



## 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.

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## RETAIN THIS MANUAL FOR FUTURE REFERENCE NOTICE

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

Star reserves the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment.

Due to periodic changes in designs, methods, procedures, policies and regulations, the specifications contained in this sheet are subject to change without notice. While Star 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 authorized service agent for service or required maintenance. Please record the model number, serial number, voltage and purchase date in the area below and have it ready when you call to ensure faster service.

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

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

Voltage \_\_\_\_\_

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

### Authorized Service Agent

Reference the listing provided with the unit

or

for an updated listing go to:

**Website:** [www.star-mfg.com](http://www.star-mfg.com)  
**E-mail** [Service@star-mfg.com](mailto:Service@star-mfg.com)  
**Telephone:** (800) 807-9054 Local (314) 781-2777

### The Star Service Help Desk

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

**Telephone:** (800) 807-9054 Local (314) 781-2777

**Fax:** (800) 396-2677 Local (314) 781-2714

**E-mail** [Parts@star-mfg.com](mailto:Parts@star-mfg.com)  
[Service@star-mfg.com](mailto:Service@star-mfg.com)  
[Warranty@star-mfg.com](mailto:Warranty@star-mfg.com)

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

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

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### **GENERAL SAFETY INFORMATION**



#### **CAUTION**

This equipment is designed and sold for commercial use only by personnel trained and experienced in its operation and is not sold for consumer use in and around the home nor for use directly by the general public in food service locations.

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

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

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

## GENERAL INSTALLATION INFORMATION

The grill should be connected to a wall type receptacle, a direct line or individual branch circuit. An individual branch circuit is preferred. If connected to an overloaded circuit the grill will not operate properly. The unit should be level when installed. Models equipped with bun boxes must be level to utilize the self-closing feature of the bun drawer. Adjustable 4-inch legs are standard on the 75 series and available for all other models.

This grill is equipped for the voltage shown on the nameplate. It will operate on alternating current only, however, the specified voltage must be applied.

### CONNECTION LOAD:

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



**DO NOT CONNECT TO DIRECT CURRENT (DC).**

**WARNING**

### IMPORTANT

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

## GENERAL OPERATING INSTRUCTIONS

*For specific information regarding ELECTRONIC GRILL OPERATION see page 7.*

The main switch located on the control panel controls all the power to the unit. With the main switch on, the rollers will turn, heat will be supplied to the bun box, but no heat will be supplied to the rollers unless the heat controls are turned on. The switch is lighted to indicate when the unit is turned on. For flexibility the heating section of the grill is divided into two individually controlled heat sections. The right control regulates the heat to the rear section and the left control regulates the heat to the front section. On Infinite control grills a signal light is provided above each heat control and indicates when the heated section is on. An additional light is provided on the end housing of the unit that indicates the position of the main power switch.

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

It is necessary to remove the bun drawer before attempting to remove the drip tray when access to the rear of the unit is obstructed. To remove the bun drawer, first allow the unit to cool, remove bun pan, then grab the drawer by both sides and pull it out all the way.

Lift the front to unhook the drawer slide from rear drawer roller. Pull the drawer the remainder of the way out. Use caution not to drop the drawer when reaching the end of the drawer slide travel. To reinsert the drawer, first hook the drawer slide over the first right side roller then push the drawer in until the second roller drops in, doing one side at a time. Repeat for left side rollers. Reinsert bun pan. Do not operate the grill without the drip tray in place.

## COOKING

The heat controls provide an infinite range of settings for a wide variety of food products and installation conditions. The size, content and shape of the product and the installation of any sanitary food shields or sneeze guards will determine the proper heat setting. The National Sanitation Foundation requires that perishable foods be kept at 140°F or above during serving periods. Do not keep the food product on a low setting for more than two hours. The product should be kept refrigerated until ready for use. Cooking time will vary depending on the starting temperature and the quality of the product. For best results when cooking hot dogs use a hot dog made for grilling.

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



**CAUTION**

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



**CAUTION**

**INTERNAL DRAWER COMPONENTS & DRAWER CAVITY ARE HEATED. ALLOW THE DRAWER & CAVITY TO COOL DOWN BEFORE SERVICING OR CLEANING. DO NOT USE STEEL WOOL OR ABRASIVE CLEANERS ON THE ROLLERS. SCRAPES WILL VOID THE WARRANTY. USE CAUTION WHEN CLEANING A HOT GRILL TO PREVENT BURNS OR BODILY INJURY.**



## **CLEANING**

Before cooking for the first time, wash the rollers with mild soap and water using a soft cloth. Do not use metal utensils when cooking. Scratches and scrapes will hamper the ability to easily clean the rollers. Never use steel wool or abrasive cleaners on the rollers. This will damage the finish and the roller bearings. The rollers clean most easily when hot. Use caution when cleaning to prevent burns and bodily injury. Clean the rollers with a clean wet cloth. Wipe from the ends to the center to prevent forcing debris into the roller seals. Do not allow the food product to build up and bake onto the roller surface. The exterior of the unit should be cleaned using a mild detergent or non-abrasive cleaner. Clean the entire unit daily to insure long life and satisfactory performance as well as to maintain an attractive appearance. Do not clean with water jet equipment.

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

## **MAINTENANCE AND REPAIRS**

Contact the factory, a service representative or a local service company for service or required maintenance. Replacement cord sets must be purchased from Star Manufacturing International, Inc.

# OPERATING PROCEDURES FOR ELECTRONIC GRILLS

## START-UP

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

## HEATING

The size, content, and shape of the product and the installation of any sanitary food shields or sneeze guards will determine the proper heat setting. The National Sanitation Foundation requires that all perishable foods be kept at 140°F or above during serving periods.

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

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



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



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



## PROGRAM


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

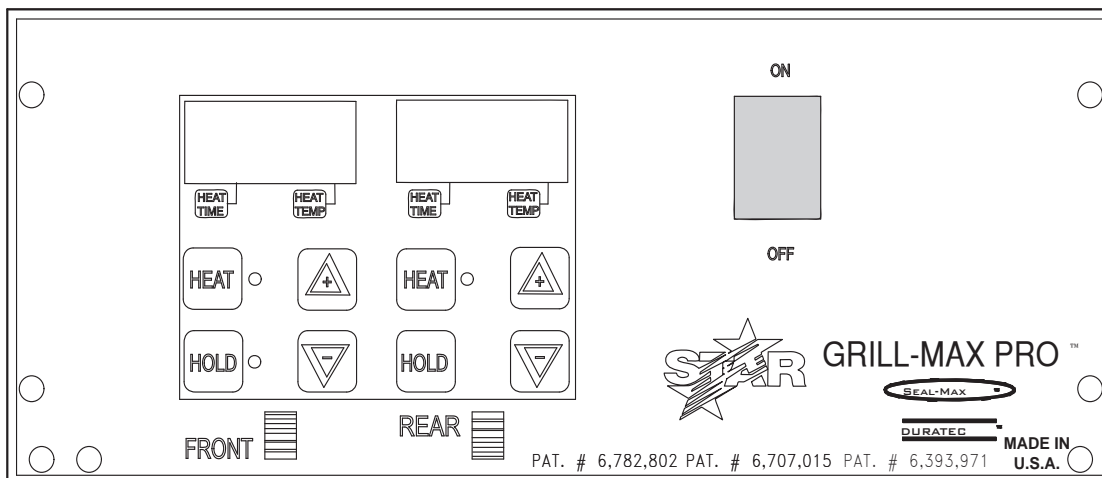
To program the electronic roller grill:

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

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

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

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



### THOROUGHLY INSPECT YOUR UNIT ON ARRIVAL

This unit has been tested for proper operation before leaving our plant to insure delivery of your unit in perfect condition. However, there are instances in which the unit may be damaged in transit. In the event you discover any type of damage to your product upon receipt, you must immediately contact the transportation company who delivered the item to you and initiate your claim with same. If this procedure is not followed, it may affect the warranty status of the unit.

