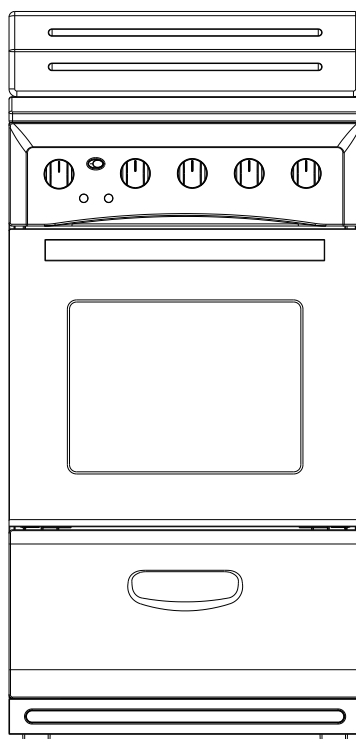




ELECTRIC RANGE OWNER'S MANUAL

Model No.: REX208SS



BEFORE USE, PLEASE READ AND FOLLOW ALL SAFETY RULES AND OPERATING INSTRUCTIONS.

Write Serial No. (on bottom of unit) here:

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An ISO 9001:2008 registered company
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Bronx, NY 10474
www.summitappliance.com

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APPLIANCE SAFETY

Your safety and the safety of others are very important.

We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages.



This is the Safety Alert Symbol. The symbol alerts you to potential hazards that can kill or injure you and others. All safety messages will follow the Safety Alert Symbol and either the words DANGER or WARNING.



DANGER means that failure to heed this safety statement may result in severe personal injury or death.



WARNING means that failure to heed this safety statement may result in extensive product damage, serious personal injury, or death.

All safety messages will alert you about the potential hazard, tell you how to reduce the chance of injury, and let you know what can happen if the instructions are not followed.

IMPORTANT SAFEGUARDS



Before the appliance is used, it must be properly positioned and installed as described in this manual, so read the manual carefully. To reduce the risk of fire, electrical shock or injury when using the appliance, follow basic precautions, including the following:



- It is recommended that a separate circuit, serving only your appliance be provided. Use receptacles that cannot be turned off by a switch or pull chain.
- Never clean appliance parts with flammable fluids. These fumes can create a fire hazard or explosion. And do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance. The fumes can create a fire hazard or explosion.
- Before proceeding with cleaning and maintenance operations, make sure the power line of the unit is disconnected.
- Unplug the appliance or disconnect power before cleaning or servicing. Failure to do so can result in electrical shock or death.
- Do not attempt to repair or replace any part of your appliance unless it is specifically recommended in this manual. All other servicing should be referred to a qualified technician.

WARNING

FOLLOW WARNING CALLOUTS BELOW ONLY WHEN APPLICABLE TO YOUR MODEL

- This appliance shall not be used for space heating. The surface unit should not be operated without cookware. This information is based on safety considerations.
- All openings in the wall behind the appliance and in the floor under the appliance shall be sealed.
- Keep appliance area clear and free from combustible materials, gasoline, and other flammable vapors.
- Do not obstruct the flow of ventilation air.
- Disconnect the electrical supply to the appliance before servicing.
- When removing appliance for cleaning and/or service:
 1. Disconnect AC power supply.
 2. Carefully remove the range by pulling outward.

CAUTION: Range is heavy. Use care in handling.

- Misuse of the oven door (e.g. stepping, sitting, or leaning on them) can result in potential hazards and /or injuries.
- When installing or removing the range for service, a rolling lift jack should be used. Do not push against any of the edges of the range in an attempt to slide it into or out of the installation. Pushing or pulling a range (rather than using a lift jack) also increases the possibility of bending the leg spindles or the internal coupling connectors.
- It is important for the appliance to be leveled in order to work properly. You may need to make several adjustments to level it.
- Never allow children to operate, play with or crawl inside the appliance.
- Electrical Grounding Instructions - The appliance must be installed and grounded by a qualified technician in accordance with the National Electrical Code ANSI/NFPA No. 70 (Latest Edition) and local electrical code requirements.
- Replacement Parts – Only authorized replacement parts may be used in performing service on the range. Replacement parts are available from factory authorized parts distributors. Contact the nearest Summit service center in your area.
- **WARNING:** TO REDUCE THE RISK OF TIPPING OF THE RANGE, THE RANGE MUST BE SECURED BY PROPERLY INSTALLED ANTI-TIP DEVICES. TO CHECK IF THE DEVICES ARE INSTALLED PROPERLY, SLIDE RANGE FORWARD, LOOK FOR ANTI-TIP BRACKET SECURELY ATTACHED TO FLOOR, AND SLIDE RANGE BACK SO REAR RANGE FOOT IS UNDER ANTI-TIP BRACKET.
- **CAUTION:** Do not store items of interest to children in cabinets above a range or on the backsplash of a range – children climbing on the range to reach items could be seriously injured.
- Proper Installation - Be sure the range is properly installed and grounded by a qualified technician. (See pages 8 through 13.)
- Never use your appliance for warming or heating the room.
- Do Not Leave Children Alone - Children should not be left alone or unattended in area where the appliance is in use. They should never be allowed to sit or stand on any part of the appliance.
- Wear Proper 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 unless specifically recommended in the manual. All other servicing should be referred to a qualified technician.
- Storage in or on Appliance - Flammable materials should not be stored in an oven or near the surface units.
- 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 hot heating elements. Do not use a towel or other bulky cloth.
- Use Proper Pan Size - This appliance is equipped with one or more surface units of different size. 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.
- Make Sure Reflector Pans or Drip Bowls Are in Place - Absence of these pans or bowls during cooking may subject wiring or components underneath to damage.
- Protective Liners - Do not use aluminum foil to line surface unit drip bowls or oven bottoms, except as suggested in the manual. Improper installation of these liners may result in a risk of electric shock or fire.
- Glazed Cooking Utensils - Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for range top service without breaking due to sudden change in temperature.
- Utensil Handles Should Be turned Inward and Not Extend over Adjacent Surface Units – To minimize 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.
- Do Not Soak Removable Heating Elements – Heating elements should never be immersed in water.
- 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. Contact a qualified technician immediately.
- 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 burn. Some cleaners can produce noxious fumes if applied to a hot surface.
- Use Care When Opening Door – Let hot air or steam escape before checking or removing food.
- Do Not Heat Unopened Food Containers – Build-up of pressure may cause container to burst and result in injury.
- Keep Oven Vent Ducts Unobstructed.
- Placement of Oven Racks – Always place oven racks in desired location while oven is cool. If rack must be moved while oven is hot, do not let potholder contact hot heating element in oven.
- Do Not Touch Surface Units, Heating Elements, Interior Surfaces of Oven or Areas near Units - Surface units and heating elements may be hot even though they are dark in color. Area near surface and interior surfaces of an oven become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact surface units, areas near units or interior surfaces of oven until they have had sufficient time to cool. Other surfaces of the appliance may become hot enough to cause burns – among these surfaces are oven vent openings and surfaces near these openings, oven doors, and window of oven doors.

