



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

DEEP FAT FRYER

FRONT MANIFOLD — SECTIONAL RANGE MATCH
MODELS: 14-36, 14-42; 18-36, 18-42

FREE STANDING — RESTAURANT RANGE MATCH
MODEL: 14-32

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

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

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

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

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

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

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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.

WARNING — WARRANTY WILL BE VOID IF:

- A. SERVICE WORK IS PERFORMED BY OTHER THAN A QUALIFIED TECHNICIAN.**
- B. OTHER THAN GENUINE SOUTHBEND REPLACEMENTS PARTS ARE INSTALLED.**

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.



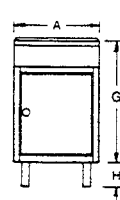
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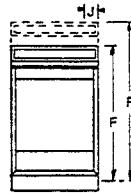
1100 Old Honeycutt Road
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DEEP FAT FRYER INSTALLATION

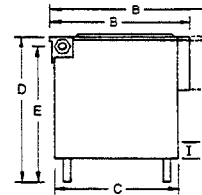
SPECIFICATIONS



FRONT VIEW



TOP VIEW



SIDE VIEW

DIMENSIONS:

() = Millimeters

MODELS	Width A	DEPTH		Height D	1 1/4" GAS CONN.		G	H	Burners (BTU each)	Crated Weight
		B	C		E	F				
☐ 14-32	16" (406)	32.5" (826)	29.75" (756)	36" ¹ (914)	See ²	See ²	30" (762)	6" (152)	4 22,500	230 lbs. 104.3 kg.
☐ 14-36	16" (406)	36" (914)	31.75" (806)	36" (914)	33.75" (854)	33.5" (851)	30" (762)	6" (152)	4 22,500	225 lbs. 102.1 kg.
☐ 14-42	16" (406)	42" (1067)	31.75" (806)	36" (914)	33.75" (854)	39.5" (1003)	30" (762)	6" (152)	4 22,500	285 lbs. 129.3 kg.
☐ 18-36	21" (533)	36" (914)	31.75" (806)	36" (914)	33.75" (854)	33.5" (851)	30" (762)	6" (152)	5 22,500	230 lbs. 104.3 kg.
☐ 18-42	21" (533)	42" (1067)	31.75" (806)	36" (914)	33.75" (854)	39.5" (1003)	30" (762)	6" (152)	5 22,500	295 lbs. 133.8 kg.

NOTE: Model 14 Fryers – 14" (356 mm) wide x 14" (356 mm) deep; Model 18 Fryers – 18" (457 mm) wide x 18" (457 mm) deep.

¹Model 14-32 comes standard with a shelf splasher – overall height is 56.5" (1435 mm).

²Model 14-32 only has 3/4" gas connection: I = 10" (254 mm), J = 1.75" (44 mm).

UTILITY INFORMATION:

GAS – 14-32; 14-36; 14-42 – Total BTU 90,000.

18-36; 18-42 – Total BTU 112,500

14-32 has 3/4" connection – male.

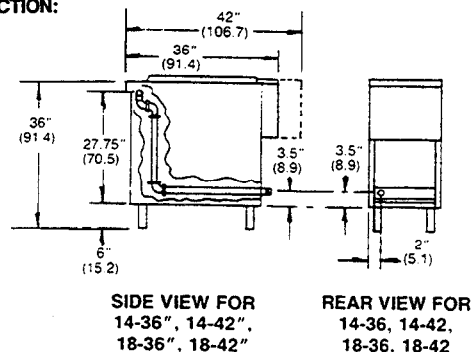
Models 14-36, 14-42, 18-36 & 18-42 have 1 1/4" connection (1 end male, 1 end female).

☐ NATURAL

☐ PROPANE

Required operating pressure: Natural Gas 4" W.C.; Propane Gas 10" W.C.

UNITS WITH OPTIONAL REAR GAS CONNECTION:



No external electrical power supply is required for the units.

NOTE: If this equipment is being installed over 2,000 feet altitude and was not so specified on order, contact Southbend Service Department. Failure to install with proper orifice sizing may void the warranty.



INSTALLATION

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

GENERAL:

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. Canadian installation must comply with CAN/CGA-B149.1 Natural Gas Installation Code, Code CAN/CGA-B149.2 Propane Installation Code.

INSTALLATION CLEARANCES, AS APPLICABLE		
	COMBUSTIBLE CONSTRUCTION	NONCOMBUSTIBLE CONSTRUCTION
Sides	6 in.	0 in.
Rear	6 in.	0 in.

CAUTION: ALL DEEP FAT FRYERS SHALL BE INSTALLED WITH AT LEAST A 16 INCH SPACE BETWEEN THE FRYER AND SURFACE FLAMES FROM ADJACENT EQUIPMENT.

Select a firm, level location for your Southbend Fryer. Leave clearance, whenever possible, so that access from the rear is possible to permit cleaning and servicing. If the unit is to be set on non-combustible flooring, such as a concrete slab, 3 inches minimum toe room must be provided to prevent restriction of the air opening in the bottom of the unit.

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

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

EXHAUST FANS AND CANOPIES:

Canopies are set over ranges, ovens, etc., for ventilation purposes. It is recommended that a canopy extend 6" past appliance and be located 6'6" from the floor. Filters should be installed at an angle of 45 degrees or more with the horizontal. This prevents dripping of grease and facilitates collecting the run-off grease in a drip pan, usually installed with the 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.

DIRECT CONNECTION: This unit is not intended to be connected directly to an outside flue.

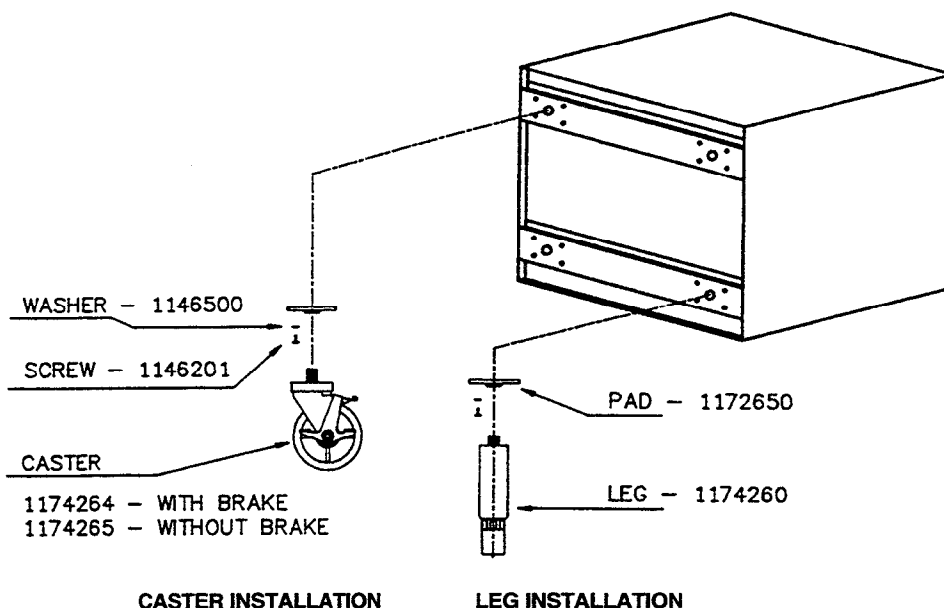
WALL EXHAUST FAN: Should be installed at least 2 feet above the vent opening at the top of the shelf or backsplash.

