



southbend

A MIDDLEBY COMPANY

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

MODEL # _____
SERIAL # _____
DATE PURCHASED _____

OWNER'S MANUAL

INSTALLATION
USER'S GUIDE
SERVICE
PARTS

GAS CHAR BROILERS

MODELS: SCB-24 SCBC-24
 SCB-36 SCBC-36
 SCB-48 SCBC-48
 SCBC60

(Includes all models with suffixes, R, A, AR)

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

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

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

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

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

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

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

RETAIN THIS MANUAL FOR FUTURE REFERENCE.

INTENDED FOR COMMERCIAL USE ONLY. NOT FOR HOUSEHOLD USE.

FOR YOUR SAFETY
DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS AND LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.
KEEP AREA AROUND APPLIANCES FREE AND CLEAR FROM COMBUSTIBLES.
IN THE EVENT A GAS ODOR IS DETECTED. SHUT DOWN EQUIPMENT AT THE MAIN SHUTOFF VALVE AND CONTACT THE LOCAL GAS COMPANY OR GAS SUPPLIER FOR SERVICE.



A MIDDLEBY COMPANY

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

GAS CHAR BROILER USER'S GUIDE

LIMITED WARRANTY

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

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

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

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

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

Repairs under this warranty are to be performed only by a Southbend Authorized Service Agency. Southbend can not be responsible for charges incurred from other than Authorized Southbend Agencies. THIS WARRANTY MUST BE SHOWN TO AN AUTHORIZED SERVICE AGENCY WHEN REQUESTING IN-WARRANTY SERVICE WORK. THE AUTHORIZED SERVICE AGENCY MAY AT HIS OPTION REQUIRE PROOF OF PURCHASE. This warranty does not cover services performed at overtime or premium labor rates nor does Southbend assume any liability for extended delays in replacing or repairing any items in the equipment beyond the control of Southbend. "Southbend shall not be liable for consequential or special damages of any nature that may arise in connection with such product or part." Should service be required at times which normally involve overtime or premium labor rates, the owner shall be charged for the difference between normal service rates and such premium rates. In all circumstances, a maximum of one hundred miles in travel and two and one half hours (25) travel time shall be allowable. In all cases the closest Southbend Authorized Agency must be used. The actual warranty time periods and exceptions are as follows:

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

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

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

Stainless Steel Fry Pot..... 4 years extended material warranty on fry pot only — no labor

Stainless Steel Open Top Burners.....4 years extended material warranty on burners only — no labor

Pressure Steam Boiler Shell Prorated 4 years extended warranty on boiler shell only — no labor

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

In all cases parts covered by a five year warranty will be shipped FOB the factory after the first year. Our warranty on all replacement parts which are replaced in the field by our Authorized Service Agencies will be limited to three months on labor, six months on materials (parts) effective from the date of installation. See LIMITED WARRANTY

- REPLACEMENT PARTS for conditions and limitations.

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

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

GAS CHAR BROILERS

SERVICE

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 COOKING EQUIPMENT. HOWEVER, TO ASSURE YOUR CONFIDENCE, CONTACT YOUR AUTHORIZED SERVICE AGENCY FOR RELIABLE SERVICE, DEPENDABLE ADVICE OR OTHER ASSISTANCES, AND FOR GENUINE FACTORY PARTS.

Before making any adjustment, make sure unit is connected to the type of gas for which it is equipped. Check for type of gas on serial plate.

The manifold pressure on natural gas should be 6" W.C. for free standing units, 6" W.C. for sectional type broilers, and 4" W.C. for counter type broilers. Propane manifold pressure should be 10" W.C. for all.

PILOT ADJUSTMENTS:

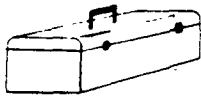
ALL PILOT FLAMES SHOULD BE STABLE AND NOT CARBON PRODUCING.

All pilots are adjustable by turning the slotted screw on the pilot valve located through the front panel, at the manifold. Each burner incorporates an individual pilot burner.

BURNER ADJUSTMENT:

ALL BURNER FLAMES SHOULD BE STABLE BLUE WITHOUT BLOWING OR YELLOW TIPPING.

1. Turn valve to full on position.
2. Loosen screw which holds the sheet metal air shutter.
3. If the flame is blowing or lifting off of the ports, close air shutter on front of burner until a stable flame is obtained.
4. If the flame is yellow tipping, open the air shutter until a stable flame is obtained.
5. Tighten the set screw which holds the air shutter.



SERVICE

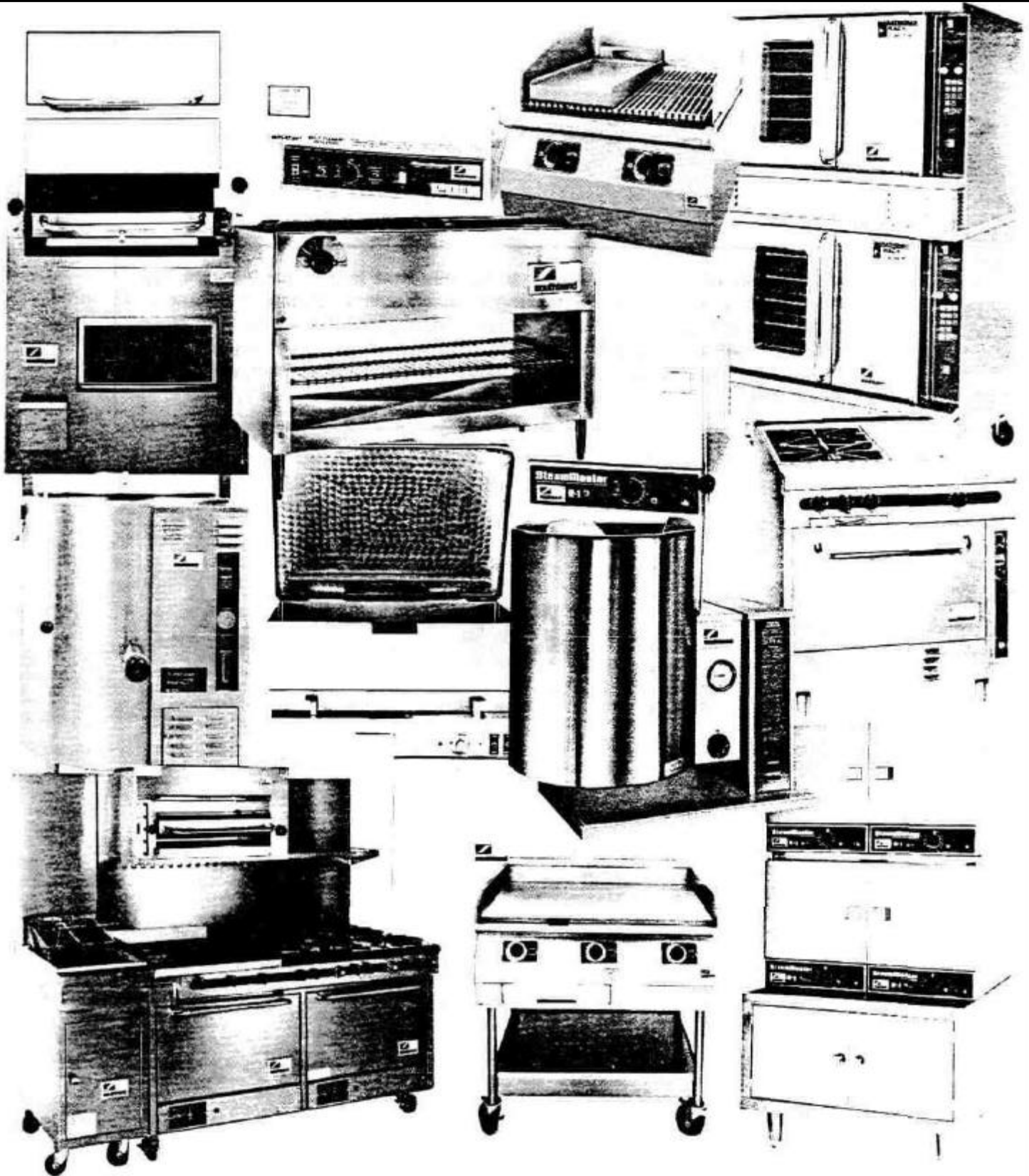
TROUBLE SHOOTING:

Problem	Look for —
A. All ranges in battery will not turn on	— Main gas supply to ranges is "OFF."
B. Counter model will not turn.	— Same as above.
A. All ranges produce excessive carbon deposits	— Incorrect gas type supplied to battery. — Incorrect supply pressure.
B. Counter model produces excessive carbon deposit.	— Same as above.
A. Only some ranges in a battery produce excessive carbon deposits (burners)	— Incorrect orifices. — Primary air not adjusted properly.
B. Counter model produces excessive carbon deposits (burners).	— Same as above.
Only some pilots produce excessive carbon deposits	— Pilot gas not adjusted properly. — Incorrect pilot orifice.
Burner will not come on	— Manual valve in "OFF" position. — Pilot out. — Clogged burner charge port.
Top section pilot will not stay ignited	— Pilot gas not adjusted properly. — Clogged orifice. — Draft condition. — Improper ventilation system. — Air in gas line.



