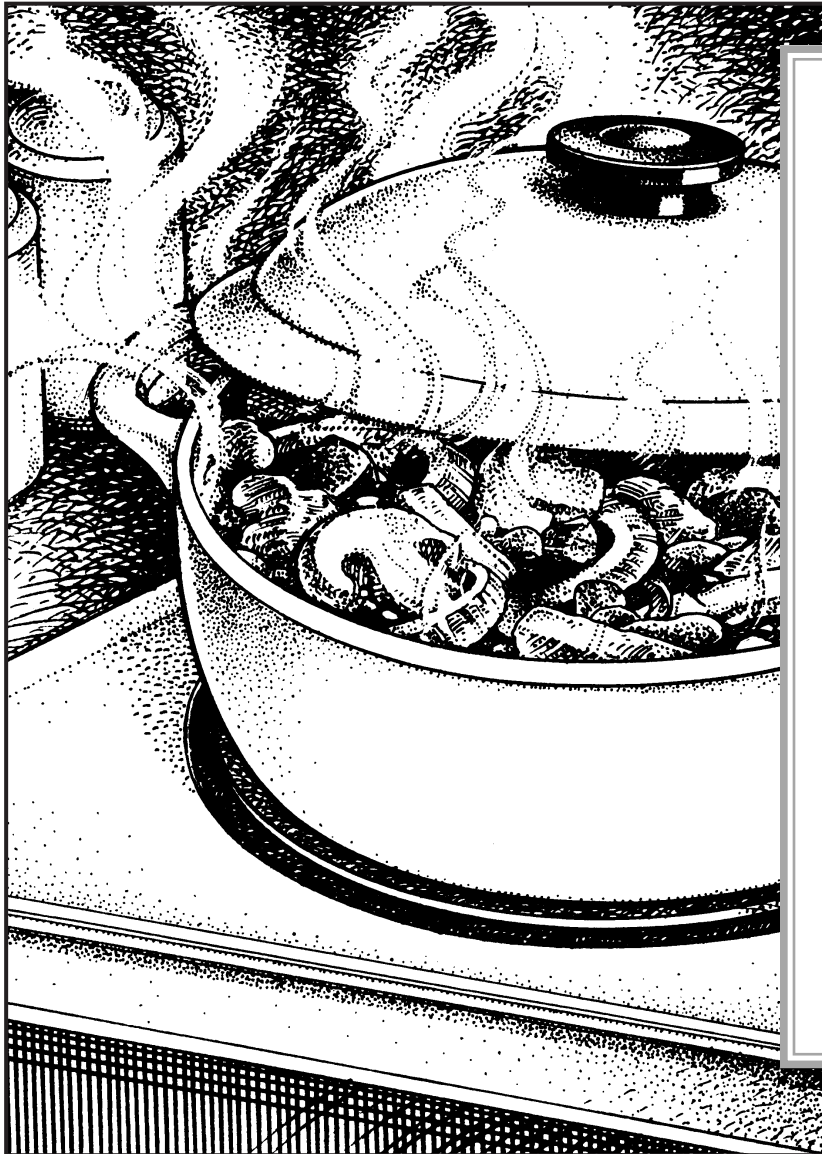


Use and Care Guide



KitchenAid
FOR THE WAY IT'S MADE.®

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For assistance or service
in the U.S.A., call the Consumer
Assistance Center.

1-800-422-1230

For assistance or service
in Canada, see page 14.

KITCHENAID* Electric Downdraft Ceramic Glass Cooktop

Models: KECD805H KECD865H
YKECD805H YKECD865H

3192515

www.kitchenaid.com

A Note to You

Thank you for buying a KITCHENAID* appliance!

Because your life is getting busier and more complicated, KitchenAid appliances are easy to use, save time, and help you manage your home better. To ensure that you enjoy many years of trouble-free operation, we developed this Use and Care Guide.

It contains valuable information concerning how to operate and maintain your new appliance properly and safely. Please read it carefully. Also, please complete and mail the enclosed Product Registration Card.

Please record your model's information.

