IMPORTANT FOR FUTURE REFERENCE

Please complete this information and retain this manual for the life of the equipment:

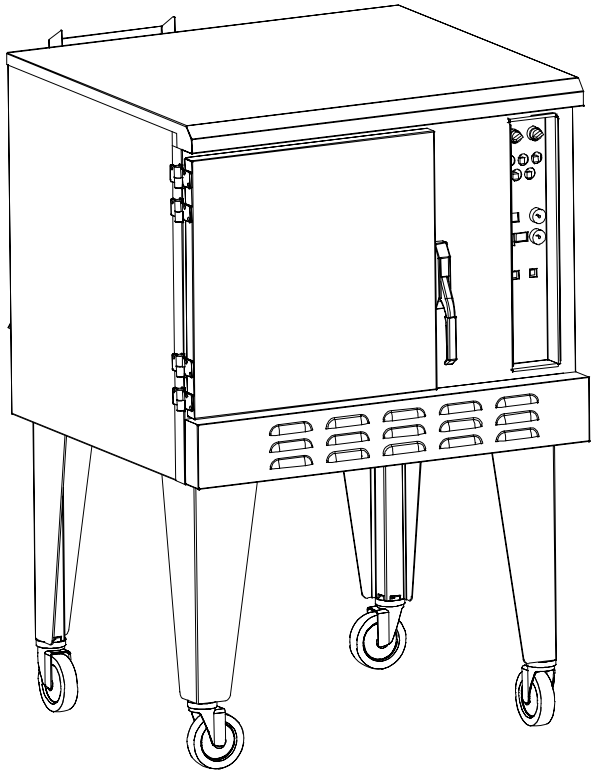
Model #: _____

Serial #: _____

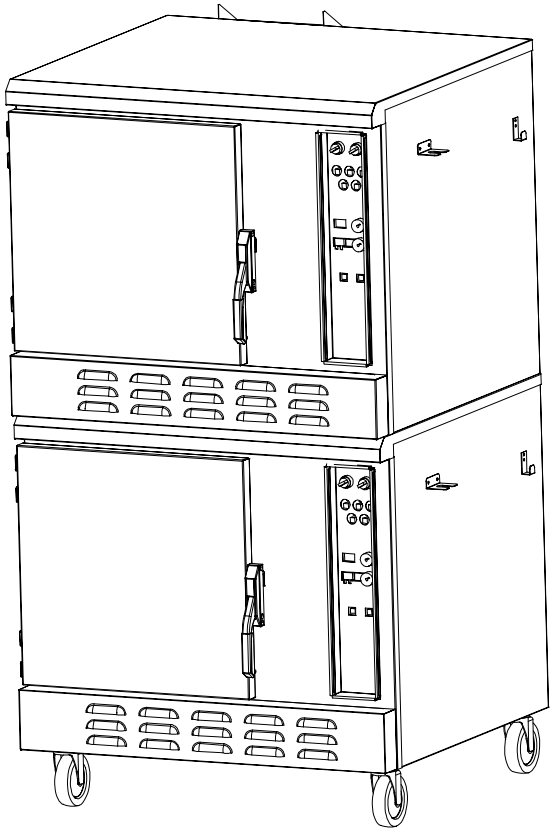
Date Purchased: _____

OPERATOR'S MANUAL

EZ COM Combination Oven



Model CG/12SC



Model CG/22SC

⚠ 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-Varina, NC 27526
www.southbendnc.com

MANUAL 1182851 REV 2
$18.00

SAFETY PRECAUTIONS

Before installing and operating this equipment, be sure everyone involved in its operation is fully trained and aware of precautions. Accidents and problems can be caused by failure to follow fundamental rules and precautions.

The following symbols, found throughout this manual, alert you to potentially dangerous conditions to the operator, service personnel, or to the equipment.

DANGER	This symbol warns of immediate hazards that will result in severe injury or death.
WARNING	This symbol refers to a potential hazard or unsafe practice that could result in injury or death.
CAUTION	This symbol refers to a potential hazard or unsafe practice that could result in injury, product damage, or property damage.
NOTICE	This symbol refers to information that needs special attention or must be fully understood, even though not dangerous.

WARNING

FIRE HAZARD

FOR YOUR SAFETY

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

Keep area around appliances free and clear of combustibles.

Purchaser of equipment must post in a prominent location, detailed instructions to be followed in the event the operator smells gas. Obtain the instructions from the local gas supplier.

WARNING

BURN HAZARD

Watch for clogged drain - can create burn hazard when door is opened.

Stand back when opening doors - hot steam, hot air, and/or hot water may escape from oven.

WARNING

SHOCK HAZARD

Do not open panels that require use of tools.

Unit must be cleaned daily and properly maintained to reduce chances of unsafe operating conditions.

NOTICE

Southbend EZ Com combination ovens are intended for commercial use only. Not for household use.

Warranty will be void if service work is performed by other than a qualified technician, or if other than genuine Southbend replacement parts are installed.

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

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

You will find that your new equipment, like all Southbend equipment, has been designed and manufactured to meet the toughest standards in the industry. Each piece of Southbend equipment is carefully engineered and designs are verified through laboratory tests and field installations. With proper care and field maintenance, you will experience years of reliable, trouble-free operation**. For best results, read this manual carefully.**

RETAIN THIS MANUAL FOR FUTURE REFERENCE.

Model Numbers

This manual is for Southbend EZ Com Combination Oven models CG/12SC and CG/22SC. The serial plate is located behind the lower front panel on the left side. On double-stacked models each oven has its own serial plate.

Table of Contents

Read these instructions carefully before attempting installation. Installation and initial startup should be performed by a qualified installer. Unless the installation instructions for this product are followed by a qualified service technician (a person experienced in and knowledgeable with the installation of commercial gas and/or electric cooking equipment) then the terms and conditions on the Manufacturer's Limited Warranty will be rendered void and no warranty of any kind shall apply.

In the event you have questions concerning the installation, use, care, or service of the product, write to:

Southbend
1100 Old Honeycutt Road
Fuquay-Varina, North Carolina 27526 USA

SPECIFICATIONS

The Southbend EZ Com is a combination convection oven and convection steamer. The oven can cook with dry heat (“oven” mode, 145°F to 500°F), steam (at 215°F), or moist heat (“combi” mode, 145°F to 500°F). Two fan speeds are available. The operator can press a button to inject steam while cooking in oven mode. A “cool-down” mode rapidly cools the oven with forced air and a cool-water spray.

The five eleven-position racks can hold five 2.5" x 18" x 26" pans or ten 2.5" x 12" x 20" pans.

A hand-held spray hose is convenient for rinsing the oven cavity. The oven cavity and a drain trough along the bottom edge of the door opening drain out tubes on the back of the oven. A digital timer can be set as a reminder to the operator. There is no boiler, so no routine de-liming is necessary.

The Model CG/12SC consists of one oven mounted on legs, while the Model CG/22SC consists of two stacked units that have separate utility connections. Both models have casters as standard equipment.

GAS

Heat is supplied by gas burners that burn either natural gas of propane (specified when the EZ Com is ordered, but field convertible). Burners total 90,000 BTU for a Model CG/12SC and 180,000 BTU for a Model CG/22SC. Supply pressure should be greater than 7" W.C. for natural gas or greater than 11" W.C. for propane. A 3/4" NPT male connector located on the back of each oven.

The EZ Com has an intermittent standing pilot. When the unit is turned on, the lighting sequence is controlled by an ignition module. A hot surface ignitor ignites the pilot, which stays lit for the entire time the EZ Com is turned on and the flame is proven by a flame sensor.

WATER

Cold water consumption is regulated to approximately 0.5 gallons per minute per oven. Water pressure must be in the range 30 psi (205 kPa) to 60 psi (410 kPa). To minimize service problems and to meet warranty requirements, a water treatment system (softener) is recommended if water quality does not meet the following specifications: total dissolved solids (TDS) 60 ppm, hardness 2 grains or 35 ppm, pH factor 7.0 to 7.5. A 3/8" female NPT “tee” connector is located on the back of each oven.

WATER DRAINS

Each oven cavity is drained out a 2" OD tube extending from the back of the oven. An adjacent, 3/4" OD tube drains the front drain trough of each oven. The drain tubes must be unobstructed and free-venting to atmospheric pressure! See page 14 for more drain information.

ELECTRICITY

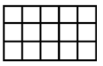
Each oven of 120-volt units can draw a maximum of 8.0 amps (use a 15 amp circuit breaker for each oven) through a six-foot cord with a three-prong plug that plugs into a standard 120 VAC, 60 Hz, 1-phase outlet. Each oven of 208-volt units can draw a maximum of 4.0 amps (use a 15 amp circuit breaker for each oven) and has a terminal block inside the right-side compartment that must be wired to a 208 VAC, 50-60 Hz, 1-phase source.

CLEARANCES AND VENTILATION

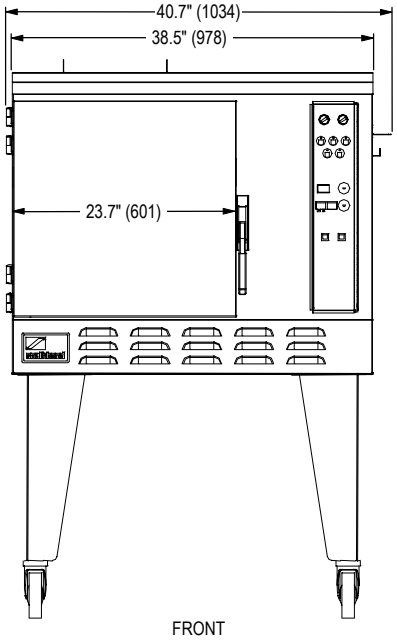
For non-combustible adjacent surfaces, no clearance is required on the sides or bottom. See page 11 for details. A flue riser is attached to the left-rear corner of the oven. Installation under a hood is recommended.

CONSTRUCTION

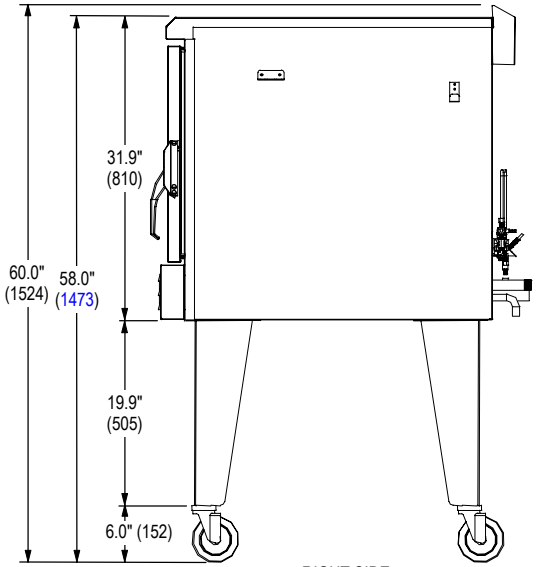
The exterior of the oven is #4 finish stainless steel, except for the aluminized-steel back. The door (both sides) and oven interior (including heat exchangers and baffle) are #316 stainless steel. The single insulated door is hinged on the left, and has a positive door catch with a single-action release.



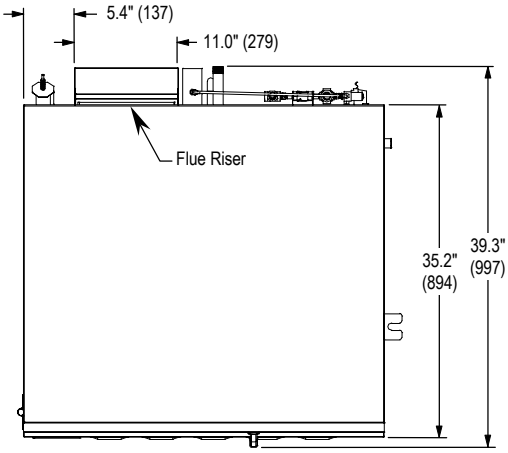
DIMENSIONS OF MODEL CG/12SC



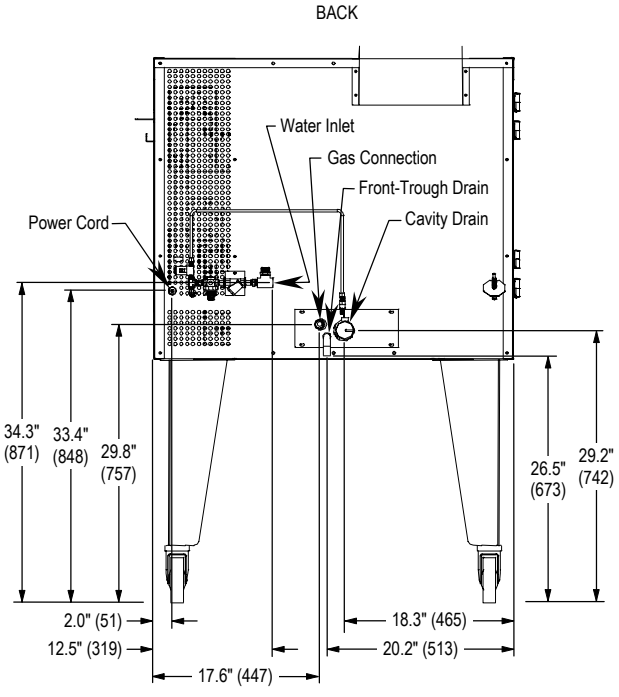
FRONT



RIGHT SIDE



TOP



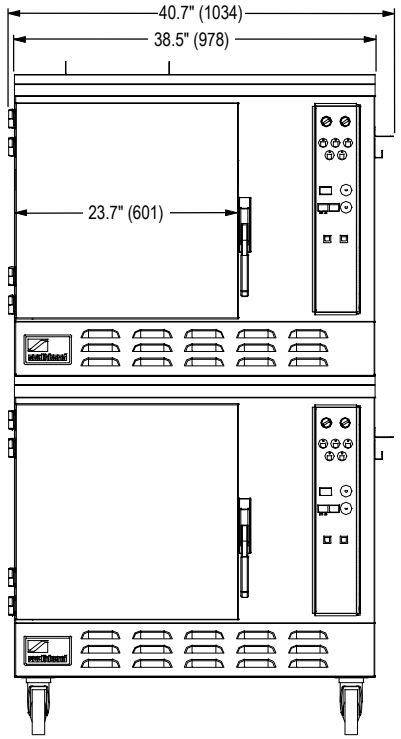
Dimensions are in inches and (millimeters).

Oven Interior Height: 22.0" (559)
Width: 22.0" (559)
Depth: 31.8" (806)

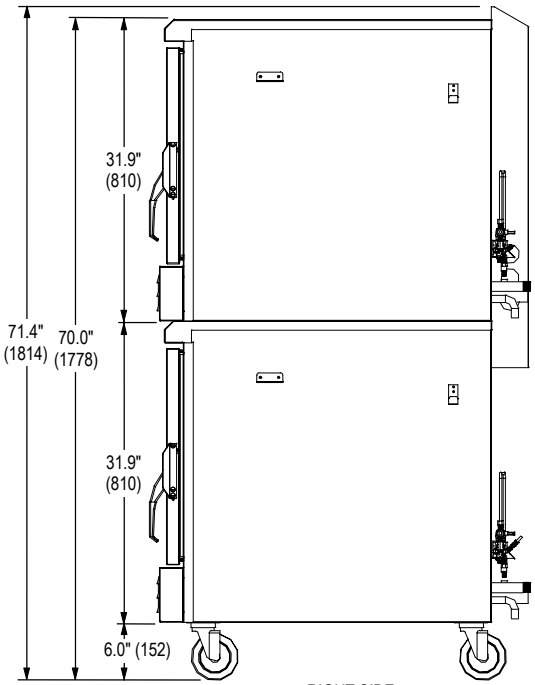
Crated Weight: 600 lbs. (270 kg.)

