

OCTOBER
2012



KitchenAid[®]
MAJOR APPLIANCE CATALOG



THE KITCHENAID PURCHASE EXPERIENCE

Shown: KEBS209BSS Double Wall Oven, KEWS105BSS Slow Cook Warming Drawer, KXI2536YSS Island-Mount Canopy Hood, KECC667BSS Electric Cooktop

Finding the right appliance can be confusing for many customers. Our goal is to help you match your customers' needs with our products. We want their purchase experience to be as rewarding as the culinary experience of using these remarkable appliances.

This guide will help you to walk anyone – from the most appliance savvy to the first-time buyer – through the purchase of virtually any product. You will be able to guide your customers easily through the decisions of purchasing anything from a single product to a full suite of appliances.

Ultimately, an informed purchase experience will result in confidence that your customers' new KitchenAid® appliance fits their exact needs and will give them years of reliable performance and beauty.

CATALOG PRODUCT HIGHLIGHTS

WHAT TO LOOK FOR

KitchenAid has a heritage of delivering products that make the cook's time in the kitchen more enjoyable. Learn more about these recent additions to our model lineup:



EVEN-HEAT™ TECHNOLOGY – WALL OVENS, COOKTOPS, AND RANGES

A series of innovations that help cooks get the perfect results they crave – without needing to take extra steps to boost performance. Wall ovens let your customers enjoy the most even baking.* Electric cooktops provide consistent heating that improves boiling, simmering, and melting performance. And select freestanding ranges deliver the most even baking across all racks.**



WARMING DRAWERS

A refreshed design helps make this warming drawer an ideal companion for your wall oven. Slow Cook and Bread Proof settings provide the versatility to go beyond keeping cooked foods warm while removing the need for a separate countertop appliance.



MICROWAVE OVENS

In the wall, over a range, or on the counter, KitchenAid has a redesigned line of microwave ovens that complement a full suite of KitchenAid® appliances.



PRESERVA® FRENCH DOOR REFRIGERATORS

The Preserva® Food Care System combines three state-of-the-art features that work together to maximize the freshness of all your ingredients. In addition to four side-by-side refrigerators, KitchenAid is now making this technology available on two French door refrigerators.

*Among leading premium brand 30-inch wall ovens.

**KitchenAid models K*RS306B and higher versus highest MSRP models of leading brand 30-inch electric and gas single cavity freestanding ranges, based on browning performance.

CATALOG DESIGN HIGHLIGHTS

PRODUCT INTRODUCTIONS

VENTILATION SYSTEMS

PERFORMANCE LEVELS

UNDERSTANDING VENTILATION
A variety of factors affect the relationship between cooking surfaces and ventilation systems. Higher heat outputs require more CFM for proper ventilation, and the composition of each vent also contributes to its heat balance. Read below to discover which KitchenAid® ventilation system series best fits your cooking style and lifestyle.

A STYLE OPTIONS

ISLAND-MOUNT CANOPY HOODS
Island-mount hoods fit well in any kitchen design and are the perfect complement to a cooktop or range installed in an island or peninsula. Choose from 600 and 400 series hoods.

WALL-MOUNT CANOPY HOODS
Wall-mount hoods provide the most performance and design options. Available in commercial-style, 600, and 400 series, they offer highly efficient venting.

CUSTOM HOOD LINERS
Hood liners offer commercial-style performance for custom applications. The liner can be mounted inside a decorative hood created from the material of your choice.

RETRACTABLE DOWNDRAFT SYSTEMS
A popular choice for islands and peninsulas, these overhead ventilation systems are often referred to as “pop-up” hoods, as they remain flush with the cooktop surface until needed.

UNDER-THE-CABINET SYSTEMS
Under-the-cabinet hoods, available in commercial-style and 600 series, allow you to hide ductwork in the cabinet above. Specialty series slide-out vents feature a stylish glass canopy that remains out of sight when not in use.

B SIZING A VENT FOR YOUR COOKING SURFACE

EQUAL WIDTHS

For cooktops or ranges installed against a wall or in an island or peninsula, the ventilation system should be at least the same width as the cooking surface for satisfactory performance.

WIDER VENTILATION SYSTEM

For additional performance, a ventilation system can extend up to three inches on either side of the cooking surface below – i.e., a 36-inch vent hood can be placed over a 30-inch cooktop or a 42-inch vent hood over a 36-inch commercial-style range.

C INSTALLATION OPTIONS

FULL-WIDTH CHIMNEY COVER

A full-width chimney cover is an aesthetic solution that effectively bridges the gap between a vent hood and the ceiling, enclosing the ductwork.

CHIMNEY EXTENSION KIT

An optional chimney extension kit provides additional chimney height to accommodate high ceilings.

CONVERSION TO RECIRCULATING VENTILATION

If you can't run ductwork out of the kitchen, you may use a kit to convert to recirculating ventilation.

See comparison charts for accessories part numbers (pages 84-91). Hoods cover the kitchen fan (KitchenAid® 79)

Use these pages as a guide to decide the type of product that best fits a certain lifestyle or kitchen style. You may find some of the following:

A. Configurations and Style or Design Options
Narrow the breadth of products down to configurations and styles that meet specific needs.


B. Product Pairings
Learn which products we recommend pairing and the different ways to do so.

C. Installation Options
See how a variety of installation options can complement a particular kitchen design.

PRODUCT MODEL LINEUP PAGES

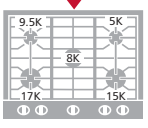
FREESTANDING

A



Architect® Series II
KGRS202B – 30-inch

54 KitchenAid




54.5K BTU Total Output

B


5 BURNERS AND FAN CONVECTION OVEN

- EasyConvect™ Conversion System
- AquaLift® Self-Clean Technology
- 17K BTU Ultra Power™ Burner
- 5K BTU Even-Heat™ Simmer Burner
- Max Capacity Rack
- Premium Storage Drawer with SatinGlide™ System
- LP Conversion Kit Included**
- 5.8 Cu. Ft. Capacity


C



White with White Cooktop and Black Grates (WH)




Black (BU)



Stainless Steel with Black Cooktop and Grates (SS)

D



Fan Convect

*KitchenAid models K*RS306B and higher versus highest MSRP models of leading brand 30" electric and gas single cavity freestanding ranges, based on browning performance.
**Manufactured for use with natural gas. To convert to LP, see installation instructions packed with product.

Learn which key features make each model exceptional and unique. Look for these details:

A. Configuration
For select products, get a more detailed look at the product layout.

B. Model Description
See at-a-glance what makes each model distinct.

C. Colors Available
View a representation of each color option available.

D. Performance Level
In select product categories, look for an icon that indicates a model's performance level.



WALL OVENS

Shown: KEBS209BSS Double Wall Oven, KEWS105BSS Slow Cook Warming Drawer

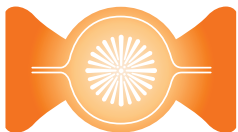
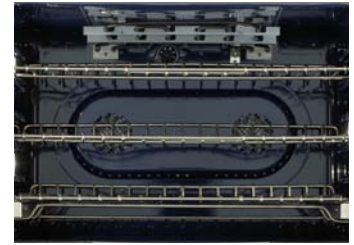
PERFORMANCE LEVELS



Dual-Fan Convection
with Steam-Assist Technology

DUAL-FAN CONVECTION WITH STEAM-ASSIST TECHNOLOGY

Enhance the flavor, texture, and tenderness of food without manual water baths, spritzing, or basting using this cooking system's intuitive Auto and Manual Steam settings. And with a 2800-watt convection element and two fans, the oven creates the conditions for optimal results whether you're baking, roasting, or broiling.



Even-Heat™ True Convection

EVEN-HEAT™ TRUE CONVECTION SYSTEM

A dedicated 1600-watt convection element, fan, and innovative bow-tie shaped baffle ensure consistent heat distribution throughout the oven. The result is even cooking on all three racks – no rotating pans, burnt edges, or undercooked centers.



True Convection

TRUE CONVECTION

Ovens featuring true convection use a fan to draw air into the back of the oven, past a 1600-watt heating element, then return it to the front of the oven. This method of air movement helps produce more even temperature management for better results.



Thermal

CONVENTIONAL THERMAL COOKING

KitchenAid® thermal ovens offer balanced baking and roasting with a powerful broil element and the CleanBake™ Hidden Element. The bake and broil elements cycle on and off at set intervals to maintain consistent oven temperatures.



CONFIGURATIONS

Choose a wall oven configuration that fits your lifestyle.

DOUBLE

Double wall ovens give you the flexibility to cook dishes at different temperatures simultaneously.

COMBINATION

Combination microwave/wall ovens give you both a full-size oven and microwave oven in one.

SINGLE

Single wall ovens offer versatile installation options – in a wall or cabinet or under a counter.

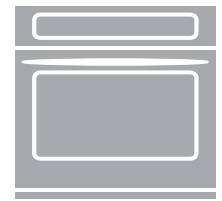
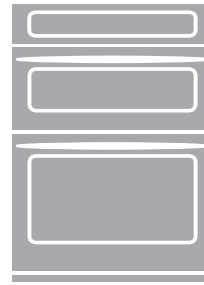
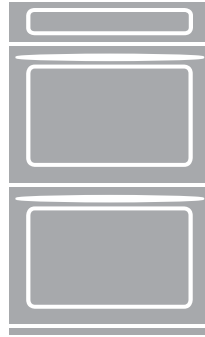
SIZE OPTIONS

Four size options allow you to choose a wall oven that truly fits your needs. Double wall ovens are available in 30-, 27-, and 24-inch widths; combination microwave/wall ovens in 30- and 27-inch widths; and single wall ovens in 36-, 30-, 27-, and 24-inch widths.

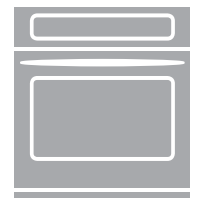
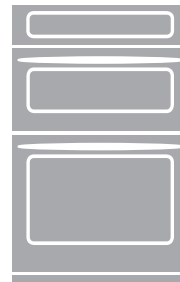
36-INCH



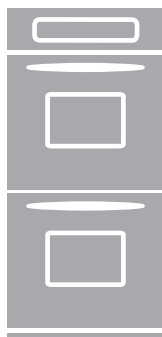
30-INCH



27-INCH



24-INCH



INSTALLATION OPTIONS

CABINET INSTALLATION



All KitchenAid® wall ovens can be installed in a wall or cabinet for greater accessibility.

UNDERCOUNTER INSTALLATION



Installing a single wall oven under the counter helps maximize counter and cabinet space in the kitchen.

COMPLEMENTARY PRODUCT PAIRINGS

WALL OVEN ABOVE A WARMING DRAWER



Installing a warming drawer beneath a wall oven adds flexibility to meal preparation. Take finished dishes right from the oven to the warming drawer to keep them warm until you're ready to serve.

SINGLE WALL OVEN BELOW A COOKTOP



Our single wall ovens can be installed below many KitchenAid® cooktops. This design conveniently brings your cooking appliances together in one area of the kitchen.

DOUBLE WALL OVENS

DUAL-FAN CONVECTION WITH STEAM-ASSIST TECHNOLOGY OVENS

(All features on both ovens)

- Auto and Manual Steam Settings
- EasyConvect™ Conversion System
- Temperature Probe
- Glass-Touch Menu-Driven LCD Display
- SatinGlide™ Roll-Out Extension Rack with Handle
- 4.3 Cu. Ft. Capacity



Stainless Steel (SS)



Dual-Fan Convection
with Steam-Assist Technology

Most Even Baking*

EVEN-HEAT™ TRUE CONVECTION OVENS

(All features on both ovens)

- Even-Heat™ Preheat
- EasyConvect™ Conversion System
- Temperature Probe
- Glass-Touch Display with Control Lock Function
- SatinGlide™ Roll-Out Extension Rack with Handle
- FIT System Installation
- 4000W, 8-Pass Broil Element
- 5.0 Cu. Ft. Capacity



Stainless Steel
with Pro Line® Series
Handles (SP)



Even-Heat™
True Convection

Most Even Baking*

EVEN-HEAT™ TRUE CONVECTION OVENS

(All features on both ovens)

- Even-Heat™ Preheat
- EasyConvect™ Conversion System
- Temperature Probe
- Glass-Touch Display with Control Lock Function
- SatinGlide™ Roll-Out Extension Rack with Handle
- FIT System Installation
- 4000W, 8-Pass Broil Element
- 5.0 Cu. Ft. Capacity – 30-Inch,
4.3 Cu. Ft. Capacity – 27-Inch



White (WH)



Black (BL)



Stainless Steel (SS)



Even-Heat™
True Convection

*Among leading premium brand 30-inch wall ovens.

DOUBLE WALL OVENS (CONTINUED)

Most Even Baking*

EVEN-HEAT™ TRUE CONVECTION UPPER OVEN

(All features on both ovens unless otherwise indicated)

- Even-Heat™ Preheat
- EasyConvect™ Conversion System (upper oven)
- Temperature Probe (upper oven)
- Glass-Touch Display with Control Lock Function
- SatinGlide™ Roll-Out Extension Rack with Handle (upper oven)
- FIT System Installation
- 4000W, 8-Pass Broil Element
- 5.0 Cu. Ft. Capacity – 30-Inch,
4.3 Cu. Ft. Capacity – 27-Inch



Black (BL)



Stainless Steel (SS)



Even-Heat™
True Convection

TRUE CONVECTION UPPER OVEN

(All features on both ovens unless otherwise indicated)

- EasyConvect™ Conversion System (upper oven)
- Closed-Door Thermal Broil with Maxi and Econo Settings
- Temperature Probe (upper oven)
- Electronic Controls with Control Lock Function
- 3.1 Cu. Ft. Capacity



White (WH)



Black (BL)



Stainless Steel (SS)



True Convection

Most Even Baking*

EVEN-HEAT™ OVENS WITH THERMAL BAKE/BROIL

(All features on both ovens)

- Even-Heat™ Preheat
- Glass-Touch Display with Control Lock Function
- FIT System Installation
- 4000W, 8-Pass Broil Element
- 5.0 Cu. Ft. Capacity – 30-Inch,
4.3 Cu. Ft. Capacity – 27-Inch



Black (BL)



Stainless Steel (SS)



Thermal

COMBINATION MICROWAVE/WALL OVENS

DUAL-FAN CONVECTION WITH STEAM-ASSIST TECHNOLOGY LOWER OVEN

- Microwave Convection Cooking (upper oven)
- EasyConvect™ Conversion System
- Crispwave™ Microwave Technology and Crisper Pan (upper oven)
- Glass-Touch Menu-Driven LCD Display
- SatinGlide™ Roll-Out Extension Rack with Handle
- 1.4 Cu. Ft. Capacity Upper Microwave Oven
- 4.3 Cu. Ft. Capacity Lower Oven



Stainless Steel (SS)



Dual-Fan Convection
with Steam-Assist Technology

Most Even Baking*

EVEN-HEAT™ TRUE CONVECTION LOWER OVEN

- Even-Heat™ Preheat
- Microwave Convection Cooking (upper oven)
- EasyConvect™ Conversion System
- Crispwave™ Microwave Technology and Crisper Pan (upper oven)
- Glass-Touch Display with Control Lock Function
- SatinGlide™ Roll-Out Extension Rack with Handle
- 1.4 Cu. Ft. Capacity Upper Microwave Oven
- 5.0 Cu. Ft. Capacity Lower Oven



Stainless Steel
with Pro Line® Series
Handles (SP)



Even-Heat™
True Convection

Most Even Baking*

EVEN-HEAT™ TRUE CONVECTION LOWER OVEN

- Even-Heat™ Preheat
- Microwave Convection Cooking (upper oven)
- EasyConvect™ Conversion System
- Crispwave™ Microwave Technology and Crisper Pan (upper oven)
- Glass-Touch Display with Control Lock Function
- SatinGlide™ Roll-Out Extension Rack with Handle
- 1.4 Cu. Ft. Capacity Upper Microwave Oven
- 5.0 Cu. Ft. Capacity Lower Oven – 30-Inch,
4.3 Cu. Ft. Capacity Lower Oven – 27-Inch



White (WH)



Black (BL)



Stainless Steel (SS)



Even-Heat™
True Convection

*Among leading premium brand 30-inch wall ovens.

