



BUILT-IN OVEN

Model

**SEW2401
LWOE2403**

User Manual

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

Write Model and Serial Numbers here:

Model: _____

Serial No: _____

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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.
- Be sure your appliance is properly installed and grounded by a qualified service personnel. Connect only to a properly grounded outlet. (Refer to "Installation Instructions" on page 9 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 an 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 personal 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.

FIRE SAFETY - 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:
 - 1) You know you have a Class ABC extinguisher, and you already know how to operate it.
 - 2) The fire is small and contained in the area where it started.
 - 3) The fire department is being called.
 - 4) 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. Standing to the side, open the door slowly and slightly to let hot air and/or steam escape. Keep your face clear of the opening and make sure there are no children or pets near the unit. After the release of 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 become 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 be potentially cause serious injury.

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.

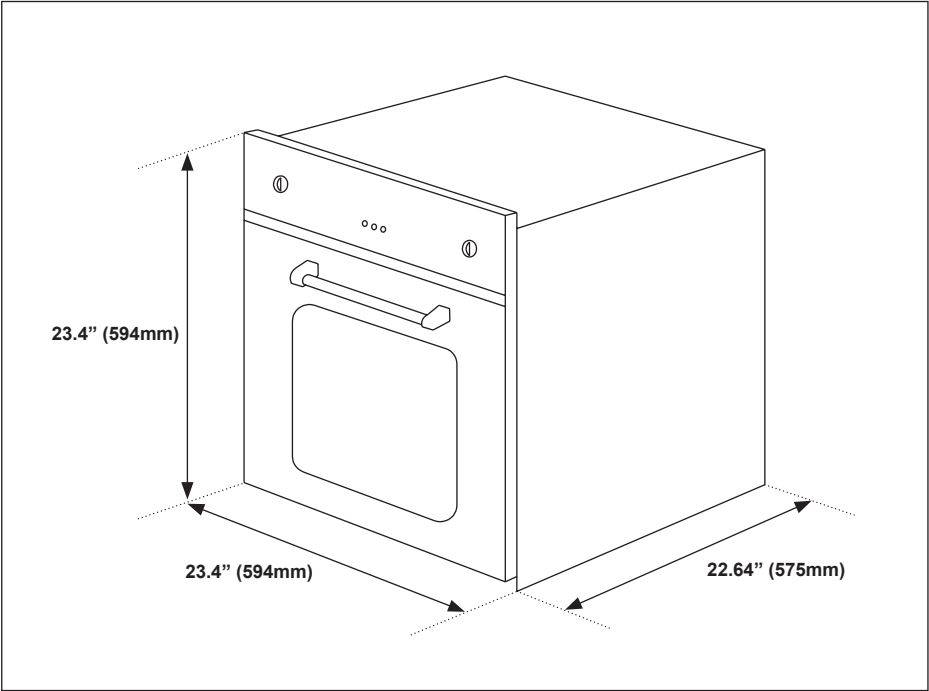
CAUTION: Do not use oven cleaners – no commercial oven cleaners or oven liner protective coating of any kind should be used in or around any part of the oven.

COOKWARE SAFETY

- Birds have very sensitive respiratory systems. Keep pet birds out of the kitchen or other rooms where kitchen fumes could reach them. During self-clean, fumes are released that may be harmful to birds. Other 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.

