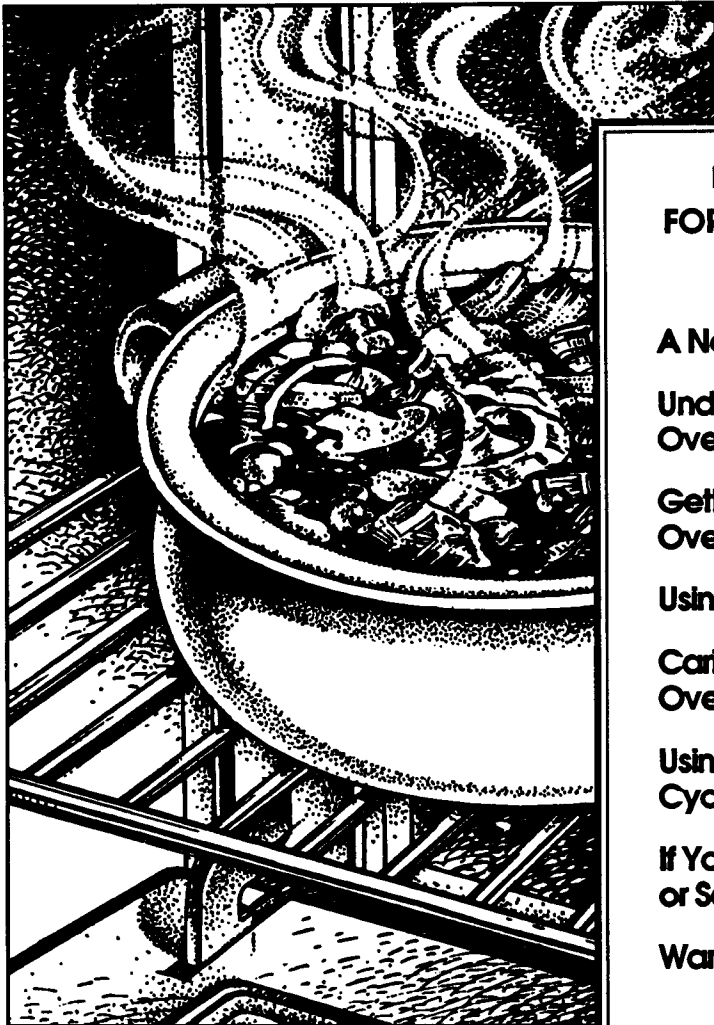


Use and Care Guide



KitchenAid®
FOR THE WAY IT'S MADE.™

A Note to You	2
Understanding Oven Safety	3
Getting to Know Your Oven	5
Using Your Oven	6
Caring for Your Oven	28
Using the Self-Cleaning Cycle	30
If You Need Assistance or Service	35
Warranty	40

1-800-422-1230

Call with questions or comments.

**KITCHENAID® Electric Built-In
Double Ovens**

Models: KEBS276B KEBS246B

3194

A Note to You

Thank you!

Thank you for buying a KitchenAid appliance. You have purchased a quality, *world-class* product. Years of engineering experience went into its manufacturing. To ensure that you enjoy many years of trouble-free operation, we developed this Use and Care Guide. It is full of valuable information on how to operate and maintain your appliance properly and safely. Please read it carefully. Also, please complete and mail the Ownership Registration Card provided with your new appliance.

Your safety is important to us.

This guide contains safety symbols and statements. Please pay special attention to these symbols and follow any instructions given. Here is a brief explanation of the use of each symbol.

WARNING

This symbol will help alert you to such dangers as personal injury, burns, fire and electrical shock.

CAUTION

This symbol will help you avoid actions which could cause product damage (scratches, dents, etc.) and damage to your personal property.

Our Consumer Assistance Center telephone number, 1-800-422-1230, is toll-free 24 hours a day.

If you ever have a question concerning your home appliance's operation, or if you need service, first see "If You Need Assistance or Service" on page 35. If you need further help, feel free to call our toll-free Consumer Assistance Center telephone number. When calling, you will need to know your appliance's complete model number and serial number. You can find this information on the model and serial number plate (see diagram on page 5). For your convenience, we have included a handy place below for you to record these numbers, as well as purchase information. You will need this information if you ever require service. Keep this book and the sales slip together in a safe place for future reference.

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

Model Number _____ **Builder/Dealer Name** _____
Serial Number _____ **Address** _____
Date Installed _____ **Phone** _____

Important Safety Instructions

⚠ WARNING

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

General

- Read all instructions before using the oven.
- Install or locate the oven only in accordance with the provided Installation Instructions. The oven must be installed by a qualified installer. The oven must be properly connected to electrical supply and grounded.
- **CAUTION:** Do not store things children might want above the oven. Children could be burned or injured while climbing on it.
- Do not leave children alone or unattended in area where the oven is in use. They should never be allowed to sit or stand on any part of the oven. They could be burned or injured.
- Do not operate the oven if it is damaged or not working properly.
- Do not use the oven for warming or heating the room. Persons could be burned or injured, or a fire could start.
- Use the oven only for its intended use as described in this manual.
- Do not touch heating elements or interior surfaces of oven. Heating elements may be hot even though they are dark in color. Interior surfaces of an oven become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact heating elements or interior surfaces of oven until they have had sufficient time to cool. Other surfaces of the oven, such as the oven vent opening, the surface near the vent opening, and the oven door and window, could also become hot enough to cause burns.
- Do not wear loose or hanging garments when using the oven. They could ignite if they touch a hot heating element and you could be burned.
- 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 bulky cloth for a potholder. It could catch on fire.
- Keep oven vents unobstructed.

continued on next page



Understanding Oven Safety

- Do not heat unopened containers. They could explode. The hot contents could cause burns and container particles could cause injury.
- Do not store flammable materials on or near the oven. The fumes can create an explosion and/or fire hazard.
- Do not repair or replace any part of the oven unless specifically recommended in this manual. All other servicing should be referred to a qualified technician.
- Disconnect the electrical supply before servicing the oven.

When using the oven

- Always position oven rack(s) in desired location while oven is cool. If a rack must be removed while oven is hot, do not let potholder contact hot heating element in oven.
- Use care when opening oven door. Let hot air or steam escape before removing or replacing food.
- Small amounts of formaldehyde and carbon monoxide are given off in the Self-Cleaning cycle from fiberglass insulation and food decomposition. Significant exposure to these substances can cause cancer or reproductive harm. Exposure can be minimized by venting with a hood or open window and wiping out excess food spills prior to self-cleaning.



