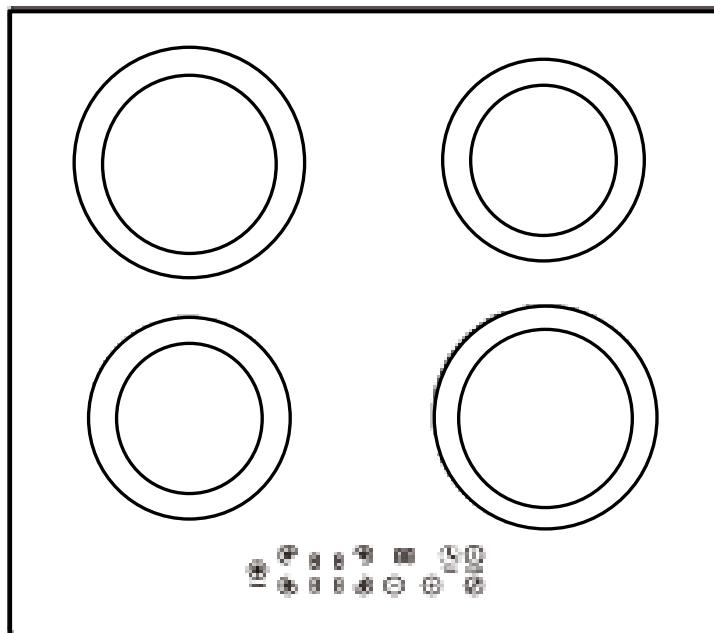




4-Burner Induction Cooktops

Models: SINC424220
SINC430220



Instruction Manual

Write Model & Serial numbers here:

Model: _____

Serial No.: _____

FELIX STORCH, INC.

Summit Appliance Division

An ISO 9001:2015 registered company

770 Garrison Avenue

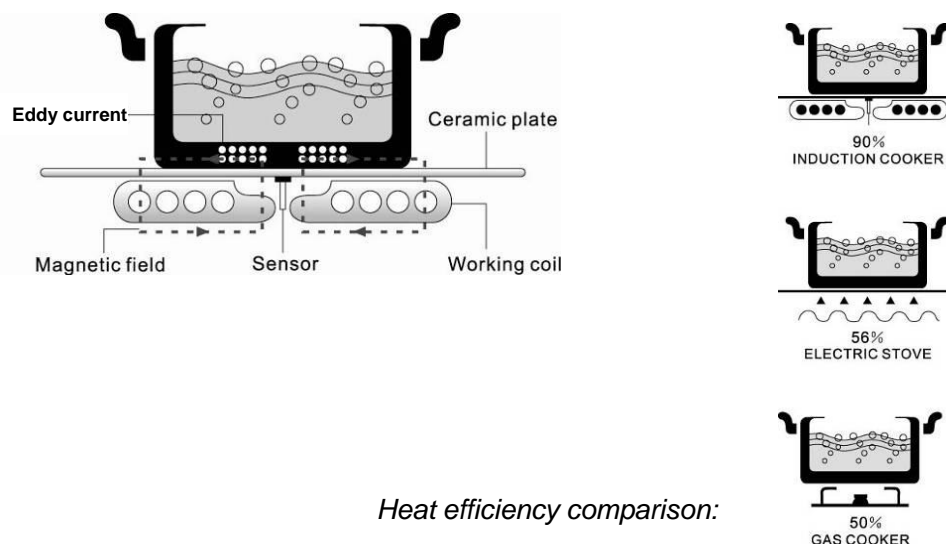
Bronx, New York 10474

www.summitappliance.com

Dear Customer:

Thank you for purchasing this induction cooktop by Summit Appliance. We expect it to bring you many years of satisfied use. Please read this instruction manual carefully before use and keep it in a safe place for future reference.

