



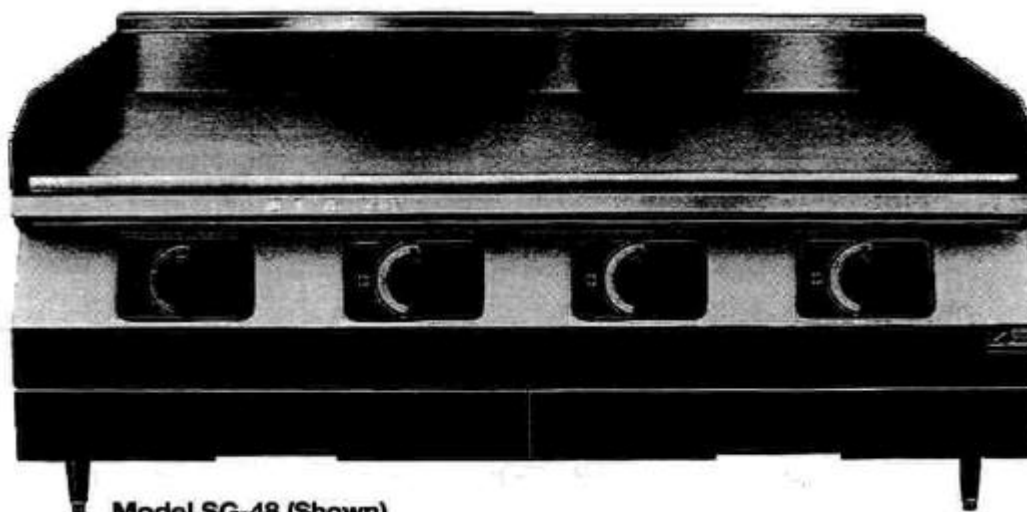
IMPORTANT FOR FUTURE REFERENCE Please complete this information and retain this manual for the life of the equipment. MODEL # _____ SERIAL # _____ DATE PURCHASED _____

OWNER'S MANUAL

INSTALLATION
USER'S GUIDE
SERVICE
PARTS

COUNTER GRIDDLE

MODELS: SG-24, SG-24E; SG-36, SG-36E
SG-48, SG-48E; SG-60, SG-60E
SG-72, SG-72E



Model SG-48 (Shown)

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.

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

Middleby Corp. Service Hot Line (800) 238-8444

\$9.00

COUNTER GRIDDLE

(Manual Section BP)

RETAIN THIS MANUAL FOR FUTURE REFERENCE

WARNING

**POST IN PROMINENT LOCATION, THE EMERGENCY TELEPHONE
NUMBER OF YOUR LOCAL GAS SUPPLIER AND INSTRUCTIONS TO
BE FOLLOWED IN THE EVENT YOU SMELL GAS.**

Instructions to be followed in the event the user smells gas shall be obtained by consulting the local gas supplier. If the smell of gas is detected, immediately call the emergency phone number of your local Gas Company. They will have personnel and provisions available to correct the problem.

FOR YOUR SAFETY

**DO NOT STORE OR USE GASOLINE
OR OTHER FLAMMABLE VAPORS AND LIQUIDS
IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.**

NOTICE

This product is intended
for commercial use only.
NOT FOR HOUSEHOLD USE.

WARNING

**EQUIPMENT MUST BE KEPT FREE
AND CLEAR OF COMBUSTIBLES
AT ALL TIMES.**

NOTICE

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

WARNING

Warranty will be void and the manufacturer is relieved of all liability IF...

(A) Service work is performed by other than a qualified technician

OR...

(B) Other than Genuine Southbend replacement parts are installed.

WARNING

**DO NOT OBSTRUCT THE FLOW OF COMBUSTION
AND VENTILATION AIR TO AND FROM YOUR GAS
COOKING 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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INSPECT FOR SHIPPING DAMAGE

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

- A) Apparent damage or loss must be noted on the freight bill at the time of delivery. It must then be signed by the carrier representative (Driver). If this is not done, the carrier may refuse the claim. The carrier can supply the necessary forms.
- B) Concealed damage or loss if not apparent until after equipment is uncrated, a request for inspection must be made to the carrier within 15 days. The carrier should arrange an inspection. Be certain to hold all contents plus all packaging material.



COUNTER GRIDDLE USER'S GUIDE

LIMITED WARRANTY

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

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

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

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

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

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

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

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

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

The actual warranty time periods and exceptions are as follows:

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

Exceptions to standard warranty, effective within above limitations:

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

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

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

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

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

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

In all cases parts covered by a five year warranty will be shipped FOB the factory after the first year.

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

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

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



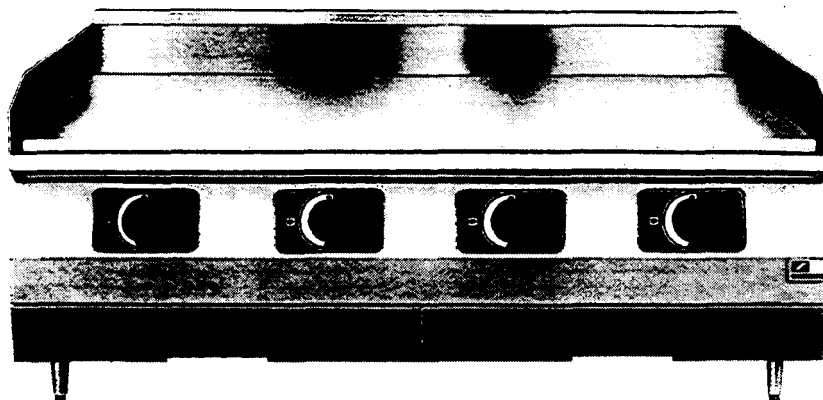
southbend

JOB _____ ITEM # _____

A MIDDLEBY COMPANY

COUNTER GRIDDLE Gas, Heavy Duty

MODELS: SG-24, SG-36, SG-48, SG-60, SG-72



Southbend Thermostatic Counter Griddles offer unsurpassed performance, combining proven control systems with Southbend quality and durability.

Standard Features:

- One inch thick polished rolled steel plate with 4" high rear and side splash guards.
- Stainless steel front and sides.
- **Flame failure safety device—Standard.**
- 3/4" rear gas connection and pressure regulator.

Capabilities:

- Independent thermostatic controls for precise temperature settings between 150°F and 450°F.
- 30,000 BTU burner every 12".
- Extremely uniform heat distribution across surface.
- Unsurpassed combustion efficiency.

Cleanability:

- 4" NSF approved legs.
- Spatula width grease trough.
- Hidden grease drawer with large capacity.
- Stub back interlocks with splash guard rear to eliminate spills between plate and stub back.

All Units:

Stainless steel front and sides standard. Rear and bottom panels are aluminized steel. A 5" stainless steel stub back is included at no charge. Reinforced double wall sides are fully insulated.

Technical Data

Unit dimensions, utility information, construction specifications and miscellaneous information is listed on the reverse side.

Warranty

One year parts and labor warranty at no extra charge from the date of purchase.

Model SG-48 — Stainless steel front and sides standard.

OPTIONS:

- ☐ Stainless steel stand
- ☐ Stainless steel Intermediate shelf for
- ☐ Casters for stand
- ☐ 2" Insulator base
- ☐ Stainless rear and bottom
- ☐ Fully or partially grooved griddle plate
- ☐ Hard chrome griddle plate surface
- ☐ 5/8" Thick polished steel plate

• INQUIRE TO FACTORY FOR SPECIAL OR CUSTOM REQUIREMENTS

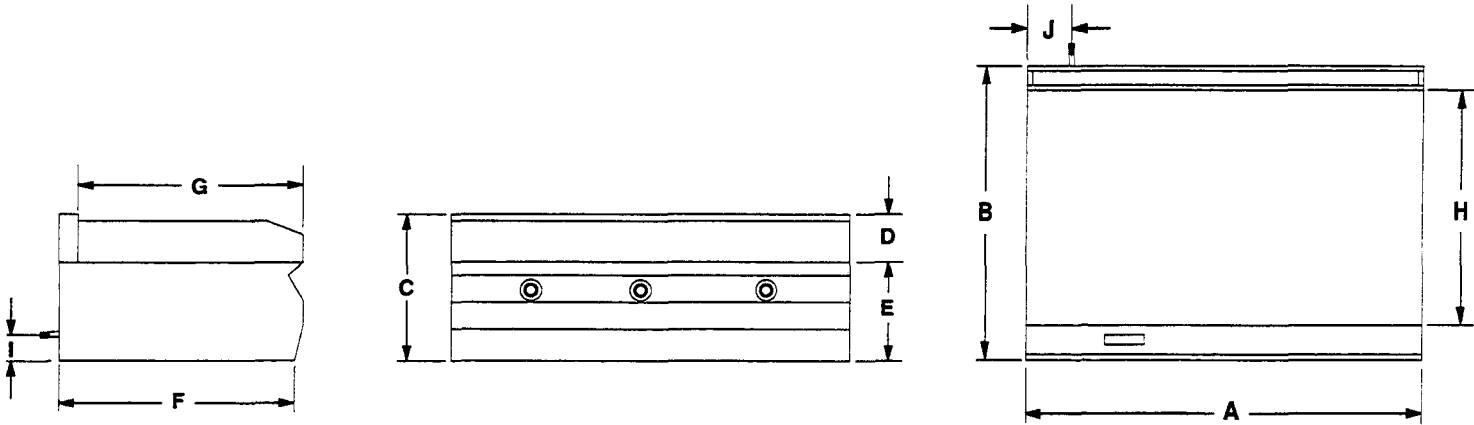
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1100 Old Honeycutt Road
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(800) 348-2558

MODELS: □ 50-24 □ SG-SG □ SG-48 □ SG-60 □ SG-72

For dimensional purposes only. Not for scale.



MODELS	EXTERIOR								3/4" GAS CONNECTION		BURNERS (BTUea.)	CRATE SIZE				
	Width	Depth	Height									Width	Depth	Height	Cubic Volume	Crated Weight
	A	B	C	D	E	F	G	H	I	J						
□ SG-24	24" (610)	30" (762)	18" (457)	5" (127)	13" (330)	28 ⁷ / ₈ " (733)	27 ¾" (704)	24" (610)	2 ³ / ₈ " (60)	1 ¾" (45)	2 (30,000)	31" (787)	39" (991)	24" (610)	16.8cu.ft. .47 cu. m.	305 lbs.
□ SG-36	36" (914)	30" (762)	18" (457)	5" (127)	13" (330)	28 ⁷ / ₈ " (733)	27 ¾" (704)	24" (610)	2 ³ / ₈ " (60)	1 ¾" (45)	3 (30,000)	55" (1397)	39" (991)	24" (610)	28.9cu.ft .81 cu. m.	445 lbs.
□ SG-48	48" (1219)	30" (762)	18" (457)	5" (127)	13" (330)	28 ⁷ / ₈ " (733)	27 ¾" (704)	24" (610)	2 ³ / ₈ " (60)	1 ¾" (45)	4 (30,000)	55" (1397)	39" (991)	24" (610)	28.9cu.ft. .81 cu. m.	545 lbs.
□ SG-60	60" (1524)	30" (762)	18" (457)	5" (127)	13" (330)	28 ⁷ / ₈ " (733)	27 ¾" (704)	24" (610)	2 ³ / ₈ " (60)	1 ¾" (45)	5 (30,000)	67" (1702)	39" (991)	24" (610)	36.3cu.ft 1.1 cam.	705 lbs.
□ SG-72	72" (1829)	30" (762)	18" (457)	5" (127)	13" (330)	28 ⁷ / ₈ " (733)	27 ¾" (704)	24" (610)	2 ³ / ₈ " (60)	1 ¾" (45)	6 (30,000)	80" (1702)	39" (991)	24" (610)	43.3cu.ft 1.3 cam.	890 lbs.

PERFORMANCE SPECIFICATIONS:

BTU Rating: Each burner rated 30,000 BTU/hour "natural" and "propane" gas. 2 burners on 24" wide models for total of 60,000 BTU/hour, 3 burners on 36" wide models for total of 90,000 BTU/hour, 4 burners on 48" wide models for total of 120,000 BTU/hour, 5 burners on 60" wide models for total of 150,000 BTU/hour, 6 burners on 72" wide models for total of 180,000 BTU/hour.

Preheat Time: Approximately 25 minutes to 350T.

INSTALLATION SPECIFICATIONS:

Free Standing Models: Required operating pressures are 4" W.C. for "natural" gas and 10" W.C. for "propane" gas. 3/4TMPT rear gas with pressure regulator is standard.

Flex Hose: Use only a commercial flex hose. The I.D. should not be smaller than the I.D. of the pipe from the unit to which it is connected.

CONSTRUCTION BIDDING SPECIFICATIONS:

Cabinet: Front, sides, and 5" riser are all stainless steel. Rear and bottom panels are aluminized steel. Reinforced double wall sides are fully insulated.

