



**Installation,  
Operation, and  
Maintenance Instructions**

**Electric Griddle w/ Dual Gutters**

**Model:**

**136SB-WB**

**148SB-WB**

**160SB-WB**

**172SB-WB**

**THIS MANUAL MUST BE RETAINED FOR FUTURE REFERENCE. READ, UNDERSTAND AND FOLLOW THE INSTRUCTIONS AND WARNINGS CONTAINED IN THIS MANUAL.**

**FOR YOUR SAFETY**  
**DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS AND LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.**

**POST IN A PROMINENT LOCATION**  
**INSTRUCTIONS TO BE FOLLOWED IN THE EVENT USER SMELLS GAS. THIS INFORMATION SHALL BE OBTAINED BY CONSULTING YOUR LOCAL GAS SUPPLIER. AS A MINIMUM, TURN OFF THE GAS AND CALL YOUR GAS COMPANY AND YOUR AUTHORIZED SERVICE AGENT. EVACUATE ALL PERSONNEL FROM THE AREA.**

**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 THIS EQUIPMENT.**

<b>Model #:</b>	<b>Purchased From:</b>
<b>Serial #:</b>	<b>Location:</b>
<b>Date Purchased:</b>	<b>Date Installed:</b>
<b>Purchase Order #:</b>	<b>For Service, Call:</b>

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**CAUTION:** EACH UNIT IS EXTREMELY HEAVY. FOR SAFE HANDLING, INSTALLER SHOULD OBTAIN HELP AS NEEDED, OR EMPLOY APPROPRIATE MATERIALS HANDLING EQUIPMENT (SUCH AS A FORKLIFT, DOLLY, OR PALLET JACK) TO REMOVE THE UNIT FROM THE SKID AND MOVE IT TO THE PLACE OF INSTALLATION.



**CAUTION:** ANY STAND, COUNTER OR OTHER DEVICE ON WHICH THE GRIDDLE WILL BE LOCATED MUST BE DESIGNED TO SUPPORT THE WEIGHT OF THE GRIDDLE.



**CAUTION:** SHIPPING STRAPS ARE UNDER TENSION AND CAN SNAP BACK WHEN CUT.



**DANGER:** THIS APPLIANCE MUST BE GROUNDED AT THE TERMINAL PROVIDED. FAILURE TO GROUND THE APPLIANCE COULD RESULT IN ELECTROCUTION AND DEATH.



**WARNING:** INSTALLATION OF THE UNIT MUST BE DONE BY PERSONNEL QUALIFIED TO WORK WITH ELECTRICITY AND PLUMBING. IMPROPER INSTALLATION CAN CAUSE INJURY TO PERSONNEL AND/OR DAMAGE TO EQUIPMENT. UNIT MUST BE INSTALLED IN ACCORDANCE WITH ALL APPLICABLE CODES.



**NOTICE:** The data plate is located behind access panel between controls and grease drawer. The grill voltage, wattage, serial number, wire size, and clearance specifications are on the data plate. This information should be carefully read and understood before proceeding with the installation.



**NOTICE:** The installation of any components such as a vent hood, grease extractors, fire extinguisher systems, must conform to their applicable National, State and locally recognized installation standards.



**CAUTION:** ALWAYS KEEP THE AREA NEAR THE APPLIANCE FREE FROM COMBUSTIBLE MATERIALS.



**CAUTION:** KEEP FLOOR IN FRONT OF EQUIPMENT CLEAN AND DRY. IF SPILLS OCCUR, CLEAN IMMEDIATELY, TO AVOID THE DANGER OF SLIPS OR FALLS.



**NOTICE:** During the first few hours of operation you may notice a small amount of smoke coming off the griddle surface, and a faint odor from the smoke. This is normal for a new griddle and will disappear after the first few hours of use.



**WARNING:** KEEP WATER AND SOLUTIONS OUT OF CONTROLS. NEVER SPRAY OR HOSE CONTROL CONSOLE, ELECTRICAL CONNECTIONS, ETC.



**CAUTION:** MOST CLEANERS ARE HARMFUL TO THE SKIN, EYES, MUCOUS MEMBRANES AND CLOTHING. PRECAUTIONS SHOULD BE TAKEN TO WEAR RUBBER GLOVES, GOGGLES OR FACE SHIELD AND PROTECTIVE CLOTHING. CAREFULLY READ THE WARNING AND FOLLOW THE DIRECTIONS ON THE LABEL OF THE CLEANER TO BE USED.



**NOTICE:** Never leave a chlorine sanitizer in contact with stainless steel surfaces longer than 10 minutes. Longer contact can cause corrosion.



**NOTICE:** Service on this, or any other, LANG appliance must be performed by qualified personnel only. Consult your authorized service station directory or call the factory at 1-800-438-5264, or [WWW.LANGWORLD.COM](http://WWW.LANGWORLD.COM) for the service agent nearest you.



**WARNING:** BOTH HIGH AND LOW VOLTAGES ARE PRESENT INSIDE THIS APPLIANCE WHEN THE UNIT IS PLUGGED/WIRED INTO A LIVE RECEPTACLE. BEFORE REPLACING ANY PARTS, DISCONNECT THE UNIT FROM THE ELECTRIC POWER SUPPLY.



**CAUTION:** USE OF ANY REPLACEMENT PARTS OTHER THAN THOSE SUPPLIED BY LANG OR THEIR AUTHORIZED DISTRIBUTORS CAN CAUSE BODILY INJURY TO THE OPERATOR AND DAMAGE TO THE EQUIPMENT AND WILL VOID ALL WARRANTIES.



# EQUIPMENT DESCRIPTION

## Lang Model: 100 SERIES SB-WB

### Exterior Construction

The griddle dimensions are 17" (43.18cm) High, 30" (76.20cm) Deep, and width is dependent on the actual model number.

The Sides, Bottom, and Rear wall are constructed of double wall stainless steel, which allows closer installation to combustible surfaces.

The griddle surface is made of 1" thick, highly polished steel to reduce hot and cold spots, recovery problems, warping, and ensure even heat to the edges of the griddle.

