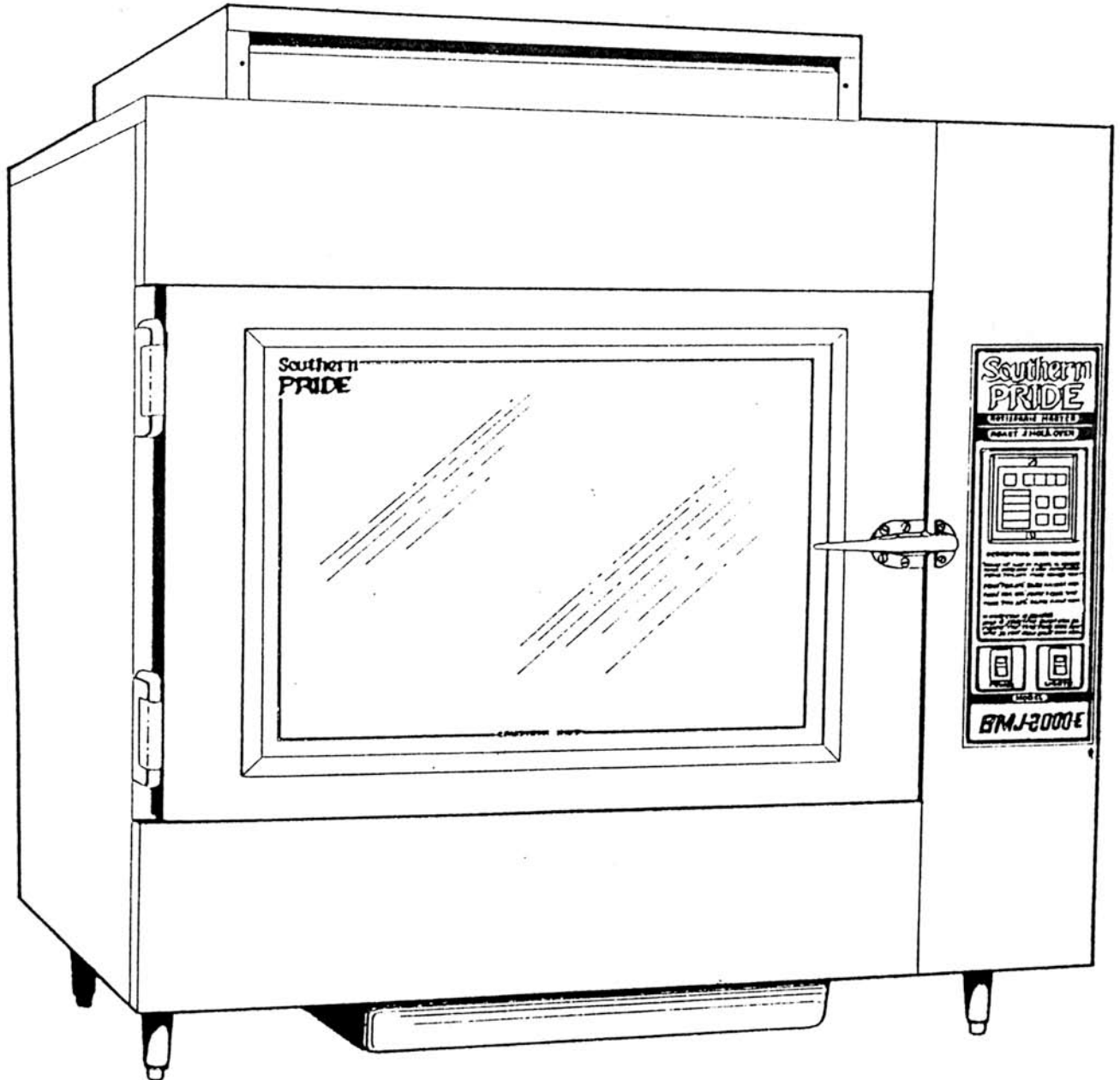


# Southern PRIDE

ROASTING OVENS/BARBECUE PITS

## MODEL BMJ - 200-E

# INSTRUCTION MANUAL



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ROASTING OVENS/BARBECUE PITS

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\*\*\*\*\* WELCOME TO SOUTHERN PRIDE \*\*\*\*\*

The SOUTHERN PRIDE Model BMJ-200-E Roasting Oven you have chosen is a fully automatic and versatile appliance. Your oven is the result the highest quality engineering and construction, tested and inspected under rigid quality control standards.

