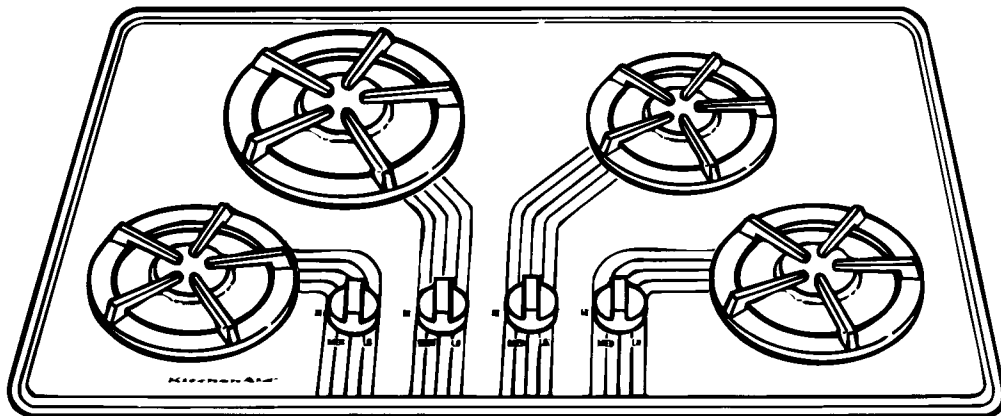


KitchenAid

*Gas 30" and 36" Sealed Burner
Glass Cooktop*

**Models KGCT365X (Shown)
KGCT305X**



USE and CARE GUIDE

Table of Contents

| | Page |
|-------------------------------------|------------|
| Important Safety Instructions | 3-5 |
| You Are Responsible For | 5 |
| Ownership Registration | 6 |
| Cooktop Features | 7-8 |
| Using the Cooktop | 9-10 |
| Using the Surface Burners | 9 |
| Care and Cleaning | 11-12 |
| The Control Knobs | 11 |
| The Tempered Glass Surface | 11 |
| The Surface Burner Grates | 11 |
| The Surface Burner Caps | 12 |
| For Service or Assistance | 13 |
| KitchenAid Warranty | Back Cover |

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Important Safety Instructions

Gas cooktops have been thoroughly tested for safe and efficient operation. However, as with any appliance, there are specific installation and safety precautions which must be followed to ensure safe and satisfactory operation.

⚠ WARNING

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

FOR YOUR SAFETY

DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS AND LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE. THE FUMES CAN CREATE A FIRE HAZARD OR EXPLOSION.

FOR YOUR SAFETY

IF YOU SMELL GAS:

- 1. OPEN WINDOWS.**
- 2. DON'T TOUCH ELECTRICAL SWITCHES.**
- 3. EXTINGUISH ANY OPEN FLAMES.**
- 4. IMMEDIATELY CALL YOUR GAS SUPPLIER.**

IMPROPER INSTALLATION, ADJUSTMENT, ALTERATION, SERVICE OR MAINTENANCE CAN CAUSE INJURY OR PROPERTY DAMAGE. REFER TO THIS MANUAL. FOR ASSISTANCE OR ADDITIONAL INFORMATION CONSULT A QUALIFIED INSTALLER, SERVICE AGENCY, MANUFACTURER (DEALER) OR THE GAS SUPPLIER.

IMPORTANT

TO THE INSTALLER: PLEASE LEAVE THIS INSTRUCTION BOOK WITH THE UNIT.

TO THE CONSUMER: PLEASE READ AND KEEP THIS BOOK FOR FUTURE REFERENCE.

