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# COMMERCIAL STYLE DUAL FUEL CONVECTION RANGES

## Use & Care Guide

For questions about features, operation/performance, parts, accessories or service, call: **1-800-422-1230**

In Canada, for assistance, installation and service, call: **1-800-807-6777** or visit our website at **www.kitchenaid.com** or **www.Kitchenaid.ca**

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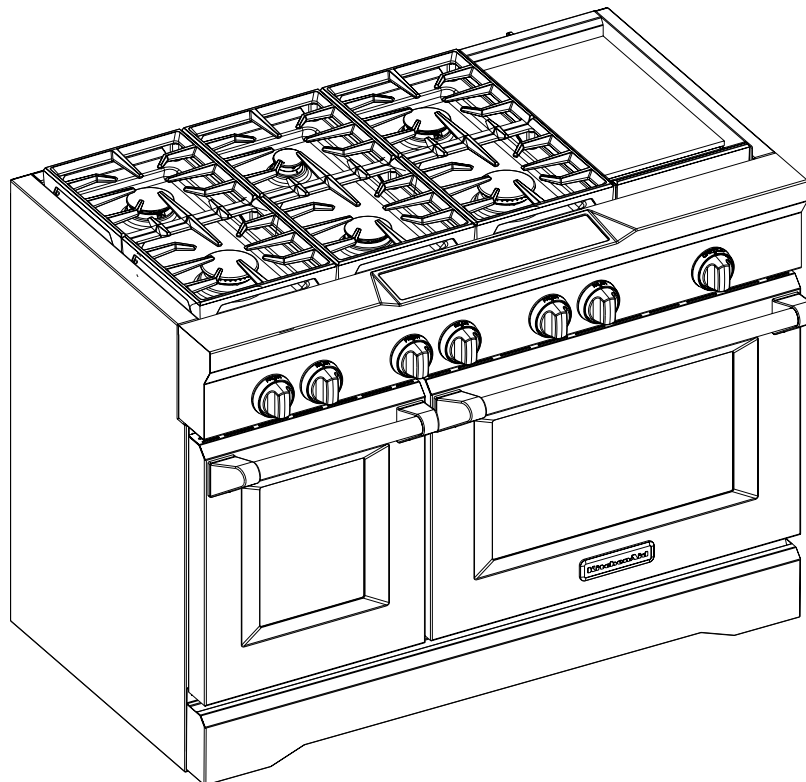
# CUISINIÈRES À CONVECTION À BI- COMBUSTIBLE DE STYLE COMMERCIAL

## 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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# RANGE 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.

## The Anti-Tip Bracket

The range will not tip during normal use. However, the range can tip if you apply too much force or weight to the open door without the anti-tip bracket fastened down properly.



### **WARNING**

#### Tip Over Hazard

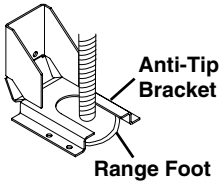
**A child or adult can tip the range and be killed.**

**Connect anti-tip bracket to rear range foot.**

**Reconnect the anti-tip bracket, if the range is moved.**

**See the installation instructions for details.**

**Failure to follow these instructions can result in death or serious burns to children and adults.**



**Making sure the anti-tip bracket is installed:**

- Slide range forward.
- Look for the anti-tip bracket securely attached to floor or wall.
- Slide range back so rear range foot is under anti-tip bracket.

## IMPORTANT SAFETY INSTRUCTIONS

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

- **WARNING:** TO REDUCE THE RISK OF TIPPING OF THE RANGE, THE RANGE MUST BE SECURED BY PROPERLY INSTALLED ANTI-TIP DEVICES. TO CHECK IF THE DEVICES ARE INSTALLED PROPERLY, SLIDE RANGE FORWARD, LOOK FOR ANTI-TIP BRACKET SECURELY ATTACHED TO FLOOR OR WALL, AND SLIDE RANGE BACK SO REAR RANGE FOOT IS UNDER ANTI-TIP BRACKET.
- **WARNING:** TO REDUCE THE RISK OF BURNS, DO NOT MOVE THE RANGE WHILE HOT. THIS RANGE IS PROVIDED WITH WHEELS TO FACILITATE MOVEMENT. TO REDUCE THE RISK OF INJURY DUE TO TIPPING OF THE APPLIANCE, VERIFY THE REINSTALLATION OF THE RANGE INTO THE ANTI-TIP DEVICE PROVIDED, AND EXTEND LEVELING FEET AFTER RETURNING THE RANGE TO THE ORIGINAL INSTALLED POSITION.
- **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 oven.
- **WARNING:** NEVER cover any slots, holes or passages in the oven bottom or cover an entire rack with materials such as aluminum foil. Doing so blocks air flow through the oven and may cause carbon monoxide poisoning. Aluminum foil linings may also trap heat, causing a fire hazard.
- **CAUTION:** Do not store items of interest to children in cabinets above a range or on the backguard of a range – children climbing on the range to reach items could be seriously injured.
- Do Not Leave Children Alone – Children should not be left alone or unattended in area where the range is in use. They should never be allowed to sit or stand on any part of the range.

- Wear Proper Apparel – Loose-fitting or hanging garments should never be worn while using the range.
- User Servicing – Do not repair or replace any part of the range unless specifically recommended in the manual. All other servicing should be referred to a qualified technician.
- Storage in or on the Range – Flammable materials should not be stored in an oven or 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.
- 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 range-top service without breaking due to the sudden change in temperature.

## SAVE THESE INSTRUCTIONS

# IMPORTANT SAFETY INSTRUCTIONS

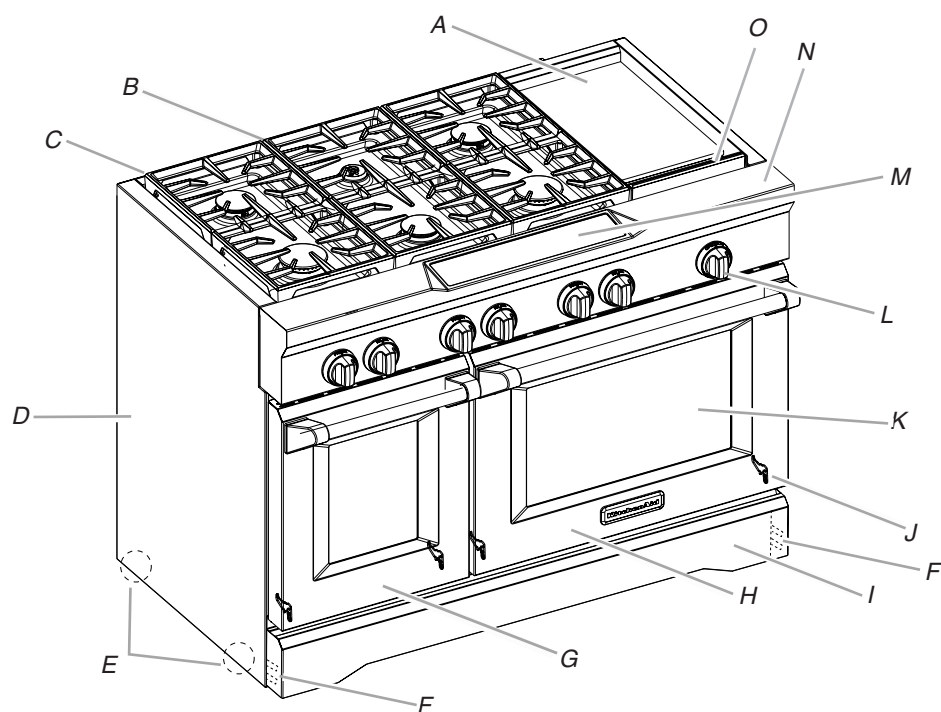
- **Utensil Handles Should Be Turned Inward and Not Extend Over Adjacent Surface Units** – To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the handle of a utensil should be positioned so that it is turned inward, and does not extend over adjacent surface units.
  - **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.
  - **Use Care When Opening Door** – Let hot air or steam escape before removing or replacing food.
  - **Do Not Heat Unopened Food Containers** – Build-up of pressure may cause container to burst and result in injury.
  - **Keep Oven Vent Ducts Unobstructed.**
  - **Placement of Oven Racks** – Always place oven racks in desired location while oven is cool. If rack must be moved while oven is hot, do not let potholder contact hot heating element in oven.
  - **DO NOT TOUCH HEATING ELEMENTS OR INTERIOR SURFACES OF OVEN** – Heating elements may be hot even though they are dark in color. Interior surfaces of an oven become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact heating elements or interior surfaces of oven until they have had sufficient time to cool. Other surfaces of the appliance may become hot enough to cause burns – among these surfaces are oven vent openings and surfaces near these openings, oven doors, and windows of oven doors.
  - **Proper Installation** – The range, when installed, must be electrically grounded in accordance with local codes or, in the absence of local codes, with the *National Electrical Code, ANSI/NFPA 70*. In Canada, the range must be electrically grounded in accordance with Canadian Electrical Code. Be sure the range is properly installed and grounded by a qualified technician.
  - **Disconnect the electrical supply** before servicing the appliance.
  - **Injuries may result from the misuse of appliance doors or drawers** such as stepping, leaning, or sitting on the doors or drawers.
  - **Maintenance** – Keep range area clear and free from combustible materials, gasoline, and other flammable vapors and liquids.
  - **Top burner flame size** should be adjusted so it does not extend beyond the edge of the cooking utensil.
- For self-cleaning ranges –**
- **Do Not Clean Door Gasket** – The door gasket is essential for a good seal. Care should be taken not to rub, damage, or move the gasket.
  - **Do Not Use Oven Cleaners** – No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.
  - **Clean Only Parts Listed in Manual.**
  - **Before Self-Cleaning the Oven** – Remove broiler pan and other utensils. Wipe off all excessive spillage before initiating the cleaning cycle.
- For units with ventilating hood –**
- **Clean Ventilating Hoods Frequently** – Grease should not be allowed to accumulate on hood or filter.
  - **When flambéing foods under the hood**, turn the fan on.

## SAVE THESE INSTRUCTIONS

# PARTS AND FEATURES

This manual covers several different models. The range 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.

## Range

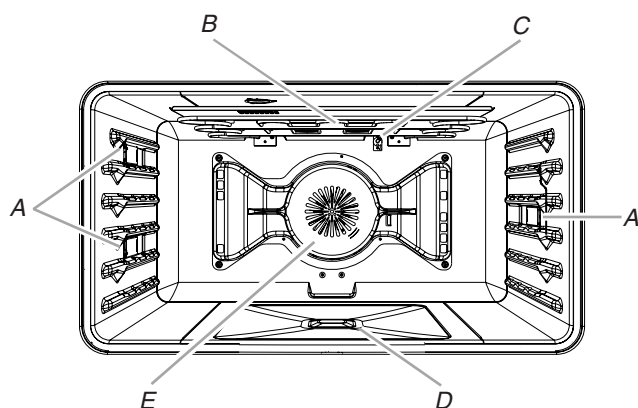


- A. Even-Heat™ electric chrome griddle (on some models)
- B. Heavy-duty single grate design
- C. Island trim
- D. Stainless steel panels
- E. Roller feet
- F. Leveling rods
- G. T.H.E.™ 18" (45.7 cm) true convection oven [48" (121.9 cm) range only]
- H. Dual fan true convection oven
- I. Removable lower panel
- J. Balanced hinged doors
- K. ClearVue™ large viewing window
- L. Commercial style die cast metal control knobs
- M. Control panel
- N. Culinary ledge
- O. Drip tray (on griddle models)

### Not shown:

- Optional 9" (22.9 cm), 22" (55.9 cm) and adjustable backguards
- Optional griddle cover
- Optional grill cover
- Optional wok ring
- Optional broil pan and roasting rack
- Hefty slide-out racks with handle
- SatinGlide™ roll-out extension rack with handle
- Optional stainless steel knobs

