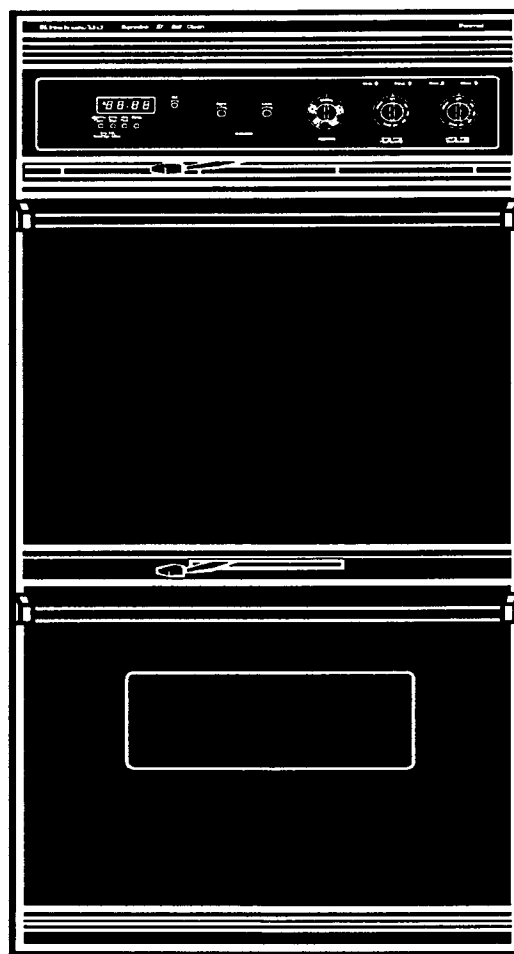


# **KitchenAid®**

*Gas 27" Built-In  
Double Self-Cleaning Oven*

**Model KGBS276X**



**USE and CARE GUIDE**

# Table of Contents

	Page
Important Safety Instructions .....	3-5
You Are Responsible For .....	5
Ownership Registration .....	6
Built-In Oven Features .....	7
Using the Oven .....	9-19
Electronic Clock Operation .....	9
Upper and Lower Oven Controls .....	10
Preheating the Oven .....	10
Rack Positions .....	10
Rack and Pan Placement .....	11
Using Aluminum Foil in the Oven .....	12
Baking .....	12
Roasting .....	13
Automatic Time Baking/Roasting .....	15
Broiling .....	17
Care and Cleaning .....	19-24
Burners .....	19
Control Knobs .....	19
Glass Surfaces .....	19
Porcelain Surfaces .....	19
Chrome Surfaces and Trim .....	19
Broiler Pan .....	20
Oven Racks .....	20
Self-Clean Oven Cycle .....	20
Oven Lights—Operation/Replacement .....	23
Adjusting the Temperature Control .....	24
For Service or Assistance .....	25
KitchenAid Warranty .....	Back Cover

© 1991 KitchenAid

# Important Safety Instructions

Gas ovens have been thoroughly tested for safe and efficient operation. However, as with any appliance, there are specific installation and safety precautions which must be followed to ensure safe and satisfactory operation.

## **⚠ WARNING**

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

### • FOR YOUR SAFETY •

**DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS AND LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE. THE FUMES CAN CREATE A FIRE HAZARD OR EXPLOSION.**

### • FOR YOUR SAFETY •

**IF YOU SMELL GAS:**

- 1. OPEN WINDOWS.**
- 2. DON'T TOUCH ELECTRICAL SWITCHES.**
- 3. EXTINGUISH ANY OPEN FLAMES.**
- 4. IMMEDIATELY CALL YOUR GAS SUPPLIER.**

**IMPROPER INSTALLATION, ADJUSTMENT, ALTERATION, SERVICE OR MAINTENANCE CAN CAUSE INJURY OR PROPERTY DAMAGE. REFER TO THIS MANUAL. FOR ASSISTANCE OR ADDITIONAL INFORMATION CONSULT A QUALIFIED INSTALLER, SERVICE AGENCY, MANUFACTURER (DEALER) OR THE GAS SUPPLIER.**

### – IMPORTANT –

**TO THE INSTALLER: PLEASE LEAVE THIS INSTRUCTION BOOK WITH THE UNIT.**

**TO THE CONSUMER: PLEASE READ AND KEEP THIS BOOK FOR FUTURE REFERENCE.**

continued on next page

1. Install or locate the oven only in accordance with the provided Installation Instructions. It is recommended that the oven be installed by a qualified installer. The oven must be properly connected to the proper gas supply and checked for leaks. The oven must also be properly connected to electrical supply and grounded.
2. Gas fuels and combustion can result in potential exposure to chemicals known to cause cancer or reproductive harm. For example, benzene is a chemical which is a part of the gas supplied to the oven. It is consumed in the flame during combustion. However, exposure to a small amount of benzene is possible if a gas leak occurs. Formaldehyde, carbon monoxide and soot are by-products of incomplete combustion. Properly adjusted burners with a bluish rather than a yellow flame will minimize incomplete combustion.
3. Do not operate the oven if it is not working properly, or if it has been damaged.
4. Do not use the oven for warming or heating the room. Persons could be burned or injured, or a fire could start.
5. Do not attempt to light the oven burner during a power failure. Personal injury could result.
6. Use the oven only for its intended use as described in this manual.
7. Do not wear loose or hanging garments when using the oven. They could ignite if they touch the oven burner and you could be burned.
8. Do not touch interior surfaces of oven. 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 interior surfaces of oven until they have had sufficient time to cool. Other surfaces of the oven may become hot enough to cause burns; such as, the oven vent opening, the surface near the vent opening, the oven door and the oven door window.
9. Use only dry potholders. Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch oven burner. Do not use a towel or bulky cloth for a potholder. It could catch on fire.
10. Do not heat unopened containers. They could explode. The hot contents could cause burns and container particles could cause injury.
11. Grease is flammable and should be handled carefully. Let fat cool before attempting to handle it.
12. Do not use water on grease fires. Never pick up a flaming pan. Smother flaming pan by covering with a well-fitted lid, cookie sheet or flat tray. Flaming grease outside of pan can be extinguished with baking soda or, if available, a multipurpose dry chemical or foam-type extinguisher.
13. Use care when opening oven door. Let hot air or steam escape before removing or replacing food.
14. Always position oven rack(s) in desired location while oven is cool.
15. Do not store flammable materials on or near the oven. They could explode or burn.
16. Do not store things children might want above the oven. Children could be burned or injured while climbing on it.

