

Southbend

A MIDDLEBY COMPANY

IMPORTANT	
FOR FUTURE REFERENCE	
Please complete this information and retain this manual for the life of the equipment.	
MODEL #	_____
SERIAL #	_____
DATE PURCHASED	_____

OWNER'S MANUAL

INSTALLATION
USER'S GUIDE
SERVICE
PARTS

INFRA-RED CHEESE MELTERS

**MODELS: CM-31C; CM-36; CM-32; CM-31-60
CM-31PC, CM-31W, CM-31, CM-31P
CM-60C, CM-64, CM-60-60
CM-60PC, CM-60W, CM-60, CM-60P**

These instructions should be read thoroughly before attempting installation. Installation and Start Up 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 questions concerning the installation, use, care, or service of the product, write Customer Service Department, Southbend, 1100 Old Honeycutt Rd., Fuquay-Varina, North Carolina 27526.

WARNING: Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.

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:

SECTION ONE - INSTALLATION	
Specifications.....	1
Installation.....	2
SECTION TWO - USER'S GUIDE	
Warranty.....	1
Operation.....	2
Maintenance.....	3
SECTION THREE - SERVICE	
Adjustments.....	1
SECTION FOUR - PARTS	
Parts List.....	1, 2

Southbend Infra-Red units are unique in design. They incorporate our exclusive Schwank ceramic tile burners, which generate infra-red rays, that provide better quality products in about half the usual time, with less gas input than ordinary burners. Very little energy is wasted in heating secondary surfaces as is necessary in conventional type burners.

Since the surface of these tiles become red hot in approximately 2 minutes, the unit is ready to start with a very short preheat time, thereby saving time, labor and energy.

These glowing surfaces emit intense infra-red rays, which are transmitted directly onto the products, thereby yielding better tasting food in less time.

Use of 100% clean primary air insures efficient combustion and maintains full production capacity, and maximum recovery, even in the severest conditions of grease vapors and smoke atmospheres.

These Southbend Infra-Red units provide such speed and recovery that cooking techniques may require some modification in order to take full advantage of the unit's capabilities.

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.

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.**



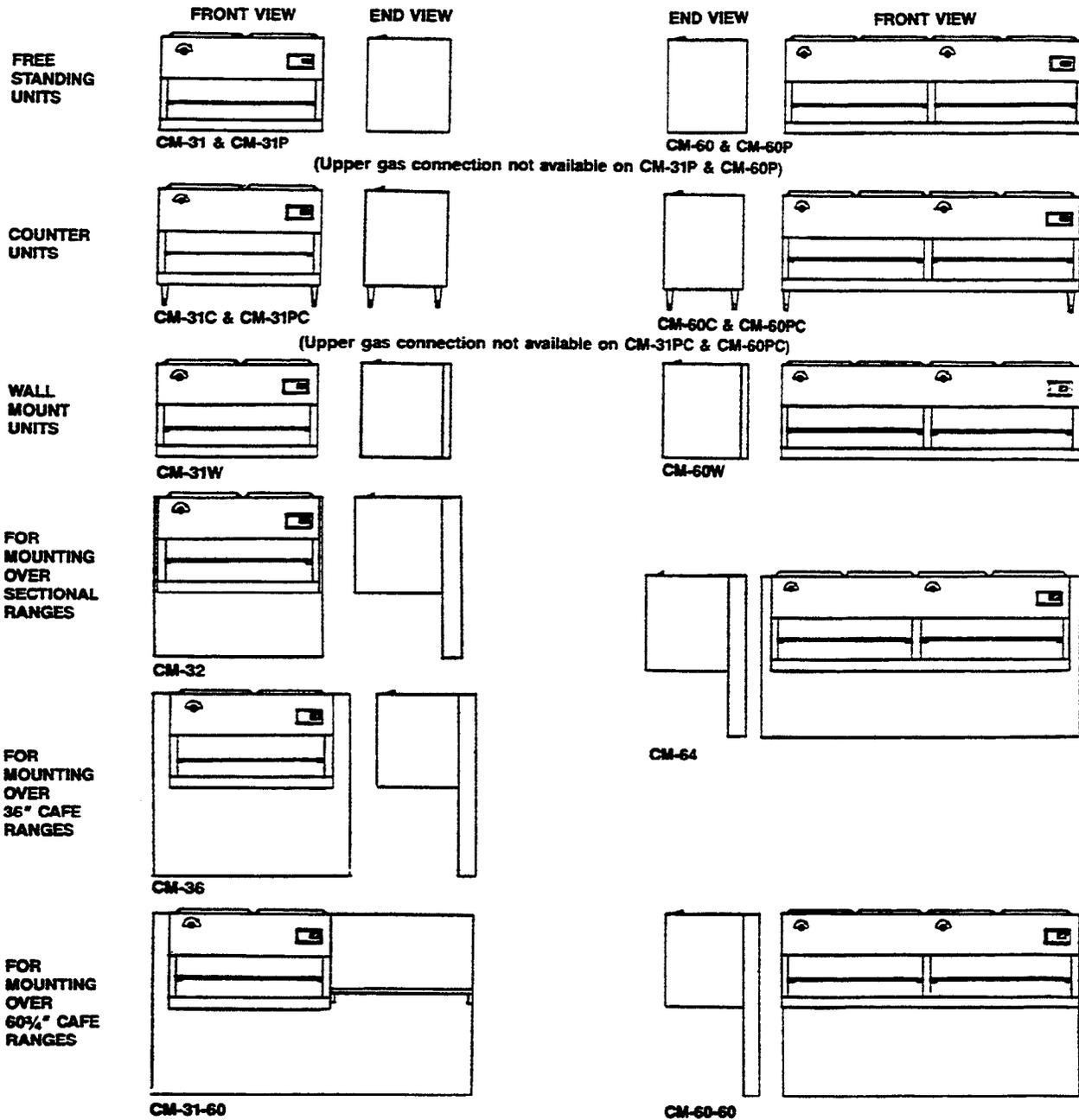
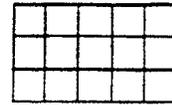
A MIDDLEBY COMPANY

1100 Old Honeycutt Road
Fuquay, NC 27526
(919) 552-9161
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INFRA-RED CHEESE MELTERS

INSTALLATION

SPECIFICATIONS



DIMENSIONS:

(In Inches)

MODELS	WIDTH	DEPTH	HEIGHT	MODELS	WIDTH	DEPTH	HEIGHT
CM-31	31	16	19¼	CM-60	60½	16	19¼
CM-31P	31	14½	19¼	CM-60P	60½	14½	19¼
CM-31C	31	16	23¼	CM-60C	60½	16	23¼
CM-31PC	31	14½	23¼	CM-60PC	60½	14½	23¼
CM-31W	31	17½	19¼	CM-60W	60½	17½	19¼
CM-32	32	19¼	36¼	CM-64	64	19¼	36¼
CM-36	36½	18¾	36¼	CM-60-60	60½	18¾	36¼
CM-31-60	60¼	18¾	36¼				

NOTE: When mounted on range add 1" to total depth for rear mounting angles.

NOTE: When range mounted the clearance from cooking top of range to bottom of Cheese Melter is 17".



NOTE: No additional clearance from the sides and back is required for service, as the units are serviceable from the front.

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 of 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 an appliance, check with the exhaust fan in the "OFF" position.

NOTE: Be sure to inspect and clean ventilation system according to the ventilation equipment manufacturer's instructions.

WARNING: THESE PROCEDURES MUST BE FOLLOWED BY QUALIFIED PERSONNEL OR WARRANTY WILL BE VOIDED.

GAS CONNECTION:

1. A certified pressure regulator designed for the type of gas for which the unit is equipped is packed with the unit.
2. If applicable, the vent line from the gas appliance pressure regulator shall be installed to the outdoors in accordance with local codes or, in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1-Latest Edition. Canadian installation must comply with CAN/CGA-B149.1 Natural Gas Installation Code, Code CAN/CGA-B149.2 Propane Installation Code.
3. The gas supply connection is 1/2" NPT and can be made at either the rear or the bottom on the left-hand side. Both of these connections are closed by a 1/2" NPT plug as shipped from the factory. Pass thru models only have bottom connection.

A. REAR:

Remove the 1/2" NPT plug at the rear left side. Insert a 1/2" NPT nipple, 3 inches long, into this fitting. At the inlet of this 1/2" NPT nipple install the pressure regulator. Take care that the flow of gas thru this pressure regulator is as indicated by an arrow on this control. Install a 1/2" NPT service shutoff valve to the regulator and connect a 1/2" NPT gas supply line to this valve.

B. BOTTOM:

Remove the 1/2" NPT plug at the bottom left area and use the same procedure as above for the connection.

CAUTION: BE SURE TO HOLD PRESSURE REGULATOR WITH A WRENCH WHEN TIGHTENING SUPPLY PIPE TO AVOID DAMAGE TO THE REGULATOR, VALVE, AND OTHER COMPONENTS.

