

INSTRUCTION FOR OPERATION & CONNECTION COMMERCIAL TOASTSWELL AUTOMATIC SPEED GRILL

INSTALLATION: Plug into any 110-120 volt 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. If you do, you will ruin the elements very quickly and void the guarantee. If this appliance does not heat, check plug and receptacle for loose connections.

OPERATION-DIAL AUTOMATIC TEMPERATURE CONTROL: The thermostat dial is marked from 1 to 10. The #3 is approx. 200° F, #7-1/2 is approx. 350° F and #9 is approx. 400° F. Set the dial to #7 and wait until the pilot light goes out. This indicates the temperature has been reached and the thermostat will automatically maintain proper temperature using current as needed. Do not attempt to cook food before the pilot light goes out. When starting from cold, food will stick to grids if they are not up to proper temperature. Setting thermostat to a higher temperature will not speed up the heating time. If grill is too hot, set at a lower temperature, if not hot enough, set at higher temperature. Turn to "OFF" when the grill is not needed during slack periods.

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 burning out will not effect the operation of the grill.

COUNTER BALANCE TOP: Place the food to be prepared in the center of the cooking surface of grill. Lower the upper grid. You will note, it has balanced itself at the desired height. There is no undue pressure from the upper grid on the food being prepared. Fresh bread, being very moist in itself, becomes quite soggy. Overcome this entirely by the use of bread one (1) or two (2) days old. "OIL" both ends of the top hinge with three (3) drops of oil every 30 days. Tilt the unit on end and drop three (3) or four (4) drops of oil down each end of the cylinder which holds the counterbalance spring only every 30 days.

GRID TILTER AND LEVELER: You can level your unit by adjusting the front legs. If you want to drain grease from grids as you cook you can tilt grill back by unscrewing front legs approx. 1/4" to 3/8". When in this or regular flat position, make sure grease can is in place to catch grease. The round fat catcher slips under the drain lip. This can is not necessary, nor included with special Kmart units.

GRIDS: The grids are cast aluminum. They have been seasoned and silicon treated to prevent sticking. You may want to brush your meats and sandwiches with cooking oil as excessive moisture sometimes causes food to adhere to grids. Salt is the enemy of aluminum. Avoid its use until after the food is off the grill. When idling, set the grids 3/4" apart, this allows the extra heat to escape and preserve the seasoning. The counterbalance top will hold the grids in place.

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 a mounting screw on the receptacle. For ungrounded electrical systems, attach the green wire of adaptor to a known permanent ground.

CLEANING INSTRUCTIONS: All surfaces, except the cooking grids, are stainless steel and can be cleaned with a warm, damp cloth and detergent. The cooking surfaces are cast aluminum and will darken with use and should not be cleaned unless there is a carbon build-up. When build-up does occur, you can scrape with a spatula or clean with a scouring pad and cleaners. When this is done you should season grids with a good grade of vegetable oil before using.

CLEANING INSTRUCTIONS CONTINUED: FOR SMALL AMOUNT OF CARBON BUILD UP:

- 1.) DISCONNECT GRILL FROM POWER SUPPLY AND ALLOW TO COOL DOWN.
- 2.) PUT A CLOTH OR SPONGE IN BOTTOM GRID AND SOAK WITH SOAP FREE AMMONIA. CLOSE TOP GRID AND PUT A PLASTIC BAG AROUND GRIDS TO HELP SEAL IN VAPORS.
- 3.) LET SIT OVERNIGHT AND THEN TAKE BAG OFF AND WIPE OR SPONGE OFF AS MUCH CARBON AS POSSIBLE. TURN UNIT POWER ON AND WHEN THE GRILL IS HOT, BRUSH OFF REST OF CARBON WITH A FIBER BRUSH. THEN CONDITION THE GRID WITH BUTTER, RELEASE AGENT OR BUTTER SUBSTITUTE. .

COMMERCIAL TOASTSWELL AUTOMATIC SPEED GRILL
WARRANTY

Toastswell warrants to the purchaser of each new commercial appliance that any part which proves to be defective in material or workmanship within one year from the date of purchase, will be repaired free of charge. Any defect should be brought to the attention of THE TOASTSWELL COMPANY, or a designated authorized Toastswell Service Station who will be authorized to furnish or arrange for repairs or replacements within the terms of the warranty. Return unit, transportation charges prepaid, to the factory or authorized Service Station insured against damage. THE TOASTSWELL COMPANY neither, assumes nor authorizes any person to assume for it any other obligation or liability in connection with such appliance. This warranty does not apply, and no warranty, either expressed or implied, shall be applicable to the installation of appliance or damage resulting from accident, alteration, misuse, or abuse. This guarantee does not include the cord, plug, or plastic parts. Guarantee does not cover concealed damage. File a claim with the carrier for these damages. Do not destroy the original package. Before returning, write the factory first, giving the nature of the trouble, serial number, model number and voltage used on. We must have guarantee card within 15 days when appliance is first connected and used, otherwise, guarantee is voided.

"WARNING"

GROUND FRAME OF APPLIANCE

NOTE: ANY EXPENSE IN CONNECTION WITH INSTALLATION OR COST OF MAKING ADJUSTMENTS ON THIS APPLIANCE TO CONFORM TO ELECTRIC SERVICE AT POINT OF INSTALLATION, IS NOT COVERED BY THIS WARRANTY.

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.

