

KitchenAid[®]

*Built-in
Refrigerator-Freezer*

**Models KSSS36M
KSSS42M**

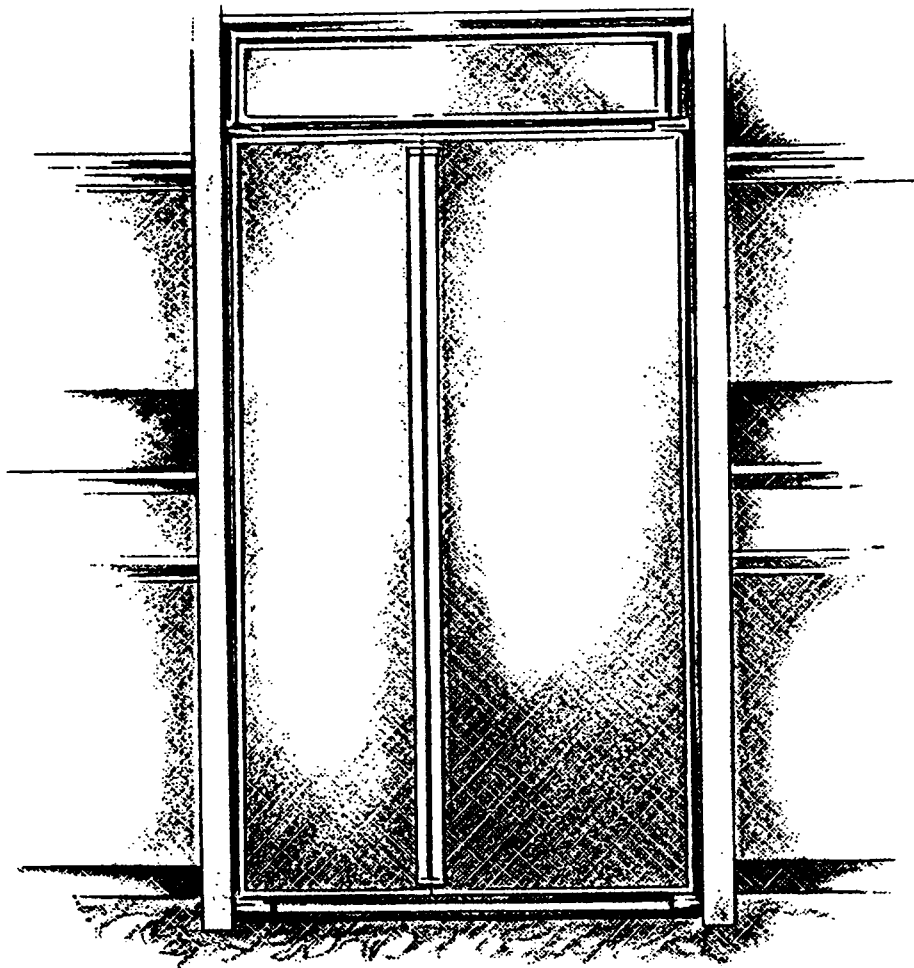


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Important Safety Instructions

⚠ WARNING

To reduce the risk of fire, electrical shock, or injury when using the refrigerator, follow basic precautions including the following:

- Read all instructions before using the refrigerator.
- Child entrapment and suffocations are not problems of the past. Junked or abandoned refrigerators are still dangerous ... even if they will "just sit in the garage a few days."
If you are getting rid of your old refrigerator, do it safely. Please read the enclosed safety booklet from the Association of Home Appliance Manufacturers. Help prevent accidents.
- Never allow children to operate, play with, or crawl inside the refrigerator.
- Never clean refrigerator parts with flammable fluids. The fumes can create a fire hazard or explosion.
- Always turn the power on/off switch (located behind the upper ventilation panel) to the OFF position before attempting to change light bulbs, clean or service the refrigerator.

• 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.

It is your responsibility to be sure your refrigerator:

- is installed and leveled on a floor that will hold the weight, and in an area suitable for its size and use.
- is connected only to the proper kind of outlet, with the correct electrical supply and grounding. (Refer to the Electrical Requirements and Grounding Instructions Sheet.)
- is used only to do what home refrigerators are designed to do.
- is not near an oven, radiator or other heat source.
- is properly maintained.
- is used in an area where the room temperature will not fall below 55°F (13°C).
- is not used by anyone unable to operate it properly.
- is not loaded with food before it has time to get properly cold.

SAVE THESE INSTRUCTIONS

Ownership Registration

Please fill out and mail your Ownership Registration Card packed with the Literature Package. 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 refrigerator ever requires service.

