



SUMMIT CLASSIC COLLECTION


Electric Range



Model CLRE24


User's manual

Write Serial No. from rating label here:

FELIX STORCH, INC.
770 Garrison Avenue
Bronx, New York 10474
www.summitappliance.com

 **WARNING:** If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

	<p style="text-align: center;"> WARNING</p> <p style="text-align: center;">Tip-Over Hazard</p> <p>"A child or adult can tip the range and be killed.</p> <p>Install the anti-tip device packed with range to the structure wall or floor. See pages 13-14.</p> <p>"Engage the range to the anti-tip device by sliding range so that rear foot of the range slides in to the bracket as shown in Figures.2 and 3."</p> <p>"Re-engage the anti-tip device if the range is moved.</p> <p>See installation instructions.</p> <p>"Failure to follow these instructions can result in in death or serious burns to children or adults."</p>
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	<p>Do not operate the range without anti-tip device in place and engaged.</p> <p>After installation cautiously grip the rear of the range to ensure the anti-tip bracket is engaging the rear foot of range."</p>
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This appliance is intended for normal household use only. It is not approved for outdoor or other non-household uses (including sea or air-going vessels). See the Statement of Limited Warranty. If you have any questions, contact the manufacturer.

Do not repair or replace any part of the appliance unless specifically recommended in this manual. Refer all servicing to a factory authorized service center.

Explanation of symbols

Throughout this User Manual the following symbols are used:

 Important information or useful hints about usage.

 Warning for hazardous situations with regard to life and property.

 Warning for electric shock.

 Warning for risk of fire.

 Warning for hot surfaces.



Please read these instructions before installation or using your appliance!

Dear Customer,

We would like you to obtain the best performance from your product which has been manufactured in modern facilities and passed through strict quality control procedures.

Therefore, we advise you to read through this user manual carefully before using your product and keep it for future reference. If you hand over the product to someone else, deliver the user manual as well.

The user manual will help you use the product in a fast and safe way.



IMPORTANT:

Save these instructions for the local electrical inspectors use.

The instructions will help you to operate the appliance quickly and safely.

- Upon delivery, please check that the appliance is not damaged. If you note any transport damage, please contact your point of sale immediately and do not connect and operate the appliance!
- Before you connect and start using the appliance, please read this manual and all enclosed documents. Please note in particular the safety instructions.
- Keep all documents so that you can refer to the information again later on. Please keep your receipt for any repairs which may be required under warranty.
- When you pass on the appliance to another person, please provide all documents including original date of purchasing. Warranty is not valid if the product is sold second hand.
- If you should decide not to use this appliance any longer (or decide to substitute an older model), before disposing of it, it is recommended that it be made inoperative in an appropriate manner in accordance to 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 and the warming drawer before disposal to prevent entrapment.

Table of Contents

1 IMPORTANT INSTRUCTIONS	5	5 HOW TO OPERATE THE OVEN	26
Basic safety instructions	5	General information on baking, roasting and broiling	26
Safety for children	8	Tips for baking.	26
Safety when working with electricity.	8	Tips for roasting.	26
Intended use	9	Tips for broiling	26
Disposal	9	How to use the electric oven	26
Packaging material	9	Table of cooking times	29
Future transportation	9	How to operate the broiler	30
2 INSTALLATION	10	Table of ooking times : Broiling	30
Installation and connection	10	6 MAINTENANCE / CARE	31
Clearances and Dimensions	10	General information	31
Important notes to the consumer.	10	How to clean the burner/plate	31
Important notes to the Installer	13	Cleaning the control panel	31
Anti-tip stability device installation instructions	14	Cleaning the oven	31
Connection to the power supply	15	Removal of oven door	32
Providing electrical connection.	16	Replacing the oven lamp	32
Access to terminal block	16	7 GENERAL INFORMATION	34
Power connections	17	Overview	34
Power cord	17	Technical data	35
Strain relief installation	17	Burners	35
Conduit installation	18	Accessories supplied with the unit	35
3 PREPARATION	21	8 TROUBLESHOOTING	37
Tips for saving energy	21	9 LIMITED WARRANTY	38
Initial operation	21		
Initial heating	22		
4 HOW TO USE THE COOKTOP	23		
General information on cooking	23		
Tips for glass ceramic burner/plate	23		
How to use burners/plates	24		

1 IMPORTANT INSTRUCTIONS

Basic safety instructions

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.

Children must not play with the appliance. Cleaning and user maintenance must not be made by children without supervision.

- 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.
- 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.
- The instructions shall state that the appliance is not intended to be operated by means of an external timer

or separate remote-control system.

- 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 - boilover causes smoking and greasy spillovers that may ignite.
- Protective liners- do not use aluminum foil to line 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 the sudden change in temperature.
- 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.

- Use care when opening door- let hot air or steam escape before removing or replacing food.
- 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.
- 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 clothes.
- 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.

- **Do not touch surface units or areas near units** - Surface units may be hot even though they are dark in color. Areas near surface units may become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact surface units or areas near units until they have had sufficient time to cool. Among these areas are the cook-top and surfaces facing the cook-top."
- **Do not touch heating elements or interior surfaces of oven** - Heating elements may be hot even though they are dark in color. 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 heating elements 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, interior surfaces of the oven cavity, oven doors, and window"
- Never use when judgment or coordination is impaired

by the use of alcohol and/or drugs.

- Do not operate the appliance if it is defective or shows any visible damage.
- Be careful when using alcoholic drinks in your cooking. Alcohol evaporates at high temperatures and may cause fire since it will catch fire when it gets in contact with hot surfaces.
- Do not heat closed food containers and glass jars. Pressure that may build-up in the jar can cause it to burst.
- Do not use the oven for a storage area. Items stored in an oven can ignite.
- Storage in or on Appliance-Flammable materials should not be stored in an oven or near surface units.
- **Fire risk!** Do not store flammable material in the oven and/or in the warming drawer.
- Keep appliance area clear and free from combustible materials, gasoline, and other flammable vapors.
- **Do not use water on grease fires.** Smother fire or flame or use dry chemical or foam type extinguisher.
- Do not use the oven to dry newspapers. If overheated, they can catch on fire.
- Do not leave paper products, cooking utensils or food in the oven when not in use.
- Do not leave empty pots or pans on plates that are switched on. They might get damaged.
- Since it may be hot, do not leave plastic or aluminum dishes on the surface of appliance. These kind of dishes should not be used to keep food either.
- Do not place baking trays, dishes or aluminium foil directly onto the bottom of the oven. The heat accumulation might damage the bottom of the oven.
- Keep all ventilation slots clear of obstructions.
- The manufacturer declines all liability for injury to persons or damage to property caused by incorrect or improper use of the appliance.
- Do not use the oven with front door glass removed or broken.
- Check that all controls on the appliance are switched off after use.

i IMPORTANT: Call the authorized service for installation of the appliance to be used. After this procedure, guarantee period will be started.

Safety for children

WARNING:

Stepping, leaning or sitting on the door or drawers of this range can result in serious injuries and also cause damage to the range. Do not allow children to climb on or play around the range. The weight of a child on an open door may cause the range to tip, resulting in serious burns or other injury.

- Do not leave children alone - children should not be left alone or unattended in area where appliance is in use. They should never be allowed to sit or stand on any part of the appliance.

CAUTION:

Do not store items of interest to children in cabinets above a range or on the backguard of a range - children climbing on the range to reach items could be seriously injured.

- Accessible parts may be hot when the broiler is in use. Young children should be kept away.
- The packaging materials are be dangerous for children. Keep the packaging materials away from children. Please dispose of all parts of the packaging according to environmental standards.

WARNING:

A child or adult can tip the range and be killed.

Verify the anti-tip device has been properly installed to the floor or wall and that the rear foot of the range is engaged to bracket as shown in illustration instructions.

Ensure the anti-tip device is re-engaged when the range is moved by ensuring the foot of the is engaged into the anti-tip device.

Do not operate the range without the anti-tip device in place and engaged.

Safety when working with electricity

- Any work on electric equipment and systems may only be carried out by authorized qualified persons.
- In case of any damage, switch off the appliance and disconnect it from the main supply by removing the fuse or switching off the circuit breaker.
- Ensure that the fuse rating is correct.
- Do not operate the appliance barefooted.
- Never touch the appliance with wet hands or feet.
- Do not soak removable heating elements. Heating elements should never be immersed in water.

Intended use

The appliance is designed for domestic use only. Commercial use is not permissible.

This appliance is not intended to use in mobile homes or recreational vehicles.

This appliance should not be used for warming the plates under the broiler, hanging towels and dish cloths on the handles, for drying and the space heating purposes.

All openings in the wall behind the appliance and in the floor under the appliance shall be sealed.

