

KitchenAid®

Use and Care Guide



Superba Built-In Gas Ovens
With Electronic Clock

Models:

24" Single KGBS146
24" Double KGBS246

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IMPORTANT SAFETY INSTRUCTIONS

When using gas appliances, basic safety precautions should be followed, including the following:

GENERAL COOKING PRECAUTIONS

1. Read all instructions before using the appliance.
2. Install or locate this appliance only in accordance with the provided installation instructions.
3. Do not leave children alone in area where oven is in use. They should never be allowed to sit or stand on any part of the oven.
4. **WARNING:** Do not store items attractive to children in cabinets above your oven. Children climbing on the oven door to reach items could be seriously injured.
5. Flammable materials should not be stored in or near either oven.
6. Keep oven vent ducts unobstructed.
7. Wear proper apparel. Loose-fitting or hanging garments should never be worn while using the oven.
8. Do not operate this oven if it is not working properly, or if it has been damaged or dropped.
9. Do not repair or replace any part of this oven unless specifically recommended in this manual. All other servicing should be referred to a qualified technician.
10. This oven should be serviced only by qualified service personnel. Contact nearest authorized servicing outlet for examination, repair or adjustment.
11. Know where your main gas shut off valve is located.
12. DO NOT attempt to operate this appliance during power failure.
13. Clean your oven(s) regularly. See care and cleaning instructions in this manual.
14. Use this oven only for its intended use as described in this manual.

FOR YOUR SAFETY

If you smell gas:

1. Open windows.
2. Don't touch electrical switches.
3. Extinguish any open flame.
4. Immediately call your gas supplier.

FOR YOUR SAFETY

Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

IMPORTANT

To the Installer: Please leave this instruction book with the unit.

To the Consumer: Please read and keep this book for future reference.

SAFETY INSTRUCTIONS

OVEN PRECAUTIONS

1. Never use your oven for warming or heating the room.
2. Do not use water on grease fires. Smother fire or flame or use dry chemical or foam-type fire extinguisher.
3. 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 a bulky cloth for a potholder.
4. Use care when opening door. Let hot air or steam escape before removing or replacing food.
5. Always position oven racks in desired location while oven is cool.
6. 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 interior surfaces of oven until they have had sufficient time to cool. Other surfaces of the oven may become hot enough to cause burns — among these surfaces are oven vent openings and surfaces near these openings, doors and windows.
7. Never touch an oven light bulb with a damp cleaning cloth unless the power is turned off to your oven and the bulb is cool to the touch.
8. Do not heat unopened food containers. Buildup of pressure may cause container to burst and result in injury.
9. Do not clean door gasket. It is essential for a good seal. Care should be taken not to rub, damage, or move the gasket. Hand clean only areas recommended in this manual.

SAVE THESE INSTRUCTIONS

OWNERSHIP REGISTRATION

Before using your oven, please fill out and mail your ownership registration card packed with the Use and Care Guide. This card will enable us to contact you in the unlikely event of a product safety notification and assist us in complying with the provisions of the Consumer Product Safety Act. THIS CARD DOES NOT VERIFY YOUR WARRANTY.

Keep a copy of the sales receipt showing the date of purchase.

PROOF OF PURCHASE WILL ASSURE YOU OF IN-WARRANTY SERVICE.

Write down the following information. You will need it if your oven ever requires service.

