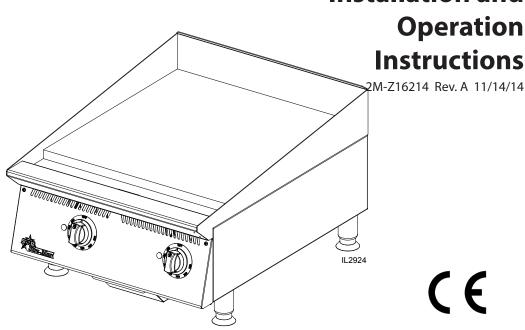


MODELS

724TA, 736TA, 748TA, 760TA, 772TA

CHROME MODELS

724TCHSA, 736TCHSA, 748TCHSA, 760TCHSA, 772TCHSA
Installation and



724TA











These symbols are intended to alert the user to the presence of important operating and maintenance instructions in the manual accompanying the appliance.

RETAIN THIS MANUAL FOR FUTURE REFERENCE NOTICE

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

Star reserves the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment.

Due to periodic changes in designs, methods, procedures, policies and regulations, the specifications contained in this sheet are subject to change without notice. While Star International Holdings Inc., Company exercises good faith efforts to provide information that is accurate, we are not responsible for errors or omissions in information provided or conclusions reached as a result of using the specifications. By using the information provided, the user assumes all risks in connection with such use.

MAINTENANCE AND REPAIRS

Contact your local authorized service agent for service or required maintenance. Please record the model number, serial number, voltage and purchase date in the area below and have it ready when you call to ensure a faster service.

Model No.	Authorized Service Agent Listing Reference the listing provided with the unit		
Serial No.	or		
Voltage	for an updated listing go to:		
Purchase Date	Website: E-mail	www.star-mfg.com Service@star-mfg.com	
	Service I	lelp Desk	
	Business Hours:	8:00 am to 4:30 p.m. Central Standard Time	
	Telephone:	(314) 678-6303	
	Fax:	(314) 781-2714	
	E-mail	Parts@star-mfg.com Service@star-mfg.com Warranty@star-mfg.com	
	Website:	www.star-mfg.com	
	Mailing Address:	Star International Holdings Inc., Company 10 Sunnen Drive St. Louis, MO 63143 U.S.A	

CAUTION

GENERAL INFORMATION

This equipment is designed and sold for commercial use only by personnel trained and experienced in its operation and is not sold for consumer use in and around the home nor for use directly by the general public in food service locations. For equipment to be used by the general public, please contact the factory.

INSTALLATION



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

DO NOT CONNECT TO DIRECT CURRENT (DC).

The installation of the electric griddle should conform to the:

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

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

EXHAUST CANOPY

Griddles inherently create a good deal of heat and smoke and should be installed under an efficient exhaust hood with flame proof filters. A vertical distance of not less than 48" shall be provided between the top of the appliance and filters or any other combustible material. Exhaust installation must conform to local codes.

AIR SUPPLY: Provisions for adequate air supply must be provided.

GENERAL OPERATING PROCEDURES

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

CONNECTING POWER SUPPLY

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

LOCATING AND LEVELING THE UNIT

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

GENERAL OPERATING PROCEDURES continued

SEASONING THE GRIDDLE HEATING SURFACE

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

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

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

TEMPERATURE CONTROL

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

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

COOKING

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

IDLING

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

SIGNAL LIGHTS

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

2M-Z8514, Ultra-Max Electric Griddle

CLEANING

GRIDDLE CARE (NON-CHOME 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 drippings. If there is an accumulation of burned on grease and food, the griddle should be thoroughly scoured and re-seasoned. Use pumice or griddle stone while the griddle is warm. Do not use steel wool because of the danger of steel slivers getting into the food.
- 2. Daily, use a clean cloth and a good non-abrasive cleaner to clean the stainless steel body of the griddle. Wipe the polished front with a soft cloth.
- 3. At least once a day, remove the waste drawer and wash in the same way as an ordinary cooking utensil. The drawers are removed by pulling forward until they are released from their track.