The manufacturer shall not be held liable for any damage caused by improper use or handling errors.

The appliance can be used for defrosting, baking, roasting and broiling food.

Disposal

Packaging material

⚠ DANGER: Risk of suffocation by the packaging materials!

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

The packaging material and transport locks are made from materials that are not harmful to the environment. Please dispose

of all parts of the packaging according to environmental standards. This is beneficial to the environment.

Future transportation

Do not carry out cleaning or maintenance operations on the appliance without having previously disconnected it from the electric power supply.

ⓘ NOTICE: Do not place other items on the top of the appliance. The appliance must be transported upright.

Store the appliance's original box and transport the appliance in its original carton. Follow the guidance marks that are printed on the carton.

ⓘ IMPORTANT: Verify the general appearance of your equipment by identifying possible damage during the transportation.

To prevent the wire shelf and tray inside the oven from damaging the oven door, place a strip of cardboard onto the inside of the oven door that lines up with the position of the trays. Tape the oven door to the side walls.

If you do not have the original carton

Pack the appliance in bubble wrap or thick cardboard and tape it securely in order to prevent damage during transportation.

2 INSTALLATION

The kitchen floor must be able to carry the weight of the appliance plus the additional weight of cookware and bakeware and food.

- If an appliance hood is to be fitted, refer to the manufacturer's instructions regarding fixing height.
- Any kitchen furniture next to the appliance must be heat-resistant (212 °F min.).

Installation and connection

i IMPORTANT: Do not install the appliance next to refrigerators or freezers. The heat emitted by the appliance will lead to an increased energy consumption of cooling appliances.

- For installation the appliance must be connected in accordance with all local electrical regulations.

i IMPORTANT: Unit is heavy and requires a least two persons or proper equipment to move.

i NOTICE

Material damage!

The door and/or handle must not be used for lifting or moving the appliance.

- The appliance must be placed directly on the floor. It must not be placed onto a base or a pedestal.

Clearances and dimensions

Dimensions that are shown in figures 1 and 1A must be used. Given dimensions provide minimum clearance. There needs to be a 30-inch minimum clearance between the top of the cooking surface and the bottom of unprotected wood or metal cabinets or a 24-inch minimum

when bottom of wood or metal cabinets are protected by not less than a 1/4-inch flame retardant millboard covered with not less than no. 29 msg sheet-steel, 0.015-inch stainless steel, 0.024-inch aluminum or 0.020-inch copper.

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.

Important notes to the consumer

Keep this manual for future reference.

- As when using any range generating heat, there are certain safety precautions you should follow. These are listed in the front of this manual. Read and follow carefully.
- Be sure your range is installed and grounded properly by a qualified installer or service technician.
- To eliminate the need to reach over the cooktop, cabinet storage space above the cooktop should be avoided.

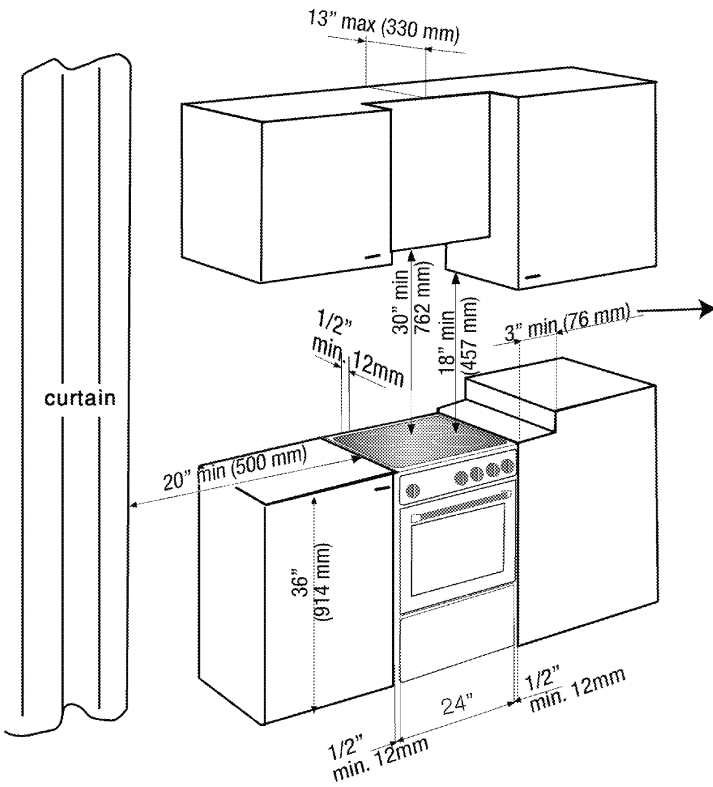
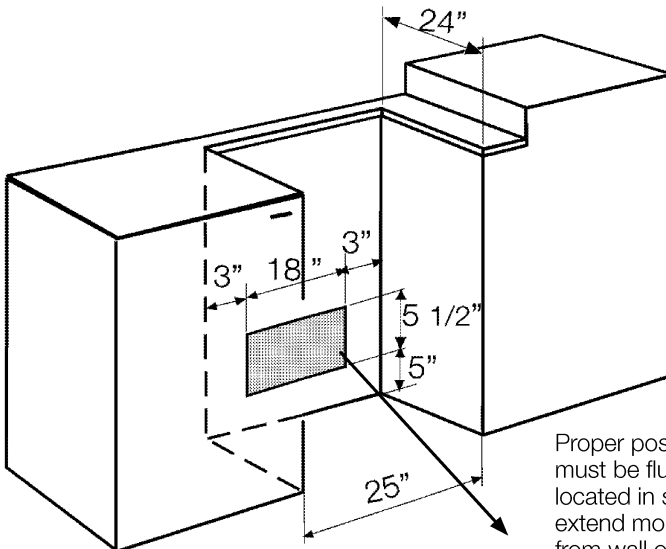
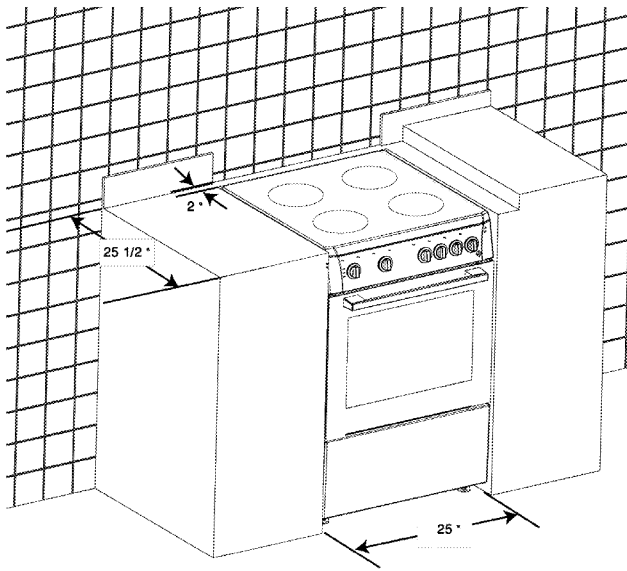


Fig. 1

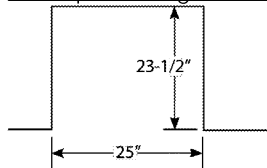


Proper positioning of outlet must be flush. Nothing located in shaded area can extend more than 2" (5,1cm) from wall or range will not slide all the way back.

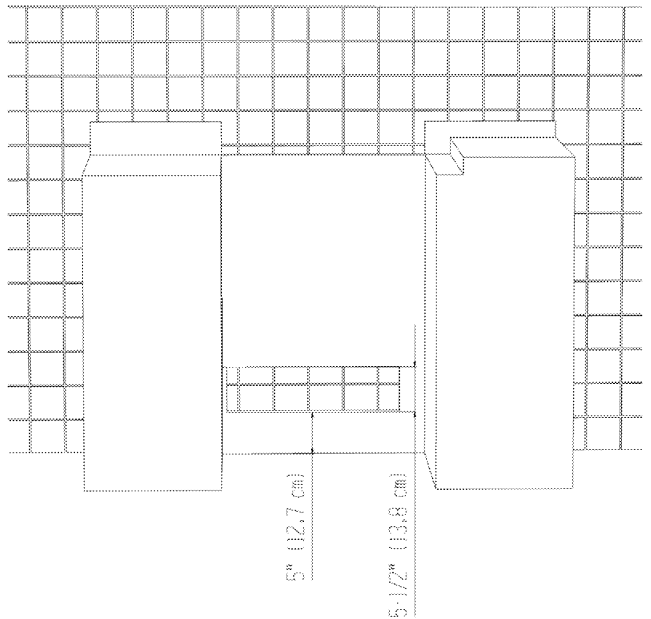
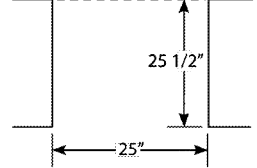
Fig. 1-A



If you are NOT using the
Filler strip or Backguard:



If you are using the
Filler strip or Backguard:



Important notes to the installer

Read manual before installing the range.

