems, must conform to the there applicable nationally recognized installation standards.

## **5.3 Hood Stop**

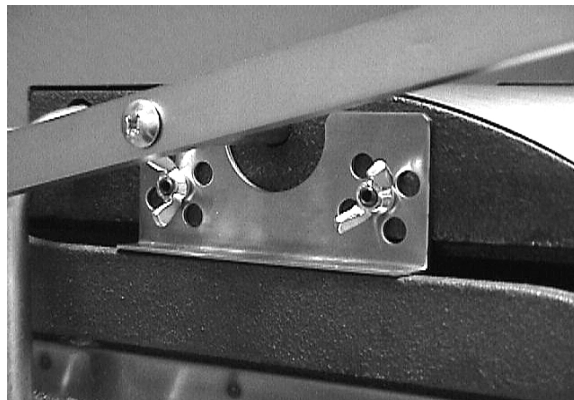
Place the Hood Down Stop onto the two studs, with half moon crescent in the up position, using the center two holes.



Screw the 1/4-20 Wing nuts onto the studs until tight.



Repeat above two steps for other side.



## TEMPLATE



This template is given in the event that the customer would like to install a timer onto the front of the Pane Bella Grill.

1. Cut the above template out from this document or make a copy and cut the template out of the copy.
2. Place the template, so that the TOP is at the top of the label and that the template is resting between the top and bottom metal trim pieces and between the existing timers.
3. Holes 1-4 will now line up with pre-existing holes in the sheet metal behind the Panel label.
4. Using a screw place the appropriate holes in the label that you will need to fasten the timer to the Pane Bella Grill.

## **6.1 Initial Start Up**

Before starting the grill for the first time, clean the grill body and cooking surfaces with a mild soap and water solution then rinse with clear water and dry.

Close the upper cooking surface and turn the temperature dial to position number 1 for 2 hours to evaporate any moisture that may be in the elements and grill castings.

After 2 hours, turn the temperature dial to position 4 for 1/2 hour.

The grill may emit a small amount of smoke as the cooking surfaces passes the 300 degree point. Do not be alarmed, as the smoke is caused by oils associated with the manufacturing process, and will stop when the grill reaches 350 degrees.

## **6.2 Seasoning the Cooking Surfaces**

The cooking surfaces must be "seasoned" in order to eliminate product sticking.

To season, set the dial to position 2.

Once at temperature (the indicator lamp will go Off), spray the upper and lower cooking surfaces with a non-salted vegetable oil such as Pam®.

Allow the grill to stand at temperature until the cooking surfaces look dry then spray them again.

Turn the temperature dial to position number 4 and wait until the indicator lamp goes out then 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 oven and will disappear after the first few hours of use.**



## **6.3 Product Sticking Hint**

The seasoning process is intended to eliminate product sticking. Given the nature and diversity of different products grilled on the Pane Bella some sticking may infrequently occur. The utilization of a spatula will enable the operator to gently release or "pop" any product that may stick to upper or lower platens.

## **7.1 Setting the Temperature**

**CAUTION:** 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.



The grill is divided into a left and right cooking section with upper and lower cooking surfaces.

A single thermostat controls each section's upper and lower cooking surface.

The temperature range of each thermostat is approximately 100 to 650 degrees Fahrenheit, Number 1 on the dial equals approximately 200 degrees, 7 equals approximately 650 degrees.

To set the temperature, turn the thermostat dial until the line on the knob is pointing at the desired number.

Close the upper cooking surface during preheat and idle periods.

An indicator lamp next to the thermostat dial will glow until the cooking surfaces reach the set temperature. Once at the set temperature, the indicator lamp will go Off.

### **Conservation Hint:**

Close the upper cooking surfaces during preheat and idle times. The grill will require far less energy to remain at temperature.

## **7.2 Setting the Timers**

Each cooking section has a 15-minute timer.

To set the timer, turn the timer dial past 10 then back until the line on the knob is pointing at the desired time.

The timer will sound a single ring when the timer has counted down to zero.

The timer does not control the cooking section.

## **7.3 Loading the Grill**

Open the upper cooking surface by raising the handle to the full up position.

Place the product in the center of the lower cooking section.