4. The unit should be connected only to the type of gas for which it is equipped. Check type of gas on rating plate. On all threaded connections, the pipe compound must be approved for use with natural and propane gas.
5. Make sure burner valve is in the "OFF" position before connecting gas to unit. Test all pipe connections thoroughly for gas leaks. Use soapy water only for testing on all gases.
6. Turn on burners and bleed supply line, then turn burners off.
7. Light pilot and adjust so that flame is approximately 5/8" long. Adjustment is thru a 3/8" dia. opening in the white area of the valve indicator decal.

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).



INSTALLATION

WARNING: THESE PROCEDURES MUST BE FOLLOWED BY QUALIFIED PERSONNEL OR WARRANTY WILL BE VOIDED.

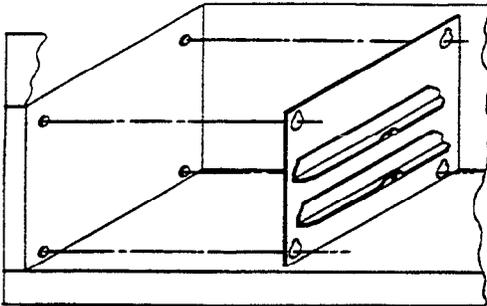
A 1" NPT line is provided at the rear for the connection. Each unit is equipped with an internal pressure regulator which is set for 4" W.C. manifold pressure for natural gas and 10" W.C. for propane gas. Use 1/8" pipe tap on the burner manifold for checking pressure.

An adequate gas supply is imperative. Undersized or low pressure lines will restrict the volume of gas required for satisfactory performance. A steady supply pressure, 6" W.C. for natural gas and 10" W.C. for propane gas, is recommended. With all units operating simultaneously, the manifold pressure on all units should not show any appreciable drop. Fluctuations of more than 25% on natural gas, and 10% on propane gas, will create pilot problems and affect burner operating characteristics. Contact your gas company for correct supply line sizes.

Purge the supply line to clean out any dust, dirt, or other foreign matter before connecting the line to the unit. It is recommended that an individual manual shutoff valve be installed in the gas supply line to the unit. Use pipe joint compound which is suitable for use with LP gas on all threaded connections. Test pipe connections thoroughly for gas leaks. **USE SOAPY WATER ONLY FOR TESTING ON ALL GASES. NEVER USE AN OPEN FLAME TO CHECK FOR GAS LEAKS. ALL CONNECTIONS MUST BE CHECKED FOR LEAKS, AFTER THE UNIT HAS BEEN PUT IN OPERATION.**



WARNING: THESE PROCEDURES MUST BE FOLLOWED BY QUALIFIED PERSONNEL OR WARRANTY WILL BE VOIDED.



All Cheese Melters are shipped with rack guide assemblies packaged in the crate. They are easily assembled to each side as shown above. Rack guides should be removed periodically for cleaning.

FIELD ASSEMBLY INSTRUCTIONS AND DIAGRAMS

The following section covers Field Assembly installation instructions for the Cheese Melter unit combinations noted below and shown on SECTION ONE, page 3.

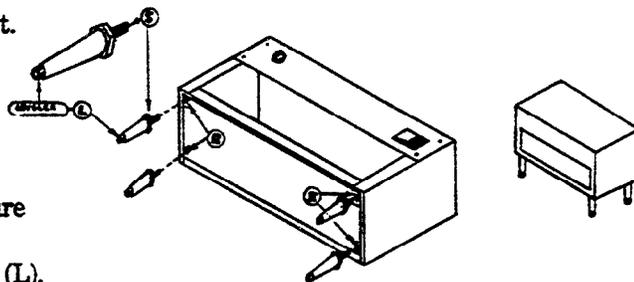
1. Installing legs for counter units.
Model Numbers CM-31C and CM-31PCSECTION ONE, Page 7
2. Assembling wall mount hanger and attaching unit for wall mount units.
Model No. CM-31WSECTION ONE, Page 8
3. Assembling flue risers and attaching unit for mounting over 32 in. Sectional Range.
Model No. CM-32SECTION ONE, Pages 9, 10
4. Assembling flue riser and attaching unit for mounting over 36 in. Cafe Range.
Model No. CM-36SECTION ONE, Pages 11, 12, 13
5. Assembling flue riser and attaching unit for mounting over 60 ¼ in. Cafe Range.
Model No. CM-3160SECTION ONE, Page 20

Models CM-31C AND CM-31PC

INSTRUCTIONS: To Install Legs on Counter Models

1. Remove the BASIC Unit from the container.
2. CAREFULLY place the unit on its BACK.
3. Four NSF approved LEGS are packed with the unit.
4. REF: Sketch below:

A threaded RECEPTACLE (R), is attached to the underside of the bottom, at each corner.
Each leg has a threaded STUD (S).
Tighten the stud on each leg into a receptacle. Secure with a wrench on the hexagon section of the leg.
Each leg has its own NSF approved leveling FOOT (L).
By adjusting these feet, the proper combination can be achieved whereby the unit will be level and steady.



CAUTION: ONLY NON-COMBUSTIBLE COUNTERS ARE TO BE USED TO SUPPORT THESE UNITS. SEE CLEARANCES FROM COMBUSTIBLE CONSTRUCTION SHOWN ON PAGE 2.

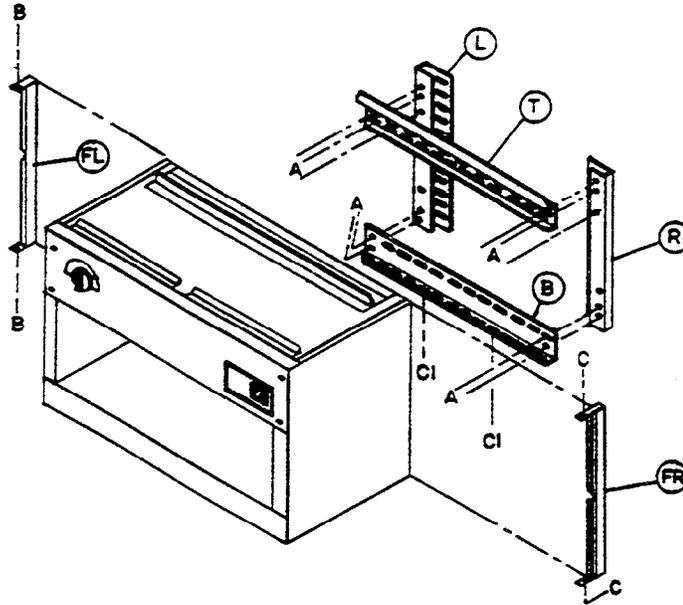
Never attach the pass thru unit, Model CM-31P, Directly to a wall.



INSTALLATION

MODEL NO. CM-31W

DIAGRAM FOR MOUNTING CHEESE MELTER TO WALL USING CMW-31 WALL MOUNT KIT.



A — 1/4" - 20 x 1/2" Hex head Bol. P/N 1146200
with Split Washer P/N 1146500
and 1/4" - 20 Hex Nut P/N 1146400

C — #10 x 1/2" Slotted Truss Head Sheet Metal Screw
P/N 1146300

1. Wall mount consists of the following parts:

- A. (1) Top Bracket — T
- B. (1) Bottom Bracket — B
- C. (1) Right Side Bracket — R
- D. (1) Left Side Bracket — L
- E. (1) Right Filler — FR
- F. (1) Left Filler — FL
- G. Necessary Fasteners

NOTE: Fasteners for mounting bracket assembly to wall are not provided.

2. Determine method of gas piping, remove pipe plug from unit and if piping from the rear, add necessary fittings.
3. Fasten FR and FL to each side of unit by removing upper and lower rear body side screws and re-attach with fillers in place.
4. Assemble T, B, L and R as shown. T will hook into the mounting pocket located at the rear of the unit. B should be positioned so that the bottom flange is flush with the unit bottom when mounted.
5. Mount wall mount assembly securely to the wall in the desired location.
6. Lift unit and place flange on T into upper part of rear mounting pocket. Position unit as desired from right to left and secure bottom of unit through slots in horizontal flange of B through CI.
7. Proceed with gas connections as discussed in the forward section of this manual.

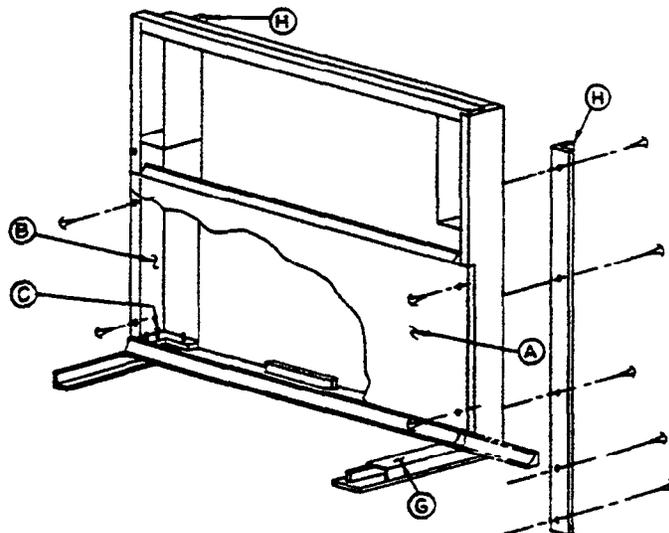


WARNING: FOR AN APPLIANCE EQUIPPED WITH CASTERS, THE INSTALLATION SHALL BE MADE WITH A CONNECTOR THAT COMPLIES WITH THE STANDARD FOR CONNECTORS FOR MOVABLE GAS APPLIANCES, ANSI Z21.69-1987, CAN/CGA-6.16-M87 AND A QUICK-DISCONNECT DEVICE THAT COMPLIES WITH THE STANDARD FOR QUICK-DISCONNECT DEVICES FOR USE WITH GAS FUEL, ANSI Z21.41-1978, AND ADDENDA, Z21.41a-1981, Z21.41b-1983 AND CAN1 6.9 M79. 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 REMOVE THE APPLIANCE FOR CLEANING, ETC., RECONNECT IT WHEN THE APPLIANCE IS MOVED TO ITS ORIGINALLY INSTALLED POSITION.