Observe all governing codes and ordinances.

Be sure to leave these instructions with the consumer.

Be sure your range is installed and grounded properly by a qualified installer or service technician.

i IMPORTANT: Before installing the range in an area covered with linoleum or any other synthetic floor covering, make sure the floor covering can withstand heat at least 90°F (32.2°C) above room temperature without shrinking, warping or discoloring.

Do not install the range over carpeting unless you place an insulating pad or sheet of 1/4inch (0.64cm) thick plywood between the unit and carpeting.

WARNING

All ranges can tip and injury to persons could result.

- A child or adult can tip the range and be killed.
- Install the anti-tip device packed with range to the structure wall or floor.
- Engage the range to the anti-tip bracket by sliding range so that the rear foot of range into the bracket as shown in figures 2 and 3.
- Re-Engage the anti-tip device if the range is moved.
- See installation instructions below.
- Failure to follow these instructions can result in death or serious burns to children or adults.

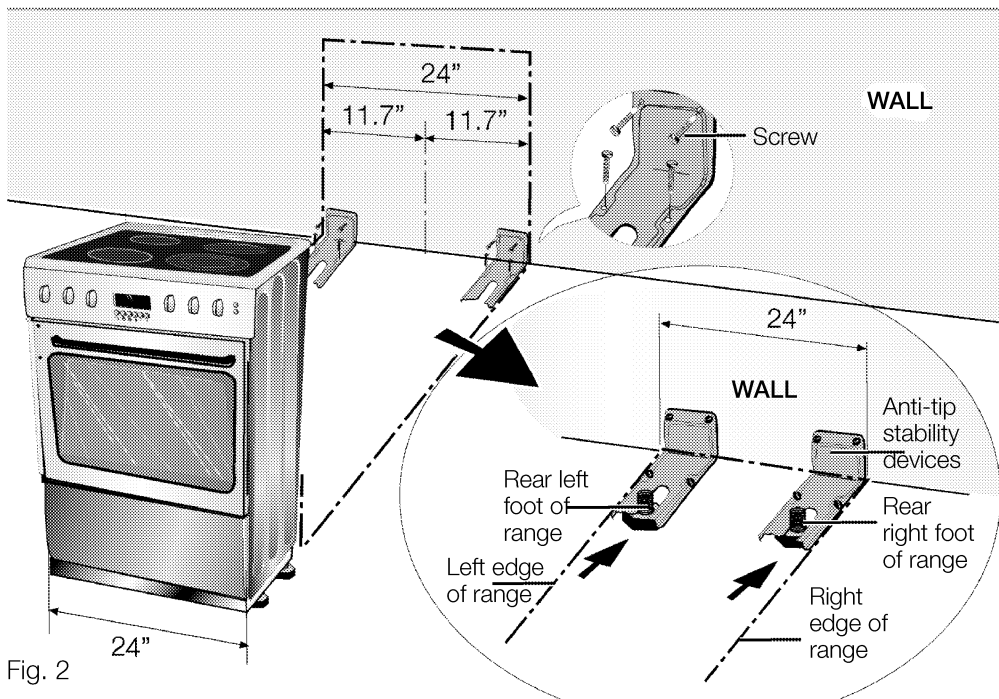


Fig. 2

Anti-tip stability device installation instructions

There is only one anti-tip stability device with product.

You can use it for right back foot or left back foot.

1. The anti-tip device has to be attached to the rear wall or floor as shown in Figure 3.

The dimension for the bracket location from the floor is to be determined after the appliance feet have been adjusted to the proper installation height shown in the installation instructions and the appliance has been leveled.

4. After installation cautiously grip the rear of the range to ensure the anti-tip bracket is engaging the rear foot of range.



Tip Over Hazard

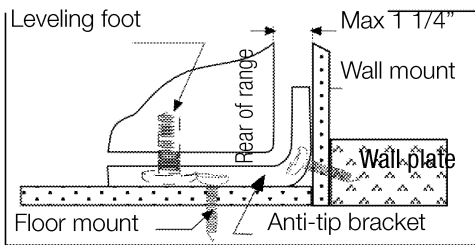
A child or adult can tip the range and be killed. Connect anti-tip bracket to rear range foot. Reconnect the anti-tip bracket, if the range is moved. Failure to follow these instructions can result in death or serious burns to children and adults.

⚠ DANGER: Electrical shock hazard!

- Use extreme caution when drilling holes into the wall or floor. There may be concealed electrical wires located behind the wall or under the floor.
- Identify the electrical circuits that could be affected by the installation of the Anti Tip Device, then turn off power to these circuits.

Failure to follow these instructions may result in electrical shock or other personal injury.

Fasten Bracket (Wall or Floor Mounting)



Fasten Bracket (Floor Mounting only)

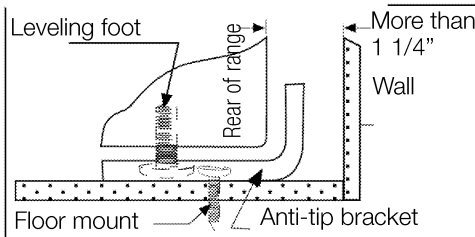


Fig. 3

2. Locate the anti-tip device on the wall at the measured dimension from where the left side of the appliance (facing range) is to be located.

3. Slide range into place making sure the anti-tip device engages the foot at rear of range.

The California Safe Drinking Water and Toxic Enforcement Act requires the Governor of California to publish a list of substances known to the State of California to cause cancer, birth defects, or other reproductive harm, and requires businesses to warn of potential exposure to such substances.

ⓘ IMPORTANT: This product contains a chemical known to the State of California to cause cancer, birth defects, or other reproductive harm.

This appliance can cause low-level exposure to some of the substances listed, including benzene, formaldehyde, carbon monoxide, and toluene.

Connection to the power supply

DANGER: Risk of electric shock!

Before starting any work on the electrical installation, the electrical power to the range must be shut off while line connections are being made.

Failure to follow these instructions can result in death, fire, or electrical shock.

 **IMPORTANT:** Electrical installation should comply with national and local codes.

Provide electrical connection

Install the junction box under the cabinet and run 120/240 or 120/208 Volt, AC wire from the main circuit panel. DO NOT connect the wire to the circuit panel at this time.

Electrical requirements

This appliance must be supplied with the proper voltage and frequency and connected to an individual, properly grounded branch circuit, protected by a circuit breaker or fuse. A circuit breaker or fuse is required by your appliance. The circuit breaker or fuse amperage recommended for your appliance is 40A or 50A.

Observe all governing codes and local ordinances

A 3 wire or 4 wire single phase 120/240 or 120/208 Volt, 60 Hz AC only electrical supply is required on a separate circuit fused on both sides of the line (red and black wires). A time-delay fuse or circuit breaker is recommended. DO NOT fuse neutral (white wire).


NOTE: Wire sizes and connections must conform with the fuse size and rating of the appliance in accordance with the American National Electrical Code ANSI/NFPA No. 70-latest edition.

 **IMPORTANT:** This appliance must be properly grounded to avoid shock hazard!

Our company shall not be held responsible for any damage caused by using the appliance without a grounded receptacle.

This range must be electrically grounded in accordance with local codes, or in their absence, with the National Electrical Code ANSI/NFPA No. 70-latest edition in the United States.

Installation should be made by a Licensed electrician.

 **DANGER:** Risk of electric shock, short circuit or fire by damage of the main power supply!

The main power supply lead must not be clamped, bent or trapped or come into contact with hot parts of the appliance.

If the main power cable is damaged, a qualified electrician must replace it.

This range may be connected by means of permanent "hard wiring" (flexible armored or nonmetallic shielded copper or aluminum cable), or by means of a power supply cord kit. Only a power supply cord kit rated at 120/ 240 volts and 40 or 50 amperes terminating in tinned leads and marked for use with ranges shall be used. If a 50 Amp cord is used it must be marked for use with a 1 3/8 inches diameter opening.

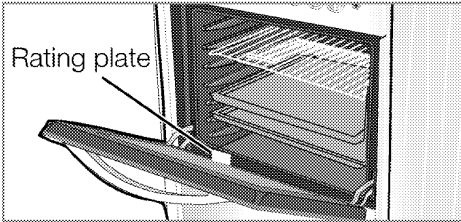
Cord must have either 3 or 4 conductors to match electric receptacle (Use copper or Aluminium Conductors).

