



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

USE AND CARE GUIDE

Induction Cooktop, Models
SINC1110
SINC2220
SINC424220
SINC430220



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: _____

Contents

<i>Your SUMMIT Induction Cooktop</i>	<i>1</i>
<i>About Induction Cooking</i>	<i>1</i>
<i>Important Safety Instructions</i>	<i>2 - 3</i>
<i>Installation</i>	<i>4 - 9</i>
<i>SINC1110.....</i>	<i>5</i>
<i>SINC2220</i>	<i>6</i>
<i>SINC424220</i>	<i>7</i>
<i>SINC430220</i>	<i>8</i>
<i>Electrical Connections</i>	<i>9</i>
<i>How to Use Your Cooktop</i>	<i>10 - 11</i>
<i>Notes on Using Your Cooktop</i>	<i>11</i>
<i>Proper & Improper Cookware</i>	<i>12</i>
<i>Cleaning Your Cooktop</i>	<i>13</i>
<i>Troubleshooting Guide</i>	<i>14</i>
<i>Warranty Information</i>	<i>15</i>

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 these instructions carefully before installation or 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:

Safety During Installation

- This appliance must be installed by a qualified technician.
- Have the professional installer show you the location of the circuit breaker or fuse.
- Do not place the unit on or near a hot gas or electric burner or in a heated oven.
- See INSTALLATION for additional safety requirements.

Intended Use

- This appliance is for built-in household use only. Do not use outdoors or free-standing.
- 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.
- 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 before heating to avoid explosion.
- Do not touch hot surfaces. Use dry pot holders to hold the handles of pots and pans.
- Close supervision is necessary when any appliance is used by or near children.

Cleaning Safety

- When cleaning with a wet sponge or cloth, be careful to avoid burns from steam.
- Do not clean the unit when it is still hot. Some cleaners may produce noxious fumes when applied to a hot surface.

Condition of Unit

- Do not operate any appliance with a damaged cord or plug.
- Do not cook on a broken cooktop, as cleaning solutions and spills may penetrate the break and create the 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 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 unit 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.

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.

For SINC1110 only: This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

Service and Repair Safety

- There are no user serviceable parts on this appliance. Only an authorized service representative should attempt to service your cooktop.

