



First in Cooking, Built to Last

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 _____

OPERATOR'S MANUAL

INSTALLATION

OPERATION AND MAINTENANCE INSTRUCTIONS

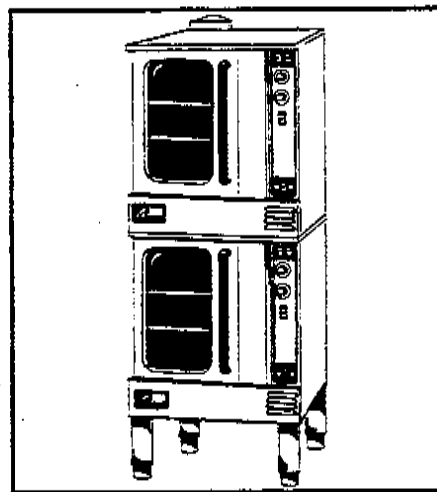
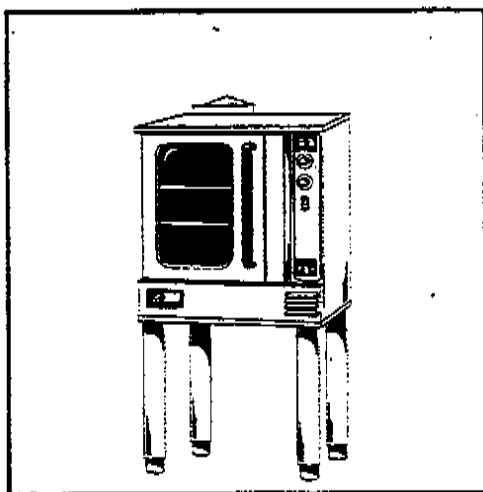
MARATHONER GOLD HALF SIZE GAS CONVECTION OVEN

MODEL: SERIES GH CONVECTION OVENS

PREFIX GH

SUFFIX SC, CC, CH, PC, RT

MODELS 10, 20



WARNING

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

1100 Old Honeycutt Road - Fuquay-Varina, NC 27526 -

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Middleby Corp. Service Hot Line (800)238 8444 (after hours)

\$18.00



**GAS CONVECTION OVEN
(MANUAL SECTION CO)**

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.



This symbol warns of immediate hazards which will result in severe injury or death.



This symbol refers to a potential hazard or unsafe practice which could result in injury or death.



This symbol refers to a potential hazard or unsafe practice which could result in injury, product, or property damage.



This symbol refers to information that needs special attention or must be fully understood, even though not dangerous.

POST IN PROMINENT LOCATION

The emergency telephone number of your gas supplier and instructions to follow if gas odor is detected.

DANGER EXPLOSION HAZARD

If a gas odor is detected, shut down equipment at the main shut-off valve.
Immediately call the emergency phone number of your gas supplier.

WARNING FIRE HAZARD

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 of combustibles.

WARNING

Asphyxiation can result from improper ventilation. Do not obstruct the flow of combustion and ventilation air to and from your cooking equipment.

NOTICE

Be sure the Operator's Manual and important papers are given to the proper authority to retain for future reference.

FOR YOUR SAFETY

Do not store or use gasoline or other flammable liquids in the vicinity of this or any other appliance.

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.

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LOCATION AND IDENTIFICATION OF NAME PLATE

This manual applies to Model Series GH Convection Ovens. You can determine your oven by inspecting the identification plate located at the base of the front panel, between the door and the control panel. Letters in the model number are described below.

PREFIX:

G – GAS
H – HALF-SIZE

SUFFIX:

SC – STANDARD CONTROLS
CC – CYCLE CONTROLS
CH – COOK & HOLD

PC – PROGRAMMABLE CONTROLS
RT – RACK TRACK CONTROLS

Read these instructions carefully before attempting installation. "Installation" and "Start Up" should be performed by a qualified installer. 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 with the installation of commercial gas and/or electric 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.

In the event you have questions concerning the installation, use, care, or service of the product, write to the Technical Service Department, Southbend, 1100 Old Honeycutt Road., Fuquay-Varina, North Carolina 27526.

NOTICE

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

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.

- A) 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.
- B) 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.



First in Cooking. Built to Last.

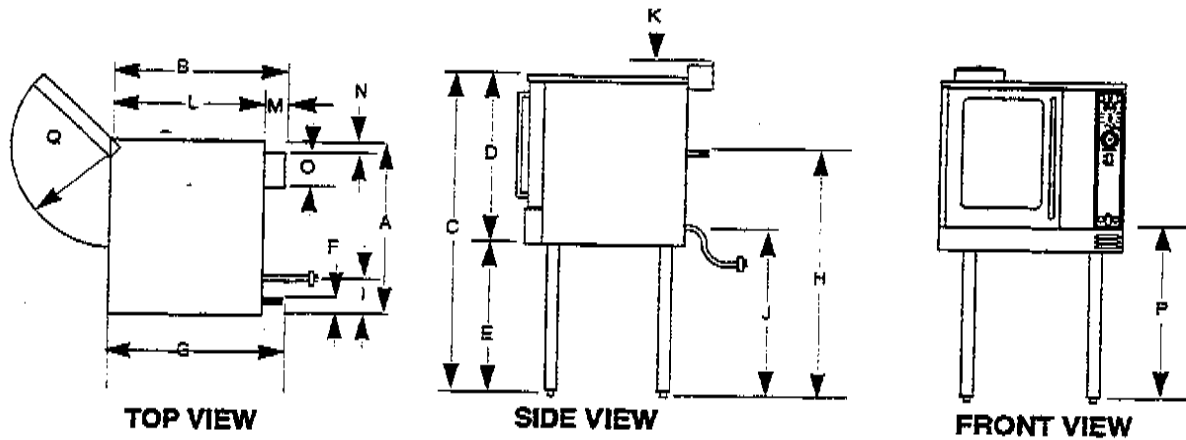
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MODELS □ GH-10

NOTE: Not for Scale. For Dimensional Purposes Only.



DIMENSIONS:

() = Millimeters

MODELS		EXTERIOR					3/4" GAS CONNECTION			ELECTRICAL		FLUE				
		Width A	Depth B	Height C	D	E	F	G	H	I	J	K	L	M	N	O
STANDARD DEPTH	GH-10	30" (762)	29 3/4" (756)	55" (1397)	25" (737)	26" (660)	2 1/2" (64)	28" (711)	38" (965)	2 1/2" (64)	35" (889)	3/4" (19)	26 3/4 (679)	3" (76)	2" (64)	5 1/2" (203)

Interior Dimensions: 15 1/4"W x 21 1/4"D x 20H

Capacity: Five (5) 13" X 18" pans

() = Millimeters

MODELS		Oven Bottom P	Door Opening Q	OVEN INTERIOR			RACK CLEARANCE		CRATE SIZE			Cubic Volume	Crated Weight
				Width	Depth	Height	Width	Depth	Width	Depth	Height		
STANDARD DEPTH	GH-10	33" (838)	16 3/4" (406)	15 3/4" (400)	21 1/4" (540)	20" (508)	28 1/4" (718)	21" (533)	45" (1143)	39" (991)	42" (1067)	42.7 cu. ft. 1.21 cu. m.	

UTILITY INFORMATION:

GAS GH-10 – Total 30,000 BTU (High).

20,000 BTU (Low)

One 3/4" male connection

(for location, see drawing above).

Required supply pressure:

Natural Gas 7" W.C.

Propane Gas 11" W.C.

ELECTRIC – (for location, see drawing above).

STANDARD: 120/60/1 – furnished with 6-ft
cords w/3-prong plug. NEMA#5-15p. Total
maximum amps 7.9.

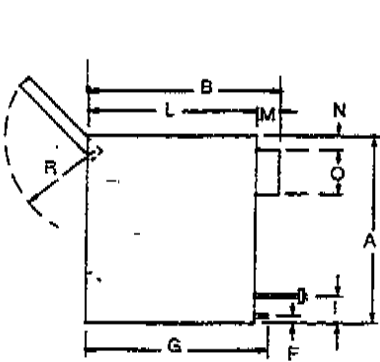
OPTIONAL – 240/60/1 or 3* phase (220 to 240 volts) – supply
must be wired to junction box with terminal block located at rear
of deck. Total maximum amps 3.8.

OPTIONAL – 240/50/1 or 3* phase (208 to 240 volts) – supply
must be wired to junction box with terminal block located at rear
of deck. Total maximum amps 6.0.

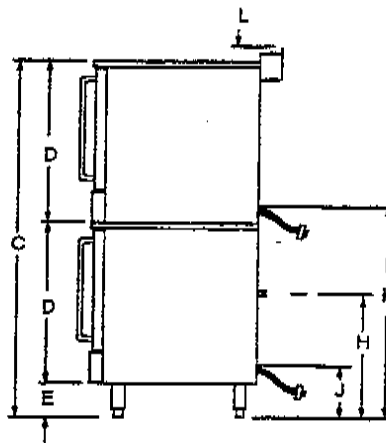
*All units are shipped single phase. Single phase units can be
easily converted to three phase.

MODELS: ☐ GH-20

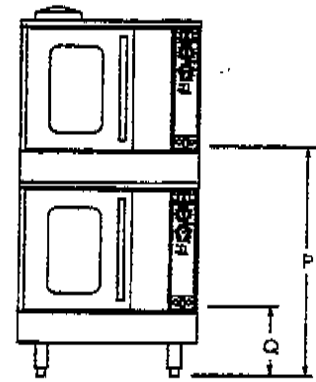
NOTE: Not for Scale. For Dimensional Purposes Only.



TOP VIEW



SIDE VIEW



FRONT VIEW

DIMENSIONS: () = Millimeters

MODELS		EXTERIOR					3/4" GAS CONNECTION			ELECTRICAL			FLUE			
		Width A	Depth B	Height C	D	E	F	G	H	I	J	K	L	M	N	O
STANDARD DEPTH	GH-20	30" (762)	29 3/4" (756)	64" (1627)	29" (737)	6" (152)	2 1/2" (64)	28" (711)	18" (457)	2 1/2" (64)	15" (381)	44" (1118)	26 3/4" (679)	3" (76)	2" (51)	5 1/2" (140)

MODELS		Oven Bottom P	Oven Bottom Q	Door Opening R	OVEN INTERIOR—Each			RACK CLEARANCE		CRATE SIZE		Cubic Volume cu. ft.	Crated Weight
		Width	Depth	Height	Width	Depth	Height	Depth	Width	Depth	Height		
STANDARD DEPTH	GH-20	13" (330)	42" (1067)	16 3/4" (425)	15" (381)	21 1/4" (572)	20" (510)	22" (559)	55" (1397)	45 1/2" (1156)	64" (1627)	92.7 cu. ft.	1040

UTILITY INFORMATION:

GAS GH-10 – Total 60,000 BTU (High).
40,000 BTU (Low)

One 3/4" male connection
(for location, see drawing above).

Required supply pressure:

Natural Gas 7" W.C.

Propane Gas 11" W.C.

ELECTRIC— (for location, see drawing above).

STANDARD: 120/60/1 – furnished with 6-ft
cords w/3-prong plug. NEMA#5-15p. Total
maximum amps 7.9.

OPTIONAL – 240/60/1 or 3* phase (220 to 240 volts) – supply
must be wired to junction box with terminal block located at rear
of deck. Total maximum amps 3.8.

OPTIONAL – 240/50/1 or 3* phase (208 to 240 volts) – supply
must be wired to junction box with terminal block located at rear
of deck. Total maximum amps 6.0.

*All units are shipped single phase. Single phase units can be
easily converted to three phase.

SPECIFICATIONS

LOCATION OF WIRING DIAGRAM ON UNIT:

Electrical diagram is located on the left side of the control panel. It can be viewed when the panel is pulled down. To access the diagram remove screw at top of control panel (Item "A") on figure 1. Then pull control panel down by placing fingers under the lip portion at the top of the control panel and placing your thumb on front of the unit and pulling forward on the top of the control panel. Follow the arrow on figure 1.

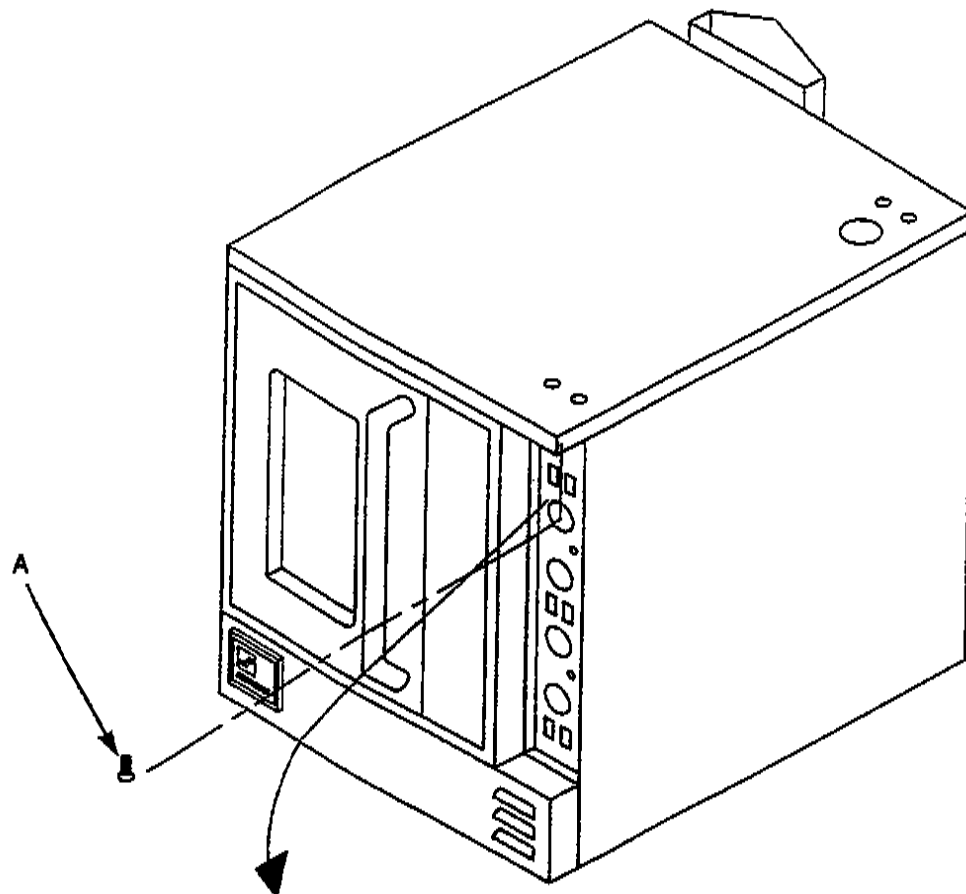


FIGURE 1

NOTICE

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

NOTICE

These procedures must be followed by qualified personnel or warranty will be void.

GENERAL:

NOTICE

The unit, when installed, must conform with local codes, or in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1-latest edition. Natural Gas Installation Code, CAN/CGA-B149.1, or the Propane Installation Code, CAN/CGA-B149.2, as applicable.

The unit, when installed, must be electrically grounded and comply with local codes, or in the absences of local codes, with the National Electrical Code ANSI/NFPA 70-latest edition, or the Canadian Electrical Code, CSA c22.2, as applicable.

Canadian installation must comply with CAN/CGA-B149.1 natural gas installation code, code CAN/CGA-B149.2 propane installation code, and CSA C22.1 Canadian electrical code, parts I or local codes.

GAS CONNECTION:

The Serial Plate is located behind the combustion cover panel, below the oven door. It is on the right side, attached to the base of the oven. It indicates the type of gas the unit is equipped to burn.

All Southbend equipment is adjusted at the factory. Check type of gas on serial plate.

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

This appliance should be connected ONLY to the type of gas for which it is equipped.