Whenever you call our Consumer Assistance Center at **1-800-422-1230** (in Canada, **1-800-461-5681**) or request service for your appliance, you need to know your complete model number and serial number. You can find this information on the model and serial number plate (see diagram on page 5 for location of plate).

Please also record the purchase information.

NOTE: You must provide proof of purchase or installation date for in-warranty service.

Keep this book and the sales slip together in a safe place for future reference.

Model Number _____

Serial Number _____

**Purchase/
Installation Date** _____

**Builder/Dealer
Name** _____

Address _____

Phone _____

Cooktop Safety

Your safety and the safety of others is 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 hazards that can kill or hurt you and others.

All safety messages will be preceded by the safety alert symbol and the word "DANGER" or "WARNING." These words mean:

⚠ DANGER

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

⚠ WARNING

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

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

IMPORTANT SAFETY INSTRUCTIONS

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

- **CAUTION:** Do not store items of interest to children in cabinets above a cooktop – Children climbing on the cooktop to reach items could be seriously injured.
- Proper Installation – Be sure your cooktop is properly installed and grounded by a qualified technician.
- Never Use Your Cooktop for Warming or Heating the Room.
- Do Not Leave Children Alone – Children should not be left alone or unattended in area where cooktop is in use. They should never be allowed to sit or stand on any part of the cooktop.
- Wear Proper Apparel – Loose-fitting or hanging garments should never be worn while using the cooktop.
- User Servicing – Do not repair or replace any part of the cooktop unless specifically recommended in the manual. All other servicing should be referred to a qualified technician.
- Storage on Cooktop – Flammable materials should not be stored near surface units.
- Do Not Use Water on Grease Fires – Smother fire or flame or use dry chemical or foam-type extinguisher.
- Use Only Dry Potholders – Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or other bulky cloth.
- DO NOT TOUCH SURFACE UNITS OR AREAS NEAR UNITS – Surface units may be hot even though they are dark in color. Areas near surface units may become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact surface units or areas near units until they have had sufficient time to cool. Among those areas are the cooktop and surfaces facing the cooktop.
- Use Proper Pan Size – This cooktop is equipped with one or more surface units of different size. Select utensils having flat bottoms large enough to cover the surface unit heating element. The use of undersized utensils will expose a portion of the heating element to direct contact and may result in ignition of clothing. Proper relationship of utensil to burner will also improve efficiency.