This Unit Is For Indoor Use Only

- SAVE THESE INSTRUCTIONS -

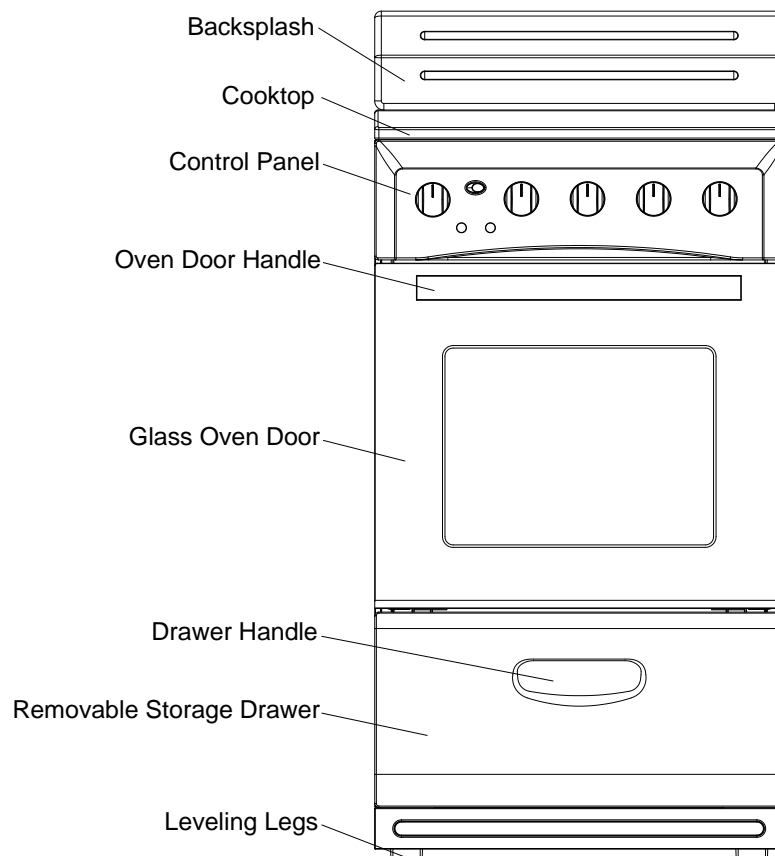
THE ANTI-TIP BRACKET

The range will not tip during normal use. However, the range can tip if you apply too much force or weight to the open door without the anti-tip bracket fastened down properly.

To reduce the risk of tipping the appliance, the appliance must be secured by properly installed anti-tip devices packed with the appliance.

	<div data-bbox="732 472 847 577"></div> <div data-bbox="874 517 1214 577"><h1>WARNING</h1></div> <ul style="list-style-type: none">• ALL RANGES CAN TIP• INJURY TO PERSON COULD RESULT• INSTALL ANTI-TIP DEVICE PACKED WITH RANGE• SEE INSTALLATION INSTRUCTIONS
	<p>Making sure the anti-tip bracket is installed:</p> <ul style="list-style-type: none">• Slide range forward.• Look for the anti-tip bracket securely attached to floor.• Slide range back so rear range foot is under anti-tip bracket.

LOCATION OF PARTS



INSTALLATION INSTRUCTIONS



WARNING

HAVE THIS RANGE INSTALLED BY A QUALIFIED INSTALLER.

