



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

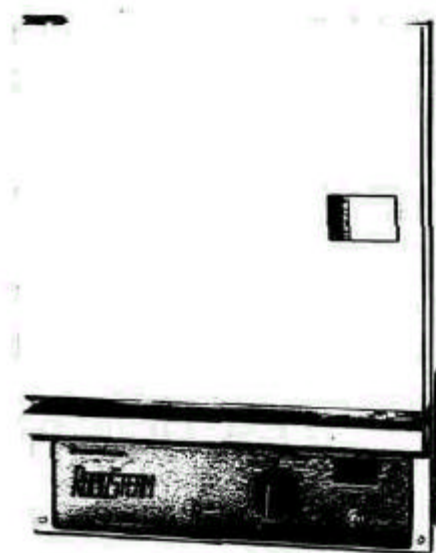
OWNER'S MANUAL

INSTALLATION

USER'S GUIDE

RAPID STEAM COUNTERTOP CONVECTION STEAMER

MODEL: RS-4E



⚠ 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

COUNTERTOP CONVECTION STEAMER
(Manual Section RS)

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.

RETAIN THIS MANUAL FOR FUTURE REFERENCE.

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LOCATION AND IDENTIFICATION OF NAME PLATE

These instructions should be read thoroughly before attempting installation. Installation and Start Up should be performed by a qualified service technician. The Manufacturer, Southbend (1100 Old Honeycutt Rd., Fuquay, 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, 1100 Old Honeycutt Rd., Fuquay, North Carolina 27526.

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.



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SAFETY PRECAUTIONS

Before operating this equipment be sure everyone involved in its operation are fully trained and are aware of all 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 the equipment.



DANGER

This symbol warns of immediate hazards which can result in severe personal injury or death.



WARNING

This symbol refers to a hazard or unsafe practice which can result in severe personal injury or death.



CAUTION

This symbol refers to a hazard or unsafe practice which can result in personal injury or product or property damage.



NOTICE

This symbol refers to information that needs special attention or must be fully understood even though not necessarily dangerous.



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 from combustibles.



SHOCK HAZARD

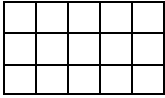
Do not open any panels that require the use of tools.



ON ALL STEAM EQUIPMENT

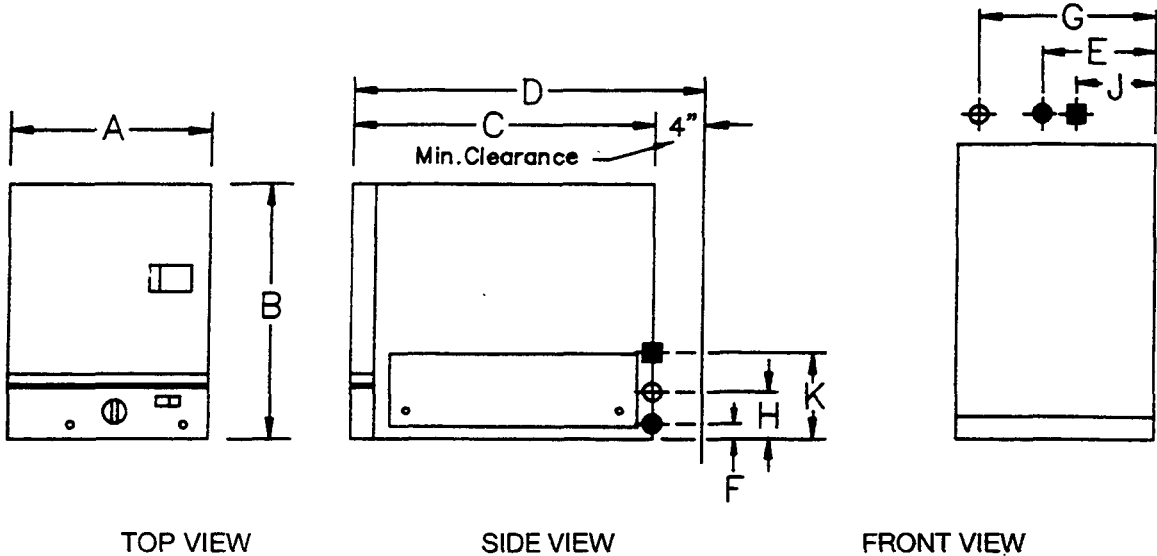
- **Stand back when opening doors - hot steam or hot water may escape from steamer.**
- **Watch for clogged drain - can create burn hazard when door is opened.**
- **Unit must be cleaned daily and properly maintained to reduce chances of unsafe operating conditions.**

INSTALLATION RS-4E



SPECIFICATIONS

Not for Scale
For Dimensional Purposes Only.



Electric connection - terminal block
 Drain 1" NPT, leave open, do not connect to floor drain
 Cold water inlet W, 30 p.s.i. min. - 60 p.s.i. max.