17. 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.
18. Never use a match or other flame to look for a gas leak. Explosion and injury could result.
19. Know where your main gas shut-off valve is located.
20. Keep oven vents unobstructed.
21. Clean your oven regularly. See care and cleaning instructions in this manual.
22. Be sure all oven parts are cool before cleaning.
23. 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.
24. 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.
25. Before self-cleaning the oven, remove broiler pan, broiler grid, oven racks and other utensils. Do not use your oven to clean miscellaneous parts.
26. 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.
27. Disconnect the electrical supply before servicing the oven.

SAVE THESE INSTRUCTIONS

## *You Are Responsible For*

- Installing the oven where it is protected from the elements, and in a wall or cabinet strong enough to support its weight. (See the Installation Instructions.)
- Making sure the oven is not used by anyone unable to operate it properly.
- Properly maintaining the oven.
- Using the oven only for jobs expected of a home oven.

# Ownership Registration

Please fill out and mail your Ownership Registration Card packed with the product. 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. Return of this card is not necessary to validate your warranty.

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

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

**Model Number\*** \_\_\_\_\_

**Serial Number\*** \_\_\_\_\_

**Date Purchased** \_\_\_\_\_

**Date Installed** \_\_\_\_\_

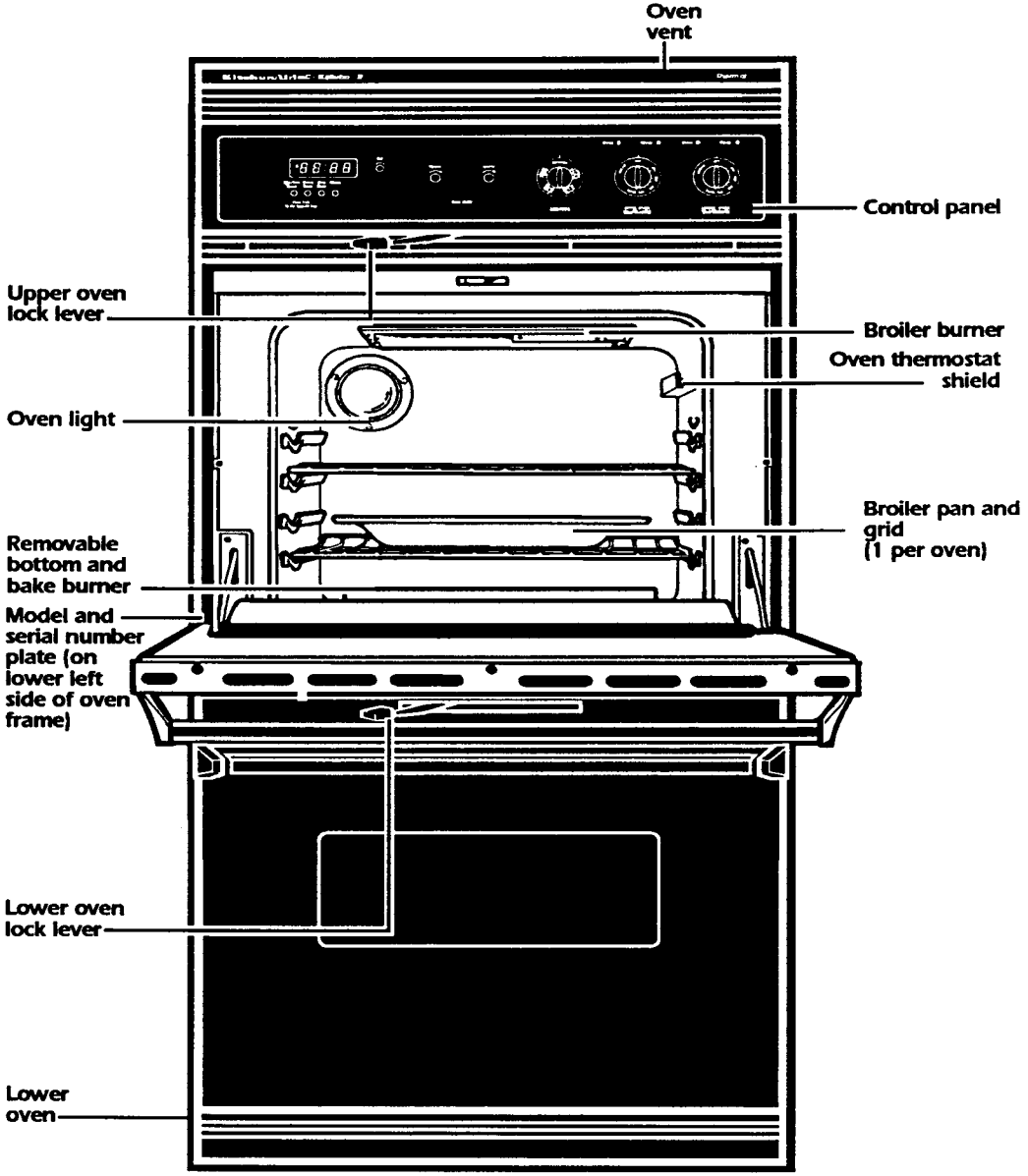
**Builder's or Dealer's Name** \_\_\_\_\_