GRIDDLE CARE (CHROME SURFACES)

(Chrome surface griddles are marked with "CHS" at the end of the model number designation on the nameplate.) It takes very little time and effort to keep this Industrial Chrome griddle surface sparkling clean and performing at top efficiency. DO NOT allow grease to accumulate as it will carbonize and become difficult to remove. To prevent this condition, the following cleaning suggestions should be followed:

- 1. Remove excess oil and food regularly with a 4" (100mm) wide razor sharp type scraper and wipe surface with a damp cloth if desired.
- 2. Following the scraping, for end of the day cleaning, a damp cloth and a non-silicated, non-abrasive, non-chlorinated cleaner such as Bon-Ami may be used to wipe surface clean, followed by wiping with clean wet cloth.
- 3. Follow steps 2 and 3 from Griddle Care (Non-Chrome Surfaces).

ON CROME SURFACES:

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

GREASE DRAWER

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



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



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

MAINTENANCE AND REPAIRS

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

LIMITED EQUIPMENT WARRANTY

All workmanship and material in Star products have a one (1) year limited warranty on parts & labor in the United States and Canada. Such warranty is limited to the original purchaser only and shall be effective from the date the equipment is placed in service. Star's obligation under this warranty is limited to the repair of defects without charge, by the factory authorized service agency or one of its sub-agencies. Models that are considered portable (see below) should be taken to the closest Star service agency, transportation prepaid.

- > Star will not assume any responsibility for loss of revenue.
- > On all shipments outside the United States and Canada, see International Warranty.
- * The warranty period for the Ultra-Max, Hot Plates, Griddles, Charbroilers is (3) years parts & labor.
- * The warranty period for the Star-Max, Charbroilers, Griddles, Hot Plates, Fryers & Finishing Oven is (2) years parts & labor.
- * The warranty period for the JetStar six (6) ounce & Super JetStar eight (8) ounce series popcorn machines is two (2) years.
- * The warranty period for the Chrome-Max Griddles is five (5) years on the griddle surface. See detailed warranty provided with unit.
- * The warranty period for Dura-Tec coatings is one year under normal use and reasonable care. This warranty does not apply if damage occurs to 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 tha comes in continuous contact with the roller coating. This warranty does not apply to the "non-stick" properties of such materials.
- > This warranty does not apply to "Special Products" but to regular catalog items only. Star's warranty on "Special Products" is six (6) months on parts and ninety (90) days on labor.
- > This warranty does not apply to any item that is disassembled or tampered with for any purpose other than repair by a Star Authorized Service Center or the Service Center's sub-agency.
- > This warranty does not apply if damage occurs from improper installation, misuse, wrong voltage, wrong gas or operated contrary to the Installation and Operating instructions.
- > This warranty is not valid on Conveyor Ovens unless a "start-up/check-out" has been performed by a Factory Authorized Technician.

PARTS WARRANTY

Parts that are sold to repair out of warranty equipment are warranted for ninety (90) days. The part only is warranted, the labor to replace the part is NOT warranted.

SERVICES NOT COVERED BY WARRANTY

- 1. Travel time and mileage rendered beyond the 50 mile radius limit
- Mileage and travel time on portable equipment (see below)
- 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.
- Installation of equipment
- 5 Damages due to improper installation
- Damages from abuse or misuse 6.
- Operated contrary to the Operating and Installation Instructions 7.
- Cleaning of equipment
- Seasoning of griddle plates

- 10. Voltage conversions
- 11. Gas conversions
- Pilot light adjustment
- Miscellaneous adjustments 13
- Thermostat calibration and by-pass adjustment
- Resetting of circuit breakers or safety controls or reset buttons 15
- 16. Replacement of bulbs
- Replacement of fuses 17.
- Repair of damage created during transit, delivery, & 18.