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Convection Ovens
Cook & Hold Convection Ovens
Bake & Roast Ovens
Pizza Ovens

Ranges
Fryers
Special & Custom Equipment
Convection Steamers

Steam Kettles
Tilting Braising Pans
Cooker/Mixer Kettles
Floor Model Broilers

Under Fired Broilers
Salamander Broilers
Cheese Melters
Counter Top Broilers & Griddles

GAS CHAR BROILERS

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



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B•U•L•L•E•T•I•N

TO: Southbend Parts & Service Distributors

FROM: Thomas S. Enyeart- CFSP
Director Product Service

DATE: February 5, 1994 **BULLETIN #9430**

**SUBJECT: Valve Change- Floor Model Char Broilers – Propane Gas.
Models SCB-24, SCB-36, SCB-48 and all same with suffix - R**

Please insert this Bulletin with the #1173265 Gas Char Broiler owners manual in the BR- Broiler & Cheese Melters section of your master Southbend Manual.

Effective December, 1993

Serial #94A and thereafter

Floor Model Char Broiler Valves have been changed. Changing from the old style to the new style for the first time requires a new knob. The kit is available for the first time change only. After the original change or on new style units the valve only can be changed.

DISCONTINUED PART:

1176750 Valve

This part will be available until existing stock is depleted- approximately 18 months. Then it will be obsolete and no longer available.

NEW PARTS:

[1176009](#) Valve -Hi Low- Propane Gas

When replacing 1076750 for the first time use:

[4440401](#) Valve Replacement Kit- Propane Gas

This kit consists of: (all parts also available individually)

[1176009](#) Valve-Hi Low- Propane Gas

[1166011](#) Valve Knob

NOTE: The new valve can only be used for Propane Gas

For Natural Gas See Bulletin 9429- Part numbers [1176008](#) & [4440402](#).

The old valve used a [1160532](#) Valve Knob which is still available.

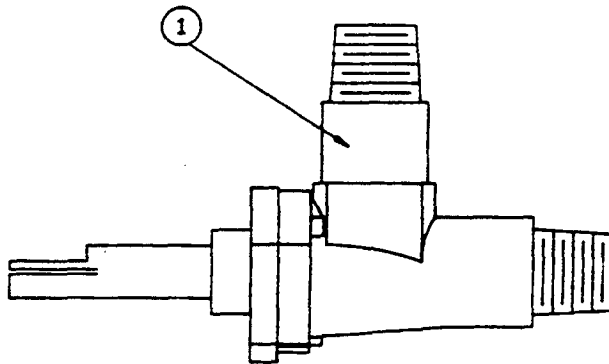
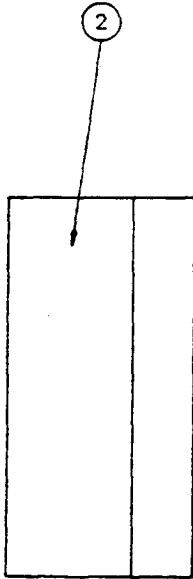
The 1176009 Valve has S09 stamped on the flat side of the Valve Barrel.

List Prices- effective 1-15-94

1176009- \$21.80; 4440401- \$29.00. Other parts are in the current price list.

TE/dy

2	1166011	KNOB	1
1	1176009	HI-LOW VALVE (PROP)	1
*	4440401	BURNER VALVE REPLACEMENT KIT	*
ITEM	PART NO.	DESCRIPTION	Qty.



ACAD SIZE A DWG-
DO NOT HAND ALTER

TOLERANCES
(UNLESS OTHERWISE SPECIFIED)

X.XXX	±	0.015	FRACTIONS	±	1/8"
X.XX	±	0.030	DEGREES	±	1°
X.X	±	0.060			



DRAWN BY DBC	CHK	APP
DATE 2/2/94	SCALE FULL	
MAT'L N/A	GAGE N/A	
BURNER VALVE REPLACEMENT KIT (PROP)	PART NO. 4440401	

		DRAWING RELEASED	2/2/94	DBC	94-30
REV	SYM	REVISION	DATE	BY	ECN

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TO: Southbend Parts & Service Distributors

FROM: Thomas S. Enyeart- CFSP
Director Product Service

DATE: February 5, 1994 **BULLETIN #9429**

**SUBJECT: Valve Change- Floor Model Char Broilers – Natural Gas.
Models SCB-24, SCB-36, SCB-48 and all same with suffix - R**

Please insert this Bulletin with the #1173265 Gas Char Broiler owners manual in the BR- Broiler & Cheese Melters section of your master Southbend Manual.

Effective December, 1993

Serial #94A and thereafter

Floor Model Char Broiler Valves have been changed. Changing from the old style to the new style for the first time requires a new knob. The kit is available for the first time change only. After the original change or on new style units the valve only can be changed.

DISCONTINUED PART:

1076750 Valve

This part will be available until existing stock is depleted- approximately 18 months. Then it will be obsolete and no longer available.

NEW PARTS:

[1176008](#) Valve -Hi Low- Natural Gas

When replacing 1076750 for the first time use:

[4440402](#) Valve Replacement Kit- Natural Gas

This kit consists of: (all parts also available individually)

[1176008](#) Valve-Hi Low- Natural Gas

[1166011](#) Valve Knob

NOTE: The new valve can only be used for Natural Gas

For Propane Gas See Bulletin 9430- Part numbers [1176009](#) & [4440401](#).

The old valve used a [1160532](#) Valve Knob which is still available.

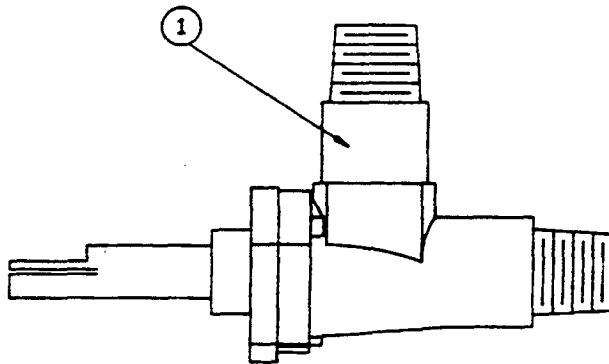
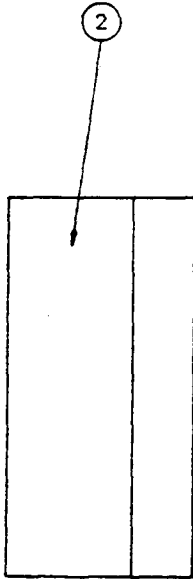
The 1176008 Valve has S08 stamped on the flat side of the Valve Barrel.

List Prices- effective 1-15-94

1176008- \$21.80; 4440402- \$29.00. Other parts are in the current price list.

TE/dy

2	1166011	KNOB	1
1	1176008	HI-LOW VALVE (NAT)	1
*	4440402	BURNER VALVE REPLACEMENT KIT	*
ITEM	PART NO.	DESCRIPTION	Qty.



ACAD SIZE A DWG-
DO NOT HAND ALTER

TOLERANCES
(UNLESS OTHERWISE SPECIFIED)

X.XXX	±	0.015	FRACTIONS	±	1/8"
X.XX	±	0.030	DEGREES	±	1°
X.X	±	0.060			



DRAWN BY DBC	CHK	APP
DATE 2/2/94	SCALE FULL	
MAT'L N/A	GAGE N/A	
BURNER VALVE REPLACEMENT KIT (NAT)	PART NO. 4440402	

		DRAWING RELEASED	2/2/94	DBC	94-30
REV	SYM	REVISION	DATE	BY	ECN

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B•U•L•L•E•T•I•N

TO: Southbend Parts & Service Distributors

FROM: Thomas S. Enyeart- CFSP
Director Product Service

DATE: February 5, 1994 **BULLETIN #9428**

**SUBJECT: Valve Change- Floor Model Char Broilers – Propane Gas.
Models SCBC-24, SCBC-36, SCBC-48 and all same with
suffix - R**

Please insert this Bulletin with the #1173265 Gas Char Broiler owners manual in the BR- Broiler & Cheese Melters section of your master Southbend Manual.

Effective December, 1993 Serial #93L and thereafter

Counter Char Broiler Valves have been changed. Changing from the old style to the new style for the first time requires a new knob. The kit is available for the first time change only. After the original change or on new style units the valve only can be changed.

DISCONTINUED PART:

1163552 Valve

This part will be available until existing stock is depleted- approximately 2 years. Then it will be obsolete and no longer available.

This part was also used on Cheese Melters. See bulletin 9425 & 9426.

