



GAS WALL OVEN

Model: SGWO30SS

OWNER'S MANUAL with INSTALLATION and MAINTENANCE INSTRUCTIONS

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

Write Serial Number here:

**FELIX STORCH, INC.
Summit Appliance Division
An ISO 9001:2015 registered company
770 Garrison Avenue
Bronx, New York 10474
www.summitappliance.com**

IMPORTANT SAFETY INSTRUCTIONS

Read and follow all instructions before using this appliance to prevent the potential risk of fire, electrical shock, personal injury or damage to the appliance as a result of improper usage of the appliance. Use appliance only for its intended purpose as described in this manual. The Installer must leave these instructions with the appliance so that the consumer may retain them for future reference.

WARNING: If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this appliance.

WHAT TO DO IF YOU SMELL GAS:

- **Do not to light any appliance.**
- **Do not touch any electrical switch.**
- **Do not use any phone in your building.**
- **Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.**
- **If you cannot reach your gas supplier, call the fire department.**

Installation and service must be performed by a qualified installer, service agency or the gas supplier.

To ensure proper and safe operation: Appliance must be properly installed and grounded by a qualified installer. Do not attempt to adjust, repair, service or replace any part of your appliance unless it is specifically recommended in this manual. All other servicing should be referred to a qualified servicer. Have the installer show you the location of the gas shut-off valve and how to shut it off in an emergency. A certified technician is required for any adjustment or conversions to Natural or LP gas.

Always disconnect power to appliance before servicing.

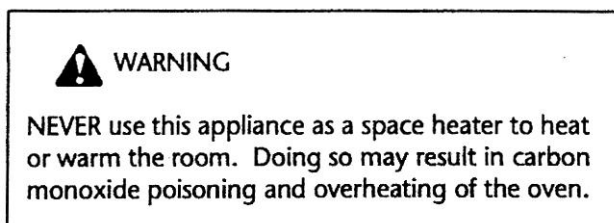
IMPORTANT SAFEGUARDS:

Warning: To avoid risk of property damage, personal injury or death; follow information in this manual exactly to prevent a fire or explosion.

Warning: Do not use commercial oven cleaners inside the oven. Use of these cleaners can produce hazardous fumes or can damage the porcelain finish.

Warning: Never cover any slots, holes or passages in the oven bottom or cover an entire rack with material such as aluminum foil. Doing so blocks air flow through the oven and may cause carbon monoxide poisoning. Aluminum foil linings may also trap heat, causing a fire hazard.

Proper installation. Be sure your appliance is properly installed and grounded by a qualified technician.

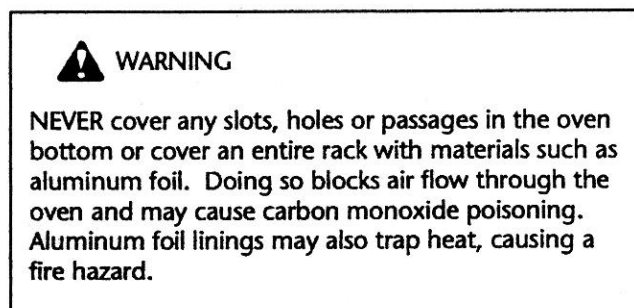


Do Not leave children alone. Children should not be left alone or unattended in area where appliance is in use. They should never be allowed to sit or stand on any part of the appliance.

Wear proper apparel. Loose fitting or hanging garments should never be worn while using the appliance.

User servicing. Do not repair or replace any part of the appliance unless specifically recommended in the manual. All other servicing should be referred to a qualified technician.

Storage in or on appliance. Flammable materials should not be stored in an oven or near surface units.



Do not use water on grease fires. Smother fire or flame by using dry chemical or foam-type extinguisher.

Use only dry potholders. Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch heating elements. Do not use a towel or other bulky cloth.

Glazed cooking utensils. Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for cooking in an oven without breaking due to the sudden change in temperature.

Never touch oven burners, areas near broiler and bake burner, or interior oven surface. Burners may be hot even though they have no flame and are dark in color. Areas near burners and interior oven surfaces may become hot enough to cause burns. Make sure hot areas have had sufficient time to cool before touching them.

Use care when opening door. Let hot air or steam escape before removing or replacing food.

Do not heat unopened food containers. Build-up of pressure may cause container to burst and result in injury. Keep oven vent ducts unobstructed.

Placement of oven racks. Always place oven racks in desired location while oven is cool. If rack must be moved while oven is hot, do not let potholder contact hot heating element in oven.

In case of electrical power failure: The user must not attempt to operate the appliance during a power failure.

Do not misuse the appliance door. Misuse of the appliance door can cause possible hazards or injuries which may result from stepping, leaning or sitting on it.

CAUTION: Do not store items of interest to children in cabinets above the oven. Children climbing on the oven to reach items could be seriously injured.

– SAVE THESE INSTRUCTIONS –

BEFORE USING THE OVEN

All products are wiped clean with solvents at the factory to remove any visible signs of dirt, oil, and grease which may have remained from the manufacturing process. There may be some burn-off and odors on first use of the appliance. This is normal.

OVEN

Important: Before first use, wipe interior with soapy water and dry thoroughly. Then set the oven selector thermostat to bake at 350°F, and operate for one hour.

OPERATING THE GAS OVEN

OVEN GAS BURNER IGNITION, REGULATION AND THERMOSTAT

Open oven door completely (when igniting oven, if door is not open, oven cavity will fill with gas), then push and turn the thermostat knob counter-clockwise to the MAX setting. See figs. 01 and 02 at the back of this manual. A clicking sound will be heard and the burner will light. Look through orifice “F” for burner ignition. Keep pushing knob to allow thermocouple of the safety device to warm up enough, for about a period of 5 seconds. Then release the knob and turn it to the desired temperature setting.

Attention: During first use of the oven gas burner, or after a long non-working period, the burner may not ignite at once, so try the ignition procedure again until the flow of gas allows ignition. If the problem persists, call an authorized technician for repair.

In case of gas burner low setting regulation from Natural to LP gas, first convert the gas regulator to the desired gas type, following the instructions on pages 13 - 14. Preheat the gas burner to be converted for at least 5 minutes. Follow instructions in paragraph Low Setting Valve Adjustment on page 14.

