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Manufacturing  
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**Installation  
and  
Operating  
Instructions**

2M-Z1351 Rev. B 4/23/04

## **STAR-MAX GAS GRIDDLES MODELS**

<b>615MA</b>	<b>624MA</b>	<b>636MA</b>	<b>648MA</b>
<b>615TA</b>	<b>624TA</b>	<b>636TA</b>	<b>648TA</b>
<b>624TSPA</b>	<b>636TSPA</b>	<b>648TSPA</b>	

## **CHROME-MAX GAS GRIDDLES MODELS**

<b>624TCHSA</b>	<b>636TCHSA</b>	<b>648TCHSA</b>
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636MA



## **SAFETY SYMBOL**



This symbol is intended to alert the user to the presence of important operating and maintenance instructions in the manual accompanying the appliance.

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## **RETAIN THIS MANUAL FOR FUTURE REFERENCE**

### **NOTICE**

Using any part other than genuine Star factory supplied parts relieves the manufacturer of all liability.

### **NOTICE**

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.

## **MAINTENANCE AND REPAIRS**

Contact your local authorized service agent for service or required maintenance. Refer to the authorized service center listing provided with the unit. The Star Service Help Desk (1-800-807-9054) is available during normal business hours to answer any questions that may arise. Please have your model number and serial number for faster service.

## GENERAL INSTALLATION DATA



### CAUTION

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.

The Star-Max™ model griddles are equipped for use with the types of gas specified on the nameplate.

All units are shipped from the factory for use with natural gas. The unit can easily be converted for use on propane gas: see propane gas.

### -IMPORTANT-

The installation of the Appliances should conform to the NATIONAL FUEL GAS CODE "ANSI Z223.1 - LATEST EDITION" AND ALL LOCAL GAS COMPANY RULES AND REGULATIONS.

IN CANADA INSTALLATION SHALL BE IN ACCORDANCE WITH THE CURRENT CAN/CGA-B149.1 NATURAL GAS INSTALLATION CODE OR CAN/CGA-B149.2 PROPANE INSTALLATION CODE AND LOCAL CODES WHERE APPLICABLE.

**WARNING:** Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing the equipment.

### FOR YOUR SAFETY

DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS AND LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE. KEEP THE APPLIANCE AREA CLEAR AND FREE FROM COMBUSTIBLES.

This appliance, its pressure regulator and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 1/2 PSIG (3.45KPA). This appliance and its pressure regulator must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 PSIG (3.45KPA). For your protection, we recommend a qualified installing agency install this appliance. They should be familiar with gas installations and your local gas requirements. In any case, your gas company should be called to approve the final installation. In addition, there should be posted, in a prominent location, detailed instructions to be followed in the event the operator smells gas. Obtain the instructions from the local gas supplier.

### FOR YOUR SAFETY

IF YOU SMELL GAS:

1. DO NOT TOUCH ELECTRICAL SWITCHES.
2. EXTINGUISH ANY OPEN FLAME.
3. IMMEDIATELY CALL YOUR GAS COMPANY.

**KEEP THE APPLIANCE AREA FREE AND CLEAR FROM COMBUSTIBLES.**

### CLEARANCE

**For use on non-combustible countertops only.** Combustible and non-combustible material must be at least 48" (120cm) from the top of the appliance and 6" (150mm) from the sides and back. Adequate clearance should also be provided for proper operation and servicing.

### AIR SUPPLY

Make certain not to obstruct the flow of combustion and ventilation air. Provisions for adequate air supply must be furnished. Make certain that air intake openings in the bottom of the appliance are not obstructed. They are essential for proper combustion and operation of the appliance.

## **EXHAUST CANOPY**

It is essential that facilities be provided over the griddle to carry off fumes and gases. However, the unit should not be directly connected to a flue or stack.

## **LEVELING UNIT**

This griddle is supplied with (4) feet which must be screwed into the legs attached to the body. Level unit by adjusting the (4) feet which have an adjustment of 1-3/4" (43.75mm) for accurate and perfect lineup with other units. **CAUTION: DO NOT INSTALL WITHOUT ATTACHING FEET - DO NOT REMOVE FEET.**

## **MANUAL SHUT OFF VALVE**

A manual shut off valve should be installed upstream from the union and within 6 feet (1.829m) of this appliance.

