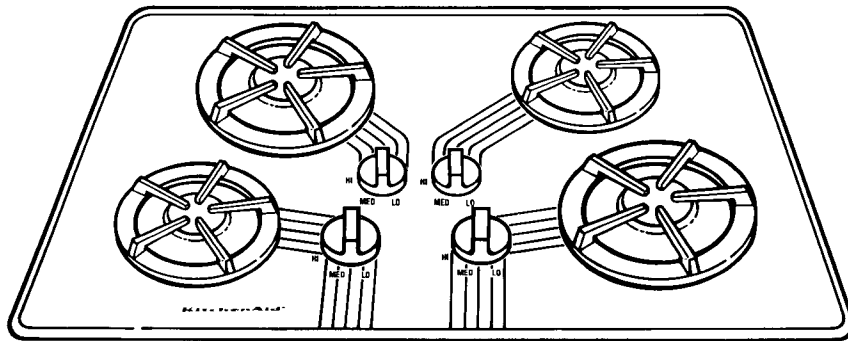


KitchenAid®

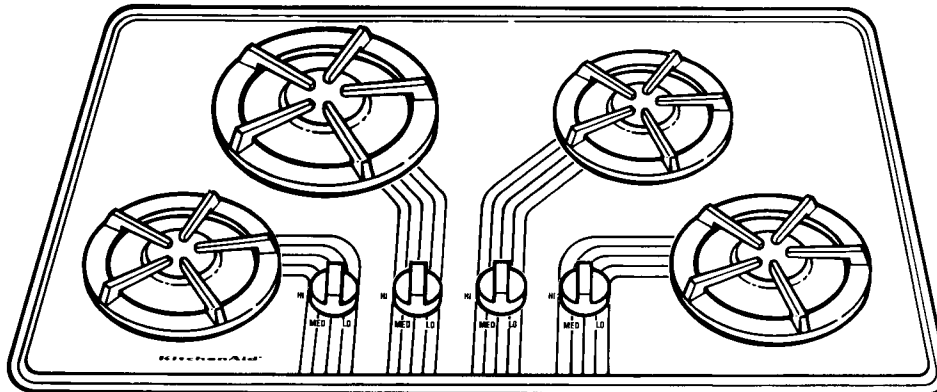
30" and 36" GAS SEALED BURNER GLASS COOKTOP

MODELS: KGCT305T (30 Inch)
KGCT365T (36 Inch)

USE AND CARE GUIDE



KGCT305T (30 Inch)



KGCT365T (36 Inch)

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IMPORTANT SAFETY INSTRUCTIONS

⚠ WARNING

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

– 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.

IF YOU SMELL GAS:

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

- 1. Read all instructions before using the cooktop.**
- 2. Install or locate the cooktop only in accordance with the provided Installation Instructions. It is recommended that the cooktop be installed by a qualified installer. The cooktop must be properly connected to the proper gas supply and checked for leaks. The cooktop must also be properly connected and grounded to electrical supply.**
- 3. 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 cooking product. It is consumed in the flame during combustion. However, exposure to a small amount of benzene is possible if a gas leak occurs. Formaldehyde and soot are by-products of incomplete combustion. Properly adjusted burners with a bluish rather than a yellow flame will minimize incomplete combustion.**
- 4. Do not use the cooktop for warming or heating the room. Persons could be burned or injured, or a fire could start.**
- 5. Do not leave children alone in area where the cooktop is in use. They should never be allowed to sit or stand on any part of the cooktop. They could be burned or injured.**
- 6. Do not wear loose or hanging garments when using the cooktop. They could ignite if they touch a surface burner and you could be burned.**
- 7. Do not repair or replace any part of the cooktop unless specifically recommended in this manual. All other servicing should be referred to a qualified technician.**
- 8. Do not operate the cooktop if it is not working properly, or if it has been damaged or dropped.**
- 9. Know where your main gas shut off valve is located.**
- 10. Clean your cooktop regularly. See care and cleaning instructions in this manual.**
- 11. Use the cooktop only for its intended use as described in this manual.**
- 12. Do not store flammable materials on or near the cooktop. They could explode or burn.**
- 13. Do not use water on grease fires. Never pick up a flaming pan. Smother flaming pan on cooktop 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.**