**Address** \_\_\_\_\_

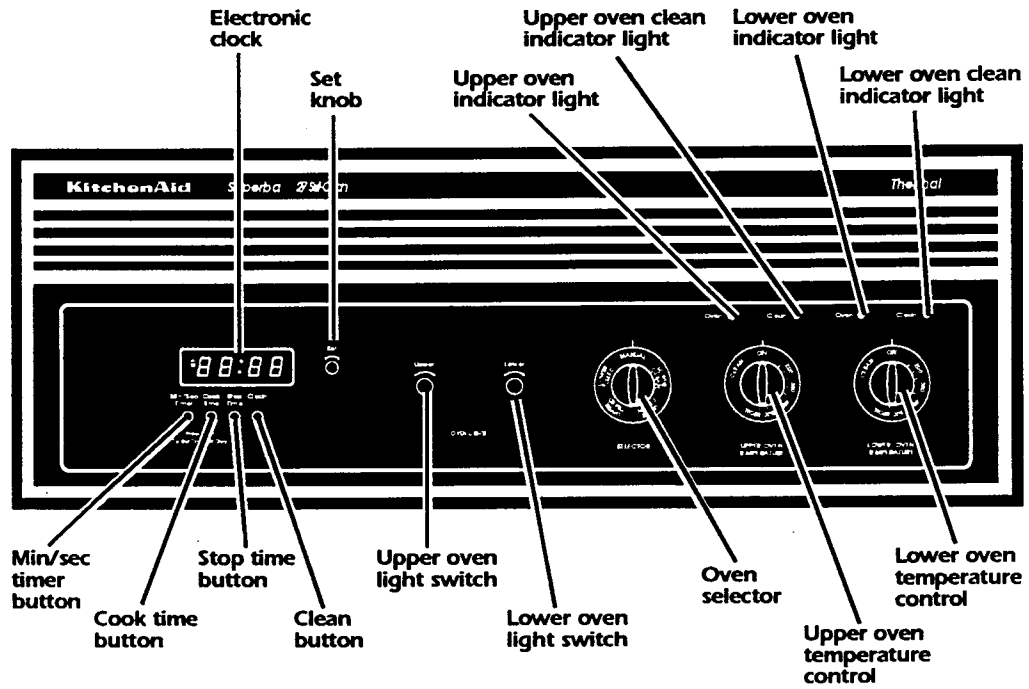
**Phone** \_\_\_\_\_

\*Model and serial numbers are located on the lower left side of the door opening on the upper oven.

# Built-In Oven Features

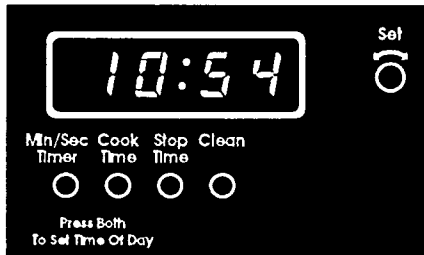


# Control Panel





# Using the Oven



## Electronic Clock Operation

The electronic clock controls all timed operations for both the upper and lower ovens. It consists of the display window, Min/Sec Timer Button, Cook Time Button, Stop Time Button, Clean Button and Set Knob. When your oven is first connected to the power in your home, "88:88" will appear in the display.

### To set the time of day:

1. Press and hold in the Min/Sec Timer and Cook Time Buttons at the same time. "0:00" will be displayed.
2. Turn the Set Knob until the correct time of day is displayed. AM and PM do not appear.
3. Release the Min/Sec Timer and Cook Time Buttons.

**IMPORTANT:** Time of day can be changed, except when a cook time, stop time or Self-Clean cycle is programmed into the timer.

### To use the kitchen timer:

The Kitchen Timer can be programmed from 5 seconds to 99 minutes for precise timing of short- and long-term cooking, or any other activity. The Kitchen Timer is only an audible reminder and will not turn the oven on or off.

1. Press and hold in the Min/Sec Timer Button. "0:00" will be displayed and the indicator light above the button will glow.
2. Turn the Set Knob until the desired time appears (in minutes and seconds) in the display. Release the Min/Sec Timer Button.

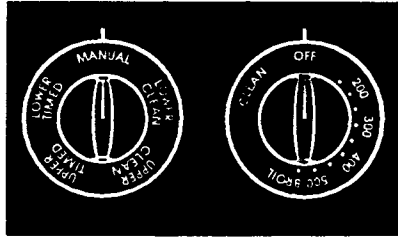
Displayed time increases in the following increments:

From 5 seconds to 1 minute	1-second increments
From 1 minute to 10 minutes	10-second increments
From 10 minutes to 99 minutes	1-minute increments

**IMPORTANT:** The current time of day can be checked while the Kitchen Timer is in use by pressing both the Min/Sec Timer and Cook Time Buttons at the same time. The indicator light above the Min/Sec Timer Button will flash slowly to remind you that the Kitchen Timer is still counting down. To change the display back to showing the Kitchen Timer countdown, press the Min/Sec Timer Button.

The Kitchen Timer can be used at the same time as an automatic time cooking or Self-Clean program. The time cooking or Self-Clean program must be set first, then the Kitchen Timer. The Kitchen Timer countdown will show in the display. To cancel the Kitchen Timer, set the remaining time to "0:00".

The Kitchen Timer can also be set by using the Stop Time Button and the Set Knob. (See "To set the timer as a kitchen timer" on page 16.)



## Upper and Lower Oven Controls

Both ovens can be used for baking, roasting and broiling. Both ovens use two controls—the Selector and the Upper Oven or Lower Oven Temperature Control. Both controls must be set for the oven(s) to work.

### Selector:

The Selector has five settings:

**MANUAL**—Use this setting when ovens are not in use, when broiling, or for non-automatic time baking or roasting.

**LOWER TIMED**—Use this setting to automatically time bake or roast in the lower oven.

**UPPER TIMED**—Use this setting to automatically time bake or roast in the upper oven.

**LOWER CLEAN**—Use this setting when running a Self-Clean cycle in the lower oven.

**UPPER CLEAN**—Use this setting when running a Self-Clean cycle in the upper oven.

### Temperature control:

The Temperature Control can be set at any temperature from the first mark on dial (150°F) to BROIL (550°F), or on CLEAN. Settings 150°F to 225°F are suggested for warming and holding foods.

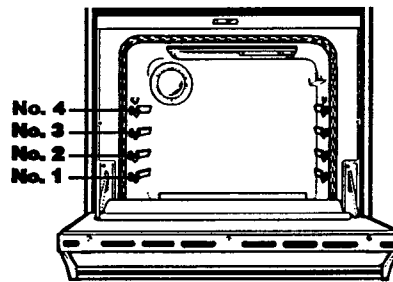
When setting the Temperature Control, if you accidentally go past the desired setting, turn the dial fully counterclockwise and then reset to the desired setting to get an accurate temperature setting. Be sure the Temperature Control is turned to OFF when the oven is not in use.