### Controls

Each twelve-inch section has its own temperature selector switch that snaps into place to lock in any temperature from 175°F to 450°F in 25° increments.

Each twelve-inch section of the griddle is controlled by an area sensitive RTD probe, which can sense and react to a temperature change of +/- 4°F.

Each twelve-inch section has a set of 6 K.W. elements for high efficiency, quick recovery and outstanding performance

### Technical

The 100 series SB-WB griddles operates on either 208/240V or 480V.

**Voltage must be specified when ordering.**

Minimum clearances: 2" from side and back

# UNPACKING

## Receiving the Griddle

Upon receipt, check for freight damage, both visible and concealed. Visible damage should be noted on the freight bill at the time of delivery and signed by the carrier's agent. Concealed loss or damage means loss or damage, which does not become apparent until the merchandise has been unpacked. If concealed loss or damage is discovered upon unpacking, make a written request for inspection by the carrier's agent within 15 days of delivery. All packing material should be kept for inspection. **Do not return damaged merchandise to Star Manufacturing International. File your claim with the carrier.**

## Location

Prior to un-crating, move the griddle as near to its intended location as practical. The crating will help protect the unit from the physical damage normally associated with moving it through hallways and doorways.

## Un-crating

The griddle will arrive completely assembled inside a wood frame and strapped to a skid. **Cut the straps and remove the wood frame.**

**CAUTION:** THE UNIT IS EXTREMELY HEAVY. FOR SAFE HANDLING, INSTALLER SHOULD OBTAIN HELP AS NEEDED, OR EMPLOY APPROPRIATE MATERIALS HANDLING EQUIPMENT (SUCH AS A FORKLIFT, DOLLY, OR PALLET JACK) TO REMOVE THE UNIT FROM THE SKID AND MOVE IT TO THE PLACE OF INSTALLATION.



**CAUTION:** ANY STAND, COUNTER OR OTHER DEVICE ON WHICH THE GRIDDLE WILL BE LOCATED MUST BE DESIGNED TO SUPPORT THE WEIGHT OF THE GRIDDLE.



**CAUTION:** SHIPPING STRAPS ARE UNDER TENSION AND CAN SNAP BACK WHEN CUT.



Remove griddle from skid and place in intended location.

# INSTALLATION

**DANGER:** THIS APPLIANCE MUST BE GROUNDED AT THE TERMINAL PROVIDED. FAILURE TO GROUND THE APPLIANCE COULD RESULT IN ELECTROCUTION AND DEATH.

**WARNING:** INSTALLATION OF THE UNIT MUST BE DONE BY PERSONNEL QUALIFIED TO WORK WITH ELECTRICITY AND PLUMBING. IMPROPER INSTALLATION CAN CAUSE INJURY TO PERSONNEL AND/OR DAMAGE TO EQUIPMENT. UNIT MUST BE INSTALLED IN ACCORDANCE WITH ALL APPLICABLE CODES.

**NOTICE:** The data plate is located behind access panel between controls and grease drawer. The grill voltage, wattage, serial number, wire size, and clearance specifications are on the data plate. This information should be carefully read and understood before proceeding with the installation.



## Leg Installation

There are four, 4” legs provided for 2, 3 and 4 foot griddles.

There are eight 4” legs provided for 5 and 6 foot griddles.

The legs are shipped in the grease drawers of the griddle. Install them into the threaded holes on the underside of the griddle body.

Leveling adjustment may be done by screwing the bottom portion of the leg in and out.

**NOTICE:** The installation of any components such as a vent hood, grease extractors, fire extinguisher systems, must conform to their applicable National, State and locally recognized installation standards.

**CAUTION:** ALWAYS KEEP THE AREA NEAR THE APPLIANCE FREE FROM COMBUSTIBLE MATERIALS.

**CAUTION:** KEEP FLOOR IN FRONT OF EQUIPMENT CLEAN AND DRY. IF SPILLS OCCUR, CLEAN IMMEDIATELY, TO AVOID THE DANGER OF SLIPS OR FALLS.



# INSTALLATION CONT'D

## Ventilation and Clearances

Standard minimum clearance from combustible construction is as follows.

2" from side

2" from back

These griddles may be set directly, without legs, on a curbed base or **non-combustible** surface.

If the griddle is set without legs on a **non-combustible** floor or a curbed base, maintain a 4-inch back clearance.

**Do not** install the griddle directly against a **non-combustible** back wall or surface.

**Do not** install the griddle closer than 12 inches from an uncontrolled heat source (char broiler etc.).

Keep the appliance area free and clear of combustible material and do not obstruct the flow of combustion or ventilation air.

## Electrical Connection

There is one power supply connection on the 3-foot griddles. There are two power supply connections on 4 and 6-foot griddles. Refer to the power supply chart in the Technical Data portion of this manual, for proper power supply size.

There is (1) one 1 1/4-inch conduit knockout on 2 and 3-foot griddles located at the rear of the griddle, through the back and the bottom of the griddle body. There are (2) two 1 1/4-inch conduit knockouts provided on the 4, 5 and 6-foot griddles. Use a supply wire suitable for at least 90 degree centigrade.

The model LGR griddle is shipped from the factory, wired for 208/240 or 480 volts, the 208/240 griddle is a dual voltage design. Jumper wires on terminal strip next to the main power supply connection determine the griddle voltage. For a 208-volt power supply, leave the jumpers in place. For a 240-volt power supply disconnect the jumpers as indicated on the tag on the terminal strip. The 480-volt griddle can be operated on 480 volts only and must be specified when ordering.



