

# **Lang**<sup>®</sup>

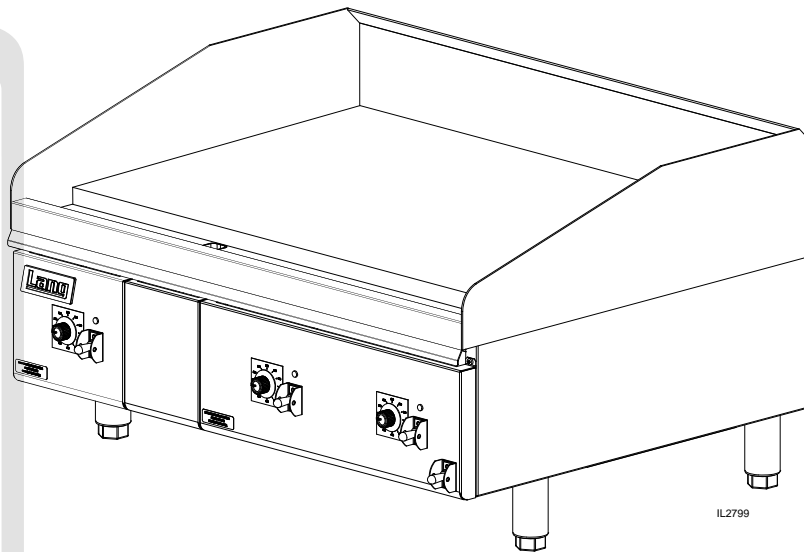
## **ENVIROZONE - SELECTRONIC ELECTRIC GRIDDLE**

*Commercial*

124ZS(D), 136ZS(D)  
148ZS(D), 160ZS(D), 172ZS(D)

### **Installation and Operation Instructions**

2M-W1992 Rev. B 03/2018



136ZS



## 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 VICINTIY OF THIS OR ANY OTHER APPLIANCE.**

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

**WARNING**  
**IMPROPER INSTALLATION, ADJUSTMENT, ALTERATION, SERVICE OR MAINTENANCE CAN CAUSE PROPERTY DAMAGE, INJURY OR DEATH. READ THE INSTALLATION, OPERATION & MAINTENANCE INSTRUCTIONS THOROUGHLY BEFORE INSTALLING OR SERVICING THIS EQUIPMENT.**



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



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

### NOTICE

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

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

Due to periodic changes in designs, methods, procedures, policies and regulations, the specifications contained in this sheet are subject to change without notice. While Lang exercises good faith efforts to provide information that is accurate, we are not responsible for errors or omissions in information provided or conclusions reached as a result of using the specifications. By using the information provided, the user assumes all risks in connection with such use.

## MAINTENANCE AND REPAIRS

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

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

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

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

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

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

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

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

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



## PROBLEMS, QUESTIONS or CONCERNS

Before you proceed consult you authorized Lang service agent directory

or

Call the Lang Technical Service & Parts Department at 314-678-6315.

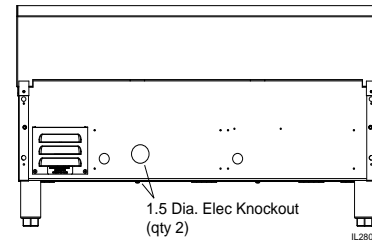
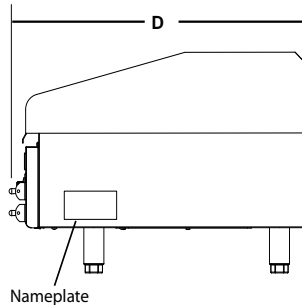
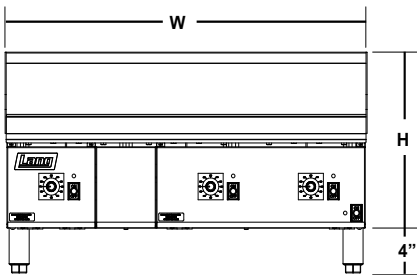
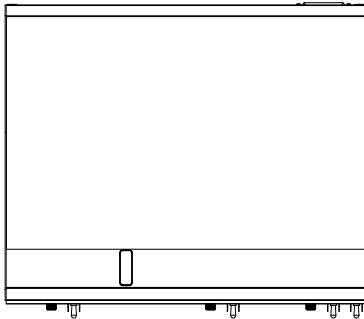
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**NOTICE** Service on this or any other Lang appliance must be performed by qualified personnel only. Consult your Lang Authorized Service Agent Directory. You can call our tech service number 314-678-6315 or visit our website [www.langworld.com](http://www.langworld.com) for the service agent nearest you.

# EQUIPMENT SPECIFICATIONS

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



# EQUIPMENT SPECIFICATIONS

Model	Volts AC	Hz.	Ph	Kw TOT.	Amp 1PH.	Supply Wire 1 PH	Amp 3 Ph			Supply Wire 3 PH	Kw TOT.	Amp 1PH.	Supply Wire 1 PH	Amp 3 Ph			Supply Wire 3 PH
							L1	L2	L3					L1	L2	L3	
124ZS	208/240	60	1/3	12	58	4	50	29	29	6							
136ZS	208/240	60	1/3	18	87	2	50	50	50	6							
148ZS	208/240	60	1/3	24	116	1	75	75	50	3							
160ZS	208/240	60	1/3	12	58	2	50	29	29	6	18	87	2	50	50	50	6
172ZS	208/240	60	1/3	18	87	2	50	50	50	6	18	87	2	50	50	50	6

**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.

## LIMITED EQUIPMENT WARRANTY

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

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

Repairs performed under this warranty are to be performed by a Lang-authorized service agency. Lang will not be responsible for charges incurred or service performed by non-authorized repair agencies. In all cases, the nearest Lang-authorized service agency must be used.

