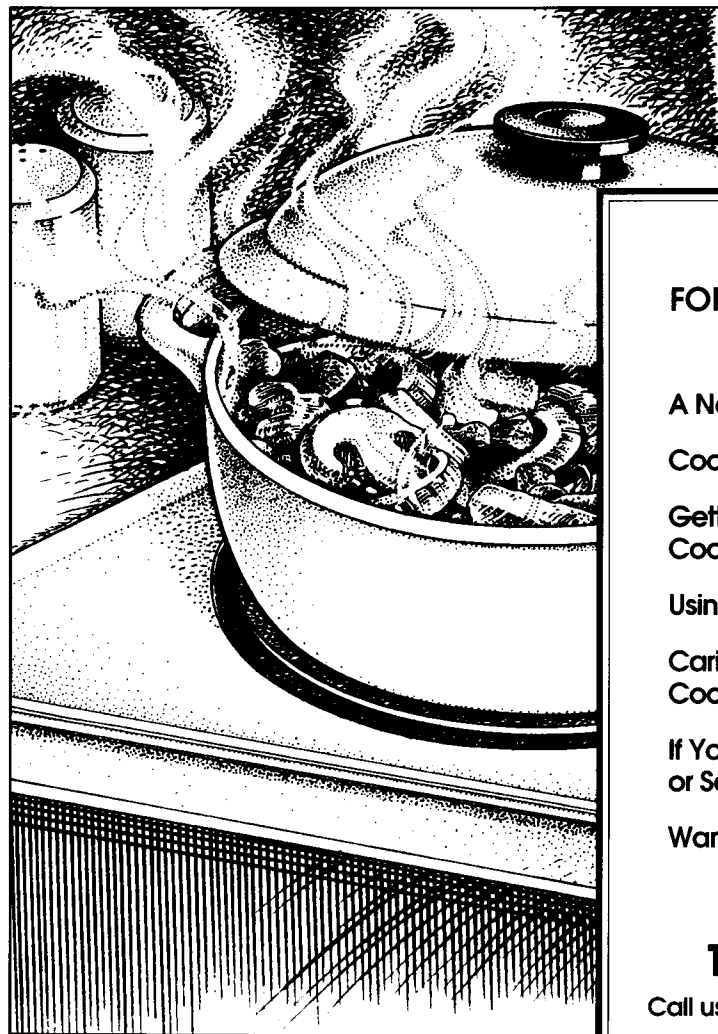


# Use and Care Guide



**KitchenAid**

FOR THE WAY IT'S MADE™

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**1-800-422-1230**

Call us with questions or comments.

**KITCHENAID® Electric Built-In  
Cooktop with Grill/Griddle  
Model: KECG260**

7/94

# A Note to You

*Thank you!*

Thank you for buying a KitchenAid home 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 home appliance properly and safely. Please read it carefully. Also, please complete and mail the Ownership Registration Card provided with your new home 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, first see "If You Need Assistance or Service" on page 18. If you need further help, feel free to call our toll-free Consumer Assistance Center telephone number. 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 5). 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** \_\_\_\_\_



# Cooktop Safety

## 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:

### **General**

- Read all instructions before using the cooktop.
  - 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 electrical supply and grounded.
  - 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 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 units or areas near units. Surface units
- may be hot even though they are dark in color. Areas near surface units become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact surface units or areas near units until they have had sufficient time to cool.
- 
- Do not wear loose or hanging garments when using the cooktop. They could ignite if they touch a hot surface unit and you could be burned.
  - Use only dry potholders. Moist or damp potholders on hot surfaces could result in burns from steam. Do not let potholder touch hot surface units. 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 could create an explosion and/or fire hazard.



## When using the cooktop

- Make sure the drip bowls are in place during cooking. Cooking without drip bowls could subject the wiring and components underneath them to damage.
- Do not line drip bowls with aluminum foil or other liners. Improper installation of these liners could result in a risk of electrical shock or fire.
- Select a pan with a flat bottom that is about the same size as the surface unit. If pan is smaller than the surface unit, some of the heating element will be exposed and could result in the igniting of clothing or potholders. Correct pan size also improves cooking efficiency.
- 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 units unattended at high heat settings. A boilover could result and cause smoking and greasy spillovers that could ignite.