## Technical Data

MODEL NUMBER	TOTAL K.W.	NOMINAL AMPS PER LINE									SINGLE PHASE		
		THREE PHASE									208V	240V	
		208 Volt			240 Volt			480 Volt					
		L1	L2	L3	L1	L2	L3	L1	L2	L3			
24"	12.0	50.0	28.8	28.8	43.3	25.0	25.0	21.7	12.5	12.5	57.7	50.0	
36"	18.0	50.0	50.0	50.0	43.3	43.3	43.3	21.7	21.7	21.7	86.5	75.0	
48"	24.0	75.0	75.0	50.0	65.0	65.0	43.3	32.5	32.5	21.7	115.5	100.0	
60"	#1	12.0	50.0	28.8	28.8	43.3	25.0	25.0	21.7	12.5	12.5	57.7	50.0
	#2	12.0	50.0	28.8	28.8	43.3	25.0	25.0	21.7	12.5	12.5	57.7	50.0
72"	#1	18.0	50.0	50.0	50.0	43.3	43.3	43.3	21.7	21.7	21.7	86.5	75.0
	#2	18.0	50.0	50.0	50.0	43.3	43.3	43.3	21.7	21.7	21.7	86.5	75.0

# INSTALLATION CONT'D

## Converting Double Connection to Single Connection

Remove the two rear access panels from the griddle

Remove the wires from the envelope labeled “Single connection jumpers”

Determine which end of the griddle the main power supply connection will enter.

Call this end terminal block 1

Insert the main power supply wires into the open side of this terminal block.

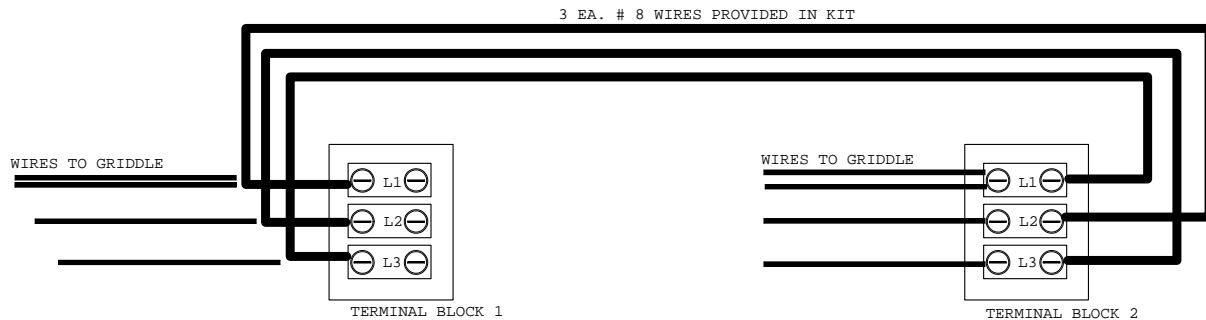
Insert one each of the three wires provided into the side of terminal block 1 which contain the wires that come from the griddle

Pull the other end of the wires over to the terminal block located at the other power connection.

Insert the wires into the open side of the terminal block as indicated below.

Ensure that all the terminal block screws are securely tightened

From	Terminal Block 1	To	Terminal Block 2
	L1	To	L2
	L2	To	L3
	L3	To	L1



# INITIAL START UP

## **Pre-Power On**

Before starting the griddle for the first time, clean the griddle body and cooking surface.

Use a mild soap and water solution, then rinse with clear water and dry.

## **Power On**

Set the main power switch, located at the far left of the control panel, to the "ON" (up) position (there are two "ON" switches on 5 and 6 foot griddles).

Set each cooking section's power switch, located next to each temperature dial, to the "ON" (up) position.

Set the temperature dials to 200°F.

Heat the griddle at 200°F for 2 hours to evaporate any moisture that may be in the elements.

After 2 hours at 200°F, turn the griddle temperature up to 350°F for ½ hour.

After the griddle reaches 350°F for ½ hour, turn the griddle up another 50°F for another ½ hour and repeat this until the griddle is at 450°F for ½ hour

The griddle may emit a small amount of smoke as the cooking surface passes the 300°F point. Do not be alarmed as the smoke is caused by oils associated with the manufacturing process and will stop when the griddle reaches 350°F.

## **Seasoning Cooking Surface**

The cooking surface must be "seasoned" in order to eliminate product sticking during cooking.

To season, heat the griddle to 250°F.

Once at 250°F, coat the cooking surface with non-salted vegetable oil.

Allow the griddle to stand at 250°F until the cooking surface looks dry then coat it again.

Heat the griddle to 350°F and repeat the procedure.

**NOTICE:**        **During the first few hours of operation you may notice a small amount of smoke coming off the griddle, and a faint odor from the smoke. This is normal for a new griddle and will disappear after the first few hours of use.**

# OPERATION

**General**

The suggested time and temperature chart (below) is provided as a guide for the products listed only.

**CAUTION:** ALWAYS KEEP THE AREA NEAR THE APPLIANCE FREE FROM COMBUSTIBLE MATERIALS.



**CAUTION:** KEEP FLOOR IN FRONT OF EQUIPMENT CLEAN AND DRY. IF SPILLS OCCUR, CLEAN IMMEDIATELY, TO AVOID THE DANGER OF SLIPS OR FALLS.



SUGGESTED TIMES AND TEMPERATURES		
PRODUCTS	TEMPERATURE (F)	TIME (MIN)
<b>HAMBURGER</b>	350	
2 patties per LB	350	6 to 8
4 patties per LB	350	4 to 6
6 patties per LB	350	3 to 4
<b>STEAKS</b>		
1/2 to 3/4 inch thick, cooked medium	375	5 to 7
3/4 to 1 inch thick, cooked medium	375	8 to 10
Lamb Chops	350	6 to 8
Pork Chops	350	6 to 8
Salmon	350	6 to 8
Halibut	325	6 to 8
Snapper	325	6 to 8
Hashbrown Potatoes	375	3 to 4
Bacon	350	3 to 4
Sausage Links or Patties	350	3 to 4
Ham (Pre-cooked)	375	2
Eggs	275	2 to 4
Note: The times and temperatures in this chart are intended as a general guide and starting point. Your actual times and temperatures may vary from this chart.		

If different temperature settings are to be used, select one side of the griddle and operate at the lowest temperature. Adjoining sections should be set at progressively higher temperatures. Do not try to operate the end sections hot and the center sections cool.