DIMENSIONS

()=Millimeters

MODEL	Width		DEPTH		DRAIN		WATER		ELECTRIC CONN		CRATE SIZE			Collie Volume	Crated Weight
	A	B	C	D	E	F	G	H	J	K	Width	Dept	Heigh		
RS-4E	16" (406)	21" (533)	24 3/8" (625)	28 3/8" (727)	8 1/2" (216)	1 1/4" (32)	14 3/8" (365)	1 1/4" (32)	6 3/8" (162)	2" (51)	19	31	28 1/2"	10.13cf .29cm	112# 51kg

Internal Dimensions: 13 1/2 w x 22 d x 12 1/2 h

UTILITY INFORMATION: ELECTRIC: One electric connection required.

TOTAL CONNECTED AMPS	MAX AMPS PER LINE	
	1 PHASE	3 PHASE
208 V 60 Hz	47	28
220 V 50/60 Hz	44	27
240 V 60 Hz	40	24
380/220 V 50 Hz	26	15
415/240 V 50 Hz	24	14
480 V 60 Hz	20	12

WATER USAGE AT TIMED OR MANUAL COOKING: 0.08 gallons per minute at 45 p.s.i. water pressure in cavity. 0.34 gallons per minute at 45 p.s.i. water pressure in condenser. 0.42 total gallons per minute at 45 p.s.i.

IMPORTANT: UNIT MUST BE LEVEL FOR PROPER OPERATION. WARRANTY WILL BE VOIDED FOR IMPROPER INSTALLATION.

*All units shipped 3 Phase. Field convertible to 1 Phase.

Circuit must be wired for maximum amps at required voltage.

WATER SPECIFICATIONS:	
To meet warranty requirements, supply water must be as follows:	
Connection:	1/4" cold water
Pressure:	30 to 60 PSI
Total Dissolved Solids (TDS):	60PPM
Hardness:	2 grains or 35 PPM
PH Factor:	7.0 to 7.5

NOTICE

Southbend 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.

NOTICE

Floor drain must be located outside the confines of the equipment base.



NOTICE:
INTENDED FOR COMMERCIAL USE ONLY. NOT FOR HOUSEHOLD USE.

INSTALLATION



NOTICE

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

GENERAL:

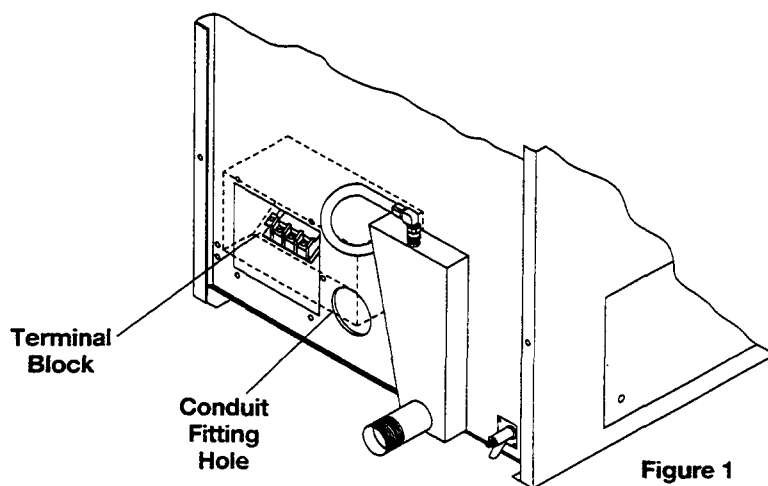
NOTICE

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-LATEST EDITION.
CANADIAN INSTALLATION MUST COMPLY WITH CSA-STANDARD C22.2 No. 0-M1982 - General Requirements - Canadian Electrical Code, Part II. 109-M1981 - Commercial Cooking Appliances.

NOTE: Electrical diagrams are located inside right hand compartment on back side of right hand side cover.

ELECTRICAL:

A Field Connection Terminal Block is located at the rear of the unit, lower left hand side, behind a small rectangular cover which is secured with (1) screw. Adjacent to the cover, a hole is provided for a 3/4" conduit fitting (solid or flex). Refer to Figure 1.





INSTALLATION

NOTE: This unit has one power supply for controls and elements, as well as one (1) ground wire. A POSITIVE GROUND CONNECTION IS ESSENTIAL DO NOT ALLOW ANY TAMPERING OR ADJUSTMENT OF ANY CONTROL OR WIRING. THE UNIT IS FACTORY SET. ADJUSTMENT OF ANY INTERNAL COMPONENT OTHER THAN THE FIELD TERMINAL BLOCK CAN VOID THE WARRANTY.