NOTE: Due to the variety of problems encountered by outside weather conditions, venting by canopies or wall fans are preferred over any type of direct venting.

WARNING: All Deep Fat Fryers must be restrained to prevent tipping when installed in order to avoid the splashing of hot liquid. The means of restraint may be the manner of installation, such as connection to a battery of appliances or installing the fryer in an alcove, or by separate means, such as adequate ties.



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



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 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-Latest Edition, 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-Latest Edition, and CAN1 6.9 M79. Adequate means must be provided to limit the movement of the appliance without depending on the connector and the quick-disconnect device or its associated piping to limit the appliance movement.

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

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.

GAS CONNECTIONS:

The A.G.A. serial plate located on the back of the door (upper left corner) indicates the type of gas your unit is equipped to burn. *Do Not connect* to any other gas type.

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, however, burner air shutters and pilot heights should be checked at installation and adjusted if necessary. Check type of gas on serial plate on the inside of the cabinet door.

For orifice sizes and pressure regulator settings refer to the chart in "SERVICE" section.

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

Purge the supply line to clean out any dust, dirt, or other foreign matter before connecting the line to the unit. It is recommended that an individual manual shutoff valve be installed in the gas supply line to the unit. Use pipe joint compound which is suitable for use with LP gas on all threaded connections. Test pipe connections thoroughly for gas leaks. **USE SOAPY WATER ONLY FOR TESTING ON ALL GASES. NEVER USE AN OPEN FLAME TO CHECK FOR GAS LEAKS. ALL CONNECTIONS MUST BE CHECKED FOR LEAKS, AFTER THE UNIT HAS BEEN PUT IN OPERATION.** 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 1/2 PSIG (3.45 kPa).

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

A 1/8" pressure tap is located on the combination gas control inside the cabinet and on the burner manifold directly above the Unitrol.

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

1. All Fryers are factory shipped with a pressure regulator which is set for the type of gas denoted on the serial plate.
2. On all threaded connections, the pipe joint compound must be approved for use with natural and LP gas.
3. Check all connections thoroughly for gas leaks before lighting the pilot. Use soapy water only. **NEVER** use a flame.
4. Gas connections are made as follows:
 - A. MODEL 14-32**
 1. Make gas supply connection directly to the 1/2" NPT (male) pipe protruding from the lower left of the unit at the rear. When tightening the supply pipe be sure to hold the mating pipe extending from the unit securely with a wrench. This will prevent any damage or distortion to the internal piping and controls of the unit.
 2. Use a long spirit level four ways; across the front top rail and rear collar plate, and along each edge.
 3. Proceed to "MOUNTING SHELF OR BACKSPLASH INSTALLATION INSTRUCTIONS" (Model 14-32).



B. MODELS 14-42, 14-36, 18-42 and 18-36 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 without a rear gas connection connect the gas supply to the right or left side of the manifold. Be sure to cap the unused side.
(b) For units with a rear gas connection the supply to the unit will be made at the right rear. Be certain both ends of the manifold are capped.
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.

ASSEMBLY OF FRYERS AS PART OF A BATTERY:

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 unit, 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 battered, 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 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.

NOTE: Although the Fryers are equipped with an internal pressure regulator, other sectional ranges to which they are battered may require an external pressure regulator. This pressure regulator must meet the following requirements:

1. The pressure regulator installed should be certified by a recognized testing agency.
2. The regulator should be acceptable for total pilot load application.
3. The regulator must have a maximum regulation capacity for the total connected load.
4. The regulator must have a pressure adjustment range to allow adjustment to the manifold pressure on the appliance rating plate.
5. 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.



INSTALLATION

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

MOUNTING SHELF OR BACKSPLASH (SECTIONAL ONLY)

INSTALLATION INSTRUCTIONS

MODELS: 14-36, 14-42, 18-36, 18-42

1. Front panel "A" is fastened with six (6) sheet metal screws. Remove screws and panel is loose.
2. Remove nuts and lock washers from collar plate studs "C" on fryer.
3. Lower the shelf (or backsplash) onto fryer 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.
4. The flue riser extension "D" is packed with fryer. Slide flue riser extension over the flue "E" protruding through the center opening of the collar plate "F". Replace panel "A".

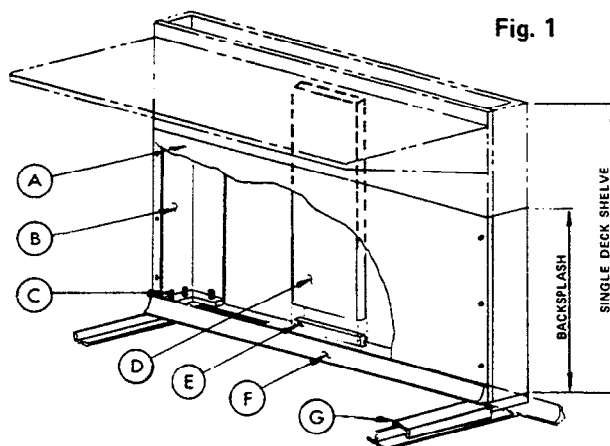


Fig. 1

FLUE RISER & BACKSPLASH ASSEMBLY INSTALLATION INSTRUCTIONS

(ON K.D. UNITS)

MODEL: 14-32

1. Lower riser "A" onto range, line up holes in riser bracket "A" with holes in range "B". Secure riser to range with (4) 10-24 x 1" screws, (4) 1/4" flat washers, (4) 3/16" lock washers, and (4) 10-24 square nuts provided.
2. Place flue extension "C" over protruding collar of flue box "D".
3. Attach wall shield "E" to riser with (11) hex head sheet metal screws provided.

