

KitchenAid®
FOR THE WAY IT'S MADE.™

Use And Care

G U I D E



**SELF-CLEANING ELECTRIC BUILT-IN
LOWER OVEN**

12-95

NOTE: Use and care instructions for the upper microwave oven are provided in a separate manual.

MODEL KEMI301B

PART NO. 3190633

A Note to You

Thank you for buying a KITCHENAID® appliance!

KITCHENAID appliances have everything you would expect of a superior appliance, plus the distinct style and thoughtful details which contribute to the overall look of your home and your enjoyment of it. To ensure that you enjoy many years of trouble-free operation, we developed this Use and Care Guide. It contains valuable information concerning how to operate and maintain your new appliance properly and safely. Please read it carefully.

Also, please complete and mail the enclosed Product Registration Card.

Please record your model's information.

Whenever you call our Consumer Assistance Center at 1-800-422-1230, or request service for your appliance, you need to know your complete model number and serial number. You can find this information on the model and serial number plate (see diagram on page 5 for location of plate).

Please also record the purchase information.

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

Keep this book and the sales slip together in a safe place for future reference.

Model Number _____

Serial Number _____

**Purchase/
Installation Date** _____

**Builder/Dealer
Name** _____

Address _____

Phone _____

Important Safety Instructions

Your safety is important to us.

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

WARNING

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

WARNING

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

General

- Read all instructions before using the oven.
- Install or locate the oven only in accordance with the provided Installation Instructions. The oven must be installed by a qualified installer. The oven must be properly connected to electrical supply and grounded.
- CAUTION: Do not store things children might want above the oven. Children could be burned or injured while climbing on it.
- Do not leave children alone or unattended in area where the oven is in use. They should never be allowed to sit or stand on any part of the oven. They could be burned or injured.
- Do not operate the oven if it is damaged or not working properly.
- Do not use the oven for warming or heating the room. Persons could be burned or injured, or a fire could start.
- Use the oven only for its intended use as described in this manual.
- Do not touch heating elements or interior surfaces of oven. Heating elements may be hot even though they are dark in color. 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 heating elements or interior surfaces of oven until they have had sufficient time to cool. Other surfaces of the oven, such as the oven vent opening, the surface near the vent opening, and the oven door and window, could also become hot enough to cause burns.
- Do not wear loose or hanging garments when using the oven. They could ignite if they touch a hot heating element and you could be burned.
- Use only dry pot holders. Moist or damp pot holders on hot surfaces may result in burns from steam. Do not let pot holder touch hot heating elements. Do not use a towel or bulky cloth for a pot holder. It could catch on fire.
- Keep oven vents unobstructed.

continued on next page

IMPORTANT SAFETY INSTRUCTIONS

- Do not heat unopened containers. They could explode. The hot contents could cause burns and container particles could cause injury.
- Use only utensils approved for oven use. Follow utensil manufacturer's instructions, especially when using glass or plastic utensils.
- Do not store flammable materials on or near the oven. The fumes can create an explosion and/or fire hazard.

When using the oven

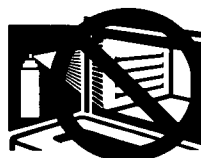
- Always position oven rack(s) in desired location while oven is cool. If a rack must be removed while oven is hot, do not let pot holder contact hot heating element in oven.
- Use care when opening oven door. Let hot air or steam escape before removing or replacing food.

Grease

- Grease is flammable and should be handled carefully. Let fat cool before attempting to handle it.
- Do not use water on grease fires. Never pick up a flaming pan. Smother flaming pan 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

- Small amounts of formaldehyde and carbon monoxide are given off in the Self-Cleaning cycle from fiberglass insulation and food decomposition. Significant exposure to these substances can cause cancer or reproductive harm. Exposure can be minimized by venting with a hood or open window and wiping out excess food spills prior to self-cleaning.

