



# **GAS RANGE**


**Model PRO24G**

*User's Manual*

Write Serial No. from rating label here:

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**FELIX STORCH, INC.**  
An ISO 9001:2015 registered company  
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Bronx, New York 10474  
[www.summitappliance.com](http://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.

- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

### **WHAT TO DO IF YOU SMELL GAS**

- Do not try to light any appliance.
- Do not touch any electrical switch.
- Do not use any phone or mobile phone in your building.
- Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
- If you can not reach your gas supplier, call the fire department.

Installation and service must be performed by a qualified installer, service agency or the gas supplier.



## **Important Safety Instructions**

Read and save these instructions

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



### **WARNING**

#### **Tip-Over Hazard**

A child or adult can tip the range and be killed.  
Install the anti-tip device to the structure and/or the range.  
Connect the range to the anti-tip device by the anti-tip brackets included with the oven as shown in Figs. 2 and 3 on page 13.  
Re-engage the anti-tip device if the range is moved.  
To install anti-tip device packed with range, see Installation instructions.  
Failure to follow these instructions can result in death or serious burns to children or adults.





Do not operate the range without anti-tip device in place and engaged.  
After installation, cautiously grip the rear of the range to ensure the anti-tip brackets are engaging the rear of the range.

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 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 installing 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 has passed through strict quality control procedures.

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

The User's Manual will help you use the product in a safe and efficient way.



### **IMPORTANT:**

Save these instructions for the local electrical inspector's 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 or 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 purchase. 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 another model), before disposing of it, you should make it 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 and the warming drawer before disposal to prevent entrapment.

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# 1 Safety Instructions

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## Basic safety instructions

- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.
  - 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.
  - Do not carry out any repairs or modifications on the appliance. However, you may remedy some malfunctions. (See *Troubleshooting*, page 35.)
  - 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 parts distributor in your area.
  - Be careful when using ingredients containing alcohol in preparing your dishes. Alcohol evaporates at high temperatures and may cause fire since it will ignite when it comes in contact with hot surfaces.
  - Do not heat closed food containers and glass jars. Pressure that may build up in the container can cause it to burst.
  - Keep appliance area clear and free from combustible materials such as gasoline and other flammable fluids.
  - Ensure that no flammable materials are adjacent to the appliance as the sides become hot during use.
  - **Fire risk!** Do not store flammable materials in the oven or warming drawer.
  - **Do not use water on grease fires.** Smother flames or use a dry chemical or foam type extinguisher.
  - Do not leave empty pots or pans on burners that are switched on. They might get damaged.
  - Since it may be hot, do not leave plastic or aluminum dishes on the surface of the appliance.
-  **IMPORTANT:** Never cover any slots, holes or passages in the oven or cover an entire rack with aluminum foil. Doing so blocks airflow through the oven and may cause carbon monoxide poisoning. Aluminum foil linings may also trap heat, creating a fire hazard.
- Do not use aluminum foil to line surface unit drip bowls or oven bottom, except as suggested in the manual. Improper installation of these liners may result in a risk of electric shock and/or fire.
  - The manufacturer declines all liability for injury to persons or damage to property caused by incorrect or improper use of the appliance.
  - Always use only dry potholders or heat-resistant gloves when inserting or removing the dishes into/from your oven. Do not let potholder touch hot heating elements. Do not use a towel or other bulky cloth.

- Do not use the oven with door glass removed or broken.
  - Rear surface of the oven gets hot when it is in use. Electric connection should not touch the rear surface, otherwise the main cable may be damaged. Do not trap the power cable between the hot oven door and the frame. Do not route the power cable over the hot cooking area. Otherwise, cable insulation may melt and cause fire as a result of short circuiting.
  - Never wear loose-fitting or hanging garments while using the appliance. Be careful when reaching for items stored in cabinets over the oven. Flammable material could be ignited if brought into contact with hot surfaces or heating elements and may cause severe burns.
  - Flame in the oven can be smothered completely by closing the oven door and turning the oven off or by using a multi-purpose dry chemical or foam-type fire extinguisher.
  - Place the oven rack in the desired position while the oven is cool. If racks must be handled when hot, do not let pot holder contact the heating elements.
  - Pulling out the rack to the stop-lock is a convenience in lifting heavy foods. It is also a precaution against burns from touching hot surfaces of the door or oven walls.
  - Do not use the oven to dry newspapers. If overheated, they can catch on fire.
- i CAUTION:** Do not use the oven or warming drawer (if equipped) for storage.
- After broiling, always take any broiler pan out of the oven and clean it.

Leftover grease in a broiler can catch fire the next time you use the pan.

- Check that all controls on the appliance are switched off after use.

**!** **IMPORTANT:** Call an authorized service center for installation of the appliance. The warranty period will begin after this procedure.

## 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 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.


- Accessible parts may be hot when the broiler is in use. Young children should be kept away.
- 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 until they have had sufficient time to cool. Among these areas are the cooktop and surfaces facing the cooktop.

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

- The packaging materials may be dangerous for children. Keep these materials away from children. Dispose of all parts of the packaging material according to environmental standards.

## Safety when working with electricity


 **WARNING:** Before installing, turn power OFF at the service panel. Lock service panel to prevent power from being turned ON accidentally.

 **WARNING:** Personal injury or death from electrical shock may occur if the range is not installed by a qualified installer or electrician.

Any additions, changes or conversions required in order for this appliance to meet the application needs satisfactorily must be made by a qualified technician.

- In case of any damage, switch off the appliance and disconnect it from the power 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.

## Safety when working with gas


 **WARNING:** To reduce the risk of personal injury in the event of a grease fire, observe the following:

- Smother flames with a close-fitting lid, cookie sheet or metal tray, then turn off the burner. Exercise caution to prevent burns. If the flames do not go out immediately, evacuate and call the fire department.
- Never pick up a flaming pan – you may be burned.

Do not use water, including wet rags or towels – a violent steam explosion will result.

Use an extinguisher only if:

- 1) You know you have a Class ABC extinguisher and you already know how to operate it.
- 2) The fire is small and contained in the area where it started.
- 3) The fire department is being called.
- 4) You can fight the fire with your back to an exit.

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

- Any work on gas equipment and systems may only be carried out by authorized and qualified persons who are Gas Safe registered.
- Prior to the installation, ensure that the local distribution conditions (nature of the gas and gas pressure) and the adjustment of the appliance are compatible.
- This appliance is not connected to a combustion products evacuation device. It should be installed and connected in accordance with current installation regulations. Particular attention should be given to the relevant requirements regarding ventilation. (See page 10.)
- **CAUTION:** The use of a gas cooking appliance results in the production of heat and moisture in the room in which it is installed. Ensure that the kitchen is well ventilated: keep natural ventilation holes open or install a mechanical ventilation device (mechanical extractor hood). Prolonged intensive use of the appliance may call for additional ventilation, for example, increasing the level of the mechanical ventilation where present.



- Gas appliances and systems must be regularly checked for proper functioning. Please arrange for annual maintenance.
- Clean the gas burners regularly. The flames should be blue and burn evenly.
- Good combustion is required in gas appliances. In case of incomplete combustion, carbon monoxide (CO) might develop. Carbon monoxide is a colorless, odorless and very toxic gas, which has a lethal effect even in very small doses.
- Request information from your local gas provider about gas emergency telephone numbers and safety measures in case a gas odor is noticed.

### Intended Use



**WARNING:** Use this appliance only for its intended purpose as described in this manual. NEVER use it as a space heater to heat or warm a room. Doing so may result in carbon monoxide poisoning and overheating of the appliance. Never use the appliance for storage.

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

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

The appliance is **not intended for use in mobile homes and recreational vehicles.**

Do not obstruct the flow of ventilation air.

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.

### 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 top of the appliance. The appliance must be transported upright.

When possible, store the appliance's original box and transport the appliance in its original carton. Follow the guidance marks printed on the carton.



**IMPORTANT:** Verify the general appearance of your equipment by identifying possible damage during 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

To ensure that critical air gaps are maintained under the appliance, we recommend that this appliance be mounted on a solid base and that the feet do not sink into any carpeting or soft flooring.

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

- If an appliance hood is to be fitted, refer to the manufacturer's instructions regarding fixing height.
- The appliance corresponds to device class 1, i.e., it may be placed with the rear and **one** side to kitchen walls, kitchen furniture or equipment of any size. The kitchen furniture or equipment on the **other** side may only be of the same size or smaller.
- Any kitchen furniture next to the appliance must be heat-resistant (212°F minimum).

