



Felix Storch, Inc.
SUMMIT Appliance
770 Garrison Avenue
Bronx, NY 10474

USE AND CARE GUIDE

Induction Cooktop, Model
SINC2B120



WARNING



TO REDUCE THE RISK OF FIRE OR ELECTRIC SHOCK,
DO NOT REMOVE TOP OR BOTTOM COVER.
NO USER-SERVICEABLE PARTS INSIDE.
INSTALLATION, REPAIR, AND REMOVAL SHOULD BE DONE BY
AUTHORIZED SERVICE PERSONNEL ONLY.

Before installation, record the model and serial number as found on the back of your cooktop. If you require service or call with a question, please have this information ready.

Model: _____

Serial Number: _____

Purchase Date: _____



Contents

Your SUMMIT Induction Cooktop	1
About Induction Cooking	1
Important Safety Instructions	2 - 4
Installation	5 - 7
Electrical Connection	8
How to Use Your Cooktop	9 - 12
Notes on Using Your Cooktop	12
Compatible Cookware	13
Cleaning Your Cooktop	14
Troubleshooting Guide	15 - 16
Warranty Information	17

Your SUMMIT Induction Cooktop

Thank you for purchasing one of SUMMIT's induction cooktops. This product is intended to provide you with many years of quality service. Please read this manual in its entirety to maximize the lifespan and performance of your appliance.

About Induction Cooking

When you turn on the power of your induction cooktop, coils inside produce a magnetic field underneath the glass ceramic surface. When the proper cookware is placed on top of a magnetized cooking zone, the magnetic field sends currents into the cookware, causing friction and generating instant heat inside your pot or pan.

We hope you enjoy the speed, efficiency, and safety of this appliance.

IMPORTANT SAFETY INSTRUCTIONS

Keep these instructions handy for future use. If lost, this manual is available from our website at www.summitappliance.com

Read all instructions carefully before installation and operation of the appliance. Failure to follow these warnings could result in a fire or explosion that causes property damage, personal injury or death. To reduce the risk of fire, electric shock or injury, take the following precautions:

Intended Use

- This appliance is for built-in or freestanding household use only.
- Do not use outdoors.
- Do not use the appliance to heat a room.

Cooking Safety

- Do not allow aluminum foil, paper or cloth to come in contact with a hot zone.
- Avoid preparing food in aluminum foil or plastic containers over the hot cooking zones.
- Protective liners - Do not use aluminum foil to line cooking zone, drip bowls or oven bottoms, except as suggested in the manual. Improper use of these liners may result in a risk of electric shock or fire.
- Do not allow pans to boil dry or empty.
- Never leave the cooktop unattended when in use.
- Always use the proper pot and pan size. The use of undersized cookware will expose a portion of the hot zone, which can result in ignition of clothing or personal burns.
- Always remove the covers on sealed or canned goods and before heating to avoid explosion.
- Close supervision is necessary when any appliance is used by or near children.
- Do not touch hot surfaces. Use dry pot holders to hold the handles of pots and pans.
- Use only dry potholders - moist or damp potholders on hot surfaces may result in burns from steam. Do not let the potholder touch hot heating elements. Do not use a towel or other bulky cloth.
- The appliance is manufactured in compliance with the relevant safety standard.
- Nevertheless, we strongly recommend that a person with physical or mental impairments not use the appliance unless accompanied by a qualified person. The same recommendation applies to children.
- When the unit is on, do not touch outside the control panel as the surface may contain residual heat.
- It is important to be aware that the unit's surface will remain hot for a short period of time after use. Do not touch hot surfaces.

Cleaning Safety

- Clean Cook-Top with Caution - If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burns. Some cleaners can produce steam or noxious fumes if applied to a hot surface.
- Do not use steam cleaners or high-pressure cleaners to clean the cooktop, as this may result in electric shock.