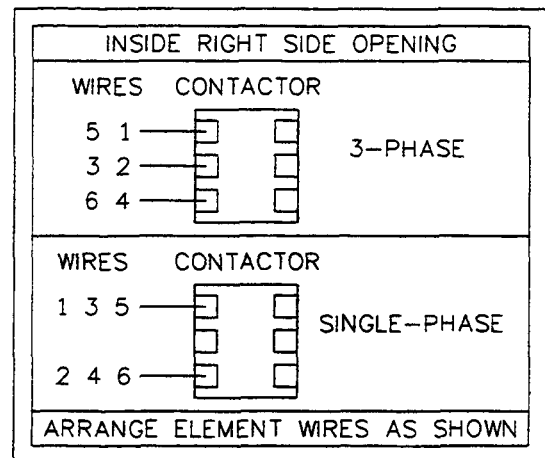
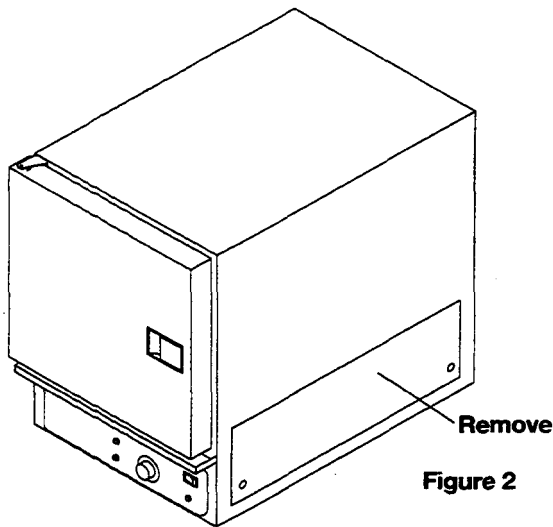
ELECTRICAL CONNECTION NOTE:

All 208-220-240 and 480 volt units will have three (3) terminal block sections. "L1-L2-L3." For use with either 3 wire 3 phase or 2 wire single phase, 50 or 60 Hz.

All 380V and 415V units will have four (4) terminal block sections. "L1-L2-L3-N" for use with European style 4-wire 3 phase with neutral.

THREE PHASE TO SINGLE PHASE CONNECTION:

Be sure that input voltage matches requirement on serial plate. Unit is factory wired for 3-phase, to change to single-phase. Remove right side panel and re-arrange element lead wires 2 and 3 as shown on sticker inside panel. (Refer to Figure 2.)



WATER CONNECTION:

Connect cold water line, 1/4" (6mm) NPT into female side of strainer located at right hand lower side of unit as you face the back of the steamer. Water line pressure should be 30 psi (205 kpa) minimum to 60 psi (410 kpa) maximum.

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

WATER SPECIFICATION:

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

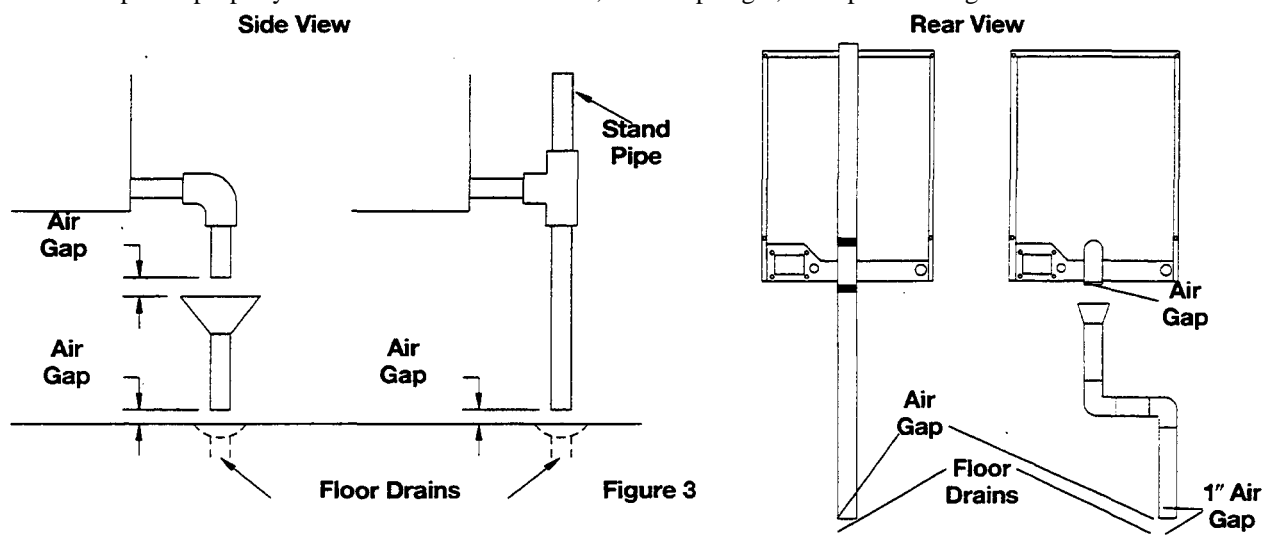
- Pressure: 30 to 60 psi
- Total Dissolved Solids (TDS): 60 PPM
- Hardness: 2 Grains or 35 PPM
- pH Factor: 7.0 to 7.5