Lang will be responsible for normal labor charges incurred in the repair or replacement of a warrantied product within 50 miles (80.5 km) of an authorized service agency. Time and expense charges for anything beyond that distance will be the responsibility of the owner. All labor will need to be performed during regular service hours. Any overtime premium will be charged to the owner. For all shipments outside the U.S.A. and Canada, please see the International Warranty for specific details.

It is the responsibility of the owner to inspect and report any shipping damage claims, hidden or otherwise, promptly following delivery.

No mileage or travel charges will be honored on any equipment that is deemed portable. In general, equipment with a cord and plug weighing less than 50 lb. (22.7 kg) is considered portable and should be taken or shipped to the closest authorized service agency, transportation prepaid.

### CONTACT

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

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

Telephone 314.678.6315

Fax 314.781.2714

Email customerservice@star-mfg.com

www.langworld.com

## WARRANTY EXCLUSIONS

THE FOLLOWING WILL NOT BE COVERED UNDER WARRANTY.

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

### ADDITIONAL WARRANTIES

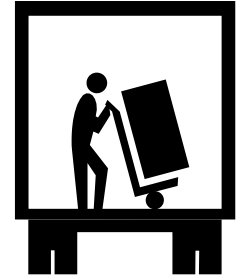
Specialty/chain specific versions may also have additional and/or extended warranties.

PRODUCTS	PARTS	LABOR
Lang Chef-Series™ convection ovens	2 years	2 years
Lang Strato-Series™ convection ovens	2 years	2 years
Lang convection oven doors [excluding hardware]	lifetime	2 years
Lang griddles and charbroilers	2 years	2 years
chrome griddle surfaces [against peeling]	5 years	
cast iron grates, burners, and burner shields	180 days	
original Lang parts sold to repair Lang equipment	90 days	
Service First	1 year	

## 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.

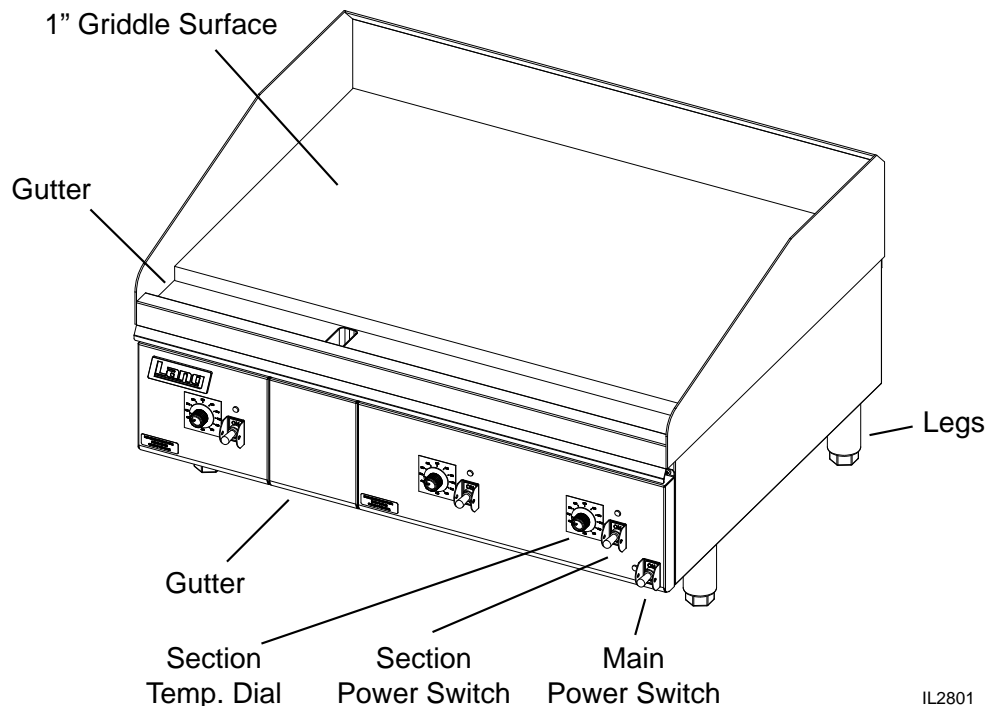


**CAUTION**

**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.**

## EQUIPMENT DESCRIPTION



IL2801

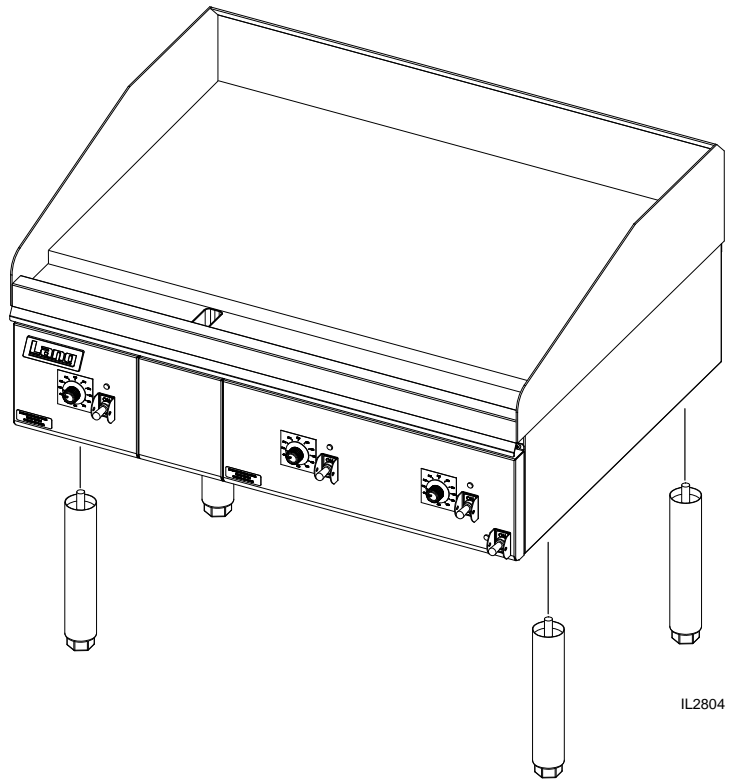
# INSTALLATION

## Leg Installation

There are four, adjustable legs provided for Enviro-Zone griddles.