Crate Height: 45.0" (1143)
Width: 55.0" (1397)
Depth: 45.5" (1156)
Volume: 65.2 cu. ft (1.85 cu. m)

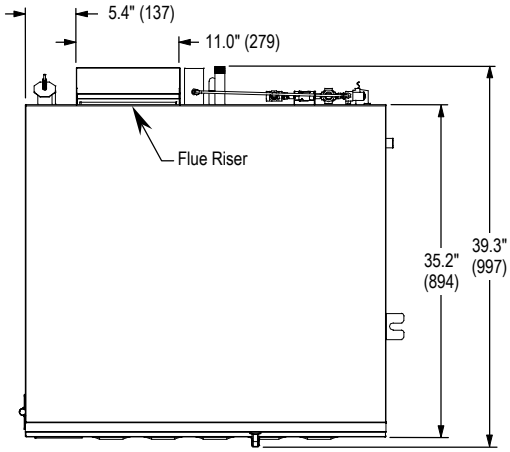
DIMENSIONS OF MODEL CG/22SC



FRONT

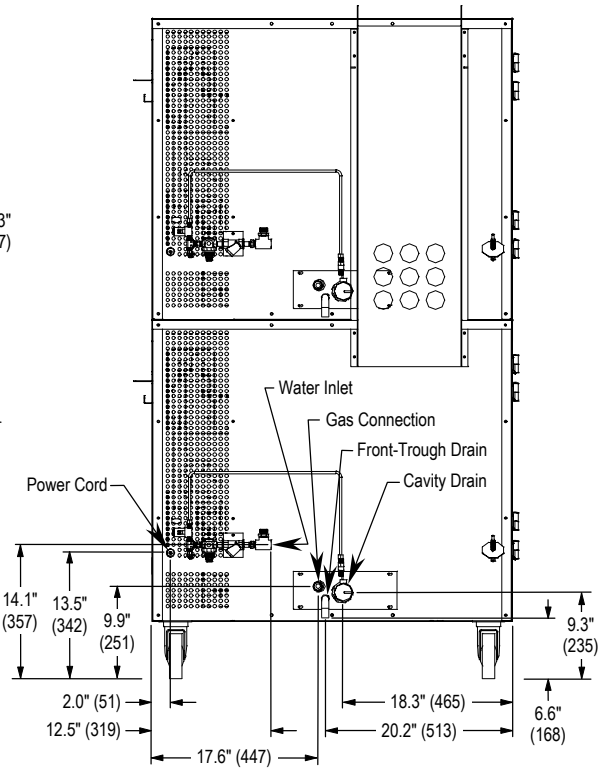


RIGHT SIDE



TOP

BACK



Dimensions are in inches and (millimeters).

Oven Interior Height: 22.0" (559)
Width: 22.0" (559)
Depth: 31.8" (806)

Crated Weight: 1200 lbs. (540 kg.)

Crate Height: 69.0" (1753)
Width: 55.0" (1397)
Depth: 45.5" (1156)
Volume: 99.9 cu. ft (2.83 cu. m)

The upper oven has separate utility connections, each 31.9" (810 mm) above the corresponding lower-oven connection.

INSTALLATION

⚠ CAUTION

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

NOTICE

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

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

Step 1: Unpack

IMMEDIATELY INSPECT FOR SHIPPING DAMAGE

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

Apparent damage or loss must be noted on the freight bill at the time of delivery. The freight bill must then be signed by the carrier representative (Driver). If the bill is not signed, the carrier may refuse the claim. The carrier can supply the necessary forms.

A request for inspection must be made to the carrier within 15 days if there is concealed damage or loss that is not apparent until after the equipment is uncrated. The carrier should arrange an inspection. Be certain to hold all contents plus all packing material.

1. Uncrate carefully. Report any hidden damage to the freight carrier IMMEDIATELY.
2. Do not remove any tags or labels until unit is installed and working properly.

Step 2: Install the Legs and/or Casters

For Model CG/12SC (single-oven) units, a set of legs and a set of casters is packed in the shipping crate. Install the legs and casters using the following procedure:

1. Raise the EZ Com sufficiently to allow legs to be bolted to the bottom corners. For safety, "shore up" and support the oven with an adequate blocking arrangement strong enough to support the load.
2. Bolt the legs to the bottom of the oven.
3. Screw the four casters into the threaded holes in the bottom of each leg. The two casters with a locking-brake should be attached to the front legs of the EZ Com.
4. Gently lower the EZ Com onto a level surface. Never drop or allow the oven to fall.
5. Use a level to make sure that the EZ Com is level. Each caster can be screwed in or out to lower or raise each corner. Tighten the lock nuts after the EZ Com has been leveled.

For Model CG/22SC (double-oven) units, a set of casters is packed in the shipping crate. Install the casters using the following procedure:

1. Raise the EZ Com sufficiently to allow casters to be bolted to the bottom corners. For safety, "shore up" and support the oven with an adequate blocking arrangement strong enough to support the load.
2. Screw the four casters into the threaded holes in the bottom corners of the EZ Com. The two casters with a locking-brake should be attached to the front corners.
3. Gently lower the EZ Com onto a level surface. Never drop or allow the oven to fall.
4. Use a level to make sure that the EZ Com is level. Each caster can be screwed in or out to lower or raise each corner. Tighten the lock nuts after the EZ Com has been leveled.

NOTICE

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

NOTICE

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

⚠ WARNING

For an appliance equipped with casters, the installation shall be made with a connector that complies with the Standard for *Connectors for Movable Gas Appliances, ANSI Z21.69 or Connectors for Moveable Gas Appliances, CAN/CGA-6.16*, and a quick-disconnect device that complies with the Standard for *Quick-Disconnect Devices for Use With Gas Fuel, ANSI Z21.41*, *or Quick Disconnect Devices for Use with Gas Fuel, CAN1-6.9*. Adequate means must be provided to limit the movement of the appliance without depending on the connector and the quick-disconnect device or its associated piping to limit the appliance movement.

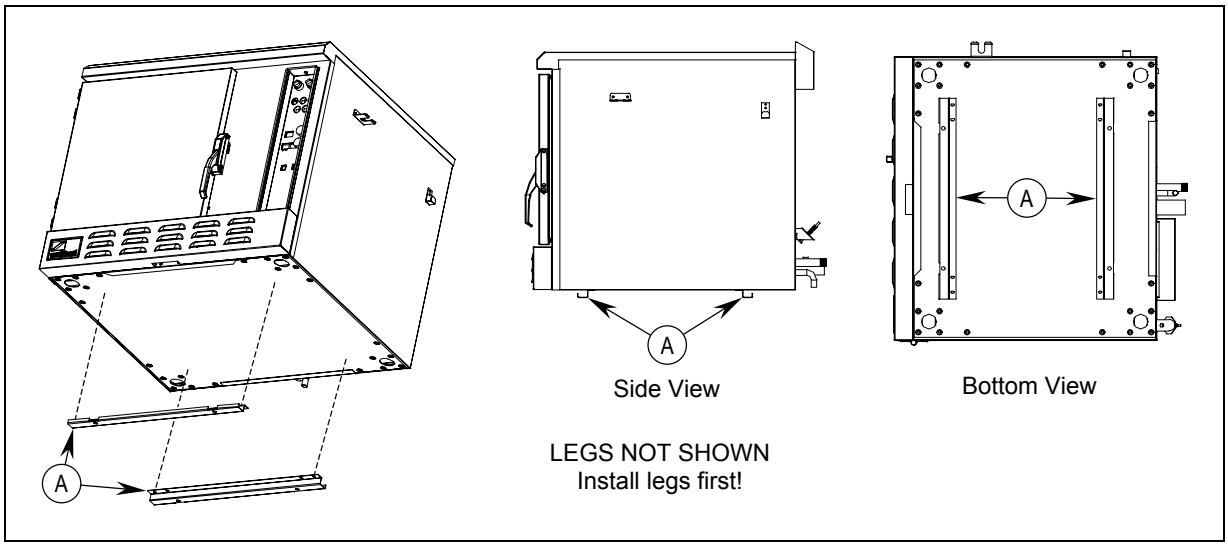
⚠ WARNING

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

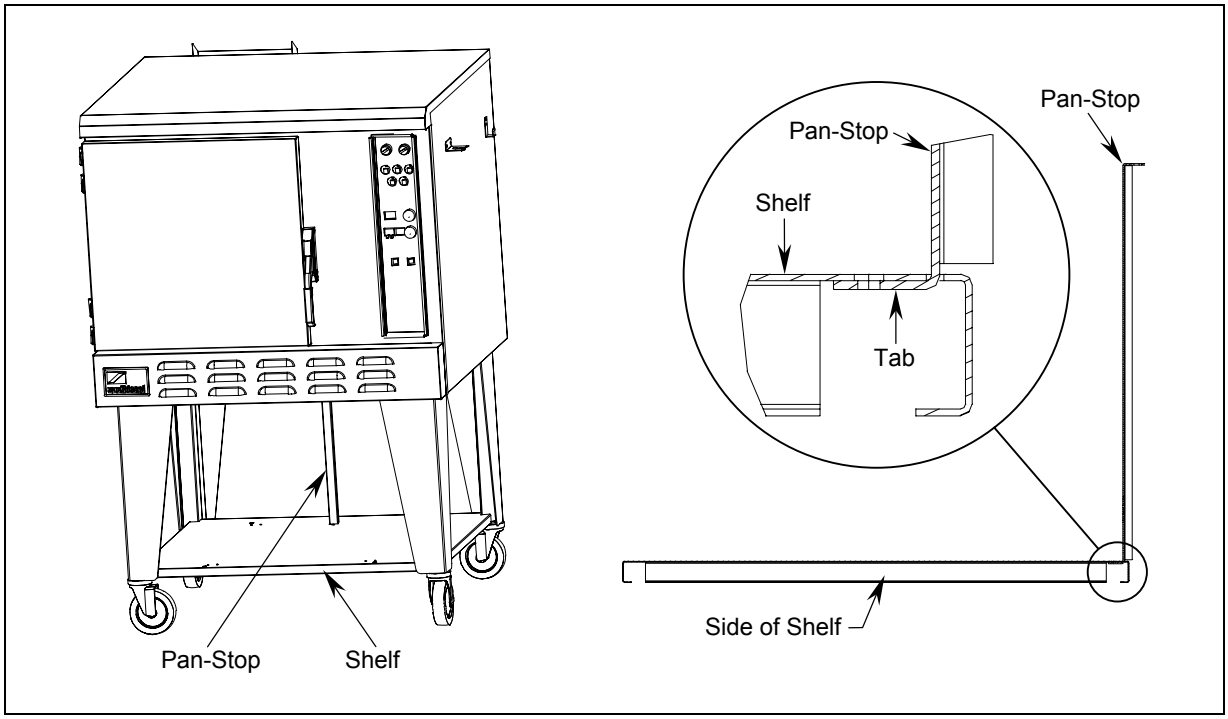
Step 3: Installation of Optional Open Pan Storage

The following describes how to assemble the optional open pan storage. All holes are pre-drilled for the provided screws.

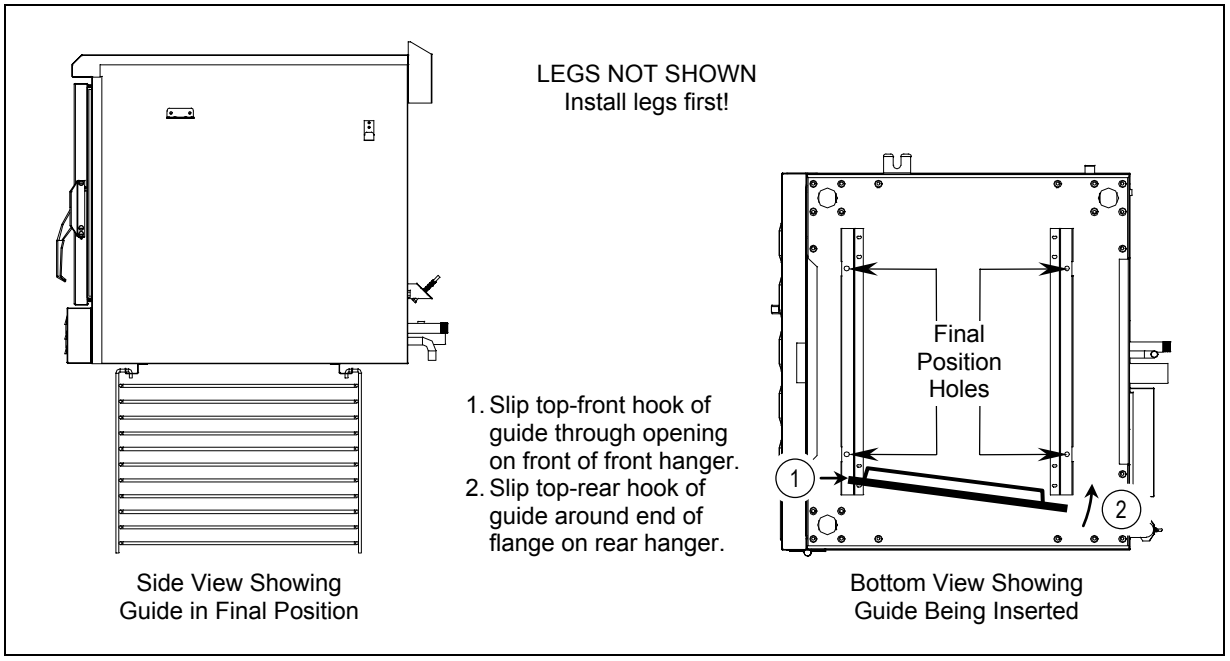
1. Attach the legs to the oven as described in installation Step 2 on page 8.
2. Attach the two frame hangers (items "A" in the following drawing) using four screws for each hanger. The flange-side of each hanger must be on the side of the hanger closest to the edge of the oven.



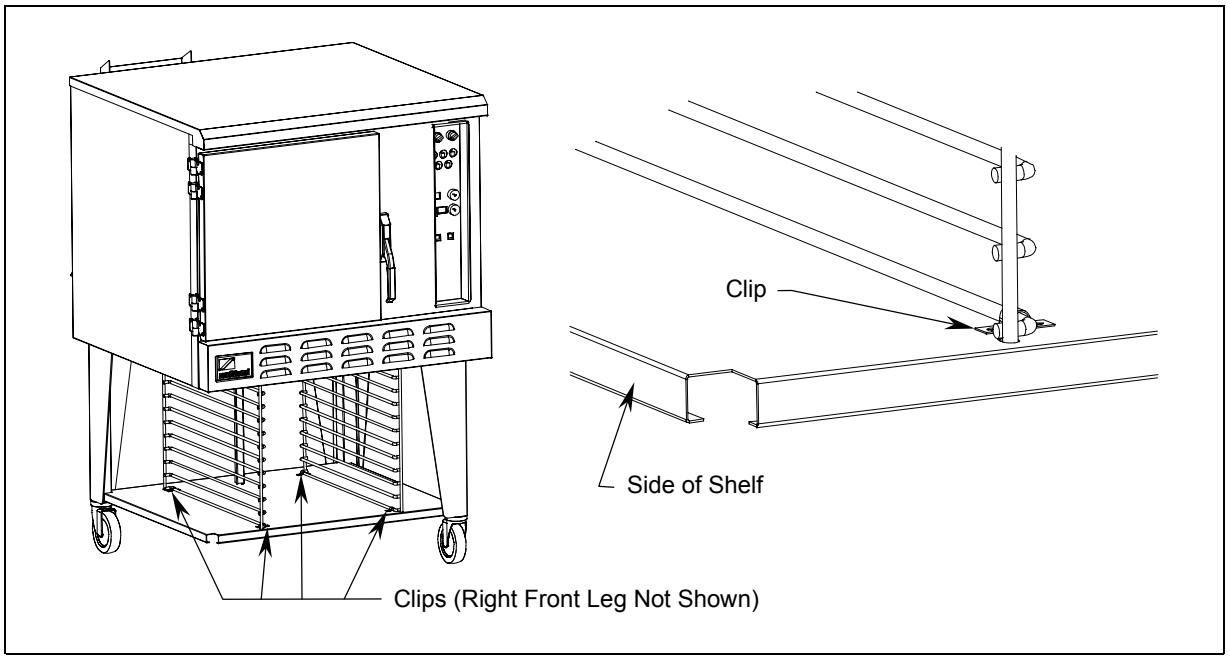
3. Attach the pan-stop to the shelf by first inserting the tab on the bottom of the pan-stop through the slot near the rear of the shelf, then tilting the pan-stop up to a vertical position (as shown in the following drawing). Secure the pan-stop with a screw that passes through a hole in the shelf and into a threaded hole on the tab of the pan-stop (do not fully tighten this screw yet). Position the shelf below the oven with the shelf resting on the top of the caster flanges, as shown below.



4. Hang the two pan guides from the frame hangers. The guides cannot be inserted from the side of the oven because the legs are in the way. Instead, begin by holding the guide parallel to the side of the oven with the horizontal bars of the guide extending inward (so that the pans can rest on them). Insert the guide from in front of the oven. Slip the top-front hook of the guide though the opening on the front of the front frame hanger near the final-position hole, then slip the top-rear hook of the guide around the end of the flange of the rear frame hanger. Finally, slide the guide toward the center of the oven until the hooks drop through the final-position holes in the frame hangers.



5. Lift the shelf upwards until it is in contact with the lowest horizontal bar of the guides (the bottom ends of the guides should extend into matching holes on the shelf). Attach the shelf to the guides using four clips, each of which is attached to the shelf with two screws.



6. Secure the top of the pan-stop to the bottom of the oven with a screw, and tighten the screw holding the pan-stop to the shelf.

Step 4: Check Clearances and Ventilation

⚠ WARNING

There must be adequate clearance between oven(s) and construction. Clearance must also be provided for servicing and for operation.

Minimum Clearances:

	From Combustible Construction	From Non-Combustible Construction
Back	7"	7"
Right Side	0"	0"
Left Side	0"	0"
Floor	0"	0"

Adequate clearance must be provided in the aisle and on the left side to allow the door to open sufficiently to permit the removal of the racks. Adequate clearance must be provided on the right side for use of the sprayer hose.