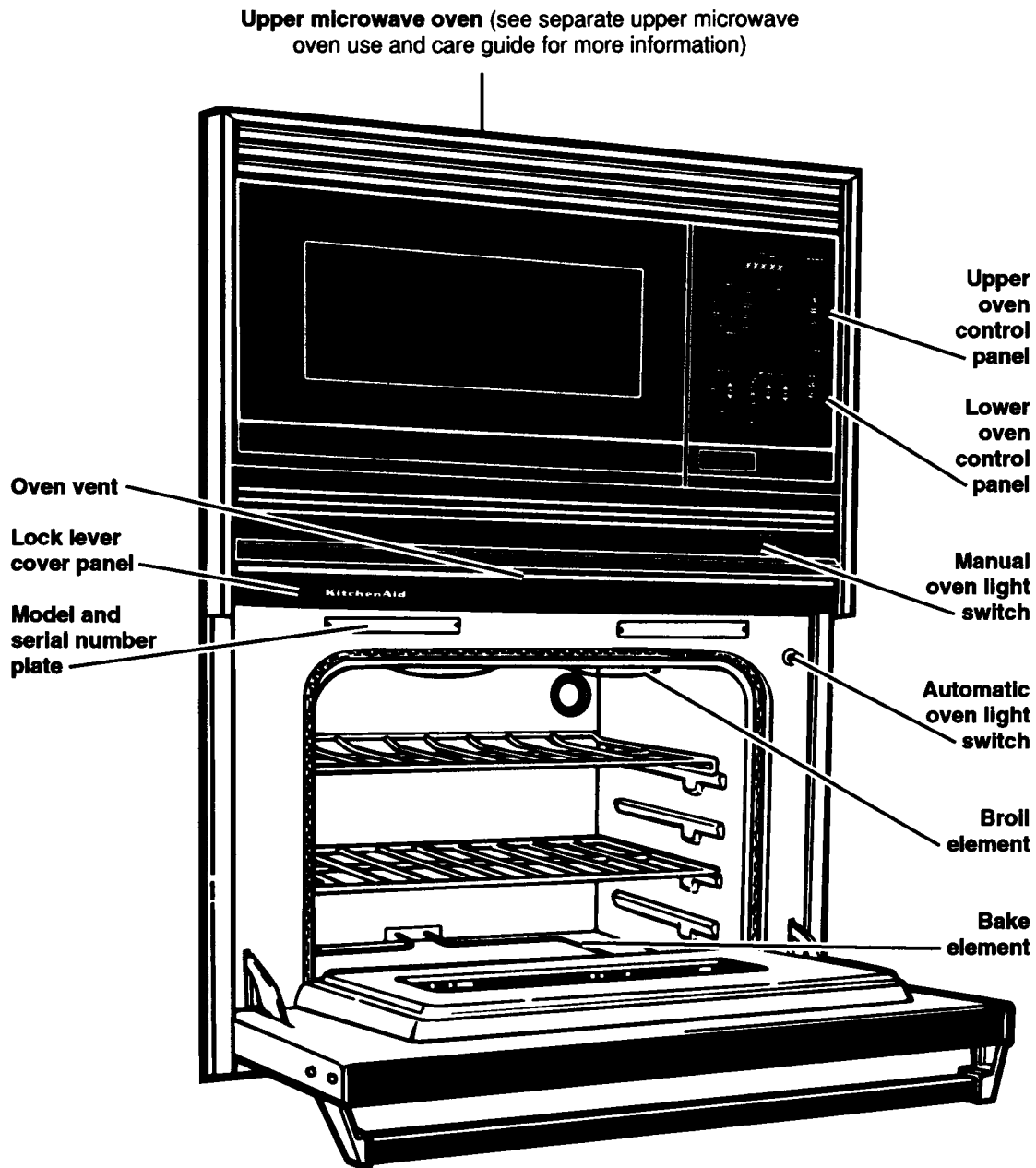


- Do not use oven cleaners. No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.
- Before self-cleaning the oven, remove broiler pan, broiler grid, oven racks, and other utensils. Do not use your oven to clean miscellaneous parts unless you are instructed to do so in this Use and Care Guide.
- Do not clean door heat seal. It is essential for a good seal. Care should be taken not to rub, damage, or move the seal. Clean only parts recommended in this Use and Care Guide.
- Do not repair or replace any part of the oven unless specifically recommended in this manual. All other servicing should be referred to a qualified technician.
- Disconnect the electrical supply before servicing the oven.

- SAVE THESE INSTRUCTIONS -

Parts and Features

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



Using Your Oven

In This Section

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To obtain the best cooking results possible, you must operate your oven properly. This section gives you important information for efficient and safe use of your oven.

Positioning racks and pans

General guidelines

- **Always position oven rack(s)** in desired location before turning oven on.
- **To move rack(s)**, lift rack(s) at front and pull out.
- **Be sure** the rack(s) is level.
- **If rack(s) must be moved** while oven is hot, use pot holders or oven mitts to protect hands.
- **For baking/roasting with one rack**, place the rack so the top of the food will be centered in the oven.
- **When baking on two racks**, arrange racks on the bottom and third level from the bottom.

Rack placement for specific foods:

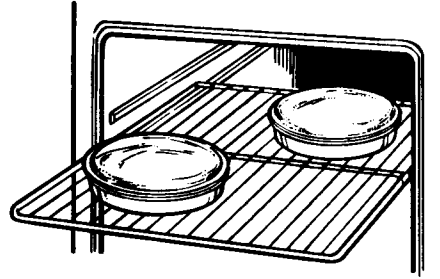
FOOD	RACK POSITION
Frozen pies, large roasts, turkeys, angel food cakes	Lowest level or 2nd level from bottom
Bundt cakes, most quick breads, yeast breads, casseroles, meats	2nd level from bottom
Cookies, biscuits, muffins, cakes, nonfrozen pies	2nd or 3rd level from bottom

NOTE: For recommended rack placement when broiling, see "Broiling rack position chart" on page 14.

For best air circulation

The hot air must circulate around the pans in the oven for even heat to reach all parts of the oven. This results in better baking.

- **Place** the pans so that one is not directly over the other.
- **For best results, allow** 1½ to 2 inches (4-5 cm) of space around each pan and between pans and oven walls. There must be a minimum space of 1 inch (3 cm).
- **Use** only one cookie sheet in the oven at one time.



Use the following as a guide to determine where to place the pans:

One pan

Place in the center of the oven rack.

Two pans

Place in opposite corners of the oven rack.

Three or four pans

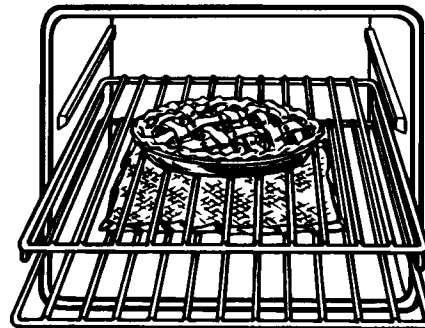
Place in opposite corners on each oven rack. Stagger pans so no pan is directly over another.

NOTE: Do not allow pans to touch heat sensor on left wall near the back. Poor baking may result.

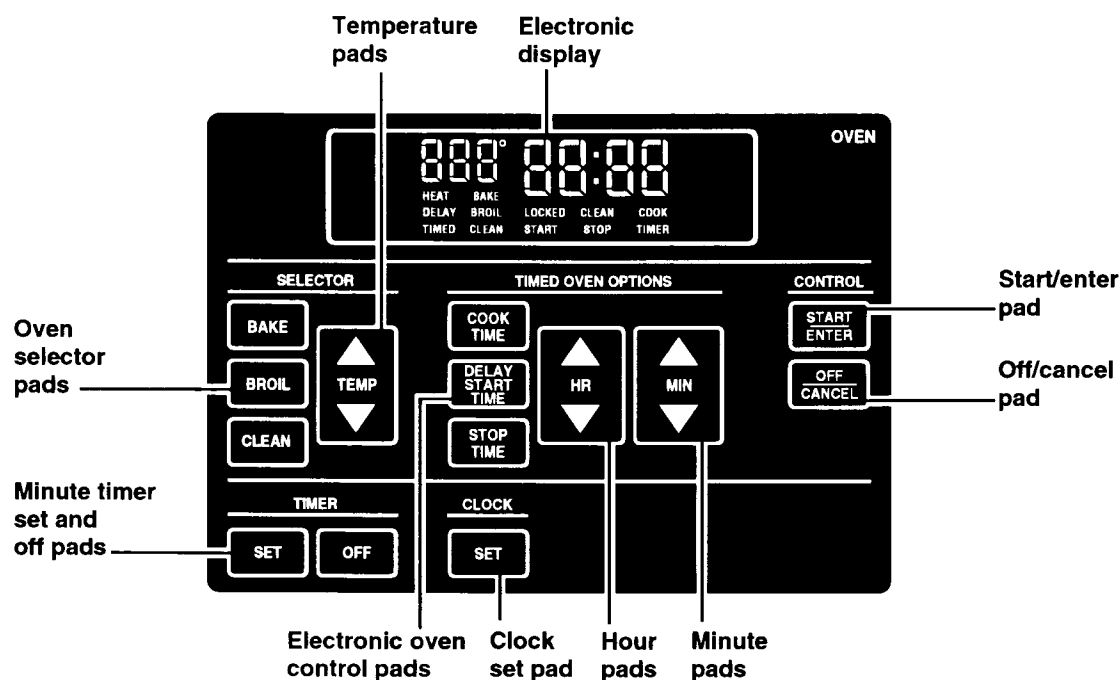
Using aluminum foil for baking

Use aluminum foil to catch spillovers from pies or casseroles:

- **Place** the foil on the oven rack below the rack with the food. **Turn up** foil edges and **make sure** foil is about 1 inch (3 cm) larger all around than the dish holding the food.
- **Do not cover** the entire rack with aluminum foil. It will reduce air circulation and cause poor cooking results.
- **Do not line** oven bottom or entire oven rack with foil or other liners. Poor baking will result.



