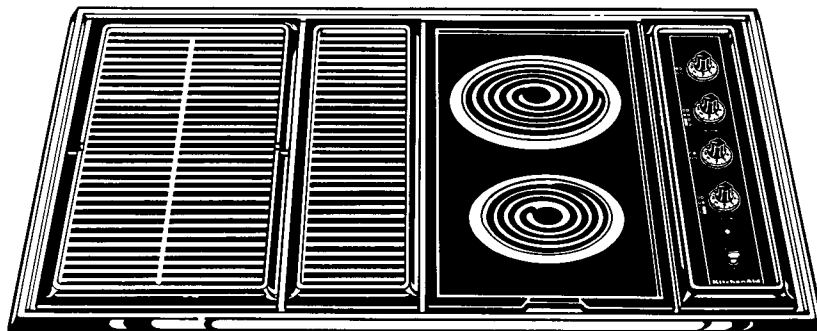


KitchenAid™

*Electric 36" Modular
Downdraft Cooktop*

Model KECM860T



USE and CARE GUIDE

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Important Safety Instructions

To reduce the risk of fire, electric shock, or injury to persons when using the cooktop, follow basic precautions, including the following.

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 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. 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 of 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 potholders touch hot heating elements. Do not use a towel or bulky cloth.
9. Use proper pan size. This cooktop is equipped with one or more elements of different size. Select cookware with flat bottoms large enough to cover the element. The use of undersized cookware will expose a portion of the burner to direct contact and may result in ignition of clothing. Proper relationship of cookware to element will also save energy.
10. Only certain types of glass, glass/ceramic, earthenware or other glazed cookware are suitable for cooktop use without breaking due to the sudden change in temperature. Check manufacturer's recommendation before using.
11. To reduce risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the cookware, the handle of the cookware 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. Boilovers 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. 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.

continued on next page

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

Ownership Registration

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. Return of this card is not necessary to validate your warranty.

You must provide proof of purchase or installation date for 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 _____