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

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



*Above: typical leg installation.*

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

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



**CAUTION**

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

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

# INSTALLATION cont.

## Ventilation and Clearances

Standard minimum clearance from combustible construction is as follows.

- 2" from side
- 2" from back

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

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

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

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

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

## Electrical Connection

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

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

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

## Technical Data

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

## Phasing

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

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

## INITIAL START UP

### **Pre-Power On**

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

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

### **Power On**

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

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

Set the temperature dials to 200°F.

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

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

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

The unit may emit a small amount of smoke as the cooking surface passes the 300°F (148°C) point. Do not be alarmed as the smoke is caused by oils associated with the manufacturing process and will stop when the griddle reaches 350°F (176°C).

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

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

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

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

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

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

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

# OPERATION

## General

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



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

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

## Operations

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

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

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

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

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

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

Remove the product from the griddle.

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

## MAINTENANCE & CLEANING

### Cleaning

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

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

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

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

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

### Griddle Care (Chromium Surfaces)

It takes very little time and effort to keep this Industrial Chromium griddle surface sparkling clean and performing at top efficiency. DO NOT allow grease to accumulate as it will carbonize and become difficult to remove. To prevent this condition the following cleaning suggestions should be followed:

1. Remove excess grease and food regularly with a 4" (100mm) wide Razor Sharp type scraper and wipe surface with a damp cloth if desired.
2. Following the scraping, for end of the day cleaning, a damp cloth and a non-silicated, nonabrasive, non-chlorinated cleaner such as Bon-Ami may be used to wipe surface clean, followed by wiping with a clean wet cloth.
3. Follow steps 2 and 3 from Griddle Care (Non-Chromium Surfaces) above.

### CAUTION

1. **Never** use pumice, griddle stones, or abrasives on a chromium surface.
2. **Never** strike a chromium griddle surface with a sharp instrument or spatula edge.
3. **Never** use steel wool.
4. **Never** use commercial liquid grill cleaner on the griddle surface.
5. **Abusing** surface voids the warranty.



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

### WARNING



### CAUTION

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

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

# TROUBLESHOOTING

## Symptoms

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

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

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

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

# TROUBLESHOOTING continued

**NOTICE:** Service on this, or any other, LANG appliance must be performed by qualified personnel only. Consult your Lang Authorized Service Agent Directory or call the factory at 314-678-6315, or [WWW.LANGWORLD.COM](http://WWW.LANGWORLD.COM) For the service agent nearest you.



**WARNING**

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

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

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



**CAUTION**

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



**LANG MANUFACTURING**  
 #10 SUNNEN DRIVE  
 ST. LOUIS, MO. 63145, USA  
 TOLERANCE UNLESS NOTED: .005 & .015  
 ANGLES - 1°  
 INC. NO REPRODUCTION OR DISCLOSURE OF ITS CONTENTS IS PERMITTED

**MATERIAL**  
 FINISH  
 DR: ADAMS CK DATE: 3/4/14  
 WID - EZONE SELECTRONIC ELECTRIC GRIDDLES  
 DATE/ECO DESCRIPTION OF CHANGE DR