SINGLE WALL OVENS

DUAL-FAN CONVECTION WITH STEAM-ASSIST TECHNOLOGY OVEN

- Auto and Manual Steam Settings
- EasyConvect™ Conversion System
- Temperature Probe
- Glass-Touch Menu-Driven LCD Display
- SatinGlide™ Roll-Out Extension Rack with Handle
- 4.3 Cu. Ft. Capacity



Stainless Steel (SS)



Dual-Fan Convection
with Steam-Assist Technology

Most Even Baking*

EVEN-HEAT™ TRUE CONVECTION OVEN

- Even-Heat™ Preheat
- EasyConvect™ Conversion System
- Temperature Probe
- Glass-Touch Display with Control Lock Function
- SatinGlide™ Roll-Out Extension Rack with Handle
- FIT System Installation
- 4000W, 8-Pass Broil Element
- 5.0 Cu. Ft. Capacity



Stainless Steel
with Pro Line® Series
Handles (SP)



Even-Heat™
True Convection

Most Even Baking*

EVEN-HEAT™ TRUE CONVECTION OVEN

- Even-Heat™ Preheat
- EasyConvect™ Conversion System
- Temperature Probe
- Glass-Touch Display with Control Lock Function
- SatinGlide™ Roll-Out Extension Rack with Handle
- FIT System Installation
- 4000W, 8-Pass Broil Element
- 5.0 Cu. Ft. Capacity – 30-Inch,
4.3 Cu. Ft. Capacity – 27-Inch



White (WH)



Black (BL)



Stainless Steel (SS)



Even-Heat™
True Convection

*Among leading premium brand 30-inch wall ovens.

SINGLE WALL OVENS (CONTINUED)

TRUE CONVECTION OVEN

- EasyConvect™ Conversion System
- Closed-Door Thermal Broil with Maxi and Econo Settings
- Temperature Probe
- Electronic Controls with Control Lock Function
- 5.1 Cu. Ft. Capacity



Stainless Steel (SS)



True Convection

TRUE CONVECTION OVEN

- EasyConvect™ Conversion System
- Closed-Door Thermal Broil with Maxi and Econo Settings
- Temperature Probe
- Electronic Controls with Control Lock Function
- 3.1 Cu. Ft. Capacity



White (WH)



Black (BL)



Stainless Steel (SS)



True Convection

Most Even Baking*

EVEN-HEAT™ OVEN WITH THERMAL BAKE/BROIL

- Even-Heat™ Preheat
- Glass-Touch Display with Control Lock Function
- FIT System Installation
- 4000W, 8-Pass Broil Element
- 5.0 Cu. Ft. Capacity – 30-Inch,
4.3 Cu. Ft. Capacity – 27-Inch



Black (BL)



Stainless Steel (SS)



Thermal

*Among leading premium brand 30-inch wall ovens.

DOUBLE WALL OVENS

Features are available on both ovens unless otherwise indicated.

MODEL NO.						
PERFORMANCE						
Even-Heat™ Technology	—	•	•	•	—	•
Even-Heat™ Preheat	—	•	•	•	—	•
Even-Heat™ True Convection System	—	•	•	Upper	—	—
Dual-Fan Convection with Steam-Assist Technology	•	—	—	—	—	—
Auto and Manual Steam Settings	•	—	—	—	—	—
True Convection	—	—	—	—	Upper	—
EasyConvect™ Conversion System	•	•	•	Upper	Upper	—
Convect Bake, Roast, and Broil	•	•	•	Upper	Upper	—
Thermal Ovens	•	•	•	•	•	•
Closed-Door Thermal Broil	with Full and Center Settings	•	•	•	with Maxi and Econo Settings	•
8-Pass Broil Element	—	•	•	•	—	•
True-Broil® Reflector	•	•	•	•	—	•
Self-Cleaning System	Soil Level/Time	Soil Level/Time	Soil Level/Time	Soil Level/Time	Variable Time	Variable Time
Temperature Probe	•	•	•	Upper	•	—
Bread Proofing	•	•	•	•	•	•
Dehydration	•	—	—	—	—	—
Sabbath Mode	•	•	•	•	•	•
Star-K Certified	•	•	•	•	•	•
CleanBake™ Hidden Element	•	•	•	•	•	•
Capacity (Cu. Ft.) – Each Oven	4.3	5.0	5.0 (KEBS209B) 4.3 (KEBS279B)	5.0 (KEBS207B) 4.3 (KEBS277B)	3.1	5.0 (KEBK206B) 4.3 (KEBK276B)
CRAFTSMANSHIP						
Controls	Glass-Touch Display with Menu-Driven LCD and Control Lock Function	Glass-Touch Display with Control Lock Function	Glass-Touch Display with Control Lock Function	Glass-Touch Display with Control Lock Function	Electronic Controls with Control Lock Function	Glass-Touch Display with Control Lock Function
SatinGlide™ Roll-Out Extension Rack with Handle	1	1	1	1 – Upper	—	—
Heavy-Duty Racks with Integrated Handle	2	2	2	2	—	2
Standard Racks	—	—	—	—	3 – Upper 2 – Lower	—
Halogen Lights	3	2	2	2	2	2
ClearVue™ Large Viewing Window	•	•	•	•	—	•
Full-Width Glass Inner Door	•	•	•	•	—	•
Blue-Enameled Cavity	•	•	•	•	—	•
Frameless Design	•	•	•	•	—	•
FIT System Installation	—	Included	Included	Included	—	Included
SPECIFICATIONS						
Element Ratings (Watts)						
Bake	2000	2800	2800	2800	2000	2800
Broil (Full/Center)	3250/1800	4000	4000	4000	2667/1667	4000
Convection	2800	3200	3200	3200	1600 – Upper	—
Steam Boiler	1300	—	—	—	—	—
Volts (Amps) Required	208/240 (50)	208/240 (40)	208/240 (40)	208/240 (40)	208/240 (40)	208/240 (40)
Color Availability*	SS	SP	WH, BL, SS	BL, SS	WH, BL, SS	BL, SS

*WH = White, BL = Black, SS = Stainless Steel, SP = Stainless Steel with Pro Line® Series Handles

COMBINATION MICROWAVE/WALL OVENS

MODEL NO.			
UPPER OVEN – PERFORMANCE			
Convection Cooking	•	•	•
EasyConvect™ Conversion System	•	•	•
Microwave Power (Watts)	900	900	900
Grill Element (Watts)	1600	1600	1600
Custom Defrost and Reheat Cycles	•	•	•
Soften and Melt Cycles	•	•	•
Sensor Steam Cook Cycle with Steam Container	•	•	•
Crispwave™ Technology and Crisper Pan	•	•	•
Capacity (Cu. Ft.)	1.4	1.4	1.4
UPPER OVEN – CRAFTSMANSHIP			
Drop-Down Door	•	•	•
Stainless Steel Cavity	•	•	•
Convection/Baking Rack	•	•	•
LOWER OVEN – PERFORMANCE			
Even-Heat™ Technology	—	•	•
Even-Heat™ Preheat	—	•	•
Even-Heat™ True Convection System	—	•	•
Dual-Fan Convection with Steam-Assist Technology	•	—	—
Auto and Manual Steam Settings	•	—	—
EasyConvect™ Conversion System	•	•	•
Convect Bake, Roast, and Broil	•	•	•
Thermal Oven	•	•	•
Closed-Door Thermal Broil	with Full and Center Settings	•	•
8-Pass Broil Element	—	•	•
True-Broil® Reflector	•	•	•
Self-Cleaning System	Soil Level/Time	Soil Level/Time	Soil Level/Time
Temperature Probe	•	•	•
Bread Proofing	•	•	•
Dehydration	•	—	—
Sabbath Mode	•	•	•
Star-K Certified	•	•	•
CleanBake™ Hidden Element	•	•	•
Capacity (Cu. Ft.)	4.3	5.0	5.0 (KEMS309B) 4.3 (KEMS379B)
LOWER OVEN – CRAFTSMANSHIP			
Glass-Touch Display with Control Lock Function	Menu-Driven LCD	•	•
SatinGlide™ Roll-Out Extension Rack with Handle	1	1	1
Heavy-Duty Racks with Integrated Handle	2	2	2
Halogen Lights	3	2	2
ClearVue™ Large Viewing Window	•	•	•
Full-Width Glass Inner Door	•	•	•
Blue-Enameled Cavity	•	•	•
Frameless Design	•	•	•
ACCESSORY (PART NO.)			
FIT System Installation	—	W10495947	W10495947 (KEMS309B) W10495945 (KEMS379B)
SPECIFICATIONS			
Element Ratings (Watts)			
Bake	2000	2800	2800
Broil (Full/Center)	3250/1800	4000	4000
Convection	2800	3200	3200
Steam Boiler	1300	—	—
Volts (Amps) Required	208/240 (50)	208/240 (40)	208/240 (40)
Color Availability*	SS	SP	WH, BL, SS

*WH = White, BL = Black, SS = Stainless Steel, SP = Stainless Steel with Pro Line® Series Handles

SINGLE WALL OVENS

MODEL NO.						
PERFORMANCE						
Dual-Fan Convection with Steam-Assist Technology	•	—	—	—	—	—
Auto and Manual Steam Settings	•	—	—	—	—	—
Even-Heat™ Technology	—	•	•	—	—	•
Even-Heat™ Preheat	—	•	•	—	—	•
Even-Heat™ True Convection System	—	•	•	—	—	—
True Convection	—	—	—	•	•	—
EasyConvect™ Conversion System	•	•	•	•	•	—
Convect Bake, Roast, and Broil	•	•	•	•	•	—
Thermal Oven	•	•	•	•	•	•
Closed-Door Thermal Broil	with Full and Center Settings	•	•	with Maxi and Econo Settings	with Maxi and Econo Settings	•
8-Pass Broil Element	—	•	•	—	—	•
True-Broil® Reflector	•	•	•	—	—	•
Self-Cleaning System	Soil Level/Time	Soil Level/Time	Soil Level/Time	Variable Time	Variable Time	Variable Time
Temperature Probe	•	•	•	•	•	—
Bread Proofing	•	•	•	•	•	•
Dehydration	•	—	—	—	—	—
Sabbath Mode	•	•	•	•	•	•
Star-K Certified	•	•	•	•	•	•
CleanBake™ Hidden Element	•	•	•	•	•	•
Capacity (Cu. Ft.)	4.3	5.0	5.0 (KEBS109B) 4.3 (KEBS179B)	5.1	3.1	5.0 (KEBK101B) 4.3 (KEBK171B)
CRAFTSMANSHIP						
Controls	Glass-Touch Display with Menu-Driven LCD and Control Lock Function	Glass-Touch Display with Control Lock Function	Glass-Touch Display with Control Lock Function	Electronic Controls with Control Lock Function	Electronic Controls with Control Lock Function	Glass-Touch Display with Control Lock Function
SatinGlide™ Roll-Out Extension Rack with Handle	1	1	1	—	—	—
Heavy-Duty Racks with Integrated Handle	2	2	2	—	—	2
Standard Racks	—	—	—	3	3	—
Halogen Lights	3	2	2	3	2	2
ClearVue™ Large Viewing Window	•	•	•	—	—	•
Full-Width Glass Inner Door	•	•	•	—	—	•
Blue-Enameled Cavity	•	•	•	—	—	•
Frameless Design	•	•	•	—	—	•
Undercounter Installation	•	•	•	•	•	•
FIT System Installation	—	Included	Included	—	—	Included
SPECIFICATIONS						
Element Ratings (Watts)						
Bake	2000	2800	2800	2000	2000	2800
Broil (Full/Center)	3250/1800	4000	4000	3241/1791	2667/1667	4000
Convection	2800	3200	3200	1600	1600	—
Steam Boiler	1300	—	—	—	—	—
Volts (Amps) Required	208/240 (30)	208/240 (40)	208/240 (40)	208/240 (30)	208/240 (30)	208/240 (40)
Color Availability*	SS	SP	WH, BL, SS	SS	WH, BL, SS	BL, SS

*WH = White, BL = Black, SS = Stainless Steel, SP = Stainless Steel with Pro Line® Series Handles



WARMING DRAWERS

Shown: KEWS105BSS Slow Cook Warming Drawer, KECC667BSS Electric Cooktop, KXI2536YSS Island-Mount Canopy Hood

INSTALLATION OPTIONS

BELOW A DOUBLE WALL OVEN



For bread bakers, adding a warming drawer below a wall oven gives you the option of proofing bread in both at the same time.

BELOW A COMBINATION MICROWAVE/WALL OVEN



Start slow cooking a dish early in the day in a warming drawer and have it ready to eat as soon as other dishes finish cooking in the combination microwave/wall oven.

BELOW A COOKTOP



As you finish preparing a sauce or side dish on the cooktop, use a warming drawer to keep your main dish warm and at the ideal humidity level.

BELOW A BUILT-IN MICROWAVE OVEN



With a warming drawer below a KitchenAid® built-in microwave oven, you can use both appliances to keep finished dishes at serving temperature before your guests arrive.

Additional installation options include two warming drawers positioned side-by-side or stacked or a warming drawer below a counter.

COOKING

● WARMING DRAWERS

SIZE OPTIONS

30-INCH



KEWS105B

27-INCH



KEWS175B

STYLE OPTIONS

COOKING

● WARMING DRAWERS



AN IDEAL COMPANION FOR YOUR WALL OVEN

A KitchenAid® slow cook warming drawer has versatility that goes beyond keeping cooked foods warm. In addition to a Slow Cook setting that helps keep your countertops free, the warming drawer can also be used to proof bread dough. When the Bread Proof setting is selected, the warming drawer will maintain a low temperature that is suitable for activating yeast and allowing bread to rise.

SLOW COOK WARMING DRAWERS

MODEL NO.		
PERFORMANCE		
Slow Cook Function	•	•
Temperature Range	90°-250°F	90°-250°F
Custom-Control Technology	•	•
Sensor Temperature Control	•	•
Bread Proofing	•	•
Humidity Slide Control	•	•
2-Position Racks	•	•
Exterior Power Indicator Light	SS Model	SS Model
Approved for Indoor/Outdoor Use	SS Model	SS Model
SPECIFICATION		
Color Availability*	SS, PA	SS, PA
ACCESSORIES (PART NO.)		
Pan Kits**		
1/2 Pan	W10242695A	W10242695A
1/3 Pan	W10242694A	W10242694A

*SS = Stainless Steel, PA = Panel-Ready (requires installation of custom overlay panel and handle, not included)

**Mounting rails included in drawer.

COOKTOPS



Shown: KECC664BBL Electric Cooktop, KXI2536YSS Island-Mount Canopy Hood

COOKING STYLES



COMMERCIAL-STYLE GAS

KitchenAid® commercial-style rangetops are available in a variety of sizes and configurations. Each features up to two 20K BTU Ultra Power™ Dual-Flame Burners, two or more professional burners, and a simmer burner. Select models include a high-performance griddle, even-heating gas grill, or both. Additionally, you can replace the black knobs with stainless steel knobs for a uniform look (kit sold separately).