GAS BROILER BURNER USE

Set thermostat to Broil mode by turning knob clockwise. See fig. 03 at the back of this manual. Follow oven gas burner ignition procedure paragraph. Once broil burner is on, allow a period of time for preheating the oven cavity before broiling food.

Attention: Use the Grill with the oven door open and for a maximum time of 15 minutes.


Burner Operational Notes

- A properly adjusted burner with clean ports will light within a few seconds. If using natural gas the flame will be blue with a deeper blue inner cone.
- If the burner flame is yellow or is noisy, the air/gas mixture maybe incorrect. Contact a service technician to adjust.
- With LP gas, some yellow tips on the flames are acceptable. This is normal and adjustment is not necessary.
- If the control knob is turned very quickly from HIGH to LOW, the flame may go out, particularly if the burner is cold (oven burner). If this occurs, turn the knob to the OFF position, wait several seconds and relight the burner. Refer to LOW SETTING VALVE ADJUSTMENT chapter to adjust LOW setting, if needed.


ELECTRONIC TIMER

When first powering on or in case of any electrical power failure and power has been restored, the electronic timer will start flashing. See Fig. 06.

TO SET TIME OF DAY

Press  button. Set time of day with “+” and “-” buttons. This function remains activated 7 seconds after the last “+” / “-” operation.

TO CHANGE TIME OF DAY


Press the  button for 4 seconds until the hours display flashes. Change the hours only by using the “+” or “-” button. The minutes and hidden seconds will not be affected.

TO SET TIMER FUNCTION

This function will be activated with “+” button. Press “+” button again to increase duration time. During setting the count units are in 10 seconds steps or minutes.

During countdown, the timer has priority on the display. The bell symbol is illuminated. The units are in seconds, or minutes for longer time periods.


The maximum time is 10h. The format change will happen after 99 minutes and 59 seconds to 1 hour and 40 minutes.

To show time of day, press the  button. After 6 seconds, the countdown comes back on.

TO RESET TIMER

Count down to zero by holding down the “-” button (automatic stop at zero).

SIGNAL

The signal after “time out” will stay 7 minutes if it has not been reset with  button. The following signal will be skipped if time of day is pressed during the last 15 seconds of the timer.

SIGNAL FREQUENCY

If no function is activated, the signal frequency can be selected by pressing the “-“ button. Three different frequencies are selectable.

SELECTOR SWITCH

This control allows you to turn on the Oven Internal Light or Oven Forced Air Convection Fan for cooking or defrosting purposes. See fig. 05.



OVEN LIGHT:

Use this setting to turn on oven light. Light also remains on in all other modes.



FORCED AIR CONVECTION FAN OR DEFROST:

Use this setting when forced air convection is necessary for a more even cooking finish. Also, use this setting to defrost frozen food by speeding up air circulation.

CAUTION:

- 1) Do not store or use gasoline or other flammable vapors, liquids or items in the vicinity of this or any other appliance.
- 2) Never use appliance as a space heater to heat or warm a room.
- 3) Do not obstruct the flow of combustion and ventilation air by blocking the room vents or air intakes. Restriction of air flow to the gas appliance prevents proper performance and increases carbon monoxide emission to unsafe levels.
- 4) Continuous use of the appliance may require extra ventilation. This can be accomplished by opening a window or increasing exhaust power of a cooking hood.
- 5) If flame should go out during operation, turn the burner off. If a strong gas odor is detected, open a window and wait five minutes before relighting the burner.
- 6) Be sure all control knobs are set in the OFF position prior to supplying gas to the oven.

MAINTENANCE

CLEANING SAFETY

Turn off all controls and wait for appliance parts to cool before touching or cleaning them. Do not touch the burners, oven inner surface or surrounding areas until they have had sufficient time to cool.

Clean appliance with caution. Use care to avoid steam burns if a wet sponge or cloth is used to wipe spills on a hot surface. Some cleaners can produce noxious fumes if applied to a hot surface.

SURFACE AND OVEN COOKING CAVITY CLEANING

This is easily done using a damp cloth and a non-abrasive detergent. Wipe using a soft dry cloth. For stainless steel parts with stubborn stains, use only a plastic scrubbing pad or sponge with vinegar and warm water.

Because of the many new cleaning products introduced in the marketplace each year, it is not possible to list all products that can be safely used to clean this appliance. Read carefully the cleaner manufacturer's instructions to be sure the cleaner can be safely used on this appliance. To determine if a cleaning product is safe, test a small inconspicuous area using a very light pressure to see if the surface is scratched or discolored. This is particularly important for porcelain, enamel, and highly polished, shiny, painted or plastic surfaces.

ABNORMAL OPERATION

Any of the following are considered to be abnormal and may require servicing:

- Burner flame with yellow tips
- Difficult burner ignition
- Burners fail to remain lighted
- Burner flames out
- Difficulty turning gas valves.

OVEN DOOR

To remove oven door

- 1) Fully open the oven door.
- 2) Insert a metal Locking Pin (B) in the Locking Hole (A) on each of the hinges. (Fig. 07)
- 3) Grasp the door by the sides toward the back. Raise the front of the door a few inches and make sure the Locking Pin (B) is locked by the door hinge. This will prevent the hinge from snapping closed when the door is removed. (There will be some spring resistance to overcome because of the hinge being locked). When the front of the door is high enough and hinges are locked, you will be able to lift the hinges to clear the slots.
- 4) Pull the hinges out of the slots in the oven front frame.

To replace the oven door

- 1) Grasp the sides of the door at the center. Insert the ends of the hinges and fix hinge slots in the oven front frame.
- 2) With the door open all the way, pull out the two Locking Pins (B) from the hinge Locking Holes (A).
- 3) Raise the oven door and make sure it fits evenly with the front sides.

WARNING: Never take out the Locking Pins while the door is off. Do not close the hinges without the weight of the door. The powerful springs will snap the hinges closed with great force.

CAUTION: Do not place excessive weight or stand on an open oven door. This could cause the range to tip over, break the door, or injure the user. Also, do not attempt to open or close door or operate oven until door is properly replaced.