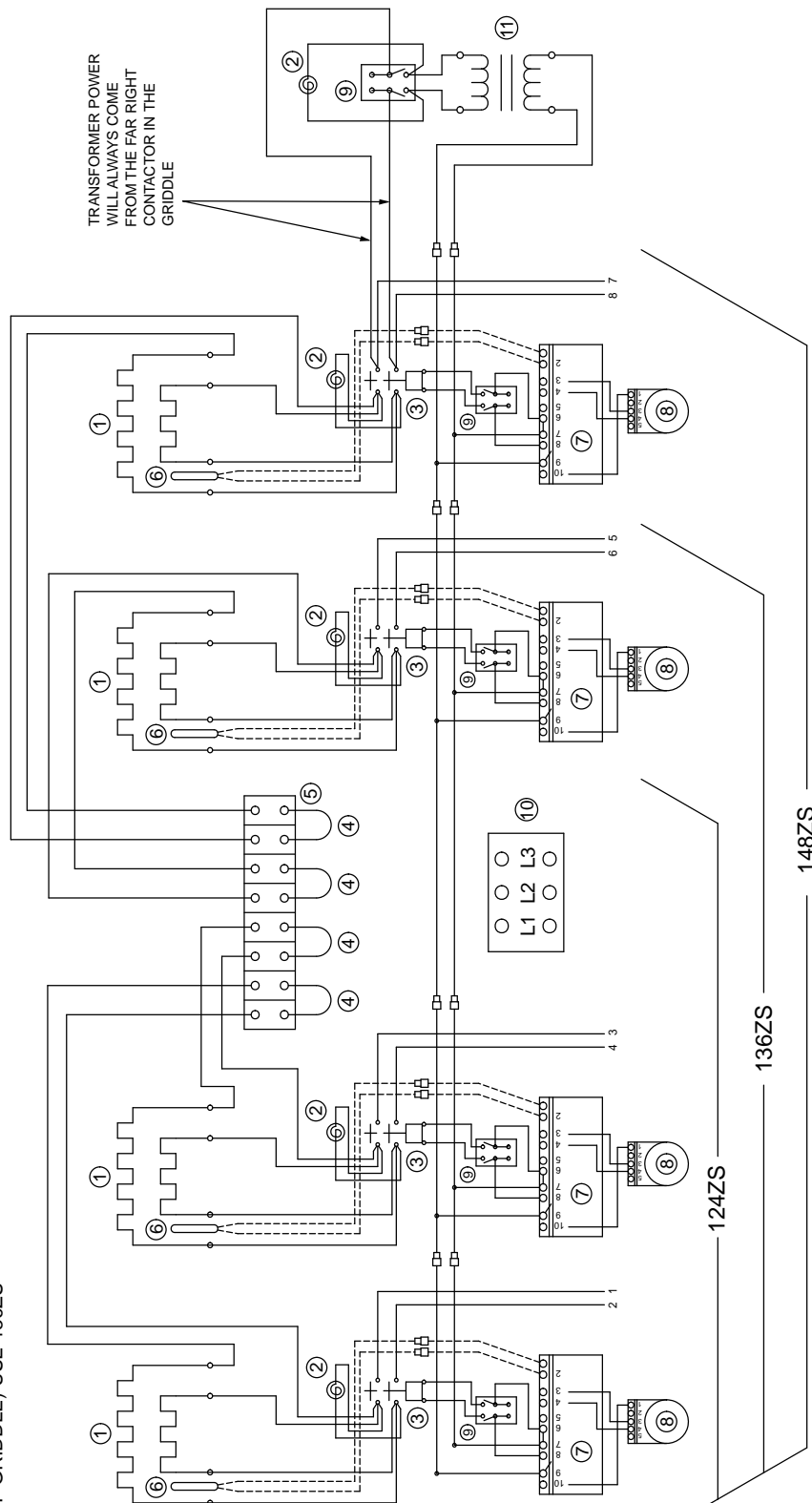
**MODEL NO.**  
 2M-61114-W71  
**REV.**  
 REVISIONS

**NOTES:**

- 160ZS & 172ZS HAVE TWO POWER SUPPLY CONNECTIONS
- 160ZT: CONN #1 (RIGHT SIDE OF GRIDDLE) USE 124ZS  
 CONN #2 (CENTER OF GRIDDLE) USE 136ZS
- 172ZT: CONN #1 USE 136ZT  
 CONN #2 USE 136ZT

- ① GRIDDLE ELEMENTS
- ② PILOT LIGHT
- ③ CONTACTOR
- ④ JUMPER
- ⑤ JUMPER TERMINAL BLOCK
- ⑥ RTD TEMP PROBE
- ⑦ TEMP CONTROL BOARD
- ⑧ 12 POSITION SWITCH
- ⑨ TOGGLE SWITCH
- ⑩ TERMINAL BLOCK
- ⑪ TRANSFORMER, CLASS 2

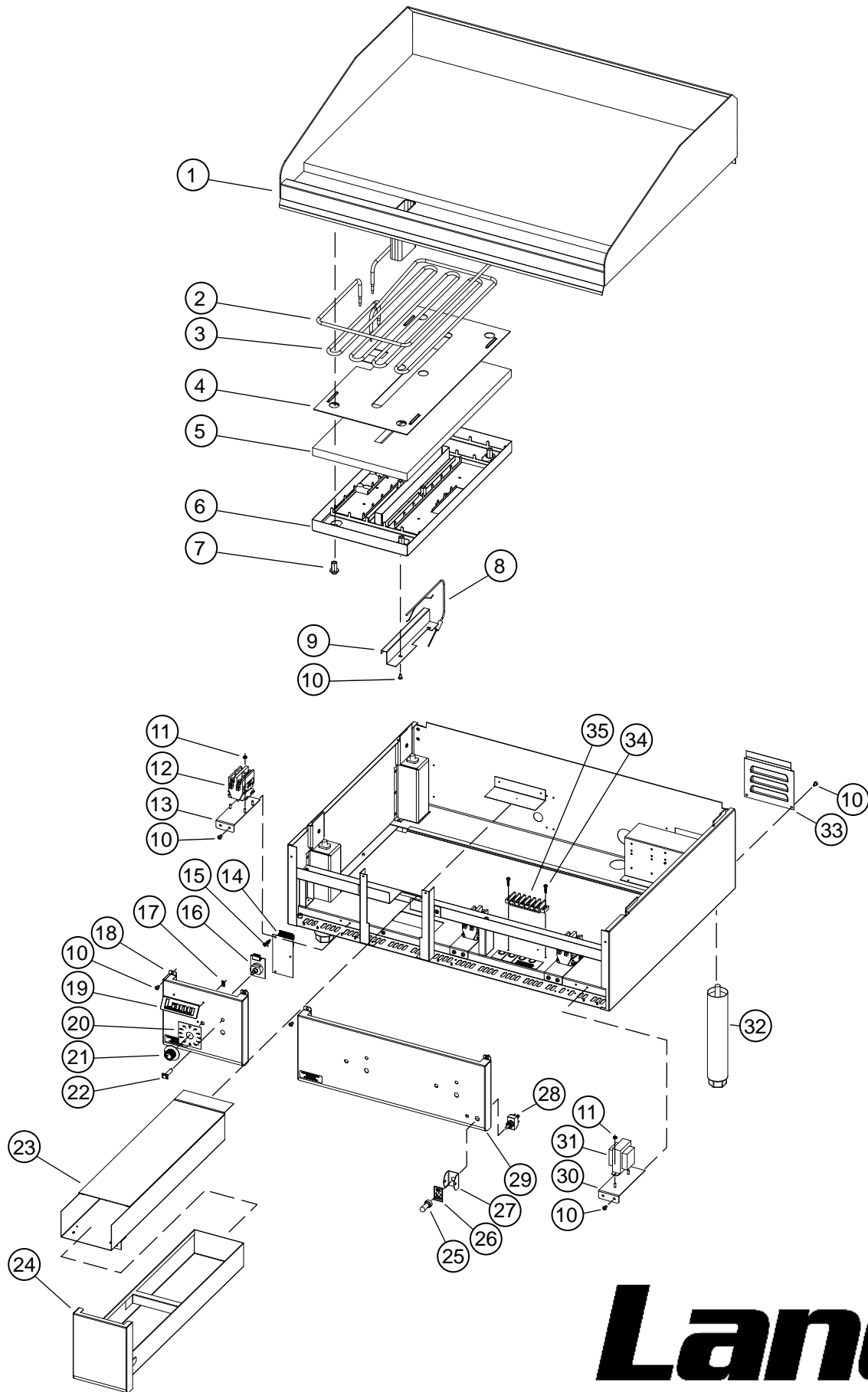
TRANSFORMER POWER  
 WILL ALWAYS COME  
 FROM THE FAR RIGHT  
 CONTACTOR IN THE  
 GRIDDLE