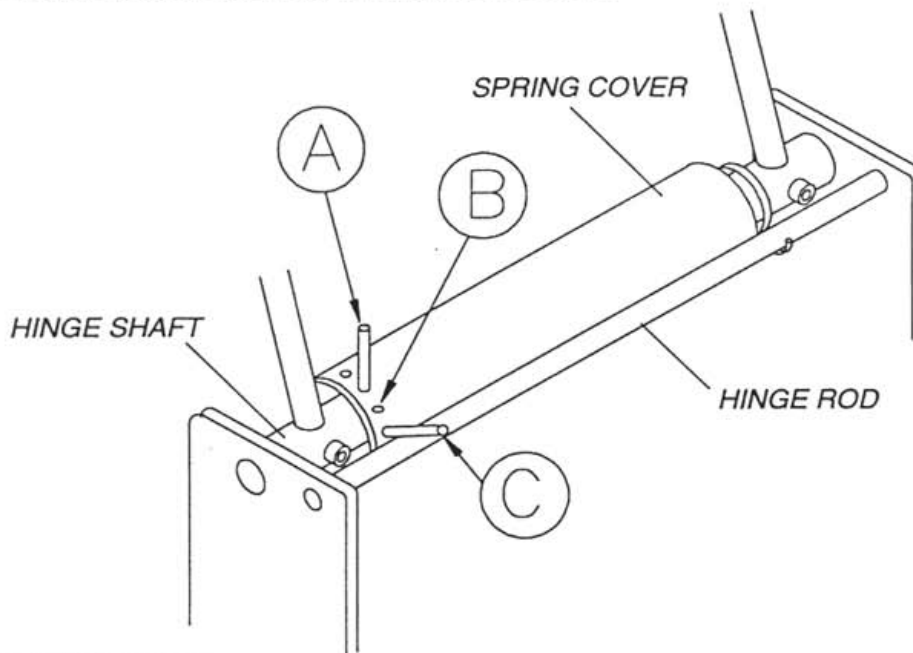
TO ADJUST COUNTERBALANCE SPRING...

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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 a **Standex** company



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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

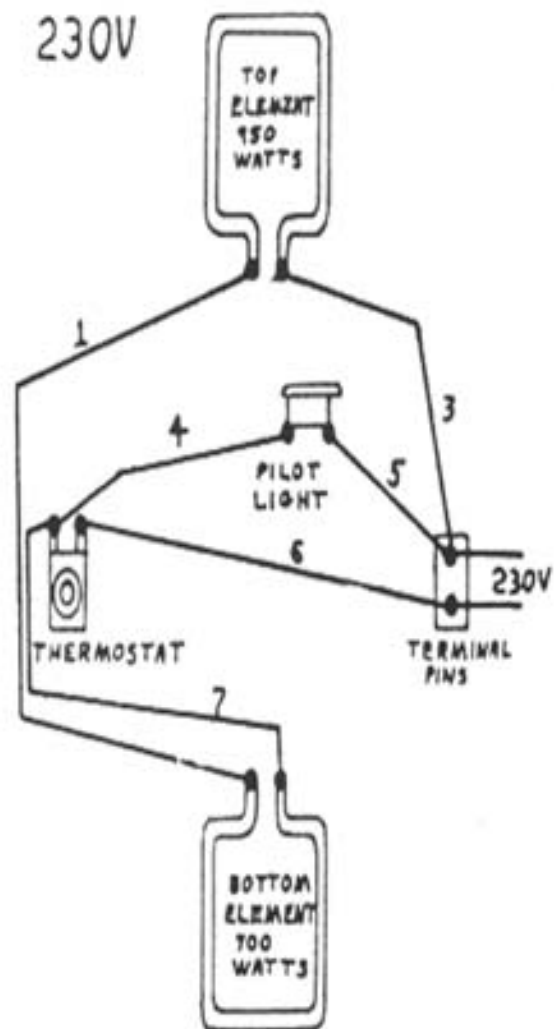
When carbon build up occurs, use a carbon removal agent according to the instructions provided with the cleaner. When this process is completed, you must re-season the grill according to the First Time Seasoning instructions above.

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

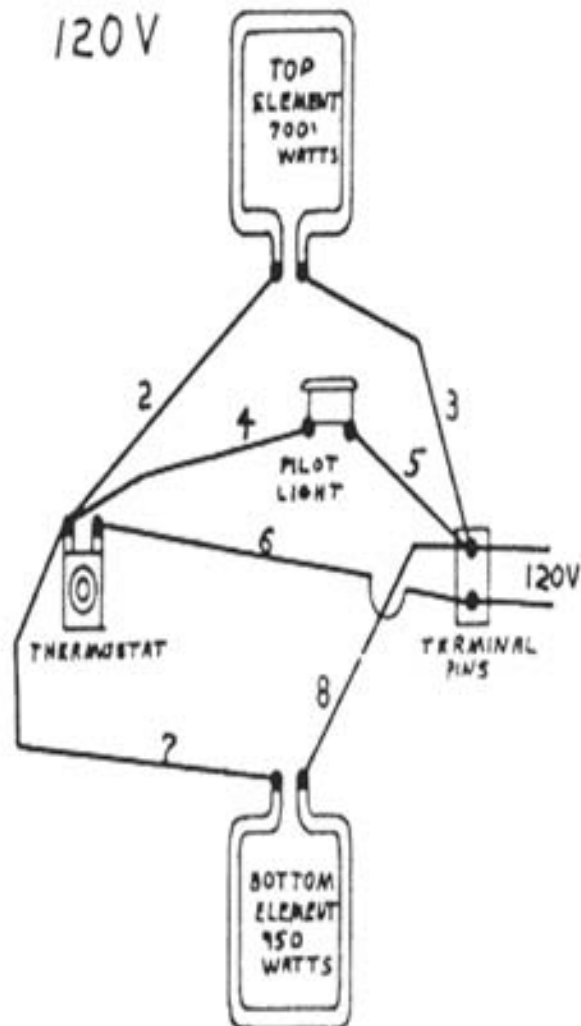


Ask for Quality and Performance by Name...Star and Holman
Commercial Gas and Electric Equipment for the Foodservice Industry.