Working principle of an induction cooktop



Heat efficiency comparison:

Induction uses electromagnetic energy to heat cookware made of magnetic material (steel, iron, nickel or various alloys). When the unit is turned on, the coils produce a high frequency alternating magnetic field, which ultimately flows through the cookware. Molecules in the cookware move back and forth rapidly, causing the cookware to become hot and cook the food. The cooktop's glass-ceramic surface is unaffected by the magnetic field since it contains no magnetic material. The heat of the pan will warm the glass; however, the cooktop will remain much cooler to the touch than other smooth-top surfaces.

Safety features of the induction cooktop

1. High-Temperature Protection

A temperature sensor monitors the temperature inside the induction cooktop. When an excessive temperature is registered, the cooktop will stop operation automatically.

2. Detection of Small Cookware

If a pot is less than 120 mm (4.7") in diameter, the induction cooktop may not work.

3. Auto shutdown protection

Auto shutdown is a safety protection function for your induction cooktop. It will shut down automatically even if you forget to turn off your cooking. The induction cooktop will shut down automatically if there is no operation within 2 hours.

When a pot is removed, the induction cooktop can stop heating immediately and shut down after the buzzer sounds for 1 minute.

Reminder: Patients with pacemakers should check with their doctor before using this product.

IMPORTANT SAFETY INSTRUCTIONS

Keep these instructions handy for future use. If lost, this manual is available from our website at www.summitappliance.com

Read these instructions carefully before installation or operation of the appliance. Failure to follow these warnings could result in a fire or explosion that causes property damage, personal injury or death. To reduce the risk of fire, electric shock or injury, take the following precautions:

Safety during Installation

- This appliance must be installed by a qualified technician.
- Have the professional installer show you the location of the circuit breaker or fuse.
- Do not place the unit on or near a hot gas or electric burner or in a heated oven.
- See INSTALLATION for additional safety requirements.

Intended Use

- This appliance is for built-in household use only. Do not use outdoors or free-standing.
- Do not use the appliance to heat a room.

Cooking Safety

- Do not allow aluminum foil, paper or cloth to come in contact with a hot zone.
- Do not allow pans to boil dry or empty.
- Never leave the cooktop unattended when in use.
- Always use the proper pot and pan size. The use of undersized cookware will expose a portion of the hot zone, which can result in ignition of clothing or personal burns.
- Always remove the covers on sealed or canned goods before heating to avoid explosion.
- Do not touch hot surfaces. Use dry pot holders to hold the handles of pots and pans.
- Close supervision is necessary when any appliance is used by or near children.

Cleaning Safety

- When cleaning with a wet sponge or cloth, be careful to avoid burns from steam.
- Do not clean the unit when it is still hot. Some cleaners may produce noxious fumes when applied to a hot surface.

Condition of Unit

- Do not operate any appliance with a damaged cord or plug.
- Do not cook on a broken cooktop, as cleaning solutions and spills may penetrate the break and create the risk of electric shock.

Environment of Unit

- To reduce the risk of fire, do not place any heating or cooking appliances beneath the appliance.
- To reduce the risk of fire, do not let any objects (glass, paper, etc.) obstruct the inlet under your cooktop.
- To reduce the risk of electric shock, do not mount unit over a sink.
- To reduce the risk of fire, do not store anything directly on top of the appliance surface when the appliance is in operation.
- Always have a working smoke detector in or near the kitchen.
- Do not leave lids or other metal objects on the cooktop. If the cooktop is turned on, these objects can heat up quickly and may cause burns.
- Do not place rough or uneven objects on the unit as they may damage the surface.
- If the cooktop is near a window, ensure that curtains do not blow over or near the unit.
- Do not use the cooktop as a work surface. Certain substances such as salt, sugar, or sand can scratch the glass ceramic surface.
- Do not store hard or pointed objects over the cooktop as they can damage the unit if they fall on top.
- Do not put detergents or flammable materials in the equipment installed under the cooktop.