## **GAS PRESSURE REGULATOR**

A convertible pressure regulator is provided with each griddle. It should be connected to the inlet pipe at the rear of the unit. The gas supply line is then connected to it. It is shipped set for 6" (15.24cm) water column manifold pressure for use with natural gas.

## **GAS PIPING**

Gas piping shall be of such size and so installed as to provide a supply of gas sufficient to meet the full gas input of the appliance. If the appliance is to be connected to existing piping, it shall be checked to determine if it has adequate capacity. Joint compound (pipe dope) shall be used sparingly and only on the male threads of the pipe joints. Such compounds shall be resistant to the action of L.P. gases. To connect to gas supply, attach pipe nipple provided with unit, attach pressure regulator to nipple, and gas supply to regulator. **WARNING:** Any loose dirt or metal particles which are allowed to enter the gas lines on this appliance will damage the valve and affect its operation. When installing this appliance, all pipe and fittings must be free from loose dirt.

## **CHECKING FOR GAS LEAKS**

Soap and water solution or other material acceptable for the purpose, shall be used in locating gas leakage. Matches, candle flame or other sources of ignition shall not be used for this purpose. Check entire piping system for leaks.

## **PROPANE GAS**

This griddle is equipped with fixed orifice hoods and is shipped from the factory for use on natural gas. To convert to propane gas, install the #55\* burner orifice hoods supplied, behind the control panel as follows:

1. Remove the front panel by removing the screws located on the front and the bottom.
2. Remove firewall shield and screws from the burner bracket.
3. Remove the burner(s) from orifice of hood(s). This is accomplished by lifting up on the rear of the burner(s) and sliding the burner(s) off of the hood(s).
4. Remove the natural gas orifice hood(s) and install the propane hood(s) furnished.
5. Reinstall the burner(s).

**NOTE:** Steps 2, 3, and 4 apply to MA models only.

\* TCHSA & TSPA Series (w/safety pilots) use a #41 drill orifice for natural gas and a #52 drill orifice for propane gas.

6. Reinstall front panel.
7. Set manifold pressure to 10" (25.4cm) water column. A 1/8" pipe plug on the supply pipe can be removed for attaching a pressure gauge. Remove the slotted, or hex-threaded, plug from the pressure regulator. Invert the plug and re-install. The letters "LP" should now be visible on the plug. The regulator is now set for 10" (25.4 cm) water column.

## **PILOT LIGHT REGULATION**

The pilot lights on this griddle have been turned off at the factory. Adjust pilot light flames as small as possible, but high enough to light burner immediately when burner valve is turned on high.

## **BURNER OPERATION (MODELS 615MA, 624MA, 636MA, and 648MA ONLY)**

To ignite burners, turn burner valve knob to "HI" position. Each burner is controlled by an individual high-low, on-off valve. An infinite number of temperatures may be obtained by turning the burner valve knob to any position between high and low.

## **BURNER ADJUSTMENT (MODELS 615MA, 624MA, 636MA, and 648MA ONLY)**

1. Turn burner valve knob to the "HI" position.
2. Slowly decrease opening of air shutters to give a soft blue flame having luminous tips, then slowly increase openings to a point where the yellow tips disappear and a hard blue flame is obtained.
3. Set the low adjustment to maintain approximately 1/8" (3.175mm) high flame by turning the screws inside the valve shafts when the knob is turned to low.

## **BURNER ADJUSTMENT (MODELS 615TA, 624TA, 636TA, 648TA, TCHSA & TSPA ONLY)**

1. Push dial in and set thermostat of one burner to 450°F (229.9°C).
2. Observing flame through lighting hole, close the air shutter to give a soft blue flame having luminous tips and open to a point where the yellow tips disappear, and a hard blue flame is obtained. Repeat for all burners.

## **LIGHTING INSTRUCTIONS**

When griddle is first lit, it will smoke until the preservation oils and impurities are burned off.

1. Turn off main valve to unit and wait 5 minutes to clear gas.
2. Turn off all knobs and pilot valves.
3. Turn on main valve and light all pilots.
4. Turn burner knobs to desired setting.
5. To turn burners off, turn knobs off.

