



GAS 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

Guide d'utilisation et d'entretien

Au Canada, pour assistance, installation ou service composez le **1-800-807-6777**, ou visitez notre site web à **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.

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.

State of California Proposition 65 Warnings:

WARNING: This product contains one or more chemicals known to the State of California to cause cancer.

WARNING: This product contains one or more chemicals known to the State of California to cause birth defects or other reproductive harm.

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.

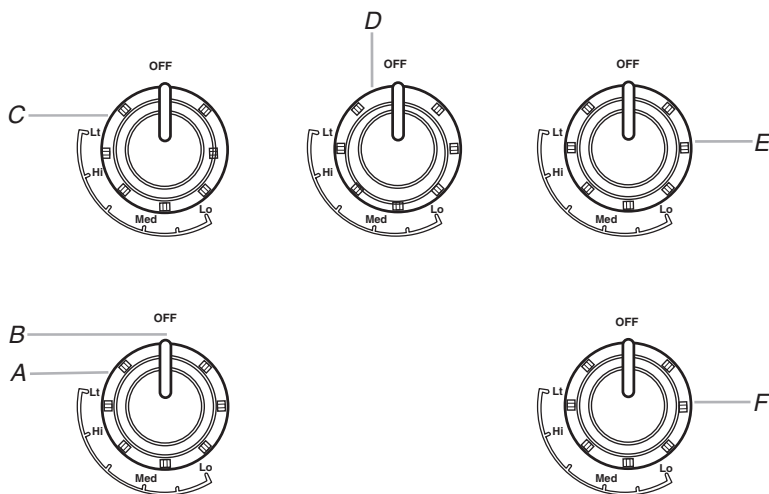
SAVE THESE INSTRUCTIONS

PARTS AND FEATURES

This manual covers several different models, and not all models are shown. 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. All Btu/h ratings shown are for Natural gas unless otherwise noted.

Model KGCV566 (36" [91.4 cm] shown)