### LIMITED EQUIPMENT WARRANTY

All workmanship and material in Star products have a one (1) year limited warranty on parts & labor in the United States and Canada. Such warranty is limited to the original purchaser only and shall be effective from the date the equipment is placed in service. Star's obligation under this warranty is limited to the repair of defects without charge, by the factory authorized service agency or one of its sub-agencies. Models that are considered portable (*see below*) should be taken to the closest Star service agency, transportation prepaid.

- > Star will not assume any responsibility for loss of revenue.
- > On all shipments outside the United States and Canada, see International Warranty.
- \* The warranty period for the JetStar six (6) ounce & Super JetStar eight (8) ounce series popcorn machines is two (2) years.
- \* The warranty period for the Chrome-Max Griddles is five (5) years on the griddle surface. See detailed warranty provided with unit.
- \* The warranty period for Teflon/Dura-Tec coatings is one year under normal use and reasonable care. This warranty does not apply if damage occurs to Teflon/Dura-Tec coatings from improper cleaning, maintenance, use of metallic utensils, or abrasive cleaners, abrasive pads, product identifiers and point-of-sale attachments, or any other non-food object that comes in continuous contact with the roller coating. This warranty does not apply to the "non-stick" properties of such materials.
- > This warranty does not apply to "Special Products" but to regular catalog items only. Star's warranty on "Special Products" is six (6) months on parts and ninety (90) days on labor.
- > This warranty does not apply to any item that is disassembled or tampered with for any purpose other than repair by a Star Authorized Service Center or the Service Center's sub-agency.
- > This warranty does not apply if damage occurs from improper installation, misuse, wrong voltage, wrong gas or operated contrary to the Installation and Operating instructions.
- > This warranty is not valid on Conveyor Ovens *unless* a "start-up/check-out" has been performed by a Factory Authorized Technician.

### PARTS WARRANTY

Parts that are sold to repair out of warranty equipment are warranted for ninety (90) days. The part only is warranted. Labor to replace the part is chargeable to the customer.

### SERVICES NOT COVERED BY WARRANTY

- |                                                                                                                                                                      |                                                                                                 |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------|
| 1. Travel time and mileage rendered beyond the 50 mile radius limit                                                                                                  | 10. Voltage conversions                                                                         |
| 2. Mileage and travel time on portable equipment ( <i>see below</i> )                                                                                                | 11. Gas conversions                                                                             |
| 3. Labor to replace such items that can be replaced easily during a daily cleaning routine, ie; removable kettles on fryers, knobs, grease drawers on griddles, etc. | 12. Pilot light adjustment                                                                      |
| 4. Installation of equipment                                                                                                                                         | 13. Miscellaneous adjustments                                                                   |
| 5. Damages due to improper installation                                                                                                                              | 14. Thermostat calibration and by-pass adjustment                                               |
| 6. Damages from abuse or misuse                                                                                                                                      | 15. Resetting of circuit breakers or safety controls or reset buttons                           |
| 7. Operated contrary to the Operating and Installation Instructions                                                                                                  | 16. Replacement of bulbs                                                                        |
| 8. Cleaning of equipment                                                                                                                                             | 17. Replacement of fuses                                                                        |
| 9. Seasoning of griddle plates                                                                                                                                       | 18. Repair of damage created during transit, delivery, & installation OR created by acts of God |

### PORTABLE EQUIPMENT

Star will not honor service bills that include travel time and mileage charges for servicing any products considered "Portable" including items listed below. These products should be taken to the Service Agency for repair:

- \* The Model 510FD Fryer.
- \* The Model 526TOA Toaster Oven.
- \* The Model J4R, 4 oz. Popcorn Machine.
- \* The Model 518CMA & 526CMA Cheese Melter.
- \* The Model 12MC & 15MC & 18MCP Hot Food Merchandisers.
- \* The Model 12NCPW & 15NCPW Nacho Chip/Popcorn Warmer.
- \* All Hot Dog Equipment **except Roller Grills & Drawer Bun Warmers.**
- \* All Nacho Cheese Warmers **except Model 11WLA Series Nacho Cheese Warmer.**
- \* All Condiment Dispensers **except the Model HPD & SPD Series Dispenser.**
- \* All Specialty Food Warmers **except Model 130R, 11RW Series, and 11WSA Series.**
- \* All QCS/RCS Series Toasters **except Model QCS3 & RCS3 Series.**

### ALL:

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

The foregoing warranty is in lieu of any and all other warranties expressed or implied and constitutes the entire warranty.

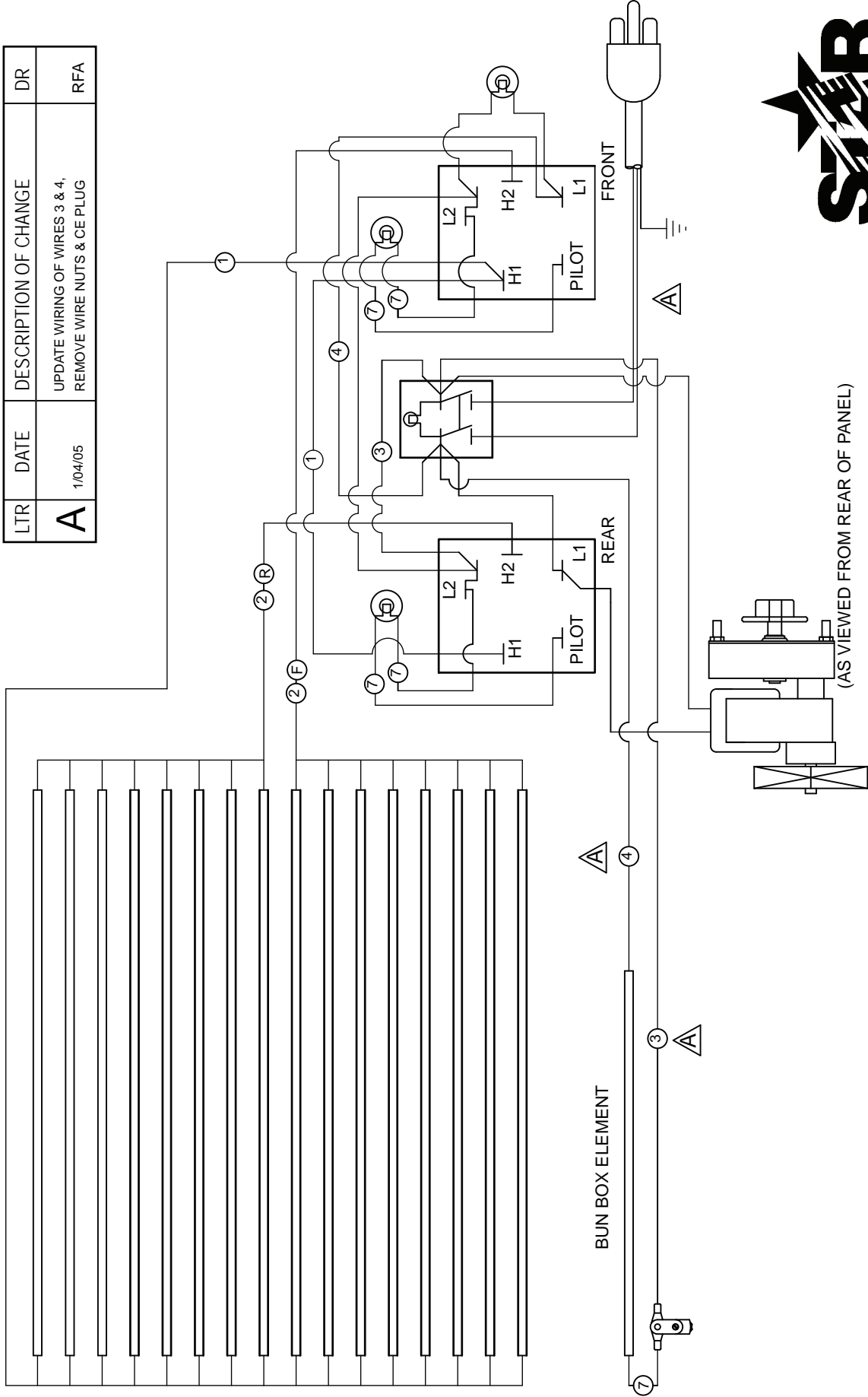
### FOR ASSISTANCE

Should you need any assistance regarding the Operation or Maintenance of any Star equipment; write, phone, fax or email our Service Department. In all correspondence mention the Model number and the Serial number of your unit, and the voltage or type of gas you are using.