GAS

Gas cooktops feature either four or five burners in 36- or 30-inch widths. All of these models include burners with a variety of heat outputs. Easily accomplish any task – from melting and simmering to stir-frying and sautéing – and move cookware between burners effortlessly on full-width cast-iron grates.



DOWNDRAFT

Instead of requiring an overhead vent, gas and electric cooktops with a built-in downdraft ventilation system draw smoke, steam, and odors directly from the cooktop, then out of the kitchen through ductwork in the cabinet below. Burners and elements with high-to-low heat outputs offer the performance you expect from KitchenAid.



INDUCTION

Induction technology generates heat directly in magnetic cookware, making it your heat source instead of a burner or element. This provides precise, responsive heating and cooling similar to a gas cooktop with a smooth ceramic-glass surface that allows for effortless cleanup.



ELECTRIC

KitchenAid® electric cooktops with Even-Heat™ Technology feature an energy-efficient element design that ensures a consistent level of heat for exceptional boiling, simmering, and melting. Plus, all 36- and 30-inch models feature at least one triple- and/or double-ring element, allowing cooks the versatility to select the appropriate element based on cookware size.

SIZE AND CONFIGURATION OPTIONS

48-INCH RANGETOPS	36-INCH RANGETOPS & COOKTOPS	30-INCH RANGETOPS & COOKTOPS	15-INCH COOKTOP
<p>COMMERCIAL-STYLE GAS</p> <ul style="list-style-type: none"> • 4 or 6 burners • Griddle, grill, or both 	<p>COMMERCIAL-STYLE GAS</p> <ul style="list-style-type: none"> • 4 or 6 burners • Griddle or grill <p>GAS</p> <ul style="list-style-type: none"> • 5 burners <p>INDUCTION OR ELECTRIC</p> <ul style="list-style-type: none"> • 5 elements 	<p>COMMERCIAL-STYLE GAS</p> <ul style="list-style-type: none"> • 4 burners <p>GAS</p> <ul style="list-style-type: none"> • 4 or 5 burners <p>INDUCTION OR ELECTRIC</p> <ul style="list-style-type: none"> • 4 or 5 elements 	<p>ELECTRIC</p> <ul style="list-style-type: none"> • 2 elements

SURFACE STYLING OPTIONS – GAS



PORCELAIN-ON-STEEL

Heavy-duty single grates combine to create a continuous surface that extends across all burners for a robust look that complements the commercial-style design of our rangetops.



STAINLESS STEEL WITH CAST-IRON GRATES

Move cookware between burners easily on the full-width cast-iron grates that accent this attractive surface.

For a sleek, integrated look, low-profile cooktops feature grates that are nearly flush with the countertop.



GAS-ON-GLASS

Found on select gas cooktops, the sleek gas-on-glass surface matches any kitchen décor and is exceptionally easy to clean.

SURFACE STYLING OPTIONS – INDUCTION OR ELECTRIC



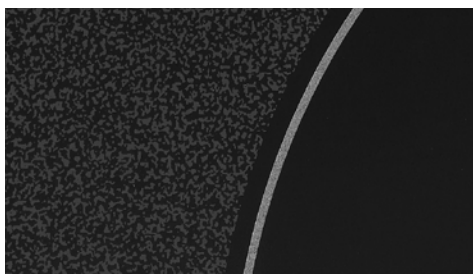
PREMIUM SURFACE WITH WATERMARK

Our induction and electric cooktops feature an attractive watermark pattern that adds to the elegance of the sleek, ceramic-glass surface. 36- and 30-inch models feature either metal control knobs or touch-activated controls that make the cooking surface exceptionally easy to clean.



PURE COLOR

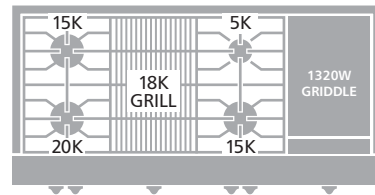
This surface, found on select electric cooktops, comes in saturated colors with stainless steel or color-coordinated control knobs for a sophisticated appearance.



TRADITIONAL

Traditional electric cooktops feature color-coordinated control knobs that accent the speckled black ceramic-glass surface.

COMMERCIAL-STYLE RANGETOPS

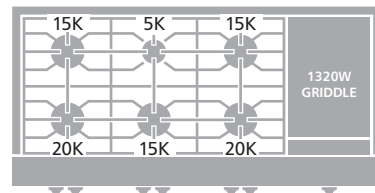


Stainless Steel
with Black
Grates (SS)

73K BTU + 1320W Total Output

4 BURNERS WITH GRIDDLE AND GRILL

- 20K BTU Ultra Power™ Dual-Flame Burner
- Two 15K BTU Professional Burners
- 5K BTU Simmer/Melt Burner – Reduces to 500 BTUs
- Even-Heat™ Chrome Electric Griddle
- Even-Heat™ Gas Grill
- Continuous Surface with Heavy-Duty Grates
- LP Conversion Kit Included*

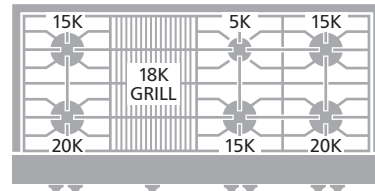


Stainless Steel
with Black
Grates (SS)

90K BTU + 1320W Total Output

6 BURNERS WITH GRIDDLE

- Two 20K BTU Ultra Power™ Dual-Flame Burners
- Three 15K BTU Professional Burners
- 5K BTU Simmer/Melt Burner – Reduces to 500 BTUs
- Even-Heat™ Chrome Electric Griddle
- Continuous Surface with Heavy-Duty Grates
- LP Conversion Kit Included*



Stainless Steel
with Black
Grates (SS)

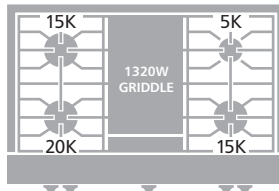
108K BTU Total Output

6 BURNERS WITH GRILL

- Two 20K BTU Ultra Power™ Dual-Flame Burners
- Three 15K BTU Professional Burners
- 5K BTU Simmer/Melt Burner – Reduces to 500 BTUs
- Even-Heat™ Gas Grill
- Continuous Surface with Heavy-Duty Grates
- LP Conversion Kit Included*

*Manufactured for use with natural gas. To convert to LP, see Installation Instructions packed with product.

COMMERCIAL-STYLE RANGETOPS (CONTINUED)



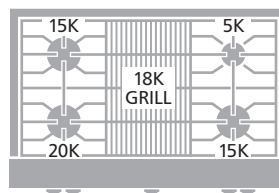
55K BTU + 1320W Total Output

4 BURNERS WITH GRIDDLE

- 20K BTU Ultra Power™ Dual-Flame Burner
- Two 15K BTU Professional Burners
- 5K BTU Simmer/Melt Burner – Reduces to 500 BTUs
- Even-Heat™ Chrome Electric Griddle
- Continuous Surface with Heavy-Duty Grates
- LP Conversion Kit Included*



Stainless Steel with Black Grates (SS)



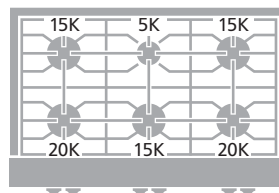
73K BTU Total Output

4 BURNERS WITH GRILL

- 20K BTU Ultra Power™ Dual-Flame Burner
- Two 15K BTU Professional Burners
- 5K BTU Simmer/Melt Burner – Reduces to 500 BTUs
- Even-Heat™ Gas Grill
- Continuous Surface with Heavy-Duty Grates
- LP Conversion Kit Included*



Stainless Steel with Black Grates (SS)



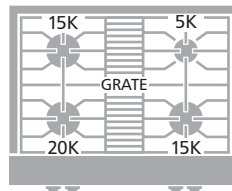
90K BTU Total Output

6 BURNERS

- Two 20K BTU Ultra Power™ Dual-Flame Burners
- Three 15K BTU Professional Burners
- 5K BTU Simmer/Melt Burner – Reduces to 500 BTUs
- Continuous Surface with Heavy-Duty Grates
- LP Conversion Kit Included*



Stainless Steel with Black Grates (SS)



55K BTU Total Output

4 BURNERS

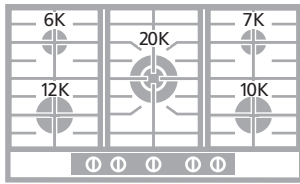
- 20K BTU Ultra Power™ Dual-Flame Burner
- Two 15K BTU Professional Burners
- 5K BTU Simmer/Melt Burner – Reduces to 500 BTUs
- Continuous Surface with Heavy-Duty Grates
- LP Conversion Kit Included*



Stainless Steel with Black Grates (SS)

*Manufactured for use with natural gas. To convert to LP, see Installation Instructions packed with product.

GAS COOKTOPS



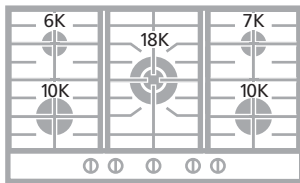
55K BTU Total Output

LOW-PROFILE WITH 5 BURNERS

- 20K BTU Professional Dual Tier Burner
- 6K BTU Simmer Burner – Reduces to 600 BTUs
- Electronic Ignition and Automatic Reignition
- Clear Coat Protection
- Control Lock Function
- Hot-Surface Indicator
- Low-Profile Full-Width Cast-Iron Grates
- LP Conversion Kit Included*



Stainless Steel with Black Grates (SS)



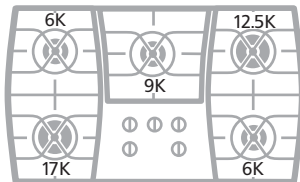
51K BTU Total Output

LOW-PROFILE WITH 5 BURNERS

- 18K BTU Professional Dual Tier Burner
- 6K BTU Simmer Burner – Reduces to 600 BTUs
- Electronic Ignition and Automatic Reignition
- Low-Profile Full-Width Cast-Iron Grates
- LP Conversion Kit Included*



Stainless Steel with Black Grates (SS)



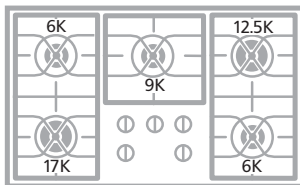
50.5K BTU Total Output

5 BURNERS

- 17K BTU Professional Burner
- Two 6K BTU Simmer Burners – Reduce to 600 BTUs
- Electronic Ignition
- Full-Width Cast-Iron Grates
- LP Conversion Kit Included*



Stainless Steel with Black Grates (SS)



50.5K BTU Total Output

5 BURNERS

- 17K BTU Professional Burner
- Two 6K BTU Simmer Burners – Reduce to 600 BTUs
- Electronic Ignition
- Full-Width Cast-Iron Grates
- Gas-on-Glass Surface
- LP Conversion Kit Included*



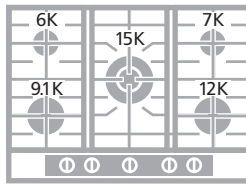
Pure White with Grey Grates (WW)



Pure Black (BL)

*Manufactured for use with natural gas. To convert to LP, see Installation Instructions packed with product.

GAS COOKTOPS (CONTINUED)



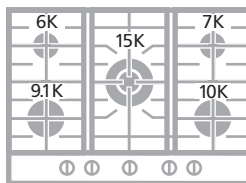
49.1K BTU Total Output

LOW-PROFILE WITH 5 BURNERS

- 15K BTU Professional Dual Tier Burner
- 6K BTU Simmer Burner – Reduces to 600 BTUs
- Electronic Ignition and Automatic Reignition
- Clear Coat Protection
- Control Lock Function
- Hot-Surface Indicator
- Low-Profile Full-Width Cast-Iron Grates
- LP Conversion Kit Included*



Stainless Steel with Black Grates (SS)



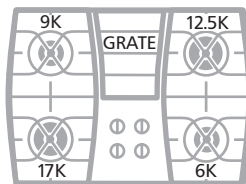
47.1K BTU Total Output

LOW-PROFILE WITH 5 BURNERS

- 15K BTU Professional Dual Tier Burner
- 6K BTU Simmer Burner – Reduces to 600 BTUs
- Electronic Ignition and Automatic Reignition
- Low-Profile Full-Width Cast-Iron Grates
- LP Conversion Kit Included*



Stainless Steel with Black Grates (SS)



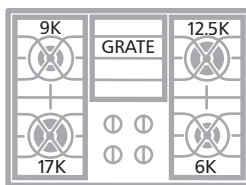
44.5K BTU Total Output

4 BURNERS

- 17K BTU Professional Burner
- 6K BTU Simmer Burner – Reduces to 600 BTUs
- Electronic Ignition
- Full-Width Cast-Iron Grates
- LP Conversion Kit Included*



Stainless Steel with Black Grates (SS)



44.5K BTU Total Output

4 BURNERS

- 17K BTU Professional Burner
- 6K BTU Simmer Burner – Reduces to 600 BTUs
- Electronic Ignition
- Full-Width Cast-Iron Grates
- Gas-on-Glass Surface
- LP Conversion Kit Included*



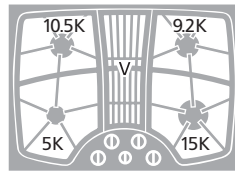
Pure White with Grey Grates (WW)



Pure Black (BL)

*Manufactured for use with natural gas. To convert to LP, see Installation Instructions packed with product.

DOWNDRAFT GAS COOKTOP



39.7K BTU Total Output

4 BURNERS AND BUILT-IN DOWNDRAFT VENT

- 15K BTU Professional Burner
- 5K BTU Simmer Burner – Reduces to 900 BTUs
- 325 CFM Exhaust Rating
- 2-Speed Fan Control
- Full-Width Cast-Iron Grates with Gloss Finish
- LP Conversion Kit Included*

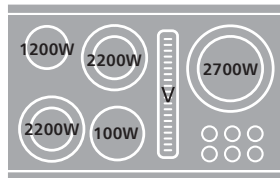


Pure Black (BL)



Pure Black with Stainless Steel Trim (SS)

DOWNDRAFT ELECTRIC COOKTOPS



8400W Total Output

5 ELEMENTS AND BUILT-IN DOWNDRAFT VENT

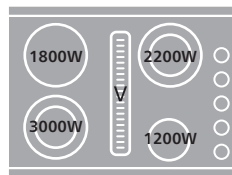
- 3 Double-Ring Round Elements
- Warm Zone Element
- 400 CFM Exhaust Rating
- 3-Speed Fan Control
- Pure Color Ceramic-Glass Surface
- Stainless Steel Knobs



Pure Black (BL)



Pure Black with Stainless Steel Trim (SS)



8200W Total Output

4 ELEMENTS AND BUILT-IN DOWNDRAFT VENT

- 2 Double-Ring Round Elements
- 400 CFM Exhaust Rating
- 3-Speed Fan Control
- Pure Color Ceramic-Glass Surface
- Stainless Steel Knobs



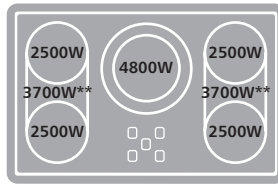
Pure Black (BL)



Pure Black with Stainless Steel Trim (SS)

*Manufactured for use with natural gas. To convert to LP, see Installation Instructions packed with product.

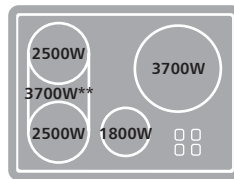
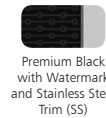
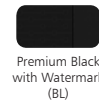
INDUCTION COOKTOPS



14,800W* Total Output
 *Does not include bridge.
 **When two 7" elements and bridge are activated.

