



KitchenAid

**42" BUILT-IN
GAS GOURMET
COOKTOP
WITH IN-A-TOP
BROILER/GRIDDLE**

MODEL KGCG-2240

USE & CARE GUIDE

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FOR YOUR SAFETY

If you smell gas:

1. Open windows.
2. Don't touch electrical switches.
3. Extinguish any open flame.
4. Immediately call your gas supplier.

FOR YOUR SAFETY

Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

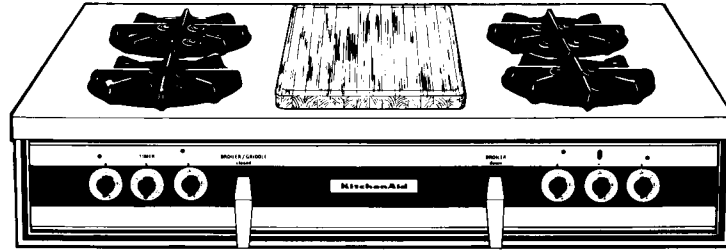
IMPORTANT

To the INSTALLER — Please leave this instruction book with the unit.

To the HOMEMAKER — Please take a few minutes to read and then keep this book for future reference.

IMPORTANT SAFETY INSTRUCTIONS

1. Never use your appliance for warming or heating the room.
2. Do not leave children alone — Children should not be left alone or unattended in area where surface unit is in use. They should never be allowed to sit or stand on any part of the surface unit. This applies to adults also.
3. Wear proper apparel — Loose fitting or hanging garments should never be worn while using the surface unit.
4. User servicing — Do not repair or replace any part of the surface unit unless specifically recommended in this manual. All other servicing should be referred to a qualified technician.
5. Storage in, on, above, or below surface unit — Flammable material should not be stored in or near surface units.
6. Do not use water on grease fires — Smother fire or flame or use dry chemical or foam-type extinguisher.
7. Use only dry potholders — Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholders touch open flame. Do not use a towel or other bulky cloth.
8. Use proper pan size — Select utensils having flat bottoms large enough to cover the top burner. The use of undersized utensils will expose a portion of the flame to direct contact and may result in ignition of clothing. Proper relationship of utensil to burner will also improve efficiency.
9. Utensil handles should be turned inward — To minimize burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the handle of the utensil should be positioned so that it is turned inward and does not extend over adjacent burners.
10. CAUTION: Do not store items of interest to children in cabinets above the surface unit. Children climbing on the surface unit to reach items could be seriously injured.
11. Never leave surface unit unattended at high heat settings — Boil-over causes smoking and greasy spill-overs that may ignite.
12. The top burner flame should be adjusted so that it does not extend beyond the edge of the cooking utensil.



OWNERSHIP REGISTRATION CARD

Take a minute...

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

Keep a copy of the bill of sale showing the date of purchase and/or date of installation of your cooktop. PROOF OF PURCHASE WILL INSURE YOU OF IN-WARRANTY SERVICE.

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

MODEL NUMBER* _____ SERIAL NUMBER* _____

DATE PURCHASED _____ DATE INSTALLED _____

DEALER'S NAME _____

ADDRESS _____

PHONE _____

* Model Number and Serial Number are found on a nameplate attached to the inside right rear corner of the burner box bottom.