- Turn pan handles inward, but not over other surface units.

This will help reduce the chance of burns, igniting of flammable materials, and spills due to bumping of the pan.

## Grease

- 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.

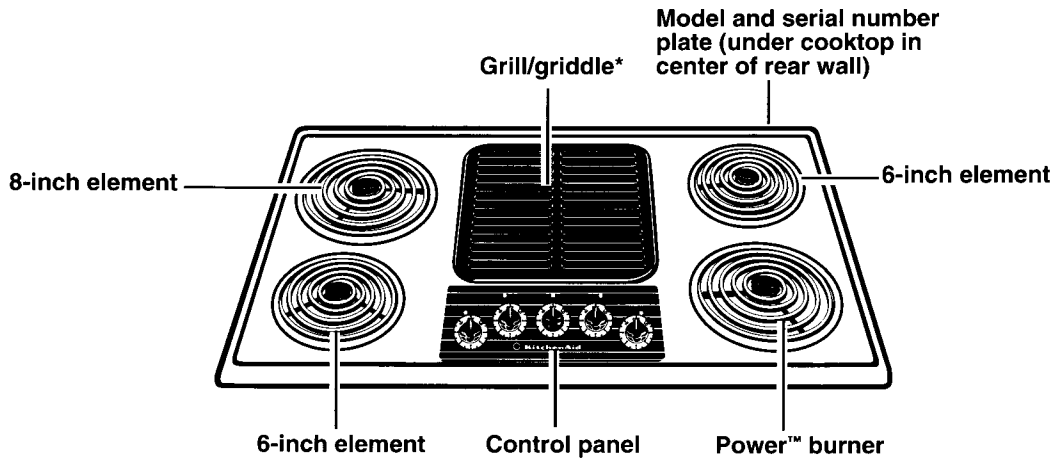
## Care and cleaning

- Do not soak removable heating elements in water. The element will be damaged and shock or fire could result.
- 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.
- Disconnect the electrical supply before servicing the cooktop.

**– SAVE THESE INSTRUCTIONS –**

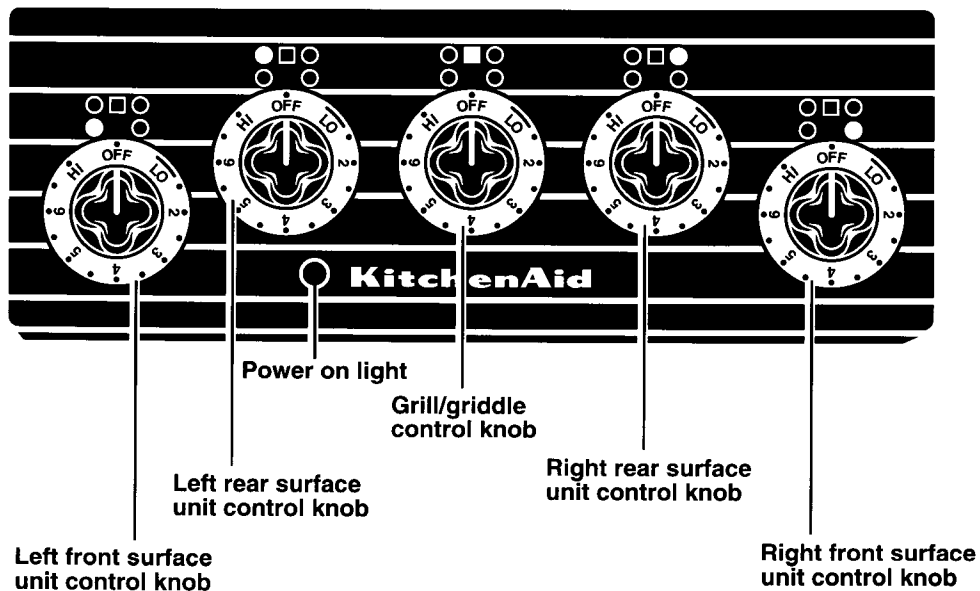
# Getting to Know Your Cooktop

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



\*Includes brushed chrome cover with handle, stick-resistant commercially finished grill, stick-resistant commercially finished griddle, porcelain flavor generator insert, and porcelain drip pan.