Model Number* _____

Serial Number* _____

Date Purchased _____

Date Installed _____

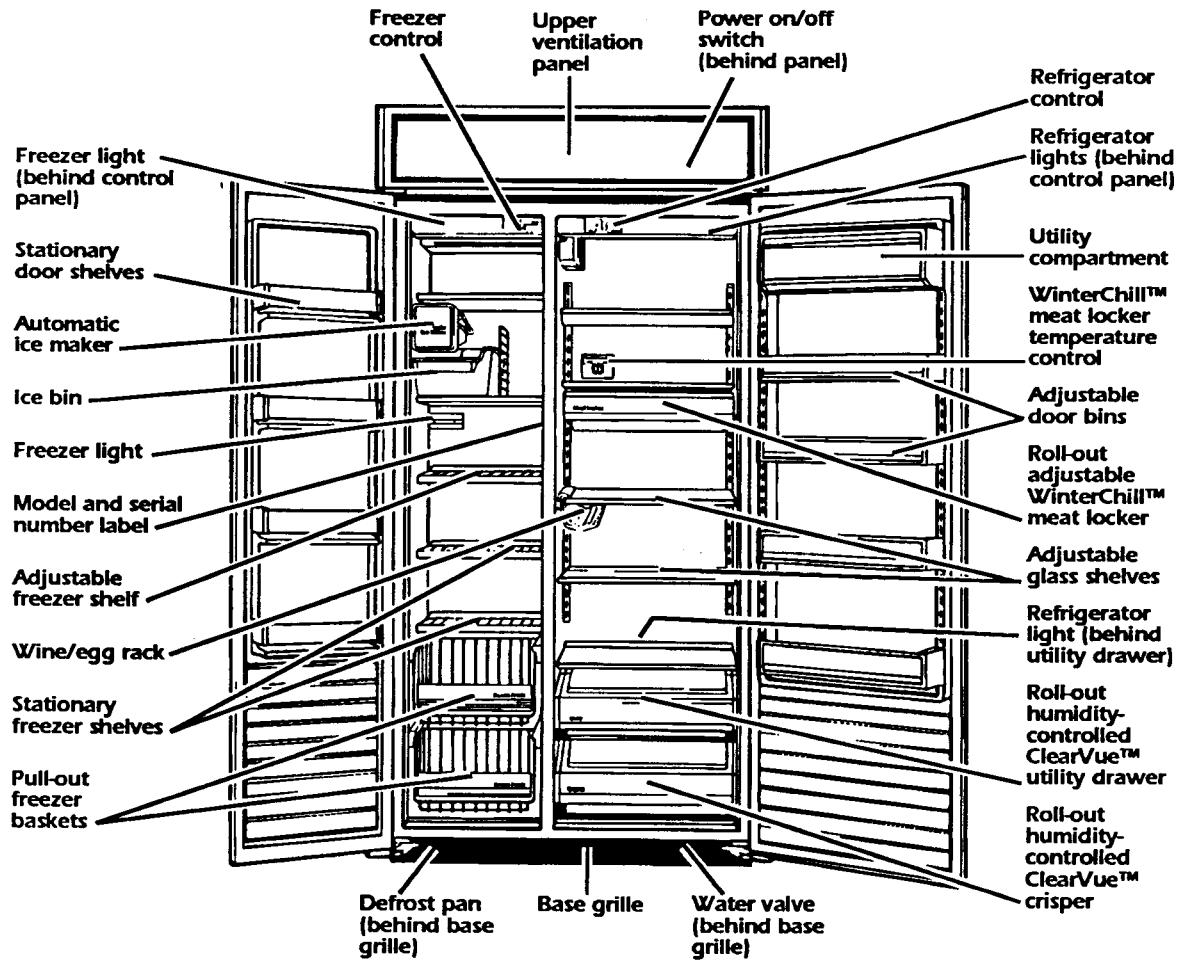
Builder's or Dealer's Name _____

Address _____

Phone _____

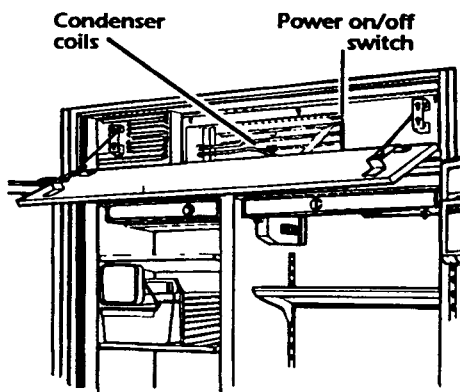
* Model and serial numbers are located on a label on the right inside wall of the freezer section beneath the ice bin.

Built-in Refrigerator-Freezer Features



Using the Refrigerator-Freezer

Upper Ventilation Panel



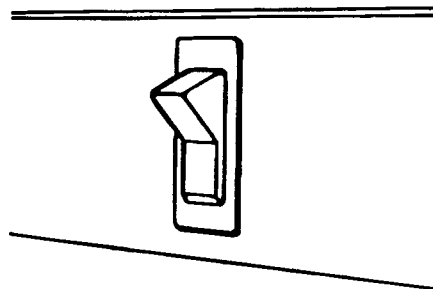
To remove:

1. Grasp both ends of the panel.
2. Push straight up, then pull straight out.
3. A cable on each side of the upper ventilation panel attaches it to the grille assembly. The upper ventilation panel can be suspended by these cables while cleaning the condenser or turning off the power on/off switch.

To replace:

1. Insert screw heads on the back side of the upper ventilation panel into the large part of the keyhole openings.
2. Pull panel down slightly to lock into place.