Griddle Plate: One inch thick polished rolled steel plate.

Gas/Heat Control Systems: Each foot of griddle is heated by a "U"-shaped burner. Each burner is controlled by a thermostatic gas valve for independent temperature control. One standing pilot services up to 4 burners. Each pilot is equipped with a flame failure safety device. 3/4" rear gas with pressure regulator is standard. Units over 48" wide are constructed of two bodies.

Approvals: A.G.A. and C.G.A. design certified, N.S.F. listed.

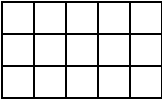
Southbend, in line with its policy to continually improve its products, reserves the right to change materials or specifications without notice.

INTENDED FOR COMMERCIAL USE ONLY. NOT FOR HOUSEHOLD USE.

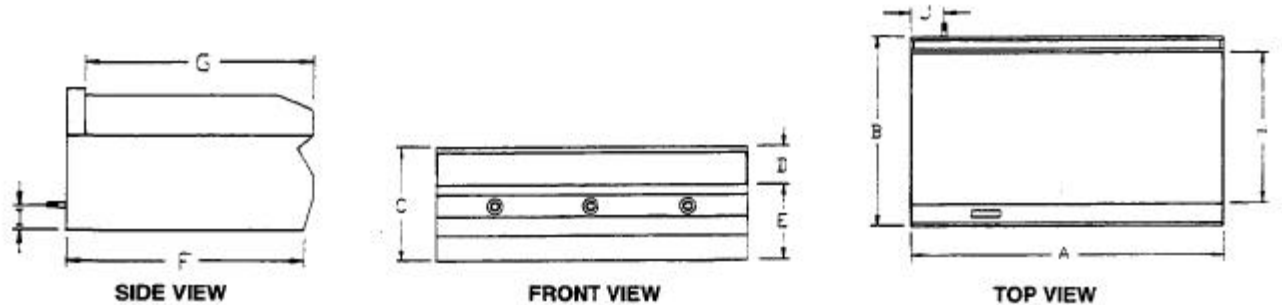


COUNTER GRIDDLE
INSTALLATION

SPECIFICATIONS



Not For Scale For Dimensional
Purposes Only



DIMENSIONS: () = Millimeters

MODELS	EXTERIOR			3/4" GAS CONNECTION							BURNERS (BTU ea.)	CRATE SIZE				
	Width	Depth	Height									Width	Depth	Height	Cubic Volume	Crated Weight
	A	B	C	D	E	F	G	H	I	J						
? SG-24	24"	30"	18"	5"	13"	28 7/8"	27 1/8"	24"	2 3/8"	1 3/4"	2	31"	39"	24"	16.8cu.ft.	305 lbs.
? SG-24E	(610)	(762)	(457)	(127)	(330)	(733)	(704)	(610)	(60)	(45)	(30,000)	(787)	(991)	(610)	.47 cu. m.	
? SG-36	36"	30"	18"	5"	13"	28 7/8"	27 1/8"	24"	W	1 3/4"	3	55-	39"	24"	28.9cu.ft.	445 lbs.
? SG-36E	(914)	(762)	(457)	(127)	(330)	(733)	(704)	(610)	(60)	(45)	(30,000)	(1397)	(991)	(610)	.81 cu. m.	
? SG-48	48"	30"	18"	5"	13"	28 7/8"	27 1/8"	24"	2 3/8"	1 3/4"	4	55"	39"	24"	28.9 cu. ft.	545 lbs.
? SG-48E	(1219)	(762)	(457)	(127)	(330)	(733)	(704)	(610)	(60)	(45)	(30,000)	(1397)	(991)	(610)	.81 cu. m.	
? SG-60	60"	30"	18"	5"	13"	28 7/8"	27 1/8"	24"	2 3/8"	1 3/4"	5	67"	39"	24"	36.3 cu. ft.	705 lbs.
? SG-60E	(1524)	(762)	(457)	(127)	(330)	(733)	(704)	(610)	(60)	(45)	(30,000)	(1702)	(991)	(610)	1.1 cu. m.	
? SG-72	72"	30*	18"	5"	13"	28 7/8"	27 1/8"	24"	2 3/8"	1 3/4"	6	80"	39"	24"	43.3 cu. ft.	890 lbs.
? SG-72E	(1829)	(762)	(457)	(127)	(330)	(733)	(704)	(610)	(60)	(45)	(30,000)	(1702)	(991)	(610)	1.3 cu. m.	

PERFORMANCE SPECIFICATIONS:
BTU Rating: Each burner rated 30,000 BTU/hour "natural" and "propane" gas. 2 burners on 24" wide models for total of 60,000 BTU/hour, 3 burners on 36" wide models for total of 90,000 BTU/hour, 4 burners on 48" wide models for total of 120,000 BTU/hour, 5 burners on 60" wide models for total of 150,000 BTU/hour, 6 burners on 72" wide models for total of 180,000 BTU/hour. **Preheat Time:** Approximately 13 minutes to 350°F.

INSTALLATION SPECIFICATIONS:
Free Standing Models: Required operating pressures are 4" W.C. for "natural" gas and 10" W.C. for "propane" gas. 3/4" NPT rear gas with pressure regulator is standard.
Flex Hose: Use only a commercial flex hose. The I.D. should not be smaller than the I.D. of the pipe from the unit to which it is connected.

CONSTRUCTION BIDDING SPECIFICATIONS:
Cabinet: Front, sides, and 5" riser are all stainless steel. Rear and bottom panels are aluminized steel. Reinforced double wall sides are fully insulated. **Griddle Plate:** One inch thick polished rolled steel plate.
Gas/Heat Control Systems: Each foot of griddle is heated by a "U"-shaped burner. Each burner is controlled by a thermostatic gas valve for independent temperature control. One standing pilot services up to 4 burners. Each pilot is equipped with a flame failure safety device. 3/4" rear gas with pressure regulator is standard. Units over 48" wide are constructed of two bodies.
Approvals: A.G.A. and C.G.A. design certified, N.S.F. listed.

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INTENDED FOR COMMERCIAL USE ONLY. NOT FOR HOUSEHOLD USE.



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.

THE UNIT, WHEN INSTALLED, MUST BE ELECTRICALLY GROUNDED AND COMPLY WITH LOCAL CODES, OR IN THE ABSENCE OF LOCAL CODES, WITH THE NATIONAL ELECTRICAL CODE ANSFNFA 70-LATEST EDITION.

CANADIAN INSTALLATION MUST COMPLY WITH CAN/CGA-B149.1 NATURAL GAS INSTALLATION CODE, CODE CAN/CGA-B 149.2 PROPANE INSTALLATION CODE, AND CSA C22.1 CANADIAN ELECTRICAL CODE PARTS I, OR LOCAL CODES.

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. Check type of gas on serial plate in the compartment behind the front panel, on inside Right Lining.

NOTE: Each Counter Griddle is a complete unit with an individual 3/4" 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 of 11" W.C. for propane gas.

Counter Griddle units, a 3/4" NPT gas supply connection is located at the right side of rear, when you are facing rear of the unit.

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 and CANADIAN INSTALLATION MUST COMPLY WITH CAN/CGA-B149.1 NATURAL GAS INSTALLATION CODE, CODE CAN/CGA-B149.2 PROPANE INSTALLATION CODE. 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 THE SYSTEM AT TEST PRESSURES IN EXCESS OF 1/2 PSIG (3.45 kPa). THIS APPLIANCE MUST BE ISOLATED FROM THE GAS SUPPLY PIPING SYSTEM BY CLOSING ITS INDIVIDUAL MANUAL SHUTOFF VALVE DURING ANY PRESSURE TESTING OF THE GAS SUPPLY PIPING SYSTEM AT TEST PRESSURES EQUAL TO OR LESS THAN 1/2 PSIG (3.45 kPa).

EXHAUST FANS AND CANOPIES:

An adequate ventilation system is required for the Southbend counter line. The minimum canopy hood dimensions are outlined as follows:

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 negative pressure condition in the room and may interfere with burner performance, extinguish pilot flames, or result in poor cooking performance.

To avoid a negative pressure condition, return air must be brought into the room to replenish the air being removed by the ventilation hood.

This can be accomplished by one of two ways:

A. Return air may be introduced into the room through the heating, ventilation, and air conditioning (HVAC) system.

B. Return air may come from within the hood itself by using fans internal to the hood system.

NOTE: Return air from fans MUST NOT BLOW DOWN GRIDDLE FLUE OR DIRECTLY ON GRIDDLE SURFACE.



INSTALLATION

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

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

PROPER VENTILATION IS THE OWNER'S RESPONSIBILITY. ANY PROBLEM DUE TO IMPROPER VENTILATION WOULD NOT BE COVERED BY WARRANTY.

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

TO INSTALL COUNTER MODEL GRIDDLE:

1. Inspect for shipping damage as outlined in front of manual.
 2. Cut banding straps and remove corrugated box from griddle.
 3. Before cutting banding material holding griddle to wooden skid, move unit as near to the place of installation as possible.
 4. Cut banding strap holding griddle to wooden skid.
 5. Locate box marked Legs and box marked Regulator. A gas pressure regulator is supplied with each Counter griddle and legs are supplied when unit is ordered with legs. If these items are not received, contact your Southbend Sales Representative. Please have your model and serial numbers ready when you call.
- NOTE:** If your griddle is to be installed with legs, proceed to Step 6. If your griddle is to be installed flat on a counter or on a stand, move to section titled "OPTIONAL INSTALLATION."
6. Lift griddle from front left and right comers and tilt back to about 45° angle.
 7. Install NSF approved legs supplied with griddle. Refer to Figure 1 (below).
 8. After installing legs on front of griddle base, SLOWLY lower griddle till the front of griddle rests on legs.
 9. Lift rear of griddle at left and right comers and install rear legs.

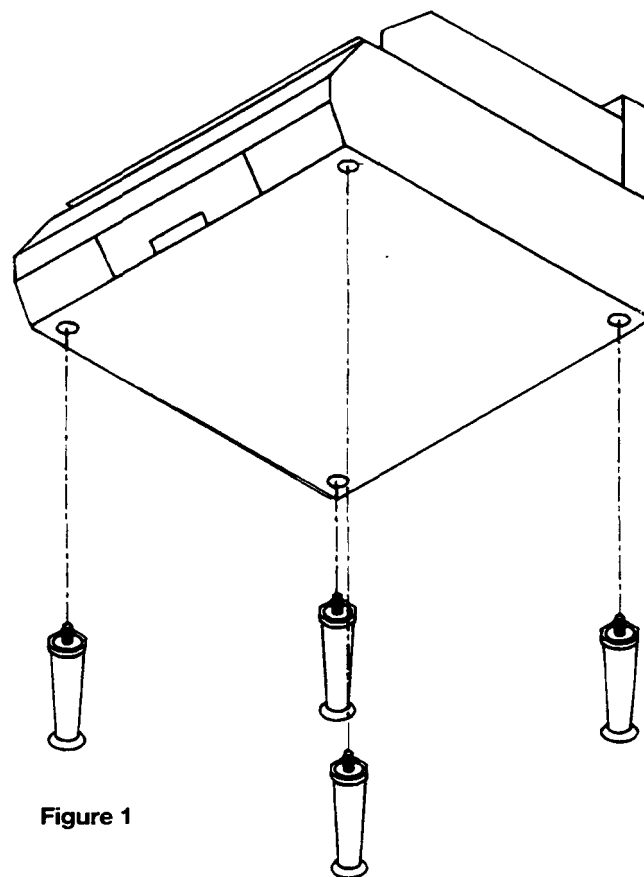


Figure 1

NOTE: If it is necessary to prop griddle up to install legs, support griddle from sides, NOT the center. Griddle MUST ALWAYS BE LIFTED AND MOVED FROM ENDS — NEVER LIFT FROM CENTER.



10. Griddle is now ready to be installed on counter. Lift griddle from ends and set in place.

PLEASE NOTE CLEARANCES BELOW:

Minimum clearances from COMBUSTIBLE CONSTRUCTION are:

TYPE	SIDES	REAR
ALL MODELS	12 IN.	5 IN.

Minimum clearances from NON-COMBUSTIBLE CONSTRUCTION are:

TYPE	SIDES	REAR
ALL MODELS	0 IN.	0 IN.

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

11. Adjust bottom of legs to level griddle.

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

OPTIONAL INSTALLATION:

WARNING: If Griddle is to be installed without legs, the surface the griddle will rest upon must be made of NON COMBUSTIBLE MATERIAL. Follow all local codes.