ELEMENT HOOKUP	
208V	240V
INSTALL JUMPER (ITEM 4)	REMOVE JUMPER (ITEM 4)

MODEL	VOLTAGE	KW				AMP TOTALS - 3 PHASE			AMPS - 1 PHASE	SERVICE CONNECTIONS THREE PHASE			SERVICE CONNECTIONS SINGLE PHASE	
		L1-L2	L2-L3	L1-L3	TOTAL	L1	L2	L3		L1	L2	L3	L1	L2
124ZS	208V	6.0	6.0	6.0	12.0	50.0	28.9	28.9	57.7	1,4	2	3	1,3	2,4
	240V	6.0	6.0	6.0	12.0	43.3	25.0	25.0	50	1,4	2,5	3,6	1,3,5	2,4,6
136ZS	208V	6.0	6.0	6.0	18.0	50.0	50.0	50.0	86.5	1,4	2,5,8	3,6	1,3,5,7	2,4,6,8
	240V	12.0	6.0	6.0	24.0	76.3	76.3	50.0	115.4	1,4,7	2,5,8	3,6	1,3,5,7	2,4,6,8
148ZS	208V	12.0	6.0	6.0	24.0	66.1	66.1	43.3	100	1,4,7	2,5,8	3,6	1,3,5,7	2,4,6,8
	240V	12.0	6.0	6.0	24.0	66.1	66.1	43.3	100	1,4,7	2,5,8	3,6	1,3,5,7	2,4,6,8





Model: 136ZS  
Electric EnviroZone Selectronic Griddle

**Lang**<sup>®</sup>

SK2763

Rev. - 3/10/14

# PARTS LIST

May 14, 2014, Rev A

Model: 124ZS, 124ZSD EnviroZone Selectronic Griddle				
Fig No.	Part Number	Quantity	Description	Application
1	K9-142-201-32	1	GRIDDLE PLATE ASSY - 2'ZT	124ZS
	K9-142-201-323		GRIDDLE PLATE ASSY-2' ZTD	124ZSD
2	2N-11030-30	2	ELMNT GRID 208V 1257W	124ZS
	2N-11030-30-1		PERIMETER ELEMENT-30"D	124ZSD
3	2N-11030-29	2	ELE GRD 208/240V4.5KW/6KW	124ZS
	2N-11030-29-1		DUAL VOLTAGE ELEMENT-30"D	124ZSD
4	K9-XL-429	2	ELEMENT PLATE GUIDE WLDMT	124ZS
	K9-XL-429-1		ELEMENT PLATE GUIDE WELD	124ZSD
5	K9-XL-424-1	2	ELEMENT PAN INSULATION	124ZS
	K9-XL-424-2		ELEMENT PAN INSUL 30" DEEP	124ZSD
6	K9-XL-434-1	2	ELEMENT PAN SPOTWELD	124ZS
	K9-XL-434-2		ELEMENT PAN SPOTWELD-30"D	124ZSD
7	K9-XL-532	12	BOLT AND SCREW ASSY	
8	2E-41100-17	2	TEMP PROBE SEL LG GRIDDLE	
9	K9-142-441	2	RTD PROBE HOLDER	
10	2C-20102-12	22	SCRW PHD ST 10-32X3/8	
11	2C-20301-11	14	NUT HEX 8-32 PLTD	
12	2E-30701-04	2	CONTC 2POLE 30A 24VAC	
13	K9-142-152-W41	2	CONTACTOR BRACKET	
14	2E-40101-W19	2	CIRBD SI TEMP CONTROL	
15	2K-70801-07	6	SPACER SUPPORT 1/2LG	
16	2E-30304-22	2	SWTCB175-450°F w/41100-13	
17	2C-20602-04	3	TINNERMAN SPD NUT 1/8 DIA	
18	K9-142-242	1	FRONT PANEL WELD ASSY LEFT ZS	
19	2M-60301-43	1	DIE CAST PLT LANG SATIN	
20	2M-60301-29	2	PNLLBL SELCT SWTDIAL 450o	
21	2R-70701-28	2	KNB BLK 1/4BUSH2SETSCW@90	
22	Y9-31601-01-1	3	PILOT LT 250V W/TIN CLIP	
23	K9-141-161-3W1	1	GREASE DRAWER SLIDE WELD	
	K9-141-161-W1			
24	K9-50303-18	1	GREASE DRAWER-EZONE GRID	
25	2I-05-07-0013	3	BOOT SWITCH	
26	2M-12-07-0038	3	LABEL ON & OFF	
27	Z1-70-07-0343	3	SWITCH GUARD	
28	2E-30303-06	3	SWT TOG ON-ON DPDT BLK	
29	K9-142-237-21	1	FRONT PNL WELD, RIGHT ZS	
30	K9-142-151-W2	1	24V XFMR AND BRKT ASSY	
31	2E-31400-07	1	XFORMR120-208-240/24V40VA	
32	2A-72500-20	4	LEG 10.25 WITH ADJ HEX	
33	K9-XL-507-2	1	REAR COVER - ZT	
34	2C-20103-01	2	SCRW SM PLT 10X7/8 PHIL	
35	2E-30500-02	1	TRM STRIP 4POLE 30A 600V	
NI	2E-30500-07	1	TRM BLOCK 3PLELRGE 125AM	
NI	2M-61114-W71	0	W/D ZS SEL GRID 208/240	