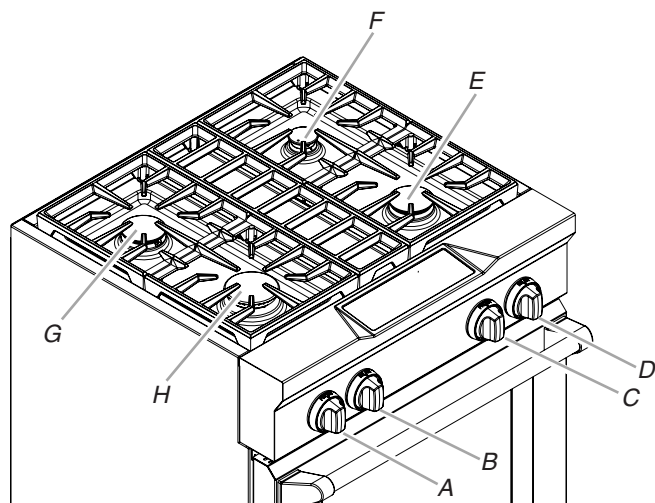
## Oven Interior



- A. Halogen lights
- B. Broil elements with True-Broil® reflector
- C. Oven cavity sensor
- D. CleanBake™ hidden element
- E. Convection fan(s)

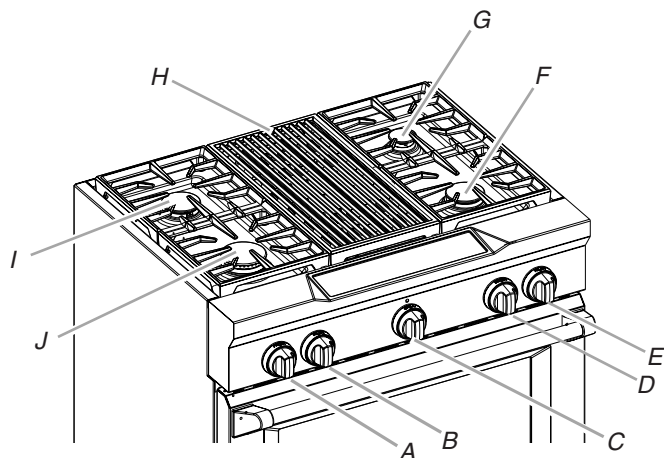
## Control Panels

### KDRS407



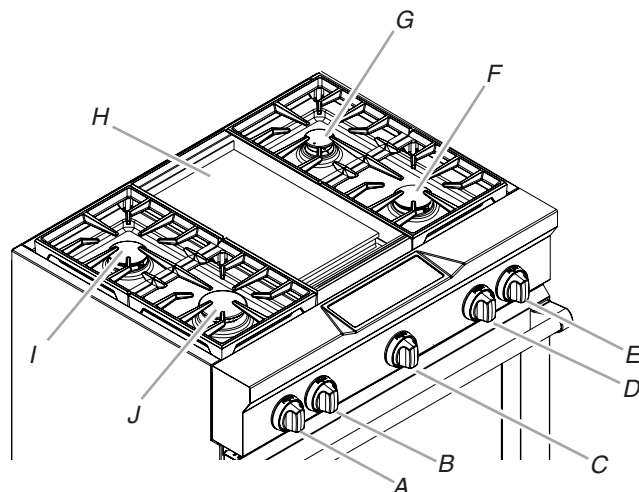
- |                             |                        |
|-----------------------------|------------------------|
| A. Left rear control knob   | E. 15,000 Btu/h burner |
| B. Left front control knob  | F. 5,000 Btu/h burner  |
| C. Right rear control knob  | G. 15,000 Btu/h burner |
| D. Right front control knob | H. 20,000 Btu/h burner |

### KDRS462



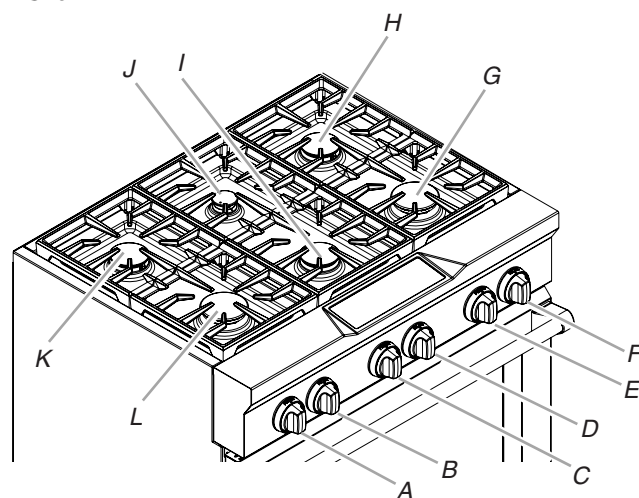
- |                             |                        |
|-----------------------------|------------------------|
| A. Left rear control knob   | F. 15,000 Btu/h burner |
| B. Left front control knob  | G. 5,000 Btu/h burner  |
| C. Grill control knob       | H. Even-Heat™ Grill    |
| D. Right rear control knob  | I. 15,000 Btu/h burner |
| E. Right front control knob | J. 20,000 Btu/h burner |

### KDRS463

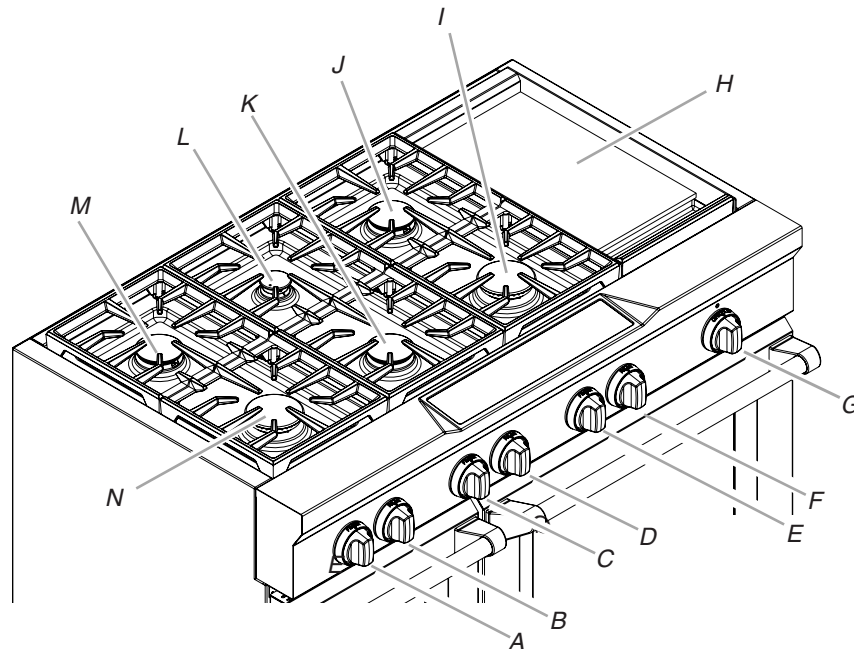


- |                             |                                       |
|-----------------------------|---------------------------------------|
| A. Left rear control knob   | F. 15,000 Btu/h burner                |
| B. Left front control knob  | G. 5,000 Btu/h burner                 |
| C. Griddle control knob     | H. Even-Heat™ electric chrome griddle |
| D. Right rear control knob  | I. 15,000 Btu/h burner                |
| E. Right front control knob | J. 20,000 Btu/h burner                |

### KDRS467



- |                              |                        |
|------------------------------|------------------------|
| A. Left rear control knob    | G. 20,000 Btu/h burner |
| B. Left front control knob   | H. 15,000 Btu/h burner |
| C. Center rear control knob  | I. 15,000 Btu/h burner |
| D. Center front control knob | J. 5,000 Btu/h burner  |
| E. Right rear control knob   | K. 15,000 Btu/h burner |
| F. Right front control knob  | L. 20,000 Btu/h burner |



A. Left rear control knob  
 B. Left front control knob  
 C. Center rear control knob  
 D. Center front control knob  
 E. Right rear control knob  
 F. Right front control knob  
 G. Griddle control knob

H. Even-Heat™ electric chrome griddle  
 I. 20,000 Btu/h  
 J. 15,000 Btu/h  
 K. 15,000 Btu/h  
 L. 5,000 Btu/h  
 M. 15,000 Btu/h  
 N. 20,000 Btu/h

## COOKTOP USE

### Cooktop Controls

#### **WARNING**



#### **Fire Hazard**

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

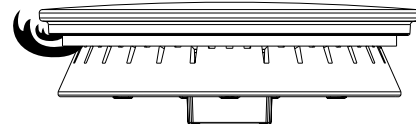
**Turn off all controls when not cooking.**

**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 range. See the instructions included in the Installation Instructions for details on making this conversion. Electric igniters automatically light the surface burners when control knobs are turned to LITE.

Three different sizes of burners are provided: 20,000 Btu/h [British Thermal Units], 15,000 Btu/h, and 5,000 Btu/h.

The 20,000 Btu/h UltraPower™ dual-flame burner has an upper and lower level of flame.



The Power Hi setting uses both flame levels at full power to provide the highest heat and is ideal for cooking large quantities of food or liquid, and using large pots and pans. The Simmer Hi and Lo settings use the upper flame only and allow for accurate simmer control and cooking of smaller quantities of food.

The 5,000 Btu/h burner reaches a low of 500 Btu/h, and is ideal for cooking smaller quantities of food and melting chocolate or butter.

Before setting a control knob, place filled cookware on the grate. Do not operate a burner 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 the clicking sound. If you do not hear the igniter click, turn off the burner. Check for a tripped circuit breaker or blown 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 or junction box does not provide correct polarity, the igniter will become grounded and occasionally click, even after the burner has ignited. Contact a trained repair specialist to check the wall receptacle or junction box to see whether it is wired with the correct polarity.



## Reignition Feature

During cooktop use, if one or more burners are extinguished due to external causes (such as a water spill, wind or ventilation draft), the ignition system will turn on to reignite the flame. When the flame comes back on, the system will stop sparking. If the draft in the room is not removed, occasional sparking may continue. Sparking may also occasionally occur when using the low setting on a burner.

### To Set:

1. Push in and turn knob counterclockwise to LITE.  
When the control knobs for any small or medium burner are turned to the LITE position, all small and medium burners will click. When the control knob for the large burner is turned to the LITE position, these burners will click independent of the other burners. In both cases, only the burner with the control knob turned to LITE will produce a flame.
  2. Turn knob counterclockwise to anywhere between HI and LO. Push in one more time to get from LO to Simmer HI.
- Use the following charts as a guide when setting heat levels.

### 20,000 Btu/h Ultra Power™ Dual-Flame Burner

SETTING	RECOMMENDED USE
LITE (Light)	■ Light the burner.
HI (High)	■ Start food cooking. ■ Bring liquid to a boil. ■ Preheat skillets/pans. ■ Quickly brown or sear food.
MED (Medium)	■ Fry or sauté foods. ■ Hold a boil.
LO (Low)	■ Cook soups, sauces and gravies.
Simmer HI (High)	■ Start cooking thicker foods such as tomato sauce, chili, etc.
Simmer LO (Low)	■ Hold a gentle simmer.

### Simmer Burner Settings

#### To Set:

1. Push in and turn knob counterclockwise to LITE.  
When the control knobs for any small or medium burner are turned to the LITE position, all small and medium burners will click. When the control knob for the large burner is turned to the LITE position, these burners will click independent of the other burners. In both cases, only the burner with the control knob turned to LITE will produce a flame.
2. Turn knob counterclockwise to anywhere between HI and LO. Use the following chart as a guide when setting heat levels.

### 15,000 Btu/h Professional Burner

SETTING	RECOMMENDED USE
LITE (Light)	■ Light the burner.
HI (High)	■ Start food cooking. ■ Bring liquid to a boil. ■ Preheat skillets/pans. ■ Quickly brown or sear food.
MED (Medium)	■ Fry or sauté foods. ■ Hold a boil.
LO (Low)	■ Cook soups, sauces and gravies. ■ Stew or steam foods.

### 5,000 Btu/h Simmer/Melt Burner

SETTING	RECOMMENDED USE
LITE (Light)	■ Light the burner.
HI (High)	■ Cook soups, sauces and gravies. ■ Stew or steam foods.
LO (Low)	■ Melt chocolate or butter.

**REMEMBER:** When range is in use or (on some models) during the Self-Cleaning cycle, 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 HI. After burner lights, turn knob to setting.

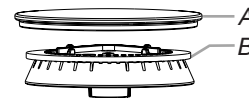
## Cooktop Surface

Wiping off the cooktop, grates and caps after each use will help keep it free from stains.

