

Use and Care Guide



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

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

KitchenAid® FOR THE WAY IT'S MADE.™

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1-800-422-1230

Call with questions or comments.

**KITCHENAID® Recreational Vehicle
Two-Burner Gas Cooktop**

Model: KGCR025

A Note to You

Thank you!

Thank you for buying a KitchenAid appliance. You have purchased a quality, *world-class* product. Years of engineering experience went into its manufacturing. To ensure that you enjoy many years of trouble-free operation, we developed this Use and Care Guide. It is full of valuable information on how to operate and maintain your appliance properly and safely. Please read it carefully. Also, please complete and mail the Ownership Registration Card provided with your new appliance.

Your safety is important to us.

This guide contains safety symbols and statements. Please pay special attention to these symbols and follow any instructions given. Here is a brief explanation of the use of each symbol.

⚠ WARNING

This symbol will help alert you to such dangers as personal injury, burns, fire and electrical shock.

⚠ CAUTION

This symbol will help you avoid actions which could cause product damage (scratches, dents, etc.) and damage to your personal property.

Our Consumer Assistance Center telephone number, 1-800-422-1230, is toll-free 24 hours a day.

If you ever have a question concerning your home appliance's operation, or if you need service, feel free to call our toll-free Consumer Assistance Center telephone number for help. When calling, you will need to know your appliance's complete model number and serial number. You can find this information on the model and serial number plate (see diagram on page 6). For your convenience, we have included a handy place below for you to record these numbers, as well as purchase information. You will need this information if you ever require service. Keep this book and the sales slip together in a safe place for future reference.

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

Model Number _____

Builder/Dealer Name _____

Serial Number _____

Address _____

Date Installed _____

Phone _____

Understanding Cooktop Safety

IMPORTANT SAFETY INSTRUCTIONS

READ AND SAVE THESE 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:

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.

General

- Install or locate the cooktop only in accordance with the provided Installation Instructions. The cooktop must 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.
- Gas fuels and their use in appliances can cause minor exposures to benzene, formaldehyde, carbon monoxide and soot, primarily from incomplete combustion. Significant exposure to these substances can cause cancer or reproductive harm. Properly adjusted burners with a blue, rather than a yellow, flame will minimize incomplete combustion. Venting with a hood or an open window will further minimize exposure.

continued on next page

Understanding Cooktop Safety

- **CAUTION:** Do not store things children might want above the cooktop. Children could be burned or injured while climbing on it.
- 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.
- Do not operate the cooktop if it is damaged or not working properly.
- 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.
- Do not use the cooktop for warming or heating the room. Persons could be burned or injured, or a fire could start.
- Use the cooktop only for its intended use as described in this manual.



- Do not touch surface burners or areas near surface burners. Areas near surface burners become hot enough to cause burns. During and after 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.



- Do not wear loose or hanging garments when using the cooktop. They could ignite if they touch an open flame and you could be burned.
- Use only dry potholders. Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch an open flame. Do not use a towel or bulky cloth for a potholder. It could catch on fire.
- Do not heat unopened containers. They could explode. The hot contents could cause burns and container particles could cause injury.
- Do not store flammable materials on or near the cooktop. The fumes can create an explosion and/or fire hazard.
- 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.
- 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.
- Any additions, changes or conversions required in order for this appliance to satisfactorily meet the application needs must be made by a KitchenAid servicer or Qualified Agency.
- Disconnect the electrical supply and the gas supply at the shutoff valve near cooktop before servicing the cooktop.

When using the cooktop

- 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.
- 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.
- Never leave surface burners unattended at high heat settings. A boilover could result and cause smoking and greasy spillovers that may ignite.



- 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.

- Do not use decorative covers or trivets over the surface burners.
- Grease is flammable. Do not allow grease to collect around cooktop. Wipe spillovers immediately.

