



**KitchenAid<sup>®</sup>**  
**SUPERBA**

**Built-In Gas Ovens  
with Retained Heat<sup>®</sup> Cooking**

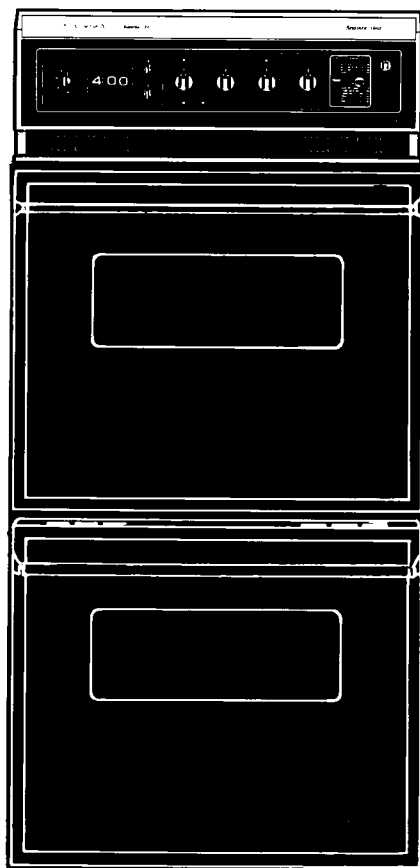
**MODELS**

**KGBS145  
KGBS245**

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**USE & CARE GUIDE**

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Serial No. Plate

### **FOR YOUR SAFETY**

If you smell gas:

1. Open windows.
2. Don't touch electrical switches.
3. Extinguish any open flame.
4. Immediately call your gas supplier.

## **BEFORE USING OVEN**

Please take a few minutes to read this booklet and learn about your KitchenAid built-in oven.

You have a major investment in this appliance and will use it many years. To make sure you take advantage of all the unique features we've built into the oven, read and follow the instructions. With time they will come naturally to you.

It is our sincere hope that you enjoy every feature of your new oven. We have tried to put in as much of our major appliance experience as we could to help keep your new KitchenAid built-in oven working continuously for you, year after year.

### **Built-in Gas Oven**

Record in space below the Serial No. and Model No. recorded on the nameplate of your oven. To locate nameplate, look on frame under oven door.

Serial No. \_\_\_\_\_

Model No. \_\_\_\_\_

Keep these numbers for future references.

Dealer's Name \_\_\_\_\_

Dealer's Address \_\_\_\_\_

Date Installed \_\_\_\_\_

### **FOR YOUR SAFETY**

Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

### **IMPORTANT**

To the installer: Please leave this instruction book with the unit.

To the Consumer: Please read and keep this book for future reference.

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# IMPORTANT SAFETY INSTRUCTIONS

Many years of safe and happy cooking experiences can be enjoyed by following the rules of safe operation when using your oven. Each person who uses the oven should learn these rules and operating instructions. Our product has been designed with safety in mind, now we ask you to do your part, please read and become familiar with the following rules.

## GENERAL COOKING PRECAUTIONS

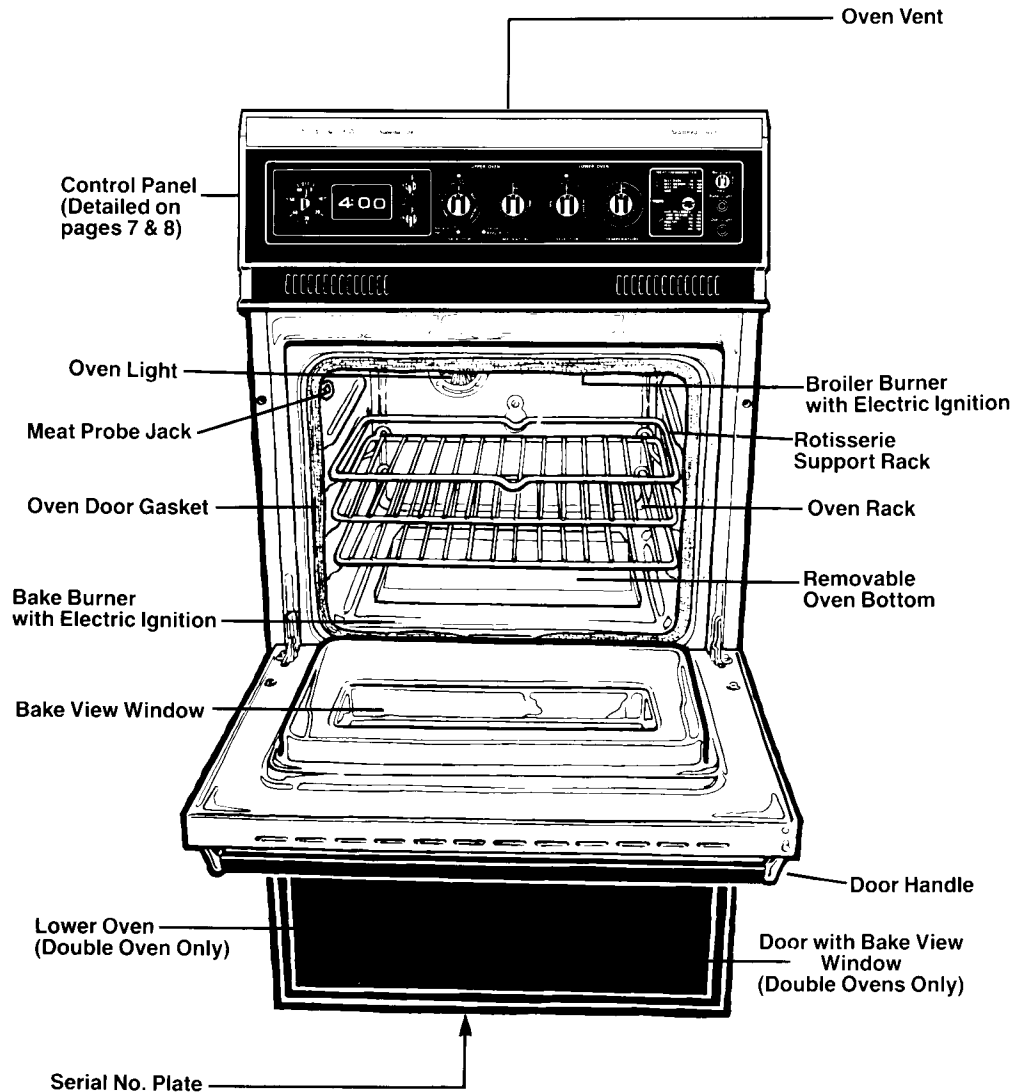
1. Be sure your oven is properly installed by a qualified technician.
2. Never Use Your Oven for Warming or Heating the Room.
3. Do Not Touch Interior Surfaces of the Oven—Interior surfaces of an oven become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact interior surfaces of oven until they have had sufficient time to cool. Other surfaces of the appliance may become hot enough to cause burns—among these surfaces are oven vent openings and surfaces near these openings, oven doors and windows.
4. Children should not be left alone or unattended in area where oven is in use. They should never be allowed to sit or stand on any part of the oven.
5. Wear Proper Apparel—Loose fitting or hanging garments should never be worn while using the oven. Also fasten long hair when operating the oven.
6. Do Not Use Water on Grease Fires—Smother fire or flame or use dry chemical or foam-type extinguisher.
7. Use Only Dry Potholders—Moist or damp potholders or towels on hot surfaces may result in burns from steam. Do not let potholder or towel touch hot surfaces.
8. Do Not Heat Unopened Food Containers—Build-up of pressure may cause container to burst and result in injury.
9. Know where the main gas shut off valve is located.
10. DO NOT attempt to operate this appliance during power failure.

