

Model  
KECD805E

# USE & CARE GUIDE

**KitchenAid**

## Electric Downdraft Ceramic Glass Cooktop

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**1-800-422-1230**

Call us with questions  
or comments.

PART NO. 3190635

8-96

## A NOTE TO YOU

### **Thank you for buying a KITCHENAID® appliance.**

KitchenAid designs the best tools for the most important room in your house. 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.

### **If you need assistance or service**

**First see the “Troubleshooting” section of this book.** After checking “Troubleshooting,” additional help can be found by checking the “Requesting Assistance or Service” section, or by calling the Consumer Assistance Center toll free at **1-800-422-1230**.

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 the diagram on page 5).

Keep this book and the sales slip together in a safe place for future reference. You must provide proof of purchase for in-warranty service.

# COOKTOP SAFETY

## 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.



This symbol alerts you to hazards such as fire, electrical shock, or other injuries.

## 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 pot holders. Moist or damp pot holders on hot surfaces could result in burns from steam. Do not let pot holder touch hot surface units. Do not use a towel or bulky cloth for a pot holder. It could catch on fire.

continued on next page

# COOKTOP SAFETY

- 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

- Do not cook on a broken cooktop. If the cooktop should break, cleaning solutions and spillovers could penetrate the broken cooktop and create a risk of electrical shock. Contact a qualified technician immediately.
- Select a pan with a flat bottom that is about the same size as the surface unit. If the pan is smaller than the surface unit, some of the heating element will be exposed and could result in the igniting of clothing or pot holders. Correct pan size also improves cooking efficiency.
- Check to be sure glass cookware is safe for use on the cooktop. Only certain types of glass, glass-ceramic, ceramic, earthenware, or other glazed cookware 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 or in vents. Wipe spillovers immediately.



- Do not use water on grease fires. Never pick up a flaming pan. Smother a flaming pan on the cooktop by covering with a well-fitting lid, cookie sheet, or flat tray. Flaming grease outside of the pan can be extinguished with baking soda or, if available, a multipurpose dry chemical or foam-type extinguisher.

