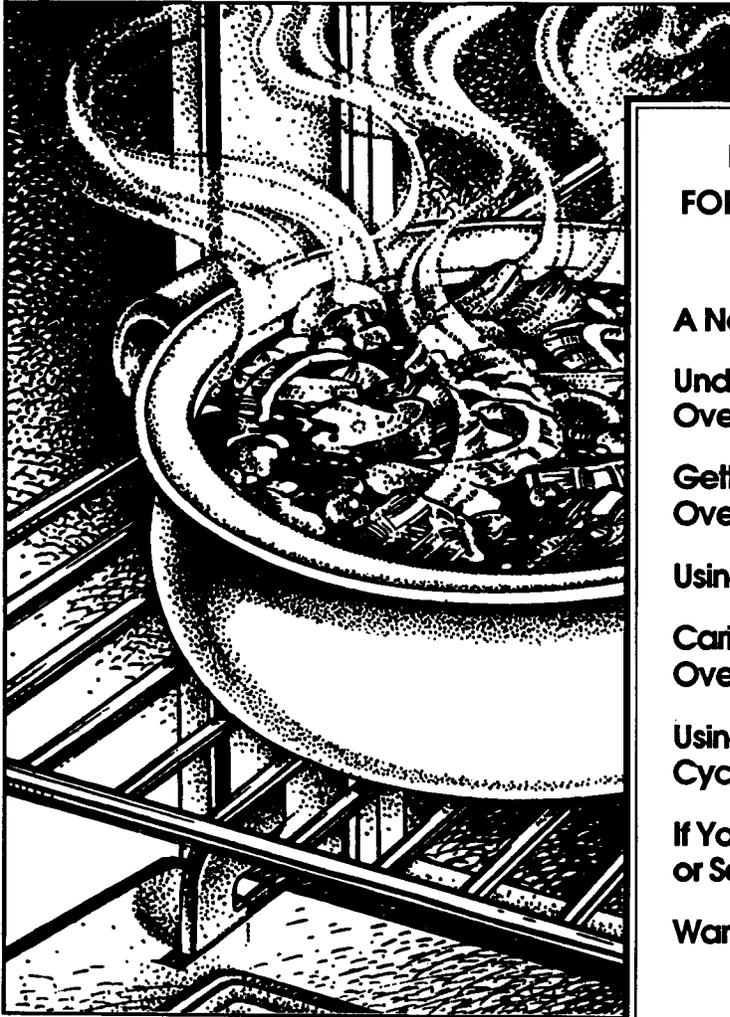


Use and Care Guide



NOTE: Use and care instructions for the upper microwave oven are provided in a separate manual.

KitchenAid®
FOR THE WAY IT'S MADE.™

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1-800-422-1230

Call with questions or comments.

KITCHENAID® Built-In Lower Oven

Model: KEM1371B

4/94

A Note to You

Thank you!

Thank you for buying a KitchenAid home appliance. You have purchased a quality, *world-class* product. Years of engineering experience went into its manufacturing. To ensure that you enjoy many years of trouble-free operation, we 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 new 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, first see "If You Need Assistance or Service" on page 33. If you need further help, feel free to call our toll-free Consumer Assistance Center telephone number. 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 diagram on page 5). For your convenience, we have included a handy place below for you to record these numbers, as well as purchase information. 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.

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

Model Number _____	Builder/Dealer Name _____
Serial Number _____	Address _____
Date Installed _____	Phone _____

Important Safety Instructions

⚠ WARNING

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

General

- Read all instructions before using the oven.
- Install or locate the oven only in accordance with the provided Installation Instructions. The oven must be installed by a qualified installer. The oven must be properly connected to electrical supply and grounded. The oven must be properly anchored to cabinets. See Installation Instructions.
- CAUTION: Do not store things children might want above the oven. Children could be burned or injured while climbing on it.
- Do not leave children alone or unattended in area where the oven is in use. They should never be allowed to sit or stand on any part of the oven. They could be burned or injured.
- Do not operate the oven if it is damaged or not working properly.
- Do not use the oven for warming or heating the room. Persons could be burned or injured, or a fire could start.
- Use the oven only for its intended use as described in this manual.
- Do not touch heating elements or interior surfaces of oven. Heating elements may be hot even though they are dark in color. Interior surfaces of an oven become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact heating elements or interior surfaces of oven until they have had sufficient time to cool. Other surfaces of the oven, such as the oven vent opening, the surface near the vent opening, and the oven door and window, could also become hot enough to cause burns.
- Do not wear loose or hanging garments when using the oven. They could ignite if they touch a hot heating element and you could be burned.
- Use only dry potholders. Moist or damp potholders on hot surfaces could 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 oven vents unobstructed.

continued on next page

- 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 oven. The fumes could create an explosion and/or fire hazard.
- Do not repair or replace any part of the oven unless specifically recommended in this manual. All other servicing should be referred to a qualified technician.
- Disconnect the electrical supply before servicing the oven.

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.
- 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 could 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.



