



Item: _____
 Quantity: _____
 Project: _____
 Approval: _____
 Date: _____

Summit Electric Convection Oven

Models:

- SEM-100S1 SEM-100D1 SEM-200S1 SEM-200D1



Model SEM-100S1

Note: Ovens supplied with casters must be installed with an approved restraining device.

Standard Features:

- Summit 45 Solid State, Digital Controller 150°F-500°F (66°C-260°C) w/Pulse Fan & Cook 'n' Hold w/100 hour timer
- Auto-Cool Down and Auto Set Back feature
- Two-speed fan control (high, low and pulse) with 3/4 HP fan motor
- Total of 10.4 kW loading per oven cavity
- Stainless steel front, sides, top, and legs
- 60/40 dependent door design with double pane thermal window in left-hand door and interior lighting
- Porcelain enameled oven interior with coved corners
- 10-position rack guides with 5 racks
- Full length, stainless steel positive door closure
- Double deck models available, 200 models

- One year limited parts and labor warranty (USA and Canada only)
- Five year limited door warranty, excluding window (USA and Canada only)

Optional Features:

- Summit 45+ Solid State Digital Control with Cook 'n' Hold plus Core Probe
- Windows in both doors
- Stainless steel solid doors
- Stainless steel oven interior
- Extra oven racks
- Swivel casters, (4) w/ front brakes
- Low profile casters, (4) w/ front brakes (double ovens only)
- Open base with rack guides and shelf (stainless steel)
- Back enclosure (stainless steel)
- 460 volt, three phase
- Maximum security package available contact factory for details

Specifications:

U.S. Range Summit Full-Size Standard Depth, suffix S1 or Deep Depth, suffix D1 electric convection oven. 10.4 kW / cavity, 3/4 HP fan motor with two-speed fan speed control. Summit 45 Solid State, Digital Controller 150°F-500°F (66°C-260°C) w/Pulse Fan & Cook 'n' Hold w/ 100 hour timer. Auto Cool Down / Auto Set Back feature. Porcelain enameled oven interior with coved corners, five (5) oven racks and 10-position rack guides. All model interiors are 29" (736mm) W by 24" (610mm) H, depth is 24" (610mm) for standard depth and 28" (711mm) for deep depth. Stainless steel front, sides, top, and legs. 60/40 dependent door design with double

pane thermal window in left-hand door and interior lighting. 200 models are double deck units. Specify voltage if other than 115 volt, 60 Hz, 1 phase. UL, CUL Classified and NSF Listed.



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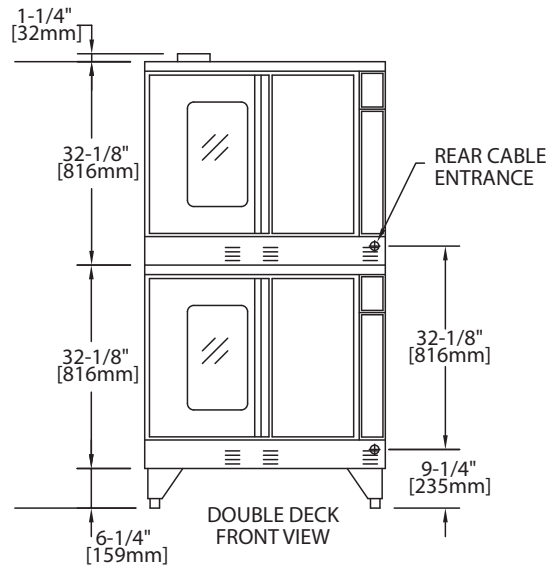
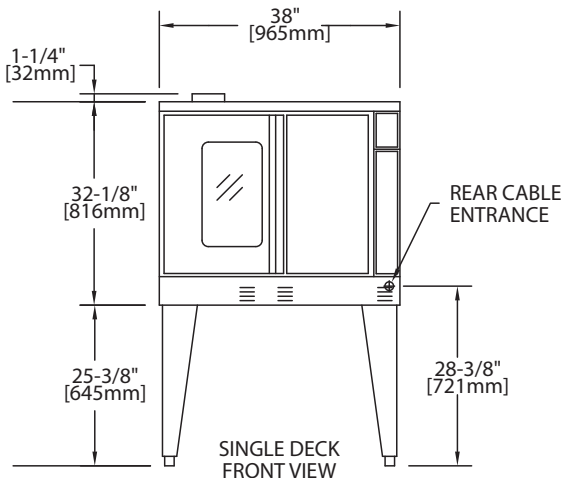
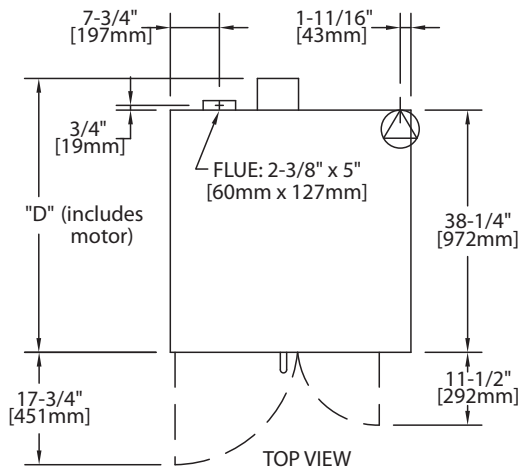
Model	Int. Dimensions :In (mm)			Ext. Dimensions: In (mm)			Ship Wt	Ship Dim.
	W	H	D	W	H**	D (w/motor)	Lbs/kg	Cubic Ft.
SEM-100S1	29 (736)	24 (610)	24 (610)	38 (965)	57-1/2 (1461)	41-1/4 (1048)	510/232	42
SEM-100D1	29 (736)	24 (610)	28 (711)	38 (965)	57-1/2 (1461)	44-1/2 (1130)	510/232	42
SEM-200S1	29(736)	24(610)	24(610)	38(965)	70-1/2 (1791)	41-1/4 (1048)	1024/464	84
SEM-200D1	29(736)	24(610)	28 (711)	38(965)	70-1/2 (1791)	44-1/2 (1130)	1024/464	84

** Height with or without with standard casters. Height with low profile casters (double deck) is 68-1/2" (1740mm).

Model	Total kW	Nominal Amperes Per Line, (includes 3/4 HP fan motor)										
		208V/1Ph	240V/1Ph	208V/3Ph			240V/3Ph			460V/3Ph		
				X	Y	Z	X	Y	Z	X	Y	Z
Single Deck	10.4	50	43	30	30	28	26	26	24	14	14	13
Double Deck* each oven	10.4	50	43	30	30	28	26	26	24	14	14	13

* Double Deck Models require individual power supply connections

Electrical specifications include motor requirements. 3/4, HP, 2-speed motor: 1725/1140 rpm, (60Hz); or 1440/950 rpm (50Hz)
Please specify electrical characteristics when ordering.



Installation Notes:			
Combustible & Non-Combustible Wall Clearances:			
Sides	1" (25mm)	Back	3" (76mm)
Entry Clearances: In (mm)			
Crated	44-1/2 (1130)	Uncrated	32-1/2 (826)

Many local codes exist and it is the responsibility of the owner and installer to comply with those codes.

These appliances are intended for commercial use by professionally trained personnel.

Form# SEM (03/25/11)