



**Felix Storch, Inc.**  
**SUMMIT SPECIALTY APPLIANCES DIV.®**

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# **USE and CARE GUIDE**

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## **COMBINATION KITCHENS**

- **C301GLASS**
- **C301AUTOGLASS**
- **C39GLASS**
- **C39AUTOGLASS**
- **C48GLASS**

**If you need service or call with a question, please have this information ready. We advise you to keep this Owner's Manual in your possession.**

**Model:** \_\_\_\_\_ **Options added:** \_\_\_\_\_

**Serial number:** \_\_\_\_\_

**Date of purchase:** \_\_\_\_\_ **Dealer:** \_\_\_\_\_

***For parts: visit our website [www.summitappliance.com/support](http://www.summitappliance.com/support)***

Thank you for purchasing this SUMMIT Combination Kitchen. This product has been manufactured to the high standards identified with the SUMMIT name, and assembled in the U.S.A. We fully expect it to bring you many years of excellent service.

Please read this manual before installing and using the unit, and keep the manual in a handy spot for future reference. There is a separate manual for the refrigerator in your Combination Kitchen, so be sure to read and keep that manual also.

**Table of Contents**

*Appliance Safety* ..... 2-3  
*Technical Information* ..... 3  
*Description of Models* ..... 4  
*Location of Parts; Operating Your Cooktop* ..... 5  
*Installation Instructions* ..... 6  
*Operating Tips* ..... 7  
*Cleaning and Maintenance* ..... 8  
*Dimensional Layouts* ..... 9-11  
*Accessories* ..... 12-14  
    *Appliance Platform* ..... 12-13  
    *Power Allocator* ..... 13  
    *Wall Cabinets* ..... 14  
*Warranty* ..... 16

**Appliance Safety**

Your safety and the safety of others are very important to us. We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages. Serious injury or even death can be the result if you do not follow these instructions. All safety messages will tell you what the potential hazard is, tell you how to reduce the chance of injury, and tell you what can happen if the instructions are not followed.

**WARNING!** To reduce the risk of fire, electric shock or injury when using your appliance, follow these basic precautions:

- Plug into a grounded 3-prong outlet.
- Do not remove grounding prong, nor use a 3/2 adaptor.
- Do not use an extension cord.
- Do not plug into outlets controlled by wall switches.
- Disconnect power before servicing or cleaning.
- After servicing, replace all parts and panels before operating.
- Use nonflammable cleaners.



- Keep flammable materials and vapors, such as gasoline, away from this product.
- Use two or more people to move and install this product.
- Use this product only for its intended purpose. This product is recommended for household use only. It should never be used as a space heater.
- Since the appliance gets hot during use, avoid placing materials sensitive to high temperatures anywhere near it.
- Always unplug the cooktop when you are finished cooking and before you clean the appliance.
- Never leave the appliance unattended while the burners are on.
- Do not spray cleaning solvents onto the glass cooktop when it is hot.
- Keep children away from the controls and the burners.
- Never use any electrical appliance if the cable or plug are damaged.

### **Proper Disposal of Your Old Appliance**

***Old appliances can represent a suffocation hazard to children.***

- Remove doors from your old appliance.
- Leave shelves in place.
- If an old appliance contains refrigerants, it must be recycled by a licensed service or disposal company.

### **Technical Information**

#### **Burners**

Number of burners:	2
Construction:	Smooth black glass cooktop
Size of burners:	7" diam., 900W max 5¾" diam., 500W max
Electrical Input:	120V-AC, 60Hz
Fuse (or circuit breaker):	20A
Thermostat type:	Dial

Specifications are subject to change without notice.