Grasp the handle of the upper cooking surface and gently lower it onto the product.

Set the timers for the desired cooking time.

When the bell sounds, raise the upper cooking surface and remove the product.

Clean the upper and lower cooking surfaces, with the Pane Bella cleaning tool, between each load.

## MAINTENANCE & CLEANING

### 9.1 Cleaning

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



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**CAUTION:** DO NOT USE ICE OR WATER TO CLEAN THE COOKING SURFACE WHILE THE GRIDDLE IS HOT. THE GRILL IS MADE OF CAST IRON AND MAY CRACK FROM A RAPID TEMPERATURE CHANGE.



**CAUTION:** GRILL CALIBRATION REQUIRES DISASSEMBLY OF THE THERMISTAT AND SHOULD BE PERFORMED BY QUALIFIED PERSONNEL ONLY. IT IS GENERALLY MORE COST EFFECTIVE TO REPLACE A THEROSTAT THAT IS OUT OF CALIBRATION.



The grill is supplied with a Pane Bella grill cleaning tool. Clean the upper and lower cooking surfaces, with the tool, between each load.

Lang Manufacturing has designed the Pane Bella to be easy to clean and maintain. We advise a daily cleaning schedule and the following tips to keep your grill looking like new.

After the “seasoning process” use any vegetable non-stick spray sparingly, **maybe not ever**. Vegetable oil sprayed on the grill surface continually throughout the day will form a carbon build-up and will require more frequent cleaning. Any food material or sandwich that may stick when grilling can be scraped off with a spatula or the cleaning tool provided.

It is necessary to include a daily maintenance schedule of 10 minutes each day to clean the grill. This will eliminate the need to spend hours cleaning any carbon build-up on the cast iron plates and yellowing of the stainless steel from days or weeks of use without cleaning.

#### INTERIOR AND EXTERIOR CLEANING:

- Empty the crumb tray regularly. It is removable and located at the front edge of the grill. Occasionally, hand wash with mild soapy water, rinse, dry and return to grill. The crumb tray may be put through a dishwasher
- Clean the upper and lower cooking surfaces with the scraping tool, provided, throughout the day. Always clean surfaces after each item is grilled.
- Set aside 10 minutes at the end of each day for daily maintenance.
- At the end of the day, turn off grill and let cool to approximately 100 degrees.
- Use Pane Bella Kleen products, recommended stainless steel cleaner to remove any yellowing from stainless steel on upper plates, back panel, sides and front.

## MAINTENANCE & CLEANING CONT'D

- Use recommended Pane Bella grill cleaner in a diluted form for cast iron plates. This process will clean the grill surface and not strip the grill to the metal thus removing seasoned finish.
- For grills with heavy carbon build-up, from continuous weeks of use without cleaning, it may be necessary to scrape the grill thoroughly and use recommended grill cleaner full strength, stripping finish to the metal. Only then it may be necessary to “re-season” after this procedure.
- Heavy carbon build-up on grill plates will negatively affect surface temperature and grill performance.

### **9.2 Component Access**

The thermostats, timers, indicator lamps, power cord and lower cooking surface heating elements are located inside the body of the grill. Access to these components is achieved through the bottom of the unit. Gently tip the entire grill onto its side and remove the four screws holding the bottom to the body. Take care not to damage the power cord exiting the rear of the grill.

The upper surface heating elements are located in the upper grill assembly. To access, remove the four screws and one knob holding the curved cover onto the upper assembly.

The upper cooking surface assist springs are located at the top rear of the unit under the handle pilot cover. To access, remove one screw located at the back of the cover then slide the cover to one side.

The grill temperature will vary by as much as 50 degrees from the bottom to the top of the groove. Take all temperatures at the bottom of the groove.

Allow the grill to operate at temperature for 1 hour before attempting to check the calibration.

Place a surface thermometer in the center of each lower cooking section at the bottom of the groove.

Record the temperatures at which the thermostat indicator lamp just turns On then Off, disregard any temperatures other than On and Off.

Average the On and Off temperatures, if the temperature average is within 25 degrees of the set temperature the thermostat need not be replaced.

# TROUBLESHOOTING

## 10.1 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 cause refer to the TEST section and locate the Possible Cause then refer to test to identify test procedures.