Control Panel

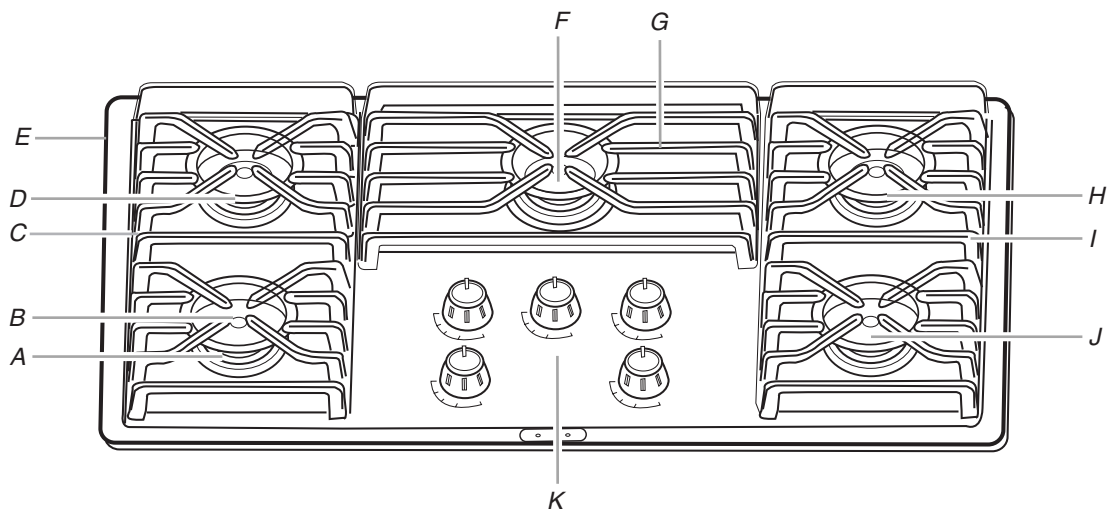


A. Left front burner control knob
B. Control knob off position

C. Left rear burner control knob
D. Center rear burner control knob

E. Right rear burner control knob
F. Right front burner control knob

Cooktop



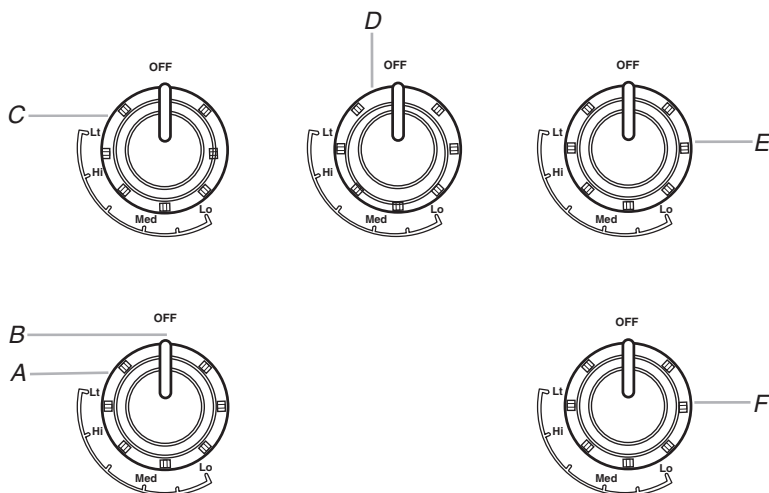
A. 17,000 Btu/h burner
B. Surface burner cap
C. Left surface burner grate
D. 6,000 Btu/h burner

