

Pro-Max® Pro-Max® Pro-Max® Pro-Max® Pro-Max®

Pro-Max®

TWO-SIDED GRILLS

MODEL

CG10, GR10

CG14 & GR14

Installation and Operation Instructions

2M-Z2906 Rev.O 4/28/2010



14 x 14 Grooved Grill



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 Manufacturing 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 faster service.

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

Authorized Service Agent

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
Telephone: (800) 807-9054 Local (314) 781-2777

The Star Service Help Desk

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

Telephone: (800) 807-9054 Local (314) 781-2777

Fax: (800) 396-2677 Local (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 Manufacturing International Inc.
10 Sunnen Drive
St. Louis, MO 63143
U.S.A

PRODUCT IDENTIFICATION

Star Manufacturing International, Inc. Two Sided Grills

Models:

GR10-120V- Smooth Top and Bottom Platens Aluminum, without Timer
GR10-120VC-Smooth Top and Bottom Platens Aluminum, without Timer Canadian
GR10T-120V- Smooth Top and Bottom Platens Aluminum, with Timer
GR10T-120VC-Smooth Top and Bottom Platens Aluminum with Timer Canadian
GR10-240V- Smooth Top and Bottom Platens Aluminum, without Timer
GR10T-240- Smooth Top and Bottom Platens Aluminum, with Timer
GR10I-120V- Smooth Top and Bottom Platens Cast Iron, without Timer
GR10I-120VC-Smooth Top and Bottom Platens Cast Iron without Timer Canadian
GR10IT-120V- Smooth Top and Bottom Platens Cast Iron, with Timer
GR10IT-120VC- Smooth Top and Bottom Platens Cast Iron, with Timer Canadian
GR10I-240V- Smooth Top and Bottom Platens Cast Iron, without Timer
GR10IT-240- Smooth Top and Bottom Platens Cast Iron, with Timer
CG10I-120V- Grooved Top and Bottom Platens Cast Iron, without Timer
CG10I-120VC-Iron Grooved Top & Bottom Platens, without Timer Canadian
CG10IT-120V-Grooved Top and Bottom Platens Cast Iron, with Timer
CG10IT-120VC-Iron Grooved Top and Bottom Platens, with Timer Canadian
CG10I-240V- Grooved Top and Bottom Platens Cast Iron, without Timer
CG10IT-240V- Grooved Top and Bottom Platens Cast Iron, with Timer
GR14I-240V- Iron Smooth Top and Bottom Platens, without Timer
GR14IT-240V- Iron Smooth Top and Bottom Platens, with Timer
CG14IGT-240V- Iron Grooved Top and Smooth Bottom Platens, without Timer
CG14ITGT-240V- Iron Grooved Top and Smooth Bottom Platens, with Timer
CG14I-240V-Iron Grooved Top and Bottom Platens, without Timer
CG14IT-240V- Iron Grooved Top and Bottom Platens, with Timer
CG14IT-120V-Iron Grooved Top and Bottom, with Timer
CG14IT-120VC-Iron Grooved Top and Bottom, with Timer Canadian
CG14-120V- Aluminum Grooved Top and Bottom Platens, without Timer
CG14-120VC-Aluminum Grooved Top and Bottom Platens, without Timer Canadian

continued on page 4

PRODUCT IDENTIFICATION - Continued

Star Manufacturing International, Inc. Two Sided Grills

Models:

CG14T-120V- Aluminum Grooved Top and Bottom Platens, with Timer

CG14T-120VC-Aluminum Grooved Top and Bottom Platens, with Timer Canadian

CG14-240V- Aluminum Grooved Top and Bottom Platens, no Timer

CG14T-240V-Aluminum Grooved Top and Bottom Platens, with Timer

GR14-240V- Aluminum Smooth Top and Bottom Platens, without Timer

GR14T-240V- Aluminum Smooth Top and Bottom Platens, with Timer

GR14-120V- Aluminum Smooth Top and Bottom Platens, without Timer

GR14-120VC-Aluminum Smooth Top and Bottom Platens, without Timer Canadian

GR14SN-120V - Snub Nose Smooth Top and Bottom Aluminum

GR14SN-120VC - Snub Nose Smooth Top and Bottom Aluminum Canadian

GR14T-120V-Aluminum Smooth Top and Bottom Platens, with Timer

GR14T-120VC-Aluminum Smooth Top and Bottom Platens, with Timer Canadian

CG14-2T-120V-Grooved Top and Bottom Platens Aluminum, with 2 Timers

CG14-2T-120VC-Grooved Top and Bottom Platens Aluminum, with 2 Timers Canadian

GR14-2T-120VC-Aluminum Smooth Top and Bottom Platens, with 2 Timers Canadian

GR14C-240V-Chrome Smooth Top and Bottom Platens, without Timer



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
GR 10	120	1800	15	5-15P
GR 10	240	1800	7.5	6-15P
GR 10I	120	1800	15	5-15P
GR 10I	240	1800	7.5	6-15P
CG 10I	120	1800	15	5-15P
CG 10I	240	1800	7.5	6-15P

Note: For Canada, 120 volt units listed above have NEMA 5-20P plug.

Model No.	Volts	Rated Wattage	Amps	NEMA Plug
GR 14	120	1800	15	5-15P
GR 14	240	1800	7.5	6-15P
CG 14	120	1800	15	5-15P
CG 14	240	1800	7.5	6-15P
GR 14I	240	3600	15	6-20P
CG14I	120	1800	15	5-15P
CG 14I	240	3600	15	6-20P
CG 14IGT	240	3600	15	6-20P
GR 14C	240	3600	15	6-20P

Note: For Canada, 120 volt units listed above have NEMA 5-20P plug and 12/3 gage cord.

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 (NON CHROME 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 **salt free** liquid vegetable oil. 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 a **salt free** liquid vegetable oil in the morning and occasionally throughout the day will be enough to prevent any sticking. It is not necessary to apply before grilling each item.

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.

When the timer reaches "00:00" the alarm will sound three times.

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 10-20 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 (NON CHROME SURFACES)

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 has cooked itself 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 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.

KEEP AWAY FROM RUNNING WATER.

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

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.