MODEL NO. CM-32

**DIAGRAM FOR MOUNTING
CMS-32 SECTIONAL 32 IN. RISER TO RANGE.**



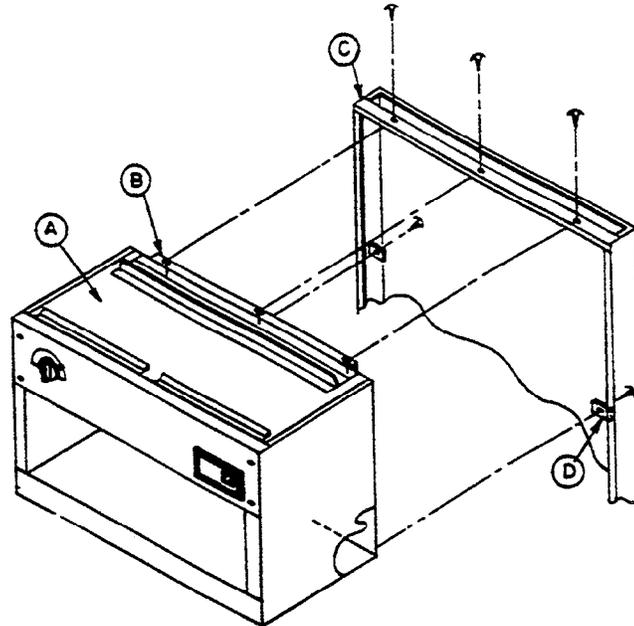
1. Front panel "A" is fastened with (4) hex head sheet metal screws. Remove screws and panel.
2. Remove nuts and lockwasher from collar plate studs "C" on range.
3. Lower riser onto range allowing studs "C" to enter holes in riser bracket "B." Secure riser bracket "B" with nuts and lockwasher removed in instruction No. 2.
4. Install angles "H" packaged in riser container with slotted hex head screws provided, into holes in rear riser bracket "B" and match drill 9/64 inch dia. holes in range body for mounting angle "H" to range with slotted hex head screws provided.
5. Install unit (see instructions).
6. Replace front panel "A" and fasten with sheet metal screws that were removed in instruction No. 1.
7. U-shaped channel "G" is provided for all battered ranges. Place U-shaped channel "G" over angles on adjacent ranges to form a sanitary sealing between ranges.



INSTALLATION

MODEL NO. CM-32

DIAGRAM FOR MOUNTING CHEESE MELTER TO
32 IN. SECTIONAL RANGE RISER NO. CMS-32.



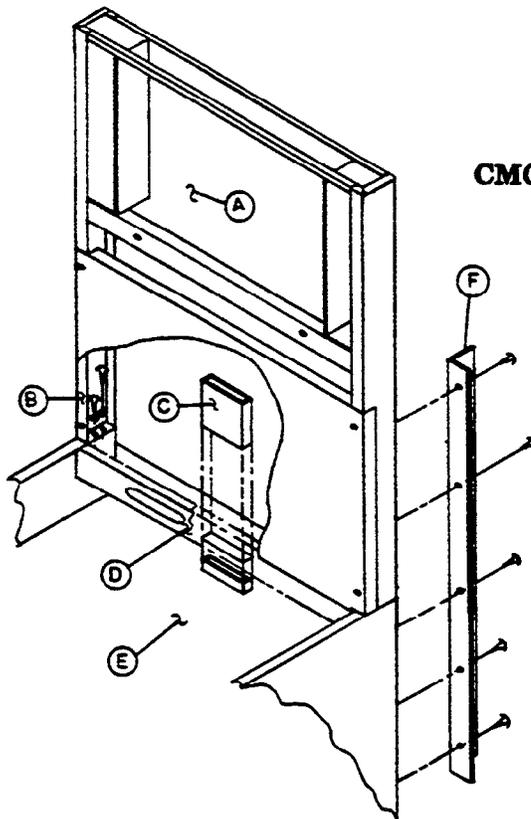
1. Determine method of gas piping and remove pipe plug from unit.
2. Hanger bracket "B" is attached to unit "A" at the factory unless ordered otherwise.
3. Lift unit with hanger bracket attached and place hanger over riser support "C" and fasten with (3) slotted hex head sheet metal screws.
4. Fasten bottom back of unit to the riser with the two bottom hold brackets "D" provided. A magnetic screwdriver should be used. Bottom hold brackets (P/N 1163736) are to be secured to the inner riser uprights through the two pre-drilled holes in the back of the unit.
5. Proceed with gas connections as discussed in the forward section of this manual.

NOTE: Range clearances to combustible construction, as shown on range serial plate, supersede Cheese Melter clearances.



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 Z21.69-1987, CAN/CGA-6.16-M87 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, Z21.41b-1983 AND CAN1 6.9 M79. 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 REMOVE THE APPLIANCE FOR CLEANING, ETC., RECONNECT IT WHEN THE APPLIANCE IS MOVED TO ITS ORIGINALLY INSTALLED POSITION.



MODEL NO. CM-36

**DIAGRAM FOR MOUNTING
CMC-36 CAFE 36 IN. RISER TO RANGE.**

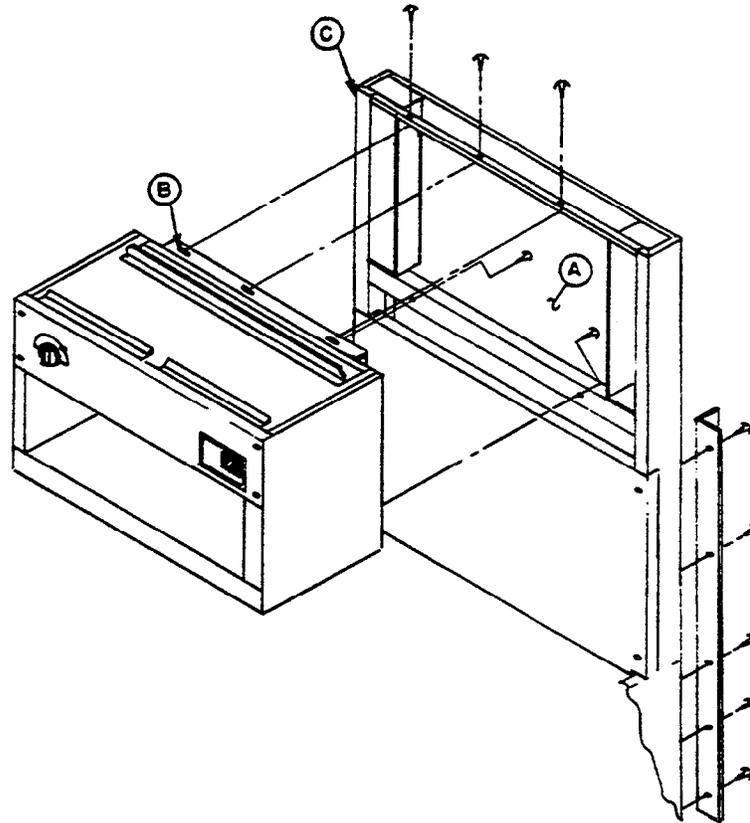
1. Rear Panel "A" is fastened for shipping with (4) hex head sheet metal screws. Remove screws and rear panel.
2. Set the two angles "F" aside until Cheese Melter is mounted.
3. Lower riser onto range, line up holes in riser bracket "B" with weld nut holes in range. Secure riser bracket "B" to range with (4) hex head 1/4-20 screws and (4) washers (2 each side) provided.
4. The oven flue riser extension "C" is packed in oven. Slide flue riser extension "C" through hole in rear rest "D" over collar protruding through burner box bottom "E."
5. Install unit (see instructions).



INSTALLATION

MODEL NO. CM-36

DIAGRAM FOR MOUNTING CHEESE MELTER TO 36 IN. CAFE RANGE RISER.