Power On/Off Switch (Power Interrupter Switch)



The power on/off switch is located behind the upper ventilation panel. It is used to turn the power to the refrigerator-freezer off when cleaning or changing light bulbs.

To turn power off:

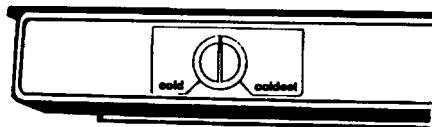
1. Remove upper ventilation panel.
2. Press power on/off switch to OFF position.

To turn power on:

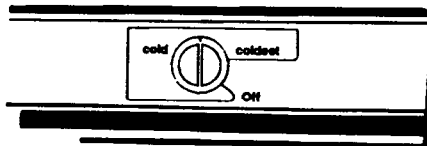
1. Press power on/off switch to ON position.
2. Replace upper ventilation panel.

IMPORTANT: Be sure power on/off switch is in the ON position after cleaning or changing light bulbs.

Temperature Controls



Refrigerator Control



Freezer Control

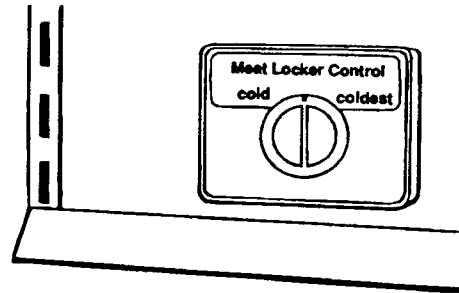
The Refrigerator and the Freezer Controls have been preset at the factory. These settings should be correct for normal household refrigerator use. Allow the refrigerator to reach the preset temperature (approximately 24 hours) before changing the setting.

To change the temperature setting, follow the two steps below:

1. Adjust the Refrigerator and/or Freezer Control. To make the refrigerator or freezer colder, turn the control(s) clockwise. To make the refrigerator or freezer less cold, turn the control(s) counterclockwise.
2. Wait at least 24 hours before making further adjustments. This gives the refrigerator and/or freezer time to reach the set temperature.

To turn the refrigerator-freezer off, turn the Freezer Control to the OFF position.

WinterChill™ Meat Locker Temperature Control

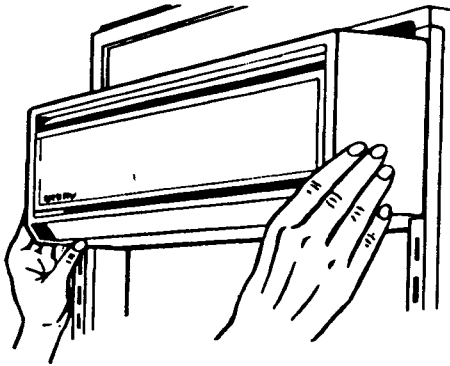


The WinterChill Meat Locker Temperature Control allows you to adjust the WinterChill Meat Locker storage temperature.

Cold air flows into the WinterChill Meat Locker through an air duct from the freezer to the refrigerator. Setting the control lets more or less cold air through the opening. See page 9 for more information on the WinterChill Meat Locker.

IMPORTANT: Freezing of items may occur in the WinterChill Meat Locker. If you do not want this to occur, turn Meat Locker Temperature Control toward cold.

Utility Compartment



The utility compartment can be placed in any position on the refrigerator door.

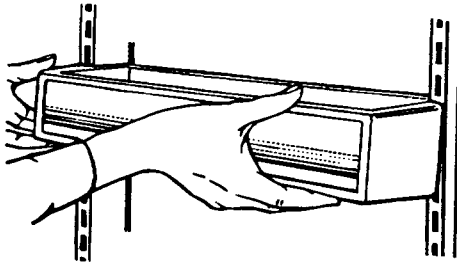
To remove:

Grasp both ends of compartment, lift up and pull out.

To replace:

1. Insert compartment hooks into ladder slots on both sides.
2. Push down to lock in place.

Door Bins



Door bins can hold two-liter bottles and can be placed in any position on the refrigerator door.

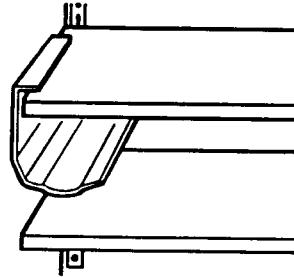
To remove:

Lift up and pull out.

To replace:

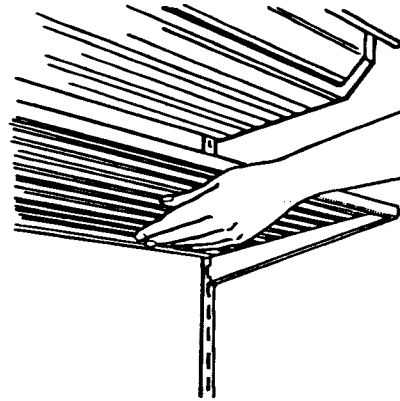
1. Insert bin hooks into ladder slots on both sides.
2. Push down to lock in place.