230V



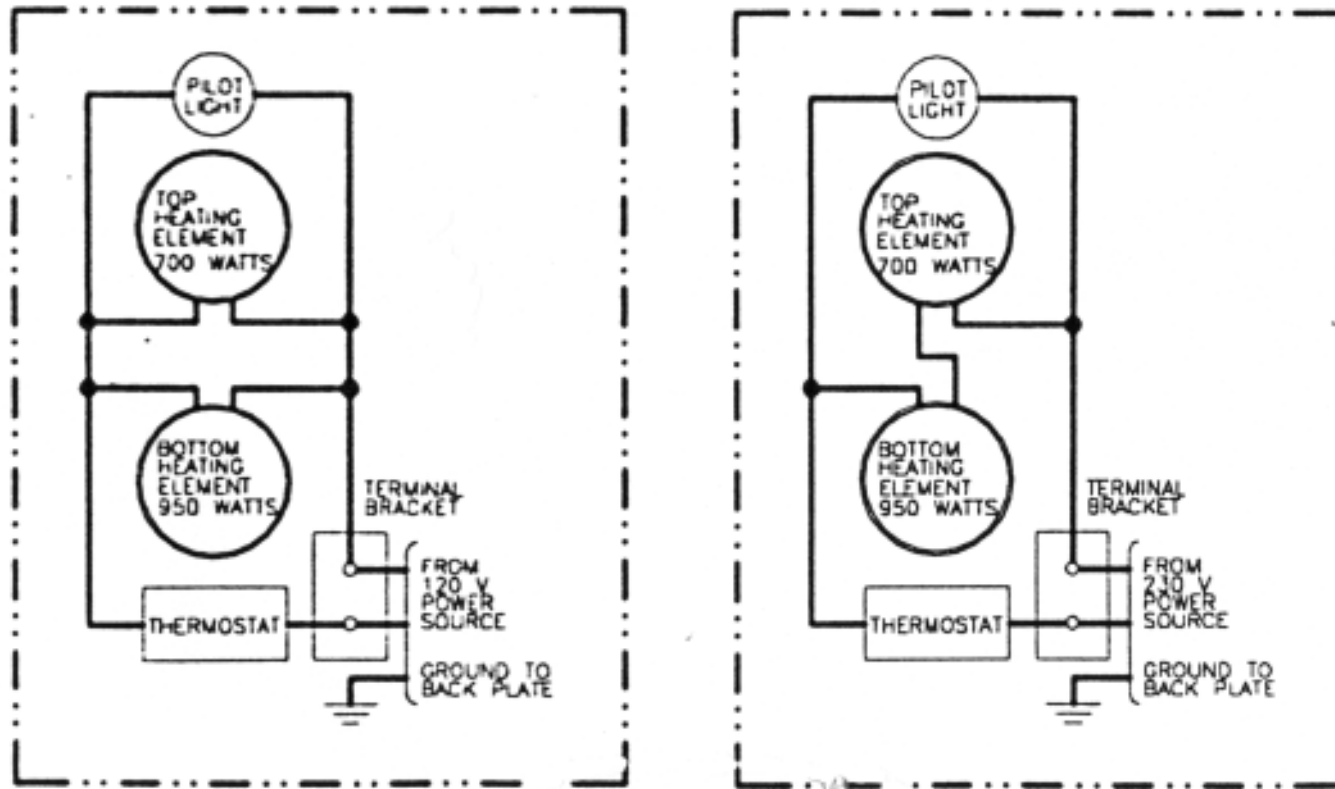
120V



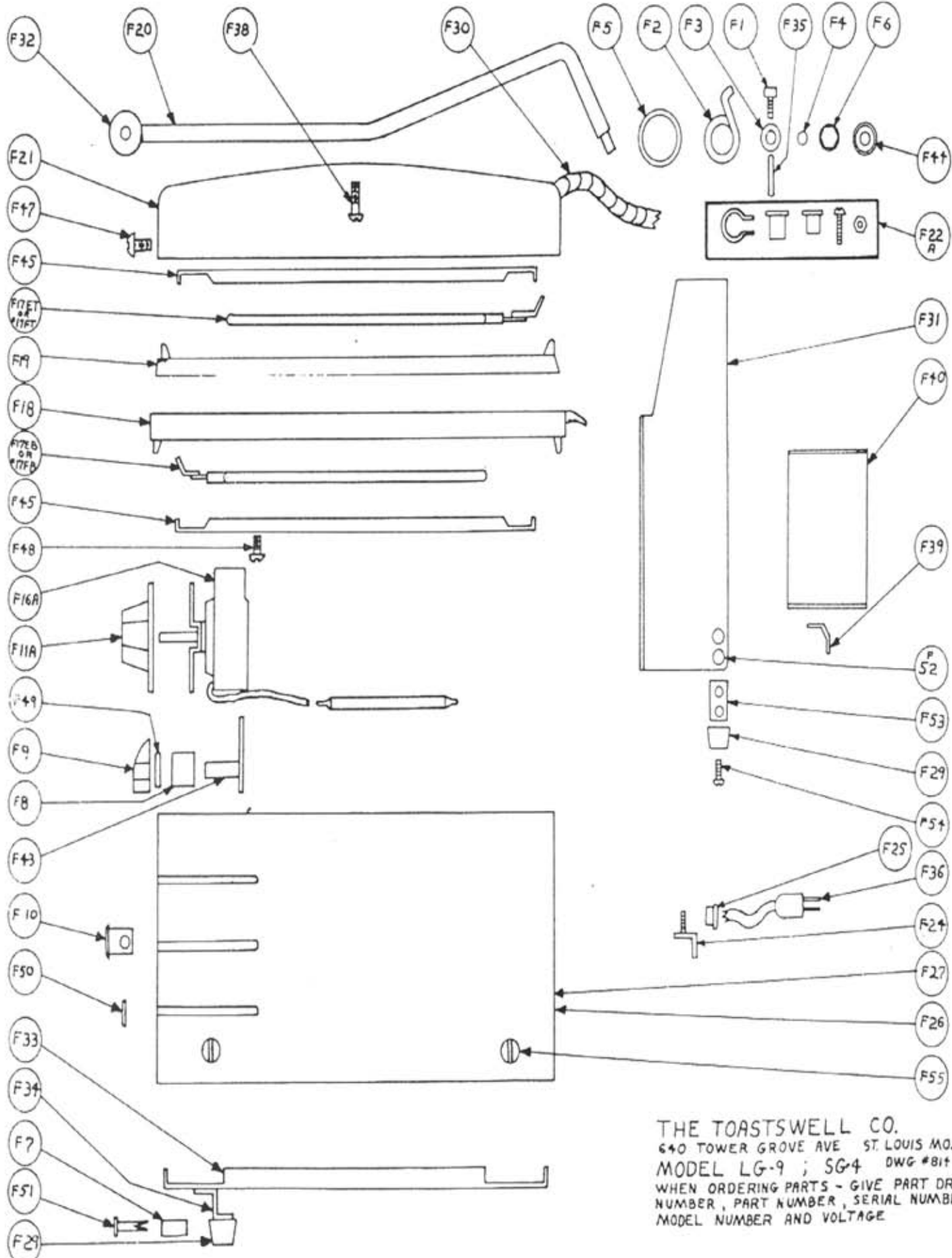
WIRE PART # 41

- 1 GLASS 14GA 2-PUSH ON
- 2 GLASS 14GA 1-PUSH ON 1-EYELET
- 3 GLASS 14GA 1-PUSH ON 1-EYELET
- 4 ASBESTOS 18GA 2-EYELET
- 5 ASBESTOS 18GA 2-EYELET
- 6 ASBESTOS 6GA 2-EYELET
- 7 ASBESTOS 14GA 1-PUSH ON 1-EYELET
- 8 ASBESTOS 14GA 1-PUSH ON 1-EYELET

