



OPERATION MANUAL

FOR

SODIR

FINISHING OVENS

MODEL SEM-60



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IMPORTANT SAFEGUARDS

When using electrical appliances basic safety precautions should always be followed including the following:

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock, do not immerse power cords plugs or connection box in water or other liquids.
4. Close supervision is necessary when any appliance is used by, or near, children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return appliance to the nearest Authorized Service facility for examination, or adjustments.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. Do not use outdoors.
9. Do not let power cord hang over edge of table, counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil.
12. Always attach plug to appliance first, than plug cord into the wall outlet. To disconnect, turn control to "OFF", then remove plug from wall outlet.
13. Do not use this appliance for other than the intended use.
14. This appliance is intended for commercial use only.
15. SAVE THESE INSTRUCTIONS.

INTRODUCTION

The **SODIR** Model SEM-60 finishing oven is designed to offer quality finishing and broiling. The unit is constructed of food service quality stainless steel and utilizes four infrared quartz heating elements located in the movable top. The top is counterweight-balanced, and its position above the food product can be easily adjusted. The finishing oven features a pullout bottom shelf with a removable wire rack. The unit is equipped with a 4-position rotary switch offering a choice of operating either all four heating elements, or two outside elements, or two inside elements, as well as with a red power indicator light. The Model SEM-60 is a countertop unit furnished with 4" legs, however, it is also available as a wall-mounted unit.

Specifications

Model	Electrical	Plug Configuration
SEM-60	208/240V, 1PH, 2.8KW, 12/14A	NEMA-6-15P

INSTALLATION

The **SODIR** Model SEM-60 finishing oven needs to be connected to a grounded outlet of proper voltage (208/240V, 1PH). **DO NOT** place the unit in a damp area or near steam source. Make sure that the side and rear ventilation panels are not blocked. Maintain 6" clearance at each side, and at least 4" clearance at rear.

ASSEMBLY

The unit comes from the factory completely assembled. However, prior to using the finishing oven, the pullout shelf and the rack should be cleaned with a damp cloth or sponge and a mild soap and water mixture. Use a clean lint-free cloth to remove the excess water or soap.

Locking Bolt Removal

To prevent shipping damage, the Model SEM-60 is shipped **with a locking bolt attached to the movable top counterbalance** through the special cutout in the back panel of the unit. This bolt **MUST BE** removed prior to any attempt to move the top.

Note: Upon removal, **DO NOT** throw the locking bolt away. It may be needed for use in relocating or servicing the unit.

To remove the locking bolt, loosen it slightly using a standard screwdriver, while holding the movable top of the unit. Once the top is able to move, carefully lift it up so that the

head of the locking bolt slides down towards the wider part of the keyhole shaped cutout. When the bolt is aligned with the circular part of the cutout, remove the bolt.

CAUTION: The locking bolt is equipped with a metal sleeving going over 3/4 of its length. When removing the bolt, make sure that you do not lose the sleeving

Wall Mounting

In order to wall mount the Model SEM-60 finishing oven, use a specially designed SM-1 mounting kit. Attach the mounting plate to the wall. You will need six (6) screws to do that.

Note: Make sure that the wall is able to hold a minimum of 130 lb.

After the mounting place is securely attached to the wall, lift the unit and align the slots on the back panel with the hooks on the mounting plate. Hang the unit on the hooks.

Bottom Shelf Removal

The bottom shelf is mounted on two slides. Two stop pins located under the shelf prevent the shelf from accidental dropping out. To remove the shelf, first remove the rack and slide the shelf outward. When the shelf hits the stop, lift up the front center of the shelf. Once it cleared the stop pins, the shelf will slide off. Reverse the procedure for assembly.

OPERATION

Pull out the bottom shelf and place the food on the wire rack. Slide the shelf all the way in. To operate the Model SEM-60 finishing oven, turn the rotary switch knob to one of the following positions (clockwise):