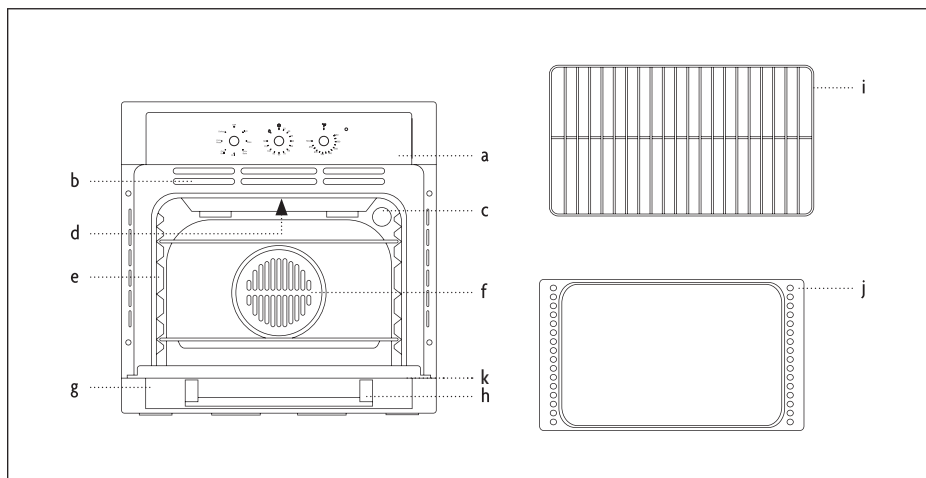
SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE

SPECIFICATIONS



Width	23.4"(594mm)
Height	23.4"(594mm)
Depth	22.64"(575mm)
Weight	71.6 lbs.(32.5kg)
Power Supply	240 V / 60 Hz
Gross / Total Capacity	3.25 Cu.Ft.
Rated Power	2800 W

PARTS & FEATURES



- A. Control Panel
- B. Cooling Vent
- C. Oven Interior Light
- D. Top Central Heating Element
- E. Rack Positioning Guide
- F. Convection Fan
- G. Oven Door
- H. Door Handle
- I. Oven Rack (2)
- J. Baking Tray
- K. Lower Heating Element

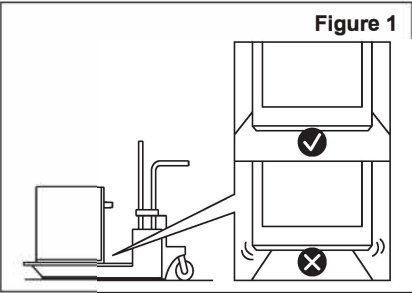
INSTALLATION INSTRUCTIONS

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 1)

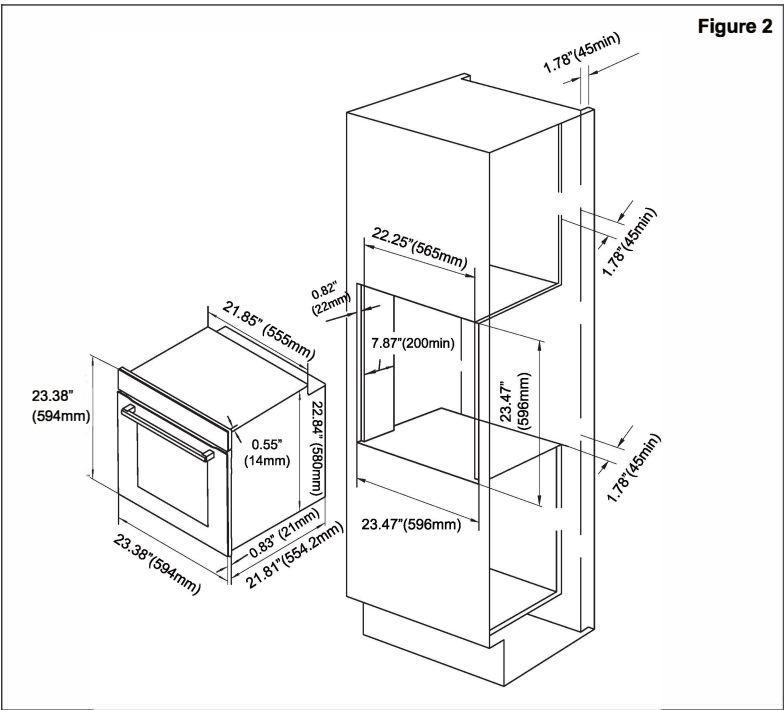


▲ WARNING: Only a qualified service personnel in compliance with the instructions provided must install the appliance. The manufacturer declines all responsibility for improper installation, which may harm persons and animals and damage property.

