

SUMMIT

User's Manual

Electric Ranges



518900 V1

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IMPORTANT SAFETY INSTRUCTIONS

READ ALL INSTRUCTIONS BEFORE USING THIS UNIT
SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE

This manual must be followed to reduce potential risk of fire, electric shock, or to prevent injury to persons or property damage when using the range.

Please pay attention to these words, which will alert you about harmful situations, and follow all given instructions:

WARNING It may cause seriously harm, death or property damage if you do not follow instructions.

CAUTION It may cause injury or property damage if you do not follow instructions.

WARNING ANTI-TIP DEVICE

- All ranges can tip.
- Injury to persons could result.
- Install anti-tip device packed with range.
- See Installation Instructions.



To reduce the risk of tipping, the range must be secured by properly installed anti-tip bracket provided with the range. Please refer to the anti-tip bracket installation instructions for proper installation.

SAFETY INFORMATION

General:

- Use this appliance only for its intended purpose as described in this manual.
- **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.
- **Do not leave children alone** - Children should not be left alone or unattended in the area where appliance is in use. They should never be allowed to sit or stand on any part of the appliance.
- **Wear proper apparel** - Loose-fitting or hanging garments should never be worn while using the appliance.
- **User servicing** - Do not repair or replace any part of the appliance unless specifically recommended in this manual. All other servicing should be referred to a qualified technician.
- **Storage in or on appliance** - Flammable materials should not be stored in an oven, storage drawer or near surface units.
- **Do not use water on grease fires** - Smother fire or flame, or use dry chemical or foam-type extinguisher.
- **Use only dry potholders** - Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholders touch hot heating elements. Do not use a towel or other bulky cloth.
- **WARNING** Do not allow anyone stepping, leaning or sitting on the door or storage drawer of this unit. It may damage the range and could tip it over, resulting in serious burns or other injury.
- **CAUTION**. Do not store items of interest to children in the cabinets above a range or on the back guard of a range - children climbing on the range to reach items could be seriously injured.
- **DO NOT TOUCH SURFACE UNITS, AREAS NEAR THESE UNITS, HEATING ELEMENTS OR INTERIOR SURFACES OF THE OVEN.** Both surfaces units and oven heating elements may be hot even though they are dark in color. Areas near surface units and interior surfaces of an oven may become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact surface units, areas near units, heating elements or interior surfaces of oven until they have had sufficient time to cool. Among these surfaces are the cook top, surfaces facing the cook top, the oven vent opening and surfaces near this opening, oven door and window.

- **Surface Cooking Units:**

- **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.
- **Utensils 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 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 utensils to burner will also improve efficiency.
- **Never leave surface units unattended at high heat setting** – Boil-over causes smoking and greasy spillovers that may ignite.

For Coil Surface Elements Cook-top models:

- **Make sure reflector pans or drip bowls are in place** – Absence of these pans or bowls during cooking may subject wiring or components underneath to damage.
- **Protective liners** – Do not use aluminum foil to line surface unit drip bowls or oven bottoms, except as suggested in the manual. Improper installation of these liners may result in a risk of electric shock, or fire.
- **Do not soak removable heating elements** – Heating elements should never be immersed in water.
- **Clean the cook top with caution** – If a wet sponge is used to wipe spills on a hot cook top, be careful to avoid steam burns.
- To avoid the possibility of a burn or electric shock, always be certain that the controls for all surface units are at the OFF position and all coils are cool before attempting to lift or remove a unit.

For Ceramic Glass Cook-top models:

- **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.
- Never use the glass cook-top surface as a cutting area.
- Be careful when placing spoons or other stirring utensils on glass cook-top surface when it is in use. They may become hot and could cause burns.
- Do not place or store items that can melt or catch fire on the glass cook-top, even when it is not being used.
- **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 a steam burn. Some cleaners can produce noxious fumes if applied to a hot surface.
- **Do not to leave a hot lid on the cook-top** – As the cook-top cools, air can become trapped between the lid and the cook-top and the ceramic glass could break when the lid is removed.
- Do not cook foods directly on the cook-top surface without a pan.
- Do not drop heavy or hard objects on the glass cook-top, they may cause it to crack.

Oven:

- **Use care when opening oven door** – Let hot air or steam escape before removing or replacing food.
- **Do not heat unopened food containers** – Build-up of pressure may cause container to burst and result in injury.
- Keep oven vent ducts unobstructed.
- **Placement of oven racks** – Always place oven racks in desired location while oven is cool. If rack must be moved while oven is hot, do not let potholder contact hot heating element in oven.