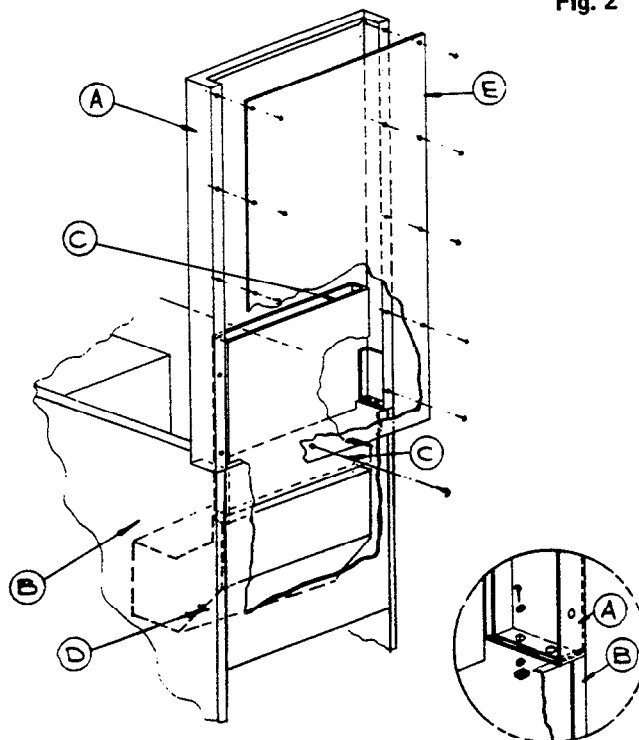


Fig. 2

**PERFORMANCE CHECK:**

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

1. Verify correct gas type.
2. Gas pressure.
3. Check gas supply connections.
4. Internal gas connections.
5. Internal electrical connections.
6. Pilots – adjustment and ignition.
7. Burners – adjustment and ignition.
8. Thermostat – check for correct calibration – calibrate if necessary.
9. Check for correct position of flue extension.
10. Check drain valve for correct operation.
11. Check frypot for leaks.
12. Advise user on cleaning procedures.

DEEP FAT FRYER USER'S GUIDE

LIMITED WARRANTY

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

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

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

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

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

Repairs under this warranty are to be performed only by a Southbend Authorized Service Agency. Southbend can not be responsible for charges incurred from other than Authorized Southbend Agencies.

THIS WARRANTY MUST BE SHOWN TO AN AUTHORIZED SERVICE AGENCY WHEN REQUESTING IN-WARRANTY SERVICE WORK. THE AUTHORIZED SERVICE AGENCY MAY AT HIS OPTION REQUIRE PROOF OF PURCHASE.

This warranty does not cover services performed at overtime or premium labor rates nor does Southbend assume any liability for extended delays in replacing or repairing any items in the equipment beyond the control of Southbend. "Southbend shall not be liable for consequential or special damages of any nature that may arise in connection with such product or part." Should service be required at times which normally involve overtime or premium labor rates, the owner shall be charged for the difference between normal service rates and such premium rates.

In all circumstances, a maximum of one hundred miles in travel and two and one half hours (2.5) travel time shall be allowable. In all cases the closest Southbend Authorized Agency must be used.

The actual warranty time periods and exceptions are as follows:

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

Exceptions to standard warranty, effective within above limitations:

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

Sight Glasses, Cathodic Descalers or Anodes90 days material and labor

Stainless Steel Fry Pot4 years extended material warranty on fry pot only — no labor

Stainless Steel Open Top Burners4 years extended material warranty on burners only — no labor

Pressure Steam Boiler ShellProrated 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."



OPERATION

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

THEORY OF OPERATION: All Southbend Fryers are immersion tube fryers. This is the most efficient method of transmitting heat into the frying compound.

The tubes are actually large heat exchangers. Each tube is heated by a burner at its front, which propels its flame and heat into the tube, toward the rear, where it is vented into a flue box. The combined heat transfer area of the tubes is much greater than other types using element coils or under-fired pots. Consequently, heat transfer per square inch is lower, as is the temperature, but because of the increased surface area, immersion tube fryers transfer more heat into the fat. The lower temperature of the heating surface prevents scorching and carbonization of the frying compound. Higher heat transfer rate gives faster recovery between loads.

Another advantage of immersion tube fryers is the cold zone. As the fat is heated it passes between and over the tubes and rises into the frying zone, where it imparts heat into the product. After giving up heat, it descends to the cooler zone below the tubes. Food particles and crumbs are dropped and trapped in the cold zone as the oil awaits to be recirculated. The cold zone concept helps keep the oil circulating and clean of debris.

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.

WARNING: HOT FRYING COMPOUND

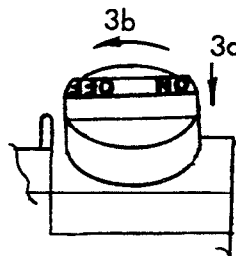
Contact with hot frying compound will cause severe burns. Always use caution. Frying compound at 200°F is more dangerous than boiling water.

CAUTION: NEVER OPERATE THE FRYER WITHOUT SUFFICIENT FRYING COMPOUND TO COVER THE TUBES.

A. LIGHTING:

Open compartment door.

1. Manual gas valve must be "OPEN."
2. Turn thermostat to "OFF" (lowest position).
3. Pilot can be ignited with a match or taper.
 - a. Depress knob on Unitrol by pushing down.
 - b. Turn the knob on Unitrol counterclockwise to the pilot position.
 - c. While holding knob depressed, ignite pilot and hold knob depressed for about 30 seconds. If pilot does not stay ignited when knob is depressed, procedure must be repeated and knob held in longer. Adjustment of pilot flame may be required.
 - d. When pilot stays ignited, turn the knob counterclockwise on Unitrol to "ON." (Do not depress knob in this step.)
 - e. Do NOT turn thermostat "ON" until fryer is filled.



B. SHUT-DOWN PROCEDURE

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

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

**C. RELIGHTING:**

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

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

WARNING: In the event of main burner ignition failure, a 5 minute purge period must be observed prior to re-establishing ignition source.

FILLING THE FRY KETTLE:

1. Close drain valve completely before filling the fry kettle.
2. When the fryer is new, fill each kettle with water and clean thoroughly, as explained in the CLEANING INSTRUCTIONS, in order to remove protective coatings and any foreign matter.
3. Recommended shortening capacity for the 14-series is 42 lbs., and for the 18-series, 65 lbs.
4. Remove the basket support frame when filling the kettle with solid shortening.
5. When solid shortening is used, be careful not to bend, break or twist the thin capillary wires of the sensing elements located in the right-hand front corner of the kettle.
6. Pack solid shortening into the zone below the tubes, all spaces between the tubes, and at least an inch above the top of the tubes before lighting the fryer. If any air spaces are left around the heat tube surfaces when the heat is turned on, the tube surfaces will become red hot, burn the shortening, weaken the fry kettle, and could result in a fire.

CAUTION: *NEVER ATTEMPT TO MELT A SOLID BLOCK OF SHORTENING ON TOP OF THE HEAT TUBES. NEVER START THE BURNERS UNDER AN EMPTY KETTLE.*

7. To prevent burning or scorching the shortening, keep the thermostat set at the lowest temperature until all the shortening between and above the tubes has been melted. Additional shortening can then be added until the desired frying depth has been reached.
8. Replace the basket support frame over kettle heat tubes.

AUTOMATIC PILOT VALVE:

This valve provides automatic safety shutoff for the fryer when the pilot flame is extinguished. When the pilot flame is burning, the valve is held open electromagnetically by the electrical current from a thermopile in the pilot burner flame. When the pilot flame goes out, generation of current ceases and the valve closes automatically.

HIGH LIMIT CONTROL:

These fryers are equipped with a secondary heat control which prevents the oil temperature from rising above 475°F.

In the event the fryer shuts down due to this condition, the frying compound must be cooled to below 400°F before the pilot burner can be reignited. When the oil has cooled, use the lighting procedure and the fryer will be back in operation. If problem persists, contact your serviceman.

