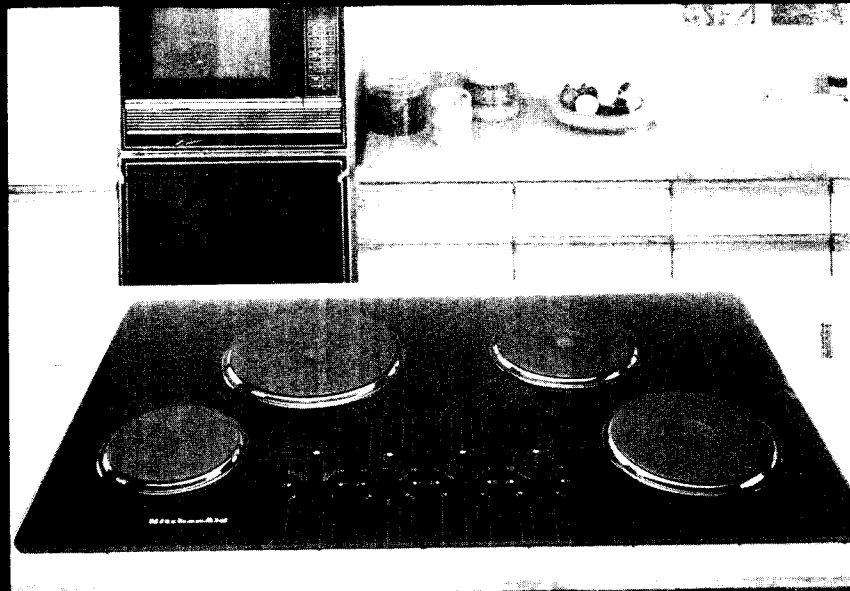




KitchenAid®
36" ELECTRIC
GLASS SURFACE COOKTOP

WITH CAST-IRON ELEMENTS
MODEL KECT-3645

USE & CARE GUIDE





IMPORTANT SAFETY INSTRUCTIONS

1. 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.
5. User servicing. Do not repair or replace any part of the cooktop unless specifically recommended in this manual. All other servicing should be referred to a qualified technician.
6. Flammable materials should not be stored 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.
8. 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 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.

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10. 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 not extend over adjacent elements.
 12. Never leave elements unattended at high heat settings. Boil overs cause smoking and greasy spillovers that may ignite.
 13. Do not use decorative covers or trivets over the elements.
 14. 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.
 15. **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.
 16. Do not cook on broken cooktop. If cooktop should break, cleaning solutions or spillovers may penetrate the broken cooktop and create a risk of electric shock. Contact a qualified technician immediately.
 17. 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 cleansers can produce noxious fumes if applied to a hot surface.

SAVE THESE INSTRUCTIONS



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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 VERIFY 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 for your personal records. 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 underside of the cooktop.

IMPORTANT — BEFORE USING YOUR COOKTOP

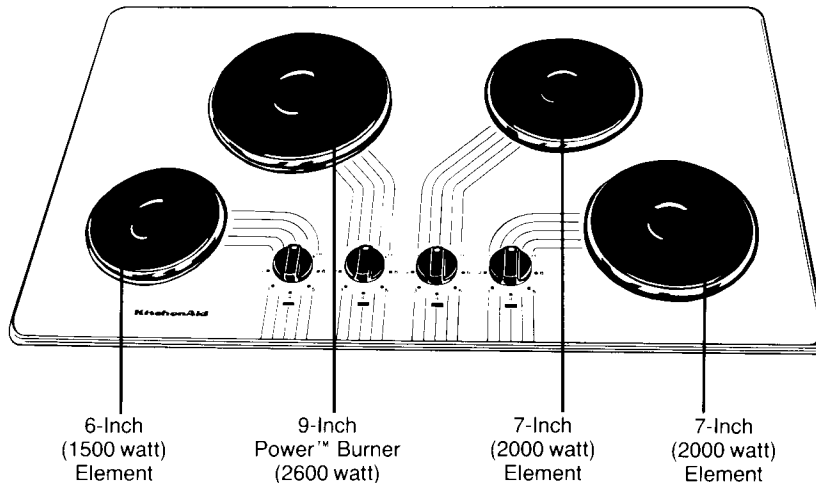
The elements on your KitchenAid cooktop have a protective coating which must be heat hardened before use. To cure this coating, heat the elements on HIGH for three to five minutes **without a pan**. There will be some smoking and odor as the elements are heating; this is normal and nontoxic. The stainless steel rings around each element will also permanently change to a gold color as the elements heat.

If the coating is not hardened before use it can adhere to the pan and remove some of the element finish.