Model Number* _____

Serial Number* _____

Date Purchased _____

Date Installed _____

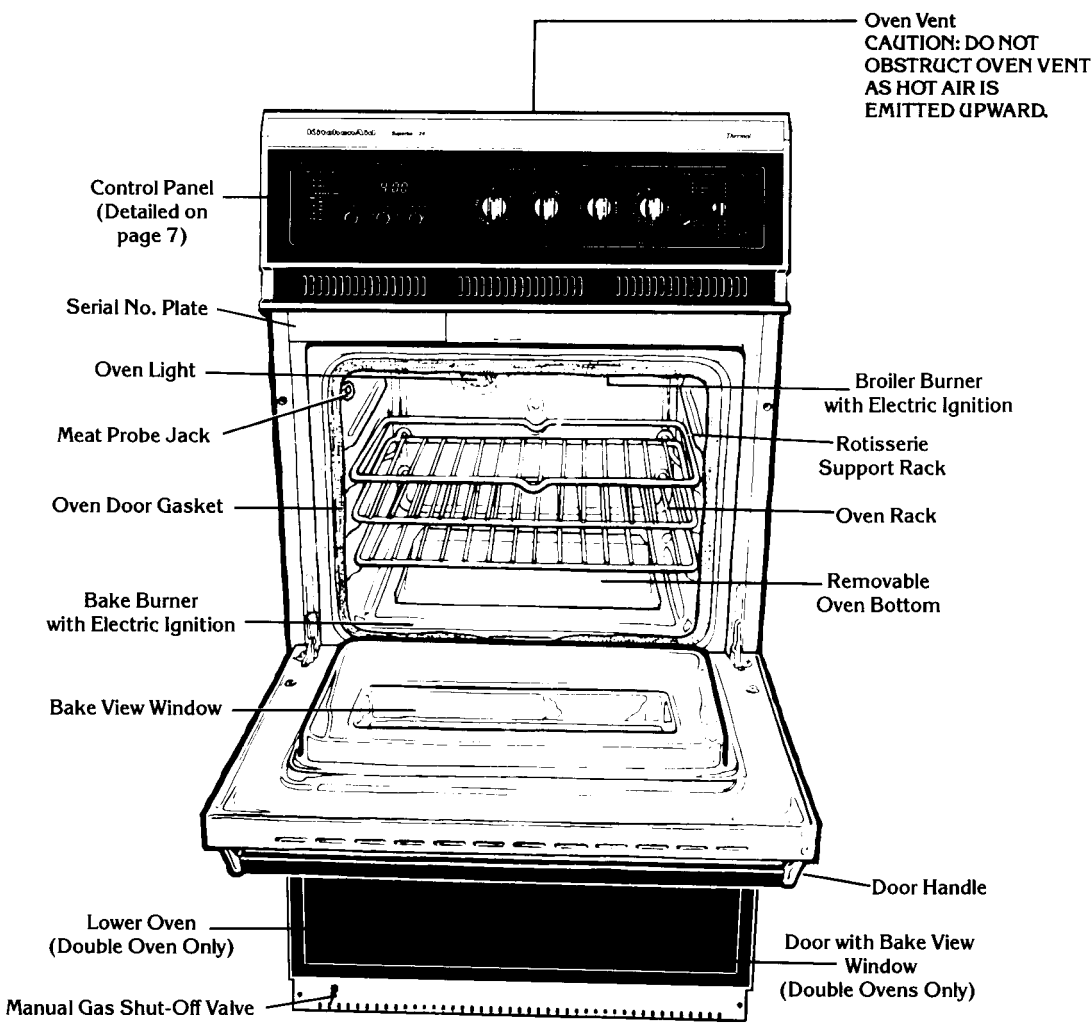
Dealer's Name _____

Address _____

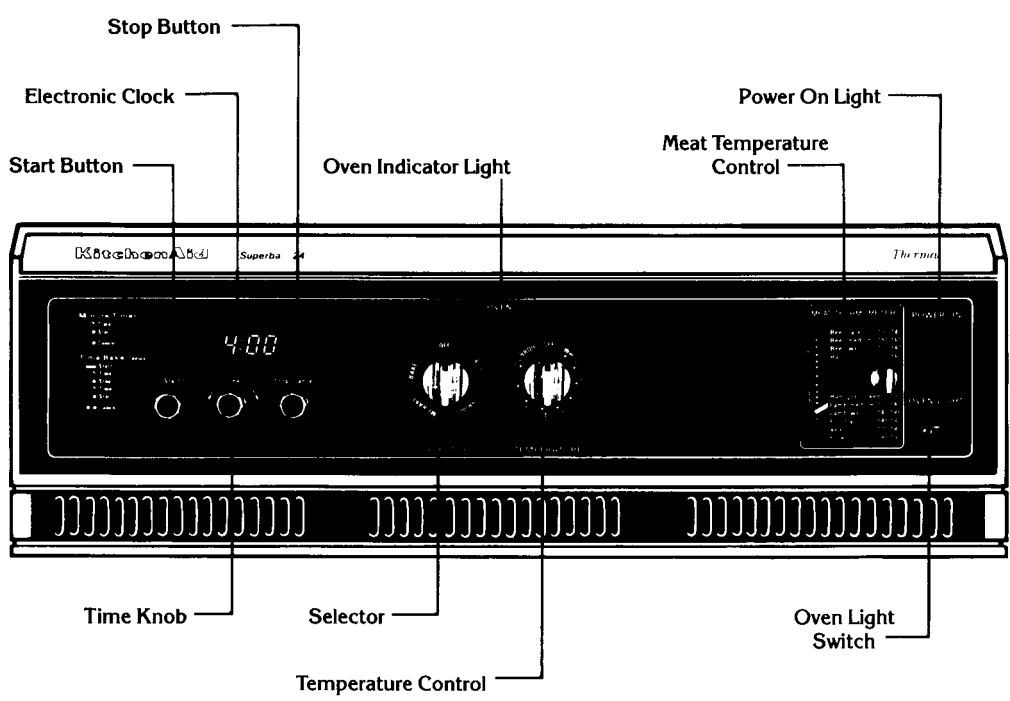
Phone _____

*Model and serial numbers are located on a label at the top left side of the door opening for single ovens, and on the upper oven door opening for double ovens.

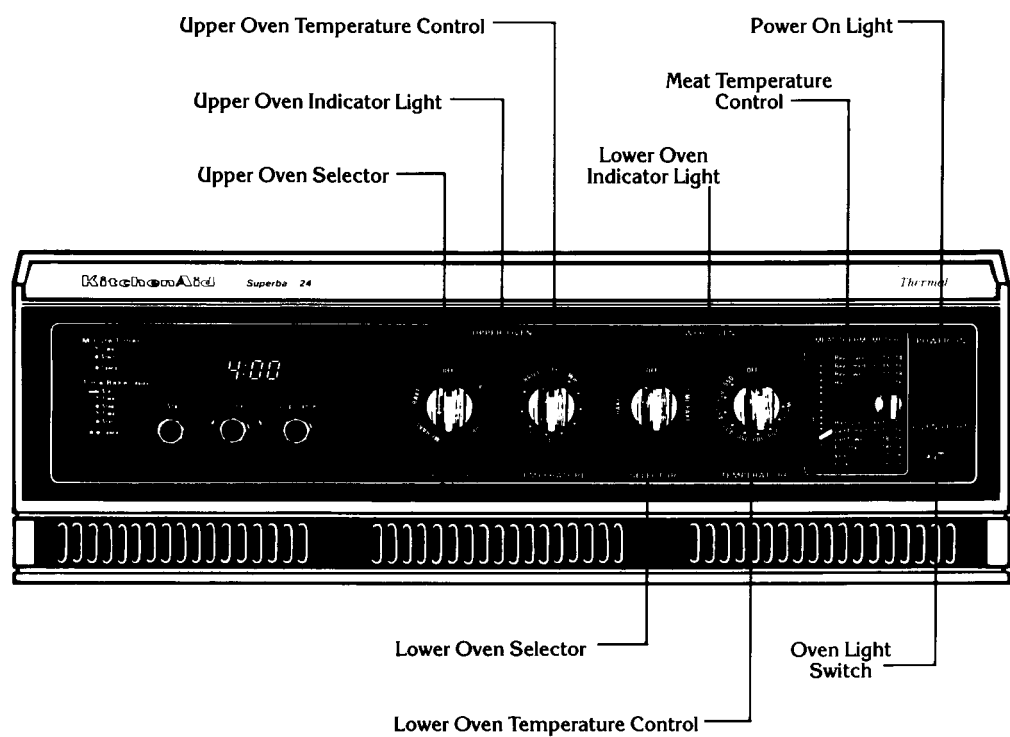
BUILT-IN OVEN FEATURES



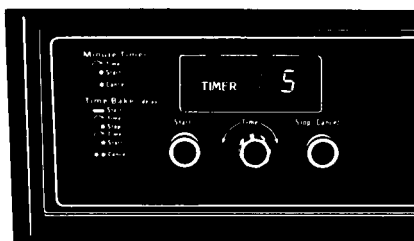
SINGLE OVEN CONTROL PANEL



DOUBLE OVEN CONTROL PANEL



ELECTRONIC CLOCK OPERATION



The electronic clock controls all timed operations for both the Single/Upper and Lower Ovens. It consists of the Display Window, START button, TIME knob and STOP/CANCEL button. When the oven is first connected to the power in your home, 00:00 will be displayed in the Window.

