



KitchenAid

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

MODEL KECG-2240

USE & CARE GUIDE

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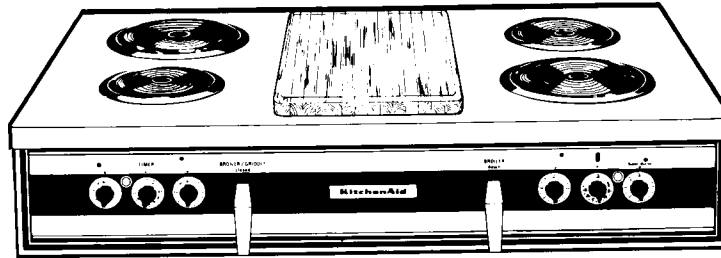
IMPORTANT

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. Proper Installation — Be sure your cooktop is properly installed and grounded by a qualified technician.
2. Never Use Your Cooktop for Warming or Heating the Room.
3. 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.
4. Wear Proper Apparel — Loose fitting or hanging garments should never be worn while using the cooktop.
5. 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.
6. Storage In or On Cooktop — Flammable materials should not be stored in or near cooktop.
7. Do Not Use Water on Grease Fires. Never Pick Up a Flaming Pan — Smother flaming pan on cooktop by covering pan completely with well fitting lid, cookie sheet or flat tray. Flaming grease outside pan can be extinguished by baking soda or, if available, a multipurpose dry chemical or foam type extinguisher.
8. Use Only Dry Pot Holders — Moist or damp pot holders on hot surfaces may result in burns from steam. Do not let pot holder touch hot heating elements. Do not use a towel or other bulky cloth.
9. Use Proper Pan Size — This cooktop is equipped with one or more elements of different size. Select utensils having flat bottoms large enough to cover the element. The use of undersized utensils will expose a portion of the element to direct contact and may result in ignition of clothing. Proper relationship of utensil to element will also improve efficiency.
10. Never Leave Elements Unattended at High Heat Settings — Boil over causes smoking and greasy spillovers that may ignite.
11. Make Sure Drip Pans are in Place — Absence of these pans during cooking may subject wiring or components underneath to damage.
12. Protective Liners — Do not use aluminum foil or line cooktop drip pans, except as suggested in the manual. Improper installation of these pans may result in a risk of electric shock, or fire.
13. Glazed Cooking Utensils — Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for range top service without breaking due to the sudden change in temperature.
14. Utensil Handles Should be Turned Inward and Not Extended Over Adjacent Elements — 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 elements.
15. Do Not Immerse or Soak Removable Heating Elements — Heating elements should never be immersed in water.
16. CAUTION: Do not store items of interest to children in cabinets above a range or on the backguard of a range - children climbing on the range to reach items could be seriously injured.
17. 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 these areas are the cooktop, surfaces facing the cooktop, and the like.



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 KITCHENAID ELECTRIC GOURMET COOKTOP

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

There are:

Two 6-inch, 1250 watt elements for small cooking utensils (6-inch skillet, 2 to 2½-quart saucepan).

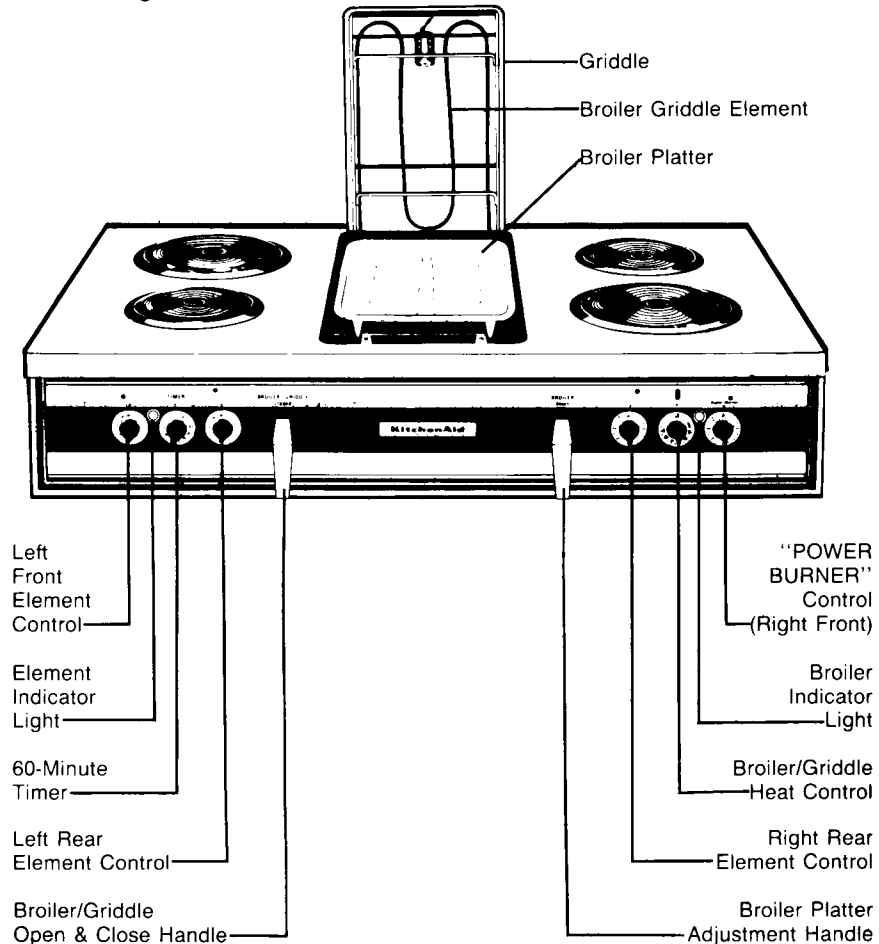
One 8-inch, 2100 watt element for large pots and pans (8-inch to 10-inch skillet, 3 to 6-quart saucepan).