# OPERATION CONT'D

## **Operations**

An understanding of how the griddle sections are controlled will be a valuable aid in loading your griddle.

Each 12-inch section of your griddle is independently controlled by a temperature controller. The temperature control sensor is mounted in the center of each cooking section under the griddle plate.

If the product is loaded directly over the temperature sensor, that section will turn on and the burner will heat the entire cooking section. If the product is loaded to the side, front or back of the temperature sensor, the thermostat will react to the temperature change much slower.

During slow periods with minimal loads, do not load directly over the thermostat sensors as this will unnecessarily turn the burners on and overheat the remainder of the section not being utilized.

Turn the product and continue cooking until it has reached its desired degree of doneness.

Remove the product from the griddle.

When reloading the griddle, first use the griddle surface on which a previous load was not placed. This will help insure the proper griddle temperature.

## MAINTENANCE & CLEANING

**WARNING:** KEEP WATER AND SOLUTIONS OUT OF CONTROLS.  
NEVER SPRAY OR HOSE CONTROL CONSOLE.



**CAUTION:** MOST CLEANERS ARE HARMFUL TO THE SKIN, EYES, MUCOUS MEMBRANES AND CLOTHING. PRECAUTIONS SHOULD BE TAKEN TO WEAR RUBBER GLOVES, GOGGLES OR FACE SHIELD AND PROTECTIVE CLOTHING. CAREFULLY READ THE WARNING AND FOLLOW THE DIRECTIONS ON THE LABEL OF THE CLEANER TO BE USED.



**NOTICE:** Never leave a chlorine sanitizer in contact with stainless steel surfaces longer than 10 minutes. Longer contact can cause corrosion.



### Cleaning

- Always start with a cold griddle.
- The stainless exterior can easily be cleaned using a good non-abrasive cleaner.
- Always follow the cleaner manufacturer's instructions when using any cleaner.
- Always apply these cleaners when the griddle is cold and rub in the direction of the metal's grain.
- 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 Surface 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:

- 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 scrapings. If there is an accumulation of burned on grease 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.

# TROUBLESHOOTING

## Symptoms

What follows is a chart of Symptoms and Possible Causes to aid in diagnosing faults with the griddle.

Refer to the Symptoms column to locate the type of failure then to the Possible Cause for the items to be checked.

To test for a possible causes refer to the TEST section and locate the Possible Cause then refer to test to identify test procedures.

<b>SYMPTOM</b>	<b>POSSIBLE CAUSE</b>
Whole Griddle will not heat	<ul style="list-style-type: none"><li>• No Power to Griddle</li><li>• Failed Power switch</li><li>• Failed Transformer.</li></ul>
One Section will not heat	<ul style="list-style-type: none"><li>• Failed Power switch (for that section)</li><li>• Failed Probe</li><li>• Failed Circuit board</li><li>• Failed 12-position switch</li><li>• Failed contactor</li><li>• Failed Element.</li></ul>
Product Burning	<ul style="list-style-type: none"><li>• Product left on griddle too long</li><li>• Failed Probe</li><li>• Failed Circuit board</li><li>• Failed 12-position switch</li></ul>
Product Under cooked	<ul style="list-style-type: none"><li>• Product removed too soon</li><li>• Failed Probe</li><li>• Failed Circuit board</li><li>• Failed 12-position switch</li></ul>

# TROUBLESHOOTING CONT'D

## TESTS

### NOTICE:

Service on this, or any other, LANG appliance must be performed by qualified personnel only. Consult your authorized service station directory or call the factory at 1-800-438-5264, or WWW.LANGWORLD.COM For the service agent nearest you.



### WARNING:

**BOTH HIGH AND LOW VOLTAGES ARE PRESENT INSIDE THIS APPLIANCE WHEN THE UNIT IS PLUGGED/WIRED INTO A LIVE RECEPTACLE. BEFORE REPLACING ANY PARTS, DISCONNECT THE UNIT FROM THE ELECTRIC POWER SUPPLY.**



If an item on the list is followed by an asterisk (\*), the work should be done by a factory authorized service representative.