MODELS CG130A, GR100, GR136, LG9, MG1 & SG4



WIRING DIAGRAMS



THE TOASTSWELL CO.
 640 TOWER GROVE AVE ST. LOUIS MO. 63110
 MODEL LG-9 ; SG-4 DWG #811 440V68
 WHEN ORDERING PARTS - GIVE PART DRAWING
 NUMBER, PART NUMBER, SERIAL NUMBER,
 MODEL NUMBER AND VOLTAGE

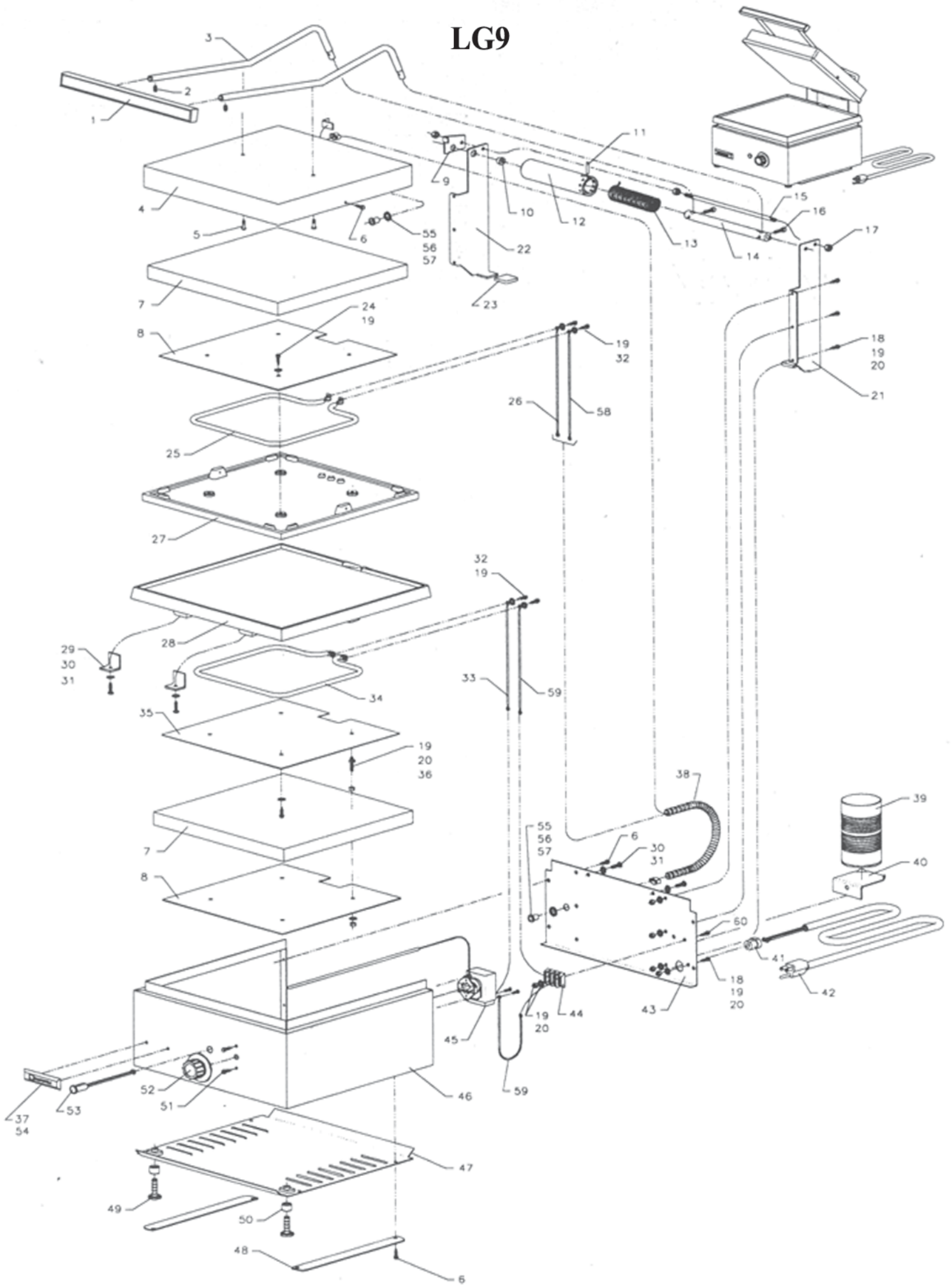
THE TOASTSWELL CO. 640 TOWER GROVE. ST. LOUIS, MO 63110
 GRILLS - MODEL LG9, SG4

