



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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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.

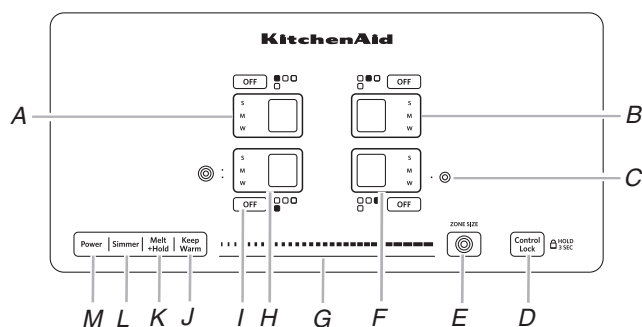
SAVE THESE INSTRUCTIONS

PARTS AND FEATURES - TOUCH-ACTIVATED CONTROLS

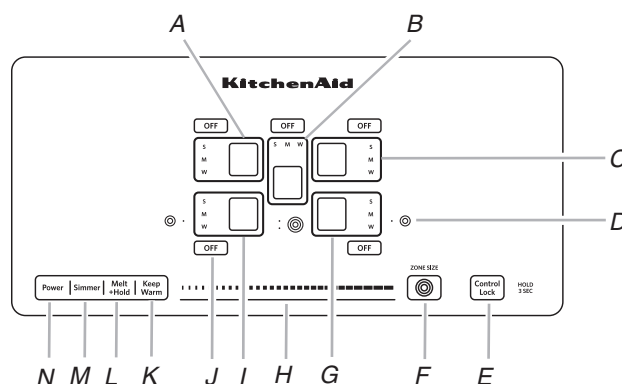
This manual covers different models. The cooktop you have purchased may have some or all of the items listed. The locations and appearances of the features shown here may not match those of your model.

Control Panels

30" (76.2 cm) Model KECC607 shown as reference



36" (91.4 cm) Model KECC667 shown as reference



- A. Left rear touch control
- B. Center rear touch control
- C. Zone indicator
- D. Control lock touch control
- E. Zone size touch control
- F. Right rear touch control
- G. Power level slide touch control

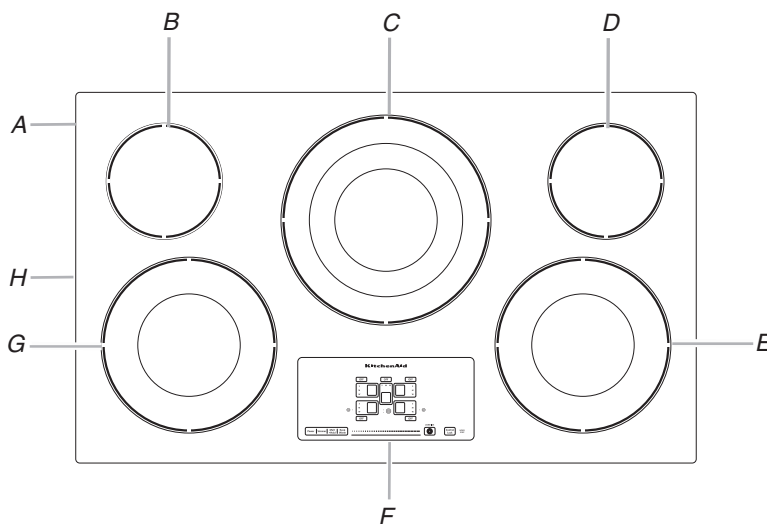
- H. Left front touch control
- I. Element OFF touch control
- J. Keep warm function touch control
- K. Melt/hold function touch control
- L. Simmer function touch control
- M. Cooktop power touch control

- A. Left rear touch control
- B. Center rear touch control
- C. Right rear touch control
- D. Zone indicator
- E. Control lock touch control
- F. Zone size touch control
- G. Right front touch control

- H. Power level slide touch control
- I. Left front touch control
- J. Element OFF touch control
- K. Keep warm function touch control
- L. Melt/hold function touch control
- M. Simmer function touch control
- N. Cooktop power touch control