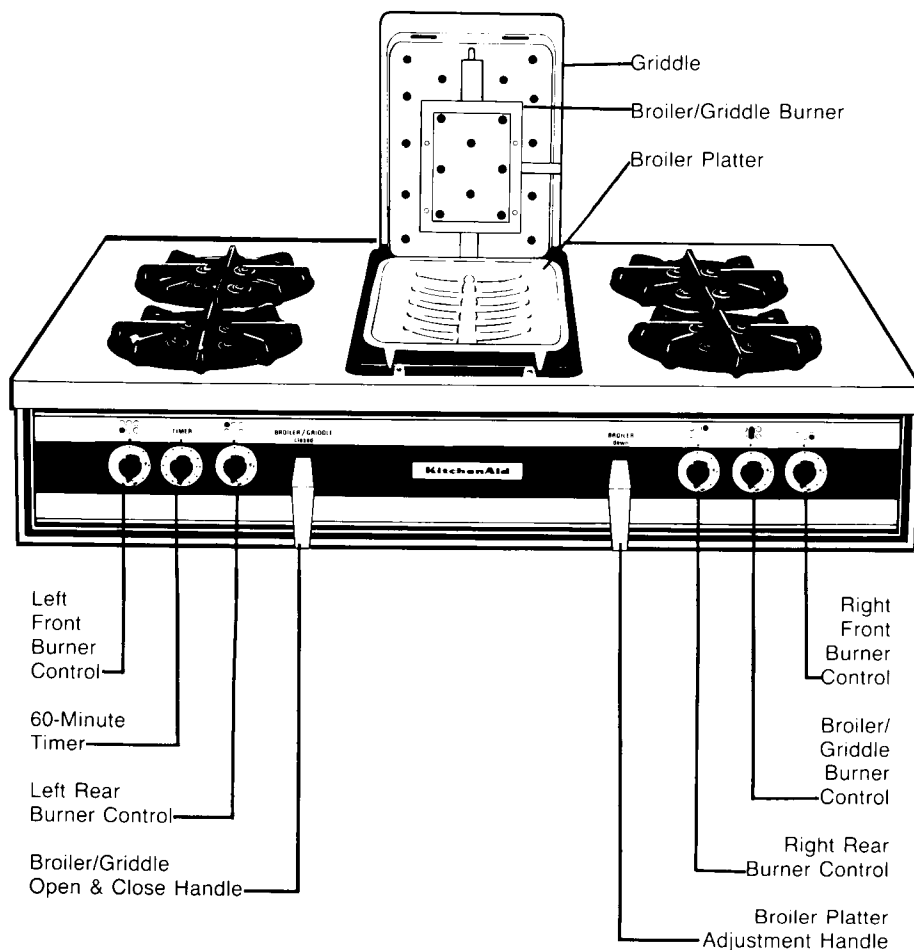
FEATURES OF YOUR NEW KITCHENAID GAS GOURMET COOKTOP

In buying this cooktop, you have purchased the finest. Other cooktop burners use the round aluminum ring; KitchenAid uses the famous DAISY® BURNER, a cast iron burner made of four small burners in one. This provides even heat distribution across the bottom of the pan, which means fine temperature control is possible from a "bead" of flame to a high volume of blue flame.

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

plus

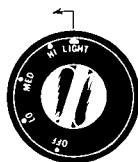
The exclusive KitchenAid In-A-Top Broiler/Griddle with maple wood cover. The broiler/griddle has a 13,500 BTU burner.



FEATURES (continued)

CONTROL KNOBS

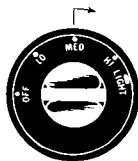
The control knobs have infinite positions ranging from "HI" for highest level of heat available to "LO" for simmer or the lowest heat. There are no fixed positions between "HI" and "LO". You may turn the control knobs in any direction, to any of the settings indicated, or to any position in between.



PUSH-IN TURN TO LIGHT



WHEN GAS IS IGNITED
TURN TO DESIRED SETTING



TO REDUCE FLAME TURN KNOB

If the burner does not ignite, check the ignitor by listening for a clicking sound. If you do not hear the ignitor click, **TURN OFF THE BURNER.** Check to make sure the service cord is firmly in place in the wall receptacle. Check for a tripped circuit breaker or blown fuse.

IF THE SPARK IGNITOR STILL FAILS TO OPERATE, CALL YOUR NEAREST AUTHORIZED SERVING OUTLET.

When used with LP (propane) gas, a slight pop or flash may occur at the burner ports a few seconds after the burner has been turned off. This may be due in part to variations in the composition of LP gas. This usually occurs after the burner has been on a long time and has become hot. This is normal operation for your cooktop.

The diagram above each knob indicates which burner that particular knob controls.

To operate, grasp the control knob, push down and turn to left to the "Light" position. The gas flowing in the burner will be ignited by the electric spark ignitor. The audible clicking signal is to indicate that the ignitor is functioning.