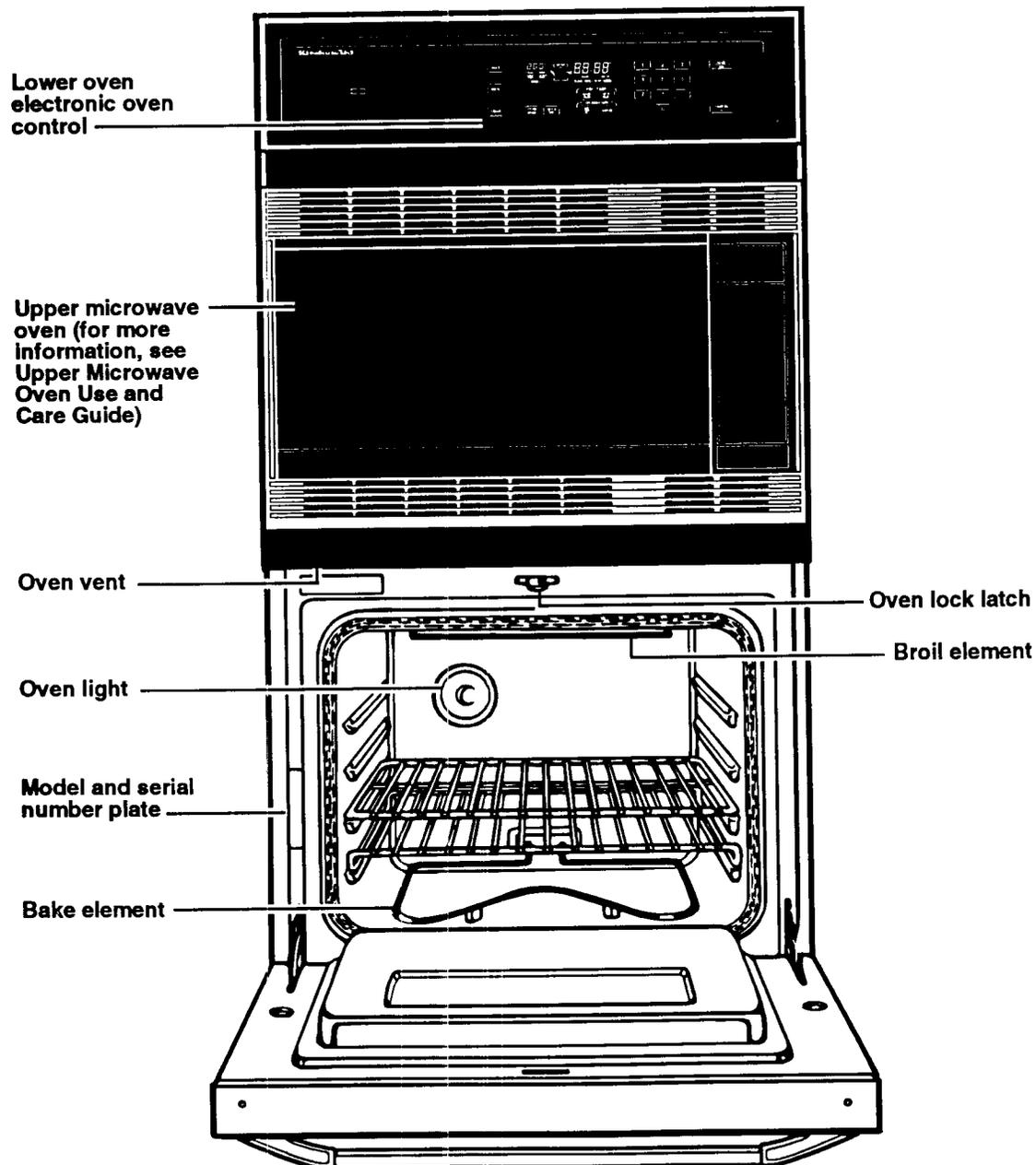
- Do not use oven cleaners. No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.
- Before self-cleaning the oven, remove broiler pan, broiler grid, oven racks and other utensils. Do not use your oven to clean miscellaneous parts unless 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.

- SAVE THESE INSTRUCTIONS -

Getting to Know Your Oven

This section tells you what features your oven has and where they are located. Please review this information before using your oven.

Feature locations



Using Your Oven

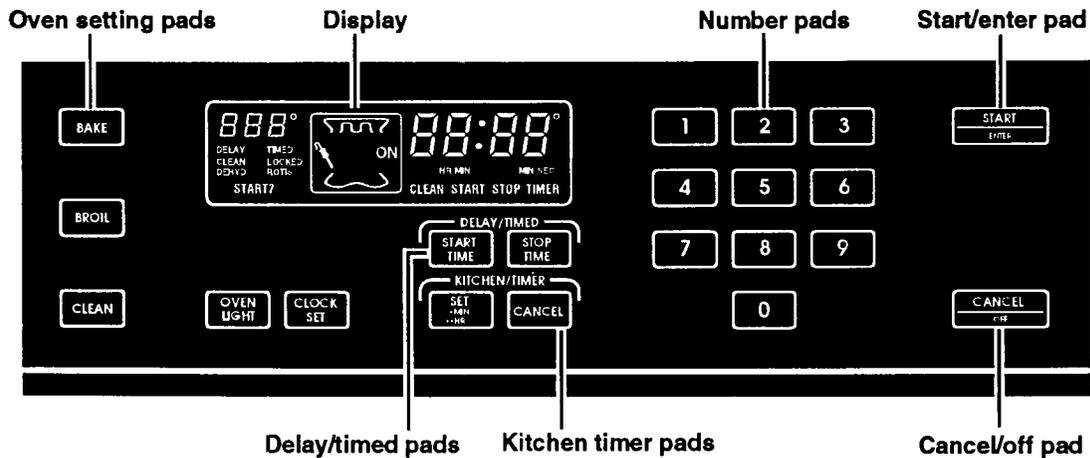
This section tells you, step by step, how to operate all oven functions controlled by the electronic control. Carefully follow these instructions, along with the cooking tips, for successful use of your oven.

