



GAS DOWNDRAFT 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 À GAZ AVEC EXTRACTION PAR LE BAS

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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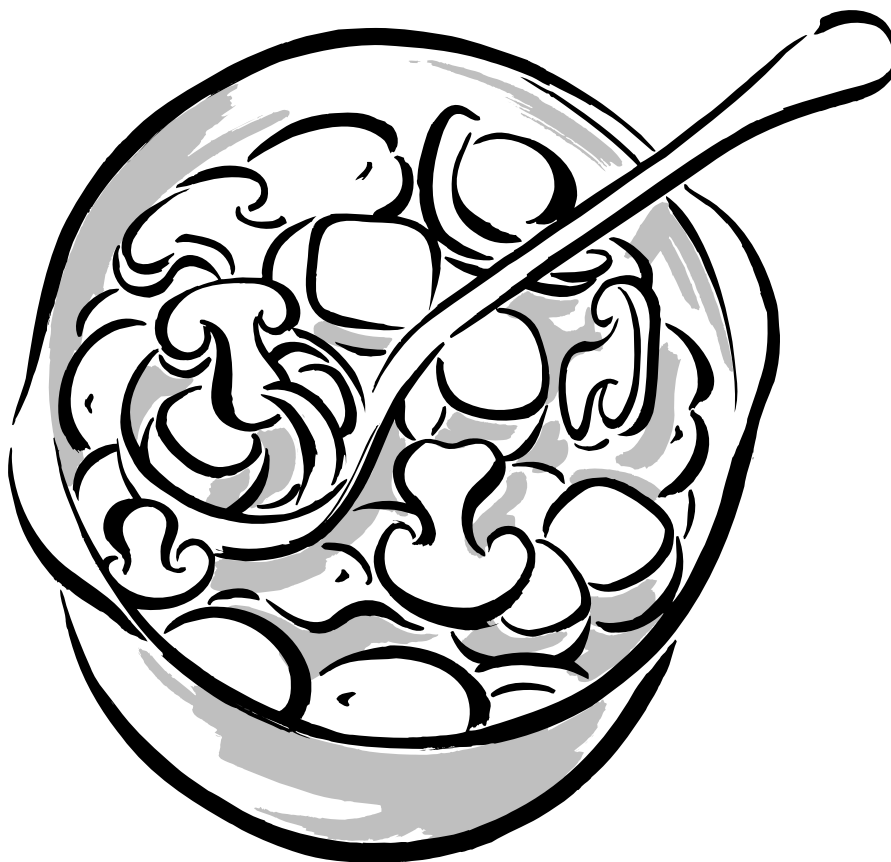


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COOKTOP SAFETY

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.

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

- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- **WHAT TO DO IF YOU SMELL GAS:**
 - Do not try to light any appliance.
 - Do not touch any electrical switch.
 - Do not use any phone in your building.
 - Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
 - If you cannot reach your gas supplier, call the fire department.
- Installation and service must be performed by a qualified installer, service agency or the gas supplier.

WARNING: Gas leaks cannot always be detected by smell.

Gas suppliers recommend that you use a gas detector approved by UL or CSA.

For more information, contact your gas supplier.

If a gas leak is detected, follow the "What to do if you smell gas" instructions.

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:

- **WARNING:** NEVER use this appliance as a space heater to heat or warm the room. Doing so may result in carbon monoxide poisoning and overheating of the cooktop.
- **CAUTION:** Do not store items of interest to children in cabinets above the cooktop – children climbing on the cooktop to reach items could be seriously injured.
- Proper Installation – The cooktop, when installed, must be electrically grounded in accordance with local codes or, in the absence of local codes, with the *National Electrical Code, ANSI/NFPA70 or the Canadian Electrical Code, Part 1*. Be sure the cooktop is properly installed and grounded by a qualified technician.
- This cooktop is equipped with a three-prong grounding plug for your protection against shock hazard and should be plugged directly into a properly grounded receptacle. Do not cut or remove the grounding prong from this plug.
- Disconnect the electrical supply before servicing the cooktop.
- Injuries may result from the misuse of the cooktop such as stepping, leaning, or sitting on the top surface.
- Maintenance – Keep cooktop area clear and free from combustible materials, gasoline, and other flammable vapors and liquids.
- Storage on the cooktop – Flammable materials should not be stored on or near surface units.
- Top burner flame size should be adjusted so it does not extend beyond the edge of the cooking utensil.

