



Installation & Operations Manual

IMPORTANT FOR FUTURE REFERENCE
Please complete this information and retain this manual for the life of the equipment:

Model #: _____
Serial #: _____
Date Purchased: _____

Oven - Smoker

SB-5-ES / SB-10-ES



⚠ WARNING

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

1100 Old Honeycutt Road, Fuquay-Varina, NC 27526 USA • www.Southbend nc.com



SAFETY PRECAUTIONS

Before installing and operating this equipment, be sure everyone involved in its operation is fully trained and aware of precautions. Accidents and problems can be caused by failure to follow fundamental rules and precautions.

The following symbols, found throughout this manual, alert you to potentially dangerous conditions to the operator, service personnel, or to the equipment.

WARNING

FOR YOUR SAFETY, DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS AND LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.

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.

NOTICE

Contact your authorized Service Agency to perform maintenance and repairs.

NOTICE

Using any parts other than genuine Southbend factory-manufactured parts relieves the manufacturer of all warranty and liability.

NOTICE

Southbend (Manufacturer) reserves the right to change specifications at any time.

KEEP THIS MANUAL IN A VISIBLE LOCATION NEAR THE OVEN FOR FUTURE REFERENCE.

INTRODUCTION

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

You will find that your new equipment, like all Southbend equipment, has been designed and manufactured to meet the toughest standards in the industry. Each piece of Southbend equipment is carefully engineered and designs are verified through laboratory tests and field installations. With proper care and field maintenance, you will experience years of reliable, trouble-free operation. For best results, read this manual carefully.

RETAIN THIS MANUAL FOR FUTURE REFERENCE.

This manual is for the Southbend Oven/Smoker. Read these instructions carefully before attempting installation. Installation and initial startup should be performed by a qualified installer. Unless the installation instructions for this product are followed by a qualified service technician (a person experienced in and knowledgeable of the installation of commercial gas and/or electric cooking equipment) then the terms and conditions on the Manufacturer's Limited Warranty will be rendered void and no warranty of any kind shall apply.

In the event you have questions concerning the installation, use, care, or service of the product, contact:

Southbend Technical Service
1100 Old Honeycutt Road
Fuquay-Varina, North Carolina 27526 USA
919-552-9161
www.Southbend.nc.com

SPECIFICATIONS

NOTICE

Local codes regarding installation vary greatly from one area to another. The National Fire Protection Association, Inc. states in its NFPA 96 latest edition that local codes are the "authority having jurisdiction" when it comes to installation requirements for equipment. Therefore, installations must comply with all local codes

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

This product is intended for commercial use only, not for household use.

CLEARANCES

There must be adequate clearance between the broiler and adjacent construction due to the heat generated by the broiler. Clearance must also be provided for servicing and for operation.

The minimum clearance from non-combustible construction is 4" on the sides and 4" on rear (to permit combustion air to enter the rear of the broiler).

Adequate clearance must be provided in front of the broiler for operation and cleaning.

SOUTHBEND OVEN/SMOKER

Southbend utilizes separate controls in conjunction with the desired air movement to supply the desired level of heat and moisture. When using both heat and moisture the temperature of the unit's atmosphere results from a combination of the heat and moisture sources.

Because of the separate controls it is possible to have a number of different conditions:

- Heat, moisture, natural air
- Heat, no moisture, natural air
- Moisture, no heat, natural air
- Heat, moisture, fan
- Heat, no moisture, fan
- Moisture, no heat, fan

By providing separate controls it is possible to obtain any of the above conditions. In addition to the above conditions, based on normal heat and moisture conditions, the use of a STEAM or SMOKE option offers other variations.

The Southbend SB-5-ES and SB-10-ES Smokers are electrically powered and generally do require exhaust hoods. However, the ultimate decision as to hood requirements rests with your local authorities. The SB-5-ES stands 41" high (45" if installed with the 4" Appliance Legs) while the SB-10-ES stands 78" high (including the Casters). Each unit is 32½" deep, 23¾" wide and takes up *less than 5½ square feet* of your valuable floor space.

The Southbend SB-5-ES and SB-10-ES are equipped with a positioned air flow system. This system allows the heated air and/or smoke to circulate completely and evenly around the interior of the SB-5-ES or SB-10-ES for a uniform and consistent product without having to turn pans. All processed product can be unloaded at the same time, allowing you to concentrate on things of more importance without having to remember if and when to turn pans in your smoker.

The SB-5-ES or SB-10-ES can be used to cook, steam or smoke the following products:

- Meats
- Potatoes
- Bacon
- Fish
- Fowl
- Vegetables

All units in this series are designed for the following:

- Automatic pan positioning
- Rapid, even processing
- Easy cleaning
- Simple operation
- Dependability
- Low energy consumption
- Low maintenance
- Rapid servicing

The Southbend SB-5-ES has a capacity of up to six (6) full-sized 18" x 26" sheet pans. The SB-10-ES has a capacity of thirteen (13) 18" x 26" full-size pans. These pans are supported by chromed Side Racks to provide a 3½" vertical spacing between pans. Smoke is generated in the Smoke Box attached to the back wall of the Oven interior, or in the optional side-mounted External Smoke Box.

Supplemental moisture can be added through the AUTOMIST Humidity System. The AUTOMIST system adds moisture by injecting a water mist into the Blower Wheel for circulation throughout the Oven cavity. This water injection is controlled by a Repeat Cycle Timer with a fixed "OFF" time and a variable "ON" time. The "ON" time is adjusted by setting the Humidity Control on the front of the unit. A higher setting on the Control allows for a longer water spray in the Oven, resulting in higher moisture levels.

An optional Programmable Control is also available for the SB-5-ES and SB-10-ES. The Programmable Control allows you to set and run specific programs as menus complete and total control of your production program.

A Meat Probe is also available for either Manual or Programmable Control units. The Meat Probe allows you to use the internal temperature of your product to control the operation of the SB-5-ES or SB-10-ES. When used with the Hold feature of the Smoker you can load your product in the morning (or the night before) and not bother with it again until you are ready to use it.

AVAILABILITY FOR TESTING:

A prospective customer may see a unit in operation as follows:

- At an existing installation
- At a dealer's showroom
- At the Southbend manufacturing facility

If contacted, Southbend will provide the information on the nearest location. In the event that a customer desires to test a unit at his place of business, arrangements can be made based on a specifically defined program. In the event that a customer wants to try a special product, arrangements can be made to determine what conditions are necessary for baking so the customer can determine the suitability for his program.