# OVEN PRECAUTIONS

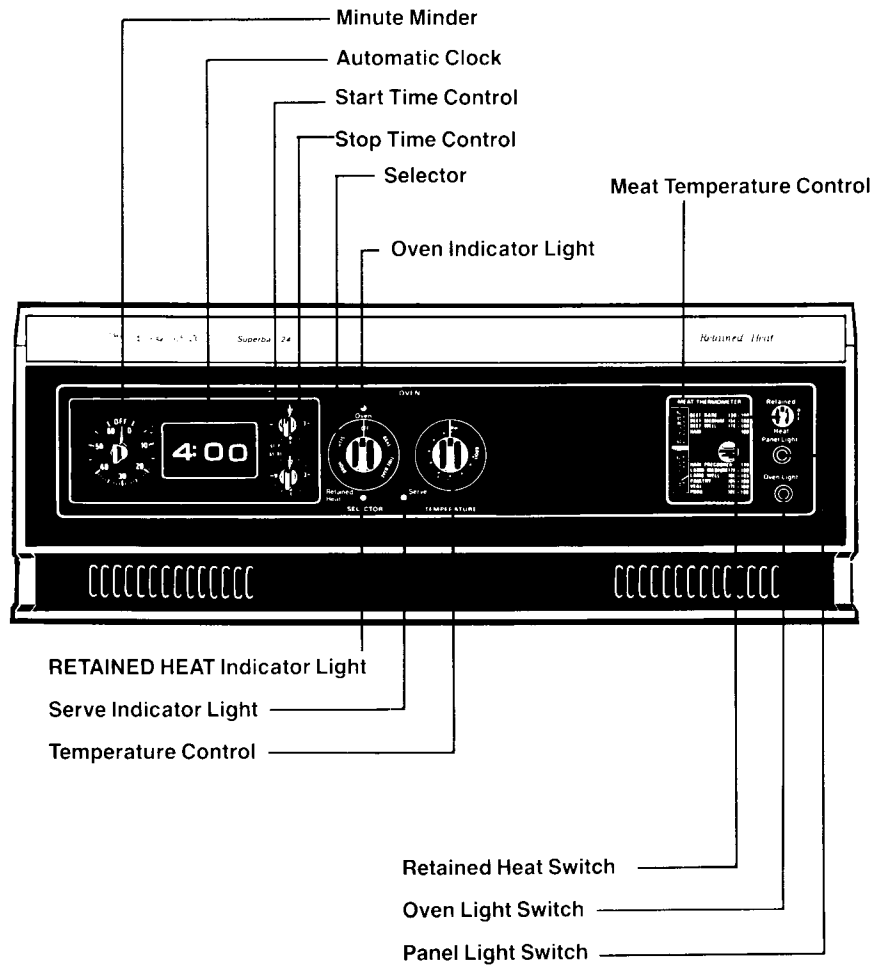
1. Do not repair any part of the oven unless specifically recommended in this manual. All other servicing should be referred to a qualified technician.
2. Keep appliance area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
3. Use Care When Opening Door— Let hot air or steam escape before removing or replacing food.
4. Do not obstruct the flow of combustion and ventilation air.
5. Always place oven racks in desired locations while oven is cool.
6. Never touch an oven light bulb with a damp cleaning cloth unless the power is turned off to your oven and bulb cool to the touch.
7. Clean Your Oven Regularly. See Care and Cleaning Instructions.
8. Do Not Clean Door Gasket— It is essential for a good seal. Care should be taken not to rub, damage, or move the gasket. Hand clean only areas recommended in this booklet.
9. **CAUTION**— Do Not store items of interest to children in cabinet above your oven. Children climbing on the oven door to reach items could be seriously injured.

# KitchenAid

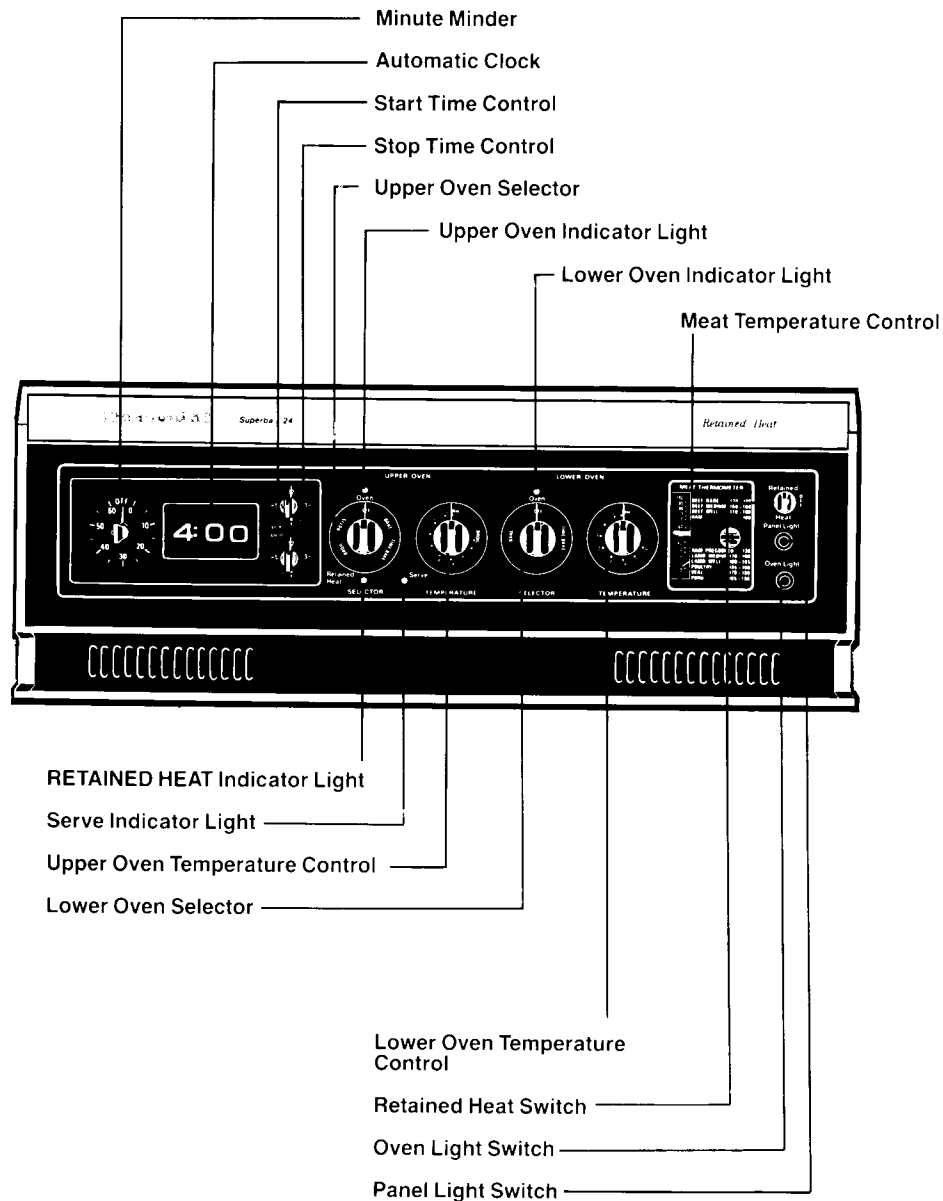
## BUILT-IN OVEN FEATURES



# SINGLE OVEN CONTROL PANEL FEATURES

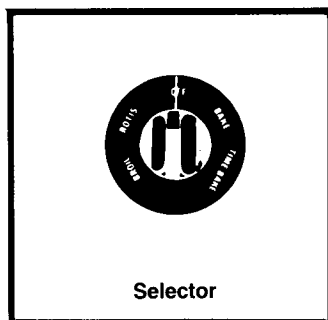


# DOUBLE OVEN CONTROL PANEL FEATURES



# HOW TO USE THE SINGLE OR UPPER OVEN

The oven is used for baking, roasting, broiling and rotissing. It has two controls—a **selector** and a **temperature control**. Both of these must be set for the oven to work.

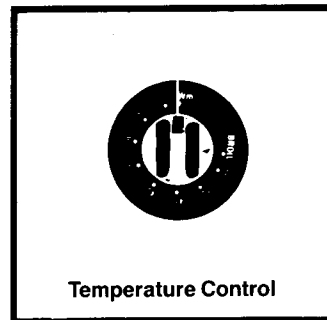


## **Selector**

The **selector** has five settings:

**Broil**—Use this setting for broiling. Only the broil burner heats.

**Time Bake**—Use this setting when the oven operation is controlled by the clock for automatic cooking. Only the bake burner heats.



