



Star
Manufacturing
International Inc.

10 Sunnen Dr.
St. Louis, MO 63143

Phone: (314) 781-2777
FAX: (314) 781-3636

Installation
and
Operating
Instructions

2M-Z1182 Rev. -- 3/26/97

TOASTSWELL AUTOMATIC SPEED GRILL

Model# GR135



INSTALLATION AND OPERATING INSTRUCTIONS

INSTALLATION

For your protection, we recommend that a qualified electrician install this appliance. The electrician should be familiar with electrical installations and your local electrical requirements. Proper connections and power supply are essential for efficient performance. The supply circuit should be properly fused as required by local electrical code.

Plug into any 110-120V A.C. outlet. Slow performance will indicate the grill is connected to a line of insufficient capacity or to one already loaded to capacity. Unless you have ordered a 220V Speed Grill, do not plug into a 220V line. Doing so will ruin the elements very quickly and void the guarantee. If this appliance does not heat, check plug and receptacle for loose connections.

INITIAL STARTUP

Before using for the first time, the maker must be cleaned and seasoned as follows: First lightly rub cooking oil over both cooking surfaces. Heat for approximately 5 minutes. After allowing surfaces to cool, rinse with mild detergent and warm water.

NOTE: Before maker is turned on for operation, install burn guard as follows:

1. With top lid up, slide rear tabs of burn guard into lower slots of rear supports.
2. Lock burn guard into position by setting front of burn guard onto top slots of front supports.

OPERATING PROCEDURE

Plug in maker and position cooking surface spacer onto bottom grill plate. Close top lid. Place grease catcher into support under rear spout. Turn maker on. The indicator light will come on, showing that the maker is heating. When the preset temperature is reached, the indicator light will go out (Initial start up heating time is approximately 25 minutes). The indicator light

will come on again when the temperature drops, and it will remain on until the desired temperature is reached. Place food on the bottom cooking surface of maker and close lid. Push Start/Stop button on timer and let the maker heat until timer has counted down to "0" and beeps. To turn off beeper, push Start/Stop button. Raise lid (until handle engages into retaining clips) and remove food. Using spatula, scrape residue into rear grease catcher cup.

NOTE: Metal utensils may be used; however, using plastic or wooden utensils will prolong the life of nonstick coating.

Turn the maker off when not in use.

NOTE: The maker temperature is set by the manufacturer to 460 degrees F. The temperature will fall to 440 degrees F during operation. The temperature will continuously cycle to 460 degrees F. This is the normal heating cycle.

*** DO NOT ADJUST THE THERMOSTAT!***

To increase the timer cycle by one second increments, press the "+" button and hold, then press Start/Stop button and observe the display.

To decrease the timer cycle by one second increments, press the "-" button and hold, then press Start/Stop button and observe the display.

MONTHLY LUBRICATION

TOP HINGE: Tilt the maker on each side and apply 3 drops of nontoxic mineral oil on both ends.

COUNTER BALANCE SPRING TUBE: Drop 3 drops of nontoxic mineral oil into cylinder tube.

LID HOLDING CLIPS: The lid holding clips are adjusted by the manufacturer for proper fit. The clips are self-centering with the lid handle rods and the side-to-side movement is normal. DO NOT ADJUST.

PILOT LIGHT

The pilot light will glow while your grill is gaining temperature. It will wink on and off to show temperature is being maintained. The bulb

ing out will not affect the operation of the

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CLEANING

All surfaces, except the cooking grids, are stainless steel and can be cleaned with a warm, damp cloth and detergent. Use the following mixture to remove burned on grease or food residue:

- 1 tablespoon liquid dish detergent.
- 2 tablespoons bleach
- 1 cup warm water

Apply this mixture to cold or warm cooking surface with a sponge or plastic scrubbing pad and rinse with mild detergent and hot water. When this is done you should season grids with a good grade of vegetable oil before using.

CORD PLUG AND GROUNDING INSTRUCTIONS

For your protection, this appliance is equipped with a 3 conductor load cord, having a grounding type plug. A special grounding adaptor is available to permit the use of this appliance with conventional 2-wire receptacles on 115V only. To use the adaptor, first determine if this system is grounded. For grounded electrical systems, connect the green wire of the adaptor to the mounting screw on the receptacle. For wire of ungrounded electrical systems, attach the green adaptor to a known permanent ground. Do not use an extension cord.

MAINTENANCE AND REPAIRS

Contact ~~the factory~~ or one of its representatives or a local service company for service or maintenance if required.

SERVICE BULLETIN

SUBJECT: COUNTERBALANCE TOP COOKING SURFACE

NUMBER: GR-0006

MODEL: ALL GRILLS

DATE: 2/14/96

Place food to be prepared in the center of the Bottom Cooking Surface of the Grill. Lower Top Cooking Surface and note the Lid has balanced itself. If there is more pressure than desired, on food being prepared the Top Cooking Surface can be adjusted.