Please take the time to read this Instruction Manual carefully prior to installation and operation. Remember the proper installation, operation, and cleaning are essential for your trouble free and safe operation.

## KEEP THIS MANUAL FOR REFERENCE

### TABLE OF CONTENTS

Safety Information-----	1
Oven Controls & Feature-----	2
Installation Instructions-----	5
Operating Instructions-----	6 - 11
Racks-----	6
Spits-----	7
Prime rib Racks-----	8
Cooking Product-----	9
Cleaning-----	10
Smoking Product-----	11
Wiring Diagram-----	12
Parts List-----	13

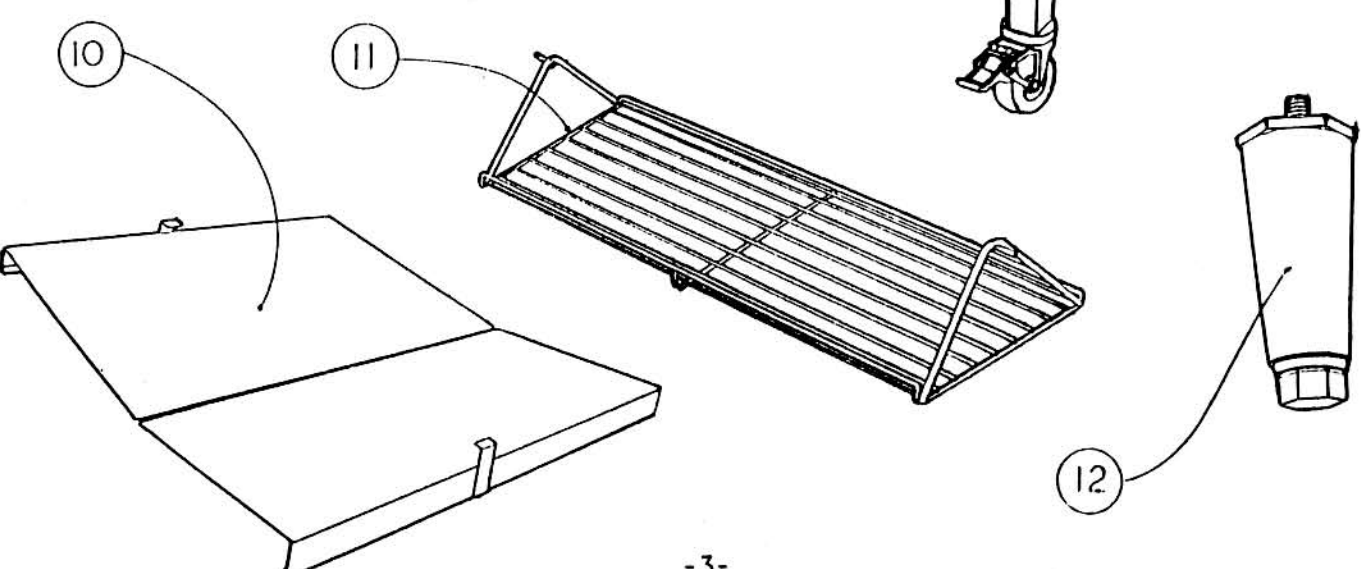
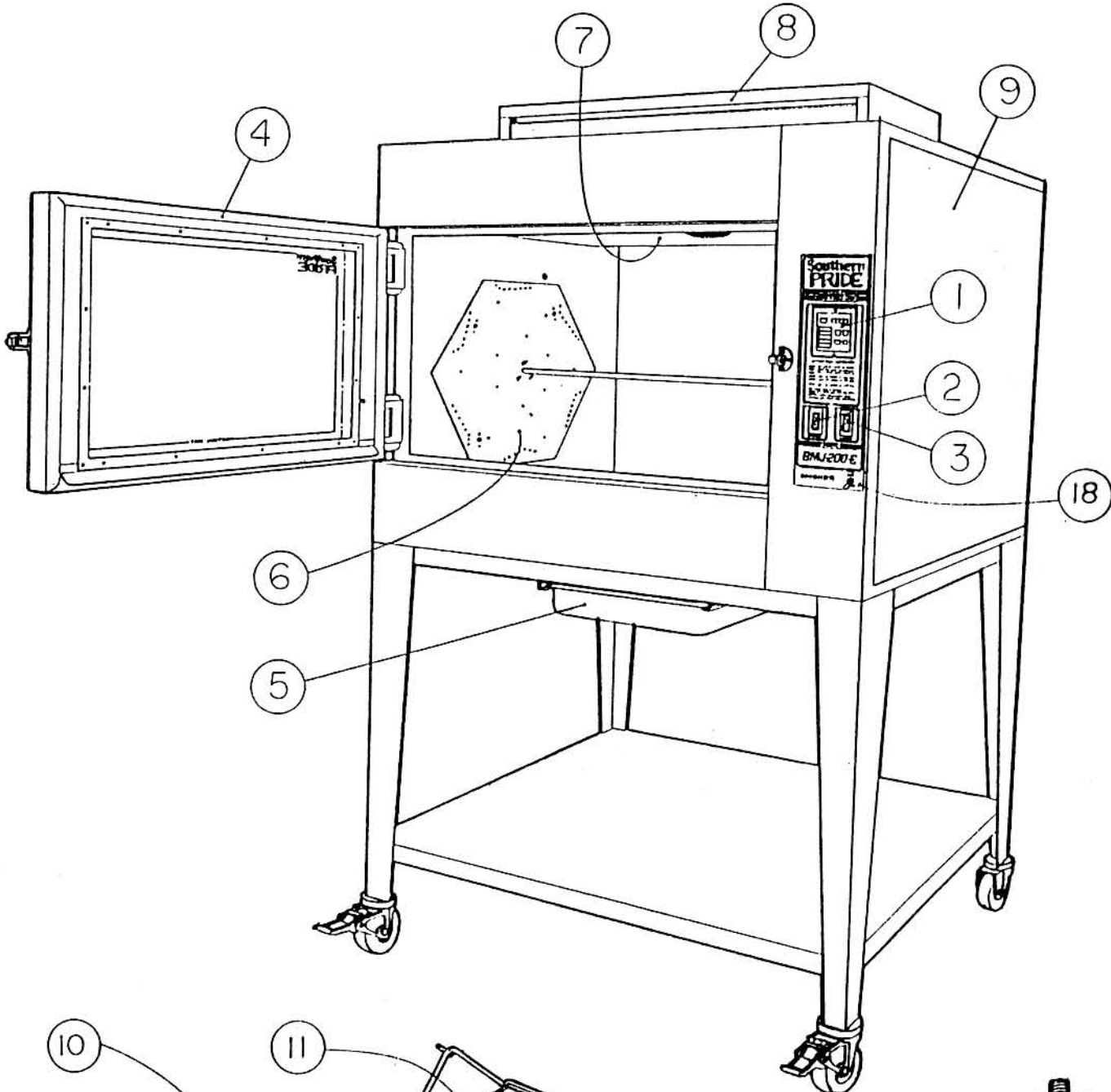
DISCLAIMER: No information contained within this Instruction Manual is intended to extend any warranty or representation, expressed or implied. Oven design or construction subject to change without notice.

