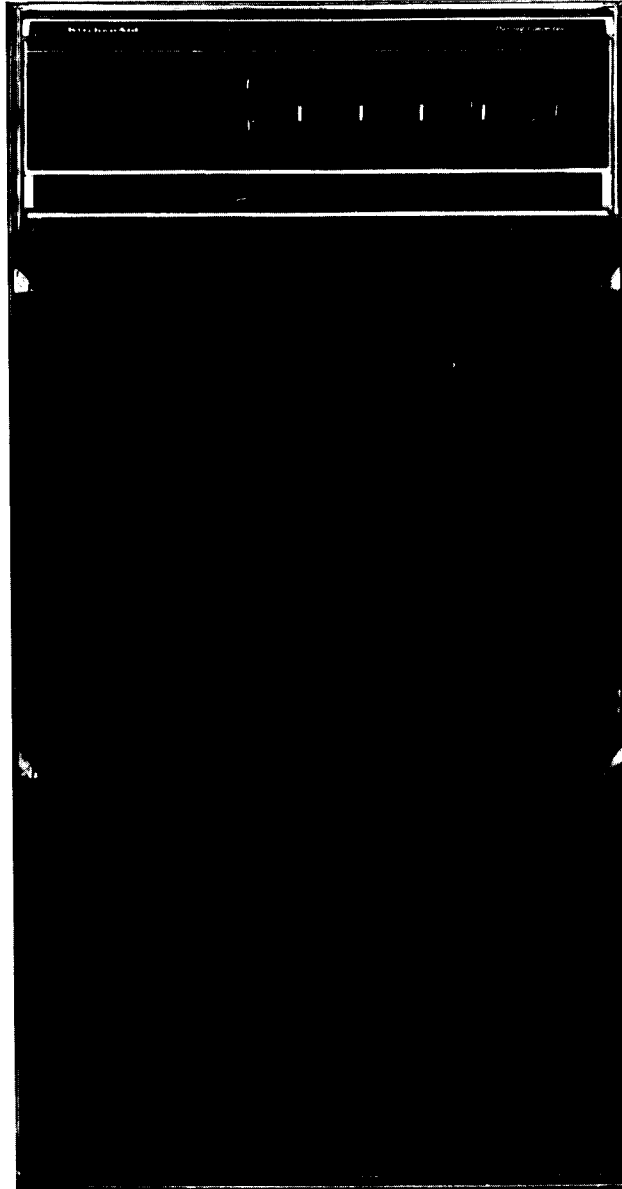


# KitchenAid®

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## Use and Care Guide



Superba Electric Thermal-Convection Oven  
With Electronic Clock

Models:  
KEBS177 Single Oven  
KEBS277 Double Oven

10-92

Your purchase of a KitchenAid Thermal-Convection Oven allows you to expand your present methods of cooking and at the same time experience a new and exciting way of increasing the quality and quantity of food prepared. The convection oven is a thermal oven with a fan that circulates heated air over food causing the food to cook faster and become evenly browned. This circulating air allows you to reduce the oven temperature and baking times. Also, larger quantities of food can be baked at one time, thus saving time and energy. The oven gives you the added convenience of defrosting and dehydrating foods, too.

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# IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should be followed, including the following:

## GENERAL COOKING PRECAUTIONS

1. Read all instructions before using the appliance.
2. Install or locate this appliance only in accordance with the provided installation instructions.
3. Do not leave children alone in area where oven is in use. They should never be allowed to sit or stand on any part of the oven.
4. **CAUTION:** Do not store items attractive to children in cabinets above your oven. Children climbing on the oven door to reach items could be seriously injured.
5. Flammable materials should not be stored in either oven.
6. Keep oven vent ducts unobstructed.
7. Wear proper apparel. Loose-fitting or hanging garments should never be worn while using the oven.
8. Do not operate this oven if it is not working properly, or if it has been damaged or dropped.
9. Do not repair or replace any part of this oven unless specifically recommended in this manual. All other servicing should be referred to a qualified technician.
10. This oven should be serviced only by qualified service personnel. Contact nearest authorized service facility for examination, repair or adjustment.
11. Know where your main electrical switch is located. It is important to know this in case the electrical power to your oven needs to be turned off. Have the installer show you where it is located.
12. Clean your oven(s) regularly. See care and cleaning instructions in this manual.
13. Use this oven only for its intended use as described in this manual.

# **SAFETY INSTRUCTIONS**

## **OVEN PRECAUTIONS**

1. Never use your oven for warming or heating the room.
2. Do not use water on grease fires. Smother fire or flame or use dry chemical or foam-type fire extinguisher.
3. Use only dry potholders. Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or bulky cloth for a potholder. They could catch on fire.
4. Use care when opening door. Let hot air or steam escape before removing or replacing food.
5. Always position oven racks in desired location while oven is cool. If rack must be moved while oven is hot, do not let potholder contact hot heating element in oven.
6. Do not touch heating elements or interior surfaces of oven. Heating elements may be hot even though they are dark in color. 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 heating elements or interior surfaces of oven until they have had sufficient time to cool. Other surfaces of the oven may become hot enough to cause burns—among these surfaces are oven vent openings and surfaces near these openings, doors and windows.
7. Never let aluminum foil touch heating elements.
8. Never touch an oven light bulb with a damp cleaning cloth unless the power is turned off to your oven and the bulb is cool to the touch.
9. Do not heat unopened food containers. Buildup of pressure may cause container to burst and result in injury.
10. Do not clean door gasket. It is essential for a good seal. Care should be taken not to rub, damage, or move the gasket. Hand clean only areas recommended in this manual.
11. 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.
12. Before self-cleaning the oven, remove broiler pan, broiler grid, oven racks and other utensils. (Do not use your oven to clean miscellaneous parts.)

**SAVE THESE INSTRUCTIONS**

## OWNERSHIP REGISTRATION

Before using your oven, 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.