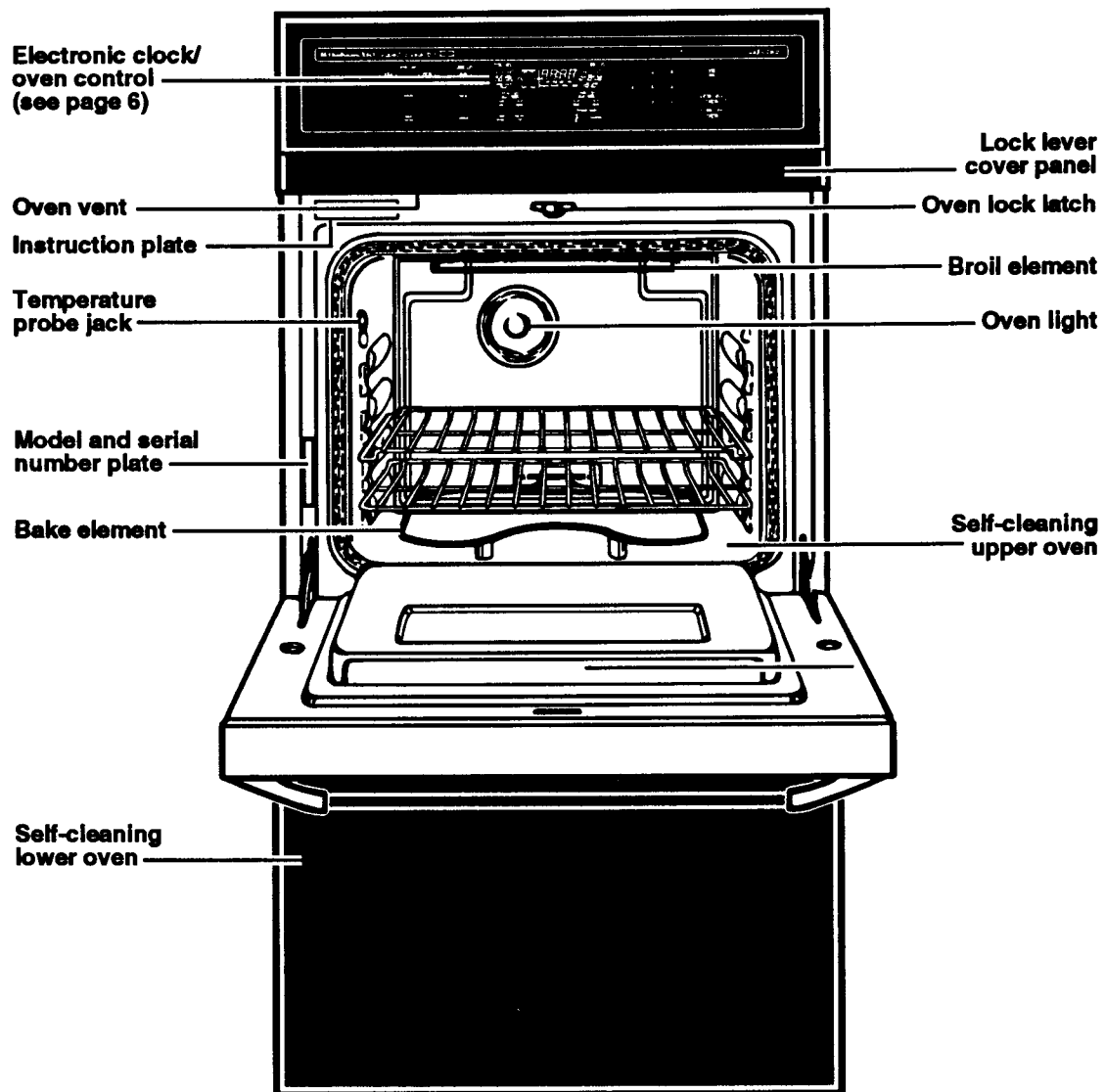
- Do not use oven cleaners. No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.
- Before self-cleaning the oven, remove broiler pan, broiler grid, oven racks and other utensils. Do not use your oven to clean miscellaneous parts unless you are instructed to do so in this Use and Care Guide.
- Do not clean door gasket. It is essential for a good seal. Care should be taken not to rub, damage or move the gasket. Clean only parts recommended in this Use and Care Guide.

– SAVE THESE INSTRUCTIONS –

Getting to Know Your Oven

This section tells you what features your oven has and where they are located. Please review this information before using your oven.

Feature locations



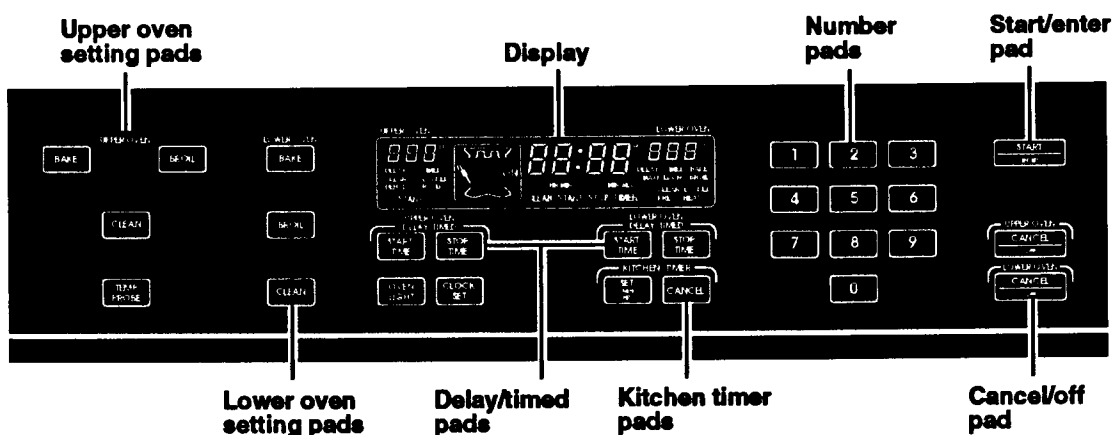
Using Your Oven

This section tells you, step by step, how to operate all oven functions controlled by the electronic control. Carefully follow these instructions, along with the cooking tips, for successful use of your oven.

IN THIS SECTION

Using the electronic oven control	6	Adjusting oven temperature	12
Setting the clock	8	Using the temperature probe	14
Using the kitchen timer	8	Broiling	16
Baking/roasting	10	Timed cooking	18
		Cooking tips	22

Using the electronic oven control



Display/clock

- When you first connect the oven to power, a tone will sound and the display will show "88:88". If, after you set the clock (page 8), the display again shows "88:88", your electricity was off for a while. Reset the clock.
- The time display will show "Err" and three short tones will sound if a time or temperature is incorrectly entered.

Starting an operation



After programming a function, you must press the Start/Enter pad to start the function. If you do not press the Start/Enter pad within 5 seconds of programming, "START?" will show in the display as a reminder.

Canceling an operation



The Cancel/Off pad will cancel any command pad, except for the Clock Set and Kitchen Timer pads. When you press the Cancel/Off pad, the large display will show the time of day.

Changing audible signals

Audible signals tell you if a function is entered correctly or not. They also tell you when a cycle is completed.

To shut off audible signals during programming:

**PRESS
and hold
for 4
seconds**



To shut off all signals except for the end-of-timer tone:

**PRESS
and hold
for 4
seconds**



To change the end-of-timer tone to a four-second tone:

**PRESS
and hold
for 4
seconds**



A short tone will sound to tell you the signals have been changed.
Repeat to turn the signals back on.

