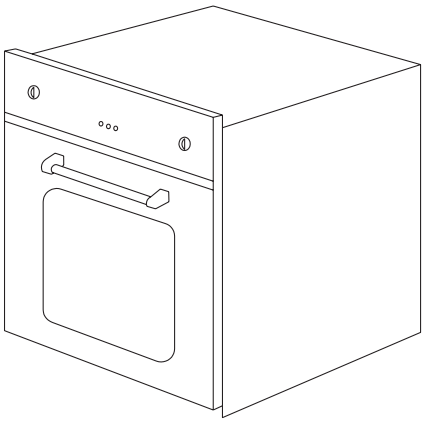
24" Built-In Wall Oven

User Manual



Models:

SEW24115V2 | LWOE24115 | EWOS24115

SEW24115V2P* | LWOE24115P* | EWOS24115P*

*** Models with P have a 120V (NEMA 5-20P) plug**

BEFORE USE, PLEASE READ AND FOLLOW ALL SAFETY RULES AND OPERATING INSTRUCTIONS.

Models:	**Serial Number:**

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IMPORTANT SAFETY INSTRUCTIONS

WARNING: When properly cared for, your wall oven has been designed to be safe and reliable. Read all instructions carefully before use. These precautions will reduce the risk of burns, electric shock, fire and injury to people. When using this kitchen appliance, basic safety precautions must be followed; including those in the following pages.

PROPER INSTALLATION AND MAINTENANCE

IMPORTANT: Save this manual for the local electrical inspectors use.

- Have the installer show you the location of the circuit breaker or fuse. Mark it for easy reference.
- Ensure your appliance is properly installed and grounded by a qualified service personnel.
- Connect only to a properly grounded outlet. (Refer to "Installation Instructions" on **pages 8 - 13** for details.)
- This appliance is intended for normal family household use only. It is not approved for outdoor use. If you have any questions, contact the manufacturer.
- DO NOT store or use corrosive chemicals, vapors, flammables, or nonfood products in or near this appliance. It is specifically designed for use when heating or cooking food. The use of corrosive chemicals in heating or cleaning will damage the appliance and could result in injury.
- DO NOT operate this appliance if it is not working properly, or if it has been damaged. Contact a qualified service personnel.
- DO NOT obstruct oven vents.
- DO NOT repair or replace any part of the appliance, unless specifically recommended in this manual. Refer all servicing of this appliance to a qualified service personnel.

FIRE SAFETY

- DO NOT use aluminum foil or protective liners to line any part of the appliance, especially the oven bottom. Installing these liners may result in risk of electric shock or fire.
- If materials inside an oven should ignite, keep door closed. Turn off the appliance and disconnect the circuit at the circuit breaker box.
- Use this appliance only for its intended purpose as described in this manual. For example, **NEVER** use the appliance for warming or heating the room. **NEVER** use the appliance for storage.
- ALWAYS have a working smoke detector near the kitchen.
- In the event that clothing or hair catches fire, drop and roll immediately to extinguish flames. Smother flames from food fires other than grease fires with baking soda. Have an appropriate fire extinguisher available, nearby, highly visible, and easily accessible near the oven.

GREASE FIRES

WARNING: To reduce the risk of personal injury in the event of a grease fire, observe the following.

- SMOTHER FLAMES with a close-fitting lid, cookie sheet, or metal tray, then turn off the burner. EXERCISE CAUTION TO PREVENT BURNS. If the flames do not go out immediately, EVACUATE AND CALL THE FIRE DEPARTMENT.
- NEVER PICK UP A FLAMING PAN. You may be burned.
- DO NOT USE WATER ON GREASE FIRES. Smother the fire or flame. Or use dry chemical or foam-type extinguishers.
- Use an extinguisher ONLY if:
  a. You know you have a Class ABC extinguisher, and you already know how to operate it.
  b. The fire is small and contained in the area where it started.
  c. The fire department is being called.
  d. You can fight the fire with your back to an exit.

BURN PREVENTION

- DO NOT TOUCH HEATING ELEMENTS OR INTERIOR SURFACES OF OVEN.
- Heating elements may be hot even though they are dark in color. Interior surfaces of an oven become hot enough to cause burns. During and after use, DO NOT touch, or let clothing, potholders, or other flammable materials contact heating elements or interior surfaces of oven until they have had sufficient time to cool. Other surfaces of the appliance may become hot enough to cause burns. Among these surfaces are oven vent openings, surfaces near these openings and oven doors.
- Exercise caution when opening the appliance. Stand to the side, open the door slightly, and let hot air and/or steam escape slowly. Keep your face clear of the opening and make sure there are no children or pets near the unit. After releasing the hot air and/or steam, proceed with your cooking. Keep doors shut unless necessary for cooking or cleaning purposes. DO NOT leave open doors unattended.
- DO NOT heat or warm unopened food containers. Build-up of pressure may cause the container to burst and cause injury.
- ALWAYS place oven racks in desired location while oven is cool. If a rack must be moved while oven is hot, DO NOT let potholder contact the heating elements.
- ALWAYS use dry potholders. Moist or damp potholders on hot surfaces may result in burns from steam. DO NOT let potholder touch hot heating elements. DO NOT use a towel or other bulky cloth.
- Secure all loose garments before beginning. Tie long hair so that it does not hang loose, and DO NOT wear loose fitting clothing or hanging garments, such as ties, scarves, jewelry, or dangling sleeves.

CHILD SAFETY

- Secure all loose garments, ect. before beginning. Tie long hair so that it does not hang loose, and do not wear loose fitting clothing or hanging garments, such as ties, scarves, jewelry, or dangling sleeves.
- When children are old enough to use the appliance, it is the legal responsibility of the parents or legal guardians to ensure that they are instructed in safe operation of the appliance by qualified persons.
- DO NOT allow anyone to climb, stand, lean, sit, or hang on any part of the appliance, especially a door, warming drawer or storage drawer. This can damage the appliance, and the unit may tip over, potentially causing severe injury.
- DO NOT allow children to use this appliance unless closely supervised by an adult. Children and pets should not be left alone or unattended in the area where the appliance is in use. They should NEVER be allowed to play in its vicinity, whether or not the appliance is in use.
- Items of interest to children should NOT be stored in an appliance, in cabinets above an appliance or on the backsplash. Children climbing on an appliance to reach items could potentially cause serious injury.