***WARNING: Keep vents clear.***

#### **Refrigerator**

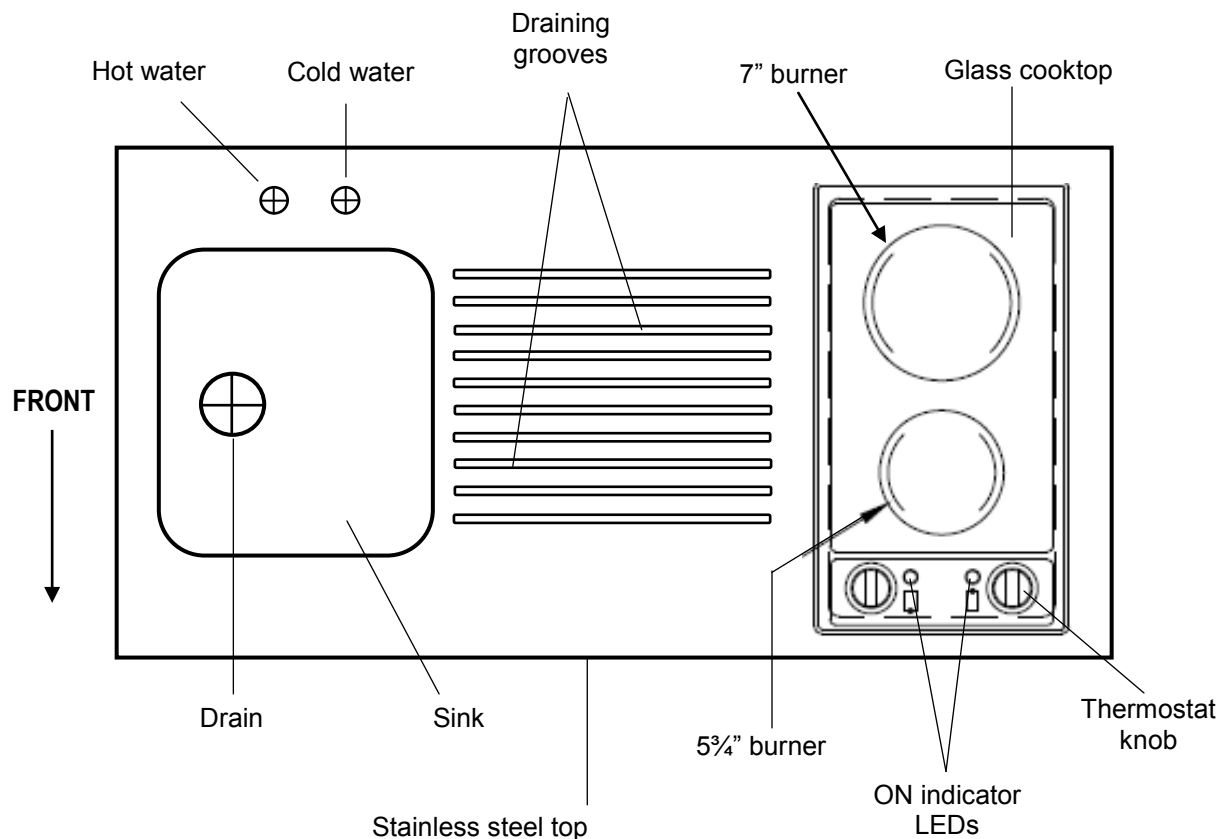
Refer to *Owner's Manual* accompanying refrigerator.

<b>Description of Models</b>
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Model	Width	Height	Depth	Finish	Defrost	Description
<b>C301 GLASS</b>	30"	40"	24"	White	Manual	30" fully assembled combination kitchen incl. black glass cooktop with 2 electric burners (110V). Refrigerator and full one-piece stainless steel top with sink. Storage cabinet with shelf. Faucet included; complete with line cord.
<b>C301 AUTO GLASS</b>	30"	40"	24"	White	Auto-matic	30" fully assembled combination kitchen incl. black glass cooktop with 2 electric burners (110V). Auto defrost refrigerator and full one-piece stainless steel top with sink. Storage cabinet with shelf. Faucet included; complete with line cord.
<b>C39 GLASS</b>	39"	39"	24"	White	Manual	39" fully assembled combination kitchen incl. black glass cooktop with 2 electric burners (110V). Refrigerator and full one-piece stainless steel top with sink. Storage cabinet with shelf. Faucet included; complete with line cord.
<b>C39 AUTO GLASS</b>	39"	39"	24"	White	Auto-matic	39" fully assembled combination kitchen incl. black glass cooktop with 2 electric burners (110V). Auto defrost refrigerator and full one-piece stainless steel top with sink. Storage cabinet with shelf. Faucet included; complete with line cord.
<b>C48 GLASS</b>	48"	39"	24"	White	Cycle	48" fully assembled combination kitchen incl. black glass cooktop with 2 electric burners (110V). Refrigerator and full one-piece stainless steel top with sink. Storage cabinet with shelf. Faucet included; complete with line cord. Includes a larger 24 inch wide deluxe refrigerator-freezer (Model CT67).
<b>Suffix APSS</b>	Choice	18"	18"	St. Steel	N/A	High shelf in stainless steel, with power allocator system to regulate the refrigerator, a microwave and coffee maker. All stainless steel construction. Some assembly required.
<b>Suffix APSW</b>	Choice	18"	18"	White	N/A	Same as above in a white finish.