A 3/4" NPT line is provided at the rear for the connection. Each unit is equipped with an internal pressure regulator which is set for 4.5" W.C on high fan, 2.5" W.C manifold pressure on low fan for natural gas or 10.5" W.C manifold pressure on high fan, 7" W.C manifold pressure low fan for propane gas. Use 1/8" pipe tap on the top of the burner manifold for checking pressure.

An optional gas connection is available through the bottom of the oven base. If the incoming gas line needs to connect through the bottom of the oven, refer to page 7 for optional gas connection

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.

An adequate gas supply is imperative. Undersized or low pressure lines will restrict the volume of gas required for satisfactory performance. Fluctuations of more than 25% on natural gas or 10% on propane gas will create problems and affect burner operating characteristics. A 1/8" pressure tap is located on the top of the manifold to measure the manifold pressure.

An adequate gas supply line to the unit should be no smaller than the I.D. of the pipe from the unit to which it is connected.

Purge the supply line to clean out any dust, dirt, or other foreign matter before connecting the line to the unit. Each unit has a manual shut off valve in the control compartment and a safety shut off valve behind the manifold cover. 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. Test pressure should not exceed 1/4" W.C.

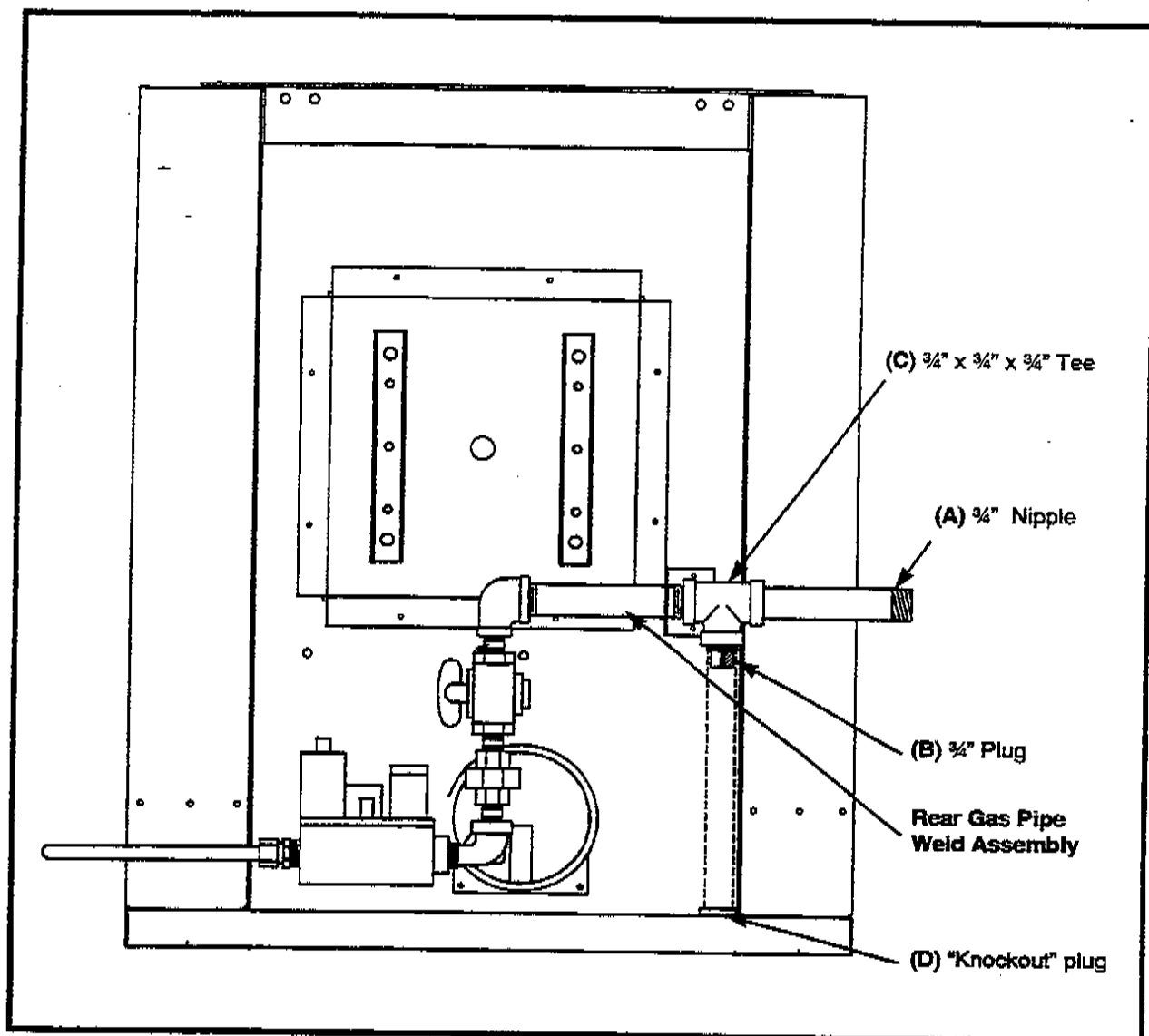


FIGURE 2

OPTIONAL GAS CONNECTION:

To install gas supply using the optional gas connection, follow the steps below:

1. Open the door and remove the three (3) screws in the top of the combustion cover. Remove cover from oven.
2. Remove one (1) screw in front cover of right body side, and five (5) screws along rear.
3. Remove $\frac{3}{4}$ " nipple (Item A) and remove $\frac{3}{4}$ " plug (Item B) from $\frac{3}{4}$ " x $\frac{3}{4}$ " x $\frac{3}{4}$ " manifold tee (Item C).
4. Install $\frac{3}{4}$ " plug (Item B) into rear of tee where the $\frac{3}{4}$ " nipple (Item A) was, originally.
5. Remove "knockout" plug (Item D) from base of oven.
6. Install a new $\frac{3}{4}$ " NPT nipple of sufficient length to extend out of the bottom of the oven and reach the gas supply connection.
7. Reinstall the body side, and front combustion cover.



WARNING

This appliance and its individual shut-off valve must be disconnected from the gas supply piping system during any pressure testing of the 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 pressure equal to or less than 1/2 PSIG 93.45 KPa.

If this equipment is being installed at over 2,000 feet altitude and was not specified on order, contact the appropriate authorized Southbend Service Representative or the Southbend Service Department. Failure to install with proper orifice sizing will result in improper performance and may void the warranty.

ELECTRICAL CONNECTIONS:

I. 115 VAC – 60 Hz – SINGLE PHASE

- A. Ovens with this electrical rating are factory equipped with a three-wire cord and three-prong plug which fits any standard 115V three-prong grounded receptacle. A separate 15 amp supply is needed for each oven.

B. **CANADIAN INSTALLATIONS ONLY:**

On G Series, single ovens, a cord set is **NOT** furnished. The supply must be brought through the service panel in the rear of the unit and connected to the terminal block provided. The unit must be adequately grounded.

On G Series, double oven units, the supply for both ovens is combined. One supply for both units must be brought through the service panel and connected to the terminal block provided. An adequate supply must be provided.

Use 75°C wire for all supply lines.

II. 208/236 VAC – 60 Hz – SINGLE PHASE & THREE PHASE

Ovens with this electrical rating are factory equipped with a two (2) pole terminal block. To connect supply wires remove cover from connection box at left rear of oven. Route supply wires and ground wire through hole with strain relief fitting above the connection box. Insert supply wires, one each, into the two poles of the terminal block and tighten screws in terminal block. Insert ground wire into ground lug and tighten screw. Replace cover. Three-phase ovens are wired as above, using only two supply wires. The third supply wire is not connected and must be properly terminated.

III. 220 VAC – 50 Hz – SINGLE PHASE

Oven equipped with this voltage rating should be wired exactly as in II. above.



WARNING

This appliance is equipped with a three-prong (grounding) plug for your protection against shock hazard and should be plugged directly into a properly grounded three-prong receptacle. Do not cut or remove the grounding prong from this plug. (115V units only.)

NOTICE

If applicable, the vent line from the gas appliance pressure regulator should 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, Natural Gas Installation Code, CAN/CGA-B149.1, or the Propane Installation Code, CAN/CGA-B149.2, as applicable.

CLEARANCES:

Minimum Clearances -- Inches (mm)

	From Combustible Construction	From Non-Combustible Construction
Back	0.0	0.0
Right Side	0.0	0.0
Left Side	2.0	0.0
Floor	0.0	0.0

All units must be installed in such a manner that the flow of combustion and ventilation air are not obstructed. Provisions for an adequate air supply must be provided. Do not obstruct the front or rear of the unit, as combustion air enters through this area. Be sure to inspect and clean the ventilation system according to the ventilation equipment manufacturer's instructions.

Adequate clearance must be provided in aisle and at the side and rear to allow the doors to open sufficiently to permit the removal of the racks and for serviceability.

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

Do not locate unit adjacent to any high heat or grease producing piece of equipment, such as a range top, griddle, fryer, etc., that could allow radiant heat to raise the exterior temperature of the oven above 130°F (54°C).

DO NOT MOUNT ABOVE OTHER COOKING EQUIPMENT.

INSTALLATION

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 should comply with all local codes.

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

WALL EXHAUST FAN: The exhaust fan should be installed at least 2" above the vent opening at the top of the unit.

DIRECT CONNECTION: If the unit is connected directly to an outside flue, an AGA/CGA design certified, down draft diverter must be installed at the flue outlet of the oven and connected to the flue. Part # for the diverter is 117571 and can be purchased from parts distributor.

In case of unsatisfactory performance on any appliance, check the appliance with the exhaust fan in the "OFF" position. Do this only long enough to check equipment performance. Then turn hood back on and let it run to remove any exhaust that may have accumulated during the test.

NOTICE

Proper ventilation is the owner's responsibility. Any problem due to improper ventilation will not be covered by warranty.



WARNING

Improper ventilation can result in personal injury or death. Ventilation which fails to properly remove flue products can cause headaches, drowsiness, nausea, or could result in death.

LEVELING:

Unit must be level to assure maximum performance. Improper leveling may void warranty.

TO INSTALL:

1. Remove crating with care. Remove all wood blocking, packing material and accessories.
2. The legs should be installed after the unit has been uncrated, near the area where it will be used.
3. Raise unit sufficiently to allow legs to be installed with four bolts.
4. The legs can be adjusted to overcome an uneven floor. Use a spirit level in all directions on the middle oven rack.
5. When casters are supplied, the locking swivel type casters should be installed in the front.
6. Casters are provided with a zerk fitting for lubrication.

When a lift truck or other mechanical means are not available, and manual labor is involved, please consider the following suggestions.

1. Raise each corner or, if feasible, raise an entire side by "leaning" the unit.
2. For safety, "shore up" and support the raised section with an adequate blocking arrangement strong enough to support the load.
3. When long legs are being installed and the unit must be tipped beyond the stable point, lean unit against a strong wall or other suitable structure to prevent it from "falling over."
4. When absolutely necessary and unit must be placed "completely over," lay ONLY on its LEFT side. Take care to protect finish on left side.
5. Bring unit to its straight position gently. NEVER DROP, or allow unit to FALL.

NOTE: An "open" storage rack arrangement may be incorporated on units supported by high legs. Directions and illustrations are provided on another sheet and are also provided with these parts. Refer to diagram titled Assembly for open rack storage in the installation section of this manual.

Adequate restraining means must be attached to rear of appliance when installed. Installation must conform to local codes as applicable.



WARNING

For an appliance equipped with casters, instructions shall be that installation shall be made with a connector that complies with the Standard for Connectors for Moveable Gas Appliances, ANSI Z21.69 or Connectors for Movable Gas Appliances, 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 or Quick-Disconnect Devices for Use with Gas Fuel, CAN1-6.9, adequate means must be provided to limit the movement of the appliance without depending on the connector and the quick-disconnect device or its associated piping to limit the appliance movement.



WARNING

If disconnection of this restraint is necessary to move the appliance for cleaning, etc., reconnect it when the appliance is moved to its originally installed position.

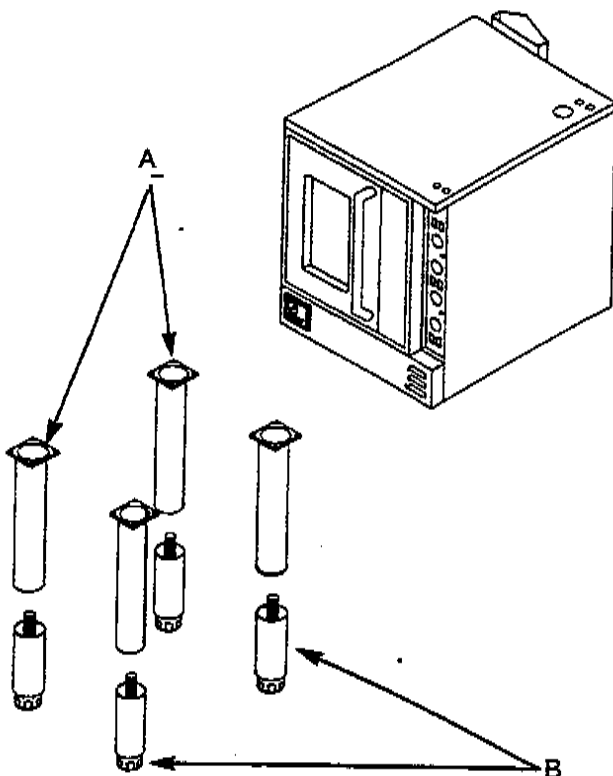


FIGURE 3

LEGS FOR SINGLE DECK OVENS

ITEM	PART NUMBER	DESCRIPTION
*	1146213	3/8 x 16 x 1 Hex Head Bolt
*	1146513	3/8 Lock Washer
*	1146522	3/8 Flat Washer
A	1175090	Single Deck Adj. Leg
B	1174266	Adj. Foot for Leg
†	1173584	Flanged Foot for Leg

* Not shown (qty. 16 used per unit to attach legs to unit.)

† Flanged Foot is optional replacement for 1174266

CASTERS FOR SINGLE DECK OVENS

ITEM	PART NUMBER	DESCRIPTION
*	1146213	3/8 x 16 x 1 Hex Head Bolt
*	1146513	3/8 Lock Washer
*	1146522	3/8 Flat Washer
A	1175089	Single Deck Caster Leg
B	1174263	Caster less Brake
C	1174264	Caster with Brake
†	1174265	Caster Package

* Not shown (qty. 16 used per unit to attach legs to unit.)

† This package contains 4 casters, 2 with locks, 2 with out locks no legs pads, bolts or washers are included with this package.

