



IMPORTANT FOR FUTURE REFERENCE	
Please complete this information and retain this manual for the life of the equipment:	
Model #:	_____
Serial #:	_____
Date Purchased:	_____

STEAM SHELL OWNER'S MANUAL



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.

SOUTHBEND

 **MIDDLEBY** A Middleby Company

1100 Old Honeycutt Road Fuquay-Varina, North Carolina 27526 USA
www.southbendnc.com



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 for the operator, service personnel, or 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 the area around cooking 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
SHOCK HAZARD
FOR YOUR SAFETY

Do not open panels that require the use of tools.

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

 WARNING

Asphyxiation can result from improper ventilation. Do not obstruct the flow of combustion and ventilation air to and from your cooking equipment.

NOTICE

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

NOTICE

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

Copyright © 2024 by Southbend. All rights reserved. Published in the United States of America.

STEAM SHELL

Congratulations!
You have selected our Steam Shell, engineered to work with Southbend’s HDG griddles series to enhance cooking performance.

This manual provides instructions on how to use and operate your steam shell safely and efficiently.

RETAIN THIS MANUAL FOR FUTURE REFERENCE.

TABLE OF CONTENTS

Specifications -----4
Installations -----7
Operation -----11
Parameters -----12
Cleaning -----12
Schematic -----13

Read these instructions carefully before attempting installation. Installation and initial startup should be performed by a qualified installer in a free/unrestricted area. 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, contact:

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

SPECIFICATIONS

NOTICE

The appliance, 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 Electrical Code*, *CSA C22.2*, as applicable.

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

This product is intended for commercial use only, not for household use.

MINIMUM CLEARANCES

The SS-12 should be installed in a free area with room to move as intended, following the clearance requirements for the HDG griddle it is installed on.

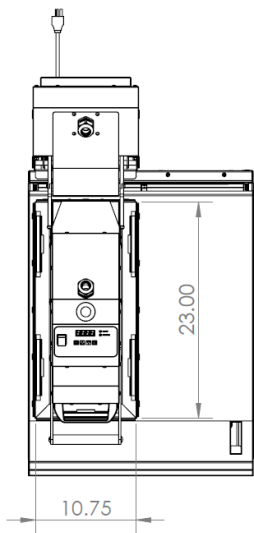
NOTICE

The SS-12 was designed to be installed on the Southbend's HDG griddles series.

