

THANK YOU for purchasing this high-quality product. Register your new range at www.kitchenaid.com. In Canada, register your new range at www.kitchenaid.ca.

For future reference, please make a note of your product model and serial numbers. These can be located on the oven frame behind the top right side of the oven door.

Model Number _____ Serial Number _____

Para una versión de estas instrucciones en español, visite www.kitchenaid.com.

Deberá tener a mano el número de modelo y de serie, que están ubicados en el marco del horno, detrás del lado derecho superior de la puerta del horno.

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RANGE SAFETY

Your safety and the safety of others are very important.

We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages.



This is the safety alert symbol.

This symbol alerts you to potential hazards that can kill or hurt you and others.

All safety messages will follow the safety alert symbol and either the word "DANGER" or "WARNING."

These words mean:

⚠ DANGER

You can be killed or seriously injured if you don't immediately follow instructions.

⚠ WARNING

You can be killed or seriously injured if you don't follow instructions.

All safety messages will tell you what the potential hazard is, tell you how to reduce the chance of injury, and tell you what can happen if the instructions are not followed.

WARNING: If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- **WHAT TO DO IF YOU SMELL GAS:**
 - Do not try to light any appliance.
 - Do not touch any electrical switch.
 - Do not use any phone in your building.
 - Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
 - If you cannot reach your gas supplier, call the fire department.
- Installation and service must be performed by a qualified installer, service agency or the gas supplier.

WARNING: Gas leaks cannot always be detected by smell.

Gas suppliers recommend that you use a gas detector approved by UL or CSA.

For more information, contact your gas supplier.

If a gas leak is detected, follow the "What to do if you smell gas" instructions.

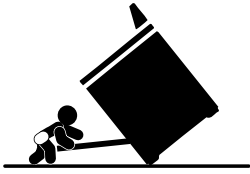
State of California Proposition 65 Warnings:

WARNING: This product contains one or more chemicals known to the State of California to cause cancer.

WARNING: This product contains one or more chemicals known to the State of California to cause birth defects or other reproductive harm.

The Anti-Tip Bracket

The range will not tip during normal use. However, the range can tip if you apply too much force or weight to the open door without the anti-tip bracket fastened down properly.



⚠ WARNING

Tip Over Hazard

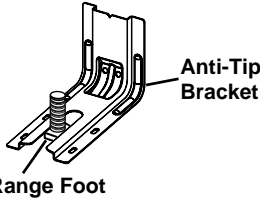
A child or adult can tip the range and be killed.

Verify the anti-tip bracket has been properly installed and engaged per installation instructions.

Re-engage anti-tip bracket if range is moved.

Do not operate range without anti-tip bracket installed and engaged.

Failure to follow these instructions can result in death or serious burns to children and adults.



To verify the anti-tip bracket is installed and engaged:

- Slide range forward.
- Look for the anti-tip bracket securely attached to floor or wall.
- Slide range back so rear range foot is under anti-tip bracket.
- See installation instructions for details.

IMPORTANT SAFETY INSTRUCTIONS

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

- **WARNING:** TO REDUCE THE RISK OF TIPPING OF THE RANGE, THE RANGE MUST BE SECURED BY PROPERLY INSTALLED ANTI-TIP DEVICES. TO CHECK IF THE DEVICES ARE INSTALLED PROPERLY, SLIDE RANGE FORWARD, LOOK FOR ANTI-TIP BRACKET SECURELY ATTACHED TO FLOOR OR WALL, AND SLIDE RANGE BACK SO REAR RANGE FOOT IS UNDER ANTI-TIP BRACKET.
- **WARNING:** NEVER use this appliance as a space heater to heat or warm the room. Doing so may result in carbon monoxide poisoning and overheating of the oven.
- **WARNING:** NEVER cover any slots, holes or passages in the oven bottom or cover an entire rack with materials such as aluminum foil. Doing so blocks air flow through the oven and may cause carbon monoxide poisoning. Aluminum foil linings may also trap heat, causing a fire hazard.
- **CAUTION:** Do not store items of interest to children in cabinets above a range or on the backguard of a range – children climbing on the range to reach items could be seriously injured.

- Proper Installation – The range, when installed, must be electrically grounded in accordance with local codes or, in the absence of local codes, with the *National Electrical Code, ANSI/NFPA 70*. In Canada, the range must be electrically grounded in accordance with Canadian Electrical Code. Be sure the range is properly installed and grounded by a qualified technician.
- This range is equipped with a three-prong grounding plug for your protection against shock hazard and should be plugged directly into a properly grounded receptacle. Do not cut or remove the grounding prong from this plug.
- Disconnect power before servicing.
- Injuries may result from the misuse of appliance doors or drawers such as stepping, leaning, or sitting on the doors or drawers.
- Maintenance – Keep range area clear and free from combustible materials, gasoline, and other flammable vapors and liquids.
- Storage in or on the Range – Flammable materials should not be stored in an oven or near surface units.
- Top burner flame size should be adjusted so it does not extend beyond the edge of the cooking utensil.

For self-cleaning ranges –

- Before Self-Cleaning the Oven – Remove broiler pan and other utensils. Wipe off all excessive spillage before initiating the cleaning cycle.

SAVE THESE INSTRUCTIONS

FEATURE GUIDE

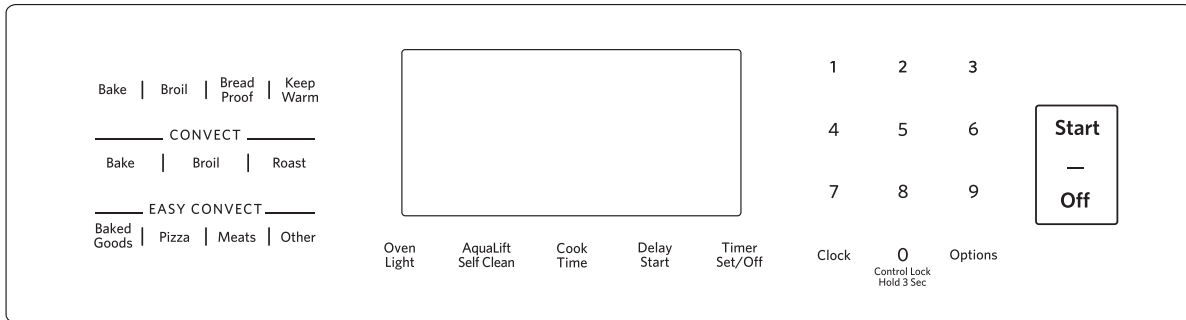
This manual covers several models. Your model may have some or all of the items listed. Refer to this manual or the Frequently Asked Questions (FAQs) section of our website at www.kitchenaid.com for more detailed instructions. In Canada, refer to the Customer Service section at www.kitchenaid.ca.

⚠ WARNING

Food Poisoning Hazard

Do not let food sit in oven more than one hour before or after cooking.

Doing so can result in food poisoning or sickness.




| KEYPAD | FEATURE | INSTRUCTIONS |
|----------------------|----------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| CLOCK | Clock | This clock can use a 12- or 24-hour cycle. See “Electronic Oven Controls” section. <ol style="list-style-type: none"> 1. Press CLOCK. 2. Press “3” for AM or “6” for PM. 3. Press the number keypads to set the time of day. 4. Press Clock or START. |
| OVEN LIGHT | Oven cavity light | While the oven door is closed, press OVEN LIGHT to turn the light on and off. The oven light will come on when the oven door is opened. |
| TIMER SET/OFF | Oven timer | The Timer can be set in hours or minutes up to 9 hours and 59 minutes. <ol style="list-style-type: none"> 1. Press TIMER SET/OFF. 2. Press the number keypads to set the length of time in hr-min-min. Leading zeros do not have to be entered. For example, for 2 minutes, enter “2.” 3. Press TIMER SET/OFF to begin the countdown. If enabled, end-of-cycle tones will sound at end of countdown. 4. Press TIMER SET/OFF to cancel the Timer and return to the Time of Day. Do not press the Off keypad because the oven will turn off. |
| START | Cooking start | The Start pad begins any oven function. If Start is not pressed within 2 minutes after pressing a keypad, the function is canceled and the time of day is displayed. |
| OFF | Range function | The Off keypad stops any oven function except the Clock, Timer and Control Lock. |
| BAKE | Baking and roasting | <ol style="list-style-type: none"> 1. Press BAKE. 2. Press the number keypads to set the desired temperature. If the temperature entered is not in the range of the temperatures allowed, the minimum or maximum allowed temperature will be displayed. Enter a temperature in the allowable range. 3. Press START. 4. To change the temperature, repeat Step 2. Press START for the change to take effect. 5. Press OFF when finished. |
| BROIL | Broiling | <ol style="list-style-type: none"> 1. Press BROIL. 2. Select the broiling temperature by pressing “1” - high (500°F [261°C]), “2” - medium (450°F [234°C]) or “3” - low (400°F [204°C]). 3. Press START. 4. Position the cookware in the oven and close the door. 5. Press OFF when finished. |