SAVE THESE INSTRUCTIONS

continued on next page



IMPORTANT SAFETY INSTRUCTIONS

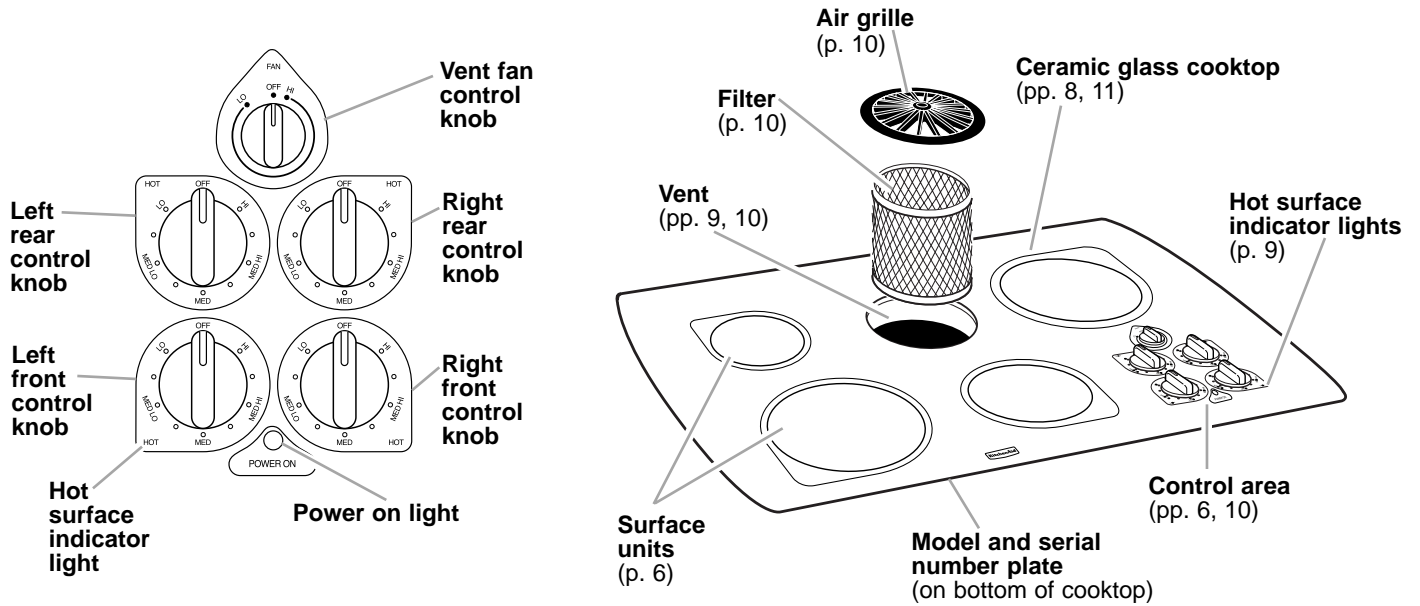
- Never Leave Surface Units Unattended at High Heat Settings – Boilover causes smoking and greasy spillovers that may ignite.
 - Glazed Cooking Utensils – Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for cooktop service without breaking due to the sudden change in temperature.
 - Utensil Handles Should Be Turned Inward and Not Extend Over Adjacent Surface Units – To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the handle of a utensil should be positioned so that it is turned inward, and does not extend over adjacent surface units.
 - Do Not Cook on Broken Cooktop – If cooktop should break, cleaning solutions and spillovers may penetrate the broken cooktop and create a risk of electric shock. Contact a qualified technician immediately.
 - Clean Cooktop With Caution – If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burn. Some cleaners can produce noxious fumes if applied to a hot surface.
- For units with ventilating hood –**
- Clean Ventilating Hoods Frequently – Grease should not be allowed to accumulate on hood or filter.
 - When flaming foods under the hood, turn the fan on.

SAVE THESE INSTRUCTIONS

Parts and Features

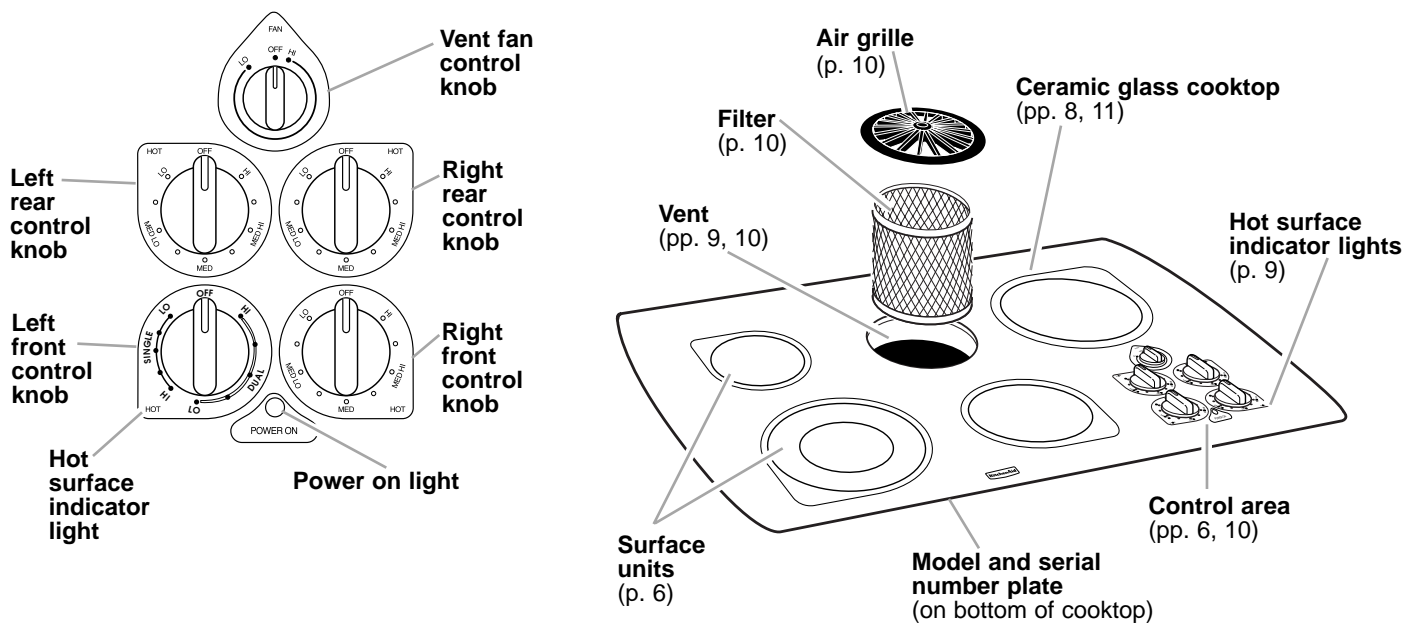
(Models KECD805H and YKECD805H)