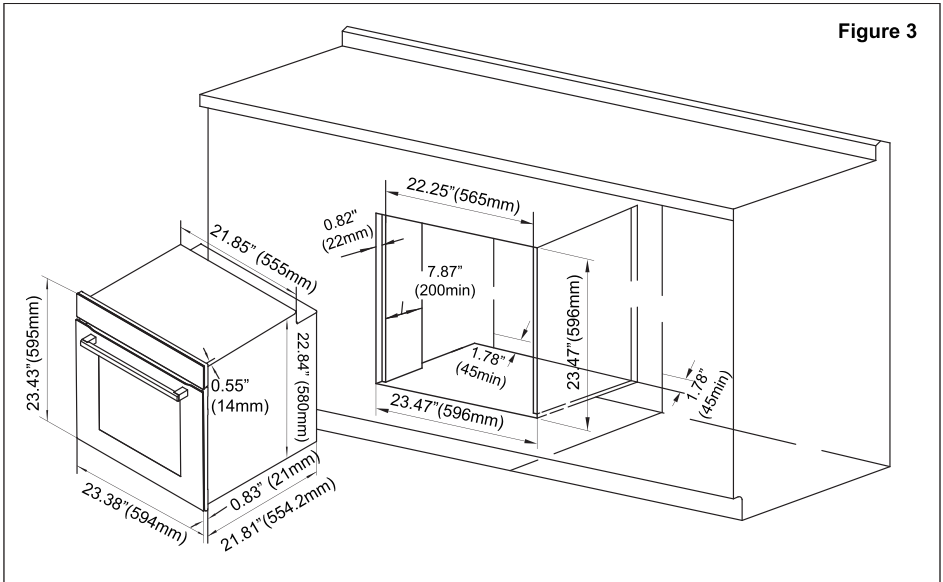
LOCATION REQUIREMENTS

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. (Refer to Figure 2 and 3)

Installation in a Wall Cabinet Unit

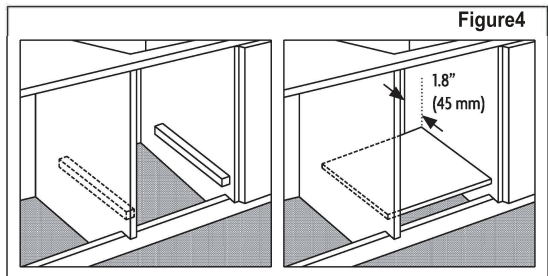


Installation Under the Counter



▲ 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 1 3/4" x 22" (45 x 560mm). (Refer to Figure 4)



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.

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.

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.
- This appliance needs to be installed directly to the main (without a plug). To do so, follow instructions in the "Three-Wire Connection" section on page 12. If you wish to install this appliance directly to the main (without a plug), it must be installed by a qualified service personnel.
- 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 or 4-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 240V/50-60Hz 12-15 amp power supply.
- A separate circuit, protected by a 15-amp time delay 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 dual rated, designed to be connected to either 208/240V AC, 60Hz, 3-wire, two-phase power supply.

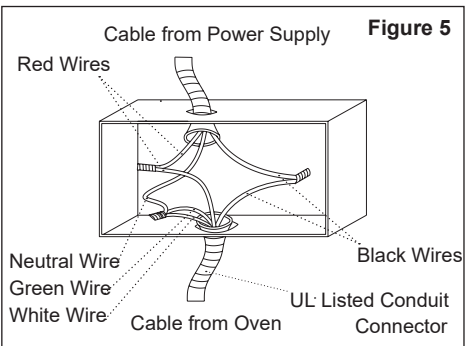
The electrical supply should be 3-wire two-phase AC. Install a suitable conduit box (not furnished). An appropriately-sized, U-listed conduit connector must be used to correctly attach the conduit to the junction box.