Food spills containing acids, such as vinegar and tomato, should be cleaned as soon as the entire appliance is cool. These spills may affect the finish.

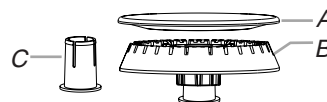
For more information, see the “Sealed Surface Burners” and “General Cleaning” sections.

## Sealed Surface Burners



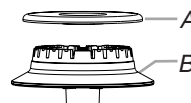
### 20,000 Btu/h Ultra Power™ Dual-Flame Burner

- A. Burner cap  
B. Burner base



### 15,000 Btu/h Professional Burner

- A. Burner cap  
B. Burner base  
C. Choke (for use with medium burner, LP gas only)



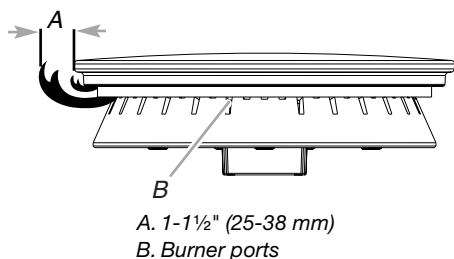
### 5,000 Btu/h Simmer/Melt Burner

- A. Burner cap  
B. Burner base

**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.

**Gas opening:** Gas must flow freely throughout the gas 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 opening. Keep spillovers out of the gas opening by always using a burner cap.

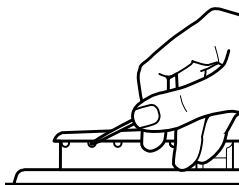


**Burner ports:** Check burner flames occasionally for proper size and shape as shown above. A good flame is blue in color, not yellow. Keep this area free of soil and do not allow spills, food, cleaning agents or any other material to enter the burner ports.

#### To Clean:

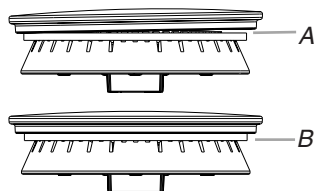
**IMPORTANT:** Before cleaning, make sure all controls are off and the oven and cooktop are cool. Do not use oven cleaners, bleach or rust removers.

1. Remove the burner cap and burner base and clean according to "General Cleaning" section.
2. Clean the gas 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.



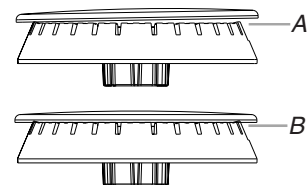
4. Replace the burner cap, making sure the alignment pins are properly aligned with the burner cap.

#### 20,000 Btu/h Ultra Power™ Dual-Flame Burner



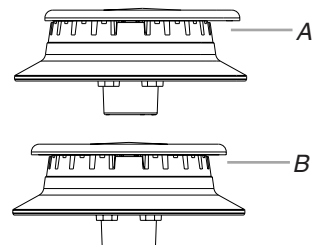
A. Incorrect  
B. Correct

#### 15,000 Btu/h Professional Burner



A. Incorrect  
B. Correct

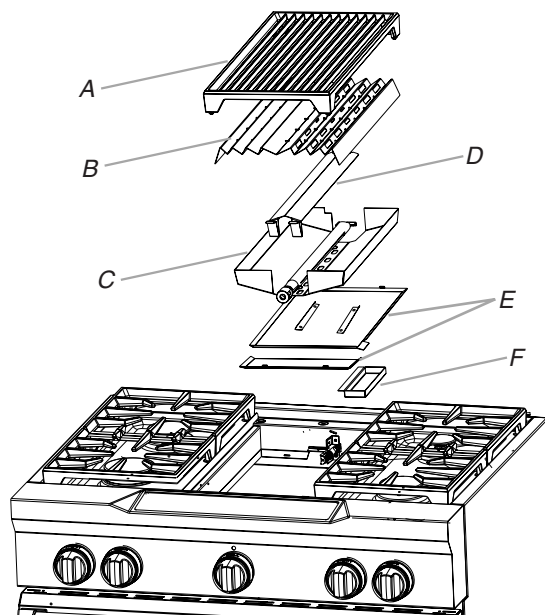
#### 5,000 Btu/h Simmer/Melt Burner



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.

#### Even-Heat™ Grill (on some models)



A. Grill grate  
B. Wave tray  
C. Burner assembly  
D. Flame spreader  
E. Grease trays  
F. Drip tray

The grill module consists of a cast-iron grate, a wave tray, a flame spreader, a burner assembly, 2 grease trays and a drip tray. It is used to grill foods. Refer to the "Grill Chart" for cook times and settings.

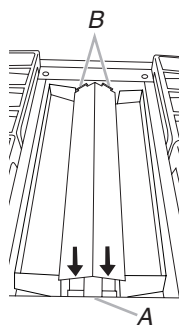
When using the grill, follow the guidelines below.

- Trim excess fat to reduce spattering. Slit the remaining fat on the edges to avoid curling.
- Allow space between food on the grill. Crowding food will result in uneven cooking.
- Use a metal spatula or tongs to turn food.
- Steaks, chops and hamburgers should be turned only once to avoid loss of juices.
- For even cooking, foods such as chicken quarters should be turned several times.
- To check for doneness of meats and poultry, use an instant read thermometer or make a small cut in the center of the food. This will avoid loss of juices.
- Do not leave the grill unattended while cooking.
- To avoid damage to the grill, do not use aluminum foil, charcoal or wood chips.
- To avoid damage to cookware, do not place cookware on the grill when in use. Food should be cooked directly on the grill grate.

Before removing or replacing grill, make sure the control knobs are turned to OFF. Allow the grill to cool completely before handling.

### To Remove:

1. Remove grill grate and wave tray.
2. Pull forward slightly on the flame spreader to release the tabs from the rear slots and lift out.

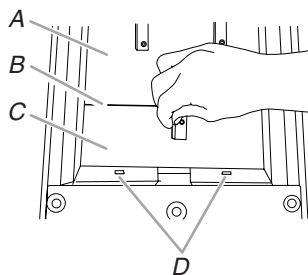


A. Grill front  
B. Rear tabs and slots

3. Lift up and out to remove the burner assembly.

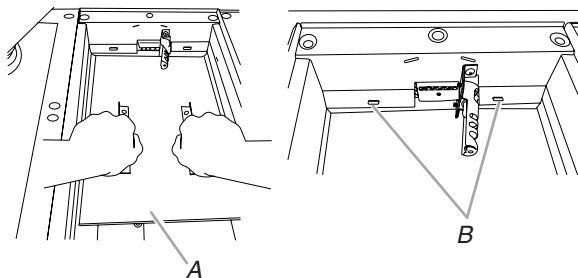
### Remove Grease Trays:

1. To remove the small grease tray, unhook tabs from slots and lift slightly to disengage it from the large grease tray.



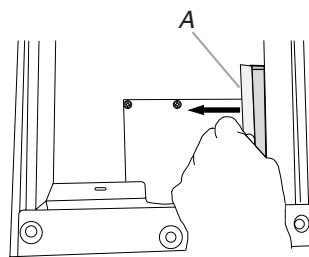
A. Large grease tray  
B. Grease tray connection  
C. Small grease tray  
D. Slots

2. Unhook tabs from slots and lift out the large grease tray.



A. Large grease tray  
B. Slots

3. Remove the drip tray.

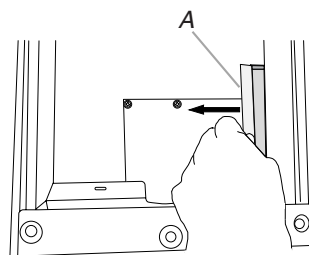


A. Drip tray

4. Clean basin. See "General Cleaning" section.

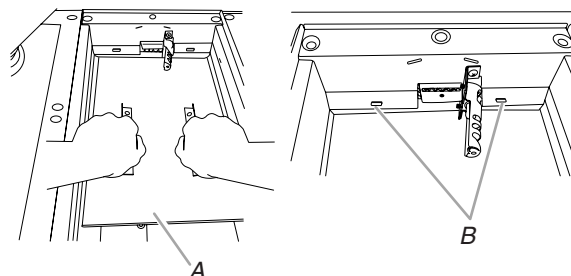
### To Replace:

1. Slide drip tray into opening on the right front side of the grill basin. There are guides to assure correct placement of the drip tray.



A. Drip tray

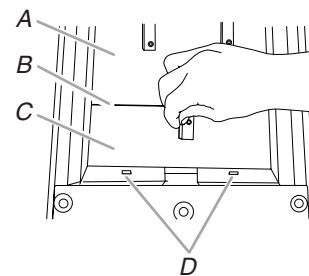
2. Insert the large grease tray all the way under the back edge of the grill basin and hook it into the slots.



A. Large grease tray  
B. Slots

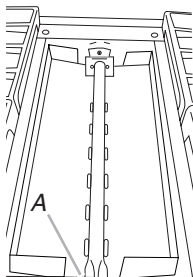
3. Insert the small grease tray all the way under the front of the grill basin and hook it into the slots.

When the 2 grease trays are installed properly, the small grease tray will hook over the large grease tray.



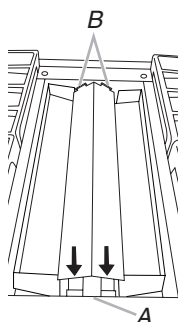
A. Large grease tray  
B. Grease tray connection  
C. Small grease tray  
D. Slots

- Insert the orifice tube on the front of the burner assembly into the opening at the front of the grill basin and set burner assembly into place.



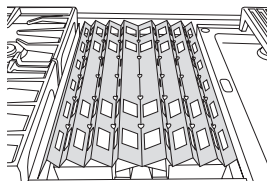
A. Front opening

- Insert front tabs of the flame spreader into slots at the front of the grill basin, then the rear tabs into the rear slots.



A. Front tabs and slots  
B. Rear tabs and slots

- Place the wave tray on top of the flame spreader.



- Place the grill grate into position.

#### To Use:

- Turn on overhead range hood.
- If desired, apply a light coating of vegetable oil or nonstick cooking spray to grill grate.
- Push in and turn knob to LITE/HI. The flame will ignite in 1 to 4 seconds. Turn knob to MED and allow grill to preheat for 15 minutes.
- Turn knob to desired cook setting. Place food on grill.

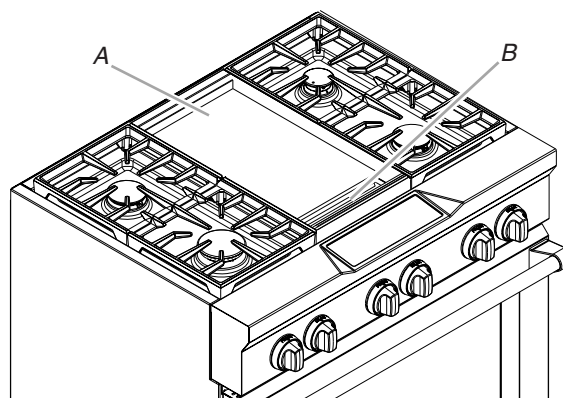
#### GRILL CHART

The settings and times are guidelines only and may need to be adjusted for individual tastes.

FOOD	SETTING	COOK TIME TOTAL MINUTES
<b>Steak</b>		
1" (2.5 cm)	MED	16-20
medium	MED	20-30
well-done		

FOOD	SETTING	COOK TIME TOTAL MINUTES
<b>Ground Meat Patties</b>		
½ - ¾" (1.3-1.9 cm)	MED	20-25
<b>Pork Chops</b>		
1" (2.5 cm)	MED	35-55
<b>Ham Slices</b>		
½" (1.3 cm)	MED	8-12
<b>Frankfurters and Precooked Sausages</b>	MED	8-15
<b>Chicken</b>		
Quarters	MED-LO	50-80
Breasts, boneless	MED	20-40
<b>Fish Steaks</b>		
¾ - 1" (1.9-2.5 cm)	MED	10-15

#### Even-Heat™ Chrome Electric Griddle (on some models)



A. Griddle  
B. Drip tray

The Even-Heat™ chrome electric griddle system provides an evenly heated and easy to clean cooking surface.