COOK-TOP USE

SETTING SURFACE CONTROLS

How to Operate the Surface Elements (Coil Surface Elements Cook-top Models)

- Place cooking utensil on the surface element.
- Push in and turn the surface control knob in either direction to the desired setting. Start most cooking operations on a higher setting and turn to a lower setting to finish cooking. The control knobs do not have to be set exactly on a particular setting. Use the setting as a guide and adjust them as needed.
- When cooking is completed, turn the surface element off before removing the pan.

Note: The surface element on indicator light will glow when one or more elements are turned on. A quick glance at this indicator light when cooking is finished is an easy way to be sure all surface elements are turned off.

How to Operate Radiant Surface Elements (Ceramic Glass Cook-top Models)

- Place correctly sized cookware on the radiant surface element.
- Push in and turn the surface control knob in either direction to the desired setting. Start most cooking operations on a higher setting and turn to a lower setting to finish cooking. The control knobs do not have to be set exactly on a particular setting. Use the settings as a guide and adjust them as needed. Each surface element provides a constant amount of heat at each setting. A glowing red surface heating area extending beyond the bottom edge of the cookware indicates the cookware is too small for the surface heating area.
- When cooking is completed, turn the surface element off before removing the pan.

Note: The surface element on indicator light will glow when one or more elements are turned on. A quick glance at this indicator light when cooking is finished is an easy way to be sure all surface elements are turned off. The hot surface indicator light will continue to glow after the control knob is turned to the OFF position and will glow until the heating surface area has cooled sufficiently.

CAUTION Radiant surface elements may appear to have cooled after they have been turned off. The glass surface may still be hot and burns may occur if the glass surface is touched before it has cooled sufficiently.

SUGGESTED SURFACE CONTROL SETTING (All Models)

Use the following chart as a guide when setting heat levels. Settings are based on cooking in medium-weight metal pans with lids. They may vary when using other types of pans.

SETTING	RECOMMENDED USE
HIGH (HI – 9)	Start most foods, bring water to a boil, pan broiling
MEDIUM HIGH (7 – 8)	Continue a rapid boil, fry, deep fat fry
MEDIUM (5 – 6)	Maintain a slow boil, cook soups, thicken sauces and gravies, steam vegetables
MEDIUM LOW (2 – 4)	Keep foods cooking, poach, stew
LOW (LO – 1)	Keep food warm, melt, simmer

Note: The size and type of utensil used and the amount and type of food being cooked will influence the setting needed for best cooking results.

COIL ELEMENTS AND BURNER BOWLS (Coil Surface Elements Cook-top Models)

- Surface units should be level for optimal cooking results. Drip bowls, when clean, reflect heat back to the cookware. They also help catch spills.
- Cookware should have flat bottoms that make good contact with the entire surface unit. Check for flatness by rotating a ruler across the bottom. There should be no gaps between the utensil and the ruler.
- Utensil sizes should match with surface unit size. Pans should cover the entire element to absorb the maximum heat. Avoid using an undersized utensil that would expose a portion of the surface unit, resulting in serious burns or clothing ignition.
- Pans should not extend more than one inch over the coil element. The bottom surface of the pan in this situation could trap enough heat to cause discoloring of the burner bowl, damage to the surface units and or crazing of the porcelain enamel range surface.

CERAMIC GLASS (Ceramic Glass Cook-top Models)

- The surface cooking area will glow red when an element is on. It will cycle on and off, at all settings, to maintain the selected heat level.
- Wiping off the cook-top before and after each use will help keep it free from stains and provide the most even heating. For more information, see “Care and Cleaning” section.
- Use cookware about the same size as the surface cooking area. Cookware should not extend more than one inch outside the area.
- Use flat-bottomed cookware for best heat conduction and energy efficiency. Cookware with rounded, warped, ribbed or dented bottoms could cause uneven heating and poor cooking results.
- Determine flatness by placing the straight edge of a ruler, no space or light should be visible between it and the cookware.

OVEN USE

BEFORE SETTING OVEN CONTROL

Oven Vent Location (Coil Surface Elements Cook-top Models)

- The oven vent is located under the right rear surface unit. When the oven is on, warm air flows through the right rear element. This venting is necessary for proper air circulation in the oven and good baking results.
- DO NOT BLOCK OVEN VENT.