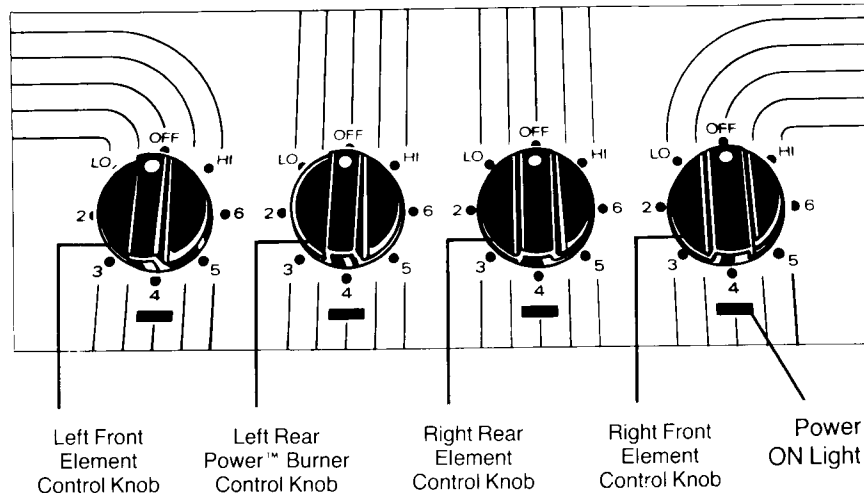
COOKTOP FEATURES

Your new KitchenAid cooktop is equipped with four cast-iron elements which have been specifically designed to provide an infinite number of heat settings to meet a wide variety of cooking needs. The elements provide you with uniform, even heat distribution and uniform cooking. The elements heat up gradually and retain heat longer than open coil elements. Due to the retained heat in the element, cooking may be completed by turning the unit off and leaving the pan on the unit.

The elements are equipped with a built-in safety feature to protect them from overheating. The power to the element is automatically reduced if a pan boils dry or if an element is turned on without a pan.



HOW TO USE



CONTROL KNOB SETTINGS

The control knobs for each element have infinite positions ranging from "HI" for the highest level of heat to "LO" for simmer.

The following settings are merely a guide and may vary according to the material and thickness of the pan used.

- HI** To bring foods to boiling.
- 6-5** For fast frying or rapid boiling.
- 4** To continue frying or for foods cooked in a double boiler.
- 3-2** To continue boiling or cooking medium to large amounts of food.
- LO** To keep smaller amounts of food at the boiling point or for gently simmering foods.

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 when the element is turned on and then flash on and off to indicate that power to the element is cycling on and off to maintain the temperature for the selected control setting.





COOKING UTENSILS/TIPS

- Use cooking utensils with flat bottoms, straight sides and tight fitting lids. To determine if a pan bottom is flat, turn the pan upside down on a counter and place a ruler across the bottom. There should be no space between the pan and the ruler.
- Do not use large pressure canners, round bottom woks or griddles.
- Use only the correct size cooking utensils. Pans should be the same size or up to 1-inch larger in diameter than the element. Pans smaller than the element waste energy and cause spillovers to contact the element.
- Use a lid to shorten the cooking time.
- Turn the unit off before the end of cooking time and leave pan on unit. Food will finish cooking due to the retained heat in the cast-iron element.
- Aluminum pans heat up quickly and evenly.
- Stainless steel pans with copper or aluminum cores heat up evenly.
- Cast iron heats up slowly but cooks evenly.
- Check manufacturer's recommendation before using porcelain enamel-on-steel or porcelain enamel-on-cast iron.
- 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 manufacturer's recommendation before using.



CARE AND CLEANING

NOTE: BE SURE ALL COOKTOP PARTS ARE COOL BEFORE CLEANING.

CONTROL KNOBS— Turn control knobs to the OFF position. To remove, pull up firmly from the switch stem. Wash in warm, soapy water. Dry and replace knobs, making sure OFF is at the 12 o'clock position.

TEMPERED GLASS SURFACE— Remove control knobs. Clean surface with mild glass cleaner or with clear warm water only. Soaps and detergents will leave a filmy residue. When cleaning cooktop with knobs removed, DO NOT allow water to run down inside unit.

CAST-IRON ELEMENTS— Wipe elements with a damp cloth. Remove heavy soils with a soap-filled scouring pad; rinse thoroughly. After cleaning, always turn elements on Setting 4 for a few minutes to dry.

After the elements are cleaned and cooled, use a paper towel or soft cloth to wipe elements with vegetable oil. Remove any excess oil with a clean paper towel or soft cloth. When elements are turned on after oiling, some smoking may occur; this is normal.

STAINLESS STEEL ELEMENT RINGS— The rings which surround the elements will turn a permanent golden color with use. Stains and spills can be removed with a nonabrasive stainless steel cleaner such as BON AMI.



WHEN YOU NEED SERVICE

Follow these steps

1. If your cooktop should fail to operate, check to be sure that a fuse has not blown or the circuit breaker is not open.
2. If the problem is not due to the above item, 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
- Serial 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
Lee 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

OHIO

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 St.
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

UTAH

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[®] COOKING EQUIPMENT WARRANTY

LENGTH OF WARRANTY:	KITCHENAID WILL PAY FOR:	KITCHENAID WILL NOT PAY FOR:
ONE YEAR FULL WARRANTY FROM DATE OF INSTALLATION	Replacement parts and repair labor 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 or installation not in accordance with local electrical codes. D. Any labor costs during limited warranty. E. 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.