CLEANING (CHROME SURFACES)

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

1. Remove excess grease and food regularly with a 4" (100mm) wide Razor Sharp type scraper with rounded corners 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 a clean wet cloth.
3. Use a clean cloth and good non-abrasive cleaner to clean the (*NON COOKING SURFACES*) stainless steel body of the griddle. Wipe the control panel front with a soft cloth.
4. At least once a day, remove the waste drawer and wash in the same way as an ordinary cooking utensil. The drawer is removed by pulling forward and out.



CAUTION

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

CHROME SURFACE LIMITED WARRANTY EXCLUSIONS

Your Chrome Two Sided Grill has been designed to give you many years of cooking reliability and requires minimum maintenance to keep the chrome surface in its original condition. All Chrome surfaces are warranted for a period of 1 years against manufacturing defects to the original owner from the date of installation. This limited warranty is void if it is determined by Star Manufacturing International Incorporated or one of its authorized representatives that the chrome surface has been misused or abused or subjected to the following situations:

1. Improperly installed.
2. Incorrect voltage applied to electric Pro-Max units allowing the surface to overheat and discolor.
3. The misuse of any instrument or tool which scratches or makes indentations in the surface which could cause the surface to peel, flake, or chip off.
4. The use of any chemical or abrasive cleaning solution, griddle brick, stone, screen or other cleaning products which could damage and affect the performance of the chrome surface.
5. The neglect of daily routine maintenance to the chromium surface.



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 rocker switch is in correct position.
3. **Counter balance 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.

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

Email: service@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 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. Labor to replace the part is chargeable to the customer.

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 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.**

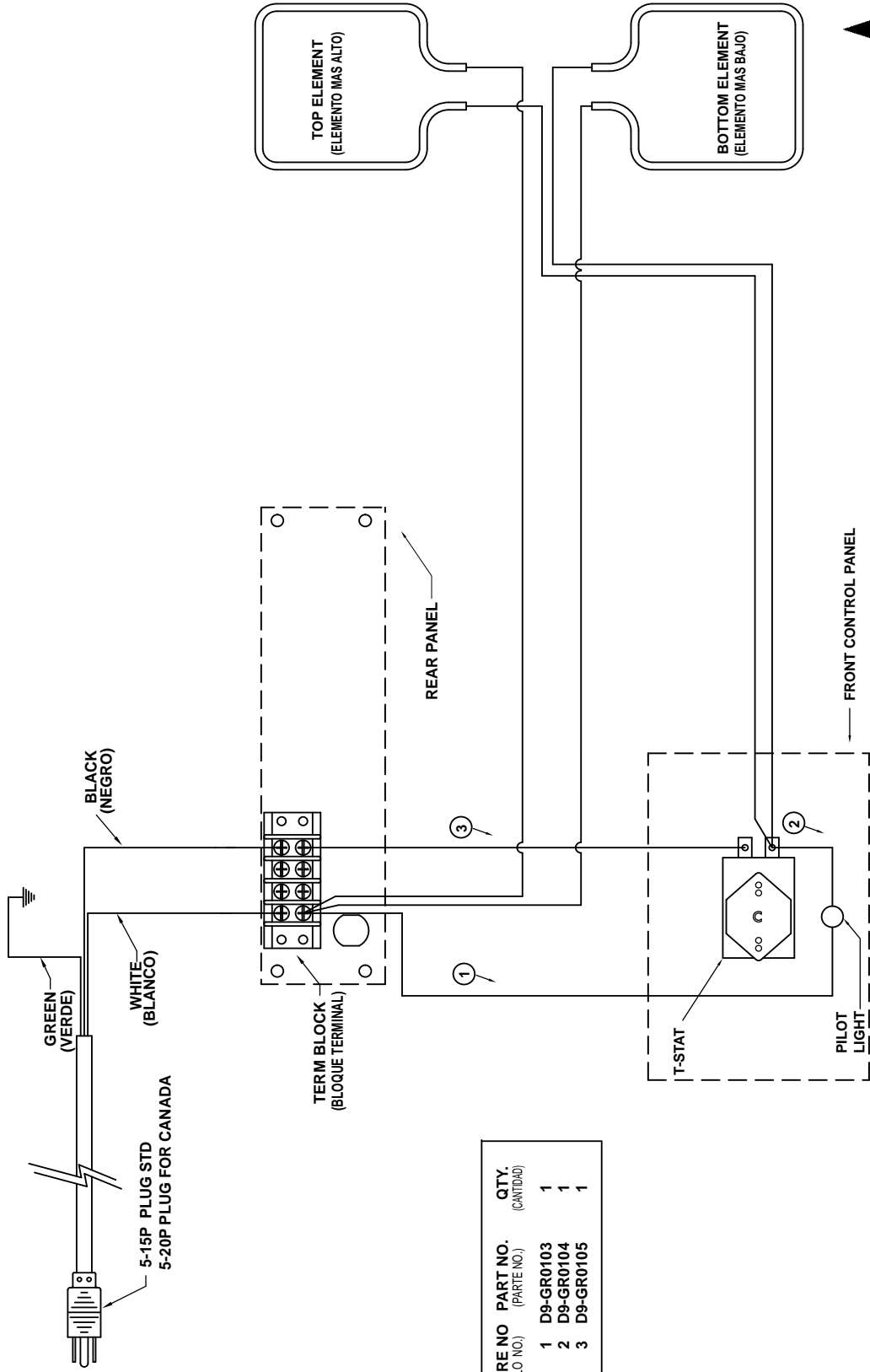
ALL:

- * 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 P012 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.



