



# **southbend**

*A MIDDLEBY COMPANY*

## **OWNER'S MANUAL**

**INSTALLATION  
USER'S GUIDE  
SERVICE PARTS**

## **ELECTRIC TILTING BRAISING PANS**

**MODELS: BPE-40-M     7" PAN  
          BPE-40-M-9    9" PAN**

These instructions should be read thoroughly before attempting installation. Set up, installation and Performance Check should be performed by a qualified service technician. The Manufacturer, Southbend (1100 Old Honeycutt Rd., Fuquay-Varina, North Carolina 27526), informs you that unless the installation instructions for the above described Southbend product are followed and performed by a qualified service technician, (a person experienced in and knowledgeable concerning the installation of commercial gas and/or electrical cooking equipment) then the terms and conditions of the Manufacturer's Limited Warranty will be rendered void and no warranty of any kind shall apply.

If the equipment has been changed, altered, modified or repaired by other than a qualified service technician during or after the 12-month limited warranty period, then the manufacturer shall not be liable for any incidental or consequential damages to any person or to any property which may result from the use of the equipment thereafter. Some States do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion thereto may not apply to you.

In the event you have any question concerning the installation, use, care, or service of the product, write Customer Service Department, Southbend Corporation, 1100 Old Honeycutt Rd., Fuquay-Varina, North Carolina 27526.

**ELECTRIC TILTING BRAISING PANS  
(Manual Section BP)**

**\$4.00**

Congratulations! You have just purchased one of the finest pieces of heavy-duty, commercial cooking equipment on the market today.

You will find that your new equipment, like *all* Southbend equipment, has been designed and manufactured to some of the toughest standards in the industry — those of Southbend Corporation. Each piece of Southbend equipment has been carefully engineered and designs have been verified through laboratory tests and field installations in some of the more strenuous commercial cooking applications. With proper care and field maintenance, you will experience years of reliable, trouble-free operation from your Southbend equipment. To get the best results, it's important that you read this manual carefully.

## **TABLE OF CONTENTS:**

<b>SECTION ONE - INSTALLATION</b>	
Specifications	1
Installation	2
Performance Check	6
<b>SECTION TWO - USER'S GUIDE</b>	
Warranty	1
Operation	2
Cooking Hints	4
Maintenance	5
<b>SECTION THREE – SERVICE</b>	
Adjustments	1
Service	3
Troubleshooting	3
Schematic Drawings	4
<b>SECTION FOUR – PARTS</b>	
Parts List	2

Retain this manual for future reference.

**INTENDED FOR COMMERCIAL USE ONLY. NOT FOR  
HOUSEHOLD USE.**

### **WARNING - WARRANTY WILL BE VOID IF**

- A. SERVICE WORK IS PERFORMED BY OTHER THAN A QUALIFIED TECHNICIAN.**
- B. OTHER THAN GENUINE SOUTHBEND REPLACEMENT PARTS ARE INSTALLED.**

### **FOR YOUR SAFETY**

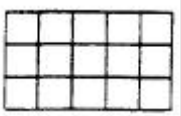
**DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS AND LIQUIDS IN THE  
VICINITY OF THIS OR ANY OTHER APPLIANCE.**

**KEEP AREA AROUND APPLIANCES FREE AND CLEAR FROM COMBUSTIBLES.**

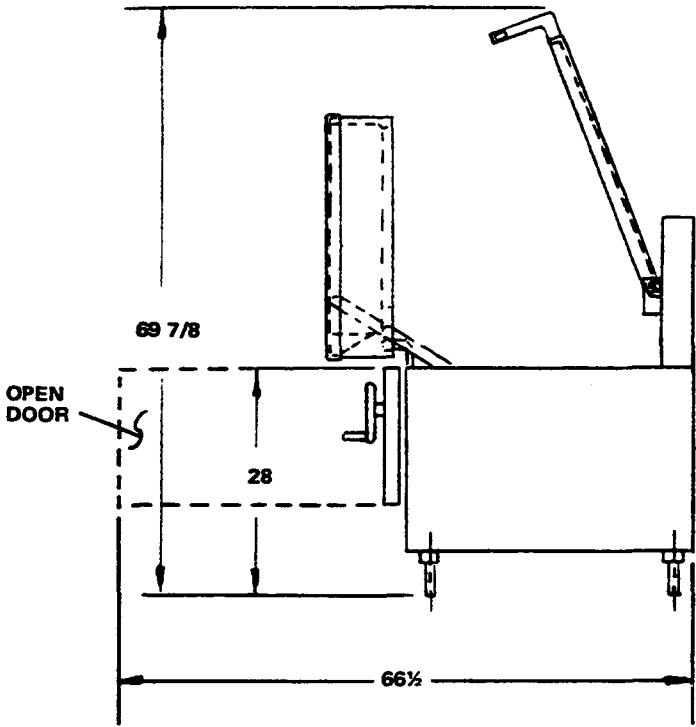
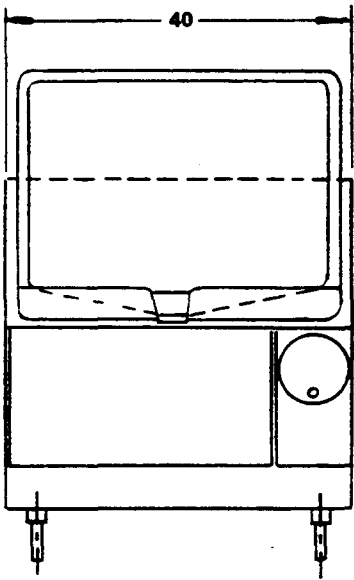
# ELECTRIC TILTING BRAISING PANS

## INSTALLATION

### SPECIFICATIONS



# INSTALLATION



VOLTAGE OF MODEL	NUMBER OF ELEMENTS	KW EACH	TOTAL KW	ELEMENTS AMPS PER LINE		CONTROL AMPS 1 PHASE ONLY
				1 PHASE	3 PHASE	
480/208-236	6	2.05	12.3	26	15	2
480/120	6	2.05	12.3	26	15	3
208	6	2.05	12.3	60	35	—
236	6	2.05	12.3	53	31	—



# INSTALLATION

THE UNIT, WHEN INSTALLED, MUST CONFORM WITH LOCAL CODES, OR IN THE ABSENCE OF LOCAL CODES, WITH THE NATIONAL ELECTRIC CODE ANSI NFPA 70-1984.

**LEGS OR OPTIONAL CASTERS:**

- 1. Braising pans are shipped completely assembled, with the exception of the legs.
- 2. A set of 6" legs is packed in the drain container. A threaded receptacle is fastened to the base frame at each corner. Each leg has a similar mating thread.
- 3. Raise unit sufficiently to allow legs to be screwed into the receptacles. For safety, "shore up" and support the raised section with an adequate blocking arrangement strong enough to support the load.
- 4. The legs can be adjusted to overcome an uneven floor. Use a spirit level in the pan to level unit.
- 5. Bring the unit to its upright position gently. Never drop or allow the unit to fall.
- 6. Install the lower base panel on the unit. Keyholes for mounting the panel are provided.