Condition of Unit

- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
- **Do Not Cook on Broken Cook-Top** – If cook-top should break, cleaning solutions and spillovers may penetrate the broken cook-top and create a risk of electric shock.

Environment of Unit

- To reduce the risk of fire, do not place any heating or cooking appliances beneath the appliance.
- To reduce the risk of fire, do not let any objects (glass, paper, etc.) obstruct the inlet under your cooktop.
- To reduce the risk of electric shock, do not mount unit over a sink.
- To reduce the risk of fire, do not store anything directly on top of the appliance surface when the appliance is in operation.
- Always have a working smoke detector in or near the kitchen.
- Do not leave lids or other metal objects such as knives, forks or spoons on the cooktop. If the cooktop is turned on, these objects can heat up quickly and may cause burns.
- Do not place rough or uneven objects on the units as they may damage the surface.
- If the cooktop is near a window, ensure that curtains do not blow over or near the unit.
- Do not use the cooktop as a work surface. Certain substances such as salt, sugar, or sand can scratch the glass ceramic surface.
- Do not store hard or pointed objects over the cooktop as they can damage the unit if they fall on top.
- Do not put detergents or flammable materials in the equipment installed under the cooktop.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Do not place the unit on or near a hot gas or electric burner or in a heated oven.
- While cooking any overflowed fat or oil on the cooktop may ignite. There is a risk of burning and fire; therefore, control the cooking process at all times.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Items with a magnetic field such as: radios, televisions, credit cards, cassette tapes etc., can affect the unit.
- The marked electrical rating should be at least as great as the electrical rating on the appliance.
- To prevent accidents and achieve optimal ventilation, allow for sufficient space around the cooking area.
- Do not store items of interest to children in cabinets above the range or on the backguard of a range - children climbing on the range to reach items could get seriously injured.

- Use proper cookware size - This appliance is equipped with two cooking zones of different sizes. Choose cookware with a flat bottom large enough to cover the unit heating surface. The use of undersized cookware will expose a portion of the heating surface where direct contact may be made and cause serious injury. Compatible cookware will improve efficiency.
- To reduce risk of burns, ignition of flammable materials, and spillage due to unintentional contact with cookware, the cookware handles should be turned inward and not extend over adjacent heating surface.
- Wear proper apparel - loose fitting or hanging garments should never be worn while using the appliance.

Power Cord Safety

- To protect against electric shock, do not immerse cord, plugs, or main body in water or any other liquid.
- Do not let cord hang over edge of table or counter.
- Do not allow cord to touch hot surface.
- A short power supply cord or detachable power supply cord should be used to reduce the risk of becoming entangled in or tripping over a longer cord.
- Unplug from outlet when not in use and before cleaning. Allow to cool before performing any maintenance or repairs.
- 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.
- The cord should be arranged so that it will not drape over the countertop where it can be pulled on by children or tripped over.

Service and Repair Safety

- Do not repair or replace any part of the appliance unless specifically recommended in the manual. All other services should be referred to a qualified technician.
- There are no user serviceable parts on this appliance. Only an authorized service representative should attempt to service your cooktop.

This product may not be treated as household waste. Instead it should be handed over to the applicable collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