and

One 8-inch, 2650 POWER™ BURNER powered to handle large cooking utensils, very large cooking loads (8 to 10-quart stockpot, woks). The POWER BURNER is located on the right front.

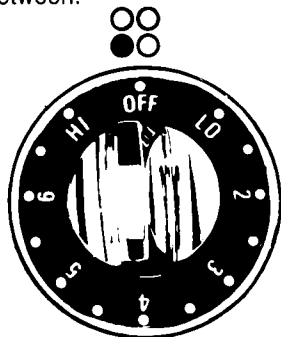
plus

The exclusive KitchenAid In-A-Top Broiler/Griddle with maple wood cover. The broiler/griddle has a 2600-watt element.



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.



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

To operate, push knob in and turn to the right to the desired heat setting.

The indicator light will glow as long as one or more elements are on.

CONTROL KNOB SETTINGS

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

HI To start foods cooking and to bring foods to boiling.

MED-HI (6-5) For very fast frying, rapid boiling or for boiling large amounts of water.

MED (5-3) To continue frying after starting on HI. For foods cooked in a double boiler.

MED-LOW (3-2) To continue boiling or cooking medium to large amounts of food.

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 heating element may result in damage to the cooktop or drip pans. Utensils smaller than the heating element expose a portion of the element, causing possible exposure of the heated element and loss of energy.

INDICATOR LIGHTS

Your cooktop has amber indicator lights. The one on the left will glow when one or more of the surface elements are on. The light on the right indicates that the broiler/griddle control is "ON". The lights will remain on until the knobs are manually 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".

IN-A-TOP BROILER/GRIDDLE

The broiler portion of the unit can be used for steaks, chops, vegetables, etc. (See charts, pages 12-14.) 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 15.)

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 "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. (This places the platter closest to the element.)
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

NOTE: Be certain all cooktop parts are cool before cleaning.

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 surface. Always clean with the grain to avoid possible scratches.

Knobs can be removed by pulling them off the switch stem and washed with warm, soapy water. Dry and return knobs to cooktop matching flat area on knob and shaft.

COOKTOP ELEMENTS

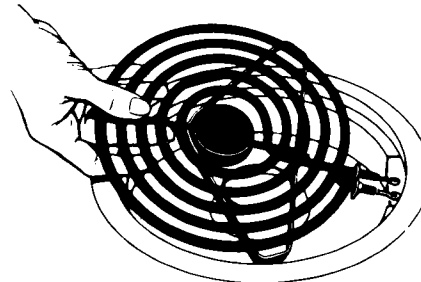
Spatters and spills burn away when elements are heated. At end of meal, heat soiled elements on "HI". Let soil burn off "about a minute", then turn element to "OFF".

Avoid getting cleaning materials on elements. Wipe off any cleaning materials with damp paper towel before heating unit.

Always let elements cool completely before handling.

To Remove Elements:

1. Always be certain that the control for that element is at OFF position and the coils are cool before attempting to remove the element.
2. Raise the element, at point opposite receptacle, about 1 inch above the drip pan and pull it away from the receptacle.
3. Carefully pull the element terminals through the opening in the drip pan. After removing the element, remove the drip pan to clean under the unit.
4. Wipe around edges of the opening in the cooktop and rinse with damp cloth or sponge.



