



ELECTRIC COOKTOP

Use & Care Guide

For questions about features, operation/performance, parts, accessories or service, call: **1-800-422-1230** or visit our website at www.kitchenaid.com

In Canada, call **1-800-807-6777** or visit our website at www.KitchenAid.ca

TABLE DE CUISSON ÉLECTRIQUE

Guide d'utilisation et d'entretien

Au Canada, pour assistance, installation ou service, composer le **1-800-807-6777** ou visiter notre site Web au www.KitchenAid.ca

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NOTE: This manual covers different models. Refer to the Table of Contents for information regarding your cooktop model.

REMARQUE : Ce manuel couvre différents modèles. Consulter la Table des matières pour des renseignements concernant le modèle de votre table de cuisson.

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COOKTOP SAFETY

Your safety and the safety of others are very important.

We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages.



This is the safety alert symbol.

This symbol alerts you to potential hazards that can kill or hurt you and others.

All safety messages will follow the safety alert symbol and either the word “DANGER” or “WARNING.”

These words mean:

⚠ DANGER

You can be killed or seriously injured if you don't immediately follow instructions.

⚠ WARNING

You can be killed or seriously injured if you don't follow instructions.

All safety messages will tell you what the potential hazard is, tell you how to reduce the chance of injury, and tell you what can happen if the instructions are not followed.

IMPORTANT SAFETY INSTRUCTIONS

WARNING: To reduce the risk of fire, electrical shock, injury to persons, or damage when using the cooktop, follow basic precautions, including the following:

- **CAUTION:** Do not store items of interest to children in cabinets above a cooktop – Children climbing on the cooktop to reach items could be seriously injured.
- **Proper Installation** – Be sure your cooktop is properly installed and grounded by a qualified technician.
- **Never Use Your Cooktop for Warming or Heating the Room.**
- **Do Not Leave Children Alone** – Children should not be left alone or unattended in area where cooktop is in use. They should never be allowed to sit or stand on any part of the cooktop.
- **Wear Proper Apparel** – Loose-fitting or hanging garments should never be worn while using the cooktop.
- **User Servicing** – Do not repair or replace any part of the cooktop unless specifically recommended in the manual. All other servicing should be referred to a qualified technician.
- **Storage on Cooktop** – Flammable materials should not be stored near surface units.
- **Do Not Use Water on Grease Fires** – Smother fire or flame or use dry chemical or foam-type extinguisher.
- **Use Only Dry Potholders** – Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or other bulky cloth.
- **DO NOT TOUCH SURFACE UNITS OR AREAS NEAR UNITS** – Surface units may be hot even though they are dark in color. Areas near surface units may become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact surface units or areas near units until they have had sufficient time to cool. Among those areas are the cooktop and surfaces facing the cooktop.
- **Use Proper Pan Size** – This cooktop is equipped with one or more surface units of different size. Select utensils having flat bottoms large enough to cover the surface unit heating element. The use of undersized utensils will expose a portion of the heating element to direct contact and may result in ignition of clothing. Proper relationship of utensil to burner will also improve efficiency.

- **Never Leave Surface Units Unattended at High Heat Settings** – Boilover causes smoking and greasy spillovers that may ignite.
- **Glazed Cooking Utensils** – Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for cooktop service without breaking due to the sudden change in temperature.
- **Utensil Handles Should Be Turned Inward and Not Extend Over Adjacent Surface Units** – To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the handle of a utensil should be positioned so that it is turned inward, and does not extend over adjacent surface units.
- **Do Not Cook on Broken Cooktop** – If cooktop should break, cleaning solutions and spillovers may penetrate the broken cooktop and create a risk of electric shock. Contact a qualified technician immediately.
- **Clean Cooktop With Caution** – If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burn. Some cleaners can produce noxious fumes if applied to a hot surface.

For units with ventilating hood –

- **Clean Ventilating Hoods Frequently** – Grease should not be allowed to accumulate on hood or filter.
- **When flaming foods under the hood, turn the fan on.**

For units with coil elements –

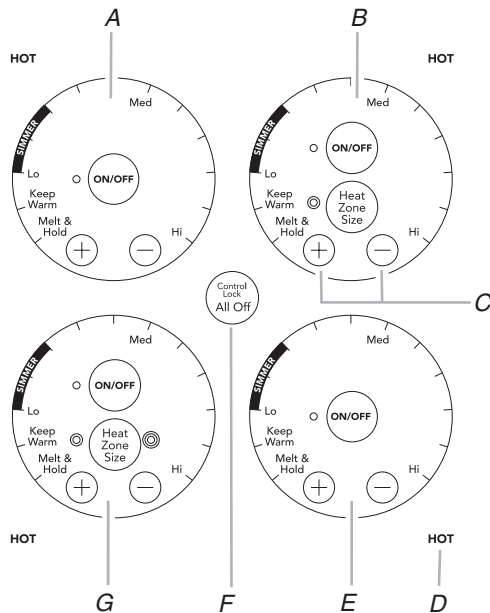
- **Make Sure Reflector Pans or Drip Bowls Are in Place** – Absence of these pans or bowls during cooking may subject wiring or components underneath to damage.
- **Protective Liners** – Do not use aluminum foil to line surface unit drip bowls, except as suggested in the manual. Improper installation of these liners may result in a risk of electric shock, or fire.
- **Do Not Soak Removable Heating Elements** - Heating elements should never be immersed in water.

SAVE THESE INSTRUCTIONS

PARTS AND FEATURES - TOUCH-ACTIVATED ELECTRONIC CONTROLS

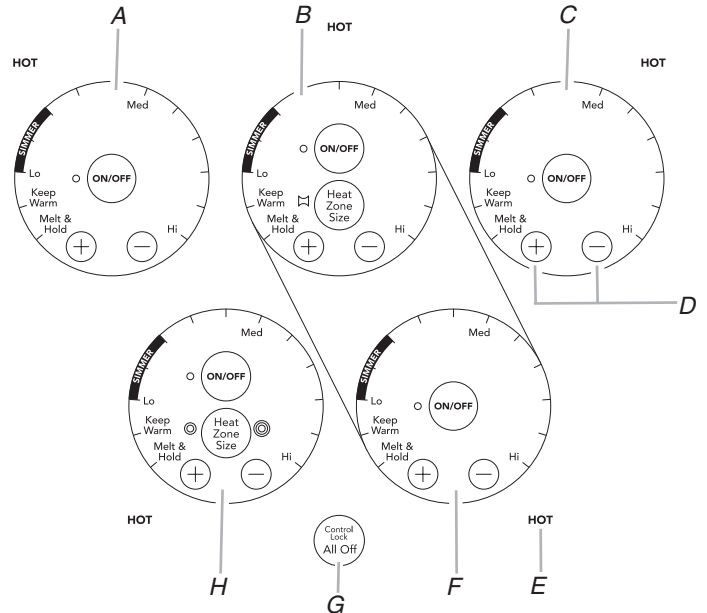
Control Panels

30" (76.2 cm) Touch-Activated Electronic Controls



- A. Left rear control (simmer; keep warm function; melt and hold function)
- B. Right rear control (simmer; keep warm function; melt and hold function; dual circuit element)
- C. Increase/decrease temperature control
- D. Hot surface indicator light
- E. Right front control (simmer; keep warm function; melt and hold function)
- F. Control Lock/All Off
- G. Left front control (simmer; keep warm function; melt and hold function; triple-circuit element)