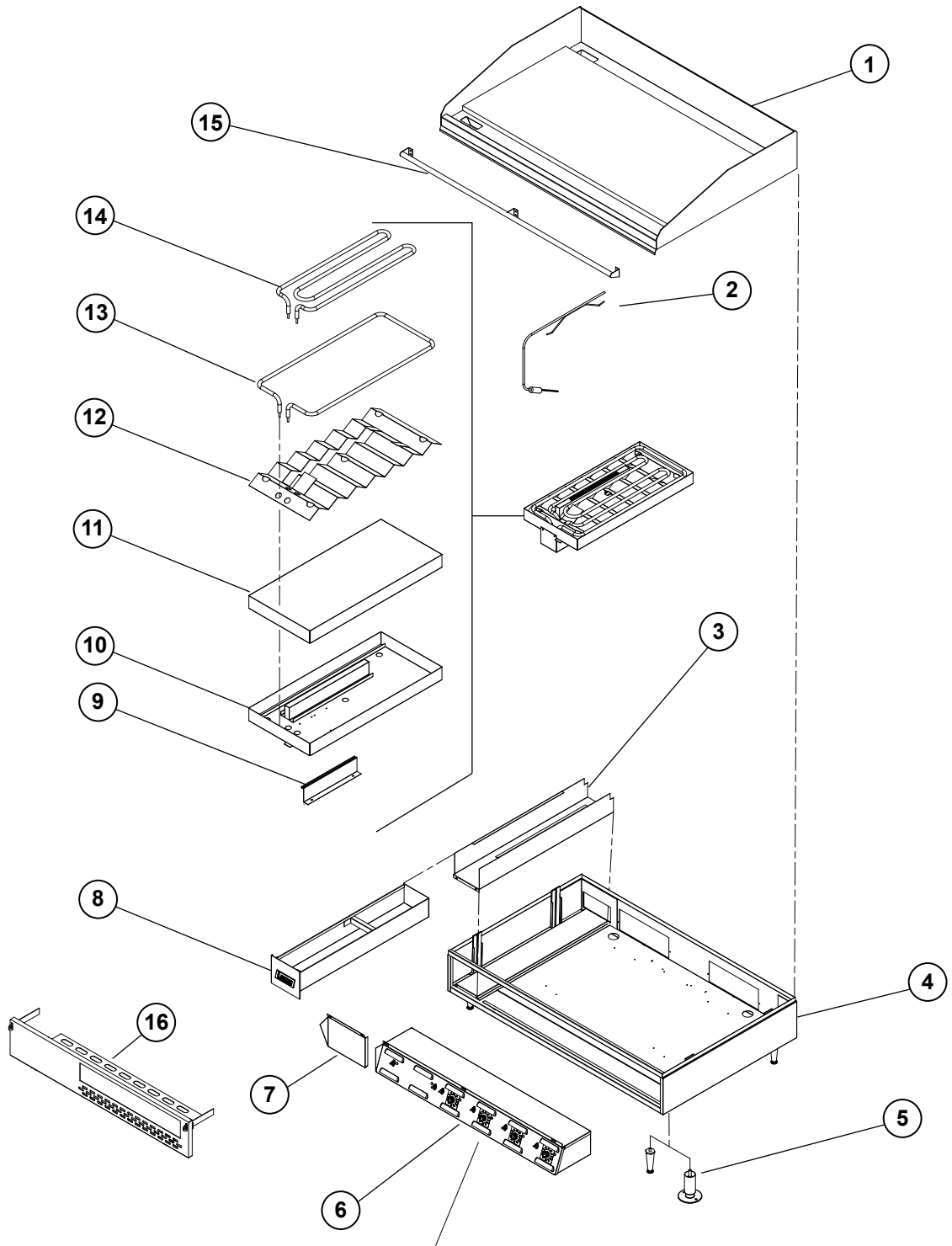
Possible Cause	TEST
Product is cooked too long	<ul style="list-style-type: none"> <li>• No test available, operational condition</li> </ul>
Failed Probe	<ul style="list-style-type: none"> <li>• Check probe for proper resistance*</li> </ul>
Failed Circuit board	<ul style="list-style-type: none"> <li>• Confirm that Circuit board is getting correct voltage and putting out correct voltage*</li> </ul>
Failed Transformer	<ul style="list-style-type: none"> <li>• Check both Primary and Secondary coils for correct voltage*</li> </ul>
Failed Contactor	<ul style="list-style-type: none"> <li>• Remove the wires from the contactor coil and check for continuity across the contactor coil connection*</li> <li>• Ensure the contactor moveable points move freely up and down*</li> </ul>
Failed Element	<ul style="list-style-type: none"> <li>• Confirm that Elements are getting correct voltage and have continuity*</li> </ul>

### CAUTION:

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**For individual parts  
SEE DETAIL A**

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

This drawing contains information confidential to Star Manufacturing International, Inc. No reproduction or disclosure of it's contents is permitted.

**Model:**  
124S - 172S Selectronic Control Electric Griddle  
LG Electric Griddle Accu-Temp Control

**Lang**<sup>®</sup>

SK2263

Rev. C 1/17/12

# PARTS LIST

June 10, 2011

## Model No: 136SB-WB & 148SB-WB Selectronic Electric Griddle

FIG NO	PART NO.	QTY	DESCRIPTION	APPLICATION
1	K9-XL-722-28	1	PLATE ASY 3' LGR .5RTD	136SB-WB
2	2E-41100-17	3	TEMP PROBE SEL LG GRIDDLE	136SB-WB
3	K9-XL-228-1	1	BUCKET SLIDE ASSY LGR	136SB-WB
4	K9-XL-220-3	1	BODY ASSEMBLY 3' LGR	136SB-WB
5	LEGS & FEET NOT INCLUDED			
6	K9-LGPS3-C	1	PANEL XL-LG SEL 3' 208/240V	136SB-WB
8	K9-XL-235-2	1	GREASE BUCKET ASSY LGR S/S	136SB-WB
9	K9-XL-441	3	PROBE HOLDER SELECTRONIC	136SB-WB
10	K9-XL-434	3	ELEMENT PAN ASSEMBLY	136SB-WB
11	2H-XL-424	3	ELEMENT PAN INSULATION	136SB-WB
12	K9-XL-439	3	ELEMENT PAN Z ASSEMBLY	136SB-WB
13	2N-11030-30	3	ELMNT GRID 208V 1257W	136SB-WB
14	2N-11030-29	3	ELE GRD 208/240V4.5KW/6KW	136SB-WB
NI	2E-30501-05	1	TRM STRP 6 POLE W/2PUSH	136SB-WB

FIG NO	PART NO.	QTY	DESCRIPTION	APPLICATION
1	K9-XL-722-271	1	PLATE ASY 4' LGR .5RTD	148SB-WB
2	2E-41100-17	4	TEMP PROBE SEL LG GRIDDLE	148SB-WB
3	K9-XL-228-1	1	BUCKET SLIDE ASSY LGR	148SB-WB
4	K9-XL-220-4	1	BODY ASSEMBLY 4' LGR	148SB-WB
5	LEGS & FEET NOT INCLUDED			
6	K9-LGPS2-C-1	2	PANEL XL-LG SEL 2' 208/240V	148SB-WB
7	K9-XL-422-31	1	ACCESS PANEL ASSY 4" LRG	148SB-WB
8	K9-XL-235-2	1	GREASE BUCKET ASSY LGR S/S	148SB-WB
9	K9-XL-441	4	PROBE HOLDER SELECTRONIC	148SB-WB
10	K9-XL-434	4	ELEMENT PAN ASSEMBLY	148SB-WB
11	2H-XL-424	4	ELEMENT PAN INSULATION	148SB-WB
12	K9-XL-439	4	ELEMENT PAN Z ASSEMBLY	148SB-WB
13	2N-11030-30	4	ELMNT GRID 208V 1257W	148SB-WB
14	2N-11030-29	4	ELE GRD 208/240V4.5KW/6KW	148SB-WB
NI	2E-30500-03	2	TRM STRP 6 POLE 30A 300V	148SB-WB
NI	2E-30501-05	1	TRM STRP 6 POLE W/2PUSH	148SB-WB