Wine/Egg Rack



The rack is shaped to hold either a bottle of wine or a carton of eggs securely.

Refrigerator Shelves



Shelves can be adjusted to match the way you use your refrigerator.

To remove:

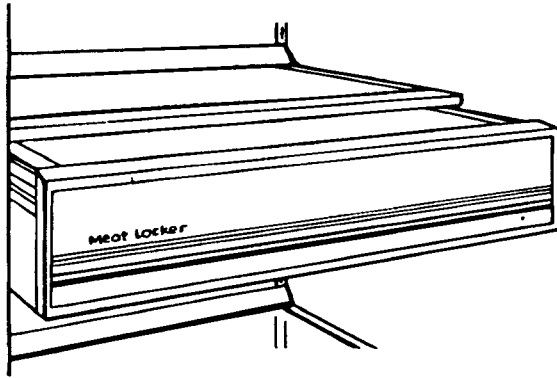
1. Tilt up at front.
2. Lift up at back.
3. Pull shelf straight out.

IMPORTANT: Glass shelves are heavy. Handle with care.

To replace:

1. Guide the rear hooks into the ladder slots.
2. Tilt up front of shelf until hooks drop into slots. Lower front of shelf to level position. Check the stability of the shelf to be sure hooks have been properly inserted.

WinterChill™ Meat Locker



The WinterChill Meat Locker is designed to provide colder storage temperatures than the average refrigerator temperature. The Meat Locker can be located in any set of ladder slots. For temperature controlled use, however, the Meat Locker must be located in one of the six sets of ladder slots starting just below the WinterChill Meat Locker Temperature Control.

The WinterChill Meat Locker can be removed for cleaning.

To remove:

1. Roll Meat Locker out to the stop.
2. Lift front of Meat Locker slightly.
3. Pull Meat Locker out the rest of the way.

To replace:

1. Position Meat Locker rollers between front roller of track and track.
2. Push up and onto track.
3. Slide back until it stops.

To relocate:

1. Adjust chilled air supply holes:
 - A. If the Meat Locker is placed in one of the first three sets of slots below the control, put the plastic plug in the lower air supply hole. Leave the upper air supply hole open.

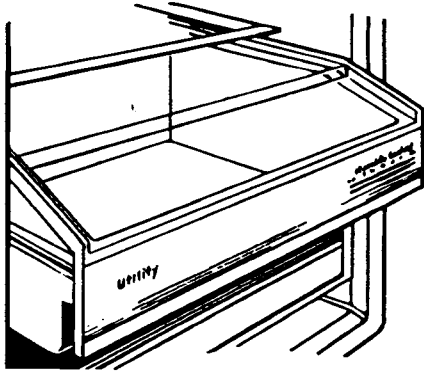
- B. If the Meat Locker is placed in the fourth, fifth or sixth set of slots below the control, put the plastic plug in the upper air supply hole. Leave the lower air supply hole open.

- C. If the Meat Locker is placed in any other set of slots, plug both the upper and lower air supply holes. A second plug has been taped to the inside bottom of the Meat Locker for this purpose.

- D. If the Meat locker is placed in the lowest set of slots, follow instruction C above and remove the rubber Air Connector (located on back of Meat Locker). If the Meat Locker is placed in a higher set of slots, replace the Air Connector by pushing it back into the square opening on back of Meat Locker.

2. The rubber Air Connector (located on back of Meat Locker) directs air from the air supply holes into the Meat Locker. If the Air Connector comes off, replace it by pushing it into the square opening on back of Meat Locker.

Humidity-Controlled ClearVue™ Utility Drawer/Crisper



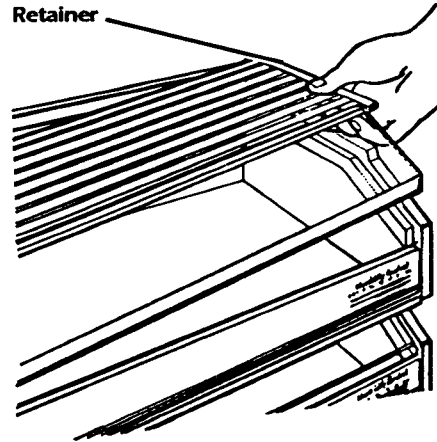
The humidity controls give you the ability to change the amount of moisture in the drawer and/or crisper according to what food you store in them. See the Food Storage Guide on page 15 to determine which humidity setting to use. Move the lever to the right for higher humidity or to the left for lower humidity. The humidity-controlled utility drawer and the crisper are interchangeable. The ClearVue section allows you to see into the drawer/crisper without opening it.

To remove drawer/crisper:

1. Roll out to the stop.
2. Lift front and pull out the rest of the way.

To replace drawer/crisper:

Replace in reverse order.

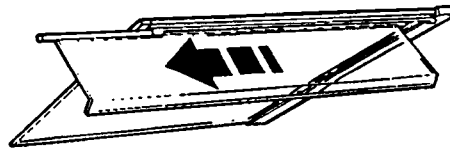


To remove glass covers:

1. Lift right side of glass cover to free retainer and left side of cover.
2. Carefully remove glass cover.

To replace glass covers:

1. Place retainer on right side of glass cover.
2. Insert left side of glass cover into groove.
3. Lower cover so that retainer pins are in the guide holes.