Builder's or Dealer's Name _____

Address _____

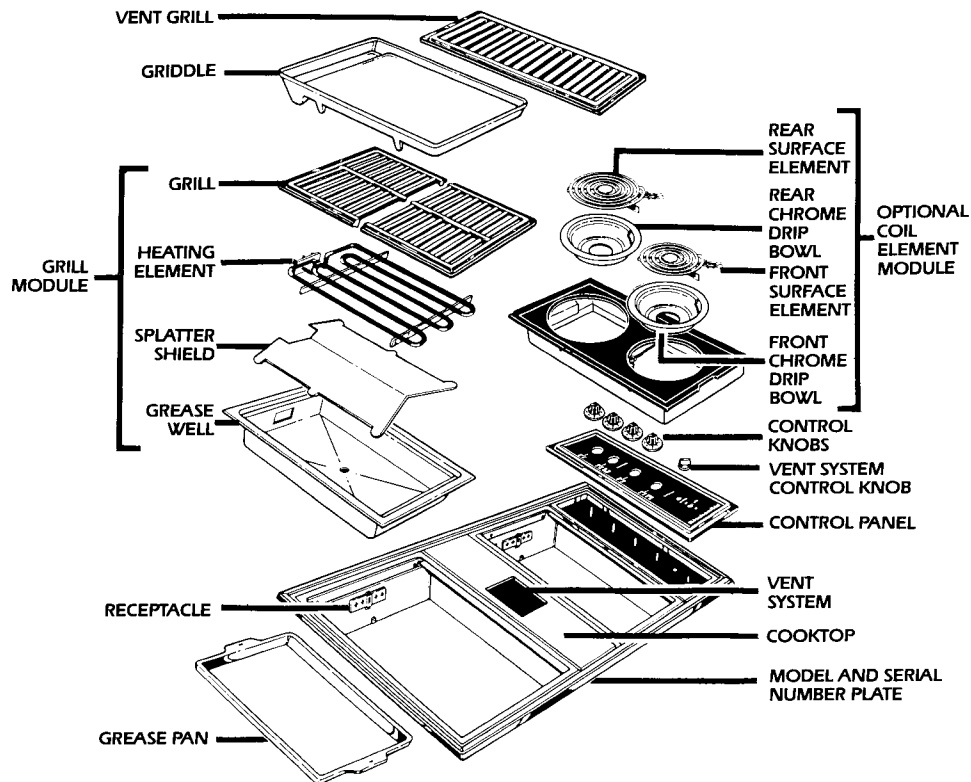
Phone _____

*Model and serial numbers are located on a nameplate attached to the underside of the cooktop.

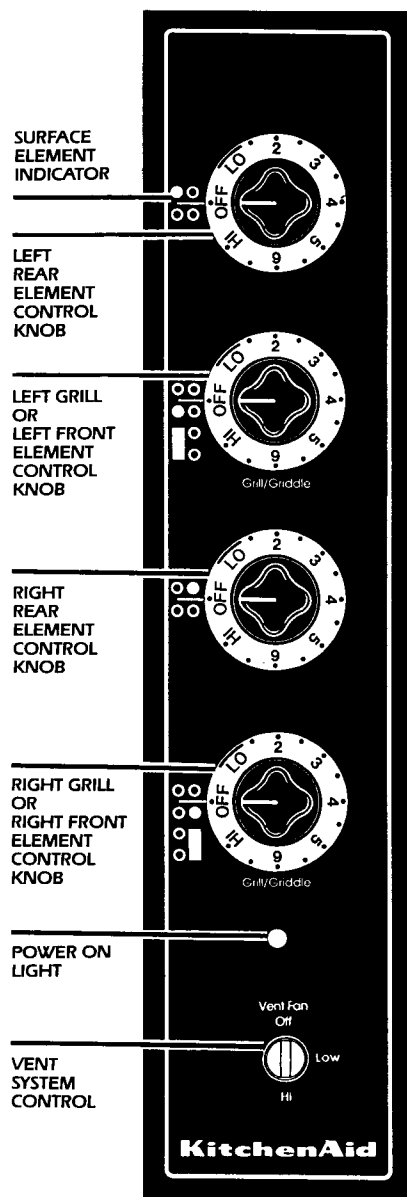
Cooktop Features

MODEL KECM860T

Your new KitchenAid cooktop is equipped with a griddle and grill module which can be installed on either side. The heating element has been specifically designed to provide an infinite number of cooking temperatures to meet your cooking needs. In addition, optional surface element modules are available for use in either cooktop opening.



Using the Cooktop



Using the Controls

The white circle or rectangle next to each knob indicates which element or grill that particular knob controls.

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 SETTINGS

- HI** To start foods cooking and to bring foods to a boil 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-LO** (3 - 2) To continue cooking foods or boiling 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-sensitive foods.

Using the Grill Module and Griddle

Before you use the grill or griddle for the first time, the cooking surfaces should be washed with warm, soapy water, rinsed and dried. Never use a metal scouring pad or abrasive cleaner on the grill or griddle, these will damage the non-stick surfaces. After cleaning, lightly wipe the cooking surfaces with cooking oil to prevent food from sticking.

Using the Optional Coil and Cast-Iron Element Modules

The optional coil element module does not require any special treatment before you use it for the first time.

Before you use the optional cast-iron elements for the first time, the protective coating on the elements must be heat hardened. 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.

Using the Vent System

The cooktop's built-in downdraft vent fan removes cooking vapors, odors and smoke. The fan should always be switched on for most cooking operations. To switch the fan to the LOW or HI setting, turn the Vent Fan Control Knob clockwise. Turn the knob counterclockwise to turn the fan off.

The fan filters must be in place for the fan to operate properly.

Do not put hands in vent box when fan or controls are on. The vent fan system turns on automatically when the grill or griddle is used. Turn fan and cooktop controls to OFF. Failure to do so could result in personal injury.

