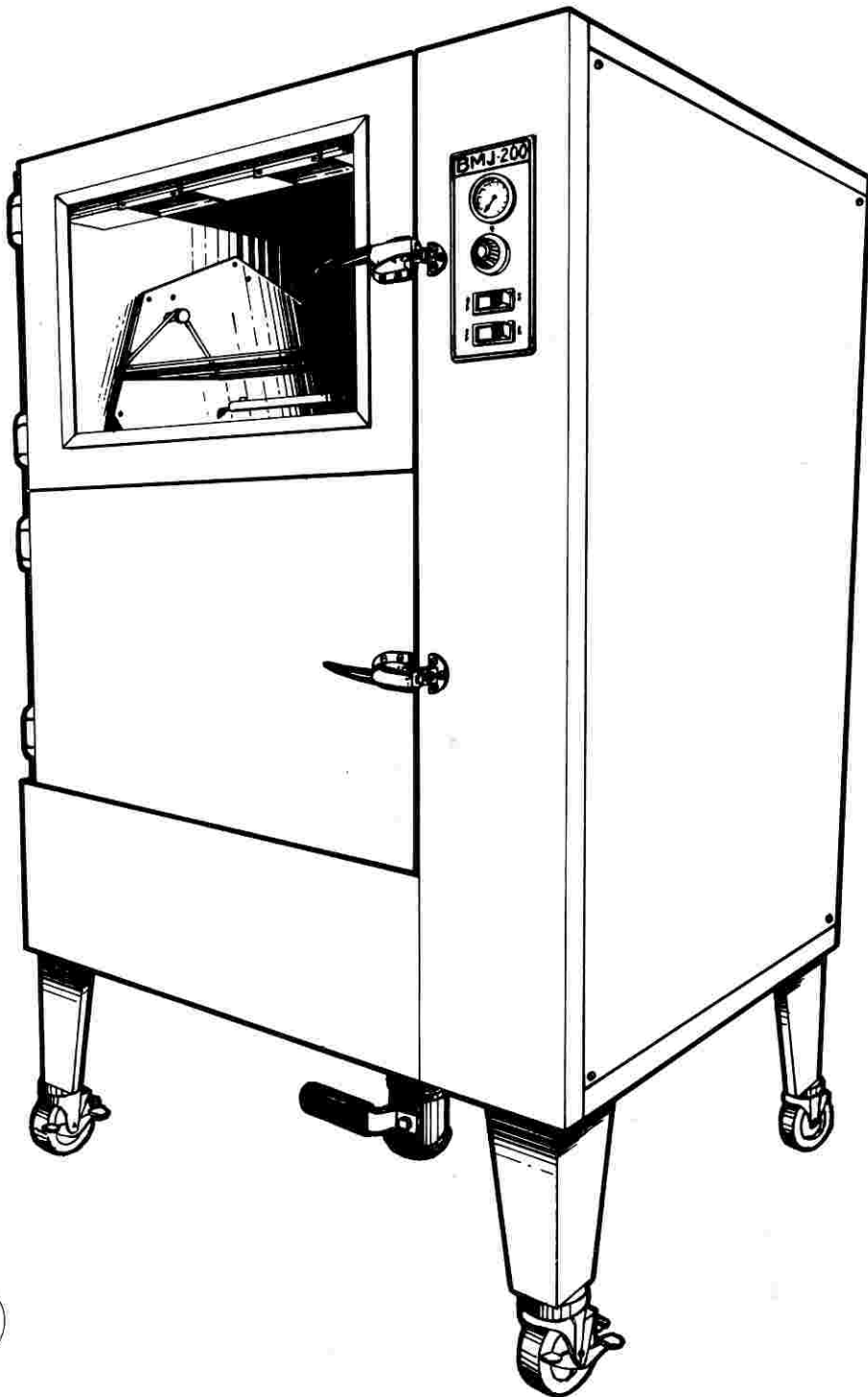


**Southern
PRIDE**

MODEL BMJ-200-I

INSTRUCTION MANUAL



★ ★ ★ CONGRATULATIONS ★ ★ ★

In selecting your **SOUTHERN PRIDE** Model BMJ-200-I Roasting Oven, you have chosen the most innovative, versatile, compact and fully automatic multi-purpose roasting oven available. The Model BMJ-200-I is the result of the highest quality construction, tested and inspected under rigid quality control standards to assure trouble free operation and reliability.

Please take the time to read this INSTRUCTION MANUAL carefully prior to installation and operation. Proper installation, operation, cleaning, and maintenance are essential for your satisfaction and safe operation.

KEEP THIS MANUAL FOR REFERENCE

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DISCLAIMER: No information contained within this Instruction Manual is intended to extend any warranty or representation, expressed or implied. Oven design or construction subject to change without notice.

SAFETY INFORMATION

FOR YOUR SAFETY

PLEASE POST THE FOLLOWING INSTRUCTIONS IN A PROMINENT LOCATION.

IF YOU SMELL GAS

1. Open Windows.
2. Do not touch electrical switches.
3. Extinguish any open flames.
4. Immediately call your gas supplier.

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

1. The oven area **MUST** be kept clear and free of combustible materials, gasoline and other flammable vapors and liquids.
2. The flow of combustion and ventilating air **MUST NOT** be obstructed from reaching the oven.
3. The frame of the oven **MUST** be electrically grounded at all times. See "Electrical Instructions" in this manual.

FAILURE TO GROUND THIS UNIT MAY RESULT IN AN ELECTRICAL SHOCK.

4. Caution should be used when opening and closing the Firebox Door located inside the oven. The door is **HOT** during operation.
5. **DO NOT** remove service compartment access panel when unit is in operation or leave off during operation.
6. Gas burners require the services of an experienced technician for proper setting and adjustment. If the burner does not appear to be operating properly, **DO NOT ATTEMPT TO ADJUST THE BURNER YOURSELF**, but call in a competent serviceman or contact Southern Pride.
7. **DO NOT** allow unqualified personnel to perform service work or adjustments on this unit. To do so, will **VOID WARRANTY** and could result in a hazardous condition.
8. Be sure any new employees, who might operate this oven, are instructed on operation and safety information prior to operating the oven.
9. Caution: Ashes removed from the Firebox should be stored in a non-combustible container with a sealed lid only. Store ashes in a well ventilated area. **FUMES COULD BE HAZARDOUS.**
10. **WARNING: IT IS EXTREMELY IMPORTANT TO FOLLOW DAILY CLEANING INSTRUCTIONS. EXCESS GREASE OR SOLIDS BUILD UP INSIDE THE OVEN COULD RESULT IN A FIRE HAZARD.**
11. **KEEP THIS INSTRUCTION MANUAL FOR REFERENCE.**