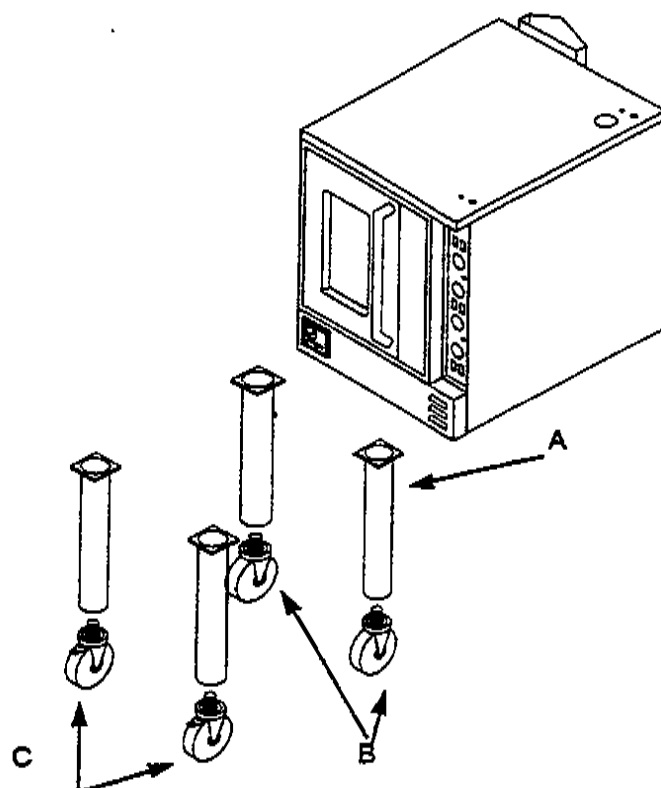
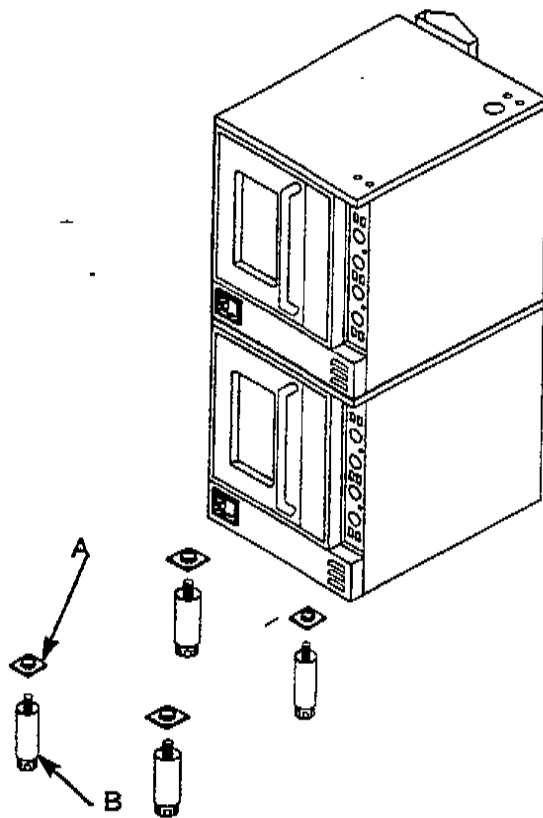


FIGURE 4

LEGS FOR DOUBLE STACKED OVENS



ITEM	PART NUMBER	DESCRIPTION
*	1146213	3/8 x 16 x 1 Hex Head Bolt
*	1146513	3/8 Lock Washer
*	1146522	3/8 Flat Washer
A	1172788	Leg Pad
B	1174259	SS Leg, 3/4 Stud
†	1174260	Leg Package

* Bolts, lock washers, and flat washers not shown. Requires 4 of each per pad for a total of 16 each per double oven.

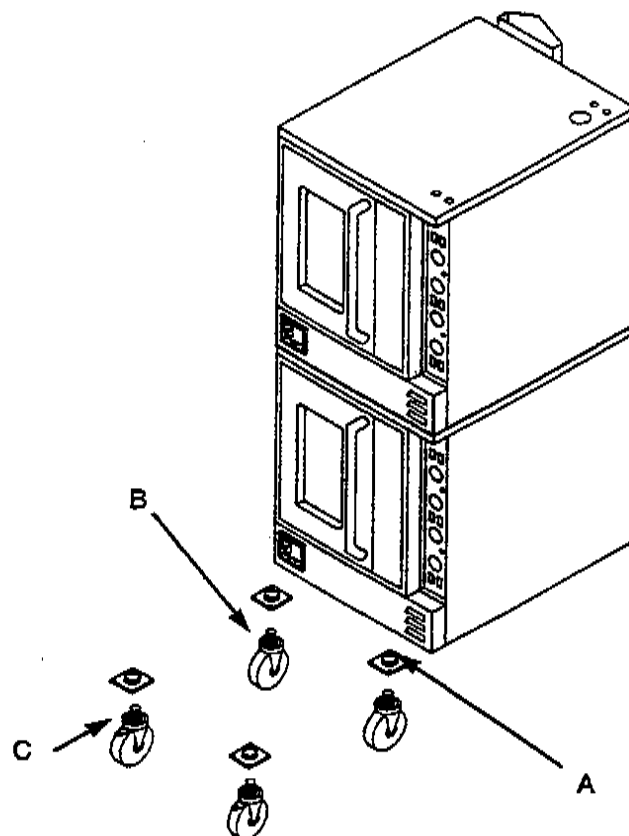
† This package consists of 4 legs only. No leg pads, bolts or washers are included in this package.

FIGURE 5

NOTE: Leg Pads (Item A) are installed on oven at factory when units are ordered stacked.

CASTERS FOR DOUBLE STACKED OVENS

ITEM	PART NUMBER	DESCRIPTION
*	1146213	3/8 x 16 x 1 Hex Head Bolt
*	1146513	3/8 Lock Washer
*	1146522	3/8 Flat Washer
A	1172788	Leg Pad
B	1174263	Caster less Brake
C	1174264	Caster with Brake
†	1174265	Caster Package



* Bolts, lock washers, and flat washers not shown. Requires 4 of each per pad for a total of 16 each per double oven.

† This package consists of 4 legs only. No leg pads, bolts or washers are included in this package.

FIGURE 6



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, or Connectors for Movable Gas Appliances, CAN/CGA-6.16-M87, and a quick-disconnect device that complies with the the Standard for Quick-Disconnect Devices for Use with Gas Fuel, ANSI Z21.41 or Quick-Disconnect Devices for Use with Gas Fuel CAN1-6.9.

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

To avoid accidental gas disconnection and potential explosion:

If disconnection of this restraint is necessary to move the appliance for cleaning, etc., reconnect it when the appliance is moved to its originally installed position.

Adequate restraining means must be attached to rear of appliance when installed. Installation must conform to local codes as applicable.

For units not equipped with flame safety devices, be sure all valves are turned off prior to disconnecting. When reconnecting, be sure all valves are turned off and all pilots are lit.

PERFORMANCE CHECK:

The following items should be checked within the first 30 days of operation by a qualified service technician.

1. Verify equipment is level.
2. Verify proper electrical characteristics – voltage, cycle, phase.
3. Check thermostat operation; calibrate if required.
4. Check ventilation.
5. Check electrical connections – external and internal.
6. Check door for proper alignment, tension, seal, and adjustment.
7. Check timers, switches and motor for proper installation and operation.
8. Check for any damage to unit from shipping or installation.
9. Check for proper clearance from combustible materials.
10. Verify proper type of gas
11. Verify gas supply and pressure (pressure regulator is already installed at factory.)
12. Check gas connection and check for leaks.

It is common for new products to require a burn-off time to dry out insulation and metal cooking surfaces.

INSTRUCTIONS FOR STACKING UNITS IN THE FIELD

1. After uncrating units, identify the unit that is to be the bottom unit. If the units were shipped unstacked, to be stacked at installation, then the unit intended as the bottom unit will have a set of leg pads bolted to the bottom of the oven.

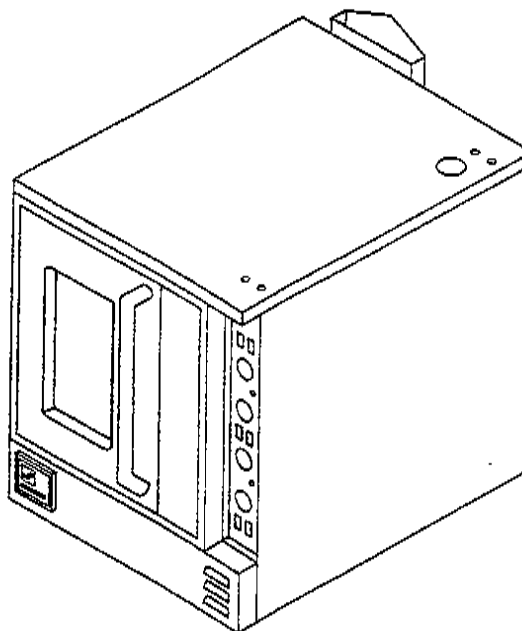


FIGURE 7

2. The bottom unit will have a box of four (4) legs (P/N 1174260) or casters (P/N 1174265) depending on what was ordered with the oven. Remove and attach legs or casters to the bottom of the lower unit. The pads that the legs or casters thread into are already bolted to the bottom of this oven.

NOTICE

If installing casters, place the two (2) casters that have locks, on the front of the unit so it may be locked into position easily.

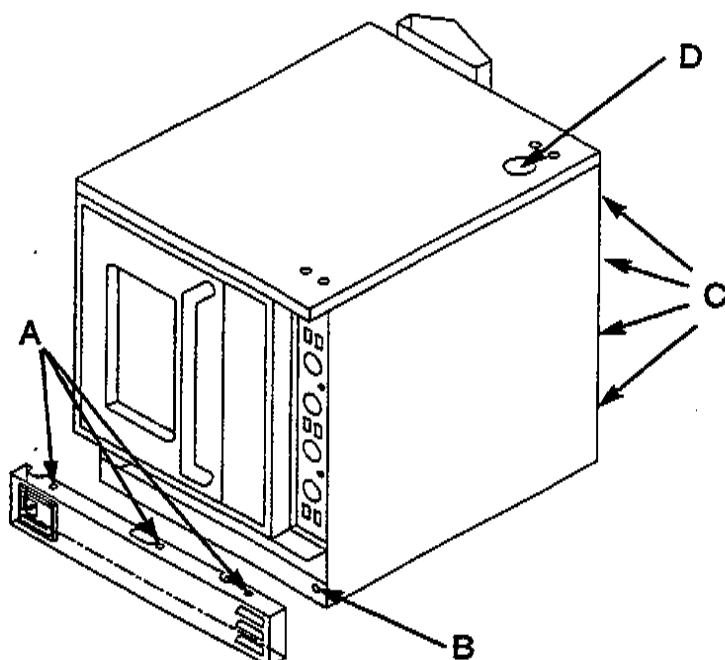


FIGURE 8

3. Next, locate and remove screws that hold the combustion chamber cover on the top and bottom ovens. Refer to figure 8, screws (Items "A" and "B"). The screw (labeled Item "B") is located behind the access panel on the lower right body side. Remove screw (item B) and screws (item C) from rear of oven. Remove body side to access compartment

4. Remove "knockout" hole (Item D) in top of bottom oven to allow for gas interpipng.

5. Next, lift the top unit and position it on top of the lower unit as shown in Figure 9.

6. Repeat Step 3 for top oven.

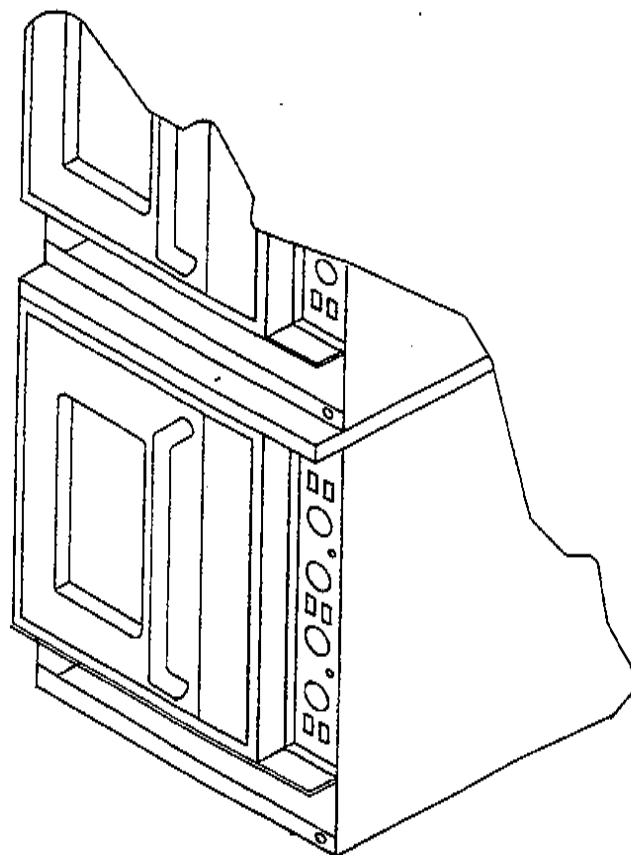


FIGURE 9

7. Move to the rear of the ovens and remove screws (Items "A" and "B") in Figure 10.

8. Place tie bracket (P/N 1175058) on rear of unit. Line up holes in the tie bracket with holes in rear of unit. (Refer to figure 11)

9. Reinsert the six screws taken out in step 7 (Items "A" and "B").

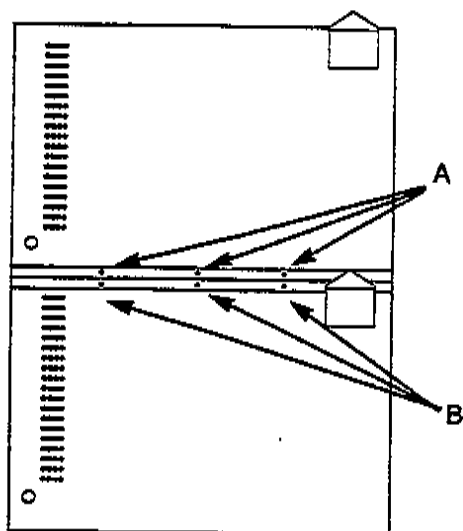


FIGURE 10

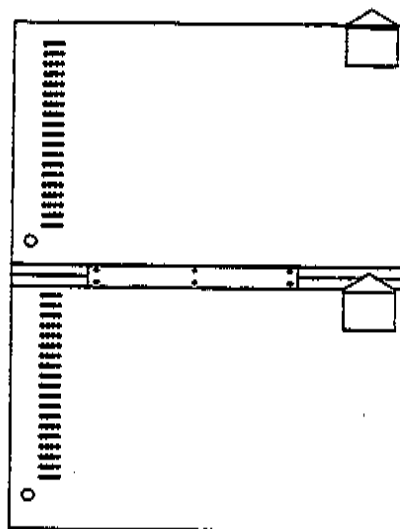


FIGURE 11

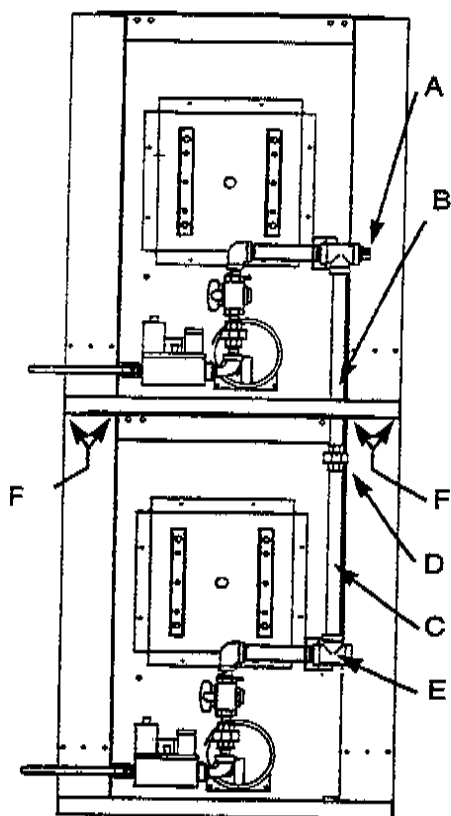


FIGURE 12

9. Connect the top and bottom gas connections as shown. Remove the plug from the tee in the top oven, and reinstall as shown in Figure 12 (Item A).
10. Remove the plug in the bottom $\frac{3}{4}$ " x $\frac{3}{4}$ " x $\frac{3}{4}$ " tee and discard.
11. Rotate the tee in the bottom oven 180°, so that the hole that was plugged is now turned up.
12. Connect the items B, C and D as shown in Figure 12.
13. Test all connections for leaks.
14. The gas for both ovens can now be connected (Item E) as shown in Figure 12.
15. Insert 4 bolts, flat washers, and lock washers through the top of the bottom oven and into the leg pad bolt holes for the top oven. (Item F)

16. Install flue stack as shown in figure 13. Insert the top of the flue stack into the bottom of the top flue. Push up and let the flue stack fall over the bottom flue.
17. In front of units, replace the right body side and combustion covers for the top unit that were removed in step 3.
18. The unit is ready for the utility connection to be made.