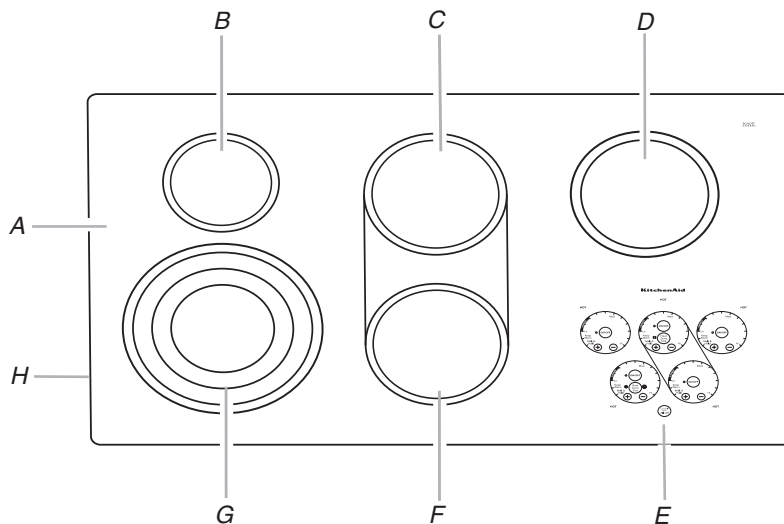
36" (91.4 cm) Touch-Activated Electronic Controls



- A. Left rear control (simmer; keep warm function; melt and hold function)
- B. Center rear control (simmer; keep warm function; melt and hold function; dual circuit element "bridge")
- C. Right rear control (simmer; keep warm function; melt and hold function)
- D. Increase/decrease temperature control
- E. Hot surface indicator lights
- F. Right front control (simmer; keep warm function; melt and hold function)
- G. Control Lock/All Off
- H. Left front control (simmer; keep warm function; melt and hold function; triple-circuit element)

Cooktops

36" (91.4 cm) Touch-Activated Electronic Control model shown



- A. Ceramic glass cooktop (stainless steel or painted metal trim on some models)
- B. Left rear surface cooking area
- C. Center rear surface cooking area (with dual-circuit element "bridge")
- D. Right rear surface cooking area
- E. Control panel
- F. Right front surface cooking area
- G. Left front surface cooking area (with triple-circuit element)
- H. Model and serial number plate (located underneath cooktop on metal cabinet)

COOKTOP CONTROLS - TOUCH-ACTIVATED ELECTRONIC CONTROLS

⚠ WARNING



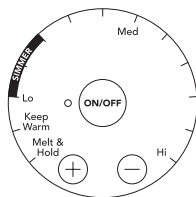
Fire Hazard

Turn off all controls when done cooking.
Failure to do so can result in death or fire.

The touch-activated electronic controls offer a variety of heat settings for optimal cooking results. When melting foods such as chocolate or butter, or when proofing bread, the surface cooking area can be set to MELT & HOLD for minimal element operation.

For maximum element operation, all cooktop touch-activated electronic controls can be set to HI when bringing liquids to a fast and rapid boil. Touch the “minus” (-) keypad to immediately reach the HI setting.

NOTE: Where 240V installation is not available, this cooktop will automatically adjust to 208V operation.



To Use:

1. Touch ON/OFF.
2. Touch the “plus” (+) or “minus” (-) keypads to increase or decrease power.
3. To choose a power level between HI and MELT & HOLD, touch and hold either the “+” or “-” keypad until the desired level has been reached.
4. When finished cooking, touch ON/OFF to turn off surface cooking area(s) individually, or touch ALL OFF to turn off all elements at the same time.

Use the following chart as a guide when setting heat levels.

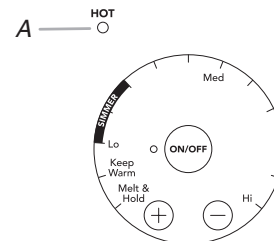
SETTING	RECOMMENDED USE
Hi	<ul style="list-style-type: none"> ■ Start food cooking. ■ Bring liquid to a boil.
Medium High Between Med & Hi	<ul style="list-style-type: none"> ■ Hold a rapid boil. ■ Quickly brown or sear food.
Med Medium	<ul style="list-style-type: none"> ■ Maintain a slow boil. ■ Fry or sauté foods.
Medium Low Between Med & Lo	<ul style="list-style-type: none"> ■ Cook soups, sauces and gravies. ■ Stew or steam food.

SETTING	RECOMMENDED USE
Lo SIMMER	<ul style="list-style-type: none"> ■ Provide lowest simmer/heat setting. ■ Simmer (range of simmer temperatures).
Keep Warm	<ul style="list-style-type: none"> ■ Keep cooked foods warm.
Melt & Hold	<ul style="list-style-type: none"> ■ Melt chocolate or butter.
Dual/Triple Elements	<ul style="list-style-type: none"> ■ Home canning. ■ Large-diameter cookware. ■ Large quantities of food.

REMEMBER: When cooktop is in use, the entire cooktop area may become hot.

Hot Surface Indicator Lights

The Hot Surface Indicator Lights are located next to each of the cooktop controls. The Hot Surface Indicator Lights will glow as long as any surface cooking area is too hot to touch, even after the surface cooking area(s) is turned off.

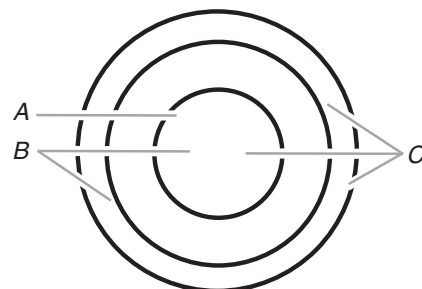


A. Hot surface indicator light

If the cooktop is on when a power failure occurs, the Hot Surface Indicator Lights will remain on up to 45 minutes after the power is restored to the cooktop.

Dual/Triple Element

The dual and triple elements offer flexibility depending on the size of the cookware. Single size can be used in the same way as a regular element. The dual and triple sizes combine single, dual and outer element and are recommended for larger cookware, large quantities of food, and home canning.



A. Single size
B. Dual size
C. Triple size

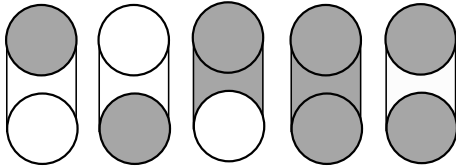
To Use:

1. Touch ON/OFF.
2. Touch HEAT ZONE SIZE to select desired zone diameter.
3. Choose a power level between HI and MELT & HOLD. Touch the "plus" (+) or "minus" (-) keypad to increase or decrease power.
4. When finished cooking, touch ON/OFF to turn off surface cooking area(s) individually, or touch ALL OFF to turn off all elements at the same time.

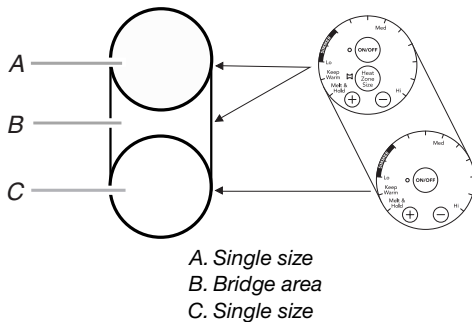
Bridge Element

(on 36" [91.4 cm] models)

The bridge element allows maximum flexibility in the center cooking area.