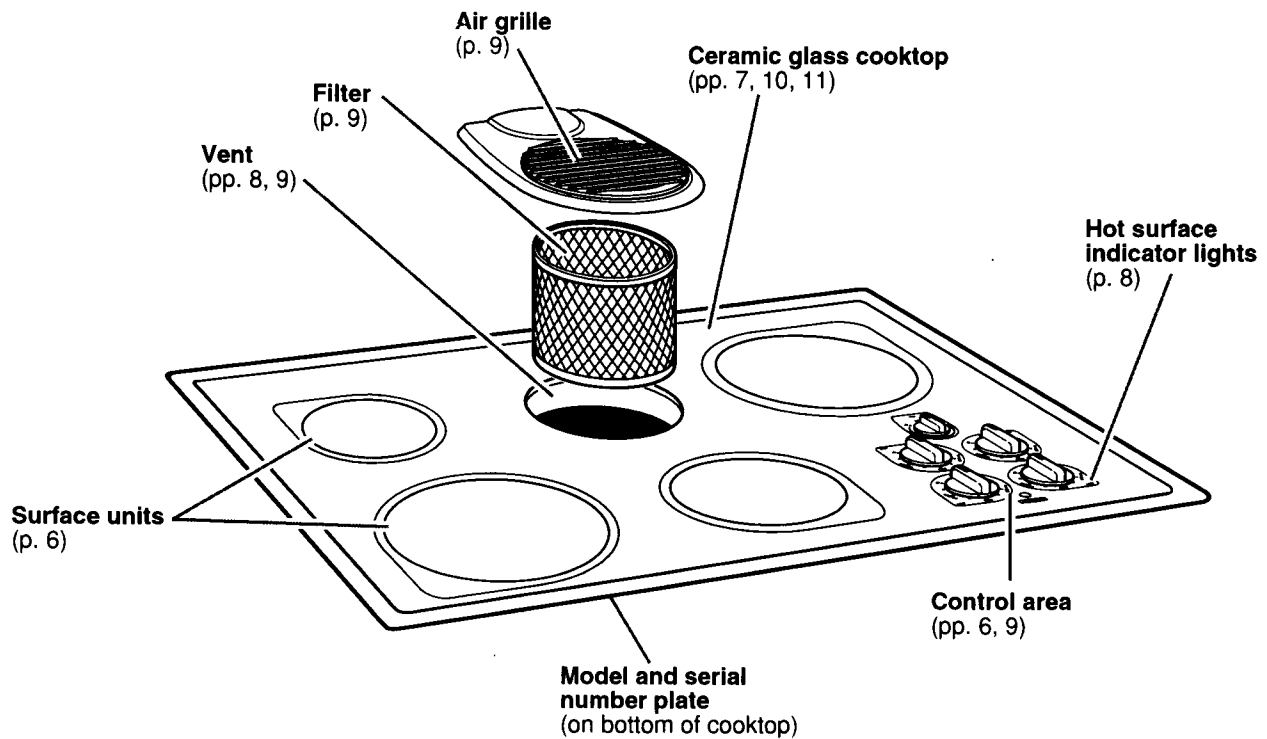
## Care and cleaning

- Clean the cooktop with care. Some cleaners could produce noxious fumes if applied to a hot surface. If a wet, soft cloth 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.
- Disconnect the electrical supply before servicing the cooktop.

