



southbend

A MIDDLEBY COMPANY

OWNER'S MANUAL

**INSTALLATION
USER'S GUIDE
SERVICE
PARTS**

GAS TILTING BRAISING PAN

**MODELS: BPG-40-M 7" PAN
 BPG-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.

\$4.00

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

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.

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CAUTION: POST IN PROMINENT LOCATION INSTRUCTIONS TO BE FOLLOWED
IN THE EVENT THE SMELL OF GAS IS DETECTED. THIS INFORMATION
SHALL BE OBTAINED FROM LOCAL GAS SUPPLIER.

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

Retain this manual for future reference.

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.

**IN THE EVENT A GAS ODOR IS DETECTED, SHUT DOWN EQUIPMENT AT THE MAIN SHUTOFF VALVE
AND CONTACT THE LOCAL GAS COMPANY OR GAS SUPPLIER FOR SERVICE.**



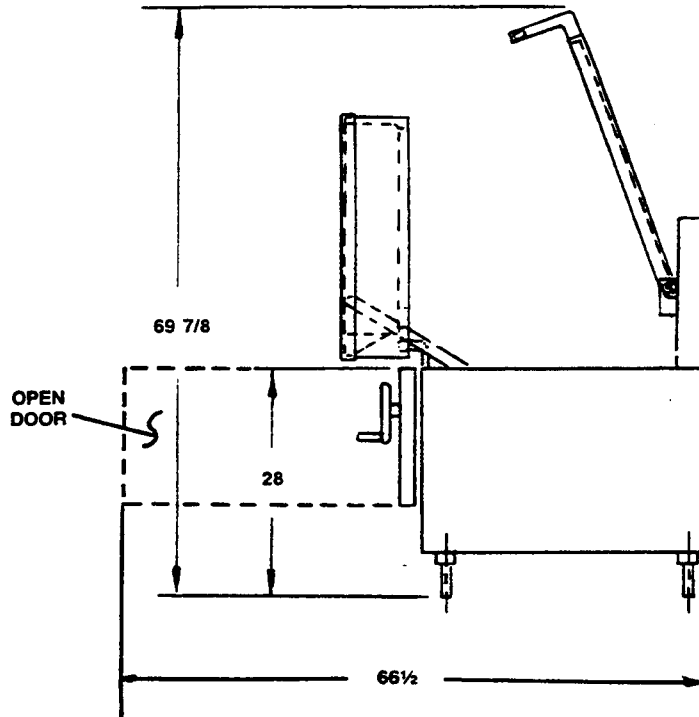
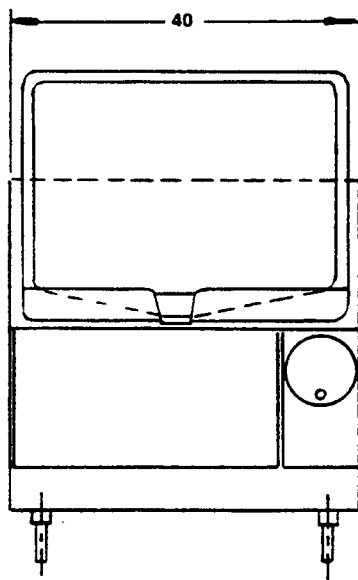
1100 Old Honeycutt Road
Fuquay-Varina, NC 27526
(919) 552-9161
FAX (919) 552-9798
(800) 348-2558

GAS TILTING BRAISING PANS INSTALLATION

SPECIFICATIONS



INSTALLATION



ITEM	GAS TYPE	MANIFOLD PRESSURE	NUMBER PER UNIT	RATE EACH	TOTAL RATE	ORIFICE SIZE
MAIN BURNERS	Natural	4" W.C.	10	8,500 BTU/Hr.	85,000 BTU/Hr.	#55 .055" Dia.
	LP	10" W.C.	10	8,500 BTU/Hr.	85,000 BTU/Hr.	#66 .035" Dia.
PILOT	Natural	4" W.C.	1	800 BTU/Hr.	—	#73 .024" Dia.
	LP	10" W.C.	1	800 BTU/Hr.	—	.011" Dia.



INSTALLATION

GENERAL:

The installation must conform with local codes, or in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1-1984, and with the National Electrical Code ANSI NFPA 70-1984.

These models are design certified for operation on natural or propane gases.

The serial plate is located just inside the cabinet door, at the left front of the cabinet bottom.

For orifice sizes and pressure regulator settings, refer to the chart under "SPECIFICATIONS."