installation OR created by acts of God

PORTABLE EQUIPMENT Star will not honor service bills that include travel time and mileage charges for servicing any products considered "Portable" including items listed below. These products should be taken to the Service Agency for repair:

- * The Model 510FD, 510FF Fryer.
- * The Model 526TOA Toaster Oven.
- * The Model J4R, 4 oz. Popcorn Machine.
- * The Model 518CMA & 526CMA Cheese Melter.
- * The Model 12MC & 15MC & 18MCP Hot Food Merchandisers.
- * The Model 12NCPW & 15NCPW Nacho Chip/Popcorn Warmer.
- * All Hot Dog Equipment except Roller Grills & Drawer Bun Warmers.
- * All Nacho Cheese Warmers except Model 11WLA Series Nacho Cheese Warmer.
- * All Condiment Dispensers except the Model HPD & SPD Series Dispenser. * All Specialty Food Warmers except Model 130R, 11RW Series, and 11WSA Series.
- * All QCS/RCS Series Toasters except Model QCS3 & RCS3 Series.
- * All Fast Steamer Models except Direct Connect Series.

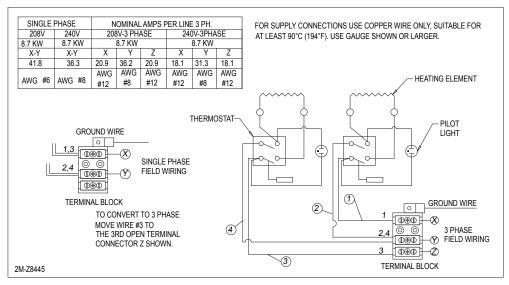
- ALL: * Pop-Up Toasters
- * Butter Dispensers
- * Pretzel Merchandisers (Model 16PD-A Only)
- * Pastry Display Cabinets
- * Nacho Chip Merchandisers
- * Accessories of any kind
- * Sneeze Guards
- * Pizza Ovens (Model PO12 Only)
- * Heat Lamps
- * Pumps-Manual

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

FOR ASSISTANCE

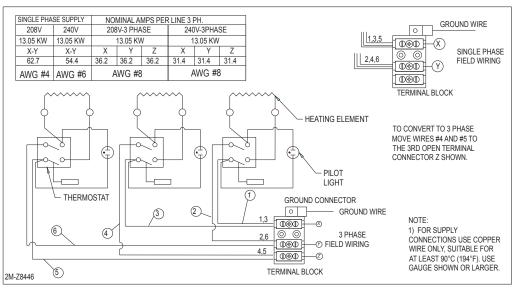
Should you need any assistance regarding the Operation or Maintenance of any Star equipment; write, phone, fax or email our Service Department. In all correspondence mention the Model number and the Serial number of your unit, and the voltage or type of gas you are using.

2M-Z8514, Ultra-Max Electric Griddle

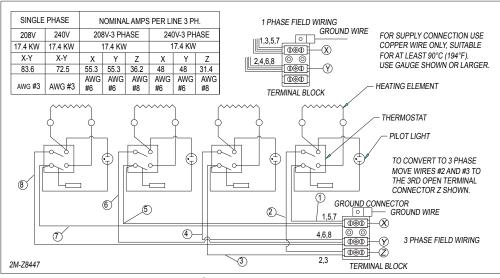


NOTE: Wattage is 4.35 kw per heated zone. See unit nameplate on front panel for correct supply voltage.