Setting the clock

1. Choose Clock Set.

PRESS



Example:
YOU SEE



2. Set time.

Example:
PRESS



Example:
YOU SEE



3. Start clock.

PRESS



If the time has not been entered correctly, three short tones will sound and "Err" is displayed for 1 second. The previous display then reappears. Repeat Steps 1, 2, and 3 to reenter the time of day.

Using the kitchen timer

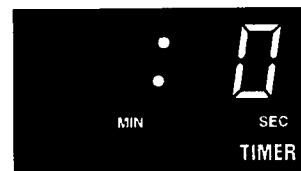
The Kitchen Timer does not start or stop the oven. It works like a regular kitchen timer. It can be set in hours and minutes up to 11 hours, 59 minutes or in minutes and seconds up to 11 minutes, 59 seconds.

1. Choose Kitchen Timer.

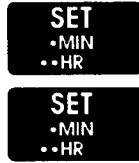
PRESS
once to
count down
minutes and
seconds



YOU SEE



**PRESS
twice to
count down
hours and
minutes**



YOU SEE



2. Set time.

**Example:
PRESS**



**Example:
YOU SEE**



3. Start Kitchen Timer.

PRESS

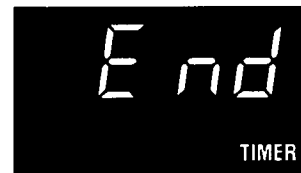


The Kitchen Timer will begin counting down immediately after you press the Start/Enter pad.

When time is up, you will hear a single tone that sounds every 5 seconds.



YOU SEE



NOTE: To change the end-of-timer tone to a four-second tone, press and hold the Kitchen Timer Set pad for 4 seconds. A short tone will sound to tell you the tone has been changed.

To cancel the kitchen timer:

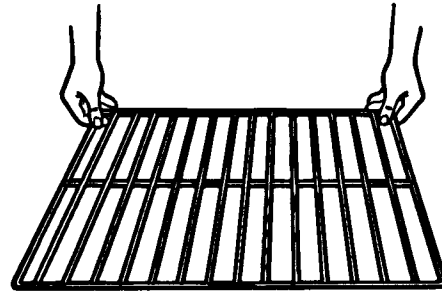


Baking/roasting

NOTE: Examples shown are for the upper oven only. Lower oven operation is the same; however, the lower oven temperature appears on the right side of the display.

1. Prepare oven.

Position the rack(s) properly. For correct rack placement, see "Rack positions" on page 22 and "Rack placement" chart on page 23. When roasting, place food in the oven. For large roasts and turkeys, place rack in position 1 (closest to oven bottom).

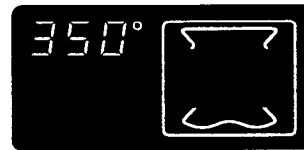


2. Choose setting.

PRESS



YOU SEE



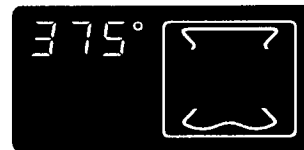
3. Set temperature (optional).

Do this step if you want to set a temperature other than 350°F.

Example:
PRESS



Example:
YOU SEE



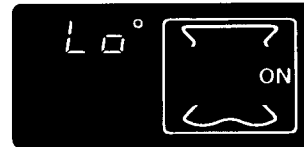
(See the "Baking chart" on page 24 or the "Roasting chart" on page 26 for temperature recommendations.)

4. When baking preheat oven. When roasting, start oven.

PRESS



Example:
YOU SEE



NOTES:

- If the door Lock Lever is latched when you try to bake/roast, the display will show "door" and a tone will sound every 5 seconds. You must unlatch the door in order to proceed with baking.
- After the temperature reaches 170°F, the red display will show the actual oven temperature at each 5° increase and stop at the set temperature. To see the set temperature before it is reached, press the command pad you used to choose the cook setting. The set temperature will be displayed for 5 seconds.

5. When baking, put food in oven.

NOTE: If you want to change the baking temperature after baking has begun, repeat Steps 2, 3, and 4.

6. After cooking, turn off oven.

PRESS



Example:
YOU SEE
(time of day)





Adjusting oven temperature

Oven temperature controls will gradually shift after years of use. So, even though your new oven is properly adjusted to provide accurate temperatures, it may cook faster or slower than your old oven.

If, after using the oven for a period of time, you are not satisfied with the temperature settings, you can adjust them by following the steps below. The control will "remember" the selected offset even after the power has been interrupted or lost.

NOTES:

- **DO NOT** measure oven temperature with a thermometer. Opening the oven door will lower the oven temperature and give you an inaccurate reading. Also, the thermometer temperature reading will change as your oven cycles.
- **Examples shown** are for the upper oven only. Lower oven operation is the same; however, the lower oven temperature adjustment appears on the right side of the display.

1. Choose Bake setting.

**PRESS
and hold
for 4 seconds**



*Example:
YOU SEE*



Factory setting of "0"

Release the Bake pad when a number appears in the temperature display and you hear a beep.

2. Set new offset temperature.

PRESS



*Example:
YOU SEE*



Adjustment 5°F cooler

Each time you press the Bake pad, the displayed temperature will increase by 5°F. To decrease the temperature, hold down the Bake pad until the display goes past 35°. At that point the display will return to 0 and will then decrease 5°F for every time you press the Bake pad. You can set the temperature offset adjustment as low as -35°F or as high as +35°F. (To determine the amount of adjustment needed, see the chart on page 13.)

3. Enter the adjustment.

PRESS



Example:
YOU SEE
(time of day)



How to determine the amount of adjustment needed

The following chart tells you how much to adjust the offset temperature to get the desired cooking results. You can determine cooking results by amount of browning, moistness, and rising times for baked foods.

TO MAKE FOOD ...	ADJUST BY THIS NUMBER OF DEGREES
A little more done	+5 to +10
Moderately more done	+ 15 to +20
Much more done	+25 to +35
A little less done	- 5 to -10
Moderately less done	- 15 to - 20
Much less done	- 25 to - 35

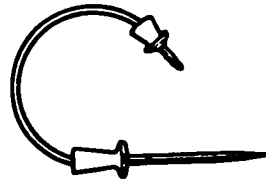
Using the temperature probe

(Upper Oven)

The Temperature Probe is the most accurate guide to the degree of doneness of meat. Use it when baking, roasting any type of meat or poultry, or cooking casseroles with liquid.

1. Insert probe into food.

Insert the probe into the center of the thickest portion of meat or into the inner thigh or breast of poultry, away from fat or bone.



2. Put food in oven.

Place meat on a roasting rack, place rack on broiler pan, and place pan in the center of the oven.



3. Connect probe to oven.

Open the Temperature Probe cover located on the left side of the oven wall. Insert plug into jack. (Keep the top of the probe as far as possible from the heat source.)



4. Close oven door.

5. Choose Temperature Probe setting.

PRESS

TEMP
PROBE

YOU SEE



6. Set temperature (optional).

Do this step if you want to set an internal food temperature (from 100°F-200°F) other than 160°F.

Example:
PRESS



Example:
YOU SEE



(See a reliable cookbook for internal food temperature recommendations.)

7. Choose cook setting.



NOTE: Do not use the Temperature Probe when broiling.

8. Set temperature (optional).

Do this step if you want to set an oven temperature other than the one displayed.