Control panel



(Models KECD865H and YKECD865H)

Control panel



Using Your Cooktop

Using the surface units

⚠ WARNING

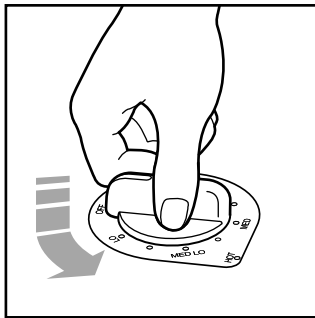


Fire Hazard

Turn all controls off when done cooking.
Failure to do so can result in death or fire.

Using the control knobs

Push in the control knobs before turning them to a setting. You can set them anywhere between HI and OFF.



Surface unit heat settings

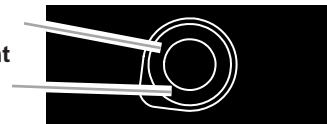
Use the following chart as a guide.

SETTING	RECOMMENDED USE
HI	<ul style="list-style-type: none">• To start food cooking.• To bring liquid to a boil.
MED HI	<ul style="list-style-type: none">• To hold a rapid boil.• To quickly brown or sear meat.
MED	<ul style="list-style-type: none">• To maintain a slow boil.• To fry poultry or meat.• To make pudding, sauce, or gravy.
MED LO	<ul style="list-style-type: none">• To stew or steam food.• To simmer food.
LO	<ul style="list-style-type: none">• To keep food warm.• To melt chocolate or butter.

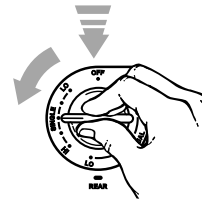
Using the dual size surface unit (Models KECD865H and YKECD865H)

You can use the left front surface unit as either a small diameter, lower wattage element (center inner ring) for smaller pans or as a large diameter, full wattage element (entire element to outer ring) for larger pans.

Use both elements
for larger pans
Use inner element
for small pans

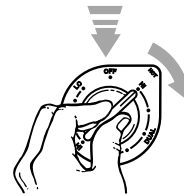


To use the small or inner element (for smaller pans):



- Push in and turn the control knob to the left (counterclockwise) to the desired setting in the area marked "SINGLE".

To use both elements (for larger pans):



- Push in and turn the control knob to the right (clockwise) to the desired setting in the area marked "DUAL".

NOTE: You can turn the control knob in either direction to reach "OFF".

Easy ways to save energy

- When heating large quantities of liquid for foods such as pasta or soup, cover with a lid to help shorten cooking time.
- Preheat your pots and pans only when recommended and for the shortest time possible.
- Start your food on a higher heat setting, then turn the control to a lower setting to finish cooking.

Using the surface units (cont.)