| KEYPAD | FEATURE | INSTRUCTIONS |
|--------------------------------|-------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| CONVECT BAKE | Convection cooking | <ol style="list-style-type: none"> 1. Press CONVECT BAKE. 2. Press the number keypads to set the desired temperature. If the temperature entered is not in the range of the temperatures allowed, the minimum or maximum allowed temperature will be displayed. Enter a temperature in the allowable range. 3. Press START. 4. To change the temperature, repeat Step 2. Press START for the change to take effect. 5. Press OFF when finished. |
| CONVECT ROAST | Convection cooking | <ol style="list-style-type: none"> 1. Press CONVECT ROAST. 2. Press the number keypads to set the desired temperature. If the temperature entered is not in the range of the temperatures allowed, the minimum or maximum allowed temperature will be displayed. Enter a temperature in the allowable range. 3. Press START. 4. To change the temperature, repeat Step 2. Press START for the change to take effect. 5. Press OFF when finished. |
| CONVECT BROIL | Convection cooking | <ol style="list-style-type: none"> 1. Press CONVECT BROIL. 2. Press the number keypads to set the desired temperature. If the temperature entered is not in the range of the temperatures allowed, the minimum or maximum allowed temperature will be displayed. Enter a temperature in the allowable range. 3. Press START. 4. To change the temperature, repeat Step 2. Press START for the change to take effect. 5. Press OFF when finished. |
| EASYCONVECT™ CONVERSION | Recipe conversion for convection cooking | <p>NOTE: For best results, preheat your oven to the required temperature prior to using EasyConvect Conversion. After preheating is complete, press OFF before using EasyConvect Conversion.</p> <ol style="list-style-type: none"> 1. Press the appropriate EasyConvect key (MEATS, PIZZA, BAKED GOODS or OTHER). 2. Press START. 3. Press the number keypads to enter the standard cooking temperature, and then press START. 4. Press the number keypads to enter the standard cook time, and then press START. 5. Place food in the oven. Check food for doneness before the stop time is reached. If food will not be done when stop time is reached, add more cooking time before time elapses. See the “Cook Time” section. At the end of the stop time, the oven will automatically turn off. 6. Press OFF when finished. <p>Refer to “EasyConvect Conversion” section for more information.</p> |
| BREAD PROOF | Proofing bread | <ol style="list-style-type: none"> 1. Press BREAD PROOF until the desired proof is displayed (“Standard Proof” or “Rapid Proof”). NOTE: “Rapid Proof” operates at a slightly higher temperature for second rise of formed dough. 2. Press START. Let the dough rise until nearly doubled in size. Proofing time may vary depending on dough type and quantity. 3. Press OFF when finished proofing. <p>Refer to the “Proofing Bread” section for more information.</p> |
| KEEP WARM | Hold warm | <p>Food must be at serving temperature before placing it in the warmed oven.</p> <ol style="list-style-type: none"> 1. Press KEEP WARM. 2. Press the number keypads to set the desired temperature. If the temperature entered is not in the range of the temperatures allowed, the minimum or maximum allowed temperature will be displayed. Enter a temperature in the allowable range. 3. Press START. 4. Press OFF when finished. |
| DELAY START | Delayed start | <p>The Delay Start keypad is used to enter the starting time for an oven function with a delayed start. Delay Start should not be used for foods such as breads and cakes because they may not bake properly.</p> <p>To set a Cook Time or a Delayed Cook Time, see “Cook Time” section.</p> |
| COOK TIME | Cook time | <p>Cook Time allows the oven to be set to turn on at a certain time of day, cook for a set length of time, and/or shut off automatically.</p> <p>To set a Cook Time or a Delayed Cook Time, see “Cook Time” section.</p> |
| AQUALIFT SELF CLEAN | AquaLift® self-clean cycle | See the “Clean Cycle” section. |

| KEYPAD | FEATURE | INSTRUCTIONS |
|-----------------------------------------|-----------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| CONTROL LOCK hold 3 sec. to lock | Oven control lockout | No keypads will function with the controls locked. <ol style="list-style-type: none"> 1. Check that the oven and the Timer are off. 2. Press and hold the "0" keypad for 3 seconds. 3. If enabled, a tone will sound, and "CONTROL LOCKED" will be displayed. 4. Repeat to unlock. |
| OPTIONS | Oven use functions | Enables you to personalize the audible tones and oven operation to suit your needs. See the "Oven Use" section. |

COOKTOP USE

⚠ WARNING



Fire Hazard

Do not let the burner flame extend beyond the edge of the pan.

Turn off all controls when not cooking.

Failure to follow these instructions can result in death or fire.

Electric igniters automatically light the surface burners when control knobs are turned to 🔥.

Before setting a control knob, place filled cookware on the grate. Do not operate a burner using empty cookware or without cookware on the grate.

The flame should be adjusted so it does not extend beyond the edge of the pan.

To Set:

1. Push in and turn knob counterclockwise to 🔥.
All surface burners will click. Only the burner with the control knob turned to 🔥 will produce a flame.
2. Turn knob to anywhere between H and L.

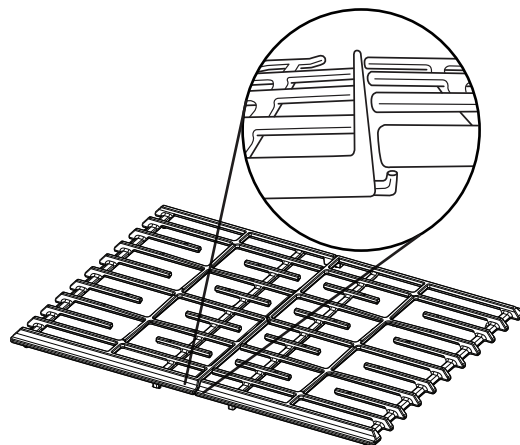
REMEMBER: When range is in use, the entire cooktop area may become hot.

Power Failure

In case of prolonged power failure, the surface burners can be lit manually. Hold a lit match near a burner and turn knob counterclockwise to 🔥. After burner lights, turn knob to desired setting.

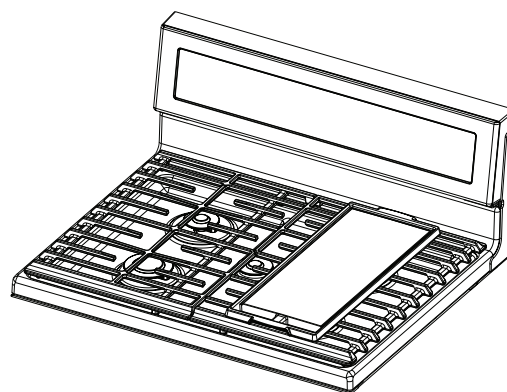
Grates

The grates on this range cover the full width of the cooktop. The two grates may interlock (on some models), using the hook formed into one end of both grates. The flat end of one grate drops onto the hook on the other grate as shown in the following illustration.



On some models, the two grates are identical and can be used on either the left or right side of the cooktop. Grates that are designed for use on only one side of the cooktop will have either "LEFT" or "RIGHT" embossed on the bottom side of the grate.

Griddle



Griddle installed on right side of cooktop

To Use the Griddle:

1. Locate the griddle on the right side grate as shown. The locating feet on the bottom of the griddle will engage the grate tines to keep the griddle from sliding.
2. Before each use, brush on a thin layer of cooking oil to keep food from sticking. Cooking sprays may leave a sticky residue on the griddle that is hard to remove.

- Preheat the griddle for 5 minutes. Preheating the griddle slowly will ensure even heat distribution and will avoid warping the griddle.
- For preheating and cooking, set the front burner to the lowest heat setting and the rear burner to medium-high heat for best performance.

NOTE: The griddle may also be used on the left side grate. For best results, the rear burner setting should be set to Medium-Low or Medium, and the front burner setting should be set to Low.

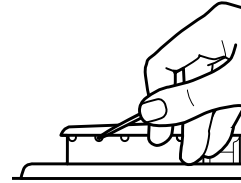
To Clean the Griddle:

- Let the griddle cool, and then empty the drip tray.
- See the “General Cleaning” section for cleaning instructions.
- Store griddle in a cool dry place.

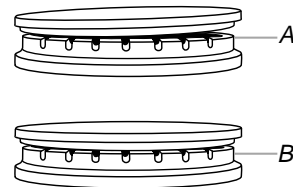
To Clean:

IMPORTANT: Before cleaning, make sure all controls are off and the oven and cooktop are cool. Do not use oven cleaners, bleach or rust removers.