COMPARISON WITH OTHER UNITS:

Southbend will provide test data or a test unit for the comparison of results with any other unit on the market; however, Southbend reserves the right to have its designated representatives available during the test. All results of such comparison tests will be made available to Southbend and may be used by Southbend. As stated previously, Southbend operating costs compare favorably with gas convection ovens and our ovens generally do not require hoods. Based on production of consistent quality products from the Southbend Oven, as well as baking times, Southbend out-performs the competition.

CONSTRUCTION:

All combination Ovens in this series are constructed of stainless steel inside and outside. All of the frame members are welded to provide long life construction. Components such as temperature and humidity controls, timers, switches, motors, heating elements and other such items are thoroughly tested before shipment. On-going research and development projects are used to introduce the latest and most dependable parts.

SHIPMENT:

Southbend units are usually shipped directly from the factory or delivered from a dealer, unless sold at a show or after a test or demonstration. Unless otherwise agreed to by Southbend, freight is paid by the buyer F.O.B. from the Southbend manufacturing facility in Menominee, Michigan. Shipping time varies, depending upon the shipping point, the time of year, and shippers used. Usually Southbend prefers three weeks lead time, but can reduce the time, in some instances, on an emergency basis.

Southbend employs accepted packaging standards to ensure that your equipment arrives in excellent condition. However, damage may still occur through negligent handling or accident on the part of the shipping company. Southbend works closely with all of its customers in tracing shipments to delivery and to minimize handling.

RECEIPT AND INSTALLATION

RECEIPT:

IMMEDIATELY INSPECT FOR SHIPPING DAMAGE

All containers should be examined for damage before and during unloading. The freight carrier has assumed responsibility for its safe transit and delivery. If damaged equipment is received, either apparent or concealed, a claim must be made with the delivering carrier.

Apparent damage or loss must be noted on the freight bill at the time of delivery. The freight bill must then be signed by the carrier representative (Driver). If the bill is not signed, the carrier may refuse the claim. The carrier can supply the necessary forms.

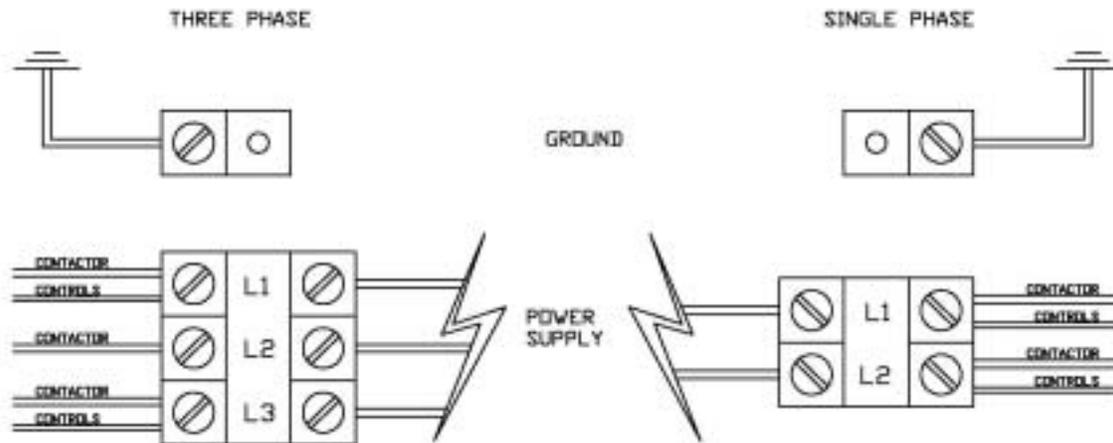
A request for inspection must be made to the carrier within 15 days if there is concealed damage or loss that is not apparent until after the equipment is uncrated. The carrier should arrange an inspection. Be certain to hold all contents plus all packing material.

- A. Inspect the entire perimeter of the package for damage or punctures to the packing material. This may indicate damage to the unit inside. Call any and all packing damage to the attention of the delivery person.
- B. If any packing damage is found uncrate the unit immediately *in the presence of the delivery person* to determine if the unit is damaged. If any damage is found indicate the type and amount of damage on the shipping documents and notify Southbend at (919) 552-9161 immediately after filing a freight claim.
- C. Uncrate the unit carefully and check the entire unit (top, front, back and both sides) for any visible or hidden damage.
- D. Remove the unit from the shipping pallet and inspect the bottom for any damage.
- E. If any damage is noted after the driver leaves immediately contact the freight company and Southbend.
- F. Check each Oven Door. Make sure the Door closes completely, and that the Door Gasket seals firmly. If the Gasket does not seal correctly please contact the Southbend Service Department for instructions and assistance in any required adjustments.

INSTALLATION:

- A. Check to determine that the power source is the same voltage and phase as that indicated on the label on the side of the unit.
- B. If you have received an SB-5-ES you should attach the included Appliance Legs to the bottom of the unit. Each Leg stud screws into a threaded hole in each corner of the base.
- C. Position the unit where it is to be operated and adjust the Appliance Legs of the SB-5-ES so the unit stands level and solid. If you have an SB-10-ES you may need to use metal shims under the Casters to level the unit.
- D. For the SB-5-ES: Make sure the GREASE PAN is installed inside the bottom of the unit. This PAN will catch most of the drippings from your product as it is processed, making clean-up that much easier.
For the SB-10-ES: Make sure the GREASE PAN is installed *beneath* the unit. This PAN will catch the liquid that accumulates in the bottom of the unit while you are processing your product.
- E. Carefully set all Controls and Switches to their **OFF** positions.

ELECTRICAL CONNECTIONS



- F. Install the water supply if your unit was ordered with the optional AUTOMIST feature (refer to *WATER SUPPLY CONNECTION* on the following page).
- G. The installing technician or electrician should complete the electrical connections by removing the Outside Top of the unit (this panel is pressed onto the top of the unit and should lift off easily). Connect the unit to the available power supply either through an attached cord and receptacle or through direct wiring by following these steps:
1. Take note of the labeling on the Power Terminal Block (Line 1, Line 2, Line 3,).
 2. Carefully identify the power source leads and attach them to the appropriate terminal connections. Make sure all connections are clean and tight.
 3. Properly ground the unit BEFORE USE by attaching a grounding wire to the Ground Lug or Clamp provided next to the Power Terminal Block.
 4. Allow enough slack in the wiring to allow for equipment to be moved about during installation and any future servicing.
- H. Check the voltage at the terminals on the Power Terminal Block with a voltmeter and compare the values with the label listings on the side of the Oven. If the values match the unit is ready for its INITIAL START-UP. If the readings **DO NOT** coincide you must call the Southbend Service Department for instructions on changing the voltage and/or the phase.
- I. Carefully position the Outside Top on the unit but do not press it into place. Position the unit in its final operating location and refer to the appropriate INITIAL START-UP PROCEDURE for your Smoker.



