

Pro-Max[®]

TWO-SIDED GRILLS

MODEL
CG28, GR28 SERIES

Installation and Operation Instructions

2M-Z9667 Rev. F 1/07/2015



GR28SPTI



GR28IT



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.

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 International Holdings Inc., Company 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 a faster service.

Model No. _____
Serial No. _____
Voltage _____
Purchase Date _____

Authorized Service Agent Listing

Reference the listing provided with the unit

or

for an updated listing go to:

Website: www.star-mfg.com
E-mail customerservice@star-mfg.com

Service Help Desk

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

Telephone: (314) 678-6303

Fax: (314) 781-2714

E-mail customerservice@star-mfg.com

Website: www.star-mfg.com

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

PRODUCT IDENTIFICATION

Star Manufacturing International, Inc. Two Sided Grills
Models:

GR28I-240V-Smooth Iron Platens without Timers

GR28I-240VC-Smooth Iron Platens without Timers, Canadian

GR28IT-240V-Smooth Iron Platens with 2 Timers

GR28IT-240VC-Smooth Iron Platens with 2 Timers, Canadian

GR28ITGS-240V-Iron Platens, 1 Grooved & 1 Smooth Top, Smooth Bottom with 2 Timers

GR28ITGS-240VC-Iron Platens, 1 Grooved & 1 Smooth Top, Smooth Bottom with 2 Timers, Canadian

GR28SPTI-240V-Smooth Iron Platens with 2 Timers

GR28IEA-240V-Smooth Iron Plattens with Electronic Controls

CG28I-240V-Grooved Iron Platens without Timers

CG28I-240VC-Grooved Iron Platens without Timers, Canadian

CG28IT-240V-Grooved Iron Platens with 2 Timers

CG28IT-240VC-Grooved Iron Platens with 2 Timers, Canadian

CG28IGT-240V-Iron Platens, Grooved Top and Smooth Bottom without Timers

CG28IGT-240VC-Iron Platens, Grooved Top and Smooth Bottom without Timers, Canadian

CG28ITGT-240V-Iron Platens, Grooved Top and Smooth Bottom with 2 Timers

CG28ITGT-240VC Iron Platens, Grooved Top and Smooth Bottom with 2 Timers, Canadian

CG28SPTI-240V-Grooved Iron Platens with 2 Timers

CG28IEA-240V-Grooved Iron Platens with Electornic Controls

CG28IEGTA240V-Grooved Iron Bottom Platen, Smooth Top Platens, with Electronic Controls

GENERAL INSTALLATION DATA



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.

Ventilation and Clearances

The installation of any components such as a vent hood, grease extractors, and/or fire extinguishing systems, must conform to their applicable nationally recognized installation standards and/or local building codes.



Electrical Connection

Before making any electrical connection be sure to read data plate which is located at the bottom of the unit.

Electrical Grounding Instructions

This unit is equipped with a 3-prong (grounding) plug for your protection against shock hazard and must be plugged directly into a properly grounded 3-prong receptacle.



DO NOT CUT OR REMOVE THIS PLUG OR GROUNDING PRONG FROM THE PLUG.

CONNECT/PLUG UNIT INTO DEDICATED A.C LINE ONLY SPECIFIED ON THE DATA PLATE OF THE UNIT.

ELECTRICAL SPECIFICATIONS				
Model No.	Volts	Rated Wattage	Amps	NEMA Plug
GR28I	240	7200	30	L6-30P
GR28IT	240	7200	30	L6-30P
GR28ITGS	240	7200	30	L6-30P
GR28SPTI	240	7100	30	L6-30P
CG28I	240	7200	30	L6-30P
CG28IT	240	7200	30	L6-30P
CG28IGT	240	7200	30	L6-30P
CG28ITGT	240	7200	30	L6-30P
CG28SPTI	240	7100	30	L6-30P

Initial Start Up

Level unit using the adjustable feet under the unit (approximately 1/2" adjustment).

Before using the unit for the first time, clean and heat for approximately 30 minutes. The grill may emit a small amount of smoke as the cooking surfaces reach 300-350°F. Do not be alarmed, as the smoke is caused by oils associated with the manufacturing process and will stop when the grill reaches 400°F.

Seasoning The Cooking Surfaces

First Time Seasoning

Follow your company/corporate guidelines for seasoning cooking surfaces or

1. Bring the grill to 300°F and leave it on while doing the next three steps.
2. Brush the cooking surfaces with a release agent. If using an aerosol agent, first apply into a cup and then brush onto cooking surface.
3. Let sit for 20 minutes, and then wipe clean using a warm damp cloth.

Daily Seasoning

The grill should not require much seasoning while in use. In most cases, brush a light coating of the baking release agent in the morning and occasionally throughout the day will be enough to prevent any sticking. It is not necessary to spray before grilling each item.

MANUAL CONTROL OPERATION

Setting The Temperature

The thermostat control knob is used to set the temperature to your requirements. The maximum set point is 550°F (288°C), the minimum set point is 175°F (79°C). See *Knob Settings*.

Setting The Timer (Timer Models Only)

(9 MIN. 59 SEC. MAX)

The timer may be factory pre-set. If changes are required follow these simple steps:



1. To increase time, press and hold the (UP) button.
The Start/Stop button can now be used to increase the cooking time.



2. To decrease time, press and hold the (DOWN) button.
The Start/Stop button can now be used to decrease cooking time.

Knob Setting

Knob Position	Approx. Temp
1-2	175°F / 79°C
3	200°F / 93°C
4	250°F / 121°C
5	300°F / 148°C
6	350°F / 176°C
7	400°F / 204°C
8	450°F / 232°C
9	500°F / 260°C
10	550°F / 287°C

On/off Rocker Switch (Timer Models Only)

The switch turns the unit on and off. The switch has three positions:



With the switch in this position, both top and bottom platens will heat.



With the switch in this position, neither platen will heat.



With the switch in this position only bottom platen will heat.

Daily Operation

Always allow 30 minutes of preheat time before loading the unit with product. Failure to allow sufficient preheat time will result in unsatisfactory cooking of the first load.

Check the power cord to insure that it is plugged into a proper outlet.

Check that the switch and thermostat control are turned on.

Set the unit's ON/OFF rocker switch to desired position.

Set the thermostat control knob to desired temperature.

Operating Hints And Safety

Disconnect power to the unit with the switch at the end of each day of operation.

Do not leave the unit in operation without an attendant.

Turn thermostat down to 200°F (93°C) during idle periods. It will take only a few minutes to regain operating temperature.

Use spatula to push excess grease into grease drawer after each load of food is cooked. This will reduce smoking of hot grease and carbonizing.

Do not leave the unit at high temperature when not in use or during idle periods. This will cause food particles and grease film to carbonize.

"Season" cooking surfaces with non-salted vegetable oil to reduce product sticking.

