

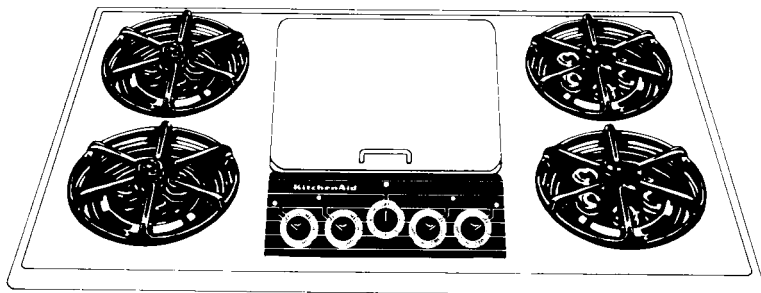
# **KitchenAid®**

## **36" BUILT-IN GAS COOKTOP WITH ELECTRIC GRILL/GRIDDLE**

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**MODEL KGCG260S**

### **USE AND CARE GUIDE**





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## FOR YOUR SAFETY

If you smell gas:

- Open windows
- Don't touch electrical switches
- Extinguish any open flame
- Immediately call your gas supplier

## FOR YOUR SAFETY

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

## IMPORTANT

**TO THE INSTALLER**— Please leave this Use and Care Guide with the cooktop.

**TO THE OWNER**— Please take a few minutes to read this Use and Care Guide and keep it for future reference.



# IMPORTANT SAFETY INSTRUCTIONS

1. 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 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. Do not repair or replace any part of the cooktop unless specifically recommended in this manual. All servicing should be referred to a qualified technician.
6. 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 with well fitting lid, cookie sheet or flat tray. Flaming grease outside pan can be extinguished with baking soda or, if available, a multipurpose dry chemical or foam-type extinguisher.
8. Use only dry potholders. Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholders touch open flame. Do not use a towel or bulky cloth.



9. Use proper pan size. Select utensils with flat bottoms large enough to cover the burner. 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 burner will also save energy.
10. Only certain types of glass, glass/ceramic, ceramic, earthenware or other glazed utensils are suitable for cooktop use without breaking due to the sudden change in temperature. Check manufacturers' recommendations before using.
11. To reduce risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the handle of the utensil should be positioned so that it is turned inward, and does not extend over adjacent burners.
12. Never leave burners unattended at high heat settings. Boilovers cause smoking and greasy spillovers that may ignite.
13. Make sure drip pans are in place. Absence of these pans during cooking may subject wiring or components underneath to damage.
14. The burner flame should be adjusted so that it does not extend beyond the edge of the cooking utensil.
15. **CAUTION:** Do not store items attractive to children in cabinets above the cooktop—children climbing on the cooktop to reach items could be seriously injured.

## SAVE THESE INSTRUCTIONS



## OWNERSHIP REGISTRATION

Take a minute...

Before you use your cooktop, please fill out and mail your ownership registration card packed with the Use and Care Guide. 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 sales receipt showing the date of purchase and/ or date of installation. **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 \_\_\_\_\_

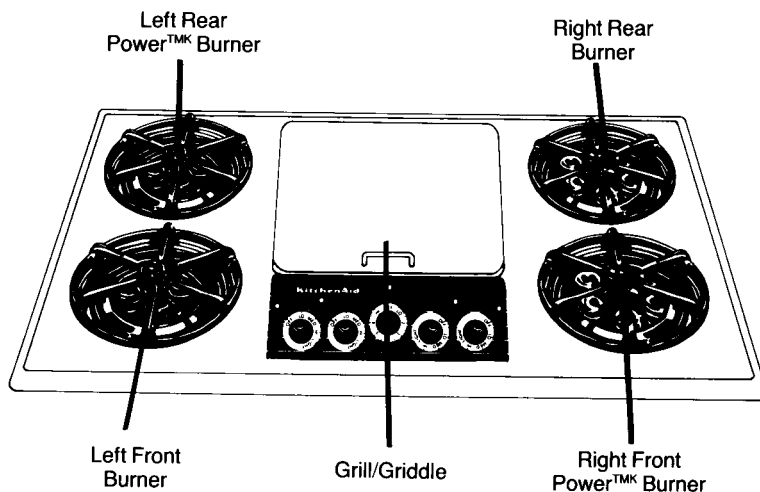
Address \_\_\_\_\_

Phone Number \_\_\_\_\_

\*Model and Serial Numbers are located on the nameplate inside the burner box.

