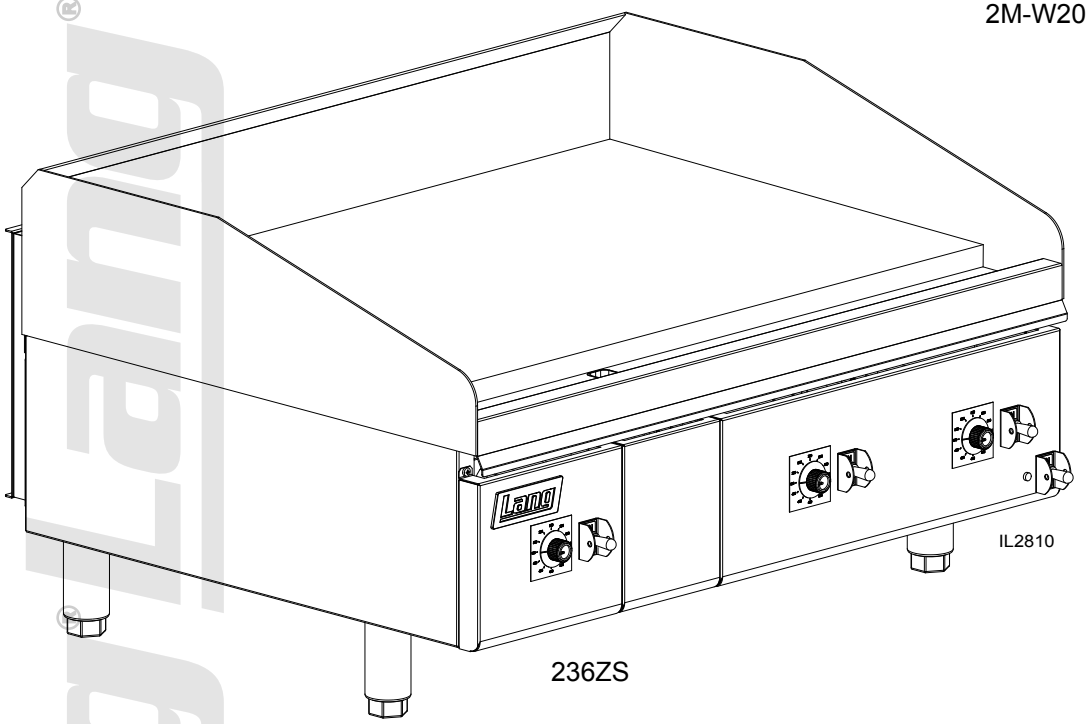
ENVIROZONE SELECTRONIC GAS GRIDDLE

Commercial

224ZS, 236ZS, 248ZS, 260ZS, 272ZS
224ZSD, 236ZSD, 248ZSD, 260ZSD, 272ZSD

Installation and Operation Instructions

2M-W2014 Rev. B 10/20/15



IL2810

236ZS

SAFETY SYMBOL

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

FOR YOUR SAFTEY

DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS AND LIQUIDS IN THE VICINTIY OF THIS OR ANY OTHER APPLIANCE.

The installation of the Appliance must 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.

POST IN 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, OPERATION & MAINTENANCE INSTRUCTIONS THOROUGHLY BEFORE INSTALLING OR SERVICING THIS EQUIPMENT.

WARNING

RISK OF FIRE OR ELECTRIC SHOCK
DO NOT OPEN

WARNING, TO REDUCE THE RISK OF ELECTRICAL SHOCK, DO NOT REMOVE CONTROL PANEL. NO USER-SERVICABLE PARTS INSIDE.
REPAIRS SHOULD BE DONE BY AUTHORIZED SERVICE PERSONNEL ONLY.

NOTICE

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

Lang 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 Lang Manufacturing exercises good faith efforts to provide information that is accurate, we are not responsible for errors or omissions in information provided or conclusions reached as a result of using the specifications. By using the information provided, the user assumes all risks in connection with such use.

MAINTENANCE AND REPAIRS

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

Model No.: _____ Purchased From: _____

Serial No.: _____ Location: _____

Voltage: _____ Purchase Date: _____

1-Phase or 3 Phase: _____ Installed Date: _____

PROBLEMS, QUESTIONS or CONCERNS

Before you proceed consult you authorized Lang service agent directory
or
Call the Lang Technical Service Department at (314) 678-6315

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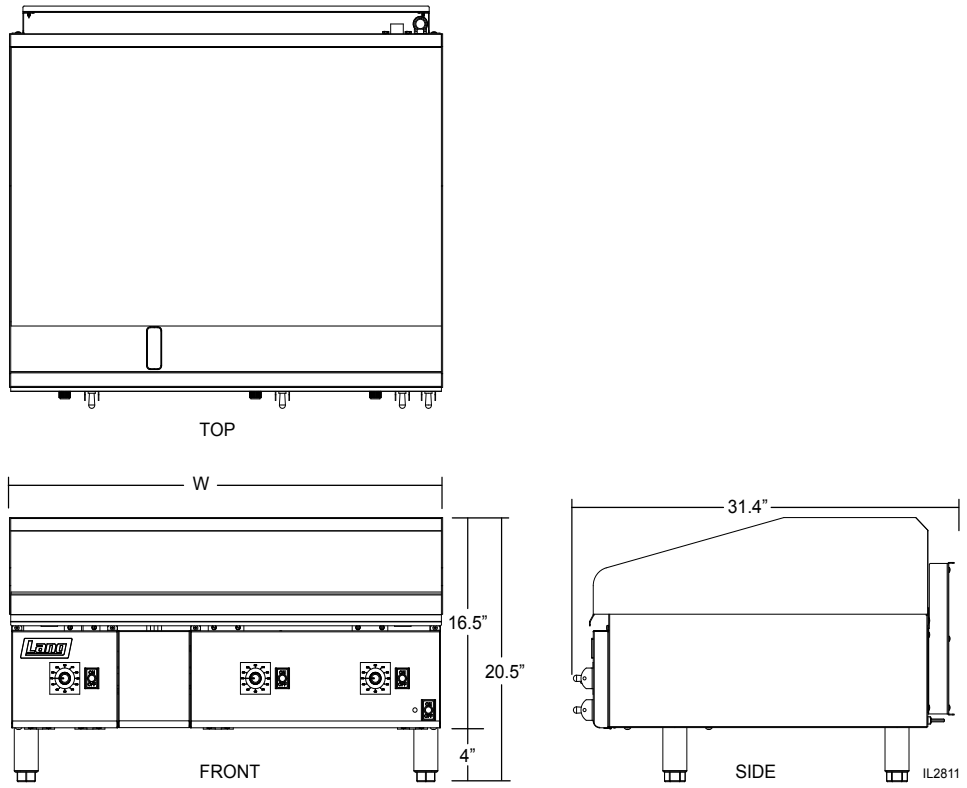
NOTICE **Service on this or any other Lang appliance must be performed by qualified personnel only. Consult your Lang Authorized Service Agent Directory. You can call our tech service number (314) 678-6315 or visit our website WWW.LANGWORLD.COM for the service agent nearest you.**

EQUIPMENT SPECIFICATIONS



Model	Height x Width x Depth* (Not including legs)	Clearance from combustible surface	Weight		Freight Class
			Actual	Shipping	
224ZS	16.4" x 24.1" x 30.4" 418mm x 613mm x 773mm	Sides: 5", Back: 5"	243 lbs. 110 kg	280 lbs. 127 kg	65
236ZS	16.4" x 36.1" x 30.4" 418mm x 917mm x 773mm		368 lbs. 167 kg	420 lbs. 191 kg	
248ZS	16.4" x 48.1" x 30.4" 418mm x 1222mm x 773mm		448 lbs. 204 kg	520 lbs. 236 kg	
260ZS	16.4" x 60.1" x 30.4" 418mm x 1527mm x 773mm		556 lbs. 253 kg	635 lbs. 289 kg	
272ZS	16.4" x 72.1" x 30.4" 418mm x 1832mm x 773mm		689 lbs. 313 kg	800 lbs. 364 kg	