## Control panel

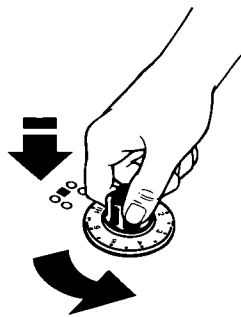


# Using Your Cooktop

This section tells you how to operate the controls to the cooktop. It also includes tips on how to cook with and maintain the cooktop.

<b>IN THIS SECTION</b>	
Using the surface units .....6	Using the grill .....8
Cookware tips .....7	Using the griddle ..... 11

## Using the surface units



### Control knobs

**Push in control knobs** before turning them to a setting. Set them anywhere between HI and OFF.

### Surface unit markers



The solid dot in each Surface Unit Marker shows which surface unit is turned on by that knob.

### Power on light

When you use a control knob to turn on a surface unit, the KitchenAid logo and the Power On Light will glow.

## Control setting guide

For best results, start cooking at the high setting; then turn the control knob down to continue cooking.

SETTING	RECOMMENDED USE
HI	<ul style="list-style-type: none"><li>• To start foods cooking.</li><li>• To bring liquids to a boil.</li></ul>
6-5	<ul style="list-style-type: none"><li>• To hold a rapid boil.</li><li>• To fry chicken or pancakes.</li></ul>
4	<ul style="list-style-type: none"><li>• For gravy, pudding and icing.</li><li>• To cook large amounts of vegetables.</li></ul>
3-2	<ul style="list-style-type: none"><li>• To keep food cooking after starting it on a higher setting.</li></ul>
LO	<ul style="list-style-type: none"><li>• To keep food warm until ready to serve.</li></ul>

## ⚠ WARNING

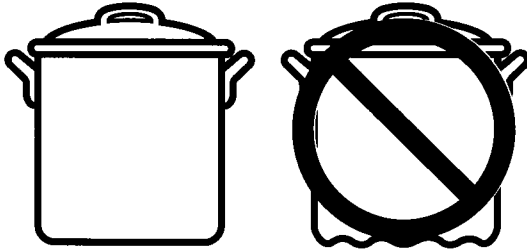
### Burn and Fire Hazard

Be sure all control knobs are turned to OFF and the Power On Light is OFF when you are not cooking.

Someone could be burned or a fire could start if a surface unit is accidentally left ON.

## Cookware tips

- **Select a pan** that is about the same size as the surface unit.



- **NOTE: For best results and greater energy efficiency**, use only flat-bottomed cookware that makes good contact with the surface units. Cookware with rounded, warped, ribbed (such as some porcelain enamelware) or dented bottoms could cause severe overheating, which damages the cookware and/or surface unit.

You can, however, use the newer cookware available with slightly indented bottoms or very small expansion channels. This cookware is specially designed to provide the good contact needed for best cooking results.

Also, woks, canners and teakettles with flat bottoms suitable for use on your cooktop are now available in most stores that sell housewares.

- **The pan** should have straight sides and a tight-fitting lid.
- **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 unit 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.

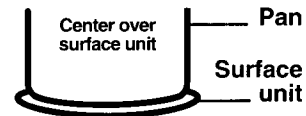
### CAUTION

#### Product Damage Hazard

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

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

## Home canning information



- **Use the largest surface unit** for best results. Also, use a canner/pan which can be centered over the surface unit and which does not extend more than one inch outside surface unit area. Large diameter canners/pans, if not properly centered, trap heat and can cause damage to the cooktop.
- **Start with hot water.** This reduces the time the control is set on high. Reduce heat setting to lowest position needed to keep water boiling.
- **Keep drip bowls clean** for best heat reflection.
- **Refer** to your canner manual for specific instructions.