- Remove plastic film and clean with hot, soapy water prior to first use.
- To avoid scratching the griddle, do not place any pots or pans on the griddle.
- To avoid scratching the griddle, use only heat resistant plastic or wooden utensils.
- The griddle surface is ready to use, and does not need to be seasoned.
- Pouring cold water on a hot griddle may warp the griddle, resulting in an uneven cooking surface.

#### To Use:

- Position the drip tray under the front edge of the griddle to catch grease and food residue.
- Push in and turn the control knob to desired temperature.
- Refer to the griddle Preheat Chart for preheat times.  
The griddle light will turn off when the griddle has finished preheating. The griddle light will turn on and off during use to indicate that the griddle element is maintaining the selected surface temperature.
- Place food on the griddle and cook to desired doneness.

## Griddle Charts

The settings and times are guidelines only and may need to be adjusted for individual tastes.

### Preheat Chart

TEMPERATURE	TIME TO PREHEAT (in minutes)
250°F (121°C)	10
300°F (149°C)	14
350°F (177°C)	15
400°F (204°C)	20
450°F (232°C)	25
500°F (260°C)	27

### Cooking Chart

FOOD	SETTING	COOK TIME TOTAL MINUTES
Sausage patties and links	325°F (163°C)	12-18
Bacon slices	350°F (177°C)	7-11
Ham steak (fully cooked)	325°F (163°C)	5-7
Frankfurters and precooked sausages	325°F (163°C)	8-15
Ground meat patties	350°F (177°C)	10-15
Grilled sandwiches	325°F (163°C)	3-5
Fish steaks, fillets	325°F (163°C)	8-15
Eggs	300°F (149°C)	3-5
Hash brown potatoes	400°F to 425°F (204°C to 218°C)	8-12
French toast	350°F (177°C)	5-7
Pancakes	350°F (177°C)	2-4

### After Each Use:

1. Turn the griddle off and let cool.
2. Scrape griddle residue into drip tray using heat resistant plastic or wooden utensils.
3. Rinse griddle with hot, soapy water.
4. Remove and clean the drip tray and the area below. Gently tip the drip tray so that the contents are not spilled when removing.
5. Clean using a nylon scrub pad with soapy water and rinse with hot water.
6. Dry griddle, drip tray and area below griddle with paper towels to remove excess grease and oil.

## 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.

Cookware with nonstick surfaces should not be used under the broiler.

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

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

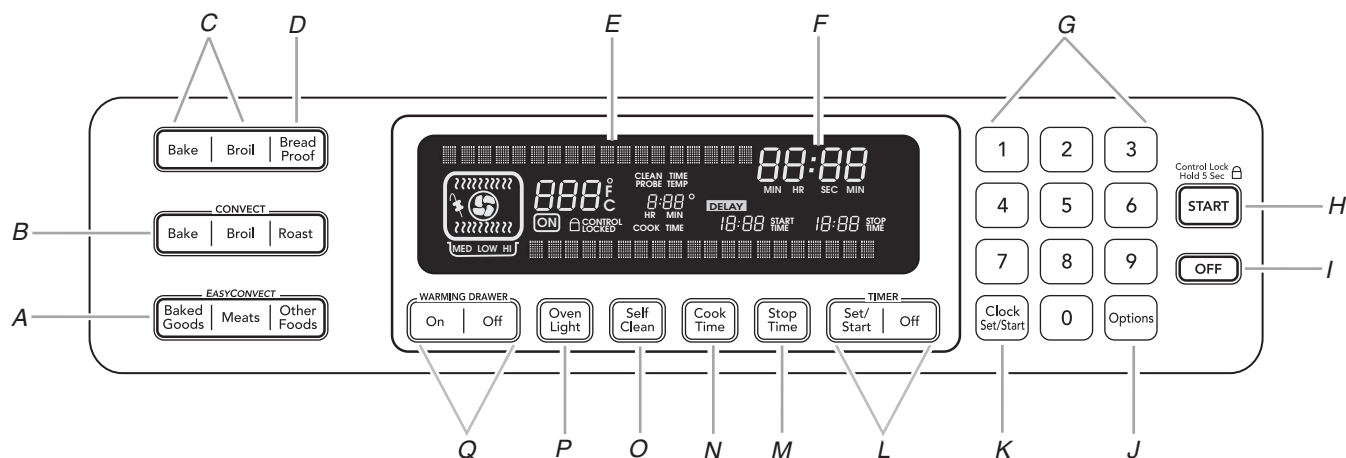
## Home Canning

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.

# ELECTRONIC OVEN CONTROLS

## 30" (76.2 cm) and 36" (91.4 cm) Range Control Panel

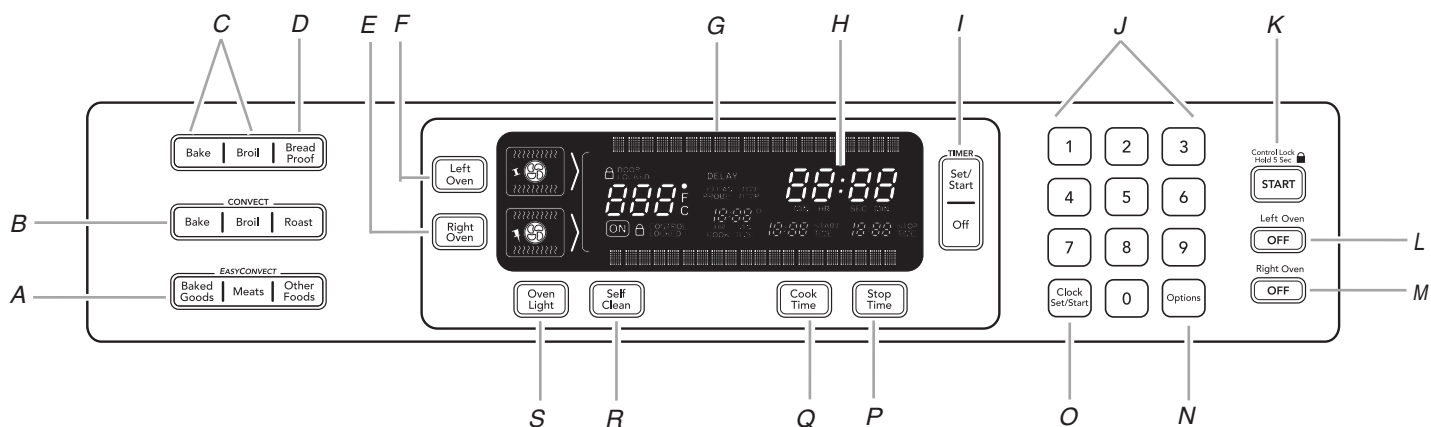


- A. EasyConvect™ conversion
- B. Convection oven settings
- C. Oven settings
- D. Proof bread setting
- E. Oven display
- F. Clock/time of day display

- G. Number pads
- H. Start (control lock/unlock when pressed for 5 seconds)
- I. Off
- J. Options selection pad
- K. Clock set/start

- L. Timer
- M. Stop time
- N. Cook time (length of cooking time)
- O. Self-clean
- P. Oven light (on/off)
- Q. Warming drawer on/off

## 48" (121.9 cm) Range Control Panel



- A. EasyConvect™ conversion
- B. Convection oven settings
- C. Oven settings
- D. Proof bread setting
- E. Right oven selector
- F. Left oven selector
- G. Oven display

- H. Clock/time of day display
- I. Timer
- J. Number keys
- K. Start (control lock/unlock when pressed for 5 seconds)
- L. Left oven off
- M. Right oven off

- N. Options
- O. Clock set/start
- P. Stop time
- Q. Cook time (length of cooking time)
- R. Self-clean
- S. Oven light (on/off)

## Electronic Control Pads

When pressing any control pad function on the Electronic Oven Control, use the pad of your finger to press the desired function. Hold down the pad a few seconds, or until the desired function appears in the display.

When entering multiple functions within one setting, pause briefly between each control pad command. If a command pad is pressed several times repeatedly, the pad may briefly stop working. Wait a few seconds, and the pad should function again as normal.

## Oven Displays

When the oven is in use, this display shows the oven temperature, heat source(s) and start time. During Timed Cooking, this display also shows a timed countdown and the stop time (if entered).

If "Err" appears on the display, an invalid pad was pressed. Press OFF and retry your entry.

When the oven is not in use this display is blank, except for the clock display.

---

## Start

The START pad begins any oven function except the Timer, Control Lock and Sabbath Mode. If not pressed within 5 seconds after pressing a pad, "START?" will appear on the oven display as a reminder. If not pressed within 5 minutes after pressing a pad, the oven display will return to inactive mode (blank) and the programmed function will be canceled.

If a function has been started and a different function is selected, "START?" will appear in the display after 5 seconds. If the START pad is not pressed within 5 seconds, the oven display will return to the active/already started function.

---

## Control Lock

The Control Lock feature shuts down the control panel pads to avoid unintended use of the oven.

The Control Lock feature may be used either when the range is in use or turned off (for example, during cleaning).

The Control Lock is preset unlocked, but can be locked.

When the control is locked, only the TIMER SET/START, TIMER OFF and OVEN LIGHT pads will function.

**To Lock/Unlock Control:** Before locking, make sure the oven, the Timer and Timed Cooking are off. Press and hold the START pad for 5 seconds until "CONTROL LOCK" appears on the display. Repeat to unlock and remove "CONTROL LOCK" from the display.

---

## Off

The OFF pad stops any oven function except for the Clock, Timer and Control Lock.

---

## Clock/Timer Display

This is a 12-hour clock.

### To Set Clock:

1. Press CLOCK SET/START.
  2. Press number pads to set time of day.
  3. Press CLOCK SET/START.
- 

## Timer

The Timer can be set in minutes and seconds or hours and minutes and counts down the set time.

**NOTE:** The Timer does not start or stop the oven.

### To Set Timer:

1. Press TIMER SET/START.  
Press again to switch from MIN/SEC and HR/MIN.
2. Press the number pads to set length of time.
3. Press TIMER SET/START to start the timer.  
When the set time ends, timer completion tones will sound, then reminder tones will sound approximately every 10 seconds.
4. Press TIMER OFF anytime to cancel the Timer and/or stop reminder tones.  
If OFF is pressed, the oven will turn off.

The time can be reset during the countdown by repeating the above steps.

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# OPTIONS

## Options Selection Pad

The OPTIONS selection pad allows you to access special functions within the Electronic Oven Control that allow you to customize the product to your needs. These special functions allow you to change the oven temperature between Fahrenheit and Celsius, turn the audible signals and prompts on and off, and adjust the oven calibration. The Dehydrate and Sabbath Mode are also set using the OPTIONS selection pad.

### To Use:

Press OPTIONS. The oven display will scroll through the various options, starting at 1 and ending in 7. You can also press the OPTIONS selection pad and number pad to quickly enter the desired hidden function.

---

OPTIONS	SPECIAL FUNCTION
1	Fahrenheit and Celsius conversion
2	Tones On/Off
3	Tones High/Low
4	Cooking Time Completion Tones On/Off
6	Oven Temperature Calibration
7	Sabbath Mode

---

## Fahrenheit and Celsius - Option 1

Fahrenheit is the default setting, but setting may be changed to Celsius.

**To Change:** Press OPTIONS, then 1 on the keypad for Celsius. To convert back to Fahrenheit, press OPTIONS, then 1 again on the keypad.

---

## Tones - Options 2, 3, 4

Tones are audible signals, indicating the following:

### One beep

- Function has been entered

### Three beeps

- Invalid pad press

### Preheat Completion Tone

One chime indicates a preheat cycle has been completed.

### Timer Completion Tones

Three chimes sound when the timer reaches zero. This can occur when using the timer for functions other than cooking.

### Cooking Time Completion Tones

Three beeps indicate the end of a cooking cycle.

### All Tones ON/OFF

All tones are preset to ON, but can be turned OFF.

**To change:** Press OPTIONS, then 2 to turn tones OFF. To turn tones ON, press OPTIONS again, and then 2.

---



### Tone Volume High/Low

The volume is preset to HIGH, but can be changed to LOW.

**To change:** Press OPTIONS, then 3 for LOW. Press OPTIONS, then 3 again for HIGH.

### Cooking Time Completion Tones ON/OFF

All tones are preset to ON, but can be turned OFF.