Use the bridge area to create an oblong heated area to cook with large cookware.



A. Single size
B. Bridge area
C. Single size

To use SINGLE (A) or SINGLE and BRIDGE (A + B):

1. Touch ON/OFF (center rear control).
2. Touch HEAT ZONE SIZE once for SINGLE and BRIDGE (A+B) or twice for SINGLE (A).
3. Choose a power level between HI and MELT & HOLD. Touch the "plus" (+) or "minus" (-) keypads to increase or decrease power.
4. When finished cooking, touch ON/OFF to turn off surface cooking area(s) individually, or touch ALL OFF to turn off all elements at the same time.

To use SINGLE (C):

1. Touch ON/OFF (right front control).
2. Choose a power level between HI and MELT & HOLD. Touch the "+" or "-" keypads to increase or decrease power.
3. When finished cooking, touch ON/OFF to turn off surface cooking area, or touch ALL OFF to turn off all elements at the same time.

To use both Single elements and Bridge (A+B+C):

1. Turn on Single and Bridge (A+B).
2. Turn on Single (C).
3. When finished cooking, touch ON/OFF to turn off surface cooking area(s) individually, or touch ALL OFF to turn off all elements at the same time.

Control Lock/All Off

The Control Lock/All Off cooktop touch controls turn off all surface cooking areas that are in use at the same time.

The Control Lock cooktop control prevents unintended use of the surface cooking areas. When the cooktop is locked out, the surface cooking areas cannot be turned on by the cooktop touch controls.

To Lock Cooktop: Touch and hold the CONTROL LOCK/ALL OFF keypad for 5 seconds. After 5 seconds, CONTROL LOCK will glow red, indicating that the cooktop controls are in the lockout position.

To Unlock Cooktop: Touch and hold the CONTROL LOCK/ALL OFF keypad for 5 seconds.

Melt & Hold Function

The Melt & Hold function is available on all the surface cooking elements, and is ideal for melting chocolate or butter.

To Use:

1. Touch ON/OFF.
2. Touch the "plus" (+) keypad once for MELT & HOLD.
3. When finished cooking, touch ON/OFF to turn off surface cooking area.

Keep Warm Function

⚠ WARNING

Food Poisoning Hazard

Do not let food sit for more than one hour before or after cooking.

Doing so can result in food poisoning or sickness.

The Keep Warm function can be used to keep cooked foods warm, and may be used whether or not the other surface cooking zones are in use. One hour is the recommended maximum time to maintain food quality.

It is not recommended for heating cold foods. When the Keep Warm function is in use, it will not glow red like the cooking zones, but the indicator light will glow on the control panel.

Use only cookware and dishes recommended for oven and cooktop use, and those that have flat bottoms to make direct contact with the cooktop surface. Use pot holders or oven mitts to remove cookware.

Cover all foods with a lid or aluminum foil. Do not use plastic wrap to cover food, as it may melt onto the cooktop surface. When warming baked goods, allow a small opening in the cover for moisture to escape.

Food quality may deteriorate if food is kept on the Keep Warm function for an extended period of time. For best results, keep food warm for no longer than 30 to 45 minutes.

On models with touch-activated controls, the Keep Warm element is available on all surface cooking areas, and can be used as either an element for warming foods, or for normal element operation.

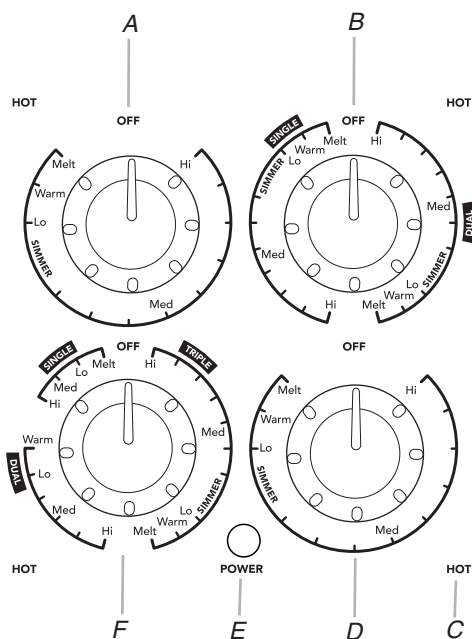
To Use:

1. Touch ON/OFF.
2. Touch the "plus" (+) keypad twice for KEEP WARM.
3. When finished cooking, touch ON/OFF to turn off surface cooking area.

PARTS AND FEATURES - CUSTOM CONTROLS

Control Panels

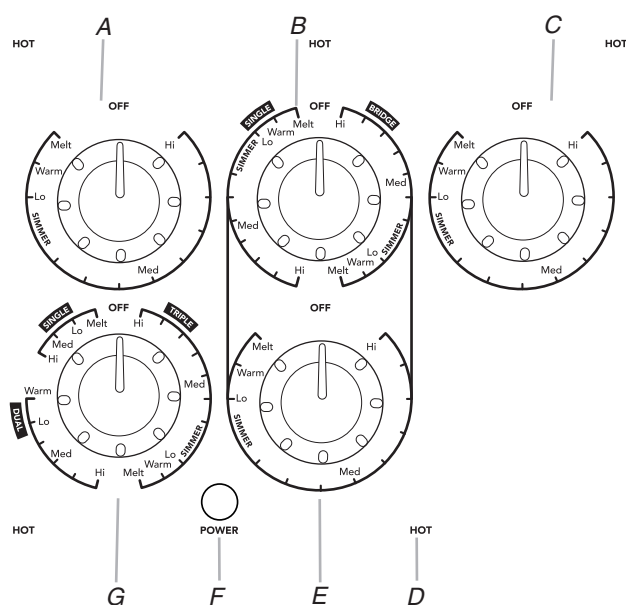
30" (76.2 cm) Custom Controls



- A. Left rear control (simmer; keep warm function; melt function)
- B. Right rear control (simmer; keep warm function; melt function; dual-circuit element)
- C. Hot surface indicator light

- D. Right front control (simmer; keep warm function; melt function)
- E. Power on light
- F. Left front control (simmer; keep warm function; melt function; triple-circuit element)

36" (91.4 cm) Custom Controls

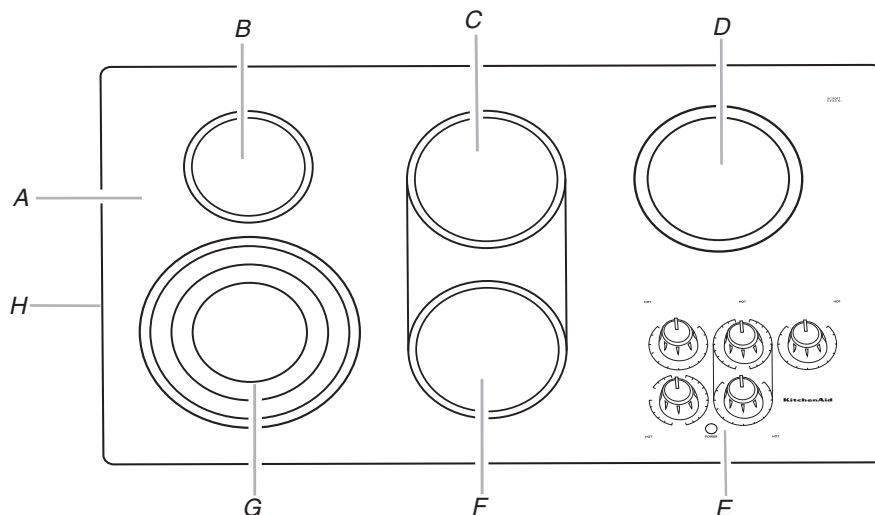


- A. Left rear control (simmer; keep warm function; melt function)
- B. Center rear control (simmer; keep warm function; melt function; dual circuit element "bridge")
- C. Right rear control (simmer; keep warm function; melt function)