**PROOF OF PURCHASE WILL ASSURE YOU OF 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 \_\_\_\_\_

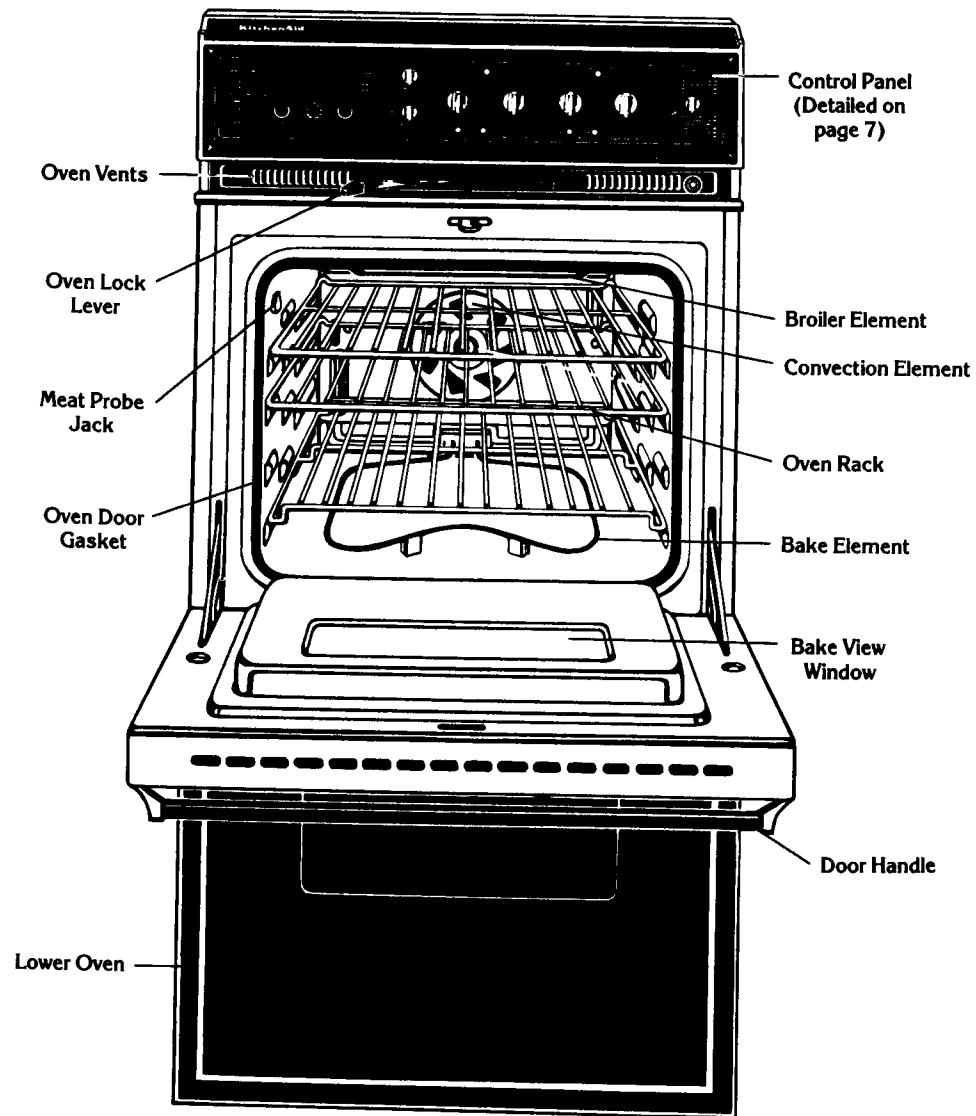
Dealer's Name \_\_\_\_\_

Address \_\_\_\_\_

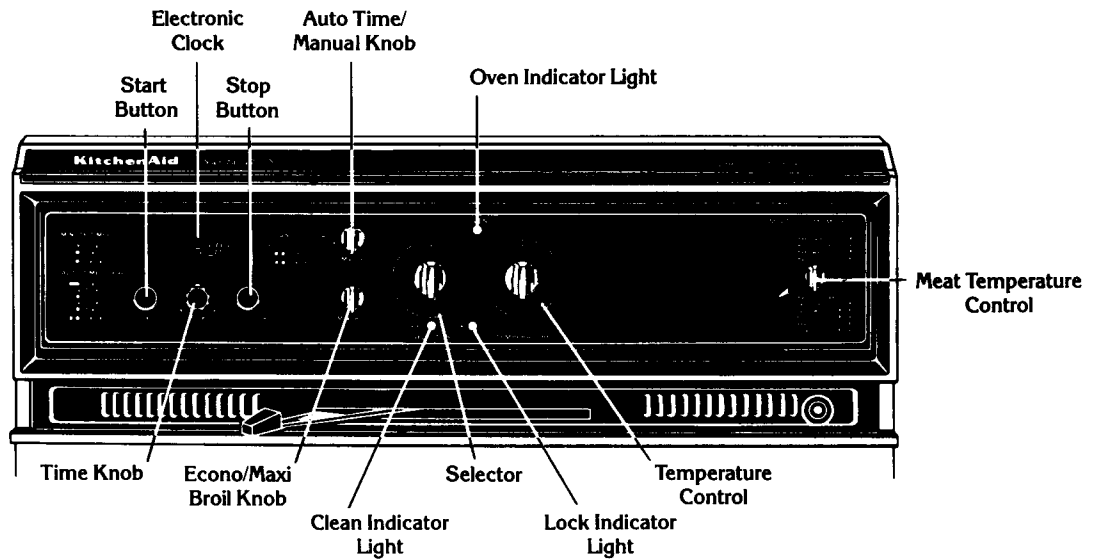
Phone \_\_\_\_\_

\*Model and serial numbers are located on a label at the left side of the door opening for single ovens, and on the lower oven door opening for double ovens.

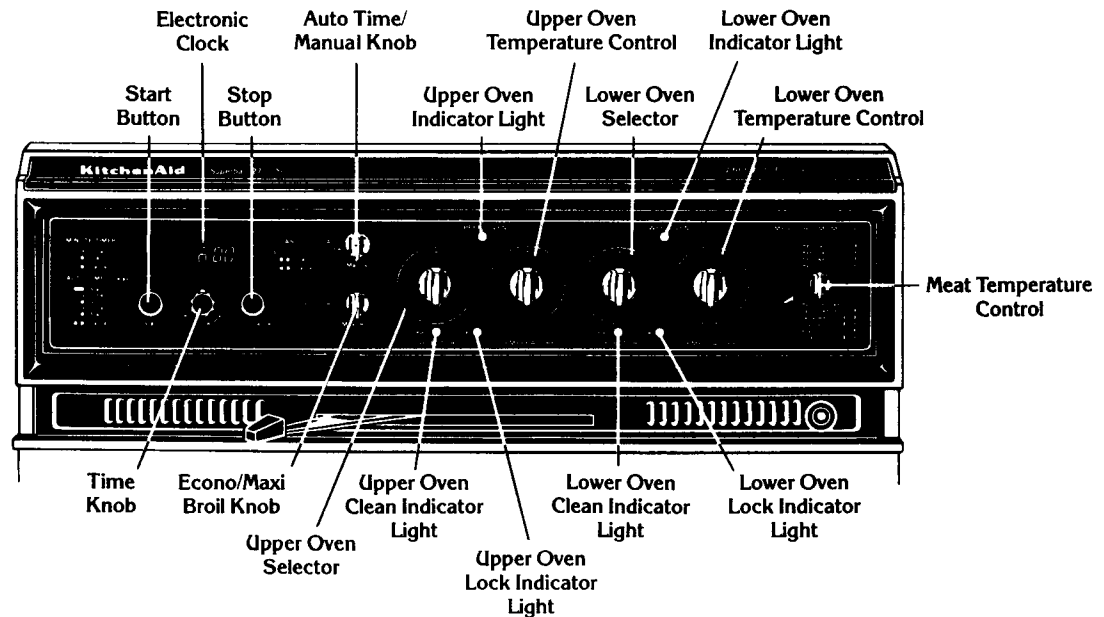
# BUILT-IN OVEN FEATURES



# SINGLE OVEN CONTROL PANEL



# DOUBLE OVEN CONTROL PANEL



## ELECTRONIC CLOCK OPERATION



The electronic clock controls all timed operations for both the single/upper and lower ovens. It consists of the Display Window, START button, TIME knob and STOP/CANCEL button. When your oven is first connected to the power in your home, 00:00 will be displayed in the Window.