SAVE THESE INSTRUCTIONS

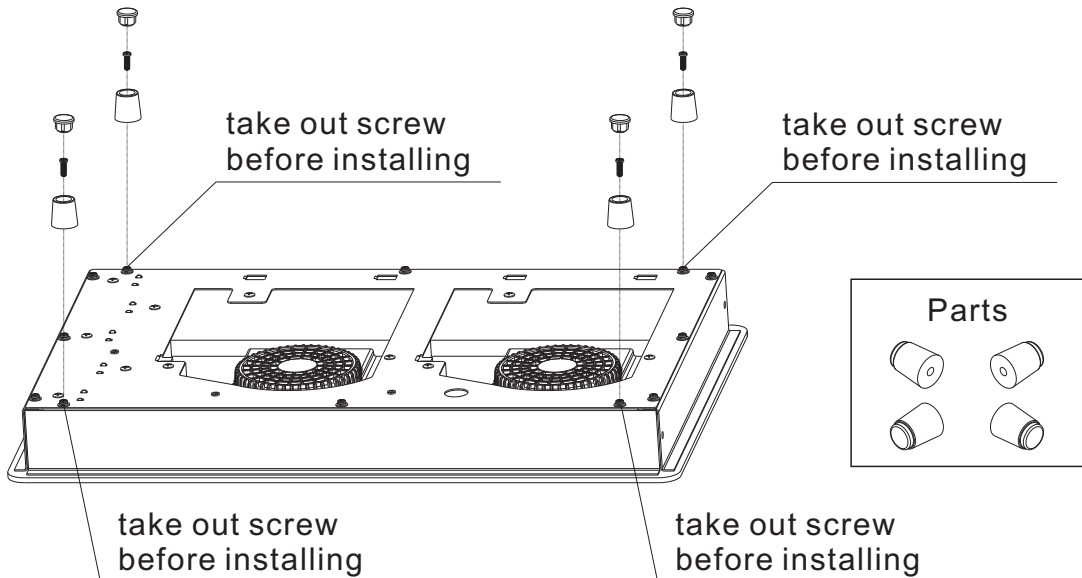
SUMMIT APPLIANCE

Felix Storch, Inc.

Installation

USE ---- COUNTERTOP

Please find **4 feet** in the packaging, you can screw them into the bottom of the unit, then the unit can be used directly on the countertop.



USE ---- DROP-IN

This appliance is not user serviceable. Installation must be completed by a qualified technician.

Cooktop Installation

1. Cut an opening in the counter surface. Refer to the drawings on the following pages for appropriate dimension sizes and follow these instructions:
 - Keep a minimum of 2 inches of space free of two side around the opening.
 - Select heat-resistant table material to avoid damage caused by heat radiation.

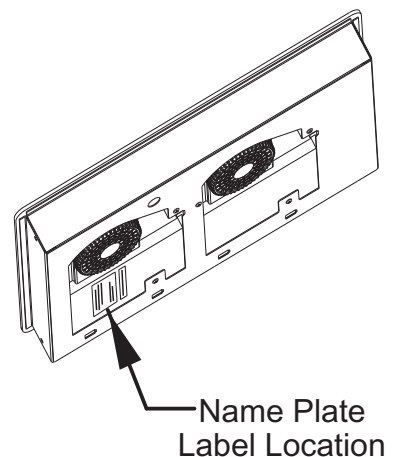
- Ensure that the underside of the induction cooktop is well ventilated and the air inlet is not blocked.
 - The distance between the cooktop and any cupboard above the appliance should be at least 30 inches.
2. After cutting the opening, remove any shavings or other loose material that may interfere with the appliance's operation.
 3. **IMPORTANT NOTE:** Do not seal the cooktop to the countertop. It must be removed if service is necessary.
 4. **IMPORTANT NOTE:** For unframed installation, adhere foam strip to the outer edge of the glass, not the support frame.

Before installing the cooktop

1. Ensure that cooktop is turned OFF.
2. Visually inspect the cooktop for damage.
Also make sure all cooktop screws are on tight.
3. Place the cooktop into the countertop cutout.

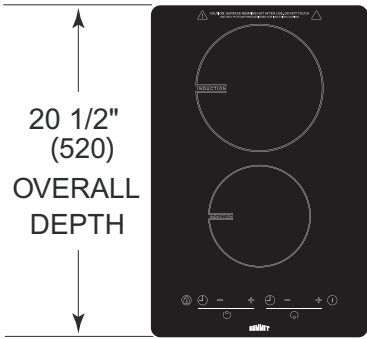
Model and Serial Number Location

The serial plate is located under the cooktop. When ordering parts for or making inquiries about your cooktop, always be sure to include the model and serial numbers and a lot number or letter from the serial plate on your cooktop.