TO INSTALL WITHOUT LEGS:

1. After uncrating and inspecting for shipping damage, lift griddle from ends and place on non-combustible surface. NOTE: NEVER LIFT GRIDDLE FROM CENTER. GRIDDLE MUST BE LIFTED FROM ENDS.
2. After setting griddle in place, make your gas supply connection.
(Refer to GAS CONNECTION, Section 1, Page 11.)
3. After making gas connection, seal griddle to counter top using G.E. or Dow Corning RTV or equivalent. (NOTE: Consult local code for exact requirements.) A small bead of RTV around edge of griddle bottom should be adequate. Refer to Figure 2 below.

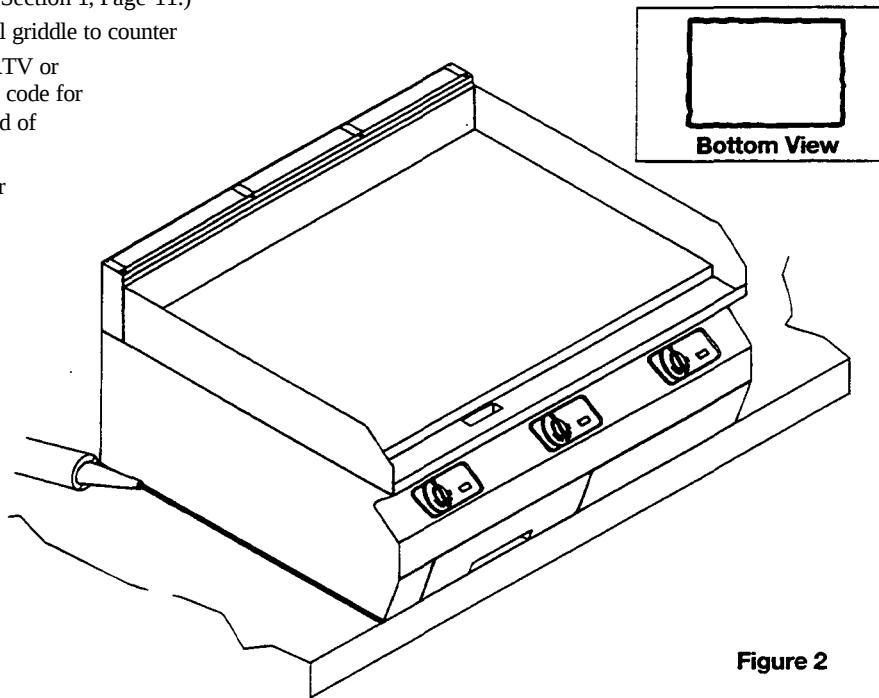


Figure 2



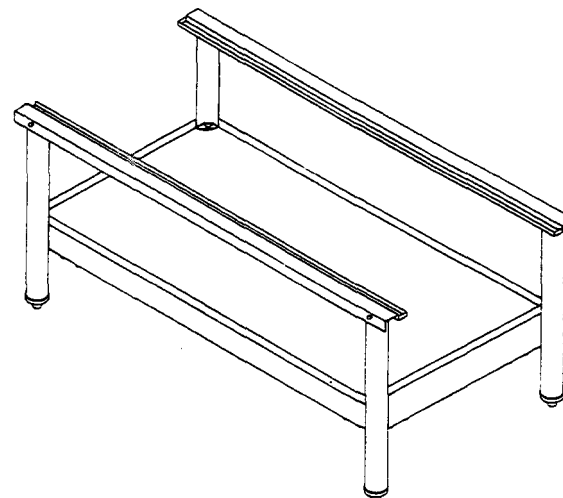
INSTALLATION

THE STAND FOR SOUTHBEND COUNTER LINE EQUIPMENT MAY BE SHIPPED DISASSEMBLED. TO ASSEMBLE THE STAND, USE THE FOLLOWING PROCEDURES.

INSTRUCTIONS P/N 1173737

TO INSTALL GRIDDLE ON COUNTER LINE STAND:

1. Uncrate and inspect for shipping damage.
2. Follow assembly instructions below to assemble Counter Line Stand. Stand may come already assembled. If so, go to Page 10.



ASSEMBLY INSTRUCTIONS FOR SOUTHBEND COUNTER LINE STAND SCL-24, SCL-36, SCL-48, SCL-60, SCL-72

PARTS LIST FOR SOUTH BEND COUNTER LINE STANDS								
PARTS FOR STAND		MODELS			MODELS			
		ITEM QTY	SCL-24 P/N	SCL-36 P/N	SCL-48 P/N	ITEM QTY	SCL-60 P/N	SCL-72 P/N
A	Bottom brace/Lt & Rt side	2	1173709	1173709	1173709	4	1173709	1173709
B	Bottom brace/front & rear	2	1173710	1173723	1173724	4	1173728	1173729
C	Leg bracket	4	1173707	1173707	1173707	8	1173707	1173707
D	Corner brace	4	1173706	1173706	1173706	8	1173706	1173706
E	¼ " Lock washer	16	1146500	1146500	1146500	32	1146500	1146500
F	¼" - 20 x 1 1/2 Hex head bolt	16	1146200	1146200	1146200	32	1146200	1146200
G	¼ " - 20 Acorn nut	16	1164827	1164827	1164827	32	1144827	1144827
H	¼ " - 20 x 1 ¼ Hex head bolt	8	1146203	1146203	1146203	16	1146203	1146203
I	Front & rear top support	2	1173721	1173720	1173722	2	1173879	1173880
J	¼ " - 20 x 5/8 Hex head bolt	4	1146518	1146518	1146518	6	1146518	1146518
PARTS FOR STAND WITH LEGS								
K	Left leg assembly	2	1173590	1173590	1173590	2	1173590	1173590
L	Right leg assembly	2	1173589	1173589	1173589	2	1173589	1173589
M	Center leg assembly					2	1173731	1173731
PARTS FOR STAND WITH CASTERS								
N	Left caster leg assembly	2	1173592	1173592	1173592	2	1173592	1173592
O	Right caster leg assembly	2	1173591	1173591	1173591	2	1173591	1173591
P	Center caster leg assembly					2	1173732	1173732
Q	Caster with lock	2	1174264	1174264	1174264	2	1174264	1174264
R	Caster with out lock	2	1174263	1174263	1174263	4	1174263	1174263
	Caster package composed (2) of Item Q & (2) of Item R	1	1174265	1174265	1174265			
	Caster package composed (2) of Item Q & (4) of Item R					1	1173708	1173708
PARTS FOR STAND WITH SHELF								
S	Shelf	1	1173717	1173718	1173719	2	1173881	1173882
STAND MOUNT PARTS SENT WITH UNIT								
T	Mount angle	2	1173725	1173726	1173727	2	1173733	1173878
U	#10 x ½ Sheet metal screw	4	1146304	1146304	1146304	6	1146304	1146304



ASSEMBLY PROCEDURE FOR SCL-24, SCL-36, & SCL-48

1. Remove from carton two (2) item "A" bottom brace left and right side, and two (2) item "B" bottom brace front and rear, and position as shown in Figure 1. Position one (1) item "D" comer brace into each comer matching prepunched holes on the bottom inside flange of bottom braces.
2. Locate leg bracket item "C," and insert into comer being sure bracket flanges are engaged into open hem of bottom braces.
3. Using 1/4 - 20 x 1/2 hex head bolts item "T," and 1/4 lock washers item "E" along with 1/4 - 20 acorn nut item "G," secure comer brace to bottom brace on all four comers.

NOTE: Check to be sure leg brackets are still in proper position, and outside comers are square. Only hand tighten bolts for now.

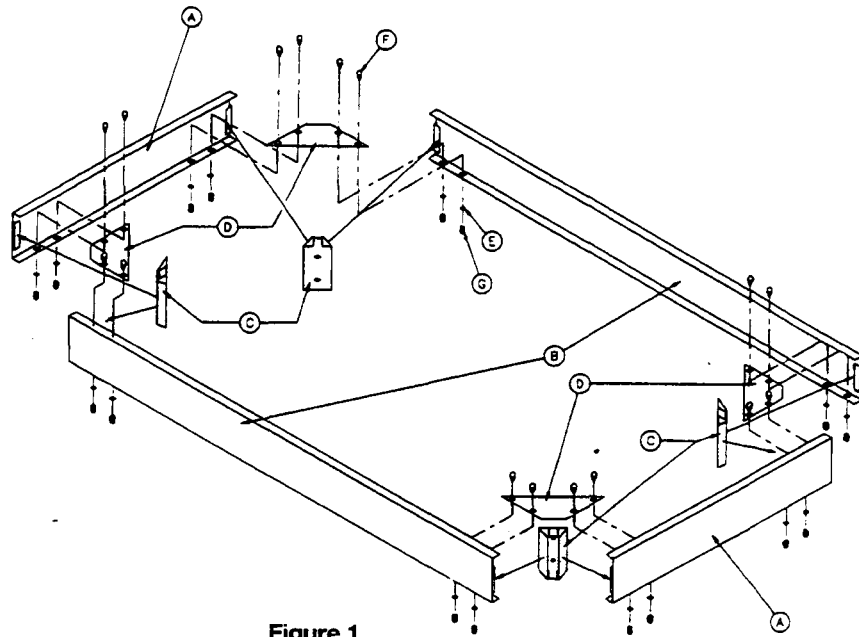


Figure 1

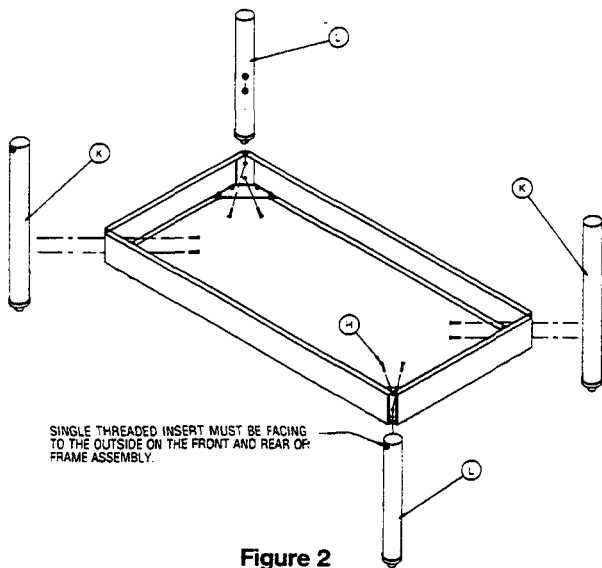


Figure 2

4. Attach left leg assembly item "K," as shown in Figure 2, and right leg assembly item "L" to frame using 1/4 - 20 x 1 1/4 hex bolts item "H" from inside of frame. Repeat Step 4 for back side of stand.

NOTE: When installing leg assemblies be sure to have single threaded insert facing outside on the front and rear of stand. Still only hand tighten bolts for now.

5. Now check the assembled stand, make sure that all legs are straight and all comers are square. Finish tightening all bolts but do not over tighten.



INSTALLATION

- *6. When stand requires casters simply substitute left caster leg assembly Item "N" for Item "K" and right caster leg assembly Item "O" for Item "L." Screw in casters with lock Item "Q" into front caster leg assemblies, and casters with out lock Item "R" into rear caster leg assemblies.
- *7. Install optional shelf Item "S" between leg assemblies. Down flange on shelf will be to front side of stand. No mounting screws are necessary. See Figure 3.

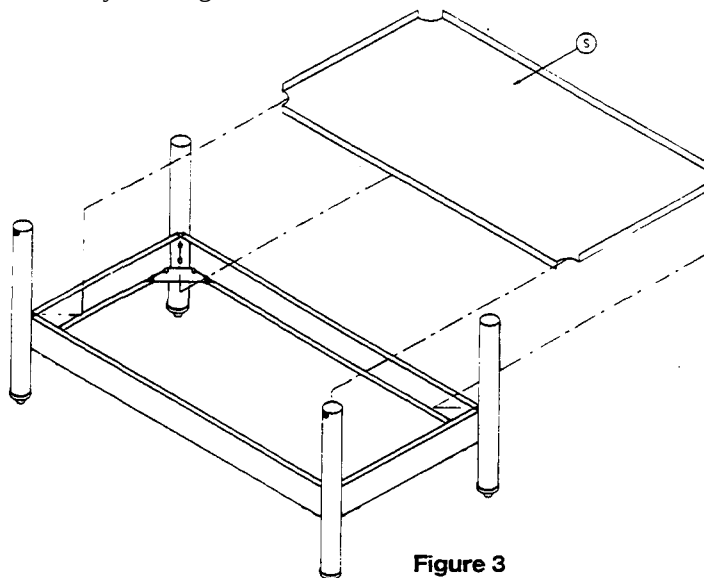


Figure 3

- 8. Position top front and rear support item "I" over leg assemblies as shown in Figure 4. Secure into legs assemblies with $\frac{1}{4}$ - 20 x 5/8 hex head bolts Item "J."