**To change:** Press OPTIONS, then 4 to turn tones OFF. To turn tones ON, press OPTIONS again, and then 4.

## Oven Temperature Calibration - Option 6

**IMPORTANT:** Do not use a thermometer to measure oven temperature because opening the oven door during cycling may give incorrect readings.

The oven provides accurate temperatures; however, it may cook faster or slower than your previous oven, so the temperature calibration can be adjusted. It can be changed in Fahrenheit or Celsius.

A minus sign means the oven will be cooler by the displayed amount. The absence of a minus sign means the oven will be warmer by the displayed amount. Use the following chart as a guide.

ADJUSTMENT °F (AUTOMATIC °C CHANGE)	COOKS FOOD
10°F (5°C)	...a little more
20°F (10°C)	...moderately more
30°F (15°C)	...much more
-10°F (-5°C)	...a little less
-20°F (-10°C)	...moderately less
-30°F (-15°C)	...much less

### To Adjust Oven Temperature Calibration:

1. Press OPTIONS, and then 6 to set the calibration.
2. Press 3 to increase the temperature, or press 6 to decrease the temperature.
3. Press START to end calibration.

## Sabbath Mode - Option 7

The Sabbath Mode sets the oven to remain on in a bake setting until turned off. A timed Sabbath Mode can also be set to keep the oven on for only part of the Sabbath.

When the Sabbath Mode is set, only the number and start pads will function, no tones will sound, and the displays will not show messages or temperature changes. The heat sources icons will appear lit on the oven display throughout the Sabbath Mode.

When the oven door is opened or closed, the oven light will not turn on or off and the heating elements will not turn on or off immediately.

If a power failure occurs when the Sabbath Mode is set, the oven will remain Sabbath Mode compliant but will no longer be actively cooking. The "ON" indicator will no longer be illuminated. Press OFF to return to normal operating mode (non-Sabbath Mode compliant, not cooking).

### To Activate:

**IMPORTANT:** Before the Sabbath Mode can be regularly set, the oven must first be enabled with a one time only setup.

1. Open the oven door.
2. Press OFF.

3. Press the number pads 7, 8, 9, 6, in this order.
4. Press START to activate.  
"SABBATH ENABLED" will appear on the display.
5. Press OFF pad to clear the display.

### To Deactivate:

The oven can be disabled of the ability to set the Sabbath Mode by repeating the steps in the previous "To Activate" section. When disabled the Sabbath Mode cannot be regularly set until re-enabled.

### To Regularly Set, Untimed:

1. Press BAKE.  
Press the number pads to enter a temperature other than 325°F (163°C). The bake range can be set between 170°F and 500°F (77°C and 260°C).
2. Press START. The oven will begin a bake cycle.
3. Press OPTIONS, and then press number pad 7.
4. "SABBATH MODE" will appear on the oven display.

### To Regularly Set, Timed:

## ⚠ WARNING

### Food Poisoning Hazard

**Do not let food sit in oven more than one hour before or after cooking.**

**Doing so can result in food poisoning or sickness.**

1. Press BAKE.  
Press the number pads to enter a temperature other than 325°F (163°C). The bake range can be set between 170°F and 500°F (77°C and 260°C).
2. Press COOK TIME.
3. Press the number pads to enter the length of Sabbath Mode time, up to 11 hours 59 minutes.
4. Press START. The oven will begin a timed bake cycle.  
The start time and stop time will appear on the display.
5. Press OPTIONS, and then press number pad 7. "SABBATH MODE" will appear on the display.
6. When the stop time is reached, the oven will automatically turn off. The oven control will remain Sabbath Mode compliant until the OFF button is pressed.

### Temperature Change

The oven temperature can be changed when the oven(s) are in the Sabbath Mode. No tones will sound, and the display will not change. The heating elements will not turn on or off for a random time, anywhere from 16 to 24 seconds. It may take up to ½ hour for the oven to change temperature.

Number pads 1 through 0 represent temperatures. Use the following chart as a guide.

NUMBER PAD	OVEN TEMPERATURE
1	170°F (77°C)
2	200°F (95°C)
3	225°F (107°C)
4	250°F (120°C)



NUMBER PAD	OVEN TEMPERATURE
5	300°F (149°C)
6	325°F (163°C)
7	350°F (177°C)
8	375°F (191°C)
9	400°F (204°C)
0	450°F (232°C)

#### To Change Temperature:

1. Press the number pad from the chart.
2. Press START.

## OVEN USE

Odors and smoke are normal when the oven is used the first few times, or when it is heavily soiled.

**IMPORTANT:** The health of some birds is extremely sensitive to the fumes given off. Exposure to the fumes may result in death to certain birds. Always move birds to another closed and well-ventilated room.

**NOTE:** This oven automatically adjusts for 208V operation without affecting cooking performance. Preheat times may be longer.

### Aluminum Foil

**IMPORTANT:** To avoid permanent damage to the oven bottom finish, do not line the oven bottom with any type of foil or liner.

- On those models with bottom vents, do not block or cover the oven bottom vents.
- For best cooking results, do not cover entire rack with foil because air must be able to move freely.
- To catch spills, place foil on rack below dish. Make sure foil is at least ½" (1.3 cm) larger than the dish and that it is turned up at the edges.

### Bakeware

The bakeware material affects cooking results. Follow manufacturer's recommendations and use the bakeware size recommended in the recipe. Use the following chart as a guide.

BAKEWARE/RESULTS	RECOMMENDATIONS
<b>Light colored aluminum</b>	■ Use temperature and time recommended in recipe.
■ Light golden crusts	
■ Even browning	
<b>Dark aluminum and other bakeware with dark, dull and/or nonstick finish</b>	■ May need to reduce baking temperatures slightly.
	■ Use suggested baking time.
■ Brown, crisp crusts	■ For pies, breads and casseroles, use temperature recommended in recipe.
	■ Place rack in center of oven.
<b>Insulated cookie sheets or baking pans</b>	■ Place in the bottom third of oven.
■ Little or no bottom browning	■ May need to increase baking time.

BAKEWARE/RESULTS	RECOMMENDATIONS
<b>Stainless steel</b>	■ May need to increase baking time.
■ Light, golden crusts	
■ Uneven browning	
<b>Stoneware/Baking stone</b>	■ Follow manufacturer's instructions.
■ Crisp crusts	
<b>Ovenproof glassware, ceramic glass or ceramic</b>	■ May need to reduce baking temperatures slightly.
■ Brown, crisp crusts	

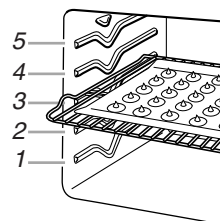
### Positioning Racks and Bakeware

**IMPORTANT:** To avoid permanent damage to the porcelain finish, do not place food or bakeware directly on the oven door or bottom.

#### RACKS

- Position racks before turning on the oven.
- Do not position racks with bakeware on them.
- Make sure racks are level.

To move a rack, pull it out to the stop position, raise the front edge, then lift out. Use the following illustration and charts as a guide.



#### Traditional Cooking

FOOD	RACK POSITION
Large roasts, turkeys, angel food, bundt cakes, quick breads, pies	1 or 2
Yeast breads, casseroles, meat and poultry	2
Cookies, biscuits, muffins, cakes	1 and 4 or 2 and 4 or 3 for single rack baking

#### Convection Cooking

OVEN SETTING	NUMBER OF RACKS USED	RACK POSITION(S)
Convection Bake	1	1, 2 or 3
Convection Bake	2	1 and 4 or 2 and 4
Convection Bake	3	1, 3 and 5
Convection Roast	1	1, 2 or 3
Convection Broil	1	3 or 4

## BAKEWARE

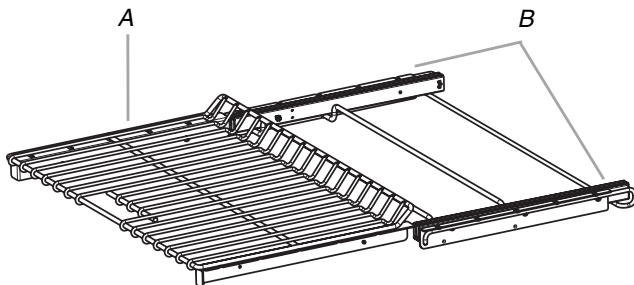
To cook food evenly, hot air must be able to circulate. For traditional cooking, allow 2" (5 cm) of space around bakeware and oven walls. For convection cooking, allow 1" (2.5 cm) of space around bakeware and oven walls. Use the following chart as a guide.

NUMBER OF PAN(S)	POSITION ON RACK
1	Center of rack.
2	Side by side or slightly staggered.
3 or 4	Placement that gives best result. Make sure that no bakeware piece is directly over another.

## SatinGlide™ Roll-Out Extension Rack

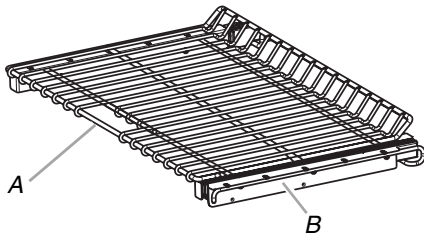
The SatinGlide™ roll-out extension rack allows easy access to position and remove food in the oven. It can be used in rack positions 1 through 4. The SatinGlide™ roll-out extension rack will not fit in position 5.

### Open Position



A. SatinGlide™ Roll-out extension rack  
B. Sliding shelf

### Closed and Engaged Position

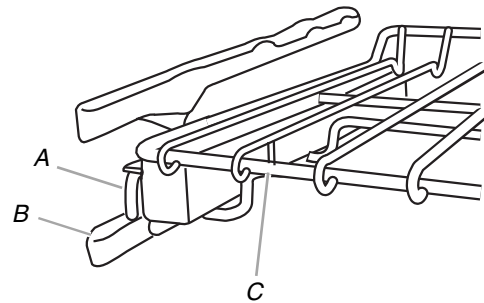


A. SatinGlide™ Roll-out extension rack  
B. Sliding shelf

### To Remove SatinGlide™ Roll-Out Extension Rack:

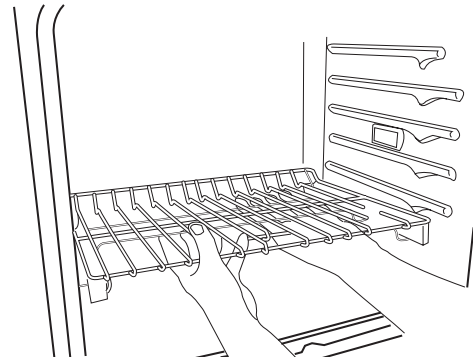
1. Slide the rack in completely so that it is closed and engaged with the sliding shelf.
2. Using 2 hands, lift up on the front edge of the rack and the sliding shelf together. Slowly push both to the back wall of the oven so the front edge of the sliding shelf sits on the rack guide located on the sides of the oven.

The front edge of the rack and the sliding shelf should be higher than the back edge.



A. Sliding shelf  
B. Rack guide  
C. SatinGlide™ Roll-out extension rack

3. Using 2 hands, lift up the back of the rack and the sliding shelf so that the back and front are level on the rack guide.



4. Pull the rack and the sliding shelf out.

### To Replace SatinGlide™ Roll-out Extension Rack

1. Using 2 hands, grasp the front of the closed rack and the sliding shelf. Place the closed rack and the sliding shelf on the rack guide.
2. Slowly push the rack and the sliding shelf to the back of the oven until the back edge of the sliding shelf drops.
3. Pull the rack and the sliding shelf slightly forward until the front edge drops and the sliding shelf is on the rack guide.

To avoid damage to the sliding shelves, do not place more than 25 lbs (11.4 kg) on the rack.

Do not clean the SatinGlide™ roll-out extension rack in a dishwasher. It may remove the rack's lubricant and affect its ability to slide.

See the "General Cleaning" section for more information.

## Meat Thermometer

When not using the supplied temperature probe, use a meat thermometer to determine whether meat, poultry and fish, are cooked to the desired degree of doneness. The internal temperature, not appearance, should be used to determine doneness. A meat thermometer is not supplied with this appliance. Follow manufacturer's directions for using a meat thermometer.