14. Use only dry potholders. Moist or damp potholders on surface burners may result in burns from steam. Do not let potholder touch surface burners. Do not use a towel or bulky cloth for a potholder. They could catch on fire.
15. Select a pan with a flat bottom that is about the same size as the surface burner. If pan is smaller than the surface burner, some of the burner will be exposed and may result in the igniting of clothing or potholders. Correct pan size also improves cooking efficiency.
16. Never leave surface burners unattended at high heat settings. A boilover could result and cause smoking and greasy spillovers that may ignite.
17. Check to be sure glass cooking utensils are safe for use on the cooktop. Only certain types of glass, glass ceramic, ceramic, earthenware or other glazed utensils are suitable for cooktops without breaking due to the sudden change in temperature.
18. Turn pan handles inward, but not over other surface burners. This will help reduce the chance of burns, igniting of flammable materials, and spills due to bumping of the pan.
19. Do not heat unopened containers. They could explode. The hot contents could cause burns and container particles could cause injury.
20. Do not use decorative covers or trivets over the surface burners.
21. Do not store things children might want above the cooktop. Children could be burned or injured while climbing on it.
22. Do not touch hot surface burners or areas near burners. Areas near surface burners become hot enough to cause burns. During use, do not touch, or let clothing or other flammable materials contact surface burners or areas near burners.
23. Never use a match or other flame to look for a gas leak.
24. Make sure surface burners are off when you are finished, and when you aren't watching.
25. Be sure all cooktop parts are cool before cleaning.
26. Do not cook on broken cooktop. If cooktop should break, cleaning solutions and spillovers may penetrate the broken cooktop and create a risk of electric shock. Contact a qualified technician immediately.
27. Clean cooktop with care. Some cleaners can produce noxious fumes if applied to a hot surface. If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burns.

– SAVE THESE INSTRUCTIONS –

YOU ARE RESPONSIBLE FOR

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

OWNERSHIP REGISTRATION

Take a minute...

Before using your cooktop, 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 will assist us in complying with the provisions of the Consumer Product Safety Act. RETURN OF THIS CARD IS NOT NECESSARY TO VALIDATE YOUR WARRANTY.

Keep a copy of the sales receipt showing the date of purchase and/or date of installation. PROOF OF PURCHASE WILL ASSURE 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 _____

Builder's or Dealer's Name _____

Address _____

Phone _____

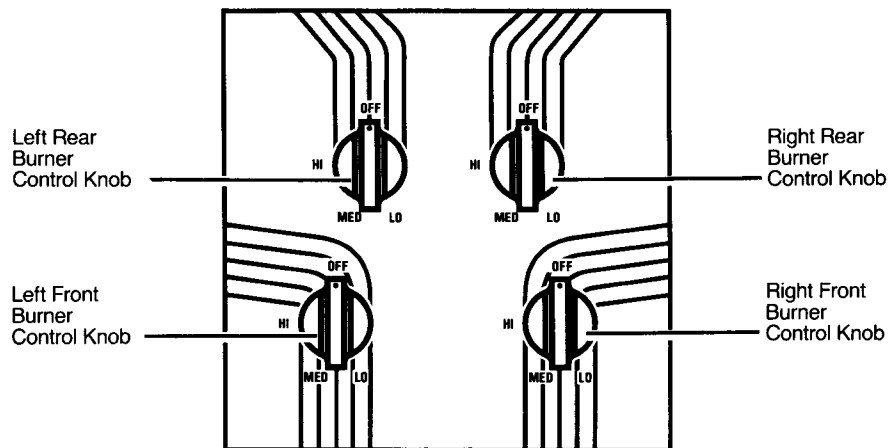
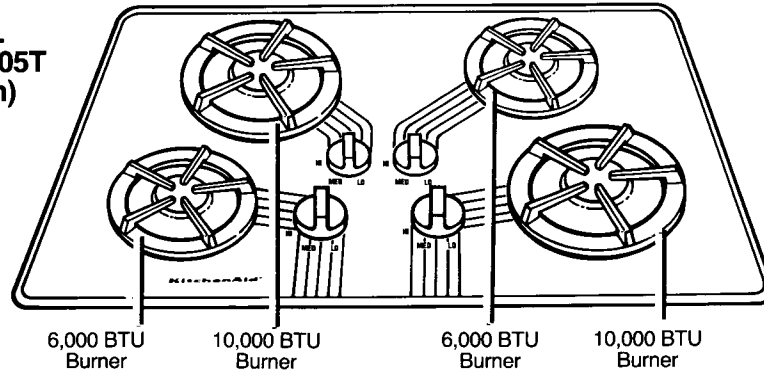
*Model and serial numbers are located on a nameplate attached to the underside of the cooktop.