- D. Hot surface indicator lights
- E. Right front control (simmer; keep warm function; melt function)
- F. Power on light
- G. Left front control (simmer; keep warm function; melt function; triple-circuit element)

Cooktops

36" (91.4 cm) Custom Control model shown



- A. Ceramic glass cooktop (stainless steel models have metal trim)
- B. Left rear surface cooking area
- C. Center rear surface cooking area (with dual-circuit element "bridge")

- D. Right rear surface cooking area
- E. Control panel
- F. Right front surface cooking area

- G. Left front surface cooking area (with triple-circuit element)
- H. Model and serial number plate (located underneath cooktop on metal cabinet)

COOKTOP CONTROLS - CUSTOM CONTROLS

⚠ WARNING



Fire Hazard

Turn off all controls when done cooking.

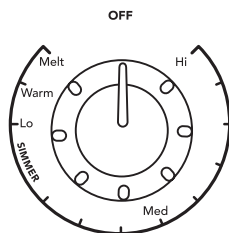
Failure to do so can result in death or fire.

The Custom Control system offers a variety of heat settings for optimal cooking results. When melting foods such as chocolate or butter, or when proofing bread, the surface cooking area can be set to MELT for minimal element operation.

To keep cooked foods warm or to heat serving dishes, the surface cooking area can be set to WARM.

For maximum element operation, all Custom Controls can be set to HI when bringing liquids to a fast and rapid boil.

NOTE: Where 240V installation is not available, this cooktop will automatically adjust to 208V operation.



To Use:

1. The cooktop control can be set to anywhere between HI and MELT.
2. Push in and turn to desired setting.

Use the following chart as a guide when setting heat levels.

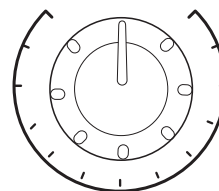
SETTING	RECOMMENDED USE
Hi	■ Bring liquid to a boil.
Medium High Between Med & Hi	■ Hold a rapid boil. ■ Quickly brown or sear food.
Med Medium	■ Maintain a slow boil. ■ Fry or sauté foods. ■ Cook soups, sauces and gravies.
Medium Low Between Med & Lo	■ Stew or steam food.
Lo SIMMER	■ Simmer (range of simmer temperatures).
Warm	■ Keep cooked foods warm.
Melt	■ Melt chocolate or butter.
Dual/Triple Elements	■ Home canning. ■ Large-diameter cookware. ■ Large quantities of food.

REMEMBER: When cooktop is in use, the entire cooktop area may become hot.

Hot Surface Indicator Lights

The Hot Surface Indicator Lights are located next to each of the cooktop control knobs. The Hot Surface Indicator Lights will glow as long as any surface cooking area is too hot to touch, even after the surface cooking area(s) is turned off.

A — (HOT)



A. Hot surface indicator light

If the cooktop is on when a power failure occurs, the Hot Surface Indicator Lights will remain on after the power is restored to the cooktop. They will remain on until the cooktop has cooled completely.

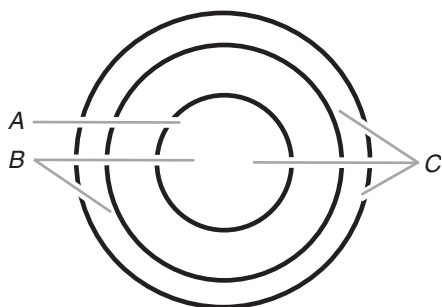
Power Light

Each cooktop has a Power On light. The light will glow when any burner is on.



Dual/Triple Element

The dual and triple elements offer flexibility depending on the size of the cookware. Single size can be used in the same way as a regular element. The dual and triple sizes combine single, dual and outer element and are recommended for larger cookware, large quantities of food, and home canning.



A. Single size
B. Dual size
C. Triple size

To Use SINGLE:

1. Push in and turn knob from the OFF position to the SINGLE zone anywhere between MELT and HI.
2. Turn knob to OFF when finished.

To Use DUAL:

1. Push in and turn knob from the OFF position to the DUAL zone anywhere between WARM and HI.
2. Turn knob to OFF when finished.

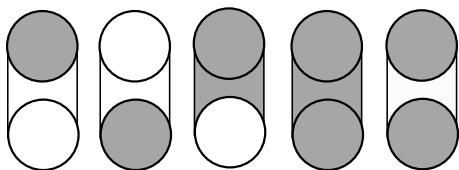
To Use TRIPLE:

1. Push in and turn knob from the OFF position to the TRIPLE zone anywhere between MELT and HI.
2. Turn knob to OFF when finished.

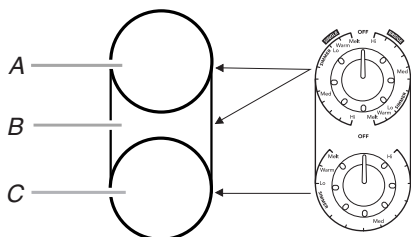
Bridge Element

(on 36" [91.4 cm] models)

The bridge element allows maximum flexibility in the center cooking area.



Use the bridge area to create an oblong heated area to cook with large cookware.



A. Single size
B. Bridge area
C. Single size

To use SINGLE (A):

1. Push in and turn center rear knob from OFF position to the SINGLE zone anywhere between MELT and HI.
2. Turn knob to OFF when finished.

To use SINGLE and BRIDGE area (A + B):

1. Push in and turn center rear knob from OFF position to the BRIDGE zone anywhere between MELT and HI.
2. Turn knob to OFF when finished.

To use SINGLE (C):

1. Push in and turn right front knob from OFF position anywhere between MELT and HI.
2. Turn knob to OFF when finished.

To use both Single elements and Bridge (A+B+C):

1. Turn on Single and Bridge (A+B).
2. Turn on Single (C).
3. Turn knob to OFF when finished.

Warm Function

! WARNING

Food Poisoning Hazard

Do not let food sit for more than one hour before or after cooking.

Doing so can result in food poisoning or sickness.

The Warm function can be used to keep cooked foods warm, and may be used whether or not the other surface cooking zones are in use. One hour is the recommended maximum time to maintain food quality.

It is not recommended for heating cold foods.

Use only cookware and dishes recommended for oven and cooktop use, and that have flat bottoms to make direct contact with the cooktop surface. Use pot holders or oven mitts to remove cookware.

Cover all foods with a lid or aluminum foil. Do not use plastic wrap to cover food, as it may melt onto the cooktop surface. When warming baked goods, allow a small opening in the cover for moisture to escape.