COOKWARE SAFETY

- Birds have very sensitive respiratory systems. Keep pet birds out of the kitchen or other rooms where kitchen fumes could reach them. Kitchen fumes such as overheating margarines or cooking oils may also be harmful.
- Keep oven free from grease build up.
- Do not place food directly on oven bottom.
- Follow the manufacturer’s directions when using cooking or roasting bags.

CLEANING SAFETY

CAUTION: Do not clean the appliance while it is still hot. Some cleaners produce noxious fumes when applied to a hot surface. Wet cloths or sponges can cause burns from steam.

CAUTION: Do not use oven cleaners – no commercial oven cleaners or oven liner protective coating of any kind should be used in or around any part of the oven.

SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE

Nameplate Location:

This appliance is equipped with a permanent nameplate label which contains essential electrical and product identification information, including model number, serial number, electrical ratings, and regulatory markings.

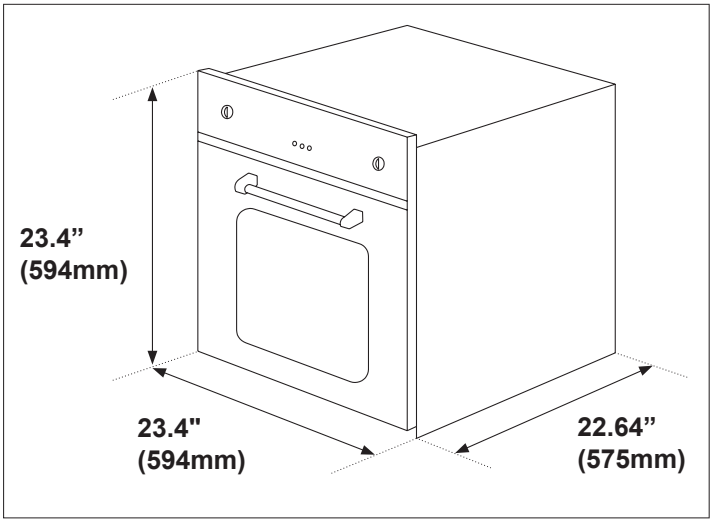
Open the oven door. The label is attached to the lower front frame of the oven cavity, centered above the door opening and visible when the door is fully open (**See Figure 1**)



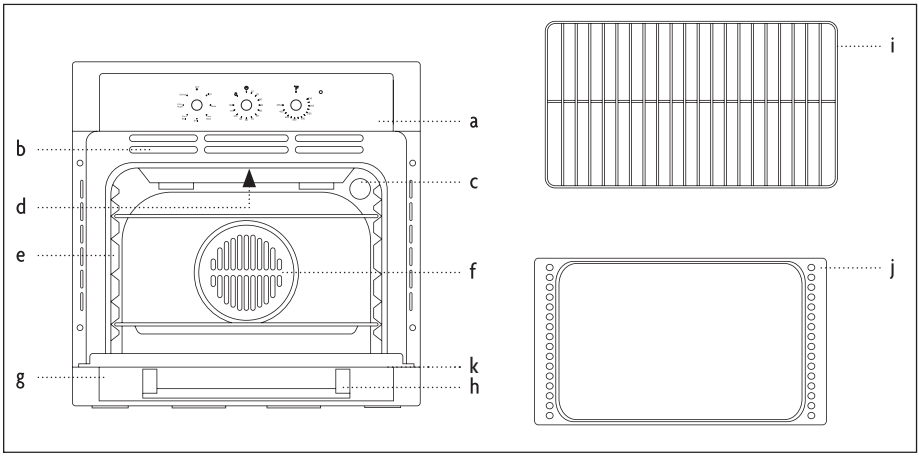
Figure 1

Specifications

Width	23.4”(594mm)
Height	23.4”(594mm)
Depth	22.64”(575mm)
Weight	71.6 lbs.(32.5kg)
Power Supply	120 V / 60 Hz
Gross / Total Capacity	2.86 cu. ft. / 81 L
Rated Power	1800 W



Parts & Features



a.	Control Kobs	**g.**	Oven Door
b.	Cooling Vent	**h.**	Door Handle
c.	Oven Interior Light	**i.**	Oven Rack (2)
d.	Top Central Heating Element	**j.**	Baking Tray
e.	Rack Support Guides	**k.**	Lower Heating Element
f.	Convection Fan		

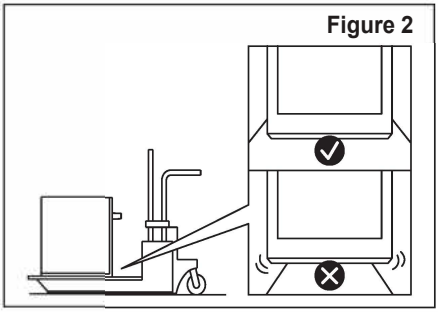
INSTALLATION INSTRUCTIONS

Transporting

WARNING: Electrical Shock Hazard Failure to follow these instructions can result in death, fire, or electrical shock.

1. Before moving your oven, or performing maintenance, disconnect it from the power supply.

2. To avoid damage to the oven vent, use transportation that is wide enough to hold the entire bottom of the unit.(Refer to **Figure 2**)


Figure 2

WARNING: Only a qualified service personnel in compliance with the instructions provided must install the appliance. The manufacturer declines all responsibility for improper installation, which may harm persons and animals and damage property.