Arranging Oven Racks

- To avoid possible burns, place racks in the desired position before turning the oven on.
- Racks have stop-locks, so that when placed correctly on the supports, they will stop before coming completely out, and will not tilt.
- Do not move racks with bake ware on them.

To remove, pull the rack out until the stop position, raise the front edge and slide out.

To replace, fit the rack onto the guides on the oven walls. Tilt the front of the rack upward and slide it back into place.

Recommended Rack Positions for Broiling, Baking, and Roasting

FOOD	RACK POSITION
Broiling meats, chicken or fish	1 or 2
Cookies, cakes, pies, biscuits and muffins	2 or 3
Broiling fish, medium steaks, hamburgers and chops	2
Broiling well-done foods such as chicken and lobster	3
Frozen pies, angel food cake, yeast bread, casseroles, small cuts of meat or poultry	4
Turkey, roast or ham	4

Air Circulation into the Oven

- To cook food evenly, hot air must be able to circulate.
- For best air circulation and baking results allow two inches of space around bake ware and be sure pans and bake ware do not touch each other, the oven door, sides or back of the oven cavity.
- The hot air must circulate around the pans and bake ware in the oven for even heat to reach around the food.

NUMBER OF PANS	POSITION ON RACK
1	Center of rack
2	Side by side or slightly staggered
3 or 4	Opposite corners on each rack. Make that no bake ware piece is directly over another.

HOW TO OPERATE THE OVEN

NOTE The oven indicator light will glow when there is electric power to the bake element. When the oven temperature setting is reached, the indicator light will go off. It lights up again when the power comes back on the bake element.

The oven indicator light glows until the oven reaches your selected temperature, then goes OFF and ON with the oven element(s) during cooking.

Baking

Before baking, position racks and bake ware according to “Arranging oven racks and Air circulation in the oven” sections.

1. Preheat the oven before start baking. To preheat, set the oven at the correct temperature. Preheating is necessary for good results when baking cakes, cookies, pastry and breads. Preheat the oven for 10 minutes.
2. Turn the oven control clockwise to the temperature setting desired. Check food for doneness at the minimum time shown in the recipe. Cook longer if necessary.
3. Turn the oven control knob OFF when cooking is complete.

Broiling

Before broiling, position rack according to “Arranging oven racks” section.

- To broil, turn the oven control clockwise to BROIL. It is not necessary to preheat the oven unless recommended in the recipe. Position food on broiler pan provided with the range. It is designed to drain juices and help prevent spatter and smoke. Close the door to the broil stop position to ensure proper broiling temperature.
- Broil on one side until food is browned, turn and cook on the second side. Always pull the rack out to the stop position before turning or removing food.
- Turn the oven control knob OFF when cooking is complete.

CAUTION Should an oven fire occur, close the oven door and turn OFF the oven. If the fire continues, use a fire extinguisher. DO NOT put water or flour on the fire. Flour may be explosive.

SETTING THE CLOCK AND TIMER (Some Models)

TO SET THE CLOCK

- Press and hold the CLOCK pad.
- Press the UP or DOWN ARROW pads to select the time of day.
- Press the CLOCK pad to start.

TO SET THE TIMER

- Press the TIMER pad.
- Press the UP or DOWN ARROW pads to increase or decrease the time in one-minute increments. Press and hold the pads to increase or decrease the time in 10-minute increments. The timer can be set for any amount of time from 00:01 minutes to 11:59 hours.
- Press the TIMER pad to start.

NOTES: The timer does not start or stop cooking. It serves as an extra timer in the kitchen that will beep when the set time has run out. While the timer is active, press and hold the UP or DOWN ARROW pads to increase or decrease the time. To cancel the timer before the set time has run out, press the CLOCK pad.

GENERAL CARE AND CLEANING

WARNING: Make sure you disconnect your stove before cleaning. Be careful if it is hot. Always follow label instructions on cleaning products.

IMPORTANT: Do not use any type of abrasive sponge for the cleanliness of any surface of your stove. The product can suffer considerable damages. Soap, water and a soft cloth or sponge are suggested first unless otherwise noted.

