

INSTRUCTION MANUAL for 2-Burner Cook Top Model B41602



Felix Storch, Inc. Summit Appliance Division 770 Garrison Avenue Bronx, NY 10474 www.summitappliance.com Please read these instructions in their entirety before installation and use of your cook top. SAVE THIS MANUAL FOR FUTURE REFERENCE.

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Technical Information

Model Number: B41602

Description: 2-burner ceramic glass cook top

Electrical Requirements: 240V AC, 60Hz

Power Rating: 1200 watts (each burner)

Diameter of each burner: 6"

Overall Dimensions: 21" x 12" x 25%"

Cutout Dimensions: 20" x 103/4" with 1/4" radius

Installation Instructions



Important! Save this documentation for review by local inspector.

Important! This appliance must be properly installed and grounded by a qualified technician.

STEP #1

Unpacking the Cook Top

Carefully unpack the cook top from its shipping container. If possible, keep the original shipping carton and protective packaging in the event the unit has to be returned for service.

Verify and identify the package contents. The following should be included in the carton. If any components are missing or damaged, call SUMMIT immediately.

Ceramic glass cook top • Mounting brackets
(1) Package of mounting screws • Ceramic cook top cleaner



Important! Do not remove the clear plastic covering film on the ceramic glass until cook top is ready to install.

For future reference, please record the Serial Number of your cook top here:

Check the Electrical Supply Requirements

This product must be installed in accordance with national, state and local electric codes. Here are the electrical requirements for Model B41602:

Maximum Connected Load: 2400 watts

Required Power Supply Input: 240VAC/10A/60Hz

Minimum Wire size: #12AWG

The supply must be from an individual grounded circuit that is protected by a circuit breaker and rated per the specifications as shown above.



Warning: If the electric power supply does not meet the product specifications, consult with a licensed electrician before proceeding with installation.

Countertop Preparation

Please read this section prior to making cutout for cook top.

It is important to plan ahead for installation of the cook top, keeping the following dimensions in mind. (Please refer to Figure A.)

- A 13 inches maximum depth of overhead cabinets
- B 36 inches is minimum height of countertop above floor
- C The minimum flat countertop surface that the cook top will rest upon must be equal to or greater than the overall cook top dimensions (refer to the following page for overall cook top dimensions).
- D 30 inches minimum clearance between the top of the cooking surface and the bottom of an unprotected wood or metal cabinet or 24 inches minimum clearance when the bottom of wood or metal cabinet is protected by not less than 1/4 inch thick flame retardant millboard covered with not less than No. 28 MSG sheet steel, 0.015-inch-thick stainless steel,

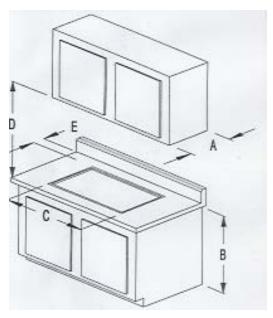


Fig. A

- 0.024-inch-thick aluminum or 0.020-inch-thick copper.
- E 1-inch minimum from backsplash of countertop to edge of glass (refer to the following page for overall cook top dimensions).

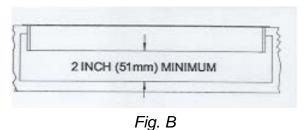
Do Not Install Closer Than 1/2 Inch (12 mm) from Any Adjacent Surface.



Warning: To eliminate the risk of burns by reaching over heated surface units, avoid having cabinet storage space located above surface units. If cabinet storage is to be provided, the risk can be reduced by installing a range hood that projects horizontally a minimum of 5" beyond the bottom of the cabinets.

Before making the countertop cutout, check for clearance. Check to see if the cook top will clear the front and side walls of the base cabinet. It is also important to provide enough ventilation.

Adequate ventilation of the space below the countertop must be provided to ensure proper operation of the cook top. Heat transferred from the cook top bottom pan during operation will overheat an improperly ventilated area.



Allow a 2" minimum clearance between the bottom of the metal pan of the cook top and any combustible surface located below, i.e.: the upper edge of a drawer installed below the cook top (see Figure B). Failure to provide proper clearances and ventilation may result in a fire hazard.

Cook top dimensions and countertop cutout dimensions are shown in Figure C.