<b>SYMPTON</b>	<b>POSSIBLE CAUSE</b>
Hood not getting hot	<ul style="list-style-type: none"><li>• Failed element</li></ul>
Section will not heat	<ul style="list-style-type: none"><li>• Failed element</li><li>• Failed thermostat</li></ul>
Product burning	<ul style="list-style-type: none"><li>• Product is cooked too long</li><li>• Failed thermostat</li></ul>
Product under done	<ul style="list-style-type: none"><li>• Failed thermostat</li></ul>
Heat lamp doesn't light	<ul style="list-style-type: none"><li>• No power</li><li>• Failed thermostat</li><li>• Failed pilot light</li><li>• Failed element</li></ul>



## TROUBLESHOOTING CONT'D

### 10.2 TESTS

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**WARNING:**

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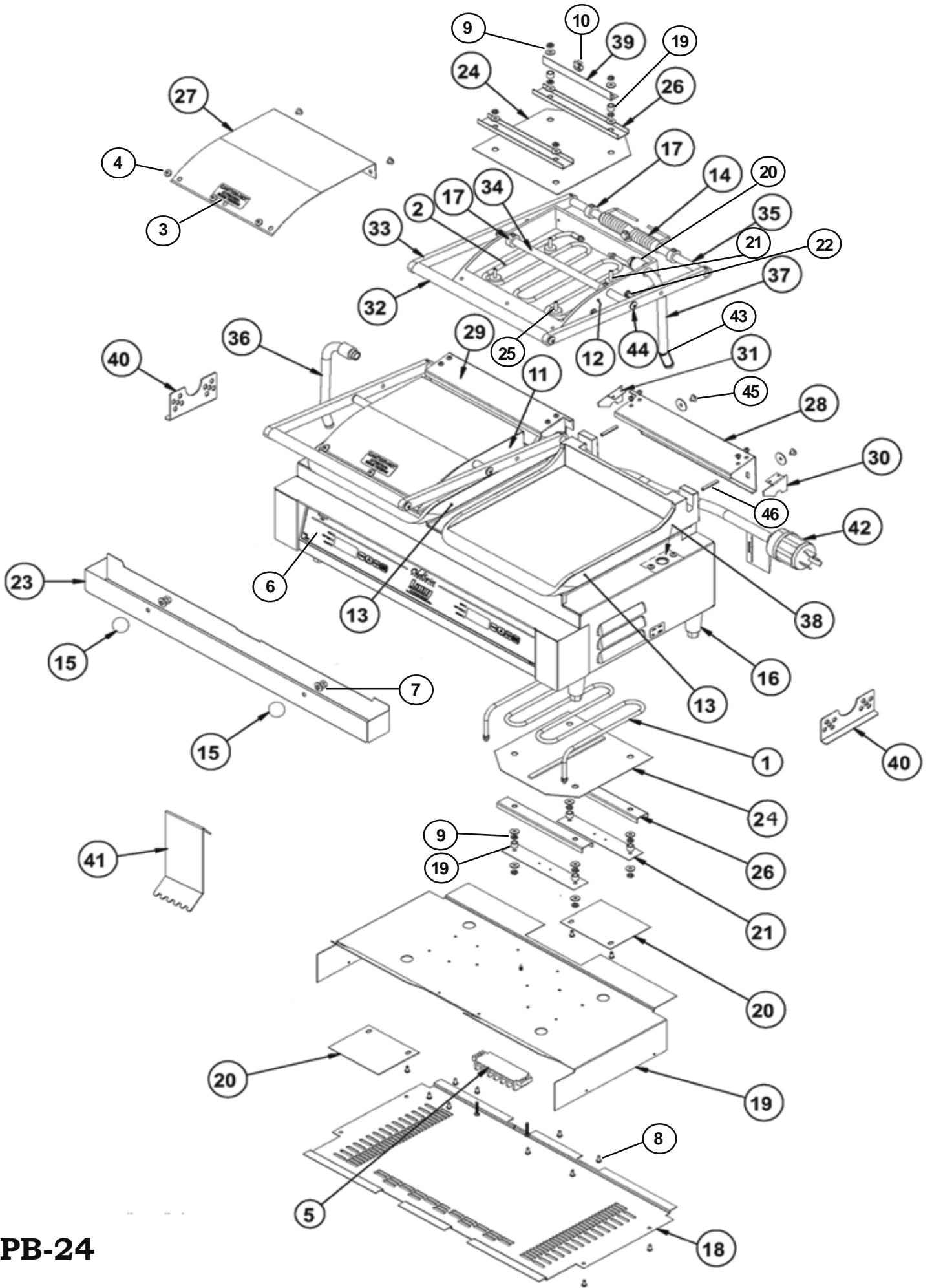