When the burner is lit, turn the control knob to the right to the desired flame setting. This will turn off the ignitor and the clicking will stop. Be sure to adjust flame size so that it heats just the bottom of the pan and does not extend over the sides of the pan.

NOTE:

The ignitor will continue to give an audible signal as long as a control knob is in the "LIGHT" position.

NOTE:

In wiring old homes, polarity was not always properly observed. Although polarized receptacles (3 prong) may have been installed, if they were wired incorrectly, the ignitor will see a grounded condition and will click intermittently even with all controls turned off.

60-MINUTE TIMER

The timer is located on the left side of the control panel. To use the timer, turn the knob to the right until the black bar points to the desired number of minutes, up to a maximum of 60 minutes. At the end of the set time, a buzzer will sound. After this signal, turn the knob until the bar points to "0". This is an audible reminder only and will not turn the cooktop "ON" or "OFF".

CONTROL KNOB SETTINGS

The following are suggested heat settings to be used as a guide when cooking:

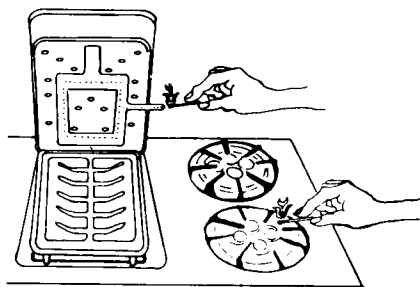
- HI** To start foods cooking, to bring foods to boiling, for very fast frying.
- MED** To continue frying after starting on HI. For foods cooked in a double boiler.
- LO** To keep smaller amounts of food at the boiling point and for gently simmering foods, melting butter, chocolate, etc.

Remember, the size and type of utensil used and the amount and type of food being cooked will influence the setting needed. For best cooking results, always use cooking utensils with flat bottoms, straight sides and tight fitting covers.

Use only the correct size utensils. Reflected heat from utensils much larger than outside edge of the burner flame may result in damage to the cooktop or drip pans.

HOW TO LIGHT YOUR COOKTOP DURING POWER FAILURE

You may safely use your cooktop during an electrical power failure by turning the control knob to "HI" while carefully holding a match to the burner.



BROILER/GRIDDLE

The broiler portion of the unit can be used for steaks, chops, vegetables, etc. (See charts, pages 10-12.) The griddle portion also heats when the broiler is on and can be used for sautéing mushrooms, grilled sandwiches, pancakes, bacon, eggs, French toast, etc. (See chart, page 13.)

A removable drip pan is located across the back of the broiler burner box to contain any grease that needs to be removed when lifting the griddle.

TO ADJUST BROILER PLATTER HEIGHT

There are two handles located on the control panel that operate the broiler/griddle unit. The handle on the left opens and closes the broiler/griddle.

The handle on the right raises and lowers the broiler platter. When the short end of the handle is at "DOWN", the platter is furthest from the element. As the handle is turned toward "UP", the platter is moved closer to the element. Adjust the platter level according to the depth of the food you are broiling.

NOTE:

When raising and lowering the broiler platter, the griddle portion needs to be in the "CLOSED" position.

TO PREHEAT BROILER

1. Turn broiler temperature control to "BROIL" setting.
2. Place broiler platter in the "UP" position. The short end of the handle will point to "UP". (This places the platter closest to the burner.)
3. Set timer for 10-15 minutes.
4. At the end of the preheat time, place food on platter and adjust to desired height.

NOTE:

Remove the wooden cutting board before using the broiler/griddle.

CARE AND CLEANING OF YOUR NEW COOKTOP

GENERAL CLEANING PRECAUTIONS

- Always clean cooktop with CAUTION. A wet sponge or cloth used to wipe spills on hot cooking area can result in steam burns. Allowing excess moisture to collect in the control area can result in the failure of the ignitor switches. Some cleaners can produce noxious fumes if applied to a hot surface.
- Wipe up any spills as soon as possible to prevent them from baking onto the cooktop.
- Keep appliance area clear and free from combustible material, gasoline and other flammable vapors and liquids.
- Clean your cooktop daily and it will give you years of dependable service.