## Temperature Probe

### **⚠ WARNING**



#### **Burn Hazard**

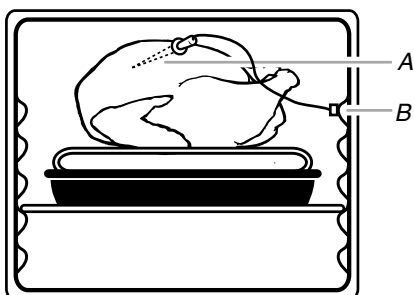
**Use an oven mitt to remove temperature probe.**  
**Do not touch broil element.**  
**Failure to follow these instructions can result in burns.**

The temperature probe accurately measures the internal temperature of meat, poultry and casseroles with liquid and should be used in determining the doneness of meat and poultry. It should not be used during full and center broiling, convection broiling, dehydrating or proofing bread.

Always unplug and remove the temperature probe from the oven when removing food.

#### **To Use:**

Before using, insert the probe into the center of the thickest portion of meat or into the inner thigh or breast of poultry, away from fat or bone at an angle as shown in following diagram. Place food in oven and connect the temperature probe to the jack. Keep probe as far away from heat source as possible. Close oven door.



A. Temperature probe jack  
B. Temperature probe

1. Press the number pads to enter a probe temperature. The probe temperature can be set between 130°F and 190°F (54°C and 88°C).
2. Press **BAKE**, **CONVECT BAKE** or **CONVECT ROAST**. Press number pads to enter a temperature other than the one displayed.
3. Press **START**. The set oven temperature will appear on the oven display throughout cooking.  
“Lo” will appear as the probe temperature until the internal temperature of the food reaches 130°F (54°C) or if the probe is unplugged. Then the display will show the temperature increasing in 1°F increments.

When the set probe temperature is reached, the oven will shut off automatically and “Cooking Complete” will appear on the oven display.

If enabled, end-of-cycle tones will sound.

4. Press **OFF** or open the oven door to clear the display.

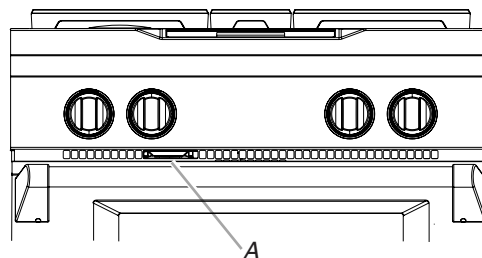
#### **To Change Probe Temperature, Oven Setting:**

Press **OFF**, then repeat previous steps.

After cooking, unplug the probe and remove food from oven. The probe symbol will remain lit until the probe is unplugged from the probe jack.

See “General Cleaning” section to clean probe.

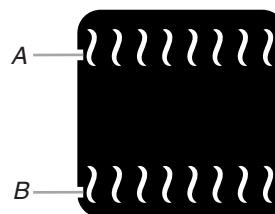
## Oven Vent



A. Oven vent

The oven vent should not be blocked or covered since it allows the release of hot air and moisture from the oven. Blocking or covering the vent will cause poor air circulation, affecting cooking and cleaning results. Do not set plastics, paper or other items that could melt or burn near the oven vent.

## Bake



A. Broil elements  
B. Bake element

The **BAKE** function is ideal for baking, roasting or heating foods. During baking or roasting, the bake and broil elements will cycle on and off in intervals to maintain oven temperature.

If the oven door is opened during baking or roasting, the broil element will turn off immediately and the bake element will turn off in 30 seconds to 2 minutes. They will come back on once the door is closed.

#### **To Bake or Roast:**

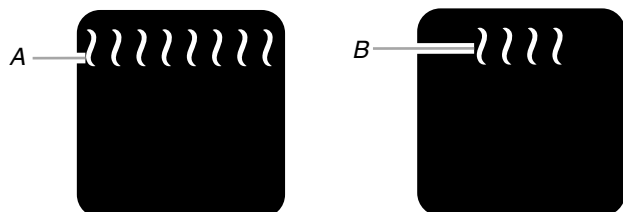
Before baking and roasting, position racks according to the “Positioning Racks and Bakeware” section.

For baking, allow the range to preheat before placing food in the oven. When roasting, it is not necessary to wait for the oven to preheat before putting food in, unless recommended in the recipe.

1. Press **BAKE** once for 350°F (177°C), or press the number pads to enter the desired temperature.

- Press START.  
“Preheating” will show in the display until the set temperature is reached.  
“Lo” will also appear in the display if the actual oven temperature is under 170°F (77°C).  
When the actual oven temperature reaches 170°F (77°C), the oven display will show the oven temperature increasing in 1-degree increments.  
When the set temperature is reached, if on, 1 tone will sound.
- Press OFF when finished cooking.

## True-Broil® Reflector Full and Center Broiling



A. Full broil  
B. Center broil

Broiling uses direct radiant heat to cook food.

During full broiling, both the inner and outer broil elements heat. During center broiling, only the inner broil element heats. The element(s) cycle on and off in intervals to maintain the oven temperature.

If the oven door is opened during broiling, the broil element(s) will turn off in approximately 30 seconds. When the oven door is closed, the elements will come back on approximately 30 seconds later.

- For best results, use a broiler pan and grid. It is designed to drain juices and help avoid spatter and smoke.  
If you would like to purchase a Broiler Pan Kit, it may be ordered. See “Assistance or Service” section to order. Ask for Part Number W10123240.
- For proper draining, do not cover the grid with foil. The bottom of the broiler pan may be lined with aluminum foil for easier cleaning.
- Trim excess fat to reduce spattering. Slit the remaining fat on the edges to avoid curling.
- Pull out oven rack to stop position before turning or removing food. Use tongs to turn food to avoid the loss of juices. Very thin cuts of fish, poultry or meat may not need to be turned.
- After broiling, remove the pan from the oven when removing the food. Drippings will bake on the pan if left in the heated oven, making cleaning more difficult.

### To Broil:

Before broiling, position rack according to the Broiling Chart.

When broiling, changing the temperature allows more precise control. The lower the temperature, the slower the cooking. Thicker cuts and unevenly shaped pieces of meat, fish and poultry may cook better at lower broiling temperatures.

Position food on the grid on the broiler pan, then place it in the center of the oven rack with the longest side parallel to the door. It is not necessary to wait for the oven to preheat before putting food in, unless recommended in the recipe.

Close the door.

### To Use:

- Press BROIL once for FULL BROIL or twice for CENTER BROIL.  
Choose Full Broil to broil larger amounts of food using both the broil burner and the broil element. Choose Center Broil to broil smaller amounts of food using only the inner broil burner.
- Press START.
- Press OFF when finished.

### Variable Temperature Broiling

Changing the temperature when Variable Temperature Broiling allows more precise control when cooking. The lower the temperature, the slower the cooking. Thicker cuts and unevenly shaped pieces of meat, fish and poultry may cook better at lower broiling temperatures.

### To Use:

- Close oven door.
- Press BROIL once for FULL BROIL or twice for CENTER BROIL.
- Press the number pads to set a temperature between 300°F and 500°F (149°C and 260°C).
- Press START.  
The temperature can be changed after this step. Press the number pads to reset the temperature, then press START.
- Press OFF when finished.

### BROILING CHART

For best results, place food more than 3" (7 cm) from the broil elements, rack position 4 is recommended for most foods. For diagram, see the “Positioning Racks and Bakeware” section.

A temperature setting of 500°F (260°C) is recommended for most food.

Times are guidelines only and may need to be adjusted for individual foods and tastes.

FOOD	COOK TIME (in minutes)
<b>Beef</b>	
Steak 1" to 1¼" (2.5 cm to 3 cm) thick	
medium-rare	6-12
medium	10-15
well-done	13-18
<b>Pork</b>	
Pork chops 1" (2.5 cm) thick	
medium	11-16
<b>Lamb</b>	
Lamb chops 1" (2.5 cm) thick	
medium-rare	6-13
medium	11-16
<b>Ground Meats</b>	
Ground beef, pork or lamb patties* ¾" (2 cm) thick	
well-done	10-14

FOOD	COOK TIME (in minutes)
<b>Chicken***</b>	
Chicken bone-in pieces** (2" to 2½" [5 cm to 6.3 cm])	25-35
boneless pieces (4 oz., [113 g])	11-17
<b>Fish***</b>	
Fish	
Fillet ½" to ¾" (1.25 to 2 cm) thick**	5-9
Steaks 1" (2.5 cm) thick**	12-17

\*Place up to 12 patties, equally spaced, on broiler grid.

\*\*A temperature setting of 450° (232°C) is recommended.

\*\*\*Broil on rack 3.

## Even-Heat™ True Convection Cooking

Even-Heat™ true convection cooking uses a fan in the oven to circulate hot air continually. This distributes heat more evenly than the natural movement of air in a standard thermal oven. The movement of hot air helps maintain a consistent temperature throughout the oven, cooking foods more evenly, crisping surfaces while sealing in moisture and yielding crustier breads.

It is normal for the convection fan to cycle on and off during a cooking cycle.

Baked goods and casseroles can be cooked by lowering cooking temperatures 25°F (14°C). It is not necessary to reduce temperature when cooking meats and poultry. Cooking times for large turkeys and other poultry may be shorter when using the convection function.

- It is important not to cover foods with lids or aluminum foil so that surface areas remain exposed to the circulating air, allowing browning and crisping.
- Keep heat loss to a minimum by opening the oven door only when necessary.
- Choose cookie sheets without sides and roasting pans with lower sides to allow air to move freely around the food.
- Test baked goods for doneness a few minutes before the minimum cooking time using a method such as a toothpick.

## ⚠ WARNING



### Burn Hazard

**Use an oven mitt to remove temperature probe.**

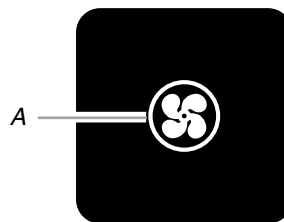
**Do not touch broil element.**

**Failure to follow these instructions can result in burns.**

- Use a meat thermometer or the temperature probe to determine the doneness of meats and poultry. Check the temperature of pork and poultry in 2 or 3 places.

## Convection Bake

The convection element is hidden in the rear panel of the oven cavity, and assisted by the convection fan, provides balanced, efficient heating.



A. Convection element (hidden) and fan

Convection baking can be used for baking delicate cakes and pastries, as well as foods on multiple racks. It is helpful to stagger items on the racks to allow a more even flow of heat. If the oven is full, extra cooking time may be needed.

When cooking an oven meal with several different types of foods, be sure to select recipes that require similar temperatures. Cookware should sit in the oven with at least 1" (2.5 cm) of space between the cookware and the sides of the oven.

During convection baking preheat, the convection element and broil element and the CleanBake™ element all heat the oven cavity. After preheat, the convection element and the CleanBake™ element, and the fan will cycle on and off in intervals to maintain oven temperature.

If the oven door is opened during convection baking, the fan turns off immediately when the door is opened and turns on immediately when the door is closed. Convection, Bake and Broil (only during preheating) elements will turn off approximately 30 seconds after the door is opened. They will turn on again approximately 30 seconds after the door is closed.

- Reduce recipe temperature 25°F (14°C). The cook time may need to be reduced also.

### To Convection Bake:

Before convection baking, position racks according to the "Positioning Racks and Bakeware" section. When using 2 racks, place on guides 1 and 4. When using 3 racks, place on guides 1, 3 and 5.

1. Press CONVECT BAKE.

Press the number pads to enter a temperature other than 325°F (163°C). The convection bake range can be set between 170°F and 500°F (77°C and 260°C).

2. Press START.

"Preheating" will show in the display until the set temperature is reached.

"Lo" will also appear in the display if the actual oven temperature is under 170°F (77°C).

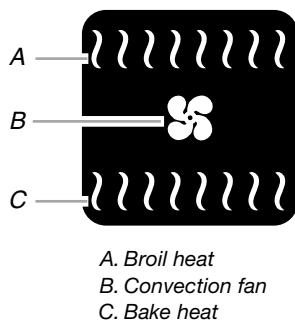
When the actual oven temperature reaches 170°F (77°C), the oven display will show the oven temperature increasing in 1-degree increments.

When the set temperature is reached, if on, 1 tone will sound.