PART #	DESCRIPTION	PRICE
F1	SET SCREW	
F2	TORISION SPRING (TWO SIZES LG-9 OR SG-4)	
F3	5/8" DIA. SHAFT	
F4	1/4 ROD	
F5	SPRING COVER	
F6	ACORN NUT	
F8	BUSHING FOR F43	
F9	GREASE DRAIN KNOB	
F10	PILOT LIGHT (SPECIFY 120V OR 230V)	
F11A	NEW STYLE KNOB	
F16	THERMOSTAT	
F16A	BULB TYPE THERMOSTAT	
F17ET	700 WATTS TUBULAR ELEMENT MODEL LG-9 TOP 120V	
F17EB	950 WATTS TUBULAR ELE. MODEL LG-9 BOTTOM 120V	
F17FT	950 WATTS TUBULAR ELEMENT MODEL LG-9 TOP 230V	
F17FB	700 WATTS TUBULAR ELE. MODEL LG-9 BOTTM 230V	
F17G	CIRCULAR ELE. 850 W SG-4 BOTTOM 120V OR TOP 230V	
F17H	CIRCULAR ELE. 600 W SG-4 TOP 120V OR BOTTOM 230V	
F18	BOTTOM GRID	
F19	TOP GRID	
F20	HANDLE ROD -EACH (TWO SIZES LG-9 OR SG-4)	
F22A	CLAMP KIT	
F24	TERMINAL	
F28	CORD BUSHING	
F29	LEG ONLY	
F29B	ADJUSTABLE LEG (FRONT WITH SPACER)	
F29C	3 INCH. PLASTIC FRONT LEG	
F30	FLEXIBLE TUBING	
F31	BACK HINGE (SPECIFY LEFT OR RIGHT)	
F32	FRONT HANDLE EACH	
F33A	NEW STYLE BOTTOM PLATE	
F34	FRONT LEG ON BRACKET	
F35	HINGE PIN HARDENED	
F36	CORD	
F38	SCREW	
F40	GREASE CAN	
F41	STRANDED NICKEL (PER FOOT)	
F43	TILT BRACKET	
F44	BEARING HARDENED	
F45	ELEMENT PLATE (TOP OR BOTTOM FOR SG-4, LG-9)	
F46	BOX AND PADS FOR LG-9	

EFFECTIVE 11-11-91

PRINTED IN U.S.A.

LG9



MODEL TOASTSWELL SPEED GRILL MODEL LG9

Key Number	Part Number	Number Per Unit	Description
1	D9-30-GR-0035	1	HANDLE: LID No Longer Available
2	2C-08-07-0089	2	SET SCREW, 1/4-20 x 3/8
3	D9-30-GR-0040	2	ROD: HANDLE
4	D9-30-GR-0013	1	HOUSING: UPPER
5	2C-08-07-0001	2	SCREW, 10-32 x 5/8
6	2C-08-07-0038	10	SCREW, 6-32 x 17/32
7	E9-06-GR-0001	2	INSULATION: 12" X 12"
8	D9-04-GR-0030	2	PLATE: ELEMENT RETAINER
9	D9-04-GR-0185	1	BRACKET: LID STOP
10	2A-09-GR-0003	1	BUSHING: HINGE SHAFT
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-Z7276	1	SHAFT: HINGE
15	D9-70-GR-0139	1	ROD: HINGE
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-08-07-0042	7	SCREW, 8-32 x 5/8
19	2C-08-07-0017	23	LOCKWASHER, #8
20	2C-08-07-0018	15	NUT, 8-32
21	D9-50-GR-0169	1	HINGE BRACKET: RIGHT
22	D9-50-GR-0168	1	HINGE BRACKET: LEFT
23	2I-09-GR-0008	2	BOOT: BLACK VINYL
24	2C-08-07-0039	6	SCREW, 8-32 x 3/8
25	2N-05-GR-0165	1	ELEMENT, 700W (120V)
	2N-05-GR-0164	1	ELEMENT, 950W (208/240V)
26	D9-30-GR-0057	1	LEAD WIRE: RED 30" W/LOOP CONN No Longer Available
27	2F-01-GR-0002	1	GRILL PLATE: TOP
28	2F-Z1491	1	GRILL PLATE: BOTTOM
29	D9-04-GR-0039	2	BRACKET: ANCHOR GRILL PLATE
30	2C-08-07-0092	4	SCREW, 10-L4 x 3/4
31	2C-08-07-0093	4	LOCKWASHER, #10
32	2C-08-07-0039	4	SCREW, 8-32 x 3/8
33	D9-30-GR-0059	1	LEAD WIRE: WHITE 6" W/LOOP CONN No Longer Available
34	2N-05-GR-0164	1	ELEMENT, 950W (120V)
	2N-05-GR-0165	1	ELEMENT, 700W (208/240V)
35	D9-30-GR-0039	1	PLATE: ELEMENT RETAINER
36	2A-08-GR-0009	2	STUD: ELEMENT PLATE
37	2C-09-07-0005	1	NAMEPLATE, TOASTSWELL No Longer Available
38	D9-05-GR-0029	1	CONDUIT: FLEXIBLE
39	2L-09-GR-0004	1	CUP: GREASE CATCHER
40	D9-30-GR-0036	1	BRACKET: GREASE CATCHER CUP
41	2K-05-07-0017	1	STRAIN RELIEF: CORDSET
42	2E-05-07-0051	1	CORDSET: 14/3 NEMA 5-15P 120V
	2E-05-07-0049	1	CORDSET: 14/3 NEMA 6-15P 208/230V
43	D9-30-GR-0011	1	PLATE: BACK
44	2C-05-07-0057	1	TERMINAL STRIP: DOUBLE ROW
45	2T-05-GR-0005	1	THERMOSTAT: #K-388-42
46	D9-04-GR-0038	1	HOUSING
47	D9-30-GR-0012	1	COVER: BOTTOM
48	D9-04-GR-0040	2	SPACER STRIP: HOUSING
49-50	D9-40-GR-0013	2	LEG SCREW: ADJUSTABLE & SPACER
51	2C-08-07-0037	2	SCREW, 6-32 x 3/8
52	2R-09-07-0006	1	KNOB: TEMP CONTROL #1650
53	B9-05-07-0006	1	PILOT LIGHT: 120V
	2J-05-07-0010	1	PILOT LIGHT: 230V
54	2C-08-07-0005	2	FASTENER: NAMEPLATE PUSH-ON
55	2C-08-GR-0011	2	BUSHING: CONDUIT
56	2C-08-GR-0001	2	LOCKWASHER, CONDUIT
57	2C-08-GR-0013	2	CLAMP: CONDUIT
58	D9-30-GR-0056	1	LEAD WIRE: BLACK 30" W/LOOP CONN No Longer Available
59	D9-30-GR-0058	2	LEAD WIRE: WHITE 15" W/LOOP CONN No Longer Available
60	2C-08-07-0053	2	SCREW, 8-32 x 3/4