COOKTOP SURFACE

The plated brushed chrome surface may be kept clean by wiping with a damp, soapy cloth. Rinse and dry with a soft cloth. Any mild glass cleaner will remove fingermarks or smears from the top. NEVER USE A STEEL WOOL PAD as it will scratch the surfaces. Remember to clean with the grain to avoid possible scratches.

GRATES

The grates have been porcelainized and ground so that saucepans sit flat on the grates.

Grates may be removed and washed with warm, soapy water. Dry thoroughly.

DRIP PANS

Wipe any spills as soon as possible to prevent "baked-on" spatters. Clean in dishwasher; or in warm, soapy water, then rinse and wipe dry. "Baked-on" soil may be removed by rubbing **lightly** with a soap filled scouring pad.

BURNERS

The tops of the burners may be wiped with a warm, soapy cloth. Dry thoroughly.

NOTE:

Make certain all the ports (holes) are open after cleaning.

Due to the rapid temperature changes, the porcelain may pop off the edges of the burner rings and ends of the grates. Do not be concerned as this does not change the heating or cooking quality of the cooktop. The base metal cast iron burners soon darken to blend with the black porcelain.

BROILER/GRIDDLE BURNER

The broiler/griddle burner cannot be removed.

BROILER/GRIDDLE

Clean griddle as you would any separate griddle or skillet. It can be removed and scoured in the sink. Lift broiler to any angle and pull griddle forward to remove.

Always wipe off griddle. Little splatterings from top burner cooking are not conspicuous until the griddle gets hot; then they burn in and turn black. Always wipe off griddle before turning broiler burner on.

If food sticks to griddle, the temperature is too hot. Griddle is not considered "greaseless", though only a little fat is required for foods containing liberal amounts of shortening.

To replace griddle, lift broiler to an angle and place griddle hook into slot. Push downward until it locks into place.

BROILER PLATTER

The platter can be washed with the dishes, but sometimes it is easier to clean immediately after use. Using the handle provided, lift the platter away from the unit and place in a sink of hot, sudsy water. Scour as usual.

NOTE:

Always place drip pan at back of the broiler box inside the cooktop. This is to catch drippings from the griddle.

BURNER BOX

The burner box, located under the broiler platter, has been porcelainized for ease of cleaning. This can be cleaned using liquid cleaners or soap filled pads, being sure the unit has cooled before you begin cleaning.

WOODEN CUTTING BOARD

This is provided to enhance the beauty of the cooktop when not in

use. After repeated use, the griddle, as other cooking utensils, will become discolored because of the heat. The cover will help to keep your unit looking new when placed over the griddle.

NOTE:

Remove cutting board before using broiler/griddle. When replacing board, make sure unit is cool to avoid burning the cutting board.

Clean the cutting board with a warm, sudsy cloth. NEVER immerse or allow it to stand in water. It will cause the board to warp and/or crack.

WHEN YOU NEED SERVICE FOLLOW THESE STEPS

1. If your cooktop should fail to operate, review the following list before calling your dealer. You could save the cost of a service call.

- Has a fuse blown, or is the circuit breaker open?
- Is electric cord plugged into receptacle?
- Is manual gas shut-off valve open?
- Are pilot flash tubes properly aligned?
- Are burner ports plugged?
- Are grates positioned so that locating pin is in hole in cooktop?

2. If the problem is not due to one of the above items, see "How to Arrange for Service" listed in the Warranty Statement.

3. If you are not satisfied with the action taken, contact the Major Appliance Consumer Action Panel (MACAP). MACAP is a group of independent consumer experts that voices consumer views at the highest levels of the major appliance industry. Contact them only when the dealer, authorized servicing outlet,

wholesale distributor, and Hobart Corporation have failed to resolve your problem.

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

MACAP will in turn inform us of your action.