### To Set The Time of Day:

Turn the TIME knob to the left until a tone is heard and "TIME" appears in the Display Window. The previously set time (or "12:00") will appear in the Display Window. Continue turning the TIME knob in either direction until the correct time of day appears in the Display Window. Press the START button to begin clock operation.

### To Use The Minute Timer:

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

To use it, turn the TIME knob to the right; the display will immediately change to : 5 and "TIMER" will be displayed. Continue turning until the desired time is displayed (in minutes and seconds) in the Window. To start the Minute Timer, press the START button.

The Display Window will continue to show "TIMER" and the selected time will begin counting down. At the end of the timed period, "TIMER" will appear in the Display Window and flash rapidly and a tone will sound for 3 seconds, after which an intermittent tone will sound until the Minute Timer is cancelled, or until a total of 15 minutes have elapsed.

**NOTE:** The current time of day may be checked while the Minute Timer is in use by touching the START button. The time of day will be displayed for 7 seconds, then return to the Minute Timer program in progress.

Press the STOP/CANCEL button once to turn off the Minute Timer alarm at the end of a program.

To cancel a Minute Timer program in progress, press the STOP/CANCEL button once. A tone will sound and the clock will return to the time of day.

When turning the TIME knob to set the Minute Timer, the time will appear in the Display Window and increase in the following increments:

From 5 seconds to 2 minutes	5 second increments
From 2 minutes to 10 minutes	10 second increments
From 10 minutes to 20 minutes	30 second increments
From 20 minutes to 99 minutes	1 minute increments

**NOTE:** The Minute Timer may 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 Minute Timer. One touch of the STOP/CANCEL button will cancel the Minute Timer and two touches will cancel the cooking or cleaning program.



# HOW TO USE THE SINGLE/UPPER OVEN

The single or upper oven is a thermal-convection oven. It can be used to bake, convection bake, convection cook, broil, convection broil, defrost and dehydrate. It has two controls—a Selector and a Temperature Control. Both must be set for the oven to work.

## Selector

The Selector has seven settings:

**CONVECTION BROIL**—Use this setting for broiling thick cuts of meat. The upper element and fan are on.

**BROIL**—Use this setting for broiling. Only the upper element will come on.

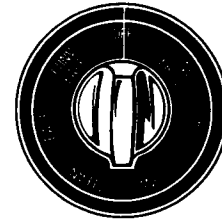
**CONVECTION COOK**—Use this setting for baking yeast breads, quick breads and cakes. This setting is also recommended for baking large quantities of food, such as six cakes or three baking sheets of cookies at one time. The convection element and fan come on.

**CLEAN**—Use this setting for self-cleaning only.

**BAKE**—Use this setting for baking and roasting. Both the upper and lower elements will come on. The upper element operates at 25 percent power to aid in more uniform baking and does not turn red like the lower element, which operates at full (100 percent) power.

**CONVECTION BAKE**—Use this setting for baking and roasting. The upper and lower elements and the convection fan will come on. The upper element operates at 25 percent power to aid in more uniform baking and does not turn red like the lower element which operates at full (100 percent) power.

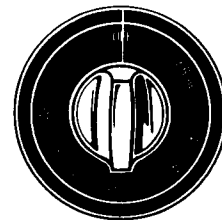
**OFF**—Use this setting to turn the oven off.



## Temperature Control

The adjustable Temperature Control can be set at any temperature from WARM (150°F) to BROIL (550°F). Settings WARM to 225°F are suggested for warming and holding foods.

Be sure the Selector and Temperature Control are turned to “OFF” when the oven is not in use.



## Econo/Maxi Broil Knob

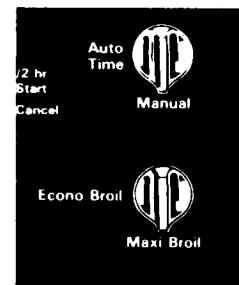
**ECONO BROIL**—Use to broil small amounts of food. For instance, two hamburgers, four hot dogs or four strips of bacon. Heat will come from the inner broil element.

**MAXI BROIL**—Use to broil large amounts of food. For instance, three or more hamburgers, five or more hot dogs, or five or more strips of bacon. All the heat will be provided by the double broil element.

## AutoTime/Manual Knob

**AUTO TIME**—Use with clock for automatic cooking.

**MANUAL**—Cooking starts immediately and stops when Selector is turned to OFF.



### Preheating the Oven

For best results, preheat the oven until the Oven Indicator Light goes out when baking, convection baking and convection cooking unless the recipe states otherwise. Set the Selector to BAKE, CONVECTION BAKE or CONVECTION COOK and the Temperature Control to the desired temperature.

Exercise care in turning the Temperature Control so you do not go past the desired set point. If you accidentally go past the desired setting, return the dial to OFF and reset to the desired setting. The Oven Light will go out when the desired temperature has been reached and cycle on and off during the heating period.

**NOTE:** A fan may be heard when the Selector is turned ON. This is normal as it is used to cool electronic components.

## HOW TO USE THE LOWER OVEN (For Double Ovens Only)

The lower oven is a thermal oven which can be used for broiling, baking and roasting. It has two controls—a Selector and a Temperature Control. Both must be set for the lower oven to work.

The Selector has five settings:

**BROIL**—Use this setting for broiling. Only the upper element will come on.

**CLEAN**—Use this setting for self-cleaning only.

**TIME BAKE**—Use this setting for Automatic Time Cooking. Both the upper and lower elements come on.

**BAKE**—Use this setting for baking and roasting. Both the upper and lower elements will come on. The upper element operates at 25 percent power to aid in more uniform baking and does not turn red like the lower element, which operates at full (100 percent) power.

**OFF**—Use this setting to turn the oven off.

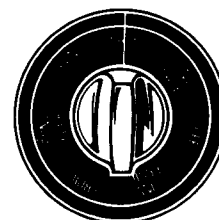
The Selector and Temperature Control for the lower oven operate exactly as for the upper oven.

