

# KitchenAid®

FOR THE WAY IT'S MADE.™



## KitchenAid® Electric Ranges

MODELS: KERI500Y KERC500Y  
KERS507Y KERT507Y  
KERC507Y KERH507Y

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Call TOLL-FREE With  
Questions Or Comments:  
**1-800-422-1230**

# Use and Care Guide

# A Note To You

## Thank you for buying a KitchenAid home appliance.

You have purchased a quality, *world-class* home appliance. Years of engineering experience have gone into its manufacturing. To ensure that you will enjoy many years of trouble-free operation, we have developed this Use and Care Guide. It is full of valuable information on how to operate and maintain your home appliance properly and safely. Please read it carefully. Also, please complete and mail the Ownership Registration Card provided with your home appliance.

## Your safety is important to us.

This guide contains safety symbols and statements. Please pay special attention to these symbols and follow any instructions given. Here is a brief explanation of the use of each symbol.

### **⚠ WARNING**

This symbol will help alert you to such dangers as personal injury, burns, fire and electrical shock.

### **⚠ CAUTION**

This symbol will help you avoid actions which could cause product damage (scratches, dents, etc.) and damage to your personal property.

## Our Consumer Assistance Center telephone number, 1-800-422-1230, is TOLL-FREE, 24 hours a day.

If you ever have a question concerning your home appliance's operation, or if you need service, feel free to call our TOLL-FREE Consumer Assistance Center telephone number for help. When calling, you will need to know your appliance's complete model number and serial number. You can find this information on the model and serial number plate (see diagrams on pages 6 - 9). For your convenience, we have included a handy place below for you to record these numbers. Also, please record the date the product was purchased/installed and the Builder's or Dealer's name, address and phone number. You will need this information if you ever require service. Keep this book and the sales slip together in a safe place for future reference.

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

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

Builder/Dealer Name \_\_\_\_\_

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

Address \_\_\_\_\_

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

Phone \_\_\_\_\_

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

### Don't forget, KitchenAid offers a full line of quality home appliances.

Built-In Refrigerators

Trash Compactors

Ranges & Cooktops

Freestanding Refrigerators

Hot Water Dispensers

Microwave Ovens

50-Pound Ice Makers

Food Waste Disposers

Washers & Dryers

Dishwashers

Built-In Ovens

Mixers

For more information on these appliances, or the one you have purchased, call our TOLL-FREE Consumer Assistance Center telephone number, 1-800-422-1230.

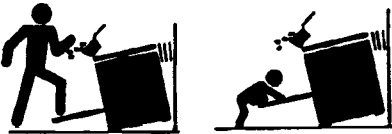
# Important Safety Instructions

## ⚠ WARNING

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

### General

- Read all instructions before using the range.
- Install or locate the range only in accordance with the provided Installation Instructions. It is recommended that the range be installed by a qualified installer. The range must be properly connected to electrical supply and grounded.



- **WARNING:** To reduce the risk of tipping of the appliance, the appliance must be secured by a properly installed anti-tip bracket. To check if the bracket is installed properly, see "The anti-tip bracket" on page 38.
- **CAUTION:** Do not store things children might want above the range. Children could be burned or injured while climbing on it.
- Do not leave children alone or unattended in area where the range is in use. They should never be allowed to sit or stand on any part of the range. They could be burned or injured.
- Do not operate the range if it is damaged or not working properly.

- Do not use the range for warming or heating the room. Persons could be burned or injured, or a fire could start.
- Use the range only for its intended use as described in this manual.



- Do not touch surface units, areas near units, heating elements or interior surfaces of oven. Surface units and heating elements may be hot even though they are dark in color. Areas near surface units and 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 surface units, areas near units, heating elements or interior surfaces of oven until they have had sufficient time to cool. Other surfaces of the range may become hot enough to cause burns; such as, the oven vent opening, the surface near the vent opening, the cooktop, the oven door and window.

continued on next page

## IMPORTANT SAFETY INSTRUCTIONS



- Do not wear loose or hanging garments when using the range. They could ignite if they touch a hot surface unit and you could be burned.
- 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. It could catch on fire.
- Keep range vents unobstructed.
- Do not heat unopened containers. They could explode. The hot contents could cause burns and container particles could cause injury.
- Do not store flammable materials on or near the range. The fumes can create an explosion and/or fire hazard.

### When using the cooktop

- On coil element models, make sure the reflector bowls are in place during cooking. Cooking without reflector bowls may subject the wiring and components underneath them to damage.
- Do not line reflector bowls with aluminum foil or other liners. Improper installation of these liners may result in a risk of electric shock or fire.

- Do not cook on a broken ceramic cooktop. If cooktop should break, cleaning solutions and spillovers may penetrate the broken cooktop and create a risk of electrical shock. Contact a qualified technician immediately.
- Select a pan with a flat bottom that is about the same size as the surface unit. If pan is smaller than the surface unit, some of the heating element will be exposed and may result in the igniting of clothing or potholders. Correct pan size also improves cooking efficiency.
- Check to be sure glass cooking utensils are safe for use on the range. 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.
- Never leave surface units unattended at high heat settings. A boilover could result and cause smoking and greasy spillovers that may ignite.



- Turn pan handles inward, but not over other surface units. This will help reduce the chance of burns, igniting of flammable materials, and spills due to bumping of the pan.

### When using the oven

- Always position oven rack(s) in desired location while oven is cool. If a rack must be removed while oven is hot, do not let potholder contact hot heating element in oven.
- Use care when opening oven door. Let hot air or steam escape before removing or replacing food.

### Grease

- Grease is flammable. Do not allow grease to collect around cooktop or in vents. Wipe spillovers immediately.



- Do not use water on grease fires. Never pick up a flaming pan. Smother flaming pan on range 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.

### Care and cleaning

- Coil element models only: Do not soak removable heating elements in water. The element will be damaged and shock or fire could result.
- Clean ceramic cooktop with care. Some cleaners can produce noxious fumes if applied to a hot surface. If a

wet paper towel is used to wipe spills on a hot cooking area, be careful to avoid steam burns.

- Small amounts of formaldehyde and carbon monoxide are given off in the Self-Cleaning cycle from fiberglass insulation and food decomposition. Significant exposure to these substances can cause cancer or reproductive harm. Exposure can be minimized by venting with a hood or open window and wiping out excess food spills prior to self-cleaning.



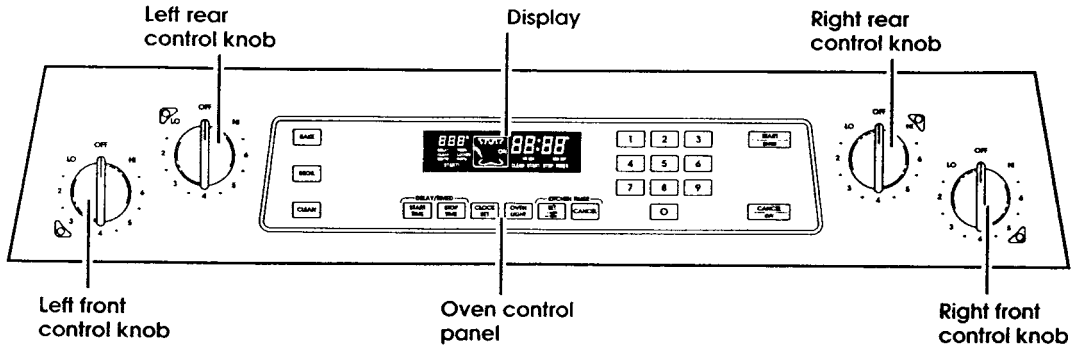
- Do not use oven cleaners. No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.
- Before self-cleaning the oven, remove broiler pan, broiler grid, oven racks and other utensils. Do not use your oven to clean miscellaneous parts unless you are instructed to do so in this Use and Care Guide.
- Do not clean door gasket. It is essential for a good seal. Care should be taken not to rub, damage or move the gasket. Clean only parts recommended in this Use and Care Guide.
- Do not repair or replace any part of the range unless specifically recommended in this manual. All other servicing should be referred to a qualified technician.
- Disconnect the electrical supply before servicing the range.

- SAVE THESE INSTRUCTIONS -

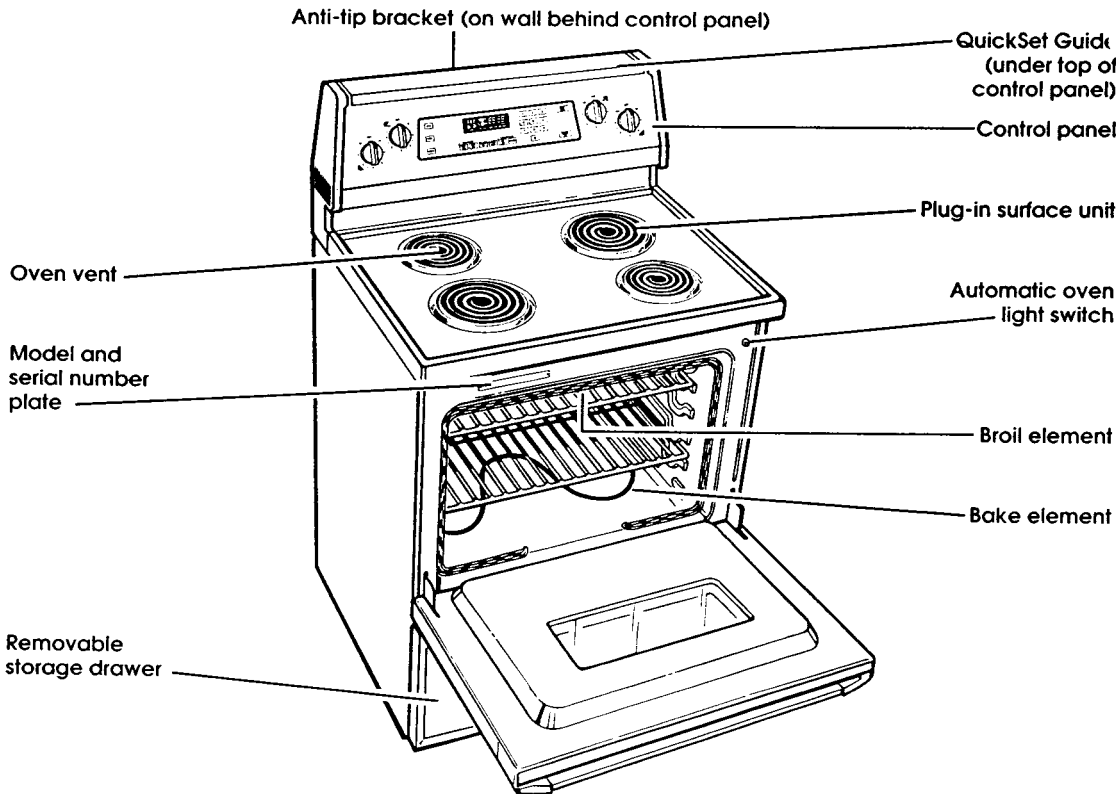
# Parts And Features

This section contains captioned illustrations of your range. Use them to become familiar with the location and appearance of all parts and features. Because this Use and Care Guide covers several models, be sure to reference only those illustrations that describe your model.