NEW PARTS:

[1176011](#) Valve -Hi Low- Propane Gas

When replacing 1163552 for the first time use:

[4440399](#) Valve Replacement Kit- Propane Gas

This kit consists of: (all parts also available individually)

[1176011](#) Valve-Hi Low- Propane Gas

[1099121](#) 3/8 CC Nut

[1099122](#) 3/8 Ferrule

NOTE: The new valve can only be used for Propane Gas

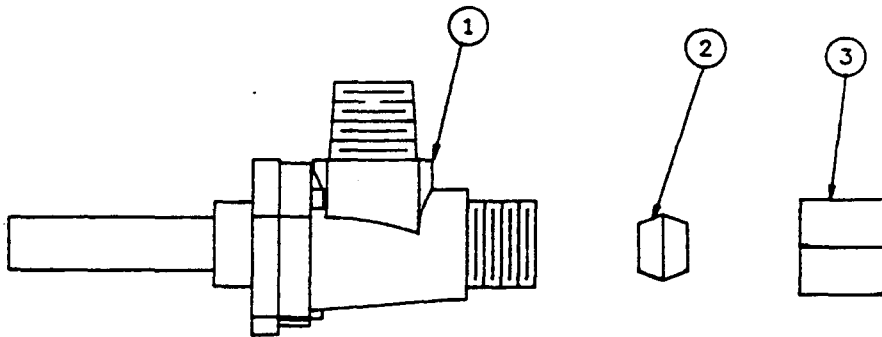
For Natural Gas see Bulletin #9427, Part numbers 1176010 & 4440400.
 Both valves use #1173645 Valve Knob.
 The 1176011 Valve has S11 stamped on the flat side of the Valve Barrel.

List Prices- effective 1-15-94

1176011- \$23.80; 4440399- \$26.00; 1099122-\$1.00. Other parts are in the current price list.

TE/dy

3	1099121	3/8 CC NUT	
2	1099122	3/8 FERRULE	1
1	1176011	VALVE HI-LOW (PROPANE)	1
*	4440399	BURNER VALVE REPLACEMENT KIT	*
ITEM	PART NO.	DESCRIPTION	Qty.



ACAD SIZE A DWG-
DO NOT HAND ALTER

TOLERANCES (UNLESS OTHERWISE SPECIFIED)			
X.XXX	±	0.015	FRACTIONS ± 1/8"
X.XX	±	0.030	DEGREES ± 1°
X.X	±	0.060	



DRAWN BY DBC	CHK	APP
DATE 2/2/94	SCALE FULL	
MAT'L N/A	GAGE N/A	
BURNER VALVE REPLACEMENT KIT (PROP)	PART NO. 4440399	

		DRAWING RELEASED	2/2/94	DBC	94-30
REV	SYM	REVISION	DATE	BY	ECN

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B•U•L•L•E•T•I•N

TO: Southbend Parts & Service Distributors

FROM: Thomas S. Enyeart- CFSP
Director Product Service

DATE: February 5, 1994 **BULLETIN #9427**

**SUBJECT: Valve Change- Floor Model Char Broilers – Natural Gas.
Models SCBC-24, SCBC-36, SCBC-48, SCBC-60, and all same
with suffix - R**

Please insert this Bulletin with the #1173265 Gas Char Broiler owners manual in the BR- Broiler & Cheese Melters section of your master Southbend Manual.

Effective December, 1993 Serial #93L and thereafter

Counter Char Broiler Valves have been changed. Changing from the old style to the new style for the first time requires a new knob. The kit is available for the first time change only. After the original change or on new style units the valve only can be changed.

DISCONTINUED PART:

1163552 Valve

This part will be available until existing stock is depleted- approximately 2 years. Then it will be obsolete and no longer available.

This part was also used on Cheese Melters. See bulletin 9425 & 9426.

NEW PARTS:

1176010 Valve -Hi Low- Natural Gas

When replacing 1163552 for the first time use:

4440400 Valve Replacement Kit- Natural Gas

This kit consists of: (all parts also available individually)

1176010 Valve-Hi Low- Natural Gas

1099121 3/8 CC Nut

1099122 3/8 Ferrule

NOTE: The new valve can only be used for Natural Gas

For Propane Gas see Bulletin #9428, Part numbers '176008 & 4440402.

Both valves use #1173645 Valve Knob

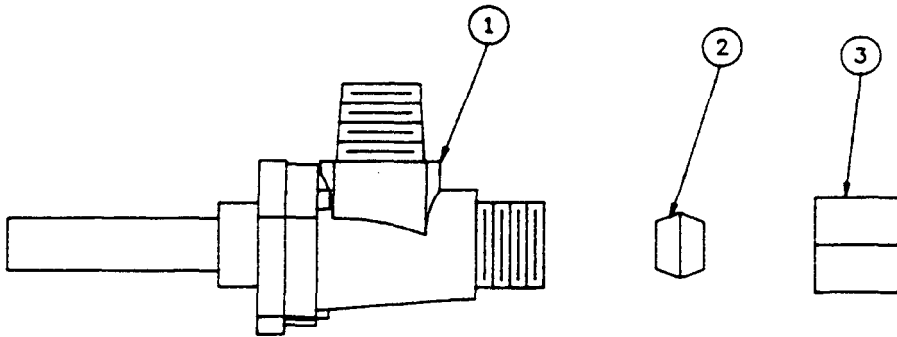
The 1176010 Valve has S10 stamped on the flat side of the Valve Barrel.

List Prices- effective 1-15-94

1176010- \$23.80; 4440400- \$26.00.; 1199122- \$1.00. Other parts are in the current price list.

TE/dy

3	1099121	3/8 CC NUT	1
2	1099122	3/8 FERRULE	1
1	1176010	VALVE HI-LOW (NAT)	1
•	4440400	BURNER VALVE REPLACEMENT KIT	•
ITEM	PART NO.	DESCRIPTION	QTY.



ACAD SIZE A DWG-
DO NOT HAND ALTER

TOLERANCES (UNLESS OTHERWISE SPECIFIED)			
X.XXX	± 0.015	FRACTIONS	± 1/8"
X.XX	± 0.030	DEGREES	± 1°
X.X	± 0.060		



✓	✓	DRAWING RELEASED	2/2/94	DBC	94-30	BURNER VALVE REPLACEMENT KIT (NAT)	PART NO. 4440400
REV	SYM	REVISION	DATE	BY	ECN		

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TO: Southbend Parts & Service Distributors

FROM: Thomas S. Enyeart- CFSP
Director Product Service

DATE: February 5, 1994 **BULLETIN #9403**

SUBJECT: Correction/ Clarification of Gas Pressure Regulators used on Char Broilers. Models SCB & SCBC.

Please insert this Bulletin with the #1173265 Gas Char Broiler owners manual in the BR- Broiler section of your master Southbend Manual.

When the owners manual was printed there was an error on pressure regulator usage. The following corrects this error and clarifies the usage.

For Sectional (Front Manifold) Char Broilers – Models SCB-24, 36, 48
#1167782 Pressure Regulator – 1" – Natural Gas – Set at 6"wc
#1167783 Pressure Regulator – 1" – Propane Gas – Set at 10"wc

For Counter Char Broilers – Models SCBC-24, 36, 48, 60
#1160205 Pressure Regulator – ¾" Natural Gas – Set at 5"wc
#1160206 Pressure Regulator – ¾" Propane Gas – Set at 10"wc

Note: Part #1160205 is used on other units and is a Mandatory Distributor Stock Part.

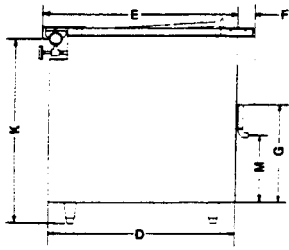
TE/dy

GAS CHAR BROILER INSTALLATION

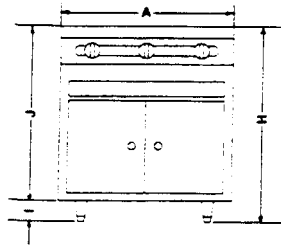
FRONT MANIFOLD AND FREE STANDING TYPES

Floor Model Units - Models SCB-24, 36, 48

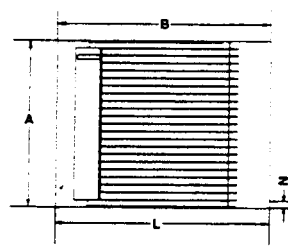
SPECIFICATIONS



SIDE VIEW



FRONT VIEW



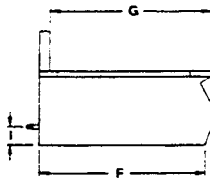
TOP VIEW

DIMENSIONS:

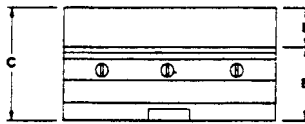
() = Millimeters

MODEL	EXTERIOR										1 1/4" MAN. PIPE		1" REAR GAS	
	WIDTH A	DEPTH B	C	D	E	F	G	TOTAL H	I	CK.TOP J	K	L	M	N
SCB24 SCB-24R	24" (610)	36" (914)	—	31 3/4" (806)	33" (838)	3" (76)	17" (430)	36" (914)	6" (152)	30" (762)	33 3/4" (857)	33 1/2" (851)	14" (356)	2 1/2" (63)
SCB-36 SCB-36R	36" (914)	36- (914)	—	31 3/4" (806)	33" (838)	3" (76)	17" (430)	36" (914)	6" (152)	30" (762)	33 3/4" (857)	33 1/2" (851)	14" (356)	2 1/2" (63)
SCB-48 SCB-4R	48" (1219)	36" (914)	—	31 3/4" (806)	33" (838)	3" (76)	17" (430)	36" (914)	6" (152)	30" (762)	33 3/4" (857)	33 1/2" (851)	14" (356)	2 1/2" (63)

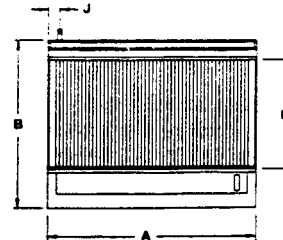
COUNTER UNITS - Models SCBC-24, 36, 48, 60



SIDE VIEW



FRONT VIEW



TOP VIEW

DIMENSIONS:

() = Millimeters

MODEL	EXTERIOR			Cooking Surface	D	E	F	G	H	3/8" Gas Connection		Burners (BTU ea)	CRATE SIZE			CUBIC VOLUME	CRATED WEIGHT
	WIDTH	DEPTH	HEIGHT							1	J		WIDTH	DEPTH	HEIGHT		
	A	B	C							1	J		A	B	C		
? SCBC-24 ? SCBC-24R	24" (610)	30" (762)	18" (457)	5" (127)	13" (330)	29" (737)	27 7/8" (708)	22" (559)	2 3/8" (60)	1 1/2" (38)	2ea. (40,000)	31" (787)	39" (991)	24" (610)	16.8 cu. ft. .47 cu. m.	240 lbs. 109.1 kg. 200 lbs. 90.9 kg.	
? SCBC-36 ? SCBC-36R	36" (914)	30" (762)	18" (457)	5" (127)	13" (330)	29" (737)	27 7/8" (708)	22" (559)	2 3/8" (60)	1 1/2" (38)	3ea. (40,000)	55" (1397)	39" (991)	24" (610)	28.9cu.ft. .81 cu. m.	350 lbs. 159.1kg. 290 lbs. 131.8kg.	
? SCBC-48 ? SCBC-48R	48" (1219)	30" (762)	18" (457)	5" (127)	13" (330)	29" (737)	27 7/8" (708)	22" (559)	2 3/8" (60)	1 1/2" (38)	4ea. (40,000)	55" (1397)	39" (991)	24" (610)	28.9cu.ft. .81 cu.m.	425 lbs. 193.2kg. 345 lbs. 156.8 kg.	
? SCBC-24A ? SCBC-24AR	24" (610)	30" (762)	18" (457)	5" (127)	13" (330)	29" (737)	27 7/8" (708)	22" (559)	2 3/8" (60)	1 1/2" (38)	2ea. (36,000)	31" (787)	39" (991)	24" (610)	16.8cu.ft. .47 cu. m.	240 lbs. 109.1 kg. 200 lbs. 90.9kg.	
? SCBC-36A ? SCBC-36AR	36" (914)	30" (762)	18" (457)	5" (127)	13" (330)	29" (737)	27 7/8" (708)	22" (559)	2 3/8" (60)	1 1/2" (38)	3ea. (36,000)	55" (1397)	39" (991)	24" (610)	28.9cu.ft. .81 cu. m.	350 lbs. 159.1kg. 290 lbs. 131.8kg.	
? SC8C-48A ? SCBC-48AR	48" (1219)	30" (762)	18" (457)	5" (127)	13" (330)	29" (737)	27 7/8" (708)	22" (559)	2 3/8" (60)	1 1/2" (38)	4ea. (36,000)	55" (1397)	39" (991)	24" (610)	28.9cu.ft. .81 cu.m.	425 lbs. 193.2kg. 345 lbs. 156.8kg.	
? SCBC-60A ? SCBC-60AR	60" (1524)	30" (762)	18" (457)	5" (127)	13" (330)	29" (737)	27 7/8" (708)	22" (559)	2 3/8" (60)	1 1/2" (38)	5ea. (36,000)	67" (1702)	39" (991)	24" (610)			



INSTALLATION

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

GENERAL:

The installation must conform 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-B 149.1 Natural Gas Installation Code, Code CAN/CGA-B 149.2 Propane Installation Code.

These models are design certified for operation on Natural or Propane gases.

The appliance should be connected ONLY to the type of gas for which it is equipped. All Southbend equipment is adjusted at the factory.

NOTE: Check type of gas on serial plate.

Models: SCB-Series - serial plate located left front corner on bottom inside lower compartment.

Models: SCBC-Series - remove front control panel. Serial plate attached in the center on the compartment front shield to unit.

NOTE: Each SCB-Series Broiler is a complete unit with an individual W NPT manifold across its entire width. Units can be batted by joining the unions at the ends of the manifolds. This manifold is not equipped directly with a pressure regulator. However, the manifold must be connected with an adequately sized gas appliance pressure regulator adjusted to supply a pressure to this manifold as marked on the serial plate; 6" W.C. for natural gas and 10" W.C. for propane gas. In addition, the pressure regulator must meet the following requirements:

1. The pressure regulator installed should be certified by a nationally recognized testing agency.
2. The regulator must have a maximum regulation capacity for the total connected load.
3. The regulator must have a pressure adjustment range to allow adjustment to the manifold pressure on the appliance rating plate.
4. Unless the manifold pressure of all connected appliances is the same, a separate regulator must be supplied for each unit(s) to indicate unit or units having differing manifold pressures.
5. 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 Z23.1 - Latest Edition. Canadian installation must comply with CAN/CGA-B 149.1 Natural Gas Installation Code, Code CAN/CGA-B 149.2 Propane Installation Code.

An adequate gas supply is imperative. Undersized or low pressure lines will restrict the volume of gas required for satisfactory performance. A steady supply pressure, between 7" W.C. and 8" W.C. for natural gas and 11" W.C. and 12" W.C. for propane gas is recommended. With all units operating simultaneously, the manifold pressure on all units should not show any appreciable drop. Fluctuations of more than 25% on natural and 10% on propane gas will create pilot problems and affect burner operating characteristics. Contact your gas company for correct supply line sizes.

As an option, the unit may be supplied with a rear gas connection. The pipe size of this connection is one inch. Unless otherwise specified, this connection is welded to the right side of the manifold.

NOTE: Each SCBC-Series Counter Broiler is a complete unit with an individual ¾" NPT supply connection at the rear. An adequate gas supply is imperative. Undersized or low pressure lines will restrict the volume of gas required for satisfactory performance. A pressure regulator, which is provided with each unit, is set to maintain a 4" W.C. manifold pressure for natural gas and a 10" W.C. manifold pressure for propane gas. However, to maintain these conditions the pressure on the supply line, when all units are operating simultaneously, should not drop below 7" W.C. for natural gas or 11" W.C. for propane gas.

A 1/8" pressure tap is located on the manifold of each unit.

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

CAUTION: THIS APPLIANCE AND ITS INDIVIDUAL SHUTOFF VALVE MUST BE DISCONNECTED FROM THE GAS SUPPLY PIPING SYSTEM DURING ANY PRESSURE TESTING OF THAT SYSTEM AT TEST PRESSURES IN EXCESS OF 112 PSIG (3.45 kPa). THIS APPLIANCE MUST BE ISOLATED FROM THE GAS SUPPLY PIPING SYSTEM BY CLOSING ITS INDIVIDUAL MANUAL SHUTOFF VALVE DURING ANY PRESSURE TESTING OF THE GAS SUPPLY PIPING SYSTEM AT TEST PRESSURES EQUAL TO OR LESS THAN 112 PSIG (3.45 kPa).



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

EXHAUST FANS AND CANOPIES:

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

WALL EXHAUST FAN: Should be installed at least 2 feet above the vent opening at the top of the backsplash.

NOTE: Be sure to inspect and clean ventilation system according to the ventilation equipment manufacturers instructions.

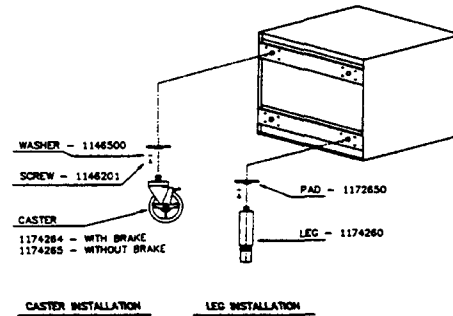
CLEARANCES		
Minimum clearances from combustible construction are: (Canadian installations only)		
MODEL TYPE	SIDES	REAR
FLOOR MODELS	12 IN.	6 IN.
COUNTER MODELS	12 IN.	6 IN.
Minimum clearances from non-combustible construction are:)		
MODEL TYPE	SIDES	REAR
ALL MODELS	0 IN.	0 IN.