Location Requirements

In order to ensure that the built-in appliance functions properly, the cabinet containing it must be appropriate. The figures below and the next page give the dimensions of the cut-out for installation in a wall cabinet unit or under the counter. **(See Figure 3 and 4)**

Installation in a Wall Cabinet Unit

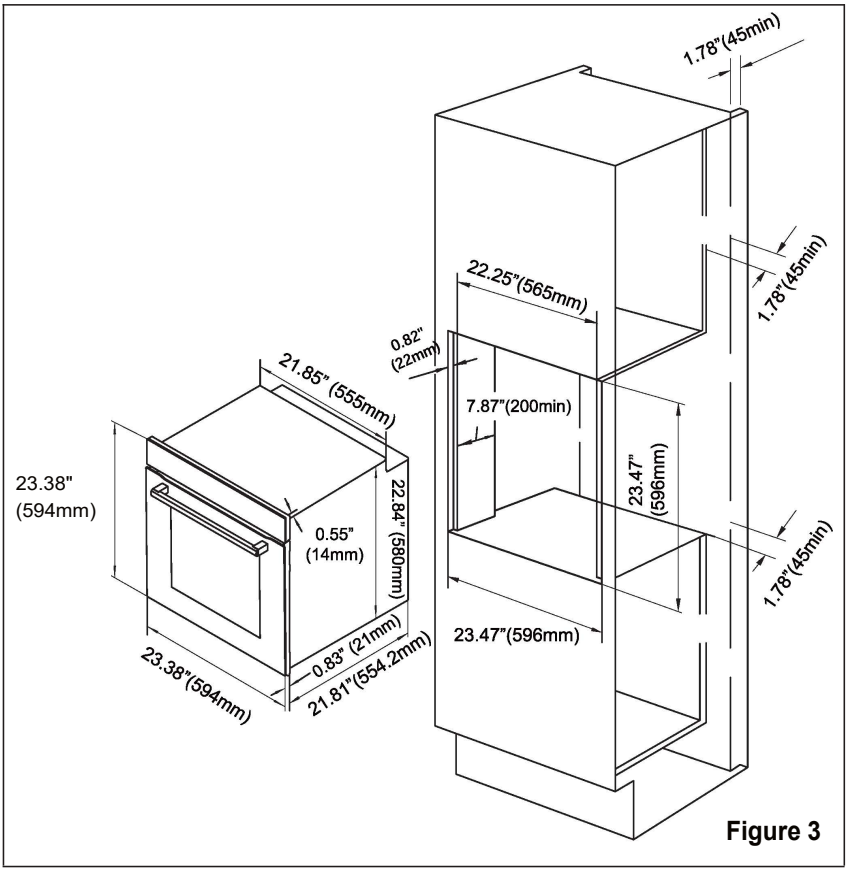


Figure 3

Installation Under the Counter

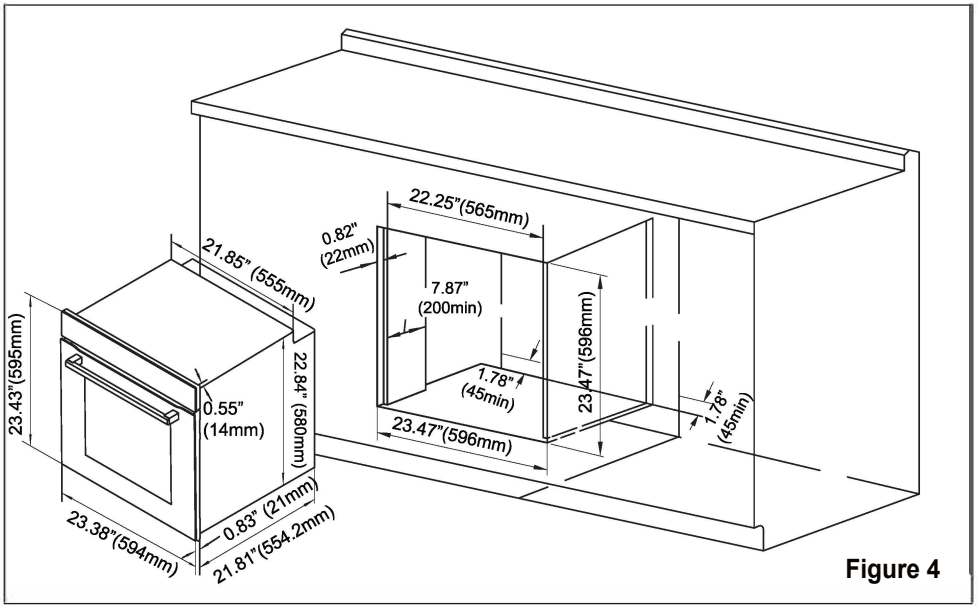


Figure 4

IMPORTANT:

Installation must be in compliance with the consumption declaration. In order to ensure adequate ventilation, the back panel of the cabinet unit must be removed. Installing the oven so that it rests on two strips of wood is preferable. If the oven rests on a continuous, flat surface, there must be an aperture of at least 1¾" x 22" (45 x 560 mm). See **Figure 5**.

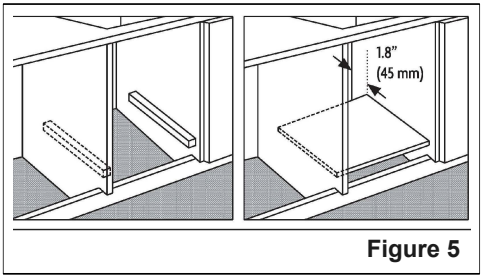


Figure 5

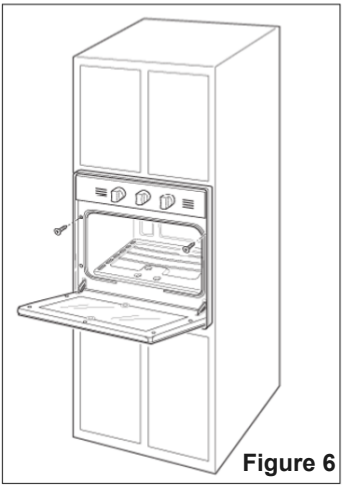
The panels of the adjacent cabinets must be made of heat-resistant material. In particular, cabinets with a veneer exterior must be assembled with glues which can withstand temperatures of up to **212°F** (100°C).

In compliance with current safety standards, contact with the electrical parts of the oven must not be possible once it has been installed.

All parts, which ensure the safe operation of the appliance, must be removable only with the aid of a tool. To fasten the oven to the cabinet, open the door of the oven and attach it by inserting the 4 wooden screws into the 4 holes located on the perimeter of the frame.

Mounting the Oven to the Cabinet

For safety considerations, the wall oven shall be fastened to the cabinet using two (2) suitable screws through the holes of the trim (See **Figure 6**). The unit must be properly leveled before being secured to the cabinet.