Monthly Lubrication/Inspection

Apply two (2) drops of non-toxic mineral or vegetable oil to counter balance shoulder rivets and plastic spacers.

Check and clean brass rollers to make sure they are rolling and not sliding on the cam surfaces of the counterbalance.

Check the bolts, screws and nuts, tighten if necessary.

Cleaning

Begin cleaning procedure by using the operating procedures within your organization, or follow the steps below:

1. If particles adhere to the cooking surface during the day, scrape them off with a spatula.

NOTE: It is best not to let food cook onto the grill, as food build-up on the grill will increase sticking and smoking. In addition, carbon may build up on the grill surface and reduce the cooking efficiency.

Carbon Buildup: *A black matter that forms on or near the cooking surface. Generally this is a combination of: releasing agents, oils, food particles etc. ,that have cooked to the surface. After a period of time without cleaning, this will reduce performance and material may start flaking off. When that happens, follow the "Carbon Cleaning" procedures.*

2. At the end of the day, wipe down all surfaces with a warm, damp cloth and mild detergent, then dry.

Carbon Cleaning

When carbon build up occurs, use a carbon removal agent (safe for aluminum surfaces) according to the instructions provided with the cleaner. When this process is complete, you must re-season the grill according to your company/corporate guidelines, or the seasoning instructions in this manual.

DO NOT IMMERSE OR LET THE UNIT STAND IN WATER.



DO NOT HOSE DOWN THE UNIT OR THE TABLE/COUNTER IF THE UNIT IS ON THE TABLE/COUNTER.

CAUTION KEEP AWAY FROM RUNNING WATER.

DO NOT USE SHARP OBJECTS TO REMOVE CARBON BUILD-UP.

DO NOT USE ICE ON THE COOKING SURFACE!

BEFORE CLEANING MAKE SURE POWER IS TURNED OFF, UNIT IS UNPLUGGED AND IS NOT TOO HOT.

While holding top lid with one hand, apply only cleaners which are safe for aluminum and iron surfaces. Wipe with clean sponge or towel until unit is clean.

DO NOT SPLASH FRONT CONTROL PANEL!

DO NOT SPLASH FLEX CONDUIT CONNECTING TOP AND BOTTOM OF THE UNIT.

Remove and empty to clean grease catcher drawer as required using mild detergent and water.

WARNING

Do not use ice or cold water to clean the cooking surfaces when the unit is hot.

The surfaces are cast aluminum or cast iron and may crack or deform under the shock of rapid temperature change.

Operation Troubleshooting

1. Unit not heating.
 - A. Check if unit is plugged in correct receptacle.
 - B. Check incoming power line.
 - C. Check that the switch is in correct position.
 - D. Check that thermostat is set to proper temperature.
2. Top platen not heating.
 - A. Check that the ON/OFF switch is in correct position.
3. **Counterbalance roller not rolling.**
 - A. Clean rollers.

If unit still does not operate contact the factory or one of its representatives or a local service company for service or required maintenance.

Preset Times And Temperatures

If adjustments are required, please refer to the time or temperature programming section in this manual.

°F/°C CONVERSION

To change the temperature display from °F to °C or from °C to °F, hold the TEMP button while the unit is turned off. While holding the TEMP button, turn the unit on. The display will be the changed temperature mode. To change back, repeat the procedure.

Operating Instructions

1. Turn the unit on by placing the switch in the ON position. The HEAT ON indicator, program number and display will flash indicating the unit is heating. When the preset temperature is reached, the heating light, display and program light indicator will stop flashing followed by 3 beeps. (Initial startup heating time is approximately 30 minutes).
2. Place product on the bottom cooking surface of the unit and close the lids.
3. Press the PROGRAM button and let the displayed time count down to "0" at which time the unit will beep. To turn off the beeper, press the PROGRAM button again.
4. Raise the lid until it engages into the first detent and remove food. Using a spatula, scrape residue into the grease catcher tray.

NOTE: Metal utensils may be used, however, using nonmetal utensils will prolong the life of the cooking surface.

5. Turn the unit off when it is not in use.

Temperature/timer Controller Operation Specifications

Startup:

1. The preset time will flash until the preset temperature is reached.
2. When the control reaches the preset temperature, time display, the HEAT ON indicator and program indicator will stop flashing and the alarm will beep three times.

Temperature:

1. To view the actual temperature, press and hold the TEMP button. The display will read "Lo" if the temperature is below 135°C (273°F) and "Hi" if the temperature is above 300°C (573°F).

To Program Time and Temperature:

1. Press and hold TEMP (actual temperature displays).
2. While holding TEMP, press and hold any program button on the left for one second. The LED above the program number will light and the display will read " _ _ _ ." Enter the four-digit security code sequence: 4, 3, 2, 1. The security code will not show on the display. Once the correct sequence has been entered, the preset time will be displayed and the LED for that program will begin to flash.
3. Set the time with the "+" or "-" buttons.
4. **Press the TEMP button to save the time.**
5. The preset temperature will now be displayed.
6. Set the desired temperature for this program using the "+" or "-" buttons.
7. **Press the TEMP button to save the temperature and to exit the programming mode for this program.** The LED will stop flashing but will remain lit.
8. Press any other program button within 15 seconds to continue programming without re-entering the security code.
9. While programming a program (LED is flashing), if no input is received for 15 seconds the unit will revert to normal operation and the security code must be re-entered.

NOTE: Temperature settings are done with the Left side buttons only. The time settings programmed on the left buttons will also be programmed onto the **Right side**. See the next section to make time changes to the **Right side** only. **Each programming change must be saved by pressing the TEMP button!**

Right Side (Timer only):

1. To change the time on right, press and hold the TEMP button, then press and hold any program button on the right for one second. The LED above the program button will light and the right display will read " _ _ _ ." Enter the four-digit security code sequence: 4, 3, 2, 1. The security code **will not** show on display. Once the correct sequence has been entered, the preset time will be displayed and the LED for that program will begin to flash.
2. Set the time with the "+" or "-" buttons.
3. **Press the TEMP button to save the time.**
4. **The LED will stop flashing but will remain lit.**
5. **Press any other program button within 15 seconds to continue programming without re-entering the security code.**
6. **While programming a program (LED is flashing), if no input is received for 15 seconds the unit will revert to normal operation and the security code must be re-entered.**

Operation:

1. Pressing any program button (1-4) will start the timer countdown and display the remaining preset time. The LED for the appropriate program will be lit during the countdown and will remain lit until another program is selected.
2. When the display reaches "00:00", the buzzer will sound and the digits will flash.
3. Press the program button to silence the buzzer and return the readout to programmed time.
4. The right and left sides will operate independently of each other. Both timers can be in operation at the same time. The "00:00" display will show which side is timed out.

NOTE: Metal utensils may be used, however, using nonmetal utensils will prolong the life of the cooking surface.

