

TABLE OF CONTENTS

	Page
Important Safety Instructions	
Ownership Registration Card	
Cooktop Features	
How To Use the Cooktop	
Cooking Tips	
Care and Cleaning	
When You Need Service	
KitchenAid Wholesale Distributors	
Warranty	Back Cover

IMPORTANT SAFETY INSTRUCTIONS

- Proper installation. Be sure your cooktop is properly installed and grounded by a qualified technician.
- 2. Never use your cooktop for warming or heating the room.
- 3. Do not leave children alone. Children should not be left alone in area where cooktop is in use. They should never be allowed to sit or stand on any part of the cooktop.
- 4. 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 this manual. All servicing should be referred to a qualified technician.
- 6. Flammable materials should not be stored in or near cooktop.
- 7. Do not use water on grease fires. Never pick up a flaming pan. Smother flaming pan on cooktop by covering with well fitting lid, cookie sheet or flat tray. Flaming grease outside pan can be extinguished with baking soda or, if available, a multipurpose 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.
- 9. Use proper pan size. This cooktop is equipped with one or more elements of different size. Select utensils with flat bottoms large enough to cover the element. The use of undersized utensils will expose a portion of the element to direct contact with the user which could result in burns. Proper relationship of utensil to element will also save energy.
- Only certain types of glass, glass/ceramic, ceramic, earthenware or other glazed utensils are suitable for cooktop use without breaking due to the sudden change in temperature. Check manufacturers' recommendation before using.

- 11. Utensil handles should be turned inward and not extend over adjacent elements. To reduce risk of burns, ignition of flammable materials and spillage due to unintentional contact with the utensil, the handle of the utensil should be positioned so that it is turned inward, and does not extend over adjacent elements.
- 12. Never leave elements unattended at high heat settings. Boil-overs cause smoking and greasy spillovers that may ignite.
- Do not immerse or soak removable heating elements. Heating elements should never be immersed in water.
- 14. Make sure drip bowls are in place. Absence of these bowls during cooking may subject wiring or components underneath to damage.
- 15. Protective liners. Do not use aluminum foil or line cooktop drip bowls, except as suggested in this manual. Improper installation of these bowls may result in a risk of electric shock or fire.
- 16. Do not touch surface elements or areas near elements. Surface elements may be hot even though they are dark in color. Areas near surface elements may become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact surface elements or areas near elements until they have had sufficient time to cool.
- 17. CAUTION: Do not store items attractive to children in cabinets above a cooktop or on the backguard of a cooktop—children climbing on the cooktop to reach items could be seriously injured.

SAVE THESE INSTRUCTIONS

OWNERSHIP REGISTRATION CARD

Take a Minute...

Before you use your cooktop, please fill out and mail your ownership registration card packed with the Use and Care Guide. This card will enable us to contact you in the unlikely event of a product safety notification and assist us in complying with the provisions of the Consumer Product Safety Act. THIS CARD DOES NOT VER-IFY YOUR WARRANTY.

Keep a copy of the sales receipt showing the date of purchase and/or date of installation. PROOF OF PURCHASE WILL INSURE YOU OF IN-WARRANTY SERVICE.

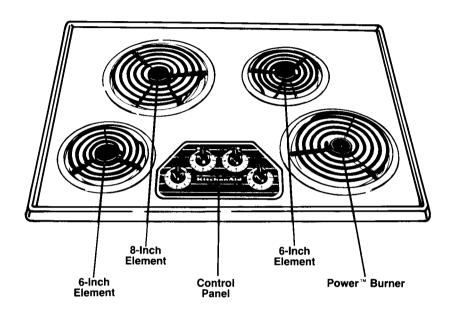
Write down the following information. You will need it if your cooktop ever requires service

Model Number*	
Serial Number*	 -
Date Purchased	
Date Installed	
Dealer's Name	
Address	
Phone Number	

*Model and Serial numbers can be found on a nameplate attached to the center of the inner rear wall of the burner box.

KITCHENAID ELECTRIC COOKTOP FEATURES

Your new KitchenAid cooktop is equipped with surface elements which have been specifically designed to provide an infinite number of cooking temperatures to meet your cooking needs.



