

## KEY USAGE TIPS

### LP Gas Conversion

- **IMPORTANT:** This cooktop is factory-set for use with Natural gas. If you wish to use Liquid Propane (LP), call a licensed professional to install the LP gas conversion kit (included)

### Placement of Burner Spreaders and Caps

- All burner caps and burner spreaders should be properly installed **BEFORE** operating the cooktop. Check that the right size spreader and cap are on the right size burner.
- Refer to the “Assembling Your Cooktop” section for proper burner spreader placement details.


### Lighting the Burners

**IMPORTANT:** All burners will click/spark when a knob is pushed in. A burner will light only if the

knob is pushed in, and then turned counterclockwise to



To light the burners:

1. Push in the knob.
2. Turn the knob counterclockwise to . Wait until you see a flame.
3. Turn the knob anywhere between Hi and Lo to the desired setting.

Power failure: In case of a power failure, burners can be lit manually. Hold a lit match near the

burner and turn the knob counterclockwise to



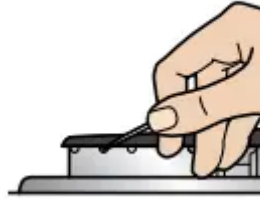
### Cleaning the Burners: Tips

The burners should be kept clean. Spillovers should be cleaned immediately since they can clog the openings in the burners.

**IMPORTANT:** Before cleaning, make sure all controls are off and the cooktop is cool. For more information, see the “Care and Cleaning” section.

- Remove the burner cap from the spreader. Clean the burner cap with hot soapy water and then rinse it.

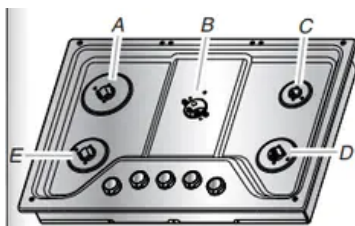
- Remove the burner spreader and clean the gas tube opening under the spreader.
- Clean clogged burner ports with a straight pin, needle or small-gauge wire as shown. Do not use a wooden toothpick or clean in the dishwasher.
- Gently clean the igniter with a damp cloth.



## ASSEMBLING YOUR COOKTOP

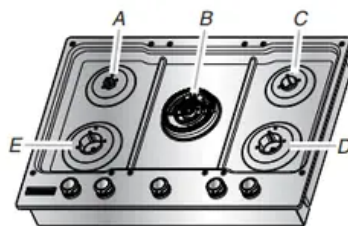
### Assembling the Burners

Check your model number. Then refer to the following for information specific to your burners.



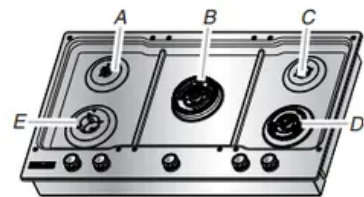
**KCGS350ESS and KCGS356ESS**

- A. Standard burner
- B. Dual flame burner
- C. Standard burner (Even-Heat™ simmer)
- D. Standard burner
- E. Standard burner



**KCGS550ESS and KCGS556ESS**

- A. Standard burner (Even-Heat™ simmer)
- B. Professional dual ring burner
- C. Standard burner
- D. Standard burner
- E. Standard burner

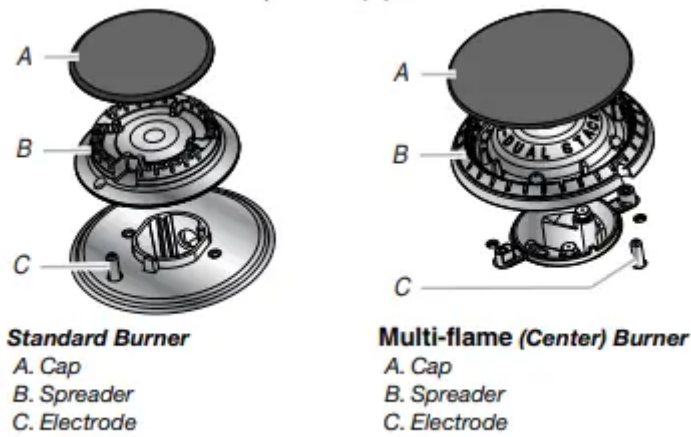


**KCGS950ESS and KCGS956ESS**

- A. Standard burner (Even-Heat™ simmer)
- B. Professional dual ring burner
- C. Standard burner
- D. Even-Heat™ torch burner
- E. Standard burner