Example:
PRESS

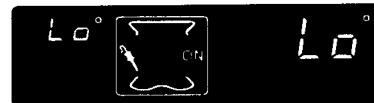


(See the "Baking chart" on page 24 or the "Roasting chart" on page 26 for temperature recommendations.)

9. Start oven.



**Example
For Bake:
YOU SEE**



NOTES:

- **After the food temperature reaches 100°F**, the large display will show the actual food temperature at each 5° increase and stop at the set temperature. Four short tones will sound when food reaches the set temperature. The oven then shuts off.
- **If you want to change the probe temperature after cooking has begun**, repeat Steps 5, 6, and 9.

**Example:
YOU SEE**

If probe is not plugged in:



Three short tones will also sound.

10. After cooking, unplug probe.

One short tone will sound every minute to remind you cooking is done, until you unplug the Temperature Probe.

11. Remove food from oven.

(This prevents overcooking.)

12. Clean probe.

Use a soapy sponge and dry thoroughly. Use a plastic scouring pad to remove cooked-on foods. You can also clean the probe in a dishwasher.

⚠ WARNING

Burn Hazard

Oven, probe and probe cover will be hot. Use an oven mitt or a potholder to remove the probe.

Failure to do so could result in burns.

Broiling

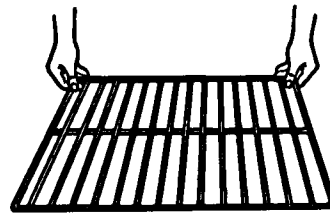
NOTES:

- **Examples shown** are for the upper oven only. Lower oven operation is the same; however, the lower oven temperature appears on the right side of the display.

- **Preheating** is not necessary when broiling.

1. Position rack.

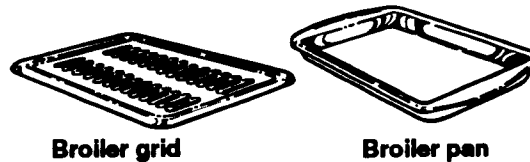
See the "Broiling chart" on page 27 for recommended rack positions.



2. Put food in oven.

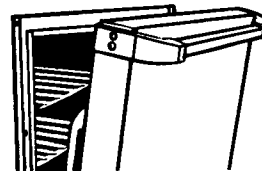
Place food on grid in broiler pan and place in center of the oven rack.

NOTE: Make certain pan does not touch heat sensor on left wall near the back.



3. Position door.

Close the door to the Broil Stop position (open about 6 inches [15.2 cm]). The door will stay open by itself.

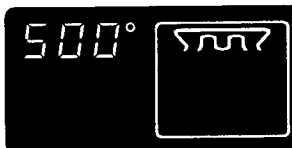


4. Choose broil setting.

PRESS

BROIL

YOU SEE



5. Set temperature (optional).

Do this step if you want to use Variable Temperature Broiling (see page 17).

Example:
PRESS

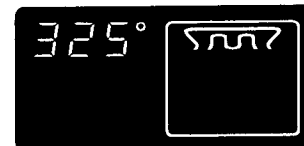
3

2

5

(See the "Broiling chart" on page 27 for temperature recommendations.)

Example:
YOU SEE

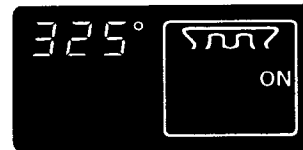


6. Start oven.

PRESS



Example:
YOU SEE



NOTES:

- **Leave the door partly open** whenever using the oven to broil. This allows the oven to maintain proper temperatures.
- **If the door Lock Lever is latched** when you try to broil, the display will show "door" and a tone will sound every 5 seconds. You must unlatch the door in order to proceed with broiling.
- **If you want to change the broiling temperature** after broiling has begun, repeat Steps 4, 5, and 6.

7. When broiling is done, turn off oven.

PRESS



Example:
YOU SEE
(time of day)



Variable temperature broiling

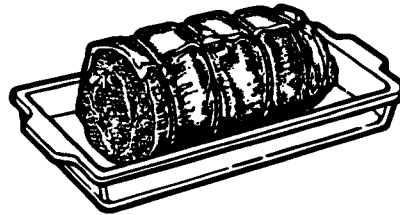
- **If food is cooking too fast** or you want the food to broil slower from the start, set the broil temperature between 170°F and 325°F (77°C and 163°C). These temperature settings allow the broil heating element to cycle and to slow cooking. The lower the temperature, the slower the cooking.
- **Fish and chicken** are some foods that may cook better if you use lower broiling temperatures.

Timed cooking

The electronic clock/oven control will turn the oven on and off at times you set, even when you are not around.

Delayed time cooking is ideal for foods which do not require a preheated oven, such as meats and casseroles. **Do not use delayed time cooking for cakes, cookies, etc. – undercooking will result. Before using timed cooking, make sure the clock is set to the correct time of day.** (See “Setting the clock” on page 8.)

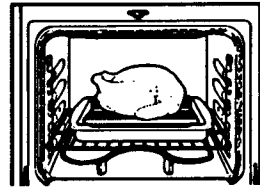
NOTE: Examples shown are for the upper oven only. Lower oven operation is the same; however, the lower oven temperature appears on the right side of the display.



To start baking/roasting now and stop automatically:

1. Prepare oven.

Position the oven rack(s) properly and place the food in the oven. For correct rack placement, see “Rack positions” on page 22 and “Rack placement” chart on page 23.

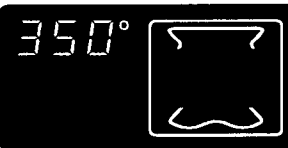


2. Choose setting.

PRESS

BAKE

YOU SEE



3. Set temperature (optional).

Do this step if you want to set a temperature other than 350°.

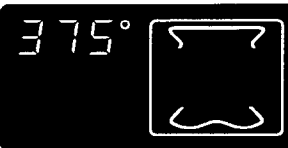
Example:
PRESS

3

7

5

Example:
YOU SEE





(See the “Baking chart” on page 24 or the “Roasting chart” on page 26 for temperature recommendations.)

4. Set stop time.

Example: PRESS **STOP TIME**

Example: PRESS **3 0 0**

Example: YOU SEE (time of day) 

Example: YOU SEE 

5. Start oven.

PRESS **START**
ENTER

NOTE: If the door Lock Lever is latched when you try to bake/roast, the display will show "door" and a tone will sound every 5 seconds. You must unlatch the door in order to proceed with baking/roasting.

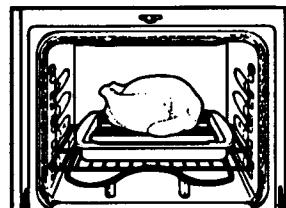
When baking/roasting is done, "End" and the time of day will show in the display. Four tones will sound, followed by one short tone every minute, until you open the door or press the Cancel/Off pad.

Example: YOU SEE (time of day) 

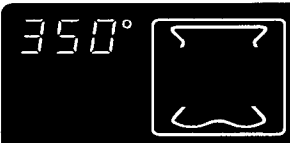
To delay start and stop automatically:

1. Prepare oven.

Position the oven rack(s) properly and place the food in the oven. For correct rack placement, see "Rack positions" on page 22 and "Rack placement" chart on page 23.