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

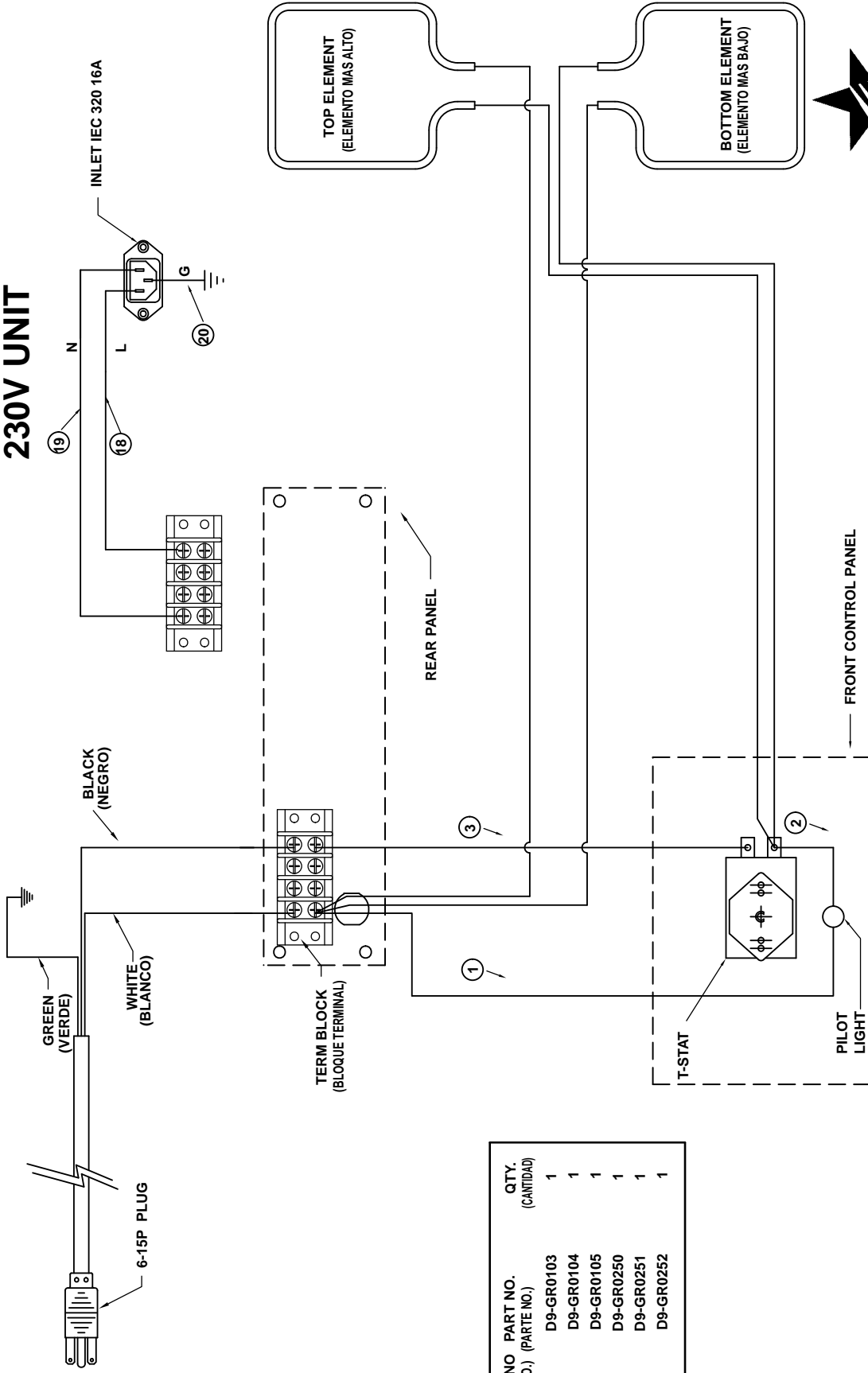


MODEL: GR/CG10I-120V, GR/CG14I-120V

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STAR MANUFACTURING INTERNATIONAL INC.
SK1706 Rev A 6/13/2005

230V UNIT



WIRE NO. (HILO NO.)	PART NO. (PARTE NO.)	QTY (CANTIDAD)
1	D9-GR0103	1
2	D9-GR0104	1
3	D9-GR0105	1
18	D9-GR0250	1
19	D9-GR0251	1
20	D9-GR0252	1