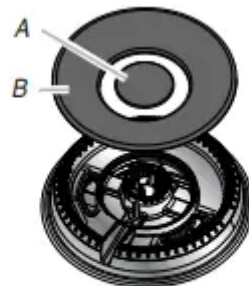
### Standard and Multi-flame Burners

- Burner caps and spreaders are included with your cooktop.
- Always match the burner spreader size to the cap size.
- Always line up the hole in the spreader to the electrode.
- The cooktop comes with an extra Melt cap. This is a large cap with “MELT” and “FOR SMALLEST BURNER” printed on it. Use this cap over the small burners, position C on KGCS3 series models, and position A on KCGS5 series and KCGS9 series models.
- Standard and multi-flame burners are similar in assembly. Note that there is no hole in the multi-flame burner spreader to insert the electrode. The multi-flame burner electrode (C) aligns with the semicircle notch in the spreader (B).



### Professional Dual Ring and Even-Heat™ Torch Burners

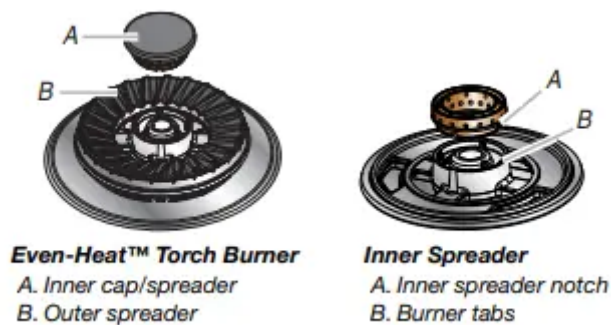
- Install the outer and inner caps on the professional dual ring burner.



**Professional Dual Ring Burner**  
 A. Inner cap  
 B. Outer cap

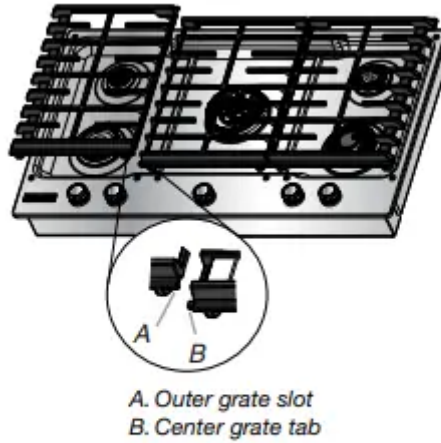
- Install the outer spreader, inner spreader, and inner cap on the Even-Heat™ Torch burner.

IMPORTANT: Align the notches in the inner spreader with the tabs on the Even-Heat™ Torch burner.



## Grate Placement

- To install the grates, align the feet on the center grate with the indents on the cooktop. Then install the 2 outer grates by aligning the tabs on the center grate with the slots in the outer grates. Be sure to line up the slots and tabs for proper grate alignment.

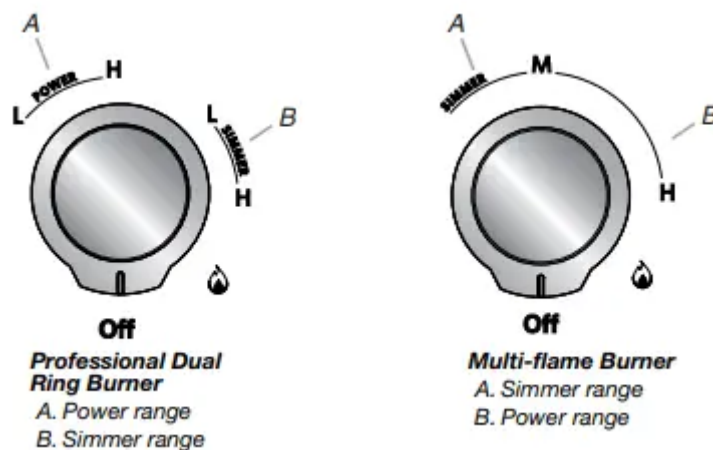


## COOKTOP FEATURES

### Cooktop Burners

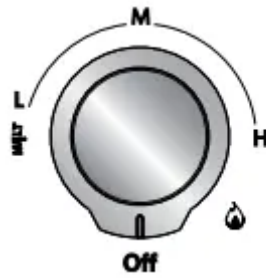
**Multi-flame and/or Professional Dual Ring Burner** These burners have the flexibility of two burners in one, providing heat ranges from fast boiling to precise simmering.

