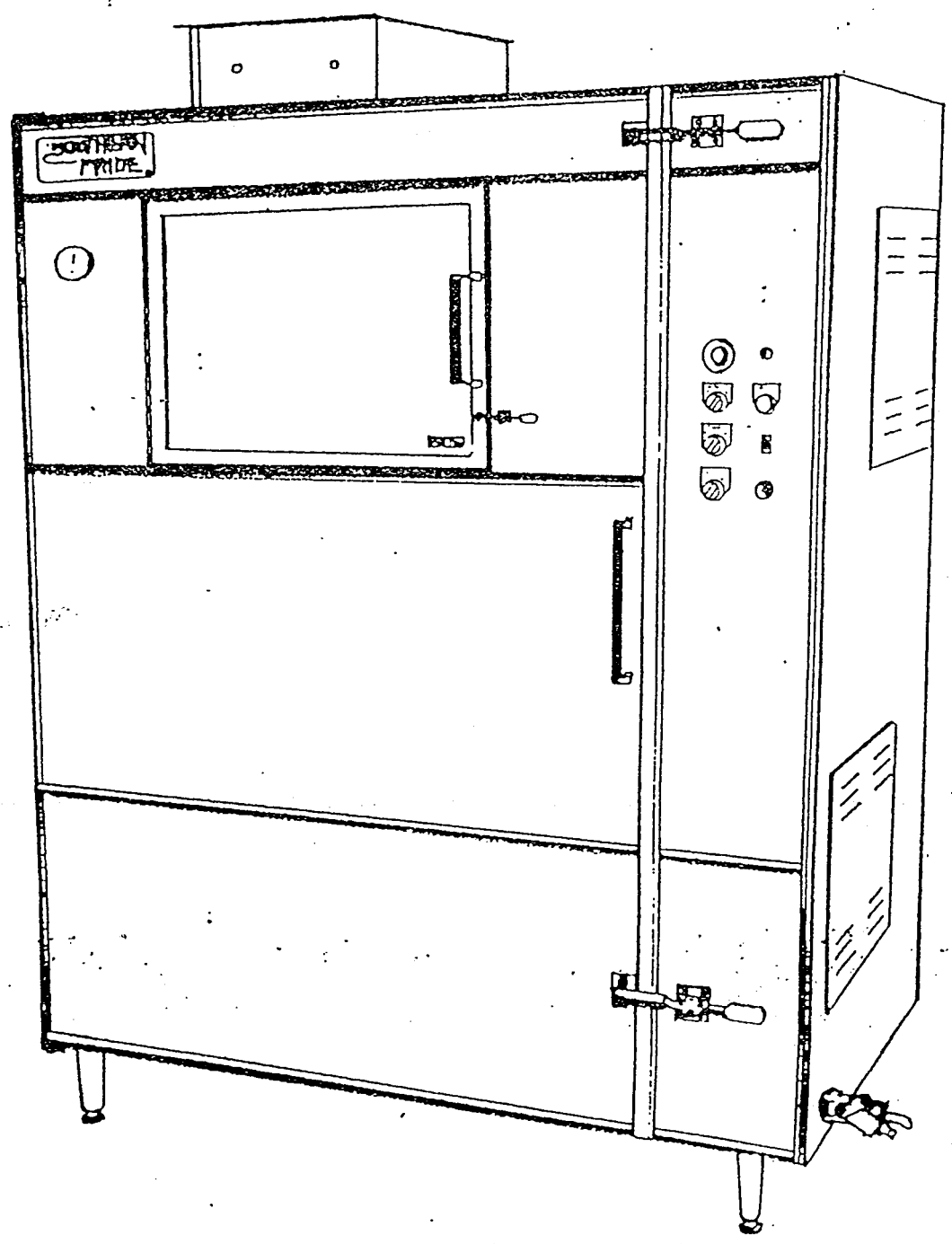


INSTRUCTION MANUAL

MODEL UXR-100



CONGRATULATIONS!

In selecting SOUTHERN PRIDE, you have chosen the finest, most advanced, and fully automatic wood burning barbecue pit available.

Please 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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CAUTION

This pit is designed to operate on a controlled air intake system in order to control the combustion of the wood in the firebox.

DO NOT OPERATE THIS PIT UNDER ANY OF THE FOLLOWING CONDITIONS:

1. DO NOT OPERATE THIS PIT unless the Main Door and Meat Loading Door Latches are secured in the closed position.
2. DO NOT leave Main Door or Meat Loading Door open while pit is unattended.
3. DO NOT use aluminum foil or any other protective material on inner liner surfaces or food racks of pit.
4. DO NOT OPEN DRAIN VALVE while pit is in operation or while burning wood and hot coals are still in firebox.
5. DO NOT OPERATE THIS PIT if Main Door or Meat Door Gaskets are damaged or missing.
6. DO NOT OPERATE PIT unless daily cleaning procedures have been performed to remove grease and solids buildup inside the pit.
7. DO NOT OPERATE PIT unless operator has been thoroughly trained on operation, safety and cleaning procedures.

WARNING

FAILURE TO OBSERVE THESE WARNINGS COULD RESULT IN A FIRE HAZARD

SAFETY INFORMATION

FOR YOUR SAFETY

If you smell gas:

1. Open windows.
2. Don't touch electrical switches.
3. Extinguish any open flame.
4. Immediately call your gas supplier.