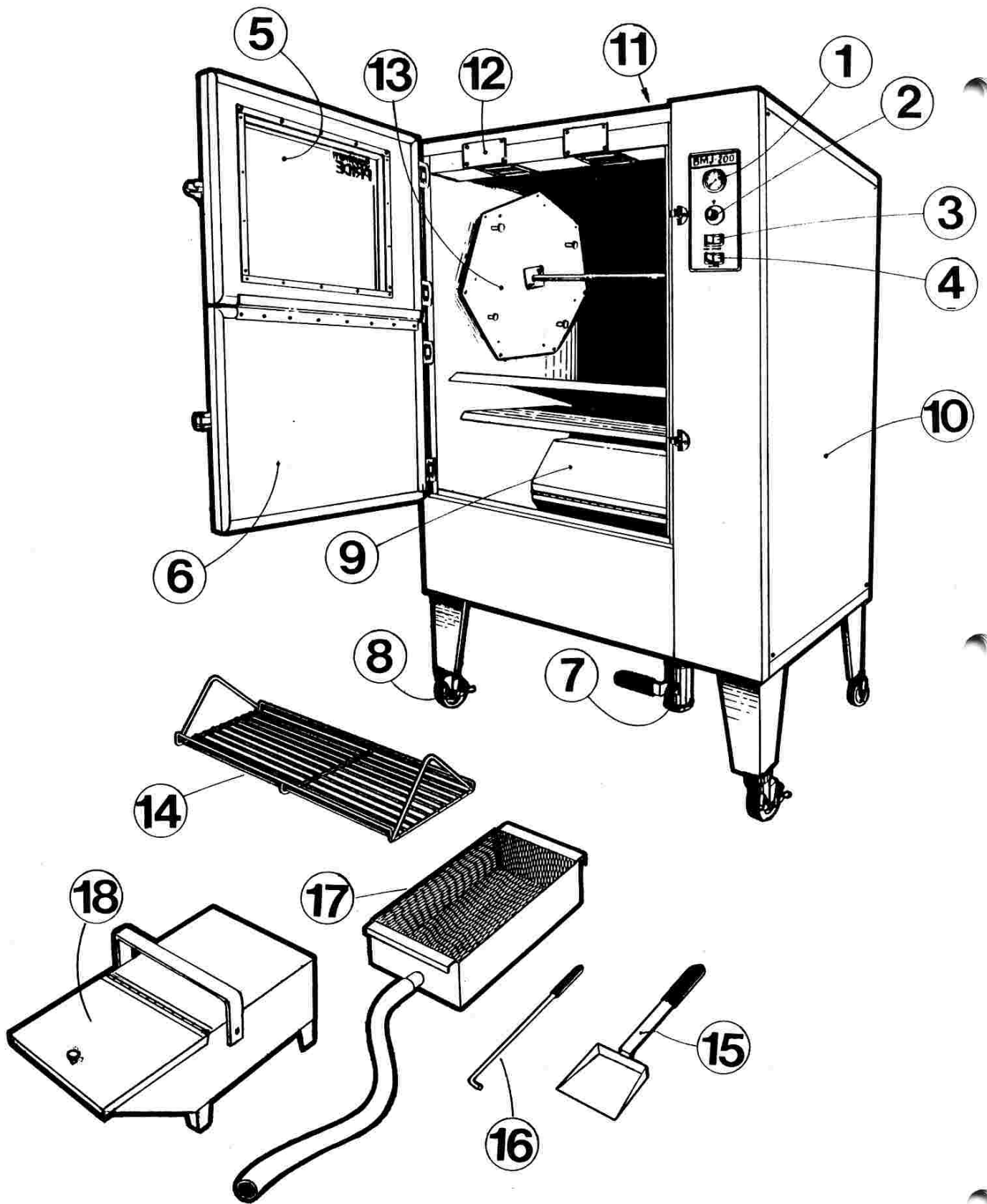
CAUTION

DO NOT OPERATE OVEN UNDER ANY OF THE FOLLOWING CONDITIONS:

1. **DO NOT** operate oven unless the Firebox Door and Oven Doors are secured in the closed position.
2. **DO NOT** leave Firebox Door or Outer Oven Door open while oven is unattended.
3. **DO NOT** use aluminum foil or any other protective material on inner liner surfaces or food racks of oven.
4. **DO NOT** operate oven unless daily cleaning procedures have been performed to remove grease and solids build-up inside the oven.
5. **DO NOT** operate oven unless operator has been thoroughly trained on operation, safety and cleaning procedures.
6. **DO NOT** open Drain Valve while oven is in operation or while burning wood and hot coals are still in Firebox.
7. **DO NOT** operate oven if Gaskets on Oven Doors are damaged or missing.
8. **DO NOT** operate oven or leave burning wood or coals in Firebox unless vent hood is on.

WARNING

FAILURE TO OBSERVE THESE WARNINGS COULD RESULT IN A HAZARDOUS CONDITION.



BMJ-200-I CONTROLS AND COMPONENTS

1. **DIAL THERMOMETER** – Shows at a glance the approximate interior temperature of the oven.
2. **CONTROL THERMOSTAT** – Adjustable temperature setting (100-325°F) with OFF position. Maintains desired oven temperature by controlling the Gas Burner.
3. **MAIN POWER SWITCH** – Activates the Rotisserie and Gas Burner.
4. **LIGHT SWITCH** – Push to turn interior lights ON.
5. **UPPER OVEN DOOR** – Allows access to Rotisserie for loading and unloading.
6. **LOWER OVEN DOOR** – Provides access to the Firebox and Grease Pan.
7. **DRAIN VALVE** – Open slowly after each cooking to drain grease.
8. **CASTERS** – Front casters have locking brakes.
9. **FIREBOX** – Chamber for burning one log if smoked product is desired.
10. **SERVICE PANEL** – For access to Rotisserie Drive System, Controls, and Gas Burner.
11. **FLUE OUTLET** – Opening for exhaust gasses. Must be under vented hood.
12. **OVEN LIGHTS** – For lighting and displaying product. Bulbs accessible through front cover plate.
13. **ROTISSERIE WHEEL** – Rotating wheels support cooking spits or racks.
14. **FOOD RACK** – Four Racks are hung on Rotisserie Wheels.
15. **ASH SCOOP** – Use to clean firebox of ashes and coals.
16. **FIREBOX OPENER** – Use to open and close Firebox Door when hot.
17. **DRAIN PAN WITH HOSE** – (Optional Accessory) Aids in cleaning oven by removing solid waste from cleaning fluid.
18. **ASH TOTE** – (Optional Accessory) Non-combustible container for storing ashes and coals pending final disposal.

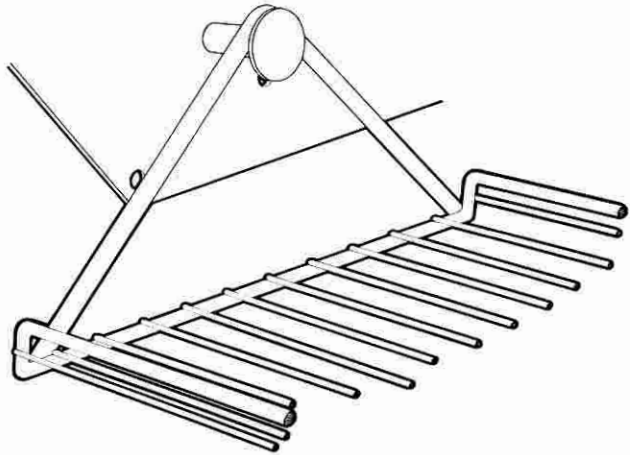
OPERATING INSTRUCTIONS

LOADING PRODUCT

The BMJ-200-I Roasting Oven has come equipped with both spits and racks. Both methods produce the finest quality product through the rotisserie's "self-basting" system. A greater volume of product can be cooked by using the spits. However, a greater variety of foods can be cooked using the racks. Follow the guidelines below and adopt the method that best suits your needs.