⚠ WARNING

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

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

NOTICE

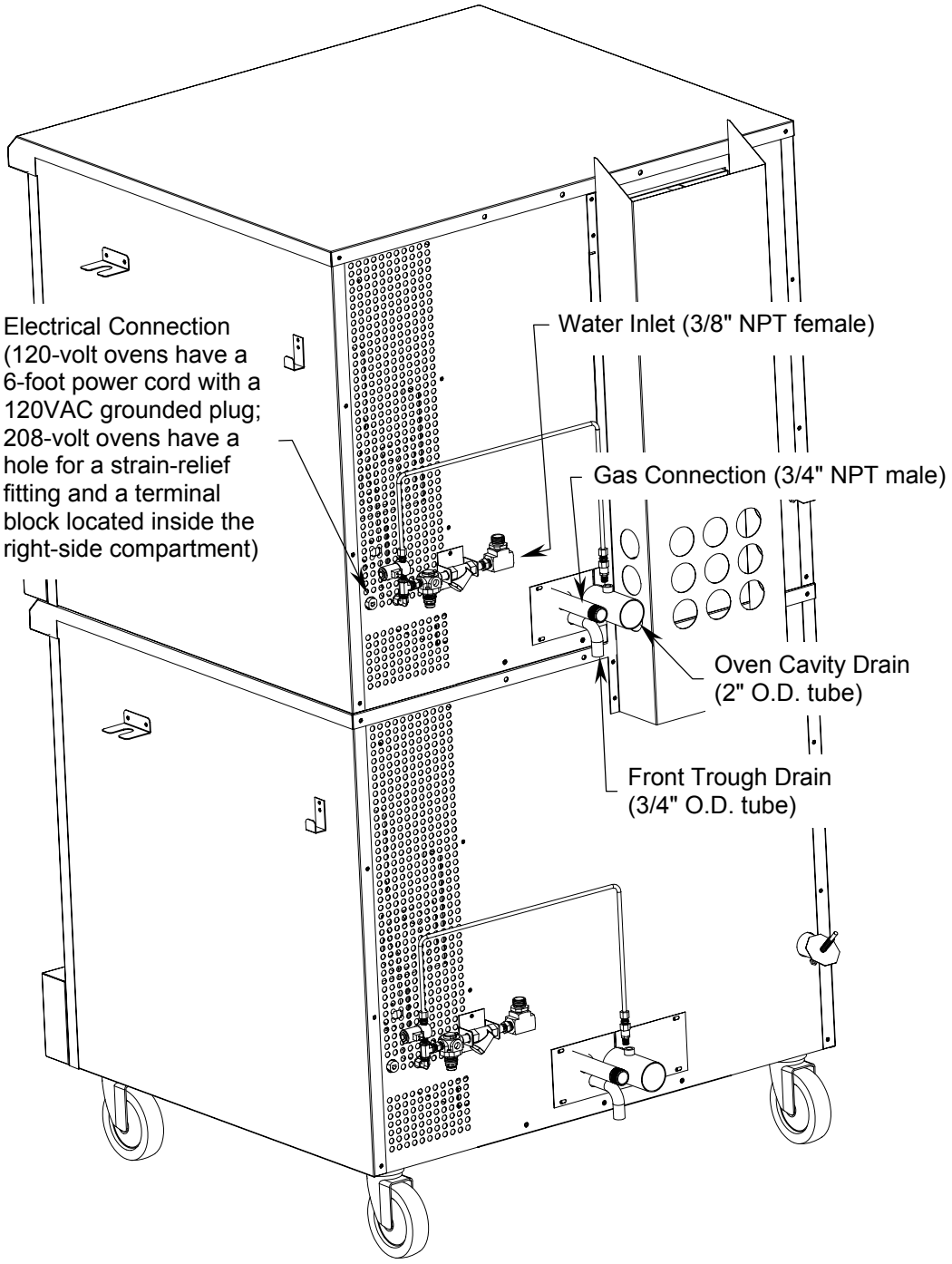
Proper ventilation is the owner's responsibility. Any problem due to improper ventilation will not be covered by the warranty.

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

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

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

Utility Connections



Model CG/22SC shown. Each oven of this double-stacked model has separate utility connections.

Step 5: Electrical Connection

Each oven of a 120-volt unit has a six-foot power cord that fits any standard 120 VAC three-prong grounded receptacle. Each oven can draw up to 8 amps, and should be plugged into an outlet with its own 15-amp circuit breaker.

Each oven of a 208-volt unit has a hole for a strain-relief fitting on the rear of the oven and a terminal block located inside the right-side compartment of the oven. Remove the right-side panel of each oven. Install a strain-relief fitting in the hole, then thread the power supply cable through the strain-relief fitting and connect it to the terminals of the terminal block according to the wiring diagram (see page 34). Finally, re-attach the right-side panel to the oven.

NOTICE

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, ANSI/NFPA 70*, or the *Canadian Electric Code, CSA C22.2*, as applicable.

⚠ WARNING

A POSITIVE GROUND CONNECTION IS ESSENTIAL. DO NOT ALLOW ANY TAMPERING OR ADJUSTMENT OF ANY CONTROL OR WIRING. THE UNIT IS FACTORY SET. ADJUSTING ANY INTERNAL COMPONENT OTHER THAN THE MAIN FUSE BLOCK CAN VOID THE WARRANTY.

⚠ WARNING

ELECTRICAL GROUNDING INSTRUCTIONS

This appliance (120V ovens only) is equipped with a three-prong (grounding) plus for your protection against shock hazard and should be plugged directly into a properly grounded three-prong receptacle. Do not cut or remove the grounding prong from the plug.

Step 6: Water Supply Connection

Connect a cold water line to the 3/8" female NPT “tee” connector located on the back of each oven (see illustration on page 12).

To facilitate cleaning, plus allow access to the rear of the unit, flexible connections are recommended.

NOTICE: WATER SPECIFICATION

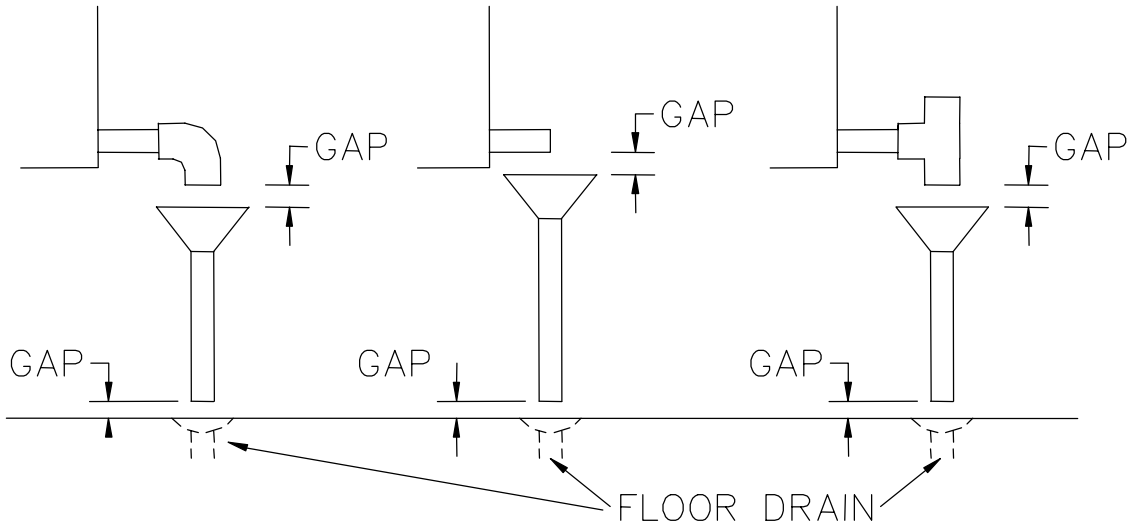
To meet warranty requirements, supply water must meet the following specification:

Pressure	30 to 60 psi (205 to 410 kPa)
Total Dissolved Solids (TDS)	60 PPM
Hardness	2 Grains or 35 PPM
pH Factor	7.0 to 7.5

Step 7: Water Drains

Each oven has two drain tubes: a 2" O.D. tube that drains the oven cavity and a 3/4" O.D. tube that drains the drain trough on the front of the oven below the door (see illustration on page 12). Position the oven near, but not on top of, an open floor drain. DO NOT directly plumb to the oven unless you also install an “open funnel” downstream of this connection in the drain system. Make the drain lines from the oven to the air gap above the “open funnel” as short as possible. There should be no horizontal piping between the oven and the air gap over the “open funnel.” The “open funnel” is intended to eliminate any water from entering the oven because of a blocked drain, and it also prevents any back pressure within the oven cavity. The oven must be free-venting to the atmosphere. Any connection that allows the build-up of back pressure in the oven (such as a reduction in pipe size to a line smaller than 2" or a 90 degree angle in the line prior to the “open funnel” drain discharge point) may cause personal or property damage and therefore will void the warranty. The EZ Com is a pressureless, free-venting oven and will not operate properly unless the drain lines are short, at a steep angle, and open!

Water Drain Open Funnel



Step 8: Gas Connection

If the EZ Com is being installed at over 2,000 feet altitude and that information was not specified in the order, contact the your authorized Southbend Service Representative or the Southbend Service Department. Failure to install with proper orifice sizing will result in poor performance and may void the warranty.

The serial plate is located behind the lower front panel on the left side. On double-stacked models, each oven has its own serial plate. The serial plate indicates the type of gas the unit is equipped to burn. All Southbend equipment is adjusted at the factory. Check type of gas on serial plate.

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

A 3/4" male NPT line is provided at the rear of each oven for the gas connection. Each oven is equipped with an internal pressure regulator which is set for 4" W.C. manifold pressure for natural gas or 10.0" W.C. manifold pressure for propane gas. Use the 1/8" tap on the top of the gas valve for checking pressure.

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*, *Natural Gas Installation Code, CAN/CGA-B149.1*, or *the Propane Installation Code, CAN/CGA-B149.2*, as applicable.

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

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

Purge the supply line to clean out dust, dirt, or other foreign matter before connecting the line to the unit. Each oven has a manual shut off valve located behind the lower front panel.

Use pipe joint compound that is suitable for use with LP gas on all threaded connections.

⚠ CAUTION

ALL PIPE JOINTS AND CONNECTIONS MUST BE TESTED THOROUGHLY FOR GAS LEAKS. USE ONLY SOAPY WATER 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 INTO OPERATION. TEST PRESSURE SHOULD NOT EXCEED 14" W.C.

NOTICE

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

⚠ 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).

Step 9: Installation Check

The following items should be checked by a qualified service technician:

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

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

OPERATION

NOTICE

No attempt should be made to operate oven during a power failure.

A manual gas shutoff valve is located behind front lower panel for turning gas on and off.

Turning the EZ Com On and Off – The power switch at the top left corner of the control panel turns the unit on and off. When the power switch is turned on, the EZ Com begins a diagnostic check and initiates the pilot lighting sequence. If the diagnostic check or the lighting sequence fails, a code word will appear in the time display and operation will be suspended. Otherwise the unit will begin operation in the startup default mode, which is oven mode at 350°F. **If the EZ Com does not start on the first attempt, shut-off all gas and wait five minutes before attempting to start again.**

Choosing Fan Speed – The EZ Com has a two-speed fan that is controlled by the fan-speed selector switch at the upper right hand corner of the control panel.

Choosing the Cooking Mode

The buttons near the top of the control panel are used to select the cooking mode. The light above each button will be lit when the corresponding cooking mode is selected.

Oven Mode is selected by pressing the OVEN button. In Oven Mode, the EZ Com acts exactly like a convection oven. If when the OVEN button is pressed the oven is below the setpoint temperature, the light above the button will flash until the setpoint temperature is reached.

Steam Mode is selected by pressing the STEAM button. In Steam Mode, the EZ Com acts exactly like a pressureless countertop convection steamer. If when the STEAM button is pressed the oven is below the setpoint temperature, the light above the button will flash until the setpoint temperature is reached. In Steam Mode, the setpoint temperature is preset to 215°F, to allow pure, slightly superheated steam to circulate within the cavity.

Combi Mode is selected by pressing the COMBI button. In Combi Mode, a high-moisture cooking environment is created through carefully controlled humidification. If when the COMBI button is pressed the oven is below the setpoint temperature, the light above the button will flash until the setpoint temperature is reached.

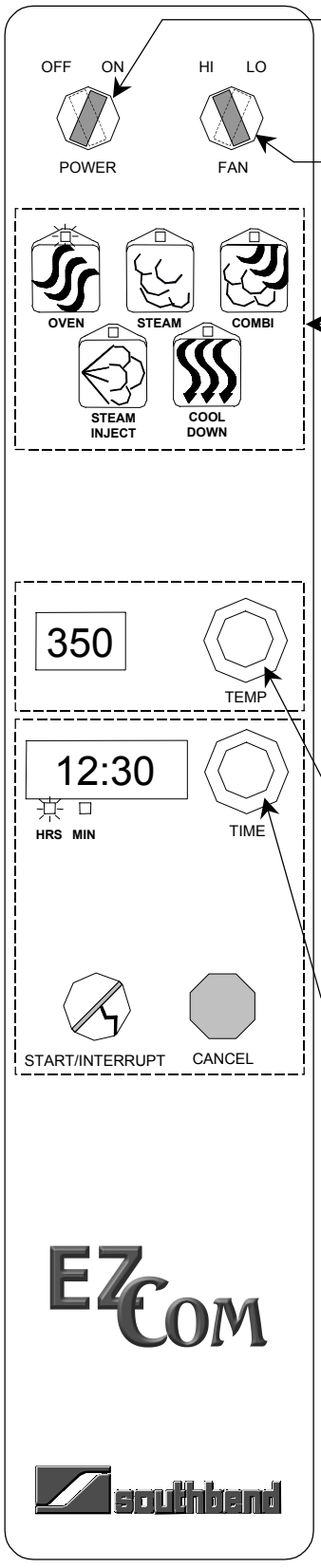
Steam Inject Mode is the only mode that can used in conjunction with another cooking mode, namely the Oven Mode. Pressing the STEAM INJECT button causes steam to be delivered to the cavity for as long as the button is held. The intent is to provide the desired surface characteristics (crispy, shiny crust) on bread products, and for any other products that would benefit from timely steam injections.

Cool Down Mode is designed to quickly cool the cavity from a high setpoint temperature to a low temperature using a combination of high fan speed and a cooling spray of water

Setting Cooking Temperature – The cooking temperature can be set in Oven Mode and Combi Mode (but not in Steam Mode) by turning the TEMP knob to a temperature (displayed beside the knob) in the range 145°F to 500°F. (In Steam Mode, the operating temperature is preset to 215°F to allow pure, slightly superheated steam to circulate within the cavity.)

Setting Timer – The timer can be set by turning the time knob to the desired setting and pressing the START/INTERRUPT button. When the timer times out, an alarm sounds. However, **the oven continues to run in the mode and at the temperature that were in effect when the time expired.** To silence the alarm, press the START/INTERRUPT button again. Pressing the CANCEL button will reset the timer to zero.

Control Panel of EZ Com Combination Oven



Power Switch

When the power switch is turned ON. the oven performs a self-diagnostic test, then defaults to OVEN mode at 350°F.

Fan Speed

The fan speed can be changed to HI or LO at any time while the food is cooking.

Cooking Mode

The oven can operate in one of five modes. During cooking, the operator may change the cooking mode.

OVEN mode results in operation as a dry-heat convection oven at the temperature set using the TEMP control.

STEAM mode results in operation as a pressureless convection steamer at a pre-set temperature of 215°F (102°C).

COMBI mode results in operation as a convection oven at the temperature set using the TEMP control with steam automatically injected to maintain a high-humidity cooking environment.

STEAM INJECT mode injects steam for as long as the button is held. This button can only be used when in OVEN mode.

COOL DOWN mode combines high fan speed, a cooling spray of water, and no heat to quickly cool the cavity from one cooking temperature to another.

Cooking Temperature

Turn the TEMP knob to set or change the desired cooking temperature from 145°F to 500°F (63°C to 260°C). In steam mode the cooking temperature is preset to 215°F, and is not adjustable.

Timer Controls

The timer is only a reminder to the operator; it does NOT affect the operation of the oven!

First, turn the TIME knob to set a time duration. An LED under the displayed time indicates whether the time shown is in hours-and-minutes (HRS lit) or minutes-and-seconds (MIN lit).

Second, press the START/INTERRUPT button to start the timer.

To temporarily stop the timer, press the START/INTERRUPT button; press it again to resume the countdown. To reset the timer to zero, press the CANCEL button.

When the timer reaches zero, an alarm will sound. Press the START/INTERRUPT button to shut off the alarm.

COOKING HINTS

All times and temperatures are estimates and should be verified in actual practice. Starting temperature of food, pan size/fullness, and opening oven during cooking will affect cooking times.