POSSIBLE CAUSE	TEST
Product not being removed when timer sounds	<ul style="list-style-type: none"><li>• No test available, operational condition</li></ul>
No power	<ul style="list-style-type: none"><li>• Check for correct incoming voltage</li><li>• Ensure circuit breaker is not tripped</li></ul>
Failed pilot light	<ul style="list-style-type: none"><li>• Check for continuity across pilot light leads</li></ul>
Failed element	<ul style="list-style-type: none"><li>• Remove the wires from the element terminals and check for continuity across the element</li></ul>

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**PB-24**

MODEL PB-24 Pane Bella

Key Number	Part Number	Number Per Unit	Description	
1	2N-11030-40	2	Elements, Lower - 900 Watt <b>(208/240V)</b>	
2	2N-11030-41	2	Elements, Upper - 720 Watt <b>(208/240V)</b>	
3	2M-60302-21-1	1	Label, Warning - Caution Hot (w/French)	
4	2C-20101-100	8	Screw, 10-24 x 1/4 (THD MS PLT)	
5	2E-30500-03	1	Terminal Strip	
6	2M-60301-130	1	Label, Double Bottom - Panini Grill	
7	2C-20111-01	2	Screw, 1/4-20 x 1/2 (Hex Head Cap)	
	2C-20203-02	2	Washer, Flat - 1/4	
8	2C-20102-08	12	Screw, 8-32 x 3.75 (PHD ST PLTD)	
9	2C-20201-10	20	Washer, Flat - #10	
	2C-20301-09	20	Nut, 10-24 - Hex	
10	2c-20602-01	2	Tinnerman Clip	
11	2F-50800-92	1	Plate, Grill - Upper Left <b>(Grooved)</b>	PB-24G
	2F-50800-97	1	Plate, Grill - Upper Left <b>(Smooth)</b>	PB-24
12	2F-50800-94	1	Plate, Grill - Upper Right <b>(Grooved)</b>	PB-24G
	2F-50800-99	1	Plate, Grill - Upper Right <b>(Smooth)</b>	PB-24
13	2F-50800-93	2	Plate, Grill - Lower <b>(Grooved)</b>	PB-24G
	2F-50800-98	2	Plate, Grill - Lower <b>(Smooth)</b>	PB-24
14	2P-51001-31	2	Spring, Upper Grill Assist	
15	2R-70701-52	2	Knob, Crumb Tray	
16	2R-Y7555	4	Foot	
17	2A-73500-04	8	Collar, Set - 1/2 I.D. (STL 7/8)	
18	I9-PB-218-2	1	Bottom, Double Casting	
19	2A-20503-01	8	Spacer	
20	I9-PB-841	2	Wire Tube Spacer	
	2C-20601-02	2	Retain, Snap Ring	
21	2C-20105-15	8	Set Screw, 10-24 x 1-1/4 (Socket Head)	Bottom
	2C-20105-15	4	Set Screw, 10-24 x 1-1/4 (Socket Head)	Top-Rear
22	2C-20105-07	4	Set Screw, 1/4-20 x 7/8	
	2C-20301-01	4	Nut, 1/4-20 (Wing)	
	2C-20301-13	4	Nut, 1/4-20 (Hex)	
23	I9-PB-512-2	1	Crumb Tray, Double Casting	
24	I9-PB-711	4	Element Plate	
25	2C-20105-16	4	Set Screw, 10-24 x 1 (Socket Head)	Top-Front
26	I9-PB-714	8	Element Plate Support	
27	I9-PB-811	2	Hood Cover	
28	I9-PB-822-2	1	Hood Pivot Cover, Right	
29	I9-PB-822-3	1	Hood Pivot Cover, Left	
30	I9-PB-823	2	Hinge Point Filler, RH	
31	I9-PB-824	2	Hinge Point Filler, LH	
32	I9-PB-832-1	2	Handle Hood - PB12	
33	2A-PB-833	4	Hood Lift Bar	
34	2F-PB-834-2	2	Cross Rod, Single Cast (plated)	
35	2F-PB-835-1	2	Pivot Rod, Single Casting	
36	2V-PB-838	1	L/H Wire Tube	
37	2V-PB-839	1	R/H Wire Tube	
38	I9-PB-842	2	Hood Stop Bushing	
39	I9-PB-847	2	Hood Wire Bracket	
40	I9-PB-849	2	Hood Stop	
41	I9-PB-902	1	Scraper - New Casting	
42	I9-PB-908	1	Cord Assembly, Panna Bella	
43	2C-20206-03	2	Washer, Disc Spring	