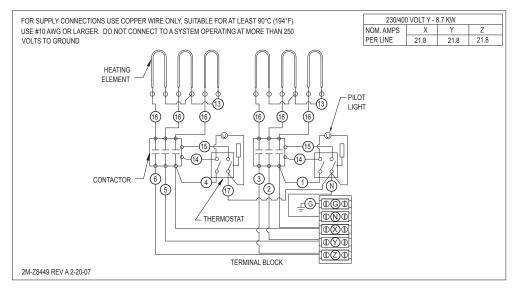
MODEL 724T AND 760T (1SIDE)



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

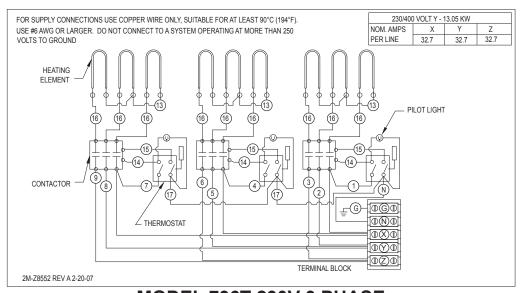


MODEL 748T

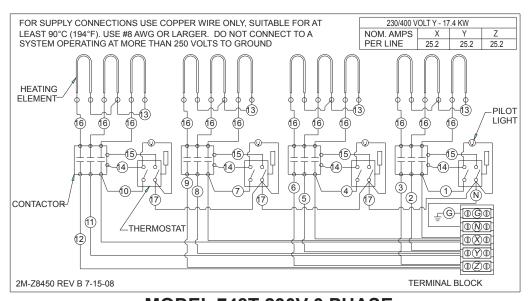


NOTE: Wattage is 4.35 kw per heated zone. (1450 watts per-element) See unit nameplate for correct supply voltage.