**NOTE:** The lower oven will not operate while the upper oven is being cleaned, and the upper oven will not operate while the lower oven is being cleaned. If an attempt is made to clean both ovens at the same time, neither oven will operate.

## BAKING (Single/Upper or Lower Oven), CONVECTION BAKING (Single/Upper Oven)

### To Use for Baking or Convection Baking:

1. Arrange the oven racks in the desired positions.
2. Set the Temperature Control to the recommended temperature. See baking chart, page 13.
3. Turn the Selector to BAKE or CONVECTION BAKE.



### Rack Positions

There are three racks for the single/upper oven. Two racks are straight and the third is offset. The offset rack allows all three racks, when used together, to be an equal distance apart.

Your KitchenAid oven has four rack positions. Rack position 4 is the highest position, or farthest from the bottom of the oven, and position 1 is closest to the bottom of the oven. Be sure to arrange the oven rack(s) before putting foods into the oven or turning the oven on.

Single/Upper Oven rack position recommendation — place one straight rack in position 4, the highest position or the farthest from the bottom; the other straight rack in position 1, the closest to the bottom of the oven; and the offset rack in position 2.

**NOTE:** Do not interchange racks between the upper and lower oven.

#### To Remove Oven Rack:

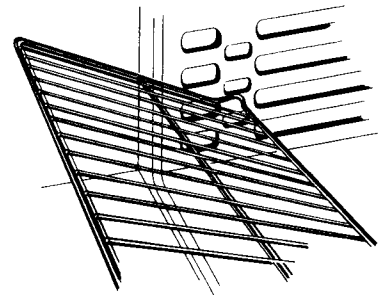
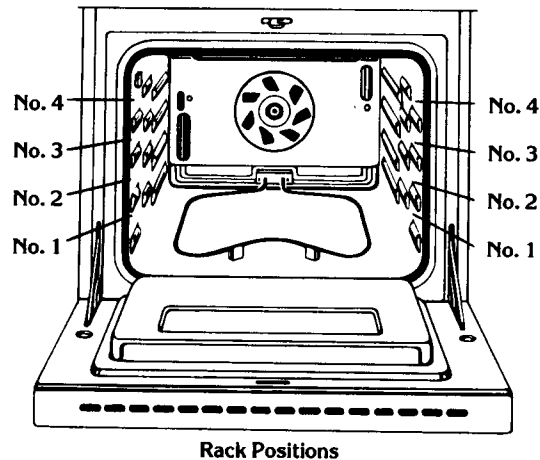
1. Pull rack out until bar on back of rack touches first stop.
2. Lift front of rack up until rear position of rack slides out between two front stops.

### Baking Tips

- Set the oven controls and, if necessary, preheat the oven until Oven Indicator Light goes out before placing pans in the oven. Avoid opening the oven door during baking. Heat is lost and could cause poor baking results. (Use the Bake View Window to conserve energy.)
- Use the Minute Timer to time cooking functions. (See page 13 for recommended baking times.)
- Wait until the shortest recommended baking time is over before checking food.
- When baking multiple sheets of cookies at the same time, each sheet should be removed when the desired degree of doneness is reached, which may be at separate times.

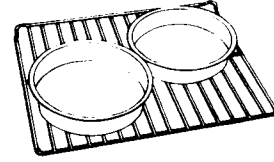
### Convection Baking and Cooking Tips

- Reduce recommended recipe oven temperature by 25°F.
- Reduce cooking time by 5 to 10 minutes from the time stated in conventional recipes.
- When baking three sheets of cookies at one time, each sheet should be removed when the desired degree of doneness is reached.
- Stagger cake pans in opposite directions on each rack when three racks are used.



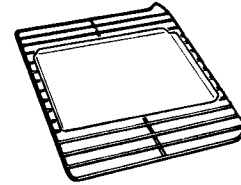
### **Pan Placement**

- If possible, use only one rack during baking if the pan covers most of the rack, such as a large cookie sheet.
- Stagger pans in opposite directions when two racks and several pans are used. No pan should be directly above another.
- Allow 1 ½ to 2 inches of air space around all sides of each pan for even air circulation.
- When using a large roasting pan, cookie sheet or broiler pan, turn the pan so that the long side is parallel to the oven door for the best heat distribution and air flow.



### **Bakeware Tips**

- Use the recommended pan size given in recipes to insure good results. Old or darkened pans are not desirable.
- Tin coated, stainless steel, warped or dented pans do not heat evenly and will cause uneven baking.
- Bake cakes, cookies, quick breads and muffins in shiny pans for a tender, golden crust.
- Reduce oven temperature by 25°F when using glass pans, except when baking pies or yeast breads.
- Cookies, biscuits and cream puffs bake best on medium weight aluminum sheets with no sides or very low sides.



### **Using Aluminum Foil Correctly in the Oven**

If you wish to use foil to catch possible spillovers, cut a piece of foil slightly larger than the pan being used and turn up the edges to form a tray. Position the foil "tray" on the oven rack below the pan. NEVER COVER AN ENTIRE OVEN RACK OR OVEN BOTTOM WITH FOIL. FOIL CAN OBSTRUCT NORMAL HEAT FLOW, CAUSE COOKING FAILURES AND DAMAGE THE OVEN INTERIOR.

## BAKING/CONVECTION BAKING CHART

Food	Convection Temp (°F)	Time (Minutes)	Thermal Temp (°F)	Time (Minutes)
<b>Bread, Yeast:</b> loaf	350	25-30	375	30-35
<b>Breads, Quick:</b> biscuits	425	8	450	10-15
muffins	375	10	400	15-20
corn bread	375	15	400	25-30
<b>Cakes:</b> angel food	350	25	375	25
layer cake	350	15	375	20
pound (loaf)	300	50	325	60
sheet	300	15	325	20
<b>Cookies:</b> drop	350	8	375	10-15
rolled and refrigerated	350	10	375	10
brownies	325	25	350	30
<b>Pastries:</b> cream puffs	375	25	400	35
pastry shell	425	8	450	10-12
<b>Miscellaneous:</b> custard, cup	300	30	325	35-40
potatoes	375	65	400	75
souffle	300	35	325	40

### High Altitude Baking

When baking at high altitudes, recipes and baking times vary. For accurate information, write the Extension Service of your state college or university, or Extension Service, Colorado State University, Fort Collins, Colorado, 80523. There may be a cost for the bulletins — do specify the type of information you want (i.e., cakes, cookies, breads, etc.).