## Preheating the Oven

For best results during baking, preheat the oven until the Oven Indicator Light goes out, unless the recipe states otherwise. Set the Selector to **MANUAL** and the Temperature Control to the desired temperature. The Oven Indicator Light will go out when the set temperature has been reached. The Oven Indicator Light will cycle on and off with the burners during the heating period.

Be sure the Selector is turned to **MANUAL** and the Temperature Control is turned to **OFF** when the oven is not in use.

## Rack Positions



Your 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. Be sure to arrange the oven rack(s) before putting food into the oven or turning on the oven.

### To remove oven racks:

1. Pull rack out to the stop position.
2. Raise front of rack and lift out.

**IMPORTANT:** When replacing racks, always position racks with the turned-up edge toward the back of the oven. Do not use more than two racks in one oven.

## Rack and Pan Placement

When using one rack, the rack should be placed so the top of the food will be centered in the oven.

For proper cooking, follow these guidelines for specific foods:

- Angel and bundt cake, yeast breads, frozen pies, large roasts and turkeys—place rack on lowest level
- Casseroles, muffins, most quick breads and meats—place rack on second level from bottom
- Cookies, biscuits, cakes and non-frozen pies—place rack on second or third level from bottom

When baking on two racks, arrange racks on bottom and third level from bottom.

### **! WARNING**

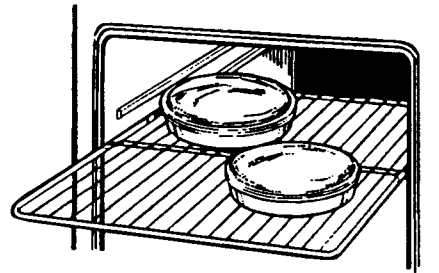
#### Fire and Personal Injury Hazard

- Always position oven racks in desired location before turning oven on. Be sure the racks are level.
- If racks must be moved while oven is hot, use potholders or oven mitts to protect hands.
- Do not let potholders or oven mitts contact oven burners.
- Always use a dry potholder or oven mitt to change racks or handle utensils in the oven. Do not use a damp potholder or oven mitt. Steam burns could result.

Failure to follow the above precautions may result in fire or personal injury.

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

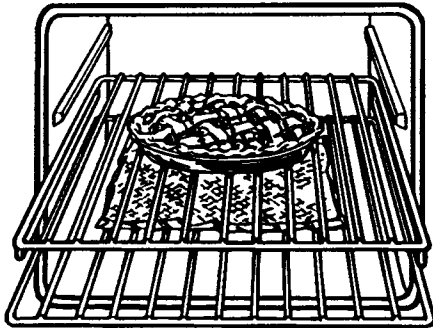
For best air circulation:



- Place the pans so that one is not directly over the other.
- Allow 1 1/2 to 2 inches of space around each pan and between pans and oven walls.
- When cooking with one pan, place pan in the center of the oven rack.
- When cooking with two pans, place pans in opposite corners of the oven rack.
- Use only one cookie sheet in the oven at one time.

**IMPORTANT:** "Oven peeking" may cause heat loss, longer cooking times and unsatisfactory baking or roasting results. Rely on your timer.

## Using Aluminum Foil in the Oven



Use aluminum foil to catch spillovers from pies or casseroles.

- Place the foil on the oven rack below the rack with the food. The foil should have the edges turned up and be about 1 inch 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.

### **⚠ CAUTION**

**Product Damage Hazard**  
Do not line Self-Clean oven bottoms or entire oven rack with foil or other liners. Poor baking will result. Damage to the oven finish will occur if foil is left in oven during Self-Clean cycle.

## Baking

1. Arrange the oven rack(s) in the desired positions.
2. Turn the Selector to **MANUAL**.
3. Set the desired Temperature Control to the recommended temperature. (See a baking chart in a reliable cookbook for information on recommended baking temperatures.) The oven burner will automatically light in 50-60 seconds.
4. Preheat the oven for 10 minutes. Put the food in the oven after the Oven Indicator Light goes out, or when the recipe specifies.

Be sure to turn the Temperature Control to **OFF** when cooking is completed.

## Roasting

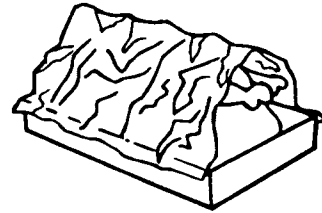
Roasting is a dry heat cooking method. It is recommended for poultry and tender cuts of beef, lamb, pork and veal.

1. Arrange the oven rack(s) in the desired positions and put the food in the oven.
2. Turn the Selector to **MANUAL**.
3. Set the desired Temperature Control to the recommended temperature. See the "Roasting chart" on page 14. The oven burner will automatically light in 50-60 seconds.

Be sure to turn the Temperature Control to **OFF** when cooking is completed.

### 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 to determine when meat has reached desired degree of doneness. Insert the thermometer 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 should not touch fat, bone or gristle.
- After reading the thermometer once, push it further into the meat 1/2 inch or more and read again. If the temperature drops, return the meat to the oven for more cooking.
- Remove roasted meats from the oven when the thermometer registers 5°F to 10°F lower than the desired doneness. The meat will continue to cook after removal from the oven.
- Roasts will be easier to carve if allowed to stand 10 to 15 minutes after removal from the oven.

**Roasting chart:**

- Set selector to MANUAL.
- Roast at oven temperature of 325°F. \* Preheating is not needed.
- Place roasting pan on rack position 1 (closest to oven bottom).

<b>MEAT</b>	<b>APPROXIMATE WEIGHT</b>	<b>APPROXIMATE MINUTES PER POUND</b>	<b>MEAT THERMOMETER TEMPERATURE</b>
<b>Beef</b>			
<b>rolled rib</b>	3-5 lbs		
• rare		32-36	140°F
• medium		36-40	160°F
• well-done		43-45	170°F
<b>standing rib</b>	6-7 lbs		
• rare		20-25	140°F
• medium		26-30	160°F
• well-done		33-35	170°F
<b>rump roast</b>	4-6 lbs		
• medium		26-30	160°F
• well-done		33-35	170°F
<b>Pork</b>			
<b>loin</b>	3-4 lbs	35-40	170°F
	5-6 lbs	20-22	170°F
<b>shoulder</b>	4-5 lbs	35-40	185°F
<b>ham,</b>	3-5 lbs	25-28	130°F
<b>fully cooked</b>	8-10 lbs	22-24	130°F
<b>Poultry</b>			
<b>chicken*</b>	3-4 lbs	22-24	185°F**
<b>turkey,</b>	10-16 lbs	21-23	170-180°F
<b>unstuffed</b>	18-25 lbs	19-22	170-180°F

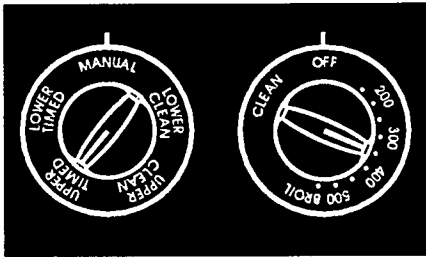
\*For chicken, set the oven temperature to 375°F.