**Bake**—Use this setting for baking and roasting. Only the bake burner heats.

**Rotis**—Use this setting when using the rotisserie. Only the broil burner heats.

**Off**—Use this setting to turn the oven "OFF."

## **Temperature Control**

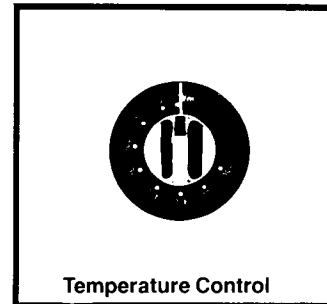
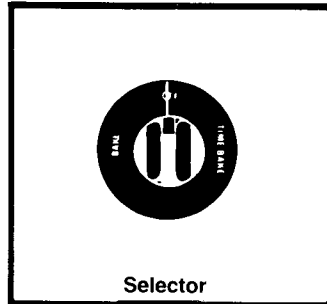
Set the oven **temperature control** for the temperature desired from 170° - 550°F. The 170°-225°F temperatures provide good warming and holding temperatures.

# HOW TO USE THE LOWER OVEN

(Double Oven Only)

## THE LOWER OVEN

The oven is used for baking and roasting. It has two controls — **selector** and **temperature control**. These must both be set to operate the lower oven.



The **selector** has three settings:

**Bake**

**Time Bake**

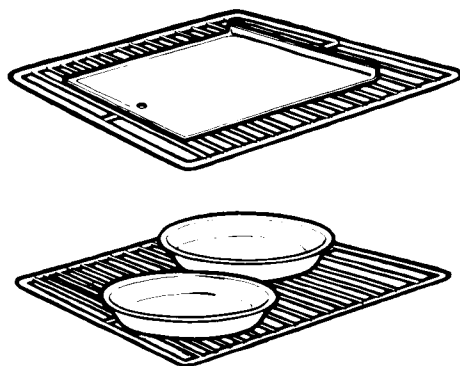
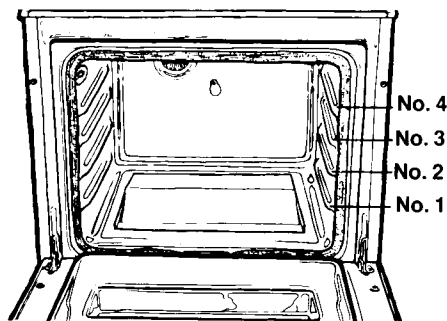
**Off**

The **selector** and the **temperature control** operate exactly as for the upper oven. (See page 9)

**NOTE:** When using "Time Bake" in the upper and lower oven at the same time, the cooking period must be the same because both ovens are time controlled with the same clock.

# BAKING

Rack Positions



## Rack Arrangement

The rack(s) should be arranged before preparing foods or turning on the oven. The oven has four rack positions. Position No. 4 refers to the highest, farthest from the bottom of the oven. Rack position No. 1 refers to the lowest, closest to the oven bottom.

## To Remove Oven Racks

1. Slide rack all the way to the back of the oven.
2. Lift the back of the rack up above the rack guides.
3. Pull forward to remove.

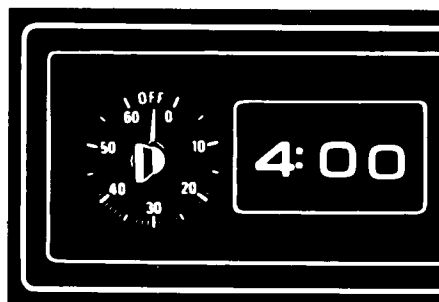
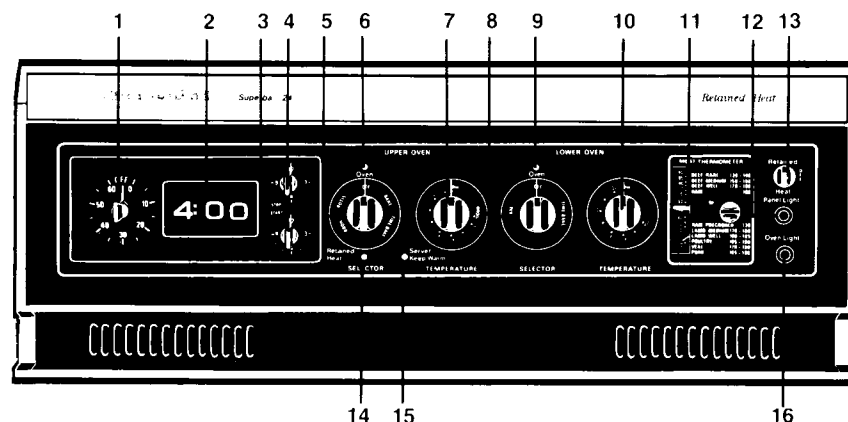
## Pan Placement

When using a large flat pan that covers most of the rack, it is best to use only one rack. When two racks and several pans are used, it is best to stagger the pans so that no pan is directly above another pan. Normally  $1\frac{1}{2}$  to 2 inches of air space should be allowed on all sides of each pan in the oven. Even pan placement provides air circulation for proper baking and browning. If using a large roasting pan or cookie sheet, turn the pan so that it has the most air flow possible—the pan's long side may be parallel to the oven door. This is to insure the best heat distribution.

## Correctly Using Foil in the Oven

If you wish to use foil for possible spills, cut a piece of foil slightly larger than the pans and turn up the edges. Place the foil on the oven rack below the pan. NEVER COVER AN ENTIRE OVEN RACK OR OVEN BOTTOM WITH FOIL. THE FOIL CAN OBSTRUCT NORMAL HEAT FLOW, CAUSE COOKING FAILURES AND DAMAGE THE OVEN INTERIOR.

# BAKING



*The maximum time the minute minder can be set for is 60 minutes.*

## Baking Tips

- Set the oven controls before placing pans in the oven.
- Avoid opening the oven door when baking. Heat is lost and improper baking may result. Use the Bake View oven window to conserve energy.
- Use the minute minder to time cooking functions. (For the recommended baking time see page 14)
- Wait until the shortest recommended baking time is over before checking food.
- Be sure all controls are set to the "OFF" position when cooking has been completed.

## To Use for Regular Baking

1. Set the **temperature control** (7 or 10) to the desired temperature.
2. Turn the **selector** (5 or 8) to "BAKE"

**NOTE:** After setting the **selector and temperature**, there is a slight delay before the burner comes on.

## How to Use the Minute Minder

The **minute minder** is the large dial on the left side of the clock. To use the **minute minder**, turn its knob to the right until the white hand points to the desired number of minutes. At the end of the set time, a buzzer will buzz and the white hand will point to "O". After the buzzer signal, turn the knob until the white hand points to "OFF". This is a reminder signal only and will not turn the oven "ON" or "OFF".

