

St. Louis, MO 63132

GENERAL INSTALLATION DATA

Page 1 Rev.B 6/88 -RETAIN THIS MANUAL FOR FUTURE REFERENCE- Part No. 6484

CONNECTING POWER SUPPLY

Detach cover plate on back of unit by removing (4) screws. There are conduit holes located in the recessed area for attaching the conduit. The terminal blocks are located on the sides of unit near the front and are accessible by removing the grease drawers. There are also two convenience panels located on the underside of the unit near the front.

LEVELING UNIT

Level unit by adjusting the (6) feet which have an adjustment of 1" for accurate leveling and perfect line-up with other Designer Series Units.

LOCKING STRIPS

Grease tight locking strips are available to join the electric griddle to any other Designer Series units to form a solid bank. Specify which models are to be banked and their order in the line-up when ordering strips. Before operating the griddle, it should be checked to see that it is setting level. Adjust the feet, if necessary, to level the griddle.

TO SEASON THE GRIDDLE HEATING SURFACE

Clean the griddle surface thoroughly. 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. Turn temperature control dials to 350 .
2. Using a clean cloth, not a spatula, spread a thin film of cooking oil or fat over the griddle cooking surface. This film should remain on the hot griddle surface for half an hour.
3. Remove the excess fat and wipe clean.
4. Apply another film of cooking oil over the hot cooking area for another half hour and again remove excess fat 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 selected heat range.

THE MODEL 158 48" GRIDDLE has four thermostats which operate independently of one another. The griddling surface of this unit is divided into four equal portions, each controlled independently of one another. Each thermostat controls the section of the griddle above it, and may be set at different temperatures as desired.

The thermostats should be turned to the "OFF" position when the griddle is not in use.

THE MODEL 156 39" GRIDDLE has three thermostats which operate independently of one another. The griddling surface of this unit is divided into three equal portions, each controlled independently of the other. Each thermostat controls the section of the griddle above it, and may be set at different temperatures as desired.

THE MODEL 154 24" GRIDDLE has two thermostats which operate independently of one another. The temperature of each half of the griddle can be independently controlled. 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 thermostats to about 250 . It is not necessary to maintain cooking temperature during idle periods, as the griddle can quickly be reheated to desired temperature.

SIGNAL LIGHTS

Each thermostat has its own signal light which indicates when the thermostat is providing heat. When the temperature is reached, the light goes off.

GRIDDLE CARE

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 must be followed:

1. After each use, scrape the griddle with a scraper or flexible spatula to remove excess fat and food. A waste drawer is provided for the scrapings. If there is an accumulation of burned on fat and food, the griddle should be thoroughly scoured and reseasoned as outlined above. 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 nonabrasive 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 grease drawer or drawers and wash in the same way as an ordinary cooking utensil. If the grease drawer is permitted to fill too high, the excess grease will run out of the overflow hole at the front of the drawer. The drawers are removed by pulling forward until they are released from their track.

THERMOSTAT RECALIBRATION

1. Pull knob forward and remove from shaft.
2. Turn screw in center of shaft clockwise to decrease temperature, or counterclockwise to increase temperature. NOTE: 1/4 turn of this screw will result in a change of approximately 30 F.
3. Replace knob.