An adequate gas supply is imperative. Undersized or low pressure lines restrict the volume of gas necessary for satisfactory performance. A pressure regulator, which is provided with each unit, is set to maintain a 4" W.C. manifold pressure for natural gas, and a 10" W.C. manifold pressure for propane gas. However, to maintain these conditions, the pressure on the supply line when all units are operating simultaneously should not drop below 7" W.C. for natural gas or 11" W.C. for propane gas.

All pipe joints should be tested for leaks with a soap and water solution before operating the unit. The test pressure should not exceed 14" W.C.

All equipment and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 14" W.C. In addition, to eliminate the indication of false leaks in the supply piping, all cooking equipment must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of that system at test pressures equal to or less than 14" W.C.

A 1/8" pressure tap is located on the combination gas control inside the cabinet.

The unit must be installed in such a manner that the flow of combustion and ventilation air are not obstructed. Provisions for an adequate air supply must also be provided. Do NOT obstruct the front of the unit, as combustion air enters through this area.

CAUTION: *THIS APPLIANCE AND ITS INDIVIDUAL SHUTOFF VALVE MUST BE DISCONNECTED FROM THE GAS SUPPLY PIPING SYSTEM DURING ANY PRESSURE TESTING OF THAT SYSTEM AT TEST PRESSURES IN EXCESS OF 1/2 PSIG (3.45 kPa).*

THIS APPLIANCE MUST BE ISOLATED FROM THE GAS SUPPLY PIPING SYSTEM BY CLOSING ITS INDIVIDUAL MANUAL SHUTOFF VALVE DURING ANY PRESSURE TESTING OF THE GAS SUPPLY PIPING SYSTEM AT TEST PRESSURES EQUAL TO OR LESS THAN 1/2 PSIG (3.45 kPa).

EXHAUST FANS AND CANOPIES:

Canopies are set over ranges, ovens, etc., for ventilation purposes. It is recommended that a canopy extend 6" past appliance and be located 6' 6" from the floor. Filters should be installed at an angle of 45 degrees or more with the horizontal. This position prevents dripping grease and facilitates collecting the run-off grease in a drip pan, usually installed with a filter. A strong exhaust fan tends to create a vacuum in the room and may interfere with burner performance, or may extinguish pilot flames. Fresh air openings approximately equal to the fan area will relieve such vacuum. In case of unsatisfactory performance on any appliance, check with the exhaust fan in the "OFF" position.

Minimum clearances from combustible construction:

6 INCHES FROM SIDES

6 INCHES FROM BACK

No additional clearance from the sides and back is required for service as the unit is serviceable from the front.

INSTALLATION



INSTALLATION

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.

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.

GAS CONNECTION:

1. All braising pans are factory equipped with pressure regulator which is set for the type of gas denoted on the serial plate.
2. The gas connection is made on the lower left at the rear of the unit. The connection can be made in one of two ways:
 - A. **Rear Connection:**
 1. Make connection directly to the 3/4" NPT (male) pipe protruding from the lower left of the unit at rear.
 - B. **Bottom Connection:**
 1. Cap the 3/4" NPT (male) pipe protruding from the unit on the lower left at the rear.
 2. Remove the plug from the tee at the left rear corner on the bottom of the unit. The tee is recessed approximately 3" into the hole which passes through the bottom of the unit. A 3-1/4" box-type socket with an extension will be required.
 3. Insert a 3/4" supply pipe with a 3/4" NPT thread through the hole in the bottom of the unit. Screw the pipe securely into the tee.

When tightening the supply pipe be sure to hold the mating pipe extending from the unit securely with a wrench. This will prevent any damage or distortion to the internal piping and controls of the unit.

On all threaded connections, the pipe compound must be approved for use with natural and LP gas.

Check all connections thoroughly for gas leaks before lighting the pilot. Use soapy water only; NEVER use a flame.

No electrical connections are required.



INSTALLATION

A. LIGHTING:

Open compartment door.

1. Manual gas valve must be "OPEN."
2. The screws and the right angle shield assemblies at the rear of the burner compartment are for shipping purposes only and must be removed prior to initially lighting the unit.
3. Turn thermostat to "OFF."
4. Pilot can be ignited with a match or taper through a hole between the mixer tubes of the first and second burners from the left, or by raising the pan.
 - a. Turn the knob on the Unitrol to the pilot position. Depress knob by pushing down.
 - b. While holding knob depressed, ignite pilot and hold knob depressed for about 30 seconds. If pilot does not stay ignited when knob is depressed, procedure must be repeated and knob held in longer. Adjustment of pilot flame may be required.
 - c. When pilot stays ignited, put pan in horizontal position.
 - d. Turn knob on Unitrol to "ON."
 - e. Turn thermostat to desired temperature. Pilot will ignite carry-over burner and main burner's ignition will follow.
 - f. Main burner will remain "ON" until thermostat is satisfied and it interrupts millivolt circuit. Burners are either full ON or OFF.
 - g. Raising the pan more than 10 inches also causes the mercury tilt switch to interrupt the circuit, causing the burners to be OFF.