Home canning information



- **Use the entire surface** (“DUAL” setting) of the left front surface unit for best results. (Models KECD865H and YKECD865H)
- **Use flat-bottomed canners** on all types of cooktops, especially ceramic glass. Canners with rippled or ridged bottoms do not allow good contact with the surface.
- **Center the canner** over the largest surface unit. Do not extend more than 1 inch (2.5 cm) outside the surface unit. Large diameter canners/pans, if not centered correctly, trap heat and can cause damage to the cooktop.
- **Do not place** your canner on two surface units at the same time.
- **The type of material** the canner is made of determines the length of heating time. Refer to the “Characteristics of cookware materials” chart later in this section for more information.
- **When canning** for long periods of time, allow elements and the surrounding surfaces to cool down.
- **Alternate use** of the surface units between batches or prepare small batches at a time.
- **Start with hot water**, cover with a lid, and bring to a boil; then reduce heat to maintain a boil or required pressure levels in a pressure canner.
- **For up-to-date information** on canning, contact your local U.S. Government Agricultural Department Extension Office or companies who manufacture home canning products.

Cookware tips

- **Select a pan** that is about the same size as the surface unit. Cookware should not extend more than 1 inch (2.5 cm) outside the area.
- **For best results and greater energy efficiency**, use only flat-bottomed cookware that makes good contact with the surface unit. Cookware with rounded, warped, ribbed (such as some porcelain enamelware), or dented bottoms could cause uneven heating and poor cooking results.
- **Cookware designed** with slightly indented bottoms or small expansion channels can be used.
- **Cookware with non-stick finish** has heating characteristics of the base material.
- **Check for rough spots** on the bottom of metal or glass cookware which will scratch the ceramic glass surface.
- **Use flat bottom cookware** for best heat conduction from the surface unit to the cookware. Determine flatness with the ruler test. Place the edge of a ruler across the bottom of the cookware. Hold it up to the light. No light should be visible under the ruler. Rotate the ruler in all directions and look for any light.
- **Do not leave** empty cookware, or cookware that has boiled dry, on a hot surface unit. The cookware could overheat, causing damage to the cookware or the surface unit.



Using the surface units (cont.)

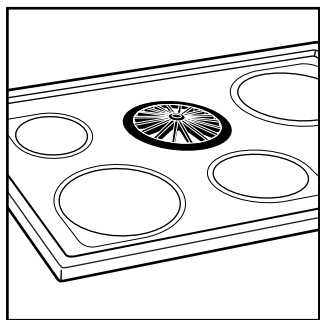
Characteristics of cookware materials

The pan material affects how fast heat transfers from the surface cooking area through the pan material and how evenly heat spreads over the pan bottom. Choose pans that provide the best cooking results.

Aluminum	<ul style="list-style-type: none"> • Heats quickly and evenly. • Use for all types of cooking. • Medium or heavy thickness is best for most cooking. • Used as a core or base in cookware to provide even heating.
Cast iron	<ul style="list-style-type: none"> • Heats slowly and evenly. • Good for browning and frying. • Maintains heat for slow cooking. • Can be coated with porcelain enamel.
Ceramic or ceramic glass	<ul style="list-style-type: none"> • Heats slowly and unevenly. • Use on low to medium settings. • Follow manufacturer's instructions.
Copper	<ul style="list-style-type: none"> • Heats very quickly and evenly. • Used as a core or base in cookware to provide even heating.
Earthenware	<ul style="list-style-type: none"> • Can be used for cooktop cooking if recommended by the manufacturer. • Use on low settings.
Porcelain enamel-on-steel or enamel-on-cast iron	<ul style="list-style-type: none"> • See cast iron and stainless steel.
Stainless steel	<ul style="list-style-type: none"> • Heats quickly but unevenly. • A core or base of aluminum or copper on the cookware provides even heating. • Can be coated with porcelain enamel.

Using the ceramic glass cooktop

Cooking on the ceramic glass cooktop is similar to cooking on coil elements. There are, however, a few differences:



• The surface unit will glow red when the element is turned on. You will see the element cycling on and off – even on the HI setting – to help the area stay at the temperature setting you chose.