IN THIS SECTION

Using the electronic oven control ... 6	Adjusting oven temperature 12
Setting the clock 8	Broiling 13
Using the kitchen timer 8	Timed cooking 15
Baking/roasting 10	Cooking tips 20

Using the electronic oven control

Control panel



Display/clock

- **When you first connect the oven to power**, a tone will sound and the display will show "88:88". If, after you set the clock (page 8), the display again shows "88:88", your electricity was off for a while. Reset the clock.
- **The time display will show "Err"** and three short tones will sound if a time or temperature is incorrectly entered.

Starting an operation



After programming a function, you must press the Start/Enter pad to start the function. If you do not press the Start/Enter pad within 5 seconds of programming, "START?" will show on the display as a reminder.

Canceling an operation



The Cancel/Off pad will cancel any function for the oven in use, except for the Clock Set and Kitchen Timer functions. When you press the Cancel/Off pad, the large display will show the time of day.

Changing 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 audible programming signals:

PRESS
and hold
for 4
seconds

A rectangular button with a black background and white text. The text "START" is above "TIME".

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

PRESS
and hold
for 4
seconds

A rectangular button with a black background and white text. The text "STOP" is above "TIME".

To change the end-of-timer tone to a three-second tone:

PRESS
and hold
for 4
seconds

A rectangular button with a black background and white text. The text "SET" is above "•MIN" which is above "••HR".

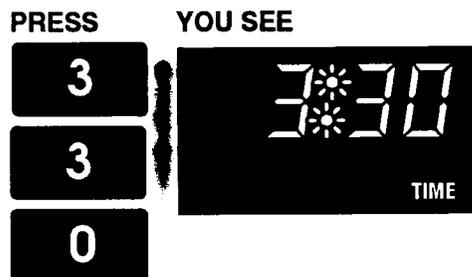
A short tone will sound to tell you the signals have been changed. Repeat to turn the signals back on.

Setting the clock

1. Press Clock Set.

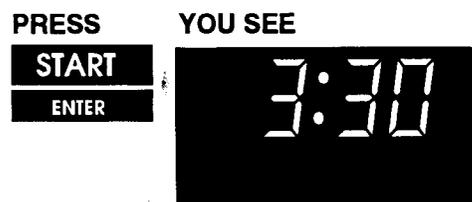


2. Set time.



3. Start clock.

If 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 2 and 3 to reenter the time of day.



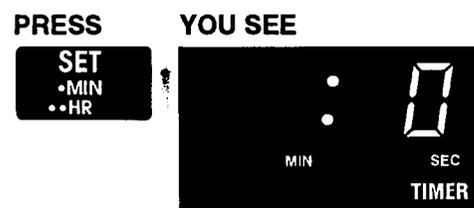
Using the kitchen timer

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

up to 99 hours, 99 minutes or in minutes and seconds up to 99 minutes, 99 seconds.

1. Press Kitchen Timer.

- **Once** to set minutes and seconds
- **Twice** to set hours and minutes



(example shows minutes and seconds timer setting)

2. Set time.

PRESS	YOU SEE
	
	
	

(example shows a 7-minute timer setting)

3. Start Kitchen Timer.

The Kitchen Timer will begin counting down immediately after you press the Start/Enter pad.

PRESS	YOU SEE
	

4. When time is up, turn off Kitchen Timer.

When time is up, you will hear a single tone that sounds every 5 seconds.

PRESS	YOU SEE
	
	

To change the kitchen timer tone:

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

PRESS



To cancel the kitchen timer during its operation:

You can cancel the Kitchen Timer any time during its operation. Press the Cancel pad.

PRESS



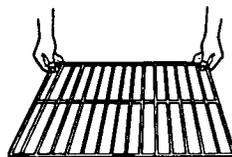

Baking/roasting

NOTES:

- If the door Lock Lever is latched when you try to bake/roast, the display will show “door” and a tone will sound every 5 seconds. You must unlatch the door in order to proceed with baking/roasting.
- If you do not turn off the oven after cooking, the oven will turn off automatically after 12 hours.

1. Position racks.

For correct rack placement, see “Rack positions” on page 20 and “Rack placement” chart on page 21. When roasting, place food in the oven. For large roasts and turkeys, place rack in position 1 (closest to the oven bottom).



2. Choose setting.



3. Set temperature (optional).

Do this step if you want to set a temperature other than 350°F.

NOTE: See the “Baking chart” on page 22 or the “Roasting chart” on page 24 for temperature recommendations.



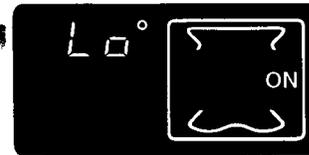
**4. When baking, preheat oven.
When roasting, start oven.**

After the temperature reaches 170°F, the red display will show the actual oven temperature at each 5° increase and stop at the set temperature. **To see the set temperature before it is reached**, press the Bake pad. The set temperature will be displayed for 5 seconds. Two short tones will sound when the oven is preheated (unless tones have been shut off [see page 7]).

PRESS



YOU SEE



5. When baking, put food in oven.

NOTE: If you want to change the baking/roasting temperature after baking/roasting has begun, repeat Steps 2, 3, and 4.

6. After cooking, turn off oven.

PRESS



YOU SEE



(display shows time of day)

Adjusting oven temperature

Oven temperature controls will gradually shift after years of use. So, even though your new oven is properly adjusted to provide accurate temperatures, it may cook faster or slower than your old oven.

If, after using the oven for a period of time, you are not satisfied with the temperature settings, you can adjust them by following the steps below. The control will “remember” the selected offset even after the power has been interrupted or lost.

NOTE: DO NOT measure oven temperature with a thermometer. Opening the oven door will lower the oven temperature and give you an inaccurate reading. Also, the thermometer temperature reading will change as your oven cycles.

1. Press Bake pad.

Release the Bake pad when a number appears in the temperature display and you hear a tone.