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

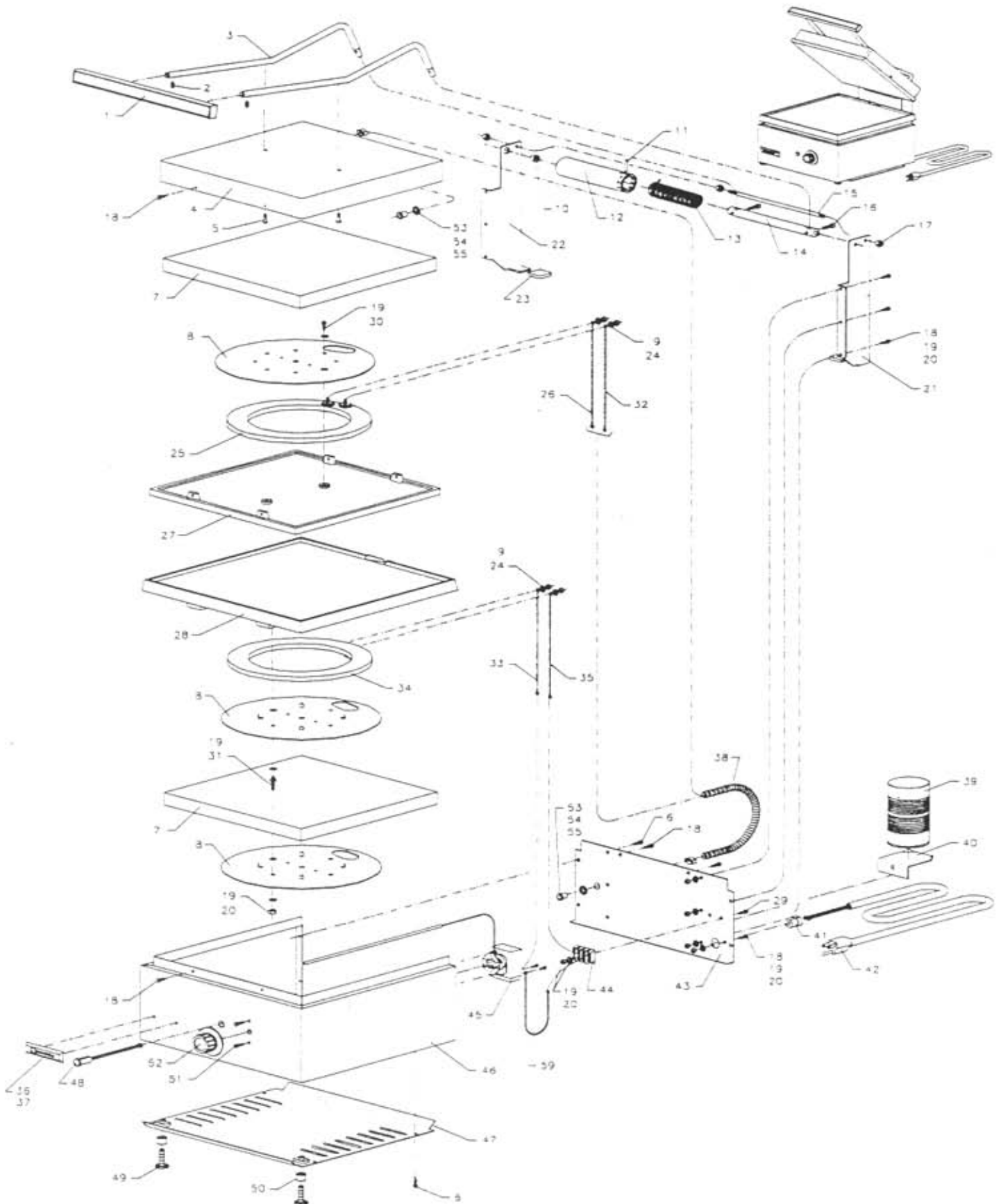
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OF 1

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



REPLACEMENT PARTS

MODELS: SG4-L (120V) & (208/230V)



REPLACEMENT PARTS PRICE LIST

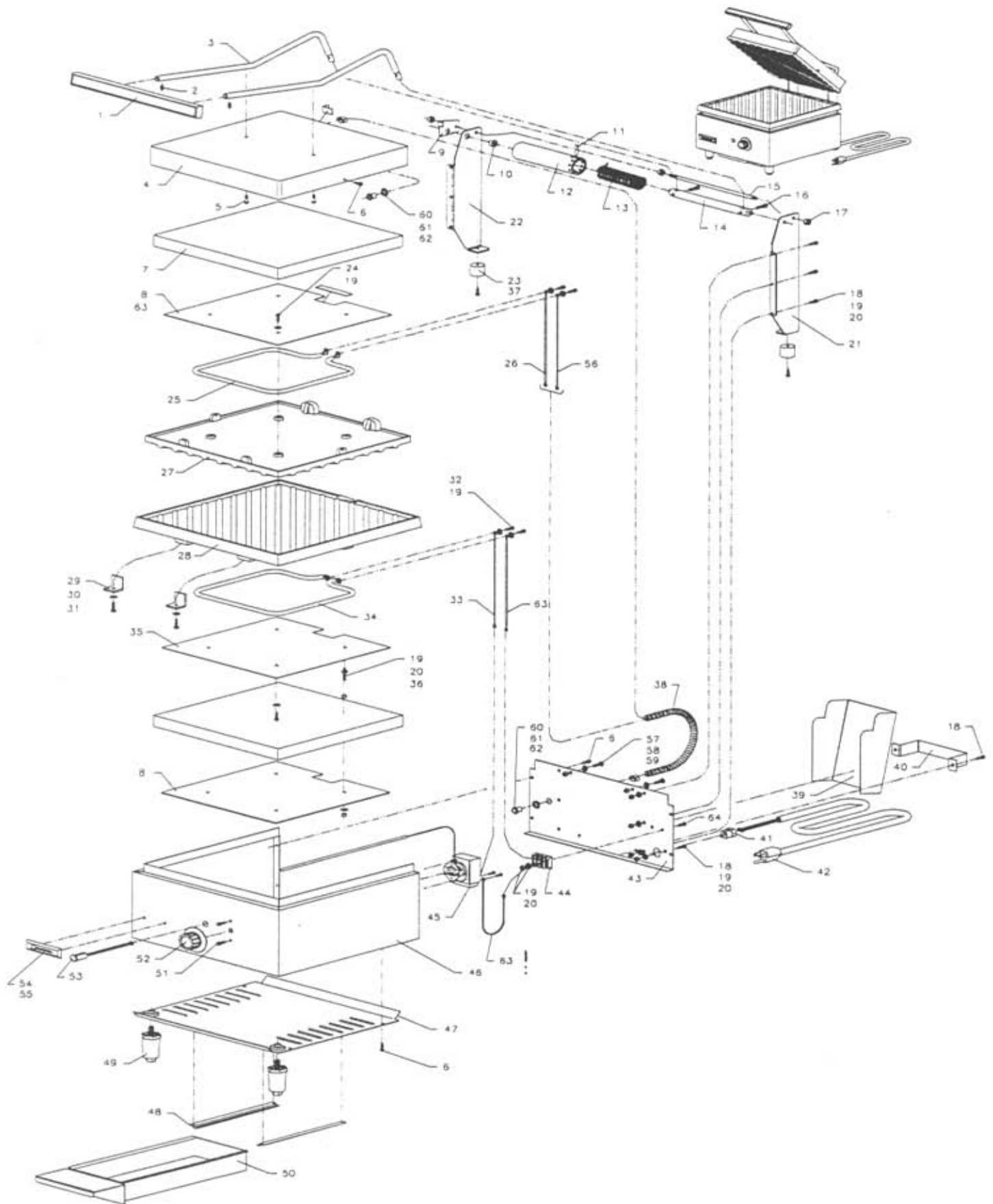
MODELS: SG4-L (120V) & SG4-H (208/230V)