WARNING: In the event a gas odor is detected, shut down equipment at the main shutoff valve and contact the local gas company or gas supplier for service.



COOKING HINTS

SOME DO'S AND DON'TS OF GOOD FRYING PRACTICES

FRYING DO'S

1. Make sure kettles are clean.
2. Make sure thermostats are registering and functioning properly.
3. Fill kettles only to proper frying level, which is 2½" above the tubes when the frying fat is at frying temperature. A fry level line is stamped on the tank.
4. Maintain proper level of frying fat in the kettle by occasional additions of fresh fat as the kettle fries down.
5. Keep heating tubes covered at all times when heat is on.
6. Fry at temperatures in the range of 325°F to 375°F.
7. Turn heat in the kettles to 200°F, or preferable off between frying periods, or during any periods of time when this is practical.
8. Fry foods in amounts only up to a full kettle load; a full kettle loading being the point where the temperature recovers to the dial setting and the thermostat turns off the burner before the food is completely fried or done.
9. Remove food baskets from kettle as soon as food is done, allowing food to drain over kettle a minimum of 30 seconds.
10. Keep fat as clean as possible at all times, removing immediately any floating burned particles.
11. Make sure baskets are sound and don't leak food into kettle.
12. Drain kettle, filter fat and remove all residue from cold zone at least once daily. Boil out kettle and baskets with detergent at least once a week, scraping off any foreign materials not yielding to the treatment. Rinse kettle several times by filling with fresh water and bring to boil. Follow procedure under "MAINTENANCE" section.
13. Keep kettles covered when not in use.

FRYING DON'TS

1. Don't overfill the kettle; above line on rear of tank.
2. Don't allow fat in kettle to fry down to the point where there is insufficient fat in which to fry a full load.
3. Don't have heat on tubes when they are not entirely covered with frying fat.
4. Don't allow fat in kettle to be heated above 375°F and never turn thermostats to 400°F or over, even when bringing up to temperature.
5. Don't allow unnecessary moisture or breading material to get into frying kettle.
6. Don't allow fat in kettles to remain at frying temperature for long periods of time without frying taking place.
7. Don't overload frying kettle with food to be fried.
8. Don't pack the food too tightly in the baskets.
9. Don't add foreign fats to kettle such as bacon, beef drippings, or waste fat.
10. Don't fry bacon in deep frying kettle.
11. Don't salt foods over or near the frying kettle.
12. Don't allow visible burned particles to remain floating in fry kettle.
13. Don't allow exhaust stack accumulations to drip back into the kettle.

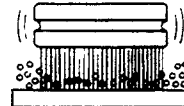


PERFORMANCE:

TYPICAL PRODUCTION	14" FRYERS	18" FRYERS
Potatoes – Raw to finished	70 Lbs. per Hr.	115 Lbs. per Hr.
– Blanched to finished	285 Lbs. per Hr.	360 Lbs. per Hr.
Chicken – Raw to finished	45 Lbs. per Hr.	60 Lbs. per Hr.
– Blanched to finished	85 Lbs. per Hr.	110 Lbs. per Hr.

WARNING: Adjustments and service work may be performed only by a qualified technician who is experienced in, and knowledgeable with, the operation of commercial gas cooking equipment. However, to assure your confidence, contact your Authorized Service Agency for reliable service, dependable advice or other assistance, and for genuine factory parts.

MAINTENANCE



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-Latest Edition, CAN1-6.10-88 and a quick-disconnect device that complies with the standard for quick-disconnect devices for use with gas fuel, ANSI Z21.41-Latest Edition, and addenda. 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.

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

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.

Southbend equipment is sturdily constructed of the best quality materials and is designed to provide durable service when treated with ordinary care. 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 use.

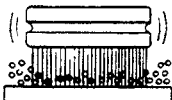
WARNING: If necessary to move the fryer for cleaning, etc., drain liquid first to avoid death or serious injury.

FRY KETTLE CLEANING DAILY:

1. Turn Unitrol dial to "PILOT" position.
2. Place suitable container under the drain and drain the fry kettle completely.
3. Remove the basket support frame and flush out any sediment remaining in the kettle with a little hot shortening.
4. Wipe off the basket support frame and the inside of the fry kettle with a clean cloth.

CAUTION: SOME AREAS OF THE FRY KETTLE MAY BE HOT.

5. Close drain valve and strain the shortening back into the fry kettle through several thicknesses of cheesecloth or filter it back using a filter machine.
6. Replace the basket support frame, wipe clean, and the fryer is ready to operate when needed.
7. Add shortening to raise level to mark on rear of the fry pot.
8. Turn Unitrol dial to "ON" position.



MAINTENANCE

FRY KETTLE CLEANING WEEKLY:

1. Follow steps 1, 2, 3 and 4 above.
2. Close drain valve and fill kettle with a solution of warm water and a strong detergent or other strong cleanser.
3. Relight the fryer and bring the solution to a gentle boil for at least five minutes.
4. Turn off main burners and let the solution stand until the gum deposits are softened and the carbon spots and burned grease spots can be rubbed off.
5. Scrub the kettle walls and heat tubes, then drain out kettle and rinse it with clean water mixed with two ounces of vinegar per gallon.
6. Refill the kettle with clean water and boil again.
7. Turn off gas and drain and rinse well until clean.
8. Wipe dry with a clean cloth.
9. Refill as specified in section "FILLING THE FRY KETTLE."

OTHER CLEANING MONTHLY:

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

Following daily and periodic maintenance procedures will enhance long-life for your equipment. Climatic conditions — salt air — may require more thorough and frequent cleaning or the life of the equipment could be adversely affected.

BLACK BAKED ENAMEL: Allow equipment to cool 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 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 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.

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

GAS SAVING TIPS:

Use these reminders to help develop energy-saving procedures and habits. Using less natural or propane gas saves energy, and money too.

1. Limit preheat time to 5-10 minutes.
2. Set thermostat at desired temperature.
3. Do not overheat. Never use temperatures higher than 375° F.
4. Turn fryers off during slack periods.
5. Filter oil daily. Clean fryer kettle thoroughly at least once a week.

USER TIPS:

1. Smoking fat means temperature is too high or fat is broken down.
2. Gum in kettle denotes need for thorough cleaning.
3. Use different fat for oily foods (mackerel, nutmeg, etc.) than for foods with water soluble flavors (potatoes, onions, etc.).
4. Taste fat for quality. Replace it regularly.
5. Poor fat cannot produce good food.

DEEP FAT FRYER 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 gas cooking equipment. However, to assure your confidence, contact your Authorized Service Agency for reliable service, dependable advice or other assistance, and for genuine factory parts.

WARNING: 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.

All units are adjusted at the factory. In case of problems in operation at initial installation, check type of gas and manifold pressure and compare with information listed on the serial plate.