To Set The Time of Day:

Turn the TIME knob to the left until a tone is heard and "TIME" appears in the Display Window. The previously set time (or "12:00") will appear in the Display Window. Continue turning the TIME knob in either direction until the correct time of day appears in the Display Window. Press the START button to begin clock operation.

To Use The Minute Timer:

The Minute Timer can be programmed from 5 seconds to 99 minutes for precise timing of short and long-term cooking, or any other activity. The Minute Timer is only an audible reminder and will not turn the oven ON or OFF.

To use it, turn the TIME knob to the right; the display will immediately change to : 5 and "TIMER" will be displayed. Continue turning until the desired time is displayed (in minutes and seconds) in the Window.

To start the Minute Timer, press the START button.

The Display Window will continue to show "TIMER" and the selected time will begin counting down. At the end of the timed period, "TIMER" will appear in the Display Window and flash rapidly and a tone will sound for 3 seconds, after which an intermittent tone will sound until the Minute Timer is cancelled, or until a total of 15 minutes have elapsed.

NOTE: The current time of day may be checked while the Minute Timer is in use by touching the START button. The time of day will be displayed for 7 seconds, then return to the Minute Timer program in progress.

Press the STOP/CANCEL button once to turn off the Minute Timer alarm at the end of a program.

To cancel a Minute Timer program in progress, press the STOP/CANCEL button once. A tone will sound and the clock will return to the time of day.

When turning the TIME knob to set the Minute Timer, the time will appear in the Display Window and increase in the following increments:

From 5 seconds to 2 minutes	5 second increments
From 2 minutes to 10 minutes	10 second increments
From 10 minutes to 20 minutes	30 second increments
From 20 minutes to 99 minutes	1 minute increments

NOTE: The Minute Timer may be used at the same time as an Automatic Time Cooking program. The Time Cooking program must be set first, then the Minute Timer. One touch of the STOP/CANCEL button will cancel the Minute Timer and two touches will cancel the cooking program.

HOW TO USE THE SINGLE/UPPER OVEN

The single or upper oven is used for baking, roasting, broiling and rotissing. It has two controls — a Selector and a Temperature Control. Both must be set for the oven to work.

The Selector has five settings:

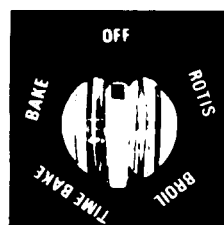
BAKE — Use this setting for baking and roasting. Only the bake burner heats.

TIME BAKE — Use this setting for Automatic Time Baking. Only the bake burner heats.

BROIL — Use this setting for broiling. Only the broil burner heats.

ROTIS — Use this setting when using the rotisserie. Only the broil burner heats.

OFF — Use this setting to turn the oven off.



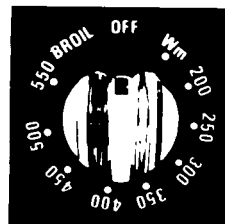
Power On Light

Any time the Selector for the single/upper or lower oven is turned to an oven function selection other than TIME BAKE (Single/Upper Oven Only) or OFF, the Power On Light will glow to tell you that the oven is turned ON.



Temperature Control

The adjustable Temperature Control can be set at any temperature from WARM (150°F) to BROIL (550°F). Settings WARM to 225°F are suggested for warming and holding foods.



Preheating the Oven

For best results, preheat the oven until the Oven Indicator Light goes out when baking unless the recipe states otherwise. Set the Selector to BAKE and Temperature Control to the desired temperature. Exercise care in turning the Temperature Control so you do not go past the desired set point. If you accidentally go past the desired setting, return the dial to OFF and reset to the desired setting. The Oven Light will go out when the desired temperature has been reached and cycle on and off during the heating period.

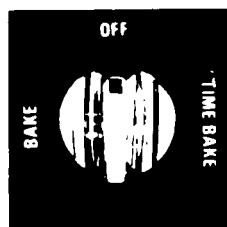
Be sure the Selector and Temperature Control are turned to OFF when the oven is not in use.

HOW TO USE THE LOWER OVEN (For Double Ovens Only)

The lower oven can be used for baking and roasting. It has two controls—a Selector and Temperature Control. Both must be set to operate the lower oven.

The Selector has three settings:

TIME BAKE
BAKE
OFF



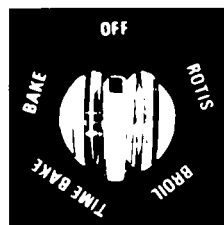
The Selector and Temperature Control for the lower oven operate exactly as for the upper oven. See page 9 for an explanation of the functions.

BAKING (Single/Upper or Lower Oven)

To Use for Baking:

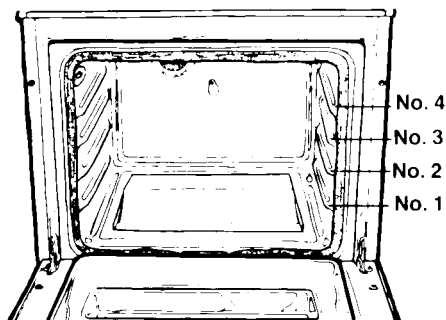
1. Arrange the oven racks in the desired positions.
2. Set the Temperature Control to the recommended temperature, see baking chart, page 12.
3. Turn the Selector to BAKE.

Be sure to turn the Selector and the Temperature Control to OFF when cooking has been completed.



Rack Positions

Your KitchenAid oven has four rack positions. Rack position 4 is the highest position, or farthest from the bottom of the oven, and position 1 is closest to the bottom of the oven. Be sure to arrange the oven rack(s) before putting foods into the oven or turning the oven on.



To Remove Oven Rack:

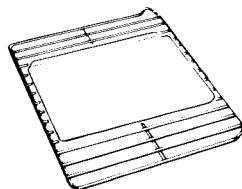
1. Slide rack all the way to the back of the oven.
2. Lift the back of the rack up above the rack guides.
3. Pull forward to remove.