REPLACING THE OVEN LIGHT

WARNING: To prevent electrical shock and or personal injury:

- 1) Before replacing the light bulb, be sure the electric power is turned off at the circuit breaker.
- 2) Do not operate the oven unless the light cover is securely in position.
- 3) Be sure the oven and light bulb are cool.
- 4) Do not touch hot bulb with a damp cloth as this may cause the bulb to break.
- 5) If the light cover is damaged or broken, do not use the oven until a new cover is in place.

To replace oven light bulb:

- 1) Before replacing light bulb, disconnect oven electric circuit.
- 2) Remove oven racks.
- 3) Remove by unscrewing lens bulb cover and light bulb.
- 4) Replace bulb with a 25 W – 120 VAC appliance bulb only.
- 5) Replace lens bulb cover.
- 6) Reconnect power to range. Reset electronic clock.

INSTALLATION INSTRUCTIONS

SPECIAL WARNING:

ONLY QUALIFIED AND AUTHORIZED PERSONNEL SHALL INSTALL OR SERVICE THIS RANGE.

READ “SAFETY INSTRUCTIONS” IN THIS BOOKLET BEFORE USING RANGE.

IMPROPER INSTALLATION, ADJUSTMENT, ALTERATION, SERVICE, MAINTENANCE OR USE OF RANGE CAN RESULT IN SERIOUS INJURY OR PROPERTY DAMAGE, AND SO THE MANUFACTURE WILL NOT BE RESPONSIBLE.

This appliance must be installed in accordance with the manufacturer’s installation instructions and local codes or, in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1 / NFPA 54 in the U.S.A., and current CAN/CSA B149.1 Natural Gas and Propane Installation Code.

CLEARANCE DIMENSIONS

Appliance may be installed with zero inches clearance adjacent to (against) combustible construction at the rear and on the sides. For complete information in regard to the installation of wall cabinets around the oven and clearances to combustible walls, see the installation drawing fig. n° 08. For Safety Considerations, do not install unit in any combustible cabinetry which is not in accordance with the installation drawings. The recess in which an oven unit is installed shall be constructed so as to provide a complete closure around the recessed portion of the appliance, and any openings around gas and electric service outlets shall be closed at the time of installation, except when the construction of the appliance provides the necessary closure.

CAUTION: SOME CABINETS AND BUILDING MATERIALS ARE NOT DESIGNED TO WITHSTAND THE HEAT PRODUCED BY THE NORMAL SAFE OPERATION OF A LISTED APPLIANCE. DISCOLORATION OR DAMAGE, SUCH AS DELAMINATION, MAY OCCUR.

LOCATING THE OVEN, WARNING:

Do not install beneath work counters. The bottom of the cut-out section of the appliance installation must be located not lower than 16 inches (406 mm) from the floor level, in accordance with the manufacturer’s instructions. Make sure the flow of combustion or ventilation air is not obstructed. (See fig. 08 on next page.)

VENTILATION

Ventilation must be in accordance with local installation code. The appliance must be installed in a well-ventilated environment to guarantee a correct combustion gases exchange, proper air circulation and working temperature within safety limits (see figure 08).

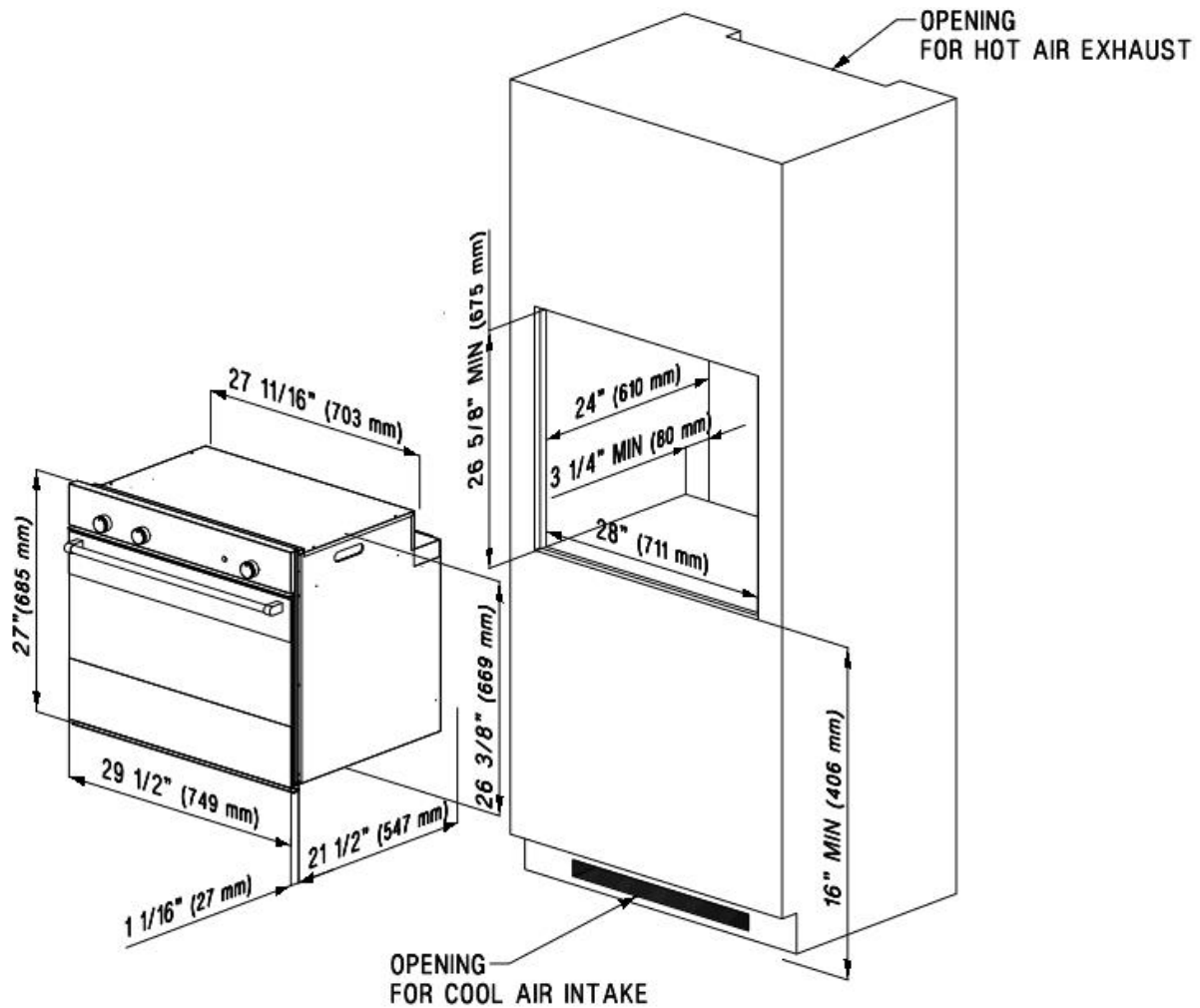


Fig. n° 08

MODEL NUMBER PLATE

The Model Number Plate is located on the underneath case. A second Model Number Plate is applied on the front page of the instruction booklet.