ITEM	PART NUMBER	DESCRIPTION
A	1177640	Flue Box
B	1175085	Tie Bracket

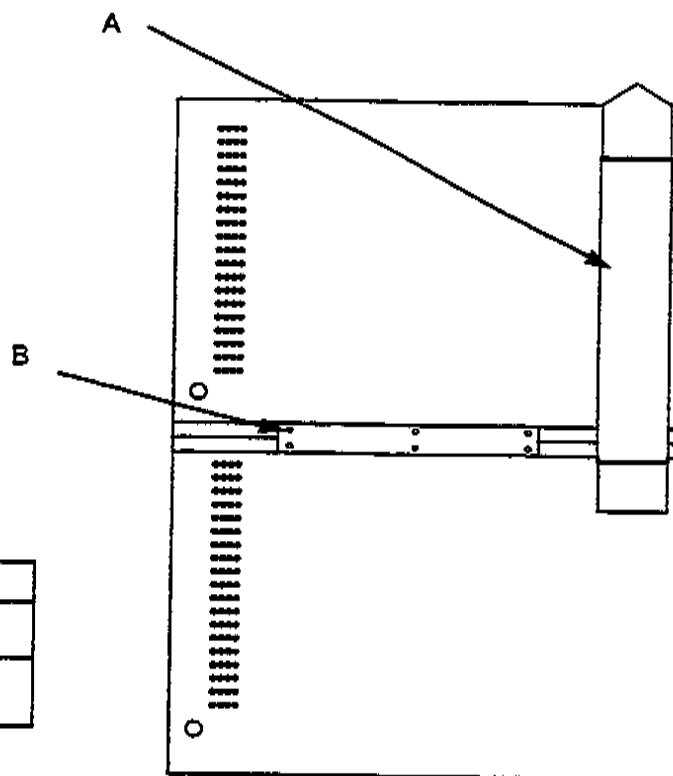
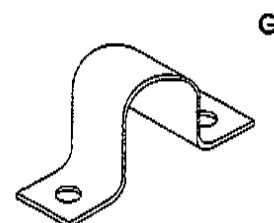
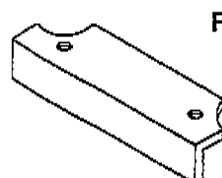
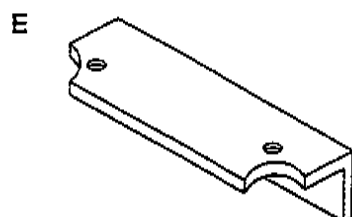
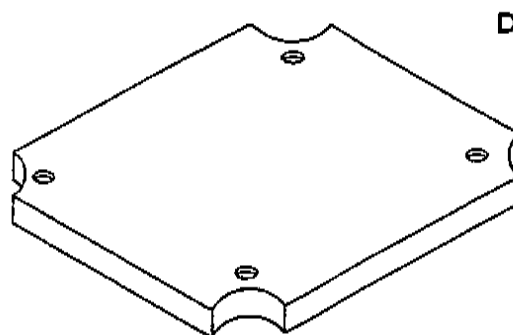
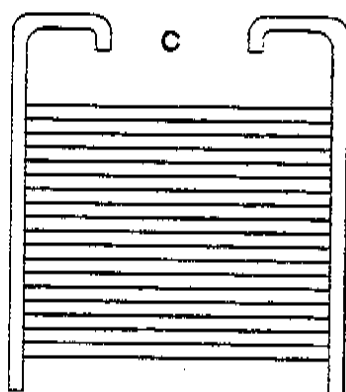
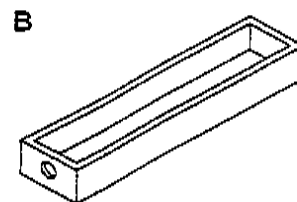
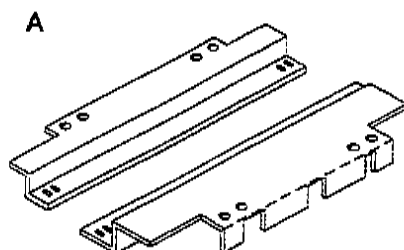


FIGURE 13

PARTS LIST FOR OPEN RACK STORAGE GUIDE Includes Solid Shelf (Optional)

INSTALLATION

ITEM	PART NUMBER	DESCRIPTION	1175506
			11 Position Shallow w/Shelf
.	1146304	10 x ½ Phillips Screw	18
A	1177296	Frame Hanger	2
B	1175514	Stop Channel	1
C	1175438	Side Rack 11 Position	2
D	1175294	Shelf Shallow	1
E	11_____	Front Channel Frame	
F	11_____	Rear Channel Frame	
G	6660	Side Rack Clip	4



ASSEMBLY INSTRUCTIONS FOR OPEN RACK STORAGE Includes Solid Shelf (Optional)

1. Refer to the parts chart on the first page, and verify that all parts and quantities are correct.
2. Attach frame hanger (1177296) (Item "A") to underside of oven. Be sure the flanged side of the rack hanger faces the front of the unit. Refer to figure 14.

NOTE: All holes are pre-punched, and assembly should be done with the screws provided.

3. Attach frame hanger (1177296) (Item "A"), to underside of oven. The rear frame hanger should be mounted so that the flanged side of the rack hanger faces the rear of the unit. Refer to figure 14.

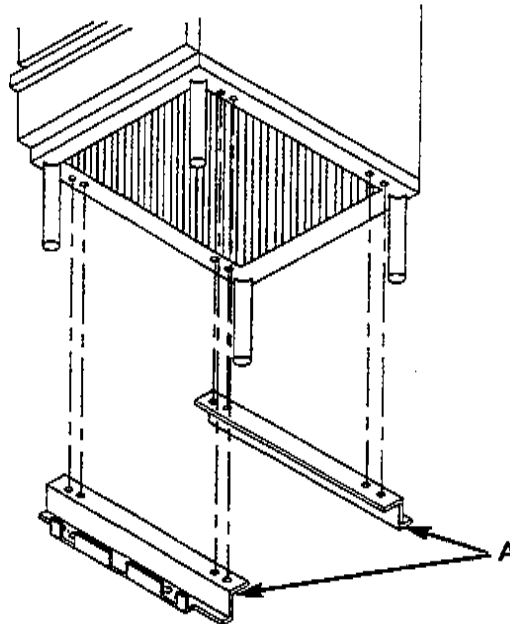


FIGURE 14

4. Hang rack guides from outside frame hanger holes for racks, or inside hanger holes for pans. Refer to figure 15.

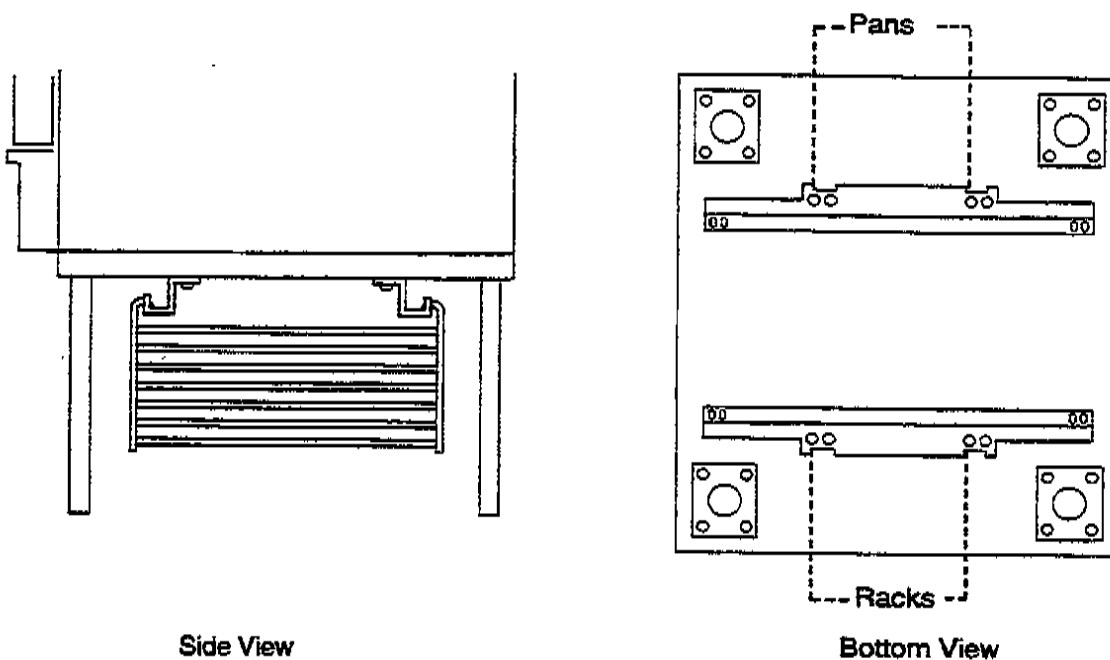


FIGURE 15

5. Insert bottom of rack guides into front and rear holes in shelf. If you have an open rack guide kit, insert bottom of rack guides in to holes in the left and right side of front and rear channel frames. Refer to figure 16.