Cooktops

36" (91.4 cm) Model KECC667 shown as reference



- A. Ceramic glass cooktop
- B. Left rear surface cooking area
- C. Center rear cooking area (triple size element)

- D. Right rear surface cooking area
- E. Right front surface cooking area (dual size element)
- F. Control panel

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

COOKTOP CONTROLS - TOUCH-ACTIVATED CONTROLS

Cooktop Controls

⚠ WARNING



Fire Hazard

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

The electronic touch controls offer a variety of heat settings for optimal cooking results. When you are melting foods such as chocolate or butter, or when proofing bread, the surface cooking area can be set to Power Level 1 for minimal element operation. For maximum element operation, all cooktop touch controls can be set to High when bringing liquids to a fast and rapid boil. Touch Power Level 9 to immediately reach the highest setting.

IMPORTANT: To avoid damaging the cooktop, do not place any object over the controls. If something is placed over the controls, a gentle “beep” will sound as a reminder to promptly remove it. After 20 seconds, an “F1E0” error code will display. This is the control board locking itself to avoid damage from an object placed upon it. To use the cooktop again, disconnect from power or reset the circuit breaker. See “Cooktop is displaying F1E0 code” in the “Troubleshooting” section.

Be sure to lock the cooktop using the Control Lock option (see the “Control Lock” section) when cleaning around the controls. If the cooktop is not locked, and an “F1E0” error code appears, reset the circuit breaker.

To Use:

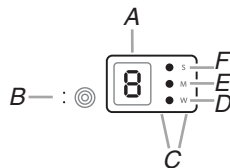
To Turn On the Cooktop:

1. Press POWER

The indicator light above the Power keypad and a dash (“-”) in each surface cooking area will light to indicate that each surface cooking area is ready to be activated. Inactivity for 1 minute after the main power has been turned on will automatically turn off the power to the cooktop.

To Turn On a Surface Cooking Area:

1. Touch the display area (A) for the surface cooking area you want to use.



- A. Power level display/active surface area selector
B. Zone size indicator (flexible dual/triple zones only)
C. Automatic cooking function (simmer, melt, keep warm) indicator
D. W: Keep warm
E. M: Melt
F. S: Simmer

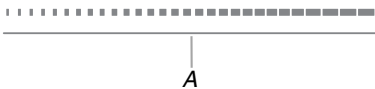
The current power level and indicator light will flash for 10 seconds then remain on.

Touching any other feature or the power slider stops the flashing, and information for the keypad that was touched will be displayed.

When a surface cooking area is left at the “0” power level for 25 seconds, the surface cooking area will automatically turn off and display only the middle dash without the indicator light.

When a surface setting is left at the “0” power level for 1 minute and 25 seconds, and there are no other surface cooking areas turned On, the cooktop will turn Off.

2. Select a heat setting from 1-9 by touching/sliding on the power slider. The heat setting will appear in the surface cooking area display.



A. Power level slide touch control

If a cooking function or the power slider is touched without first selecting a surface cooking area, all dashes (one for each zone) will flash and an invalid tone will sound 4 times.

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

SETTING	RECOMMENDED USE
High 9	■ Start food cooking. ■ Bring liquid to a boil.
Medium High Between 7-8	■ Hold a rapid boil. ■ Quickly brown or sear food.
Med 6	■ Maintain a slow boil. ■ Fry or sauté foods.
Medium Low Between 3-5	■ Cook soups, sauces and gravies. ■ Stew or steam food.
Low Between 1-2	■ Provide lowest heat setting.
Dual/Triple Elements	■ Large-diameter cookware. ■ Large quantities of food. ■ Home canning.
Simmer (S)	■ Simmer sauces.
Melt (M)	■ Melt chocolate or butter.
Keep Warm (W)	■ Keep cooked foods warm.

NOTE: Elements will not glow red on all settings.