PRESS



Hold for
4 seconds

YOU SEE



(factory setting of “0”)

2. Set new offset temperature.

Each time you press the Bake pad, the displayed temperature will increase by 5°F. To decrease the temperature, press the Bake pad until the display goes past 35°. At that point the display will return to 0 and will then decrease 5°F for every time you press the Bake pad. You can set the temperature offset adjustment as low as -35°F or as high as +35°F. (To determine the amount of adjustment needed, see the chart on page 13.)

PRESS



YOU SEE



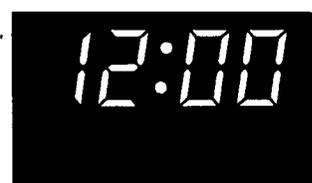
(example of 5°F cooler adjustment)

3. Enter the adjustment.

PRESS



YOU SEE



(display shows time of day)

How to determine the amount of adjustment needed

The following chart tells you how much to adjust the offset temperature to get the desired cooking results. You can determine cooking results by amount of browning, moistness, and rising times for baked foods.

TO MAKE FOOD ...	ADJUST BY THIS NUMBER OF DEGREES
A little more done	+ 5 to +10
Moderately more done	+15 to +20
Much more done	+25 to +35
A little less done	- 5 to -10
Moderately less done	-15 to -20
Much less done	-25 to -35

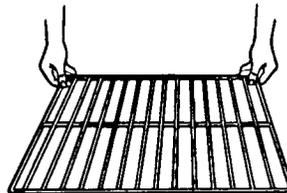
Broiling

NOTES:

- **Preheating** is not necessary when broiling.
- If the **door Lock Lever** is latched when you try to broil, the display will show "door" and a tone will sound every 5 seconds. You must unlatch the door in order to proceed with broiling.
- If you do not turn off the oven after broiling, the oven will turn off automatically after one hour.

1. Position rack.

See "Broiling chart" on page 25 for recommended rack positions.



2. Put food in oven.

Place food on grid in broiler pan and place in center of the oven rack.

NOTE: Do not let pan touch heat sensor on left wall near the back.



Broiler grid

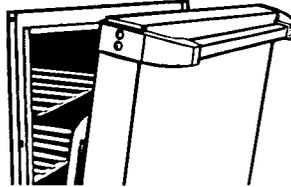


Broiler pan

continued on next page

3. Position door.

Close the door to the Broil Stop position (open about 6 inches [15 cm]). The door will stay open by itself. Door must be partly open for oven to maintain proper temperatures.

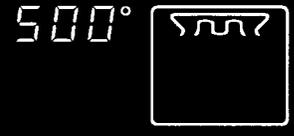


4. Press Broil pad.

PRESS

BROIL

YOU SEE



5. Set temperature (optional).

Do this step if you want to use variable temperature broiling (see page 15).

NOTE: See the "Broiling chart" on page 25 for temperature recommendations.

PRESS

3

2

5

YOU SEE



(example shows 325°F broiling temperature)

6. Start oven.

NOTE:

If you want to change the broiling temperature after broiling has begun, repeat Steps 4, 5 and 6.

PRESS

START

ENTER

YOU SEE



7. When broiling is done, turn off oven.

PRESS

CANCEL

OFF

YOU SEE



(display shows time of day)

Variable temperature broiling

• **If food is cooking too fast** or you want the food to broil slower from the start, set the broil temperature between 170°F and 325°F (77°C and 163°C). These temperature settings allow the broil heating element to cycle and to slow cooking. The lower the temperature, the slower the cooking.

• **Fish and chicken** are some foods that may cook better if you use lower broiling temperatures. See the “Broiling chart” on page 25 for temperature recommendations.

Timed cooking

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

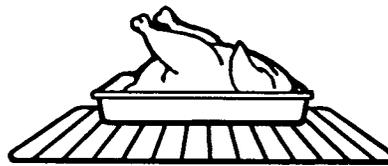
Delayed time cooking is ideal for foods which do not require a preheated oven, such as meats and casseroles. **Do not use delayed time cooking for cakes, cookies, etc. – undercooking will result. Before using timed cooking, make sure the clock is set to the correct time of day.** (See “Setting the clock” on page 8.)

NOTE: If the door Lock Lever is latched when you try to bake/roast, the display will show “door” and a tone will sound every 5 seconds. You must unlatch the door in order to proceed with baking/roasting.

To start baking/roasting now and stop automatically:

1. Prepare oven.

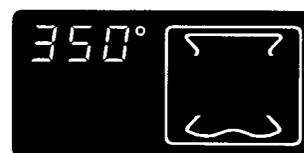
Position the oven rack(s) properly and place the food in the oven. For correct rack placement, see “Rack positions” on page 20 and “Rack placement” chart on page 21.



2. Choose cook setting.

PRESS

YOU SEE



continued on next page

3. Set temperature (optional).

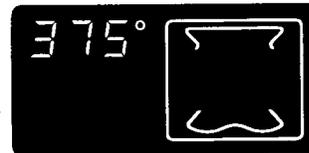
Do this step if you want to set a temperature other than 350°F.

NOTE: See the "Baking chart" on page 22 or the "Roasting chart" on page 24 for temperature recommendations.

PRESS



YOU SEE



(example shows 375°F temperature setting)

4. Press Stop Time pad.

PRESS



YOU SEE



(display shows time of day)

5. Set stop time.

PRESS



YOU SEE



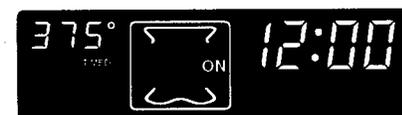
(display shows a stop time of 3:00)

6. Start oven.

PRESS



YOU SEE



7. When baking/roasting is done:

"End" and the time of day will show on the display. Four tones will sound, followed by one short tone every minute until you open the door or press the Cancel/Off pad.