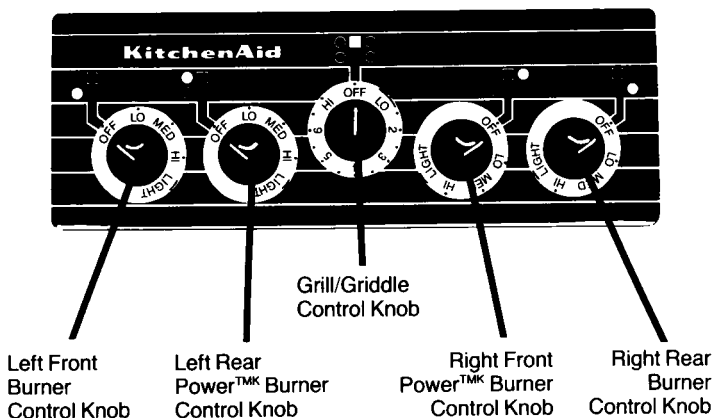
## COOKTOP FEATURES

Your new KitchenAid gas cooktop is equipped with four exclusive DAISY® BURNERS made of rugged cast iron and porcelain. They provide even heat distribution across the bottom of the pan, and infinite temperature control, from a “bead” of flame to a high volume blue flame.



- Right Front and Left Rear Daisy® Power™ Burners
  - 12,000 BTU natural gas; 10,000 BTU LP gas
  - Six flame areas
  - Use for cooking large quantities of food, deep-fat frying or your everyday cooking needs.
- Left Front and Right Rear Daisy® Burners
  - 8,000 BTU natural gas; 7,000 BTU LP gas
  - Four flame areas
  - Use for everyday cooking
- Center Grill/Griddle— 12-inch square
  - Consists of the following parts:
    - Brushed chrome cover with handle
    - Stick resistant commercially finished grill
    - Stick resistant commercially finished griddle
    - Porcelain flavor generator insert
    - Porcelain drip pan

## HOW TO USE



The white circle in the diagram above each knob indicates which burner that particular knob controls.

### TO OPERATE:

Grasp the control knob, push down and turn to the left to “LIGHT.” Gas flowing into the burner will be ignited by the electric spark ignitor and you will hear a clicking sound, indicating that the ignitors are functioning. Gas is flowing as long as knob is not in “OFF” position.

**NOTE:** All four burner ignitors will spark regardless of which burner is being operated.

When the burner is lit, turn the control knob to the right to the desired flame setting, see “Control Setting Guide.” The control knobs do not have fixed positions between “HI” and “LO.” They can be turned to any of the settings indicated, or to any position in between. The ignitor will turn off and the clicking will stop when the control knob is turned from the “LIGHT” position to another setting.



## CONTROL SETTING GUIDE

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

**IMPORTANT:** The slots along the sides and rear of the cooktop provide the necessary air supply for proper operation of the burners and should not be blocked.

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

**IF THE SPARK IGNITOR STILL FAILS TO OPERATE, CALL YOUR NEAREST AUTHORIZED KITCHENAID SERVICER.**

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

### COOKING TIPS

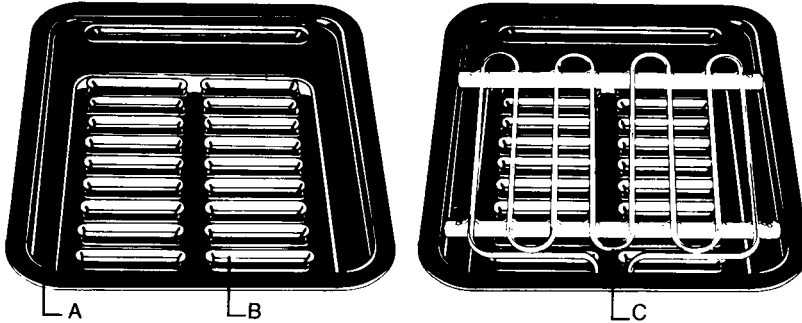
- For best cooking results, always use cooking utensils with flat bottoms, straight sides and tight fitting covers.  
**CAUTION:** Do not use cooking utensils on Grill/Griddle.
- Adjust flame size so that it heats just the bottom of the pan and does not extend over the sides of the pan.
- Use only the correct size cooking utensils. Heat reflected from utensils larger than 10 inches on the Power Burners may result in damage to the cooktop or drip pans.
- Utensils smaller than the outside edge of the burner flame will expose a portion of the burner flame that may contact skin and/or clothing. Correct size cooking utensils will also save energy.
- When using LP (propane gas), a slight pop or flash may occur at the burner ports a few seconds after the burner has been turned off. This may be due to the variations in the composition in the LP gas and usually occurs after the burner has been on a long time and has become hot. This is normal operation for your cooktop.



