

Ultra Max® Ultra Max® Ultra Max® Ultra Max®

Ultra Max®

ELECTRIC GRIDDLES

MODELS

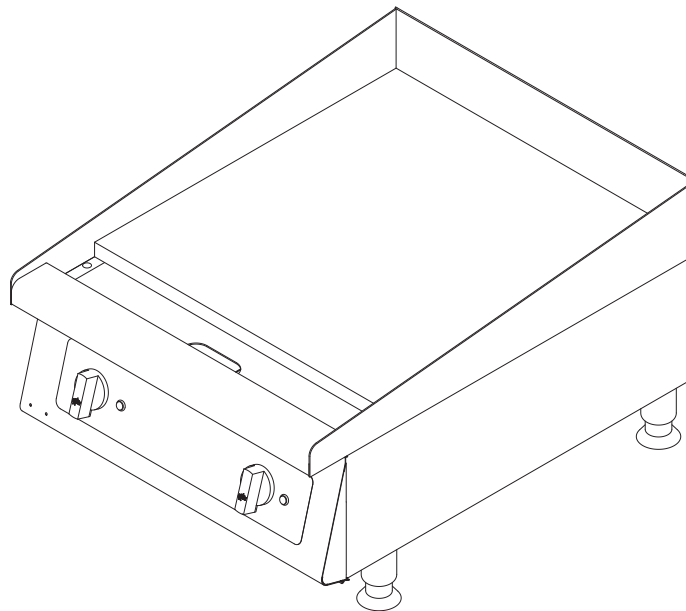
724T, 736T, 748T, 760T, 772T

CHROME MODELS

724TCHS, 736TCHS, 748TCHS, 760TCHS, 772TCHS

Installation and Operation Instructions

2M-Z8514 Rev. E 7/17/08



724T



MODELS 760T- & 772T-
Not approved for Canada



ANSI/NSF 4

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 Service@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 Parts@star-mfg.com
Service@star-mfg.com
Warranty@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



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. For equipment to be used by the general public, please contact the factory.

INSTALLATION

The griddles are equipped for the voltage indicated on the nameplate mounted on the front panel. They will operate on alternating current (AC) only.



WARNING

DO NOT CONNECT TO DIRECT CURRENT (DC).

The installation of the electric griddle should conform to the:

NATIONAL ELECTRIC CODE AND ALL LOCAL ELECTRIC CODES AND ORDINANCES AND THE LOCAL ELECTRIC COMPANY RULES AND REGULATIONS

For your protection we recommend that a qualified electrician install this griddle. He should be familiar with electrical installations and all electric codes. Proper connections and power supply are essential for efficient performance. The external wiring should be in conduit or an approved type of flexible cable suitable for operation at the temperature indicated on the wiring diagram, and of a proper size to carry the load. The supply circuit should be properly fused and equipped with a means of disconnecting, as required by local electrical code. **THE BODY OF THE GRIDDLE SHOULD BE GROUNDED (DO NOT GROUND TO A GAS SUPPLY LINE).**

GENERAL OPERATING PROCEDURES

The Ultra-Max series electric griddles may be wired for operation in the field for either 1-phase or 3-phase power supplies by making line connections at the junction box(es) located at the rear of the unit. Models 724T-230/400V, 736T-230/400V & 748T-230/400V, should be wired for 3-phase power supply only. Two junction boxes are provided on the 760T & 772T for making line connections.

CONNECTING POWER SUPPLY

Detach cover on junction box at rear of unit. There is a terminal block for the supply connection in the junction box. Wires can be rerouted in the terminal block for 3phase hook-up. See wiring diagrams and model voltage on unit panel

LOCATING AND LEVELING THE UNIT

Do not install the unit closer than 1-inch from a side wall and/or closer than 1-inch from a rear wall. Make sure the unit is properly ventilated. Level unit by adjusting the (4) feet which have an adjustment of 1-3/4" (43.75mm) for accurate leveling and perfect line-up with other Ultra-Max series units.

SEASONING THE GRIDDLE HEATING SURFACE

Before initial use, clean the griddle surface thoroughly with hot soap and water. See Griddle care on page 4 for further information. After the griddle has been thoroughly cleaned, it should be seasoned to prevent food from sticking. Before using and after each thorough scouring, season the griddle heating surface in the following manner.

1. Remove any shipping material from the cooking surface and thoroughly clean the entire grill with hot soap and water.
2. Turn temperature control dials to 350°F (177°C).
3. Using a clean cloth, not a spatula, brush a thin film of cooking oil over the griddle cooking surface. This film should remain on the hot griddle surface for half an hour.
4. Remove the excess oil and wipe clean.
5. Apply another film of cooking oil over the hot cooking area for another half hour and again remove excess oil and wipe clean. The griddle surface should now be ready for use.

Even with careful seasoning, food may, to some extent, stick to the griddle cooking surface until the griddle plate is broken in.

