



COMMERCIAL STYLE GAS COOKTOP

Use & Care Guide

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

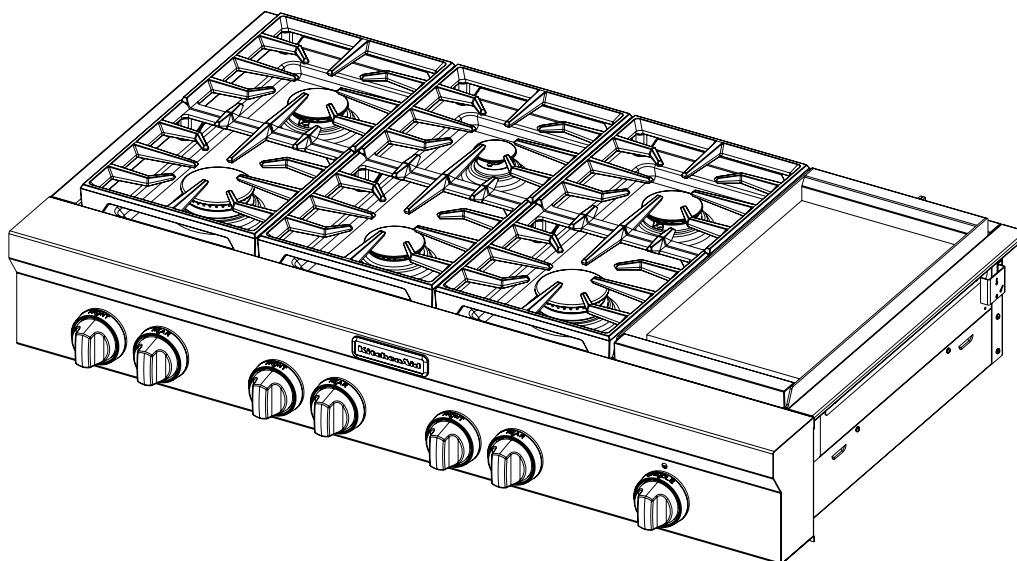
In Canada, for assistance, installation and service, call: **1-800-807-6777** or visit our website at **www.Kitchenaid.ca**

TABLE DE CUISSON À GAZ DE STYLE COMMERCIAL

Guide d'utilisation et d'entretien

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Models/Modèles KGCU407 KGCU462 KGCU463 KGCU467 KGCU482 KGCU483 KGCU484

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COOKTOP SAFETY

Your safety and the safety of others are very important.

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



This is the safety alert symbol.

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

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

These words mean:

⚠ DANGER

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

⚠ WARNING

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

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

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

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

WARNING: Gas leaks cannot always be detected by smell.

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

For more information, contact your gas supplier.

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

IMPORTANT SAFETY INSTRUCTIONS

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

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

SAVE THESE INSTRUCTIONS

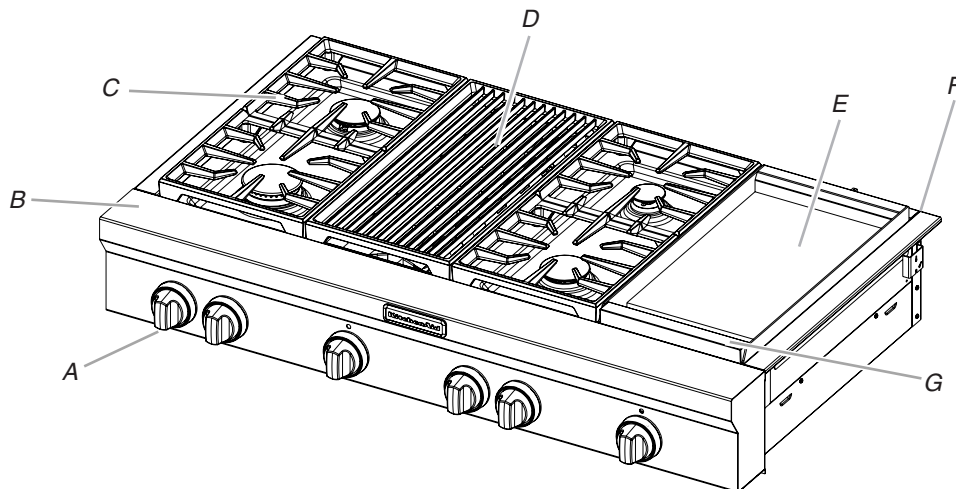
State of California Proposition 65 Warnings:

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

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

PARTS AND FEATURES

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



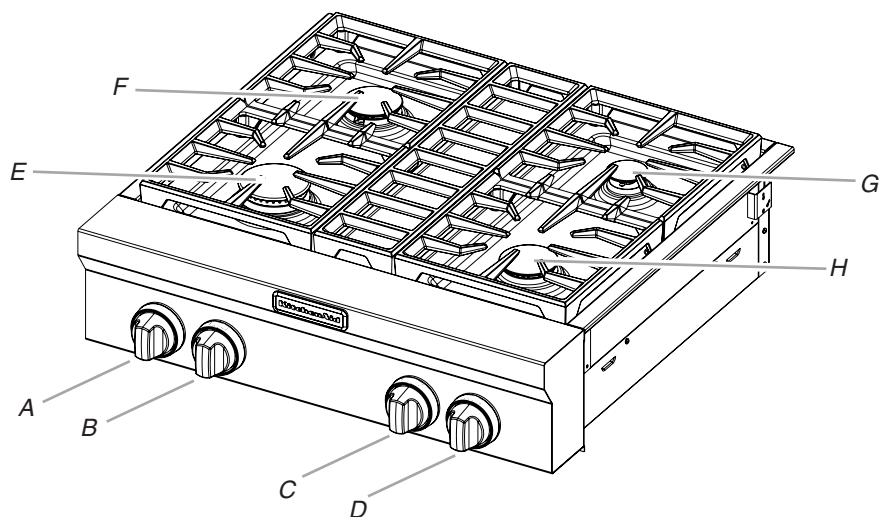
- A. Commercial style die cast metal control knobs
- B. Culinary ledge
- C. Heavy-duty single grate design
- D. Even-Heat™ grill (on some models)
- E. Even-Heat™ electric chrome griddle (on some models)
- F. Island trim
- G. Drip tray (on griddle models)

Not shown:

- Optional 9" (22.9 cm), 22" (55.9 cm) and adjustable backguards
- Optional griddle cover
- Optional grill cover
- Optional wok ring
- Optional stainless steel knobs