CIRCUIT REQUIRED	
208V, 60Hz	240V,60Hz
10AMP	11 AMP

3-WIRE BRANCH CIRCUIT

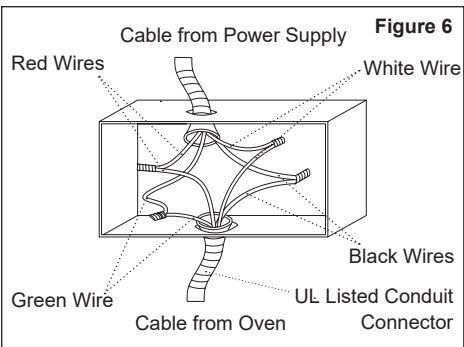
Where local codes allow the connection of green ground wire from the oven to the branch circuit white neutral wire:

- If local codes permit, connect the green ground wire from the oven and the white neutral wire from the oven to the branch circuit neutral wire (gray or white colored wire).
- Connect the red and black wires from the oven to the corresponding wires in the junction box.
- Refer to Figure 5.



4-WIRE BRANCH CIRCUIT

- Disconnect ground from neutral at free end of conduit.
- Connect the green ground wire from the oven to the bare or green ground wire in the junction box.
- Connect the red and black wires from the oven to the corresponding wires in the junction box.
- Connect the white wire from the oven to the white neutral wire in the junction box.
- Refer to Figure 6.



BEFORE USE

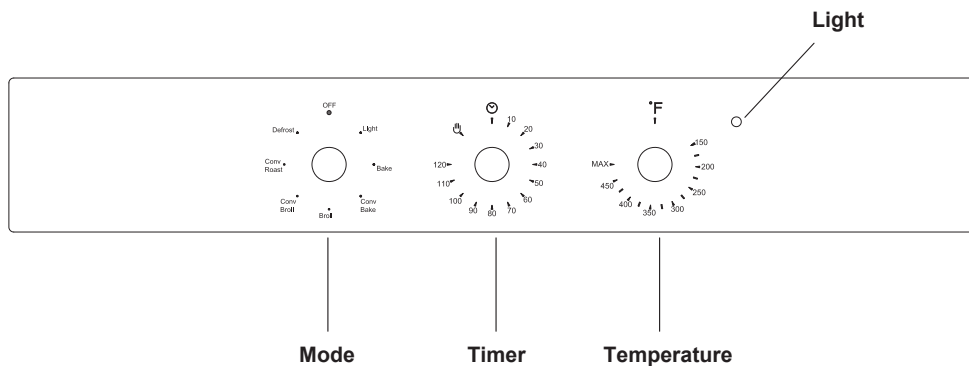
This multi-function oven combines the advantages of traditional convection ovens with those of the more modern fan assisted models in a single appliance. It is an extremely versatile appliance that allows you to choose easily and safely between different cooking modes.

⚠ IMPORTANT: The first time you use your appliance, we recommend that set the thermostat to the highest setting and leave the oven on for about half an hour with nothing in it, with the oven door shut. Then open the oven door and let the room air in. The odor that is often detected during this initial use is due to the evaporation of substances used to protect the oven during storage and until it is installed.

⚠ IMPORTANT: Place the dripping pan provided on the bottom shelf of the oven to prevent any sauce and/or grease from dripping onto the bottom of the oven only when grilling food.

- For all other types of cooking, NEVER use the bottom shelf and NEVER place anything on the bottom of the oven when it is in operation because this could damage the enamel.
- ALWAYS place your cookware (dishes, aluminum foil, etc.) on the grid provided with the appliance inserted especially along the oven guides.

OPERATION INSTRUCTIONS



Timer

For your enhanced safety, our oven has been designed to operate with a timer. To set the timer, turn the knob clockwise to your desired amount of time. Once the timer reaches 0, the oven will turn off.

If you prefer to use the oven without the timer, simply turn the timer knob counterclockwise to the  (manual), and the oven will stay on continuously.