5 ELEMENTS WITH TOUCH-ACTIVATED CONTROLS AND POWER SLIDER

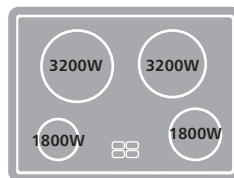
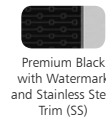
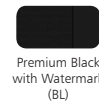
- Induction Technology
- 12 Heat-Level Settings
- Dual-Zone Element
- 4 Elements with Bridge Function
- Performance Boost Function on All Elements
- Simmer Function
- Melt & Hold Function
- Pan Size Detection
- Premium Ceramic-Glass Surface



10,500W* Total Output
 *Does not include bridge.
 **When two 7" elements and bridge are activated.

4 ELEMENTS WITH TOUCH-ACTIVATED CONTROLS AND POWER SLIDER

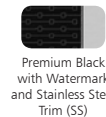
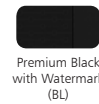
- Induction Technology
- 12 Heat-Level Settings
- 2 Elements with Bridge Function
- Performance Boost Function on All Elements
- Simmer Function
- Melt & Hold Function
- Pan Size Detection
- Premium Ceramic-Glass Surface



10,000W Total Output

4 ELEMENTS WITH TOUCH-ACTIVATED CONTROLS

- Induction Technology
- 9 Heat-Level Settings
- Performance Boost Function
- Simmer Function
- Melt & Hold Function
- Pan Size Detection
- Premium Ceramic-Glass Surface

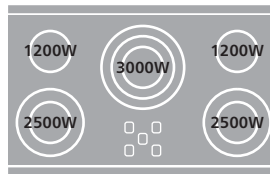


THE EFFICIENCY OF INDUCTION

Induction elements are powered by electromagnetic energy. When you place magnetic cookware like a cast-iron skillet on a powered element, the cookware heats up – not the element surface. Transferring the source energy directly to the cookware results in more efficient heating and extremely responsive heating and cooling.

Important: Induction cooktops require that you use cookware with magnetic properties. If a magnet sticks to the bottom of a pan, the cookware is compatible.

ELECTRIC COOKTOPS



10,400W Total Output

5 EVEN-HEAT™ RADIANT ELEMENTS WITH TOUCH-ACTIVATED CONTROLS

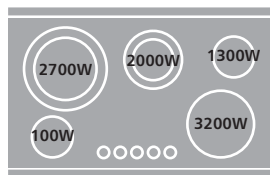
- 12¹/₉”/6” Triple-Ring Round Element
- Two 10¹/₆” Double-Ring Round Elements
- Even-Heat™ Simmer on All Elements
- Even-Heat™ Melt on All Elements
- Keep Warm on All Elements
- Control Lock Function



Black (BL)



Black with Stainless Steel Trim (SS)



9300W Total Output

5 RADIANT ELEMENTS

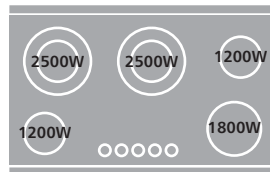
- 12¹/₉” Double-Ring Round Element
- 8¹/₆” Double-Ring Round Element
- 10” Even-Heat™ Ultra Element with Even-Heat™ Simmer
- 6” Even-Heat™ Element with Even-Heat™ Melt
- 6” 100W Keep Warm Element
- Metal Control Knobs



Black (BL)



Black with Stainless Steel Trim (SS)



9200W Total Output

5 RADIANT ELEMENTS

- Two 10¹/₆” Double-Ring Round Elements
- Simmer & Melt Functions
- Metal Control Knobs



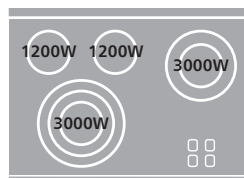
White (PW)



Black (BL)



Black with Stainless Steel Trim (SS)



8400W Total Output

4 EVEN-HEAT™ RADIANT ELEMENTS WITH TOUCH-ACTIVATED CONTROLS

- 12¹/₉”/6” Triple-Ring Round Element
- 10¹/₆” Ultra Power™ Double-Ring Round Element
- Even-Heat™ Simmer on All Elements
- Even-Heat™ Melt on All Elements
- Keep Warm on All Elements
- Control Lock Function

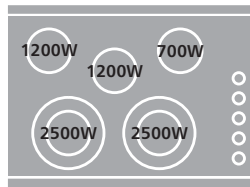


Black (BL)



Black with Stainless Steel Trim (SS)

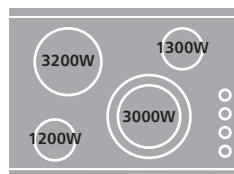
ELECTRIC COOKTOPS (CONTINUED)



8100W Total Output

5 RADIANT ELEMENTS

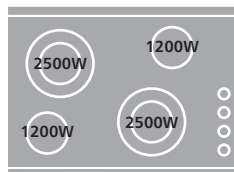
- Two 10⁵/₈" Double-Ring Round Elements
- 6" Melt Element
- Simmer Function
- Metal Control Knobs



8700W Total Output

4 RADIANT ELEMENTS

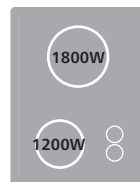
- 12⁹/₁₆" Ultra Power™ Double-Ring Round Element
- 10" Even-Heat™ Ultra Element with Even-Heat™ Simmer
- 6" Even-Heat™ Element with Even-Heat™ Melt
- Metal Control Knobs



7400W Total Output

4 RADIANT ELEMENTS

- Two 10⁵/₈" Double-Ring Round Elements
- Simmer & Melt Functions
- Metal Control Knobs



3000W Total Output

2 RADIANT ELEMENTS

- 8-Inch Round Element
- 7-Inch Round Element
- 2 Hot-Surface Indicators
- Color-Coordinated Knobs



COMMERCIAL-STYLE RANGETOPS

MODEL NO.			
PERFORMANCE			
Sealed Burners (BTUs)	4	6	6
Ultra Power™ Dual-Flame Burner(s)	20K	20K (2)	20K (2)
Professional Burners	15K (2)	15K (3)	15K (3)
Simmer/Melt Burner*	5K	5K	5K
Even-Heat™ Chrome Electric Griddle with Indicator Light	•	•	—
18K BTU Even-Heat™ Gas Grill with Indicator Light	•	—	•
Electronic Ignition and Automatic Reignition	•	•	•
CRAFTSMANSHIP			
Surface	Porcelain-on-Steel	Porcelain-on-Steel	Porcelain-on-Steel
Continuous Surface with Heavy-Duty Grates	•	•	•
Robust Black Die-Cast Metal Knobs	•	•	•
Culinary Ledge	•	•	•
Island Trim	•	•	•
ACCESSORIES (PART NO.)			
Backguard 9-Inch	W10115777	W10115777	W10115777
with Two Shelves	W10285449	W10285449	W10285449
with Dual-Position Shelf	W10225948	W10225948	W10225948
Stainless Steel Knob Kit	W10231703	—	—
Griddle Cover	W10160195	W10160195	—
Grill Cover	W10160195	—	W10160195
High Altitude Kits	W10160841 (Natural Gas), W10237848 (LP)	W10160841 (Natural Gas), W10237848 (LP)	W10160841 (Natural Gas), W10237848 (LP)
Wok Ring	W10216179	W10216179	W10216179
SPECIFICATIONS			
Volts (Amps) Required	120 (15)	120 (15)	120 (15)
LP Conversion Kit Included**	•	•	•
Color Availability†	SS	SS	SS

*Can be reduced to 500 BTUs.

**Manufactured for use with natural gas. To convert to LP, see Installation Instructions packed with product.

†SS = Stainless Steel with Matte Black Grates

COMMERCIAL-STYLE RANGETOPS (CONTINUED)

MODEL NO.				
PERFORMANCE				
Sealed Burners (BTUs)	4	4	6	4
Ultra Power™ Dual-Flame Burner(s)	20K	20K	20K (2)	20K
Professional Burners	15K (2)	15K (2)	15K (3)	15K (2)
Simmer/Melt Burner*	5K	5K	5K	5K
Even-Heat™ Chrome Electric Griddle with Indicator Light	•	—	—	—
18K BTU Even-Heat™ Gas Grill with Indicator Light	—	•	—	—
Electronic Ignition and Automatic Reignition	•	•	•	•
CRAFTSMANSHIP				
Surface	Porcelain-on-Steel	Porcelain-on-Steel	Porcelain-on-Steel	Porcelain-on-Steel
Continuous Surface with Heavy-Duty Grates	•	•	•	•
Robust Black Die-Cast Metal Knobs	•	•	•	•
Culinary Ledge	•	•	•	•
Island Trim	•	•	•	•
ACCESSORIES (PART NO.)				
Backguard 9-Inch	W10115776	W10115776	W10115776	W10115773
with Two Shelves	W10285448	W10285448	W10285448	W10285448
with Dual-Position Shelf	W10225949	W10225949	W10225949	W10225950
Stainless Steel Knob Kit	W10231703	W10231703	—	W10231702
Griddle Cover	W10160195	—	—	—
Grill Cover	—	W10160195	—	—
High Altitude Kits	W10160841 (Natural Gas), W10237848 (LP)	W10160841 (Natural Gas), W10237848 (LP)	W10160841 (Natural Gas), W10237848 (LP)	W10160841 (Natural Gas), W10237848 (LP)
Wok Ring	W10216179	W10216179	W10216179	W10216179
SPECIFICATIONS				
Volts (Amps) Required	120 (15)	120 (15)	120 (15)	120 (15)
LP Conversion Kit Included**	•	•	•	•
Color Availability†	SS	SS	SS	SS

*Can be reduced to 500 BTUs.

**Manufactured for use with natural gas. To convert to LP, see Installation Instructions packed with product.

†SS = Stainless Steel with Matte Black Grates

GAS COOKTOPS – 36-INCH

MODEL NO.				
PERFORMANCE				
Sealed Burners (BTUs)	5	5	5	5
Professional Burner	20K Dual Tier	18K Dual Tier	17K	17K
Simmer Burner(s)*	6K	6K	6K (2)	6K (2)
Standard Burners	12K, 10K, 7K	10K (2), 7K	12.5K, 9K	12.5K, 9K
Electronic Ignition	•	•	•	•
Automatic Reignition	•	•	—	—
CRAFTSMANSHIP				
Surface	Stainless Steel	Stainless Steel	Stainless Steel	Gas-on-Glass
Full-Width Cast-Iron Grates	Low Profile	Low Profile	•	•
Clear Coat Protection	•	—	—	—
Cooktop Controls	Stainless Knobs	Stainless Knobs	Stainless Knobs	Stainless Knobs
Hot-Surface Indicator	•	—	—	—
Control Lock Function	•	—	—	—
SPECIFICATIONS				
Volts (Amps) Required	120 (15)	120 (15)	120 (15)	120 (15)
LP Conversion Kit Included**	•	•	•	•
Color Availability†	SS	SS	SS	WW, BL

*Can be reduced to 600 BTUs.

**Manufactured for use with natural gas. To convert to LP, see Installation Instructions packed with product.

†WW = Pure White with Grey Grates, BL = Pure Black with Matte Black Grates, SS = Stainless Steel with Matte Black Grates

GAS COOKTOPS – 30-INCH

MODEL NO.				
PERFORMANCE				
Sealed Burners (BTUs)	5	5	4	4
Professional Burner(s)	15K Dual Tier	15K Dual Tier	17K	17K
Simmer Burner*	6K	6K	6K	6K
Standard Burners	12K, 9K, 7K	10K, 9.1K, 7K	12.5K, 9K	12.5K, 9K
Electronic Ignition	•	•	•	•
Automatic Reignition	•	•	—	—
CRAFTSMANSHIP				
Surface	Stainless Steel	Stainless Steel	Stainless Steel	Gas-on-Glass
Full-Width Cast-Iron Grates	Low-Profile	Low-Profile	•	•
Clear Coat Protection	•	—	—	—
Cooktop Controls	Stainless Knobs	Stainless Knobs	Stainless Knobs	Stainless Knobs
Hot-Surface Indicator	•	—	—	—
Control Lock Function	•	—	—	—
SPECIFICATIONS				
Volts (Amps) Required	120 (15)	120 (15)	120 (15)	120 (15)
LP Conversion Kit Included**	•	•	•	•
Color Availability†	SS	SS	SS	WW, BL

*Can be reduced to 600 BTUs.

**Manufactured for use with natural gas. To convert to LP, see Installation Instructions packed with product.

†WW = Pure White with Grey Grates, BL = Pure Black with Matte Black Grates, SS = Stainless Steel with Matte Black Grates

DOWNDRAFT COOKTOPS

	Gas	Electric	
MODEL NO.			
PERFORMANCE			
Sealed Burners (BTUs)	4	—	—
Professional Burner	15K	—	—
Simmer Burner*	5K	—	—
Radiant Elements (Watts)	—	5	4
Double-Ring Round	—	2700/2000 2200/1000 2200/1000	3000/1400 2200/1000
Warm Zone	—	100	—
Built-In Downdraft Ventilation System	•	•	•
Exhaust Rating	325 CFM	400 CFM	400 CFM
Fan Control	2-Speed	3-Speed	3-Speed
Electronic Ignition and Automatic Reignition	•	—	—
Power-On Light	—	•	•
Hot-Surface Indicator	—	•	•
CRAFTSMANSHIP			
Surface	Gas-on-Glass	Pure Color Ceramic-Glass	Pure Color Ceramic-Glass
Full-Width Cast-Iron Grates with Gloss Finish	•	—	—
Cooktop Controls	Stainless-Look Knobs	Stainless Knobs	Stainless Knobs
SPECIFICATIONS			
Volts (Amps) Required	120 (20)	240 (40)	240 (40)
LP Conversion Kit Included**	•	—	—
Color Availability†	BL, SS	BL, SS	BL, SS

*Can be reduced to 900 BTUs.

**Manufactured for use with natural gas. To convert to LP, see Installation Instructions packed with product.

†Gas: BL = Pure Black with Black Gloss Finish Grates, SS = Pure Black with Black Grates and Stainless Steel Trim

Electric: BL = Pure Black, SS = Pure Black with Stainless Steel Trim

INDUCTION COOKTOPS

MODEL NO.			
PERFORMANCE			
Induction Technology	•	•	•
Induction Elements	5	4	4
4800-/2500-Watt Dual-Zone Element	1	—	—
3700-Watt Bridge Element*	2	1	—
3700-Watt Round Element	—	1	—
3200-Watt Round Element	—	—	2
2500-Watt Round Element	4	2	—
1800-Watt Round Element	—	1	2
Heat-Level Settings	12	12	9
Performance Boost Function	•	•	•
Simmer Function	•	•	•
Melt & Hold Function	•	•	•
Pan Size Detection	•	•	•
Timer	•	•	•
Hot-Surface Indicator(s)	•	•	•
Cooktop Power Off Function	•	•	•
CRAFTSMANSHIP			
Ceramic-Glass Surface	Premium with Watermark	Premium with Watermark	Premium with Watermark
Cooktop Controls	Touch-Activated with Power Slider	Touch-Activated with Power Slider	Touch-Activated
Control Lock Function	•	•	•
Stainless Steel Trim	SS Model	SS Model	SS Model
Frameless Design	BL Model	BL Model	BL Model
SPECIFICATIONS			
Volts (Amps) Required	240 (50)	240 (40)	240 (40)
Color Availability**	BL, SS	BL, SS	BL, SS

*Total maximum output when two 7-inch elements and bridge are activated.

**BL = Premium Black with Watermark, SS = Premium Black with Watermark and Stainless Steel Trim

Important: Induction cooktops require that you use cookware with magnetic properties. If a magnet sticks to the bottom of a pan, the cookware is compatible.