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

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



# PARTS LIST

May 14, 2014, Rev A

Model: 136ZS EnviroZone Selectronic Griddle				
Fig No.	Part Number	Quantity	Description	Application
1	K9-142-201-33	1	GRIDDLE PLATE ASSY - 3'ZT	136ZS
	K9-142-201-333		GRIDDLE PLATE ASSY -3' ELEC	136ZSD
2	2N-11030-30	3	ELMNT GRID 208V 1257W	136ZS
	2N-11030-30-1		PERIMETER ELEMENT-30"D	136ZSD
3	2N-11030-29	3	ELE GRD 208/240V4.5KW/6KW	136ZS
	2N-11030-29-1		DUAL VOLTAGE ELEMENT-30"D	136ZSD
4	K9-XL-429	3	ELEMENT PLATE GUIDE WLDMT	136ZS
	K9-XL-429-1			136ZSD
5	K9-XL-424-1	3	ELEMENT PAN INSULATION	136ZS
	K9-XL-424-2		ELEMENT PAN INSUL 30" DEEP	136ZSD
6	K9-XL-434-1	3	ELEMENT PAN SPOTWELD	136ZS
	K9-XL-434-2		ELEMENT PAN SPOTWELD-30"D	136ZSD
7	K9-XL-532	18	BOLT AND SCREW ASSY	
8	2E-41100-17	3	TEMP PROBE SEL LG GRIDDLE	
9	K9-142-441	3	RTD PROBE HOLDER	
10	2C-20102-12	25	SCRW PHD ST 10-32X3/8	
11	2C-20301-11	14	NUT HEX 8-32 PLTD	
12	2E-30701-04	3	CONTC 2POLE 30A 24VAC	
13	K9-142-152-W41	3	CONTACTOR BRACKET	
14	2E-40101-W19	3	CIRBD SI TEMP CONTROL	
15	2K-70801-07	9	SPACER SUPPORT 1/2LG	
16	2E-30304-22	3	SWTCB175-450°F w/41100-13	
17	2C-20602-04	4	TINNERMAN SPD NUT 1/8 DIA	
18	K9-142-242	1	FRONT PANEL WELD ASSY, LEFT ZS	
19	2M-60301-43	1	DIE CAST PLT LANG SATIN	
20	2M-60301-29	3	PNLLBL SELCT SWTDIAL 450o	
21	2R-70701-28	3	KNB BLK 1/4BUSH2SETSCW@90	
22	Y9-31601-01-1	4	PILOT LT 250V W/TIN CLIP	
23	K9-141-161-3W1	1	GREASE DRAWER SLIDE WELD	136ZSD
	K9-141-161-W1		GREASE DRAWER SLIDE WELD	136ZS
24	K9-50303-18	1	GREASE DRAWER-EZONE GRID	
25	2I-05-07-0013	4	BOOT SWITCH	
26	2M-12-07-0038	4	LABEL ON & OFF	
27	Z1-70-07-0343	4	SWITCH GUARD	
28	2E-30303-06	4	SWT TOG ON-ON DPDT BLK	
29	K9-142-246	1	FRONT PANEL WELD ASSY, RIGHT ZS	
30	K9-142-151-W2	1	24V XFMR AND BRKT ASSY	
31	2E-31400-07	1	XFORMR120-208-240/24V40VA	
32	2A-72500-20	4	LEG 10.25 WITH ADJ HEX	
33	K9-XL-507-2	1	REAR COVER - ZT	
34	2C-20103-01	2	SCRW SM PLT 10X7/8 PHIL	
35	2E-30500-03	1	TRM STRIP 6POLE 30A 300V	
NI	2E-30500-07	1	TRM BLOCK 3PLELRGE 125AM	
NI	2M-61114-W71	0	W/D ZS SEL GRID 208/240	

