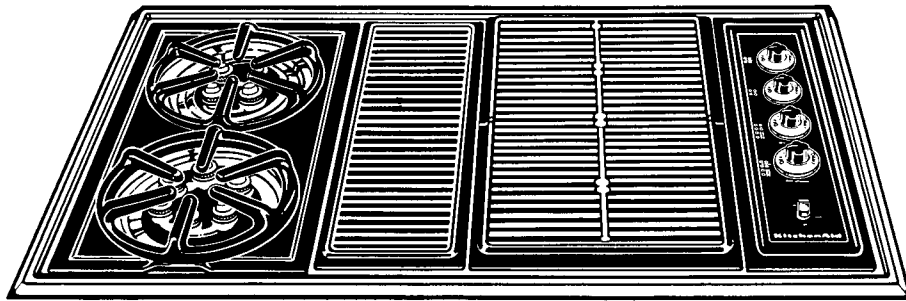


KitchenAid®

*Gas 36" Modular
Downdraft Cooktop*

Model KGCM860T



USE and CARE GUIDE

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Important Safety Instructions

⚠ WARNING

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

– FOR YOUR SAFETY –

DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS AND LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE. THE FUMES CAN CREATE A FIRE HAZARD OR EXPLOSION.

– FOR YOUR SAFETY –

IF YOU SMELL GAS:

- 1. OPEN WINDOWS.**
- 2. DON'T TOUCH ELECTRICAL SWITCHES.**
- 3. EXTINGUISH ANY OPEN FLAMES.**
- 4. IMMEDIATELY CALL YOUR GAS SUPPLIER.**

– IMPORTANT –

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

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

- 1. Read all instructions before using the cooktop.**
- 2. Install or locate the cooktop only in accordance with the provided Installation Instructions. It is recommended that the cooktop be installed by a qualified installer. The cooktop must be properly connected to the proper gas supply and checked for leaks. The cooktop must also be properly connected to electrical supply and grounded.**
- 3. Gas fuels and combustion can result in potential exposure to chemicals known to cause cancer or reproductive harm. For example, benzene is a chemical which is a part of the gas supplied to the cooktop. It is consumed in the flame during combustion. However, exposure to a small amount of benzene is possible if a gas leak occurs. Formaldehyde and soot are by-products of incomplete combustion. Properly adjusted burners with a bluish rather than a yellow flame will minimize incomplete combustion.**
- 4. Do not use the cooktop for warming or heating the room. Persons could be burned or injured, or a fire could start.**

5. Do not leave children alone or unattended in area where the cooktop is in use. They should never be allowed to sit or stand on any part of the cooktop. They could be burned or injured.
6. Do not wear loose or hanging garments when using the cooktop. They could ignite if they touch a surface burner and you could be burned.
7. 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.
8. Do not operate the cooktop if it is not working properly, or if it has been damaged or dropped.
9. Know where your main gas shut off valve is located.
10. Do not attempt to operate the grill or griddle during power failure.
11. Clean your cooktop regularly. See care and cleaning instructions in this manual.
12. Use the cooktop only for its intended use as described in this manual.
13. Do not store flammable materials on or near the cooktop. They could explode or burn.
14. Do not use water on grease fires. Never pick up a flaming pan. Smother flaming pan on cooktop by covering with a well-fitted 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.
15. Use only dry potholders. Moist or damp potholders on surface burners may result in burns from steam. Do not let potholder touch surface burners. Do not use a towel or bulky cloth for a potholder. They could catch on fire.
16. Make sure the utensils you use are large enough to contain food and avoid boilovers and splillovers. Heavy splattering or splillovers left on a range can ignite and burn you. Pan size is especially important in deep fat frying.
17. Never leave surface burners unattended at high heat settings. A boilover could result and cause smoking and greasy splillovers that may ignite.
18. Grease is flammable and should be handled carefully. Let fat cool before attempting to handle it. Do not allow grease to collect around cooktop or in vents. Wipe splillovers immediately.
19. Check to be sure glass cooking utensils are safe for use on the cooktop. Only certain types of glass, glass-ceramic, ceramic, earthenware or other glazed utensils are suitable for cooktops without breaking due to the sudden change in temperature.
20. Turn pan handles inward, but not over other surface burners. This will help reduce the chance of burns, igniting of flammable materials, and spills due to bumping of the pan.
21. Do not heat unopened containers. They could explode. The hot contents could cause burns and container particles could cause injury.
22. Do not use decorative covers or trivets over the surface burners.
23. Do not store things children might want above the cooktop. Children could be burned or injured while climbing on it.