## Location of Parts

### Typical Top Surface



#### NOTES:

1. Model C301 has sink on right and cooktop on left.
2. All models include a storage compartment with shelf and are shipped fully assembled, including faucet. Each model comes with a refrigerator that fits precisely into the slot in the assembly that has been prepared for it.

## Operating Your Cooktop

Either burner can be turned on by pushing the control knob down and turning it clockwise or counter-clockwise to the desired setting. To adjust the setting, turn the knob without pressing down. The burner is turned off by turning the control knob clockwise or counter-clockwise to "OFF".

#### OPERATING INDICATORS

When a burner is turned on, the corresponding LED indicator will light up regardless of the setting.

#### RESIDUAL HEAT INDICATOR

There is a Residual Heat Indicator on the left front corner of the cooktop surface that will light up when some part of the glass ceramic cooktop is too hot to touch or place articles upon. Do not place articles other than cookware on the cooking surface while this light is glowing.

## Installation Instructions

### Unpacking

1. Remove packaging material.
2. Remove tape and glue residue from surfaces before using the appliance. Rub a small amount of liquid dish detergent over the adhesive with your fingers. Rinse with warm water and dry.
3. Do not use sharp instruments, rubbing alcohol, flammable fluids or abrasive cleansers to remove tape or glue. These products can damage the surface of the appliance.
4. When Moving Your Appliance:  
Your appliance is heavy. When moving the appliance for cleaning or service, be sure to protect the floor. Always pull the appliance straight out when moving it. Do not wiggle or “walk” the appliance when trying to move it, because floor damage can occur.
5. Clean Before Using:  
After you remove all of the packaging materials, clean your appliance thoroughly before using it. See cleaning instructions in the *Cleaning and Maintenance* section of this manual.

### Location Requirements

Check the strength of the floor before installing the appliance. It should hold the weight of a fully loaded appliance, including refrigerator.

Once your Combination Kitchen is in place, have a plumber connect the hot and cold water feeds and drain line.

*Keep flammable materials and vapors such as gasoline away from appliances. Failure to do so can result in fire or explosion.*

### Recommended Grounding Method

A 120V, 60Hz AC-only, grounded electrical supply, including a 20-amp fuse or circuit breaker, is required for the burners. (A 10-amp fuse or circuit breaker would be sufficient for the refrigerator.) It is recommended that separate circuits serving only your appliance be provided. Use outlets that cannot be turned off by a switch or pull chain. Connect the burners to a 3-prong power supply socket (which has a good ground terminal). If you only have a two-prong outlet, have it replaced by a qualified electrician with an outlet that meets the local codes. **DO NOT USE AN EXTENSION CORD.** The connection to the power supply and grounding has to be made according to current standards and regulations.

## Operating Tips

- Before using your cooktop for the first time, plug the appliance into the appropriate socket, turn both controls to their highest setting, and allow the burners to heat up for three minutes with no cooking utensils on them.
- Keep the surface of the cooktop clean because dirt affects its efficiency.
- You can use ordinary cooking utensils (saucepans, frying pans, etc.) as long as the base of the utensil is smooth and flat and at least the same diameter as the burner (5<sup>3</sup>/<sub>4</sub>" or 7").
- The bottoms of your pots and pans should be clean and dry when you place them on the cooktop.
- When cooking with large quantities of oil or fat, be sure to keep an eye on the pots and pans at all times.
- Don't cook food in aluminum foil or plastic containers because these materials will melt.

### The cooking surface

Your ceramic cooktop is made of an extremely hard and durable material. The surface is scratch resistant, not scratch proof. Avoid using cookware with ridged bottoms. Ridged pots with dirty or chipped enamel bottoms may scratch the cooktop if they are pulled across the ceramic surface.

Make sure the cooktop and pot bottoms are clean before cooking. Certain items, particularly sugar grains or crystallized liquids such as molasses or syrups are actually harder than ceramic and can scratch the surface if they are not cleaned off immediately. However, small or light scratches will not affect the safety or performance of the cooktop.

### Pots and pans

Special cookware is not required, but as is true with all types of cooking appliances, the better the cookware, the better the performance.