- Remove the burner cap from the burner base and clean according to “General Cleaning” section.
- Clean the gas tube opening with a damp cloth.
- Clean clogged burner ports with a straight pin as shown. Do not enlarge or distort the port. Do not use a wooden toothpick. If the burner needs to be adjusted, contact a trained repair specialist.



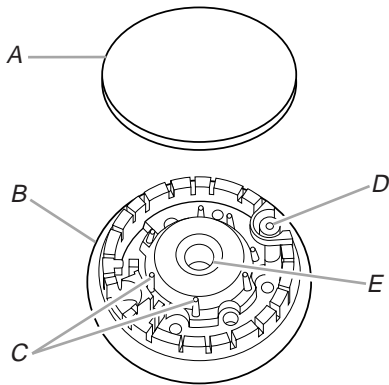
- Replace the burner cap, making sure the alignment pins are properly aligned with the burner cap.



A. Incorrect
B. Correct

- Turn on the burner. If the burner does not light, check cap alignment. If the burner still does not light, do not service the sealed burner yourself. Contact a trained repair specialist.

Sealed Surface Burners

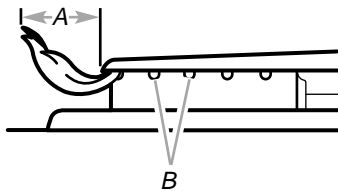


A. Burner cap
B. Burner base
C. Alignment pins
D. Igniter
E. Gas tube opening

IMPORTANT: Do not obstruct the flow of combustion and ventilation air around the burner grate edges.

Burner Cap: Always keep the burner cap in place when using a surface burner. A clean burner cap will help avoid poor ignition and uneven flames. Always clean the burner cap after a spillover and routinely remove and clean the caps according to the “General Cleaning” section.

Gas Tube Opening: Gas must flow freely throughout the gas tube opening for the burner to light properly. Keep this area free of soil, and do not allow spills, food, cleaning agents or any other material to enter the gas tube opening. Keep spillovers out of the gas tube by always using a burner cap.

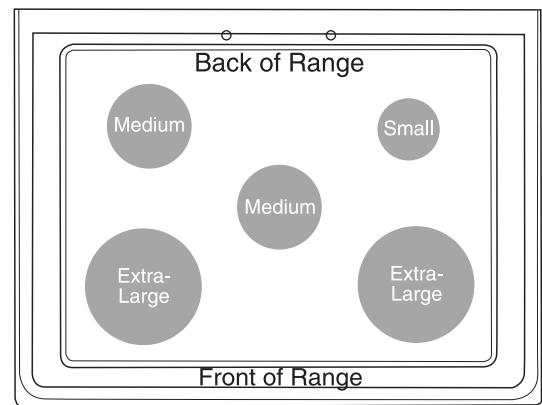


A. 1 to 1 1/2" (2.5 to 3.8 cm)
B. Burner ports

Burner Ports: Check burner flames occasionally for proper size and shape as shown in the previous illustration. A good flame is blue in color, not yellow. Keep this area free of soil and do not allow spills, food, cleaning agents or any other material to enter the burner ports.

Burner Size

Select a burner that best fits your cookware. See the following illustration and chart.



| Burner Size | Recommended Use |
|-------------|---------------------------------------------------------------------------------------------------------|
| Small | <ul style="list-style-type: none"> Low-heat cooking Melting chocolate or butter |
| Medium | <ul style="list-style-type: none"> Multipurpose burner |
| Extra-Large | <ul style="list-style-type: none"> Most powerful burner For large cookware |

Cookware

IMPORTANT: Do not leave empty cookware on a hot surface cooking area, element or surface burner.

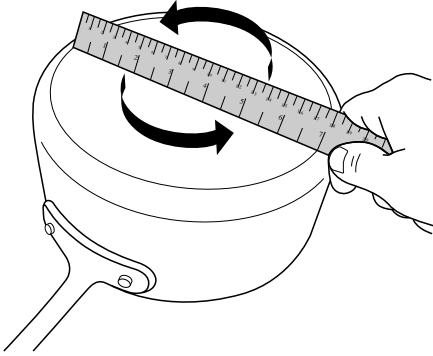
Ideal cookware should have a flat bottom, straight sides and a well-fitting lid, and the material should be of medium-to-heavy thickness.

Rough finishes may scratch the cooktop or grates. Aluminum and copper may be used as a core or base in cookware.

Cookware material is a factor in how quickly and evenly heat is transferred, which affects cooking results.

Cookware with nonstick surfaces should not be used under the broiler.

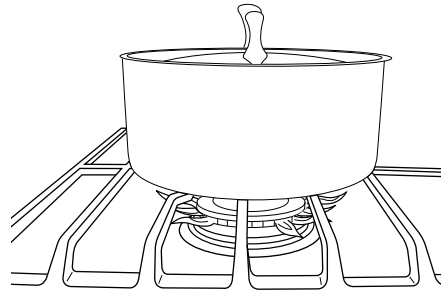
Check for flatness by placing the straight edge of a ruler across the bottom of the cookware. While you rotate the ruler, no space or light should be visible between it and the cookware.



Use the following chart as a guide for cookware material characteristics.

| Cookware | Characteristics |
|-----------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Aluminum | <ul style="list-style-type: none"> Heats quickly and evenly. Suitable for all types of cooking. Medium or heavy thickness is best for most cooking tasks. |
| Cast iron | <ul style="list-style-type: none"> Heats slowly and evenly. Good for browning and frying. Maintains heat for slow cooking. |
| Ceramic or Ceramic glass | <ul style="list-style-type: none"> Follow manufacturer's instructions. Heats slowly, but unevenly. Ideal results on low to medium heat settings. |
| Copper | <ul style="list-style-type: none"> Heats very quickly and evenly. May leave copper residues, which may be diminished if cleaned immediately after cooking. |
| Earthenware/ Stoneware | <ul style="list-style-type: none"> Follow manufacturer's instructions. Use on low heat settings. |
| Porcelain enamel-on-steel or cast iron | <ul style="list-style-type: none"> See stainless steel or cast iron. |
| Stainless steel | <ul style="list-style-type: none"> Heats quickly, but unevenly. A core or base of aluminum or copper on stainless steel provides even heating. |

For best results, the cookware should be centered above the burner with the bottom sitting level on the grate. The flame should be adjusted so that it does not extend up the sides of the pan.



Home Canning

When canning for long periods, alternate the use of surface burners between batches. This allows time for the most recently used areas to cool.

- Center the canner on the grate above the burner.
- Do not place canner on 2 surface burners at the same time.
- For more information, contact your local agricultural extension office, or refer to published home canning guides. Companies that manufacture home canning products can also offer assistance.

OVEN USE

The normal operation of the range will include several noises that may be heard each time the Bake or Broil burners ignite during the cooking cycle:

- Gas valves may make a “popping” sound when opening or closing.
- Igniters will “click” several times until a flame is sensed.

- A “poof” sound is heard when a Bake or Broil burner ignites.

Odors and smoke are normal when the oven is used the first few times, or when it is heavily soiled.

IMPORTANT: The health of some birds is extremely sensitive to the fumes given off. Exposure to the fumes may result in death to certain birds. Always move birds to another closed and well-ventilated room.

Electronic Oven Controls

Control Display

The display will light up when first powered up or after a power loss. When oven is not in use, the time of day is displayed.

Tones

Tones are audible signals, indicating the following:

One Tone

- Valid pad press.
- Oven is preheated (long tone).
- Kitchen timer (long tone with a reminder tone every 60 seconds).
- Function has been entered.

Three Tones

- Invalid pad press.

Four Tones

- End of cycle (with a reminder tone every 60 seconds).

Use the Options key to change the tone settings.

Options

Many features of the oven control can be adjusted to meet your personal needs. These changes are made using the Options keypad.

Use the Options keypad to scroll through the features that can be changed. Each press of the Options keypad will advance the display to the next setting. After selecting the feature to be changed, the control will prompt you for the required input. Details of all of the feature changes are explained in the following sections. Press OFF to exit Options.

Fahrenheit and Celsius

The temperature is preset to Fahrenheit, but can be changed to Celsius.

1. Press OPTIONS until “TEMP UNIT” is displayed.
 2. The current setting will be displayed.
 3. Press the “1” keypad to adjust the setting.
 4. Press OFF to save the setting and display the time of day.
-

Audible Tones Disable

Turns off all tones, including the end of cycle tone and key press tones.

1. Press OPTIONS until “SOUND” is displayed.
 2. The current setting will be displayed.
 3. Press the “1” keypad to adjust the setting.
 4. Press OFF to save the setting and display the time of day.
-

Sound Volume

Sets the pitch of the tone to either high or low.