RACKS:

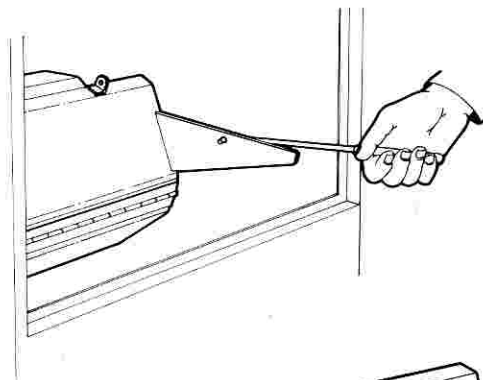
1. Hang a rack on the stubs mounted on the rotisserie wheels. Rack should swing freely without binding.
2. Load Product on the rack so that the rack sets as close to level as possible.
3. **DO NOT ALLOW MEAT TO OVERHANG THE RACKS.** Tie any portion of product that may extend beyond the edge of the rack while cooking.
4. To advance to the next rack, press the Main Power Switch ON.
5. Always check product clearances to cabinet and other racks by allowing the rotisserie to make one complete revolution.



SMOKING PRODUCT

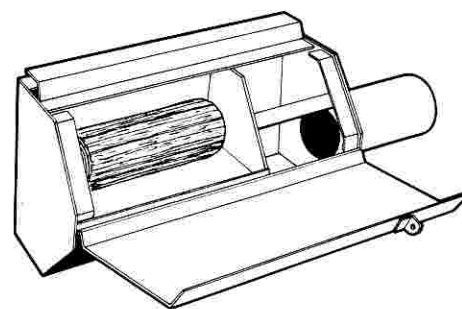
The amount of smoke generated can be varied with the size of wood used. Use green or slightly seasoned hardwoods only. **DO NOT USE ANY LOGS LARGER THAN 4 INCHES IN DIAMETER AND 12 INCHES LONG.**

1. Open Firebox Door with opener provided. **CAUTION, DOOR IS HOT WHEN OVEN IS IN OPERATION.**



2. If smoked or barbecued product is desired, place **ONE** log in the tray in the left of the Firebox. **DO NOT ATTEMPT TO PLACE ANY WOOD IN THE RIGHT PORTION OF THE FIREBOX IN FRONT OF THE BURNER.**

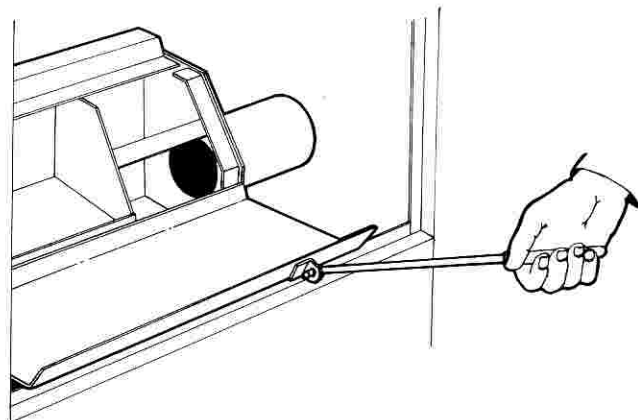
DO NOT OVERLOAD THE FIREBOX. TOO MUCH WOOD CAN CAUSE OVERHEATING OF THE OVEN.



COALS AND ASHES MUST ALWAYS BE REMOVED BEFORE LOADING ANY WOOD.

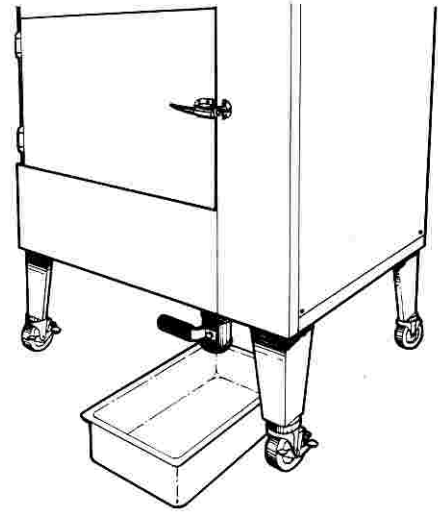
DO NOT USE WOOD CHIPS, KINDLING, ARTIFICIAL FIREPLACE LOGS, OR EXCESSIVELY DRY WOOD.

3. Close the Firebox Door completely. Do not operate oven unless Firebox Door is completely closed. If the Firebox Door is held open by the wood, the log in the Firebox is too large.



COOKING PRODUCT

1. Vent hood **MUST** be **ON** while oven is in operation and as long as wood or coals remain in firebox.
2. Close both outer oven doors securely.
3. Set the Control Thermostat to the desired cooking temperature.
4. Turn the Main Power Switch **ON**. The temperature will be maintained automatically.
5. When cooking is completed, turn the Control Thermostat **OFF**. Use the Main Power Switch to advance the product to an unloading position.
6. Drain grease after each cooking. Open Drain Valve slowly and drain grease into a pan. **CAUTION**, grease may be hot. Be certain to close valve after draining.



HOLDING PRODUCT

To utilize as a Holding Oven, simply set the Control Thermostat to a holding temperature. This temperature will be maintained automatically.

NOTE: It may become necessary to remove hot coals or burning wood when lowering the oven to a holding temperature. The heat produced by the burning wood may make it difficult to maintain a holding temperature.

CLEANING AND MAINTENANCE INSTRUCTIONS

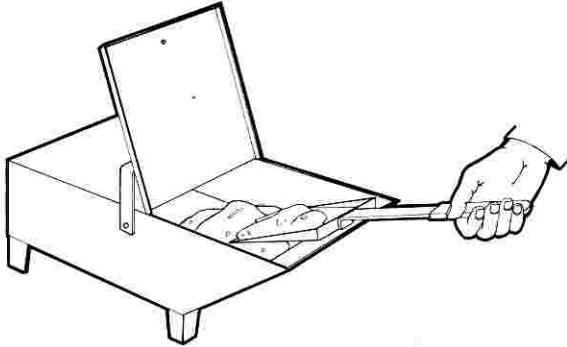
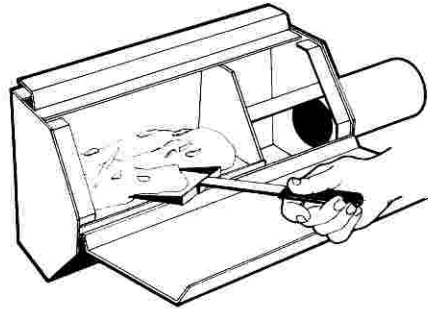
CLEANING

Oven should be cleaned **DAILY** to remove grease and solid deposits. Grease and solid build up could result in a fire hazard. Follow the cleaning instructions below.

1. If wood has been used, remove ashes and coals from Firebox after cooking.

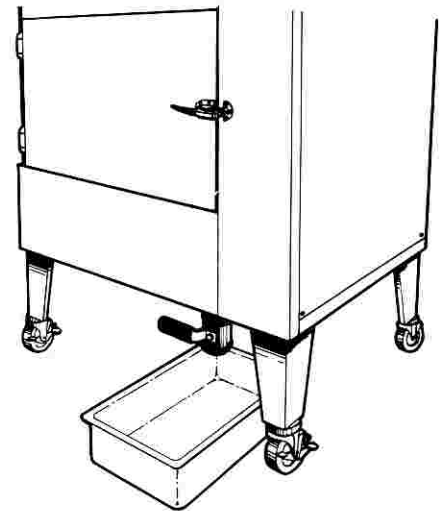
ASH DISPOSAL: Ashes should be placed in a non-combustible container with a tight fitting lid. The closed container of ashes should be placed on a non-combustible floor, well away from all combustible material, pending final disposal.