For the most even and energy efficient cooking, the diameter of the pots should match the diameter of the burners as closely as possible.

Use cookware with thick, flat, smooth bottoms. Slightly concave bottoms will also work adequately. Pans with convex bottoms will not cook well.

Using a lid while cooking will minimize the loss of heat and decrease the cooking time.

Copper bottom and aluminum pans may leave a residue on the cooktop in the form of metallic lines. This is normal. These lines can be removed using a non-abrasive ceramic cooktop cleaner or a shielded scraper blade.

Cast iron, glass or stoneware should not be used because they have poor heat transfer and may scratch the surface.

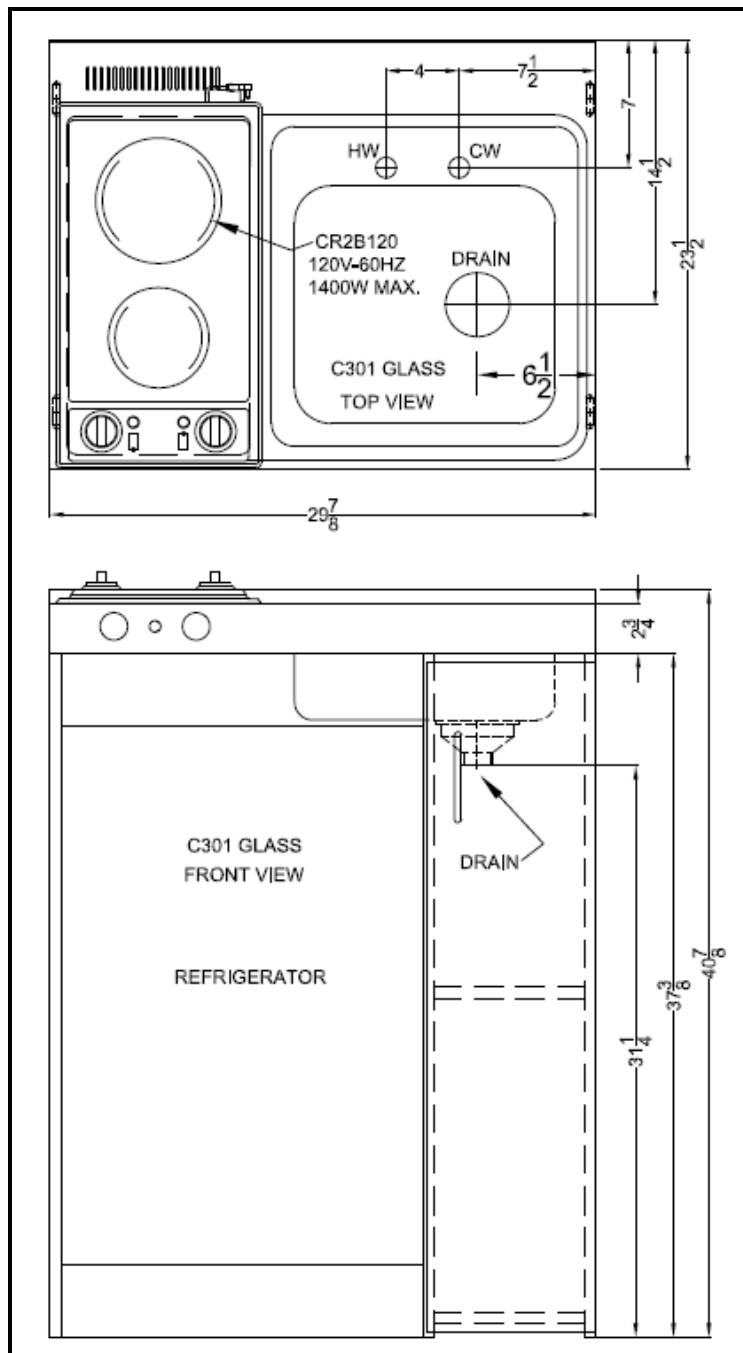
**CAUTION:** Be sure to clean the cooktop after each use. Each time the residue is allowed to melt it becomes harder to remove and may mar the appearance of the cooktop. Let the cooktop cool before cleaning.