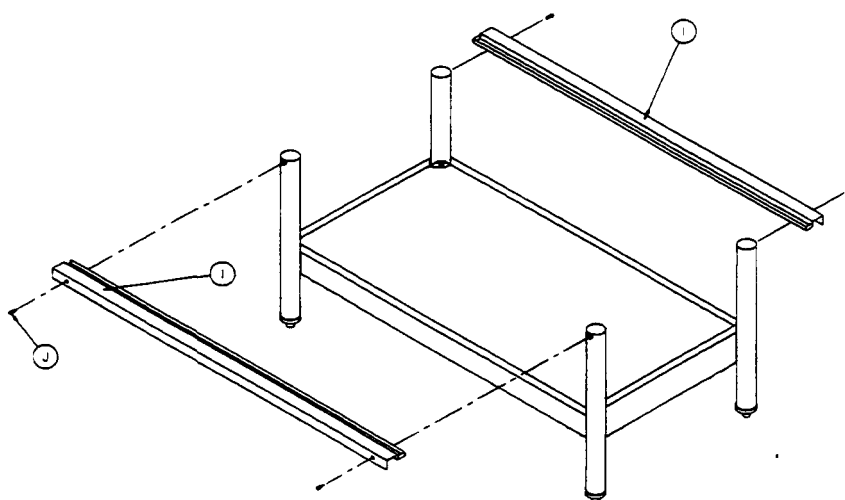


Figure 4

***NOTE:** Instructions 6 and 7 applied only to those units with optional shelf and casters.



ASSEMBLY PROCEDURE FOR SCL-60 & SCL-72

1. Remove from carton four (4) Item "A" bottom brace left and right side, and four (4) item "B" bottom brace front and rear, and position as shown in Figure 5. Position one (1) item "D" corner brace into each corner matching prepunched holes on the bottom inside flange of bottom braces.
2. Locate leg bracket Item "C" and insert into corner being sure bracket flanges are engaged into open hem of bottom braces.
3. Using $\frac{1}{4}$ -20 x $\frac{1}{2}$ hex head bolts Item "F," and $\frac{1}{4}$ lock washers item "E" along with $\frac{1}{4}$ -20 acorn nut item "G," secure corner brace to bottom brace on all eight corners.

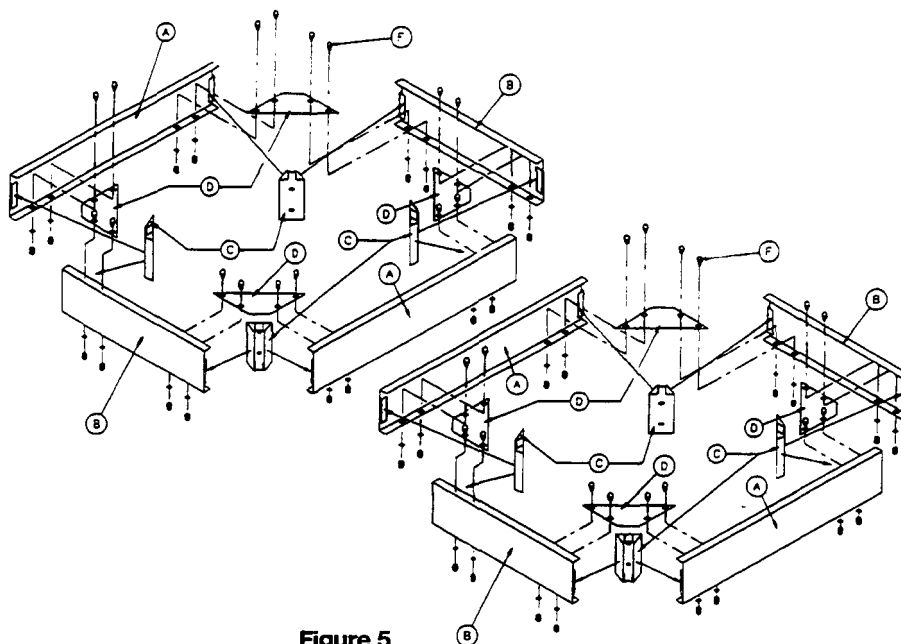


Figure 5

NOTE: Check to be sure leg brackets are still in proper position, and outside corners are square. Only hand tighten bolts for now.

4. Attach left leg assembly item "K," as shown in Figure 6, right leg assembly item "L," and center leg assembly item "M" to frame using V, - 20 x $1\frac{1}{2}$ hex bolts item "H" from inside of frame. Repeat Step 4 for back side of stand.

NOTE: When installing leg assemblies be sure to have single threaded insert facing outside on the front and rear of stand. Still only hand tighten bolts for now.

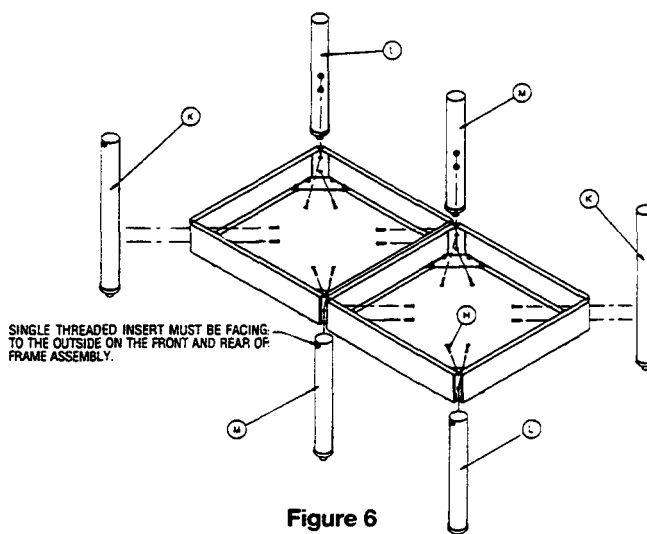


Figure 6

5. Now check the assembled stand, make sure that all legs are straight and all corners are square. Finish tightening all bolts but do not over tighten.



INSTALLATION

- *6. When stand requires casters simply substitute left caster leg assembly item "N" for item "K," right caster leg assembly item "O" for item "L," and center caster leg assembly item T" for item "M." Screw in casters with lock item "Q" into left and right front caster leg assemblies, and casters without lock item "R" into rear caster leg assemblies, and front center caster leg assembly.
- *7. Install optional shelves item "S" between leg assemblies. Down flange on shelves will be to front side of stand. No mounting screws are necessary. See Figure 7.

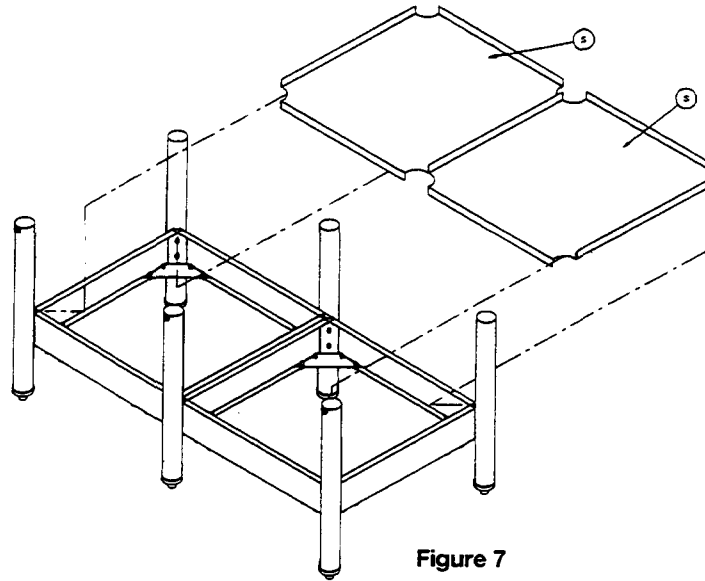


Figure 7

- 8. Position top front and rear support item "I" over leg assemblies as shown in Figure 8. Secure into leg assemblies with V* - 20 x %. hex head bolts item "J."

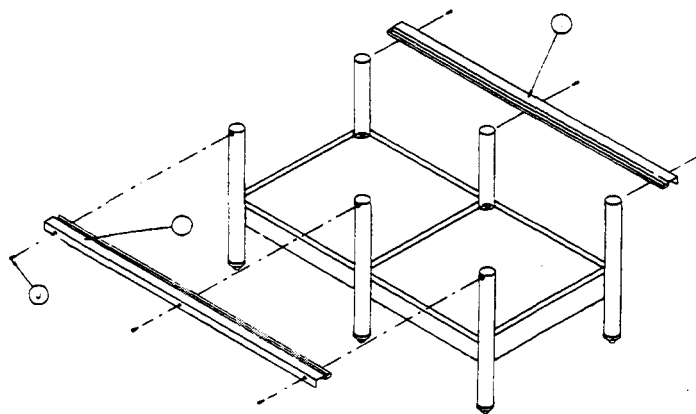


Figure 8

***NOTE:** Instructions 6 and 7 applied only to those units with optional shelf and casters.



MOUNTING INSTRUCTIONS FOR SCL-24, SCL-36, SCL-48, SCL-60, SCL-72

Stands for Counter Line are made to hold one or more units. When using the stand, the 4" legs on a Counter Top Unit are not used. To mount a unit on a stand use the following procedure.

1. Mount angle support brackets item "T" to unit using #10 x 1/2" sheet metal screws item "IT" provided as shown in Figure 9. Mounting holes are prepunched for angle mounting.
2. Once brackets are attached, set unit on stand, making sure angle brackets are inserted into top front and rear supports. No additional attachment is required.

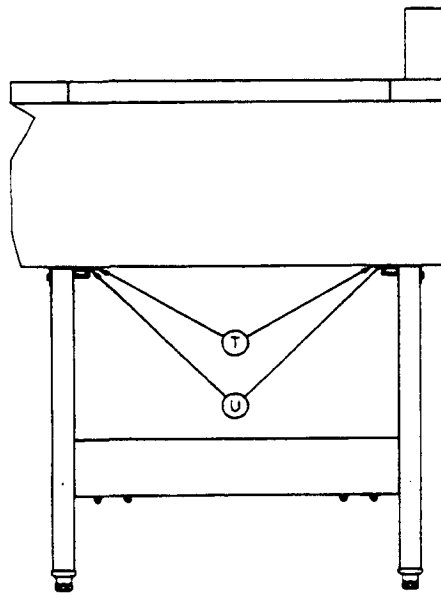


Figure 9

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

WARNING:

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

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

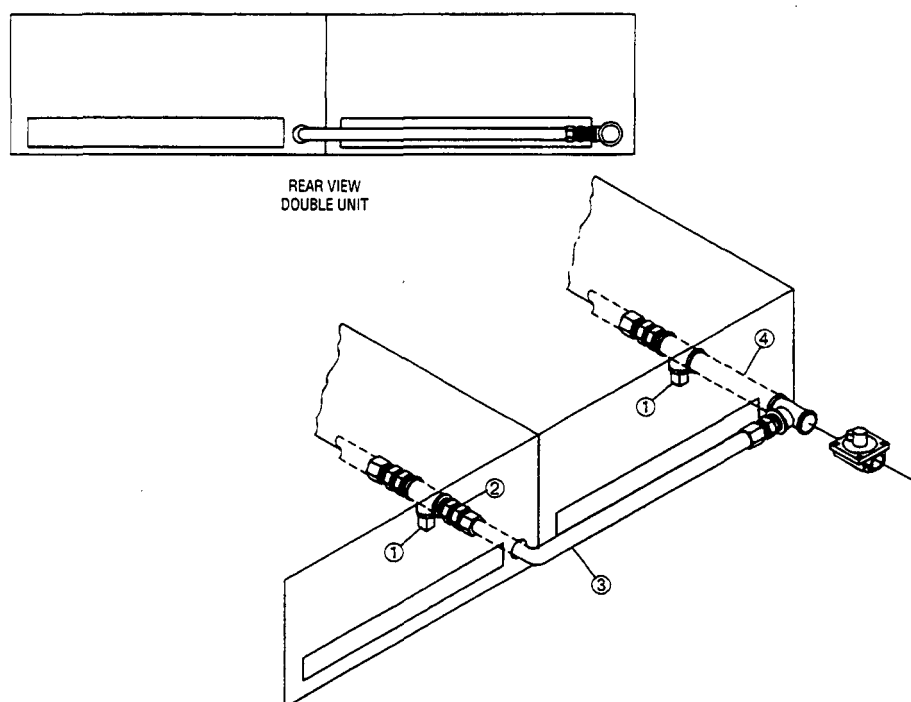


INSTALLATION

GAS CONNECTIONS

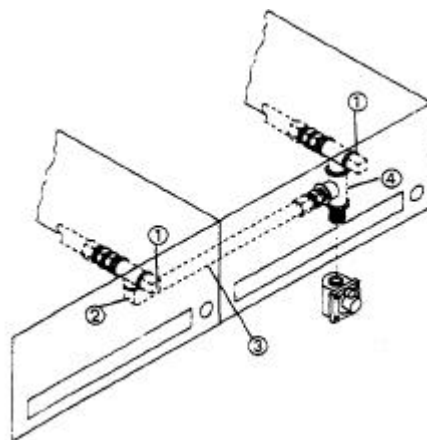
1. Each griddle is a complete unit with an individual 3/4" NPT supply connection at the rear. A 3/4" manual gas shutoff valve is recommended at the gas supply inlet for complete shutdown. Standard pipe fittings are required.
2. The regulator shipped with the unit must be installed at the gas supply inlet. Be sure regulator is connected so that the gas flow is in the same direction as the arrow on the bottom of the regulator. Refer to Figure 3.
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 Z223.1-1988.