B. SHUT-DOWN PROCEDURE:

Stand-by: Turn dial on the Unitrol control to the *Pilot* position. At this setting, only the pilot burner will remain ignited.

Complete shut-down: Turn dial to the pilot position, then depress and continue turn to the "OFF" position. For continued shut-down or for service work, the main manual valve can be closed.

C. RELIGHTING:

1. Shut off all gas.
2. Wait 5 minutes.
3. Repeat "LIGHTING" instructions in Section "A."

CAUTION: IF YOU SMELL GAS DURING THE LIGHTING PROCEDURE, IMMEDIATELY SHUT OFF THE GAS SUPPLY UNTIL THE LEAK HAS BEEN CORRECTED.

GAS 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 labor.

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

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

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

(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 burners. Set the thermostat to the desired temperature. The burners will come on until the thermostat is satisfied. They will 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 burners and will NOT shut off the burners.

TILTING PAN:

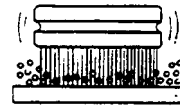
Turn the handwheel clockwise to raise the rear of the pan. Be sure a container has been placed below the front pouring spout. Stand on right side of unit, not directly in front of pouring spout.

Turn handwheel counterclockwise to lower pan.

Although the unit has a safety switch to shut off the burners when the pan is raised, it is recommended that the thermostat be turned "OFF" before raising the pan.

Be sure lid has been raised before attempting to raise pan.

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.

Monthly:

- A. Clean around burner air mixer and orifices if lint has accumulated.
- B. Visually assure carry-over ports are unobstructed.

Vent System:

At least twice a year the unit venting system should be examined and cleaned.

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 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 gas is OFF; then follow this recommended procedure:

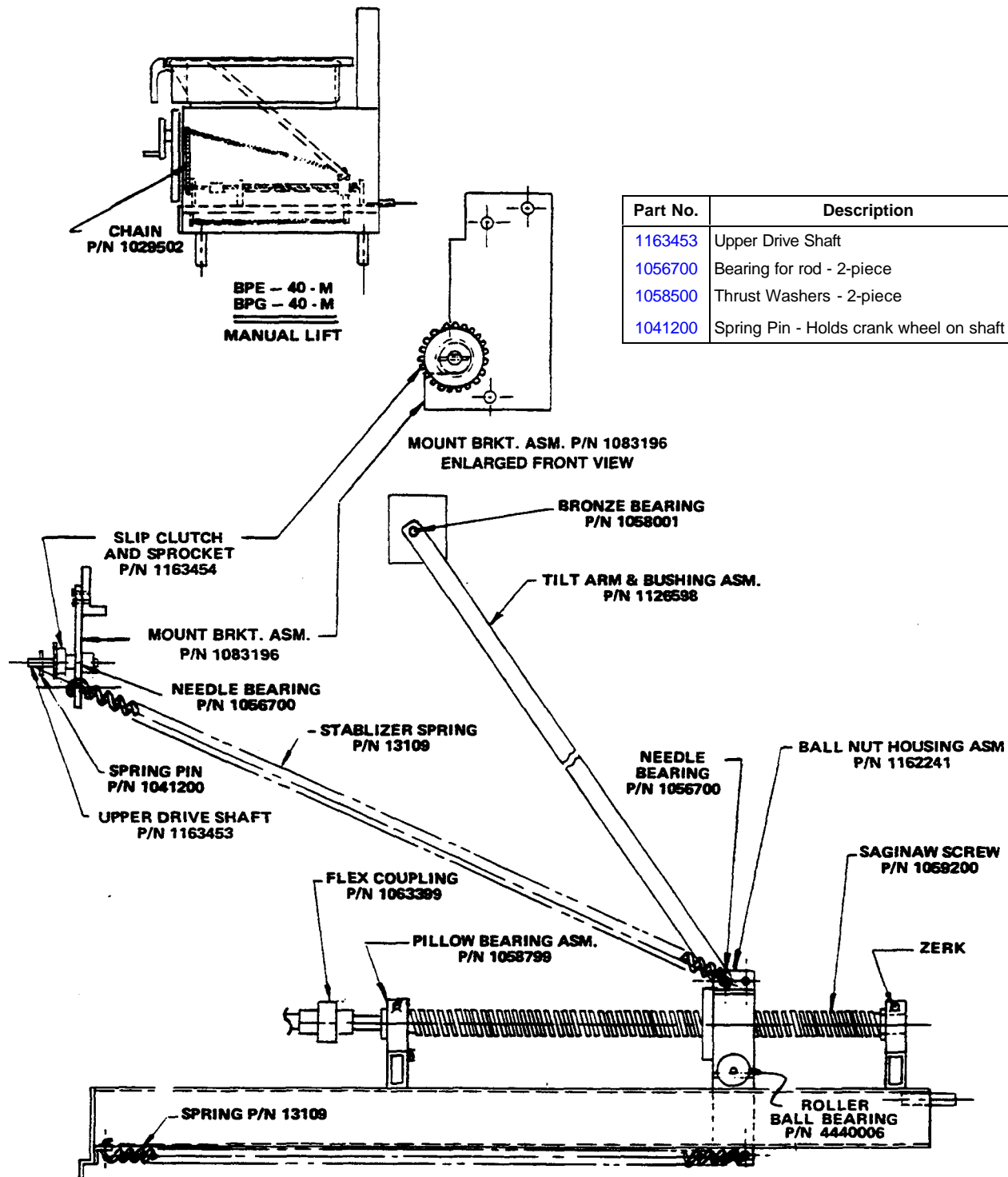
1. Flush the pan thoroughly with lukewarm water, then drain — to remove as much loose soil as possible.
2. For average soil, use a cleaning solution (mix with hot water per cleaning solution instructions) and brush thoroughly all parts, including pouring lip, that touch or are splashed by food, particularly 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 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.



