



## 2-BURNER ELECTRIC COOKTOPS

**Models CREK2B  
CREK2W**

*Instruction Manual*

*Write Serial Number (on  
underside of cooktop) here:*

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PLEASE READ THESE INSTRUCTIONS COMPLETELY AND CAREFULLY BEFORE  
INSTALLATION AND USE OF YOUR APPLIANCE.

SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE.

# IMPORTANT SAFEGUARDS

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## Using the appliance

- Be sure your appliance is properly installed and grounded by a qualified technician.
- This household appliance is exclusively for the cooking of food, to the exclusion of any other household, commercial or industrial use.
- Never use your appliance for warming or heating the room.
- The appliance is not intended to be operated by means of an external timer or separate remote-control system.
- Wear proper apparel. Loose-fitting or hanging garments should never be worn while using the appliance.
- Switch the heating zones off after using.
- Never leave surface units unattended at high heat settings. Boil over causes smoking and greasy spillovers that may ignite.
- Use proper pan size. This appliance is equipped with surface units of different sizes. Select utensils having flat bottoms large enough to cover the surface unit heating element. The use of undersized utensils will expose a portion of the heating element to direct contact and may result in ignition of clothing. Proper relationship of utensil to burner will also improve efficiency.
- To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the handle of the utensil should be positioned so that it is turned inward, and does not extend over adjacent surface units.
- **DO NOT TOUCH SURFACE UNITS OR AREAS NEAR UNITS.** Surface units may not have cooled even though they are dark in color. Areas near surface units may become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact surface units or areas near units until they have had sufficient time to cool.
- Make sure no cable of any fixed or moving appliance makes contact with the glass or hot cookware.
- Storage on the appliance: Flammable materials should not be stored near the surface units.
- Do not place any metallic object except heating containers on the glass surface. In case of untimely engaging or residual heat, this may heat, melt or even burn.
- Glazed cooking utensils. Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for cooktop service without breaking due to the sudden change in temperature.
- Never cover the appliance with a cloth or a protection sheet. It may become hot and ignite.
- Use only dry potholders. Moist or damp potholders on hot surfaces may result in burns from steam. Do not use a towel or other bulky cloth.
- Clean the cooktop with caution. If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burns. Some cleaners can produce noxious fumes if applied to a hot surface.
- Do Not Leave Children Alone – Children should not be left alone or unattended in area where appliance is in use. They should never be allowed to sit or stand on any part of the appliance.
- Do not store items of interest to children in cabinets above a range or on the backguard of a range – children climbing on the range to reach items could be seriously injured.

# IMPORTANT SAFEGUARDS, cont'd

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## Precautions in case of appliance failure

- If a failure is noticed, switch off the appliance and turn off the electrical power supply.
- Do not cook on a broken cooktop. If cooktop should break, cleaning solutions and spillovers may penetrate the broken cooktop and create a risk of electric shock. Contact a qualified technician immediately.
- 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.

## Other precautions

- Keep an eye on the cooking when using grease or oils: these may quickly ignite.
- Do not use water on grease fires. Smother fire or flame or use a dry chemical or foam type extinguisher.

**- SAVE THESE INSTRUCTIONS -**

# INSTALLATION INSTRUCTIONS

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**IMPORTANT:** SAVE THESE INSTRUCTIONS FOR THE LOCAL ELECTRICAL INSPECTOR'S USE.

## IMPORTANT SAFETY INSTRUCTIONS

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### Precautions before Installation

- The installation and electrical connection must be performed by a qualified technician. The manufacturer can't be responsible for damage caused by building-in or connecting errors.
- The appliance must be properly grounded by a qualified technician.
- The appliance must be well-equipped and installed in a kitchen unit and an adapted and approved work surface.
- The appliance can't be used above a dishwasher or a tumble dryer: steam may damage the electronic components.
- The cooking plate can't be used as freestanding or as working surface.
- The appliance is not intended to be operated by means of external timer or separate remote- control system.
- Unpack the cooktop and its accessories carefully.
- Remove all labels and self-adhesives from the ceramic glass.
- Do not change or alter the appliance.
- Do not use any extension cable to connect it.