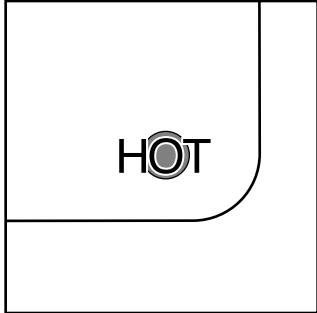
- Do not cook foods directly on the cooktop.
- Do not cook popcorn that comes in prepackaged aluminum containers on the cooktop. The container could leave aluminum marks on the cooktop that cannot be removed completely.
- Make sure the bottoms of pots and pans are clean and dry before using them. Food and water particles left on the bottoms can leave deposits on the cooktop when it is heated.

- Lift pots and pans onto and off of the cooktop. Sliding pots and pans on the cooktop could leave marks that are difficult to remove or could leave permanent marks.
- Dropping a heavy or hard object on the cooktop could crack it. Be careful when using heavy skillets and large pots. Do not store jars or cans above the cooktop.
- Do not use the cooktop as a cutting board.
- Do not allow anything that could melt, such as plastic or aluminum foil, to come in contact with the cooktop while it is hot.
- Sugary spills and soils can cause pitting. See “Cleaning the cooktop and control panel” in the “Caring for Your Cooktop” section for more information.
- Wiping off the cooktop before and after each use will help keep the surface free from stains and give you the most even heating. See “Cleaning the cooktop and control panel” in the “Caring for Your Cooktop” section for care and cleaning suggestions.

Using the surface units (cont.)

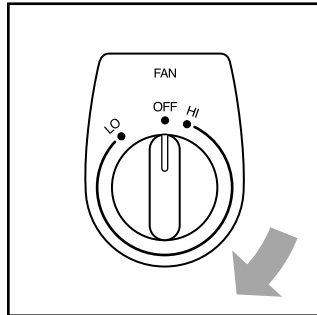
Hot surface indicator light

The hot surface indicator light in the lobe of each control will glow when a surface unit becomes too hot to touch. The indicator light will continue to glow as long as the surface unit is too hot to touch, even after it is turned off.



Using the vent system

The built-in vent system removes cooking vapors, odors, and smoke from foods prepared on the cooktop.



- Turn the vent fan knob to the desired setting. You can set the vent fan between HI and LO.

WARNING



Cut Hazard

Do not put hands into vent when fan or controls are on.

Doing so can result in serious cuts.

Caring for Your Cooktop



⚠ WARNING

Explosion Hazard

Do not store flammable materials such as gasoline near this appliance. Doing so can result in death, explosion or fire.

Cleaning chart

Before cleaning, always make sure all controls are off and the cooktop is cool. Refer to instructions on all cleaning products before using them to clean your cooktop.

PART	HOW TO CLEAN
Air grille	<ul style="list-style-type: none">• Wash with a sponge and warm, soapy water. Rinse and dry well. <p>OR</p> <ul style="list-style-type: none">• Wash the air grille in a dishwasher.
Control knobs	<ol style="list-style-type: none">1. Turn the knobs off and pull them straight away from the control panel.2. Wash the knobs with a sponge and warm, soapy water. Rinse and dry them well. Do not soak them. Do not use steel wool or gritty cleansers, which can damage the finish of the knobs.3. Replace the knobs. Make sure all knobs are turned off.
Filter	<ul style="list-style-type: none">• Wash with a sponge and warm, soapy water. Rinse and dry well. <p>OR</p> <ul style="list-style-type: none">• Wash the filter in a dishwasher. <p>NOTE: Do not run the ventilation system without the filter.</p>
Trim	<ul style="list-style-type: none">• Wash with a sponge and warm, soapy water. Wipe with clean water and dry well.• Use a nonabrasive, plastic scrubbing pad on heavily soiled areas.• Do not use gritty or harsh cleansers, which can damage the finish.
Vent	<ul style="list-style-type: none">• Wash with a sponge and warm, soapy water. Wipe with clean water and dry well. <p>OR</p> <ul style="list-style-type: none">• Wash the vent with a paper towel and spray glass cleaner. Do not spray the cleaner directly on the vent. Apply the cleaner to the paper towel.

How to keep your cooktop looking like new

Your cooktop is designed for easy care. Foods spilled directly on the cooktop will not burn off as on open-coil elements. Because of this, you should keep the surface dust free and soil free before heating. Use the Cooktop Polishing Creme, included with your range, to clean and maintain the cooktop.