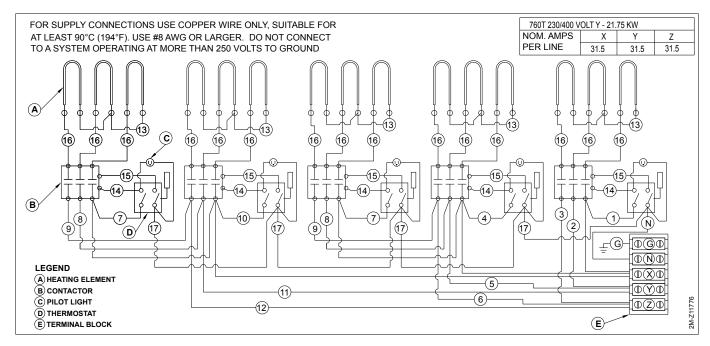
MODEL 724T 230V 3 PHASE



MODEL 736T 230V 3 PHASE

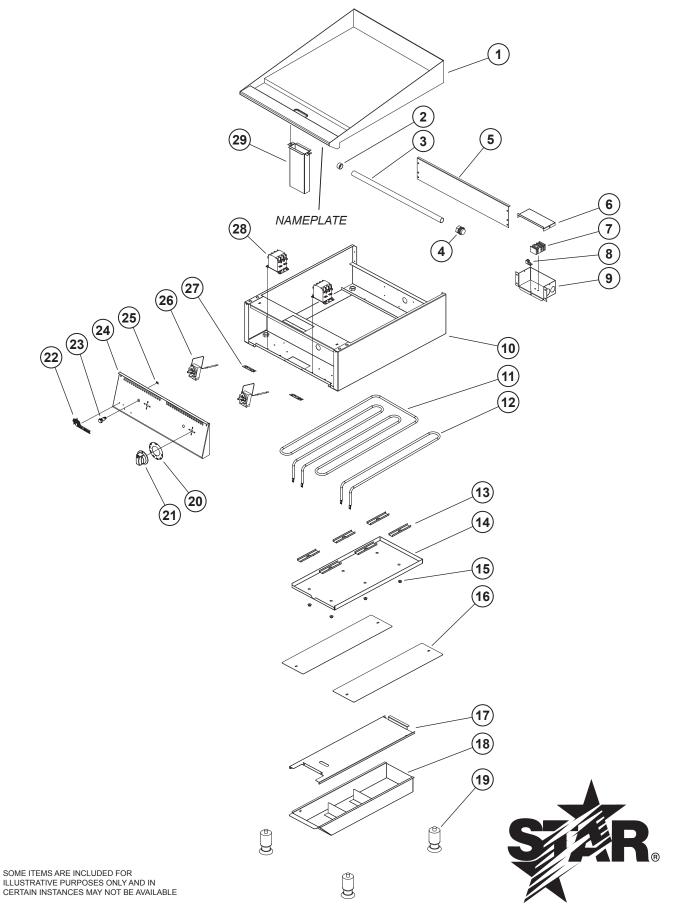


MODEL 748T 230V 3 PHASE



MODEL 760T 230/400V Y 3 PHASE





MODEL 724TA, 736TA, 748TA, 760TA, 772TA

STAR MANUFACTURING INTERNATIONAL, INC. SK2122 REV A. 8/02/2012

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PARTS LIST

		Model: 724TA ULTRA-MAX ELEC	TRIC GRID	DLE
Fig No.	Part No.	Description	Qty	Application
	G5-824034	GRIDDLE PLATE ASSY 724		724TA
1	G5-824035	035 GRIDDLE PLATE ASSY 724CHS	724TCHSA	
2	2E-Z8356	3/4" PLASTIC END BUSHING	1	
3	2E-Z8361	3/4"x 22 3/4 EMT TUBE	1	
4	2E-Z8358	3/4" EMT CONNECTOR	1	
5	G5-Z8491	REAR PANEL 24	1	
	G5-Z10349	ELECTRICAL BOX COVER		230V
6	G5-Z8481	JUNCTION BOX COVER	1	
_	2E-Z8482	TERMINAL BLOCK		208/240V
7	2E-Z9565	TERMINAL BLOCK 5 POS #4	1	230V
8	2E-Z8423	TERMINAL LUG 14-2 AL-CU	1	208/240V
	G5-824023	JUNCTION BOX ASSY	1	208/240V
9	G5-Z10348	ELECTRICAL BOX	1	230V
10	G5-824021	BODY ASSY 24"	1	
44	2N-Z8484	HEATING ELEMENT 4350W 208V	1	208V
11	2N-Z8485	HEATING ELEMENT 4350W 240V	2	240V
12	2N-Z8487	HEATING ELEMENT 1450W	6	230V
13	G5-Z8489	HEATER ELEMENT CLAMPS	12	
14	G5-Z8488	HEATER ELEMENT SHIELD	2	
15	2C-6517	NUT 1/4-20 HEX STL NP	24	
16	G5-Z8468	BOTTOM PANEL 24	2	
17	G5-Z8515	DRAWER SLIDE	1	
18	G5-824014	GREASE DRAWER ASSY	1	
40	2A-Z4614	FOOT, FLANGED NON-SKID	1	
19	2R-Z19119	FOOT, TAPERED STEEL	4	
20	2M-Z16040	GRAPHIC, DIAL 450F CW	2	
21	I4-Z15487	KNOB ASSEMBLY LG E-F KEY	2	
22	2M-Z15805	LOGO, ULTRA-MAX	1	
23	2J-Y6690	PILOT LIGHT 240V	2	
24	G5-Z16208	FRONT PANEL - 724TA	1	
25	2C-8477	CLIP .125 PO STL PHOS	4	
26	2T-Z5958	THERMOSTAT	2	
27	2P-Z8478	HINGE, 2.5" U-MAX	2	
28	2E-302789	CONTACTOR 50A 3 PH 208	2	724TA-230V
29	G5-824012	CHUTE ASSEMBLY	1	
NI	2M-Z8445	WIRING DIAGRAM LABEL 24"	1	724TA
NI	2M-Z8449	WIRING DIAGRAM LABEL 24CE	1	724TA-230V, 724TCHSA-230V