Figure 6

Electrical Requirements

WARNING: Electrical Shock Hazard

- DO NOT use an extension cord.
- Failure to follow these instructions can result in death, fire, or electrical shock.
- Any additions, changes or conversions required in order for this appliance to satisfactorily meet the application needs must be made by a qualified service personnel in accordance with the manufacturer's instructions and all codes and requirements of the authority having jurisdiction. Failure to follow the instructions could result in serious injury or property damage. The qualified service personnel performing this work assumes responsibility for the conversion.
- **Models with a P suffix** are supplied with a NEMA 5-20P plug and can be plugged directly into a properly grounded 3-prong wall receptacle installed by a qualified service personnel. For models without a plug, the wall oven is supplied with a conduit to connect to an accessible junction box. This must be done by qualified service personnel. Refer to wiring diagram on **page 13** to attach conductor wires to residence wiring in accordance with national, state, and local electric codes.
- DO NOT operate this appliance using a 2-prong adapter or an extension cord. If a 2-prong wall receptacle is the only available outlet, it is the personal responsibility of the consumer to have it replaced with a properly grounded 3-prong wall receptacle installed by a qualified service personnel. Severe shock or damage to the range may occur if the range is not installed by a qualified service personnel.
- This appliance features a pilotless electric ignition for energy savings and reliability. It operates on a **120V/60Hz 20-amp** power supply.
- A standard electrical supply (**120V AC, 60 Hz**) properly grounded in accordance with National Electrical Code and local codes and ordinances, is required.
- A separate circuit, protected by a **20-amp** fuse or circuit breaker, is required.
- For personal safety, the appliance must be properly grounded.

Electrical Installation

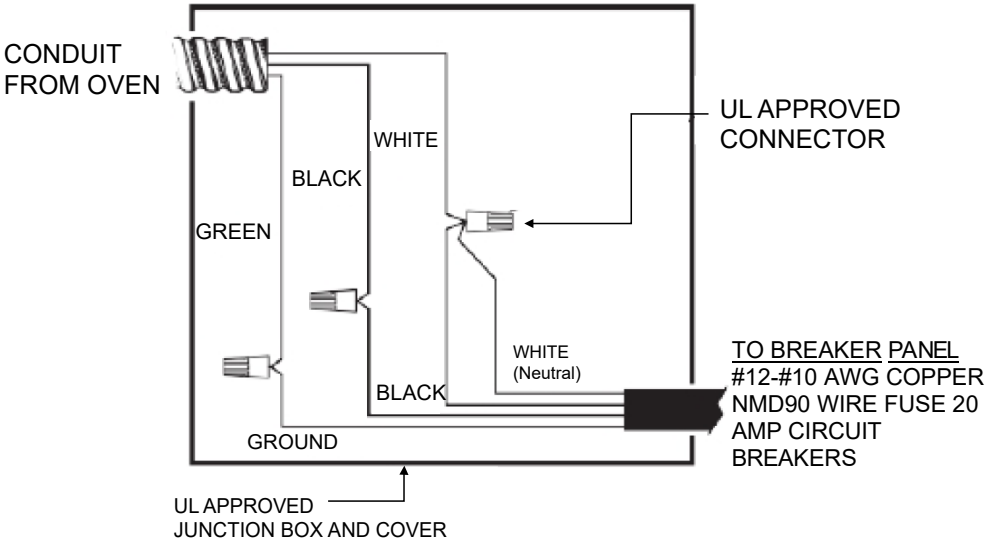
WARNING: It is the responsibility and obligation of the consumer to contact a qualified service personnel to ensure the electrical installation is adequate and conformance with all local codes and ordinances.

IMPORTANT: The power supply to the appliance must be cut off before any adjustments or maintenance work is done on it. Air duct is supposed to use in ventilation.

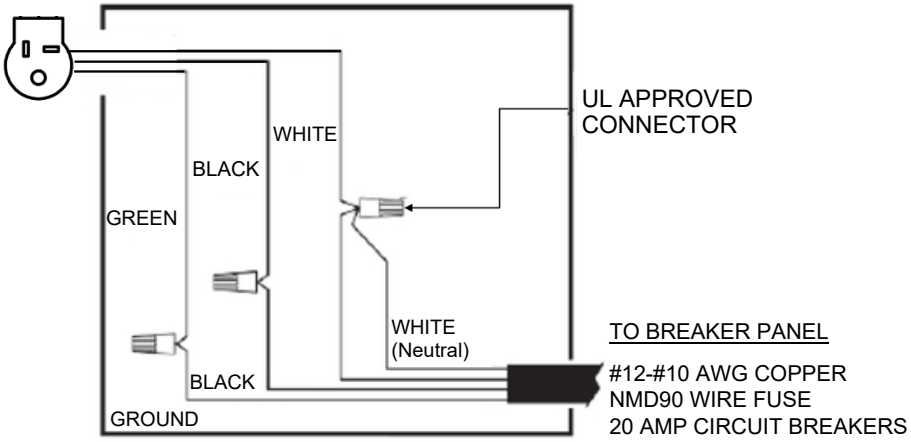
This oven is designed to be connected to a **120V AC, 60Hz**, 3-wire, single-phase power supply.

CIRCUIT REQUIRED	
Power Supply	120V/ 60Hz
Rated Power	1800 W
Recommended Circuit Size **(Dedicated)**	20 Amp

Suggestion: Attach conductors to residence wiring as shown by wiring diagram.



120 V NEMA 5-20 PLUG



OPERATION INSTRUCTIONS

Before Use

This multi-function wall oven combines the advantages of traditional convection ovens with those of the more modern fan assisted models in a single appliance. It is an extremely versatile appliance that allows you to choose easily and safely between different cooking modes.

IMPORTANT: To use your appliance for the first time, set the thermostat to the highest setting, keep the door closed for 30 minutes with nothing inside, and then air it out.

The odor from the initial use comes from oils used to protect the metal during storage and shipping.

IMPORTANT: When broiling food, place a 2-piece broiler pan drip pan on the bottom shelf of the oven to prevent any sauce and or grease from dripping onto the oven floor.