## INSTALLATION PROCEDURE

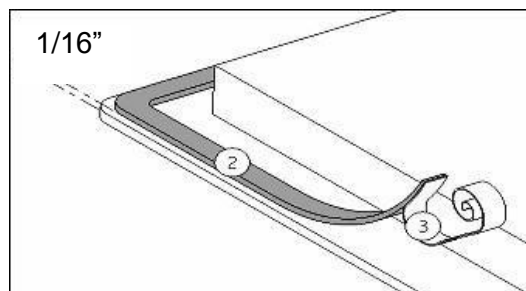
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The installation must be performed by a qualified technician. The installation must comply with all local, state and national standards and regulations.

### Cooktop Preparation

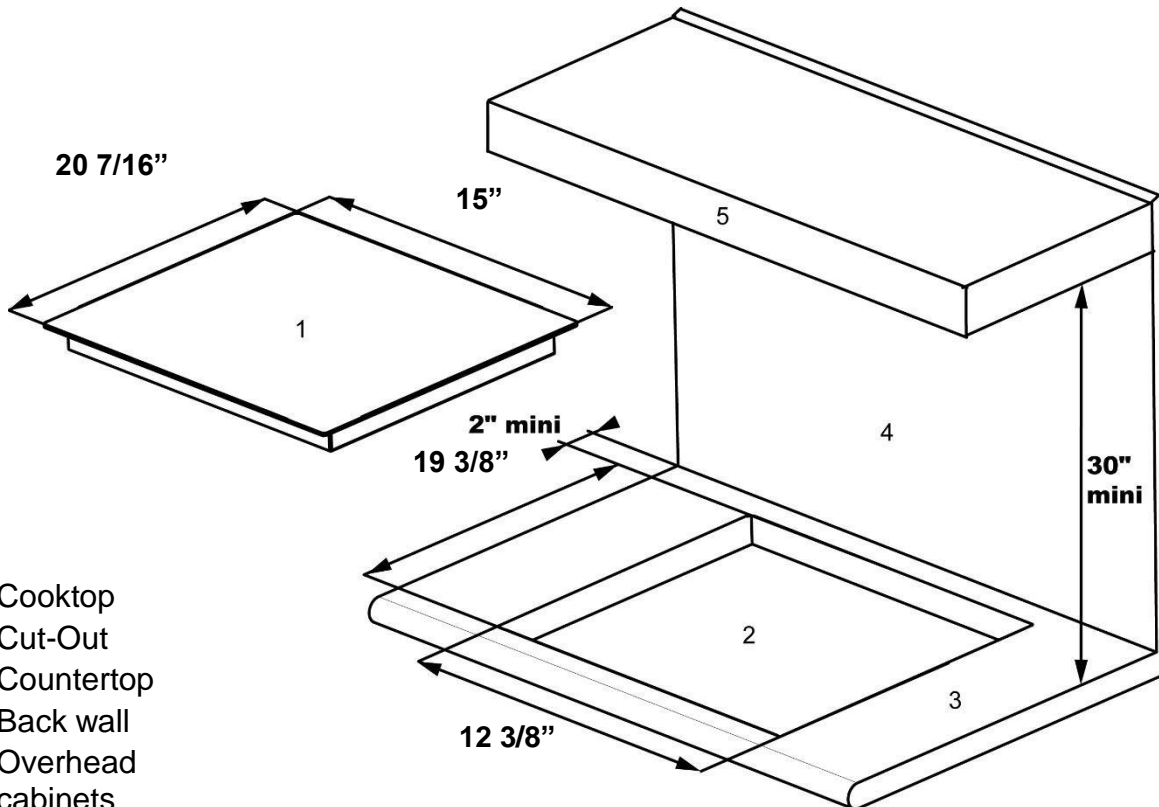
The gasket supplied with the cooktop prevents the intrusion of liquids into the cabinet below. Its installation has to be done carefully, as described here:

Stick the gasket (2) 1/16" from the external edge of the glass, after removing the protection tape (3).