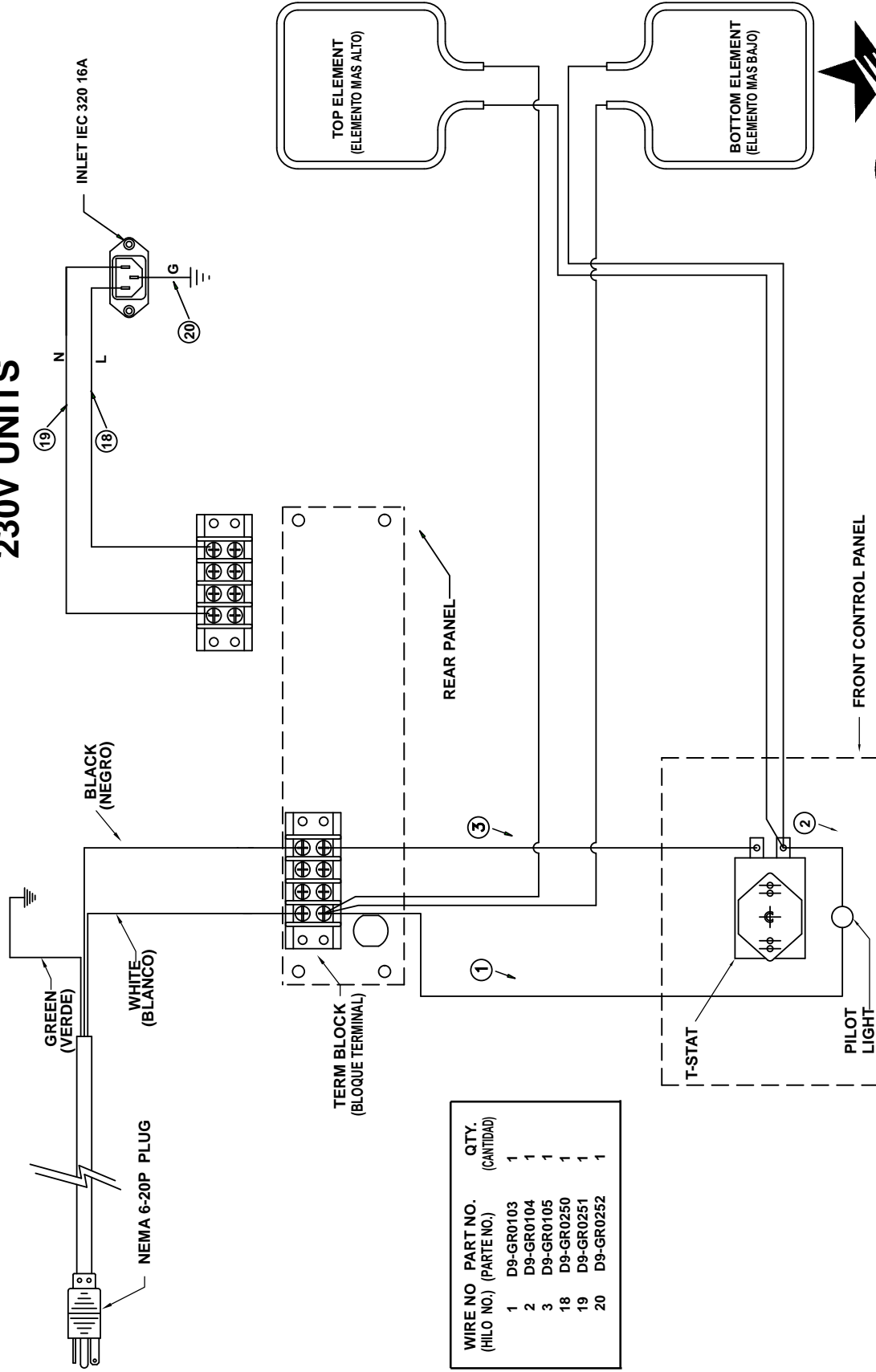


MODEL: GR/CG10I-230/240V, GR/CG14I-230/240V

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SK1707 Rev A 8/10/2004

230V UNITS



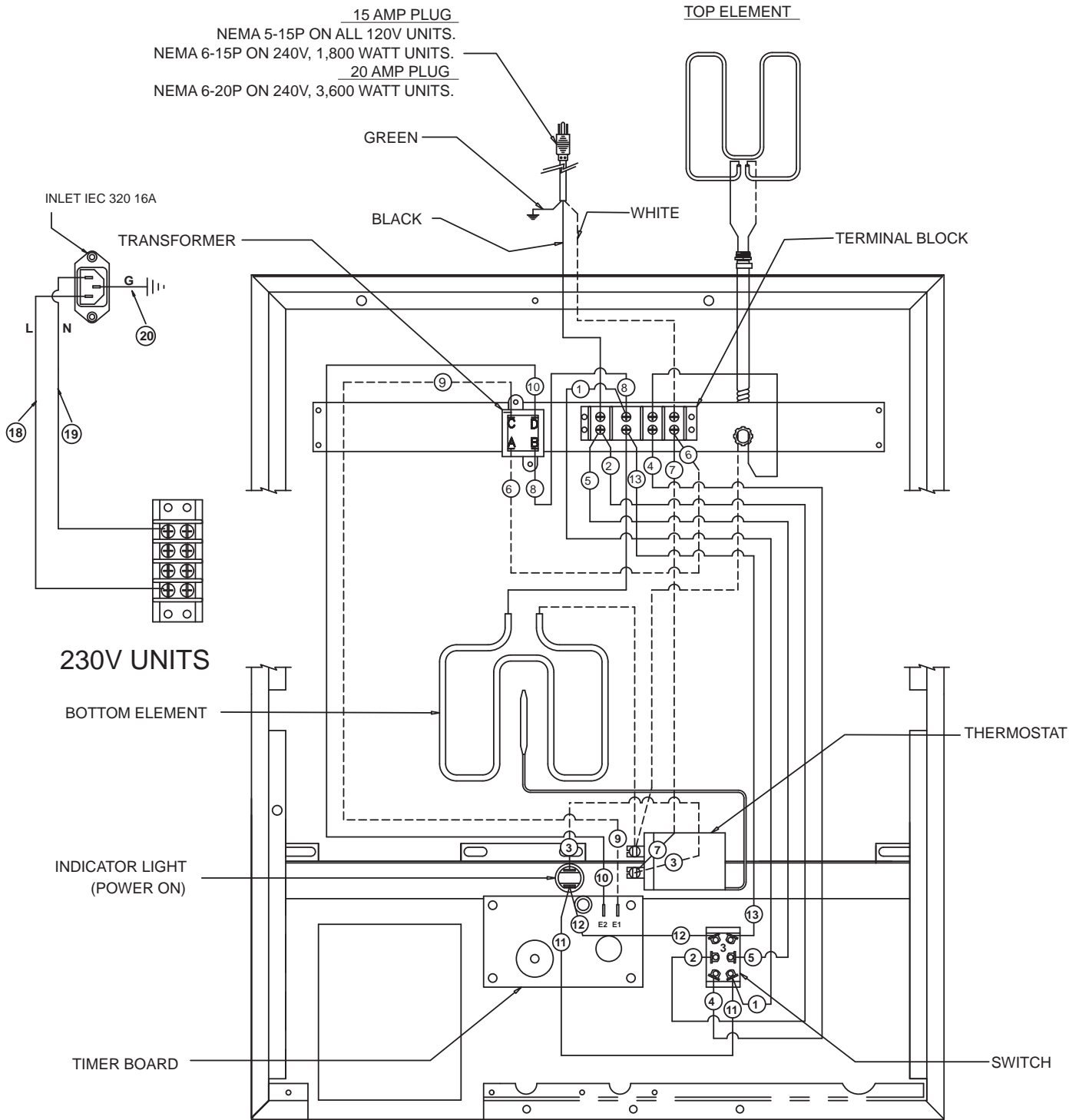
WIRE NO (HILO NO.)	PART NO. (PARTE NO.)	QTY. (CANTIDAD)
1	D9-GR0103	1
2	D9-GR0104	1
3	D9-GR0105	1
18	D9-GR0250	1
19	D9-GR0251	1
20	D9-GR0252	1



MODEL: GR/CG10-230/240V, GR/CG14-230/240V

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SK1708 Rev A 8/10/2004



FOR REFERENCE
 WIRING DIAGRAM IS SHOWN AS UNIT IS ASSEMBLED
 WITH THE BOTTOM PLATE REMOVED. ITEMS ARE IN
 GENERAL LOCATION BUT MAY BE RELOCATED OR SCALED
 FOR CLARITY.