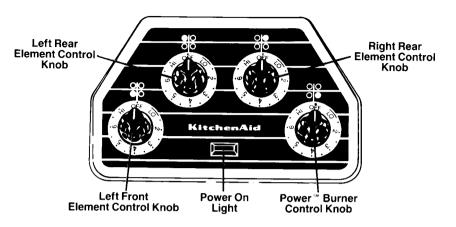
Right Front Power™ Burner

- 2600 watt, 8-inch element
- Use when cooking large quantities of food or when deep-fat frying, or for everyday cooking needs.

One 8-inch (2100 watt) element and two 6-inch (1250 watt) elements

• Use for everyday cooking.

HOW TO USE



The white circle in the diagram above each knob indicates which element that particular knob controls.

TO OPERATE:

Grasp the control knob, push down and turn in either direction to any of the settings indicated, or to any position in between. The Power On light will glow whenever one or more elements are on.

The control knobs for each element have infinite positions ranging from "HI" for the highest level of heat to "LO" for simmer. The control knob can also be set between "LO" and "OFF" to warm or hold delicate foods.

CONTROL KNOB SETTINGS

HI To start foods cooking and to bring foods to boiling or for boiling

large amounts of water.

MED-HI (6-5) For very fast frying or rapid boiling.

MED (4) To continue frying after starting on HI. To cook foods in a double

boiler.

MED-LOW (3-2) To continue boiling or cooking foods after starting at a higher

setting.

LO To keep smaller amounts of food at the boiling point or for gently

simmering foods; melting butter, chocolate, and other heat-sensi-

tive foods.

COOKING TIPS

- For best cooking results, always use cooking utensils with flat bottoms, straight sides and tight fitting covers.
- Use only the correct size utensils. Heat reflected from utensils much larger than
 the outside edge of the heating element may result in damage to the cooktop or
 drip bowls.
- Utensils smaller than the heating element expose a portion of the element and cause a loss of energy.
- Spatters and spills can be "burned off" of elements after cooking is finished. Heat soiled elements on "HI." Let soil burn off 1 minute. Turn element to "OFF."

CARE AND CLEANING

Several finishes have been used on this cooktop, and some require special attention to cleaning. To extend the life of your cooktop and keep it looking new, follow the instructions below on cleaning the parts of your cooktop.

NOTE: Be sure all cooktop parts are cool before cleaning.

CONTROL KNOBS—Turn control knobs to the "OFF" position. Remove by firmly pulling straight off the switch stem. Wash in warm, soapy water. Dry and replace knobs, making sure "OFF" is at the 12 o'clock position.

COOKTOP ELEMENT—The elements can be wiped with a slightly damp cloth, if necessary. Spills can be "burned off," see page 9.

TO REMOVE ELEMENTS:

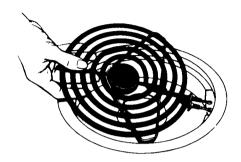
- Always be certain the control for the element is at OFF position and the coils are cool before attempting to remove the element.
- Raise the element, at point opposite receptacle, about 1 inch above the drip bowl and pull it away from the receptacle.
- Carefully pull the element terminals through the opening in the drip bowl. After removing the element, remove the drip bowl to clean under the unit.
- Wipe around edges of the opening of the cooktop with a sudsy cloth and rinse with damp cloth or sponge.

CAUTIONS:

- DO NOT immerse elements in water or other liquid, or wash in dishwasher.
- DO NOT attempt to clean elements or chrome-plated drip bowls in a self-cleaning oven.
- DO NOT cover drip bowls with aluminum foil.
- Handle elements with care so as not to bend the terminals. The terminals are sturdy and will not damage easily if handled with reasonable care. If the terminals are damaged or bent, the element should be replaced.
- DO NOT attempt to clean, adjust, or in any way repair the element receptacle.
 If a large amount of liquid should accidentally spill and collect inside the receptacle, call for service.

TO REPLACE ELEMENTS:

- Place chrome-plated drip bowl into the opening in the cooktop so the receptacle can be seen through the side opening of the bowl.
- Insert terminals of elements through opening in drip bowl and into receptacle.



 Guide the element into the receptacle opening. Push element all the way forward so it fits snugly in the receptacle. To make sure element sits flat, place palm of hand flat on top of element and exert a slight downward force.

CHROME-PLATED DRIP BOWLS—Wipe up any spills as soon as possible to prevent "baked-on" spatters. Clean in dishwasher, or in warm, soapy water, then rinse and wipe dry.