ELECTRIC COOKTOPS – 36-INCH

MODEL NO.			
PERFORMANCE			
Radiant Elements (Size/Watts)	5	5	5
Triple-Ring Round	12 ⁹ / ₁₆ " – 3000/1950/1050	—	—
Double-Ring Round	10 ¹ / ₆ " – 2500/1200 (2)	12 ⁹ / ₁₆ " – 2700/1900; 8 ⁷ / ₁₆ " – 2000/1000	10 ¹ / ₆ " – 2500/1200 (2)
Even-Heat™ Ultra	—	10" – 3200	—
Even-Heat™	On All Elements	6" – 1300	—
Keep Warm	On All Elements	6" – 100	—
Standard Round	6" – 1200 (2)	—	8" – 1800 6" – 1200 (2)
Even-Heat™ Simmer	5	1	—
Even-Heat™ Melt	5	1	—
Simmer Function	—	—	2
Melt Function	—	—	1
CRAFTSMANSHIP			
Ceramic-Glass Surface	Premium with Watermark	Premium with Watermark	Premium with Watermark
Controls	Touch-Activated	Metal Knob	Metal Knob
Power-On Indicator Light	•	•	•
Hot-Surface Indicator(s)	5	1	1
Control Lock Function	•	—	—
SPECIFICATIONS			
Volts (Amps) Required	240 (40)	240 (40)	240 (40)
Color Availability*	BL, SS	BL, SS	PW, BL, SS

*PW = Premium White with Watermark and Stainless Knobs, BL = Premium Black with Watermark and Black Knobs,
SS = Premium Black with Watermark, Stainless Trim, and Stainless Knobs

ELECTRIC COOKTOPS – 30-INCH & 15-INCH

MODEL NO.					
PERFORMANCE					
Radiant Elements (Size/Watts)	4	5	4	4	2
Triple-Ring Round	12 ⁹ / ₁₆ " – 3000/1950/1050	—	—	—	—
Double-Ring Round	10 ¹ / ₆ " – 3000/1900 Ultra Power™	10 ¹ / ₆ " – 2500/1200 (2)	12 ⁹ / ₁₆ " – 3000/1900 Ultra Power™	10 ¹ / ₆ " – 2500/1200 (2)	—
Even-Heat™ Ultra	—	—	10" – 3200	—	—
Even-Heat™	On All Elements	—	6" – 1300	—	—
Melt	—	6" – 700	—	—	—
Standard Round	6" – 1200 (2)	6" – 1200 (2)	6" – 1200	6" – 1200 (2)	8" – 1800 7" – 1200
Even-Heat™ Simmer	4	—	•	—	—
Even-Heat™ Melt	4	—	•	—	—
Keep Warm	On All Elements	—	—	—	—
Simmer Function	—	•	•	•	—
Melt Function	—	—	—	•	—
CRAFTSMANSHIP					
Ceramic-Glass Surface	Premium with Watermark	Premium with Watermark	Premium with Watermark	Premium with Watermark	Traditional
Controls	Touch-Activated	Metal Knob	Metal Knob	Metal Knob	Knob
Power-On Indicator Light	•	•	•	•	•
Hot-Surface Indicator(s)	4	1	1	1	2
Control Lock Function	•	—	—	—	—
SPECIFICATIONS					
Volts (Amps) Required	240 (40)	240 (40)	240 (40)	240 (40)	208/240 (20)
Color Availability*	BL, SS	PW, BL, SS	BL, SS	BL, SS	BL

*PW = Premium White with Watermark and Stainless Knobs, BL = Premium Black with Watermark and Black Knobs,
SS = Premium Black with Watermark, Stainless Trim, and Stainless Knobs

KECC056R: BL = Black Speckles (white, biscuit, and black control knobs included)



RANGES

Shown: KGR308BSS Freestanding Gas Single Oven Range, KHMC1857BSS Microwave Hood Combination Oven

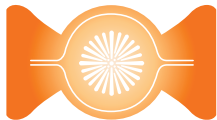
PERFORMANCE LEVELS



Dual-Fan Convection
with Steam-Assist Technology

DUAL-FAN CONVECTION WITH STEAM-ASSIST TECHNOLOGY

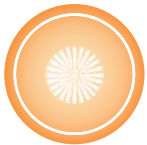
KitchenAid® commercial-style ranges with this cooking system eliminate the need for manual water baths, spritzing, and basting by using steam to enhance flavor and keep food tender and moist. A 2800-watt convection element and two fans promote the most consistent heat distribution throughout the oven cavity.



Even-Heat™ True Convection

EVEN-HEAT™ TRUE CONVECTION SYSTEM

The Even-Heat™ True Convection System ensures accurate and consistent temperature management, using a fan and bow-tie shaped baffle to circulate air heated by any of the oven's burners or elements. This creates even cooking on all racks – no rotating pans, burnt edges, or undercooked centers.



Fan Convection

FAN CONVECTION

Ranges with fan convection use a fan to create an even flow of heated air throughout the oven cavity, ensuring that you can bake or roast on multiple racks and in large quantities with excellent results.



Thermal

CONVENTIONAL THERMAL COOKING

A broil element and hidden bake element combine to provide the bottom heat and top browning needed for efficient, even baking and roasting. The bake and broil elements cycle on and off at set intervals to maintain consistent oven temperatures.



FUEL TYPES AND CONFIGURATIONS

COMMERCIAL-STYLE DUAL FUEL

Commercial-style dual fuel ranges combine high-powered, precise gas burners with electric convection ovens.

Our commercial-style ranges feature almost any combination of four or six burners, and are available with or without a high-performance electric griddle. In addition to exceptional cooktop performance, the ranges feature one of two unparalleled convection systems.

DOUBLE OR SINGLE DUAL FUEL

Dual fuel ranges combine precise gas burners with even-heating electric ovens.

KitchenAid offers the industry's only dual fuel double oven range.* Dual fuel cooking surfaces feature responsive sealed gas burners, while electric ovens provide consistent temperatures and clean up easily.

DOUBLE OR SINGLE GAS

Ranges with gas burners respond quickly to heat control changes.

Full-width grates make it easy to move cookware between burners, and most gas ranges feature an impressive convection system and hidden bake burners for easy cleaning.

DOUBLE OR SINGLE ELECTRIC

Radiant elements maintain temperatures precisely and clean up quickly.

Electric ranges feature a variety of element sizes, allowing you to accommodate different sizes of cookware. The ovens offer a larger capacity than gas ovens and ensure steady temperature management.

SINGLE INDUCTION

Induction elements offer quick, efficient response similar to a gas burner.

Four induction elements allow you to rapidly boil water and get more precise results. The true convection oven features Even-Heat™ Technology, and you'll also enjoy a slow cook warming drawer.

*Among 30-inch double oven ranges with bake and broil in both ovens.

INSTALLATION OPTIONS

SLIDE-IN



Slide-in ranges come with unfinished sides, so they must be installed between cabinets. The sides of the cooking surface fit over the cutout edge of the countertop for a seamless look.



Since slide-in ranges don't have a backguard, they can be installed anywhere in the kitchen – against a wall, in an island, or in a peninsula.

FREESTANDING



Freestanding ranges have panels on both sides, so they do not require installation between cabinets. Another distinguishing feature on many freestanding ranges is a built-in backguard which is often where the controls are located.



Commercial-style ranges offer more installation options with an included island trim that allows for placement in an island or peninsula and optional backguards for installation against a wall (see pages 59-60 for part numbers).

FREESTANDING COMMERCIAL-STYLE DUAL FUEL RANGES WITH STEAM-ASSIST TECHNOLOGY

COOKING

RANGES

6 BURNERS WITH GRIDDLE AND DUAL-FAN CONVECTION OVEN

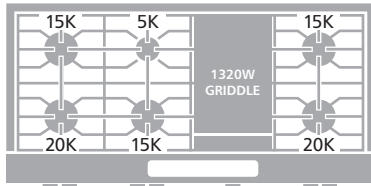
- Auto and Manual Steam Settings
- EasyConvect™ Conversion System
- Convection Bake, Roast, and Broil
- Two 20K BTU Ultra Power™ Dual-Flame Burners
- 5K BTU Simmer/Melt Burner – Reduces to 500 BTUs
- Even-Heat™ Chrome Electric Griddle
- LP Conversion Kit Included*
- 6.3 Cu. Ft. Total Capacity



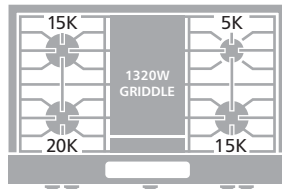
Stainless Steel with Black Grates (SS)



Dual-Fan Convection with Steam-Assist Technology



90K BTU + 1320W Total Output



55K BTU + 1320W Total Output

4 BURNERS WITH GRIDDLE AND DUAL-FAN CONVECTION OVEN

- Auto and Manual Steam Settings
- EasyConvect™ Conversion System
- Convection Bake, Roast, and Broil
- 20K BTU Ultra Power™ Dual-Flame Burner
- 5K BTU Simmer/Melt Burner – Reduces to 500 BTUs
- Even-Heat™ Chrome Electric Griddle
- LP Conversion Kit Included*
- 5.1 Cu. Ft. Capacity



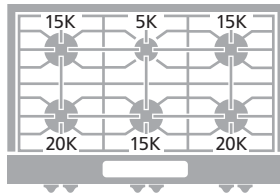
Stainless Steel with Black Grates (SS)



Dual-Fan Convection with Steam-Assist Technology

*Manufactured for use with natural gas. To convert to LP, see Installation Instructions packed with product.

FREESTANDING COMMERCIAL-STYLE DUAL FUEL RANGES WITH STEAM-ASSIST TECHNOLOGY (CONTINUED)



90K BTU Total Output

6 BURNERS AND DUAL-FAN CONVECTION OVEN

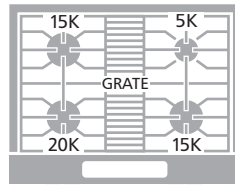
- Auto and Manual Steam Settings
- EasyConvect™ Conversion System
- Convection Bake, Roast, and Broil
- Two 20K BTU Ultra Power™ Dual-Flame Burners
- 5K BTU Simmer/Melt Burner – Reduces to 500 BTUs
- LP Conversion Kit Included*
- 5.1 Cu. Ft. Capacity



Stainless Steel with Black Grates (SS)



Dual-Fan Convection with Steam-Assist Technology



55K BTU Total Output

4 BURNERS AND DUAL-FAN CONVECTION OVEN

- Auto and Manual Steam Settings
- EasyConvect™ Conversion System
- Convection Bake, Roast, and Broil
- 20K BTU Ultra Power™ Dual-Flame Burner
- 5K BTU Simmer/Melt Burner – Reduces to 500 BTUs
- LP Conversion Kit Included*
- 4.1 Cu. Ft. Capacity



Stainless Steel with Black Grates (SS)



Dual-Fan Convection with Steam-Assist Technology

*Manufactured for use with natural gas. To convert to LP, see Installation Instructions packed with product.

FREESTANDING COMMERCIAL-STYLE DUAL FUEL RANGES WITH EVEN-HEAT™ TRUE CONVECTION

COOKING

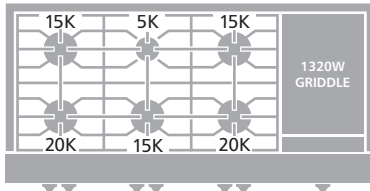
RANGES

6 BURNERS WITH GRIDDLE AND EVEN-HEAT™ TRUE CONVECTION OVEN

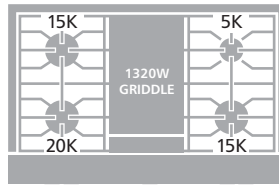
- EasyConvect™ Conversion System
- Convection Bake, Roast, and Broil
- Two 20K BTU Ultra Power™ Dual-Flame Burners
- 5K BTU Simmer/Melt Burner – Reduces to 500 BTUs
- Even-Heat™ Chrome Electric Griddle
- LP Conversion Kit Included*
- 6.3 Cu. Ft. Total Capacity



Stainless Steel
with Black
Grates (SS)



90K BTU + 1320W Total Output



55K BTU + 1320W Total Output

4 BURNERS WITH GRIDDLE AND EVEN-HEAT™ TRUE CONVECTION OVEN

- EasyConvect™ Conversion System
- Convection Bake, Roast, and Broil
- 20K BTU Ultra Power™ Dual-Flame Burner
- 5K BTU Simmer/Melt Burner – Reduces to 500 BTUs
- Even-Heat™ Chrome Electric Griddle
- LP Conversion Kit Included*
- 5.1 Cu. Ft. Capacity

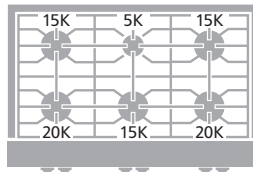


Stainless Steel
with Black
Grates (SS)



*Manufactured for use with natural gas. To convert to LP, see Installation Instructions packed with product.

FREESTANDING COMMERCIAL-STYLE DUAL FUEL RANGES WITH EVEN-HEAT™ TRUE CONVECTION (CONTINUED)



90K BTU Total Output

6 BURNERS AND EVEN-HEAT™ TRUE CONVECTION OVEN

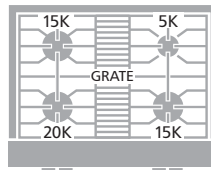
- EasyConvect™ Conversion System
- Convection Bake, Roast, and Broil
- Two 20K BTU Ultra Power™ Dual-Flame Burners
- 5K BTU Simmer/Melt Burner – Reduces to 500 BTUs
- LP Conversion Kit Included*
- 5.1 Cu. Ft. Capacity



Stainless Steel with Black Grates (SS)



Even-Heat™ True Convection



55K BTU Total Output

4 BURNERS AND EVEN-HEAT™ TRUE CONVECTION OVEN

- EasyConvect™ Conversion System
- Convection Bake, Roast, and Broil
- 20K BTU Ultra Power™ Dual-Flame Burner
- 5K BTU Simmer/Melt Burner – Reduces to 500 BTUs
- LP Conversion Kit Included*
- 4.1 Cu. Ft. Capacity



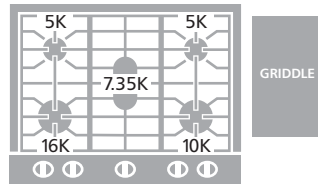
Stainless Steel with Black Grates (SS)



Even-Heat™ True Convection

*Manufactured for use with natural gas. To convert to LP, see Installation Instructions packed with product.

FREESTANDING DUAL FUEL DOUBLE OVEN RANGE



43.35K BTU Total Output

Industry's Only Dual Fuel Double Oven Range*

5 BURNERS AND EVEN-HEAT™ TRUE CONVECTION LOWER OVEN

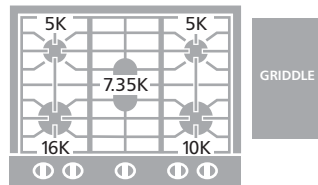
- EasyConvect™ Conversion System
- Convect Bake, Roast, and Broil
- Interchangeable Cast-Iron Griddle and Center Grate (both included)
- 16K BTU Professional Burner
- Slow Cook Function
- Glass-Touch Display
- SatinGlide™ Roll-Out Extension Rack with Handle
- LP Conversion Kit Included**
- 6.7 Cu. Ft. Total Capacity



COOKING

RANGES

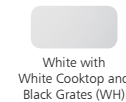
FREESTANDING GAS DOUBLE OVEN RANGE



43.35K BTU Total Output

5 BURNERS AND EVEN-HEAT™ TRUE CONVECTION LOWER OVEN

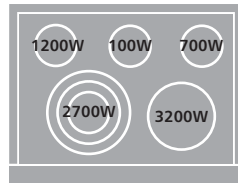
- EasyConvect™ Conversion System
- Convect Bake and Roast
- Interchangeable Cast-Iron Griddle and Center Grate (both included)
- 16K BTU Professional Burner
- Slow Cook Function
- Glass-Touch Display
- SatinGlide™ Roll-Out Extension Rack with Handle
- LP Conversion Kit Included**
- 6.0 Cu. Ft. Total Capacity



*Among 30-inch double oven ranges with bake and broil in both ovens.