# BAKING PROBLEMS AND CAUSES

| PROBLEMS                                                                                  | CAUSES                                                                                                                                                                                                                                                                                                                                                                                                                               |
|-------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>Cookies and biscuits:</b>                                                              |                                                                                                                                                                                                                                                                                                                                                                                                                                      |
| <ul style="list-style-type: none"> <li>• too brown on top</li> </ul>                      | <ul style="list-style-type: none"> <li>• the pan was set too high in the oven OR</li> <li>• the selector switch was left on "BROIL" during baking OR</li> <li>• if aluminum foil is used, it may distribute the heat unevenly in the oven OR</li> <li>• the pan sides are too deep OR</li> <li>• the pan is too wide or too long for the oven OR</li> <li>• the oven rack is overcrowded — NOTE: Pan placement on page 11</li> </ul> |
| <ul style="list-style-type: none"> <li>• brown more on one side than the other</li> </ul> | <ul style="list-style-type: none"> <li>• the pan was set too close to one side of the oven OR</li> <li>• the oven door was not closed properly.</li> </ul>                                                                                                                                                                                                                                                                           |
| <b>Cakes:</b>                                                                             |                                                                                                                                                                                                                                                                                                                                                                                                                                      |
| <ul style="list-style-type: none"> <li>• rises higher on one side</li> </ul>              | <ul style="list-style-type: none"> <li>• the batter was spread unevenly in the pan OR</li> <li>• the pans were set too close to the sides of the oven OR</li> <li>• oven is not level OR</li> <li>• pans were warped.</li> </ul>                                                                                                                                                                                                     |
| <ul style="list-style-type: none"> <li>• burns on the sides</li> </ul>                    | <ul style="list-style-type: none"> <li>• there were too many pans or the pans were too large for the oven OR</li> <li>• the oven was too hot.</li> </ul>                                                                                                                                                                                                                                                                             |
| <ul style="list-style-type: none"> <li>• cracks on top</li> </ul>                         | <ul style="list-style-type: none"> <li>• the batter was too thick OR</li> <li>• the pan was not the correct size OR</li> <li>• the pan was not centered in the oven.</li> </ul>                                                                                                                                                                                                                                                      |
| <b>Pies:</b>                                                                              |                                                                                                                                                                                                                                                                                                                                                                                                                                      |
| <ul style="list-style-type: none"> <li>• burns around the edges</li> </ul>                | <ul style="list-style-type: none"> <li>• the oven was too hot OR</li> <li>• there were too many pans or the pans were too large for the oven OR</li> <li>• the pans were too dark.</li> </ul>                                                                                                                                                                                                                                        |
| <ul style="list-style-type: none"> <li>• too light in color on the top</li> </ul>         | <ul style="list-style-type: none"> <li>• the oven was not hot enough OR</li> <li>• the oven was too full, cutting off even heat distribution.</li> </ul>                                                                                                                                                                                                                                                                             |

# BAKING TIME AND TEMPERATURE CHART

| Food               | Oven Temp.<br>Degrees F. | Approx.<br>Time - Min. | Food                  | Oven Temp.<br>Degrees F. | Approx.<br>Time - Min. |
|--------------------|--------------------------|------------------------|-----------------------|--------------------------|------------------------|
| <b>Breads:</b>     |                          |                        | <b>Cookies:</b>       |                          |                        |
| Yeast - loaf       | 375                      | 40 - 45                | brownies              | 350                      | 20 - 30                |
| rolls, pan         | 400                      | 12 - 15                | macaroons             | 350                      | 12 - 15                |
| <b>Breads:</b>     |                          |                        | <b>Miscellaneous:</b> |                          |                        |
| Quick - biscuits   | 450                      | 10 - 15                | apples, baked         | 375                      | 50 - 60                |
| muffins            | 400                      | 20 - 25                | beans, baked          | 300                      | 5 - 6 hrs.             |
| popovers           | 450                      | 20 - 25                | custard               |                          |                        |
| corn bread         | 425                      | 25 - 30                | casserole             | 325                      | 45 - 60                |
| nut bread          | 350                      | 60 - 75                | cup                   | 325                      | 30 - 45                |
| gingerbread        | 350                      | 25 - 30                | potatoes, baked       | 400                      | 60 - 90                |
| <b>Cakes:</b>      |                          |                        | pudding               |                          |                        |
| angel cake         | 350                      | 45 - 55                | bread                 | 350                      | 45 - 60                |
| cup cake           | 350 - 375                | 20 - 25                | cottage               | 375                      | 30 - 40                |
| layer cake         | 350 - 375                | 25 - 40                | rice                  | 325                      | 40 - 60                |
| loaf cake          | 350                      | 35 - 45                | scalloped dishes      | 350                      | 60 - 90                |
| sponge cake        | 350                      | 35 - 45                | souffle               | 350                      | 50 - 60                |
| pound cake         | 350                      | 35 - 40                | <b>Pastries:</b>      |                          |                        |
| fruit cake         | 300                      | 2 - 2½ hrs.            | cream puffs           | 400                      | 35 - 40                |
| sheet cake         | 300                      | 25 - 35                | custard and           |                          |                        |
| <b>Cookies:</b>    |                          |                        | pumpkin pie           | 350                      | 30 - 40                |
| drop               | 375                      | 10 - 15                | pastry shell          | 450                      | 10 - 12                |
| rolled and         |                          |                        | two crust fruit pie   |                          |                        |
| refrigerated       | 375                      | 8 - 12                 | cooked filling        | 400                      | 25 - 30                |
| chocolate          | 375                      | 10 - 15                | uncooked filling      | 400                      | 40 - 50                |
| fruit and molasses | 375                      | 10 - 15                | meringue topping      | 350                      | 10 - 15                |

## High Altitude Baking

When baking at high altitudes, recipes and baking times vary. For accurate information, write the Extension Service of your state college or university or Extension Service, Colorado State University, Fort Collins, Colorado 80523. There may be a cost for the bulletins—do specify the type of information you want (i.e. cakes, cookies, breads, etc.).

# ROASTING

Roasting is a dry heat cooking process (as opposed to broiling which is a direct heat process). Roasting is recommended for poultry and tender cuts of beef, lamb, pork and veal. Always place the meat with the fat side up for self-basting.

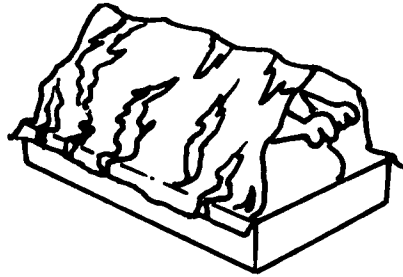
## OVEN ROASTING TIPS

### Rack Arrangement

Before preparing your meal, arrange the oven racks to the desired position.

### Roasting Pan

Most of the temperature and time charts recommend using a shallow, open pan with the meat on a rack. Use a roasting pan that fits the size of the meat. A pan that is too small will allow the meat to hang over the edge. Too large a pan results in increased oven spatter. Spatter can be reduced by lining the bottom of the roasting pan with lightly crushed aluminum foil.



### Roasting with Foil

A foil "tent" can be used to slow down surface browning. This works well on a large turkey. Tent-shaped foil should be placed loosely over the meat. This allows oven air to circulate under the foil. Sealing the foil will tend to steam the meat.

### Oven Temperature

Note roasting chart on page 17.

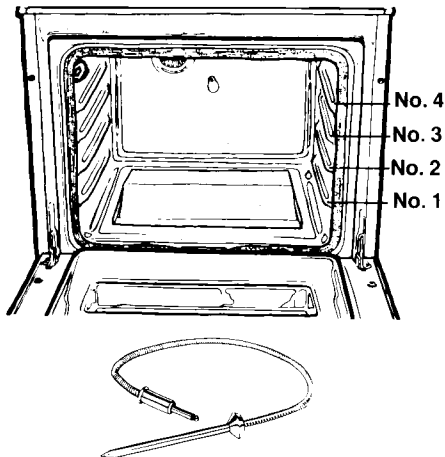
# MEAT PROBE

(Single/Upper Oven Only)

The **meat probe** is the most accurate guide to the degree of doneness of meat. Cooking time is often used as a guide to the degree of doneness, but at best it is only an estimate. The meat probe registers the internal temperature of the meat or its degree of doneness.

## To Use the Meat Probe

1. Insert the **probe** into the center of the thickest portion of meat or into the inner thigh or breast of poultry, away from fat or bone.
2. Place pan with meat on rack that has been centered in the oven.
3. Open **temperature probe cover** located on the left side of the oven wall. Insert plug into the jack. (Keep the top of the probe as far as possible from the heat source).
4. Close oven door.
5. Set the **meat thermometer hand** (11) to the desired setting. (See Roasting Chart for internal meat temperatures on page 17.)
6. Set **selector** (5) to "BAKE."\*
7. Set **temperature control** (7) to desired temperature.



## This is What Happens

The oven light will come on and cycle on and off at the same temperature. The red hand (11) on the meat thermometer dial will move up the scale indicating the internal meat temperature. When the red hand reaches the white hand (desired internal meat temperature), the element will turn off and the oven will begin to cool off.