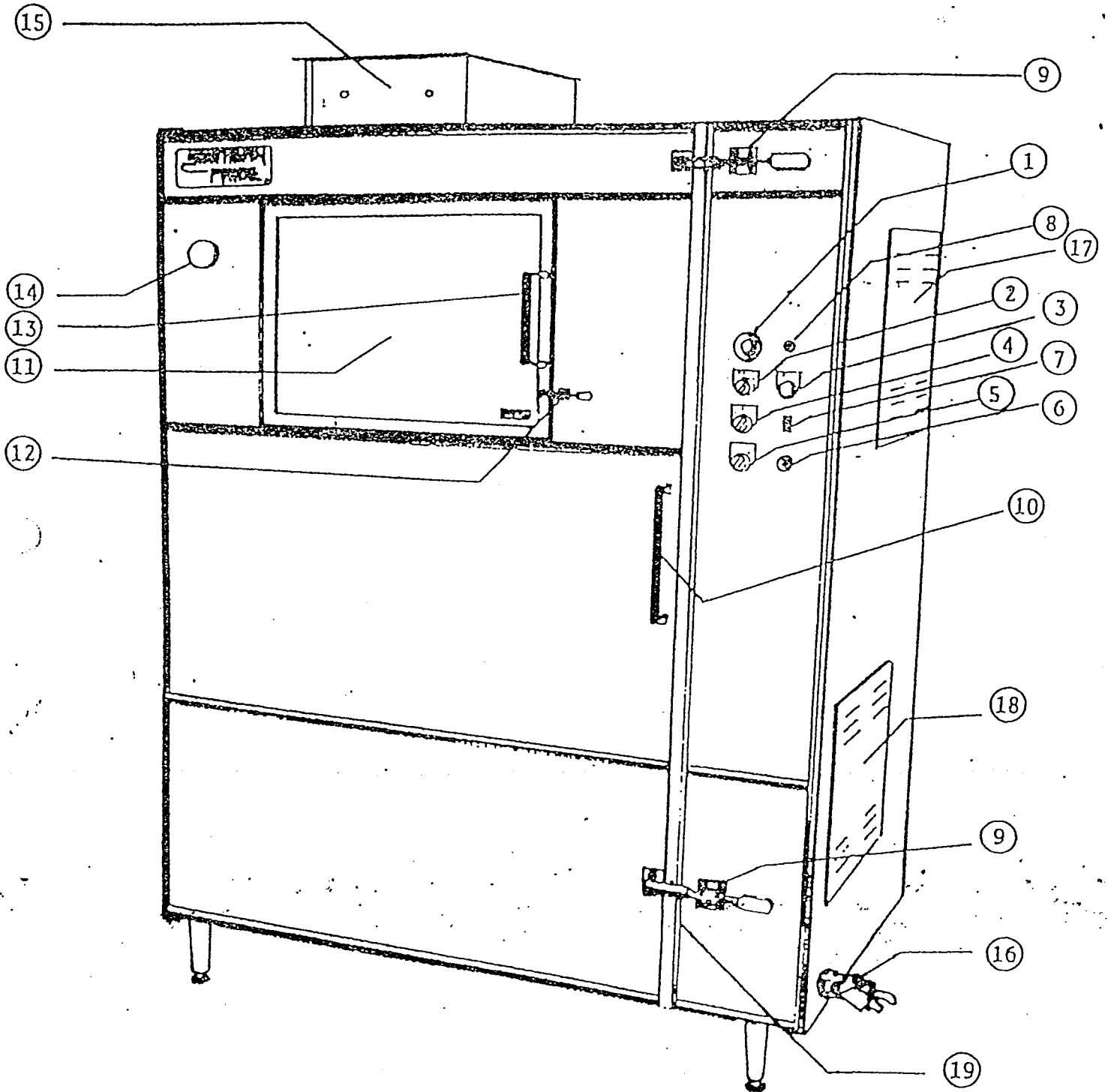
FOR YOUR SAFETY

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

1. The Pit 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 Pit.
3. The frame of the unit MUST be electrically grounded at all times. See "Electrical Instructions"

FAILURE TO GROUND THIS UNIT MAY RESULT IN ELECTRICAL SHOCK.

4. Use the Firebox Opener provided to open and shut Firebox Door. The door is HOT during operation.
5. The component compartment has hazardous moving parts. DO NOT remove the access panels when unit is in operation or leave off during operation.
6. Gas Burners require the services of an experienced mechanic 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 B. B. Robertson Company.
7. DO NOT allow unqualified personnel to perform service work or adjustments on this unit. To do so; will void the warranty and could result in a hazardous condition.
8. Be sure any new employees who might operate this unit are instructed on the operation and safety information prior to operating this unit.
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 procedures. Grease or solids buildup inside the Pit could result in a fire hazard.
11. KEEP THIS INSTRUCTION MANUAL FOR REFERENCE.



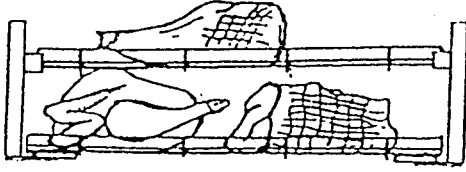
Model UXR-100

UXR-100 CONTROLS & COMPONENTS

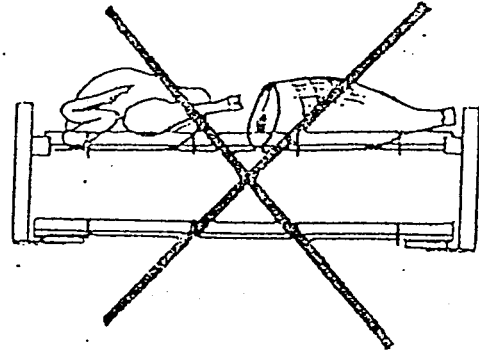
1. Control Thermostat - Adjustable temperature setting (100 to 325°) with OFF position. Maintains desired Pit temperature by controlling the gas burner.
2. Rotisserie Switch - Activates the Rotisserie, Convection Fan, and Burner Circuit.
3. Rotisserie Advance Button - Momentarily activates Rotisserie to advance the Food Racks for loading and unloading when Main Door is open or Rotisserie Switch is OFF.
4. Burner Switch - Activates the Gas Burner. (Rotisserie Switch and Control Thermostat must be ON. Main Door must be closed.)
5. Smoke Extractor Switch - Simultaneously opens Louvered Damper and turns ON Exhaust Fan to evacuate smoke from Pit.
6. Indicator Lamp - When lit indicates Smoke Extractor is ON.
7. Interior Light Switch - Switches lights on top of Pit ON and OFF.
8. Circuit Breaker - Provides protection for the Rotisserie Drive Motor. (Push Button Reset.)
9. Main Door Latches (2 of them) - Top and bottom adjustable latches provide positive pressure to seal Main Door.
10. Main Door Pull Handle - Used to pull open Main Door after Door Latches are opened.
11. Meat Loading Door - Allows easy access to Racks for loading, unloading, and checking of product with minimal heat and smoke loss.
12. Meat Loading Door Latch - Adjustable latch applies positive pressure and seals Meat Loading Door.
13. Meat Loading Door Pull Handle - Used to pull open Meat Loading Door after Latch is open.
14. Dial Thermometer - Shows at a glance the interior temperature of the Pit.
15. Smoke Extractor Damper - Closes to hold smoke inside while cooking and opens for Exhaust Fan to remove smoke when Smoke Extractor Switch is ON or when Main Door is open.
16. Drain Valve - Is opened after each cooking to drain the Grease Pan.
17. Upper Service Panel - Provides access to Rotisserie Drive System and wiring.
18. Lower Service Panel - Provides access to Burner.
19. Interlock Switch - (Located on lower inside of Component Panel) - Automatically shuts OFF Rotisserie, Convection Fan, and Burner Circuits and turns ON Smoke Extractor circuit when Main Door is open.

OPERATING INSTRUCTIONS

1. Load meat on the food racks. Always load bottom rack first and distribute the weight evenly on all five sets of food racks. DO NOT LET THE MEAT EXTEND BEYOND OR HANG OVER THE EDGE OF THE RACKS.



Correct way to load meat.