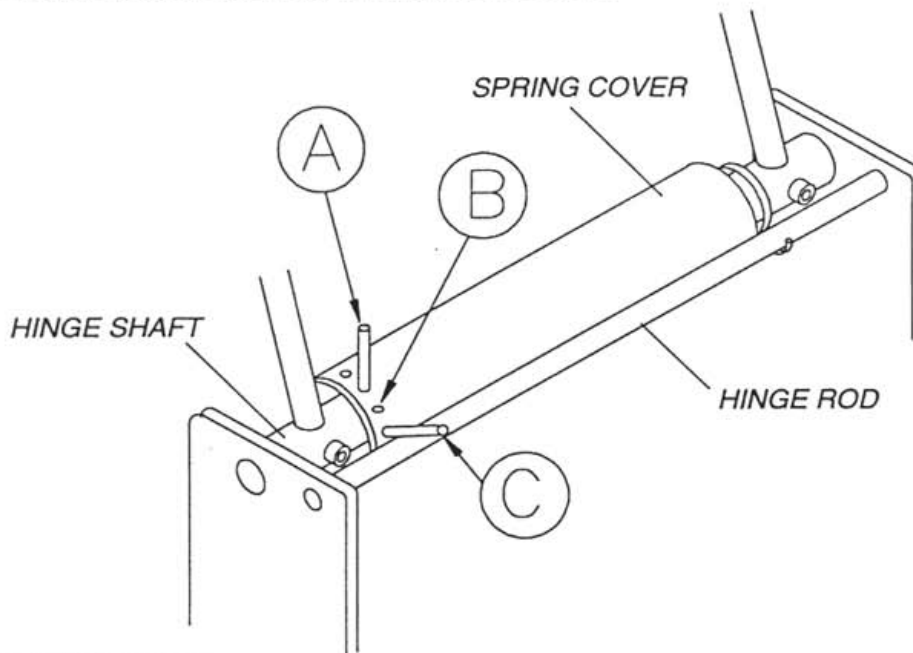
TO ADJUST COUNTERBALANCE SPRING...

TO ADD MORE TENSION -

1. While LID is closed, twist SPRING COVER until it stops.
2. Put (1) TENSION PIN (C) into hole closest to HINGE ROD.
3. Raise LID until hole in the HINGE SHAFT lines up with the hole in the SPRING COVER.
4. Put second TENSION PIN (A) thru both holes.
5. Let LID down and remove the first TENSION PIN (C).
6. Reinstall first TENSION PIN (C) into hole closest to HINGE ROD.
7. Repeat process until desired tension is reached.

TO RELEASE TENSION -

1. While LID is closed, put loose TENSION PIN in the hole (B).
2. Raise LID and remove TENSION PIN (A) and reinstall it into next hole (forward).
3. Repeat process until desired tension is reached.



MONTHLY LUBRICATION -

HINGE SHAFT - Tilt unit on side, lubricate with 3 drops of non-toxic mineral oil, repeat process for other side.
SPRING COVER - Lubricate with 3 drops of non-toxic mineral oil while tilted on side.



The Toastswell Company

640 Tower Grove Ave • St. Louis, Missouri 63110
(314) 371-2732 • FAX (314) 371-2700

 a Standex company

SUPPLEMENTAL INSTRUCTIONS

SUBJECT: CARE FOR NON-COATED COOKING SURFACE

NUMBER: GR-0002

MODEL:

DATE: 5/18/95



DO NOT IMMERSE APPLIANCE IN WATER!

NOTE: The cooking surfaces will darken with use and do not require cleaning unless there is carbon build-up.

CLEANING LIGHT CARBON BUILD-UP

1. Turn OFF and unplug the appliance.
2. After allowing appliance to cool completely, move it to a well ventilated area.
3. Soak a cloth with ammonia and place onto bottom cooking surface, making sure the total cooking surface is covered.
4. Close top lid and place a plastic bag around the appliance. Seal the bag and let sit overnight.
5. Remove bag and sponge off carbon.
6. Rinse cooking surfaces with hot water and allow to dry.

CLEANING NORMAL CARBON BUILD-UP

1. Turn OFF and unplug the appliance.
2. After allowing appliance to cool completely, scrape cooking surface(s) with a spatula.
3. Scrub cooking surface(s) with a cleanser and scouring pad or steel wool, then rinse with hot water and allow to dry.

CLEANING HEAVY CARBON BUILD-UP

1. Turn OFF and unplug the appliance.
2. After allowing appliance to cool completely, clean cooking surfaces with Grid Cleaner "SOKOFF®" (Part No. 09-WB-2001), available locally by calling parts distributor.