**Manufactured for use with natural gas. To convert to LP, see Installation Instructions packed with product.

FREESTANDING ELECTRIC DOUBLE OVEN RANGES



7900W Total Output

Industry's Largest Capacity Double Oven Range Available*

5 ELEMENTS AND EVEN-HEAT™ TRUE CONVECTION LOWER OVEN

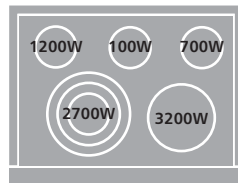
- EasyConvect™ Conversion System
- Convection Bake, Roast, and Broil
- 3200-Watt Element
- Triple-Ring Round Element
- Slow Cook Function
- Glass-Touch Display with Control Lock Function
- Touch-Activated Cooktop Controls
- SatinGlide™ Roll-Out Extension Rack with Handle
- 6.7 Cu. Ft. Total Capacity



Stainless Steel with Premium Black Cooktop (SS)



Even-Heat™ True Convection



7900W Total Output

Industry's Largest Capacity Double Oven Range Available*

5 ELEMENTS AND EVEN-HEAT™ TRUE CONVECTION LOWER OVEN

- EasyConvect™ Conversion System
- Convection Bake, Roast, and Broil
- 3200-Watt Element
- Triple-Ring Round Element
- Slow Cook Function
- Glass-Touch Display with Control Lock Function
- SatinGlide™ Roll-Out Extension Rack with Handle
- 6.7 Cu. Ft. Total Capacity



White with Premium Black Cooktop (WH)



Premium Black (BL)



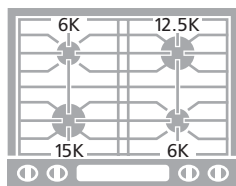
Stainless Steel with Premium Black Cooktop (SS)



Even-Heat™ True Convection

*Among leading brands based on combined capacity of both ovens.

SLIDE-IN DUAL FUEL SINGLE OVEN RANGES



39.5K BTU Total Output

4 BURNERS AND EVEN-HEAT™ TRUE CONVECTION OVEN

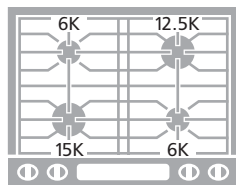
- EasyConvect™ Conversion System
- Convection Bake, Roast, and Broil
- 15K BTU TripleTier® Burner with InstaWok™ Reversible Grate
- Warming Drawer
- Glass-Touch Display with Control Lock Function
- Pro Line® Series Handles
- LP Conversion Kit Included*
- 4.1 Cu. Ft. Capacity



Stainless Steel
with Black Cooktop
and Grates (SP)



Even-Heat™
True Convection



39.5K BTU Total Output

4 BURNERS AND EVEN-HEAT™ TRUE CONVECTION OVEN

- EasyConvect™ Conversion System
- Convection Bake, Roast, and Broil
- 15K BTU TripleTier® Burner with InstaWok™ Reversible Grate
- Warming Drawer
- Glass-Touch Display with Control Lock Function
- LP Conversion Kit Included*
- 4.1 Cu. Ft. Capacity



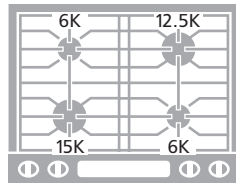
Stainless Steel
with Black Cooktop
and Grates (SS)



Even-Heat™
True Convection

*Manufactured for use with natural gas. To convert to LP, see Installation Instructions packed with product.

FREESTANDING DUAL FUEL SINGLE OVEN RANGE



39.5K BTU Total Output

4 BURNERS AND EVEN-HEAT™ TRUE CONVECTION OVEN

- EasyConvect™ Conversion System
- Convection Bake, Roast, and Broil
- 15K BTU TripleTier® Burner with InstaWok™ Reversible Grate
- Warming Drawer
- Glass-Touch Display with Control Lock Function
- LP Conversion Kit Included*
- 4.1 Cu. Ft. Capacity



Stainless Steel
with Black Cooktop
and Grates (SS)



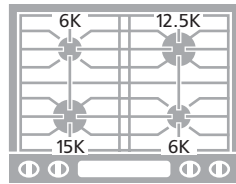
Even-Heat™
True Convection

COOKING

●
RANGES

*Manufactured for use with natural gas. To convert to LP, see Installation Instructions packed with product.

SLIDE-IN GAS SINGLE OVEN RANGES



39.5K BTU Total Output

4 BURNERS AND EVEN-HEAT™ TRUE CONVECTION OVEN

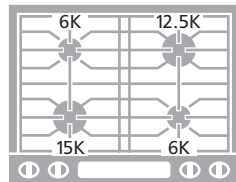
- EasyConvect™ Conversion System
- Convection Bake and Roast
- 15K BTU TripleTier® Burner with InstaWok™ Reversible Grate
- Warming Drawer
- Glass-Touch Display with Control Lock Function
- Pro Line® Series Handles
- LP Conversion Kit Included*
- 4.1 Cu. Ft. Capacity



Stainless Steel with Black Cooktop and Grates (SP)



Even-Heat™ True Convection



39.5K BTU Total Output

4 BURNERS AND EVEN-HEAT™ TRUE CONVECTION OVEN

- EasyConvect™ Conversion System
- Convection Bake and Roast
- 15K BTU TripleTier® Burner with InstaWok™ Reversible Grate
- Warming Drawer
- Glass-Touch Display with Control Lock Function
- LP Conversion Kit Included*
- 4.1 Cu. Ft. Capacity



White with White Cooktop and Grey Grates (WH)



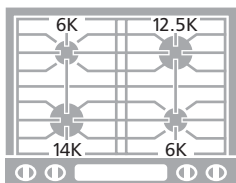
Black (BL)



Stainless Steel with Black Cooktop and Grates (SS)



Even-Heat™ True Convection



38.5K BTU Total Output

4 BURNERS AND THERMAL OVEN

- Closed-Door Thermal Broil with Full and Center Settings
- 14K BTU Ultra Power™ Burner
- Storage Drawer
- Glass-Touch Display with Control Lock Function
- LP Conversion Kit Included*
- 4.1 Cu. Ft. Capacity



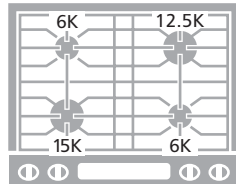
Stainless Steel with Black Cooktop and Grates (SS)



Thermal

*Manufactured for use with natural gas. To convert to LP, see Installation Instructions packed with product.

FREESTANDING GAS SINGLE OVEN RANGES



39.5K BTU Total Output

4 BURNERS AND EVEN-HEAT™ TRUE CONVECTION OVEN

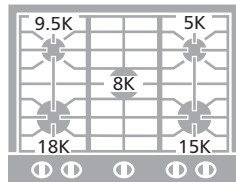
- EasyConvect™ Conversion System
- Convect Bake, Roast, and Broil
- 15K BTU TripleTier® Burner with InstaWok™ Reversible Grate
- Warming Drawer
- Glass-Touch Display with Control Lock Function
- LP Conversion Kit Included*
- 4.1 Cu. Ft. Capacity



Stainless Steel with Black Cooktop and Grates (SS)



Even-Heat™ True Convection



55.5K BTU Total Output

GRIDDLE

Most Even Baking Across All Racks**

5 BURNERS AND EVEN-HEAT™ TRUE CONVECTION OVEN

- EasyConvect™ Conversion System
- AquaLift® Self-Clean Technology
- Stainless Steel Recessed Cooktop
- 18K BTU Ultra Power™ Burner
- 5K BTU Even-Heat™ Simmer Burner
- Max Capacity Rack
- SatinGlide™ Roll-Out Extension Rack with Handle
- Slow Cook Warming Drawer with SatinGlide™ System
- Touch-Activated Glass Backguard Oven Controls
- LP Conversion Kit Included*
- 5.8 Cu. Ft. Capacity



Stainless Steel with Stainless Steel Cooktop and Black Grates (SS)



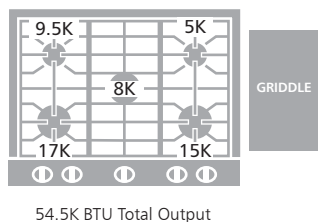
Even-Heat™ True Convection

*Manufactured for use with natural gas. To convert to LP, see Installation Instructions packed with product.

**KitchenAid models K*RS306B and higher versus highest MSRP models of leading brand 30" electric and gas single cavity freestanding ranges, based on browning performance.

FREESTANDING GAS SINGLE OVEN RANGES (CONTINUED)

COOKING
RANGES



54.5K BTU Total Output

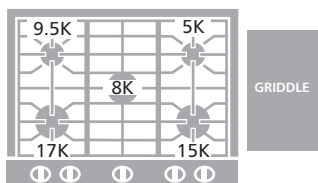
Most Even Baking Across All Racks*

5 BURNERS AND EVEN-HEAT™ TRUE CONVECTION OVEN

- EasyConvect™ Conversion System
- Aqualift® Self-Clean Technology
- 17K BTU Ultra Power™ Burner
- 5K BTU Even-Heat™ Simmer Burner
- Max Capacity Rack
- SatinGlide™ Roll-Out Extension Rack with Handle
- Warming Drawer with SatinGlide™ System
- Touch-Activated Glass Backguard Oven Controls
- LP Conversion Kit Included**
- 5.8 Cu. Ft. Capacity



Stainless Steel with Black Cooktop and Grates (SS)



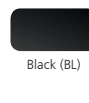
54.5K BTU Total Output

5 BURNERS AND EVEN-HEAT™ TRUE CONVECTION OVEN

- EasyConvect™ Conversion System
- Aqualift® Self-Clean Technology
- 17K BTU Ultra Power™ Burner
- 5K BTU Even-Heat™ Simmer Burner
- Max Capacity Rack
- Premium Storage Drawer with SatinGlide™ System
- LP Conversion Kit Included**
- 5.8 Cu. Ft. Capacity



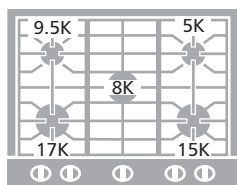
White with White Cooktop and Black Grates (WH)



Black (BL)



Stainless Steel with Black Cooktop and Grates (SS)



54.5K BTU Total Output

5 BURNERS AND FAN CONVECTION OVEN

- EasyConvect™ Conversion System
- Aqualift® Self-Clean Technology
- 17K BTU Ultra Power™ Burner
- 5K BTU Even-Heat™ Simmer Burner
- Max Capacity Rack
- Premium Storage Drawer with SatinGlide™ System
- LP Conversion Kit Included**
- 5.8 Cu. Ft. Capacity



White with White Cooktop and Black Grates (WH)



Black (BL)



Stainless Steel with Black Cooktop and Grates (SS)

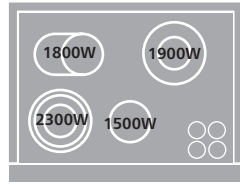


Fan Convection

*KitchenAid models K*RS306B and higher versus highest MSRP models of leading brand 30" electric and gas single cavity freestanding ranges, based on browning performance.

**Manufactured for use with natural gas. To convert to LP, see Installation Instructions packed with product.

SLIDE-IN ELECTRIC SINGLE OVEN RANGES



7500W Total Output

4 ELEMENTS AND EVEN-HEAT™ TRUE CONVECTION OVEN

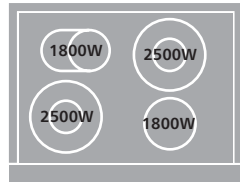
- EasyConvect™ Conversion System
- Convection Bake, Roast, and Broil
- Custom-Control Temperature Management System
- Triple-Ring Round Element
- Touch-Activated Cooktop Controls
- Warming Drawer
- Glass-Touch Display with Control Lock Function
- 4.1 Cu. Ft. Capacity



Stainless Steel
with Premium Black
Cooktop (PS)



Even-Heat™
True Convection



8600W Total Output

4 ELEMENTS AND EVEN-HEAT™ TRUE CONVECTION OVEN

- EasyConvect™ Conversion System
- Convection Bake, Roast, and Broil
- Custom-Control Temperature Management System
- Double-Ring Oval Element
- Warming Drawer
- Glass-Touch Display with Control Lock Function
- Pro Line® Series Handles
- 4.1 Cu. Ft. Capacity

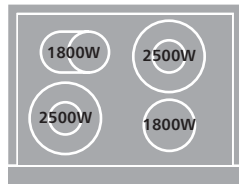


Stainless Steel
with Pure Black
Cooktop (SP)



Even-Heat™
True Convection

SLIDE-IN ELECTRIC SINGLE OVEN RANGES (CONTINUED)



8600W Total Output

4 ELEMENTS AND EVEN-HEAT™ TRUE CONVECTION OVEN

- EasyConvect™ Conversion System
- Convection Bake, Roast, and Broil
- Custom-Control Temperature Management System
- Double-Ring Oval Element
- Warming Drawer
- Glass-Touch Display with Control Lock Function
- 4.1 Cu. Ft. Capacity



Pure White (WW)



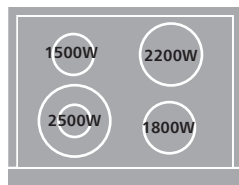
Pure Black (BL)



Stainless Steel with Pure Black Cooktop (SS)



Even-Heat™ True Convection



8000W Total Output

4 ELEMENTS AND THERMAL OVEN

- Closed-Door Thermal Broil with Full and Center Settings
- Double-Ring Round Element
- Storage Drawer
- Glass-Touch Display with Control Lock Function
- 4.1 Cu. Ft. Capacity

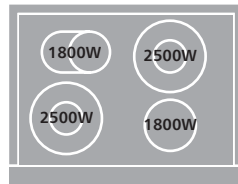


Stainless Steel with Black Cooktop (SS)



Thermal

FREESTANDING ELECTRIC SINGLE OVEN RANGES



8600W Total Output

4 ELEMENTS AND EVEN-HEAT™ TRUE CONVECTION OVEN

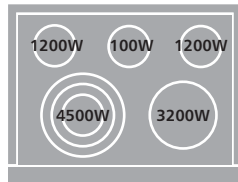
- EasyConvect™ Conversion System
- Convection Bake, Roast, and Broil
- Custom-Control Temperature Management System
- Double-Ring Oval Element
- Warming Drawer
- Glass-Touch Display with Control Lock Function
- 4.1 Cu. Ft. Capacity



Stainless Steel
with Pure Black
Cooktop (SS)



Even-Heat™
True Convection



10,200W Total Output

Most Even Baking Across All Racks*

5 ELEMENTS AND EVEN-HEAT™ TRUE CONVECTION OVEN

- EasyConvect™ Conversion System
- Aqualift® Self-Clean Technology
- 12"/9"/6" Ultra Power™ Triple-Ring Round Element
- 10" Even-Heat™ Ultra Element with Even-Heat™ Simmer
- Max Capacity Rack
- SatinGlide™ Roll-Out Extension Rack with Handle
- Warming Drawer with SatinGlide™ System
- Touch-Activated Glass Backguard Controls
- 6.2 Cu. Ft. Capacity



Stainless Steel
with Pure Black
Cooktop (SS)



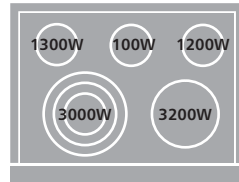
Even-Heat™
True Convection

COOKING

RANGES

*KitchenAid models K*RS306B and higher versus highest MSRP models of leading brand 30" electric and gas single cavity freestanding ranges, based on browning performance.