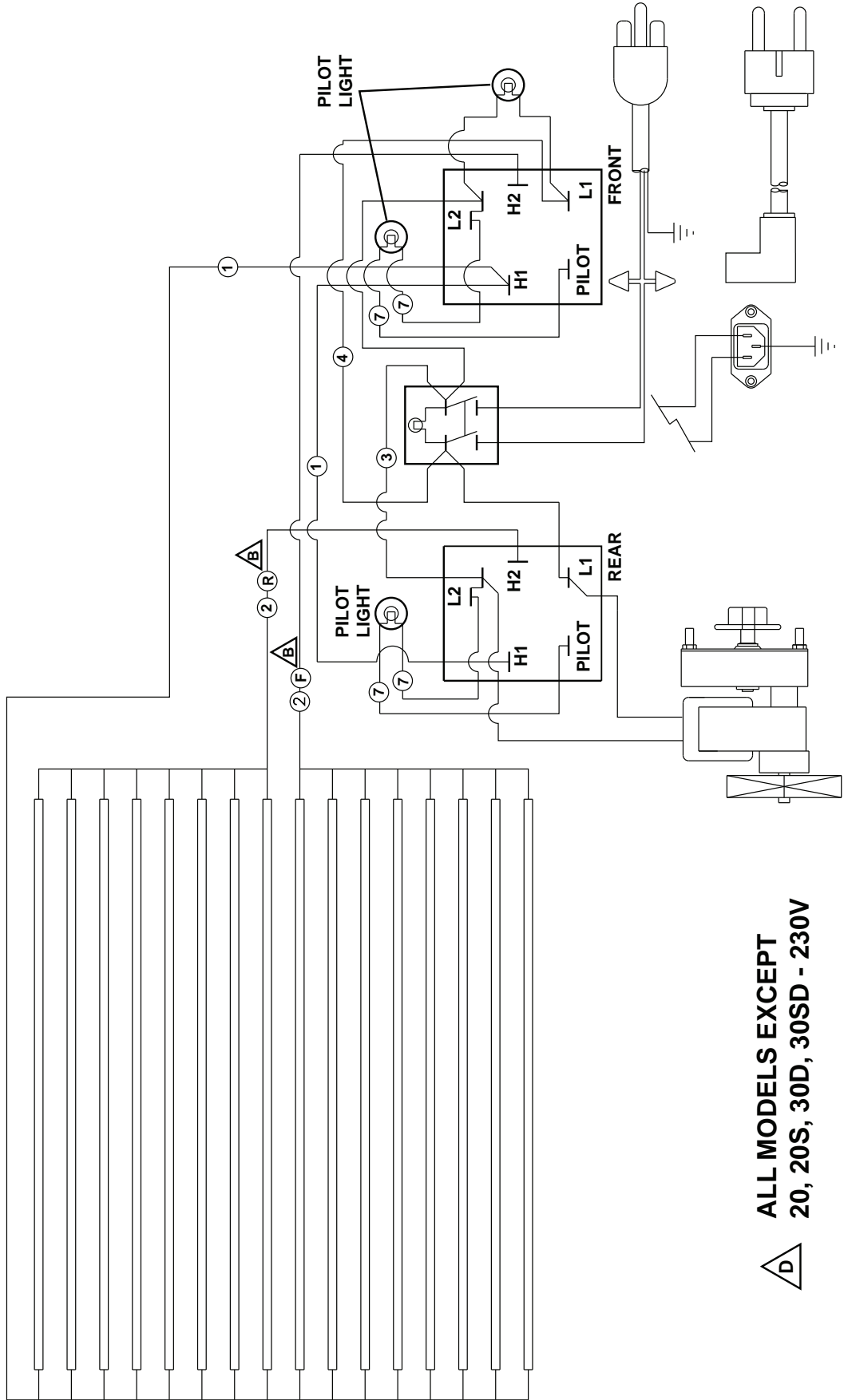


LTR	DATE	DESCRIPTION OF CHANGE	DR
A	1/04/05	UPDATE WIRING OF WIRES 3 & 4, REMOVE WIRE NUTS & CE PLUG	RFA



**75SCHB7-240/120V WIRE DIAGRAM**

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NO REPRODUCTION OR DISCLOSURE OF ITS CONTENTS IS PERMITTED.



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

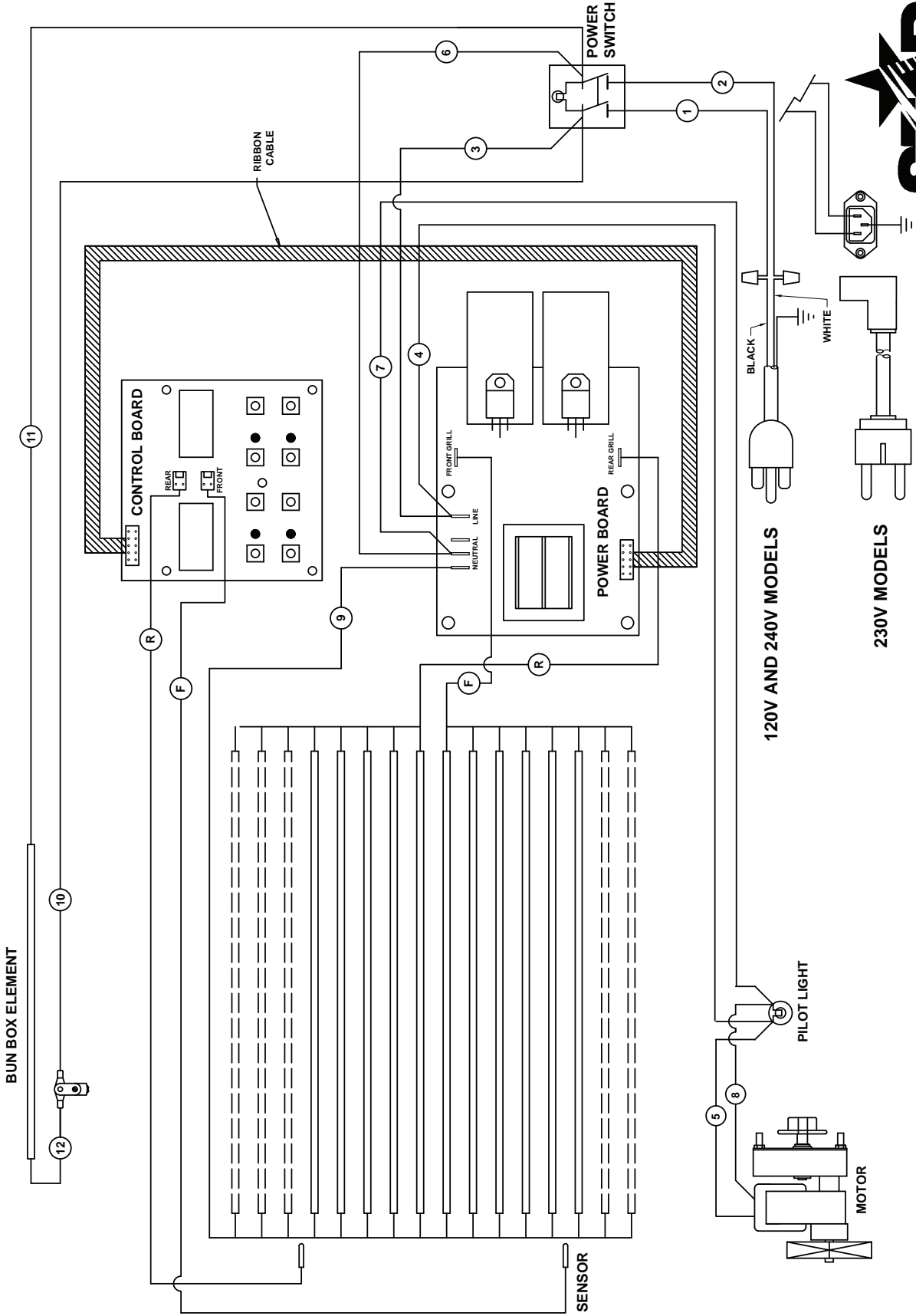
(AS VIEWED FROM REAR OF PANEL)