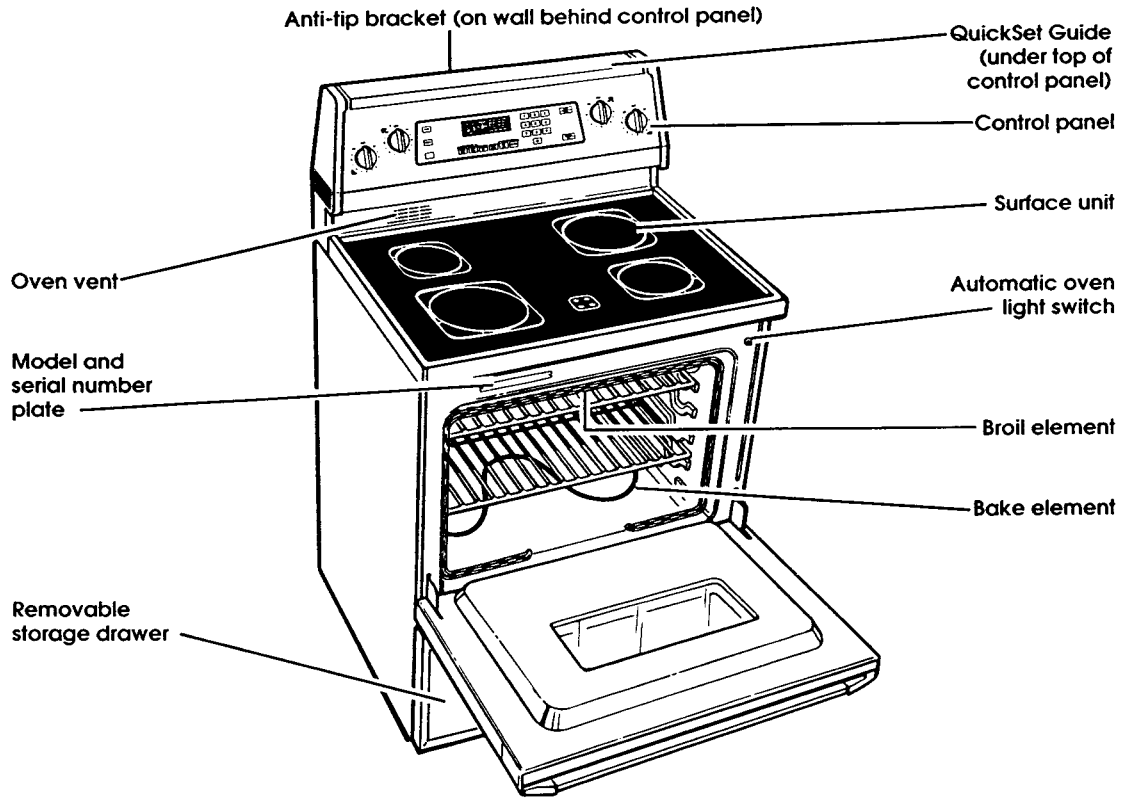
## Control panel (non-convection models)



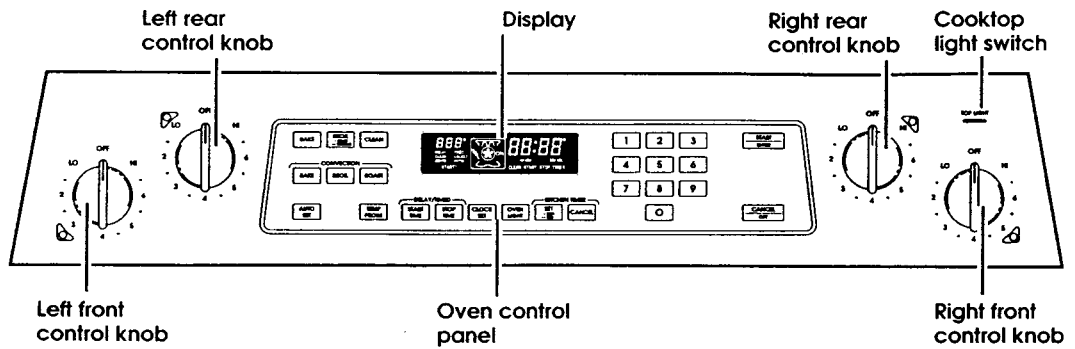
## Model KERI500Y with coil elements



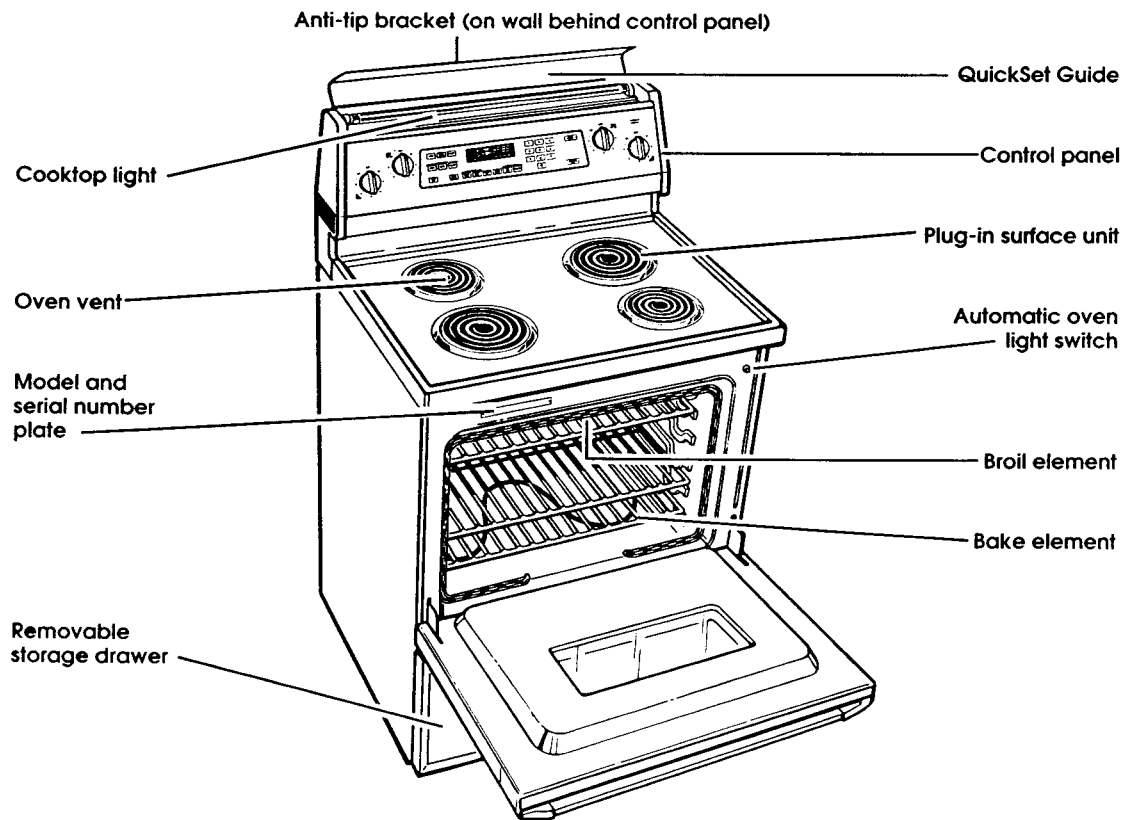
# Model KERC500Y with ceramic cooktop



# Control panel (thermal-convection models)

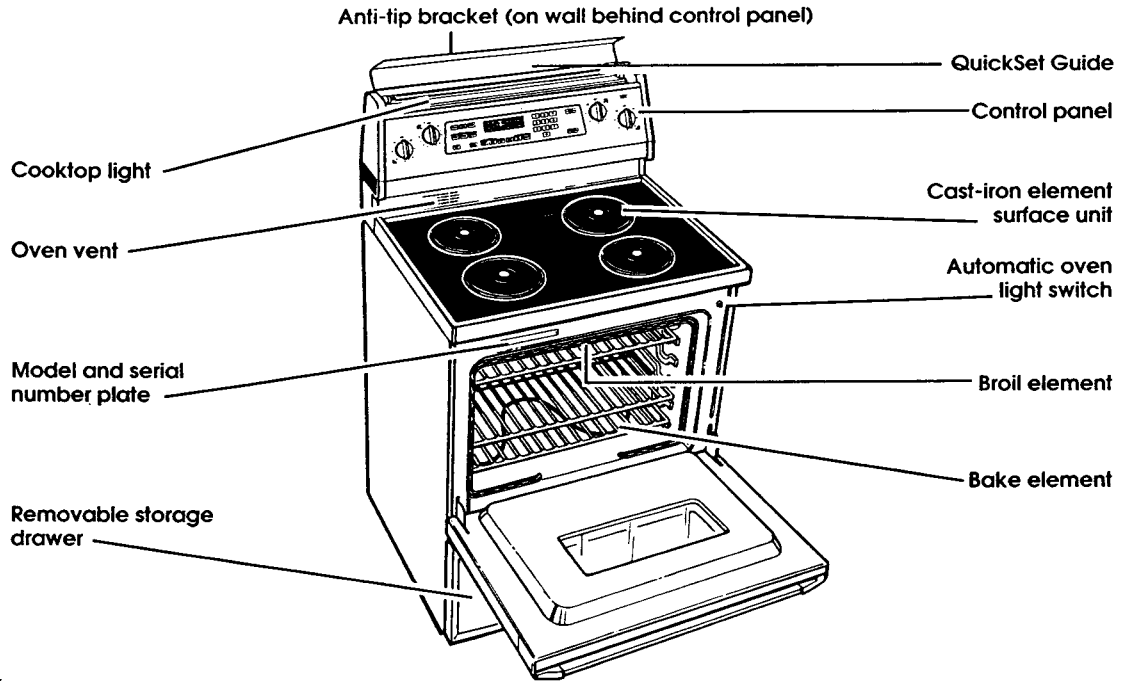


# Model KERS507Y with coil elements

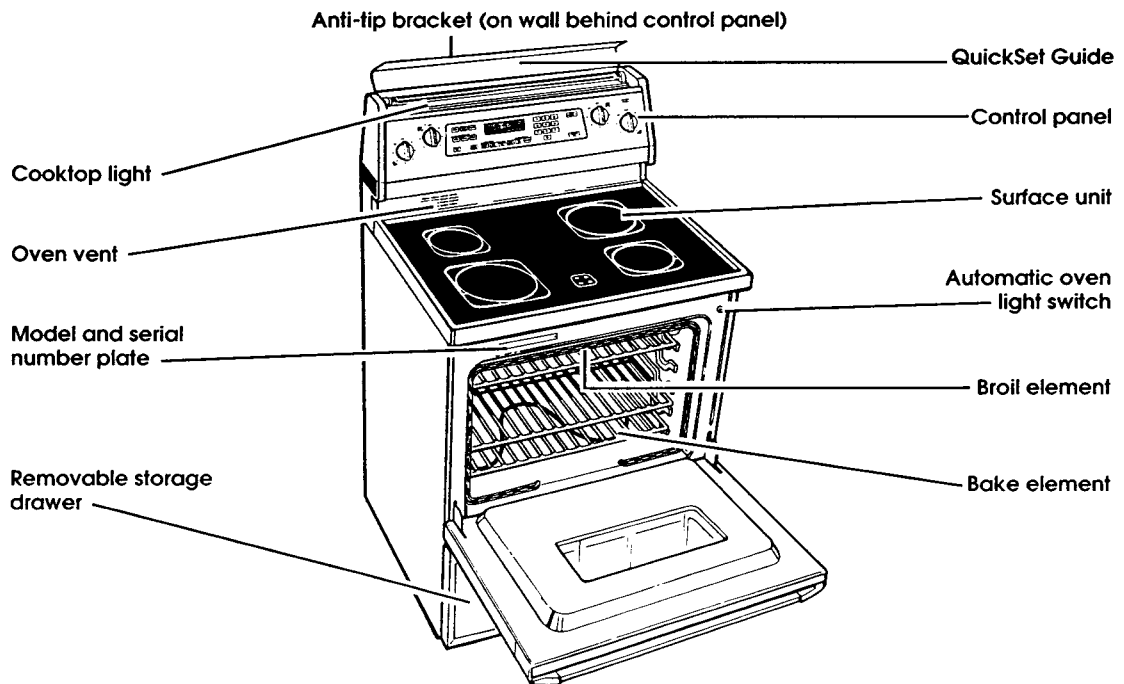




## Model KERT507Y with cast-iron elements

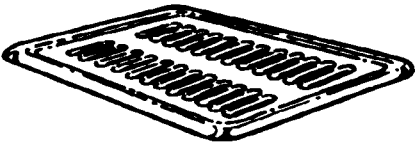
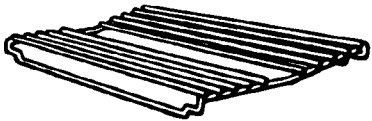
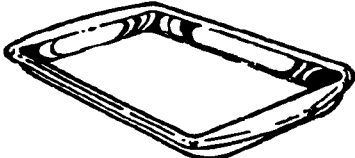


## Models KERC507Y and KERH507Y with ceramic cooktop



## Utensil And Setting Use Chart

Use either the broiler pan grid or the convection roasting rack with the broiler pan. See pages 23 and 29 for additional information.

UTENSIL	SETTING
Broiler pan grid 	BROIL CONVECTION BROIL
Convection roasting rack 	CONVECTION ROAST
Broiler pan 	BROIL CONVECTION BROIL CONVECTION ROAST

## About Convection Ovens

The word "convection" means "the act of conveying." A convection oven is like a hair dryer—there is a heating element and a fan. The fan conveys the heat from the heating element around the oven cavity by moving the air. A standard oven is like a heat lamp—the heat radiates from the heating element to the food, but the air does not move. The moving air in a convection oven offers better baking results when cooking with multiple oven racks because the air can get to all sides of the food. It also tends to heat food faster.