SURFACES	HOW TO CLEAN
Control panel and knobs	<ul style="list-style-type: none"> • Before cleaning the control panel be sure that the knobs are on TURN OFF position. Clean with cloth and warm soap water. Remove residues and dry carefully. The water excess in and around the controls might cause stove damage. Make sure of removing cleaners completely to avoid stains which are hard to remove throughout the time. • The control knobs may be removed for easier cleaning. To remove, pull them straight off the stem. Clean with cloth and warm soap water. Rinse well. • To relocate the knobs, make the flat side of the knob cavity coincide with the control rod flat side. Then, just press the knob inside.
Porcelain enamel surfaces, painted surfaces	<ul style="list-style-type: none"> • Be sure to wear rubber gloves to protect your hands. • Do not use oven cleaners, cleaning powders, steel wool pads, synthetic fiber pads or any other materials that might damage the surface finishing. • If any acid, grease, sugar, etc. spills on surfaces while they are hot, use a dry paper towel or cloth to wipe it up right away. When the surface has cooled, clean with cloth and warm soap water. Rinse well. • Also it is possible to use vinegar and water solution. • Heavy spattering or spillovers may require cleaning with a mild abrasive cleaner. • Use vinegar to remove hard stains (white stains)
Oven cavity (OJO: ESTE TEXTO SOLO APLICA PARA MODELOS ELECTRICOS)	<ul style="list-style-type: none"> • Do not use oven cleaners, cleaning powders, steel wool pads, synthetic fiber pads or any other materials that might damage the surface finishing. • To clean the oven bottom, gently lift the bake element. This will allow easier access to the oven bottom for cleaning. Be careful not to raise the element more than 4 to 5 inches from the resting position. • Clean with warm soapy water. Rinse and dry with clean towel.
Oven heating elements (OJO: ESTE TEXTO SOLO APLICA PARA MODELOS ELECTRICOS)	<ul style="list-style-type: none"> • Do not clean the oven heating elements. Any soil will burn off when the elements are heated.
Oven racks	<ul style="list-style-type: none"> • To make the racks slide more easily apply a small amount of vegetable oil or cooking oil to a paper towel and wipe the edges of the racks with it.
Broiler pan	<ul style="list-style-type: none"> • Remove the broiler pan from the oven after broiling and carefully pour out the grease from the pan into a proper container. • Wash and rinse the broiler pan using hot water and a soap-filled scouring pad. • If food has burned on, sprinkle with detergent while it is hot and cover it with wet paper towels or a dishcloth. Soaking the pan will remove burned-on food. • Also it is possible to use vinegar and water solution. • Do not use commercial oven cleaners, cleaning powders, steel wool pads or harsh abrasives on any surfaces. • Heavy spattering or spillovers may require cleaning with a mild abrasive cleaner.
Oven light (on some models)	<ul style="list-style-type: none"> • Before replacing the oven light bulb, be sure than oven light switch is turn OFF. • Replace bulb with a 40-watts household appliance bulb.
Lift-off oven door	<ul style="list-style-type: none"> • The oven door is removable for cleaning. <p>How to remove:</p> <ul style="list-style-type: none"> • Open the door to the fully opened position. • Pull up the lock located on both hinge supports and engage it in the hook of the

hinge levers. You may have to apply a little downward pressure on the door to pull the lock fully over the hooks.

- Grasp the door by the sides; pull the bottom of the door up and toward you to disengage the hinge supports. Keep pulling the bottom of the door toward you while rotating the top of the door toward the range to completely disengage the hinge levers.

How to replace:

- Proceed in reverse to reinstall the door. Make sure the hinge supports are fully engaged before unlocking the hinge levers.

How to clean the inner door:

- Soap and water will normally do the job. Heavy spattering or spillovers may require cleaning with a mild abrasive cleaner.
- Use a glass cleaner to clean the glass on the inside of the door (on some models)

How to clean the outer door:

- Use soap and water to thoroughly clean the top, the bottom, sides and front of the oven door. Rinse well.
- Do not let water drip into the vent openings.
- Use a glass cleaner to clean the glass on the outside of the door (on some models)

BEFORE YOU CALL FOR SERVICE

IMPORTANT Before you call for service, review this list. It may save you time and expense. The list includes common occurrences that are not the result of defective workmanship or materials in this appliance.