1. Press OPTIONS until “SOUND VOLUME” is displayed.
 2. The current setting will be displayed.
 3. Press the “1” keypad to adjust the setting.
 4. Press OFF to save the setting and display the time of day.
-

End of Cycle Tone

Activates or turns off the tones that sound at the end of a cycle.

1. Press OPTIONS until “END TONE” is displayed.
 2. The current setting will be displayed.
 3. Press the “1” keypad to adjust the setting.
 4. Press OFF to save the setting and display the time of day.
-

Key Press Tones

Activates or turns off the tones when a keypad is pressed.

1. Press OPTIONS until “KEYPRESS TONE” is displayed.
 2. The current setting will be displayed.
 3. Press the “1” keypad to adjust the setting.
 4. Press OFF to save the setting and display the time of day.
-

Reminder Tones Disable

Turns off the short repeating tone that sounds every 1 minute after the end of cycle tones.

1. Press OPTIONS until “REMINDER TONE” is displayed.
 2. The current setting will be displayed.
 3. Press the “1” keypad to adjust the setting.
 4. Press OFF to save the setting and display the time of day.
-

12/24 Hour Clock

1. Press OPTIONS until “12/24 HOUR” is displayed.
 2. The current setting will be displayed.
 3. Press the “1” keypad to adjust the setting.
 4. Press OFF to save the setting and display the time of day.
-

Demo Mode

IMPORTANT: This feature is intended for use on the sales floor with 120 V power connection and permits the control features to be demonstrated without heating elements or burners turning on. If this feature is activated, the oven will not work.

1. Press OPTIONS until “DEMO MODE” is displayed.
 2. The current setting will be displayed.
 3. Press the “1” keypad to adjust the setting.
 4. Press OFF to save the setting and display the time of day.
-

12-Hour Shutoff

The oven control is set to automatically shut off the oven 12 hours after the oven initiates a cook or clean function. This will not interfere with any timed or delay cook functions.

1. Press OPTIONS until "12 HR AUTO OFF" is displayed.
2. The current setting will be displayed.
3. Press the "1" keypad to adjust the setting.
4. Press OFF to save the setting and display the time of day.

Languages - Scrolling Display Text

Language options are English, Spanish and French.

1. Press OPTIONS until "LANGUAGE" is displayed.
2. The current setting will be displayed.
3. Press the number keypads to adjust the setting.
4. Press OFF to save the setting and display the time of day.

Energy Save

The Energy Save mode deactivates the display to reduce energy consumption.

1. Press OPTIONS until "ENERGY SAVE" is displayed.
2. The current setting will be displayed.
3. Press the "1" keypad to adjust the setting.
4. Press OFF to save the setting and display the time of day.

Oven Temperature Offset Control

IMPORTANT: Do not use a thermometer to measure oven temperature. Elements will cycle on and off as needed to provide consistent temperature but may run slightly hot or cool at any point in time due to this cycling. Most thermometers are slow to react to temperature change and will not provide an accurate reading due to this cycling.

The oven provides accurate temperatures; however, it may cook faster or slower than your previous oven, so the temperature can be adjusted to personalize it for your cooking needs. It can be changed to Fahrenheit or Celsius.

To Adjust Oven Temperature:

1. Press OPTIONS until "TEMP CALIB" is displayed.
2. The current setting will be displayed. Press the "1" keypad to toggle between the oven and the warming drawer.
3. Press START to select the choice displayed in Step 2. Wait 10 seconds for the display to change, or press START, and then continue with Step 4.
4. Press the "3" keypad to increase the temperature in 5°F (3°C) increments, or press the "6" keypad to decrease the temperature in 5°F (3°C) increments. The range is from -30°F to +30°F (-18°C to +18°C).
5. Press OFF to save the setting and display the time of day.

Keep Warm

WARNING

Food Poisoning Hazard

Do not let food sit in oven more than one hour before or after cooking.

Doing so can result in food poisoning or sickness.

IMPORTANT: Food must be at serving temperature before placing it in the warmed oven. Food may be held up to 1 hour; however, breads and casseroles may become too dry if left in the oven during the Keep Warm function. For best results, cover food.

The Keep Warm feature allows hot cooked foods to stay at serving temperature.

To Use:

1. Press KEEP WARM.
2. Press the number keypads to set the desired temperature. If the temperature entered is not in the range of the temperatures allowed, the minimum or maximum allowed temperature will be displayed. Enter a temperature in the allowable range.
NOTE: The temperature may be changed at any time by pressing the number keypads to enter the desired temperature and then START.
3. Press START.
4. Place food in the oven.
5. Press OFF when finished.
6. Remove food from the oven.

To Cancel Keep Warm:

Press OFF. Remove food from oven.

Sabbath Mode

The Sabbath Mode sets the oven to remain on in a bake setting until turned off.

When the Sabbath Mode is set, only the Bake cycle will operate. All other cooking and cleaning cycles are disabled. No tones will sound, and the displays will not indicate temperature changes.

When the oven door is opened or closed, the oven light will not turn on or off and the heating elements will not turn on or off immediately.

To Enable Sabbath Mode Capability (One Time Only):

1. Press OPTIONS until "SABBATH" is displayed.
2. Press the "1" keypad. Sabbath Mode can be activated for baking.
3. Press START or OFF to save the setting and display the time of day.

NOTE: To disable the Sabbath Mode, repeat steps 1 through 3 to change the status from "SABBATH ON" to "SABBATH OFF."

To Activate Sabbath Mode:

1. Press BAKE.
2. Press the number keypads to set the desired temperature. If the temperature entered is not in the range of the temperatures allowed, the minimum or maximum allowed temperature will be displayed. Enter a temperature in the allowable range.
3. Press START.
For timed cooking in Sabbath Mode, press COOK TIME, then the number keypad to set the desired cook time. Press START.
4. Press OPTIONS. Three tones will sound. Then press "7." "Sab" will appear in the display.

To Adjust Temperature (When Sabbath Mode is Running):

1. Press BAKE.
2. Press the number keypad as instructed by the scrolling text to select the new temperature.

NOTE: The temperature adjustment will not appear on the display, and no tones will sound. The scrolling text will be shown on the display as it was before the keypad was pressed.

3. Press START.

To Deactivate Sabbath Mode:

Press OPTIONS, and then press "7" to return to regular baking, or press OFF to turn off the range.

Aluminum Foil

IMPORTANT: To avoid permanent damage to the oven bottom finish, do not line the oven bottom with any type of foil or liner.

For best cooking results, do not cover entire oven rack with foil because air must be able to move freely.

Positioning Racks and Bakeware

IMPORTANT: To avoid permanent damage to the porcelain finish, do not place food or bakeware directly on the oven door or bottom.

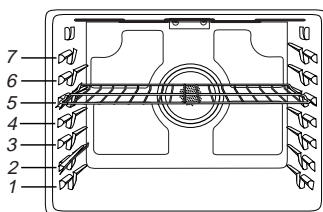
Bakeware

To cook food evenly, hot air must be able to circulate. Allow 2" (5 cm) of space around bakeware and oven walls. Make sure that no bakeware piece is directly over another.

Racks

- Position racks before turning on the oven.
- Do not position racks with bakeware on them.
- Make sure racks are level.

To position a rack, pull it out to the stop position, raise the front edge, and then lift out. Use the following illustration and charts as a guide.

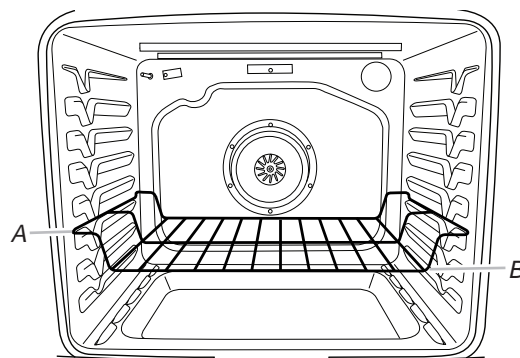


The oven has 7 positions for a flat rack, as shown in the previous illustration and the following table.

| Flat Rack Position | Type of Food |
|--------------------|--------------------------------------------|
| 7 | Broiling/searing meats, hamburgers, steaks |
| 6 | Broiled meats, poultry, fish |
| 3 or 4 | Most baked goods, casseroles |
| 2 | Roasted meats |
| 1 | Large roasts or poultry |

For hamburger patties to have a well-seared exterior and a rare interior, use a flat rack in rack position 7. Side 1 should cook for approximately 2½ to 3½ minutes. Side 2 should cook for approximately 4 to 5 minutes. Expect a moderate degree of smoke when broiling.

IMPORTANT: If your model has a Max Capacity Rack, the recessed ends must be placed in the rack position above the desired position of the food. See the following illustration.



A. Ends of rack in position 3
B. Food in position 2

IMPORTANT: These rack positions are for flat racks. If a Max Capacity Rack is used, the rack position must be adjusted as shown in the previous figure.