⚠ WARNING: Risk of fire or electrical shock exists if an incorrect size appliance cord kit is used or the Installation manual or strain relief clamp are disregarded.

⚠ WARNING: Do not loosen the nuts which secure the factory-installed range wiring to the terminal block while connecting range. Electrical failure or loss of electrical connection may occur.

When installed where it is not permitted to ground through the neutral, a 4-conductor cord or cable assembly must be used. See manufacturer's instructions.

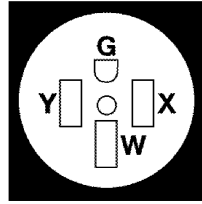
The power supply data must correspond to the data specified on the rating plate of the appliance. The rating plate is either seen when the door or the lower cover is opened.



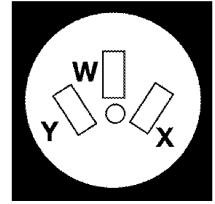
3 & 4 -wire electrical wall receptacle types & recommended mounting orientation on wall

Figure A illustrates a 4-wire receptacle required for new branch circuit installation (1996 NEC) mobile homes, and recreational vehicles or where local codes do not allow grounding thru the neutral.

Figure B illustrates a 3-wire receptacle that is allowed in areas that allow grounding through neutral.



A) 4-wire wall receptacle (14-50R)



B) 3-wire wall receptacle (10-50R)

Access to Terminal Block

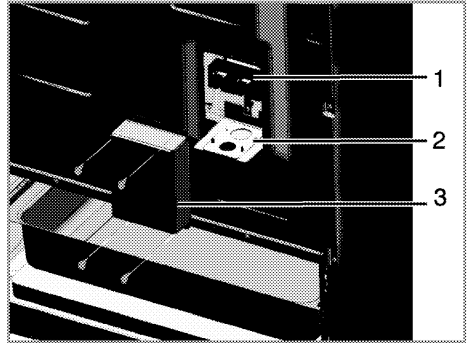


Fig.4

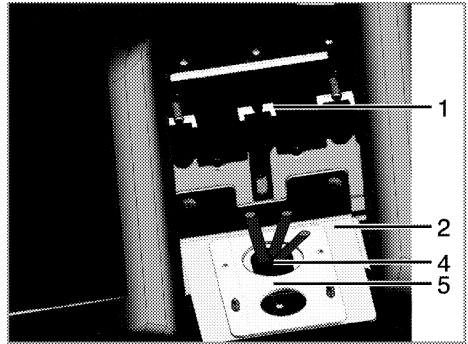


Fig.5

1. Terminal block
2. Power cord/conduit plate
3. Terminal block cover
4. Supply cord or conduit
5. Range Bracket

Loosen the screws on rear acces cover and take off the terminal block cover see Figure 4.

After completing connections put terminal block cover back to the original location and tighten the screws.

Power connections

WARNING:

Risk of electric shock!

Frame grounded to neutral of appliance through a link. Grounding through the neutral conductor is prohibited for new branch-circuit installations (1996 NEC); mobile homes; and recreational vehicles, or in an area where local codes prohibit grounding through the neutral conductor. For installations where grounding through the neutral conductor is prohibited:

a- Disconnect the link from the neutral;

b- Use grounding terminal or lead to ground unit; and

c- Connect neutral terminal or lead to branch circuit neutral in usual manner (when the appliance is to be connected by means of a cord kit, use 4-conductor cord or conduit for this purpose) See fig.9.

- Do not use an extension cord.

IMPORTANT: Do not

loosen the factory installed nut connections which secure the range wiring to terminal block. Electrical failure or loss of electrical connection may occur if these 3 nuts are loosened or removed.

Power Cord

Strain relief installation

1 - Remove the terminal block cover (on the back of the range) by removing the screws as shown in Figure 4.

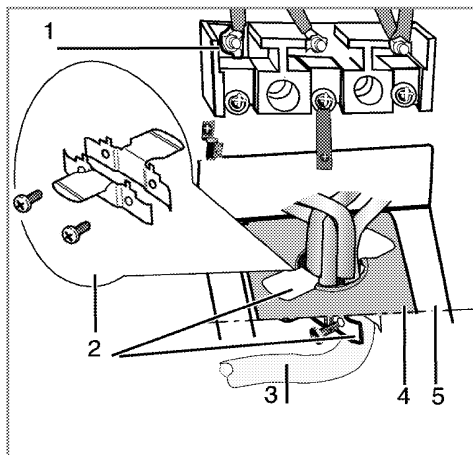
Do not discard screws.

2 - Remove the Power Cord/Conduit Plate shown in Figure 5, by removing the two screws that secure it to the Range Bracket.

Note: Retain this plate for future use in case the range is moved and re-wired.}

3 - Using the 1-3/8 in. diameter opening insert the strain relief and powercord through the opening and secure the strain relief as directed in the power cord instructions as shown in figure 6.

 **IMPORTANT:** Do not install the power cord without a strain relief



1. Terminal Block
2. Strain relief
3. Power cord
4. Power cord conduit plate
5. Range Bracket

Figure 6

Conduit installation

Note for conduit installation purchase a squeeze connector matching the diameter of the conduit and assemble it in the hole. Insert the conduit through the squeeze connector and

tighten. Allow enough slack to easily attach the wires to the terminal block. A Listed conduit connector may also be used for this purpose.

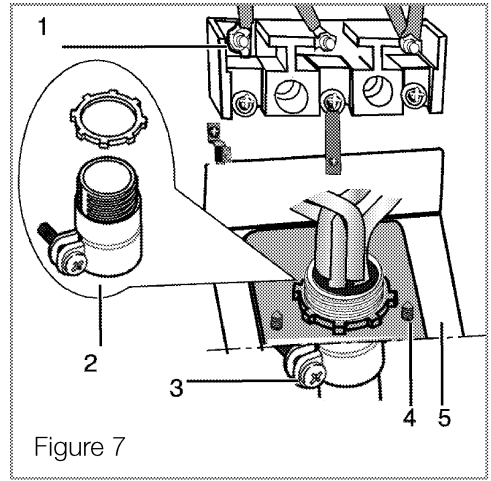
- 1- Remove the terminal block cover (on the back of the range) by removing the screws as shown in Figure 4.

Do not discard screws

- 2 -Determine the size of conduit needed and if necessary remove the Power cord/Conduit Plate shown in Figure 7 and reverse the plate so that the proper size opening in plate for your conduit is directly over the 1-3/8 in opening in the range bracket Figure 5. Secure the Power Cord/Conduit Plate using the same screws that were removed to take the plate off.

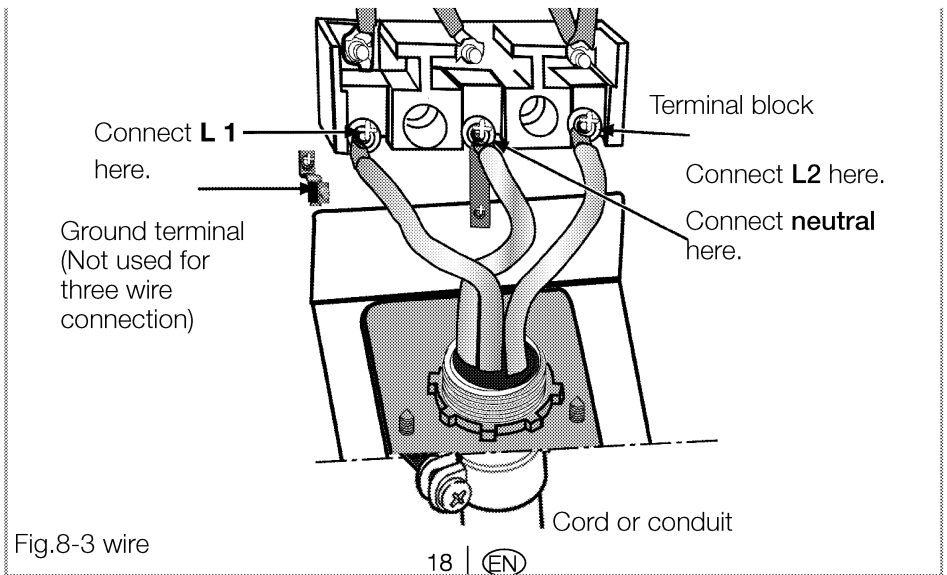
- 3 - Secure the conduit to the power cord/ Conduit plate using a listed conduit connector or squeeze connector as shown in fig.7.

- 4 -See figure 8 for 3 wire power connection and figure 9 for 4 wire connection.



1. Terminal Block
2. Squeeze connector
3. Conduit
4. Power cord/conduit plate
5. Range Bracket

NOTE: Do not install the conduit without a squeeze connector. The squeeze connector should be installed before reinstalling the rear range wiring cover



Power connections

Three wire connection:

i IMPORTANT: The neutral or ground wire of the power cord must be connected to the neutral terminal located in the center of the terminal block. The power leads must be connected to the lower left and lower right terminals of the terminal block.