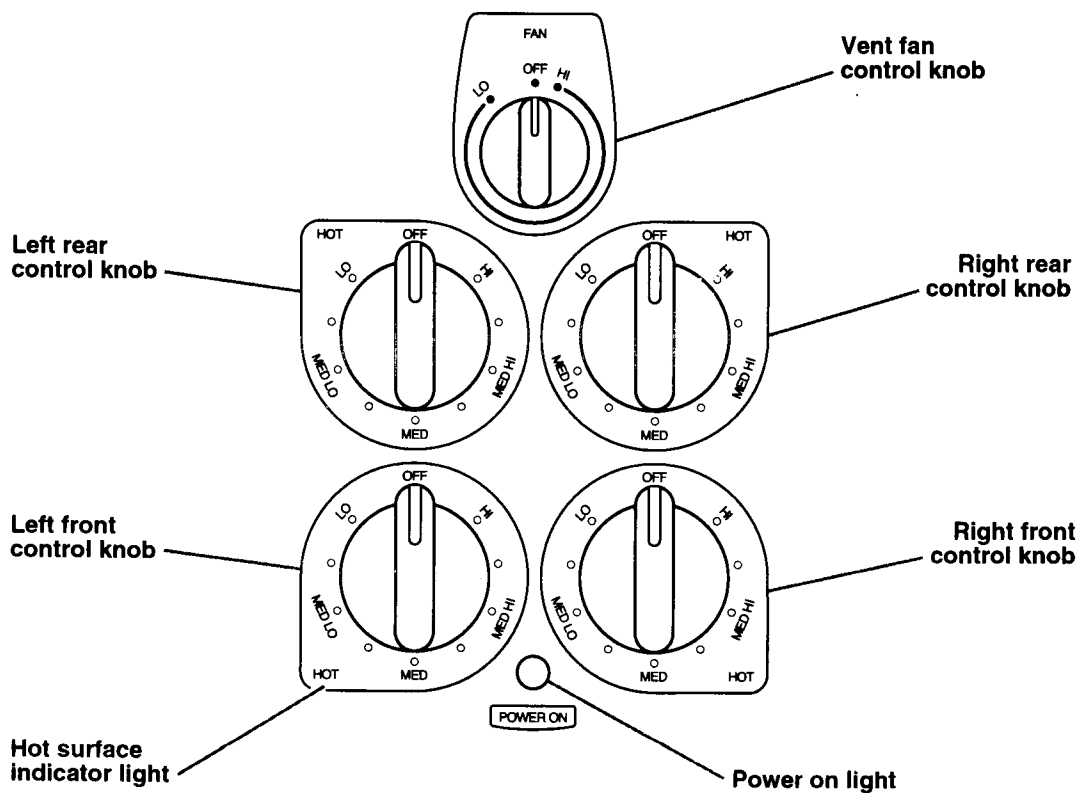
– SAVE THESE INSTRUCTIONS –

# GETTING TO KNOW YOUR COOKTOP

This section contains captioned pictures of your cooktop. Use them to learn where all parts and features are and what they look like. Use the page references to help you quickly find out more about the part or feature you are interested in.



## Control area



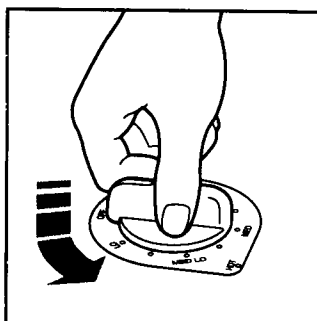
# USING YOUR COOKTOP

To get the best cooking results, you should use your cooktop the correct way. This section tells you what you need to know to use your cooktop safely and efficiently.

## Using the surface units

### Using the control knobs

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



### Surface unit heat settings

Use the following chart as a guide.

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>
MED HI	<ul style="list-style-type: none"><li>• To hold a rapid boil.</li><li>• To fry chicken or pancakes.</li></ul>
MED	<ul style="list-style-type: none"><li>• For gravy, pudding, and icing.</li><li>• To cook large amounts of vegetables.</li></ul>
MED LO	<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 it's ready to serve.</li></ul>

### ⚠ WARNING



#### Fire Hazard

Turn all controls off when done cooking.  
Failure to do so can result in death, fire, or burns.

### Energy saving tips

- Match the pan to the surface unit size.
- The pan should have a flat bottom, straight sides, and a well-fitting lid.
- To help shorten your cooking time, use the least amount of liquid possible.
- Preheat your pans only when recommended and for the shortest time possible.
- Start your food on a higher heat setting, then turn the control to a lower setting to finish cooking.
- Place a filled pan on the surface unit before turning it on.

### Using cookware

- Use the correct cookware to prevent damage to the surface unit, cooktop, wiring, and surrounding areas.
- If the cookware is too small for the surface unit or the bottom is not flat, the surface unit could stay glowing red for an extended length of time causing damage to the unit.
- If you start cooking on high, it is important to turn the control down to a lower setting to complete cooking.
- The surface unit could overheat or be damaged if a pot has boiled dry or has been left empty on a hot surface unit.

### Cookware tips

- Flat bottomed cookware, including woks, canners, and teakettles, will provide better contact with the surface unit and provide the best cooking results.
- Warped, dented, and ribbed-bottomed cookware can result in uneven cooking due to incomplete contact with the surface unit.
- Cookware that has been designed with slightly indented bottoms or small expansion channels can be used.
- Choose medium to heavy gauge (thickness) cookware.
- The pan material (type of metal or glass) affects how quickly and evenly the pan heats.

# USING YOUR COOKTOP

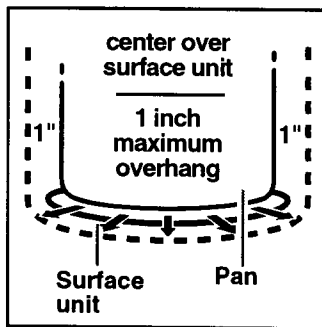
## Using the surface units (cont.)

- Check for rough spots on the bottom of your metal or glass cookware which could scratch the ceramic surface.
- Make sure the bottoms of pots and pans are clean and dry before using them. Food and water particles left on the bottoms can leave deposits on the cooktop when it is heated.