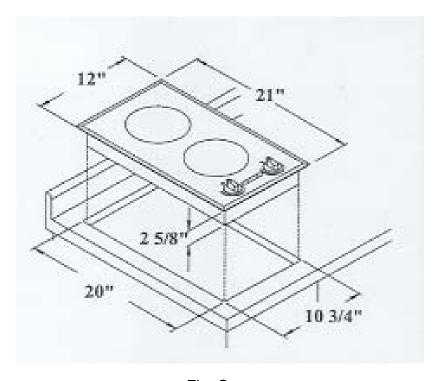


Fig. C

Note: When making the countertop, **radius** the corners of the cutout (1/4" radius is typical). This will prevent cracking of the countertop. Follow the countertop manufacturer's instructions regarding the minimum corner radius and reinforcement of corners.

Installing the Cook Top (Figure D below)

There are two mounting brackets supplied with the glass ceramic cook top. These brackets are designed to hold the cook top firmly in place. The cook top does not have a metal frame and should be bedded to the countertop using a soft bedding compound that will prevent damage if later removal for service is necessary. We recommend a very small bead of silicone sealant.

Attach the two mounting brackets supplied with the cook top (as shown below) to the inside vertical surface of the cutout. The brackets are to be mounted on opposing sides. Center the bracket in the opening, flush with the countertop, and secure with long self-tapping screws that are provided. Position the cook top in the cutout opening and press firmly on all sides to seal the frame into the bedding compound. Secure the cook top to the brackets from underneath with the small sheet metal screws that are supplied.

BE CAREFUL NOT TO OVERTIGHTEN THE SCREWS.

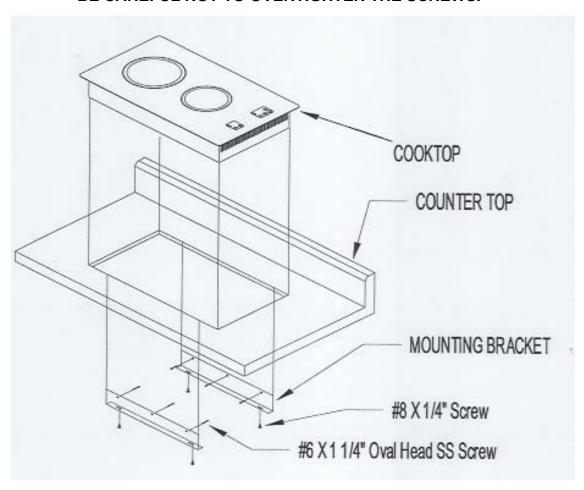


Fig. D

Electrical Connection

Before proceeding further, verify that the power supply is disconnected. Verify that the appropriate electrical supply requirements have been met. Please refer to the table on page 4 for appropriate electrical requirements. The cook top is supplied with a 48-inch long conduit for a connection to an accessible junction box. The conduit consists of three insulated wires. There is a hot lead conductor (black insulated-tinned copper), one insulated ground conductor (green insulated-tinned copper) and a neutral conductor (white insulated-tinned copper).

Attach conductor wires to residence wiring in accordance with national, state and local electric codes.



Warning - Grounding

The entire appliance must be grounded at all times when the electrical power supply is on. Do not ground the appliance with the neutral house supply wire (white). A separate ground must be used.

STEP #6

Final Preparations Prior to Use

Remove the plastic film from the cook top. Clean the cook top before you use it for the first time. A thorough cleaning with a recommended cook top cleaner (*Cerama Brite Ceramic Cook Top Cleaner*) will provide a clean, shiny coating on the cook top surface.

The next section of the manual covers cook top use, maintenance, safety and service information.

Please keep these instructions with your cook top for future reference.

SAFETY INSTRUCTIONS

Read this section BEFORE operating the cook top.

The cook top, like all appliances, has the potential to create safety problems through careless and improper use. Please observe all of the following safety precautions.

Proper Installation

Be sure your appliance is properly installed and grounded by a qualified technician.

- Never use your appliance for warming or heating the room.
- Do not leave children alone.

Children should never be left alone or unattended in the area where the appliance is in use. They should never be allowed to sit or stand on any part of the appliance. Do not store items of interest to a child in cabinets above cook top. Children climbing on the cook top to reach such items could be seriously injured.

Wear proper clothing/apparel.