IMPORTANT: FAILURE TO FOLLOW THESE INSTRUCTIONS, FAULTY INSTALLATION OR IMPROPER USE MAY CAUSE SEVERE EQUIPMENT DAMAGE OR PERSONAL INJURY, AND MAY ALSO VOID ALL OR PART OF YOUR Southbend EQUIPMENT WARRANTY!!!

WATER SUPPLY CONNECTION:

IMPORTANT: Southbend strongly recommends that **SOFT WATER** only be used in any unit requiring a water supply. Also, a good quality water filter **MUST** be installed in-line between the unit connection and the water supply to guard against clogging and mineral build-up in the components. This is extremely important in areas having hard water. This filter may be installed at the water source or adjacent to the Water Inlet Fitting on the Smoker, whichever is more convenient for you.

This equipment is to be installed to comply with the federal, state and local plumbing codes having jurisdiction.

To correctly install a water supply to your SB-5-ES or SB-10-ES Smoker:

- A. Run the correct size tubing from the water supply to the unit's location; this tubing should be at least as big as the Water Inlet Fitting (¼") on the back of the unit. Allow some slack for final unit positioning and service. Avoid any kinks or strains on the tubing and place the tubing where it will not be damaged in any way.
- B. The tubing end that attaches to the back of the Smoker must not be damaged or deformed in any way. The cut end should be cut straight and clean with no deforming of the tubing. All burrs and sharp edges should be removed to ensure a proper and leak-free connection.
- C. Position the tubing so that the tubing runs straight into the Water Inlet Fitting. Be careful not to kink the tubing if you bend it, and do not bend the tubing within two (2) inches of the end.
- D. The two-part compression fitting (tapered collar and nut) is placed approximately 1" onto the tubing so that the collar is inside of the nut and the threaded opening of the nut is toward the Water Inlet Fitting.
- E. Push the tubing all the way into the Water Inlet Fitting (approximately ¼") and hold it there while you thread the compression nut onto the Water Inlet Fitting. Use an open-end wrench to slowly tighten the compression nut until it is just snug, *but do not over-tighten the fitting!* If the joint leaks when tested and further gentle tightening does not stop the leak the two-part compression fitting must be replaced.

Careful attention to these simple procedures will help to ensure an installation without leaks. If you have any questions or problems please call the Southbend Service Department at (919) 552-9161.

IMPORTANT: Please install any required drainage plumbing at this time. Any required drain line must be properly installed before attempting an INITIAL START-UP and Operational Check.

*** * * NOTICE * * ***

NATIONAL SANITATION FOUNDATION GUIDELINES REQUIRE THAT ALL INTERIOR PARTS BE REMOVABLE WITHOUT THE USE OF TOOLS. THIS EQUIPMENT HAS BEEN FACTORY ASSEMBLED TO SAFELY ACCOMMODATE ROUGH HANDLING THROUGH SHIPMENT AND ORIGINAL INSTALLATION. AFTER ANY MAINTENANCE, CLEANING OR REQUIRED SERVICE WORK THE INTERIOR SHEET-METAL PARTS SHOULD BE REASSEMBLED AND FASTENED HAND-TIGHT ONLY, BUT STILL REMAIN TIGHT ENOUGH TO PREVENT ANY RATTLE OR MOVEMENT OF PARTS.



IMPORTANT: THIS UNIT NEEDS TO BE INSTALLED WITH ADEQUATE BACKFLOW PROTECTION TO COMPLY WITH APPLICABLE FEDERAL, STATE AND LOCAL CODES.



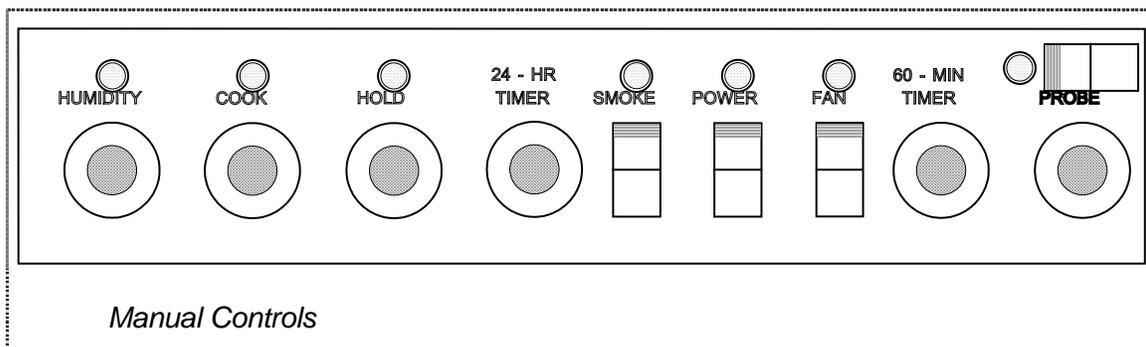
IMPORTANT: THIS UNIT REQUIRES A SCREEN OF AT LEAST 100 MESH TO BE INSTALLED IMMEDIATELY UPSTREAM OF ALL CHECK VALVE TYPE BACKFLOW PREVENTERS USED FOR WATER SUPPLY PROTECTION. THE SCREEN SHALL BE ACCESSIBLE AND REMOVABLE FOR CLEANING OR REPLACEMENT.

INITIAL START-UP

(MANUAL CONTROLS)

This START-UP procedure is used to verify that your Southbend SB-5-ES or SB-10-ES Smoker has been installed correctly and will perform as intended when put into use. This INITIAL START-UP procedure should be carried out by your electrician, licensed installer or a Southbend approved service agency. Please read completely through all of this Manual Control START-UP procedure before beginning.

This procedure includes all optional manual features for the SB-5-ES and SB-10-ES. If your unit does not include one of these features you can skip over that step in the START-UP procedure.