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

PAGE 1  
OF 2

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

MODEL PB-24 Pane Bella

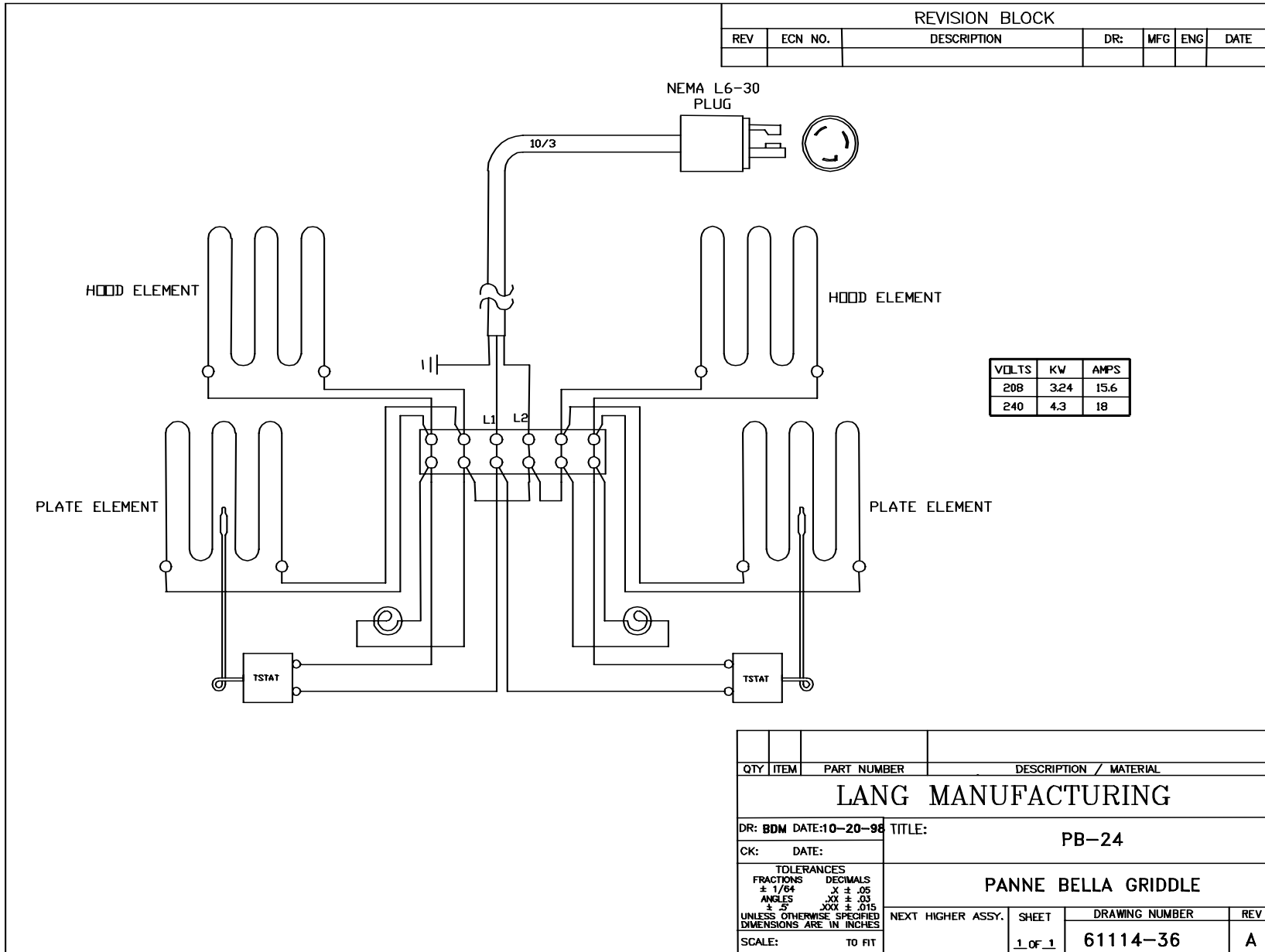
Key Number	Part Number	Number Per Unit	Description
44	2C-20101-95	8	Screw, 1/4-20 x 3/4 (THD PHDR PLT)
45	2C-20101-100	4	Screw, 10-24 x 1/4 (THD MS PLT)
46	2A-71800-06	4	Roll Pin, 3/16 x 1-3/8 (PLTD)
NI	2H-PB-812	2	Hood Insulation
NI	2K-70801-21	1	Strain Relief Bushing, Heyco
NI	2H-PB-719	2	Bottom Plate Insulation, Double Bottom
NI	2J-30801-02	2	Timer, Mechanical - 15 Minute
NI	2J-31601-01	2	Pilot Light, 250V (6 Lead, Black)
NI	2M-60301-130	1	Label - Panini Griddle
NI	2R-70701-53	2	Knob, Thermostat (Special #2, Set Screw)
NI	2R-70701-54	2	Knob, Timer (Special #2, Set Screw)
NI	2T-30402-36	2	Thermostat, 650°F
NI	I9-PB-312-2	1	Right Front
NI	I9-PB-312-3	1	Left Front
NI	I9-PB-312-5	1	Center Front, Double
NI	I9-PB-312-2	1	Bottom Front, Double
NI	I9-PB-848-1	1	Terminal Block Mount, Double
NI	I9-W007	1	Nameplate
NI	Y9-31601-01-1	2	Pilot Light, 250V (W/Tin Clip)