YOU SEE

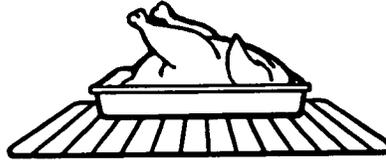


(display shows time of day)

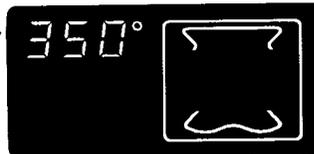
To delay start and stop automatically:

1. Prepare oven.

Position the oven rack(s) properly and place the food in the oven. For correct rack placement, see "Rack positions" on page 20 and "Rack placement" chart on page 21.



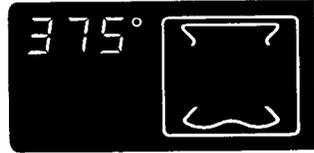
2. Choose cook setting.

PRESS	YOU SEE
	

3. Set temperature (optional).

Do this step if you want to set a temperature other than 350°F.

NOTE: See the "Baking chart" on page 22 or the "Roasting chart" on page 24 for temperature recommendations.

PRESS	YOU SEE
	
	
	

(example shows 375°F temperature setting)

4. Press Start Time pad.

PRESS	YOU SEE
	

(display shows time of day)

5. Set start time.

PRESS	YOU SEE
	
	
	

(example shows 1:00 start time)

continued on next page

6. Press Stop Time pad.

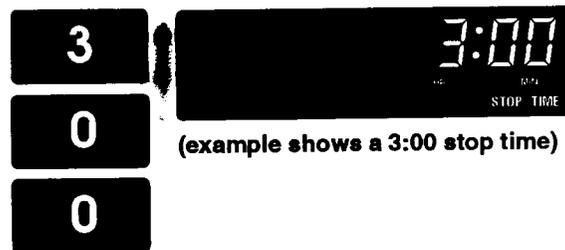
PRESS **YOU SEE**



(display shows time of day)

7. Set stop time.

PRESS **YOU SEE**



(example shows a 3:00 stop time)

8. Press Start/Enter pad.

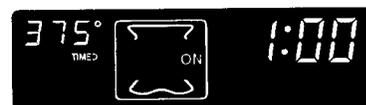
PRESS **YOU SEE**

NOTE: If you press START/ENTER before setting the temperature or times, the display will show "Err", three tones will sound, and the indicators that go with your setting will flash one after the other. Complete the setting and press START/ENTER.



When start time is reached:

YOU SEE



9. When baking/roasting is done:

"End" and the time of day will show on the display. Four tones will sound, followed by one short tone every minute until you open the door or press the Cancel/Off pad.

YOU SEE



(display shows time of day)

To cancel timed cooking settings:

Press Cancel/Off pad.

PRESS

CANCEL
OFF

YOU SEE



(display shows time of day)

⚠ WARNING

To avoid sickness and food waste when timed 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.

NOTE: 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.

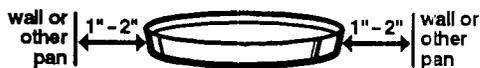
Cooking tips

Baking tips

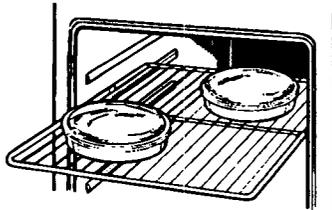
The hot air must circulate around the pans in the oven for even heat to reach all parts of the oven. This results in better baking.

For best air circulation:

- Place the pans so that one is not directly over the other.



- For best results, allow 1½ to 2 inches of space around each pan and between pans and oven walls. There must be a minimum space of 1 inch.
- When baking with one pan, place pan in the center of the oven rack.

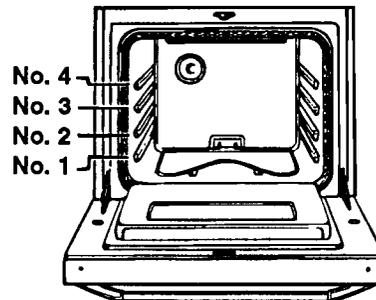


- When baking with two pans, place pans in opposite corners of the oven rack.

NOTES:

- “Oven peeking” may cause heat loss, longer cooking times and unsatisfactory baking or roasting results. Rely on your timer.
- Do not allow pans to touch the heat sensor on the left wall near the back. Poor baking may result.

Rack positions



Your oven has two racks. One rack is straight and the other is offset (raised). The shape of the offset rack helps you space racks better.

There are four rack positions. Rack position 4 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.

⚠ WARNING

Personal Injury Hazard

- Always position oven rack(s) in desired location before turning oven on.
- If you must move rack(s) while oven is hot, use potholders or oven mitts to protect hands.
- Do not let potholder or oven mitt touch hot heating element.

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

For proper cooking, follow these guidelines:

- **When using one rack**, place the rack so the top of the food will be centered in the oven.
- **When baking on two racks**, arrange offset rack on bottom and straight rack on third level from bottom.
- **Use only one** cookie sheet in the oven at one time.

Rack placement for specific foods:

(For rack positions, see "Rack positions" on page 20.)