## Cleaning and Maintenance

- To help ensure that your cooktop stays clean, follow these easy-care tips:
- Clean the cooktop before you use it for the first time. A thorough cleaning with a recommended cooktop cleaner will provide a coating on the cooktop prior to its first use.
- Always remove food spills, grease spatters and metal rub-off from cookware. A razor blade scraper or the equivalent works well to remove spillovers.
- Clean the cooktop with a paper towel or a clean, soft cloth and a recommended cleaner. After cleaning, always wipe the cooktop with a clean, damp cloth to avoid cooked-on cleaner residue. Wipe the cooktop dry.
- Do not use a dish towel or sponge to wipe off the cooktop. A film may be left by the detergent and may cause discoloration of the cooktop surface.
- Avoid abrasive scouring cleaners of any kind. Also avoid using plastic, nylon or metal cleaning pads. They may scratch or melt onto the cooktop.
- Avoid chemical cleaners such as chlorine bleach, ammonia, hydrofluoric acid or chemical oven cleaners. They can etch or discolor the surface.
- Do not let anything that melts – plastic, aluminum foil, sugar, etc. – come into contact with the cooktop surface when it is hot. Should something melt onto the surface, *immediately* move it to a cool area of the cooktop with a razor blade scraper and then remove it from the cooktop as soon as possible.
- Clean the stainless steel parts of the unit with any suitable commercial product.
- If the power cord is damaged, have it repaired or replaced by a qualified electrician rather than try to do it yourself.

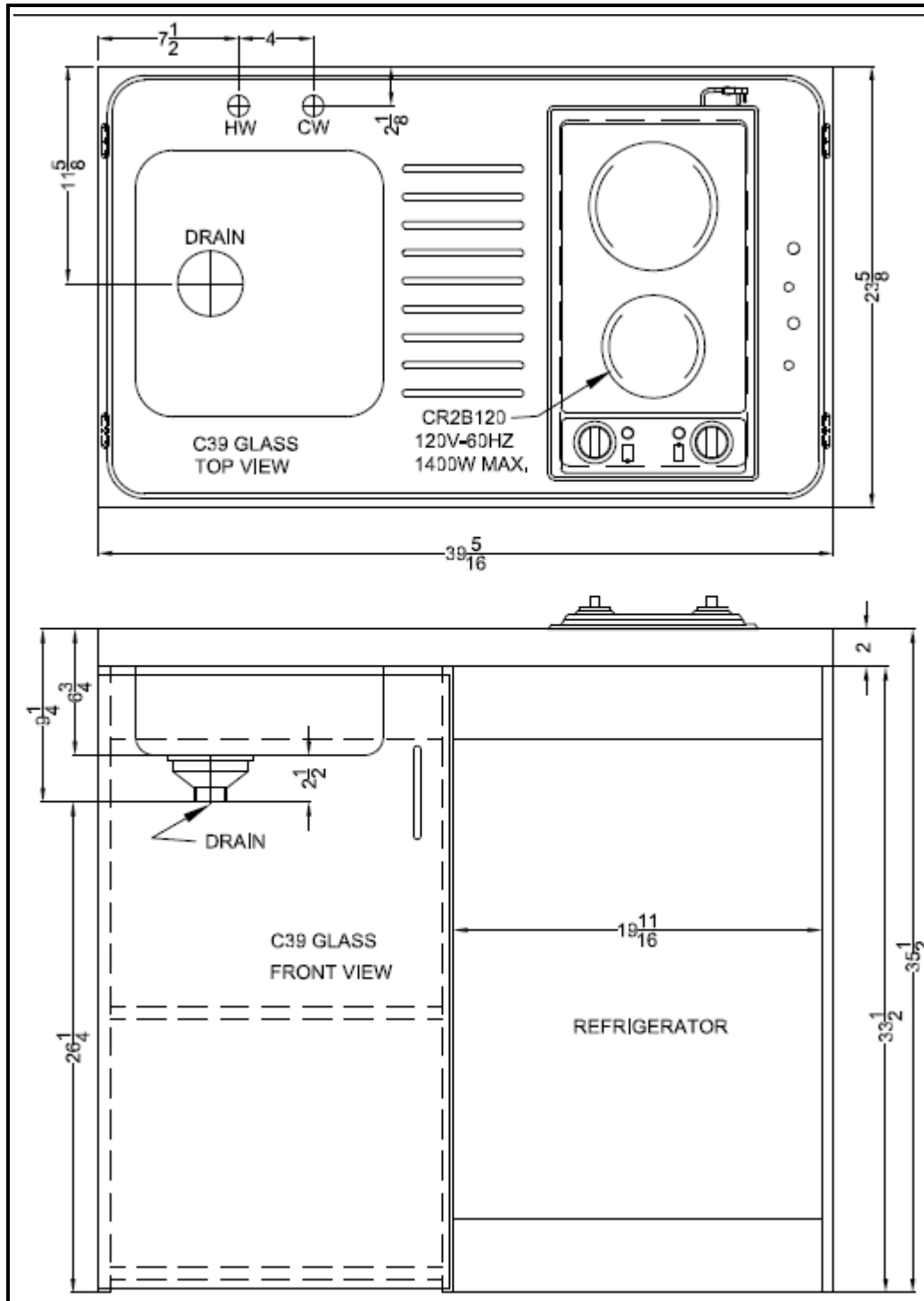
**Dimensional Layouts of the Three Basic Models**