**MODEL: CG/GR, 10/14, 120V/230/240V,
 WITH TIMER**

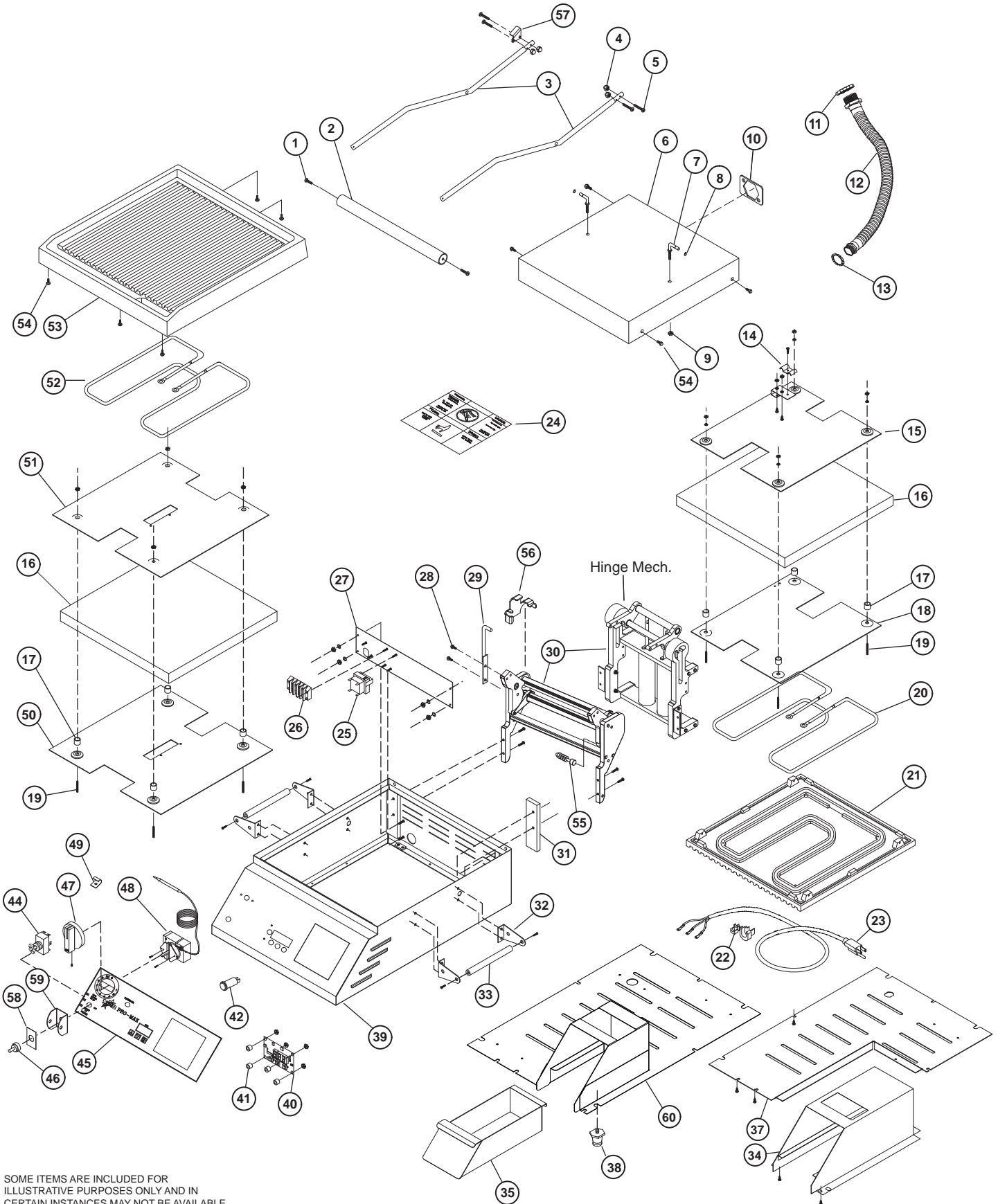
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SK2001

Rev A

8/10/2004



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

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MODEL GR10I,CG10I, GR14,GR14I, GR14ITTC,CG14,CG14I,CG14IGT