Installation

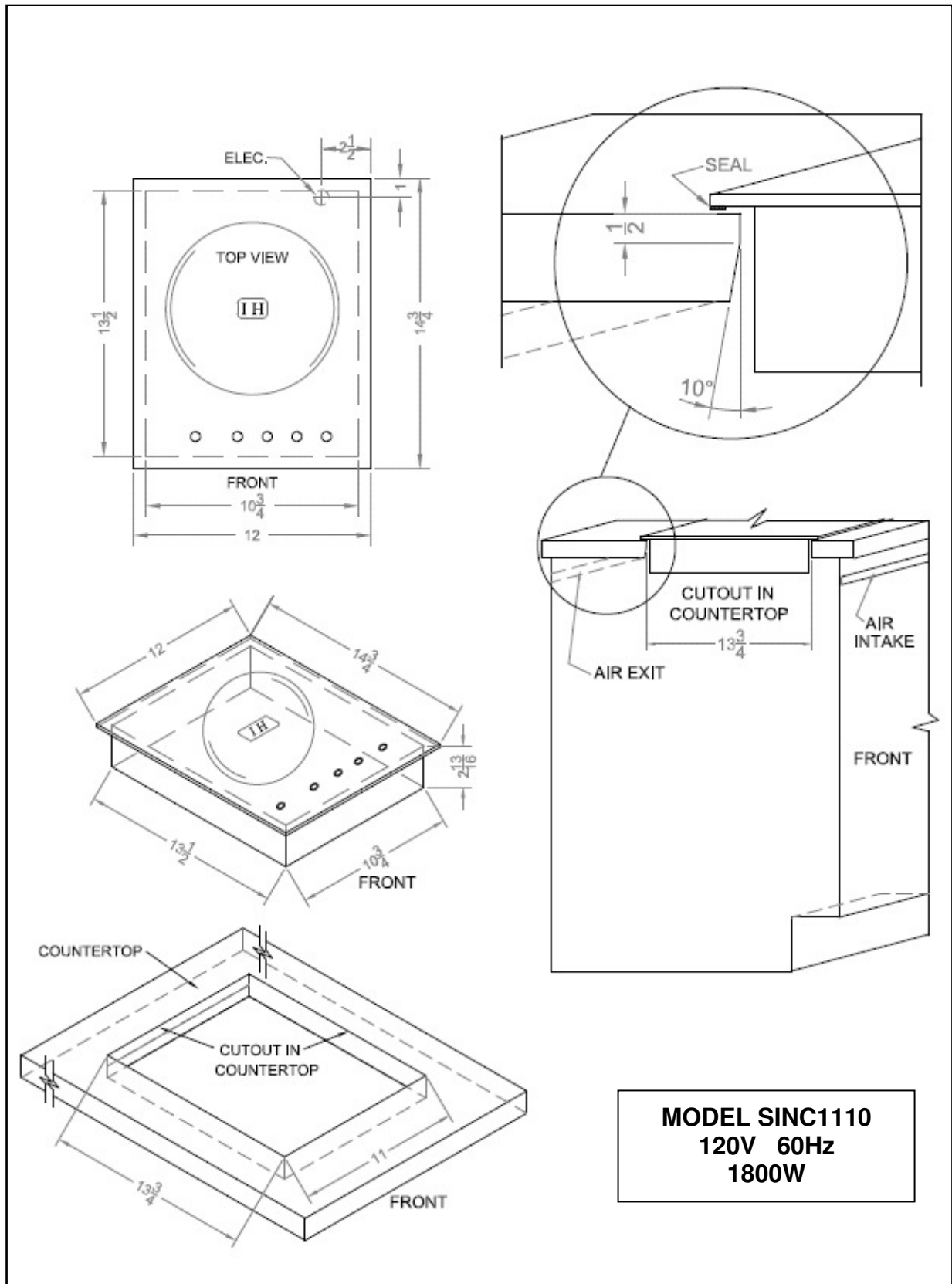
This appliance is not user serviceable. Installation must be completed by a qualified professional.