AUTO SAFETY PILOT:

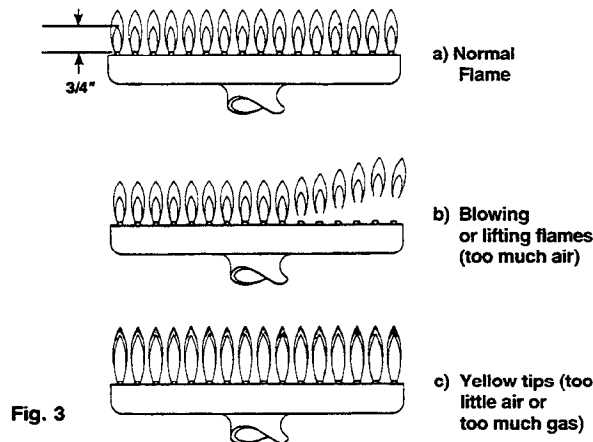
The pilot flame should surround the thermopile for $\frac{1}{2}$ ". It must be large and sharp enough to cause the bulb to glow a dull red, or sufficient to hold the safety valve open.

1. Remove pilot adjustment cap (see wiring diagram at rear of manual for location).
2. Adjust pilot key to provide properly sized flame.
3. Replace pilot adjustment cap.

MAIN BURNERS: The main burners should burn with a steady blue flame (see Fig. 3a) and the inner cones of the flame from each port should be about $\frac{3}{4}$ " long. The flame from each main burner should enter each heat tube without touching the front of the fry kettle or the sides, top or bottom of each tube.

On most gases the air collar and locknut on the brass burner fitting, at the bottom of each burner, can be screwed all the way down (turned clockwise as far as possible). If the flame is lifting or blowing (see Fig. 3b) screw the air collar up (counterclockwise) to decrease burner air supply. Then screw locknut hard against the bottom of the air collar after position for the best flame is obtained.

To eliminate yellow tips (see Fig. 3c) on the burner flames, screw the locknuts and air collars down as far as they will go to increase the burner supply air. If tips are still yellow, call your qualified service agency.





ADJUSTMENTS

PRESSURE REGULATOR:

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

1. Turn thermostat "OFF" (lowest position) and Unitrol knob to "PILOT" setting.
2. Remove pressure tap plug from burner manifold located directly above the Unitrol in the cabinet.
3. Install a fitting appropriate to connect a manometer.
4. Turn Unitrol dial to "ON" position and thermostat "ON." The burners will ignite. Be certain sufficient frying compound is covering the tubes.
5. With burners on, read manometer.
6. If manometer does not read 4" W.C. for natural gas, or 10" W.C. for propane gas, adjust regulator.
7. Remove regulator adjustment screw cap (see diagram at rear).
8. With small screwdriver rotate adjustment screw "CLOCKWISE" to increase or "COUNTER-CLOCKWISE" to decrease pressure. Be sure to adjust with burners "ON."
9. Turn thermostat "OFF" and set Unitrol knob to "PILOT" position.
10. Remove manometer and replace pressure tap plug.
11. Replace adjustment screw cap.

CHECKING CALIBRATION OF THERMOSTAT:

All thermostat controls are carefully calibrated at the factory. (i.e.: The dial is properly set to control appliance temperatures accurately.) Only a qualified appliance serviceman should perform this adjustment.

1. To check appliance temperatures, use a thermocouple-type temperature test instrument or reliable thermometer. Place the thermocouple of test instrument or thermometer in the center of the kettle.
2. Turn the control dial to the temperature setting requiring the greatest accuracy. Allow enough time for temperature to stabilize, or until several temperature readings are identical.
3. Recalibrate when setting and actual temperature differ by more than 10° F.

RECALIBRATE CONTROL AS FOLLOWS: (see Fig. 4)

1. Remove dial from dial shaft "B." Be careful dial shaft does not rotate in either direction which would change the dial setting.
2. Hold dial shaft "B" steady and with a screwdriver, turn calibration screws "A" clockwise to decrease and counter-clockwise to increase the temperature.
3. Replace dial. Let the appliance operate until the temperature has stabilized before a final check is made to determine whether or not the calibration has been corrected.

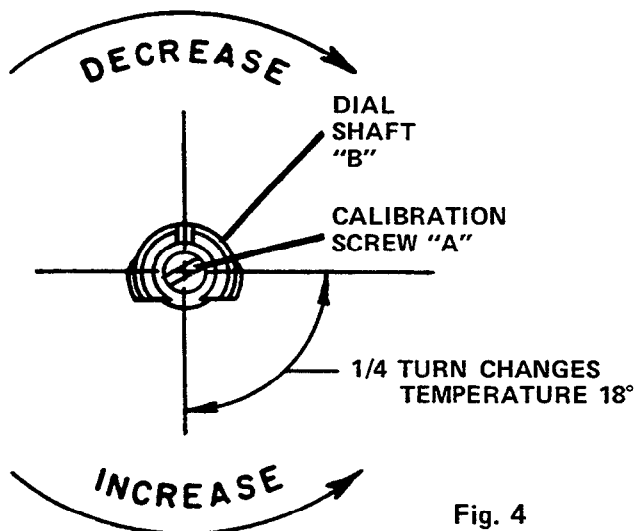


Fig. 4

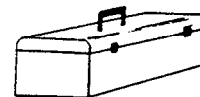
ADJUSTMENTS



UNIT	BURNER	GAS TYPE	MANIFOLD PRESSURE	NUMBER PER UNIT	RATE EA. BTUs/HR.	TOTAL RATE BTUs/HR.	ORIFICE SIZE
14-32	Main	Nat.	4" W.C.	4	22,500	90,000	#44 - .086" dia.
14-42		Prop.	10" W.C.	4	22,500	90,000	#54 - .0024" dia.
14-36	Pilot	Nat.	4" W.C.	1	900	900	#77 - .018" dia.
		Prop.	10" W.C.	1	900	900	.011" dia.
18-42	Main	Nat.	4" W.C.	5	22,500	112,500	#44 - .086" dia.
		Prop.	10" W.C.	5	22,500	112,500	#54 - .0024" dia.
18-36	Pilot	Nat.	4" W.C.	1	900	900	#77 - .018" dia.
		Prop.	10" W.C.	1	900	900	.011" dia.

W.C. = Water Column

SERVICE



TROUBLE SHOOTING:

Problem

Look for —

Burners do not come on

- gas supply to unit off.
- manual gas valve in unit off.
- Unitrol in "OFF" or "PILOT" position.
- pilot not ignited.
- thermostat not "ON."

Pilot will not stay ignited

- Unitrol in "OFF" position.
- pilot gas not adjusted properly.
- gas supply to unit off.
- valve in unit off.
- bad thermopile.
- dirty thermopile connections at Unitrol or high limit.
- bad magnet assembly in Unitrol.
- clogged orifice.
- draft condition.
- air in gas line.
- improper ventilation system.
- bad high limit.
- oil excessively hot.