The electronic oven control



Display/clock

- **When you first plug in the oven**, a time of day and "PF" will show in the temperature display. If after you set the clock (page 9) the display again shows "PF", your electricity was off for a while. Reset the clock.
- **When you are not using the oven**, the control is an accurate clock.
- **When you are using the oven or Minute Timer**, the display will show times, temperature settings, and what command pads have been pushed.
- **When showing the time of day**, the display will show the hour and minutes.
- **When you are using the Minute Timer**, the display will show minutes and seconds in the following sequence:
 - **For settings from 1-59 minutes**, the display will count down each second.
 - **For settings 1 hour or over**, the display will count down each minute.

- **When you are using Cook Time and/or Stop Time**, the display will show hours and minutes.

Command pads

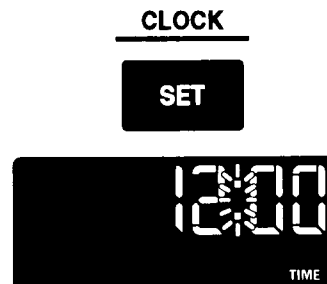
The command pads tell the oven what to do and in what order. A few examples:

- **Clock/Set** tells the oven you are going to set the clock.
- **Off/Cancel** tells the oven to turn off.

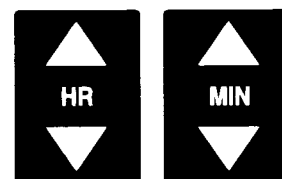
Each command pad (except Off/Cancel and Start/Enter) has its own indicator. The indicator comes on when you touch the command pad.

Setting the clock

1. **Push** the Clock/Set pad. The colon flashes and TIME will light up in the display.



2. **Use** the Hour and Minute pads to set the time of day. **Push** the "up" (▲) or "down" (▼) pad(s) until the correct time shows in the display.



3. **Push** the Start/Enter pad.

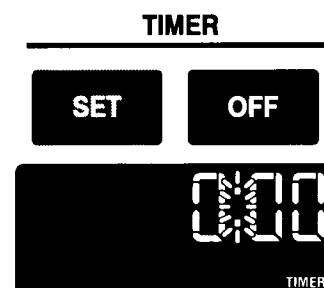
NOTE: If you do not want the clock time displayed, **push** and **hold** the Clock/Set pad for 4 seconds. To display the clock time again, **push** the Clock/Set pad once, then reset the clock time if necessary.



Using the electronic Minute Timer

The Minute Timer does not start or stop the oven. It works like a kitchen timer. It can be set in hours and minutes up to 11 hours, 59 minutes. The Minute Timer will display minutes and seconds for settings under 1 hour. You will hear four 1-second tones when the set time is up.

1. **Push** the Timer Set pad. TIMER will come on and the display will show "0:00" with the colon flashing.



2. **Use** the Hour and Minute pads to set the desired time. **Push** the "up" (▲) or "down" (▼) pad(s) until the correct time shows in the display.



continued on next page

USING YOUR OVEN

3. **Push** the Start/Enter pad. The Minute Timer will begin counting down immediately after the timer is started.

START
ENTER

When time is up, "End" will show in the large display and you will hear four 2-second tones. You will also hear four 1-second reminder tones every minute until you push one of the two Timer pads.

NOTE: To disable the reminder tones, **push** and **hold** the Timer Set pad for 4 seconds. To reactivate the tones, **follow** the same procedure.

End
TIMER

To cancel the Minute Timer:

- **Push** the Timer Off pad. The time of day will show in the display.

TIMER

SET

OFF

Using the Off/Cancel pad

The Off/Cancel pad will cancel any function except for the Clock/Set and Timer Set functions. When you push the Off/Cancel pad, the display will show the time of day or, if Minute Timer is also being used, the time remaining.

OFF
CANCEL

Audible signals

Audible signals tell you if a function is entered correctly or not. They also tell you when a cycle is completed.

To shut off all signals except for the end-of-timer tone:

1. **Press** and **hold** the Stop Time pad for 4 seconds.
2. A short tone will sound to tell you the signals have been changed.

Repeat the above steps to turn the signals back on.

Baking/roasting

1. **Position** the rack(s) properly **before** turning on the oven. **To change rack position, lift** rack at front and **pull** out. For further information, **see** "Positioning racks and pans" on page 6.
2. **Push** the Bake pad. "350°" will light up in the small display to show the preset temperature and BAKE will light up.

BAKE

TEMP
**START
ENTER**


3. **To cook at a different temperature, use** the Temp pad(s). **Push ▲** to raise the temperature or **▼** to lower the temperature in 5°F increments. **Use** these pads until the desired temperature shows in the small display.

4. **Push** the Start/Enter pad. "Lo°", HEAT, and BAKE light up in the display to show that the oven is preheating. The temperature will increase in 5° increments.

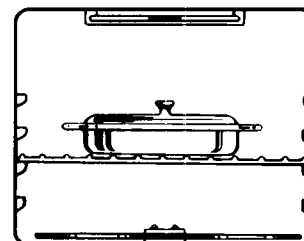
NOTE: The display will show "door" and a tone will sound once a minute for 5 minutes if the door is latched when you try to bake/roast.

You can change the temperature setting any time after touching the Start/Enter pad by pushing just the Temp pad(s).

5. **When baking, preheat** the oven. (Preheating is not needed when roasting.) The oven is preheated when you hear a one-second tone and HEAT goes off.
6. **Put** food in the oven. During baking/roasting, the elements will turn on and off to keep the oven temperature at the setting.

NOTE: The top element helps heat during baking/roasting, but does not turn red.

7. **When baking/roasting is done, push** the Off/Cancel pad. The time of day will show in the display and all other displays will go off.


**OFF
CANCEL**

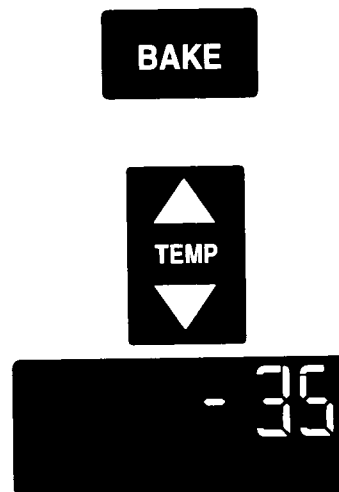
Adjusting the oven temperature control

Although your new oven is properly adjusted to provide accurate temperatures, it may cook faster or slower than your old oven.