Improper installation, adjustment, alteration, or maintenance can cause injury or property damage. Consult a qualified installer, or service agency.

IMPORTANT – SAVE FOR THE LOCAL ELECTRICAL INSPECTOR'S USE.

BEFORE USING YOUR ELECTRIC RANGE

- Remove the exterior and interior packing.
- Check to be sure you have all of the following parts:
 - ✓ 1 Oven Rack
 - ✓ 1 Broiler Tray and Grid
 - ✓ 1 Anti-tip Bracket
 - ✓ 1 Instruction Manual
- Clean the interior surface with lukewarm water using a soft cloth.
- Have your range installed and properly grounded by a qualified installer in accordance with the installation instructions.
- Do not attempt to repair or replace any part of your range unless it is specifically recommended in this manual.
- Do not remove permanently affixed labels, warnings, or plates from the product. This may void the warranty.
- The installer should leave these instructions with the consumer who should retain for local inspector's use and for future reference.
- Please observe all local and national codes and ordinances.

NOTICE

Before you use this range for the first time: The heating elements have a protective coating, which must be burned off before use. To do this, open the oven door and turn the oven function selector to BAKE – 450°F and then BROIL separately for approximately 15 minutes. It is important to ensure adequate ventilation during this period.

IMPORTANT:

This range is designed and manufactured solely for the cooking of domestic (household) food and is not suitable for any non-domestic application and therefore should not be used in a commercial environment.

The range warranty will be void if the range is used within a non-domestic environment, i.e., a semi-commercial, commercial or communal environment.

IMPORTANT PRECAUTIONS AND RECOMMENDATIONS

After having unpacked the range, check to ensure that it is not damaged and the oven door closes correctly. In case of doubt, do not use it and consult your supplier or a professionally qualified technician.

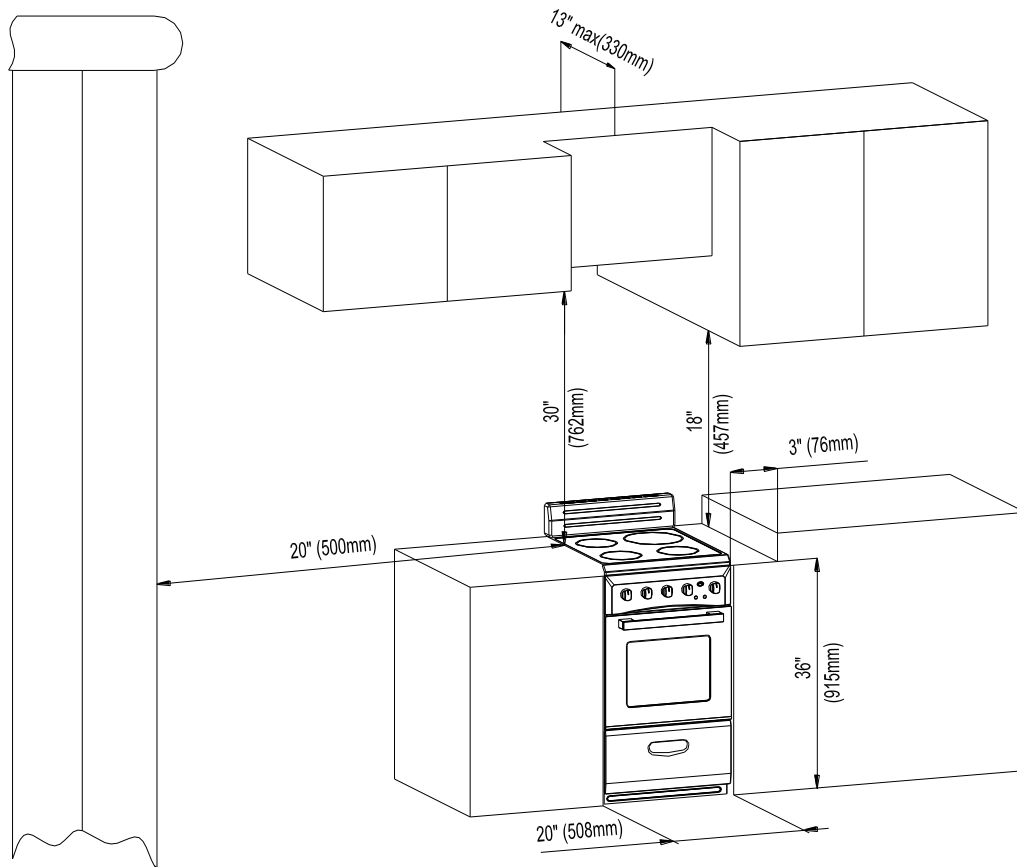
Packing elements (i.e. plastic bags, polystyrene foam, packing straps, etc.) should not be left around within easy reach of children, as these can cause serious injuries.

The range has been thoroughly tested for safe and efficient operation. However, as with any

appliance, there are specific installation and safety precautions that must be followed to ensure safe and satisfactory operation.