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

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		Model: 736TA ULTRA-MAX ELE	CTRIC GRID	DLE
Fig No.	Part No.	Description	Qty	Application
4	G5-836034	GRIDDLE PLATE ASSY 736	4	736TA
1	G5-836035	GRIDDLE PLATE ASSY 736CHS	1	736TCHSA
2	2E-Z8356	3/4" PLASTIC END BUSHING	1	
3	2E-Z8361	3/4"x 22 3/4 EMT TUBE	1	
4	2E-Z8358	3/4" EMT CONNECTOR	1	
5	G5-Z8492	REAR PANEL 36	1	
	G5-Z10349	ELECTRICAL BOX COVER	4	230V
6	G5-Z8481	JUNCTION BOX COVER	1	
7	2E-Z8482	TERMINAL BLOCK	4	208/240V
7	2E-Z9565	TERMINAL BLOCK 5 POS #4	1	230V
8	2E-Z8423	TERMINAL LUG 14-2 AL-CU	1	208/240V
9	G5-824023	JUNCTION BOX ASSY	1	
9	G5-Z10348	ELECTRICAL BOX	1	230V
10	G5-836019	BODY ASSY 36"	1	
44	2N-Z8484	HEATING ELEMENT 4350W 208	2	208V
11	2N-Z8485	HEATING ELEMENT 4350W 240	3	240V
12	2N-Z8487	HEATING ELEMENT 1450W 230	9	230V
13	G5-Z8489	HEATER ELEMENT CLAMPS	18	
14	G5-Z8488	HEATER ELEMENT SHIELD	3	
15	2C-6517	NUT 1/4-20 HEX STL NP	36	
16	G5-Z8468	BOTTOM PANEL 24	1	
10	G5-Z8469	BOTTOM PANEL 36	'	
17	G5-Z8515	DRAWER SLIDE	1	
18	G5-824014	GREASE DRAWER ASSY	1	
19	2A-Z4614	FOOT- 2 IN D.X 4 IN L.	4	
19	2R-Z19119	FOOT, TAPERED STEEL		
20	2M-Z16040	GRAPHIC, DIAL 450F CW	3	
21	I4-Z15487	KNOB ASSEMBLY LG E-F KEYT	3	
22	2M-Z15805	LOGO, ULTRA-MAX	1	
23	2J-Y6690	PILOT LIGHT 240V	3	
24	G5-Z16153	FRONT PANEL - 736TA	1	
25	2C-8477	CLIP .125 PO STL PHOS	4	
26	2T-Z5958	THERMOSTAT	3	
27	2P-Z8478	HINGE, 2.5" U-MAX	2	
28	2E-302789	CONTACTOR 50A 3PH 208V	3	230V
29	G5-824012	CHUTE ASSEMBLY	1	
NI	2M-Z8446	WIRING DIAGRAM LABEL 36"	1	
NI	2M-Z8552	WIRING DIAGRAM LABEL 36CE	1	736TA-230V, 736TCHSA-230V

