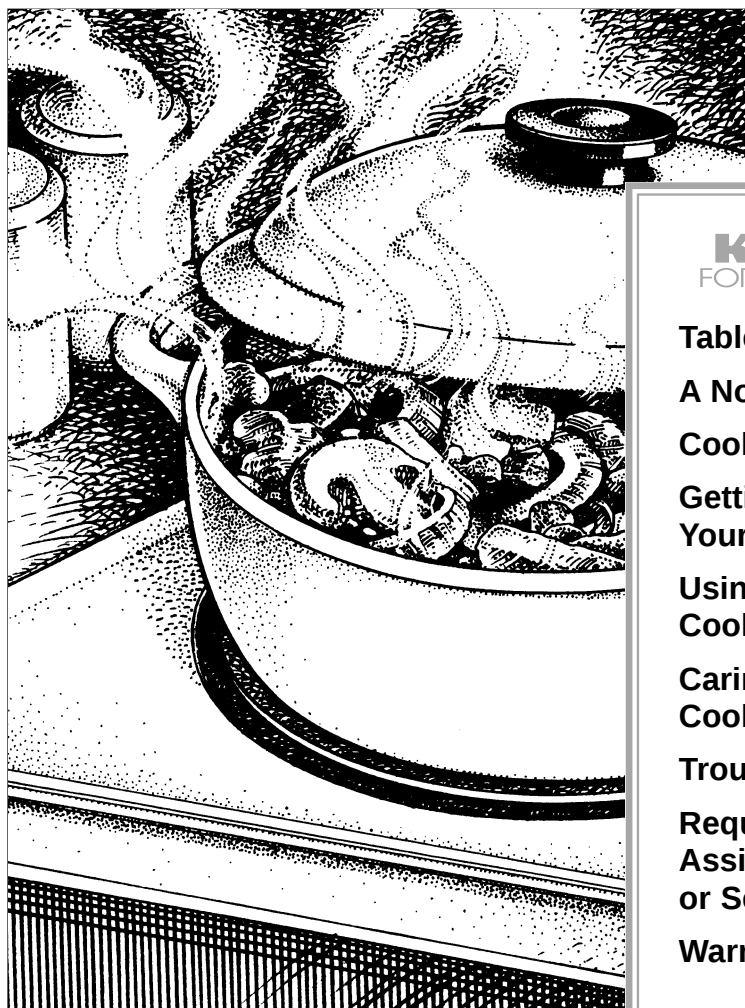


Use and Care Guide



KitchenAid®
FOR THE WAY IT'S MADE.®

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1-800-422-1230

Call our Consumer Assistance Center
with questions or comments.

KITCHENAID® Electric Built-In Cooktop

Models: KECS100 KECS161

3191536

www.kitchenaid.com

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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.

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 illustration on page 5 for location of plate).

Please also record the purchase information.

Model Number _____

Serial Number _____

Purchase/
Installation Date _____

Builder/Dealer
Name _____

Address _____

Phone _____

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.

Cooktop Safety

Your safety and the safety of others is very important.

We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages.



This is the safety alert symbol.

This symbol alerts you to hazards that can kill or hurt you and others.

All safety messages will be preceded by the safety alert symbol and the word "DANGER" or "WARNING." These words mean:

⚠ DANGER

You will be killed or seriously injured if you don't follow instructions.

⚠ WARNING

You can be killed or seriously injured if you don't follow instructions.

All safety messages will identify the hazard, tell you how to reduce the chance of injury, and tell you what can happen if the instructions are not followed.

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:

- **CAUTION** – Do not store items of interest to children in cabinets above a cooktop – Children climbing on the cooktop to reach items could be seriously injured.
- **Proper Installation** – Be sure your cooktop is properly installed and grounded by a qualified technician.
- **Never Use Your Cooktop for Warming or Heating the Room.**
- **Do Not Leave Children Alone** – Children should not be left alone or unattended in area where cooktop is in use. They should never be allowed to sit or stand on any part of the cooktop.
- **Wear Proper Apparel** – Loose-fitting or hanging garments should never be worn while using the cooktop.
- **User Servicing** – Do not repair or replace any part of the cooktop unless specifically recommended in the manual. All other servicing should be referred to a qualified technician.
- **Storage on Cooktop** – Flammable materials should not be stored near surface units.
- **Do Not Use Water on Grease Fires** – Smother fire or flame or use dry chemical or foam-type extinguisher.
- **Use Only Dry Potholders** – Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or other bulky cloth.