**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

June 10, 2011

## Model No: 160SB-WB & 172SB-WB Selectronic Electric Griddle

FIG NO	PART NO.	QTY	DESCRIPTION	APPLICATION
1	K9-XL-722-251	1	PLATE ASY 5' LGR .5RTD	160SB-WB
2	2E-41100-17	5	TEMP PROBE SEL LG GRIDDLE	160SB-WB
3	K9-XL-228-1	2	BUCKET SLIDE ASSY LGR	160SB-WB
4	K9-XL-220-3	1	BODY ASSEMBLY 3' LGR	160SB-WB
	K9-XL-220-2		BODY ASSEMBLY 2' LGR	
5	LEGS & FEET NOT INCLUDED			
6	K9-LGPS3-C	1	PANEL XL-LG SEL 3' 208/240V	160SB-WB
	K9-LGPS2-C		PANEL XL-LG SEL 2' 208/240V	
8	K9-XL-235-2	2	GREASE BUCKET ASSY LGR S/S	160SB-WB
9	K9-XL-441	5	PROBE HOLDER SELECTRONIC	160SB-WB
10	K9-XL-434	5	ELEMENT PAN ASSEMBLY	160SB-WB
11	2H-XL-424	5	ELEMENT PAN INSULATION	160SB-WB
12	K9-XL-439	5	ELEMENT PAN Z ASSEMBLY	160SB-WB
13	2N-11030-30	5	ELMNT GRID 208V 1257W	160SB-WB
14	2N-11030-29	5	ELE GRD 208/240V4.5KW/6KW	160SB-WB
NI	2E-30500-03	2	TRM STRP 6 POLE 30A 300V	160SB-WB
NI	2E-30501-05	1	TRM STRP 6 POLE W/2PUSH	160SB-WB

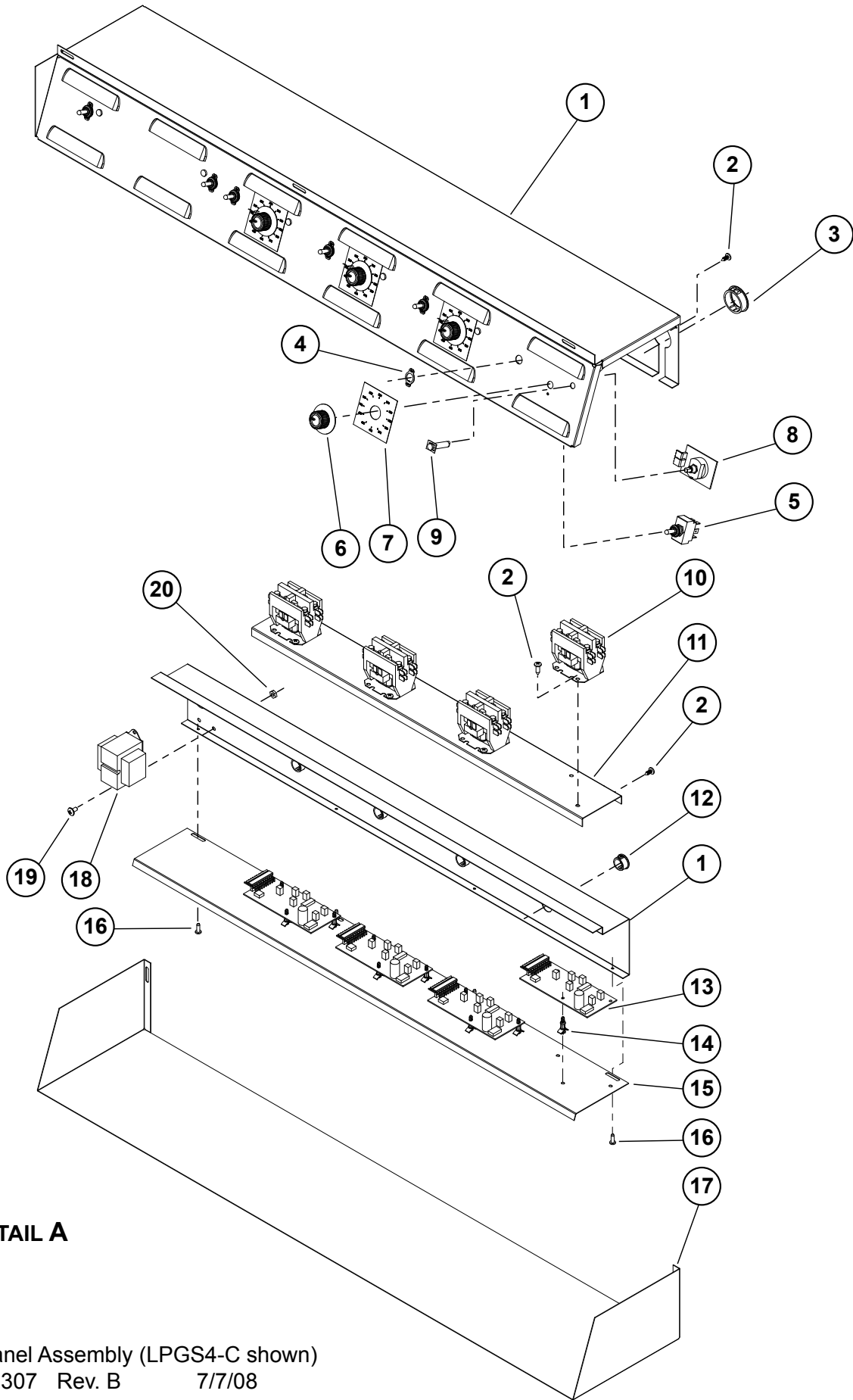
FIG NO	PART NO.	QTY	DESCRIPTION	APPLICATION
1	K9-XL-722-261	1	PLATE ASY 6' LGR .5RTD	172SB-WB
	K9-XL-722-261-1		PLATE ASY 6' LGR .5RTD CHRM	172SBC
2	2E-41100-17	6	TEMP PROBE SEL LG GRIDDLE	172SB-WB
3	K9-XL-228-1	2	BUCKET SLIDE ASSY LGR	172SB-WB
4	K9-XL-220-3	2	BODY ASSEMBLY 3' LGR	172SB-WB
5	LEGS & FEET NOT INCLUDED			
6	K9-LGPS3-C	2	PANEL XL-LG SEL 3' 208/240V	172SB-WB
8	K9-XL-235-2	2	GREASE BUCKET ASSY LGR S/S	172SB-WB
9	K9-XL-441	6	PROBE HOLDER SELECTRONIC	172SB-WB
10	K9-XL-434	6	ELEMENT PAN ASSEMBLY	172SB-WB
11	2H-XL-424	6	ELEMENT PAN INSULATION	172SB-WB
12	K9-XL-439	6	ELEMENT PAN Z ASSEMBLY	172SB-WB
13	2N-11030-30	6	ELMNT GRID 208V 1257W	172SB-WB
14	2N-11030-29	6	ELE GRD 208/240V4.5KW/6KW	172SB-WB
NI	2E-30500-03	2	TRM STRP 6 POLE 30A 300V	172SB-WB
NI	2E-30500-07	2	TRM BLOCK 3PLELRGE 125AMP	172SB-WB
NI	2E-30501-05	2	TRM STRP 6 POLE W/2PUSH	172SB-WB