SAVE THESE INSTRUCTIONS

State of California Proposition 65 Warnings:

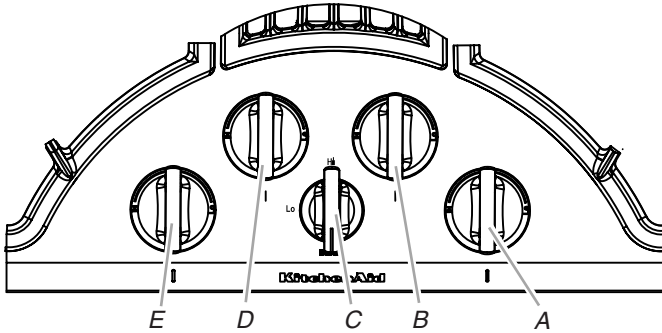
WARNING: This product contains a chemical known to the State of California to cause cancer.

WARNING: This product contains a chemical known to the State of California to cause birth defects or other reproductive harm.

PARTS AND FEATURES

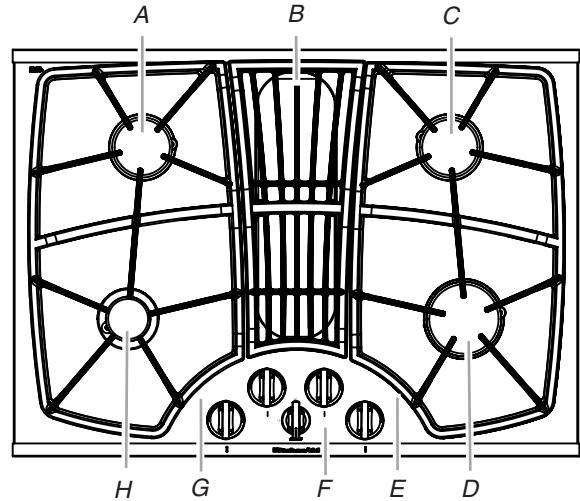
This manual covers different models. The cooktop you have purchased may have some or all of the items listed.

30" (76.2 cm) Control Panel



- A. Right front control knob
- B. Right rear control knob
- C. 2-Speed vent fan control knob
- D. Left rear control knob
- E. Left front control knob

30" (76.2 cm) Cooktop



- A. Left rear 10,500 Btu/h burner
- B. Downdraft vent grille
- C. Right rear 9,200 Btu/h burner
- D. Right front 15,000 Btu/h burner
- E. Right side grate
- F. Control panel
- G. Left side grate
- H. Left front 10,500 Btu/h burner

COOKTOP USE

Cooktop Controls

⚠ WARNING



Fire Hazard

Do not let the burner flame extend beyond the edge of the pan.

Turn off all controls when not cooking.

Failure to follow these instructions can result in death or fire.

Electric igniters automatically light the surface burners when control knobs are turned to HIGH and will automatically reignite if the flame is extinguished. All igniters will spark when lighting; however, only the selected burner will ignite.

If a downdraft is present, the flame may be affected and some sparking may occur. This is normal.

Before setting a control knob, place filled cookware on the grate. Do not operate a burner using empty cookware or without cookware on the grate.

To Set:

1. Push in and turn knob counterclockwise to HIGH.
2. Turn knob to anywhere between HIGH and LOW. Use the following chart as a guide when setting heat levels.