**MODEL: RG SERIES, INFINITE CONTROLS**

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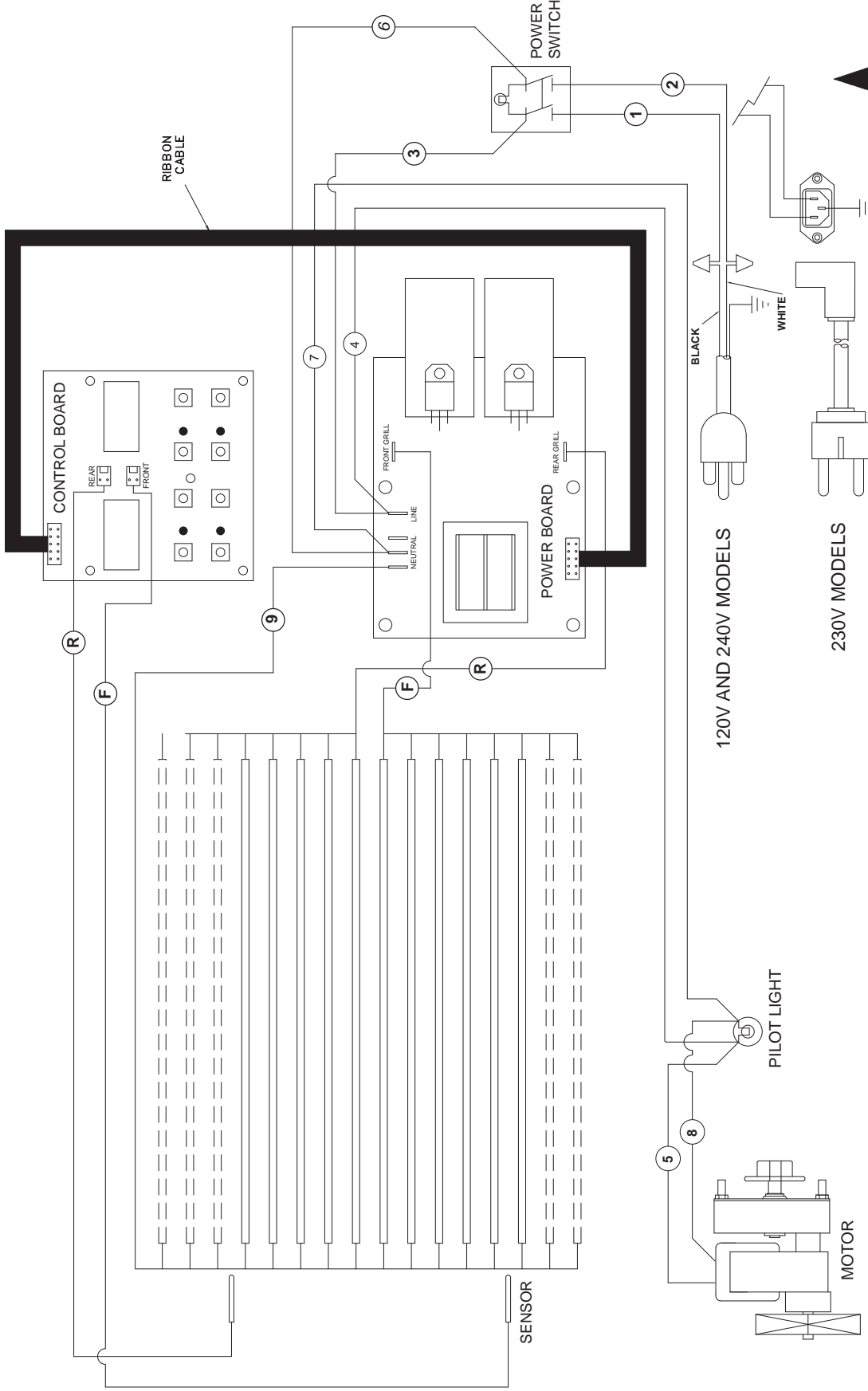


**STAR MANUFACTURING INTERNATIONAL INC.**  
SK1646 Rev D 8/07/2000



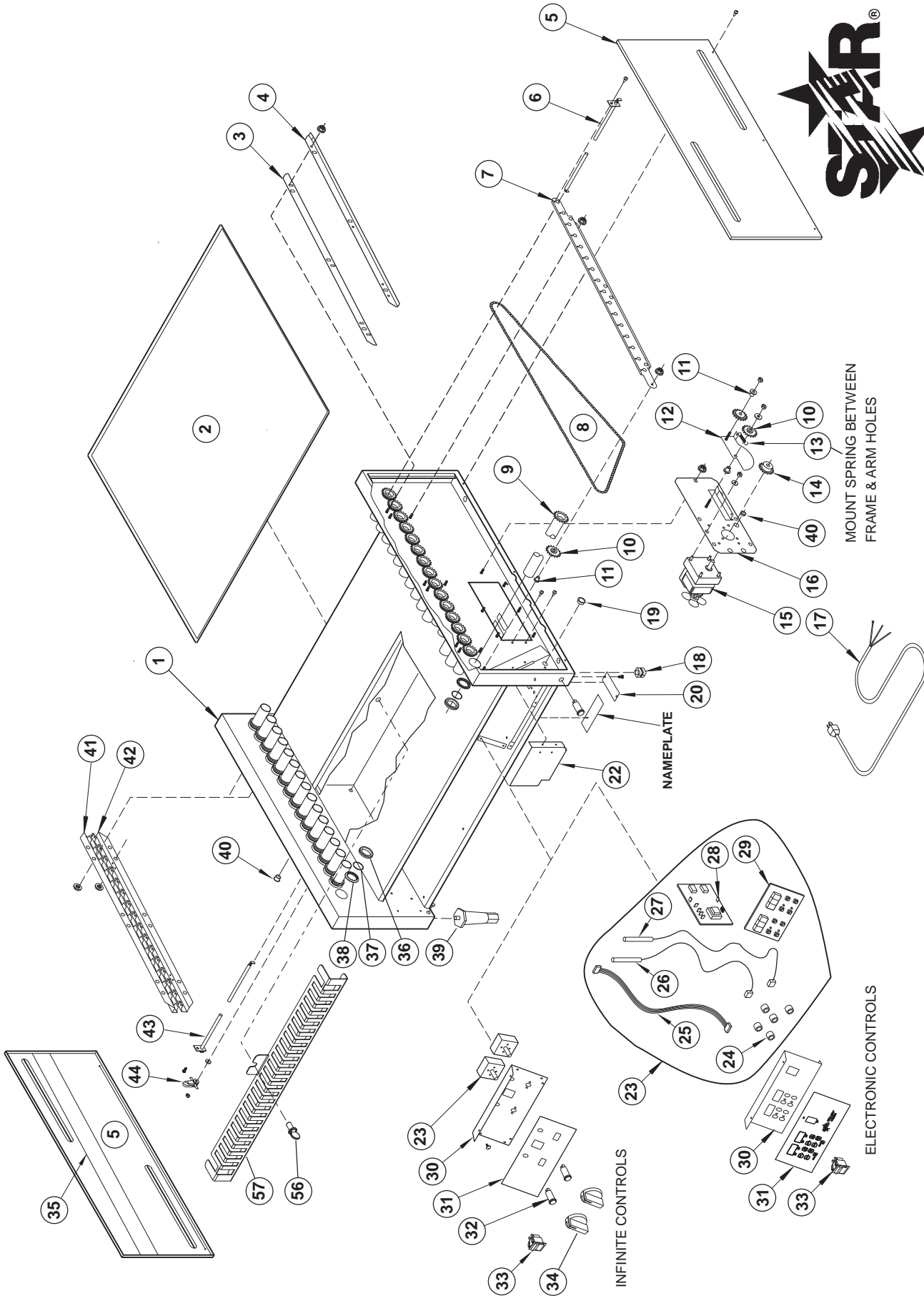
**MODEL: RG SERIES, HEATED BUN BOX,  
ELECTRONIC CONTROLS**

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**MODEL: RGE SERIES,  
ELECTRONIC CONTROLS**

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STAR MANUFACTURING INTERNATIONAL INC.