- 1 - Loosen the lower screw on each terminal - of the terminal block.
- 2- Insert leads into terminal block and tighten.

Note: The ground terminal shown in the figure 8 above is not used for this installation.

- 3- Replace terminal block cover.

Four wire connection:

i IMPORTANT: The neutral wire of the supply circuit must be connected to the neutral terminal of the terminal block located in the center of the terminal block. The power leads must be connected to the lower left and lower right terminals of the terminal block. The grounding lead must be connected to the copper grounding lug as shown in the figure 9 above.

1. Loosen the lower terminal screws of the terminal block. Remove the screw that secures the ground strap and cut the copper ground strap from the terminal block. Discard the strap.
- 2 - Insert the power leads and neutral lead into the terminal block as instructed above and tighten the screws.

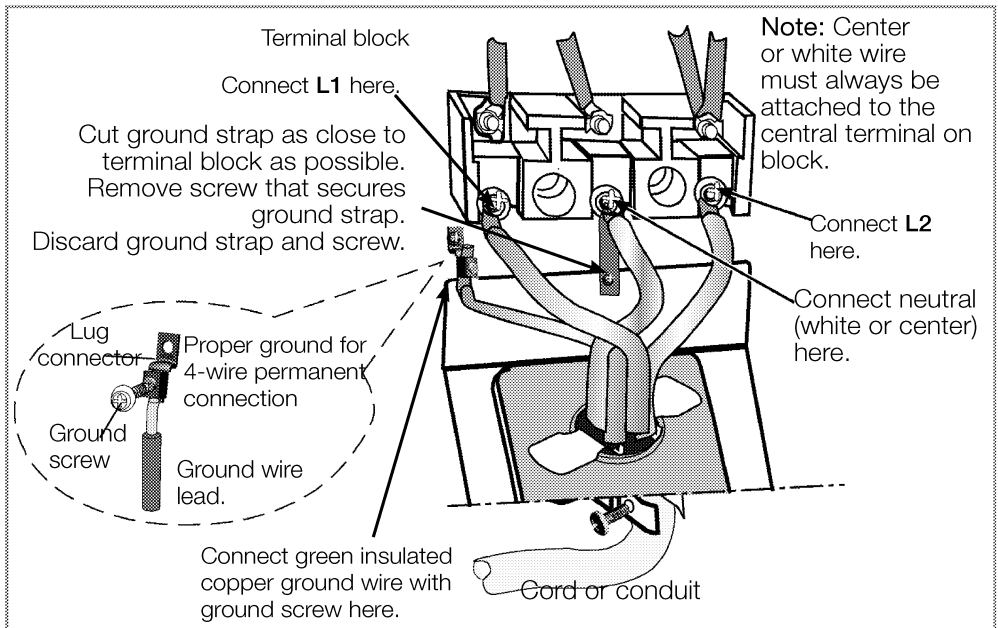


Fig. 9- 4 wire

3 - Insert the ground lead from the power supply into the copper grounding lug as shown in the Figure 9 above. Tighten screw.

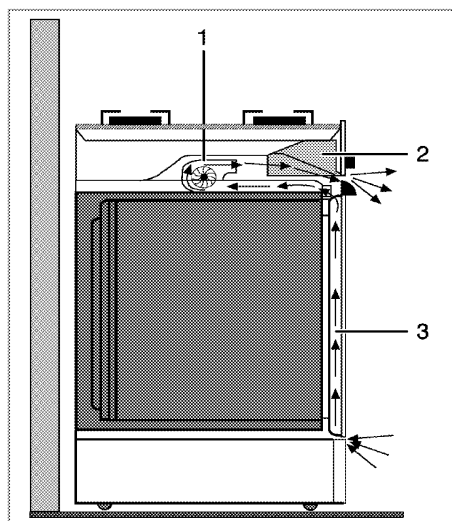
4 - Replace terminal block cover.

- To align the appliance with the worktop, adjust the feet turning right or left hand as required.

For products with cooling fan

The cooling fan cools both the built-in cabinet and the front of the product.

- i** Cooling fan continues to operate for about 20-30 minutes after the oven is switched off.



1. Cooling fan
2. Control panel
3. Door

3 PREPARATION

Tips for saving energy

The following tips will help you to use your appliance in an ecological way and to save energy:

- Use dark colored and enamel coated trays, since the heat transmission will be better.
- While cooking your meals, perform a preheating operation if it is advised in the user manual or cooking instructions.
- During cooking, do not open the oven door frequently.
- Try to cook more than one type of food within the oven at the same time (You can cook two different foods at the same time by locating cooking containers on the same shelf). It is also economical to cook more than one meal after the other. The oven will already be hot.
- Defrost frozen meals before cooking them.
- You can save energy by switching off your oven a few minutes before the end of the cooking time (The oven door should not be opened).
- Use pots/pans with lids for cooking. Without a lid, the energy consumption may be increased up to four times higher.
- Choose a burner/plate that is suitable to the saucepan base. Always choose the correct size of saucepans for your meals. Larger burners/plates require more energy.
- Take care to use flat base saucepans when cooking on electrical ranges.
- Pots with thick, even bottoms provide better thermal conduction. You can

save up to 1/3 of electricity.

- Pots and pans should match the size of burner plates. The bottom of the pot or pan should not be smaller than the plate.
- Keep plates and pan bottoms clean. Dirt will reduce the heat transmission between plate and pan bottoms.
- In case of longer cooking times, switch off the plate 5 to 10 minutes before the end of the cooking time. When you use the residual heat, you can save up to 20 % of electricity.

Initial operation

First cleaning of the appliance

i IMPORTANT: When removing appliance for cleaning and/or service;

Disconnect AC power supply.

Carefully remove the range by pulling outward. Range is heavy, use care in handling.

i NOTICE: The surface could be damaged by certain detergents or cleaning materials.


Do not use abrasive detergents, cleaning powder/cream or any sharp objects. Be careful to avoid steam burns. Some cleaners can produce noxious fumes if applied to a hot surface.

1. Remove all packaging materials.
2. Wipe the surfaces of the appliance with a damp cloth or sponge and dry with a cloth.

Initial heating

 **WARNING:** Hot surfaces may cause burns!

Do not touch the hot surfaces of the appliance. Use oven gloves. Keep children away from the appliance.

 **IMPORTANT:** Odors and smoke may be emitted during first heating. Ensure that the room is well ventilated.

Any production residues or protective layers must be burnt off before the first use. Heat up the appliance for about 30 minutes and then switch it off.

Electric oven

1. Take all baking trays and racks out of the oven.
2. Close oven door.
3. Select top and bottom heat with the function knob.
4. Select the highest temperature with the thermostat knob; see How to use the electric oven, page 27.
5. Heat approximately 30 minutes.
6. Switch off oven; see How to use the electric oven, page 27.

Broil oven

1. Take all baking trays and wire shelf out of the oven.
2. Close oven door.
3. Select highest power of the broiler; see How to operate the broil, page 30.
4. Heat approximately 30 minutes.
5. Switch off broiler; see How to operate the broil, page 30.

4 HOW TO USE THE COOKTOP

General information on cooking



DANGER: Risk of fire by overheated oil!

When you heat oil, do not leave it unattended.

Never try to extinguish the fire with water! When oil has caught fire, immediately cover the pot or pan with a lid. Switch off the burner/plate if safe to do so and phone the fire department.

Only use flat bottomed pots or pans.

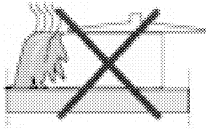
- Use pans having sufficient capacity for the amount of food being cooked so they don't boil over and cause unnecessary cleaning.
- Do not place lids on the burners.
- Always position pans centrally over the burners. When transferring pans from one burner to another always lift the pans do not slide them.
- 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. Boilover 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.

Tips for glass ceramic burner/plate

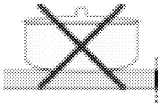
- The ceramic glass surface is heat-resistant and insensitive to large temperature deviations.
- Do not use the glass ceramic burner/plate for storing objects or as a cutting surface.

Do not cook popcorn in prepackaged aluminum containers on the cooktop. They could leave aluminum marks that cannot be removed completely.
- Use pot and pans with smooth bottoms. Sharp edges cause scratches on the surface.
- Do not use aluminum pots and pans. Aluminum damages the ceramic glass surface.
- Only certain types of glass, glass/ceramic, ceramic earthenware or other glazed utensils are suitable for range-top service without breaking due to the sudden change in temperature.
- Do not cook foods directly on the cook-top.
- For foods containing sugar in any form, clean up all spills and soils as soon as possible. Allow the cook-top to cool down slightly. Then, while wearing oven mitts, remove the spills while the surface is still warm. If sugary spills are allowed to cool down, they can adhere to the cook-top and can cause pitting and permanent marks.
- 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. Utensil handles should be turned inward and

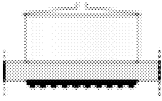
not extend over adjacent surface units. To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the handle of a utensil should be positioned so that it is turned inward, and does not extend over adjacent surface units.