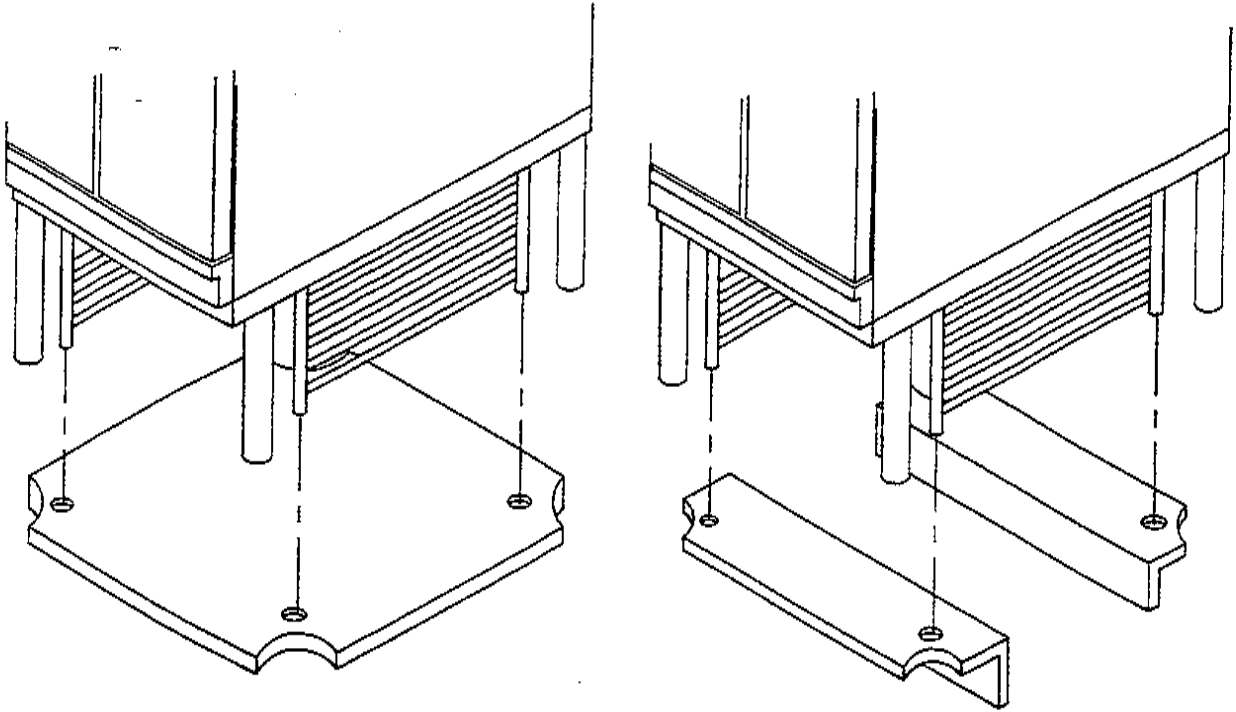


FIGURE 16

6. Secure bottom of rack guide to shelf or front and rear channel frames with side rack clips. Refer to figure 17.

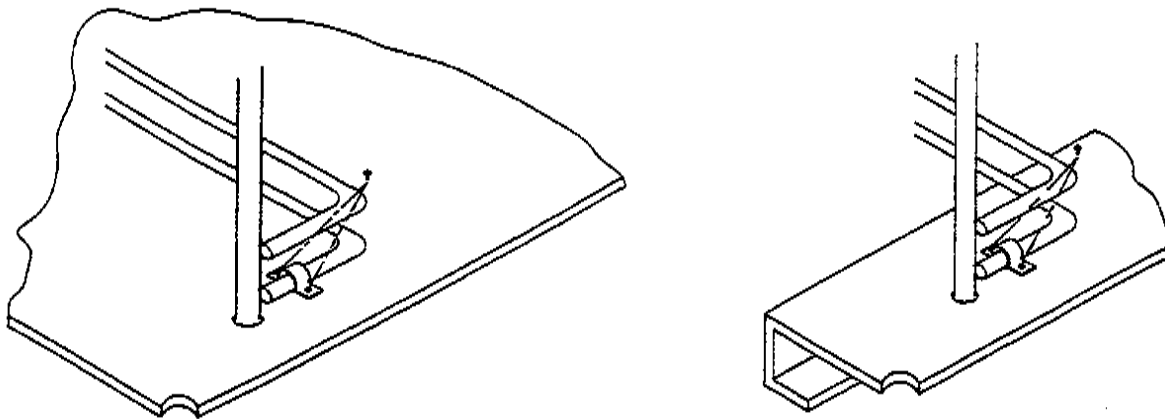


FIGURE 17

7. Install rack stop to rear frame hanger and rear of bottom shelf, or rear channel frame. Refer to figure 18.

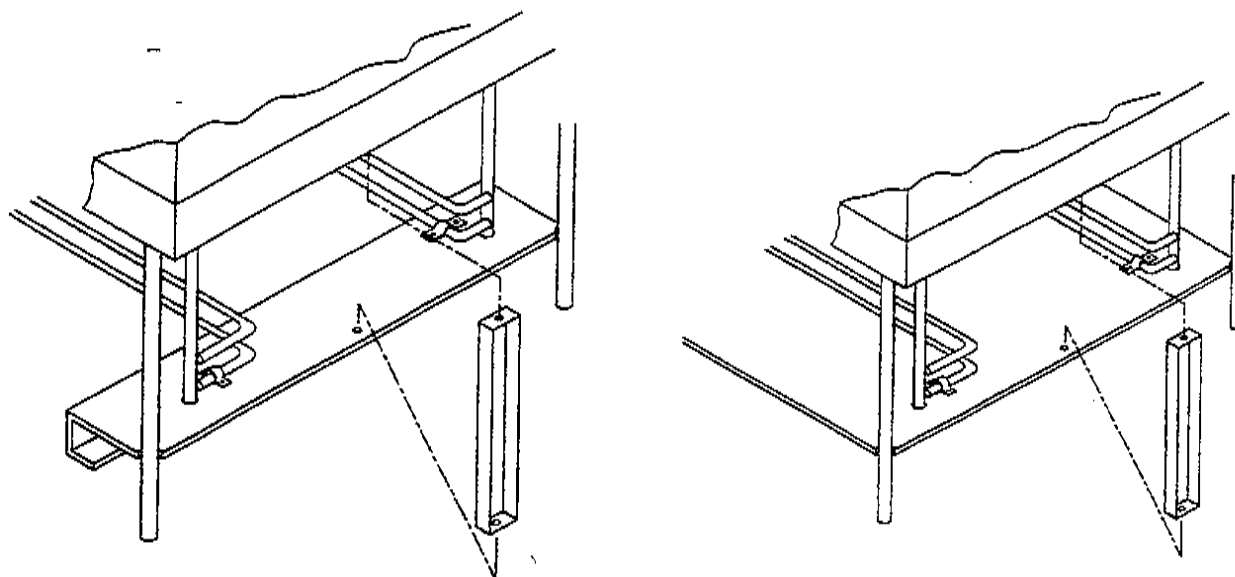


FIGURE 18

INSTALLATION

THEORY OF OPERATION

FOR STANDARD CONTROL UNITS - SC MODELS

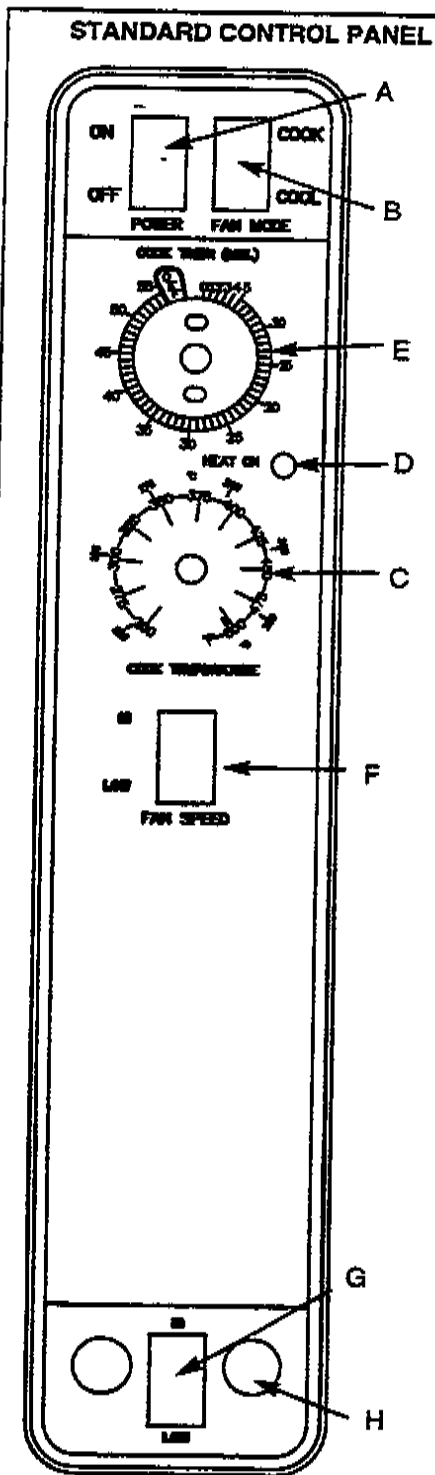


FIGURE 19

- A On-Off Switch (Power)
- B Cook-Cool Switch (Fan)
- C Temperature Control
- D Heat On Indicator Light
- E 1 Hour Timer
- F High Low Fan Switch
- G High Low BTU Switch
- H Fuse (only on 208 or higher voltages)

CONTROL FUNCTIONS:

- A. The "ON-OFF" switch (top left) controls all power in the unit. In the "ON" position, power is made available to the lights, thermostat and motor circuitry.
 - B. The "COOK-COOL" switch (top right) controls the fan relative to door position.
 1. In the "COOK" position, the fan and heat source are "ON" when the doors are closed. Opening the doors shuts off the fan and heat source.
 2. In the "COOL" position, the fan is on regardless of whether doors are open or closed (power switch "ON"). Opening doors shuts off heat source - fan remains on.
 3. General - Fan is always on when unit is "ON", unless in cook position and doors are open. Fan does not cycle with heat source. "COOL" position is useful for rapid cool down of oven after cooking is completed (doors open).
 - C. The "COOK TEMPERATURE" control regulates the oven temperature. Setting the control to a position greater than the oven temperature energizes the heating source and illuminates the "HEAT ON" light.
- NOTE:** Once the set temperature is achieved, the heat source and light will go off, and then cycle as required to maintain set temperature.
- D. The "HEAT ON" indicator light cycles with the burners and is illuminated when the burners are on.
 - E. The 1 Hour timer is mechanical and is only a time reminder. It has no control over oven.
 - F. Fan "HI-LO" switch allows selection of fan speed at user's preference.
 - G. HIGH/LOW BTU switch controls the BTUs being supplied to the burners. On HIGH fan, 30,000 BTUs; on LOW fan 20,000 BTUs

CONTROL OPERATION:

- A. Preheat - Oven preheats to "COOK" temperature setting.
 1. Turn power to "ON".
 2. Set cook temperature to desired temperature. When oven temperature is equal to the cook temperature control setting, the "HEAT-ON" light will go out. The oven is now preheated and product may be placed in oven.
 3. Choose HIGH or LOW fan speed.
 4. Choose HIGH or LOW BTUs
- B. Cook
 1. Preheat as above.
 2. Load oven. The "HEAT-ON" light will cycle on and off with the heat source.
 3. Use of timer as a REMINDER is optional. Timer does not control cook length.
- C. Rapid Cool Down
 1. Temperature control at full counterclockwise.
 2. COOK-COOL Switch - "COOL"
 3. Doors open.

FOR CYCLE CONTROL UNITS - CC MODELS

CYCLE CONTROL CONTROL PANEL

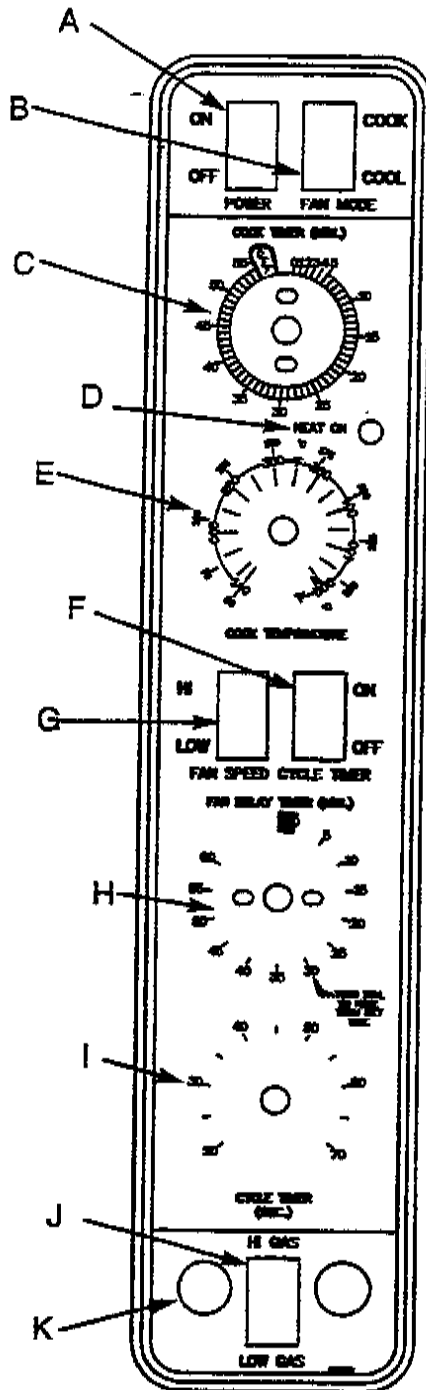


FIGURE 20

- A "On-Off" Switch (Power)
- B "Cook-Cool" Switch (Fan)
- C Cook Timer
- D Heat In Indicator Light
- E Cook Thermostat
- F "High-Low" Switch (Fan Speed)
- G "On-Off" Switch (Pulse Timer)
- H Fan Delay Timer
- I Pulse Timer
- J Hi-Low BTU Switch
- K Fuse (only on 208 or higher voltages)

CONTROL FUNCTIONS:

- A. The "ON-OFF" switch (top left) controls all power in the unit. In the "ON" position, power is made available to the lights, thermostat and motor circuitry.
- B. The "COOK-COOL" switch (top right) controls the fan relative to door position.
 1. In the "COOK" position the fan and heat source are "ON" when the doors are closed. Opening the doors shuts off the fan and heat source.
 2. In the "COOL" position, the fan is on regardless of whether doors are open or closed (power switch "ON"). Opening doors shuts off heat source - fan remains on.
 3. General - Fan is always on when unit is "ON", unless in "COOK" position and doors are open. Fan does not cycle with heat source.

"COOL" position is useful for rapid cool down of oven after cooking is completed (doors open).

- C. The timer is mechanical, and is only a "Time" reminder. It has no control over the oven.

NOTE: Once the set temperature is achieved, the heat source and light will go off, and then cycle as required to maintain set temperature.

- D. The "HEAT ON" light indicates burners are in operation.
- E. The "COOK TEMPERATURE" control regulates the oven temperature. Setting the control to position greater than the oven temperature energizes the heating source and illuminates the "HEAT ON" light.
- F. The "CYCLE TIMER" selects the cycle mode in the "ON" position and bypasses it in the "OFF" position.
- G. Fan "HI-LOW" switch allows selection of fan speed at user's preference.
- H. The "FAN DELAY TIMER". During the time period set on the timer, the blower cycles off and on in 20-70 second intervals set by the operator. *"When the timer times out the blower runs continuously in a normal cook mode."*
- I. The "CYCLE TIMER" selects the cycling time of the blower, from 20 to 70 seconds.
- J. The "HI-LOW" BTU switch controls the number of BTUs being supplied to the burners (30,000 BTUs high, 20,000 BTUs low).

CONTROL OPERATION:

The procedure for cooking only in a Cycle Control unit is the same as that of a Standard Control unit.

A. Cycle

1. Switch power on.
2. Set COOK TEMPERATURE to desired temperature.
3. The HEAT ON light will be off once the oven preheats to the set cook temperature.
4. Load oven with the product.
5. Switch CYCLE TIMER to ON.
6. Set FAN DELAY TIMER to desired time.
7. Set CYCLE TIMER to desired cycling.
8. Once the FAN DELAY TIMER times out the oven will operate in a normal cook mode with the blower running continuously.
9. Use of COOK TIMER as a REMINDER is optional. COOK TIMER does not control cook length.
10. Remove product after it is cooked.

B. Rapid Cool Down

1. TEMPERATURE CONTROL at full counterclockwise.
2. Cook-Cool Switch "COOL".
3. Doors open.

OPERATION

FOR COOK AND HOLD CONTROL UNITS (ANALOG CONTROLS) - CH MODELS
COOK AND HOLD CONTROL PANEL

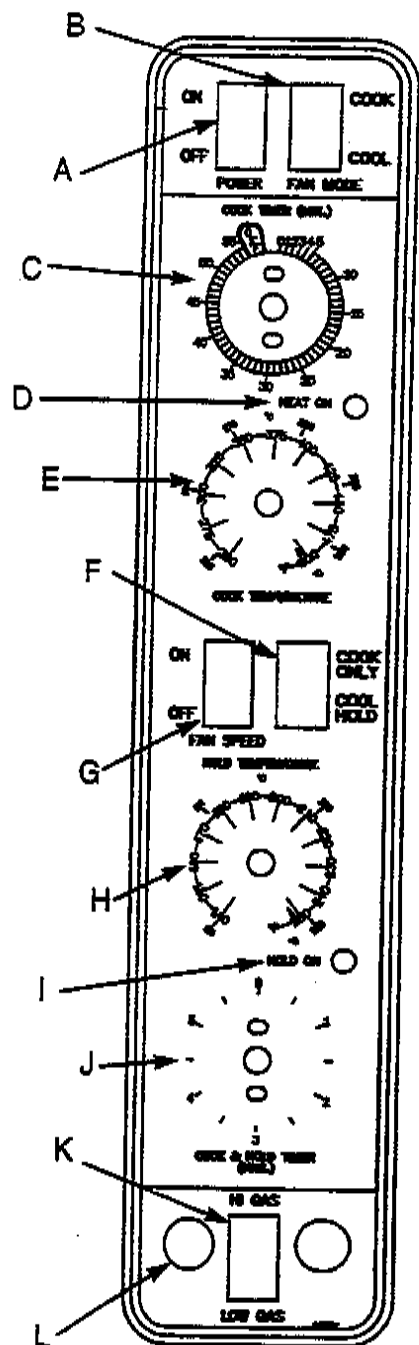


FIGURE 21

- A "On-Off" Switch (Power)
- B "Cook-Cool" Switch (Fan)
- C Cook Timer
- D Heat On Indicator Light
- E Cook Thermostat
- F Cook Only Cook Hold Switch
- G "High-Low" Switch (Fan Speed)
- H Hold Thermostat
- I Hold Indicator Light
- J Cook Hold Timer
- K High Low BTU switch
- L Fuse (only on 208 or higher voltages)

CONTROL FUNCTIONS:

- A. The "ON-OFF" switch (top left) controls all power in the unit. In the "ON" position, power is made available to the lights, thermostat and motor circuitry.
 - B. The "COOK-COOL" switch (top right) controls the fan relative to door position.
 - 1. In the "COOK" position the fan and heat source are "ON" when the doors are closed. Opening the doors shuts off the fan and heat source.
 - 2. In the "COOL" position, the fan is on regardless of whether doors are open or closed (power switch "ON"). Opening doors shuts off heat source - fan remains on.
 - C. General - Fan is always on when unit is "On", unless in "COOK" position and doors are open. Fan does not cycle with heat source. "COOL" position is useful for rapid cool down of oven after cooking is completed (doors open).
 - C. The timer is mechanical and is only a "Time" reminder. It has no control over the oven.
- NOTE:** Once the set temperature is achieved, the heat source and light will go off, and then cycle as required to maintain set temperature.
- D. The "HEAT ON" light indicates burners are in operation.
 - E. The "COOK TEMPERATURE" control regulates the oven temperature. Setting the control to position greater than the oven temperature energizes the heating source and illuminates the "HEAT ON" light.
 - F. The "COOK ONLY- COOK HOLD" switch, (middle right) selects the mode of operation
 - G. Fan "HI-LOW" switch allows the selection of fan speed at user's preference.
 - H. The "HOLD TEMPERATURE" control regulates the oven temperature when the oven is in hold mode.
 - I. The "HOLD ON" light indicates burners are in operation.
 - J. The "COOK & HOLD TIMER" controls the cooking time from 0 up to 12 hours. Once the timer times out, the cooking mode switches from the cook thermostat to the hold thermostat.
 - K. "HI-LOW" BTU switch controls the number of BTUs being supplied to the burner (30,000 BTUs high, 20,000 BTUs low).

CONTROL OPERATION:

The procedure for cooking only in a Cycle Control unit is the same as that in a Standard Control unit with the additional procedure of selecting COOK ONLY mode with the COOK-ONLY_COOK-HOLD switch.

A. Cycle

1. Switch power on.
2. Set COOK TEMPERATURE to desired temperature.
3. The HEAT ON light will be off once the oven preheats to the set cook temperature.
4. Load oven with the product.
5. Switch CYCLE TIMER to ON.
6. Set FAN DELAY TIMER to desired time.
7. Set cycle timer to desired cycling.
8. Once the FAN DELAY TIMER times out the oven will operate in a normal cook mode with the blower running continuously.
9. Use of COOK TIMER as a REMINDER is optional. COOK TIMER does not control cook length.
10. Remove product after it is cooked.