STAR INTERNATIONAL HOLDINGS, INC. COMPANY

SK2455

REV. -

4/28/2010

PARTS LIST

April 28, 2010, Rev. O

MODEL **10' TWO SIDED GRILLS**

Fig No	Part No	Qty	Description	Application
1	2C-Z2992	2	SCREW, HANDLE	
2	2V-Z2990	1	HANDLE - 10"	
3	2B-Z2988	2	ARM - 10"	
4	2C-08-07-0040	4	NUT	
	2C-08-07-0262		WASHER	
5	2C-Z2992	4	SCREW, ARM TO BRACKET	
6	D9-Z2038	1	HOUSING-TOP-10"	
7	2C-Z3200	2	PIN - TOP HOUSING	
8	2C-Z2855	2	RETAINER RING	
9	2C-08-07-0040	2	1/4" NUT, USE WITH TOP HOUSING PIN	
10	24-Z3827	1	CONDUIT KEEPER PLATE	
11	2C-Z3780	2	CONDUIT RETAINER	
12	2E-Z2898	1	CONDUIT ASSY. - PTFE	
13	2E-Z3768	1	CONDUIT LOCKNUT	
14	D9-04-GR-0166	1	WIRE MOUNT	
15	D9-GR0084	1	TOP RETAINING PLATE AY/10	
16	D9-Z2908	2	INSULATION - 10"	
17	2A-Z6604	8	SPACER - INSULATED PLATE	
18	D9-Z2772	1	TOP ELEMENT/INS. PLATE/10	
	D9-Z2772	3	TOP ELEMENT/INS PLATE/10	CG10ITSB
19	2C-08-07-0285	8	SCREW, ELEMENT RET. PLATE	
20	PS-Z1978	1	TOP ELEMENT, HEATING, 800W/120	GR10I, GR10IT, CG10I, CG10IT, GR10, GR10T
	PS-Z2019		TOP ELEMENT, HEATING, 800W/240V	GR10I, GR10IT, CG10I, CG10IT, GR10, GR10T
21	PS-GR0348	1	KIT, 2F-Z1928 CSTG, SM. TOP,ALUM.-10"	GR10, GR10T
	PS-GR0349		KIT, 2F-Z1932 CSTG, SM. TOP, IRON-10"	GR10I, GR10IT
	PS-GR0347		KIT, 2F-Z1934 CSTG, GR. TOP, IRON-10"	CG10I, CG10IT
22	2K-Y3240	1	BUSHING 90 SR 17-2	GR10, GR10T, GR10I, GR10IT, CG10I, CG10IT, (120&240V MODELS)
	2K-Y6764		BUSHING - STRAIN RELIER	(120VC MODELS)
23	2E-Z2770	1	CORD, POWER, 14-3, 6-15P	GR10T, GR10, GR10I, GR10IT, CG10I, CG10IT, (240V MODELS)
	2E-Z2935		CORD SET 14/3 NEMA 5-15P	GR10T, GR10, GR10I, GR10IT, CG10I, CG10IT, (120V MODELS)
	2E-Z4119		CORD, POWER, 12/3 5-20P	120VC MODELS
24	2M-Z2620	1	LABEL CAUTION, BI-LINGUAL	
25	2E-05-07-0350	1	TRANSFORMER 230V/10V 6VA	GR10T, GR10IT, CG10IT (240V MODELS)
	2E-05-07-0351		TRANSFORMER 115/10V 6VA	GR10T, CGR10IT, CG10IT, GR10IT4 (120V MODELS)
26	2E-Z2894	1	TERMINAL BLOCK	
27	D9-GR0053	1	REAR LINER ASSY. - 10"/BOT	
28	2C-1512	2	SCREW - PIN ASSY	
29	2V-Z3252	1	PIN ASSY - TOP HOUSING STOP	
30	2R-Z2907	1	COUNTERBALANCE -10"-IRON	
	2R-Z3333		COUNTERBALANCE -10"-ALUM.	
31	D9-GR0032	2	TORQUE BOX ASSY.	

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MODEL **10' TWO SIDED GRILLS**

Fig No	Part No	Qty	Description	Application
32	D9-Z3071	4	BRACKET-HANDLE	
33	2V-Z3072	2	HANDLE - SIDE	
34	D9-GR0034	1	GREASE CABINET ASSY.	All Models
35	D9-GR0517	1	GREASE DRAWER ASSY	
37	D9-Z2711	1	BASE BOTTOM - 10"	
	D9-Z12973			120VC MODELS
	D9-GR0246			230V MODELS
38	2A-Z11501	4	FOOT, 1" SOLID RUBBER	
39	D9-GR0413	1	BODY ASSY. - 10" w/TIMER	GR10T, GR10IT, CG10IT
	D9-GR0412		BODY ASSY. - 10" w/o TIMER	GR10, GR10I, GR10I, CG10I, CG10I
	D9-GR0460		BODY WELD ASSY	CG10IT2-120V
40	2J-Z1836	1	TIMER CONTROL	CG10T, CG10IT, GR10T, GR10IT
	2J-Z1836	2	TIMER CONTROL	CG10IT2-120V
41	2K-Z1971	4	SPACER	CG10T, CG10IT, GR10T, GR10IT
	2K-Z1971	8	SPACER .25X.75X.25 NYLON	CG10IT2-120V
42	2J-Y6689	1	PILOT LIGHT, 120V	GR10, GR10I, CG10I (120V MODELS)
	2J-Z2329		PILOT LIGHT, 240V	GR10, GR10I, CG10I (240V MODELS)
44	2E-Z6863	1	SWITCH 3 POS	CG10T, CG10IT, GR10T, GR10IT
	2E-Z3808		SWITCH (EATON)-30A@120V	CG10IT2-120V
	PS-GR0223		SWITCH	CG10IT-120V W/SERIAL NO BELOW CGA24279
			CG10IT-240V W/SERIAL NO BELOW CGA20294	
			GR10IT-120V W/SERIAL NO BELOW GRA27109	
			CG10TJD-240V W/SERIAL NO BELOW CGA29997	
GR10T-240V W/SERIAL NO BELOW GRA03390				
45	2M-Z6881	1	OVERLAY - 10" w/TIMER	GR10T, GR10IT, CG10IT
	2M-Z11836	2	OVERLAY - 10" W/2 TIMERS	CG10IT2-120V
	2M-Z3051	1	OVERLAY - 10" NO TIMER	GR10, GR10I, CG10I
46	2I-05-07-0013	1	RUBBER BOOT, SWITCH	
47	2R-Z4621	1	KNOB-CONTROL	
48	2T-6447	1	THERMOSTAT 118V-236V	
49	2A-Z3026	1	HALF CLIP	
50	D9-Z2774	1	BTM. INSULATION RET. PLT. 10"	
51	D9-Z2773	1	BTM ELEMENT RET. PLATE 10"	
52	2N-Z1979	1	BTM ELEMENT, HEATING, 1000W/120	GR10I, GR10IT, CG10I, CG10IT, GR10, GR10T
	2N-Z2020	1	BTM ELEMENT, HEATING, 1000W/240	GR10I, GR10IT, CG10I, CG10IT, GR10, GR10T
53	PS-GR0359	1	KIT, 2F-Z1929 CSTG, SM.BOT., ALUM.-10"	GR10, GR10T
	PS-GR0360	1	KIT, 2F-Z1933 CSTG, SM. BOT., IRON-10"	GR10I, GR10IT
	PS-GR0358	1	KIT, 2F-Z1935 CSTG, GR. BOT., IRON-10"	CG10I, CG10IT
54	2C-Z5883	8	SCREW 10-24X1/2 FZA	
55	PS-GR134	2	ROLLER BEARING KIT	
56	D9-Z11283	1	COUNTER BALANCE STOP BASE	ACCESSORIES
57	D9-Z11284	1	COUNTER BALANCE STOP, BRACKET	ACCESSORIES
58	2M-12-07-0038	1	LABEL ON & OFF	CG10IT2-120V