Because of faster heating, many types of food can be cooked at lower temperatures than those suggested for standard ovens.

For example, you can roast a large cut of meat in a convection oven at 300°F (usually for a shorter period of time) compared to 325°F in a standard oven. Fruit and nut breads bake best at 300°F in a convection oven—about 50°F lower than the temperature recommended for a standard oven.

Convection ovens also tend to maintain a constant temperature (because of the hot swirling air) which leads to more even cooking. Egg and cheese dishes bake higher and lighter in a convection oven. A constant, even temperature also results in lofty soufflés and puffy, crisp-crustéd quiche.

# Using Your Range

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To obtain the best cooking results possible, you must operate your range properly. This section gives you important information for efficient and safe use of your range.

## Using the surface units

Control knobs must be pushed in before turning them to a setting. They can be set anywhere between HI and OFF.

### Surface unit markers

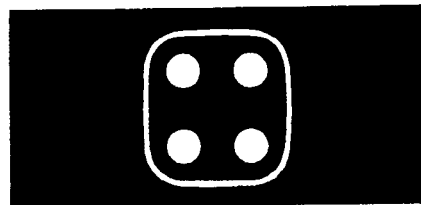
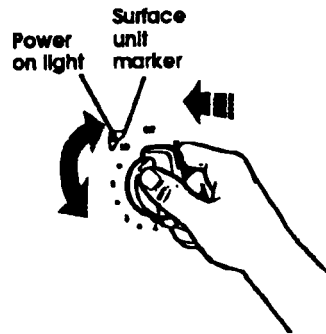
The triangle by each surface unit control knob shows which surface unit is turned on by that knob.

### Power on lights

The Power On Light in each knob's surface unit marker will glow when the surface unit that knob controls is turned on.

### Hot surface indicator lights (models KERC500Y, KERC507Y and KERH507Y)

The Hot Surface Indicator Lights on the cooktop surface will glow when the surface units get hot. The Indicator Lights will continue to glow as long as the surface units are too hot to touch, even after they are turned off.



## ⚠ WARNING

### Burn and Fire Hazard

Be sure all control knobs are turned to OFF and the Power On Light(s) is OFF when you are not cooking.

Someone could be burned or a fire could start if a surface unit is accidentally left ON.

Until you get used to the settings, use the following as a guide. For best results, start cooking at the high settings; then turn the control knob down to continue cooking.

SETTING	RECOMMENDED USE
HI	<ul style="list-style-type: none"> <li>• To start foods cooking.</li> <li>• To bring liquids to a boil.</li> </ul>
6-5	<ul style="list-style-type: none"> <li>• To hold a rapid boil.</li> <li>• To fry chicken or pancakes.</li> </ul>
4	<ul style="list-style-type: none"> <li>• For gravy, pudding and icing.</li> <li>• To cook large amounts of vegetables.</li> </ul>
3-2	<ul style="list-style-type: none"> <li>• To keep food cooking after starting it on a higher setting.</li> </ul>
LO	<ul style="list-style-type: none"> <li>• To keep food warm until ready to serve.</li> </ul>

### The coil elements (models KERI500Y and KERS507Y)

Keep reflector bowls clean for best heat reflection.

#### Optional canning kit

The large diameter of most water-bath or pressure canners combined with high heat settings for long periods of time can shorten the life of regular surface units and cause damage to the cooktop.

If you plan to use the cooktop for canning, we recommend the installation of a Canning Kit. Order the kit (Part No. 242905) from your KitchenAid dealer.

## CAUTION

### Product Damage Hazard

If a surface unit stays red for a long time, the bottom of the pan is not flat enough or is too small for the surface unit. Prolonged usage of incorrect utensils for long periods of time can result in damage to the surface unit, cooktop, wiring and surrounding areas. To prevent damage, use correct utensils, start cooking on HI and turn control down to continue cooking.

### The cast-iron elements (model KERT507Y)

Before placing a pan on cast-iron element surface units for the first time, heat on HI setting for five minutes. The surface units will give off smoke as the protective coating, applied at the factory, finishes bonding to the surface.

Cast-iron element surface units are made of heavy cast-iron to provide even cooking. Each surface unit has a built-in protective limiter as a safety feature. The limiter senses uneven cooking temperatures and automatically reduces the heat level. The limiter will sense uneven heat when a pan boils dry or when a pan is removed and the surface unit is left on. The heat level may also be reduced automatically if the bottom of the pan is too large or too small for the element. This will result in longer cooking times.

Cast-iron elements hold heat longer than conventional surface units. For best cooking results, use a high setting for only a very short period of time. Then use a lower setting to complete the cooking. You may want to turn the cast-iron element surface unit OFF a few minutes before you finish cooking.

**IMPORTANT:** Cast-iron elements stay hot for a long time. Do not use the HI setting for long periods of time or leave pans on hot elements when cooking is done. Burned food and damage to the cookware could result.

### The ceramic cooktop (models KERC507Y and KERH507Y)

Cooking on the ceramic cooktop is almost the same as cooking on conventional surface units. There are, however, a few differences:

- The ceramic cooktop will take slightly longer to heat up than a regular surface unit. It will also take a little longer to cool down.
- The surface unit will glow red when it is turned on. You will see the element cycling on (glowing red) and off to maintain the proper temperature setting you have selected.
- **Model KERN507Y:** The surface units on the right side of the cooktop feature halogen elements. These elements light up as soon as you turn them on, and are brighter than conventional coil elements.

- Sliding metal pans on the ceramic cooktop surface could leave marks. Clean metal marks using the Cook Top Polishing Creme included with your range. Remove these marks before using the cooktop again. Wiping off the cooktop after each use will help keep the surface free from stains and provide the most even heating. See pages 47-48 for care and cleaning suggestions.

**IMPORTANT:** The surface elements may smoke slightly and emit a burning odor during the first few hours of use. This is normal. It is caused by the insulation material of the new ceramic cooktop elements and will not occur again.

## Home canning information (all models)

- Use flat-bottomed canners for best results. Do not use canners with dented or ridged (porcelain enamel-ware) bottoms. They do not make good contact with the surface unit and cause severe overheating which damages the cooktop.
- For best results, use the largest surface unit. Also, use a canner which can be centered over the surface unit. Large diameter canners, if not properly centered, trap heat and can cause damage to the cooktop. If you have a ceramic cooktop, use the left front surface unit.
- Do not place canner on two surface units at the same time. Excessive heat build-up will damage the cooktop.
- Start with hot water. This reduces the time the control is set on high. Reduce heat setting to lowest position needed to keep water boiling.
- To prolong the life of the elements:
  - Prepare small batches at a time.
  - Do not use elements for canning all day.

## Cookware tips (all models)

There is no one brand of utensil that is best for all people. Knowing something about pan materials and construction will help you select the correct cooking utensils for your needs.

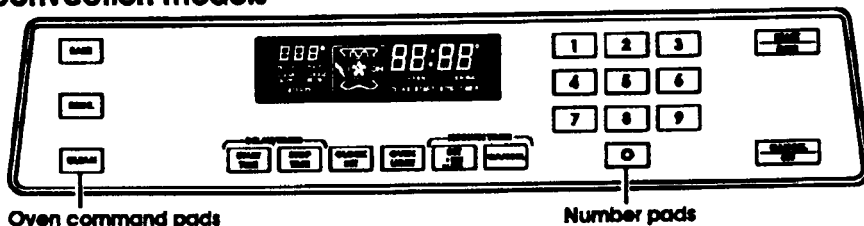
- Use only flat-bottomed utensils that make good contact with the surface units. To check the flatness of a utensil:
  - Turn it over and check the bottom of the pan by placing a ruler across it.
  - Rotate the ruler in all directions. There should be no gaps between the pan and the ruler.

**IMPORTANT:** Woks, canners and teakettles with flat bottoms suitable for use on your cooktop are now available in most houseware stores or departments.

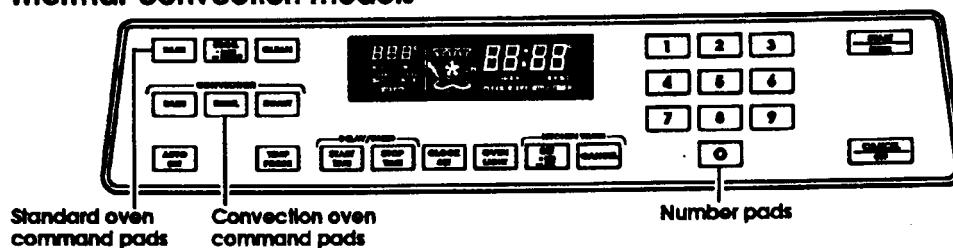
- The pan should have straight sides and a tight-fitting lid.
- Choose medium to heavy gauge (thickness) pans that are fairly lightweight. Remember that a very heavy pan will be even heavier when filled with food.
- The pan material (metal or glass) affects how fast heat transfers from the surface unit through the pan material and how evenly heat spreads over the pan bottom.
- Handles should be made of sturdy, heat-resistant material and be securely attached to the pan.
- Do not leave an empty utensil, or one which has boiled dry, on a hot surface unit. It can overheat and may damage the utensil or surface unit.
- Do not use canners, woks and specialty utensils with rounded, warped, ridged or dented bottoms. These could cause severe overheating which damages the utensil and/or surface unit.

## The electronic oven controls

### Non-convection models



### Thermal-convection models



There are two parts in the oven control section:

- The display
- The command pads

Instructions for each oven control function are covered on the following pages. Read them carefully.

When you first plug in the range, the display will show "88:88". If, after you set the clock (page 15) the display again shows "88:88", your electricity was off for a while. Reset the clock.

### Display/clock

When you are not using the oven, this is an accurate clock. When using the oven or Kitchen Timer, the display will show the time, temperature settings and what command pads have been pressed.

When showing the time of day, the display will show the hour and minutes.

When using the Kitchen Timer, you can set minutes and seconds or hours and minutes.

When using Start Time and/or Stop Time, the display shows hours and minutes.

The time display will show "Err" if a command is incorrectly entered.

### Command pads

The command pads tell the oven what to do and in what order. A few examples:

- Clock Set tells the oven you are going to set the clock.
- Cancel/Off tells the oven to turn off.

Each command pad (except Cancel/Off and Start/Enter) lights a word(s) or symbol(s) in the display. The word(s) or symbol(s) comes on when you touch the command pad.

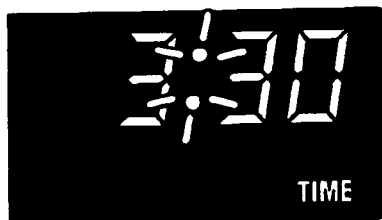
If you do not push the Start/Enter pad within 5 seconds of programming a function, "START?" will show in the display.

## Setting the clock

1. Push the Clock Set pad. TIME will light up in the display. The time of day with the colon flashing will show in the display.
2. Push Number pads to set the correct time of day.

CLOCK  
SET

3 3 0



START  
ENTER

3. Push the Start/Enter pad to start clock operation. If the time has not been entered correctly, three short tones will sound and "Err" is displayed for 1 second. The previous display then reappears. Repeat Steps 1 and 2 above to reenter the time of day.

## Using the electronic Kitchen Timer

The Kitchen Timer does not start or stop the oven. It works like a kitchen timer. It can be set in minutes and seconds up to 99 hours, 99 minutes or 99 minutes, 99 seconds.

1. To count down minutes and seconds, push the Kitchen Timer Set pad once. TIMER, MIN, SEC and ":0" will show in the display. To count down hours and minutes, push the Kitchen Timer Set pad twice. TIMER, HR, MIN, and "0:00" will show in the display.

SET  
•MIN  
••HR



OR



2. Push Number pads to set the desired time.



3. Push the Start/Enter pad. The Kitchen Timer will begin counting down immediately after the time is set. When time is up, you will hear a single tone that sounds every 5 seconds. Touch any pad to turn the tone off.



**IMPORTANT:** To change the end-of-timer tone to a four-second tone, push and hold the Kitchen Timer Set pad for 4 seconds. A short tone will sound to tell you the tone has been changed.

**To cancel the Kitchen Timer:**

- Push and hold the Kitchen Timer Cancel pad until the time of day shows in the display.  
**OR**
- Push the Cancel/Off pad. (This pad will work only when the Kitchen Timer countdown has ended. The Cancel/Off pad will also cancel all other programming.)

