



# southbend

A MIDDLEBY COMPANY

## OWNER'S MANUAL INSTALLATION USER'S GUIDE

### **GAS TILTING BRAISING PANS**

### **MODELS BGLT-24 BGLT-30 & BGLT-40**

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 question concerning the installation, use, care, or service of the product, write Customer Service Department, Southbend Corporation, 1100 Old Honeycutt Rd., Fuquay-Varina, North Carolina 27526.



# IMPORTANT NOTES FOR INSTALLATION AND OPERATION

## WARNING

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

INSTRUCTIONS TO BE FOLLOWED IN THE EVENT THAT THE THIS APPLIANCE SMELLS GAS MUST BE POSTED IN A PROMINENT LOCATION. THIS INFORMATION SHALL BE OBTAINED BY THE LOCAL GAS SUPPLIER.

## IMPORTANT

DO NOT ATTEMPT TO OPERATE THIS UNIT IN THE EVENT OF FAILURE.

ADEQUATE CLEARANCES MUST BE MAINTAINED FOR SAFE AND OPERATION.

THE APPLIANCE AREA MUST BE KEPT FREE AND CLEAR OF COMBUSTIBLES. DO NOT OBSTRUCT THE FLOW OF COMBUSTION VENTILATION AIR.

## WARNING

IMPROPER INSTALLATION, ADJUSTMENT, ALTERATION, SERVICE OR MAINTENANCE CAN CAUSE PROPERTY DAMAGE, INJURY OR DEATH. THE INSTALLATION, OPERATING AND MAINTENANCE INSTRUCTIONS THOROUGHLY BEFORE INSTALLING OR SERVICING THIS EQUIPMENT

CONTACT THE FACTORY, THE FACTORY REPRESENTATIVE OR A SERVICE COMPANY TO PERFORM MAINTENANCE AND REPAIRS APPLIANCE MALFUNCTION. REFER TO WARRANTY TERMS.

# Installation and Operation of Gas Skillets

It is recommended that this manual be read thoroughly and that all instructions be followed carefully. This manual should be retained for future reference.

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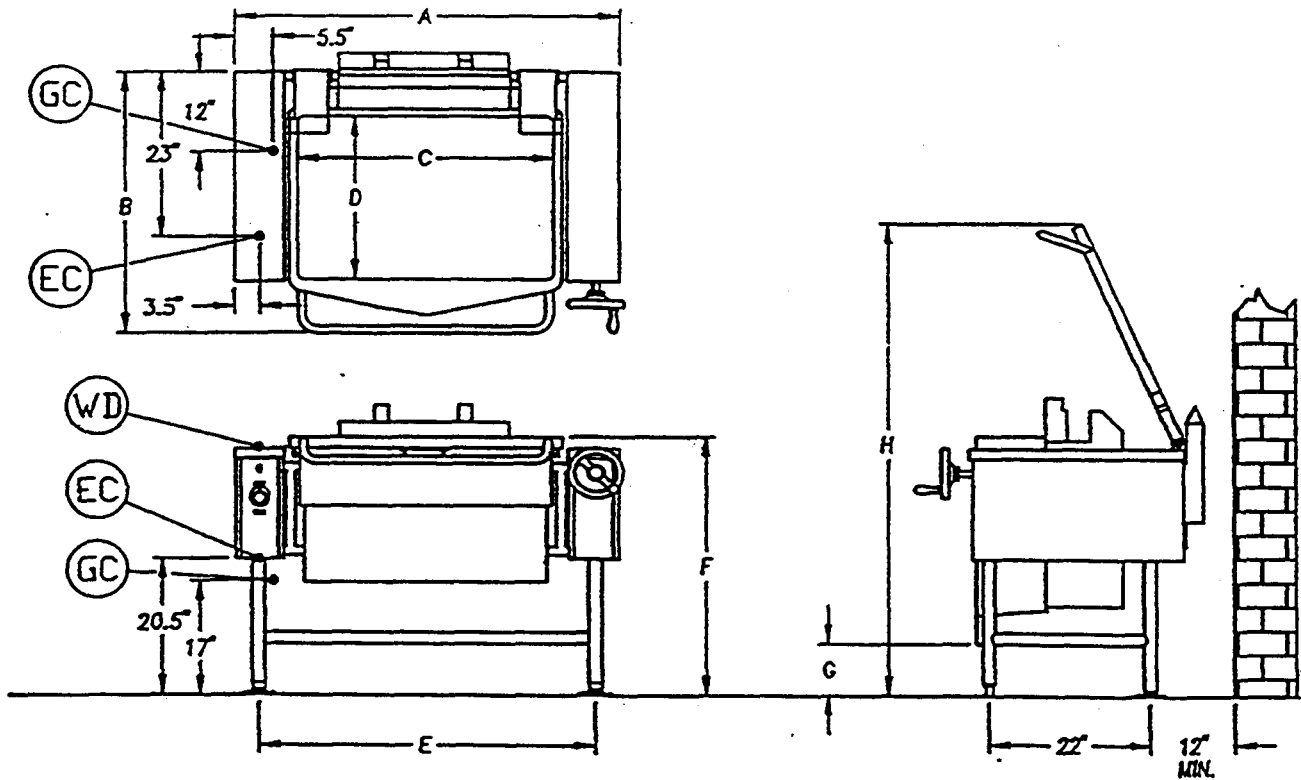
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### SERVICE CONNECTIONS

- GC- Supply gas through ½ pipe with pressure of apporx. T W.C. For propane use 11" W.C. pressure. A gas shut-Off valve must be installed in supply piping convenient and adjacent to appliance.
- EC- Unless otherwise specified. Field Wire Electrical Connection to be 120 Volts, 60 Hertz single phase with grounding wire.
- WD- Wiring diagram location inside control box.