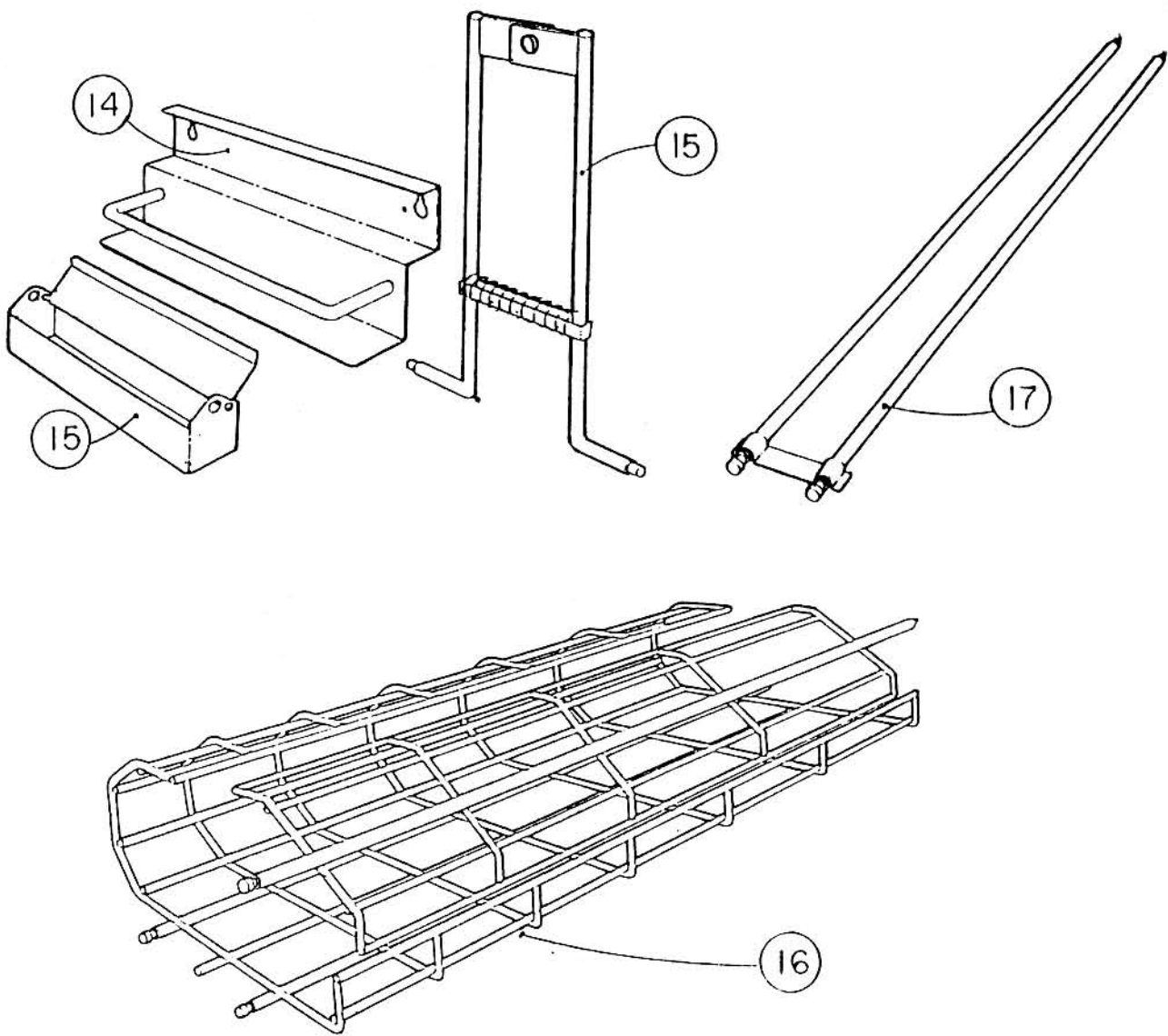
# SAFETY INFORMATION

1. Be sure all untrained employees, who may operate this oven, are instructed on the proper operation and safety information prior to working with the oven.
2. Oven surfaces are HOT when oven is in operation. Proper utensils and protective gear should be used with this appliance.
3. Oven cleaners can be HAZARDOUS. Read and follow all labeled instructions.
4. 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.
5. Do not remove the service compartment access panel unless power to the oven is OFF.
6. Do not allow unqualified personnel to perform service work. To do so, will VOID WARRANTY and could be hazardous.
7. CAUTION: Ashes removed from ovens equipped with smoker should be extinguished immediately with water.
8. Daily cleaning is extremely important to insure FIRE SAFETY and FOOD SAFETY.

## OVEN CONTROLS & FEATURES

1. Oven Control Thermostat-Programmable control to set Preheat, Cook and Hold times and temperatures.
2. Power Switch (red lamp) - Operates the rotisserie and heating element.
3. Light Switch (yellow lamp) - Push to turn interior lights ON.
4. Oven Door - Pull latch handle to open. Slam door to close.
5. Drip Pan - Empty drippings after each cooking.
6. Rotisserie Wheel - Wheel can accomodate Wire Food Racks, Food Spits, or Prime Rib Racks.
7. Element Cover - Removable for cleaning. Cover MUST be in place when operating oven.
8. Fan Cover - House's Blower Motor.
9. Service Panel - Access to the mechanical and electrical systems for service. Always disconnect power to the oven prior to opening.
10. Floor Inserts - Removable for easy cleaning, inserts collect most of the solid drippings.
11. Food Rack - Four racks are hung in Rotisserie Wheels.
12. Oven Legs - Four inch adjustable legs for table top installation.