"Baked-on" soil may be removed by rubbing lightly with a soap-filled scouring pad.

NOTE: Discoloration of drip bowls may occur from heat reflected from pans too large for the element. This discoloration is permanent and cannot be removed. Be sure pans used do not extend more than one inch over the edge of the element.

PORCELAIN ENAMEL COOKTOP FINISH—The porcelain enamel used on your cooktop is acid resistant, but not acid proof. Therefore, if acid foods such as citrus juices, tomatoes, rhubarb or vinegar, as well as alcohol or milk, are spilled on the porcelain enamel, they should be wiped up immediately and not permitted to remain on the surface as they may affect the finish. Use a paper towel or dry cloth on warm surfaces. After the porcelain enamel has cooled, you may wipe it with a warm, soapy cloth; then wipe clean with a damp cloth. Dry with a soft cloth.

BRUSHED CHROME COOKTOP FINISH—Wipe with warm, soapy cloth; then wipe clean with a damp cloth. Dry with soft cloth. Never use steel wool, abrasives, ammonia, acids or commercial oven cleaners which may damage finish.

Any mild glass cleaner will remove fingermarks or smears from the top.

Remember to clean with the grain to avoid possible scratches.

NOTE: Discoloration of the porcelain enamel or brushed chrome finish may occur from heat reflected from pans too large for the burner. This discoloration is permanent and cannot be removed. Be sure pans used do not extend more than one inch over the edge of the burner.

PORCELAIN BURNER BOX (under cooktop) and BACK EDGE OF COOK-TOP—Check to be sure all control knobs are at "OFF" and remove elements and drip bowls. Lift cooktop up and put support rod in position to hold cooktop up. Wipe burner box with warm, soapy cloth; then wipe clean with a damp cloth. Dry with soft cloth.

After cleaning burner box, lift cooktop slightly and disengage support rod. Pull cooktop forward slightly, without lowering it, until hinges lock. Lower cooktop until it rests on countertop. Wipe back edge of cooktop with a warm, soapy cloth; then wipe clean with a damp cloth.

WHEN YOU NEED SERVICE

Follow these steps

- 1. If your cooktop should fail to operate, review the following list before calling your dealer. You could save the cost of a service call.
- Has a house fuse blown, or is the circuit breaker open?
- Are heating elements properly seated in receptacles?
- 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, wholesale distributor, and KitchenAid have failed to resolve your problem.

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

MACAP will in turn inform us of your action.

In all correspondence about your cooktop, please include:

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

KitchenAid Wholesale Distributors

ALABAMA

Birmingham 35201 Bellows-Evans, Inc. P.O. Box 1537 (205) 791-0890

ALASKA

Tukwila, WA 98188 F. B. Connelly Co. 720 Andover Park E. P.O. Box 88407 (206) 575-0410

ARIZONA

Phoenix 85043 National Brands, Inc. 4633 W. Polk Street (602) 269-3201

ARKANSAS

North Little Rock 72117 Arkansas Air Inc. 4545 W. Bethany Rd. P.O. Box 3072 (501) 945-0113

CALIFORNIA

Burlingame 94011 R & K Distributors, Inc. 1701 Rollins Rd. P.O. Box 4348 (415) 692-3062 Commerce 90040 Sues, Young & Brown, Inc. 2200 Saybrook Ave. (213) 724-2400 San Diego 92121 Sues, Young & Brown, Inc. 9586 Distribution Ave. Suite "H" (619) 693-8839

COLORADO

Denver 80216 McNair Distributing Co. 4795 Leyden Street (303) 377-7400

CONNECTICUT

North Haven 06473 The Boyd Corporation 450 Sackett Point Rd. P.O. Box 476 (203) 288-3821

FLORIDA

Jacksonville 32203
Cain & Bultman, Inc.
2145 Dennis St.
P.O. Box 2815
(904) 356-4812
Miami 33169
Cain & Bultman, Inc.
1111 N.W. 165th Street
(305) 625-0461
Tampa 33602
Cain & Bultman, Inc.
202 N. 11th Street
(813) 229-6571