### Room ventilation

The air for combustion is taken from the room air and the exhaust gases are emitted directly into the room.

Good room ventilation is essential for safe operation of your appliance. If there is no window or door available for room ventilation, extra ventilation must be installed.

Do not install this appliance in a room below ground level unless it is open to ground level on at least one side. Failure to install correctly is dangerous and could result in prosecution.

Prolonged intensive use of the appliance may call for additional

ventilation, for example, the opening of a window or the use of a permanent fixed mechanical ventilation system such as an extractor fan or range hood that ventilates to the outside.

Room size	Ventilation opening
Smaller than 180 ft <sup>3</sup>	Min 15½ in <sup>2</sup>
180 ft <sup>3</sup> to 350 ft <sup>3</sup>	Min 8 in <sup>2</sup>
Greater than 350 ft <sup>3</sup>	Not required
In cellar or basement	Min 10 in <sup>2</sup>

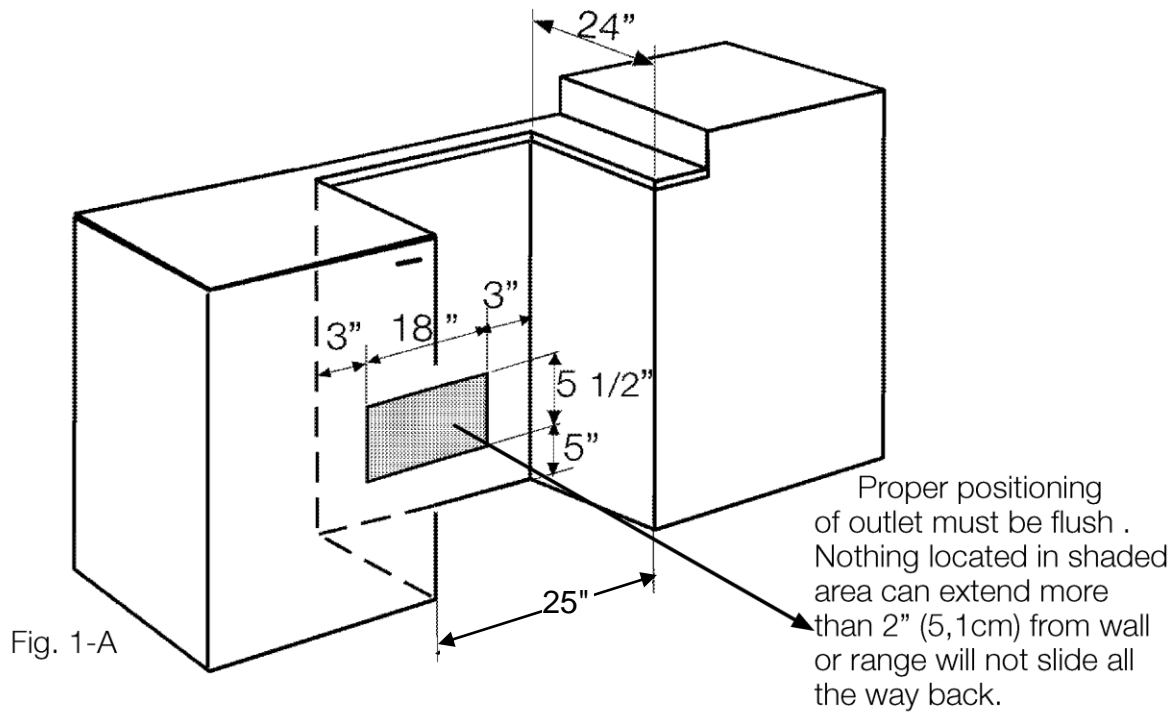
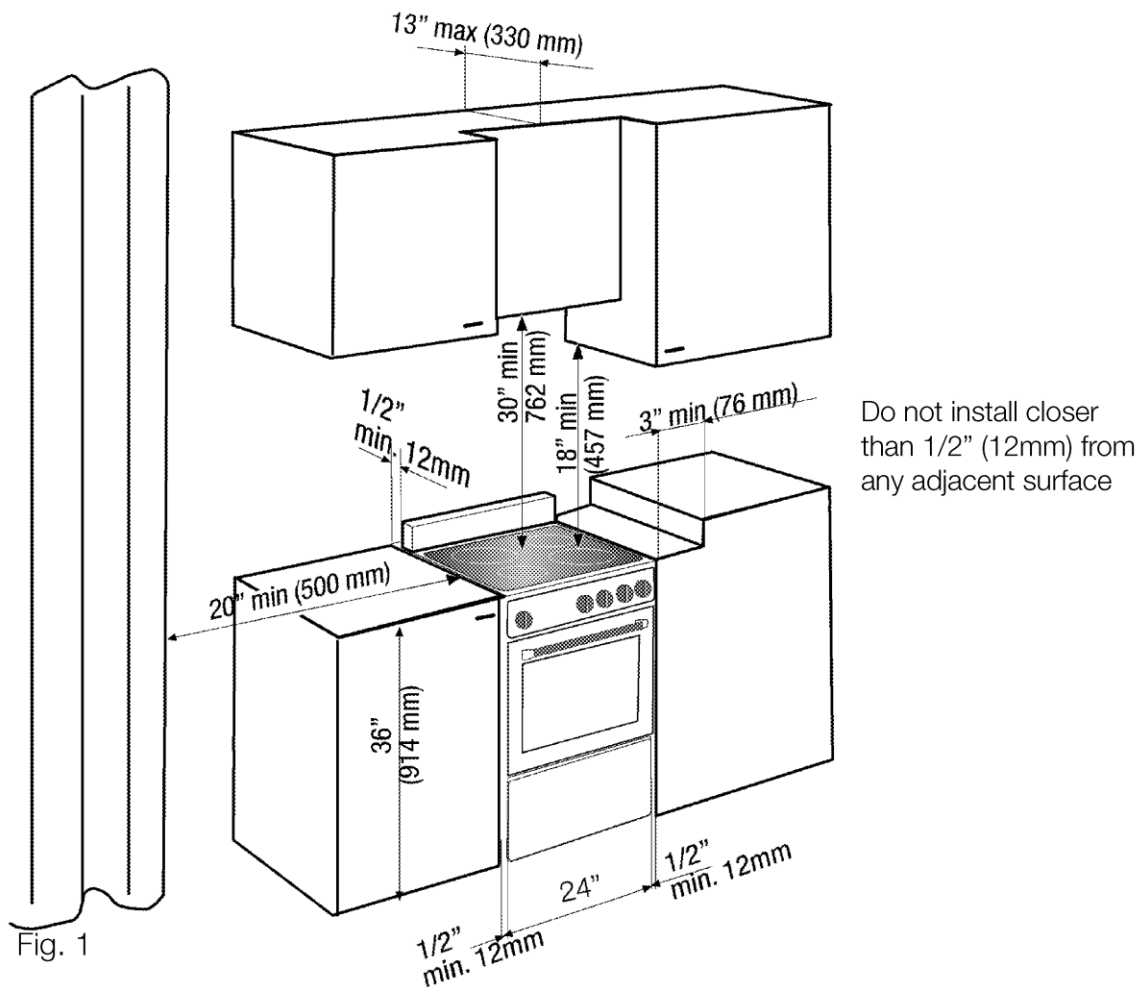
Be sure your appliance is properly installed and grounded by a qualified technician in accordance with the National Fuel Gas Code ANSI Z223. - latest edition, or in Canada, CAN/CGA B149.1 and CAN/CGA B149.2, and National Electrical Code ANSI/NFPA No.70 - latest edition, or in Canada, CSA Standard C22.1, Canadian Electrical Code, Part 1 and local code requirements.

### Installation and Connection

**⚠ 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 and/or gas regulations.

**ⓘ CAUTION:** Unit is heavy and requires at 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 pedestal.

## **Clearances & 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 is 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.

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

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

## **⚠ 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.

**⚠ IMPORTANT:** Before installing the range in an area covered with linoleum or any synthetic floor covering, make sure the floor covering can withstand temperatures at least 90°F above room temperature without shrinking, warping or discoloring.

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

## **⚠ WARNING**

All ranges can tip, and injury to persons could result.

- Install the Anti-Tip Device packed with the appliance.
- A risk of tip-over may exist if the appliance is not installed in accordance with these instructions.
- If the range is pulled away from the wall for cleaning, service or any other reason, ensure that the Anti-Tip Device is properly re-engaged when the range is pushed back against the wall. In the event of abnormal usage (such as a person standing, sitting or leaning on an open door), failure to take this precaution can result in tipping of the range. Personal injury might result from spilled hot liquids or from the range itself.