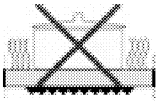
Splashes may damage the ceramic surface and can cause fire.



Do not use pots that have concave or convex bottoms.

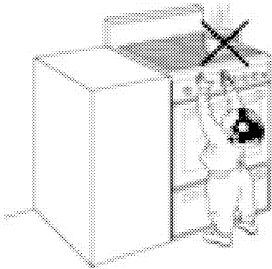


Use pots and pans with smooth bottoms. They ensure a good heat transfer.



If the pan is too small energy is wasted

⚠ DANGER:



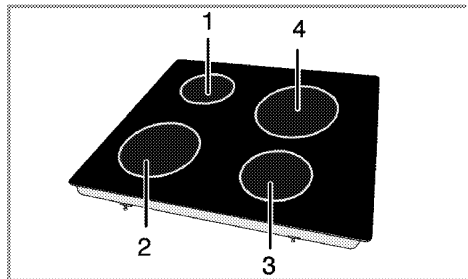
Tipping of pan

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

- Ensure handles of pans cannot accidentally be caught or knocked and do not get heated by adjacent heating zones. Avoid pans that are unstable and easily tipped. Pans that are too heavy to move easily when filled can also be a hazard.

Do not store items of interest to children in cabinets above a range or on the backguard of a range. Children climbing on the range to reach items could be seriously injured.

How to use burners/plates



- 1 Single-circuit cooking plate 5,5-6,3"
 - 2 Single-circuit cooking plate 7-8"
 - 3 Single-circuit cooking plate 5,5-6,3"
 - 4 Single-circuit cooking plate 7-8"
- This is a list of advised diameters of pots to be used on related burners.

⚠ DANGER: Broken glass!

Do not let any objects fall onto the plate. Even small objects (e.g. salt shaker) may damage the burner/plate.

Do not use ceramic glass plates with cracks. Water may enter into the cracks and cause a short circuit.

If the surface is damaged in any way (e. g. visible cracks), switch off the device immediately to reduce the risk of an electric shock.

If cooktop should break, cleaning solutions and spillovers may penetrate the broken cook-top and create a risk of electric shock. Contact a qualified technician immediately.

The ceramic glass burner/plate is equipped with an operating lamp and a residual heat indicator.

The residual heat indicator indicates the position of the switched on plate and remains illuminated after switching off. (When the temperature of the plate falls below touchable temperature the indicator light will go off). A weak flickering illumination is not a problem with the residual heat indicator light.

NOTICE:

Quick heating ceramic glass plates emit a bright light when they are switched on. Do not stare into the bright light.

Switching the plate on

The burner/plate control knobs are used for operating the plates. To obtain the desired cooking power, turn the burner/plate control knobs to the corresponding level.

Cooking level	1	2	3
	warming	stewing, simmering	cooking, roasting

Switching the plate off

Turn plate control knob to off position (top).

5 HOW TO OPERATE THE OVEN

General information on baking, roasting and broiling

DANGER:

Risk of scalding by hot steam!

Stand away from the range when opening oven door. Hot air or steam which escapes can cause burns to hands, face, and/or eyes.

Let hot air or steam escape before removing or relocating food.

Tips for baking

- Use non-stick coated appropriate metal plates or aluminum containers or heat-resistant silicone molds.
- Make the best use of the space on the rack. We recommend placing the baking mold in the middle of the rack.
- It is recommended to place the baking mould in the middle of the rack.
- Select the correct shelf position before turning the oven or broiler on. Do not move oven shelves when hot.
- 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.
- Keep the oven door closed.

Tips for roasting

- Seasoning with lemon juice and black pepper will improve the cooking performance when cooking a whole chicken, turkey or a large piece of meat.
- Meat with bones takes about 15 to 30 minutes longer before it is cooked than a roast of the same size without bones.

- You should calculate about 4 to 5 minutes cooking time per centimeter (0.39") height of the meat.
- Let meat rest in the oven for about 10 minutes after the cooking time. The juice is better distributed all over the roast and does not run out when the meat is cut.
- Fish in a heat-resistant dish should be placed on the rack at the medium or lower level.

Tips for broiling

Broiling is ideal for cooking meat, fish and poultry and will achieve a nice brown surface without it drying out too much. Flat pieces, meat skewers and sausages are particularly suited for broiling as are vegetables with a high water content such as tomatoes and onions.

- Distribute the pieces to be broiled on the wire shelf.
- If the broiling is on the wire shelf, locate a dripping pan under it in order to collect the fat and drippings.
- Add some water to the dripping pan for easy cleaning.

How to use the electric oven

IMPORTANT:

Food Poisoning Hazard

Do not let food sit in oven more than one hour before or after cooking.

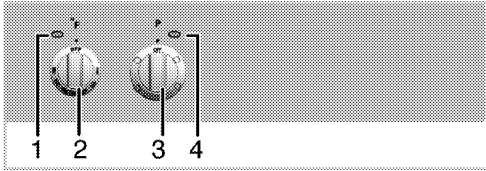
Doing so can result in food poisoning or sickness.

WARNING:

Never cover any slots, holes or passages in the oven bottom or cover an entire

rack with materials such as aluminum foil. Doing so blocks airflow through the oven and may cause carbonmonoxide poisoning. Aluminum foil linings may also trap heat, causing a fire hazard.

Select temperature and operating mode



1. Thermostat lamp
2. Thermostat knob
3. Function knob
4. Function lamp

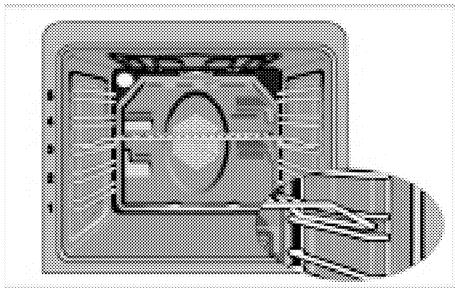
The operating modes of the electric oven are selected with the function knob. The temperature is adjusted with the thermostat knob.

All oven functions are turned off by turning the relevant knob to off (upper) position.

1. Set thermostat knob to the desired temperature.
 2. Set function knob to the required operating mode.
- » The oven heats up to the adjusted temperature and maintains it. During heating, temperature lamp stays on.

Switch off electric oven

Turn function knob and thermostat knob to off position (top).



Shelf positions

It is important to position the wire shelf on side rack correctly. The wire shelf must be placed so that it will fit into the opening of the wire shelf as illustrated in the figure.

Static



Top and bottom heat are on. The foodstuffs are heated simultaneously from the upper and lower part. Suitable for cakes, cookies or cakes and casseroles in baking molds. Cook with only one tray at a time.

Bottom heat



Only bottom heat is on. This is particularly suitable for dishes, such as pizza, which should be baked from bottom.

Broil



The large broiler (under the oven roof) is in operation. Suitable for broiling larger quantities.

- Put large or medium-sized portions in correct shelf position under the broil heater for broiling.
- Set the temperature to maximum level.
- Turn the food after half of the broiling time has elapsed.

Low Broil



The broil effect is not as strong as with normal broiling.

- Put small or medium-sized portions in correct shelf position under the broil heater for broiling.
- Set the temperature to maximum level.
- Turn the food after half of the broiling time has elapsed.

Tips for baking cakes

1. If cake is too dry,
 - » Increase the temperature by 50°F and reduce the cooking time.

2. If cake has fallen,
 - » Use less liquid or lower the temperature by 50°F.
3. If cake is too dark on top,
 - » Place it on a lower rack, lower temperature, and increase the cooking time.
4. If cake is cooked well on the inside but sticky on the outside,
 - » Use less liquid, lower the temperature, and increase the cooking time.

Tips for baking pastry

1. If the pastry is too dry,
 - » Increase the temperature some 50°F and decrease the cooking time.
 - » Dampen the layers of dough with a sauce composed of milk, oil, egg and yogurt.
2. If the pastry takes too long to bake,
 - » Make sure that the thickness of the pastry you have prepared does not exceed the depth of the tray and remain level with it.
3. If the upper side of the pastry gets browned, but the lower part is not cooked,
 - » Make sure that the amount of sauce you have used for the pastry is not too much at the bottom of the pastry. Try to scatter the sauce equally between and on the dough layers for an even browning.
 - » Cook the pastry in accordance with the mode and temperature given in the Cooking Table. If the bottom part is still not browned enough, place it on a lower shelf next time.