WRONG

Will cause food racks to tip and meat to fall. This condition could cause Rotisserie to jam.

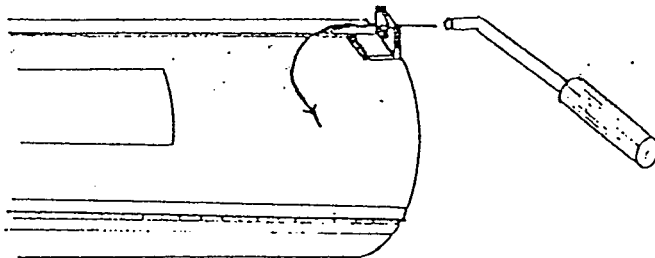
2. To advance the racks with the Main Door open, depress Rotisserie Advance Switch until the racks advance to the next position.
3. After the meat is loaded, depress Rotisserie Advance Switch and allow Rotisserie to make one complete revolution. Check meat clearances to Cabinet and between all racks. Reposition meat on racks for maximum clearances.
4. Put a small amount of wood in the firebox. Use 1 log, 4-6 inches in diameter, 12-15 inches long. Use green or slightly seasoned hardwoods only.
CAUTION: DO NOT USE DRY WOOD OR KINDLING.

DO NOT OVERLOAD THE FIREBOX. TOO MUCH WOOD IN THE FIREBOX COULD CAUSE OVERHEATING OF THE PIT.

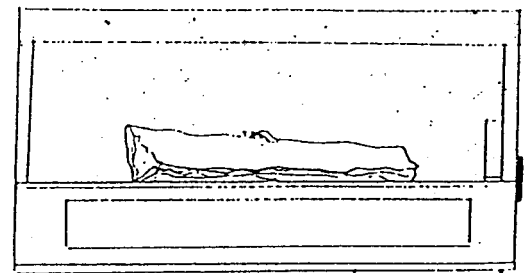
COALS AND ASHES FROM PREVIOUS COOKING MUST BE REMOVED, BEFORE LOADING WOOD IN FIREBOX.

KEEP ALL LOGS AT LEAST SIX INCHES FROM THE BURNER ENTRANCE LOCATED ON THE SIDE WALL OF THE FIREBOX.

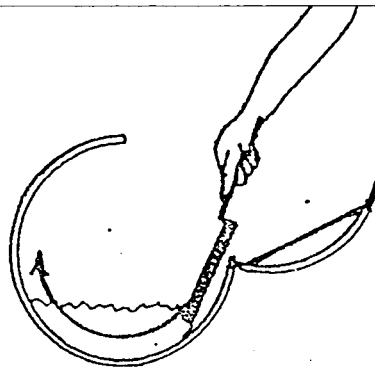
FIREBOX DOOR MUST BE CLOSED COMPLETELY BEFORE MAIN DOOR IS CLOSED.



To open Firebox Door, place Firebox Opener in bracket hole and pull straight back.
CAUTION: Firebox is HOT during operation.



Correct Way to Load Wood



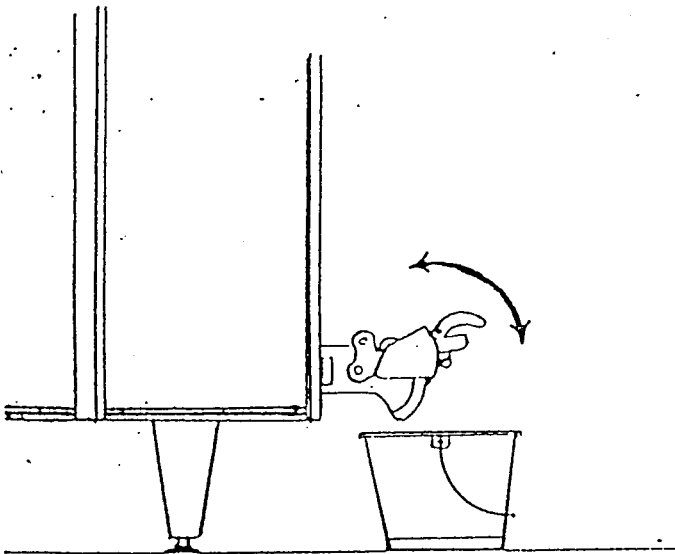
Use Ash Scoop to remove ashes and coals from Firebox.

5. Be sure Main Door and Meat Loading Door Latches are secured in the closed position.
6. Set the Thermostat to the desired temperature setting.
7. Turn Rotisserie and Burner Switches to the ON position. The wood will be ignited and cooking temperature will be maintained automatically.
8. To check or unload meat, turn ON the Smoke Extractor Switch and wait 20 seconds prior to opening Meat Loading Door or Main Door.
Smoke Extractor will come on automatically when Main Door is open.

Do not leave Smoke Extractor Switch ON during the cooking process. The Gas Burner will not operate when the Smoke Extractor Switch is ON. The red lamp beside the Smoke Extractor Switch indicates when the switch is ON.

9. When the meat is cooked, turn the Rotisserie and Burner Switches to the OFF position. To unload the racks, depress Rotisserie Advance Switch until racks advance to an unloading position.
10. After each cooking, remove the remaining wood and hot coals from firebox, then open Drain Valve and drain grease from the Grease Pan while pit is still warm.

Be sure Main Door and Meat Loading Door are secured in the closed position immediately following a cooking and during non-use periods.



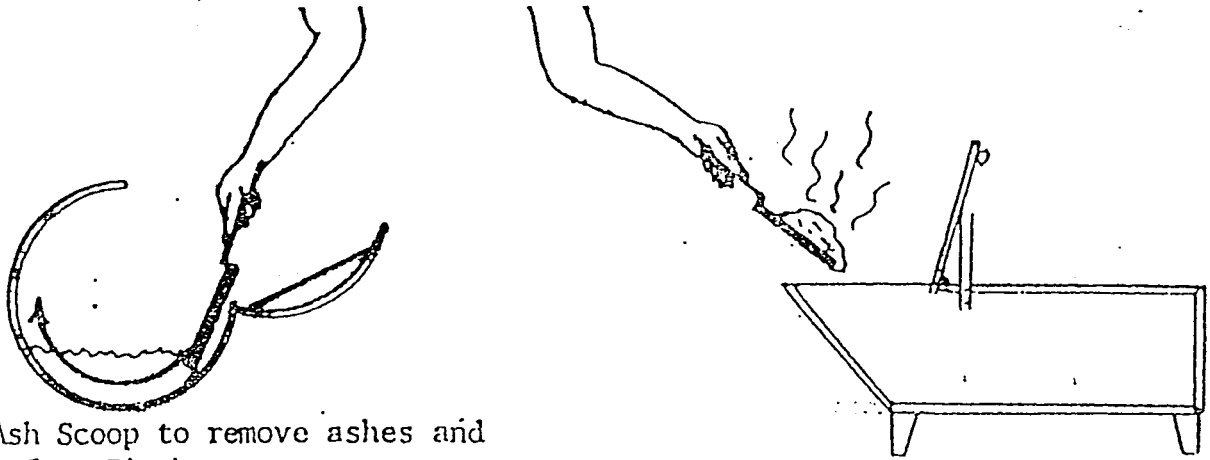
WARNING: DO NOT OPEN DRAIN VALVE WHILE PIT IS IN OPERATION OR WHILE BURNING WOOD AND HOT COALS ARE STILL IN FIREBOX.