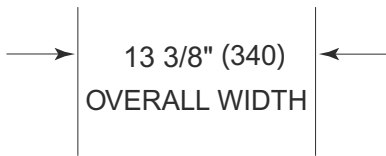


Installation

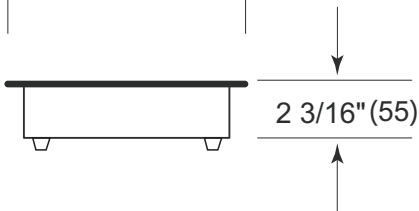
MODEL SINC2B120
120V 60Hz
1800W



20 1/2"
(520)
OVERALL
DEPTH



13 3/8" (340)
OVERALL WIDTH



2 3/16" (55)

Overall Dimensions

MODEL SINC2B120

Overall Width 13 3/8"(340)

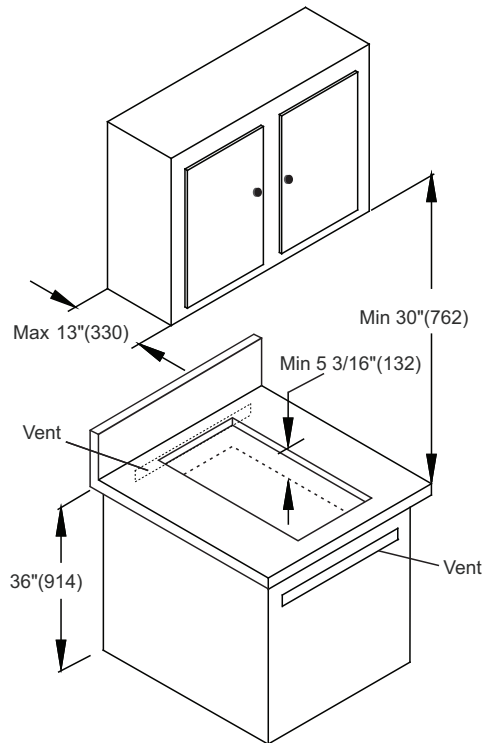
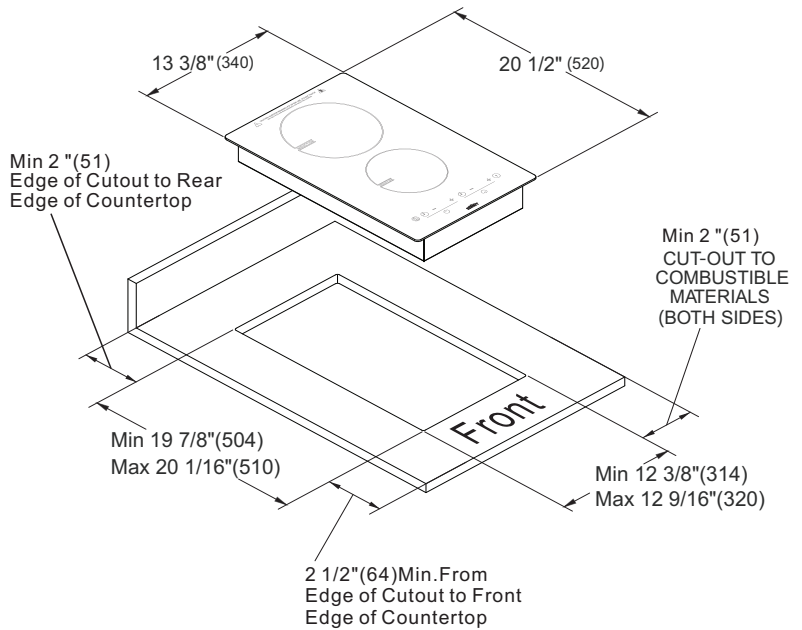
Overall Depth 20 1/2"(520)

Overall Height 2 3/16"(55)

Minimum Height Clearance 5 3/16"(132)

Cut-Out Depth Min 19 7/8"(504) / Max 20 1/16"(510)

Cut-Out Width Min 12 3/8"(314) / Max 12 9/16"(320)



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Electrical Connection

Note: This appliance must be installed in accordance with National Electrical Codes, as well as all state, municipal and local codes. The correct voltage, frequency, and amperage must be supplied to the appliance from a dedicated grounded circuit which is protected by a correctly sized circuit breaker or time delay fuse. Appliance voltage, frequency, and amperage ratings are listed on the product rating plate.