- Verify that the electrical and any optional water supplies have been correctly installed.
- Attach the 1" Vent to the stainless steel vent pipe on top of the unit. Leave the Vent in the OPEN position (handle vertical).
- Make sure all controls and switches are in their **OFF** positions and engage the main electrical and water supplies.
- Set the POWER switch to **ON**. The red indicator light should illuminate.
- Set the FAN switch to **ON**. The red indicator light should illuminate and the Blower Wheel begins to turn.
- Set the 24-HOUR TIMER to 2 hours time.
- Set the HOLD control to 100°F. The red indicator light should not light up.
- Set the COOK control to 150°F. The red indicator light should illuminate and the HEATING ELEMENTS should begin to heat the Smoker.
- Reset the 24-HOUR TIMER to **0**. The COOK control should stop (its red indicator light will go out) and the HOLD control should activate (the red indicator light will illuminate).
- Set the 24-HOUR TIMER to **OFF**. The HOLD control should stop (its red indicator light will go out). The COOK control should also be deactivated (the red indicator light will not illuminate).
- Set the COOK control and the HOLD control to their **OFF** positions.

- Set the HUMIDITY control to **#10** and open the DOOR. Water should be sprayed into the BLOWER WHEEL in short intermittent bursts about 45 seconds apart.
- Set the HUMIDITY control to **#3**. The length of each water spray should decrease.
- Set the HUMIDITY control to the **OFF** position.
- Set the SMOKER switch to the **ON** position. The SMOKE BOX should begin to heat up. The standard SMOKE BOX is located near the ceiling on the inside back wall of the Smoker; the optional EXTERNAL SMOKE BOX is mounted on the side of the unit. *(NOTE: It may take a few minutes for this heat to be felt through the metal of the SMOKE BOX.)*
- Set the SMOKER switch to the **OFF** position and close the DOOR.
- Set the 60–MINUTE TIMER to 20 minutes, then turn it down to 5 minutes. The BUZZER should sound when the TIMER reaches **0**.
- Set the 60–MINUTE TIMER to **OFF** to silence the BUZZER.
- Set the COOK control to 150°F with the 24–HOUR TIMER in the **OFF** position. The red COOK indicator light should not illuminate. Set the PROBE control to 100°F and the PROBE switch to its **ON** position. The red PROBE and COOK indicator lights should illuminate. As soon as the Oven interior temperature reaches the PROBE control setting (100°F) the PROBE indicator light should go out and the COOK control should de-activate. Set the PROBE switch to its **OFF** position.
- Set the 24–HOUR TIMER to **0**, the HOLD control to 200°F, and leave the COOK control set at 150°F. The red HOLD indicator light should illuminate. Set the PROBE switch to its **ON** position and the PROBE control to 125°F. The red PROBE indicator light should illuminate, the red COOK indicator light should illuminate, and the red HOLD indicator light should go out. When the Oven interior temperature reaches the PROBE control setting (125°F) the red PROBE control indicator light should go out, the red COOK control indicator light should go out, and the red HOLD control indicator light should illuminate.
- Return all switches and controls to their **OFF** positions.
- Clean the SB-5-ES or SB-10-ES both inside and out according to all local and regional health codes.

**YOUR MANUALLY CONTROLLED Southbend SB-5-ES OR ES–13
SHOULD NOW BE READY FOR FULL OPERATIONS.**

OPERATING INSTRUCTIONS

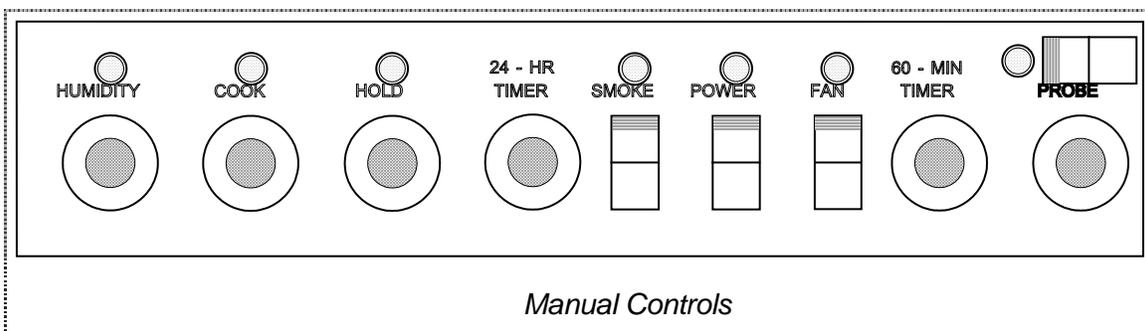
The Southbend SB-5-ES or SB-10-ES Smoker is designed to offer maximum flexibility for different products. Cooking time can be pre-set or determined by the internal temperature of the product through use of the Probe attachment in either Manual Control or Programmable Control units. Manual Control units are equipped with our COOK-N-HOLD feature, allowing you to cook your product at one temperature and hold it at another. This lets you finish products quickly, but still hold them at optimum temperatures to prevent loss of moisture and resulting shrinkage. Programmable Control units have this feature built in, and can be programmed for better control over your final product.

The SB-5-ES is equipped with an internal Grease Pan to catch any drippings from your products and to make cleaning easier. The Grease Pan can be lifted out for dumping and cleaning at the end of the day. The SB-10-ES is fitted with an *external* Pan that is equipped with small ball casters. This Grease Pan fits beneath the unit directly under the Drain fitting in the floor of the Smoker. Remove the drain plug to drain accumulated liquid from the bottom of the SB-10-ES into the Grease Pan for removal and disposal.

Smoke is generated in the Smoke Box located on the back internal wall of the Oven, or in the optional Smoke Box attached to the side of the unit. This Smoke Box consists of a stainless steel chip box inside of a stainless steel housing. To use the Smoke Box pieces of wood pre-soaked in water are loaded into the chip box, the chip box is inserted into the housing, and the Smoke switch is set to the **ON** position (or the Programmable Control is set to include a certain smoke level). Heating Elements contained in the housing will heat the wood, giving off smoke. This smoke is circulated throughout the Oven cavity by the Motor and Blower Wheel. The strength and duration of the smoking is controlled by the amount of wood placed in the chip box and by the length of time it is allowed to burn.

MANUAL CONTROL operation:

- 1) Set the POWER and FAN switches to their **ON** positions. Select the correct cooking temperature for your product on the COOK control and set the 24-HOUR TIMER to at least 1 hour, allowing the Smoker to preheat.
- 2) Prepare your product as outlined in your recipe. Load the prepared product into the SB-5-ES or SB-10-ES at your convenience. After loading your product set the 24-HOUR TIMER to the desired cooking time.
- 3) Set the HUMIDITY control if you wish to add moisture to your product during the processing cycle.