### Home canning information

#### To protect your range:

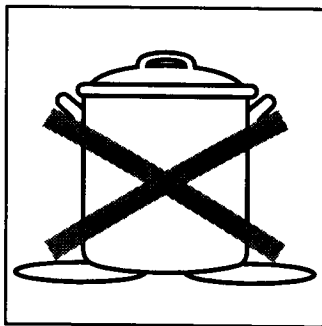
- Use flat-bottomed canners/pans for best results.



- Use the largest surface unit for best results. Also, use a canner/pan that you can center over the surface unit and that does not extend more than one inch outside the surface unit area. Large diameter canners/pans, if not

centered correctly, trap heat and can cause damage to the cooktop.

- Do not place your canner on 2 surface units at the same time. Too much heat will build up and damage the cooktop.



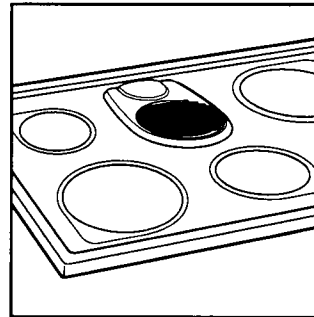
- Start with hot water. This reduces the time the control is set on high. Reduce the heat setting to the lowest position needed to keep water boiling.

• To keep your elements working for as long as possible:

- Prepare small batches at a time.
  - Do not use your elements for canning all day.
- Refer to your canner manual for specific instructions.

### Using the ceramic glass cooktop

Cooking on the ceramic glass cooktop is similar to cooking on coil surface units. There are, however, a few differences:



• The cooking surface area will glow red when the element is turned on. You will see the element cycling on and off – even on the HI setting – to help the area stay at the temperature setting you chose.

- Do not cook foods directly on the cooktop.
- Do not cook popcorn that comes in prepackaged aluminum containers on the cooktop. The container could leave aluminum marks on the cooktop that cannot be removed completely.
- Lift pots and pans onto and off of the cooktop. Sliding pots and pans on the cooktop could leave marks that are difficult to remove or could leave permanent marks.
- Dropping a heavy or hard object on the cooktop could crack it. Be careful when using heavy skillet and large pots. Do not store jars or cans above the cooktop.
- Do not use the cooktop as a cutting board.
- Do not allow anything that could melt, such as plastic or aluminum foil, to come in contact with the cooktop while it is hot.
- Sugary spills and soils can cause pitting. See page 10 for more information.
- Wiping off the cooktop before and after each use will help keep the surface free from stains and give you the most even heating. See pages 10 and 11 for care and cleaning suggestions.

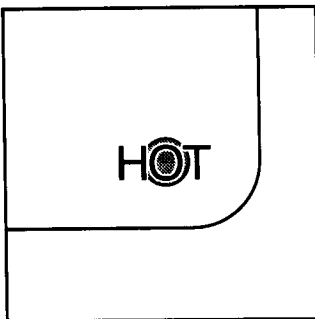
**NOTE:** Do not leave empty cookware, or cookware which has boiled dry, on a hot surface unit. The cookware could overheat and damage itself or the surface unit.

# USING YOUR COOKTOP

## Using the surface units (cont.)

### Hot surface indicator lights

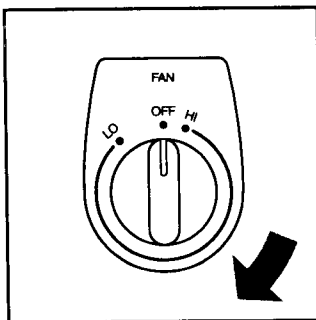
One of the Hot Surface Indicator Lights on the cooktop will glow when a surface unit becomes too hot to touch. The Indicator Light will continue to glow as long as the surface unit is too hot to touch, even after it is turned off.



## Using the vent system

The built-in vent system removes cooking vapors, odors, and smoke from foods prepared on the cooktop.

- Turn the vent fan knob to the desired setting. You can set the vent fan between HI and LO.