NOTE: ALWAYS FOLLOW MANUFACTURER'S INSTRUCTIONS ON GRID CLEANER CONTAINER.

3. Rinse cooking surfaces with hot water and allow to dry.
4. After cleaning, coat surfaces with a thin layer of cooking oil.



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**Star Manufacturing
International, Inc.**

10 Sunnen Drive
P.O. Box 430129
St. Louis, MO 63143

(800) 807-9054
(314) 781-2777
www.star-mfg.com

(800) 396-2677 Fax
(314) 781-2714 Fax

STAR Sandwich Grill Set Up, Seasoning and Cleaning

Set Up

1. Unpack the grill.
2. Read the Owners manual and then put it in a safe place for future reference.
3. If surface rust is visible, use a steel wool brush and scrub it off.
4. Wipe down the exterior and grilling area with a damp cloth.
5. Take the grill to a well ventilated area and turn the thermostat to 8-9. If your unit has an electronic control then set the temperature for 450°F. Allow the unit to burn off the factory oil. (the oil is there to prevent surface rust during shipping and storage)
6. The "burn off" is complete when the smoke is gone, approximately 30 minutes.
7. Brush any debris from the grill surfaces.
8. Allow the grill to cool and then place it in its permanent position.

First Time Seasoning

1. Bring the grill to 300°F and leave it on while doing the next three steps.
2. Spray the cooking area heavily with a baking release agent.
3. Let sit for 20 minutes.
4. Wipe surface clean with a warm, damp, cloth.

Daily Seasoning

The grill should not require much seasoning while in use. In most cases, a light spray 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.

Daily Cleaning

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 on to the grill, as build up of food on the grill will increase sticking and smoking. In addition, carbon may build up on the grill surface and reduce the cooking efficiency.
2. At the end of the day, wipe down all surfaces with a warm, damp, cloth and mild detergent. Dry with a soft towel.

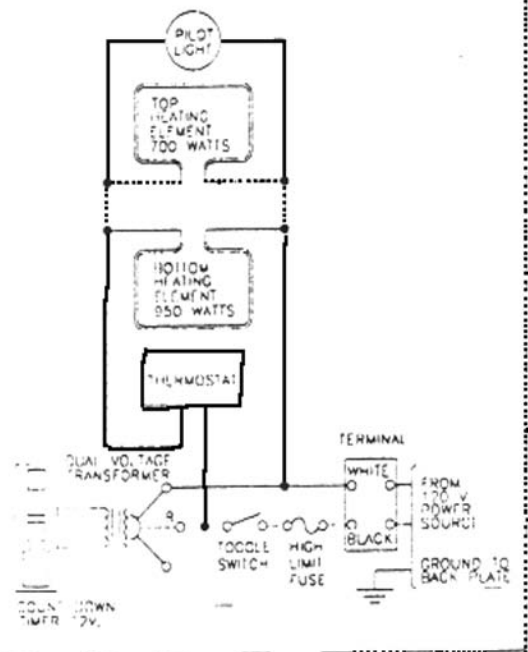
Carbon Cleaning

When carbon build up occurs, use a carbon removal agent according to the instructions provided with the cleaner. When this process is completed, you must re-season the grill according to the First Time Seasoning instructions above.

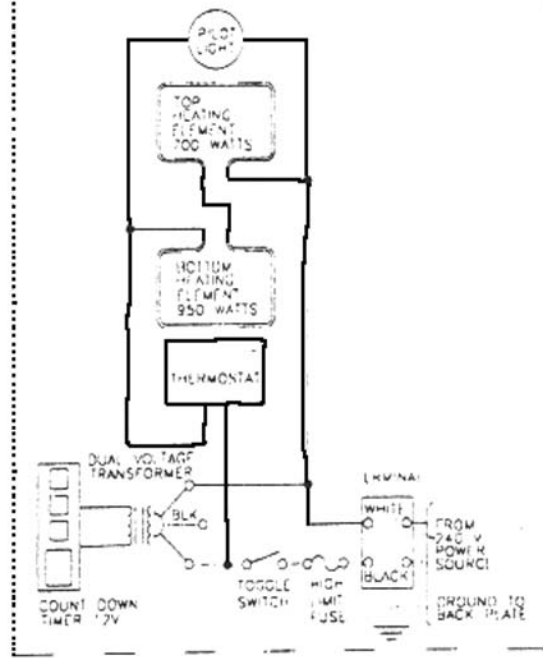
***Please reference your owner's manual for additional information
concerning the operation of your grill.***



Ask for Quality and Performance by Name...Star and Holman
Commercial Gas and Electric Equipment for the Foodservice Industry.