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

Automatic cooking functions

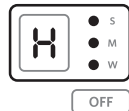
All elements feature automatic cooking levels (Simmer and Melt) that will set the cooktop to precisely the right level for special tasks. These settings can be used on more than one element at the same time.

To Use:

1. Touch the display area of the cooking element you want to use.
2. Touch the setting you wish to use (Simmer or Melt). An “A” will appear in the display, and the indicator light next to the correct function will light.

Hot Surface Indicator Light

An “H” will appear in the surface cooking area display as long as any surface cooking area is too hot to touch, even after the surface cooking area(s) is turned off.



Component Temperature Management

The cooktop regulates the temperature of the internal components during use. The cooktop may automatically reduce the power of all the elements in use to keep the internal components from overheating. To resume optimal cooking performance, allow the cooktop to cool down for 30 minutes.

Keep Warm

⚠ 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 surface cooking area can be used to keep cooked foods warm. 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.

To Use:

1. Touch the display area of the cooking element you want to use. Keep Warm can be used on more than one element at the same time.
2. Touch the Keep Warm setting. An “A” will appear in the display, and the indicator light next to the correct function will light.

Simmer

The Simmer function can be used on all surface cooking areas. Simmer can be used on more than 1 surface cooking area at a time.

To Use

To Turn On:

1. Check that a surface cooking area has been selected.
2. Touch SIMMER. “A” will appear in the display, and the indicator light next to Simmer will light.

To Turn Off:

Simmer can be turned off in 3 different ways:

1. Use the power slider to set to a heat level.

OR

2. Touch the surface cooking area OFF keypad.

OR

3. Select a different cooking function.

Melt

The Melt function can be used on all surface cooking areas. Melt + Hold can be used on more than 1 surface cooking area at a time.

To Use

To Turn On:

1. Check that a surface cooking area has been selected.
2. Touch MELT. “A” will appear in the display, and the indicator light next to Melt will light.

To Turn Off:

Melt can be turned off in 3 different ways:

1. Use the power slider to set to a heat level.

OR

2. Touch the surface cooking area OFF keypad.

OR

3. Select a different cooking function.

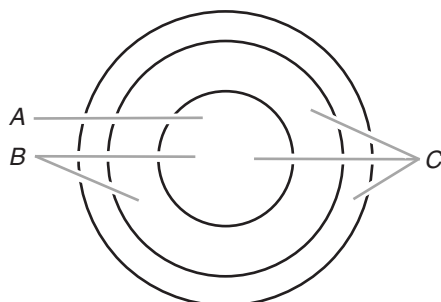
Dual/Triple Element

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 elements, and are recommended for larger cookware, large quantities of food, and home canning.

For best high heat performance, match burner to cookware size.

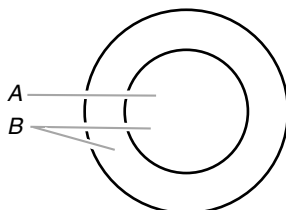
For fastest speed to boil on 30" (76.2 cm) cooktops, use the right Ultra Power™ element. For fastest speed on 36" (91.4 cm) cooktops, use either front element for cookware up to 10" (25.4 cm). Use the center element on pots greater than 10" (25.4 cm) up to the maximum recommended pan size

Triple Element (on some models)



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

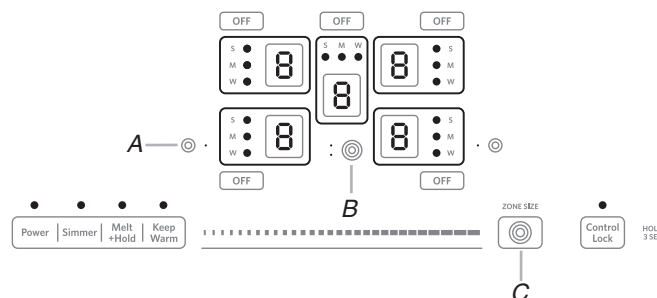
Dual Element



A. Single element
B. Dual element

To Use DUAL and TRIPLE:

1. Touch the display area of the cooking element you want to use. The default setting is the largest cooking area.
2. Touch the Zone Size touch control to adjust to a different size pot. The zone size displays one, two or three indicator dash lights that indicates one, two or three zones selected respectively.
3. Activate the element by setting the power level with the 0-9 Slider Control or Automatic Cooking functions.