- Power: Select H for preparing large quantities of food or to boil liquids quickly. For best results, rotate the knob to “H” in the “Power” range.
- Simmer: Use Simmer to slowly cook foods or to hold a simmer. For best results, rotate the knob to “L” in the “Simmer” range.



## Even-Heat™ Simmer Burner

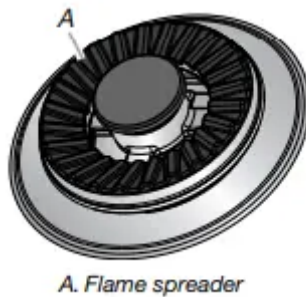
- The Even-Heat™ Simmer burner is for simmering sauces. Position the knob between “L” and “H,” depending upon the desired simmer level.



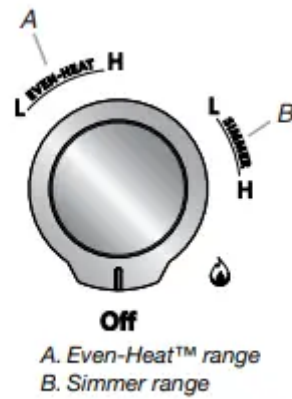
- For melting chocolate or butter or an even more delicate simmer, the melt cap can be used in place of the standard burner cap on the smallest burner.
- Remove the small burner cap and replace it with the larger Melt cap for delicate simmering. For less delicate simmering, use the small cap



**Even-Heat™ Torch Burner (on KCGS9 series models)** The Even-Heat™ burner has a unique flame spreader that distributes heat evenly across the pan. It also provides two burners in one, the Even-Heat™ burner and a simmer burner.

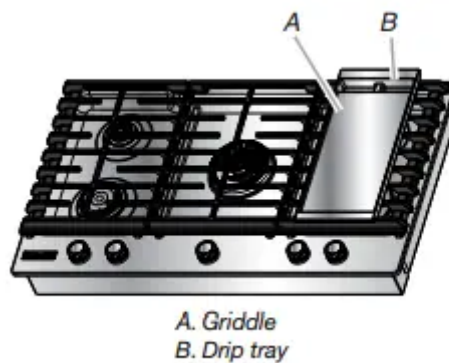


- Even-Heat™: Select H to boil liquids quickly. For best results, rotate the knob to “H” in the “Even-Heat™” range.
- Simmer: Use Simmer to slowly cook foods or to hold a simmer. For best results, rotate the knob to “L” in the “Simmer” range.



### Griddle (on KCGS9 series models)

- The griddle provides a large surface for cooking meats, pancakes, sandwiches, etc. The drip tray can be located toward the front or back of the cooktop



- The griddle can be used on any of the cooktop grates, but for best performance, use the center burner. Locating tabs in the center bottom of the griddle fit over the grate rails to properly position the griddle.
- Brush a thin layer of cooking oil on the griddle surface to keep food from sticking
- **IMPORTANT:** To avoid damage to the griddle's nonstick finish, do not use nonstick cooking sprays. For preheating and cooking, use a low to low-medium heat.
- A griddle accessory is available for those cooktops that did not come with one. To order, call the KitchenAid Customer eXperience center at 1-800-442-9991 or visit [www.kitchenaid.com](http://www.kitchenaid.com) and click on "Service and Support" and then "Replacement Parts."

### Reignition (on KCGS9 series models)

- The reignition feature will automatically reignite the burner flame if it blows out during use. Note that all igniters spark when any single burner is in use

### Lighted Knob (on KCGS9 series models)

- A ring of white light beneath the knob will illuminate to indicate that the corresponding burner is in use.