Multiple Rack Cooking

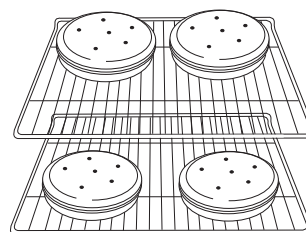
2-rack (non-convection): Use rack positions 2 and 5 or 3 and 6.

2-rack (convection): Use rack positions 2 and 5 or 3 and 6.

3-rack (convection): Use a flat rack in rack positions 4 and 6 and a Max Capacity Oven Rack in rack position 3.

Baking Layer Cakes

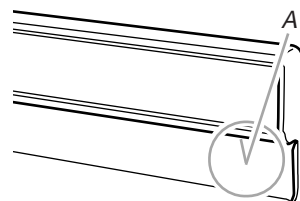
For best results when baking cakes on 2 racks, use the Bake function with a flat rack in rack position 2 and a flat rack in rack position 5. Place the cakes on the racks as shown. Keep at least 3" (7.6 cm) of space between the front of the racks and the front cakes.



Baking Cookies

For best results when baking cookies on 2 racks, use the Convection Bake function with a flat rack in rack position 2 and a flat rack in rack position 5.

Oven Vent



A. Oven vent

The oven vent releases hot air and moisture from the oven, and should not be blocked or covered. Blocking or covering the oven vent will cause poor air circulation, affecting cooking and cleaning results. Do not set plastics, paper or other items that could melt or burn near the oven vent.

Baking and Roasting

Preheating

When beginning a Bake, Convection Bake or Convection Roast cycle, the oven will begin preheating after Start is pressed. The oven will take approximately 12 to 15 minutes to reach 350°F (177°C) with all of the oven racks provided with your oven inside the oven cavity. Higher temperatures will take longer to preheat. The preheat cycle rapidly increases the oven temperature. The actual oven temperature will go above your set temperature to offset the heat lost when your oven door is opened to insert food. This ensures that when you place your food in the oven, the oven will begin at the proper temperature. Insert your food when the preheat tone sounds. Do not open the door during preheat before the tone sounds.

Oven Temperature

While in use, the oven elements will cycle on and off as needed to maintain a consistent temperature, but they may run slightly hot or cool at any point in time due to this cycling. Opening the oven door while in use will release the hot air and cool the oven which could impact the cooking time and performance. It is recommended to use the oven light to monitor cooking progress.

NOTE: On models with convection, the convection fan may run in the non-convection bake mode to improve oven performance.

Temperature Management System

The Temperature Management System electronically regulates the oven heat levels during preheat and bake to maintain a precise temperature range for optimal cooking results. The bake and broil elements or burners cycle on and off in intervals. On convection range models, the fan will run while preheating and may be cycled on and off for short intervals during Bake to provide the best results. This feature is automatically activated when the oven is in use.

Before baking and roasting, position racks according to the “Positioning Racks and Bakeware” section. When roasting, it is not necessary to wait for the oven preheat cycle to end before putting food in unless it is recommended in the recipe.

Broiling

No preheating is necessary, unless recommended otherwise in the recipe. Position food on grid in a broiler pan, and then place it in the center of the oven rack.

IMPORTANT: Close the door to ensure proper broiling temperature.

Changing the temperature when Custom Broiling allows more precise control when cooking. The lower the broil setting, the slower the cooking. Thicker cuts and unevenly shaped pieces of meat, fish and poultry may cook better at lower broil settings. Use racks 6 or 7 for broiling. Use rack position 6 if using the roll-out rack. Refer to the “Positioning Racks and Bakeware” section for more information.

- For best results, use a broiler pan and grid. It is designed to drain juices and help avoid spatter and smoke.

If you would like to purchase a broiler pan, one may be ordered. Please refer to the “Accessories” section for more information.

NOTE: Odors and smoke are normal the first few times the oven is used or if the oven is heavily soiled.

Convection Cooking

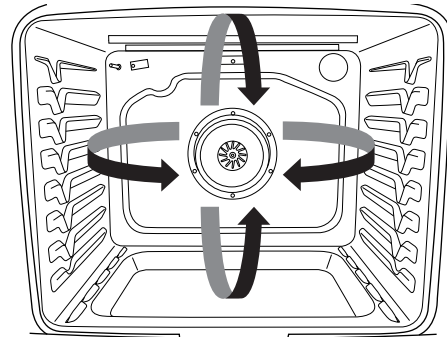
In a convection oven, the fan-circulated hot air continually distributes heat more evenly than the natural movement of air in a standard thermal oven. This movement of hot air helps maintain a consistent temperature throughout the oven, cooking foods more evenly, crisping surfaces while sealing in moisture and yielding crustier breads.

During convection cooking, the bake and broil burners, convection (true convection only) element and fan cycle on and off in intervals to maintain the oven temperature, while the fan circulates the hot air.

NOTE: The convection fan will turn on approximately 5 minutes into any convection cycle.

If the oven door is opened during convection cooking, the fan will turn off immediately. It will come back on when the oven door is closed.

NOTE: The oven door must be closed for convection broiling.

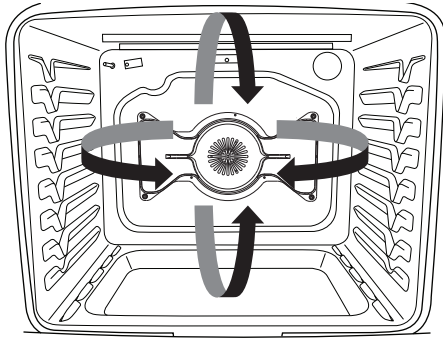


Position the racks according to the “Positioning Racks and Bakeware” section before starting convection cooking.

With convection cooking, most foods can be cooked at a lower temperature or at a shorter time. These adjustments can be made using the following chart or by using the EasyConvect™ Conversion feature on your range.

| Setting | Guidelines |
|----------------------|----------------------------------------------------------------------------------------------------------------------------------------------------|
| CONVECT BAKE | Reduce the standard baking temperature 25°F (15°C). |
| CONVECT ROAST | Use standard recipe temperature. Cooking time may be reduced by 15% to 30% with Convection Roast so the food should be checked for doneness early. |
| CONVECT BROIL | Use standard recipe temperature. Cooking time may be reduced so the food should be checked for doneness early. |

Bow Tie True Convection with T.H.E.™ Element



True convection adds an electric element around the convection fan to enhance the cooking performance. This feature enables three-rack baking in your range. Use the following Convection Options chart as a guide.

Convection Options

| Setting | Foods |
|----------------------|------------------------------------------------------------------------------------------|
| CONVECT BAKE | Single or multiple-rack baking for cookies, biscuits, breads, casseroles, tarts, tortes. |
| CONVECT ROAST | Whole chicken or turkey, vegetables, pork roasts, beef roasts. |
| CONVECT BROIL | Thicker cuts or unevenly shaped pieces of meat, fish or poultry. |

EasyConvect™ Conversion

Convection cooking temperatures and times can differ from those of standard cooking. Depending upon the selected category, EasyConvect™ conversion automatically reduces the standard recipe temperature and/or time you input for convection cooking.

Foods are grouped into 4 general categories. Choose the category most appropriate for the food to be cooked. Use the following chart as a guide.

| Setting | Foods |
|--------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------|
| MEATS | Chicken: whole and pieces Meat loaf, Roasts: pork, beef and ham (Turkey and large poultry are not included because their cook time varies.) |
| BAKED GOODS | Biscuits, Breads: quick and yeast Cakes and Cookies Casseroles |
| PIZZA | Fresh pizza, Frozen pizza |
| OTHER | Frozen convenience foods: french fries, nuggets, fish sticks, lasagna |

To Use:

NOTE: For best results, preheat your oven to the desired temperature prior to using Easy Convect™ Conversion. After preheating is complete, press OFF before using EasyConvect™ Conversion.

1. Press the EASY CONVECT key for the desired option (MEATS, BAKED GOODS, PIZZA or OTHER).
2. Press START.
3. Press the number keys to enter standard cook temperature, and then press START.
4. Press the number keys to enter standard cook time, and then press START.
5. Place the food in the oven.

Check food for doneness before the stop time is reached. If food will not be done when the stop time is reached, add more cooking time before time elapses (see the “Cook Time” section). At the end of the stop time, the oven will automatically turn off.

6. Press OFF when finished.
7. Remove food from the oven.

Proofing Bread

Proofing bread prepares the dough for baking by activating the yeast. Follow the recipe directions as a guide. Standard Proof should be used for fresh dough, thawed dough, and for the first and second rise. Rapid Proof (on some models) operates at a slightly higher temperature than Standard Proof, and it can be used for the second rise of formed dough.

To Proof:

Before first proofing, place the dough in a lightly greased bowl and cover loosely with wax paper, coated with shortening. Place in position 2, and then close the oven door.