– SAVE THESE INSTRUCTIONS –

continued on next page



IMPORTANT SAFETY INSTRUCTIONS

- **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 may 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. Among those areas are the cooktop and surfaces facing the cooktop.
- **Use Proper Pan Size** – This cooktop is equipped with one or more surface units of different size. Select utensils having flat bottoms large enough to cover the surface unit heating element. The use of undersized utensils will expose a portion of the heating element to direct contact and may result in ignition of clothing. Proper relationship of utensil to burner will also improve efficiency.
- **Never Leave Surface Units Unattended at High Heat Settings** – Boilover causes smoking and greasy spillovers that may ignite.
- **Glazed Cooking Utensils** – Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for cooktop service without breaking due to the sudden change in temperature.
- **Utensil Handles Should Be Turned Inward and Not Extend Over Adjacent Surface Units** – To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the handle of a utensil should be positioned so that it is turned inward, and does not extend over adjacent surface units.
- **Do Not Cook on Broken Cooktop** – If cooktop should break, cleaning solutions and spillovers may penetrate the broken cooktop and create a risk of electric shock. Contact a qualified technician immediately.
- **Clean Cooktop With Caution** – If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burn. Some cleaners can produce noxious fumes if applied to a hot surface.

For units with ventilating hood –

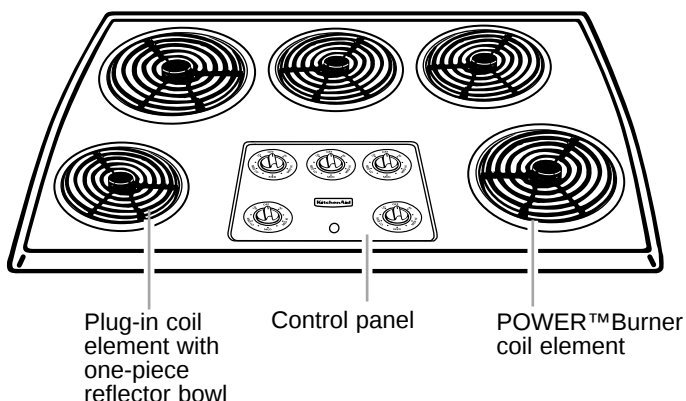
- **Clean Ventilating Hoods Frequently** – Grease should not be allowed to accumulate on hood or filter.
- **When flaming foods under the hood**, turn the fan off. The fan, if operating, may spread the flame.