A. Dual element light
B. Triple element light
C. Zone size touch control

NOTE: If you turn off the element using only the Off button on the keypad, the dual and triple elements will remember the setting from the last time it was used and these burner areas will automatically activate the next time you select the element.

Control Lock

The Control Lock avoids unintended use of the surface cooking areas.

If Control Lock is activated when the cooktop is off, the cooktop is locked out, and the surface cooking areas cannot be turned on by the cooktop touch controls.

If Control Lock is activated when the cooktop is on, all keypads are locked out except for the POWER, OFF and CONTROL LOCK keypads.

To Lock Cooktop:

Touch and hold the CONTROL LOCK keypad for 3 seconds. After 3 seconds, a tone will sound and the indicator light above the Control Lock keypad will light, indicating that the cooktop controls are in the lockout position.

If the cooktop is in use when Control Lock is activated, cooking will proceed as normal.

To Unlock Cooktop:

Touch and hold the CONTROL LOCK keypad for 3 seconds.

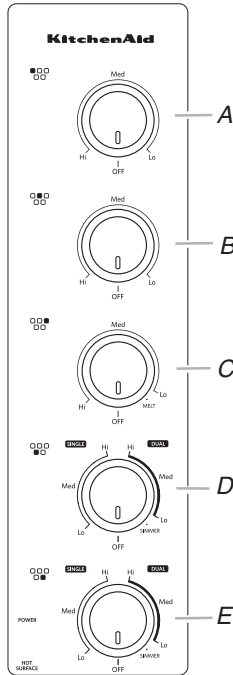
PARTS AND FEATURES - KNOB CONTROLS

This manual covers different models. The cooktop you have purchased may have some or all of the items listed. The locations and appearances of the features shown here may not match those of your model.

The shaded boxes indicate which knobs correspond to which elements.

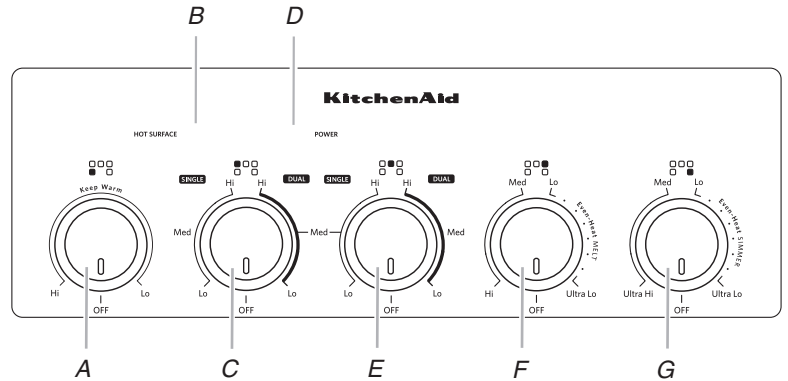
Control Panels

30" (76.2 cm) Model KECC605 shown as reference



- A. Left rear control knob
- B. Center rear control knob
- C. Right rear control knob
- D. Left front control knob (dual-zone element)
- E. Right front control knob (dual-zone element)