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MODEL 14' TWO SIDED GRILLS

Fig. No	Part No	Qty	Description	Application
1	2C-Z2992	2	SCREW, HANDLE	
2	2V-Z11395	1	HANDLE	CG142TB, CG14B, CG14E, CG14IB, CG14IGTB, CG14ITB, CG14ITGTB240, CG14ITLB, CG14ITSC, CG14ITB, GR14B, GR14E, GR14IB, GR14ITB, GR14SNB, GR14TB
	2V-Z2989		HANDLE - 14"	
	2V-Z3413		HANDLE - 14" S.S.	GR14, GR14T, SER. # GRC00112 - 00138, GRC00778 - 00858, GRC00864 - 01256
3	2B-Z11391	2	ARM 14" SPT	GR14SNB
	2B-Z2987		ARM - 14"	
	2B-Z3336		ARM	GR14SN
4	2C-08-07-0040	4	NUT 1/4-20 ACHD STL NP	ALL EXCEPT GR14SNB MODELS
	2C-08-07-0262		WASHER	
5	2C-Z2992	4	SCREW, ARM TO BRACKET	
6	D9-Z2036	1	HOUSING-TOP-14"	
7	2C-Z3200	2	PIN - TOP HOUSING	
8	2C-Z2855	2	RETAINER RING	
9	2C-08-07-0040	2	1/4" NUT, USE PART NUMBER 2C-Z2820	
10	2A-Z3827	1	PLATE, STAMPING - CONDUIT	
11	2C-Z3780	2	CONDUIT RETAINER	
12	2E-Z2898	1	CONDUIT ASSY. - PTFE	
13	2E-Z3768	1	CONDUIT LOCKNUT	
14	D9-04-GR-0166	1	WIRE MOUNT	
15	D9-GR0079	1	TOP RETAINING PLATE AY/14	
16	D9-Z2888	2	INSULATION - 14"	
17	2A-Z6604	8	SPACER - INSULATED PLATE	
18	D9-Z2075	1	TOP ELEMENT/INS. PLATE/14	
19	2C-08-07-0285	8	SCREW, ELEMENT RET. PLATE	
20	2N-Z1980	1	TOP ELEMENT, HEATING, 800W/120	CG14, CG14T, GR14, GR14T, CG14IT-120V
	2N-Z2021		TOP ELEMENT, HEATING, 800W/240V	CG14, CG14T, GR14, GR14T
	2N-Z2391		TOP ELEMENT, HEATING, 1800W/240	GR14I, GR14IT, CG14IGT, CG14ITGT, CG14I, CG14IT
21	2F-Z1946	1	CASTING, GR. TOP, ALUM.-14"	CG14, CG14T
	2F-Z1948		CASTING, SM. TOP, IRON-14"	GR14I, GR14IT
	2F-Z1950		CASTING, GR. TOP, IRON-14"	CG14IGT, CG14ITGT
	2F-Z7786		CASTING, SM. TOP, ALUM.-14"	GR14, GR14T
22	2K-3485	1	BUSHING-HEYCO #SR-9P-2	GR14I, GR14IT, CG14IGT, CG14ITGT, CG14I, CG14IT (240V MODELS)
	2K-Y2968		BUSHING 7W-2	CG14IT-120V
	2K-Y6764		BUSHING - STRAIN RELIEF	(120VC MODELS)
23	2E-Z2905	1	CORD SJTO 12/2 NEMA 6-20P	GR14I, GR14IT, CG14IGT, CG14ITGT, CG14I, CG14IT (240V MODELS)
	2E-Z2935		CORD SET 14/3 NEMA 5-15P	(120V MODELS)
24	2M-Z2620	1	LABEL CAUTION, BI-LINGUAL	
25	2E-05-07-0350	1	TRANSFORMER 230V/10V 6VA	240V MODELS
	2E-05-07-0351	1	TRANSFORMER 115/10V 6VA	120V MODELS
26	2E-Z2894	1	TERMINAL BLOCK	

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MODEL 14' TWO SIDED GRILLS

Fig. No	Part No	Qty	Description	Application
27	D9-GR0054	1	REAR LINER ASSY. - 14"/BOT	CG14, GR14, CG14T, GR14T
	D9-GR0080		REAR LINER ASSY. - 14"/REAR	CG14I, GR14I, CG14IGT, CG14IT, GR14IT, CG14ITGT
	D9-GR0201		REAR LINER ASSY.	CG14IT (120V)
28	2C-1512	2	SCREW - PIN ASSY	
29	2V-Z3252	1	PIN ASSY - TOP HOUSING STOP	
30	2R-Z2896	1	COUNTERBALANCE -14"-IRON	
	2R-Z2897		COUNTERBALANCE -14"-ALUM.	
	D9-GR0404		HINGE MECHANISM ASSY, 14"	CG142TB, CG14B, CG14E, CG14IB, CG14IGTB, CG14ITB, CG14ITGTB240, CG14ITLB, CG14ITSC, CG14TB, GR14B, GR14E, GR14IB, GR14ITB, GR14SNB, GR14TB
31	D9-GR0032	2	TORQUE BOX ASSY.	
32	D9-Z3071	4	BRACKET-HANDLE	
33	2V-Z3072	2	HANDLE - SIDE	
34	D9-GR0034	1	GREASE CABINET ASSY.	CG14-230V, CG14I-230V, CG14IT-230V, CG14ITGT-230, CG14T-230V, GR14-230V, GR14I-230V, GR14IT-230V, GR14T-230V
35	D9-GR0517	1	GREASE DRAWER ASSY	
37	D9-Z10086	1	PLATE, BOTTOM	GR14-2T-120C
	D9-GR0247		BASE BOTTOM ASSY 14" 230V	CG14-230V, CG14I-230V, CG14IT-230V, CG14ITGT-230, CG14T-230V, GR14-230V, GR14I-230V, GR14IT-230V, GR14T-230V
38	2A-Z0314	4	FOOT, 4"	GR14I, GR14IT, CG14I, CG14IT, CG14IGT, CG14ITGT
	2A-Z1485		FOOT, 1" ADJUSTABLE	
39	D9-GR0061	1	BODY ASSY. - 14"	
	D9-GR0184		BODY ASSY	GR14SN
40	2J-Z1836	1	TIMER CONTROL	CG14T, CG14IT, CG14IGT, GR14T, GR14IT
41	2K-Z1971	4	SPACER	CG14T, CG14IT, CG14IGT, GR14T, GR14IT
42	2J-Y6689	1	PILOT LIGHT, 120V	CG14, GR14 (120V MODELS)
	2J-Y6690		PILOT LIGHT, 240V	GR14I, CG14IGT, CG14I, CG14, GR14 (240V MODELS)
44	2E-Z6863	1	SWITCH 3 POS	CG14T, CG14IT, CG14IGT, GR14T, GR14IT
	PS-GR0224		SWITCH	CG14T-120V W/SERIAL NO BELOW CGC25308
			CG14IT-120V W/SERIAL NO BELOW CGC24701	
			GR14T-120V W/SERIAL NO BELOW GRC23789	
	CG14IT-240V W/SERIAL NO BELOW CGC24559			
45	2M-Z3050	1	OVERLAY - 14" NO TIMER	GR14I, CG14IGT, CG14I, CG14, GR14
	2M-Z3816		OVERLAY - 14" w/2 MANUAL TIMERS	CG14-2T
	2M-Z6870		OVERLAY - 14" w/TIMER	GR14IT, CG14ITGT, CG14IT, CG14T, GR14T
46	2I-05-07-0013	1	RUBBER BOOT, SWITCH	
47	2R-Z1854	1	KNOB-CONTROL	
48	2T-6447	1	THERMOSTAT 118V-236V	
49	2A-Z3026	1	HALF CLIP	
50	D9-Z8082	1	BTM. INSULATION RET. PLT. 14"	
51	D9-Z8082	1	BTM ELEMENT RET. PLATE 14"	