TEMPERATURE CONTROL

The temperature controls are combination “ON/OFF” switches and thermostats. Turning the dial knob automatically maintains the selected heat range.

The Ultra-Max electric griddle line has one thermostat for every 12” (30cm) section of griddle that operates independently of one another. Each thermostat controls the section of the griddle above it and may be set at different temperatures as desired.

COOKING

Set the thermostat dial knob at the temperature desired. After a short pre-heating period, the thermostat will automatically maintain the selected temperature.

IDLING

During idle periods, to save on operating costs, lower the temperature setting of the thermostat to about 250°F (121°C). It is not necessary to maintain cooking temperature during idle periods, as the griddle can quickly be reheated to the desired temperature.

SIGNAL LIGHTS

Each thermostat has its own signal light which indicates when the unit’s control knob is in the on position. Cooking surface will be hot when the control knob is in this position.

GRIDDLE CARE (NON-CHROME 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:

1. 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 drippings. 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.
2. Daily, use a clean cloth and a good non-abrasive cleaner to clean the stainless steel body of the griddle. Wipe the polished front with a soft cloth.
3. At least once a day, remove the waste drawer and wash in the same way as an ordinary cooking utensil. The drawers are removed by pulling forward until they are released from their track.

GRIDDLE CARE (CHROME SURFACES)

(Chrome surface griddles are marked with “CHS” at the end of the model number designation on the nameplate.) It takes very little time and effort to keep this Industrial Chrome 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 oil 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, non-abrasive, non-chlorinated cleaner such as Bon-Ami may be used to wipe surface clean, followed by wiping with clean wet cloth.
3. Follow steps 2 and 3 from Griddle Care (Non-Chrome Surfaces).

ON CHROME SURFACES:

1. **Never** use pumice, griddle stones, or abrasives on the surface.
2. **Never** strike the 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 the surface voids the warranty.



GREASE DRAWER

A grease drawer is located at the front can be removed for cleaning by pulling drawer forward. This drawer contains hot grease and should be checked and emptied when necessary or at least once a day.



CAUTION

EXERCISE EXTREME CARE IN HANDLING THE GREASE DRAWER CONTAINING HOT GREASE.



CAUTION

Never pour large amounts of water onto a hot griddle surface, the sudden temperature change generated by the steam can cause the surface to warp and possibly the thermal sensors in your ansul hood system to discharge. Instead follow the cleaning procedures in this manual.

MAINTENANCE AND REPAIRS

Contact the factory, a service representative, or a local service company for service or required maintenance.

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 Teflon/Dura-Tec coatings is one year under normal use and reasonable care. This warranty does not apply if damage occurs to Teflon/Dura-Tec coatings from improper cleaning, maintenance, use of metallic utensils, or abrasive cleaners, abrasive pads, product identifiers and point-of-sale attachments, or any other non-food object that comes in continuous contact with the roller coating. This warranty does not apply to the "non-stick" properties of such materials.
- > This warranty does not apply to "Special Products" but to regular catalog items only. Star's warranty on "Special Products" is six (6) months on parts and ninety (90) days on labor.
- > This warranty does not apply to any item that is disassembled or tampered with for any purpose other than repair by a Star Authorized Service Center or the Service Center's sub-agency.
- > This warranty does not apply if damage occurs from improper installation, misuse, wrong voltage, wrong gas or operated contrary to the Installation and Operating instructions.
- > This warranty is not valid on Conveyor Ovens *unless* a "start-up/check-out" has been performed by a Factory Authorized Technician.

PARTS WARRANTY

Parts that are sold to repair out of warranty equipment are warranted for ninety (90) days. The part only is warranted, 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
2. Mileage and travel time on portable equipment (*see below*)
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.
4. Installation of equipment
5. Damages due to improper installation
6. Damages from abuse or misuse
7. Operated contrary to the Operating and Installation Instructions
8. Cleaning of equipment
9. Seasoning of griddle plates
10. Voltage conversions
11. Gas conversions
12. Pilot light adjustment
13. Miscellaneous adjustments
14. Thermostat calibration and by-pass adjustment
15. Resetting of circuit breakers or safety controls or reset buttons
16. Replacement of bulbs
17. Replacement of fuses
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

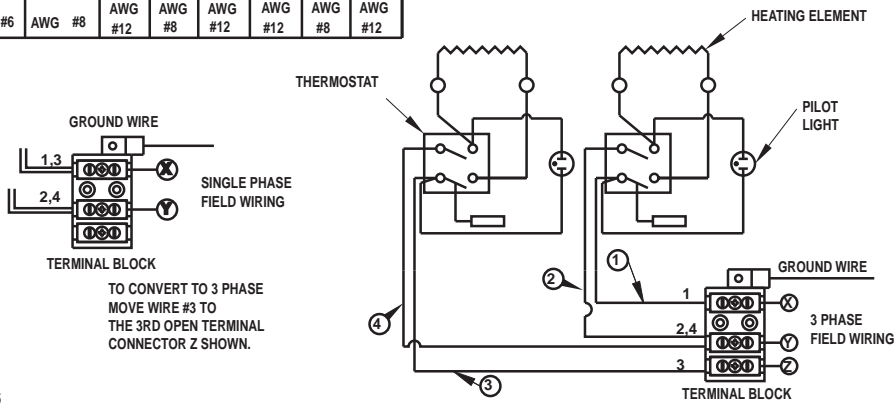
The foregoing warranty is in lieu of any and all other warranties expressed or implied and constitutes the entire warranty.