1. Press BREAD PROOF until the desired proof is displayed (“Standr” or “Rapid”).
2. Press START.

Let the dough rise until nearly doubled in size. Proofing time may vary depending on dough type and quantity.

3. Press OFF when finished proofing.

Before second proofing, shape the dough, place it in baking pan(s) and then cover loosely. Follow the same placement and control steps above. Before baking, remove the cover.

NOTE: If the oven temperature is greater than 120°F (49°C), the display will indicate “Oven Cooling” until the temperature is below 120°F (49°C).

Cook Time

WARNING

Food Poisoning Hazard

Do not let food sit in oven more than one hour before or after cooking.

Doing so can result in food poisoning or sickness.

To Set a Timed Cook:

1. Press BAKE, CONVECT BAKE, CONVECT ROAST or CONVECT BROIL.
2. Press the number keypads to set the desired temperature. If the temperature entered is not in the range of the temperatures allowed, the minimum or maximum allowed temperature will be displayed. Enter a temperature in the allowable range.
3. Press COOK TIME.
4. Press the number keypads to enter the length of time to cook.
5. Press START. The display will count down the time. When the time ends, the oven will shut off automatically.
The temperature and/or time setting can be changed at any time by repeating steps 2 through 5.
6. Press OFF to clear the display.

NOTE: The time setting for any timed cooking function, including EasyConvect™ Conversion, can be adjusted by following the previous steps 3 through 5.

To Set a Delayed Timed Cook:

1. Press DELAY START.
2. Press the number keypads to enter the number of hours and/or minutes you want to delay the start time.
3. Press BAKE, CONVECT BAKE, CONVECT ROAST or CONVECT BROIL.
4. Press the number keypads to set the desired temperature. If the temperature entered is not in the range of the temperatures allowed, the minimum or maximum allowed temperature will be displayed. Enter a temperature in the allowable range.
5. Press START or COOK TIME.
6. Press number keypads to enter the length of time to cook.
7. Press START.

When the start time is reached, the oven will automatically turn on. The temperature and/or time settings can be changed after the delay countdown by repeating steps 1 through 7. When resetting the time and temperature, it is necessary to press Start between steps 4 and 5 to continue making changes.

When the set cook time ends, the oven will shut off automatically.

8. Press OFF to clear the display.

RANGE CARE

AquaLift® Self-Cleaning Technology

Clean Cycle

AquaLift® Technology is an innovative cleaning solution that utilizes heat and water to release baked-on spills from the oven in less than 1 hour. This new cleaning technology is a low-heat, odor-free alternative to traditional self-cleaning options.

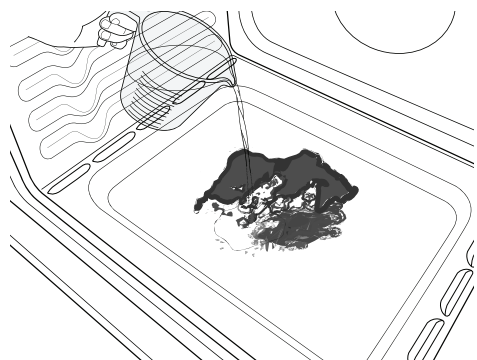
Allow the oven to cool to room temperature before using the Clean cycle. If your oven cavity is above 200°F (93°C), “Oven Cooling” will appear in the display, and the Clean cycle will not be activated until the oven cavity cools down.

To Clean:

1. Remove all racks and accessories from the oven cavity and wipe excess soil. Use a plastic scraper to remove easily-removed soils.



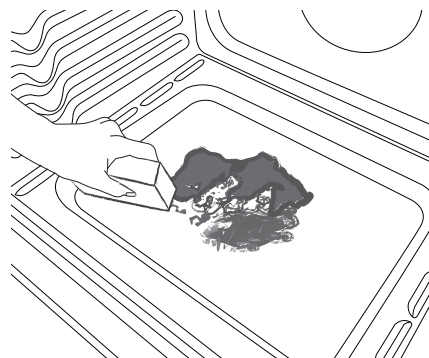
2. Pour 1¾ cups (14 oz [414 mL]) of distilled or filtered water onto the bottom of the empty oven and close the oven door.



IMPORTANT: Do not use chemicals or other additives with the water. Do not open the oven door during the Clean cycle. The water on the oven bottom is hot.

3. Press AQUALIFT SELF CLEAN and then START on the oven control panel.
4. Allow 40 minutes for cleaning and cool down. A beep will sound when the Clean cycle is complete.

5. Press OFF at the end of the cycle. Off may be pressed at any time to stop the Clean cycle.
6. Remove the residual water and loosened soils with a sponge or cloth immediately after the Clean cycle is complete. Much of the initial 1¾ cups (14 oz [414 mL]) of water will remain in the oven after the cycle is completed. If additional soils remain, leave a small amount of water in the oven bottom to assist with the cleaning.



7. If any soils remain, remove them with a non-scratch scrubbing sponge or plastic scraper. Additional Clean cycles may be run to help remove the stubborn soils.

IMPORTANT: Do not use oven cleaners. The use of chemicals, including commercial oven cleaners or metal scouring pads, may cause permanent damage to the porcelain surface of the oven interior.

NOTES:

- The range should be level to ensure that the entire surface of the bottom of the oven cavity is covered by water at the beginning of the Clean cycle.
- For best results, use distilled or filtered water. Tap water may leave mineral deposits on the oven bottom.
- Before removing the residual water and loosened soils at the end of the Clean cycle, insert a cloth or paper towel between the lower edge of the oven door and the front frame to keep water from spilling onto the front of the range and the floor.
- Soil baked on through several cooking cycles will be more difficult to remove with the Clean cycle.
- Nonabrasive scrub sponges or eraser style cleaning pads (without cleaners) can be effective for cleaning the oven cavity walls, oven door and oven bottom for difficult soils. For best results, moisten the pads and sponges before use.
- Run an additional Clean cycle for stubborn soils.
- affresh® Kitchen and Appliance Cleaner and affresh® Cooktop Cleaner may be used to clean the oven bottom, walls and door when the oven has finished the cycle and returned to room temperature. If affresh® Cooktop Cleaner is used, it is recommended to wipe out the cavity with distilled water as well. Refer to the “Accessories” section for information on ordering.
- Additional AquaLift® Technology Cleaning Kits may be obtained by ordering Part Number W10423113RP. See the “Accessories” section for more information.
- For assistance with AquaLift® Technology, call 1-877-258-0808, or visit our website at <http://whirlpoolcorp.com/aqualift>.

General Cleaning

IMPORTANT: Before cleaning, make sure all controls are off and the oven and cooktop are cool. Always follow label instructions on cleaning products. For additional information, you can visit the Frequently Asked Questions section of our website at www.kitchenaid.com. In Canada, reference the Customer Service section at www.kitchenaid.ca.

Soap, water and a soft cloth or sponge are suggested first unless otherwise noted.

EXTERIOR PORCELAIN ENAMEL SURFACES (on some models)

Food spills containing acids, such as vinegar and tomato, should be cleaned as soon as the entire range is cool. These spills may affect the finish.

Cleaning Method:

- Glass cleaner, mild liquid cleaner or nonabrasive scrubbing pad:
Gently clean around the model/serial/rating plate because scrubbing may remove numbers.
- affresh® Kitchen and Appliance Cleaner Part Number W10355010 (not included):
See “Accessories” section for more information.

STAINLESS STEEL (on some models)

NOTE: To avoid damage to stainless steel surfaces, do not use soap-filled scouring pads, abrasive cleaners, Cooktop Cleaner, steel-wool pads, gritty washcloths or abrasive paper towels. Damage may occur to stainless steel surfaces, even with one-time or limited use.

Cleaning Method:

Rub in direction of grain to avoid damaging.

- affresh® Stainless Steel Cleaner Part Number W10355016 (not included):
See “Accessories” section for more information.

METALLIC PAINT (on some models)

Do not use abrasive cleaners, cleaners with bleach, rust removers, ammonia or sodium hydroxide (lye) because paint surface may stain.

PORCELAIN-COATED GRATES AND CAPS

Food spills containing acids, such as vinegar and tomato, should be cleaned as soon as the cooktop, grates and caps are cool. These spills may affect the finish.

To avoid chipping, do not bang grates and caps against each other or hard surfaces such as cast iron cookware.

Do not reassemble caps on burners while wet.

Cleaning Method:

- Nonabrasive plastic scrubbing pad and mildly abrasive cleanser:
Clean as soon as cooktop, grates and caps are cool.
- Dishwasher (grates only, not caps):
Use the most aggressive cycle. Cooked-on soils should be soaked or scrubbed before going into a dishwasher.
- Gas Grate and Drip Pan Cleaner Part Number 31617A:
See “Accessories” section for more information.