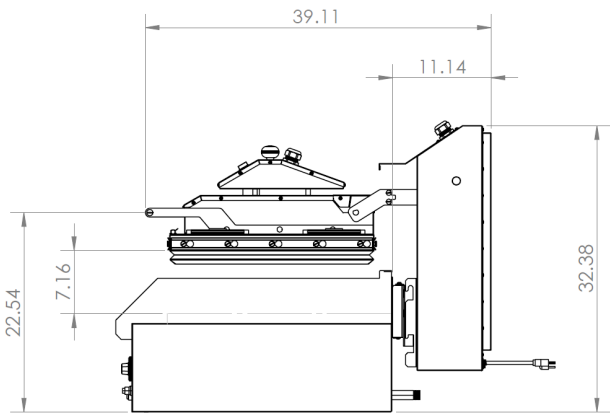
STEAM SHELL

EXTERIOR DIMENSIONS

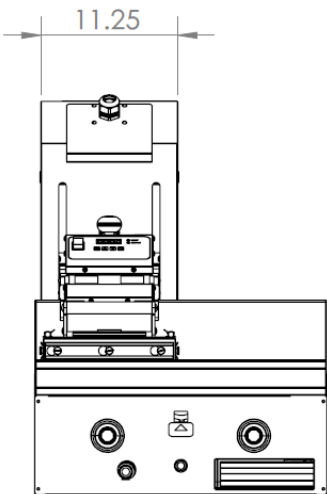
Figure 1



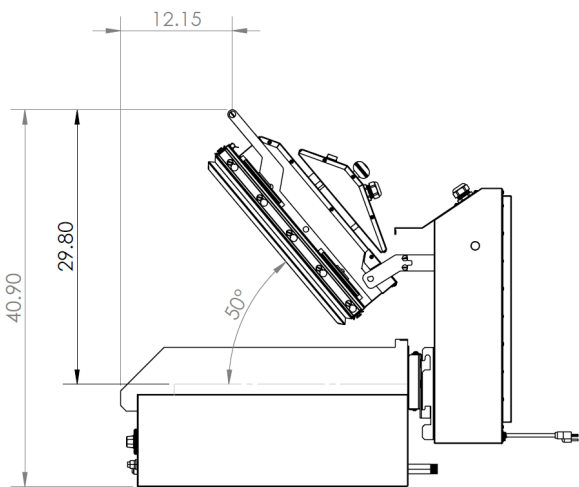
TOP VIEW



SIDE VIEW: DOWN



FRONT VIEW: DOWN



SIDE VIEW: UP

DIMENSIONS

Model	Weight
SS-12	165 lbs (74.84 kg)

ELECTRICITY SUPPLY

Model	Total KW	Voltage	Phase	Amps
SS-12	3.2	208 VAC	1	15.5
SS-12	3.2	240 VAC	1	13.4

VENTILATION

NOTICE

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

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 these areas.

INSTALLATION

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. Therefore, installations should comply with all local codes.

This appliance, when installed, must be electrically grounded in accordance with local codes, or in the absence of local codes, with the *National Electrical Code*, *ANSI/NFPA 70* or the *Canadian Electrical Code*, *CSA C22.2*, as applicable.

Step 1: UNPACKING

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.

SHIPPING CONTENTS

This unit is available in two shipping configurations:

1. **Pre-Assembled Unit : No assembly is required.**

The steam shell is mounted in the factory onto the selected griddle model and shipped as a complete, ready to use unit.

2. **Separate Components**

The steam shell and griddle are shipped separately. Installation and mounting should be completed upon receipt by trained personnel.

Item	Quantity	Part Number
Platen	1	1409710
Tower	1	1409709
Connector (platen to tower)	1	1409849
Power cord	1	1409851
Release sheets	2	1409783
Release sheets clips	7	1409784
Gasket	1	1409568
Gasket clips (Sides)	2	1409785
Gasket clips (Front/Rear)	2	1409786

Note: A griddle support stiffener is required to mount the steam shell. Use the table below to find out the specific stiffener required based on your griddle.

Griddle		Griddle stiffener	
Name	Size	Quantity	Part Number
HDG-18(E)(-JR)-RE	24"	1	1409861
HDG-36(E)(-JR)-RE	36"	1	1409865
HDG-48(E)(-JR)-RE	48"	1	1409869
HDG-60(E)(-JR)-RE	60"	1	1409925
HDG-72(E)(-JR)-RE	72"	1	1409929