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.

SINGLE PHASE		NOMINAL AMPS PER LINE 3 PH.					
208V	240V	208V-3 PHASE			240V-3PHASE		
8.7 KW	8.7 KW	8.7 KW			8.7 KW		
X-Y	X-Y	X	Y	Z	X	Y	Z
41.8	36.3	20.9	36.2	20.9	18.1	31.3	18.1
AWG #6	AWG #8	AWG #12	AWG #8	AWG #12	AWG #12	AWG #8	AWG #12

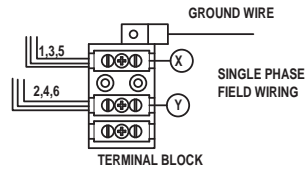
FOR SUPPLY CONNECTIONS USE COPPER WIRE ONLY, SUITABLE FOR AT LEAST 90°C (194°F). USE GAUGE SHOWN OR LARGER.



2M-Z8445

MODEL 724T AND 760T (1SIDE)

SINGLE PHASE SUPPLY		NOMINAL AMPS PER LINE 3 PH.					
208V	240V	208V-3 PHASE			240V-3PHASE		
13.05 KW	13.05 KW	13.05 KW			13.05 KW		
X-Y	X-Y	X	Y	Z	X	Y	Z
62.7	54.4	36.2	36.2	36.2	31.4	31.4	31.4
AWG #4	AWG #6	AWG #8			AWG #8		



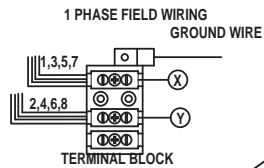
TO CONVERT TO 3 PHASE MOVE WIRES #4 AND #5 TO THE 3RD OPEN TERMINAL CONNECTOR Z SHOWN.

NOTE:
1) FOR SUPPLY CONNECTIONS USE COPPER WIRE ONLY, SUITABLE FOR AT LEAST 90°C (194°F). USE GAUGE SHOWN OR LARGER.

2M-Z8446

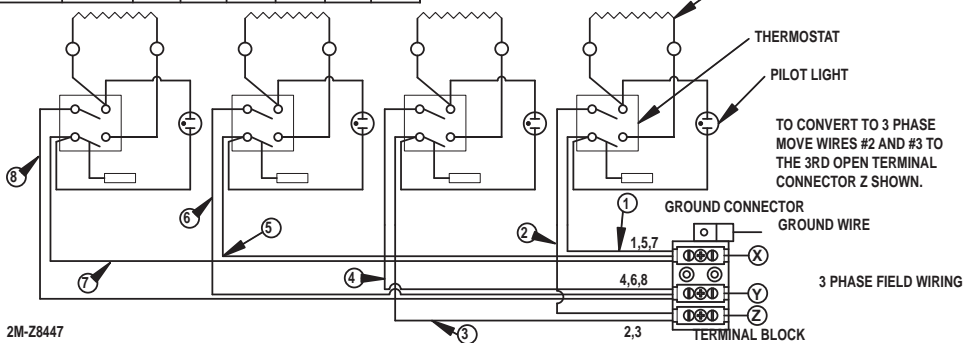
MODEL 736T, 760T (1 SIDE), 772T (BOTH SIDES EACH)

SINGLE PHASE		NOMINAL AMPS PER LINE 3 PH.					
208V	240V	208V-3 PHASE			240V-3 PHASE		
17.4 KW	17.4 KW	17.4 KW			17.4 KW		
X-Y	X-Y	X	Y	Z	X	Y	Z
83.6	72.5	55.3	55.3	36.2	48	48	31.4
AWG #3	AWG #3	AWG #6	AWG #6	AWG #8	AWG #6	AWG #6	AWG #8



FOR SUPPLY CONNECTION USE COPPER WIRE ONLY, SUITABLE FOR AT LEAST 90°C (194°F). USE GAUGE SHOWN OR LARGER.

TO CONVERT TO 3 PHASE MOVE WIRES #2 AND #3 TO THE 3RD OPEN TERMINAL CONNECTOR Z SHOWN.