### ⚠ WARNING



#### Cut Hazard

Do not put hands into vent when fan or controls are on.

Doing so can result in serious cuts.



# CARING FOR YOUR COOKTOP

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



## ⚠ WARNING

### Explosion Hazard

**Do not store flammable materials such as gasoline near this appliance. Doing so can result in death, explosion, fire, or burns.**

## Cleaning chart

Use this chart to get specific information on cleaning your cooktop. **Before cleaning, always make sure all controls are off and the cooktop is cool.**

PART	HOW TO CLEAN
<b>Air grille</b>	<ul style="list-style-type: none"><li>• Wash with a sponge and warm, soapy water. Rinse and dry well.</li></ul> <p><b>OR</b></p> <ul style="list-style-type: none"><li>• Wash the air grille in a dishwasher.</li></ul>
<b>Control knobs</b>	<ol style="list-style-type: none"><li>1. Turn the knobs off and pull them straight away from the control panel.</li><li>2. Wash the knobs with a sponge and warm, soapy water. Rinse and dry them well. Do not soak them. <b>Do not use steel wool or gritty cleansers</b>, which can damage the finish of the knobs.</li><li>3. Replace the knobs. Make sure all knobs are turned off.</li></ol>
<b>Filter</b>	<ul style="list-style-type: none"><li>• Wash with a sponge and warm, soapy water. Rinse and dry well.</li></ul> <p><b>OR</b></p> <ul style="list-style-type: none"><li>• Wash the filter in a dishwasher.</li></ul> <p><b>NOTE:</b> Do not run the ventilation system without the filter.</p>
<b>Trim</b>	<ul style="list-style-type: none"><li>• Wash with a sponge and warm, soapy water. Wipe with clean water and dry well.</li><li>• Use a nonabrasive, plastic scrubbing pad on heavily soiled areas.</li><li>• <b>Do not use gritty or harsh cleansers</b>, which can damage the finish.</li></ul>
<b>Vent</b>	<ul style="list-style-type: none"><li>• Wash with a sponge and warm, soapy water. Wipe with clean water and dry well.</li></ul> <p><b>OR</b></p> <ul style="list-style-type: none"><li>• Wash the vent with a paper towel and spray glass cleaner. Do not spray the cleaner directly on the vent. Apply the cleaner to the paper towel.</li></ul>

# CARING FOR YOUR COOKTOP

## Cleaning the ceramic glass cooktop

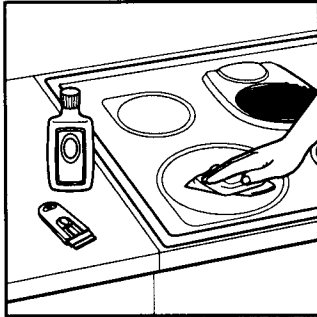
Your cooktop is designed for easy care. However, you need to maintain your ceramic glass cooktop differently than you would standard electric open-coil elements. Foods spilled directly on the cooktop will not burn off as on open-coil elements. Because of this, you should keep the surface dust free and soil free before heating.

Your cooktop has been prepolished at the factory for improved protection and easier cleaning. The Cooktop Polishing Creme included with your cooktop, paper towels or a sponge, and a single-edge razor blade in a holder (see next page for ordering information) are all you need

to clean your cooktop. For proper cleaning methods, please review "Cleaning tips" in the next column and on the next page. Follow them each time you use your cooktop. This will ensure you get the best performance out of your cooktop, as well as preserve that uniquely elegant look.

### To avoid damaging the cooktop, follow these instructions:

- Remove sugar spills and soils from the cooktop while the surface is still warm to avoid pitting on the surface.
- Marks from sliding metal pans on the cooktop are difficult to remove completely. Use cooktop polishing creme to clean the area. Several applications may be necessary.