SETTING	RECOMMENDED USE
HIGH	<ul style="list-style-type: none">■ Start food cooking.■ Bring liquid to a boil.■ Hold a rapid boil.■ Quickly brown or sear food.■ To fry chicken.
Medium Between HIGH and LOW	<ul style="list-style-type: none">■ Maintain a slow boil.■ Fry or sauté foods.■ Cook soups, sauces and gravies.■ Stew or steam food.
LOW	<ul style="list-style-type: none">■ Simmer.■ Keep food warm.

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

Power failure

In case of prolonged power failure, the surface burners can be lit manually. Hold a lit match near a burner and turn knob counterclockwise to HIGH. After burner lights, turn knob to setting. The vent fan will not work.

NOTE: The downdraft vent will not operate during a power failure.

Pilotless Ignition

Pilotless Ignition eliminates the need for a constant standing pilot light. Each burner surface has an electric spark igniter. If your burner flame goes out, Pilotless Ignition will automatically spark to reignite the burner.

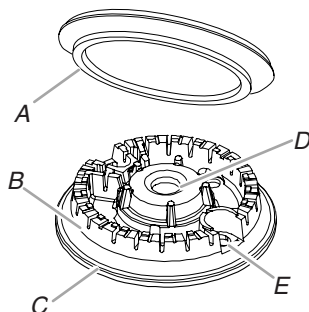
NOTE: All igniters will spark when any flame is extinguished but only the selected burner will reignite.

If intermittent sparking occurs, rotate the knob clockwise until the clicking (spark) sound ceases.

Smart Port Burner System

This cooktop is equipped with a Smart Port Burner System. The Smart Port Burner System produces a small flame directly under each grate finger and a larger flame between each grate finger. The visual difference between the ports will be noticeable when the burner is used or when adjustments are made to the flame length.

Sealed Surface Burners

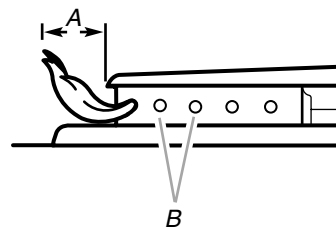


- A. Burner cap
- B. Burner ports
- C. Burner base
- D. Gas tube opening
- E. Igniter head

IMPORTANT: Do not obstruct the flow of combustion and ventilation air around the burner grate edges.

Burner cap: Always keep the burner cap and head in place when using a surface burner. A clean burner cap and head will help avoid poor ignition and uneven flames. Always clean the burner cap and head after a spillover and routinely remove and clean the caps according to the "General Cleaning" section.

Gas tube opening: Gas must flow freely throughout the gas tube opening for the burner to light properly. Keep this area free of soil and do not allow spills, food, cleaning agents or any other material to enter the gas tube opening. Keep spillovers out of the gas tube opening by always using a burner cap.



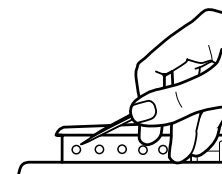
- A. 1-1½" (25-38 mm)
- B. Burner ports

Burner ports: Check burner flames occasionally for proper size and shape as shown above. A good flame is blue in color, not yellow. Keep this area free of soil and do not allow spills, food, cleaning agents or any other material to enter the burner ports.

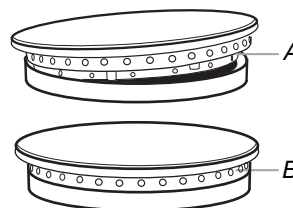
To Clean:

IMPORTANT: Before cleaning, make sure all controls are off and cooktop is cool. Do not use oven cleaners, bleach or rust removers.

1. Remove the burner cap and head from the burner base and clean according to "General Cleaning" section.
2. Clean the gas tube opening with a damp cloth.
3. Clean clogged burner ports with a straight pin as shown. Do not enlarge or distort the port. Do not use a wooden toothpick.