### **CookShield Finish (on KCGS5 and KCGS9 series models)**

- CookShield Finish helps keep your cooktop looking new and bright. CookShield preserves stainless steel by avoiding staining, discoloration and yellowing, while making even baked-on soils easier to clean. Stainless steel with CookShield Finish should be cleaned the same way as traditional stainless steel. A soft cloth or non-scratch sponge and warm soapy water will remove most food soils.

## **CARE AND CLEANING**

**IMPORTANT:** Before cleaning, make sure all controls are off and the cooktop is cool. Soap, water and a soft cloth or sponge are suggested first unless otherwise noted. Food spills containing acids, such as vinegar and tomato, should be cleaned as soon the cooktop is cool. These spills may affect the finish

Surface Type	Cleaning Recommendation
Control Knobs	The knobs should be cleaned with soap and water. Do not clean knobs in the dishwasher or use abrasive cleaners or steel wool. To remove the knobs, be sure knobs are in the OFF position. Do not remove the seals under the knobs.
Burner Grates	Soap and Water: Use a nonabrasive plastic scrubbing pad and mildly abrasive cleanser, soap and water. Dishwasher: The grates may be cleaned in the dishwasher. Remove any burnt on food prior to placing the grates in the lowest rack in the dishwasher. To avoid chipping, do not bang grates against each other or hard surfaces, such as cast iron cookware. Although the grates are durable, they will gradually lose their shine due to exposure to high temperatures.
Burner Caps	Use a nonabrasive plastic scrubbing pad and mildly abrasive cleanser, soap and water. Do not place caps in the dishwasher or reassemble caps on burners when wet.
Burner Spreader	The holes in the burner spreaders must be kept clean for proper ignition and a complete, even flame. Refer to “Cleaning the Burners: Tips” in the “Key Usage” section.
Stainless Steel Cooktop Surface	For best results, use a soft cloth or non-scratch sponge. Rub in direction of the grain to avoid damaging the surface. For stainless steel with CookShield finish, warm soapy water works best for cleaning. For stainless steel without CookShield finish, use liquid detergent or all-purpose cleaner, such as affresh® Kitchen and Appliance Cleaner, Part Number W10355010 or, for stainless steel cleaning, order affresh® Stainless Steel Cleaner, Part Number W10355016. Do not use scouring pads, abrasive cleaners, cooktop cleaner, steel wool pads, gritty washcloths or abrasive paper towels. To order affresh® cleaners, call the KitchenAid Customer eXperience center at 1-800-442-9991 or visit <a href="http://www.kitchenaid.com">www.kitchenaid.com</a> and click on “Service and Support” and then “Replacement Parts.” In Canada, call 1-800-807-6777 or visit <a href="http://www.kitchenaid.ca">www.kitchenaid.ca</a> .
Griddle	Use soap and water or mild detergent. To avoid damaging the nonstick surface, do not clean the griddle in the dishwasher and do not use abrasive cleaners.

## COOKING WITH YOUR COOKTOP

**Fire Hazard** Do not let the burner flame extend beyond the edge of the pan. Turn off all controls when not cooking. Failure to follow these instructions can result in death or fire.

## Selecting the proper flame size

- The flame size should match the cookware you are using. Watch the flame, not the knob, to adjust the heat. A flame larger than the bottom of the cookware wastes energy and will heat the handle.
  - High flame - Start food cooking, bring water to a boil, pan broiling.
  - Medium flame - Maintain a slow boil, fry or sauté, thicken sauces, steam, stew.
  - Low flame - Keep food cooking, simmer, keep food warm.

REMEMBER: When cooktop is in use, the entire cooktop area may become hot.