SK2180

Rev. A

7/14/2008

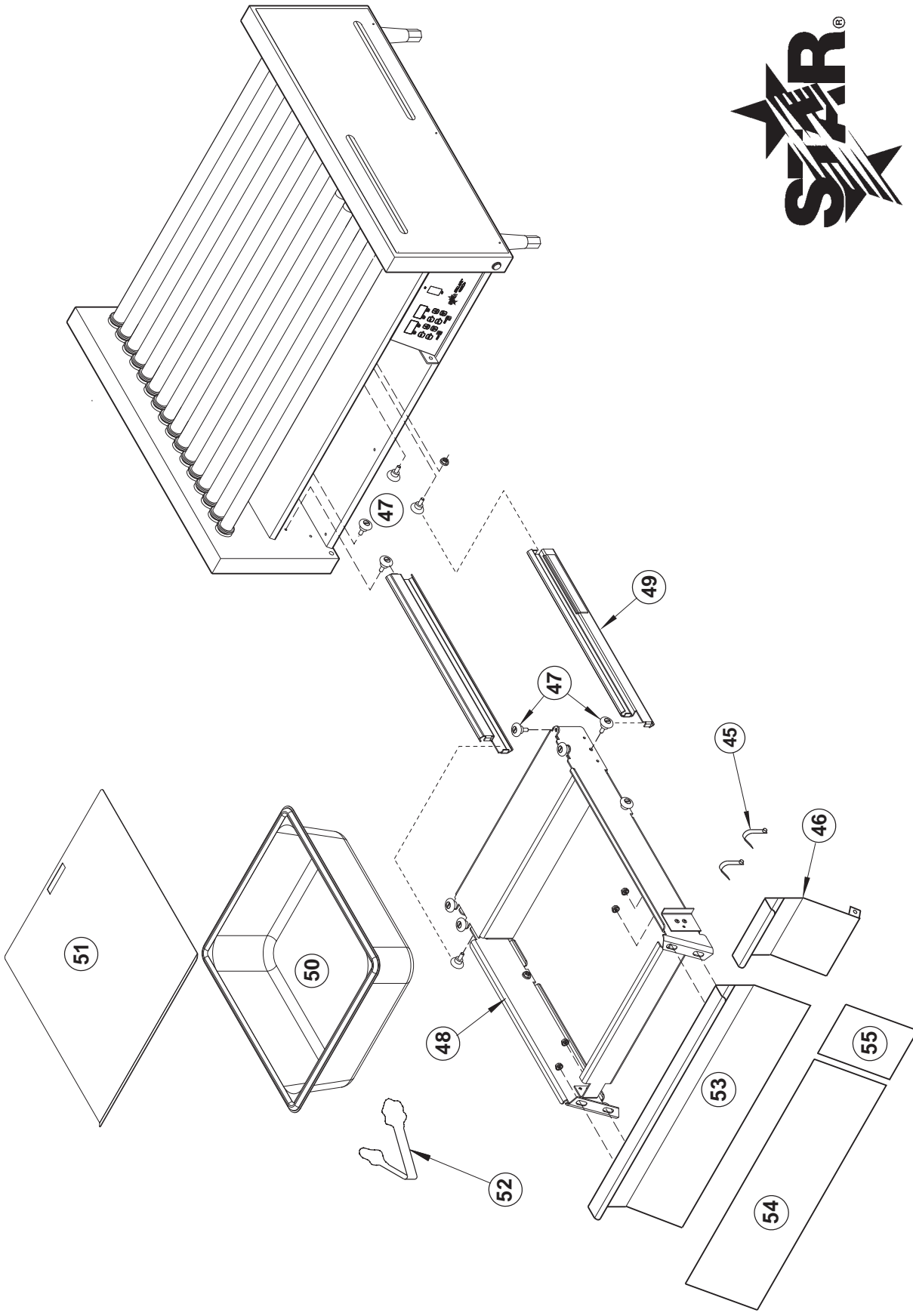
REFER TO THE PARTS LIST SPECIFIC TO YOUR MODEL FOR MORE DETAIL INFORMATION.

INFINITE CONTROLS

ELECTRONIC CONTROLS

NAMEPLATE

MOUNT SPRING BETWEEN  
FRAME & ARM HOLES



**STAR MANUFACTURING INTERNATIONAL INC.**

6-05-06

SK2181

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

# PARTS LIST

September 29, 2009, Rev F

**Grill-Max Roller Grills**  
**MODEL 30 HD/BD Series**

Key Number	Part Number	Number Per Unit	Description & Model Designation
1	A5-RG30106	1	BODY ASSY ALL
2	A5-Z2185	1	DRIP TRAY ALL
3	A5-Z8409	1	BACK-CHAIN RETAINER SPACER ALL
4	A5-Z8410	1	ANGLE CHAIN RETAINER UPPER ALL
5	A5-Z2169	2	SIDE PANEL ALL
6	2N-Z2178	11	ELEMENT 120V 30/45 120V
	2N-Z2194	11	ELEMENT 230V 30/45 230V
7	A5-Z6719	1	CHAIN GUIDE ALL
8	2P-Z2242	1	CHAIN ALL
9	PS-RG3077	11	ROLLER ASSY CHROME ALL
	PS-RG3078	11	ROLLER ASSY POLY (HI-GRIP) ALL
10	2P-Z8392	3	IDLER SPROCKET ALL
11	2A-Z8017	3	BUSHING, IDLER ALL
12	A5-RG2042	1	ARM ASSY- CHAIN TENSIONER ALL
13	2P-Z8074	1	EXTENSION SPRING ALL
14	2P-Z8317	1	MOTOR SPROCKET ALL
15	PS-RG5069	1	KIT MOTOR 120V 120V
	PS-RG5070	1	KIT MOTOR 230V 30/45 230V
16	A5-RG2046	1	MOTOR MOUNTING ASSY ALL
17	A5-RG2036	1	CORD ASSY 120V 120V
	2E-Z0512	1	CORD SET EUR 10AMP 230V
18	2K-Y3240	1	CORD BUSHING ALL
19	2K-8043	1	BUSHING HEYCO SB-875-10 120V
	2E-Y9227	1	CORD INLET IEC320 10 AMP 230V
20	A5-Z5335	1	BOTTOM COVER PLATE ALL
21	2P-Z1540	2	HOLE PLUG, 5/16" DIA. ALL
22	A5-Z9344	1	MOUNTING BRACKET ALL
23	2J-Z2195	2	CONTROL 120V
	2J-Z2192	2	CONTROL 230V
24	2K-Z1971	9	SPACERS 30CBDE/CHDE/SCBDE/SCHDE
25	2E-Z5565-5	1	RIBBON CONNECTOR 30CBDE/CHDE/SCBDE/SCHDE
26	2E-Z5565-3	1	SENSOR FRONT 30CBDE/CHDE/SCBDE/SCHDE
27	2E-Z5565-4	1	SENSOR REAR 30CBDE/CHDE/SCBDE/SCHDE
28	2E-Z5565-2	1	POWER BOARD 30CBDE/CHDE/SCBDE/SCHDE
29	PS-RG3092	1	CONTROL BOARD 30CBDE/CHDE/SCBDE/SCHDE
30	A5-Z9519	1	CONTROL PANEL 30CBD/SCBD/CHD/SCHD
	A5-Z9523	1	CONTROL PANEL 30CBDE/CHDE/SCBDE/SCHDE
31	2M-Z9628	1	CONTROL PANEL LABEL 30CBD/CHD
	2M-Z9626	1	CONTROL PANEL LABEL 30SCBD/SCHD
	2M-Z9627	1	CONTROL PANEL LABEL 30CBDE/CHDE
	2M-Z9625	1	CONTROL PANEL LABEL 30SCBDE/SCHDE
32	2J-Z2329	3	PILOT LIGHT RED 30CBD/SCBD/CHD/SCHD
	2J-Z2329	1	PILOT LIGHT RED 30CBDE, 30CHDE
	2J-Z3157	3	PILOT LIGHT YELLOW 30CBD 230V
33	2E-Z1858	1	SWITCH-RED LIGHTED ALL
	2E-Z3156	1	SWITCH-YELLOW LIGHTED 30CBD 230V
34	2R-Z1854	2	KNOB W/SET SCREW 30CBD/SCBD/CHD/SCHD
35	A5-Z2509	4	PANEL-INSULATOR ALL
36	2P-Z6455	22	TUBE SEAL, SOLID ALL
37	2I-Z2175	22	ORING SEAL ALL
38	2P-Z2174	22	TUBE GUIDE ALL
39	2R-Z5846	4	FOOT-ROLLER GRILLS ALL