Use Ash Scoop to remove ashes and coals from Firebox.



Place ashes and coals in a non-combustible container with a tight fitting lid. **CAUTION:** Fumes could be hazardous.

2. Drain grease after each cooking. Open Drain Valve slowly. Drain Valve must be closed while cooking.
3. Food Racks and Spits may be removed for cleaning.

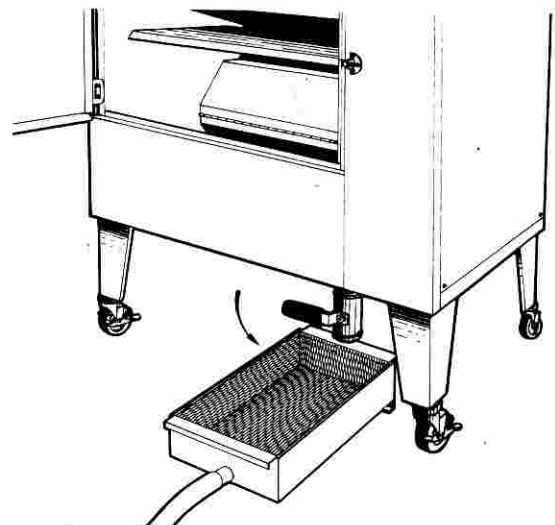


4. Thoroughly clean complete interior of oven. Use a food service degreaser. Spray degreaser on the interior of the oven and allow to set for 5-10 minutes. Rinse completely with a water hose or pressure washer.

Use Drain Pan with hose to aid in the draining of the cleaning fluids.

WARNING

IT IS EXTREMELY IMPORTANT TO FOLLOW THE ABOVE DAILY CLEANING PROCEDURES. GREASE OR SOLIDS BUILDUP INSIDE THE OVEN COULD RESULT IN A FIRE HAZARD.



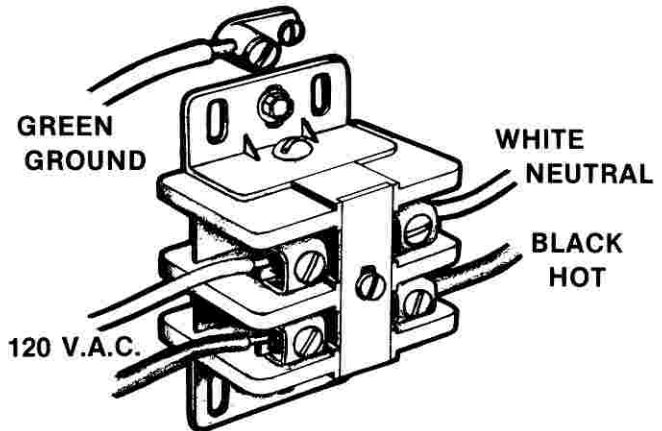
ELECTRICAL INSTRUCTIONS

ELECTRICAL REQUIREMENTS:

120 volts A.C., 60 Hz.,
2 wire, single phase,
15 amp wiring required.

WARNING:

CHASSIS MUST BE GROUNDED TO PREVENT POSSIBLE SHOCK HAZARD. DO NOT ASSUME A PLUMBING LINE WILL PROVIDE SUCH A GROUND.



WARRANTY IS VOID IF UNIT IS CONNECTED TO ANY VOLTAGE OTHER THAN SPECIFIED ABOVE AND ON NAMEPLATE.

1. Electrician must provide the conduit and wire for hookup.
2. Power is to be left **OFF** throughout installation.
3. Electrical service is connected to the Terminal Block at the lower right rear of the unit. Remove Service Door via four screws for access. A 7/8 inch diameter hole is provided in the back panel for conduit connection.
4. After connecting electrical service as specified, test the voltage on the field wired side of the Terminal Block with a voltmeter. Should be 120 volts A.C.
5. Replace the Service Door via four screws. If venting and gas connections have been made, the oven is now ready for "Operating Instructions." If venting or gas connections are to be done later, be sure that power is **OFF**.

BURNER SPECIFICATIONS

Burner Model: Wayne P250 AF-EP

Firing Capacity: Maximum Input 50,000 BTU/HR

Fuels: Natural and L.P. Gases

Electrical: 120 V.A.C., 60 HZ, 1 PH

Gas Supply Line Pressure: Natural - 4.5" W.C. Minimum
10.5" W.C. Maximum

L.P. - 11.0" W.C. Minimum
13.0" W.C. Maximum

NOTE: To check gas supply line pressure:

1. Turn **OFF** Manual Shut Off Valve located on gas line inside component compartment.
2. Remove pressure tap plug from outlet end of shut off valve and connect pressure gauge (Manometer).
3. Turn **ON** Manual Shut Off Valve and read pressure gauge. If reading is within the above recommended line pressure, cycle the burner several times to be sure line pressure is maintained when burner is **ON**.
4. If reading exceeds the above recommended line pressure, turn **OFF** Manual Shut Off Valve and contact the gas supplier immediately. **DO NOT ATTEMPT TO OPERATE OVEN OR CYCLE BURNER.**
5. Turn **OFF** Manual Shut Off Valve. Remove pressure gauge and replace pressure tap plug.

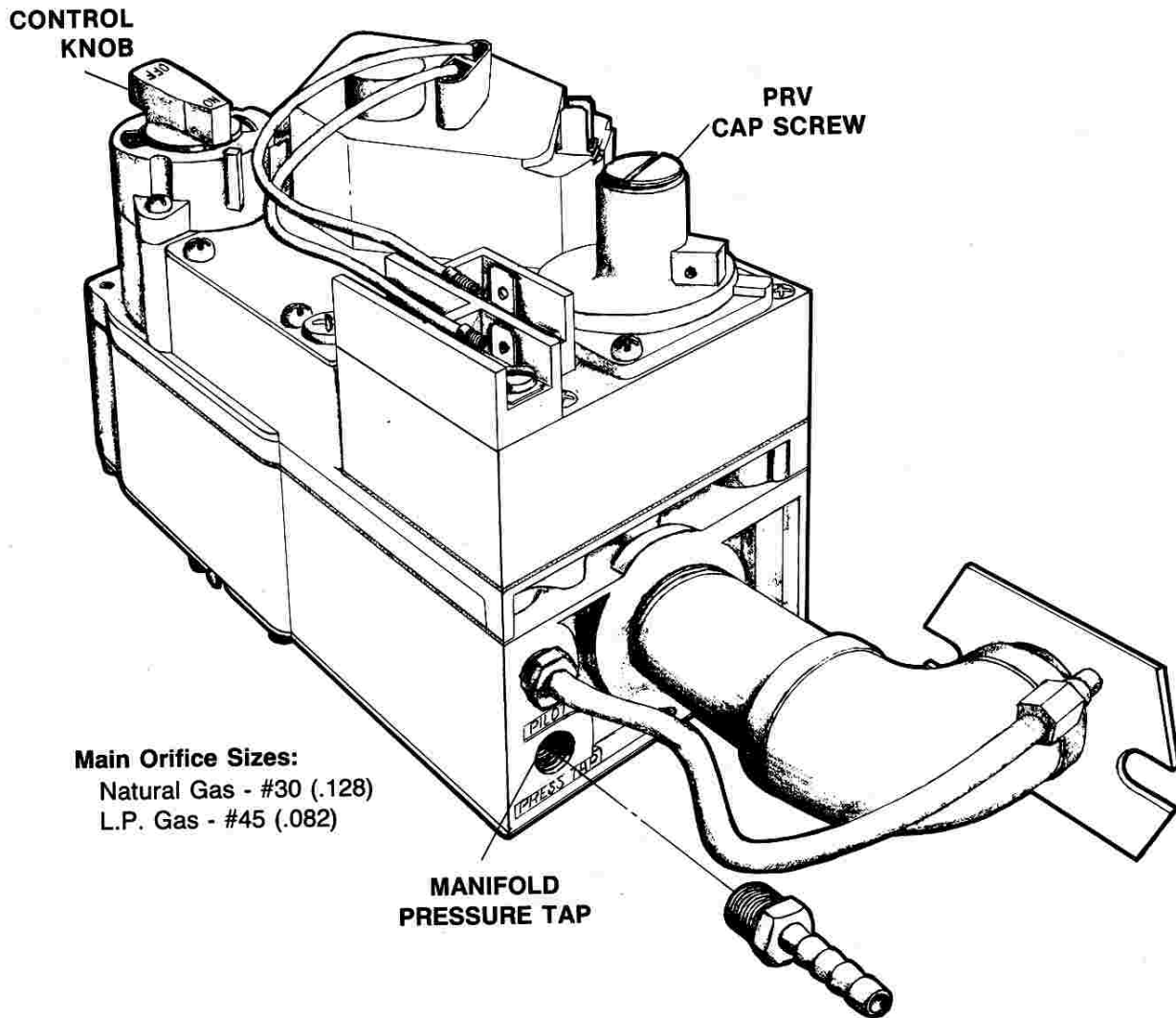
MANIFOLD PRESSURE:

Natural Gas - 3.0" W.C. Minimum
3.5" W.C. Maximum

L.P. Gas - 9.5" W.C. Minimum
10.0" W.C. Maximum

NOTE: To check manifold pressure:

1. Turn Main Power Switch to **OFF** position.
2. Remove pressure tap plug from outlet end of Gas Valve and connect pressure gauge (Manometer).
3. Cycle burner on and off several times to stabilize PRV diaphragm. (This must be done before and accurate pressure reading can be obtained).
4. With burner **ON**, read pressure gauge. If reading does not conform to above recommended manifold pressure, a limited adjustment of the PRV may be made. Remove PRV cap screw and turn PRV adjusting screw clockwise ↻ to increase or counterclockwise ↻ to decrease manifold pressure.
5. Turn Main Power Switch to **OFF** position. Remove pressure gauge and replace pressure tap plug and PRV cap screw.



Main Orifice Sizes:
 Natural Gas - #30 (.128)
 L.P. Gas - #45 (.082)

Gas Conversion:

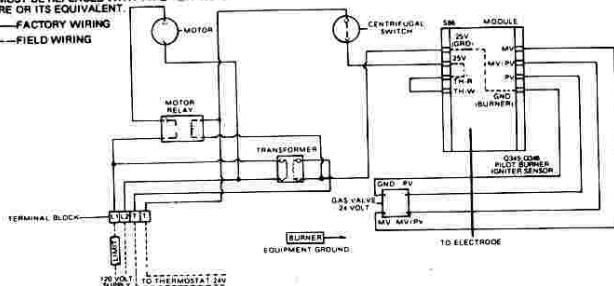
To convert the burner to type of gas other than specified on the Southern Pride Nameplate, **USE ONLY** Burner Conversion kits supplied by Southern Pride.

(For conversion from L.P. to Natural, use **BBR# 3018 Conversion Kit**).
 (For conversion from Natural to L.P., use **BBR# 3017 Conversion Kit**).

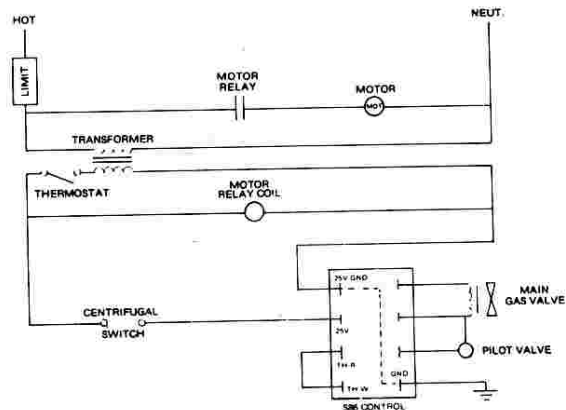
GAS VALVE: Control knob must be ON.

NOTES:

1. IF ANY OF THE ORIGINAL WIRE AS SUPPLIED WITH THE APPLIANCE MUST BE REPLACED, IT MUST BE REPLACED WITH TYPE TEW 105°C WIRE OR ITS EQUIVALENT.
2. ——— FACTORY WIRING
3. - - - - - FIELD WIRING



Burner Wiring Diagram



Burner Schematic Diagram

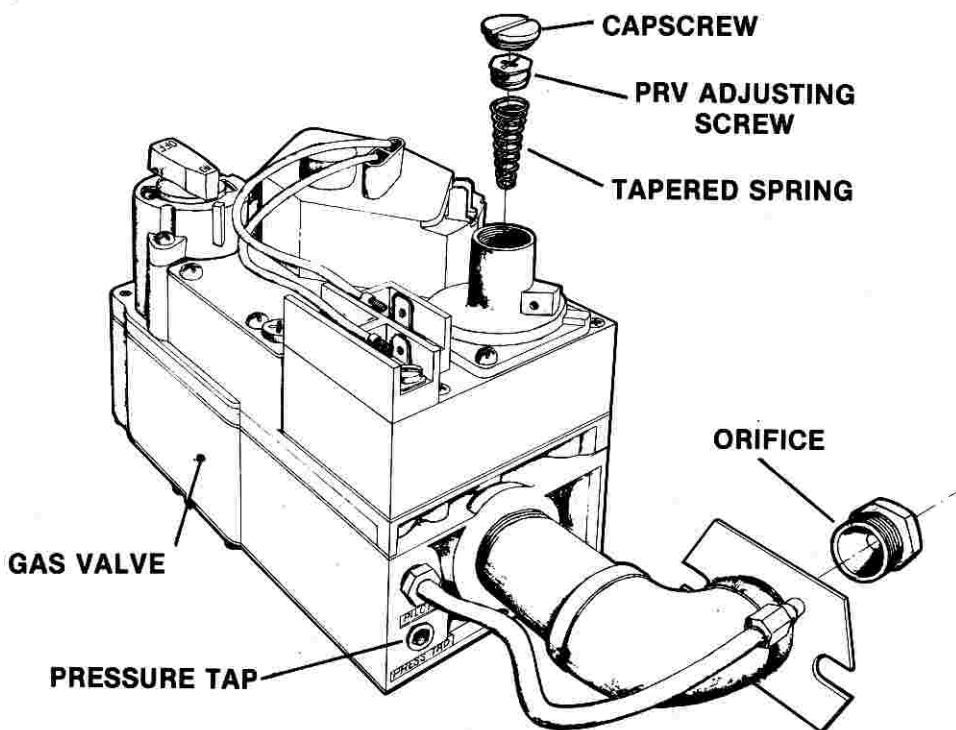
GAS CONVERSION INSTRUCTIONS

GAS BURNERS REQUIRE THE SERVICES OF A COMPETENT SERVICEMAN, DO NOT ATTEMPT TO SERVICE THE BURNER YOURSELF.