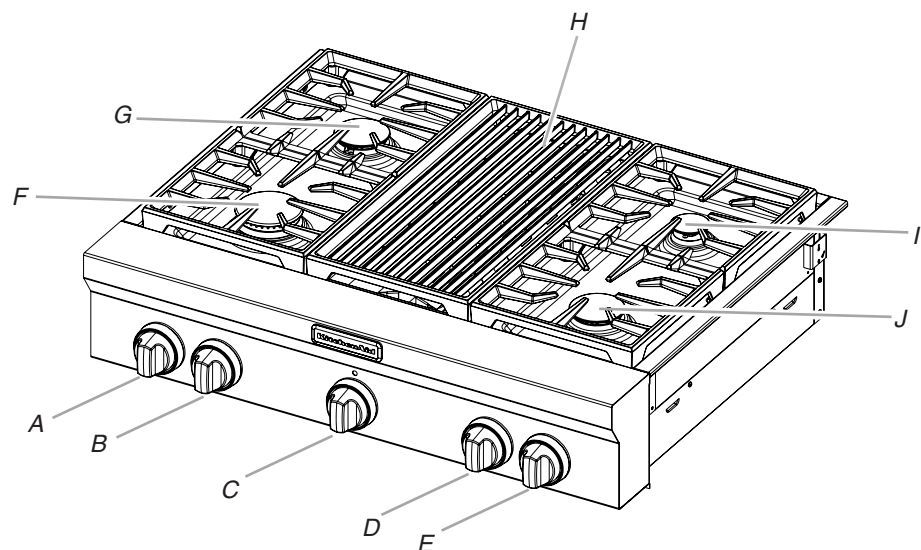
Control Panels

KGCU407



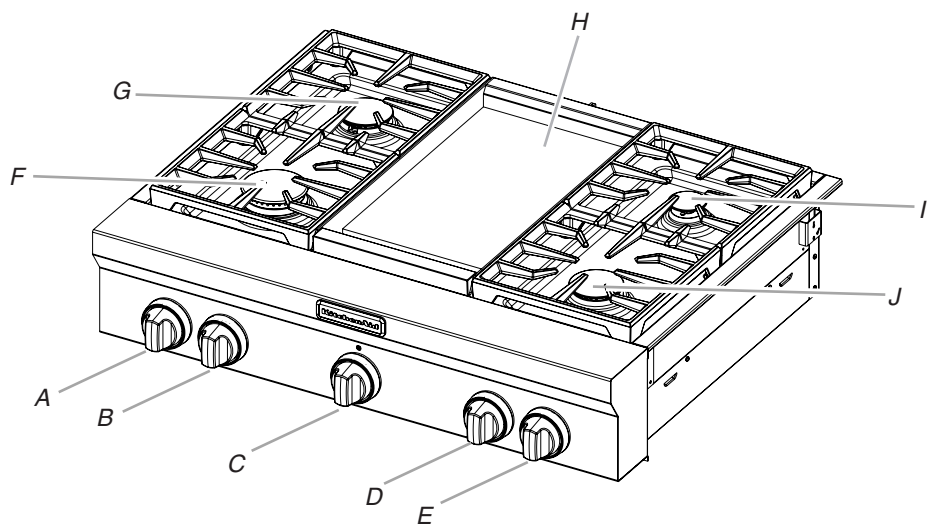
- A. Left rear control knob
- B. Left front control knob
- C. Right rear control knob
- D. Right front control knob
- E. 20,000 Btu/h burner
- F. 15,000 Btu/h burner
- G. 5,000 Btu/h burner
- H. 15,000 Btu/h burner

KGCU462



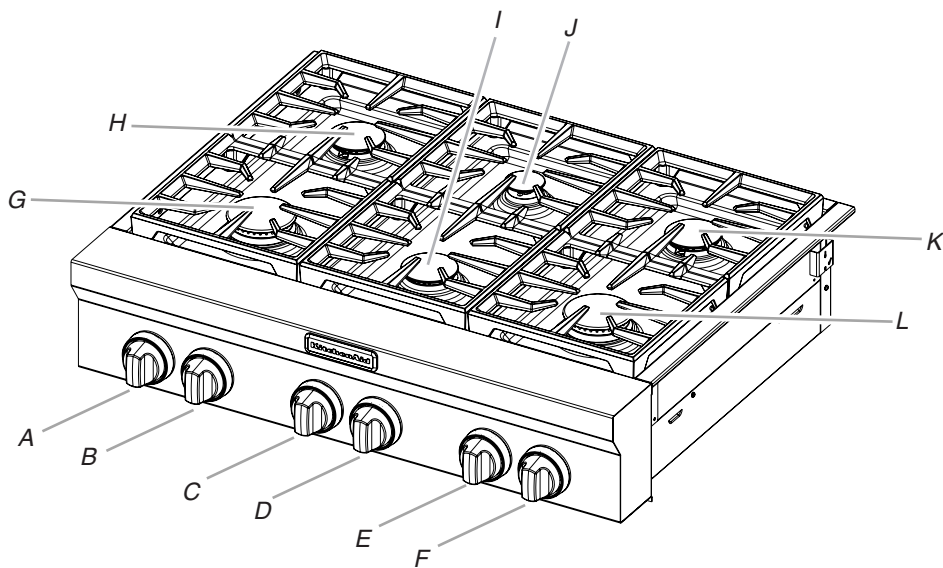
- A. Left rear control knob
- B. Left front control knob
- C. Grill control knob
- D. Right rear control knob
- E. Right front control knob
- F. 20,000 Btu/h burner
- G. 15,000 Btu/h burner
- H. Even-Heat™ grill
- I. 5,000 Btu/h burner
- J. 15,000 Btu/h burner

KGCU463



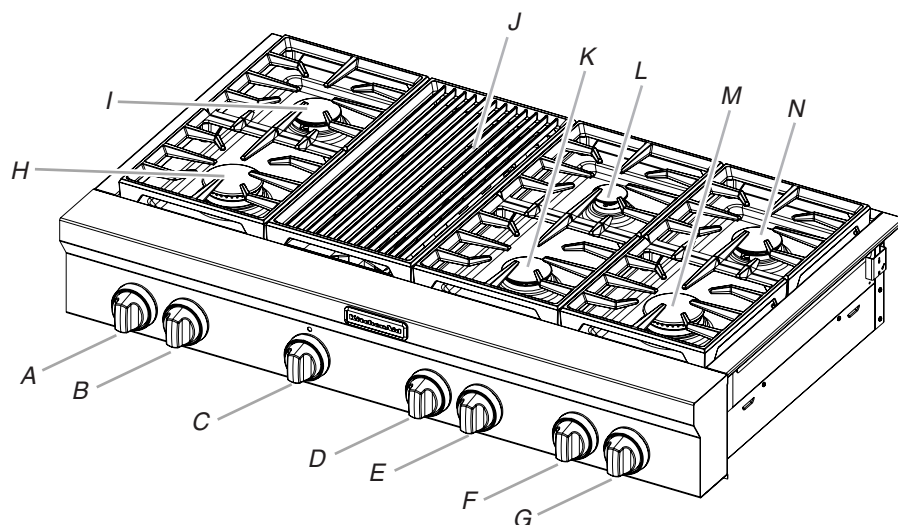
- A. Left rear control knob
- B. Left front control knob
- C. Griddle control knob
- D. Right rear control knob
- E. Right front control knob
- F. 20,000 Btu/h burner
- G. 15,000 Btu/h burner
- H. Even-Heat™ electric chrome griddle
- I. 5,000 Btu/h burner
- J. 15,000 Btu/h burner