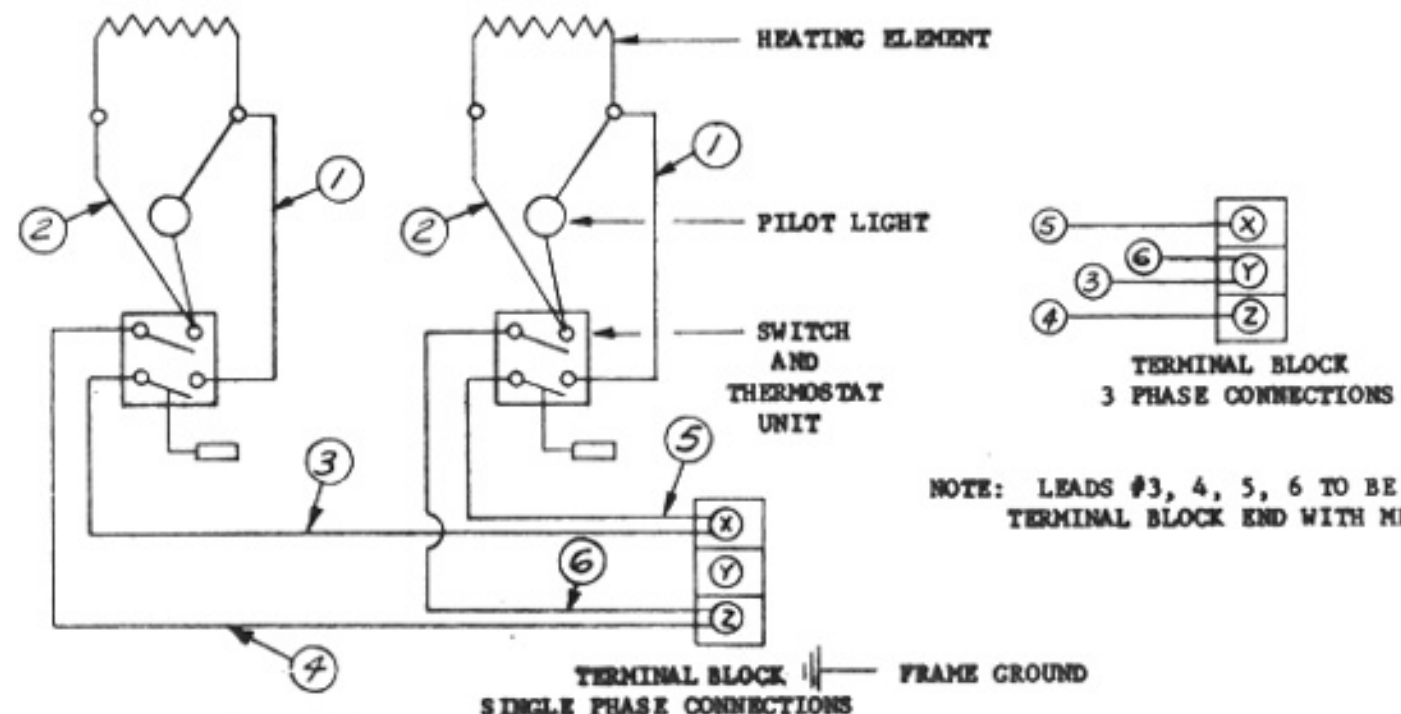
MATERIAL			FINISH			MODEL NO. 154		PART NO.		
DR. R.T.	CK.	DATE 9/11/72	STAR MANUFACTURING CO. 9325 OLIVE BOULEVARD ST. LOUIS MO. 63132			TITLE WIRING DIAGRAM -- 24" ELECTRIC GRIDDLE				
LIMITS UNLESS OTHERWISE NOTED FRACTIONS ± 1/64 DECIMALS ± .005						CHANGES				LTR

RATED WATTAGE 8,000	NOMINAL AMPS PER LINE WIRE							
	208V - 3 PHASE			240V - 3 PHASE			208V	240V
	X	Y	Z	X	Y	Z	1 PHASE	1 PHASE
	19.2	33.3	19.2	16.66	28.86	16.66	38.5	33.3
FOR SUPPLY CONNECTIONS USE GA. SHOWN OR LARGER	AWG #14	AWG #8	AWG #14	AWG #14	AWG #10	AWG #14	AWG #8	AWG #8

A	9-11-72	ADDED AMPS PER LINE WIRE, COPPER WIRE NOTE AND SWITCH THERMOSTAT UNIT	R. T.
B	11/5/74	WIRE SIZE NOTE.	MM
C	7/3/75	WAS 236V	JS
D	2-17-77	WIRE GA. INCREASED TO 125% RATING	R T

NOTE: FOR SUPPLY CONNECTIONS USE COPPER WIRE ONLY SUITABLE FOR AT LEAST 90°C(194°F)

NOTE: ALL INTERNAL WIRING IS #14 GA.



NOTE: LEADS #3, 4, 5, 6 TO BE LABELED ON TERMINAL BLOCK END WITH METAL TAGS.