OPTIONAL FEATURES:

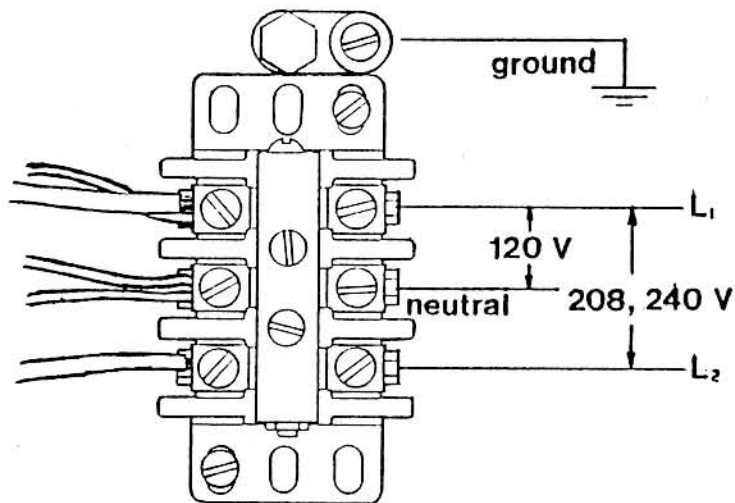
13. Smoker Chip Tray - Container to hold wood chips for smoking.
14. Smoker Chip Tray Holder - Supports Chip tray. Removable for cleaning.
15. Chip Tray Tongs - Tool for handling Chip tray when hot.
16. Prime Rib Basket - Designed specially to maximize the ovens capacity for whole prime rib cuts.
17. Spit - Stainless steel skewers that increase the ovens capacity of certain food products.
18. Smoker Switch - Activates the smoker element inside the oven.

## INSTALLATION INSTRUCTIONS

**Tabletop Installation** - Four 4 inch adjustable legs are provided for ovens to be placed on a counter or tabletop. Screw legs into the four holes below the sides of the oven.

**Stand Installation** - If a BMJ-200-E stand was purchased for the oven, do not use the 4 inch legs. Eight screws have been provided with the stand to fasten the oven directly to the frame of the stand.

**Drip Pan Guides** - Two stainless steel "Z" shaped angle pieces have been packaged with the oven to support the Drip Pan. Attach guides with four screws to the underside of the oven (or stand).



### ELECTRICAL -

120/208 Volts AC or  
120/240 Volts AC, 60 Hz  
SINGLE PHASE, 30 AMP  
Wiring required  
CHECK NAMEPLATE FOR  
PROPER VOLTAGE

### WARNING:

CHASSIS MUST BE GROUNDED TO PREVENT  
POSSIBLE SHOCK HAZARD.

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

1. Electrician must provide 12 AWG stranded four wire cable and plug for hook up.
2. Power MUST be OFF during installation.
3. Electrical service is provided at the Terminal Block located inside the lower portion of the Service Compartment on the right side.
4. After connecting the proper electrical service, test the voltage at the Terminal Block with a voltmeter.
5. Replace the Service Panel and turn the Power ON.

# OPERATING INSTRUCTIONS

## LOADING PRODUCT

The BMJ-200-E Roasting Oven is equipped with four wire shelves for the loading of food product. Both Spits and Prime Rib Baskets are optional features that increase your capacity and in some products the quality of your cooked meats.

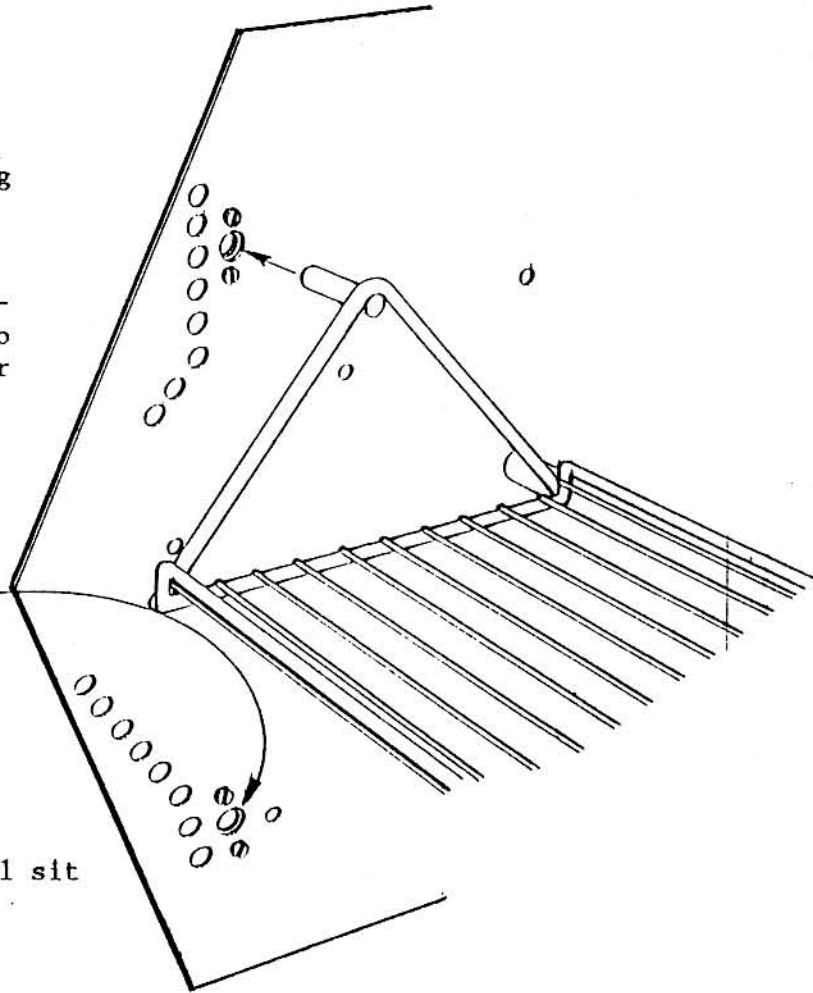
## RACKS:

1. Hang wire Food Rack by inserting the non-slotted stem into a Rotisserie Wheel Bushing as shown. Then insert the slotted stem into the opposite Wheel until the Wheel Bushing drops into the slot and cannot move left or right.

### CAUTION !!!

Rack stems **MUST** be placed in the hole with the Bushing and screws. Other holes will **NOT** work!!!

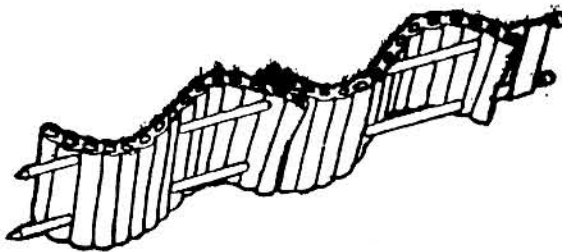
2. Load food so that the rack will sit as close to level as possible.
3. **DO NOT** allow the meat to overhang the racks. Tie any portion of the product that may extend beyond the edge of the rack or move while cooking.
4. To advance to the next rack, press the Power Switch ON.
5. Always check product clearances to the cabinet and other racks by allowing the Rotisserie to make one complete revolution.





SPITS: (optional)

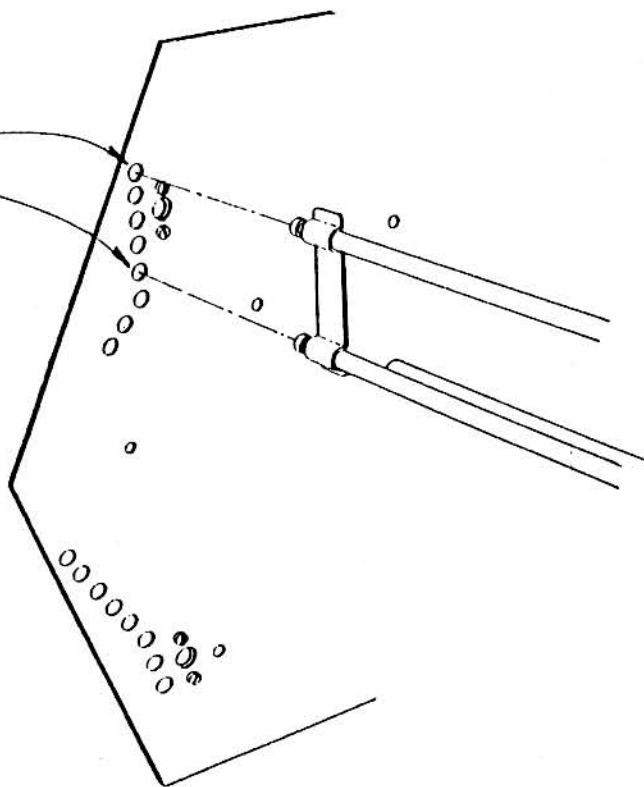
1. Meats must be skewered properly to insure troublefree cooking. Refer to the sketches below for chicken and ribs.



CAUTION: THE POINTS OF THE SPITS ARE SHARP, WHEN PIERCING MEATS, KEEP HANDS OUT OF THE WAY OF THE POINTED ENDS.

NOTE!!!