- Do not attempt to modify the technical characteristics of the appliance as this may make it dangerous to use.
- Do not carry out cleaning or maintenance operations on the appliance without having previously disconnected it from the electric power supply.
- After use, ensure that the knobs are in OFF position.
- Never touch the appliance with wet hands or feet.
- Do not operate the appliance barefooted.
- Do not allow children or other incapable people to use the appliance without supervision.
- During and after use of the range, certain parts will become very hot. Do not touch hot parts.
- Keep children away from the range when it is in use.
- **Fire Risk!** Do not store flammable materials in the oven or in the bottom drawer.
- **Fire Risk!** Do not attempt to dry clothing or any other type of textile in the oven or in the bottom drawer.
- Make sure that electrical cables connecting other appliances in the proximity of the range cannot come into contact with the cook-top or become entrapped in the oven door.
- Do not line the oven walls with aluminum foil. Do not place shelves, pans, baking trays, broil tray or other cooking utensils on the floor of the oven chamber.
- The manufacturer declines all liability for injury to persons or damage to property caused by incorrect or improper use of the range.
- To avoid any possible hazard, the appliance must be installed by qualified personnel only. Any repairs by unqualified persons may result in electric shock or short circuit. In order to avoid possible injuries to your body or to the range, do not attempt any repairs by yourself. Such work should be carried out by qualified service personnel only.
- **Burn Hazard!** The oven and cooking accessories may become very hot during operation. Make sure children are kept out of reach and warn them accordingly. To avoid burns use clothes and gloves when handling hot parts or utensils.
- Stand away from the range when operating oven door. Escaping hot air or steam can cause burns to hands, face, and/or eyes.
- Never clean the oven with any high-pressure steam-cleaning devices, as this may provoke a short circuit.
- Do not leave anything on top of the oven vent. Never cover the oven vent opening with aluminum foil or any other material.
- This range is intended for household use. Never use the appliance for any other purpose.
- If you should decide not to use the range any longer (or decide to substitute another model), before disposing of it, it is recommended that it be made inoperative in an appropriate manner in accordance with health and environmental protection regulations, ensuring in particular that all potentially hazardous parts be made harmless, especially in relation to children who could play with old appliances. Remove the door before disposal to prevent entrapment.

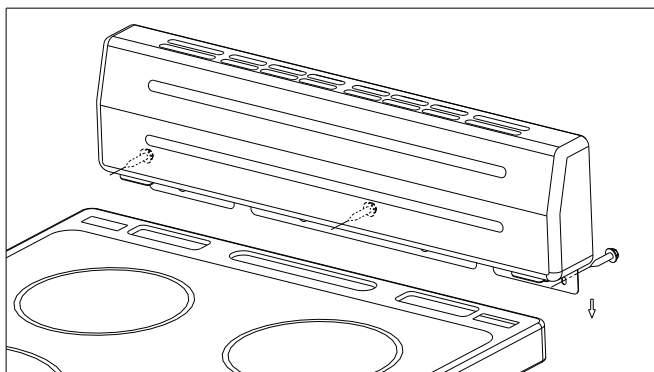
INSTALLATION OF THE ELECTRIC RANGE



- The electric range must be installed by a qualified technician. Make sure you have everything necessary for correct installation. It is the installer's responsibility to comply with installation clearances specified in the manual.
- Cabinet opening dimensions shown above must be used. Given dimensions are minimum clearances. The minimum spacings must be maintained between the appliance's cooking surfaces and the horizontal surfaces above the cooking top.
- 30 inches is the minimum clearance between the top of the cooking surface and the bottom of an unprotected wood or metal cabinet
- To eliminate the risk of burns or fire by reaching over heated surface units, cabinet storage space located above the surface units should be avoided. If cabinet storage is to be provided, the risk can be reduced by installing a range hood that projects horizontally a minimum of 5 inches beyond the bottom of the cabinets.
- Place your electric range on a floor that is strong enough to support it when it is fully assembled as above picture. To level your electric range, adjust the leveling legs at the bottom of the unit.
- Avoid locating the unit in moist areas. As this may result in the risk of electrical shock.

BACKGUARD INSTALLATION

Engage the backguard as shown below and then attach it with the 3 supplied screws.



ELECTRICAL CONNECTION



WARNING

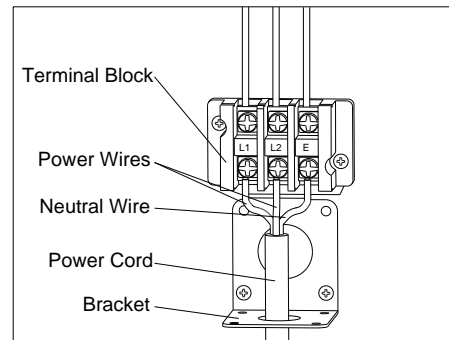
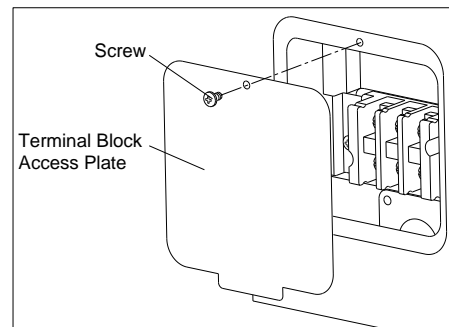
Improper grounding can result in the risk of electrical shock. If the power cord is damaged, have it replaced by an authorized service center.