NOTE: Be sure all control valves are in the "OFF" position before making gas connection.



OPTIONAL BOTTOM GAS CONNECTIONS

1. Field convertible - no additional parts necessary
 - A) Remove items 1,2,3,4.
 - B) Re-install.





OPERATION

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: SG series

Unit is set with each burner at 30,000 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 and Relighting Instructions - All Units without "E" suffix: ie Models SG.

A. Turn thermostat controls and power switch, if equipped, to OFF.

B. Remove grease drawer, raise pull button on safety valve handle and turn to OFF. Wait 5 minutes. Refer to Figure 1.

C. Turn safety valve handle to PILOT, depress button, light pilot and hold for 45 seconds or until pilot remains lit. Refer to Figure 2.

D. Turn safety valve handle to ON and power switch, if equipped, to ON. Refer to Figure 3.

E. If pilot is extinguished or gas is interrupted, repeat above.

F. For complete shutdown turn burner thermostats and power switch, if equipped, to OFF. Remove grease drawer- Raise pull button on safety valve handle and turn to OFF.

NOTE: With pilot lit and safety valve handle rotated to the ON position, the runner tube will light. The runner tube stretches across the burner compartment and carries the flame from the single pilot to all the burners. The runner tube will be lit as long as there is a pilot and the safety valve is in the ON position.

3. Burner Operations

A. After the pilot light is lit and the safety valve handle is in the ON position, turn the burner thermostat valves to the desired setting and verify burner ignition through the view port.

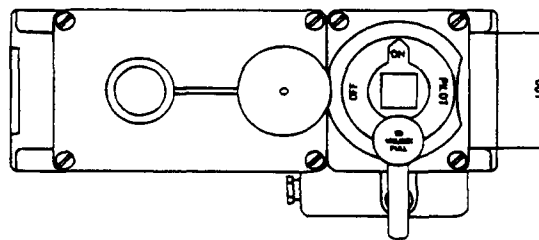


Figure 1

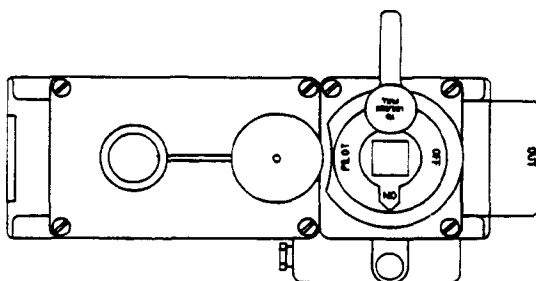


Figure 2

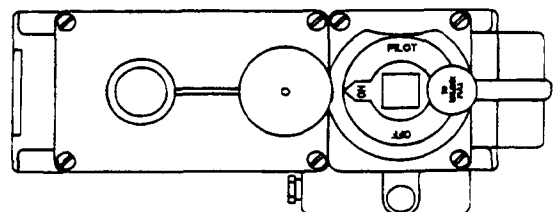


Figure 3

**Pilot Lighting Instructions: SG-Series Models with an "E" Suffix: ie all models SB-_E**

- A. Turn burner control valve to OFF.
- B. Remove grease drawer. Power switch must be in OFF position.
- C. To light pilot, place power switch to ON position. Observe pilot flame ignition through slot in front panel. Replace grease pan back.
- D. Turn burner control valve to desired settings.
- E. If pilot is extinguished or gas is interrupted, repeat above.
- F. For complete shutdown turn burner control valve to OFF. Remove grease drawer. Power switch must be in OFF position. Replace grease drawer.

NOTE: In the event of power failure, no attempt should be made to operate the appliance during prolonged power failure outage.

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.

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 to 200° F 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.



MAINTENANCE

EXTERIOR

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 procedures 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.

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 powered cleanser. Heat tint action may be lessened by not applying, or by reducing, heat to equipment during slack periods.

WARNING:

UNDER NO CIRCUMSTANCES IS GRIDDLE TO BE USED FOR HEATING STOCK POTS. SUCH USE AUTOMATICALLY VOIDS THE WARRANTY.

COOL DOWN: At the end of each use allow griddle to cool normally. After griddle has cooled, coat griddle surface with a light film of cooking oil to protect the surface from moisture.

WARNING:

NEVER COOL GRIDDLE BY APPLYING ICE OR WATER TO GRIDDLE SURFACE. DAMAGE DUE TO MISUSE IS NOT COVERED BY THE WARRANTY.

COUNTER GRIDDLE 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.

WARNING

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

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 4" W.C.,
Propane gas manifold pressure should be 10" W.C. The pressure should be measured at the manifold tap with all equipment full on.

PILOT ADJUSTMENTS:

- Remove the pilot adjust cover screw located at the pilot gas outlet on safety valve. Refer to Figure 4.
- Using a screwdriver, turn pilot adjusting screw to the right to decrease or left to increase the size of the pilot flame. (Flame should cover thermocouple tip, approximately 1/2".)
- Replace pilot adjustment cover screw.

BURNER ADJUSTMENTS:

- Turn burner valve to full ON position. (**NOTE:** If griddle is cold, wait 5 minutes before making adjustments.)
- Loosen screw which holds the sheet metal air shutter.
- If the flame is blowing or lifting off the burner ports, close air shutter on front of burner until a stable flame is obtained.
- If the flame is yellow tipping, open the air shutter until a stable flame is obtained.
- Tighten the set screw which holds the air shutter.

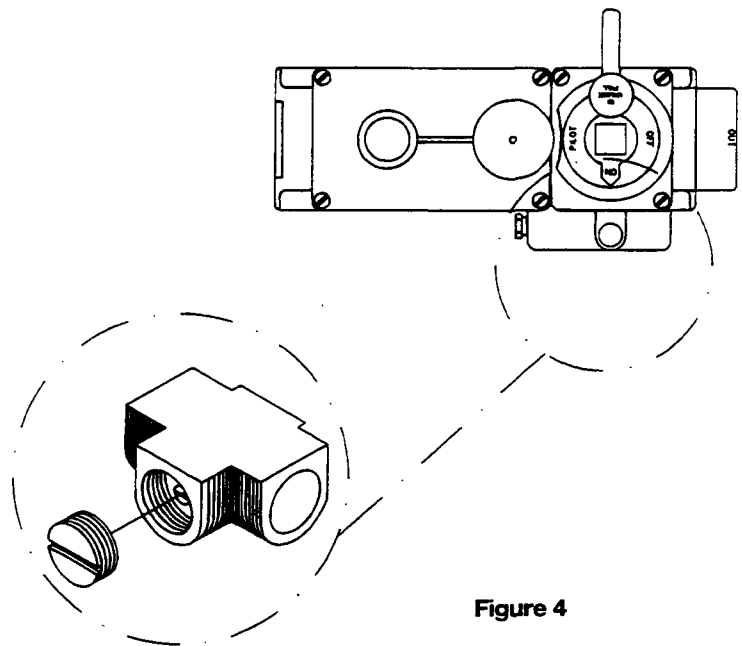


Figure 4



ADJUSTMENTS

SERVICE

THERMOSTAT CALIBRATION

A. To Check Calibration:

1. Turn thermostats to the 300°F marking. See Figure 5.

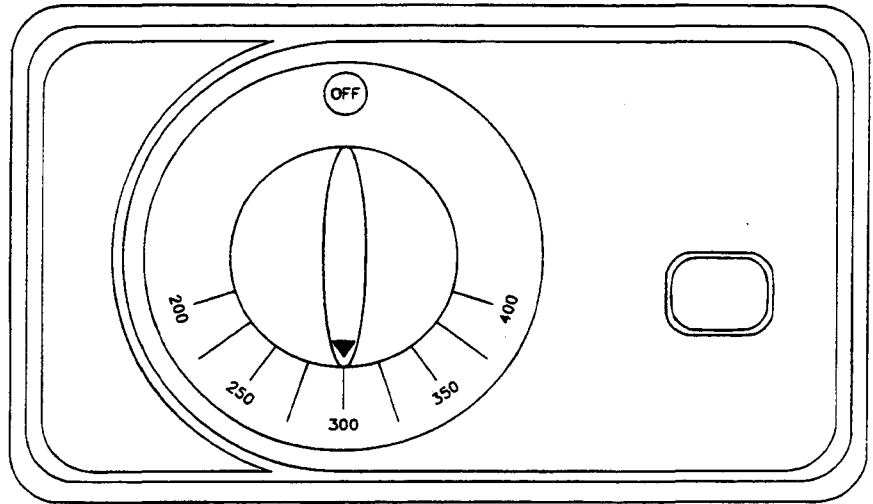


Figure 5

2. After burners have been on a minimum of 1 hour (if cold or 30 minutes if already hot when set at 300°F) place a reliable thermometer or thermocouple with test instruments in the center of the griddle and over the center of each burner. See Figure 6.
3. Continue to check temperatures at 5 minute intervals, until you have two readings that are within 30° of each other.
4. The control should only be recalibrated if your reading is not within 30 degrees of the dial setting (300°F).

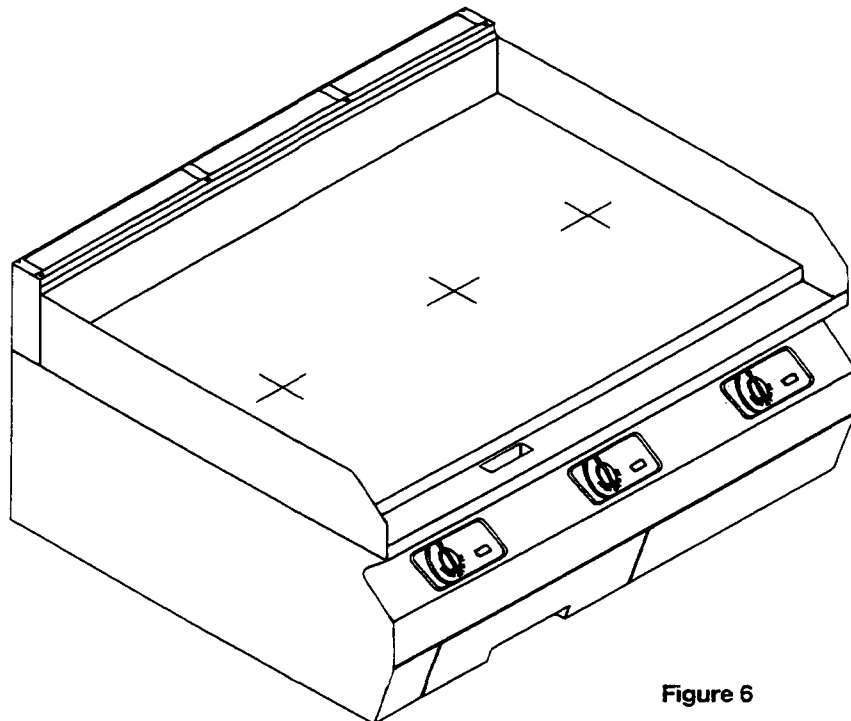


Figure 6

ADJUSTMENTS



B. To Recalibrate Thermostat:

This control has been carefully calibrated at the factory. That is, it is so adjusted to match the actual griddle temperatures. Field calibration is seldom necessary and it should NOT be done unless considerable experience with cooking and temperatures definitely proves that the control is not maintaining the temperatures to which the dial is set.

1. When recalibrating, check temperatures as instructed in previous section.
2. Set temperature indicator knob to 300°F marking.
3. Remove indicator knob  from dial stem  and insert dial stem  back on thermostat. Refer to Figure 7.