Tips for cooking vegetables

1. If the vegetable dish runs out of juice and gets too dry,
 - » Since using a lid during cooking will keep the juice of the dish in the pan, cook

your vegetable dishes in a pan with a lid instead of a tray.

2. If a vegetable dish does not get cooked,
 - » Boil the vegetables beforehand or prepare them like canned food and put in the oven.
 - » Boil the vegetables beforehand or prepare them like canned food and put in the oven.

Table of Cooking Times
















i IMPORTANT:

The values indicated in the table below are data indicative. They may vary according to the type of food as well as your preferences of cooking.

Baking and roasting

i IMPORTANT:

Level 1 is the **bottom** level in the oven.

Food	Cooking level number		Rack position	Temperature (°F)	Cooking time (min.) (approx.)
Cake in tray	One level		4	350	25 ... 30
Cake in mould	One level		2	355	40 ... 50
Cakes in paper	One level		3	350	25 ... 30
Sponge cake	One level		3	390	5 ... 10
Cookies	One level		3	350	25 ... 30
Dough pastry	One level		2	390	30 ... 40
Filled savory pastry	One level		2	390	25 ... 35
Leaven	One level		2	390	35 ... 45
Lasagna	One level		2-3	390	30 ... 40
Pizza	One level		2	390 ... 430	15 ... 20
Lamb haunch (casserole)	One level		3	25 min. max after 355...375	70 ... 90
Roast chicken	One level		2	15 min. max after 355...375	55 ... 65
Turkey (12 lbs)	One level		2	25 min. max after 355...375	160 ... 210
Fish	One level		3	390	20 ... 30

It is suggested to preheat** the oven for all foods.

(**) For preheating, set the required temperature, the thermostat lamp will go out when the required temperature is reached.

How to operate the broiler

i IMPORTANT:

Before using the oven the clock time must be set. If the clock time is not set, the main oven will not work.



WARNING:

Hot surfaces can cause burns!
Close oven door during broiling.

Switch on broil

1. Set the function knob onto the broil symbol.
 2. Set broil temperature.
 3. Preheat for approximately 5 minutes, if necessary.
- » The thermostat lamp is on.

Switch off broiler

1. Turn broil control knob to off position (top).

Shelf positions

For optimum broil coverage, position the wire shelf towards the front of the oven just out of contact with the glass door. Placing the wire shelf fully to the rear of the oven will reduce the broil coverage.

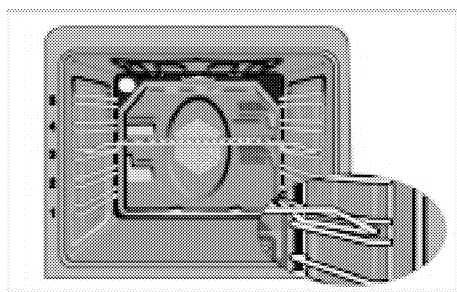


Table of Cooking

Times: Broiling

Broiling with electric broiler

Food	Rack position	Grilling time (approx.)
Fish	4...5	20...25 min. #
Chicken pieces	4...5	25...35 min.
Lamb chops	4...5	20...25 min.
Roast beef	4...5	25...30 min. #
Veal chops	4...5	25...30 min. #
Toast bread	4	1...2 min.

depending on thickness

6 MAINTENANCE AND CARE

General information

DANGER:

Risk of electric shock!

Switch off the electricity before cleaning appliance to avoid an electric shock.

DANGER:

Hot surfaces may cause burns!

Allow the appliance to cool down before you clean it.

NOTICE:

The surface could be damaged by some detergents or cleaning materials.

Do not use abrasive detergents, cleaning powder/cream or any sharp objects. Be careful to avoid steam burns. Some cleaners can produce noxious fumes if applied to a hot surface.

Clean the appliance thoroughly after each use; in this way it will be possible to remove cooking residues more easily, thus keeping these from burning the next time the appliance is used.

No special cleaning agents are required for cleaning the appliance. It is recommended to use warm water with washing liquid, a soft cloth or sponge. Use a dry cloth for drying.

 **NOTICE:** Do not use any abrasive cleaning materials!

IMPORTANT:

Do not use steam cleaners for cleaning.

How to clean the burner/plate

Ceramic plates

Always rinse off fully with a clean cloth wrung out in clean water (as residue could

damage the ceramic glass surface next time the plate is used).

In no case should crusts be scratched off with serrated edge knives, steel wool or the like.

Remove calcium stains (yellow staining) with small amounts of decalcifying agents such as Durgol, vinegar or lemon juice.

Do not allow vinegar, coffee, milk, saltwater, lemon or tomato juice to remain in contact with enamel parts (i.e. inside the oven).

Apply agent with a sponge and, in the event of heavier soiling, let it work in for a longer period of time. Afterwards, wash off burner/plate with water.

IMPORTANT:

Sugar-based food such as puddings and syrup should immediately be scraped off without waiting for the surface to cool down. Otherwise the burner/plate may be permanently damaged.

Cleaning the control panel

NOTICE:

Damage to the control panel!

Do not remove the control knobs for control panel cleaning.

Clean control panel and control knobs.

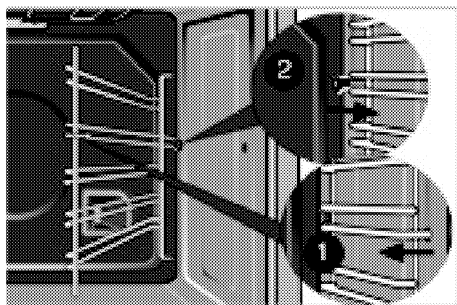
Cleaning the oven

No oven cleaner or any other special cleaning agent is required for cleaning the oven. It is recommended to wipe the oven with a damp cloth while it is still warm.

Do not allow fat or oils to build up on the oven base, or oven accessories.

To clean the side walls,

1. Remove the front section of the side rack by pulling it in the opposite direction of the side wall.
2. Remove the side rack completely by pulling it towards you.

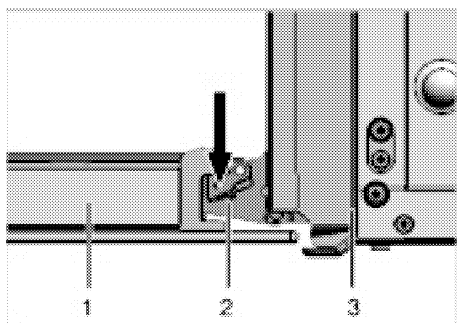


Clean oven door

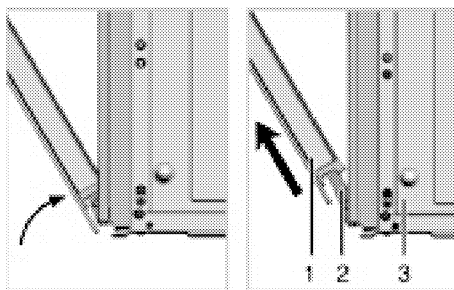
Don't use any harsh abrasive cleaners or sharp metal scrapers for cleaning the oven door. They could scratch the surface and damage the glass.

Removal of oven door

1. Open the oven door.
2. Open the clips at the hinge housing on the right and left hand sides of the oven door by pressing them down as illustrated in the figure.



- 1 Oven door
- 2 Hinge
- 3 Oven



3. Move the oven door to half-way.
4. Remove the front door by pulling it upwards to release it from the right and left hinges.

⚠ NOTICE:

Steps carried out during removing process should be performed in reverse order (steps 4, 3, 2 and 1) to reattach the door. Do not forget to close the clips at the hinge housing when reinstalling the door.

Replacing the oven lamp

⚠ NOTICE:

Hot surfaces may cause burns!

Make sure the appliance is switched off and cooled down in order to avoid the risk of an electrical shock.

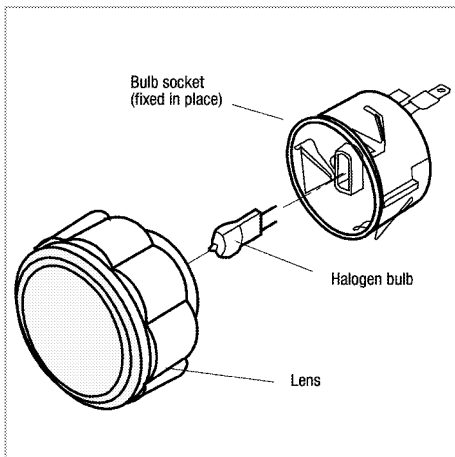
The lenses must be in place when using the oven.

The lenses serve to protect the light bulb from breaking.