SURFACE BURNERS

- See “Sealed Surface Burners” section.

COOKTOP CONTROLS

To avoid damage to the cooktop controls, do not use steel wool, abrasive cleansers or oven cleaner.

To avoid damage, do not soak knobs. When replacing knobs, make sure knobs are in the Off position.

On some models, do not remove seals under knobs.

Cleaning Method:

- Soap and water:
Pull knobs straight away from control panel to remove.

GRIDDLE

To avoid damaging the nonstick surface, do not clean the griddle in the dishwasher, or use steel wool and abrasive cleaners.

Cleaning Method:

- Mild detergent.

CONTROL PANEL AND OVEN DOOR EXTERIOR

To avoid damage to the control panel, do not use abrasive cleaners, steel-wool pads, gritty washcloths or abrasive paper towels.

Cleaning Method:

- Glass cleaner and soft cloth or sponge:
Apply glass cleaner to soft cloth or sponge, not directly on panel.
- affresh® Kitchen and Appliance Cleaner Part Number W10355010 (not included):
See “Accessories” section for more information.

OVEN RACKS

Cleaning Method:

- Steel-wool pad.
- For racks that have discolored and are harder to slide, a light coating of vegetable oil applied to the rack guides will help them slide.
- Dishwasher (steam rack water reservoir only, not racks):
Although the water reservoir is durable, it may lose its shine and/or discolor when washed in a dishwasher.

STORAGE DRAWER OR WARMING DRAWER (on some models)

Check that storage or warming drawer is cool and empty before cleaning.

Cleaning Method:

- Mild detergent.

OVEN CAVITY

Use AquaLift® Technology regularly to clean oven spills.

Do not use oven cleaners.

Food spills should be cleaned when oven cools. At high temperatures, foods react with porcelain and staining, etching, pitting or faint white spots can result.

Cleaning Method:

- Clean cycle:
See “Clean Cycle” section.

Oven Light

The oven light is a standard 40-watt appliance bulb. Before replacing, make sure the oven and cooktop are cool and the control knobs are in the Off position.

To Replace:

1. Unplug range or disconnect power.

2. Turn the glass bulb cover in the back of the oven counterclockwise to remove.
3. Turn bulb counterclockwise to remove from socket.
4. Replace bulb by turning clockwise.
5. Replace bulb cover by turning clockwise.
6. Plug in range or reconnect power.

PROBLEM SOLVER

First try the solutions suggested here. If you need further assistance or more recommendations that may help you avoid a service call, refer to the warranty page in this manual and scan the code there with your mobile device, or visit <http://kitchenaid.custhelp.com>. In Canada, visit <http://www.kitchenaid.ca>.

Contact us by mail with any questions or concerns at the address below:

In the U.S.A.:


KitchenAid Brand Home Appliances
Customer eXperience Center
553 Benson Road
Benton Harbor, MI 49022-2692

In Canada:

KitchenAid Brand Home Appliances
Customer eXperience Centre
200 - 6750 Century Ave.
Mississauga, Ontario L5N 0B7

Please include a daytime phone number in your correspondence.

⚠ WARNING



Electrical Shock Hazard

Plug into a grounded 3 prong outlet.

Do not remove ground prong.

Do not use an adapter.

Do not use an extension cord.

Failure to follow these instructions can result in death, fire, or electrical shock.

| PROBLEM | POSSIBLE CAUSES AND/OR SOLUTIONS |
|-------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Nothing will operate | <p>Power supply cord is unplugged - Plug into a grounded 3 prong outlet.</p> <p>Energy Save is active, and the display is blank - Press any keypad on the control to display the time of day. See the "Electronic Oven Controls" section for more information.</p> <p>Household fuse is blown or a circuit breaker is tripped - Replace the fuse or reset the circuit breaker. If the problem continues, call an electrician.</p> <p>Main or regulator gas shutoff valve is in the off position - See the Installation Instructions.</p> <p>The range is improperly connected to the gas supply - Contact a trained repair specialist or see the Installation Instructions.</p> |
| Surface burners will not operate | <p>The control knob is not set correctly - Push in knob before turning to a setting.</p> <p>Air in the gas lines - If this is the first time the surface burners have been used, turn on any one of the surface burner knobs to release air from the gas lines.</p> <p>Clogged burner ports - See the "Sealed Surface Burners" section.</p> |
| Surface burner flames are uneven, yellow and/or noisy | <p>Clogged burner ports - See "Sealed Surface Burners" section.</p> <p>Burner caps positioned improperly - See "Sealed Surface Burners" section.</p> <p>Range converted improperly - If propane gas is being used, contact a service technician or see the "Warranty" section for contact information.</p> |
| Excessive heat around cookware on cooktop | <p>Cookware and flame are not matched - The cookware should be centered above the burner with the bottom sitting level on the grate. The flame should be adjusted so that it does not extend up the sides of the pan.</p> |

| PROBLEM | POSSIBLE CAUSES AND/OR SOLUTIONS |
|---------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Cooktop cooking results not what expected | <p>Improper cookware - Ideal cookware should have a flat bottom, straight sides and a well fitting lid, and the material should be of a medium to heavy thickness.</p> <p>Control knob set to incorrect heat level - See the "Cooktop Use" section.</p> <p>Range is not level - Level the range. See the Installation Instructions.</p> |
| Oven will not operate | <p>Air in the gas lines - If this is the first time the oven has been used, turn on any one of the surface burner knobs to release air from the gas lines.</p> <p>Control is locked - Press and hold START for 3 seconds to unlock.</p> <p>The range is in Demo Mode - See the "Electronic Oven Controls" section. Demo Mode is used for display models in a showroom.</p> <p>Electronic oven control set incorrectly - See the "Electronic Oven Controls" section.</p> |
| Oven burner flames are yellow or noisy | <p>Range converted improperly - If propane gas is being used, contact a service technician or see the "Warranty" section for contact information.</p> |
| Oven temperature too high or too low | <p>Oven temperature needs adjustment - See "Oven Temperature Control" in the "Electronic Oven Controls" section.</p> |
| Convection fan not working | <p>The convection cycle is in the first 5 minutes of operation - This is normal. The convection fan will start running approximately 5 minutes into the cycle.</p> <p>Oven door is open - If the oven door is opened during convection cooking, the fan will turn off immediately. It will come back on when the oven door is closed.</p> |
| Display shows messages | <p>Power failure (display shows flashing time) - Clear the display. On some models, reset the clock, if needed. See "Clock" keypad feature in the "Feature Guide" section.</p> <p>Error code (display shows letter followed by number) - Depending on your model, press OFF to clear the display. See "Control Display" in the "Electronic Oven Controls" section. If it reappears, call for service. See the "Warranty" section for contact information.</p> <p>Start needs to be pressed so a cycle can begin (display shows "PUSH" or "PSH") - See the "Start" keypad feature in the "Feature Guide" section.</p> <p>Range is in Sabbath Mode (display shows "SAb") - Press OFF to exit Sabbath Mode.</p> |
| Clean cycle did not work on all spills | <p>Several cooking cycles between Clean cycles or spills on oven walls and doors - Run additional Clean cycles. Use the AquaLift® Technology Cleaning Kit. affresh® Kitchen and Appliance Cleaner or affresh® Cooktop Cleaner can be used for stubborn soils. See the "Accessories" and "Clean Cycle" sections for more information.</p> |
| Mineral deposits are left on the oven bottom after the Clean cycle | <p>Tap water was used in the Clean cycle - Use distilled or filtered water in the Clean cycle. To remove deposits, use a cloth soaked with vinegar. Then use a cloth dampened with water to thoroughly remove any vinegar residue.</p> <p>Range is not level - Mineral deposits will collect on dry areas of the oven bottom during the Clean cycle. Level the range. See the Installation Instructions. To remove deposits, use a cloth soaked with vinegar. Then use a cloth dampened with water to thoroughly remove any vinegar residue.</p> |
| Oven cooking results not what expected | <p>Range is not level - Level the range. See the Installation Instructions.</p> <p>The set temperature was incorrect - Double-check the recipe in a reliable cookbook.</p> <p>Oven temperature needs adjustment - See "Oven Temperature Control" in the "Electronic Oven Controls" section.</p> <p>Oven was not preheated - See the "Baking and Roasting" section.</p> <p>Racks were positioned improperly - See the "Positioning Racks and Bakeware" section.</p> <p>Not enough air circulation around bakeware - See the "Positioning Racks and Bakeware" section.</p> <p>Batter distributed unevenly in pan - Check that batter is level in the pan.</p> <p>Darker browning of food caused by dull or dark bakeware - Lower oven temperature 25°F (15°C) or move rack to a higher position in the oven.</p> <p>Lighter browning of food caused by shiny or light colored bakeware - Move rack to a lower position in the oven.</p> <p>Incorrect length of cooking time was used - Adjust cooking time.</p> <p>Oven door was not closed - Be sure that the bakeware does not keep the door from closing.</p> <p>Oven door was opened during cooking - Oven peeking releases oven heat and can result in longer cooking times.</p> <p>Rack is too close to bake burner, making baked items too brown on bottom - Move rack to higher position in the oven.</p> <p>Pie crusts browning too quickly - Use aluminum foil to cover the edge of the crust and/or reduce baking temperature.</p> |