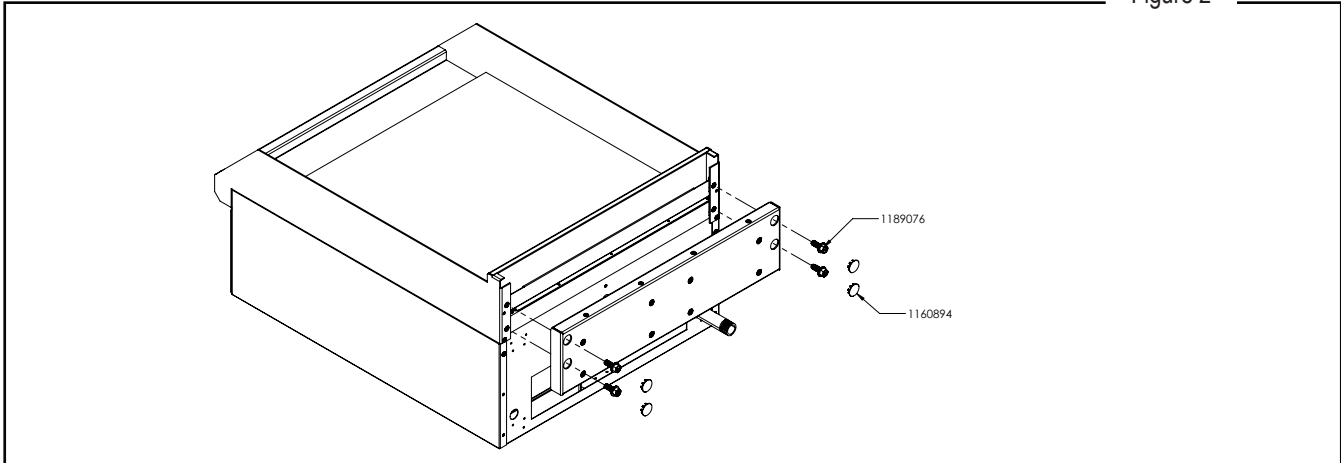
Step 2: STEAM SHELL ASSEMBLY

Griddle Support Stiffener Installation

The griddle features a tower support stiffener mounted at the back of the unit. This stiffener is secured with:

- 4 bolts (1189076) on the back side.

Figure 2

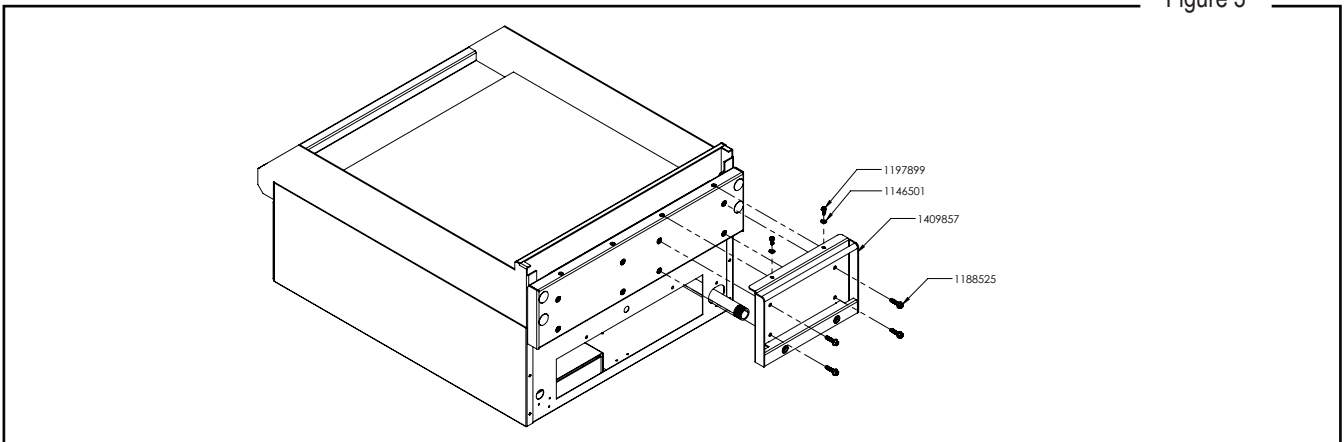


Note: The griddle support stiffener varies depending on the specific griddle unit it is mounted to. The steam shell can be mounted every 12 inches along the griddle surface.

1. Mount the Mounting Bracket (1409857)

- Align the plate to the back of the griddle.
- Use 6 screws: 2 (1197899) on top and 4 (1188525) on the back to secure the plate firmly.