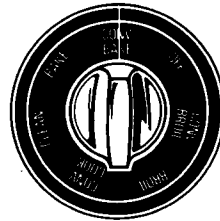
# BAKING PROBLEMS AND CAUSES

Problems	Causes
<p>Cookies and biscuits:</p> <ul style="list-style-type: none"> <li>• too brown on top</li> </ul> <ul style="list-style-type: none"> <li>• brown more on one side than the other</li> </ul>	<ul style="list-style-type: none"> <li>• the pan was set too high in the oven OR</li> <li>• the selector switch was left on "BROIL" during baking OR</li> <li>• if aluminum foil is used, it may distribute the heat unevenly in the oven OR</li> <li>• the pan's sides are too deep OR</li> <li>• the pan is too wide or too long for the oven OR</li> <li>• the oven rack is overcrowded— NOTE: Pan placement on page 12.</li> <li>• the pan was set too close to one side of the oven OR</li> <li>• the oven door was not closed properly.</li> </ul>
<p>Cakes:</p> <ul style="list-style-type: none"> <li>• rises higher on one side</li> </ul> <ul style="list-style-type: none"> <li>• burns on the sides</li> </ul> <ul style="list-style-type: none"> <li>• cracks on top</li> </ul>	<ul style="list-style-type: none"> <li>• the batter was spread unevenly in the pan OR</li> <li>• the pans were set too close to the sides of the oven OR</li> <li>• oven is not level OR</li> <li>• pans were warped.</li> <li>• there were too many pans or the pans were too large for the oven OR</li> <li>• the oven was too hot.</li> <li>• the batter was too thick OR</li> <li>• the pan was not the correct size OR</li> <li>• the pan was not centered in the oven.</li> </ul>
<p>Pies:</p> <ul style="list-style-type: none"> <li>• burns around the edges</li> </ul> <ul style="list-style-type: none"> <li>• Too light in color on the top</li> </ul>	<ul style="list-style-type: none"> <li>• the oven was too hot OR</li> <li>• there were too many pans or the pans were too large for the oven OR</li> <li>• the pans were too dark.</li> <li>• the oven was not hot enough OR</li> <li>• the oven was too full, cutting off even heat distribution.</li> </ul>

# ROASTING (Single/Upper or Lower Oven), CONVECTION ROASTING (Single/Upper Oven)

## To Use For Roasting or Convection Roasting

1. Arrange the oven racks in the desired positions.
2. Set the Temperature Control to the recommended temperature. See roasting charts, pages 16-17.
3. Turn the Selector to BAKE or CONVECTION BAKE.



## 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 sides of a pan that is too small, and a too large pan will result in increased oven spatter.
- Spatter can be reduced by lining the bottom of the roasting pan with lightly crushed aluminum foil.
- For convection roasting, do not use roasting pan with high sides, as it cuts down the free flow of air circulating around the food.
- 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. **NOT RECOMMENDED FOR CONVECTION ROASTING.**
- Use an accurate meat thermometer or meat probe (see page 18) to determine when meat has reached desired degree of doneness. Insert 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.

## ROASTING CHART

Type of Meat and Cut	Weight in Pounds	Thermal Temp (°F)	Approx. Roasting Time (minutes per pound)	Meat Thermometer Temp (°F)
<b>BEEF</b>				
Rolled Rib				
rare	5-6	325	30	140
medium	5-6	325	35	150
well done	5-6	325	45	170
Standing Rib				
rare	6-7	325	25	140
medium	6-7	325	30	150
well done	6-7	325	40	170
Rump Roast				
medium	4-6	325	25	150
well done	4-6	325	30	170
<b>LAMB</b>				
Leg, half				
	3-4	325	35	180
	6-7	325	30	180
<b>PORK</b>				
Loin	4-5	325	35	170
Shoulder	4-5	325	40	185
Ham,				
fully cooked	3-5	325	18	130
	8-10	325	15	130
<b>POULTRY</b>				
Chicken				
	3-4	425	30	*185
	6-7	425	30	*185
Turkey,				
unstuffed	10-16	325	20	180
	18-25	325	18	180
<b>VEAL</b>				
Loin	3-4	325	35	170
Shoulder	5-6	325	45	170

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



## CONVECTION ROASTING CHART

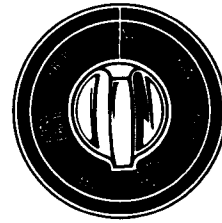
Type of Meat and Cut	Weight in Pounds	Convection Temp (°F)	Approx. Roasting Time (minutes per pound)	Meat Thermometer Temp (°F)
<b>BEEF</b>				
Rolled Rib				
rare	3-5	300	23-25	140
medium	3-5	300	25	150
well done	3-5	300	30	170
Standing Rib				
rare	6-7	300	20	140
medium	6-7	300	23-25	150
well done	6-7	300	30	170
Rump Roast				
medium	4-6	300	23-25	150
well done	4-6	300	30	170
<b>LAMB</b>				
Leg, half	4-5	300	30-32	180
<b>PORK</b>				
Loin	4-5	300	30	170
Shoulder	5-6	300	30	180
Ham, fully cooked	6-7	300	15	130
<b>POULTRY</b>				
Chicken	3-4	350	25	*185
Turkey, unstuffed	12-14	300	15	180
<b>VEAL</b>				
Loin	3-4	300	20	170
Shoulder	5-6	300	30	170

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

## CONVECTION COOKING (Single/Upper Oven)

### To Use For Convection Cooking

1. Arrange the oven racks in the recommended positions, see page 11.
2. Set the Temperature Control to the recommended temperature. See convection baking chart, page 13.
3. Turn the Selector to CONVECTION COOK.



## MEAT PROBE (Single/Upper Oven)

The meat probe is the most accurate guide to the degree of doneness of meat. Use it when roasting any type of meat or poultry.

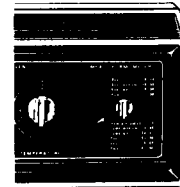
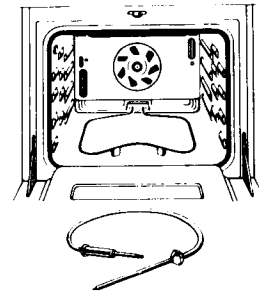
### To Use the Meat Probe:

1. Insert the Probe into the center of the thickest portion of meat or into the inner thigh or breast of poultry, away from fat or bone.
2. Place pan with meat on rack that has been centered in the oven.
3. Open the Meat Probe cover located on the left side of the oven wall. Insert plug into jack. (Keep the top of the probe as far as possible from the heat source.)
4. Close the oven door.
5. Set the Meat Thermometer Guide to the desired setting. See roasting chart for internal meat temperatures, pages 16-17.
6. Set the Temperature Control to the desired temperature.
7. Set the Selector to BAKE.

**NOTE:** The meat temperature indicator will light up.

### What Happens During This Selection?

The oven will come on and cycle on and off with the heating elements. The red hand of the Meat Thermometer Guide will move up the scale to indicate the current internal meat temperature. When the red hand reaches the white hand (selected internal meat temperature), the oven will turn off and begin to cool. Remove food from oven to prevent overcooking.