2M-W1992: Electric Enviro-Zone Selectronic Griddle

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# PARTS LIST

May 14, 2014, Rev A

Model: 148ZS EnviroZone Selectronic Griddle				
Fig No.	Part Number	Quantity	Description	Application
1	K9-142-201-343	1	GRIDDLE PLATE ASSY-4' ZTD	148ZSD
	K9-142-201-43		GRIDDLE PLATE ASSY - 4'ZT	148ZS
2	2N-11030-30	4	ELMNT GRID 208V 1257W	148ZS
	2N-11030-30-1		PERIMETER ELEMENT-30"D	148ZSD
3	2N-11030-29	4	ELE GRD 208/240V4.5KW/6KW	148ZS
	2N-11030-29-1		DUAL VOLTAGE ELEMENT-30"D	148ZSD
4	K9-XL-429	4	ELEMENT PLATE GUIDE WLDMT	148ZS
	K9-XL-429-1			148ZSD
5	K9-XL-424-1	4	ELEMENT PAN INSULATION	148ZS
	K9-XL-424-2		ELEMENT PAN INUSL 30" DEEP	148ZSD
6	K9-XL-434-1	4	ELEMENT PAN SPOTWELD	148ZS
	K9-XL-434-2		ELEMENT PAN SPOTWELD-30"D	148ZSD
7	K9-XL-532	24	BOLT AND SCREW ASSY	
8	2E-41100-17	4	TEMP PROBE SEL LG GRIDDLE	
9	K9-142-441	4	RTD PROBE HOLDER	
10	2C-20102-12	35	SCRW PHD ST 10-32X3/8	
11	2C-20301-11	18	NUT HEX 8-32 PLTD	
12	2E-30701-04	3	CONTC 2POLE 30A 24VAC	
13	K9-142-152-W41	4	CONTACTOR BRACKET	
14	2E-40101-W19	4	CIRBD SI TEMP CONTROL	
15	2K-70801-07	12	SPACER SUPPORT 1/2LG	
16	2E-30304-22	4	SWTCB175-450°F w/41100-13	
17	2C-20602-04	5	TINNERMAN SPD NUT 1/8 DIA	
18	K9-142-242	1	FRONT PNL WELD ASSY, LEFT ZS	
19	2M-60301-43	1	DIE CAST PLT LANG SATIN	
20	2M-60301-29	4	PNLLBL SELCT SWTDIAL 450o	
21	2R-70701-28	4	KNB BLK 1/4BUSH2SETSCW@90	
22	Y9-31601-01-1	5	PILOT LT 250V W/TIN CLIP	
23	K9-141-161-3W1	2	GREASE DRAWER SLIDE WELD	148ZSD
	K9-141-161-W1			148ZS
24	K9-50303-18	2	GREASE DRAWER-EZONE GRID	
25	2I-05-07-0013	5	BOOT SWITCH	
26	2M-12-07-0038	5	LABEL ON & OFF	
27	Z1-70-07-0343	5	SWITCH GUARD	
28	2E-30303-06	5	SWT TOG ON-ON DPDT BLK	
29	K9-142-232-21	1	FRONT PANEL WELD ASSY, RIGHT	
	K9-142-232-61		FRONT PANEL WELD ASSY, CENTER ZS	
30	K9-142-151-W2	1	24V XFMR AND BRKT ASSY	
31	2E-31400-07	1	XFORMR120-208-240/24V40VA	
32	2A-72500-20	4	LEG 10.25 WITH ADJ HEX	
33	K9-XL-507-2	1	REAR COVER - ZT	
34	2C-20103-01	2	SCRW SM PLT 10X7/8 PHIL	
35	2E-30500-03	1	TRM STRIP 6POLE 30A 300V	
	2E-30500-22		TEM STRIP 8POLE 50A/250V	
NI	2E-30500-07	1	TRM BLOCK 3PLELRGE 125AM	
NI	2M-61114-W71	0	W/D ZS SEL GRID 208/240	

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# PARTS LIST

May 14, 2014, Rev A

Model: 160ZS EnviroZone Selectronic Griddle				
Fig No.	Part Number	Quantity	Description	Applications
1	K9-142-201-353	1	GRIDDLE PLATE ASSY-5' ZTD	160ZSD
	K9-142-201-53		GRIDDLE PLATE ASSY - 5'ZT	160ZS
2	2N-11030-30	5	ELMNT GRID 208V 1257W	160ZS
	2N-11030-30-1		PERIMETER ELEMENT-30"D	160ZSD
3	2N-11030-29	5	ELE GRD 208/240V4.5KW/6KW	160ZS
	2N-11030-29-1		DUAL VOLTAGE ELEMENT-30"D	160ZSD
4	K9-XL-429	5	ELEMENT PLATE GUIDE WLDMT	160ZS
	K9-XL-429-1		ELEMENT PLATE GUIDE WLDMT	160ZSD
5	K9-XL-424-1	5	ELEMENT PAN INSULATION	160ZS
	K9-XL-424-2		ELEMENT PAN INSUL 30" DEEP	160ZSD
6	K9-XL-434-1	5	ELEMENT PAN SPOTWELD	160ZS
	K9-XL-434-2		ELEMENT PAN SPOTWELD-30"D	160ZSD
7	K9-XL-532	30	BOLT AND SCREW ASSY	
8	2E-41100-17	5	TEMP PROBE SEL LG GRIDDLE	
9	K9-142-441	5	RTD PROBE HOLDER	
10	2C-20102-12	42	SCRW PHD ST 10-32X3/8	
11	2C-20301-11	24	NUT HEX 8-32 PLTD	
12	2E-30701-04	5	CONTC 2POLE 30A 24VAC	
13	K9-142-152-W41	5	CONTACTOR BRACKET	
14	2E-40101-W19	5	CIRBD SI TEMP CONTROL	
15	2K-70801-07	15	SPACER SUPPORT 1/2LG	
16	2E-30304-22	5	SWTCB175-450°F w/41100-13	
17	2C-20602-04	6	TINNERMAN SPD NUT 1/8 DIA	
18	K9-142-242	1	FRONT PANEL WELD ASSY, LEFT ZS	
19	2M-60301-43	1	DIE CAST PLT LANG SATIN	
20	2M-60301-29	5	PNLLBL SELCT SWTDIAL 450o	
21	2R-70701-28	5	KNB BLK 1/4BUSH2SETSCW@90	
22	Y9-31601-01-1	6	PILOT LT 250V W/TIN CLIP	
23	K9-141-161-3W1	2	GREASE DRAWER SLIDE WELD	160ZSD
	K9-141-161-W1			160ZS
24	K9-50303-18	2	GREASE DRAWER-EZONE GRID	
25	2I-05-07-0013	6	BOOT SWITCH	
26	2M-12-07-0038	6	LABEL ON & OFF	
27	Z1-70-07-0343	6	SWITCH GUARD	
28	2E-30303-06	6	SWT TOG ON-ON DPDT BLK	
29	K9-142-232-21	1	FRONT PANEL WELD ASSY RIGHT ZS	
	K9-142-232-51		FRONT PANEL WELD ASSY CENTER ZS	
30	K9-142-151-W2	2	24V XFMR AND BRKT ASSY	
31	2E-31400-07	2	XFORMR120-208-240/24V40VA	
32	2A-72500-20	4	LEG 10.25 WITH ADJ HEX	
33	K9-XL-507-2	2	REAR COVER - ZT	
34	2C-20103-01	4	SCRW SM PLT 10X7/8 PHIL	
35	2E-30500-02	1	TRM STRIP 4POLE 30A 600V	
	2E-30500-03	2	TRM STRIP 6POLE 30A 300V	
NI	2E-30500-07	2	TRM BLOCK 3PLELRGE 125AM	
NI	2M-61114-W71	0	W/D ZS SEL GRID 208/240	