– SAVE THESE INSTRUCTIONS –

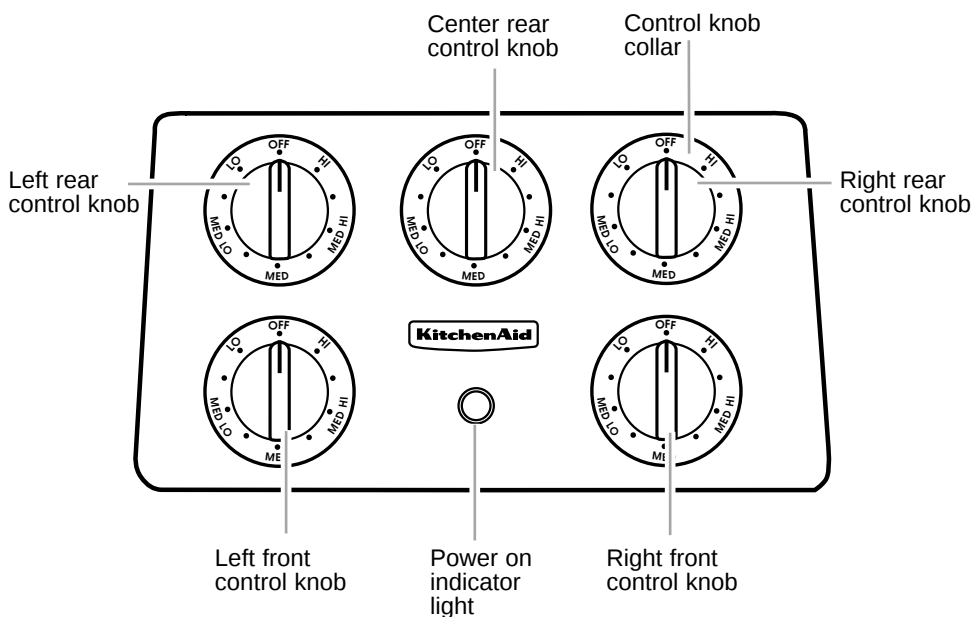
Getting to Know Your Cooktop

Model KECS161 (36 inches) (Model KECS100 not shown)

Model and serial number
plate (inside burner box)



Control panel



Using Your Cooktop



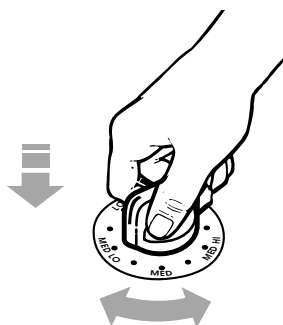
!WARNING

Fire Hazard

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

Using the surface cooking area

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



Power on indicator light

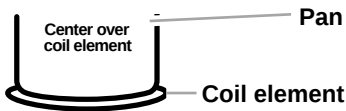
The Power on indicator light will glow when any of the coil element(s) are turned on.



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

SETTING	RECOMMENDED USE
HI	• To start food cooking. • To bring liquid to a boil.
MED-HI or 6-8	• To hold a rapid boil. • To quickly brown or sear meat.
MED or 5	• To maintain a slow boil. • To fry poultry or meat. • To make pudding, sauce, or gravy.
MED-LO or 2-4	• To stew or steam food. • To simmer food.
LO	• To keep food warm. Set the heat higher or lower within the LO (or 1) band to keep food at the temperature you want. • To maintain liquid just below simmer. • To melt chocolate or butter.

Home canning information



- **Use flat-bottomed canners** on all types of cooktops, especially ceramic glass. Canners with rippled or ridged bottoms do not allow good contact with the surface.
- **Center the canner** over the largest coil element. Do not extend more than one inch outside the coil element. Large diameter canners/pans, if not centered correctly, trap heat and can cause damage to the cooktop.
- **Do not place** your canner on two coil elements at the same time.
- **The type of material** the canner is made of determines the length of heating time. Refer to the "Characteristics of cookware materials" chart later in this section for more information.
- **When canning** for long periods of time, allow elements and the surrounding surfaces to cool down.

- **Alternate use** of the coil elements between batches or prepare small batches at a time.
- **Start with hot water**, cover with a lid, and bring to a boil; then reduce heat to maintain a boil or required pressure levels in a pressure canner.
- **Keep reflector bowls clean** so that they will always reflect heat well.
- **For up-to-date information** on canning, contact your local U.S. Government Agricultural Department Extension Office or companies who manufacture home canning products.

Optional canning kit

Most water-bath or pressure canners have large diameters. If you do canning with them at high heat settings for long periods of time, you can shorten the life of regular coil elements. This can also damage 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 dealer or authorized service company.



Characteristics of cookware materials

The pan material affects how fast heat transfers from the coil element through the pan material and how evenly heat spreads over the pan bottom. Choose pans that provide the best cooking results.