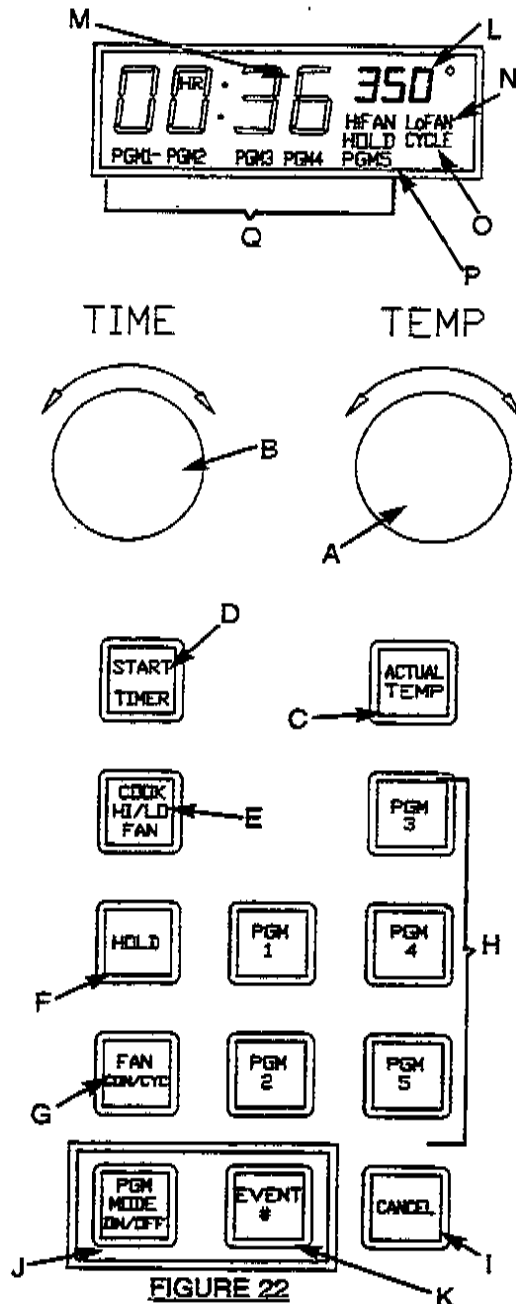
B. Rapid Cool Down

1. Temperature control at full counterclockwise.
2. Cook-Cool Switch "COOL".
3. Doors open.

FOR PROGRAMMABLE CONTROL UNITS - PC MODELS

PROGRAMMABLE CONTROL PANEL

CONTROL FUNCTIONS:



- A Temperature Adjustment Knob
- B Time Adjustment Knob
- C Actual Temperature Button
- D Start Timer Button
- E Hi/Lo Fan Speed Button
- F Hold Mode Selector Button
- G Continuous/Cycling Fan Button
- H Program Selector Buttons
- I Cancel Button
- J Program Mode on/Off Button
- K Event Selector Button
- L Temperature Display
- M Time Display
- N Fan Speed Indicator
- O Fan Mode Indicator
- P Hold Mode Indicator
- Q Program Indicator
- R High Low BTU Switch (Not shown. Located at bottom of control panel.

The operation of the "ON-OFF" switch is the same as described in the Standard Controls section.

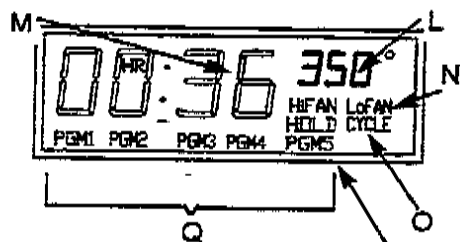
The following functions are unique to the Cook & Hold programmable control:

The purpose of each button or knob is as follows:

- A. Temperature Adjustment Knob - used to set the desired cook or hold temperature.
- B. Time Adjustment Knob - Used to set the cook time.
- C. Actual Temperature Button - Used to read the oven interior temperature.
- D. Start Timer Button - Used to begin a timed cook sequence.
- E. Hi/Lo Fan Speed Button - Used to select High or Low fan speed.
- F. Hold Button - Used in Cook and Hold to select hold mode.
- G. Continuous/Cycling Fan Button - Used to select fan, continuous or cycling with heat source.
- H. Program Selector Button - Used to select programs.
- I. Cancel Button - Used to cancel cooking sequence.
- J. Program Mode On/Off Button - Used to enter and exit programming mode.
- K. Event Selector Button - Used to step through program.
- L. Temperature Display - Indicates temperature set point.
- M. Time Display - Indicates cook time left in cook mode or how long product has been held in hold mode
- N. Fan Speed Indicator - Indicates High or Low Fan Speed.
- O. Fan Mode Indicator - Indicates Continuous or Cycling Fan.
- P. Hold Mode Indicator - Indicates when in hold mode. Flashes when hold mode will follow cook mode.
- Q. Program Indicator - Indicates which program is being used.
- R. High- low BTU Switch allows operator to choose between 30,000 BTUs on high and 20,000 BTUs on low. (Not shown in Figure 22)

TO OPERATE THE CONVECTION OVEN - PC MODELS FOLLOW THESE STEP-BY-STEP INSTRUCTIONS

PROGRAMMABLE CONTROL PANEL



TIME

TEMP

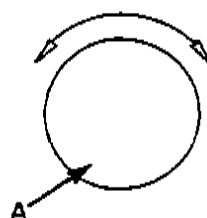
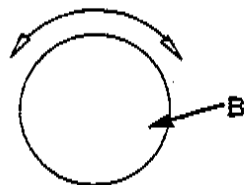


FIGURE 23

- A Temperature Adjustment Knob
- B Time Adjustment Knob
- C Actual Temperature Button
- D Start Timer Button
- E Hi/Lo Fan Speed Button
- F Hold Mode Selector Button
- G Continuous/Cycling Fan Button
- H Program Selector Buttons
- I Cancel Button
- J Program Mode On/Off Button
- K Event Selector Button
- L Temperature Display
- M Time Display
- N Fan Speed Indicator
- O Fan Mode Indicator
- P Hold Mode Indicator
- Q Program Indicator
- R High Low BTU Switch (Not shown. Located at bottom of control panel)

PRE-HEAT/UNTIMED COOK:

1. Push power switch "on".
2. Adjust temperature knob until the temperature display indicates desired temperature.
3. Select fan speed, Shown in fan speed indicator (Item "N"), by pushing Hi/Lo fan speed button.
4. Select fan mode, shown by fan mode indicator (Item "O"), By pushing Continuous/Cycling fan button.

The oven will operate as set up even if the cancel button is pushed.

The temperature display will flash until the oven interior temperature reaches the set point temperature. This tells you the oven is ready to cook.

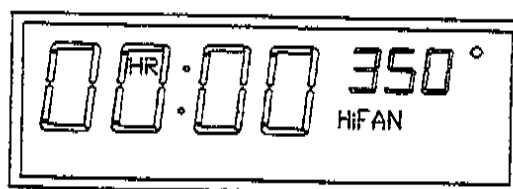


FIGURE 24

The above display shows an untimed bake at 350° hi-speed continuous fan.

TIMED COOK:

1. Follow steps 1 through 4 under pre-heat/ Untimed cook.
2. Adjust time adjustment knob, (item "B"), until the time display (item "M"), shows the desired cooking time.
3. Choose Hi or Low BTUs (item R)
4. Load the oven and push the start timer button, (item "D").

The timer will stop when the oven doors are opened, and resume when they are closed. At the end of timed cook, the control will beep until the cancel button, (item "C") is pushed.

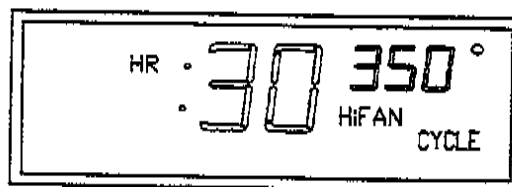


FIGURE 25

The above display shows a timed bake of 30 minutes at 350° hi-fan that cycles with the heat source.

PC MODELS

PROGRAMMABLE CONTROL PANEL

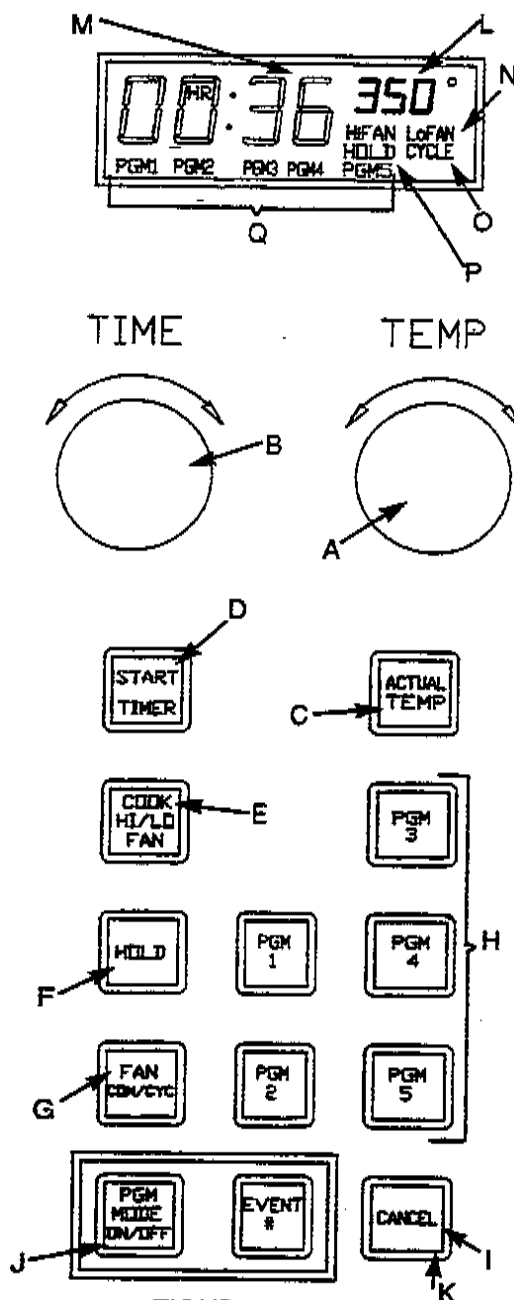


FIGURE 26

- A Temperature Adjustment Knob
- B Time Adjustment Knob
- C Actual Temperature Button
- D Start Timer Button
- E Hi/Lo Fan Speed Button
- F Hold Mode Selector Button
- G Continuous/Cycling Fan Button
- H Program Selector Buttons
- I Cancel Button
- J Program Mode on/Off Button
- K Event Selector Button
- L Temperature Display
- M Time Display
- N Fan Speed Indicator
- O Fan Mode Indicator
- P Hold Mode Indicator
- Q Program Indicator

COOK & HOLD

1. Follow steps 1, 2 and 3 of timed cook.
2. Push the hold button, (Item "F"), to enter hold mode.
3. Adjust temperature knob, (Item "A"), until temperature display, (Item "L"), indicates desired hold temperature.
4. Select CONTINUOUS on cycling fan mode as you did for cook. Check fan mode indicator, (Item "N"). Fan speed is always low speed in hold mode.
5. Load the oven and press the start timer button, (Item "D").

During the cook cycle, the hold indicator, (Item "P"), will flash. When the cook timer times out, the control will beep three times and switch to hold mode.

The fan will operate continuously until the hold temperature is reached. The time display will indicate how long the product has been held.



CAUTION

Care should be exercised in holding products over extended periods of time or at very low holding temperatures, due to the possible bacteria growth. A competent authority on food bacteria growth should be consulted if in doubt regarding safe holding times and temperature.

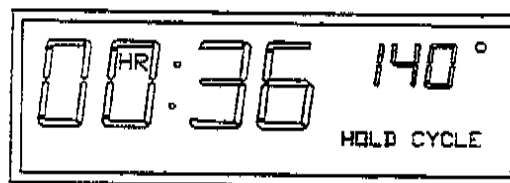


FIGURE 27

The above display is what you will see during the hold mode selection. It shows a 140° hold temperature with a fan that cycles with the heat source.

A cycling fan is useful in hold mode to reduce shrinkage.

RUNNING A PRE-PROGRAMMED SEQUENCE

1. Pre-heat oven according to pre-heat instructions.
2. Load oven.
3. Push desired program button, (Item "H").
4. Push timer start button, (Item "D"), to begin cooking.

RAPID COOL DOWN

1. Open doors.
2. Push continuous/cycling fan button, (Item "G").
3. The display will spell "cool."

OPERATION

PROGRAMMING MULTIPLE SEQUENCE COOKING - PC MODELS

PROGRAMMABLE CONTROL PANEL

TO PRE-PROGRAM THE CONTROL FOR FUTURE USE:

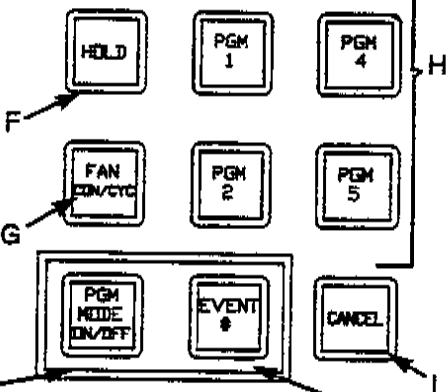
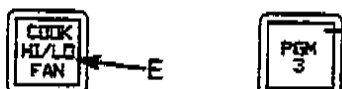
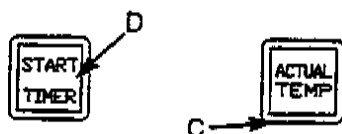
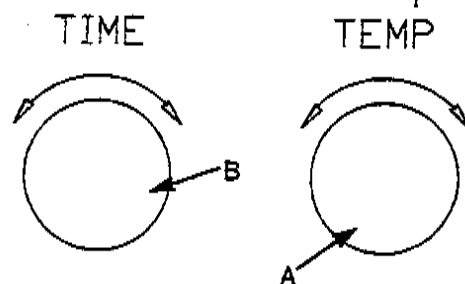
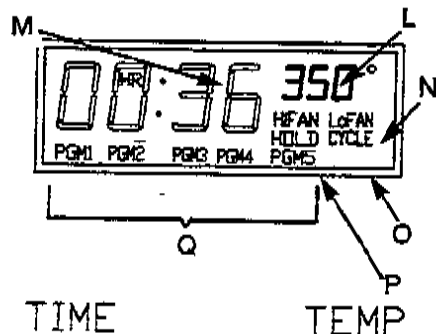


FIGURE 28

- A Temperature Adjustment Knob
- B Time Adjustment Knob
- C Actual Temperature Button
- D Start Timer Button
- E Hi/Lo Fan Speed Button
- F Hold Mode Selector Button
- G Continuous/Cycling Fan Button
- H Program Selector Buttons
- I Cancel Button
- J Program Mode on/Off Button
- K Event Selector Button
- L Temperature Display
- M Time Display
- N Fan Speed Indicator
- O Fan Mode Indicator
- P Hold Mode Indicator
- Q Program Indicator
- R. High Low BTU Switch (Not shown. Located at bottom of control panel)

1. Push the program mode on/off button, (Item "J").
2. Select which program to set by pushing one of the five program buttons, (Item "H").

Programs 1 and 2 have six events; 3,4 and 5 have four events. The program will step through each event from 1 through the end.

The temperature display will flash alternately between E1 (Event 1) and the temperature setpoint. It will also flash which program you are programming, (Item "Q").

3. First decide whether this event is a cook or hold event. All hold events should be the last event since they will continue until the cancel button, (Item "I"), is pushed. In hold mode the pan only operates on low speed.
4. Adjust the temperature knob, (Item "A"), until the temperature display, (Item "L"), indicates the desired temperature.
5. Adjust the time knob, (Item "B"), until the time display, (Item "M"), indicates the desired cook time.
6. Select the fan speed with the Hi-Lo fan button, (Item "E"). Check the fan speed indicator, (Item "N").
7. Select Continuous or Cycling fan with the Continuous/Cycling Fan button, (Item "G"). Check the fan mode indicator, (Item "O").
8. Choose Hi or Low BTUs (Item R). The High Low BTU switch operates independently of the program control. When running pre-programmed sequences, the oven will operate on high or low depending on how it is set.
9. Push the event button, (Item "K"), to go to the next event.
10. Repeat steps 3 through 8 until finished. You can check a program by repeatedly pushing the event button, (Item "K"), to step through the program.
11. When done, push the Program Mode On/Off button, (Item "J"), to exit the program mode.