COOKTOP FEATURES

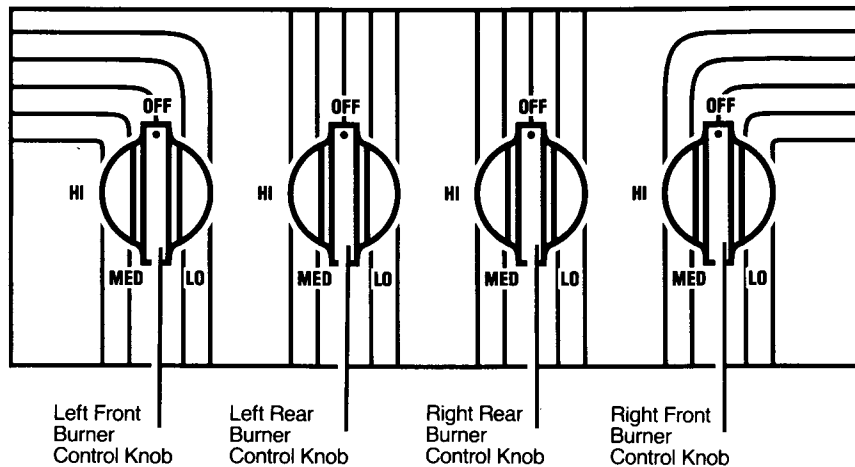
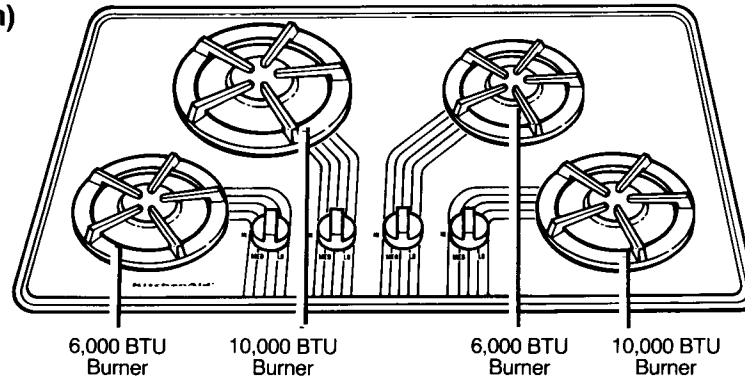
Your new KitchenAid cooktop has sealed gas burners with auto reignition system. The sealed burners provide even heat distribution across the bottom of the cooking utensil and infinite heat control. The auto reignition system senses when a burner flame has gone out and will automatically reignite that burner.

Your cooktop is factory-set for use with Natural Gas. If you wish to use L.P. gas, L.P. Gas Conversion Kit No. 4175385 is available from your authorized KitchenAid dealer or parts outlet. In all cases the conversion must be done by a qualified service technician.

MODEL KGCT305T (30 Inch)



**MODEL
KGCT365T
(36 Inch)**



How to Use

Left Rear and Right Front burners:

- Use for cooking large quantities of food, deep-fat frying or your everyday cooking needs where you use a large cooking utensil.

Left Front and Right Rear burners:

- Use for cooking smaller quantities of food requiring a small cooking utensil and for simmering.

OPERATING THE COOKTOP

Grasp the control knob; push down and turn to the left to "HI." Gas flowing into the burner will be ignited by the electric spark ignitor. 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. To ensure proper burner operation, **do not obstruct air flow to and around cooktop.** If burner flames lift off ports, are yellow, or are noisy when turned off, the air/gas mixture may be incorrect. (Call for service.)

When the burner is lit, turn the control knob to the left to the desired flame setting. See guide below. 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 burner ignites.

NOTE: If the burner does not ignite, listen for the clicking sound. If you do not hear the ignitor click, **TURN THE BURNER OFF.** Check that the service cord is firmly in place in the wall receptacle. Check for a tripped circuit breaker or blown fuse. Check that the control knob is pressed completely down on valve shaft. **If the spark ignitor still fails to operate, call your nearest authorized KitchenAid service company.**

Proper grounding and polarity is necessary for correct operation of the electronic ignition system. If the wall receptacle does not provide correct polarity, the ignitor will become grounded and click intermittently even after the burner has ignited. A qualified electrician should check the wall receptacle to see if it is wired with correct polarity.

! WARNING

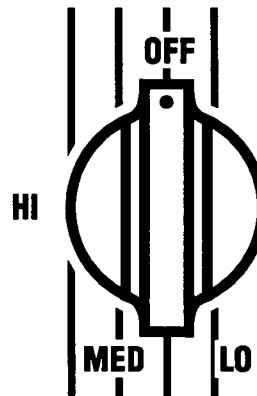
Burn And Fire Hazard

- **Burner flame should not extend beyond the edge of the cooking utensil. The flame can burn you and cause poor cooking results.**
- **Be sure all control knobs are turned to OFF when you are not cooking. Someone could be burned or a fire could start if a burner is accidentally left on.**

CONTROL SETTING GUIDE

- HI** To start foods cooking and to bring foods to a boil.
- 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.