- The appliance must be properly installed and grounded by a qualified technician in accordance with the National Electrical Code ANSI/NFPA No. 70 (Latest Edition) and local electrical code requirements. Installation should be made by a licensed electrician.
- The range may be connected by means of permanent “Hard Wiring” or “Power Supply Cord Kit”. Power supply cord is not supplied, but is available through your local electric supply house.
- Use only 3-conductor or 4-conductor UL-listed range cord rated at 40 amps with 125/250V minimum voltage range. These cords may be provided with strain relief or conduit connector.
- The range must be connected to the proper electrical voltage and frequency as specified on the rating label.
- The range can be connected directly to the fused disconnect (or circuit breaker box) through flexible, armored or non-metallic sheathed copper cable (with grounding wire). Allow two to three feet of slack in the line so that it can be moved if servicing is ever necessary.
- **For personal safety, the range must be properly grounded.**
- Remove house fuse or open circuit breaker before beginning installation.
- Do not attempt to repair or replace any part of the appliance unless it is specifically recommended in this manual. All other servicing should be referred to a qualified technician.
- To minimize the possibility of electric shock, disconnect this appliance from the A/C power supply before attempting any maintenance.

NOTE: *Turning the appliance off does not disconnect the appliance from the power supply. We recommend having a qualified technician service your appliance.*

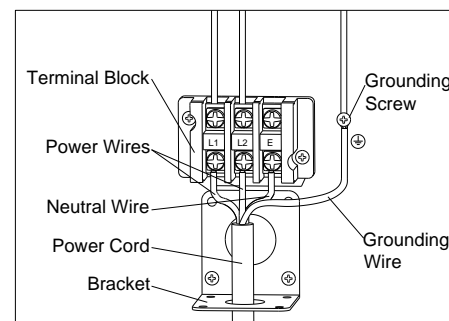
3-Wire Power Cord Installation

- Remove the Terminal Block Access Plate on the back of range by removing the fixing screw.
- Assemble the strain relief in the hole on bracket.
- Insert the power cord through the strain relief and tighten.
- Allow enough slack to easily attach the cord terminals to the terminal block.
- Remove the 3 wire terminal bolts and washers from the terminal block.
- Plug the terminal holes of power cord. The neutral or ground wire of the power cord must be connected to the ground terminal marked E located at the right of the terminal block. The power leads must be connected to the other two terminals.
- Plug washers and tighten bolts securely.
- Assemble the Terminal Block Access Plate.



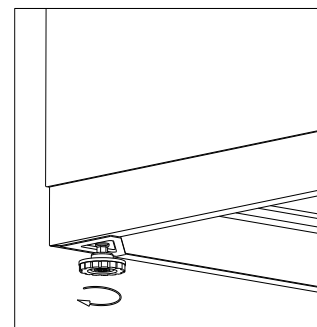
4-Wire Power Cord Installation

- Remove the Terminal Block Access Plate on the back of range by removing the fixing screw.
- Assemble the strain relief in the hole on bracket.
- Insert the power cord through the strain relief and tighten.
- Allow enough slack to easily attach the cord terminals to the terminal block.
- Remove the 3 wire terminal bolts and washers from the terminal block.
- Remove the ground wiring of the range from the neutral terminal marked E at the right of the terminal block.
- Plug the terminal holes of power cord. The neutral wire of the power cord must be connected to the neutral terminal marked E located at the right of the terminal block. The ground wires of the power supply cord and the range must be attached to the frame of range by using the green-colored grounding screw. The power leads must be connected to the other two terminals.
- Plug washers and tighten bolts securely.
- Assemble the Terminal Block Access Plate.



LEVELING THE RANGE

The range must be level to obtain proper operation. The four screw-type leveling legs located on the corners at the bottom of range should be adjusted by turning them clockwise to make the range higher or counter-clockwise to lower the range until the range is level. Use a level on surface units to check the leveling of the range.

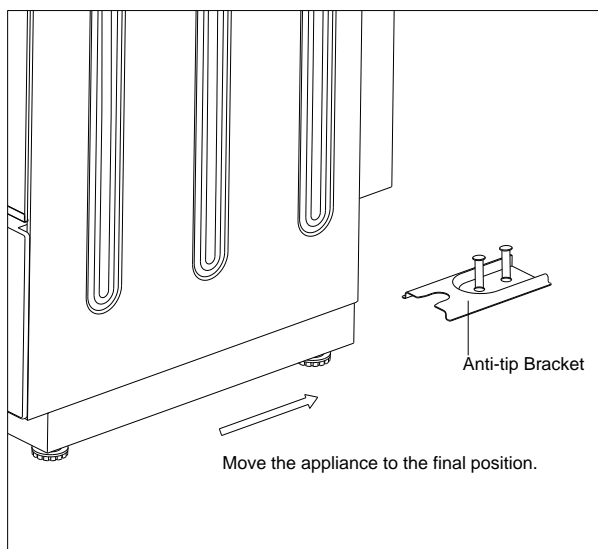
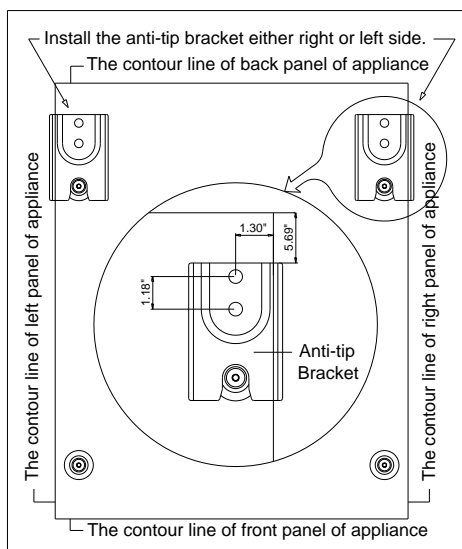


ANTI-TIP BRACKET INSTALLATION

To reduce the risk of tipping the range by abnormal usage or improper door loading, the range must be secured by properly installing the anti-tip device packed with the appliance.