## Cookware

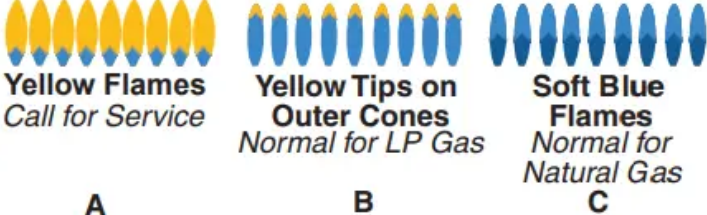
- Ideal cookware should have a flat bottom, straight sides and a wellfitting lid. The material should be medium to heavy thickness.
- Rough finishes may scratch the cooktop. Aluminum and copper cookware may be used but may leave permanent marks on the grates or cooktop. Use the chart below as a guide for cookware material.
- **IMPORTANT:** Do not leave empty cookware on a hot surface cooking area or burner.


## Canning

- When canning for long periods, alternate the use of burners between batches to allow time for the most recently used area to cool.
  - Center the canner on the burner.
  - Do not place the canner on 2 burners at the same time.
- For more information, contact your local agricultural department or a company that manufactures home canning products.

# Troubleshooting



If you experience	Recommended Solutions
<p>Nothing will operate</p> <p>Electrical Shock Hazard: Plug into a grounded 3 prong outlet. Do not remove ground prong. Do not use an adapter. Do not use an extension cord. Failure to follow these instructions can result in death, fire, or electrical shock.</p>	<p>Check the following:</p> <ul style="list-style-type: none"> <li>• Make sure the power supply cord is plugged into a grounded 3 prong outlet.</li> <li>• Replace the fuse or reset the circuit breaker. If the problem continues, call an electrician.</li> <li>• Make sure the cooktop is properly connected to the gas supply. Contact a service technician or refer to the installation instructions</li> </ul>
<p>Burners will not operate</p>	<p>If this is the first time the cooktop is being used, turn on any one of the burner knobs to release air from the gas lines. Be sure the control knob is pushed in before turning to a setting. A burner port (hole) may be clogged or the igniter may need cleaning. Refer to “Cleaning the Burners: Tips” in the “Key Usage Tips” section. Check that the burner spreaders and caps are positioned correctly. Refer to “Placement of Burner Spreaders and Caps” in the “Key Usage Tips” section.</p>
<p>Burner flames are uneven, yellow and/or noisy</p>	<p>Compare the flame to the illustrations below. If the flames look like A, call for service. Normal flames look like B or C. If LP (propane) gas is being used, the cooktop may have been converted improperly. Contact a service technician or refer to the “Assistance or Service” section in the Use and Care Guide.</p> <p>A burner port (hole) may be clogged. Refer to “Cleaning the Burners: Tips” in the “Key Usage Tips” section.</p> <p>Check to be sure the burner caps are positioned correctly. Refer to “Placement of Burner Spreaders and Caps” in the “Key Usage Tips” section</p> <div style="text-align: center;">  <p><b>A</b>                      <b>B</b>                      <b>C</b></p> </div>

<p>When a knob is pushed, all burners spark</p>	<p>Sparking/clicking of all the burners is normal operation. A burner will light only if the knob is pushed in and turned to the  position.</p>
<p>Burner is making a popping noise</p>	<p>If the burner is wet or dirty, clean and/or let the burner dry.</p>
<p>Excessive heat around the cookware on cooktop</p>	<p>Be sure the cookware is approximately the same size as the cooking area and surface burner.</p> <p>Cookware should not extend more than ½" (13 mm) outside the cooking area.</p> <p>Adjust the flame so that it does not wrap around the cookware.</p>
<p>Cooking results are not what expected</p>	<p>Check the following:</p> <ul style="list-style-type: none"> <li>• Be sure the proper cookware is being used. Refer to the "Cooking with Your Cooktop" section.</li> <li>• Check the heat level. Refer to "Excessive heat around the cookware on cooktop."</li> <li>• Check the level of the cooktop. Refer to the Installation Instructions.</li> </ul>
<p>Flame too High or too Low</p>	<p>Ensure the cooktop gas supply is correct (LP or Natural gas). These cooktops come from the factory set for Natural gas.</p> <p>Refer to the Installation Instructions to verify that the pressure regulator is installed correctly and the line pressure and the gas line pressure is correct.</p>

**Warning**

This content is compiled from multiple sources and is provided for reference purposes only. It may not be complete or fully applicable to all situations. If you are unable to resolve your issue, please contact the product manufacturer or an authorized service provider for official support.