Food quality may deteriorate if food is kept on the Warm function for an extended period of time. For best results, keep food warm for no longer than 30 to 45 minutes.

The Warm element is available on all surface cooking areas, and can be used as either an element for warming foods, or for normal element operation.

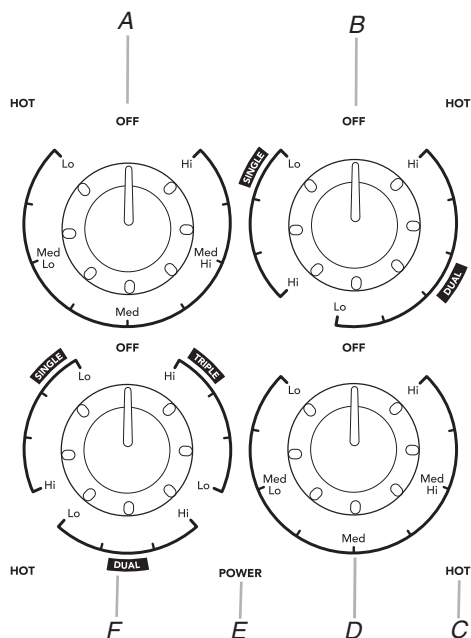
To Use:

1. Rotate knob to WARM position.
2. When finished cooking, turn knob to OFF position.

PARTS AND FEATURES - TRADITIONAL KNOB CONTROLS

Control Panels

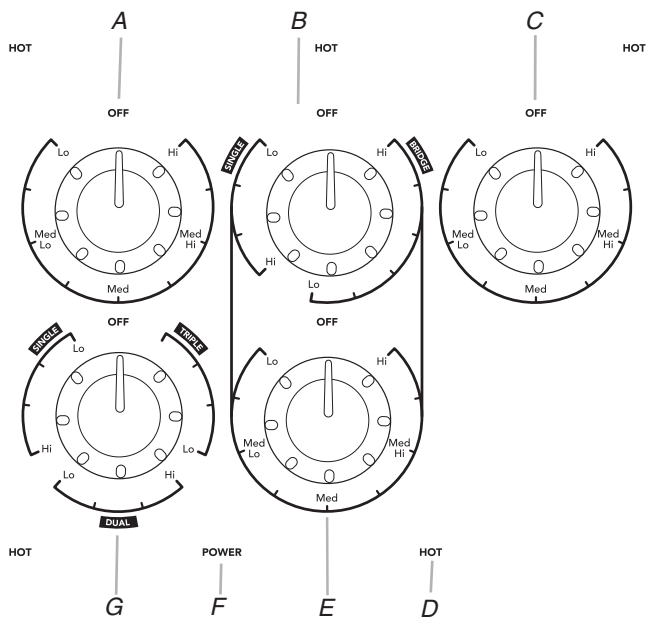
30" (76.2 cm) Traditional Knob Controls



- A. Left rear control knob
- B. Right rear control knob (dual-circuit element)
- C. Hot surface indicator light

- D. Right front control knob
- E. Power on light
- F. Left front control knob (triple-circuit element)

36" (91.4 cm) Traditional Knob Controls

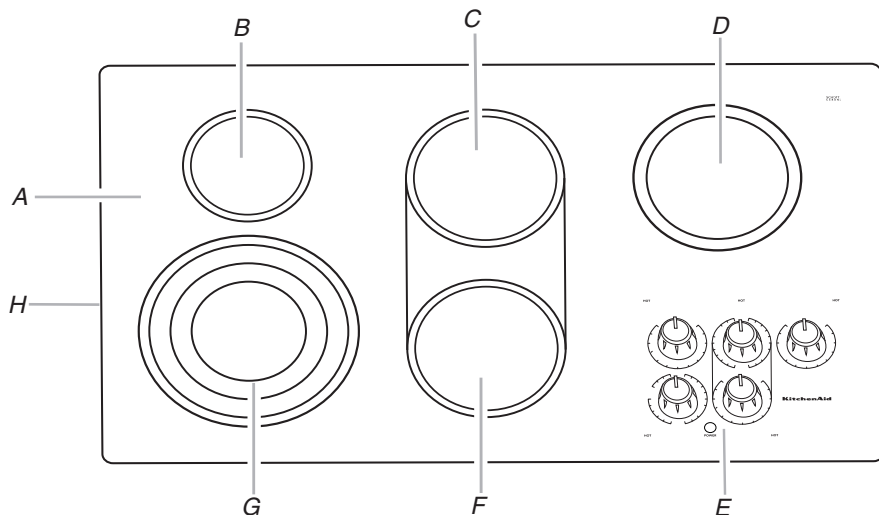


- A. Left rear control knob
- B. Center rear control knob (dual-circuit element "bridge")
- C. Right rear control knob

- D. Hot surface indicator lights
- E. Right front control knob
- F. Power on light
- G. Left front control knob (triple-circuit element)

Cooktops

36" (91.4 cm) Traditional Knob model shown



- A. Ceramic glass cooktop (stainless steel models have metal trim)
- B. Left rear surface cooking area
- C. Center rear surface cooking area (with dual-circuit element "bridge")

- D. Right rear surface cooking area
- E. Control panel
- F. Right front surface cooking area

- G. Left front surface cooking area (with triple-circuit element)
- H. Model and serial number plate (located underneath cooktop on metal cabinet)

COOKTOP CONTROLS - TRADITIONAL KNOB CONTROLS

⚠ WARNING



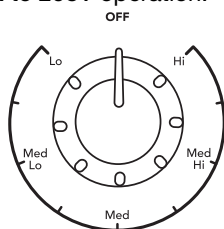
Fire Hazard

Turn off all controls when done cooking.

Failure to do so can result in death or fire.

The controls can be set to anywhere between HI and LO.

NOTE: Where 240V installation is not available, this cooktop will automatically adjust to 208V operation.



To Use:

Push in and turn knob to desired heat setting.

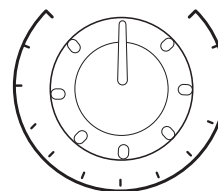
Use the following chart as a guide when setting heat levels.

SETTING	RECOMMENDED USE
Hi	<ul style="list-style-type: none"> Bring liquid to a boil.
Med Hi Medium High	<ul style="list-style-type: none"> Hold a rapid boil. Quickly brown or sear food.
Med Medium	<ul style="list-style-type: none"> Maintain a slow boil. Fry or sauté foods. Cook soups, sauces and gravies.
Med Lo Medium Low	<ul style="list-style-type: none"> Stew or steam food. Simmer
Lo	<ul style="list-style-type: none"> Keep cooked foods warm. Melt chocolate or butter.
Dual/Triple Elements	<ul style="list-style-type: none"> Home canning. Large-diameter cookware. Large quantities of food.

REMEMBER: When cooktop is in use, the entire cooktop area may become hot.

Hot Surface Indicator Lights

The Hot Surface Indicator Lights are located next to each of the cooktop controls. The Hot Surface Indicator Lights will glow as long as any surface cooking area is too hot to touch, even after the surface cooking area(s) is turned off.



A. Hot surface indicator light

If the cooktop is on when a power failure occurs, the Hot Surface Indicator Lights will remain on after the power is restored to the cooktop. They will remain on until the cooktop has cooled completely.