**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.





# PARTS LIST

September 29, 2009, Rev F

Grill-Max Roller Grills  
MODEL **30 HD/BD Series con't**

Key Number	Part Number	Number Per Unit	Description & Model Designation
40	2K-Z2895	2	ANTI SHORT BUSHING ALL
41	A5-Z7650	1	ELEMENT RETAINER - UPPER ALL
42	A5-Z7656	1	ELEMENT RETAINER - LOWER 30CBD/SCBD/CHD/SCHD
42	A5-RG3094	1	ELEMENT RETAINER ASSY - LOWER 30CHDE/SCHDE/CBDE/SCBDE CHDE/SCHDE
43	2N-Z2181	1	ELEMENT BUN BOX 30CHD/CHDE/SCHD/SCHDE
44	2T-Z8346	1	THERMOSTAT 115F-RG W/HB 30CHD/CHDE/SCHD/SCHDE
45	2P-Y9176	2	SNAP-BUTTON ALL
46	A5-RG30110	1	CONTROL PANEL DOOR ASSY ALL
47	2P-Z0315	12	DRAWER ROLLER, BEARING ALL
48	A5-RG30109	1	BUN DRAWER FRAME ASSY ALL
49	2R-Z9393	1 SET	14" DRAWER SLIDES ALL
50	2D-Z5898	1	PAN 2/3 X 4" DEEP ALL
51	A5-Z9538	1	PAN COVER, BUN BOX 30CHD/CHDE/SCHD/SCHDE
52	2P-Z0584	1	TONGS ALL
53	A5-RG30105	1	BUN DRAWER DOOR ASSY ALL
54	2M-Z9397	1	LABEL, DRAWER ALL
55	2M-Z9398	1	LABEL, CONTROL PANEL DOOR ALL
56	2C-Z5182	1	SCREW, THUMB-1/4-20 X 1/2 30CHDE/SCHDE/CBDE/SCBDE CHDE/SCHDE
57	A5-Z13072	1	HD ELEMENT GUARD 30CHDE/SCHDE/CBDE/SCBDE CHDE/SCHDE
NI	2E-Z8414	1	WIRE SET 30CBDE/SCBDE
NI	2E-Z9386	1	WIRE SET 30CHDE/SCHDE
NI	2E-Z8320	1	WIRE SET 30CBD/SCBD
NI	2E-Z8118	1	WIRE SET 30CHD/SCHD
NI	PS-Z3018	--	TUBE ASSEMBLY SLEEVE

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

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OF 2

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



# PARTS LIST

September 29, 2009, Rev F

**Grill-Max Roller Grills**  
**MODEL 45 HD/BD Series**

Key Number	Part Number	Number Per Unit	Description & Model Designation
1	A5-RG4562	1	BODY ASSY ALL
2	A5-Z2186	1	DRIP TRAY ALL
3	A5-Z8411	1	BACK-CHAIN RETAINER SPACER ALL
4	A5-Z8412	1	ANGLE CHAIN RETAINER UPPER ALL
5	A5-Z2265	2	SIDE PANEL ALL
6	2N-Z13037	16	ELEMENT, 85WATT, 120V 45SCHDEP-120
	2N-Z2178	16	ELEMENT 120V 30/45 ALL
	2N-Z2194	16	ELEMENT 230V 30/45 230V
7	A5-Z6615	1	CHAIN GUIDE - LOWER ALL
8	2P-Z2266	1	CHAIN ALL
9	PS-RG3077	16	ROLLER ASSY CHROME ALL
	PS-RG3078	16	ROLLER ASSY POLY (HI-GRIP) ALL
10	2P-Z8392	3	IDLER SPROCKET ASSEMBLY ALL
11	2A-Z8017	3	BUSHING, IDLER ALL
12	A5-RG2042	1	ARM ASSY- CHAIN TENSIONER ALL
13	2P-Z8074	1	EXTENSION SPRING ALL
14	2P-Z8317	1	MOTOR SPROCKET ALL
15	PS-RG5069	1	GEAR MOTOR 120V ALL
16	A5-RG2046	1	MOTOR MOUNTING ASSY ALL
17	2E-Z0512	1	CORD SET EUR 10AMP 230V
	A5-RG2036	1	CORD ASSY 120V ALL
18	2K-Y3240	1	CORD BUSHING ALL
19	2K-8043	1	BUSHING HEYCO SB-875-10 ALL
20	A5-Z5335	1	BOTTOM COVER PLATE ALL
22	A5-Z9344	1	MOUNTING BRACKET ALL
23	2J-Z2192	2	INFINITE CONTROL 240V 230V MANUAL
	2J-Z2195	2	INFINITE CONTROL 120 VOLT ALL MANUAL
	PS-RG3091	1	SERVICE KIT, RG CNTL PB/PR 45SCHDE
24	2K-08-07-0004	9	SPACER ROUND NYLON 45SCHDEP-120
	2K-Z1971	9	SPACERS 45SCHDE
25	2E-Z5565-5	1	RIBBON CONNECTOR 45SCHDE
26	2E-Z5565-3	1	SENSOR FRONT 45SCHDE
27	2E-Z5565-4	1	SENSOR REAR 45SCHDE
28	2E-Z5565-2	1	POWER BOARD 45SCHDE
29	PS-RG3092	1	CONTROL BOARD 45SCHDE
30	A5-Z9519	1	CONTROL PANEL ALL
31	2M-Z13024	1	LABEL, CONTROL PANEL 45SCHDEP-120
	2M-Z9628	1	LABEL, CONTROL PANEL INFINITE ALL
32	2J-Z2329	3	PILOT LIGHT RED ALL
	2J-Z3157	3	PILOT LIGHT YELLOW 230V
33	2E-Z1858	1	SWITCH-RED LIGHTED ALL
	2E-Z3156	1	SWITCH-YELLOW LIGHTED 230V
34	2R-Z13032	1	KNOB 45SCHDEP-120
	2R-Z1854	2	KNOB W/SET SCREW ALL
35	A5-Z2510	4	PANEL-INSULATOR ALL
36	2P-Z6455	32	TUBE SEAL, SOLID ALL
37	2I-Z2175	32	ORING SEAL ALL
38	2P-Z2174	32	TUBE GUIDE ALL
39	2R-Z5846	4	FOOT-ROLLER GRILLS ALL
40	2K-Z2895	2	ANTI SHORT BUSHING ALL
	2K-Z2895	3	ANTI SHORT BUSHING 230V
41	A5-Z6619	1	ELEMENT RETAINER - UPPER ALL