**WARNING:**

**FOR AN APPLIANCE EQUIPPED WITH CASTERS, THE INSTALLATION SHALL BE MADE WITH A CONNECTOR THAT COMPLIES WITH THE STANDARD FOR CONNECTORS FOR MOVABLE GAS APPLIANCES, ANSI Z21.69-1979, AND ADDENDA Z21.69a-1983, AND A QUICK-DISCONNECT DEVICE THAT COMPLIES WITH THE STANDARD FOR QUICK-DISCONNECT DEVICES FOR USE WITH GAS FUEL, ANSI Z21.41-1978, AND ADDENDA Z21.41a-1981 AND Z21.41b-1983. ADEQUATE MEANS MUST BE PROVIDED TO LIMIT THE MOVEMENT OF THE APPLIANCE WITHOUT DEPENDING ON THE CONNECTOR AND THE QUICK-DISCONNECT DEVICE OR ITS ASSOCIATED PIPING TO LIMIT THE APPLIANCE MOVEMENT.**

**WARNING:**

**IF DISCONNECTION OF THIS RESTRAINT IS NECESSARY TO MOVE THE APPLIANCE FOR CLEANING. ETC., RECONNECT IT WHEN THE APPLIANCE IS MOVED TO ITS ORIGINALLY INSTALLED POSITION.**

Minimum clearances from combustible construction:

6 INCHES FROM SIDES

6 INCHES FROM BACK

**WATER SUPPLY OPTION:**

When a water supply with a flexible hose and spray head is furnished as an optional feature, the water line is brought through an opening in the rear into the lower compartment, where it is connected to the faucet. A rubber hose and its fittings, suitable for conditions in a commercial kitchen are recommended, particularly for units which are moved for cleaning.

**ELECTRICAL CONNECTIONS:**

- 1. Compare the voltage(s) on the U.L. plate with the voltage(s) of the power supply where the unit is to be connected. They must be the same.

The U.L. plate is located just inside the cabinet door on the bottom of the cabinet at the left front edge.

Units are factory wired for one of the four voltages below:

- A. Nominal 208 VAC — covers a range of 176.8 VAC to 228.8 VAC.
- B. Nominal 236 VAC — covers a range of 200.6 VAC to 259.6 VAC.
- C. Nominal 480 VAC (for heating elements only) — covers a range of 480 VAC to 528 VAC. (440 VAC is adequate, however, the braising pan will deliver 10.7 kw instead of 12.3 kw.) All 480 VAC units are also factory equipped for a second supply voltage for the control circuit. The second supply voltage is factory wired for one of the following voltages:
  - 1. Nominal 120 VAC - 102.0 VAC to 132 VAC.
  - 2. Nominal 208 VAC - 176.8 VAC to 228.8 VAC.
  - 3. Nominal 236 VAC - 200.6 VAC to 259.6 VAC.



D. Four Wire Wye Units (3 phase only)

1. 208 VAC/360 VAC covers a range of 176.8 to 228.8 VAC/306 to 396 VAC.
2. 236 VAC/408 VAC covers a range of 200.6 to 259.6 VAC/346.8 to 448.8 VAC.

NOTE: Wiring diagrams are located inside the cabinet, fixed to the bottom of the base in each unit, and at the rear of this manual.

2. Connecting supplies:

- A. Locate the circuit protector housing inside the cabinet. The front and left side of this housing are one piece. Take it off by removing the two Phillips-head screws securing it.
- B. Locate the enclosed wireway between the rear of the unit and the circuit protector housing. From the rear of the unit, insert the supply wires into the appropriate diameter hole (see below), through the wireway and into the housing.
  1. For 208V, 236V, and four wire wye units, with a single power supply, use the 1-1/4" diameter hole on the left side of the wireway at the rear of the unit.
  2. For 480V/208V, 480V/236V and 480V/120V units with two power supplies, use both holes at the rear of the unit. Use the 1-1/4" diameter hole on the left of the wireway for the 480V power supply. Use the 7/8" diameter hole on the right of the wireway for the control circuit power supply (208V, 236V or 120V).

NOTE: Adequate strain relief and sharp-edge protection fittings must be provided at the 1-1/4" diameter hole and the 7/8" diameter hole (when used).

NOTE: See the adhesive chart fixed to the back of the unit, or the appropriate wiring diagram for supply wire *sizes*.

C. Connect the power supply wires to the appropriate terminals.

1. 208V and 236V Single Supply Units: For three-phase units, connect each of the three supply leads to one, and only one, of the lower three circuit protector terminals. For single phase units, connect each of the two supply leads to one, and only one, of the two outer terminals of the lower three circuit protector terminals. The center terminal is unused.
2. 480V/208V, 480V/236V and 480V/120V Two Supply Units: For the 480V, one or three-phase element supply, connect the wires to the lower circuit protector terminals as in (1.) immediately above.

Connect the 208V, 236V or 120V control circuit supply (single phase only) to the two loose wires in the housing. These wires will be labeled (1) and (6). Use wire nuts or any adequate means of connection.

3. Four Wire Wye Units: Locate the four-pole terminal block inside the circuit protector housing. Locate the neutral pole on one end of the terminal block and connect the neutral supply wire to it. Connect each of the remaining three wires to one, and only one, of the three remaining terminals on the terminal block.
4. A safety ground should also be brought into the housing through the enclosed wireway and connected to the grounding lug in the housing.

D. Be certain that all connections are tight and secure. Replace the circuit protector housing and secure it with the two Phillips-head screws.

3. Turn the power supply and the circuit protector "ON." Proceed to the "OPERATION" section of this manual.

# ELECTRIC TILTING BRAISING PAN

## USER'S GUIDE

### LIMITED WARRANTY

Southbend warrants that the equipment, as supplied by the factory to the original purchasers, is free from defects in materials and workmanship. Should any part thereof become defective as a result of normal use within the period and limits defined below, then at the option of Southbend such parts will be repaired or replaced by Southbend or its Authorized Service Agency. This warranty is subject to the following conditions:

If upon inspection by Southbend or its Authorized Service Agency it is determined that this equipment has not been used in an appropriate manner, has been modified, has not been properly maintained, or has been subject to misuse or misapplication, neglect, abuse, accident, damage during transit or delivery, fire, flood, riot or Act of God, then this warranty shall be void.

Specifically excluded under this warranty are claims relating to installation; examples are improper utility connections and improper utilities supply. Claims relating to normal care and maintenance are also excluded; examples are calibration of controls, and adjustments to pilots and burners.

Equipment failure caused by inadequate water quality is not covered under the warranty. WATER QUALITY must not exceed the following limits; Total Dissolved Solids (TDS) - 60 PPM (Parts Per Million), Hardness - 2 Grains or 35 PPM, PH Factor - 7.0 to 7.5. Water pressure 30 PSI minimum, 60 PSI Maximum. Boiler maintenance is the responsibility of the owner and is not covered by warranty.

This equipment is intended for commercial use only. Warranty is void if equipment is installed in other than commercial application.