Figure 3

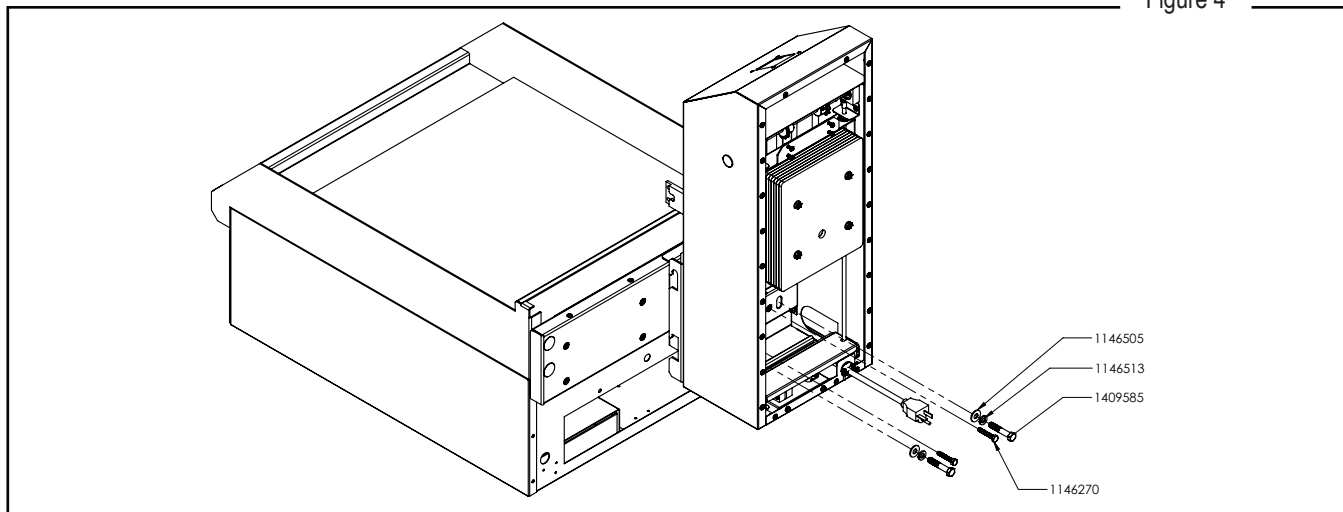


2. Mount the Tower

- Hang the tower by placing the hooks on the front of the tower onto the tubing on the rear side of the plate.
- At the bottom of the back of the tower (internal), there are 4 screws:
 - o 2 bolts (1409585) in the outer holes extend into the plate; use the black socket hex bolts. These can be adjusted in the future using an Allen key.
 - o 2 bolts (1146270) in the inner holes do not extend into the connecting plate; use hex head bolts. These can also be adjusted later.

These screws help align and stabilize the tower.

Figure 4



3. Position the Platen

- Place the platen flat on top of the griddle surface.