Open Drain Valve and drain the Grease Pan

CLEANING

1. Remove ashes and coals from Firebox after each cooking.

Ash Disposal: Ashes should be placed in a metal 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.

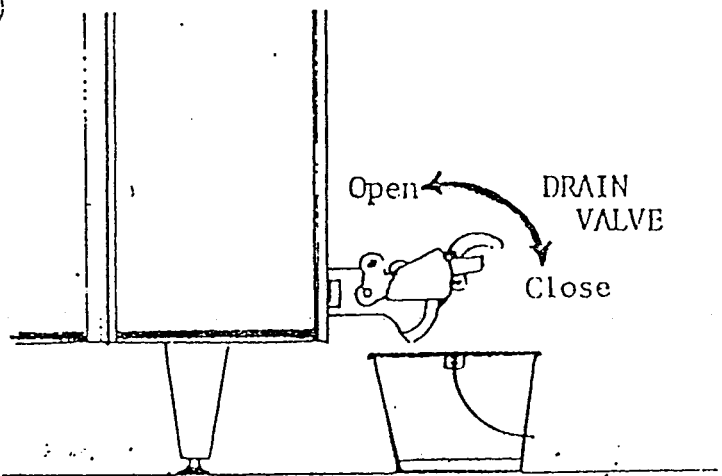


Use Ash Scoop to remove ashes and coals from Firebox.

Place ashes and coals in a metal container with a tight fitting lid.

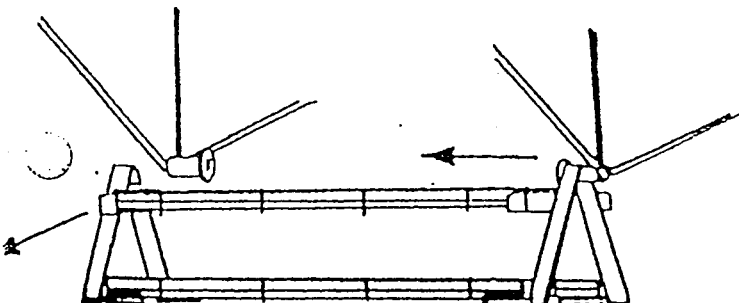
CAUTION: Flames could be hazardous.

2. Remove hot coals and wood from firebox before draining grease.



Open Drain Valve and drain the Grease Pan

3. Remove Food Racks and clean thoroughly.



To remove Food Racks, lift left hanger and pull straight back over Rotisserie Wheel Stub. Lift right hanger and move to left over Rotisserie Wheel Stub and washer. (Top racks simply lift out of the brackets on the hangers.)

Clean complete interior of pit.

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

MAINTENANCE SCHEDULE

WEEKLY

1. Grease Rotisserie Shaft Bearings located on the left and right panels inside the pit. With a hand grease gun, put in 3 full pumps into each bearing. Do Not Overfill Bearings With Grease. This Could Cause Damage to the Seals and Reduce the Lifetime of the Bearings.

USE: Dubois FGG Extra High Temperature Food Machinery Grease with USDA "AA" Rating for incidental food contact or equivalent.

2. Grease hubs on Rotisserie Wheels.

USE: Dubois FGG Extra High Temperature Food Machinery Grease with USDA "AA" Rating for incidental food contact or equivalent.

3. Inspect Burner Head for accumulation of ashes and creosote. Clean as needed.
1. Inspect Convection Fan Blade for solids buildup and out of balance condition. Clean or replace as needed.
5. Inspect Main Door and Oven Door gaskets. Replace if damaged or leaking.
6. Inspect Smoke Extractor Louvers to be sure they close completely. Clean or repair as needed.
- Inspect the Interlock Switch to be sure the Plunger and Roller move freely. Lubricate with WD-40 or equivalent as needed.

MAINTENANCE SCHEDULE

Bi-Monthly Intervals:

1. The chimney connector and chimney should be inspected at least twice monthly to determine if a creosote buildup has occurred.

Creosote - Formation and Need for Removal

When wood is burned slowly, it produces tar and other organic vapors, which combine with expelled moisture to form creosote. The creosote vapors condense in the relatively cool chimney flue of a slow burning fire. As a result, creosote residue accumulates on the flue lining. When ignited, this creosote makes an extremely hot fire.

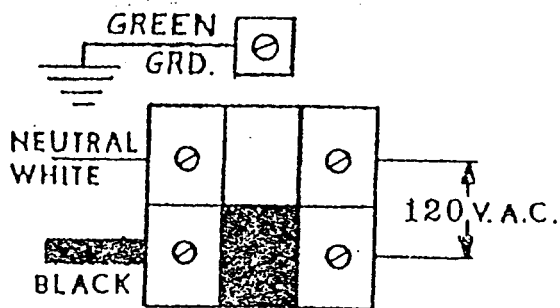
IF CREOSOTE HAS ACCUMULATED IT SHOULD BE REMOVED TO REDUCE THE RISK OF A CHIMNEY FIRE.

3 Month Interval

1. Check the oil level in the Gear Box. To check, remove the Fill Plug located on the left side of the Gear Box and see if the oil level is up to this point. If no oil is visible, add oil until overflow occurs.
USE: Browning #90 worm gear, speed reducer, high-temperature lubricant or equivalent.
2. Check Gear alignment. Check Gears for proper mesh and for uneven wear. Re-align if necessary.
3. Spread thin layer of grease on Small and Large Drive Gear.
4. Check belt tension. Should be approximately $\frac{1}{4}$ " flex when belt is depressed. (To adjust belt, loosen nut on bolt directly under Rotisserie Motor and adjust bolt upward or downward for proper adjustment, then re-tighten nut.)
5. The Flue Pipe should be carefully inspected. Remove Flue Cover located on back wall of Oven and remove any solids buildup that has accumulated. Replace Flue Cover.

INITIAL INSTALLATION INSTRUCTIONS

ELECTRICAL INSTRUCTIONS



Electrical Requirements:

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

WARNING: CHASSIS MUST BE PROPERLY 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 Terminal Block Cover via four screws for access. A 7/8 in. diameter hole is provided in the back panel beside the Terminal Block for conduit connections.
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 V.A.C.
5. Electrician must provide conduit and wire for hookup from Junction Box on the Smoke Extractor on top of the unit to Draft Inducer Fan. Make electrical connections inside Junction Box.