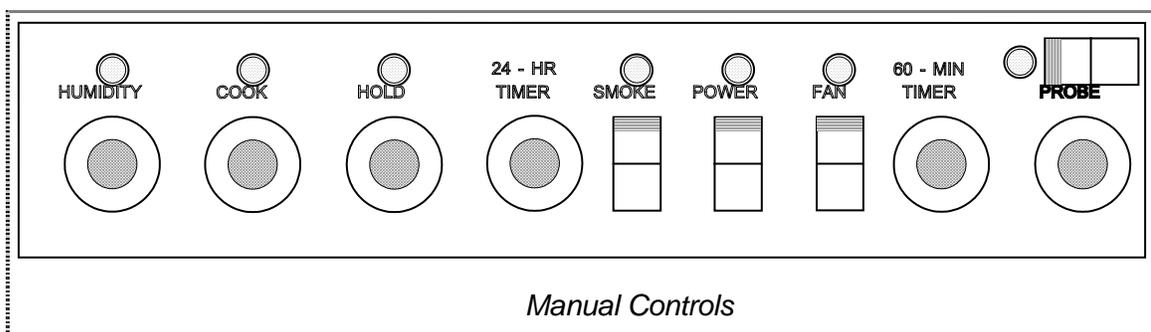
- 4) Load the SMOKER BOX with wood if you want to add smoke flavoring and color to your product. Set the SMOKER switch to the **ON** position.
- 5) Set the adjustable top VENT according to your product needs. High moisture products, or products requiring supplemental moisture from the HUMIDITY control, require the VENT to be at least *partially if not all the way* open. Low moisture products can be processed with the VENT handle closed (horizontal). The VENT can also be used to help regulate the amount of smoke in the SB-5-ES or SB-10-ES.
- 6) Set the 60–MINUTE TIMER as a reminder during short cooking or smoking cycles.
- 7) Remove your product as soon as it is finished and reload the SB-5-ES or SB-10-ES. Repeat steps #1 through #7 as necessary.

The Manual Control SB-5-ES and SB-10-ES come equipped with our COOK-N-HOLD feature. COOK-N-HOLD allows you to *cook* your product at one temperature and then automatically *hold* it at a reduced temperature. Both the COOK and HOLD controls must be set, along with the 24–HOUR TIMER, in order for you to utilize this feature.

To use the COOK-N-HOLD feature:

- 1) Follow steps #1 through #5 as listed above.
- 2) Set the 24–HOUR TIMER to the required length of processing time your product requires.
- 3) Set the HOLD control to the temperature you wish your finished product to remain at. The 24–HOUR TIMER will automatically shift control of the Oven's temperature from the COOK control to the HOLD control at the end of the timed processing cycle. Your product will remain at the set HOLD temperature until the setting is changed or the unit is turned **OFF**.

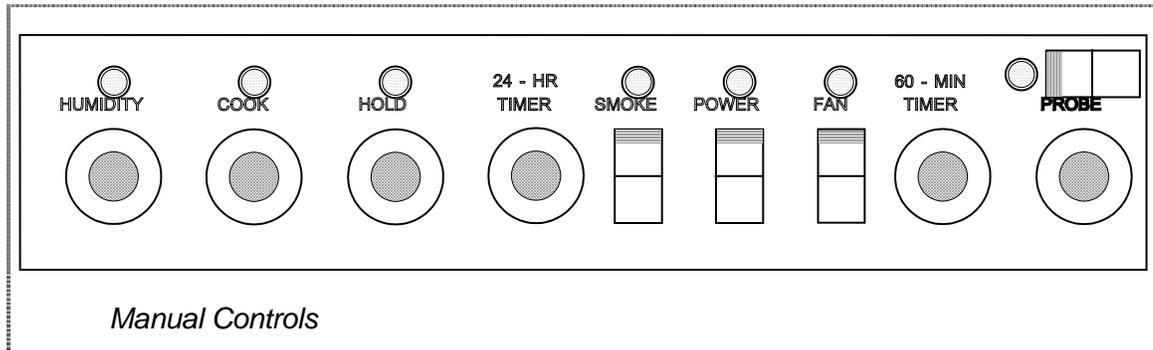
IMPORTANT: *Your Southbend SB-5-ES or SB-10-ES is well insulated and will maintain the original Cook temperature for ½ to 1 hour depending on the product, product density and load size. The temperature will not instantly drop to the hold setting at the end of the timed Cook cycle. Plan your Cook temperature, Cook time and Hold temperature accordingly to maintain the best possible product!!!*



The Southbend Manual Control SB-5-ES or SB-10-ES may also contain an optional PROBE feature. This PROBE will allow you to cook your product according to its internal temperature rather than a timed setting.

To use the PROBE option:

- 1) Follow the original steps #1 through #5, except set the 24-HOUR TIMER to its maximum (you will be cooking by internal temperature, not time).
- 2) Insert the PROBE into the thickest part of your product.
- 3) Set the PROBE control to the desired internal finished temperature for the product and set the PROBE switch to the **ON** position. The red PROBE control indicator light will illuminate to show that the PROBE is activated.
- 4) The SB-5-ES or SB-10-ES will cook your product using the setting on the COOK control. When the product's internal temperature reaches the level set on the PROBE control the PROBE will activate the buzzer. Remove your product as soon as it is finished to prevent over-cooking, or withdraw the PROBE and re-set the controls to use the COOK-N-HOLD feature to hold your product at a reduced temperature.



MAINTENANCE AND CLEANING GUIDE

Southbend equipment is designed to last for years of useful service. Careful consideration is given in selecting components for durability, performance and ease of maintenance. For example, the Smoker Motor has sealed bearings and never needs to be lubricated. While

Southbend equipment is designed for minimum care and maintenance certain steps are required by the user for maximum life and effectiveness:

- Proper installation of the equipment.
- Correct application and usage of the equipment.
- Dry-out Procedures performed daily.
- Thorough cleaning on a regular basis.

EQUIPMENT INSTALLATION:

- A. Install the Southbend SB-5-ES or SB-10-ES Smoker with adequate clearance around the unit. This is important for cleaning and maintenance, as well as providing cooling air for the Motor and Controls.
- B. The installation must be on a level floor to prevent the Door or Doors from swinging when left in an open position.
- C. The SB-5-ES or SB-10-ES Smoker must be connected to the proper power supply as indicated on the equipment label.
- D. The SB-5-ES or SB-10-ES Smoker must be connected to an approved potable water supply in accordance with all applicable plumbing codes for your area.