4. Replace the burner cap and head, making sure the alignment tab and notch are properly aligned with the burner cap.



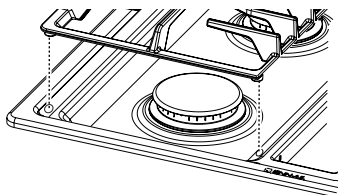
- A. Incorrect
- B. Correct

5. Turn on the burner. If the burner does not light, check burner head alignment. If the burner still does not light, do not service the burner yourself. Contact a trained repair specialist.

Surface Grates

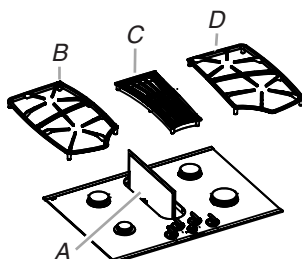
The grates must be properly positioned before cooking. In the proper position the grates should be flush and level. Improper installation of the grates may result in chipping or scratching of the cooktop.

To ensure proper positioning, align bumpers on grate bottom with the indentations in the cooktop. See cooktop illustrations in the "Parts and Features" section for proper grate positioning.



Although the burner grates are durable, they will gradually lose their shine and/or discolor due to the high temperatures of the gas flame.

Downdraft Ventilation System



A. Removable grease filter
B. Left side grate
C. Center grate
D. Right side grate

The built-in downdraft ventilation system removes cooking vapors, odors and smoke from foods prepared on the cooktop.

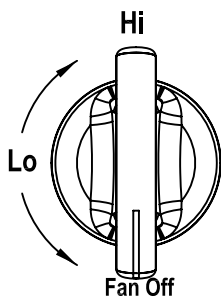
IMPORTANT: For optimal performance, operate downdraft ventilation system with the filter properly installed.

To avoid the buildup of grease, the filter should be cleaned often.

For more information on proper filter placement and cleaning, see "Downdraft Ventilation System" in the "General Cleaning" section.

To Use:

Turn vent fan knob clockwise to LOW or HIGH. Turn vent fan knob to OFF when finished cooking, or when the cooktop is not in use.



Home Canning

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

- Center the canner on the grate.
- Do not place canner on 2 surface burners at the same time.
- 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.

CERAMIC GLASS

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

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

Cooktop Polishing Creme 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” to order.

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

Cleaning Method:

Light to moderate soil

- Paper towels or clean damp sponge

Sugary spills (jellies, candy, syrup)

- Cooktop Scraper:
Scrape sugary spills while the cooktop is still warm. You may want to wear oven mitts while doing so.
- Cooktop Polishing Creme 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 Polishing Creme 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 Polishing Creme 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 Polishing Creme:
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 Polishing Creme:

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.

STAINLESS STEEL

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

Rub in direction of grain to avoid damaging.

Cleaning Method:

- Stainless Steel Cleaner and Polish Part Number 31462 (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.

On some models, do not remove seals under knobs.

Cleaning Method:

- Soap and water:
Pull knobs straight up away from control panel to remove.

CONTROL PANEL

To avoid damage to the control panel, do not use abrasive cleaners, steel-wool pads, gritty washcloths or abrasive paper towels.

Cleaning Method:

- Glass cleaner and soft cloth or sponge:
Apply glass cleaner to soft cloth or sponge, not directly on panel.
- All Purpose Appliance Cleaner Part Number 31682 (not included):
See “Assistance or Service” section to order.

PORCELAIN-COATED GRATES AND CAPS

Food spills containing acids, such as vinegar and tomato, should be cleaned as soon as the cooktop, grates and caps are cool. These spills may affect the finish.

To avoid chipping, do not bang grates and caps against each other or hard surfaces such as cast iron cookware.

Do not reassemble caps on burners while wet.

Cleaning Method:

- Nonabrasive plastic scrubbing pad and mildly abrasive cleanser:
Clean as soon as cooktop, grates and caps are cool.
- Dishwasher (grates only, not caps):
Use the most aggressive cycle.
- Gas Grate and Drip Pan Cleaner Part Number 31617 (not included):
See "Assistance or Service" section to order.