Use any time during countdown:  
**KITCHEN/TIMER**



Use only after countdown has ended:

OR



**Using the Cancel/Off pad**

The Cancel/Off pad will cancel any command pad, except for the Clock Set pad. When the Cancel/Off pad is pushed, the large display will show the time of day.



**Audible signals**

Audible signals tell you if a function is entered correctly or not. They also tell you when a cycle is completed.

**To shut off all signals except for the end-of-timer tone:**

1. Push and hold the Stop Time pad for 4 seconds.
2. A short tone will sound to tell you the signals have been changed.

Repeat the above steps to turn the signals back on.



## Oven racks

### Rack positions

Your oven has five rack positions. Rack position 5 is the highest position, or farthest from the bottom of the oven. Rack position 1 is the lowest position, or closest to the bottom of the oven.

There are three straight racks for the thermal-convection ovens and two straight racks for the non-convection ovens.

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

### **WARNING**

#### **Personal Injury Hazard**

- Always position oven rack(s) in desired location before turning oven on. Be sure the rack(s) is level.
- If rack(s) must be moved while oven is hot, use potholders or oven mitts to protect hands.

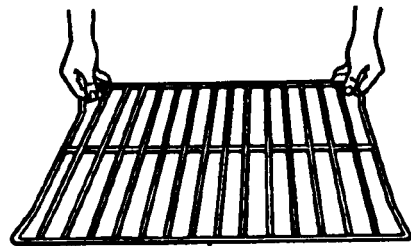
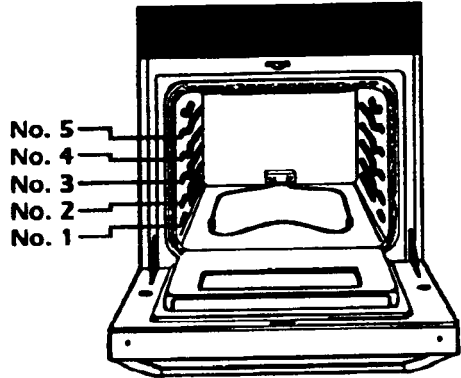
Failure to follow the above precautions may result in personal injury.

#### **To remove oven racks:**

Lift rack at front and pull out.

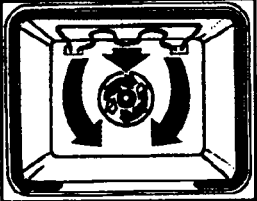
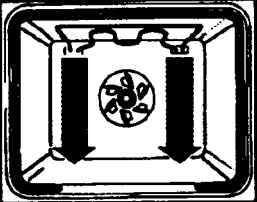
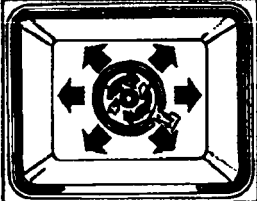
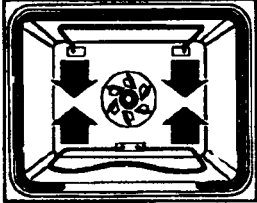
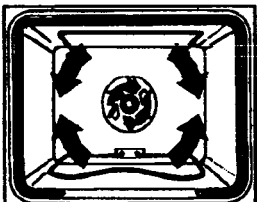
#### **To replace oven racks:**

1. Place rear of rack on rack guides.
2. While lifting front of rack, push in all the way. Lower front.



Rear of rack

## Control settings

SETTING	DIAGRAM	SETTING INFORMATION
<p>CONVECTION BROIL</p>		<p>The top element(s), as set by the Convection Broil pad, operates at full power whenever heating. Air in the oven cavity is circulated by the fan for even heating. Use this setting for broiling thick cuts of meat.</p>
<p>BROIL (MAXI/ECONO)</p>		<p>The top element(s), as set by the Broil pad, operates at full power whenever heating. Use this setting for broiling.</p>
<p>CONVECTION BAKE</p>		<p>The rear element operates at full power whenever heating. Air in the oven cavity is circulated by the fan for even heating. Use this setting for foods which require gentle heating, and for baking breads and cakes. This setting is also recommended when baking large quantities of food on more than one oven rack.</p>
<p>BAKE (ROAST)</p>		<p>The bottom element and outer top element operate at full power and glow red whenever heating. Use this setting for baking, roasting, and heating casseroles.</p>
<p>CONVECTION ROAST</p>		<p>The bottom element and outer top element operate at full power and glow red whenever heating. Air in the oven cavity is circulated by the fan for even heating and faster cooking. Use this setting for roasting.</p>
<p>CLEAN</p>		<p>Use this setting for self-cleaning only.</p>

## Baking (all models) or convection baking (models KERS507Y, KERT507Y, KERCC507Y and KERH507Y)

1. Position the rack(s) properly before turning on the oven. To change rack position, lift rack at front and pull out.

2. Push the Bake or Convection Bake pad.

When you push the Bake pad, the Bake Element, Outer Broil Element and Oven Cavity symbols will light up in the display. "350°" also shows in the display.

When you push the Convection Bake pad, the Oven Cavity, Convection Element and Convection Fan symbols will light up in the display. "325°" also shows in the display.

3. If you want to set a temperature other than the one displayed, push Number pads for the desired setting. Push the Start/Enter pad and ON will show in the display. (See the baking or convection baking chart in the Convection Oven Cookbook for temperature recommendations.)

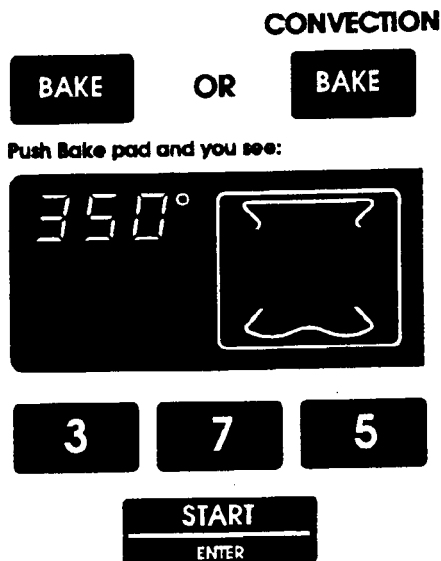
4. Preheat the oven. The oven is preheated when you hear two tones and the set temperature shows in the small display.

While the oven is preheating, the small display will show "Lo°" when the oven temperature is below 170°F. After the temperature reaches 170°F, the small display will show the actual oven temperature in 5° increments and stop at the set temperature. To see the set temperature before it is reached, push the command pad you used to select the cooking mode. The set temperature will be displayed for 5 seconds.

5. Put food in the oven. During baking, the elements will turn on and off to keep the oven temperature at the setting.

**IMPORTANT:** If you want to change the baking temperature after baking has begun, repeat Steps 2 and 3 above.

6. When baking/convection baking is done, push the Cancel/Off pad. The time of day will show in the display and all other displays will go off.



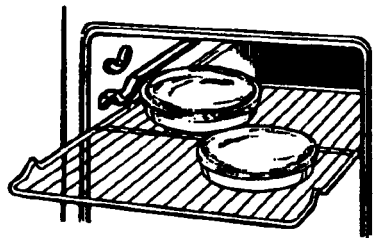
## Baking/convection baking tips

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

**For best air circulation:**

- Place the pans so that one is not directly over the other.
- Allow 1½ to 2 inches of space around each pan and between pans and oven walls.
- When baking with one pan, place pan in the center of the oven rack.
- When baking with two pans, place pans in opposite corners of the oven rack.

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



## Thermal baking (Bake pad) tips:

### Rack and pan placement

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

**For proper cooking, follow these guidelines for specific foods:**

- Angel and bundt cakes, yeast breads, frozen pies, large roasts and turkeys—place rack on lowest level.
- Casseroles, muffins, most quick breads and meats—place rack on second level from bottom.
- Cookies, biscuits, cakes and non-frozen pies—place rack on second or third level from bottom.
- Use only one cookie sheet in the oven at one time.

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

When baking on three racks, arrange racks on bottom, second level from bottom, and top level.

## Using aluminum foil in the oven (for thermal baking)

### ⚠ WARNING

#### Electrical Shock and Fire Hazard

Do not allow foil to touch the heating elements because it will damage them and could result in electrical shock or fire hazard.

Use aluminum foil to catch splillovers from pies or casseroles.

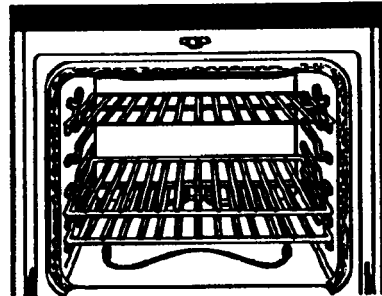
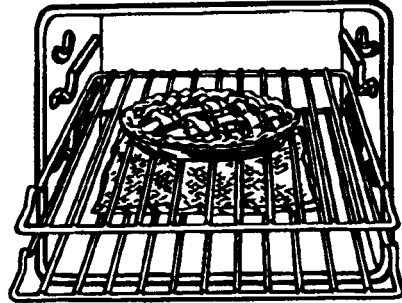
- Place the foil on the oven rack below the rack with the food. The foil should have the edges turned up and be about 1 inch (3 cm) larger all around than the dish holding the food.
- Do not cover the entire rack with aluminum foil. It will reduce air circulation and cause poor cooking results.
- Do not line oven bottom or entire oven rack with foil or other liners. Poor baking will result.

### Convection baking (Convection Bake pad) tips:

- Do not use aluminum foil when convection baking. Aluminum foil may block airflow.
- Reduce recommended recipe oven temperature by approximately 25°F. See recipe adaption chart in the Convection Oven Cookbook for recommended temperatures.
- For most recipes, convection baking time can be reduced compared to standard baking times. See recipe adaption chart or convection baking chart in the Convection Oven Cookbook for recommended baking times.

**IMPORTANT:** Cooking time will be longer when you use more than one rack. This will prevent shortening of recipe cooking times.

- When baking with 2 or 3 racks, use the Convection Bake pad for more even results.
- To use three racks during convection baking, place racks in position 5 (the highest position), 2 and 1 (the closest to the oven bottom). This allows all three racks to be an equal distance apart for better baking.
- Stagger cake pans or other utensils in opposite directions on each rack when three racks are used.



## Roasting (all models) or convection roasting (models KERS507Y, KERT507Y, KERK507Y and KERH507Y)

1. Position the rack properly before turning on the oven. To change rack position, lift rack at front and pull out. Place the food in the oven. For large roasts and turkeys, place rack in position 1 (closest to oven bottom).

2. Push the Bake (for roasting) or Convection Roast pad.

When you push the Convection Roast pad, the Bake Element, Outer Broil Element, Oven Cavity and Convection Fan symbols will light up in the display. "300°" also shows in the display.

When you push the Bake pad, the Bake Element, Outer Broil Element and Oven Cavity symbols will light up in the display. "350°" also shows in the display.

3. If you want to set a temperature other than the one displayed, push Number pads for the desired setting. Push the Start/Enter pad and ON will show in the display. (See the roasting or convection roasting chart in the Convection Oven Cookbook for temperature recommendations.)

4. Put food in the oven. During roasting, the elements will turn on and off to keep the oven temperature at the setting.

While the oven is heating, the small display will show "Lo°" when the oven temperature is below 170°F. After the temperature reaches 170°F, the small display will show the actual oven temperature in 5° increments and stop at the set temperature. To see the set temperature before it is reached, push the command pad you used to select the cooking mode. The set temperature will be displayed for 5 seconds.

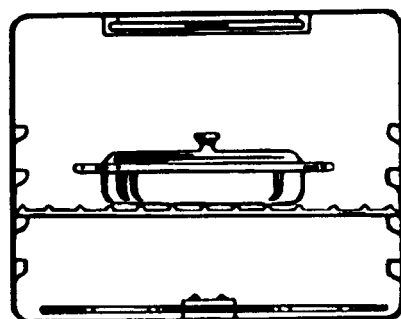
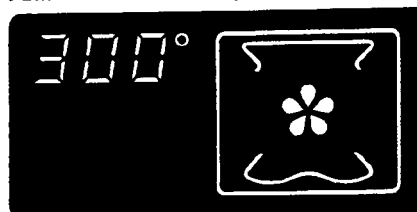
**IMPORTANT:** if you want to change the roasting temperature after roasting has begun, repeat Steps 2 and 3 above.

5. When roasting/convection roasting is done, push the Cancel/Off pad. The time of day will show in the display and all other displays will go off.