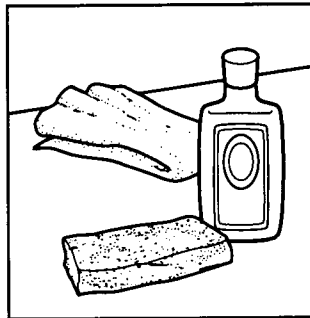
for improved protection and easier cleaning. The Cooktop Polishing Creme included with your cooktop, paper towels or a sponge, and a single-edge razor blade in a holder (see next page for ordering information) are all you need

- Do not use steel wool, plastic cleaning pads, gritty powdered cleansers, chlorine bleach, rust remover, ammonia, or glass cleaning products with ammonia. These products could damage the cooktop surface.

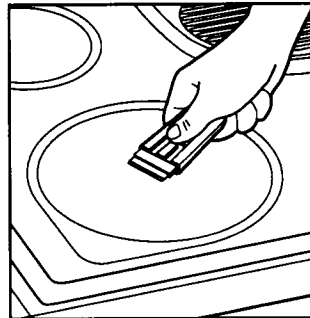
### Cleaning tips

#### What to use:

- **Cooktop Polishing Creme included with your cooktop with a paper towel or clean, damp sponge** – This creme has been developed especially for cleaning and protecting your cooktop. When using the creme, follow the instructions on the container.



- **Razor scraper in a holder** – Use this scraper to remove cooked-on soils from your ceramic glass cooktop. To avoid scratches, keep the razor blade as flat against the cooktop as possible. **Store razor blades out of reach of children.**



# CARING FOR YOUR COOKTOP

## Cleaning the ceramic glass cooktop (cont.)

### Steps to follow:

1. You can wipe off most spills easily using a paper towel or clean, damp sponge as soon as the Hot Surface Indicator Light(s) goes off.
2. For stubborn spills, rub the Cooktop Polishing Creme into cooked-on soil using a paper towel. If some soil remains, leave some creme on the spot(s) and follow Step 3.
3. Carefully scrape spots with the razor scraper.
4. Finish by polishing the entire cooktop with Cooktop Polishing Creme and a paper towel.

**To order the Cooktop Polishing Creme (Part No. 3184477) or a razor scraper (Part No. 3183488), call 1-800-422-1230. You will hear a recording. Follow the steps to place an order.**

### How to keep your cooktop looking like new:

IF THERE ARE	WHAT TO DO
<b>Sugary spills and soils</b> (such as jellies and candy syrups)	To prevent pitting on the cooktop, wipe up with a paper towel or clean, damp sponge <b>while the ceramic glass surface is still warm</b> . Remove spills as soon as possible after they occur.
<b>Dark streaks, specks, and discoloration</b>	Use the Cooktop Polishing Creme or a nonabrasive cleanser with a damp paper towel or sponge.
<b>Metal marks</b> (from copper aluminum pans)	Use the Cooktop Polishing Creme with a damp paper towel or sponge before heating the cooktop again. If heated before cleaning, metal marks may not come off.
<b>Tiny scratches or abrasions</b>	Scratches and abrasions do not affect cooking. After many cleanings, they will become less visible. To prevent scratches and abrasions, use the Cooktop Polishing Creme regularly.

**NOTE:** Always wipe your cooktop with clean water and dry it well after using the cleanser to prevent streaking or staining.

# TROUBLESHOOTING

Most cooking problems often are caused by little things you can find and fix without tools of any kind. Check the lists below before calling for assistance or service. If you still need help, see “Requesting Assistance or Service” on page 13.