Baked Goods

Menu Item	Mode	Temperature	Cooking Time	Proper Pan	Tips
Apple pie, mile-high	Oven	350°F/175°C	50 min.	Pie tins on wire racks	
Biscuits	Oven	325°F/165°C	15 min.	Sheet pan	Can also use Combi mode at 350°F/175°C
Biscuits, cinnamon raisin	Oven	325°F/165°C	15 min.	Sheet pan	Also try in Combi mode
Bread sticks (soft style, raw dough)	Combi	325°F/165°C	10 min.	Sheet pan	375°F/190°C for crispier sticks
Cake layers	Oven	300°F/150°C	25 min.	Sheet pans	
Carrot cake layers	Oven	325°F/165°C	25 min.	Sheet pans	
Cheesecake	Combi	325°F/165°C	1 hour		
Cherry crisp	Combi	325°F/165°C	30 min.	2 ½" pan, uncovered	
Chocolate brownies	Oven	325°F/165°C	25 min.	Sheet pans	
Coffee cake, apple	Oven	300°F/150°C	25 min.		
Coffee cake, sour cream	Oven	300°F/150°C	25 min.		Also try in Combi mode
Cookies, butter sugar	Combi	300°F/150°C	10 min.	Sheet pan	Also try in oven mode
Cookies, oatmeal raisin	Oven	325°F/165°C	15 min.	Sheet pan	
Cookies, peanut butter chocolate chunk	Oven	300°F/150°C	12 min.	Sheet pan	Higher temperature for crispier cookies
French bread	Combi	375°F/190°C	20 min.	Sheet pan	See hard roll procedure
Hot seasoned apples	Combi	250°F/120°C	15 min.	2 ½" pan, uncovered	
Muffins (blueberry, banana nut)	Oven	350°F/175°C	20 min.	Muffin pans	Preheat to 400°F/205°C, load oven,, turn off for 6-8 min., then bake at indicated temperature
Rolls, dinner	Combi	325°F/165°C	20 min.		
Rolls, hard	Combi	375°F/190°C 250°F/120°C 350°F/175°C	Preheat 5 min. 15 min.	Sheet pan	Low temp stage produces better crust – can be eliminated – keep total time
Rolls, sweet	Combi	325°F/165°C	20 min.	Sheet pan	Also try in oven mode
Rolls, whole wheat	Combi	325°F/165°C	25 min.	Sheet pan	

Beef and Veal

Menu Item	Mode	Temperature	Cooking Time	Proper Pan	Tips
BBQ beef (raw brisket)	Combi	250°F/120°C 375°F/190°C	90 min. + 10 min at higher temp.		Cook with sauce at low heat, raise temp. to set glaze
Beef Sausage links	Steam	350°F/175°C	10 min.		May also be steamed
Braised beef w/mushrooms	Combi	250°F/120°C	1 hour	2 ½" pan, uncovered	
Corned beef hash	Combi	250°F/120°C	25 min.	2 ½" solid pan	
Fillet steak	Combi	500°F/260°C	10 min.	Oiled sheet pan	
Grilled flank steak	Combi	500°F/260°C	10 min.	Wire rack	Oil steak
Hamburger pie	Combi	325°F/165°C	30 min.	2 ½" pan, uncovered	
Hamburgers (Frozen patties)	Combi	400°F/205°C	10 min.	Perforated sheet pan	
Herbed pot roast	Combi	250°F/120°C	3 hours	2 ½" solid pan	
Hot dogs	Steam	N/A	7 min.	2 ½" perforated	
London broil	Combi	500°F/260°C	15 min.	Preheated racks	Oil steaks
Marinated sirloin steak	Combi	500°F/260°C	10 min.	Oiled sheet pan	
Meatloaf	Combi	300°F/150°C	40 min.	2 ½" pan, uncovered	
New York strip	Combi	500°F/260°C	8 min.	Wire racks	Oil steaks
Prime Rib	Combi	275°F/135°C	2 ½ hours	Wire rack	Bone in - Export 10-12lbs
Ribeye sandwich steak	Combi	500°F/260°C	5 min.	Wire rack and catch pan on bottom	Brush w/melted butter, preheat oven well
Roast beef	Combi	275°F/135°C	2 ½ hours	Sheet pan or wire rack	
Roast beef hash (re-therm)	Combi	250°F/120°C	25 min.	2 ½" solid pan	
Rump steak	Combi				
Salisbury steak w/gravy (re-therm)	Combi	250°F/120°C	20 min.	2 ½" solid pan	
Teriyaki steak	Combi	400°F/205°C	10 min.	Sheet pan	

Fish and Shellfish

Menu Item	Mode	Temperature	Cooking Time	Proper Pan	Tips
Crab	Steam	N/A	8-10 min.	2 ½" perforated pan	
Halibut	Combi	325°F/165°C	6-7 min.	½ size sheet pan	
Perch	Oven	400°F/205°C	5 min.	Sheet pan	Brush pan w/oil and season fish
Salmon (fresh)	Combi	325°F/165°C	8-10 min.	2 ½" perforated	
Shrimps – frozen	Steam	N/A	3-5 min.	2 ½" perforated pan	20-25 ct.
Trout	Oven	400°F/205°C	5 min.	Sheet pan	Brush pan w/oil and season fish

Pork and Lamb

Menu Item	Mode	Temperature	Cooking Time	Proper Pan	Tips
Bacon slices	Combi	325°F/165°C	15 min.	Sheet pan	Single layer
Baked ham	Combi	300°F/150°C	1 hour	Sheet pan	
Baked pork chops	Combi	325°F/165°C	20 min.	Sheet pan	Single layer
BBQ boneless rib for sandwich (retherm)	Combi	250°F/120°C	15 min.	Sheet pan	
BBQ pork for sandwich (Boston butts, raw)	Combi	250°F/120°C	2 hours	Sheet pan, with sauce	
Bratwurst	Steam	N/A	10 min.	2 ½", uncovered	
Canadian bacon	Combi	400°F/205°C	5 min.	Sheet pan	Single layer
Grilled butterflied pork chops	Combi	400°F/205°C	10 min	Sheet pan	Oil chops
Grilled ham slice	Combi	400°F/205°C	10 min.	Wire rack	Preheat to 450°F
Grilled pork cutlet	Combi	400°F/205°C	15 min.	Sheet pan	Single layer
Grilled pork tenderloin	Combi	400°F/205°C	15 min.	Oiled, wire rack	
Italian sausage	Combi	375°F/190°C	15 min.	Sheet pan	
Kielbasa	Combi	375°F/190°C	15 min.	Sheet pan	Single layer
Knockwurst	Steam	N/A	15 min.	2 ½" perforated pan	
Pork sausage link	Combi	350°F/175°C	15 min.	Sheet pan	Single layer
Roast pork	Combi	300°F/150°C	50 min.	Sheet pan or wire rack	150°F internal, rest 20 minutes
Sausage patties	Combi	300°F/150°C	15 min.	Sheet pan	Steam for better yield

Potatoes, Pasta, and Grains

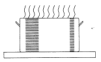
Menu Item	Mode	Temperature	Cooking Time	Proper Pan	Tips
Baked potatoes	Oven	375°F/190°C	40 min.	Sheet pan	
New, red potatoes	Steam	N/A	17 min.	2 ½" perforated	Cut in quarters
Rice (short grain)	Steam	N/A	20 min.	2 ½" pan, covered	2 parts rice, 1 part stock

Poultry

Menu Item	Mode	Temperature	Cooking Time	Proper Pan	Tips
Chicken wings	Combi	375°F/190°C	15 min.	Sheet pan	
Chicken, half	Combi	325°F/165°C	25 min.	Sheet pan	
Chicken, whole	Combi	325°F/165°C	35 min.	Sheet pan	
Turkey	Combi	375°F/190°C	2 hrs, 15 min.	Sheet pan	
Turkey breast	Combi	325°F/165°C	1 hour	Sheet pan	

Vegetables

Menu Item	Mode	Temperature	Cooking Time	Proper Pan	Tips
Asparagus	Steam	N/A	8 min.	2 ½" perforated	
Asparagus & egg au gratin	Steam	N/A	14 min.	2 ½" solid	
Beans (frozen, whole or cut)	Steam	N/A	12 min.	2 ½" perforated	Blanch fresh, cold water
Broccoli (fresh spears)	Steam	N/A	8 min.	perforated	
Broccoli cheese casserole	Combi	300°F/150°C	30 min.	2 ½" solid	
Cabbage	Steam	N/A	15 min.	2 ½" perforated	Remove stalk
Cabbage, red (frozen)	Steam	N/A	18 min.	2 ½" perforated	
Carrots, fingerling	Steam	N/A	10 min.	2 ½" perforated	
Carrots, glazed (frozen w/ sauce)	Steam	N/A	10 min.	2 ½" pan, uncovered	
Carrots, sliced (raw)	Steam	N/A	12min.	2 ½" perforated	
Cauliflower (fresh florets)	Steam	N/A	8 min.	2 ½" perforated	
Corn (frozen niblets)	Steam	N/A	8 min.	2 ½" perforated	
Corn on the cob	Steam	N/A	12 min.	2 ½" perforated	



Vegetables, continued

Menu Item	Mode	Temperature	Cooking Time	Proper Pan	Tips
Green beans w/water chestnuts	Steam	N/A	10 min.	2 ½" perforated	
Green beans, French cut (frozen)	Steam	N/A	10 min.	2 ½" perforated	Separate ice-encased vegetables
Green beans, whole	Steam	N/A	10 min.	2 ½" perforated	
Italian vegetables (frozen)	Steam	N/A	13 min.	2 ½" perforated	
Mixed vegetables (frozen)	Steam	N/A	10 min.	2 ½" perforated pan	
Mushrooms	Steam	N/A	8 min.	2 ½" solid pan	Sprinkle w/lemon, white wine
Peas and mushroom (frozen)	Steam	N/A	14 min.	2 ½" perforated	Separate ice-encased vegetables
Peas, garden (frozen)	Steam	N/A	7 min.	2 ½" perforated	
Ratatouille	Combi	300°F/150°C	20 min.	2 ½" solid pan	Toss with oil before cooking
Snap peas, sugar (frozen, seasoned)	Steam	N/A	10 min.	2 ½" pan, uncovered	
Spinach (fresh)	Steam	N/A	7 min.	2 ½" perforated pan	
Spinach (frozen)	Steam	N/A	14 min.	2 ½" perforated	
Squash (fresh)	Steam	N/A	7 min.	2 ½" perforated	
Vegetable primavera casserole	Combi	275°F/135°C	30 min.	2 ½" solid pan	
Vegetarian stir-fry	Combi	375°F/190°C	10 min.	2 ½" perforated	Toss w/oil, add sauce after cooking
Zucchini (fresh)	Steam	N/A	7 min.	2 ½" perforated	
Zucchini w/ basil	Steam	N/A	7 min.	2 ½" perforated	

CLEANING

Southbend equipment is constructed with the best quality materials and is designed to provide durable service when properly maintained. To expect the best performance, your equipment must be maintained in good condition and cleaned daily. Naturally, the frequency and extent of cleaning depends on the amount and degree of usage.

Following daily and more extensive periodic maintenance procedures will increase the life of your equipment. Climatic conditions (i.e., salt air, seasonings, and water quality) may result in the need for more thorough and more frequent cleaning in order to keep equipment performing at optimal levels.

⚠ WARNING: BURN HAZARD

For proper and safe operation, this oven must be cleaned daily as described in this manual. Failure to do so could result in serious injury or damage.

Drains must be kept clean and clear of debris.

⚠ WARNING: SHOCK HAZARD

DO NOT GET WATER IN THE CONTROLS.
This could result in expensive repairs and/or electrical shock.

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

NOTICE

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

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

DAILY CLEANING

- Use pump-up sprayer (Southbend Part# 1180973) supplied with the unit to spray RCS Special Cleaning Agent (Southbend Part# 1180974) inside the oven cavity, behind the air baffle, and on the inner side of the door. (CAUTION: Do not spray RCS Special Cleaning Agent into a hot oven! Discoloration of the interior surfaces will result. The oven temperature must be below 130°F (55°C) before spraying cleaner into the cabinet.)
- Turn the oven on and place the oven in STEAM mode for 15 minutes.
- If the unit is heavily soiled, repeat the above steps.
- Thoroughly rinse the inside of the oven cavity with the spray nozzle and spray hose assembly supplied with the unit.
- Make sure drain opening is clear.
- Leave the door open at night after cleaning.
- Do not clean the door gasket with a high-chlorine solution or bleach.
- Do not use steel wool or other metallic pads in the oven.

PERIODIC CLEANING

- If lime or mineral deposit starts to build up in the interior, clean the unit by using Southbend “descaler” or other non-caustic deliming solution. Follow manufacturer’s recommended procedures. Thoroughly rinse out unit with clean water.
- To remove normal dirt, grease, or product residue from stainless steel, use ordinary soap and water 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. 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 RUSH, STEEL SCOURING PAD, 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.

SEMIANNUAL CLEANING

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

Consult the Southbend Authorized Parts/Service Distributor list for the Authorized Service Representative in your area.

TROUBLESHOOTING

NOTICE

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

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

⚠ CAUTION

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

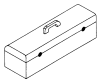
This section contains a troubleshooting key and referenced flowcharts to assist a qualified service technician in the servicing of a Southbend EZ Com oven. Wiring diagrams are printed on pages 33 (for 120 volt ovens) and 34 (for 208 volt ovens).

The casters have a Zerk fitting for proper lubrication when required.

CONTROL PANEL ERROR CODES

The Southbend EZ Com is equipped with a printed circuit board controller that undergoes a diagnostic check every time the EZ Com is turned on. This diagnostic check requires between 35 and 105 seconds. During this time, every segment in the display LEDs will be illuminated. In the event of a diagnostic error, "Err" will appear in the TEMPERATURE display and a descriptive error code will appear in the TIME display. To recover from error mode, the problem must be fixed and the unit turned off and back on again. A table of error codes and their causes is listed below:

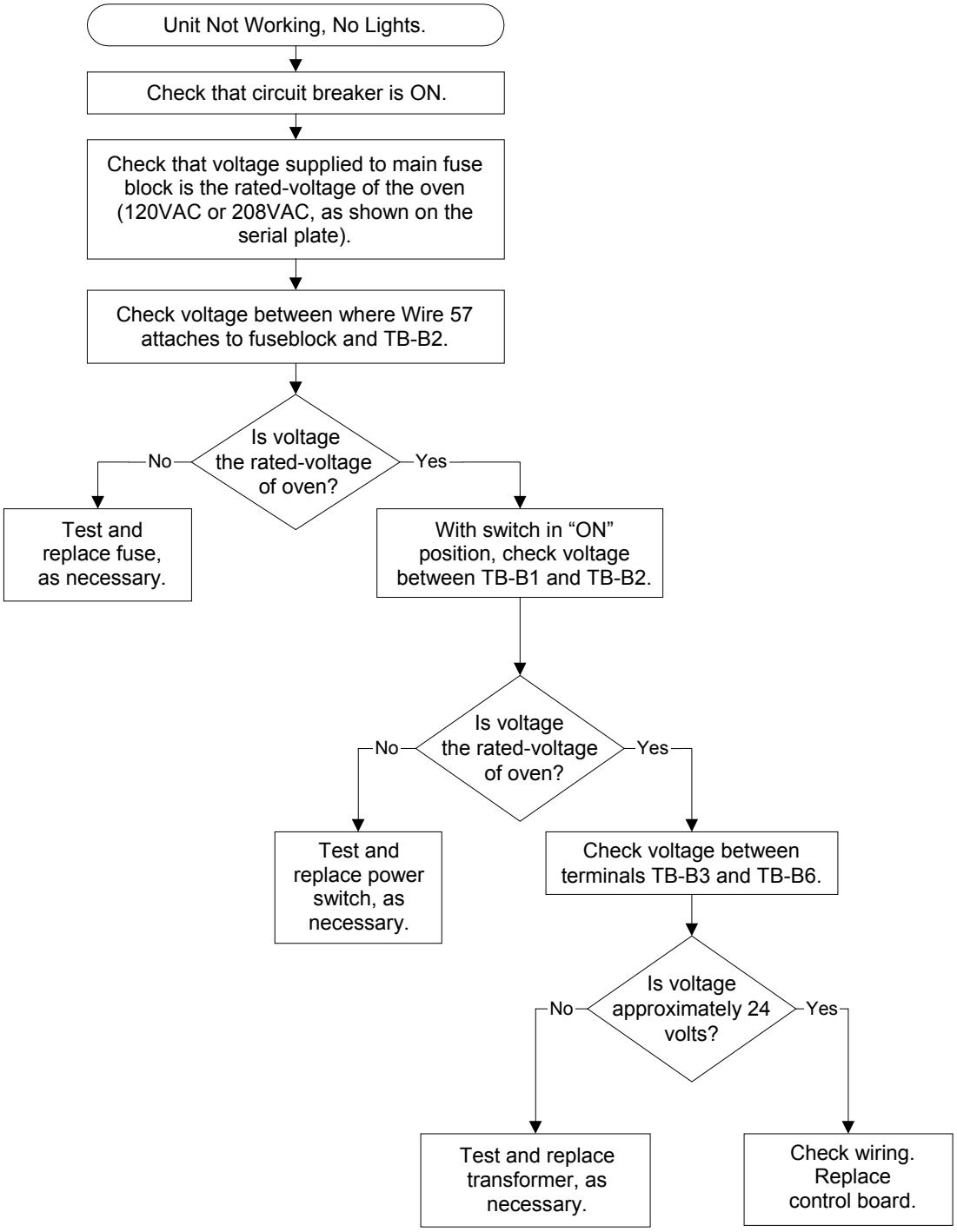
Error Code	Cause
CP:U	The controller has failed a check of its on-board RAM (controller will need to be replaced)
bu:tn	A button on the control panel is sticking in the down position or a button was held by the operator during startup
FA:n	The cavity temperature limit switch or the centrifugal switch incorporated into the motor has tripped, indicating a possible failure of the blower motor
GA:S	A gas error can be caused by a variety of problems. Use the troubleshooting flowchart on page 30.
Pr:0b	At least one of the RTD probes has failed in either an open or shorted condition.