For model SINC2B120, plug the cord into a grounded outlet.

Model	Voltage	Frequency	Minimum Circuit Breaker Amperage	Total Watts
SINC2B120	120	60	20	1800

To test the connection:

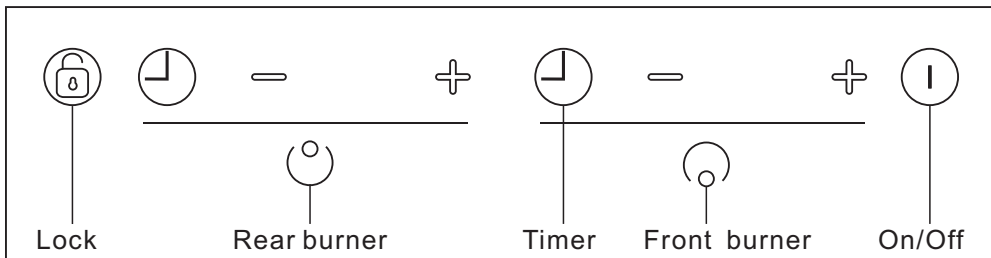
1. Clear the surface of the countertop.
2. Clean cooktop surface.
3. Plug the cord into an electric socket.
4. Verify that the appliance is functioning properly.

How to Use Your Cooktop

Getting Started

Before operating your induction cooktop, clean the surface (see **CLEANING YOUR COOKTOP** for instructions) to remove any foreign substances that may remain from packaging, shipping and installation.

The following illustration shows a typical control panel for an induction cooktop:



Upon inserting the power plug into an electric socket, the induction cooktop will make a “beep” sound once, and all the digital lights on the cooktop will blink once, then the indicator light will turn on above the “Lock” key, indicating the unit enters into the **Standby and Lock Mode**.



Standby Mode

In the **Lock Mode**, press “Lock” key, the unit will make a “beep” sound once and lock light will turn off, indicating the lock has deactivated. The unit is now on standby mode.



Lock

Activating the Child Safety Lock when the cooktop is in the standby mode: Child Lock prevents activation of any sensor key, except for the “Lock” key, so you must deactivate the child lock, then press the “ON/OFF” key to enter into **Readiness Mode**.



Activating the Child Safety Lock during cooktop use: Child Lock prevents activation of any sensor key, except for the “ON/OFF” key and the “Lock” key.

A. Manual: Press the Lock key to activate the function. The unit will make a “beep” sound and the indicator light will turn on above the Lock key. The controls are now locked.

B. Automatic: The induction cooktop will automatically enter into Lock mode if any key is not pressed within 5 minutes. The unit will make a “beep” sound and the indicator light will turn on above the “Lock” key when the automatic Lock mode is activated.

Switch off the lock

While in Lock mode, press the Lock key to deactivate the function. The indicator light will turn off.

Turning Off Unit

- a. When use of the specific element is complete, press “-“ key until the digital display reads “0” and blinks for 60s. The desired element will shut off.
- b. When use of the cooktop is complete, press the “ON/OFF” key. “ON/OFF” light will turn off, indicating the unit is now in the standby mode.

Note: Please do not pull the power plug until the cooling fan has stopped.

Readiness Mode

While in the **Standby Mode**, press the “ON/OFF” key; it will make a “beep” sound once and “ON/OFF” light is lit up, indicating that the induction cooktop functions are ready to use. The unit will automatically return to standby mode and “ON/OFF” light turn off if heating zone is not turned on within 30 seconds.