Baking Tips

- Set the oven controls and, if necessary, preheat the oven until Oven Indicator Light goes out before placing pans in the oven. Avoid opening the oven door during baking. Heat is lost and could cause poor baking results. Use the Bake View Window to conserve energy.
- Use the Minute Timer to time cooking functions. (See page 12 for recommended baking times.)
- Wait until the shortest recommended baking time is over before checking food.
- When baking two sheets of cookies at the same time, each sheet should be removed when the desired degree of doneness is reached, which may be at separate times.

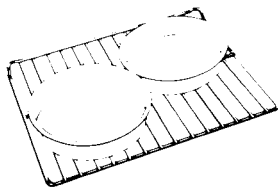
Pan Placement

- If possible, use only one rack during baking if the pan covers most of the rack, such as a large cookie sheet.
- Stagger pans in opposite directions when two racks and several pans are used. No pan should be directly above another.
- Allow 1 1/2 to 2 inches of air space around all sides of each pan for even air circulation.
- When using a large roasting pan or cookie sheet, turn the pan so that the long side is parallel to the oven door for the best heat distribution and air flow.



Bakeware Tips

- Use the recommended pan size given in recipes to insure good results. Old or darkened pans are not desirable.
- Tin coated, stainless steel, warped or dented pans do not heat evenly and will cause uneven baking.
- Bake cakes, cookies, quick breads and muffins in shiny pans for a tender, golden crust.
- Reduce oven temperature by 25°F when using glass pans, except when baking pies or yeast breads.
- Cookies, biscuits and cream puffs bake best on medium weight aluminum sheets with no sides or very low sides.



Using Aluminum Foil Correctly in the Oven

If you wish to use foil to catch possible spillovers, cut a piece of foil slightly larger than the pan being used and turn up the edges to form a tray. Position the foil "tray" on the oven rack below the pan. CAUTION: NEVER COVER AN ENTIRE OVEN RACK OR OVEN BOTTOM WITH FOIL. FOIL CAN OBSTRUCT NORMAL HEAT FLOW, CAUSE COOKING FAILURES AND DAMAGE THE OVEN INTERIOR.

BAKING CHART

Food	Oven Temp. (°F)	Approx. Time-Min.
Breads, Yeast:		
loaf	375	30-40
rolls, pan	400	12-15
Breads, Quick:		
biscuits	450	10-15
muffins	400	20-25
popovers	450	20-25
corn bread	425	25-30
nut bread	350	60-75
gingerbread	350	25-30
Cakes:		
angel food	375	30-40
layer cake	350-375	20-30
loaf cake	350	35-45
sponge cake	350	35-45
pound cake	350	35-40
fruit cake	300	2-2½ hrs.
sheet cake	300	25-35
Cookies:		
drop	375	10-15
rolled and refrigerated	375	8-12
chocolate	375	10-15
fruit and molasses	375	10-15
brownies	350	20-30
macaroons	350	12-15
Miscellaneous:		
apples, baked	375	50-60
beans, baked	300	5-6 hrs.
custard, cup	325	35-40
potatoes, baked	400	75
pudding		
bread	350	45-60
cottage	375	30-40
rice	325	40-60
scalloped dishes	350	60-90
souffle	350	50-60
Pastries:		
cream puffs	400	35-40
custard and pumpkin pie	350	30-40
pastry shell	450	10-12
two crust fruit pie		
cooked filling	400	25-30
uncooked filling	400	40-50
meringue topping	350	10-15

High Altitude Baking

When baking at high altitudes, recipes and baking times vary. For accurate information, write the Extension Service of your state college or university or Extension Service, Colorado State University, Fort Collins, Colorado, 80523. There may be a cost for the bulletins—do specify the type of information you want (i.e., cakes, cookies, breads, etc.).

BAKING PROBLEMS AND CAUSES

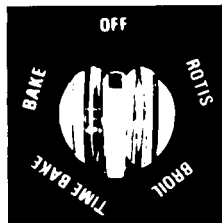
Problems	Causes
<p>Cookies and biscuits:</p> <ul style="list-style-type: none">• too brown on top	<ul style="list-style-type: none">• the pan was set too high in the oven OR• the selector switch was left on "BROIL" during baking OR• if aluminum foil is used, it may distribute the heat unevenly in the oven OR• the pan's sides are too deep OR• the pan is too wide or too long for the oven OR• the oven rack is overcrowded— NOTE: Pan placement on page 11.• the pan was set too close to one side of the oven OR• the oven door was not closed properly.
<p>Cakes:</p> <ul style="list-style-type: none">• rises higher on one side	<ul style="list-style-type: none">• the batter was spread unevenly in the pan OR• the pans were set too close to the sides of the oven OR• oven is not level OR• pans were warped.
<ul style="list-style-type: none">• burns on the sides	<ul style="list-style-type: none">• there were too many pans or the pans were too large for the oven OR• the oven was too hot.
<ul style="list-style-type: none">• cracks on top	<ul style="list-style-type: none">• the batter was too thick OR• the pan was not the correct size OR• the pan was not centered in the oven.
<p>Pies:</p> <ul style="list-style-type: none">• burns around the edges	<ul style="list-style-type: none">• the oven was too hot OR• there were too many pans or the pans were too large for the oven OR• the pans were too dark.
<ul style="list-style-type: none">• too light in color on the top	<ul style="list-style-type: none">• the oven was not hot enough OR• the oven was too full, cutting off even heat distribution.

ROASTING (Single/Upper or Lower Oven)

Roasting is a dry heat cooking method. It is recommended for poultry and tender cuts of beef, lamb, pork and veal.

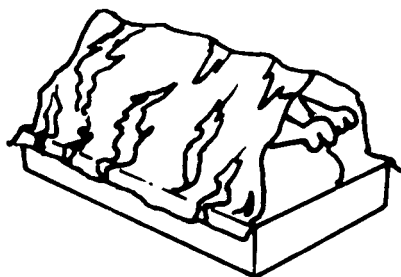
To Use For Roasting:

1. Arrange the oven racks in the desired positions.
2. Set the Temperature Control to the recommended temperature, see roasting chart, page 15.
3. Turn the Selector to BAKE.