If gas connection is to be made to type of gas other than what is specified on the Southern Pride Nameplate, the following instructions **MUST** be followed.

TO CONNECT THE GAS BURNER TO TYPE OF GAS OTHER THAN WHAT IS SPECIFIED ON THE SOUTHERN PRIDE NAMEPLATE COULD RESULT IN A HAZARDOUS CONDITION AND WILL VOID THE WARRANTY.

1. Disconnect power to the oven. Turn Main Shut Off Valve **OFF** before starting.

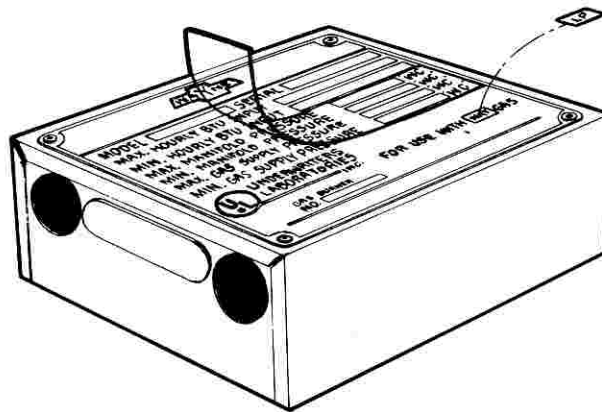


2. Check the PRV Adjustable Screw, Tapered Spring, and Capscrew to see if they correlate with the type of gas to be used. Follow the chart below for the color coded parts.

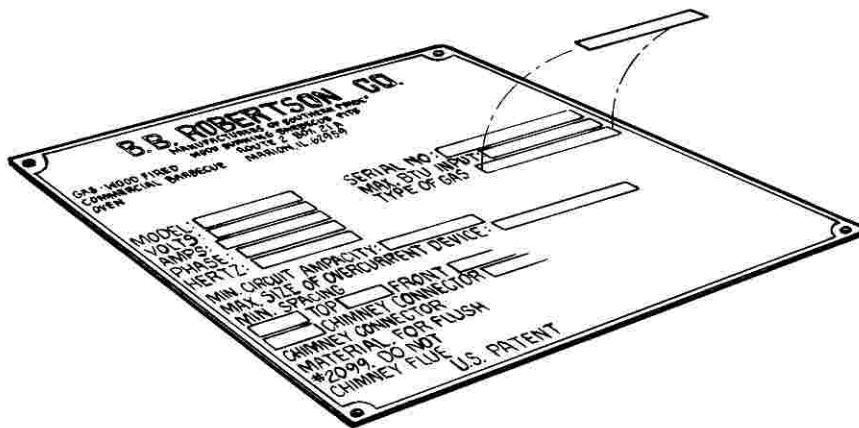
COLOR CODE FOR

	LP GAS	NATURAL GAS
Capscrew	Black	Silver
PRV Adjusting Screw	White	White
Tapered Spring	Red	Green

1. Check the Burner Orifice to be certain it is the proper size for the type of gas being supplied. Remove the pilot gas line fitting as it enters the Burner Housing. Remove the two nuts mounting the Gas Valve to the Housing. Pull the Gas Valve out and check size of Orifice. Refer to the Burner Specifications section of the Manual for the Orifice size.

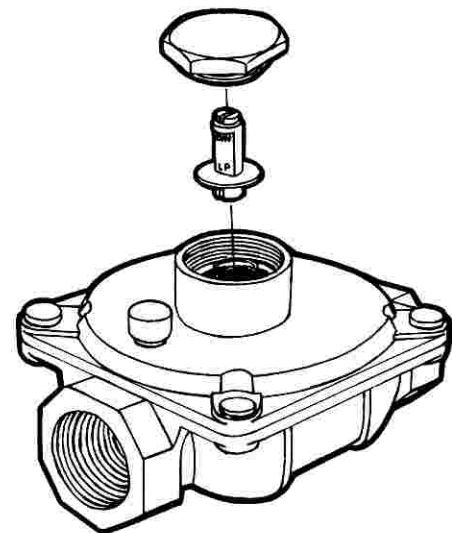


4. Check the information on the Burner Nameplate. Be certain the "Type of Gas" is labeled correctly. Also change the gas pressure information if it is incorrect.



5. Also, make any changes in the "Type of Gas", if necessary, on the Southern Pride Nameplate.

6. Check the Gas Pressure Regulator on the gas line to the Burner. Unscrew the cap on the Regulator and check the flat spot on the stem for the type of gas Regulator is set up for. To change pull stem out of cap, invert, and snap back into the cap as shown. Replace cap tightly. (Drawing shows regulator set for LP gas).



7. Check line and manifold pressures as described in Burner Specifications section.

ITEMS TO CHECK BEFORE FIRING BURNER

IMPORTANT

WARNING: IMPROPER GAS HOOKUP WILL VOID WARRANTY AND COULD RESULT IN A HAZARDOUS CONDITION.

1. Gas line **MUST** be installed by a competent technician and in accordance with local codes, or in the absence of local codes, with the National Fuel Gas Code, ANSI/Z223.1-1974, and Addenda, Z223.1-1978.
2. Gas pipe size **MUST** be in accordance with the Pipe Capacity Chart in this Manual.
3. Gas line **MUST** be tested for leaks under pressure.
4. Gas Line **MUST** be purged to remove any air in the system.
5. Gas line pressure **MUST** be checked and **MUST NOT** exceed the maximum pressure specified in the Burner Specifications in this Manual.
6. Gas supply **MUST** correlate with the type of gas specified on the Southern Pride Nameplate.

GAS PIPING INSTRUCTIONS

1. READ ALL GAS PIPING INSTRUCTIONS CAREFULLY BEFORE MAKING GAS CONNECTIONS.

WARNING: IMPROPER GAS HOOKUP WILL VOID WARRANTY AND COULD RESULT IN A HAZARDOUS CONDITION.

2. Connect the gas line to the ½ inch piping that extends from the Gas Burner, through the back right panel of the unit. A ½ inch N.P.T. fitting is required.

NOTE: A drip leg, union, regulator and manual shut off valve, with a 1/8" N.P.T. Plugged Tapping Pressure Port, are supplied with the unit and located inside component compartment.

3. The gas line should be a separate supply direct from the meter to the Burner. It is recommended that a new pipe be used and located so that a minimum amount of work will be required in future servicing. The piping should be so installed as to be durable, substantial, and gas tight. It should be free from cutting burrs and defects in structure and threading. Cast iron fittings or aluminum tubing should not be used for the main gas circuit. Joint compounds (pipe dope) should be used sparingly on male threads only and be approved for all gases.

NOTE: The building structure should not be weakened by installation of the gas piping. The piping should not be supported by other piping, but should be firmly supported by pipe hooks, straps, bands, or hangers. Butt or lap welded pipe should not be bent.

4. The Pipe Capacity Chart must be used to determine the size pipe to use from the meter to the Burner.

PIPE SIZE	PIPE CAPACITY CHART	
	NAT.	MAXIMUM LENGTH FT. LP.
3/8	—	10
1/2	10	30
3/4	70	150
1	200	250
1 1/4	250	—

FOR GAS PRESSURES OF 0.5 PSIG OR LESS BASED ON A 0.60 AND 1.50 SPECIFIC GRAVITY GAS.