In all correspondence about your cooktop, please include:

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

USE OF IN-A-TOP BROILER

Turn broiler temperature control to "Broil" setting with broiler platter in "UP" position. With broiler properly preheated you can sear both sides of meat without turning. The broiling positions are controlled by the broiler platter adjustment handle. Cooking times and broiler positions in this chart are approximate and may be changed to suit the user.

IN-A-TOP BROILER TIME CHART

Food	Temperature Control Setting	Preheat Time	Handle Position Approx. Broiling Time in Minutes	Suggestions
BEEF Steak; (Club, Rib, Porter- house, Sirloin) Steak 1"	Broiler on Full	10-15 Min.	Handle at 1:00 Rare 6-8 Min. Medium 8-10 Min. Well 10-14 Min.	It is not necessary to turn the steaks.
Steak 1¼"	Broiler on Full	10 Min.	Handle at 1:00 Rare 8-10 Min. Medium 10-13 Min. Well 13-17 Min.	A few drops of Kitchen Bouquet produces a darker charcoal appear- ance and will add a distinctive flavor.
Steak 1½"	Broiler on Full	10 Min.	Handle at 2:00 Rare 14-16 Min. Medium 16-18 Min. Well 18-20 Min.	
Steak 2"	Broiler on Full	10 Min.	Handle at 2:00 Rare 20-22 Min. Medium 22-26 Min. Well 26-32 Min.	
PORK, LAMB and VEAL Ham (Center cut tenderized) Ham ¾"	Broiler on Full	10 Min.	Handle at 3:00 10-14 Min.	During the last 2 or 3 minutes of the broiling time add a little brown sugar to the ham, and pine- apple slices. Or add spiced apple rings a couple of minutes before end of broil- ing time.
Ham 1"	Broiler on Full	10 Min.	Handle at 3:00 13-16 Min.	

Food	Temperature Control Setting	Preheat Time	Handle Position Approx. Broiling Time in Minutes	Suggestions
Sliced Bacon Canadian Bacon	Med.	5 Min.	Cooking time depends on thickness of slices and crispness desired.	
Barbecued Pork Ribs	Med.	10 Min.	30 Min. at 3:00	Brush vegetable oil lightly on broiling platter. Brush ribs with your favorite sauce every 5 minutes until served. Turn ribs at 10 and 20 minutes.
Glorified Hot Dogs	Low	5 Min.	3-5 Min. at 6:00 position	Split skinless wieners through. Season with prepared mustard; fill with wedges of dill pickle and nippy cheese. Wrap each stuffed hotdog with slice of bacon and fasten with toothpick.
PORK, LAMB and VEAL Chops (Lamb, Pork and Veal) Chop ¾"	Broiler on Full	10 Min.	Handle at 3:00 20-24 Min. Turn at 10 Min. Raise handle to 2:00 the last 4 Minutes for browning.	You may add frozen hash brown potatoes to the platter the last 10 minutes. Brush on a little vegetable oil, seasoned with salt, pepper and paprika if you wish.
GROUND MEAT				
Hamburger Patties	Broiler on Full	10 Min.	8 Min. at 1:00	Cheeseburger; Combine 2 lbs. chopped beef with 2 Tbs. finely chopped onion, ½ tsp. salt, 1 tsp. freshly ground pepper, ⅔ cup grated sharp cheese, 1 tsp. Worcestershire sauce, and a dash of Tobasco. Blend well and form into patties.
Hamburger ½"	Broiler on Full	10 Min.	10 Min. at 1:00	
Hamburger ¾"	Broiler on Full	10 Min.	12-15 Minutes at 1:00	
Hamburger 1"	Broiler on Full	10 Min.	12-15 Minutes at 1:00	
Sausage (Patties or Links) Sausage ½"	Med.	5-8 Min.	Platter at down position 10-12 Min.	
SEAFOOD				
Fish (fillets & steaks: small, not too thick)	Med.	5 Min.	15 Min. at 2:00 turn at 9 Min.	Before broiling, to improve color and flavor, brush on Kitchen Bouquet, Worcestershire or Smoky sauce mixed with lemon juice and vegetable oil.