Aluminum	• Heats quickly and evenly. • Use for all types of cooking. • Medium or heavy thickness is best for most cooking. • Used as a core or base in cookware to provide even heating.
Cast iron	• Heats slowly and evenly. • Good for browning and frying. • Maintains heat for slow cooking. • Can be coated with porcelain enamel.
Ceramic or ceramic glass	• Heats slowly and unevenly. • Use on low to medium settings. • Follow manufacturer's instructions.
Copper	• Heats very quickly and evenly. • Used as a core or base in cookware to provide even heating.
Earthenware	• Can be used for cooktop cooking if recommended by the manufacturer. • Use on low settings.
Porcelain enamel-on-steel or enamel-on-cast iron	• See cast iron and stainless steel.
Stainless steel	• Heats quickly but unevenly. • A core or base of aluminum or copper on the cookware provides even heating. • Can be coated with porcelain enamel.

Cookware tips

- **Select a pan** that is about the same size as the coil element. Cookware should not extend more than 1 inch outside the area.
- **For best results and greater energy efficiency**, use only flat-bottomed cookware that makes good contact with the coil element. Cookware with rounded, warped, ribbed (such as some porcelain enamelware), or dented bottoms could cause uneven heating and poor cooking results.
- **Cookware with non-stick finish** has heating characteristics of the base material.
- **Use flat bottom cookware** for best heat conduction from the coil element to the cookware. Determine flatness with the ruler test. Place the edge of a ruler across the bottom of the cookware. Hold it up to the light. No light should be visible under the ruler. Rotate the ruler in all directions and look for any light.
- **Do not leave** empty cookware, or cookware that has boiled dry, on a hot coil element. The cookware could overheat, causing damage to the cookware or the coil element.

Caring for Your Cooktop



! WARNING

Explosion Hazard

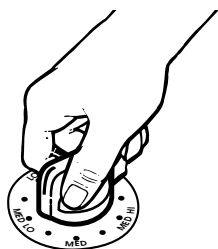
Do not store flammable materials such as gasoline near this appliance.

Doing so can result in death, explosion, or fire.

Coil elements and reflector bowls

Removing

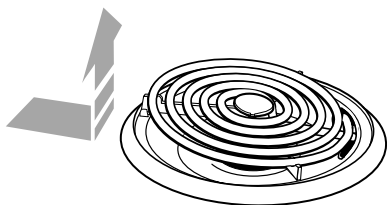
1. Make sure all coil elements are off and cool before removing coil elements and reflector bowls.



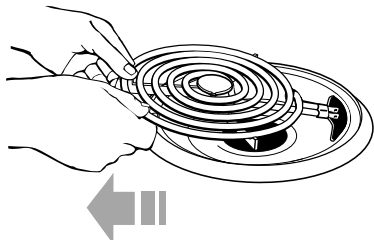
4. Lift out the reflector bowl. See the "Cleaning chart" later in this section for cleaning instructions.



2. Push in the edge of the coil element, opposite the receptacle. Then lift it just enough to clear the reflector bowl.

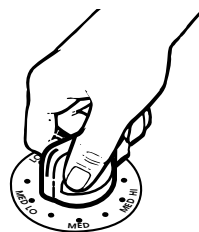


3. Pull the coil element straight away from the receptacle.



Replacing

1. Make sure all coil elements are off and cool before replacing coil elements and reflector bowls.



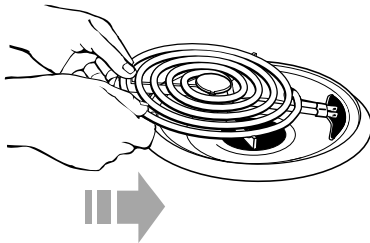


Coil elements and reflector bowls (cont.)

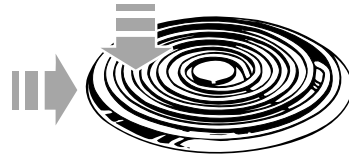
2. Line openings in the reflector bowl up with the coil element receptacle.



3. Hold the coil element as level as possible with the terminal just started into the receptacle. Push the coil element terminal into the receptacle.



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



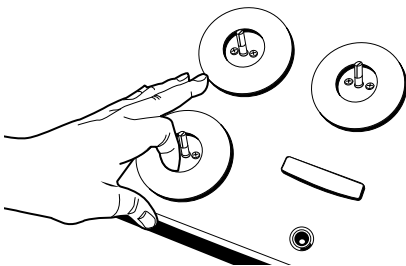
NOTE: Reflector bowls reflect heat back to the cookware on the coil elements. They also help catch spills. When they are kept clean, they reflect heat better and look new longer.