OCCURRENCE	POSSIBLE CAUSE	SOLUTION
1) Surface Elements Or Oven Not Will Operate	<ul style="list-style-type: none"> a) Make sure cord plug is plugged tightly into grounded outlet. b) A household fuse been blown or has the circuit breaker been tripped. c) Service wiring is not complete. d) Power outage. 	<ul style="list-style-type: none"> a) Check it. b) Replace the fuse or reset the circuit. c) Contact your dealer, installing agent or authorized service. d) Check house lights to be sure. Call your local electric company for service.
2) Surface Elements Do Not Heat Properly	<ul style="list-style-type: none"> a) Lightweight or warped pans used. b) No power to the appliance. c) Incorrect control setting. d) The surface units are not plugged in solidly. 	<ul style="list-style-type: none"> a) Use only flat, evenly balanced, medium or heavyweight cookware. Flat pans heat better than warped pans. Cookware materials and weight of the material affect heating. Heavy and medium-weight pans heat evenly. Because lightweight pans heat unevenly, foods may burn easily. b) Check steps under Occurrence (1) c) Make sure the correct control is on for the surface unit to be used. d) With controls off, check to make sure the surface unit is plugged completely into the receptacle.
3) Drip Bowls Are Pitting Or Rusting (Coil Surface Elements Models)	<ul style="list-style-type: none"> a) Foods with acids, such as tomatoes, if allowed to stand in/on bowls will cause corrosion. b) Environment. 	<ul style="list-style-type: none"> a) Remove and wash drip bowls as soon as possible after a spillover. b) Houses along seacoast are exposed to salt air. Protect bowls as much as possible from direct exposure to salt air.
4) Drip Bowls Are Turning Color Or Distorted (Coil Surface Elements Models)	<ul style="list-style-type: none"> a) Bottom surface of cookware extends beyond surface elements and touches cook-top surface 	<ul style="list-style-type: none"> a) This can cause high enough temperatures to discolor the drip bowls. DO NOT use cookware of this type. Pan sizes should be matched to the size of the element.
5) Scratches Or Abrasions On Cook-top Surface (Ceramic Glass Cook-top Models)	<ul style="list-style-type: none"> a) Coarse particles such as salt or sand between cook-top and utensils can cause scratches. b) Cleaning materials not recommended for ceramic glass cook-top have been used. c) Cookware with rough bottom has been used. 	<ul style="list-style-type: none"> a) Be sure cook-top surface and bottoms of utensils are clean before usage. Small scratches do not affect cooking and will become less visible with time. b) Check them. c) Use smooth, flat-bottomed cookware.
6) Metal Marks (Ceramic Glass Cook-top Models)	<ul style="list-style-type: none"> a) Sliding or scraping of metal utensils on cook-top surface 	<ul style="list-style-type: none"> a) Do not slide metal utensils on cook-top surface. Use a ceramic glass cook-top cleaning cream to remove the marks.
7) Brown Streaks Or Specks (Ceramic Glass Cook-top Models)	<ul style="list-style-type: none"> a) Boil-overs are cooked onto surface 	<ul style="list-style-type: none"> a) Use a razor blade scraper to remove soil.
8) Areas Of Discolorations With Metallic Sheen (Ceramic Glass Cook-top Models)	<ul style="list-style-type: none"> a) Mineral deposits from water and food. Remove using a ceramic glass cook-top cleaning cream 	<ul style="list-style-type: none"> a) Use cookware with clean, dry bottoms.
9) Hot Surface Indicator Light Stays On (Ceramic Glass Cook-top Models)	<ul style="list-style-type: none"> a) The hot surface indicator light stay on after control knob(s) have been turned OFF. 	<ul style="list-style-type: none"> a) Check it.
10) Frequent Cycling Off And On Surface Units	<ul style="list-style-type: none"> a) Improper cookware being used/ 	<ul style="list-style-type: none"> a) Use only flat cookware to minimize cycling.

(Ceramic Glass Cook-top Models)		
11) Poor Baking Results	a) Many factors affect baking results.	a) Make sure the proper rack position is used. Center food in the oven and space pans to allow air to circulate. Allow the oven to preheat to the set temperature before placing food in the oven. Try adjusting the recipes recommended temperature or baking time.
12) Oven Makes Clicking Noise	a) This is the sound of the heating element turning off and on during cooking functions.	a) This is normal.
13) Oven Door Is Crooked	a) The door is out of position	a) Because the oven door is removable; it is sometimes gets out of position during installation. To straighten the door, see "Care and Cleaning" in this Guide.
14) Oven Light Does Not Work (Some Models)	a) Replace or tighten bulb. b) Switch operating light is broken.	a) See "Care and Cleaning" in this Guide. b) Call for Service.