E. Model and serial number plate
(under cooktop)
F. 9,100 Btu/h burner
G. Center grate

H. 6,000 Btu/h burner
I. Right surface burner grate
J. 17,000 Btu/h burner
K. Control panel

**Model KGCC566 (36" [91.4 cm] shown)
Model KGCC506 (30" [76.2 cm] not shown)**

Control Panel

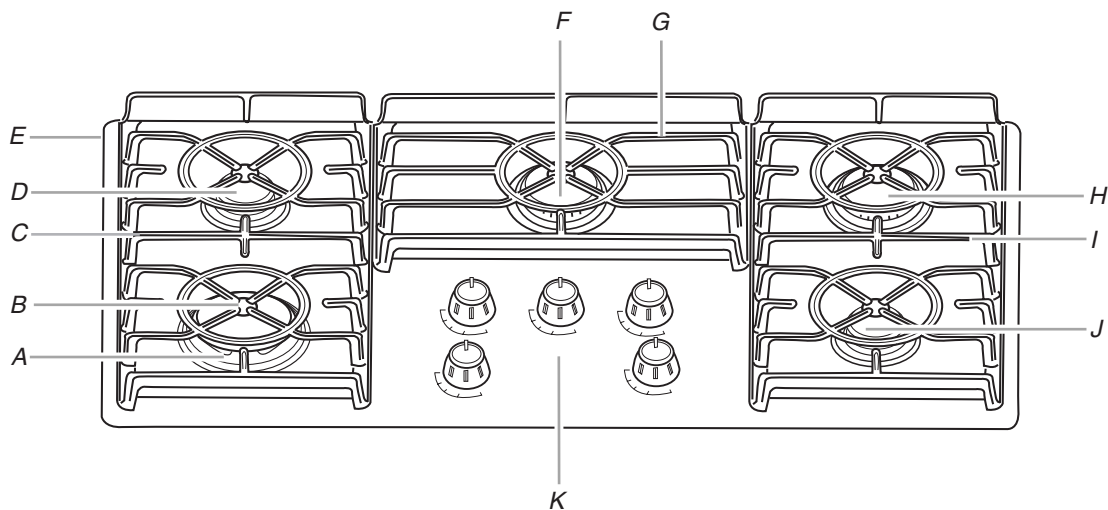


A. Left front burner control knob
B. Control knob off position

C. Left rear burner control knob
D. Center rear burner control knob
(on 36" [91.4 cm] models only)

E. Right rear burner control knob
F. Right front burner control knob

Cooktop



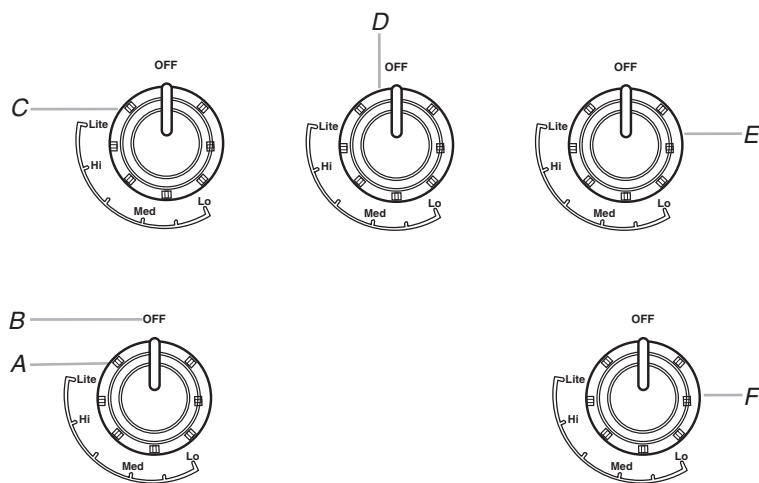
A. 17,000 Btu/h burner
B. Surface burner cap
C. Left surface burner grate
D. 6,000 Btu/h burner (9,100 Btu/h burner
on 30" [76.2 cm] models)

E. Model and serial number plate
(under cooktop)
F. 9,100 Btu/h burner
(on 36" [91.4 cm] models only)
G. Center grate

H. 12,500 Btu/h burner
I. Right surface burner grate
J. 6,000 Btu/h burner
K. Control panel

Model KGCC766 (36" [91.4 cm] shown)
Model KGCC706 (30" [76.2 cm] not shown)

Control Panel

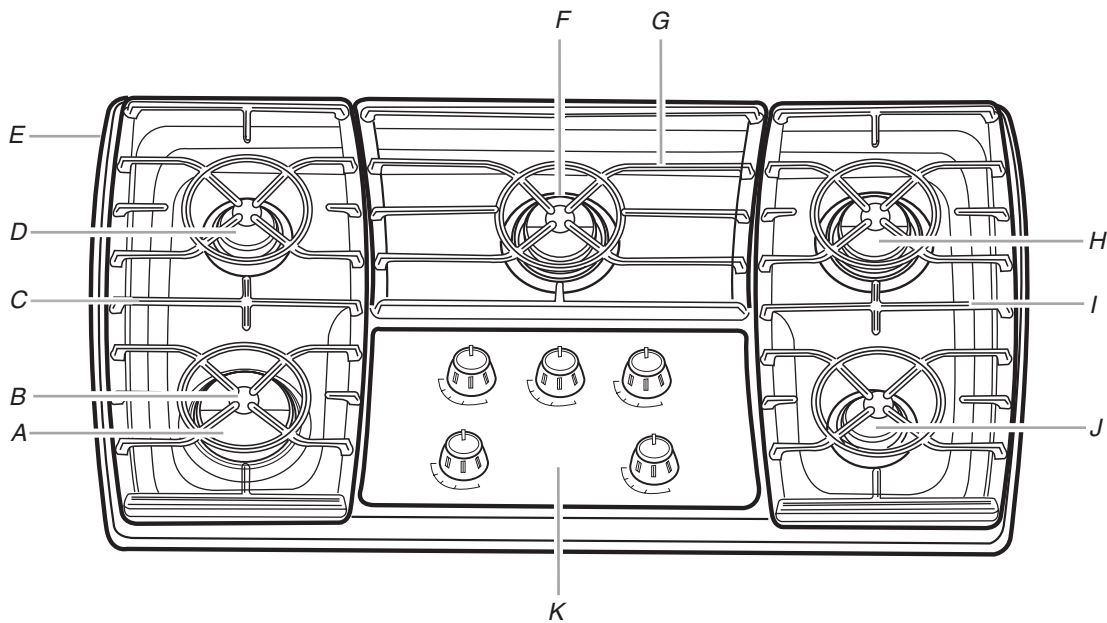


A. Left front burner control knob
B. Control knob off position

C. Left rear burner control knob
D. Center rear burner control knob
(on 36" [91.4 cm] models only)

E. Right rear burner control knob
F. Right front burner control knob

Cooktop



A. 17,000 Btu/h burner
B. Surface burner cap
C. Left surface burner grate
D. 6,000 Btu/h burner (9,100 Btu/h burner
on 30" [76.2 cm] models)

E. Model and serial number plate
(under cooktop)
F. 9,100 Btu/h burner
(on 36" [91.4 cm] models only)
G. Center grate

H. 12,500 v burner
I. Right surface burner grate
J. 6,000 Btu/h burner
K. Control panel

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.