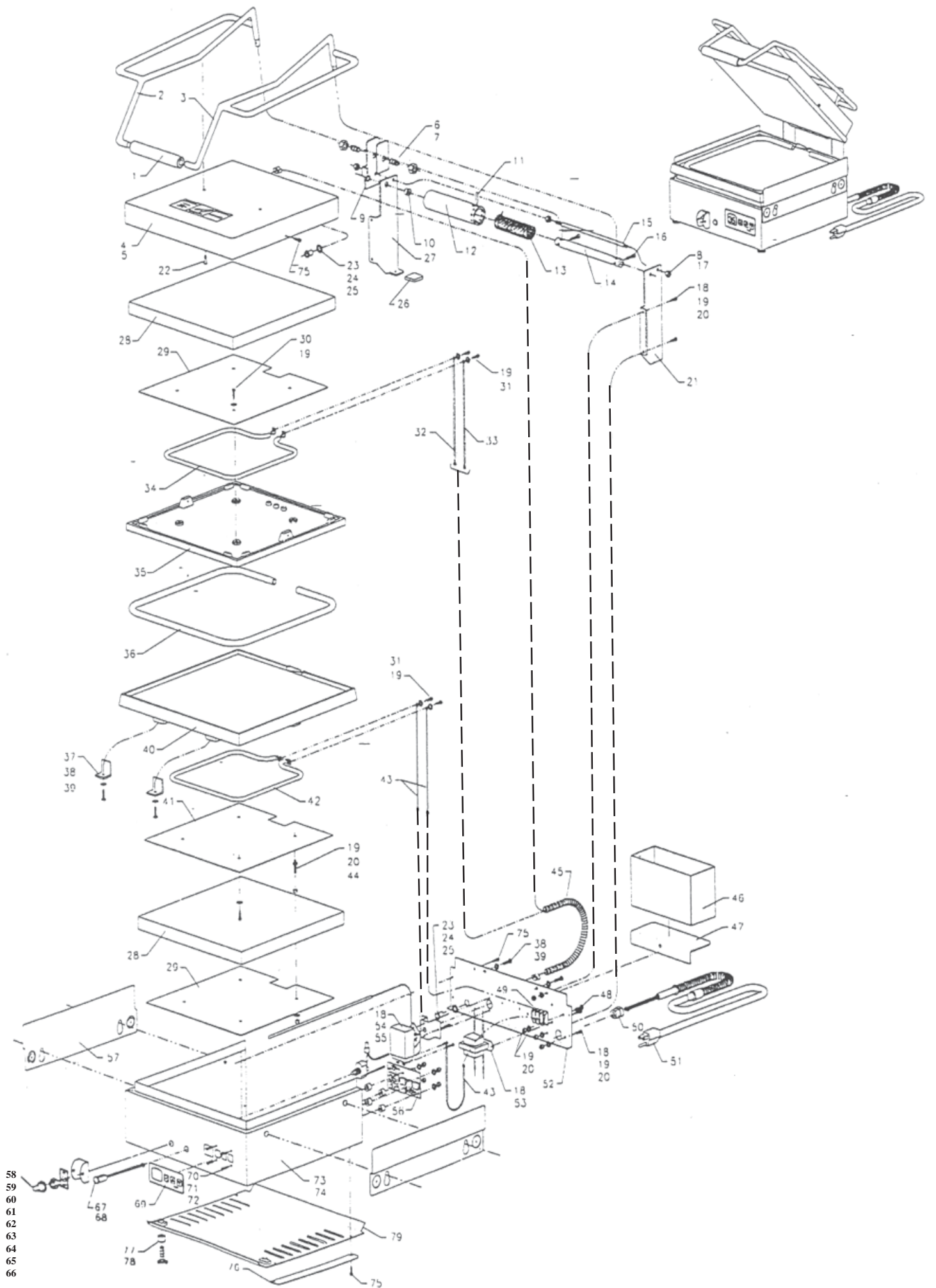


120V



240V

WIRING DIAGRAMS



58
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MODEL TOASTSWELL SPEED GRILL MODEL GR135