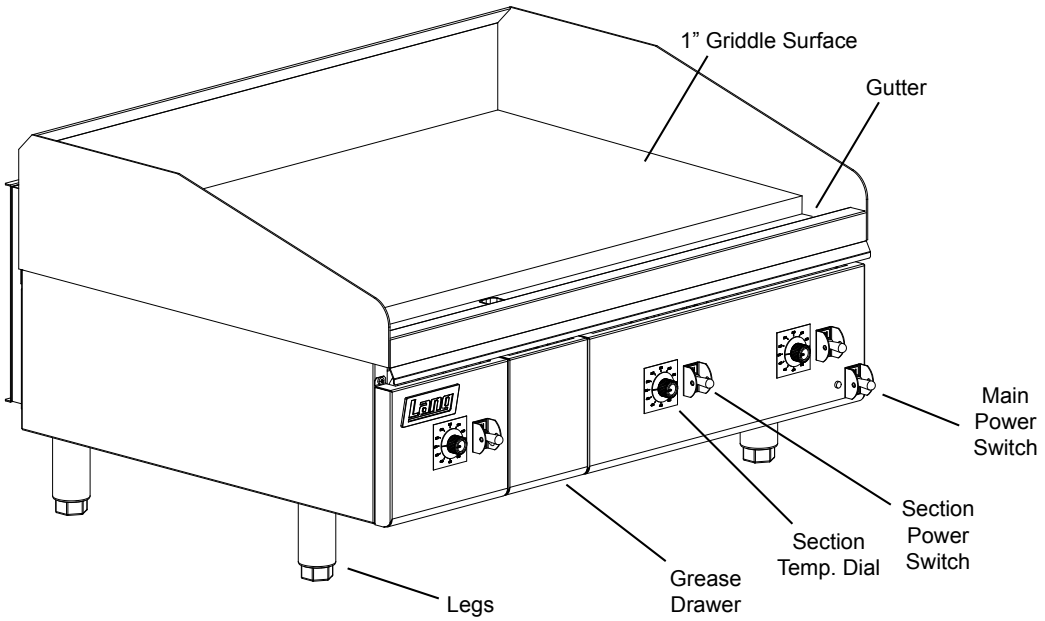
*= For units with a 30" Deep Griddle surface, add 7" to the overall depth of the unit.

SPECIFICATIONS

Model	NAT. Gas	LP Gas	Burner Input	Manifold	Gas Connection (3/4" NPT)		Electrical Requirments			
							Voltage	Total kW	Phase	Amps / Line
224ZS-NAT	X		27000 BTU/hr	5 WC	1	54,000 BTU/hr	115V/60Hz	0.5	1	2.0
224ZS-LP		X		10 WC						
236ZS-NAT	X			5 WC		81,000 BTU/hr				
236ZS-LP		X		10 WC						
248ZS-NAT	X			5 WC		108,000 BTU/hr				
248ZS-LP		X		10 WC						
260ZS-NAT	X			5 WC		135,000 BTU/hr				
260ZS-LP		X		10 WC						
272ZS-NAT	X			5 WC		162,000 BTU/hr				
272ZS-LP		X		10 WC						

Model	NAT. Gas	LP Gas	Burner Input	Manifold	Gas Connection (3/4" NPT)		Electrical Requirments			
							Voltage	Total kW	Phase	Amps / Line
224ZSD-NAT	X		35000 BTU/hr	5 WC	1	70.000 BTU/hr	115V/60Hz	0.5	1	2.0
224ZSD-LP		X		10 WC						
236ZSD-NAT	X			5 WC		105,000 BTU/hr				
236ZSD-LP		X		10 WC						
248ZSD-NAT	X			5 WC		140,000 BTU/hr				
248ZSD-LP		X		10 WC						
260ZSD-NAT	X			5 WC		175,000 BTU/hr				
260ZSD-LP		X		10 WC						
272ZSD-NAT	X			5 WC		210,000 BTU/hr				
272ZSD-LP		X		10 WC						

EQUIPMENT DESCRIPTION



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 stainless steel drop-down door keeps the controls cool and control area clean.

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

The Selectronic Griddle comes with the solid state controls which include:

- A Main Power Switch & Power Indicator for the entire unit.
- 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 (79°C to 232°C) 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.

Technical

- Griddle operates on either Natural gas or Propane. This must be specified when ordering. It is shipped with a Power Cord and Plug attached.
- Floor space required is 30" (76.20cm) Deep, and width is 2 ft, 3ft, 4ft, 5ft, or 6ft depending on actual model number.
- The griddle weighs 260, 390, 520, 650, 780 lbs. depending on actual model number.

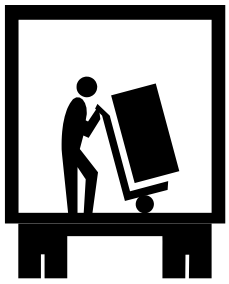
Griddle Gas and Voltage Specifications

The Lang Model can be connected to any 120 Volt source. The gas and electrical specifications are listed in the table on the previous page.

NOTICE **The data plate is on the right side of the griddle. The oven 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.**

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 it 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 Company. File your claim with the carrier.**

Location

Prior to un-crating, move the oven 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.

The oven can now be removed from the skid.

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.

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

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

VENTILATION & CLEARENCE

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 5" (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 fl ow of combustion and ventilation air. Provisions for adequate air supply must be furnished. The legs supplied with the unit must be installed. 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 fl ue or stack.

INSTALLATION

Leg Installation

There are four, adjustable legs provided for Enviro-Zone griddles.

The legs are shipped in the grease drawer(s) 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.

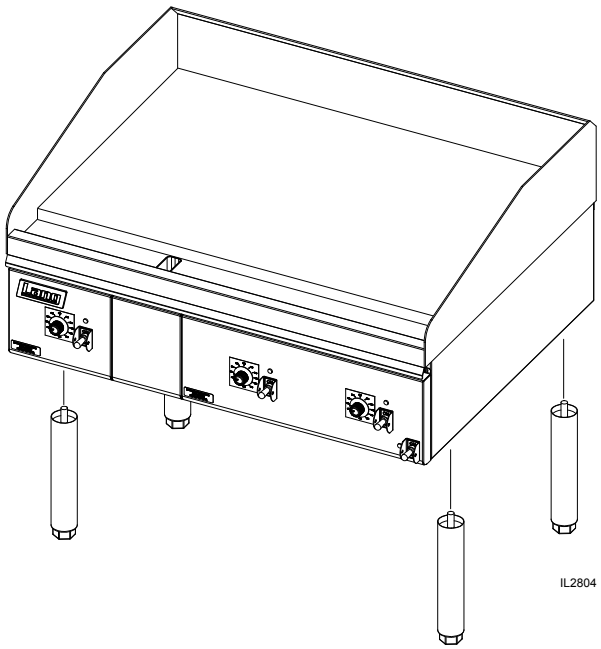
Electrical Connection

The griddle is supplied with a cord and plug. The receptacle is not provided with the griddle.

Follow the receptacle manufacturer's instructions when connecting the receptacle to the power supply.

Gas Connection

This griddle is manufactured for use with the type of gas indicted on the nameplate. Contact the factory if your type of gas does not match the nameplate data.



Above: *typical leg installation*

All gas connectors must be in accordance with local codes and comply with the National Fuel Federal Gas Codes ANSI Z223.1 latest edition.

This appliance should be installed with a separate gas valve in the gas line ahead of the unit. Use a 3/4 inch or larger gas supply line.

Remove the 5/16 inch nuts securing the rear of burners. These nuts are for securing the main burners during transportation only. The rear burner shield must be removed to gain access to the nuts.

A pressure regulator for the type of gas specified is supplied with each appliance, and internally installed in the grill at the factory.

The pressure in the manifold of the appliance should be tested with a manometer and the regulator adjusted for proper pressure with the appliance operating at full fire. A 1/8 inch NPT tap is provided in the manifold for connecting a manometer.

Correct manifold pressures are:

5 inches water column for natural gas
10 inches water column for propane

When replacing the plug in the manifold, a pipe joint compound or sealant should be used that is resistant to the action of liquid petroleum gas.

Initial adjustments are the responsibility of the installer and are not chargeable to Lang Manufacturing.

After the griddle is in its final position, adjust the legs to create 1/8 inch slant from back to front. This will allow the grease to run into the grease gutter and provide the proper combustion air for the burners.

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 inside the control compartment of each griddle. The griddle voltage, serial number, gas specifications, 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.**

INITIAL START UP

Initial Lighting Procedure

Clean the preservative coating from the griddle plate and splash guard. Add a mild detergent to hot water and wash the griddle plate and splash guard. Rinse with a damp sponge and dry with a clean rag.

WARNING: BEFORE LIGHTING, USE A SOAP AND WATER SOLUTION TO TEST ALL JOINTS FOR GAS LEAKS.