IMPORTANT: Your cooktop is factory-set for use with Natural gas. If you wish to use LP gas, an LP Gas Conversion Kit is included with your new cooktop. See the instructions included with the LP Gas Conversion Kit for details on making this conversion.

Electric igniters automatically light the surface burners when control knobs are turned to Lite.

The large burners (17,000 Btu/h [British Thermal Units] and 12,500 Btu/h) provide the highest heat setting, and are ideal for cooking large quantities of food or liquid, using large pots and pans. The small burners (9,100 Btu/h and 6,000 Btu/h) allow more accurate simmer control at the lowest setting, and are ideal for cooking smaller quantities of food, using smaller pots and pans.

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

NOTE: Visually check that the burner has lit. If the burner does not ignite, listen for a clicking sound. If you do not hear the igniter click, turn off the burner. Check for a tripped circuit breaker or blown household fuse.

Check that the control knob is pressed completely down on the valve shaft. If the spark igniter still does not operate, call a trained repair specialist.

Proper grounding and polarity are necessary for correct operation of the electric ignition system. If the wall receptacle does not provide correct polarity, the igniters will become grounded and occasionally click, even after the burner has ignited. Contact a trained repair specialist to check the wall receptacle to see whether it is wired with the correct polarity.

To Set:

1. Push in and turn knob counterclockwise to LITE.
All surface burners will click. Only the burner with the control knob turned to Lite will produce a flame.
2. Turn knob to anywhere between HI and LO. Use the following chart as a guide when setting heat levels.

| SETTING | RECOMMENDED USE |
|---------------------------------|---|
| Lite | ■ Light the burner. |
| Hi | ■ Start food cooking. ■ Bring liquid to a boil. |
| Medium High Between Med & Hi | ■ Hold a rapid boil. ■ Quickly brown or sear food. |
| Med Medium | ■ Fry or sauté foods. ■ Maintain a slow boil. ■ Cook soups, sauces and gravies. |
| Medium Low Between Med & Lo | ■ Stew or steam foods. ■ Simmer. |
| Lo | ■ Keep food warm. |

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

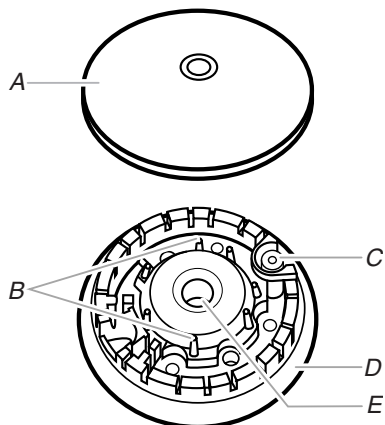
Power failure

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 LITE. After burner lights, turn knob to setting. Do not use a grill or griddle accessory during a power failure, as the vent fan will not operate.

Sealed Surface Burners

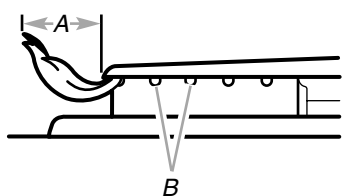
IMPORTANT: Do not obstruct the flow of combustion and ventilation air around the burner grate edges.

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



A. Burner cap
B. Alignment pins
C. Igniter
D. Burner base
E. Gas tube opening

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

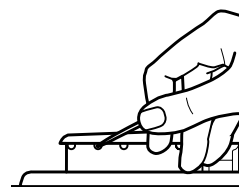
Burner ports: Check burner flames occasionally for proper size and shape as shown above. A good flame is blue in color, not yellow. Keep this area free of soil and do not allow spills, food, cleaning agents or any other material to enter the burner ports.