Effective:01/03/94

KEY	PART NO.	NAME: DESCRIPTION	QTY. PER MACH.	LIST PRICE EACH	KEY	PART NO.	NAME: DESCRIPTION	QTY. PER MACH.	LIST PRICE EACH
1	30-GR-0046	HANDLE:LID	1		32	30-GR-0017	LEAD WIRE:BLACK 25"W/LOOP CONN	1	
2	08-07-0089	SET SCREW:1/4-20X3/8	2		33	30-GR-0007	LEAD WIRE:WHITE 6' W/LOOP CONN	1	
3	30-GR-0066	ROD:HANDLE	2		34	05-GR-0003	ELEMENT:TOP 850W 120V	1	
4	04-GR-0025	HOUSING:UPPER	1			05-GR-0002	ELEMENT:TOP 600W 208/230V	1	
5	08-07-0001	SCREW:10-32X5/8 RD HD	2		35	30-GR-0006	LEAD WIRE:WHITE 15"W/LOOP CONN	2	
6	08-07-0038	SCREW:6-32X17/32 AC HEX HD	10		36	09-07-0005	NAMEPLATE:TOASTSWELL	1	
7	06-GR-0003	INSULATION:10"X10"	2		37	08-07-0005	FASTENER:NAMEPLATE PUSH-ON	2	
8	04-GR-0065	PLATE:ELEMENT RETAINER	2		38	04-GR-0029	CONDUIT:FLEXIBLE	1	
9	08-07-0059	LOCKWASHER:#6	4		39	09-GR-0004	CUP:GREASE CATCHER	1	
10	09-GR-0005	BUSHING:HINGE SHAFT	1		40	30-GR-0036	BRACKET:GREASE CATCHER CUP	1	
11	04-GR-0045	PIN:SPRING RETAINER	1		41	05-07-0017	STRAIN RELIEF:CORDSET	1	
12	30-GR-0034	TUBE:SPRING COVER	1		42	05-07-0051	CORDSET:14/3 NEMA 5-15P 120V	1	
13	30-GR-0020	SPRING:HINGE 2P-09-GR-0001	1			05-07-0049	CORDSET:14/3 NEMA6-15P 208/230	1	
14	30-GR-0032	SHAFT:HINGE	1		43	30-GR-0068	PLATE:BACK	1	
15	30-GR-0033	ROD:HINGE	1		44	05-07-0057	TERMINAL STRIP:DOUBLE ROW	1	
16	08-07-0007	SCREW:10-32X3/8 SC HD	2		45	05-GR-0005	THERMOSTAT:#K-388-42 09-40-GR-0006	1	
17	08-07-0044	NUT:1/4-20 HEX	3		46	04-GR-0038	HOUSING	1	
18	08-07-0042	SCREW:8-32X5/8 AC HEX HD	15		47	30-GR-0067	COVER:BOTTOM	1	
19	08-07-0017	LOCKWASHER:#8	27		48	05-07-0006	PILOT LIGHT:120V	1	
20	08-07-0018	NUT:8-32 HEX BRASS	15			05-07-0010	PILOT LIGHT:208/230V	1	
21	30-GR-0038	HINGE BRACKET:RIGHT	1		49	08-07-0004	LEG SCREW:ADJUSTABLE	2	
22	30-GR-0037	HINGE BRACKET:LEFT	1		50	09-GR-0006	SPACER:LEG	2	
23	09-GR-0008	BOOT:BLACK VINYL	2		51	08-07-0037	SCREW:6-32X3/8 AC HEX HD	2	
24	08-07-0020	NUT:6-32 HEX	4		52	09-07-0006	KNOB:TEMP CONTROL #1650	1	
25	05-GR-0002	ELEMENT:TOP 600W 120V	1		53	08-GR-0011	BUSHING:CONDUIT	2	
	05-GR-0003	ELEMENT:TOP 850W 208/230V	1		54	08-GR-0001	LOCKWASHER:CONDUIT	2	
26	30-GR-0018	LEAD WIRE:RED 20' W/LOOP CONN	1		55	08-GR-0013	CLAMP:CONDUIT	2	
27	30-GR-0028	GRILL PLATE:TOP	1			40-GR-0001	CLAMP KIT	1	
28	30-GR-0029	GRILL PLATE:BOTTOM	1				(INC:53,54 & 55)		
	40-GR-0045	GRILL PLATE SET	1			12-07-0013	BOX:19-1/4WX12-3/4DX14-1/2H	1	
		(INC:27 & 28)				12-07-0002	FOAM PAD:TOP	1	
9	08-07-0053	SCREW:8-32X3/4 AC HEX HD	2			12-07-0003	FOAM PAD:BOTTOM	1	
30	08-07-0099	SCREW:8-32X3/8 AC HEX HD	2			12-GR-0014	STYROFOAM PAD:LID	1	
31	08-GR-0009	STUD:ELEMENT PLATE	2			12-GR-0015	PARTS LIST & DRAWING	1	