5. **TEST PIPING FOR LEAKS.** Before turning gas under pressure into piping, all openings from which gas can escape must be closed. Immediately after turning on gas, the system should be checked for leaks. This can be done by watching the ½ cubic foot test dial for 5 minutes to show any movement, or by soaping each pipe connection and watching for bubbles. If a leak is found, make the necessary repairs and repeat the above test.

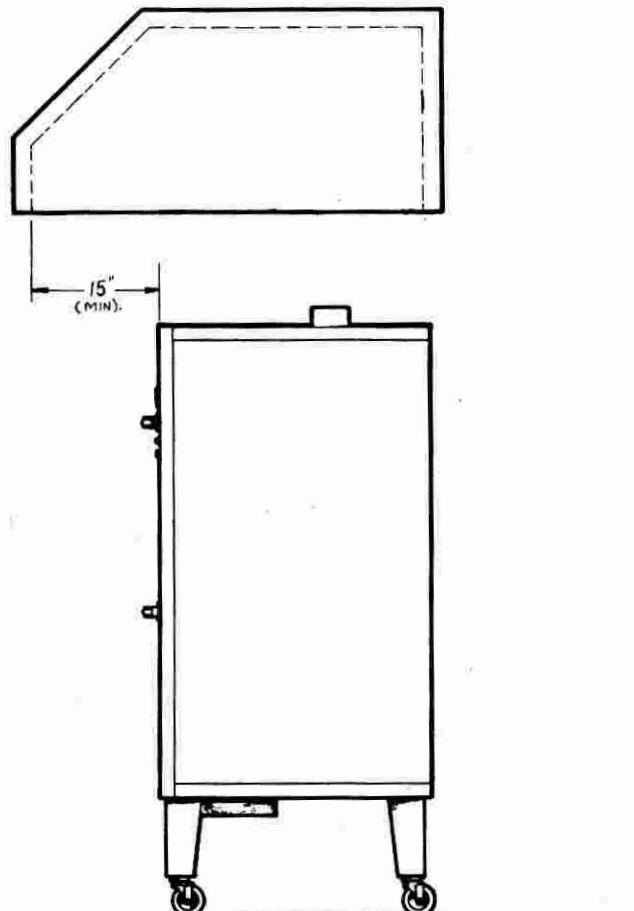
NOTE: Defective pipes or fittings should be replaced and not repaired. Never use a flame or fire of any form to locate gas leaks, use a soap solution.

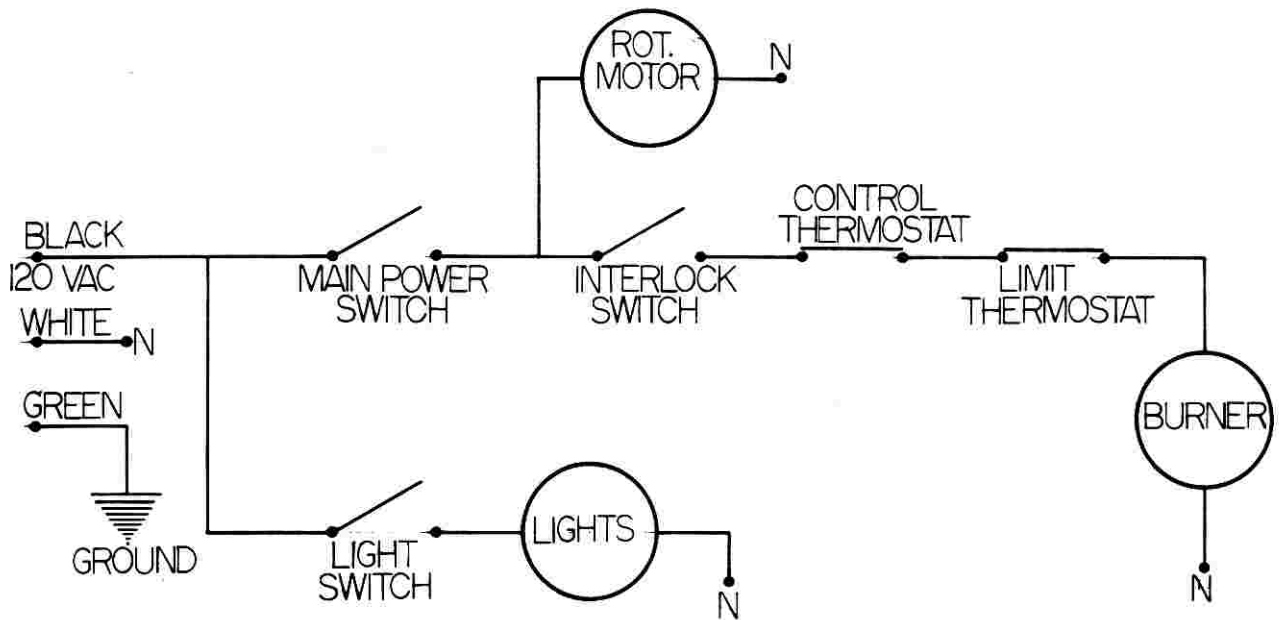
6. After the piping and meter have been checked completely, **PURGE THE SYSTEM OF AIR.** Do not bleed the air inside the unit. Be sure to relight all the gas pilots on other appliances.

NOTE: The Burner and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing at excess of ½ psig.