- Plug the unit into a 115-volt power supply.
- Turn the ON-STANDBY toggle switch to ON.
- Set the temperature dials to the desired temperature.
- Turn the toggle switch to each section to ON.
- To turn the griddle off, simply turn the main toggle switch to STANDBY.

Seasoning the Griddle Plate (non chrome only)

- Set the temperature dials to 300°F (148°C).
- Observe the burners through the opening at the top of the control panel.
- When the burners go OFF, apply a thin coat of high-grade, non-salted vegetable oil to the griddle surface.
- Rub the oil into the griddle surface with the flat side of a spatula or a towel.
- Recoat any dry spots that appear then wait two minutes and wipe off any excess oil.
- Repeat the seasoning process at 350°F (176°C) and at 400°F (204°C).

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

Setting the Griddle Temperature

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

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.

CAUTION

ALWAYS KEEP THE AREA NEAR THE APPLIANCE FREE FROM COMBUSTIBLE MATERIALS.

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 / C)	TIME (MIN)
HAMBURGER	350°F (176°C)	
2 patties per LB		6 to 8
4 patties per LB		4 to 6
6 patties per LB		3 to 4
STEAKS		
1/2 to 3/4 inch thick, cooked medium	375°F (190°C)	5 to 7
3/4 to 1 inch thick, cooked medium		8 to 10
Lamb Chops	350°F (176°C)	6 to 8
Pork Chops		6 to 8
Salmon		6 to 8
Halibut	325°F (162°C)	6 to 8
Snapper		6 to 8
Hashbrown Potatoes	375°F (190°C)	3 to 4
Bacon	350°F (176°C)	3 to 4
Sausage Links or Patties		3 to 4
Ham (Pre-cooked)	375°F (190°C)	2
Eggs	275°F (135°C)	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.

OPERATION

Loading the Griddle

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. The temperature control sensor is mounted under the griddle plate in the center of each cooking section.

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 slowly.

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 insure you the proper griddle temperature.

SEQUENCE OF OPERATION

Power On

When the griddle is connected to 115 Volt power, the spark module for each section starts sparking. While they are sparking the solenoid valve for the pilot burners are energized.

When the individual pilot burners ignite, and the pilot flame is verified, the spark module will stop sparking. Note: The pilot burners will remain lit until the griddle is removed from power or the gas is shut off.

When the main switch is turned on, 24 Volts is applied to the temperature control circuit.

When one of the individual section's switch is turned on, it provides power to the circuit board for that section.

The operator can now set the temperature of that section by selecting it on the temperature dial.

When the temperature on the dial is set higher than the temperature of the griddle section the circuit board will generate a "Heat call". This call (24 VAC Signal) goes to the solenoid valve opening the valve. The pilot burner ignites the main burner.

As the griddle section temperature increases the temperature sense probe resistance increases.

When the griddle section reaches the temperature set on the selector switch, the circuit board which monitors the probe resistance will turn off the heat call and there by close the gas valve.

When the griddle temperature drops below the set temperature the circuit board generates a new heat call and the sequence repeats.

MAINTENANCE & CLEANING

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 become difficult to remove. To prevent this condition the following cleaning suggestions should be followed:

1. Remove excess grease and food regularly with a 4" (100mm) wide Razor Sharp type scraper 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, nonabrasive, non-chlorinated cleaner such as Bon-Ami may be used to wipe surface clean, followed by wiping with a clean wet cloth.
3. Follow steps 2 and 3 from Griddle Care (Non-Chromium Surfaces) above.

CAUTION

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

CHROME GRIDDLE SURFACE LIMITED WARRANTY EXCLUSIONS

Your Chrome 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 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 Lang Manufacturing or one of its authorized representatives that the chrome surface has been misused or abused or subjected to the following situations:

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

Daily Cleaning (Non chrome only)

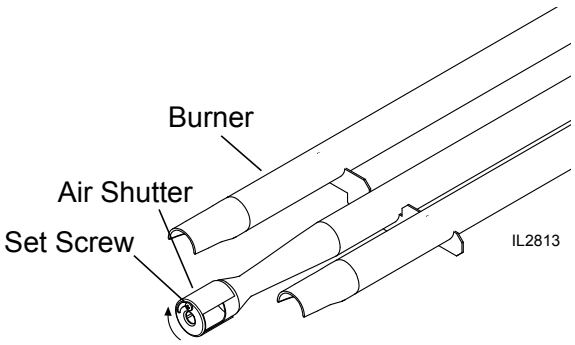
- Empty the grease drawer daily or whenever it is 3/4 full. It is easily removed for washing.
- Keep the griddle surface clean. After each cooking load, scrape the griddle surface to remove any carbonized grease.
- Once a day or when necessary the non chrome griddle surface should be thoroughly cleaned and seasoned again. Use a griddle stone, griddle pad, or liquid cleaner. Rub with the grain of the metal, being careful not to scrape the splash guard.
- Chrome griddle surfaces can be scraped with a 4" wide Razor Sharp scrapper and wipe surface with a damp cloth.
- Following the scraping, a damp cloth and non-silicated, non-abrasive, non-chlorinated cleaner such as Bon-Ami may be used to wipe surface clean, followed by wiping with a clean wet cloth.

Weekly Cleaning (Non chrome only)

- A mild detergent with water or one of the many commercial cleaners may be used.
- Be sure to rinse thoroughly and coat the griddle with a thin film of oil to prevent rusting, non-chrome surfaces only.
- Clean the exterior of the appliance with hot water and a mild detergent to maintain a gleaming appearance.
- Re-season the griddle plate after each cleaning, non-chrome surfaces only.

Burner Air Shutter Adjustment

- The air shutters are pre-set at the factory. However, minor adjustments may be required in the field to accommodate differences in gas and elevation.
- To adjust the air shutters, loosen the set screw holding the air damper to the burner near the gas inlet.
- Adjust the air mixture until the burner flame just flickers on the burner. "Lift-off" or yellow flame indicates improper shutter adjustment.
- Periodically inspect and clean the air shutters to insure complete combustion.



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.

TROUBLESHOOTING

Symptoms

The chart below is to assist in the troubleshooting of 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 cause, refer to the TEST section (on the following page) and locate the Possible Cause then refer to test to identify test procedures.

SYMPTON	POSSIBLE CAUSE
Entire griddle not lighting	• Failed regulator or plugged regulator vent • Failed transformer
Power indicator is not lit	• No power to cord outlet • Griddle unplugged from outlet • Failed power cord or plug • Failed power switch • Failed pilot light
Section will not heat	• Failed gas valve • Failed spark module • Failed circuit board • Failed temperature sensor • Plugged pilot orifice
Product burning	• Product is cooked too long • Failed temperature sensor • Failed circuit board • Failed temperature selector • Open wire between selector and circuit board
Product under done	• Failed temperature sensor • Failed circuit board • Failed temperature selector • Incorrect Gas pressure
Doesn’t ignite	• Failed igniter • Improper gas pressure • No power • Failed spark module

TROUBLESSHOOTING CONT.

TESTS

POSSIBLE CAUSE	TEST
Failed Regulator	• Replace regulator
Failed transformer	• Check transformer for correct voltage, replace as necessary
Failed power cord or plug	• Check cord and plug for proper voltage
Failed power switch	• Check switch for continuity across poles
Failed pilot light	• Check for continuity across pilot light leads
Failed gas valve	• Remove the wires from the valve terminals and check for continuity across the coil
Failed igniter	• Replace as necessary
Failed spark module	• Check for correct incoming voltage at module
Failed circuit board	• Check for proper voltage and operation
Failed temperature sensor	• Ohm sensor for correct resistance
Failed temperature selector	• Remove the wires and check the resistance on all settings
Open wire between selector and circuit board	• Replace as necessary
Incorrect gas pressure	• Adjust to correct pressure
Plugged regulator vent, or orifice	• Clean as necessary

NOTICE: **Service on this, or any other, LANG appliance must be performed by qualified personnel only. Consult your LANG authorized service agent directory or call the factory at (314) 678-6315, 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.

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.