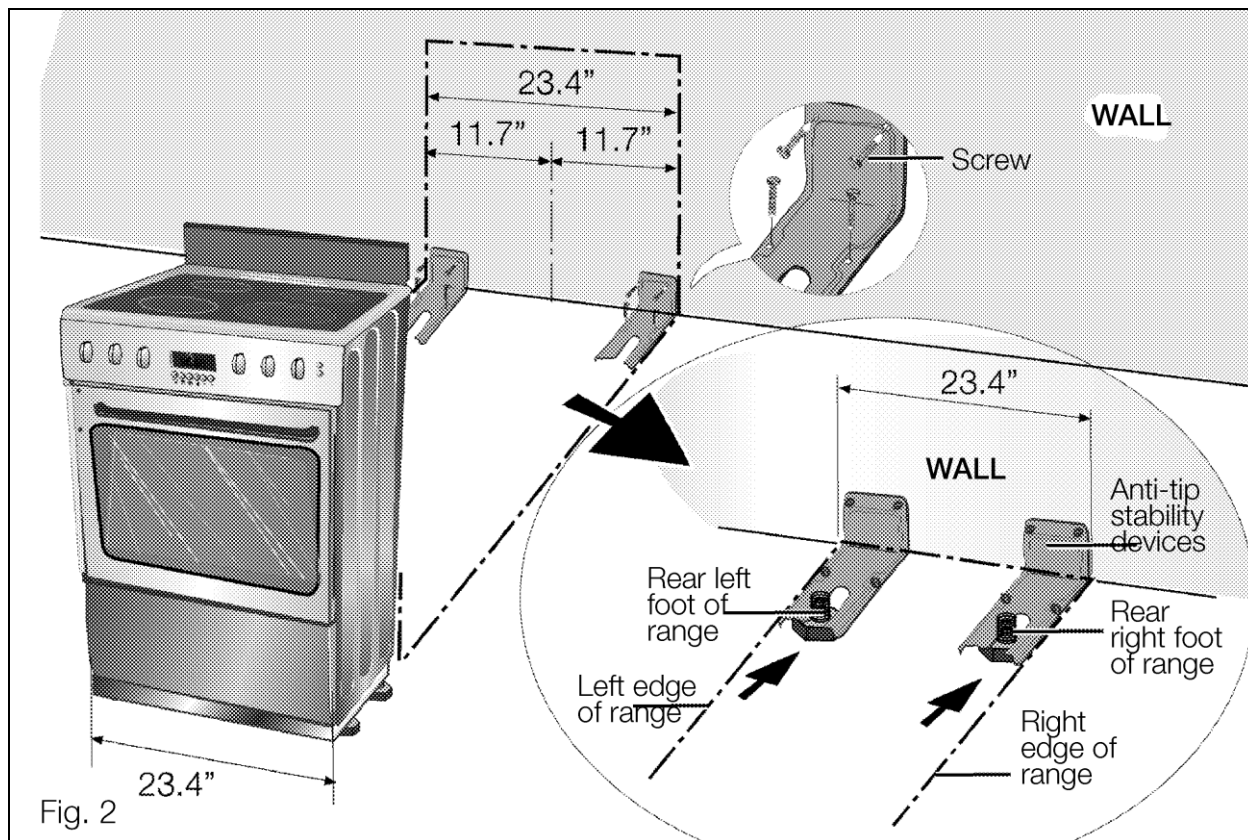


Fig. 2

### Anti-Tip stability device installation instructions

1. The anti-tip device has to be attached to the floor as shown in figure 3. The dimension for the bracket location from the floor is determined after the appliance feet have been adjusted to the proper installation height shown in the instructions and the appliance has been leveled.
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 is facing the anti-tip hole on the cooktop and is screwed into place.

### Fasten Bracket (Floor Mounting only)

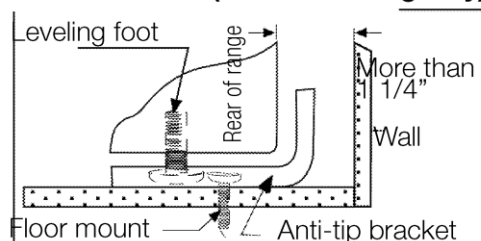


Fig. 3

### ⚠ 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 injury 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.**

## Connection to the Gas Supply

This appliance has been tested in accordance with the following standards:

- ANSI Z21.1 Standard for Household Cooking Appliances (USA).
- CAN 1.1 M81 Interim Reqt no. 58 Domestic Cooktops (CANADA).
- CAN/CSA-C 22.2 No. 61-M89 Household Cooking Ranges.

In Canada, installation must be in accordance with CAN 1-B149.1 and 2 Installation Codes for Gas Burning Appliances and/or local codes.

### For Massachusetts Installations:

1. Installation must be performed by a contractor, plumber or gas fitter qualified or licensed by the state, province or region where this appliance is being installed.
2. Shut-off valve must be a "T" handle gas cock.

3. Flexible gas connector must not be longer than 36 inches.

### High Altitude Installation note:

This gas range is ETL-certified for safe operation up to an altitude of 10,000 ft. without any modifications.

Exception: For use with LP, the range must first be converted using the LP conversion instructions included in this literature package.

### Connecting to the gas supply:

#### Important note for LP users

The range is shipped from the factory for use with natural gas. For use with propane (LP) gas, your range must first be converted using the LP conversion kit.

The gas connection is located below the back panel of the range (see figure 4). It is accessible through the warming drawer access panel or from the back of the range. To reach the access panel, remove the warming drawer.

Shut off the main gas supply valve before disconnecting the old range and leave it off until the new hook-up has been completed.

The gas range can be installed using rigid pipe or a CSA, cCSAus, UL-International certified metal appliance connector. If using a flexible connector, always use a new connector.

Apply pipe joint compound or Teflon tape appropriate for use with LP gas and natural gas around all male pipe threads to prevent leaks.

If not already present, install a gas shut-off valve in an easily accessible location. Make sure all users know where and how to shut off the gas supply to the range.

**NOTE:** The installer should inform the consumer of the location of the gas shut-off valve.

#### **Flexible Connector Method** (see fig. 4)

1. Install a male 1/2" flare adaptor at the 1/2" NPT internal thread of the range inlet. Use a backup wrench on the elbow fitting to avoid damage.
2. Install a male 1/2" or 3/4" flare union adaptor on the NPT internal thread of the manual shut-off valve.
3. Connect the flexible metal appliance connector.
4. Make sure circuit breaker is off and then plug range cord into electrical outlet.
5. Push range back into position insuring that range leg slides under the anti-tip bracket. The range will sit 3/4" away from the wall when properly installed.

**NOTE:** Be careful not to crimp the flexible connector!

6. Carefully tip range forward to insure that anti-tip bracket engages and prevents tip-over.

#### **Rigid Pipe Method** (see fig. 4)

The configuration of the rigid pipe connection will vary depending on the location of the gas pipe stub. Refer to fig. 4 for details.

1. Make sure circuit breaker is off and then plug range cord into electrical outlet.
2. Push range back into position insuring that range leg slides under the anti-tip bracket. The range will sit 3/4" away from the wall when properly installed.
3. Carefully tip range forward to insure that anti-tip bracket engages and prevents tip-over.
4. Connect pipe to range at union. Access the connection through the access panel behind the warming drawer.