Power Cord Safety

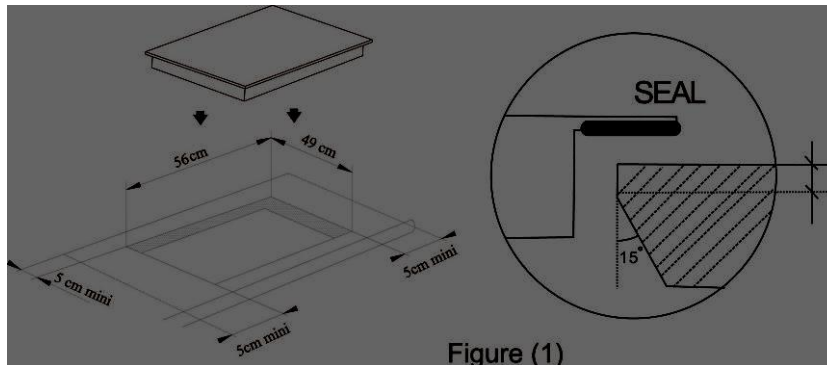
- To protect against electric shock, do not immerse cord, plugs, or main body in water or any other liquid.
- Do not let cord hang over edge of table or counter.
- Do not allow cord to touch hot surface.
- A short power supply cord or detachable power supply cord should be used to reduce the risk of becoming entangled in or tripping over a longer cord.

Service and Repair Safety

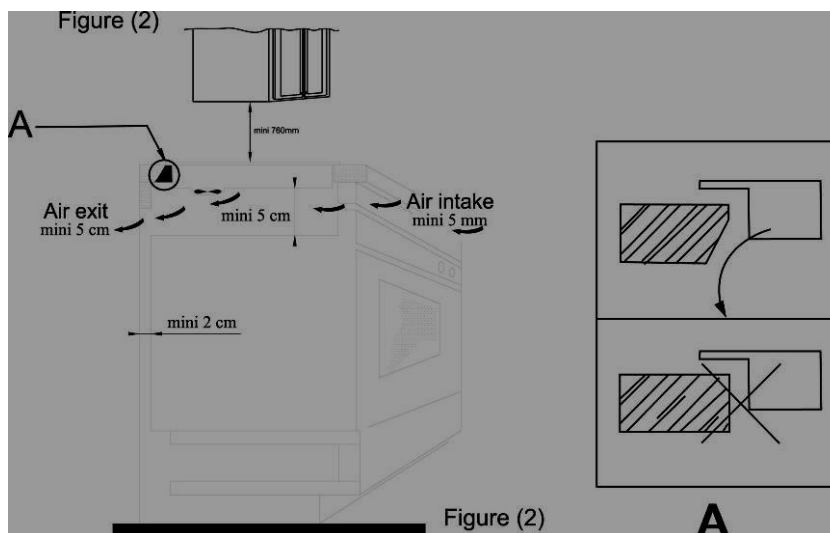
- There are no user serviceable parts on this appliance. Only an authorized service representative should attempt to service your cooktop.

INSTALLATION

1. Cut an aperture in the table surface in accordance with the sizes shown in the drawing. For the purposes of installation and use, a minimum space of 50 mm (2") should be maintained around the hole. Be sure the thickness of the table surface is 20mm (0.8") max and the table is strong enough. Select heat-resistant table material to avoid deformation caused by the heat radiation from the cooktop. As an alternative to the method below, the cooktop can be flush-mounted provided the adjacent surface is stainless steel or some other suitable heat-proof material. See Figure (1).



2. Ensure that the induction cooktop is well ventilated and the air inlet and outlet are not blocked. **Good ventilation is vital for a long service life of the induction cooktop** as shown in Figure (2). Be sure the induction cooktop is in good working order.



Notes: For safety, the distance between the cooktop and any cupboard above it should be at least 760mm (30").

Apply suitable sealant to secure the cooktop to the worktop and to prevent ingress of water.

Caution

1. The induction cooktop must be installed by qualified personnel or technicians. Please do not perform this operation yourself.
2. The induction cooktop must not be mounted on any cooling equipment, dishwasher,

rotary dryer or any other electrical appliance.

3. The wall and induced heating zone above the table surface must be able to withstand heat.
4. To avoid any damage, the sandwich layer and adhesive must be resistant to heat.