Note: 125 V.A.C. $\frac{1}{4}$ hp maximum connected load
1100 cfm Fan rating recommended
(Draft Inducer Fan available from B. B. Robertson Company.)

6. Replace the Terminal Block Cover via four screws. If venting and gas connections have been made, the Pit is now ready for "Operating Instructions." If venting or gas connections are to be done later, be sure that power is OFF.

GAS PIPING INSTRUCTIONS:

IMPORTANT

THE MINIMUM GAS SUPPLY PRESSURE IS 4.5" W.C. FOR NATURAL GAS AND 11.0" W.C. FOR L.P. GAS. THE MAXIMUM GAS SUPPLY PRESSURE IS 10.5" W.C. FOR NATURAL GAS AND 13" W.C. FOR L.P. GAS.

THE CORRECT MANIFOLD PRESSURE FOR NATURAL GAS IS 3.5" W.C.. ONLY MINOR ADJUSTMENTS IN THE INPUT RATE SHOULD BE MADE BY ADJUSTING THE PRESSURE REGULATOR. THE MINIMUM MANIFOLD PRESSURE SHOULD BE 3.0" W.C. AND THE MAXIMUM PRESSURE SHOULD BE 3.5" W.C..

THE CORRECT MANIFOLD PRESSURE FOR L.P. GAS IS 10" W.C.. ONLY MINOR ADJUSTMENTS IN THE INPUT RATE SHOULD BE MADE BY ADJUSTING THE PRESSURE REGULATOR. THE MINIMUM MANIFOLD PRESSURE SHOULD BE 9.5" W.C.. THE MAXIMUM PRESSURE SHOULD BE 10.0" W.C..

READ ALL INSTALLATION INSTRUCTIONS CAREFULLY BEFORE MAKING GAS CONNECTION.

WARNING: IMPROPER GAS HOOK-UP WILL VOID WARRANTY AND COULD RESULT IN A HAZARDOUS CONDITION.

Gas Burner Firing Capacity:

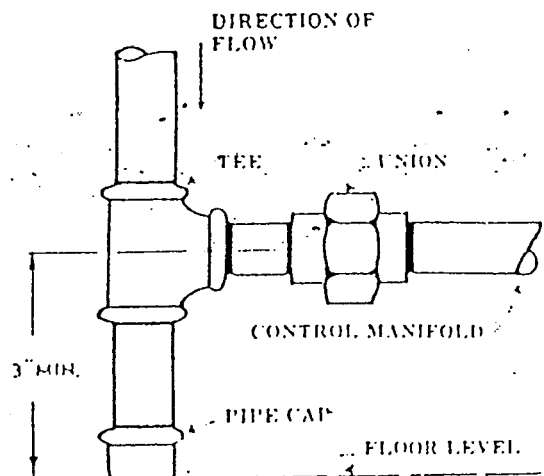
Maximum 75,000 BTU/Hr

Connect the gas line to the gas burner located at the lower right side of the unit. Remove lower side panel via two screws for access. A $\frac{1}{2}$ " (ID) N.P.T. fitting is required. A 1-3/16" diameter hole is provided in the lower right of the back panel for the gas pipe entrance.

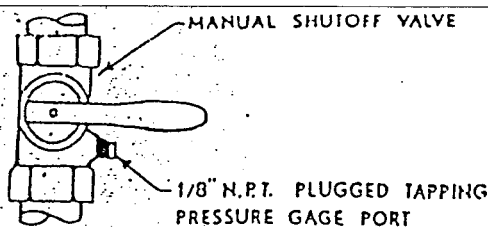
All piping must comply with local codes and ordinances or the National Fuel Gas Code ANSI Z-223.1 - 1974 and NFPA No. 54.

A sediment trap or drip leg must be installed in the supply line to the burner.

A union shall be installed in the gas line adjacent to and upstream from the control manifold and downstream from the manual main shutoff valve.



Location of Union and Drip Leg for Connecting Conversion Burner to House Piping.



accessible for test gauge connect shall be installed immediately upstream of the gas supply connect for the purpose of determining the gas supply pressure to the burner.

A manual shutoff valve shall be installed in the gas supply line external to the appliance.

The gas line should be a separate supply line direct from the meter to the burner. It is recommended that 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 clear and free from cutting burrs and defects in structure or 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.

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 with pipe hooks, straps, bands or hangers. Butt or lap welded pipe should not be bent.

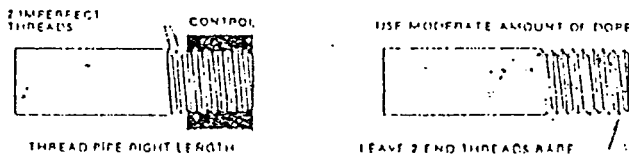
The gas piping should be so installed so as to prevent an accumulation of condensation and it must be protected against freezing. A horizontal pipe should be pitched so that it grades toward the meter and is free from sags. The pipe should not be run through or in an air duct or clothes chute.

It is recommended that the Pipe Capacity Table be used to determine the size pipe to use from the meter to the burner.

PIPE CAPACITY TABLE

Length of Pipe in Feet	Nominal Diameter of Pipe in Inches				
	3/4	1	1-1/4	1-1/2	2
	Capacity - Cu. Ft. Per Hr. with a 0.6 Sp. Gr. Gas and Press. Drop of 0.3 In. Water Col.				
15	172	315	750		
30	120	241	535	850	
45	99	199	435	700	
60	86	173	380	610	
75	77	155	315	515	
90	70	141	270	450	
105	65	131	245	400	920
120		120	220	360	860
150		109	202	330	780
180		100	185	300	720

PROPER PIPING PRACTICE



LENGTH OF STANDARD PIPE THREADS (inches)

PIPE SIZE	EFFECTIVE LENGTH OF THREAD	OVERALL LENGTH OF THREAD
3/8	3/8	9/16
1/2	1/2	3/4
3/4	1/2 - 9/16	13/16
1	9/16	1

To convert the figures given above to capacities for another gas of different specific gravity, multiply the tabular values by the multipliers shown below.

MULTIPLIERS FOR VARIOUS SPECIFIC GRAVITIES

Specific Gravity	Multiplier	Specific Gravity	Multiplier
.35	1.31	1.00	.775
.40	1.24	1.10	.710
.45	1.18	1.20	.707
.50	1.10	1.30	.680
.55	1.04	1.40	.655
.60	1.00	1.50	.631
.65	.962	1.60	.612
.70	.926	1.70	.594
.75	.895	1.80	.577
.80	.867	1.90	.565
.85	.841	2.00	.547
.90	.817	2.10	.535

TESTING PIPING FOR LEAKS

Before turning gas under pressure into piping, all openings which gas can escape should be closed. Immediately after turning on gas, the system should be checked for leaks. This can be done by watching the $\frac{1}{2}$ cubic foot test dial and allowing 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.