**NOTE:** Because of the oven's superior construction, cool down time may need to be figured into the timing for the proper degree of doneness.

## To Remove Meat Probe

1. Open oven door.
2. Unplug the **meat probe** and replace the cover over the jack opening. Remember oven, probe and probe cover are hot.
3. Turn **selector** and **temperature control** to "OFF."

**NOTE:** Do *not* immerse probe into water. Wipe the probe with a wet hand towel to clean.

# ROASTING TIME AND TEMPERATURE CHART

| Meat Cut                | Weight in Pounds | Oven Temperature Setting | Approx. Minutes Per Lb. | Internal Temp. Degrees F. |
|-------------------------|------------------|--------------------------|-------------------------|---------------------------|
| <b>Beef Rolled Rib</b>  |                  |                          |                         |                           |
| rare                    | 5-6              | 325                      | 30                      | 140                       |
| medium                  | 5-6              | 325                      | 35                      | 150                       |
| well done               | 5-6              | 325                      | 45                      | 170                       |
| <b>Standing Rib</b>     |                  |                          |                         |                           |
| rare                    | 6-7              | 325                      | 25                      | 140                       |
| medium                  | 6-7              | 325                      | 30                      | 150                       |
| well done               | 6-7              | 325                      | 40                      | 170                       |
| <b>Rump Roast</b>       |                  |                          |                         |                           |
| medium                  | 4-6              | 325                      | 25                      | 150                       |
| well done               | 4-6              | 325                      | 30                      | 170                       |
| <b>Lamb Leg (half)</b>  |                  |                          |                         |                           |
|                         | 3-4              | 325                      | 35                      | 180                       |
|                         | 6-7              | 325                      | 30                      | 180                       |
| <b>Fresh Pork</b>       |                  |                          |                         |                           |
| Loin                    | 4-5              | 325                      | 35                      | 170                       |
| Shoulder                | 4-5              | 325                      | 40                      | 185                       |
| <b>Poultry</b>          |                  |                          |                         |                           |
| *Chicken                | 3-4              | 400                      | 40                      | ***                       |
| Duck                    | 5-7              | 350                      | 30                      | ***                       |
| Goose                   | 10-12            | 325                      | 25                      | ***                       |
| **Turkey                | 6-10             | 325                      | 25                      | ***                       |
|                         | 10-16            | 325                      | 20                      | 170-175                   |
|                         | 18-25            | 325                      | 18                      | 170-175                   |
| <b>Fully Cooked Ham</b> |                  |                          |                         |                           |
|                         | 3-5              | 325                      | 18                      | 130                       |
|                         | 8-10             | 325                      | 15                      | 130                       |
| <b>Veal</b>             |                  |                          |                         |                           |
| Loin                    | 3-4              | 325                      | 35                      | 170                       |
| Shoulder                | 5-6              | 325                      | 45                      | 170                       |

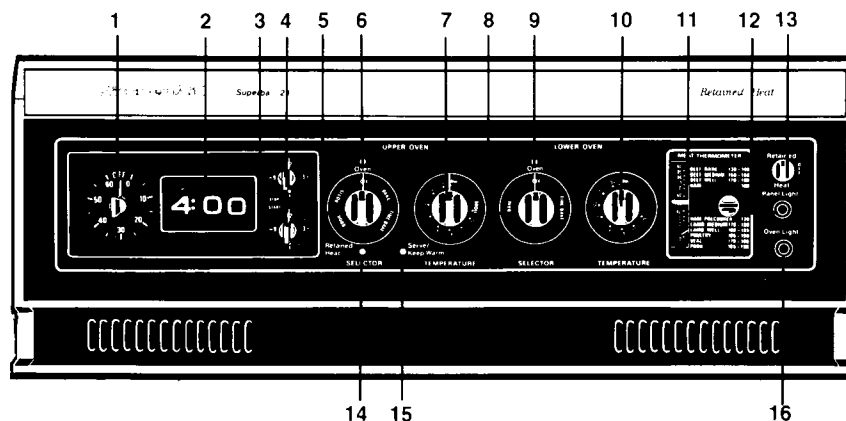
\*Add 15 minutes if chicken is stuffed

\*\*Add 30 minutes if turkey is stuffed

\*\*\*The muscles are not usually large enough to use a thermometer.

# BROILING (Single/Upper Oven only)

Broiling is a quick-cook method that will produce foods that are brown on the outside and moist and juicy on the inside.



## To use the Oven for Broiling

1. Adjust the oven racks into the desired position. (See Broil Chart, page 19.) Place food on grid on broiler pan and place in the center of the oven rack.
2. Set the oven **temperature control** (7) to recommended temperature on chart.
3. Turn the **selector** (5) to "BROIL." Do not preheat the broiler.
4. Close the oven door.

**NOTE:** If preferred, door can be left in the broil stop position (open about 6 inches).

**REMEMBER:** COVERING THE BROILER GRID WITH FOIL IS NOT RECOMMENDED. POOR DRAINAGE OF HOT FAT MAY RESULT IN A BROILER FIRE. If foil must be used, make sure slots are cut in foil to correspond to all openings in the broiler grid. Fat can then drip away from meat and be cooled in the pan.

## Helpful Hints

- Always start food on a cold broiler pan for even broiling.
- It is best not to pierce meat with a knife or fork as this allows the juices to escape.
- Broil food on one side for slightly more than 1/2 the recommended time, then season and turn it. Season the second side just before you remove it from the broiler.
- Trim the outer layer of fat from steaks and chops.
- Slit the fatty edges to prevent the meat from curling.
- Brush food with butter, sauce or seasoning, if desired, several times during broiling.
- When broiling fish, grease the broiler pan grid to prevent sticking.

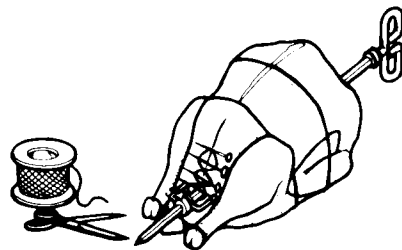
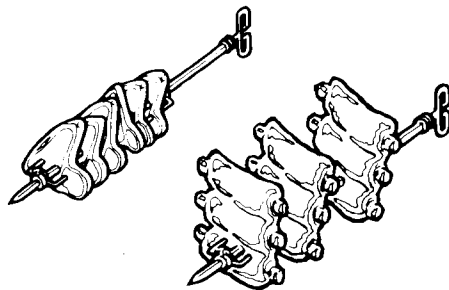
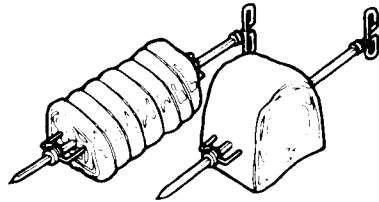
# BROILING TIME AND TEMPERATURE CHART

Recommended rack position numbered lowest (1) to highest (4)

| Food                         | Rack Position | Temperature Setting | Approximate Total Time |
|------------------------------|---------------|---------------------|------------------------|
| <b>Steak — 1" thick</b>      |               |                     |                        |
| rare                         | 3             | 550°                | 13-15 min.             |
| medium                       | 3             | 550°                | 15-20 min.             |
| well done                    | 3             | 550°                | 20-25 min.             |
| <b>Steak — 1½ " thick</b>    |               |                     |                        |
| rare                         | 3             | 550°                | 15-20 min.             |
| medium                       | 3             | 550°                | 20-25 min.             |
| well done                    | 3             | 550°                | 20-25 min.             |
| <b>Hamburger Patties</b>     | 3             | 450°                | 15-20 min.             |
| <b>Lamb Chops — 1" thick</b> | 3             | 400°                | 20-30 min.             |
| <b>Ham Slice — 1" thick</b>  | 3             | 400°                | 20-25 min.             |
| <b>Bacon</b>                 | 3             | 400°                | 5-7 min.               |
| <b>Frankfurters</b>          | 3             | 400°                | 10-12 min.             |
| <b>Chicken Halves</b>        | 1 or 2        | 400°                | 60-70 min.             |
| <b>Fish</b>                  | 2             | 350°                | 20-25 min.             |
| <b>Calves Liver</b>          | 3             | 350°                | 10-12 min.             |
| <b>Tomato Halves</b>         | 3             | 550°                | 8-10 min.              |
| <b>Orange or Grapefruit</b>  | 2             | 550°                | 8-15 min.              |

# ROTISSERIE (Single/Upper Oven Only)

Rotissing consists of roasting food on a spear while it is exposed to a heat source. Most meat that can be broiled or roasted can be rotissed. Select tender cuts of meats and prepare them as for oven roasting. Only the single or upper oven has the rotisserie.