Key Number	Part Number	Number Per Unit	Description
1	D9-04-GR-0075	1	HANDLE: LID
2	D9-70-GR-0252	1	ROD: LEFT HANDLE
3	D9-70-GR-0253	1	ROD: RIGHT HANDLE
4	D9-30-GR-0013	1	HOUSING: UPPER
5	2M-12-GR-0039	1	LABEL: "CAUTION-HOT"
6	2C-08-07-0209	2	BALL: PLUNGER No Longer Available
7	2C-08-07-0081	2	NUT: HEX (1/2-13)
8	2C-08-07-0107	1	NUT: HEX (1/4-20)
9	D9-04-GR-0082	1	BRACKET: LID LATCH No Longer Available
10	2A-09-GR-0005	1	BUSHING: HINGE SHAFT No Longer Available
11	D9-70-GR-0045	1	PIN: SPRING RETAINER
12	D9-70-GR-0051	1	TUBE: SPRING COVER
13	2P-09-GR-0001	1	SPRING: HINGE
14	2A-30-GR-0032	1	SHAFT: HINGE No Longer Available
15	2A-09-GR-0011	1	ROD: HINGE No Longer Available
16	2C-08-07-0066	2	SCREW, 10-32 x 3/8
17	2C-08-07-0044	3	NUT, 1/4-20 No Longer Available
18	2C-08-07-0063	11	SCREW, 8-32 x 5/8 No Longer Available
19	2C-08-07-0017	23	LOCKWASHER, #8
20	2C-08-07-0018	15	NUT, 8-32
21	D9-30-GR-0069	1	HINGE BRACKET: RIGHT No Longer Available
22	2C-08-07-0001	2	SCREW, 10-32 x 5/8
23	2C-08-GR-0011	2	BUSHING: CONDUIT
24	2C-08-GR-0001	2	LOCKWASHER: CONDUIT No Longer Available
25	2C-08-GR-0013	2	CLAMP: CONDUIT
26	2I-09-GR-0008	2	BOOT: BLACK VINYL
27	D9-30-GR-0015	1	HINGE BRACKET: LEFT No Longer Available
28	Z1-06-07-0026	2	INSULATION, 12" x 12"
29	D9-04-GR-0030	2	PLATE: ELEMENT RETAINER
30	2C-08-07-0099	4	SCREW, 8-32 x 3/8 No Longer Available
31	2C-08-07-0039	4	SCREW, 8-32 x 3/8
32	D9-30-GR-0057	1	LEAD WIRE: RED 30" W/LOOP CONN No Longer Available
33	D9-30-GR-0056	1	LEAD WIRE: BLACK 30" W/LOOP CONN No Longer Available
34	2N-05-GR-0165	1	ELEMENT, 700W (120V)
	2N-05-GR-0164	1	ELEMENT, 950W (208/240V)
35	2F-01-GR-0002	1	GRILL PLATE: TOP
36	D9-04-GR-0078	1	SPACER: COOKING SURFACE
37	D9-04-GR-0039	2	BRACKET: ANCHOR GRILL PLATE
38	2C-08-07-0092	4	SCREW, 10-24 x 3/4
39	2C-08-07-0093	4	LOCKWASHER, #10
40	2F-Z1491	1	GRILL PLATE: BOTTOM
41	D9-30-GR-0039	1	PLATE: ELEMENT RETAINER No Longer Available
42	2N-05-GR-0164	1	ELEMENT, 950W (120V)
	2N-05-GR-0165	1	ELEMENT, 700W (208/240V)
43	D9-30-GR-0059	1	LEAD WIRE: WHITE 6" W/LOOP CONN No Longer Available
44	2C-08-GR-0009	1	STUD: ELEMENT PLATE No Longer Available
45	D9-05-GR-0029	1	CONDUIT: FLEXIBLE
46	D9-30-GR-0073	1	CUP: GREASE CATCHER No Longer Available
47	D9-04-GR-0071	1	BRACKET: GREASE CATCHER CUP No Longer Available
48	2C-08-07-0042	2	SCREW, 8-32 x 5/8
49	2C-05-07-0057	1	TERMINAL STRIP: DOUBLE ROW
50	2K-05-07-0017	1	STRAIN RELIEF: CORDSET