VIEW -- REAR OF GRIDDLE

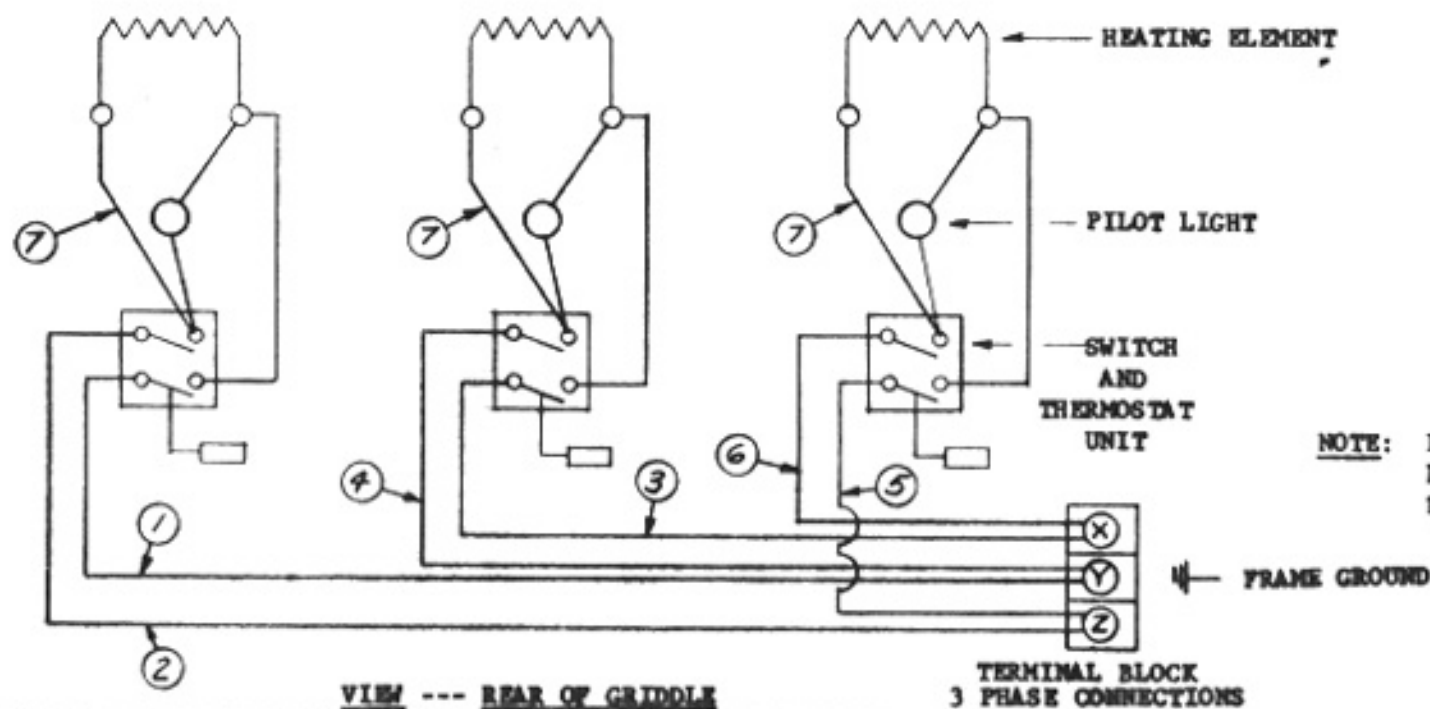
MATERIAL			FINISH			MODEL NO. 156		PART NO.			
DR. <i>RT</i> CK. DATE <i>9-8-72</i>			STAR MANUFACTURING CO.			TITLE WIRING DIAGRAM -- 36" ELEC. GRIDDLE					
LIMITS UNLESS OTHERWISE NOTED FRACTIONS ± 1/64 DECIMALS ± .005			9325 OLIVE BOULEVARD ST. LOUIS MO. 63132			CHANGES		LTR	DATE	CHANGE	DR

RATED WATTAGE	NOMINAL AMPS PER LINE WIRE					
	208V - 3 PHASE			240V - 3 PHASE		
	X	Y	Z	X	Y	Z
12,000	33.3	33.3	33.3	28.9	28.9	28.9
FOR SUPPLY CONNECTIONS, USE GA. SHOWN OR LARGER	AWG			AWG		
	8			10		

A	2-3-72	EXCHANGED 1, 2 AND 5, 6 WIRE	R B
B	9-7-72	ADDED SWITCH THERMOSTAT UNIT, COPPER WIRE NOTE 4 AMPS/LINE	R T
C	11/5/74	WIRE SIZE NOTE.	MM
D	7/3/75	WAS 236V	JS
E	1-18-77	ADDED TEMPERATURE RATING OF WIRE INSULATION	R T
F	8-30-82	REMOVED SINGLE PHASE INFORMATION	R T

NOTE: FOR SUPPLY CONNECTIONS USE COPPER WIRE ONLY SUITABLE FOR AT LEAST 90°C (194°F)

NOTE: ALL INTERNAL WIRING IS #14 GA.