If, after using the oven for a period of time, you are not satisfied with the baking/roasting results, you can change the offset temperature by following these steps:

1. **Push and hold** the Bake pad (for about 4 seconds) until the time display shows the current temperature offset, for example "00" if you have not previously adjusted the temperature.
2. To adjust the temperature, **use** the Temp pad(s). **Push** ▲ to raise the temperature or ▼ to lower the temperature in 5°F increments. You can set the temperature change to as low as -35°F or as high as +35°F. A minus (-) sign will appear before the number when decreasing the temperature setting to show the oven will be cooler by the displayed amount.
3. **After making the desired adjustment, push** any command pad to enter the new offset temperature.

NOTE: DO NOT measure oven temperature with a thermometer. Opening the oven door will lower the oven temperature and give you an inaccurate reading. Also, the thermometer temperature reading will change as your oven cycles.



Broiling

NOTE: Preheating is not necessary when broiling.

1. **Position** the rack before turning the oven on. **See** "Broiling rack position chart" on page 14.
2. **Put** the broiler pan and food on the rack.
3. **Close** the door to the Broil Stop position (open about 4 inches [10 cm]). The door will stay open by itself.
4. **Push** the Broil pad. The small display will show "500°" and BROIL will light up.

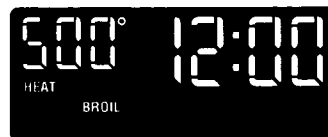


USING YOUR OVEN

5. **Push** the Start/Enter pad. HEAT, BROIL, and "500°" show in the display.

NOTE: You can change the temperature setting any time after pushing the Start/Enter pad by pushing just the Temp pad(s).

START
ENTER



OFF
CANCEL

6. **When broiling is done, push** the Off/Cancel pad. The time of day will show in the display and all other displays will go off.

To broil at a lower temperature:

- **If food is cooking too fast, push** the Broil pad and **push** the ▼ Temp pad until "325°" shows in the small display.
- **If you want food to broil slower from the start, push** the Broil pad and **push** the ▼ Temp pad so a temperature between 170°F and 325°F (77°C and 163°C) shows in the small display. These temperature settings allow the broil heating element to cycle and to slow cooking. The lower the temperature, the slower the cooking. BROIL and HEAT will light up in the display.
- **Fish and chicken** are some foods that may cook better if you use lower broiling temperatures.

NOTE: Leave the door partly open whenever using the oven to broil. This allows the oven to maintain proper temperatures.

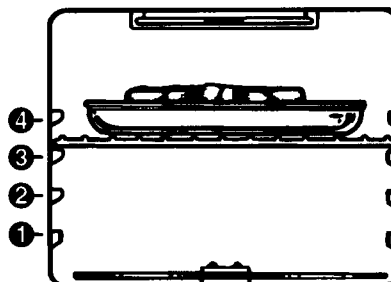
BROIL

▲
TEMP
▼



Broiling rack position chart

RACK POSITION FROM BOTTOM	TYPE OF FOOD/DONENESS
4	Hamburger patties and thin steaks, ½" thick or less
3	Quickly searing food, rare and medium steaks, medium patties, ham slices, fish steaks, frankfurters
2	Well-done steaks and patties, lamb chops, split chicken, pork steaks and chops, whole fish
1	Not used for broiling.



Broiling tips

- **Use** the broiler pan and grid for broiling. They are designed to drain excess liquid and grease away from the cooking surface to help prevent spatter, smoke, or fire.
- **Do not cover** the broiler grid with foil.
- **Place food** about 3" or more from the broil element.
- **To ensure** adequate grease drainage, do not use cookie sheets or similar pans for broiling.
- **After broiling**, remove the broiler pan from the oven when you remove the food. Drippings will bake on the pan if you leave it in the heated oven.

Energy saving tips

Although the energy used for cooking is usually a very small percentage of the total energy used in the home, cooking energy can be used efficiently. Here are some tips to help you save energy when using your cooking product:

- **Preheat** only when recommended and for the shortest time possible.
- **"Oven peeking"** may cause heat loss, longer cooking times, and unsatisfactory baking results. Rely on your timer to keep track of the cooking time.
- **Bake** cakes, pies, or cookies when oven is warm. Best time to bake is right after a meal has been cooked in the oven.
- **Plan** your meals for the most efficient use of the oven. When using the oven to cook one food, try to cook the rest of the meal in it also.
- **Do not preheat** when broiling, roasting, or cooking items such as casseroles.

Timed cooking

The electronic oven control will turn the oven on and off at times you set, even when you are not around.

Delayed time baking/roasting is ideal for foods which do not require a preheated oven, such as meats and casseroles. **Do not use delayed time cooking for cakes, cookies, etc. – they will not rise properly.**

This section discusses two methods for starting baking/roasting now and stopping automatically later, and three methods for starting and stopping baking/roasting automatically. Read this section carefully to choose which method(s) is best for you.

Before using the electronic oven control, make sure the clock is set to the correct time of day. (See “Setting the clock” on page 9.)

To start baking/roasting now and stop automatically

Method 1 – Using Cook Time:

1. **Position** the oven rack(s) properly and **put** food in the oven.
2. **Push** the Bake pad to enter the Bake mode. **Use** the Temp pad(s) to set the desired temperature. **Push** ▲ to raise the temperature or ▼ to lower the temperature in 5°F increments. **Use** these pads until the desired temperature shows in the small display.

After you have set the desired temperature, the display will show the set temperature and the time of day. **BAKE** will light up.

3. **Push** the Cook Time pad. “0:00” with the colon flashing and **COOK TIME** will show in the display.

⚠ WARNING

Food Poisoning Hazard

Do not let food sit in oven more than one hour before or after cooking.

Failure to follow the above can result in death, food poisoning, or sickness.

BAKE



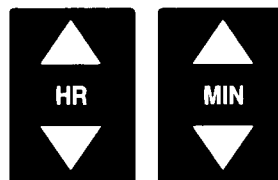
**COOK
TIME**

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USING YOUR OVEN

4. **Use** the Hour and Minute pads to set the desired cooking time. **Push** the “up” (▲) or “down” (▼) pad(s) until the correct time shows in the display.

This example shows a desired baking/roasting time of 30 minutes.



5. **Push** the Start/Enter pad. “Lo”, HEAT, BAKE, TIMED, and the set cook time will light up in the display to show that the oven is heating.

NOTE: The display will show “door” and a tone will sound once a minute for 5 minutes if the door is latched when you try to bake/roast.

You can change the temperature or time settings any time after pushing the Start/Enter pad by repeating any of Steps 2 through 4.

6. The display will count down the baking/roasting time in minutes.

7. **When the baking/roasting time is completed**, the oven will turn off automatically, beep 4 times, and “End” will show in the display. You will also hear four 1-second tones every minute until you push the Off/Cancel pad.