- 1. Install or locate the cooktop only in accordance with the provided Installation Instructions. It is recommended that the cooktop be installed by a qualified installer. The cooktop must be properly connected to the proper gas supply and checked for leaks. The cooktop must also be properly connected to electrical supply and grounded.**

continued on next page

2. Gas fuels and combustion can result in potential exposure to chemicals known to cause cancer or reproductive harm. For example, benzene is a chemical which is a part of the gas supplied to the cooktop. It is consumed in the flame during combustion. However, exposure to a small amount of benzene is possible if a gas leak occurs.
Formaldehyde, carbon monoxide and soot are by-products of incomplete combustion. Properly adjusted burners with a bluish rather than a yellow flame will minimize incomplete combustion.
3. Do not operate the cooktop if it is not working properly, or if it has been damaged or dropped.
4. Do not cook on a broken cooktop. If cooktop should break, cleaning solutions and spillovers may penetrate the broken cooktop and create a risk of electrical shock. Contact a qualified technician immediately.
5. Do not use the cooktop for warming or heating the room. Persons could be burned or injured, or a fire could start.
6. Use the cooktop only for its intended use as described in this manual.
7. Do not wear loose or hanging garments when using the cooktop. They could ignite if they touch a hot surface burner and you could be burned.
8. Do not touch surface burners or areas near surface burners. Areas near surface burners become hot enough to cause burns. During use, do not touch, or let clothing or other flammable materials contact surface burners or areas near surface burners until they have had sufficient time to cool.
9. Make sure the utensils you use are large enough to contain food and avoid boilovers and spillovers. Heavy splattering or spillovers left on a cooktop can ignite and burn you. Pan size is especially important in deep fat frying.
10. Turn pan handles inward, but not over other surface burners. This will help reduce the chance of burns, igniting of flammable materials, and spills due to bumping of the pan.
11. Use only dry potholders. Moist or damp potholders on surface burners may result in burns from steam. Do not let potholder touch surface burners. Do not use a towel or bulky cloth for a potholder. They could catch on fire.
12. Check to be sure glass cooking utensils are safe for use on the cooktop. Only certain types of glass, glass-ceramic, ceramic, earthenware or other glazed utensils are suitable for cooktops without breaking due to the sudden change in temperature.

13. Do not use decorative covers or trivets over the surface burners.
14. Do not heat unopened containers. They could explode. The hot contents could cause burns and container particles could cause injury.
15. Grease is flammable and should be handled carefully. Let fat cool before attempting to handle it. Do not allow grease to collect around cooktop or in vents. Wipe spillovers immediately.
16. Do not use water on grease fires. Never pick up a flaming pan. Smother flaming pan on cooktop by covering with a well-fitted lid, cookie sheet or flat tray. Flaming grease outside of pan can be extinguished with baking soda or, if available, a multipurpose dry chemical or foam-type extinguisher.
17. Never leave surface burners unattended at high heat settings. A boilover could result and cause smoking and greasy spillovers that may ignite.
18. Make sure surface burners are off when you are finished, and when you are not watching.
19. Do not store flammable materials on or near the cooktop. They could explode or burn.
20. Do not store things children might want above the cooktop. Children could be burned or injured while climbing on it.
21. Do not leave children alone or unattended in area where the cooktop is in use. They should never be allowed to sit or stand on any part of the cooktop. They could be burned or injured.
22. Never use a match or other flame to look for a gas leak. Explosion and injury could result.
23. Know where your main gas shut off valve is located.
24. Clean your cooktop regularly. See care and cleaning instructions in this manual.
25. Be sure all cooktop parts are cool before cleaning.
26. Clean cooktop with care. Some cleaners can produce noxious fumes if applied to a hot surface. If a wet paper towel is used to wipe spills on a hot cooking area, be careful to avoid steam burns.
27. Do not repair or replace any part of the cooktop unless specifically recommended in this manual. All other servicing should be referred to a qualified technician.
28. Disconnect the electrical supply before servicing the cooktop.

SAVE THESE INSTRUCTIONS

You Are Responsible For

- Installing the cooktop where it is protected from the elements, and on a counter strong enough to support its weight. (See the Installation Instructions.)
- Making sure the cooktop is not used by anyone unable to operate it properly.
- Properly maintaining the cooktop.
- Using the cooktop only for jobs expected of a home cooktop.

Ownership Registration

Please fill out and mail your Ownership Registration Card packed with the product. 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. Return of this card is not necessary to validate your warranty.

You must provide proof of purchase or installation date for in-warranty service.