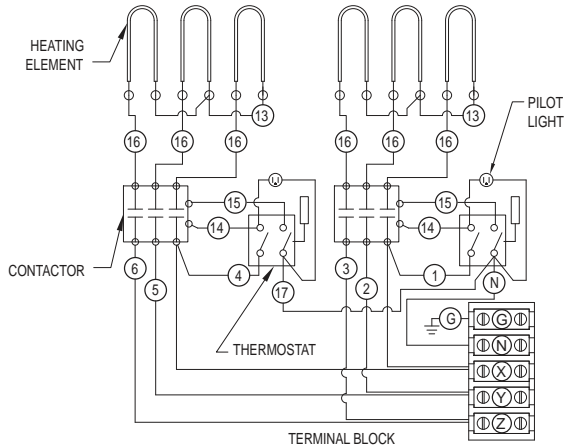
2M-Z8447

MODEL 748T

NOTE: Wattage is 4.35 kw per heated zone. See unit nameplate on front panel for correct supply voltage.

FOR SUPPLY CONNECTIONS USE COPPER WIRE ONLY, SUITABLE FOR AT LEAST 90°C (194°F).
USE #12 AWG OR LARGER. DO NOT CONNECT TO A SYSTEM OPERATING AT MORE THAN 250
VOLTS TO GROUND

230/400 VOLT Y - 8.7 KW			
NOM. AMPS	X	Y	Z
PER LINE	12.6	12.6	12.6



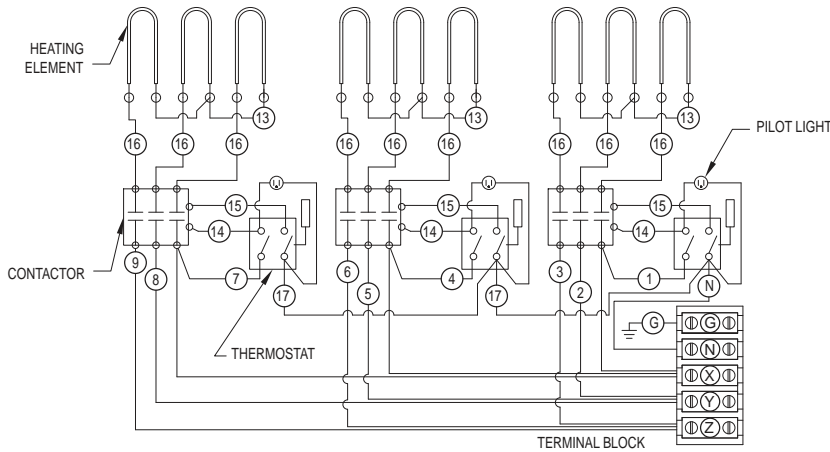
2M-Z8449 REV B 7-15-08

MODEL 724T 230V 3 PHASE

**NOTE: Wattage is 4.35
kw per heated zone.
(1450 watts per-element)
See unit
nameplate for correct
supply voltage.**

FOR SUPPLY CONNECTIONS USE COPPER WIRE ONLY, SUITABLE FOR AT LEAST 90°C (194°F).
USE #10 AWG OR LARGER. DO NOT CONNECT TO A SYSTEM OPERATING AT MORE THAN 250
VOLTS TO GROUND

230/400 VOLT Y - 13.05 KW			
NOM. AMPS	X	Y	Z
PER LINE	18.9	18.9	18.9

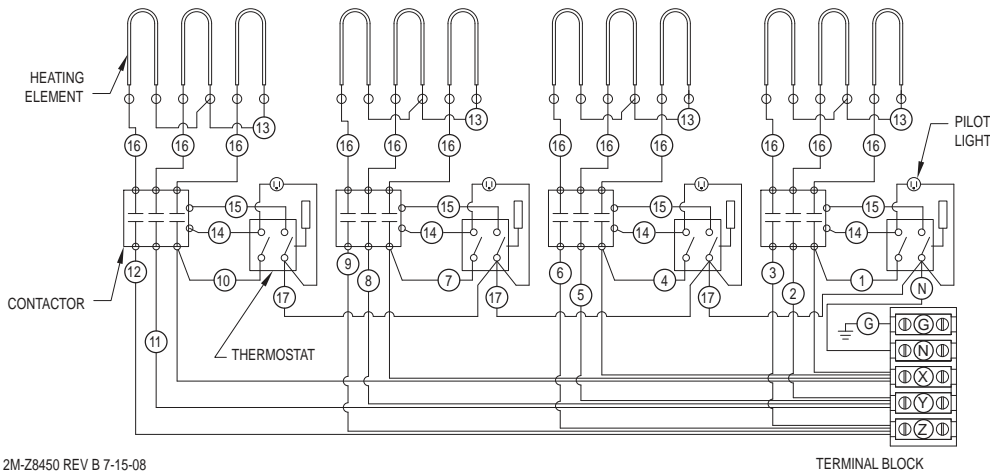


2M-Z8552 REV B 7-15-08

MODEL 736T 230V 3 PHASE

FOR SUPPLY CONNECTIONS USE COPPER WIRE ONLY, SUITABLE FOR AT LEAST 90°C (194°F).
USE #8 AWG OR LARGER. DO NOT CONNECT TO A SYSTEM OPERATING AT MORE THAN 250
VOLTS TO GROUND