**Model C301GLASS**



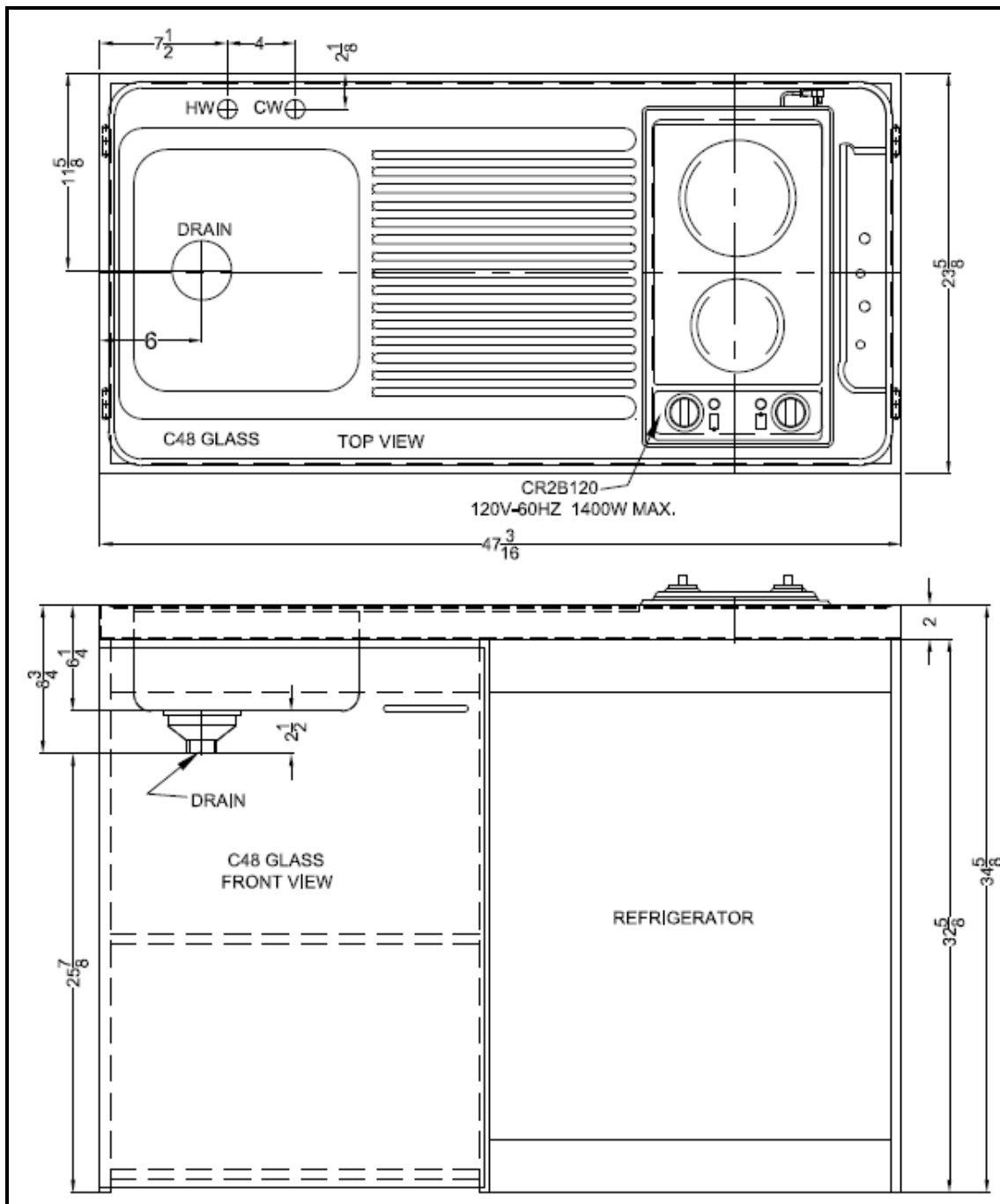
**Dimensional Layouts (cont'd)**

**Model C39GLASS**



**Dimensional