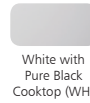
FREESTANDING ELECTRIC SINGLE OVEN RANGES (CONTINUED)



8800W Total Output

5 ELEMENTS AND EVEN-HEAT™ TRUE CONVECTION OVEN

- EasyConvect™ Conversion System
- AquaLift® Self-Clean Technology
- 12"/9"/6" Triple-Ring Round Element
- 10" Even-Heat™ Ultra Element with Even-Heat™ Simmer
- Max Capacity Rack
- Premium Storage Drawer with SatinGlide™ System
- 6.2 Cu. Ft. Capacity



White with
Pure Black
Cooktop (WH)



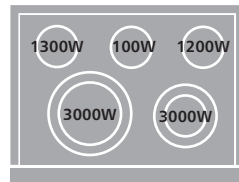
Pure Black (BL)



Stainless Steel
with Pure Black
Cooktop (SS)



Even-Heat™
True Convection



8600W Total Output

5 ELEMENTS AND FAN CONVECTION OVEN

- EasyConvect™ Conversion System
- AquaLift® Self-Clean Technology
- 6" Even-Heat™ Element with Even-Heat™ Melt
- Max Capacity Rack
- Premium Storage Drawer with SatinGlide™ System
- 6.2 Cu. Ft. Capacity



White with
Pure Black
Cooktop (WH)



Pure Black (BL)

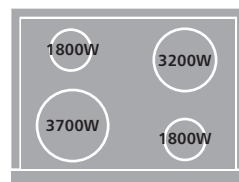


Stainless Steel
with Pure Black
Cooktop (SS)



Fan Convection

FREESTANDING INDUCTION SINGLE OVEN RANGE*



10,500W Total Output

Most Even Baking Across All Racks**

4 ELEMENTS AND EVEN-HEAT™ TRUE CONVECTION OVEN

- EasyConvect™ Conversion System
- AquaLift® Self-Clean Technology
- Simmer, Melt, Keep Warm, Performance Boost, and Pan Size Detection on All Elements
- Hot-Surface Indicators
- Max Capacity Rack
- SatinGlide™ Roll-Out Extension Rack with Handle
- Slow Cook Warming Drawer with SatinGlide™ System
- Touch-Activated Glass Backguard Controls
- 6.2 Cu. Ft. Capacity



Stainless Steel
with Premium Black
Cooktop (SS)



Even-Heat™
True Convection

*Cookware must be compatible for induction cooking.

**KitchenAid models K*RS306B and higher versus highest MSRP models of leading brand 30" electric and gas single cavity freestanding ranges, based on browning performance.

FREESTANDING COMMERCIAL-STYLE DUAL FUEL RANGES WITH STEAM-ASSIST TECHNOLOGY

	Double Oven	Single Oven	Single Oven	Single Oven
MODEL NO.				
COOKING SURFACE – PERFORMANCE				
Sealed Burners (BTUs)	6	4	6	4
Ultra Power™ Dual-Flame Burner(s)	20K (2)	20K	20K (2)	20K
Professional Burners	15K (3)	15K (2)	15K (3)	15K (2)
Simmer/Melt Burner*	5K	5K	5K	5K
Even-Heat™ Chrome Electric Griddle with Indicator Light	•	•	—	—
Electronic Ignition and Automatic Reignition	•	•	•	•
OVEN – PERFORMANCE				
Dual-Fan Convection with Steam-Assist Technology	30-Inch Oven**	•	•	•
Auto and Manual Steam Settings	•	•	•	•
EasyConvect™ Conversion System	•	•	•	•
Convect Bake, Roast, and Broil	•	•	•	•
Thermal Oven	•	•	•	•
Closed-Door Thermal Broil	Full and Center Settings	Full and Center Settings	Full and Center Settings	Full and Center Settings
8-Pass Broil Element	30-Inch Oven	•	•	•
True-Broil® Reflector	•	•	•	•
Self-Cleaning System	Soil Level/Time	Soil Level/Time	Soil Level/Time	Soil Level/Time
Temperature Probe	•	•	•	•
Bread Proofing	•	•	•	•
Sabbath Mode	•	•	•	•
Star-K Certified	•	•	•	•
CleanBake™ Hidden Element(s)	•	•	•	•
Capacity (Cu. Ft.)	4.1/2.2	5.1	5.1	4.1
CRAFTSMANSHIP				
Surface	Porcelain-on-Steel	Porcelain-on-Steel	Porcelain-on-Steel	Porcelain-on-Steel
Continuous Surface with Heavy-Duty Grates	•	•	•	•
Robust Black Die-Cast Metal Knobs	•	•	•	•
Glass-Touch Menu-Driven LCD Display with Control Lock Function	•	•	•	•
Commercial-Style Handle(s)	•	•	•	•
SatinGlide™ Roll-Out Extension Rack with Handle	1 – 30-Inch Oven	1	1	1
Heavy-Duty Racks with Integrated Handle	2/2	2	2	2
Oven Lights	3/2	3	3	3
Culinary Ledge	•	•	•	•
Removable Decorative Toe Kick	•	•	•	•
Island Trim	•	•	•	•
ACCESSORIES (PART NO.)				
Architect® Series II Handle Kit	W10188343	W10188341	W10188341	W10188342
Backguard				
9-Inch	W10115777	W10115776	W10115776	W10115773
with Two Shelves	W10285449	W10285448	W10285448	W10285447
with Dual-Position Shelf	W10225948	W10225949	W10225949	W10225950
Stainless Steel Knob Kit	—	W10231703	—	W10231702
Griddle Cover	W10160195	W10160195	—	—
High Altitude Kits		W10160841 (Natural Gas), W10237848 (LP)		
Rolling Oven Rack	W10208155 – 30-Inch Oven	W10212435	W10212435	W10208155
Wok Ring	W10216179	W10216179	W10216179	W10216179
SPECIFICATIONS				
Element Ratings (Watts)				
Bake	3000 – 30-Inch Oven 2000 – 18-Inch Oven	3000	3000	3000
Broil (Full/Center)	5500/3500 – 30-Inch Oven 2650 – 18-Inch Oven	6500/3500	6500/3500	5500/3500
Convection	2800 – 30-Inch Oven 1600 – 18-Inch Oven	2800	2800	2800
Volts (Amps) Required	208/240 (40-50)	208/240 (40-50)	208/240 (40-50)	208/240 (40-50)
LP Conversion Kit Included†	•	•	•	•
Color Availability‡	SS	SS	SS	SS

*Can be reduced to 500 BTUs.

**True convection with steam-assist technology in 18-inch oven.

†Manufactured for use with natural gas. To convert to LP, see Installation Instructions packed with product.

‡SS = Stainless Steel with Black Grates

FREESTANDING COMMERCIAL-STYLE DUAL FUEL RANGES WITH EVEN-HEAT™ CONVECTION

MODEL NO.				
COOKING SURFACE – PERFORMANCE				
Sealed Burners (BTUs)	6	4	6	4
Ultra Power™ Dual-Flame Burner(s)	20K (2)	20K	20K (2)	20K
Professional Burners	15K (3)	15K (2)	15K (3)	15K (2)
Simmer/Melt Burner*	5K	5K	5K	5K
Even-Heat™ Chrome Electric Griddle with Indicator Light	•	•	—	—
Electronic Ignition and Automatic Reignition	•	•	•	•
OVEN – PERFORMANCE				
Even-Heat™ True Convection System	•	•	•	•
EasyConvect™ Conversion System	•	•	•	•
Convect Bake, Roast, and Broil	•	•	•	•
Thermal Oven	•	•	•	•
Closed-Door Thermal Broil	Full and Center Settings	Full and Center Settings	Full and Center Settings	Full and Center Settings
8-Pass Broil Element	30-Inch Oven	•	•	•
True-Broil® Reflector	•	•	•	•
Self-Cleaning System	Soil Level/Time	Soil Level/Time	Soil Level/Time	Soil Level/Time
Temperature Probe	•	•	•	•
Bread Proofing	•	•	•	•
Sabbath Mode	•	•	•	•
Star-K Certified	•	•	•	•
CleanBake™ Hidden Element(s)	•	•	•	•
Capacity (Cu. Ft.)	4.1/2.2	5.1	5.1	4.1
CRAFTSMANSHIP				
Surface	Porcelain-on-Steel	Porcelain-on-Steel	Porcelain-on-Steel	Porcelain-on-Steel
Continuous Surface with Heavy-Duty Grates	•	•	•	•
Robust Black Die-Cast Metal Knobs	•	•	•	•
Glass-Touch Display with Control Lock Function	•	•	•	•
Commercial-Style Handle(s)	•	•	•	•
SatinGlide™ Roll-Out Extension Rack with Handle	1 – 30-Inch Oven	1	1	1
Heavy-Duty Racks with Integrated Handle	2/2	2	2	2
Oven Lights	2/2	2	2	2
Culinary Ledge	•	•	•	•
Removable Decorative Toe Kick	•	•	•	•
Island Trim	•	•	•	•
ACCESSORIES (PART NO.)				
Architect® Series II Handle Kit	W10188343	W10188341	W10188341	W10188342
Backguard				
9-Inch	W10115777	W10115776	W10115776	W10115773
with Two Shelves	W10285449	W10285448	W10285448	W10285447
with Dual-Position Shelf	W10225948	W10225949	W10225949	W10225950
Stainless Steel Knob Kit	—	W10231703	—	W10231702
Griddle Cover	W10160195	W10160195	—	—
High Altitude Kits		W10160841 (Natural Gas), W10237848 (LP)		
Rolling Oven Rack	W10208155 – 30-Inch Oven	W10212435	W10212435	W10208155
Wok Ring	W10216179	W10216179	W10216179	W10216179
SPECIFICATIONS				
Element Ratings (Watts)	3000 – 30-Inch Oven	3000	3000	3000
Bake	2000 – 18-Inch Oven			
Broil (Full/Center)	5500/3500 – 30-Inch Oven	6500/3500	6500/3500	5500/3500
	2650 – 18-Inch Oven			
Convection	1600 – 30-Inch Oven	1600	1600	1600
	1600 – 18-Inch Oven			
Volts (Amps) Required	208/240 (40-50)	208/240 (40-50)	208/240 (40-50)	208/240 (40-50)
LP Conversion Kit Included**	•	•	•	•
Color Availability†	SS	SS	SS	SS

*Can be reduced to 500 BTUs.

**Manufactured for use with natural gas. To convert to LP, see Installation Instructions packed with product.

†SS = Stainless Steel with Black Grates

DUAL FUEL RANGES

	Slide-In		Freestanding	
MODEL NO.				
COOKING SURFACE – PERFORMANCE				
Sealed Burners (BTUs)	4	4	5	4
TripleTier®	600-15K	600-15K	—	600-15K
Professional	—	—	16K	—
Oval	—	—	7.35K	—
Simmer	6K (2)	6K (2)	5K (2)	6K (2)
Standard	12.5K	12.5K	10K	12.5K
Interchangeable Cast-Iron Griddle and Center Grate	—	—	•	—
InstaWok™ Reversible Grate	•	•	—	•
Electronic Ignition	•	•	•	•
OVEN – PERFORMANCE				
Even-Heat™ True Convection System	•	•	Lower	•
EasyConvect™ Conversion System	•	•	Lower	•
Convect Bake, Roast, and Broil	•	•	•	•
Thermal Oven	•	•	•	•
Closed-Door Thermal Broil	Full and Center Settings	Full and Center Settings	Lower	•
Slow Cook Function	—	—	•	—
Self-Cleaning System	Soil Level/Time	Soil Level/Time	Variable Time	Soil Level/Time
Warming Drawer	100°-195°F	100°-195°F	—	100°-195°F
Temperature Probe	•	•	—	•
Rapid Proofing	—	—	Lower	—
Bread Proofing	•	•	Lower	•
Dehydration	•	•	—	•
Delay Start	•	•	—	•
Sabbath Mode	•	•	•	•
Star-K Certified	•	•	—	•
CleanBake™ Hidden Element(s)	•	•	•	•
Capacity (Cu. Ft.)	4.1	4.1	2.5 – Upper 4.2 – Lower	4.1
CRAFTSMANSHIP				
Surface	Porcelain-on-Steel	Porcelain-on-Steel	Stainless Steel	Porcelain-on-Steel
Full-Width Cast-Iron Grates	•	•	•	•
Front Knob Cooktop Controls	•	•	•	•
Die-Cast Metal Knobs	—	—	•	—
Glass-Touch Display with Control Lock Function	•	•	•	•
Pro Line® Series Handles	•	—	—	—
SatinGlide™ Roll-Out Extension Rack with Handle	—	—	1 – Lower	—
Heavy-Duty Racks with Integrated Handle	—	—	1 – Upper 2 – Lower	—
Standard Racks	3	3	—	3
Oven Lights	2	2	1 – Upper 1 – Lower	2
ClearVue™ Large Viewing Windows	—	—	•	—
Extra-Large Oven Window	•	•	—	•
Blue-Enameled Cavity/Cavities	—	—	•	•
Frameless Cooktop	•	•	—	•
ACCESSORIES (PART NO.)				
Filler Strip				
White – W10113903A	•	•	—	—
Biscuit – W10113904A	•	•	—	—
Black – W10113902A	•	•	—	—
Stainless Steel – W10113901A	•	•	—	—
SPECIFICATIONS				
Element Ratings (Watts)				
Bake	2000	2000	2000 – Upper 2000 – Lower	2000
Broil (Full/Center)	3240/1790	3240/1790	3600 – Upper 3600 – Lower	3240/1790
Convection	1600	1600	1600 – Lower	1600
Volts (Amps) Required	240 (40)	240 (40)	240 (40)	240 (40)
LP Conversion Kit Included*	•	•	•	•
Color Availability**	SP	SS	SS	SS

*Manufactured for use with natural gas. To convert to LP, see Installation Instructions packed with product.

**KD55907X, KD55907S, KDRS807S: SS = Stainless Steel with Black Cooktop and Grates, SP = Stainless Steel with Black Cooktop and Grates
KDRS505X: SS = Stainless Steel with Stainless Steel Cooktop and Black Grates

SLIDE-IN GAS RANGES

MODEL NO.			
COOKING SURFACE – PERFORMANCE			
Sealed Burners (BTUs)	4	4	4
TripleTier®	600-15K	600-15K	—
Ultra Power™	—	—	14K
Simmer	6K (2)	6K (2)	6K (2)
Standard	12.5K	12.5K	12.5K
InstaWok™ Reversible Grate	•	•	—
Electronic Ignition	•	•	•
OVEN – PERFORMANCE			
Even-Heat™ True Convection System	•	•	—
EasyConvect™ Conversion System	•	•	—
Convect Bake and Roast	•	•	—
Thermal Oven	•	•	•
Closed-Door Thermal Broil	Full and Center Settings	Full and Center Settings	Full and Center Settings
Self-Cleaning System	Soil Level/Time	Soil Level/Time	Variable Time
Warming Drawer	100°-195°F	100°-195°F	—
Storage Drawer	—	—	•
Temperature Probe	•	•	—
Bread Proofing	•	•	•
Dehydration	•	•	—
Delay Start	•	•	—
Sabbath Mode	•	•	•
Star-K Certified	•	•	•
CleanBake™ Hidden Burner	•	•	•
Capacity (Cu. Ft.)	4.1	4.1	4.1
CRAFTSMANSHIP			
Surface	Porcelain-on-Steel	Porcelain-on-Steel	Porcelain-on-Steel
Full-Width Cast-Iron Grates	•	•	•
Front Knob Cooktop Controls	•	•	•
Glass-Touch Display with Control Lock Function	•	•	•
Pro Line® Series Handles	•	—	—
Standard Racks	3	3	2
Oven Lights	2	2	2
Extra-Large Oven Window	•	•	•
Frameless Cooktop	•	•	•
ACCESSORIES (PART NO.)			
Filler Strip			
White – W10113903A	•	•	•
Biscuit – W10113904A	•	•	•
Black – W10113902A	•	•	•
Stainless Steel – W10113901A	•	•	•
SPECIFICATIONS			
Burner/Element Ratings			
Bake	16.5K BTUs	16.5K BTUs	16.5K BTUs
Broil	1200-Watt Electric Element/ 10K BTU Log Burner	1200-Watt Electric Element/ 10K BTU Log Burner	1200-Watt Electric Element/ 10K BTU Log Burner
Convection	1400 Watts	1400 Watts	—
Volts (Amps) Required	120 (15)	120 (15)	120 (15)
LP Conversion Kit Included*	•	•	•
Color Availability**	SP	WH, BL, SS	SS

*Manufactured for use with natural gas. To convert to LP, see Installation Instructions packed with product.