Heating

Place cookware on the cooktop. Please select from the Power Setting to begin cooking.

- + 0 Power Setting Mode: This function cooks at power (wattage) settings. When the unit is in the **Readiness mode**, if you would like to turn on desired element, press “+” key once, the specific digital display will show “0” and be blinking. Press “+” key secondly within 60s to enter into level 4 directly, then you can press “+” or “-“key to select desired power level. The unit will automatically return to standby mode if the second “+” key is not chosen within 60 seconds. If the user wants to set the timer for the unit to shut off automatically, please refer to the Set Timer method. Heating power level settings:

Level Power	0	1	2	3	4	5	6	7	8
Rear 1800W	0	300 <small>(500W ON6S OFF4S)</small>	500	700	900	1100	1300	1500	1800
Front 1300 W	0	300 <small>(500W ON6S OFF4S)</small>	500	700	900	1100	1300		

Note: This function is equipped with safeguards against parching. The unit might shut off automatically when this function is used for frying, stir-frying, grilling and other high temperature cooking formats.

Power sharing

When both burners are on, one of the two burners would not have a power level higher than level 6. Both of them together would not be more than Max 8.

If only one burner is on, the heating zone can maintain its full heat setting. But when operating both burners, their combined total is Max 8, meaning that when operating the two burners at the same time, they’ll self adjust levels accordingly. When you increase the power of one side, the power output of the other side will reduce automatically if their combined total is more than Max 8(i.e., one side is at 5, the other burner automatically reduces power to level 3, creating a total max 8 setting).

Set Timer mode

The automatic timer settings range from 1 minute to 99 minutes. (**Note:** there is no “seconds” and “hours” display, only minutes.)

When the unit is in the cooking mode, press the “Timer” key. The “Timer” indicator light is lit up, indicating the cooktop has entered Set Timer Mode; the digital display reads “00” and blinking. Press “+” or “-” key to set the desired number, then press “Timer” key to complete setting. (Setting is also complete if neither the “+” nor “-” key is pressed for 10 seconds.) Once the Timer is set, the Minute Timer begins the countdown and digital display will stay on the previous power setting. Once the Minute Timer reaches “00”, the cooktop will sound “beep” and the specific heating element will shut off automatically.

To Cancel timer: While in timer status, press “Timer” key; the digital display shows countdown time. Then press “+” or “-” key until the digital display reads “00” and timer display will blink for 10 seconds and then go off. The timer is no longer active.

Hot Surface Indicator



After using any of the cooking zones, the cooktop will remain very hot. Even after turning off the entire unit, the surface of the cooktop will remain hot for some time. The display for the cooking zones will show an “H” to warn the user that the surface is hot to the touch. (The temperature of heating zone is more than 140°F.) Wait until the “H” is no longer displayed to clean the unit. You may turn the unit back on even if the “H” is displayed.

Notes on Using Your Cooktop

This appliance will get hot during use and will remain hot for a time after use.

Never heat empty cookware. This can damage both the cookware and the appliance.

Remember to turn off cooktop after use.

Keep unit away from a gas range or other heat source. If the surrounding temperature is too hot, the cooktop will stop heating.

Make sure to wipe off water from the bottom of the pot before heating.

Use caution when boiling water. During the boiling process, hot water may splash out.

Compatible Cookware

The quality of your cooking is dependent on the cookware you use. Because induction cooking requires a magnetic vessel for heating, only certain materials can be used on your cooktop.

Proper Cookware

Flat-bottom pots or pans with diameter from 12 to 26 cm (4.7 to 10.83 inches) made from the following:

- Magnetic stainless steel
- Cast iron
- Enameled iron
- Nickel

Improper Cookware

Pots or pans with or made of the following CANNOT be used on your cooktop:

- Non-magnetic stainless steel
- Bottom measuring less than 12 cm (4.7 inches)
- Pot with stands
- Heat resistant glass
- Ceramic container
- Copper
- Aluminum

If you are unsure about the usability of your cookware, simply take a magnet (such as one on your refrigerator) and hold it under the bottom of your pot or pan. If the magnet sticks, the cookware CAN be used on the induction cooktop.

