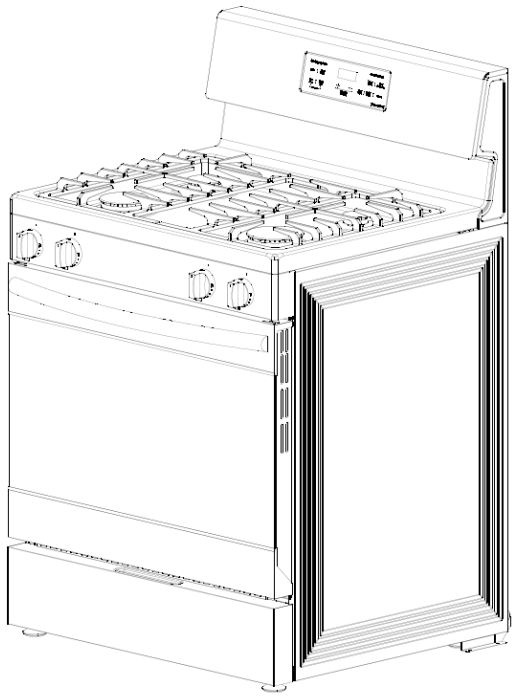
Gas Range

User Manual



Models:

RKGAS308SS | RKGAS312W | RKGAS313B

LR303GSS | LR307GW | LR308GB

BEFORE USE, PLEASE READ AND FOLLOW ALL SAFETY RULES AND OPERATING INSTRUCTIONS

Model Number:	Serial Number:

Felix Storch, Inc.
ISO 9001:2015 registered company
770 Garrison Avenue
Bronx, NY 10474
www.summitappliance.com

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Before you begin

READ THESE INSTRUCTIONS COMPLETELY AND CAREFULLY.

Important note to the installer

- Read all instructions contained in the *Installation* section before installing the range.
- Remove all packing materials from the oven compartments before connecting the electric and gas supply to the range.
- Observe all governing codes and ordinances.
- Be sure to leave these instructions with the consumer.
- Installation of this appliance requires basic mechanical skills.
- Proper installation is the responsibility of the installer.
- Product failure due to improper installation is not covered under the Warranty.

Important note to the consumer

- Keep your user manual for future reference.
- As when using any appliance generating heat, there are certain safety precautions you should follow.
- Be sure your range is installed and grounded properly by a qualified installer or service technician.
- Make sure the wall coverings around the range withstand the heat generated by the range.
- Cabinet storage space above the surface burners should be a minimum of 30 in. (76.2 cm).

Important note to the servicer

- The electrical diagram is attached to the back of the range.

Safety Symbols

What the icons and signs in this user manual mean:

 WARNING	You can be killed or seriously injured if you do not follow instructions.
 CAUTION	Minor injury or property damage can result if you don't follow instructions.
	Do NOT attempt.
	Do NOT disassemble.
	Do NOT touch.
	Follow directions explicitly.
	Unplug the power cord from the electrical outlet.
	Make sure the range is plugged into an earth grounded electrical outlet to prevent electric shock. An outlet equipped with a Ground Fault Interrupter (GFI) is highly recommended.
	Call the service center for help.
	Note

These warning signs are here to prevent injury to you and others. Please follow them explicitly.
Do not discard this manual. Please keep it in a safe place for future reference.

IMPORTANT SAFETY INSTRUCTIONS

WARNING If the information in this manual is not followed exactly, a fire or explosion may result causing property damages, 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 in your building.
- Immediately call your gas supplier from outside the building. Follow the gas supplier's instructions.
- If you cannot reach your gas supplier, call the Fire Department.

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

ANTI-TIP DEVICE

⚠ WARNING **WARNING**	**Tip-Over Hazard** • A child or adult can tip the range and be killed. • Install anti-tip device to range and/or structure per installation instructions. • Engage the range to the anti-tip device installed to the structure. • Reengage anti-tip device if range is moved. • Failure to follow these instructions can result in death or serious burns to children or adults.

To prevent accidental tipping of the range, attach an approved and packed anti-tip device to the floor. Check for proper installation by carefully tipping the range forward. The anti-tip device should engage and prevent the range from tipping over.

If the range is pulled out away from the wall for any reason, make sure the anti-tip device is reengaged after the range has been pushed back into place.

Never completely get rid of the leveling legs or the range will not be secured to the anti-tip device properly.

Failure to follow these instructions can result in death, serious personal injury, and/or property damage.

DO NOT step/sit/lean on the door or drawer to prevent accidental tipping of the range.

IMPORTANT SAFETY PRECAUTIONS

⚠ WARNING

Follow basic precautions when installing and using this range to reduce the risk of fire, electrical shock, injury, or death to persons, including:

Installation and Service

This range must be properly installed and located in accordance with the installation instructions before it is used.

Professional installation is strongly recommended.

Due to the size and weight of the range, it is highly recommended that two or more people move or install this appliance.

All ranges can tip over and cause severe injuries.

Never try to repair or replace this appliance on your own unless it is specifically recommended in this manual. This appliance should be serviced only by a qualified service technician.

Know the location of the gas shut-off valve and how to shut it off if necessary.

Properly remove or destroy the packaging materials after the appliance is unpacked.

Electrical/Mechanical

Unplug or disconnect power before servicing.

Do not tamper with the controls.

Grates and griddles (if equipped) are heavy. They can be dangerous if dropped.

The inner portion of the split oven rack (if equipped) could drop down accidentally if not assembled properly. Place the inner rack in the proper position within the outer rack.

Always position the oven racks at the same level on each cavity side. Uneven racks could cause food to slide to the lower side, posing a risk of burns.

Danger to children



Do not store any object of interest to children on the cooktop or back guard of the range. Children climbing on the range to reach items could be killed or seriously injured.

Do not let little children touch the range.

The cooktop grates and griddle (if equipped) are heavy and presents a risk of injury if dropped on a foot. Teach children not to touch or play with grates or griddle.

The inner rack of the Split Rack can be dropped if it is not assembled properly. Place the Inner rack in the proper place on the Outer rack. Always insert the rack or split rack assembly (if equipped) on the same level of the oven cavity side.

Keep children away from the door when opening or closing it as they may bump themselves on the door or catch their fingers in the door.

Keep all packaging materials out of reach of children. Failure to dispose of plastic bags could result in suffocation.

Do not leave children alone or unattended in an area where a range is in use. They should never be allowed to sit or stand on any part of a range.



Teach children not to touch or play with the controls or any part of the range.

Do not leave the oven door open. An opened door could entice children to hang on the door or crawl inside the oven. It is recommended to utilize the control/door lockout feature to reduce the risk of misuse from children.



Before disposing of the range, cut off the power cord to prevent it being connected to a power source. Remove the door to prevent children and animals from getting trapped.

Fire



Do not touch oven burners or interior surfaces of the oven.

Cooking surfaces, grates, cooktop burners and caps, as well as oven walls may be hot even though they are dark in color. Interior oven surfaces can become hot enough to cause burns. During and after use, do not touch or let clothing or other flammable materials contact oven burners, or interior surfaces of the oven until they have had sufficient time to cool.



Do not let a pot holder touch a hot heating element. Do not use a towel or other bulky cloth as a pot holder.

Do not use your range to heat unopened food containers or to dry newspapers.



Keep oven vent ducts unobstructed. Clean vents frequently to avoid grease buildup.



Never use your range for warming or heating a room. Doing so could result in carbon monoxide poisoning and/or overheating of the oven.

Loose-fitting or hanging garments should not be worn while using this appliance.

DO NOT STORE OR USE combustible materials, gasoline, or other flammable vapors or liquids in the vicinity of this appliance. See “WHAT TO DO IF YOU SMELL GAS” under the Gas Warnings.

Do not pour water into the cooktop well while cleaning the cooktop. This could leak down into the range gas and electrical systems creating a risk of electrical shock or high levels of Carbon Monoxide, due to corrosion of the gas valves or ports.

Do not use water on a grease fire. Water might cause a grease fire to explode, spreading the fire and creating a larger fire and health hazard. Turn off heat source and smother with tight-fitting lid or use a multipurpose dry chemical or foam-type fire extinguisher.

Never leave surface units unattended at high heat settings. Boilovers cause smoking, and greasy spillovers could ignite.

Do not use a flame to check for gas leaks. Use a soapy water mixture around the area you are checking instead. If there is a gas leak, you will see small bubbles in the soapy water mixture at the point of the leak.

Do not place portable appliances, or any other object other than cookware on the cooktop. Damage or fire could occur if cooktop is hot.

Do not attempt to operate this appliance if it is damaged, malfunctioning, or has missing or broken parts.

Never place plastic, paper, or other items that could melt or burn near the oven vents or any of the surface burners.

Steam and Vapors

Use care when opening the oven door. Let hot air or steam escape before removing or placing food in a hot oven.

Use only dry pot holders. Moist or damp pot holders on hot surfaces may result in burns from steam.

GAS WARNINGS

WARNING

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

1. DO NOT light a match, candle, or cigarette.
2. DO NOT turn on any gas or electric appliances.
3. DO NOT touch any electrical switches.
4. DO NOT use any phone in your building.
5. Clear the room, building, or area of all occupants.
6. Immediately call your gas supplier from outside the building. Follow the gas supplier's instructions.
7. If you cannot reach your gas supplier, call the Fire Department.

Read instructions completely and carefully.

Installation of this range must conform with local codes or, in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1/NFPA.54, latest edition. In Canada, installation must conform with the current Natural Gas Installation Code, CAN/CGA-B149.1, or the current Propane Installation Code, CAN/CGA-B149.2, and with local codes where applicable. This range has been design-certified by UL according to ANSI Z21.1, latest edition, and Canadian Gas Association according to CAN/CGA-1.1, latest edition.

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

Have the installer show you the location of the gas shut-off valve and how to shut it off.

Always use NEW flexible connectors when installing a gas appliance. Never reuse old flexible connectors. The use of old flexible connectors can cause gas leaks and personal injury.

Never use this appliance as a space heater to heat or warm the room. Doing so may result in carbon monoxide poisoning and overheating of the oven.

Never block the oven vents (air openings). They provide the air inlet and exhaust that are necessary for the oven to operate properly with correct combustion.

CALIFORNIA SAFE DRINKING WATER AND TOXIC ENFORCEMENT ACT

The California Safe Drinking Water and Toxic Enforcement Act requires the Governor of California to publish a list of substances known to the state to cause birth defects or other reproductive harm and requires businesses to warn customers of potential exposure to such substances.

WARNING

Gas appliances can cause minor exposure to four of these substances, namely, carbon monoxide, formaldehyde, and soot, caused primarily by the incomplete combustion of natural gas or LP fuels. Properly adjusted burners, indicated by a bluish rather than yellow flame, will minimize incomplete combustion. Exposure to these substances can be minimized by venting with an open window or by using a ventilation fan or hood.

IN THE COMMONWEALTH OF MASSACHUSETTS

This product must be installed by a qualified plumber or gas fitter by the State of Massachusetts.

When using ball-type gas shut-off valves, they shall be the T-handle type.

Multiple flexible gas lines must not be connected in series.

ELECTRICAL WARNINGS

WARNING

Comply with the following electrical instructions and requirements to avoid death, personal injury from electric shock, and/or property damage from fire:



1. Plug into a grounded 3-prong outlet.
2. DO NOT remove ground prong.
3. DO NOT use an adapter.
4. NEVER use an extension cord.

Use a dedicated 120-volt, 60-Hz, 20-amp, AC, fused electrical circuit for this appliance. A time-delay fuse or circuit breaker is recommended. DO NOT plug more than one appliance in this circuit.

The range is supplied with a 3-prong grounded plug. This cord MUST be plugged into a mating, grounded 3-prong outlet that meets all local codes and ordinances. If you are unsure your electrical outlet is properly grounded, have it checked by a licensed electrician.

If codes permit the use of a separate ground wire, it is recommended that a qualified electrician determine the proper path for this ground wire.

Electrical service to the range must conform to local codes. Barring local codes, it should meet the latest ANSI/NFPA No. 70 – Latest Revision (for the U.S.) or the Canadian Electrical Code CSA C22.1 – Latest Revisions.

It is the personal responsibility of the appliance owner to provide the correct electrical service for this appliance.

NEVER connect ground wire to plastic plumbing lines, gas lines, or hot water pipes.

DO NOT modify the plug provided with the appliance.

GROUNDING INSTRUCTIONS

Grounding a range with a cord connection:

This appliance must be grounded. In the event of a malfunction or breakdown, grounding will reduce the risk of electrical shock by providing a path for the electric current. This appliance is equipped with a cord having a grounding plug. The plug must be firmly plugged into an outlet that is properly installed and grounded in accordance with the local codes and ordinances.

WARNING

Improper connection of the grounding plug can result in a risk of electric shock. Check with a qualified electrician if you have any doubt the appliance is properly grounded.

NEVER modify the plug provided with the appliance. If it does not fit the existing outlet, have a qualified electrician install a proper outlet.

INSTALLATION WARNINGS

Any adjustment and service should be performed only by qualified gas range installers or service technicians.

Be sure your range is correctly installed and adjusted by a qualified service technician or installer for the type of gas (natural or LP) that is to be used. To utilize LP fuel source, the 5 surface burner orifices, 2 oven orifices must be exchanged with the provided LP orifice set, and the GPR adapter must be reversed.

WARNING

These adjustments must be made by a qualified service technician in accordance with the manufacturers instructions and all codes and requirements of the authority having jurisdiction. Failure to follow these instructions could result in serious injury or property damage. The qualified agency performing this work assumes responsibility for the conversion.

Do not attempt to repair or replace any part of your range unless it is specifically recommended in this manual. All other service should be referred to a qualified technician.

This appliance must be properly grounded. Plug your range into a 120- volt grounded outlet that is only used for this appliance. Do not remove the grounding (third) prong from the plug. Firmly plug the power cord into the wall outlet. If you are not sure your electrical outlet is grounded, it is your personal responsibility and obligation to have a properly grounded, three-prong outlet installed in accordance with local and national codes. Do not use a damaged power plug or loose wall outlet. Do not use an extension cord with this appliance. In addition, do not use an adapter or otherwise defeat the grounding plug. If you do not have a proper outlet or have any doubt, consult a licensed electrician.

Locate the range out of kitchen traffic paths and drafty locations to prevent poor air circulation.

This appliance should be positioned in such a way that the power plug is accessible.

Do not install in an area exposed to dripping water or outside weather conditions.

Remove all packaging materials from the range before operating it. These materials can ignite, causing smoke and/or fire damage.

Install this appliance on a level and hard floor that can support its weight. Synthetic flooring, like linoleum, must withstand 180° F (82° C) temperatures without shrinking, warping, or discoloring. Never install the range directly over interior kitchen carpeting unless a sheet of 0.25-inch plywood or similar insulator is placed between the range and carpeting.

Never block the vents (air openings) of the range. They provide the air inlet and exhaust necessary for the range to operate properly with correct combustion.

Air openings are located behind the range, under the oven control panel, at the top and bottom of the oven door, and under the storage drawer.

Large scratches or impacts on door glass can cause the glass to break or shatter.

Make sure the wall coverings around the range can withstand heat, up to 200° F (93° C), generated by the range.

Avoid placing cabinets above the range. This reduces the hazard caused by reaching over the open flames of operating burners.

If cabinets are placed above the range, allow a minimum clearance of 40 in (102 cm) between the cooking surface and the bottom of unprotected cabinets.

Install a ventilation hood or an externally vented Over The Range Microwave Oven over the range cooktop that is as wide as the range, centered over the range, and projects forward beyond the front of the cabinets.

Remove all tape and packaging. Make sure the burners are properly seated and level.

Remove any accessories from the oven and/or lower drawer.

Check to make sure no range parts have come loose during shipping.

Seal any openings in the wall behind the appliance and in the floor under the appliance after the gas supply line is installed.

SURFACE BURNER WARNINGS

WARNING

Follow basic precautions when installing and using this range to reduce the risk of fire, electrical shock, injury, or death to persons, including:

Use proper pan sizes. Avoid pans that are unstable or warped. Select cookware having flat bottoms large enough to cover the burner grates. To avoid spillovers, make sure cookware is large enough to contain your food. This will save cleaning time and prevent hazardous accumulations of food, since heavy spattering or spillovers left on the range can ignite. Use pans with handles that can be easily grasped and remain cool.

Always use the LITE position when igniting the top burners. Make sure the burners have ignited.

Never leave the surface burners unattended at HIGH flame settings. Boil overs cause smoking and greasy spillovers that might catch on fire.

Adjust the top burner flame size so it does not extend beyond the edge of the cookware. Excessive flames past cookware edges can be hazardous.

Only use dry pot holders. Pot holders with moisture in them may result in burns from steam when they come in contact with hot surfaces.

Keep pot holders away from open flames when lifting cookware. Never use a towel or bulky cloth in place of a pot holder.

Keep all plastic away from the surface burners or any open flame.

When using glass cookware, make sure it is designed for top-of-range cooking.

Always make sure cookware handles are turned to the side or rear of the cooktop, but not over other surface burners. This will minimize the chance of burns, spillovers, and ignition of flammable materials due to bumping the pan.

Do not wear loose or hanging garments when using the range. They could ignite and burn you if they touch a surface burner.