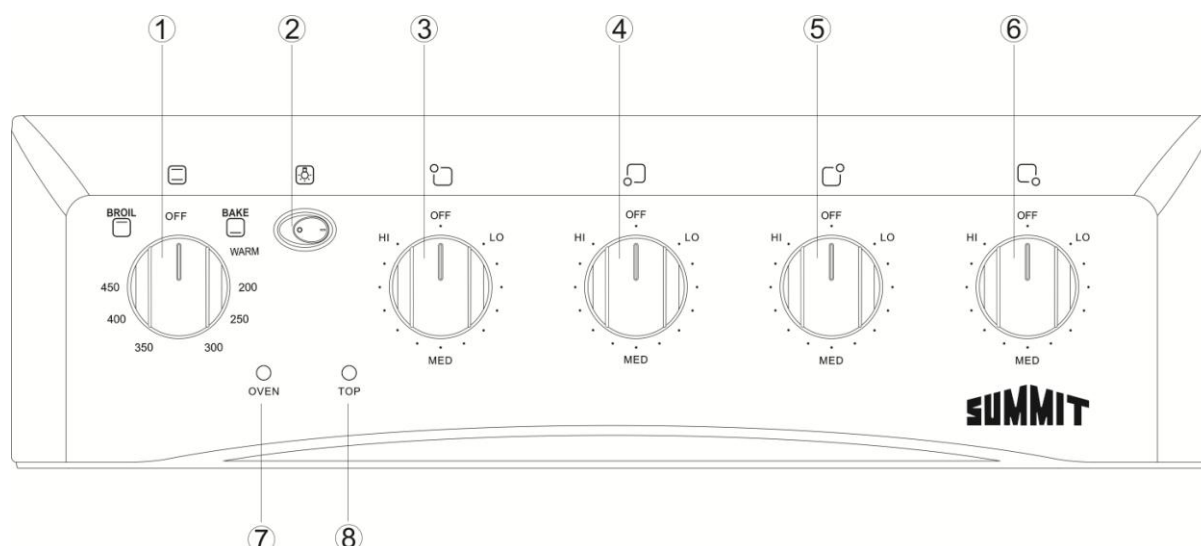
- Place the anti-tip bracket on the floor as shown in the figure below. The anti-tip bracket can be installed on either the right or left side.
- Mark the locations of the two holes of anti-tip bracket on the floor.
- Use a 5/16" masonry drill bit and insert plastic anchor.
- Secure bracket to the floor using screws.
- Slide appliance into position.

NOTE: If range is relocated, the bracket must be removed and installed in the new location.



OPERATING YOUR APPLIANCE

CONTROL PANEL



- | | |
|-----------------------------------|------------------------------------|
| 1. Oven Function Selector Knob | 5. Rear Right Burner Control Knob |
| 2. Oven Light Switch | 6. Front Right Burner Control Knob |
| 3. Rear Left Burner Control Knob | 7. Oven Power Indicator Light |
| 4. Front Left Burner Control Knob | 8. Burners Power Indicator Light |

OVEN FUNCTION SELECTOR KNOB

There are two functions – BAKE and BROIL.

To switch off the heating elements of the oven, turn the oven function selector to the OFF position.

OVEN LIGHT

The oven is equipped with a light that illuminates the oven to enable viewing the food that is cooking.

BURNER CONTROL KNOBS

The range comes with four burners. To operate the burners simply push in and turn the knob to the desired position. These controls go from low to high power output, having a number of positions

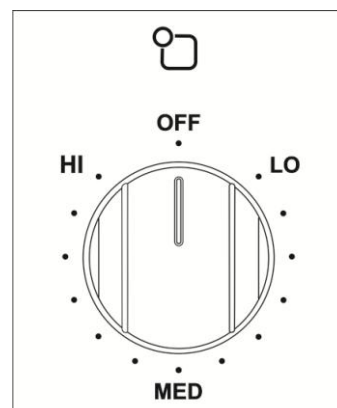
To switch off the Burner, turn the burner control knob to the OFF position.

OPERATING INDICATOR LIGHTS

The OVEN and BURNERS indicating lights will come ON separately when oven and top burners are in use.

USING THE SURFACE UNITS

Your range is equipped with four surface units with two different sizes. Three of them are 5.5" and one is 7" in size. The surface controls are easily operated. Simply push in and turn the knob to the desired position. When the element is energized, the indicator light marked TOP will be lit regardless of the setting when one or more of the elements are turned on.