NOTE: To disable reminder tones, **push** and **hold** the Cook Time pad for 4 seconds. To reactivate tones, **repeat** this procedure.

To cancel the electronic oven control setting:

- **Push** the Off/Cancel pad to return the display to the time of day.

START
ENTER



End
COOK TIME

OFF
CANCEL

Method 2 – Using Stop Time:

1. **Position** the oven rack(s) properly and **put** food in the oven.

⚠ WARNING

Food Poisoning Hazard

Do not let food sit in oven more than one hour before or after cooking.

Failure to follow the above can result in death, food poisoning, or sickness.

USING YOUR OVEN

2. **Push** the Bake pad to enter the Bake mode. **Use** the Temp pad(s) to set the desired temperature. **Push** ▲ to raise the temperature or ▼ to lower the temperature in 5°F increments. **Use** these pads until the desired temperature shows in the small display.

After you have set the desired temperature, the display will show the set temperature and the time of day. BAKE will light up.

3. **Push** the Stop Time pad. The time of day with the colon flashing and STOP TIME will show in the display.
4. **Use** the Hour and Minute pads to set the desired stop time. **Push** the “up” (▲) or “down” (▼) pad(s) until the correct time shows in the display.

This example shows a desired stop time of 2 o'clock. This provides a 2-hour cook time (the difference between the time of day and the stop time).

5. **Push** the Start/Enter pad. “Lo°”, HEAT, TIMED, and BAKE will light up in the display to show that the oven is heating. **NOTE:** The display will show “door” and a tone will sound once a minute for 5 minutes if the door is latched when you try to bake/roast.

You can change the temperature or time settings any time after pushing the Start/Enter pad by repeating any of Steps 2 through 4.

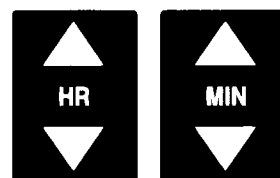
6. The display will count down the baking/roasting time in minutes.
7. **When the baking/roasting time is completed**, the oven will turn off automatically, beep 4 times, and “End” will show in the display. You will also hear four 1-second tones every minute until you push the Off/Cancel pad.

NOTE: To disable reminder tones, push and hold the Cook Time pad for 4 seconds. To reactivate tones, repeat this procedure.

BAKE



STOP
TIME



START
ENTER



End
COOK
TIME

USING YOUR OVEN

To cancel the electronic oven control setting:

- **Push** the Off/Cancel pad to return the display to the time of day.

To delay start and stop automatically

Method 1 – Using Cook Time and Start Time:

1. **Position** the oven rack(s) properly and **put** food in the oven.
2. **Push** the Bake pad to enter the Bake mode. **Use** the Temp pad(s) to set the desired temperature. **Push** ▲ to raise the temperature or ▼ to lower the temperature in 5°F increments. **Use** these pads until the desired temperature shows in the small display.
After you have set the desired temperature, the display will show the set temperature and the time of day. BAKE will light up.
3. **Push** the Cook Time pad. “0:00” with the colon flashing and COOK TIME will show in the display.
4. **Use** the Hour and Minute pads to set the desired cooking time. **Push** the “up” (▲) or “down” (▼) pad(s) until the correct time shows in the display.

This example shows a desired baking/roasting time of 30 minutes.

5. **Push** the Delay Start Time pad. The time of day with the colon flashing will show in the display and START TIME will light up.

OFF
CANCEL

⚠ WARNING

Food Poisoning Hazard

Do not let food sit in oven more than one hour before or after cooking.

Failure to follow the above can result in death, food poisoning, or sickness.

BAKE

▲
TEMP
▼

350° 12:00
BAKE

COOK
TIME

▲
HR
▼

▲
MIN
▼

350° 30
BAKE COOK
TIME

DELAY
START
TIME

350° 12:00
BAKE START TIME

USING YOUR OVEN

6. **Use** the Hour and Minute pads to set the desired start time. Push the “up” (▲) or “down” (▼) pad(s) until the correct time shows in the display.

This example shows a desired start time of 2:00. The oven will automatically shut off at 2:30 (the set start time plus the set cook time).



7. **Push** the Start/Enter pad. DELAY and BAKE will light up in the display to show that the oven is programmed to start at a later time.

NOTE: The display will show “door” and a tone will sound once a minute for 5 minutes if the door is latched when you try to bake/roast.

You can change the temperature or time settings any time after pushing the Start/Enter pad by repeating any of Steps 2 through 6.



8. **When the start time is reached**, a 1-second tone will sound and DELAY will go off. The display will show the set cook time. “Lo°”, HEAT, TIMED, and BAKE will light up in the display to show that the oven is heating. The display will count down the baking/roasting time in minutes.



9. **When the baking/roasting time is completed**, the oven will turn off automatically, beep 4 times, and “End” will show in the display. You will also hear four 1-second tones every minute until you push the Off/Cancel pad.

NOTE: To disable reminder tones, **push and hold** the Cook Time pad for 4 seconds. To reactivate tones, **repeat** this procedure.



To cancel the electronic oven control setting:

- **Push** the Off/Cancel pad to return the display to the time of day.



USING YOUR OVEN

Method 2 – Using Start Time and Stop Time:

1. **Position** the oven rack(s) properly and put food in the oven.

2. **Push** the Bake pad to enter the Bake mode. **Use** the Temp pad(s) to set the desired temperature. **Push** ▲ to raise the temperature or ▼ to lower the temperature in 5°F increments. **Use** these pads until the desired temperature shows in the small display.

After you have set the desired temperature, the display will show the set temperature and the time of day. BAKE will light up.

3. **Push** the Delay Start Time pad. The time of day with the colon flashing will show in the display and START TIME will light up.

4. **Use** the Hour and Minute pads to set the desired start time. **Push** the “up” (▲) or “down” (▼) pad(s) until the correct time shows in the display.

This example shows a desired start time of 2 o'clock.

5. **Push** the Stop Time pad. The time of day with the colon flashing will show in the display and STOP TIME will light up.

⚠ WARNING

Food Poisoning Hazard

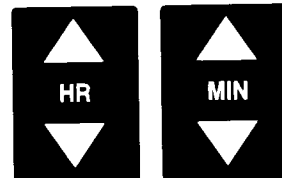
Do not let food sit in oven more than one hour before or after cooking.

Failure to follow the above can result in death, food poisoning, or sickness.

BAKE



DELAY
START
TIME



STOP
TIME



6. Use the Hour and Minute pads to set the desired stop time. **Push** the “up” (▲) or “down” (▼) pad(s) until the correct time shows in the display.

This example shows a desired stop time of 2:30. This provides a cook time of 30 minutes (the difference between the start and stop times).