Layouts (cont'd)**

**Model C48GLASS**

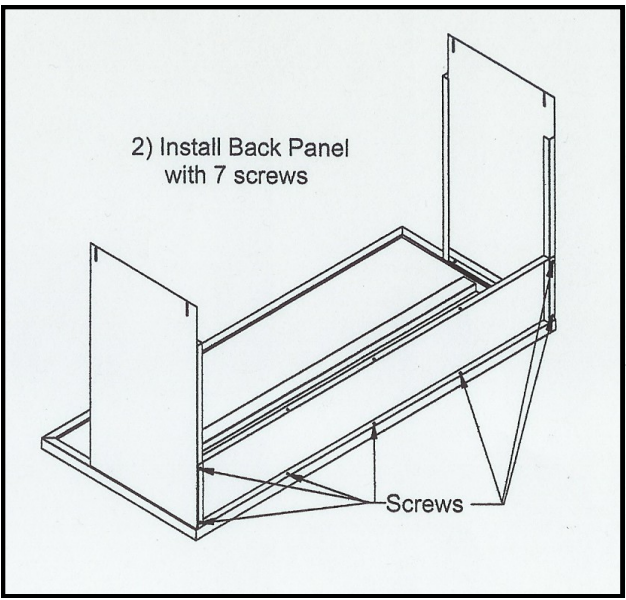
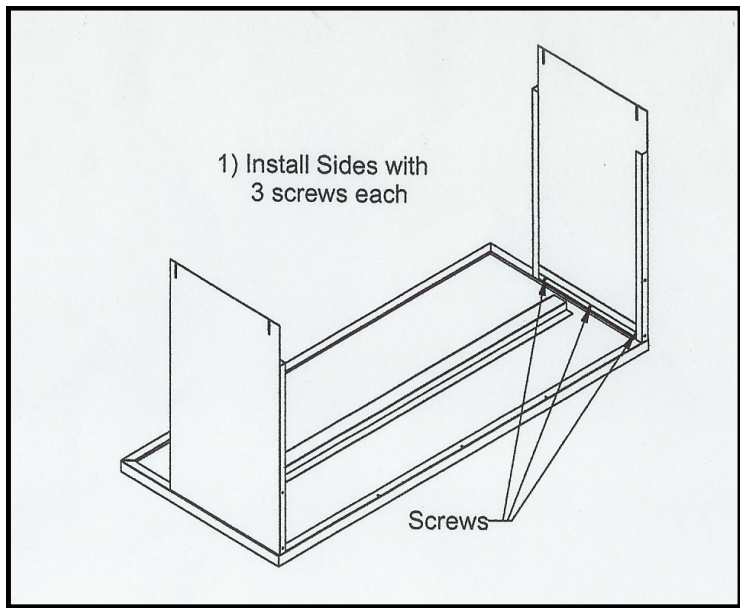