Noises

| PROBLEM | POSSIBLE CAUSES AND/OR SOLUTIONS |
|------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Surface burner making popping noises | Wet burner - Allow it to dry. |
| Gas range noises during Bake and Broil operations The following are some normal sounds with the explanations. | These sounds are normal operational noises that can be heard each time the Bake or Broil burners ignite during the cycle. |
| Pop | Gas valve is opening or cycling on and will make a single pop when it snaps open from the solenoid. It sounds similar to a suction cup being pulled off of a piece of glass - This is normal. |
| Click | The igniters will click several times until the flame is detected. These are short clicking sounds like tapping a nail onto a piece of glass - This is normal. Convection fan relay is cycling on and off (on some models) - This is normal. |
| Woosh or poof | Bake or Broil burner is igniting - This is normal. |
| Oven burner flames are yellow or noisy | Range converted improperly - If propane gas is being used, contact a service technician or see the "Warranty" section for contact information. |

ACCESSORIES

For accessories in the U.S.A., you can visit our website at www.kitchenaid.com or call us at **1-800-422-1230**.
In Canada, visit our website at www.kitchenaid.ca or call us at **1-800-807-6777**.

affresh® Stainless Steel Cleaner

Order Part Number W10355016
(stainless steel models)

affresh® Stainless Steel Cleaning Wipes

Order Part Number W10355049
(stainless steel models)

affresh® Kitchen and Appliance Cleaner

Order Part Number W10355010

affresh® Cooktop Cleaner

Order Part Number W10355051

AquaLift® Technology Oven Cleaning Kit

Order Part Number W10423113RP

Granite Cleaner and Polish

Order Part Number W10275756

Gas Grate and Drip Pan Cleaner

Order Part Number 31617A

Cooktop Grate

Order Part Number W10676612
(black/white models)
Order Part Number W10676606
(stainless steel models)

Individual Grates

Order Part Number W10623504
(black/white models)
Order Part Number W10623508
(right grate stainless steel models)
Order Part Number W10623506
(left grate, stainless steel models)

Split Oven Rack

Order Part Number W10205524

Max Capacity Rack

Order Part Number W10289145

Porcelain Broiler Pan and Grid

Order Part Number 4396923

Premium Broiler Pan and Roasting Rack

Order Part Number W10123240

Roll-Out Rack

Order Part Number W10570870

KITCHENAID® GAS RANGE LIMITED WARRANTY

ATTACH YOUR RECEIPT HERE. PROOF OF PURCHASE IS REQUIRED TO OBTAIN WARRANTY SERVICE.

Please have the following information available when you call the Customer eXperience Center:

- Name, address and telephone number
- Model number and serial number
- A clear, detailed description of the problem
- Proof of purchase including dealer or retailer name and address

IF YOU NEED SERVICE:

1. Before contacting us to arrange service, please determine whether your product requires repair. Some questions can be addressed without service. Please take a few minutes to review the Troubleshooting or Problem Solver section of the Use and Care Guide, scan the QR code on the right to access additional resources, or visit <http://kitchenaid.custhelp.com>.
2. All warranty service is provided exclusively by our authorized KitchenAid Service Providers. In the U.S. and Canada, direct all requests for warranty service to:

KitchenAid Customer eXperience Center

In the U.S.A., call 1-800-422-1230. In Canada, call 1-800-807-6777.

If outside the 50 United States or Canada, contact your authorized KitchenAid dealer to determine whether another warranty applies.



<http://kitchenaid.custhelp.com>

FIVE YEAR LIMITED WARRANTY

WHAT IS COVERED

FIRST YEAR LIMITED WARRANTY (PARTS AND LABOR)

For one year from the date of purchase, when this major appliance is installed, operated and maintained according to instructions attached to or furnished with the product, KitchenAid brand of Whirlpool Corporation or Whirlpool Canada, LP (hereafter "KitchenAid") will pay for factory specified replacement parts and repair labor to correct defects in materials or workmanship that existed when this major appliance was purchased or, at its sole discretion replace the product. In the event of product replacement, your appliance will be warranted for the remaining term of the original unit's warranty period.

SECOND THROUGH FIFTH YEAR LIMITED WARRANTY (CERTAIN COMPONENT PARTS ONLY - LABOR NOT INCLUDED)

In the second through fifth years from the date of original purchase, when this major appliance is installed, operated and maintained according to instructions attached to or furnished with the product, KitchenAid will pay for factory specified parts for the following components to correct non-cosmetic defects in materials or workmanship in these parts that prevent function of this major appliance and that existed when this major appliance was purchased. This is a limited 5-year warranty on the below named parts only and does not include repair labor.

- Any gas burner
- Solid state touch control system parts

YOUR SOLE AND EXCLUSIVE REMEDY UNDER THIS LIMITED WARRANTY SHALL BE PRODUCT REPAIR AS PROVIDED HEREIN. Service must be provided by a KitchenAid designated service company. This limited warranty is valid only in the United States or Canada and applies only when the major appliance is used in the country in which it was purchased. This limited warranty is effective from the date of original consumer purchase. Proof of original purchase date is required to obtain service under this limited warranty.

WHAT IS NOT COVERED

1. Commercial, non-residential or multiple-family use, or use inconsistent with published user, operator or installation instructions.
2. In-home Instruction on how to use your product.
3. Service to correct improper product maintenance or installation, installation not in accordance with electrical or plumbing codes or correction of household electrical or plumbing (i.e. house wiring, fuses or water inlet hoses).
4. Consumable parts (i.e. light bulbs, batteries, air or water filters, etc.).
5. Defects or damage caused by the use of non-genuine KitchenAid parts or accessories.
6. Conversion of your product from natural gas or L.P. gas.
7. Damage from accident, misuse, abuse, fire, floods, acts of God or use with products not approved by KitchenAid.
8. Repairs to parts or systems to correct product damage or defects caused by unauthorized service, alteration or modification of the appliance.
9. Cosmetic damage including scratches, dents, chips, and other damage to appliance finishes unless such damage results from defects in materials and workmanship and is reported to KitchenAid within 30 days.
10. Discoloration, rust or oxidation of surfaces resulting from caustic or corrosive environments including but not limited to high salt concentrations, high moisture or humidity or exposure to chemicals.
11. Food loss due to product failure.
12. Pick-up or delivery. This product is intended for in-home repair.
13. Travel or transportation expenses for service in remote locations where an authorized KitchenAid servicer is not available.
14. Removal or reinstallation of inaccessible appliances or built-in fixtures (i.e. trim, decorative panels, flooring, cabinetry, islands, countertops, drywall, etc.) that interfere with servicing, removal or replacement of the product.
15. Service or parts for appliances with original model/serial numbers removed, altered or not easily determined.

The cost of repair or replacement under these excluded circumstances shall be borne by the customer.

DISCLAIMER OF IMPLIED WARRANTIES

IMPLIED WARRANTIES, INCLUDING ANY IMPLIED WARRANTY OF MERCHANTABILITY OR IMPLIED WARRANTY OF FITNESS FOR A PARTICULAR PURPOSE, ARE LIMITED TO ONE YEAR OR THE SHORTEST PERIOD ALLOWED BY LAW. Some states and provinces do not allow limitations on the duration of implied warranties of merchantability or fitness, so this limitation may not apply to you. This warranty gives you specific legal rights, and you also may have other rights that vary from state to state or province to province.

DISCLAIMER OF REPRESENTATIONS OUTSIDE OF WARRANTY

KitchenAid makes no representations about the quality, durability, or need for service or repair of this major appliance other than the representations contained in this warranty. If you want a longer or more comprehensive warranty than the limited warranty that comes with this major appliance, you should ask KitchenAid or your retailer about buying an extended warranty.

LIMITATION OF REMEDIES; EXCLUSION OF INCIDENTAL AND CONSEQUENTIAL DAMAGES

YOUR SOLE AND EXCLUSIVE REMEDY UNDER THIS LIMITED WARRANTY SHALL BE PRODUCT REPAIR AS PROVIDED HEREIN. KITCHENAID SHALL NOT BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES. Some states and provinces do not allow the exclusion or limitation of incidental or consequential damages, so these limitations and exclusions may not apply to you. This warranty gives you specific legal rights, and you also may have other rights that vary from state to state or province to province.