IN-A-TOP BROILER TIME CHART (continued)

Food	Temperature Control Setting	Preheat Time	Handle Position Approx. Broiling Time in Minutes	Suggestions
SEAFOOD (cont.)				
Fillets & steaks (large & thick)	Med.	5 Min.	25 Min. at 2:00 turn at 15 Min.	
POULTRY-GAME BIRDS				
Poultry: young and tender;	Med.	10 Min.	5 Min. at 6:00 15 Min. at 3:00	Brush chicken with melted butter and season with salt, pepper & paprika.
Chicken: broilers halved or young fryers quartered				

IN-A-TOP GRIDDLE TIME CHART

Food	Temperature Control Setting	Preheat Time	Handle Position Approx. Broiling Time in Minutes	Suggestions
Toast (Dry, buttered, & cinnamon)	Med.	0 Min.	4-5 Min. at 2:00 turn at 3-4 Min.	Add cinnamon toast mixture and butter after toast has been toasted on both sides. Return to the broiler for 1 minute to brown lightly.
English Muffins	Med.	3 Min.	3-4 Min. at 3:00	
Frozen Waffles	Med.	3 Min.	3-4 Min. at 3:00	
Fruits and Vegetables	Med.	5 Min.	5-10 Min. — turn 3-6 Min.	When not cooked around the meat, place fruits and vegetables in foil cups for easy serving.
Griddle Sandwiches	Med.	5 Min.		Use soft but not melted butter. Spread evenly on outside surface of the sandwich.
Griddle Cakes	Hi	5 Min.		Oil griddle with vegetable shortening if desired.
Eggs (grilled uncovered)	Low	5 Min.		Oil griddle lightly with vegetable oil. Grill as desired.
(scrambled)	Low	5 Min.		
French Toast	Hi	10 Min.		Oil griddle and brown toast on both sides.

KitchenAid

WHOLESALE DISTRIBUTORS

ALABAMA

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

ALASKA

Anchorage 99501
North by Northwest, Inc.
1000 E. 4th Avenue
(907) 278-3595

ARIZONA

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

ARKANSAS

Little Rock 72209
Arkansas Appliance Dist. Co.
5500 Patterson Rd.
(501) 568-4310

CALIFORNIA

Burlingame 94010
R & K Distributors, Inc.
1701 Rollins Rd.
P.O. Box 4348
(415) 692-3062
Commerce 90040
Sues, Young & Brown, Inc.
2200 Saybrook Ave.
P.O. Box 22171
(213) 724-2400
Fresno 93715
Devlin-Drew Co.
165 Broadway
P.O. Box 1326
(209) 233-8811
San Diego 92126
Sues, Young & Brown, Inc.
9586 Dist. Ave.
Suite "H" (619) 693-8839

COLORADO

Denver 80239
McNair Distributing Co.
5015 Paris Street
P.O. Box 39921
(303) 371-2780

CONNECTICUT

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

FLORIDA

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

GEORGIA

Atlanta 30325
W. D. Alexander Co.
Division of Cain & Bultman, Inc.
P.O. Box 19818
(404) 351-8200

HAWAII

Aiea 96701
Hobart Corporation
99-950 Iwaena St.
(808) 487-8910

ILLINOIS

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

INDIANA

Indianapolis 46219
Rodefild Co., Inc.
8641 E. 30th St.
P.O. Box 19326
(317) 898-0670
South Bend 46625
Mid West Sales and Ser., Inc.
917 S. Chapin St.
(219) 287-3365

IOWA

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

KANSAS

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

KENTUCKY

Louisville 40201
Roth Dist. Co., Inc.
3001 Crittenden Dr.
P.O. Box 2161
(502) 634-4701

LOUISIANA

New Orleans 70183
Geo. H. Lehleitner & Co., Inc.
P.O. Box 23707
(504) 734-0530
Shreveport 71166
Tri-States Distributing Co., Inc.
P.O. Box 1740
(318) 221-0553