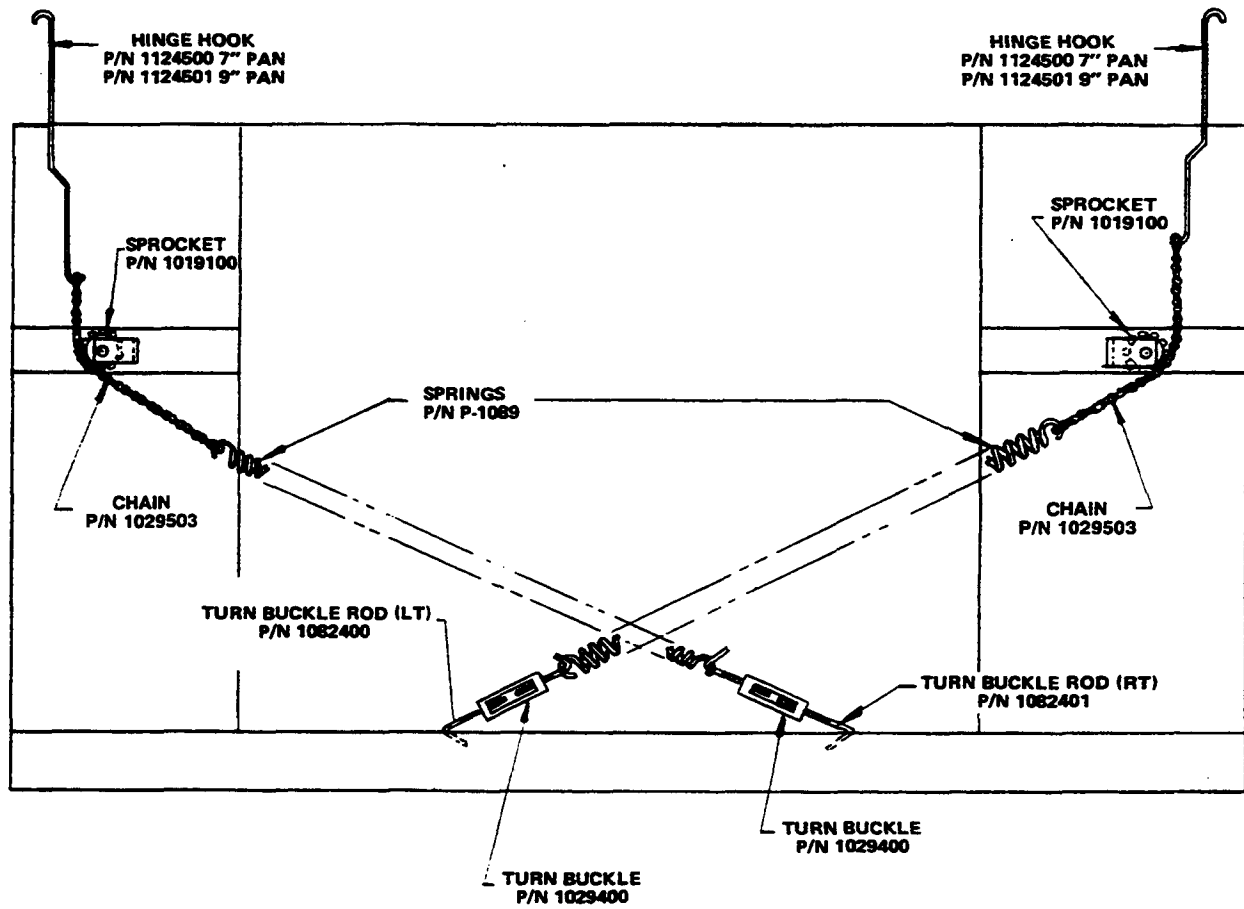
Part No.	Description
1163453	Upper Drive Shaft
1056700	Bearing for rod - 2-piece
1058500	Thrust Washers - 2-piece
1041200	Spring Pin - Holds crank wheel on shaft