CONNECTING THE OVEN

Electrical Supply

The appliance, when installed, must be electrically grounded in accordance with local codes or, in absence of local codes, with National Electrical Code, ANSI/NFPA 70.

In Canada the appliance must be installed in accordance with the current CSA Standard C22.1 - Canadian Electrical Code part 1.

IMPORTANT: The appliance must only be installed by a qualified and specialized electrician.

Electrical Installation

This appliance must be plugged into a properly grounded three-hole single-phase 120 VAC - 60 Hz 15 amps electrical outlet.

NOTE: House wiring and fusing must comply with local codes. If no local codes are applicable, wire in accordance with the National Electrical Code, ANSI/NFPA 70, latest edition.


The three-prong grounding plug offers protection against shock hazards. **DO NOT CUT OR REMOVE THE THIRD GROUNDING PRONG FROM THE POWER CORD PLUG.**

If an ungrounded, two-hole or other type of electrical outlet is encountered, it is the personal responsibility of the appliance owner to have the outlet replaced with a properly grounded three-hole electrical outlet.

The cable cord connected to the appliance is flexible. Pass it through the hole prepared in the cabinet to plug it into the wall socket.

To facilitate service, the flexible cable must not be shortened and should be routed to permit temporary removal of the appliance.

Assembly/Replacement of the Power Supply Cable

The electric cable must be kept locked to the terminal box so that it cannot be removed. Connect the line cable to terminal "L", the neutral cable to terminal "N" and the  yellow/green cable to the ground terminal (fig.n°09). The yellow/green cable must be longer than the other two by at least 20 mm (about 3/4"). Ensure the electric cable does not pass near or come into contact with the surfaces reaching a temperature above 75°C (167°F).

Grounding

IMPORTANT: Local codes might vary. Installation, electrical connections and grounding must comply with all applicable local codes.

WARNING: This appliance requires ground connection for your protection against shock hazard and should be connected directly into a properly grounded receptacle.

WARNING: DISCONNECT ELECTRICAL SUPPLY BEFORE SERVICING THE APPLIANCE.

When the flexible cord has to be changed it is necessary to follow the procedure described here:

- Turn off main gas shut-off valve and disconnect electrical supply.
- Pull out entire range from the counter.
- Disconnect gas supply connector from appliance gas manifold.
- Open up connecting terminal block cover.
- Open flexible cord lock and loosen up old cord prongs from terminal block.
- Connect new flexible cord prongs to terminal block and fix flexible cord lock.

Remember the ground wire (yellow and green) must be longer by about one inch than the other ones. For Line and Neutral wire connection, follow signs on terminal block.

- The flexible cord must be held tight by the cord lock, in such a way that it may not be pulled out. The flexible cord path must not be in proximity or in contact with hot surfaces that may damage the cord itself.

ATTENTION: The flexible cord must be in accordance with National Electrical Codes and suitable for the electrical characteristics of this oven. (See Wiring Diagram, page 19.) THE MANUFACTURERS DECLINE ANY RESPONSIBILITY FOR IMPROPER INSTALLATION, ADJUSTMENT, ALTERATION, SERVICE, MAINTENANCE OR USE OF RANGE WHICH CAN RESULT IN SERIOUS INJURY OR PROPERTY DAMAGE.

Gas Supply

Installation of this range must conform with local codes or, in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1 latest edition.

In Canada the range must be installed in accordance with the current CGA Standard CAN/CGA-B149 – Installation Codes for Gas Burning Appliances and Equipment and/or local codes.

Gas Supply Connection (See figure 10):

A TRAINED SERVICEMAN OR GAS APPLIANCE INSTALLER MUST MAKE THE GAS SUPPLY CONNECTION. Leak testing of the appliance must be conducted by the installer according to the instructions given in section (h).

Natural gas supply line must have a natural service regulator. Inlet pressure to this appliance should be reduced to a maximum of 7 inches water column. Liquefied Petroleum L.P. / Propane gas supply line must have a L.P. gas pressure regulator. Inlet pressure to this appliance should be reduced to a maximum of 14 inches water column.

Inlet pressure in excess of 14 in. W.C. can damage the appliance pressure regulator or other gas components in this appliance, and can result in a gas leak.

- a) A manual gas valve should be put in an accessible location in the supply line ahead of the appliance, for turning on and turning off gas supply. If oven is to be connected to house piping with flexible or semi-rigid metal connectors for gas appliances, connector nuts must not be connected directly to pipe threads. The connectors must be installed with adapters provided with the connector.
- b) The house piping and/or range connector used to connect the oven to the main gas supply must be clean, free of metal shavings, rust, dirt and liquids (oil or water). Dirt in the supply lines can work its way into the range manifold and in turn cause failure of the gas valves or controls and clog burners and/or pilot orifices.

CAUTION: DO NOT LIFT OR MOVE THE OVEN BY DOOR HANDLE.

- c) Turn off all pilots and main gas valve of other gas appliances.
- d) Turn off main gas valve at meter.
- e) Before connecting the oven, apply pipe thread compound approved for LPG to all threads.

- f) Connect range to gas supply at appliance pressure regulator using adapters supplied with flexible connector. Rigid pipe may also be used. See rating plate for type of gas range has been manufactured for.
- g) Turn on main gas valve at meter, and relight pilots at other gas appliances.
- h) Apply a non-corrosive leak detection fluid to all joints and fittings in the gas connection between the supply line shut-off valve and the range. Include gas fittings and joints in the range if connections were disturbed during installation. Check for leaks! Bubbles appearing around fittings and connections will indicate a leak. If a leak appears, turn off gas supply line shut-off valve, tighten connections, turn on the gas supply line shut off valve, and retest for leaks.