Electrical connection:

This appliance must be installed by a qualified professional in accordance with National Electrical Codes, as well as all state, municipal and local codes. The correct voltage, frequency, and amperage must be supplied to the appliance from a dedicated grounded circuit which is protected by a correctly sized circuit breaker or time delay fuse. Appliance voltage, frequency, and amperage ratings are listed on the product rating plate.

For models SINC424220 and SINC430220, attach the leads to a power supply.

Model	Voltage	Frequency	Minimum Circuit Breaker Amperage	Total Watts
SINC424220	220	60	35	6800
SINC430220	220	60	35	6800

To test the connection:

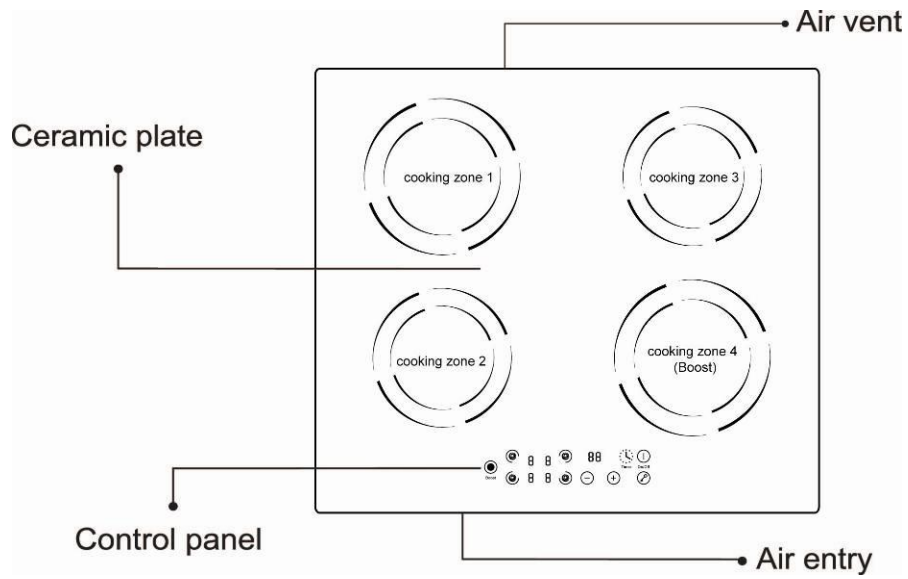
1. Clear the surface of the cooktop.
2. Clean cooktop surface.
3. Turn on power supply.
4. Verify that the appliance is functioning properly.

If the cable is damaged or to be replaced, the operation must be carried out by a qualified professional.

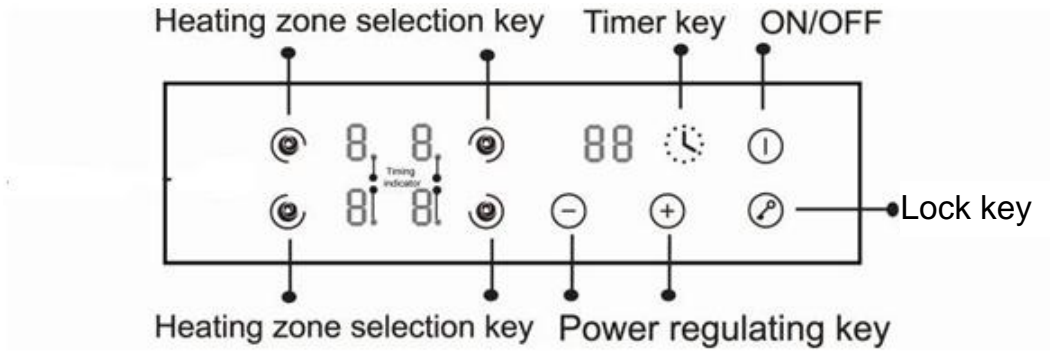
The cable must not be bent or compressed.

The cable must be checked regularly and replaced by an authorized technician.

LOCATION OF PARTS



Schematic diagram of the control panel



INSTRUCTIONS FOR USE

Preparation before using

Press the ON/OFF key to turn the power on. A buzzer will beep once to indicate that the cooktop has entered standby status.