DRAIN LINE:

The drain line connection size from the unit is 1" NPT (32 mm). Position the unit near, but not on top of, an open floor drain. DO NOT directly plumb to the unit unless you also install an "open funnel" downstream of this connection in the drain system. Make the drain line from the unit to the air gap above the "open runnel" as short as possible. There should be no horizontal piping between the unit and the air gap above the "open runnel." The "open funnel" is intended to eliminate any water from entering



the steamer because of a blocked drain and it also prevents any back pressure within the steamer cavity. The unit must be free-venting to the atmosphere. Any connection that allows the build-up of back pressure in the unit such as a reduction in pipe size to a line smaller than 1" or a 90 degree angle in the line prior to the "open runnel" drain discharge point may cause personal or property damage and therefore will void the warranty. This is a pressureless, free-venting steamer cooker and will not operate properly unless the drain line is short, at a steep angle, and open! See figure 3.



CLEARANCES:

Allow at least a four inch (4") 102 mm. clearance between the back of the unit and any wall obstruction for proper ventilation of the unit, and room for plumbing and electrical connections.

Do not locate the Model RS-4E adjacent to any high heat-producing piece of equipment, such as a range top, griddle, fryer, etc., that could allow radiant heat to raise the exterior temperature above 130°F (54°C).

DO NOT MOUNT ABOVE OTHER COOKING EQUIPMENT.

NOTICE

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.

EXHAUST FANS AND CANOPIES:

It is recommended that the steamer be installed under a ventilation hood. Consult local codes for proper installation of hoods.

NOTICE

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

LEVELING:

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



INSTALLATION

TO INSTALL:

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.
3. If unit is to be installed on legs, locate legs and install as shown on drawing. (See Figure 1.)

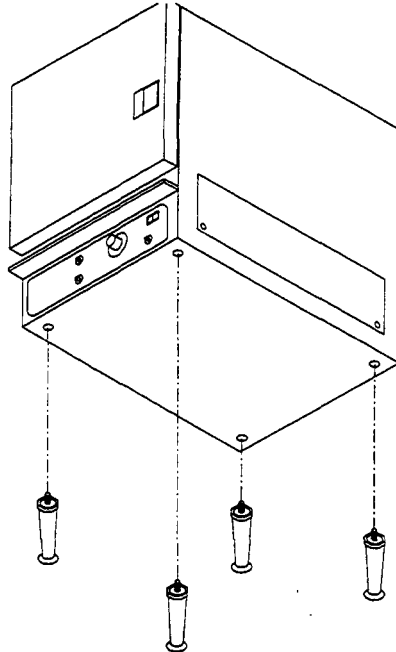


Figure 1

4. If unit is to be installed on a counter top or other surface without using legs the unit must be sealed to the surface so as to prevent any water, grease, etc. from accumulating under the steamer. The steamer can be bolted to the counter but will still have to be sealed. The installer may use G.E. or DOW Corning RTV type sealant. (Consult local code for exact requirements.) (See Figure 2.)

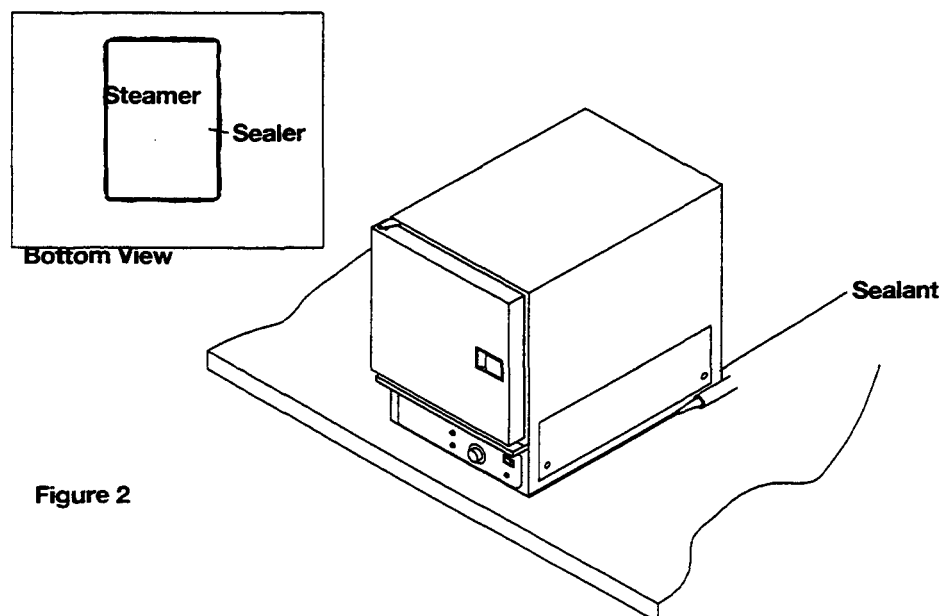


Figure 2



PERFORMANCE CHECK:

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

1. Check doors for proper alignment.
2. Check door gaskets for wear and sealing ability.
3. Check spray tubes or nozzles for cleanliness and/or leakage.
4. Check all gauges, timers, valves and switches for proper operation.
5. Visually check control compartment wiring for burned or loose connections.
6. Check electrical load on elements for proper wattage.
7. Be sure operators understand importance of proper cleaning and maintenance.