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

Model Number* _____

Serial Number* _____

Date Purchased _____

Date Installed _____

Builder's or Dealer's Name _____

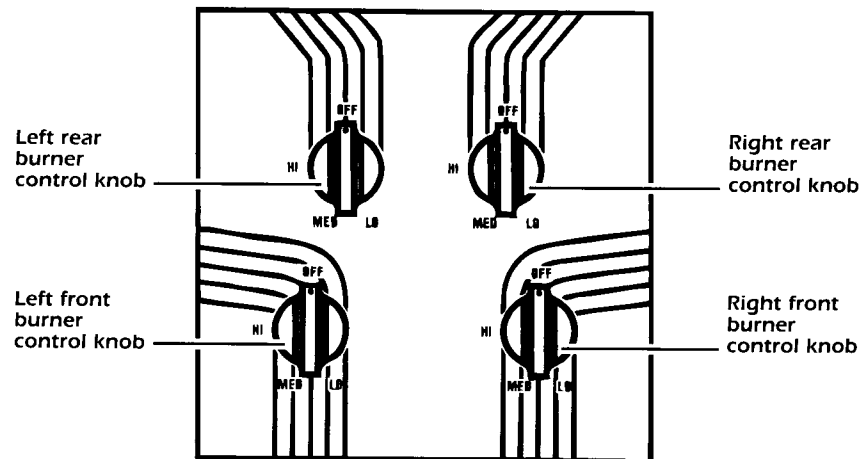
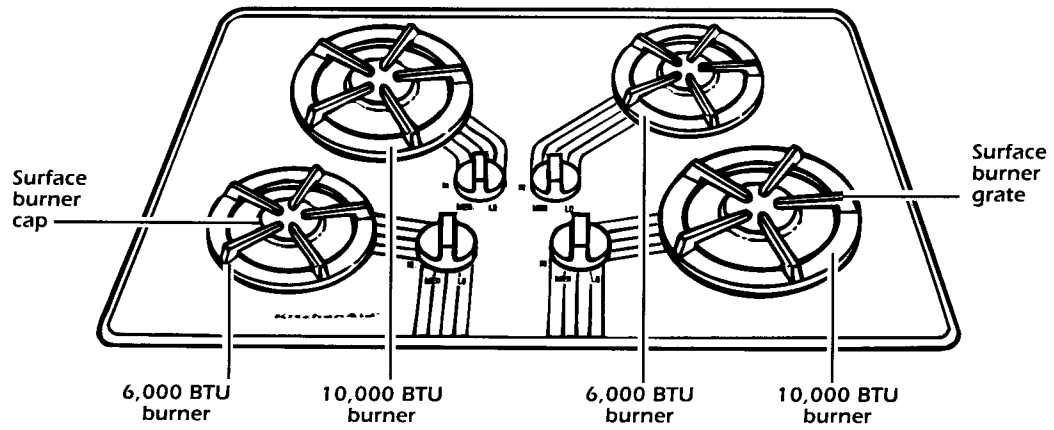
Address _____