APPLICATION AND USAGE:

The SB-5-ES and SB-10-ES Smokers are designed for the low to medium temperatures normally found in smoking and/or slow-cooking operations. *THEY ARE NOT DESIGNED TO OPERATE AT HIGH TEMPERATURES FOR LONG PERIODS OF TIME!!!* Continuous operation at maximum temperatures and/or humidity settings may result in premature component failure.

SMOKER DRY-OUT PROCEDURE:

- A. Remove the GREASE PAN. Empty and clean the PAN and set it aside.
- B. WIPE UP ANY STANDING LIQUIDS IN THE SMOKER BOTTOM.
- C. For Manual Control units:

Set the POWER switch to the **ON** position. Set the COOK control to 150°F and the HOLD control to **OFF**. Set the 24-HOUR TIMER to 2 hours so that the COOK control operates.

For Programmable Control units:

Press the ON/OFF Key to start the Control. Select and press any programmed Menu Key to begin running that program. Try to select a program that does not use added moisture or smoke. Allow the Smoker to heat.

D. Open the VENT completely and leave the Smoker DOOR open about 1" to 2". Allow the Smoker to run for approximately 30 minutes.

E. Set the POWER switch to the **OFF** position (or press the ON/OFF Key to turn OFF the Programmable Control). Leave the DOOR slightly open (about 1" to 2") while the Smoker is not in use.

THESE DRY-OUT PROCEDURES MUST BE CARRIED OUT DAILY TO HELP MAINTAIN YOUR EQUIPMENT IN THE BEST POSSIBLE CONDITION. THE REMOVAL OF ALL RESIDUAL MOISTURE IN THE EQUIPMENT RETARDS ANY CORROSION OR DETERIORATION OF THE INSULATION AND ELECTRICAL COMPONENTS AND EXTENDS THE USEFUL LIFETIME OF YOUR Southbend EQUIPMENT.

CLEANING:

Your Southbend SB-5-ES or SB-10-ES should be cleaned daily and as soon as possible after a spill has occurred. It is essential to maintain a clean unit, especially if the public views the unit in your place of business. The following should be used for cleaning:

A. The stainless steel exterior may be cleaned with any good stainless steel cleaner or polish, or with hot soapy water followed by a clear rinse if it is very soiled.

B. The DOOR glass may be cleaned with any good glass-cleaning formula. Be sure to wipe down the DOOR frame, and to clean the GASKET on the inside of the DOOR. Dried-on debris or heavy soiling can be removed with hot soapy water followed by a rinse with clean fresh water. Wipe the DOOR dry to prevent spotting. ***CAUTION: DO NOT USE ABRASIVE CLEANERS ON THE DOOR OR YOU MAY SCRATCH THE GLASS!!!***

C. Remove and clean the chip pan from the SMOKER BOX daily. Dispose of all ashes safely. Wipe up any standing liquids in the bottom of the Smoker and sweep up any solid particles of debris.

D. The interior should be cleaned on a regular basis (at least two or three times a week) with mild soap and hot water followed by a thorough rinse with clean fresh water and a sanitizing agent; wiping the interior dry will help to prevent water spotting. Water spotting and other mineral deposits should be removed with any mild mineral removal agent as soon as they are noticeable.

E. Leave the Smoker DOOR open by about 1" to 2" while the unit is not in use.

*** * * CAUTION * * ***

Southbend DOES NOT RECOMMEND the use of any strong commercial or caustic product on this equipment. DO NOT allow any type of caustic cleaner to come into contact with any aluminum parts (such as the Door Frame), the silicon rubber Door Gaskets, or any of the sealant in the Smoker seams and joints. These caustic compounds may cause discoloration and/or degradation of these parts, and may result in permanent damage. DO NOT use bleach or bleach compounds on any chromed parts; bleach may damage chrome plating.

NOTE:

Southbend has had very good results with a product called JIFFY CLEANER. For standard cleaning simply spray JIFFY on and wipe off. Heavily soiled areas may require a short period of soaking. This cleaner is available through Southbend (Part #51-0002) or through your local Rochester/Midland distributor or representative.

REPLACEMENT PARTS LIST

(SB-5-ES & SB-10-ES)