230/400 VOLT Y - 17.4 KW			
NOM. AMPS	X	Y	Z
PER LINE	25.2	25.2	25.2

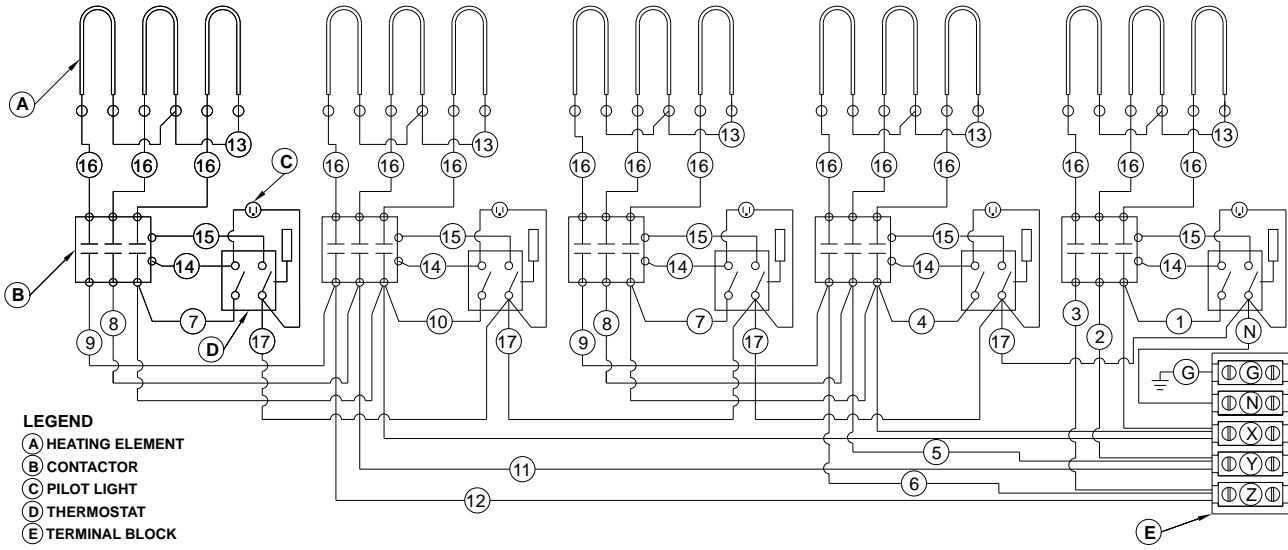


2M-Z8450 REV B 7-15-08

MODEL 748T 230V 3 PHASE

FOR SUPPLY CONNECTIONS USE COPPER WIRE ONLY, SUITABLE FOR AT LEAST 90°C (194°F). USE #8 AWG OR LARGER. DO NOT CONNECT TO A SYSTEM OPERATING AT MORE THAN 250 VOLTS TO GROUND

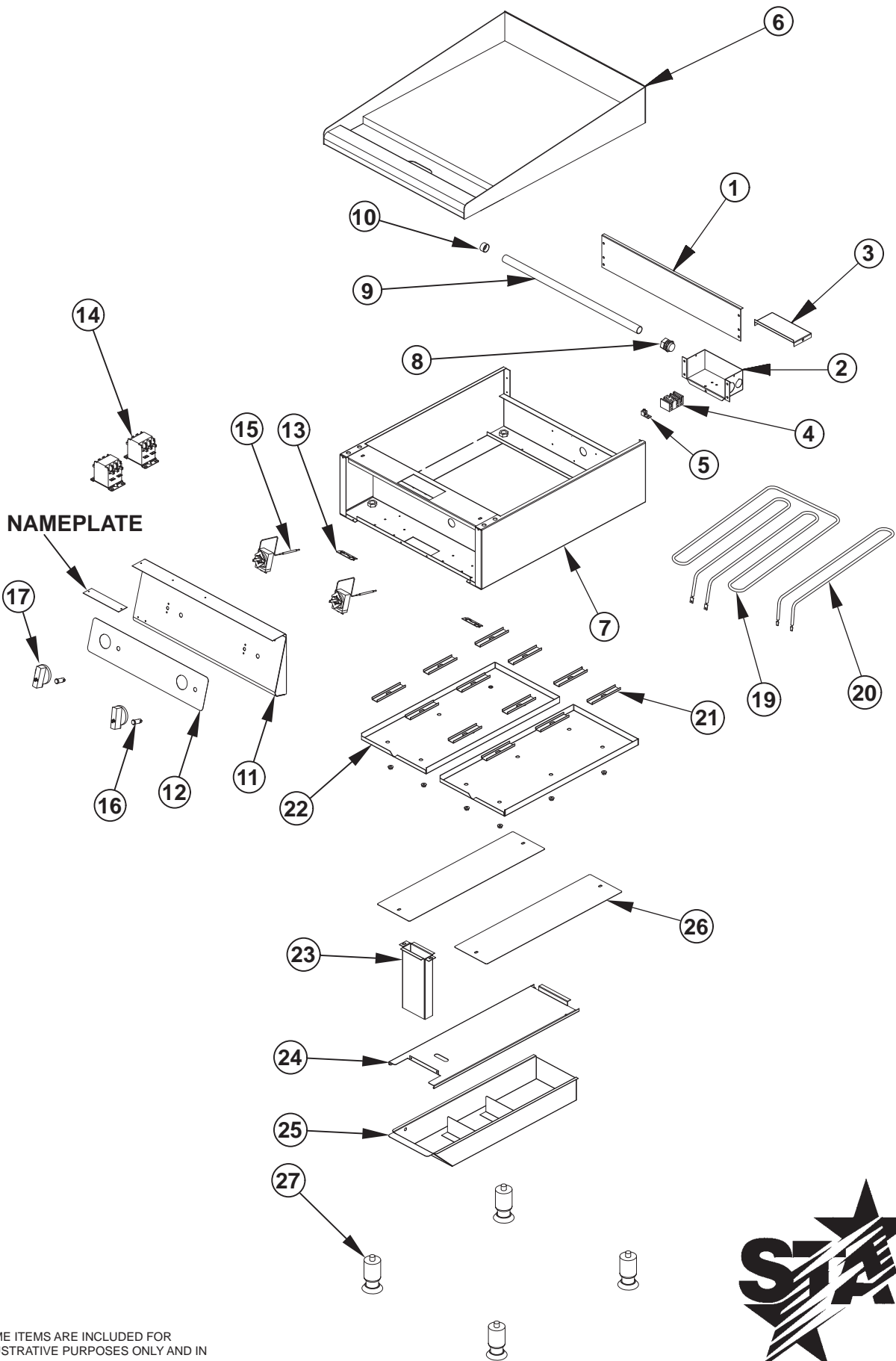
760T 230/400 VOLT Y - 21.75 KW			
NOM. AMPS PER LINE	X	Y	Z
	31.5	31.5	31.5