KEY:

① POWER CORD
② ON/OFF SWITCH
③ PILOT SOLENOID
④ BURNER SOLENOID
⑤ RELAY
⑥ PILOT IGNITION MODULE
⑦ PILOT IGNITOR
⑧ WIRE NUT
⑨ INDICATOR LAMP
⑩ TEMP CONTROL BOARD
⑪ 12 POSITION SWITCH
⑫ RTD
⑬ CONTROL SWITCH
⑭ TRANSFORMER

Lang® LANG MANUFACTURING # 10 SUNNEN DRIVE ST. LOUIS, MO. 63143, USA	MATERIAL	MODEL NO.	PART NO. 2M-61122-W64
	FINISH	TITLE	W/D - 236ZS GRIDDLE (NO TIMERS)
	DR: ADAMS CK. DATE: 3/25/14		
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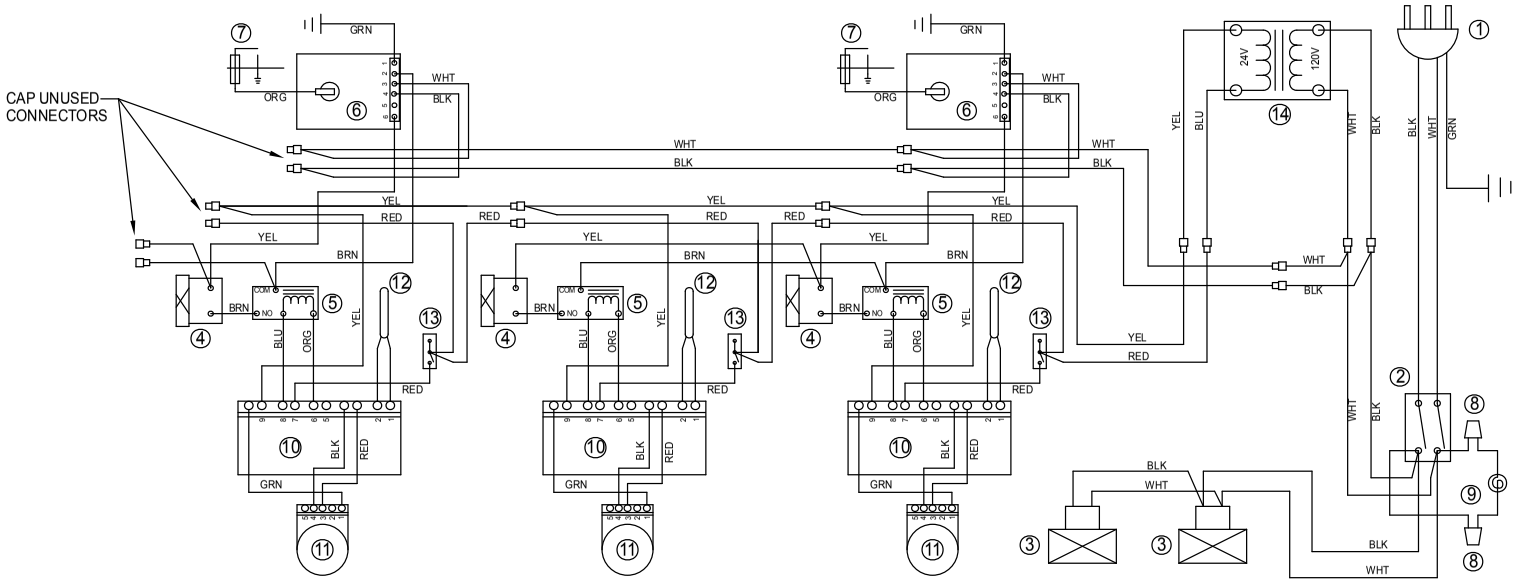
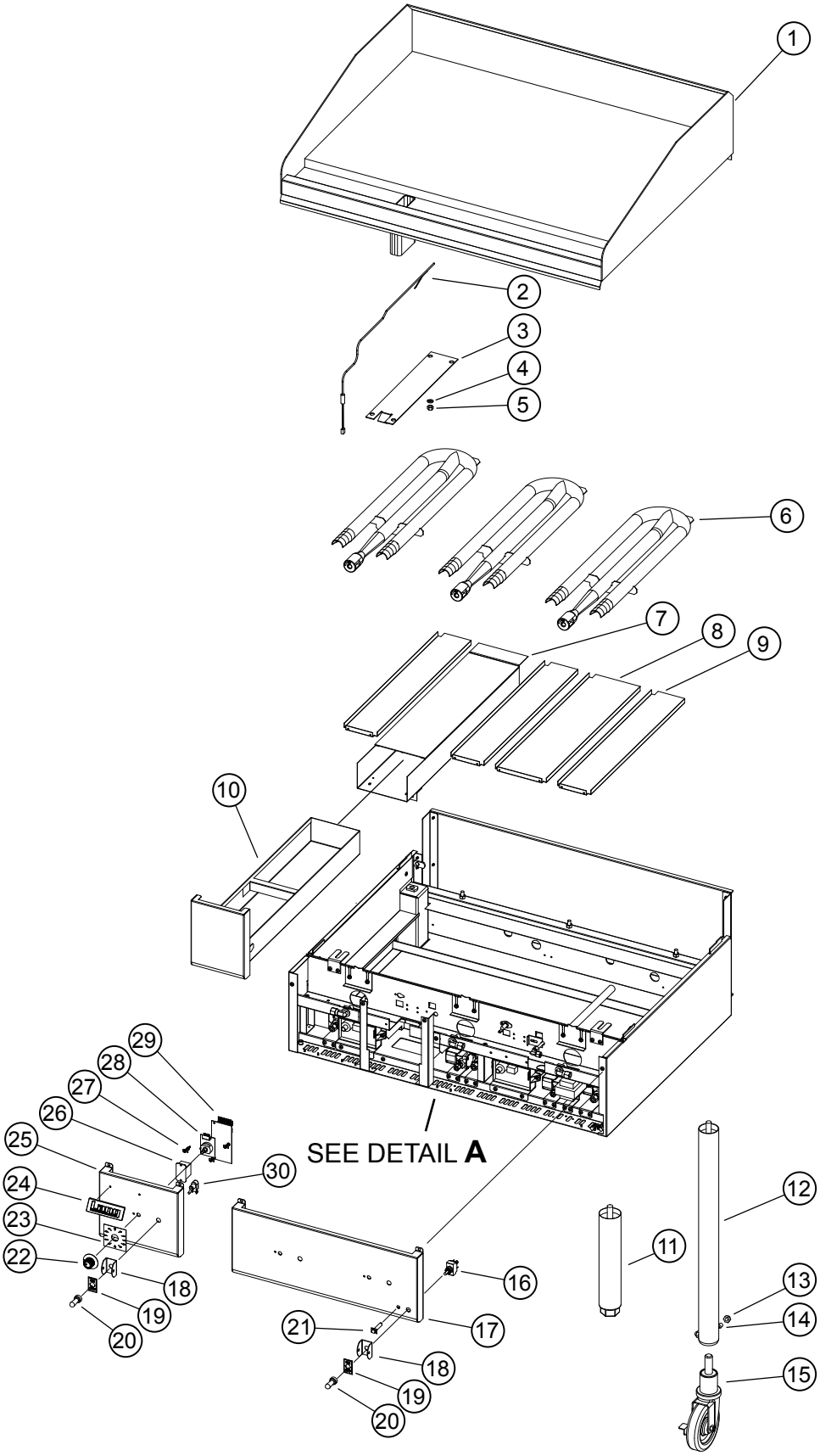