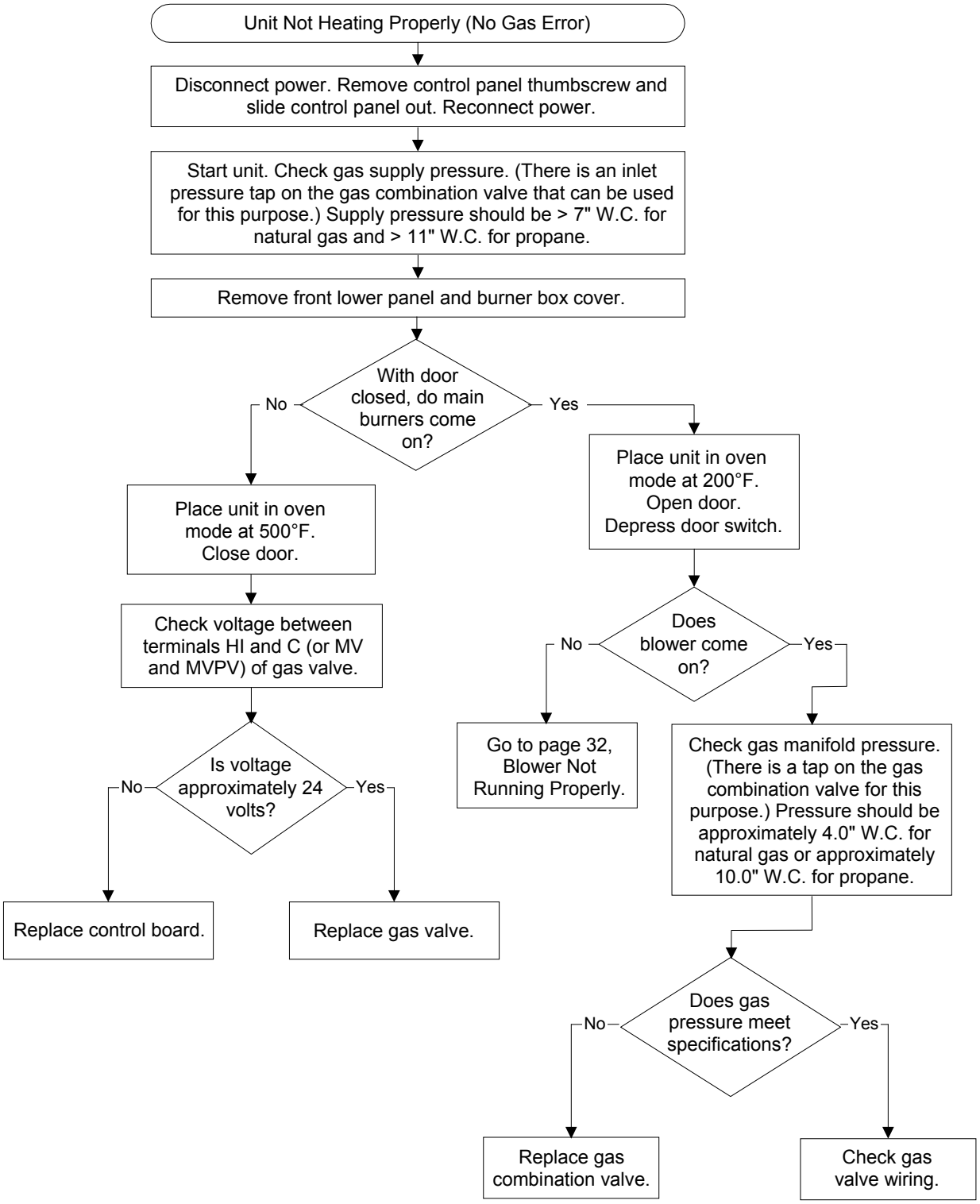
TROUBLESHOOTING FLOWCHARTS

Find the symptom below that corresponds to the malfunction, then turn to the corresponding page. Follow the flowchart on that page until the problem is solved.

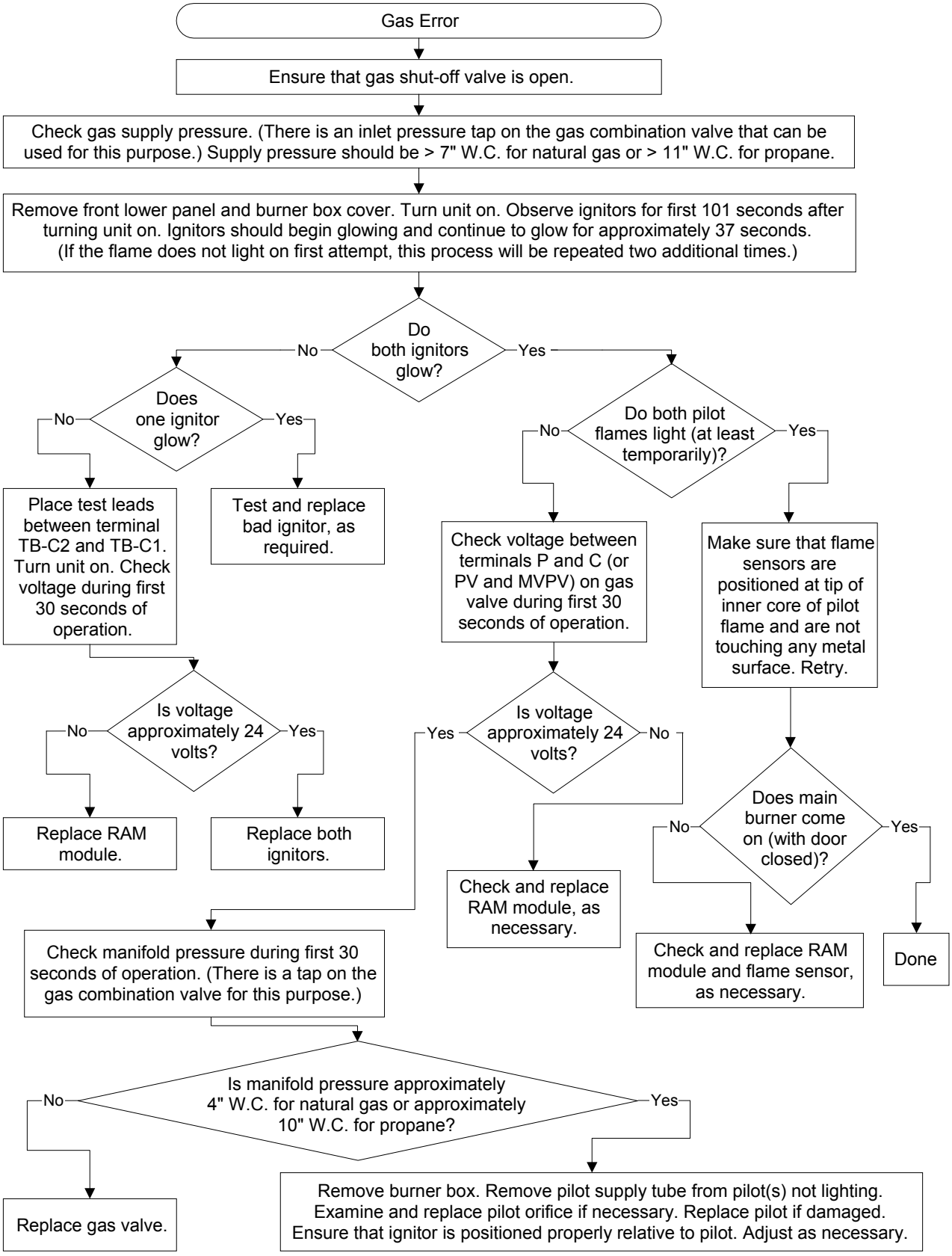
Unit Not Working, No Lights



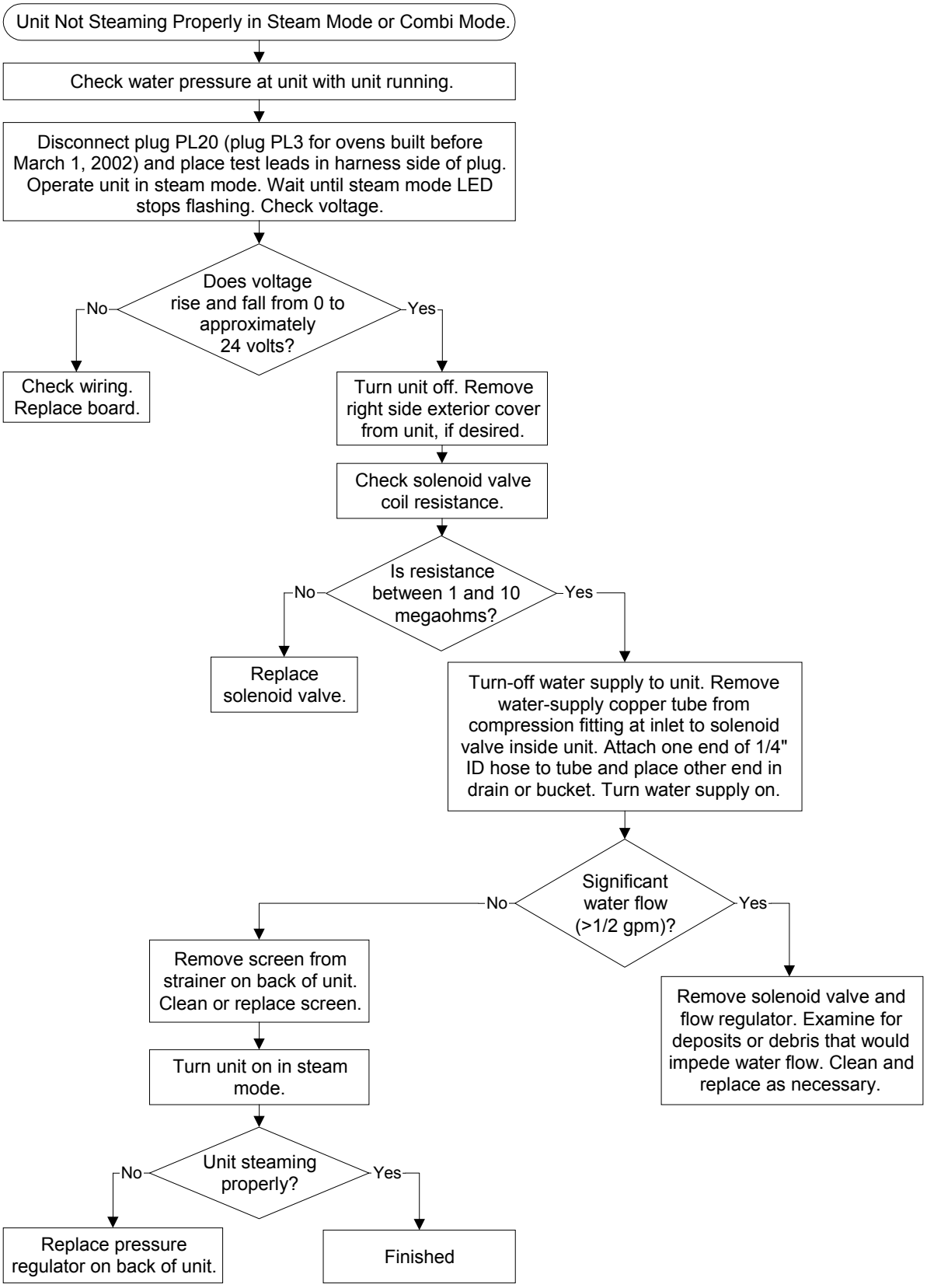
Unit Not Heating Properly (No Gas Error)



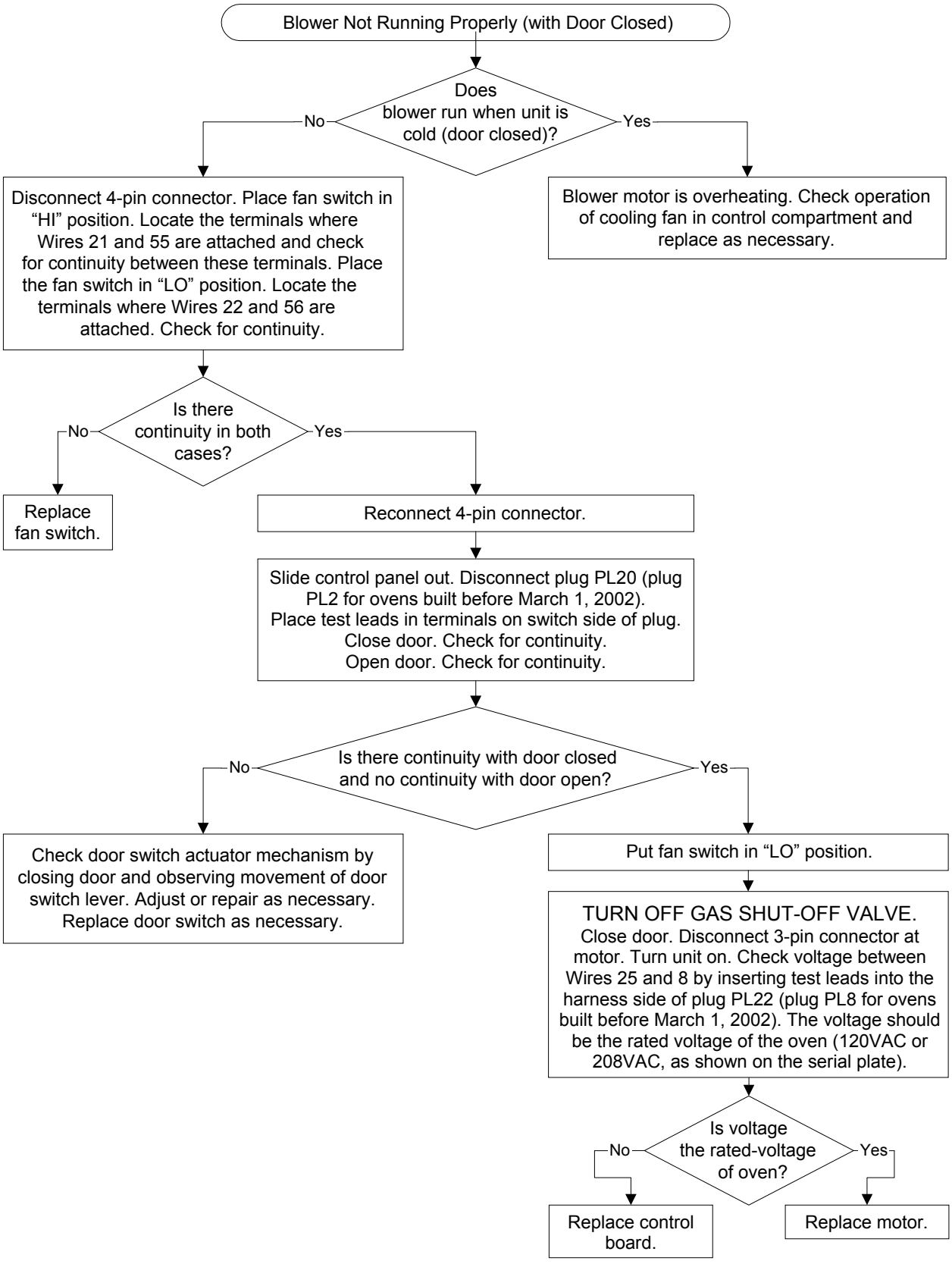
Gas Error


Gas Error
Ensure that gas shut-off valve is open.
Check gas supply pressure. (There is an inlet pressure tap on the gas combination valve that can be used for this purpose.) Supply pressure should be > 7" W.C. for natural gas or > 11" W.C. for propane.
Remove front lower panel and burner box cover. Turn unit on. Observe ignitors for first 101 seconds after turning unit on. Ignitors should begin glowing and continue to glow for approximately 37 seconds. (If the flame does not light on first attempt, this process will be repeated two additional times.)
Do both ignitors glow?
No
Yes
Does one ignitor glow?
No
Yes
Place test leads between terminal TB-C2 and TB-C1. Turn unit on. Check voltage during first 30 seconds of operation.
Test and replace bad ignitor, as required.
Is voltage approximately 24 volts?
No
Yes
Replace RAM module.
Replace both ignitors.
Do both pilot flames light (at least temporarily)?
No
Yes
Check voltage between terminals P and C (or PV and MVPV) on gas valve during first 30 seconds of operation.
Make sure that flame sensors are positioned at tip of inner core of pilot flame and are not touching any metal surface. Retry.
Is voltage approximately 24 volts?
Yes
No
Check and replace RAM module, as necessary.
Does main burner come on (with door closed)?
No
Yes
Check and replace RAM module and flame sensor, as necessary.
Done
Check manifold pressure during first 30 seconds of operation. (There is a tap on the gas combination valve for this purpose.)
Is manifold pressure approximately 4" W.C. for natural gas or approximately 10" W.C. for propane?
No
Yes
Replace gas valve.
Remove burner box. Remove pilot supply tube from pilot(s) not lighting. Examine and replace pilot orifice if necessary. Replace pilot if damaged. Ensure that ignitor is positioned properly relative to pilot. Adjust as necessary.