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

## Automatic Time Baking/Roasting (Upper or Lower Oven)

Using the Timed setting allows you to turn the oven on and off automatically. The starting time can be set to come on now or later.

1. Arrange the oven rack(s) in the desired positions. If roasting, put the food in the oven.



2. Turn the Selector to UPPER TIMED or LOWER TIMED.
3. Set the desired Temperature Control to the recommended temperature. See a baking chart in a reliable cookbook or the "Roasting chart" on page 14.
4. Check to see that the electronic clock is set to the correct time of day. If not, reset following the instructions on page 9.



5. To start cooking now, skip to Step 6.  
To start cooking at a later time, set the stop time. Touch the Stop Time Button while turning the Set Knob until the desired stop time is displayed. Release the Stop Time Button. An indicator light will glow above the Stop Time Button.



6. Set the desired cooking time by touching the Cook Time Button. "0:00" will appear in the display and an indicator light will glow above the Cook Time Button. While still touching the Cook Time Button, turn the Set Knob until the desired cooking time is displayed. Release the Cook Time Button. The international symbol for baking will appear to the left of the programmed time.  
If a stop time has been set in Step 5, the timer automatically computes the correct start time by subtracting the set cooking time from the set stop time.
7. The display will return to the current time of day and the indicator lights above the Cook Time and Stop Time Buttons will flash slowly.

## **⚠️ WARNING**

**To avoid sickness and food waste when using automatic time cooking:**

- **Do not use foods that will spoil while waiting for cooking to start, such as dishes with milk or eggs, cream soups, and cooked meats or fish. Any food that has to wait for cooking to start should be very cold or frozen before it is put in the oven. MOST UNFROZEN FOODS SHOULD NEVER STAND MORE THAN TWO HOURS BEFORE COOKING STARTS.**
- **Do not use foods containing baking powder or yeast when using delay start. They will not rise properly.**
- **Do not allow food to remain in oven for more than two hours after end of cooking cycle.**

**What happens during the timed cook selection:**

- The oven will come on at the time selected and maintain the temperature set on the Temperature Control until the selected or computed stop time.
- At the end of the cooking period, the oven will shut off and a tone will sound.  
Foods should be removed from the oven when the cooking time has ended, or they will tend to overcook. Be sure to turn the Temperature Control to OFF when cooking is completed.

**To review a program:**

If a stop time has not been manually set and you want to see what stop time the oven has automatically set, touch the Stop Time Button. To check the time remaining in the cycle, touch the Cook Time Button.

**To change a program:**

Cooking time can be changed any time during the cooking cycle. To change cooking time, follow Step 6 on page 15.

**To cancel an automatic timed cooking program in progress:**

While touching the Cook Time Button, turn the Set Knob to "0:00".

**To set the timer as a kitchen timer:**

The timer can also be used as a kitchen timer without the use of the Min/Sec Timer Button. To set the kitchen timer function, touch the Stop Time Button. While touching the Stop Time Button, turn the Set Knob until the desired time is displayed. The timer is now programmed to sound a tone at that time. The Cook Time Indicator Light will flash rapidly to signal that no cooking time has been entered. Because a cooking time is not needed for the kitchen timer function, touch the Cook Time Button and release it. The time of day will appear on the display and the Cook Time Indicator Light will go off. To change the time, repeat the steps above. To cancel the kitchen timer, set the time to "0:00".

**IMPORTANT:** See "To use the kitchen timer" on page 9 for information on setting the Kitchen Timer with the Min/Sec Timer Button.



## Broiling

Broiling is a quick-cook method that will produce foods that are brown on the outside and moist and juicy on the inside.

1. Arrange the oven rack(s) in the desired positions. See the "Broiling chart" on page 18.
2. Place food on grid in broiler pan and place in center of the oven rack. Turn the pan so the long side is parallel to the oven door for the best heat distribution and airflow.
3. Turn the Selector to MANUAL. Do not preheat the broiler.
4. Set the desired Temperature Control to the recommended temperature. See the "Broiling chart" on page 18. The oven burner will automatically light in 50-60 seconds.
5. Close the oven door.

**IMPORTANT:** If preferred, the oven door can be left in the Broil Stop position (open about 6 inches). However, this will result in inferior broiling.

If you wish, you can broil in both ovens at the same time.

Be sure to turn the Temperature Control to OFF when broiling is completed.

### 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.
- Brush food with butter, sauce or seasoning, if desired, several times during broiling.
- Grease the broiler pan grid when broiling fish to prevent sticking.

## WARNING

### Fire Hazard

- Place meat the correct distance from the burner. Meat placed too close to the burner may 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 may result in fire. If foil is used, cut slits in foil to correspond with all openings in broiler grid. Grease can then drain away and cool in pan.

**Broiling chart:**

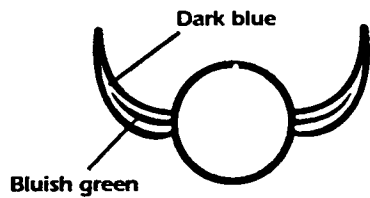
The recommended rack position is numbered lowest (1) to highest (4).