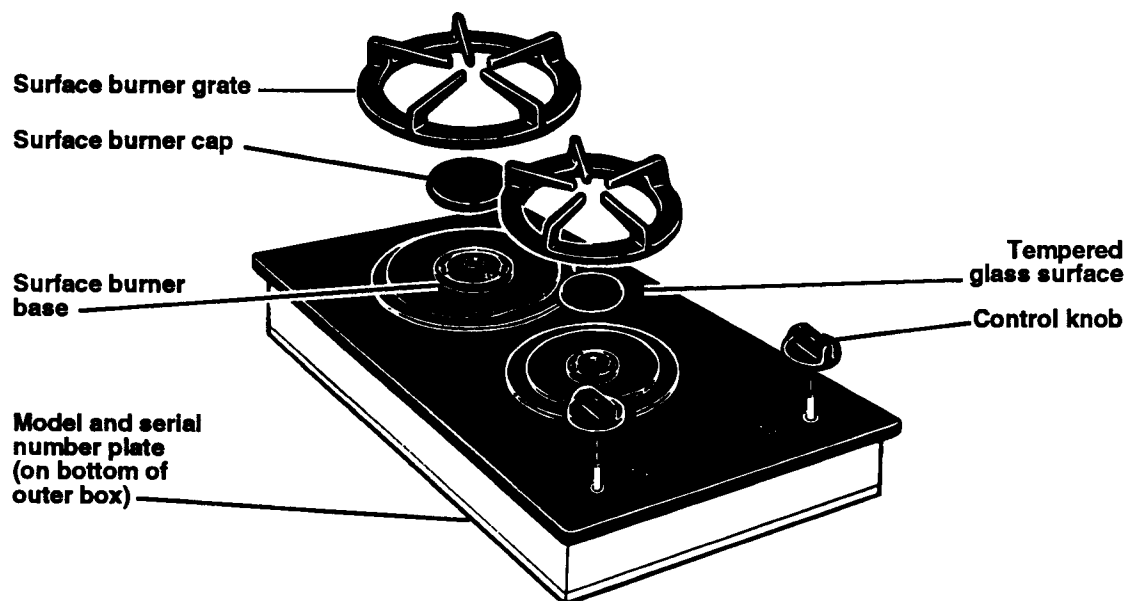


- Do not use water on grease fires. Never pick up a flaming pan. Smother flaming pan on cooktop by covering with a well-fitted lid, cookie sheet or flat tray. Flaming grease outside of pan can be extinguished with baking soda or, if available, a multipurpose dry chemical or foam-type extinguisher.
- Never use a match or other flame to look for a gas leak. Explosion and injury could result.
- Know where your main gas shutoff valve is located.

– READ AND SAVE THESE INSTRUCTIONS –

Getting to Know Your Cooktop

This section contains captioned illustrations of your cooktop. Use them to become familiar with the location and appearance of all parts and features.



Using Your Cooktop

Your gas cooktop with sealed burners provides you with even heat and a clean, modern look. For the most effective cooking, please read the following instructions.

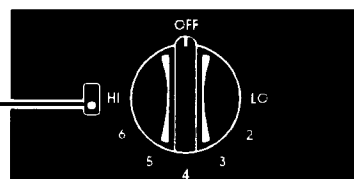
In This Section

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Control setting guide	7	Cookware tips	9

Surface burner markers

The solid dot in the surface burner marker shows which surface burner is turned on by that knob.

Surface
burner
marker



Control setting guide



Push in controls before turning to a setting. You can set them anywhere between HI and OFF.

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

NOTE: Cooking times may need to be adjusted when using a vent system with your gas cooktop.

SETTING	RECOMMENDED USE
HI	• To start foods cooking. • To bring liquids to a boil. • Turn to LO or 3-2 when sizzle starts.
6-5	• To hold a rapid boil. • To fry chicken or pancakes. • Turn to LO or 3-2 when sizzle starts.
4	• For gravy, pudding and icing. • To cook large amounts of vegetables. • Turn to LO to finish cooking.
3-2	• To keep food cooking after starting it on a higher setting.
LO	• To keep food warm until ready to serve.



Surface burners

The gas sealed burners have an auto-reignition system. The sealed burners spread heat evenly across the bottom of the cooking utensil and provide infinite heat control. The auto-reignition system senses when a burner flame has gone out and will automatically reignite that burner.

When to use the rear burner:

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

When to use the front burner:

Use this burner for simmering or for cooking smaller quantities of food requiring a small cooking utensil.

How to use the surface burners:

1. **Grasp** the control knob.
2. **Push down** and turn to the left to HI. The electric spark ignitor will ignite the gas flowing into the burner. When you hear a clicking sound, you know that the ignitors are working. Gas is flowing as long as the control knob is not set at OFF.
3. **When the burner is lit**, turn the control knob to the left to the desired flame setting. (See guide on page 7.) The ignitor will turn off and the clicking will stop when the burner ignites.

NOTES:

- **The ignitors** may click a number of times before the burner lights. This is normal.
- **Both burner ignitors** will spark regardless of which burner you are using.
- **Visually check** that burner has lit. 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 electric ignition system. If the wall receptacle does not provide correct polarity, the ignitor will become grounded and click every once in a while, even after the burner has ignited. A qualified electrician should check the wall receptacle to see if it is wired with correct polarity.