**NOTE:** The griddles are equipped with standing pilots and should be lit immediately after the gas is turned on.

## **LIGHTING INSTRUCTIONS (TCHSA & TSPA SERIES)**

1. Turn the thermostat knob(s) and pilot valves to the "OFF" position.



### **CAUTION**

**If gas valves have been on and gas has escaped through the burners, turn unit off and wait 5 minutes to clear gas.**

2. Turn on the pilot valve, depress and hold the reset button, light the pilot, hold the reset button for 60 seconds, or until the pilot stays lit (repeat for all pilots.)
3. Set thermostat(s) to desired temperature.
4. If burners do not light repeat steps 1 thru 4.
5. Turn off thermostats and pilot valves for complete shutdown.

## **ADJUSTING BY-PASS (MINIMUM FLAME-MODELS 615TA, 624TA, 636TA, 648TA, TCHSA & TSPA ONLY)**

Enough gas must be by-passed through the thermostat to keep the entire burner lit after the thermostat action has reduced the flame on the burner. To allow accurate control of temperature, be sure to set the by-pass adjustment accurately. To make this adjustment, proceed as follows:

1. Light the main burner(s).
2. Set the thermostat dial(s) at 350°F (174.9°C).
3. Allow the griddle to heat until the thermostat action has cut down the flame on the burner(s). This will take about 10 minutes.
4. Set the thermostat dial(s) at 150°F (64.9°C) and observe flame.
5. The burner flame should now not exceed 1/8" in height. If adjustment is needed, remove dial(s), turn the by-pass adjustment screw on the thermostat clockwise to decrease until the flame over the entire burner is not more than 1/8" (3.175mm) in height.

## **ADJUSTING THERMOSTATS (MODELS 615TA, 624TA, 636TA, 648TA, TCHSA & TSPA ONLY)**

The thermostat is a precision instrument and has been carefully factory-calibrated. Field recalibration is seldom necessary and should not be done until the by-pass flame is adjusted. To measure griddle temperature use a reliable pyrometer and proceed as follows.

1. Set dial to 400°F (202.4°C), lighting the burner.
2. After burner has been on 10 minutes, check griddle surface temperature above the thermostat.
3. Continue to check the temperature at 5 minute intervals, until two successive readings are within 5 degrees of each other. If your reading is not within 10 degrees of the dial setting 400°F (202.4°C), recalibration is required.
4. Remove dial completely with "D" type stem.
5. Turn calibration screw clockwise to obtain a lower temperature or counterclockwise for a higher temperature. Each mark on retainer represents 25°F (13.75°C).
6. Repeat steps for other thermostats.

## **ADJUSTING SAFETY PILOTS (SERIES TCHSA & TSPA ONLY)**

A rotor valve is provided to manually adjust pilot flame size. "OFF" and "ON" positions are indicated on valve. By slowly turning the adjustment knob, a desirable pilot flame can be obtained.

## **SEASONING THE GRIDDLE HEATING SURFACE (NON-CHROMIUM SURFACES)**

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 the temperature control dial to 350°F (174.9°C).
2. Using a clean cloth (not a spatula) spread a thin film of cooking oil over the griddle surface. This film should remain on the hot griddle surface 1/2 hour.
3. Remove excess fat and wipe clean.
4. Apply another film of cooking oil over the hot cooking area for another 1/2 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 griddle plate is "broken in".

## **COOKING (MODELS 615TA, 624TA, 636TA, 648TA, TCHSA & TSPA ONLY)**

Set the thermostat dial knob to the temperature desired. After a short preheating period, the thermostat will automatically maintain the selected temperature.

## **GRIDDLE CARE (NON-CHROMIUM 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 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. 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 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 drawer is removed by pulling forward, up and out.

## **GRIDDLE CARE (CHROMIUM 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 becomes 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-Chromium Surfaces) from page 4.



## CAUTION

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

## GREASE PAN

A grease pan is located at the front and can be removed from the front for cleaning. This pan should be checked and emptied when necessary.



## CAUTION

## EXERCISE EXTREME CARE IN HANDLING THE GREASE PAN CONTAINING HOT GREASE.

## OVERNIGHT SHUTDOWN

Turn knobs to the off position to turn burners off.