NOTICE

BE SURE ALL OWNERS MANUALS, WARRANTY INFORMATION, AND IMPORTANT PAPERS ARE GIVEN TO THE PROPER AUTHORITY.

OPERATION



THEORY OF OPERATION:

Compared to other steam cookers with complicated boilers, the RS-4E is a very simple machine. Immersion elements are installed on the left side of the cavity and when water covers the elements, water starts to boil and turn to steam. There is no pressure in this unit.

The Steammaster RS-4E is designed to provide quick heat-up from a cold start. The RS-4E also utilizes an "Idle" system that conserves energy, while keeping the unit ready during low use periods.

All equipment must be installed correctly to ensure proper operation and reliable service. Installation instructions must be followed by a qualified technician.

Before you turn the unit on, be sure that you have: POWER to unit, WATER to unit, and an OPEN DRAIN.

CONTROL OPERATIONS

STARTUP:

1. Turn power switch on. Unit will fill quickly and begin heating. Unit will be up to operating temperature, ready to use, in approximately four (4) minutes. The "Ready" light will light up when the unit is ready to use.
2. Start up may be initiated in any of the timer settings. "Man, Idle," or a "Set" time.
 - A. In "Idle" mode the unit will start up full power and go into Idle mode automatically when the ready light comes on.



OPERATION




- B. In "Man" mode the unit will come up to temperature, the ready light will illuminate, and the unit will continue to run for as long as unit is in "Man" mode.
- C. In "Timing" mode, the unit will come up to temperature, the ready light will illuminate, and the unit will continue to run for the time set, then go into "Idle" mode.

NORMAL OPERATION:

1. "Timed" - The timer may be used to signal an exact cooking time. The timer may be set either direction (clockwise or counter clockwise). A "Windup" or "Overset" action is not required. When a set time times out to "O" the Steamer will automatically switch to "Idle" mode. The buzzer will sound and the Timed Out" light will flash continuously until the door is opened. Choices are:
 - A. Simply open door and close it (shuts off buzzer and light).
 - B. Remove, load, and re-load or leave empty.
 - C. Set a new time on timer.Time may be re-set during run or set to "Idle" or "Man" mode.
2. "Manual" — This function runs unit full-power continuously.

NORMAL OPERATION:

REVIEW—

-  To conserve water and electricity during "slow" periods, leave timer set to "Idle" mode.
-  Opening the door during a "Set" timing run, "Pauses" the timer. Closing the door resumes timer with cooking time un-affected.
-  Timer may be turned either clockwise or counter clockwise direction to set.

SHUTOFF:

1. Turn power switch "Off." The unit will drain automatically.

WARNING

BURN HAZARD

When door is being opened, hot steam or hot water may escape from steamer. Stand back when opening door.

OPERATING INSTRUCTIONS:

1. De-Lime Indicator Light - The "De-Lime" indicator light will illuminate when the unit senses that the elements need cleaning. Usually a thin layer of deposits are present when this occurs. When the light signaling the operator that cleaning/de-liming should be performed, see "Cleaning" section for recommended procedures.
2. If cleaning IS NOT performed, additional mineral deposits may build up on the elements. If this occurs, an extensive cleaning of the elements and well is required to restore proper operation. Southbend SteamMaster "De-Sealer" or other non-caustic solutions are recommended. Repeated applications may be necessary to completely clean the well and elements. Rinse thoroughly with water.

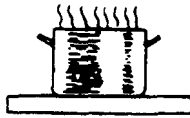
COOKING TIMES



SUGGESTED COOKING TIMES:

Timer settings are for general guidance only. Differences in food quality, size, shape, freshness, load size and degree of cook desired must be considered and adjustments made in time if necessary.