Repairs under this warranty are to be performed only by a Southbend Authorized Service Agency. Southbend can not be responsible for charges incurred from other than Authorized Southbend Agencies.

THIS WARRANTY MUST BE SHOWN TO AN AUTHORIZED SERVICE AGENCY WHEN REQUESTING IN-WARRANTY SERVICE WORK. THE AUTHORIZED SERVICE AGENCY MAY AT HIS OPTION REQUIRE PROOF OF PURCHASE DATE.

This warranty does not cover services performed at overtime or premium labor rates nor does Southbend assume any liability for extended delays in replacing or repairing any items in the equipment beyond the control of Southbend. "Southbend shall not be liable for consequential or special damages of any nature that may arise in connection with such product or part." Should service be required at times which normally involve overtime or premium labor rates, the owner shall be charged for the difference between normal service rates and such premium rates.

In all circumstances, a maximum of one hundred miles in travel and two and one half hours (2.5) travel time shall be allowable.

In all cases the closest Southbend Authorized Agency must be used.

The actual warranty time periods and exceptions are as follows:

This warranty only covers product shipped into the 48 Contiguous United States and Hawaii, one year labor, one year parts effective from the date of original purchase. There will be no labor coverage for equipment located on any island not connected by roadway to the mainland.

Exceptions to standard warranty, effective within above limitations:

Glass Windows, Door Gaskets, Rubber Seals, Light Bulbs, Ceramic Bricks,

Sight Glasses, Cathodic Descalers or Anodes ..... 90 days material and

Stainless Steel Fry Pot ..... 4 years extended material warranty on fry pot only - No

Stainless Steel Open Top Burners ..... 4 years extended material warranty on burners only - No

Pressure Steam Boiler Shell ..... Prorated 4 years extended warranty on boiler shell only - No

*(Boiler shells which have not been properly maintained will not be covered by warranty.)*

In all cases parts covered by a five year warranty will be shipped FOB the factory after the first year.

Our warranty on all replacement parts which are replaced in the field by our Authorized Service Agencies will be limited to three months on labor, six months on materials (parts) effective from the date of installation. See LIMITED WARRANTY - REPLACEMENT PARTS for conditions and limitations.

If the equipment has been changed, altered, modified, or repaired by other than a qualified service technician during or after the one year limited warranty period, then the manufacturer shall not be liable for any damages to any person or to any property which may result from the use of the equipment thereafter.

"THE FOREGOING WARRANTY IS IN LIEU OF ANY AND ALL OTHER WARRANTIES EXPRESSED OR IMPLIED INCLUDING ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS, AND CONSTITUTES THE ENTIRE LIABILITY OF SOUTHBEND. IN NO EVENT DOES THE LIMITED WARRANTY EXTEND BEYOND THE DURATION OF ONE YEAR FROM THE EFFECTIVE DATE OF SAID WARRANTY."

SOUTHBEND - Effective February 1, 1990



## OPERATION

### **THERMOSTAT:**

The thermostat controls the operation of the heating elements. Set the thermostat to the desired temperature. The elements will come on until the thermostat is satisfied. They will then cycle "ON" and "OFF" to maintain this temperature.

Turn the thermostat to the "OFF" position to shut down the braising pan.

### **TIMER:**

Turn the dial beyond five minutes and then set for the desired time. The bell will sound at the end of the interval. The timer is only a reminder, it does NOT control the elements and will NOT shut off the elements.

### **TILTING PAN:**

Turn the handwheel clockwise to raise the rear of the pan. Be sure a container has been placed below the front pouring spout. Stand on right side of unit, not directly in front of pouring spout.

Turn handwheel counterclockwise to lower pan.

Although the unit has a safety switch to shut off the elements when the pan is raised, it is recommended that the thermostat be turned "OFF" before raising the pan. Be sure the lid has been raised before attempting to raise pan.

### **SHUT DOWN:**

It is recommended that the braising pan be turned off at the circuit protector, at the end of the working day, or for any prolonged shutdown. The circuit protector is located in the cabinet and is accessed by opening the cabinet door.

## MAINTENANCE



### WARNING:

**ALL ADJUSTING AND SERVICE SHOULD BE PERFORMED BY A PERSON KNOWLEDGEABLE IN MAKING SUCH ADJUSTMENTS. IF IN DOUBT - CALL YOUR AUTHORIZED SERVICE AGENCY.**

*Following daily and periodic maintenance procedures will enhance long-life for your equipment. Climatic conditions — salt air — may require more thorough and frequent cleaning, or the life of the equipment could be adversely affected.*

### MAINTENANCE:

1. Keep exposed, cleanable areas of unit clean at all times.

#### Daily:

- A. Remove condensate pan from lower compartment; empty and clean thoroughly.
- B. Thoroughly wash pan and lid.

### STAINLESS STEEL:

1. To remove normal dirt, grease, or product residue from stainless steel that operates at LOW temperature, use ordinary soap and water (with or without detergent) applied with a sponge or cloth. Dry thoroughly with a clean cloth.
2. To remove grease and food splatter or condensed vapors that have BAKED on the equipment, apply cleanser to a damp cloth or sponge and rub cleanser on the metal in the direction of the polishing lines on the metal. Rubbing cleanser as gently as possible in the direction of the polished lines will not mar the finish of the stainless steel. NEVER RUB WITH A CIRCULAR MOTION. Soil and burnt deposits which do not respond to the above procedure can usually be removed by rubbing the surface with SCOTCH-BRITE scouring pads or STAINLESS scouring pads. DO NOT USE ORDINARY STEEL WOOL, as any particles left on the surface will rust and further spoil the appearance of the finish. NEVER USE A WIRE BRUSH, STEEL SCOURING PADS (EXCEPT STAINLESS), SCRAPER, FILE OR OTHER STEEL TOOLS. Surfaces which are marred collect dirt more rapidly and become more difficult to clean. Marring also increases the possibility of corrosive attack. Refinishing may then be required.
3. To Remove Heat Tint: Darkened areas sometimes appear on stainless steel surfaces where the area has been subjected to excessive heat. These darkened areas are caused by a thickening of the protective surface of the stainless steel and are not harmful. Heat tint can normally be removed by the foregoing, but tint which does not respond to this procedure calls for a vigorous scouring in the direction of the polish lines using SCOTCH-BRITE scouring pads or a STAINLESS scouring pad in combination with a powdered cleanser. Heat tint action may be lessened by not applying, or by reducing, heat to equipment during slack periods.

### BLACK BAKED ENAMEL:

1. Allow unit to cool somewhat after use and wash exterior with a hot, mild detergent or soap solution; particularly clean off all grease deposits. Dry thoroughly with a dry cloth.





## MAINTENANCE

### PAN:

Because your Braising Pan is in use for a wide variety of foods — for breakfast, lunch and dinner service — clean it as soon as possible after each use.