MAINE

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

MARYLAND

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

MASSACHUSETTS

Woburn 01801
The Boyd Corporation
112 Commerce Way
(617) 935-9165

MICHIGAN

Lansing 48901
Geo. Worthington Co.
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(517) 487-3701
Alma 48801
Fischer-Flack, Inc.
6585 N. Jerome
(517) 463-6104
Taylor 48180
Radio Distributing Co.
27015 Trolley Dr.
(313) 295-4500
Wyoming 49508
Radio Distributing Co.
425 36th Street S.W.
(616) 531-2310

MINNESOTA

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

MISSISSIPPI

Jackson 39209
McKee and McRae, Inc.
845 Boling St.
(601) 969-3002

MISSOURI

St. Louis 63146
Roth Distributing Co., Inc.
2392 Grissom Dr.
(314) 567-4100

MONTANA

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

NEBRASKA

Omaha 68127
The Mark Anthony Co.
9767 "I" St.
(402) 339-5410

NEW JERSEY

Newark 07102
Igoe Appliance Corp.
35 Halsey St.
(201) 624-2000

NEW MEXICO

Albuquerque 87197
Consolidated Dist. Co., Inc.
Sun City Warehouse
1421 Broadway, N.E.
P.O. Box 6364 Station "B"
(505) 247-0137

NEW YORK

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 Lee Distributing Co., Inc.
 845 Washington St.
 (716) 856-7921
 Latham 12110
 Empire State Wholesalers, Inc.
 5 Avis Dr.
 P.O. Box 759
 (518) 783-5511
 Syracuse 13211
 Lee Distributing Co., Inc.
 6671 Commerce Blvd.
 (315) 437-6544
 Woodbury 11797
 Leck Industries, Ltd.
 135 Crossways Park Dr.
 (516) 921-8000

NORTH CAROLINA

Charlotte 28208
 Southern Radio Corp.
 1625 W. Morehead St.
 P.O. Box 668309
 (704) 376-4461
 Raleigh 27611
 Warren Distributing Corp.
 226 Glenwood Ave.
 P.O. Box 26628
 (919) 828-9100

NORTH DAKOTA

Fargo 58102
 Northern Plains Dist., Inc.
 4014-15th Ave. North
 (701) 282-7500

OHIO

Cincinnati 45227
 The Tracy-Wells Co.
 5660 Wooster Pike
 (513) 271-1813
 Columbus 43214
 The Tracy-Wells Co.
 3568 Indianola Ave.
 P.O. Box 14333
 (614) 261-0331
 Dayton 45401
 V. J. McGranahan, Inc.
 1415 Stanley Ave.
 P.O. Box 922
 (513) 222-9911
 Solon 44139
 Midland Dist. Inc.
 5100 Naiman Parkway
 (216) 248-8040
 Holland 43528
 McKimmy & Elliott Dist. Co.
 6509-25 Angola Rd.
 P.O. Box 367
 (419) 865-5377

OKLAHOMA

Oklahoma City 73105
 Modern Distributors, Inc.
 200 E. Hill
 (405) 528-4537

OREGON

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

PENNSYLVANIA

Duncansville 16635
 Good Distributors, Inc.
 Corner Routes 22 & 220
 P.O. Box 306
 (814) 696-0246
 Kingston 18704
 Arrow Appliances &
 Electronics Dist. Co.
 936 Rutter Ave.
 P.O. Box 1428
 (717) 287-2188
 Philadelphia 19116
 S. S. Fretz, Jr., Inc.
 2001 Woodhaven Rd.
 (215) 671-8300
 Pittsburgh 15221
 Houston-Starr Co.
 300 Brushton Ave.
 (412) 242-6000
 York 17405
 Raub Supply Co.
 3001 W. Market St.
 (717) 792-9711

RHODE ISLAND

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

SOUTH CAROLINA

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

SOUTH DAKOTA

Sioux Falls 57103
 Max Pasley, Inc.
 506 S. Cliff
 (605) 336-3760

TENNESSEE

Chattanooga 37421
 153 Warehouse Mart
 (615) 899-1290
 Knoxville 37919
 Creswell & Co., Inc.
 3910 Papermill Rd.
 (615) 584-9171
 Memphis 38114
 King Kitchens, Inc.
 2449 Scaper St.
 (901) 743-9821
 Nashville 37202
 Hermitage Electric Sup. Corp.
 531 Lafayette St.
 P.O. Box 24990
 (615) 244-4167