**NOTE:** Be careful not to apply pressure to warming drawer element during rigid pipe installation.

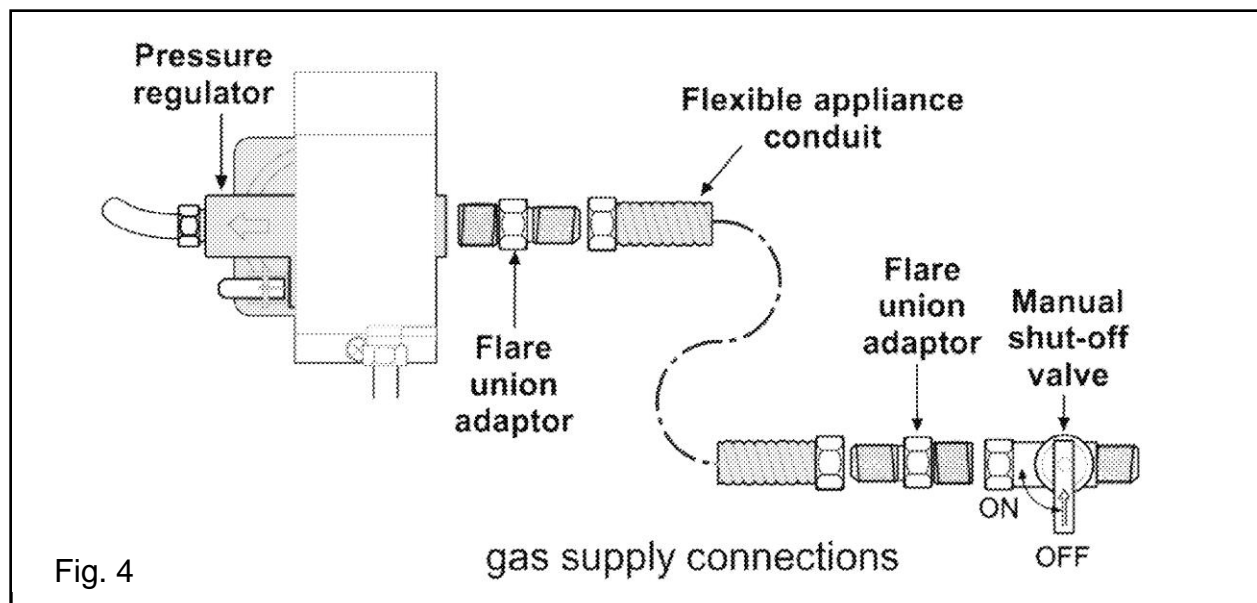


Fig. 4



## Test for Gas Leaks

Leak testing is to be conducted by the installer according to the instructions given in this section.

**Turn on gas.** Apply a non-corrosive leak detection fluid to all joints and fittings in the gas connection between the shut-off valve and the range.

Include gas fittings and joints in the range if connections may have been disturbed during installation.

### **Bubbles appearing around fittings and connections indicate a leak:**

If a leak appears, turn off the supply line gas shut-off valve and tighten connections. Retest for leaks by turning on the supply line gas shut-off valve. When leak check is complete (no bubbles appear), test is complete. Wipe off all detection fluid residue.

### **CAUTION**

Never check for leaks with a flame. Do not continue to the next step until all leaks are eliminated.

### **CAUTION**

Before you plug in an electrical cord, be sure all controls are in the OFF position.

## Test Burner Function

### 1. Turn on power at breaker

If your model has a display screen and it flashes and beeps continuously, the wiring is incorrectly installed. Verify that wiring in house is correctly installed. If not, call Service.

### 2. Test rangetop burners

Test Burner Ignition. Select a rangetop burner knob. Push down and turn to the flame symbol. The igniter/spark module will produce a clicking sound. Once the

air has been purged from the supply lines, the burner should light within four (4) seconds.

Test Flame: High Setting. Turn burner on to HI. See next page for appropriate flame characteristics. If any of the burners continue to burn mostly or completely yellow, call Service.

Test Flame: Low Setting. Turn burner on to LO. Verify that the flame completely surrounds the burner. There should be a flame at each burner port and there should be no air gap between the flame and the burner. If any of the burners do not carry over, call Service.

Test the ignition and flame of each rangetop burner as described above.

### When flame is properly adjusted:

There should be a flame at each range top burner port.

There should be no air gap between the flame and the burner port.

### 3. Test oven burners

Remove the oven bottom cover by removing the two rear thumb screws and sliding the cover forward and out.

Test Bake Burner Ignition. Set the oven to bake at 350°F. After 30-75 seconds, the burner will ignite. The burner will stay lit until the temperature reaches 350°F and will then shut off. From this point forward, the burner will cycle on and off to maintain the temperature.

Test Bake Burner Flame. While the burner is lit, inspect the flame. See proper flame characteristics on next page. If the flame burns completely or mostly yellow, adjust the bake burner air shutter.

Test Broil Burner Ignition. Set cooking mode to Hi Broil. The burner will ignite after 30-75 seconds.

Test Broil Burner Flame. While the burner is lit, inspect the flame. See flame figures below for proper flame characteristics. If the flame burns completely or mostly yellow, adjust the broil burner air shutter.

Replace oven bottom cover. Slide cover into place and replace two rear thumb screws.

### Flame Characteristics

Yellow flames:



Further adjustment is required.

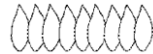
Yellow tips on outer cones:

Normal for LP gas.



Soft blue flames:

Normal for natural gas.



If the flame is completely or mostly yellow, verify that the regulator is set for the correct fuel. After adjustment, retest.

Some yellow streaking is normal during initial start-up. Allow unit to operate 4-5 minutes and re-evaluate before making adjustments.

### Call Service if:

1. Any of the burners do not light.
2. The broiler burner or bake burner flame goes out before reaching 350°F.
3. Any of the burners continues to burn yellow.

If flame adjustment is necessary, continue to next page. Otherwise, installation is complete at this point.

### Gas Conversion

This appliance can be used with LP gas and natural gas. It is shipped from the factory adjusted for use with natural gas. Conversion orifices are located in the conversion kit. Follow the instructions

packed with the orifices for gas conversion.

### **⚠ CAUTION: Risk of explosion!**

Before starting any work on the gas installation, please shut off the gas supply.

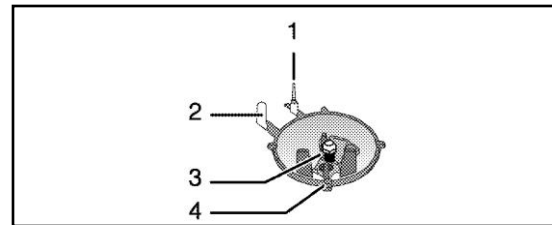
In order to change your appliance's gas type, change all injectors and make flame adjustment for all valves at reduced flow rate position.

### Exchange injector for the burners

1. Take off burner cap and burner body.
2. Unscrew injectors.
3. Fit new injectors.
4. Check all connections for secure fitting and tightness.

### **i NOTICE**

New injectors have their position marked on their packing, or pressure table on page 34 can be referred to.



- 1 Flame failure device
- 2 Spark plug
- 3 Injector
- 4 Burner

### **⚠ CAUTION:**

Unless there is an abnormal condition, do not attempt to remove the gas burner taps. You must call an authorized service agent if it is necessary to change the taps.

### Reduced gas flow rate setting for range taps

1. Ignite the burner that is to be adjusted and turn the knob to the reduced position.

2. Remove the knob from the gas tap.
3. Use an appropriately sized screwdriver to adjust the flow rate adjustment screw.

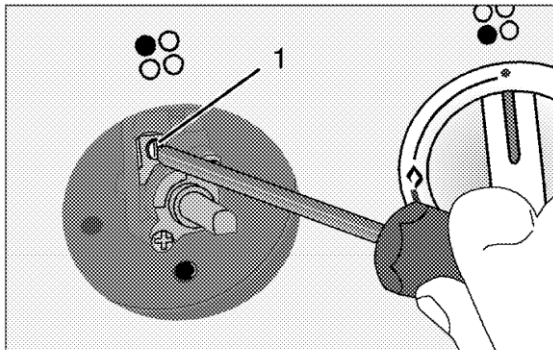
For LPG (butane – propane), turn the screw clockwise.

For natural gas, turn the screw counter-clockwise once.

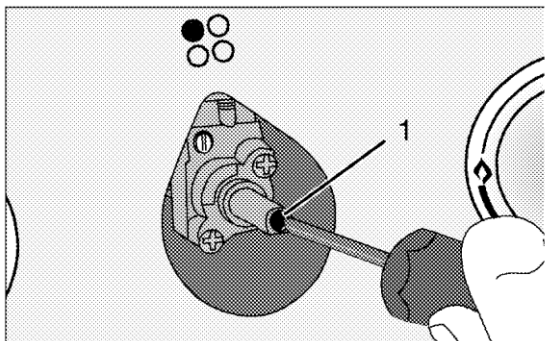
NOTE: The normal height of a straight flame in the reduced position is about 1/4 inch.

4. If the flame is higher than the desired position, turn the screw clockwise. If it is smaller, turn counter-clockwise.
5. For the last control, bring the burner both to high-flame and reduced positions and check whether the flame is on or off.

Depending on the type of gas tap used in your appliance, the adjustment screw position may vary.