### To Remove Meat Probe:

1. Turn the Selector and the Temperature Control to OFF.
2. Unplug the Meat Probe.

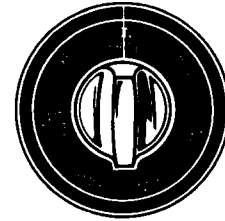
**CAUTION:** Oven, probe and probe cover will be hot. Handle with care.

**NOTE:** DO NOT immerse Meat Probe in water or other liquid. Wipe probe with a sudsy cloth and dry thoroughly.

## **BROILING (Single/Upper or Lower Oven), CONVECTION BROILING (Single/Upper Oven)**

### **To Use For Broiling or Convection Broiling**

1. Arrange the oven racks in the desired positions, see broiling chart, page 20. Place food on grid on broiler pan and place in center of the oven rack. Turn the pan so that the long side is parallel to the oven door for the best heat distribution and air flow.
2. Set the Temperature Control to the recommended temperature, see broiling chart, page 20.
3. Turn the Selector to BROIL or CONVECTION BROIL. Do not preheat the broiler.
4. Turn the Maxi Broil/Econo Broil Knob to desired setting.
5. Close the oven door.



Be sure to turn the Selector and the Temperature Control to OFF when cooking has been completed.

**CAUTION:** The Oven Lock Lever should always be unlocked (positioned to the far left) except when the Selector and Temperature Control are in the CLEAN mode.

### **Broiling Tips**

- Always start broiling with a cold broiler pan for even results.
- To retain more natural juice, do not pierce meat with 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.

**CAUTION: COVERING THE BROILER GRID WITH FOIL IS NOT RECOMMENDED. POOR DRAINAGE OF HOT FAT MAY RESULT IN A BROILER FIRE.** If foil must be used, cut slits in foil to correspond with all openings in the broiler grid. Fat can then drip away from meat and cool in the pan.

# BROILING CHART

Recommended rack position numbered lowest (1) to highest (4)

Food	Rack Position	Thermostat Setting (°F)	Approximate Time (Minutes)
Steak— 1" thick			
rare	4	550	8-10
medium	4	550	10-12
well done	4	550	12-15
Steak— 1½" thick			
rare	4	550	10-12
medium	4	550	12-15
well done	4	550	15-17
Hamburger Patties— ½" thick	4	550	6-10
Lamb Chops— 1" thick	3	400	20-30
Ham Slice— 1" thick	3	550	20-25
Bacon	3	400	5-7
Frankfurters	3	400	10-12
Chicken Pieces	4	500	40-50
Fish	2	350	20-25
Calves Liver	3	350	8-10
Tomato Halves	3	550	8-10
Orange or Grapefruit Halves	2	550	8-15

## AUTOMATIC TIME COOKING (Single/Upper or Lower Oven)

- Turns the oven on automatically—either now or later in the day—and turns it off automatically.
- On double oven models, both the upper and lower oven can be set to Automatic Time Cooking at the same time. They will have the same start and stop times.

### Single/Upper Oven

May be automatically timed to bake, roast, convection bake, convection roast, convection cook and convection broil. The Selector for the upper oven will be set at one of these settings and the Auto Time Switch will be turned on. The Temperature Control may be set at different temperatures.

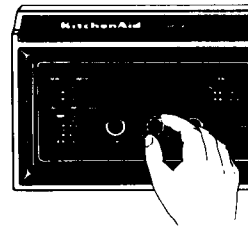
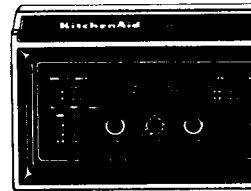
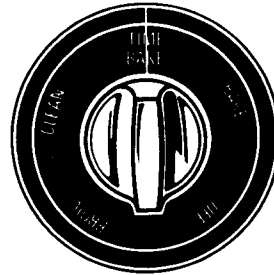
**NOTE:** Single/Upper Oven cannot be automatically timed when the Selector is set on BROIL. After cooking, return Auto Time Knob to the vertical position.

### Lower Oven

Time Bake may be used to bake or roast. The Selector will be set at TIME BAKE and the Temperature Control may be set at different temperatures.

### INSTRUCTIONS

1. Arrange oven racks in desired positions and place food in oven.
2. Single/Upper Oven— Set the Temperature Control to the desired temperature and turn the Auto Time knob on.  
Lower Oven— Set the Temperature Control to the desired temperature and turn the Selector to TIME BAKE.
3. Check to see that the electronic clock is set to the correct time of day. If not, reset to the correct time following the instructions on page 8.



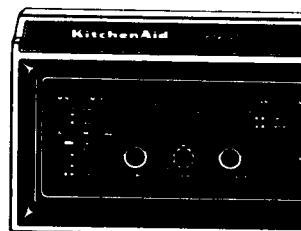
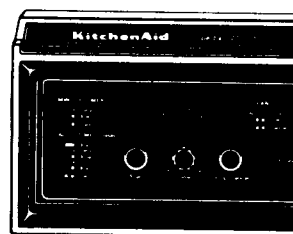
4. Set the Start Time. Touch the START button and hold down for 2 seconds. "START TIME" will appear in the Display Window and a short tone will sound.
5. To start now, touch START button again. To start later, turn the TIME knob until the desired start time appears in the Display Window, then touch START button again to lock in start time.

**NOTE:** Foods that are highly perishable, such as milk, eggs, fish, foods with stuffing, poultry or pork, should not be cooked with a start later Automatic Time program. Foods suitable for a start later program include cured or frozen meats and most fruits and vegetables.

6. Set the Stop Time. "STOP TIME" will appear in the Display Window. Turn the TIME knob until the desired stop time appears in the Display Window, touch the START button to lock in the stop time and begin the program. "AUTO" will appear continuously in the Display Window if Automatic Time Cooking Cycle begins now, or it will flash slowly in the Display Window if the program has been delayed. "AUTO" will stop flashing once the delayed cooking program has started.

#### **What Happens During This Selection?**

- The oven will come on at the time selected and maintain the temperature set on the Temperature Control until the selected stop time.
- At the end of the cooking period, the oven will shut off. "AUTO" will appear in the Display Window and flash rapidly, a tone will sound for three seconds, followed by an intermittent tone until the STOP/CANCEL button is touched or a total of 15 minutes have elapsed. Foods should be removed from the oven when the cooking time has ended, or they will tend to overcook.



**To Review a Program:**

Press and hold the START button for the start time or the STOP/CANCEL button for the stop time for two seconds. The start or stop time will be displayed for about seven seconds.