Cleaning Your Cooktop

After each use, unplug or turn off the power and let your unit cool down completely. When it is cool to the touch, apply approximately 1 teaspoon (5 ml) of nonabrasive cleaner to the surface of the ceramic glass with a lightly dampened cloth. Use a second cloth to remove any remaining cleaner residue. Wipe dry with a dry cloth.

Do NOT use the following to clean your unit:

- Glass cleaners which contain ammonia or chlorine bleach as these materials may stain the cooktop
- Caustic cleaners that may etch the surface
- Abrasive cleaners
- Metal scouring pads and scrub sponges
- Powdery cleaners containing chlorine bleach
- Flammable cleaners such as lighter fluid or WD-40

Note: Sugary products can damage the ceramic glass surface. If dry sugar, sugar syrup, tomato products, or milk spills on the surface DURING heating, clean immediately.

Metal Marks and Scratches

1. Be careful not to slide pots and pans across your cooktop. It will leave metal markings on the cooktop surface. These marks are removable using a ceramic cooktop cleaner with cleaning pad for ceramic cooktops.
2. If pots with a thin overlay of aluminum or copper are allowed to boil dry, the overlay may leave black discoloration on the cooktop. This should be removed immediately before heating again or the discoloration may be permanent.

Note: If the ceramic glass top of the cooktop is broken, turn off the unit; the cooktop glass will have to be replaced. In this case, contact Summit Appliance for assistance.

Troubleshooting Guide

If you encounter the following problems while using your cooktop, check the guide below to see if you can correct the problem yourself before calling for assistance:

Problem	Possible Cause	Solutions
<ul style="list-style-type: none"> • Cooktop does not work 	<ul style="list-style-type: none"> • Cooktop controls are locked • Power outage 	<ul style="list-style-type: none"> • Make sure Lock mode is turned off • Check house lights to confirm power outage
<ul style="list-style-type: none"> • Cooktop does not heat 	<ul style="list-style-type: none"> • No cookware or improper cookware placement on the cooking zone • Incorrect cookware size for the selected cooking zone • Cookware is not properly resting on cooking zone • Incorrect Cooking Zone selected • No power to cooktop 	<ul style="list-style-type: none"> • Make sure that the cookware is centered on the cooking zone, and that cookware is also of correct type for induction cooking. See COMPATIBLE COOKWARE • The bottom of the cookware must be large enough to cover Cooking Zone completely. See COMPATIBLE COOKWARE • Cookware bottoms must be flat and centered on the Cooking Zone. See COMPATIBLE COOKWARE • Make sure the correct control is ON for the Cooking Zone being used • See “Cooktop does not work” above
<ul style="list-style-type: none"> • Cooktop turns off while cooking 	<ul style="list-style-type: none"> • Cooktop internal heat sensor has detected high temperature inside the cooktop, activating automatic shut off • Liquid or object on the controls area 	<ul style="list-style-type: none"> • Make sure the cooktop vents are not blocked • The cooktop features an automatic shutoff feature that turns off the entire cooktop if any Cooking Zone has been on continuously for 2 hours • The cooktop control panel may register liquids or objects obstructing the panel, which can cause the cooktop to shut off. Clean up spills or remove objects and restart the unit