2M-Z11776

MODEL 760T 230/400V Y 3 PHASE

NAMEPLATE



2M-Z8514, Ultra-Max Electric Griddle



SOME ITEMS ARE INCLUDED FOR ILLUSTRATIVE PURPOSES ONLY AND IN CERTAIN INSTANCES MAY NOT BE AVAILABLE

MODEL 724T, 736T, 748T, 760T, 772T

STAR MANUFACTURING INTERNATIONAL, INC.

SK2122

REV. --

02/21/2005

PARTS LIST

July 17, 2008, Rev. E

MODEL **724T Ultra-Max Electric Griddles**

Key Number	Part Number	Number Per Unit	Description and Model Designation
1	G5-Z8491	1	REAR PANEL 724T
2	G5-824023	1	JUNCTION BOX ASSY. 724T
	G5-Z10348	1	ELECTRICAL BOX 724T-230V
3	G5-Z8481	1	JUNCTION BOX COVER 724T
	G5-Z10349	1	ELECTRICAL BOX COVER 724T-230V
4	2E-Z8482	1	TERMINAL BLOCK 724T
	2E-Z9565	1	TERMINAL BLOCK 5 POS. 724T-230V
5	2E-Z8423	1	GROUND LUG 724T
6	G5-824020	1	GRIDDLE PLATE ASSY. 724T
6	G5-824024	1	GRIDDLE PLATE ASSY. CHROME 724T
7	G5-824021	1	BODY ASSY. 724T
8	2E-Z8358	1	3/4" EMT CONNECTOR 724T
9	2E-Z8361	1	3/4" EMT TUBE - 22 3/4" L. 724T
10	2E-Z8356	1	3/4" PLASTIC BUSHING 724T
11	G5-824022	1	FRONT PANEL ASSY. 724T
12	2M-Z8473	1	FRONT PANEL OVERLAY 724T
13	2P-Z8478	2	HINGE ALL MODELS ALL
14	2E-200529	2	3 POLE CONTACTOR 724T - 230V ONLY
15	2T-Z5958	2	THERMOSTAT 724T
16	2J-Y6690	2	PILOT LIGHT 724T
17	2R-Z8490	2	KNOB 724T
19	2N-Z8484	2	HEATER ELEMENT 4350 W 208V 724T (208V MODELS)
19	2N-Z8485	2	HEATER ELEMENT 4350 W 240V 724T (240V MODELS)
20	2N-Z8487	6	HEATER ELEMENT 1450 W 230V 724T (230V MODELS)
21	G5-Z8489	12	HEATER ELEMENT CLAMP 724T
22	G5-Z8488	2	HEATER ELEMENT SHIELD 724T
23	G5-824012	1	CHUTE ASSY. 724T
24	G5-Z8515	1	DRAWER SLIDE 724T
25	G5-824014	1	GREASE DRAWER ASSY. 724T
26	G5-Z8468	2	BOTTOM PANEL 724T
27	2A-Z4614	4	FOOT ALL MODELS ALL