RACK TIMER CONTROL OPERATION - RT MODELS

PROGRAMMABLE CONTROL PANEL

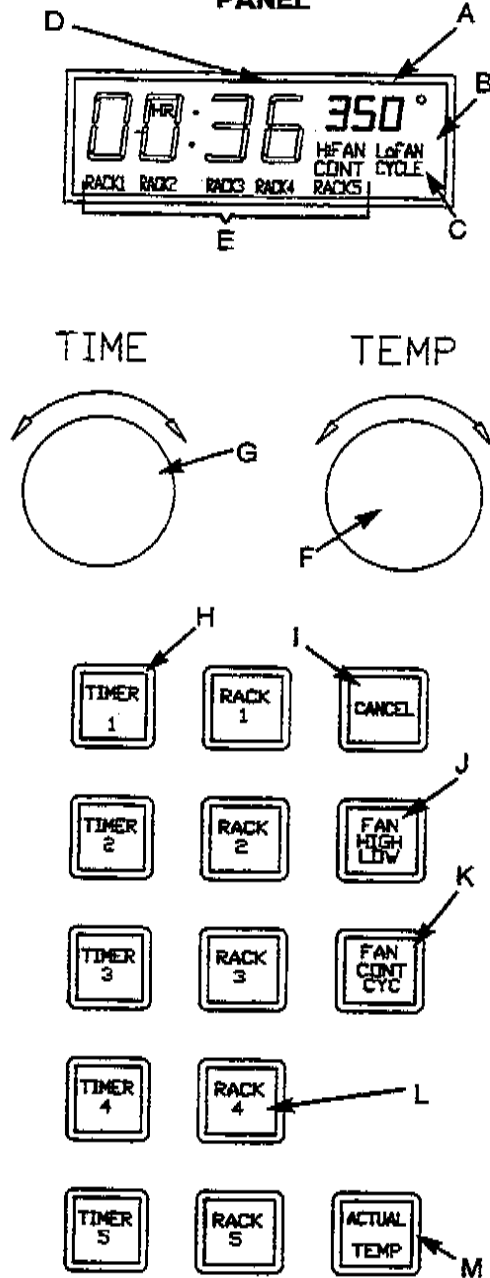


FIGURE 29

- A Temperature Setpoint Display
- B Fan Speed Indicator
- C Fan Mode Indicator
- D Timer Display
- E Rack Indicators
- F Temperature Adjustment Knob
- G Timer Adjustment Knob
- H Timer Selector Buttons
- I Cancel Button
- J Fan Speed Selector Button
- K Fan Mode Selector Button
- L Rack Selector Button
- M Actual Temperature Button
- N High Low BTU Switch (Not shown. Located at bottom of control panel)

BUTTON DESCRIPTION:

The purpose for each button or knob is as follows:

- A. Temperature Setpoint Display - Indicates temperature setpoint. Flashes till setpoint is reached.
- B. Fan Speed Indicator - Indicates fan speed is either Hi or Low speed.
- C. Fan Mode Indicator - Indicates fan mode is either continuous or cycles with burners or heating elements.
- D. Timer Display - Displays remaining time for the rack with least remaining cook time. It will also display the rack number when the timer has timed out, to indicate which rack has finished.
- E. Rack Indicators - Indicates which racks are being timed. The rack that is next to finish flashes.
- F. Temperature Adjustment Knob - Used to set desired cook temperature.
- G. Timer Adjustment Knob - Used to set the desired cook time.
- H. Timer Selector Buttons - Used to select which timer will be used for the product to be cooked.
- I. Cancel Button - Used to cancel cooking sequence or individual rack timing.
- J. Fan Speed Selector Button - Used to select the High or Low speeds.
- K. Fan Mode Selector Button - Used to select continuous or cycling fan mode (see fan mode indicator).
- L. Rack Selector Buttons - Used to select which rack the pan will be cooked.
- M. Actual Temperature Button - When pressed changes the Temperature Setpoint Display (Item "A") to read the actual oven interior temperature.
- N. High- low BTU Switch allows operator to choose between 30,000 BTUs on high and 20,000 BTUs on low (Not shown in Figure 29).

GENERAL:

The Southbend Rack Track timer convection oven is designed to monitor and time five independent cooking racks in the oven. It accomplishes this by using five independent timers that can be preset. The oven also has a sixth adjustable setting that can be set by the time setting adjustment knob.

The control maintains the cooking temperature during the cook cycle that is simply dialed into the control during pre-heat of the oven. Each rack is then cooked at this temperature for the amount of time set by the user.

OVEN OPERATION:

The control has two rotary dials. The right rotary dial adjusts the oven temperature. Turn the dial clockwise to turn the oven on if the temperature readout reads "000" or to increase the setpoint to a higher temperature. The three temperature digits located in the upper right of the display, indicate the set cooking temperature. The left rotary dial adjusts the time display. The switch at the bottom of the control panel is there to allow the operator to choose high/low BTUs.

The oven will heat when the set temperature is higher than the actual oven temperature. When the "Actual Temp" key is pressed, the actual oven interior temperature is displayed. The Rack Track timer convection oven is capable of timing five racks or pans independently. The advantage is that a small batch cooking is possible within a convection oven. You can cook one pan at a time or in large batches. Generally you will want to identify each of the rack timers with a rack within the oven. For example, You may want to use Rack #1 for the top pan, Rack #2 for the second from the top pan and on down to Rack #5 for the Bottom pan. By doing this, you will be able to place a pan in the convection oven and have it tell you when it is done cooking.

USING THE CONTROL:

The simplest way to begin learning the rack timer is to start pressing some buttons.

First to turn the oven on, press the power switch "On." Then adjust the "Temperature Adjustment Knob" (Item "F" figure 29) until the "Temperature Setpoint Display" (Item "A" figure 29) reads the desired cooking temperature. As an example, let's select 325°F or 163°C. Now press the "Fan Mode Selector Button" (Item "K" figure 29) until the "Fan Mode Indicator" (Item "C" figure 29) reads "Cont" for continuous fan. Next press the "Fan Speed Selector Button" (Item "J" figure 29) until the "Fan Speed Indicator" (Item "B" figure 29) reads "HiFan" for high speed fan. Your display will look like figure 30. Next, press the High Low BTU switch to choose high at 30,000 BTU or low at 20,000 BTUs.

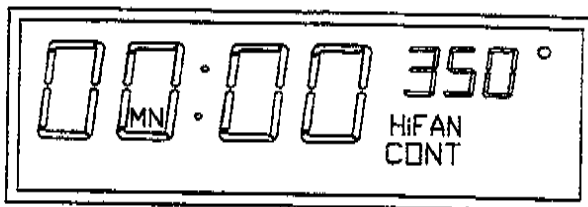


FIGURE 30

The oven will heat up until the setpoint is reached; the "Temperature Setpoint Display" will then stop flashing and the control will beep. Now the oven is ready to load. After you have loaded rack number 1, adjust the "Timer Adjustment Knob" (Item "G" figure 28) until the "Timer Display" (Item "D" figure 29) reads the desired cook time. For our example, We will use 6 minutes. Then immediately press the "Rack Selector Button" (Item "L" figure 29) of the rack that you loaded. The oven is now timing and the display will look like figure 31.

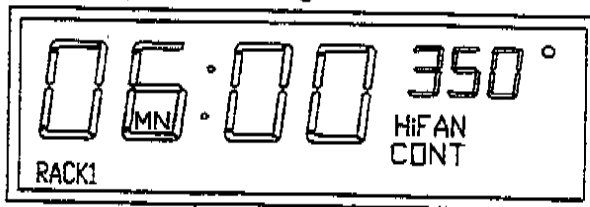


FIGURE 31

The Flashing "Rack Indicator" (Item "E" figure 29) Tells you that rack number is being timed and that it is the next to finish. Once the timer times out, the "Timer Display" (Item "D" figure 28) will display which rack should be removed and the oven will beep until the "Cancel" (Item "T" figure 29) button is pressed.

This procedure can be repeated each time preparation of a product is completed and is ready for the oven. Each rack can be loaded at any time and the control will keep track of each pan to tell you when it is ready. The remaining time for any rack may be checked by pressing the corresponding "Rack #" button. The time display will then indicate the remaining time. You can also cook each pan for a different time, because you dial in the cook time for each load. However, the cook temperature must remain the same for each batch. This may require varying the cook temperature slightly for some products.

SETTING THE FIVE TIMERS:

You have seen how you can dial in a different temperature for each load and how the oven times each pan independently. Remember that all products being loaded into the oven must require the same cooking temperature during the same period of time. The oven is also provided with five timers that you can set. These are "Timer Selector Buttons" (Item "H" figure 29). These are used to quickly set the cook time after a pan is loaded. To set the time for each of these buttons, simply press the timer button while you adjust the "Timer Adjustment Knob" and then release the button. To check the timer setting, press the timer button. Each timer can be used for a different product you cook. To use these buttons, follow the steps:

1. Turn the oven on by pressing the "ON" switch.
2. Adjust the cook temperature dial to preheat the oven. The "Temperature Setpoint Display" will stop flashing when the oven is preheated, and the oven will beep.
3. Load the oven with one to five pans.
4. Press the desired timer button.
5. Press the corresponding Rack # button.
6. Repeat steps 4 and 5 until all the pans are being timed.
7. When the timer times out, Press the cancel button and remove pan. This rack is now available for another pan.

GAS CONTROL INSTRUCTIONS - ELECTRONIC IGNITION:

LIGHTING, SHUTDOWN & RELIGHTING INSTRUCTIONS

- A. Lighting
 1. Press power switch to "ON" position.
- B. Shutdown
 1. Standby
 - a. Depress power switch to "OFF" position.
 2. Complete
 - a. Depress power switch to "OFF" position.
 - b. Open control panel and turn manual shut off valve to "OFF" position.
- C. Lockout Manual Reset
 1. Unit is equipped with a direct hot surface ignition system with proof of burner flame manual reset lockout (burner gas will shut off four seconds after coming on. If the burner does not ignite after three attempts, system will go into lockout. Wait 5 minutes, and retry again, automatically). To reset depress power switch to "OFF" position, then press to "ON" position.
- D. Relighting
 1. Shut off all gas.
 2. Wait 5 minutes.
 3. Repeat lighting instructions above.



CAUTION

To eliminate gas buildup which could result in explosion:

In the event of main burner ignition failure, a five minute purge period must be observed prior to reestablishing ignition source.



DANGER EXPLOSION HAZARD

In the event a gas odor is detected, shut down equipment at the main shut off valve. Immediately call the emergency phone number of your gas supplier.

NOTICE

For an appliance equipped with a convection type oven, no attempt should be made to operate oven during a power failure.

COOKING TIPS

BAKING AND ROASTING:

The convection oven is a different type of oven which offers many features and advantages to the food service operation. The operation of the oven is not difficult to understand or control.

The moving air strips away the insulating layer of moisture on the products allowing heat to penetrate faster for quicker baking and roasting. Due to these differences in the method of cooking in a convection oven, procedures and techniques may require some modification for successful results. A general rule which will assist in better operation is cooking time will be less and temperatures should be 25 to 75° lower than those called for in standard recipes.

TIME AND TEMPERATURES:

Time and temperatures are important. Use our schedule of suggested times and temperatures as a guide. Actually, the time and temperature best suited will depend on such factors as size of load and mixture of recipe (particularly moisture). Once your specific requirement of time and temperature has been established, you will find the experience with succeeding loads to be similar.

OVERLOADING:

Do NOT overload the oven. The size of the load which can be done satisfactorily depends on largely on the product. As a rule, five racks can be successfully used for shallow cakes, cookies, pies, etc. For deeper cakes, such as angel food, use only three racks because of the size of the pan and space required for raising. For hamburger patties, fish sticks, cheese sandwiches, etc., a full complement of racks and pans is satisfactory. Basically, space your pans as evenly as possible and leave room for air circulation. Do not use a deep pan for shallow cakes or cookies, etc., as air circulation across the surface the product is essential.

HELPFUL SUGGESTIONS:

These are some helpful suggestions which will assist in getting the best possible performance from the convection oven:

1. Preheat oven thoroughly before use. When re-thermalizing frozen products, oven should be preheated 50° higher than cooking temperature to compensate for heat loss during and after loading.

Thermostat must be returned to cooking temperature after loading.

2. The load should be centered on the racks to allow for proper heat circulation around the sides. Don't cover shelves completely.

GUIDE TO BAKING TIMES AND TEMPERATURES:

HOLD ONLY - Any food item prepared in steam table pans can be held until served by setting the hold thermostat at 160°F. This would include stuffed pork chops, oysters Rockefeller, or any vegetable entree.

STANDARD CONVECTION OVEN OPERATION - As a guide, set oven temperatures 25° - 75° lower than called for in recipes using non-convection ovens - i.e., range or deck ovens.

Time and temperature will vary depending upon load, mix, size, portion, temperature of product and other factors. Use this chart to develop your own cooking techniques.

Rack loading and position may effect product results. Experimentation may be necessary to suit individual requirements

COOKING TIPS

GH-10, GH-20 MARATHONER GOLD ½-SIZE COOK TIMES*

PRODUCT	TIME	TEMPERATURE	NUMBER OF RACKS
BAKED GOODS			
Bread, 2lbs. Loaf	35 min.	375°F	3
Biscuits	5-10 min.	400°F	5
Combread	18 min.	400°F	5
French Bread	10 min.	375°F	5
Sheet Cake	18-20 min.	300°F	5
Cream Puffs	20 min.	375°F	5
Brown/Serve Rolls	6 min.	400°F	5
Ginger Bread	18 min.	300°F	5
Yeast Rolls Sheet Pan	16-18 min.	325°F	5
Pineapple Upside Down Cake	25-30 min.	325°F	5
Apple Turnovers	15-18 min.	350°F	5
Fruit Cobbler	22-25 min.	375°F	5
Brownies	15 min.	350°F	5
Danish Pastry	12 min.	325°F	5
Pie Shells	12 min.	350°F	5
Fruit Pies	25-30 min.	350°F	5
Pumpkin Pies	25-30 min.	275°F	5
Fresh Apple Pies	35 min.	375°F	5
Frozen Berry Pies	40 min.	375°F	5
Frozen Fruit Pies	45 min.	375°F	5
POTATOES			
Baked Potatoes - 10 oz.	50-55 min.	450°F	5
Baked Potatoes - 6-8 oz.	40-45 min.	450°F	5
Scalloped Potatoes	35 min.	325°F	5
Macaroni and Cheese	30 min.	350°F	5
Stuffed Peppers	18 min.	350°F	5
Toasted Cheese Sandwich	8 min.	375°F	5
MEATS			
Top Round - 18-20 lbs.(medium)	5 hrs.	275°F	1
Prime Ribs (rare)	4 hrs.	225°F	1
Burger Patties 40z.	10 min.	350°F	5
Fish Cakes	10-12 min.	375°F	5
Turkey 10-12 lbs.	3 hrs, 20 min.	225°F	1

***NOTE:** Times and temperatures may vary. The time and temperatures above are only guidelines for a starting point. The actual cook time and temperatures may vary due to differences in product size, temperature, consistency of product and installation.

SUGGESTIONS:

- If cakes are dark on the sides and not done in the center.....lower oven temperature.
- If cake edges are too brown.....reduce number of pans or
lower oven temperature.
- If cakes have a light outer color.....raise temperature.
- If cakes settle slightly in the center.....bake longer or raise oven
temperature slightly. Do not
open doors except to load or
unload product.
- If cake ripples.....overloading pans or batter is
too thin.
- If cakes are too coarse.....lower oven temperature.
- If pies have uneven color.....reduce number of pies per
rack or eliminate use of bake
pans.
- If meats are browned and not done in center.....lower oven temperature and
roast longer.
- If meats are well done and not browned.....raise temperature. Limit
amount of moisture.
- If meats develop hard crust.....reduce temperature or place
pan of water in oven.
- If there is excess meat shrinkage.....lower oven temperature
- Brown sugar topping or meringue blow off.....after oven is preheated, turn off
oven and put in meringue
until set.
- If rolls have uneven color.....reduce number or size of pans.