- **Do not use** this gas sealed burner cooktop for canning.

⚠ WARNING

Burn, Fire and Explosion Hazard

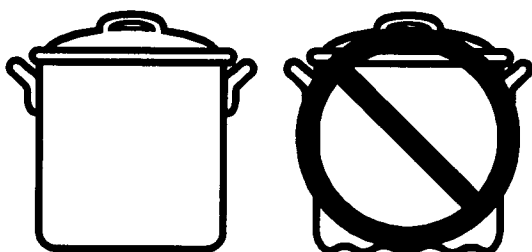
- Burner flame should not extend beyond the edge of the cooking utensil. The flame could burn you and could cause poor cooking results.
- Be sure all control knobs are turned to OFF when you are not cooking. Someone could be burned or a fire could start if a burner is accidentally left ON.
- If the flame 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. Unignited gas could result in a fire or explosion.

In case of a prolonged power failure

Surface burners can be manually lighted.

1. **Hold a lit match near a burner and turn the control knob to the HI position.**
2. **After the burner lights, turn the control knob to the desired setting.**

Cookware tips



- **NOTE: For best results and greater fuel efficiency, use only flat-bottomed cookware in good condition.**
- **The pan** should have straight sides and a tight-fitting lid.
- **Be sure pans** do not tip, whether they are full or empty.
- **Pans** should be easy to clean. Check to be sure there are no crevices, rough edges or areas where food might collect.
- **Use cookware** only as instructed in the cookware's user instructions. This is very important for glass cookware because some can be used only in the oven. Pans marked as flameware can be used on surface burners.

- **Choose medium to heavy gauge** (thickness) pans that are fairly lightweight.
- **The pan material** (metal or glass) affects how fast heat transfers from the surface burner through the pan material and how evenly heat spreads over the pan bottom. Choose pans that provide the best cooking results.
- **Handles** should be made of sturdy, heat-resistant material and be securely attached to the pan.

CAUTION

Product Damage Hazard

Do not leave an empty utensil, or one which has boiled dry, on a hot surface burner.

The utensil could overheat and damage the utensil or surface burner.

Caring for Your Cooktop

In This Section

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Tempered glass surface	11	Cleaning chart	14

Your cooktop is designed for easy care. You can do most cleaning with items found around your home. Cleaning your cooktop whenever spills or soiling occurs helps to keep it looking and operating like new.

WARNING

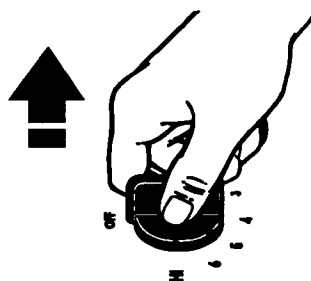
Burn, Electrical Shock, Fire, Explosion and Product Damage Hazard

- Make sure all controls are OFF and the cooktop is cool before cleaning.
- Do not use oven cleaners, bleach or rust removers.
- Do not 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 could cause ignitor switches to fail.
- Keep appliance area clear and free of combustible materials, gasoline and other flammable vapors and liquids.

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

Control knobs

1. **Make sure** all control knobs are turned to OFF.
2. **Pull** the control knobs straight off.
3. **Wash** control knobs with sponge and warm, soapy water. **Rinse** well and **dry** with a soft cloth. Do not soak.
4. **Replace** control knobs by pushing them firmly into place.



NOTES:

- **When cleaning**, never use steel wool, abrasives, or commercial oven cleaners which may damage the finish. After cleaning, make sure all control knobs point to OFF.
- **To prevent moisture** from collecting in control area, do not remove seals under control knobs. Wipe up spills in control area as soon as they occur. Moisture can cause the ignitor switches to fail.

Tempered glass surface

1. **Wipe** with sponge and warm, soapy water or paper towel and mild glass cleaner.
2. **Dry** with soft cloth.
3. If soap or detergent solutions are used, **rinse** thoroughly to prevent filmy residue.

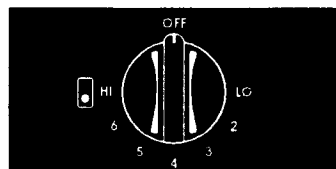
NOTES:

- **When cleaning** cooktop with knobs removed, DO NOT allow water to run down inside unit. When cleaning, never use steel wool, abrasives, or commercial oven cleaners which may damage the finish.
- **When cleaning** the cooktop or the area around the burner base, remove the grate but leave the burner cap in place to protect the ignitor from possible damage. If a cleaning cloth catches the ignitor, it could damage or break the ignitor. If the ignitor is damaged or broken, the surface burner will not light.