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

PAGE 2  
OF 2

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

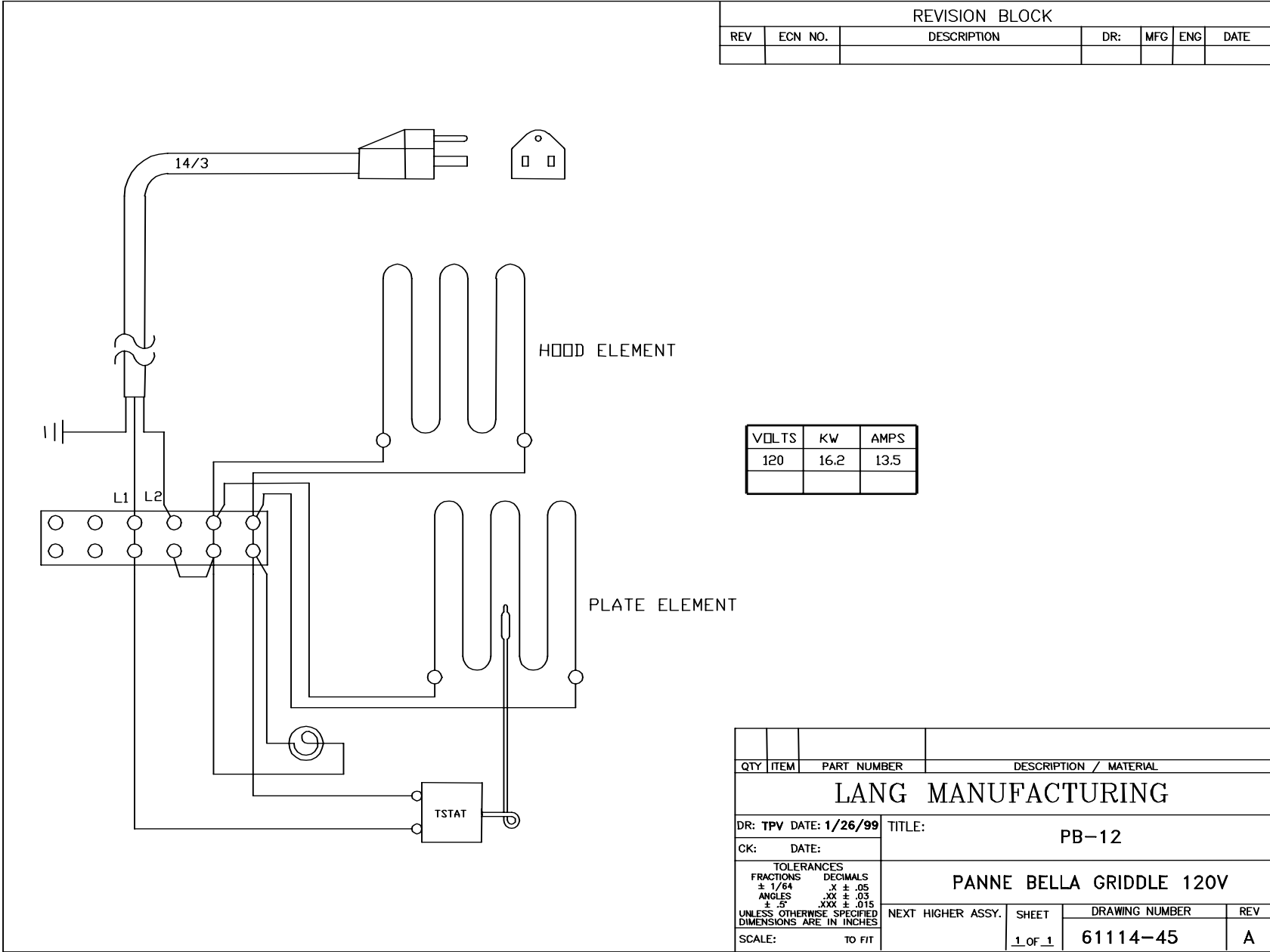
# WIRING DIAGRAM PB-24



REVISION BLOCK						
REV	ECN NO.	DESCRIPTION	DR:	MFG	ENG	DATE

QTY	ITEM	PART NUMBER	DESCRIPTION / MATERIAL						
<b>LANG MANUFACTURING</b>									
DR: <b>BDM</b> DATE: <b>10-20-98</b>		TITLE: <b>PB-24</b>							
CK:      DATE:		<b>PANNE BELLA GRIDDLE</b>							
<small>TOLERANCES            FRACTIONS    DECIMALS            ± 1/64        X ± .05            ANGLES       XX ± .03            ± .5            XXX ± .015            UNLESS OTHERWISE SPECIFIED            DIMENSIONS ARE IN INCHES</small>									
SCALE:            TO FIT		NEXT HIGHER ASSY.	<table border="1"> <tr> <th>SHEET</th> <th>DRAWING NUMBER</th> <th>REV</th> </tr> <tr> <td>1 OF 1</td> <td>61114-36</td> <td>A</td> </tr> </table>	SHEET	DRAWING NUMBER	REV	1 OF 1	61114-36	A
SHEET	DRAWING NUMBER	REV							
1 OF 1	61114-36	A							