PAGE <u>1</u> OF <u>1</u>



	Mode	I: 748TA ULTRA-MAX ELECTRIC G	SRIDDLE	, , ,
Fig No.	Part No.	Description	Qty	Application
1	G5-848034	GRIDDLE PLATE ASSY 748	1	748TA
'	G5-848035	GRIDDLE PLATE ASSY 748CHS	I	748TCHSA
2	2E-Z8356	3/4" PLASTIC END BUSHING	1	
3	2E-Z8361	3/4"x 22 3/4 EMT TUBE	1	
4	2E-Z8358	3/4" EMT CONNECTOR	1	
5	G5-Z8493	REAR PANEL 48	1	
6	G5-Z8481	JUNCTION BOX COVER	1	208/240V
6	G5-Z10349	ELECTRICAL BOX COVER	ı	230V
7	2E-Z8482	TERMINAL BLOCK	1	208/240V
'	2E-Z9565	TERMINAL BLOCK 5 POS #4	1	230V
8	2E-Z8423	TERMINAL LUG 14-2 AL-CU	1	208/240V
9	G5-824023	JUNCTION BOX ASSY	1	208/240V
9	G5-Z10348	ELECTRICAL BOX	1	230V
10	G5-848019	BODY ASSY 48"	1	
44	2N-Z8484	HEATING ELEMENT 4350W 208	4	208V
11	2N-Z8485	HEATING ELEMENT 4350W 240V	4	240V
12	2N-Z8487	HEATING ELEMENT 1450W 230V	12	230V
13	G5-Z8489	HEATER ELEMENT CLAMPS	24	
14	G5-Z8488	HEATER ELEMENT SHIELD	4	
15	2C-6517	NUT 1/4-20 HEX STL NP	48	
40	G5-Z8468	BOTTOM PANEL 24	4	
16	G5-Z8470	BOTTOM PANEL 48	1	
17	G5-Z8515	DRAWER SLIDE	1	
18	G5-824014	GREASE DRAWER ASSY	1	
40	2A-Z4614	FOOT- 2 IN D.X 4 IN L.	4	
19	2R-Z19119	FOOT, TAPERED STEEL	4	
20	2M-Z16040	GRAPHIC, DIAL 450F CW	4	
21	I4-Z15487	KNOB ASSEMBLY LG E-F KEYT	4	
22	2M-Z15805	LOGO, ULTRA-MAX	1	
23	2J-Y6690	PILOT LIGHT 240V	4	
24	G5-Z16209	FRONT PANEL - 748TA	1	
25	2C-8477	CLIP .125 PO STL PHOS	3	
26	2T-Z5958	THERMOSTAT	4	
27	2P-Z8478	HINGE, 2.5" U-MAX	2	
28	2E-302789	CONTACTOR 50A 3 PHASE 208	4	
29	G5-824012	CHUTE ASSEMBLY	1	
NI	2M-Z8447	WIRING DIAGRAM LABEL 48"	1	208/240V
NI	2M-Z8450	WIRING DIAGRAM LABLE 48CE	1	230V

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Model: 760TA ULTRA-MAX ELECTRIC GRIDDLE				
Fig No.	Part No.	Description	Qty	Application
4	G5-860034	GRIDDLE PLATE ASSY 760	1	760TA
1	G5-860035	G5-860035 GRIDDLE PLATE ASSY 760CHS		760TCHSA
	2E-Z8358	3/4" EMT CONNECTOR	2	208/240V
2			1	230V
	05 70004	0/4" 00 0/4 5147 71 105	2	208/240V
3	2E-Z8361	3/4"x 22 3/4 EMT TUBE	1	230V
4	05 70050	2/4" DLACTIC FND DUCUING	2	208/240V
4	2E-Z8356	3/4" PLASTIC END BUSHING	1	230V
5	G5-Z8494	REAR PANEL 60	1	760TA-208V
C	G5-Z10349	ELECTRICAL BOX COVER	1	230V
6	G5-Z8481	JUNCTION BOX COVER	2	208/240V
7	2E-Z8482	TERMINAL BLOCK	2	208/240V
7	2E-Z9565	TERMINAL BLOCK 5 POS #4	1	230V
8	2E-Z8423	TERMINAL LUG 14-2 AL-CU	2	208/240V
	G5-824023	JUNCTION BOX ASSY	2	208/240V
9	G5-Z10348	ELECTRICAL BOX	1	230V
10	G5-860012	BODY ASSY 760T 230V	4	230V
10	G5-860019	BODY ASSY 60"	1	208/240V
11	2N-Z8484	HEATING ELEMENT 4350W 208	-	208V
"	2N-Z8485	HEATING ELEMENT 4350W 240	5	240V
12	2N-Z8487	HEATING ELEMENT 1450W 230	15	230V
13	G5-Z8489	HEATER ELEMENT CLAMPS	30	
14	G5-Z8488	HEATER ELEMENT SHIELD	5	
15	2C-6517	NUT 1/4-20 HEX STL NP	60	
16	G5-Z8468	BOTTOM PANEL 24	2	
10	G5-Z8471	BOTTOM PANEL 60	1	
17	G5-Z8515	DRAWER SLIDE	2	
18	G5-824014	GREASE DRAWER ASSY	2	
19	2A-Z4614	FOOT- 2 IN D.X 4 IN L.	4	
19	2R-Z19119	FOOT, TAPERED STEEL	4	
20	2M-Z16040	GRAPHIC, DIAL 450F CW	5	
21	I4-Z15487	KNOB ASSEMBLY LG E-F KEYT	5	
22	2M-Z15805	LOGO, ULTRA-MAX	1	
23	2J-Y6690	PILOT LIGHT 240V	5	
24	G5-Z16210	FRONT PANEL - 760TA	1	
25	2C-8477	CLIP .125 PO STL PHOS	4	
26	2T-Z5958	THERMOSTAT	5	
27	2P-Z8478	HINGE, 2.5" U-MAX	2	
28	2E-302789	CONTACTOR 50A 3 PH 208	5	
29	G5-824012	CHUTE ASSEMBLY	2	
NI	2M-Z11776	LABEL-WIRE DIAGRAM	1	230V
NI	2M-Z8445	WIRING DIAGRAM LABEL 24"	1	208/240V