COOKING MODES AND PRACTICAL COOKING ADVICE

1. Bake

	Baking is cooking with heated air. Both upper and lower elements in the oven are used, but the fan is used only during preheating. Follow the recipe or convenience food directions for baking temperature, time, and rack position. 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 (77°C) to 500°F (260°C).
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- Use one rack when selecting the bake mode.
- On occasion, check the oven to see if your 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 using the opened door as a shelf to place pans.
- See Troubleshooting for tips on solving baking and roasting problems.

Bake Chart Oven Function:

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
(2) 9" fresh pie crusts	2	375-400 (190-205)	45-50
(2) 9" frozen pie crusts	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

2. Broil



Broiling 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.

NOTES: Before broiling, position the rack to your needs.

- 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 control.

Food And Thickness	Rack Position	Broil Setting °F (°C)	Level of Doneness	SIDE 1 Time (Min)	SIDE 2 Time (Min)
BEEF					
Steak ($\frac{3}{4}$ " - 1")	5	550 (290)	Medium Rare Medium Well Done	(5 - 7) (6 - 8) (8 - 10)	- (4 - 6) - (5 - 7) - (7 - 0)
Hamburgers ($\frac{3}{4}$ " - 1")	4	550 (290)	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	550 (290)	Well Done	(28 - 30)	(13 - 15)
PORK					
Pork Chops (1")	5	550 (290)	Well Done	(7- 9)	(5 - 7)
Sausage - fresh	5	550 (290)	Well Done	(5 - 7)	(3 - 5)
Ham Slice ($\frac{1}{2}$ ")	5	550 (290)	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	550 (290)	Medium Rare Medium Well Done	- (5 - 7) - (6 - 8) - (7 - 9)	- (4 - 6) - (4 - 6) - (5 - 7)
BREAD					
Garlic Bread, 1" slices	4 3	550 (290)		- (2 - 2:30) - (4 - 6)	

CONVECTION SETTINGS

During convection cooking, the fan provides hot air circulation throughout the oven. The movement of heated air around the food can help to speed up cooking by penetrating the cooler outer surfaces. The food cooks more evenly, browning and crisping outer surfaces while sealing moisture inside. When the oven is set to the convection function, the bake and broil elements, and the fan power on to heat the oven cavity.

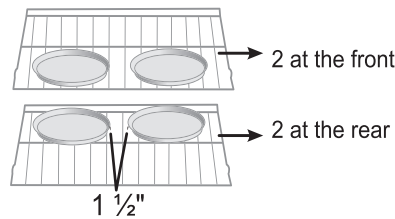
*The convection fan operates during any convection function.

1. Convection Bake:

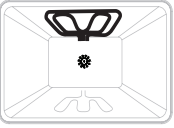
	Compared to BAKE setting, Convection Bake adds the use of convection fan(s) to circulate heated air. So both the temperature and the cooking time may be slightly reduced. <i>Tips: When convection baking, reduce your recipe baking temperature by 25°F.</i>
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- 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).
- 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 the 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.

1. Turn the cooking functions knob to the convection bake.
2. Rotate the dial to the temperature you wish to use.
3. You can open the door and place food in the oven.



2. Convection Broil



Convection Broil adds the use of convection fan(s) to circulate heated air. Bring the rack to the middle of the cavity to provide evening cooking.

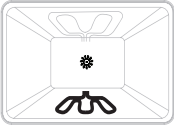
1. Turn the cooking functions knob to the convection BROIL.
2. Rotate the dial to the temperature you wish to use.
3. The oven will begin preheating. Do not open the door while the oven is preheating. When the oven had reached the set temperature, the indicator light on the control panel will turn on.
4. You can open the door and place food in the oven.

Guidelines:

- Place rack in the required position needed before turning on the oven.
- Use Convection Broil mode with the oven door closed.
- When convection broiling, enter your normal broiling temperature.
- Do not preheat oven.
- Use the 2-piece broil pan.
- Turn meats once halfway through the cooking time. See the Convection Broil chart.
- Thicker cuts and unevenly shaped pieces of meat, fish and poultry may cook better at lower broiling temperatures.