ADJUSTMENTS

NOTICE

Service work should be performed only by a qualified technician who is experienced in, and knowledgeable of, the operation of commercial gas, electric, and steam cooking equipment. Contact the Authorized Southbend Service Agency for reliable service, dependable advice or other assistance, and for genuine factory parts.

Warranty will be void and the manufacturer is relieved of all liability if:
(A) Service work is performed by other than a qualified technician.
OR
(B) Other than genuine Southbend replacement parts are installed.

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 behind the combustion cover below the oven door. It will list the type of gas and voltage for which the unit was manufactured.

TEMPERATURE CONTROLLER ADJUSTMENT:

(Units without "CH" or "RT" suffix, Cook Only)

The calibration of the temperature controller should not be changed until sufficient experience with cooking results has definitely proved that the temperature controller is not maintaining proper oven temperatures. Before any recalibration is attempted, the oven temperature should be checked by this procedure:

1. The oven must be empty of all trays or pans.
2. Place a pyrometer couple or a reliable mercury oven-type thermometer at the center of the middle rack.
3. Set the indicator on the knob to 400° F.
4. The amber "heat on" light will go out when oven temperature is reached.
5. Allow three cycles for the temperature to stabilize.
6. Read the pyrometer or the thermometer immediately after the light goes out for the third time, and again immediately after it comes on the next time.
7. If the average of these readings varies by more than 10° from the dial setting, recalibrate by following the instructions outlined below.
8. Recalibration should be attempted only by a competent service man.

TO RECALIBRATE:

1. Loosen two set screws that secure the temperature knob to the temperature control.
2. Remove knob from shaft of temperature controller. Be careful not to rotate knob when removing.
3. Replace the knob with the indicator pointed directly at the temperature measured at center of the oven.
4. Recheck calibration.

ADJUSTMENTS



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 Southbend service agency for reliable service, dependable advice or other assistance, and for genuine factory parts.



WARNING SHOCK HAZARD

De-energize all power to equipment before cleaning the equipment.

At least twice a year, have your Southbend Authorized Service Agency or another qualified service technician clean and adjust the unit for maximum performance.

Consult the Southbend Authorized Parts/Service Distributor list for the Authorized Service Representative in your area. If this is not available, call the Service Department at Southbend, 1-800-348-2558 for their name and number.



WARNING

All adjusting and service should be performed by a person knowledgeable in making such adjustments. If in doubt - call your Authorized Service Agency.

PERFORMANCE STANDARD

To heat oven from 75°F to 350°F *

GS-10 9-11 minutes

* **NOTE:** Preheat time will vary depending on gas pressure and/or ventilation.

SERVICE

MAINTENANCE

CAUTION

Whenever servicing or cleaning the oven, the main power supplies to the oven must be disconnected.

At least twice a year have your Southbend Authorized Service Agency or another qualified service technician clean and adjust the unit for maximum performance.

Southbend equipment is sturdily constructed of the best materials and is designed to provide durable service when treated with ordinary care. To expect the best performance, your equipment must be kept in good condition and cleaned daily. Naturally, the periods for this care and cleaning depend on the amount and degree of use.

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

Daily: Wash exposed cleanable areas.

Monthly: Clean around burner air mixers, louvered panels, and pilots where grease or lint may have accumulated.

OVEN INTERIOR: Standard Finish

Linings, which are finished with a porcelain enamel coating, encourage frequent cleaning. "Spillovers" should be cleaned from the bottom as soon as possible to prevent carbonizing and a burnt-on condition. Grease or any residue should be cleaned from the side lining as soon as it accumulates. Usually a soap or detergent solution is strong enough. For stubborn accumulations, commercial oven cleaners are recommended.

The rack slide frames are readily removable by merely raising to disengage them from their sockets. Turn the power switch to the "OFF" position and allow the oven to cool before applying any cleaners.

Foreign matter may collect on the blades of the blower wheel and reduce the circulation. When this becomes apparent, turn the power switch to the "OFF" position. Remove the right side baffle which is held in place by 4 small pins that protrude from the right hand oven interior. This can be done by removing the racks, rack guides and lifting the side baffle off the pins. Then, use a stiff brush on each blade and finally wash with soap and water.

EXTERIOR:

STAINLESS STEEL: To remove normal dirt, grease, or product residue from stainless steel, use ordinary soap and water (with or without detergent) applied with a sponge or cloth. Dry thoroughly with a clean cloth. Never use vinegar or any corrosive cleaner.

To remove grease and food splatter or condensed vapors that have baked onto 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 cleaners as gently as possible in the direction of the polished lines will not mar the finish of the stainless steel. NEVER RUB in 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 PAD (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.

CONTROL PANEL: The textured control panel should be cleaned with warm water and mild soap. Never use cleaning solvents with a hydrocarbon base.

VENT SYSTEM: At least twice a year, the unit's venting system should be examined and cleaned.

MOTOR: Lubrication information can be found on the permanent label located on motor.

MAINTENANCE

DAILY CLEANING

Remove the pan supports and side cover. Wash separately in a sink with a mild detergent and warm water. Dry thoroughly with a clean cloth.

Wash interior surfaces, including the heating elements, with a mild detergent and warm water. Rinse with clean water. Dry thoroughly with a clean cloth. If discoloration starts due to build up of seasonings or food products, remove by using Scotch-Brite scouring pad. Then wash, rinse, and dry as above.

Wipe exterior surface with a clean damp cloth.

Return all cleaned parts to the unit, placing them in their proper positions.

LEAVE THE DOOR OPEN AT NIGHT AFTER CLEANING. This allows the unit to dry thoroughly after cleaning.

HELPFUL HINT: To Remove Heat Tint

To remove heat tint: Darkened areas sometimes appear on stainless steel surfaces where the area has been subjected to excessive heat. These darkened areas are caused by a thickening of the protective surface of the stainless steel and are not harmful. Heat tint can normally be removed by the foregoing, but tint which does not respond to this procedure calls for a vigorous scouring in the direction of the polish lines using SCOTCH-BRITE scouring pads, or a STAINLESS scouring pad in combination with a powdered cleaner. Heat tint action may be lessened by not applying or by reducing heat to equipment during slack periods.

WARNING

For an appliance equipped with casters, instructions shall be that installation shall be made with a connector that complies with the Standard for Connectors for Moveable Gas Appliances, ANSI Z21.69 or Connectors for Movable Gas Appliances, 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 or Quick-Disconnect Devices for Use with Gas Fuel, CAN1-6.9, adequate means must be provided to limit the movement of the appliance without depending on the connector and the quick-disconnect device or its associated piping to limit the appliance movement.

WARNING

If disconnection of this restraint is necessary to move the appliance for cleaning, etc., reconnect it when the appliance is moved to its originally installed position.

CAUTION

DO NOT USE ordinary steel wool as any particles left on the surface will rust.

NEVER USE a wire brush, steel or abrasive scouring pad (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.

DO NOT clean door gasket with a high chlorine solution or bleach.

NEVER use any corrosive cleaner. Use only cleaners approved for stainless steel.

WARNING

Improper cleaning can result in expensive repairs or electrical shock. Do not get water on electrical controls or motors.

SERVICE

PARTS -- ACCESSORIES



NOTICE

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

The serial plate with voltage, model, and serial information is located behind the combustion cover panel, below the oven door. It is mounted on the right side, attached to the base of the oven. There is also an Identification Plate mounted to the front of the oven that will supply model and serial number.

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, Finish, and Electrical Characteristics as applicable.

Consult the Southbend Authorized Parts/Service Distributor list for the Authorized Parts supplier in your area. If this list is not available, call the Service Department at Southbend, 1-800-348-2558 for same.

MODEL PREFIXES

GH = Half Size

MODEL SUFFIX'S

- SC = Standard Controls
- CC = Cycle Controls
- CH = Cook and Hold Controls (Analog)
- PC = Programmable Controls
- RT = Rack Track Controls

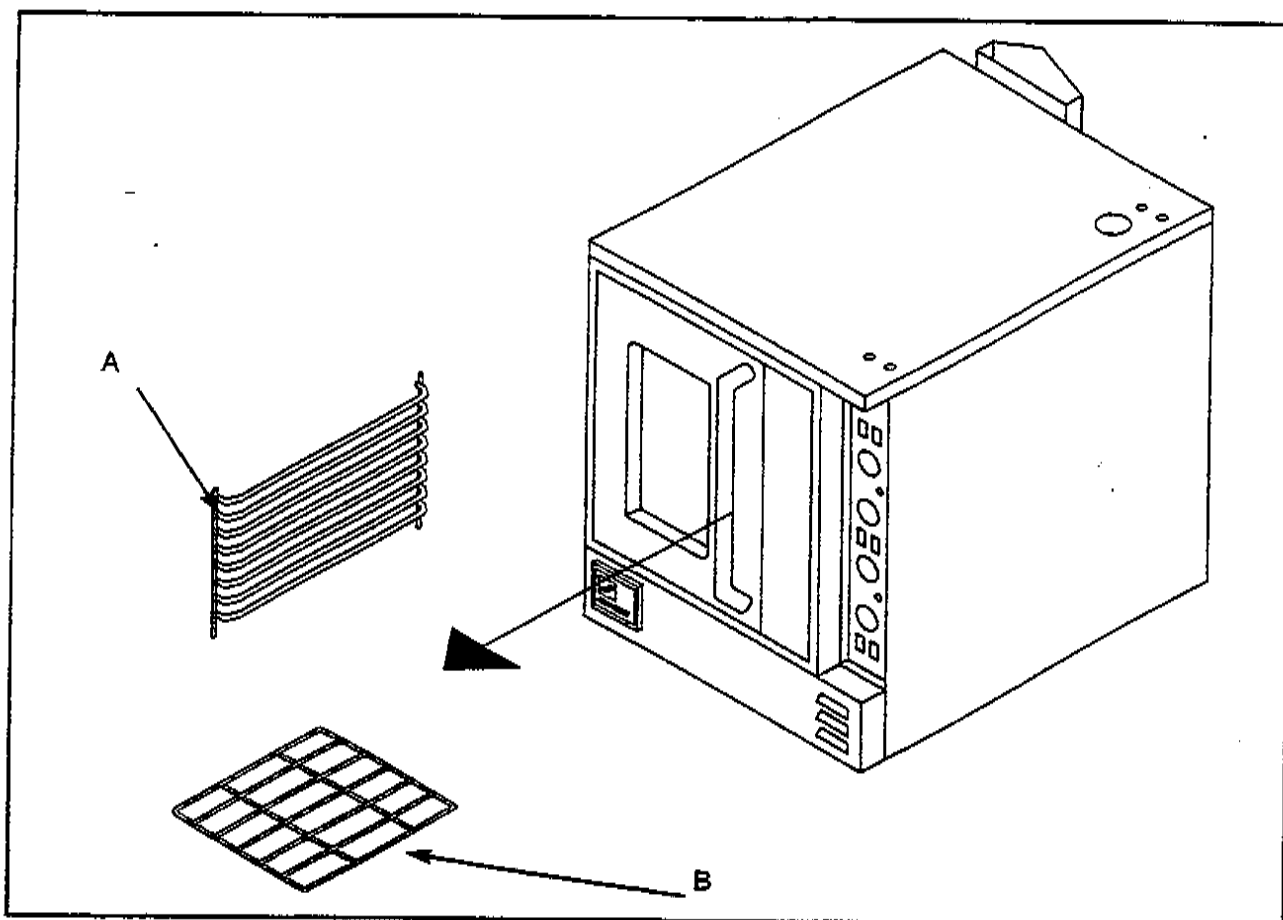


FIGURE 32

ITEM	PART NUMBER	DESCRIPTION	GH
A	1177472	Rack Guide 11 Position	
B	1177469	Oven Rack	

KNOB CHART

CONTROL PANEL	TIMER	TEMPERATURE	HOLD TIMER	HOLD TEMPERATURE	120V	240V
Standard Controls SC	1172130	1170337	-	-		
Cook & Hold CH	1172130	1170337	1172130	1170337		
Cycle Controls CC	1172130	1170337	1172130	1170337		
Rack Track RT	1172275	-	-	-		
Programmable PC	1172275	-	-	-		

NO QUIBBLE WARRANTY®

The foregoing warranty is exclusive and in lieu of all other warranties, expressed or implied. There are no implied warranties of merchantability or of fitness for a particular purpose.

- ☑ Southbend, hereinafter referred to as the seller, warrants equipment manufactured by it to be free from defects in material and workmanship for which it is responsible. The seller's obligation under this warranty shall be limited to replacing or repairing such part. Such warranty shall be limited to the original purchaser only and shall be effective for a period of one year from date of original installation or 18 months from date of purchase, whichever is earlier, provided that the terms of payment have been fully met.
- ☑ Normal maintenance functions, including lubrication, cleaning or customer abuse are not covered by this No Quibble Warranty.
- ☑ The seller shall be responsible only for repairs or replacements of defective parts performed by seller's authorized service personnel. Authorized service agencies are located in principle cities throughout the contiguous United States and Hawaii. This warranty is valid in the United States and is void elsewhere unless the product is purchased through Middleby International with warranty included.
- ☑ The foregoing shall be the seller's sole and exclusive obligation and the buyer's sole and exclusive remedy for any action including breach of contract or negligence. In no event shall the seller be liable for a sum in excess of the purchase price of the item. The seller shall not be liable for any prospective or lost profits of the buyer.
- ☑ This warranty is effective on Southbend equipment sold on, or after Feb. 15, 1996.



1100 Old Honeycutt Road
Fuquay-Varina, NC 27526
☎ (800) 348-2558
☎ (919) 552-9161
Fax (800) 625-6143
Fax (919) 552-9798

Consult the Southbend Authorized Parts/Service Distributor list
for the Authorized Service Representative in your area.
If this list is not available, call the Service Department at Southbend, 1-800-348-2558.

LIMITED WARRANTY

Southbend warrants that the equipment, as supplied by the factory to the original purchaser, 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.

Repairs under this warranty are to be performed only by a Southbend Authorized Service Agency. Southbend cannot be responsible for charges incurred or service performed by non-Southbend Authorized Service Agencies. In all cases the closest Southbend Authorized Service Agency must be used.

TIME PERIOD:

One year labor, one year parts effective from the date of original purchase. The authorized service agency may at his option require proof of purchase.

Exceptions to standard warranty, effective within above limitations:

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

Sight Glasses, Cathodic Descalers or Anodes, Broiler Briquettes and Drip Shields. . . . 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 Factory after the first year.

EXCLUSIONS:

The following conditions are not covered by warranty:

Equipment failure relating to improper installation. Examples are: improper utility connection, improper utilities supply and problems due to ventilation.

Equipment that has not been properly maintained. Examples are: calibration of controls, adjustments to pilots and burners, damage from improper cleaning, and water damage to controls.

Equipment that has not been used in an appropriate manner, or has been subject to misuse or misapplication, neglect, abuse, accident, damage during transit or delivery, fire flood, riot or act of God.

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.

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 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.

This warranty only covers product shipped into the 48 contiguous United States and Hawaii. There will be no labor coverage for equipment located on any island not connected by roadway to the mainland.

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

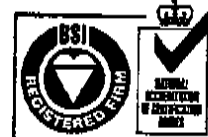
Warranty on all replacement parts which are replaced in the field by Southbend Authorized Service Agencies will be limited to three months on labor, six months on materials (parts) effective from the date of installation. See LIMITED WARRANTY - REPLACEMENT PARTS for conditions and limitations.

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

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.



SOUTHBEND
REGISTERED TO ISO 9001
CERTIFICATE NO. A2062



Certification No. FM25780



Southbend Registered to ISO 9001



southbend

A MIDDLEBY COMPANY

PART NUMBER 1177596

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