Always heat frying oils slowly, and watch as it heats. If foods are being fried at high heat, carefully watch during the cooking process. If a combination of fats or oils are to be used during frying, they need to be stirred together before heating.

Use a deep fryer thermometer whenever possible. This prevents overheating fryer beyond the smoking point.

Use as little fat as possible for shallow or deep-fat frying. Using too much fat can cause spillovers when food is added.

Items should always be removed from the cooktop when they are done cooking. Never leave plastic items on the cooktop. This prevents the hot air from the vent from igniting flammable items, melting, or building up pressure in closed containers.

This cooktop is not designed to flame foods or cooking with a wok or wok ring attachment. If foods are flamed, they should only be flamed under a ventilation hood that is on.

Always make sure foods being fried are thawed and dried. Moisture of any kind can cause hot fat to bubble up and over the sides of the pan.

Never move a pan or deep-fat fryer full of hot fat. It should always be cooled before moving.

If range is located near a window, NEVER hang long curtains or paper blinds on that window. They could blow over the surface burners and ignite, causing a fire hazard.

Always make sure the controls are OFF and the grates are cool before they are removed to prevent any possibility of burning.

Grease is flammable and should be handled very carefully. Do not use water on grease fires.

If you smell gas, turn off the gas to the range and call a qualified service technician. NEVER use an open flame to locate a leak.

Always turn off the surface burner controls before removing cookware. All surface burner controls should be turned OFF when not cooking.

Do not use a wok on the cooking surface if the wok has a round metal ring that is placed over the burner grate to support the wok. This ring acts as a heat trap, which may damage the burner grate and burner head. Also, it causes the burner to work improperly. This may cause a carbon monoxide level above that allowed by current standards, resulting in a health hazard.

OVEN WARNINGS

WARNING

NEVER cover any holes or passages in the bottom oven cover. NEVER cover an entire oven rack with aluminum foil or like material. Covering bottom cover and/or racks blocks airflow through the oven and could cause carbon monoxide poisoning.

Do not use aluminum foil or foil liners anywhere in the oven. Misuse traps heat and could cause a fire hazard or damage the range.

DO NOT clean the door gasket. The door gasket is essential for a good seal. Care should be taken not to damage or move the gasket.

Always follow the manufacturers directions when using cooking or roasting bags in the oven.

Stand away from the range when opening the door of a hot oven. The escaping hot air and steam can cause burns to hands, face and eyes.

Do not use the oven for storage. Stored items can be damaged or ignite.



Keep the oven free from grease buildup.
Reposition oven racks when the oven is cool to prevent burning or personal injury.



Do not heat unopened containers. Pressure in the container could build up, resulting in explosion and/or personal injury.



Only use glass cookware that is recommended for use in gas ovens.
Always remove broiler pan from range when the broiling is finished. Clean after each use. This prevents fire flare-ups from stored grease build up.



Do not broil meat too close to the burner flame. Trim excess fat from meat before cooking. Meat fat can ignite, causing a fire hazard. Make sure broiler pan is placed correctly to reduce the possibility of grease fires.



If a grease fire should occur in the oven, turn off the oven by pressing the Clear/Off pad. Keep the oven door closed to put out the fire.

Always bake and/or broil with the oven door closed. Broiling with the door partially or fully open can damage the surface burner control knobs.

Keep the appliance area clear and free from combustible materials, gasoline, and other flammable vapors and liquids.



Do not use the oven to dry newspapers or mail. Such items will catch fire if overheated.
For safety and proper cooking performance, always bake and broil with the oven door closed.

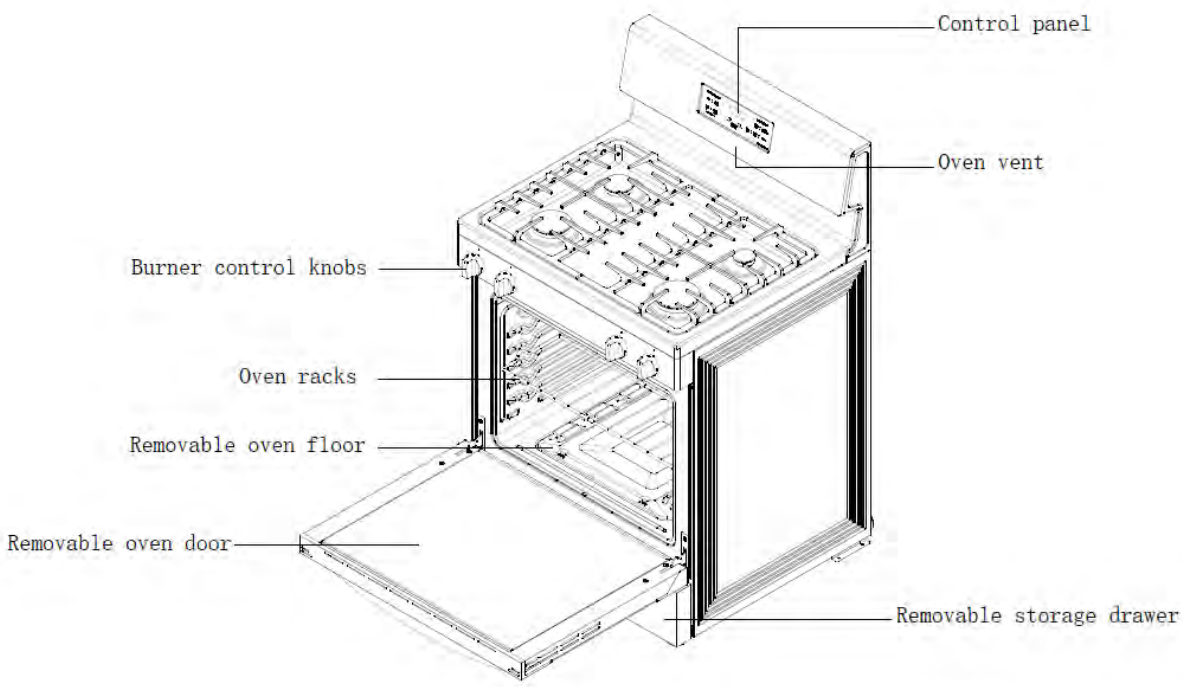
SAVE THESE INSTRUCTIONS

Features

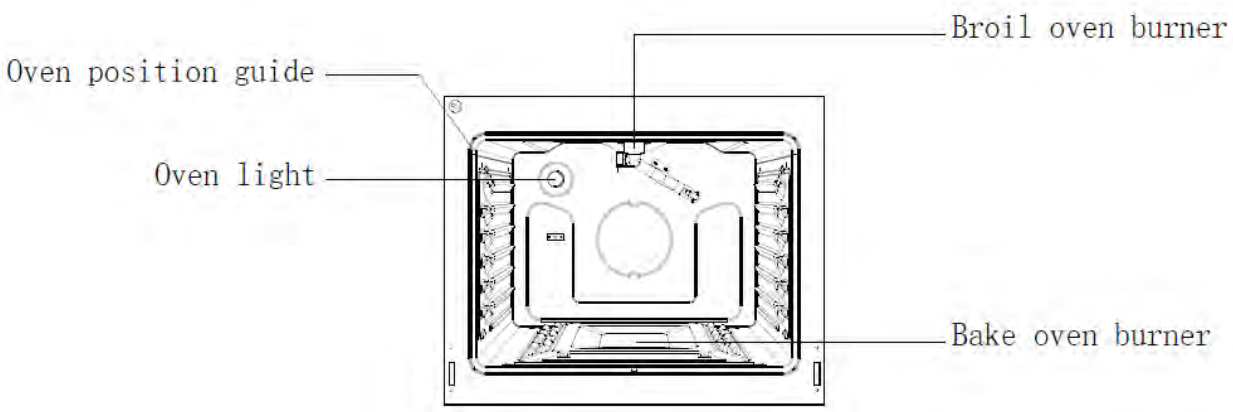
Package contents

- 5.0 Cu. Ft. Freestanding Gas Convection Range with Steam Cleaning
- Anti-tip device (1) with ST5*40mm screws (4)
- Oven handle (1) with Hex wrench (1)
- Oven racks (2)
- Back plastic pads (2) with ST5*20mm screws (2)
- Burner control knobs (4)
- *User Guide*

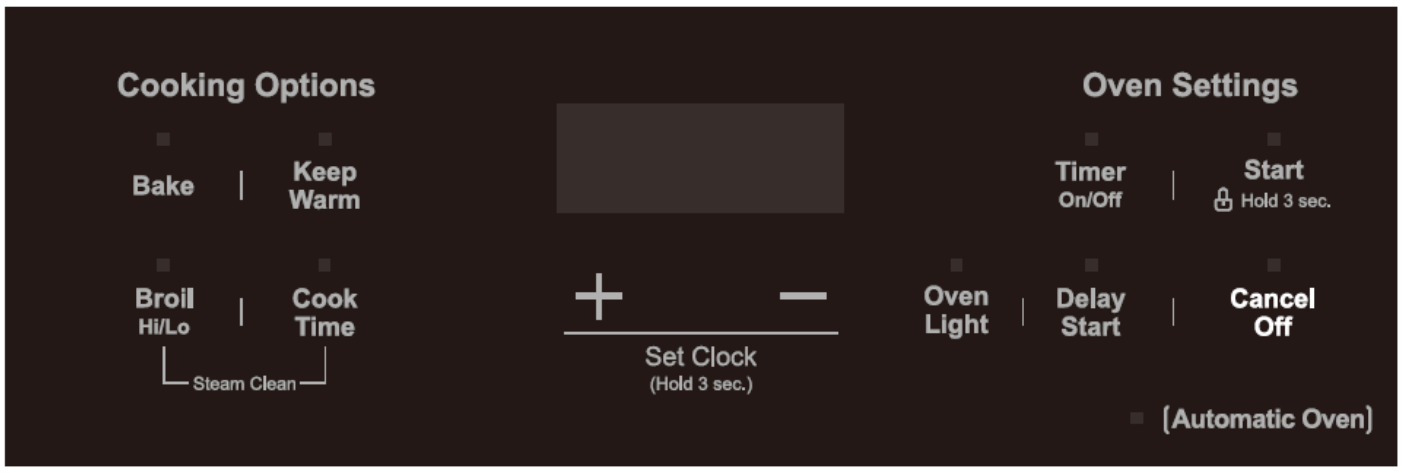
Main components



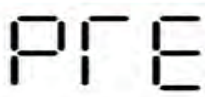
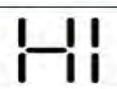
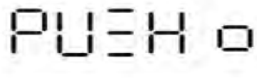
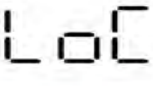
Oven components



Oven control panel

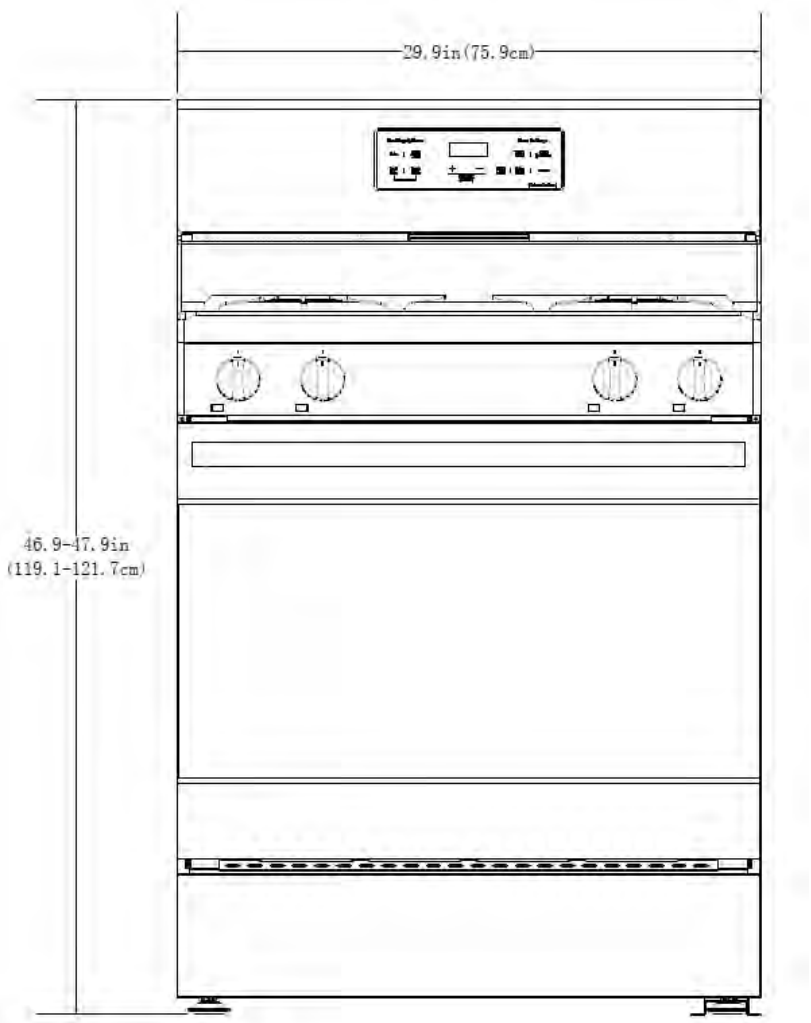


TOUCHPAD	DESCRIPTION
Bake	Turns on the Bake function. Evenly cooks food using the bottom oven burner.
Broil	Turns on the Broil function. Cooks foods using the top oven burner only. Press once for broiling in High heat mode. Press twice for broiling in Low heat mode.
Keep Warm	Keeps cooked foods warm after cooking.This lowers the oven temperature and maintains it at 175°F (79°C) up to three hours.
Cook Time	Turns on the CookTime function, then use the number pads to set the amount of time you want your food to cook.The oven automatically shuts off when the time has elapsed.
Delay Start	Set the oven to start and stop automatically. Use with the Bake
Timer on/off	Turns on the kitchen timer for the amount of time you want.
+	In the time or temperature setting state: increase the time or temperature value
-	In the time or temperature setting state: decrease the time or temperature value
Set Clock	In standby mode, press [+] and [-] simultaneously to enter the clock setting
Oven Light	Turns the oven light on or off.
Start	Starts the oven cooking, cleaning, or timing functions.
Cancel	Cancel current operation
Lock	Press and hold for three seconds to turn off the control panel touch pads to prevent the oven from accidentally being turned on. Touch pads stay locked until you turn this function off.

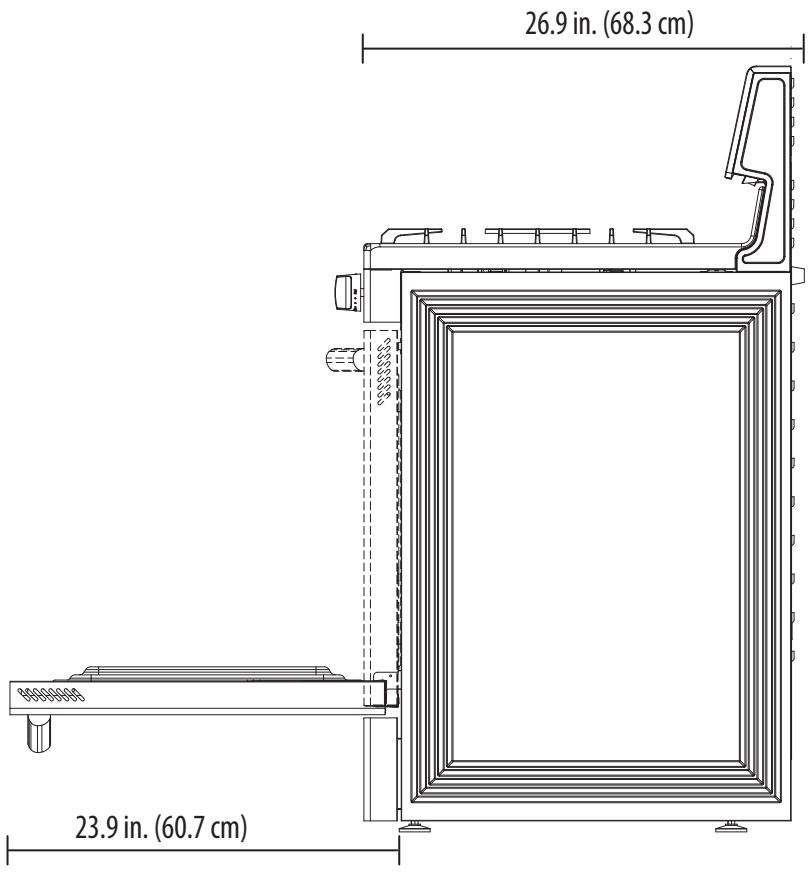
Display	Function	Display	Function
	clock display area Oven temperature display area		Preheat
	Broil High		Broil Low
	PUSH ON		LOCK
	Cooking End		Steam Clean
	Automatic oven		