KGCU467



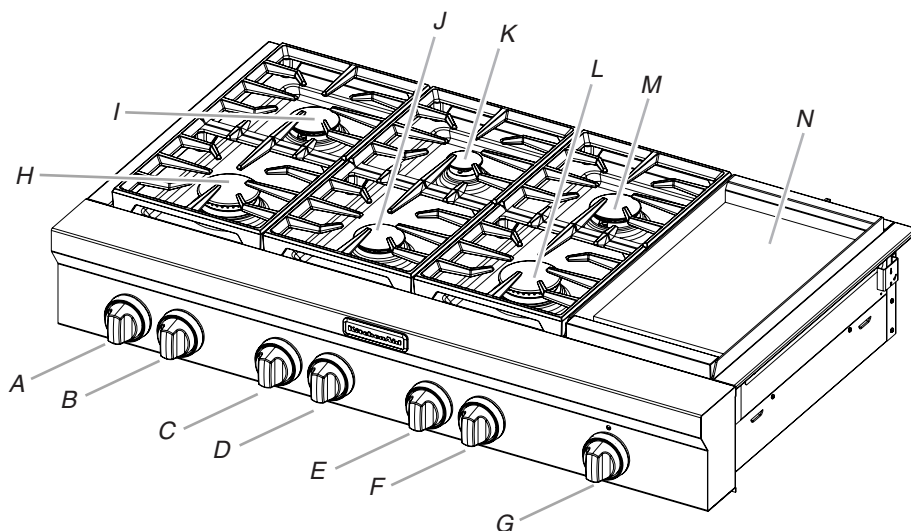
- A. Left rear control knob
- B. Left front control knob
- C. Center rear control knob
- D. Center front control knob
- E. Right rear control knob
- F. Right front control knob
- G. 20,000 Btu/h burner
- H. 15,000 Btu/h burner
- I. 15,000 Btu/h burner
- J. 5,000 Btu/h burner
- K. 15,000 Btu/h burner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

KGCU482



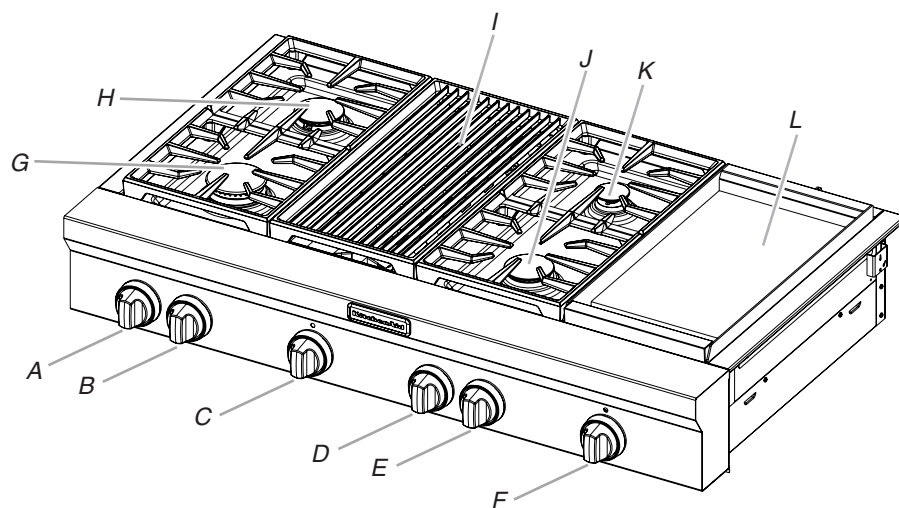
- A. Left rear control knob
- B. Left front control knob
- C. Grill control knob
- D. Center rear control knob
- E. Center front control knob
- F. Right rear control knob
- G. Right front control knob
- H. 20,000 Btu/h
- I. 15,000 Btu/h
- J. Even-Heat™ grill
- K. 15,000 Btu/h
- L. 5,000 Btu/h
- M. 20,000 Btu/h
- N. 15,000 Btu/h

KGCU483



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

KGCU484



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

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.