TEXAS

Amarillo 79105
 Consolidated Dist. Co., Inc.
 2300 North Western
 P.O. Box 149
 (806) 372-1246
 Dallas 75243
 The Stewart Co.
 11000 N. Central Expressway
 (214) 691-5555

El Paso 79901
 Consolidated Dist. Co., Inc.
 1830 Mills Ave.
 (915) 533-4464
 Houston 77043
 Earl McMillan Sales, Inc.
 1100 W. Belt Dr., North
 (713) 467-1751
 San Antonio 78294
 Central Distributing Co.,
 1201 E. Houston Street
 P.O. Box 1229
 (512) 225-1541

UTAH

Salt Lake City 84125
 Wells Dist. Co.
 2620 S. 900 West
 P.O. Box 25008
 (801) 972-8700

VERMONT

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

VIRGINIA

Richmond 23223
 Bluefield Distributing Co.
 2400 Magnolia Court
 (804) 649-7521
 Roanoke 24015
 Dixie Appliance Co.
 P.O. Box 4009
 (703) 342-6000

WASHINGTON

Tukwila 98188
 F.B. Connelly Co.
 720 Andover Park E.
 P.O. Box 88407
 (206) 575-0410
 Seattle 98134
 North by Northwest, Inc.
 270 S. Hanford Street
 (206) 447-1800
 Spokane 99220
 Taylor Distributing Co., Inc.
 East 124 Sinto
 P.O. Box 3435 TA
 (509) 328-8110

WEST VIRGINIA

Charleston 25326
 Eskew, Smith & Cannon
 1206 Smith St.
 P.O. Box 1626
 (304) 344-3411

WISCONSIN

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

KitchenAid COOKING EQUIPMENT WARRANTY

LENGTH OF WARRANTY:

ONE YEAR FULL WARRANTY

FROM DATE OF
INSTALLATION

FIVE YEAR LIMITED WARRANTY

ONE YEAR FULL PLUS
SECOND THROUGH
FIFTH YEAR LIMITED

FROM DATE OF
INSTALLATION

KITCHENAID WILL PAY FOR:

Replacement parts and repair labor to correct defects in materials or workmanship. Service must be provided by a KitchenAid wholesale distributor or by one of their authorized KitchenAid servicing outlets.

Replacement parts (labor costs not included) for any burner on gas models if defective in materials or workmanship.

KITCHENAID WILL NOT PAY FOR:

- A. Service calls to:
 - 1. Correct the installation of the cooking equipment.
 - 2. Instruct you how to use the cooking equipment.
 - 3. Replace house fuses or correct house wiring.
- B. Repairs when cooking equipment is used in other than normal home use.
- C. Damage resulting from accident, alteration, misuse, abuse, improper installation or installation not in accordance with local electrical codes.
- D. Any labor costs during limited warranty.

HOBART CORPORATION DOES NOT ASSUME ANY RESPONSIBILITY FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES.

Some states do not allow the exclusion or limitation of incidental or consequential damages, so this exclusion or limitation may not apply to you.

This warranty gives you specific legal rights and you may also have other rights which vary from state to state.

HOW TO ARRANGE FOR SERVICE

- First call your dealer or repair service he recommends.
- If you are unable to obtain satisfactory service, contact the KitchenAid wholesale distributor in your area. A complete distributor listing is printed in the Use and Care Guide furnished with the product.
- All service should be handled locally by the dealer from whom you purchased the unit or an authorized KitchenAid servicing outlet or wholesale distributor. If your local service is not satisfactory, contact the Customer Relations Department, KitchenAid Division, Hobart Corporation, Troy, Ohio 45374, (513) 335-7171.

Specifications subject to change without notice.

KitchenAid Division



Troy, Ohio 45374

F-8544A

(H684)

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