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

GAS 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 type of gas and manifold pressure and compare with information listed on the serial plate.

AUTO SAFETY PILOT:

The pilot flame should be 1/2" to 3/4" in length. It must be large and sharp enough to cause the bulb to glow to a dull red, or sufficient to hold the safety valve open.

1. Remove pilot adjustment cap (see wiring diagram, page 4 this Section).
2. Adjust pilot key to provide properly sized flame.
3. Replace pilot adjustment cap.

MAIN BURNERS:

The orifices on the manifold are the fixed type, sized for the respective gas supply.

The burner flame characteristics are controlled by varying the primary air mixer. There should be a clear blue flame with a distinct inner cone on each port. Excessive primary air may cause "blowing off" or the flames leaving the ports. Lack of primary air causes soft or yellow tipped flames.

Keep primary air shutters free from lint and accumulations which affect burners operating characteristics.

SERVICE



ADJUSTMENTS

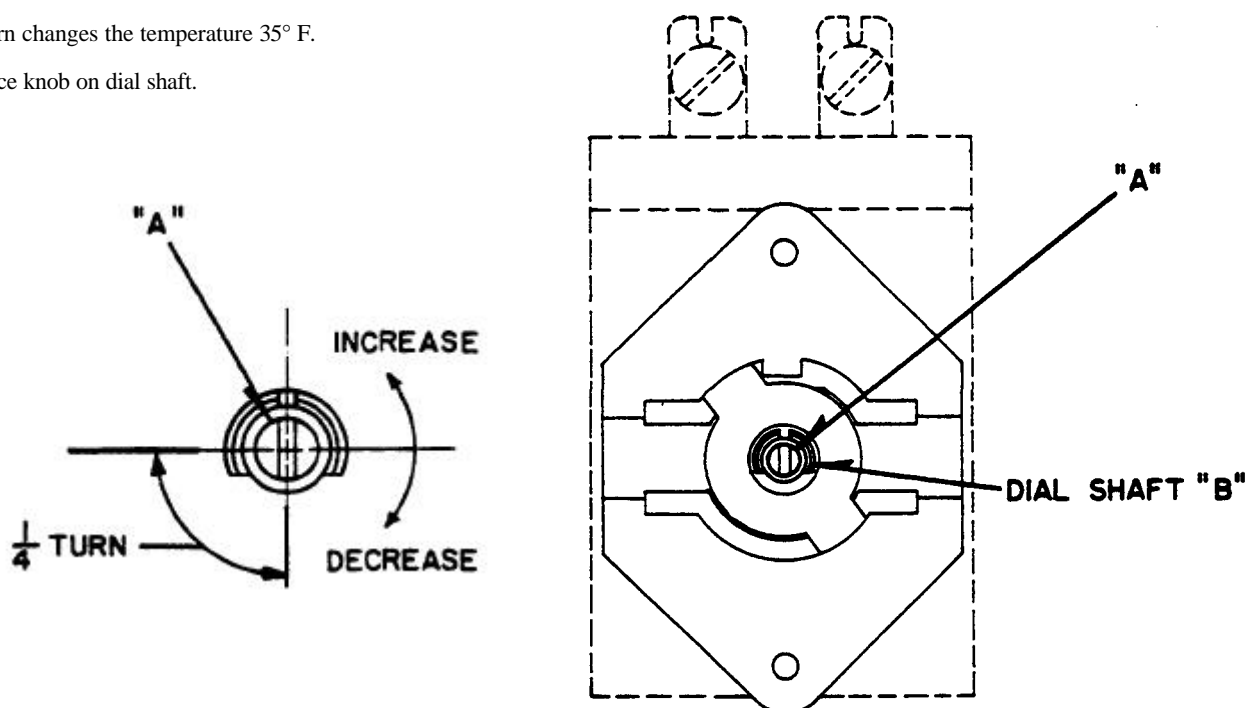
PRESSURE REGULATOR:

The pressure regulator is factory set at 4" W.C. for natural gas and 10" W.C. for LP gas. To check the manifold pressure:

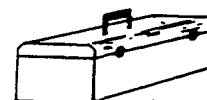
1. Turn thermostat "OFF" and Unitrol knob to "PILOT" setting.
2. Remove pressure tap plug from outlet side of Unitrol body (see diagram page 4, this Section).
3. Install a fitting appropriate to connect a manometer.
4. Turn Unitrol dial to "ON" position and thermostat "ON." The burners will ignite.
5. With burners on, read manometer.
6. If manometer does not read 4" W.C. for natural gas or 10" W.C. for LP gas, adjust regulator.
7. Remove regulator adjustment screw cap (see diagram page 4, this Section).
8. With small screwdriver rotate adjustment screw "CLOCKWISE" to increase or "COUNTER-CLOCKWISE" to decrease pressure. Be sure to adjust with burners "ON."
9. Turn thermostat "OFF" and set Unitrol knob to "PILOT" position.
10. Remove manometer and replace pressure tap plug.
11. Replace adjustment screw cap.

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° F.
4. Replace knob on dial shaft.



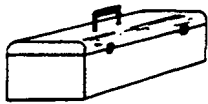
SERVICE



TROUBLE SHOOTING:

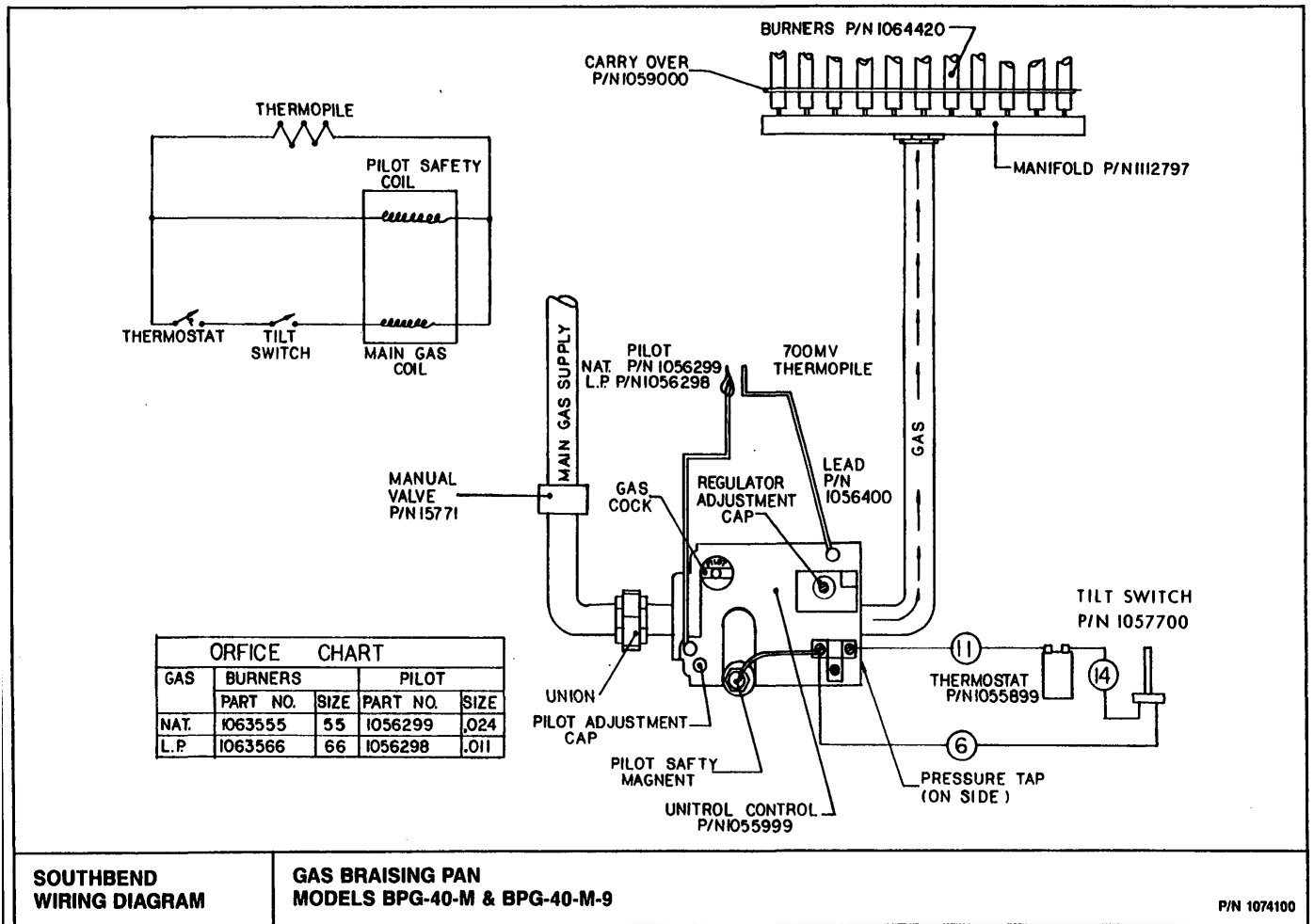
Problem	Look for —
Burners do not come on	<ul style="list-style-type: none">- gas supply to unit off.- manual gas valve in unit off.- Unitrol in "OFF" or "PILOT" position.- pilot not ignited.- thermostat not "ON."- pan not in lowest position.
Pilot will not stay ignited	<ul style="list-style-type: none">- Unitrol in "OFF" position.- pilot gas not adjusted properly.- gas supply to unit off.- valve in unit off.- bad thermopile.- dirty thermopile connections at Unitrol.- bad magnet in Unitrol.- clogged orifice.- draft condition.- air in gas line.- improper ventilation system.
Pilot produces carbon deposits	<ul style="list-style-type: none">- unit connected to wrong gas supply.- pressure regulator not adjusted correctly.- pilot gas not adjusted correctly.
Burners produce carbon deposits	<ul style="list-style-type: none">- wrong size orifices.- burner air not adjusted properly.- connected to wrong gas supply.- pressure regulator not adjusted correctly.