Range dimensions

Front



Side



Installing

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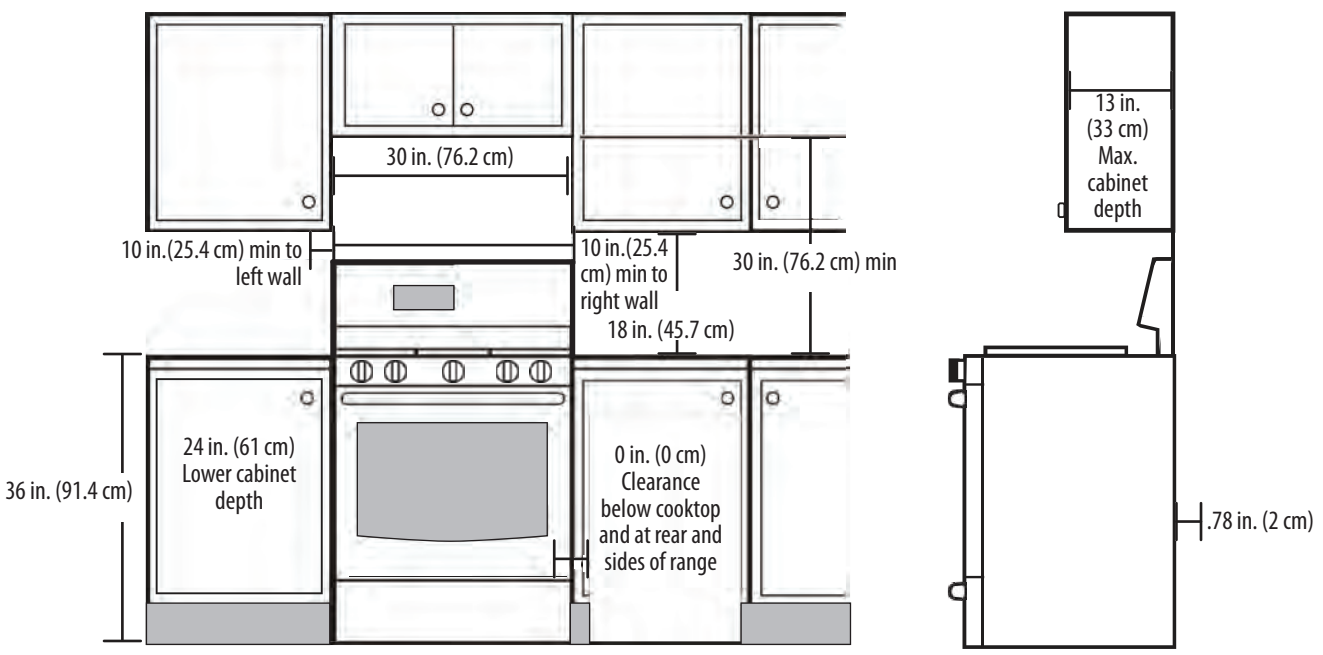
Selecting a location

Clearances and dimensions

BEFORE YOU BEGIN to install your range, refer to the following information, dimensions, and clearances. Do not locate your range where it may be subject to strong drafts. Provide adequate clearances between your range and adjacent combustible surfaces. These dimensions must be met for safe use of your range. The location of the electrical outlet and gas piping may be adjusted to meet the following dimensions and clearances.

For installation in Canada, a free-standing range is not to be installed closer than 4.7 in. (12 cm) from any adjacent surface.

CAUTION:
Your range has been designed to comply with the maximum allowable wood cabinet temperature of 194° F (90 °C). Make sure that the wall covering, counter tops, and cabinets around the range can withstand the heat (up to 194° F (90° C)) generated by your range. If not, discoloration, de-lamination, or melting may occur.



Minimum dimensions

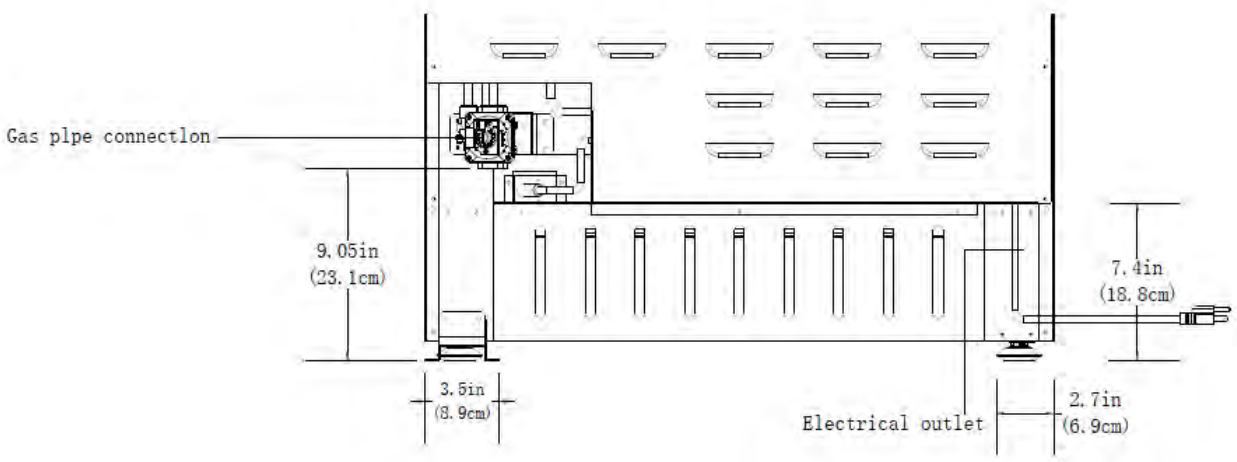
WARNING:
If you have overhead cabinets, use a range hood that projects horizontally a minimum of 5 in. (12.7 cm) beyond the front of the cabinets. This helps dissipate any heat buildup in the overhead cabinets to prevent death, personal injury, or a fire hazard. Install above the cooktop with a clearance of not less than .25 in. (.6 cm) between the hood and the underside of the combustible material or metal cabinet. The hood must be at least as wide as your range and centered over your range. Clearance between the cooking surface and the ventilation hood surface must never be less than 24 in. (61 cm).

Exception: Installation of a listed microwave oven or cooking appliance over the cooktop shall conform to the installations packed with that appliance.

- 30 in. (76.2 cm) minimum clearance between the top of the cooking surface and the bottom of an unprotected wood or metal cabinet. Or if there is not a 30 in. (76.2 cm) minimum clearance, 24 in. (61 cm) minimum when the bottom of the wood or metal cabinet is protected by not less than .25 in. (.64 cm) flame-retardant mill board covered with not less than a No. 28 MSG sheet steel, .015 in. (.038 cm) stainless steel, .024 in. (.061 cm) aluminum, or .020 in. (.051 cm) copper.
- 18 in (45.7 cm) minimum between the countertop and the adjacent cabinet bottom.

Locations for gas piping and electrical outlets

Back of the range



Gas requirements

Your range is convertible for use with natural or propane gas. The factory default is natural gas. If you decide to use this range on LP gas, conversion must be made by a qualified LP installer before attempting to operate the range.

Your range is designed to operate at a pressure of **5 in.** (13 cm) of water column on natural gas or **10 in.** (25 cm) of water column on LP gas (propane or butane).

Do not attempt to convert your range from the natural or LP gas without consulting the gas supplier.

For correct operation, the pressure of natural gas supplied to the regulator must be between **5 and 13 in.** (13 and 33 cm) of water column. For LP gas, the pressure supplied must be between **10 and 13 in.** (25 and 33 cm) of water column.

When checking the operation of the regulator, the inlet pressure must be at least **1 in.** (2.5 cm) greater than the operating (manifold) pressure as given.

The pressure regulator, located at the inlet of the range manifold, must remain in the supply line for either natural or LP gas. A flexible-metal appliance connector used to connect the range to the gas supply line should have an I.D. of **0.5 in.** (1.3 cm) and be **5 ft.** (152 cm) in length for ease of installation.

In Canada, flexible connectors must be single-wall metal connectors no longer than **6 ft.** (183 cm) in length.

WARNING: Do not kink or damage the flexible metal tubing when moving the range.

Commonwealth of Massachusetts requirements

Special instructions for appliances installed in the State of Massachusetts: Your range must be installed by a qualified plumber or gas fitter.

Electrical requirements

WARNING: To reduce the risk of fire, electric shock, or personal injury:
- Do not use an extension cord or adapter plug with your range.
- Your range must be properly grounded.
- Check with a qualified electrician if you are not sure your range is correctly grounded.
- Do not modify the power cord plug. If it does not fit the outlet. Instead, have a correct outlet installed by a qualified electrician.
- All wiring and grounding must be done in accordance with local codes or, in the absence of local codes, with the National Electrical Code, ANSI/NFPA No. 70 – Latest Revision (for the U.S.) or the Canadian Electrical Code CSA C22.1, or latest revisions and local codes and ordinances.
- Wiring diagram is located on the back of your range.
- Your range is equipped with an electronic ignition system that will not operate if it is plugged into an outlet that is not correctly polarized.

- Your range is equipped with a power cord that has an equipment-grounding conductor and a grounding plug. The plug must be firmly plugged into a three-prong outlet that is correctly installed and grounded in accordance with all local codes and ordinances. In the event of a malfunction or breakdown, grounding decreases the risk of electrical shock by providing a path for the electric current.
- A 120 V, 60 Hz, AC, approved electrical service with a 20 amp circuit breaker or time-delay fuse is required for all U.S. and Canadian models.
- Do not reuse a power supply cord from an old range or other appliance.
- The power cord electric supply wiring must be retained at the range cabinet with a suitable UL-listed strain relief.
- We also recommend a time-delay fuse or circuit breaker.Ground Fault Circuit Interrupters (GFCIs) are not required or recommended for the gas range receptacles.
- NEVER connect the ground wire to plastic plumbing lines, gas lines, or water pipes.

Installing your gas range

WARNING: We recommend that a professional installer install your range.
If your range is not installed correctly, incorrect electrical grounding or gas leaks can cause a fire or explosion which can lead to injury or death.

Important notes to the installer:

1. Read this manual before installing the range.
2. Observe all governing codes and ordinances.
3. Make sure that you leave these instructions with the range.
4. Before installing the range in an area covered with linoleum or any synthetic floor covering, make sure that the floor covering can withstand temperatures of at least 180° F (82° C) without shrinking, warping, or discoloring.
5. Do not install the range over carpeting unless you place an insulating pad or sheet of .25 in. (.6 cm) thick plywood between the range and carpeting.

Before installing your range

1. Remove the exterior and interior packing.
2. Wipe the surfaces of the range with a damp cloth or sponge, then wipe them dry with a clean, dry cloth.

Connecting to gas

NOTE: This appliance can be converted from NG (natural gas) to LP (liquid propane) using a conversion kit, **KITLPRK**. To order, visit **summitappliianceparts.com**

WARNING: If the gas is not installed correctly to your range, a gas leak can cause a fire or explosion which can lead to death or injury.
We recommend that a professional installer connect the gas.

WARNINGS:
Do not store or use gasoline or other flammable vapors and liquids in or near your range.
IF YOU SMELL GAS:
- DO NOT light a match, candle, or cigarette.
- DO NOT try to light any appliance.
- DO NOT touch any electrical switch.
- DO NOT use any phone in your building.
- Clear the room, building, or area of all occupants.
- Immediately call your gas supplier from outside the building. Follow the gas supplier's instructions.
- If you cannot reach your gas supplier, call the Fire Department.

Never use an old connector when installing your range. If you use the hard-piping method, carefully align the pipe. You can't move your after the gas is connected.

Notes:
- Because hard piping restricts movement of your range, we recommend that you use a CSA International-certified flexible metal appliance connector unless local codes require a hard-piped connection.
- To prevent gas leaks, apply pipe-joint compound or wrap pipe-thread tape with Teflon on all male (external) pipe threads.

1. Shut off the main gas supply valve before disconnecting an old range. Leave the valve off until the new hookup is complete. Don't forget to relight the pilots on other gas appliances when you turn the gas back on.
2. Install a manual gas line shut-off valve in the gas line in an easily accessed location outside of your range.
   Make sure that everyone operating your range knows where the valve is and how to shut off the gas supply to your range.
3. Install a male 0.5 in. (1.3 cm) flare union adapter to the 0.5 in. (1.3 cm) NPT internal thread at the regulator inlet. Use a backup wrench on the elbow regulator fitting to avoid damage.
   When installing the range from the front, remove the 90° elbow for easier installation.
4. Install a male 0.5 in. (1.3 cm) or 0.75 in. (1.9 cm) flare union adapter to the NPT internal thread of the manual shut-off valve, taking care to back up the shut-off valve to keep it from turning.

CAUTIONS:
Do not over-tighten the flare union adapter to the NTP internal thread at the regulator.
To prevent gas leaks, apply pipe-joint compound in the vicinity of the joints.

5. Connect a flexible metal appliance connector to the adapter on your range. Position your range to allow room for the connection at the shut-off valve.
6. When all connections have been made, make sure that all range controls are in the OFF positions, then turn on the main gas supply valve.
7. Use a liquid leak detector at all joints and connections to check for leaks.

WARNING: Do not use a flame to check for gas leaks. An explosion or fire may occur causing person injury or death.

Notes:
- When using test pressures greater than 1/2 psig to pressure-test the gas supply system, disconnect your range and the individual shut-off valve from the gas supply piping.
- When using test pressures of 1/2 psig or less to test the gas supply system, isolate your range from the gas supply system by closing the individual shut-off valve.

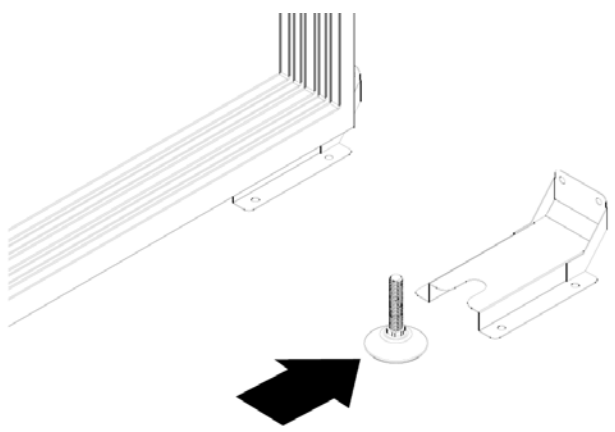
Installing the anti-tip device

WARNING: To reduce the risk of tipping, your range must be secured by the provided anti-tip device.
- All ranges can tip, resulting in personal injury.
- A child or adult can tip the range and be killed.
- Install the anti-tip device to your range and structure by following the installation instructions.
- Engage your range to the anti-tip device installed to the structure.
- If you pull the range away from the wall for cleaning, service, or any other reason, make sure that the anti-tip device is correctly reengaged when you push the range 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.

Failure to follow these instructions can result in death or serious burns to children or adults.

An anti-tip bracket with screws and installation instructions came with your range. If the bracket isn't installed correctly, your range could be tipped by you or a child standing, sitting, or leaning on an open oven door.

1. Release and extend the leveling leg to a minimum clearance of 21/32 in. (1.7 cm) between the range bottom and the floor.



2. Follow the instructions that came with the anti-tip device.
3. Remove the storage drawer and look underneath the range to make sure that the leveling leg is engaged in the bracket.

Placing your range and connecting to power

WARNINGS: Avoid fire hazard or electrical shock.
- Do not use an adapter plug, an extension cord, or remove the grounding prong from the power cord. Failure to follow this warning can cause serious injury, fire, or death.
- The range is equipped with a 3-prong grounding plug for your protection against shock hazard and should be plugged directly into a correctly grounded receptacle. DO NOT cut or remove the grounding prong from this plug.
- The power 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.
- For personal safety, the range must be correctly grounded. For maximum safety, the power cord must be plugged into an electrical outlet that is correctly polarized and grounded.
- If a 2-prong wall receptacle is the only available outlet, have it replaced with a correctly grounded 3-prong wall receptacle installed by a qualified electrician.
- Do not ground to a gas pipe.

1. Plug in the power cord. Make sure that the outlet meets local or national electrical codes.
2. Slide the range into place.
3. Check the gas supply line to make sure that it did not get damaged and it stayed connected during positioning.
4. Check to make sure that the back leg of the range slid into the anti-tip bracket. Carefully tip the range forward to ensure that the anti-tip bracket engages the back brace and prevents tip-over.

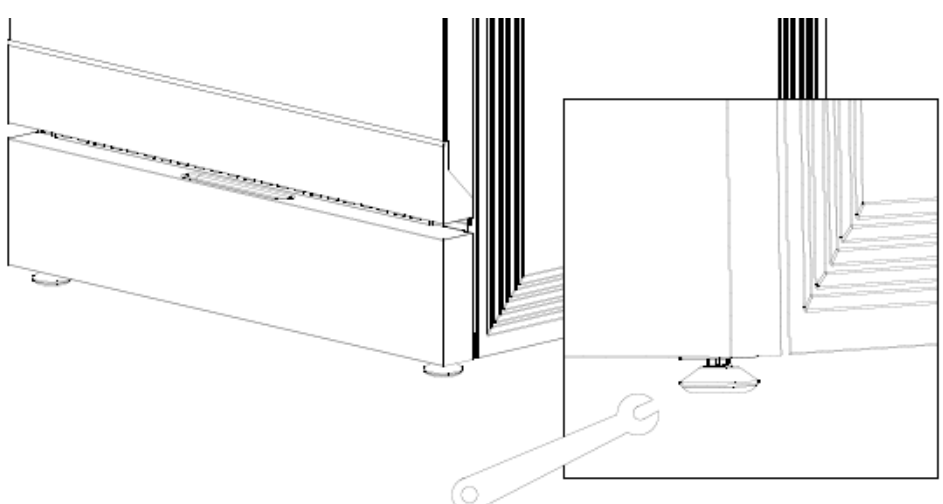
Leveling your range

Your range should be level. If your range is not level, the door may not close or seal correctly which can cause uneven heating and gas waste.