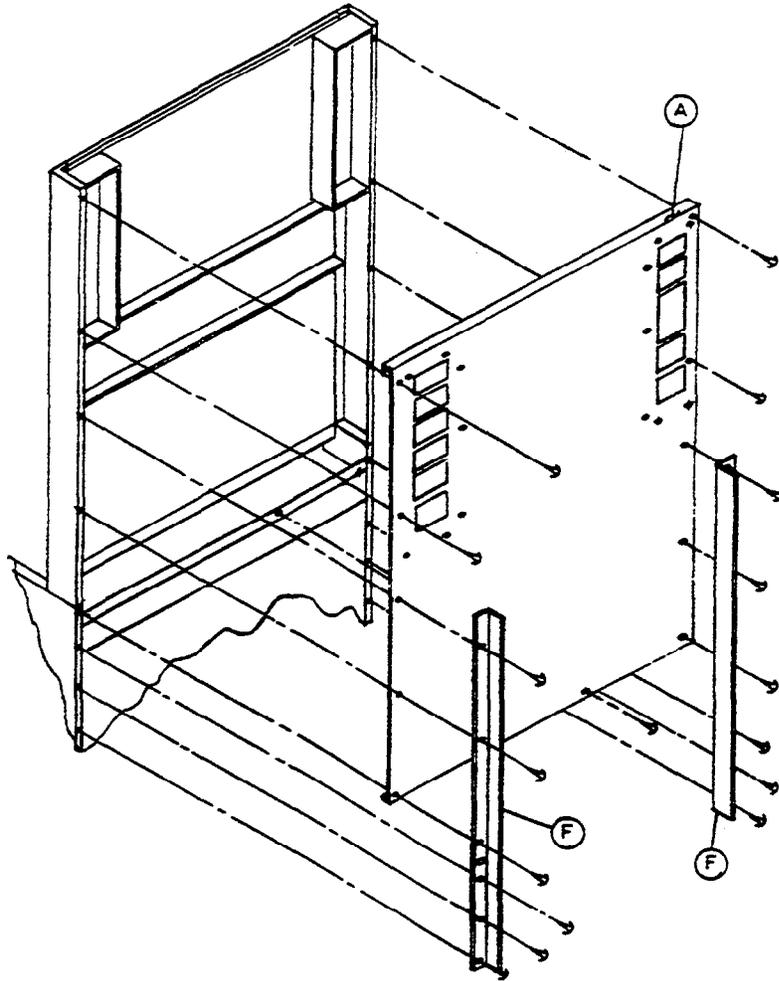
1. Determine method of gas piping and remove pipe plug from unit.
2. Hanger bracket "B" is attached to unit at the factory unless ordered otherwise.
3. Lift unit with hanger bracket attached and place hanger over riser support "C" and fasten with (3) slotted hex head sheet metal screws. Unit should be centered on riser.
4. Fasten bottom back of unit to the riser with the two sheet metal screws secured into pre-drilled holes in the back of the unit through rear of riser.
5. Install rear panel "A" and angles "F" to rear of riser assembly (see instructions). Match drill 9/64 dia. holes in range body for mounting angle "F" to range at the bottom.

NOTE: Range clearances to combustible construction, as shown on range serial plate, supersede Cheese Melter clearances.



MODEL NO. CM-36

DIAGRAM FOR INSTALLING REAR PANEL AND ANGLES
AFTER CHEESE MELTER IS MOUNTED TO 36 IN. CAFE RANGE RISER.



1. Install rear panel "A" and angles "F" to rear of riser assembly with screw locations shown. Match drill 9/64 dia. holes where needed in riser and range body.
2. Proceed with gas connections as discussed in the forward section of this manual.



INSTALLATION

FIELD ASSEMBLY INSTRUCTIONS AND DIAGRAMS

The following section covers Field Assembly installation instructions for the Cheese Melter unit combinations noted below and shown on SECTION I, page 3.

1. Installing legs for counter units.
Model Numbers CM-60C and CM-60PC SECTION I, page 14
2. Assembling wall mount hanger and attaching unit for wall mount units.
Model No. CM-60W SECTION I, page 15
3. Assembling flue risors and attaching unit for mounting over two 64 in. Sectional Ranges.
Model No. CM-64 SECTION I, pages 16, 17
4. Assembling flue risor and attaching unit for mounting over 60-3/4 in. Cafe Range.
Model No. CM-60-60 SECTION I, pages 18, 19

MODELS CM-60C AND CM-60PC

INSTRUCTIONS: To install Legs on Counter Models

1. Remove the BASIC Unit from the container.
CAUTION: CHECK TO INSURE THAT THE SCREWS, WHICH HOLD THE BURNER IN PLACE DURING SHIPPING, ARE STILL SECURING IT.
2. CAREFULLY place the unit on its BACK.
3. Four NSF approved LEGS are packed with the unit.
4. REF: Sketch below:

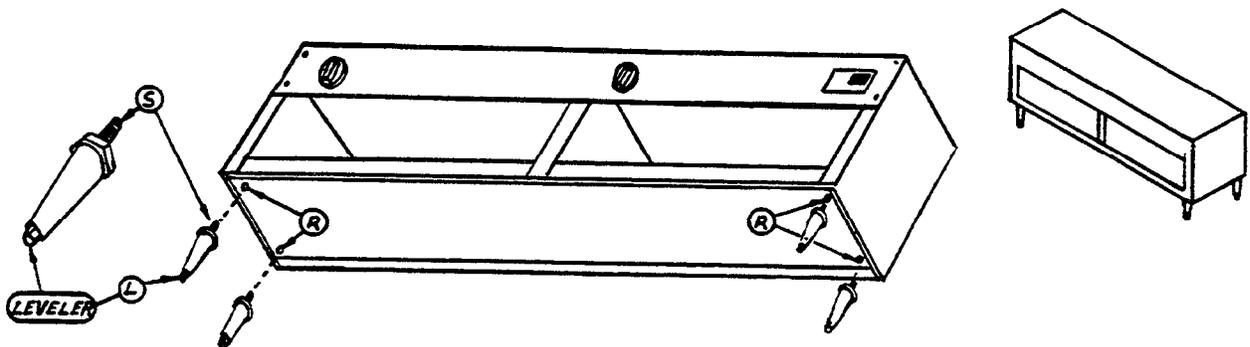
A threaded RECEPTACLE (R), is attached to the underside of the bottom, at each corner.
Each leg has a threaded STUD (S).

Tighten the stud on each leg into a receptacle. Secure with a wrench on the hexagon section of the leg.

Each leg has its own NSF approved leveling FOOT (L). By adjusting these feet, the proper combination can be achieved whereby the unit will be level and steady.

CAUTION: ONLY NON-COMBUSTIBLE COUNTERS ARE TO BE USED TO SUPPORT THESE UNITS. SEE CLEARANCES FROM COMBUSTIBLE CONSTRUCTION SHOWN ON PAGE 2.

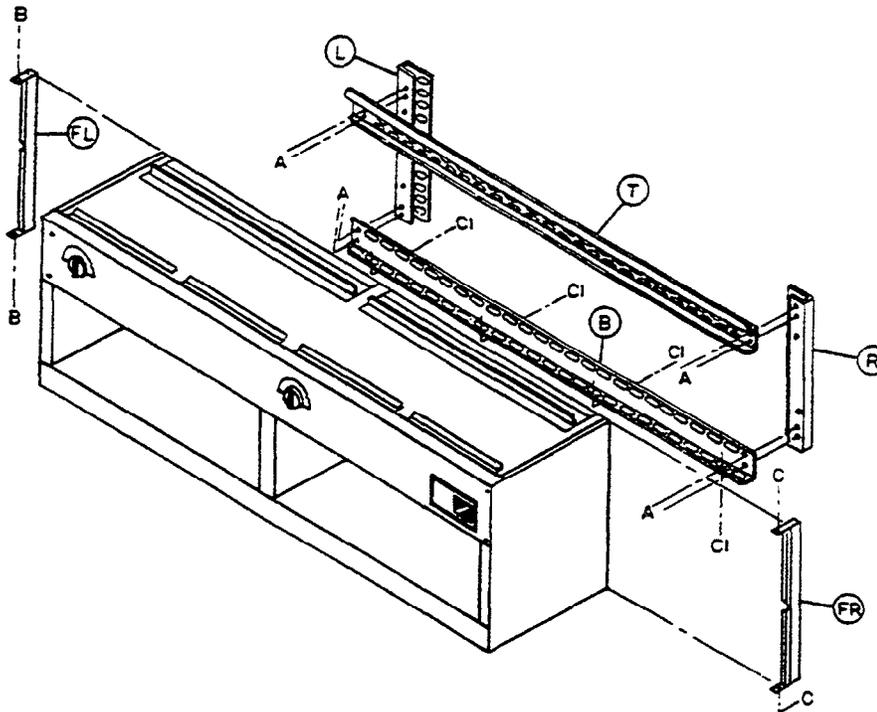
NEVER attach the pass thru unit, Model CM-60P, directly to a wall.





MODEL NO. CM-60W

DIAGRAM FOR MOUNTING CHEESE MELTER TO WALL USING CMW-60 WALL MOUNT KIT.



1. Wall mount consists of the following parts:

- A. (1) Top Bracket – T
- B. (1) Bottom Bracket – B
- C. (1) Right Side Bracket – R
- D. (1) Left Side Bracket – L
- E. (1) Right Filler – FR
- F. (1) Left Filler – FL
- G. Necessary Fasteners

NOTE: Fasteners for mounting bracket assembly to wall are not provided.