CONVECTION

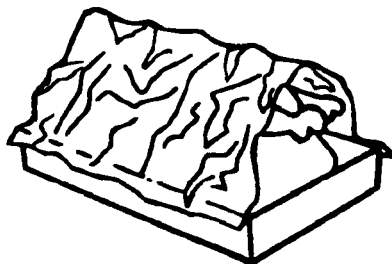


Push Convection Roast pad and you see:



## Roasting tips:

- Roast meats fat side up in a shallow pan using a roasting rack.
- Use a roasting pan that fits the size of the food to be roasted. Meat juices may overflow the sides of a pan that is too small. Too large of a pan will result in increased oven spatter.
- Spatter can be reduced by lining the bottom of the roasting pan with lightly crushed aluminum foil.
- A foil tent will slow down surface browning for long-term roasting, as when roasting a turkey. Place tent-shaped foil loosely over meat to allow for air circulation. Do not seal foil or meat will be steamed. A foil tent is not recommended for convection roasting.
- Use an accurate meat thermometer or temperature probe (see page 25) to determine when meat has reached desired degree of doneness. Insert the thermometer or probe 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 or probe should not touch fat, bone or gristle.
- After reading the thermometer once, push it further into the meat  $\frac{1}{2}$  inch or more and read again. If the temperature drops, return the meat to the oven for more cooking.
- Check poultry with a thermometer in 2-3 places to ensure adequate doneness.
- Remove roasted meats from the oven when the thermometer registers  $5^{\circ}\text{F}$  to  $10^{\circ}\text{F}$  lower than the desired temperature. The meat will continue to cook after removal from the oven.
- Poultry and roasts will be easier to carve if loosely covered with foil and allowed to stand 10-15 minutes after removal from the oven.



## Convection roasting tips:

- For most recipes, convection roasting times and temperatures can be reduced. See recipe adaption chart or convection roasting chart in the Convection Oven Cookbook for recommended roasting times and temperatures.
- For convection roasting, do not use a roasting pan with high sides, as it cuts down the free flow of air circulating around the food. Use the convection roasting rack on the broiler pan as shown on page 10. (The convection roasting rack rests on the broiler pan, not inside it.) The long side of the rack should be parallel with the oven door for best heat distribution and airflow.

## Adjusting the oven temperature control

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

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

1. Push the Bake pad and hold for 4 seconds. Release the Bake pad when a number appears in the temperature display and you hear a beep. The temperature display will show the current temperature offset, for example "0". If you have not previously adjusted the temperature.
2. Push the Bake pad to increase or decrease the temperature. Each time you push the Bake pad, the displayed temperature will increase by 5°F. To decrease the temperature, keep pushing the Bake pad until you go above 35°. At that point the display will return to 0 and will then decrease 5°F for every time you push the Bake pad.

You can set the temperature change to as low as -35°F or as high as 35°F. A minus (-) sign will appear before the number when decreasing the temperature setting to show the oven will be cooler by the displayed amount.

3. After making the desired adjustment, push the Cancel/Off pad to enter the new offset temperature.





## Temperature probe (models KERS507Y, KERT507Y, KERC507Y and KERH507Y)

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

1. Insert the Temperature Probe into the center of the thickest portion of meat or into the inner thigh or breast of poultry, away from fat or bone. The Temperature Probe symbol will show in the display.
2. Place pan with meat on rack that has been centered in the oven.
3. Open the Temperature 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. Push the Temp Probe pad. "160°" shows in the display.

TEMP  
PROBE



6. If you want to set a temperature other than the one displayed (from 100°F-200°F), push Number pads for the desired setting.
7. Set a Bake, Roast, Convection Bake or Convection Roast cycle. (See the section in this manual discussing the cycle you want to set. Also, see the roasting or convection roasting chart in the Convection Oven Cookbook for temperature recommendations.)

**IMPORTANT:** You cannot use the Temperature Probe when broiling or convection broiling. If you try to program a Broil or Convection Broil cycle, the Temperature Probe symbol will flash and "Prob" will show in the time display.

8. Push the Start/Enter pad. ON and the appropriate symbols will come on. While the oven is heating, the large display will show "Lo°" when the food temperature is below 100°F. After the temperature reaches 100°F, the large display will show the actual food temperature in 5° increments and stop at the set temperature. Four short tones will sound when the set temperature is reached.

**IMPORTANT:** If you want to change the probe temperature after cooking has begun, repeat Steps 5 and 6 above.



START  
ENTER



9. Unplug the Temperature Probe using an oven mitt or potholder.

**⚠ WARNING**

**Burn Hazard**

Oven, probe and probe cover will be hot. Use an oven mitt or a potholder to remove the probe. Failure to do so could result in burns.

10. Remove food from oven to prevent overcooking.
11. Wipe probe with a soapy cloth and dry thoroughly. Use a plastic scouring pad to remove cooked-on foods.  
**IMPORTANT: DO NOT** immerse Temperature Probe in water or other liquid.

**What happens during this selection:**

The oven will begin heating. The heating elements will cycle on and off to maintain the proper temperature. The rear convection fan will come on in addition to the heating elements when Convection Roast is selected.

## Auto set (models KERS507Y, KERT507Y, KERC507Y and KERH507Y)

Auto Set lets you choose from among ten preprogrammed oven cooking cycles which store commonly used cooking times, cooking temperatures and probe temperature settings. This mode saves you time by limiting the number of pads you have to push when programming a favorite setting.

1. Insert the Temperature Probe into the food, if the probe is needed for your cycle. (Follow instructions in "Temperature probe" on pages 25-26.)
2. Push the Auto Set pad. The display will show "A-".

AUTO  
SET

A -

3. Push a Number pad to select the desired Auto Set cycle. The display will show "A-" followed by the number chosen. (Use the "Auto set chart" on page 26 as your guide for selecting the correct cycle.)

1

A - 1

**IMPORTANT:** You can change the Auto Set cycle any time before or after touching the Start/Enter pad by repeating Steps 2 and 3.

4. The display will show in sequence the cooking mode, oven temperature, and probe temperature or time settings preset for that cycle. Push the Start/Enter pad.
5. When the Auto Set cycle is completed, "End" will show on the temperature display. Four short tones will sound, followed by one short tone every minute until you open the door, remove the probe or push the Cancel/Off pad. The display will then show the time of day.

START  
ENTER

End 12:00

BEEP BEEP BEEP BEEP

## Auto set chart

NUMBER	MODE	OVEN TEMP	TIME OR PROBE TEMP	FOOD
1	Convection bake	350°F	45 min	Meal #1
2	Convection bake	350°F	1 hr	Meal #2
3	Convection bake	350°F	1 hr 15 min	Meal #3/Baked potatoes
4	Convection bake	375°F	55 min	Meal #4
5	Convection roast	300°F	140°F	Beef roast rare
6	Convection roast	300°F	160°F	Beef roast medium
7	Convection roast	300°F	170°F	Beef roast well Pork roast Meat loaf
8	Convection bake	325°F	150°F	Casseroles
9	Convection bake	325°F	3 hr	Pot roast with vegetables-3 lbs
0	Convection roast	400°F	18 min	Pizza

## Broiling

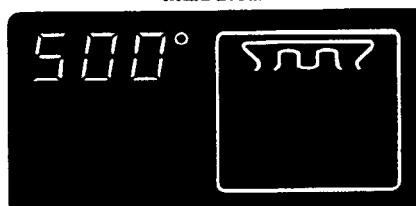
**IMPORTANT:** Preheating is not necessary when broiling.

1. Position the rack before turning the oven on. See a reliable cookbook for recommended rack positions.
2. Place food on grid in broiler pan and place in center of the oven rack. Turn the pan so the long side is parallel to the oven door for the best heat distribution and airflow.
3. Close the door to the Broil Stop position (open about 4 inches (10.2 cm)). The door will stay open by itself.
4. **Models KERS607Y, KERT507Y, KERC507Y and KERH507Y:** For **maxi broil**, push the Broil pad once. The Inner and Outer Broil Elements and Oven Cavity symbols will light up in the display. "500°" also shows in the display. For **econo broil**, push the Broil pad twice. The Inner Broil Element and Oven Cavity symbols will light up in the display. "500°" also shows in the display.

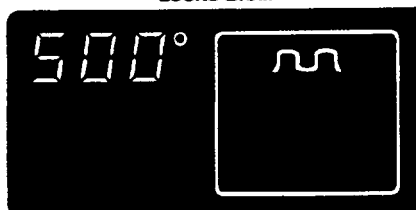
**Models KER1500Y and KERC500Y:** Push the Broil pad. The Inner and Outer Broil Elements and Oven Cavity symbols will light up in the display. "500°" also shows in the display.

**BROIL**  
•MAXI  
•ECONO

**Maxi broil:**



**Econo broil:**



5. If you want to set a temperature other than the one displayed (up to 500°F), push Number pads for the desired setting. (See the broiling chart in the Convection Oven Cookbook for temperature recommendations.)
6. Push the Start/Enter pad.  
**IMPORTANT:** The door must be partly open whenever the oven is being used to broil. Leaving the door open allows the oven to maintain proper temperatures.  
 If you want to change the broiling temperature after broiling has begun, repeat Steps 4 and 5 above.
7. When broiling is done, push the Cancel/Off pad. The time of day will show in the display and all other displays will go off.

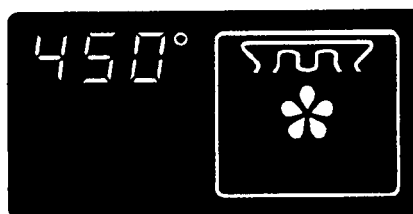


## Convection broiling (models KERS507Y, KERT507Y, KERC507Y and KERH507Y)

Convection broiling is actually high-temperature convection roasting. It is used when broiling thick cuts of meat. Results are similar to those obtained when using a rotisserie.

1. Position the rack before turning the oven on. See a reliable cookbook for recommended rack positions.
2. Place food on grid in broiler pan and place in center of the oven rack. Turn the pan so the long side is parallel to the oven door for the best heat distribution and airflow.
3. Close the door to the Broil Stop position (open about 4 inches (10.2 cm)). The door will stay open by itself.
4. Push the Convection Broil pad. The Inner and Outer Broil Elements, Convection Fan and Oven Cavity symbols will light up in the display. \*450\* also shows in the display.

CONVECTION



5. If you want to set a temperature other than the one displayed (up to 500°F), push Number pads for the desired setting. (See the convection broiling chart in the Convection Oven Cookbook for temperature recommendations.)
6. Push the Start/Enter pad.  
**IMPORTANT:** If you want to change the convection broiling temperature after broiling has begun, repeat Steps 4 and 5 above.
7. When convection broiling is done, push the Cancel/Off pad. The time of day will show in the display and all other displays will go off.



**Broiling tips:**

- Always start broiling with a cold broiler pan for even results.
- To retain more natural juice, do not pierce meat with a fork.
- Trim the outer layer of fat from steaks and chops.
- Slit fatty edges to prevent meat from curling during broiling.
- Brush food with butter, sauce or seasoning, if desired, several times during broiling.
- Grease the broiler pan and grid when broiling fish to prevent sticking.

**⚠ WARNING**

**Fire Hazard**

- Place meat the correct distance from the element. Meat placed too close to the element may spatter, smoke, burn or catch fire during broiling.
- To ensure adequate grease drainage, do not use cookie sheets or similar pans for broiling. Also, covering the broiler grid with foil is not recommended. Poor drainage of grease may result in fire. If foil is used, cut slits in foil to correspond with all openings in broiler grid. Grease can then drain away and cool in pan.

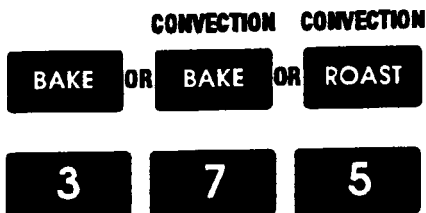
## Using the electronic clock/oven control

The electronic clock/oven control will turn the oven on and off at times you set ... even when you are not around.

Automatic baking/roasting is ideal for foods which do not require a preheated oven, such as meats and casseroles. Do not use the automatic cycle for cakes, cookies, etc. ... undercooking will result.

### To start baking/roasting now and stop automatically:

1. Position the oven rack(s) properly and place the food in the oven.
2. Make sure the clock is set to the correct time of day. (See "Setting the clock" on page 15.)
3. Push the Bake, Convection Bake or Convection Roast pad.
4. If you want to set a temperature other than the one displayed, push Number pads for the desired setting. (See the baking, roasting, convection baking or convection roasting chart in the Convection Oven Cookbook for temperature recommendations.)