continued on next page

24. Do not touch hot surface burners or areas near burners. Areas near surface burners become hot enough to cause burns. During use, do not touch, or let clothing or other flammable materials contact surface burners or areas near burners.
25. Do not block the vent system.
26. Do not put hands in vent box when fan is on. Injury could result.
27. Filters must be in place for proper vent system operation.
28. Never use a match or other flame to look for a gas leak. Explosion and injury could result.
29. Make sure surface burners are off when you are finished, and when you aren't watching.
30. Do not use utensils (pots and pans) on the grill module.
31. Be sure all cooktop parts are cool before cleaning.

SAVE THESE INSTRUCTIONS

You Are Responsible For

- Installing the cooktop where it is protected from the elements, and on a counter strong enough to support its weight. (See the Installation Instructions.)
- Making sure the cooktop is not used by anyone unable to operate it properly.
- Properly maintaining the cooktop.
- Using the cooktop only for jobs expected of a home cooktop.

Ownership Registration

Please fill out and mail your Ownership Registration Card packed with the product. 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 _____

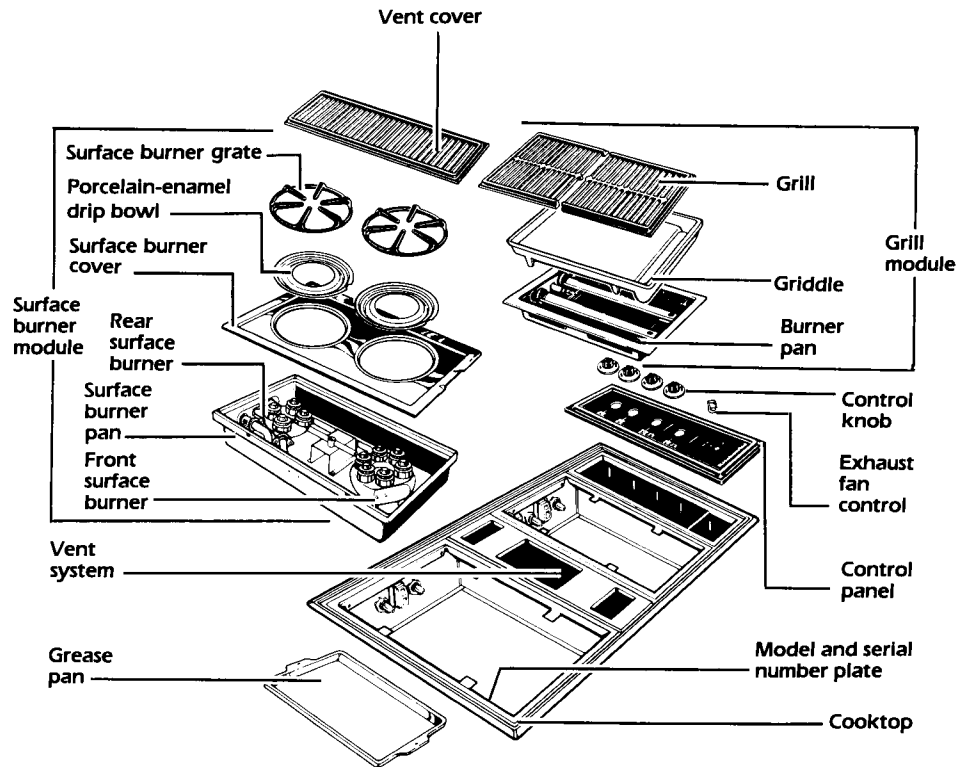
Phone _____

