



Operation Manual  
For  
**Sodir**  
Finishing Ovens SEM-60/80 Q/VC



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## IMPORTANT SAFEGUARDS

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

1. Read all the instructions before use.
2. Do not touch hot surfaces; use handles or knobs.
3. To avoid electric shock, **do not immerse the power cord, or any part of the unit**, in any liquid.
4. Close supervision is necessary when any appliance is used, especially around children.
5. Unplug appliance from the electrical outlet when not in use, and before cleaning. Allow appliance to cool before installing or removing any parts or accessories, and before cleaning.
6. Do not operate any appliance with a damaged cord or plug, or if appliance should sustain damage, or malfunction in any way. In this event, return appliance to the nearest authorized service facility for examination, repair or adjustment.
7. The use of accessories and/or attachments not recommended by the appliance manufacturer may cause injury or damage to the appliance, and may void your warranty.
8. Do not use outdoors.
9. Do not allow the power cord to hang over the edge of a table or counter, or to be exposed to hot surfaces, as damage may occur.
10. Do not place appliance on or near a burner, or in a heated oven.
11. To disconnect an appliance, **first** turn all controls to the 'off' position; *then* unplug the power cord from the wall outlet.
12. Do not use appliance other than for its intended use.
13. SAVE THESE INSTRUCTIONS FOR LATER USE!

## INTRODUCTION

The **SODIR** model SEM-60 Q, SEM-60 VC, SEM-80 Q and SEM-80 VC finishing ovens are designed to offer quality finishing and broiling. The ovens are constructed using food service quality stainless steel and utilize infrared, quartz or vitro ceramic heating elements located in the movable top. The position of the counterweight-balanced top can be easily adjusted to maintain the desired distance from the food. The finishing ovens feature a pull out bottom tray with a removable wire rack. A four-position switch allows selection of the left, right, or all infrared heating elements indicated by two orange lights, adding convenience for the operator. The units come furnished with 4” legs. In addition, model SEM-60 may be wall mounted with wall mounting kit sold separately.

### *Specifications:*

<b>Model</b>	<b>Electrical</b>	<b>Plug Configuration</b>	<b>Breaker</b>
SEM-60 Q	208/240V, 1 PH, 2.8KW, 14/12	NEMA-6-20P	20A
SEM-60 VC	208/240V, 1 PH, 3KW, 15/13A	NEMA-6-20P	20A
SEM-80 Q	208/240V, 1PH, 3.9KW, 19/17A	NEMA-6-30P	30A
	208/240V, 3PH, 3.9KW, Red 6/4A, White 12/10A, Black 18/16A	CORD ONLY	10/20/30A
SEM-80 VC	208/240V, 1PH, 4.5KW, 22/19A	NEMA-6-30P	30A
	208/240V, 3PH, 4.5KW, Red 7/5A White 14/12A, Black 20/18A	CORD ONLY	10/20/30A

## INSTALLATION

The **SODIR** finishing ovens need to be connected to a grounded outlet of proper voltage, according to the electrical requirements table above. DO NOT place the unit in a damp area or near steam sources. Make sure that the exterior rear ventilation panel is not blocked. Maintain at least 6” clearance to each side and over the top of the finishing oven.

If over heat source, salamander MUST be installed on an insulated shelf.

Either 4” legs or optional 1” adjustable feet MUST be used at all times.

## **Locking Bolt Removal:**

To prevent shipping damage, the units are shipped with a locking bolt attached to the movable top counterbalance through a special cutout in the back panel of the unit. **THIS BOLT MUST BE REMOVED PRIOR TO ANY ATTEMPT TO MOVE THE TOP!** To remove the bolt, use a 10mm socket. Be careful not to tip the bolt downward after it is loose, as there is a sleeve over the bolt, which will fall into the unit.

Note: **DO NOT** discard the locking bolt. It may be needed if the unit needs to be relocated, or serviced.

## **OPERATION**

### *Finishing*

Select the heating power desired, using the front control knob. The infrared quartz models will generate temperatures over 600<sup>0</sup> F and the vitro ceramic models will generate temperatures over 1000<sup>0</sup> F, at the surface of the rack when in the lowest position. The units attain temperature within minutes, allowing the unit to be turned on intermittently when the need arises, rather than needing to be run constantly, allowing significant savings of electrical costs. Raise or lower the movable top to the desired position. The distance between the product and the heating elements, along with the number of working elements, will control the speed and intensity of broiling or finishing. Keeping about ½” of water in the bottom tray will quench drippings, and prevent food from sticking, making cleanup much easier.

### *Cleaning*

**WARNING: Disconnect (unplug) electrical power supply before cleaning**

Cleaning is very important in maintaining a safe and well working machine. Allow the finishing oven to cool before cleaning. Remove the rack and drip pan, and clean them separately using a damp cloth or sponge and mild liquid soap. Use a cloth dampened slightly with a soap and water mixture to clean all exterior stainless steel surfaces. Use a clean lint-free cloth to remove the excess water or soap.

**DO NOT use an abrasive sponge on exterior surfaces**

**DO NOT wash the finishing oven under running water**

**DO NOT spray the exterior housing with any liquid**

**DO NOT allow water to drip into the oven housing or onto electrical components**

You should inspect all parts on a regular basis to ensure that all is in proper working order. If a part is damaged, have the unit repaired by an authorized service agency prior to returning the unit to operation. If you have trouble locating a service agency in your area, please consult our website at <http://www.equipex.com/>, or call us at 1-800-649-7885 and ask for customer service.



## LIMITED WARRANTY

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

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

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

### **THE FOLLOWING ARE NOT COVERED UNDER WARRANTY:**

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

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

For service, please call **EQUIPEX** at 1-800-649-7885, menu option # 3

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