5. Push the Stop Time pad. When you push the Stop Time pad, HR, MIN and STOP TIME will light up in the display. The time of day also shows in the display.



6. Push Number pads to set the desired stop time.



7. Push the Start/Enter pad.



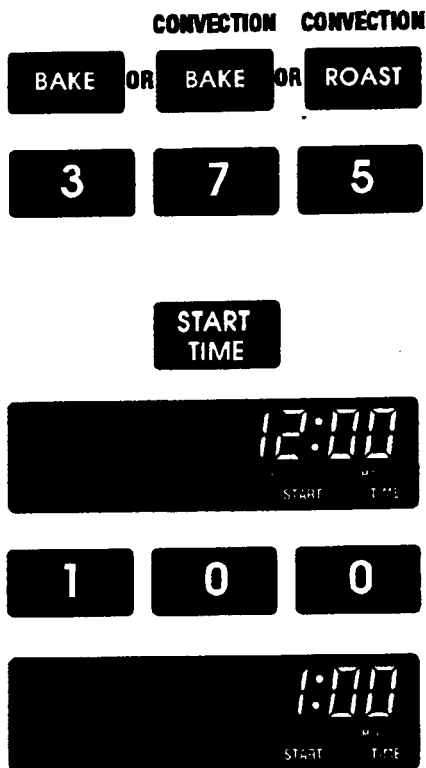
8. When baking/roasting is done, "End" will show on the display. Four short tones will sound, followed by one short tone every minute until you open the door or push the Cancel/Off pad. The display will then show the time of day.





## To delay start and stop automatically:

1. Position the oven rack(s) properly and place the food in the oven.
2. Make sure the clock is set to the correct time of day. (See "Setting the clock" on page 15.)
3. Push the Bake, Convection Bake or Convection Roast pad.
4. If you want to set a temperature other than the one displayed, push Number pads for the desired setting. (See the baking, roasting, convection baking or convection roasting chart in the Convection Oven Cookbook for temperature recommendations.)
5. Push the Start Time pad. When you push the Start Time pad, HR, MIN and START TIME will light up in the display. The time of day also shows in the display.
6. Push Number pads to set the desired start time.



- 7. Push the Stop Time pad. When you push the Stop Time pad, HR, MIN and STOP TIME will light up in the display. The time of day also shows in the display.

STOP  
TIME



- 8. Push Number pads to set the desired stop time.

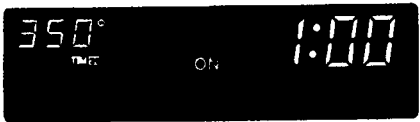


- 9. Push the Start/Enter pad. DELAY will light up and the time of day will show on the display.

START  
ENTER



- 10. When the start time is reached, you will hear a single tone. Touch any pad to turn the tone off. DELAY will go off and TIMED will light up in the display. The temperature display will show the set temperature and the start time will show in the time display.



- 11. When baking/roasting is done, "End" will show on the display. Four short tones will sound, followed by one short tone every minute until you open the door or touch the Cancel/Off pad. The display will then show the time of day.



BEEP  
BEEP  
BEEP  
BEEP

## To cancel automatic oven control settings:

- Push the Cancel/Off pad to return the display to the time of day.



### **⚠ WARNING**

To avoid sickness and food waste when automatic baking/roasting:

- Do not let most UNFROZEN food stand for more than two hours before cooking starts.
- Do not allow food to remain in oven for more than two hours after the end of cooking cycle.

**IMPORTANT:** Do not use foods that will spoil while waiting for cooking to start. Such foods are: dishes with milk or eggs, cream soups and cooked meats or fish. Also, foods containing baking powder or yeast will not rise properly when cooked using delay start.

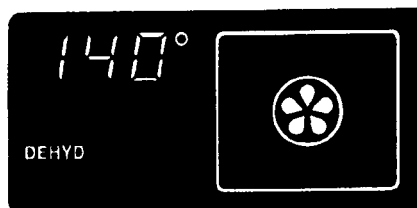
# Dehydrating (models KERS507Y, KERT507Y, KERC507Y and KERH507Y)

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

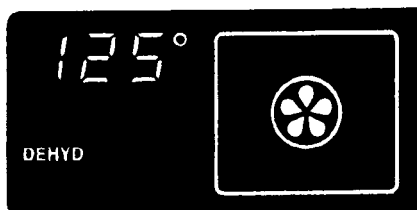
1. Prepare foods as recommended in recipe.
2. Arrange food on drying racks.\*
3. Push the Convection Bake pad and hold for 2 seconds. DEHYD and the Convection Element, Convection Fan and Oven Cavity symbols will light up in the display. "140°" shows in the display. If you want to set a timed convection bake cycle, see "Using the electronic clock/oven control" on page 31.

CONVECTION

BAKE



4. If you want to set a temperature other than the one displayed (from 100°F to 200°F), push Number pads for the desired setting. Place an oven thermometer in the oven to be certain that the correct temperature is obtained.



5. Push the Start/Enter pad.  
**IMPORTANT:** If you want to change the dehydrating temperature after dehydrating has begun, repeat Steps 3 and 4 above.
6. When dehydrating is done, push the Cancel/Off pad. The time of day will show in the display.

START  
ENTER

CANCEL  
OFF

To learn more about dehydration, see the Convection Oven Cookbook provided with your oven.

\* Racks are not included with oven. Contact a local store handling specialty cooking utensils.

## The oven vent

On cast-iron element and ceramic cooktop models, hot air and moisture escape from the oven through a vent on the lower left side of the backguard. On coil element models, the vent is located under the left rear surface unit. You can cook on the unit or keep food warm on it while the oven is on. Do not block the vent. Poor baking/roasting can result.

**IMPORTANT:** Coil element models: Plastic utensils left over the vent can melt.

### **⚠ WARNING**

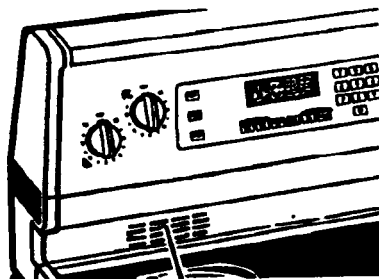
#### **Burn and Fire Hazard**

On coil element models, if you leave a utensil on the right rear surface unit, use potholders when moving it. Pan handles can become hot enough to burn.

On all models, keep flammable materials away from oven vent.

Failure to do so can result in burns or a fire.

Cast-iron element and ceramic cooktop models



Oven vent

Coil element models



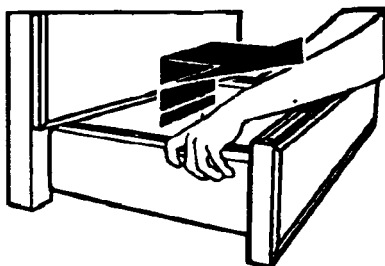
Oven vent

## The storage drawer

The storage drawer is for storing pots and pans. The drawer can be removed to make it easier to clean under the range. Use care when handling the drawer.

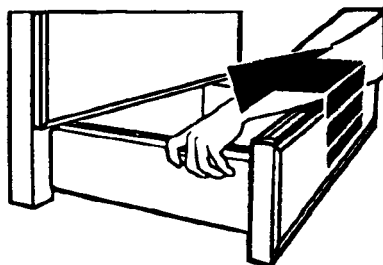
### Removing the storage drawer:

1. Empty drawer of any pots and pans before removing drawer. Press drawer briefly and release. Drawer will open enough to make top edge of drawer accessible. Use recessed area on top edge of drawer to pull drawer straight out to the first stop. Lift front and pull out to the second stop.
2. Lift back slightly and slide drawer all the way out.



### Replacing the storage drawer:

1. Fit ends of drawer slide rails into the drawer guides on both sides of opening.
2. Lift drawer front and push in until metal stops on drawer side rails clear white stops on drawer guides. Lift drawer front again to clear second stop and slide drawer closed. Be sure to press drawer in firmly to reset spring that keeps drawer closed.

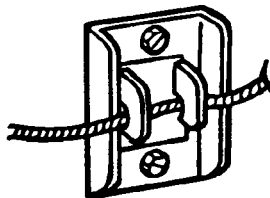


## The anti-tip bracket

The range will not tip during normal use. However, tipping can occur if excessive force or weight is applied to the open door without the anti-tip bracket properly secured.

### To verify the anti-tip bracket is engaged:

- Look to see if the anti-tip bracket is attached with screws to the wall behind the control panel.
- Make sure the cable tether on the back of the range is secured by the two hooks on the bracket.
- See installation instructions for further details.



# Using The Self-Cleaning Cycle

## In This Section

	Page		Page
How the cycle works .....	39	Setting the controls .....	40
Before you start .....	39	Special tips .....	42

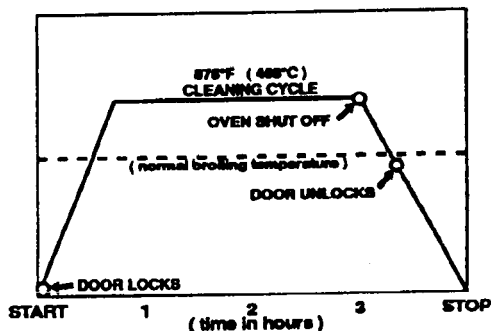
The Self-Cleaning cycle saves you from the toil and mess that often come with hand-cleaning the oven interior. Like the other functions of your range, the Self-Cleaning cycle is operated with the easy-to-use electronic controls. Please review the instructions in this section to keep your oven spotless.

## How the cycle works

The Self-Cleaning cycle uses very high heat to burn away soil and grease. During the cycle, the oven gets much hotter than it does for normal baking or broiling—approximately 875°F (468°C). This high heat breaks up the soil or grease and burns it away.

Your oven is preset for a 3-hour Self-Cleaning cycle. However, the cycle time can be adjusted to the amount of soil in your oven. The cycle can be set anywhere between 2 and 4 hours. (See "Setting the controls" on page 40.)

The graph at the right is representative of a normal, 3-hour Self-Cleaning cycle. Note that the heating stops when the 3-hour setting is up, but it takes longer for the oven to cool enough to unlock.

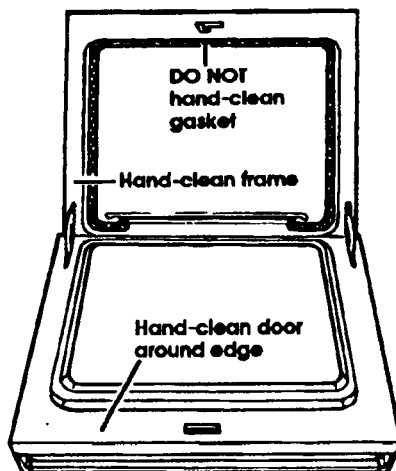


## Before you start

Before you start the Self-Cleaning cycle, make sure you:

1. Hand-clean the indicated areas. They do not get hot enough during the cleaning cycle for soil to burn away. Use hot water and detergent or a soapy steel-wool pad for cleaning.

**IMPORTANT:** DO NOT clean, move or bend the fiberglass gasket. Poor cleaning, baking and roasting may result.



- Remove the broiler pan grid and any pots and pans being stored in the oven.

**IMPORTANT:** The broiler pan (without grid) can be cleaned in the oven if most of the soil is removed first by hand-cleaning or a dishwasher. If most of the soil is not removed, excessive smoking will occur. The chrome broiler pan grid will discolor if cleaned in the Self-Cleaning cycle.

- Wipe out any loose soil or grease. This will help reduce smoke during the cleaning cycle.
- Remove the oven racks from the oven if you want them to remain shiny. If the oven racks are cleaned in the Self-Cleaning cycle, place them on the 2nd and 4th rack guides. (Guides are counted from bottom to top.)

**IMPORTANT:** If oven racks are cleaned in the Self-Cleaning cycle, they will become harder to slide.

Heat and odors are normal during the Self-Cleaning cycle. If needed, remove them by opening a window or by turning on a vent hood or other kitchen vent during the cycle.

## ⚠ WARNING

### Personal Injury and Product Damage Hazard

- Do not touch the oven during the Self-Cleaning cycle. It could burn you.
- Do not use commercial oven cleaners in your oven. Cleaners may produce hazardous fumes or damage the porcelain finish.
- Do not leave foil in oven during the Self-Cleaning cycle. Foil can burn or melt and damage the oven surface.

**IMPORTANT:** Do not block the vent during the Self-Cleaning cycle. Air must move freely for best cleaning results.

Do not leave plastic utensils near the vent. They may melt.