FOOD	RACK POSITION
Frozen pies	1 or 2
Angel and bundt cakes, most quick breads, yeast breads, casseroles, meats	2
Cookies, biscuits, muffins, cakes, nonfrozen pies	2 or 3

Using aluminum foil in the oven

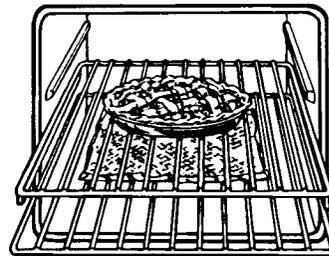
⚠ WARNING

Electrical Shock and Fire Hazard

Do not allow foil to touch the heating elements.

Failure to follow this precaution could result in electrical shock or fire hazard and damage to the elements.

Use aluminum foil to catch spillovers from pies or casseroles.



- **Place** the foil on the oven rack below the rack with the food. Turn foil edges up and make sure foil is 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.

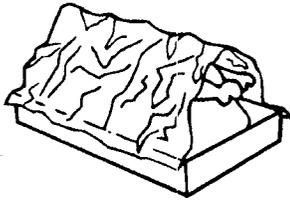
Baking chart:

FOOD	OVEN TEMPERATURE	APPROXIMATE COOKING TIME (MINUTES)
Breads, yeast		
• loaf	375°F	30-40
• rolls, pan	400°F	12-15
Breads, quick		
• biscuits	450°F	10-15
• muffins	400°F	20-25
• popovers	450°F	20-25
• corn bread	425°F	25-30
• nut bread	350°F	60-75
• gingerbread	350°F	25-30
Cakes		
• angel food	375°F	30-40
• layer cake	350-375°F	20-30
• loaf cake	350°F	35-45
• sponge cake	350°F	35-45
• pound cake	350°F	34-45
• fruit cake	300°F	2-2½ hrs
• sheet cake	300°F	25-35
Cookies		
• drop	375°F	10-15
• rolled and refrigerated	375°F	12-18
• chocolate	375°F	10-15
• fruit and molasses	375°F	10-15
• brownies	350°F	20-30
• macaroons	350°F	12-15
Miscellaneous		
• apples, baked	375°F	50-60
• beans, baked	300°F	5-6 hrs
• custard, cup	325°F	35-40
• potatoes, baked	400°F	75
• pudding		
bread	350°F	45-60
cottage	375°F	30-40
rice	325°F	40-60
• scalloped dishes	350°F	60-90
• soufflé	350°F	50-60
Pastries		
• cream puffs	400°F	35-40
• custard and pumpkin pie	350°F	30-40
• pastry shell	450°F	10-12
• two crust fruit pie		
cooked filling	400°F	25-30
uncooked filling	400°F	40-50
• meringue topping	350°F	10-15

Temperatures and times are guidelines only and may need to be adjusted to individual tastes.

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.
- **Use an accurate meat thermometer** to determine when meat has reached desired degree of doneness. Insert the thermometer into the center of the thickest portion of the meat or inner thigh or breast of poultry. For an accurate reading, the tip of the thermometer should not touch fat, bone or gristle.
 - **After reading the thermometer once,** push it further into the meat ½ inch or more and read again. If the temperature drops, return the meat to the oven for more cooking.
 - **Check pork and poultry** with a thermometer in 2-3 places to ensure adequate doneness.
 - **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.

Roasting chart:

- **Press** the Bake pad.
- **Roast** at oven temperature of 325°F *
Preheating is not needed.
- **Place** roasting pan on flat rack-position 1 or 2
(see "Rack placement" chart on page 21).

MEAT	APPROXIMATE WEIGHT	APPROXIMATE MINUTES PER POUND	MEAT THERMOMETER TEMPERATURE
Beef			
rolled rib	3-5 lbs		
• rare		25-29	140°F
• medium		35-37	160°F
• well-done		45-47	170°F
standing rib	6-7 lbs		
• rare		23-25	140°F
• medium		30-32	160°F
• well-done		35-40	170°F
rump roast	4-6 lbs		
• medium		25-30	160°F
• well-done		35-37	170°F
Lamb			
leg	6-7 lbs		
• rare		18-20	140°F
• medium		21-24	150-155°F
• well-done		30-32	180°F
Pork			
loin	3-4 lbs	45-48	170°F
	5-6 lbs	28-30	170°F
shoulder	4-5 lbs	40-44	185°F
ham,	3-5 lbs	17-18	130°F
fully cooked	8-10 lbs	13-14	130°F
Poultry			
chicken*	3-4 lbs	28-30	185°F**
turkey,	10-16 lbs	14-19	170-180°F
unstuffed	18-25 lbs	11-15	170-180°F
Veal			
loin	3-4 lbs	35-38	170°F
shoulder	5-6 lbs	43-45	170°F

* For chicken, set the oven temperature to 350°F.

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

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.
- **Use a nonstick cooking spray or vegetable oil** on 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 could 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 could result in fire. If foil is used, cut slits in foil to line up with all openings in broiler grid. Grease can then drain away and cool in pan.

Broiling chart:

– Press the Broil pad.

– The recommended rack position is numbered lowest (1) to highest (4).

MEAT	FLAT RACK POSITION	TEMPERATURE	APPROXIMATE TOTAL TIME (MINUTES)
Steak, 1" thick	3	500°F	
• rare			16
• medium			21
• well-done			25
Steak, 1½" thick	3	500°F	
• rare			23
• medium			28
Hamburger patties or steaks, ½" thick or less	4	500°F	
• medium			8-12
Lamb chops, 1" thick	3	400°F	18-20
Ham slice, ½" thick	3	500°F	10-12
1" thick	3	500°F	20-22
Pork chops, 1" thick	3	450°F	25-28
Frankfurters	3	500°F	8
Chicken pieces	2	500°F	32
Fish, ½" thick	2	350°F	20
1" thick	2	350°F	20-22
Calves liver, ½" thick	3	350°F	10-12

Temperatures and times are guidelines only and may need to be adjusted to individual tastes.