Using Cookware

WITH THE GRILL AND GRIDDLE:

Place food directly on cooking surface of the grill or griddle. Do not use cookware on the grill or griddle.

Use only plastic or nylon kitchen utensils on the grill and griddle. Metal can damage the non-stick cooking surface.

WITH OPTIONAL ELEMENT MODULES:

For best cooking results, always use cookware with flat bottoms, straight sides and tight-fitting covers.

Use only the correct size cookware. Heat reflected from cookware much larger than the outside edge of the heating element may result in damage to the cooktop or drip bowls.

Cookware smaller than the heating element exposes a portion of the element, causing loss of energy.

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, earthenware or other glazed cookware are suitable for cooktop use without breaking due to the sudden change in temperature. Check manufacturer's recommendation before using.

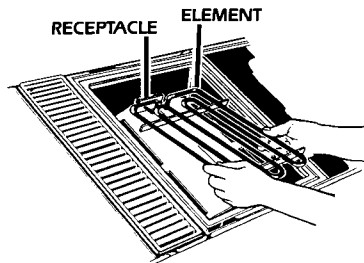
When using optional cast-iron elements, turn the unit off before the end of the cooking time and leave the pan on the unit. Food will finish cooking due to the retained heat in the cast-iron element.

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

Changing Cooktop Modules

Be sure all modules are cool and all controls are turned off before handling modules.

Grill Module



TO REMOVE GRILL MODULE:

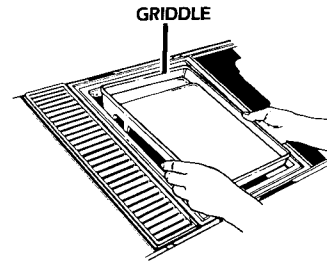
1. Remove the grill sections.
2. Lift the heating element slightly above splatter shield and pull it toward you.
3. Remove splatter shield.
4. Remove the grease well and grease pan. Be careful not to spill grease.

TO REPLACE GRILL MODULE:

1. Place the grease pan in the cooktop opening.
2. Line up the receptacle hole with the receptacle and lower the grease well into the cooktop opening.
3. Place splatter shield in grease well.
4. Plug heating element terminal into cooktop receptacle.
5. Replace the grill sections.

IMPORTANT: Clean all grill parts after each use to prevent excessive smoke or flare-ups and odors.

Griddle



IMPORTANT: The griddle is used with the grill module.

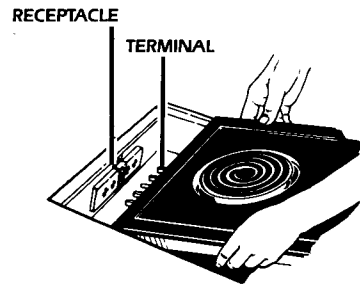
TO INSTALL GRIDDLE:

1. Remove the grill sections.
2. Slide the griddle into place. Make sure the drain slot is at the rear.

TO REMOVE GRIDDLE:

1. Check that the griddle is cool before removing it.
2. Slightly lift front of griddle by both front corners. Remove from cooktop.
3. Replace the grill sections.

Optional Coil and Cast-Iron Element Modules



TO REMOVE ELEMENT MODULE:

1. Lift module slightly by the handle.
2. Pull module toward you with both hands to unplug it.
3. Lift module out of cooktop.

TO REPLACE ELEMENT MODULE:

1. Line up module terminal with cooktop receptacle.
2. Push terminal into receptacle until it is plugged in.
3. Use the handle to lower the front of the module.

Care and Cleaning

The Control Knobs

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

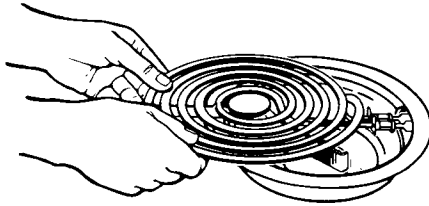
The Control Panel

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.

The Optional Coil Elements and Drip Bowls

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 control knob to OFF.