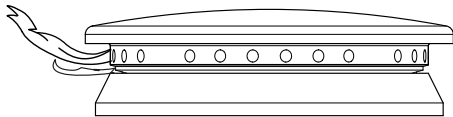
Failure to follow these instructions can result in death or fire.

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 Ultra Power™ 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 lower 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 water spillage, 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.
All surface burners will click. 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.
All surface burners will click. 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.

SETTING	RECOMMENDED USE
MED (Medium)	<ul style="list-style-type: none"> ■ Fry or sauté foods. ■ Hold a boil.
LO (Low)	<ul style="list-style-type: none"> ■ Cook soups, sauces and gravies. ■ Stew or steam foods.

5,000 Btu/h Simmer/Melt Burner

SETTING	RECOMMENDED USE
LITE (Light)	<ul style="list-style-type: none"> ■ Light the burner.
HI (High)	<ul style="list-style-type: none"> ■ Cook soups, sauces and gravies. ■ Stew or steam foods.
LO (Low)	<ul style="list-style-type: none"> ■ 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.

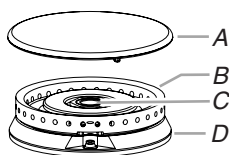
Cooktop Surface

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.

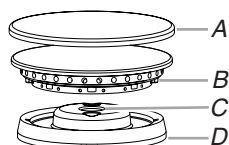
For more information, see the “Sealed Surface Burners” and “General Cleaning” sections.

Sealed Surface Burners



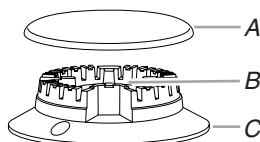
20,000 Btu/h Ultra Power™ Dual-Flame Burner

- A. Burner cap
- B. Burner head
- C. Gas opening
- D. Burner base



15,000 Btu/h Professional Burner

- A. Burner cap
- B. Burner head
- C. Gas opening
- D. Burner base



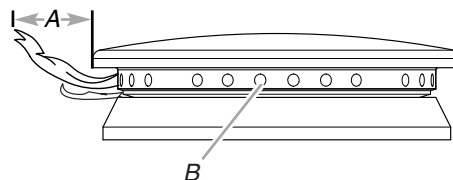
5,000 Btu/h Simmer/Melt Burner

- A. Burner cap
- B. Gas opening
- C. 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.



A. 1-1½" (25-38 mm)

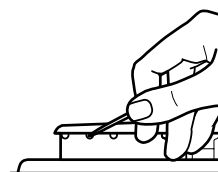
B. Burner ports

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

To Clean:

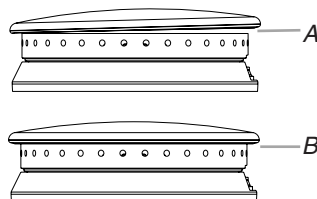
IMPORTANT: Before cleaning, make sure all controls are off and the oven and cooktop are cool. Do not use oven cleaners, bleach or rust removers.

1. Remove the burner cap and burner head (15,000 and 5,000 Btu/h burners) from the 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.



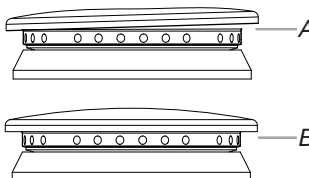
4. Replace the burner cap, making sure the alignment pins are properly aligned with the burner cap.

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



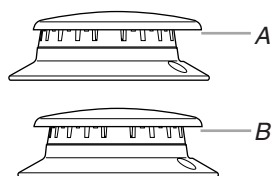
A. Incorrect
B. Correct

15,000 Btu/h Professional Burner



A. Incorrect
B. Correct

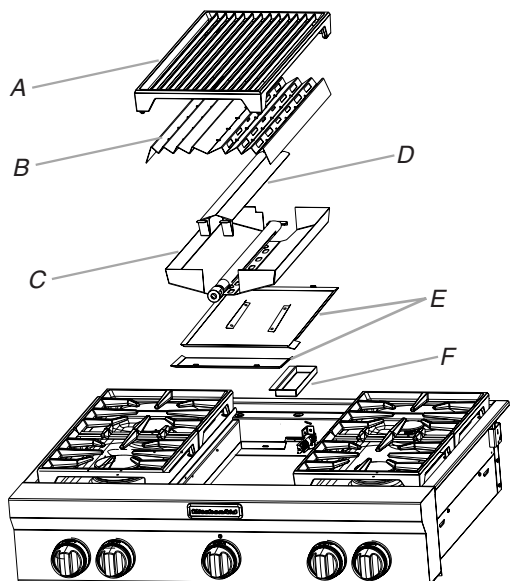
5,000 Btu/h Simmer/Melt Burner



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.