3. Press OFF when finished cooking.

## Convection Roast

Convection roasting is used for roasting meats and poultry. During convection roasting, the CleanBake™ and broil elements will cycle on and off in intervals to maintain oven temperature, while the fan constantly circulates the hot air.



If the oven door is opened during convection roasting, the fan turns off immediately when the door is opened and turns on immediately when the door is closed. Broil and bake elements will turn off approximately 30 seconds after the door is opened. They will turn on again approximately 30 seconds after the door is closed.

- It is not necessary to reduce oven temperature when roasting with convection. Roasting time may be shorter for poultry.
- For best results, use a broiler pan, grid and roasting rack, designed to drain juices and help avoid spatter and smoke.

If you would like to purchase a Broiler Pan Kit, it may be ordered. See “Assistance or Service” section to order. Ask for Part Number W10123240.

### To Convection Roast:

Before convection roasting, position racks according to the “Positioning Racks and Bakeware” section. It is not necessary to wait for the oven to preheat before putting food in, unless recommended in the recipe.

Use a roasting rack on top of the broiler pan and grid. This holds the food above the grid and allows air to circulate completely around all surfaces.

#### 1. Press CONVECT ROAST.

Press the number pads to enter a temperature other than 325°F (162°C). The convection roast range can be set between 170°F and 500°F (77°C and 260°C).

#### 2. Press START.

“Preheating” will show in the display until the set temperature is reached.

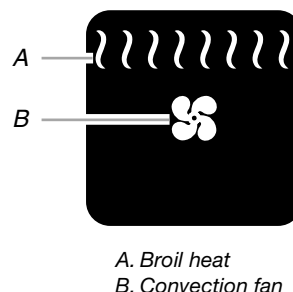
“Lo” will also appear in the display if the actual oven temperature is under 170°F (77°C).

When the actual oven temperature reaches 170°F (77°C), the oven display will show the oven temperature increasing in 1-degree increments.

When the set temperature is reached, if on, 1 tone will sound.

#### 3. Press OFF when finished cooking.

## Convection Broil



During convection broiling, the broil elements will cycle on and off in intervals to maintain oven temperature, while the fan constantly circulates the hot air.

The temperature is preset at 450°F (232°C), but can be changed to a different temperature. Cooking times will vary depending on the rack position and temperature and may need to be adjusted.

If the oven door is opened during convection broiling, the fan turns off immediately when door is opened and turns on again immediately when door is closed. Broil elements will turn off approximately 30 seconds after the door is opened. They will turn on again approximately 30 seconds after the door is closed.

### To Convection Broil:

Before convection broiling, see “Full and Center Broiling” section for general broiling guidelines. Position rack.

Allow the oven to preheat for 5 minutes. Position food on the unheated grid on the broiler pan, then place it in the center of the oven rack with the longest side parallel to the door.

Close the door.

#### 1. Press CONVECT BROIL.

#### 2. To change the preset temperature, enter the desired temperature on the numerical keys. The convection broil temperature can be set between 300°F and 500°F (149°C and 260°C).

#### 3. Press START.

The set temperature will appear on the oven display until the oven is turned off.

#### 4. Touch OFF, when finished cooking.



## EasyConvect™ Conversion

(on some models)

Convection cooking temperatures and times can differ from those of standard cooking. Depending upon the selected category, EasyConvect™ conversion automatically may reduce the standard recipe temperature and/or time you input for convection cooking.

Foods are grouped into 3 general categories. Choose the category most appropriate for the food to be cooked. To ensure optimal cooking results, the oven will prompt a food check at the end of a non-delayed cook time. Use the following chart as a guide.

SETTING	FOODS
<b>MEATS</b>	<b>Baked potatoes, Chicken:</b> whole and pieces <b>Meat loaf, Roasts:</b> pork, beef and ham (Turkey and large poultry are not included because their cook time varies.)
<b>BAKED GOODS</b>	<b>Biscuits, Breads:</b> quick and yeast <b>Cakes and Cookies</b> <b>Casseroles:</b> including frozen entrées and soufflés <b>Fish</b>
<b>OTHER FOODS</b>	<b>Convenience foods:</b> french fries, nuggets, fish sticks, pizza <b>Pies:</b> fruit and custard

### To Use:

When using convection temperature conversion for BAKED GOODS and OTHER FOODS, allow the oven to preheat before placing food in the oven.

1. Press MEATS, BAKED GOODS or OTHER FOODS.
2. Press number pads to enter standard cook temperature.
3. Press number pads to enter standard cook time.
4. Press START.  
“CHECK FOOD AT” and the stop time will appear on the oven display, after preheating is complete.  
When the stop time is reached, end-of-cycle tones will sound if enabled. Open the door and check food.
5. Press OFF when finished cooking.

## Proofing Bread

(on some models)

Proofing bread prepares the dough for baking by activating the yeast. Follow the recipe directions as a guide.

### To Proof:

Before first proofing, place the dough in a lightly greased bowl and cover loosely with wax paper, coated with shortening. Place on rack guide 2 and close the oven door.

1. Press BREAD PROOF. The display will show 100°F (38°C).
2. Press START.  
Let the dough rise until nearly doubled in size, checking after 20-25 minutes. Proofing time may vary depending on dough type and quantity.
3. Press OFF when finished proofing.

Before second proofing, shape the dough, place it in baking pan(s) and cover loosely with plastic wrap, coated with cooking spray. Follow the same placement and control steps above. Before baking, remove the plastic wrap.

## Timed/Delay Cooking

### ⚠ WARNING

#### Food Poisoning Hazard

**Do not let food sit in oven more than one hour before or after cooking.**

**Doing so can result in food poisoning or sickness.**

Timed Cooking allows the oven(s) to cook for a set length of time. Delay Cooking allows the oven(s) to be set to turn on at a certain time of day. Delay start should not be used for food such as breads and cakes because they may not bake properly.

Timed Cooking is available on most cycles including: Bake, Convection Bake, Convection Roast, EasyConvect™ Conversion, Bread Proof, and Keep Warm.

Delay Cooking is available on the Bake, Convection Bake, and Convection Roast cycles.

### To Set a Cook Time:

1. Press BAKE, CONVECT BAKE, CONVECT ROAST, BROIL, CONVECT BROIL, or BREAD PROOF.  
Press the number pads to enter a temperature other than the one displayed.
2. Press COOK TIME.
3. Press number pads to enter the length of time to cook.
4. Press START.

On some models, the start time, stop time and cook time countdown will appear on the oven display.

When the stop time is reached, the oven will shut off automatically, and end-of-cycle tones will sound.

### To Set a Delay Cooking Time:

Before setting, make sure the clock is set to the correct time of day. See “Clock/Timer Display” section.

1. Press BAKE, CONVECT BAKE or CONVECT ROAST.  
Press the number pads to enter a temperature other than the one displayed.
2. Press COOK TIME.
3. Press number pads to enter the length of time to cook.
4. Press STOP TIME.
5. Press the number pads to enter time of day to stop.
6. Press START.

The start time is automatically calculated and displayed.

“DELAY” and the stop time will also appear on the oven display.

When the start time is reached, the oven will automatically turn on. The cook time countdown will appear on the oven display.

On some models, the set temperature and minute time countdown will appear on the oven display.

When the stop time is reached, the oven will shut off automatically, and end-of-cycle tones will sound.

# RANGE CARE

## Self-Cleaning Cycle

### **WARNING**



#### **Burn Hazard**

**Do not touch the oven during the Self-Cleaning cycle.**

**Keep children away from oven during Self-Cleaning cycle.**

**Failure to follow these instructions can result in burns.**

**IMPORTANT:** The health of some birds is extremely sensitive to the fumes given off during the Self-Cleaning cycle. Exposure to the fumes may result in death to certain birds. Always move birds to another closed and well-ventilated room.

Self-clean the oven before it becomes heavily soiled. Heavy soil results in longer cleaning and more smoke.

Keep the kitchen well-ventilated during the Self-Cleaning cycle to help get rid of heat, odors, and smoke.

Do not block the oven vent(s) during the Self-Cleaning cycle. Air must be able to move freely. Depending on your model, see “Oven Vent” or “Oven Vents” section.

Do not clean, rub, damage or move the oven door gasket. The door gasket is essential for a good seal.

#### **Prepare Oven:**

- Remove the broiler pan, grid, cookware and bakeware and, on some models, the temperature probe from the oven.
- Remove oven racks to keep them shiny and easy to slide. See “General Cleaning” section for more information.
- Remove any foil from the oven because it may burn or melt, damaging the oven.
- Hand clean inside door edge and the 1½" (3.8 cm) area around the inside oven cavity frame, being certain not to move or bend the gasket. This area does not get hot enough during self-cleaning to remove soil. Do not let water, cleaner, etc., enter slots on door frame. Use a damp cloth to clean this area.
- Wipe out any loose soil to reduce smoke and avoid damage. At high temperatures, foods react with porcelain. Staining, etching, pitting or faint white spots can result. This will not affect cooking performance.

#### **Prepare Cooktop:**

- Remove plastic items from the cooktop because they may melt.

#### **How the Cycle Works**

**IMPORTANT:** The heating and cooling of porcelain on steel in the oven may result in discoloring, loss of gloss, hairline cracks and popping sounds.

The Self-Cleaning cycle uses very high temperatures, burning soil. The oven is preset for a 3 hour 30 minute clean cycle, however the time can be changed. There are 5 levels of clean. Suggested clean times are 3 hours 30 minutes for light soil and between 4 hours to 4 hours 30 minutes for average to heavy soil. Use the following chart as a guide to determine the desired cleaning level.

CLEANING LEVEL	TOTAL CLEANING TIME (includes a 30 minute cool down time)
1 (Quick)	3 hours 30 minutes
2	3 hours 45 minutes
3 (Regular)	4 hours
4	4 hours 15 minutes
5 (Maxi)	4 hours 30 minutes

Once the oven has completely cooled, remove ash with a damp cloth. If soil remains after wiping, that means the length of the clean cycle was not long enough for the amount of soil in the oven. Repeat the self-clean cycle if desired, or the soil will be removed during the next clean cycle. To avoid breaking the glass, do not apply a cool damp cloth to the inner door glass before it has completely cooled.

The oven light will not work during the Self-Cleaning cycle.

#### **To Self-Clean:**

Before self-cleaning, make sure the door is closed completely or it will not lock and the cycle will not begin.

1. Press SELF CLEAN. To set a clean time other than 4 hours, press SELF CLEAN until the desired time is reached. The clean time can be set between 3 hours 30 minutes and 4 hours 30 minutes.
2. Press START.  
“LOCKING DOOR” will appear on the display as will the clean time, start time and stop time. When the door locks, self-clean will start and “OVEN IS CLEANING” then, “DOOR LOCKED” will appear in the display.

The door will not unlock until the oven cools.

When the cycle is complete and the oven cools, “SELF CLEAN COMPLETE” will appear in the oven display.

3. Press any pad or open the oven door to clear the oven display.

#### **To Delay Start Self-Clean:**

Before delay starting Self-Clean, make sure the clock is set to the correct time of day. See “Clock/Timer Display” section. Also, make sure the door is closed completely or it will not lock and the cycle will not begin.

1. Press SELF CLEAN. To set a clean time other than 4 hours, press SELF CLEAN until the desired time is reached. The clean time can be set between 3 hours 30 minutes and 4 hours 30 minutes.
2. Press STOP TIME.
3. Press the number pads to enter the time of day to stop.
4. Press START.

The start time is automatically calculated and displayed along with the clean time and stop time. “DELAY” will also appear on the display.



When the start time is reached, "LOCKING DOOR" will appear in the display. When the door locks, self-clean will start and "OVEN IS CLEANING" then, "DOOR LOCKED" will appear in the display.

The door will not unlock until the oven cools.

When the cycle is complete and the oven cools, "SELF CLEAN COMPLETE" will appear on the oven display.

5. Press OFF to clear the oven display.

### To Stop Self-Clean anytime:

Press OFF. If the oven temperature is too high, the door will remain locked. It will not unlock until the oven cools.

If the oven temperature is too high after self-cleaning, then "LOCKED" will appear on the display until the oven completely cools.

## General Cleaning

**IMPORTANT:** Before cleaning, make sure all controls are off and the oven 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 stainless steel 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.