Roasting Tips

- Roast meats fat side up in a shallow pan using a roasting rack.
- Use a roasting pan that fits the size of the food to be roasted. Meat juices may overflow sides of a pan that is too small, and a too large pan will result in increased oven spatter.
- Spatter can be reduced by lining the bottom of the roasting pan with lightly crushed aluminum foil.
- A foil "tent" will slow down surface browning for long-term roasting, as when roasting a turkey. Place tent-shaped foil loosely over meat to allow for air circulation. Do not seal foil or meat will be steamed.
- Use an accurate meat thermometer or meat probe (see page 18) to determine when meat has reached desired degree of doneness. Insert thermometer into the center of the thickest portion of the meat or inner thigh or breast of poultry. For an accurate reading, the tip of the thermometer should not touch fat, bone or gristle.
- After reading the thermometer once, push it further into the meat $\frac{1}{2}$ inch or more and read again. If the temperature drops, return the meat to the oven for more cooking.
- Remove roasted meats from the oven when the thermometer registers 5°F to 10°F lower than the desired doneness. The meat will continue to cook after removal from the oven.
- Roasts will be easier to carve if allowed to stand 10 to 15 minutes after removal from the oven.



ROASTING CHART

Meat Cut	Weight in Pounds	Oven Temperature Setting (°F)	Approx. Minutes Per lb.	Meat Thermometer Temperature (°F)
BEEF				
Rolled Rib				
rare	5-6	325	30	140
medium	5-6	325	35	150
well done	5-6	325	45	170
Standing Rib				
rare	6-7	325	25	140
medium	6-7	325	30	150
well done	6-7	325	40	170
Rump Roast				
medium	4-6	325	25	150
well done	4-6	325	30	170
LAMB				
Leg, half	3-4	325	35	180
	6-7	325	30	180
PORK				
Loin	4-5	325	35	170
Shoulder	4-5	325	40	185
Ham,				
fully cooked	3-5	325	18	130
	8-10	325	15	130
POULTRY				
Chicken	3-4	375	30	185*
	5-7	375	30	185*
Duck	10-12	325	25	*
Goose	6-10	325	25	*
Turkey,				
unstuffed	10-16	325	20	180
	18-25	325	18	180
VEAL				
Loin	3-4	325	35	170
Shoulder	5-6	325	45	170

*The muscles may not be large enough to use a thermometer.

AUTOMATIC TIME BAKING/ROASTING (Single/Upper or Lower Oven)

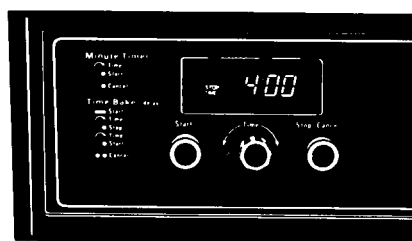
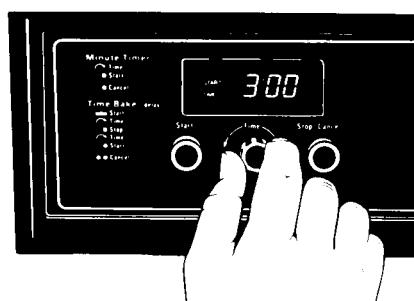
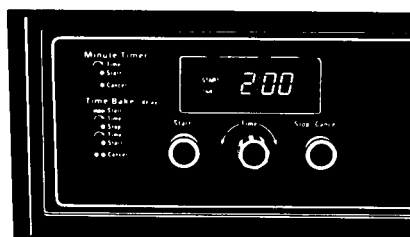
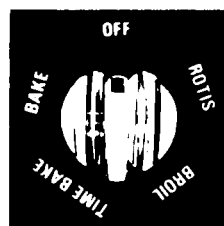
- Turns the oven on automatically—either now or later in the day—and turns it off automatically.
- On double oven models, both the upper and lower oven can be set to Automatic Time Bake at the same time. They will have the same start and stop times with both selectors at TIME BAKE. The temperature controls may be set at different temperatures.

INSTRUCTIONS

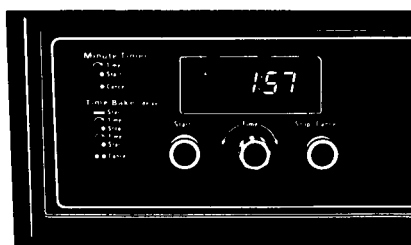
1. Arrange oven racks in desired positions and place food in oven.
2. Set the Temperature Control to the desired temperature and turn the Selector to TIME BAKE.
3. Check to see that the electronic clock is set to the correct time of day. If not, reset to the correct time following the instructions on page 8.
4. Set the Start Time.
Touch the START button and hold down for 3 seconds. "START TIME" will appear in the Display Window and a short tone will sound.
5. To start now, go on to the next step. To start later, turn the TIME knob until the desired start time appears in the Display Window.

NOTE: Foods that are highly perishable, such as milk, eggs, fish, foods with stuffing, poultry or pork, should not be cooked with a start later Automatic Time Baking program. Foods suitable for a start later program include cured or frozen meats and most fruits and vegetables.

6. Set the Stop Time.
Touch the START button again to lock in the start time. "STOP TIME" will appear in the Display Window. A short tone will sound. Turn the TIME knob until the desired stop time appears in the Display Window.



7. Touch the START button again to lock in the stop time and begin the program. "AUTO" will appear continuously in the Display Window if the Automatic Time Baking cycle begins now, or it will flash in the Display Window if the program has been delayed. "AUTO" will change from flashing to continuous once the delayed cooking program has begun.



What Happens During This Selection?

- The oven will come on at the time selected and maintain the temperature set on the Temperature Control until the selected stop time.
- At the end of the cooking period, the oven will shut off. "AUTO" will appear in the Display Window and flash rapidly, a tone will sound for three seconds, followed by an intermittent tone until the STOP/CANCEL button is touched or a total of 15 minutes have elapsed. Foods should be removed from the oven when the cooking time has ended, or they will tend to overcook.

To Review a Program:

Press and hold the START button for the start time or the STOP/CANCEL button for the stop time for two seconds. The start or stop time will be displayed for about seven seconds.

If you wish to change the start or stop time after a cooking program has been entered, press and hold the START button for start time or STOP/CANCEL button for stop time for two seconds. Turn the TIME Knob to the new desired time, then touch the START button to lock in the new time.

To Cancel an Automatic Time Cooking Program

If you wish to cancel an Automatic Time Cooking program in progress, touch the STOP/CANCEL button twice. A tone will sound each time and the clock will return to the present time of day. The oven will automatically turn itself off. If you wish to continue cooking in the oven, the Selector and Temperature Control must be manually reset.