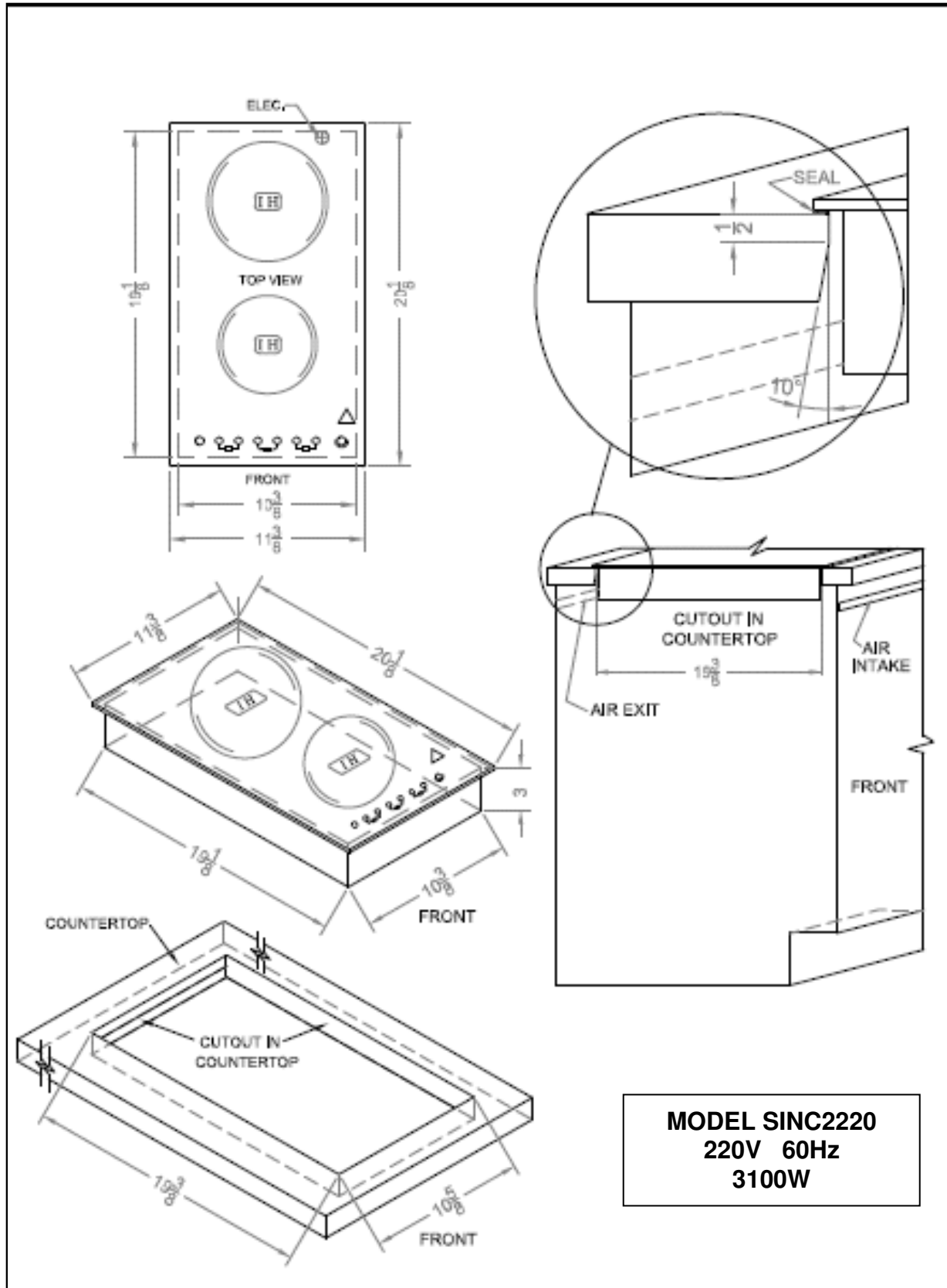
Before Installation

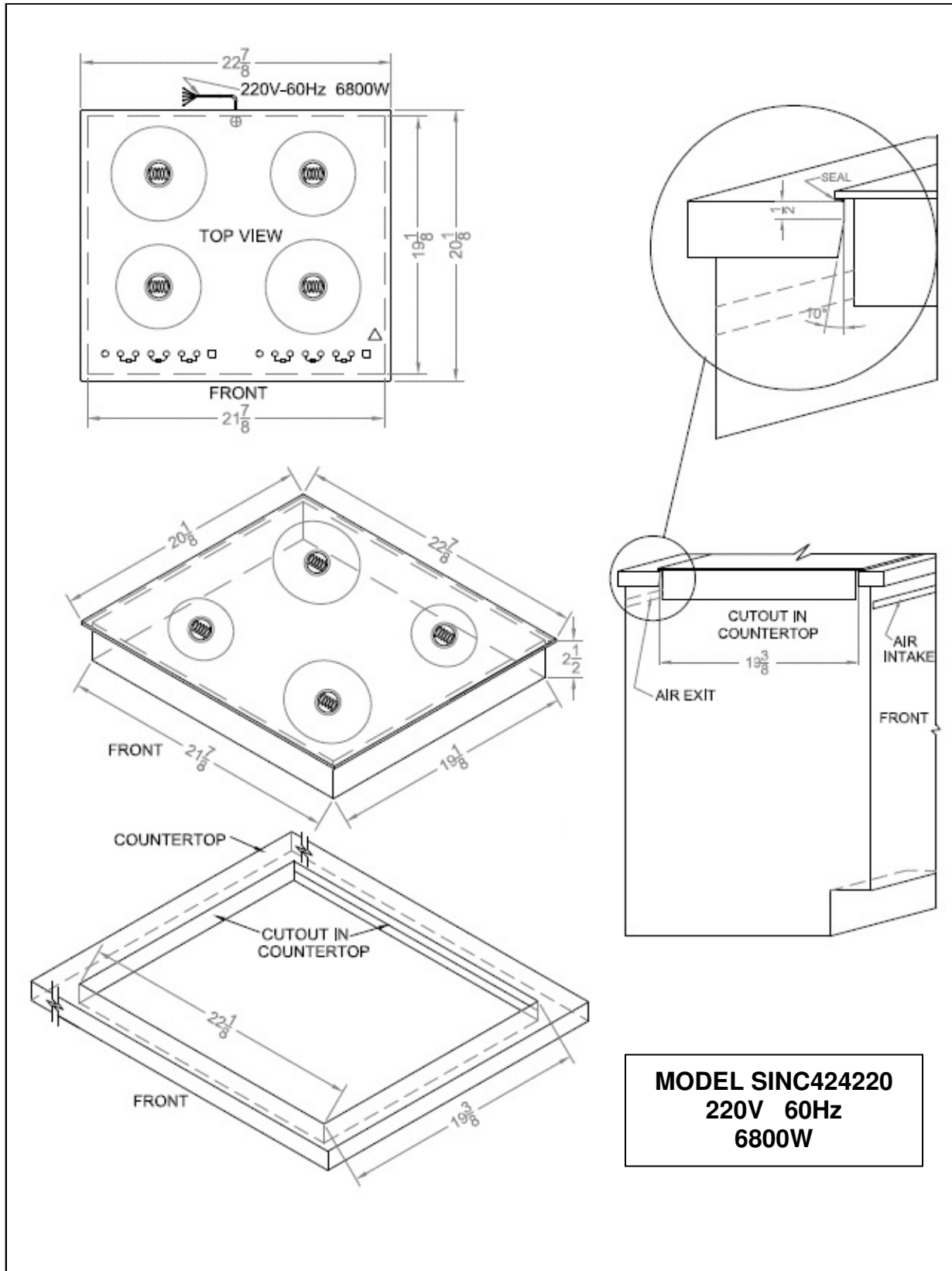
- ✓ Ensure that cooktop is turned OFF.
- ✓ Record the model and serial numbers located on the rating plate on the underside of the cooktop. You may need these numbers in case of future repairs.