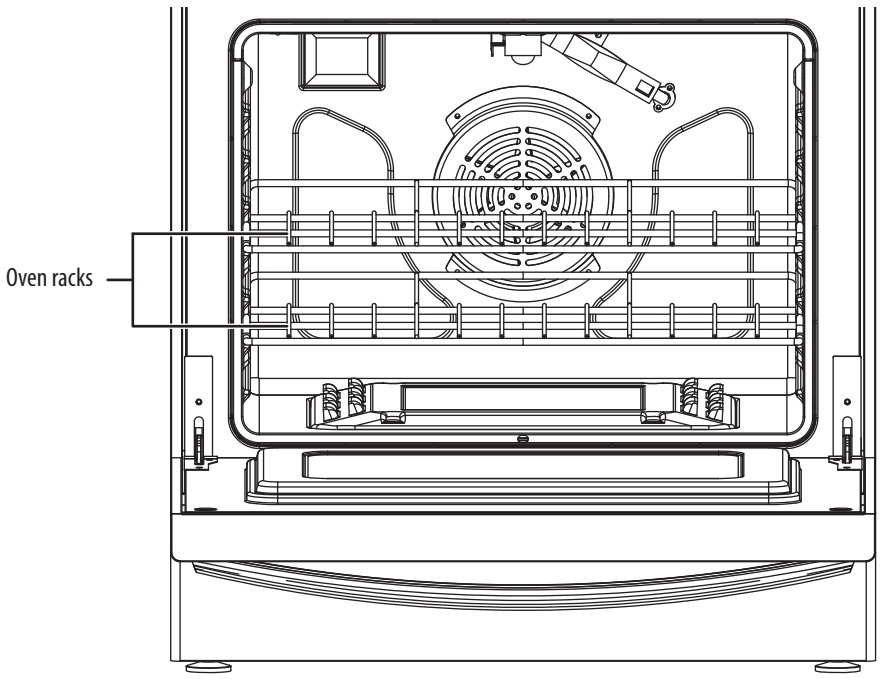
Notes:
- To make it easier to adjust the feet, have someone push against the top of the range to tilt it slightly.
- Adjusting the two front legs is usually sufficient, but all four legs adjust if necessary.

1. Make sure the range is positioned where you want it.
2. Using a wrench, level the range by turning the front leveling legs if necessary. Counterclockwise shortens the leg and lowers the range. Clockwise lengthens the leg and raises the range.

   Adjust the leveling legs only as far as necessary to level the range. Extending the leveling legs more than necessary or removing legs can cause the range to be unstable.



3. If range is next to or between cabinets, make sure that the cooktop (without the surface burner grates) is level with the counter tops.
4. Position an oven rack in the center rack position. Check the level of the range with a carpenter level using the two positions.

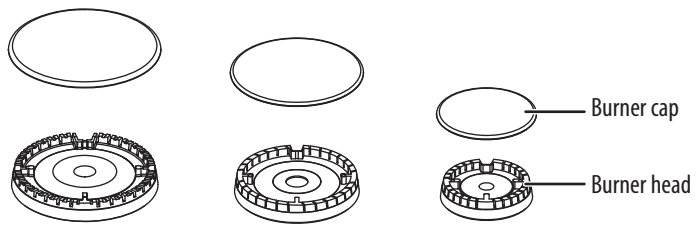


5. After your range is level, make sure that the rear leg is engaged with the anti-tip device.

Assembling the top burners

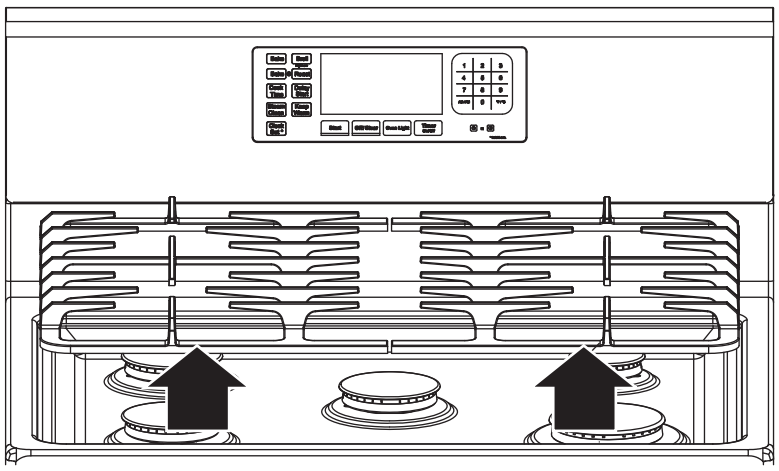
CAUTION: Do not operate the surface burners without all burner parts in place.

1 Position surface burner heads on top of the surface burner manifolds. The electrodes fit into the slot in the bottom of the heads. Make sure that the surface burner heads are flat and parallel with the cooktop.



2 Place the matching size caps on top of each surface burner head.

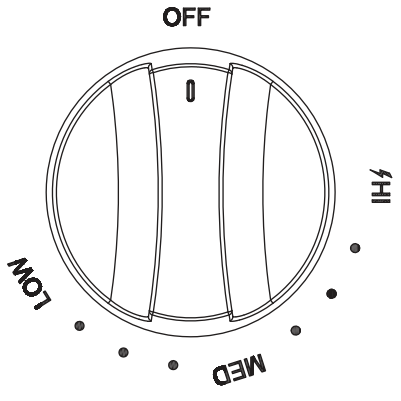
3 Place the grates on the cooktop.



Installing the burner knobs

Depending on the model, your range may have shipped with the burner control knobs and oven handle detached and packaged separately. If this is the case, you will need to install these pieces yourself.

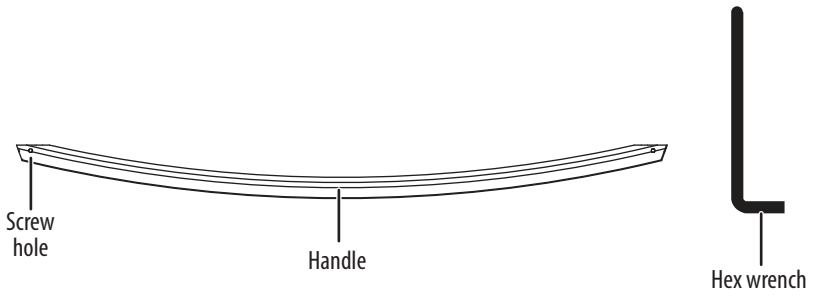
1 Check the installation kit for the five burner control knobs required.



2 Push each knob in all the way to fully attach the shaft and make sure knobs are easy to rotate.

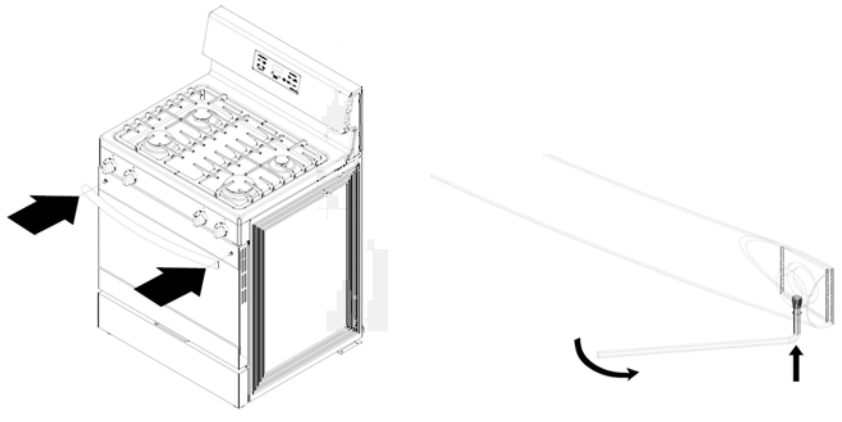
Installing the oven door handle

1 Check your installation kits for the oven handle and hex wrench.



2 Make sure that the side with screw holes faces towards the oven door.

3 Place the door handle against to the oven door and fit it on the connection part.



4 Use the Allen wrench to tighten both sides of the door handle.

Installing the plastic pads

To prevent your range from getting too close to the wall behind the range, install the included plastic pads.

1 Locate the plastic pad kit. It includes:



2 Align the holes in the plastic pads with the holes on the top, back of your range, then secure the pads to your range with the provided screws.

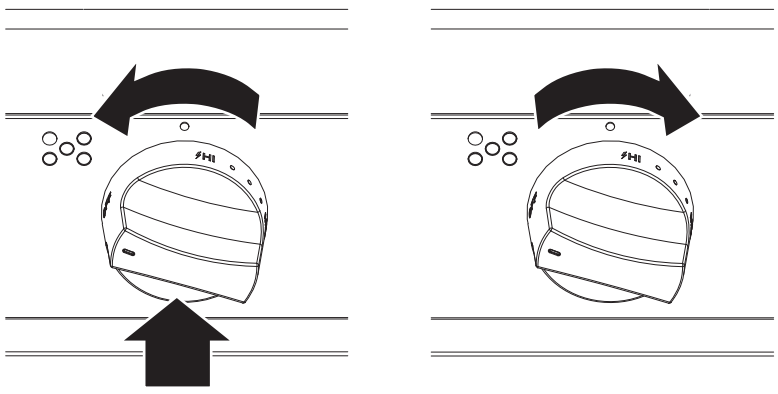
Checking the ignition of the burners

Check the operation of all cooktop and oven burners after your range has been installed and assembled, gas supply lines have been carefully checked for leaks, and electrical power cord has been plugged in.

All surface and oven burners have electronic ignition.

Surface burners

1. Push in and turn the control knob for a surface burner to the LITE position. The "clicking" sound indicates the electronic ignition system is operating correctly. The burner lights in about four seconds, after the air has been purged from the supply line.



2. After the burner lights, turn the control knob to the setting you want. The "clicking" sound stops and the flame height changes from Max. to Min. while turning the control knob.
3. Repeat steps 1 and 2 to test each burner.

Oven bake burner

1. Press **Bake**. The display blinks *350*.
2. Press **Start**. The bake burner should start heating.
3. Open the oven door and make sure that the bottom oven (bake) burner has lit.
4. Press **Cancel** to turn oven off.

Oven broil burner

1. Press **Broil**, then press **Start**. The broil burner should start heating.
2. Open the oven door and make sure that the top oven (broil) burner has lit.
3. Press cancel to turn oven off.

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Before you begin using your range

WARNING: All electrical and gas equipment with moving parts can be dangerous. Making sure that you read and understand all safety information. See IMPORTANT SAFETY INSTRUCTIONS on page 4. Pay particular attention to SURFACE BURNER WARNINGS on page 9 and OVEN WARNINGS on page 10.

Before turning on the burners or oven:

- Remove all packaging materials.
- Wipe the surfaces of your range with a damp cloth or sponge, then dry with a clean, dry cloth.

CAUTION: Do not use harsh detergents, scouring powder, or any sharp objects to clean your range. These items can damage the surfaces of the range.

When you turn on a burner or the oven for the first time, smoke and odors may be emitted. This is normal. Make sure that the room is well ventilated.

WARNINGS:
- Do not touch any hot surface on your range. Use oven gloves or potholders.
- Do not let children near your range.

ADDITIONAL SURFACE BURNER WARNINGS

Follow the surface burner warnings in SURFACE BURNER WARNINGS on page 9. In addition, follow these warnings:

- The burner head can be blocked by food or dust. Clean the head if it appears blocked. If you clean the head with water, assemble it only after it is completely dry. If the head is wet, it might prevent the burners from igniting.
- Do not pour water on the cooktop for cleaning. It can get inside the range and cause the parts inside to rust.
- Only ignite the cooktop burners with the burner caps in place. If the burner caps are not in place, you can damage the controls or cause an unintended large or dangerous flame.
- Always use the LITE position when igniting the top burners. Make sure that the burners have ignited.
- If ignition fails, turn the knob to OFF and wait until the gas already emitted has dissipated. If you keep the knob in the LITE position without proper ignition, the emitted gas might cause an explosion.
- Heating of beverages can result in delayed eruptive boiling. To prevent delayed eruptive boiling, ALWAYS allow heated beverages to stand at least 20 seconds after you have turned the burner off so that the temperature in the liquid can stabilize.
- After turning on a surface burner, check to make sure that the burner has ignited. Adjust the level of the flame by turning the burner knob.
- Adjust the top burner flame size so it does not extend beyond the edge of the cookware. Flames that extend past cookware edges can be hazardous.
- To decrease spattering when cooking foods with lots of liquid, such as meat sauce or stew, adjust the flame to low and stir frequently.
- When you set a burner to simmer, do not turn the burner knob quickly. Watch the flame to make sure it stays on.

WARNING:
Never Operate the Top Surface Cooking Section of this Appliance Unattended
- Failure to follow this warning statement could result in a fire, explosion, or burn hazard that could cause property damage, personal injury, or death.
- If a fire should occur, keep away from the appliance and immediately call your Fire Department.

DO NOT ATTEMPT TO EXTINGUISH AN OIL/GREASE FIRE WITH WATER.

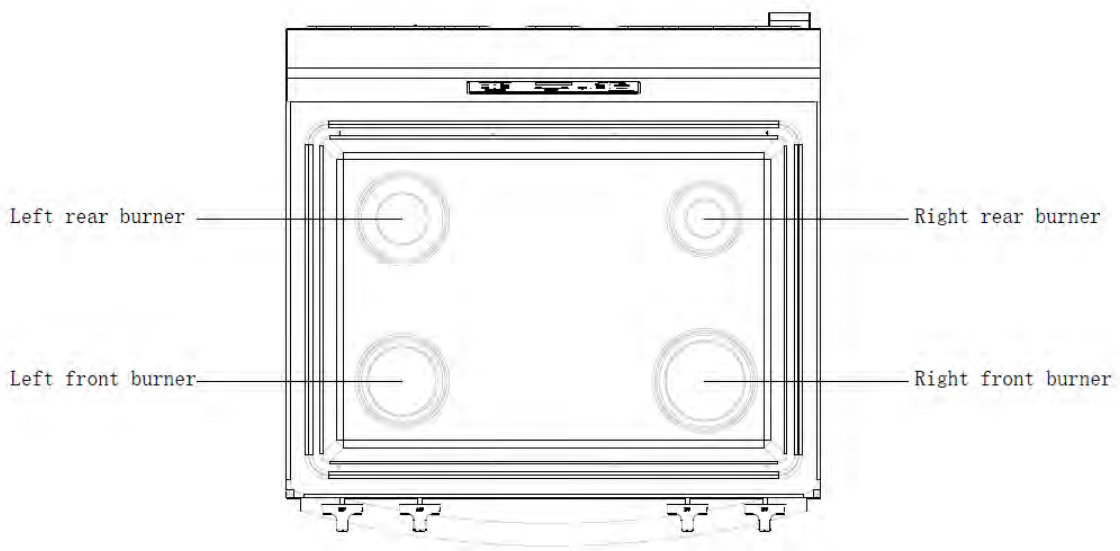
Tips for saving gas

- Use dark-colored or enamel-coated cookware in the oven because the heat transmission is better.
- Before cooking, preheat the oven if the recipe calls for preheating.
- Do not open the oven door frequently during cooking to maintain the oven temperature and save energy.
- Try to cook more than one dish in the oven at the same time whenever possible.
- If you plan to cook more than one dish, cook them one after another. The oven will already be hot.
- Defrost frozen dishes before cooking them.
- Use pots and pans with covers for cooking.
- Select the burner that most closely matches the size of the bottom of the pot you are using. Always select the correct pot size for your dishes. Larger pots require more gas.

Using the surface burners

WARNINGS:
Before using the surface burners, make sure to follow all the safety warnings and precautions as listed. Failure to do so could result in product damage, personal injury, and/or death.
When you want to move a pot or pan onto another burner, lift it up and place it on the other burner. Do not slide a pot or pan from one burner to another.

Your range cooktop has five surface burners. The different burner sizes make sure that you have the correct heat source for each cooking job.



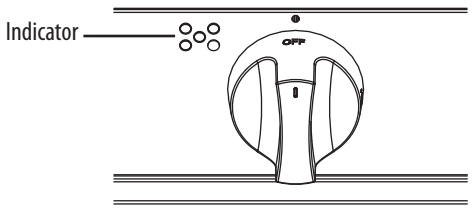
The **right rear** burner provides precise cooking performance for delicate foods and foods that require low heat for long cooking times. The right rear burner lets you use the **LO** setting for a low simmer setting.

The **right front** burner provides maximum output. This burner can also be used as a general-purpose burner, but it is designed to provide quick heat to large cookware. The right front burner spreads out the heat with a larger circle of flames.

The **left front** and **left rear** burners are general-purpose burners that can be used for most cooking. The **HI** to **LO** settings on the control knobs provide a wide range of cooking temperatures to meet your cooking needs. This provides better heat distribution for larger cookware (12 in. [30.5 cm]) or larger pots and pans.

Each surface burner has a control knob with settings from **HI** to **LO**. They also have a **LITE** setting that is only used to light the flame. The electronic ignition system sparks when the control knob is in the **LITE** position.