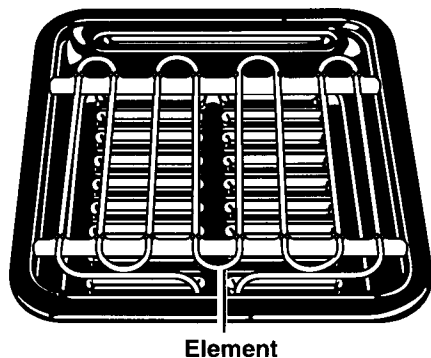
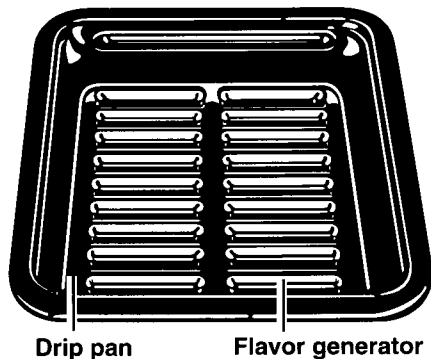
### Optional canning kit

The large diameter of most water-bath or pressure canners combined with high heat settings for long periods of time can shorten the life of regular surface units and cause damage to the cooktop.

If you plan to use the cooktop for canning, we recommend the installation of a Canning Kit. Order the kit (Part No. 242905) from your KitchenAid dealer.

## Using the grill

The grill portion of the grill/griddle area is designed for preparing steaks, chops, fish, poultry and other commonly broiled foods.



**NOTE:** Be sure drip pan, flavor generator and element are in place before grilling or griddling. If you do not include the flavor generator, a flare-up can occur.

### Before you use the grill for the first time:

Wash with warm, soapy water; rinse and dry. Never use a metal scrubbing pad or abrasive cleanser on the grill; these will damage the nonstick surface. After cleaning, **lightly** wipe cooking surface with cooking oil to prevent food from sticking.

### Cooking tips

- **Do not cover** the entire cooking surface with meat. Leave space between the food items to allow smoke and steam to ventilate properly.
- **Meat** with a normally high fat content will produce more smoke and flare-ups, but cook faster than lean meat. Trim fat from meat before placing on the grill to prevent excessive smoke or flare-ups.
- **If meat begins** to cook too quickly, turn the grill control knob to a lower setting.
- **Do not leave** grill unattended.

### **⚠ WARNING**

#### **Fire Hazard**

Grease could cause excessive flare-ups. To put out fire:

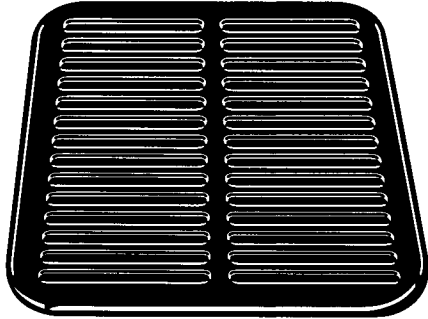
- Turn the grill control to OFF and cover the grill with the brushed chrome cover.
- Make sure the vent system has been switched to ON.
- Do not put water on a grease fire.

#### **Product Damage Hazard**

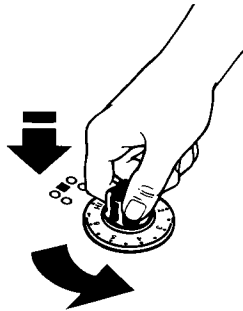
The use of metal utensils could scratch the nonstick coating. Only nylon or plastic utensils should be used.



To grill:



1. **Remove** cover. **Position** grill over element. **Refer** to “Grill chart” on page 10 for suggested preheating and cooking times.



2. **Turn** control knob to “HI”. **Preheat** for 5 to 10 minutes or for the time recommended in the “Grill chart.”
3. **At end of preheat time, place** food on grill and **adjust** control knob to desired heat setting.