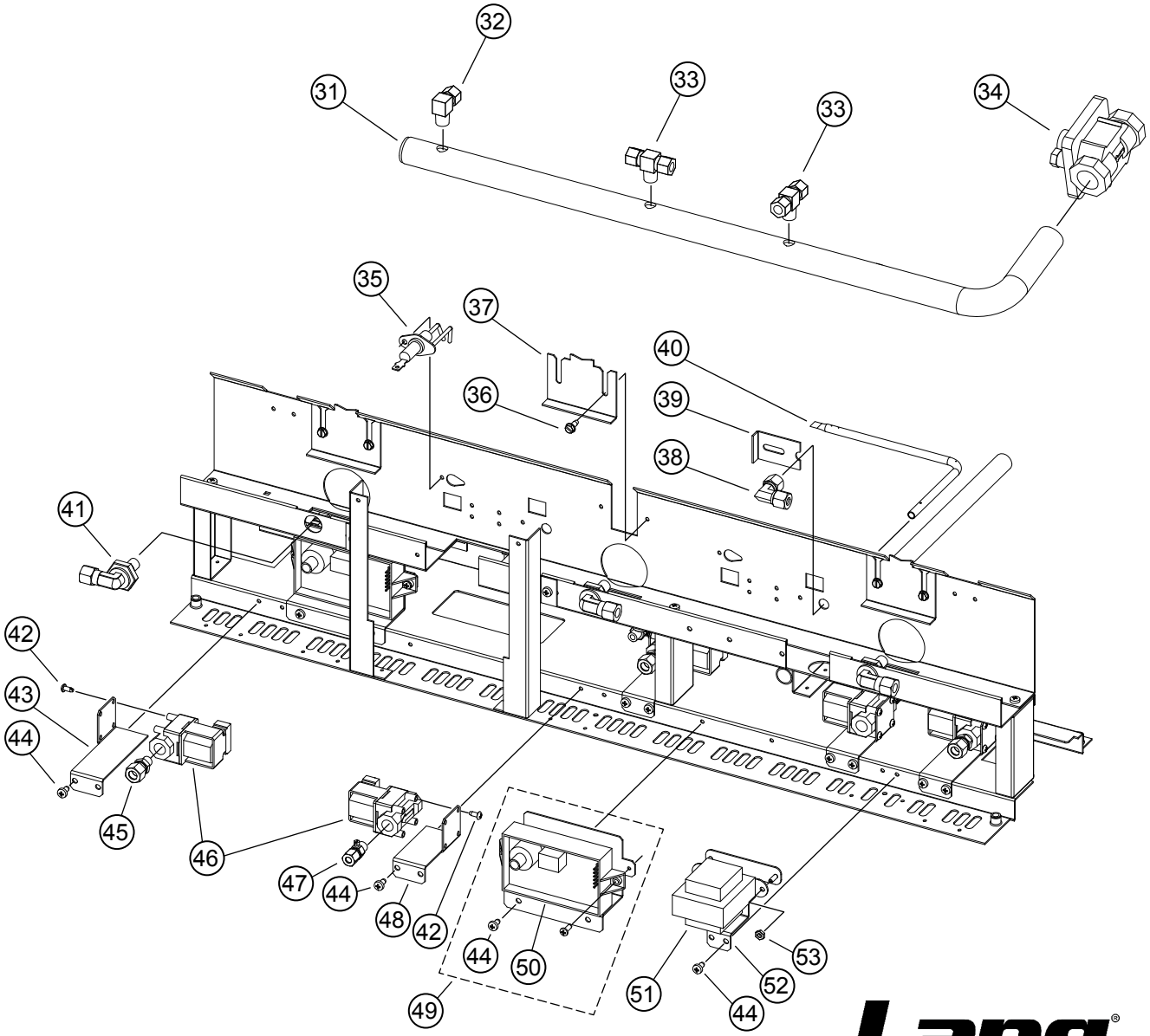


Model: EnviroZone Gas Selectronic Griddle

Lang®

SK2771, Rev. - 4/14/14

2M-W2014: GAS ENVIROZONE SELECTRONIC GRIDDLE



DETAIL **A**

Model: 236ZS EnviroZone Selectronic Gas

SK2771, Rev. A 5/22/15

PARTS LIST

October 16, 2015, Rev. B

Model: 224ZS-NAT & LP EnviroZone Selectronic Gas Griddle				
Fig No.	Part No	Qty	Description	Application
1	K9-141-201-123	1	GRIDDLE PLATE ASSY, 2' ZS	224ZS
	K9-141-201-723		GRIDDLE PLATE ASSY 2' ZSD	224ZSD
2	2E-41100-42	2	SENSOR EZONE SELECTRONIC	
3	K9-141-486	2	PROBE GUARD, ZS SELECT	224ZS
	K9-141-486-.		PROBE GUARD, ZSD SELECT	224ZSD
4	2C-20202-08	8	WSHR PLT 5/16 LOCK SPLIT	
5	2C-20301-06	10	NUT HEX 5/16-18 PLTD	
6	K9-141-171-3W2	2	GRIDDLE BURNER ASSY-30"D	224ZSD
	K9-141-171-W2		GRIDDLE BURNER ASSY	224ZS
7	K9-141-161-3W1	1	GREASE DRAWER SLIDE WELD	224ZSD
	K9-141-161-W1			224ZS
8	K9-141-182	0	BAFFLE BETWEEN BURNERS	
9	K9-141-181	2	BAFFLE UNDER BURNER	224ZS
	K9-141-186		BAFFLE UNDER BURNER-30"D	224ZSD
10	K9-141-252-W1	1	GREASE DRAWER-EZONE GRID	224ZS
	K9-142-251		GREASE DRAWER-WELD ASSY	224ZSD
11	2A-72500-20	4	LEG 10.25 WITH ADJ HEX	
12	2A-72901-34	AR	LEG STD 2 OD X 24.625	
13	2C-20301-40	8	NUT HEX ACORN LOCK 3/8-16S/S	
14	2C-20105-20	8	SCREW SET 3/8-16X1/2 CUP POINT	
15	72901-27	4	CASTER 5 ADJ	
16	2E-Z12020	1	SWITCH-TOGGLE 2P ST	
17	K9-141-232-2-W2	1	FRONT PNL WELD, RIGHT ZS	
18	Z1-70-07-0343	3	SWITCH GUARD	
19	2M-12-07-0038	3	LABEL ON & OFF	
20	2I-05-07-0013	3	BOOT SWITCH	
21	Y9-31601-09-1	1	PILOT LT 120V W/TIN CLIP	
22	2R-70701-28	2	KNB BLK 1/4BUSH2SETSCW@90	
23	2M-60301-29	1	PNLLBL SELCT SWTDIAL 450o	
24	2M-60301-43	1	DIE CAST PLT LANG SATIN	
25	K9-141-242-W9	1	FRONT PANEL- WELD, LEFT ZS	
26	2E-30600-W14	2	RELAY 277VAC SPST 30A	
27	2K-70801-07	6	SPACER SUPPORT 1/2LG	
28	2E-30304-22	2	SWTCB175-450oFW/41100-13	
29	2E-40101-W19	2	CIRBD SI TEMP CONTROL	
30	2E-30303-18	2	SWTTOGON-OFFSPST1/4HP125V	
31	2K-80100-20	1	MANIFLD FR 141 GRIDDLE 2'	
32	2K-70101-03	1	BRASTBEELBOW 1/4NPT-3/8CC	

Model: 224ZS-NAT & LP EnviroZone Selectronic Gas Griddle				
Fig No.	Part No	Qty	Description	Application
33	2K-70101-06	1	BRASTEE BRNCH 1/4NPTM-3/8	
34	2V-80501-04	1	GAS REG 3/4X3/4 CLS I	NAT
34	2V-80501-05	1	GAS REG 3/4X3/4 CLS II	LP
35	2J-80302-W1	1	IGNITOR ELECTRODE	
36	2C-Z5883	10	10-24 X 1/2 FZA SCREW	
37	K9-141-146	2	PROBE GUARD SUPPORT	
38	2K-70101-51	1	BRASTBE ELBOW 1/4CCX1/4CC	
39	M9-144-186	1	BRACKET-IGNITOR TUBE-CB	
40	2F-80002-W19	1	TUBE - LIGHTER .25 DIA	
41	2A-45408	2	ORIFICE-HOOD #42 GRID NAT	224ZS-NAT
	2A-80400-12		ORIFICE HOOD .0595 #53	224ZS-LP
	2A-80404-29		ORIFICE - #51 BLACK	224ZSD-LP
	Y9-80400-18		ORIFICE HOOD .1065 #36	224ZSD-NAT
	2A-W1185		ORIFICE FITTING - 90 DEG	
42	2C-20102-08	12	SCRW PHD ST 8-32X.375	
43	K9-141-156-W5	1	VALVE BRACKET LEFT	
44	2C-20102-12	24	SCRW PHD ST 10-32X3/8	
45	2K-45300	5	FITTING 3/8CC X 1/8NPT	
46	2V-80502-W07	3	VALVE SOLENOID-1/8 NPT	
47	2V-70402-06	1	VALVE PILOT 1/8NPTX1/4CC	
49	PS-60101-W16	1	KIT,IGN MOD REPLACMENT Z MODELS, mfg before 3/2015	
50	2J-80300-W20-1	1	PILOT IGNITION MODULE,w/o brakcket, mfg after 2/2015	
51	2E-31400-07	1	XFORMR120-208-240/24V40VA	
52	K9-141-152-W2	1	24V XFMR BRACKET ASSY	
53	2C-20301-11	2	NUT HEX 8-32 PLTD	
NI	2C-20602-04	2	TINNERMAN SPD NUT 1/8 DIA	
NI	2E-31107-02-W2	1	CORDSET 14/3 15A 120V 10'	
NI	2K-Z4921	4	BURNER TUBE FLEX 3/8 OD	
NI	2K-Z6943	1	GAS LINE 1/4"D x 8"L	
NI	2M-61122-W64	AR	WIRE DIAGRAM - 236ZS	