Pilot produces carbon deposits

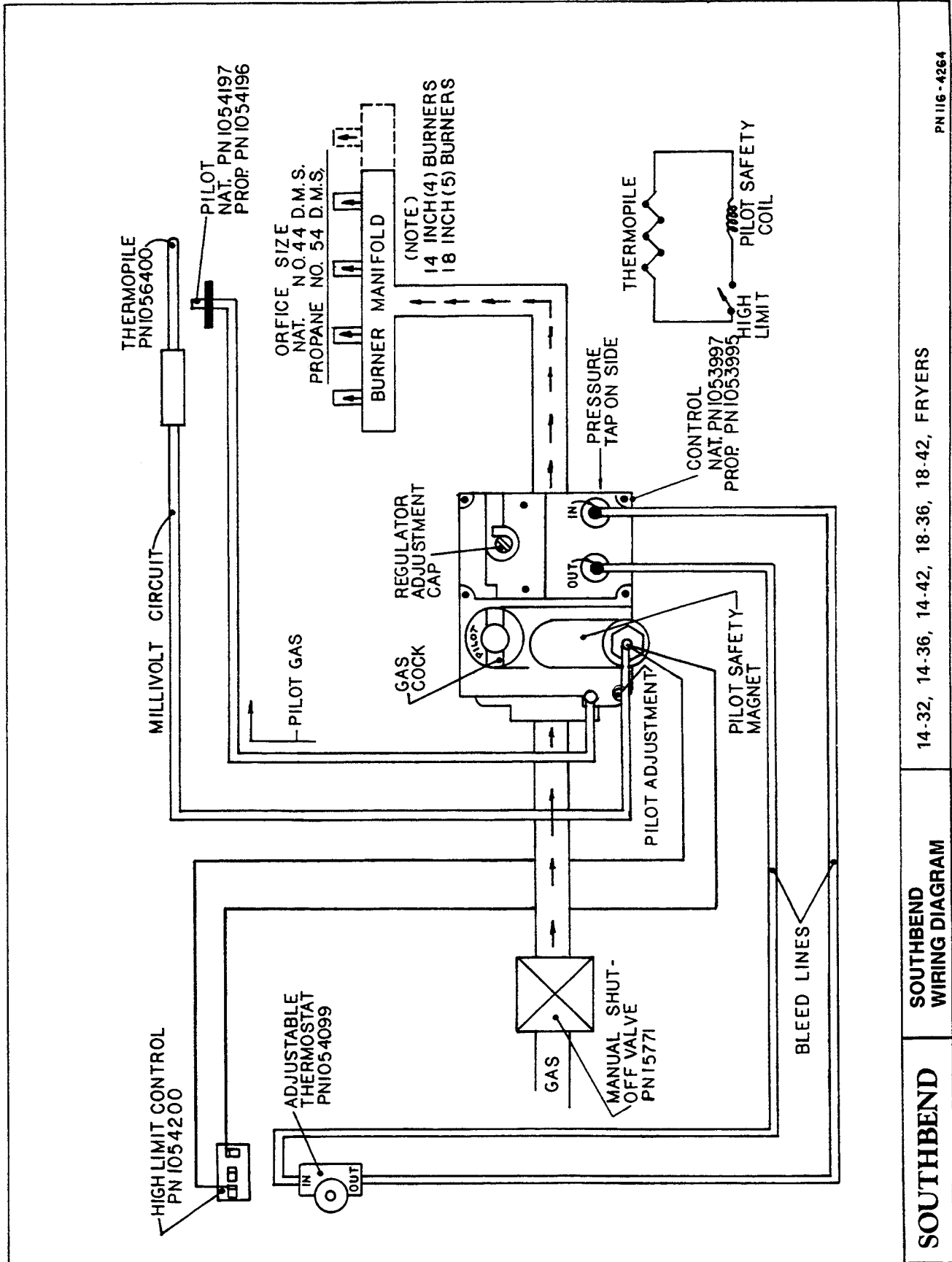
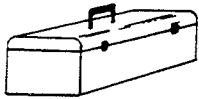
- unit connected to wrong gas supply.
- pressure regulator not adjusted correctly.
- pilot gas not adjusted correctly.

Burners produce carbon deposits

- wrong size orifices.
- burner air not adjusted properly.
- connected to wrong gas supply.
- pressure regulator not adjusted correctly.

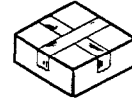
NOTE: Vibrations or shock caused by shaking or pounding baskets on tank deck or by slamming door may cause Hi-Limit Control Switch to open. If this condition persists, additional cushioning may be added to the rubber grommets supporting this control to absorb these shocks.

SERVICE



DEEP FAT FRYER PARTS

PARTS



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

The serial plate is located on the back of the door — upper left corner.

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

When ordering, 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 Depot or Southbend Authorized Service Agency. If necessary, please consult Southbend Escan Parts Department for assistance.

FRY POT IDENTIFICATION AND ORDERING INFORMATION:

If the second digit from left on the serial number (plate located inside cabinet door) is “O” the tank is colded-rolled. If the second digit is a “4” the tank is stainless. The stainless can be further identified by applying a magnet to the bottom of the tank. The magnet will not hold on stainless, but will be attracted by cold-rolled.

There is a five-year warranty from date of installation on the stainless tanks (2nd thru 5th year covers replacement part f.o.b. factory only — 1st year covers parts and labor) and a one-year warranty on cold-rolled.

14" AND 18" TANKS:

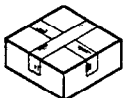
The 14" pots have 4 flame tubes and the 18" pots have 5 flame tubes.

OLD STYLE AND NEW STYLE TANKS:

There are both “old style” and “new style” tanks in the field. They are not interchangeable. If the fifth digit of the serial number is a “5” through “9”, this indicates that it is probably an “old” type frypot. If the fifth digit is a “0” through “4”, this probably indicates a “new” frypot. If there is any question, measure the distance from the top of the drain — with the drain shutoff valve removed — to the bottom of the pilot bracket. This distance on the “old” tank is 3 $\frac{3}{8}$ ". The distance on the new style tank is 2 $\frac{3}{4}$ ". In addition, *almost* all new style tanks have a small protruding drain tap to the left of the main drain for a filter attachment. *When ordering a replacement frypot, please indicate whether it is an “old” style or “new” style tank in addition to the part number.*

BAFFLES:

All replacement tanks being shipped have baffles that can be identified by a piece that stands straight up in the center of the flame tube. These baffles are tack-welded to keep them in place during shipment. There is no problem if they should happen to come loose. These baffles are replaceable if they should burn out. They are Part Number 1163551 and may be ordered from our Parts Department. Replacement baffles should not be welded in place; merely insert in the center of the flame tube.