Before starting to clean, make sure that power is OFF; then follow this recommended procedure:

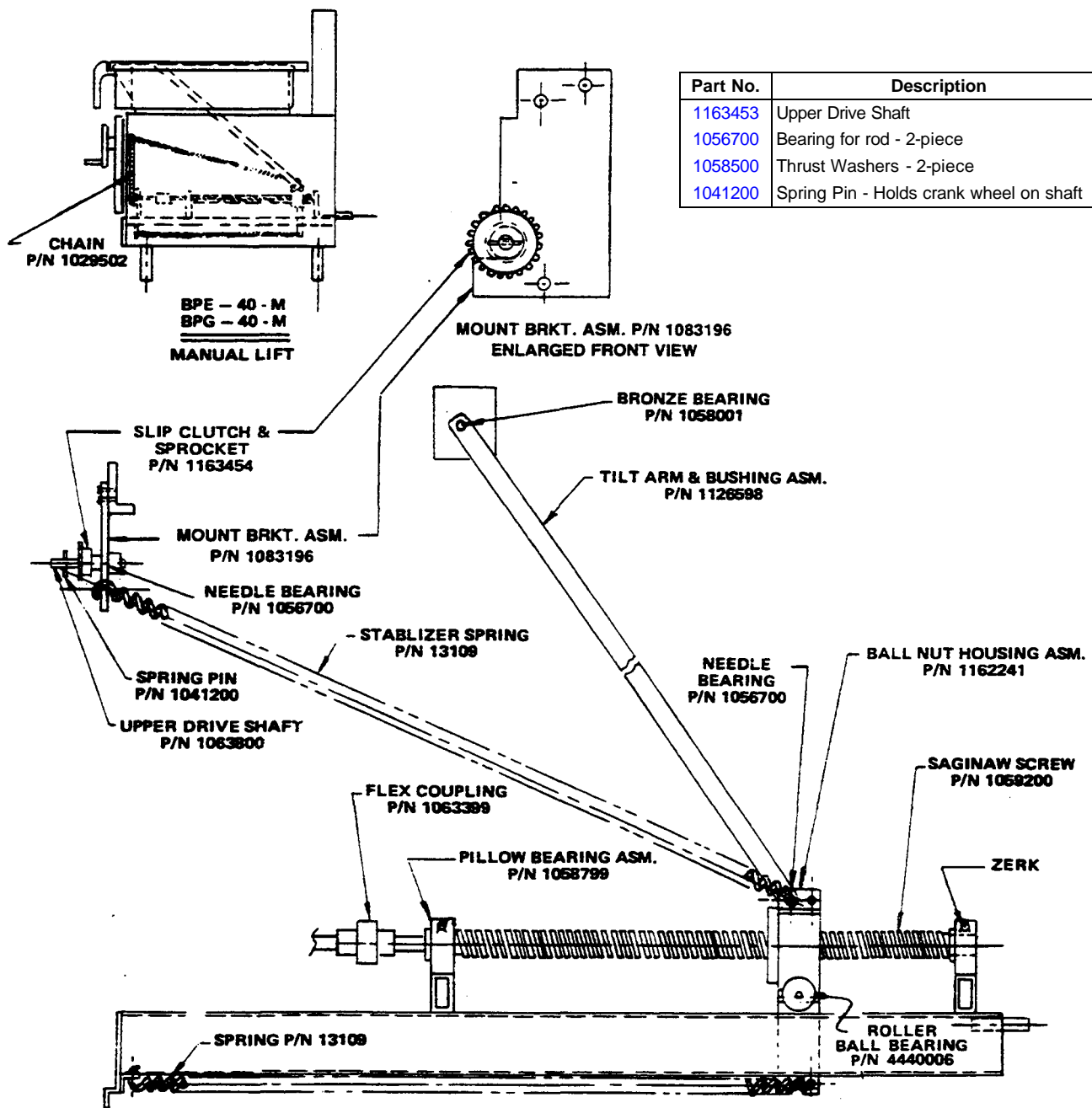
1. Flush the pan thoroughly with lukewarm water, then drain to remove as much loose soil as possible.
2. For average soil use a cleaning solution (mix with hot water per cleaning solution instructions) and brush thoroughly all parts, including pouring lip, that touch or are splashed by food, particularly underside of cover. (Use fiber bristle brush.)
3. For cooked-on or hardened soil, use a stronger solution as recommended by solution instructions. Soak for at least 30 minutes, making sure that cleaning solution covers the highest food soil rings. Then brush thoroughly as outlined above.
4. Brush and clean all exterior surfaces. Use cleaning solution from the pan. Rinse well.
5. Flush entire unit with clear tepid water.
6. To prevent development of undesirable odors and off flavors, rinse the pan with a solution of a recommended sanitizing agent, then drain. Spray or fog inner surfaces with clear water to rinse. Keep cover closed until ready to resume cooking.
7. For mineral deposits and film caused by hard water and resistant food residues: Let pan cool until cold to touch, then clean inside and outside with a recommended solution. (Obtain a suitable formula from your supplying dealer.) It may be necessary to soak the deposits well before scrubbing them off with a brush. In hard water areas, this procedure should be carried out weekly.

**IMPORTANT:** Never use steel wool, metal sponges or scouring powders when cleaning your Braising Pan. The resulting scratches, no matter how minute, will shorten the life of the equipment, detract from its appearance, make subsequent cleaning increasingly difficult, and harbor bacteria which will multiply and lead to food contamination.

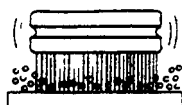
### MECHANICAL:

This depends on the degree of usage.

1. Trunnion bearings at the front of the pan, where it tilts, have a zerk fitting. A small amount of cup grease should be forced into these bearings once or twice a year. These zerk fittings are accessible when the front enclosure is removed.
2. This enclosure should be opened occasionally and its inside cleaned out.
3. The pillow bearings on the SAGINAW screw shaft also have ZERK FITTINGS. They should be lubricated occasionally. Excess grease should be spread over the threads of the shaft.
4. The NEEDLE bearing immediately behind the handwheel should be lubricated. All needle bearings shown on drawing number 1074101 should also be oiled.