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

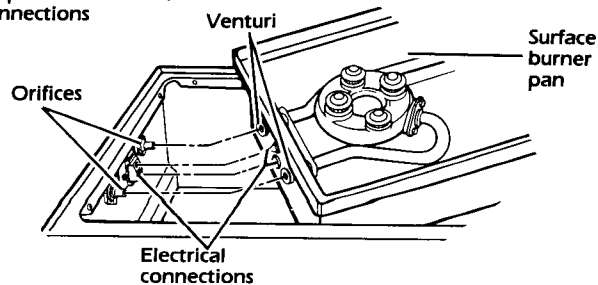
Cooktop Features

Model KGCM860T

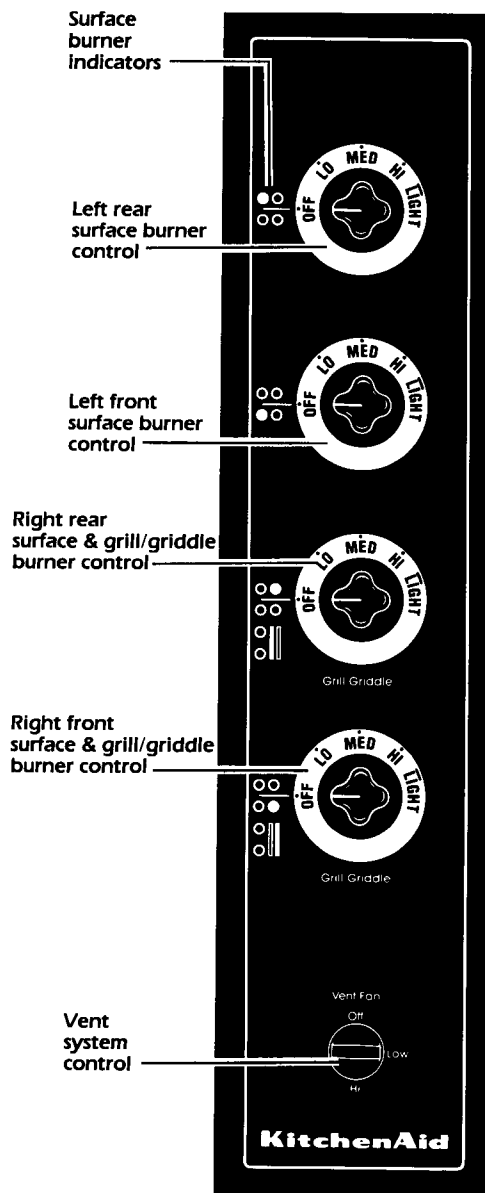
Your new KitchenAid cooktop is equipped with a grill module and griddle which can be installed only on the right side. (For use and installation information, see grill module and griddle sections on pages 7 – 13.)



Close-up of electrical and gas connections



Using the Cooktop



Using The Controls

The white circle or rectangle next to each knob indicates which surface burner or grill/griddle burner that particular knob controls.

Grasp the control knob, push down and turn to the LIGHT position. The clicking sound is the ignition sparking.

To stop the clicking sound after the burner lights, turn the control knob back to a desired setting. The control knob has markings for HI, MED and LO, however, it can be set anywhere between HI and OFF.

Control settings for surface burners:

Use LIGHT to light the burner.

Use HI to bring foods to a boil.

Use MED to continue frying or for foods cooked in a double boiler.

Use LO to keep smaller amounts of food at the boiling point or to gently simmer foods.

IMPORTANT: Do not cook with the control in the LIGHT position. To operate the grill or griddle, both burner control knobs must be turned ON. Do not grill with controls in the HI position.