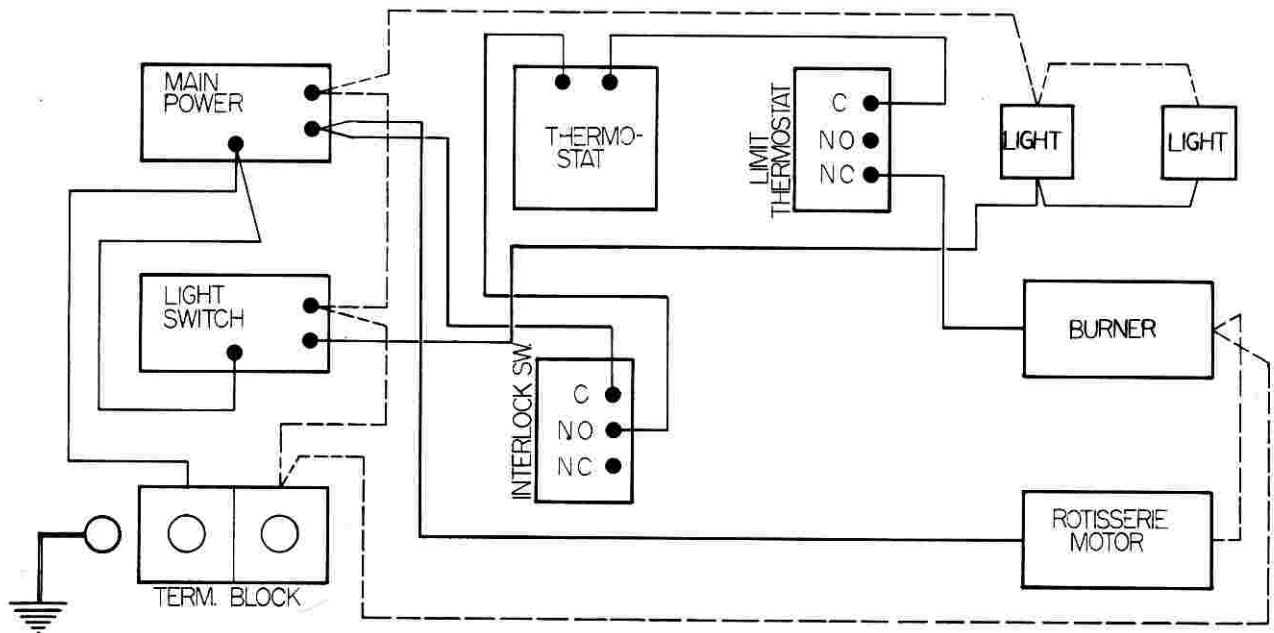
VENTING INSTRUCTIONS

1. The Model BMJ-200-I must be provided with an exhaust ventilation system in accordance with the National Fire Protection Association Standard For Removal of Smoke and Equipment, NFPA 96.
2. Hood should have sufficient overhang to catch smoke escaping from the front of the unit (15 inch minimum). Minimum hood size is 4 feet deep by 4 feet wide and the lower edge of the hood should be located 6 ft 6 in. from the floor.
3. Place 4 inch flue adapter in the opening on top of the oven.
4. It is recommended that the unit be supplied with a return air system to eliminate negative air pressure in the room or building. Return air **MUST** be equal to or in excess of the exhausted air.
5. **MINIMUM SPACINGS TO COMBUSTIBLE MATERIALS:**
 - Back – 2 inches
 - Right Side – 18 inches (access for Service)
 - Left Side – 2 inches
 - Top – 18 inches
 - Front – 48 inches (access for loading and unloading)
 - Floor – May be combustible material.





WIRING SCHEMATIC



- BLACK
- - - WHITE
- GREEN

WIRING DIAGRAM

1 YEAR LIMITED WARRANTY ON SOME MODELS

(CONSULT FACTORY FOR DETAILS)

90 DAY LABOR WARRANTY (PRE AUTHORIZED)

Southern Pride guarantees all new equipment of its manufacture to be free of defects in material and factory workmanship for a period of one year provided that the equipment is installed in the Continental United States, Alaska, or Hawaii and operated according to the Owner's Manual while located at the original address of installation, the warranty registration card has been completed and returned to the factory within fifteen (15) days after installation and a start-up has been performed by an authorized service agent.

Southern Pride's obligation under this warranty is limited to one of the following options with the option applicable to be selected by Southern Pride at the sole discretion of Southern Pride.

1. Owner to return part, freight PREPAID, Southern Pride to repair at own expense if defective, and ship part back to owner freight collect.
2. Southern Pride to furnish replacement part, freight collect, without requesting return of the defective part.
3. Southern Pride to furnish replacement part, freight collect, in exchange for return of the defective part, freight collect.

Under certain circumstances Southern Pride will reimburse owner for limited labor costs in replacing parts during a period of not more than ninety (90) days after installation, **(provided that work is prior authorized and confirmed by Southern Pride's Service Manager.)**

Because Southern Pride does not and cannot control the owner's installation, use and maintenance of equipment manufactured by Southern Pride this warranty does not cover: any equipment installed improperly; any equipment calibrated after start-up and acceptance; any component disassembled in the field; damage due to improper cleaning, i.e. burner (hosing or "watering down" machines will cause electrical failures not covered by warranty); blown fuses, light bulbs, gaskets, electric elements and accessory components not installed or manufactured by Southern Pride. Shipping damage must be reported to the carrier and is not covered under this warranty.

Southern Pride will not be liable for damage as a result of improper installation, misuse, abuse, alteration of original design, incorrect voltage, **unauthorized service**, or breakage of fragile items, Southern Pride will not be liable for any loss or consequential damage or expense accruing directly or indirectly from the use of equipment covered by this warranty including any production or product losses or other damages which may occur as a result of equipment malfunction or failure. This warranty does not cover cooking performance, which is a function of food types, textures, temperatures and other variables chosen by the owner and over which Southern Pride has no control. The effect of corrosion, fire and normal wear on the equipment or component parts is not covered by this warranty. This warranty does not apply to damage caused by accident or to damage caused by the negligence of the owner and the employees of the owner or to damage caused by lightning generated electrical current or any other Act of God whatsoever. This warranty does not apply to any equipment bearing a serial number which has been tampered with or altered.

This warranty is exclusive and is in lieu of all other warranties, express or implied, including any implied warranty or merchantability or fitness for a particular purpose, each of which is hereby expressly disclaimed, the remedies described above are exclusive and in no event shall Southern Pride be liable for special, consequential or incidental damages for the breach or delay in performance of warranty.

TERMS AND CONDITIONS

For purposes of definition and interpretation, the term "Seller" as used herein refers to Southern Pride and the term "Buyer" refers to the originator of a specific purchase order to Southern Pride.

Possession of a price list does not necessarily constitute an offer to sell by Southern Pride. Prices and specifications are subject to change without notice. All items will be invoiced at prices in effect at time of shipment. Equipment prices do not include federal, state, city or local taxes which may apply and all sales are subject thereto. No order, whether written or oral, shall result in a contract, unless it is accepted and acknowledged in writing by Seller at Seller's office in Marion, Illinois.

Shipping weights are approximate and all prices are quoted F.O.B. Marion, Illinois. All "common carrier" shipped equipment shall be domestic crated; all others shall be uncrated and subject to delivery charge per zone chart. Any equipment held for shipment upon Buyer's request beyond the delivery date specified on original purchase order will be due and payable within terms and will result in storage charges.

Delivery estimates are figured from date written orders are received and accepted by Seller. Seller will meet Buyer's delivery request as nearly as possible but does not guarantee shipment nor delivery on any particular date. Seller reserves right to ship merchandise via any responsible carrier. Seller's responsibility ceases upon acceptance by carrier. Buyer is expected to examine contents of shipments and immediately report any damage to carrier authorities.

Payment terms shall be 30% deposit with order; balance prior to delivery unless otherwise agreed in writing by Seller. Returns of any merchandise may not be made without Seller's written approval, prior to return. Seller shall impose a 20% restocking charge for handling of any returns. All cancellations must be in writing. Cancellations are also subject to a 20% fee.

MODEL BMJ-200-I REPLACEMENT PARTS LIST

PART NUMBER	DESCRIPTION
1054	Oven Light Bulb
2490	Door Window
1003	Control Thermostat (100-325°F)
1038	Limit Thermostat (340°F)
1041	Gas Burner (Wayne P250 AF-EP)
1005	Interlock Switch
0316	½ in. Teflon Bearing
1078	Rotisserie Motor (1/8 H.P.)
0573	Main Power Switch
0574	Light Switch
2479	Stainless Steel Spit
2461	Food Rack
1285	Ash Scoop
1296	Firebox Door Opener
2467	Ball Valve
2462	Edgemount Door Hinge
1053	Light Socket
2460	Rotisserie Reducer Gearbox (1800:1)
0311	Teflon Axle Seal (1/8 in. thick)
3020	Door Latch
2480	Meat Door Gasket (top)
2481	Meat Door Gasket (bottom)

GAS BURNER REPLACEMENT PARTS (Wayne P250 AF-EP)

1062	24 Volt Transformer
1070	Motor Switching Relay
1084	Gas Valve W/Control (L.P. Gas)
1085	Pilot Burner Assembly W/Electrode and Ignition Cable
1087	Burner Control Module
3018	Burner Conversion Kit (Natural Gas)
3017	Burner Conversion Kit (L.P. Gas)

ACCESSORIES

1294	Ash Tote
DP-100	Drain Pan W/Screen and 10 Ft. of Hose