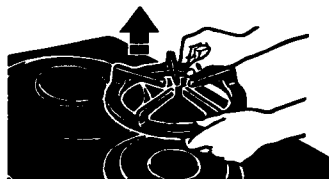
Gas sealed burners

Surface burner grates

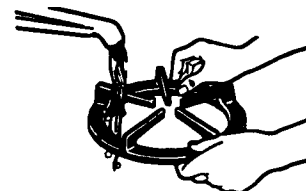
1. **Make sure** all surface burners are off and the surrounding parts are cool.



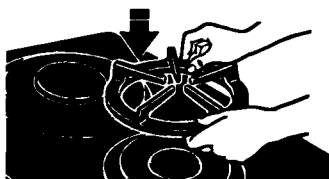
2. **Lift off** the burner grates.



3. **Wash** the grates with warm, soapy water. **Use** a wet, soapy steel-wool pad for heavily soiled areas. **Rinse** and **dry** well. **Do not place** grates in a dishwasher.

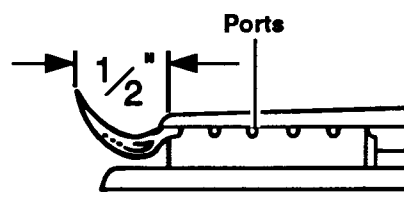


4. **Replace** burner grates.



Surface burners

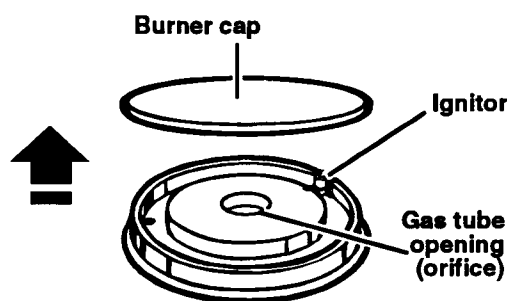
- **The burner caps** should be routinely removed and cleaned. Always clean burner caps after a spillover. Keeping the burner caps clean prevents improper ignition and an uneven flame.
- **For proper flow** of gas and ignition of the burner, **DO NOT ALLOW SPILLS, FOOD, CLEANING AGENTS OR ANY OTHER MATERIAL TO ENTER THE GAS TUBE OPENING.**
- **Gas must flow freely** through the small hole in the brass orifice for the burner to light properly. This area must be free of any soil and be kept protected from boilovers or spillovers. **ALWAYS** keep the burner caps in place whenever a surface burner is in use.
- **Occasionally check** the burner flames for proper size and shape as shown. A good flame is blue in color. If flames lift off ports, are yellow, or are noisy when turned off, you may need to clean the burners.



Typical surface burner flame at the highest setting

To clean burners:

1. Lift the burner cap straight up from the burner base.
2. Clean burner cap with warm, soapy water and a sponge. You can also clean with a nonabrasive scrubbing pad or cleanser. Do not clean burner cap in dishwasher.
3. If the **gas tube opening** or the orifice, located inside the opening, has become soiled or clogged, **use** a cotton swab or a soft cloth to clean the area.
4. If **ports are clogged**, clean with a straight pin. **Do not enlarge or distort port. Do not leave anything stuck in the ports.**
5. **After cleaning** the gas tube opening and ports, **replace** the burner cap. **To replace burner cap, make sure** cap is properly aligned and leveled.
6. **Check** the burner after cleaning for proper lighting.



Cleaning chart

Use this chart for proper and effective cleaning of your sealed burner cooktop.

PART	WHAT TO USE	HOW TO CLEAN
Control knobs	Warm, soapy water and a sponge	• Wash, rinse and dry well. • Do not soak. • Do not remove seals under control knobs.
Tempered glass surface	Sponge and warm, soapy water or paper towel and spray glass cleaner	• Wipe off regularly when cooktop is cool. • If soap or detergent solutions are used, rinse thoroughly to prevent filmy residue. • Dry with a soft cloth.
Gas sealed burners, grates and caps		See pages 12 and 13 for cleaning instructions.

If You Need Assistance or Service

Questions or comments? Call our toll-free Consumer Assistance Center telephone number, 1-800-422-1230, 24 hours a day.

This section is designed to help you save the cost of a service call. Part 1 of this section outlines possible problems, their causes, and actions you can take to solve each problem. Parts 2 and 3 tell you what to do if you still need assistance or service. When calling our Consumer Assistance Center for help or calling for service, please provide a detailed description of the problem, your appliance's complete model and serial numbers and the purchase or installation date. (See page 2.) This information will help us respond properly to your request.