### DIMENSIONS

MODEL	CAPACITY		A	B	C	D	E	F	G	H
BGLT-30	30 gallons	inches	49.5	35	33.5	24	43.125	37	10.5	68
	114 liters	mm	1257	889	85.1	610	1095	540	267	1727
BGLT-40	40 gallons	Inches	58.5	35	43.5	24	52.125	37	10.5	68
	752 liters	mm	1486	889	1105	610	1324	540	267	1727



## SERVICE CONNECTIONS

Gas installation to conform to local codes or in absence of local codes to national fuel gas code — ANSI 2223.1 — latest edition. In Canada, installation to be in accordance with CAN/CGA 8149.1 (NAT) or B149.2 (LP) installation codes and/or local codes.

1. The appliance and its individual shut off valve must be disconnected from the gas supply piping system during any pressure testing of that system at pressures in excess of 1/2 psig (3.45 kPa).
2. The appliance must be isolated from the gas supply piping system by closing its individual manual shut off valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 psig (3.45 RPa).

Electrical grounding must be provided in accordance with local codes, or in the absence of local codes, with the national electric code. ANSI/NFPA 70 - latest edition. In Canada installation must be in accordance with the C.S.A. C22.1 Canadian electrical code. part 1.

## INSTALLATION INSTRUCTIONS

1. Ideally an exhaust system should be located directly above the appliance to exhaust combustion gases generated by the unit.
2. Appliance is intended for use on non combustible floors. Minimum clearance from combustible and noncombustible floor construction, 3" (.76mm) on-sides and 6" (152mm) from back.
3. Set the appliance in place and level using spirit level.
4. Mark hole locations on floor through anchoring holes provided in flanged adjustable feet.
5. Remove appliance and drill holes in locations marked on floor and insert proper anchoring devices.
6. Set unit back in position and re-level left to right and front to back.
7. Bolt and anchor appliance securely to the floor.
8. Seal bolts and flanged feet with silastic or equivalent compound.
9. Appliance location must allow air supply to unit and obstruction free clearance for air opening in to the combustion chamber.
10. Make service connections as indicated.

# OPERATION INSTRUCTION

1. Open manual gas shut off valve located near back under left hand console facing front of unit.
2. Ensure skillet pan is in the down position.
3. Turn power switch ON, set thermostat dial to desired setting. RED pilot light will come ON.
4. This will turn on electronic ignition. When the glow coil has reached temperature, the gas solenoid valve will open supplying gas to the runner tube and burners. GREEN pilot light will come ON.
5. Gas in the main burner is ignited by the glow coil/which then ignites the runner tube and carries a flame to the other burners.
6. When ignition is complete, the flame sensor signals the controller to shut off the glow coil.
7. When the skillet has re-ched set temperature, the pilot lights will go off and the burners will shut off. The unit will cycle "ON" and "OFF" to maintain set temperature.
8. Turn power "OFF" and theros-tat "OFF" when skillet not in use.

Notice: If gas supply is interrupted during operation, a 5 minute period of complete shut off of gas supply **is** required before restarting.

## **TO TILT SKILLET**

1. Lift lid.
2. Turn handwheel clockwise to desired position.

Note: When the pan is tilted a safety switch will automatically turn off gas supply. The skillet will not operate once the pan has been tilted.

3. To return pan to down position, turn handwheel counter clockwise.
4. DO NOT ATTEMPT TO TILT PAN WITH LID DOWN.

# PERIODIC MAINTENANCE

Notice: As a safety precaution, disconnect the power supply during cleaning or servicing.

## CLEANING

The gas fired tilting skillet should be cleaned after each use.

1. Keep exposed cleanable areas of unit clean at all times.
2. Thoroughly wash pan and lid. If necessary soak pan to remove product that is stuck to pan surface. Use mild detergent and water.
3. Clean around burner air mixer and orifice if lint has accumulated.
4. Visually assure carry-over ports are unobstructed.
5. Rinse entire unit and dry. Do not get water in electrical box or any electrical component.

## ADJUSTMENTS

**WARNING: AT LEAST TWICE A YEAR HAVE AN AUTHORIZED SERVICE PERSON CLEAN AND ADJUST THE UNIT FOR MAXIMUM PERFORMANCE**

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 it with information on rating plate.

## TROUBLE SHOOTING Burners do

not come on:

1. Gas supply to unit is "OFF".
2. Manual shut off valve is "OFF".
3. Thermostat is not turned "ON".
4. Pan not in lowest position.
5. Glow coil not functioning.
6. Burners produce carbon deposits:
  1. Wrong size orifices.
  2. Burner air not adjusted properly.
  3. Wrong gas supply.
  4. Incorrect pressure at supply.