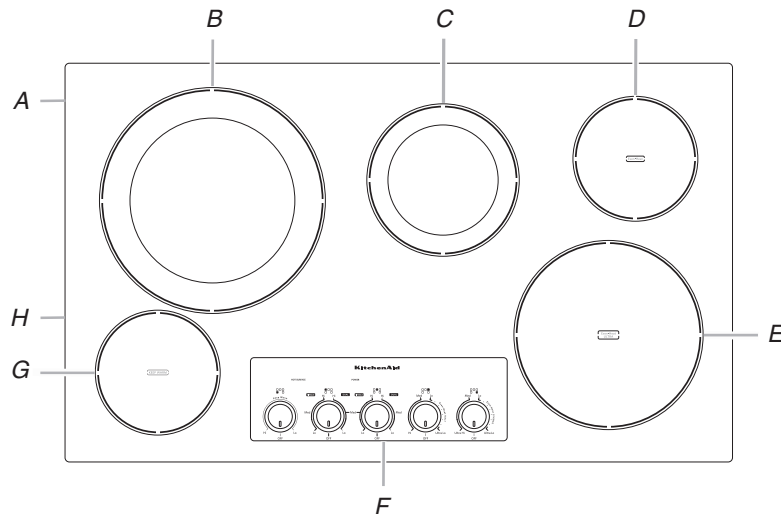
36" (91.4 cm) Model KECC664 shown as reference



- A. Left front control knob (Keep Warm element)
- B. Hot surface indicator light
- C. Left rear control knob (dual-zone element)
- D. Cooktop on indicator light
- E. Center rear control knob (dual-zone element)
- F. Right rear control knob (Even-Heat™ element)
- G. Right front control knob (Even-Heat™ ULTRA element)

Cooktops

36" (91.4 cm) Model KECC664 shown as reference



- A. Ceramic glass cooktop
- B. Left rear surface cooking area (dual-zone element)
- C. Center rear cooking area (dual-zone element)
- D. Right rear surface cooking area (Even-Heat™ element)
- E. Right front surface cooking area (Even-Heat™ ULTRA element)
- F. Control panel
- G. Left front surface cooking area (Keep Warm feature element)
- H. Model and serial number plate (located underneath cooktop on metal cabinet)

COOKTOP CONTROLS - KNOB CONTROLS

Cooktop Controls

⚠ WARNING

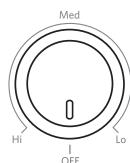


Fire Hazard

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.



To Use:

1. Push in and turn knob to desired heat setting.

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

SETTING	RECOMMENDED USE
Hi/Ultra Hi (on some models)	<ul style="list-style-type: none">■ Start food cooking.■ Bring liquid to a boil.
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.■ High simmer or simmer without lids.
Medium Low	<ul style="list-style-type: none">■ Stew or steam food.■ Simmer.
Lo/Ultra Lo (on some models)	<ul style="list-style-type: none">■ Low simmer using lids.
Dual/Triple Elements (on some models)	<ul style="list-style-type: none">■ Home canning.■ Large-diameter cookware.■ Large quantities of food.
Melt (on some models)	<ul style="list-style-type: none">■ Melt chocolate or butter.
Simmer (on some models)	<ul style="list-style-type: none">■ Simmer sauces

NOTE: Elements will not glow red on all settings.

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

Hot Surface Indicator Lights (on Standard Control models)

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.



Hot Surface

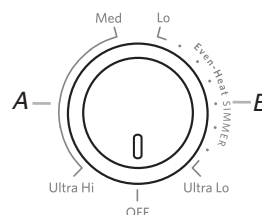
If the cooktop is on when a power failure occurs, the Hot Surface Indicator Lights will remain on after the power is restored to the cooktop. They will remain on until the cooktop has cooled completely.

Power Light

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

Even-Heat™ ULTRA Element (on some models)

The Even-Heat™ ULTRA element offers excellent high and low performance. The Ultra Hi option boils faster. The Ultra Lo setting lowers heat to prepare sauces or keep food at a low temperature. Use the appropriate size cookware for the cooking zone.



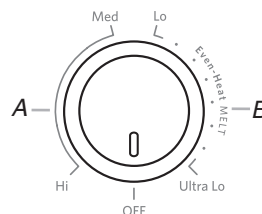
A. Ultra Hi (fast boil)

B. Simmer with Ultra Lo

Even-Heat™ Element (on some models)

The Even-Heat™ element has a special Ultra Lo setting for melting chocolate or butter, while still offering the same power as a traditional element on the Medium to High settings.