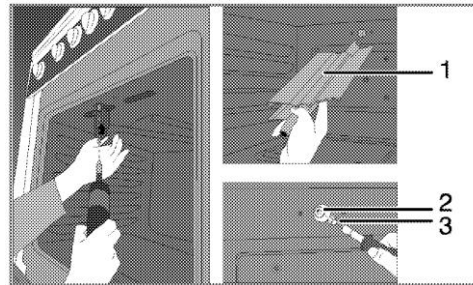


1. Flow rate adjustment screw



### Exchange injector for the broiler

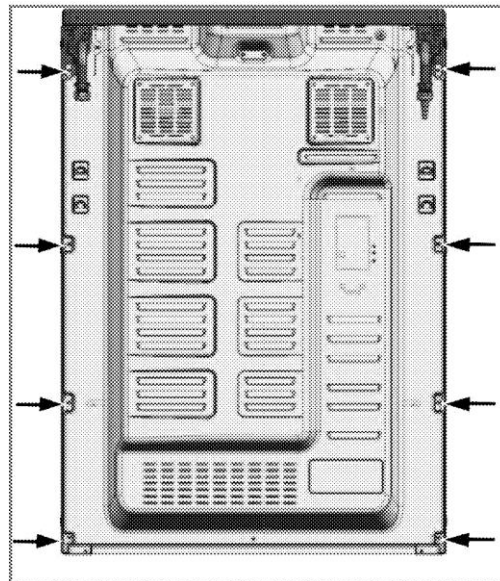
1. Open broiler door.
2. Unscrew fastening screw of the burner.
3. Slightly pull the broiler burner (1) to lift it free with its link(s) on the rear side connected.
4. Unscrew injector by turning in counter-clockwise direction (3).
5. Fit new injector.



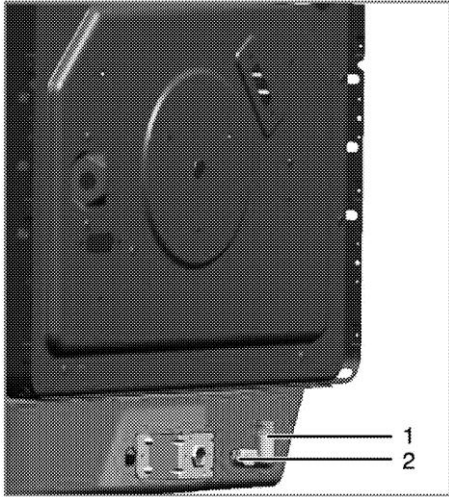
- 1 Broiler burner
- 2 Injector holder
- 3 Injector

### Exchange injector for the oven

1. Unscrew fastening screws on the back wall.



2. Unscrew the 2 screws (2) of the injector holder (1).
3. Pull out the injector holder.



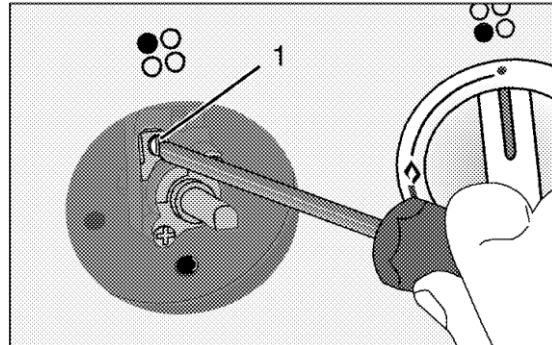
1 Injector holder  
2 Screw

4. Unscrew injector by turning in counter-clockwise direction.
5. Fit new injector.

### Reduced flow adjustment for the gas oven

For the appropriate functioning of the oven, re-checking the bypass adjustment is extremely important. In order to provide maximum security to the user, these operations have to be performed with care.

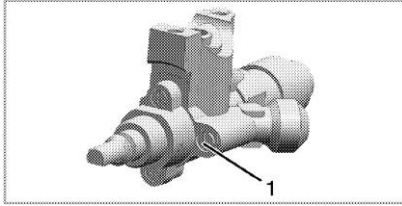
1. Ignite the burner that is to be adjusted and turn the knob to the high flame position.
2. Close the oven door and wait for 10 to 15 minutes until the oven becomes ready for adjustment.
3. Take out the knob.
4. After 15 minutes, adjust the oven to the lowest flame position.



5. Set the flame length to about 1/10 inch (2 to 3 mm) by means of the screw (1) on the oven tap. Turning the screw clockwise reduces the flame, while turning it counter-clockwise increases the flame.

### **i** CAUTION:

If the temperature of the oven increases more than intended, turn off the oven and call the authorized service center to have the oven thermostat repaired.



Butane/propane	Natural gas
Tighten the screw	Loosen the screw
	1/2 round

**i CAUTION:**

If the gas type of the unit is changed, then the rating plate showing the gas type must also be changed.

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**

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

**! IMPORTANT:** This appliance must be grounded!

**! WARNING:** Avoid fire hazard or electrical shock. Do not use an adaptor plug, an extension cord, or remove grounding prong from electrical power cord. Failure to follow this warning can cause serious injury, fire or death.

This appliance is equipped with a 3-prong grounding plug for your protection against shock hazard and should be plugged directly into a properly grounded receptacle. **DO NOT** cut or remove the grounding prong from this plug.

For personal safety, the range must be properly grounded. For maximum safety, the power cord must be plugged into an electrical outlet that is correctly polarized and properly grounded.

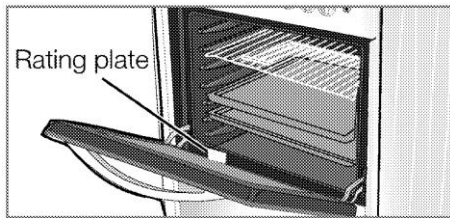
If a 2-prong wall receptacle is the only available outlet, it is the personal responsibility of the consumer to have it replaced with a properly grounded 3-prong wall receptacle installed by a qualified electrician.

**! WARNING:** Do not ground to a gas pipe.

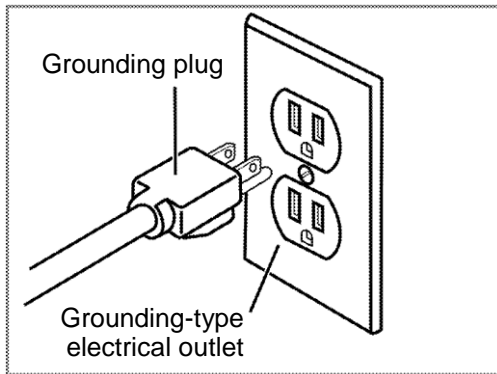
Our company shall not be held responsible for any damage caused by using the appliance without a grounded receptacle.

The wiring diagram covering the control circuit is located inside the lower panel, below the oven door panels.

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



The range is equipped with a 3-prong ground plug. To minimize possible shock hazard, the cord must be plugged into a mating 3-prong ground-type outlet, grounded to conform with the National Electrical Code, ANSI/NFPA 70 latest edition, or Canadian Electrical Code (CSA) and all local codes and ordinances. Refer to the illustration below.



**⚠ DANGER:** Risk of electric shock, short circuit or fire by damage to 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 supply** is damaged, it must be replaced by a qualified electrician.

**⚠ IMPORTANT:** This gas range requires a 110/120VAC electrical supply to operate the electronic ignition system. The 6' (1.8 m) power supply cord provided with the range is equipped with a 3-prong, grounded plug for protection against shock hazard. The service should have its own 15 amp circuit breaker.

**⚠ IMPORTANT:** You must follow all National Electrical Code and gas regulations.

In addition, be aware of local codes and ordinances when installing your services.

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

## 3 Preparation

---


### Tips for Saving Energy

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

- Use dark-colored or enamel-coated cookware in the oven since the heat transmission will be better.
- Before cooking, preheat the oven if it is advised in the recipe.
- Do not open the door of the oven frequently during cooking.
- Try to cook more than one dish in the oven at the same time whenever possible. You can cook by placing two cooking vessels onto the wire grill.
- Cook more than one dish one after another. The oven will already be hot.
- Defrost frozen dishes before cooking them.
- Use pots/pans with covers for cooking. If there is no cover, energy consumption may increase by a factor of 4.
- Select the burner that most closely matches the size of the bottom of the pot to be used. Always select the correct pot size for your dishes. Larger pots require more energy.

### Initial Operation


#### First cleaning of the appliance

 **IMPORTANT:** The surface may be damaged by some detergents and cleaning materials.


Remove all packaging materials.

Wipe the surfaces of the appliance with a damp cloth or sponge and then with a clean, dry 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.

 Smoke and odors may be emitted during first heating. Ensure that the room is well ventilated.