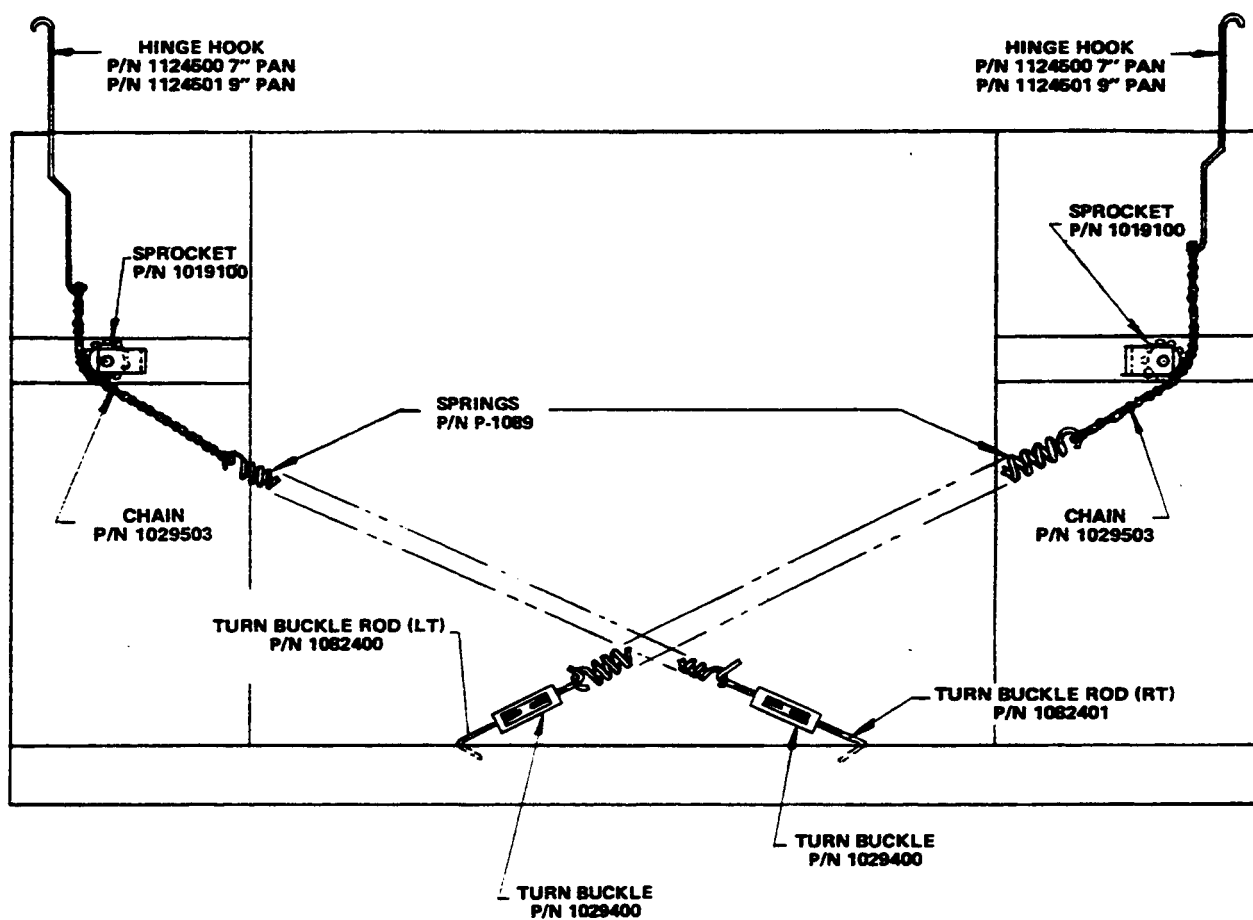


COMPOSITE SKETCH SHOWING PARTS OF BOTH HAND & POWER LIFTS BRAISING PAN MECHANISM DRG. NO. 1074101



## MAINTENANCE

# USER'S GUIDE



BRAISING PAN LID MECHANISM DRG NO. 1074102

# ELECTRIC TILTING BRAISING PAN

## SERVICE

### ADJUSTMENTS



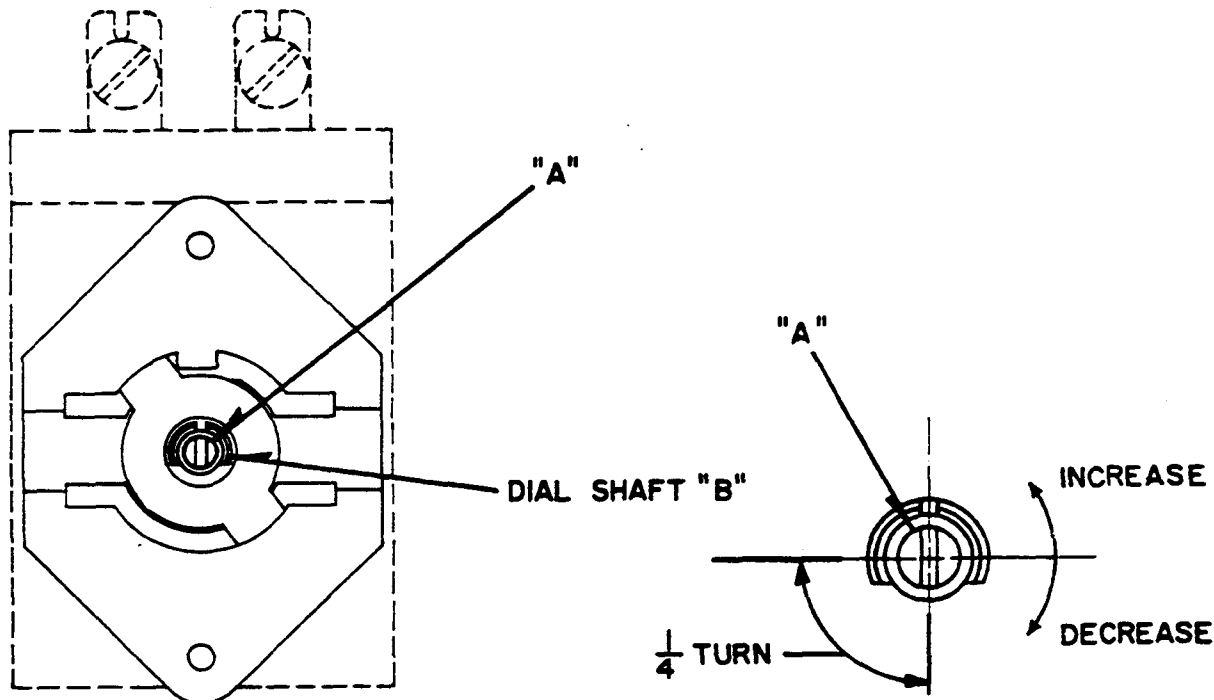
#### WARNING:

**AT LEAST TWICE A YEAR HAVE YOUR SOUTHBEND AUTHORIZED SERVICE AGENCY CLEAN AND ADJUST THE UNIT FOR MAXIMUM PERFORMANCE.**

All units are adjusted at the factory. In case of problems in operation at initial installation, check the supply voltage and compare with information listed on the serial plate.

#### THERMOSTAT: To Recalibrate

1. Remove knob from dial shaft "B."
2. Turn screw "A" clockwise to decrease and counterclockwise to increase temperature.
3. 1/4 turn changes the temperature 35 degrees F.
4. Replace knob on dial shaft.

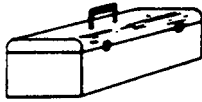


**SERVICE**

#### HIGH LIMIT CONTROL:

Each unit is equipped with an internal high temperature limit control. In the rare event that the standard thermostat malfunctions, the high limit will automatically turn the heating elements OFF. Once the high limit has turned the heating elements off, the unit will not heat again. If the high temperature limit control is tripped, it is imperative that the unit not be operated until a qualified service agency corrects the malfunction.