Loose-fitting or hanging garments should never be worn while using the appliance.

USER SERVICING

Do not repair or replace any part of the appliance. If service ever becomes necessary, this appliance should be serviced by **AUTHORIZED PERSONNEL ONLY** or call **SUMMIT Customer Service** at 1-800-932-4267.

- Keep flammable materials away from cook top.
- Do not store plastic material (such as plastic utensils) in storage areas beneath cook top.

Plastic items with low melting temperatures should not be stored under, over or near the cook top.

Do not soak removable heating elements.

Heating elements should never be immersed in water.

Do not use water on grease fires.

Smother fire or flame or use dry chemical or foam-type extinguisher.

Use only dry potholders.

Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch the heating elements on the appliance. Do not use a towel or other bulky cloth in place of a potholder.

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. Immediately contact an authorized service center or call SUMMIT Customer Service at 1-800-932-4267.

Clean cook top with caution.

If a wet sponge or cloth is used to wipe spills on a hot cooking surface, be careful to avoid steam burns. Some cleaners produce noxious fumes if applied to a hot surface. Read the cleaner label for details prior to using.

DO NOT TOUCH HEATING ELEMENTS

The heating elements on the cook top may be hot even if they are dark in color. These areas may be hot enough to cause burns. Never touch heating elements until they have had sufficient time to cool. Likewise, never allow clothing or flammable materials to come in contact with heating elements or cook top surfaces until they have had sufficient time to cool. Other surfaces of the appliance may become hot enough to cause burns.

Use proper pan size.

This appliance is equipped with two 6"-diameter surface units. Select utensils having flat bottoms large enough to cover the surface unit heating element. The use of undersized utensils will expose a portion of the heating element to direct contact and may result in ignition of clothing. Proper relationship of utensil to burner will also improve efficiency.

- Never Leave Surface Units Unattended at High Heat Settings.
 Boil-over causes smoking and greasy spillovers that may ignite.
- Utensil Handles Should Be Turned Inward and Not Extend Over Adjacent Surface Units.

To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the handle of a utensil should be positioned so that it is turned inward, and does not extend over adjacent surface units.

Please keep these instructions with your cook top for future reference.

DO NOT DISCARD
THESE INSTRUCTIONS

Operation

READ SAFETY INSTRUCTIONS BEFORE OPERATING YOUR APPLIANCE.

The cooking surface areas of your glass ceramic cook top are identified by permanent patterns in the cook top. The appliance is easy to maintain and easy to clean. Keeping the cook top at top performance can be achieved by following the simple guidelines for use and cleaning below:

Cookware

Chances are that your existing cookware will work just fine with your glass ceramic cook top. Cooking on a glass ceramic cook top does not require special pots or pans. Since cookware plays an important role in cooking efficiency and convenience, keep in mind the following information when selecting your cookware.

The cookware should have a flat bottom. Although glass and other types of cookware can be used, metal cookware with thick, smooth, flat bottoms will generally conduct the heat well. Aluminum and stainless steel cookware usually works best. Avoid cookware with shaped and rounded bottoms as well as utensils that warp when heated.

Use cookware of the correct diameter only. The base of the pot or pan should be about as wide as the cooking zone on which it is used – not much wider or much narrower. By using utensils with the correct diameter, you should achieve maximum heating efficiency with the shortest possible boiling times.

Be certain that both the cook top panel and the bottom of your pots and pans are clean and dry before use. By doing so, you will help prevent scratches and stains.

Heating Elements

This cook top contains ribbon-type, radiant heating elements. The radiant elements will "light up" about 4-5 seconds after being turned on. The special design of these elements directs the heat up through the ceramic glass, providing efficient cooking. Temperature limiters are included in each element to ensure that the safe operating temperature of the ceramic glass top is not exceeded. The temperature limiter will cycle the radiant element off to prevent exceeding the maximum safe surface temperature.

Knobs & Indicator Lights

The cooking area controls are known as "infinite" controls. This type of control has an infinite selection of heat settings. The control settings begin at low and increase heat output by cycling the heating elements between "off" and full power as you turn the knob clockwise. The heating elements will stay at full power for longer periods and at zero power for shorter periods as you turn the knob clockwise, thus controlling the heat output.