Power Light

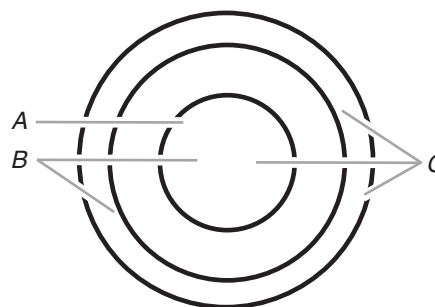
Each cooktop has a Power On light. The light will glow when any burner is on.



POWER

Dual/Triple Element

The dual and triple elements offer flexibility depending on the size of the cookware. Single size can be used in the same way as a regular element. The dual and triple sizes combine single, dual and outer element and are recommended for larger cookware, large quantities of food, and home canning.



A. Single size
B. Dual size
C. Triple size

To Use SINGLE:

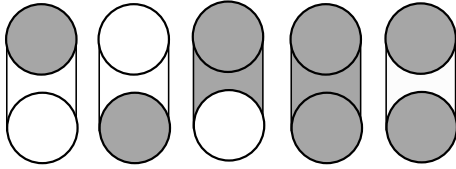
1. Push in and turn knob from the OFF position to the SINGLE zone anywhere between LO and HI.
2. Turn knob to OFF when finished.

To Use DUAL and TRIPLE:

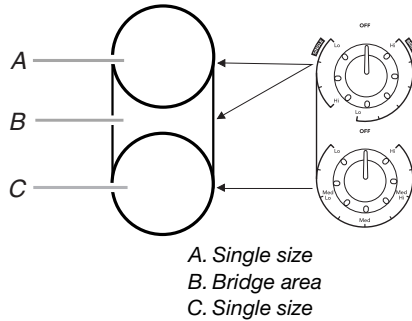
1. Push in and turn knob from the OFF position to the DUAL or TRIPLE zone anywhere between LO and HI.
2. Turn knob to OFF when finished.

Bridge Element (on 36" [91.4 cm] models)

The bridge element allows maximum flexibility in the center cooking area.



Use the bridge area to create an oblong heated area to cook with large cookware.



To use **SINGLE** and **BRIDGE** area (A + B):

1. Push in and turn center rear knob from OFF position to the BRIDGE zone anywhere between LO and HI.
2. Turn knob to OFF when finished.

To use **SINGLE (A)**:

1. Push in and turn center rear knob from OFF position to the SINGLE zone anywhere between LO and HI.
2. Turn knob to OFF when finished.

To use **SINGLE (C)**:

1. Push in and turn right front knob from OFF position anywhere between LO and HI.
2. Turn knob to OFF when finished.

To use both **Single elements and Bridge (A+B+C)**:

1. Turn on Single and Bridge (A+B).
2. Turn on Single (C).
3. Turn knob to OFF when finished.

COOKTOP USE

Ceramic Glass

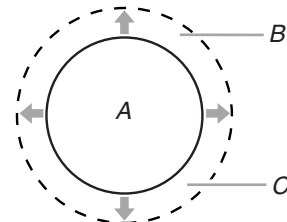
The surface cooking area will glow red when an element is on. It may cycle on and off to maintain the selected heat level.

It is normal for the surface of white or biscuit ceramic glass to appear to change color when surface cooking areas are hot. As the glass cools, it will return to its original color.

Wiping off the cooktop before and after each use will help keep it free from stains and provide the most even heating. On cooktops with white or biscuit ceramic glass, soils and stains may be more visible, and may require more cleaning and care. For more information, see "General Cleaning" section.

- Do not store jars or cans above the cooktop. Dropping a heavy or hard object onto the cooktop could crack the cooktop.
- Do not leave a hot lid on the cooktop. As the cooktop cools, air can become trapped between the lid and the cooktop, and the ceramic glass could break when the lid is removed.
- For foods containing sugar in any form, clean up all spills and soils as soon as possible. Allow the cooktop to cool down slightly. Then, while wearing oven mitts, remove the spills while the surface is still warm. If sugary spills are allowed to cool down, they can adhere to the cooktop and can cause pitting and permanent marks.
- Do not slide cookware or bakeware across the cooktop. Aluminum or copper bottoms and rough finishes on cookware or bakeware could leave scratches or marks on the cooktop.
- Do not cook popcorn in prepackaged aluminum containers on the cooktop. They could leave aluminum marks that cannot be removed completely.
- Do not allow objects that could melt, such as plastic or aluminum foil, to touch any part of the entire cooktop.
- Do not use the cooktop as a cutting board.

- Use cookware about the same size as the surface cooking area. Cookware should not extend more than ½" (1.3 cm) outside the area.



A. Surface cooking area
B. Cookware/canner
C. ½" (1.3 cm) Maximum overhang

- Use flat-bottomed cookware for best heat conduction and energy efficiency. Cookware with rounded, warped, ribbed or dented bottoms could cause uneven heating and poor cooking results.
- Determine flatness by placing the straight edge of a ruler across the bottom of the cookware. While you rotate the ruler, no space or light should be visible between it and the cookware.
- Cookware designed with slightly indented bottoms or small expansion channels can be used.
- Make sure the bottoms of pots and pans are clean and dry before using them. Residue and water can leave deposits when heated.
- Do not cook foods directly on the cooktop.

Home Canning

When canning for long periods, alternate the use of surface cooking areas, elements or surface burners between batches. This allows time for the most recently used areas to cool.

- Center the canner on the grate or largest surface cooking area or element. On electric cooktops, canners should not extend more than ½" (1.3 cm) beyond the surface cooking area or element.
 - Do not place canner on 2 surface cooking areas, elements or surface burners at the same time.
 - On ceramic glass models, use only flat-bottomed canners.
 - On coil element models, the installation of a Canning Unit Kit is recommended. If a kit is not installed, the life of the coil element will be shortened. See "Assistance or Service" for ordering instructions.
 - For more information, contact your local agricultural department. Companies that manufacture home canning products can also offer assistance.
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Cookware

IMPORTANT: Do not leave empty cookware on a hot surface cooking area, element or surface burner.

Ideal cookware should have a flat bottom, straight sides, and a well-fitting lid and the material should be of medium-to-heavy thickness.

Rough finishes may scratch the cooktop. Aluminum and copper may be used as a core or base in cookware. However, when used as a base they can leave permanent marks on the cooktop or grates.

Cookware material is a factor in how quickly and evenly heat is transferred, which affects cooking results. A nonstick finish has the same characteristics as its base material. For example, aluminum cookware with a nonstick finish will take on the properties of aluminum.

Use the following chart as a guide for cookware material characteristics.

COOKWARE	CHARACTERISTICS
Aluminum	<ul style="list-style-type: none">■ Heats quickly and evenly.■ Suitable for all types of cooking.■ Medium or heavy thickness is best for most cooking tasks.
Cast iron	<ul style="list-style-type: none">■ Heats slowly and evenly.■ Good for browning and frying.■ Maintains heat for slow cooking.
Ceramic or Ceramic glass	<ul style="list-style-type: none">■ Follow manufacturer's instructions.■ Heats slowly, but unevenly.■ Ideal results on low to medium heat settings.
Copper	<ul style="list-style-type: none">■ Heats very quickly and evenly.
Earthenware	<ul style="list-style-type: none">■ Follow manufacturer's instructions.■ Use on low heat settings.
Porcelain enamel-on-steel or cast iron	<ul style="list-style-type: none">■ See stainless steel or cast iron.
Stainless steel	<ul style="list-style-type: none">■ Heats quickly, but unevenly.■ A core or base of aluminum or copper on stainless steel provides even heating.