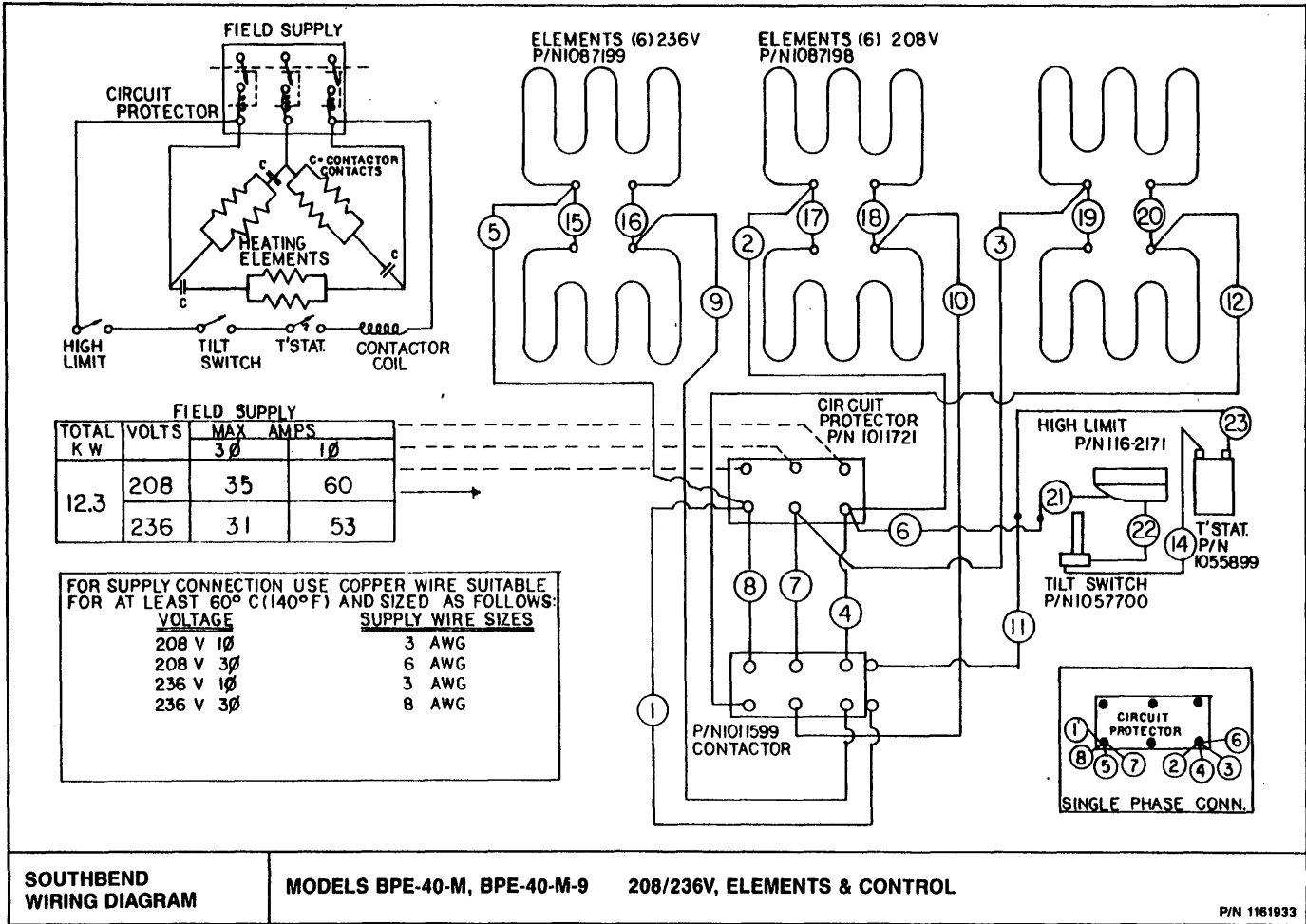
**CAUTION:** *WHENEVER SERVICING OR CLEANING THE UNIT, THE MAIN POWER SUPPLIES TO THE UNIT MUST BE DISCONNECTED. PUTTING THE CIRCUIT PROTECTOR IN THE "OFF" POSITION IS NOT SATISFACTORY, AS DANGEROUS VOLTAGES ARE STILL PRESENT WITHIN THE UNIT.*

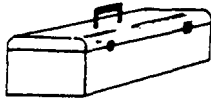


## SERVICE

### TROUBLE SHOOTING:

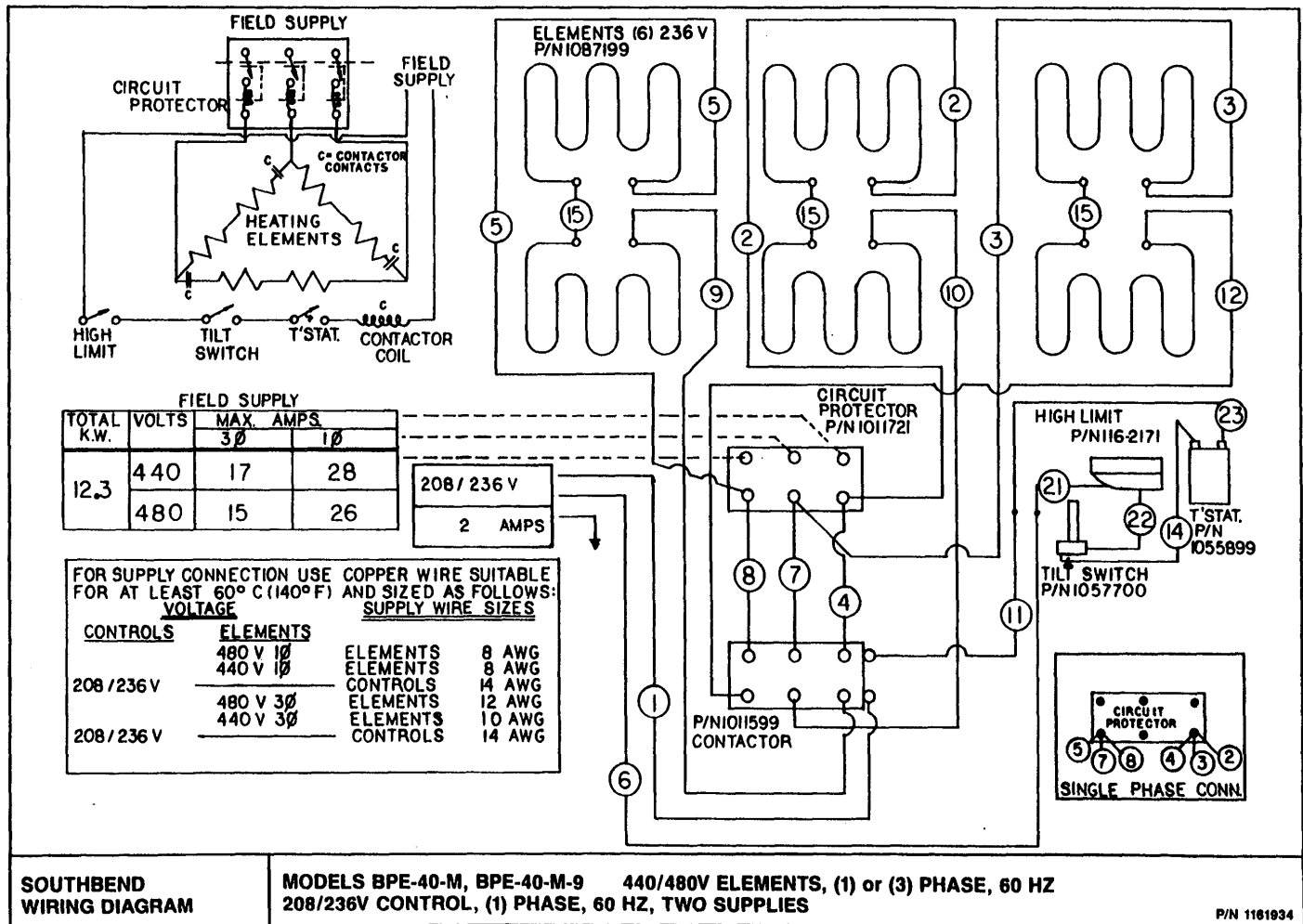
Problem	Look for —
Elements do not come on	<ul style="list-style-type: none"><li>- no voltage to unit.</li><li>- circuit protector in "OFF" position.</li><li>- thermostat in "OFF" position.</li><li>- pan tilted.</li><li>- high limit control tripped out.</li><li>- faulty high limit, thermostat, tilt switch, contactor or circuit breaker.</li></ul>
Circuit protector trips to "OFF" position	<ul style="list-style-type: none"><li>- one or more heating elements shorted.</li><li>- wire shorted to body of unit.</li><li>- incorrect wiring.</li></ul>
Heating elements burn out	<ul style="list-style-type: none"><li>- voltage to elements too high.</li></ul>