PARTS LIST

October 16, 2015, Rev. B

Model: 236ZS-NAT & LP EnviroZone Selectronic Gas Griddle				
Fig No.	Part No	Qty	Description	Application
1	K9-141-201-133	1	GRIDDLE PLATE ASSY, 3' ZS	236ZS
	K9-141-201-1331		GRIDDLE PLATE ASSY, 3' ZS	236ZSC
	K9-141-201-1332		GRIDDLE PLATE ASSY, 3' ZSH	236ZSH
	K9-141-201-733		GRIDDLE PLATE ASSY, 3' ZSD	236ZSD
2	2E-41100-42	3	SENSOR EZONE SELECTRONIC	
3	K9-141-486	3	PROBE GUARD, ZS SELECT	236ZS
	K9-141-486-3		PROBE GUARD ZSD SELECT	236ZSD
4	2C-20202-08	12	WSHR PLT 5/16 LOCK SPLIT	
5	2C-20301-06	14	NUT HEX 5/16-18 PLTD	
6	K9-141-171-3W2	3	GRIDDLE BURNER ASSY-30"D	236ZSD
	K9-141-171-W2		GRIDDLE BURNER ASSY	236ZS
7	K9-141-161-3W1	1	GREASE DRAWER SLIDE WELD	236ZSD
	K9-141-161-W1			236ZS
8	K9-141-182	1	BAFFLE BETWEEN BURNERS	236ZS
	K9-141-187			236ZSD
9	K9-141-181	3	BAFFLE UNDER BURNER	236ZS
	K9-141-186		BAFFLE UNDER BURNER-30"D	236ZSD
10	K9-141-252-W1	1	GREASE DRAWER-EZONE GRID	236ZS
	K9-142-251		GREASE DRAWER -WELD ASSY	236ZSD
11	2A-72500-20	4	LEG 10.25 WITH ADJ HEX	
12	2A-72901-34	AR	LEG STD 2 OD X 24.625	
13	2C-20301-40	8	NUT HEX ACORN LOCK 3/8-16S/S	
14	2C-20105-20	8	SCREW SET 3/8-16X1/2 CUP POINT	
15	72901-27	4	CASTER 5 ADJ	
16	2E-Z12020	1	SWITCH-TOGGLE 2P ST	
17	K9-141-246-W8	1	FRONT PNL WELD, RIGHT ZS	
18	Z1-70-07-0343	4	SWITCH GUARD	
19	2M-12-07-0038	4	LABEL ON & OFF	
20	2I-05-07-0013	4	BOOT SWITCH	
21	Y9-31601-09-1	1	PILOT LT 120V W/TIN CLIP	
22	2R-70701-28	3	KNB BLK 1/4BUSH2SETSCW@90	
23	2M-60301-29	3	PNLLBL SELCT SWTDIAL 450o	
24	2M-60301-43	1	DIE CAST PLT LANG SATIN	
25	K9-141-242-W9	1	FRONT PANEL- WELD, LEFT ZS	
26	2E-30600-W14	3	RELAY 277VAC SPST 30A	
27	2K-70801-07	9	SPACER SUPPORT 1/2LG	
28	2E-30304-22	3	SWTCB175-450oFW/41100-13	
29	2E-40101-W19	3	CIRBD SI TEMP CONTROL	
30	2E-30303-18	3	SWTTOGON-OFFSPST1/4HP125V	
31	2K-80100-21	1	MANIFLD FR 141 GRIDDLE 3'	
32	2K-70101-03	1	BRASTBEELBOW 1/4NPT-3/8CC	
33	2K-70101-06	2	BRASTEE BRNCH 1/4NPTM-3/8	
34	2V-80501-04	1	GAS REG 3/4X3/4 CLS I	NAT
	2V-80501-05		GAS REG 3/4X3/4 CLS II	LP
35	2J-80302-W1	2	IGNITOR ELECTRODE	
36	2C-Z5883	18	10-24 X 1/2 FZA SCREW	
37	K9-141-146	3	PROBE GUARD SUPPORT	
38	2K-70101-51	2	BRASTBE ELBOW 1/4CCX1/4CC	
39	M9-144-186	2	BRACKET-IGNITOR TUBE-CB	
40	2F-80002-W19	2	TUBE - LIGHTER .25 DIA	

Model: 236ZS-NAT & LP EnviroZone Selectronic Gas Griddle				
Fig No.	Part No	Qty	Description	Application
41	2A-45408	3	ORIFICE-HOOD #42 GRID NAT	236ZS-NAT
	2A-80400-12		ORIFICE HOOD .0595 #53	236ZS-LP
	2A-80404-29		ORIFICE - #51 BLACK	236ZSD-LP
	Y9-80400-18		ORIFICE HOOD .1065 #36	236ZSD-NAT
	2A-W1185		ORIFICE FITTING - 90 DEG	
42	2C-20102-08	20	SCRW PHD ST 8-32X.375	
43	K9-141-156-W5	2	VALVE BRACKET LEFT	
44	2C-20102-12	31	SCRW PHD ST 10-32X3/8	
45	2K-45300	8	FITTING 3/8CC X 1/8NPT	
46	2V-80502-W07	5	VALVE SOLENOID-1/8 NPT	
47	2V-70402-06	2	VALVE PILOT 1/8NPTX1/4CC	
48	K9-141-156-W4	2	VALVE BRACKET RIGHT	
	K9-141-156-W6		VALVE BRACKET-SHORT RIGHT	
49	PS-60101-W16	2	KIT,IGN MOD REPLACMENT Z MODELS, mfg before 3/2015	
50	2J-80300-W20-1	2	PILOT IGNITION MODULE,w/o brakcket, mfg after 2/2015	
51	2E-31400-07	1	XFORMR120-208-240/24V40VA	
52	K9-141-152-W2	1	24V XFMR BRACKET ASSY	
53	2C-20301-11	2	NUT HEX 8-32 PLTD	
NI	2C-20602-04	2	TINNERMAN SPD NUT 1/8 DIA	
NI	2E-31107-02-W2	1	CORDSET 14/3 15A 120V 10’	
NI	2K-Z4921	5	BURNER TUBE FLEX 3/8 OD	
NI	2K-Z6943	2	GAS LINE 1/4”D x 8”L	
NI	2M-61122-W64	AR	WIRE DIAGRAM - 236ZS	