5. Turn the unit off when it is not in use.

Visit our Website at: www.star-mfg.com

Email: customerservice@star-mfg.com

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 Ultra-Max, Hot Plates, Griddles, Charbroilers is (3) years parts & labor.
- * The warranty period for the Star-Max, Charbroilers, Griddles, Hot Plates, Fryers & Finishing Oven is (2) years parts & labor.
- * 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 Dura-Tec coatings is one year under normal use and reasonable care. This warranty does not apply if damage occurs to 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, the labor to replace the part is **NOT** warranted.

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, 510FF 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 Fast Steamer Models **except Direct Connect Series.**

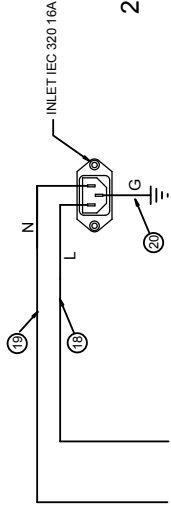
ALL:

- * 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.

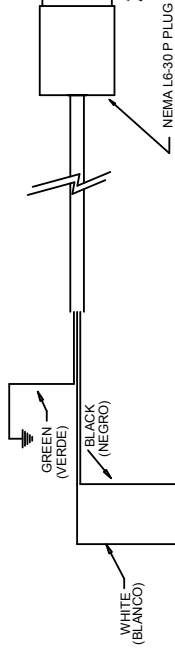
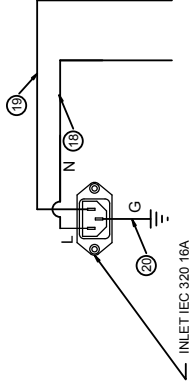
FOR ASSISTANCE

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.



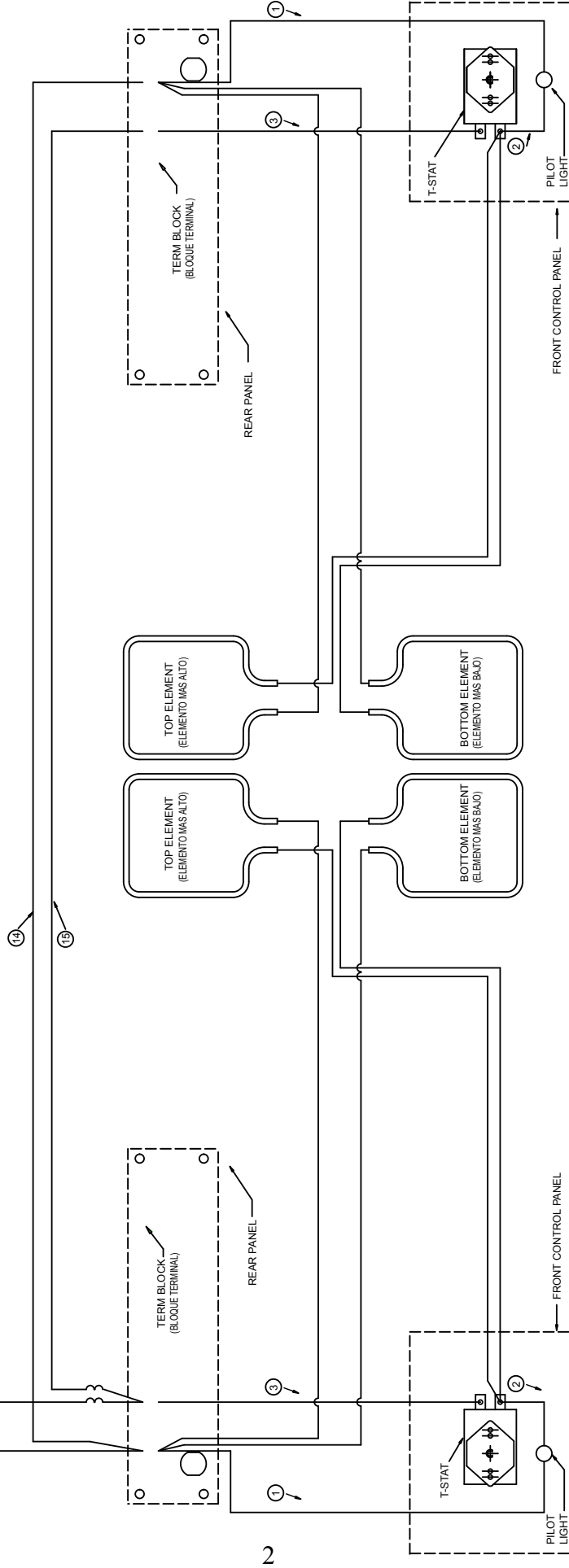
230V UNITS

WIRE NO. (HILO NO.)	PART NO. (PARTE NO.)	QTY. (CANTIDAD)
4	D9-GR0058	1
2,5	D9-GR0059	1
1,8	D9-GR0060	1
3,6,7	D9-GR0064	1
10	D9-GR0057	1
9	D9-GR0065	1
18	D9-GR0250	2
19	D9-GR0251	2
20	D9-GR0252	2



240V UNITS

WIRE NO. (HILO NO.)	PART NO. (PARTE NO.)	QTY. (CANTIDAD)
1	D9-GR0103	1
2	D9-GR0104	1
3	D9-GR0105	1
14	D9-GR0106	1
15	D9-GR0107	1