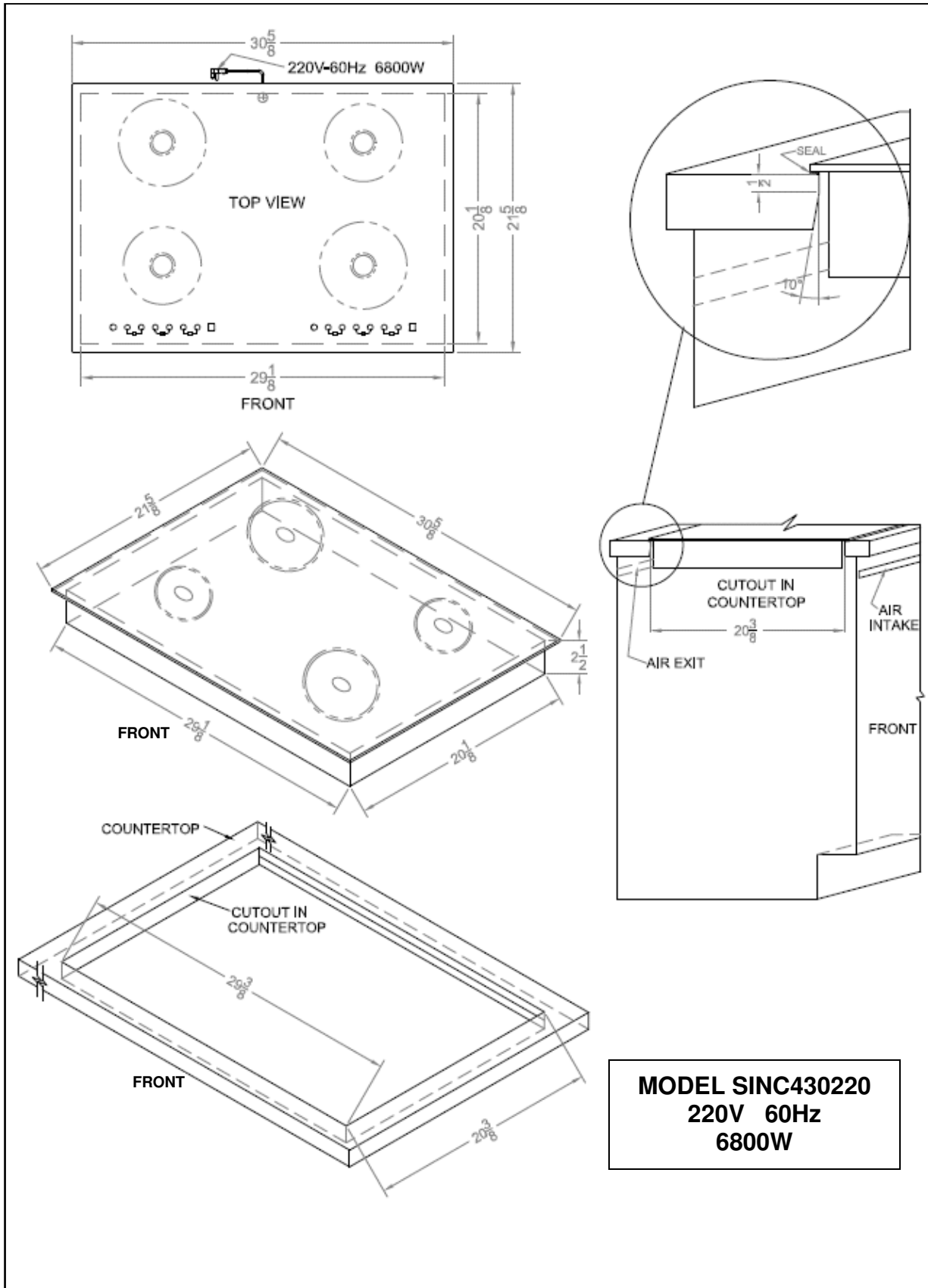
Cooktop Installation

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 around the opening.
 - Make sure the thickness of the counter surface is at least 1¼ inches.
 - 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 hotplate 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. Apply suitable waterproof sealant to secure the cooktop in place and to prevent the influx of water, food, and other foreign substances.
4. Gently insert the cooktop into the cutout and secure.









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 the SINC1110, plug the cord into a grounded outlet.*
- *For the SINC2220, SINC424220, and SINC430220 models, attach the leads to a power supply.*

Model	Voltage	Frequency	Minimum Circuit Breaker Amperage	Total Watts
SINC1110	120	60	20	1800
SINC2220	220	60	15	3100
SINC424220	220	60	35	6800
SINC430220	220	60	35	6800

To test the connection:

1. Clear the surface of the cooktop.
2. Clean cooktop surface.
3. Turn on power supply.
4. Verify that the appliance is functioning properly.

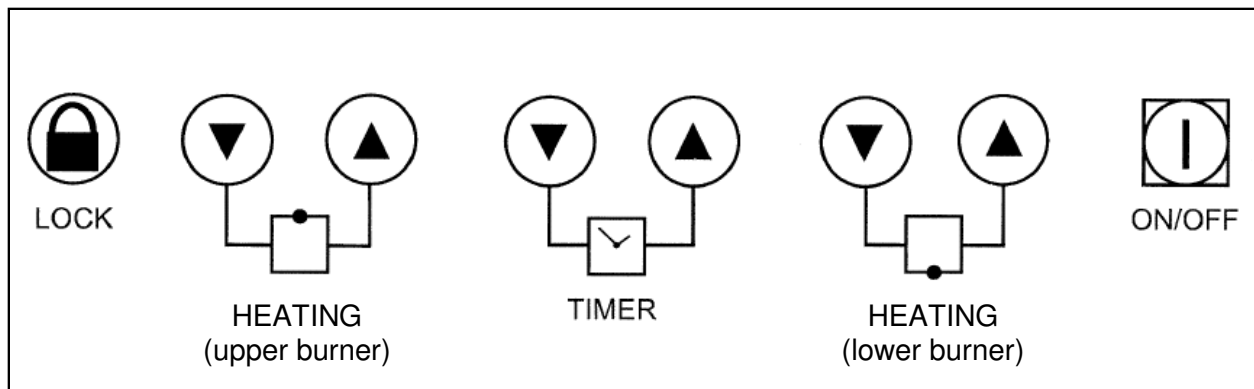
How to Use Your Cooktop

1. 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.

Place usable cooking utensils in the center of the cooking zone and plug the appliance in. The instruction power light will illuminate.

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



ON/OFF refers to the appliance power, while HEATING and TIMER refer to specific functions.