2. Determine method of gas piping, remove pipe plug from unit and if piping from the rear, add necessary fittings.
3. Fasten FR and FL to each side of unit by removing upper and lower rear body side screws and re-attach with fillers in place.
4. Assemble T, B, L and R as shown. T will hook into the mounting pocket located at the rear of the unit. B should be positioned so that the bottom flange is flush with the unit bottom when mounted.
5. Mount wall mount assembly securely to the wall in the desired location.
6. Lift unit and place flange on T into upper part of rear mounting pocket. Position unit as desired from right to left and secure bottom of unit through slots in horizontal flange of B through CI.
7. Proceed with gas connections as discussed in the forward section of this manual.



INSTALLATION

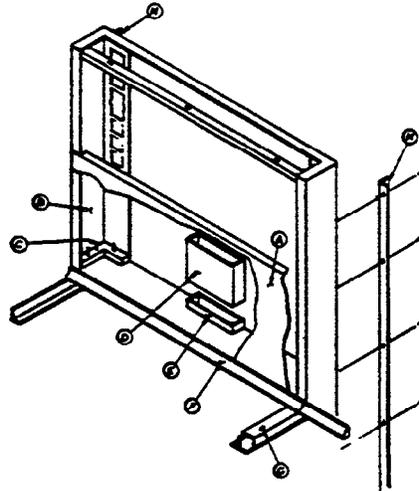
WARNING: FOR AN APPLIANCE EQUIPPED WITH CASTERS, THE INSTALLATION SHALL BE MADE WITH A CONNECTOR THAT COMPLIES WITH THE STANDARD FOR CONNECTORS FOR MOVABLE GAS APPLIANCES, ANSI Z21.69-1987, CAN/CGA-6.16-M87 AND A QUICK-DISCONNECT DEVICE THAT COMPLIES WITH THE STANDARD FOR QUICK-DISCONNECT DEVICES FOR USE WITH GAS FUEL, ANSI Z21.41-1978, AND ADDENDA, Z21.41a-1981, Z21.41b-1983 AND CAN1 6.9 M79. 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 REMOVE THE APPLIANCE FOR CLEANING, ETC., RECONNECT IT WHEN THE APPLIANCE IS MOVED TO ITS ORIGINALLY INSTALLED POSITION.

MODEL NO. CM-64

DIAGRAM FOR MOUNTING

CMS-64 SECTIONAL 64 IN. RISER TO TWO RANGES.

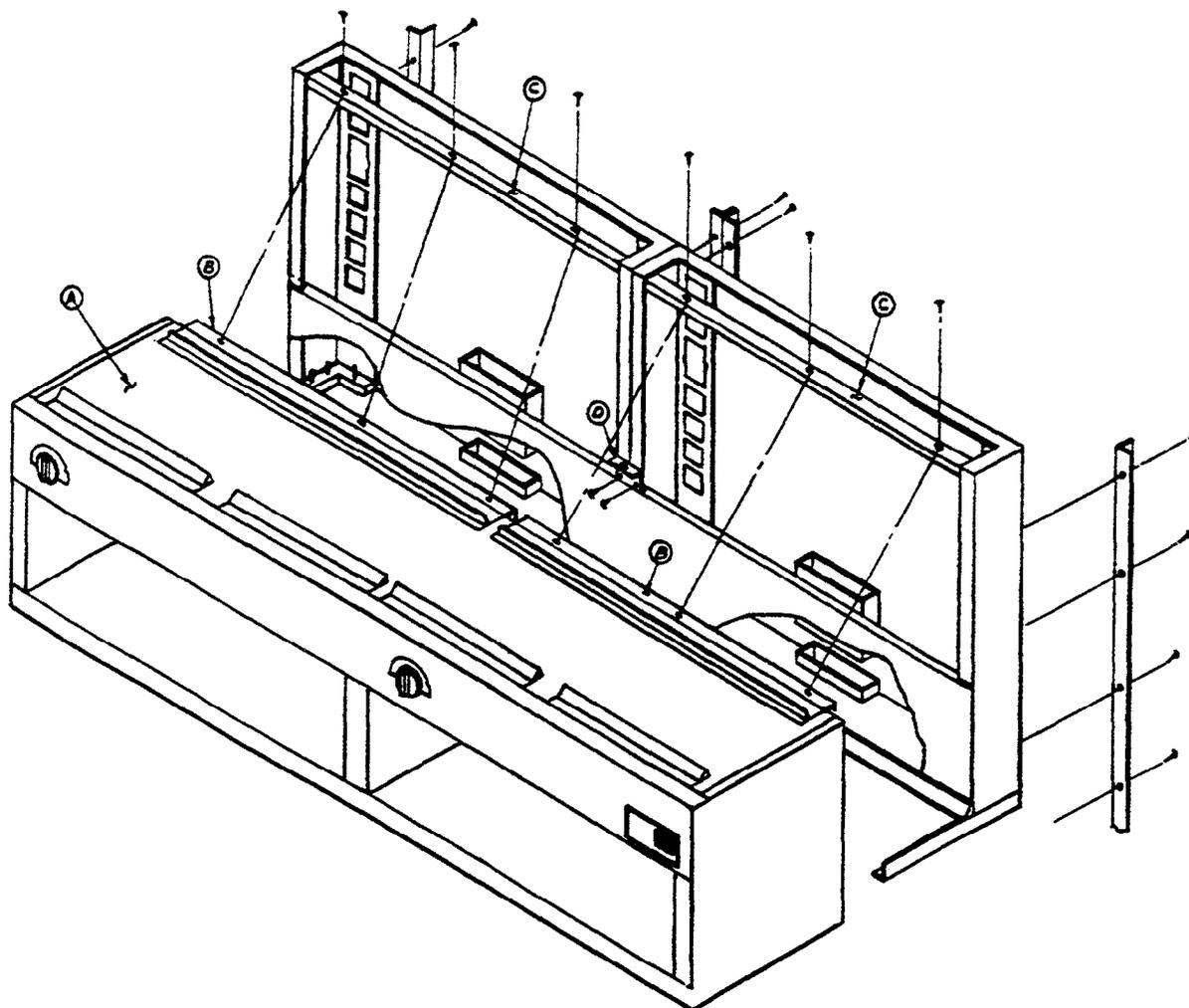


1. Front panel "A" is fastened with (6) hex head sheet metal screws. Remove screws and panel.
 2. Remove nuts and lockwasher from collar plate studs "C" on range.
 3. Lower left riser onto left range allowing studs "C" to enter holes in riser bracket "B." Secure riser bracket "B" with nuts and lockwasher removed in instruction No. 2.
 4. The oven flue riser extension "D" (12" high) is packed in oven. Slide flue riser extension "D" over the flue collar "E" protruding through the center opening of the collar plate "F."
- NOTE:** On units where flue collar "E" extends above the collar plate "F", approximately 4 inches, the flue riser extension "D" is not required.
5. Install angles "H" packaged in riser container with slotted hex head screws provided, into holes in rear riser bracket "B" and match drill 9/64 inch dia. holes in range body for mounting angle "H" to range with slotted hex head screws provided.
 6. Repeat steps 2 thru 5 with right range and right riser.
 7. Install unit (see instructions).
 8. Replace front panel "A" and fasten with sheet metal screws that were removed in instruction No. 1.
 9. U-shaped channel "G" is provided for all battered ranges. Place U-shaped channel "G" over angles on adjacent ranges to form a sanitary sealing between ranges.



MODEL NO. CM-64

DIAGRAM FOR MOUNTING CHEESE MELTER TO 64 IN. SECTIONAL RANGE RISER NO. CMS-64.



1. Determine method of gas piping and remove pipe plug from unit.
2. Hanger brackets "B" are attached to unit "A" at the factory unless ordered otherwise.
3. Lift unit with hanger brackets attached and place hangers over riser support "C," line up holes and fasten with (6) slotted hex head sheet metal screws.
4. Fasten bottom of unit to the center uprights using bracket "D" and match drill 9/64 in. dia. holes, two in uprights and one in bottom of unit. Fasten with (3) sheet metal screws provided.
5. Proceed with gas connections as discussed in the forward section of this manual.

NOTE: Range clearances to combustible construction, as shown on range serial plate, supersede Cheese Melter clearances.