The lenses are made of glass. Handle carefully to avoid breakage. Broken glass could cause an injury.

⚠ NOTICE:

Position of lamp might vary from diagram.



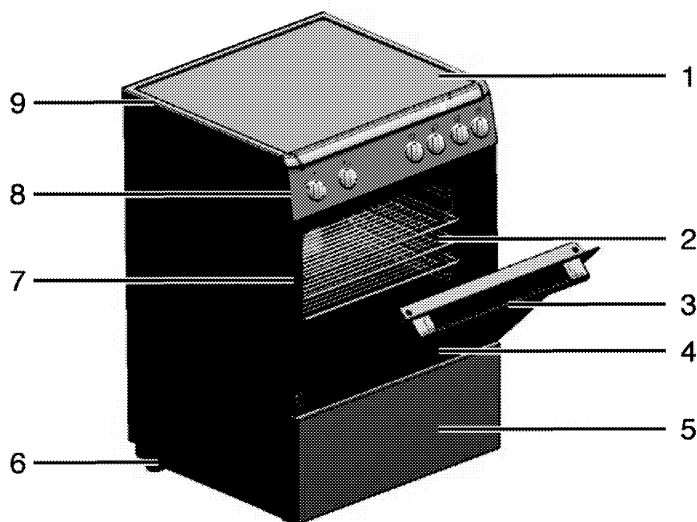
Each oven is equipped with one halogen light bulb located in the back wall of the oven. The light is switched on when the door is opened or when the oven is in a cooking cycle. The oven light is not illuminated during self-clean. Each light assembly consists of a removable lens, a light bulb as well as a light socket housing that is fixed in place. Light bulb replacement is considered to be a routine maintenance item.

To replace a light bulb:

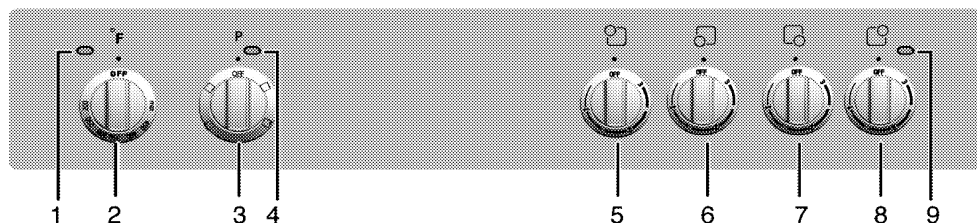
1. Read warning on this page.
2. Turn off power at the main power supply (your fuse or circuit breaker box).

7 GENERAL INFORMATION

Overview



- | | | | |
|---|------------------|---|-----------------------|
| 1 | Ceramic hotplate | 6 | Foot |
| 2 | Wire shelf | 7 | Shelf positions |
| 3 | Handle | 8 | Control panel |
| 4 | Oven door | 9 | Ceramic glass surface |
| 5 | Lower drawer | | |



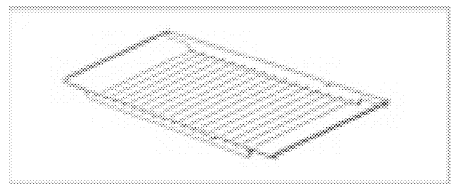
- | | | | |
|---|--|---|--|
| 1 | Thermostat lamp | 6 | Single-circuit cooking plate front left |
| 2 | Thermostat knob | 7 | Single-circuit cooking plate front right |
| 3 | Function knob | 8 | Single-circuit cooking plate rear right |
| 4 | Function lamp | 9 | Hotplate warning lamp |
| 5 | Single-circuit cooking plate rear left | | |

Technical Data

GENERAL	
Outer dimensions (height/width/depth)	33 1/3 /23 1/2 x 23 1/2 inches
Voltage/frequency	120/240V ~ 60 Hz
Total electric power	8,6 kW
Fuse protection	min. 40 A
Cable type / cross section	DTR 4x10 AWG
Cable length	max. 6 ft
Burners	
Rear left	Single-circuit cooking plate
Size	5,5 inches
Power	1200 W
Front left	Single-circuit cooking plate
Size	7 inches
Power	1800 W
Front right	Single-circuit cooking plate
Size	5,5 inches
Power	1200 W
Rear right	Single-circuit cooking plate
Size	7 inches
Power	1800 W
Main oven	Conventional oven
Inside illumination	15–25 W
Broil power consumption	2.2 kW

Accessories supplied with the unit

i IMPORTANT: Accessories supplied can vary depending on the product model. All the accessories described in the user manual may not exist on your product.

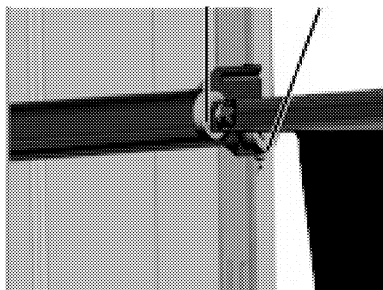
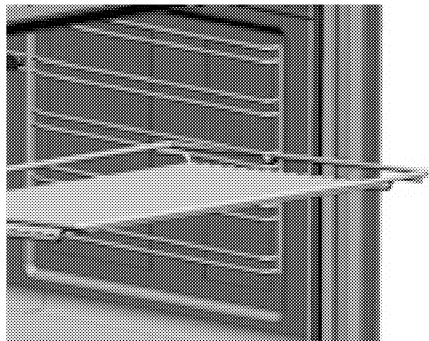
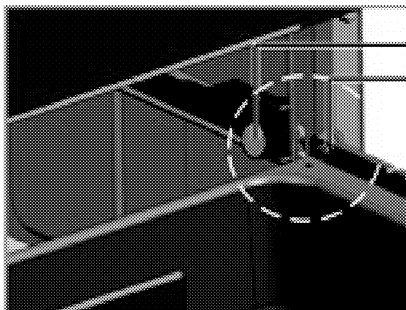


Wire shelf

Can be used for roasting and as deposit for baking, roasting and casserole dishes.

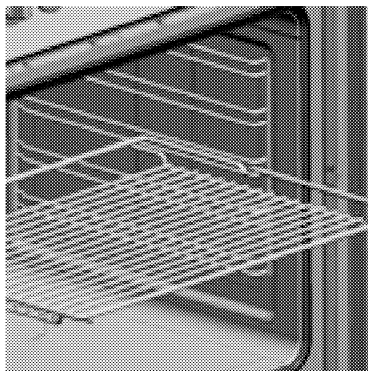
Proper positioning of the wire shelf on sliding shelves

It is important to position the broil and/or dripping pan on the wire shelves correctly. Slide the broil or the dripping pan completely between the 2 rails and make sure it is stable before putting a dish on it (Please see the following figure).



1. Oven roller
2. Drawer roller

i IMPORTANT: Do not remove drawer while hot or during operation. Be sure drawer is empty before removing.



Placing drawer

Position drawer roller (2) on top of oven roller (1) and slide drawer between two rails

- Do not use the warming drawer as a storage drawer.
- Do not touch the interior surface of the range.

8 TROUBLESHOOTING

DANGER:

Risk of electric shock, short circuit or fire from nonprofessional repairs!

Repairs on the appliance must be carried out by an approved service center.

Normal operating conditions

- Smoke and odors may be emitted for a couple of hours during the first operation.
- It is normal that steam escapes during operation.
- When metal parts are heated, they may expand and cause noise.

Before you call for service, please check the following points

Electrical equipment

Malfunction/problem	Possible cause	Advice/remedy
The appliance does not work.	The mains fuse is defective or has tripped.	Check fuses in the fuse box. If necessary, replace or reset them.
	Appliance's plug can not be connected to the grounded socket.	Check the plug connection.
Oven light does not work	Oven lamp is defective.	Replace oven lamp.
	No current.	Check fuses in the fuse box. If necessary, replace or reset them.
Oven does not heat.	Function knob and/thermostat knob are not set.	Set function knob and thermostat knob.
	If the appliance has a timer, the timer may not be set.	Set the time.
	No power.	Check main power supply and fuse box.

Clock/ timer (If the appliance has a digital timer)

Malfunction/problem	Possible cause	Advice/remedy
Clock display is blinking or clock symbol is on.	Power was interrupted previously.	Set timer. Then switch the oven off with function knobs, set the oven function again.

If the problem has not been solved:

1. Separate unit from the power supply (deactivate or unscrew fuse).
2. Call SUMMIT service center.

IMPORTANT:

Do not attempt to repair the appliance yourself. There are no customer-serviceable items inside the appliance.

9 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.summitappliance.com/support



SUMMIT CLASSIC COLLECTION

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

Phone: (718) 893-3900
Fax: (844)478-8799
Web Site:
www.summitappliance.com