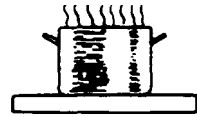
PRODUCT	WEIGHT	PORTIONS	COOKING TIME (Minutes)	PAN USED
<u>Asparagus</u>				
Fresh	3 1/2 lbs.	14 (4 oz.)	8-10	Full/Perforated
Frozen Spears (Thawed)	5 lbs.	20 (4 oz.)	9	Full/Perforated
<u>Beans</u>				
Green - Frozen, Cut	5 lbs.	20 (4 oz.)	12	Full/Perforated
Green - Fresh	5 lbs.	20 (4 oz.)	15-17	Full/Perforated
Wax - Frozen	5 lbs.	20 (4 oz.)	13	Full/Perforated
Lima - Frozen	5 lbs.	20 (4 oz.)	10	Full/Perforated
<u>Broccoli</u>				
Spears - Fresh	4 lbs.	16 (4 oz.)	10-12	Full/Perforated
Spears - Frozen (Thawed)	5 lbs.	20 (4 oz.)	8	Full/Perforated
<u>Brussel Sprouts</u>				
Fresh	5 lbs.	20 (4 oz.)	15-17	Full/Perforated
Fresh	5 lbs.	20 (4 oz.)	13	Full/Perforated
<u>Carrots</u>				
Frozen - Whole Baby	5 lbs.	20 (4 oz.)	12	Full/Perforated
Fresh - 1/4-Inch Bias Cut	5 lbs.	20 (4 oz.)	12	Full/Perforated
<u>Cabbage</u>				
Green, Cut Into Wedges		24	15	Full/Perforated
Red, Cut Into Wedges		16	18-20	Full/Perforated
<u>Cauliflower</u>				
Fresh, Whole	2 lbs.	8 (4 oz.)	9-10	Full/Perforated
Fresh, Whole	2 lbs. 12 oz.	11 (4 oz.)	15	Full/Perforated
Frozen, Flowerettes	5 lbs.	20 (4 oz.)	10-12	Full/Perforated
<u>Corn</u>				
Fresh, Cob, 4-5 Inch Ears	5 1/2 lbs.	15	13-15	Full/Perforated
Frozen - Whole Kernel	5 lbs.	20 (4 oz.)	8	Full/Perforated
Frozen - Cob, 6 Inch Ears	9 lbs.	14	12-14	Full/Perforated
<u>Mixed Vegetables</u>				
Frozen	5 lbs.	20 (4 oz.)	12	Full/Perforated
<u>Peas</u>				
Frozen	5 lbs.	20 (4 oz.)	8	Full/Perforated
<u>Potatoes</u>				
Red Bliss - Whole	7 lbs.	28	35	Full/Perforated
Russetts - Whole	8 lbs.	20	23-25	Full/Perforated
Russetts - Peeled	5 lbs.	12	20	Full/Perforated
Russetts 1-Inch Cubes	5 lbs.	20 (4 oz.)	17	Full/Perforated
<u>Spinach</u>				
Fresh, Leaf	2 1/2 lbs.	10 (4 oz.)	5	Full/Perforated
Frozen, Chopped	6 lbs.	24 (4 oz.)	35	Full/Perforated



COOKING TIMES

PRODUCT	WEIGHT	PORTIONS	COOKING TIME (Minutes)	PAN USED
<u>Zucchini</u>				
Fresh - Slices V4-Inch Thick	5 lbs.	20 (4 oz.)	6-8	Full/Perforated
<u>Eggs</u>				
Large - Hard Cooked	12 lbs.	12	15-16	½ Perforated
<u>Meats</u>				
Corned Beef	6 ¾ lbs.	18 (6 oz.)	2 hours	Full
Hot Dogs, Thawed	5 lbs.	40 (2 oz.)	5	Full/Perforated
Hot Dogs, Frozen	5 lbs.	40 (2 oz.)	10	Full/Perforated
<u>Fowl</u>				
Boneless Chicken Breast	4 ½ lbs.	12 (6 oz.)	15	Full/Perforated
Tamales, Frozen	3 lbs.	12 (4 oz.)	20	Full/Perforated
Tortilla, Frozen 8-Inch	4 Tortillas	4	45 Seconds	Half/Perforated
Beef Ravioli, Frozen	48 Ravioli (1 lbs. 8 oz.)	8	5-6	Full/Perforated
Elbow Macaroni	2 lbs. Uncooked	32 (2 oz.)	7	In Perforated Pan Nested
Spaghetti	2 lbs. Uncooked	32 (2 oz.)	14	In 4-Inch Full/Perforated
Egg Noodles	2 lbs. Uncooked	32 (2 oz.)	10	Full/Perforated
Converted Rice	2 lbs. 2 ½ Qts. Water + Oil & Salt		25	Full/Perforated
Navy Beans 2 lbs. Full/Perforated				
Place beans in pan & cover w/3-quarts hot tap water.				
Steam for 2 minutes; remove from steamer & cover for 1 hour.				
Remove cover & place back in steamer for 40 minutes.				
Black Eyed Peas 2 lbs. Full/Perforated				
Place peas in pan & cover w/3-quarts hot tap water.				
Steam for 2 minutes; remove from steamer & cover for 1 hour.				
Remove cover & place back in steamer for 35 minutes.				
<u>Seafood</u>				
Oysters	5 lbs.	16 Count	12	Perforated Pan Nested in a Full Pan 2½-Inch Deep
Shrimp, Fresh, Medium, Heads Removed	5 lbs.		6-7	Full/Perforated
Shrimp, Frozen, Large, Peeled & Devined	5 lbs.		8	Full/Perforated
Lobster	1 ¾ lbs		8	Full/Perforated
Alaskan King Crab Legs	1 lbs.		4-5	Full/Perforated
Cherrystone Clams	5 lbs.	12	7	Full/Perforated
Fish Fillets	7 ½ lbs.	12 (10 oz.)	18	Full/Perforated Nested in Full Hotel Pan

COOKING TIMES



END USER TIPS:

Schedule cooking of fresh vegetables so that they will be served soon after they are cooked. If it is necessary to prepare them in advance, they can be plunged into cold water, drained thoroughly and held under refrigeration until needed for service.