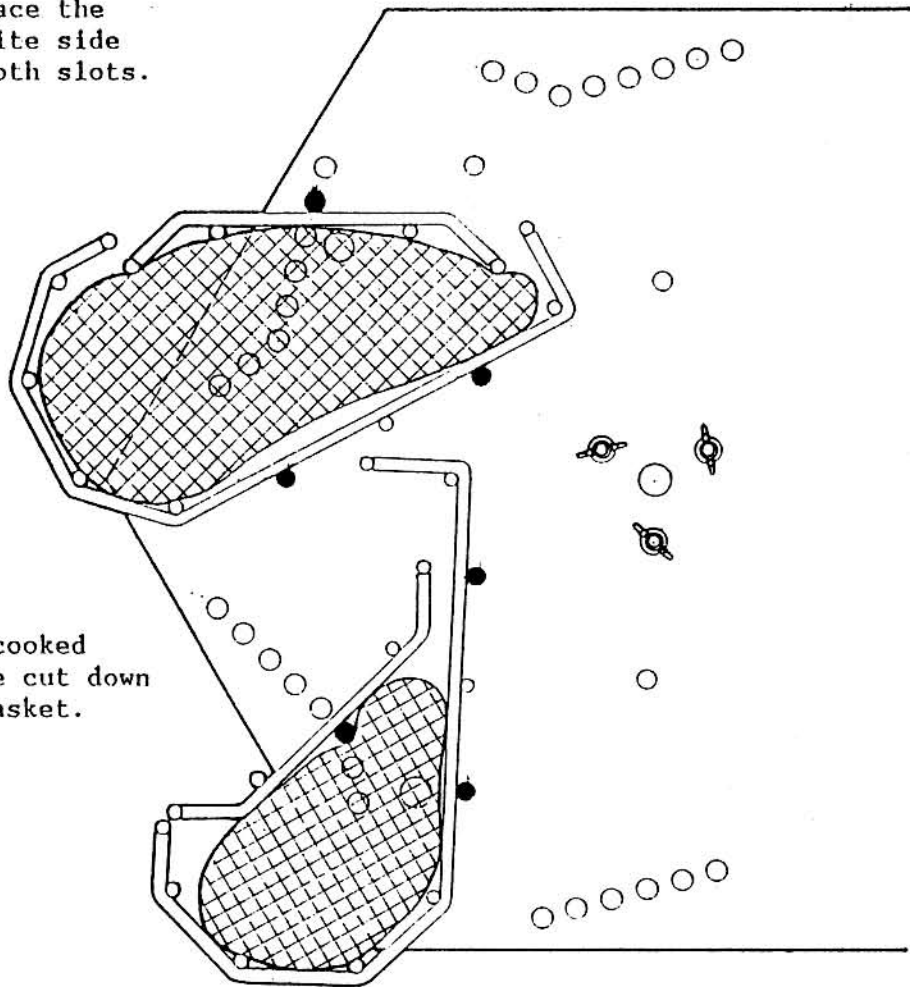
Spits are to be loaded into the first and fifth holes.



2. Once the product is on the spit, place the pointed ends of the spit through the holes in the left Rotisserie Wheel. Align the slotted ends with the holes in the right wheel. BE SURE THE SLOTS IN THE SPITS ARE SEATED IN THE ROTISSERIE WHEEL.
3. Always check product clearances to the cabinet by watching the meat make one complete revolution.

## PRIME RIB BASKETS: (optional)

1. Place the larger part of the Prime Rib Basket in the Rotisserie Wheels by inserting the pointed stems in the left Wheel first. Then place the slotted stems in the opposite side until the Wheel rests in both slots.