There are a series of lights that provide indications of burner operation and hot surfaces. These lights are located adjacent to the control knobs. When the control is in the "on" position, a red light is lit indicating which burner is on.

For your safety, we have incorporated a "HOT" indicator light. When lit, this light indicates that some part of the glass ceramic cook top is too warm to touch or place articles upon. Do not place articles other than cookware on the cooking surface while this light is glowing.

<u>Cleaning</u>

To help ensure that your cook top stays clean, follow these easy-care tips:

- Clean the cook top before you use it for the first time. A thorough cleaning with our recommended cook top cleaner (*Cerama Brite Ceramic Cook Top Cleaner*) will provide a coating on the cook top prior to its first use. A sample is included with your cook top.
- Always remove food spills, grease spatters and metal rub-off from cookware.
 A razor blade scraper or the equivalent works well to remove spillovers.
- Clean the cook top with a paper towel or a clean, soft cloth and a recommended cleaner. After cleaning, always wipe the cook top with a clean, damp cloth to avoid cooked-on cleaner residue. Wipe the cook top dry.
- Do not use a dish towel or sponge to wipe off the cook top. A film may be left by the detergent and may cause discoloration of the cook top surface.
- Avoid abrasive scouring cleaners of any kind. Also avoid using plastic, nylon or metal cleaning pads. They may scratch or melt onto the cook top.
- Avoid chemical cleaners such as chlorine bleach, ammonia, hydrofluoric acid or chemical oven cleaners. They can etch or discolor the surface.
- Do not let anything that melts plastic, aluminum foil, sugar, etc., come into contact with the cook top surface when it is hot. Should something melt onto the surface, *immediately* move it to a cool area of the cook top with a razor blade scraper and then remove it from the cook top as soon as possible.

ONE YEAR LIMITED WARRANTY

Within the 48 contiguous United States, for one year from the date of purchase, when this appliance is operated and maintained according to instructions attached to or furnished with the product, warrantor will pay for factory-specified parts and repair labor to correct defects in materials or workmanship. Service must be provided by a designated service company. Outside the 48 states, all parts are warranted for one year from manufacturing defects. Plastic parts, shelves and cabinets are warranted to be manufactured to commercially acceptable standards, and are not covered from damage during handling or breakage.

ITEMS WARRANTOR WILL NOT PAY FOR:

- Service calls to correct the installation of your appliance, to instruct you how to use your appliance, to replace or repair fuses or to correct wiring or plumbing.
- Service calls to repair or replace appliance light bulbs or broken glass shelves. Consumable
 parts (such as filters) are excluded from warranty coverage.
- Damage resulting from accident, alteration, misuse, abuse, fire, flood, acts of God, improper
 installation, installation not in accordance with electrical or plumbing codes, or use of products
 not approved by warrantor.
- Replacement parts or repair labor costs for units operated outside the United States.
- Repairs to parts or systems resulting from unauthorized modifications made to the appliance.
- Expenses for travel and transportation for product service in remote locations.
- The removal and reinstallation of your appliance if it is installed in an inaccessible location or is not installed in accordance with published installation instructions.

DISCLAIMER OF IMPLIED WARRANTIES; LIMITATION OF REMEDIES

CUSTOMER'S SOLE AND EXCLUSIVE REMEDY UNDER THIS LIMITED WARRANTY SHALL BE PRODUCT REPAIR AS PROVIDED HEREIN. IMPLIED WARRANTIES, INCLUDING WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE, ARE LIMITED TO ONE YEAR. WARRANTOR SHALL NOT BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES. SOME STATES DO NOT ALLOW THE EXCLUSION OR LIMITATION OF INCIDENTAL OR CONSEQUENTIAL DAMAGES, OR LIMITATIONS ON THE DURATION OF IMPLIED WARRANTIES OF MERCHANTABILITY OR FITNESS, SO THESE EXCLUSIONS OR LIMITATIONS MAY NOT APPLY TO YOU. THIS WARRANTY GIVES YOU SPECIFIC LEGAL RIGHTS AND YOU MAY ALSO HAVE OTHER RIGHTS, WHICH VARY FROM STATE TO STATE.

Call customer service toll free in the U.S.A. @ 1-800-932-4267, Monday to Friday 9:00 am. - 5:00 p.m. (ET).

Order parts online at www.summitapplianceparts.com

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