The surface burner indicator next to the control knob shows which burner the knob controls.



Using the correct cookware

Using the correct cookware can prevent many problems, such as uneven cooking or extended cooking times. Using the correct pans reduces cooking times and cooks food more evenly. Look for the following pan characteristics:

- Flat bottom and straight sides
- Tight-fitting lid
- Weight of handle does not tilt pan
- Pan is well-balanced
- Pan size matches the amount of food being prepared.
- Made of material that conducts heat well.
- The pan diameter matches the surface burner flame diameter.

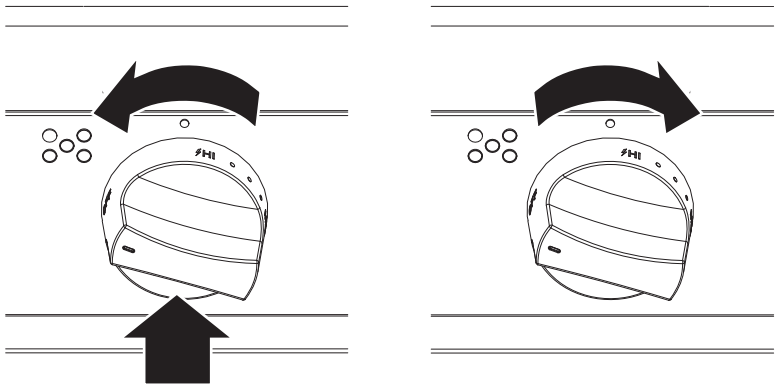
What your cookware is made of determines how evenly and quickly heat is transferred from the surface burner to the pan bottom.

MATERIAL	DESCRIPTION
Aluminum	Excellent heat conductor. Some types of food cause aluminum to darken. (Anodized aluminum cookware resists staining and pitting.)
Copper	Excellent heat conductor, but discolors easily.
Stainless Steel	Slow heat conductor with uneven cooking results. It is durable, easy to clean, and resists staining.
Cast-iron	A poor conductor, but retains heat well. Cooks evenly once cooking temperature is reached.
Enamelware	Heating characteristics vary depending on base material.
Glass	Slow heat conductor. Only use glass cookware that it is designated for oven use.

Lighting a burner

Make sure all surface burners are positioned and assembled correctly.

1 Push in and turn the control knob for a surface burner to the LITE position. The "clicking" sound indicates the electronic ignition system is operating correctly. The burner lights in about four seconds, after the air has been purged from the supply line.



2 After the burner lights, turn the control knob to the setting you want. The "clicking" sound stops and the flame height changes from Max. to Min. when you turn the control knob.

Manually lighting a burner

If a power failure occurs, you can manually light the surface burners.

WARNING: Use extreme caution when manually lighting a surface burner.

1 Hold a long gas grill lighter to the surface burner you want to light.
2 Push in and turn the control knob for that burner to the **LITE** position.
3 After the burner has lit, set the control knob and the burner to the setting you want.

Selecting the flame size

WARNING: Flames larger than the bottom of the cookware do not result in faster heating, but could result in a fire hazard or personal injury.

The flames on the burners should always stay under the cookware. The flames should never extend beyond the bottom surface or up the sides of the cookware.

Always watch the flame when adjusting the heat setting with the control knob. The flame should always match the size of the cookware being used.

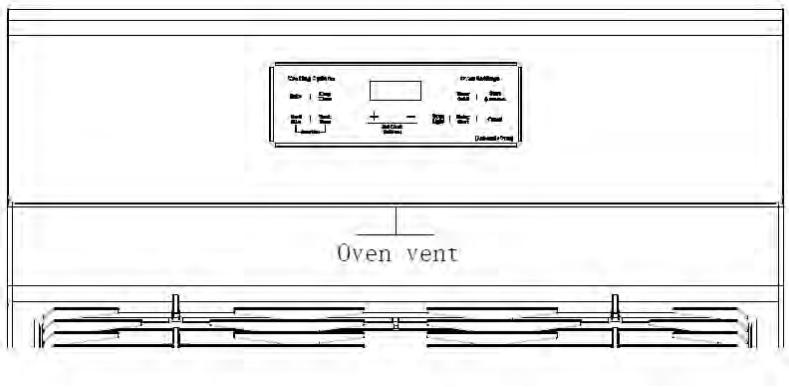
WARNING: Before using the surface burners, make sure to follow all the safety warnings and precautions as listed. Failure to do so could result in product damage, personal injury, or death.

Using the oven

Function parameter list							
Function	Temperature			Time			Remark
	Default	Range	Unit	Default	Range	Unit	
Bake	350	175-550	°F	10:00	00:01-10:00	HR/MIN	
	177	79-288	°C				
Keep Warm	175	Not adjustable	°F	03:00	Not adjustable	HR/MIN	
	79	Not adjustable	°C				
Steam Clean	150	Not adjustable	°F	00:25	Not adjustable	HR/MIN	
	66	Not adjustable	°C				
Broil Hi	550	Not adjustable	°F	03:00	Not adjustable	HR/MIN	
	288	Not adjustable	°C				
Broil Lo	400	Not adjustable	°F	03:00	Not adjustable	HR/MIN	

Using the oven vent

The oven vent is located under the oven control panel.

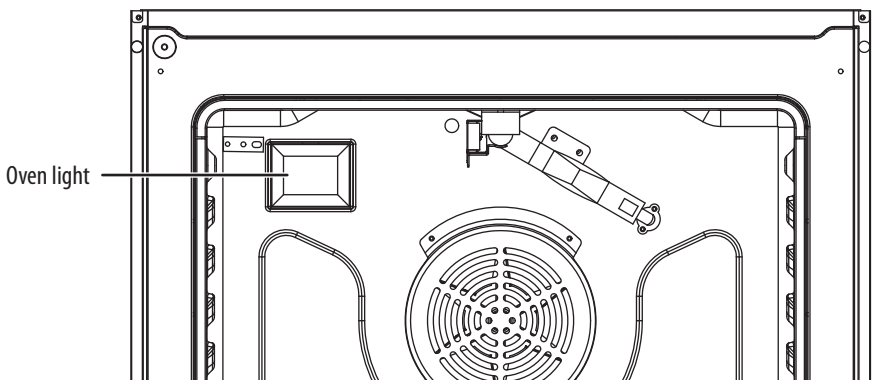


Do not block or place items in front of the oven vent. Correct air circulation prevents oven burner combustion problems and provides good cooking results.

Because the oven vent and surrounding area can become hot, use care when placing items near the vent. Hot steam could heat or melt items placed in front of the vent.

Using the oven light

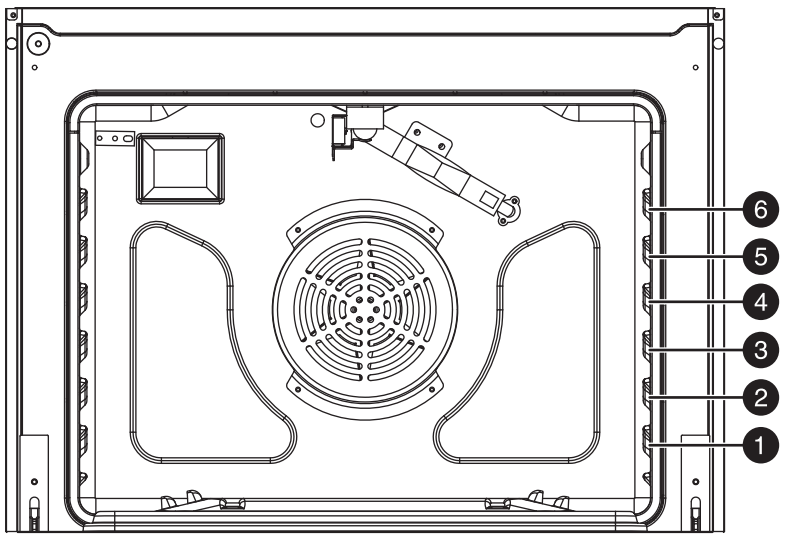
Touch **Oven Light** to turn the light on or off. The oven light lets you check the cooking progress without opening the oven door.



Positioning the oven racks

You can remove and reposition the oven racks in any of the six rack positions. Each oven rack has a built-in stop to prevent it from accidentally being pulled completely out. Correct positioning of the oven racks provides the best cooking results.

Note: The rack position above 6 is not usable.

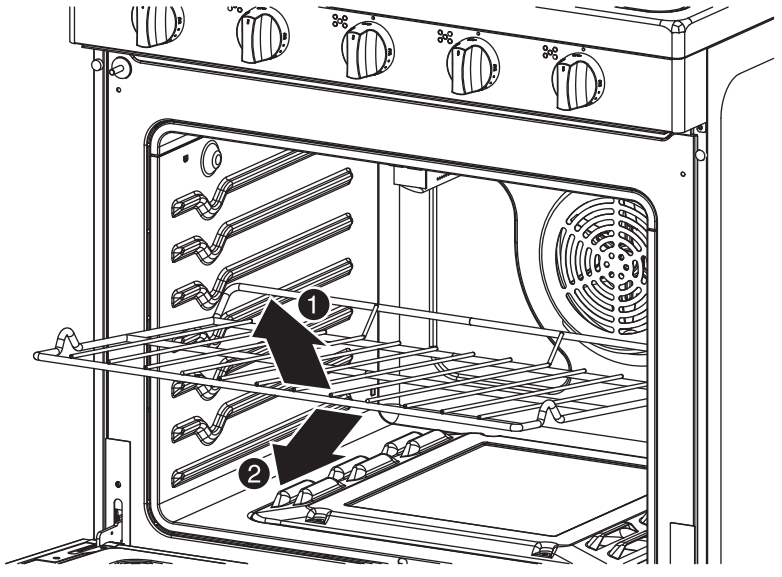


CAUTIONS:
- Do not cover an oven rack with aluminum foil. This disturbs the heat circulation and results in poor baking.
- Do not place aluminum foil on the oven bottom because it could cause damage.
- Arrange the oven racks only when the oven is cool.
- When placing an oven rack in the top most rack position, make sure that the rack is stably situated on the embossed stop.

Removing an oven rack

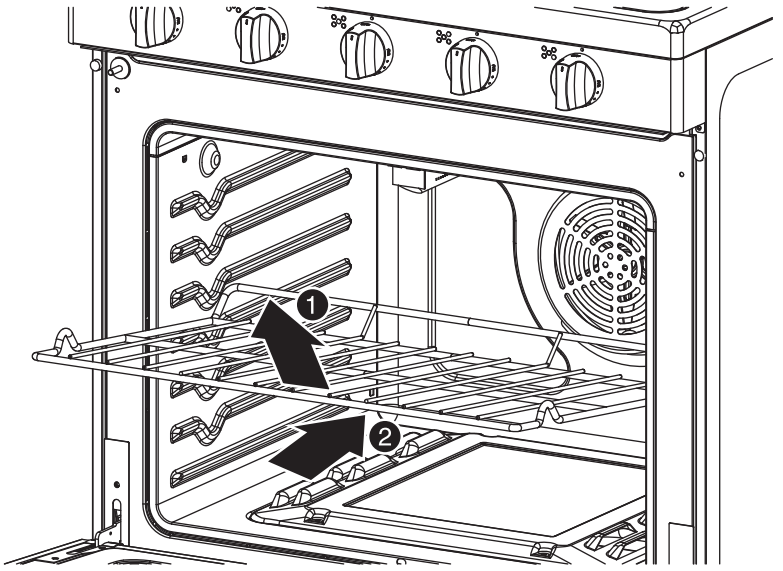
1 Pull the rack straight out until it stops.

2 Lift up the front of the oven rack and pull to remove it from the oven.



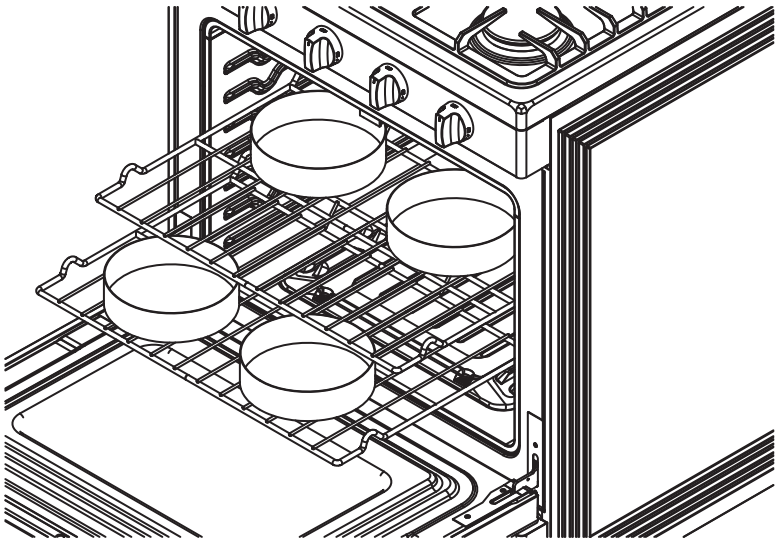
Replacing an oven rack

1. Place the back edge of the rack on the a rack support.
2. Lift up the front of the rack and slide it into the oven.



Tips for Baking

Note: Correct positioning of food items in the oven helps you achieve the best cooking results.



- Centering the baking pans in the oven produces better cooking results.
- When baking multiple items, make sure that you leave a 1 to 1.5 in. (2.5 to 3.8 cm) space around each item.
- When baking or fan baking on multiple racks, place the oven racks in positions 3 and 5.
- Place two pans in the rear of the top rack and the other two pans in the front of the bottom rack.

- Use appropriate non-stick coated metal sheets or aluminum containers or use 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 on.
- Do not move oven shelves when hot. If you must move a rack while the oven is hot, do not let the potholder contact the hot oven burner.
- Keep the oven door closed as much as possible.

Setting the Clock

1. In standby mode, short press [**+**] and [**-**] at the same time to enter the clock setting state. The clock fashes (displays 12:00 when powering on, display real-time clock after power-on).
Short press [**+**] or [**-**] to adjust 1 value or press and hold [**+**] or [**-**] to adjust 5 values.
2. In the clock setting state, short press [**Start**] to confirm and enter the standby state. If there is no operation for 30 seconds after setting, confirm and enter standby state.
3. Clock display format: **hour:minute**
4. The 12-hour time setting range is 1:00-12:59, and the 24-hour time setting range is 0:00 - 23:59.

Selecting the 12-hour or 24-hour display setting

1) In standby mode, press and hold [+] and [-] at the same time for 3 seconds to enter the clock 12/24 hour switching function. When the setting is successful, the buzzer will beep once.
2) Every time the clock enters the 12/24 hour switching state, switching between 12 and 24, the screen displays "12" or "24". Time synchronization is converted according to the current hour format.
3) After the clock switches to 12/24 hour format for 3 seconds, it enters standby mode.

Using the Timer

1) When the timer is not running, short press [Timer] to enter the timing setting state. At this time, the [Timer] indicator light is always on and the screen flashes "00:00". Short press [+] or [-] to adjust for 1 minute. , long press [+] or [-] to adjust for 10 minutes.
2) In the timer setting state, short press [Timer] to confirm the setting. The [Timer] indicator light is always on, the screen is always on to display the time, and the countdown starts. (If there is no operation within 60 seconds, exit the scheduled state. If the confirmation time is "00:00", exit the scheduled state.)
3) When the timer is running, other cooking functions are also running. At this time, short press [Timer] to switch to the timer time display, and after 3 seconds, it will switch to the other cooking function display.
4) When the timer ends, the buzzer will beep 10 times and the screen will flash and display "00:00". You can click any key to exit the timer state.
5) When the timer is running, press and hold [Timer] for 3 seconds to exit the timer state, and the [Timer] indicator light goes out.

Baking

The Bake function lets you program the oven to bake to any temperature between 150 °F (66 °C) and 550 °F (288 °C).
1 Position the oven rack where you want it.
2 Press the **Bake** pad. The display blinks bake icon and shows of *350*°. If the default temperature is the cooking temperature you want, skip to step 4.
3 (Optional) Press the +, - to enter the cooking temperature you want. The display blinks the temperature.
4 Press the **Start** pad. The oven automatically turns on and starts preheating. Place food in the oven after preheating is complete. Preheating is important for good baking results.
The display shows *PRE*, *100*°, and bake icons until the oven reaches 100°. Then, the display shows the actual oven temperature. When the oven reaches the temperature you set, it beeps three times.
5 When baking is complete, remove the food from the oven, close the oven door, then press **Cancel.** The oven shuts off and the display shows the time of day.
6 To change a programmed baking temperature, press Bake, enter the new baking temperature, then press **Start**. The oven completes cooking at the new temperature.

Bake Function Operation

1. **Enter Temperature Setting Mode**
   In standby mode, short press **[Bake]** to enter temperature setting mode.

   - The **[Bake]** indicator light remains on.
   - The display flashes the default temperature “350°F”.
   - Short press **[+]** or **[-]** to adjust by 1°.
   - Long press **[+]** or **[-]** to adjust by 5° increments.

---

2. **Confirm Temperature and Enter Time Setting (via Start)**
   While in temperature setting mode, short press **[Start]** to confirm the temperature and enter time setting mode.