## MAINTENANCE AND REPAIRS

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

## CHROME-MAX™ GRIDDLE SURFACE LIMITED WARRANTY EXCLUSIONS

Your Chrome-Max™ griddle 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-Max™ griddle surfaces are warranted for a period of 5 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. By-pass adjustments not set properly on gas units allowing the appliance to overheat and discolor the chrome surface. (See by-pass adjustment in instruction manual supplied with unit).
3. Incorrect voltage applied to electric Chrome-Max™ units allowing the surface to overheat and discolor.
4. 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.
5. 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.
6. The neglect of daily routine maintenance to the chromium surface.



### 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 and 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 series six (6) ounce 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. 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  | 10. Voltage conversions   |
| 2. Mileage and travel time on portable equipment ( <b>see below</b> )  | 11. Gas conversions   |
| 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. | 12. Pilot light adjustment  |
| 4. Installation of equipment   | 13. Miscellaneous adjustments   |
| 5. Damages due to improper installation  | 14. Thermostat calibration and by-pass adjustment   |
| 6. Damages from abuse or misuse  | 15. Resetting of circuit breakers or safety controls  |
| 7. Operated contrary to the Operating and Installation Instructions  | 16. Replacement of bulbs  |
| 8. Cleaning of equipment   | 17. Replacement of fuses  |
| 9. Seasoning of griddle plates   | 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 510F Fryer  | <b>ALL:</b>                |
| * The Model 526TO Toaster Oven  | * Pop-Up Toasters          |
| * The Model J4R, 4 oz. Popcorn Machine  | * Butter Dispensers        |
| * The Model CFS Series Food Steamer   | * Pretzel Merchandisers    |
| * The Model 526WO Warming Oven  | * Pastry Display Cabinets  |
| * The Model 518CM & 526CM Cheese Melter   | * Nacho Chip Merchandisers |
| * The Model 12MC & 15MC & 18MCP Hot Food Merchandisers                                    | * Accessories of any kind  |
| * The Model 12NCPW & 15NCPW Nacho Chip/Popcorn Warmer                                     | * Sneeze Guards            |
| * All Hot Dog Equipment <b>except Roller Grills &amp; Drawer Bun Warmers</b>              | * Pizza Ovens              |
| * All Nacho Cheese Warmers <b>except Model 11WLA Series Nacho Cheese Warmer</b>           | * Heat Lamps               |
| * All Condiment Dispensers <b>except the Model CSD, HPD, &amp; SPD Series Dispenser</b>   | * Hot Cups                 |
| * All Specialty Food Warmers <b>except Model 130R, 500, 11RW Series, and 11WSA Series</b> | * Pumps                    |