Food And Thickness	Rack Position	Broil Setting. °F (°C)	Level of Doneness	SIDE 1 Time (Min)	SIDE 2 Time (Min)
BEEF					
Steak (1½" or more)	4	450 (235)	-Medium Rare -Medium -Well Done	- (9 - 12) - (11 - 13) - (18 - 20)	- (8 - 10) - (10 - 12) - (16 - 17)
Hamburgers (more than 1")	4	550 (290)	-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 more)	4	450 (235)	Well Done	(12 - 14)	(11 - 13)
Sausage - fresh	4	450 (235)	Well Done	(4 - 6)	(3 - 5)

3. 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.

1. Turn the cooking functions knob to the convection roast.
2. Rotate the dial to the temperature you wish to use.
3. You can open the door and place food in the oven.

Guidelines:

- Do not preheat for Convection Roast.
- Roast in a low-sided, uncovered pan.
- When roasting whole chickens or turkey, tuck wings behind back and loosely tie legs with kitchen string.
- Use the 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 165°F (75°C).
- 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).

Food And Thickness	Weight (Lb)	Oven Temp. °F (°C)	Rack Position	Time (Min. Per Lb)	Internal Temp. °F (°C)
BEEF					
Rib Roast -	4 - 6	325 (160)	2	16-20 18-22	-145 (63) Medium Rare -160 (71) medium
Rib Eye Roast (boneless) -	4 - 6	325 (160)	2	16-20 18-22	-145 (63) Medium Rare -160 (71) medium
Rump, Eye, Tip, Sirloin (boneless) -	3 - 6	325 (160)	2	16-20 18-22	-145 (63) Medium Rare -160 (71) medium
Tenderloin Roast -	2 - 3	400 (205)	2	15-20	145 (63) Medium Rare
PORK					
Loin Roast (boneless or bone-in) -	5 - 8	350 (205)	2	16-20	160 (71) medium
Shoulder -	3 - 6	400 (205)	2	20-25	160 (71) medium
POULTRY					
Chicken whole-	3 - 4	375 (190)	2	18-21	180 (82)
Turkey, not stuffed -	12 - 15	325 (160)	1	10-14	-180 (82)
	16 - 20	325 (160)	1	9-11	-180 (82)
	21 - 25	325 (160)	1	6 - 11	-180 (82)
Turkey Breast -	3 - 8	325 (160)	1	15-20	170 (77)
Comish Hen -	1 - 1 ½	350 (205)	2	45-75 total	180 (82)
LAMB					
Half Leg -	3 - 4	325 (160)	2	22 - 27 28 - 33	-160 (71) medium -170 (77) well
Whole Leg -	6 - 8	325 (160)	1	22 - 27 28 - 33	-160 (71) medium -170 (77) well

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 all of the surface burners and allowing them 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

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

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.
- There is a rubber seal surrounding the oven opening which guarantees its perfect functioning. Check the condition of this seal on a regular basis. If necessary, clean it and avoid using abrasive products or objects to do so. If damaged, contact the vendor. It is recommend to avoid using the oven until it has been repaired.
- NEVER line the oven bottom with aluminum foil, as the consequent accumulation of heat could compromise the cooking and even damage the enamel.

▲ NOTE: ALWAYS follow label instructions on cleaning products.

Interior Lower Grill Element

- To remove the element, support one side with your hand while removing the retainer with the other.
- When cleaning, make sure not to apply excessive force on the element as it is fragile.
- Reposition the element and secure the retainer back in place.
- DO NOT use the oven with the grill element hanging down – it must be repositioned after cleaning.

Removing Oven Door

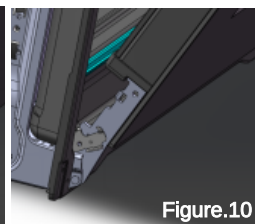
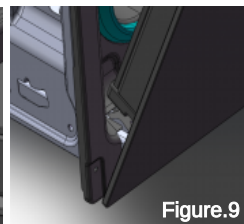
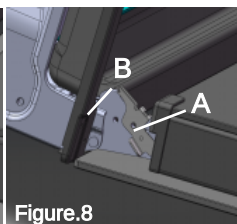
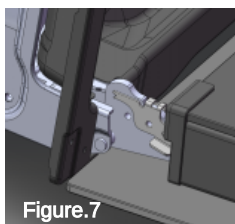
▲WARNING:

- 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 is 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.