PURGING

After the piping has been checked, all piping and appliances receiving gas through the meter shall be fully purged. Under no circumstances shall the line be purged into the combustion chamber.

After the gas line to the conversion burner has been fully purged, the gas supply at other pilot burners located on other gas appliances which were extinguished as the result of interrupted service shall be reignited.

INSTALLATION NOTES

1. Unit must be level to allow for proper grease drainage and so door will remain open during loading and unloading.

2. Minimum spacings to combustible material:

Back: 4 in.

Left: 2 in.

Right: 18 in. (access for Service)

Chimney Connector: 18 in. Smoke Extractor Chimney Connector: 18 in.

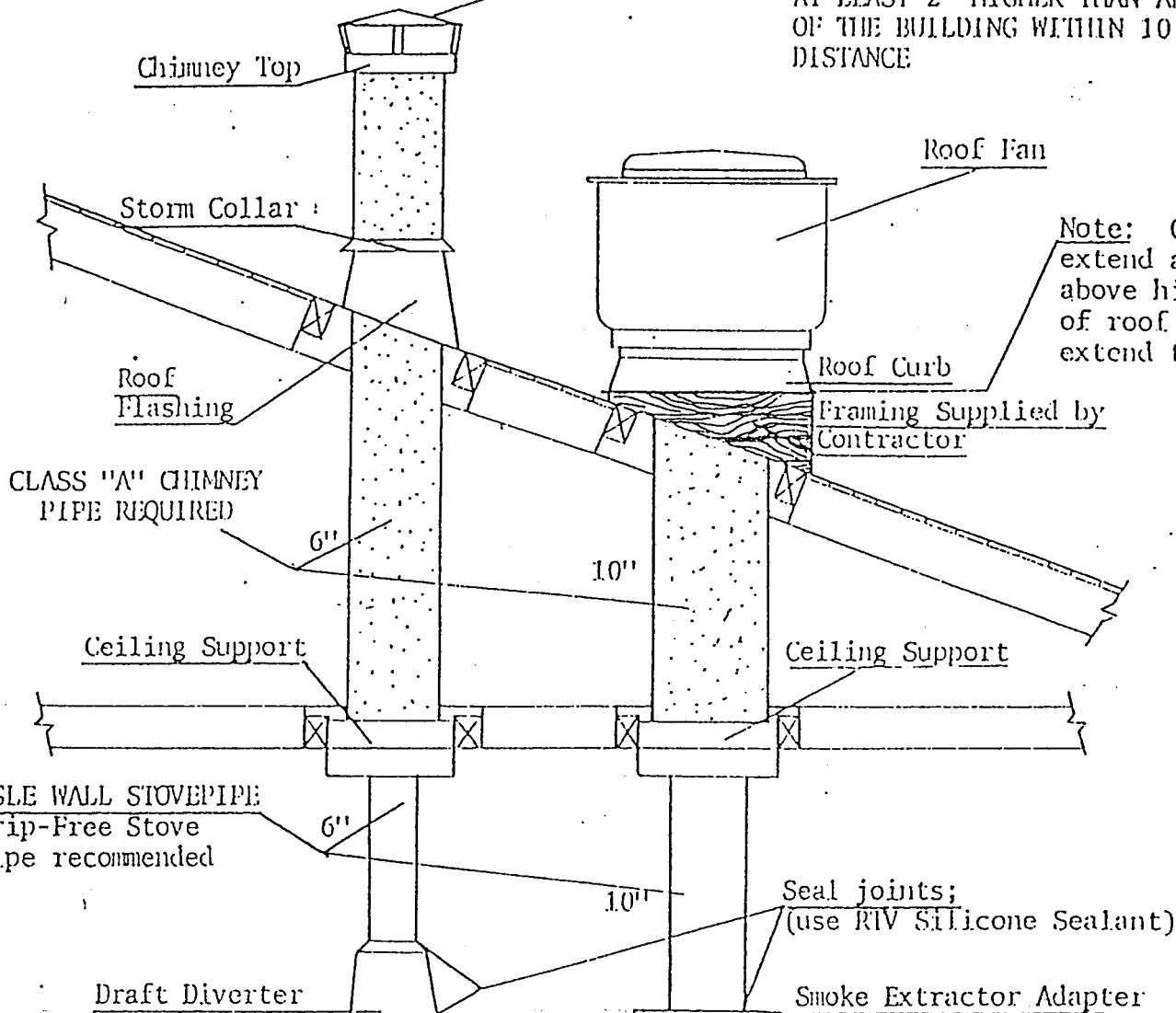
Top: 18 in.

Front: 48 in.

Floor may be combustible material.

CEILING AND NORMAL PITCH ROOF INSTALLATION

NOTE: NFPA Standards REQUIRE THAT THE CHIMNEY EXTEND AT LEAST 3' ABOVE THE HIGHEST SIDE OF THE ROOF OPENING AND BE AT LEAST 2' HIGHER THAN ANY PORTION OF THE BUILDING WITHIN 10' HORIZONTAL DISTANCE



Minimum Spacings to Combustion Material:

- Back: 4 in.
- Left: 2 in.
- Right: 18 in. (access for service)
- Top: 18 in.
- Front: 48 in.
- Chimney Connectors: 18 in.

Important: The Model UXR-100 Barbecue oven must be vented in accordance with the National Fire Protection Association (NFPA) Standard for Chimneys, Fireplaces and Vents, NFPA No. 211, which requires connections of the oven to a chimney for residential type or building heating appliances. Local codes that supersede NFPA No. 211 must be complied with.

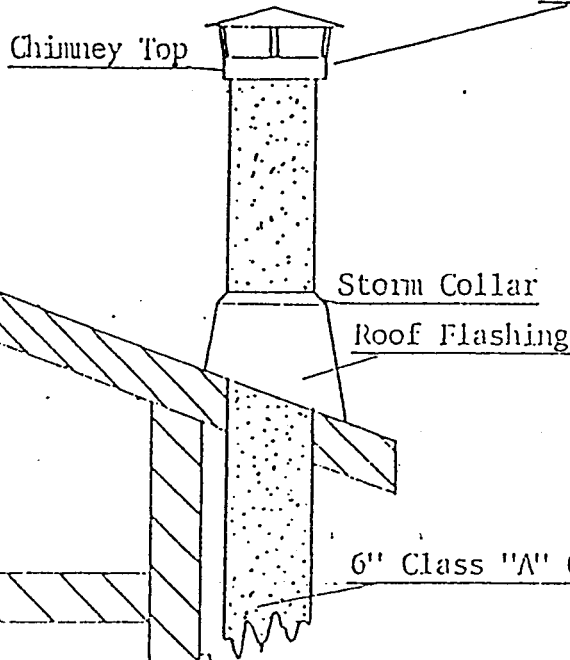
Note: It is recommended that a local contractor be consulted regarding local codes covering wood burning and gas operated appliances before installation.