TO REMOVE ELEMENTS:



1. Always be certain the control for the element is at OFF position and the coils are cool before attempting to remove the element.
2. Raise the element, at point opposite receptacle, about 1 inch above drip bowl. After removing the element, remove the drip bowl to clean under the unit.
3. Wipe around edges of the opening of the cooktop with a soapy cloth and rinse with damp cloth or sponge.

- Do not immerse elements in water or other liquid, or wash in dishwasher.
- Do not attempt to clean elements or chrome 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:

1. Place chrome drip bowls into the opening in the cooktop so the receptacle can be seen through the side opening of the bowl.
2. Insert terminals through opening in drip bowl and into receptacle.
3. 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 on top of element and exert a slight downward force.

CHROME DRIP BOWLS

Wipe up any spills as soon as possible to prevent baked-on splatters. 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.

IMPORTANT: 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 1 inch over the edge of the element.

The Optional 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 smoke 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.

The Grill and Griddle

Food cooked on the grill or griddle may spatter. All parts of the module except the heating element should be cleaned after each use. A soiled heating element cleans itself by burning off spills and spatters.

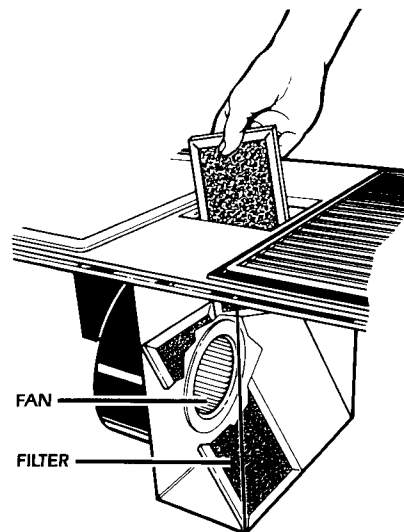
Wash grill sections and griddle with warm, soapy water and a plastic scouring pad, rinse and wipe dry.

Do not use metal scouring pads or abrasive cleansers, they will scratch the non-stick finish.

Wash the splatter shield, grease well and grease pan in warm, soapy water. Use a plastic scouring pad for heavily soiled areas. Rinse and wipe dry. The grease well and grease pan may be cleaned in a dishwasher.

The Vent System

Turn fan and cooktop controls OFF before cleaning the vent system. The fan may automatically come on when controls are on. Do not put hand in vent box if fan is moving. Personal injury may result.



1. Remove the vent grill and wash in warm, soapy water or wipe with a damp cloth. **Do not use metal scouring pads, abrasive cleansers or clean in dishwasher.**
2. Reach into vent box and lift a filter out. Turn slightly to pass filter through vent hole. Repeat for second filter. Wash in warm, soapy water or dishwasher.
3. Wipe in and around the vent box with a damp cloth. Spills should be cleaned up with a sponge.
4. Replace the filters. Be sure the filters rest at an angle over the exhaust fan.

Cooking Tips

Using the Grill

The use of metal utensils can scratch the non-stick coating. Only nylon or plastic utensils should be used.

Do not cover the entire cooking surface with meat. Leave space between the food items to allow smoke and steam to ventilate properly.

Meat with a normally high fat content will produce more smoke and flare-ups, but cook faster than lean meat. Trim fat from meat before placing on the grill to prevent excessive smoke or flare-ups.

If meat begins to cook too quickly, turn the grill control knob to a lower setting.

Do not block grease well drain. Accumulated grease could result in smoke or fire.

If grease causes excessive flare-ups DO NOT PUT WATER ON A GREASE FIRE.

Remove food from the grill, turn the grill control to OFF and cover the grill with the griddle or a large metal pan.

Make sure the vent system has been switched to ON.