WARNING: 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 also be provided. Do not obstruct the front of the unit at the top by the control panel.

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

FOR FLOOR MODELS - LEGS OR OPTIONAL CASTERS:

1. A set of legs or casters are packed in the unit. A threaded receptacle is fastened to the base frame at each corner. Each leg or caster has a similar mating thread.
2. Raise unit sufficiently to allow legs or casters to be screwed into the receptacles. For safety, "shore up" and support the unit with an adequate blocking arrangement strong enough to support the load.
3. Lower unit gently. Never drop or allow the unit to fall.
4. The legs or casters can be adjusted to overcome an uneven floor.
5. After the unit has been leveled, tighten the lock nuts.



WARNING: For an appliance equipped with casters, the installation shall be made with a connector that complies with the standard for connectors for movable gas appliances, ANSI Z21.69-1987, CAN/CGA-6.10-88 and a quick-disconnect device that complies with the standard for quick-disconnect devices for use with gas fuel, ANSI Z21.41-1978, and addenda, Z21.41a.1981, Z21.41b.1983 and CAN/CGA-6.10-88. 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: Appliances equipped with casters have been installed with a restraint to limit their movement to prevent damage to the gas supply connecting system. 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.



INSTALLATION

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

TO INSTALL COUNTER MODELS:

1. Seal to counter top with sealer such as G.E. or DOW Coming RTV type sealant. (Consult local code for exact requirements.)

INSTRUCTIONS: To install Legs on Counter Models

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

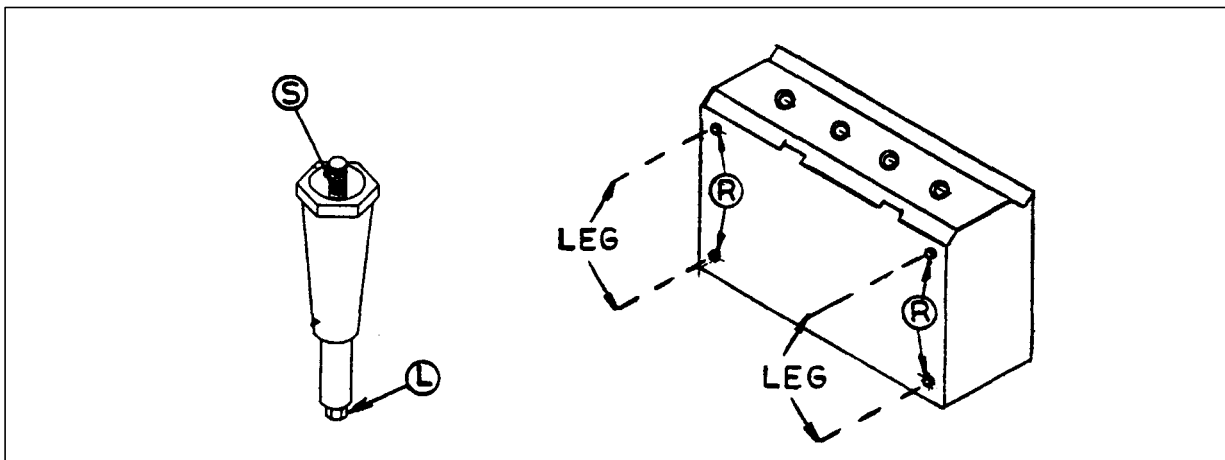
A threaded RECEPTACLE (R) is attached to the underside of the bottom, at each corner.

Each leg has a threaded STUD (S).

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

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

CAUTION: ONLY NON-COMBUSTIBLE COUNTERS ARE TO BE USED TO SUPPORT THESE UNITS



GAS CONNECTION:

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

INDIVIDUAL UNITS:

1. Remove valve panel.
2. Use a long spirit level four ways; across the front top rail and rear collar plate, and along each edge.
3. A. For units that will not use the rear gas connection, connect the gas supply to the right or left side of the manifold. Be sure to cap the unused side and the rear gas inlet.
B. For units that will use the rear gas connection, the gas supply to the unit will be made at the right rear. Be certain both ends of the manifold are capped.
C. For counter units, a $\frac{3}{4}$ " NPT gas supply connection is located at the right side of rear, *when you are facing rear of the unit.*
4. Turn off all burner valves.
5. Turn on gas supply and immediately check all gas connections for leaks. Use soapy water only. Never use an open flame.
6. Put valve panel back onto the unit.
7. Proceed to "MOUNTING SHELF OR BACKSPLASH INSTALLATION INSTRUCTIONS," if applicable.



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

ASSEMBLY OF BATTERY - FLOOR MODEL UNITS:

1. Position the center range of the battery and carefully level unit. Use a long spirit level four ways; across front top rail and the rear collar plate, and along each edge.
2. Remove all valve panels. Mark, so they will be returned to their respective unit.
3. Bring up adjacent units, level by same method and by using the center unit as reference. Match front rails and rear collar plates. When battery is set on a masonry base and legs are not used, shims may be used. Special attention should be given to Fry Top ranges to allow proper drainage on griddles.
4. Where Spreader Plates are installed, refer to Sectional Battery Component Assembly Instructions supplied with each unit.
5. Connect units together by mating the unions. Make unions just **HAND TIGHT** at this time.
6. Starting at the center and working toward the ends, tighten each union gradually, going from one to another, until all are finally tight. A special thin wrench, which fits the union nut, is provided with each battery, or a chain wrench can be used.
7. Connect gas supply at right, left, or both ends. When a Spreader Plate with a "Tee" connection is inserted in a battery, the gas supply may be connected at this point. Ranges with rear connections may also be used in this respect. If five or more units are battened, more than one supply line should be used. Each supply line should have a readily accessible, approved hand shutoff valve.
8. "Open" ends of the manifold must be capped.
9. Turn off all burner valves.
10. Turn on gas supply and immediately check all the unions for leaks. **USE SOAPY WATER ONLY FOR TESTING ON ALL GASES. NEVER USE AN OPEN FLAME TO CHECK FOR GAS LEAKS.**
11. When entire gas system has been proved, turn off gas supply during additional installation.
12. A filler to cover the "gap" between the range fronts and tops is provided. Refer to Sectional Battery Component Assembly Instructions supplied with each unit.

ASSEMBLY OF COUNTER MODELS:

1. Each Char Broiler is a complete unit with an individual $\frac{1}{2}$ " NPT supply connection at the rear. A $\frac{1}{2}$ " manual gas shutoff valve is recommended at the gas supply inlet for complete shutdown. Standard pipe fittings are required.
2. The regulator shipped with the unit must be installed at the gas supply inlet. Be sure regulator is connected so that the gas flow is in the same direction as the arrow on the bottom of the regulator.
3. The manifold pressure must be maintained at the pressure marked on the serial plate; 4" W.C. for natural gas and 10" W.C. for propane gas.
4. 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-B 149.1 Natural Gas Installation Code, Code CAN/CGA-B149.2 Propane Installation Code.

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



INSTALLATION

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

ASSEMBLY OF FREE STANDING MODELS:

1. Each Char Broiler is a complete unit with an individual 1" NPT supply connection at the rear. A 1" manual gas shutoff valve is recommended at the gas supply inlet for complete shutdown. Standard pipe fittings are required.
2. The regulator shipped with the unit must be installed at the gas supply inlet. Be sure regulator is connected so that the gas flow is in the same direction as the arrow on the bottom of the regulator.
3. The manifold pressure must be maintained at the pressure marked on the serial plate; 6" W.C. for natural gas and 10" W.C. for propane gas.
4. 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 7333.1-Latest Edition. Canadian installation must comply with CAN/CGA-B149.1 Natural Gas Installation Code, Code CAN/CGA-B149.2 Propane Installation Code.

MOUNTING BACKSPLASH

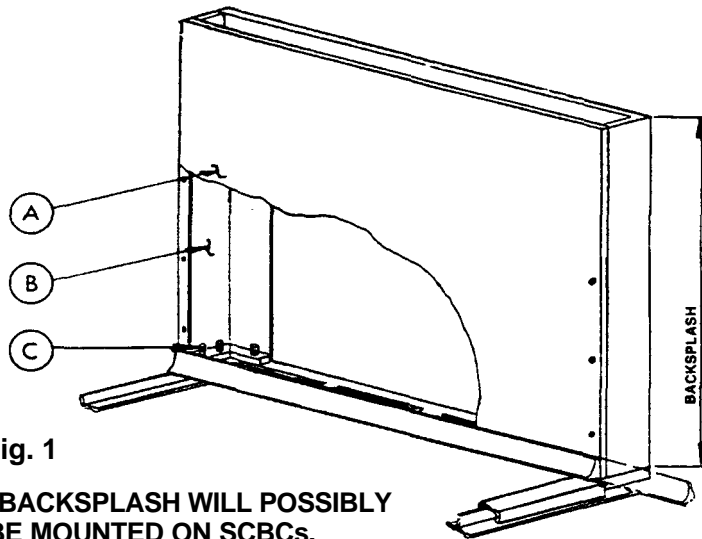


Fig. 1

NOTE: BACKSPLASH WILL POSSIBLY BE MOUNTED ON SCBCs.