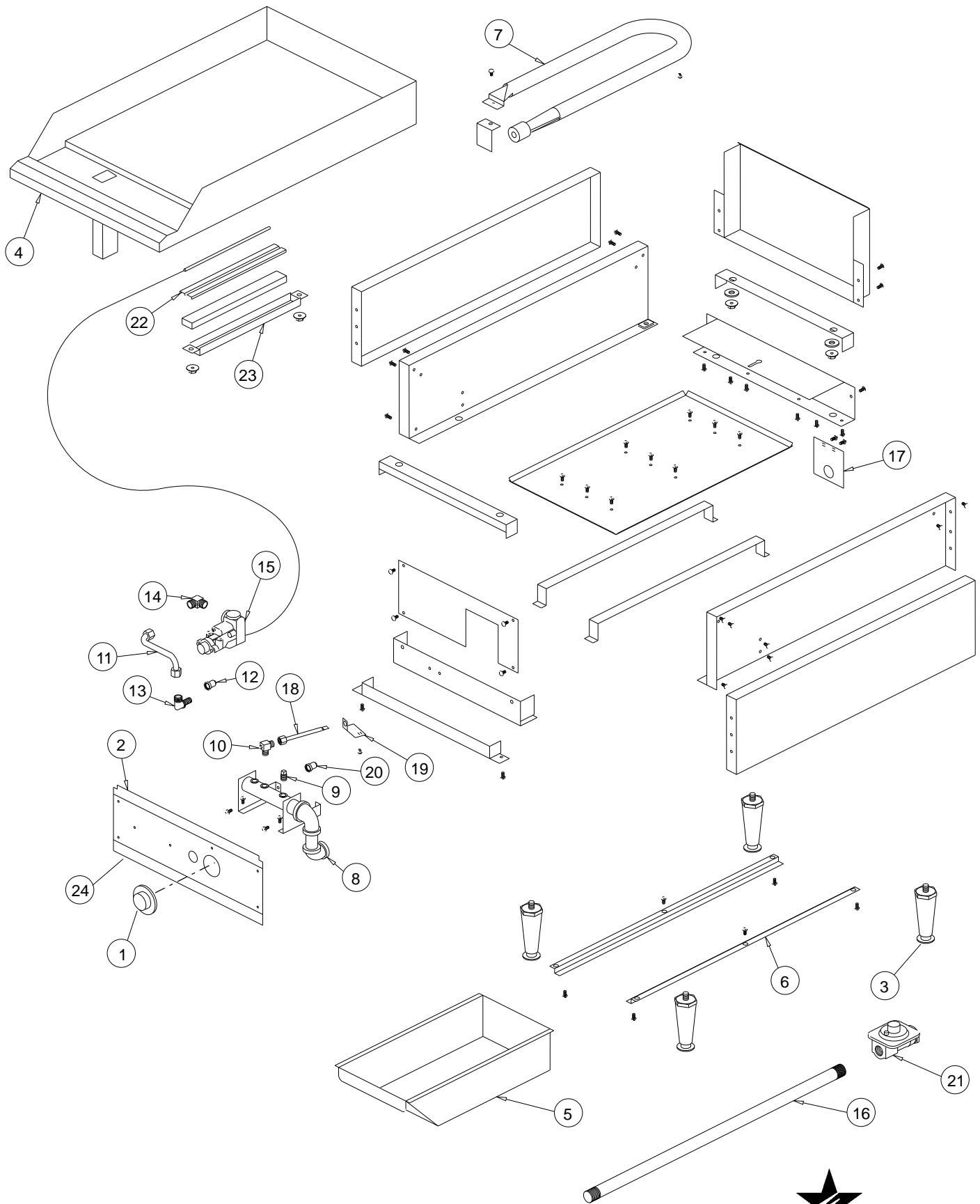
The foregoing warranty is in lieu of any and all other warranties expressed or implied and constitutes the entire warranty.

### FOR ASSISTANCE

Should you need any assistance regarding the operation or maintenance of any Star equipment write, phone, fax, or e-mail 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.





MODEL 615TA, 624TA, 636TA, 648TA

STAR MANUFACTURING INTERNATIONAL, INC.  
SK1551, REV. A

07-12-2010

615TA/624TA STAR-MAX GAS GRIDDLES				
Fig No	Part No	Qty	Description	Application
1	<a href="#">2R-Z1273</a>	1-2	KNOB-CONTROL 615TA/624TA	
2	<a href="#">G3-Z1318</a>	1	FRONT PANEL	615TA
	<a href="#">G3-Z1315</a>			624TA
3	<a href="#">2A-Z0314</a>	4	LEG	
4	G3-615054	1	GRIDDLE PLATE ASSEMBLY	615TA
	G3-624164			624TA
5	<a href="#">G3-Y7046</a>	1	GREASE DRAWER GRIDDLE	
6	<a href="#">G3-Y7047</a>	2	SLIDE DRAWER	
7	<a href="#">2F-Y7052</a>	1-2	BURNER ASSEMBLY	615TA/624TA
8	G3-624047	1	MANIFOLD ASSEMBLY COMPLETE	615TA
	G3-624006			624TA
9	<a href="#">2P-1453</a>	1	PLUG-PIPE	
10	<a href="#">2V-6671</a>	1-2	VALVE-PILOT	615TA/624TA
11	<a href="#">G3-Y8852</a>	1	TUBE ORIFICE	615TA
	<a href="#">G3-T1022</a>	2		624TA
12	<a href="#">2J-Y7216</a>	1-2	HOOD BURNER #47 NAT.	615TA/624TA
13	<a href="#">2A-9369</a>	1-2	ORIFICE-FITTING	615TA/624TA
14	<a href="#">2K-Y7111</a>	1-2	FITTING COMPRESSION	615TA/624TA
15	<a href="#">2T-Z4293</a>	1-2	THERMOSTAT	615TA/624TA
16	<a href="#">2K-Y7123</a>	1	INLET PIPE	
17	<a href="#">G3-Y7252</a>	1	INLET PIPE SUPPORT	
18	<a href="#">G3-Y7355</a>	1-2	TUBE-PILOT	
19	<a href="#">G3-Y7356</a>	1-2	PILOT BRACKET	615TA/624TA
20	<a href="#">2J-Y7250</a>	1-2	ORIFICE #55 L.P.	615TA/624TA
21	<a href="#">2J-Y7589</a>	1	REGULATOR-PRESSURE (CONVERTIBLE)	
22	<a href="#">G3-Y7039</a>	1-2	BULB-CLAMP	615TA/624TA
23	G3-Y7040	1-2	TENSIONER	615TA/624TA
24	<a href="#">2M-Z1294</a>	1	FACEPLATE	615TA
	<a href="#">2M-Z1291</a>	1	FACEPLATE	624TA
NI	<a href="#">2T-Y7590</a>		STEM-T-STAT	