PARTS

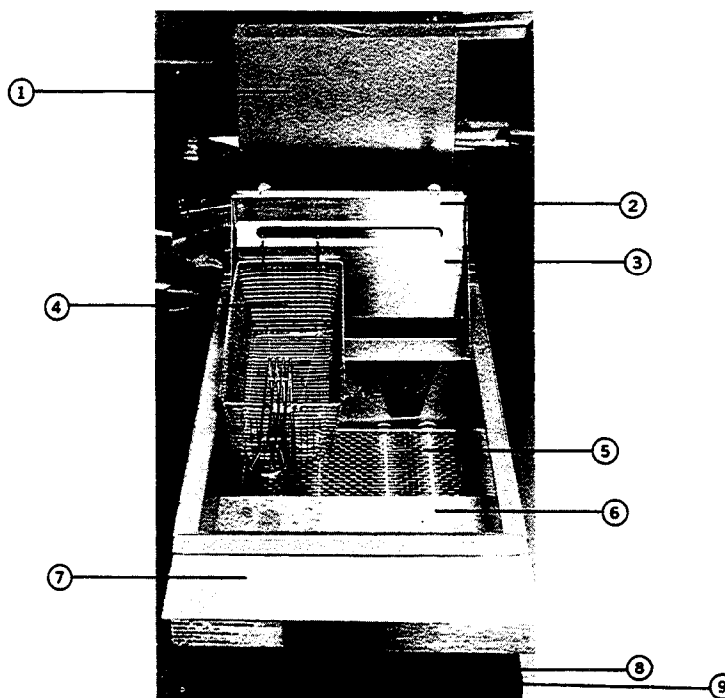
KEY NO.	PART NO.	DESCRIPTION	USAGE				
			14-32	14-36	14-42	18-36	18-42
1	1161318	FLUE EXTENSION	1				
1	1160577	FLUE EXTENSION		1	1		
1	1161399	FLUE EXTENSION (2975)				1	1
2	4440014	BASKET HANGER KIT	1	1	1		
2	4440015	BASKET HANGER KIT				1	1
3	1161727	REAR COLLAR PLATE ASM. w/FILLER		1			
3	1160528	REAR COLLAR PLATE ASM.			1		
3	1164888	COLLAR PLATE FILLER (1161764)			1		
3	1162011	REAR COLLAR PLATE ASM. (1109298)				1	
3	1127300	COLLAR PLATE FILLER				1	
3	1161720	REAR COLLAR PLATE ASM.					1
3	1164891	COLLAR PLATE FILLER (1127301)					1
4	P9181	FRYER BASKET – TWIN SIZE	2	2	2		
4	P9184	FRYER BASEKT – FULL SIZE – OPTIONAL					
4	P9183	FRYER BASKET – TWIN SIZE				2	2
4	P9185	FRYER BASKET – FULL SIZE – OPTIONAL					
5	1140700	BASKET SUPPORT (CRUMB) SCREEN (P9180)	1	1	1		
5	1140701	BASKET SUPPORT (CRUMB) SCREEN (P9182)				1	1
6	1036669	*NEW STYLE FRY TANK – STNLS. ST. (1036669) (1036691)	1	1	1		
6	1036769	*NEW STYLE FRY TANK – STNLS. ST. (1036769) (1036793)				1	1
6	1036684	*OLD STYLE FRY TANK – STNLS. ST. (1036616-1036698) (1036685)	1	1	1		
6	1036780	*OLD STYLE FRY TANK – STNLS. ST. (1036704-1036798) (1036781)				1	1
7	1161341	FRONT RAIL	1				
7	1097693	FRONT RAIL ASM.		1	1		
7	1097692	FRONT RAIL ASM.				1	1
8	1097697	MANIFOLD WELD ASM.		1	1		
8	1097696	MANIFOLD WELD ASM.				1	1
9	P5239-7	1¼ MANIFOLD UNION ONLY		1	1	1	1

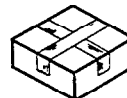
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1163930 STNLS. ST. FRYPOT COVER – OPTIONAL FOR 14 UNITS

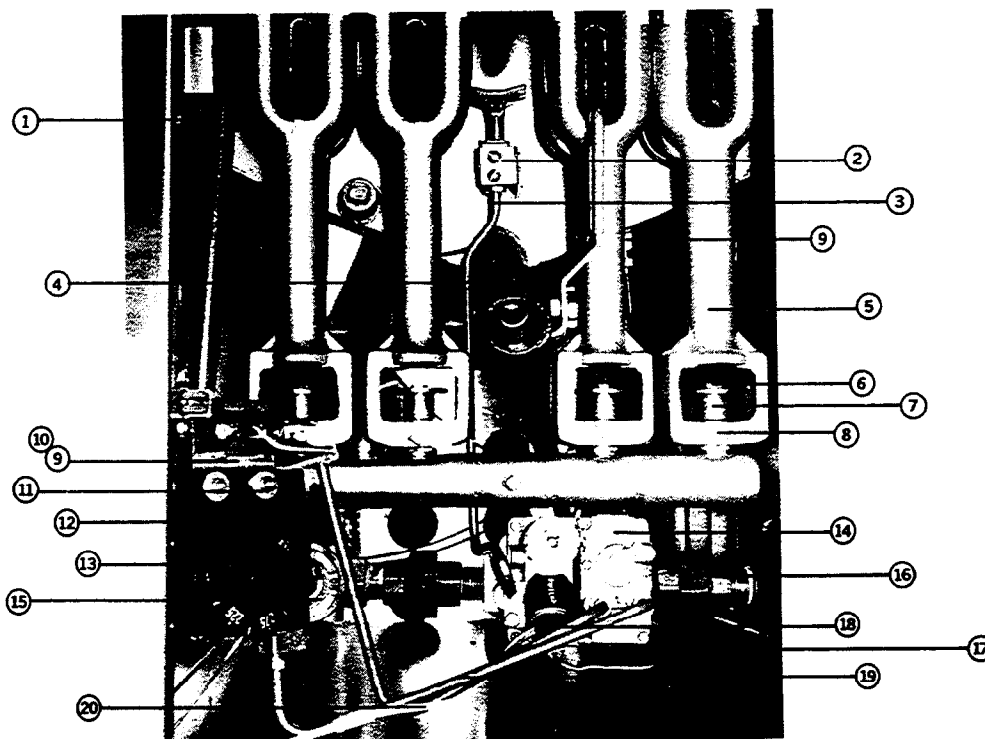
1163931 STNLS. ST. FRYPOT COVER – OPTIONAL FOR 18 UNITS

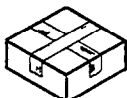
*Frypot identification and ordering information.