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

EFFECTIVE

12-19-05 RB

MODEL TOASTSWELL SPEED GRILL MODEL GR135

Key Number	Part Number	Number Per Unit	Description
51	D9-30-GR-0154	1	CORDSET: 14/3, NEMA # 5-15P (120V)
	D9-30-GR-0155	1	CORDSET: 14/3, NEMA # 6-15P (208/240V)
52	D9-04-GR-0079	1	PLATE: BACK
53	D9-05-GR-0011	1	TRANSFORMER: 120/240V AC
54	2T-05-GR-0008	1	THERMOSTAT (1-1/2" stem length)
	2T-05-GR-0062	1	THERMOSTAT (1/2" stem length)
55	2C-04-07-0002	±	SPACER: THERMOSTAT No Longer Available
56	2P-05-GR-0060	1	TIMER: 99 SECOND W/BUZZER & TRANSFORMER
57	D9-30-GR-0089	2	GUARD: BURN
58	2E-05-07-0099	1	SWITCH: TOGGLE
59	2I-05-07-0013	1	BOOT: SWITCH
60	D9-30-GR-0078	1	LEAD WIRE: BLACK 16" No Longer Available
61	Z1-04-07-0343	1	GUARD: SWITCH
62	2M-12-07-0038	1	LABEL: ON/OFF
63	D9-30-GR-0079	±	LEAD WIRE: BLACK 16" PUSH/LP CONN No Longer Available
64	2E-05-GR-0012	1	FUSE: HIGH LIMIT
65	2C-05-07-0004	5	PIGTAIL: WIRE CONNECTOR
66	Z1-05-07-0018	1	SLEEVING: SILICONE/FIBERGLASS #6
67	B9-05-07-0006	1	PILOT LIGHT (120V)
	2J-05-07-0006	1	PILOT LIGHT (208/240V)
68	D9-30-GR-0080	±	LEAD WIRE: WHITE 3" STRP/LP CONN No Longer Available
69	2M-12-GR-0020	1	LABEL: 99 SECOND TIMER
70	2C-08-07-0208	4	SCREW: 6-32 x 3/4
71	2C-08-07-0059	4	LOCKWASHER: #6
72	2C-08-07-0020	4	NUT, HEX: 6-32
73	D9-30-GR-0083	±	HOUSING: LOWER No Longer Available
74	2C-05-07-0028	2	CLAMP, NYLON WIRE No Longer Available
75	2C-08-07-0038	10	SCREW: 6-32 x 17/32
76	D9-04-GR-0040	2	SPACER STRIP: HOUSING
77	2C-08-GR-0004	2	LEG SCREW: ADJUSTABLE
78	2C-09-GR-0006	2	SPACER: LEG No Longer Available
79	D9-30-GR-0012	1	COVER: BOTTOM
NI	D9-40-GR-0001	±	CLAMP KIT (includes (2) of 55, 56, & 57) No Longer Available

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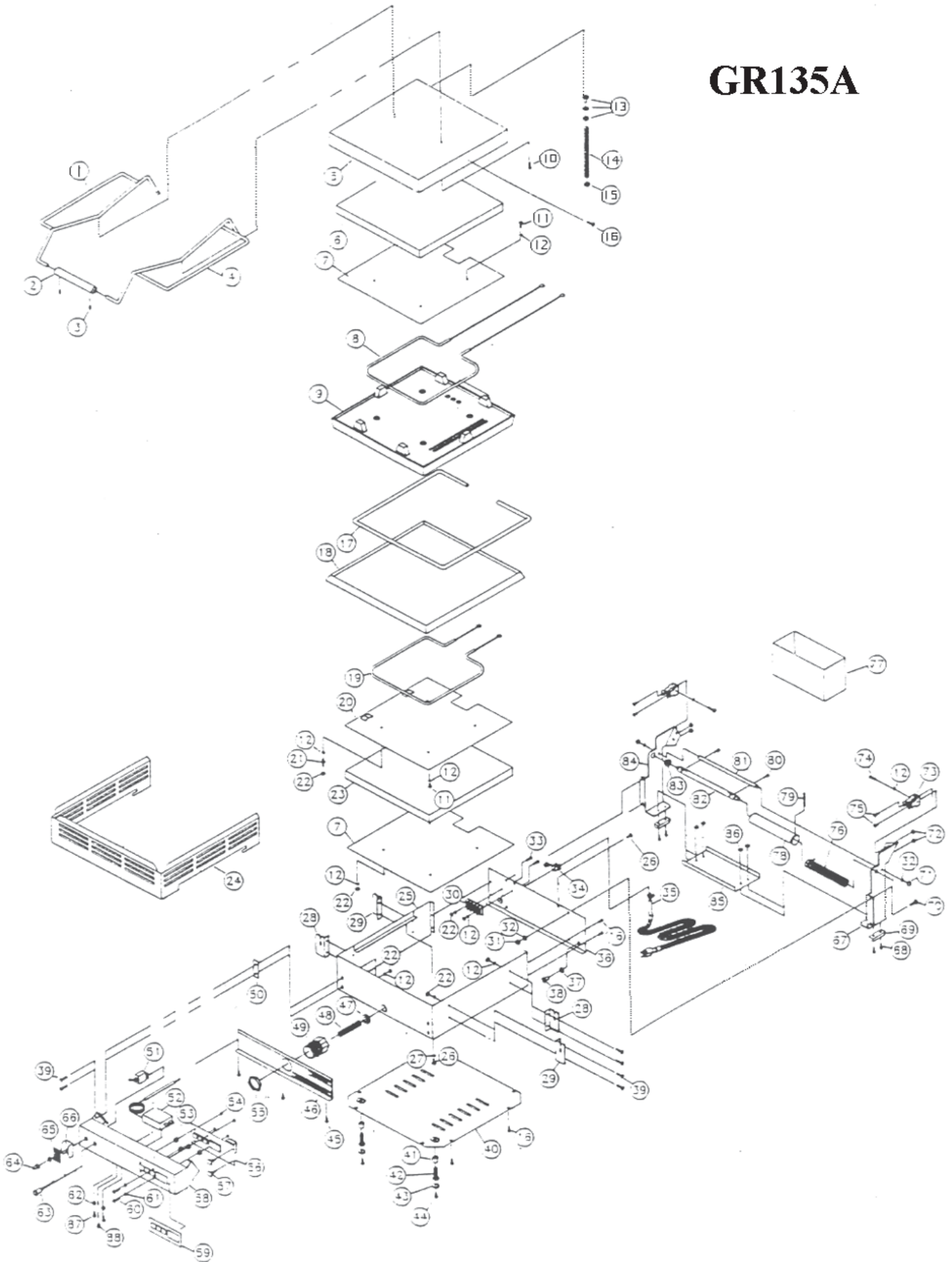
PAGE 2
OF 2