2. Choose setting.

PRESS **BAKE** YOU SEE 

Using Your Oven

3. Set temperature (optional).

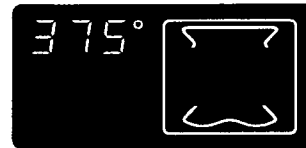
Do this step if you want to set a temperature other than 350°.

Example:
PRESS



(See the "Baking chart" on page 24 or the "Roasting chart" on page 26 for temperature recommendations.)

Example:
YOU SEE



4. Set start time.



Example:
YOU SEE
(time of day)



Example:
PRESS



Example:
YOU SEE



5. Set stop time.



Example:
YOU SEE
(time of day)



Example:
PRESS



Example:
YOU SEE



6. Complete entry.

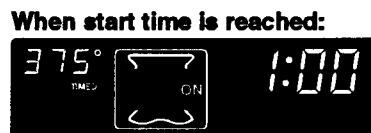


Example:
YOU SEE
(time of day)



NOTE: If the door Lock Lever is latched when you try to bake/roast, the display will show "door" and a tone will sound every 5 seconds. You must unlatch the door in order to proceed with baking/roasting.

Example:
YOU SEE



When baking/roasting is done, "End" and the time of day will show in the display. Four tones will sound, followed by one short tone every minute, until you open the door or press the Cancel/Off pad.

Example:
YOU SEE
(time of
day)



To cancel timed cooking settings:

PRESS



Example:
YOU SEE
(time of
day)



WARNING

To avoid sickness and food waste when timed baking/roasting:

- Do not let most UNFROZEN food stand for more than two hours before cooking starts.
- Do not allow food to remain in oven for more than two hours after the end of cooking cycle.

NOTE: Do not use foods that will spoil while waiting for cooking to start. Such foods are: dishes with milk or eggs, cream soups and cooked meats or fish. Also, foods containing baking powder or yeast will not rise properly when cooked using delay start.

Cooking tips

Baking tips

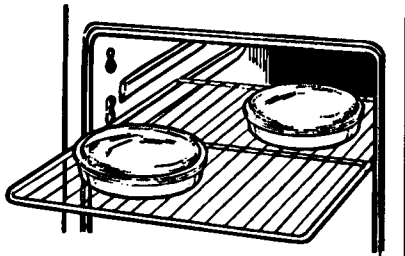
The hot air must circulate around the pans in the oven for even heat to reach all parts of the oven. This results in better baking.

For best air circulation:

- Place the pans so that one is not directly over the other.



- For best results, allow 1½ to 2 inches of space around each pan and between pans and oven walls. There must be a minimum space of 1 inch.
- When baking with one pan, place pan in the center of the oven rack.

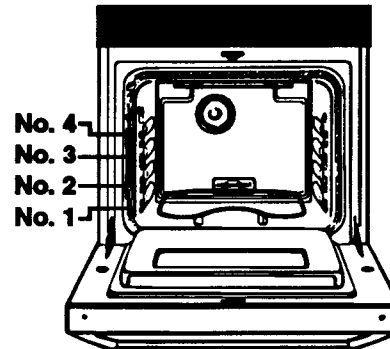


- When baking with two pans, place pans in opposite corners of the oven rack.

NOTES:

- "Oven peeking" may cause heat loss, longer cooking times and unsatisfactory baking or roasting results. Rely on your timer.
- Do not allow pans to touch the heat sensor on the left wall near the back. Poor baking may result.

Rack positions



Each oven has two racks. One rack is straight and the other is offset (raised). The shape of the offset rack helps you space racks better.

Each oven has four rack positions. Rack position 4 is the highest position, or farthest from the bottom of the oven. Rack position 1 is the lowest position, or closest to the bottom of the oven.

⚠ WARNING

Personal Injury Hazard

- Always position oven rack(s) in desired location before turning oven on.
- If you must move rack(s) while oven is hot, use potholders or oven mitts to protect hands.
- Do not let potholder or oven mitt touch hot heating element.

Failure to follow the above precautions could result in personal injury.

For proper cooking, follow these guidelines:

- **When using one rack**, place the rack so the top of the food will be centered in the oven.
- **When using two racks**, place the offset rack in position 1 and the straight rack in position 3.
- **Use only one** cookie sheet in the oven at one time when using the Bake setting.

Rack placement for specific foods:

(For rack positions, see "Rack positions" on page 22.)

FOOD	RACK POSITION
Frozen pies	1 or 2
Angel and bundt cakes, most quick breads, yeast breads, casseroles, meats	2
Cookies, biscuits, muffins, cakes, nonfrozen pies	2 or 3

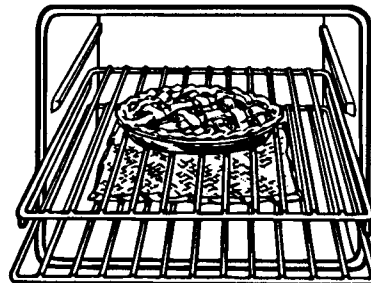
Using aluminum foil in the oven

! WARNING

Electrical Shock and Fire Hazard

Do not allow foil to touch the heating elements because it could damage them and could result in electrical shock or fire hazard.

Use aluminum foil to catch spillovers from pies or casseroles.



- **Place** the foil on the oven rack below the rack with the food. Turn foil edges up and make sure foil is about 1 inch (3 cm) larger all around than the dish holding the food.
- **Do not cover** the entire rack with aluminum foil. It will reduce air circulation and cause poor cooking results.
- **Do not line** oven bottom or entire oven rack with foil or other liners. Poor baking will result.



Using Your Oven

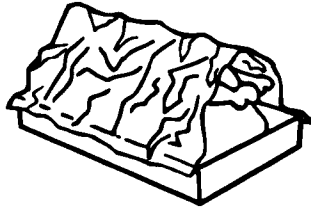
Baking chart:

FOOD	OVEN TEMPERATURE	APPROXIMATE COOKING TIME (MINUTES)
Breads, yeast		
• loaf	375°F	30-40
• rolls, pan	400°F	12-15
Breads, quick		
• biscuits	450°F	10-15
• muffins	400°F	20-25
• popovers	450°F	20-25
• corn bread	425°F	25-30
• nut bread	350°F	60-75
• gingerbread	350°F	25-30
Cakes		
• angel food	375°F	30-40
• layer cake	350-375°F	20-30
• loaf cake	350°F	35-45
• sponge cake	350°F	35-45
• pound cake	350°F	34-45
• fruit cake	300°F	2-2½ hrs
• sheet cake	300°F	25-35
Cookies		
• drop	375°F	10-15
• rolled and refrigerated	375°F	18-12
• chocolate	375°F	10-15
• fruit and molasses	375°F	10-15
• brownies	350°F	20-30
• macaroons	350°F	12-15
Miscellaneous		
• apples, baked	375°F	50-60
• beans, baked	300°F	5-6 hrs
• custard, cup	325°F	35-40
• potatoes, baked	400°F	75
• pudding		
bread	350°F	45-60
cottage	375°F	30-40
rice	325°F	40-60
• scalloped dishes	350°F	60-90
• soufflé	350°F	50-60
Pastries		
• cream puffs	400°F	35-40
• custard and pumpkin pie	350°F	30-40
• pastry shell	450°F	10-12
• two crust fruit pie		
cooked filling	400°F	25-30
uncooked filling	400°F	40-50
• meringue topping	350°F	10-15

Temperatures and times are guidelines only and may need to be adjusted to individual tastes.