Each control has a variable power output from LO to HI with a number of positions in between. The amount of heat is increased by turning the knob toward HI and decreased by turning the knob toward LO. The circle in the surface unit graphic above the control shows which surface unit is activated by that knob.

IMPORTANT: To switch on, always lightly press the control knob, then turn it.

COOKWARE SELECTION

The cooking surface

Your ceramic cook-top is made of an extremely hard and durable material. The surface is scratch resistant, not scratch proof. Avoid using cookware with ridged bottoms. Ridged pots with dirty or chipped enamel bottoms may scratch the cook-top if they are pulled across the ceramic surface.

Make sure the cook-top and pot bottoms are clean before cooking. Certain items, particularly sugar grains or crystallized liquids such as molasses or syrups are actually harder than ceramic and can scratch the surface if they are not cleaned off immediately. However, small or light scratches will not affect the safety or performance of the cook-top.

Pots and pans

Special cookware is not required, but as is true with all types of cooking appliances, the better the cookware, the better the performance.

Following these tips will allow you to make the most of your ceramic cook-top.

- For the most even and energy efficient cooking, the diameter of the pots should match the diameter of the burners as closely as possible.
- Use cookware with thick, flat, smooth bottoms. Slightly concave bottoms will also work adequately. Pans with convex bottoms will not cook well.
- Using a lid while cooking will minimize the loss of heat and decrease the cooking time.
- Copper bottom and aluminum pans may leave a residue on the cook-top in the form of metallic lines. This is normal. These lines can be removed using a non-abrasive ceramic cook-top cleaner or a shielded scraper blade.
- Cast iron, glass or stoneware should not be used because they have poor heat transfer and may scratch the surface.

CAUTION: Be sure to clean the cook-top after each use. Each time the residue is allowed to melt it becomes harder to remove and may mar the appearance of the cook-top. Let the cook-top cool before cleaning.



WARNING

Make sure that the handles of cookware do not stick out over the edge of the range, to avoid their being knocked over by accident. This also makes it more difficult for children to reach the cooking pots/pans.

USING THE OVEN

You can use your range for Bake and Broil. For that reason, the oven has two different heating elements which are:

- Bake element 2000W (Lower heating element)
- Broil element 2200W (Upper heating element)

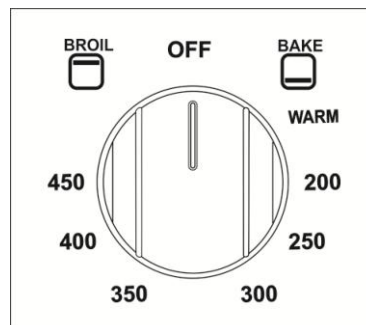
CAUTION: The oven door becomes very hot during operation. Keep children well out of reach.

WARNING: The door is hot. Use the handle.

BAKE

In this setting only the lower element is switched ON. Heat is distributed by natural convection. The cooking temperature can be set from WARM to 450°F.

Temperature Setting Table		
Knob Setting	Temperature in °F	Temperature in °C
WARM	150	65
200	200	93
250	250	121
300	300	149
350	350	177
400	400	204
450	450	232



During operation, the oven indicator light turns ON and OFF. When the desired temperature is reached, the light is OFF and when the temperature falls below the desired setting, the light goes ON.

In order to bake, follow these steps:

1. Place the rack in the correct position before turning the oven ON.
2. Rotate the oven function selector knob clockwise until the required temperature is reached (from WARM to 450°F).
3. The bottom heat element will cycle ON and OFF to maintain the selected temperature. Check food for doneness at minimum time in recipe. Cook longer if necessary.
4. When baking is completed, turn the oven function selector knob to the OFF position, open the door fully and remove the food.

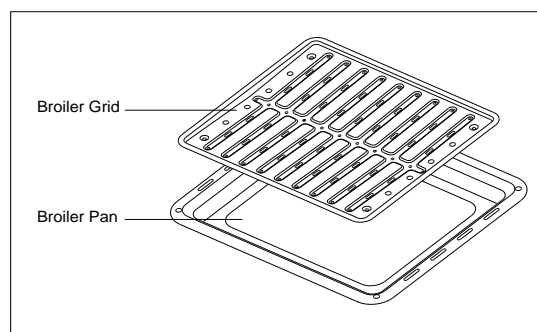
For best cooking results, always remember that hot air must circulate around the pans in the oven so that even heat reaches all parts of the oven. Therefore, place the pans in the center of the oven and allow at least 2" space between the pan and the walls of the oven cavity.

BROIL

In this setting only the upper element is switched ON. Heat is distributed by radiation. Use with the oven door closed.

In order to broil, follow these steps:

1. Place the meat on the broil grid in broiler pan. Always use the grid so that the fat drips into the broiler pan, otherwise the juices may catch on fire. **Do not broil without using the broiler pan.**



2. Position the broiler pan on the second level from the top.
3. Turn the oven function selector knob to the Broil position.
4. The upper heat element will cycle ON and OFF to maintain the broiling temperature. For best results the oven should be preheated 5 minutes before adding the food to be broiled. Turn food over about halfway through the broiling time. **Always broil with the oven door closed.**
5. When broiling is completed, turn the oven function selector knob to the OFF position, open the door fully and remove the food.

Always remember that when the oven is hot, outside surfaces of the range get hot.