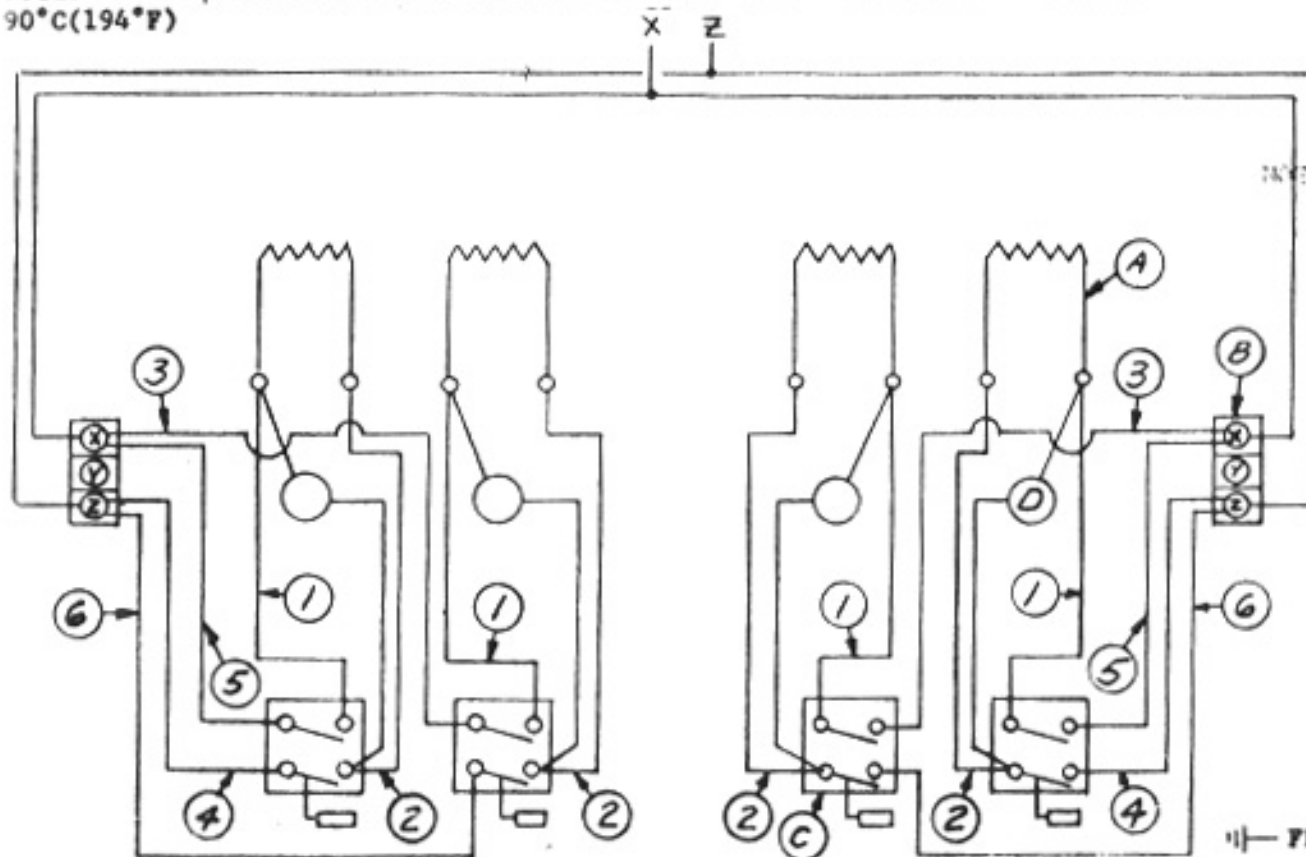


MATERIAL			FINISH		MODEL NO. 158		PART NO.		
OR. R.T. CK. DATE 9/8/72			STAR MANUFACTURING CO.		TITLE WIRING DIAGRAM - 48" ELEC. GRIDDLE				
LIMITS UNLESS OTHERWISE NOTED FRACTIONS ± 1/64 DECIMALS ± .005			9325 OLIVE BOULEVARD ST. LOUIS MO. 63132		CHANGES		LTR	DATE	CHANGE