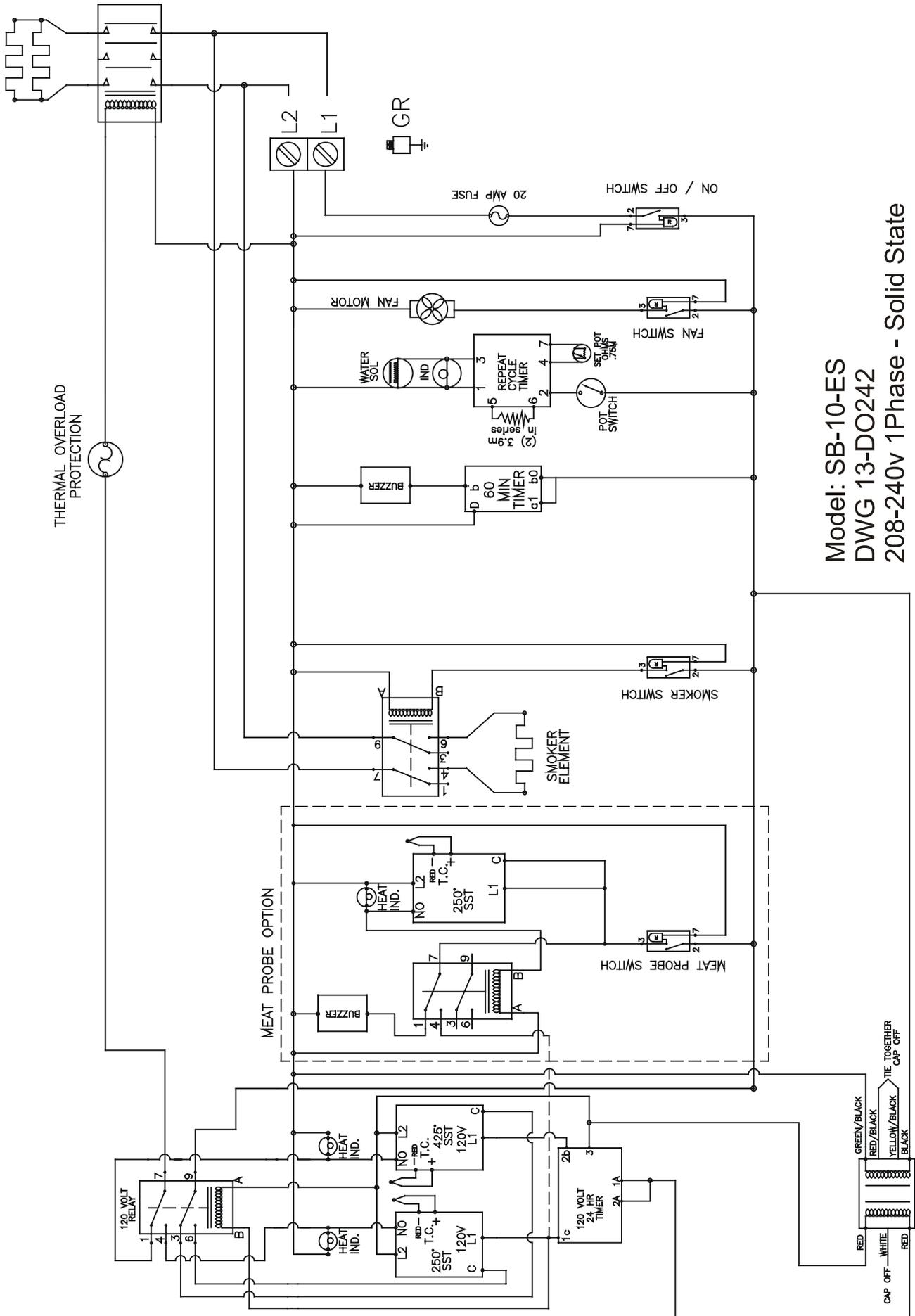
Reference #	Description	Replacement Part #
<u>ELECTRICAL COMPONENTS:</u>		
1	Power Terminal Block	50-1332
2	Ground Lug	50-1329
3	Control Fuse Assembly	66-1097
4	Contactor:	
	120v coil	66-2013
	240v coil	66-2017
5	Heating Element:	
	SB-5-ES, 208v, 1000w	60-0190
	SB-5-ES, 240v, 1000w	60-0191
	ES-13, 208v, 2000w	60-0192
	ES-13, 240v, 2000w	60-0193
6	Smoke Box Element Assembly	47-9241
7	Motor Assy w/Blower Wheel.....	250-1035
8	Water Solenoid Valve:	
	120v coil	50-0308
	240v coil	50-0307
9	Repeat Cycle Timer:	
	120v	66-8012
	240v	66-8065
10	Buzzer Alarm:	
	120v	252-1003
	240v	66-9003
11	Relay (DPDT, 20 amp):	
	120v	50-0433
	240v	66-9025
12	Cooling Fan Assembly (4"):	
	120v	250-3001
	240v	66-9013
13	Thermal Overload Safety (425°F)	66-1015
<u>INTERIOR COMPONENTS</u>		
14	Side Rack:	
	6-Pan.....	101-6013
	7-Pan.....	101-7013
15	Shelf 101-0025	
16	Motor Assy w/ Blower Wheel.....	250-1035
17	Water Injection Nozzle (AUTOMIST option)	31-0033
18	Smoker Chip Box.....	100-9218
19 Water Pan (1/3 size x 2½").....	50-0074

CONTROL COMPONENTS

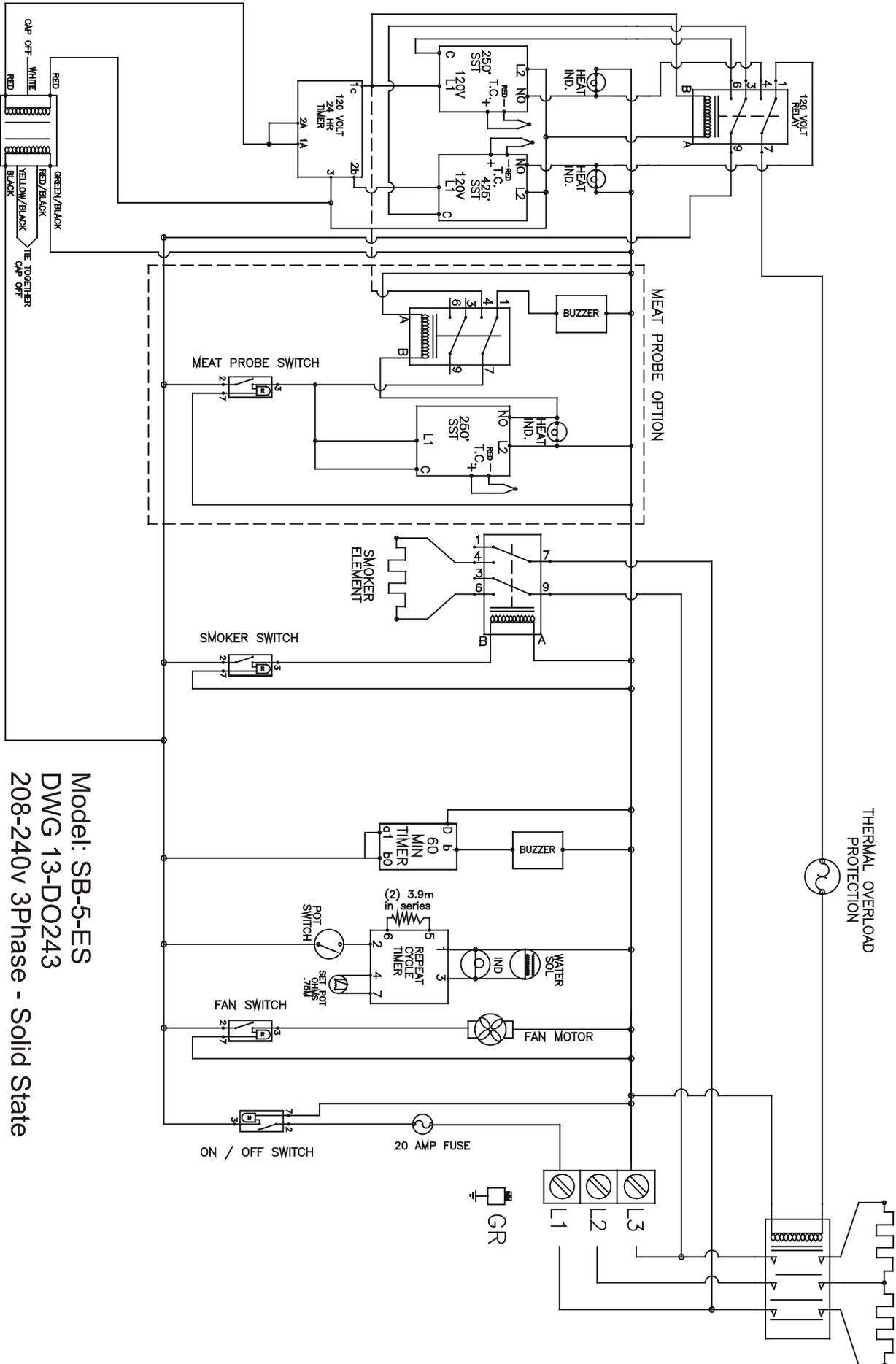
20	Power Switch	66-3008
21	Indicator Light	50-0030
22	Humidity Control	252-3003
	Control Knob	253-2003
	Humidity Control Indicator Light:	
	120v	50-0029
	240v	50-0030
23	Cook Control (425°F).....	252-5008
	Control Knob	253-2003
24	Hold Control (250°F).....	252-4001
	Control Knob	253-2003
25	24-Hour Timer:	
	120v	252-1005
	240v	66-2016
	Timer Knob	253-2002
26	Transformer	56-0108
27	60-Minute Timer	
	60-Minute Mechanical (120V, 60Hz).....	252-1004
	60-Minute Mechanical (220V, 60Hz).....	252-1019
	60-Minute Mechanical (230V, 50Hz).....	252-1020
	Timer Knob	253-2002
28	Fan Switch	66-3008
29	Smoke Switch	66-3008
28	Meat Probe Switch.....	66-3008
29	Meat Probe	66-1023