2. Heating

HEATING is the default function of the induction cooktop. When pressing ON/OFF, the heating light will illuminate and the cooktop will heat the cookware at 1200W. The heat can be adjusted by touching ▲ and ▼. There are eight levels of power from 1 to 8, with 8 being the highest.

3. Timer

When pressing TIMER, the light of the TIMER and also the HEATING light will illuminate accordingly. The cooktop will enter the Time Setting mode. The timer can be adjusted from 0 to 180 minutes for model SINC1110 (and from 0 to 99 minutes for the other models) by pressing ▲ and ▼. Five seconds after setting, the window will automatically shift to the HEATING mode display.

To view the countdown time, press TIMER again. The display window will show you the remaining time.

5. Lock

Models manufactured prior to 2009 include a child lock that prevents you from changing the settings while the appliance is turned on. This child lock does NOT prevent the appliance from being turned on.

Models manufactured in and after 2009 contain child locks that will prevent the cooktop power from turning on when touched in locked mode. To unlock, touch the LOCK key again.

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. If left on, the ventilator will continue to operate, causing a waste of energy.
- 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.

Proper & Improper 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:

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

Troubleshooting Guide

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

Error Message	Possible Causes	Solution
E0	There is no pan on the unit. Pan is not induction-capable.	Use an induction-friendly pan (see PROPER & IMPROPER COOKWARE).
E1	The temperature of internal components is too high. There is a temperature testing circuit failure.	Clear/unblock ventilation slots. Let the device cool off for a few minutes. If the error message remains on display after the device has cooled off, contact an authorized repairman.
E2	The pan is empty. The temperature of the pan is too high. There is a temperature testing circuit failure.	Check that the pan is not empty. Remove the cookware from the cooktop. Let the device cool off for a few minutes and try again.
E3	The voltage is unusual.	Let the device cool off for a few minutes and try again.

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

Rev 03/29/12



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 _____

SUMMIT APPLIANCE

Felix Storch, Inc.

SCHOTT CERAN® Use & Care Guide

Your SCHOTT CERAN® cooking surface is developed to be easy to use and to look great. The following hints and tips will help you to keep it that way for a long time to come. SCHOTT CERAN® cooktop panels can stand up to plenty of wear and tear if you follow the simple instructions provided in this manual.

SCHOTT CERAN® is made of exceptionally durable, long-lasting glass ceramic. The flat surface lets you move pots and pans around safely with almost no risk of spills or overturning.

SCHOTT CERAN® cooking surfaces are easy to clean

Tip: Clean your SCHOTT CERAN® cooking surface regularly, preferably after each time you use it.

1. First remove any burnt-on deposits or spilled food from your SCHOTT CERAN® cooking surface with a suitable metal razor scraper (similar to scraping paint off of your windowpanes in your home - it will not damage the decorated cooking surface). Hold the scraper at approximately a 30° angle to the cooktop. For your safety, please wear a mitt potholder while using the metal scraper.
2. When the cooking surface has cooled down apply a few dabs (about the size of a dime) of an approved cleaner in each burner area and work the cleaning cream over the cooktop surface with a damp paper towel as if you were cleaning a window.
3. As a final step, clean with clear water and wipe the cooktop surface with a clean, dry paper towel.



Important: If any sugar or food containing sugar (preserves, ketchup, tomato sauce, etc.), a plastic item or kitchen foil accidentally melts on the hot surface of your cooktop, remove the molten material **IMMEDIATELY** with a metal razor scraper (it will not damage the decorated cooking surface) while the cooking surface is still hot to avoid the risk of damage to the SCHOTT CERAN® surface. For your safety please wear a mitt potholder while cleaning the hot cooking surface.