RATED WATTAGE 16,000	NOMINAL AMPS PER LINE WIRE							
	208V - 3 PHASE			240V - 3 PHASE			208V	240V
	X	Y	Z	X	Y	Z	1 PH.	1 PH.
	50.8	33.3	50.8	44.18	28.9	44.18	77.0	66.7
FOR SUPPLY CON- NECTIONS USE GA. SHOWN OR LARGER	AWG #6	AWG #8	AWG #6	AWG #6	AWG #10	AWG #6	AWG #3	AWG #4

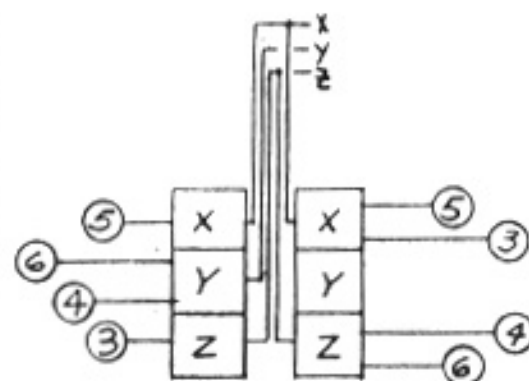
NOTE: FOR SUPPLY CONNECTIONS USE COPPER WIRE ONLY SUITABLE FOR AT LEAST 90°C(194°F)

- (A) HEATING ELEMENT
- (B) TERMINAL BLOCK
- (C) SWITCH & THERMOSTAT UNIT
- (D) PILOT LIGHTS



TERMINAL BLOCKS - SINGLE PHASE CONNECTIONS

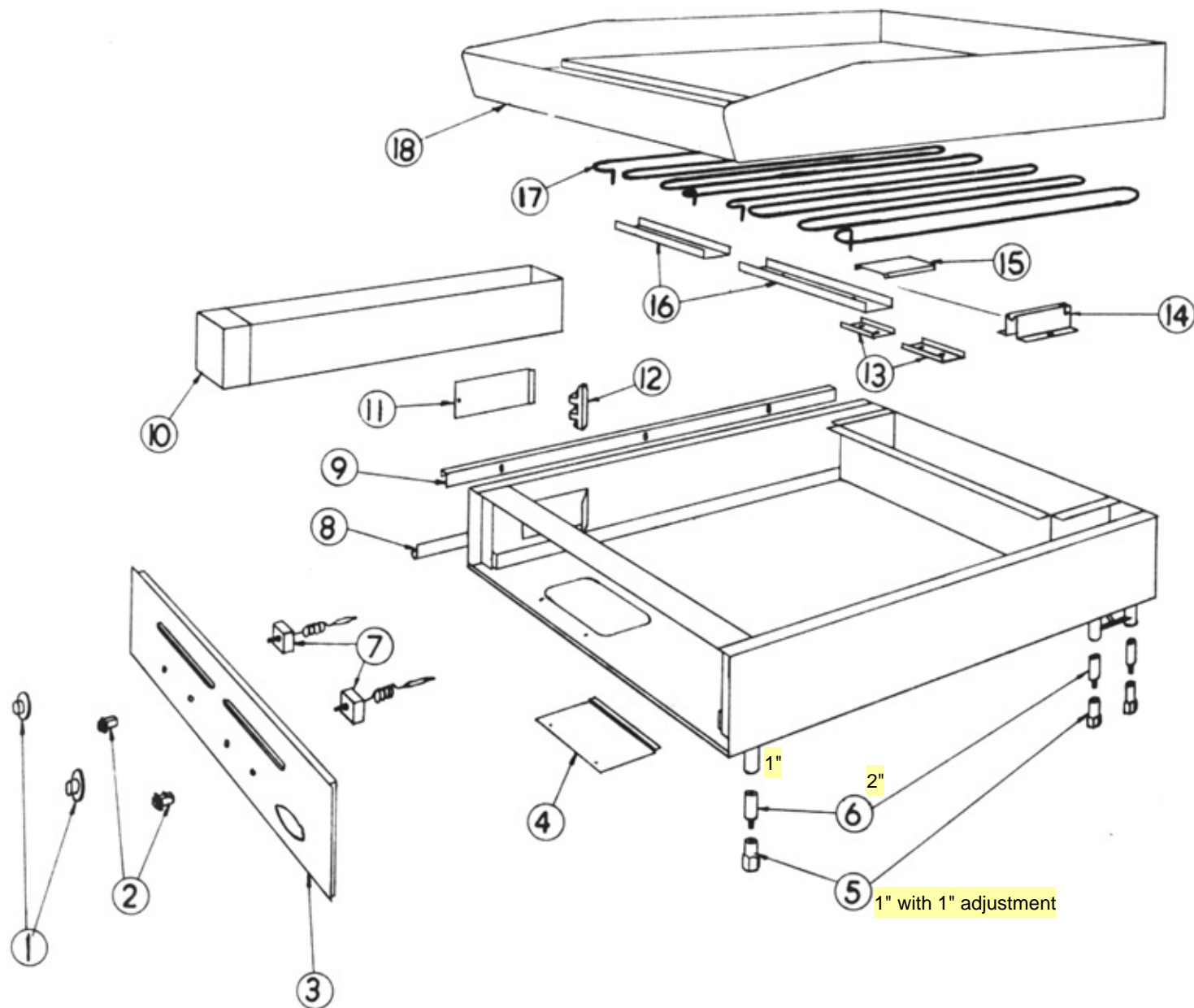
NOTE: ALL INTERNAL WIRING IS #14 GA.