   - The **[Cook Time]** indicator light remains on.
   - The display flashes “--:--”.
   - Short press **[+]** or **[-]** to adjust by 1 minute.
   - Long press **[+]** or **[-]** to adjust by 5 minutes.
   - Time adjusts starting from 00:00.
   - If no operation is performed within 30 seconds, the unit returns to standby mode.

---

3. **Enter Time Setting (via Cook Time Key)**
   While in temperature setting mode, short press **[Cook Time]** to enter time setting mode.

   - Both **[Bake]** and **[Cook Time]** indicator lights remain on.
   - The display flashes “--:--”.
   - Short press **[+]** or **[-]** to adjust by 1 minute.
   - Long press **[+]** or **[-]** to adjust by 5 minutes.
   - Time adjusts starting from 00:00.
   - If no operation is performed within 30 seconds, the unit returns to standby mode.

4. **Switch Back to Temperature Setting**
While in time setting mode, short press **[Bake]** to return to temperature setting mode.

- The **[Bake]** indicator light remains on.
- The display flashes the set temperature.
- Short press **[+]** or **[-]** to adjust by 1°.
- Long press **[+]** or **[-]** to adjust by 5° increments.
- If the cook time has been set, the **[Cook Time]** indicator light remains on.
- If the cook time has not been set, the **[Cook Time]** indicator light remains off.
- If no operation is performed within 30 seconds, the unit returns to standby mode.

---

5. **Start Without Setting Time**
In time setting mode, if no cook time is set, short press **[Start]** to begin preheating.

- The oven operates with a default maximum working time of 10 hours.
- The **[Start]** indicator light remains on.
- The display remains on and shows the set temperature.
- The **[Cook Time]** and Automatic Oven indicator lights turn off.
- If no operation is performed within 30 seconds, the unit returns to standby mode.

---

6. **Start After Setting Time**
After setting the cook time, short press **[Start]** to begin preheating.

- The **[Cook Time]**, Automatic Oven, and **[Start]** indicator lights remain on.
- The display shows the set temperature during preheating.
- If no operation is performed within 30 seconds, the unit returns to standby mode.

---

7. **Adjust Settings During Operation**
During operation, short press **[Bake]** to adjust temperature or **[Cook Time]** to adjust time.

- The display flashes the current temperature or time.
- Adjust using **[+]** or **[-]**.
- Short press **[Start]** to confirm changes and continue operation.
- If **[Start]** is not pressed within 30 seconds, the oven will continue operating with the previous settings.

---

8. **Preheating Complete**

When the oven reaches the set temperature:
- The buzzer sounds 3 short beeps.
- The oven enters constant temperature (normal cooking) mode.

If cook time is not set:
- The display shows the set temperature.

If cook time is set:
- The countdown begins.
- The display shows the remaining time.

---

9. End of Cooking
When the countdown reaches 00:00:
- Heating stops.
- The **[Start]** indicator light turns off.
- Other indicator lights remain on.
- The buzzer sounds 6 short beeps.
- A short beep sounds every 8 seconds.
- The display flashes “End”.

Press a function key to start a new cooking cycle, or short press **[Cancel]** to return to standby mode.

---

10. **Heating Operation**
- During preheating, the bottom heating element operates continuously.
- During constant temperature mode, the bottom heating element cycles on and off to maintain the set temperature.

Adjusting the thermostat

If your baking results are not what you are used to, the present oven cooking thermostat can be adjusted by up to ±35° F (±19° C).

Note: This temperature adjustment is retained in memory after a power failure. This adjustment will be used in all future baking including Bake, Broil, and Keep Warm. Adjusting the thermostat does not affect steam-cleaning.

1) In standby mode, press and hold [Bake] and [Broil] at the same time for 3 seconds to enter the temperature adjusting setting. The screen flashes to display the compensation temperature, and the temperature unit remains consistent with the system temperature. Temperature setting range: ±35℉ (±19℃). Short press [+] or [-] to adjust 1 value, and long press [+] or [-] to adjust 5 values. When the compensation temperature is +5℉, "5F" is displayed, and when the compensation temperature is -5℉, "-5F" is displayed.

2) In the setting state, short press [Start] to confirm and return to standby. (If you do not press [Start] within 30 seconds after setting, you will return to standby mode)

3) The compensation temperature does not affect the setting and display of the original operating temperature, but the temperature control is handled according to the compensation temperature. Compensation temperature is valid for all heating modes.

4) When switching the temperature compensation unit, please note that the temperature difference value is converted, not the actual value.

Programming the cook time

The Cook Time function lets you program the oven to cook food at a set temperature for a specified length of time. At the end of the set time, the oven automatically shuts off.

CAUTION: Use caution when using the Cooking Time function. This function is best used when cooking cured or frozen meats and most fruits and vegetables. Foods that can easily spoil, like milk, eggs, fish, poultry, and meats, should be chilled in a refrigerator before they are placed in the oven. Even when chilled, they should not stand for more than one hour before cooking begins and should be removed promptly when cooking is completed. Eating spoiled food can result in sickness from food poisoning.

1 Position the oven rack in the location you want, then place the food in the oven and close the oven door.

Note: Place food in the oven after preheating if the recipe calls for it. Preheating is important for good baking results.

2 Press **Bake**. The display shows the default temperature and the bake icon blinks. If the default temperature is the temperature you want, skip to step 4.

3 (Optional) Press Cook time pad and adjust the temperature by pressing + or - for the temperature you want. Preheating is important for good baking results.

4 Press the **Cook Time** pad. The display will show *00:00*.

5 Press the + or - for the cooking time you want. The display shows the selected time. You can set the time to any duration from 1 minute to 10 hours.

6 Press the **Start** pad. The oven automatically turns on and starts preheating.

The display shows the default or selected temperature, *Bake*, and selected cook time, until the oven reaches the temperature you set. When the oven reaches that temperature, it beeps three times. The oven starts cooking for the set amount of time, and the display shows the remaining cooking time.

7 To change the programmed baking temperature, press the **Bake** pad, press + or - for new baking temperature, then press the **Start** pad. The oven completes cooking at the new temperature.

8 To change the cooking time, press the **Cook Time** pad, press + or -, then press the **Start** pad. The oven continues cooking for the remaining time you set.

Programming a delayed start time

The Delay Start function lets you use the kitchen timer to automatically start and stop another cooking program

CAUTION: Use caution when using the Delay Time function. This function is best used when cooking cured or frozen meats and most fruits and vegetables. Foods that can easily spoil, like milk, eggs, fish, poultry, and meats, should be chilled in a refrigerator before they are placed in the oven. Even when chilled, they should not stand for more than one hour before cooking begins and should be removed promptly when cooking is completed. Eating spoiled food can result in sickness from food poisoning.

1. Position the oven rack in the location you want, then placethe food in the oven and close the oven door.
2. Press the pad for the baking operation you want. The display blinks the function icon and shows the default temperature (*350°*). If the default temperature is the temperature you want, skip to step 4.
3. (Optional) Press the + or - for the temperature you want. The display shows the temperature you set.
4. Press the **Cook Time** pad. The display shows the cooking temperature, *Bake*, and *00:00*.
5. Press the + or - for the cooking duration you want. The display blinks the cooking duration you set. You can set the duration to any amount of time from 1 minute to 10 hours.
6. Press **Delay Start**. The display shows *Delay* and 00:00 blinks.
7. Press + or - to enter the duration of time you want, duration to any amount of time from 1 minute to 10 hours.
8. Press **Start**. The oven automatically turns on and starts preheating.
9. To change the programmed baking temperature, press **Bake**, enter the new baking temperature, then press **Start**. The oven completes cooking at the new temperature.
10. To change the cooking time, press **Cook Time**, enter the new cooking time, then press **Start**. The oven continues cooking for the remaining time you set.

Broiling

The Broil function lets you cook and brown foods using only a top heat source. The oven door must remain closed during broiling. Meat or fish should always be placed on a broiling grid in a broiling pan.

WARNING: If an oven fire occurs, close the oven door and turn the oven off. If the fire continues, throw baking soda on the fire or use a foam-type fire extinguisher. Do not put water or flour on the fire. Flour may explode and water can cause a grease fire to spread. Both can cause personal injury or property damage.

1. Position the oven rack so that the top of the food is at least 3 to 5 inches (7.6 to 12.7 cm)
2. Place the food on a broiling pan with an insert grid and into the oven. Close the oven door.
3. Press **Broil** once for **Hi** and twice for **Lo**. Use **Lo** to cook foods such as poultry or thick cuts of meat thoroughly without over browning them.
4. Press **Start**. The oven automatically lights the top oven burner and starts cooking. The display shows the broil setting (*Hi* or *Lo*) you selected and **Broil**.

   Broil on one side until food is browned, then turn and broil on the other side.
5. When broiling is completed, press **Off/Clear** to shut off the oven. The display shows the time of day.
6. To change a programmed broiling setting, press **Broil** to change the setting between **Hi** and **Lo**, then press **Start**. The oven changes the broil setting and completes cooking at the new temperature.

Keeping food warm

The Keep Warm function lets you keep cooked foods warm at a low baking temperature for up to three hours.

1. Position the oven rack in the location you want, then place the food in the oven and close the oven door.
2. Press the **Keep Warm** pad, then press the **Start** pad. The oven automatically turns on and heats to 150° F (65° C). The display shows *Warm* and the time of day.
3. When warming is complete, press the Cancel pad. The display shows the time of day.

Switching between Fahrenheit or Celsius

You can program the oven control to display temperatures in Fahrenheit or Celsius. The oven was preset at the factory to display in Fahrenheit.

1. Press and hold **the BAKE** pad for three seconds. The display shows *F* or *C*. The default is *F*.
2. Press and hold the **BAKE** pad for three seconds to change between F and C.
3. Press the **Start** pad to save the temperature selection.

Locking oven controls

The Lock function turns off the control panel touch pads to prevent the oven from accidentally being turned on. Touch pads stay locked until you turn this function off.

1. Press and hold the (lock) pad (START) for three seconds. The oven beeps and the display shows *Loc*, the time of day, and the lock icon.
2. To unlock the controls, press and hold the (lock) pad (start) for three seconds.

Maintenance

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Cleaning and maintaining

WARNINGS:
- Always make sure that the controls are o¸ and all surfaces are cool before removing or cleaning any of the range parts. This will prevent you from getting burned.
- If your range is pulled out from the wall for any reason, make sure that the anti-tip device is reengaged after your range has been pushed back into place. Failure to take this precaution could result in the range tipping and personal injury.

Cleaning the control panel

CAUTIONS:
- Never use steel wool or abrasive cleansers.
- Protect the surface from sharp objects.

These items can damage the surface.

1. Lock the oven controls. See Locking oven controls on page 36.
2. Clean spatters with a damp cloth or glass cleaner. You can use warm, soapy water to clean heavily soiled areas.
3. When cleaning is done, unlock the oven controls.

Cleaning stainless steel surfaces

CAUTION: Do not use a steel-wool pad or abrasive cleaners on stainless steel surfaces. Abrasive pads and cleaners will scratch the surface and damage the ÿnish.

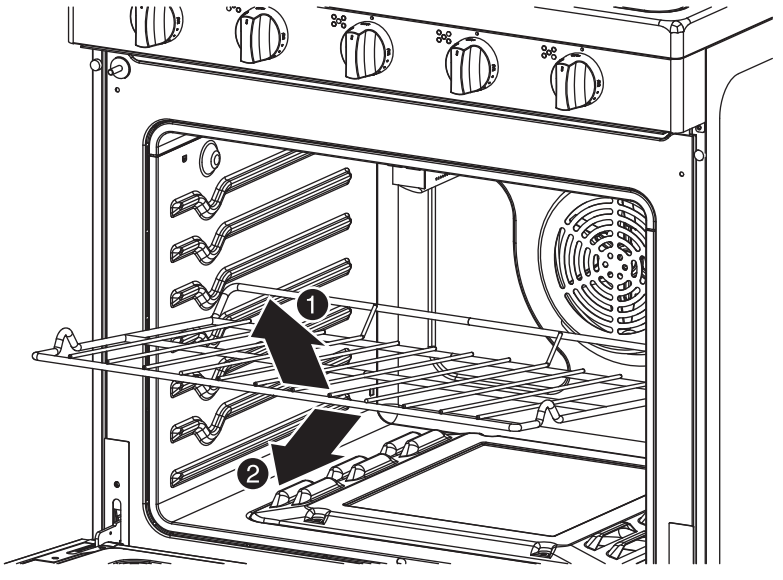
Note: To prevent any discolorations or grease stains, we recommend that you clean and remove any spills, spots, and grease from your range after each use.

1. Place a small amount of a stainless steel cleaner designed for use with appliances on a damp cloth or damp paper towel.
2. Clean a small area, rubbing with the grain of the stainless steel, if applicable.
3. Dry and bu¸ with a clean, dry paper towel or soft cloth.
4. Repeat as necessary.

Note: If you previously used a mineral oil-based stainless steel appliance cleaner, wash the surface with dish washing liquid and water before using the stainless steel cleaner.

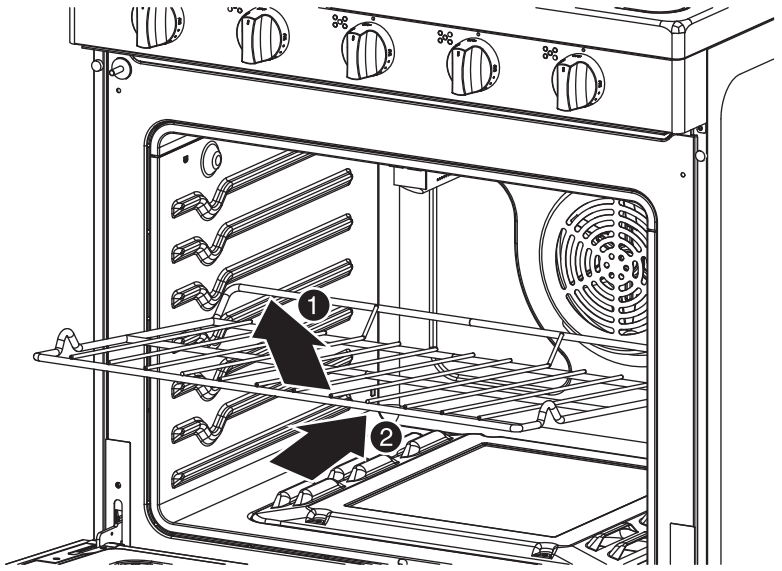
Cleaning the oven racks

1. Pull a rack straight out until it stops.
2. Lift up the front of the oven rack and pull to remove it from the oven.



3. Clean by hand in hot, soapy water with a plastic or soap-ÿlled scouring pad, then dry with a soft cloth.

4 To replace the rack, place the back edge of the rack on the a rack support, then lift the front of the rack and slide it into the oven. If a rack becomes di˝cul t to slide, rub the side rails with wax paper or a cloth containing a small amount of cooking oil. This helps the rack slide more easily in the tracks.

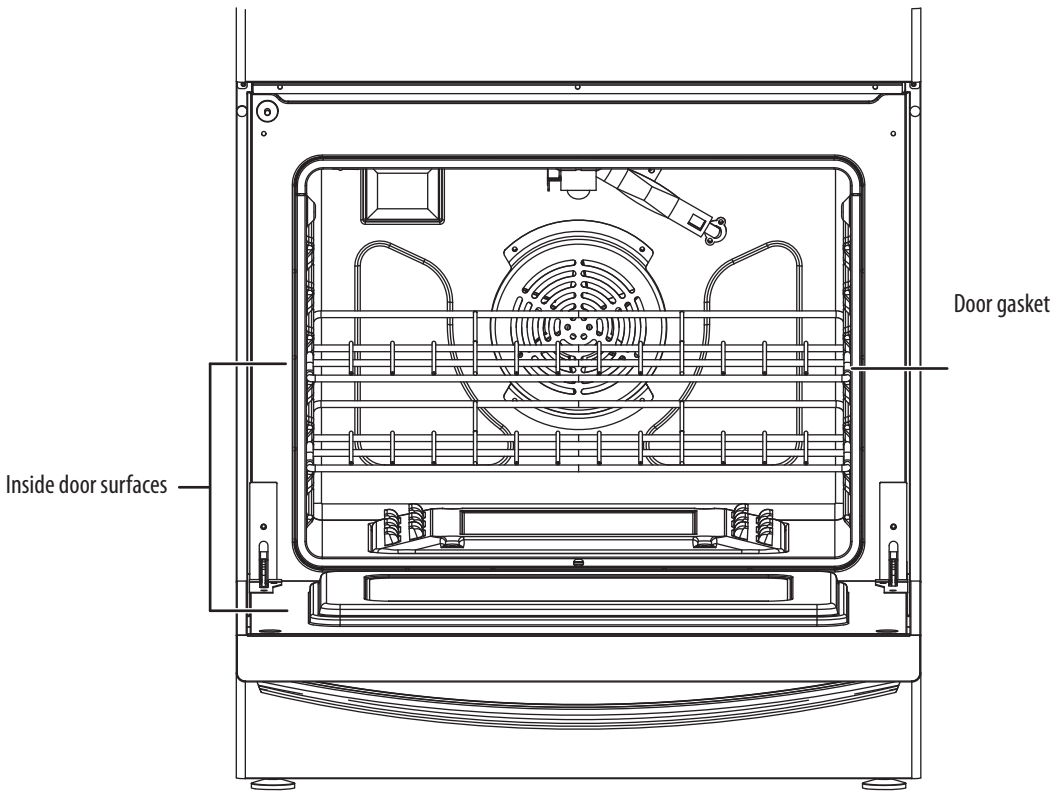


Cleaning the oven door

WARNING: Do not let moisture enter the door or contact the door gasket while cleaning. Moisture entering the door assembly and or getting on the door gasket damages the gasket.