SOUTHERN PRIDE UXR-100

Chimney Adapter with Clean Out

EXTERIOR WALL INSTALLATION

NOTE: NFPA STANDARDS REQUIRE THAT THE CHIMNEY EXTEND AT LEAST 3' ABOVE THE HIGHEST SIDE OF THE ROOF OPENING AND BE AT LEAST 2' HIGHER THAN ANY PORTION OF THE BUILDING WITHIN 10' HORIZONTAL DISTANCE.



Minimum Spacings to Combustible Material:

- Back: 4 in.
- Left: 2 in.
- Right: 18 in.
- Access for service
- Top: 18 in.
- Front: 48 in.
- Chimney connectors: 18 in.

Side Mount Fan

Wall Thimbles

Insulated Tee

Tee Support

SINGLE WALL STOVEPIPE
Drip-Free Stove
Pipe recommended

Draft Diverter

Smoke Extractor Adapter

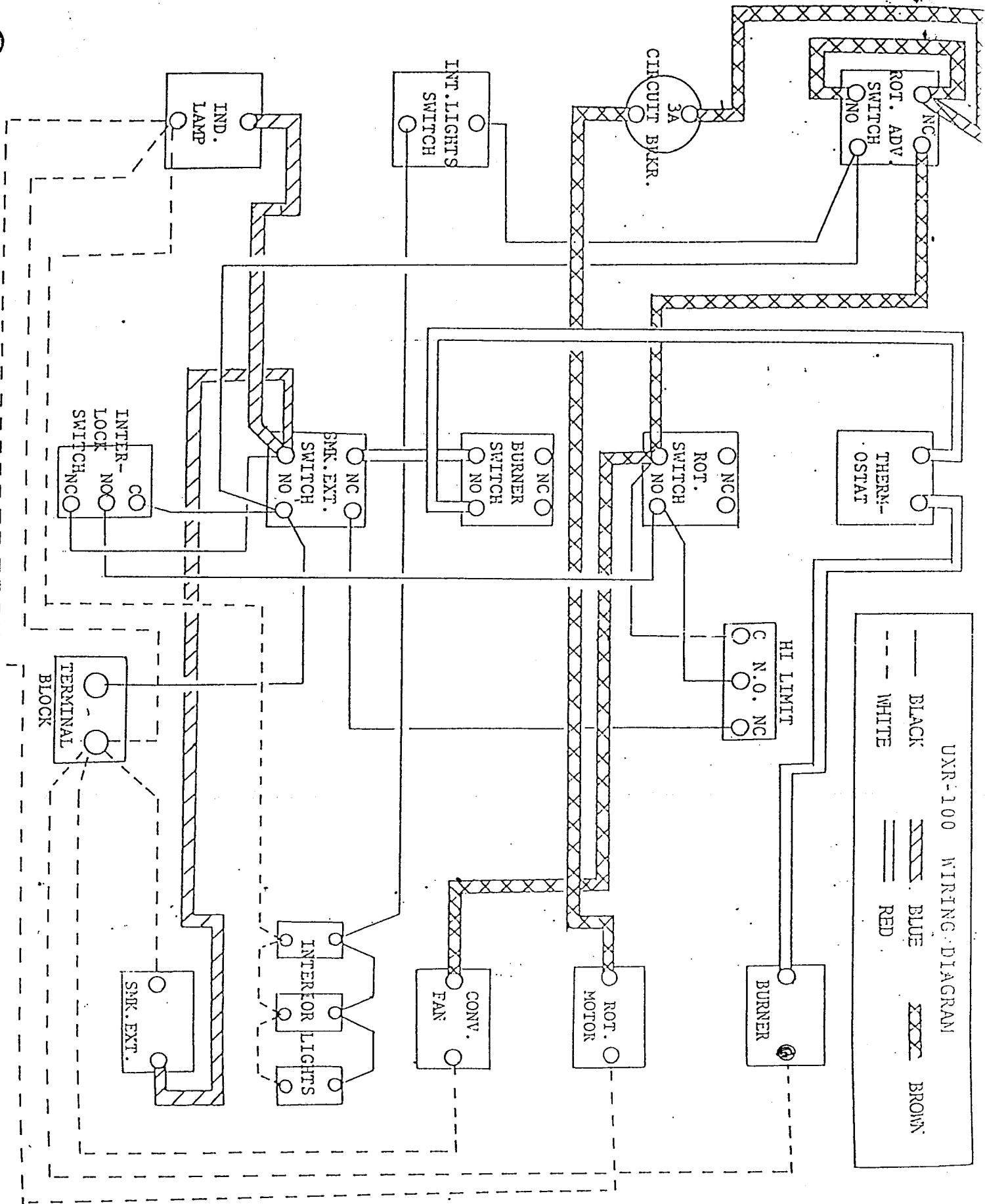
Seal joints:
(Use RIV Silicone Sealant)