NOTE: If you do not set a stop time, the colon will flash in the display and STOP and COOK will flash alternately to remind you to program a stop time or a cook time. (See page 18 for instructions on how to set delay start and stop automatically using Cook Time and Start Time.)

7. Push the Start/Enter pad. DELAY and BAKE will light up in the display to show that the oven is programmed to start at a later time.

NOTE: The display will show “door” and a tone will sound once a minute for 5 minutes if the door is latched when you try to bake/roast.

You can change the temperature or time settings any time after pushing the Start/Enter pad by repeating any of Steps 2 through 6.

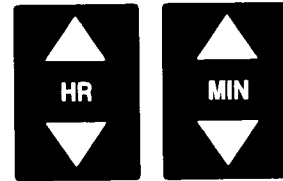
8. **When the start time is reached**, a 1-second tone will sound and DELAY will go off. The display will show the set cook time. “Lo”, HEAT, TIMED, and BAKE will light up in the display to show that the oven is heating. The display will count down the baking/roasting time in minutes.

9. **When the baking/roasting time is completed**, the oven will turn off automatically, beep 4 times, and “End” will show in the display. You will also hear four 1-second tones every minute until you push the Off/Cancel pad.

NOTE: To disable reminder tones, **push** and **hold** the Cook Time pad for 4 seconds. To reactivate tones, **repeat** this procedure.

To cancel the electronic oven control setting:

- **Push** the Off/Cancel pad to return the display to the time of day.



Method 3 – Using Cook Time and Stop Time:

1. **Position** the oven rack(s) properly and **put** food in the oven.

2. **Push** the Bake pad to enter the Bake mode. **Use** the Temp pad(s) to set the desired temperature. **Push** ▲ to raise the temperature or ▼ to lower the temperature in 5°F increments. **Use** these pads until the desired temperature shows in the small display. After you have set the desired temperature, the display will show the set temperature and the time of day. BAKE will light up.

3. **Push** the Cook Time pad. “0:00” with the colon flashing and COOK TIME will show in the display.

4. **Use** the Hour and Minute pads to set the desired cooking time. **Push** the “up” (▲) or “down” (▼) pad(s) until the correct time shows in the display.

This example shows a desired baking/roasting time of 30 minutes.

5. **Push** the Stop Time pad. The time of day with the colon flashing will show in the display and STOP TIME will light up.

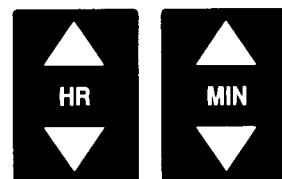
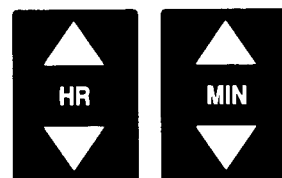
6. **Use** the Hour and Minute pads to set the desired stop time. **Push** the “up” (▲) or “down” (▼) pad(s) until the correct time shows in the display.

⚠ WARNING

Food Poisoning Hazard

Do not let food sit in oven more than one hour before or after cooking.

Failure to follow the above can result in death, food poisoning, or sickness.



This example shows a desired stop time of 2:30. The oven will automatically start cooking at 2:00 (the set stop time minus the set cook time).

7. **Push** the Start/Enter pad. DELAY and BAKE will light up in the display to show that the oven is programmed to start at a later time.

NOTE: The display will show “door” and a tone will sound once a minute for 5 minutes if the door is latched when you try to bake/roast.

You can change the temperature or time settings any time after pushing the Start/Enter pad by repeating any of Steps 2 through 6.

8. **When the start time is reached**, a 1-second tone will sound and DELAY will go off. The display will show the set cook time. “Lo°”, HEAT, TIMED, and BAKE will light up in the display to show that the oven is heating. The display will count down the baking/roasting time in minutes.

9. **When the baking/roasting time is completed**, the oven will turn off automatically, beep 4 times, and “End” will show in the display. You will also hear four 1-second tones every minute until you push the Off/Cancel pad.

NOTE: To disable reminder tones, push and hold the Cook Time pad for 4 seconds. To reactivate tones, repeat this procedure.

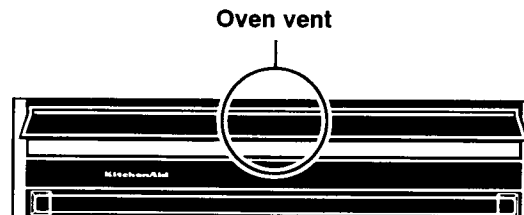
To cancel the electronic oven control setting:

- **Push** the Off/Cancel pad to return the display to the time of day.



The oven vent

Hot air and moisture escape from the oven through a vent above the door. This vent is needed for air circulation. Do not block the vent. Poor baking/roasting can result.



Using the Self-Cleaning Cycle

In This Section

	Page	Page
How the cycle works	24	Setting the controls
Before you start	25	Special tips
		28

The Self-Cleaning cycle saves you from the toil and mess that often come with hand-cleaning the oven interior. Like the other functions of your oven, you operate the Self-Cleaning cycle with the easy-to-use electronic control. Please review the instructions in this section to keep your oven spotless.



WARNING

Burn Hazard

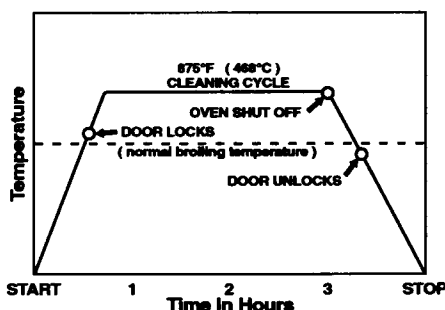
Do not touch the oven during the Self-Cleaning cycle.
Keep children away from oven during Self-Cleaning cycle.
Do not use commercial oven cleaners in your oven.
Failure to follow the above can result in burns, or illness from inhaling dangerous fumes.

How the cycle works

The Self-Cleaning cycle uses very high heat to burn away soil and grease. During the cycle, the oven gets much hotter than it does for normal baking or broiling. This high heat breaks up the soil or grease and burns it away.

Your oven is preset for a 3-hour Self-Cleaning cycle. However, you can adjust the cycle time to the amount of soil in your oven. You can set the cycle anywhere between 2 and 4 hours. (See "Setting the controls" on page 25.)

The graph at the right is representative of a normal, 3-hour Self-Cleaning cycle. Note that the heating stops when the 3-hour setting is up, but it takes longer for the oven to cool enough to unlock.



Before you start

Before you start the Self-Cleaning cycle, make sure you:

- **Hand-clean the areas shown.** They do not get hot enough during the cleaning cycle for soil to burn away. Use hot water and detergent or a soapy, steel-wool pad for cleaning.

NOTE: DO NOT clean, move, or bend the seal. Poor cleaning, baking, and roasting may result.

- **Remove the broiler pan and grid and any pots and pans** being stored in the oven.