COOKTOP CARE

General Cleaning

IMPORTANT: Before cleaning, make sure all controls are off and the cooktop is cool. Always follow label instructions on cleaning products.

Soap, water and a soft cloth or sponge are suggested first unless otherwise noted.

STAINLESS STEEL OR PAINTED METAL TRIM (on some models)

Do not use soap-filled scouring pads, abrasive cleaners, Cooktop Polishing Creme, steel-wool pads, gritty washcloths or some paper towels. Damage may occur.

Cleaning Method:

Rub in direction of grain to avoid damaging.

- KitchenAid® Stainless Steel Cleaner & Polish (not included): See "Assistance or Service" section to order.
- Liquid detergent or all-purpose cleaner: Rinse with clean water and dry with soft, lint-free cloth.
- Vinegar for hard water spots.

COOKTOP CONTROLS

Do not use steel wool, abrasive cleansers or oven cleaner.

Do not soak knobs.

When replacing knobs, make sure knobs are in the Off position.

Do not remove seals under knobs.

Cleaning Method:

- Soap and water or dishwasher:
Pull knobs straight away from control panel to remove.
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CERAMIC GLASS

Do not use steel wool, abrasive powder cleansers, chlorine bleach, rust remover or ammonia because damage may occur.

Cleaning Method:

Always wipe with a clean, wet cloth or sponge and dry thoroughly to avoid streaking and staining.

Cooktop Cleaner is recommended for regular use to help avoid scratches, pitting and abrasions, and to condition the cooktop. It may be ordered as an accessory. See "Assistance or Service" section to order.

A Cooktop Scraper is also recommended for stubborn soils, and can be ordered as an accessory. See “Assistance or Service” section to order. The Cooktop Scraper uses razor blades. **Store razor blades out of the reach of children.**

Light to moderate soil

- Paper towels or clean damp sponge:
Clean while the cooktop is still warm. You may want to wear oven mitts while cleaning the cooktop.

Sugary spills (jellies, candy, syrup)

- Cooktop Scraper:
Clean while the cooktop is still warm. You may want to wear oven mitts while cleaning the cooktop.
- Cooktop Cleaner and clean damp paper towel:
Clean as soon as cooktop has cooled down. Rub creme into surface with a damp paper towel or soft cloth. Continue rubbing until white film disappears.

Heavy soil, dark streaks, specks and discoloration

- Cooktop Cleaner or nonabrasive cleanser:
Rub product into soil with a damp paper towel or soft cloth. Continue rubbing until white film disappears.

Burned-on soil

- Cooktop Cleaner and Cooktop Scraper:
Rub creme into soil with damp paper towel. Hold scraper as flat as possible on surface and scrape. Repeat for stubborn spots. Polish entire cooktop with creme and paper towel.

Metal marks from aluminum and copper

- Cooktop Cleaner:
Clean as soon as cooktop has cooled down. Rub creme into surface with a damp paper towel or soft cloth. Continue rubbing until white film disappears. The marks will not totally disappear but after many cleanings become less noticeable.

Tiny scratches and abrasions

- Cooktop Cleaner:
Rub creme into surface with a damp paper towel or soft cloth. Continue rubbing until white film disappears. Scratches and abrasions do not affect cooking performance and after many cleanings become less noticeable.

TROUBLESHOOTING

Try the solutions suggested here first in order to avoid the cost of an unnecessary service call.

Nothing will operate

- **Is the cooktop wired properly?** See Installation Instructions for more information.
- **Has a household fuse blown, or has a circuit breaker tripped?** Replace the fuse or reset the circuit breaker. If the problem continues, call an electrician.

Cooktop will not operate

- **On models with knob controls, is the control knob set correctly?** Push in the knob before turning to a setting.
- **On models with touch-activated electronic controls, is the cooktop control set correctly?** Touch ON/OFF before selecting a setting.
- **On models with touch-activated electronic controls, is the “Control Lock/All Off” Cooktop Lockout set?** See “Control Lock/All Off” section.

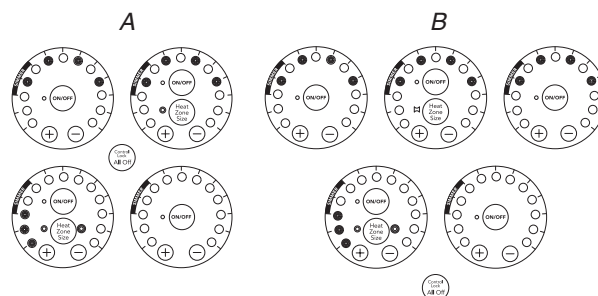
Excessive heat around cookware on cooktop

- **Is the cookware the proper size?** Use cookware about the same size as the surface cooking area, element or surface burner. Cookware should not extend more than ½" (1.3 cm) outside the cooking area.

Cooktop has flashing lights

- **Are lights on the cooktop control panel flashing on and off?**
The following pattern of blinking lights on the cooktop control panel indicates that one or more keys are permanently pressed.

Follow the steps below.

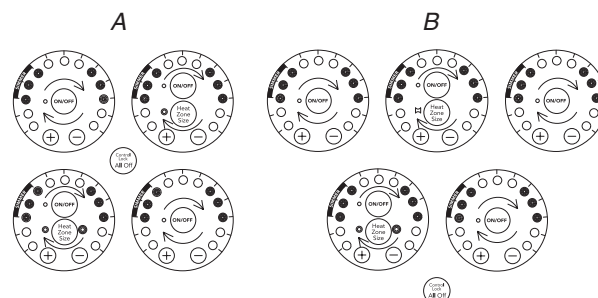


A. 30" (76.2 cm) models

B. 36" (91.4 cm) models

1. Make sure the cooktop controls are OFF.
2. Clean the cooktop touch control panel thoroughly. See “General Cleaning” section.
3. If the cooktop lights continue to flash, disconnect power or unplug the cooktop.
4. After 1 minute, reconnect power or plug in the cooktop.
5. If the lights continue to blink on and off, call for service.

The following pattern of alternately blinking lights on the cooktop control panel indicates a temporary standby condition to avoid over temperatures in the cooktop.



A. 30" (76.2 cm) models

B. 36" (91.4 cm) models

Let the cooktop cool down, and the blinking lights will stop.

Cooktop cooking results not what expected

- **Is the proper cookware being used?** See “Cookware” section.

- **Is the cooktop control set to the proper heat level?** See “Cooktop Controls” section.
- **Is the appliance level?** Level the appliance. See the Installation Instructions.

ASSISTANCE OR SERVICE

Before calling for assistance or service, please check “Troubleshooting.” It may save you the cost of a service call. If you still need help, follow the instructions below.

When calling, please know the purchase date and the complete model and serial number of your appliance. This information will help us to better respond to your request.

If you need replacement parts

If you need to order replacement parts, we recommend that you use only factory specified parts. These factory specified parts will fit right and work right because they are made with the same precision used to build every new KITCHENAID® appliance.