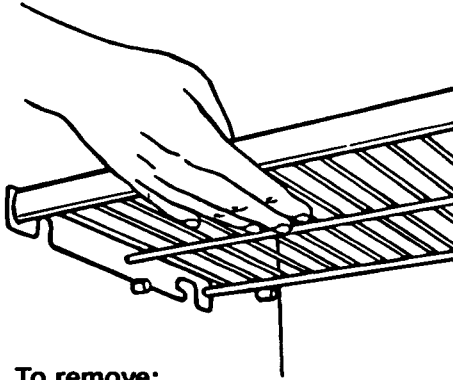
To remove ClearVue section:

1. Remove glass cover. (See above.)
2. Slide ClearVue section down track, away from retainer.

To replace ClearVue section:

Replace in reverse order.

Freezer Shelf



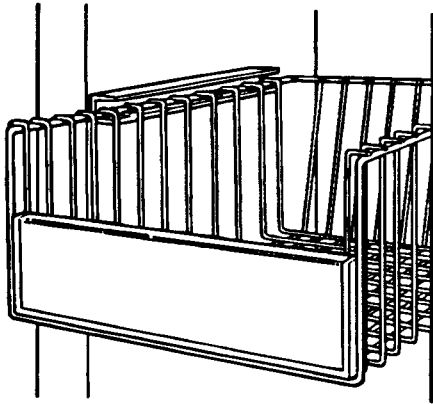
To remove:

1. Lift up shelf.
2. Pull shelf straight out.

To replace:

Replace in reverse order.

Freezer Baskets



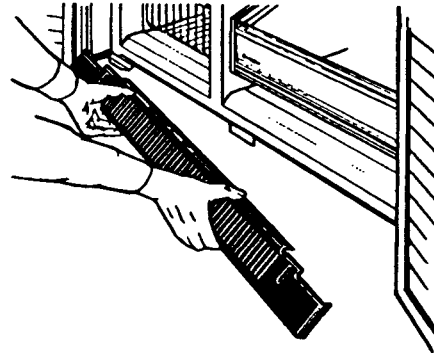
To remove:

1. Pull basket out to the stop.
2. Lift basket slightly and move to the left.
3. Pull basket forward the rest of the way out.

To replace:

1. Place basket in shelf tracks, move to the left.
2. Push basket in to stop on left side.
3. Lift left side of basket slightly to clear the stop.
4. Push basket in. Be sure both sides of basket are in shelf tracks.

Base Grille



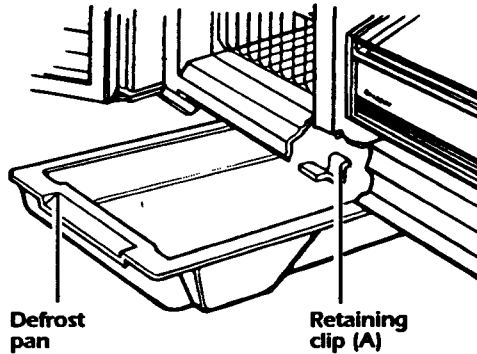
To remove:

1. Remove one screw at each end of the grille.
2. Remove base grille.

To replace:

Replace in reverse order.

Defrost Pan



The defrost pan is located behind the base grille toward the left side of the refrigerator-freezer.

⚠ WARNING

Personal Injury and Floor Damage Hazard

- Refrigeration system tubes are located above the defrost pan and can become hot. Remove and install defrost pan carefully. Failure to do so could cause personal injury.
- Replace defrost pan in proper position after cleaning so water does not collect on floor. Failure to do so could cause floor damage.

To remove:

1. Press power on/off switch to OFF position. (See page 6 for instructions.)
2. Remove base grille.
3. Locate retaining clip (A) under refrigerator.
4. Push up on the clip and at the same time slide the pan forward and out.
5. Clean the pan. (See page 17 for instructions.)

To replace:

1. Position the edge of the pan about 7 inches from left side of the refrigerator.

2. Lift pan into side guides and push back into place. (You should hear a "click" or "snap".)
3. Replace base grille.
4. Return power on/off switch to ON position.

Changing the Light Bulbs

⚠ WARNING

Electrical Shock Hazard

Before removing a light bulb, turn off the electricity leading to the refrigerator at the power on/off switch (located behind the upper ventilation panel). Failure to do so could result in electrical shock or personal injury.

Light bulbs behind the Refrigerator and Freezer Controls:

- Remove and replace bulb with a 25-watt incandescent, medium-base, tubular bulb.

Light bulb below the ice bin:

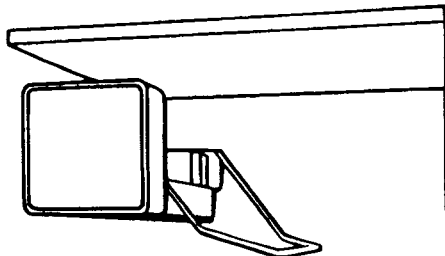
1. Remove light cover.
2. Remove and replace bulb with a 25-watt incandescent, medium-base, tubular bulb.
3. Replace light cover.