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2M-W1992: Electric Enviro-Zone Selectronic Griddle

# PARTS LIST

May 14, 2014, Rev A

Model: 172ZS EnviroZone Selectronic Griddle				
Fig No.	Part Number	Quantity	Description	Application
1	K9-142-201-63	1	GRIDDLE PLATE ASSY - 6'ZT	
2	2N-11030-30	6	ELMNT GRID 208V 1257W	172ZS
	2N-11030-30-1		PERIMETER ELEMENT-30"D	172ZSD
3	2N-11030-29	6	ELE GRD 208/240V4.5KW/6KW	172ZS
	2N-11030-29-1		ELEMT GRID 208/240V	172ZSD
4	K9-XL-429	6	ELEMENT PLATE GUIDE WLDMT	172ZS
	K9-XL-429-1			172ZSD
5	K9-XL-424-1	6	ELEMENT PAN INSULATION	172ZS
	K9-XL-424-2		ELEMENT PAN INSUL 30" DEEP	172ZSD
6	K9-XL-434-1	6	ELEMENT PAN SPOTWELD	172ZS
	K9-XL-434-2		ELEMETN PAN SPOTWELD-30"D	172ZSD
7	K9-XL-532	36	BOLT AND SCREW ASSY	
8	2E-41100-17	6	TEMP PROBE SEL LG GRIDDLE	
9	K9-142-441	6	RTD PROBE HOLDER	
10	2C-20102-12	47	SCRW PHD ST 10-32X3/8	
11	2C-20301-11	28	NUT HEX 8-32 PLTD	
12	2E-30701-04	6	CONTC 2POLE 30A 24VAC	
13	K9-142-152-W41	6	CONTACTOR BRACKET	
14	2E-40101-W19	6	CIRBD SI TEMP CONTROL	
15	2K-70801-07	18	SPACER SUPPORT 1/2LG	
16	2E-30304-22	6	SWTCB175-450°F w/41100-13	
17	2C-20602-04	7	TINNERMAN SPD NUT 1/8 DIA	
18	K9-142-242-1	1	FRONT PANEL WELD ASSY, LEFT ZS	
19	2M-60301-43	1	DIE CAST PLT LANG SATIN	
20	2M-60301-29	6	PNULLBL SELCT SWTDIAL 450o	
21	2R-70701-28	6	KNB BLK 1/4BUSH2SETSCW@90	
22	Y9-31601-01-1	7	PILOT LT 250V W/TIN CLIP	
23	K9-141-161-3W1	2	GREASE DRAWER SLIDE WELD	172ZSD
	K9-141-161-W1			172ZS
24	K9-50303-18	2	GREASE DRAWER-EZONE GRID	
25	2I-05-07-0013	7	BOOT SWITCH	
26	2M-12-07-0038	7	LABEL ON & OFF	
27	Z1-70-07-0343	7	SWITCH GUARD	
28	2E-30303-06	7	SWT TOG ON-ON DPDT BLK	
29	K9-142-232-61	1	FRONT PNL WELD. CENTER ZS	
29	K9-142-246	1	FRONT PANEL WELD ASSY, RIGHT ZS	
30	K9-142-151-W2	2	24V XFMR AND BRKT ASSY	
31	2E-31400-07	2	XFORMR120-208-240/24V40VA	
32	2A-72500-20	4	LEG 10.25 WITH ADJ HEX	
33	K9-XL-507-2	2	REAR COVER - ZT	
34	2C-20103-01	4	SCRW SM PLT 10X7/8 PHIL	
35	2E-30500-03	2	TRM STRIP 6POLE 30A 300V	
NI	2E-30500-07	2	TRM BLOCK 3PLELRGE 125AM	
NI	2M-61114-W71	0	W/D ZS SEL GRID 208/240	

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(314) 678-6303 [www.langworld.com](http://www.langworld.com)