To locate factory specified parts in your area, call us or your nearest KitchenAid designated service center.

In the U.S.A.

Call the KitchenAid Customer eXperience Center toll free:

1-800-422-1230.

Our consultants provide assistance with:

- Features and specifications on our full line of appliances.
- Installation information.
- Accessory and repair parts sales.
- Specialized customer assistance (Spanish speaking, hearing impaired, limited vision, etc.).
- Referrals to local dealers, repair parts distributors, and service companies. KitchenAid designated service technicians are trained to fulfill the product warranty and provide after-warranty service, anywhere in the United States.

To locate the KitchenAid designated service company in your area, you can also look in your telephone directory Yellow Pages.

For further assistance

If you need further assistance, you can write to KitchenAid with any questions or concerns at:

KitchenAid Brand Home Appliances
Customer eXperience Center
553 Benson Road
Benton Harbor, MI 49022-2692

Please include a daytime phone number in your correspondence.

Accessories U.S.A.

To order accessories, call the KitchenAid Customer eXperience Center toll free at **1-800-442-9991** and follow the menu prompts. Or visit our website at **www.kitchenaid.com** and click on “Shop-Online,” then “Accessories.” Portable appliances, bakeware, cookware, gadgets and textiles are also available.

Cooktop Cleaner

(ceramic glass models)

Order Part Number 31464

Cooktop Protectant

(ceramic glass models)

Order Part Number 31463

Cooktop Scraper

(ceramic glass models)

Order Part Number WA906B

KitchenAid® Stainless Steel Cleaner & Polish

(stainless steel models)

Order Part Number 8171420

All-Purpose Appliance Cleaner

Order Part Number 31662

In Canada

Call the KitchenAid Canada Customer Interaction Centre toll free:
1-800-807-6777.

Our consultants provide assistance with:

- Features and specifications on our full line of appliances.
- Use and maintenance procedures.
- Accessory and repair parts sales.
- Referrals to local dealers, repair parts distributors and service companies. KitchenAid Canada designated service technicians are trained to fulfill the product warranty and provide after-warranty service, anywhere in Canada.

For further assistance

If you need further assistance, you can write to KitchenAid Canada with any questions or concerns at:

Customer Interaction Centre
KitchenAid Canada
1901 Minnesota Court
Mississauga, Ontario L5N 3A7

Please include a daytime phone number in your correspondence.

KITCHENAID® COOKTOP, BUILT-IN OVEN AND RANGE WARRANTY

ONE-YEAR LIMITED WARRANTY

For one year from the date of purchase, when this appliance is operated and maintained according to instructions attached to or furnished with the product, KitchenAid or KitchenAid Canada will pay for factory specified parts and repair labor costs to correct defects in materials or workmanship. Service must be provided by a KitchenAid designated service company.

SECOND THROUGH FIFTH YEAR LIMITED WARRANTY ON ELECTRIC ELEMENTS, CERAMIC GLASS COOKTOP, GAS BURNERS, SOLID STATE TOUCH CONTROL SYSTEM, AND MAGNETRON TUBE

On electric ranges and electric cooktops, in the second through fifth years from the date of purchase, when this appliance is operated and maintained according to instructions attached to or furnished with the product, KitchenAid or KitchenAid Canada will pay for factory specified parts for any electric element to correct defects in materials or workmanship.

On ceramic glass ranges and ceramic glass cooktops, in the second through fifth years from the date of purchase, when this appliance is operated and maintained according to instructions attached to or furnished with the product, KitchenAid or KitchenAid Canada will pay for factory specified parts for the ceramic glass cooktop. KitchenAid or KitchenAid Canada warrants that the ceramic glass cooktop will not discolor, the cooktop pattern will not wear off, the rubber seal between the ceramic glass cooktop and porcelain edge will not crack, the ceramic glass cooktop will not crack due to thermal shock and the surface unit elements will not burn out.

On gas ranges and gas cooktops, in the second through fifth years from the date of purchase, when this appliance is operated and maintained according to instructions attached to or furnished with the product, KitchenAid or KitchenAid Canada will pay for factory specified parts for any gas burner to correct defects in materials or workmanship.

On ranges and built-in ovens, in the second through fifth years from the date of purchase, when this appliance is operated and maintained according to instructions attached to or furnished with the product, KitchenAid or KitchenAid Canada will pay for factory specified parts for solid state touch control system and Magnetron tube in combination ovens to correct defects in materials or workmanship.

SECOND THROUGH TENTH YEAR LIMITED WARRANTY ON RANGES AND BUILT-IN OVENS PORCELAIN OVEN CAVITY/INNER DOOR

On ranges and built-in ovens only, in the second through tenth years from date of purchase, when this appliance is operated and maintained according to instructions attached to or furnished with the product, KitchenAid or KitchenAid Canada will pay for factory specified parts for the porcelain oven cavity/inner door if the part rusts through due to defects in materials or workmanship.

KitchenAid or KitchenAid Canada will not pay for:

1. Service calls to correct the installation of your appliance, to instruct you how to use your appliance, to replace household fuses or correct house wiring, or to replace owner-accessible light bulbs.
 2. Repairs when your appliance is used in other than normal, single-family household use.
 3. Pickup and delivery. Your appliance is designed to be repaired in the home.
 4. Damage resulting from accident, alteration, misuse, abuse, fire, flood, improper installation, acts of God or use of products not approved by KitchenAid or KitchenAid Canada.
 5. Repairs to parts or systems resulting from unauthorized modifications made to the appliance.
 6. Replacement parts or repair labor costs for units operated outside the United States or Canada.
 7. In Canada, travel or transportation expenses for customers who reside in remote areas.
 8. Any labor costs during the limited warranty periods.
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DISCLAIMER OF IMPLIED WARRANTIES; LIMITATION OF REMEDIES

IMPLIED WARRANTIES, INCLUDING TO THE EXTENT APPLICABLE WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE, ARE EXCLUDED TO THE EXTENT LEGALLY PERMISSIBLE. ANY IMPLIED WARRANTIES THAT MAY BE IMPOSED BY LAW ARE LIMITED TO ONE YEAR, OR THE SHORTEST PERIOD ALLOWED BY LAW. SOME STATES DO NOT ALLOW LIMITATIONS OR EXCLUSIONS ON HOW LONG AN IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS LASTS, SO THE ABOVE LIMITATIONS OR EXCLUSIONS 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 or province to province.

Outside the 50 United States and Canada, this warranty does not apply. Contact your authorized KitchenAid dealer to determine if another warranty applies.

If you need service, first see the "Troubleshooting" section of this book. After checking "Troubleshooting," additional help can be found by checking the "Assistance or Service" section or by calling the KitchenAid Customer eXperience Center, **1-800-422-1230** (toll-free), from anywhere in the U.S.A. In Canada, contact your KitchenAid designated service company or call **1-800-807-6777**. 7/05

Keep this book and your sales slip together for future reference. You must provide proof of purchase or installation date for in-warranty service.

Write down the following information about your appliance to better help you obtain assistance or service if you ever need it. You will need to know your complete model number and serial number. You can find this information on the model and serial number label/plate, located on your appliance as shown in the "Parts and Features" section.

Dealer name _____

Address _____

Phone number _____

Model number _____

Serial number _____

Purchase date _____