Five pounds of cold cooked vegetables can be reheated in the steamer in 5 to 10 minutes, depending upon the variety.

Adding salt to the water for eggs cooked in the shell makes the cooking water more efficient and faster at its job. If the egg cracks, the white is cooked at the crack and is sealed right away.

To avoid green yolk (which is a deposit of iron sulfide) chill the eggs immediately after removing from the steamer by plunging them into a cold water bath (preferably containing ice).

A quick and easy way to cook eggs for a salad mixture is to crack them directly into a solid steam table pan which has been lightly coated with salad oil. *Do not mix.* Steam until they are hard cooked. Remove and chop as you would for egg salad. The job of peeling has been eliminated.

Transfer steamed hot chicken to deep pan, cover with Cacciatore Sauce and finish in oven. Bake 20 to 30 minutes. May be held on steam table.

After cooking, chicken may be browned in Infra-Red or Radiant Broiler. Brush with melted margarine mixed with salad oil to give a golden brown color.

Use juice saved from steamed chicken to make soups, sauces, or casserole dishes.

Chicken may be steamed in advance and held under refrigeration for next day's use. Be sure to bring product back to 180°F before serving.

Save the juice from the corned beef. After the cabbage has been steamed, place it in a solid pan and add the juice for flavoring and holding on a steam table.

Steaming brisket is a definite time saver. Boiling in water takes 40 to 50 minutes per pound. Using the RS-4E can save 50% in cooking time.

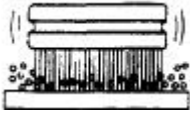
Cabbage when steamed, retains its color and wedge identity. It will not break apart as it does when boiled in an open pot.

When removing items prepared in a perforated pan, put a solid pan underneath the perforated pan to hold the pan of cooked food. This will prevent dripping on the floor.

The RS-4E is designed to accept standard 12 x 20 pans. Fractional size pans can be used as well with the optional perforated shelf.

For stirring, the pan does not have to be removed from the steamer. Pull pan 1/3 way out of the cavity and the entire surface is accessible.

The door may be opened at any time during operation to remove or add food.



MAINTENANCE

Southbend equipment is sturdily constructed of the best quality materials and is designed to provide durable service when treated with ordinary care. To expect the best performance, your equipment must be maintained in good condition and cleaned daily. Naturally, the periods for this care and cleaning depend on the amount and degree of usage.

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

DAILY CLEANING YOUR RS-4E MUST BE THOROUGHLY CLENED EVERYDAY.

- Remove the pan supports and well cover. Wash separately in a sink with a mild detergent and warm water. Dry thoroughly with a clean cloth.
- Wash interior surfaces, including the heating elements with a mild detergent and warm water. Rinse with clean water. Dry thoroughly with a clean cloth. If discoloration starts due to build up of seasonings or food products remove by using Scotch-Brite scouring pad. Then wash, rinse, and dry as above.
- Wash float baffle tube, check that the hole in tube is clear.
- Wash floats carefully, check that float stems are clean and floats move freely.
- Wipe exterior surface with a clean damp cloth.
- Return all cleaned parts to the unit, placing in their proper position.
- **LEAVE THE DOOR OPEN AT NIGHT AFTER CLEANING.** This allows the unit to dry thoroughly after cleaning and also prolongs the life of the door gasket.

PERIODIC CLEANING - AS REQUIRED:

If a lime or mineral deposit starts to build up in the interior this should be cleaned by using Southbend "descaler" or other non caustic deliming solution. Follow manufacturer's recommended procedures. Thoroughly rinse out unit.

To remove food build up or discoloration apply cleanser to a damp cloth or sponge and rub cleanser on the material in the direction of the polishing lines on the metal. Never rub with a circular motion. Soil and discoloration which do not respond to the above procedure can usually be removed by rubbing the surface with Scotch-Brite scouring pads or stainless scouring pads.



CAUTION

Could result in expensive repairs or electrical shock. DO NOT GET WATER IN THE CONTROLS.

DO NOT USE ordinary steel wool as any particles left on the surface will rust. NEVER USE a wire brush, steel or abrasive 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. DO NOT clean door gasket with a high chlorine solution or bleach.