Phone _____

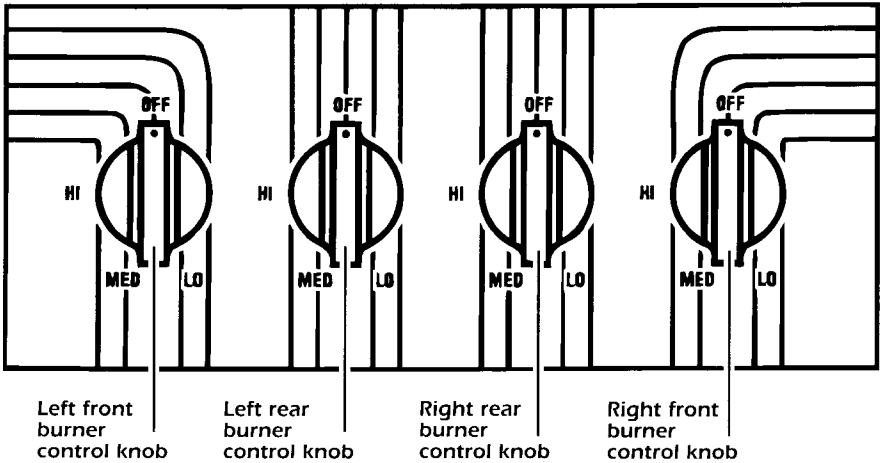
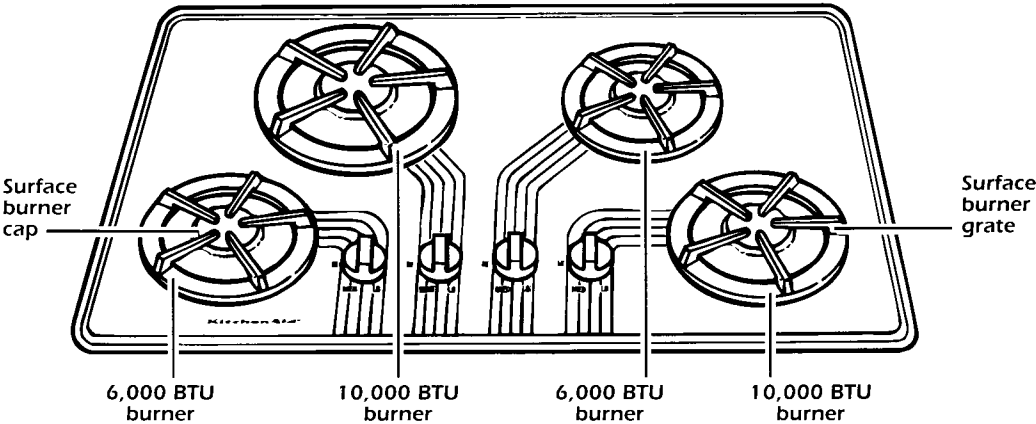
*Model and serial numbers are located on a plate inside the cooktop.

Cooktop Features

Model KGCT305X (30 inch)



Model KGCT365X (36 inch)



Using the Cooktop

Using the Surface Burners

Your new cooktop has sealed gas burners with an auto-reignition system. The sealed burners provide even heat distribution across the bottom of the cooking utensil and infinite heat control. The auto-reignition system senses when a burner flame has gone out and will automatically reignite that burner.

Your cooktop is factory-set for use with Natural Gas. If you wish to use L.P. gas, L.P. Gas Conversion Kit No. 4175385 is available from your authorized KitchenAid dealer or parts outlet. In all cases, the conversion must be done by a qualified service technician.

When to use the left rear and right front burners:

Use these burners for cooking large quantities of food, deep-fat frying or cooking with a large cooking utensil.

When to use the left front and right rear burners:

Use these burners for simmering or for cooking smaller quantities of food requiring a small cooking utensil.

How to use the surface burners:

Grasp the control knob; push down and turn to the left to HI. Gas flowing into the burner will be ignited by the electric spark ignitor. You will hear a clicking sound indicating that the ignitors are functioning. Gas is flowing as long as knob is not in OFF position.

IMPORTANT: The ignitors may click a number of times before burner lights. This is normal.

IMPORTANT: All four burner ignitors will spark regardless of which burner is being operated.

When the burner is lit, turn the control knob to the left to the desired flame setting. See guide on next page. The control knobs do not have fixed positions between HI and LO. They can be turned to any of the settings indicated, or to any position in between. The ignitor will turn off and the clicking will stop when the burner ignites.

IMPORTANT: If the burner does not ignite, listen for the clicking sound. If you do not hear the ignitor click, **TURN THE BURNER OFF.** Check that the service cord is firmly in place in the wall receptacle. Check for a tripped circuit breaker or blown fuse. Check that the control knob is pressed completely down on valve shaft. **If the spark ignitor still fails to operate, call your nearest authorized KitchenAid service company.**

Proper grounding and polarity is necessary for correct operation of the electronic ignition system. If the wall receptacle does not provide correct polarity, the ignitor will become grounded and click intermittently even after the burner has ignited. A qualified electrician should check the wall receptacle to see if it is wired with correct polarity.

Until you get used to the settings, use the following as a guide. For best results, start cooking at the high settings; then turn the control knob down to continue cooking.

Use HI to start foods cooking; to bring liquids to a boil.