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

### Gas oven

1. Remove baking trays and wire shelves from the oven.
2. Close the oven door.
3. Select the highest setting of the gas oven. See *How to Use the Gas Oven*, page 26.
4. Heat for approximately 30 minutes.
5. Switch off the oven. See *How to Use the Gas Oven*, page 26.

### Broiler

1. Remove baking trays and wire shelves from the oven.
2. Close the oven door.
3. Select the highest setting of the broiler. See *How to Operate the Broiler*, page 27.
4. Heat for approximately 30 minutes.
5. Switch off the broiler. See *How to Operate the Broiler*, page 27.

## 4 How to use the gas burners

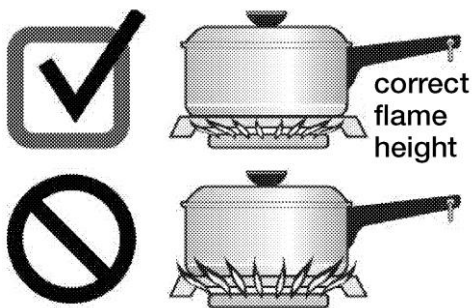
### General Information about Cooking

**⚠ WARNING:** Risk of fire from overheated oil!

When you are heating 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 if safe to do so and phone the Fire Department.

**⚠ CAUTION:** Never allow the flame to extend beyond the outer edge of the cooking utensil. A higher flame wastes energy and increases your risk of being burned by the flame.



- Before frying foods, always dry them well and then place them gently into the hot oil. Ensure that frozen foods are completely thawed before frying.
- Do not cover the vessel you are using to heat oil.

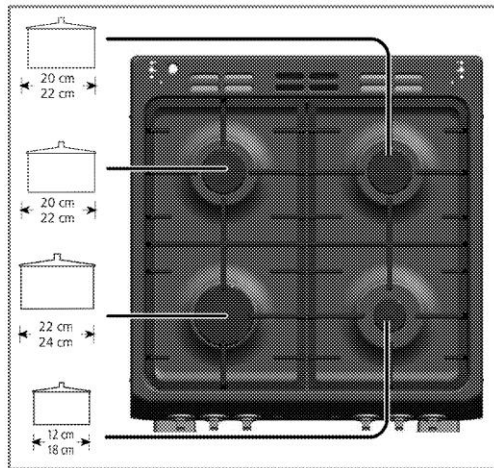
- Do not place empty vessels and saucepans on burners that are switched on. They could become damaged.
- Operating a burner without a vessel or saucepan on it will cause damage to the appliance. Turn off the burners after cooking is complete.
- As the surface of the appliance can be hot, do not put plastic or aluminum vessels on it.
- Use flat-bottomed saucepans or vessels only.
- Put an appropriate amount of food in saucepans and pots. This will avoid unnecessary cleaning by preventing the pots from overflowing.
- Do not put the covers of saucepans and pots onto cooking surfaces.
- Place the saucepan in a manner so that it is centered on the burner. When you want to move the saucepan onto another burner, lift and place it onto the burner you want instead of sliding it.

### Gas Cooking

The size of the vessel and the flame must match each other. Adjust the gas flame so that it will not extend beyond the bottom of the vessel and center the vessel over the burner.



## Using the burners



List of advised pot diameters to be used on related burners:

- Normal burner: 18-20 cm (7 - 8")
- Rapid burner: 22-24 cm (8½ - 9½")
- Auxiliary burner: 12-18 cm (4¾ - 7")
- Normal burner: 18-20 cm (7 - 8")

The large flame symbol indicates the highest cooking power. In turned-off position (top), gas is not supplied to the burners.

## Igniting the gas burners

1. Keeping the burner knob depressed, turn it counter-clockwise to the large flame symbol.
2. An ignition spark is generated and the gas is ignited.

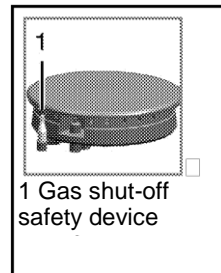
3. Adjust the flame to the desired cooking power.
4. If there is no electricity, ignite the gas with the gas lighter.

## Turning off a gas burner

Turn the knob to Off (top) position.

## Gas shut-off safety system

As a counter-measure against blow-out due to fluid overflows at burners, a safety mechanism trips and shuts off the gas. To re-ignite the burner:



- Push the knob inward and turn it counter-clockwise to ignite.
- After the gas ignites, keep the knob depressed for 3-5 seconds more to engage the safety system.
- If the gas does not ignite after you press and release the knob, repeat the procedure but keep the knob depressed for 15 seconds.

**⚠ CAUTION!** Risk of explosion in the presence of unburned gas!

- Do not press the knob for longer than 15 seconds if there was no ignition.
- Wait for one minute and then repeat the ignition process.

## 5 How to operate the oven

---

### General Information on Baking, Roasting and Broiling

**⚠ DANGER: Risk of scalding by hot steam!**

Stand away from the oven when opening the 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 replacing food.

#### Tips for baking

- Use appropriate non-stick coated metal sheets or aluminum containers or heat-resistant silicone molds.
- Make the best use of the space on the rack. We recommend placing the baking pan 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.
- If rack must be moved while oven is hot, do not let potholder contact hot heating element in oven.
- Keep the oven door closed as much as possible.

#### Tips for roasting

- Seasoning with lemon juice and black pepper will improve the cooking performance when roasting a whole chicken, turkey or any 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 10 to 12 minutes cooking time per inch thickness of 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 middle or lower rack.

#### 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 rack.
- If the broiling is done on the wire rack, place a drip pan under it to collect the fat.
- Add some water to the drip pan for easier cleaning.

**⚠ DANGER: Danger of fire due to food that is unsuitable for broiling!**

Only broil food that is suitable for the intensive heat of broiling.

Do not place the food too far back in the broiler. This is the hottest area and fatty food may catch fire.

## How to Use the Gas Oven

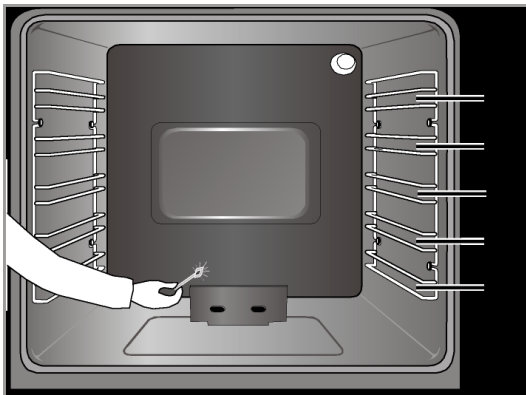


The gas oven is operated by the oven control knob. In the Off position (top), the gas supply is locked.

### Switch on the gas oven

The gas oven is automatically ignited by means of the gas oven control knob.

1. Open oven door.
2. Keeping the oven control knob pressed, turn it counter-clockwise. An ignition spark is generated and the gas is ignited.
3. Keep the oven control knob depressed for another 3 to 5 seconds.
4. Be sure the gas has ignited and flame is present, then close the oven door.
5. Select the desired temperature setting.
6. If there is no electricity, ignite the gas with the gas lighter from the ignition control hole.



**⚠ DANGER: Risk of explosion by gas that is not ignited!**

You will have to keep the control knob depressed for up to 60 seconds before

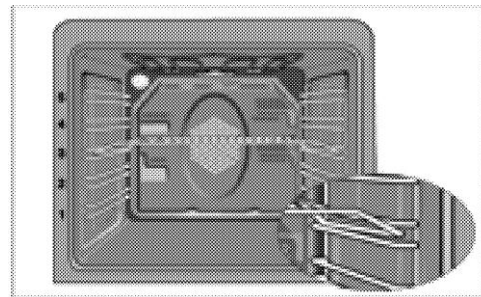
ignition takes place. If the oven has not lit after 60 seconds, stop operating the device and open the compartment door. Wait at least 1 minute before attempting a further ignition of the burner.

### Switch the gas oven off

At the end of cooking time, turn the oven control knob to the Off position (top).

### Shelf positions

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



### Baking and Roasting

**⚠ IMPORTANT:** Maximum load for the oven tray is 8.8 lbs (4 kg).

#### Tips for baking cakes

1. If the cake is too dry: next time, increase the temperature by 50F° and reduce the cooking time.
2. If the cake falls: next time, use less liquid or lower the temperature by 50F°.
3. If the cake is too dark on top: next time, place it on a lower rack, lower the temperature and increase the cooking time.
4. If the cake is done on the inside but sticky on the outside: next time, use less liquid, lower the temperature and increase the cooking time.