Caring for Your Oven

Cleaning your oven and controls

PART	WHAT TO USE	HOW TO CLEAN
Control panel	Sponge and warm, soapy water OR Paper towel and spray glass cleaner	<ul style="list-style-type: none"> • Wash, rinse and dry thoroughly. • Do not use steel wool or abrasive cleansers. They may damage the finish. • Do not spray cleaner directly on panel. Apply cleaner to paper towel. <p>NOTE: Make sure you have not turned the oven on when cleaning panel. If you have, push the Cancel/Off pad.</p>
Exterior surfaces (other than control panel)	Sponge and warm, soapy water	<ul style="list-style-type: none"> • Wash, rinse and dry thoroughly. • Use nonabrasive, plastic scrubbing pad on heavily soiled areas. • Do not use abrasive or harsh cleansers. They may damage the finish.
Broiler pan and grid (clean after each use)	Steel-wool pad and warm, soapy water	<ul style="list-style-type: none"> • Wash, rinse and dry thoroughly. • Do not clean in Self-Cleaning cycle.
Oven racks	Steel-wool pad and warm, soapy water OR The Self-Cleaning cycle	<ul style="list-style-type: none"> • Wash, rinse and dry thoroughly. <p>OR</p> <ul style="list-style-type: none"> • Leave in oven during Self-Cleaning cycle. <p>NOTE: Racks will permanently discolor and become harder to slide if left in oven during the Self-Cleaning cycle. Apply a small amount of vegetable oil to the side rungs to aid sliding.</p>
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"> • Make sure oven is cool. • Follow directions provided with the cleaner. • Wash, rinse and dry thoroughly.
Oven cavity	Self-Cleaning cycle	<ul style="list-style-type: none"> • See "Using the Self-Cleaning Cycle" on pages 28-32.

Using and replacing the oven light

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

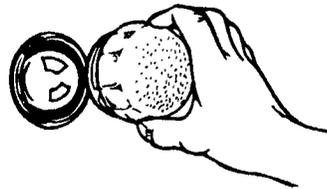
⚠ WARNING

Electrical Shock and Personal Injury Hazard

- Make sure oven and light bulb are cool and power to the oven 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.

Replacing the oven light:

1. **Disconnect** appliance at main power supply.



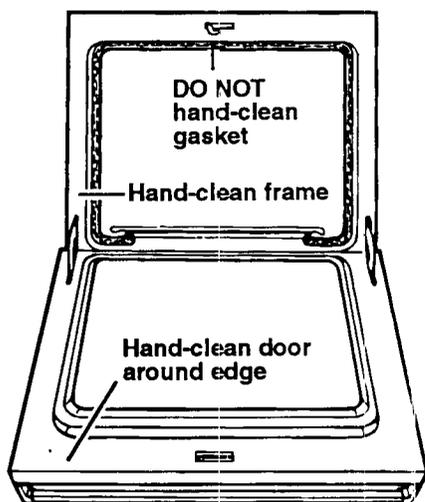
2. **Remove** the glass bulb cover in the back of the oven by screwing it out counter-clockwise.
3. **Remove** the light bulb from its socket. **Replace** the bulb with a 40-watt appliance bulb.
4. **Replace** the bulb cover by screwing it in clockwise. **Reconnect** appliance at main power supply.

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

Using the Self-Cleaning Cycle

The Self-Cleaning cycle saves you from the toil and mess that often come with hand-cleaning the oven interior. Like with the other functions of your oven, you operate the Self-Cleaning cycle with the easy-to-use electronic control. To use this cycle properly, follow the step-by-step instructions in this section.

Before you start



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

- **Hand-clean the areas shown.** 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.
NOTE: DO NOT clean, move or bend the gasket. Poor cleaning, baking and roasting may result.
- **Remove** the broiler pan grid and anything else being stored in the oven.
- **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. You can

clean racks in the Self-Cleaning cycle, but they will discolor and become harder to slide. If you clean racks in the Self-Cleaning cycle, place them on the rack guides.

- **Heat and odors** are normal during the Self-Cleaning cycle. Keep the kitchen well ventilated 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 could produce hazardous fumes or damage the porcelain finish.
- Do not leave any foil in oven during the Self-Cleaning cycle. Foil could burn or melt and damage the oven surface.

NOTES:

- **Do not force** the Lock Lever. You could bend or break it. The lever is designed to stay locked until the oven is cool enough to open safely. Wait until it moves freely.
- **If the oven light is on** when you set the Self-Cleaning cycle, it will go off when you press START/ENTER. The light will turn back on when the cycle is done or if the cycle is cancelled.
- **The fan will keep running** until the LOCKED light goes off.
- **If the cycle is cancelled** after the LOCKED light comes on, press START/ENTER immediately. This will start the fan to cool the oven's internal parts.

Before setting the controls

1. Make sure clock is set to correct time of day.

2. Set Lock Lever.

Move the Lock Lever all the way to the right—the Clean position.

Setting the controls

NOTE: The display will show “door” and a tone will sound if the door is not latched. Latch the door to continue with the Self-Cleaning cycle.

To start cleaning immediately:

1. Press Clean pad.

A three-hour Self-Cleaning cycle will be set.

PRESS

CLEAN

YOU SEE



2. Set clean time (optional).

If you want a Self-Cleaning cycle other than three hours, **press** 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.

PRESS

4

0

0

YOU SEE



(example shows a 4-hour cleaning cycle)

3. Start oven.

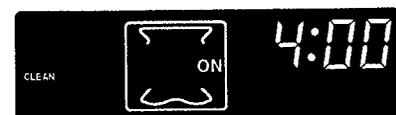
NOTES: If you want to change the cleaning time after cleaning has begun, repeat Steps 1-3.