If a reflector bowl changes color, some of your cookware may not be flat enough, or some may be too large for the coil element. In either case, some of the heat that is meant to go into or around cookware goes down and heats the reflector bowl. This extra heat can cause it to change color.

Control knob collars

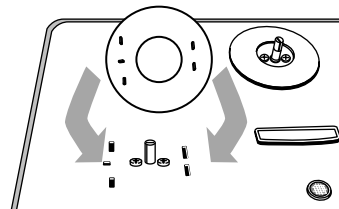
Removing

1. Turn knobs off and pull upward to remove. Place index finger inside center of collar and pull firmly upward to release.



Replacing

2. To replace, align pins on underside of collar with holes on cooktop surface and press down firmly.





Cleaning chart

Before cleaning, always make sure all controls are off and the cooktop is cool. Refer to instructions on all cleaning products before using them to clean your cooktop.

PART	CLEANING METHOD	SPECIAL INSTRUCTIONS
Control Knobs and Collars	• Soap and water • Dishwasher	• DO NOT use steel wool or abrasive cleaners. • Pull knobs straight away from control panel. • Wash, rinse and dry with soft cloth.
Exterior Surfaces* (excluding control panel)	• Soap and water • Mild liquid cleaner • Spray glass cleaner • Non-abrasive plastic scrubbing pad	• DO NOT use abrasive or harsh cleaners like chlorine bleach, ammonia or oven cleaners. • Wash, rinse and dry with soft cloth. • Gently clean around the model and serial plate; too much scrubbing could remove the numbers.
Coil Elements		• DO NOT clean or immerse in water. Spatters and spills will burn off.
Chrome reflector bowls* • Light to moderate soil • Heavy to burned-on soils	• Soap and water • Non-abrasive plastic scrubbing pad • Dishwasher • Solution of ½ cup ammonia to 1 gallon water • Non-abrasive plastic scrubbing pad • Mild abrasive powdered cleanser or commercial oven cleaner	• Wash, rinse and dry with soft cloth. • Soak bowls for 20 minutes, then scrub with plastic pad.

*When the cooktop is cool, remove all spills and clean. Food spills containing acids, such as vinegar and tomato, may affect the finish.



Stainless steel surfaces

Cleaning Stainless Steel Surfaces

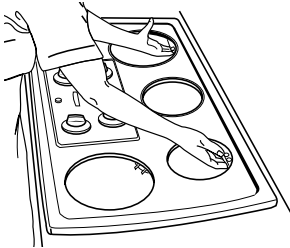
- Do not use steel wool or soap-filled scouring pads.
- Rub in the direction of the grain line to avoid marring the surface.
- Always wipe dry to avoid water marks.
- If commercial cleaners are used, follow label directions. If product contains chlorine (bleach), rinse thoroughly and dry with a soft, lint-free cloth. Chlorine is a corrosive substance.

	CLEANING AGENT	HOW TO USE
Routine cleaning and fingerprints	Liquid detergent and water, all-purpose cleaner	Wipe with damp cloth or sponge, then rinse with clean water and wipe dry.
Stubborn stains and baked-on residue	Mild abrasive cleanser or stainless steel cleaners	Rub in the direction of the grain lines with a damp cloth or sponge and cleaner. Rinse thoroughly. Repeat if necessary.
Hard water spots	Vinegar	Swab or wipe with cloth. Rinse with water and dry.

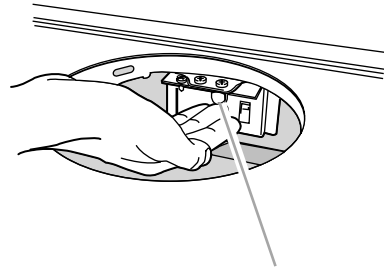


Cleaning the area under the cooktop

1. **Remove** all elements and reflector bowls.
2. **Place hands** under left and right rear element opening areas and lift (approx. $\frac{3}{8}$ "). When you hear a click, the Posi-lock button is correctly engaged.