IMPORTANT:

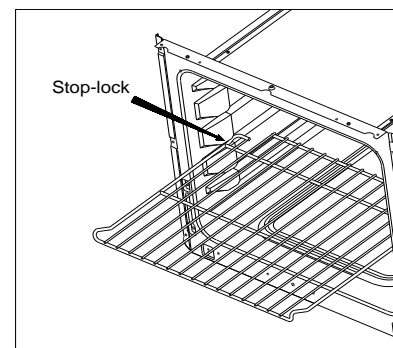
Always use suitable protective gloves when inserting/removing the broiler pan, rack, pans and other cooking utensils from the oven.

OVEN RACK

The rack is designed with stop-locks so that when placed correctly on the rack supporters, it will stop before coming completely out from the oven, and will not tilt when you are removing food from or placing food on it.

When placing cookware on the rack, pull the rack out to the bump on the rack support. Place the cookware on the rack, then slide the rack back into the oven.

To remove the rack from the oven, pull it towards you, tilt the front end upward and pull it out completely.



CARE AND MAINTENANCE

GENERAL INFORMATION

- **CAUTION:** Before any operation of cleaning and maintenance, disconnect the appliance from the electrical supply.
- It is advisable to clean when the appliance is cold and especially for cleaning the enameled parts.
- Avoid leaving alkaline or acidic substances (lemon juice, vinegar, etc.) on the surfaces.
- Avoid using cleaning products with a chlorine or acidic base.
- The oven should ideally be cleaned after every use, using suitable products and keeping in mind that its operation for 30 minutes on the highest temperature eliminates most grime, reducing it to ash.

CLEANING YOUR RANGE

- Disconnect the A/C from the main power box or designated circuit breaker, turn off the range, making sure all surface units are off and cool before removing anything, then remove all items including shelves and rack.
- Wash the inside surfaces with a warm water and baking soda solution. The solution should be about 2 tablespoons of baking soda to a quart of water.
- Wash the shelves and rack with a mild detergent solution.
- Wring excess water out of the sponge or cloth when cleaning area of the controls, or any electrical parts.
- Use an approved stainless steel cleaner for the outside cabinet, or wash with warm water and mild liquid detergent. Rinse well and wipe dry with a clean soft cloth.
- Do not use steel wool or a steel brush on the cook-top.

REMOVABLE STORAGE DRAWER

For cleaning, you can remove the drawer by pulling it out to the stop point and then lifting it up.

Never store any flammable material in the drawer.

REPLACING THE OVEN LIGHT

Before any maintenance is started involving electrical parts of the appliance, it must be disconnected from the power supply.

- Let the oven cavity and broil burner cool down.
- Switch off the electric supply.
- Remove the protective cover.
- Unscrew and replace the bulb with a new one suitable for high temperature (300°C ~ 570°C) having the same specifications: 250V 60Hz, 25W, E14.
- Replace the protective cover.

NOTE: Oven bulb replacement is not covered by your warranty.

TROUBLESHOOTING

You can solve many common problems easily, saving you the cost of a possible service call. Try the suggestions below to see if you can solve the problem before calling a service technician.

TROUBLESHOOTING GUIDE

PROBLEM	POSSIBLE CAUSE
Surface units will not maintain a rolling boil or frying rate is not fast enough	<ul style="list-style-type: none"> You must use pans that are absolutely flat. Pan bottoms should closely match the diameter of the surface unit selected.
Foods cook slowly	<ul style="list-style-type: none"> Improper cookware being used.
Surface units do not operate	<ul style="list-style-type: none"> You have blown a household fuse or tripped a circuit breaker. The surface units are not plugged in all the way. You have not set the control knobs correctly.
Control knobs will not turn	<ul style="list-style-type: none"> If it is a surface unit control knob, you are not pushing in before turning. If it is the oven control knob, you are trying to turn the knob in the wrong direction.
Oven light does not work	<ul style="list-style-type: none"> Light bulb is loose or defective. Switch operating oven light is broken.
Oven does not work	<ul style="list-style-type: none"> You have blown a household fuse or tripped a circuit breaker. You have not set the control knobs correctly.
Food does not broil properly	<ul style="list-style-type: none"> The oven control knob is not set at Broil. Improper rack position being used. Cookware is not suited for broiling.
Food does not bake properly	<ul style="list-style-type: none"> The oven control knob is not set properly. Rack position is incorrect. Incorrect cookware or cookware of improper size is being used.

LIMITED WARRANTY

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:

1. 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.
2. Service calls to repair or replace appliance light bulbs or broken shelves. Consumable parts (such as filters) are excluded from warranty coverage.
3. 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.
4. Replacement parts or repair labor costs for units operated outside the United States.
5. Repairs to parts or systems resulting from unauthorized modifications made to the appliance.
6. 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.

WARNING! This product may contain chemicals known to the state of California to cause cancer or birth defects or other reproductive harm. For more information, visit: www.summitappliance.com/prop65

Chemicals known by the manufacturer to be present in this product in concentrations higher than threshold limits: NONE.

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The logo for Summit Appliance, featuring the word "SUMMIT" in a bold, stylized, blocky font.

For parts and accessory ordering,
troubleshooting and helpful hints, visit:
www.summitappliance.com/support

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