**CAUTION: NEVER CHECK FOR LEAKS WITH A FLAME.
WHEN LEAK CHECK IS COMPLETE, WIPE OFF ALL RESIDUE.**

- i) Remove shipping polystyrene from oven cooking cavity. This is to hold the burners in place on the burner base for shipping purposes only.

Checking Pressure of House Piping System

- 1) The appliance and its individual shut-off valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressure in excess of ½ lbs./sq. in. (3.5 kPa or 13.8 in. water column).
- 2) The appliance must be isolated from the gas supply piping system by closing its individual manual shut-off valve during any pressure testing of the gas supply piping system at test pressure equal to or less than ½ lbs./sq. in. (3.5 kPa or 13.8 in. water column).

GAS CONVERSION

All ranges are equipped with both Natural Gas and LP Gas injectors as well as a convertible appliance pressure regulator. The unit model number plate states which gas it was adjusted for at the factory. To convert the unit to either Natural gas or LP gas will require switching burner injectors, burner adjustment for low flame and adjustment of the appliance pressure regulator converter cap.

Inlet pressure to the appliance pressure regulator should be as stated in the chart on page 14 for both operation and checking of appliance pressure regulator setting.

To Convert the Gas Oven

1) Replacement of the injectors

First, electrically disconnect the oven and close the ball valve supplying the gas with thermostat knob.

To replace the injectors, remove the screw fixing the burner to the front part (for the oven burner it is first necessary to extract the removable top "P" fig. n°13). Cautiously extract the burner "B" from the rear seat, being careful not to shake the thermocouple and the ignition spark plug cable.

Subsequently, using a 7 mm hexagonal wrench, loosen the injector “I” (fig. n° 13A) and replace it following the indications in the table “Oven gas burners technical data” – Injector (page 15). Re-mount the burner following the above described operations, but in reverse order, and following the instructions for adjustment of the by-pass.

Save the orifices removed from the appliance for future use.

2) Adjustment by-pass

Remove the thermostat knob. Using a small flat tip screwdriver, find the by-pass screws (figures 11 and 11A). Turn right until the screw is completely closed. Then turn the by-pass screw left by the number of degrees indicated in the Technical Data chart “Value by-pass” (page 15).

Appliance Pressure Regulator Conversion

The unit appliance pressure regulator must be set to match the type gas supply used. If converting from natural gas to LP gas, the appliance pressure regulator must be converted to regulate LP gas. If converting from LP gas to natural gas, the appliance pressure regulator must be converted to regulate natural gas. To install the gas regulator you must use a CSA-certified Pipe Sealant only.

To convert the appliance pressure regulator from one gas to another; remove the cap, push down and turn counter-clockwise. Turn the cap over and reinstall, follow the NAT or LP indication (figure 12).

Inlet Pressure in Inches of Water Column

	PRESSURE	
	Minimum	Maximum
Natural gas	4	7
LP gas	11	14

NOTE: THE GAS TYPE YOU ARE CONVERTING TO MUST BE VISIBLE ON THE TOP OF THE INSTALLED APPLIANCE PRESSURE REGULATOR CAP.

SERVICE – PARTS INFORMATION

When your range requires service or replacement parts, contact your dealer or authorized service agency. Give the complete model and serial number of the range which is located on the range model number plate.

LOW SETTING VALVE ADJUSTMENT

The LOW setting should produce a stable flame when turning the knob from HIGH to LOW. The flame should be 1/8 inch or lower and must be stable on all ports on LOW setting.

To adjust: Operate burner on HIGH for about five minutes to preheat burner itself. Turn knob back to LOW; remove knob, and insert a small flat tip screwdriver on left side slot (figs. 11 and 11A). Adjust the flame size by turning adjustment screw in either direction.

Flame must be of sufficient size to be stable on all burner ports. If flame adjustment is needed, adjust ONLY on the LOW setting. Never adjust flame size on higher setting.

NOTE: All gas adjustment should be done by qualified service personnel only.

OVEN GAS BURNER TECHNICAL DATA

(NATURAL GAS)

BURNER	MAX POWER BTU/HR	Injector		Valve by-pass	
	Natural	HIGH	SMALL	HIGH	SMALL
OVEN	12000	1.70		0.40 – open 230°	
BROILER	12000	1.60		/	

(PROPANE GAS)

BURNER	MAX POWER BTU/HR	Injector		Valve by-pass	
	PROPANE	HIGH	SMALL	HIGH	SMALL
OVEN	11500	1.00		0.40 – open 90°	
BROILER	11500	1.00		/	

OVEN ELECTRICAL TECHNICAL DATA

ELECTRICAL DATA	CONVECTION GAS OVEN		
VOLTAGE	120 Vac ~ 60Hz.		
TOTAL POWER	12000 BTU		
BROILING GAS BURNER	12000 BTU		
BOTTOM GAS BURNER	12000 BTU		
OVEN LIGHT	25 W		
OVEN FAN	25 W		
COOLING FAN	30 W		

USEFUL OVEN INTERIOR DIMENSIONS

HEIGHT	12 ½ in		
WIDTH	23 in		
DEPTH	16 in		
OVERALL SIZE	3 cu. ft.		

OVEN ACCESSORIES

One Drip Tray	1		
Cooking Racks, five rack positions	3		

DIMENSIONS OF THE APPLIANCE

Width (in)	Height (in)	Depth (in)
29 ½	27	22 ½

NOTE: In our continuing effort to improve the quality and performance of our cooking products, it is sometimes necessary to make changes to the appliance without revising this guide. The manufacturer does not take any responsibility for printing errors in this booklet.