Use MED to continue cooking or to fry chicken or pancakes; for gravy, puddings and icing; to cook large amounts of vegetables.

Use LO to keep food warm until ready to serve.

In case of a prolonged power failure:

Surface burners can be manually lighted. Hold a lighted match near a burner and turn the control to the HI position. After the burner lights, turn the control to the desired setting.

⚠ WARNING

Burn, Fire and Explosion Hazard

- **Burner flame should not extend beyond the edge of the cooking utensil. The flame can burn you and cause poor cooking results.**
- **Be sure all control knobs are turned to off when you are not cooking. Someone could be burned or a fire could start if a burner is accidentally left on.**
- **If the flame should go out while cooking, or if there is a strong gas odor, turn the burners off. Wait five minutes for the gas odor to disappear before relighting burner. If gas odor is still present, see safety note on page 3. Failure to follow these precautions could result in explosion or fire.**
- **Do not leave cooktop unattended when cooking during a power failure. The auto-reignition feature of your cooktop will not operate during a power failure.**

Care and Cleaning

⚠ WARNING

Burn, Electrical Shock, Fire, Explosion and Product Damage Hazard

- **Make sure all controls are off and the cooktop is cool before cleaning.**
- **Do not use oven cleaners, bleach or rust removers.**
- **Do not use gasoline or other flammable liquids or vapors to clean this or any other appliance.**
- **Keep the appliance area clear and free from combustible materials, gasoline and other flammable vapors and liquids.**
- **Do not obstruct the flow of combustion and ventilation air.**
- **If knobs are removed while cleaning, be careful not to spill liquids through holes in the control area.**
- **Be careful not to allow moisture to collect in control area. Moisture can cause ignitor switches to fail.**

Failure to follow these guidelines could result in burns, electrical shock, fire, explosion or product damage.

The Control Knobs

Turn control knobs to the OFF position. Pull the control knobs straight off. Wash in warm, soapy water and rinse well. Do not soak. Dry completely and replace by pushing them firmly into place.

IMPORTANT: After cleaning, make sure all the control knobs point to the OFF position.

The Tempered Glass Surface

Sealed burners help to make cleaning the cooktop easy. Just remove the grates and clean the smooth glass surface. The sealed surface of the glass cooktop does not permit spills to drip into the burner-box area.

Wipe with warm, soapy water or mild glass cleaner and a soft cloth. Dry with soft cloth. If soap or detergent solutions are used, make sure to rinse thoroughly to prevent filmy residue. When cleaning cooktop with knobs removed, **DO NOT** allow water to run down inside unit.

IMPORTANT: When cleaning, never use steel wool, abrasives, or commercial oven cleaners which may damage the finish.

The Surface Burner Grates

Make sure all surface burners are off and the surrounding parts are cool. Lift off the burner grates.

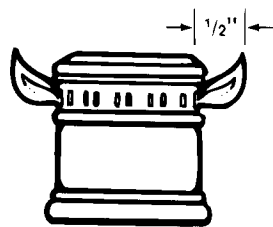
Wash the grates with warm, soapy water. Use a nonabrasive plastic scrubbing pad for heavily-soiled areas. Rinse and dry well. For best cleaning and to avoid possible rusting of unfinished surfaces, do not clean in a dishwasher or self-cleaning oven.

Replace the burner grates.

The Surface Burner Caps

The burner caps should be routinely removed and cleaned. Always clean the burner caps after a spillover. Keeping the burner caps clean will prevent improper ignition and an uneven flame.

To clean, pull the burner cap straight up from the burner base. Wipe off surface burner caps with warm, soapy water and a soft cloth after each use. Use a plastic scrubbing pad for cooked-on foods. For best cleaning and to avoid possible rusting of unfinished surfaces, do not clean in a dishwasher or self-cleaning oven. If ports are clogged, clean with a straight pin. Do not enlarge or distort the ports. Do not use a toothpick to clean the ports. When replacing burner caps, carefully align the tab underneath the cap with the slot in the burner.



Typical surface burner flame

Occasionally check the burner flames for proper size and shape (as shown above). If flames lift off ports, are yellow, or are noisy when turned off, you may need to clean the burners (see above), or call a qualified technician for adjustment.