GRIDDLE CHART

Food	Setting/ Preheat Time	Control Setting	First Side	Second Side	Comments
SAUSAGE PATTIES	HI/10 Min.	HI	8	4	
BACON	HI/10 Min.	HI	3	1 - 2	
HAMBURGERS	HI/10 Min.	HI	6	5	
HOT DOGS	HI/10 Min.	6	5	5	
HAM SLICE	HI/10 Min.	6	6	5 - 6	
FISH STICKS	HI/10 Min.	4	5	3 - 4	
BUNS - Hot Dog and Hamburger	HI/10 Min.	5	3	N/A	Buns can be buttered before griddling, if desired.
GRILLED SANDWICHES	HI/10 Min.	5	3	3	Butter both sides of sandwich before griddling, if desired.
FRENCH TOAST	HI/10 Min.	4	3	2 - 3	Grease Griddle with oil or butter, if desired.
PANCAKES	HI/10 Min.	5	1 ½ - 2	1 - 2	Grease Griddle with oil or butter, if desired.
EGGS Sunnyside up Scrambled	HI/10 Min. HI/10 Min.	3 3	2-3 2-3	1 1	Grease Griddle with oil or butter, if desired.

Griddling times are approximate and may need to be adjusted to individual tastes.

GRILL CHART

Food	Setting/ Preheat Time	Control Setting	First Side	Second Side	Comments
BEEF STEAK ($\frac{1}{2}$ - $\frac{3}{4}$ " Rare Medium Well	HI/10 Min.	HI HI HI	5 6 8	4 6 8	
BEEF STEAK (1-1 $\frac{1}{2}$ " Rare Medium Well	HI/10 Min.	HI HI HI	5 - 7 9 - 11 12 - 15	5 10 12	
HAMBURGERS	HI/10 Min.	HI	10 - 12	10 - 12	Turn as needed for even cooking.
PORK CHOPS	HI/10 Min.	HI	12 - 15	12 - 15	Turn as needed for even cooking.
SPARE RIBS Barbecued	HI/10 Min.	HI	25 - 30	25 - 30	Brush on barbecue sauce during last 10 minutes of cooking, if desired.
HAM SLICE	HI/10 Min.	5	10 - 12	10 - 12	Turn as needed for even cooking.
HOT DOGS	HI/10 Min.	HI	6 - 7	6 - 7	Turn as needed for even cooking.
LAMB CHOPS	HI/10 Min.	5	12 - 17	12 - 17	Turn as needed for even cooking.
CHICKEN PIECES	HI/10 Min.	HI	45 - 60		Turn frequently.
LOBSTER TAILS	HI/10 Min.	HI	10 - 12	10 - 12	Turn as needed for even cooking.
GARLIC BREAD	HI/10 Min.	HI	1 - 2	1 - 2	Butter French bread and sprinkle with garlic salt before grilling.

Grilling times are approximate and may need to be adjusted to individual tastes.

For Service or Assistance

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 modules and heating elements properly seated in receptacles?
2. If the problem is not due to one of the above items:
 - Call your dealer or the repair service he recommends.
 - All service should be handled locally by the dealer from whom you purchased the cooktop or an authorized KitchenAid servicer.
3. In the event you are unable to obtain the name of a local authorized KitchenAid servicer:
 - Call KitchenAid Customer Relations, TOLL FREE **800-422-1230**. A Customer Relations representative can recommend a qualified service company in your area.
- If you must call or write, please provide: Model Number, Serial Number, Date of Purchase and a complete description of the problem. Write to:

Customer Relations Department
KitchenAid, Inc.
P.O. Box 558
St. Joseph, MI 49085-0558
4. 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 MACAP only when the dealer, authorized servicer, or 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.

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 an authorized KitchenAid servicing outlet.	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 for any electric element if defective in materials or workmanship. Replacement motor 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. F. Pickup 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 authorized KitchenAid 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 Customer Relations Department, KitchenAid, Inc., P.O. Box 558, St. Joseph, Michigan 49085-0558. Call Toll Free: 800-422-1230.

KitchenAid, Inc.
St. Joseph, Michigan 49085, U.S.A.

Part No. 36-058721-03-0/4314899

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