## Grill chart

FOOD	PREHEAT SETTING/ TIME	CONTROL SETTING	GRILLING TIME (in minutes)		COMMENTS
			FIRST SIDE	SECOND SIDE	
<b>Beef steak</b> (½-¾") • rare • medium • well-done	HI/5 min	HI HI HI	6 8 10	4 8 10	
<b>Beef steak</b> (1-1½") • rare • medium • well-done	HI/5 min	HI HI HI	7 10 15	7 10 15	
<b>Hamburgers</b> (8 patties, ¼ lb each)	HI/5 min	HI	9	9	
<b>Pork Chops</b> (½")	HI/5 min	5	8	8	
<b>Pork Ribs</b>	HI/5 min	HI	20	30	Brush on barbecue sauce during last 10 minutes of cooking, if desired.
<b>Ham Slice</b> (½")	HI/5 min	5	7	7	
<b>Fresh Sausage</b> • links • patties	HI/5 min	6 6	15 8	8	Turn 2 or 3 times during cooking.
<b>Hot Dogs</b>	HI/5 min	HI	4	3	
<b>Bratwurst</b>	HI/5 min	HI	5	5	
<b>Polish Sausage</b>	HI/5 min	HI	5	5	
<b>Lamb Chops</b> (1")	HI/5 min	HI	12	12	
<b>Chicken</b> (2-3 lb fryer, cut up)	HI/5 min	5	45		Turn frequently.
<b>Fish Fillets</b>	5/5 min	5	5	3	Brush fish and grill with melted butter just before cooking.
<b>Salmon/ Swordfish</b> (1" steaks)	5/5 min	5	6	6	Brush fish and grill with melted butter just before cooking.
<b>Buns</b> (hot dog and hamburger)	6/5 min	4	2	N/A	Buns can be buttered before grilling, if desired.
<b>Garlic Bread</b>	6/5 min	5	5	3	Butter French bread and sprinkle with garlic salt before grilling.

Grilling times are approximate and may need to be adjusted to individual tastes.

## Using the griddle

The griddle can be used for pancakes, eggs, bacon, sandwiches and meats.

### **⚠ WARNING**

#### **Burn and Fire Hazard**

Be sure the griddle control is off and the griddle is cool and covered when not in use.

Failure to do so could result in burns or fire.

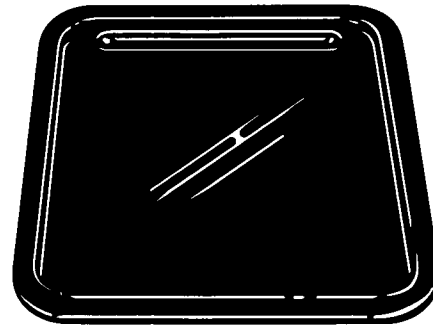
#### **Product Damage Hazard**

- When cleaning griddle, never use a metal scouring pad or abrasive cleanser on the griddle. These will damage the nonstick cooking surface.
- Do not use cookware on the griddle. Use only plastic or nylon kitchen utensils on the griddle. Metal could damage the nonstick cooking surface.
- Do not use griddle on any burner. This could damage the cooktop.

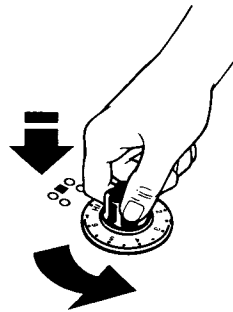
### **Before using the griddle for the first time:**

1. **Wash** the cooking surface with warm, soapy water. **Rinse** and **dry**.
2. **After cleaning, lightly wipe** the cooking surface with cooking oil to prevent food from sticking. You don't have to season (grease) the griddle every time you use it. Do not use shortening or butter to season the griddle.
3. **Preheat on HI**, then **turn** control to a lower setting to cook.
4. **Place** food directly on cooking surface.
5. **Turn off** the griddle element when cooking is finished. Leaving element on will damage the griddle.

### **To griddle:**



1. **Remove** cover and grill. **Position** griddle over element with well facing towards back of unit. **Refer** to "Griddle chart" on page 12 for suggested preheating and cooking times.



2. **Turn** control knob to "HI". **Preheat** for 5 to 10 minutes or for the time recommended in the "Griddle chart."
3. **At end of preheat time, grease** griddle, if desired, and **place** food on griddle. **Adjust** control knob to desired heat setting.