MODEL: GR-CG28I-230/240V

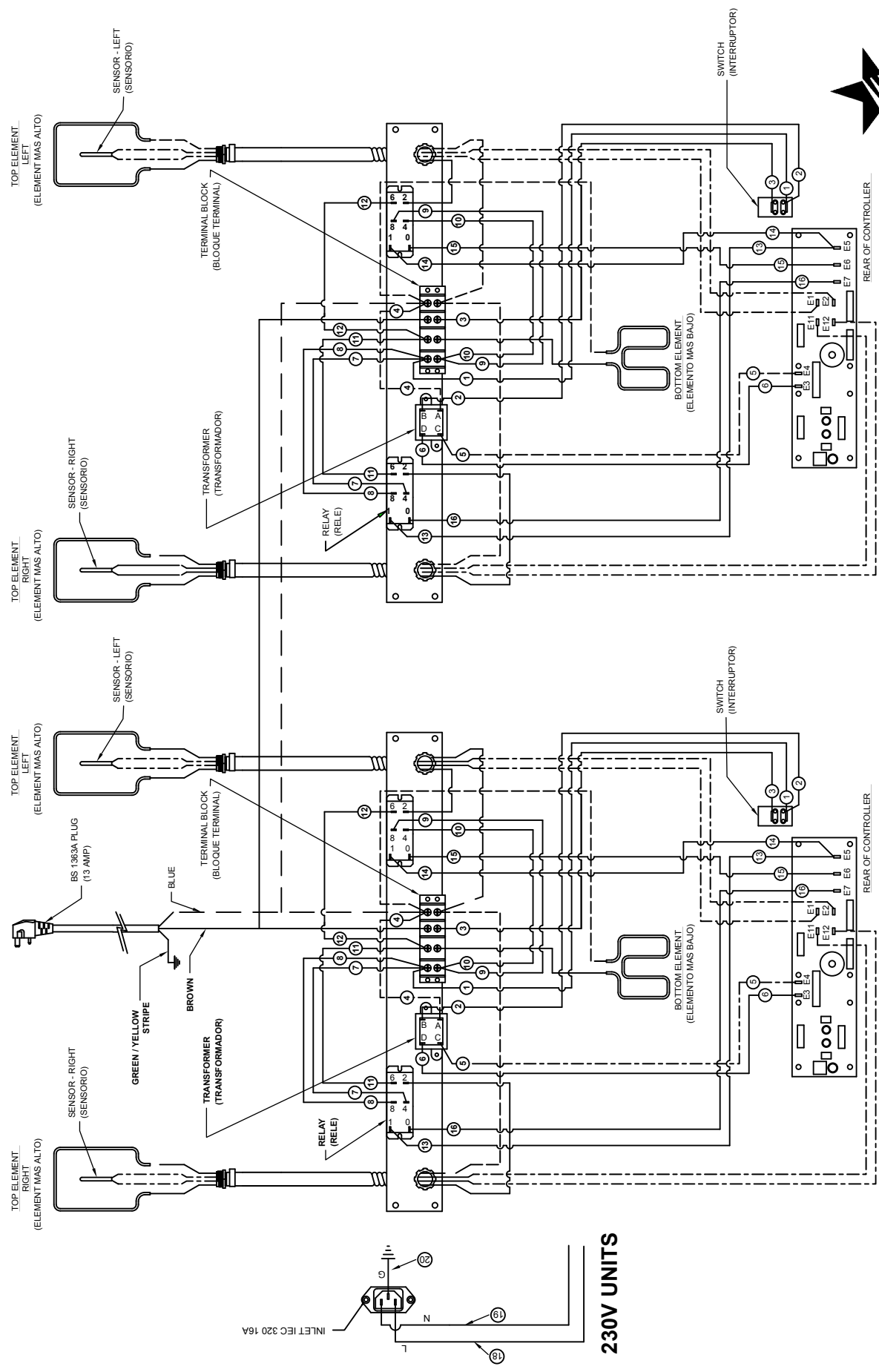
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STAR MANUFACTURING INTERNATIONAL INC.

SK1710

Rev B

8/09/2004



FOR REFERENCE
 WIRING DIAGRAM IS SHOWN AS UNIT IS ASSEMBLED
 WITH THE BOTTOM PLATE REMOVED. THE TOP
 DESCRIPTIONS ARE THEIR POSITIONS WHEN UPRIGHT.

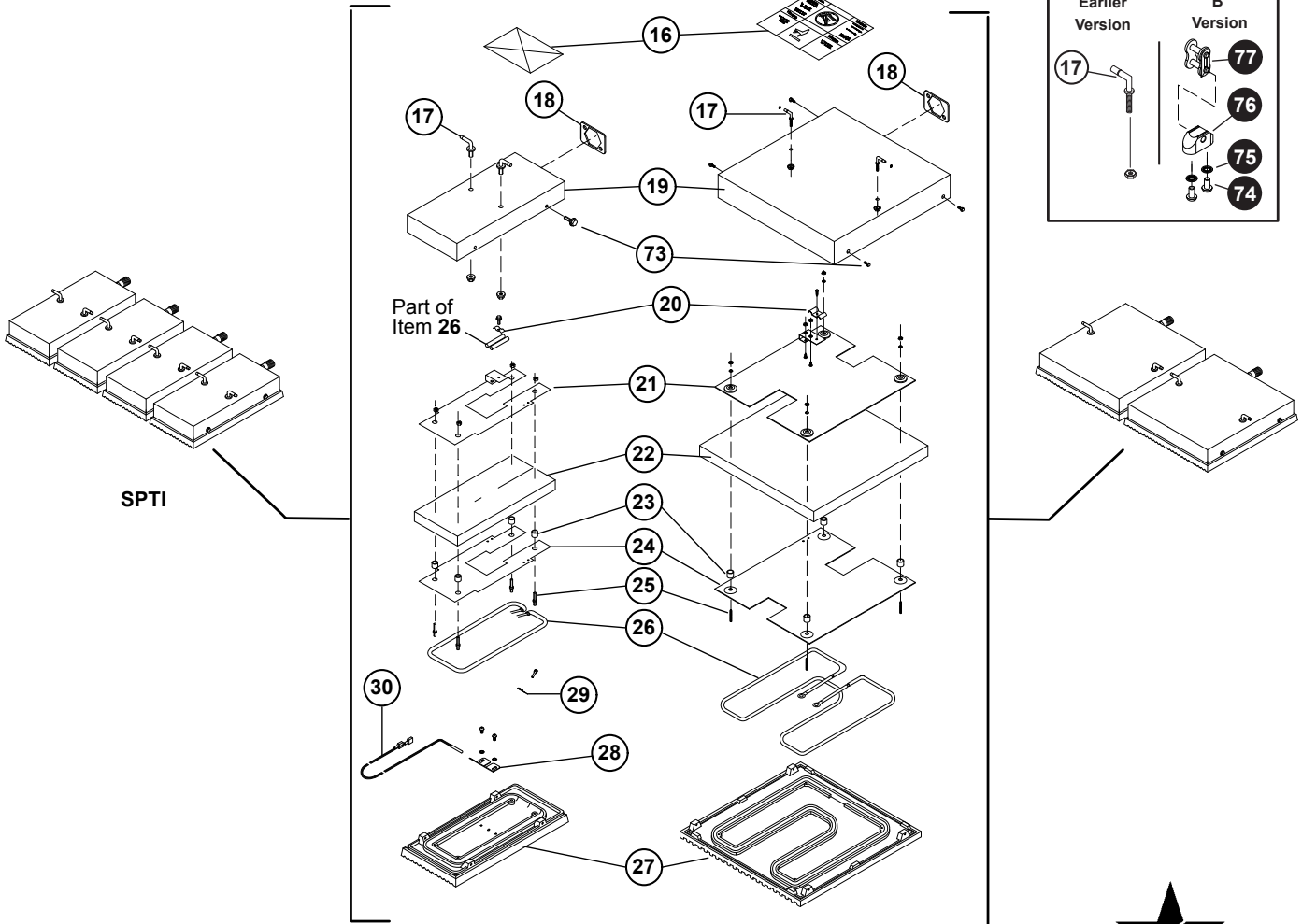
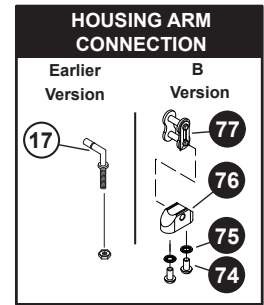
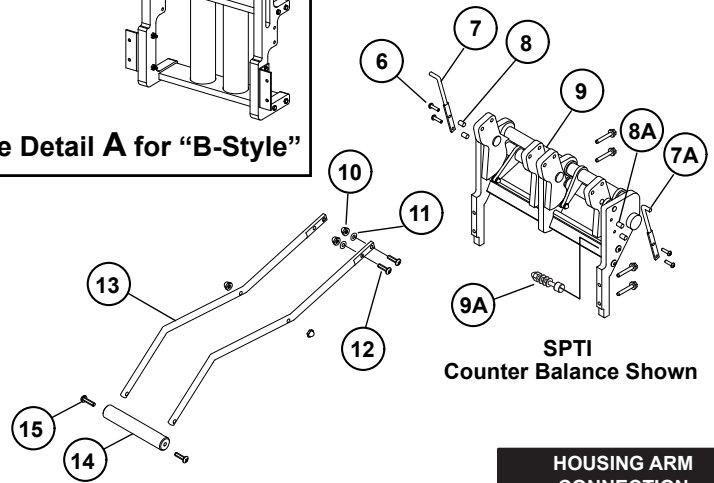
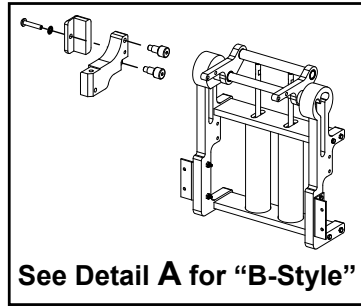
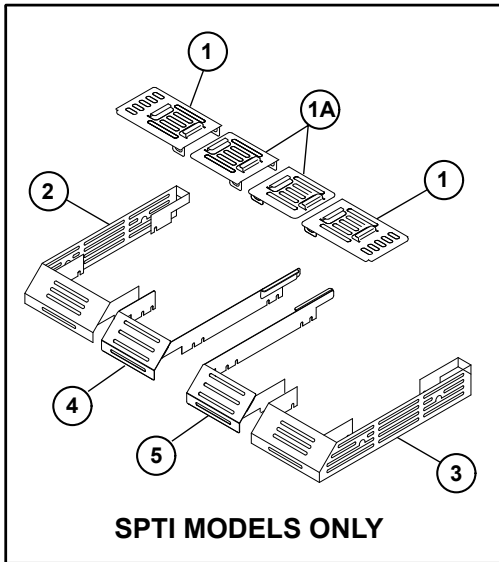
MODEL: GR-CG28SPTI-230/240V