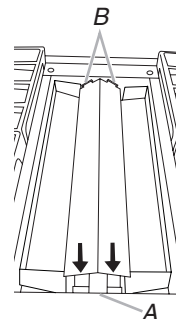
- Trim excess fat to reduce spattering. Slit the remaining fat on the edges to avoid curling.
- Allow space between food on the grill. Crowding food will result in uneven cooking.
- Use a metal spatula or tongs to turn food.
- Steaks, chops and hamburgers should be turned only once to avoid loss of juices.
- 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.

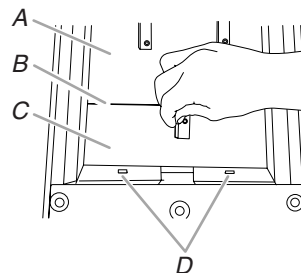


A. Grill front
B. Rear tabs and slots

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

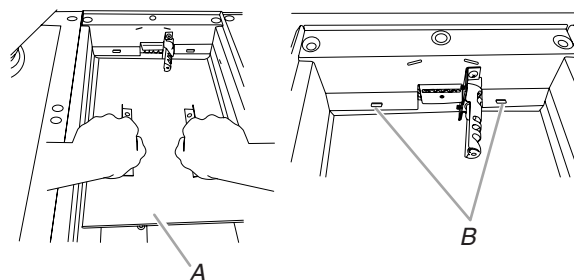
Remove Grease Trays:

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



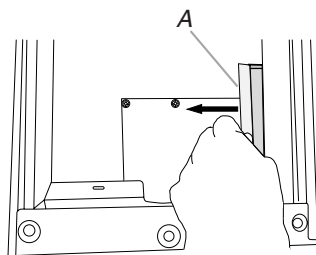
A. Large grease tray
B. Grease tray connection
C. Small grease tray
D. Slots

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



A. Large grease tray
B. Slots

3. Remove the drip tray.

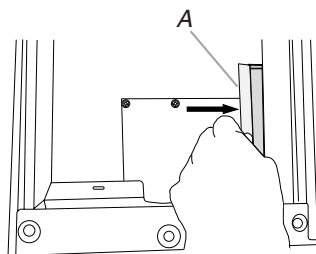


A. Drip tray

4. Clean basin. See “General Cleaning” section.

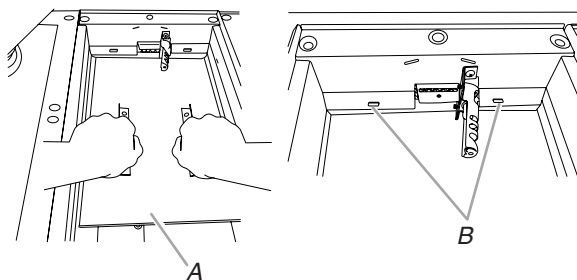
To Replace:

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

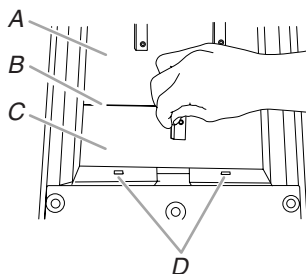
2. Insert the large grease tray all the way under the back edge of the grill basin and hook it into the slots.



A. Large grease tray
B. Slots

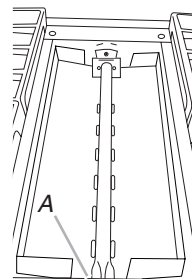
3. Insert the small grease tray all the way under the front of the grill basin and hook it into the slots.

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



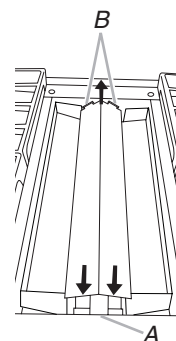
A. Large grease tray
B. Grease tray connection
C. Small grease tray
D. Slots

4. 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.