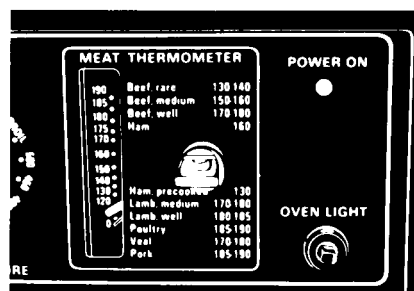
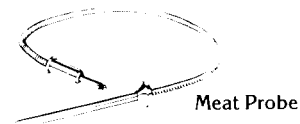
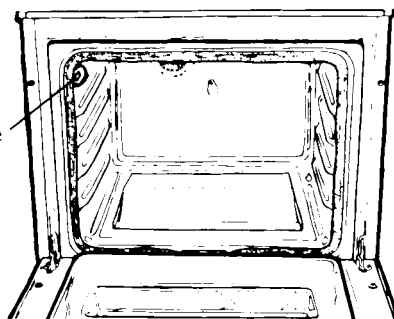
MEAT PROBE (Single/Upper Oven Only)

The meat probe is the most accurate guide to the degree of doneness of meat. Use it when roasting any type of meat or poultry.

To Use the Meat Probe:

1. 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.
2. Place pan with meat on rack that has been centered in the oven.
3. Open the Meat Probe cover located on the left side of the oven wall. Insert plug into jack. (Keep the top of the probe as far as possible from the heat source.)
4. Close the oven door.
5. Set the Meat Thermometer Guide to the desired setting. See roasting chart for internal meat temperatures, page 15.
6. Set the Temperature Control to the desired temperature.
7. Set the Selector to BAKE.

Meat Probe Jack



What Happens During This Selection?

The oven will go on and cycle on and off to maintain the set temperature. The red hand on the Meat Thermometer Guide will move up the scale to indicate the current internal meat temperature. When the red hand reaches the white hand (selected internal meat temperature), the burner will turn off and the oven will begin to cool. Remove food from the oven to prevent overcooking.

To Remove Meat Probe:

1. Turn the Selector and the Temperature Control OFF.
2. Unplug the Meat Probe.

WARNING: Oven, Probe and probe cover will be hot. Handle with care.

NOTE: DO NOT immerse Meat Probe in water or liquid. Wipe probe with a sudsy cloth and dry thoroughly.

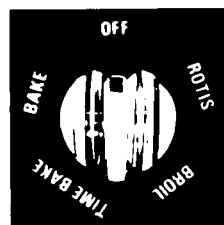
BROILING (Single/Upper Oven Only)

Broiling, a quick-cook method, will produce foods that are brown on the outside and moist and juicy on the inside.

To Use for Broiling

1. Arrange the oven racks in the desired positions, see broiling chart, page 20. Place food on grid on broiler pan and place in center of the oven rack.
2. Set the Temperature Control to the recommended temperature, see broiling chart, page 20.
3. Turn the Selector to BROIL. Do not preheat the broiler.
4. Close the oven door.

NOTE: If preferred, the oven door can be left in the broil stop position (open about 6 inches).



Broiling Tips

- Always start broiling with a cold broiler pan for even results.
- To retain more natural juice, do not pierce meat with fork.
- Trim the outer layer of fat from steaks and chops.
- Slit fatty edges to prevent meat from curling during broiling.
- Brush food with butter, sauce or seasoning, if desired, several times during broiling.
- Grease the broiler pan grid when broiling fish to prevent sticking.

WARNING: COVERING THE BROILER GRID WITH FOIL IS NOT RECOMMENDED. POOR DRAINAGE OF HOT FAT MAY RESULT IN A BROILER FIRE. If foil must be used, cut slits in foil to correspond with all openings in the broiler grid. Fat can then drip away from meat and cool in the pan.

BROILING CHART

Recommended rack position numbered lowest (1) to highest (4)

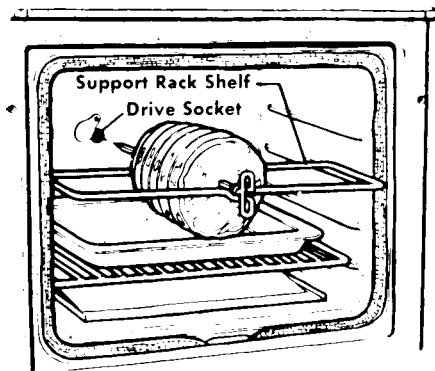
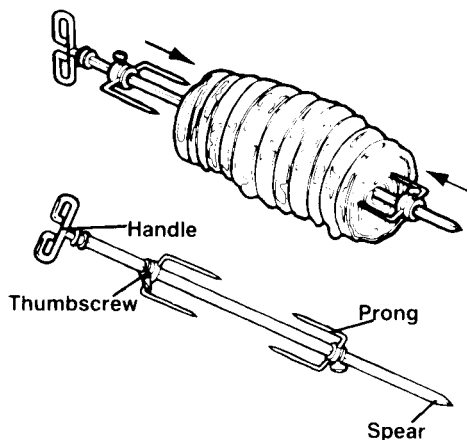
Food	Rack Position	Oven Temperature Setting (°F)	Approximate Total Time (Minutes)
Steak—1" thick			
rare	3	550	13-15
medium	3	550	15-20
well done	3	550	20-25
Steak—1½" thick			
rare	3	550	15-20
medium	3	550	20-25
well done	3	550	20-25
Hamburger Patties	3	450	15-20
Lamb Chops—1" thick	3	400	20-30
Ham Slice—1" thick	3	400	20-25
Bacon	3	400	5-7
Frankfurters	3	400	10-12
Chicken Pieces	1 or 2	400	60-70
Fish	2	350	20-25
Calves Liver	3	350	10-12
Tomato Halves	3	550	8-10
Orange or Grapefruit Halves	2	550	8-15

ROTISSING (Single/Upper Oven Only)

Rotissing, roasting food on a revolving spear while exposed to a heat source, is suitable for meats that can be broiled or roasted. Select tender cuts of meat and prepare them as for oven roasting.