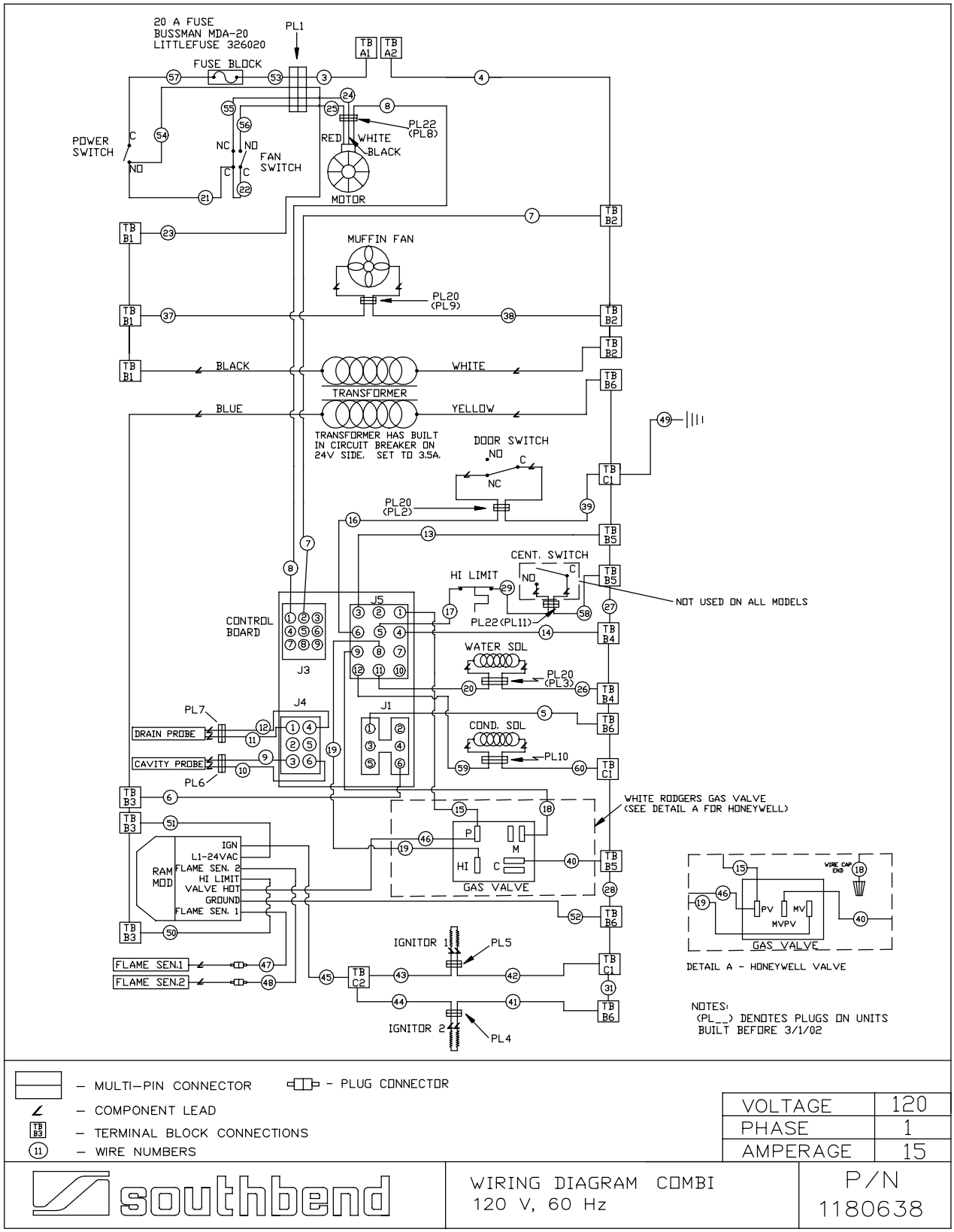
Unit Not Steaming Properly in Steam Mode or Combi Mode



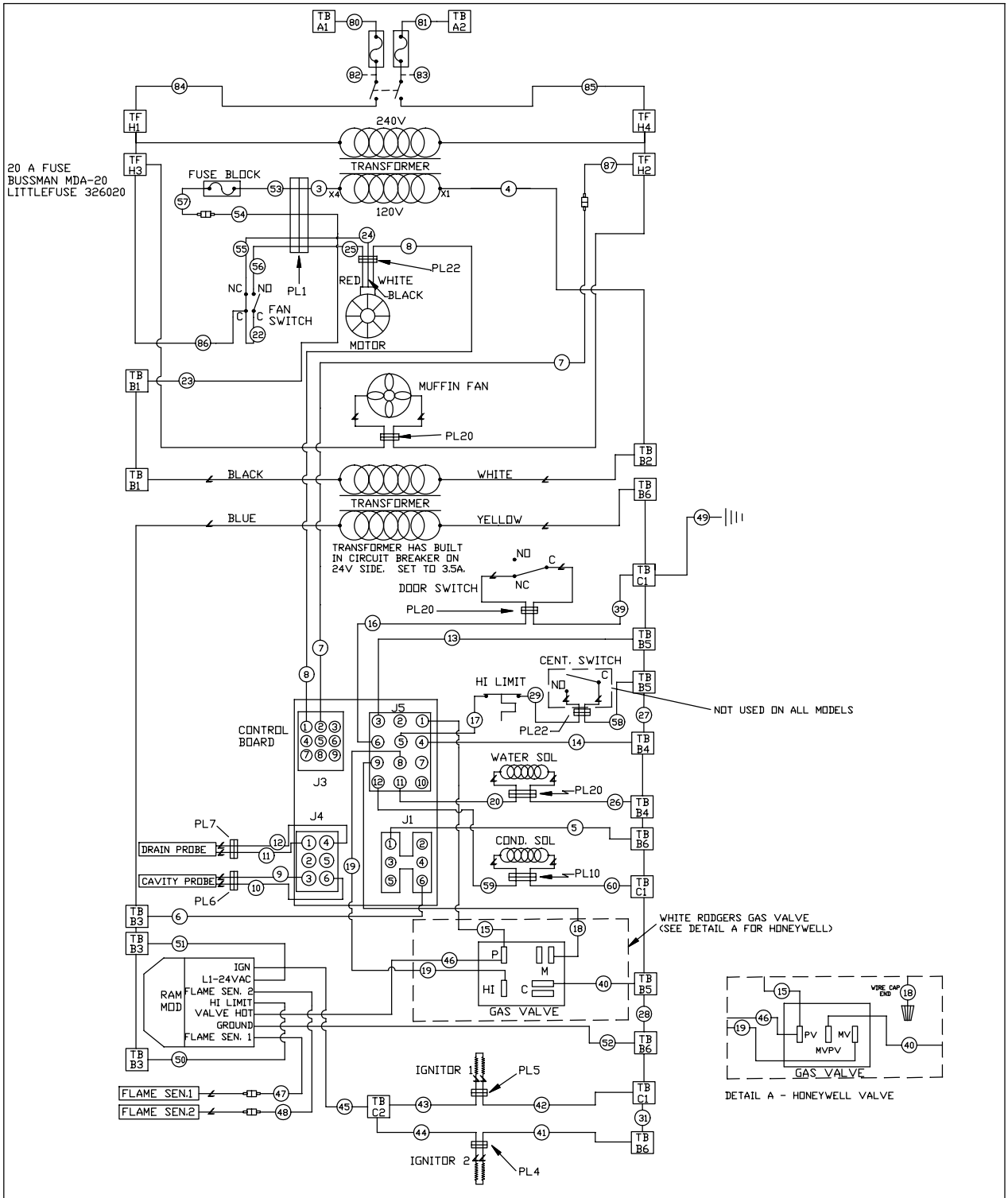
Blower Not Running Properly



Wiring Diagram for 120 Volt Ovens



Wiring Diagram for 208 Volt Ovens



PARTS

NOTICE

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

The serial plate with voltage, model, and serial information is located behind the lower front panel on the left side. On double-stacked models, each unit has its own serial plate.

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

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

For parts not listed, consult a Southbend Authorized Parts Distributor or Southbend Authorized Service Agency. Consult the Southbend Authorized Parts/Service Distributor list for the Authorized Parts supplier in your area.

Index of EZ Com Combination Oven Parts Diagrams

Control Panel Subassembly Parts

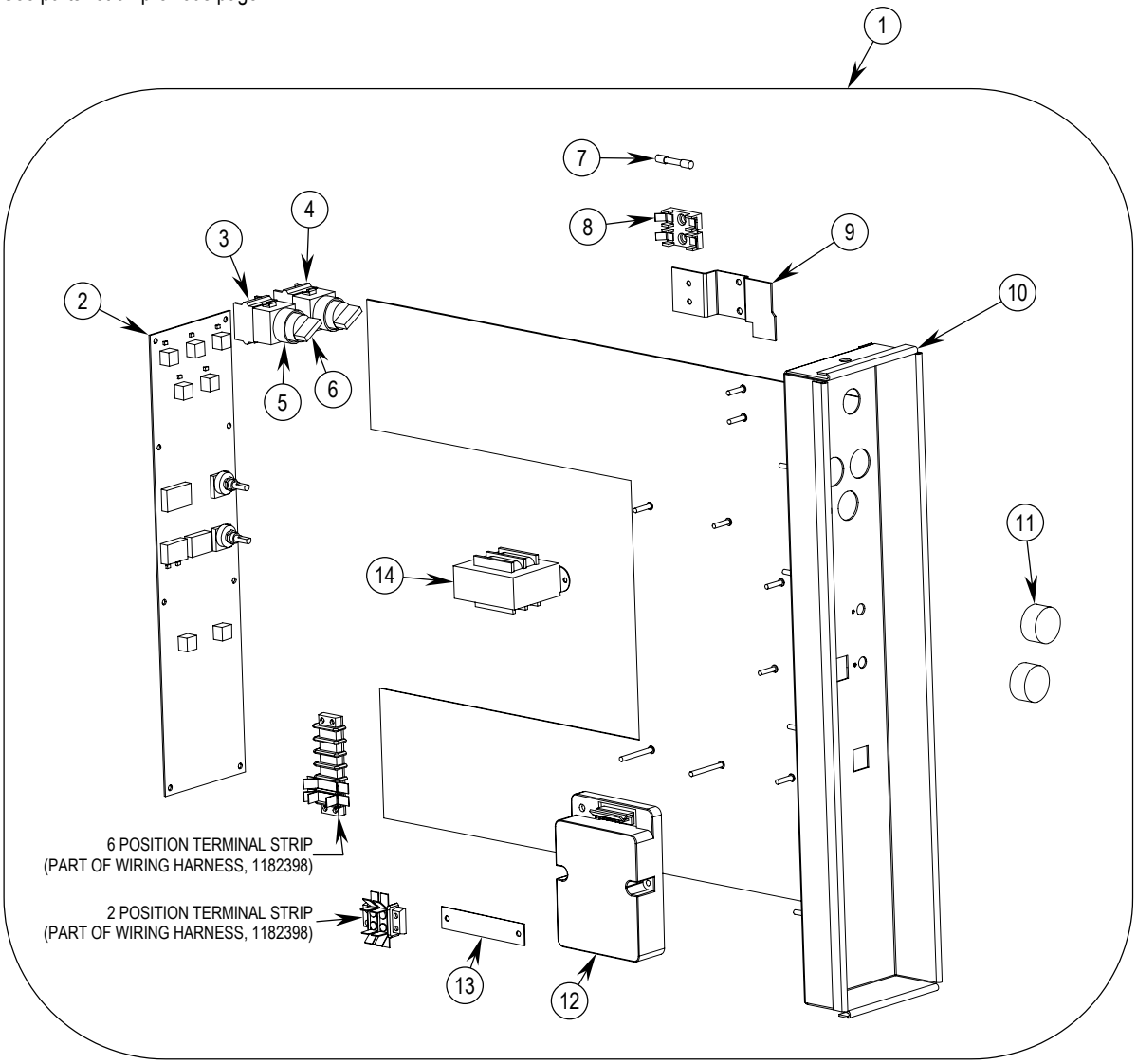
See drawing on following page.

Key	Part Number	Qty	Description
1	1184004	1	Control panel, subassembly, 120V (assembled)
	1184074	1	Control panel, subassembly, 208V (assembled)
2	1180636	1	Control board
3	1184049	1	Switch, rotary, 2NO
4	1180988	1	Switch, rotary, NO/NC
5	1180990	2	Bezel, rotary switch, black
6	1180987	2	Switch, rotary, actuator
7	1180906	1	Fuse, time-delay, 20 A (for both 120V and 208V ovens)
*	1178545	2	Fuse, time-delay, 10 A (for 208V ovens only)
8	1178391	**	Fuseblock, controls
9	1178534	1	Bracket, on/off switch
10	1180931	1	Panel weld assembly, control
11	1172275	2	Plastic knob
12	1180635	1	Ignition module
13	1177515	1	Bracket, ignition module
14	1180971	1	Transformer 115V, 24V, 75VA (for both 120V and 208V ovens)
*	1176388	1	Transformer 480 to 240, 75VA (for 208V ovens only)
*	1177361	1	3-pole terminal block (for 208V ovens only)
*	1170336	1	Marker strip
*	1184001	1	Polypanel, EZ Com
*	1182398	1	Wiring harness
*	1180638	1	Wiring diagram, 120V, rev 4
	1184050	1	Wiring diagram, 208V
*	1180970	1	Sticker, fuse replacement
*	1180972	8	Spacer, control panel (combi)

* not shown on drawing.
** 120V ovens have one, 208V ovens have three; see wiring diagram.

Control Panel Subassembly Parts

See parts list on previous page.



Frame and Exterior Parts

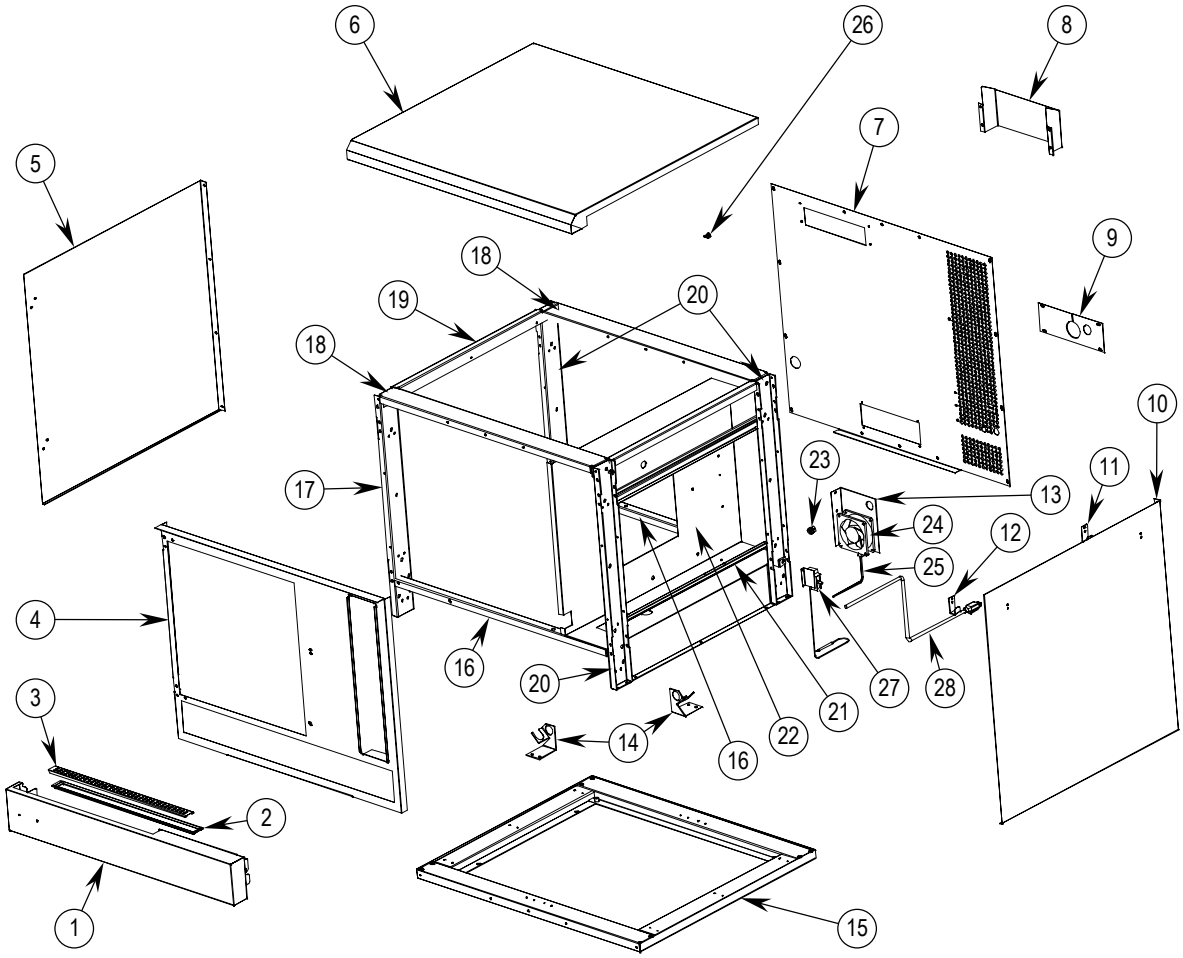
See drawing on following page.