The following cleaners were successfully tested and approved by SCHOTT for CERAN® cooking surfaces:

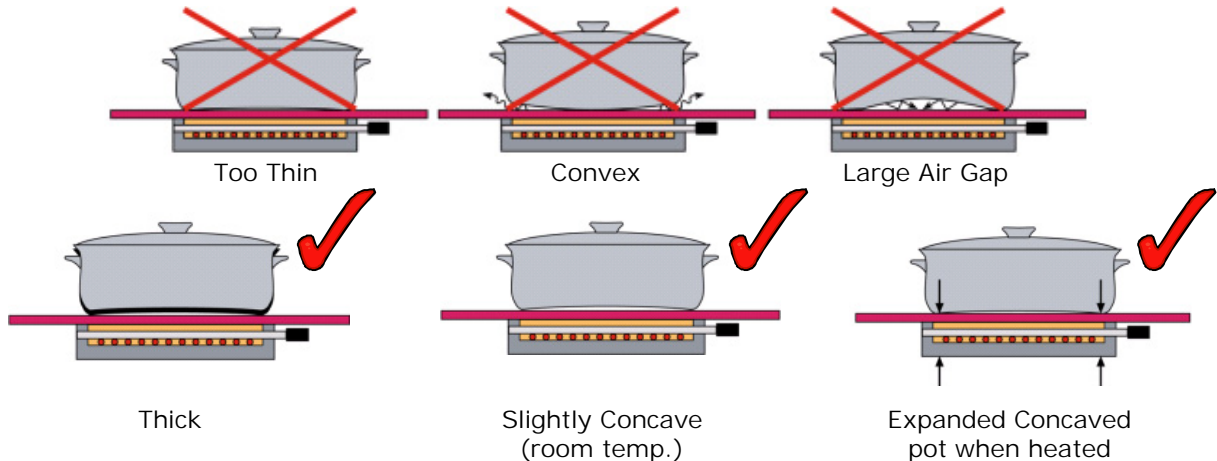
Cleaning creams

- § Weiman CookTop Cleaning Cream (www.weiman.com)
- § Cerama Bryte (www.ceramabryte.com)
- § Whirlpool Cooktop Cleaner (www.whirlpool.com/accessories)
- § Hope's Cooktop Cleaning Cream (www.camden-industrial.com)
- § Easy-Off 3 in 1 Glass Top Cleaner Spray (www.easyoff.com)

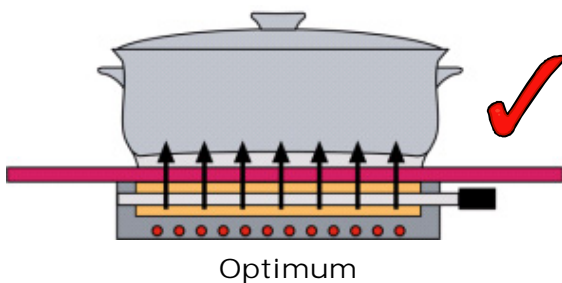
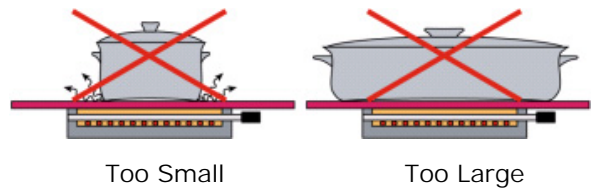
!!! Do not use abrasive sponges or scouring pads of any type. Corrosive cleaners such as oven sprays, cleaners containing chlorine or ammonia and stain removers should not be used.

Using the correct pots and pans

The bases of pots and pans should be slightly concave at room temperature, as it slightly expands when it gets hot. This ensures that it sits flush with the cooking surface resulting in the most efficient use of the heat.



Please ensure that the pan base is the same size as the cooking zone.



For best cooking results use stainless steel or enameled steel pots & pans. The base of stainless steel pans with sandwich bottoms should be 4-6 mm thick and the base of enameled steel pans should be 2-3 mm thick.

Glass ceramic cookware is not really suitable because of its poor heat conductance and its potential to scratch the cooking surface.

Pots and pans with copper and/or aluminum bases are not recommended because they are softer than the cooking surface and tend to leave small particles, which are difficult to remove. If those particles are not immediately removed with an appropriate cleaning agent, they may burn onto the surface and mar its appearance.

Every pan base should be clean, dry and ridge-free to prevent any residue from burning onto the cooktop panel, scratching or other damage or deposits (such as lime specks).

Scratches resulting from daily use are quite harmless and only impair the visual effect. There is no need to worry if something spills or boils over. Even burned-on food can be easily removed using the metal scraper. Please make sure that all deposits are removed before the cooking surface will be used again.

Following these simple hints will ensure that your SCHOTT CERAN® cooking surface will look good for a long time to come.