## Griddle chart

FOOD	PREHEAT SETTING/ TIME	CONTROL SETTING	GRIDDLING TIME (in minutes)		COMMENTS
			FIRST SIDE	SECOND SIDE	
<b>Sausage Patties</b> (10 patties, 1 lb total)	N/A	5	8	8	
<b>Bacon</b> (7 slices)	N/A	5/6	5	6	
<b>Hamburgers</b> (8 patties, ¼ lb each)	HI/5 min	6	7	7	
<b>Hot Dogs</b>	HI/5 min	6	4	3	
<b>Ham Slice</b>	HI/5 min	5	5	5	
<b>Buns</b> (hot dog and hamburger)	6/5 min	4	2	N/A	Buns can be buttered before griddling, if desired.
<b>Grilled Sandwiches</b>	HI/5 min	6	5	2	Butter both sides of sandwich before griddling, if desired.
<b>French Toast</b> (4 slices)	HI/5 min	6	2	2	Grease griddle with oil or butter, if desired.
<b>Pancakes</b>	HI/5 min	4	1	1	Grease griddle with oil or butter, if desired.
<b>Eggs</b> • Sunnyside up • Scrambled	5/5 min 5/5 min	4 4	2-3 2-3	1 1	Grease griddle with oil or butter, if desired.

Griddling times are approximate and may need to be adjusted to individual tastes.

# Caring for Your Cooktop

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

## ⚠ WARNING

### Burn and Electrical Shock Hazard

Make sure all controls are OFF and the cooktop is cool before cleaning.

Failure to do so could result in burns or electrical shock.

## IN THIS SECTION

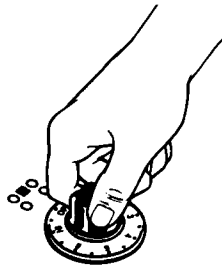
Removing surface units and drip bowls for cleaning ..... 13

Cleaning the area under the cooktop ..... 17

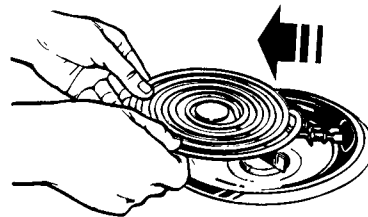
Cleaning your cooktop ..... 15

## Removing surface units and drip bowls for cleaning

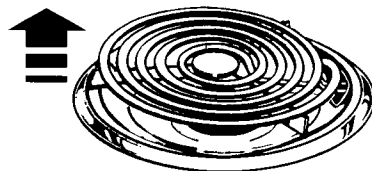
### Removing



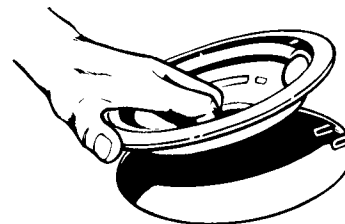
1. **Make sure** all surface units are off and cool before removing surface units and drip bowls.



3. **Pull** the surface unit straight away from the receptacle.

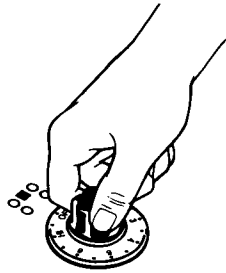


2. **Lift** the edge of the unit, opposite the receptacle, just enough to clear the drip bowl.

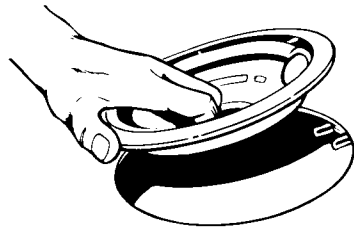


4. **Lift out** the drip bowl. See "Cleaning your cooktop" on page 15 for cleaning instructions.

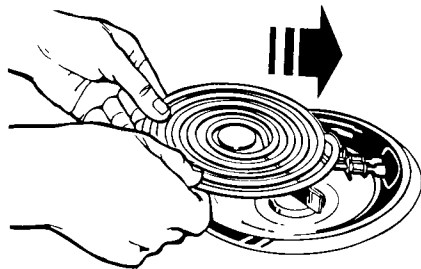
## Replacing



1. **Make sure** all surface units are off and cool before replacing surface units and drip bowls.



2. **Line up** openings in the drip bowl with the surface unit receptacle.



3. **Hold** the surface unit as level as possible with the terminal just started into the receptacle. **Push** the surface unit terminal into the receptacle.



4. **When terminal is pushed into the receptacle as far as it will go, push down** the edge of the surface unit opposite the receptacle.