Center the pot on the heating zone you will be using.

Operating Instructions

After the ON/OFF key has been pressed, all the indicators will show “-”. Press the key for the heating zone you will be using; the corresponding power level indicator will start to flash. Press the “+” or “-” button; the indicator will display **0** and flash for 5 seconds. Adjust the power level from **0** through **9** using the “+” or “-” button. After you adjust the power level, the corresponding power level indicator will flash for 5 seconds. At this point, if you want to adjust the power level again, just press the relevant zone selection and adjust the power level when the corresponding power level indicator begins to flash.



See the table on the following page for the maximum power associated with each heating zone.

Note: After the ON/OFF key is pressed, the cooktop will remain in its standby state if no other operation is carried out within one minute.



Timing function:

Press the TIMER key. The indicator flashes, and at this point, you can set the time. Using the “+” and “-“ keys, you can set the time from 1 to 99 minutes. When the “+” key is pressed, the set time will increase by 1 minute; when the “-“ key is pressed, the set time will decrease by 1 minute. If the set time exceeds 99 minutes, it will reset to 0 automatically.



Timing confirmation:

1. Pressing the TIMER button continuously, you can set the time from cooking zone 1 to cooking zone 4 sequentially as the relevant zone timing indicator flashes.
2. Once the timing indicator flashes for 5 seconds, the set time will be automatically confirmed.

Timing cancellation:

After selecting a set time, if you want to cancel a timer function, just press the “-“ key to set the time to 0.

Locking:

Your cooktop is equipped with a Lock function that prevents you from changing the settings while the appliance is turned on. Once you have selected the heat level, hold the LOCK key down for two seconds.



Unlocking:

When the cooktop is in the locked state, press the LOCK key for 2 seconds. This unlocks the cooktop and you can adjust as needed.

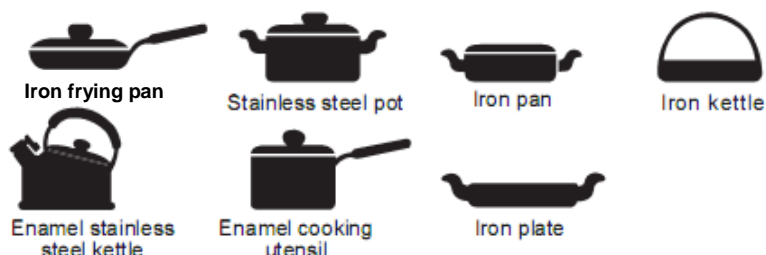
Power ratings:

The maximum power of each heating zone is shown in the chart below:

Heating zone	Max. power (W)	
	Normal	
1	1800	---
2	1600	---
3	1800	---
4	1600	

The power rating may vary if the material or the shape of pot is different from what is described below.

Selection of cookware:



To check if your cookware is suitable for heating:

1. Place the cookware on the heating zone. If the corresponding heating zone displays a power level, it shows that the cookware is suitable; if “E0” flashes, the cookware will not work on the induction cooktop.
2. Alternately, you can use a magnet to check the cookware. If there is attraction between the magnet and the bottom of your cooking vessel, the cookware is suitable.

Requirement for pot material: The bottom contains material of magnetic conductivity.

Requirements for shape: Flat bottom, more than 12 cm (4.7”) in diameter.

SAFETY AND MAINTENANCE WARNINGS



Indoor use only



To avoid damage and possible injury, never immerse the cooktop in water.



If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.



Never allow the cooktop to work without food inside the pot, otherwise its performance may be affected and a dangerous situation may arise.



For sealed food such as canned goods, please do not heat them before opening their covers so as to avoid any danger of explosion due to heat expansion.



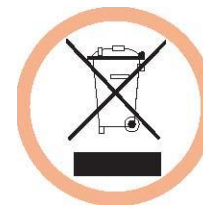
After being used for a long time, the corresponding heating zone of the induction cooktop is still hot. Touching the ceramic surface could result in a burn.