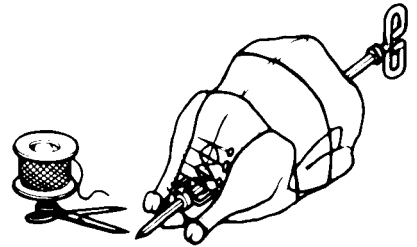
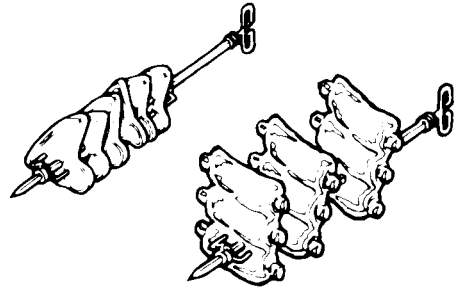
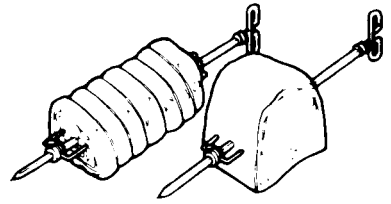
To Use For Rotissing:

1. Position the rotisserie support rack in rack position three so spear will fit into the drive socket located at the back of the oven.
2. Place the broiler pan on the oven rack in the lowest position to catch drippings.
3. Remove the prong nearest the pointed end of the spear. Insert spear through the center of the meat. Slide the prong which was removed back onto the spear. Push both prongs into the meat and tighten thumbscrews.
4. Place spear with food on the support rack. Swing the cover plate at the back of the oven cavity to the side and insert the spear into the drive socket.
5. Set the Temperature Control to the recommended temperature, see rotisserie chart on page 23.
6. Turn the Selector to ROTIS. Do not preheat the oven. The broil burner will come on and the spear will start to turn. Be sure the meat rotates smoothly without wobbling and doesn't touch the rack or pan. Reposition if necessary.
7. Close the oven door.
8. The rotisserie may be stopped while the spear is in place by turning the Selector to the OFF position.
9. To remove the rotisserie spear from the oven, grasp the support rack with a potholder and pull it out. REMOVE SPEAR AND SUPPORT RACK CAREFULLY. THEY WILL BE HOT.



Rotissing Tips

- Rolled roasts are ideal for rotissing because they are easy to balance on the spear. Insert the spear through the center of the meat. Meat cuts with bones require planning for even weight distribution.
- Leave space between food when rotissing more than one item or a long item. Weave the spear in and out of a spare rib strip to form accordion folds, leaving a space between each fold. Browning and cooking are slowed when foods touch each other.
- Season, stuff (if desired) and truss poultry as for oven roasting. Also close any openings with skewers or string. For best results, baste poultry with butter or broth every 20 to 30 minutes while rotissing.
- Meat can be marinated before rotissing or basted with a favorite sauce several times during cooking.
- Foods for rotissing should be not longer than rotisserie spear with a diameter of 7 inches or less.
- Make sure thumbscrews or prongs are tight. If prongs loosen during cooking, the spear will turn within the meat and heat will be concentrated on one side.
- Meats will be juicier and easier to carve if allowed to stand or rotate on the spear 10 to 15 minutes after the heat is turned off.
- When oven has cooled, be sure cover plate is over drive socket opening.



ROTISSERIE CHART

Meat	Approximate Weight	Internal Temp. With Thermometer	Oven Temperature Setting (°F)	Approximate Total Time
Beef				
rolled rib roast	4-7 lbs.	Rare 140°	400°	1 ¼ to 2 hrs.
rolled rump roast	4-7 lbs.	Medium 150°	400°	1 ¾ to 2 ½ hrs.
		Well Done 170°	400°	2 to 3 hrs.
Pork				
rolled loin roast	3-5 lbs.	185°	375°	1 ¾ to 2 ½ hrs.
rolled shoulder roast	3-6 lbs.	185°	375°	1 ¾ to 3 hrs.
spareribs	1 ½-4 lbs.	185°	375°	time will depend on leanness
Canadian bacon	3-4 lbs.	185°	375°	1 to 1 ½ hrs.
Half ham — ready to eat — tenderized	6-7 lbs.	140°	375°	1 ½ to 2 hrs.
	6-7 lbs.	160°	375°	2 to 2 ½ hrs.
Veal				
rolled rump roast	3-5 lbs.	170°	400°	1 ½ to 2 ½ hrs.
Lamb				
rolled leg	3-5 lbs.	180°	400°	1 ¾ to 2 ½ hrs.
rolled loin roast	3-5 lbs.	180°	400°	1 ¾ to 2 ½ hrs.
Poultry				
chicken-broiler-fryer	2 ½-3 ½ lbs.	190°	450°	1 to 1 ½ hrs.
cornish hen	1 lb.	190°	425°	50 to 55 min.
duck	5-6 lbs.	190°	425°	1 ½ to 2 hrs.
Bologna roll			400°	heat through
Frankfurters			425°	15 to 20 min.

Rotisserie times given in the chart are approximate. Actual cooking time depends upon meat diameter and meat composition (proportion of fat to lean).

NOTE: Meat probe cannot be used when rotissing.

*For crisp, brown poultry, turn temperature control to 550°F the last 5 minutes of rotissing.

OVEN CARE AND CLEANING

Several finishes have been used on this oven. Some require special attention to the cleaning agents used to prevent damage to the finish. The care of the inside of the oven and door are explained in detail on the pages that follow.

Part	Finish	Clean With
Broiler Pan	Porcelain Enamel	Detergent and hot water. Soap-filled steel wool pad with plenty of water. Rinse well.
Oven Racks, Rotisserie Spear and Prongs	Nickel Plating	Detergent and hot water.
Broiler Pan Grid, Oven Front Frame	Chrome Plating	Removable plated parts may be soaked in ammonia solution of 1 cup ammonia to 2 gallons of water.
Porcelain Door Panel	Porcelain Enamel	Detergent and hot water. Rinse and dry with soft cloth.
Satin Chrome Door Panel	Chrome Plating	Soap and hot water. Rinse and dry with soft cloth. Mild glass cleaner will remove fingermarks.
Glass in Door and Control Panel	Glass	Detergent and hot water. Mild glass cleaner.
Control Frame	Chrome Plating	Detergent and hot water. Mild glass cleaner will remove fingermarks.
Control Knobs	Plated Plastic	Detergent and hot water.
Oven Interior	Porcelain Enamel	Detergent and hot water. Rinse well with water and dry with soft towel. Heavy soil may require use of commercial oven cleaner or scouring pad.
Meat Probe		Wet cloth with detergent. DO NOT immerse probe in water.