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SK2169 Rev - 1/20/2006



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SOME ITEMS ARE INCLUDED FOR ILLUSTRATIVE PURPOSES ONLY AND IN CERTAIN INSTANCES MAY NOT BE AVAILABLE OR MAY VARY SLIGHTLY FROM ILLUSTRATION SHOWN.



STAR MANUFACTURING INTERNATIONAL, INC.

MODEL: CG/GR28_TOP HOUSING ASSY

SK2183

REV. B

9-14-2011

PARTS LIST

January 7, 2015, Rev. F

MODEL GR/CG28I, GR/CG28IT, GR28ITGS, CG28IGT, CG28ITGT, GR/CG28SPTI

Key Number	Part Number	Number Per Unit	Description	Model
1A	D9-GR0324	2	TOP CENTER BURN GUARD ASSY	SPTI, IEA
1	D9-GR-0189	2	TOP ENDS BURN GUARD ASSY	SPTI, IEA
2	D9-GR0335	1	BURN GUARD ASSY LEFT	SPTI, IEA
3	D9-GR0334	1	BURN GUARD ASSY RIGHT	SPTI, IEA
4	D9-GR0332	1	BURN GUARD CENTER ASSY RIGHT	SPTI, IEA
5	D9-GR0333	1	BURN GUARD CENTER ASSY LEFT	SPTI, IEA
6	2C-1512	4	SCREW 10-24X3/8 RH	
	2C-1512	8	SCREW 10-24X3/8 RH	SPTI, IEA
7A	2V-Z9517	2	ROD - TOP HOUSING CENTER STOP	SPTI, IEA
7	2V-Z3079	2	PIN ASSY - TOP HOUSING STOP	
	2V-Z3252	2	PIN ASSY - TOP HOUSING STOP	SPTI, IEA
8A	2C-1810	8	WASHER, 3/16"	SPTI, IEA
8	2A-Y6142	4	SLEEVE HANDLE	SPTI, IEA
9	2R-Z2896	2	COUNTER BALANCE	(Not Shown)
	2R-Z3345	2	COUNTER BALANCE, SPLIT-TOP	SPTI, (Shown)
9A	PS-GR134	4	ROLLER BEARING KIT	COUNTER BALANCE REPAIR KIT
10	2C-40637	8	NUT 1/4"-20 ACORN STL MS	
11	2C-08-07-0262	8	WASHER 1/4" INT STL NP	
12	2C-Z2992	8	BOLT 1/4" 20X1 PHP STL NP	
13	2B-Z9515	8	ARM, 14"	SPTI, IEA
	2B-Z2987	4	ARM, 14"	
14	2V-Z2989	2	HANDLE, 14"	
	2V-Z3152	4	HANDLE, 7"	SPTI, IEA
15	2C-Z2992	4	BOLT 1/4" 20X1 PHP STL NP	
16	2M-Z2620	2	LABEL, CAUTION	
	2M-Z5623	4	LABEL, CAUTION, BI-LINGUAL	SPTI, IEA
17	2C-Z2820	4	PIN, TOP HOUSING	
	2C-Z3200	8	PIN, TOP HOUSING	SPTI, IEA
18	2A-Z3827	2	CONDUIT STAMPING PLATE	
19	D9-GR0181	4	TOP HOUSING 7", CONDUIT ASSY	SPTI, IEA
	D9-GR0202	2	TOP HOUSING 14", CONDUIT ASSY	
20	B9-04-WB-0046	4	CLAMP WIRE SUPPORT	SPTI, IEA
	D9-04-GR-0166	2	WIRE MOUNT	
21	D9-GR0079	2	TOP RETAINING PLATE 14"	
	D9-GR0182	4	TOP RETAINING PLATE 7"	SPTI, IEA
22	D9-Z2133	4	INSULATION 7"	SPTI, IEA
	D9-Z2888	2	INSULATION 14"	
23	2A-Z6604	16	SPACER - INSULATED PLATE	
24	D9-Z2075	2	TOP ELEMENT PLATE 14"	
	D9-Z9513	4	TOP ELEMENT PLATE 7"	SPTI, IEA
25	2C-08-07-0285	8	SCREW 10-24 X 3/4 X 3/8	
26	PS-Z2391	2	TOP ELEMENT, 1800W	
	PS-Z3810	4	TOP ELEMENT, 500W	SPTI, IEA
27	PS-GR0352	1	KIT, 2F-Z1948 TOP CASTING - SMOOTH	GR28ITGS
	PS-GR0352	2	KIT, 2F-Z1948 TOP CASTING - SMOOTH	GR28I, GR28IT,
	PS-GR0353	1	KIT, 2F-Z1950 TOP CASTING - GROOVED	GR28ITGS
	PS-GR0353	2	KIT, 2F-Z1950 TOP CASTING - GROOVED	CG28IGT, CG28ITGT, CG28I, CG28IT
	2F-Z8349	4	TOP CASTING - SMOOTH	GR28SPTI
	2F-Z7967	4	CASTING, IRON, TOP, GR -SPT	CG28SPTI
28	D9-Z3903	4	BRACKET, PROBE MOUNT	SPTI, IEA
29	2C-Z3350	4	HALF CLAMP - .188 DIA.	SPTI, IEA
30	2E-Z3278	4	RTD-PROBE - 48" LONG WIRE	SPTI, IEA
73	2C-Z5883	AR	10-24 X 1/2 FZA SCREW	
74	2C-1512	AR	SCREW 10-24X3/8 RHP STL NP	B SERIES UNITS
75	2C-6260	AR	WASHER #10 INT STL NP	B SERIES UNITS
76	2V-Z11388	AR	LINK ASSY BASE, TOP HOUSING	B SERIES UNITS
77	2A-Z11676	AR	CHAIN LINK, 50SS	B SERIES UNITS