- KitchenAid® Stainless Steel Cleaner and Polish Part Number 4396920 (not included) or KitchenAid® Stainless Steel Wipes Part Number 8212510 (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.

### 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 nylon scrubbing pad and mildly abrasive cleanser:

Clean as soon as cooktop, grates and caps are cool.

### SURFACE BURNERS

#### Sealed Burner models

See "Sealed Surface Burners" section.

### 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.

**NOTE:** When replacing knobs after cleaning either the surface burner controls, grill or griddle module control, make sure the knobs are replaced to the correct location. The 20,000 Btu/h burner knobs have power settings and the grill and griddle knobs have temperature settings. All other knobs have Hi, Med, Lo settings only.

#### Cleaning Method:

- Warm, soapy water:

Pull knobs straight away from control panel to remove.

### OVEN DOOR EXTERIOR

#### Cleaning Method:

- Glass cleaner and a 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.

### OVEN DOOR INTERIOR

#### Cleaning Method:

- Self-Cleaning cycle:

For optimal door cleaning result, wipe away any deposits with a damp sponge before running cycle.

### CONTROL PANEL

Activate the Control Lock to avoid touch screen activation during cleaning. See "Control Lock" section.

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.

### OVEN CAVITY

Do not use oven cleaners.

Food spills should be cleaned when oven cools. At high temperatures, foods react with porcelain and staining, etching, pitting or faint white spots can result.

#### Cleaning Method:

- Self-Cleaning cycle: See "Self-Cleaning Cycle" first.

### OVEN RACKS

#### Cleaning Method:

- Self-Cleaning cycle:

See "Self-Cleaning Cycle" first. Remove racks or they will discolor and become harder to slide. If this happens, a light coating of vegetable oil applied to the rack guides will help them slide.

- Steel-wool pad

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## GRIDDLE MODULE

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Clean the griddle shortly after removing food and the griddle has cooled down.

### Cleaning Method:

- Hot, soapy water and/or nylon scrub pad
- After cleaning dry surface with a paper towel

### Drip Tray and Area Under Tray

Allow cooktop to cool completely before cleaning.

### Cleaning Method:

- Warm, soapy water or nonabrasive cleanser.
- Damp cloth or nonabrasive pad.
- Dry completely before placing drip tray in position.

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## GRILL MODULE

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For more information, see “Grill” section.

Do not use oven cleaners, metal brushes, abrasive scouring pads or other scrubbers made to clean outdoor grills.

### Cleaning Method:

#### Grill Grate

Do not clean grill grate in dishwasher.

Do not clean in a self-cleaning oven.

- Clean the grill grate shortly after cooking is completed and the burner has been turned off.
- While still warm, use a soft bristle barbecue brush to scrub the grill grate. Oven mitts may be worn while cleaning.
- For thorough cleaning of the grill grate, soak in warm, soapy water for 30 minutes. After soaking, scrub with nonabrasive pad.

#### Wave Tray and Wave Plate

- Soak in warm, soapy water to loosen soil. After soaking, scrub with a nonabrasive pad.
- Oven cleaner.

#### Burner Assembly

Do not soak in water.

- Warm, soapy water or nonabrasive cleanser.
- Damp cloth or nonabrasive pad.

#### Grease Trays and Drip Tray

Allow cooktop to cool completely before cleaning.

- Warm, soapy water or nonabrasive cleanser.
- Damp cloth or nonabrasive pad.

#### Module Basin

- Warm, soapy water.
- Nonabrasive pad or sponge.
- For heavy soil, soak paper towels in household cleanser and lay them on the soil for at least 30 minutes. After soaking, scrub with a nonabrasive pad.

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## Oven Lights

The oven lights are 120-volt, 25-watt maximum halogen bulbs. They will come on when the oven door is opened.

On 48" (121.9 cm) ranges, both the left and right oven lights will come on when either door is opened. The oven lights will not work during the Self-Cleaning cycle. When the oven door is closed, touch OVEN LIGHT to turn light on or off.

### To Replace:

Before replacing the bulb, make sure the oven is off and cool.

1. Disconnect power.
2. Remove glass light cover by grasping the front edge and pulling away from oven.



3. Remove bulb from socket.
4. Replace bulb, using tissue or wearing cotton gloves to handle bulb. To avoid damage or decreasing the life of the new bulb, do not touch bulb with bare fingers.
5. Replace bulb cover by snapping back into wall.
6. Reconnect power.

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## Oven Door

### ! WARNING

#### Excessive Weight Hazard

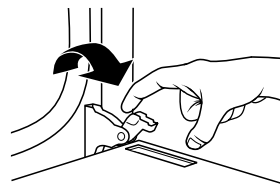
**Use two or more people to move and install oven doors.**

**Failure to do so can result in back or other injury.**

For normal range use, it is not suggested to remove the oven door. However, if removal is necessary, make sure the oven is off and cool. Then, follow these instructions. The oven door is heavy.

### To Remove:

1. Open oven door all the way.
2. Flip up the hinge latch on each side.



3. Close the oven door as far as it will shut.
4. Using 2 or more people, lift the oven door while holding both sides.

Continue to push the oven door closed and pull it away from the oven door frame.



### To Replace:

1. Using 2 or more people, lift the oven door and insert both hanger arms into the door.



2. Open the oven door.  
You should hear a “click” as the door is set into place.
3. Move the hinge levers back to the locked position. Check that the door is free to open and close. If it is not, repeat the removal and installation procedures.

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## TROUBLESHOOTING

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

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### 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.

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### 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?**  
On sealed burner models, see “Sealed Surface Burners” section.

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### Surface burner flames are uneven, yellow and/or noisy

- **Are the burner ports clogged?**  
On sealed burner models, 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 range may have been converted improperly. Contact a trained repair specialist.

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### Surface burner makes popping noises

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

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### Burner sparks but does not light

- **Is there continuous sparking, but the burner does not light?**  
Discontinue use of the surface burner and contact a service technician.

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### 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.

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### 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 range level?**  
The range must be level for the griddle to operate properly. See the Installation Instructions for leveling instructions.

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### Oven will not operate

- **Is the electronic oven control set correctly?**  
See “Electronic Oven Control” section.
- **Has a delay start been set?**  
See “Timed/Delay Cooking” section.
- **Is the Control Lock set?**  
See “Control Lock” section.
- **Is the Sabbath Mode set?**  
See “Sabbath Mode” section.

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### Oven temperature too high or too low

- **Does the oven temperature calibration need adjustment?**  
See “Oven Temperature Control” section.

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### Display shows messages

- **Is the display showing a letter followed by a number?**  
Clear the display. See “Display(s)” section. If a letter followed by a number reappears, call for service. See “Assistance or Service” section.

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### Self-Cleaning cycle will not operate

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- **Is the oven door open?**  
Close the oven door all the way.
- **Has the function been entered?**  
See “Self-Cleaning Cycle” section.
- **On some models, has a delay start Self-Clean cycle been set?**  
See “Self-Cleaning Cycle” section.
- **Has a delay start been set?**  
See “Timed/Delay Cooking” section.
- **On 48" (121.9 cm) ranges, is one oven self-cleaning?**  
When one oven is self-cleaning, the other oven cannot be set to self-clean.

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### Oven cooking results not what expected

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- **Is the proper temperature set?**  
Double-check the recipe in a reliable cookbook.
- **Is the proper oven temperature calibration set?**  
See “Oven Temperature Calibration - Option 6” section.

- **Was the oven preheated?**  
See “Bake” section.
- **Is the proper bakeware being used?**  
See “Bakeware” section.
- **Are the racks positioned properly?**  
See “Positioning Racks and Bakeware” section.
- **Is there proper air circulation around bakeware?**  
See “Positioning Racks and Bakeware” section.
- **Is the batter evenly distributed in the pan?**  
Check that batter is level in the pan.
- **Is the proper length of time being used?**  
Adjust cooking time.
- **Has the oven door been opened while cooking?**  
Oven peeking releases oven heat and can result in longer cooking times.
- **Are baked items too brown on the bottom?**  
Move rack to higher position in the oven.
- **Are pie crust edges browning early?**  
Use aluminum foil to cover the edge of the crust and/or reduce baking temperature.

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## 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.

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### 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.

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## Accessories

### Accessories U.S.A.

To order accessories, call the KitchenAid Customer eXperience Center toll free at **1-800-442-9991** and follow the menu prompts. Or visit our website at [www.kitchenaid.com](http://www.kitchenaid.com) and click on “Shopping Options.” Go to “Replacement Parts & Accessories” and click on “applianceaccessories.com.” Portable appliances, bakeware, cookware, gadgets and textiles are also available.

### KitchenAid® Stainless Steel Cleaner and Polish

Order Part Number 4396920

### KitchenAid® Stainless Steel Wipes

Order Part Number 8212510

### Cooktop Cleaner

Order Part Number 31464

### Cooktop Protectant

Order Part Number 31463

### Gas Grate/Drip Pan Cleaner

Order Part Number 31617

### All-Purpose Appliance Cleaner

Order Part Number 31682

### Brick Baking Stone

Order Part Number 4378577

**Griddle**

Order Part Number 4396096RB

**Grill and Griddle Cover**

Order Part Number W10160195

**Wok Ring**

Order Part Number W10216179

**KitchenAid® Premium Broil Pan and Roasting Rack**

Order Part Number W10123240

**SatinGlide™ Roll-Out Extension Rack**

30" (76.2 cm): Order Part Number W10208155

36" (91.4 cm): Order Part Number W10212435

**Stainless Steel Knobs - 6 Burner/1 Grill/1 Griddle**

Order Part Number W10231704

**Stainless Steel Knobs - 4 Burner/1 Grill/1 Griddle**

Order Part Number W10231703

**Stainless Steel Knobs - 4 Burner**

Order Part Number W10231702

**19<sup>1</sup>/<sub>16</sub>" (50.0 cm) to 39" (99.0 cm) Adjustable Backguard for 30" (76.2 cm) Ranges**

Order Part Number 8285148

**19<sup>1</sup>/<sub>16</sub>" (50.0 cm) to 39" (99.0 cm) Adjustable Backguard for 36" (91.4 cm) Ranges**

Order Part Number 8284756

**19<sup>1</sup>/<sub>16</sub>" (50.0 cm) to 39" (99.0 cm) Adjustable Backguard for 48" (121.9 cm) Ranges**

Order Part Number 8284755

**9" (22.9 cm) Backguard for 30" (76.2 cm) Ranges**

Order Part Number W10115773

**9" (22.9 cm) Backguard for 36" (91.4 cm) Ranges**

Order Part Number W10115776

**9" (22.9 cm) Backguard for 48" (121.9 cm) Ranges**

Order Part Number W10115777

**22" (55.9 cm) Backguard with Shelf for 30" (76.2 cm) Ranges and Cooktops**

Order Part Number W10225950

**22" (55.9 cm) Backguard with Shelf for 36" (91.4 cm) Ranges and Cooktops**

Order Part Number W10225949

**22" (55.9 cm) Backguard with Shelf for 48" (121.9 cm) Ranges and Cooktops**

Order Part Number W10225948

**KitchenAid® Architect® II 30" (76.2 cm) Handle Kit**

Order Part Number W10188342

**KitchenAid® Architect® II 36" (91.4 cm) Handle Kit**

Order Part Number W10188341

**KitchenAid® Architect® II 48" (121.9 cm) Handle Kit**

Order Part Number W10188343

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**In Canada**

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

**Our consultants provide assistance with:**

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

**For further assistance**

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

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

Please include a daytime phone number in your correspondence.

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# KITCHENAID® DUAL FUEL RANGE WARRANTY

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**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.

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**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 will pay for Factory Specified Parts for the following components if defective in materials or workmanship:

- Electric element
- Solid state touch control system parts
- Gas burners

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## SECOND THROUGH TENTH YEAR LIMITED WARRANTY ON STEAM-ASSIST OVEN CAVITY AND DOORS

In the second through tenth years from date of purchase, when this major appliance is operated and maintained according to instructions attached to or furnished with the product, KitchenAid will pay for Factory Specified Parts for the porcelain oven cavity/inner door if the part rusts through due to defects in materials or workmanship.

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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.

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### 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.

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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 \_\_\_\_\_