Roasting tips

- **Roast meats fat-side up** in a shallow pan using a roasting rack.
- **Use a roasting pan** that fits the size of the food to be roasted. Meat juices may overflow the sides of a pan that is too small. Too large of a pan will result in increased oven spatter.
- **Spatter can be reduced** by lining the bottom of the roasting pan with lightly crushed aluminum foil.



- **A foil tent will slow down surface browning** for long-term roasting, as when roasting a turkey. Place tent-shaped foil loosely over meat to allow for air circulation. Do not seal foil or meat will be steamed.

- **Use an accurate meat thermometer or temperature probe (see page 14)** to determine when meat has reached desired degree of doneness. Insert the thermometer or probe into the center of the thickest portion of the meat or inner thigh or breast of poultry. For an accurate reading, the tip of the thermometer or probe should not touch fat, bone or gristle.
- **After reading the thermometer once,** push it further into the meat $\frac{1}{2}$ inch or more and read again. If the temperature drops, return the meat to the oven for more cooking.
- **Check pork and poultry with a thermometer** in 2-3 places to ensure adequate doneness.
- **Poultry and roasts will be easier to carve** if loosely covered with foil and allowed to stand 10-15 minutes after removal from the oven.



Using Your Oven

Roasting chart:

- Press the Bake pad.
- Roast at oven temperature of 325°F.*
Preheating is not needed.
- Place roasting pan on flat rack-position 1 or 2.

MEAT	APPROXIMATE WEIGHT	APPROXIMATE MINUTES PER POUND	MEAT THERMOMETER TEMPERATURE
Beef			
rolled rib	3-5 lbs		
• rare		25-29	140°F
• medium		35-37	160°F
• well-done		45-47	170°F
standing rib	6-7 lbs		
• rare		23-25	140°F
• medium		30-32	160°F
• well-done		35-40	170°F
rump roast	4-6 lbs		
• medium		25-30	160°F
• well-done		35-37	170°F
Lamb			
leg	6-7 lbs		
• rare		18-20	140°F
• medium		21-24	150-155°F
• well-done		30-32	180°F
Pork			
loin	3-4 lbs	45-48	170°F
	5-6 lbs	28-30	170°F
shoulder	4-5 lbs	40-44	185°F
	3-5 lbs	17-18	130°F
ham, fully cooked	8-10 lbs	13-14	130°F
Poultry			
chicken*	3-4 lbs	28-30	185°F**
	10-16 lbs	14-19	170-180°F
turkey, unstuffed	18-25 lbs	11-15	170-180°F
Veal			
loin	3-4 lbs	35-38	170°F
shoulder	5-6 lbs	43-45	170°F

* For chicken, set the oven temperature to 350°F.

** The muscles may not be large enough to use a thermometer.

Broiling tips

- **Always start** broiling with a cold broiler pan for even results.
- **To retain more natural juice**, do not pierce meat with a fork.
- **Trim** the outer layer of fat from steaks and chops.
- **Slit fatty edges** to prevent meat from curling during broiling.
- **Use a nonstick cooking spray or vegetable oil** on the broiler pan and grid when broiling fish to prevent sticking.

WARNING

Fire Hazard

- Place meat the correct distance from the element. Meat placed too close to the element could spatter, smoke, burn or catch fire during broiling.
- To ensure adequate grease drainage, do not use cookie sheets or similar pans for broiling. Also, covering the broiler grid with foil is not recommended. Poor drainage of grease could result in fire. If foil is used, cut slits in foil to line up with all openings in broiler grid. Grease can then drain away and cool in pan.

Broiling chart:

– Press the Broil pad.

– The recommended rack position is numbered lowest (1) to highest (4).

MEAT	FLAT RACK POSITION	TEMPERATURE	APPROXIMATE TOTAL TIME (MINUTES)
Steak, 1" thick	4	500°F	
• rare			16
• medium			21
• well-done			25
Steak, 1½" thick	4	500°F	
• rare			23
• medium			28
Hamburger patties or steaks, ½" thick or less	5	500°F	
• medium			8-12
Lamb chops, 1" thick	4	400°F	18-20
Ham slice, ½" thick	4	500°F	10-12
1" thick	4	500°F	20-22
Pork chops, 1" thick	4	450°F	25-28
Frankfurters	4	500°F	8
Chicken pieces	3	500°F	32
Fish, ½" thick	3	350°F	20
1" thick	3	350°F	20-22
Calves liver, ½" thick	4	350°F	10-12

Temperatures and times are guidelines only and may need to be adjusted to individual tastes.

Caring for Your Oven

Cleaning your oven and controls

PART	WHAT TO USE	HOW TO CLEAN
Control panel	Sponge and warm, soapy water OR Paper towel and spray glass cleaner	<ul style="list-style-type: none"> • Wash, rinse and dry thoroughly. • Do not use steel wool or abrasive cleaners. They may damage the finish. • Do not spray cleaner directly on panel. Apply cleaner to paper towel. <p>NOTE: Make sure you have not turned the oven on when cleaning panel. If you have, press the Cancel/Off pad.</p>
Exterior surfaces (other than control panel)	Sponge and warm, soapy water	<ul style="list-style-type: none"> • Wash, rinse and dry thoroughly. • Use nonabrasive, plastic scrubbing pad on heavily soiled areas. • Do not use abrasive or harsh cleaners. They may damage the finish.
Broiler pan and grid (clean after each use)	Steel-wool pad and warm, soapy water	<ul style="list-style-type: none"> • Wash, rinse and dry thoroughly. • Do not clean in Self-Cleaning cycle.
Oven racks	Steel-wool pad and warm, soapy water OR The Self-Cleaning cycle	<ul style="list-style-type: none"> • Wash, rinse and dry thoroughly. <p>OR</p> <ul style="list-style-type: none"> • Leave in oven during Self-Cleaning cycle. <p>NOTE: Racks will permanently discolor and become harder to slide if left in oven during the Self-Cleaning cycle. Apply a small amount of vegetable oil to the side rungs to aid sliding.</p>
Oven door glass	Paper towel and spray glass cleaner OR Warm, soapy water and a nonabrasive, plastic scrubbing pad	<ul style="list-style-type: none"> • Make sure oven is cool. • Follow directions provided with the cleaner. • Wash, rinse and dry thoroughly.
Oven cavity	Self-Cleaning cycle	<ul style="list-style-type: none"> • See "Using the self-cleaning cycle" on pages 30-34.

Using and replacing the oven light

In double ovens, the oven lights in both ovens will come on when you open either oven door. To turn the light(s) on when the oven door(s) is closed, press the Oven Light pad on the control panel. Press the pad again to turn off the light(s).