For Service or Assistance

Follow These Steps

1. If your cooktop should fail to operate, review the following list before calling your dealer. You could save the cost of a service call.

If nothing operates:

- Is the cooktop properly connected to gas supply? (See Installation Instructions.)
- Is the power supply cord plugged into a live circuit with the proper voltage? (See Installation Instructions.)
- Have you checked your home's main fuses or circuit breaker box?
- Have instructions in this book been followed?
- Is the control knob set in the correct position?
- Is the flow of combustion and/or ventilation air to the unit obstructed? **Do not obstruct air flow to and around unit.**

If burner fails to light:

- Is the cooktop connected to electrical power?
- Have you checked your home's main fuses or circuit breaker box?
- Are burner ports clogged? See page 12.

If burner flames are uneven:

- Are burner ports clogged? See page 12.

If burner flames lift off ports, are yellow, or are noisy when turned off:

- The air/gas mixture may be incorrect. (Call for service.)

If burner makes a popping noise when ON:

- Is the burner wet from washing? Let dry.

If control knob(s) will not turn:

- Did you push in before trying to turn?

If cooking results are not what you expected:

- Is the cooktop level?
- Does the flame size fit the cooking utensil being used?
- Are you following a tested recipe from a reliable source?
- Are the pans the size called for in the recipe?
- Do the cooking utensils have smooth, flat bottoms and fit the surface burners being used?

2. If the problem is not due to one of the above items:*

- Call KitchenAid Consumer Relations, TOLL-FREE:

1-800-422-1230

and talk with one of our trained consultants. The consultant can instruct you in how to obtain satisfactory operation from your appliance or, if service is necessary, recommend a qualified service company in your area.

- If you prefer, write to:
Consumer Relations Department
KitchenAid
P.O. Box 558
St. Joseph, MI 49085-0558
Please include a daytime phone number in your correspondence.

3. If you need service:*

- Call your dealer or the repair service he recommends.
- All service should be handled locally by the dealer from whom you purchased the unit or an authorized KitchenAid servicer.
- If you are unable to obtain the name of a local authorized KitchenAid servicer, call our service assistance telephone number (see Step 2).

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 MACAP only when the dealer, authorized servicer or KitchenAid 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.

*When requesting assistance, please provide: model number, serial number, date of purchase, and a complete description of the problem. This information is needed in order to better respond to your request.

KitchenAid

Gas Cooktop Warranty

| LENGTH OF WARRANTY: | KITCHENAID WILL PAY FOR: | KITCHENAID WILL NOT PAY FOR: |
|---|---|---|
| <p>ONE YEAR FULL WARRANTY FROM DATE OF INSTALLATION.</p> | <p>Replacement parts and repair labor costs to correct defects in materials or workmanship. Service must be provided by an authorized KitchenAid servicing outlet.</p> | <p>A. Service calls to:</p> <ol style="list-style-type: none"> 1. Correct the installation of the cooktop. 2. Instruct you how to use the cooktop. 3. Replace house fuses or correct house wiring. 4. Correct house plumbing. |
| <p>SECOND THROUGH FIFTH YEAR LIMITED WARRANTY FROM DATE OF INSTALLATION.</p> | <p>Replacement parts for any gas burner/electric element to correct defects in materials or workmanship.</p> <p>For downdraft vent models, replacement parts for the downdraft vent motor to correct defects in materials or workmanship.</p> | <p>B. Repairs when cooktop is used in other than normal home use.</p> <p>C. Damage resulting from accident, alteration, misuse, abuse, improper installation or installation not in accordance with local electrical or plumbing codes.</p> <p>D. Any labor costs during the limited warranty.</p> <p>E. Replacement parts or repair labor costs for units operated outside the United States.</p> <p>F. Pick up and delivery. This product is designed to be repaired in the home.</p> |

KITCHENAID 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.

If you need service, first see the "Service and Assistance" section of this book. After checking "Service and Assistance," additional help can be found by calling our service assistance telephone number, **1-800-422-1230**, from anywhere in the U.S.

KitchenAid
St. Joseph, Michigan, U.S.A. 49085

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