The oven door has multiple surfaces that require di¸ erent cleaning techniques. The gasket on the oven door frame should never be cleaned or moved to clean other surfaces. The gasket is made of woven material which is essential for a good heat seal.

1 Clean the inside door surface by hand with hot, soapy water and a soapy plastic scouring pad. Do not let moisture get inside the door assembly.



2 Rinse and dry thoroughly with a clean, soft cloth.

3 Clean the outside door stainless steel surfaces by following the instructions in Cleaning stainless steel surfaces on page 38.

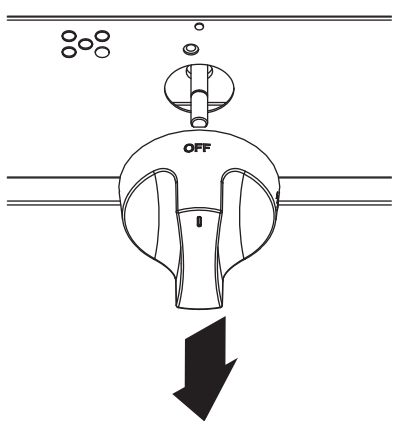
4 Clean the glass window with glass cleaner or warm, soapy water with a thorough rinse. Do not let moisture get inside the door assembly.

Cleaning the surface burner control knobs

WARNING: Do not use spray cleaners on the surface burner control panel. Spray entering the valve holes could contact electrical components resulting in death, personal injury, or product damage.

1 Make sure that all surface burner knobs are in the OFF position.

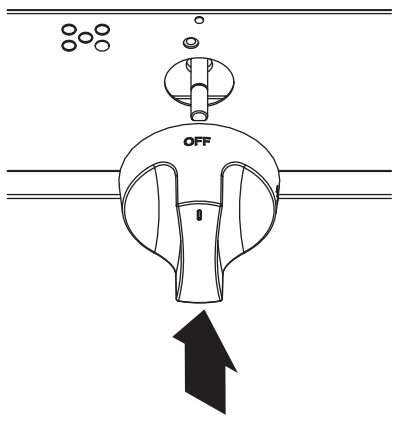
2 Pull the control knobs straight o¸ the surface burner control valve stems. Do not clean the control knobs in a dishwasher. They are not dishwasher-safe.



3 Clean the knobs in warm, soapy water. Rinse and completely dry all surfaces (including back and stem hole).

4 Clean stainless steel surfaces with a stainless steel cleaner on a damp, soft cloth.

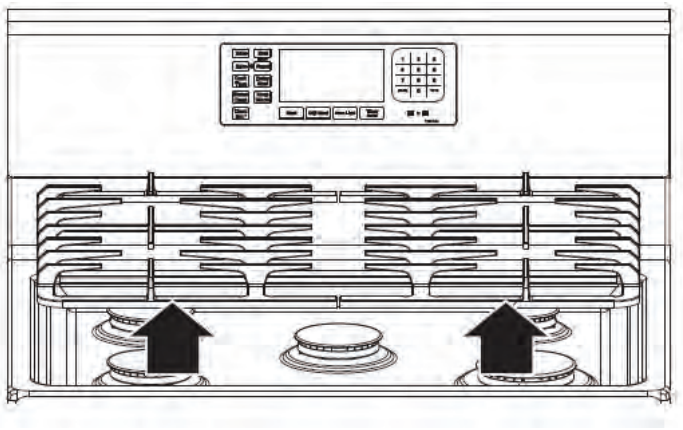
5 Replace the control knobs in the **OFF** position by pushing them straight onto the control valve stems.



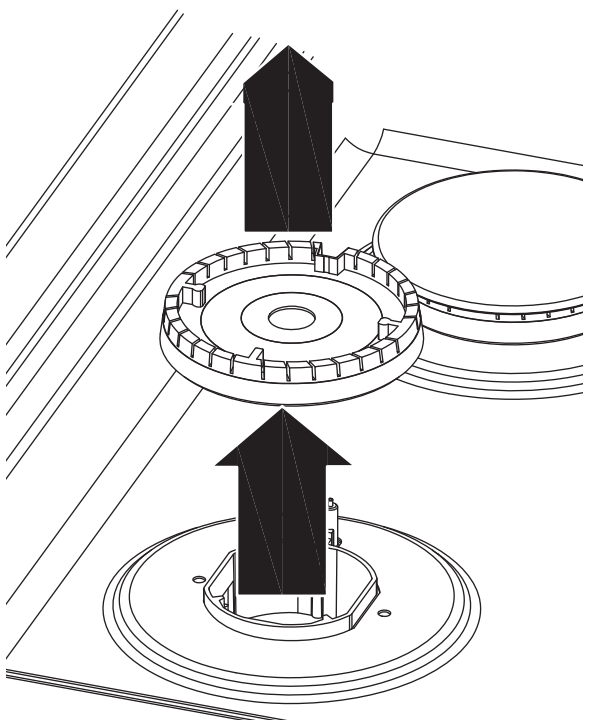
Cleaning surface burner grates and assemblies

1 Turn off all controls and make sure that all parts have cooled.

2 Lift up and remove the burner grates from the cooktop. Make note of the burner sizes and locations.



3 Lift up and remove its from the burner heads.



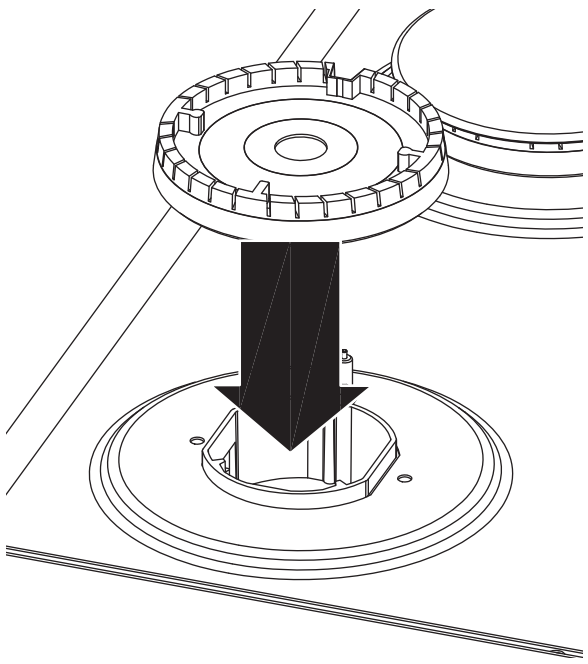
4 Lift up and remove the burner heads from the valve manifolds.

5 Clean all removable burner parts in warm, soapy water. Do not use steel-wool pads or abrasive cleaners on any burner part.

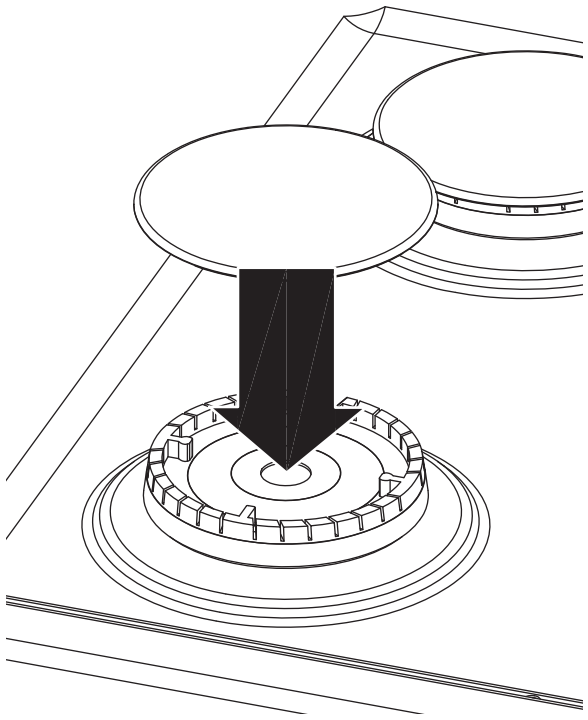
Note: Starter electrodes are not removable and should only be wiped clean when the controls are in the **OFF** position.

6 Rinse thoroughly, then completely dry all parts before you reassemble them.

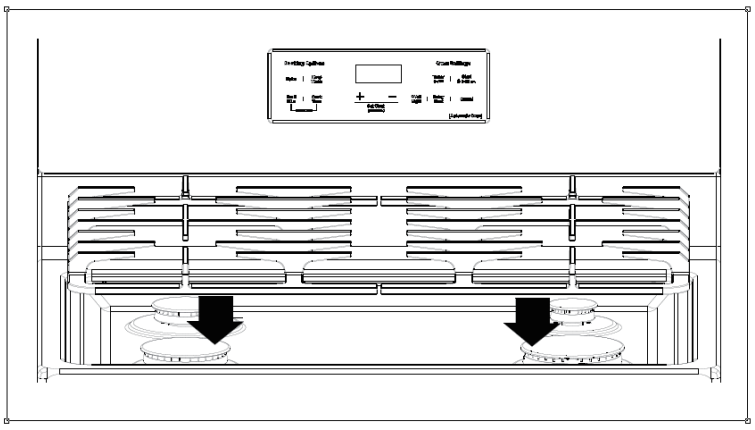
7 Set all burner heads on top of the manifold valves in the same locations you removed them from. The hole on the side of a burner head goes over the electrode. The burner heads are correctly installed when they are ˜at on the top of the manifold valves.



8 Set the burner caps on top of the burner heads. These also need to be ˜at on top of the burner heads to ensure proper and safe operation.



9 Replace the burner grates on top of the range cooktop.



10 Push in and turn each surface burner control knob to the **LITE** position, let each burner light, then set each control knob back to a burner setting to make sure each burner operates correctly.

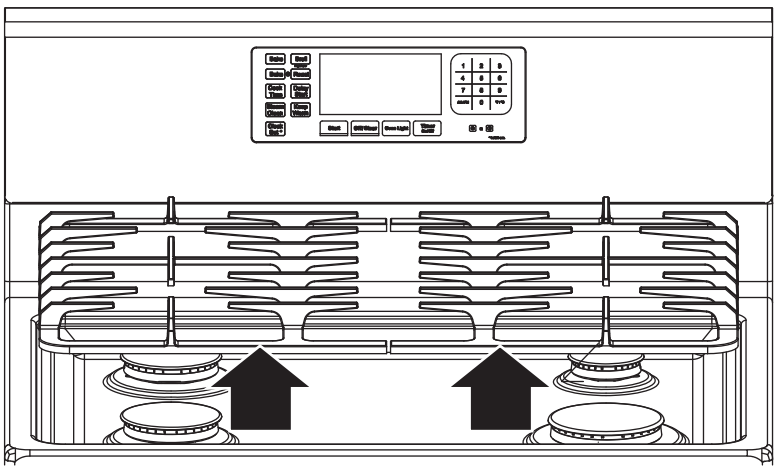
Cleaning the cooktop

The cooktop surface is a porcelain-enamel surface. To prevent this surface from becoming dull, wipe up and clean spills as they happen. Foods with a lot of acid (for example, tomatoes, sauerkraut, and fruit juices) or foods with high sugar content can cause dull spots if allowed to set.

WARNING: Do not use a steel-wool pad or abrasive cleaners on stainless steel surfaces. Abrasive pads and cleaners will scratch the surface and damage the ÿnish.

1 Make sure that all surface burners are **OFF**.

2 When surfaces have cooled, remove the burner grates.



WARNING: Do not remove or lift the cooktop during cleaning. Doing so could damage the gas lines leading to the surface burner manifolds, causing poor or dangerous operation.

3 Clean the cooktop surface with warm, soapy water and a soft, damp cloth. If a spill goes under a surface burner, remove the surface burner cap and head to access and clean the spill.

4 Rinse with clean water, then dry and polish with a soft, dry cloth.

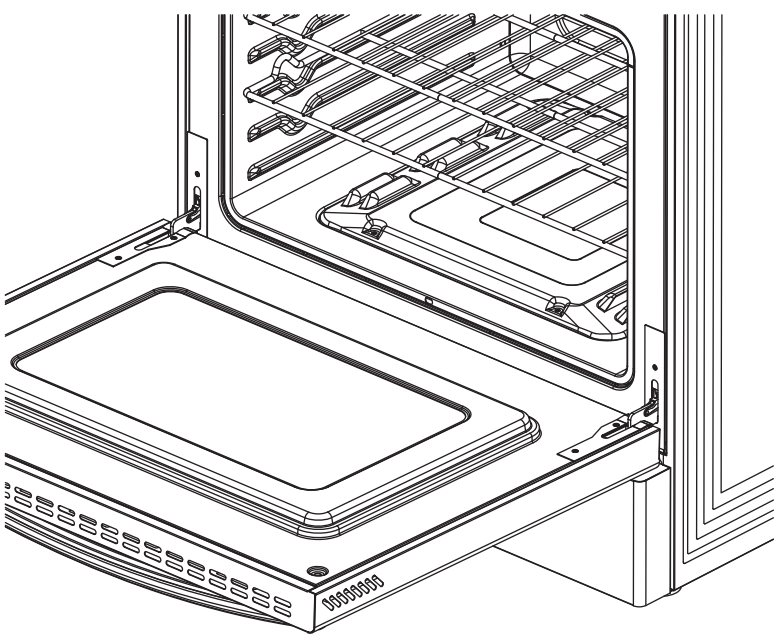
5 Reassemble burner components (if removed) and replace the burner grates.

Removing and replacing the oven door

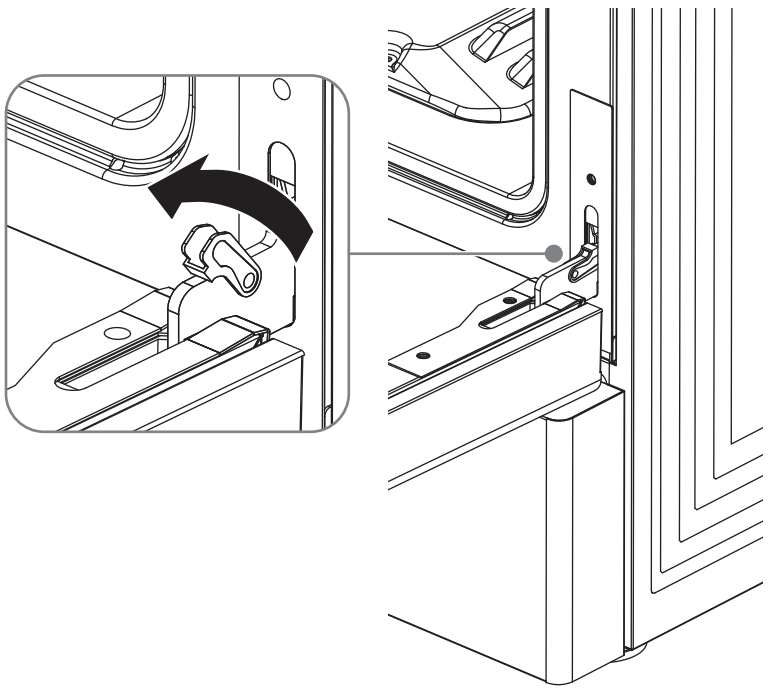
WARNINGS:
- The oven door is heavy. Do not lift the door by its handle. Be careful not to drop the door during removal. Incorrect handling could result in personal injury.
- Disconnect the electrical power to your range before removing the oven door. This prevents the oven from accidentally being turned on while the door is removed.

Removing the door

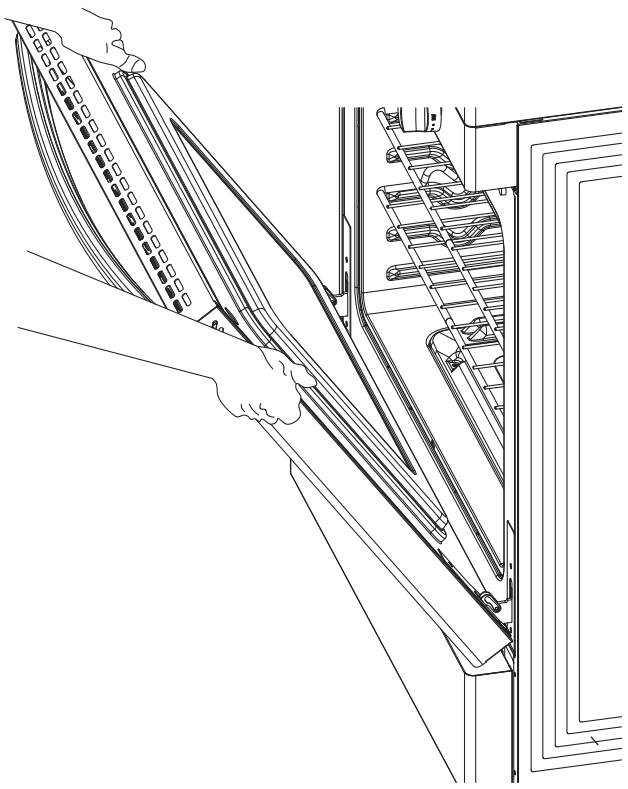
1 Completely open the oven door.