**NOTE:** Drip bowls reflect heat back to the utensils on the surface units. They also help catch spills. When they are kept clean, they reflect heat better and look new longer.

If a drip bowl gets discolored, some of your utensils may not be flat enough, or some may be too large for the surface unit. In either case, some of the heat that's meant to go into or around a utensil goes down and heats the drip bowl. This extra heat can discolor it.

## Cleaning your cooktop

PART	WHAT TO USE	HOW TO CLEAN
<b>Control knobs</b>	Sponge and warm, soapy water	<ul style="list-style-type: none"> <li>• Turn knobs to OFF and pull straight away from control panel.</li> <li>• Wash, rinse, and dry thoroughly. Do not soak.</li> <li>• <b>Do not use steel wool or abrasive cleansers.</b> They may damage the finish of the knobs.</li> <li>• Replace knobs. Make sure all knobs point to OFF.</li> </ul>
<b>Control panel</b>	Sponge and warm, soapy water <b>OR</b> Paper towel and spray glass cleaner	<ul style="list-style-type: none"> <li>• Wash, rinse, and dry thoroughly.</li> <li>• <b>Do not use steel wool or abrasive cleansers.</b> They may damage the finish.</li> <li>• Do not spray cleaner directly on panel. Apply cleaner to paper towel.</li> </ul>
<b>Porcelain-enamel cooktop surface</b>	Sponge and warm, soapy water	<ul style="list-style-type: none"> <li>• Wash, rinse, and dry thoroughly.</li> <li>• <b>Use a nonabrasive, plastic scrubbing pad on heavily soiled areas.</b></li> <li>• <b>Do not use steel wool, abrasives or harsh cleansers.</b> They may damage the finish.</li> <li>• If you use soap or detergent solutions, rinse thoroughly to prevent filmy residue.</li> </ul> <p><b>NOTES:</b></p> <ul style="list-style-type: none"> <li>• When cleaning cooktop with knobs removed, <b>DO NOT</b> allow water to run down inside unit.</li> <li>• Do not allow foods containing acids (such as vinegar, tomato or lemon juice) to remain on surface. Acids may remove the glossy finish. Also wipe up milk or egg spills when cooktop is cool.</li> </ul>
<b>Surface units</b>		No cleaning is required. Spatters or spills will burn off. <b>Do not</b> immerse in water.
<b>Chrome drip bowls</b>	Nonabrasive, plastic scrubbing pad and warm, soapy water	<ul style="list-style-type: none"> <li>• Wash, rinse, and dry thoroughly.</li> <li>• Clean frequently.</li> <li>• <b>Do not use abrasive or harsh cleansers.</b></li> </ul>

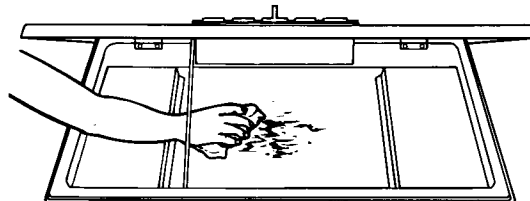
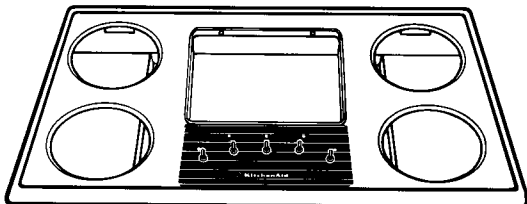
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Part	WHAT TO USE	HOW TO CLEAN
<b>Grill, griddle, black porcelain flavor generator insert, and drip pan</b>	Sponge and warm, soapy water Warm, soapy water and a nonabrasive, plastic scrubbing pad <b>OR</b> A dishwasher	<ul style="list-style-type: none"><li>• Empty grease from griddle, if needed.</li><li>• Wash, rinse, and dry thoroughly.</li><li>• <b>Use a nonabrasive, plastic scrubbing pad on heavily soiled areas.</b></li></ul>
<b>Brushed chrome cooktop finish and grill/griddle cover</b>	Sponge and warm, soapy water <b>OR</b> Paper towel and spray glass cleaner	<ul style="list-style-type: none"><li>• Wash, rinse, and dry thoroughly.</li><li>• <b>Do not use steel wool or abrasive cleansers.</b> They may damage the finish.</li><li>• Dry the surface following the "grain." To help prevent finger marks after cleaning, spread a thin film of baby oil on the surface. Wipe away excess oil with a clean, soft cloth.</li></ul>