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**DETAIL A**

Control Panel Assembly (LPGS4-C shown)  
 SK2307 Rev. B 7/7/08

# PARTS LIST

May 17, 2011

## Model No: 136SB-WB, 148SB-WB, 160SB-WB & 172SB-WB Control Panel Assembly

Model	Qty	Panel Description	Panel Part Number
124S	1	PNEL XL-LG SEL 2' 208/240V	K9-LGPS2-C
124S-480V	1	PNEL XL-LG SEL 2' 480V	K9-LGPS2-U
124SHE	1	PNEL SEL 2' 208/240V W/CSE	K9-LGPS2-C-W1
136S	1	PANEL XL-LG SEL 3' 208/240V	K9-LGPS3-C
136S-380VM	1	PANEL CL-LG SEL 3' 380V	K9-LGPS3-K
136S-480V	1	PANEL XL-LG SEL 3' 480V	K9-LGPS3-U
136SB-WB	1	PANEL XL-LG SEL 3' 208/240V	K9-LGPS3-C
136SHE	1	PNEL SEL 3' 208/240V W/CSE	K9-LGPS3-C-W1
136S-SC	1	PANEL XL-LG SEL 3' 208/240V	K9-LGPS3-C
148S	1	PANEL XL-LG SEL 4' 208/240V	K9-LGPS4-C
148S-480V	1	PANEL XL-LG SEL 4' 480V	K9-LGPS4-U
148SB-WB	2	PANEL XL-LG SEL 2' 208/240V	K9-LGPS2-C-1
148SHE-480V	1	PANEL SL ASSY-LG SEL 4'	K9-LGPS4-U-W1
148SR	2	PNL LG-S 2' 208/240V WB 4' BDY	K9-LGPS2-CWB-4
148S-SC	1	PANEL XL-LG SEL 4' 480V	K9-LGPS4-U
148S-WB	2	PNL LG-S 2' 208/240V WB 4' BDY	K9-LGPS2-CWB-4
160S	1	PANEL XL-LG SEL 2' 208/240V	K9-LGPS2-C
	1	PANEL XL-LG SEL 3' 208/240V	K9-LGPS3-C
160S-480V	1	PANEL XL-LG SEL 2' 480V	K9-LGPS2-U
	1	PANEL XL-LG SEL 3' 480V	K9-LGPS3-U
160SB-WB	1	PANEL XL-LG SEL 2' 208/240V	K9-LGPS2-C
	1	PANEL XL-LG SEL 3' 208/240V	K9-LGPS3-C
160SHE	1	PANEL XL-LG SEL 2' 208/240V	K9-LGPS2-C
160SR	1	PANEL XL-LG SEL 2' 208/240V WB	K9-LGPS2-CWB
160S-SC	1	PANEL XL-LG SEL 2' 208/240V	K9-LGPS2-C
	1	PANEL XL-LG SEL 3' 208/240V	K9-LGPS3-C
160S-WB	1	PANEL XL-LG SEL 2' 208/240V WB	K9-LGPS2-CWB
172S	2	PANEL XL-LG SEL 3' 208/240V	K9-LGPS3-C
172SC			
172S-480V	2	PANEL XL-LG SEL 3' 480V	K9-LGPS3-U
172SB-WB	2	PANEL XL-LG SEL 3' 208/240V	K9-LGPS3-C
172SBC			