EXTERIOR COMPONENTS

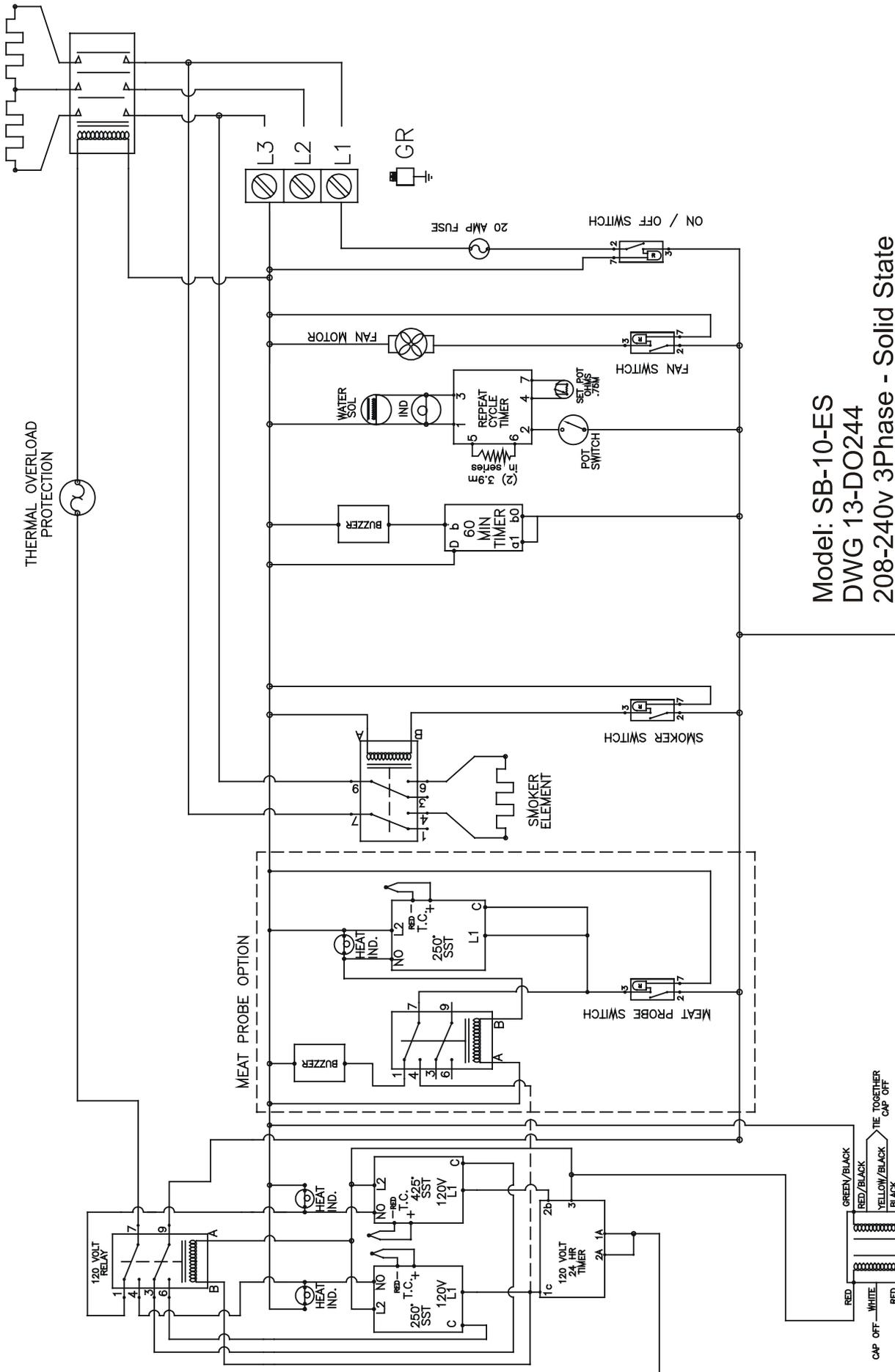
28	Door Solid	47-9170
29	Door Latch/Catch Assembly.....	50-1346
30	Door Hinge	50-0085
31	Door Gasket:.....	254-1002
32	Caster, SB-10-ES	50-0058
33	Appliance Leg, SB-5-ES:	
	4"	50-0628
	6"	50-0555
34	Water Inlet Fitting.....	31-0058
35	Grease Pan.....	47-2195-E
36	External Smoke Box Assy (Optional)	47-9240
	Box Only.....	100-0868-A
	Handle Only.....	100-0862-A



Model: SB-10-ES
 DWG 13-DO242
 208-240v 1Phase - Solid State



Model: SB-5-ES
 DWG 13-DO243
 208-240v 3Phase - Solid State



Model: SB-10-ES
 DWG 13-DO244
 208-240v 3Phase - Solid State

OVEN-SMOKER SB-5-ES / SB-10-ES



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 appliance. 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 appliance.



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