GEORGIA

Smyrna 30080 Cain & Bultman, Inc. 2865 Log Cabin Drive (404) 351-8200

HAWAII

Aiea 96744 Hobart Corporation 99-950 Iwaena St. (808) 487-8910

ILLINOIS

Oak Brook 60521 Remco Federal, Inc. 620 Enterprise Dr. (312) 654-2111 Peoria 61615 Remco Federal, Inc. 8635 N. Industrial Rd. (309) 692-4521

INDIANA

Indianapolis 46203 Robco Dist. Inc. 6050 E. Hanna Ave. (317) 788-0853 South Bend 46625 Mid West Sales and Service, Inc. 917 S. Chapin St. (219) 287-3365

IOWA

Davenport 52807 Remco Federal, Inc. 3707 Mississippi Ave. (319) 386-3040 Des Moines 50309 H. E. Sorenson Co. 100 S.W. First St. (515) 244-6267

KANSAS

Wichita 67202 Liberty Distributors, Inc. 149 N. Rock Island (316) 264-7393 Lenexa 66215 Zenith Distributing Corp. 12600 W. 93rd St. (913) 888-4800

KENTUCKY

Louisville 40201 Roth Distributing Co., Inc. P.O. Box 2161 (502) 361-9211

LOUISIANA

New Orleans 70183 Geo. H. Lehleitner & Co., Inc. P.O. Box 23707 (504) 734-0530 Shreveport 71166 Tri-States Distributing Co., Inc. P.O. Box 1740 (318) 221-0533

MAINE

Portland 04106 The Boyd Corporation 75 Darling St. (207) 774-0326

MARYLAND

Baltimore 21223 The Zamoiski Co. 1101 DeSoto Rd. (301) 644-2900

MASSACHUSETTS

Woburn 01888 The Boyd Corporation 112 Commerce Way (617) 935-9165

MICHIGAN

Alma 48801 Fischer-Flack, Inc. 6585 N. Jerome (517) 463-6104 Taylor 48180 Radio Distributing Co. 27015 Trolley Dr. (313) 295-4500

MINNESOTA

Eden Prairie 55344 Roth Distributing Co., Inc. 7640 Commerce Way (612) 937-9540

MISSISSIPPI

Jackson 39206 McKee and McRae, Inc. 845 Boling St. (601) 969-3002

MISSOURI

Earth City 63045 Roth Distributing Co., Inc. 13622 Lake Front Dr. (314) 291-1800

MONTANA

Billings 59107 Taylor Distributing Co. 4148 First Ave. South P.O. Box 30237 (406) 245-3055

NEBRASKA

Omaha 68106 Truesdell Distributing 6009 Center St. (402) 558-8200

NEW JERSEY

Newark 07114 Igoe Appliance Corp. 234 Poinier St. (201) 624-2000

NEW YORK Buffalo 14203 Lee Distributing Company 845 Washington St. (716) 856-7921 Latham 12110 Empire State Wholesalers. Inc. 5 Avis Dr. P.O. Box 759 (518) 783-5511

Syracuse 13211 Lée Distributing Company 6681 Moore Rd. (315) 455-5503 Woodbury 11797 Leck Industries, Ltd. 135 Crossways Park Dr.

(516) 921-8000 **NORTH CAROLINA**

Charlotte 28266 Southern Radio Corp 1625 W. Morehead St. P.O. Box 668309 (704) 376-4461 Raleigh 27611 Warren Distributing Corp. 226 Glenwood Ave. P.O. Box 26628 (919) 828-9100

NORTH DAKOTA

Fargo 58107 Northern Plains Dist., Inc. 4014-15th Ave. North (701) 282-7500

оню

Cincinnati 45227 The Tracy-Wells Co. 5660 Wooster Pike (513) 621-1969 Columbus 43214 The Tracy-Wells Co. 3568 Indianola Ave. P.O. Box 14333 (614) 261-0331 Dayton 45401 V. J. McGranahan, Inc. 1415 Stanley Ave. P.O. Box 922 (513) 222-9911 Solon 44139 Midland Dist., Inc. 5100 Naiman Parkway (216) 248-8040 Holland 43528 McKimmy & Elliott Dist. Co. 6509-25 Angola Rd. P.O. Box 367 (419) 865-5377

OKLAHOMA

Oklahoma City 73127 Liberty Distributors, Inc. 5015 W. Reno Ave. (405) 943-9677

OREGON

Portland 97214 Dean Distributing Co., Inc. 139 S.E. Taylor Št. P.O. Box 14039 (503) 238-0558