PRESS

START

ENTER

YOU SEE



To delay clean using start time:

1. Press Clean pad.

A three-hour Self-Cleaning cycle will be set.

PRESS



YOU SEE



2. Set clean time (optional).

If you want a Self-Cleaning cycle other than three hours, **press** 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.

PRESS



YOU SEE



(example shows a 4-hour cleaning cycle)

3. Press Start Time pad.

PRESS



YOU SEE



(display shows time of day)

4. Set start time.

PRESS



YOU SEE



(example shows a start time of 3:00)

5. Complete entry.

NOTE: If you want to change the cleaning time after cleaning has begun, repeat Steps 1-5.

PRESS

START

ENTER

YOU SEE



When the start time is reached:

YOU SEE



After the self-cleaning cycle starts:

When oven temperature goes above normal baking/roasting temperatures:

NOTE: You must not move the Lock Lever and you cannot open the door when LOCKED is on.

YOU SEE



After the self-cleaning cycle ends:

"End" and the time of day will show on the display.

YOU SEE



(display shows time of day)

When the oven cools to normal baking/roasting temperatures and the LOCKED light goes off:

Move the Lock Lever back to the left. **DO NOT FORCE IT.** Wait until it moves easily.

YOU SEE



(display shows time of day)

To stop the self-cleaning cycle at any time:

PRESS

CANCEL

OFF

When oven cools to normal baking/roasting temperatures:

When LOCKED goes off, move the Lock Lever back to the left. **DO NOT FORCE IT.** Wait until it moves easily.

YOU SEE

End 12:00

For best cleaning results

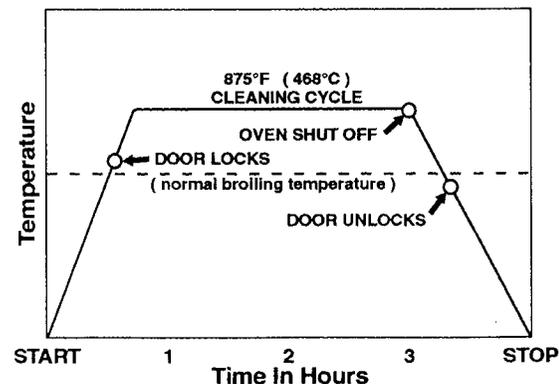
- **After the oven is cool**, wipe up any residue or ash with a damp cloth or sponge. If any spots remain, clean with a mild abrasive cleanser or cleaning sponge.
- **Clean the oven** before it gets heavily soiled. Cleaning a very soiled oven takes longer and results in more smoke than usual.
- **If 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 28.

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. 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, you can adjust the cycle time to the amount of soil in your oven. You can set the cycle anywhere between 2 and 4 hours. (See "Setting the controls" on page 29.)

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.



If You Need Assistance or Service

Questions or comments? 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. Part 1 of this section outlines possible problems, their causes, and actions you can take to solve each problem. Parts 2 and 3 tell you what to do if you still need assistance or service. When calling our Consumer Assistance Center for help or calling for service, please provide a detailed description of the problem, your appliance's complete model and serial numbers and the purchase or installation date. (See page 2.) This information will help us respond properly to your request.

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	POSSIBLE CAUSE	WHAT TO DO
Nothing will operate	The unit is not wired into a live circuit with proper voltage.	Wire the unit into a live circuit with proper voltage. (See Installation Instructions.)
	A household fuse has blown or a circuit breaker has tripped.	Replace household fuse or reset circuit breaker.
The oven will not operate	You have not set the electronic control correctly.	Refer to the section in this manual describing the function you are operating.
	You have programmed a delayed start time.	Wait for the start time to be reached.
The Self-Cleaning cycle will not operate	You have programmed a delayed start time.	Wait for the start time to be reached.
	The Lock Lever is not in the Clean position—all the way to the right	Move Lock Lever all the way to the right.
	Fan is not running. If fan is running, you can hear it.	Call a KitchenAid service technician for repair.

continued on next page

PROBLEM	POSSIBLE CAUSE	WHAT TO DO
Cooking results are not what you expected	The oven is not level.	Level oven. (See Installation Instructions.)
	The oven temperature seems too low or too high.	Adjust the oven temperature. (See "Adjusting oven temperature" on page 12.)
	You did not preheat the oven before baking.	Preheat oven when called for in recipe.
	The recipe has never been tested or is not from a reliable source.	Use only tested recipes from a reliable source.
	The pan used is not the correct type or size.	Refer to a reliable cookbook or recipe for recommended pan type and size.
	There is not proper air circulation around pan when baking.	Allow 1½ to 2 inches (4-5 cm) of air space on all sides of pan. There must be a minimum space of 1 inch.
The display is flashing "88:88"	There has been a power failure.	Reset the clock. (See page 8.)
"F-" followed by a number shows on the display		Call for service. (See Step 3 on page 35.)

2. If the problem is not due to one of the items listed in Step 1:

- Call KitchenAid Consumer Assistance Center:

1-800-422-1230

One of our trained consultants 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
2000 N State Route 63
Benton Harbor, MI 49022-2692

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.

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 & Blenders

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**.

KitchenAid[®]

Electric Built-In Combination Microwave/Single Oven

Warranty

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

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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 or Service" section of this book. After checking "Assistance or Service," additional help can be found by calling our Consumer Assistance Center telephone number, **1-800-422-1230**, from anywhere in the U.S.A.

KitchenAid
Benton Harbor, Michigan, U.S.A. 49022-2692



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