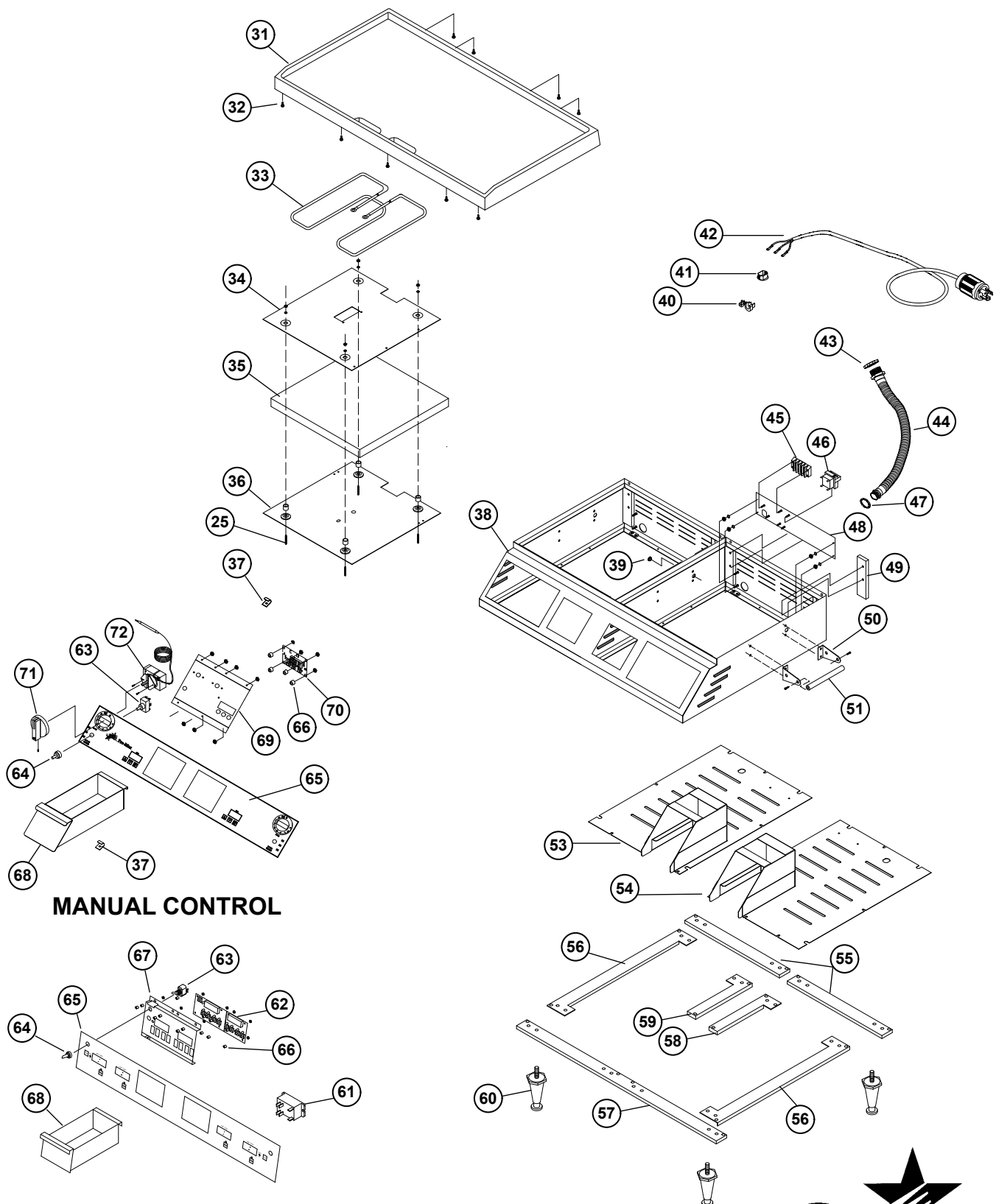
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Some items are included for illustrative purposes only and in certain instances may not be available.



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SOME ITEMS ARE INCLUDED FOR ILLUSTRATIVE PURPOSES ONLY AND IN CERTAIN INSTANCES MAY NOT BE AVAILABLE OR MAY VARY SLIGHTLY FROM ILLUSTRATION SHOWN.

MODEL:GR28 - CG28 - BASE



STAR MANUFACTURING INTERNATIONAL INC.