FIGURES

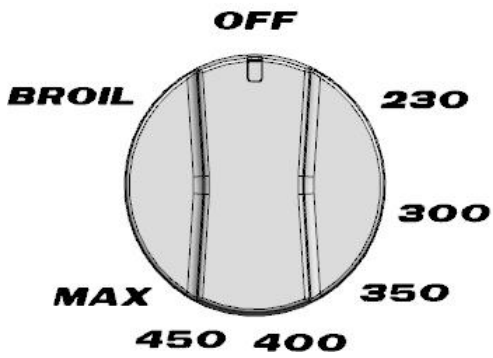


Fig. n° 01

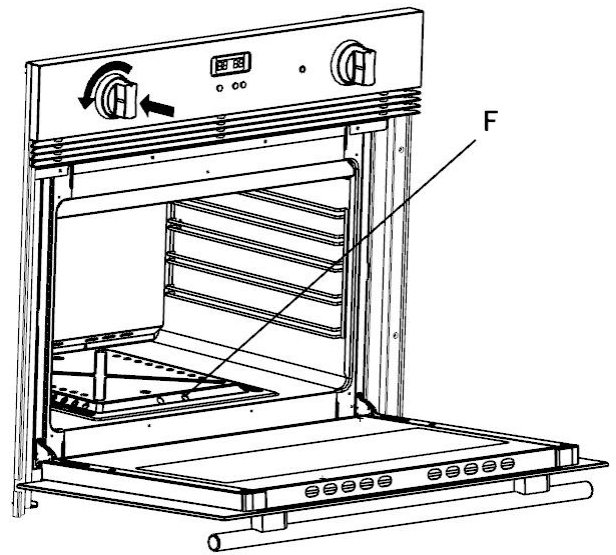


Fig. n° 02

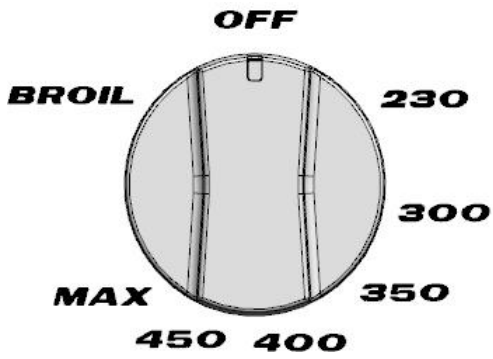


Fig. n° 03

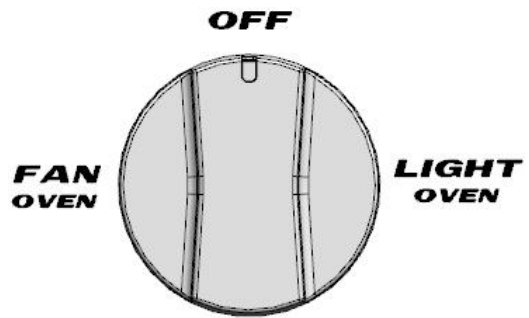


Fig. n° 05

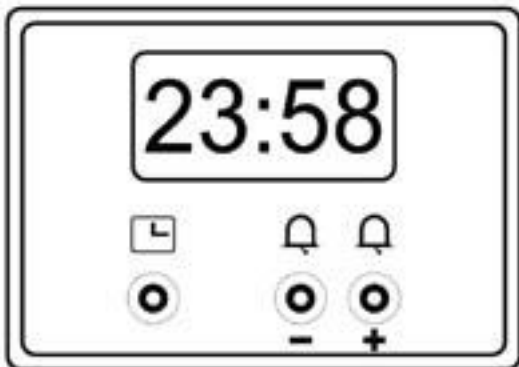
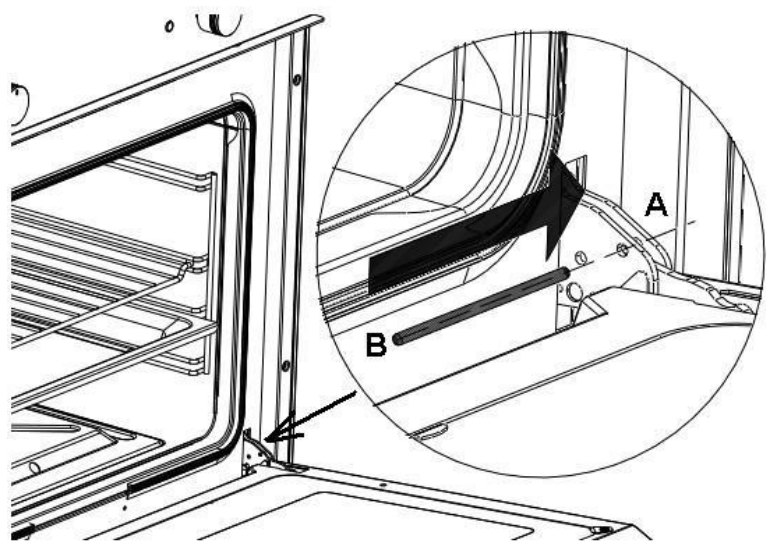