1. Front panel "A" is fastened with six (6) sheet metal screws. Remove screws and panel will come loose.
2. Remove nuts and lock washer from collar plate studs "C" on unit.
3. Lower the backsplash on to unit allowing studs "C" to enter holes in the shelf bracket. Secure shelf bracket "B" with nuts and lock washers that were removed in instruction No. 2.

FRONT FILLER MOUNTING PROCEDURE

FIG 2. - FLAT-TYPE FRONT FILLER
(#1692 Black, #1692SS Stainless Steel)

APPLICATION: Char Broiler battened to a Fryer or Cabinet Based Unit.

MOUNTING PROCEDURE:

Align filler equally spaced over each unit. Drill securing holes with a #38 drill, using pre-punched holes in filler as a guide and secure with #4 x 3/8 sheet metal screws.

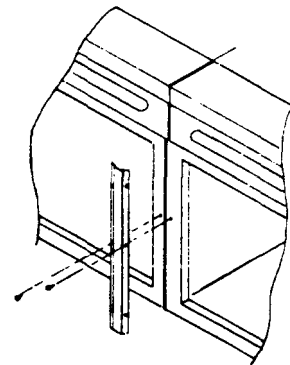


Fig. 2

WARNING: TUBULAR GAS LINES ARE LOCATED ON THE LEFT SIDE OF THE STANDARD OVEN BASE UNITS BEHIND THE FILLER SECURING SCREW AREA. IF HOLES NEED TO BE DRILLED, CARE MUST BE TAKEN AND INSPECTION MADE TO ENSURE GAS LINES ARE NOT PUNCTURED.

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



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

Fig. 3

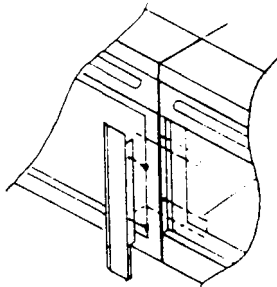


FIG. 3 - L-TYPE FRONT FILLER

APPLICATION: Char Broiler battered with a Standard Oven Base Unit.
 (#1146101 Black, #1146103 Stainless Steel for Oven Base Unit on Right)
 (#1146100 Black, #1146102 Stainless Steel for Oven Base Unit on Left)

APPLICATION: Char Broiler on Left battered with a Convection Oven Base Unit on the Right.
 (#1167010 Black, #1167011 Stainless Steel)

MOUNTING PROCEDURE:

If mounting holes are pre-drilled, remove screws, attach filler and secure with same screws. If mounting holes are not pre-drilled, or if pre-drilled holes do not align properly, drill holes using an 11/64" (.171 dia.) drill and secure with #10 x 1/2 slotted truss head sheet metal screws.

Fig. 4

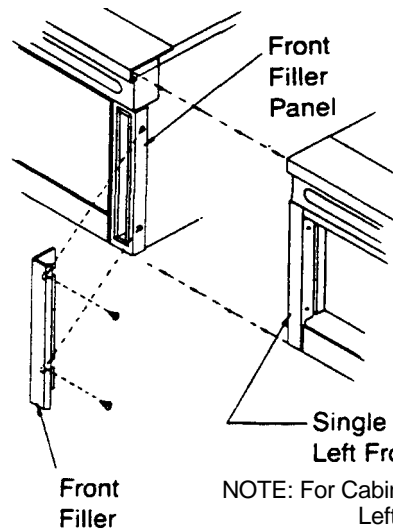


FIG. 4 - L-TYPE FRONT FILLER
 (#1166951 Black, #1166952 Stainless Steel for Convection Oven Base Unit on left)

APPLICATION: Convection Oven Base Unit on left and Char Broiler on right.

MOUNTING PROCEDURE

1. RIGHT SIDE OF THE CONVECTION OVEN BASE UNIT AT CONTROL PANEL - Loosen the two screws on the right side of the front filler panel. Align the two slots in the front filler with the two screws. Push filler in until it is flush with the front of the front filler panel and retighten the two screws.
2. For Standard Oven Base Units and Convection Oven Base Units being battered against the Convection Oven Base Unit right side, the factory will supply the single unit type left front trim. P/N 1136006 Black and 1136007 Stainless Steel for Standard Sectional Units and P/N 1166809 Black and 1166810 Stainless Steel for Convection Oven Sectional Units.
3. Slide adjacent unit up against Convection Oven Sectional and forward up against front filler.

NOTE: For Cabinet Base Units Left Front Trim Not Req'd.

WARNING: TUBULAR GAS LINES ARE LOCATED ON THE LEFT SIDE OF THE STANDARD OVEN BASE UNITS BEHIND THE FILLER SECURING SCREW AREA. IF HOLES NEED TO BE DRILLED, CARE MUST BE TAKEN AND INSPECTION MADE TO ENSURE GAS LINES ARE NOT PUNCTURED.

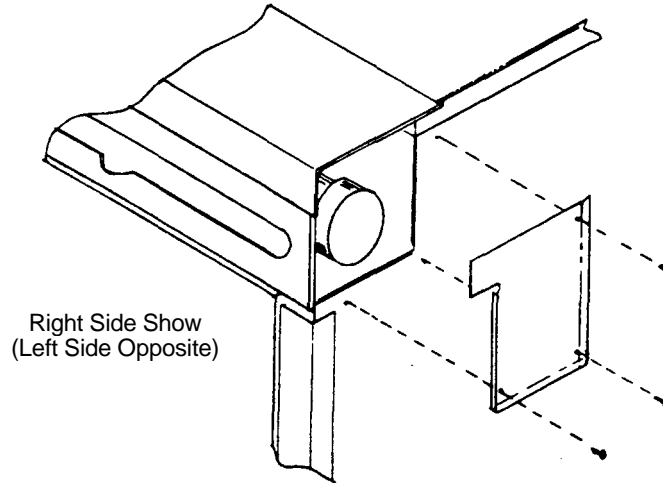
WARNING: IN THE EVENT A GAS ODOR IS DETECTED, SHUT DOWN THE EQUIPMENT AT THE MAIN SHUTOFF VALVE AND CONTACT THE LOCAL GAS COMPANY OR GAS SUPPLIER FOR SERVICE.



INSTALLATION

END TRIM MOUNTING PROCEDURE (Fig. 5)

Fig. 5



APPLICATION: Sectional Battery Units with Capped Manifold.

(#1072501 Black, #1072503 Stainless Steel Left End Trim)
(#1072500 Black, #1072502 Stainless Steel Right End Trim)
(#1073399 End Pipe Cap)

NOTE: Sectional type units are normally shipped with requested optional end trim attached to body side.

1. Position end trim to the underside of the front rail, tight against front and top.
2. Using the pre-punched holes in the end trim as a guide, drill (3) 1/8" (.125 dia.) holes and secure with (3) #8 x 3/8" sheet metal screws.

TOP FILLERS FOR BATTERY INSTALLATIONS

Slip-on filler will be supplied to seal unit top to unit top in case of spillage.

Types of fillers supplied will be:

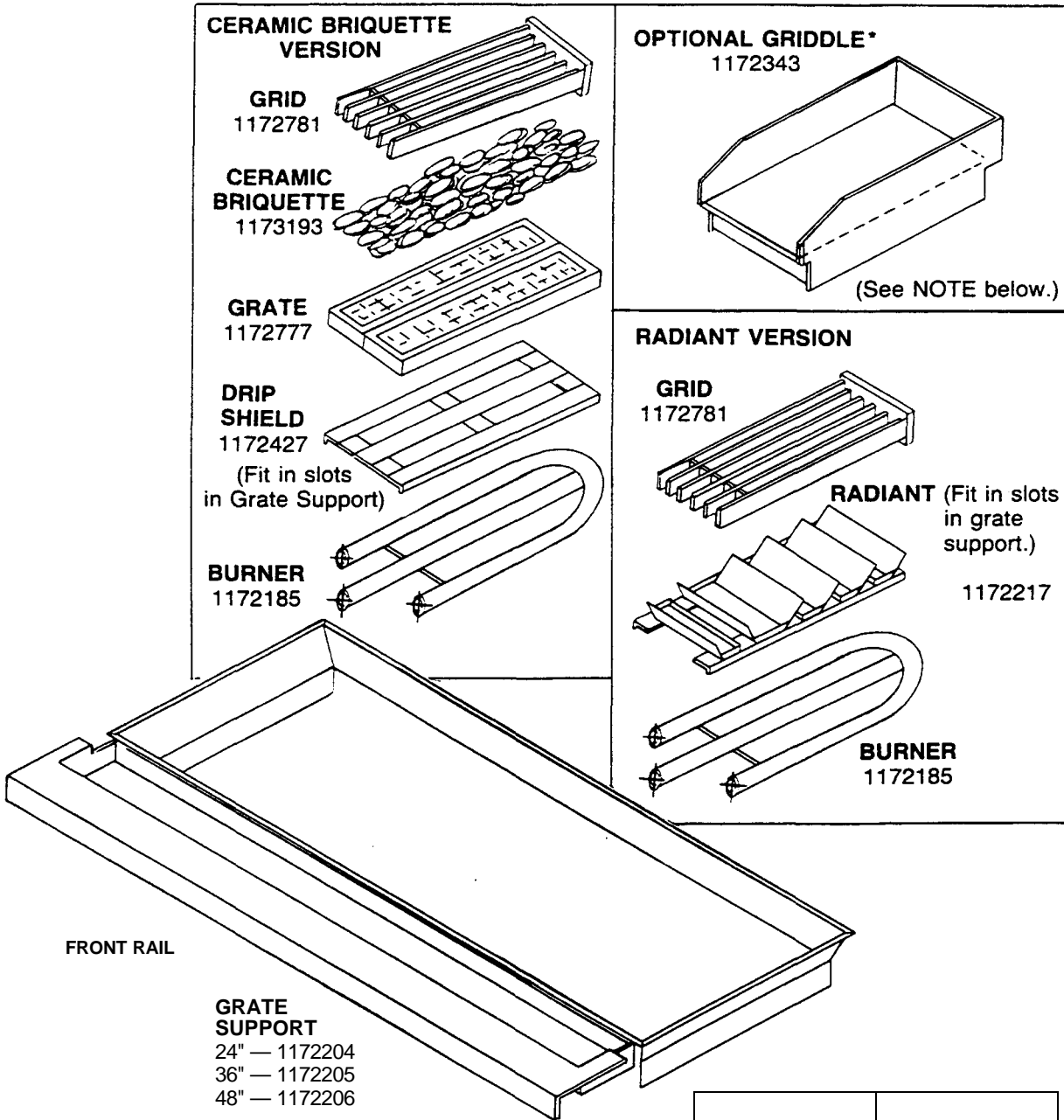
Char Broiler to Range	Char Broiler to Drain Cabinet
Char Broiler to Fryer	Battery Type Broiler to Char Broiler
Char Broiler to Fry Top Range	

Top fillers, except "U" channel range to range filler will be labeled to identify adjoining unit usage.

PART NUMBER	UNIT ON LEFT	UNIT ON RIGHT
1172399	Char Broiler	Any Range
1172401	Char Broiler	Fryer 14"
1172403	Char Broiler	Fry Top Range
1172405	Char Broiler	Drain Cabinet
1172407	Char Broiler	Battery Type Broiler
1172495	Char Broiler	Fryer 18"
1172400	Any Range	Char Broiler
1172402	Fryer 14"	Char Broiler
1172404	Fry Top Range	Char Broiler
1172406	Drain Cabinet	Char Broiler
1172408	Battery Type Broiler	Char Broiler
1172496	Fryer 18"	Char Broiler



FLEX BROILER CONFIGURATIONS



*NOTE: Maximum number of griddles per Char Broiler are:

Unit Width (in.)	Number of Griddles
24	1
36	1
48	2
60	2

OPTIONAL GRIDDLE MAY BE USED IN TWO WAYS AS FOLLOWS:

1. Placed on top of grids.
2. In place of two grids.



OPERATION

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

WARNING: For an appliance equipped with casters, the installation shall be made with a connector that complies with the standard for connectors for movable gas appliances, ANSI Z21.69-1987, CAN/CGA-6.10-88 and a quick-disconnect device that complies with the standard for quick-disconnect devices for use with gas fuel, ANSI Z21.41-1978, and addenda, Z21.41a.1981, Z21.41b.1983 and CAN/CGA-6.10-88. 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: Appliances equipped with casters have been installed with a restraint to limit their movement to prevent damage to the gas supply connecting system, 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.

Before turning main gas supply on, make sure all control valves are in the "OFF" position.

All units are adjusted at the factory. On new installations start up with the top burner of the unit(s) furthest from the gas input to the manifold. This will purge the system of air. Turn gas supply "ON."

1. Models:

A. Models: SCB-Series

Unit is set with each burner at 40,000 BTU/hour at the factory prior to shipment, and should burn reasonably close to the desired flame. Natural gas manifold pressure is 6" W.C. Propane gas manifold pressure is 10" W.C.

B. Models: SCBC-Series

Unit is set with each burner at 40,000 BTU/hour at the factory prior to shipment, and should burn reasonably close to the desired flame. Natural gas manifold pressure is 4" W.C. Propane gas manifold pressure is 10" W.C.

C. Models: SCBC-Series with suffixes A, AR

Unit is set with each burner at 36,000 BTU/hour at the factory prior to shipment, and should burn reasonably close to the desired flame. Natural gas manifold pressure is 4" W.C. Propane gas manifold pressure is 10" W.C.

2. Pilot Lighting Instructions:

A. Set pilot valve with screwdriver to provide ½" flame by turning counterclockwise.

B. Light each pilot with match or taper.

C. Turn desired burner valve "ON."

D. To shut down, turn burner valve to "OFF." If pilot shutdown is desired, turn pilot valve(s) clockwise until tight.

E. Do not attempt to relight for 5 minutes after shutdown.

3. The main burner flame should be 1" to 1 ½" high on natural gas and approximately ½" to 5/8" on propane gas. Air can be adjusted by opening or closing air shutter slightly. See "ADJUSTMENTS."

4. Reinstall grate support, drip shield, grates and ceramics or on radiant model the radiants. On ceramic models make sure ceramics are placed at random, not more than one layer thick, and with grates covered as completely as possible. Turn flames on full for 15-20 minutes; bottom of ceramics should glow red. Once preheated, the low valve setting should maintain cooking temperatures.

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



5. Putting Broiler Into Use:

- A. Heating** — Be sure all standing pilots are lit. Turn on the number of burners desired to the full "ON" position. After 15-20 minutes flame can be turned back to maintain enough heat to keep the bottom of the coals or radiants hot. These ceramic coals or radiants will be at broiling temperature throughout, giving off the radiant heat which is so necessary to provide fast broiling.
- B. Adjustment of Top Broiler Grid** — To tilt, pull upon the back of the grid to place it in the tilt position. Normal broiling position is the tilted position, and we recommend that this be used most of the time. The tilt angle allows the fats rendered off during broiling of steaks, chops and hamburgers to run off into grease trough, thus eliminating excess flaring of fats and accompanying smoke. The flat position should be used for heating on the top, or for continuous hot dog or sausage work. Fats dripping down into the fire will burn up on the meat and help to give it that "special" flavor that is not only desirable but should occur. Steaks and chops, being fattier than other meats, will naturally have the most flaring up. The angle will drain off sufficient fats to eliminate severe flares while providing desirable broiling results.
- C. Broiling:**

Once the fire is hot enough, put your steak on the broiler. .. make sure both sides of the steak are seared to retain maximum juice. This fast cooking is one of the secrets of successful steak broiling and gives your steaks that special "outdoor" flavor. A 1"-thick, rare steak should take approximately 8 minutes; adjust your timing according to thickness of steak and amount of doneness required.

The Char Broiler is designed so that the rear 2/3 of the broiler grid is much hotter than the front 1/3. Use this to *your* advantage — broil rare meats at the back quickly; medium and well-done meats close to the front, more slowly. Remember, to cook meat properly you must have two essential things: *Time* and *Heat* — your Char Broiler gives you a choice of heat intensity — you choose your own timing.

If you have several steaks to be finished in different degrees of doneness, move the finished rare steaks to the very front where they will stay warm without cooking while medium and well-done steaks are finishing.

These suggestions apply equally to other food products. We sincerely hope that this information will be helpful to you in the successful and profitable use of your broiler, and we are happy to have this opportunity of serving you.



MAINTENANCE

WARNING:

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

CLEANING BROILER TOP GRID:

Daily — Brush regularly with a wire brush followed by wiping with a cloth, to prevent accumulation of carbon. The grids should be cleaned regularly since this is where the rendered fat from the broiling operation runs off. If accumulation of carbon develops here, the fats will drip from the points of carbon instead of running all the way down to the end of the grid into the grease trough. To expect the best performance, your equipment must be maintained in good condition, and cleaned daily. Naturally, the periods for this care and cleaning depend on the amount and degree of usage.

Weekly — The grid should be removed at least weekly and scrubbed thoroughly. Done regularly this is an easy job, but if neglected strong methods must be used to get it clean.

CLEANING CAST-IRON GRATES AND CERAMIC COALS: (MODELS WITHOUT R SUFFIX)

The cast-iron grates receive the greatest amount of wear due to the extreme heat required for char broiling. To insure longest possible life, coals and grates should be removed every few days, clinkers removed, and grates brushed.

CAUTION: DO NOT OVERLOAD WITH COALS - ONE LAYER PLACED AT RANDOM IS SUFFICIENT.

When grates become too badly warped they should be replaced.

