

Equipex SEM-60Q

Instruction Manual

EQUIPEX SEM-60Q COMMERCIAL COUNTERTOP FINISHING OVEN

Model: SEM-60Q



Introduction

This manual provides essential information for the safe and efficient operation, installation, and maintenance of your Equipex SEM-60Q Commercial Countertop Finishing Oven. Please read this manual thoroughly before operating the appliance and retain it for future reference.

The Equipex SEM-60Q is a 24-inch electric countertop finishing oven designed for commercial use. It features a movable top salamander, quartz tube heating elements, and stainless steel construction, capable of reaching temperatures up to 635°F. It is ideal for finishing, browning, broiling, or glazing various food items.



Figure 1: Front view of the Equipex SEM-60Q Commercial Countertop Finishing Oven, showcasing its stainless steel construction, movable top, and control knobs.

Safety Instructions

General Safety:

- Read all instructions before using the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plugs, or appliance in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off",

then remove plug from wall outlet.

- Do not use appliance for other than intended use.

Electrical Safety:

- Ensure the appliance is connected to a grounded outlet with the correct voltage (208/240V) and amperage (12.0/14.0 amps).
- The appliance uses a NEMA 6-20P plug. Ensure the receptacle matches.
- Do not use extension cords unless absolutely necessary and ensure they are rated for the appliance's power requirements.

Setup

1. **Unpacking:** Carefully remove the oven from its packaging. Inspect for any shipping damage. Report any damage immediately to the carrier and supplier.
2. **Placement:** Place the oven on a stable, level, heat-resistant countertop. Ensure adequate clearance around the unit for ventilation (minimum 4 inches on sides and rear). The unit dimensions are approximately 24 x 22 x 27 inches.
3. **Adjustable Legs:** The unit comes with 4-inch adjustable legs. Ensure all legs are securely tightened and adjusted to provide stability.
4. **Electrical Connection:** Before plugging in, verify that the electrical supply matches the specifications of the oven (208/240V, 60Hz, 1-phase, 12.0/14.0 Amps, 2.8kW). Connect the NEMA 6-20P plug to a dedicated, grounded electrical outlet.
5. **Initial Cleaning:** Before first use, wipe down all surfaces with a damp cloth and mild detergent. Rinse and dry thoroughly.

Operating Instructions

The SEM-60Q features a movable top salamander and quartz heating elements for precise cooking control.

1. **Power On:** Ensure the unit is properly plugged into the electrical outlet.
2. **Preheating:** Turn the control knob to the desired setting. The oven requires approximately 15 minutes to preheat and reach its maximum operating temperature of 635°F on the work surface.
3. **Loading Food:** Place food items on the pull-out bottom shelf with the wire rack. The open sides and front allow for easy access.
4. **Adjusting the Top:** The movable top allows you to adjust the distance between the heating elements and the food. This feature provides precise control for various applications such as melting, browning, broiling, or glazing. Use the handle to raise or lower the top section.
5. **Cooking:** Monitor the cooking process closely. The high temperature quartz elements provide rapid and intense heat.
6. **Power Off:** Once cooking is complete, turn the control knob to the "OFF" position. Unplug the unit from the wall outlet if it will not be used for an extended period.

Note: Always use heat-resistant gloves when handling hot food items or adjusting the oven's components during operation.

Maintenance

Regular cleaning and maintenance will ensure the longevity and optimal performance of your SEM-60Q oven.

1. **Daily Cleaning:**

- Ensure the oven is unplugged and completely cooled before cleaning.
- Remove the wire rack and pull-out shelf. Wash them with warm, soapy water, rinse, and dry thoroughly.
- Wipe down all stainless steel surfaces with a damp cloth and a mild, non-abrasive cleaner. Avoid using harsh chemicals or abrasive pads that could scratch the surface.
- Clean any food debris from the interior of the oven.
- Dry all surfaces completely to prevent water spots and corrosion.

2. **Periodic Inspection:**

- Regularly inspect the power cord and plug for any signs of damage.
- Check that all knobs and moving parts operate smoothly.
- Ensure the adjustable legs are stable and secure.

3. **Quartz Tube Heating Elements:** The quartz tubes are delicate. Avoid direct contact with water or cleaning solutions when hot. If cleaning is necessary, ensure they are cool and use a dry, soft cloth.

Troubleshooting

Problem	Possible Cause	Solution
Oven does not heat up.	Not plugged in.	Ensure unit is securely plugged in.
	Power outlet malfunction.	Test outlet with another appliance.
	Circuit breaker tripped.	Reset circuit breaker.
	Control knob not turned on.	Turn control knob to desired heat setting.
Uneven heating.	Food placed incorrectly.	Ensure food is centered on the rack.
	Unit not preheated sufficiently.	Allow full 15-minute preheat time.
Movable top is stiff or difficult to adjust.	Accumulation of debris.	Clean the tracks and moving parts thoroughly when the unit is cool.
	Mechanism requires lubrication (rare).	Contact qualified service technician if problem persists.

For issues not listed above, or if troubleshooting steps do not resolve the problem, contact a qualified service technician or the manufacturer's support.

Specifications

Feature	Detail
Model Number	SEM-60Q
Brand	Equipex
Product Dimensions	24 x 22 x 27 inches
Weight	165 Pounds

Feature	Detail
Power Requirements	208/240V, 60Hz, 1-phase, 12.0/14.0 Amps, 2.8kW
Plug Type	NEMA 6-20P
Highest Operating Temperature	635°F (on work surface)
Preheat Time	15 minutes
Heating Elements	Quartz Tube
Construction Material	Stainless Steel
Control Type	Knob
Included Components	Finishing Oven (with pull-out shelf and wire rack)

Warranty and Support

Warranty Information:

Specific warranty terms and conditions for the Equipex SEM-60Q Commercial Countertop Finishing Oven are provided by the manufacturer, Equipex. Please refer to the warranty card included with your product or visit the official Equipex website for detailed warranty coverage, duration, and registration procedures. Retain your proof of purchase for warranty claims.

Customer Support:

For technical assistance, parts, or service inquiries, please contact Equipex customer support. Contact information can typically be found on the manufacturer's website or on the product packaging.

When contacting support, please have your product model number (SEM-60Q) and serial number (if applicable) ready to expedite the process.