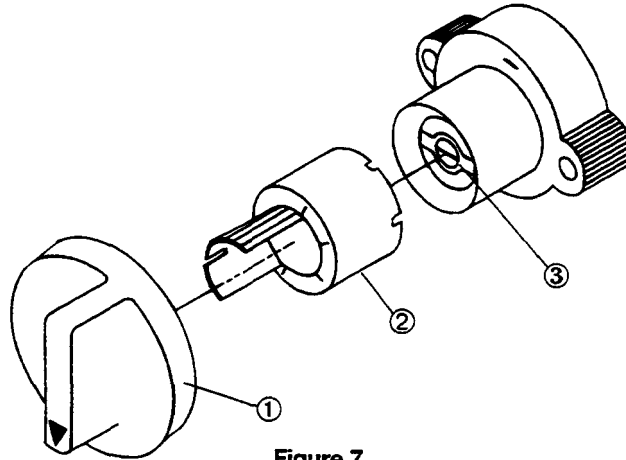


Figure 7

4. Insert screwdriver through center of dial stem  into the calibration stem slot  and push calibration stem  inward. **NOTE: DO NOT TURN SCREW ON CALIBRATION STEM.**
5. While holding calibration stem  in with screwdriver, look for indicator mark  on dial stem . Refer to Figure 7A.
6. Locate indicator mark that points closest to 300°F.
7. Rotate this indicator mark until it points to the actual temperature you are reading off of the temperature sensing device you placed in center of grill.
8. Release pressure on calibration stem .
9. Reinstall knob  and turn thermostat to 300°F and check temperature again at 5 minute intervals.
10. If the griddle will not adjust to within 30°F this means that the sensing bulb is inoperative and the control should be replaced.

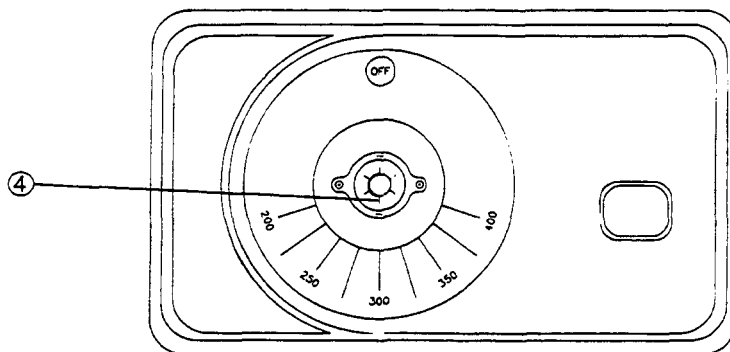
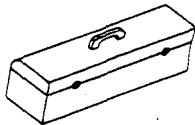


Figure 7A



SERVICE

TROUBLE SHOOTING:

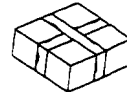
Problem	Look for -
Unit will not heat up	- Main gas supply is "OFF" - Pilot not lit - Safety valve not "ON"
Burners produce excessive carbon deposits	- Incorrect gas type or orifice size - Incorrect supply pressure - Incorrect burner air mixer adjustment - Burner orifice out of alignment with burner - Incorrect orifices
Pilot produces excessive carbon deposits	- Pilot gas not adjusted properly - Incorrect pilot orifice
Burner will not come on	- Safety valve in "Pilot" position - Pilot out - Clogged burner - charge ports
Pilot will not stay lit	- Pilot was not adjusted properly - Clogged or dirty orifice - Draft condition - Improper ventilation systems - Air in gas line - Valve end of thermocouple corroded or loose - Pilot shield needs to be moved closer to pilot - Improper gas pressure - Incorrect gas supply size (not enough volume)

COUNTER GRIDDLE

PARTS



PARTS



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

The serial plate is located behind the front panel, on inside right lining. There is also an Identification Plate mounted on the left side of the front valve panel that will supply model and serial number.

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

When ordering parts, please supply the Model Number, Serial Number, Part Number, Description, 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.

Models: SG-24,SG-24E
SG-36, SG-36E
SG-48, SG-48E
SG-60, SG-60E
SG-72, SG-72E

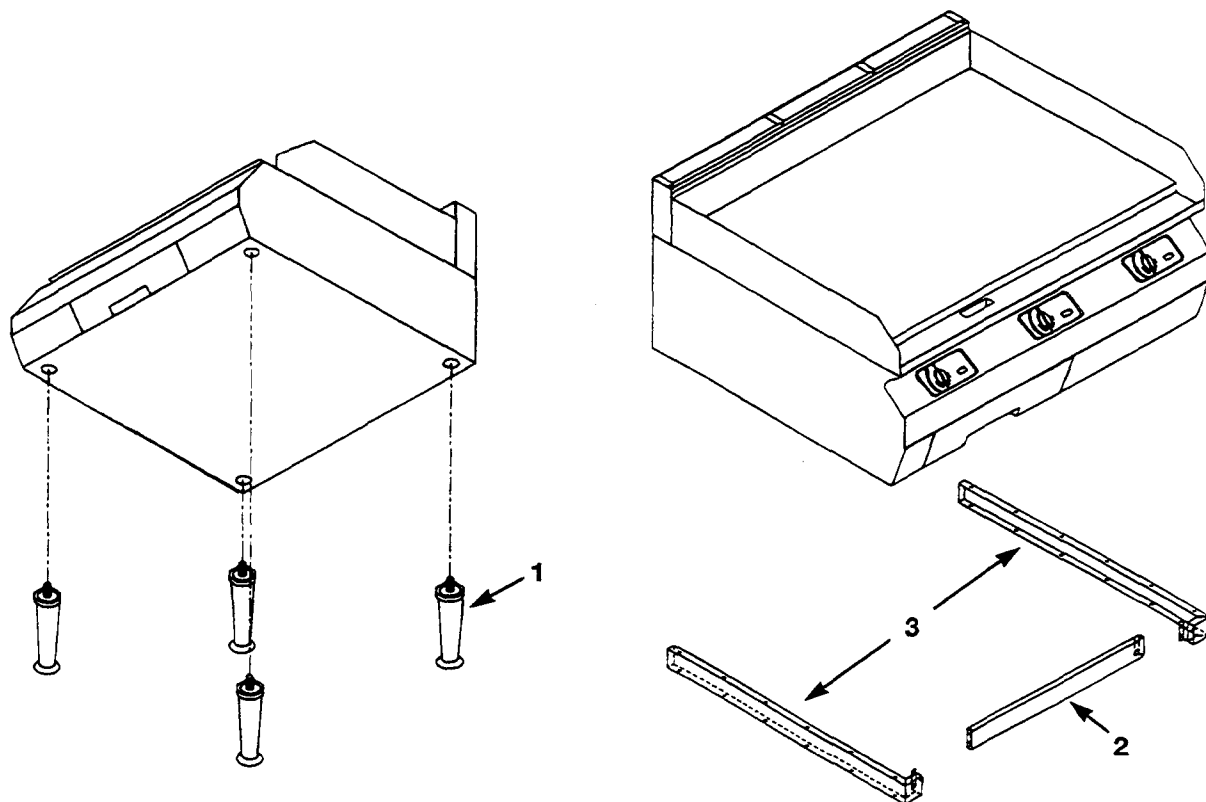
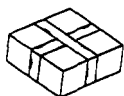
Suffix "E" indicates Electronic Ignition.

REPLACEMENT PARTS INDEX:

see pages

Legs and Insulated Bases	2
Manifold and Runner Tube Parts	3
Body Parts SG Series	4-5
Thermostat Pilots and Controls	6-7
Rear Gas Piping and Regulators	8
Electronic Ignition Parts	9
Wiring Diagram For "E" Suffix	10

PARTS

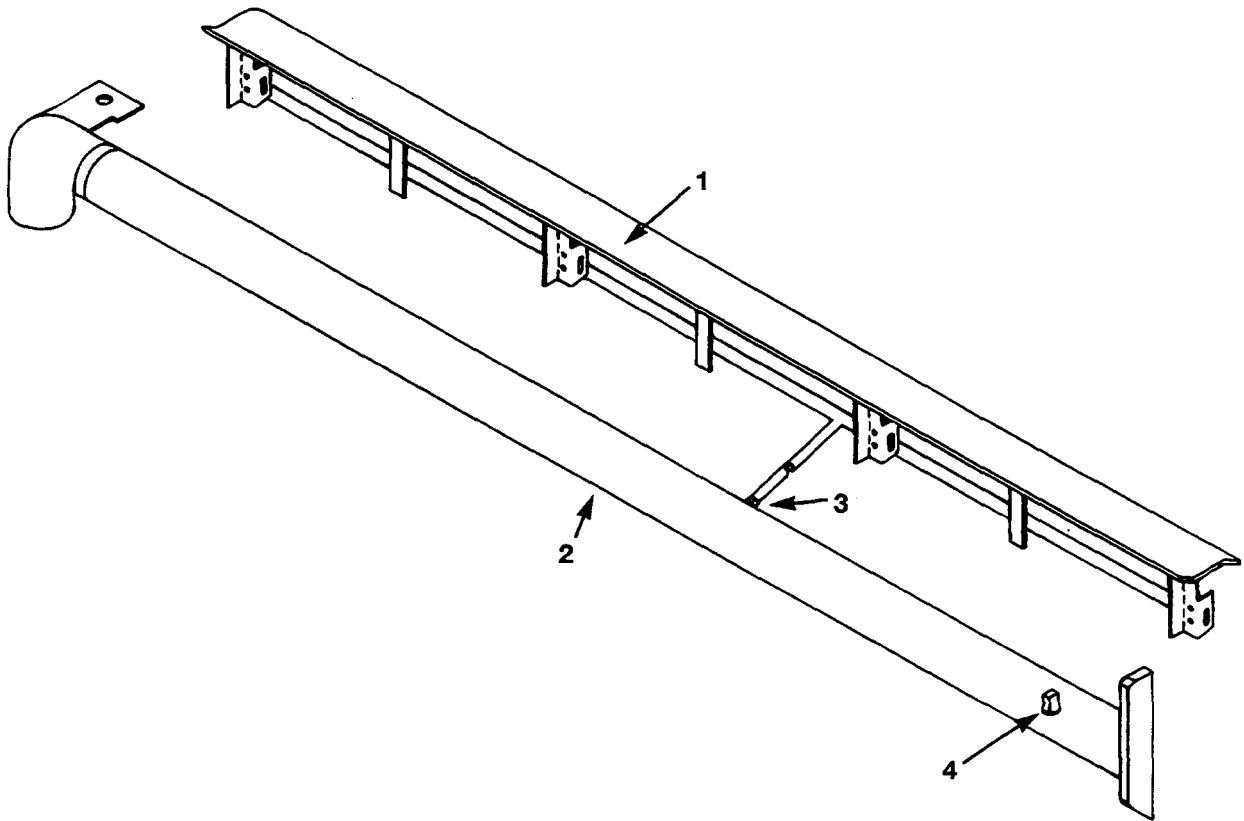
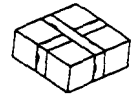


LEG AND INSULATED BASES

ITEM	PART NO.	DESCRIPTION	24	36	48	60	72
1	1163561	4" Leg (single)	4	4	4	8	8
2	1173884	Insulator Front 24"	1				
	1173885	Insulator Front 36"		1			2
	1173886	Insulator Front 48"			1		
	1173887	Insulator Front 60"				1	
3	1173883	Insulator Side	2	2	2	2	4
*	1173888	Insulator Base Assembly	1				
*	1173889	Insulator Base Assembly		1			
*	1173890	Insulator Base Assembly			1		
*	1173891	Insulator Base Assembly				1	
+	1146304	Screw #10x1/2 Truss Head	4	4	4	4	8
	1172857	Set of 4 Legs	1	1	1	1	2

- Includes 2 Sides — 1 Front and 4 Screws.
- + Not shown.