SK2182

Rev. A

4/15/10

PARTS LIST

January 7, 2015, Rev. F

MODEL GR/CG28I, GR/CG28IT, GR28ITGS, CG28IGT, CG28ITGT, GR/CG28SPTI

Key Number	Part Number	Number Per Unit	Description	Model
31	PS-GR0365	1	KIT, 2F-Z1962 BOTTOM CASTING - SMOOTH	GR28I, GR28IT, CG28IGT, CG28ITGT, GR28ITGS
	PS-GR0366	1	KIT, 2F-Z1963 BOTTOM CASTING - GROOVED	CG28I, CG28IT
32	2C-08-07-0117	8	SCREW 10-24X3/4 FZA	
	2C-08-07-0285	32	SCREW 10-24X3/4X3/8, 2 HEX DBL END STL	SPTI, IEA
33	2N-Z2392	2	ELEMENT, BOTTOM 1800W	
	2N-Z9520	2	ELEMENT, BOTTOM 2150W	SPTI, IEA
34	D9-Z2618	2	BOTTOM ELEMENT RET. PLATE	
	D9-Z8082	2	BOTTOM ELEMENT RET. PLATE	SPTI, IEA
35	D9-Z2888	2	INSULATION 14"	
36	D9-Z2619	2	BOTTOM INSULATION RET. PLATE	
	D9-Z8082	2	BOTTOM ELEMENT RET. PLATE	SPTI, IEA
37	2A-Z3026	2	HALF CLIP	
38	D9-GR0098	1	BODY ASSY 28"	
	D9-GR0320	1	BODY ASSY 28"	SPTI
	D9-GR0580	1	BODY ASSY 28"	IEA
39	2K-Y1139	1	BUSHING, HEYCO	
40	2K-3485	1	BUSHING, HEYCO	240V
41	2P-Z2911	2	PLUG, DOUBLE "D"	
42	2E-Z11879	1	CORD, SET 6/3 6-50P	240C/240VC
	2E-Z2922	1	CORD STO 10/3NEMA L6-30P	240V
	D9-GR0577	1	CORD STO 10/3-72" OPEN	CG28ITGTBKSA, CG28ITGT-KSA
43	2C-Z3780	4	CONDUIT RETAINER	
44	2E-Z2898	2	CONDUIT ASSY PTFE	
45	2E-Z2894	2	TERMINAL BLOCK	
46	2E-05-07-0350	2	TRANSFORMER 230V/10V;6VA	
47	2E-Z3768	4	CONDUIT LOCKNUT	
48	D9-GR0054	1	REAR LINER ASSY - BOTTOM CORD SET	
	D9-GR0156	2	REAR LINER ASSY	SPTI
	D9-GR0180	1	REAR LINER ASSY - REAR CORD SET	240V
	D9-GR0317	1	REAR LINER ASSY - REAR CORD SET	240VC
49	D9-GR0032	4	TORQUE BOX ASSY	
50	D9-Z3071	4	HANDLE BRACKET	
51	2V-Z3072	2	SIDE HANDLE	
53	D9-GR0519	1	BASE ASSY/GREASE CAB - LEFT	
	D9-GR0528	1	BASE ASSY/GREASE CAB - LEFT	SPTI, IEA
54	D9-GR0521	1	BASE ASSY/GREASE CAB - RIGHT	
	D9-GR0527	1	BASE ASSY/GREASE CAB - RIGHT	SPTI, IEA
55	2V-Z3027	2	LEG SUPPORT - CROSS	
56	D9-Z9516	2	SIDE LEG SUPPORT	
57	2V-Z9504	1	CROSS SUPPORT 28"	
58	D9-Z3030	1	LEG SUPPORT L.H.	
59	D9-Z3029	1	LEG SUPPORT R.H.	
60	2A-Z0314	4	FOOT, 4" DIE CAST	
	2A-Z12946	4	BASE, FOOT NON-SKID	
61	2E-Z3335	4	RELAY DBL POLE-SNGL THR	SPTI
62	2J-Z6323	2	TIME/TEMPERATURE CONTROL	SPTI, IEA
63	2E-Z3808	2	SWITCH TOGGLE	SPTI, IEA
	2E-Z6863	2	SWITCH, 3 POSITION,	CG28IT(ser. no. less than CGB29481 use PS-GR0225)
				CG28ITGT (serial no. less than CGB25137 use PS-GR0225)
	PS-GR0225	1	SWITCH KIT	
64	2I-05-07-0013	2	SWITCH BOOT	

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Star Manufacturing International, Inc.

PARTS LIST

January 7, 2015, Rev. F

MODEL GR/CG28I, GR/CG28IT, GR28ITGS, CG28IGT, CG28ITGT, GR/CG28SPTI

Key Number	Part Number	Number Per Unit	Description	Model
65	2M-Z3045	1	OVERLAY w/TIMER, Rocker Switch	CG/GR28IT
	2M-Z7431	1	OVERLAY w/TIMER, Toggle Switch	CG/GR28IT
	2M-Z3088	1	OVERLAY w/PILOT LIGHT	CG/GR28I
	2M-Z9107	1	OVERLAY w/TIMER	SPTI
66	2K-Z1971	8	SPACER	
	2K-Z1971	14	SPACER	SPTI, IEA
67	D9-GR0151	2	FACEPLATE ASSEMBLY	SPTI, IEA
68	D9-GR0518	2	GREASE DRWR ASSY, FLAT FRONT	SPTI
	D9-GR0517	2	GREASE DRAWER ASSY	
69	D9-GR0099	1	FACE PLATE - LEFT w/TIMER	
	D9-GR0114	1	FACE PLATE - RIGHT w/TIMER	
	D9-GR0118	1	FACE PLATE - RIGHT w/PILOT LIGHT	
69	D9-GR0119	1	FACE PLATE - LEFT w/PILOT LIGHT	
70	2J-Z1836	2	TIMER CONTROL	
71	2R-Z4621	2	KNOB - THERMOSTAT	
72	2T-6447	2	THERMOSTAT	
73	2C-Z5883	AR	10-24 x 1/2 FZA SCREW	
NI	2J-Z2329	2	PILOT LIGHT 240V (NOT SHOWN)	