Using The Surface Burners

For best cooking results, set the flame size halfway between the center and the edge of the cooking utensil bottom. A covered utensil retains heat so a smaller flame size can be used.

In case of a prolonged power failure:

Surface burners can be manually lighted. (Grill/griddle burners should not be manually lighted during prolonged power failure.) To light surface burners, hold a lighted match near a burner and slowly turn the control counterclockwise until the burner lights. Since the vent system will not operate, smoke and steam will not be vented out of the room.

continued on next page

⚠ WARNING

Burn, Fire And Explosion Hazard

- **Burner flame should not extend beyond the edge of the cooking utensil. The flame can burn you and cause poor cooking results.**
- **Be sure all control knobs are turned to OFF when you are not cooking. Someone could be burned or a fire could start if a burner is accidentally left on.**
- **If the flame should go out while cooking, or if there is a strong gas odor, turn the burners OFF. Wait five minutes for the gas odor to disappear, before relighting burner. If gas odor is still present, see safety note on page 3. Failure to follow these precautions could result in explosion or fire.**
- **Do not light the grill/griddle burners during a power failure. The vent system will not work if there is a power failure. This prevents proper venting for adequate cooling of the grill/griddle burners. The resulting heat build-up can cause fire.**

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. You don't have to grease the griddle every time you use it. Do not use shortening or butter to grease the griddle.

IMPORTANT: Do not grill with the controls on the HI setting. Excessive smoke and flare-up could result. (See "Griddle chart" on page 12 and "Grill chart" on page 13 for proper settings.)

Before you use the griddle for the first time, preheat on HI, then turn control to a lower setting to cook. Turn off the burners when cooking is finished. Leaving them ON can damage the 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.

Using The Vent System

The cooktop's built-in downdraft vent fan removes cooking vapors, odors and smoke. To switch the fan to the LO or HI setting, turn the Vent Fan Control Knob clockwise. Turn the knob counterclockwise to turn the fan off. The fan will automatically come on and stay on whenever the grill or griddle is turned on.

The vent fan should be on for most cooking operations.

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

⚠ WARNING

Personal Injury Hazard

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.

Changing Cooktop Modules

⚠ WARNING

Burn And Fire Hazard
Be sure all controls are off and the modules are cool before handling modules. Failure to do so could result in burns or fire.

Surface Burner Modules

IMPORTANT: Standard surface burner modules will work on left side of the cooktop only. Optional surface burner module (Model KGCK80TBL) is available for right side use.



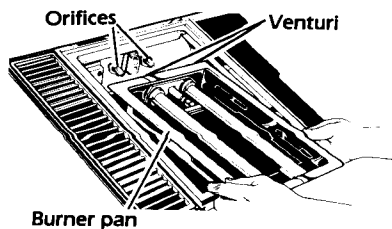
To remove surface burner modules:

1. Lift off surface grates and drip bowls.
2. Lift module slightly by the handle.
3. With both hands, pull module toward you to clear orifices (gas lines). Lift out.

To replace surface burner modules:

1. Line up the venturi (burner inlet tubes) with the orifices.
2. Line up electrical connection in surface burner pan with electrical socket on back wall of cooktop.
3. Push the module until it's seated properly.
4. Lower front with the handle.
5. Install drip bowls and surface grates.

Grill Module



IMPORTANT: The grill module will work on the right side of the cooktop only.

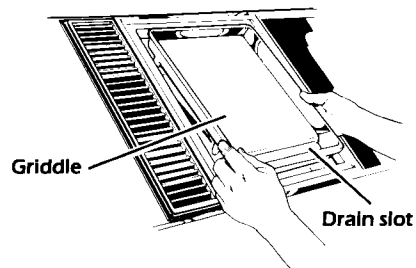
To remove grill module:

1. Lift off grills.
2. Lift front end of burner pan and pull toward you.
3. With both hands, lift burner pan out and set aside.
4. Lift out grease pan, being careful not to spill fat drippings.