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	Model:	772TA ULTRA-MAX ELECTRIC GF	RIDDLE	
Fig No.	Part No.	Description	Qty	Application
4	G5-872034	GRIDDLE PLATE ASSY 772	4	772T
1	G5-872035	GRIDDLE PLATE ASSY 772CHS	1	772TCHSA
2	2E-Z8356	3/4" PLASTIC END BUSHING	2	
3	2E-Z8361	3/4"x 22 3/4 EMT TUBE	2	
4	2E-Z8358	3/4" EMT CONNECTOR	2	
5	G5-Z8495	REAR PANEL 72	1	
6	G5-Z8481	JUNCTION BOX COVER	2	
7	2E-Z8482	TERMINAL BLOCK	2	
8	2E-Z8423	TERMINAL LUG 14-2 AL-CU	2	
9	G5-824023	JUNCTION BOX ASSY	2	
10	G5-872019	BODY ASSY 72"	1	
44	2N-Z8484	HEATING ELEMENT 4350W 208		208V
11	2N-Z8485	HEATING ELEMENT 4350W 240	6	240V
13	G5-Z8489	HEATER ELEMENT CLAMPS	36	
14	G5-Z8488	HEATER ELEMENT SHIELD	6	
15	2C-6517	NUT 1/4-20 HEX STL NP	60	
16	G5-Z8468	BOTTOM PANEL 24	2	
16	G5-Z8472	BOTTOM PANEL 72	1	
17	G5-Z8515	DRAWER SLIDE	2	
18	G5-824014	GREASE DRAWER ASSY	2	
19	2A-Z4614	FOOT- 2 IN D.X 4 IN L.	4	
19	2R-Z19119	FOOT, TAPERED STEEL	4	
20	2M-Z16040	GRAPHIC, DIAL 450F CW	6	
21	I4-Z15487	KNOB ASSEMBLY LG E-F KEYT	6	
22	2M-Z15805	LOGO, ULTRA-MAX	1	
23	2J-Y6690	PILOT LIGHT 240V	6	
24	G5-Z16211	FRONT PANEL - 772TA	1	
25	2C-8477	CLIP .125 PO STL PHOS	4	
26	2T-Z5958	THERMOSTAT	6	
27	2P-Z8478	HINGE, 2.5" U-MAX	2	
29	G5-824012	CHUTE ASSEMBLY	2	
NI	2M-Z8446	WIRING DIAGRAM LABEL 36"	2	

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