KEY NO.	PART NO.	DESCRIPTION	USAGE				
			14-32	14-36	14-42	18-36	18-42
1	1054800	MAIN SUPPLY TUBE - 5/8" O.D.		1	1		
1	1057412	MAIN SUPPLY TUBE - 5/8" O.D.				1	1
2	1054197	PILOT ASM. - NAT. GAS	1	1	1	1	1
	1054118	PILOT ORIFICE ONLY - NAT. GAS (.018")					
2	1054196	PILOT ASM. - LP GAS	1	1	1	1	1
	1054111	PILOT ORIFICE ONLY - LP GAS (.011")					
3	1054803	PILOT SUPPLY TUBE - 1/4" O.D.	1	1	1		
4	1134799	1" NPT DRAIN VALVE	1	1	1	1	1
	1000900	1" NPT DRAIN EXTENSION (Not Shown)	1	1	1	1	1
5	1036607	BURNER - NAT. OR LP	4	4	4	5	5
6	1036611	BURNER ORIFICE - NAT. GAS #44					
6	1036610	BURNER ORIFICE - LP GAS #54					
7	1036605	AIR COLLAR	4	4	4	5	5
8	1036604	LOCK NUT	4	4	4	5	5
9	1054200	HIGH LIMIT CONTROL	1	1	1	1	1
10	1054900	HIGH LIMIT CONTROL BRACKET	1				
10	1162422	HIGH LIMIT CONTROL BRACKET		1	1	1	1
11	1086100	RUBBER GROMMET	2	2	2	2	2
12	1054099	THERMOSTAT - GS TYPE WITH DIAL	1	1	1	1	1
	1054000	THERMOSTAT ONLY					
13	1054001	DIAL ONLY FOR THERMOSTAT (1054099)					
14	1053997	UNITROL - NAT. GAS	1	1	1	1	1
14	1053995	UNITROL - LP GAS	1	1	1	1	1
	1053900	*PRESSURE CONVERSION PLATE FOR UNITROL - NAT. GAS					
	1053906	PRESSURE CONVERSION PLATE FOR UNITROL - LP GAS					
	1053905	MAGNET FOR UNITROL					
15	15771	MANUAL SHUTOFF VALVE	1	1	1	1	1
16	P5239-4	PIPE UNION	2	2	2	2	2
17	1056400	THERMOPILE	1	1	1	1	1
18	1054801	UNITROL TO THERMO TUBE - 1/4" O.D.	1				
18	1162394	VALVE OUT/THERMO IN TUBE - 1/4" O.D.		1	1		
19	1054802	THERMO OUT/UNITROL IN TUBE - 1/4" O.D.	1				
19	1162409	VALVE IN/THERMO OUT TUBE - 1/4" O.D.		1	1		
20	1163417	LEAD WIRE ASM. (1086299-1163416) (1054400)	1	1	1	1	1
	1163551	4" HEAT TUBE BAFFLE (Not Shown)	4	4	4	5	5





PARTS

MISCELLANEOUS PARTS NOT SHOWN IN PHOTOS

PART NO.	DESCRIPTION	USAGE				
		14-32	14-36	14-42	18-36	18-42
1163223	VALVE PANEL – CHROME (Used on Black or Stnls. Units)	1				
1164540	VALVE PANEL – BLACK (1103802)		1	1		
1164541	VALVE PANEL – STNLS. STEEL (1103803)		1	1		
1164542	VALVE PANEL – BLACK (1103804)				1	1
1164543	VALVE PANEL – STNLS. STEEL (1103805)				1	1
1161667	RIGHT BODY SIDE – BLACK	1				
1161668	RIGHT BODY SIDE – STNLS. STEEL	1				
1161669	LEFT BODY SIDE – BLACK	1				
1161670	LEFT BODY SIDE – STNLS. STEEL	1				
1161681	RIGHT BODY SIDE – BLACK		1	1		
1161680	RIGHT BODY SIDE – STNLS. STEEL		1	1		
1161683	LEFT BODY SIDE – BLACK		1	1		
1161682	LEFT BODY SIDE – STNLS. STEEL		1	1		
1161392	RIGHT BODY SIDE – BLACK (1199901)				1	1
1161391	RIGHT BODY SIDE – STNLS. STEEL (1199903)				1	1
1161394	LEFT BODY SIDE – BLACK (1199900)				1	1
1161393	LEFT BODY SIDE – STNLS. STEEL (1199902)				1	1
2917	BODY FRONT ASM. – BLACK	1				
2919-SS	BODY FRONT ASM. – STNLS. STEEL	1				
2835	BODY FRONT ASM. – BLACK		1	1		
2838-SS	BODY FRONT ASM. – STNLS. STEEL (2836)		1	1		
1163117	BODY FRONT ASM. – BLACK (2982)				1	1
1163118	BODY FRONT ASM. – STNLS. STEEL (2983)				1	1
2392	CABINET DOOR ASM. – BLACK	1	1	1		
2391	CABINET DOOR ASM. – STNLS. STEEL	1	1	1		
2385	CABINET DOOR ASM. – BLACK				1	1
2384	CABINET DOOR ASM. – STNLS. STEEL				1	1
1168294	SLIP JOINT HINGE, RIGHT (2857)					
1168295	SLIP JOINT HINGE, LEFT (2857)					
1173191	LEFT HINGE HALF					
1173192	RIGHT HINGE HALF					
12849	COMP. DOOR KNOB	1	1	1	1	1
1164132	DOOR STRIKER (1160001)	1	1	1	1	1
1164133	DOOR CATCH (1160014)	1	1	1	1	1
1004170	SPLASHER & SHELF ASM. – BLACK	1				
1004169	SPLASHER & SHELF ASM. – STNLS. STEEL FRONT & ENDS	1				
1000859	SPLASHER FRONT WELD ASM. ONLY – BLACK	1				
1000860	SPLASHER FRONT WELD ASM. ONLY – STNLS. STEEL	1				
1004093	SHELF WELD ASM. – BLACK	1				
1004092	SHELF WELD ASM. – STNLS. STEEL	1				
1161366	REAR WALL SHIELD ASM.	1				
1034111	LEG – BLACK – 1¼ 8% (1034100)	4	4	4	4	4
1034103	LEG – CHROME – 1¼ 8%					
1167093	LEG – STNLS. STEEL – 1¼ 8%					
1167549	CASTER ASM. – SWIVEL (1167549)					
1167550	CASTER ASM. – SWIVEL w/LOCK (1167550)					
1146201*	SCREW ¼ – 20 x ¾ HEX HEAD	16	16	16	16	16
1146500*	WASHER ¼, LOCK	16	16	16	16	16
1172650*	LEG PAD ¾ STUD	4	4	4	4	4
1174260*	LEG PACKAGE	1	1	1	1	1
1174265*	CASTER PACKAGE (OPTION)					
1166717	SOUTHBEND LOGO (1017201)	1	1	1	1	1
9252	SHIPPING CARTON (Crate)	1				
15727	SHIPPING CARTON (Crate)		1			
15733	SHIPPING CARTON (Crate)			1		
9253	SHIPPING CARTON (Crate)				1	1
9151	FOR OLD STYLE TYPE F-1 FRYER ONLY THERMOSTAT & DIAL – OLD STYLE					
9155	AUTO SAFETY SHUTOFF – OLD STYLE					
9149	THERMOSTAT (1054300) – OLD STYLE					
9150	PILOT BURNER – OLD STYLE					
1161609	OWNERS MANUAL – One copy furnished free. Additional copies are available thru your Parts/Service Distributor at additional cost.					

NOTE: High Shelves or Flue Risers are optional on Models 14-36, 14-42, 18-36, 18-42, and must be ordered as an accessory thru your Southbend equipment dealer.

* Change on legs and casters 4-1-91 to present: screws, washer and pad same for leg or caster package.

DEEP FAT FRYER

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.



A MIDDLEBY COMPANY

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2-94

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