Using the Racks

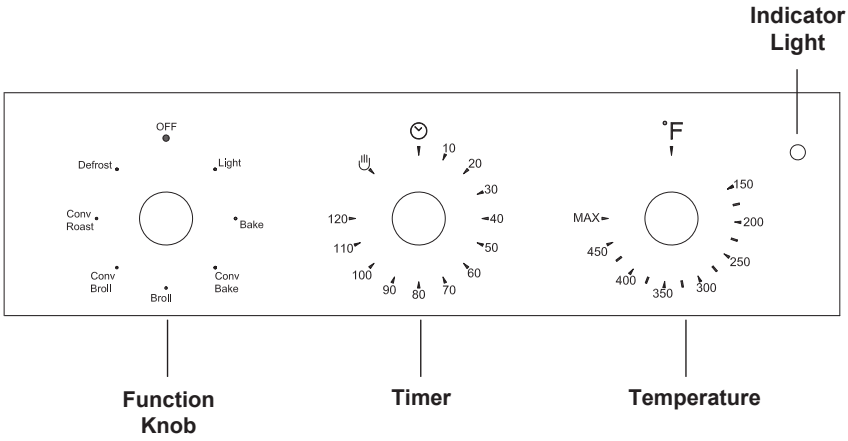
ALWAYS place your cookware (dishes, aluminum foil, etc.) on the racks provided with your wall oven.

Ensure the rack is fully inserted onto the side support guides. Never place items directly on the oven floor.

- NEVER use the bottom shelf for normal cooking.
- NEVER place anything on the oven floor while it is on.

This could deteriorate the oven's enamel finish.

Control Knobs



Function Knob:
The Function Knob controls the cooking mode, oven light, and turns OFF the oven.
The light will remain on for all the cooking functions.

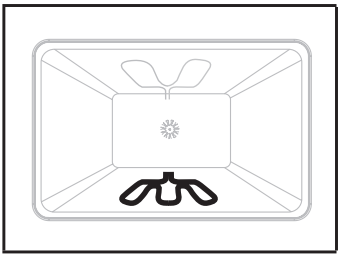
Timer Knob:
The Timer Knob controls the cooking duration on the cooking mode. When the countdown on the timer ends, the heating elements turn off. To set the oven to manual without the countdown, turn the knob to the manual symbol ✋ and the oven will remain on.

Temperature Knob:
The temperature knob controls the internal heat level of the oven. The temperature rage is from (150°F – 500°F).

Indicator Light:
The indicator light turns on when the oven reaches the selected temperature.

Cooking Modes and Cooking Advice

Bake Function



When using the BAKE, the bottom element of the oven will activate, the fan will activate momentarily for preheating.

Follow the recipe or manufacturer's baking directions for temperature, time, and rack positioning. Baking time will vary with the temperature of ingredients and the size, shape, and finish of the baking utensil. The temperature can be set from **170°F to 500°F** (77°C to 260°C).

Practical Baking Advice

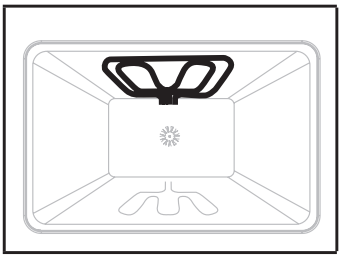
- Use one rack in bake mode.
- Occasionally check the oven to check if food is done.
- Use metal bakeware (with or without a non-stick finish), heatproof glass, glass ceramic, pottery, or other utensils suitable for the oven.
- For best results, bake food on a single rack with at least 1" - 1½" (2.5 - 4 cm) space between bakeware and oven walls.
- When using heatproof glass, reduce temperature by 25°F (15°C) from recommended temperature. Use baking sheets with or without sides or jelly roll pans.
- Dark metal pans or nonstick coatings will cook faster with more browning. Insulated bakeware will slightly lengthen the cooking time for most foods.
- Do not use aluminum foil or disposable aluminum trays to line any part of the oven. Foil is an excellent heat insulator and heat will be trapped beneath it. This will alter the cooking performance and can damage the finish of the oven. You can line a baking tray with foil and use this on the bottom shelf.
- Avoid placing pans on the oven door when it's open.
- See the Troubleshooting section for tips on solving baking and roasting problems.

Oven Bake Guide

Food Item	Rack Position	Temp. °F (°C) (Preheated Oven)	Time (Min)
Cupcakes	2	350 (175)	19-22
Bundt Cake	1	350 (175)	40-45
Angel Food	1	350 (175)	35-39
Two 9" Pie Crusts (Fresh)	2	375-400 (190-205)	45-50
Two 9" Pie Crusts (Frozen)	2	375 (190)	68-78
Sugar Cookies	2	350-375 (175-190)	8-10
Chocolate Chip Cookies	2	350-375 (175-190)	8-13
Brownies	2	350 (175)	29-36
Yeast Bread Loaf (9 x 5)	2	375 (190)	18-22
Yeast Rolls	2	375-400 (190-205)	12-15
Biscuits	2	375-400 (190-205)	7-9
Muffins	2	425 (220)	15-19
Frozen Pizza	2	400-450 (205-235)	23-26
Fresh Pizza	2	425 (246)	15-18

Broil Function

BROIL uses direct radiant heat to cook food. Thicker cuts and unevenly shaped of meat, fish, and poultry may cook better at lower broiling temperatures.



Tip: Keep the oven door closed while broiling. When checking the food, open the door no more than two inches.

Note: Position the rack to your needs before broiling.

Practical Broiling Advice

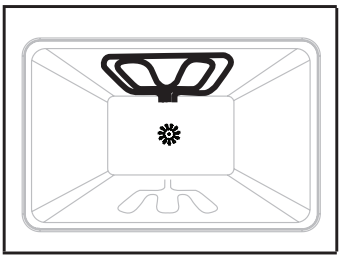
- For best results, use a two-piece broiler pan with a grid (not provided). It is designed to drain juices which helps to avoid spills and splatters.
- For proper draining, do not cover the grid with foil. The bottom of the pan may be lined with aluminum foil for easier cleaning.
- Trim excess fat to reduce spattering. Slit the remaining fat on the edges to avoid curling.
- Pull out the oven rack to stop position before turning or removing food. Use tongs to turn food to avoid the loss of juices. Very thin cuts of fish, poultry, or meat may not need to be turned.
- After broiling, remove the pan from the oven when removing the food. Drippings will bake on the pan if left in the heated oven, making cleaning more difficult.
- Position food on the grid in the broiler pan, then place it in the center of the oven rack. Close the oven door and set the knobs accordingly.