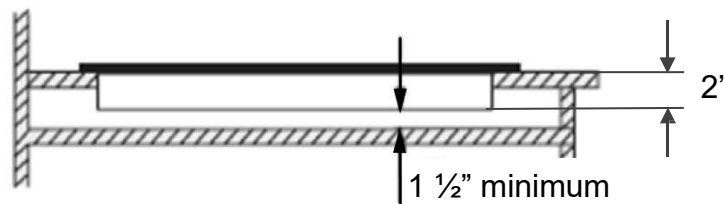
## Cut-out and Appliance Dimensions

Model	Appliance dimensions		Cut-out dimensions	
	Width	Depth	Width	Depth
CREK2B CREK2W	15"	20 7/16"	12 3/8"	19 3/8"



1. Cooktop
2. Cut-Out
3. Countertop
4. Back wall
5. Overhead cabinets

- Ensure a distance of 2" between the edges of the cooktop and the side walls.
- 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.
- Make sure the wall coverings, countertop and cabinets around the cooktop can withstand heat (up to 200°F) generated by the cooktop.
- Adequate ventilation of the space below the countertop must be provided to ensure proper operation of the cooktop. Allow a 1 1/2" minimum clearance between the bottom of the metal casing of the cooktop and the surface located below.



- If a drawer is placed under the cooktop, do not put into this drawer flammable objects (for example: sprays) or non heat resistant objects.
- Do not install the cooktop above a non-ventilated oven or a dishwasher.

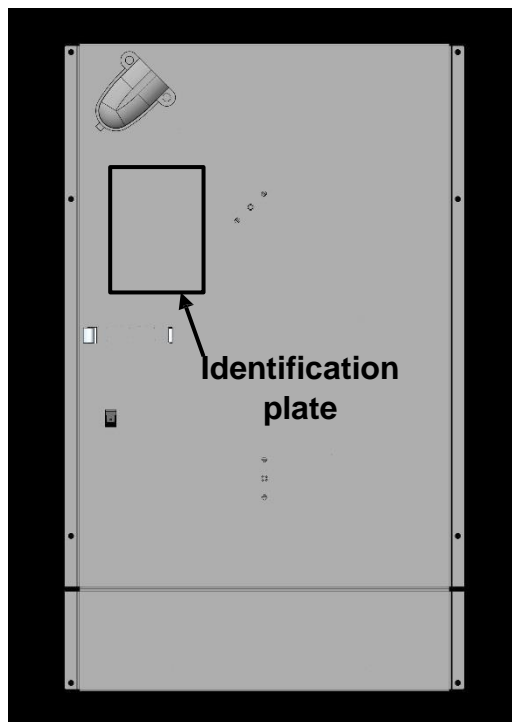
# ELECTRICAL CONNECTION

The electrical connection must be performed by a qualified technician. The connection must comply with all local, state and national standards and regulations.

## Electrical Requirements

Model	Power supply input	Circuit breaker	Minimum wire size	Conduit size
CREK2B CREK2W	200-240 V AC 50/60 Hz	15 Amp	16 AWG	3/4"

You can find the identification plate with the electrical specifications on the underside of the appliance



## Connect Electrical Supply

**WARNING:** Disconnect power before servicing.

The electrical power supply should be a 1-phase, 3-wire system with ground connection. Install suitable junction box (not furnished). Connect the flexible cable conduit from the cooktop to the junction box using a UL listed or CSA approved conduit connector.