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# PARTS LIST

September 29, 2009, Rev F

Grill-Max Roller Grills  
MODEL 45 HD/BD Series

Key Number	Part Number	Number Per Unit	Description & Model Designation
42	A5-Z6622	1	ELEMENT RETAINER - LOWER ALL
43	2N-Z13036	1	ELEMENT, 230V, 120V 45SCHDEP-120
	2N-Z2181	1	ELEMENT BUN BOX 120V 45CH/SCH
44	2T-Y9113	1	THERMOSTAT 45SCHDEP-120
	2T-Z8346	1	THERMOSTAT 115F-RG W/HB 45CH/SCH
45	2P-Y9176	2	SNAP-BUTTON ALL
46	A5-RG30110	1	CONTROL PANEL DOOR ASSY ALL
47	2P-Z0315	12	DRAWER ROLLER W/SCREW ALL
48	A5-RG30109	1	BUN DRAWER FRAME ASSY ALL
49	2R-Z9393	1 SET	14" DRAWER SLIDES ALL
50	2D-Z5898	1	PAN 2/3 X 4" DEEP ALL
51	A5-Z9538	1	PAN COVER, BUN BOX 45CH/SCH
52	2P-Z0584	1	TONGS ALL
53	A5-RG30105	1	BUN DRAWER DOOR ASSY ALL
54	2M-Z9397	1	LABEL, DRAWER ALL
55	2M-Z9398	1	LABEL, CONTROL PANEL DOOR ALL
56	2C-Z5182	1	SCREW, THUMB-1/4-20 X 1/2 45CH/SCH
57	A5-Z13072	1	HD ELEMENT GUARD 30/45 45CH/SCH
NI	2E-Z8118	1	WIRE SET 45CHD/SCHD
NI	2E-Z8320	1	WIRE SET 45CBD/SCBD
NI	PS-Z3018	--	TUBE ASSEMBLY SLEEVE ALL

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# PARTS LIST

September 29, 2009, Rev F

**Grill-Max Roller Grills**  
**MODEL 50 HD/BD Series**

Key Number	Part Number	Number Per Unit	Description & Model Designation
1	A5-RG5053	1	BODY ASSY ALL
2	A5-Z2305	1	DRIP TRAY ALL
3	A5-Z8409	1	BACK-CHAIN RETAINER SPACER ALL
4	A5-Z8410	1	ANGLE CHAIN RETAINER UPPER ALL
5	A5-Z2169	2	SIDE PANEL ALL
6	2N-Z2179	11	ELEMENT 120V 50 ALL
7	A5-Z6719	1	CHAIN GUIDE ALL
8	2P-Z2242	1	CHAIN ALL
9	PS-RG7562	11	ROLLER ASSY CHROME ALL
	PS-RG7563	11	ROLLER ASSY POLY (HI-GRIP) ALL
	PS-RG7598	11	ROLLER ASSY POLY (SMOOTH) 50SCBDESW
10	2P-Z8392	3	IDLER SPROCKET ASSEMBLY ALL
11	2A-Z8017	3	BUSHING, IDLER ALL
12	A5-RG2042	1	ARM ASSY- CHAIN TENSIONER ALL
13	2P-Z8074	1	SPRING ALL
14	2P-Z8317	1	MOTOR SPROCKET ALL
15	PS-RG5069	1	MOTOR-120 VOLT ALL
16	A5-RG2046	1	MOTOR MOUNTING ASSY ALL
17	A5-RG2041	1	CORD SET ASSY 120V 50CBD/SCBD/CHD/SCHD
	A5-RG2036	1	CORD ASSY 120V 50CBDE/CHDE/SCBDE/SCHDE
18	2K-Y3240	1	CORD BUSHING ALL
19	2K-8043	1	BUSHING HEYCO SB-875-10 ALL
20	A5-Z5335	1	BOTTOM COVER PLATE ALL
22	A5-Z9344	1	MOUNTING BRACKET ALL
23	2J-Z2195	2	INFINITE CONTROL 120V 50CHD/CBD/SCHD/SCBD
	PS-RG3091	1	ELECTRONIC CONTROL 120V 50CBDE/CHDE/SCBDE/SCHDE
24	2K-Z1971	9	SPACERS 50CBDE/CHDE/SCBDE/SCHDE
25	2E-Z5565-5	1	RIBBON CONNECTOR 50CBDE/CHDE/SCBDE/SCHDE
26	2E-Z5565-3	1	SENSOR FRONT 50CBDE/CHDE/SCBDE/SCHDE
27	2E-Z5565-4	1	SENSOR REAR 50CBDE/CHDE/SCBDE/SCHDE
28	2E-Z5565-2	1	POWER BOARD 50CBDE/CHDE/SCBDE/SCHDE
29	PS-RG3092	1	CONTROL BOARD 50CBDE/CHDE/SCBDE/SCHDE
30	A5-Z9392	1	CONTROL PANEL 50CHD/CBD/SCHD/SCBD
	A5-Z9526	1	CONTROL PANEL BDE/HDE 50CBDE/CHDE/SCBDE/SCHDE
31	2M-Z9616	1	CONTROL PANEL LABEL 50CHD/CBD
	2M-Z9615	1	CONTROL PANEL LABEL 50SCHD/SCBD
	2M-Z9614	1	CONTROL PANEL LABEL 50CBDE/CHDE
	2M-Z9613	1	CONTROL PANEL LABEL 50SCBDE/SCHDE
32	2J-Z2329	3	PILOT LIGHT RED 50CHD/CBD/SCHD/SCBD
32	2J-Z2329	1	PILOT LIGHT RED 50CBDE/CHDE/SCBDE/SCHDE
33	2E-Z1858	1	SWITCH-RED LIGHTED ALL
34	2R-Z1854	2	KNOB W/SET SCREW 50CHD/CBD/SCHD/SCBD
35	A5-Z2509	4	PANEL-INSULATOR ALL
36	2P-Z6455	22	TUBE SEAL, SOLID ALL
37	2I-Z2175	22	ORING SEAL ALL
38	2P-Z2174	22	TUBE GUIDE ALL
39	2R-Z5846	4	LEGS ALL
40	2K-Z2895	2	ANTI SHORT BUSHING ALL
41	A5-Z7650	1	ELEMENT RETAINER - UPPER ALL
42	A5-RG3094	1	ELEMENT RET + THERM MOUNT 50CBDE/CHDE
42	A5-Z7656	1	ELEMENT RETAINER - LOWER 50CHD/CBD/SCHD/SCBD
43	2N-Z2178	1	ELEMENT, BUN BOX 120V 50CHD/CHDE/SCHD/SCHDE
44	2T-Z8346	1	THERMOSTAT 115F-RG W/HB 50CHD/CHDE/SCHD/SCHDE

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# PARTS LIST

September 29, 2009, Rev F

Grill-Max Roller Grills  
MODEL **50 HD/BD Series cont'd**

Key Number	Part Number	Number Per Unit	Description & Model Designation
45	2P-Y9176	2	SNAP BUTTONS ALL
	2P-Y9176	4	SNAP BUTTONS 50SCBDESW120
46	A5-RG5047	1	CONTROL PANEL DOOR ASSY ALL
47	2P-Z0315	12	DRAWER ROLLER W/SCREW ALL
48	A5-RG5048	1	BUN DRAWER FRAME ASSY ALL
49	2R-Z9393	1 SET	14" DRAWER SLIDES ALL
50	2D-Z5899	1	PAN FULL X 4" DEEP ALL
51	A5-Z9539	1	HD PAN COVER 50CHD/CBD/SCHD/SCBD
52	2P-Z0584	1	TONGS ALL
	2P-Z0584	3	TONGS 50SCBDESW120
53	A5-RG5046	1	BUN DRAWER DOOR ASSY ALL
54	2M-Z9395	1	LABEL, DRAWER ALL
55	2M-Z9396	1	LABEL, CONTROL PANEL DOOR ALL
56	2C-Z5182	1	SCREW, THUMB-1/4-20 X 1/2 50CHD/CHDE/SCHD/SCHDE
57	A5-Z13072	1	HD ELEMENT GUARD 30/45 50CHD/CHDE/SCHD/SCHDE
NI	2E-Z8414	1	WIRE SET 50CBDE/SCBDE
NI	2E-Z9386	1	WIRE SET 50CHDE/SCHDE
NI	2E-Z8320	1	WIRE SET 50CBD/SCBD
NI	2E-Z8118	1	WIRE SET 50CHD/SCHD
NI	PS-Z3018	--	TUBE ASSEMBLY SLEEVE