Light bulb behind utility drawer/ crisper:

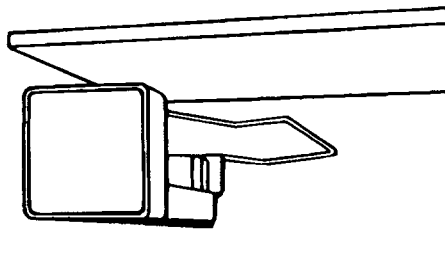
1. Remove utility drawer/crisper. (See page 10.)
2. Remove glass cover of utility drawer/crisper. (See page 10.)
3. Pull bottom of light cover away from back wall of refrigerator. Remove light cover.
4. Remove and replace bulb with a 25-watt incandescent, medium-base, tubular bulb.
5. Replace light cover, utility drawer/crisper and glass cover.

IMPORTANT: Be sure power on/off switch is returned to the ON position after changing a light bulb.

Ice Maker

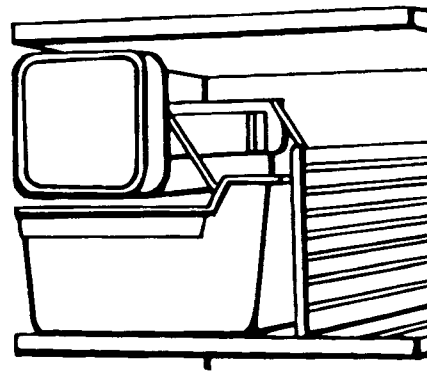


To start ice maker:
Push the ice maker signal arm down to the ON position.



To stop ice maker:
Lift the ice maker signal arm until you feel it click into the OFF position.

Ice Storage Bin



The ice storage bin can hold up to 6.5 pounds of ice. Remove unused ice periodically to reduce the potential for off-taste or odor build-up in ice.

IMPORTANT: The first few batches of ice from the ice maker may have an off-taste. This is from new plumbing and parts, and the ice should be thrown away.

To remove bin:

The storage bin can be removed to dispense large quantities of ice or for cleaning.

1. Lift the ice maker signal arm until you feel it click into the OFF position.
2. Lift the front of the storage bin, then pull out.
3. Empty the bin. Use hot or warm water to melt the ice if necessary. Never use anything sharp to break up ice in the bin. This can damage the bin.
4. Wash with mild detergent. Rinse well. Do not use harsh or abrasive cleaners or solvents.

To replace bin:

1. Make sure bin is pushed in all the way.
2. Push the ice maker signal arm down to the ON position to restart ice production.

Sounds You May Hear

Your new refrigerator may make different sounds than your previous one. Hard surfaces such as the ceiling, walls and cabinets around the refrigerator can make sounds seem louder.

The following chart describes the kinds of sounds that might be new to you and what causes them.

SOUNDS/OBSERVATIONS	CAUSES
Hum or hiss	The refrigerator's fan motor and moving air.
Clicking or snapping sounds	The thermostat makes a definite click when the refrigerator stops running. It also makes a sound when the refrigerator starts. The defrost timer will click when the defrost cycle starts and stops.
Ice Maker Sounds <ul style="list-style-type: none">• trickling water• clatter of ice	You may hear buzzing (from the water valve), trickling water and the clatter of ice falling into the bin.
Running sounds	The high-efficiency compressor and motor will run longer than older designs. On some models, the internal fan motor may occasionally run when the compressor is off.
Trickling water/water sounds	During the defrost cycle, the refrigerator will not be running. The trickling water is the frost accumulation on the freezer coil melting and running into the defrost pan. When the refrigerator stops running, you may hear gurgling in the tubing for a few minutes.
Warm air from upper ventilation panel/base grille	You may feel air blowing from behind the upper ventilation panel and base grille when the refrigerator is running. This is normal.

To Save Energy

- Open the doors as few times as possible. Keep food organized so you do not have to search for what you want. Get everything you need out at one time. Close the door as soon as food is removed.
- Fill the refrigerator, but do not overcrowd it so air movement is blocked.
- Set the refrigerator and freezer compartment temperatures to suit your needs—ice cream should be firm and beverages should be as cold as you like them. Avoid setting the refrigerator and freezer compartment temperatures colder than is necessary.
- Keep condenser coils clean. See "Cleaning Chart" on page 17.

Food Storage Guide

Fresh Food

Vegetables

- Leafy
Remove store wrapping. Tear off bruised and discolored areas. Wash in cool water, drain. Place in plastic bag or container and store in crisper.
- With skins
Place in plastic bags or containers and store in crisper.

Fruit

- Berries
Sort to remove injured berries. Do not wash berries until they are to be served. Store in original container in crisper.
- Other
Sort to remove injured fruit before storing. Wash fruit, let dry, place in perforated plastic bag or loosely covered plastic container and store in crisper.