To replace grill module:

1. Insert the grease pan. Do not use the grill module unless the grease pan is in place.
2. Line up the venturi with the burner orifices.
3. Put burners into place while lowering burner pan.
4. Place grills over burners.

Griddle



IMPORTANT: Make sure the grill controls are OFF and the grill is cool before installing the griddle.

To install griddle:

1. Remove the grills.
2. Place griddle over burners with drain slot in front.

To remove griddle:

1. Lift out griddle and set aside.

IMPORTANT: Make sure the griddle is cool before removing.

2. Replace the grills.

Care and Cleaning

WARNING

Fire And Explosion Hazard

- Do not use oven cleaners, bleach or rust removers.
- Do not use gasoline or other flammable liquids or vapors to clean this or any other appliance.
- Keep the appliance area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
- Do not obstruct the flow of combustion and ventilation air.

Failure to follow these guidelines could result in fire or explosion.

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 well. Dry completely.

The Control Panel

Lift off control panel. Wipe with warm, soapy cloth; then wipe clean with a damp cloth. Dry with soft cloth.

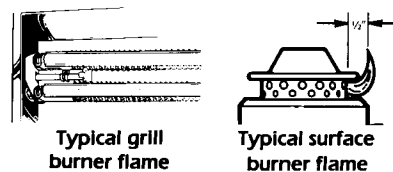
IMPORTANT: Never use steel wool, abrasives, ammonia, acids or commercial oven cleaners which may damage finish.

Replace control panel. Replace knobs by pushing them firmly into place.

IMPORTANT: Make sure all control knobs point to the OFF position.

The Burners

Occasionally check the burner flames for proper size and shape as shown below. If flames lift off ports, are yellow, or are noisy when turned off, you may need to clean the burners (see "The surface burners with burner pan" below), or call a qualified technician for adjustment.



The grates and drip bowls:

Wash with warm, soapy water or in a dishwasher. Use scouring pads for heavily soiled areas. Rinse and dry well.

The cover:

Clean often. Wash with warm, soapy water or in a dishwasher. **Do not use metal scouring pads or harsh cleansers.** Rinse and dry well.

The surface burners with burner pan:

To remove:

1. Remove module from cooktop (see page 9).
2. Remove the cover from the module by pushing in buttons on the sides and simultaneously lifting the cover.
3. Remove burners by grasping burner firmly, turning towards side of pan, pulling up and out.
4. Remove metal insert at bottom of burner pan by grasping front of insert on both sides, pulling up and out. Make sure to keep insert away from side tabs.

To clean:

Wash burners, metal insert and burner pan with warm, soapy water. **Do not put surface burner pan in dishwasher or in water.** Wipe clean with a damp, soft cloth. If ports are clogged, clean with a straight pin. **Do not enlarge or distort the ports. Do not use a toothpick to clean the ports.**

To replace:

- Reverse steps 1 – 4 above.
- Make sure to fit electrical connection on back of metal insert into center hole in back of burner pan.
- Make sure to fit venturi into the proper holes in back of burner pan.
- Make sure to fit burner supports into holes in bottom of metal insert.

IMPORTANT: For close-up of surface burner pan electrical and gas connections, see illustration on page 6.

The Grill and Griddle

Food cooked on the grill or griddle may spatter. All parts of the module should be cleaned after each use.

Take the grill apart to clean and to remove and store. **Do not stack when storing.**

Wash grill sections and griddle with warm, soapy water and a plastic scouring pad (if needed). Rinse and wipe dry. **Do not use metal scouring pads or abrasive cleansers; they will scratch the non-stick finish.**

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

To clean burners, see burner cleaning information on page 10.

IMPORTANT: If the grill is turned on soon after washing, a popping sound may occur until the moisture inside the burner dries.