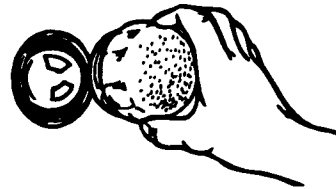
⚠ WARNING

Electrical Shock and Personal Injury Hazard

- Make sure oven and light bulb are cool and power to the range has been turned off before replacing the light bulb. Failure to do so could result in electrical shock or burns.
- The bulb cover must be in place when using the oven. The cover protects the bulb from breaking, and from high oven temperatures. Because bulb cover is made of glass, be careful not to drop it. Broken glass could cause injury.

Replacing the oven light:

1. **Disconnect** appliance at main power supply.



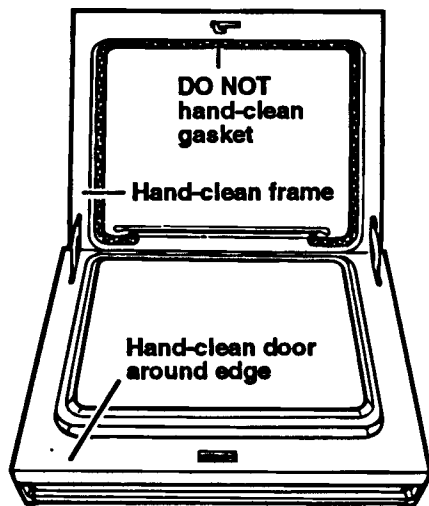
2. **Remove** the glass bulb cover in the back of the oven by screwing it out counter-clockwise.
3. **Remove** the light bulb from its socket. **Replace** the bulb with a 40-watt appliance bulb.
4. **Replace** the bulb cover by screwing it in clockwise. **Reconnect** appliance at main power supply.

NOTE: The oven light will not work during the Self-Cleaning cycle.

Using the Self-Cleaning Cycle

The Self-Cleaning cycle saves you from the toil and mess that often come with hand-cleaning the oven interior. Like with the other functions of your oven, you operate the Self-Cleaning cycle with the easy-to-use electronic control. To use this cycle properly, follow the step-by-step instructions in this section.

Before you start



Before you start the Self-Cleaning cycle, make sure you:

- **Hand-clean** the areas shown. They do not get hot enough during the cleaning cycle for soil to burn away. Use hot water and detergent or a soapy steel-wool pad for cleaning.

NOTE: DO NOT clean, move or bend the gasket. Poor cleaning, baking and roasting may result.

- **Remove** the broiler pan grid and anything else being stored in the oven.

- **Wipe out** any loose soil or grease. This will help reduce smoke during the cleaning cycle.
- **Remove** the oven racks from the oven if you want them to remain shiny. You can clean racks in the Self-Cleaning cycle, but they will discolor and become harder to slide. If you clean racks in the Self-Cleaning cycle, place them on the rack guides.
- **Heat and odors** are normal during the Self-Cleaning cycle. Keep the kitchen well ventilated by opening a window or by turning on a vent hood or other kitchen vent during the cycle.

⚠ WARNING

Personal Injury and Product Damage Hazard

- Do not touch the oven during the Self-Cleaning cycle. It could burn you.
- Do not use commercial oven cleaners in your oven. Cleaners could produce hazardous fumes or damage the porcelain finish.
- Do not leave foil in oven during the Self-Cleaning cycle. Foil could burn or melt and damage the oven surface.

NOTES:

- **Do not force** the Lock Lever. You could bend or break it. The lever is designed to stay locked until the oven is cool enough to open safely. Wait until it moves freely.
- **The lower oven** will not operate while the upper oven is being cleaned, and the upper oven will not operate while the lower oven is being cleaned. If you try to clean both ovens at the same time, neither will operate.

Setting the controls

NOTE: Examples shown are for the upper oven only.

Before setting controls:

1. Make sure clock is set to correct time of day.

2. Set Lock Lever.

Lift the panel between the oven door and the control panel. Move the Lock Lever all the way to the right—the Clean position.

To start cleaning immediately:

1. Choose clean setting.

PRESS 

YOU SEE



A three-hour Self-Cleaning cycle will be set.

2. Set clean time (optional).

If you want a Self-Cleaning cycle other than three hours, press the desired Number pads for the new time up to four hours.

Example:

PRESS   

Example:
YOU SEE

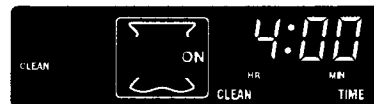


- Use 2 hours for light soil.
- Use 3-4 hours for moderate to heavy soil.

3. Start oven.

PRESS 

Example:
YOU SEE



NOTES:

- The display will show "door" and a tone will sound if the door is not latched. Latch the door to continue with the Self-Cleaning cycle.
- If you want to change the cleaning time after cleaning has begun, repeat Steps 1-3.

Using the Self-Cleaning Cycle

To delay clean using start time:

1. Choose clean setting.

PRESS



YOU SEE



A three-hour Self-Cleaning cycle will be set.

2. Set clean time (optional).

If you want a Self-Cleaning cycle other than three hours, press the desired Number pads for the new time up to four hours.

Example:
PRESS



Example:
YOU SEE



- Use 2 hours for light soil.
- Use 3-4 hours for moderate to heavy soil.

3. Set start time.

PRESS



Example:
YOU SEE
(time of day)



Example:
PRESS



Example:
YOU SEE



4. Complete entry.

PRESS



Example:
YOU SEE



NOTE: If you want to change the cleaning time after cleaning has begun, repeat Steps 1-4.

Example:
YOU SEE

When the Self-Cleaning cycle starts:



Using the Self-Cleaning Cycle

After the self-cleaning cycle starts:

NOTE: You must not move the Lock Lever and you cannot open the door when LOCKED is on.

Example:
YOU SEE

When the oven temperature goes above normal baking/roasting temperatures:



After the self-cleaning cycle is completed:

Example:
YOU SEE
(time of day)



When the oven cools to normal baking/roasting temperatures:

Move the Lock Lever back to the left. **DO NOT FORCE IT.** Wait until it moves easily.

Example:
YOU SEE
(time of day)



To stop the self-cleaning cycle at any time:

PRESS



Example:
YOU SEE
(time of day)

When the oven cools to normal baking/roasting temperatures:



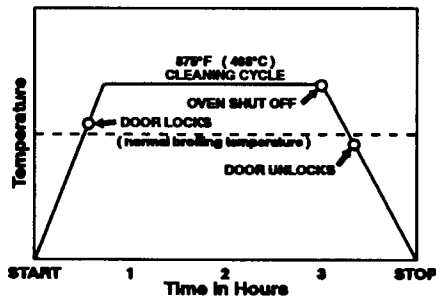
When LOCKED goes off, move the Lock Lever back to the left. **DO NOT FORCE IT.** Wait until it moves easily.

For best cleaning results

- After the oven is cool, wipe up any residue or ash with a damp cloth or sponge. If any spots remain, clean with a mild abrasive cleanser or mildly abrasive pad.
- Clean the oven before it gets heavily soiled. Cleaning a very soiled oven takes longer and results in more smoke than usual.
- If the Self-Cleaning cycle does not get the oven as clean as you expected, the cycle may not have been set long enough or you may not have prepared the oven properly. Set the Self-Cleaning cycle longer the next time and hand-clean areas noted on page 30.