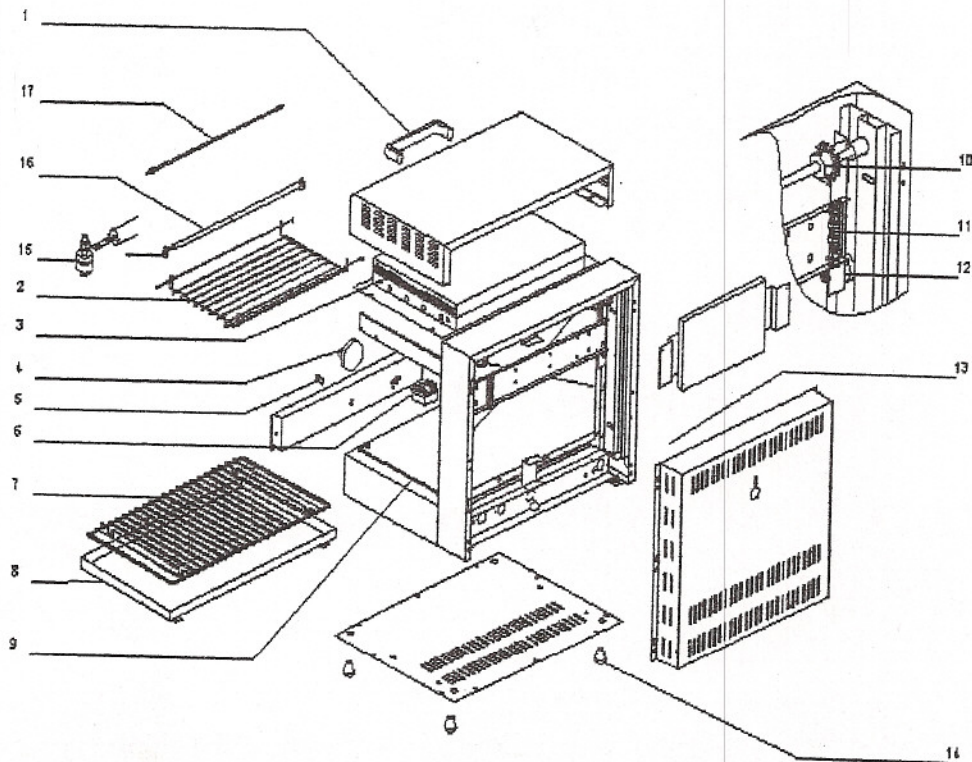
- ALL FOUR heating elements ON
- TWO OUTSIDE elements ON
- TWO INSIDE elements ON

Select the operating mode that will allow to achieve the desired cooking or finishing results. The red power indicator light will be lit. Place the movable top of the finishing oven in the desired position. The heating elements can produce heat up to 1900 F at the surface of the element. The distance between the heating elements and the product, as well as the number and position of the working elements will control the amount of heat over the product and, therefore, the speed and intensity of broiling or finishing.

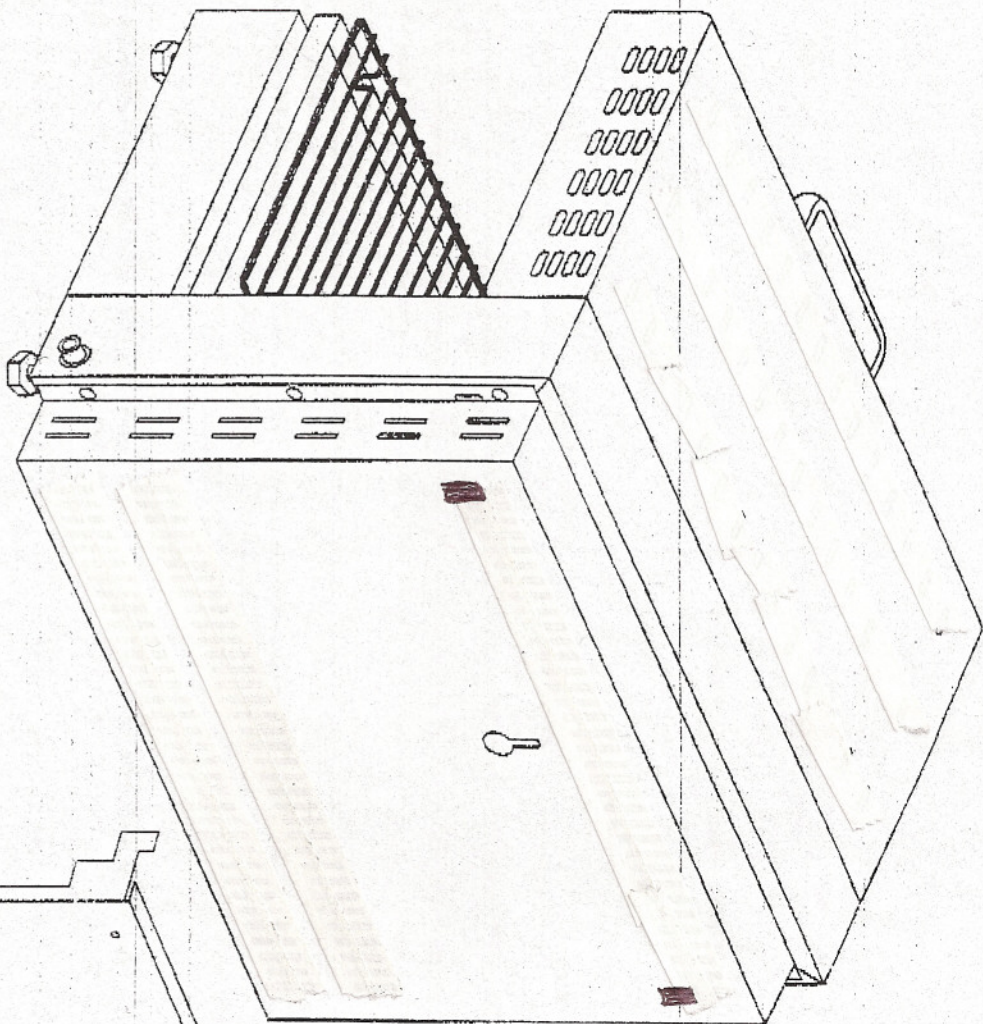
The bottom shelf serves as a catch for drippings. To make clean up much easier, it might be a good idea to keep about 1/2" of water in the shelf. The use of water helps to prevent drippings from scorching and creating smoke.