The Vent System

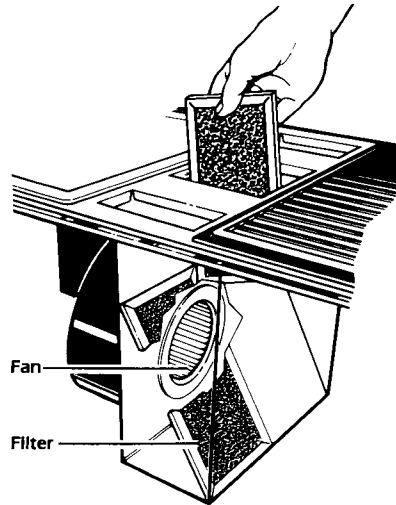
⚠ WARNING

Personal Injury Hazard

- **Disconnect the electrical supply before servicing the cooktop. The wall receptacle is located in the cabinet beneath the cooktop.**
- **Turn fan and cooktop controls to OFF before cleaning the vent system. The vent fan system turns on automatically when the grill or griddle is used. Do not put hand in vent box when fan or controls are on.**

Failure to follow these guidelines could result in personal injury.

1. Remove the vent cover and wash in warm, soapy water or wipe with a damp cloth. **Do not use metal scouring pads or abrasive cleansers.**



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.
5. Replace the vent cover.

IMPORTANT: Filters must be in place for the fan to operate properly. Replacement filters can be ordered from a KitchenAid Dealer or servicer. Order part number 786235 (one pair).

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**.

Under normal use, the vent fan requires no oiling for the first year. After the first year, oil every three months with SAE 20 oil.

Cooking Tips

Using The Grill

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.

⚠ WARNING

Fire And Product Damage Hazard

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

To put out 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.

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

Griddle chart:

FOOD	SETTING/ PREHEAT TIME	CONTROL SETTING	APPROXIMATE COOKING TIME		COMMENTS
			FIRST SIDE	SECOND SIDE	
Sausage patties	No Preheat	MED	4 Min.	3½ Min.	
Bacon	No Preheat	MED	3 Min.	3 Min.	
Hamburgers	HI/3 Min.	MED	6 Min.	5 Min.	
Hot dogs	HI/3 Min.	MED	5 Min.	5 Min.	
Ham slice	HI/3 Min.	MED	6 Min.	5 – 6 Min.	
Fish sticks	HI/3 Min.	MED	5 Min.	3 – 4 Min.	
Buns, hot dog and hamburger	HI/3 Min.	MED	3 Min.	N/A	Buns can be buttered before griddling, if desired.
Grilled sandwiches	HI/3 Min.	MED	3 Min.	3 Min.	Butter both sides of sandwich before griddling, if desired.
French toast	HI/3 Min.	MED	3 Min.	2 – 3 Min.	Grease Griddle with oil, if desired.
Pancakes	HI/3 Min.	MED	1½ Min.	1 Min.	Grease Griddle with oil, if desired.
Eggs, sunnyside up and scrambled	No Preheat	MED	1½ Min.	1 Min.	Grease Griddle with oil, if desired.

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

Grill chart:

FOOD	SETTING/ PREHEAT TIME	CONTROL SETTING	APPROXIMATE COOKING TIME		COMMENTS
			FIRST SIDE	SECOND SIDE	
Beef steak ($\frac{1}{2}$ – $\frac{3}{4}$ "					
• rare	HI/10 Min.	MED	5 Min.	4 Min.	
• medium		MED	6 Min.	6 Min.	
• well		MED	7 Min.	7 Min.	
Beef steak (1 – $1\frac{1}{2}$ "					
• rare	HI/10 Min.	MED	5 – 6 Min.	5 Min.	
• medium		MED	9 – 10 Min.	10 Min.	
• well		MED	12 – 13 Min.	12 Min.	
Hamburgers	HI/10 Min.	MED	10 Min.	10 Min.	Turn as needed for even cooking.
Pork chops	HI/10 Min.	MED	15 Min.	15 Min.	Turn as needed for even cooking.
Spare ribs, barbecued	HI/10 Min.	MED	25 – 30 Min.	25 – 30 Min.	Brush on barbecue sauce during last 10 minutes of cooking, if desired.
Ham slice	HI/10 Min.	MED	15 Min.	10 Min.	Turn as needed for even cooking.
Hot dogs	HI/10 Min.	MED	4 Min.	3 Min.	Turn as needed for even cooking.
Lamb chops	HI/10 Min.	MED	12 – 17 Min.	12 – 17 Min.	Turn as needed for even cooking.
Chicken pieces	HI/10 Min.	MED	45 – 60 Min.		Turn frequently.
Lobster tails	HI/10 Min.	MED	10 – 12 Min.	10 – 12 Min.	Turn as needed for even cooking.
Garlic bread	HI/10 Min.	MED	1 – 2 Min.	1 – 2 Min.	Butter French bread and sprinkle with garlic salt before grilling.

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

For Service or Assistance

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.

If nothing operates:

- Have instructions in this book been followed?
- Has the fuse blown, or is the circuit breaker open?
- Is the control knob set in the correct position?
- Is the flow of combustion and/or ventilation air to the unit obstructed?

Do not obstruct air flow to and around unit.

- Recheck suspected defect.

If burner fails to light:

- Is the unit connected to electrical power?
- Have you checked the main fuse or circuit breaker box?
- Are burner ports clogged? (See page 10.)

If burner flames are uneven:

- Are burner ports clogged? (See page 10.)

If burner flames lift off ports, are yellow, or are noisy when turned off:

- The air/gas mixture may be incorrect. (Call for service.)

If burners make a popping noise when ON:

- Is the burner wet from washing? Let dry.

If a control knob or knobs will not turn:

- Did you push in before trying to turn?

If cooking results aren't what you expected:

Surface burners

- Is the cooktop level?
- Are the pans the size called for in the recipe?
- Does the flame size fit the cooking utensil being used? (See page 7.)

Grill

- Did you leave space between the food items?
- Was the grill preheated for the proper amount of time?
- Was food partially frozen or very cold before grilling? Cooking time will be longer.

If venting results aren't what you expected:

- Is the exhaust fan turned ON?
- Are the cooktop surface burners and module parts clean? They must be cleaned after each use.
- Are the vent filters clean and in place?
- Is the vent duct or outside opening blocked?
- Is there a draft in the room where the cooktop is installed?
- Has the meat fat been well trimmed?

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

Please include a daytime phone number in your correspondence.

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 them 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®

Gas Cooktop Warranty

LENGTH OF WARRANTY:	KITCHENAID WILL PAY FOR:	KITCHENAID WILL NOT PAY FOR:
<p>ONE YEAR FULL WARRANTY from date of installation</p>	<p>Replacement parts and repair labor costs to correct defects in materials or workmanship. Service must be provided by an authorized KitchenAid servicing outlet.</p>	<p>A. Service calls to:</p> <ol style="list-style-type: none"> 1. Correct the installation of the cooktop. 2. Instruct you how to use the cooktop. 3. Replace house fuses or correct house wiring. 4. Correct house plumbing. <p>B. Repairs when cooktop is used in other than normal home use.</p> <p>C. Damage resulting from accident, alteration, misuse, abuse, improper installation or installation not in accordance with local electrical or plumbing codes.</p> <p>D. Any labor costs during the limited warranty.</p> <p>E. Replacement parts or repair labor costs for units operated outside the United States.</p> <p>F. Pickup and delivery. This product is designed to be repaired in the home.</p>
<p>SECOND THROUGH FIFTH YEAR LIMITED WARRANTY from date of installation</p>	<p>Replacement parts for any gas burner to correct defects in materials or workmanship. For downdraft vent models, replacement parts for the downdraft vent motor to correct defects in materials or workmanship.</p>	

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.

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