To Clean:

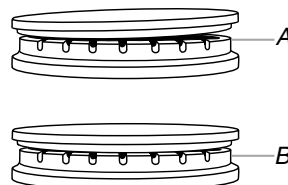
IMPORTANT: Before cleaning, make sure all controls are off and the cooktop is cool. Do not use oven cleaners, bleach or rust removers.

1. Remove the burner cap 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. If the burner needs to be adjusted, contact a trained repair specialist.



4. Replace the burner cap, making sure the alignment pins on the cap are properly aligned with the burner base.



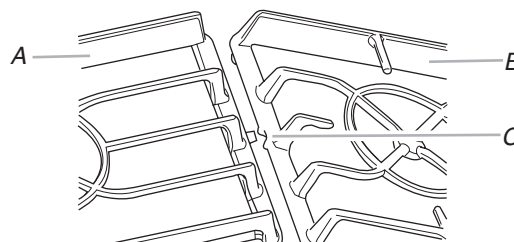
A. Incorrect
B. Correct

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

Surface Grates

Surface Grates

The grates located on the left and right side of the cooktop contain grooves. These grooves must always face inward toward the control knob panel to hold the grates in place. On some models, the middle grate must be placed in position first, followed by the left and right grates.



A. Left grate
B. Middle grate
C. Groove

Ceramic Glass Surface (on some models)

Wiping off the cooktop before and after each use will help keep it free from stains. 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 ceramic glass.
- 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 allow objects that could melt, such as plastic or aluminum foil, to touch any part of the entire cooktop.
- Make sure the bottoms of pots and pans are clean and dry before using them. Residue and water can leave deposits when heated.

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 above the burner.
- 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 or grates. 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

To avoid damage to the stainless steel finish, 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 (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.

CERAMIC GLASS

To avoid damage to the ceramic glass, do not use steel wool, abrasive 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 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:

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.
- 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.

COOKTOP CONTROLS

To avoid damage to the 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.

On some models, do not remove seals under knobs.

Cleaning Method:

- Soap and water or dishwasher:
Pull knobs straight 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.
- affresh™ Kitchen and Appliance Cleaner (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.

Do not clean in the Self-Cleaning cycle.

Do not clean in dishwasher.

Cleaning Method:

- Nonabrasive plastic scrubbing pad and mildly abrasive cleanser:
Clean as soon as cooktop, grates and caps are cool.
- Gas Grate and Drip Pan Cleaner (not included):
See “Assistance or Service” section to order.

SURFACE BURNERS

Sealed Burner models

See “Sealed Surface Burners” section.

SIMMER PLATE (on some models)

Do not clean in dishwasher.

Cleaning Method:

- Liquid detergent and water.

Wipe with damp cloth or sponge then rinse with clean water and wipe dry.

- Mild-abrasive cleanser

Rub in the direction of the grain lines with a damp cloth or sponge. Rinse thoroughly. Repeat if necessary.

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.
- **Is the cooktop properly connected to the gas supply?**
Contact a service technician or see Installation Instructions.

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.
- **Is the main gas shutoff valve in the off position?**
See the Installation Instructions.

Surface burner flames are uneven, yellow and/or noisy

- **Are the burner ports clogged?**
See “Sealed Surface Burners” section.
- **On models with caps, are the burner caps 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.

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** 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.

In Canada

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

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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.

Accessories

For accessories, you can visit our website at www.kitchenaid.com/cookingaccessories.

Cooktop Care Kit

(ceramic glass models)
(includes cleaner, protectant, scraper, and applicator pads)
Order Part Number 31605

Cooktop Protectant

(ceramic glass models)
Order Part Number 31463A

affresh™ Stainless Steel Cleaning Wipes

(stainless steel models)
Order Part Number W10355049

affresh™ Cooktop Cleaner

(ceramic glass models)
Order Part Number W10355051

Gas Grate and Drip Pan Cleaner

Order Part Number 31617A

affresh™ Stainless Steel Cleaner

(stainless steel models)
Order Part Number W10355016

affresh™ Kitchen and Appliance Cleaner

Order Part Number W10355010

Cooktop Scraper

(ceramic glass models)
Order Part Number WA906B

Gourmet Griddle

Order Part Number 4396096RB

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