CLEANING RADIANTS: (MODELS WITH R SUFFIX)

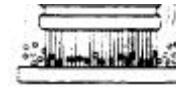
The radiants receive a great amount of wear due to excessive heat and drippings from cooking. Clean the radiants every few days by placing in dishwasher.

CLEANING BURNERS:

Burners should be cleaned weekly. Remove and clean with wire brush. If burner ports are clogged, ream with stiff wire. Due to intense heat it's possible burners will warp. Warped burners should be replaced immediately.

CLEANING CRUMB TRAY AND GREASE PAN:

There are 2 pans in the bottom of the unit. One is to catch grease (in the far left-hand corner of the broiler) and the other is to catch crumb drippings from the broiler. The large pan, or crumb tray, should be removed every couple of days and washed thoroughly. The small pan, or grease drawer, should be removed frequently to empty accumulated grease and avoid overflow. This should be done while warm so that the grease is in a liquid state. The shield over the grease protects it from the intense radiant heat, avoiding a fire hazard. When these pans are out it's a good idea to wipe out the interior of the unit with a warm soapy cloth to prevent grease and carbonization buildup. As with anything else, proper care, maintenance and cleaning will add months and years to the life of the equipment, and eliminate costly delays because of breakdown.

**GRIDDLES:**

New griddles should be carefully tempered and maintained to avoid possible cracking and/or warping. To break in a new griddle, first wipe it clean. Next, light all the griddle burners and turn them low for one hour. Then, gradually bring griddle to frying temperature. Next, spread three or four ounces of beef suet or, as a substitute baking soda, to season it. Never allow water on a hot griddle and never wash it with soap and water.

Use a Norton Alundum Griddle Brick to clean griddle. Always remember to heat griddle slowly because quick heat may cause costly damage. Griddle plates cannot be guaranteed against damage due to carelessness. Never place utensils on griddle. Do not overheat griddle above 550°F, as this will cause warpage or breakage.

Do not use any type of steel wool. Small particles may be left on the surface and get into food products.

WARNING:

DO NOT CLEAN SPATULA BY HITTING THE EDGE ON THE GRIDDLE PLATE. SUCH ACTION WILL ONLY CUT AND PIT THE GRIDDLE PLATE, LEAVING IT ROUGH AND HARD TO CLEAN.

EXTERIOR

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

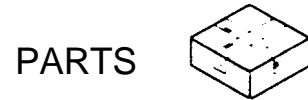
STAINLESS STEEL: To remove normal dirt, grease, or product residue from stainless steel that operates at low temperatures, use ordinary soap and water (with or without detergent) applied with a sponge or cloth. Dry thoroughly with a clean cloth.

To remove grease and food splatter, or condensed vapors, that have baked on the equipment, apply cleanser to a damp cloth or sponge and rub cleanser on the metal in the direction of the polishing lines on the metal. Rubbing cleanser, as gently as possible, in the direction of the polished lines will not mar the finish of the stainless steel. NEVER RUB WITH A CIRCULAR MOTION. Soil and burnt deposits which do not respond to the above procedure can usually be removed by rubbing the surface with SCOTCH-BRITE scouring pads or STAINLESS scouring pads. DO NOT USE ORDINARY STEEL WOOL as any particles left on the surface will rust and further spoil the appearance of the finish. NEVER USE A WIRE BRUSH, STEEL SCOURING PADS (EXCEPT STAINLESS), SCRAPER, FILE OR OTHER STEEL TOOLS. Surfaces which are marred collect dirt more rapidly and become more difficult to clean. Marring also increases the possibility of corrosive attack. Refinishing may then be required.

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

GAS CHAR BROILERS

PARTS



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

ON FLOOR MODELS:

The serial plate is located as follows:

Model SCB Series — Left front corner on bottom inside lower compartment.

Model SCBC Series — Remove front control panel. Serial plate is attached in the center on the compartment front shield.

ON COUNTER MODELS:

The serial plate is located behind the front control panel centered on the unit.

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

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

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

CONTROLS/RELATED PARTS

PART NUMBER	DESCRIPTION	SCB-24	SCB-36	SCB-48	SCBC-24	SCBC-36	SCBC-48
1176750	Gas Valve	2	3	4			
1163552	Gas Valve				2	3	4
1160532	Valve Knob	2	3	4			
1173645	Valve Knob				2	3	4
1172185	Burner	2	3	4			
1008737	Burner Orifice — Natural Gas #37	2	3	4			
1008732	Burner Orifice — Natural Gas #32						4
1008749	Burner Orifice — Propane Gas 049	2			2	3	4
1161263	Pilot — Natural Gas	2	3	4	2	3	4
1161262	Pilot — Propane Gas	2	3	4	2	3	4
1173222	Pilot Shield	2	3	4	2	3	4
1148306	Orifice Fitting	2	3	4	2	3	4
1148301	Jam Nut for Orifice Fitting	2	3	4	2	3	4
1172215	Burner Supply Tube	2	3	4			
1173628	Burner Supply Tube				2	3	4
1172489	Pilot Supply Tube	2	3	4			
1173629	Pilot Supply Tube				2	3	4
1173641	Control Panel Polypanel				2	3	4
1167782	1" Pressure Regulator — Natural*	1	1	1			
1160205	¾" Pressure Regulator — LP				1	1	1
1167783	1" Pressure Regulator — Natural*	1	1	1			
1160206	¾" Pressure Regulator — LP				1	1	1

* NOTE: For Free Standing, Floor Model Units only: Front Manifold units do not come equipped with regulator. They have to be ordered separately and sized according to the installation.



PARTS

BROILING SECTION PARTS

PART NUMBER	DESCRIPTION	SCB-24	SCB-36	SCB-48	SCBC-24	SCBC-36	SCBC-48
1172781	Standard Top Grid	4	6	8	4	6	8
117278	Nickel Plated Top (Fish) Grid - Optional	4	6	8	4	6	8
1172427	Drip Shield — Ceramic Units Only	2	3	4	2	3	4
1172777	Grate — Ceramic Units Only	4	6	8	4	6	8
1173193	Ceramics — 5 lb. Bag — Ceramic Units Only	2	3	4	2	3	4
1172217	Radiant — Radiant Units Only	2	3	4	2	3	4
1172343	Optional Griddle Accessory	1*	1*	2*	1*	1*	2*
2690	Grease Drawer	1	1	1			
1173695	Grease Drawer				1	1	1
1172449	Dirt Tray - 24" & 48"	1		2			
1173656	Dirt Tray - 24" & 48"				1		2
1172450	Dirt Tray - 36"		1				
1173657	Dirt Tray - 36"					1	
1172204	Grate Support Assy. 24"	1			1		
1172205	Grate Support Assy. 36"		1			1	
1172206	Grate Support Assy. 48"			1			1
1172440	Left SS Removable Splash Guard	1	1	1	1	1	1
1172439	Right SS Removable Splash Guard	1	1	1	1	1	1
1172434	Rear 24" SS Removable Splash Guard	1			1		
1172435	Rear 36" SS Removable Splash Guard		1			1	
1172436	Rear 48" SS Removable Splash Guard			1			1
1172443	Top Grid Support 24" (attaches to collar plate)	1			1		
1172444	Top Grid Support 36" (attaches to collar plate)		1			1	
1172445	Top Grid Support 48" (attaches to collar plate)			1			1
1172213	Top Filler — Left (for Free Standing)	1	1	1			
1172214	Top Filler — Right (for Free Standing)	1	1	1			

* Maximum usage per unit.

BODY PARTS

PART NUMBER	DESCRIPTION	SCB-24	SCB-36	SCB-48	SCBC-24	SCBC-36	SCBC-48
1173241	Left SS Door Panel w/hinge — 24"	1					
1173248	Right SS Door Panel w/hinge — 24"	1					
1173252	Left SS Door Panel w/hinge — 36" or 48"		1	1			
1173250	Right SS Door Panel w/hinge — 36" or 48"		1	1			
12849	Chrome Knob for Door	2	2	2			
1164132	Door Striker	2	2	2			
1164133	Door Catch	2	2	2			
1172418	Rear Collar Plate — 24"	1					
1173649	Rear Collar Plate — 24"				1		
1172419	Rear Collar Plate - 36"		1				
1173650	Rear Collar Plate - 36"					1	
1172420	Rear Collar Plate - 48"			1			
1173651	Rear Collar Plate - 48"						1
1172384	SS Valve Panel 24"	1					
1173638	SS Valve Panel 24"				1		
1172386	SS Valve Panel 36"			1			
1173639	SS Panel 36"					1	
1172388	SS Valve Panel 48"						
1173640	SS Valve Panel 48"						1
1172159	Left Body Side - Black	1	1	1			
1172157	Right Body Side — Black	1	1	1			
1172160	Left Body Side — Stainless	1	1	1			
1173682	Left Body Side — Stainless				1	1	1
1172158	Right Body Side — Stainless	1	1	1			
1173683	Right Body Side — Stainless				1	1	1