If you wish to change the start or stop time after a cooking program has been entered, press and hold the START button for start time or STOP/CANCEL button for stop time for two seconds. Turn the TIME Knob to the new desired time, then touch the START button to lock in the new time. If start time is changed, touch START button a second time to re-enter the stop time or program will be cancelled.

**To Cancel an Automatic Time Cooking Program**

If you wish to cancel an Automatic Time Cooking program in progress, touch the STOP/CANCEL button twice. A tone will sound each time and the clock will return to the present time of day. The oven will automatically turn itself off. If you wish to continue cooking in the single/upper oven, the AUTO TIME/MANUAL knob must be turned to the MANUAL setting. The lower oven Selector must be manually reset to BAKE or BROIL to continue cooking.

## DEHYDRATING (Single/Upper Oven)

Your KitchenAid Thermal-Convection Oven can be used to dehydrate fruits and vegetables.

**To Dehydrate:**

1. Prepare food as recommended.
2. Arrange food on drying racks.
3. Set the Temperature Control to WARM. It may be necessary to turn the Temperature Control to the right of the WARM setting to achieve the recommended temperature. Place an oven thermometer in the oven to be certain that the correct temperature is obtained.
4. Turn the Selector to CONVECTION COOK.

To learn more about dehydration see, *How To Dry Foods* (H. P. Books, P.O. Box 5367, Tucson, Arizona 85703).

## DEFROSTING (Single/Upper Oven)

**To Defrost:**

1. Place frozen food on baking sheet.
2. Turn the Selector to CONVECTION COOK.

**NOTE:** Do not turn the Temperature Control on. The fan will come on to accelerate natural defrosting of the food without heat.

**WARNING:** Do not leave food in oven for extended periods of time as this may accelerate spoilage.

## OVEN CARE AND CLEANING

Several finishes have been used on this oven. Some require special attention to the cleaning agents used to prevent damage to the finish. The care of the inside of the oven and door are explained in detail on the pages that follow.

Part	Finish	Clean With
Broiler Pan	Porcelain Enamel	Detergent and hot water. Soap-filled steel wool pad with plenty of water. Rinse well.
Oven Racks	Nickel Plating	Detergent and hot water.
Broiler Pan Grid, Oven Front Frame	Chrome Plating	Removable plated parts may be soaked in ammonia solution of 1 cup ammonia to 2 gallons of water.
Porcelain Door Panel	Porcelain Enamel	Detergent and hot water. Rinse and dry with soft cloth.
Satin Chrome Door Panel	Chrome Plating	Soap and hot water. Rinse and dry with soft cloth. Mild glass cleaner will remove fingermarks.
Glass in Door and Control Panel	Glass	Detergent and hot water. Mild glass cleaner.
Chrome Frame	Chrome Plating	Detergent and hot water. Mild glass cleaner will remove fingermarks.
Control Knobs	Plated Plastic	Detergent and hot water.
Oven Interior	Pyrolytic Porcelain Enamel	See Self-Cleaning Section (Pages 25-28).
Meat Probe		Wet cloth with detergent. DO NOT immerse probe in water.



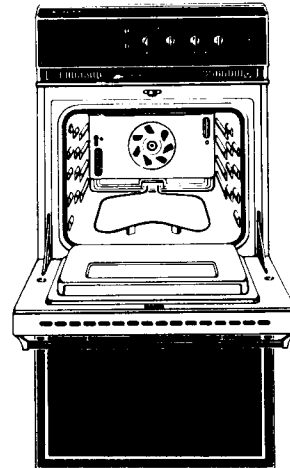
## OVEN SELF-CLEANING (Single/Upper or Lower Oven)

The self-clean feature is designed to eliminate the need for scrubbing and scouring soil baked onto the oven interior. Food spatters on the oven wall become harder to remove each time the oven is heated, but because the Self-Clean Cycle heats these soils to a higher temperature (850°F-900°F), soil is “burned off.”

Your KitchenAid Oven offers four self-cleaning cycle combinations to give you excellent flexibility when self-cleaning your oven. The Automatic Self-Clean Cycle features a preset 2½ hour clean time — ample time to clean most ovens. This cycle can be extended up to 4 hours if a longer cleaning time is needed because of heavy soil buildup. The Automatic Self-Clean Cycle can also be delayed to a more convenient time if desired. And the delayed cycle can also be extended for a longer cleaning time.

### Before Starting a Self-Clean Cycle

1. Remove all items from the oven. Remove oven racks according to instructions on page 11. It is recommended that the oven racks be removed as they will discolor and darken during the self-clean cycle. If the oven racks remained in the oven during the clean cycle, wipe the sides with vegetable oil after cleaning so they will slide easily. **BROILER PAN, BROILER GRID OR COOKING UTENSILS SHOULD NOT BE CLEANED IN THE OVEN. HEAVY GREASE BUILDUP ON THESE ITEMS WILL PRODUCE SMOKE AND ODORS WHICH CAN BE DISCHARGED INTO THE KITCHEN.**



2. 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.**

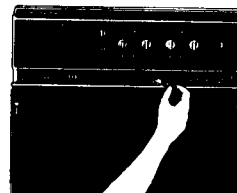
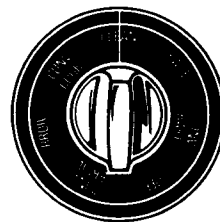
The smoke eliminator will handle the normal flow of odors during the clean cycle, however, minor smoke may be noticed when soil buildup is heavy.

3. Wipe soil from Oven Frame and Door outside of Gasket. Wash with detergent and hot water, rinse well with a 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.

**CAUTION: DO NOT SCRUB OR CLEAN OVEN DOOR GASKET.**

### To Start the Automatic Self-Clean Cycle

1. Follow steps under "Before Starting a Self-Clean Cycle," page 25.
2. Check to see that the Electronic Clock is set to the correct time of day. If not, reset to the correct time following the instructions on page 8.
3. Set the Selector to CLEAN.
4. Slide the Oven Lock Lever all the way to the right. You will hear a loud click and "START TIME" will appear in the Display Window.
5. Touch the START button to lock in the present time of day as the start time. The Display will show "STOP TIME" and the actual cleaning stop time, 2½ hours from the present time of day.
6. Touch the START button to lock in the automatically selected stop time and return the clock to the present time of day. "AUTO" will appear in the Display Window and the cleaning cycle will begin. No end of cycle tone will be given.



## SELF-CLEAN CYCLE OPTIONS

### • 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 may be set to delay the Self-Clean cycle for up to twelve hours. Follow steps 1, 2, 3 and 4 under "TO START THE AUTOMATIC SELF CLEAN CYCLE," then:

1. Turn the TIME knob until the desired new start time appears in the Display Window.
2. Touch the START button to lock in that time as the new start time. The display will show "STOP TIME" and the actual cleaning stop time, 2½ hours from the selected start time will appear in the Display Window.
3. Touch the START button to lock in the stop time and return the clock to the present time of day. "AUTO" will flash in the Display Window until the cleaning cycle begins. Once the cycle is in progress, "AUTO" will appear continuously. No end of cycle tone will be given.