## Setting the controls

- Make sure the clock is set to the correct time of day. (See "Setting the clock" on page 15.)
- To start cleaning immediately:

Push the Clean pad. A three-hour Self-Cleaning cycle will be set. "3:00" will show in the large display. CLEAN, TIME, HR, MIN, and the Outer Broil Element, Bake Element and Oven Cavity symbols will light up. CLEAN and LOCKED in the temperature display will also light up.

If a Self-Cleaning cycle other than three hours is desired, push the Clean pad. Push the desired Number pads for the new time up to four hours.

- Use 2 hours for light soil.
- Use 3-4 hours for moderate to heavy soil.

Push the Start/Enter pad.

Skip to Step 4.

CLEAN



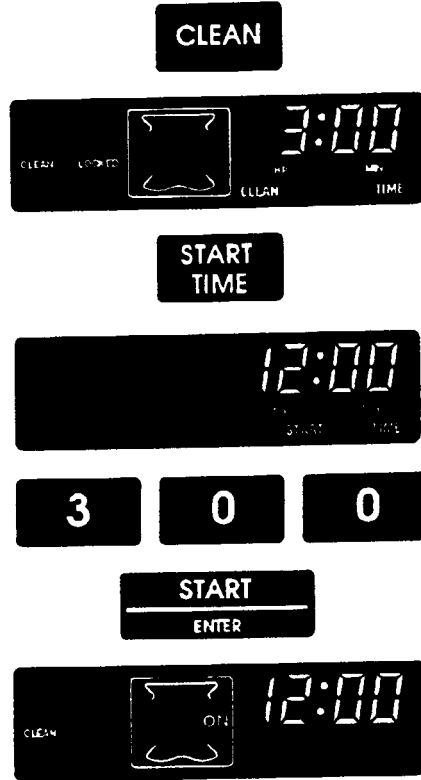


**3. To delay the start using start time:**

Push the Clean pad. A three-hour Self-Cleaning cycle will be set. "3:00" will show in the large display. CLEAN, TIME, HR, MIN, and the Outer Broil Element, Bake Element and Oven Cavity symbols will light up. CLEAN and LOCKED in the temperature display will also light up. (See Step 2 for instructions on setting an alternate cleaning time.)

Push the Start Time pad. When you push the Start Time pad, HR, MIN and START TIME will light up in the display. The time of day also shows in the display. Push Number pads to set the desired start time. Push the Start/Enter pad.

When the Self-Cleaning cycle starts, the time of day will show in the large display. CLEAN, ON, the Outer Broil Element, Bake Element and Oven Cavity symbols will light up.



4. After the Self-Cleaning cycle is programmed, LOCKED lights up in the display. The door cannot be opened when LOCKED is on.  
**IMPORTANT:** If you want to reprogram the cycle after cleaning has begun, repeat Step 2 or 3 on pages 40 and 41.
5. After the Self-Cleaning cycle is completed, CLEAN and LOCKED will show on the display. The display will also show the time of day.
6. When the oven reaches normal baking/roasting temperatures, LOCKED and CLEAN go off and "End" shows on the display.



**To stop the Self-Cleaning cycle at any time:**

1. Push the Cancel/Off pad.
2. When LOCKED goes off, you can open the door.



**Special tips**

- Keep the kitchen well ventilated during the Self-Cleaning cycle to help get rid of heat, odors and smoke.
- After the oven is cool, wipe up any residue or ash with a damp cloth.
- Clean the oven before it gets heavily soiled. Cleaning a very soiled oven takes longer and results in more smoke than usual.
- If the Self-Cleaning cycle does not get the oven as clean as you expected, the cycle may not have been set long enough or you may not have prepared the oven properly. Set the Self-Cleaning cycle longer the next time and hand-clean areas noted on page 39.

# Caring For Your Range

## In This Section

	Page	Page	
Coil element surface units and reflector bowls .....	43	Ceramic cooktop .....	47
Lift-up cooktop .....	45	Cleaning chart .....	49
Cast-iron element surface units .....	46	Replacing the light bulbs .....	51

Your range is designed for ease of care. Most cleaning can be done with items found around your home. Cleaning your range whenever spills or soiling occurs will keep it looking and operating like new.

## ⚠ WARNING

### Burn and Electrical Shock Hazard

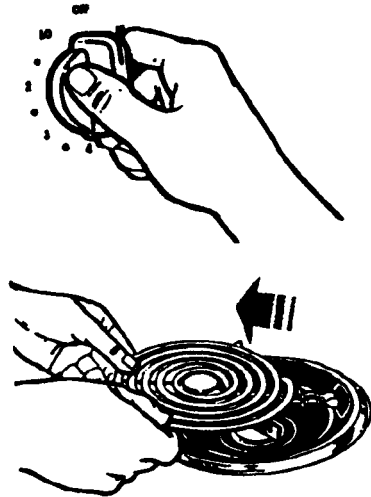
Make sure all controls are OFF and the range is cool before cleaning.

Failure to do so can result in burns or electrical shock.

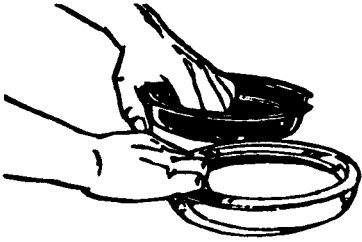
## Coil element surface units and reflector bowls (models KER1500Y and KERS507Y)

### Removing

1. Make sure all surface units are off and cool before removing surface units and reflector bowls.
2. Lift the edge of the unit, opposite the receptacle, just enough to clear the reflector bowl and trim ring.
3. Pull the surface unit straight away from the receptacle.



- 4. Lift out the reflector bowl and trim ring. See "Cleaning chart" on page 49 for cleaning instructions.

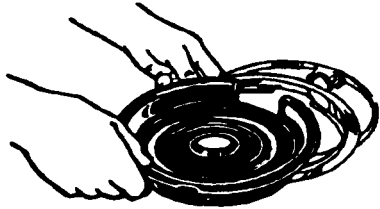


**Replacing**

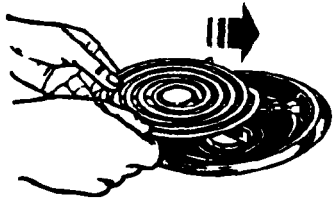
- 1. Make sure all surface units are off and cool before replacing surface units and reflector bowls.



- 2. Line up openings in the reflector bowl and notches in the trim ring with the surface unit receptacle.



- 3. Hold the surface unit as level as possible with the terminal just started into the receptacle. Push the surface unit terminal into the receptacle.



4. When terminal is pushed into the receptacle as far as it will go, push down the edge of the surface unit opposite the receptacle.



**IMPORTANT:** Reflector bowls reflect heat back to the utensils on the surface units. They also help catch spills. When they are kept clean, they reflect heat better and look new longer.

If a trim ring gets discolored, some of the utensils may not be flat enough, or some may be too large for the surface unit. In either case, some of the heat that's meant to go into or around a utensil goes down and heats the trim ring. This extra heat can discolor it.

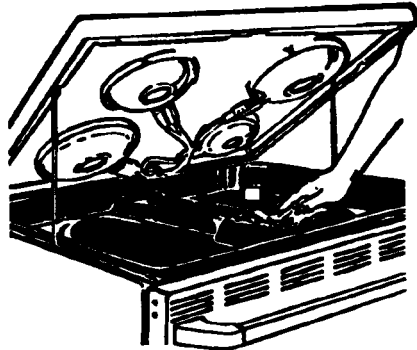
## Lift-up cooktop (models KERI500Y and KERS507Y)

1. Lift front of cooktop at both front corners until the support rods lock into place.

### ⚠ WARNING

#### Personal Injury and Product Damage Hazard

- Be sure both support rods are fully extended and in the locked position. Failure to do so could result in personal injury from the cooktop accidentally falling.
  - Do not drop the cooktop. Damage can result to the porcelain and the cooktop frame.
2. Wipe with warm, soapy water. Use a soapy steel-wool pad on heavily soiled areas.
  3. To lower the cooktop, lift cooktop from both sides while pressing the support rods back to unlock them. Lower the cooktop into place.



## Cast-iron element surface units (model KERT507Y)

1. For best results, wipe off surface units with a damp, soft cloth and soapy water after each use. Remove burned-on food with a soap-filled scouring pad. The red spot in the center of the surface unit will gradually wash off. This is normal and will not affect the operation of the surface unit.
2. Dry the element completely after cleaning. Turn on the element for a few minutes to thoroughly dry. After the element has cooled, use a paper towel to apply a thin coat of salt-free oil to the surface units to season and restore the finish. Wipe excess oil off trim rings. Then heat 3-5 minutes. Some smoking may occur; this is normal. If surface units have dark spots caused by grease and food, the oil treatment will improve their appearance but not eliminate the spots.

**IMPORTANT:** Optional Electrol® dressing can be applied to the surface units to improve their appearance.

To obtain order information for Electrol dressing (Part No. 814030), write to:

KitchenAid  
Parts Distribution Center  
123 Koomler Drive  
LaPorte, IN 46350

OR

Call 1-800-422-1230 to order. You must have a major credit card to order by phone.



## Ceramic cooktop (models KERC500Y, KERC507Y and KERH507Y)

This cooktop is designed for easy care. However, ceramic cooktops need to be maintained differently than standard electric open-coil elements. Foods spilled directly on the cooktop will not burn off as on open-coil elements. Because of this, the surface should be dust-free and soil-free before heating.

Your cooktop has been prepolished at the factory for improved protection and cleanability. The Cook Top Polishing Creme (included with your unit), paper towels or a sponge, and a single-edge razor blade in a holder is all you need to clean your cooktop. For proper cleaning methods, please review "Cleaning tips" on page 48. Follow them after each use to ensure top performance and to preserve that uniquely elegant look.



### **⚠ WARNING**

#### **Personal Injury Hazard**

- When removing heavy or sugary spills from hot cooktop, wear oven mitts.
- Do not use cooktop cleaner on a hot cooktop. The cleaner may produce hazardous fumes or damage the cooktop.
- Do not use the range if the cooktop is cracked or broken.

Failure to follow these instructions can result in personal injury.

#### **To avoid damaging the cooktop, follow these instructions:**

- Remove sugary spills before cooktop cools to prevent pitting.
- **DO NOT USE THE COOKTOP AS A CUTTING BOARD.**
- Do not allow anything that may melt (such as plastic or aluminum foil) to come in contact with the surface while it is hot.
- Do not use the ceramic cooktop to cook popcorn that comes in prepackaged aluminum containers. The container can leave aluminum marks on the cooktop.
- Do not use steel wool, plastic cleaning pads, abrasive powdered cleansers, chlorine bleach, rust remover, ammonia or glass cleaning products with ammonia. These could damage the cooktop surface.
- Dropping heavy or hard objects on the cooktop can crack it. Be careful with heavy skillets. Do not store jars or cans above the cooktop.

## Cleaning tips

### What to use:

- **Cook Top Polishing Creme with paper towel or clean, damp sponge**—Included with your unit, this creme has been developed especially for cleaning and protecting your cooktop. When using, follow instructions on container.
- **Single-edge razor blade in a holder**—Use to remove cooked-on soils from your ceramic cooktop. Razor blades will not scratch your cooktop. **Store razor blades out of reach of children.**

### Steps to follow:

1. Most spills can be wiped off easily using a paper towel or clean, damp sponge as soon as Hot Surface Indicator Light(s) go off.
2. Rub Cook Top Polishing Creme into cooked-on soil using a paper towel. If some soil remains, leave some creme on the spot(s) and follow Step 3.
3. Carefully scrape spots with a single-edge razor blade in a holder.
4. Finish by polishing entire cooktop with Cook Top Polishing Creme and a paper towel.

### Additional tips:

- **Sugary spills and soils** (such as jellies and candy syrups) can cause pitting on the cooktop if not removed **while the ceramic surface is still warm.** Remove as soon as possible after the spill occurs.
- **Remove dark streaks, specks and discoloration** with Cook Top Polishing Creme.
- **Remove metal marks** (from copper or aluminum pans) with Cook Top Polishing Creme before heating the cooktop again. If heated before cleaning, metal marks may not come off.
- **Tiny scratches or abrasions do not affect cooking.** In time, these will become less visible as a result of cleaning. To prevent scratches and abrasions, use Cook Top Polishing Creme regularly.
- **Nonabrasive cleanser with damp paper towel or sponge** can be used as an alternative method for removing cooked-on soils. Always rinse and dry your cooktop thoroughly after using cleanser to prevent streaking or staining.
- **Make sure bottoms of pans are clean and dry** before using.
- **Avoid spillovers.** Use pans with tall sides.
- **Do not cook food directly on ceramic cooktop.**

To obtain order information for Cook Top Polishing Creme (Part No. 814009), write to:

KitchenAid  
Parts Distribution Center  
123 Koomler Drive  
LaPorte, IN 46350

OR

Call 1-800-422-1230 to order. You must have a major credit card to order by phone.