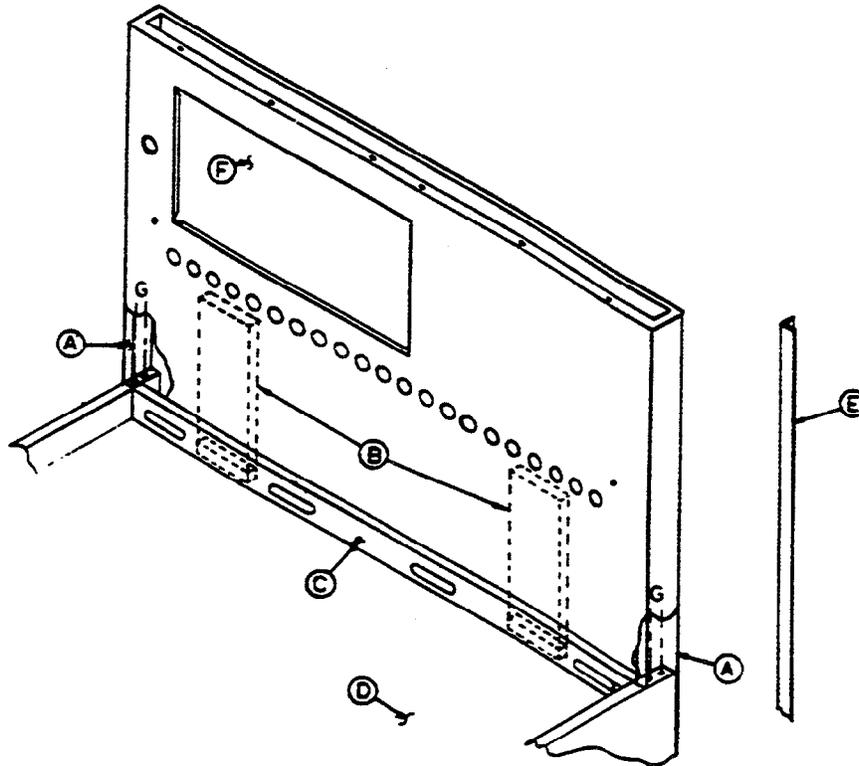
INSTALLATION

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 Z21.69-1987, CAN/CGA-6.16-M87 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, Z21.41b-1983 AND CAN1 6.9 M79. 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 REMOVE THE APPLIANCE FOR CLEANING, ETC., RECONNECT IT WHEN THE APPLIANCE IS MOVED TO ITS ORIGINALLY INSTALLED POSITION.

MODEL NO. CM-60-60

DIAGRAM FOR MOUNTING
CMS-60 CAFE 60 IN. RISER TO RANGE.

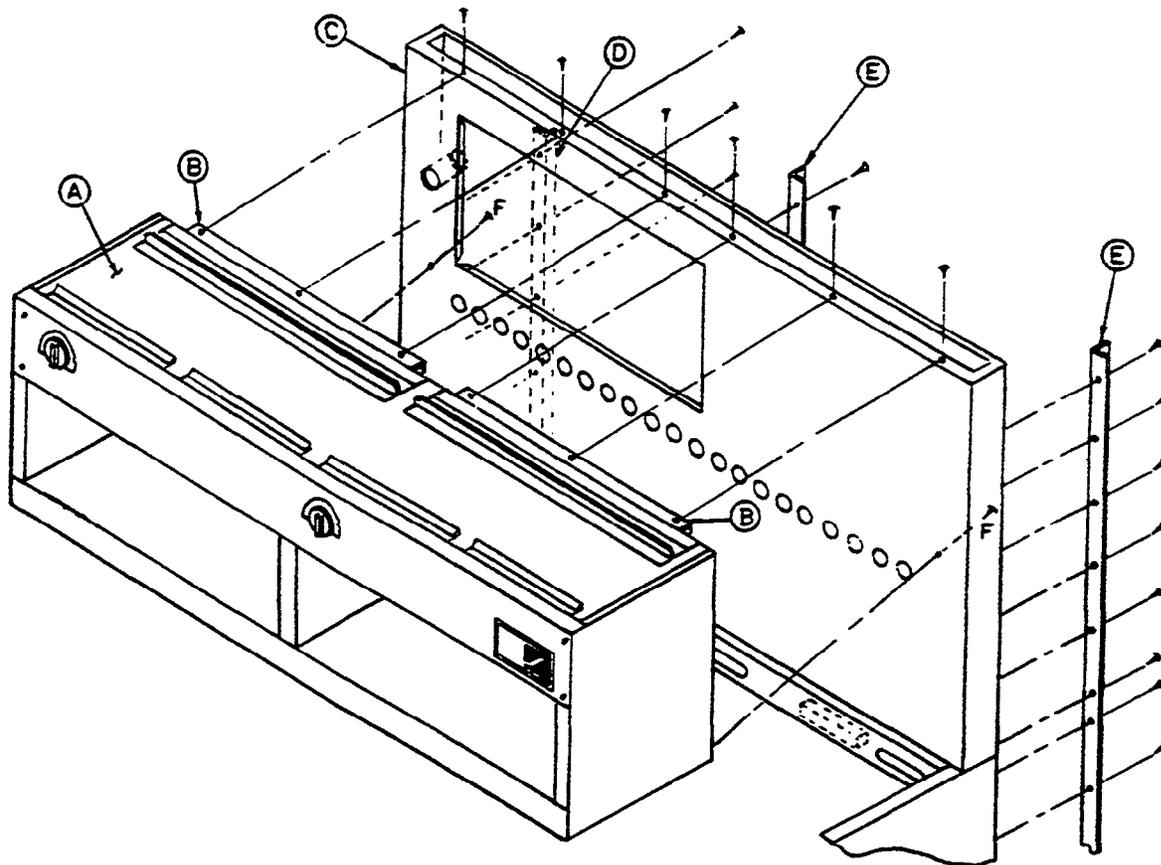


1. Rear Panel "A" is fastened for shipping with (4) hex head sheet metal screws. Remove screws and rear panel.
2. Set the (3) angles "E" aside.
3. Lower riser onto range, line up holes in riser "A" with weld nut holes in range. Secure riser "A" to range with (4) hex head 1/4-20 screws and (4) washers (2 each side) provided.
4. The oven flue riser extensions "B" are packed in oven. Slide flue riser extensions "B" through hole in rear rest "C" over collar protruding through burner box bottom "D."
5. Install unit (see instructions).



MODEL NO. CM-60-60

DIAGRAM FOR MOUNTING CHEESE MELTER TO 60-3/4 IN. CAFE RANGE RISER NO. CMC-60.



NOTE: Most 60-3/4 " riser assemblies are shipped from the factory preassembled to the range. If not however, follow the mounting method depicted in the diagram. The following instructions should then be followed to mount a Cheese Melter to a CMC-60, 60-3/4 " riser assembly.

1. Determine method of gas piping and remove pipe plug from unit.
2. Hanger brackets "B" are attached to unit "A" at the factory unless ordered otherwise.
3. Lift unit with hanger brackets attached and place hangers over riser support at top. Line up holes and fasten with (6) slotted hex head sheet metal screws.
4. Fasten bottom back of unit to the riser with two sheet metal screws "F" provided. A magnetic screwdriver should be used.
5. Proceed with gas connections as discussed in the forward section of this manual.
6. Install rear panel "F" and angles "E" to rear of riser assembly. Match drill 9/64 in. dia. holes in range and riser for mounting angles.

NOTE: Range clearances to combustible construction, as shown on range serial plate, supersede Cheese Melter clearances.



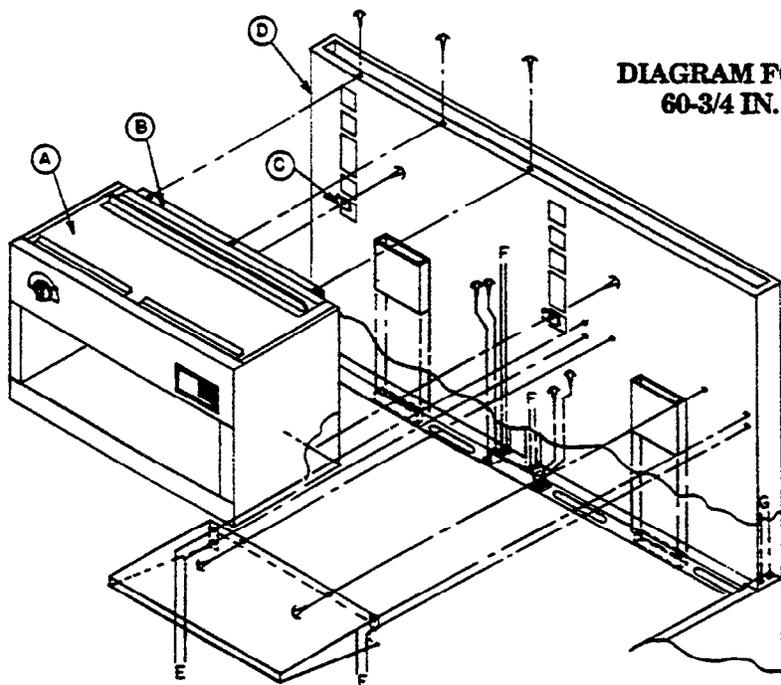
INSTALLATION

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 Z21.69-1987, CAN/CGA-6.16-M87 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, Z21.41b-1983 AND CAN1 6.9 M79. 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 REMOVE THE APPLIANCE FOR CLEANING, ETC., RECONNECT IT WHEN THE APPLIANCE IS MOVED TO ITS ORIGINALLY INSTALLED POSITION.

MODEL NO. CM-31-60

DIAGRAM FOR MOUNTING CHEESE MELTER TO
60-3/4 IN. CAFE RANGE RISER NO. MRK-30.



NOTE: Most 60-3/4" riser assemblies are shipped from the factory preassembled to the range. If not however, follow the mounting method depicted in the diagram. The following instructions should then be followed to mount a Cheese Melter to a MRK-30, 60-3/4" riser assembly.