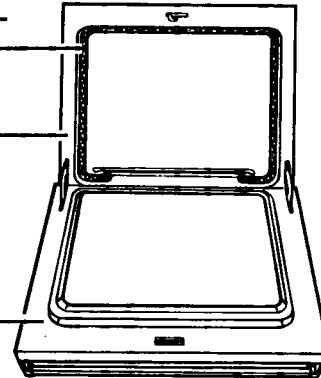
NOTE: You can clean the broiler pan (without grid) in the oven if you have first removed most of the soil by hand-cleaning or a dishwasher. If most of the soil is not removed, too much smoking will occur. The chrome broiler pan and grid will discolor if cleaned in the Self-Cleaning cycle.

- **Wipe out any loose soil or grease.** This will help reduce smoke during the Self-Cleaning cycle.
- **Remove the oven racks from the oven if you want them to remain shiny.** You can clean the oven racks in the Self-Cleaning cycle, but they will become harder to slide. (See page 29.) If you clean racks in the Self-Cleaning cycle, place them on the 2nd and 4th rack guides. (Guides are counted from bottom to top.)

DO NOT hand-clean seal

Hand-clean frame

Hand-clean door around edge



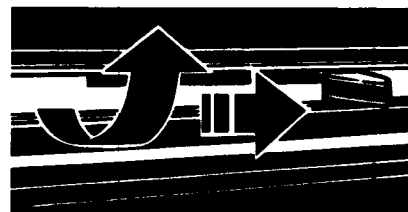
- **Heat and odors** are normal during the Self-Cleaning cycle. Keep the kitchen well ventilated by opening a window or by turning on a vent hood or other kitchen vent during the cycle.

NOTES:

- **Do not force** the Lock Lever. You could bend or break it. The lever is designed to stay locked until the oven is cool enough to safely open. Wait until it moves freely.
- **Do not block** the vent during the Self-Cleaning cycle. Air must move freely for best cleaning results.
- **Do not leave** plastic utensils near the vent. They may melt.
- **Do not leave** any foil in the oven during the Self-Cleaning cycle. Foil could burn or melt and damage the oven surface.
- **The oven light** will not work during the Self-Cleaning cycle.

Setting the controls

1. **Make sure** the clock is set to the correct time of day. (See "Setting the clock" on page 9.)
2. **Lift** the panel between the oven door and the upper microwave oven. **Move** the Lock Lever **all the way to the right** – the Clean position.



continued on next page

USING THE SELF-CLEANING CYCLE

3. Set cleaning cycle.

To start cleaning immediately:

Push the Clean pad. A 3-hour Self-Cleaning cycle will be set automatically. "3:00" with the colon flashing will show in the large display and "cln" will show in the small display. TIME, CLEAN (on right side), and CLEAN (on left side) will light up.

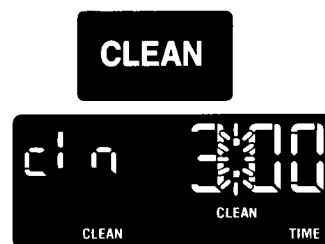
If a cleaning cycle other than 3 hours is desired, **use** the Hour and Minute pads to set the desired cleaning time. **Push** the "up" (▲) or "down" (▼) pad(s) until a time between 2-4 hours shows in the display.

- **Use** 2 hours for light soil.
- **Use** 3-4 hours for moderate to heavy soil.

Push the Start/Enter pad. TIMED and HEAT will light up in the display to show that the oven is programmed for the Self-Cleaning cycle.

NOTE: The display will show "door" and a tone will sound once a minute for 5 minutes if the door is not latched.

Skip to Step 4.



To delay the start using Stop Time:

Push the Clean pad. **Push** the Stop Time pad. STOP, TIME, CLEAN, and "cln" will light up. **Use** the Hour and Minute pads to set the desired stop time. **Push** the "up" (▲) or "down" (▼) pad(s) until the correct time shows in the display. The oven will automatically compute the delay start time by subtracting the set cleaning time from the set stop time.

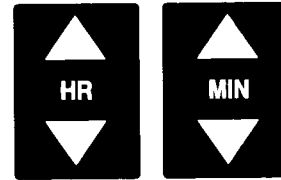


Push the Start/Enter pad. DELAY, CLEAN, and the time of day will light up in the display to show that the oven is programmed to start the Self-Cleaning cycle at a later time.

Skip to Step 4.

To delay the start using Start Time:

Push the Clean pad. **Push** the Delay Start Time pad. START, TIME, CLEAN, and "cln" will light up. **Use** the Hour and Minute pads to set the desired start time. **Push** the "up" (▲) or "down" (▼) pad(s) until the correct time shows in the display.



Push the Start/Enter pad. DELAY, CLEAN, and the time of day will light up in the display to show that the oven is programmed to start the Self-Cleaning cycle at a later time.



After the start time has been set, the large display will go back to showing the current time of day. DELAY and CLEAN will stay on. When the start time is reached, DELAY will go off, TIMED, CLEAN, and CLEAN TIME will light up and the oven will start to clean.

- 4. After the Self-Cleaning cycle is started**, LOCKED lights up in the display when the oven temperature goes above normal baking/roasting temperatures. The Lock Lever must not be moved and the door cannot be opened when LOCKED is on.



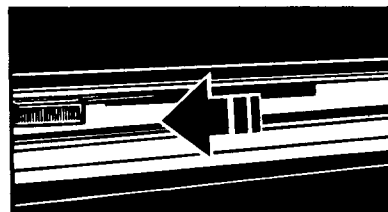
- 5. After the Self-Cleaning cycle is completed**, the time of day will show in the display.



continued on next page

USING THE SELF-CLEANING CYCLE

6. When the oven reaches normal baking/roasting temperatures, LOCKED goes off and "End" and CLEAN TIME come on. **Move** the Lock Lever back to the left. **DO NOT FORCE IT.** Wait until it moves easily.



To stop the Self-Cleaning cycle at any time:

1. Push the Off/Cancel pad.
2. When LOCKED goes off, **move** the Lock Lever back to the left. **DO NOT FORCE IT.** Wait until it moves easily.



Special tips

- **Keep the kitchen** well ventilated during the Self-Cleaning cycle to help get rid of heat, odors, and smoke.
- **After the oven is cool, wipe up** any residue or ash with a damp cloth or sponge. If any spots remain, clean with a mild abrasive cleanser or cleaning sponge.
- **Clean the oven** before it gets heavily soiled. Cleaning a very soiled oven takes longer and results in more smoke than usual.
- **If the Self-Cleaning cycle** does not get the oven as clean as you expected, the cycle may not have been set long enough or you may not have prepared the oven properly. **Set** the Self-Cleaning cycle longer the next time and **hand-clean** areas noted on page 25.