PARTS LIST

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Model: 248ZS-NAT & LP EnviroZone Selectronic Gas Griddle				
Fig No.	Part No	Qty	Description	Application
1	K9-141-201-143	1	GRIDDLE PLATE ASSY, 4' ZS	248ZS
	K9-141-201-743		GRIDDLE PLATE ASSY, 4' ZSD	248ZSD
2	2E-41100-42	4	SENSOR EZONE SELECTRONIC	
3	K9-141-486	4	PROBE GUARD, ZS SELECT	248ZS
	K9-141-486-3		PROBE GUARD, ZSD SELECT	248ZSD
4	2C-20202-08	16	WSHR PLT 5/16 LOCK SPLIT	
5	2C-20301-06	18	NUT HEX 5/16-18 PLTD	
6	K9-141-171-3W2	4	GRIDDLE BURNER ASSY-30"D	248ZSD
	K9-141-171-W2		GRIDDLE BURNER ASSY	248ZS
7	K9-141-161-3W1	2	GREASE DRAWER SLIDE WELD	248ZSD
	K9-141-161-W1			248ZS
8	K9-141-182	1	BAFFLE BETWEEN BURNERS	248ZS
	K9-141-187		BAFFLE BETWEEN BURNERS 30"D	248ZSD
9	K9-141-181	4	BAFFLE UNDER BURNER	248ZS
	K9-141-186		BAFFLE UNDER BURNER-30"D	248ZSD
10	K9-141-252-W1	2	GREASE DRAWER-EZONE GRID	248ZS
	K9-142-251		GREASE DRAWER WELD ASSY	248ZSD
11	2A-72500-20	4	LEG 10.25 WITH ADJ HEX	
12	2A-72901-34	AR	LEG STD 2 OD X 24.625	
13	2C-20301-40	8	NUT HEX ACORN LOCK 3/8-16S/S	
14	2C-20105-20	8	SCREW SET 3/8-16X1/2 CUP POINT	
15	2P-72901-33	4	CASTER 5 ADJ	
16	2E-Z12020	1	SWITCH-TOGGLE 2P ST	
17	K9-141-232-2-W2	1	FRONT PNL WELD, RIGHT ZS	
	K9-141-232-6-W3		FRONT PNL WELD, CENTER ZS	
18	Z1-70-07-0343	5	SWITCH GUARD	
19	2M-12-07-0038	5	LABEL ON & OFF	
20	2I-05-07-0013	5	BOOT SWITCH	
21	Y9-31601-09-1	1	PILOT LT 120V W/TIN CLIP	
22	2R-70701-28	4	KNB BLK 1/4BUSH2SETSCW@90	
23	2M-60301-29	3	PNLLBL SELCT SWTDIAL 450o	
24	2M-60301-43	1	DIE CAST PLT LANG SATIN	
25	K9-141-242-W9	1	FRONT PANEL- WELD, LEFT ZS	
26	2E-30600-W14	4	RELAY 277VAC SPST 30A	
27	2K-70801-07	12	SPACER SUPPORT 1/2LG	
28	2E-30304-22	4	SWTCB175-450oFW/41100-13	
29	2E-40101-W19	4	CIRBD SI TEMP CONTROL	
30	2E-30303-18	4	SWTTOGON-OFFSPST1/4HP125V	
31	2K-80100-22	1	MANIFLD FR 141 GRIDDLE 4'	
32	2K-70101-03	2	BRASTBEELBOW 1/4NPT-3/8CC	
33	2K-70101-06	2	BRASTEE BRNCH 1/4NPTM-3/8	
34	2V-80501-04	1	GAS REG 3/4X3/4 CLS I	NAT
	2V-80501-05		GAS REG 3/4X3/4 CLS II	LP
35	2J-80302-W1	2	IGNITOR ELECTRODE	
36	2C-Z5883	20	10-24 X 1/2 FZA SCREW	

Model: 248ZS-NAT & LP EnviroZone Selectronic Gas Griddle				
Fig No.	Part No	Qty	Description	Application
37	K9-141-146	4	PROBE GUARD SUPPORT	
38	2K-70101-51	2	BRASTBE ELBOW 1/4CCX1/4CC	
39	M9-144-186	2	BRACKET-IGNITOR TUBE-CB	
40	2F-80002-W19	2	TUBE - LIGHTER .25 DIA	
41	2A-45408	4	ORIFICE-HOOD #42 GRID NAT	248ZS-NAT
	2A-80400-12		ORIFICE-HOOD .0595 #53	248ZS-LP
	2A-80404-29		ORIFICE - #51 BLACK	248ZSD-LP
	Y9-80400-18		ORIFICE HOOD .1065 #36	248ZSD-NAT
	2A-W1185		ORIFICE FITTING - 90 DEG	
42	2C-20102-08	24	SCRW PHD ST 8-32X.375	
43	K9-141-156-W5	2	VALVE BRACKET LEFT	
44	2C-20102-12	40	SCRW PHD ST 10-32X3/8	
45	2K-45300	10	FITTING 3/8CC X 1/8NPT	
46	2V-80502-W07	6	VALVE SOLENOID-1/8 NPT	
47	2V-70402-06	2	VALVE PILOT 1/8NPTX1/4CC	
48	K9-141-156-W4	3	VALVE BRACKET RIGHT	
	K9-141-156-W6	1	VALVE BRACKET-SHORT RIGHT	
49	PS-60101-W16	2	KIT,IGN MOD REPLACMENT Z MODELS, mfg before 3/2015	
50	2J-80300-W20-1	2	PILOT IGNITION MODULE,w/o brakcket, mfg after 2/2015	
51	2E-31400-07	1	XFORMR120-208-240/24V40VA	
52	K9-141-152-W2	1	24V XFMR BRACKET ASSY	
53	2C-20301-11	2	NUT HEX 8-32 PLTD	
NI	2C-20602-04	2	TINNERMAN SPD NUT 1/8 DIA	
NI	2E-31107-02-W2	1	CORDSET 14/3 15A 120V 10’	
NI	2K-Z4921	6	BURNER TUBE FLEX 3/8 OD	
NI	2K-Z6943		GAS LINE 1/4”D x 8”L	
NI	2M-61122-W64	AR	WIRE DIAGRAM - 236ZS	

PARTS LIST

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Model: 260ZS-NAT & LP EnviroZone Selectronic Gas Griddle				
Fig No.	Part No	Qty	Description	Application
1	K9-141-201-153	1	GRIDDLE PLATE ASSY, 5' ZS	260ZS
	K9-141-201-753		GRIDDLE PLATE ASSY, 5' ZSD	260ZSD
2	2E-41100-42	5	SENSOR EZONE SELECTRONIC	
3	K9-141-486	5	PROBE GUARD, ZS SELECT	260ZS
	K9-141-486-3		PROBE GUARD, ZSD SELECT	260ZSD
4	2C-20202-08	20	WSHR PLT 5/16 LOCK SPLIT	
5	2C-20301-06	22	NUT HEX 5/16-18 PLTD	
6	K9-141-171-3W2	5	GRIDDLE BURNER ASSY-30"D	260ZSD
	K9-141-171-W2		GRIDDLE BURNER ASSY	260ZS
7	K9-141-161-3W1	2	GREASE DRAWER SLIDE WELD	260ZSD
	K9-141-161-W1			260ZS
8	K9-141-182	2	BAFFLE BETWEEN BURNERS	260ZS
	K9-141-187		BAFFLE-BETWEEN BURNERS 30"D	260ZSD
9	K9-141-181	5	BAFFLE UNDER BURNER	260ZS
	K9-141-186		BAFFLE UNDER BURNER-30"D	260ZSD
10	K9-141-252-W1	2	GREASE DRAWER-EZONE GRID	260ZS
	K9-142-251		GREASE DRAWER-WELD ASSY	260ZSD
11	2A-72500-20	4	LEG 10.25 WITH ADJ HEX	
12	2A-72901-34	AR	LEG STD 2 OD X 24.625	
13	2C-20301-40	8	NUT HEX ACORN LOCK 3/8-16S/S	
14	2C-20105-20	8	SCREW SET 3/8-16X1/2 CUP POINT	
15	2P-72901-33	4	CASTER 5 ADJ	
16	2E-Z12020	1	SWITCH-TOGGLE 2P ST	
17	K9-141-232-2-W2	1	FRONT PNL WELD, RIGHT ZS	
	K9-141-232-5-W2		FRONT PNL WELD, CENTER ZS	
18	Z1-70-07-0343	6	SWITCH GUARD	
19	2M-12-07-0038	6	LABEL ON & OFF	
20	2I-05-07-0013	6	BOOT SWITCH	
21	Y9-31601-09-1	1	PILOT LT 120V W/TIN CLIP	
22	2R-70701-28	5	KNB BLK 1/4BUSH2SETSCW@90	
23	2M-60301-29	4	PNLLBL SELCT SWTDIAL 450o	
24	2M-60301-43	1	DIE CAST PLT LANG SATIN	
25	K9-141-242-W9	1	FRONT PANEL- WELD, LEFT ZS	
26	2E-30600-W14	5	RELAY 277VAC SPST 30A	
27	2K-70801-07	15	SPACER SUPPORT 1/2LG	
28	2E-30304-22	5	SWTCB175-450oFW/41100-13	
29	2E-40101-W19	5	CIRBD SI TEMP CONTROL	
30	2E-30303-18	5	SWTTOGON-OFFSPST1/4HP125V	
31	2K-80100-23	1	MANIFLD FR 141 GRIDDLE 5'	
32	2K-70101-03	2	BRASTBEELBOW 1/4NPT-3/8CC	
33	2K-70101-06	3	BRASTEE BRNCH 1/4NPTM-3/8	
34	2V-80501-04	1	GAS REG 3/4X3/4 CLS I	NAT
	2V-80501-05		GAS REG 3/4X3/4 CLS II	LP
35	2J-80302-W1	3	IGNITOR ELECTRODE	
36	2C-Z5883	28	10-24 X 1/2 FZA SCREW	
37	K9-141-146	5	PROBE GUARD SUPPORT	
38	2K-70101-51	3	BRASTBE ELBOW 1/4CCX1/4CC	
39	M9-144-186	3	BRACKET-IGNITOR TUBE-CB	
40	2F-80002-W19	3	TUBE - LIGHTER .25 DIA	