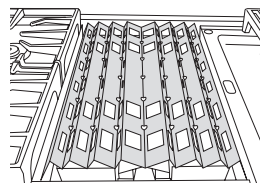
A. Front opening

5. 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

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



7. Place the grill grate into position.

To Use:

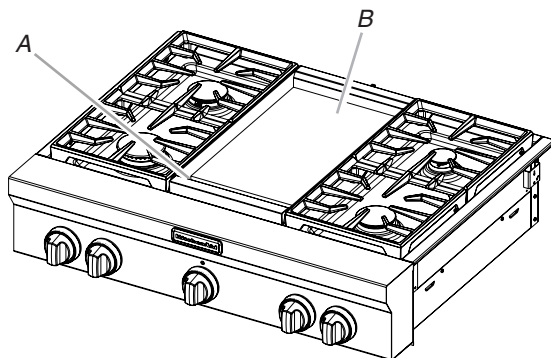
1. Turn on overhead range hood.
2. If desired, apply a light coating of vegetable oil or nonstick cooking spray to grill grate.
3. Push in and turn knob to LITE/HI. The flame will ignite in 1 to 4 seconds. Turn knob to MED and allow grill to preheat for 15 minutes.
4. Turn knob to desired cook setting.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

Cooking Chart

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

FOOD	SETTING	COOK TIME TOTAL MINUTES
Steak 1" (2.5 cm) medium well-done	MED MED	16-20 20-30
Ground Meat Patties ½ - ¾" (1.3-1.9 cm)	MED	20-25
Pork Chops 1" (2.5 cm)	MED	35-55
Ham Slices ½" (1.3 cm)	MED	8-12
Frankfurters and Precooked Sausages	MED	8-15
Chicken Quarters Breasts, boneless	MED-LO MED	50-80 20-40
Fish Steaks ¾ - 1" (1.9-2.5 cm)	MED	10-15

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



A. Drip tray
B. Griddle

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:

1. Position the drip tray under the front edge of the griddle to catch grease and food residue.
2. Push in and turn the control knob to desired temperature.
3. Allow griddle to preheat for 15 minutes.
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 heating element is maintaining the selected surface temperature.
4. Place food on the griddle and cook to desired doneness.

Cooking Chart

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

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

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.

COOKTOP CARE

General Cleaning

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

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

EXTERIOR PORCELAIN ENAMEL SURFACES

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.

Cleaning Method:

- Glass cleaner, mild liquid cleaner or nonabrasive scrubbing pad:

Gently clean around the model and serial number plate because scrubbing may remove numbers.

STAINLESS STEEL

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

Rub in direction of grain to avoid damaging.

Cleaning Method:

- KitchenAid® Stainless Steel Cleaner and Polish:
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 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.

CONTROL KNOBS

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

To avoid damage, do not soak knobs.

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

On some models, do not remove seals under knobs.

NOTE: When replacing knobs after cleaning either the surface burner controls or the grill module control, make sure the knobs are replaced to the correct location. For example, the knobs for the surface burner controls will read “LITE,” while the knob for the grill will read “LITE/HI.”

Cleaning Method:

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

CONTROL PANEL

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

Cleaning Method:

- Soap and water.
Wash, rinse and dry with a soft cloth.
- Glass cleaner and soft cloth or sponge:
Apply glass cleaner to soft cloth or sponge, not directly on panel.

GRILL MODULE

For more information, see “Grill” section.

To avoid damage to the grill, do not use metal brushes, abrasive scouring pads or other scrubbers made to clean outdoor grills.

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 Flame Spreader

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

Burner Assembly

Do not soak in water.

- Soap and water or nonabrasive cleanser.
- Damp cloth or nonabrasive pad.

Grease Trays and Drip Tray

Allow cooktop to cool completely before cleaning.

- Soap and 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.

GRIDDLE MODULE

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.

TROUBLESHOOTING

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

Nothing will operate

- **Has a household fuse blown, or has a circuit breaker tripped?**
Replace the fuse or reset the circuit breaker. If the problem continues, call an electrician.

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.

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 appliance may have been converted improperly. Contact a trained repair specialist.

Surface burner makes popping noises

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

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.

Excessive heat around cookware on cooktop

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

Cooktop cooking results not what expected

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

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

Grill and Griddle results not what expected

- **Was the grill or griddle preheated?**
Preheat grill or griddle. See "Even-Heat™ Grill" or "Even-Heat™ Electric Chrome Griddle" sections for more information.
- **Is there proper air circulation between foods?**
Space food evenly across the grill grates.
- **Are foods taking too long to cook?**
Partially frozen or very cold foods will increase cooking time. Thoroughly defrost foods.

ASSISTANCE OR SERVICE

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

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

If you need replacement parts

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

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

In the U.S.A.