Meat

- Cured or smoked meat and cold cuts
Store in original packaging until opened. When opened, tightly rewrap using plastic wrap or aluminum foil.
- Fresh, prepackaged meat & poultry
Store in original packaging.
- Fresh meat, not prepackaged
Remove market wrapping paper. Rewrap in plastic wrap.
- Cooked meat & poultry
Wrap or cover with plastic wrap or aluminum foil. Store immediately.
- Fresh fish & shellfish
Store in plastic bag or tightly covered container.

Eggs

Store in original carton. For best storage, place on interior shelf or in wine/egg rack.

Dairy Products

- Milk
Store in original container on refrigerator shelf.
- Butter or margarine
Store in the utility compartment or on refrigerator shelf until opened. When opened, store in covered dish or on butter dish in the utility compartment.
- Cheese
Store in original packaging until opened. When opened, tightly rewrap in plastic wrap or aluminum foil and store in utility compartment or on refrigerator shelf.

Leftovers

Cover with plastic wrap or aluminum foil, or place in plastic containers with tight fitting lids.

Condiments

Store small jars and bottles in door bins.

Beverages

Wipe off bottles and cans. Store in door bins or on refrigerator shelves.

REFRIGERATOR STORAGE CHART FOR FRESH AND CURED MEAT*

Type	Approximate Time (Days)
Chicken	1 to 2
Ground beef	1 to 2
Variety meat	1 to 2
Steaks and roasts	3 to 5
Cold cuts	3 to 5
Bacon	5 to 7
Cured meat	7 to 10

* If meat is to be stored longer than the times given, freezing is recommended.

IMPORTANT: Fresh fish and shellfish should be used the same day as purchased.

Frozen Food

Prepackaged frozen food

Store in original packaging on freezer door shelf or on freezer shelf.

Meat/poultry

Trim off excess fat and remove bones when necessary. Meat/poultry should not be salted. Wrap tightly in heavy-duty aluminum foil, plastic-coated wrapper, or non-permeable plastic wraps (made from a saran film). Press out as much air as possible. Label and date the meat/poultry. Do not refreeze thawed meat.

Ice cream

Store in original packaging. When opened, place piece of aluminum foil or waxed paper against ice cream surface to prevent the formation of ice crystals.

Frozen juices

Store in original container on freezer door shelf or on freezer shelf.

STORAGE CHART FOR FROZEN FOOD*

Type	Approximate Time (Months)
Bread	2
Cooked dishes	2 to 3
Fish and seafood	
• fresh	6
• commercially frozen	1 to 3
Fruit	6
Ice cream	1
Concentrated juice	4 to 6
Meat	
• bacon	less than 1
• pork roast, chops	3 to 4
• sausage	1 to 2
• beef, veal, lamb roasts	6
• ground meat	1 to 2
• poultry	3 to 4
Vegetables	6

*Storage times given in this chart are only a guide. For best use of freeze space, keep frozen food for short times. Use, then replace as needed.

Courtesy of National Livestock & Meat Board and U.S.D.A.

Cleaning the Refrigerator-Freezer

The refrigerator and freezer sections defrost automatically. However, both should be cleaned once a month to help prevent odors from building up. Spills should be wiped up immediately.

To clean, turn off the electricity at the power on/off switch (behind the upper ventilation panel); take out all removable parts and clean the refrigerator according to the directions given below. Be sure power on/off switch is in the ON position when cleaning is finished.

Cleaning Chart

PART	WHAT TO USE	HOW TO CLEAN
Removable parts (shelves, Meat Locker, Meat Locker air connector, crisper, utility drawer, etc.)	<ul style="list-style-type: none"> • Sponge or cloth • Mild detergent and warm water 	<ul style="list-style-type: none"> • Wash, rinse and dry well.
Interior walls	<ul style="list-style-type: none"> • Sponge, soft cloth or paper towel • Mild detergent • Warm water 	<ul style="list-style-type: none"> • Wash, rinse and dry well.
Door liners and gaskets	<ul style="list-style-type: none"> • Sponge, soft cloth or paper towel • Mild detergent • Warm water 	<ul style="list-style-type: none"> • Wash, rinse and dry well. • Do not use cleaning waxes, concentrated detergents, bleaches, or cleaners containing petroleum or alcohol on plastic parts.
Base grille	<ul style="list-style-type: none"> • Vacuum cleaner with brush attachment 	<ul style="list-style-type: none"> • Vacuum grille.
Defrost pan	<ul style="list-style-type: none"> • Sponge or cloth • Mild detergent • Warm water 	<ul style="list-style-type: none"> • Press power on/off switch to OFF. (See page 6.) • Remove base grille. (See page 11.) • Remove defrost pan. (See page 12.) • Wash, rinse and dry well. • Replace defrost pan. • Replace base grille. • Press on/off switch to ON.
<div style="border: 1px solid black; padding: 5px;"> <p>⚠ WARNING</p> <p>Personal Injury Hazard</p> <p>Refrigeration system tubes are located above the defrost pan and can become hot. Remove and install defrost pan carefully. Failure to do so could cause personal injury.</p> </div>		
Panels		<ul style="list-style-type: none"> • Clean as you would your kitchen cabinets.
Condenser coils	<ul style="list-style-type: none"> • Vacuum cleaner with extended narrow attachment 	<ul style="list-style-type: none"> • Should be cleaned periodically. • Remove upper ventilation panel to expose condenser coils. (See page 6.) • Vacuum coils. • Replace upper ventilation panel.