2M-Z8514, Ultra-Max Electric Griddle

**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.



PARTS LIST

July 17, 2008, Rev. E

MODEL 736T Ultra-Max Electric Griddles

Key Number	Part Number	Number Per Unit	Description and Model Designation
1	G5-Z8492	1	REAR PANEL 736T
2	G5-824023	1	JUNCTION BOX ASSY. 736T
	G5-Z10348	1	ELECTRICAL BOX 736T-230V
3	G5-Z8481	1	JUNCTION BOX COVER 736T
	G5-Z10349	1	ELECTRICAL BOX COVER 736T-230V
4	2E-Z8482	1	TERMINAL BLOCK 736T
	2E-Z9565	1	TERMINAL BLOCK 5 POS 736T-230V
5	2E-Z8423	1	GROUND LUG 736T
6	G5-836018	1	GRIDDLE PLATE ASSY. 736T
6	G5-836021	1	GRIDDLE PLATE ASSY. CHROME 736T
7	G5-836019	1	BODY ASSY. 736T
8	2E-Z8358	1	3/4" EMT CONNECTOR 736T
9	2E-Z8361	1	3/4" EMT TUBE - 22 3/4" L. 736T
10	2E-Z8356	1	3/4" PLASTIC BUSHING 736T
11	G5-836020	1	FRONT PANEL ASSY. 736T
12	2M-Z8474	1	FRONT PANEL OVERLAY 736T
13	2P-Z8478	2	HINGE ALL MODELS ALL
14	2E-200529	3	3 POLE CONTACTOR 736T - 230V ONLY
15	2T-Z5958	3	THERMOSTAT 736T
16	2J-Y6690	3	PILOT LIGHT 736T
17	2R-Z8490	3	KNOB 736T
19	2N-Z8484	3	HEATER ELEMENT 4350 W 208V 736T (208V MODELS)
19	2N-Z8485	3	HEATER ELEMENT 4350 W 240V 736T (240V MODELS)
20	2N-Z8487	9	HEATER ELEMENT 1450 W 230V 736T (230V MODELS)
21	G5-Z8489	18	HEATER ELEMENT CLAMP 736T
22	G5-Z8488	3	HEATER ELEMENT SHIELD 736T
23	G5-824012	1	CHUTE ASSY. 736T
24	G5-Z8515	1	DRAWER SLIDE 736T
25	G5-824014	1	GREASE DRAWER ASSY. 736T
26	G5-Z8468	1	BOTTOM PANEL 736T
26	G5-Z8469	1	BOTTOM PANEL 736T
27	2A-Z4614	4	FOOT ALL MODELS ALL

2M-Z8514, Ultra-Max Electric Griddle

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

**PAGE 1
OF 1**

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

PARTS LIST

July 17, 2008, Rev. E

MODEL **748T Ultra-Max Electric Griddles**

Key Number	Part Number	Number Per Unit	Description and Model Designation
1	G5-Z8493	1	REAR PANEL 748T
2	G5-824023	1	JUNCTION BOX ASSY. 748T
	G5-Z10348	1	ELECTRICAL BOX 748T-230V
3	G5-Z8481	1	JUNCTION BOX COVER 748T
	G5-Z10349	1	ELECTRICAL BOX COVER 748T-230V
4	2E-Z8482	1	TERMINAL BLOCK 748T
	2E-Z9565	1	TERMINAL BLOCK 5 POS 748T-230V
5	2E-Z8423	1	GROUND LUG 748T
6	G5-848018	1	GRIDDLE PLATE ASSY. 748T
6	G5-848021	1	GRIDDLE PLATE ASSY. CHROME 748T
7	G5-848019	1	BODY ASSY. 748T
8	2E-Z8358	1	3/4" EMT CONNECTOR 748T
9	2E-Z8361	1	3/4" EMT TUBE - 22 3/4" L. 748T
10	2E-Z8356	1	3/4" PLASTIC BUSHING 748T
11	G5-848020	1	FRONT PANEL ASSY. 748T
12	2M-Z8475	1	FRONT PANEL OVERLAY 748T
13	2P-Z8478	2	HINGE ALL MODELS ALL
14	2E-200529	4	3 POLE CONTACTOR 748T - 230V ONLY
15	2T-Z5958	4	THERMOSTAT 748T
16	2J-Y6690	4	PILOT LIGHT 748T
17	2R-Z8490	4	KNOB 748T
19	2N-Z8484	4	HEATER ELEMENT 4350 W 208V 748T (208V MODELS)
19	2N-Z8485	4	HEATER ELEMENT 4350 W 240V 748T (240V MODELS)
20	2N-Z8487	12	HEATER ELEMENT 1450 W 230V 748T (230V MODELS)
21	G5-Z8489	24	HEATER ELEMENT CLAMP 748T
22	G5-Z8488	4	HEATER ELEMENT SHIELD 748T
23	G5-824012	1	CHUTE ASSY. 748T
24	G5-Z8515	1	DRAWER SLIDE 748T
25	G5-824014	1	GREASE DRAWER ASSY. 748T
26	G5-Z8468	1	BOTTOM PANEL 748T
26	G5-Z8470	1	BOTTOM PANEL 748T
27	2A-Z4614	4	FOOT ALL MODELS ALL