SERVICE



SERVICE

SERVICE



GAS TILTING BRAISING PAN
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 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	0438	GREASE DRAWER ASM.
1057300	SPROCKET (LOWER)	1082401	TURNBUCKLE ROD - RT.
1083196	MOUNT BRACKET ASM.	1056899	HANDWHEEL ASM.
1056700	NEEDLE BEARING	1057000	LID HANDLE
13109	STABILIZER SPRING	1085895	LID HINGE PLATE - RT.*
1041200	SPRING PIN	1085894	LID HINGE PLATE - LT.*
1163453	DRIVE SHAFT (UPPER)	1062100	WIRE CONNECTOR
1063801	DRIVE SHAFT (LOWER)	1055899	THERMOSTAT (T3)
1063399	FLEX COUPLING	1057700	MERCURY TILT HEAT CONTROL SWITCH (S7)
1058799	PILLOW BEARING ASM.	1163454	SLIP CLUTCH & SPROCKET
9130-P	ROLLER BALL BEARING	1163455	FRONT COVER
1059200	SAGINAW SCREW	1064498	BURNER
1162241	BALL NUT HOUSING ASM.	1059000	CARRY OVER
1126598	TILT ARM & BUSHING	1055999	UNITROL CONTROL - NAT. GAS
1058001	BRONZE BEARING	15771	MANUAL VALVE
1164825	DOOR CATCH (FRICTION CLIP)	1063555	BURNER ORIFICE - NAT. GAS
6404-P	MINUTE MINDER (MECH. 60 MIN.)	1063566	BURNER ORIFICE - LP GAS
1124500	HINGE HOOK 7" PAN	1056224	PILOT ORIFICE - NAT. GAS
1124501	HINGE HOOK 9" PAN	1056211	PILOT ORIFICE - LP GAS
1019100	SPROCKET LID CHAIN	1056299	PILOT ASM. - NAT. GAS
1029503	LID CHAIN	1056298	PILOT ASM. - LP GAS
1089-P	SPRING-LID MECHANISM	1055998	UNITROL CONTROL - LP GAS
1082400	TURNBUCKLE ROD - LT.	1056400	THERMOPILE AND LEAD
1029400	TURNBUCKLE	1165682	LID HINGE PLATE - LT.**
1165686	LID HINGE PLATE -RT.**	1167549	CASTER ASM. - SWIVEL
1165678	LID STAKE ASM. (ALUM.) — RT. OR LT.	1167550	CASTER ASM. - SWIVEL W/LOCK
		1167093	STAINLESS STEEL LEGS - 1-1/4" x 8-3/8"