### Tips for baking pastry

1. If the pastry is too dry: next time,
  - a. Increase temperature some 50F° and decrease the cooking time;
  - b. Dampen the layers of dough with a mixture made of milk, oil, egg and yogurt.
2. If the pastry takes too long to bake, make sure the thickness of the pastry you have prepared does not exceed the depth of the baking tray.
3. If the upper side of the pastry gets browned but the lower part is not cooked,
  - a. Make sure you have not used too much moistening liquid at the bottom of the pastry;
  - b. Try placing the pastry on a lower shelf next time.

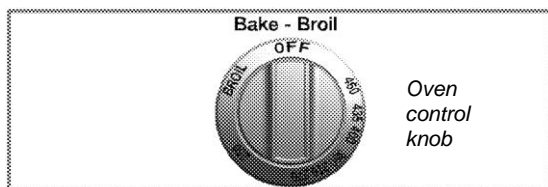
### Tips for cooking vegetables

1. If the vegetables get too dry, try cooking them in a covered dish rather than a tray.
2. If a vegetable does not seem to be getting cooked, try parboiling or steaming that vegetable before baking.

### How to Operate the Broiler

**⚠ CAUTION: Hot surfaces can cause burns!**

The broiler is operated by the oven control knob. When it is in the Off position (top), the gas supply is locked.



During broiling, the oven door should remain partly open.

### Switch on broiler

1. Open the oven door.
2. Keeping the oven control knob depressed, turn it clockwise to the *Broil* symbol. An ignition spark is generated and the gas is ignited.
3. Keep the knob depressed for 3-5 seconds more.
4. Be sure ignition has occurred and flame is present.

**⚠ DANGER: Risk of explosion by gas that is not ignited!**

The control knob should not be operated for more than 60 seconds. If after this time the burner has not lit, stop operating the device and open the oven door. Wait at least 1 minute before attempting a further ignition of the burner.

### Switch off the broiler

Turn the oven control knob to the Off position (top).

### Shelf positions

For optimum broiler coverage, position the wire shelf toward 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 broiler coverage.

- Put small or medium-sized portions in the correct shelf position under the broiler heater for broiling.

*Do not use upper level for broiling.*

### For models with a cooling fan

The cooling fan cools the front of the oven.

**⚠ NOTICE:** The cooling fan continues to operate for 20 to 30 minutes after the oven is switched off.

Table of Broiling Times		
Food	Preparation/setting	Broiling time*
Toasting of bread products	-----	3 - 10 min.
Small cuts of meat, sausages, bacon, etc.	-----	15 - 20 min.
Chops, ham steaks, chicken pieces, etc.	Chicken with wire rack in upturned position	20 - 25 min.
Whole fish, fish fillets, fish fingers	Whole fish and fish fillets placed in the base of the broiling pan.	10 - 20 min.
Fish in breadcrumbs	-----	15 - 20 min.
Pre-cooked potato products	-----	15 - 20 min.
Pizza	Placed in the base of the broiling pan	12 - 15 min.
Grilling/browning of food	Dish placed directly on the base of the broiling compartment	8 - 10 min.
* depending on thickness		

## 6 Care and Maintenance

### General Information

#### **DANGER:**

##### **Risk of electric shock!**

Switch off the electricity and/or unplug supply cord 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 might get damaged by some detergents and cleaning materials.

Do not use harsh detergents, scouring powder or any sharp objects.

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 dishwashing liquid. Apply with a soft cloth or sponge and use a clean, dry cloth for drying.

Do not use any abrasive cleaning materials!

#### **IMPORTANT:**

Do not use steam cleaners for cleaning.

### How to Clean the Cooktop Area

#### Gas burners

1. Remove pan supports and burner caps and clean them.
2. Clean the burners.
3. Refit burner caps and check that they are securely positioned.

4. While placing pan supports, take care that burners are centered on pan supports.

### Cleaning the control panel

**⚠** Damage to the control panel!

Do not remove the control knobs for control panel cleaning.

Clean control panel and control knobs.

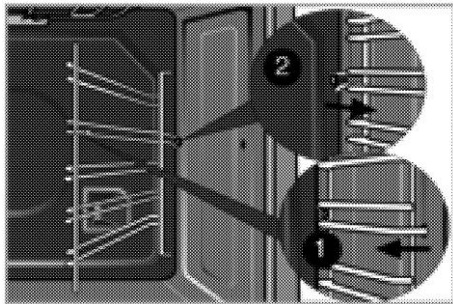
### Cleaning the oven

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 away from the side wall.
2. Remove the side rack completely by pulling it toward you.



### Replacing the oven lamp

**⚠** DANGER:

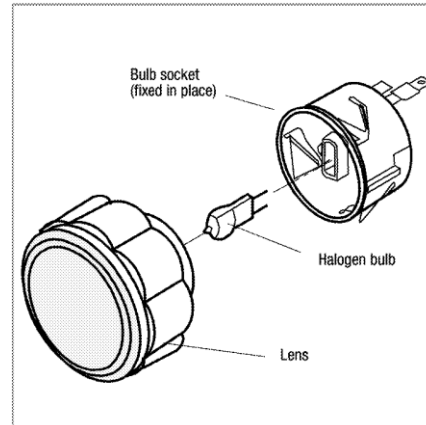
**Hot surfaces may cause burns!**

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. They protect the light bulbs 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 two halogen lights located on the back wall of the oven. The lights are switched on when the door is opened or when the oven is in a cooking cycle. Each light assembly consists of a removable lens, a light bulb and 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:

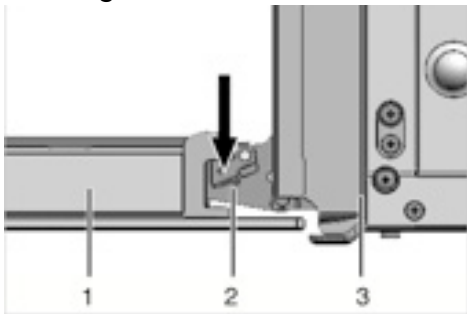
1. Read warning above. Be sure oven interior is cool.
2. Turn off power at main power supply (your fuse or circuit breaker box).
3. Remove lens, carefully pull out old bulb and replace with a fresh one.
4. Replace lens and reconnect power.

## Cleaning the oven door

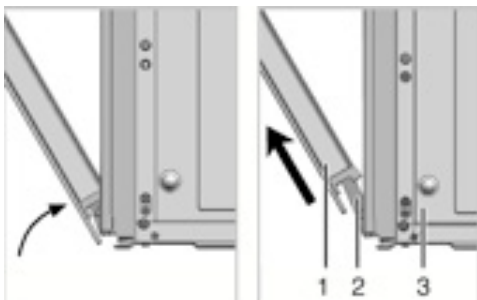
Don't use harsh abrasive cleaners or sharp metal scrapers for cleaning the oven door. They could scratch the surface and damage the glass.

### Removing the oven door

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



- 1 Door
- 2 Hinge
- 3 Oven

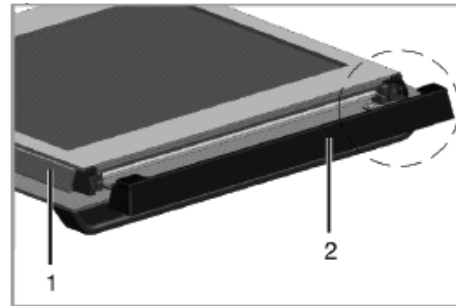


3. Move the door to the half-way position.
4. Remove the door by pulling it upward to release it from the right and left hinges.

### Removing the inner glass panels from the oven door

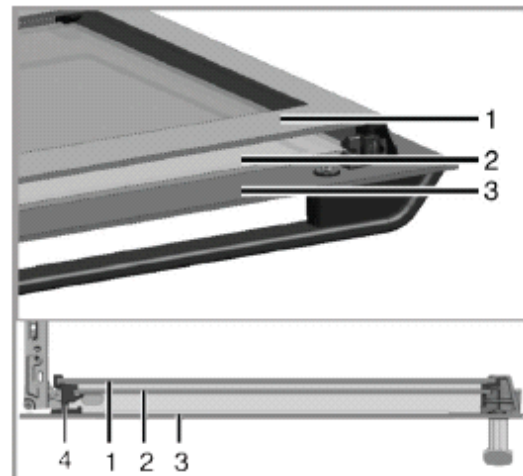
The inner glass panels of the oven door can be removed for cleaning.