2M-Z8514, Ultra-Max Electric Griddle

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

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PARTS LIST

July 17, 2008, Rev. E

MODEL **760T Ultra-Max Electric Griddles**

Key Number	Part Number	Number Per Unit	Description and Model Designation
1	G5-Z8494	1	REAR PANEL 760T
2	G5-824023	2	JUNCTION BOX ASSY. 760T
3	G5-Z8481	2	JUNCTION BOX COVER 760T
4	2E-Z8482	2	TERMINAL BLOCK 760T-208/240V
	2E-Z9565	1	TERMINAL BLOCK 5 POS #4 760T-230V
5	2E-Z8423	2	GROUND LUG 760T
6	G5-860018	1	GRIDDLE PLATE ASSY. 760T
6	G5-860021	1	GRIDDLE PLATE ASSY. CHROME 760T
7	G5-860019	1	BODY ASSY. 760T
	G5-860012	1	BODY ASSY 760T-230V
8	2E-Z8358	2	3/4" EMT CONNECTOR 760T
9	2E-Z8361	2	3/4" EMT TUBE - 22 3/4" L. 760T
10	2E-Z8356	2	3/4" PLASTIC BUSHING 760T
11	G5-860020	1	FRONT PANEL ASSY. 760T
12	2M-Z8476	1	FRONT PANEL OVERLAY 760T
13	2P-Z8478	2	HINGE ALL MODELS ALL
14	2E-200529	5	CONTACTOR, 3PH SP7.10-CO 760T-230V
15	2T-Z5958	5	THERMOSTAT 760T
16	2J-Y6690	5	PILOT LIGHT 760T
17	2R-Z8490	5	KNOB 760T
19	2N-Z8484	5	HEATING ELEMENT 4350 W 208V 760T (208V MODELS)
	2N-Z8485	5	HEATING ELEMENT 4350 W 240V 760T (240V MODELS)
	2N-Z8487	15	HEATING ELEMENT 1450W 230V 760T-230V
21	G5-Z8489	30	HEATER ELEMENT CLAMP 760T
22	G5-Z8488	5	HEATER ELEMENT SHIELD 760T
23	G5-824012	2	CHUTE ASSY. 760T
24	G5-Z8515	2	DRAWER SLIDE 760T
25	G5-824014	2	GREASE DRAWER ASSY. 760T
26	G5-Z8468	2	BOTTOM PANEL 760T
	G5-Z8471	1	BOTTOM PANEL 760T
27	2A-Z4614	4	FOOT ALL MODELS ALL

2M-Z8514, Ultra-Max Electric Griddle

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PARTS LIST

July 17, 2008, Rev. E

MODEL **772T Ultra-Max Electric Griddles**

Key Number	Part Number	Number Per Unit	Description and Model Designation
1	G5-Z8495	1	REAR PANEL 772T
2	G5-824023	2	JUNCTION BOX ASSY. 772T
3	G5-Z8481	2	JUNCTION BOX COVER 772T
4	2E-Z8482	2	TERMINAL BLOCK 772T
5	2E-Z8423	2	GROUND LUG 772T
6	G5-872018	1	GRIDDLE PLATE ASSY. 772T
6	G5-872021	1	GRIDDLE PLATE ASSY. CHROME 772T
7	G5-872019	1	BODY ASSY. 772T
8	2E-Z8358	2	3/4" EMT CONNECTOR 772T
9	2E-Z8361	2	3/4" EMT TUBE - 22 3/4" L. 772T
10	2E-Z8356	2	3/4" PLASTIC BUSHING 772T
11	G5-872020	1	FRONT PANEL ASSY. 772T
12	2M-Z8477	1	FRONT PANEL OVERLAY 772T
13	2P-Z8478	2	HINGE ALL MODELS ALL
15	2T-Z5958	6	THERMOSTAT 772T
16	2J-Y6690	6	PILOT LIGHT 772T
17	2R-Z8490	6	KNOB 772T
19	2N-Z8484	6	HEATER ELEMENT 4350 W 208V 772T (208V MODELS)
19	2N-Z8485	6	HEATER ELEMENT 4350 W 240V 772T (240V MODELS)
21	G5-Z8489	36	HEATER ELEMENT CLAMP 772T
22	G5-Z8488	6	HEATER ELEMENT SHIELD 772T
23	G5-824012	2	CHUTE ASSY. 772T
24	G5-Z8515	2	DRAWER SLIDE 772T
25	G5-824014	2	GREASE DRAWER ASSY. 772T
26	G5-Z8468	2	BOTTOM PANEL 772T
26	G5-Z8472	1	BOTTOM PANEL 772T
27	2A-Z4614	4	FOOT ALL MODELS ALL

2M-Z8514, Ultra-Max Electric Griddle

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