SOUTHERN PRIDE
UXR-100

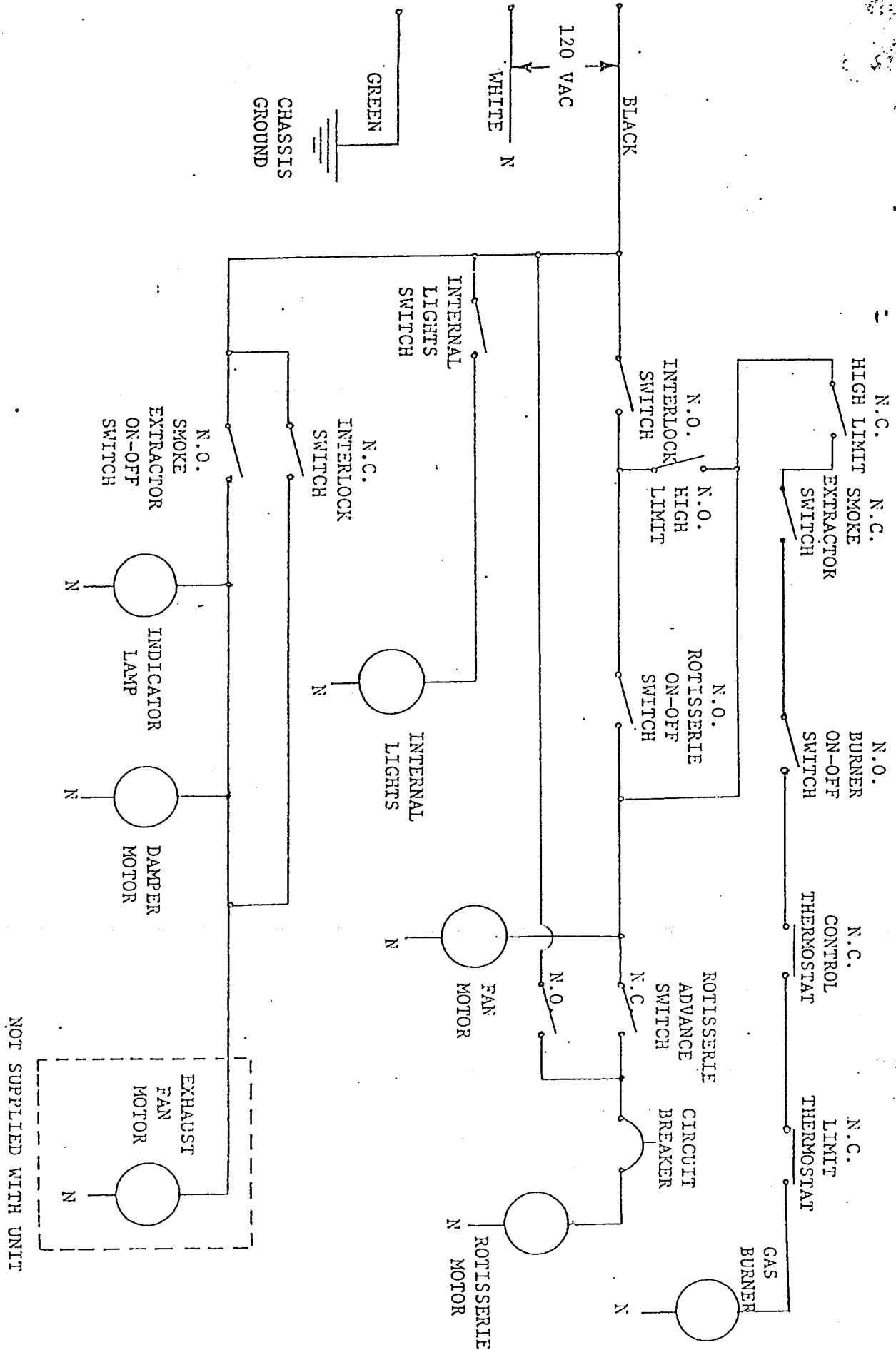
Chimney Adapter with Clean out

Important: The Model UXR-100 Barbecue Oven must be vented in accordance with the National Fire Protection Association (NFPA) Standard Chimneys, Fireplaces and Vents, NFPA No. 211 which requires connections of the oven to a chimney for residential type or building heating appliances. Local codes that supersede NFPA No. 211 must be complied with.

Note: It is recommended that a local contractor be consulted regarding local codes covering wood burning and gas operated appliances before installation.



UNR-100 WIRING DIAGRAM



LIMITED WARRANTY

The B. B. Robertson Company, subject to the terms and conditions set forth below, warrants to the original user that:

Its products and the component parts thereof are free from defects in material and workmanship for a period of one year from the date of purchase.

If any product or component parts thereof prove to be defective, B. B. Robertson Company will either repair or replace such product, at its option, provided the defective product or component part is returned to B. B. Robertson Company with proof of date of purchase, transportation charges prepaid, within one month of the discovery of the defect and B. B. Robertson Company's examination discloses to its satisfaction that the product or component part was defective.

Except to the extent prohibited by applicable law, the limited warranty set forth herein shall be the exclusive warranty made by B. B. Robertson Company and in lieu of all other warranties, express or implied (whether written or oral), except the implied warranties, which include, but are not limited to, the implied warranties of merchantability and fitness for a particular purpose and which are limited to the duration of this limited warranty, and B. B. Robertson Company shall not be liable for any incidental, consequential, special or contingent damages or expenses arising, directly or indirectly, from any defect in the product or from the use thereof. The remedy set forth herein shall be the exclusive remedy available to any user of the product and in lieu of all other remedies. B. B. Robertson Company neither assumes nor authorizes any representative or other person to assume for it any obligation or liability other than expressly set forth herein.

This warranty does not cover damage caused by accident, abuse, misuse, unauthorized alteration or repair, failure to provide normal maintenance or operation contrary to B. B. Robertson Company's operating instructions.

No charge for labor, freight or other expenses incurred in the repair, removal or replacement of any product or component part thereof sold by B. B. Robertson Company claimed to be defective will be paid by B. B. Robertson Company to any user of the product, and B. B. Robertson Company shall not be liable for any expenses incurred by any user of such a product to remedy any defect in the product or component parts thereof without the expressed written consent of an officer of the company.

Since B. B. Robertson Company has no direct control over any phase of actual installation or changes in plans or specifications, full responsibility for field installation shall rest with the installer.

In order to submit a warranty claim, call or send a letter describing the defective product to:

Warranty Claims Manager
B. B. Robertson Company
Route 2 - Box 21A
Marion, Illinois 62959

B. B. Robertson Company assumes no liability on parts replaced or repaired without its consent. Replacement parts and repaired parts will be shipped to the original user freight collect.

B. B. ROBERTSON CO. • ROUTE 2 - BOX 21A • MARION, ILLINOIS 62959 • (618)997-9348

UXR-100

<u>Part No.:</u>	<u>Description:</u>
1000	On-Off Switch (Burner, Rotisserie and Smoke Extractor)
1001	Momentary Switch (Rotisserie Advance)
1002	Indicator Light
1003	Control Thermostat (325°F Max.)
1004	Limit Thermostat
1005	Interlock Switch
1006	Smoke Extractor
1007	Gas Burner (75,000 BTU)
1009	Convection Fan Motor (1/10 hp 3 speed)
1014	4 amp circuit breaker
1016	Control Board (Control panel for Wayne Burner)
1050	Rotisserie Motor (1/8 hp)
1053	Lamp Socket
1054	Oven light Bulb (40W 120V)
1055	Toggle On-Off Switch (Interior lights)
1242	Thermometer (2" dial)
1245	Drive Belt
1246	Small drive pulley
1247	Large Drive Pulley
1248	Small spur gear
1249	Large spur gear
1250	Reducer (60:1)
1252	Flange Bearing
1254	Hanger w/bottom rack
1255	Food Rack
1256	Door Gasket
1292	8" fan blade (5/16" Bore CW)
1293	4" Fan Blade (5/16" Bore CW)
1294	Ash Tote
1295	Ash Scoop
1296	Fire Box Opener
303	Browning # 90 Worm gear speed reducer (High temp. lubricant) 1
304	DuBois FGG Extra High Temperature Food Machinery Grease (14 oz.)
305	D-Grease 2000 Heavy Duty Grease and Carbon Remover (1 gal.)
306	Grime Buster Cleaner/Degreaser (1 case - 12 32oz. containers)