Use the appropriate size cookware for the cooking zone.



A. Standard Med/Hi

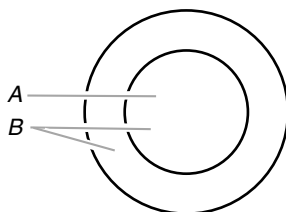
B. Melt with Ultra Lo

Dual Circuit Element

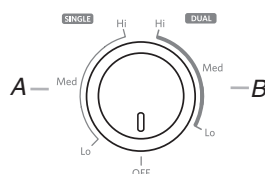
The dual-size element offers flexibility depending on the size of the cookware. Single size can be used in the same way as a regular element. The dual size combines the single and outer element and is recommended for larger cookware, large quantities of food, and home canning.

For best High heat performance, match burner to cookware size.

For best Low heat or Simmer performance, match cookware to largest cooking area ring and use single ring for desired performance.



A. Single size
B. Dual size



A. Single zone
B. Dual zone

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:

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

Keep Warm

(on some models)

⚠ 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 feature can be used to keep cooked foods warm. One hour is the recommended maximum time to maintain food quality.

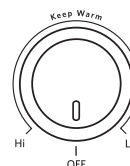
Do not use it to heat cold foods.

When the Keep Warm feature is in use, it will not glow red like the cooking zones, but the indicator light will glow on the control panel.

The Keep Warm feature can be used alone or when any of the other surface cooking areas are being used, and can be set from Lo to Hi for different levels of heating.

The Keep Warm area will not glow red when cycling on. However, the hot surface indicator light will glow as long as the Keep Warm area is too hot to touch.

- Use only cookware and dishes recommended for oven and cooktop use.
- Cover all foods with a lid or aluminum foil. When warming baked goods, allow a small opening in the cover for moisture to escape.
- Do not use plastic wrap to cover food. Plastic wrap may melt.
- Use pot holders or oven mitts to remove food.



To Use:

1. Push in and turn Keep Warm knob to desired setting.
2. Turn knob to OFF when finished.

COOKTOP USE

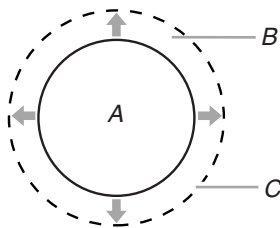
Ceramic Glass (on some models)

The surface cooking area will glow red when an element is on. Some parts of the surface cooking area may not glow red when an element is on. This is normal operation. The burner will cycle on and off to maintain the selected heat level. It will also randomly cycle off and back on again, even while on High, to keep the cooktop from extreme temperatures.

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

Cleaning off the cooktop before and after each use will help keep it free from stains and provide the most even heating. On cooktops with light colored ceramic glass, soils and stains may be more visible, and may require more cleaning and attention. Cooktop cleaner and a cooktop scraper are recommended. For more information, see "General Cleaning" section.

- Avoid storing jars or cans above the cooktop. Dropping a heavy or hard object onto the cooktop could crack the cooktop.
- To avoid damage to 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 using a scraper 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.
- To avoid scratches, 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.
- To avoid damage to the cooktop, do not allow objects that could melt, such as plastic or aluminum foil, to touch any part of the entire cooktop.
- To avoid damage to the 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.
- To avoid damage to the cooktop, do not cook foods directly on the cooktop.

Home Canning

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

- Center the canner on the largest surface cooking area or element. 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 or elements at the same time.
- On ceramic glass models, use only flat-bottomed canners.
- For more information, contact your local agricultural department. Companies that manufacture home canning products can also offer assistance.

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. When cleaning the cooktop with electronic controls, lock the controls. See "Control Lock" section.

STAINLESS STEEL MODELS

To avoid damage to stainless steel colored surfaces, do not use soap-filled scouring pads, abrasive cleaners, Cooktop Cleaner, steel-wool pads, gritty washcloths or abrasive paper towels.