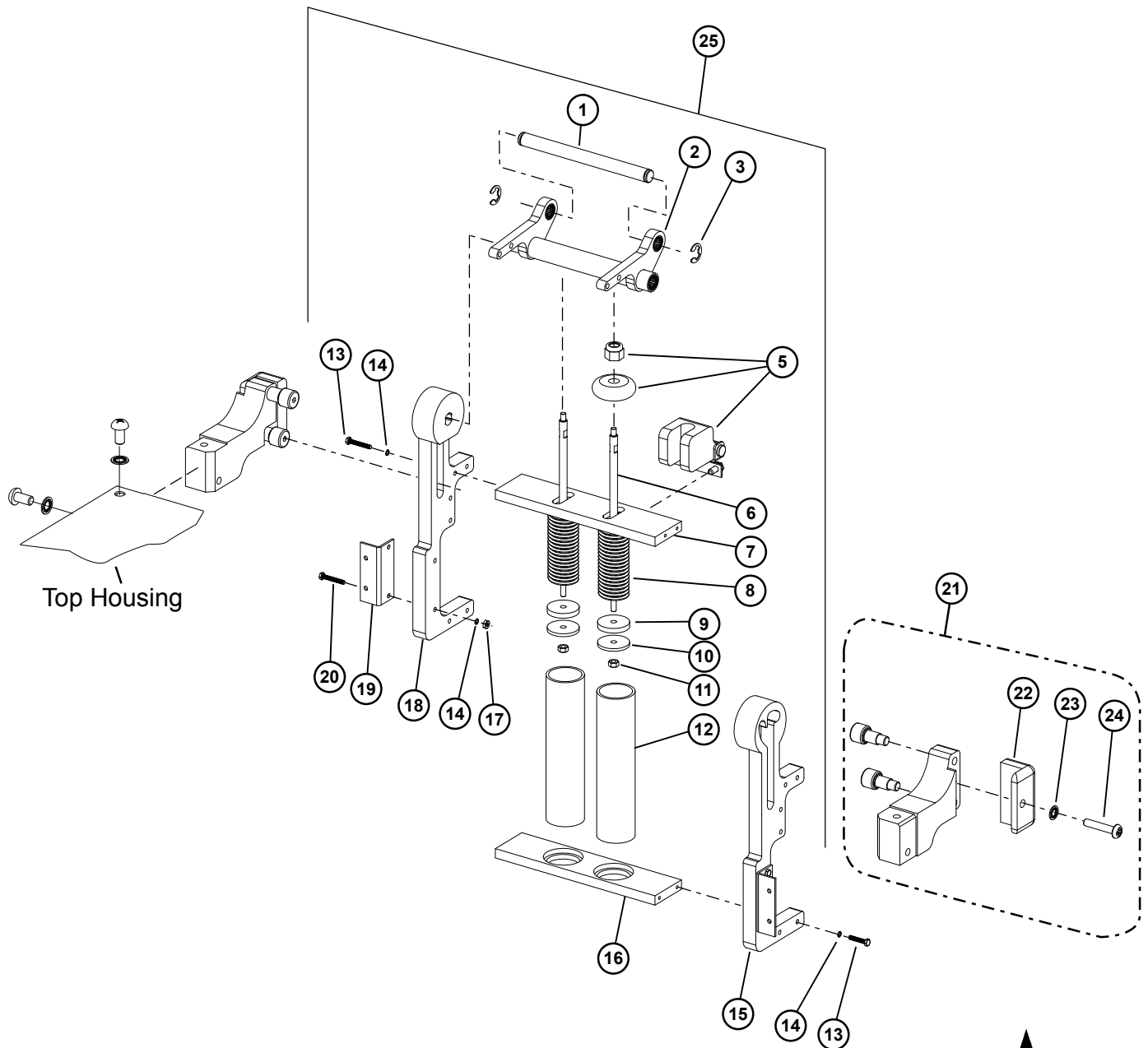
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Star Manufacturing International, Inc.



MODEL: SG HINGE MECHANISM

PS-GR0536, PS-GR0537, PS-GR0538

PS-GR0560, PS-GR0561



STAR MANUFACTURING INTERNATIONAL, INC.
SK2507 Rev. D 1/15/14

Detail A

Parts List

January 7, 2015, Rev. F

HINGE MECHANISM TWO SIDED GRILLS				
Fig No	Part No	Description	Qty	Application
1	2A-Z12471	ARM GUIDE ASSEMBLY LT	1	ALL SINGLE
	2V-Z12452	ARM GUIDE ASSY., ST		SPLIT TOP
2	2A-Z11398	HINGE MECHANISM ROD	1	ALL SINGLE
	2A-Z11405	HINGE MECHANISM ROD, SPT		SPLIT TOP
3	2A-Z11404	SPRING GUIDE MOUNTING ROD	1	SPLIT TOP
	2A-Z11876			ALL SINGLE
4	2A-Z12472	ARM GUIDE ASSEMBLY RT	1	ALL SINGLE
5	D9-GR0515	BASIC ASSY, STOP	1	ALL
6	2V-Z19095	ROD, SPRING GUIDE	1	SPLIT TOP
			2	ALL SINGLE
7	2A-Z11400	SPRING SUPPORT, TOP	1	ALL SINGLE
	2A-Z11406	SPRING SUPPORT, TOP, SPT		SPLIT TOP
8	2P-Z11408	SPRING, 14" AL	2	SMOOTH & GROOVED ALUMINUM
	2P-Z11408	SPRING, 14" AL	1	SMOOTH IRON
	2P-Z11409	SPRING, COMPRESSION, SPT	1	
	2P-Z11409	SPRING, COMPRESSION, SPT	1	SPLIT ALUMINUM
	2P-Z16941	SPRING COMPRESSION, 14" GR IRON	2	GROOVED IRON
9	2A-Z11397	SPRING PISTON STOP	1	SPLIT TOP
			2	ALL SINGLE
10	2C-Z2670	NUT 1/4-20 W/LOCKWASHER	1	SPLIT TOP
		NUT 1/4-20 W/LOCKWASHER	2	ALL SINGLE
11	2V-Z11399	SPRING TUBE	1	SPLIT TOP
			2	ALL SINGLE
12	2C-9704	SCREW 10-24X1 STL HEX NP	8	SPLIT TOP
13	2C-20204-07	WASHER S/S #10 LOCK INT	12	ALL
14	2F-Z11383	LEFT SUPPORT	1	ALL
15	2A-Z11401	SPRING SUPPORT, BOTTOM	1	ALL SINGLE
	2A-Z11407			SPLIT TOP
16	2C-200230	NUT 10-24 HEX SS	4	ALL
17	2F-Z11384	RIGHT SUPPORT	1	ALL
18	D9-Z11387	SUPPORT MOUNTING BRACKET	2	ALL SINGLE
	D9-Z11883			SPLIT TOP
19	2C-Z11821	SCREW 10-24X1-1/4 HHD	4	ALL
20	2C-Z13975	CAM FOLLOWER ASSY, B VERS HNG	4	ALL
21	2F-Z11943	BRACKET LT, ROLLER MOUNT	1	ALL SPLIT TOP
	2F-Z11944	BRACKET RT, ROLLER MOUNT		
	2F-Z11945	BRACKET LT, ROLLER MOUNT		NON SPLIT TOP
	2F-Z11946	BRACKET RT, ROLLER MOUNT		
22	2A-Z12620	SPACER BLOCK	2	ALL
23	2C-6260	#10 INTERNAL TOOTH LOCK WASHER	2	ALL
24	2C-1516	#10-24 UNC X 1.00 LG RHP SCREW	2	ALL
NI	61-Q2686	LOCTIT THREADLOCKER 242	AR	
ITEM 25 DOES NOT INCLUDE ITEMS 20 THRU 24				
25	PS-GR0536	KIT, HINGE SPING 14 SPLT	2	SPLIT TOP
	PS-GR0537	KIT, HINGE SPRING, 14" ALUMINUM	1	SMOOTH & GROOVED ALUMINUM
	PS-GR0538	KIT, HINGE SPRING, 14" IRON	1	SMOOTH IRON

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