Vacation and Moving Care

Short Vacations

If you will be away for less than four weeks, there is no need to shut off the refrigerator. Use up perishables and freeze other items. Turn off the automatic ice maker, then shut off the water supply to the ice maker. Empty the ice bin.

Long Vacations

Remove all food if you will be gone a month or more. Turn off the water supply to the ice maker at least one day before you leave. When the last load of ice drops into the bin, turn the ice maker off. Turn the refrigerator-freezer off. (See "Temperature Controls" on page 7.)

Press the power on/off switch (located behind the upper ventilation panel) to the OFF position and clean the refrigerator ... rinse well and dry. Tape rubber or wood blocks to the tops of both doors ... keeping them open far enough for air to get in. This will keep odor and mold from building up.

WARNING

Personal Injury Hazard

Do not allow children to climb on, play near or crawl inside the refrigerator when the doors are blocked open. They may become injured or trapped.

To restart refrigerator, press the power on/off switch (located behind the upper ventilation panel) to the ON position. Turn the refrigerator-freezer on. (See "Temperature Controls" on page 7.)

Moving

If the refrigerator-freezer must be moved, contact the dealer from whom you purchased the refrigerator-freezer or your local KitchenAid authorized servicer.

If You Need Service or Assistance

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

If the refrigerator will not operate:

- Is the power on/off switch (located behind the upper ventilation panel) in the OFF position? Press switch to ON.
- Is a fuse blown or circuit breaker tripped?
- Is the Freezer Control in the OFF position?

If the refrigerator makes unfamiliar sounds:

- New features on your refrigerator make new sounds. You may be hearing air flowing from fans, timer clicks for the defrosting cycle, or defrost water draining into the defrost pan. (See page 14.)

If your ice maker will not operate:

- Has the freezer had enough time to get cold?
- Is the signal arm ON, in the down position?
- Is the water line valve turned on
- Is water getting to the ice maker?

If the lights are not working:

- Is the power on/off switch (located behind the upper ventilation panel) in the OFF position? Press switch to ON.
- Is a fuse blown or a circuit breaker tripped?
- Is the light bulb burned out? See instructions for changing light bulbs on page 12.

If the motor seems to run too long:

- The motor naturally runs longer on hot days or if the room is warm, as well as when a large amount of food has been put into the refrigerator or the doors have been opened a lot.

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

- Call KitchenAid Consumer Assistance Center 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 Assistance Center
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, and KitchenAid have failed to resolve your problem.

Major Appliance Consumer
Action Panel
20 North Wacker Drive
Chicago, IL 60606

- MACAP will in turn inform us of your action.

*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

Built-in Refrigerator Warranty

LENGTH OF WARRANTY:	KITCHENAID WILL PAY FOR:	KITCHENAID WILL NOT PAY FOR:
ONE YEAR FULL WARRANTY FROM DATE OF INSTALLATION.	Replacement parts and repair labor costs to correct defects in materials or workmanship. Service must be provided by an authorized KitchenAid servicing outlet.	A. Service calls to: <ol style="list-style-type: none"> 1. Correct the installation of the refrigerator. 2. Instruct you how to use the refrigerator. 3. Replace house fuses or correct house wiring. 4. Replace house plumbing. B. Repairs when refrigerator 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 food loss due to product failure. E. Any labor costs during the limited warranty. F. Replacement parts or repair labor costs for units operated outside the United States. G. Pickup and delivery. This product is designed to be repaired in the home. H. Repairs to parts or systems caused by unauthorized modifications made to the appliance.
SECOND THROUGH FIFTH YEAR FULL WARRANTY FROM DATE OF INSTALLATION.	Replacement parts and repair labor costs to correct defects in materials or workmanship in automatic ice maker. Service must be provided by an authorized KitchenAid servicing outlet. Replacement parts and repair labor costs to correct defects in materials or workmanship in the sealed refrigeration system. These parts are: 1. Compressor; 2. Evaporator; 3. Condenser; 4. Drier; 5. Connecting Tubing. Service must be provided by an authorized KitchenAid servicing outlet.	
SIXTH THROUGH TENTH YEAR LIMITED WARRANTY FROM DATE OF INSTALLATION.	Replacement parts to correct defects in materials or workmanship in the sealed refrigeration system. These parts are: 1. Compressor; 2. Evaporator; 3. Condenser; 4. Drier; 5. Connecting Tubing.	

KITCHENAID DOES NOT ASSUME ANY RESPONSIBILITY FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES. Some states do not allow the exclusion or limitation of incidental or consequential damages, so this exclusion may not apply to you.

This warranty gives you specific legal rights and you may also have other rights which 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 Consumer Assistance Center telephone number, **1-800-422-1230**, from anywhere in the U.S.

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

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