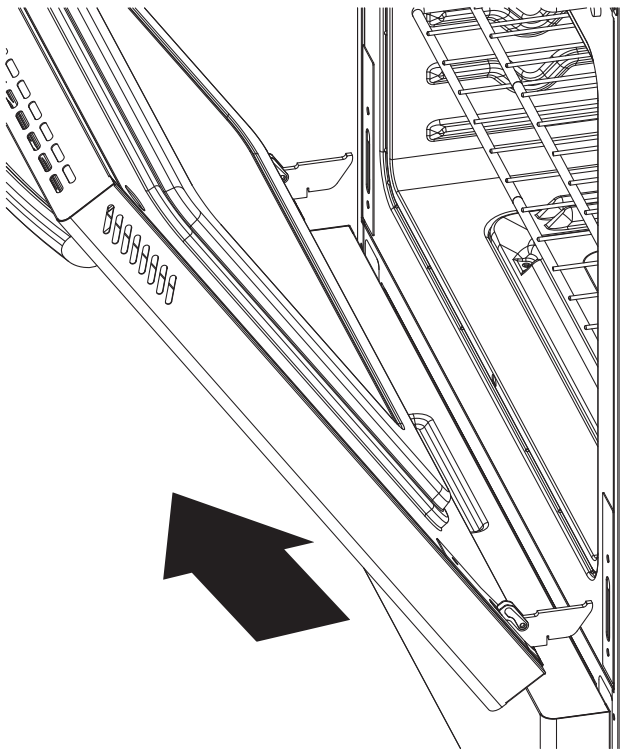
2 Open the levers fully on both sides.



3 Hold the door ÿrmly on both sides.

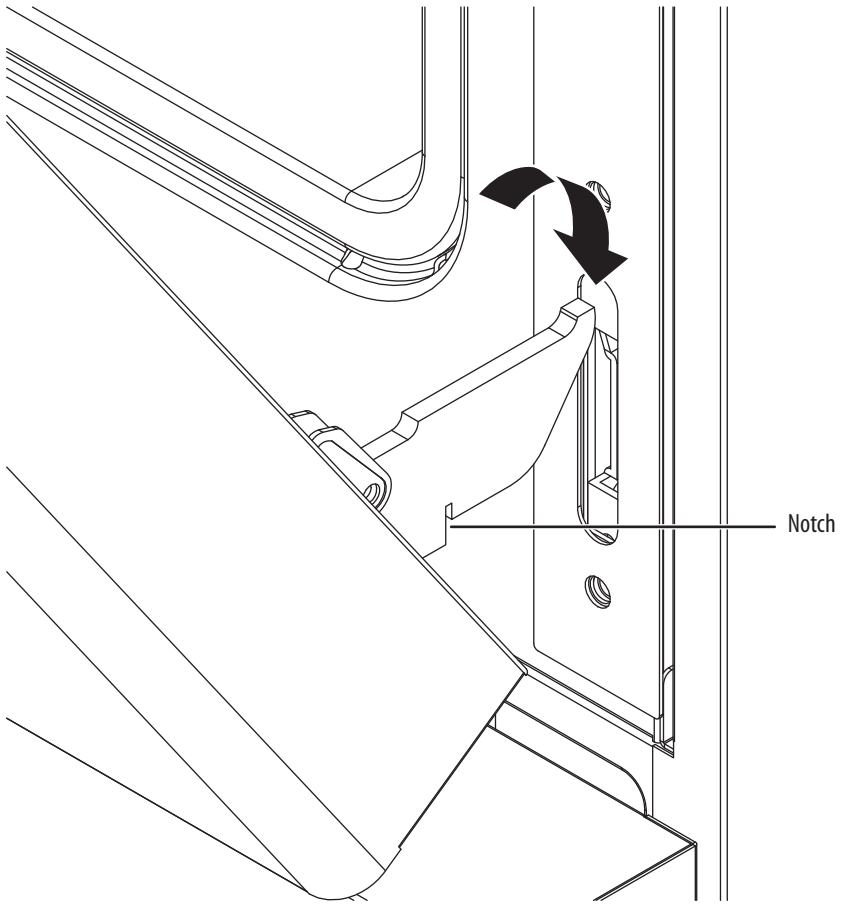


4 Disengage the hinges and remove the door gently with a 30° angle between the door and the oven. Place the door on a protected surface.



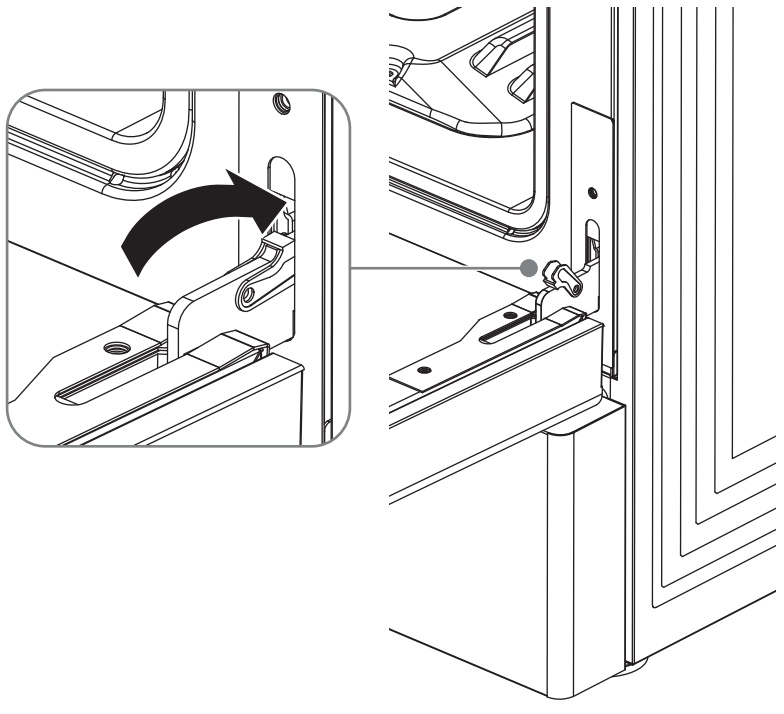
Replacing the door

1 Hold the door ÿrmly in almost half open position.

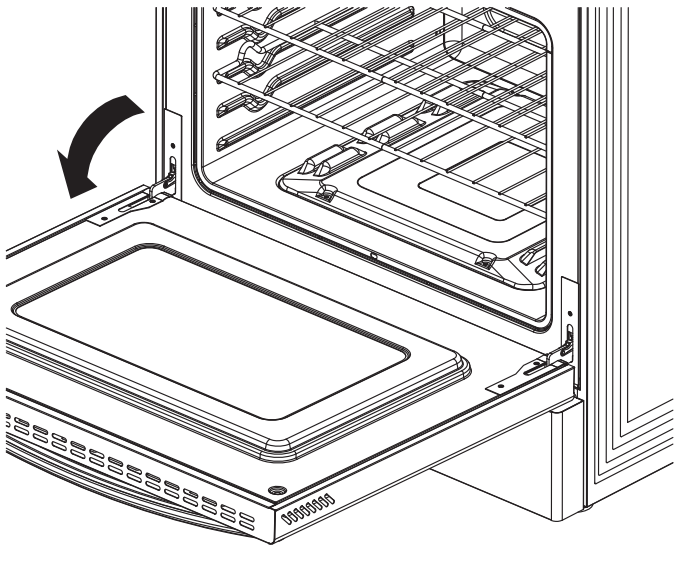


2 Insert the hinge tongues into the slots making sure that the notches on both sides drop into place.

3 Open the door fully.



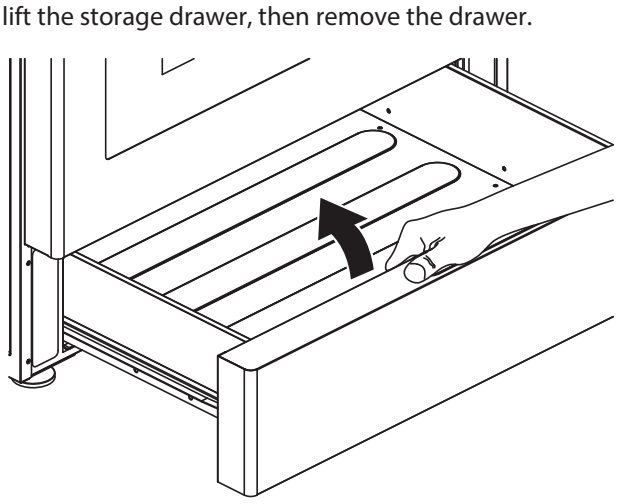
4 Fully close the levers on the left and right hinges, then close the door.



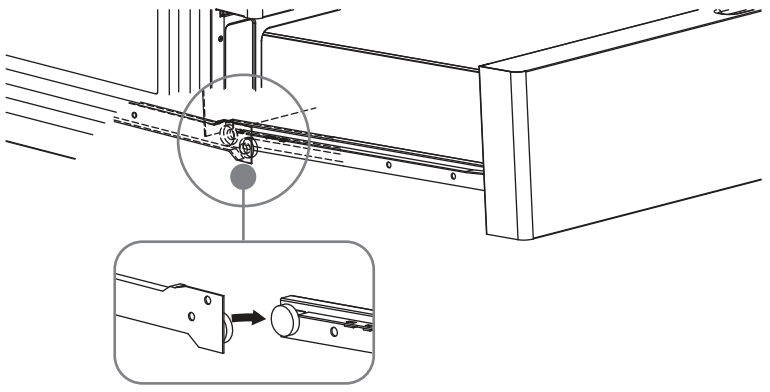
Removing and replacing the storage drawer

The storage drawer is a good place to store cookware and bakeware. Do not store plastics or flammable material in the drawer. Clean the storage drawer with a damp cloth or sponge. Never use harsh abrasives or scouring pads.

1 Open storage drawer fully, lift the storage drawer, then remove the drawer.



2 To replace the drawer, make sure that the white wheel on the drawer aligns with the rails well, then slide the drawer back into your range.



Troubleshooting

Cooktop

If the solutions in this section do not solve a problem, contact a qualiÿed service technician

PROBLEM	PROBABLE CAUSE	POSSIBLE SOLUTION
I smell gas	There is a gas leak.	Clear the room, building, or area of all occupants. Immediately call your gas supplier from outside the building. Do not call from your phone. Your range is electrical and could cause a spark that could ignite the gas. Follow the gas supplier's instructions. If you cannot reach your gas supplier, call the Fire Department.
My range is not level	The kitchen cabinets may not be level and may make your range appear to be not level.	Make sure that the cabinets are square and provide su˝cie nt room for installation.
	Your range has been installed incorrectly. One or more of the leveling legs may be damaged or uneven.	Make sure that the ˜oo r is level, strong, and stable. If the ˜oor sags or slopes, contact a carpenter. Check and level the range.
None of burners light	The power cord is not plugged into the electrical outlet.	Make sure that the power plug is plugged into a live, correctly grounded outlet.
	A fuse in your home may be blown or the circuit breaker tripped.	Replace the fuse or reset the circuit breaker.
	The gas supply is not correctly connected or turned on.	See Connecting to gas
One of the surface burners doesn't light	The control knob isn't set correctly.	Push in the control knob and turn it to the LITE position.
	The burner caps are not in place or the burner base is misaligned.	Clean the electrodes. Put the burner cap on the burner head. Align the burner base.
Surface burner clicks during operation.	The control knob has been left in the LITE position.	After the burner lights, turn the control knob to a desired setting. If the burner still clicks, contact a qualiÿed service technician.
The burners don't burn evenly.	Surface burners are dirty.	Clean the burners.
	Surface burner components and caps are not assembled correctly and level.	Cleaning surface burner grates and assemblies
Very large or yellow surface burner flames	Wrong orifice is assembled.	Contact your installer to check the burner orifice size or LP gas conversion.

Oven

If the solutions in this section do not solve a problem, contact a qualiÿed service technician

PROBLEM	PROBABLE CAUSE	POSSIBLE SOLUTION
Very large or yellow oven burner ˜ame s	The oven burner air adjustment shutters need to be adjusted.	Call for a qualiÿed service technician.
	Gas supply is not correctly connected or turned on.	See Connecting to gas
Food does not bake or roast correctly in the oven	Wrong cooking mode is selected.	See Using the oven
	The oven racks have not been positioned correctly for the foods being cooked.	See Positioning the oven racks
	Incorrect cookware or cookware or incorrect size being used.	See Using the correct cookware
	Oven thermostat needs adjustment.	See Adjusting the thermostat
	There is aluminum foil on racks and/or oven bottom.	Remove the foil.
	Clock or timers not set correctly.	See: • Setting the clock • Programming the cook time • Programming a delayed start time
Food doesn't broil correctly in the oven	Oven controls not set correctly.	See Broiling
	Oven door was not closed during broiling.	Keep the oven door closed when broiling.
Oven temperature is too hot or cold	Oven thermostat needs adjustment.	See Adjusting the thermostat
Oven light won't turn on.	The bulb is burned out.	Call for a qualiÿed service technician.
Oven smokes excessively during broiling	Meat or food not correctly prepared before broiling.	Cut away excess fat or fatty edges that may curl.
	Controls are not being set correctly.	See Broiling
	Greasy buildup on oven surfaces.	Regular cleaning is necessary when broiling frequently.
	The food may be too close to the broiler burner.	Move the broiler dish to a lower rack.
I hear a crackling or popping noise	This is normal.	This is the sound of the metal heating and cooling during any cooking or cleaning function.
Steam or smoke coming from under the control panel.	This is normal.	The oven vent is located below the control panel. More steam is visible when using the fan functions or when baking or roasting multiple items at the same time.
I smell a strong odor.	This is normal.	The insulation around the inside of the oven emits an odor the ÿrst few times you use the oven.

Error codes

Error Code	POSSIBLE CAUSE	SOLUTION
F1E1	Communication failure	1. Enter standby state after fault recovery; 2. Make a judgment after 20 consecutive communication abnormalities.
F3E1	Cavity sensor open/short circuit	1.A short-circuit fault can only be determined if the box sensor is detected to be short-circuited for 5 consecutive seconds under normal conditions. If the box sensor is detected to be normal for 5 consecutive seconds under a short-circuited state, the sensor can be judged to be back to normal. 2.After the machine has been running for 5 minutes, it can be judged as an open-circuit fault only if the cabinet sensor is open-circuited for 5 consecutive seconds. If the cabinet sensor is normal for 5 consecutive seconds with the cabinet sensor open-circuited, the sensor can be judged to be back to normal. 3.After a fault occurs, the machine needs to stop heating, exit the current state, enter the fault state and display the fault code; 4.If the fault is eliminated, you need to press the cancel button to return to the standby state and clear the fault code. If you press the cancel button in the fault state, the machine returns to the standby mode and clears the fault code. When re-testing determines that there is a fault, proceed to step 2.

Error Code	POSSIBLE CAUSE	SOLUTION
F3E3	Cavity high temperature protection	1. In working mode, if the temperature exceeds 310℃ for 10 consecutive seconds, the oven temperature is deemed to be overheated; 2. After a fault occurs, the machine needs to stop heating, exit the current state and enter the fault state and display the fault code; 3. If the fault is eliminated, you need to press the cancel button to return to the standby state and clear the fault code. If you press the cancel button in the fault state, the machine will return to the standby mode and clear the fault code.
F3E2	Oven heating failure	1. 25℃≤cavity temperature≤set temperature-30℃; 2. Set temperature ≥85℃; 3. Temperature rise rate ≤ 3℃ within 7 minutes; 4. Only judge during the heating stage (judge when starting, and only judge once. During the judgment process, if there is a door opening, malfunction, etc. to stop the heating operation, the judgment will be suspended); 5. No judgment is made for special menus (such as fermentation, heat preservation, no requirement for the heating stage time...)

If you have checked the information above and you still need help with your appliance, call our Customer Service facility at **800-932-4267** (Ext. **513**) between 9:00 AM and 5:00 PM ET or visit our website summitappliance.com/support at any time. We will do our best to answer your questions.

To order replacement parts, visit our website: **summitapplianceparts.com**

Notes

Notes

LIMITED WARRANTY

ONE-YEAR LIMITED WARRANTY

Warranty coverage is available within the 48 contiguous United States, along with select areas of Alaska, Hawaii, and Canada. For locations not covered, consumers can either contact a local provider or coordinate with Felix Storch, Inc. to find nearby service options, which may qualify for partial reimbursement.

The warranty for this appliance is valid for one year from the date of purchase, provided the appliance is operated and maintained according to the instructions included with the product. The warrantor will cover the cost of factory-specified parts and repair labor needed to correct defects in materials or workmanship. Service must be performed by a designated service company.

All parts, except the compressor, are warranted for one year against manufacturing defects. Plastic parts, shelves, and cabinets are produced to commercially acceptable standards but are not covered for damages incurred during handling or for 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 48 contiguous United States, along with select areas of Alaska, Hawaii, and Canada.
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.

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

Felix Storch, Inc.
ISO 9001:2015 registered company
770 Garrison Avenue
Bronx, NY 10474
www.summitappliance.com