# Cleaning chart

Use the following table to help you clean all parts of your range.

PART	WHAT TO USE	HOW TO CLEAN
<b>Control knobs</b>	Sponge and warm, soapy water	<ul style="list-style-type: none"> <li>• Turn knobs to OFF and pull straight away from control panel.</li> <li>• Wash, rinse and dry thoroughly. Do not soak.</li> <li>• Replace knobs. Make sure all knobs point to OFF.</li> </ul> <p>DO NOT USE steel wool or abrasive cleaners. They may damage the finish of the knobs.</p>
<b>Control panel</b>	Sponge and warm, soapy water OR Paper towel and spray glass cleaner	<ul style="list-style-type: none"> <li>• Wash, rinse and dry thoroughly.</li> </ul> <p>DO NOT USE steel wool or abrasive cleaners. They may damage the finish.</p> <p><b>IMPORTANT:</b> Make sure you have not turned the oven on when cleaning panel. If you have, push the Cancel/Off pad.</p>
<b>Coil element surface units</b> (Models KER1500Y and KERSS07Y)	No cleaning required	<ul style="list-style-type: none"> <li>• Spatters or spills will burn off.</li> <li>• Do not immerse in water.</li> </ul>
<b>Porcelain-enamel reflector bowls</b> (Models KER1500Y and KERSS07Y)	Nonabrasive, plastic scrubbing pad and warm, soapy water OR The Self-Cleaning cycle	<ul style="list-style-type: none"> <li>• Wipe off excess spills.</li> <li>• Wash, rinse and dry thoroughly.</li> </ul> <p>OR</p> <ul style="list-style-type: none"> <li>• Place upside down on oven racks in oven during the Self-Cleaning cycle.</li> </ul>
<b>Cast-iron element surface units</b> (Model KERT507Y)	Warm, soapy water and a sponge Soapy scrubbing pad or scouring powder Salt-free oil on a paper towel  Electrol® dressing (Part No. 814030)	<ul style="list-style-type: none"> <li>• Clean when cooktop and surface units are cool.</li> <li>• Wipe off the surface units after each use.</li> </ul> <p><b>IMPORTANT:</b> After each cleaning, heat surface units until dry.</p> <p><b>To darken surface units or to remove rust spots:</b></p> <ul style="list-style-type: none"> <li>• Make sure surface units are cool.</li> <li>• After each cleaning, apply thin coat of oil to surface units, then heat for 3-5 minutes. Slight smoking of oil will occur.</li> <li>• Follow the directions on the dressing.</li> </ul> <p><b>IMPORTANT:</b> This will improve surface unit appearance, but will not eliminate dark spots.</p>
<b>Ceramic cooktop</b> (Models KERC500Y, KERC507Y and KERH507Y)	See pages 47 and 48 for cleaning instructions.	

continued on next page

PART	WHAT TO USE	HOW TO CLEAN
Exterior surfaces (other than ceramic cooktop and control panel)	Sponge and warm, soapy water	<ul style="list-style-type: none"> <li>• Wash, rinse and dry thoroughly. USE nonabrasive, plastic scrubbing pad on heavily soiled areas.</li> <li>• Do not use abrasive or harsh cleansers.</li> </ul>
Broiler pan and grid (clean after each use)	Steel-wool pad and warm, soapy water	<ul style="list-style-type: none"> <li>• Wash, rinse and dry thoroughly. DO NOT CLEAN in Self-Cleaning cycle. (See note on page 40.)</li> </ul>
Oven racks	Steel-wool pad and warm, soapy water OR The Self-Cleaning cycle	<ul style="list-style-type: none"> <li>• Wash, rinse and dry thoroughly.</li> </ul> <p style="text-align: center;"><b>OR</b></p> <ul style="list-style-type: none"> <li>• Leave in oven during Self-Cleaning cycle. <b>IMPORTANT:</b> Racks will permanently discolor and become harder to slide. Apply a small amount of vegetable oil to the side rungs to aid sliding.</li> </ul>
Oven door glass	Paper towel and spray glass cleaner OR Warm, soapy water and a nonabrasive, plastic scrubbing pad	<ul style="list-style-type: none"> <li>• Make sure oven is cool.</li> <li>• Follow directions provided with the cleaner.</li> <li>• Wash, rinse and dry thoroughly.</li> </ul>
Oven cavity	Self-Cleaning cycle	<ul style="list-style-type: none"> <li>• See "Using The Self-Cleaning Cycle" on pages 39-42.</li> </ul>

## Replacing the light bulbs

### The cooktop light (models KERS507Y, KERT507Y, KERC507Y and KERH507Y)

The fluorescent light is on the top of the control panel. The Cooktop Light switch is on the control panel. Push it and hold it for a second or two to turn on the cooktop light. Push it again to turn light off.

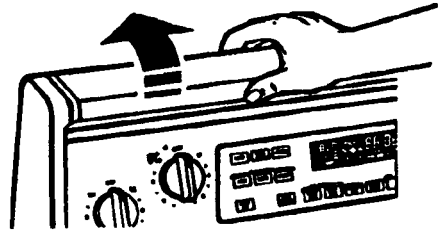
#### **⚠ WARNING**

##### **Electrical Shock Hazard**

Make sure power to the range has been turned OFF at the main power supply before replacing the fluorescent tube.

Failure to do so could result in electrical shock.

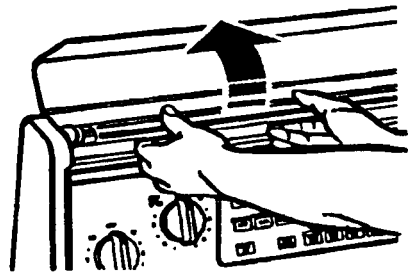
1. Unplug appliance or disconnect at main power supply.
2. Flip up the top of the control panel.



3. Grasp the fluorescent tube at both ends. Turn the tube approximately 90° in either direction until both ends come out of the receptacles. Replace with a 20-watt cool-white fluorescent tube.

If the cooktop light still does not work, the starter may need to be replaced. The starter is a knob-shaped part located on the right side of the backguard, under the light bulb. To remove and replace the starter, push it in and turn approximately 90° away from you. Pull starter out of recessed area. Replacement starters can be found at stores that sell fluorescent tubes.

4. Close the top panel. Plug in appliance or reconnect at main power supply.



## The oven light

The oven light will come on when you open the oven door. To turn the light on when the oven door is closed, push the Oven Light pad on the control panel. Push the pad again to turn off the light.

### **⚠ WARNING**

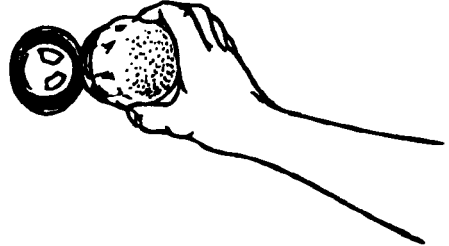
#### **Electrical Shock and Personal Injury Hazard**

- Make sure oven and light bulb are cool and power to the range has been turned off before replacing the light bulb. Failure to do so could result in electrical shock or burns.
- The bulb cover must be in place when using the oven. The cover protects the bulb from breaking, and from high oven temperatures. Because bulb cover is made of glass, be careful not to drop it. Broken glass could cause injury.

#### To replace the oven light:

1. Unplug appliance or disconnect at the main power supply.
2. Remove the glass bulb cover in the back of the oven by screwing it out counterclockwise.
3. Remove the light bulb from its socket. Replace the bulb with a 40-watt appliance bulb.
4. Replace the bulb cover by screwing it in clockwise. Plug in appliance or reconnect at the main power supply.

**IMPORTANT:** The oven light will not work during the Self-Cleaning cycle.



# If You Need Assistance Or Service

If you ever have questions or comments about your appliance, you can call our TOLL-FREE Consumer Assistance Center telephone number, 1-800-422-1230, 24 hours a day.

This section is designed to help you save the cost of a service call. First we outline possible problems, their causes and their solutions. However, you may still need assistance or service. When calling our Consumer Assistance Center for help or when calling for service, you will need to provide a complete description of the problem, your appliance's complete model and serial numbers and the purchase or installation date. (See page 2.) This information is needed to respond to your request properly.

## 1. Before calling for service ...

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

PROBLEM	CHECK IF	WHAT TO DO
Nothing will operate	The unit is not wired into a live circuit with proper voltage. A household fuse has blown or a circuit breaker has tripped.	Wire the unit into a live circuit with proper voltage. (See installation instructions.) Replace household fuse or reset circuit breaker.
The oven will not operate	The electronic controls have not been set correctly. A delayed start time has been programmed.	Refer to the section in this manual describing the function you are operating. Wait for the start time to be reached.
The surface units will not operate	A household fuse has blown or a circuit breaker has tripped. The control knobs are not being set correctly.	Replace household fuse or reset circuit breaker. Push control knobs in before turning to a setting.
Control knob(s) will not turn	You are not pushing in before turning.	Push control knob(s) in before turning to a setting.
The Self-Cleaning cycle will not operate	The range clock does not show the correct time of day. A delayed start time has been programmed.	Reset clock to show the correct time of day. (See page 15.) Wait for the start time to be reached.

continued on next page

PROBLEM	CHECK IF	WHAT TO DO
<p><b>Cooking results are not what you expected</b></p>	<p>The range is not level.                      The oven temperature seems too low or too high.</p> <p>The oven was not preheated before baking.</p> <p>The recipe has never been tested or is not from a reliable source.</p> <p>The pan used is not the correct type or size.</p> <p>There is not proper air circulation around pan when baking.</p> <p>Cooking utensil does not fit the surface unit being used.</p>	<p>Level range. (See installation instructions.)                      Adjust the oven temperature control. (See "Adjusting the oven temperature control" on page 24.)</p> <p>Preheat oven when called for in recipe.</p> <p>Use only tested recipes from a reliable source.</p> <p>Refer to a reliable cookbook or recipe for recommended pan type and size.</p> <p>Allow 1½ to 2 inches (4-5 cm) of air space on all sides of pan.</p> <p>Pan should be the same size or slightly larger than surface unit being used.</p>
<p><b>The display is flashing "88:88"</b></p>	<p>There has been a power failure.</p>	<p>Reset the clock. (See page 15.)</p>

## 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 Consumer Assistance Center 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 independent 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.

# KitchenAid® Electric Range Warranty

LENGTH OF WARRANTY:	KITCHENAID WILL PAY FOR:	KITCHENAID WILL NOT PAY FOR:
<b>ONE YEAR FULL WARRANTY FROM DATE OF PURCHASE.</b>	Replacement parts and repair labor costs to correct defects in materials or workmanship. Service must be provided by an authorized KitchenAid servicing outlet.	<b>A. Service calls to:</b> <ol style="list-style-type: none"> <li>1. Correct the installation of the range.</li> <li>2. Instruct you how to use the range.</li> <li>3. Replace house fuses or correct house wiring.</li> </ol> <b>B. Repairs when range is used in other than normal home use.</b> <b>C. Damage resulting from accident, alteration, misuse, abuse, improper installation or installation not in accordance with local electrical codes.</b> <b>D. Any labor costs during the limited warranties.</b> <b>E. Replace parts or repair labor costs for units operated outside the United States.</b> <b>F. Pickup and delivery. This product is designed to be repaired in the home.</b> <b>G. Repairs to ceramic cooktop if it has not been cared for as recommended in this Use Care Guide.</b> <b>H. Repairs to parts or systems caused by unauthorized modifications made to the appliance.</b>
<b>SECOND THROUGH FIFTH YEAR LIMITED WARRANTY FROM DATE OF PURCHASE.</b>	Replacement parts for any electric element to correct defects in materials or workmanship. Replacement ceramic glass if breakage is due to defects in materials or workmanship.	
<b>SECOND THROUGH TENTH YEAR LIMITED WARRANTY FROM DATE OF PURCHASE.</b>	Replacement parts for the porcelain oven cavity/inner door if the part rusts through due to defects in materials or workmanship.	

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

This warranty gives you specific legal rights and you may also have other rights which may vary from state to state.

If you need service, first see the "Assistance and Service" section of this book. After checking "Assistance and Service," 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