Connect the cooktop lead wires to the junction box supply wires in proper phase:

**Black (L1) to black**

**Red (L2) to red**

**Green (ground) to ground.**

**WARNING:** Always connect the ground wire.

# DESCRIPTION OF THE APPLIANCE

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## Appliance specifications

Model	<b>CREK2B</b> <b>CREK2W</b>
Total power	3,000 W
<b>Front heating zone</b>	6"
Nominal power	1,200 W
<b>Rear heating zone</b>	7 ½"
Nominal power	1,800 W

## Residual heat indication

The cooktop is equipped with a residual heat display. A lamp has been allocated to each individual cooking zone. This lamp will light up as soon as the respective cooking zone has heated up to warn against touching the cooking zone surface unintentionally. As long as the lamp lights up, even after the cooking zone has been switched off, the residual heat can be used to melt or to keep the food warm. **The cooking zone surface may still be hot after the lamp switches off. Risk of burn!**

# STARTING UP AND APPLIANCE OPERATION

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## Before using your new cooktop

Clean your cooktop with a damp cloth and then dry the surface thoroughly. Do not use detergent which risks causing blue-tinted color on the ceramic glass surface.

## Starting up

- **Start-up / switch off the cooktop:**

### Action

To start

To stop

### Control panel

Push and turn the knob of a cooking zone

Turn the knob back to the On/Off symbol

- **Set the power level of a cooking zone:**

### Action

To set the power

To stop

### Control panel

Turn the knob clockwise to increase the power and counterclockwise to decrease the power

Turn the knob back to the On/Off symbol

# CARE AND CLEANING

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## Cleaning guidelines

**Before cleaning the cooktop, be sure the controls are turned to OFF and the cooktop is COOL.**

- Remove the slight marks with a damp cloth with dishwashing liquid diluted in a little water.
- Then rinse with cold water and dry the surface thoroughly.
- Highly corrosive or abrasive detergents and cleaning equipment likely to cause scratches must absolutely be avoided.
- Never use any steam-cleaner or pressure washer.
- Do not use any object that may scratch the ceramic glass.

## Precautions to avoid damaging the appliance

- Raw pan bottoms or damaged cookware (e.g., non-enameled cast iron pots) may damage the ceramic glass.
- Sand or other abrasive materials may damage the ceramic glass.
- Avoid dropping objects, even small ones, on the ceramic glass.
- Avoid hitting the edges the ceramic glass with the cookware.
- Do not leave empty cookware on the heating cooking zones.
- Sugar, synthetic materials or aluminum sheets must not contact the hot cooking zones. This may cause breaks or other alterations of the ceramic glass by cooling.

# TROUBLESHOOTING

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## **The cooktop or the cooking zone doesn't start up:**

- The cooktop isn't correctly connected to the electric power supply.
- The protective fuse or circuit breaker has cut-off.

# LIMITED WARRANTY

## ONE-YEAR LIMITED WARRANTY

Within the 48 contiguous United States, for one year from the date of purchase, when this appliance is operated and maintained according to instructions attached to or furnished with the product, warrantor will pay for factory-specified parts and repair labor to correct defects in materials or workmanship. Service must be provided by a designated service company. Outside the 48 states, all parts are warranted for one year from manufacturing defects. Plastic parts, shelves and cabinets are warranted to be manufactured to commercially acceptable standards, and are not covered from damage during handling or breakage.

### *ITEMS WARRANTOR WILL NOT PAY FOR:*

1. Service calls to correct the installation of your appliance, to instruct you how to use your appliance, to replace or repair fuses or to correct wiring or plumbing.
2. Service calls to repair or replace appliance light bulbs or broken shelves. Consumable parts (such as filters) are excluded from warranty coverage.
3. Damage resulting from accident, alteration, misuse, abuse, fire, flood, acts of God, improper installation, installation not in accordance with electrical or plumbing codes, or use of products not approved by warrantor.
4. Replacement parts or repair labor costs for units operated outside the United States.
5. Repairs to parts or systems resulting from unauthorized modifications made to the appliance.
6. 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, birth defects or other reproductive harm.

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.

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For parts and accessory ordering,  
troubleshooting and helpful hints, visit:  
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