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Star Manufacturing International, Inc.

GR135A



MODEL TOASTSWELL SPEED GRILL MODEL GR135A

Key Number	Part Number	Number Per Unit	Description
1	D9-70-GR-0252	1	ROD: LEFT HANDLE
2	D9-70-GR-0175	1	HANDLE: LID
3	2C-08-07-0112		SCREW, 1/4-20 x 1/4
4	D9-70-GR-0253	1	ROD: RIGHT HANDLE
5	D9-04-GR-0001	1	HOUSING: UPPER
6	Z1-06-07-0026	1	INSULATION: 12" x 12"
7	D9-04-GR-0100	1	PLATE: ELEMENT No Longer Available
8	2N-05-GR-0165	1	ELEMENT, 700W (120V)
	2N-05-GR-0164	1	ELEMENT, 950W (208/240V)
9	2F-01-GR-0002	1	GRILL PLATE
10	2C-08-07-0001		SCREW, 10-32 x 5/8
11	2C-08-07-0141		SCREW, 8-32 x 3/8
12	2C-08-07-0017		LOCKWASHER, #8 internal
13	2C-08-07-0050	2	LOCKWASHER, 3/8" internal
	2C-08-GR-0011	2	BUSHING: CONDUIT
14	D9-05-GR-0029	1	CONDUIT: FLEXIBLE
15	2C-08-GR-0013	2	CLAMP: CONDUIT
16	2C-08-07-0230		SCREW, 8-32 x 17/32
17	D9-04-GR-0078	1	SPACER: COOKING SURFACE
18	2F-Z1491	1	GRILL PLATE
19	2N-05-GR-0164	1	ELEMENT, 950W (120V)
	2N-05-GR-0165	1	ELEMENT, 700W (208/240)
20	D9-30-GR-0011	1	ELEMENT PLATE w/CLIPS No Longer Available
21	2C-70-07-0161	4	STUD w/SQUARE NUT
22	2C-08-07-0018		NUT, 8-32
23	Z1-06-07-0031	1	INSULATION, 14" x 14"
24	D9-04-GR-0122	1	BURNGUARD, NEW STYLE (PICTURED)
	D9-30-GR-0089		BURNGUARD, OLD STYLE (not shown)(SPOT-WELDED)
25	D9-04-GR-0125	1	HOUSING: LOWER
26	2C-08-07-0117		SCREW, 10-24 x 3/4
27	2C-08-07-0093		LOCKWASHER, #10
28	D9-70-GR-0123	1	SUPPORT: LEFT BURNGUARD
29	D9-70-GR-0124	1	SUPPORT: RIGHT BURNGUARD
30	2C-05-07-0250	1	TERMINAL: 3 ROW
31	2C-08-07-0107		NUT, 1/4-20
32	2C-08-07-0262		LOCKWASHER, 1/4 internal
33	2C-08-07-0042		SCREW, 8-32 x 5/8
34	2K-05-07-0017	1	STRAIN RELIEF: CORDSET
35	D9-30-GR-0076	1	CORDSET: 5-15P, 120V
	D9-30-GR-0117	1	CORDSET: 6-15P, 208/240V
36	D9-04-GR-0127	1	COVER: BACK
37	2C-08-07-0050		LOCKWASHER, 3/8 internal
38	2C-08-GR-0011	2	BUSHING: CONDUIT
39	2C-08-07-0272	4	STUD, 8-32 x 1/2 self-clinching
40	D9-30-GR-0138	1	BOTTOM COVER
41	2A-09-GR-0023	4	SPACER: LEG
42	D9-50-GR-0118	4	LEG, ADJUSTABLE
43	2A-06-07-0027	4	FOOT
44	2C-08-07-0019		SCREW, #6 x 3/8
45	2C-08-07-0039		SCREW, 8-32 x 3/8
46	D9-04-GR-0141	1	COVER: TIMER BACK
47	2I-05-GR-0038	1	GROMMET: HOLE, 1 1/8 od x 5/8 id
48	D9-05-GR-0035	1	CONDUIT: BLACK NYLON
49	2C-05-GR-0182	1	FITTING: STRAIN RELIEF