1. Before calling for service ...

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

PROBLEM	POSSIBLE CAUSE	WHAT TO DO
Nothing will operate	The unit is not wired into a live circuit with proper voltage.	Wire the unit into a live circuit with proper voltage. (See Installation Instructions.)
	A fuse has blown or a circuit breaker has tripped.	Replace fuse or reset circuit breaker.
	Control knob is not set correctly.	Reset control knob, if needed.
	Cooktop is not properly connected to gas supply.	Contact an authorized KitchenAid servicer to reconnect cooktop to gas supply. (See Installation Instructions.)
	The flow of combustion and/or ventilation air to the cooktop is blocked.	Remove blockage to airflow to and around cooktop.
Burner fails to light	The unit is not wired into a live circuit with proper voltage.	Wire the unit into a live circuit with proper voltage. (See Installation Instructions.)
	A fuse has blown or a circuit breaker has tripped.	Replace fuse or reset circuit breaker. In case of prolonged power failure, manually light burners (see page 9).
	Burner ports are clogged.	Clean with a straight pin (see page 13).

continued on next page

If You Need Assistance or Service

PROBLEM	POSSIBLE CAUSE	WHAT TO DO
Burner flames are uneven	Burner ports are clogged.	Clean with a straight pin (see page 13). If this fails, call for service.
Burner flames lift off ports, are yellow, or are noisy when turned off	Air/gas mixture may be incorrect.	Contact a service technician to check air/gas mixture.
Burner makes popping noise when on	Burner is wet from washing.	Let dry.
Burners spark	It is normal for both burners to spark briefly when: • A burner is turned on, but has not yet ignited. • There is a draft blowing on burners. • A very large pot on burner causes flame to be unstable. Continuous sparking may be caused when: • A spillover has wet ignition switch contacts. • There is a faulty spark module. • The wall outlet wiring is incorrect.	No action is needed. Burner operation is not affected and the sparking should end when the ignited flame is burning undisturbed. Turn on one or two burners or disconnect electrical supply to let switch dry out. Contact a service technician to replace module. Contact a qualified electrician to correct wiring, if needed.
Control knob(s) will not turn	You are not pushing in before turning.	Push control knob(s) in before turning to a setting.

If You Need Assistance or Service



PROBLEM	POSSIBLE CAUSE	WHAT TO DO
Cooking results are not what you expected	The cooktop is not level.	Level cooktop. (See Installation Instructions.)
	The recipe has never been tested or is not from a reliable source.	Use only tested recipes from a reliable source.
	The pan used is not the correct type or size.	Refer to a reliable cookbook or recipe for recommended pan type and size.
	Cooking utensil does not fit the surface burner being used.	Pan should be the same size or slightly larger than surface burner being used.
	Flame size does not fit the cooking utensil being used.	Adjust the flame size to fit cooking utensil.

If You Need Assistance or Service

2. If the problem is not due to one of the items listed in Step 1:

- Call KitchenAid Consumer Assistance Center:

1-800-422-1230

One of our trained consultants 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 Assistance Center
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 Consumer Assistance Center 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 and 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.

Don't forget, KitchenAid offers a full line of quality home appliances.

Built-in Refrigerators	Trash Compactors	Ranges & Cooktops
Freestanding Refrigerators	Hot Water Dispensers	Microwave Ovens
50-Pound Ice Makers	Food Waste Disposers	Washers & Dryers
Dishwashers	Built-in Ovens	Mixers & Blenders

For more information on these appliances, or the one you have purchased, call our toll-free Consumer Assistance Center telephone number, **1-800-422-1230**.

KitchenAid®

Gas Cooktop

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 costs 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 cooktop. 2. Instruct you how to use the cooktop. 3. Replace fuses or correct wiring. 4. Correct plumbing.
SECOND THROUGH FIFTH YEAR LIMITED WARRANTY FROM DATE OF INSTALLATION.	Replacement parts for any gas burner to correct defects in materials or workmanship.	B. Repairs when cooktop is used in other than normal use. C. Damage resulting from accident, alteration, misuse, abuse, improper installation or installation not in accordance with local electrical or plumbing codes. D. Any labor costs during the 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 at the installation site. G. Repairs to parts or systems caused by unauthorized modifications made to the appliance.

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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 may not apply to you.

This warranty gives you specific legal rights and you may also have other rights which may vary from state to state.

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

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



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10% post consumer waste
50% recovered materials

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