Do not use steel wool, plastic cleaning pads, abrasive powdered cleansers, chlorine bleach, rust remover, ammonia, or glass cleaners with ammonia. They may damage the cooktop surface.

TYPE OF SOIL	WHAT TO USE	HOW TO CLEAN
Light to moderate soil	<ul style="list-style-type: none"> • Paper towel • Clean, damp sponge 	Wipe as soon as Hot Surface Indicator Light goes off. Rinse thoroughly and dry.
Heavy soil, dark streaks, specks, and discoloration	<ul style="list-style-type: none"> • Cooktop Polishing Creme[†] • Nonabrasive cleanser 	Rub into soil using damp paper towel. Rinse and dry.
Burned-on soils	<ul style="list-style-type: none"> • Cooktop Polishing Creme[†] • Razor scraper in a holder 	Rub creme into soil using paper towel. Reapply creme to remaining spots. Hold razor scraper as flat to surface as possible, scrape spots. Polish entire cooktop with creme and paper towel. Rinse and dry. Store razor blades out of reach of children.
Sugary spills (jellies, candy syrups)	<ul style="list-style-type: none"> • Paper towel • Clean, damp sponge 	Wipe while ceramic glass surface is warm. Rinse thoroughly and dry.
Metal marks from copper, aluminum pans	<ul style="list-style-type: none"> • Cooktop Polishing Creme[†] 	Before heating cooktop again, rub into area using damp paper towel. Rinse and dry.
Tiny scratches or abrasions	<ul style="list-style-type: none"> • Cooktop Polishing Creme[†] 	To prevent scratches and abrasions, use the Cooktop Polishing Creme regularly. Scratches and abrasions do not affect cooking performance. After many cleanings, they will become less visible.

NOTE: Always wipe your cooktop with clean water and dry it well after using the cleanser to prevent streaking or staining.

[†]To order additional Cooktop Polishing Creme (Part No. 3184477), call 1-800-422-1230 (in U.S.A.) or 1-800-461-5681 (in Canada). You will hear a recording. Follow the steps to place an order.

Troubleshooting

You can solve many common cooktop problems easily, saving you the cost of a possible service call. Try the suggestions below to see if you can solve your problem without outside help. If the suggestions do not work, see "Requesting Assistance or Service" on page 13 (in the U.S.A.), or on page 14 (in Canada).

PROBLEM	POSSIBLE CAUSE	SOLUTION
Nothing will operate	The unit is not wired into a live circuit with proper voltage. A household fuse has blown or a circuit breaker has tripped.	Wire the unit into a live circuit with proper voltage. (See Installation Instructions.) Replace household fuse or reset circuit breaker.
The surface units will not operate	A household fuse has blown or a circuit breaker has tripped. You are not setting the control knobs correctly.	Replace household fuse or reset circuit breaker. Push control knobs in before turning to a setting.
Control knob(s) will not turn	You are not pushing in before turning.	Push control knob(s) in before turning to a setting.
Cooking results are not what you expected	The cooktop is not level. The pan used is not the correct type or size. Cookware does not fit the surface unit being used.	Level cooktop. (See Installation Instructions.) Refer to a reliable cookbook for recommended pan type and size. Pan should be the same size or slightly larger than surface unit being used.

Requesting Assistance or Service

Before calling for assistance or service, please check the "Troubleshooting Guide" section. It may save you the cost of a service call. If you still need help, follow these instructions.

If you need assistance or service in the U.S.A.:

Call the KitchenAid Consumer Assistance



Center toll free: 1-800-422-1230.
Our consultants are available to assist you.

When calling:

Please know the purchase date, and the complete model and serial number of your appliance (see the "A Note to You" section). This information will help us to better respond to your request.

Our consultants provide assistance with:

- Features and specifications on our full line of appliances.
- Installation information.

- Use and maintenance procedures.
- Accessory and repair parts sales.
- Specialized customer assistance (Spanish speaking, hearing impaired, limited vision, etc.).
- Referrals to local dealers, service companies, and repair parts distributors.