## Cleaning the area under the cooktop



1. **Make sure** all control knobs are off and **remove** elements, drip bowls, and grill/griddle.
2. **Lift** front of cooktop at corners and **swing up** the support rod.
3. **Carefully lower** the cooktop onto the support rod.
4. **Wipe** surface under the cooktop with warm, soapy water. **Use** a nonabrasive, soap-filled plastic scrubbing pad on heavily soiled areas.
5. **After cleaning, lift** cooktop slightly to disengage support rod. **Pull** cooktop forward slightly, without lowering it, until hinges lock. **Lower** cooktop until it rests on countertop.

### **WARNING**

#### **Personal Injury Hazard**

Be sure the rod fits in the notch in the cooktop and is held securely.

The cooktop could accidentally fall and injure you.

#### **Product Damage Hazard**

Do not drop the cooktop.

Damage could result to the porcelain and the cooktop frame.

# 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.

<b>PROBLEM</b>	<b>POSSIBLE CAUSE</b>	<b>WHAT TO DO</b>
<b>Nothing will operate</b>	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 household fuse has blown or a circuit breaker has tripped.	Replace household fuse or reset circuit breaker.
<b>The surface units will not operate</b>	A household fuse has blown or a circuit breaker has tripped.	Replace household fuse or reset circuit breaker.
	You have not plugged in surface units all the way.	Turn control knobs to OFF and plug in surface units all the way. (See "Replacing" on page 14.)
	You have not set the control knobs correctly.	Push control knobs in before turning to a setting.

PROBLEM	POSSIBLE CAUSE	WHAT TO DO
<b>The grill does not work properly</b>	You have not left space between food items.	Leave more space between items.
	You have not preheated the grill for the proper amount of time.	Remove food and let grill preheat.
	Food was partially frozen or very cold before grilling. This will make cooking time longer.	Allow for more cooking time.
<b>Control knob(s) will not turn</b>	You are not pushing in before turning.	Push control knob(s) in before turning to a setting.
<b>Cooking results are not what you expected</b>	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 unit being used.	Pan should be the same size or slightly larger than surface unit being used.	



## 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  
2000 N State Route 63  
Benton Harbor, MI 49022-2692

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®

## Cooktop

# Warranty

LENGTH OF WARRANTY:	KITCHENAID WILL PAY FOR:	KITCHENAID WILL NOT PAY FOR:
<p><b>ONE YEAR FULL WARRANTY</b> 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><b>A.</b> Service calls to:</p> <ol style="list-style-type: none"> <li>1. Correct the installation of the cooktop.</li> <li>2. Instruct you how to use the cooktop.</li> <li>3. Replace house fuses or correct house wiring.</li> <li>4. Correct house plumbing.</li> </ol> <p><b>B.</b> Repairs when cooktop is used in other than normal home use.</p> <p><b>C.</b> Damage resulting from accident, alteration, misuse, abuse, improper installation or installation not in accordance with local electrical or plumbing codes.</p> <p><b>D.</b> Any labor costs during the limited warranty.</p> <p><b>E.</b> Replacement parts or repair labor costs for units operated outside the United States.</p> <p><b>F.</b> Pickup and delivery. This product is designed to be repaired in the home.</p> <p><b>G.</b> Repairs to parts or systems caused by unauthorized modifications made to the appliance.</p>
<p><b>SECOND THROUGH FIFTH YEAR LIMITED WARRANTY</b> FROM DATE OF INSTALLATION.</p>	<p>Replacement parts for any electric element or gas burner 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>G.</b> Repairs to parts or systems caused by unauthorized modifications made to the appliance.</p>

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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 "If You Need Assistance or Service" section of this book. After checking "If You Need 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  
Benton Harbor, Michigan, U.S.A. 49022-2692



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50% recovered materials

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