Caring for Your Oven

In This Section

	Page	Page
Cleaning chart	29	The oven light 31

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

Cleaning chart

Use the following table to help you clean all parts of your oven.

PART	WHAT TO USE	HOW TO CLEAN
Control panel	Sponge and warm, soapy water OR Paper towel and spray glass cleaner	- Wash, wipe with clean water, and dry thoroughly. Do not use steel wool or abrasive cleansers. They may damage the finish. - Do not spray cleaner directly on panel. Apply cleaner to paper towel. NOTE: Make sure you have not turned the oven on when cleaning panel. If you have, push the Off/Cancel pad.
Exterior surfaces (other than control panel)	Sponge and warm, soapy water	- Wash, wipe with clean water, and dry thoroughly. - Use nonabrasive, plastic scrubbing pad on heavily soiled areas. Do not use abrasive or harsh cleansers. They may damage the finish.
Broiler pan and grid (clean after each use)	Steel-wool pad and warm, soapy water	- Wash, rinse, and dry thoroughly. Do not clean grid in Self-Cleaning cycle. (See note on page 25.)
Oven racks	Steel-wool pad and warm, soapy water OR The Self-Cleaning cycle	- Wash, rinse, and dry thoroughly. OR - Leave in oven during Self-Cleaning cycle. NOTE: Racks will permanently discolor and become harder to slide if left in oven during Self-Cleaning cycle. Apply a small amount of vegetable oil to the side rungs to aid sliding.

continued on next page 29

CARING FOR YOUR OVEN

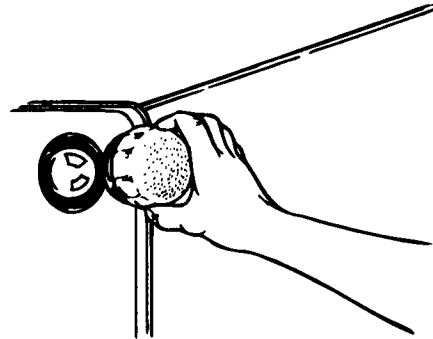
PART	WHAT TO USE	HOW TO CLEAN
Oven door glass	Paper towel and spray glass cleaner OR Warm, soapy water and a nonabrasive, plastic scrubbing pad	• Make sure oven is cool. • Follow directions provided with the cleaner. • Wash, wipe with clean water, and dry thoroughly.
Oven cavity	Self-Cleaning cycle	• See "Using the Self-Cleaning Cycle" on pages 24-28.

The oven light

The oven light will come on when the oven door is opened. To turn on the light when the oven door is closed, **press** the Oven Light Switch above the lower oven. **Press** the switch again to turn off the light.

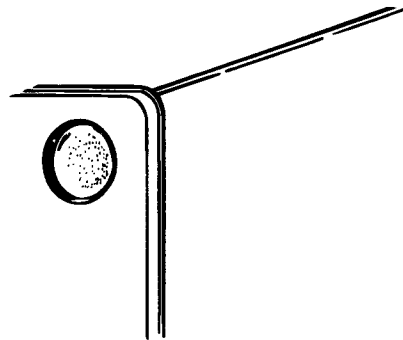
To replace the oven light:

1. **Turn off** power at the main power supply.
2. **Remove** the glass bulb cover in the back of the oven by screwing it out counter-clockwise.
3. **Remove** the light bulb from its socket. **Replace** the bulb with a 40-watt appliance bulb.



4. **Replace** the bulb cover by screwing it in clockwise. **Turn** power on at the main power supply.

NOTE: The oven light will not work during the Self-Cleaning cycle.



If You Need Assistance or Service

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 date. (See page 2.) This information will help us respond properly to your request.

1. Before calling for assistance:

Performance problems often result from little things you can find and fix without tools of any kind. Please check the chart below for problems you can fix. It could save you the cost of a service call.

PROBLEM	POSSIBLE CAUSE	SOLUTION
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 household fuse has blown or a circuit breaker has tripped.	Replace household fuse or reset circuit breaker.
The oven will not operate	You have not set the electronic control correctly.	Refer to the section in this manual describing the function you are operating.
	You have programmed a delayed start time.	Wait for the start time to be reached, or cancel and reset the controls.
The Self-Cleaning cycle will not operate	The oven clock does not show the correct time of day.	Reset clock to show the correct time of day. (See page 9.)
	The Lock Lever is not in the Clean position – all the way to the right.	Move Lock Lever all the way to the right.
	You have programmed a delayed start time.	Wait for the start time to be reached, or cancel and reset the controls.

IF YOU NEED ASSISTANCE OR SERVICE

PROBLEM	POSSIBLE CAUSE	SOLUTION
Cooking results are not what you expected	The oven is not level. The oven temperature seems too low or too high. You have not preheated the oven before baking. The recipe you are using may need to be altered to improve the taste or appearance of the food. The pan used is not the type or size recommended in the recipe. There is not proper air circulation around pan when baking.	Level oven. (See Installation Instructions.) Adjust the oven temperature control. (See "Adjusting the oven temperature control" on page 12.) Preheat oven when called for in recipe. Alter the recipe as needed. Refer to a reliable cookbook for recommended pan type and size. Allow 1½ to 2 inches (4-5 cm) of air space on all sides of pan. There must be a minimum space of 1 inch (3 cm).
The display shows "PF"	There has been a power failure.	Reset the clock. (See page 9.)
"F1" or "F3" shows in the display		Call for service. (See Step 3 on page 34.)

2. If you need assistance*:

- Call the 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 North M-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 1).

4. If you are not satisfied with the action taken:

- Contact the Major Appliance Consumer Action Program (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 Program
20 North Wacker Drive
Chicago, IL 60606

- MACAP will in turn inform us of your action.

***When asking for help or service:**

Please provide a detailed description of the problem (including any information that appears on the electronic control display), your appliance's complete model and serial numbers, and the purchase date. (See page 2.) This information will help us respond properly to your request.

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®

Electric Built-In Combination Microwave/Single 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 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 oven. 2. Instruct you how to use the oven. 3. Replace house fuses or correct house wiring. B. Repairs when oven 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. D. Any labor costs during the limited warranties. 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. G. Repairs to parts or systems caused by unauthorized modifications made to the appliance.
SECOND-THROUGH FIFTH-YEAR LIMITED WARRANTY FROM DATE OF INSTALLATION.	Replacement microwave magnetron or any oven electric element to correct defects in materials or workmanship. Replacement parts for solid state touch control system to correct defects in materials or workmanship.	
SECOND-THROUGH TENTH-YEAR LIMITED WARRANTY FROM DATE OF INSTALLATION.	Replacement parts for the porcelain oven cavity/inner door if the part rusts through due to defects in materials or workmanship.	

7/95

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 may vary from state to state.

Outside the United States, a different warranty may apply. For details, please contact your authorized KitchenAid dealer.

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.