



Instruction Manual

For Commercial Induction Cooktop

Model SINCCOM1

Write the serial number here:

Serial # _____

**Felix Storch, Inc.
Summit Appliance Division
770 Garrison Avenue
Bronx, NY 10474**

Thank you for purchasing SUMMIT's portable commercial Induction Cooktop, model SINCCOM1. We fully expect this product to bring you many years of excellent service.

Please read this instruction manual before installing and using the Cooktop. Keep the manual in a handy spot so you can check it for reference in the future.

Technical Information

Model #:	SINCCOM1
Electrical Specifications:	120VAC / 60Hz
Power Range:	500 - 1800W
Temperature Range:	140°F to 464°F
Timer Range:	0 to 170 minutes

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed including the following:

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock, do not immerse cord, plug or main body in water or other liquids.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
6. 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.

7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. If power cord is detachable, 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.
13. Do not use appliance for other than intended use.
14. Do Not Cook on Broken Cooktop - If cooktop should break, cleaning solutions and spillovers may penetrate the broken cooktop and create a risk of electric shock.
15. Clean Cooktop with Caution - If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid a steam burn. Some cleaners can produce noxious fumes if applied to a hot surface.
16. Any servicing should be performed by an authorized service representative.
17. A short power supply cord (or detachable power supply cord) should be used to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
18. Longer detachable power supply cords or extension cords are available and may be used if care is exercised in their use.
19. If a longer detachable power supply cord or extension cord is used:
 - a) The marked electrical rating of the cord set or extension cord should be at least as great as the

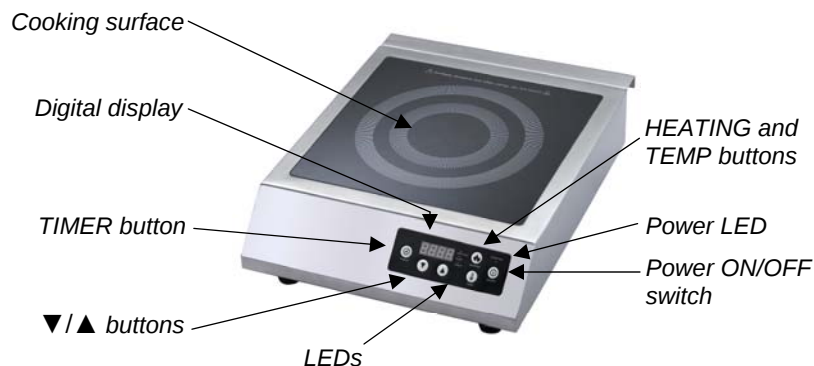
electrical rating of the appliance; and

b) The cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over.

20. This appliance may have 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.
21. Built-in mounting should follow the directions in the installation instructions.
22. To reduce the risk of fire, do not place unit over or near any portion of a heating or cooking appliance.
23. To reduce the risk of fire, do not store anything directly on top of the appliance surface when the appliance is in operation.
24. To reduce the risk of electric shock, do not mount over a sink.

25. Save these instructions.

Location of Controls



Before Using the Appliance

Use a separate socket. The use of an extension cord could result in overloading the circuit.

- Place the appliance on a flat surface and keep it away from the wall and from other articles. Leave at least 2" of clearance on the sides and 6" at the rear. When the air vents are blocked, the internal temperature of the appliance rises and this may result in the unit automatically shutting off during cooking.
- Never heat an empty pot or pan. The appliance will cease to operate and could be damaged as a result.
- Remember to turn off the appliance after use. If not, the ventilating fan will continue to operate, resulting in a waste of energy. (Normally, when the unit is turned off, the fan continues to operate for 3 minutes before shutting off automatically.)
- Keep the appliance away from a gas range or electric oven. If the surrounding temperature is high the unit will stop heating.
- Be sure to wipe off any water droplets from the bottom of the cooking pot before heating. If not, the boiling water may splatter and burn someone.

How to Use the Induction Cooktop

1. Center a suitable pot or pan on the cooktop and plug in the appliance. The Power LED will start to flash.
2. Press the ON/OFF switch to turn on the unit. The Power LED will be on steady.