Key	Part Number	Qty	Description
1	1180612	1	Front lower panel
2	1180641A	1	Trough, drain
3	1180642	1	Cover, drain trough
4	1182170	1	Body front
5	1182173	1	Body side, left
6	1180607	1	Body top
7	1180609	1	Body back
8	1180615	1	Flue riser (for single-oven models)
*	1180949	1	Flue riser (for double-stacked models)
9	1180613	1	Cover, gas and drain
10	1180604	1	Body side, right
11	1180953	1	Hanger, hose
12	1182169	1	Spray nozzle bracket
13	1177523	1	Bracket, rear gas pipe
14	1180660	2	Bracket, front and rear pipe support
15	1180655	1	Base weld assembly
16	1180935	2	Frame, horizontal, cavity, weld assembly
17	1182179	1	Frame, vertical, weld assembly
18	1180624	2	Frame, horizontal, front/back
19	1180625	2	Frame, horizontal, left/right
20	1182178	3	Frame, vertical
21	1180631	2	Rail, slide
22	1180649	1	Retainer, insulation
23	1172285	1	Bushing, strain relief
24	1179704	1	Fan, cooling, 120V (for 120V ovens)
	1179794	1	Fan, cooling, 230V (for 208V ovens)
25	1179709	1	Plug, fan power cord
26	1160031	1	Lug, grounding
27	1161998	1	Switch, CO high limit
28	1172769	1	CO power cord

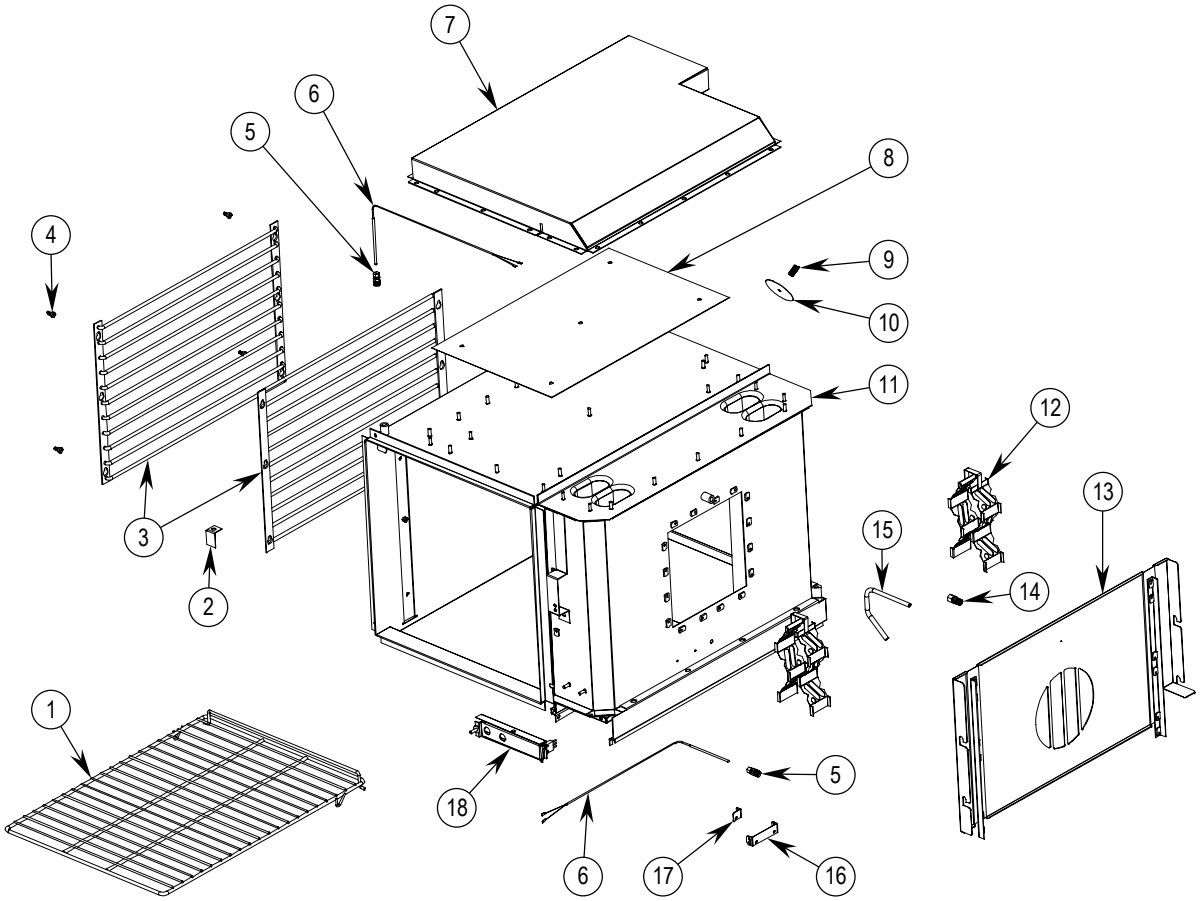
* not shown on drawing.

Frame and Exterior Parts

See parts list on previous page.



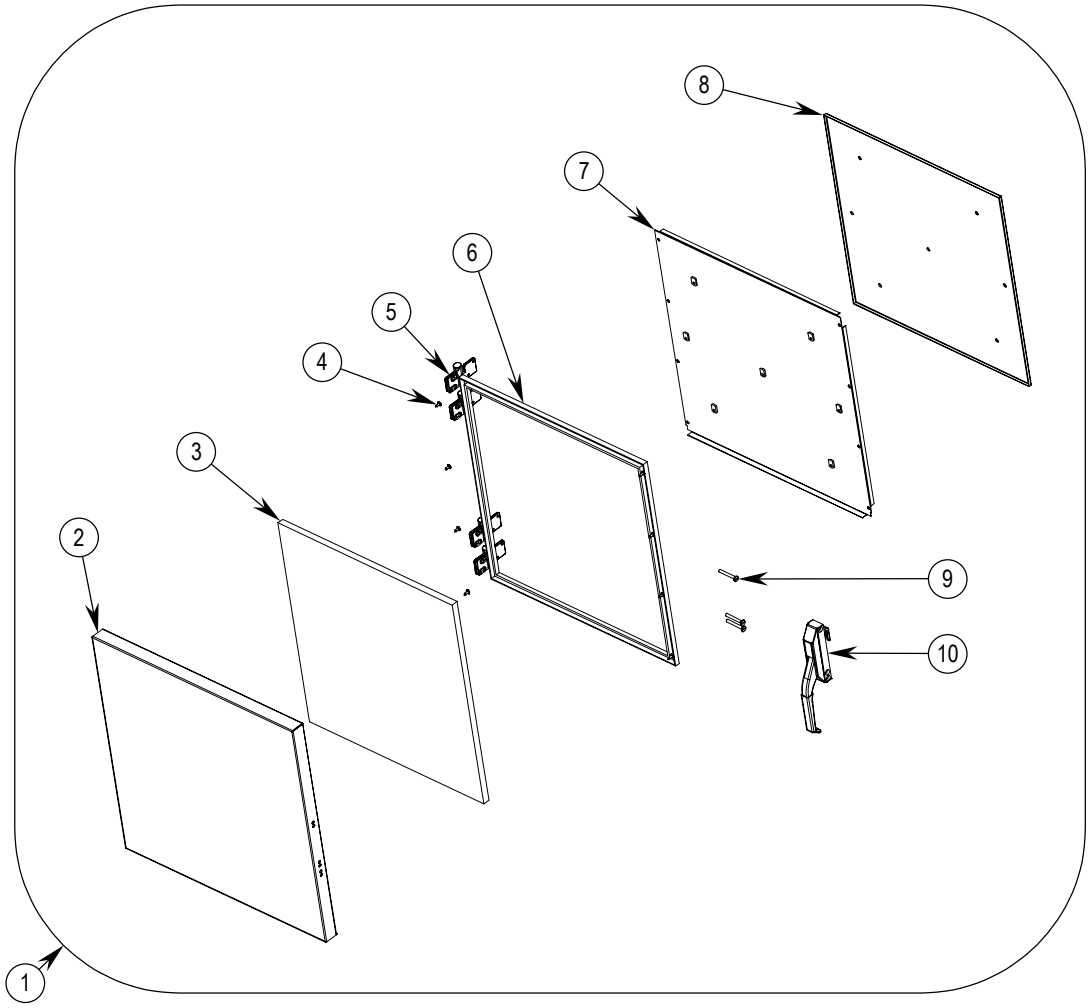
Cavity Parts



Key	Part Number	Qty	Description
1	1180639	5	Racks
2	1180961	1	Cover, probe
3	1182177	2	Rack guide, 11 position
4	1180921	8	Bolt, shoulder 1/4-20
5	1180682	2	Fitting, 1/4 inch MPT x 3/16 inch tube
6	1182695	2	Thermostat probe assembly
7	1180671	1	Flue duct weld assembly
8	1180992	1	Insul. cover for flue
9	1180996	1	Spring, relief valve
10	1180997	1	Disk, pressure relief
11	1182172	1	Cavity weld assembly
12	1180998	2	Baffle, weld assembly
13	1182525	1	Baffle, air, weld assembly
14	P6016	1	Fitting, brass, STRT, 68C-6-4
15	1180670	1	Tube, water supply
16	1180983	1	Probe bracket
17	1180982	1	Probe bracket clamp
18	1180962	1	Door switch assembly
*	1178331	1	Door switch

* not shown on drawing.

Door Subassembly Parts



Key	Part Number	Qty	Description
1	1180618	1	Door subassembly (assembled)
2	1182535	1	Panel, door, weld assembly
3	1180691	1	Insulation, door
4	1146303	8	Screw, #8 x 1/2
5	1180977	4	Hinge, door
6	1180627	1	Gasket, door
7	1180685	1	Panel assembly, inner door
8	1180614	1	Door gasket retainer
9	1146363	3	Screw, 1/4 -20x2, ss, slotted flat head
10	1180938	1	Door latch and striker

Burner and Gas Train Parts

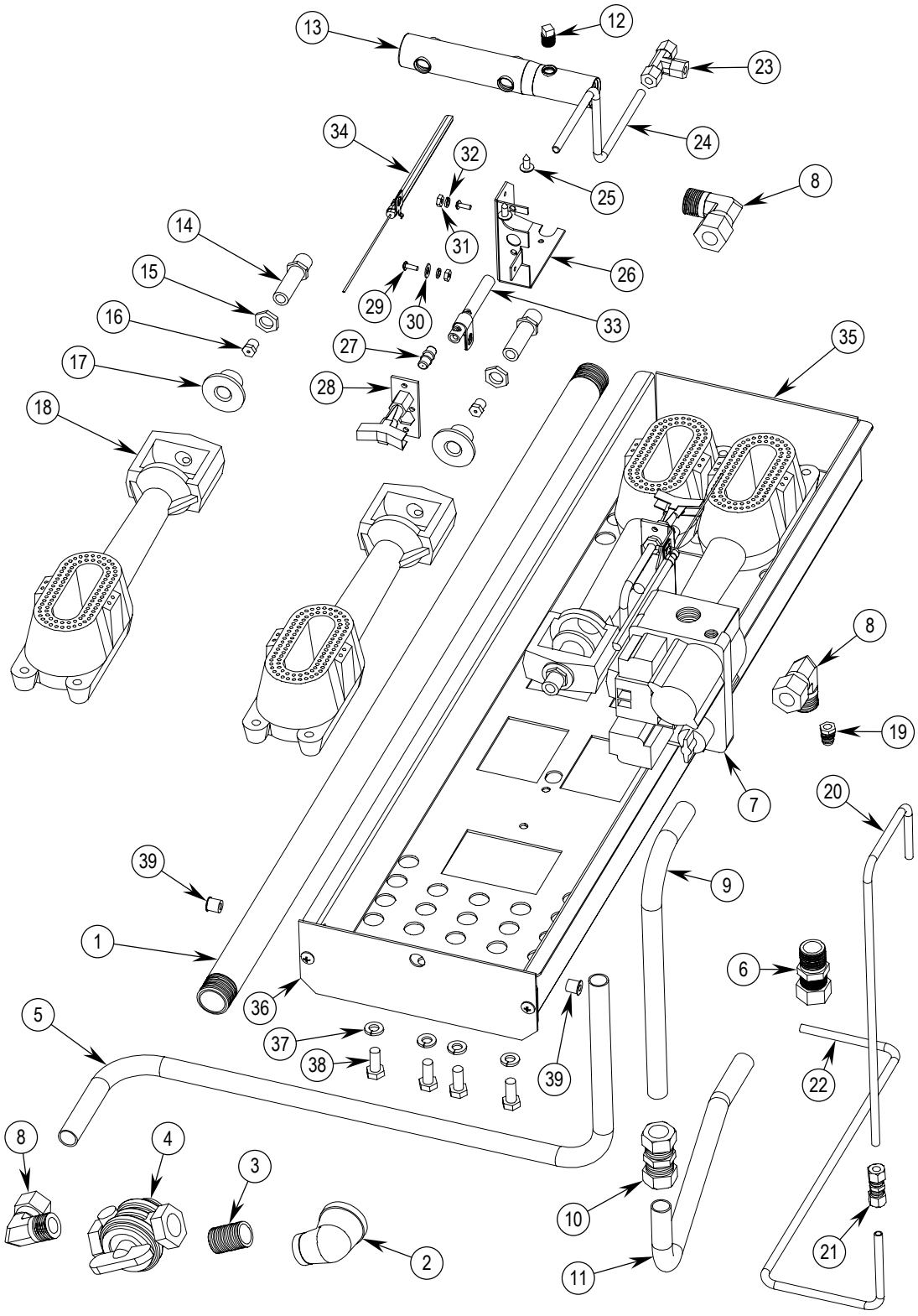
See drawing on following page.