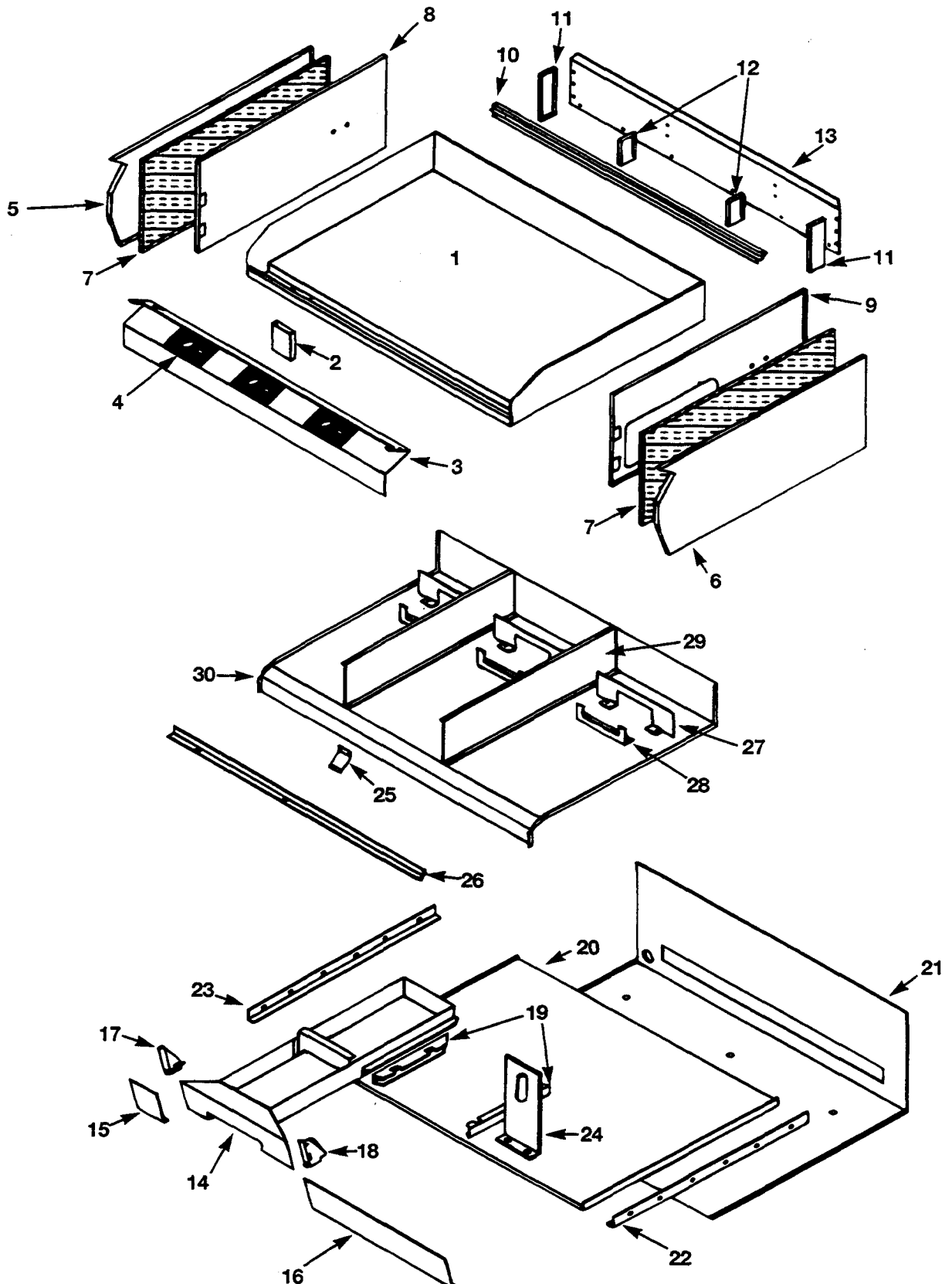
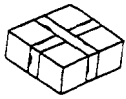
PARTS



MANIFOLD AND RUNNER TUBE PART

ITEM	PART NO.	DESCRIPTION	24	36	48	60	72
1	1174358	Runner Tube Assembly 24"	1			1	
	1174362	Runner Tube Assembly 36"		1		1	2
	1174364	Runner Tube Assembly 48"			1		
2	1174374	Manifold Pipe Weld Assembly 24"	1			1	
	1174378	Manifold Pipe Weld Assembly 36"		1		1	2
	1174382	Manifold Pipe Weld Assmembly48"			1		
3	1058468	Orifice Spud, NAT	1			1	
	1058465	Orifice Spud, NAT		1		1	2
	1058456	Orifice Spud, NAT			1		
	1058474	Orifice Spud, Propane	1			1	
	1058470	Orifice Spud, Propane		1		1	2
	1058468	Orifice Spud, Propane			1		
4	1147007	Pipe Plug 1/8"	1	1	1	2	2

PARTS



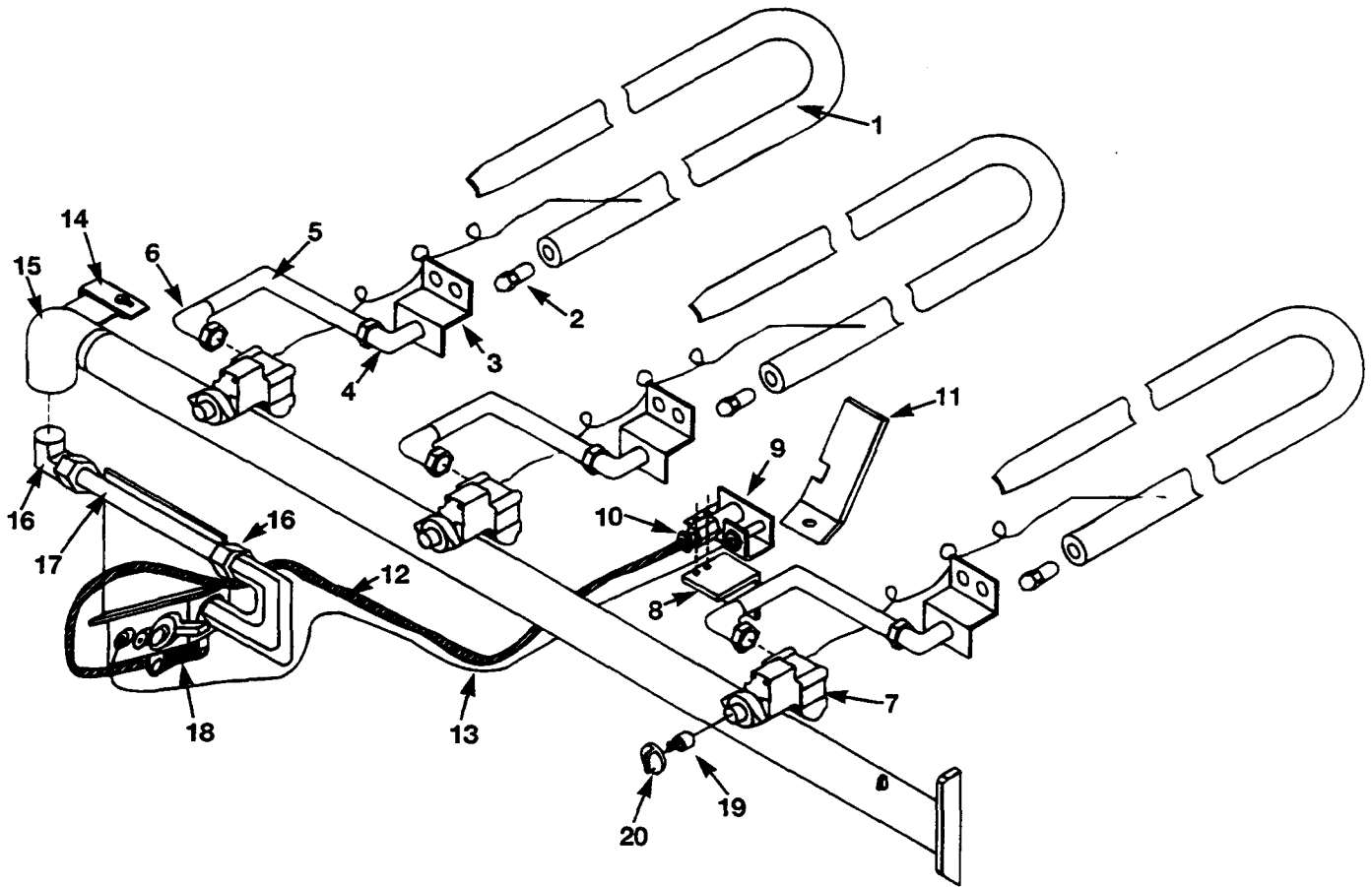


BODY PARTS SG SERIES

ITEM	PART NO.	DESCRIPTION	SG 24	SG 36	SG 48	SG 60	SG 72
1	1174443-01	Griddle Assembly 24"	1				
1	1174445-01	Griddle Assembly 36"		1			
	1174447-01	Griddle Assembly 48"			1		
	1174449-01	Griddle Assembly 60"				1	
	1174451-01	Griddle Assembly 72"					1
2	1172224	Grease Chute Weld Assembly	1	1	2	2	2
3	1174415	Control Panel Assembly 24"	1			1	
	1174419	Control Panel Assembly 36"		1		1	2
	1174421	Control Panel Assembly 48"			1		
4	1174417	Poly Cover Thermostat	2	3	4	5	6
5	1173690	Body Side Left	1	1	1	2	2
6	1173691	Body Side Right	1	1	1	2	2
7	1166662	Insulation	2	2	2	4	4
8	1173600	Side Liner, Left	1	1	1	2	2
9	1173601	Side Liner, Right	1	1	1	2	2
10	1174410	Rue Riser Front, 24"	1				
	1174411	Rue Riser Front, 36"		1			
	1174412	Flue Riser Front, 48"			1		
	1174413	Flue Riser Front, 60"				1	
	1174414	Flue Riser Front, 72"					1
11	1174402	Flue Riser Side	2	2	2	4	4
12	1174409	Flue Riser Center Support	1	2	3	5	6
13	1174403	Flue Riser Back, 24"	1			1	
	1174405	Flue Riser Back, 36"		1		1	2
	1174407	Flue Riser Back, 48"			1		
14	1174398	Grease Drawer Assembly	1	1	2	2	2
15	1174395	Lower Cover, Side	2	1	2	3	2
16	1174396	Lower Cover, Side Right 36"		1		1	2
	1174397	Lower Cover, Center 48"			1		
17	1174466	Lower Cover Support, Left	1	1	2	2	2
18	1174394	Lower cover Support, Right	1	1	2	2	2
19	1174670	Grease Drawer Slide	2	2	4	4	4
20	1174350	Bottom Main 24"	1			1	
	1174351	Bottom Main 36"		1		1	2
	1174352	Bottom Main 48"			1		
21	1173676	Body Bottom Back, 24"	1			1	
	1173678	Body Bottom Back, 36"		1		1	2
	1173680	Body Bottom Back, 48"			1		
22	1174348	Leg Support, Right	1	1	1	2	2
23	1174346	Leg Support, Left	1	1	1	2	2
24	1174470	Body Bottom Support		1	1	2	2
25	1174440	Grease Chute Support	1	1	2	2	2
26	1174367	Top Front Support, 24"	1			1	
	1174368	Top Front Support, 36"		1		1	2
	1174369	Top Front Support 48"			1		
27	1174468	Flue Diverter	2	3	4	5	6
28	1174357	Burner Rest	2	3	4	5	6
29	1174356	Burner Divider	1	2	3	3	4
30	1174353	Burner Box Bottom, 24"	1			1	
	1174354	Burner Box Bottom, 36"		1		1	2
	1174355	Burner Box Bottom, 48"			1		