### • 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 for up to 4 hours. Follow steps 1, 2, 3, 4 and 5 under "TO START THE AUTOMATIC SELF-CLEAN CYCLE," then:

1. When "STOP TIME" appears in the Display Window, turn the TIME knob to the right until the desired length of cleaning time is displayed. Remember—you will be adding time to the normal 2½ hour cleaning time; a time longer than 4 hours total cannot be selected.
2. Touch the START button to lock in the new stop time and return the clock to the present time of day.
3. "AUTO" will appear in the Display Window and the cleaning cycle will begin. No end of cycle tone will be given.

### • Combining the Delay and Extended Self-Clean Cycle Options

An automatic Self-Clean cycle can be both delayed and extended if desired. Follow steps 1, 2, 3 and 4 under "TO START THE AUTOMATIC SELF-CLEAN CYCLE," then:

1. Set the delayed start time by turning the TIME knob until the new start time appears in the Display Window.
2. Touch the START button to lock in the new start time. The display will show "STOP TIME" and the automatic preset cleaning stop time. Turn the TIME knob until the new cleaning stop time appears in the Display Window.
3. Touch the START button again to lock in the new stop time and return the clock to the present time of day.
4. "AUTO" will flash in the Display Window until the cleaning cycle begins. Once the cycle is in progress, "AUTO" will appear continuously. No end of cycle tone will be given.

### **What Happens During the Self-Clean Cycle?**

After the controls have been set on a non-delayed cycle, or after the delayed time has run out on a delayed cycle:

- The Clean and Oven Lights will glow to tell you the oven is slowly heating to the clean temperature, and "AUTO" will appear continuously in the Display Window.
- The Lock Light will come on when the temperature reaches 575-600°F (approximately 15 minutes).

At the End of the Cleaning Cycle

- The Oven Light will go out.
- The Clean Light will go off.
- The Lock Light will continue to glow until the oven temperature drops below 550°F. The oven door cannot be opened until Lock Light goes out.
- After a clean cycle, any powdery residue can be wiped away with a damp cloth. If white spots remain in the oven after a 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.

#### **To Interrupt Cleaning Cycle:**

1. Touch the STOP/CANCEL button twice. A tone will sound each time and the clock will return to the present time of day.
2. Slide Oven Lock Lever all the way to the left. **NOTE:** If Lock Light has come on, wait until oven cools and light goes off.
3. Turn Selector to "OFF."

#### **To Return 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 "OFF."
3. Allow oven to cool sufficiently before wiping up any residue.

#### **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 Lock Light is on. Damage to the lock mechanism may result.
- Clean both ovens regularly, before they become "excessively dirty." If oven is not clean after one cycle, increase the length of the clean time in the next cycle.

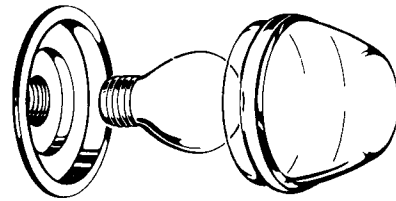
## SPECIAL INFORMATION

### To Replace Oven Light Bulb

- **CAUTION:** Make sure oven is cool and power to the oven has been turned off before starting.

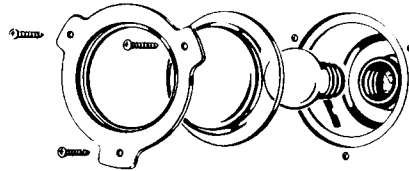
### SINGLE/UPPER OVEN

- Unscrew lens from housing.
- Unscrew light bulb and replace with special bulb available from dealer or servicing outlet.
- Replace lens.



### LOWER OVEN

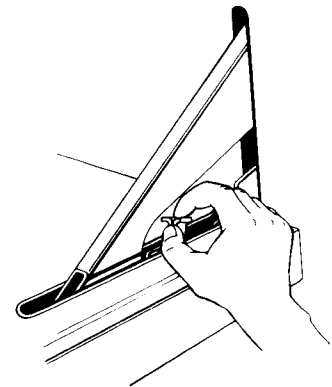
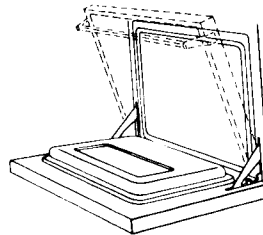
- Remove three screws in lens holder with a Phillips screwdriver.
- Lift holder, glass lens and gasket out.
- Unscrew oven light bulb and replace with a 40 watt appliance bulb.
- Replace gasket, lens and holder, and tighten screws.



### To Remove Oven Door

#### USE CAUTION AS OVEN DOORS ARE HEAVY.

1. Open door completely.
2. Depress finger tab in oven door hinge areas and push toward oven. Lift tab away from door lining and slide toward top of oven door.
3. Repeat step 2 on opposite side of door.
4. Close door to broil stop position (door will be open about 6 inches).
5. Lift the door off the hinge arm assemblies.



#### Replace door by using the opposite procedure:

1. Replace door on hinge arm assemblies.
2. Open door completely.
3. Push finger tabs toward oven. Depress the tabs and slide toward top of door.
4. Close and open the door slowly to make sure it is replaced properly.

## IF YOU NEED 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.
  - Have instructions in this book been followed?
  - Has the fuse blown, or is the circuit breaker open?
  - Is the selector set in correct position?
  - Is Oven Lock Lever in proper position for cooking (left) or cleaning (right)?
  - Is AUTO TIME/MANUAL knob in correct position?
  - Recheck suspected defect.
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 oven 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:

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

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®

## ELECTRIC BUILT-IN OVEN 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 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 oven. 2. Instruct you how to use the oven. 3. Replace house fuses or correct house wiring. 4. Correct house plumbing.
FIVE YEAR LIMITED WARRANTY ONE YEAR FULL PLUS SECOND THROUGH FIFTH YEAR LIMITED FROM DATE OF INSTALLATION TEN YEAR LIMITED WARRANTY PORCELAIN OVEN CAVITY/INNER DOOR	Replacement of the electric elements if found to be defective in materials or workmanship.	B. Repairs when oven is used in other than normal home use. C. Damage resulting from accident, alteration, misuse, abuse, improper installation or installation not in accordance with local electrical codes. D. Any labor costs during the limited warranty. E. Replacement parts or repair labor costs for units operated outside the United States. F. Pick up and delivery. 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

**KitchenAid**<sup>®</sup>  
For the way it's made.<sup>™</sup><sub>MK</sub>