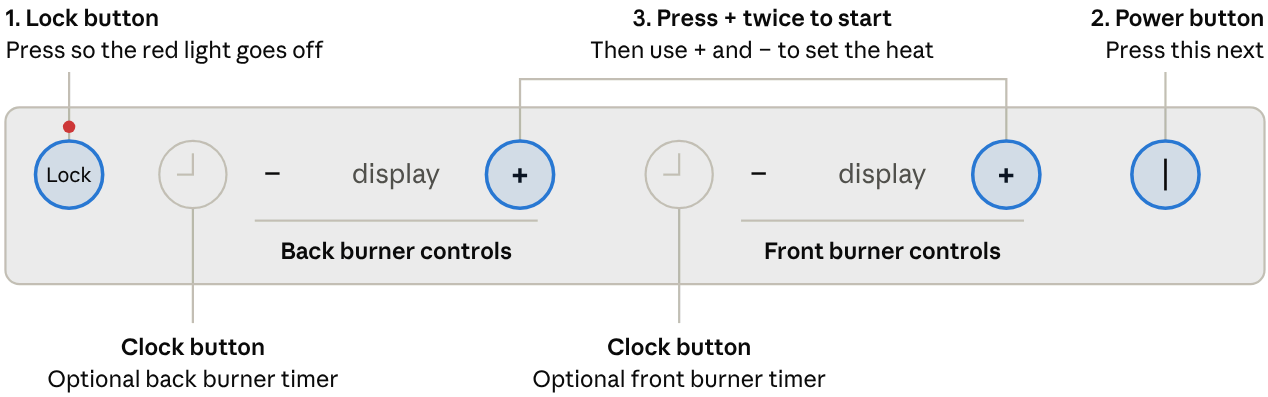
How to Use the Induction Cooktop

Summit induction cooktop. The red light means the buttons are locked, so unlock it first.

> **The rule that matters most:** Use induction pans only. The glass stays hot after cooking, even though it may not look hot.

Start cooking

Unlock, press Power, then press + twice



Cooktop controls at the front edge of the glass

1. **Put your pan on a burner.** Center it inside the circle.
2. **Unlock.** Press the **Lock button** until the red light goes off.
3. **Turn on the cooktop.** Press the **Power button** at the far right. Choose a burner within 30 seconds, or the cooktop goes back to standby.
4. **Start the burner.** Press **+** for that burner. The display blinks 0. Press **+** again and it starts at level 4.
5. **Set the heat.** Press **+** or **−**.

The large circle at the back uses the left controls. **The smaller circle at the front** uses the right controls.

Choosing the heat

Level	Good for
1–2	Keeping food warm, melting butter
3–4	Simmering soups and sauces
5–6	Eggs, sautéing, frying
7–8 (back burner only)	Boiling water, searing

The front burner goes up to level 6, and the back burner goes up to 8. **Using both at once?** Their levels can add up to 8 in total. If you raise one burner, the other lowers on its own.

When you are done

1. Press **–** until the display reads 0.
2. Press the **Power button**.
3. **Do not touch the glass while the display shows H.** H means the surface is still hot.

The fan may keep running for about a minute. This is normal. Please do not unplug the cooktop while the fan is running.

Optional timer

While a burner is on, press its **clock button**. Press **+** or **–** to set 1 to 99 minutes, then press the clock button again. The burner beeps and turns off when the time is up.

To cancel it: Press the clock button, then press **–** until the display reads 00.

Which pans work

Use a flat-bottom pan at least 5 inches across. Cast iron, enameled iron and magnetic stainless steel work.

These will not work: Aluminum, copper, glass, ceramic and non-magnetic stainless steel.

Not sure? Hold a magnet to the bottom of the pan. If it sticks, the pan will work.

Stay safe

- **Stay in the kitchen while the cooktop is on.** Hot oil can catch fire.
- **Never heat an empty pan,** and do not let a pot boil dry.
- **Keep paper, towels, foil and plastic off the cooktop.** Keep cords away from it too.
- **Do not leave spoons, knives, forks or lids on the glass.** They can heat up quickly and burn you.
- **Do not use the cooktop as a counter.** Salt, sugar and sand can scratch the glass.
- **Turn pot handles inward,** away from the other burner and the counter edge.
- **Use dry potholders.** Damp ones can cause steam burns.
- **Dry the bottom of the pan** before you start.
- **Open cans and sealed containers** before heating. Never heat a sealed can.
- **Keep loose sleeves away from hot pans.** Children should only be near the cooktop with close supervision.
- **Keep credit cards and electronics away from the cooktop.** Its magnetic field can affect them.
- **If the glass cracks,** turn the cooktop off, stop using it and contact your host.

If something goes wrong

Problem	Try this
Buttons do nothing, or the red light is on	Press the **Lock button**. The cooktop locks itself if no button is pressed for 5 minutes, even while cooking.
It will not heat	Use an induction pan, and center it inside the circle.
The other burner lowered by itself	This is normal when both burners are on.
It shut off while cooking	Clear any spills or objects from the buttons, and check that the vents are clear. It also turns off after 2 hours on, and may shut off at high heat to protect itself.
E and a number, or EE, on the display	Turn it off and check the pan. If the code comes back, stop and contact your host.

Cleaning up

- Wait until the **H** is gone and the glass is cool.
- Wipe with a damp cloth and a little non-abrasive cleaner, then dry it.
- **Do not use** scouring pads, scrub sponges, bleach or ammonia cleaners.
- Lift pans instead of sliding them, so they do not mark the glass.