## SERVICE

# SERVICE



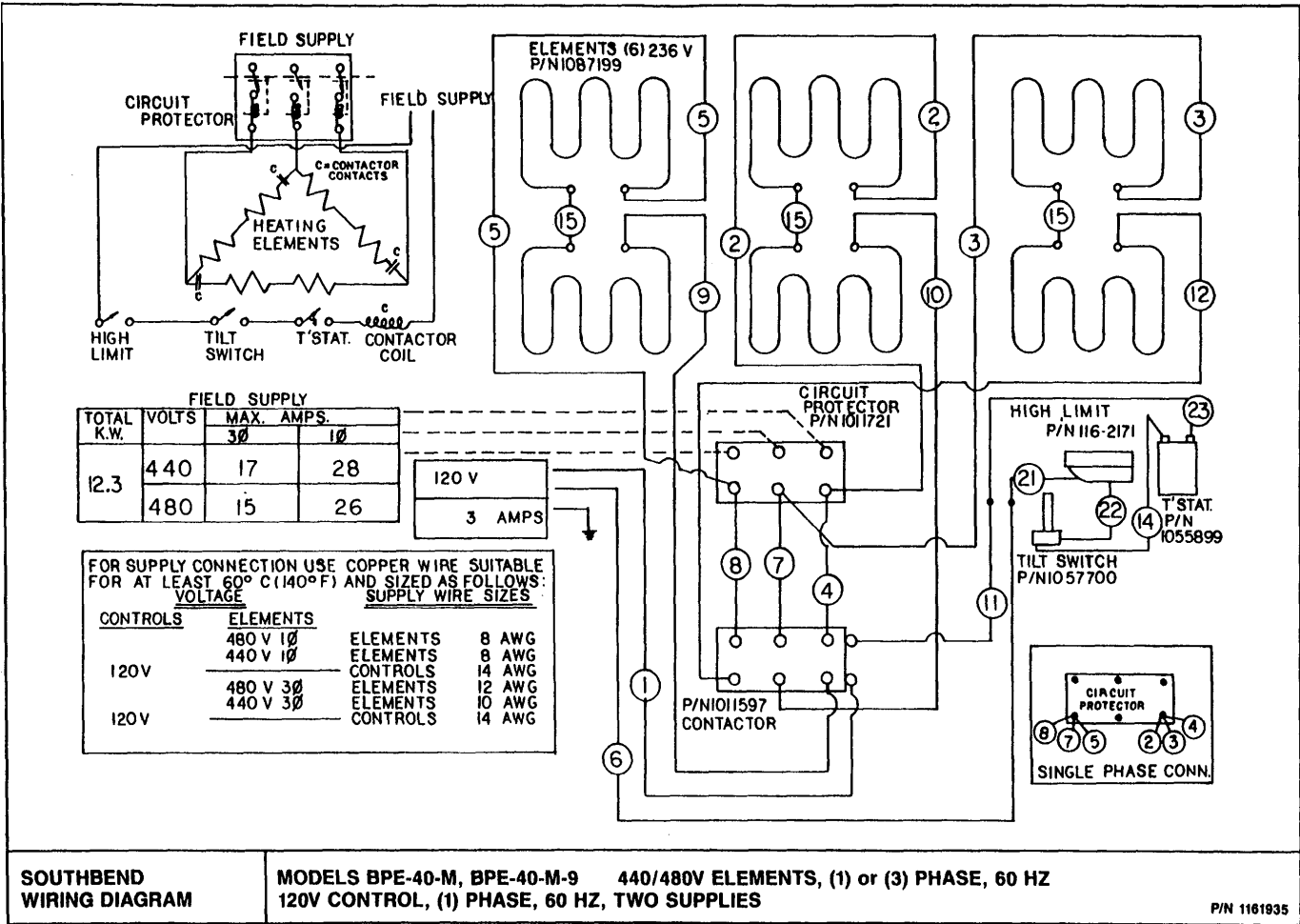
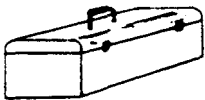
ELECTRIC TILTING BRAISING PANS

SECTION THREE — SERVICE

PAGE 4

Litho in U.S.A.

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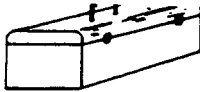