Key	Part Number	Qty	Description
1	1180945	1	Tail pipe
2	1146913	1	Elbow, red., blk, 3/4 x 3/8, 90 deg
3	1146806	1	Nipple, pipe, close, blk, 1/2"
4	1-5771	1	Valve, shut off, 1/2"
5	1180659	1	Tube, gas supply
6	P9158	1	Connector, brass, 68C-10-8
7	1182167	1	Gas valve, nat
	1182168	1	Gas valve, propane (option)
8	1160008	3	Elbow, brass
9	1182532	1	Tube, cv outlet
10	1180964	1	Union, brass, 5/8 cc
11	1180681	1	Tube, burner supply
12	1147007	1	Plug, pipe blk. 1/8
13	1180676	1	Manifold
14	1036600	4	Orifice fitting
15	1036604	4	Nut air collar
16	1182698	4	Burner orifice - nat #43 drill
	1036610	4	Orifice spud propane #54 Drill (option)
17	1036605	4	Air collar PLTD
18	1036607	4	Burner, 4 inch
19	1099114	1	Nut, male
20	1182531	1	Tube, main pilot, up
21	1061298	1	Union, brass
22	1182530	1	Tube, main pilot, down
23	1173524	1	Tee, 1/4 tube compr all direct
24	1180678	2	Tube, pilot supply
25	1146304	6	Screw, #10 x 1/2 phil truss head
26	1180694	2	Bracket, pilot mounting
27	1054118	2	Pilot orifice - nat
	1054111	2	Orifice, R-011, propane (option)
28	1180960	2	Pilot
29	1146398	4	Screw, 6-32x3/8, ss, phil pan head
30	1146526	2	Washer, #10, flat
31	1146405	4	Nut, 6-32, hex
32	1146501	4	Lockwasher, 3/16
33	1183200	2	Ignitor, hot surface
34	1175283	2	Flame sensor
35	1180675	1	Burner box
36	1180667	1	Cover, burner box
37	1146529	8	Washer, 5/16, lock, ss
38	1036603	8	Screw, brass, 5/16-18x3/4 hexhead
39	1173595	2	Insert, knurled, threaded
*	1182519	1	Heat shield

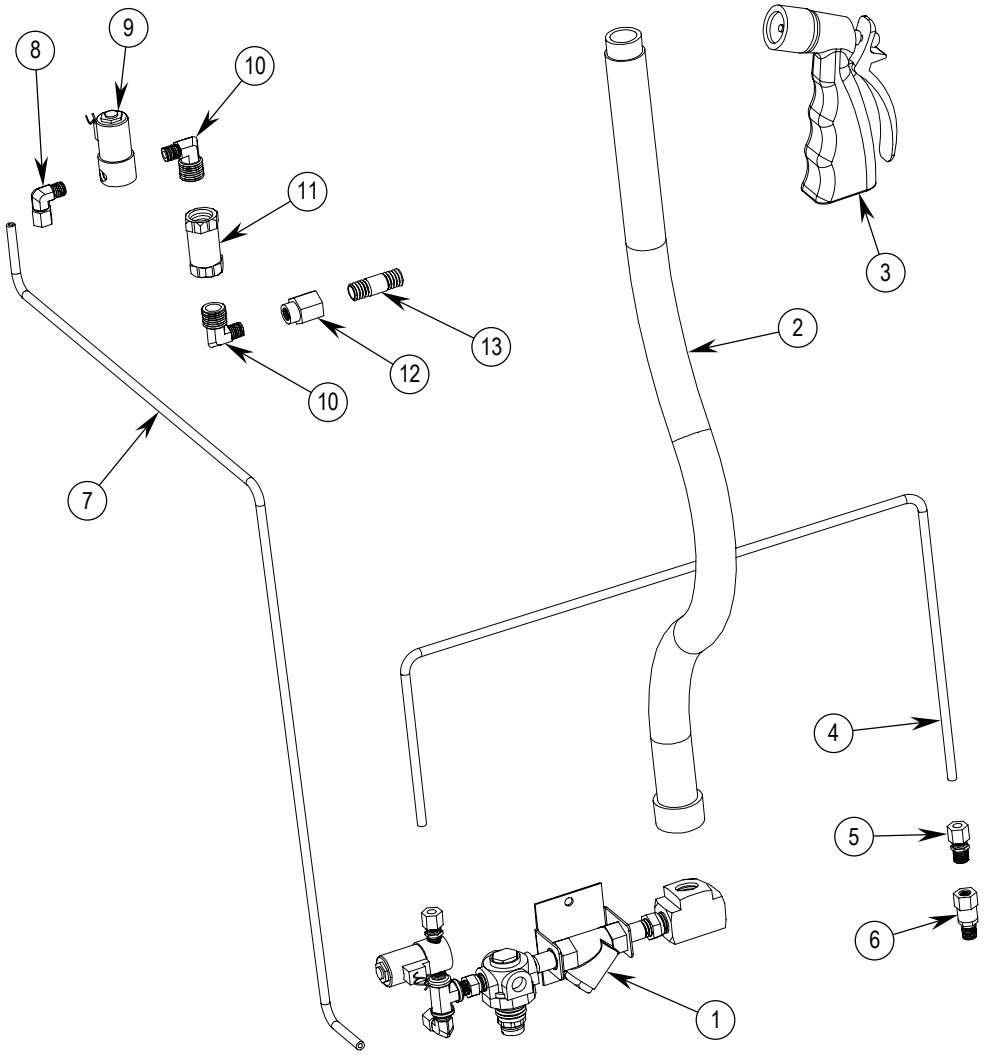
* not shown on drawing.

Burner and Gas Train Parts

See parts list on previous page.



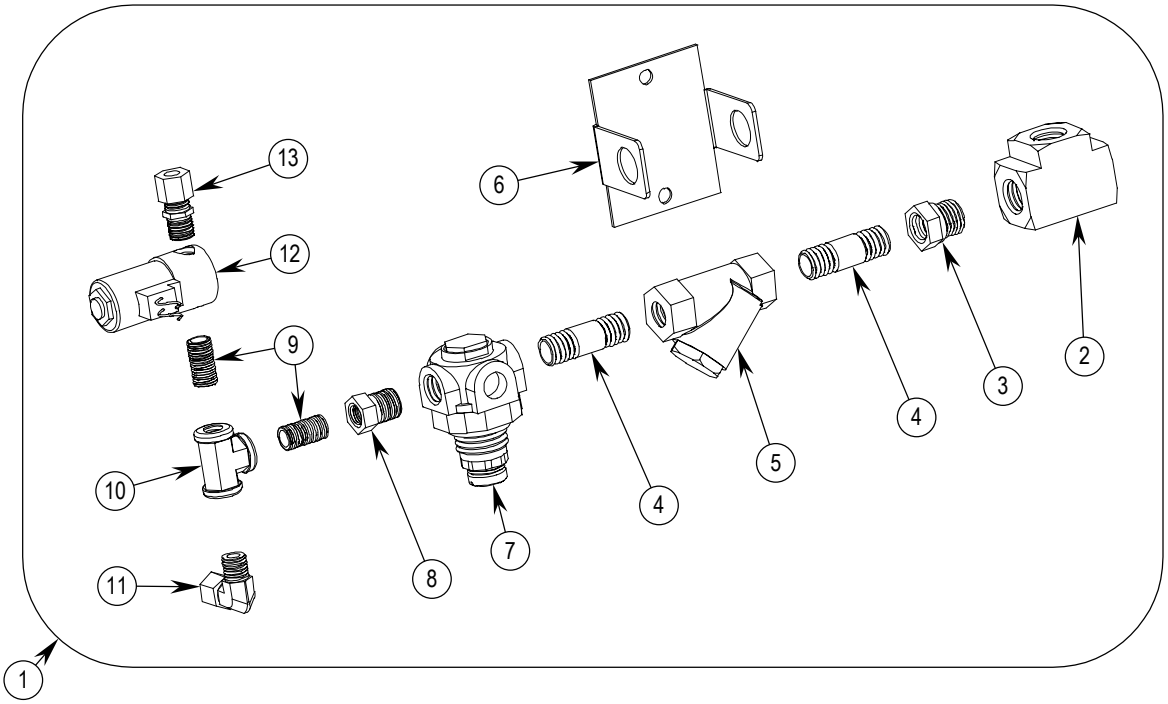
Sprayer and Water Train Parts



Key	Part Number	Qty	Description
1	1180668	1	Water inlet subassembly (assembled; for components, see page 45)
*	1182697	1	Adapter, GH male to 3/8 female NPT
2	1182694	1	Spray hose
3	1180959	1	Spray nozzle, 3/4 FGH
4	1180944	1	Tube, spray supply
5	P5552	1	Connector, 1/4
6	1174620	1	Spray nozzle
7	1180943	1	Tube, water supply
8	P4119	1	Elbow, brass
9	1180908	1	Valve, solenoid, 1/8
10	PP-275	2	Elbow, 1/8 NPT male to
11	PP-636	1	Regulator, flow
12	PP-270	1	Reducer, 1/4 NPT fem. to
13	1173433	1	Nipple, 1/4 NPT

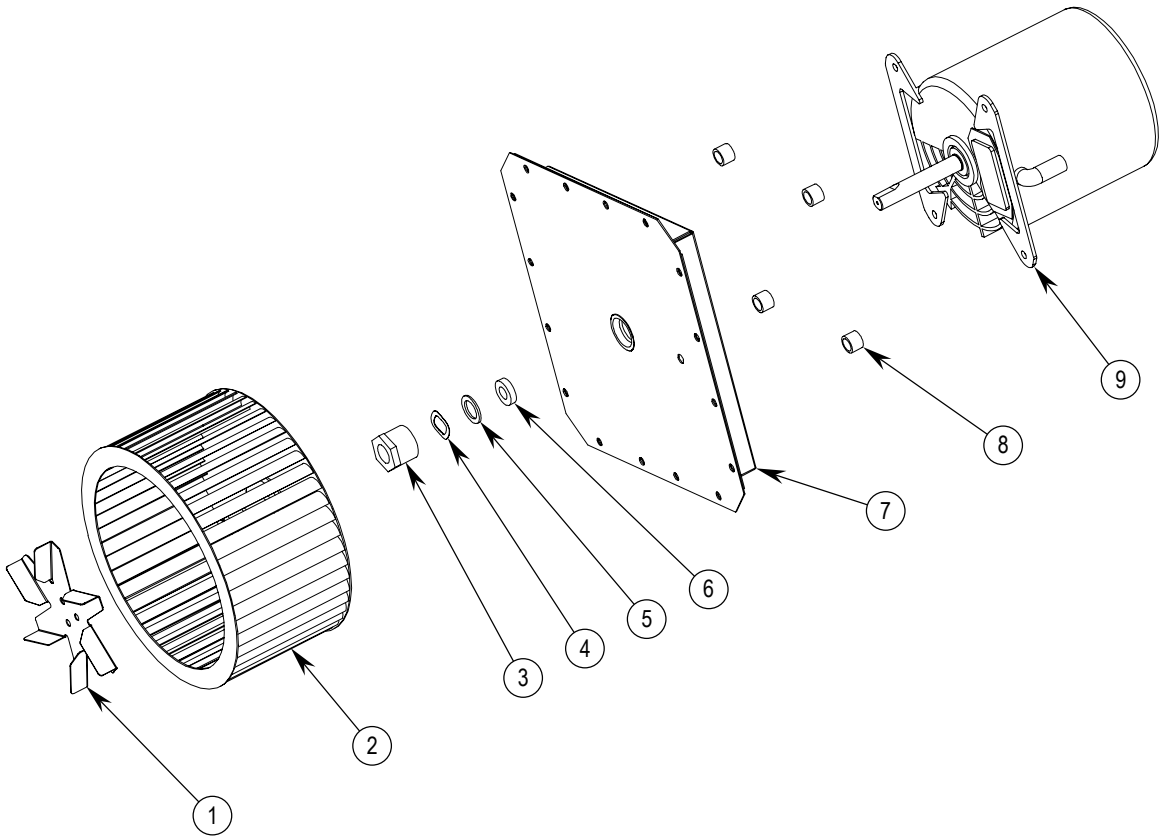
* not shown on drawing.

Water Inlet Subassembly Parts



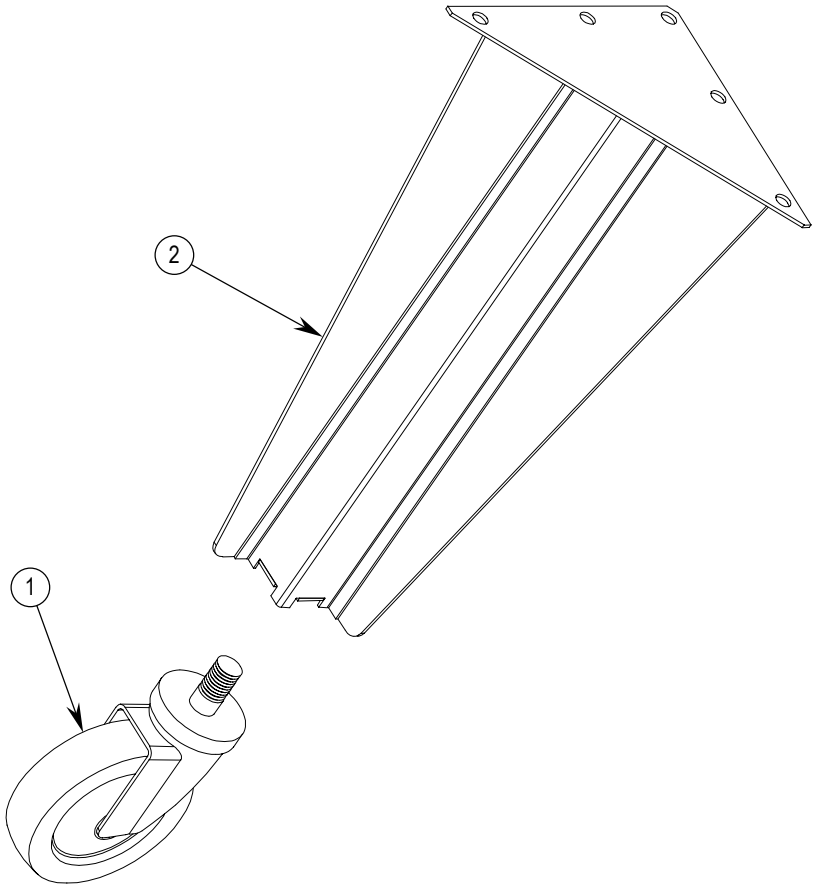
Key	Part Number	Qty	Description
1	1180668	1	Water inlet subassembly (assembled)
2	1180956	1	Tee, 3/8 brass
3	1178283	1	Bushing, brass, 1/4 inch x 3/8 inch
4	1173433	2	Nipple, 1/4 NPT
5	1173428	1	Strainer. Y in-line
6	1180669	1	Bracket, water inlet
7	1180937	1	Pressure regulator
8	1180939	1	Bushing, 1/4 MPT x 1/8 FPT
9	1176384	2	Nipple, close
10	1176254	1	Tee, 1/8 NPT, fem
11	P4119	1	Elbow, brass
12	1180908	1	Valve, solenoid, 1/8
13	P5552	1	Connector, 1/4

Blower and Motor Parts



Key	Part Number	Qty	Description
1	1180633	1	Fan, water dispersing
2	1180934	1	Blower wheel weld assembly
3	1180903	1	Fitting, motor shaft seal
4	1180909	1	Washer, wave spring, ss
5	1180910	1	Washer, flat
6	1180932	1	Packing material, FDA approved
7	1180686	1	Motor pocket s/w/a
8	1179710	4	Spacer, blower, motor
9	1180621	1	Motor, 115V 60CC 2 speed
	1184048	1	Motor, 208V 50/60

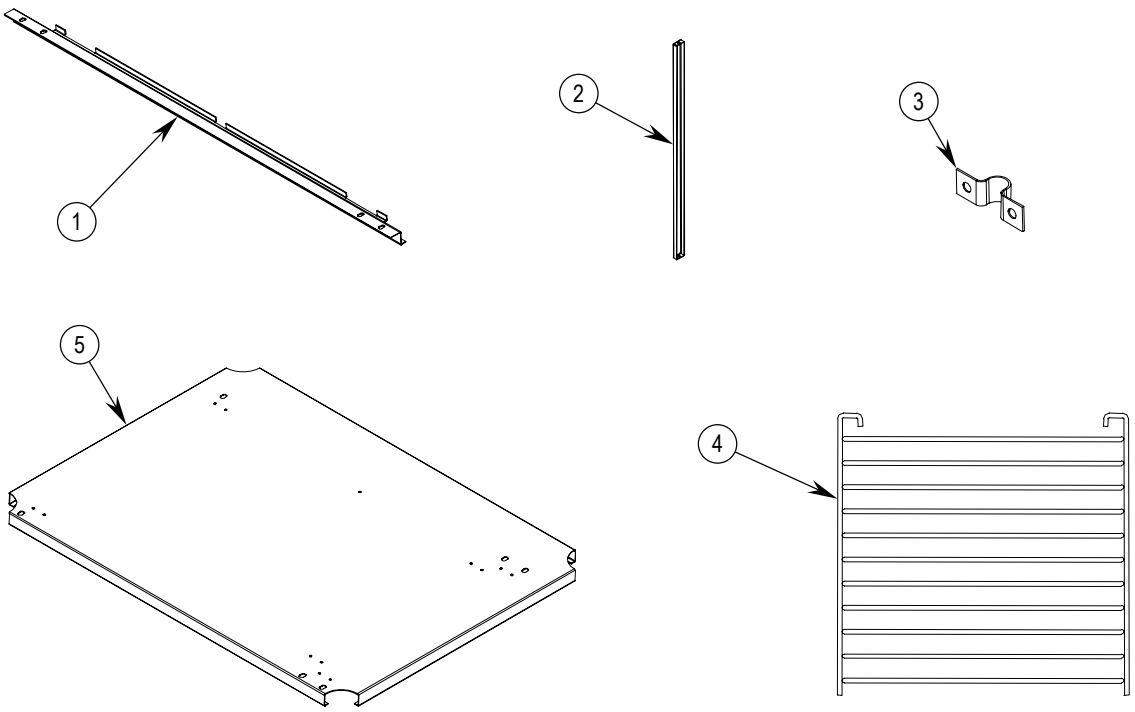
Legs and Caster Parts



Key	Part Number	Qty	Description
1	1174265	1	Caster package, 4 bolt
2	1184005	1	Leg assembly, caster
*	1146213	20	Bolt, 3/8-16x1 hex head
*	1146505	20	Washer 5/16, flat
*	1146513	20	Washer 3/8, lock
*	1176351	1	Sticker. legs

* not shown on drawing.

Open Pan Storage Parts



Key	Part Number	Qty	Description
1-5	1184046	1	Cooling pan kit, shallow depth
	1184044	1	Cooling pan kit, bakery depth
1	1184022	2	Rack hanger, G/E ser co
2	1184025	1	Stop channel
3	6660	8	Clip, side rack support
4	1175438	2	Rack guide, 11 pos. shallow
	1175439	2	Rack guide, 11 pos. bakery
5	1184019	1	Shelf, open rack, shallow
	1184023	1	Shelf, open rack, bakery
*	1146304	18	10 x 1/2 Phillips screw

* not shown on drawing.

Notes:

Notes:

Notes:

EZ COM COMBINATION OVEN

CFESA
Commercial Food Equipment Service Association

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C NAFEM E S A

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

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