Model: 260ZS-NAT & LP EnviroZone Selectronic Gas Griddle				
Fig No.	Part No	Qty	Description	Application
41	2A-45408	5	ORIFICE-HOOD #42 GRID NAT	260ZS-NAT
	2A-80400-12		ORIFICE HOOD .0595 #53	260ZS-LP
	2A-80404-29		ORIFICE - #51 BLACK	260ZSD-LP
	Y9-80400-18		ORIFICE HOOD .1065 #36	260ZSD-NAT
	2A-W1185		ORIFICE FITTING - 90 DEG	
42	2C-20102-08	32	SCRW PHD ST 8-32X.375	
43	K9-141-156-W5	2	VALVE BRACKET LEFT	
44	2C-20102-12	46	SCRW PHD ST 10-32X3/8	
45	2K-45300	13	FITTING 3/8CC X 1/8NPT	
46	2V-80502-W07	8	VALVE SOLENOID-1/8 NPT	
47	2V-70402-06	3	VALVE PILOT 1/8NPTX1/4CC	
48	K9-141-156-W4	3	VALVE BRACKET RIGHT	
	K9-141-156-W6		VALVE BRACKET-SHORT RIGHT	
49	PS-60101-W16	3	KIT,IGN MOD REPLACMENT Z MODELS, mfg before 3/2015	
50	2J-80300-W20-1	3	PILOT IGNITION MODULE,w/o brakcket, mfg after 2/2015	
51	2E-31400-07	1	XFORMR120-208-240/24V40VA	
52	K9-141-152-W2	1	24V XFMR BRACKET ASSY	
53	2C-20301-11	2	NUT HEX 8-32 PLTD	
NI	2C-20602-04	2	TINNERMAN SPD NUT 1/8 DIA	
NI	2E-31107-02-W2	1	CORDSET 14/3 15A 120V 10’	
NI	2K-Z4921	8	BURNER TUBE FLEX 3/8 OD	
NI	2K-Z6943	3	GAS LINE 1/4”D x 8”L	
NI	2M-61122-W64	AR	WIRE DIAGRAM - 236ZS	

PARTS LIST

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Model: 272ZS-NAT & LP EnviroZone Selectronic Gas Griddle				
Fig No.	Part No	Qty	Description	Application
1	K9-141-201-163	1	GRIDDLE PLATE ASSY, 6' ZS	272ZS
	K9-141-201-763		GRIDDLE PLATE ASSY, 6' ZSD	272ZSD
2	2E-41100-42	6	SENSOR EZONE SELECTRONIC	
3	K9-141-486	6	PROBE GUARD, ZS SELECT	272ZS
	K9-141-486-3		PROBE GUARD, ZSD SELECT	272ZSD
4	2C-20202-08	24	WSHR PLT 5/16 LOCK SPLIT	
5	2C-20301-06	26	NUT HEX 5/16-18 PLTD	
6	K9-141-171-3W2	6	GRIDDLE BURNER ASSY-30"D	272ZSD
	K9-141-171-W2		GRIDDLE BURNER ASSY	272ZS
7	K9-141-161-3W1	1	GREASE DRAWER SLIDE WELD	272ZSD
	K9-141-161-W1			242ZS
8	K9-141-182	3	BAFFLE BETWEEN BURNERS	272ZS
	K9-141-187		BAFFLE-BETWEEN BURNERS 30"D	272ZSD
9	K9-141-181	6	BAFFLE UNDER BURNER	272ZS
	K9-141-186		BAFFLE UNDER BURNER-30"D	272ZSD
10	K9-141-252-W1	2	GREASE DRAWER-EZONE GRID	272ZS
	K9-142-251		GREASE DRAWER-WELD ASSY	272ZSD
11	2A-72500-20	4	LEG 10.25 WITH ADJ HEX	
12	2A-72901-34	AR	LEG STD 2 OD X 24.625	
13	2C-20301-40	8	NUT HEX ACORN LOCK 3/8-16S/S	
14	2C-20105-20	8	SCREW SET 3/8-16X1/2 CUP POINT	
15	2P-72901-33	4	CASTER 5 ADJ	
16	2E-Z12020	1	SWITCH-TOGGLE 2P ST	
17	K9-141-237-W13	1	FRONT PANEL, CENTER ZS	
	K9-141-246-W8		FRONT PANEL WELD, RIGHT ZS	
18	Z1-70-07-0343	7	SWITCH GUARD	
19	2M-12-07-0038	7	LABEL ON & OFF	
20	2I-05-07-0013	7	BOOT SWITCH	
21	Y9-31601-09-1	1	PILOT LT 120V W/TIN CLIP	
22	2R-70701-28	6	KNB BLK 1/4BUSH2SETSCW@90	
23	2M-60301-29	6	PNLLBL SELCT SWTDIAL 450o	
24	2M-60301-43	1	DIE CAST PLT LANG SATIN	
25	K9-141-242-W8	1	FRONT PANEL WELD, LEFT ZS	
26	2E-30600-W14	6	RELAY 277VAC SPST 30A	
27	2K-70801-07	9	SPACER SUPPORT 1/2LG	
28	2E-30304-22	6	SWTCB175-450oFW/41100-13	
29	2E-40101-W19	6	CIRBD SI TEMP CONTROL	
30	2E-30303-18	6	SWTTOGON-OFFSPST1/4HP125V	
31	2K-80100-24	1	MANIFLD FR 141 GRIDDLE 6'	
32	2K-70101-03	3	BRASTBEELBOW 1/4NPT-3/8CC	
33	2K-70101-06	2	BRASTEE BRNCH 1/4NPTM-3/8	
34	2V-80501-04	1	GAS REG 3/4X3/4 CLS I	NAT
	2V-80501-05		GAS REG 3/4X3/4 CLS II	LP
35	2J-80302-W1	2	IGNITOR ELECTRODE	
36	2C-Z5883	18	10-24 X 1/2 FZA SCREW	
37	K9-141-146	6	PROBE GUARD SUPPORT	
38	2K-70101-51	2	BRASTBE ELBOW 1/4CCX1/4CC	
39	M9-144-186	2	BRACKET-IGNITOR TUBE-CB	
40	2F-80002-W19	2	TUBE - LIGHTER .25 DIA	

Model: 272ZS-NAT & LP EnviroZone Selectronic Gas Griddle				
Fig No.	Part No	Qty	Description	Application
41	2A-45408	6	ORIFICE-HOOD #42 GRID NAT	272ZS-NAT
	2A-80400-12		ORIFICE HOOD .0595 #53	272ZS-LP
	2A-80404-29		ORIFICE - #51 BLACK	272ZSD-LP
	Y9-80400-18		ORIFICE HOOD .1065 #36	272ZSD-NAT
	2A-W1185		ORIFICE FITTING - 90 DEG	
42	2C-20102-08	36	SCRW PHD ST 8-32X.375	
43	K9-141-156-W5	0	VALVE BRACKET LEFT	
44	2C-20102-12	50	SCRW PHD ST 10-32X3/8	
45	2K-45300	8	FITTING 3/8CC X 1/8NPT	
46	2V-80502-W07	9	VALVE SOLENOID-1/8 NPT	
47	2V-70402-06	2	VALVE PILOT 1/8NPTX1/4CC	
48	K9-141-156-W4	4	VALVE BRACKET RIGHT	
	K9-141-156-W6	5	VALVE BRACKET-SHORT RIGHT	
49	PS-60101-W16	3	KIT,IGN MOD REPLACMENT Z MODELS, mfg before 3/2015	
50	2J-80300-W20-1	3	PILOT IGNITION MODULE,w/o brakcket, mfg after 2/2015	
51	2E-31400-07	1	XFORMR120-208-240/24V40VA	
52	K9-141-152-W2	1	24V XFMR BRACKET ASSY	
53	2C-20301-11	2	NUT HEX 8-32 PLTD	
NI	2C-20602-04	2	TINNERMAN SPD NUT 1/8 DIA	
NI	2E-31107-02-W2	1	CORDSET 14/3 15A 120V 10’	
NI	2K-Z4921	9	BURNER TUBE FLEX 3/8 OD	
NI	2K-Z6943	2	GAS LINE 1/4”D x 8”L	
NI	2M-61122-W64	AR	WIRE DIAGRAM - 236ZS	

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