1. Open the oven door.



- 1 Frame
- 2 Plastic part

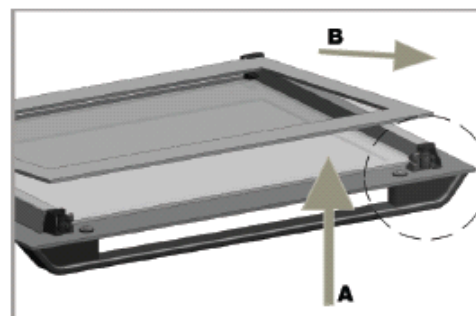
2. Pull towards yourself and remove the plastic part installed on the upper section of the door.



- 1 Innermost glass panel
- 2 Middle glass panel
- 3 Outer glass panel
- 4 Plastic glass panel slot - lower

3. As illustrated in the figure below, raise the innermost glass panel (1) slightly in direction A and pull it out in direction B.

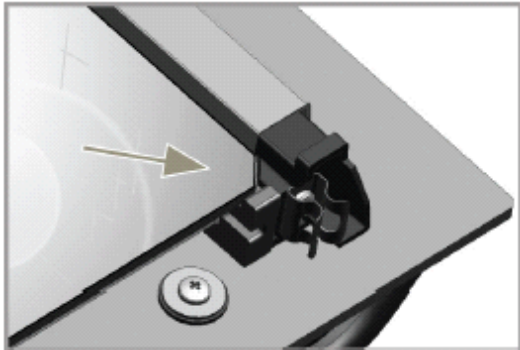
Repeat this procedure to remove the middle glass panel (2).



### Reassembling the oven door

The first step in reassembling the door is to reinstall the middle glass panel (2).

As illustrated in the figure below, place the beveled corner of the glass panel so that it rests in the beveled corner of the plastic slot.



It is important to seat the lower corner of the middle glass panel into the lower plastic slot.

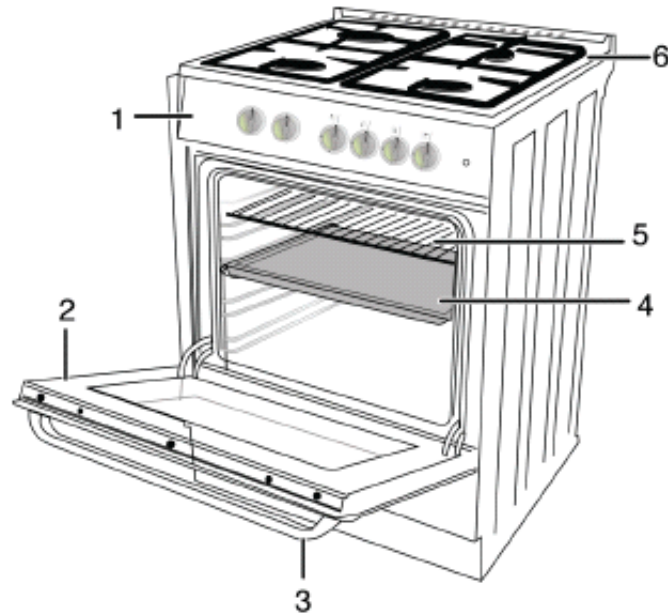
When installing the innermost glass panel (1), make sure that the printed side of the panel faces toward the middle panel.

Push the plastic part toward the frame until you hear a click.



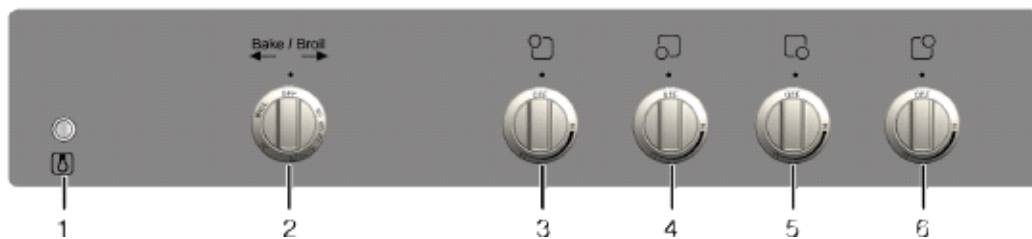
## 7 General Information

### Location of Parts



- |                 |                    |
|-----------------|--------------------|
| 1 Control panel | 4 Broiler/drip pan |
| 2 Oven door     | 5 Wire shelf       |
| 3 Handle        | 6 Cooktop          |

### Control panel



- |                             |                                  |
|-----------------------------|----------------------------------|
| 1 Lamp button               | 4 Front left – Rapid burner      |
| 2 Bake/Broil knob           | 5 Front right – Auxiliary burner |
| 3 Rear left – Normal burner | 6 Rear right – Normal burner     |

## Technical Data

<b>GENERAL</b>	
Outer dimensions (height/width/depth)	33 1/3 x 23 1/2 x 23 1/2 inches
Voltage/frequency	110 - 120 V ~ 60 Hz
Cable type / cross section /length	DTR 4x10 AWG / max. 6 ft
Burners-	
Rear left	<b>Normal burner</b>
Power	6800 BTU/h
Front left	<b>Rapid burner</b>
Power	10000 BTU/h
Front right	<b>Auxiliary burner</b>
Power	3500 BTU/h
Rear right	<b>Normal burner</b>
Power	6800 BTU/h
<b>Oven</b>	<b>Gas oven</b>
Inside illumination	15–25 W
Oven power consumption	8500 BTU/h
Total power consumption	<b>35600 BTU/h</b>
Broil power consumption	7800 BTU/h

### Accessories supplied with unit

#### Important:

This appliance can be used with LP gas and natural gas. It is shipped from the factory adjusted for use with 4" w.c. natural gas. Conversion orifices are located in the conversion kit. Follow the instructions packaged with the orifices for gas conversion.

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

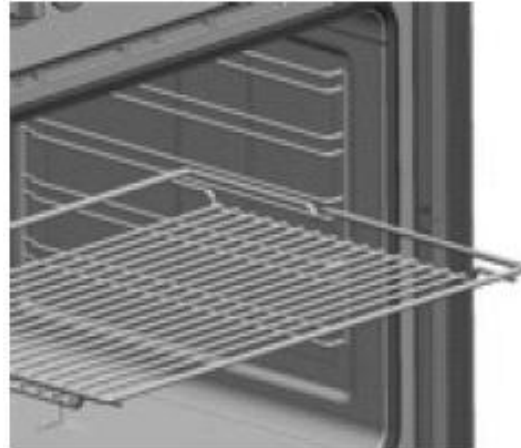
#### Wire shelf and drip tray

The wire shelf can be used for roasting and as a support for baking, roasting and casserole dishes. The drip tray can be used for broiling.



**Proper positioning of shelves on wall racks**

It is important to position the broiler and/or drip pan on the wall racks correctly. Slide the broiler or drip pan completely between the 2 rails on each side and make sure it is stable before putting a dish on it. Please see the following figure.



**Gas Pressure Table**

Burner wattage/ position Gas type/ Gas pressure, psi	2900 W Front left	1000 W Front right	2000 W Rear right	2000 W Rear left
Natural Gas 4"	155	90	125	125
LP Gas 11"	87	50	72	72
	<b>OVEN</b>		<b>BROILER</b>	
Natural Gas 4"	145		130	
LP Gas 11"	79		73	

## 8 Troubleshooting



### **DANGER:**

#### **Risk of electric shock, short circuit or fire from unprofessional 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 first operation of the oven.
- It is normal that steam escapes during operation.
- When metal parts are heated they may expand and cause a noise.

**Before calling for service, please check the following points:**

### **Troubleshooting Guide**

<b>Malfunction/ problem</b>	<b>Possible cause</b>	<b>Advice/ remedy</b>
The appliance does not work.	Fuse is defective or circuit breaker has tripped.	Check fuse in fuse box and replace if necessary, or reset circuit breaker.
	Appliance's plug cannot 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 fuse in fuse box and replace if necessary, or reset circuit breaker.
Oven does not heat up.	Function knob and/or thermostat knob are not set.	Set function knob and thermostat knob.
	No power	Check main power supply and fuse box or circuit breaker.

If the problem has not been solved:

1. Separate the unit from the power supply (deactivate or unscrew fuse).
2. Call our Service Department.



### **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.
- 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 can expose you to chemicals including Nickel (Metallic) which is known to the State of California to cause cancer.**

For more information go to [www.P65Warnings.ca.gov](http://www.P65Warnings.ca.gov)

Note: Nickel is a component in all stainless steel and some other metal components.

*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](http://www.summitappliance.com/support)***



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