Oven Broiling Guide

Food And Thickness	Rack Position	Broil Setting °F (°C)	Level of Doneness	SIDE 1 Time (Min)	SIDE 2 Time (Min)
BEEF					
Steak (¾" - 1)	5	500 (260)	Medium Rare Medium Well Done	(5 - 7) (6 - 8) (8 - 10)	(4 - 6) (5 - 7) (7 - 0)
Hamburgers (¾" - 1")	4	500 (260)	Medium Well Done	(8 - 11) (10-13)	(6 - 9) (8 - 10)
POULTRY					
Breast (bone-in)	4	450 (235)	Well Done	(10 - 12)	(8 - 10)
Thigh (very well done)	4	500 (260)	Well Done	(28 - 30)	(13 - 15)
PORK					
Pork Chops (1")	5	500 (260)	Well Done	(7- 9)	(5 - 7)
Sausage - fresh	5	500 (260)	Well Done	(5 - 7)	(3 - 5)
Ham Slice (½")	5	500 (260)	Well Done	(4 - 6)	(3 - 5)
SEAFOOD					
Fish Filets, 1" Buttered	4	450 (235)	Well Done	(10 - 14)	Do not turn
LAMB					
Chops (1")	5	500 (260)	Medium Rare Medium Well Done	(5 - 7) (6 - 8) (7 - 9)	(4 - 6) (4 - 6) (5 - 7)
BREAD					
Garlic Bread, 1" slices	4 3	500 (260)		(2 - 2:30) (4 – 6)	

Convection Broiling

CONVECTION BROIL uses the convection fan to circulate hot air for even cooking. It is recommended to place the rack in the middle position (depending on your recipe's browning and cooking needs).



Practical Convection Broiling Advice

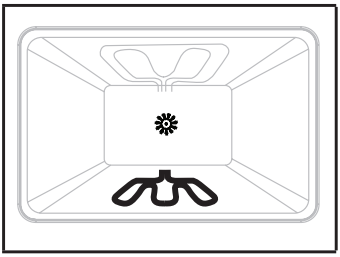
- Before turning on the oven, place rack on the desired position.
- Use CONVECTION BROIL with the oven door closed.
- Set the temperature knob to your normal broiling heat.
- Do not preheat oven.
- Use a 2-piece broil pan (not provided)
- Turn meats once halfway through the cooking time. (See the Convection Broil Guide).
- Thicker cuts and unevenly shaped pieces of meat, fish, and poultry may cook better at lower broiling temperatures.

Convection Broiling Guide

Food And Thickness	Rack Position	Broil Setting °F (°C)	Level of Doneness	SIDE 1 Time (Min)	SIDE 2 Time (Min)
BEEF					
Steak (1½" or thicker)	4	450 (235)	Medium Rare Medium Well Done	(9 - 12) (11 - 13) (18 - 20)	(8 - 10) (10 - 12) (16 - 17)
Hamburgers (1" or thicker)	4	500 (260)	Medium Well Done	(8 - 11) (11-13)	(5 - 7) (8 - 10)
POULTRY					
Chicken Quarters	4	450 (235)	Well Done	(16 - 18)	(10 - 13)
Chicken Halves	3	450 (235)	Well Done	(25 - 27)	(15 - 18)
Chicken Breasts	4	450 (235)	Well Done	(13 - 15)	(9 - 13)
PORK					
Pork Chops (1¼" or thicker)	4	450 (235)	Well Done	(12 - 14)	(11 - 13)
Sausage (fresh)	4	450 (235)	Well Done	(4 - 6)	(3 - 5)

Convection Roast

When convection roasting, turn to your normal roasting temperature. The roasting time should be 15-30% less than in conventional cooking. It is not necessary to preheat the oven for Convection Roast.



Practical Convection Roasting Advice:

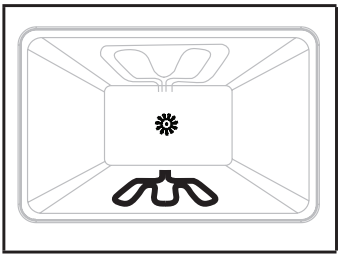
- Do not preheat for Convection Roast.
- Roast in a low-sided, uncovered pan.
- When roasting whole chickens or turkey, tuck the wings behind back and loosely tie legs with kitchen string.
- Use a 2-piece broil pan for roasting uncovered.
- Double-check the internal temperature of meat or poultry by inserting meat thermometer into another position.
- Large poultry may need to be covered with foil (and pan roasted) during a portion of the roasting time to prevent over-browning.
- The minimum safe temperature for stuffing in poultry is **165ºF** (75ºC).
- After removing the food from the oven, cover loosely with foil for 10 to 15 minutes before carving if necessary to increase the final foodstuff temperature by **5° to 10°F** (3° to 6° C).

Convection Roast Guide

Food And Thickness	Weight (lbs)	Oven Temp. °F (°C)	Rack Position	Time (min. per lbs)	Internal Temp. °F (°C)
BEEF					
Rib Roast	4 - 6	325 (160)	2	16-20 18-22	Medium Rare: 145 (63) Medium: 160 (71)
Rib Eye Roast (boneless)	4 - 6	325 (160)	2	16-20 18-22	Medium Rare: 145 (63) Medium: 160 (71)
Rump, Eye, Tip, Sirloin (boneless)	3 - 6	325 (160)	2	16-20 18-22	Medium Rare: 145 (63) Medium: 160 (71)
Tenderloin Roast	2 - 3	400 (205)	2	15-20	Medium Rare: 145 (63)
PORK					
Loin Roast (boneless or bone-in)	5 - 8	350 (205)	2	16-20	Medium: 160 (71)
Shoulder	3 - 6	400 (205)	2	20-25	Medium: 160 (71)
POULTRY					
Whole Chicken	3 - 4	375 (190)	2	18-21	180 (82)
Turkey (not stuffed)	12 - 15 16 - 20 21 - 25	325 (160) 325 (160) 325 (160)	1 1 1	10-14 9-11 6 - 11	180 (82) 180 (82) 180 (82)
Turkey Breast	3 - 8	325 (160)	1	15-20	170 (77)
Comish Hen	1 - 1½	350 (205)	2	45-75 total	180 (82)
LAMB					
Half Leg	3 - 4	325 (160)	2	22 - 27 28 - 33	Medium: 160 (71) Well: 170 (77)
Whole Leg	6 - 8	325 (160)	1	22 - 27 28 - 33	Medium: 160 (71) Well: 170 (77)

Convection Bake

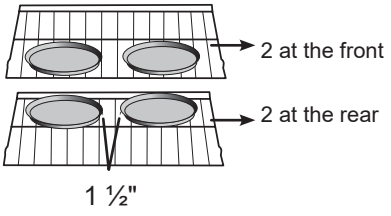
Compared to BAKE function, CONVECTION BAKE adds the use of convection fan(s) to circulate heated air. Both the temperature and cooking time may be slightly reduced.