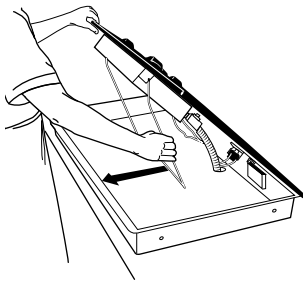


5. **After cleaning**, lift cooktop slightly to disengage support rod, then lower front to countertop level. Reach into left and right rear element opening areas and press Posi-lock button to disengage. This will return back of cooktop to countertop level.



Posi-lock button

3. **To open**, grip the left and right front element openings and lift. The support rod will swing forward. Pull the rod until it rests at the front edge of the burner box.



4. **Wipe** surface under the cooktop with warm, soapy water. Use a nonabrasive, soap-filled plastic scrubbing pad on heavily soiled areas.

Troubleshooting

You can solve many common cooktop problems easily, saving you the cost of a possible service call. Try the suggestions below to see if you can solve your problem without outside help. If the suggestions do not work, see "Requesting Assistance or Service" on page 15.

PROBLEM	POSSIBLE CAUSE	SOLUTION
Nothing will operate	The unit is not wired into a live circuit with proper voltage. A household fuse has blown or a circuit breaker has tripped.	Wire the unit into a live circuit with proper voltage. (See Installation Instructions.) Replace household fuse or reset circuit breaker.
The coil element(s) will not operate	A household fuse has blown or a circuit breaker has tripped. You have not plugged in coil elements all the way. You are not setting the control knobs correctly.	Replace household fuse or reset circuit breaker. Turn control knobs to OFF and plug coil elements in all the way. (See "Replacing" on page 9.) Push control knobs in before turning to a setting.
Control knob(s) will not turn	You are not pushing in before turning.	Push control knob(s) in before turning to a setting.
Cooking results are not what you expected	The cooktop is not level. The pan used is not the correct type or size. Cookware does not fit the coil element being used.	Level cooktop. (See Installation Instructions. Also, see "Cleaning the area under the cooktop," page 13, number 5). Refer to a reliable cookbook for recommended pan type and size. Pan should be the same size or slightly larger than the coil element being used.

Requesting Assistance or Service

Before calling for assistance or service, please check the “Troubleshooting Guide” section. It may save you the cost of a service call. If you still need help, follow these instructions.

If you need assistance or service

Call the KitchenAid Consumer



Assistance Center toll free: 1-800-422-1230. Our consultants are available to assist you.

When calling:

Please know the purchase date and the complete model and serial number of your appliance (see the “A Note to You” section). This information will help us to 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.
- 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 with the same precision 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.

KitchenAid®

Electric Cooktop

Warranty

LENGTH OF WARRANTY:	KITCHENAID WILL PAY FOR:	KITCHENAID WILL NOT PAY FOR:
ONE-YEAR FULL WARRANTY FROM DATE OF PURCHASE	Replacement parts and repair labor costs to correct defects in materials or workmanship. Service must be provided by an authorized KitchenAid servicing outlet.	A. Service calls to: 1. Correct the installation of the cooktop. 2. Instruct you how to use the cooktop. 3. Replace house fuses or correct house wiring. 4. Correct house plumbing. B. Repairs when cooktop is used in other than normal home use.
SECOND-THROUGH FIFTH-YEAR LIMITED WARRANTY FROM DATE OF PURCHASE	Replacement parts for any electric element to correct defects in materials or workmanship.	C. Damage resulting from accident, alteration, misuse, abuse, fire, flood, acts of God, improper installation, or installation not in accordance with local electrical or plumbing 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 resulting from unauthorized modifications made to the appliance.

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KITCHENAID DOES NOT ASSUME ANY RESPONSIBILITY FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES. Some states do not allow the exclusion or limitation of incidental or consequential damages, so this exclusion or limitation may not apply to you. This warranty gives specific legal rights and you may also have other rights which 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 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. In the U.S.A., call our Consumer Assistance Center at **1-800-422-1230**.