1. Determine method of gas piping and remove pipe plug from unit.
2. Hanger bracket "B" is attached to unit "A" at the factory unless ordered otherwise.
3. Lift unit with hanger bracket attached and place hanger over riser support at top. Line up holes and fasten with (3) slotted hex head sheet metal screws. Unit should be flush against shelf.
4. Fasten bottom back of unit to the riser with two bottom hold brackets "C" provided. A magnetic screwdriver should be used. Bottom hold brackets (P/N 1163736) are to be secured to inner riser uprights through the two pre-drilled holes in the back of the unit.
5. Proceed with gas connections as discussed in the forward section of this manual.

NOTE: Range clearances to combustible construction, as shown on range serial plate, supersede Cheese Melter clearances.

INFRA-RED CHEESE MELTERS

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 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.

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 ONE YEAR FROM THE EFFECTIVE DATE OF SAID WARRANTY."

USER'S GUIDE



OPERATION

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

WARNING: 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.

OPERATION:

1. Check that the pilot is ignited.
2. Turn burner valve to "HI". Burner will ignite from the pilot. If burner fails to ignite, turn burner OFF, check pilot.

CAUTION: THESE ARE NOT SAFETY PILOTS AND WHEN OUT, THEY DO NOT INTERRUPT THE FLOW OF GAS TO THE BURNER; CONSEQUENTLY, IT IS THE RESPONSIBILITY OF THE OPERATOR TO CHECK THE IGNITION OF THE BURNERS, IMMEDIATELY AFTER THE BURNER VALVE HAS BEEN TURNED ON. SHOULD IGNITION FAIL AFTER 5 SECONDS, TURN VALVE OFF AND WAIT 5 MINUTES BEFORE TRYING AGAIN.

The pilot should burn continuously unless the unit is to be completely shut down. When extinguished, the pilot gas supply is *NOT INTERRUPTED* automatically. For complete shutdown, the manual service valve on the inlet gas supply line should be turned to *OFF*.

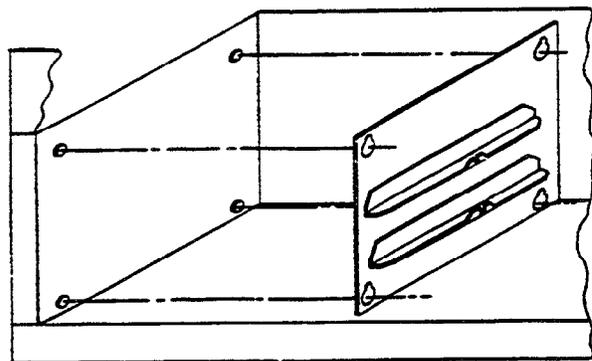
3. When the burner ignites, a blue haze type flame will cover the surface of the ceramics for 60 seconds. This haze will gradually disappear and within two minutes the ceramics will glow red. The flame on the surface of the ceramics should be barely visible, with practically no blue haze.
4. **LOW SETTING:** After the burner has operated on *HIGH* for several minutes, turn the valve counterclockwise, as far as possible, so its handle points to the *LO* mark, also indicated by the pink area on the colored decal behind the valve handle.

At this low setting the surface of the ceramics should become a very dull red, with a blue haze. The burner should not "flutter" or "pop" at this setting. If such a condition does exist, the setting is too low and should be increased. Regulation of this low setting is by a set-screw inside the hollow stem of the valve. Turn *IN* or clockwise to reduce and *OUT* or counterclockwise to increase.

BURNER CONTROL: There are two definite positions on the burner valve, one at *HI* and the other at *LO*. Behind the valve handle, there is a colored decal. When the handle points toward the *RED* area, the burner is at *HIGH*. At *LOW*, the handle points to the *PINK* area. Between these settings, there is a graduated colored area. By placing the valve handle toward this area, a variety of burner rates can be obtained.

RACK POSITION: There are two locations for the rack, due to the two sets of rack slides. To change the rack, lift and pull it forward. Then place it on the other set of slides, or on the bottom.

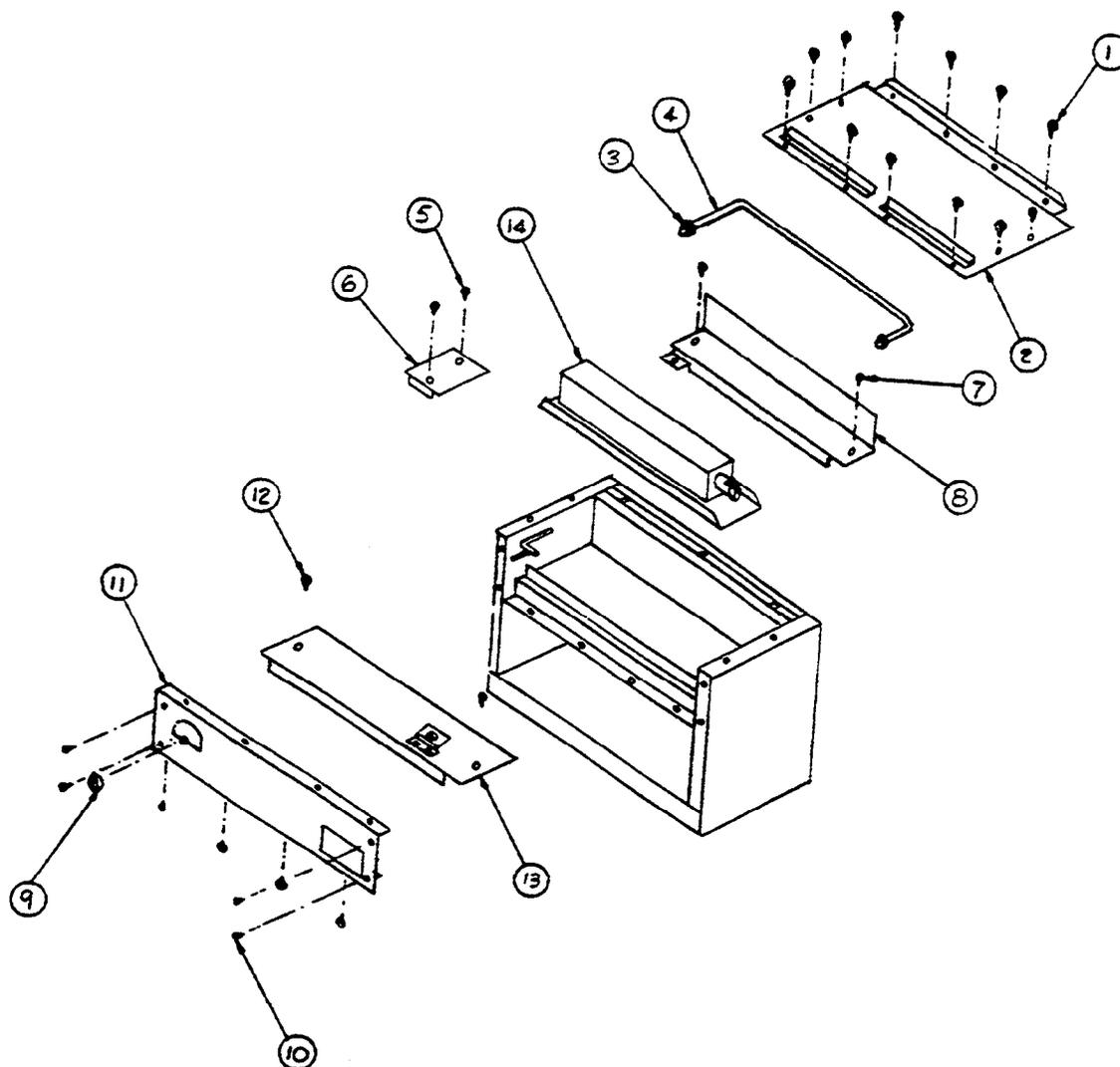
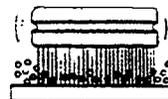
The temperatures on this rack can thereby be changed by placing it closer or further from the burner. By the combination of rack positions and selection of burner rates, a variety of rack temperatures, suitable for the product being processed, can be obtained.



All Cheese Melters are shipped with rack guide assemblies packaged in the crate. They are easily assembled to each side as shown above. Rack guides should be removed periodically for cleaning.

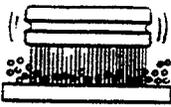
PRODUCTS: Toasting, top browning of numerous products such as meringue, hash browning of potatoes and other vegetables, all types of cheese melting and cheese bubbling such as on Mexican food platters.

For products other than the dry type such as toast, a dish or a pan with adequate provisions for catching any drippings or other residue which could fall through the rack must be provided. Should any such grease drippings or other residue fall onto the bottom, it must be removed and cleaned thoroughly *immediately* and not allowed to accumulate.



BURNER REMOVAL:

1. Remove 12 slotted hex head screws from top panel.
2. Remove top panel.
3. Disconnect gas supply tube to burner.
4. Remove tube.
5. Remove 2 screws from small filler panel at left end of burner.
6. Remove panel and insulation.
7. Remove 2 screws holding panel just behind burner.
8. Remove panel.
9. Remove control knob.
10. Remove 8 slotted truss head screws from front panel.
11. Remove panel.
12. Remove 2 screws holding panel just in front of burner (pilot is mounted to this panel).
13. Lift up panel to disengage pilot from its entrance hole and remove panel.
14. Slide burner to the right and lift out at left end.
15. Reverse procedure to re-assemble.