NEVER USE A CORROSIVE CLEANER. USE ONLY CLEANERS APPROVED FOR STAINLESS STEEL.

STAINLESS STEEL: To remove normal dirt, grease, or product residue from stainless steel, use ordinary soap and water (with or without detergent) applied with a sponge or cloth. Dry thoroughly with a clean cloth. Never use vinegar or any corrosive cleaner.

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



CAUTION

UNSAFE CONDITIONS MAY EXIST

WHENEVER SERVICING OR CLEANING THE EQUIPMENT, THE MAIN POWER SUPPLIES TO THE EQUIPMENT MUST BE DISCONNECTED.

ADJUSTMENTS



NOTICE

SERVICE WORK SHOULD BE PERFORMED ONLY BY A QUALIFIED TECHNICIAN WHO IS EXPERIENCED IN, AND KNOWLEDGEABLE WITH, THE OPERATION OF COMMERCIAL GAS COOKING EQUIPMENT. CONTACT THE AUTHORIZED SERVICE AGENCY FOR RELIABLE SERVICE, DEPENDABLE ADVICE OR OTHER ASSISTANCES, 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.

TROUBLE SHOOTING GUIDE

Symptom:

Check or Replace:

No power

Check circuit breaker

No water

Check water supply

Heating elements will only operate for brief regular cycles and de-lime light is illuminated.

Clean and de-lime steamer



CAUTION

UNSAFE CONDITION MAY EXIST

WHENEVER SERVICING OR CLEANING THE EQUIPMENT, THE MAIN POWER SUPPLIES TO THE EQUIPMENT MUST BE DE-ENERGIZED.

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. If this list is not available, call the Service Department at Southbend, 1-800-348-2558 for same.

PARTS



PARTS



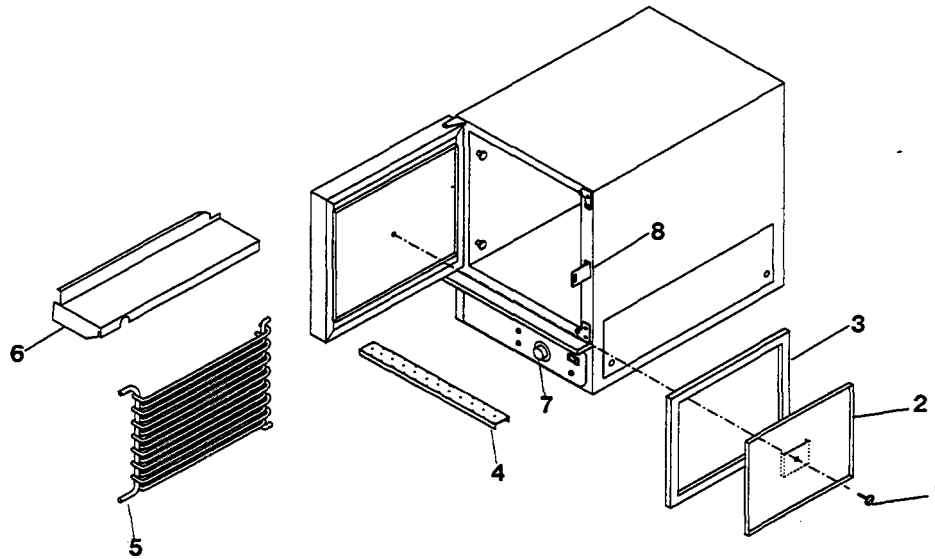
WARNING:
INSTALLATION OF OTHER THAN GENUINE SOUTHBEND PARTS WILL VOID THE WARRANTY ON THIS EQUIPMENT.

The serial plate with voltage, model, and serial information is located on the right hand side of the steamer cavity on the upper rear corner. A second tag is located on the face of the door which will show only 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, 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. If this list is not available, call the Service Department at Southbend, 1-800-348-2558 for same.



ITEM	PART NO.	DESCRIPTION
1	1173224	Screw 1/4-20x5/8 5 OT
2	1173195	Retainer Panel Assembly
3	1172994	Door Gasket
4	1176391	Drip Tray Shield
5	1174587	Cavity, Side Rack
6	1176318	Well Cover Deflector
7	1170337	Timer Knob
8	1173198	Door Striker
	4460002	Technical Service Manual
	1176560	Owners' Manual
	1176561	Cleaning Instructions RS-4E
	PM-162	Cleaning Pad
	4450020	SteamMaster Descaler - 24 Pack

SOUTHBEND

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 cannot 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 Seals, 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."

Consult the Southbend Authorized Parts/Service Distributor list for the Authorized Service Representative in your area. If this list is not available, call the Service Department at Southbend, 1-800-348-2558 for same.



southbend

A MIDDLEBY COMPANY



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

Ranges
 Fryers
 Special & Custom Equipment
 Convection Steamers

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

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

RAPID STEAM - COUNTERTOP CONVECTION STEAMER

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 1176560

Litho U.S.A
5-94

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