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# PARTS LIST

May 17, 2011

## Model No: 136SB-WB, 148SB-WB, 160SB-WB & 172SB-WB Control Panel Assembly

Fig No	Part Number	Qty	Description	Application
1	K9-XL-725-03	1	ELECT BOX ASY 2' LG SEL	LGPS2-C, LGPS2-U
	K9-XL-725-030		ELECT BOX ASY 4' LG SEL	LGPS2-CWB-4
	K9-XL-725-032		ELECT BOX ASY 2' LG SEL	LGPS2-CWB
	K9-XL-725-03-W1		ELE BOX ASSY 2' SEL W/CSE	LGPS2-C-W1
	K9-XL-725-07		ELECT BOX ASY 3' LG SEL	LGPS3-C, LGPS3-U, LGPS3-K
	K9-XL-725-071		ELECT BOX ASY 3' SEL W/CSE	LGPS3-C-W1
	K9-XL-725-11		ELECT BOX ASY 4' LG SELECT	LGPS4-C, LGPS4-U
	K9-XL-725-13		ELEC BOX ASSY 4' SEL	LGPS4-U-W1
2	2C-20103-02	14	SCRW SM PLT 10 X .5 PHL SL	LGPS2-C, LGPS2-U
		22		LGPS3-C, LGPS3-U, LGPS3-C-W1, LGPS3-K
		26		LGPS4-C, LGPS4-U, LGPS4-U-W1
3	2K-70801-02	2	SNAP BUSH 1 3/8 SB1375-16	LGPS4-C, LGPS4-U, LGPS3-K
4	2E-30303-05	3	SWT PLATE ON/OFF	LGPS2-C, LGPS2-U
		4		LGPS3-C, LGPS3-U, LGPS3-C-W1, LGPS3-K
		5		LGPS4-C, LGPS4-U, LGPS4-U-W1
5	2E-30303-06	3	SWT TOG ON-ON DPDT BLK	LGPS2-C, LGPS2-U
		4		LGPS3-C, LGPS3-U, LGPS3-K
		5		LGPS4-C, LGPS4-U, LGPS4-U-W1
6	2R-70701-28	2	KNB BLK 1/4BUSH2SETSCW@90	LGPS2-C, LGPS2-U
		3		LGPS3-C, LGPS3-U, LGPS3-K
		4		LGPS4-C, LGPS4-U
7	2M-60301-29	2	PNLLBL SELCT SWTDIAL 450o	LGPS2-C, LGPS2-U
		3		LGPS3-C, LGPS3-U
		4		LGPS4-C, LGPS4-U
8	2E-30304-22	2	SWTCB175-450oFW/41100-13	LGPS2-C, LGPS2-U
		3		LGPS3-C, LGPS3-U, LGPS3-K
		4		LGPS4-C, LGPS4-U, LGPS4-U-W1
9	2J-31601-01	3	PILOT LT 250V 6LEAD BLK	LGPS2-C
		4		LGPS3-C, LGPS3-U
		5		LGPS4-C
	2J-31601-02	2	PILOT LT 480V 6LEAD BLK	LGPS2-U
		3		LGPS3-U, LGPS3-K
		4		LGPS4-U, LGPS4-U-W1
2J-31601-07	1	PILOT LT 28V 6 LEAD WHT	LGPS2-U, LGPS4-U, LGPS4-U-W1, LGPS3-K	
10	2E-30701-04	2	CONTC 2POLE 30A 24VAC	LGPS2-C, LGPS2-U
		3		LGPS3-C, LGPS3-U, LGPS3-K
		4		LGPS4-C, LGPS4-U, LGPS4-U-W1
11	K9-XL-522-11	1	CPMTACT. MNT PLT 2' SEL	LGPS2-C, LGPS2-U
	K9-XL-522-12		CNTR MT PLT 3' SLCTRNC LG	LGPS3-C, LGPS3-U, LGPS3-K
	K9-XL-522-13		CONT. MNT PLT 4' SELEC LG	LGPS4-C, LGPS4-U

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# PARTS LIST

May 17, 2011

## Model No: 136SB-WB, 148SB-WB, 160SB-WB & 172SB-WB Control Panel Assembly

Fig No	Part Number	Qty	Description	Application
12	2K-70801-04	4	SNAP BUSH 3/4 SB750-10	LGPS2-U
		5		LGPS3-C, LGPS3-U, LGPS3-K
		6		LGPS4-C, LGPS4-U
13	2E-40101-W19	2	CIRBD SI TEMP CNTRL NO	LGPS2-C, LGPS2-U
		3		LGPS3-C, LGPS3-U, LGPS3-K
		4		LGPS4-C, LGPS4-U, LGPS4-U-W1
14	2K-70801-07	6	SPACER SUPPORT 1/2LG	LGPS3-C, LGPS2-U
		9		LGPS3-C, LGPS3-U, LGPS3-K
		12		LGPS4-C, LGPS4-U
15	K9-XL-522-10	1	CIRC BRD MNT 4'	LGPS4-C, LGPS4-U
	K9-XL-522-8		CIRCUIT BOARD MOUNT	LGPS2-C, LGPS2-U
	K9-XL-522-9		CIRC BOARD MOUNT 3'	LGPS3-C, LGPS3-U
16	2C-20102-04	3	SCRW PHD ST 8-32X.5 PLTD	LGPS2-C, LGPS2-U, LGPS3-C, LGPS3-C-W1, LGPS3-U
		4		LGPS4-C, LGPS4-U, LGPS4-U-W1
17	K9-XL-502-31	1	ELECT BOX CVER 4' SEL	LGPS4-U-W1
	K9-XL-524-3		ELECT BOX CVER SPT 3' SEL	LGPS3-C, LGPS3-U, LGPS3-K
	K9-XL-524-4		ELECT BOX CVER SPT 4' SEL	LGPS4-C, LGPS4-U
	K9-XL-524-5		ELECT BOX CVER SPT 2' SEL	LGPS2-C, LGPS2-U
18	2E-31400-07	1	XFORMR120-208-240/24V40VA	LGPS2-C, LGPS3-C, LGPS4-C
	2E-31400-15		XFRMR 480/24VAC	LGPS2-U, LGPS3-U, LGPS4-U
	2E-31400-18		XFORMR 380/24VAC 40VA U/L	LGPS3-K
19	2C-20101-24	2	SCRW MS PLT 10-32 X .375	ALL
20	2C-20301-15	2	NUT HEX 10-32 PLTD	ALL
NI	2E-30501-05	1	TRM STRP 6 POLE W/2PUSH	LGPS3-K
NI	2T-30401-32	2	STAT FXD 400°F DEG OPEN	LGPS2-C, LGPS2-C-1, LGPS2-C-W1, LGPS2-CWB, LGPS2-CWB-4, LGPS2-U
NI		3		LGPS3-C, LGPS3-C-W1, LGPS3-CWB, LGPS3-U, LGPS3-K
NI		4		LGPS4-C, LGPSA-C-W1, LGPS4-U, LGPS4-U-W1
NI	2E-XL-587-W1	2/3/4	WIRE HARNESS 24V CTL SLT-OVERTEMP	LGPS2, LGPS3, LGPS4

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