## HOW TO LIGHT YOUR COOKTOP DURING A POWER FAILURE

You may safely use your cooktop during an electrical power failure by turning the control knob to “HI” and carefully holding a match to the burner. Turn to the desired setting.

## GRILL/GRIDDLE



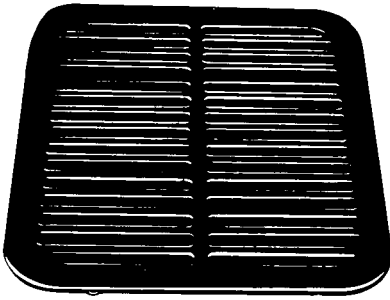
The Grill portion of the Grill/Griddle area is designed for preparing steaks, chops, fish, poultry and other commonly broiled foods.

The Griddle can be used for pancakes, eggs, bacon, sandwiches and meats.

**NOTE:** Be sure Drip Pan (A), Flavor Generator (B) and Element (C) are in place before grilling or griddling. Absence of Flavor Generator may create a flare-up hazard.

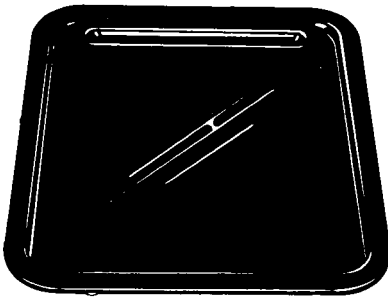
**In case of flare-up, turn element OFF, turn vent hood OFF, and cover Grill/Griddle with brushed chrome cover to extinguish flames.**

## TO GRILL:



1. Remove Cover. Position Grill over Element. Refer to Grill Chart for suggested preheating and cooking times.
2. Turn control knob to "HI." Pre-heat for 5 to 10 minutes or for time recommended in Grill Chart.
3. At end of preheat time, place food on Grill and adjust control knob to desired heat setting.

## TO GRIDDLE:



1. Remove Cover and Grill. Position Griddle over Element with well facing towards back of unit. Refer to Griddle Chart for suggested preheating and cooking times.
2. Turn control knob to "HI." Pre-heat for 5 to 10 minutes or for time recommended in Griddle Chart.
3. At the end of the preheat time, grease Griddle, if desired, and place food on Griddle. Adjust control knob to desired heat setting.

**CAUTION:** Do not use griddle on any burner as this may cause permanent damage to the cooktop.

# GRILL CHART

Food	Setting/ Preheat Time	Control Setting	First Side	Second Side	Comments
BEEF STEAK ( $\frac{1}{2}$ - $\frac{3}{4}$ " Rare Medium Well	HI/5 Min.	HI HI HI	6 8 10	4 8 10	
BEEF STEAK (1-1 $\frac{1}{2}$ " Rare Medium Well	HI/5 Min.	HI HI HI	7 10 15	7 10 15	
HAMBURGERS 8 ( $\frac{1}{4}$ lb. each)	HI/5 Min.	HI	9	9	
PORK CHOPS ( $\frac{1}{2}$ "	HI/5 Min.	5	8	8	
PORK RIBS	HI/5 Min.	HI	20	30	Brush on barbecue sauce during last 10 minutes of cooking, if desired.
HAM SLICE ( $\frac{1}{2}$ "	HI/5 Min.	5	7	7	
FRESH SAUSAGE Links  Patties	HI/5 Min.	6  6	15  8	  8	Turn 2 or 3 times during cooking.
HOT DOGS BRATWURST POLISH SAUSAGE	HI/5 Min. HI/5 Min. HI/5 Min.	HI HI HI	4 5 5	3 5 5	
LAMB CHOPS (1"	HI/5 Min.	HI	12	12	
CHICKEN (2-3 lb. fryer, cut up)	HI/5 Min.	5	45		Turn frequently.
FISH FILLETS	5/5 Min.	5	5	3	Brush fish and grill with melted butter just before cooking.
SALMON/ SWORDFISH Steaks (1"	5/5 Min.	5	6	6	Brush fish and grill with melted butter just before cooking.
BUNS - Hot Dog and Hamburger	6/5 Min.	4	2	N/A	Buns can be buttered before grilling, if desired.
GARLIC BREAD	6/5 Min.	5	5	3	Butter French bread and sprinkle with garlic salt before grilling.

Grilling times are approximate and may need to be adjusted to individual tastes.