## PREPARATION OF FOODS

### Roasts

Roll roasts are ideal for rotissing because they are easier to balance. Insert the spear straight down the center. Meat cuts that have bones require planning for even distribution.

### Ribs

When rotissing more than one item or a long item, such as a spare rib strip, it's best to space the foods or pieces. When rotissing ribs — weave the spear in and out of ribs forming accordion folds. Browning and cooking are slower where the pieces press against each other.

### Poultry

Dress poultry as for oven roasting.

Season inside of cavity as preferred. (Stuffing can be used if desired.)

Close any openings with metal or wood skewers or sew with string thread. Fasten the wings and the legs close to the body with poultry pins or thread.

For best results, brush the poultry with butter or oil and baste every 20-30 minutes during the rotissing time.

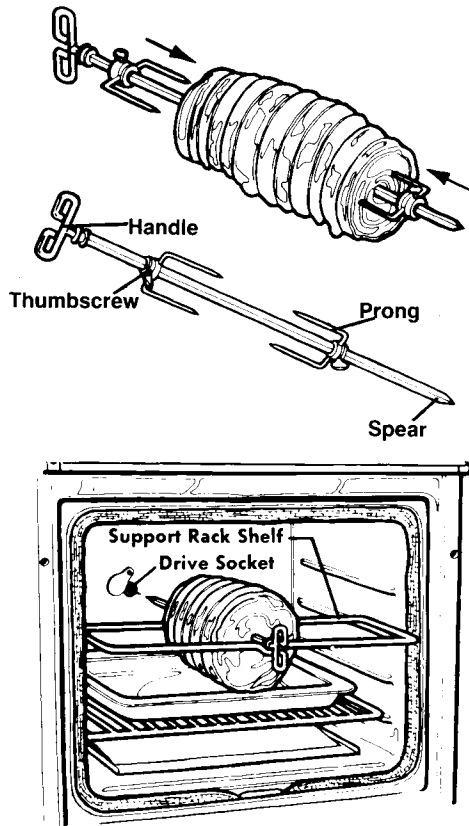
### Basting

Use a favorite sauce and baste the meat several times during cooking. If desired, marinate the meat several hours or overnight in the refrigerator.

### REMEMBER:

When rotissing, place a foil-lined broiler pan under the meat to catch drippings.

# ROTISSERIE (Single/Upper Oven Only)



## NOTE:

Meat should be shorter than the rotisserie spear with a diameter of seven (7) inches or less. Be sure the meat rotates smoothly without wobbling and doesn't touch the rack or pans as it rotates.

## USING THE ROTISSERIE

1. Slide the rotisserie support rack into second rack position from the top so spear will fit into the drive socket located at the back of the oven.
2. Place the broiler pan on the oven rack in the lowest position so it catches the drippings.
3. Remove the prong nearest the pointed end of the spear. Center the meat on the spear. Slide the prong which was removed back onto the spear. Slide both prongs into the meat and tighten thumbscrews.
4. Place spear with food on the support rack. Swing the cover plate to the side and insert the spear all the way into the drive socket in the rear oven wall.
5. Set the **temperature control** (7) to the desired temperature. (See Rotisserie Chart on Page 22.)
6. Turn the **selector** (5) to "Rotis." The broil burner will then come on and the spear will start to turn.
7. Close the oven door. Do not preheat the oven.
8. The rotisserie may be stopped while spear is in place by turning **selector** (5) to "OFF" position.
9. To remove the rotisserie spear from the oven, grasp the support rack with a potholder and pull it out. **BE CAREFUL WITH THE SPEAR AND SUPPORT RACK. THEY WILL BE HOT.**

## HELPFUL HINTS

- When oven is cool, be sure the cover plate is over the drive socket opening.
- Meats are juicier and easier to carve when allowed to stand or rotate on a spear 10-15 minutes after the heat is turned off.
- Make sure the thumbscrews on the prongs are tight. If prongs loosen under the weight of the meat, the spear will turn within the meat and heat will be concentrated on one side.

# ROTISSERIE TIME AND TEMPERATURE CHART

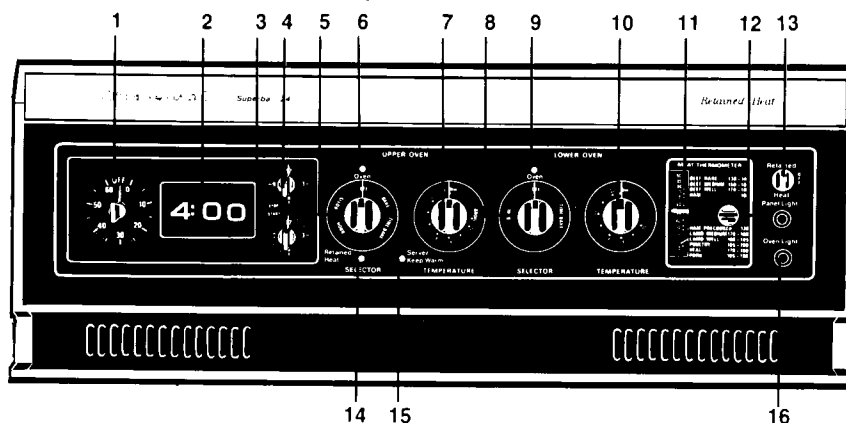
| Meat                               | Approximate Weight | Internal Temp. With Thermometer | Temperature Settings | Approximate Total Time       |
|------------------------------------|--------------------|---------------------------------|----------------------|------------------------------|
| <b>Beef</b>                        |                    |                                 |                      |                              |
| rolled rib roast                   | 4-7 lbs.           | Rare 140°                       | 400°                 | 1¼ to 2 hrs.                 |
| rolled rump roast                  | 4-7 lbs.           | Medium 160°                     | 400°                 | 1¾ to 2½ hrs.                |
|                                    |                    | Well Done 170°                  | 400°                 | 2 to 3 hrs.                  |
| <b>Pork</b>                        |                    |                                 |                      |                              |
| rolled loin roast                  | 3-5 lbs.           | 185°                            | 375°                 | 1¾ to 2½ hrs.                |
| rolled shoulder roast              | 3-6 lbs.           | 185°                            | 375°                 | 1¾ to 3 hrs.                 |
| spareribs                          | 1½-4 lbs.          | 185°                            | 375°                 | time will depend on leanness |
| Canadian bacon                     | 3-4 lbs.           | 185°                            | 375°                 | 1 to 1½ hrs.                 |
| half ham — ready to eat tenderized | 6-7 lbs.           | 140°                            | 375°                 | 1½ to 2 hrs.                 |
|                                    | 6-7 lbs.           | 160°                            | 375°                 | 2 to 2½ hrs.                 |
| <b>Veal</b>                        |                    |                                 |                      |                              |
| rolled rump roast                  | 3-5 lbs.           | 170°                            | 400°                 | 1½ to 2½ hrs.                |
| <b>Lamb</b>                        |                    |                                 |                      |                              |
| rolled leg                         | 3-5 lbs.           | 180°                            | 400°                 | 1¾ to 2½ hrs.                |
| rolled loin roast                  | 3-5 lbs.           | 180°                            | 400°                 | 1¾ to 2½ hrs.                |
| <b>Poultry</b>                     |                    |                                 |                      |                              |
| chicken-broiler-fryer              | 2½-3½ lbs.         | 190°                            | 450°*                | 1 to 1½ hrs.                 |
| cornish hen                        | 1 lb.              | 190°                            | 425°                 | 50-55 min.                   |
| duck                               | 5-6 lbs.           | 190°                            | 425°                 | 1½ to 2 hrs.                 |
| <b>Bologna roll</b>                |                    |                                 | 400°                 | heat thru                    |
| <b>Frankfurters</b>                |                    |                                 | 425°                 | 15 to 20 min.                |
| <b>Kabobs</b>                      |                    |                                 | 425°                 | heat thru                    |

Rotisserie times given in the chart are approximate. Actual cooking time depends upon meat diameter and meat composition (proportion of fat to lean). It is best to use a meat thermometer to determine doneness by interior temperature.