Call the KitchenAid Customer eXperience Center toll free: **1-800-422-1230**.

Our consultants provide assistance with:

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

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

For further assistance

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

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

Please include a daytime phone number in your correspondence.

Accessories

Accessories U.S.A.

To order accessories, call the KitchenAid Customer eXperience Center toll free at **1-800-442-9991** and follow the menu prompts. Or visit our website at www.kitchenaid.com and click on "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

Griddle

Order Part Number W10190534

Grill and Griddle Cover

Order Part Number W10160195

Wok Ring

Order Part Number W10216179

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

19¹¹/₁₆" (50.0 cm) to 39" (99.0 cm) Adjustable Backguard for 30" (76.2 cm) Ranges

Order Part Number 8285148

19¹¹/₁₆" (50.0 cm) to 39" (99.0 cm) Adjustable Backguard for 36" (91.4 cm) Ranges

Order Part Number 8284756

19¹¹/₁₆" (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

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
1901 Minnesota Court
Mississauga, Ontario L5N 3A7

Please include a daytime phone number in your correspondence.

KITCHENAID® COOKTOP WARRANTY

LIMITED WARRANTY

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

SECOND THROUGH FIFTH YEAR LIMITED WARRANTY ON CERTAIN COMPONENT PARTS

In the second through fifth years from the date of purchase, when this appliance is operated and maintained according to instructions attached to or furnished with the product, KitchenAid or KitchenAid Canada will pay for Factory Specified Parts for the following components if defective in materials or workmanship:

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

ITEMS EXCLUDED FROM WARRANTY

This limited warranty does not cover:

1. Service calls to correct the installation of your major appliance, to instruct you on how to use your major appliance, to replace or repair house fuses, or to correct house wiring or plumbing.
2. Service calls to repair or replace appliance light bulbs, air filters or water filters. Consumable parts are excluded from warranty coverage.
3. Repairs when your major appliance is used for other than normal, single-family household use or when it is used in a manner that is contrary to published user or operator instructions and/or installation instructions.
4. Damage resulting from accident, alteration, misuse, abuse, fire, flood, acts of God, improper installation, installation not in accordance with electrical or plumbing codes, or use of consumables or cleaning products not approved by KitchenAid.
5. Cosmetic damage, including scratches, dents, chips or other damage to the finish of your major appliance, unless such damage results from defects in materials or workmanship and is reported to KitchenAid within 30 days from the date of purchase.
6. Costs associated with the removal from your home of your major appliance for repairs. This major appliance is designed to be repaired in the home and only in-home service is covered by this warranty.

7. Repairs to parts or systems resulting from unauthorized modifications made to the appliance.
8. Expenses for travel and transportation for product service if your major appliance is located in a remote area where service by an authorized KitchenAid servicer is not available.
9. The removal and reinstallation of your major appliance if it is installed in an inaccessible location or is not installed in accordance with published installation instructions.
10. Major appliances with original model/serial numbers that have been removed, altered or cannot be easily determined. This warranty is void if the factory applied serial number has been altered or removed from your major appliance.

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

DISCLAIMER OF IMPLIED WARRANTIES; LIMITATION OF REMEDIES

CUSTOMER'S SOLE AND EXCLUSIVE REMEDY UNDER THIS LIMITED WARRANTY SHALL BE PRODUCT REPAIR AS PROVIDED HEREIN. IMPLIED WARRANTIES, INCLUDING WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE, ARE LIMITED TO ONE YEAR OR THE SHORTEST PERIOD ALLOWED BY LAW. KITCHENAID SHALL NOT BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES. SOME STATES AND PROVINCES DO NOT ALLOW THE EXCLUSION OR LIMITATION OF INCIDENTAL OR CONSEQUENTIAL DAMAGES, OR LIMITATIONS ON THE DURATION OF IMPLIED WARRANTIES OF MERCHANTABILITY OR FITNESS, SO THESE EXCLUSIONS OR LIMITATIONS MAY NOT APPLY TO YOU. THIS WARRANTY GIVES YOU SPECIFIC LEGAL RIGHTS, AND YOU MAY ALSO HAVE OTHER RIGHTS WHICH VARY FROM STATE TO STATE OR PROVINCE TO PROVINCE.

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

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

9/07

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

Write down the following information about your major appliance to better help you obtain assistance or service if you ever need it. You will need to know your complete model number and serial number. You can find this information on the model and serial number label located on the product.

Dealer name _____

Address _____

Phone number _____

Model number _____

Serial number _____

Purchase date _____