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PAGE 1

OF 2



PARTS LIST

EFFECTIVE

01-10-06 RB

MODEL TOASTSWELL SPEED GRILL MODEL GR135A

Key Number	Part Number	Number Per Unit	Description
50	2I-06-GR-0003	1	GASKET: TEFLON
51	2E-05-07-0099	1	SWITCH: TOGGLE
52	2T-05-GR-0008	1	THERMOSTAT, 1-1/2" stem length
	2T-05-GR-0062	1	THERMOSTAT, 1/2" stem length
53	2K-09-GR-0014	1	SPACER, 1/2" od x .257 id x 3/8 (TIMER)
54	2C-08-07-0020		NUT, 6-32
55	2C-05-GR-0183		LOCKING NUT, BLACK
56	2P-05-GR-0060	1	TIMER: 99 SECOND W/BUZZER & TRANSFORMER (120V)
	2P-05-GR-0061	1	TIMER: 99 SECOND W/BUZZER & TRANSFORMER (208/240V)
57	2E-08-07-0121	1	SUPPORT: CIRCUIT BOARD
58	D9-04-GR-0140	1	HOUSING: TIMER
59	2M-12-GR-0020	1	OVERLAY: TIMER
60	2C-08-07-0208		SCREW, 6-32 x 3/4
61	2C-08-07-0059		LOCKWASHER, #6 internal
62	2C-08-07-0004		SPACER, 3/8" od x .171 id x .203 (THERMO)
63	D9-30-GR-0163	1	INDICATOR LIGHT (120V)
	D9-30-GR-0164	1	INDICATOR LIGHT (208/240V)
64	2I-05-07-0111	1	BOOT: SWITCH
65	2M-12-07-0038	1	LABEL: ON/OFF
66	Z1-04-07-0343	1	GUARD: SWITCH
67	D9-70-GR-0169	1	BRACKET: RIGHT HINGE
68	2c-08-07-0102		SCREW, 6-32 x 3/8
69	2A-06-07-0075	4	FOOT, 5/8 x 1-3/4 x 1/2 (BLACK)
70	2C-08-07-0261		SCREW: 1/4-20 x 3/4
71	2C-08-07-0040		NUT, 1/4-20
72	2C-08-07-0049		NUT: LOCK, 10-32 "TWIN-WHIZ"
73	D9-Z1975	1	CLIP: RETAINER
74	2C-08-07-0225		SCREW, 8-32 x 7/8
75	2C-08-07-0136		SCREW, 10-32 x 3/8
76	2P-09-GR-0001	1	SPRING: HINGE
77	2L-09-GR-0020	1	CONTAINER: GREASE
78	2P-09-07-0002	1	TUBE: SPRING COVER
79	2A-70-GR-0045	2	PIN: SPRING RETAINER
80	2C-08-07-0066		SCREW: 10-32 x 3/8
81	2A-Z7275	1	ROD: HINGE
82	2A-Z7276	1	SHAFT: HINGE
83	2A-09-GR-0003	2	BUSHING: HINGE SHAFT
84	D9-70-GR-0168	1	BRACKET: LEFT HINGE
85	D9-04-GR-0104	1	SUPPORT: GREASE CONTAINER
86	2C-08-07-0271		NUT, 6-32 x 1/4 x .09 thick; SELF-CLINCHING
87	2C-08-07-0038		SCREW, 6-32 x 9/16
88	2P-09-WB-0003	1	PLUG CAP
NI	2M-12-GR-0039	1	LABEL: CAUTION
NI	2M-12-07-0034	1	LABEL: WARNING-HIGH VOLTAGE
NI	2M-12-07-0035	1	LABEL: WARNING-GROUNDED OUTLET
NI	2C-05-07-0004		CONNECTOR: WIRE
NI	2C-05-07-0059		TIE: WIRE
NI	Z1-30-07-0070		LEADWIRE: 26" NAT/WHT TGGT
NI	Z1-30-07-0165		LEADWIRE: 26" NAT/WHT TGGT
NI	Z1-30-07-0081		LEADWIRE: 3 LEADS, BLUE SILICONE
NI	Z1-30-07-0082		LEADWIRE: 2 LEADS, BLUE/BLACK SILICONE
NI	Z1-30-07-0166		LEADWIRE: 26" NAT/WHT TGGT (H)

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

PAGE 2
OF 2

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



Star Manufacturing International, Inc.