## Cooktop does not work

PROBLEM	CAUSE
The surface units will not operate	<ul style="list-style-type: none"><li>• You have blown a household fuse or tripped a circuit breaker.</li><li>• You have not set the control knobs correctly. Push control knobs in before turning to a setting.</li></ul>
The control knob(s) will not turn	<ul style="list-style-type: none"><li>• You are not pushing in before turning.</li></ul>

## Cooking results

PROBLEM	CAUSE
Cooking results are not what you expected	<ul style="list-style-type: none"><li>• The cooktop is not level. (See Installation Instructions.)</li><li>• The recipe you are using may need to be altered to improve the taste or appearance of the food.</li><li>• You are using a pan that is not the correct type or size. Refer to a reliable cookbook or recipe for recommended pan type and size.</li><li>• The cookware is too large or too small for the surface unit being used. Pan should be the same size or slightly larger than the surface unit being used.</li></ul>

# REQUESTING ASSISTANCE OR SERVICE

To avoid unnecessary service calls, please check "Troubleshooting" on page 12. It may save you the cost of a service call. If you still need help, follow the instructions below.

## If you need assistance or service

### Call the KitchenAid Consumer Assistance



Center toll free at  
1-800-422-1230.

When calling:

Please provide KitchenAid with the purchase date, and the complete model and serial number of your appliance (see page 5). This information will help us better respond to your request.

### Our consultants provide assistance with:

- Features and specifications on our full line of appliances
- Installation information
- Use and maintenance procedures

- Accessory and repair parts sales
- Do-it-yourself repair help
- Specialized customer assistance (Spanish speaking, hearing impaired, limited vision, etc.)
- Referrals to local dealers, service companies, and repair parts distributors

**KitchenAid service technicians** are trained to fulfill the product warranty and provide after-warranty service anywhere in the United States.

To locate the authorized KitchenAid service company in your area, you can also look in your telephone directory Yellow Pages.

## If you need replacement parts

If you need to order replacement parts, we recommend that you only use factory authorized parts. These parts will fit right and work right because they are made to the same exacting specifications used to build every new KITCHENAID® appliance.

To locate factory authorized replacement parts in your area, call our Consumer Assistance Center telephone number or your nearest authorized service center.

## For further assistance

If you need further assistance, you can write to KitchenAid with any questions or concerns at:

KitchenAid Brand Home Appliances  
Consumer Assistance Center  
c/o Correspondence Dept.  
2000 North M-63  
Benton Harbor, MI 49022-2692

Please include a daytime phone number in your correspondence.

If the dealer, authorized servicer, and KitchenAid have failed to resolve your problem, you can contact the Major Appliance Consumer Action Program (MACAP). MACAP is a group of independent consumer experts that voice consumer views at the highest levels of the major appliance industry. MACAP will in turn inform us of your action.

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

# INDEX

This index is alphabetical. It contains all the topics included in this manual, along with the page(s) on which you can find each topic.

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# ELECTRIC DOWNDRAFT CERAMIC GLASS COOKTOP WARRANTY

LENGTH OF WARRANTY:	KITCHENAID WILL PAY FOR:	KITCHENAID WILL NOT PAY FOR:
<b>ONE-YEAR FULL WARRANTY FROM DATE OF INSTALLATION.</b>	Replacement parts and repair labor costs to correct defects in materials or workmanship. Service must be provided by an authorized KitchenAid servicing outlet.	<b>A. Service calls to:</b> <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> <b>B. Repairs when cooktop is used in other than normal home use.</b> <b>C. Damage resulting from accident, alteration, misuse, abuse, improper installation, or installation not in accordance with local electrical or plumbing codes.</b> <b>D. Any labor costs during the limited warranty.</b> <b>E. Replacement parts or repair labor costs for units operated outside the United States.</b> <b>F. Pickup and delivery. This product is designed to be repaired in the home.</b> <b>G. Repairs to ceramic glass cooktop if it has not been cared for as recommended in this Use and Care Guide.</b> <b>H. Repairs to parts or systems caused by unauthorized modifications made to the appliance.</b>
<b>SECOND-THROUGH FIFTH-YEAR LIMITED WARRANTY FROM DATE OF INSTALLATION.</b>	Replacement parts for any electric element if defective in materials or workmanship. Replacement ceramic glass if breakage is due to defects in materials or workmanship. For downdraft vent system, replacement parts for the downdraft vent motor to correct defects in materials or workmanship.	

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