<b>MEAT</b>	<b>FLAT RACK POSITION</b>	<b>SELECTOR</b>	<b>TEMPERATURE</b>	<b>APPROXIMATE TOTAL TIME (MINUTES)</b>
<b>Steak, 1" thick</b>		<b>BROIL</b>	<b>550°F</b>	
•rare	4			10
•medium	3			11
•well-done	2			17
<b>Steak, 1 1/2" thick</b>		<b>BROIL</b>	<b>550°F</b>	
•rare	3			13
•medium	2			17
•well-done	2			22
<b>Hamburger patties, 1/2" thick</b>	2	<b>BROIL</b>	<b>550°F</b>	
•medium				8-12
<b>Pork chops, 1" thick</b>	2	<b>BROIL</b>	<b>450°F</b>	18-22
<b>Frankfurters</b>	4	<b>BROIL</b>	<b>550°F</b>	5
<b>Chicken pieces</b>	1	<b>BROIL</b>	<b>550°F</b>	23
<b>Fish, 1/2" thick</b>	3	<b>BROIL</b>	<b>350°F</b>	9
<b>1" thick</b>	3	<b>BROIL</b>	<b>350°F</b>	9-12

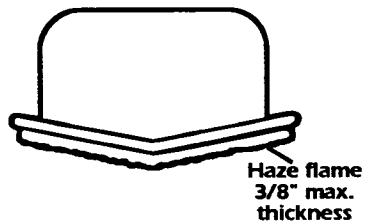
# Care and Cleaning

## Burners

The oven and broiler burners do not need to be cleaned. They may, however, need to be checked occasionally for proper flame size and shape. The oven burner (used for baking or roasting) and the broiler burner should look similar to the illustrations below. If not, contact a qualified service technician to make the necessary adjustments.



Oven burner flame appearance



Broiler burner flame appearance

Several finishes have been used on this oven. To prevent damage to these finishes, follow the suggested cleaning method(s) for that finish.

**IMPORTANT:** Some finishes can be damaged from harsh and abrasive cleaning agents.

## **⚠ WARNING**

**Burn and Electrical Shock Hazard**  
Make sure all controls are **OFF** and the oven is **COOL** before cleaning. Failure to do so could result in burns or electrical shock.

## Control Knobs

Turn control knobs to the off position. Pull the control knobs straight off. Clean with warm, soapy water and rinse well. Do not soak. Dry completely and replace by pushing them firmly into place.

**IMPORTANT:** After cleaning, make sure all the control knobs either point to the off position, or are turned fully counterclockwise.

## Glass Surfaces

Clean with warm, soapy water. Rinse and dry well. Use mild glass cleaner to remove fingerprints.

**IMPORTANT:** When cleaning, never use steel wool, abrasives, or commercial oven cleaners which may damage the finish.

## Porcelain Surfaces

Clean with warm, soapy water. Rinse and dry with soft cloth.

## Chrome Surfaces and Trim

Clean with warm, soapy water. Rinse and dry well. Use mild glass cleaner to remove fingerprints. For heavily soiled areas, clean with an ammonia solution of 1 cup ammonia for every 2 gallons of water.

## Broiler Pan

Clean with warm, soapy water. For heavily soiled areas, use a soap-filled steel wool pad with plenty of water. Rinse well. Do not clean in the Self-Clean cycle.

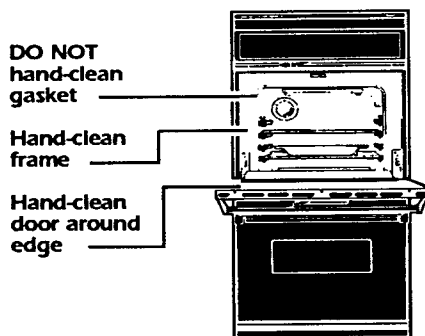
## Oven Racks

Clean with warm, soapy water. For heavily soiled areas, soak in ammonia solution of 1 cup ammonia for every 2 gallons of water.

## Self-Clean Oven Cycle

The Self-Clean cycle is designed to eliminate the need for scrubbing soil baked onto the oven interior. The Self-Clean cycle heats to a high temperature to burn off soil.

The length of cleaning time can be set to meet your cleaning needs. A 3-hour Self-Clean cycle is usually ample to clean a moderately soiled oven. A 4-hour Self-Clean cycle is suggested for an oven with heavy soil build-up. The Self-Clean cycle can also be delayed to a more convenient time if desired.



### Before starting a self-clean cycle:

1. To extend oven light bulb life, turn oven light off before using the Self-Clean cycle.
2. Remove all items and the oven racks from the oven. It is recommended that the oven racks be removed as they will discolor and darken during the

Self-Clean cycle. If the oven racks remain in the oven during the Self-Clean cycle, wipe the sides with vegetable oil after cleaning so they will slide easier. Broiler pan, broiler grid or cooking utensils should not be cleaned in the oven. Heavy grease build-up on these items will produce smoke which can be discharged into the kitchen.

3. Wipe up large spillovers in the oven cavity with a damp cloth. Never use chemical oven cleaners inside a self-cleaning oven or on raised portion of the door.

**IMPORTANT:** The smoke eliminator will handle the normal flow of odors during the Self-Clean cycle.

However, minor smoke may be noticed when soil build-up is heavy. Also, some smoke may appear during the very first cleaning cycle due to burn-off of binders in oven insulation. To help remove additional smoke, heat and odors open a window or turn on a vent hood or other kitchen vent during the Self-Clean cycle.

4. Wipe soil from oven frame area outside of gasket, and inside the oven door around the edge. Wash with warm, soapy water. (The window may also require hand cleaning.) Rinse well with mixture of vinegar and water and wipe dry. A non-scratch scouring pad may be used on heavily soiled areas. Wash surfaces frequently to minimize overall cleaning as these areas are not cleaned during the Self-Clean cycle.

**IMPORTANT:** Do not clean, move or bend gasket. Poor cleaning and baking may result.

While one oven is in the Self-Clean cycle, the other oven will not operate in the Automatic Time setting.

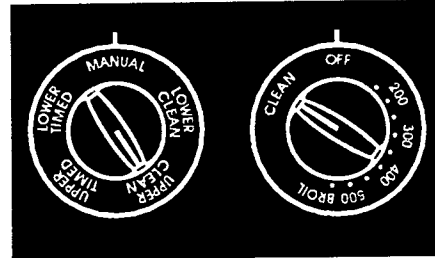
## **⚠ WARNING**

### **Personal Injury and Product Damage Hazard**

- Do not touch the oven during the Self-Clean cycle. It could burn you.
- Do not use commercial oven cleaners in your oven. Cleaners may produce hazardous fumes or damage the porcelain finish.
- Do not force the Lock Lever, you could break it. The lever is designed to stay locked until the oven is cool enough to open safely. Wait until it moves freely.
- Do not use foil or other liners in the oven. During the Self-Clean cycle, foil can burn or melt and damage the oven surface.
- Do not block the vent during the Self-Clean cycle. Air must move freely for best cleaning results.