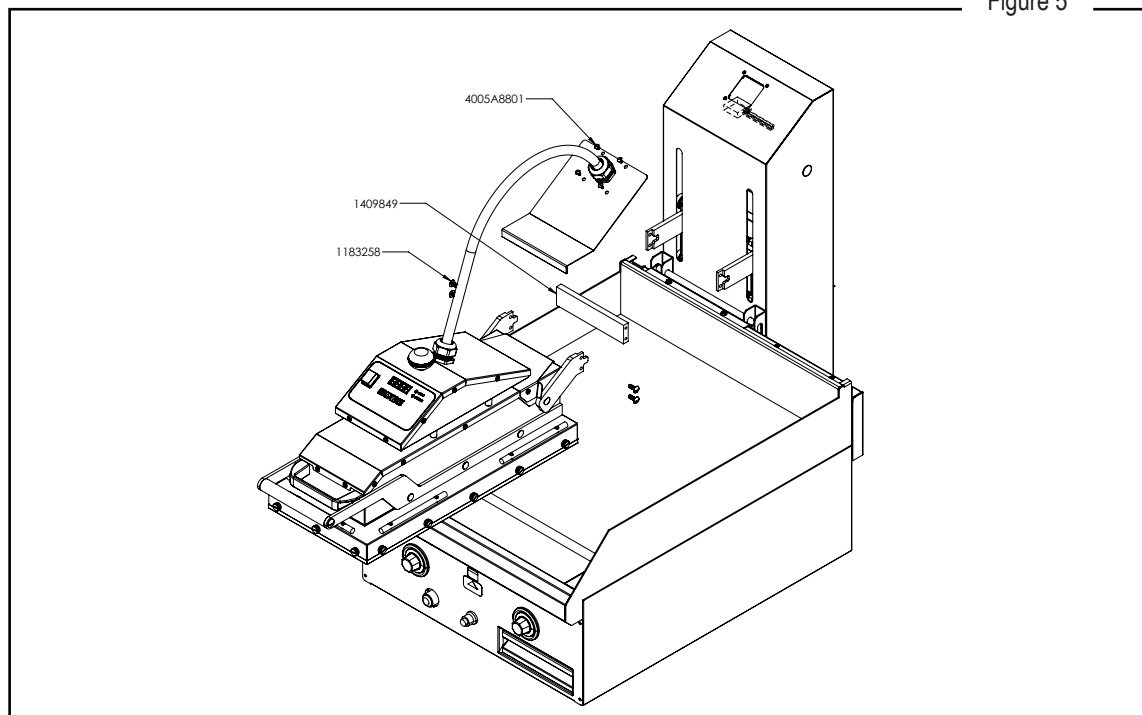
4. Connect Tower to Platen

- Use the 1409849 horizontal support to attach the tower to the platen.
- Use 2 screws (1183258) on each side to securely fasten the connection.

5. Power Cord Connection

- Remove the 4 screws located at the top front of the tower.
- Insert the power cord from the platen through the opening.
- Connect the wiring harnesses between the tower and platen.
- Use 4 screws to secure electrical cover to the tower.

Figure 5



6. Adjustments and Operation

- Use the metal handle to move the platen up and down.
- To tilt the platen, pull the plastic handle and tilt upward.
- Release the plastic handle to lock the platen in place. This will lock the platen at a 50° tilt.
- When the unit is not in use, always leave the platen raised and angled to prevent damage and ensure safety.

Optional: Release sheets and Steam Gasket Installation

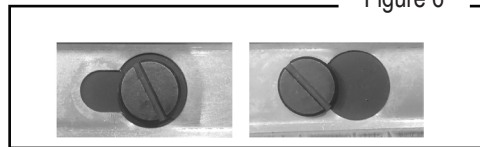
7. Install the release sheets

- Stretch the release sheet across the bottom of the platen.
- Stretch it over the side screws and up around the rods to secure it.
- Use 1409784 clips on the rods to hold the release sheet in place.

8. Install the Steam Gasket

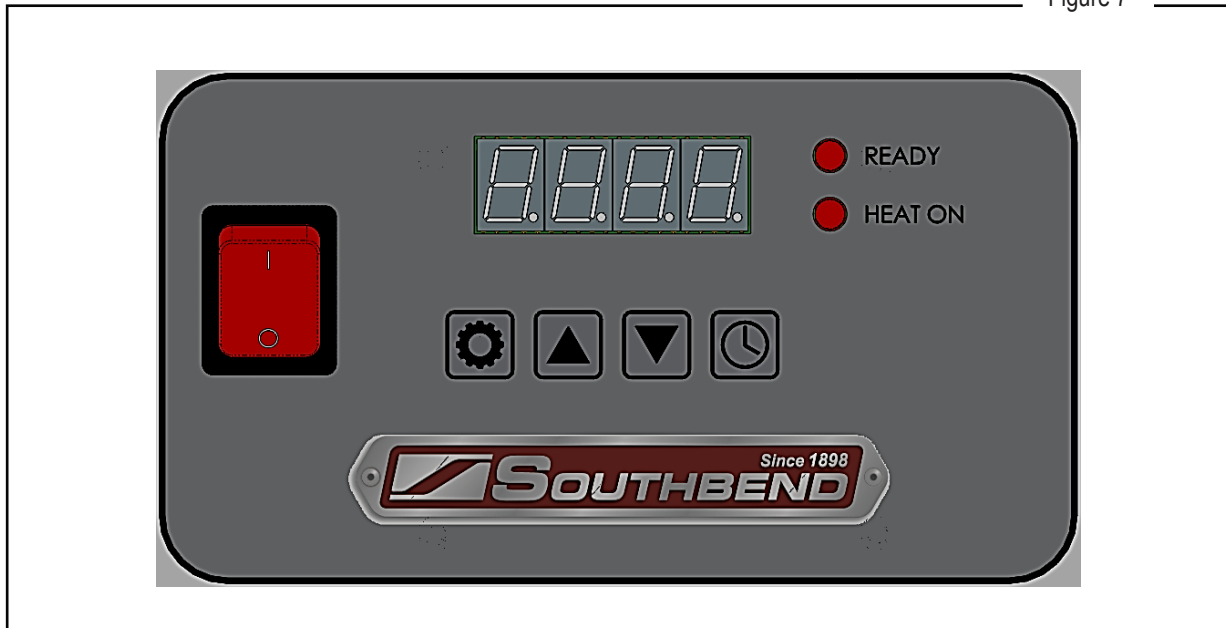
- Stretch the steam gasket over the bottom edge and side screws.
- Use 1409786 clips for the front and rear 1409785 clips for the sides.
- To secure the clips:
 - o Slide each clip over the section with the screw going into the larger hole.
 - o Slide the clip to the smaller hole to lock it in place.