EQUIPEX, LTD.		25-Aug-00		SPFINO-60E-02	
765 Westminster Street, Providence, RI 02903					
tel: (401) 273-3300		fax: (401) 273-3328		Toll free: 1-800-649-7885	
SODIR Model SEM-60 Finishing Oven (208-240V/60/1 Phase)					
Drawing #	Part Number	Quantity	Description	Old Part Number	
1	A15018	1	Handle	P-S115018	
2	F01006	1	Tube Ptotection Grid	P-S601006	
3	H02002	2	Insulation	P-S802002	
4	A14078	1	Knob, Thermostat	P-S114078	
5	A08008	1	Red Pilot Light, 220V	P-S108015	
6	A01001	1	Rotary Switch	P-S101001	
7	F01007	1	Cooking Wire Grid	P-S601007	
8	72006I210	1	Tray	P-S7140110	
9	F02001	2	Tray Guide	P-S602001	
10	B01001	4	Gear	P-S201001	
11	B07007	2	Chain	P-S207007	
12	B06001	4	Ball Bearing	P-S206001	
13	OEM0012	1	Power Cord, 220V (no plug)	P-S301002	
14	A17004	4	Foot	P-S113005	
15	A09003	8	Steatite/Insulator	P-S109003	
16	D04007	4	Quartz Tube	P-S404007	
17	D01032	4	Heating Element, 220V	P-S401032	
	SM6012	1	Shipping Screw	P-SM6012	
	SM6019	2	Spring Balance	P-SM6019	
	SM6020	1	Weight Plate	P-SM6020	

SODIR FINISHING OVEN

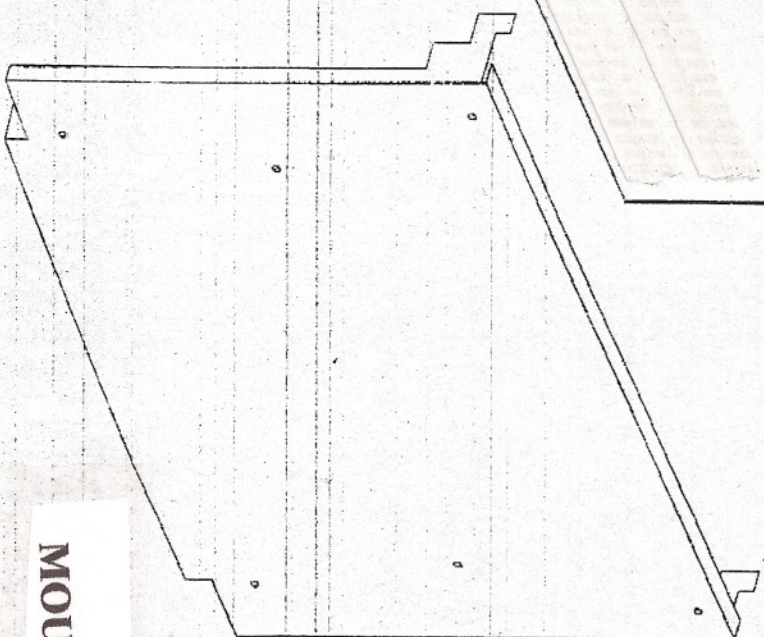


MODEL SEM-60



MODEL SEM-60

**MODEL SEM-60:
WALL MOUNTING**



**SM-1
MOUNTING KIT**

WARNING: Do not put uncovered hands under or near the elements while the unit is on. Use approved fireproof gloves or mittens to remove food from under the elements.