\*For crisp, brown bird, turn temperature control to 550°F the last 5 minutes of rotissing.

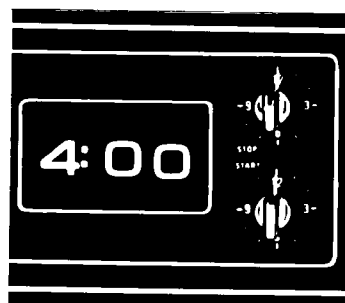
# AUTOMATIC OVEN COOKING

Automatically operates the oven to start now and maintain the set temperature for the selected number of cook hours. On double oven models both ovens are set for automatic cooking in the same way.



## To Set Time of Day

To set **digital clock** (2) push in the **minute minder control** (1) and turn until the correct time appears. Note that the minute timer hand will also turn. Reset the minute minder hand by turning the control to the right (do not push control in) to the "OFF" position.



Start Time Control

Stop Time Control



Selector



Temperature Control

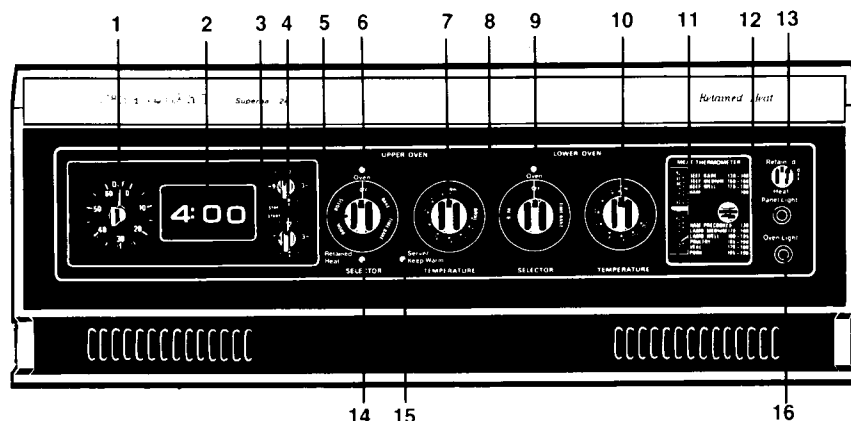
## To Start Now (automatically stops later)

1. Check **start time control**. If it does not correspond with the time on oven clock, push in and turn (3) until it "pops out" and shows the same time as the oven clock.
2. Set **stop time control**. Push in and turn (4) to the time you want the burner to shut off.
3. Set **temperature control**. Turn (7) to desired cooking temperature.
4. Set **selector**. Turn (5) to "TIME-BAKE"
5. Set **RETAINED HEAT switch**. (Single/Upper Oven only) Turn (13) to "OFF".

## This is what happens

- The oven will come on after a slight delay and then maintain the temperature set on the control.
- When the clock "TIME OF DAY" (2) is the same as the hour which was set on the "STOP TIME" dial (4) the oven will go off. The Serve light comes on and stays on until the oven controls are manually turned off.

# AUTOMATIC OVEN COOKING



## To Start Later (automatically stops later)

Check to see if clock time is set to the correct time of day.

1. Set **start time control**  
Push in and turn (3) to the hour you want the oven to come on.
2. Set **stop time control**  
Push in and turn (4) to the time you want the burner to shut off.
3. Set **temperature control**  
Turn (7) to desired cooking temperature.
4. Set **selector**  
Turn (5) to "TIME-BAKE."
5. Set **RETAINED HEAT switch**  
(single/upper oven only)  
Turn (13) to "OFF."

**NOTE:** Both the upper and lower ovens can be programmed through the clock. They can both be set at the same "START" and "STOP" times and set at different temperatures as long as both selector controls are set on "TIME BAKE."

## This is what happens

- The oven will come on at the future time set and will maintain the set temperature for the selected cook time.
- At the end of the cooking period, the oven turns off. The **Serve light** (15) comes on and stays on until the oven controls are manually turned off.

## REMEMBER:

When you remove the food:

1. Turn the **temperature control** (7) to maximum counterclockwise (left) position.
2. Turn the **selector** (5) to "OFF."

**NOTE:** When setting the stop time control each click to the right past the position of the "start time" is approximately 15 minutes cooking time.

# RETAINED HEAT<sup>®</sup> COOKING

(Single/Upper Oven only) USING KEEP WARM FEATURE

When normal cooking is performed in an oven, the burner heats the oven cavity to maintain the set temperature. A great amount of this heat escapes from the oven which is wasted. The KitchenAid RETAINED HEAT oven is specially constructed around the oven cavity and around the door so that this heat is "Retained" in the oven cavity to be used for cooking food. When using the RETAINED HEAT method, the baking time and temperature should be changed on regular recipes. The time should be shorter and temperature should be higher.

## To Start Now (automatically stops later)

Check to see if clock time is set to the correct time of day.

### 1. Set **start time control**

If it does NOT correspond with the time on the oven clock (2) then turn **start time control** (3) until it "pops out" and shows the same time as oven clock.

### 2. Set **stop time control**

Push in and turn to the time you want the burner to shut off. Each click to the right past the position of the "Start Time" is approximately 15 minutes cooking time.

### 3. Set **temperature control**

Turn (7) to desired cooking temperature.

### 4. Set **selector** Turn (5) to "TIME-BAKE."

### 5. Set **RETAINED HEAT switch**

Turn (13) to "RETAINED HEAT."

## This is what happens

- The oven will come on after a slight delay and then will maintain the set temperature for the selected cook time.
- At the end of the "burner on" period, the oven will begin cooking with Retained Heat which is indicated by the Retained Heat light (6).
- At the end of Retained Heat cooking, the oven will be maintained at 165° by the keep warm thermostat. The serve light and oven light with burner will cycle on and off.

**IMPORTANT:**

When the Retained Heat light comes on indicating the oven is going into the "Retained Heat" mode, there will be a slight noise as the damper closes.

This means the oven is being sealed and is functioning properly. At the end of the "Retained Heat" period as the Retained Heat light goes out there will be another slight sound as the damper opens which indicates the oven is ready for conventional cooking.

**To Start Later (automatically stops later)**

Check to see if clock time is set to the correct time of day.

1. Set **start time control**  
Push in and turn (3) to the hour you want the oven to come on.
2. Set **stop time control**  
Push in and turn (4) to the time you want the burner to shut off.
3. Set **temperature control**  
Turn (7) to desired cooking temperature.
4. Set **selector**  
Turn (5) to "TIME-BAKE."
5. Set **RETAINED HEAT switch**  
Turn (13) to "RETAINED HEAT."

**This is what happens**

- The oven will come on at the future time set and will maintain the set temperature for the selected "burner on" period.
- At the end of the "burner on" period the oven will begin cooking with Retained Heat (indicated by the Retained Heat light).
- At the end of Retained Heat cooking, the oven will be maintained at 165° by the keep warm thermostat. The serve light and oven light with burner will cycle on and off.