SURFACE BURNERS AND ELECTRONIC IGNITER

Surface Burners

See "Sealed Surface Burners" section.

Electronic Igniter

Cleaning Method:

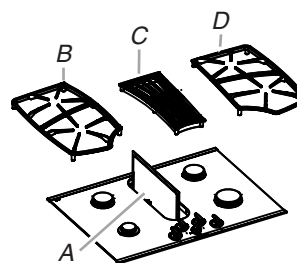
- Clean the igniter head using a nonabrasive scouring pad.
Clean ceramic post with a cotton swab:
All Purpose Appliance Cleaner Part Number 31682 (not included):
See "Assistance or Service" section to order.

DOWNDRAFT VENTILATION SYSTEM

Vent Grate

Cleaning Method:

- Remove left and right burner grates from the cooktop, then lift off the vent grate.



A. Grease filter
B. Left side grate
C. Center grate
D. Right side grate

- Wipe clean or wash in sink:
Nonabrasive plastic scrubbing pad and mildly abrasive cleanser
- Dishwasher:
Use mild detergent.

Removable Grease Filter

The filter is a permanent type and should be cleaned when soiled.

Cleaning Method:

- Turn off the downdraft ventilation system before removing the filter.
- Remove burner grates, then vent grate and lift the filter out of the vent chamber.
- Clean the filter in the sink with warm water and detergent or in the dishwasher.
- Replace the filter.

The filter should always be placed at an angle. As you face the front of the range, the top of the filter should rest against the right side of the vent opening. The bottom of the filter should rest against the left side of the vent chamber at the bottom.

If the filter is flat against the fan wall, ventilation effectiveness will be reduced.

Ventilation Chamber

The ventilation chamber, which houses the filter, should be cleaned in the event of spills or when it becomes coated with a film of grease.

Cleaning Method:

- Mild household detergent or cleanser and paper towel, damp cloth or sponge:
Apply detergent or cleanser to paper towel, damp cloth or sponge, not directly to the ventilation chamber.

TROUBLESHOOTING

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

Nothing will operate

WARNING

Electrical Shock Hazard

Plug into a grounded 3 prong outlet.

Do not remove ground prong.

Do not use an adapter.

Do not use an extension cord.

Failure to follow these instructions can result in death, fire, or electrical shock.

- **Is the power supply cord unplugged?**
Plug into a grounded 3 prong outlet.
- **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.

Surface burners will not operate

- **Is this the first time the surface burners have been used?**
Turn on any one of the surface burner knobs to release air from the gas lines.
- **Is the control knob set correctly?**
Push in knob before turning to a setting.
- **Are the burner ports clogged?**
See “Sealed Surface Burners” section.

Surface burner flames are uneven, yellow and/or noisy

- **Are the burner ports clogged?**
See “Sealed Surface Burners” section.
- **Are the burner caps and heads positioned properly?**
See “Sealed Surface Burners” section.
- **Is propane gas being used?**
The cooktop may have been converted improperly. Contact a service technician or see “Assistance or Service” section.

Surface burner makes popping noises

- **Is the burner wet?**
Let it dry.

Continuous sparking of igniter

- **Is a cross draft drawing the flame away from the igniter?**
This is normal when a cross draft is present.
- **Is the power supply cord properly grounded/polarized?**
See the Installation Instructions.
- **Is the burner cap and head positioned properly?**
See “Sealed Surface Burners” 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 cooking results not what expected

- **Is the proper cookware being used?**
See “Cookware” section.
- **Is the control knob set to the proper heat level?**
See “Cooktop Controls” section.
- **Is the cooktop level?**
Level the cooktop. 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.
- 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

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

Stainless Steel Cleaner and Polish

(stainless steel models)

Order Part Number 31462

All-Purpose Appliance Cleaner

Order Part Number 31682

Replacement Grease Filter

Order Part Number 8312P121-60

Gas Grate and Drip Pan Cleaner

Order Part Number 31617

In Canada

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

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- 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.

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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**.

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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 _____