Fig. n° 06



DOOR HINGE

Fig. n° 07

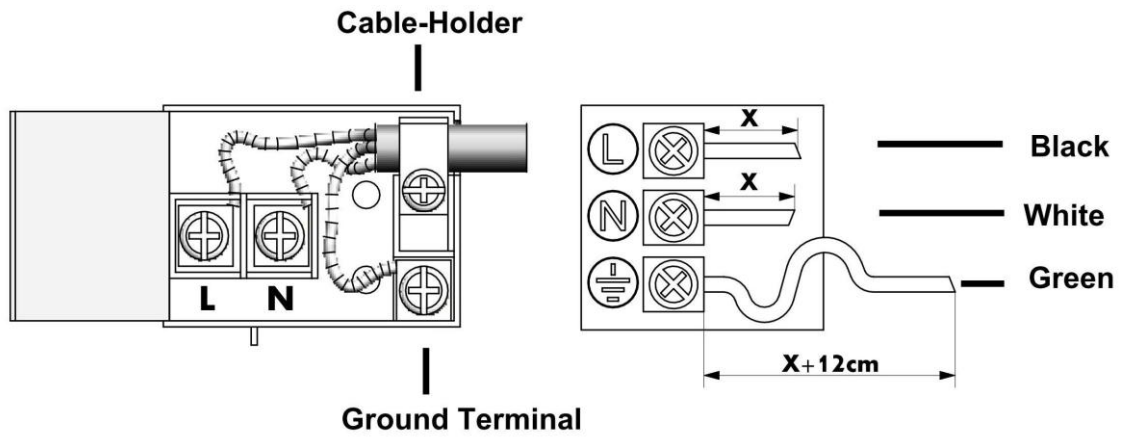


Fig. n° 09

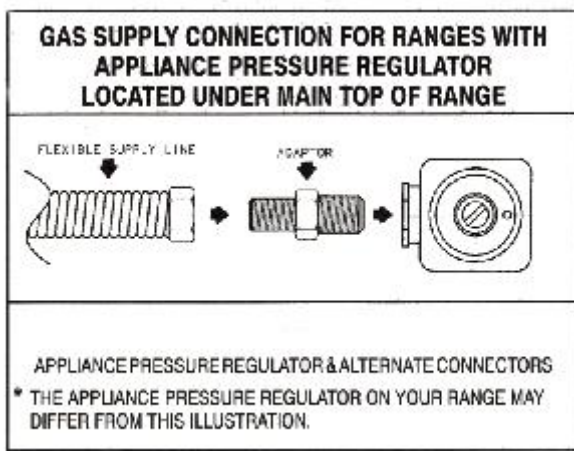


Fig. n° 10

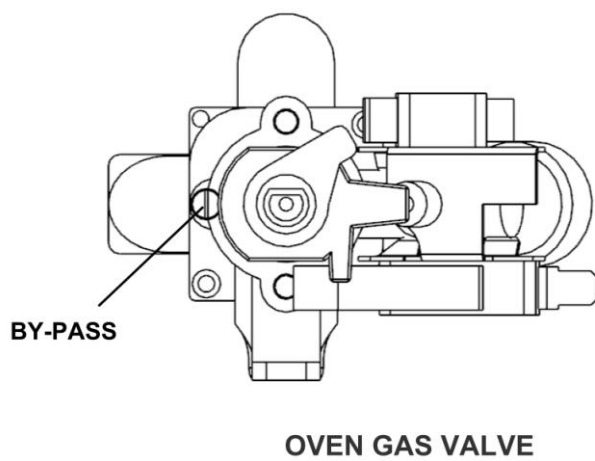


Fig. n° 11

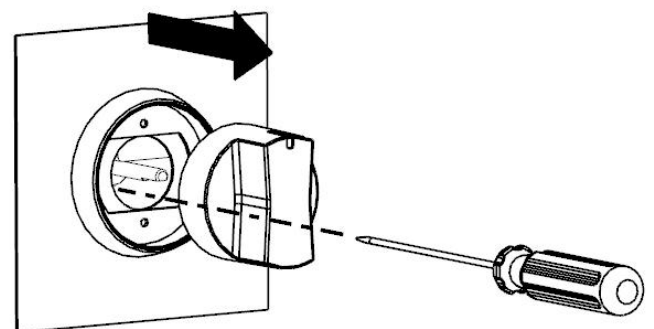


Fig. n° 11A

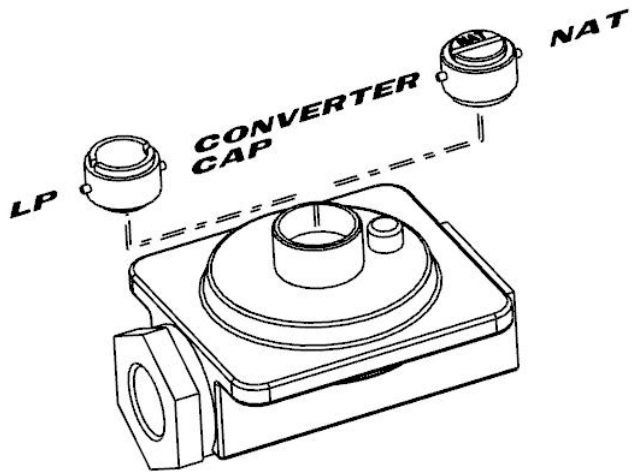


Fig. n° 12

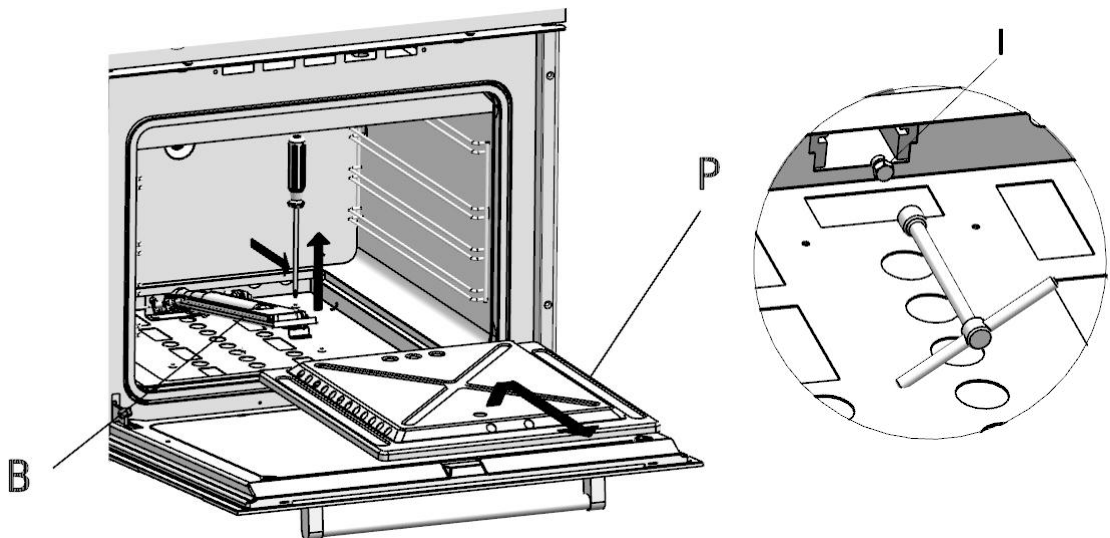


Fig. n° 13

Fig. n° 13A

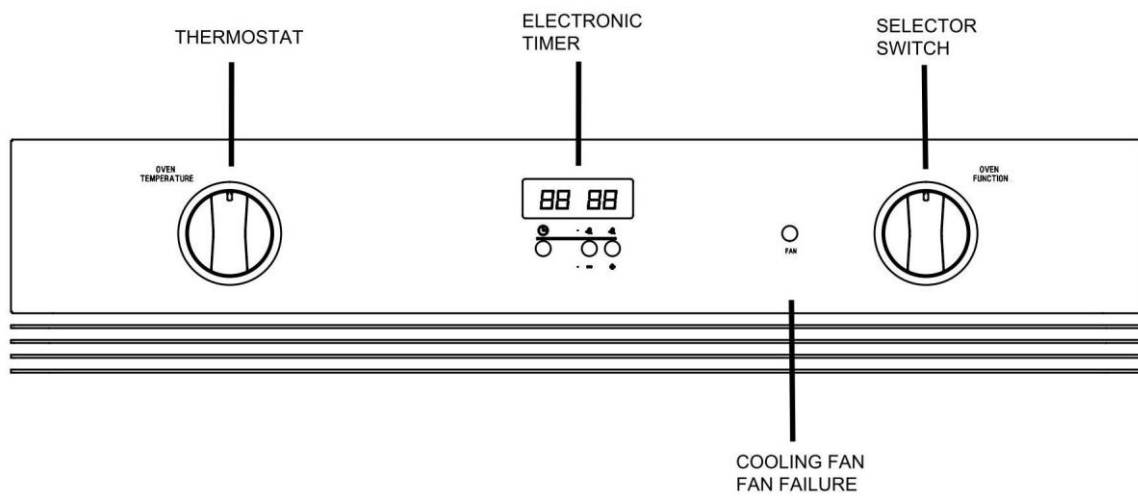
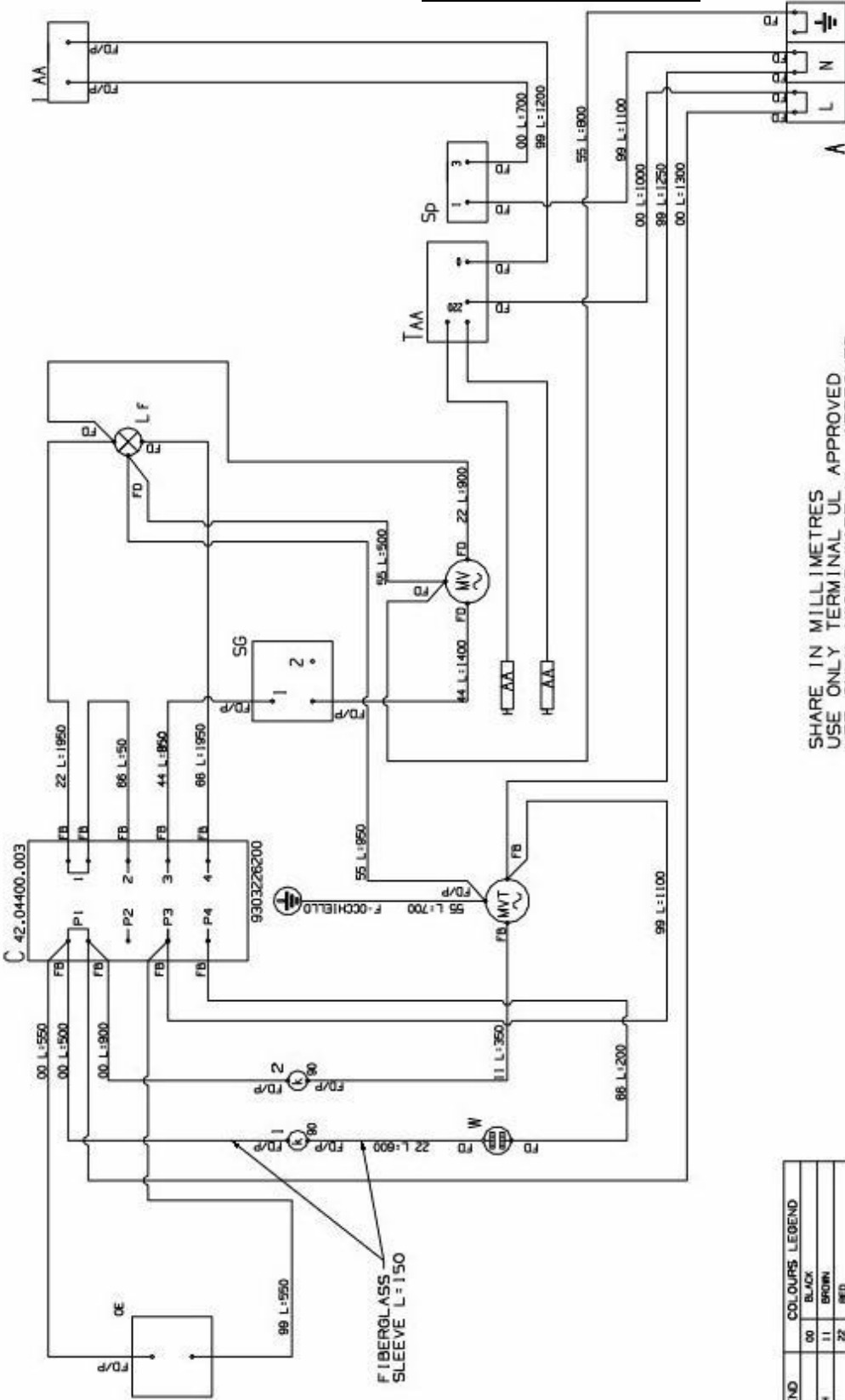


Fig. n° 14

WIRING DIAGRAM



SHARE IN MILLIMETRES
USE ONLY TERMINAL UL APPROVED
USE ONLY AWG18 WIRE UL. APPROVED

ELECTRICAL DIAGRAM

COMPONENT LEGEND	COLOURS LEGEND
A	00 BLACK
C	11 BROWN
T	22 RED
LF	33 ORANGE
OE	44 YELLOW
T1AA	45 GREEN-YELLOW
T2AA	55 GREEN
W	66 VIOLET
M	77 BLUE
CTAA	88 CYAN
SP	90 GREY
SS	89 WHITE
TA	SPARK MODULE
K	TEMP. SAFETY SWITCH

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 damage during handling or 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 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 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 metal components.

FELIX STORCH, INC.
770 Garrison Avenue
Bronx, NY 10474
Phone: (718) 893-3900
Fax: (844) 478-8799
www.summitappliance.com

SUMMIT

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

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