Figure 6



OPERATION

Figure 7



1. Turn power switch on. A start-up sequence will display then the set temperature will show and the “**HEAT ON**” light will illuminate indicating the heating element is on.
2. When the clamshell temperature reaches the setpoint, the “**READY**” light will illuminate, and the display will change to the cook time.
3. Use the  or  button to toggle through the 3 pre-set cook times.
4. The timer will automatically start when the platen is lowered on the product. When the timer is counting down and the platen is raised the timer will pause and flash. To cancel the timer, press the  button.
5. When the timer runs out, the unit will beep and display flash until the platen is lifted or the timer cancelled. The timer then resets.
6. Change the Set Temperature:
 - To adjust the set temperature, use the  and  buttons while the temperature is displayed.
7. To change the cook times:
 - press and hold the  and  buttons at the same time for 2 seconds to get in the parameter menu.
 - Use the  or  button to scroll to P3, P4, or P5 parameter. Press the  button to edit and adjust to the desired time (in seconds).
 - Press the  button to exit the parameter.
 - Press and hold the  button to save and exit the parameter settings.

PARAMETERS

To change the parameters, press and hold the  and  buttons at the same time for 2 seconds.

Use the  or  button to scroll through the parameters. Press the  button to edit and adjust to the desired parameter.

The parameters are as follows:

P0 - DegF or DegC - default is DegF.

P1 - Min Setpoint Temp - default is 150°F.

P2 - Max Setpoint Temp - default is 450°F.

P3 - Cook Time 1 - default is 300 (seconds) or 5 minutes.

P4 - Cook Time 2 - default is 600 (seconds) or 10 minutes.

P5 - Cook Time 3 - default is 900 (seconds) or 15 minutes.

P6 - Ready Over - default is 50°F.

P7 - Ready Under - default is 25°F.

P8 - Error Low Temp - default is 70°F.

P9 - Error High Temp - default is 600°F.