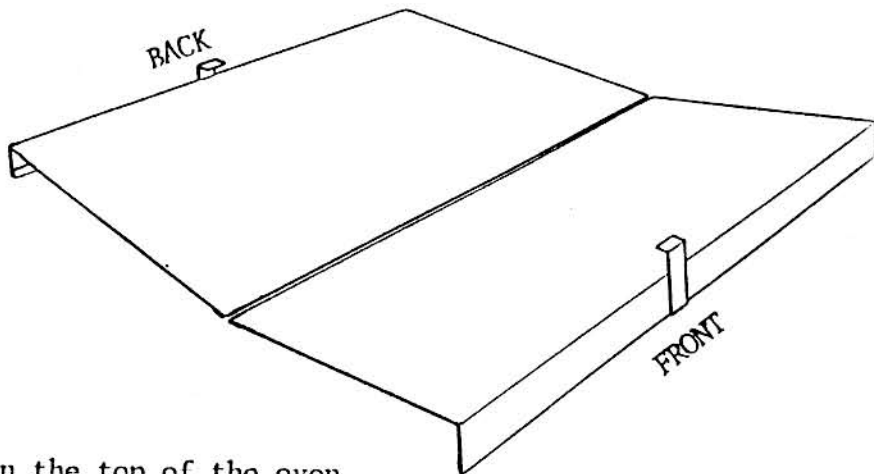


2. Load portion of meat to be cooked with the thicker side of the cut down in the curved part of the basket.
3. Capture the meat with the lid of the basket by inserting the pointed stem into one of the adjustable holes at or below the level of the meat. Place the slotted stem in a hole in the right Wheel so that there is pressure against the meat.

## COOKING PRODUCT

1. Floor Inserts are on the floor of the oven to ease the cleaning process. These Inserts **MUST** be placed in the oven properly! Install so that the tab is in the front and slopes to the center drain hole. The other Insert sets with the tab in the back and sloping to the center drain.

Hint; Wrap the Floor Inserts with aluminum foil for easy cleaning.



Element Cover must be installed in the top of the oven covering the heater and the fan blade. **DO NOT** operate without the Element Cover in place.

2. Turn the Power Switch ON.
3. How to program the Oven Control;

A. Touch the START/STOP button, CYCLE ON light must be flashing to program.

B. Press PROG ADV.  
PREHEAT TEMP - Select a preheat temperature, (or set on OFF), by pressing the UP and DOWN buttons.

NOTE: When the oven reaches the preheat temperature set, an alarm will sound until the START/STOP button is pressed, advancing the Control to the COOK TIME and TEMP. If PREHEAT TEMP is set on OFF, the Control will skip the preheat portion of the cycle.

C. Press PROG ADV.  
COOK TEMP - Set a cooking temperature by pressing the UP and DOWN arrows.

D. Press PROG ADV.  
COOK TIME - Choose a cooking time, (or set on OFF). If the COOK TIME is set on OFF, the oven will maintain the COOK TEMP indefinitely.

E. Press PROG ADV.  
HOLD TEMP - Set a holding temperature, (or OFF). If HOLD TEMP is OFF, an alarm will sound when the COOK TIME has elapsed.

The control is now programmed.

4. How to start the cooking cycle:

With meat loaded, push and hold the START/STOP button in. Display should flash STOP. This will reset the program to the beginning. Then touch the START/STOP button one time.

5. When cooking is completed, dispose of the grease drippings in the Drip Pan. NEVER put grease drippings into sink or floor drains.

### CLEANING INSTRUCTIONS

Oven should be cleaned daily to remove any grease or carbon deposits. Poor cleaning habits can be both a food and fire hazard.

Mild dish detergents will remove most of the grease on all the surfaces of the oven. For areas with build up that cannot be removed with soapy water, use conventional oven cleaners.

CAUTION: Always wear protective clothing and eyewear when using oven cleaners. Read labeled directions and warnings.

NOTE: The area above heating element cover on the top of the inside can be cleaned by removing the element cover. Remove four wing nuts, push cover straight up and then to one side. After cleaning COVER MUST BE INSTALLED BEFORE OPERATING OVEN.

The walls behind the Rotisserie Wheels are accessible by removing the three wing nuts at the hub of each Wheel. Wheel can then be slid to the center of the oven for cleaning. When replacing the Wheels, turn the second Wheel until the holes match the opposite Wheel. Tighten all wing nuts snugly.

Clean the outside of the oven with commercial stainless steel cleaners and polishes. NEVER use any abrasive scrub pads on the outside of the oven.

## SMOKING PRODUCT: (optional)

If your oven is so equipped, the Smoker Tray and heater is inside the lower-right-front corner of the cooking chamber. The flavor and amount of smoke generated can vary with the type and amount of hardwood chips used.

1. Load the Smoker Chip Tray with chips while the oven is cold. CAUTION, Chip Tray should always be handled with the Tongs provided when HOT.
2. Insert the removable Tray Holder into the two pins as shown.
3. Place the Chip Tray full of wood chips into the Holder. Tray should sit flat on the electric heater. THE LID OF THE CHIP TRAY MUST BE CLOSED.
4. Turn the Smoker Switch ON.
5. When smoking is completed, remove the Chip Tray with the Tongs. Immediately cool the Tray and extinguish any hot coals with water.