KitchenAid designated service technicians are trained to fulfill the product warranty and provide after-warranty service, anywhere in the United States.

To locate the KitchenAid designated service company in your area, you can also look in your telephone directory Yellow Pages.

If you need replacement parts

If you need to order replacement parts, we recommend that you only use factory specified parts. These parts will fit right and work right, because they are made with the same precision used to build every new KITCHENAID* appliance.

To locate factory specified replacement parts in your area, call our Consumer Assistance Center telephone number or your nearest designated service center.

For further assistance

If you need further assistance, you can write to KitchenAid with any questions or concerns at:

KitchenAid Brand Home Appliances
Consumer Assistance Center
c/o Correspondence Dept.
2000 North M-63
Benton Harbor, MI 49022-2692

Please include a daytime phone number in your correspondence.

continued on next page



If you need assistance or service in Canada:

Call the KitchenAid Consumer Assistance



Center toll free: 8:30 a.m. - 6 p.m. (EST) at 1-800-461-5681. Our consultants are available to assist you.

When calling:

Please know the purchase date, and the complete model and serial number of your appliance (see the "A Note to You" section). This information will help us to better respond to your request.

Our consultants provide assistance with:

- Features and specifications on our full line of appliances.

If you need service:

Contact Inglis Limited Appliance Service from anywhere in Canada at **1-800-807-6777**.

- Accessory and repair parts sales.
- Specialized customer assistance (French speaking, hearing impaired, limited vision, etc.).
- Referrals to local dealers, service companies, and repair parts distributors.

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For further assistance

If you need further assistance, you can write to KitchenAid with any questions or concerns at:

Consumer Relations Department
KitchenAid Canada
1901 Minnesota Court
Mississauga, Ontario L5N3A7

Please include a daytime phone number in your correspondence.

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KitchenAid^{*}

Electric Downdraft Ceramic Glass Cooktop

Warranty

LENGTH OF WARRANTY:	KITCHENAID WILL PAY FOR:	KITCHENAID WILL NOT PAY FOR:
ONE-YEAR FULL WARRANTY FROM DATE OF PURCHASE	Replacement parts and repair labor costs to correct defects in materials or workmanship. Service must be provided by a KitchenAid designated servicing outlet.	A. Service calls to: 1. Correct the installation of the cooktop. 2. Instruct you how to use the cooktop. 3. Replace house fuses or correct house wiring. B. Repairs when cooktop is used in other than normal home use. C. Damage resulting from accident, alteration, misuse, abuse, fire, flood, acts of God, improper installation, or installation not in accordance with local electrical codes. D. Any labor costs during the limited warranties. E. Replacement parts or repair labor costs for units operated outside the United States and Canada. F. Pickup and delivery. This product is designed to be repaired in the home. G. Repairs to ceramic glass cooktop if it has not been cared for as recommended in this Use and Care Guide. H. Repairs to parts or systems resulting from unauthorized modifications made to the appliance. I. In Canada, travel or transportation expenses for customers who reside in remote areas.
SECOND-THROUGH FIFTH-YEAR LIMITED WARRANTY FROM DATE OF PURCHASE	Replacement parts for any electric element to correct defects in materials or workmanship. Replacement ceramic glass if breakage is due to defects in materials or workmanship. Replacement parts for solid state touch control system to correct defects in materials or workmanship.	(Continued from previous row)

2/99

KITCHENAID AND KITCHENAID CANADA DO NOT ASSUME ANY RESPONSIBILITY FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES. Some states or provinces 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 specific legal rights and you may also have other rights which vary from state to state or province to province.

Outside the United States and Canada, a different warranty may apply. For details, please contact your authorized KitchenAid dealer.

If you need assistance or service, first see the "Troubleshooting" section of this book. After checking "Troubleshooting," additional help can be found by checking the "Requesting Assistance or Service" section. In the U.S.A., call our Consumer Assistance Center at **1-800-422-1230**. In Canada, call KitchenAid Canada at one of the telephone numbers listed in the "Requesting Assistance or Service" section.

KitchenAid
 Benton Harbor, Michigan 49022-2692 U.S.A.

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