# OVEN CARE AND CLEANING

Several finishes have been used on this oven. Some require special attention to the cleaning agents used to prevent damage to the finish.

| Part                                      | Finish           | Clean With                                                                                                                                                                                        |
|-------------------------------------------|------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Broiler Pan                               | Porcelain Enamel | Detergent and hot water. Soap-filled steel wood pad with plenty of water. Rinse well.                                                                                                             |
| Oven Racks Rotisserie<br>Spear and Prongs | Nickel Plating   | Detergent and hot water.                                                                                                                                                                          |
| Broiler Pan Grid<br>Oven Front Frame      | Chrome Plating   | Removable plated parts may be soaked in ammonia solution of 1 cup ammonia to 2 gallons of water.                                                                                                  |
| Porcelain Door Panel                      | Porcelain Enamel | Detergent and hot water. Rinse and dry with soft cloth.                                                                                                                                           |
| Satin Chrome Door<br>Panel                | Chrome Plating   | Soap and hot water. Rinse and dry with soft cloth. Mild glass cleaner will remove fingermarks.                                                                                                    |
| Glass in Door and<br>Control Panel        | Glass            | Detergent and hot water. Mild glass cleaner.                                                                                                                                                      |
| Control Frame                             | Chrome Plating   | Detergent and hot water. Mild glass cleaner will remove fingermarks.                                                                                                                              |
| Control Knobs                             | Plated Plastic   | Detergent and hot water                                                                                                                                                                           |
| Oven Interior                             | Porcelain Enamel | Detergent and hot water. Rinse well with water and dry with soft towel. Heavy soil may require use of commercial oven cleaner or scouring pad. DO NOT USE CLEANER OR SCOURING PADS ON UPPER OVEN. |
| Meat Probe                                |                  | Wet cloth with detergent. DO NOT immerse probe in water.                                                                                                                                          |

# CARING FOR THE INTERIOR OVEN

- This has a porcelain enamel oven finish which is basically glass, fused to steel at a high temperature. It is breakable if misused.

## **For Heavy Soil**

- Non-abrasive cleaners may be used such as commercial oven cleaners and soap filled scouring pads. Follow the label instructions.
- Rinse the oven liner well with water after cleaning, making sure all oven cleaner has been removed. Dry thoroughly with a soft towel.

## **For Light Soil**

- Wipe oven liner frequently with mild soap and water. This will help to prolong the time between major cleaning. Rinse thoroughly.
- Any residue from soap will cause additional staining when oven is reheated.

## **REMEMBER:**

Make sure oven is cool before attempting to wipe it out.

## **REMEMBER:**

Heavy spillovers should be wiped up immediately after oven use.

# OVEN DOOR REMOVAL

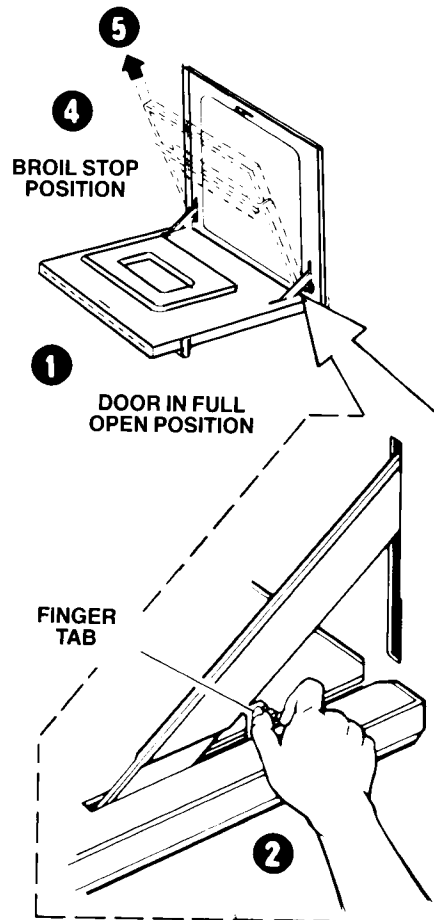
## Removing the oven door

Use caution as oven doors are heavy.

1. Open door completely.
2. Depress finger tab in oven door hinge area, push tab toward oven. Lift tab away from door lining and slide toward top of oven door.
3. Repeat step 2 on opposite side of door.
4. Close door to stop position (door will be open 6 inches).
5. Lift the door off the hinge arm assemblies.

## Replace door by using the opposite procedure.

1. Replace door on hinge arm assemblies.
2. Open door completely.
3. Push finger tabs toward oven. Depress the tabs and slide toward top of door.
4. Close and open the door slowly to make sure it is replaced properly.



# WHEN YOU NEED SERVICE

## Follow These Steps

1. If your oven should fail to operate, review the following list before calling your dealer. You could save the cost of a service call.
  - Is the fuse or circuit breaker open?
  - Is manual gas shut-off valve turned on?
  - Is selector control in correct mode?
  - Do the electric ignitors glow?
2. If the problem is not due to one of the above items, see "How To Arrange For Service" listed in the Warranty Statement.
3. If you are not satisfied with the action taken, contact the Major Appliance

Consumer Action Panel (MACAP). MACAP is a group of independent consumer experts that voices consumer views at the highest levels of the major appliance industry. Contact them only when the dealer, authorized servicing outlet, and KitchenAid, Inc. have failed to resolve your problem.

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

MACAP will in turn inform us of your action.

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## ***In all correspondence about your oven, please include:***

- Date
- Your Name, Address, and Telephone Number
- Type of Appliance
- Brand
- Model Number
- Serial Number
- Date Purchased
- Dealer from Which Purchased (include address)
- Servicing Agent (include name and address if different from dealer)
- Location of Appliance
- A Clear Description of the Problem and the Service Required

# SPECIAL INFORMATION

## To replace oven light bulb(s)

- **CAUTION**— Make sure oven is cool before starting.
- Remove three screws in lens holder. (This requires the use of a Phillips screwdriver.)
- Lift holder, glass lens and gasket out.
- Unscrew oven light bulb and replace with a 40 watt appliance bulb.
- Replace gasket, lens and holder, and tighten screws.



## To replace panel light bulb

- Disconnect the power at the fuse box before changing the light bulb.
- On oven light and panel light switch, remove nut by turning counter-clockwise.
- Remove all other knobs by pulling straight forward.
- Remove the front 3 phillips screws under the control frame and the 2 phillips screws located on the top portion of the control frame **being careful to hold the control frame in place.**
- Pull control frame forward at the bottom and lift upward.
- Remove the bulb by turning counter-clockwise from the base. Insert a new 7 watt incandescent bulb.
- Replace the control frame, screws and knobs. Turn on the power. Remember to correct the time of day on your clock.
- There is a manual gas shut-off valve. The handle for the valve is located in the lower left front corner of the oven. If necessary to turn off the gas to the unit, turn the handle to the "OFF" or horizontal position.

# KitchenAid®

## COOKING PRODUCTS 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 to correct defects in materials or workmanship. Service must be provided by an authorized KitchenAid servicing outlet. | A. Service calls to: <ol style="list-style-type: none"> <li>1. Correct the installation of the cooking product.</li> <li>2. Instruct you how to use the cooking product.</li> <li>3. Replace house fuses or correct house wiring.</li> </ol> |
| <b>FIVE YEAR LIMITED WARRANTY ONE YEAR FULL PLUS SECOND THROUGH FIFTH YEAR LIMITED FROM DATE OF INSTALLATION.</b> | Replacement parts for any burner on gas models if defective in materials or workmanship.                                                                  | B. Repairs when cooking product is used in other than normal home use.<br>C. Damage resulting from accident, alteration, misuse, abuse, improper installation or installation not in accordance with local electrical.                       |
| <b>TEN YEAR LIMITED WARRANTY ONE YEAR FULL PLUS SECOND THROUGH TENTH YEAR LIMITED FROM DATE OF INSTALLATION.</b>  | Replacement of the porcelain oven cavity/inner door if the part rusts through due to defective materials or workmanship.                                  | D. Any labor costs during limited warranty.<br>E. Replacement parts or repair labor costs for units operated outside the United States.<br>F. Pick up and delivery. This product is designed to be repaired in the home.                     |

**KITCHENAID, INC. 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 vary from state to state.

### HOW TO ARRANGE FOR SERVICE

- First call your dealer or repair service he recommends.
- All service should be handled locally by the dealer from whom you purchased the unit or an authorized KitchenAid servicing outlet. If your local service is not satisfactory, contact the Consumer Affairs Department, KitchenAid, Inc., P.O. Box 558, St. Joseph, Michigan 49085-0558.

KitchenAid, Inc.  
St. Joseph, Michigan, USA 49085