# GRIDDLE CHART

Food	Setting/ Preheat Time	Control Setting	First Side	Second Side	Comments
SAUSAGE PATTIES 10 Patties (1 lb.)	N/A	5	8	8	
BACON 7 Slices	N/A	5/6	5	6	
HAMBURGERS 8 (¼ lb. each)	HI/5 Min.	6	7	7	
HOT DOGS	HI/5 Min.	6	4	3	
HAM SLICE	HI/5 Min.	5	5	5	
BUNS - Hot Dog and Hamburger	6/5 Min.	4	2	N/A	Buns can be but- tered before grid- dling, if desired.
GRILLED SANDWICHES	HI/5 Min.	6	5	2	Butter both sides of sandwich before griddling, if desired.
FRENCH TOAST 4 Slices	HI/5 Min.	6	2	2	Grease Griddle with oil or butter, if desired.
PANCAKES	HI/5 Min.	4	1	1	Grease Griddle with oil or butter, if desired.
EGGS Sunnyside up Scrambled	5/5 Min. 5/5 Min.	4 4	2-3 2-3	1 1	Grease Griddle with oil or butter, if desired.

Griddling times are approximate and may need to be adjusted to individual tastes.



## **CARE AND CLEANING**

### **General Cleaning Precautions**

- Always use CAUTION when cleaning cooktop.
- Wipe up any spills as soon as possible to prevent them from baking onto the cooktop. Never use a wet sponge or cloth to wipe spills from hot cooking area as this can result in steam burns. Some cleaners can produce noxious fumes if applied to a hot surface. Read label before using.
- Be careful not to allow moisture to collect in control area as this can result in failure of the ignitor switches.
- Keep the cooktop area clear of combustible material, gasoline and other flammable vapors and liquids.

Several finishes have been used on this cooktop, and some require special attention to cleaning. To extend the life of your cooktop and keep it looking new, follow the instructions below on cleaning the parts of your cooktop.

**NOTE: BE SURE ALL COOKTOP PARTS ARE COOL BEFORE CLEANING.**

**CONTROL KNOBS**— Turn control knobs to the “OFF” position. Remove by firmly pulling straight up off the switch stem. Wash in warm, soapy water and rinse. Dry and replace knobs, making sure “OFF” is in alignment with the graphics.

**BURNER GRATES** — Grates may be removed and washed in warm, soapy water. Rinse and dry thoroughly.

**DRIP RINGS** — Wipe any spills as soon as possible to prevent “baked-on” spatters. Clean in dishwasher; or in warm, soapy water, then rinse and dry.

**NOTE:** Staining and discoloration of drip rings may occur due to spillovers.

**BURNERS** — Remove control knobs. Raise cooktop and place support rod in position to hold cooktop up.

Wipe the tops of burners with a warm soapy cloth; then wipe clean with damp cloth and dry thoroughly. If burners are to be removed for cleaning, remove ignition wire from ignitor before lifting burner. Reconnect ignition wire after burner has been put back in cooktop.

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

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

**REMOVABLE GRILL AND GRIDDLE**— Empty grease from griddle if necessary. Wash in warm, soapy water, rinse and dry thoroughly, or wash in dishwasher. Difficult soils may be scoured with cleanser or soap-filled pad.

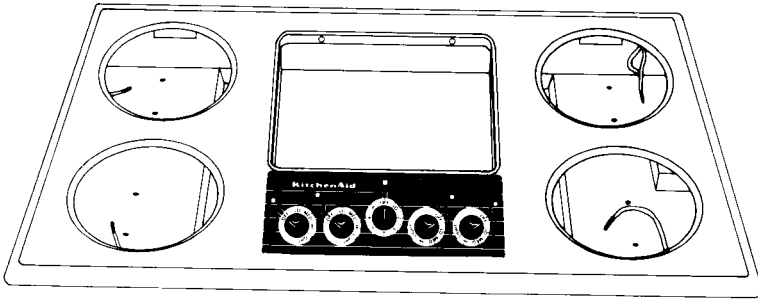
**BLACK PORCELAIN FLAVOR GENERATOR INSERT AND DRIP PAN**— Clean grease from Drip Pan after every use. Wash in warm soapy water, rinse and dry thoroughly, or wash in dishwasher. Difficult soils may be scoured with cleanser or soap-filled pad.