8



TIPS ON COOKING AND COOKING UTENSILS

- Make sure cooktop is level.
- For best cooking results, always use cooking utensils with flat bottoms, straight sides and tight fitting covers.
- Adjust flame size so that it heats just the bottom of the pan and does not extend up the sides of the pan.
- Use only the correct size cooking utensils. Heat reflected from utensils that extend more than 1-inch beyond the grate may result in damage to the cooktop.
- 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.
- Aluminum pans heat up quickly and evenly.
- Stainless steel pans with copper or aluminum cores heat up evenly.
- Cast iron heats up slowly but cooks evenly.
- Check manufacturer's recommendation before using porcelain enamel on steel or porcelain enamel on cast-iron.
- 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 manufacturer's recommendation before using.

HOW TO LIGHT 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.

⚠ WARNING

Explosion, Fire And Personal Injury Hazard

- If the flame should go out while cooking, or if there is a strong gas odor, turn the burners OFF. Wait five minutes for the gas odor to disappear, before relighting burner. Use care when relighting burner. If gas odor is still present, see safety note on page 2.
- Do not leave cooktop unattended when cooking during a power failure. The auto-reignition feature of your cooktop will not operate during a power failure.

Failure to follow the above precautions could result in explosion, fire or personal injury.

CARE AND CLEANING

⚠ WARNING

Burn, Fire And Explosion Hazard

- **Be sure all controls are off and all cooktop parts are cool before cleaning. Failure to do so could result in burns or fire.**
- **For your safety, do not use gasoline or other flammable liquids or vapors to clean this or any other appliance. Fire or explosion could result.**
- **If knobs are removed while cleaning, be careful not to spill liquids through holes in the control area.**
- **To avoid failure of the ignitor switches, be careful not to allow moisture to collect in control area.**

Sealed burners help to make cleaning the cooktop easy. Just remove the grates and clean the smooth glass surface. The sealed surface of the glass cooktop does not permit spills to drip into the burner-box area.

CONTROL KNOBS – Turn control knobs to the “OFF” position. Remove by firmly pulling straight up and off the switch stem. Wash in warm, soapy water and rinse. Dry and replace knobs, making sure “OFF” is in alignment with the graphics. Press knob completely down on valve shaft.

BURNER GRATES AND CAPS – Grates and caps may be removed and washed in warm, soapy water. Rinse and dry thoroughly. If burner ports are clogged, clean with a straight pin. **Do not enlarge or distort the ports. Do not use a toothpick to clean the ports.** When replacing burner caps, carefully align the tab underneath the cap with the slot in the burner.

NOTE: If burners make a popping noise when ON, the burners may be wet from washing. Provide additional drying time.

TEMPERED GLASS SURFACE – Clean surface with mild glass cleaner or with clear warm water. If soap or detergent solutions are used, make sure to rinse thoroughly to prevent filmy residue. When cleaning cooktop with knobs removed, DO NOT allow water to run down inside unit.

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 shutoff valve open?
- Are burner ports plugged? (See page 10.)
- Is control knob pressed completely down on valve shaft? (See page 8.)

For more operating hints, see pages 8 – 10.

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

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

Please include a daytime phone number in your correspondence.

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®
GAS COOKTOP
WARRANTY

LENGTH OF WARRANTY:	KITCHENAID WILL PAY FOR:	KITCHENAID WILL NOT PAY FOR:
ONE YEAR FULL WARRANTY from date of installation	Replacement parts and repair labor costs to correct defects in materials or workmanship. Service must be provided by an authorized KitchenAid servicing outlet.	A. Service calls to: 1. Correct the installation of the cooktop. 2. Instruct you how to use the cooktop. 3. Replace house fuses or correct house wiring or plumbing. B. Repairs when cooktop 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 or plumbing codes. D. Any labor costs during the limited warranty. E. Replacement parts or repair labor costs for units operated outside the United States. F. Pickup and delivery. This product is designed to be repaired in the home.
SECOND THROUGH FIFTH YEAR LIMITED WARRANTY from date of installation	Replacement parts for any gas burner to correct defects in materials or workmanship. For downdraft vent models, replacement parts for the downdraft vent motor to correct defects in materials or workmanship.	

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 49085, U.S.A.