### **Starting the automatic self-clean cycle:**

1. Follow steps under "Before starting a self-clean cycle" on page 20.
2. Make sure that the electronic clock is set to the correct time of day. If not, reset following the instructions on page 9.
3. Cancel any previously programmed timer functions by setting the cook time or Kitchen Timer to "0:00". (See "To cancel an automatic timed cooking program in progress" and "To set the timer as a kitchen timer" on page 16.) The Self-Clean cycle will not work if another automatic timing or kitchen timer function is programmed.



4. Set the Selector to UPPER CLEAN or LOWER CLEAN, depending on which oven is to be cleaned. The Clean Indicator Light for that oven will glow.
5. Set the Temperature Control for that oven to CLEAN by turning it as far as it will go to the right. The Clean Indicator Light will go off, but will come back on when the oven reaches the proper cleaning temperature.



6. Set the Self-Clean cycle by touching the Clean Button. "C3:00" will show in the display to indicate a Self-Clean cycle of three hours.
7. Slide the Oven Lock Lever all the way to the right. The Oven and Clean Indicator Lights will glow and the oven door will automatically lock.
8. At the end of the Self-Clean cycle, the Clean Indicator Light will go off. The Oven Lock Lever can then be moved to the left and the door opened.

### **Delaying the automatic self-clean cycle:**

The start of the Self-Clean cycle can be postponed to a more convenient time, if desired. The controls can be set to delay the Self-Clean cycle for up to 12 hours.

1. Follow Steps 1-6 under "Starting the automatic self-clean cycle."
2. Set the desired stop time by turning the Set Knob as you touch the Stop Time Button. Turn the Set Knob until the desired new stop time appears in the display. The timer will automatically compute a start time based on the length of the Self-Clean cycle.
3. Slide the Oven Lock Lever all the way to the right. The Self-Clean cycle will begin at the computed start time.

**Extending the automatic self-clean cycle:**

If your oven is excessively dirty and requires longer cleaning time, the Automatic Self-Clean cycle can be extended to a total time of up to four hours.

1. Follow Steps 1-6 under "Starting the automatic self-clean cycle."
2. Turn the Set Knob clockwise until the desired length of cleaning time is displayed. Remember, you will be adding time to the normal three-hour cleaning time.

**IMPORTANT:** A self-cleaning time longer than four hours cannot be selected.

3. Perform Step 7 under "Starting the automatic self-clean cycle" to start the cycle.

**Combining the delayed and extended self-clean cycle options:**

1. Follow Steps 1-6 under "Starting the automatic self-clean cycle."
2. Turn the Set Knob clockwise until the desired length of cleaning time is displayed.
3. Set the desired stop time by turning the Set Knob as you touch the Stop Time Button. Turn the Set Knob until the desired new stop time appears in the display. The timer will automatically compute a start time based on the length of the Self-Clean cycle.

4. Slide the Oven Lock Lever all the way to the right. The Self-Clean cycle will begin at the computed start time.

**To stop the self-clean cycle at any time:**

1. Touch the Clean Button or set the Self-Clean cycle cleaning time to "0:00" (see "Extending the automatic self-clean cycle" on this page).
2. Slide the Oven Lock Lever all the way to the left.

**IMPORTANT:** If the Clean Indicator Light is glowing, wait until the oven cools and the light goes off before sliding the Lock Lever back to the left. **Do not force it. Wait until it moves easily.**

3. Turn the Selector to MANUAL and the Temperature Control to OFF.

**To return the oven to regular use after a self-clean cycle:**

1. Slide the Oven Lock Lever all the way to the left.
2. Turn the Selector to MANUAL and the Temperature Control to OFF.
3. Allow oven to cool sufficiently before wiping up any residue.

**What happens during the self-clean cycle:**

- The exhaust fan will automatically turn on and remain on throughout the Self-Clean cycle.
- The Oven Indicator Light will glow to tell you the oven is on.
- The Clean Indicator Light will glow to tell you the oven is slowly heating to the clean temperature.
- The oven door will automatically lock.

**At the end of the Self-Clean cycle:**

- The Clean Indicator Light will continue to glow until the oven temperature drops below 550°F (about 45 minutes). The oven door cannot be opened until the Clean Indicator Light goes out. Do not turn the Temperature Control to OFF or the Selector to MANUAL until the Clean Indicator Light goes out.

**Oven self-cleaning tips:**

- Evening is a good time to clean the oven, after normal oven use is completed.
- Small amounts of smoke escaping from the oven vent are normal when oven is heavily soiled. Excessive smoke may indicate heavy spillovers have not been wiped up.
- **Do not** force the Oven Lock Lever open when the Clean Indicator Light is on. Damage to the lock mechanism may result.
- To prevent accidental locking, the Oven Lock Lever should always be unlocked (positioned to the far left) except when the Selector and Temperature Control are set at CLEAN. If accidental locking occurs, turn oven off. Allow oven temperature to decrease so Lock Lever can be moved. Do not force Lock Lever. Wait until it moves easily.
- Clean oven regularly, before it becomes "excessively dirty." If oven is not clean after one cycle, repeat the Self-Clean cycle.
- After a Self-Clean cycle, any powdery residue can be wiped away with a damp cloth. If white spots remain in the oven after a Self-Clean cycle, remove them with a non-scratch scouring pad before using the oven again. These spots are usually salt residues that cannot be removed during the Self-Clean cycle.
- If the soil removal was not complete, increase the length of the clean time in the next cycle.

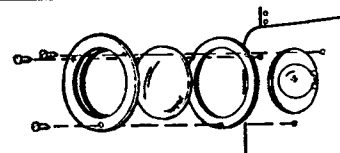
**Oven Lights – Operation/Replacement**

To turn on an oven light, push the correct Oven Light Switch on the control panel. Push the switch again to turn off the light.