REPLACEMENT PARTS

MODELS: MG1-L (120V) & (208/230V)



REPLACEMENT PARTS PRICE LIST

MODELS: MG1-L (120V) & MG1-H (208/230V)

Effective:01/03/94

KEY NO.	PART NO.	NAME: DESCRIPTION	QTY. PER MACH.	LIST PRICE EACH	KEY NO.	PART NO.	NAME: DESCRIPTION	QTY. PER MACH.	LIST PRICE EACH
1	30-GR-0035	HANDLE:LID	1	12.00	35	30-GR-0039	PLATE:ELEMENT RETAINER	1	14.00
2	08-07-0089	SET SCREW:1/4-20X3/8	2	1.00	36	08-GR-0009	STUD:ELEMENT PLATE	2	2.00
3	30-GR-0040	ROD:HANDLE	2	14.00	37	08-07-0114	SCREW:8-32X1 HEX HD	2	1.00
4	30-GR-0016	HOUSING:UPPER	1	36.00	38	04-GR-0029	CONDUIT:FLEXIBLE	1	10.00
5	08-07-0001	SCREW:10-32X5/8 RD HD	2	1.00	39	04-GR-0007	DEFLECTOR:GREASE	1	10.00
6	08-07-0038	SCREW:6-32X17/32 AC HEX HD	10	1.00	40	04-GR-0046	STRAP:GREASE DEFLECTOR	1	4.00
7	06-GR-0001	INSULATION:12"X12"	2	2.00	41	05-07-0017	STRAIN RELIEF:CORDSET	1	2.00
8	04-GR-0030	PLATE:ELEMENT RETAINER	2	14.00	42	05-07-0005	CORDSET:14/3 NEMA 5-15P 120V	1	19.00
9	04-GR-0042	BRACKET:LID STOP	1	7.00		05-07-0049	CORDSET:14/3 NEMA 6-15P 230V	1	19.00
10	09-GR-0005	BUSHING:HINGE SHAFT	1	6.00	43	04-GR-0036	PLATE:BACK	1	11.00
11	04-GR-0045	PIN:SPRING RETAINER	1	3.00	44	05-07-0057	TERMINAL STRIP:DOUBLE ROW	1	4.00
12	30-GR-0034	TUBE:SPRING COVER	1	14.00	45	05-GR-0005	THERMOSTAT:#K-388-42	1	20.00
13	30-GR-0027	SPRING:HINGE <i>2P-09-GR-0001</i>	1	10.00	46	30-GR-0019	HOUSING	1	89.00
14	30-GR-0032	SHAFT:HINGE	1	12.00	47	30-GR-0014	COVER:BOTTOM	1	28.00
15	30-GR-0033	ROD:HINGE	1	4.00	48	04-GR-0044	TRACK:GREASE DRAWER	2	3.00
16	08-07-0007	SCREW:10-32X3/8 SC HD	2	1.00	49	09-GR-0012	LEG:ADJUSTABLE BLACK PLASTIC	2	6.00
17	08-07-0044	NUT:1/4-20 HEX	3	1.00	50	30-GR-0005	DRAWER:GREASE CATCHER	1	29.00
18	08-07-0042	SCREW:8-32X5/8 AC HEX HD	7	1.00	51	08-07-0037	SCREW:6-32X3/8 HEX HD	2	1.00
19	08-07-0017	LOCKWASHER:#8	23	1.00	52	09-07-0006	KNOB:TEMP CONTROL #1650	1	6.00
20	08-07-0018	NUT:8-32 HEX BRASS	15	1.00	53	05-07-0006	PILOT LIGHT:120V	1	5.00
21	30-GR-0038	HINGE BRACKET:RIGHT	1	15.00		05-07-0010	PILOT LIGHT:230V	1	5.00
22	30-GR-0037	HINGE BRACKET:LEFT	1	15.00	54	09-07-0005	NAMEPLATE:TOASTSWELL	1	3.00
23	09-07-0009	FOOT:NEOPRENE	2	3.00	55	08-07-0005	FASTENER:NAMEPLATE PUSH-ON	2	1.00
24	08-07-0099	SCREW:8-32X3/8 AC HEX HD	6	1.00	56	30-GR-0056	LEAD WIRE:BLACK 30"W/LOOP CONN	1	9.00
25	05-GR-0004	ELEMENT:TOP 700W 120V	1	27.00	57	08-07-0066	SCREW:10-32X3/8 HEX HD	2	1.00
	05-GR-0006	ELEMENT:TOP 950W 208/230V	1	27.00	58	08-07-0095	LOCKWASHER:#10 INTERNAL	2	1.00
26	30-GR-0057	LEAD WIRE:RED 30" W/LOOP CONN	1	9.00	59	08-07-0049	NUT:10-32 HEX LOCK	2	1.00
27	30-GR-0052	GRILL PLATE:TOP	1	66.00	60	08-GR-0011	BUSHING:CONDUIT	2	2.00
28	30-GR-0053	GRILL PLATE:BOTTOM	1	70.00	61	08-GR-0001	LOCKWASHER:CONDUIT	2	1.00
	40-GR-0047	GRILL PLATE SET	1	136.00	62	08-GR-0013	CLAMP:CONDUIT	2	1.00
		(INC:27 & 28)				40-GR-0001	CLAMP KIT	1	8.00
29	04-GR-0039	BRACKET:ANCHOR GRILL PLATE	2	4.00			(INC:(2) OF 60,61 & 62)		
30	08-07-0092	SCREW:10-L4X3/4 SL TR HD	4	1.00	12-GR-0007	PARTS LIST & DRAWING	1	N/C	
31	08-07-0093	LOCKWASHER:#10	4	1.00	63	30-GR-0058	LEAD WIRE:WHITE 15"W/LOOP CONN	2	4.00
32	08-07-0039	SCREW:8-32X3/8 AC HEX HD	4	1.00	64	08-07-0053	SCREW:8-32X3/4 AC HEX HD	2	1.00
33	30-GR-0059	LEAD WIRE:WHITE 6" W/LOOP CONN	1	3.00					
34	05-GR-0006	ELEMENT:BOTTOM 950W 120V	1	27.00					
	05-GR-0004	ELEMENT:BOTTOM 700W 208/230V	1	27.00					