*This Lid Hinge Plate is used on units manufactured prior to October, 1983.
**This Lid Hinge Plate is used on units manufactured after October, 1983, with aluminum lid stakes bolted to lid.
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

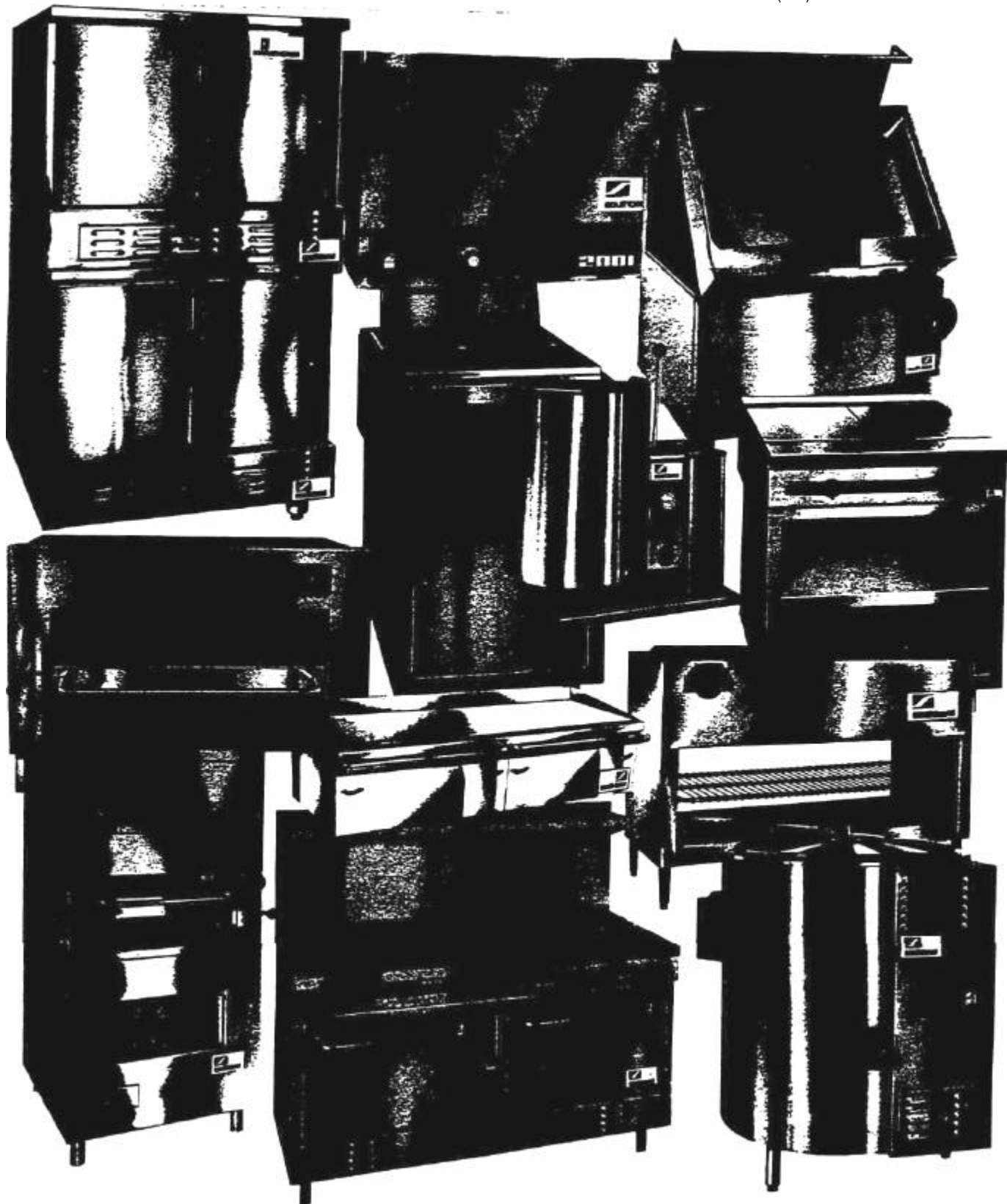
PARTS



southbend

A MIDDLEBY COMPANY

1100 Old Honeycutt
Fuquay-Varina, NC
(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

GAS 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.

GAS TILTING BRAISING PAN
(Manual Section BP)



1100 Old Honeycutt
Fuquay-Varina, NC
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(800) 348-2556

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