**⚠ WARNING**

**Electrical Shock and Personal Injury Hazard**

- **Make sure oven and light bulb are cool and power to the oven has been turned OFF before replacing the light bulb. Failure to do so could result in electrical shock or burns.**
- **The lens must be in place when using the oven. The lens protects the bulb from breaking, and from high oven temperatures. Broken glass could cause injury.**



**To replace an oven light bulb:**

1. Turn off power at the main power supply.
2. Remove the three screws in lens holder with a Phillips-head screwdriver. Care should be taken to prevent holder and glass lens from falling into oven cavity.
3. Lift out holder, glass lens and gasket.
4. Unscrew oven light bulb and replace with a 40-watt appliance bulb.
5. Replace the gasket, lens and holder, and tighten screws.
6. Turn on power at the main power supply.

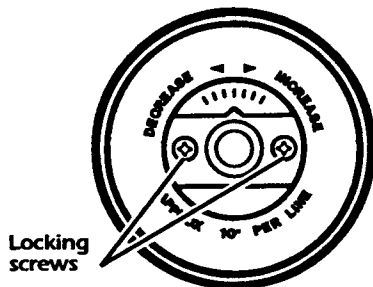
**IMPORTANT:** Make sure oven light is off during the Self-Clean cycle. Keeping oven light on will shorten bulb life.

## Adjusting the Temperature Control

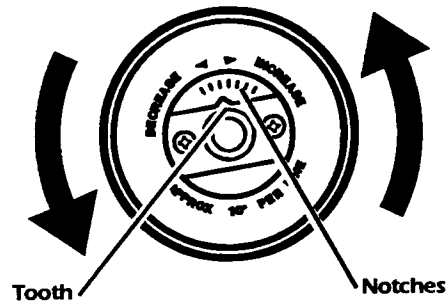
Does your oven seem hotter or colder than your old oven? The temperature of your old oven may have shifted gradually without you noticing the change. Your new oven is properly adjusted to provide accurate temperatures. When compared to your old oven, the new design may give you different results.

If, after using the oven for a period of time, you are not satisfied with the temperature settings, they can be adjusted by following these steps:

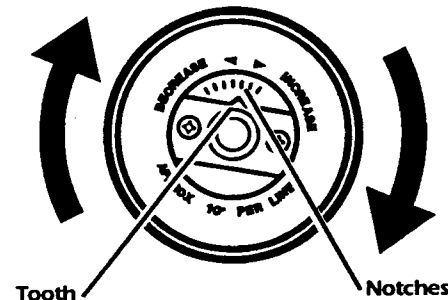
1. Turn the Oven Temperature Control Knob to the off position. Pull knob straight off and flip it over.



2. Loosen the locking screws inside the control knob. **Note the position of the notches.**



3. To lower the temperature, hold knob handle firmly and move the tooth a notch to the left. Each notch equals about 10°F (5°C).



4. To raise the temperature, hold knob handle firmly and move the tooth a notch to the right. Each notch equals about 10°F (5°C). **Tighten the locking screws and replace the control knob.**



# For Service or Assistance

## Follow These Steps

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

### If the oven will not operate:

- Have instructions in this book been followed?
- Is the gas turned on?
- Is the power supply cord connected to a live circuit with the proper voltage? (See Installation Instructions.)
- Has your home's fuse blown, or is the circuit breaker open?
- Is the Selector turned to MANUAL? If Selector is turned to UPPER TIMED or LOWER TIMED, wait until the start time is reached.
- Is the Temperature Control turned to a temperature setting?
- Is automatic time cooking set correctly?
- Is Oven Lock Lever in proper position for cooking (left)? If Oven Lock Lever is locked accidentally, see "Oven self-cleaning tips" on page 23.

### If the Self-Clean cycle will not operate:

- Are the Selector and Temperature Control set to CLEAN?
- Does the clock show the correct time of day?
- Have you set a delayed start time?
- Is the Oven Lock Lever all the way to the right?

### If cooking results are not what you expected:

- Is the oven level?
- Does the oven temperature seem too low or too high? See page 24.
- If needed, have you preheated the oven as the recipe calls for?
- If broiling, have you completely closed the oven door? Broiler provides best cooking results with the oven door closed.
- Are you following a tested recipe from a reliable source?
- If baking, have you allowed 1 1/2 to 2 inches on all sides of the pans for air circulation?
- Are the pans the size called for in the recipe?

2. If the problem is not due to one of the above items:\*

- Call KitchenAid Consumer Relations TOLL-FREE:

**1-800-422-1230**

and talk with one of our trained consultants. The consultant 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 Relations Department  
KitchenAid  
P.O. Box 558  
St. Joseph, MI 49085-0558  
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 service assistance 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 consumer experts that voices consumer views at the highest levels of the major appliance industry.
- Contact MACAP only when the dealer, authorized servicer, or 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.

\*When requesting assistance, please provide: model number, serial number, date of purchase and a complete description of the problem. This information is needed to better respond to your request.

# KitchenAid®

## Gas Built-In Oven Warranty

LENGTH OF WARRANTY:	KITCHENAID WILL PAY FOR:	KITCHENAID WILL NOT PAY FOR:
<b>ONE YEAR FULL WARRANTY</b> 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.	<b>A. Service calls to:</b> 1. Correct the installation of the oven. 2. Instruct you how to use the oven. 3. Replace house fuses or correct house wiring. 4. Correct house plumbing. <b>B. Repairs when oven is used in other than normal home use.</b> <b>C. Damage resulting from accident, alteration, misuse, abuse, improper installation or installation not in accordance with local electrical or plumbing codes.</b> <b>D. Any labor costs during the limited warranties.</b> <b>E. Replacement parts or repair labor costs for units operated outside the United States.</b> <b>F. Pick up and delivery. This product is designed to be repaired in the home.</b>
<b>SECOND THROUGH FIFTH YEAR LIMITED WARRANTY</b> FROM DATE OF INSTALLATION.	Replacement parts for the gas burner to correct defects in materials or workmanship.	
<b>SECOND THROUGH TENTH YEAR LIMITED WARRANTY</b> FROM DATE OF INSTALLATION.	Replacement parts for the porcelain oven cavity/inner door if either rusts through due to defective materials or workmanship.	

**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 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.

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

KitchenAid  
 St. Joseph, Michigan, U.S.A. 49085  
 ® Registered Trademark of KitchenAid