PENNSYLVANIA Duncansville 16635 Good Distributors, Inc. Corner Routes 22 & 220 P.O. Box 306 (814) 696-0246 Philadelphia 19116 S. S. Fretz, Jr., Inc. 2001 Woodhaven Rd. (215) 671-8300 Pittsburgh 15221 Houston-Starr Co. 300 Brushton Ave. (412) 242-6000 York 17405 Raub Supply Co. 3001 W. Market St. (717) 792-9711

RHODE ISLAND

Providence 02914 The Boyd Corporation 315 Harris Ave. (401) 421-9005

SOUTH CAROLINA

Columbia 29201 Southern Radio Corp. Stadium Road P.O. Box 467 (803) 799-6143

SOUTH DAKOTA

Sioux Falls 57103 Max Pasley Distributor 506 S. Cliff Ave. (605) 336-3760

TENNESSEE

Chattanooga 37421 Creswell & Co., Inc. 153 Warehouse Mart (615) 899-1290 Knoxville 37919 Creswell & Co., Inc. 3910 Papermill Rd. (615) 584-9171 Memphis 38114 King Kitchens, Inc. 2449 Scaper St. (901) 743-9821

Nashville 37202 Hermitage Electric Supply Corp. 500 Lafayette St. P.O. Box 24990 (615) 244-4167

TEXAS

Amarillo 79189 Nunn Electric Supply Corp. 119 S. Polk (806) 376-4581 Dallas 75243 The Stewart Company 11000 N. Central Expressway (214) 691-5555 Houston 77055 The Stewart Company 8349 Kempwood (713) 932-9595 San Antonio 78294 Central Distributing Company P.O. Box 1229 (512) 225-1541

IITAH

Salt Lake City 84126 Cowley Distributing Co. 2183 South 300 West (801) 484-0317

VERMONT

Burlington 05402 Vermont Appliance Co. 44 Lakeside Ave. (802) 864-9831

WASHINGTON Tukwila 98188 F. B. Connelly Co. 720 Andover Park E. P.O. Box 88407 (206) 575-0410 Spokane 99207 Taylor Distributing Co., Inc. 219 E. Augusta P.O. Box 3435 TA (509) 328-8110

WEST VIRGINIA

Charleston 25326 Eskew, Smith & Cannon 1206 Smith St. P.O. Box 1626 (304) 344-3411 Bluefield 24701 Mason-Dixon Distributors 400 Bluefield Ave. P.O. Box 297 (304) 325-5475

WISCONSIN

Milwaukee 53225 Roth Distributing Co., Inc. 11925 W. Carmen Ave. (414) 353-9000

KITCHENAID® WARRANTY COOKING EQUIPMENT

LENGTH OF WARRANTY:	KITCHENAID WILL PAY FOR:	KITCHENAID WILL NOT PAY FOR:
ONE YEAR FULL WARRANTY FROM DATE OF INSTALLATION	Replacement parts and repair labor to correct defects in materials or workmanship. Service must be provided by a KitchenAid wholesale distributor or by one of their authorized KitchenAid servicing outlets.	A. Service calls to: 1. Correct the installation of the cooking equipment. 2. Instruct you how to use the cooking equipment. 3. Replace house fuses or correct house wiring.
FIVE YEAR LIMITED WARRANTY ONE YEAR FULL PLUS SECOND THROUGH FIFTH YEAR LIMITED FROM DATE OF INSTALLATION	Replacement parts (labor costs not included) for any electric element if defective in materials or workmanship.	B. Repairs when cooking equipment is used in other than normal home use. C. Damage resulting from accident, alteration, misuse, abuse, improper installation not in accordance with local electrical codes.
	D. Any labor costs during limited warranty.	
		Replacement parts or repair labor costs for units operated outside the United States.

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.
- If you are unable to obtain satisfactory service, contact the KitchenAid wholesale distributor in your area. A complete distributor listing is printed in the Use and Care Guide furnished with the product.
- All service should be handled locally by the dealer from whom you purchased the unit or an authorized KitchenAid servicing outlet or wholesale distributor. If your local service is not satisfactory, contact Consumer Affairs, KitchenAid, Inc., 3800 Space Drive, Dayton, OH 45414.

4177648