The ON/OFF switch controls power to the appliance, while the HEATING, TEMP and TIMER buttons control the various functions. The digital Display shows information about the functions.

3. When the Induction Cooktop is turned on, the HEATING function will be displayed, and that LED will be lit. If you want to use this function, press the ▼ and ▲ buttons to adjust the HEATING rate to any of 7 levels (from 500W to 1800W).
4. Press TEMP if you want to set the temperature. The default temperature setting is 212°F (100°C), but this can be adjusted by pressing ▼ or ▲. The temperature range of the Induction Cooktop is 140°F to 464°F (60°C to 240°C).
5. Press TIMER to set the cooking time. The TIMER LED will be lit and the Display will flash the time. Adjust the TIMER by pressing ▼ or ▲ (the range is from 0 to 170 minutes). When the TIMER button has not been pressed for a few seconds, the Display will stop flashing and then will automatically shift to either TEMP or HEATING. The corresponding LED will be lit. To see the countdown time on the Display, press TIMER again and the remaining time will flash briefly.

WARNING: The appliance will be HOT during and after use.

6. The unit will automatically shut off after the set time has elapsed.

NOTE: For frying in oil, used the TEMP function rather than HEATING.

Tips

- If possible, use a surge protector with this appliance.
- This appliance is for indoor use only.
- Never submerge the appliance in water.
- Never heat an empty pot or pan.
- Never heat any sealed containers such as a can of soup to avoid a possible explosion due to heat expansion.
- Even after the appliance is turned off, the cooking surface remains hot. Avoid touching this ceramic surface until it has had time to cool down.
- Check under the appliance periodically to be sure the air vents are not obstructed by any paper, glass, etc.
- Metallic objects like knives, forks, spoons and lids should not be placed on the cooktop since they can get hot.
- Never use the appliance in high-temperature environments such as near a stove.
- Do not put flammable objects in the equipment installed below the Induction Cooktop.
- If the cooking surface is cracked, switch off the appliance to avoid the possibility of electric shock.
- Do not use cooking vessels with rough or uneven bottoms which could damage the ceramic surface of the appliance.

Usable and Non-Usable Cooking Utensils

Usable Pans

Steel or cast iron, enameled iron, magnetic stainless steel, flat-bottom pots or pans with diameters between 4 $\frac{3}{4}$ " (12 cm) and 10 $\frac{1}{4}$ " (26 cm).

- iron pots
- enameled iron pots
- cast-iron pans
- deep-frying pans
- magnetic stainless steel pots
- iron plates

Non-Usable Pans

Heat-resistant glass, ceramic, copper, aluminum, rounded-bottom pans and pots with bottoms measuring less than 4 $\frac{3}{4}$ " (12 cm).

- pots with rounded bottoms
- aluminum and copper pots
- pots with bottoms measuring less than 4 $\frac{3}{4}$ "
- pots with feet
- ceramic pots
- heat-resistant glass pots

NOTE: 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

- Disconnect plug and wait until the unit is cooled down completely. Clean after each use.
- If pots and pans are used without being cleaned, discoloration and cooked-on stains may occur.
- Do not use benzene, paint thinner, scrubbing brush or polishing powder to clean the appliance.
- Wipe the appliance with a clean, soft cloth dampened with a solution of dish-washing liquid.
- Use a vacuum cleaner to remove dirt from the air intake and exhaust vents.
- Never run water over the unit. (Water can get inside and cause a malfunction.)

Troubleshooting

Error Message	Cause	Solution
E0	No pan or unsuitable pan	Use a suitable pan.
E1	Temperature of internal circuit is too high or temperature testing circuit has failed.	Clear/unblock ventilation slots. Let device cool off for a few minutes. If error message remains after unit has cooled off, contact retailer.
E2	Heating an empty pan. Temperature of pan is too high or temperature testing circuit has failed.	Remove the cookware from the cooktop. Let the device cool off for a few minutes. The device is ready for operation afterwards.
E3	Voltage is atypical.	Let the device cool off for a few minutes. It should be ready for operation afterwards.

WARRANTY

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

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 of systems resulting from unauthorized modifications made to the appliance.
6. Expenses for travel and transportation for product service in remote locations.
7. 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.



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