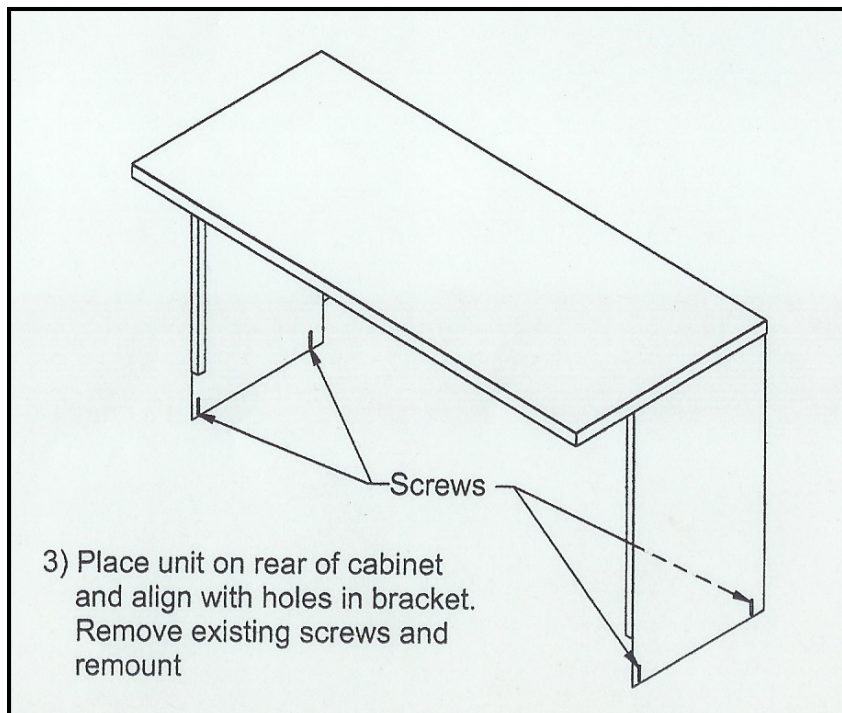
**Accessories**

**Appliance Platform**

This is an 18-inch high mantel that you assemble and mount over the basic Combination Kitchen unit to provide a shelf for a microwave oven, coffee maker or other small appliances. The width of the platform depends on the Combination Kitchen model you choose. The finish is either Stainless Steel (suffix **APSS**) or White (suffix **APSW**).

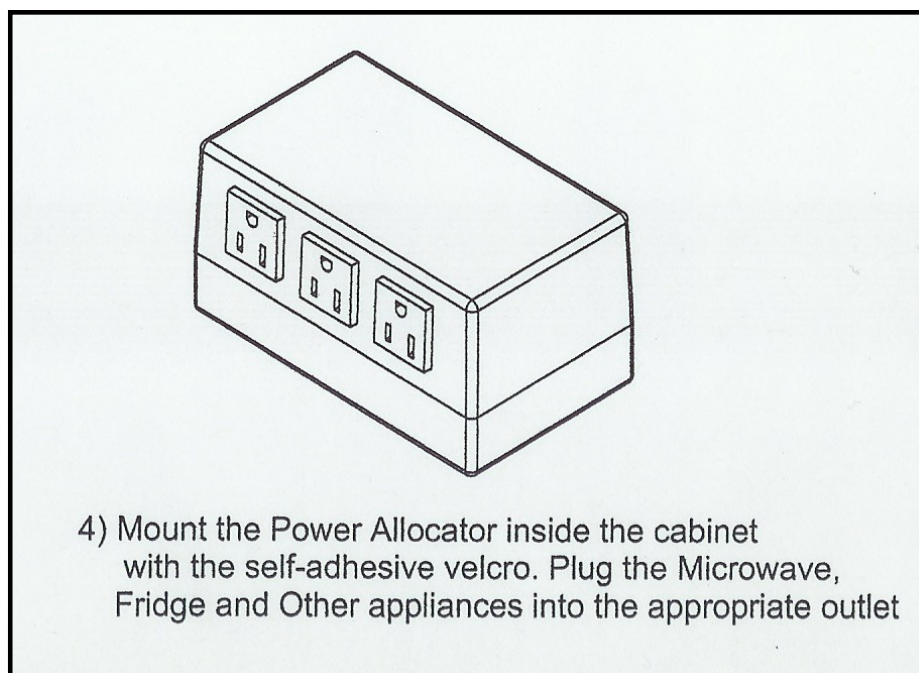
Follow the steps illustrated below to assemble and mount the platform. Screws are provided, but you'll need a Phillips head screwdriver.





### **Power Allocator**

The Appliance Platform comes with a 3-socket Allocator box which regulates overall power consumption to 10 amps. Use it to plug in the refrigerator, a microwave, or another small appliance.



**Accessories (cont'd)**

**Wall Cabinets**

These optional hanging wall cabinets match the finish of your Combination Kitchen and come in two widths. Model **Cab2416** is 16" wide and Model **Cab2420** is 20" wide. Both cabinets are 24" high and 12" deep. An adjustable shelf along with all the necessary hardware is included. Cabinets can be purchased either fully assembled or not.

**Notes**

**WARRANTY**

*Call customer service toll-free in the U.S.A. @ 1-800-287-8799, Monday to Friday 9:00 a.m. - 5:00 p.m. (ET).*

**Order parts online at [www.summitappliance.com/support](http://www.summitappliance.com/support)**  
**1-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.

**5-YEAR COMPRESSOR WARRANTY**

1. The compressor is covered for 5 years.
2. Replacement does not include labor.

**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 glass 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. Expenses for travel and transportation for product service in remote locations.
7. 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.

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