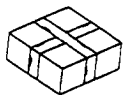


PARTS



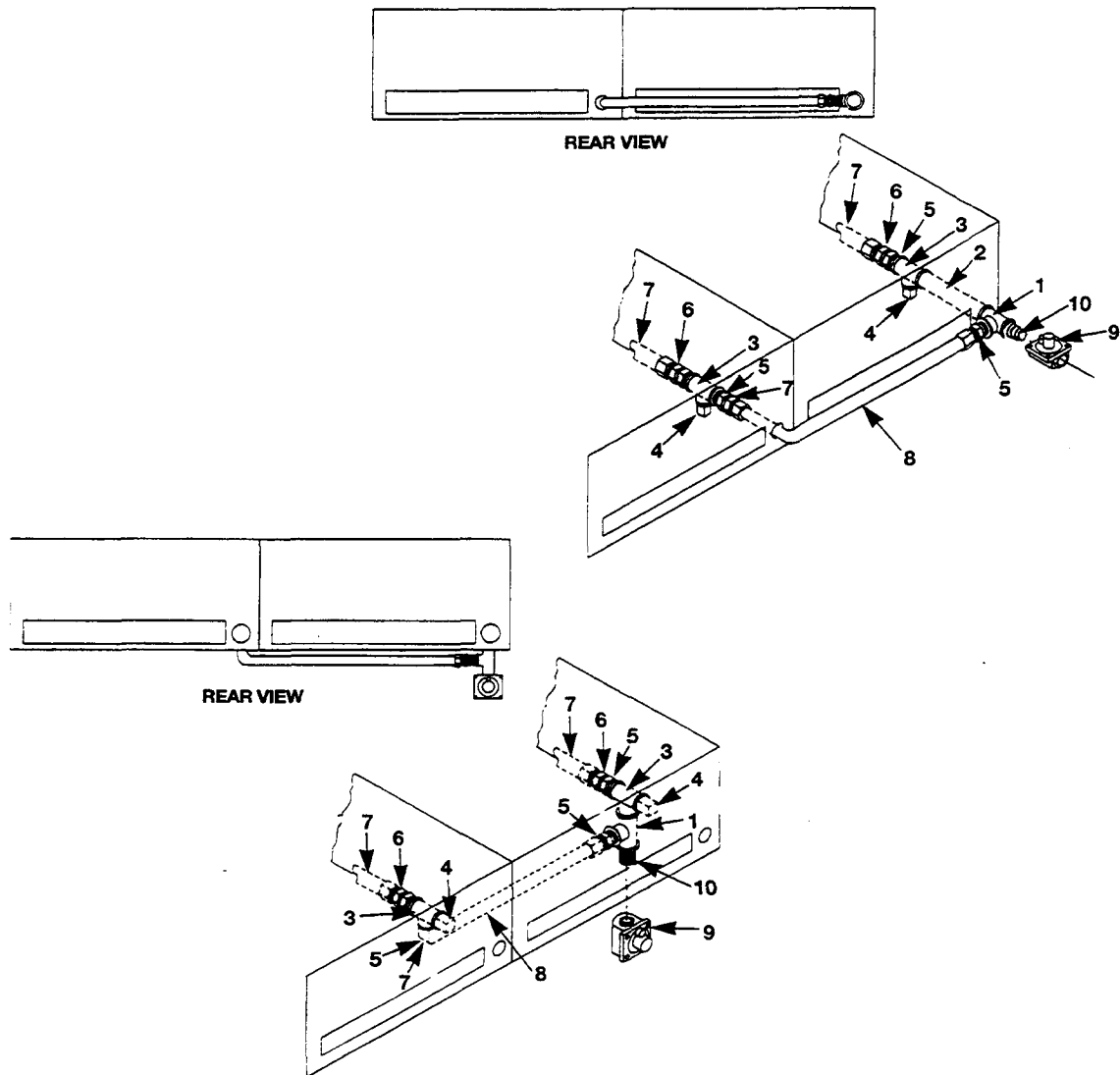
THERMOSTATS. PILOTS AND CONTROLS

ITEM	PART NO.	DESCRIPTION	SG 24	SG 36	SG 48	SG 60	SG 72
1	1174341	"J"BURNER	2	3	4	5	6
2	1008737	Hood Orifice, NAT	2	3	4	5	6
	1008752	Hood Orifice, Propane	2	3	4	5	6
3	1174370	Orifice Support Bar	2	3	4	5	6
4	1148306	Orifice Body Fitting	2	3	4	5	6
5	1174393	Tube 3/8 Manifold to T Stat	2	3	4	5	6
6	1166150	Brass Elbow	2	3	4	5	6
7	1174337	Griddle Thermostat	2	3	4	5	6
8	1174366	Pilot Bracket	1	1	1	2	2
9	1173574	Pilot Body	1	1	1	2	2
10	1174423	Pilot Orifice, NAT	1	1	1	2	2
	1174424	Pilot Orifice, Propane	1	1	1	2	2
11	1174467	Pilot Shield	1	1	1	2	2
12	1174371	Tube 1/4" Pilot to Safety	1	1	1	2	2
13	1161521	Thermocouple 36" Long	1	1	1	2	2
14	1173700	Manifold Pipe Support	1	1	1	2	2
15	1174384	Manifold Elbow Weld Assembly	1	1	1	2	2
16	1160008	Brass Elbow	2	2	2	4	4
17	1174392	Tube 5/8 Feed to Manifold	1	1	1	2	2
18	1174340	Combination Safety Valve	1	1	1	2	2
19	1174338	Thermostat Dial Stem	2	3	4	5	6
20	1173645	Indicator Knob	2	3	4	5	6
*	1148306	Jam Nut Used with Orifice Body Fitting	2	3	4	5	6



PARTS

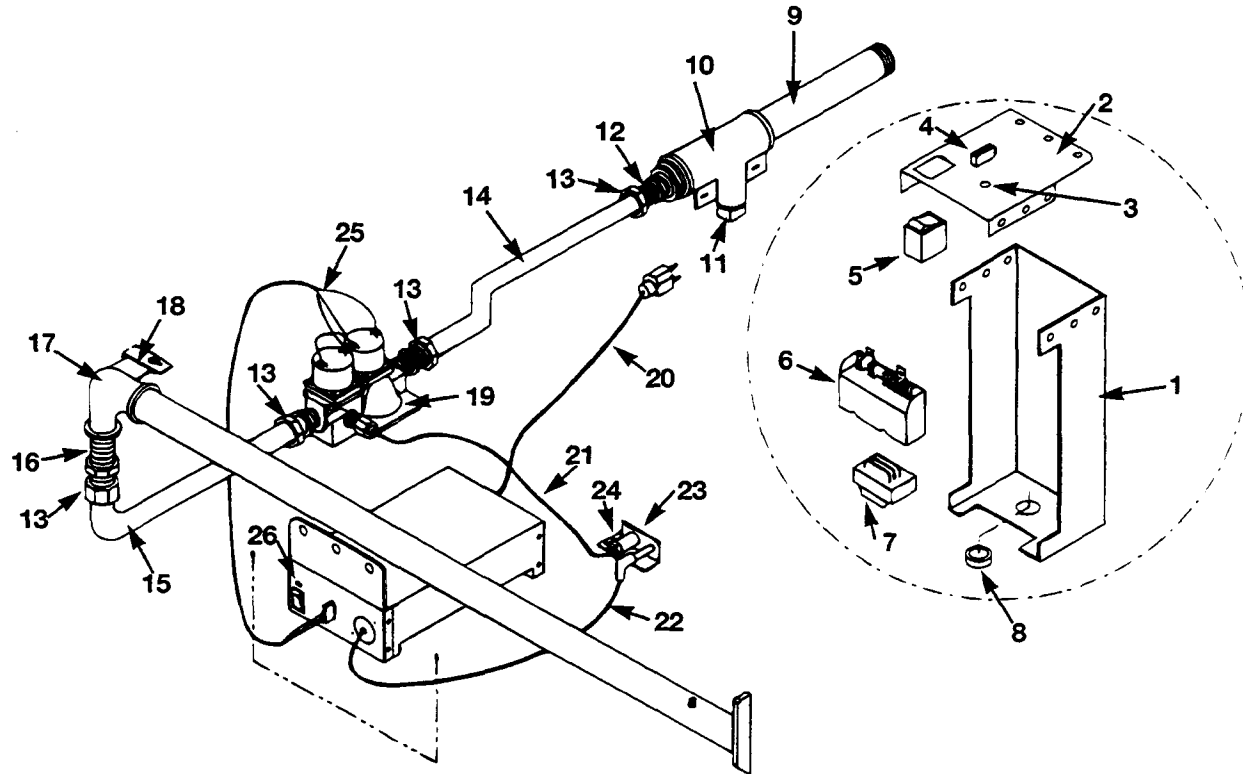
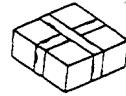
For Rear Gas Connection



SG REAR GAS PIPING AND REGULATOR

ITEM	PART NO.	DESCRIPTION	SG 24	SG 36	SG 48	SG 60	SG 72
1	1147305	Pipe TEE 3/4" x 3/4" x 1/2"				1	1
2	1167381	Pipe Nipple 3/4" x 7"	1	1	1	1	1
3	1174594	Tee Plate Weld Assembly	1	1	1	2	2
4	1147011	Pipe Plug 3/4"	1	1	1	2	2
5	1147116	Bushing 3/4" x 1/2"	1	1	1	3	3
6	P9158	Brass Connector 1/2 x 5/8cc	1	1	1	2	2
7	1174601	Upper Tube	1	1	1	2	2
8	1174389	Cross Feed Tube	-	-	-	1	1
9	1160205	Regulator NAT Gas	1	1	1	1	1
	1160206	Regulator Propane Gas	1	1	1	1	1
10	1146801	Pipe Nipple 1"x 2"	0	0	0	1	1

PARTS

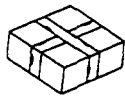


SGE ELECTRONIC IGNITION PARTS - USED ON ALL MODELS WITH SUFFIX "E"

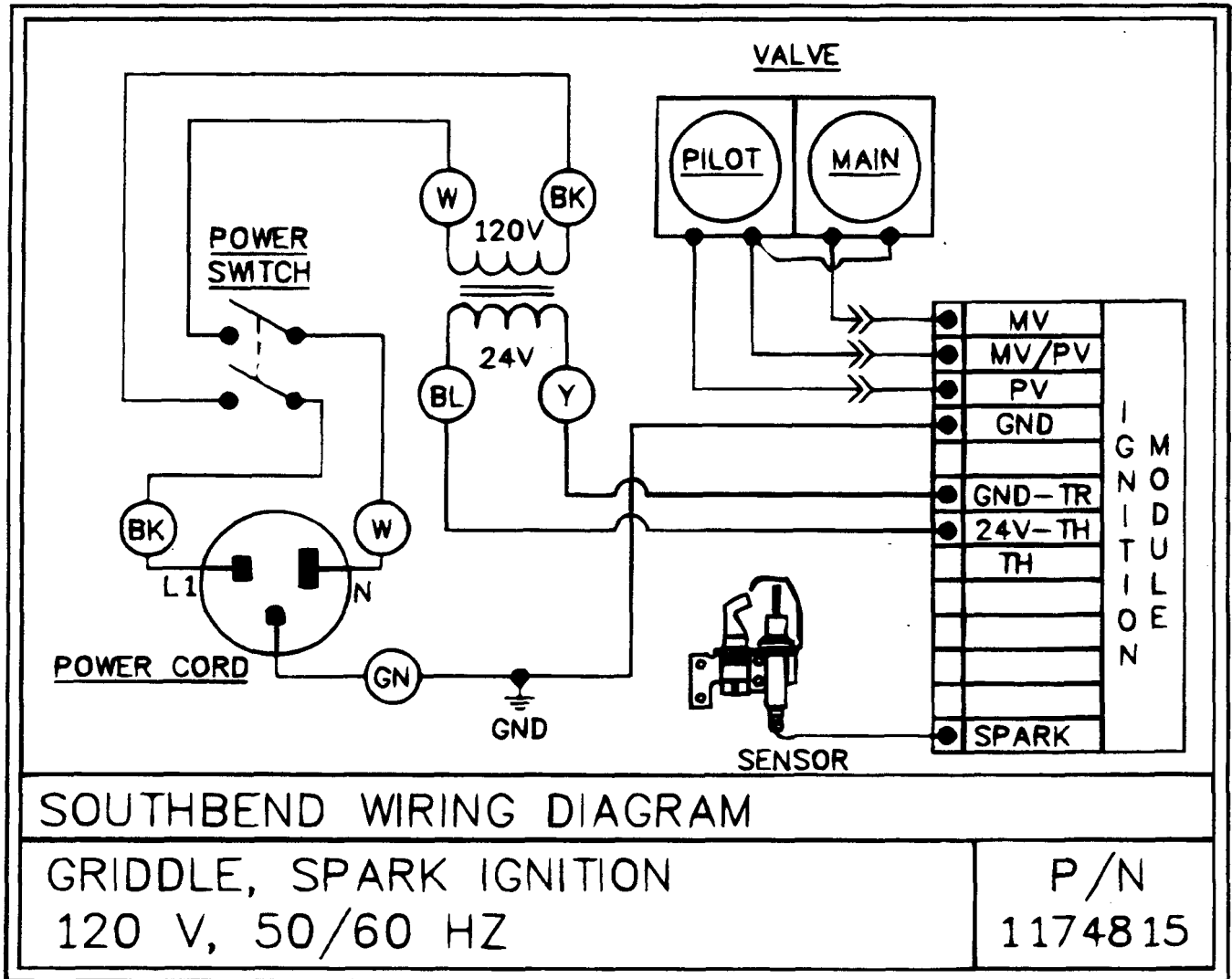
ITEM	PART NO.	DESCRIPTION
1	1174807	Control Box Body
2	1174806	Control Box Front
3	1161675	Wire Snap Bushing 1/2"
4	1165699	Plug, Nylon, 94V-2 4 Pin
5	1170343	Rocker Switch DPST (ON-OFF)
6	1174813	Spark Ignition Pilot Module
7	1172277	Transformer
8	1172285	Strain Relief Bushing
9	1167381	Black Pipe Nipple 3/4" x 7"
10	1174594	Tee Plate Weld Assembly
11	1147011	Pipe Plug Black 3/4"
12	1147116	Bushing 3/4" to 1/2"
13	P9158	Connector Brass 1/2m x 5/8cc
14	1174809	Tube 5/8" (Offset)

ITEM	PART NO.	DESCRIPTION
15	1174812	Tube 5/8" (90 Degrees)
16	1146803	Nipple Black 3/4" x 3"
17	1174384	Manifold Elbow Weld Assembly
18	1173700	Manifold Pipe Support
19	1174810	Dual Pilot Valve w/Solenoid
20	1162957	Molded Plug and Cord
21	1174808	Tube 1/4" (Pilot)
22	1174817	Spark Ignition Cable
23	1174814	Spark Ignition Pilot
24	1174423	Pilot Orifice, NAT
	1174424	Pilot Orifice, Propane
25	1174822	Wire Bundle
26	1163054	Adhesive Label "ON"
*	1174815	Spark Ignition Schematic

* Not Shown on Diagram.



PARTS





A MIDDLEBY COMPANY



Convection Ovens
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Bake & Roast Ovens
Pizza Ovens

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Special & Custom Equipment
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Cooker/Mixer Kettles
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Under Fired Broilers
Salamander Broilers
Cheese Melters
Counter Top Broilers & Griddles

COUNTER GRIDDLE

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.



PART NUMBER 1174442 - 2-94

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