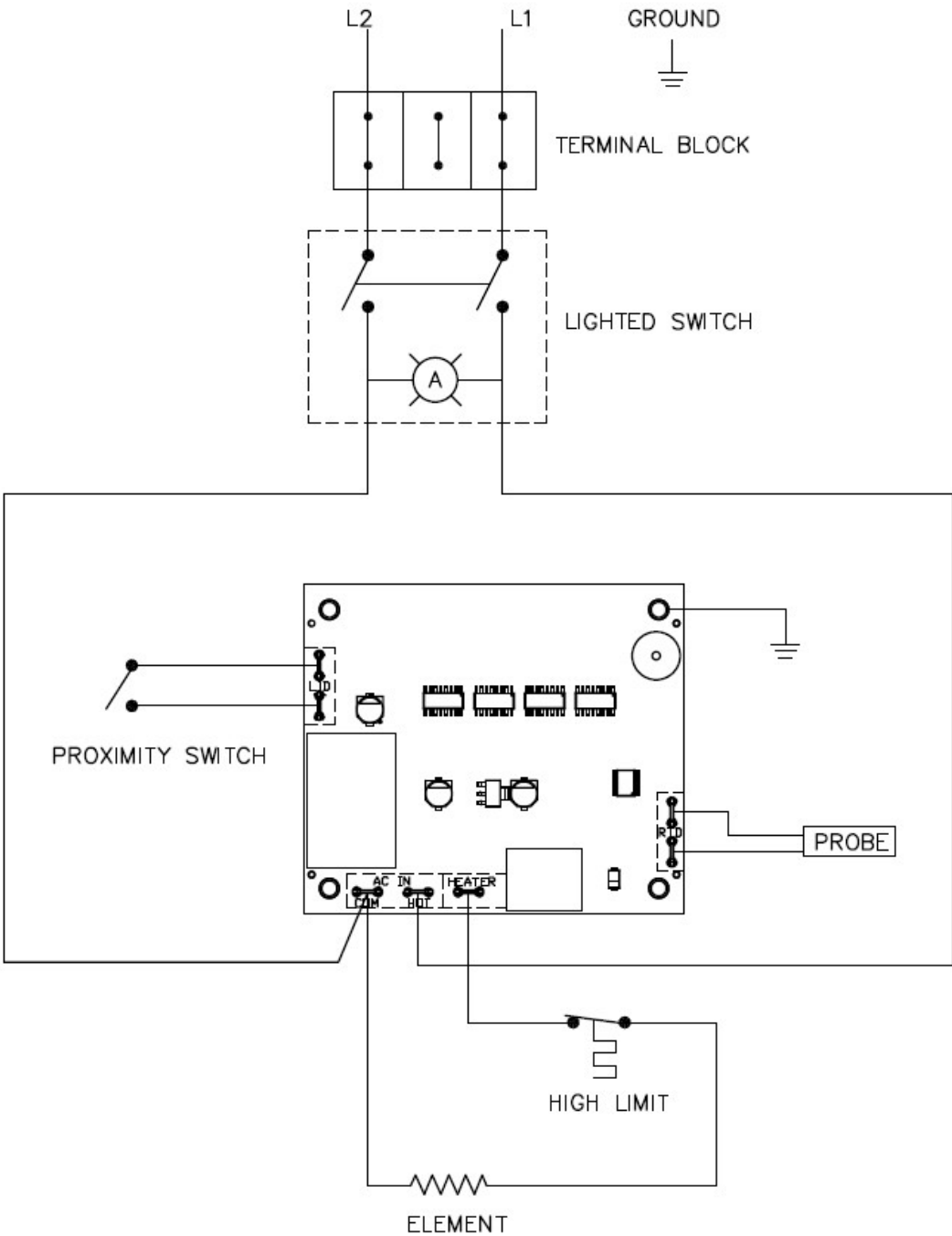
Press the  button to exit the parameter.

Press and hold the  button to save the parameter settings.

CLEANING

- Use a squeegee to clean the platen.
- Follow the griddle cleaning instructions for the griddle surface.

Wiring Diagram for Steam shell



VOLTAGE	208	240
PHASE	SINGLE	SINGLE
WATTAGE	3200 W	3200 W
AMPERAGE	15.5	13.4
WIRING DIAGRAM		P/N
208/240 V		1409838
CLAMSHELL GRIDDLE		

REV 0

STEAM SHELL OWNER'S MANUAL



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 appliance. 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 appliance.



SOUTHBEND



MIDDLEBY A Middleby Company

1100 Old Honeycutt Road Fuquay-Varina, North Carolina 27526 USA
www.southbendnc.com