To Replace Element:

1. Place chrome-plated drip pan into the opening in the cooktop so the receptacle can be seen through opening in pan.
2. Insert terminals of element through opening in drip pan and into receptacle.
3. Guide the element into place so it fits evenly. To make sure element sits flat, place palm of hand flat on top of element to exert a slight downward force. Push element all the way toward the receptacle.

CARE AND CLEANING (continued)

CAUTION

- DO NOT put elements in your dishwasher or immerse them in liquid of any kind. See cleaning tip for cleaning surface elements.
- DO NOT attempt to clean the elements or chrome-plated drip pans in a self-cleaning oven.
- DO NOT cover drip pans with aluminum foil.
- DO NOT let the two electrical ends of the elements get damaged or bent. The terminals are sturdy and will not be damaged if handled with reasonable care. The element terminals and receptacle are designed to line up automatically when plugged together. If the terminals are badly bent and cannot be plugged into the receptacle, the element should be taken to a dealer for replacement.
- DO NOT attempt to clean, adjust or in any way repair the element receptacle. If any abundance of liquid should accidentally spill and collect inside the receptacle, call for service.

DRIP PANS

Clean with warm, soapy water, rinse and wipe dry. Hard soil may be removed by placing ammonia soaked cloth or paper over soil for 30 to 40 minutes. DO NOT USE SOAP FILLED STEEL WOOD PAD TO CLEAN as it will scratch the surface.

Wipe up any spills as soon as possible to prevent baking the spillage to the cooktop. Accumulated soils, especially grease, may catch fire.

Excessive spills which overflow the burner bowls should be wiped from the porcelain burner pan below the burner bowls as soon as the elements are cool.

CONTROL KNOBS

The control knobs can be removed by pulling them off the switch stem and washing with warm, soapy water. Dry and return knobs to cooktop matching flat area on knob and shaft.

CAUTION: When cleaning control panel with control knobs removed, do not allow water to run down inside.

GRIDDLE

Clean griddle as you would any separate griddle or skillet. It can be removed and scoured in the sink. Lift broiler to an 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 element 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/GRIDDLE ELEMENT

The broiler/griddle element cannot be removed.

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.

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.

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

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. **The indicator light**, on the right side of the control panel, will light when broiler is turned on and will go off when the temperature setting is reached. 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 have 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	300°	5 Min.	Cooking time depends on thickness of slices and crispness desired.	
Barbecued Pork Ribs	350°	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	350°	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 Hamburger ½" Hamburger ¾" Hamburger 1"	Broiler on Full Broiler on Full Broiler on Full	10 Min. 10 Min. 10 Min.	8 Min. at 1:00 10 Min. at 1:00 12-15 Minutes 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 Tabasco. Blend well and form into patties.
Sausage (Patties or Links) Sausage ½"	300°	5-8 Min.	Platter at down position 10-12 Min.	
SEAFOOD Fish (fillets & steaks: small, not too thick)	350°	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)	350°	5 Min.	15 Min. at 2:00 turn at 15 Min.	
POULTRY-GAME BIRDS				
Poultry: young and tender; Chicken: broilers halved or young fryers quartered	350°	10 Min.	5 Min. at 6:00 15 Min. at 3:00	Brush chicken with melted butter and season with salt, pepper & paprika.

IN-A-TOP GRIDDLE TIME CHART

Food	Temperature Control Setting	Preheat Time	Handle Position Approx. Broiling Time in Minutes	Suggestions
Toast (Dry, buttered, cinnamon)	300°	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	300°	3 Min.	3-4 Min. at 3:00	
Frozen Waffles	300°	3 Min.	3-4 Min. at 3:00	
Fruits and Vegetables	300°	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	250°	5 Min.		Use soft but not melted butter. Spread evenly on outside surface of the sandwich.
Griddle Cakes	375°	5 Min.		Oil griddle with vegetable shortening if desired.
Eggs (grilled uncovered)	225°	5 Min.		Oil griddle lightly with vegetable oil. Grill as desired.
(scrambled)	200°	5 Min.		
French Toast	350°	10 Min.		Oil griddle and brown toast on both sides.

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?
- Are heating elements properly seated in receptacles?

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's)
- Location of Appliance
- A Clear Description of the Problem and the Service Required

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.
1611-35 N. Grand River Ave.
(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

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NEW YORK

Buffalo 14203
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 electric element on electric 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

HOBART

Troy, Ohio 45374

F-8543

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