Cleaning Method:

Rub in direction of grain to avoid damaging.

- affresh® Stainless Steel Cleaner and Polish (Part Number W10355016B) (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

To avoid damage to the cooktop controls, do not use steel wool, abrasive cleansers or oven cleaner.

To avoid damage, 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:
Pull knobs straight away from control panel to remove.
- Do not place knobs in dishwasher.

CERAMIC GLASS

To avoid damage to the cooktop, do not use steel wool, abrasive powder cleansers, chlorine bleach, rust remover or ammonia.

Cleaning Method:

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

affresh® Cooktop Cleaner (Part Number W10355051B) 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.

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 doing so.

Sugary spills (jellies, candy, syrup)

- Cooktop Scraper:
Clean while the cooktop is still warm. You may want to wear oven mitts while doing so.
- affresh® 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

- affresh® 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

- affresh® 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

- affresh® 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

- affresh® 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.

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

TROUBLESHOOTING

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

Nothing will operate

- **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.
- **Is the cooktop wired properly?**
See the Installation Instructions for more information.

Cooktop will not operate

- **Is your cooktop really not operating?**
Elements start and stop glowing when turned on because the cooktop elements cycle on and off to reach the right temperature. In low settings, such as Keep Warm, the elements do not glow but will still maintain the right temperature. This is part of the normal operation of the product.
- **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 “Control Lock” cooktop lockout set?**
Press and hold “Control Lock” for 3 seconds
- **Is the cooktop beeping continuously?**
Wipe debris from the control panel surface.
- **Has one or more burners stopped working during use?**
Allow the cooktop to cool down for 30 minutes then turn the burner on again.

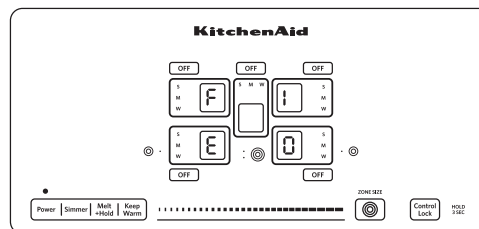
Excessive heat around cookware on cooktop

- **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.
- **Do cooktop surfaces become hot?**
REMEMBER: When cooktop is in use, the entire cooktop area may become hot.

Cooktop is displaying F1E0 code

- **Is the cooktop locked and displaying F1E0 code?**

Cooktop is displaying F1E0, indicating that one or more keys are permanently pressed. Follow the steps below.



F1E0 code

1. Make sure the cooktop controls are OFF.
2. Clean the cooktop touch control panel thoroughly. See “General Cleaning” section.
3. Disconnect power or unplug the cooktop.
4. After 1 minute, reconnect power or plug in the cooktop.
5. If after 1 minute the cooktop displays F1E0 again, call for service.

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 the appropriate “Cooktop Controls” section for your model.
- **Is the cooktop level?**
Level the cooktop. See the Installation Instructions.
- **Does it appear to take longer than usual to cook food at a certain power level or some power levels do not perform as well as usual?**
The cooktop regulates the temperature of the internal components and automatically reduces the power of all the elements in use without any visual or audible feedback. Allow the cooktop to cool down for 30 minutes to resume normal cooking performance. See “Cooktop Controls” section.

Cooktop element is warm but does not glow red

- **Is the control knob set to Simmer or Melt?**
If the control knob is set to Simmer or Melt, the element glows red for just a few seconds over large periods of time.
- **Is the Keep Warm element being used?**
The Keep Warm element does not glow red. See the appropriate “Keep Warm” section for your model.

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** or visit our website at **www.kitchenaid.com**.