<ul style="list-style-type: none"> • Power sharing 	<ul style="list-style-type: none"> • When two heating zones are turned on, will create a total max 8 setting 	<ul style="list-style-type: none"> • See POWER SHARING
<ul style="list-style-type: none"> • The fans keep running for one minute after the unit has been switched off 	<ul style="list-style-type: none"> • The electronics are cooling down 	<ul style="list-style-type: none"> • This is a normal occurrence
<ul style="list-style-type: none"> • “E0” appears in the digital display 	<ul style="list-style-type: none"> • IGBT overheating 	<ul style="list-style-type: none"> • Turn off unit to allow IGBT to cool. Restart unit
<ul style="list-style-type: none"> • “E1” appears in the digital display 	<ul style="list-style-type: none"> • No cookware found or improper placement of cookware on the cooking zone 	<ul style="list-style-type: none"> • Make sure that the cookware is centered on the cooking zone, and that it is also induction compatible. See COMPATIBLE COOKWARE
<ul style="list-style-type: none"> • “E2” appears in the digital display 	<ul style="list-style-type: none"> • Supplied voltage to cooktop is too low 	<ul style="list-style-type: none"> • If the voltage of the power supplied to the cooktop is too low, it cannot operate properly and will show this error code. This may be caused by reduced voltage being supplied to the house circuit. If connections are correct and the supplied voltage returns to normal, the code will disappear
<ul style="list-style-type: none"> • “E3” appears in the digital display 	<ul style="list-style-type: none"> • Supplied voltage to cooktop is too high 	<ul style="list-style-type: none"> • If the voltage of the power supplied to the cooktop is too high, it cannot operate properly and will show this error code. This may be caused by increased voltage being supplied to the house circuit. If the connections are correct and the supplied voltage returns to normal, the code will disappear
<ul style="list-style-type: none"> • “E7” appears in the digital display 	<ul style="list-style-type: none"> • NTC1 Break off 	<ul style="list-style-type: none"> • Turn the cooktop OFF; then pull plug out for about 30 seconds. Then re-insert the plug and turn the cooktop on using the POWER pad. If the error message is still displayed, call for service
<ul style="list-style-type: none"> • “E8” appears in the digital display 	<ul style="list-style-type: none"> • NTC1 Short circuit 	
<ul style="list-style-type: none"> • “E9” appears in the digital display 	<ul style="list-style-type: none"> • NTC2 Break off 	
<ul style="list-style-type: none"> • “EE” appears in the digital display 	<ul style="list-style-type: none"> • NTC2 Short circuit 	

If your unit is still not functioning properly, call SUMMIT toll-free at 800-932-4267 to speak with a representative.

Warranty

FELIX STORCH, INC.
770 Garrison Avenue
Bronx, NY 10474
718-893-3900

SUMMIT LIMITED WARRANTY

SUMMIT Appliances warrants this product to be free from defects in materials and workmanship for a period of one year from the date of original purchase or delivery. Any parts determined to be defective will be replaced by SUMMIT at no charge to you. Plastic parts, liners, and outer cabinets are warranted to be manufactured to commercially acceptable standards and free from defects at the time of delivery.

This limited warranty does not apply to:

1. Improper installation
2. Customer misuse, negligence or damage
3. Incorrect electrical current
4. Products with serial number altered or removed
5. Products sold or used outside the fifty United States or District of Columbia
6. Commercial or industrial users
7. Damage to this product from accidents, alterations, failure to follow instructions, fire, floods, earthquakes, war, civil disturbance or Acts of God.

SUMMIT is not liable for consequential or incidental damage.

MAIL WARRANTY CARD TO:

Felix Storch, Inc.
SUMMIT APPLIANCE DIV.
770 Garrison Avenue
Bronx, NY 10474

Printed in China



FACTORY REGISTRATION CARD

THANK YOU FOR PURCHASING A QUALITY SUMMIT APPLIANCE

SUMMIT Model No. _____ Serial No. _____

Customer's Name _____ Date of Delivery _____

Address _____ Apt No. _____

City _____ State _____ Zip _____

Dealer's Name _____ City _____ State _____

Is this unit for: Private Home Apartment Office Other _____

Reason for selecting this unit: Dealer Recommendation Features Size Price

Other _____

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Felix Storch, Inc.