Tip: When using the convection bake function, your dish will usually cook faster than standard bake. It is generally recommended to reduce the temperature by 25ºF or to check your baking progress to make sure your dish is not overcooked.

Practical Convection Baking Advice:

- Use Convection Bake for single or multiple-rack baking. Reduce standard recipe baking temperature by 25°F (15°C).
- For best results, foods should be cooked uncovered, in low-sided pans to take advantage of the forced air circulation. Use shiny aluminum pans for best results unless otherwise specified.
- Heatproof glass or ceramic can be used. Reduce the temperature by another 25°F (15°C) when using heatproof glass dishes for a total reduction of 50°F (30°C). Check your baking progress to make sure your dish is not overcooked.
- Dark metal pans may be used. Note that food may brown faster when using dark metal bakeware.
- The number of racks used is determined by the height of the food to be cooked.
- Baked items, for the most part, cook extremely well in convection. Don't try to convert recipes such as custards, quiches, pumpkin pie, or cheesecakes, which do not benefit from the convection-heating process. Use regular BAKE mode for these foods.
- When baking four cake layers at the same time, stagger pans so that one pan is not directly above another. For best results, place cakes on front of upper rack and back of lower rack. Allow 1" - 1½" (2.5 - 4 cm) air space around pans.



Additional Functions

Defrost

- Position temperature knob to any temperature.
- The fan in the oven will circulate the air at room temperature around the food.
- This setting is recommended for defrosting all types of food, especially delicate items that do not require heat, such as ice cream cakes, cream or custard desserts, and fruitcakes.
- The fan cuts defrosting time by about half. To speed up defrosting for meat, fish, or bread even more, select Convection Broil and set the temperature between 175°F and 225°F.

Light

- Turn the function knob to the light setting to switch on the oven light.

CARE & MAINTENANCE

WARNING: To avoid the risk of electric shock, ALWAYS ensure the appliance is turned off and completely cool before cleaning or doing any sort of maintenance.

CAUTION:

- To avoid possible burns, use care when cleaning the appliance.
- DO NOT attempt to clean the appliance whenever the oven or burner heads are still hot.
- To avoid possible burns, DO NOT attempt any of the following cleaning instructions before turning off the oven and allowing it to cool.

NOTE: ALWAYS follow label instructions on cleaning products.

Control Knobs

- For general cleaning, use hot, soapy water and a cloth.
- For more difficult soils and built-up grease, apply a liquid detergent directly onto the soil. Rinse with a damp cloth and dry.
- DO NOT use steel wool or acidic cleaners on the knobs as they can scratch.

Stainless Steel Exterior

- Clean stainless steel with hot, soapy water and a dishcloth. Rinse with clean water and a cloth.
- DO NOT use cleaners with high concentrations of chlorides or chlorines.
- DO NOT use harsh scrubbing cleaners. Only use kitchen cleaners that are especially made for cleaning stainless steel.

Glass Door Exterior

- Apply glass cleaner to soft cloth or sponge, not directly on panel.
- Clean the glass door using non-abrasive products or sponges and dry it with a soft cloth. Use glass cleaner.

Oven Interior

- This appliance DOES NOT have a self-cleaning feature.
- Use an appropriate cleaning product designed specifically to clean the inside of ovens.
- The soap should be rinsed away and the interior dried thoroughly.
- Avoid using abrasive detergents (for example cleaning powders, etc) and abrasive sponges for dishes or acids (such as lime scale – remover, etc) as these could damage the enamel.
- If the grease spots and dirt are particularly tough to remove, use a special product for oven cleaning, following the instructions provided on the packet.
- NEVER use a steam cleaner for cleaning inside of oven.
- If you use your oven for an extended period of time, condensation may form. Dry it using a soft cloth.
- The oven door gasket seals the opening and keeps the oven working properly. Check that the gasket is in good condition often. Clean it gently without harsh scrubbing tools or cleaners. If it is damaged, call the vendor and avoid using the oven until it is fixed.
- NEVER line the oven bottom with aluminum foil, as the consequent accumulation of heat could compromise the cooking and even damage the enamel.

Removing Oven Door

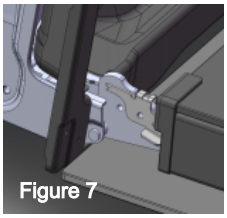
WARNING:

- Make sure oven is cool and power to the oven has been turned off before removing the door. Failure to do so could result in electrical shock or burns.
- The oven door is heavy and fragile. Use both hands to remove the oven door. The door front is glass. Handle carefully to avoid breaking.
- Grasp only the sides of the oven door. DO NOT grasp the handle as it may swing in your hand and cause damage or injury.
- Failure to grasp the oven door firmly and properly could result in personal injury or product damage.
- To avoid injury from hinge bracket snapping closed, be sure that both levers are securely in place before removing the door. Also, DO NOT force door open or closed. The hinge could be damaged and injury could result.
- Refer to **page 29** for oven door removal instructions.

Removing the Oven Door

1. Open the door fully (See Figure 7).
2. Open lever A completely on both hinges (See Figure 8).
3. Hold the door at a 45° angel (See Figure 9).
4. Gently close the door until left and right levers A are hooked to part B of the door (See Figure 10).
5. Withdraw the hinge hooks from their location (Figure10). Rest the door on a soft surface.
6. To replace the door, repeat the above steps in reverse order.

NOTE: If door does not come away from oven easily, DO NOT force it.