ELECTRIC TILTING BRAISING PANS

SECTION THREE — SERVICE

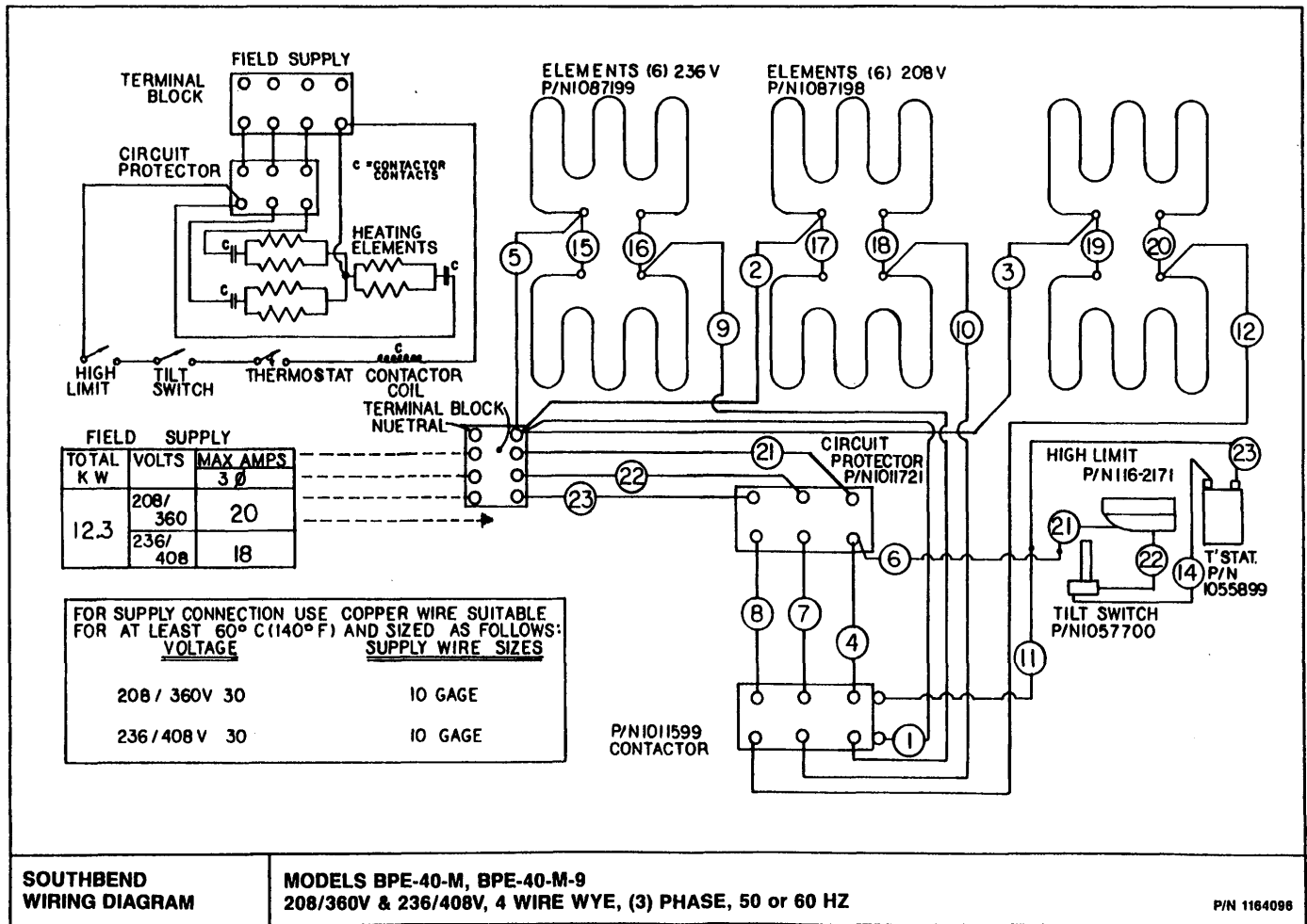
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## SERVICE

# SERVICE



ELECTRIC TILTING BRAISING PANS

SECTION THREE — SERVICE

PAGE 6

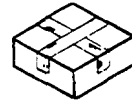
Litho in U.S.A.

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# ELECTRIC TILTING BRAISING PAN

## PARTS

PARTS



### WARNING:

**INSTALLATION OF OTHER THAN GENUINE SOUTHBEND PARTS WILL VOID THE WARRANTY ON THIS EQUIPMENT.**

The serial plate is located inside the cabinet, on the bottom at the left front edge. An "E" suffix at the end of the model number indicates the unit is equipped with electronic ignition.

Replacement parts may be ordered either through a Southbend Authorized Parts Distributor or a Southbend Authorized Service Agency.

When order parts, please supply the Model Number, Serial Number, Part Number, Description, plus Finish, Type of Gas and Electrical Characteristics, as applicable.

For parts not listed, consult a Southbend Authorized Parts Distributor or Southbend Authorized Service Agency. If necessary, please consult Southbend Parts Department for assistance.

PART NO.	PART NAME	PART NO.	PART NAME
1029502	HANDLE CHAIN	1056899	HANDWHEEL ASM.
1057300	SPROCKET (LOWER)	1057000	LID HANDLE
1083197	MOUNT BRACKET ASM.	1085895	LID HINGE PLATE - RT.
1056700	NEEDLE BEARING	1085894	LID HINGE PLATE - LT.
13109	STABILIZER SPRING	1062100	WIRE CONNECTOR
1041200	SPRING PIN	1055899	THERMOSTAT
1163453	DRIVE SHAFT (UPPER)	1057700	MERCURY TILT HEAT CONTROL SWITCH
1063801	DRIVE SHAFT (LOWER)	1163454	SLIP CLUTCH & SPROCKET
1063399	FLEX COUPLING	1162257	HIGH LIMIT
1058799	PILLOW BEARING ASM.	1163455	FRONT COVER
9130-P	ROLLER BALL BEARING	1011500	CONTACTOR COIL - 208/240V
1059200	SAGINAW SCREW	1011599	CONTACTOR - 208/240 VAC, 50 AMP
1162241	BALL NUT HOUSING ASM.	1011700	CIRCUIT PROTECTOR - 240V, 60 AMP
1126598	TILT ARM & BUSHING	1087199	HEATING ELEMENT - 236V, 2050W
1058001	BRONZE BEARING	1087198	HEATING ELEMENT - 208V, 2050W
1022600	DOOR CATCH (FRICTION CLIP)	1011721	CIRCUIT PROTECTOR - 480V, 35 AMP
6404-P	MINUTE MINDER (MECH. 60 MIN.)	1011501	CONTACTOR COIL - 120V
1124500	HINGE HOOK 7" PAN	1011597	CONTACTOR - 120 VAC, 50 AMP
1124501	HINGE HOOK 9" PAN	1167549	CASTER ASM. - SWIVEL
1019100	SPROCKET LID CHAIN	1167550	CASTER ASM. - SWIVEL W/LOCK
1029503	LID CHAIN	1167094	STAINLESS STEEL LEGS - 1-1/4" x 8-3/8"
1089-P	SPRING-LID MECHANISM		
1082400	TURNBUCKLE ROD - LT.		
1029400	TURNBUCKLE		
1082401	TURNBUCKLE - RT.		

For Braising Pans without a Slip Clutch (no '-2' suffix on the serial number) make the following part number substitutions:

FOR:	USE:
1163453	1063800 Upper Drive Shaft
1163454	1057300 Sprocket

PARTS



**southbend**  
A MIDDLEBY COMPANY

1100 Old Honeycutt Road  
Fuquay-Varina, NC 27526  
(919) 552-9161  
FAX (919) 552-9798  
(800) 348-2558



Convection ovens  
Cook & hold convection ovens  
Bake & roast ovens  
Pizza ovens  
Ranges

Fryers  
Special & custom equipment  
Convection steamers  
Steam kettles  
Tilting braising pans

Cooker/mixer kettles  
Floor model broilers  
Under fired broilers  
Salamander broilers  
Cheese melters

# ELECTRIC TILTING BRAISING PAN

A product with the Southbend name incorporates the best in durability and low maintenance. We all recognize however, that replacement parts and occasional professional service may be necessary to extend the useful life of this unit. When service is needed, contact a Southbend Authorized Service Agency, or your dealer. To avoid confusion, always refer to the model number, serial number, and type of your unit.



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ELECTRIC TILTING BRAISING PAN  
(MANUEL SECTION BP)