CLEANING THE OVEN INTERIOR

This oven has a porcelain enamel oven finish which is basically glass, fused to steel at a high temperature. It is breakable if misused.

For Heavy Soil

- Non-abrasive cleaners may be used such as commercial oven cleaners and soap filled scouring pads. Follow the label instructions.
- Rinse the oven liner well with water after cleaning, making sure all oven cleaner has been removed. Dry thoroughly with a soft towel.

For Light Soil

- Wipe oven liner frequently with mild soap and water. This will help to prolong the time between major cleaning. Rinse thoroughly.
- Any residue from soap will cause additional staining when oven is reheated.

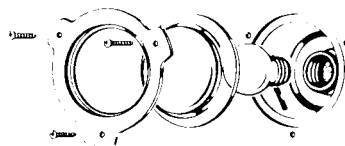
NOTE:

- Make sure oven is cool before attempting to wipe it out.
- Heavy spillovers should be wiped up immediately after oven use.

SPECIAL INFORMATION

To Replace Oven Light Bulb

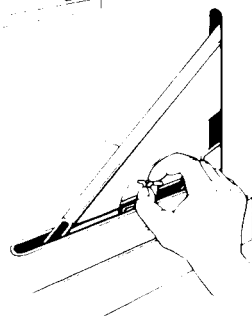
- **WARNING:** To prevent burn or shock injury, make sure oven is cool and power to the oven has been turned off before starting.
- Remove three screws in lens holder with a Phillips screwdriver. Care should be taken to prevent holder and lens from falling into oven cavity.
- Lift holder, glass lens and gasket out.
- Unscrew oven light bulb and replace with a 40 watt appliance bulb.
- Replace gasket, lens and holder, and tighten screws.



To Remove Oven Door

USE CAUTION AS OVEN DOORS ARE HEAVY.

1. Open door completely.
2. Depress finger tab in oven door hinge areas and push toward oven. Lift tab away from door lining and slide toward top of oven door.
3. Repeat step 2 on opposite side of door.
4. Close door to broil stop position (door will be open about 6 inches).
5. Lift the door off the hinge arm assemblies.

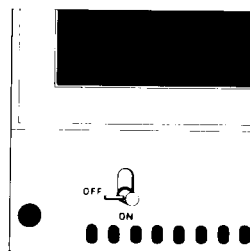


Replace door by using the opposite procedure:

1. Replace door on hinge arm assemblies.
2. Open door completely.
3. Push finger tabs toward oven. Depress the tabs and slide toward top of door.
4. Close and open the door slowly to make sure it is replaced properly.

To Turn Off Gas to Oven

- The manual gas shut-off valve is located in the lower left front corner of the oven.
- If necessary to turn off the gas to the unit, turn the handle to the "OFF" or horizontal position.
- To turn gas back on, turn handle to the right to the "ON" or vertical position.



IF YOU NEED SERVICE OR ASSISTANCE

FOLLOW THESE STEPS

1. If your oven should fail to operate, review the following list before calling your dealer. You could save the cost of a service call.
 - Have instructions in this book been followed?
 - Has the fuse blown, or is the circuit breaker open?
 - Is the manual gas shut-off valve turned on?
 - Are the selectors and temperature control set in the correct position?
 - Do the electric ignitors glow?
 - Recheck suspected defect.
2. If the problem is not due to one of the above items, first call your dealer or repair service he recommends.
 - All service should be handled locally by the dealer from whom you purchased the oven or an authorized KitchenAid servicer.
3. In the event you are unable to obtain the name of a local authorized KitchenAid servicer, call KitchenAid Customer Relations Department, TOLL FREE: 800-422-1230.
 - A Customer Relations representative can recommend a qualified service company in your area.

If you must call or write, please provide: Model Number, Serial Number, Date of Purchase and a complete description of the problem. Write to:

Customer Relations Department
KitchenAid, Inc.
P.O. Box 558
St. Joseph, MI 49085-0558

4. If you are not satisfied with the action taken, contact the Major Appliance Consumer Action Panel (MACAP). MACAP is a group of independent consumer experts that voices consumer views at the highest levels of the major appliance industry. Contact them only when the dealer, authorized servicer or KitchenAid, Inc., have failed to resolve your problem.

Major Appliance Consumer Action Panel
20 North Wacker Drive
Chicago, IL 60606

MACAP will in turn inform us of your action.

KitchenAid®

GAS BUILT-IN OVEN WARRANTY

LENGTH OF WARRANTY:	KITCHENAID WILL PAY FOR:	KITCHENAID WILL NOT PAY FOR:
ONE YEAR FULL WARRANTY FROM DATE OF INSTALLATION.	Replacement parts and repair labor to correct defects in materials or workmanship. Service must be provided by an authorized KitchenAid servicing outlet.	A. Service calls to: 1. Correct the installation of the cooking product. 2. Instruct you how to use the cooking product. 3. Replace house fuses or correct house wiring.
FIVE YEAR LIMITED WARRANTY ONE YEAR FULL PLUS SECOND THROUGH FIFTH YEAR LIMITED FROM DATE OF INSTALLATION.	Replacement parts for any burner on gas models if defective in materials or workmanship.	B. Repairs when cooking product is used in other than normal home use. C. Damage resulting from accident, alteration, misuse, abuse, improper installation or installation not in accordance with local electrical codes.
TEN YEAR LIMITED WARRANTY ONE YEAR FULL PLUS SECOND THROUGH TENTH YEAR LIMITED FROM DATE OF INSTALLATION.	Replacement of the porcelain oven cavity/inner door if the part rusts through due to defective materials or workmanship.	D. Any labor costs during limited warranty. E. Replacement parts or repair labor costs for units operated outside the United States. F. Pickup and delivery. This product is designed to be repaired in the home.

KITCHENAID, INC. DOES NOT ASSUME ANY RESPONSIBILITY FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES. Some states do not allow the exclusion or limitation of incidental or consequential damages, so this exclusion or limitation 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.

KitchenAid, Inc.
St. Joseph, Michigan, USA 49085