Figure 7

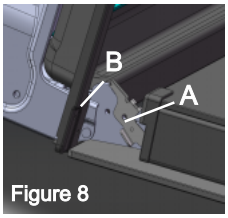
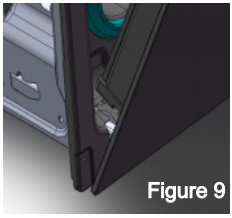
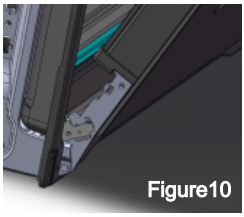


Figure 8


Figure 9


Figure10

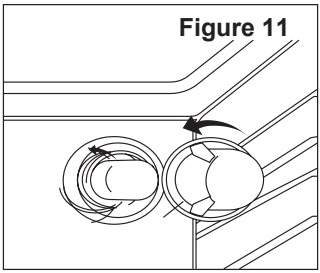
Replacing Oven Interior Light

WARNING: Electrical Shock Hazard
Failure to follow these instructions can result in death, fire, or electrical shock.

IMPORTANT: Before replacing the bulb, make sure the oven is cool and the controls are turned off.

The oven light is a standard **25-watt** (G9) appliance bulb.

1. Disconnect the power.
2. Remove the bulb cover by turning it counterclockwise (**See Figure 11**)
3. Remove the burned-out bulb from the socket. **NOTE:** To avoid damage or decreasing the life of the new bulb, do not touch the bulb with bare fingers. Wear gloves or use a tissue when replacing the light bulb.
4. Replace the bulb and then replace the bulb cover.
5. Reconnect the power.


Figure 11

TROUBLESHOOTING

Problem	Possible Cause	Solution
The oven does not turn on.	• The oven is not connected to the power • The household fuse is blown, or circuit breaker is tripped.	• Verify the electrical wires are properly connected to the mains. Refer to the "Electrical Installation" section on **page 13**. • Replace the fuse or reset the circuit breaker.
The oven will not operate.	The oven knobs are set incorrectly.	Ensure the oven is ON and the knob is on the proper cooking mode.
The cooling fan runs during baking and broiling.	Normal operation.	It is normal for the fan to run automatically while the oven is in use and sometime after to cool down the oven.
The oven temperature is too high or too low.	• The oven was not preheated. • The racks are positioned incorrectly. • The batter is not evenly distributed. • The cooking time was set incorrectly. • The oven door was opened while cooking.	• Allow the oven to preheat before placing the food. • Change the rack position. • Check that the is level in the pan. • Adjust the cooking time. • Opening the door will let the air escape and result in longer cooking time.
Baked items are too brown underneath.	The oven rack is placed too low.	Move the rack higher up.
Pie crust edges are browning too quickly.	The temperature is too high.	Use aluminum foil to cover the edges of the crust and/or reduce the temperature.
The oven light does not work.	The light bulb is loose or defective.	Tighten or replace the bulb.
The oven makes a clicking noise.	Normal operation.	It is normal for the heating elements to make sounds when they turn on and off.

If you have checked the table above and find that you still need help with your appliance, call our Customer Service facility at **800-932-4267** (**Ext. 513**) between 9:00 AM and 5:00 PM ET or visit **summitappliance.com/support**. We will do our best to answer your questions.

To order replacement parts, visit our website: **summitappliancepartsparts.com**

NOTES

NOTES

LIMITED WARRANTY

ONE-YEAR LIMITED WARRANTY

Warranty coverage is available within the 48 contiguous United States, along with select areas of Alaska, Hawaii, and Canada. For locations not covered, consumers can either contact a local provider or coordinate with Felix Storch, Inc. to find nearby service options, which may qualify for partial reimbursement.

The warranty for this appliance is valid for one year from the date of purchase, provided the appliance is operated and maintained according to the instructions included with the product. The warrantor will cover the cost of factory-specified parts and repair labor needed to correct defects in materials or workmanship. Service must be performed by a designated service company.

All parts, except the compressor, are warranted for one year against manufacturing defects. Plastic parts, shelves, and cabinets are produced to commercially acceptable standards but are not covered for damages incurred during handling or for breakage.

ITEMS WARRANTOR WILL NOT PAY FOR:

1. Service calls to correct the installation of your appliance, to instruct you how to use your appliance, to replace or repair fuses or to correct wiring or plumbing.
2. Service calls to repair or replace appliance light bulbs or broken shelves. Consumable parts (such as filters) are excluded from warranty coverage.
3. Damage resulting from accident, alteration, misuse, abuse, fire, flood, acts of God, improper installation, installation not in accordance with electrical or plumbing codes, or use of products not approved by warrantor.
4. Replacement parts or repair labor costs for units operated outside the 48 contiguous United States, along with select areas of Alaska, Hawaii, and Canada.
5. Repairs to parts or systems resulting from unauthorized modifications made to the appliance.
6. Expenses for travel and transportation for product service in remote locations.
7. The removal and reinstallation of your appliance if it is installed in an inaccessible location or is not installed in accordance with published installation instructions.

DISCLAIMER OF IMPLIED WARRANTIES; LIMITATION OF REMEDIES

CUSTOMER'S SOLE AND EXCLUSIVE REMEDY UNDER THIS LIMITED WARRANTY SHALL BE PRODUCT REPAIR AS PROVIDED HEREIN. IMPLIED WARRANTIES, INCLUDING WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE, ARE LIMITED TO ONE YEAR. WARRANTOR SHALL NOT BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES. SOME STATES DO NOT ALLOW THE EXCLUSION OR LIMITATION OF INCIDENTAL OR CONSEQUENTIAL DAMAGES, OR LIMITATIONS ON THE DURATION OF IMPLIED WARRANTIES OF MERCHANTABILITY OR FITNESS, SO THESE EXCLUSIONS OR LIMITATIONS MAY NOT APPLY TO YOU. THIS WARRANTY GIVES YOU SPECIFIC LEGAL RIGHTS AND YOU MAY ALSO HAVE OTHER RIGHTS, WHICH VARY FROM STATE TO STATE.

WARNING: This product can expose you to chemicals including Nickel (Metallic) which is known to the State of California to cause cancer.

For more information go to www.P65Warnings.ca.gov

Note: Nickel is a component in all stainless steel and some other metallic compositions.



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