Using the Self-Cleaning Cycle

How the cycle works



The Self-Cleaning cycle uses very high heat to burn away soil and grease. During the cycle, the oven gets much hotter than it does for normal baking or broiling. This high heat breaks up the soil or grease and burns it away.

Your oven is preset for a 3-hour Self-Cleaning cycle. However, you can adjust the cycle time to the amount of soil in your oven. You can set the cycle anywhere between 2 and 4 hours. (See "Setting the controls" on page 31.)

The graph at the left is representative of a normal, 3-hour Self-Cleaning cycle. Note that the heating stops when the 3-hour setting is up, but it takes longer for the oven to cool enough to unlock.

If You Need Assistance or Service

Questions or comments? Call our toll-free Consumer Assistance Center telephone number, 1-800-422-1230, 24 hours a day.

This section is designed to help you save the cost of a service call. Part 1 of this section outlines possible problems, their causes, and actions you can take to solve each problem. Parts 2 and 3 tell you what to do if you still need assistance or service. When calling our Consumer Assistance Center for help or calling for service, please provide a detailed description of the problem, your appliance's complete model and serial numbers and the purchase or installation date. (See page 2.) This information will help us respond properly to your request.

1. Before calling for service ...

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

PROBLEM	POSSIBLE CAUSE	WHAT TO DO
Nothing will operate	The unit is not wired into a live circuit with proper voltage.	Wire the unit into a live circuit with proper voltage. (See Installation Instructions.)
	A household fuse has blown or a circuit breaker has tripped.	Replace household fuse or reset circuit breaker.
The oven will not operate	You have not set the electronic control correctly.	Refer to the section in this manual describing the function you are operating.
	You have programmed a delayed start time.	Wait for the start time to be reached.
The Self-Cleaning cycle will not operate	You have programmed a delayed start time.	Wait for the start time to be reached.
	The Lock Lever is not in the Clean position—all the way to the right.	Move Lock Lever all the way to the right.
	Fan is not running. If fan is running, you can hear it.	Call a KitchenAid service technician for repair.

continued on next page

If You Need Assistance or Service

PROBLEM	POSSIBLE CAUSE	WHAT TO DO
Cooking results are not what you expected	The oven is not level.	Level oven. (See Installation Instructions.)
	The oven temperature seems too low or too high.	Adjust the oven temperature. (See "Adjusting oven temperature" on page 12.)
	You did not preheat the oven before baking.	Preheat oven when called for in recipe.
	The recipe has never been tested or is not from a reliable source.	Use only tested recipes from a reliable source.
	The pan used is not the correct type or size.	Refer to a reliable cookbook or recipe for recommended pan type and size.
	There is not proper air circulation around pan when baking.	Allow 1½ to 2 inches (4-5 cm) of air space on all sides of pan. There must be a minimum space of 1 inch.
The display is flashing "88:88"	There has been a power failure.	Reset the clock. (See page 8.)
"F-" followed by a number shows in the display		Call for service. (See Step 3 on page 37.)

2. If the problem is not due to one of the items listed in Step 1:

- Call KitchenAid Consumer Assistance Center:

1-800-422-1230

One of our trained consultants can instruct you in how to obtain satisfactory operation from your appliance or, if service is necessary, recommend a qualified service company in your area.

- If you prefer, write to:

Consumer Assistance Center
KitchenAid
2000 M-63
Benton Harbor, MI 49022

Please include a daytime phone number in your correspondence.

3. If you need service:

- Call your dealer or the repair service he recommends.
- All service should be handled locally by the dealer from whom you purchased the unit or an authorized KitchenAid servicer.
- If you are unable to obtain the name of a local authorized KitchenAid servicer, call our Consumer Assistance Center telephone number (see Step 2).

4. If you are not satisfied with the action taken:

- Contact the Major Appliance Consumer Action Panel (MACAP). MACAP is a group of independent consumer experts that voices consumer views at the highest levels of the major appliance industry.

- Contact MACAP only when the dealer, authorized servicer and KitchenAid 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.

Don't forget, KitchenAid offers a full line of quality home appliances.

Built-in Refrigerators	Trash Compactors	Ranges & Cooktops
Freestanding Refrigerators	Hot Water Dispensers	Microwave Ovens
50-Pound Ice Makers	Food Waste Disposers	Washers & Dryers
Dishwashers	Built-in Ovens	Mixers & Blenders

For more information on these appliances, or the one you have purchased, call our toll-free Consumer Assistance Center telephone number, **1-800-422-1230**.

KitchenAid®

Electric Built-In Oven

Warranty

LENGTH OF WARRANTY:	KITCHENAID WILL PAY FOR:	KITCHENAID WILL NOT PAY FOR:
ONE YEAR FULL WARRANTY FROM DATE OF INSTALLATION.	Replacement parts and repair labor costs to correct defects in materials or workmanship. Service must be provided by an authorized KitchenAid servicing outlet.	A. Service calls to: <ol style="list-style-type: none"> 1. Correct the installation of the oven. 2. Instruct you how to use the oven. 3. Replace house fuses or correct house wiring. B. Repairs when oven is used in other than normal home use.
SECOND THROUGH FIFTH YEAR LIMITED WARRANTY FROM DATE OF INSTALLATION.	Replacement parts for any electric element to correct defects in materials or workmanship. Replacement parts for solid state touch control system to correct defects in materials or workmanship.	C. Damage resulting from accident, alteration, misuse, abuse, improper installation or installation not in accordance with local electrical codes. D. Any labor costs during the limited warranties. E. Replace parts or repair labor costs for units operated outside the United States.
SECOND THROUGH TENTH YEAR LIMITED WARRANTY FROM DATE OF INSTALLATION.	Replacement parts for the porcelain oven cavity/ inner door if the part rusts through due to defects in materials or workmanship.	F. Pickup and delivery. This product is designed to be repaired in the home. G. Repairs to parts or systems caused by unauthorized modifications made to the appliance.

5/93

KITCHENAID 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 may not apply to you.

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

If you need service, first see the "Assistance or Service" section of this book. After checking "Assistance or Service," additional help can be found by calling our Consumer Assistance Center telephone number, 1-800-422-1230, from anywhere in the U.S.A.

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



Printed on recycled paper—
10% post consumer waste
50% recovered materials

Part No. 3188200

© 1994 KitchenAid

© Registered Trademark/TM Trademark of KitchenAid.

Printed in U.S.A.

Free Manuals Download Website

<http://myh66.com>

<http://usermanuals.us>

<http://www.somanuals.com>

<http://www.4manuals.cc>

<http://www.manual-lib.com>

<http://www.404manual.com>

<http://www.luxmanual.com>

<http://aubethermostatmanual.com>

Golf course search by state

<http://golfingnear.com>

Email search by domain

<http://emailbydomain.com>

Auto manuals search

<http://auto.somanuals.com>

TV manuals search

<http://tv.somanuals.com>