Periodically check that there are no objects (glass, paper, etc.) that could obstruct the inlet under your induction cooktop.



Metallic objects such as knives, forks, spoons and lids should not be placed on the cooktop since they can get hot.



DISPOSAL: Do not dispose of this product as unsorted municipal waste. Collection of such waste separately for special treatment is necessary.



Do not put any detergents or flammable materials in the equipment installed under the induction cooktop.



Do not use rough or uneven cookware that can damage the ceramic surface.



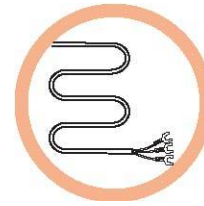
Never use the induction cooktop in high temperature environments such as near a gas or kerosene stove.



Clean the induction cooktop on a regular basis to prevent foreign matter from entering the fan, thus affecting normal operation.



Keep electrical appliances out of the reach of children or infirm persons. Do not let them use the appliances without supervision.



If the supply cord is damaged, it must be replaced by a service agent or similarly qualified person in order to avoid a hazard.

CLEANING AND MAINTENANCE

You can easily clean the surface of the induction cooktop by following methods given in the table below.

Type of contamination	Method of cleaning	Articles used for cleaning
Rings and lime deposits	Apply white vinegar to the polluted zone, then wipe it dry with a soft cloth or a special article available in local markets	Special cleaner recommended for ceramic glass
Sugar, melted aluminum or plastics	Use a scraper suitable for ceramic glass (to protect glass, a silicon product is preferred) to remove residual materials	Special cleaner recommended for ceramic glass

Warning: Disconnect power before cleaning.

FAILURE DISPLAY AND INSPECTION

If an abnormality arises, the induction cooktop will automatically enter a protective state and display corresponding protective codes:

Error Message	Cause	Solutions
E0	<ul style="list-style-type: none"> No cookware or the cookware is not suitable for the induction cooktop 	<ul style="list-style-type: none"> Put suitable cookware on the cooking zone

E1	<ul style="list-style-type: none"> ● The device becomes too hot (e.g., due to blocked ventilation slots) ● Parts are damaged (e.g., transistor) 	<ul style="list-style-type: none"> ● Clear/unblock ventilation slots. Let the device cool off for a few minutes; the device is ready for operation afterwards. Contact the retailer in case the error message remains indicated in the display after the device has cooled off. ● Contact retailer.
E2	<ul style="list-style-type: none"> ● Overheating-protection was activated and the device switched off. 	<ul style="list-style-type: none"> ● Remove the cookware from the cooktop. Let the device cool off for a few minutes. The device is ready for operation afterwards.
E3	<ul style="list-style-type: none"> ● Temporary overvoltage, device became too hot. 	<ul style="list-style-type: none"> ● Let the device cool off for a few minutes. The device is ready for operation afterwards.

Please do not disassemble the unit by yourself to avoid danger and damage to the induction cooktop.

Before calling Customer Service:

If the appliance is not working correctly, we suggest that you:

- verify that the plug is correctly inserted in the socket;
- look over the Failure Display table above.

If you still cannot detect the reason for the malfunctioning of the appliance, switch it off and call Summit Customer Service at **1-800-932-4267** 9:00 AM to 5:00 PM (ET).

SUMMIT LIMITED WARRANTY

SUMMIT Appliance warrants this product to be free from defects in materials and workmanship for a period of one year from the date of original purchase or delivery. Any parts determined to be defective will be replaced by SUMMIT at no charge to you. Plastic parts, liners, and outer cabinets are warranted to be manufactured to commercially acceptable standards and free from defects at the time of delivery.

This limited warranty does not apply to:

1. Improper installation
2. Customer misuse, negligence or damage
3. Incorrect electrical current
4. Products with serial number altered or removed
5. Products sold or used outside the fifty United States or District of Columbia
6. Commercial or industrial users
7. Damage to this product from accidents, alterations, failure to follow instructions, fire, floods, earthquakes, war, civil disturbance or Acts of God.

SUMMIT is not liable for consequential or incidental damage.

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