CAUTION: The surface of the movable top is hot while the unit is in operation

DO NOT leave cooking food unattended
DO NOT leave the unit on while not in use

To turn the unit off, put the rotary switch knob in to the OFF position. The red power indicator light will then go out. Lift the movable top up and leave the finishing oven to cool.

CLEANING

WARNING: Disconnect (unplug) electrical power supply before cleaning

CAUTION: Do not spray hot heating elements with any liquid

Cleaning is very important in maintaining the **SODIR** finishing oven in good working order. Allow the unit to cool before cleaning. Remove the wire rack and clean it separately. If necessary, remove the pullout bottom shelf following the procedure described in the **ASSEMBLY** section of the manual. The wire rack and the bottom shelf are dishwasher safe and, therefore, can be washed in a dishwasher or in a pot sink. Use a cloth dampened in a soap and water mixture to clean the exterior and interior stainless steel surfaces. Use a clean, lint-free cloth to remove the excess water or soap.

DO NOT immerse the unit in water or any other liquid
DO NOT spray the housing with any liquid
DO NOT wash the unit under running water
DO NOT allow water to drip into the housing around the electrical components

Inspect all parts on a regular basis to ensure that all parts are in good working order. If a part is damaged, have the unit repaired by an authorized service agency prior to returning the unit to operation. If you have trouble locating a service agency in your area, call **EQUIPEX, LTD.** at 1-800-649-7885 and ask for customer service.



LIMITED WARRANTY

Your new EQUIPEX product is warranted to the original purchaser for a period of one year from the date of purchase.

This limited warranty is against defects from original factory imperfections in material and/or workmanship and includes labor for replacement of defective parts, provided repairs are performed by an authorized service agency. Our obligation under this warranty is limited to repairing or replacing any part or parts thereof. The CUSTOMER must inform the Service Agency of warranty coverage and provide a copy of the dated sales or delivery receipt BEFORE WARRANTY REPAIRS BEGIN. Replacement parts and accessories are warranted for ninety (90) days from the date of purchase when purchased separately and will be verified by dated sales receipt or packing slip for that item. All parts or accessories replaced under warranty must be returned to the Service Agency.

This warranty applies only to equipment under normal use and service in the U.S.A. and Canada. It does not apply to any item which has been repaired or altered in any way so as, in the judgement of EQUIPEX, to affect its reliability.

THE FOLLOWING ARE NOT COVERED UNDER WARRANTY:

1. Damage caused by abuse, misuse, dropping or other similar incidental damage caused by or as a result of customer failure to follow assembly, operating, cleaning, user maintenance or storage instructions.
2. Labor to replace inoperative parts such as bulbs, plugs or racks due to normal use or abuse.
3. Materials or labor to repair scratched, stained, chipped, pitted, dented or discolored surfaces, attachments or accessories.
4. Transportation charges to or from a service agency for repair of your machine. If you should have questions relating to this issue, please call the factory at 1-800-649-7885.
5. Labor charges to install or test attachments or accessories, which are replaced for any reason.
6. SHIPPING DAMAGES. Visible and hidden damages are the responsibility of the freight carrier. The consignee must file the claim promptly against the carrier. KEEP ALL ORIGINAL CONTAINERS AND PACKING MATERIALS FOR CARRIER INSPECTION.
7. Products placed or stored in the equipment are not subject to this warranty and no responsibility is assumed thereof.

THIS WARRANTY IS GIVEN EXPRESSLY AND IN LIEU OF ALL OTHER WARRANTIES, EXPRESSED OR IMPLIED, FOR MERCHANTABILITY AND FOR FITNESS TOWARD A PARTICULAR PURPOSE AND CONSTITUTES THE ONLY WARRANTY MADE BY EQUIPEX, LTD. IT NEITHER ASSUMES, NOR AUTHORIZES ANY PERSON TO ASSUME FOR US, ANY OTHER LIABILITY IN CONNECTION WITH THE SALE OF THE SUBJECT EQUIPMENT.

Please call EQUIPEX for service at 1-800-649-7885