MAINTENANCE

WARNING: ADJUSTMENTS AND SERVICE WORK MAY BE PERFORMED ONLY BY A QUALIFIED TECHNICIAN WHO IS EXPERIENCED IN AND KNOWLEDGEABLE WITH THE OPERATION OF COMMERCIAL GAS COOKING EQUIPMENT. HOWEVER, TO ASSURE YOUR CONFIDENCE, CONTACT YOUR AUTHORIZED SERVICE AGENCY FOR RELIABLE SERVICE, DEPENDABLE ADVICE OR OTHER ASSISTANCE, AND FOR GENUINE FACTORY PARTS.

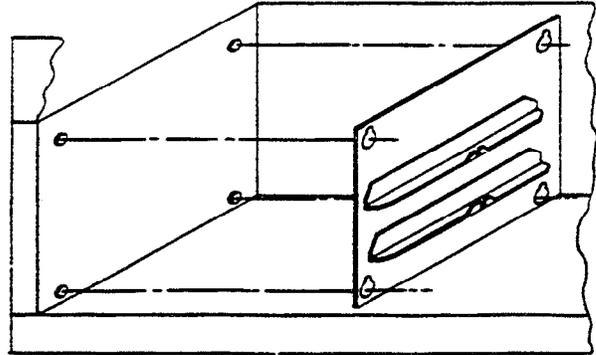
WARNING: DISCONNECT POWER FROM APPLIANCE EQUIPPED WITH CONVECTION TYPE OVEN HAVING A CHEESE MELTER MOUNTED TO APPLIANCE BEFORE CLEANING OR SERVICING, IF APPLICABLE.

MAINTENANCE:

1. Keep bottom of unit clean at all times.

Daily:

- A. Remove rack and wash daily.
- B. Remove entire side linings, to which the rack slides are fastened, by lifting up and inward. Wash thoroughly.



Monthly:

- A. Lubricate valve as required.
- B. Clean around burner air mixer and orifices if lint has accumulated.
- C. Assure proper ignition of burners from pilot.

Vent System:

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

STAINLESS STEEL:

1. To remove normal dirt, grease and 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 vigorous scouring in 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 boiler 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 grease deposits. Dry thoroughly with a dry cloth.

INFRA-RED CHEESE MELTERS SERVICE

ADJUSTMENTS



GENERAL:

When any difficulty arises it is always a good idea to check that the unit has been connected to the gas supply type and voltage for which it was supplied. This can be done by examining the serial plate located on the top of the unit at the front towards the right. It will list the gas type and voltage for which the unit was manufactured.

Wiring diagrams for the unit are located at the rear of the "SERVICE" section in this manual and in a small brown envelope affixed to the rear side of the front control panel.

WARNING:

ADJUSTEMENTS AND SERVICE WORK MAY BE PERFORMED ONLY BY A QUALIFIED TECHNICIAN WHO IS EXPERIENCED IN, AND KNOWLEDGEABLE WITH, THE OPERATION OF COMMERCIAL GAS COOKING EQUIPMENT. HOWEVER, TO ASSURE YOUR CONFIDENCE, CONTACT YOUR AUTHORIZED SERVICE AGENCY FOR RELIABLE SERVICE, DEPENDABLE ADVICE OR OTHER ASSISTANCES, AND FOR GENUINE FACTORY PARTS.

CHEESE MELTERS:

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, located at the right front corner of the body top.

PILOT VALVE LOCATIONS:

There is a single adjustment for each pilot burner, located thru the 3/8" dia. opening in the white area of the valve indicator decal.

Adjustments to pilots are made by turning the small slotted screw on the pilot valve. The flame on each pilot should be approximately 5/8" high. Pilot flame should be stable and not producing carbon.

LOW SETTING:

The LO adjustment of the broiler burner valves is by a set screw in the hollow stem of this valve. Turn "IN" or clockwise to reduce and "OUT" or counterclockwise to increase. Burner flame on low setting should not flutter or "POP" but should burn with a dull red and a blue haze.

AIR ADJUSTMENT:

The infra-red burner requires no field air adjustment. However, if a major change in burner operation is noted, check for obstruction of air flow through the top air holes as well as around burner air mixer and orifice.

Burner orifice must be centered with the mixer opening but should not enter.

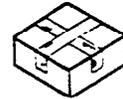
COMPLETE SHUTDOWN:

1. Turn off all burner valves.
2. Turn off pilot adjustment valve.
3. Turn off main supply valve.

INFRA-RED CHEESE MELTERS

PARTS

PARTS



WARNING: INSTALLATION OF OTHER THAN GENUINE SOUTHBEND PARTS WILL VOID THE WARRANTY ON THIS EQUIPMENT

The serial plate is located on the top of the unit at the front on the right.

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

When ordering 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.

MR BROILER SUFFIXES

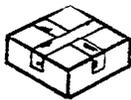
SUFFIX	DATE	INDICATES
None	1977 & before	Unit has a cast iron venturi.
A	1977	Unit has a rack adjustable with a handle and a tubular steel venturi.
B	1977	Unit has a rack which must be moved manually (no handle), also has a tubular steel venturi.
C		Unit is a counter model.
W		Unit is a wall mount unit.

REPLACEMENT PARTS LIST FOR:

CM-31C, CM-32, CM-31-60, CM-31PC, CM-31W, CM-31, CM-31P

PART NO.	DESCRIPTION	PART NO.	DESCRIPTION
CMW-31	Wall Mount Bracket	116-3537	Stainless Right Side
116-3565	Rack	116-3739	Black Left Side
116-3662	Rack Guide Assy.	116-3740	Black Right Side
116-3684	Valve Handle	116-3728	Black Right Body Side (Pass Thru).
116-3582	Pilot Assy. - Natural Gas	116-3759	Black Left Body Side (Pass Thru)
116-3583	Pilot Assy. - Propane Gas	116-3758	Stainless Left Body Side (Pass Thru)
116-3676	Pilot Assy. - Propane Gas	116-3726	Stainless Right Body Side (Pass Thru)
116-3552	Hi-Lo Valve	116-3623	Hanger Bracket
116-3553	Pilot Valve	116-3661	Top Assy.
116-3589	Pressure Regulator - Natural Gas (1163582)	116-3542	Control Panel
116-3590	Pressure Regulator - Propane Gas (1163583)	116-3677	Dial Decal
116-3672	Burner Assy. without Orifice	116-3742	Stainless End Cover, Right
116-3644	Burner Orifice - Natural (No. 44)	116-3741	Stainless End Cover, Left
116-3653	Burner Orifice - Propane (No. 53)	116-3534	Body Bottom - CM-31
116-3629	Manual	116-3554	Orifice & Elbow Assy.
116-3561	Adjustable Leg - 4" - (one only)	116-3615	Burner Supply Tube
117-2857	Set of 4 - 4" adjustable legs	116-3619	Pilot Supply Tube
116-3578	Ceramic Burner Tile	116-3628	Fibrefax Gasket Material
116-3536	Stainless Left Side		

PARTS



PARTS

REPLACEMENT PARTS LIST FOR: CM-60C, CM-64, CM-60-60, CM-60PC, CM-60W, CM-60, CM-60P

The serial plate is located on top of the unit at the front, towards the right. When ordering parts, please supply the Model Number, Serial Number, Description, plus Finish, Type of Gas and Electrical Characteristics as applicable.

PART NO.	DESCRIPTION	PART NO.	DESCRIPTION
CMW-60	Wall Mount Bracket	116-3537	Stainless Right Side
116-3565	Rack	116-3739	Black Left Side
116-3662	Rack Guide Assy.	116-3740	Black Right Side
116-3684	Valve Handle	116-3728	Black Right Body Side (Pass Thru)
116-3582	Pilot Assy. - Natural Gas (1163675)	116-3759	Black Left Body Side (Pass Thru)
116-3583	Pilot Assy. - Propane Gas (1163676)	116-3758	Stainless Left Body Side (Pass Thru)
116-3552	Hi-Lo Valve	116-3726	Stainless Right Body Side (Pass Thru)
116-3553	Pilot Valve	116-3833	Hanger Bracket
116-3589	Pressure Regulator - Natural Gas (1163582)	116-3803	Top Assy.
116-3590	Pressure Regulator - Propane Gas (1163583)	116-3804	Control Panel
116-3672	Burner Assy. without Orifice	116-3677	Dial Decal
116-3644	Burner Orifice - Natural (No. 44)	116-3742	Stainless End Cover, Right
116-3653	Burner Orifice - Propane (No. 53)	116-3741	Stainless End Cover, Left
116-3878	Manual	116-3554	Orifice & Elbow Assy.
116-3561	Adjustable Leg - 4" - (one only)	116-3762	Body Bottom
117-2857	Set of 4 - 4" adjustable legs	116-3615	Burner Supply Tube
116-3578	Ceramic Burner Tile	116-3619	Pilot Supply Tube
116-3536	Stainless Left Side	116-3628	Fibrefax Gasket Material

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

INFRA-RED CHEESE MELTERS

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.