TERMINAL BLOCKS
3 PHASE CONNECTIONS

NOTE: LEAD #3,4,5,6 TO BE LABELED ON TERMINAL BLOCK END WITH METAL TAGS.

— FRAME GROUND



MODEL 154

PARTS LIST

January 26, 2012

Model: 154, 154CHS / 156, 156CHS / 158, 158CHS ELECTRIC GRIDDLE				
Key No	Part No	Qty	Description	Application
1	2R-9340	2/3/4	KNOB	ALL
2	2J-Y6690	2/4	PILOT LIGHT, 240V	154/158
		3		156
3	G1-154023	1	FRONT PANEL ASSY	154
	G1-1546045			156
	G1-158018			158
4	NLA	2	LEG ASSEMBLY REAR	
			LEG ASSEMBLY FRONT	
5	2A-7612	6	FOOT	
	2C-9348	6	STUD - EXTENSION	
6	2A-9347	6	FOOT - EXTENSION	
7	2T-Y2313	2/3/4	THERMOSTAT	ALL
8	G1-9752	1/2	DRAWER SLIDE	ALL
9	G1-9762	1	GUIDE - DRAWER (LEFT)	
	G1-9761		GUIDE - DRAWER (RIGHT)	156/158
10	G1-156048	1	RIGHT DRAIN DRAWER	156/158
	G1-156049	1	LEFT DRAIN DRAWER	154/156/158
			154: UP TO SERIAL #1541394	
			156: UP TO SERIAL #1561699	
			158: UP TO SERIAL #1580380	
10	G1-156031	1	RIGHT DRAIN DRAWER	156/158
	G1-156030	1	LEFT DRAIN DRAWER	154/156/158
			154: UP TO SERIAL #1541395 & UP	156/158
			156: UP TO SERIAL #1561700 & UP	156/158
			158: UP TO SERIAL #1580381 & UP	154/156/158
12	2E-Y2849	1/2	TERMINAL BLOCK	154/156/158
13	G1-6544	4/6/8	ELEMENT CLAMP (SHORT)	154/156/158
14	G1-156012	2/3/4	THERMOSTAT BULB CLAMP ASSY	154/156/158
15	G1-6550	2/3/4	SPACER THERMOSTAT	154/156/158
16	G1-6543	10/15/20	ELEMENT CLAMP (LONG)	154/156/158
17	2N-6535	2/3/4	ELEMENT (208V) 4kW	154/156/158
	2N-6534		ELEMENT (240V) 4kW	
18	G1-154007	1	GRIDDLE TOP ASSY	154
	G1-154029		GRIDDLE TOP ASSY	154CHS
	G1-156007		GRIDDLE TOP ASSY	156
	G1-156035		GRIDDLE TOP ASSY	156CHS
	G1-158001		GRIDDLE TOP ASSY	158
	G1-158035		GRIDDLE TOP ASSY	158CHS