Follow these instructions:

1. Open the door fully. (Refer to Figure 7.)
2. Open the lever A completely on the left and right hinges(Figure.8)
3. Hold the door as shown in Figure.9 .
4. Gently close the door(Figure.10)until left and right hinge levers **A** are hooked to part **B** of the door (Figure.10)
5. Withdraw the hinge hooks from their location following arrow C(Figure.10);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.



Replacing Oven Interior Light

▲ WARNING: Electrical Shock Hazard

Failure to follow these instructions can result in death, fire, or electrical shock.

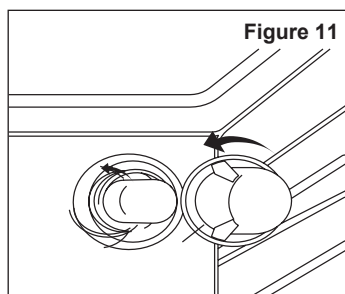
The oven light is a standard 25-watt (G9) appliance bulb.

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

1. Disconnect the power.
2. Remove the bulb cover by turning it counterclockwise.(Refer to 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.



TROUBLESHOOTING

Problem	Possible Causes	Solutions
Will not operate or turn on.	No power	Verify that the electrical wires are connected to the mains properly. Refer to "Electrical Installation" section on page 11.
	Household fuse is blown or circuit breaker is tripped.	Replace the fuse or reset the circuit breaker.
Oven will not operate.	Oven controls are set incorrectly.	Make sure the oven is on and set on the correct cooking mode.
Cooling fan runs during baking and broiling.	No problem	It is normal for the fan to automatically run while the oven is in use and for some time after to cool.
Oven temperature too high or too low.	Oven was not preheated.	Allow the oven to preheat so it is at the proper temperature when your food goes in.
	Racks are positioned incorrectly.	Try changing the rack position.
	Batter is not evenly distributed.	Check that the batter is level in the pan.
	Improper cook time was being used.	Adjust the cook time.
	Oven door was opened while cooking.	Oven peeking releases oven heat and can result in longer cook times.
Baked items are too brown on the bottom.	Oven rack is placed too low.	Move rack to a higher position in the oven.
Pie crust edges are browning early.	Temperature is too hot.	Use aluminum foil to cover the edge of the crust and/or reduce baking temperature.
Oven light does not work.	Light bulb is loose or defective.	Tighten or replace the bulb.
	Switch operating light is broken.	Contact a qualified technician.
Oven makes clicking noise.	No problem	This is the sound of the heating element turning on and off and is normal.
Display flashes.	Power outage or surge	Reset the clock. If the oven was in use, reset it.

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: **summitapplianceparts.com**

NOTES

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LIMITED WARRANTY

ONE YEAR LIMITED WARRANTY

Within the 48 contiguous United States, for one year from the date of purchase, when this appliance is operated and maintained according to instructions attached to or furnished with the product, warrantor will pay for factory - specified parts and repair labor to correct defects in materials or workmanship. Service must be provided by a designated service company. Outside the 48 states, all parts are warranted for one year from manufacturing defects. Plastic parts, shelves and cabinets are warranted to be manufactured to commercially acceptable standards, and are not covered from damaged during handling or breakage.

ITEMS WARRANTOR WILL NOT PAY FOR:

1. Service calls to correct the installation of y o u r 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 glass 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 United States.
5. Repairs to parts or systems resulting from unauthorized modifications made to the appliance.
6. The removal and reinstallation of your appliance if it is installed in an in accessible 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

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For parts and accessory ordering,
troubleshooting and helpful hints, visit:
www.summitappliance.com/support

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