Our consultants provide assistance with:

- Features and specifications on our full line of appliances.
- Installation information.
- Use and maintenance procedures.
- 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

affresh® Cooktop Cleaner

(ceramic glass models)

Order Part Number W10355051B

Cooktop Protectant

(ceramic glass models)

Order Part Number 31463

Cooktop Scraper

(ceramic glass models)

Order Part Number WA906B

affresh® Stainless Steel Cleaner and Polish

(stainless steel models)

Order Part Number W10355016B

affresh® Stainless Steel Cleaning Wipes

(stainless steel models)

Order Part Number W10355049B

affresh® Kitchen and Appliance Cleaner

Order Part Number W10355010B

In Canada

Call the KitchenAid Canada Customer eXperience Centre toll free: **1-800-807-6777** or visit our website at **www.kitchenaid.ca**.

Our Consultants Provide Assistance With:

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For Further Assistance

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

Customer eXperience Centre
KitchenAid Canada
200 - 6750 Century Ave.
Mississauga, Ontario L5N 0B7

Please include a daytime phone number in your correspondence.

KITCHENAID® COOKTOP WARRANTY

LIMITED WARRANTY

For one year from the date of purchase, when this major appliance is operated and maintained according to instructions attached to or furnished with the product, KitchenAid brand of Whirlpool Corporation or Whirlpool Canada LP (hereafter "KitchenAid") will pay for Factory Specified Parts and repair labor to correct defects in materials or workmanship. Service must be provided by a KitchenAid designated service company. This limited warranty is valid only in the United States or Canada and applies only when the major appliance is used in the country in which it was purchased. Outside the 50 United States and Canada, this limited warranty does not apply. Proof of original purchase date is required to obtain service under this limited warranty.

SECOND THROUGH FIFTH YEAR LIMITED WARRANTY ON CERTAIN COMPONENT PARTS

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 following components if defective in materials or workmanship:

- Electric element
 - Gas burners
 - Solid state touch control system parts
 - Any cracking of the rubber seal between the ceramic glass cooktop and porcelain edge
 - Any cracking due to thermal shock of the ceramic glass cooktop
 - Surface unit elements
-

ITEMS EXCLUDED FROM WARRANTY

This limited warranty does not cover:

1. Service calls to correct the installation of your major appliance, to instruct you on how to use your major appliance, to replace or repair house fuses, or to correct house wiring or plumbing.
2. Service calls to repair or replace appliance light bulbs, air filters or water filters. Consumable parts are excluded from warranty coverage.
3. Repairs when your major appliance is used for other than normal, single-family household use or when it is used in a manner that is contrary to published user or operator instructions and/or installation instructions.
4. 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 consumables or cleaning products not approved by KitchenAid.
5. Cosmetic damage, including scratches, dents, chips or other damage to the finish of your major appliance, unless such damage results from defects in materials or workmanship and is reported to KitchenAid within 30 days from the date of purchase.
6. Costs associated with the removal from your home of your major appliance for repairs. This major appliance is designed to be repaired in the home and only in-home service is covered by this warranty.
7. Repairs to parts or systems resulting from unauthorized modifications made to the appliance.
8. Expenses for travel and transportation for product service if your major appliance is located in a remote area where service by an authorized KitchenAid servicer is not available.
9. The removal and reinstallation of your major appliance if it is installed in an inaccessible location or is not installed in accordance with published installation instructions.
10. Major appliances with original model/serial numbers that have been removed, altered or cannot be easily determined. This warranty is void if the factory applied serial number has been altered or removed from your major appliance.

The cost of repair or replacement under these excluded circumstances shall be borne by the customer.

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 OR THE SHORTEST PERIOD ALLOWED BY LAW. KITCHENAID SHALL NOT BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES. SOME STATES AND PROVINCES 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 OR PROVINCE TO PROVINCE.

If outside the 50 United States and Canada, contact your authorized KitchenAid dealer to determine if another warranty applies.

If you need service, first see the "Troubleshooting" section of the Use & Care Guide. After checking "Troubleshooting," you may find additional help by checking the "Assistance or Service" section or by calling KitchenAid. In the U.S.A., call **1-800-422-1230**. In Canada, call **1-800-807-6777**.

9/07

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 major 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 located on the product.

Dealer name _____

Address _____

Phone number _____

Model number _____

Serial number _____

Purchase date _____