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MODEL **14' TWO SIDED GRILLS**

Fig. No	Part No	Qty	Description	Application
52	2N-Z1981	1	BTM ELEMENT, HEATING, 1000W/120	CG14, CG14T, GR14, GR14T, CG14IT-120V
	2N-Z2022		BTM ELEMENT, HEATING, 1000W/240	CG14, CG14T, GR14, GR14T
	2N-Z2392		BTM ELEMENT, HEATING, 1800W/240V	GR14I, GR14IT, CG14IGT, CG14ITGT, CG14I, CG14IT
53	2F-Z1945	1	CASTING, SM. BOT., ALUM.-14"	GR14, GR14T
	2F-Z1947		CASTING, GR. BOT., ALUM.-14"	CG14, CG14T
	2F-Z1949		CASTING, SM. BOT., IRON-14"	GR14I, GR14IT, CG14IGT, CG14ITGT
	2F-Z1951		CASTING, GR. BOT., IRON-14"	CG14I, CG14IT
54	2C-Z5883	8	SCREW 10-24X1/2 FZA	
55	PS-GR134	2	ROLLER BEARING KIT	
56	D9-Z11283	1	COUNTER BALANCE STOP BASE	ACCESSORIES
57	D9-Z11284	1	COUNTER BALANCE STOP BRACKET	ACCESSORIES
60	D9-GR0519	1	BASE ASSY / GREASE CABINET	CG14-120V, CG14-240V, CG14-2T-120V, CG142TB-120, CG14B-120V, CG14B-240V, CG14E-120V, CG14FT-120V, CG14I-120V, CG14I-120VC, CG14I-240V, CG14IB-120C, CG14IB-240V, CG14IGT-240V, CG14IGTB-240, CG14IT-120V, CG14IT-120VC, CG14IT-240V, CG14ITB-120C, CG14ITB-120V, CG14ITB-240V, CG14ITGT-240, CG14ITGTB240, CG14ITL-120V, CG14ITLB-120, CG14ITSB-240, CG14ITSC-240, CG14T-120V, CG14T-240V, CG14TB-120V, CG14TB-240V, GR14-120V, GR14-240V, GR14-2T-120V, GR14B-120V, GR14B-240V, GR14C-240V, GR14E-120V, GR14I-120V, GR14I-240V, GR14IB-120V, GR14IB-240V, GR14IT-120V, GR14IT-240V, GR14ITB-120V, GR14ITB-240V, GR14T-120V, GR14T-240V, GR14TB-120V, GR14TB-240V, GR14TS-120V
	D9-GR0520			GR14ITTC-240, GR14SN-120C, GR14SN-120V, GR14SN-240C, GR14SNB-120C, GR14SNB-120V, GR14SNB-240C
	D9-GR0522			CG14-120VC, CG14-2T-120C, CG14B-120VC, CG14FT-120VC, CG14T-120VC, CG14TB-120VC, GR14-120VC, GR14B-120VC, GR14T-120VC, GR14TB-120VC
NI	2C-08-WB-0008	2	NUT-TIMER (NOT SHOWN)	CG14-2T
NI	2C-09-WB-0005	2	BEZEL (NOT SHOWN)	CG14-2T
NI	2P-09-WB-0007	2	TIMER BELL (NOT SHOWN)	CG14-2T
NI	2P-Z2911	1	PLUG DOUBLE D .75x.625	CG14I, GR14I, CG14IGT, CG14IT, GR14IT, CG14ITGT
NI	2R-09-WB-0006	2	KNOB-BLACK (NOT SHOWN)	CG14-2T
NI	2V-Z3027	2	CROSS SUPPORT (NOT SHOWN)	GR14I, GR14IT, CG14I, CG14IT, CG14IGT, CG14ITGT
NI	D9-GR0108	1	FACEPLATE ASSY. - 14" NO TIMER	GR14I, CG14IGT, CG14I, CG14, GR14
NI	D9-GR0178	1	FACEPLATE ASSY. - 14" 2 TIMERS	CG14-2T
NI	D9-GR0185	1	FACEPLATE ASSY. - 14"	GR14SN
NI	D9-GR0210	1	FACEPLATE ASSY. - 14" w/TIMER	GR14IT, CG14ITGT, CG14IT, CG14T, GR14T
NI	D9-Z3028	1	SIDE SUPPORT (NOT SHOWN)	GR14I, GR14IT, CG14I, CG14IT, CG14IGT, CG14ITGT
NI	D9-Z3029	1	PART SUPPORT (NOT SHOWN)	GR14I, GR14IT, CG14I, CG14IT, CG14IGT, CG14ITGT

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