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# PARTS LIST

September 29, 2009, Rev F

**Grill-Max Roller Grills**  
**MODEL 75 HD/BD Series**

Key Number	Part Number	Number Per Unit	Description & Model Designation
1	A5-RG7580	1	BODY ASSY ALL
2	A5-Z2306	1	DRIP TRAY ALL
3	A5-Z8411	1	BACK-CHAIN RETAINER SPACER ALL
4	A5-Z8412	1	ANGLE CHAIN RETAINER UPPER ALL
5	A5-Z2265	2	SIDE PANEL ALL
6	2N-Z2193	16	ELEMENT 230V 50/75 240V
	2N-Z2982	16	ELEMENT 120V 105 W 120V
7	A5-Z6615	1	CHAIN GUIDE ALL
8	2P-Z2266	1	CHAIN ALL
9	PS-RG7562	16	ROLLER ASSY CHROME
	PS-RG7563	16	ROLLER ASSY POLY (HI-GRIP)
	PS-RG7598	16	ROLLER ASSY POLY (SMOOTH) 75SCBDESW
10	2P-Z8392	3	IDLER SPROCKET ALL
11	2A-Z8017	3	BUSHING, IDLER ALL
12	A5-RG2042	1	ARM ASSY- CHAIN TENSIONER ALL
13	2P-Z8074	1	EXTENSION SPRING ALL
14	2P-Z8317	1	MOTOR SPROCKET ALL
15	PS-RG5070	1	GEAR MOTOR 240V
	PS-RG5069	1	GEAR MOTOR 120V
16	A5-RG2046	1	MOTOR MOUNTING ASSY ALL
17	A5-RG2034	1	CORD SER 240V W/TERMINALS 240V
	A5-RG2041	1	CORD ASSY 120V 120V
18	2K-Y3240	1	CORD BUSHING ALL
19	2K-8043	1	BUSHING HEYCO SB-875-10 ALL
20	A5-Z5335	1	BOTTOM COVER PLATE ALL
22	A5-Z9344	1	MOUNTING BRACKET ALL
23	2J-Z2192	2	CONTROL 230/240 VOLT 240V
	2J-Z2195	2	CONTROL 120 VOLT 120V
24	2K-Z1971	9	SPACERS 75CBDE/CHDE/SCBDE/SCHDE
25	2E-Z5565-5	1	RIBBON CONNECTOR 75CBDE/CHDE/SCBDE/SCHDE
26	2E-Z5565-3	1	SENSOR FRONT 75CBDE/CHDE/SCBDE/SCHDE
27	2E-Z5565-4	1	SENSOR REAR 75CBDE/CHDE/SCBDE/SCHDE
29	2E-Z5565-2	1	POWER BOARD 75CBDE/CHDE/SCBDE/SCHDE
29	PS-RG3092	1	CONTROL BOARD 75CBDE/CHDE/SCBDE/SCHDE
30	A5-Z9526	1	CONTROL PANEL 75CBDE/CHDE/SCBDE/SCHDE
	A5-Z9392	1	CONTROL PANEL 75CBD/CHD/SCBD/SCHD
31	2M-Z9616	1	CONTROL PANEL LABEL 75CHD/CBD
	2M-Z9615	1	CONTROL PANEL LABEL 75SCHD/SCBD
	2M-Z9614	1	CONTROL PANEL LABEL 75CBDE/CHDE
	2M-Z9613	1	CONTROL PANEL LABEL 75SCBDE/SCHDE
32	2J-Z2329	1	PILOT LIGHT RED 75CBDE/CHDE/SCBDE/SCHDE
32	2J-Z2329	3	PILOT LIGHT RED 75CBD/CHD/SCBD/SCHD
33	2E-Z1858	1	SWITCH-RED LIGHTED ALL
34	2R-Z1854	2	KNOB W/SET SCREW 75CBD/CHD/SCBD/SCHD
35	A5-Z2510	4	PANEL-INSULATOR ALL
36	2P-Z6455	32	TUBE SEAL, SOLID ALL
37	2I-Z2175	32	ORING SEAL ALL
38	2P-Z2174	32	TUBE GUIDE ALL
39	2R-Y5092	4	LEGS 4", BLACK PLASTIC ALL
40	2K-Z2895	2	ANTI SHORT BUSHING ALL
	2K-Z2895	3	ANTI SHORT BUSHING 240V
41	A5-Z6619	1	ELEMENT RETAINER - UPPER ALL

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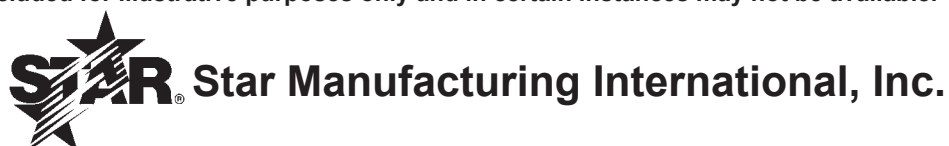
Grill-Max Roller Grills  
MODEL **75 HD/BD Series cont'd**

Key Number	Part Number	Number Per Unit	Description & Model Designation
42	A5-RG4549	1	ELEMENT RET + THERM MOUNTS 75CBDE/CHDE/SCBDE/SCHDE
	A5-Z6622	1	ELEMENT RETAINER - LOWER 75CBD/CHD/SCBD/SCHD
43	2N-Z2178	1	ELEMENT, BUN BOX 120V 75CHD/CHDE/SCHD/SCHDE
44	2T-Z8346	1	THERMOSTAT 115F-RG W/HB 75CHD/CHDE/SCHD/SCHDE
45	2P-Y9176	2	SNAP BUTTON ALL
46	A5-RG5047	1	CONTROL PANEL DOOR ASSY ALL
47	2P-Z0315	12	DRAWER ROLLER W/SCREW ALL
48	A5-RG5048	1	BUN DRAWER FRAME ASSY ALL
49	2R-Z9393	1 SET	14" DRAWER SLIDE ALL
50	2D-Z5899	1	PAN FULL X 4" DEEP ALL
51	A5-Z9539	1	HD PAN COVER 50/75 75CHD/CHDE/SCHD/SCHDE
52	2P-Z0584	1	TONGS ALL
	2P-Z0584	3	TONGS 75SCBDES120
53	A5-RG5046	1	BUN DRAWER DOOR ASSY ALL
54	2M-Z9395	1	LABEL, DRAWEE ALL
55	2M-Z9396	1	LABEL, CONTROL PANEL DOOR ALL
56	2C-Z5182	1	SCREW, THUMB-1/4-20 X 1/2 75CHD/CHDE/SCHD/SCHDE
57	A5-Z13072	1	HD ELEMENT GUARD 30/45 75CHD/CHDE/SCHD/SCHDE
NI	2E-Z8414	1	WIRE SET 75CBDE/SCBDE
NI	2E-Z9386	1	WIRE SET 75CHDE/SCHDE
NI	2E-Z8320	1	WIRE SET 75CBD/SCBD
NI	2E-Z8118	1	WIRE SET 75CHD/SCHD
NI	PS-Z3018	--	TUBE ASSEMBLY SLEEVE

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