615TA/624TA STAR-MAX GAS GRIDDLES				
Fig No	Part No	Qty	Description	Application
1	<a href="#">2R-Z1273</a>	3-4	KNOB-CONTROL	636TA/648TA
2	<a href="#">G3-Z1312</a>	1	FRONT PANEL	636TA
	<a href="#">G3-Z1303</a>			648TA
3	<a href="#">2A-Z0314</a>	4	LEG	
4	G3-636138	1	GRIDDLE PLATE ASSEMBLY	636TA
	G3-648106			648TA
5	<a href="#">G3-Y7046</a>	1	GREASE DRAWER GRIDDLE	
6	<a href="#">G3-Y7047</a>	2	SLIDE DRAWER	
7	<a href="#">2F-Y7052</a>	3-4	BURNER ASSEMBLY	636TA/648TA
8	G3-624048	1	MANIFOLD ASSEMBLY COMPLETE	636TA
	G3-624049			648TA
9	<a href="#">2P-1453</a>	1	PLUG-PIPE	
10	<a href="#">2V-6671</a>	3-4	VALVE-PILOT	636TA/648TA
11	<a href="#">G3-T1022</a>	3-4	ORIFICE TUBE	636TA/648TA
12	<a href="#">2J-Y7216</a>	3-4	HOOD BURNER #47 NAT.	636TA/648TA
13	<a href="#">2A-9369</a>	3-4	ORIFICE-FITTING	636TA/648TA
14	<a href="#">2K-Y7111</a>	3-4	FITTING COMPRESSION	636TA/648TA
15	<a href="#">2T-Z4293</a>	3-4	THERMOSTAT	636TA/648TA
16	<a href="#">2K-Y7123</a>	1	INLET PIPE	
17	<a href="#">G3-Y7252</a>	1	INLET PIPE SUPPORT	
18	<a href="#">G3-Y7355</a>	3-4	TUBE-PILOT	636TA/648TA
19	<a href="#">G3-Y7356</a>	3-4	PILOT BRACKET	636TA/648TA
20	<a href="#">2J-Y7250</a>	3-4	ORIFICE #55 L.P.	636TA/648TA
21	<a href="#">2J-Y7589</a>	1	REGULATOR-PRESSURE	(CONVERTIBLE)
22	<a href="#">G3-Y7039</a>	3-4	BULB-CLAMP	636TA/648TA
23	G3-Y7040	3-4	TENSIONER	636TA/648TA
24	<a href="#">2M-Z1286</a>	1	FACEPLATE	636TA
	<a href="#">2M-Z1278-1</a>	1	FACEPLATE	648TA
	<a href="#">2M-Z1278-2</a>	1	FACEPLATE	648TA
NI	<a href="#">2T-Y7590</a>		STEM-T-STAT	

**STAR INTERNATIONAL HOLDINGS INC. COMPANY**

Star - Holman - Lang - Wells - Bloomfield - Toastmaster

10 Sunnen Drive, St. Louis, MO 63143 U.S.A.

(800) 807-9054    (314) 781-2777

Parts & Service (800) 807-9054

[www.star-mfg.com](http://www.star-mfg.com)