# WIRING DIAGRAM PB-12, 120V



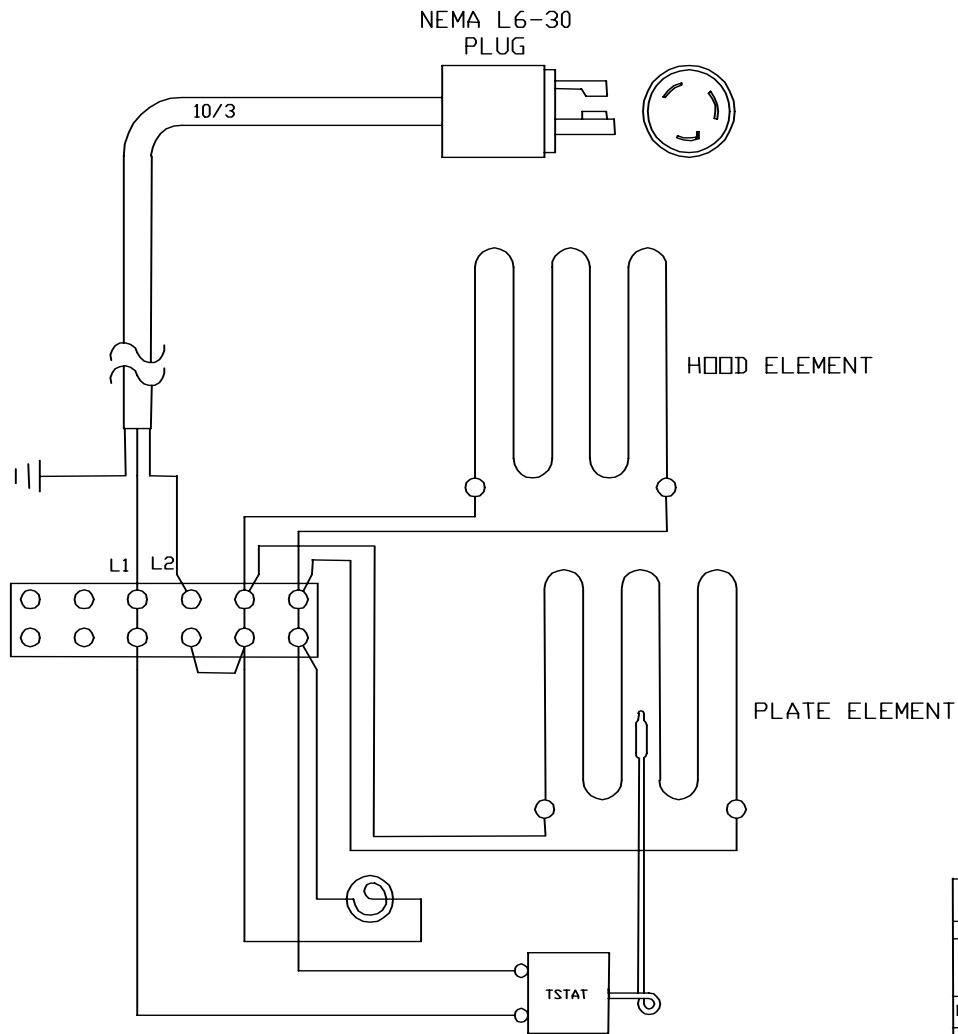
REVISION BLOCK						
REV	ECN NO.	DESCRIPTION	DR:	MFG	ENG	DATE

VOLTS	KW	AMPS
120	16.2	13.5

QTY	ITEM	PART NUMBER	DESCRIPTION / MATERIAL
LANG MANUFACTURING			
DR: TPV DATE: 1/26/99		TITLE: PB-12	
CK: DATE:		PANNE BELLA GRIDDLE 120V	
TOLERANCES FRACTIONS    DECIMALS ± 1/64        .X ± .05 ANGLES       .XX ± .03 ± .5"        .XXX ± .015 UNLESS OTHERWISE SPECIFIED DIMENSIONS ARE IN INCHES		NEXT HIGHER ASSY.	SHEET
SCALE: TO FIT		DRAWING NUMBER	REV
		61114-45	A
		1 OF 1	

# WIRING DIAGRAM PB-12, 208/240V

REVISION BLOCK						
REV	ECN NO.	DESCRIPTION	DR:	MFG	ENG	DATE



VOLTS	KW	AMPS
208	16.2	7.8
240	2.17	9.0

QTY	ITEM	PART NUMBER	DESCRIPTION / MATERIAL
<b>LANG MANUFACTURING</b>			
DR: <b>BDM</b> DATE: <b>10-20-98</b>		TITLE: <b>PB-12</b>	
CK:      DATE:		<b>PANNE BELLA GRIDDLE</b>	
TOLERANCES FRACTIONS    DECIMALS ± 1/64        .X ± .05 ANGLES        .XX ± .03 ± .5            .XXX ± .015 UNLESS OTHERWISE SPECIFIED DIMENSIONS ARE IN INCHES		NEXT HIGHER ASSY.	SHEET
SCALE:            TO FIT		DRAWING NUMBER	
		1 OF 1	<b>61114-43</b>
			<b>A</b>