**PORCELAIN ENAMEL COOKTOP FINISH**— The porcelain enamel used on your cooktop is acid resistant, but not acid proof. Therefore, if acid foods such as citrus juices, tomatoes, rhubarb or vinegar, as well as alcohol or milk, are spilled on the porcelain enamel, they should be wiped up immediately and not permitted to remain on the surface as they may affect the finish. Use a paper towel or dry cloth on warm surfaces. After the porcelain enamel has cooled, you may wipe it with a warm, soapy cloth; then wipe clean with damp cloth and dry thoroughly.

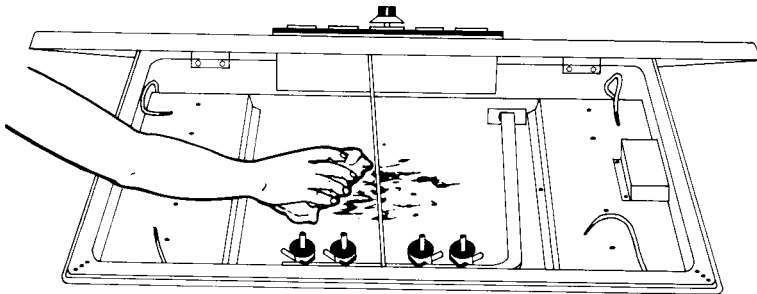
**BRUSHED CHROME COOKTOP FINISH AND GRILL/GRIDDLE COVER**— Wipe with a warm, soapy cloth; then wipe clean with a damp cloth and dry thoroughly. Never use steel wool, abrasives, ammonia, acids or commercial oven cleaners which may damage finish.

Any mild glass cleaner will remove fingermarks or smears from the top. Remember to clean with the grain to avoid possible scratches.

**NOTE:** Discoloration of the porcelain enamel or brushed chrome finish may occur from heat reflected from pans too large for the burner. This discoloration is permanent and cannot be removed. Be sure pans used do not extend more than one inch over the edge of the burner.



**PORCELAIN BURNER BOX (under cooktop) and BACK EDGE OF COOKTOP**—Check to be sure all control knobs are at “OFF” and remove. Then remove grates, drip rings and Grill/Griddle parts. Lift cooktop up and put support rod in position to hold cooktop up. Remove ignition wires from burner ignitors and lift burners out of cooktop. Wipe burner box with warm, soapy cloth, rinse and dry thoroughly.



After cleaning burner box, lift cooktop slightly and disengage support rod. Pull cooktop forward slightly, without lowering it, until hinges lock. Lower cooktop until it rests on countertop. Wipe back edge of cooktop with a warm, soapy cloth; then wipe clean with damp cloth or sponge. Lift cooktop and use support rod to hold cooktop up. Replace burners and attach ignition wires to ignitors on each burner. Disengage support rod and lower cooktop into normal position.





## **IF YOU NEED SERVICE OR ASSISTANCE**

### **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 house fuse blown, or is the circuit breaker open?
  - Is electric cord plugged into receptacle?
  - Is manual gas shut-off valve open?
  - Are burner ports plugged?
  - Are grates positioned so that locating pin is in hole in cooktop?
  - Are ignitor wires firmly attached to ignitor on each burner?
2. If the problem is not due to one of the above items, first call your dealer or repair service he recommends.
  - All service should be handled locally by the dealer from whom you purchased the unit or an authorized KitchenAid servicer.
3. In the event you are unable to obtain the name of a local authorized KitchenAid servicer, call KitchenAid Customer Relations, **TOLL FREE: 800-422-1230**.
  - A Customer Relations representative can recommend a qualified service company in your area.

If you must call or write, please provide: Model Number, Serial Number, Date of Purchase and a complete description of the problem. Write to:

KitchenAid Customer Relations  
KitchenAid, Inc.  
P.O. Box 558  
St. Joseph, MI 49085-0558

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 them only when the dealer, authorized servicer, or KitchenAid, Inc., 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.



# KITCHENAID® COOKING EQUIPMENT 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 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 cooking equipment. 2. Instruct you how to use the cooking equipment. 3. Replace house fuses or correct house wiring.
<b>FIVE YEAR LIMITED WARRANTY</b> ONE YEAR FULL PLUS SECOND THROUGH FIFTH YEAR LIMITED FROM DATE OF INSTALLATION.	Replacement parts for any burner or electric element if defective in materials or workmanship.	<b>B. Repairs when cooking equipment 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 codes.</b>  <b>D. Any labor costs during limited warranty.</b>  <b>E. Replacement parts or repair labor costs for units operated outside the United States.</b>  <b>F. Pick up and delivery.</b> This product is designed to be repaired in the home.

**KITCHENAID, INC. 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.

**KitchenAid, Inc.**

St. Joseph, Michigan USA 49085

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