**WH = White with White Cooktop and Grey Grates, BL = Black, SS = Stainless Steel with Black Cooktop and Grates, SP = Stainless Steel with Black Cooktop and Grates

FREESTANDING GAS RANGES

MODEL NO.		
COOKING SURFACE – PERFORMANCE		
Sealed Burners (BTUs)	5	4
TripleTier®	—	600-15K
Professional	16K	—
Oval	7.35K	—
Simmer	5K (2)	6K (2)
Standard	10K	12.5K
Interchangeable Cast-Iron Griddle and Center Grate	•	—
InstaWok™ Reversible Grate	—	•
Electronic Ignition	•	•
OVEN – PERFORMANCE		
Even-Heat™ True Convection System	Lower	•
EasyConvect™ Conversion System	Lower	•
Convect Bake and Roast	Lower	Convect Bake, Roast, and Broil
Thermal Oven	•	•
Closed-Door Thermal Broil	Upper	Full and Center Settings
Slow Cook Function	•	—
Self-Cleaning System	Variable Time	Soil Level/Time
Warming Drawer	—	100°-195°F
Temperature Probe	—	•
Rapid Proofing	Lower	—
Bread Proofing	Lower	•
Dehydration	—	•
Delay Start	—	•
Sabbath Mode	•	•
Star-K Certified	—	•
CleanBake™ Hidden Burner(s)	•	•
Capacity (Cu. Ft.)	2.1 – Upper 3.9 – Lower	4.1
CRAFTSMANSHIP		
Surface	Porcelain-on-Steel/ Stainless Steel on Stainless Steel	Porcelain-on-Steel
Full-Width Cast-Iron Grates	•	•
Front Knob Cooktop Controls	•	•
Die-Cast Metal Knobs	•	—
Glass-Touch Display with Control Lock Function	•	•
SatinGlide™ Roll-Out Extension Rack with Handle	1 – Lower	—
Heavy-Duty Racks with Integrated Handle	1 – Upper 2 – Lower	—
Standard Racks	—	3
Oven Lights	1 – Upper 1 – Lower	2
ClearVue™ Large Viewing Windows	•	—
Extra-Large Oven Window	—	•
Blue-Enameled Cavity/Cavities	•	•
SPECIFICATIONS		
Burner/Element Ratings	10K BTUs – Upper 16K BTUs – Lower	16.5K BTUs
Bake		
Broil	10K BTUs – Upper	1200-Watt Electric Element/ 10K BTU Log Burner
Convection	1600 Watts – Lower	1400 Watts
Volts (Amps) Required	110 (40)	120 (15)
LP Conversion Kit Included*	•	•
Color Availability**	WH, BL, SS	SS

*Manufactured for use with natural gas. To convert to LP, see Installation Instructions packed with product.

**KGRS505X: WH = White with White Cooktop and Black Grates, BL = Black, SS = Stainless Steel with Stainless Steel Cooktop and Black Grates

KGRS807S: SS = Stainless Steel with Black Cooktop and Grates

FREESTANDING GAS RANGES (CONTINUED)

MODEL NO.				
COOKING SURFACE – PERFORMANCE				
Sealed Burners (BTUs)	5	5	5	5
Ultra Power™	18K	17K	17K	17K
Power™	15K	15K	15K	15K
Even-Heat™ Simmer	5K	5K	5K	5K
Standard	9.5K; 8K	9.5K; 8K	9.5K; 8K	9.5K; 8K
Non-Stick Griddle	•	•	•	—
Electronic Ignition	•	•	•	•
OVEN – PERFORMANCE				
Even-Heat™ Technology	•	•	•	•
Even-Heat™ Preheat	•	•	•	•
Even-Heat™ True Convection System	•	•	•	—
Fan Convection System	—	—	—	•
EasyConvect™ Conversion System	•	•	•	•
Convect Bake, Roast, and Broil	•	•	•	•
Closed-Door Broil	•	•	•	•
AquaLift® Self-Clean Technology	•	•	•	•
Slow Cook Warming Drawer with SatinGlide™ System	•	—	—	—
Warming Drawer with SatinGlide™ System	—	•	—	—
Premium Storage Drawer with SatinGlide™ System	—	—	•	•
Bread Proofing	•	•	•	•
Keep Warm	•	•	•	•
Delay Start	•	•	•	•
Sabbath Mode	•	•	•	•
Star-K Certified	•	•	•	•
CleanBake™ Hidden Burner	•	•	•	•
Capacity (Cu. Ft.)	5.8	5.8	5.8	5.8
CRAFTSMANSHIP				
Surface	Stainless Steel Recessed Design	Recessed Design	Recessed Design	Recessed Design
Full-Width Cast-Iron Grates	•	•	•	•
Cooktop Controls	Front Knob	Front Knob	Front Knob	Front Knob
Die-Cast Knobs	•	•	SS Model	SS Model
Color-Coordinated, Weighted Knobs	—	—	WH, BL Model	WH, BL Model
Oven Controls	Glass-Touch Display	Glass-Touch Display	Electronic	Electronic
Oven Control Lock Function	•	•	•	•
SatinGlide™ Roll-Out Extension Rack with Handle	1	1	—	—
Standard Rack(s) with Integrated Handle	1	1	2	2
Max Capacity Rack	1	1	1	1
Oven Light	•	•	•	•
ClearVue™ Large Viewing Window	•	•	•	•
SPECIFICATIONS				
Burner/Element Ratings (Natural Gas)				
Bake	18K BTUs	18K BTUs	18K BTUs	18K BTUs
Broil	11K BTUs	11K BTUs	11K BTUs	11K BTUs
Convection	925 Watts	925 Watts	925 Watts	—
Volts (Amps) Required	120 (20)	120 (20)	120 (20)	120 (20)
LP Conversion Kit Included*	•	•	•	•
Color Availability**	SS	SS	WH, BL, SS	WH, BL, SS

*Manufactured for use with natural gas. To convert to LP, see Installation Instructions packed with product.

**KGRS306B, KGRS303B, KGRS202B: WH = White with White Cooktop and Black Grates, BL = Black, SS = Stainless Steel with Black Cooktop and Grates
KGRS308B: SS = Stainless Steel with Stainless Steel Cooktop and Black Grates

SLIDE-IN ELECTRIC RANGES

MODEL NO.				
COOKING SURFACE – PERFORMANCE				
Radiant Elements (Watts)	4	4	4	4
Triple-Ring Round	8 ⁷ / ₅ " – 2300/1600/800	—	—	—
Double-Ring Round	8 ⁵ / ₅ " – 1900/950	9 ⁵ / ₅ " – 2500/1200 (2)	9 ⁵ / ₅ " – 2500/1200 (2)	9 ⁵ / ₅ " – 2500/1200
Double-Ring Oval	10 ⁶ / ₆ " – 1800/1000	10 ⁶ / ₆ " – 1800/1000	10 ⁶ / ₆ " – 1800/1000	—
Standard Round	6" – 1500	7" – 1800	7" – 1800	8" – 2200; 7" – 1800; 6" – 1500
Custom-Control Temperature Management System – Melt & Hold, Keep Warm, and 3 Simmer Settings	•	•	•	—
Hot-Surface Indicator(s)	4	1	1	1
OVEN – PERFORMANCE				
Even-Heat™ True Convection System	•	•	•	—
EasyConvect™ Conversion System	•	•	•	—
Convect Bake, Roast, and Broil	•	•	•	—
Thermal Oven	•	•	•	•
Closed-Door Thermal Broil	Full and Center Settings	Full and Center Settings	Full and Center Settings	Full and Center Settings
Self-Cleaning System	Soil Level/Time	Soil Level/Time	Soil Level/Time	Variable Time
Warming Drawer	100°-195°F	100°-195°F	100°-195°F	—
Storage Drawer	—	—	—	•
Temperature Probe	•	•	•	—
Bread Proofing	•	•	•	•
Dehydration	•	•	•	—
Delay Start	•	•	•	—
Sabbath Mode	•	•	•	•
Star-K Certified	•	•	•	•
CleanBake™ Hidden Element	•	•	•	•
Capacity (Cu. Ft.)	4.1	4.1	4.1	4.1
CRAFTSMANSHIP				
Ceramic-Glass Surface	Premium with Subtle Watermark	Pure Color	Pure Color	Traditional
Cooktop Controls	Touch-Activated	Front Knob	Front Knob	Front Knob
Glass-Touch Display with Control Lock Function	•	•	•	•
Pro Line® Series Handles	—	•	—	—
Standard Racks	3	3	3	2
Oven Lights	2	2	2	2
Extra-Large Oven Window	•	•	•	•
Frameless Cooktop	•	•	•	•
ACCESSORIES (PART NO.)				
Filler Strip				
White – W10113903A	•	•	•	•
Biscuit – W10113904A	•	•	•	•
Black – W10113902A	•	•	•	•
Stainless Steel – W10113901A	•	•	•	•
SPECIFICATIONS				
Element Ratings (Watts)				
Bake	2000	2000	2000	2000
Broil (Full/Center)	3240/1790	3240/1790	3240/1790	3240/1790
Convection	1600	1600	1600	—
Volts (Amps) Required	240 (40)	240 (40)	240 (40)	240 (40)
Color Availability*	PS	SP	WW, BL, SS	SS

*KESS908S, KESS907X, KESS907S: WW = Pure White, BL = Pure Black, SS = Stainless Steel with Pure Black Cooktop, PS = Stainless Steel with Premium Black Cooktop, SP = Stainless Steel with Pure Black Cooktop
KESK901S: SS = Stainless Steel with Black Cooktop

FREESTANDING ELECTRIC RANGES

MODEL NO.			
COOKING SURFACE – PERFORMANCE			
Radiant Elements (Watts)	5	5	4
Triple-Ring Round	12"9"/6" – 2700/2000/1000	12"9"/6" – 2700/2000/1000	—
Double-Ring Round	—	—	9"5" – 2500 /1200 (2)
Double-Ring Oval	—	—	10"6" – 1800/1000
Warm Zone	6" – 100	6" – 100	—
Standard Round	10" – 3200; 6" – 1200; 6" – 700	10" – 3200; 6" – 1200; 6" – 700	7" – 1800
Custom-Control Temperature Management System – Melt & Hold, Keep Warm, and 3 Simmer Settings	—	—	•
Power-On Light	•	•	—
Hot-Surface Indicator(s)	4	1	1
OVEN – PERFORMANCE			
Even-Heat™ True Convection System	Lower	Lower	•
EasyConvect™ Conversion System	Lower	Lower	•
Convect Bake, Roast, and Broil	Lower	Lower	•
Thermal Oven	•	•	•
Closed-Door Thermal Broil	Both	Both	Full and Center Settings
Slow Cook Function	•	•	—
Self-Cleaning System	Variable Time	Variable Time	Soil Level/Time
Warming Drawer	—	—	100°-195°F
Temperature Probe	—	—	•
Rapid Proofing	Lower	Lower	—
Bread Proofing	Lower	Lower	•
Dehydration	—	—	•
Delay Start	—	—	•
Sabbath Mode	•	•	•
Star-K Certified	—	—	•
CleanBake™ Hidden Element(s)	•	•	•
Capacity (Cu. Ft.)	2.5 – Upper 4.2 – Lower 6.7 – Total	2.5 – Upper 4.2 – Lower 6.7 – Total	4.1
CRAFTSMANSHIP			
Ceramic-Glass Surface	Pure Color	Pure Color	Pure Color
Cooktop Controls	Touch-Activated	Backguard Knob	Front Knob
Die-Cast Metal Knobs	—	•	—
Stainless Steel Cooktop Trim	•	SS Model	—
Glass-Touch Display with Control Lock Function	•	•	•
SatinGlide™ Roll-Out Extension Rack with Handle	1 – Lower	1 – Lower	—
Heavy-Duty Racks with Integrated Handle	1 – Upper 2 – Lower	1 – Upper 2 – Lower	—
Standard Racks	—	—	3
Oven Lights	1 – Upper 1 – Lower	1 – Upper 1 – Lower	2
ClearVue™ Large Viewing Windows	•	•	—
Blue-Enameled Cavity/Cavities	•	•	•
SPECIFICATIONS			
Element Ratings (Watts) Bake	2000 – Upper 2000 – Lower	2000 – Upper 2000 – Lower	2000
Broil	3600 – Upper 3600 – Lower	3600 – Upper 3600 – Lower	Full 3240/Center 1790
Convection	1600 – Lower	1600 – Lower	1600
Volts (Amps) Required	220 (40)	220 (40)	240 (40)
Color Availability*	SS	WH, BL, SS	SS

*KERS507X, KERS505X: WH = White with Premium Black Cooktop, BL = Premium Black, SS = Stainless Steel with Premium Black Cooktop
KERS807S: SS = Stainless Steel with Pure Black Cooktop

FREESTANDING ELECTRIC AND INDUCTION RANGES (CONTINUED)

	Electric			Induction
MODEL NO.				
COOKING SURFACE – PERFORMANCE				
Induction Technology	—	—	—	•
Elements (Size/Watts)	5 Radiant	5 Radiant	5 Radiant	4 Induction
Triple-Ring Round	12"/9"/6" – 4500/2950/1400 Ultra Power™	12"/9"/6" – 3000/2200/1100	—	—
Even-Heat™ Ultra with Even-Heat™ Simmer	10" – 3200	10" – 3200	—	—
Double-Ring Round	—	—	12"/9" – 3000/1900; 9"/6" – 3000/1400	—
Even-Heat™ with Even-Heat™ Melt	—	6" – 1300	6" – 1300	—
Keep Warm	6" – 100	6" – 100	6" – 100	—
Standard Round	6" – 1200 (2)	6" – 1200	6" – 1200	11" – 3700; 9" – 3200; 6" – 1800 (2)
Simmer, Melt, Keep Warm, Performance Boost, and Pan Size Detection	—	—	—	On All Elements
Power-On Light	•	•	•	•
Hot-Surface Indicator(s)	•	•	•	4
OVEN – PERFORMANCE				
Even-Heat™ Technology	•	•	•	•
Even-Heat™ Preheat	•	•	•	•
Even-Heat™ True Convection System	•	•	—	•
Fan Convection System	—	—	•	—
EasyConvect™ Conversion System	•	•	•	•
Convect Bake, Roast, and Broil	•	•	•	•
8-Pass Broil Element	•	•	•	•
Closed-Door Broil	•	•	•	•
AquaLift® Self-Clean Technology	•	•	•	•
Slow Cook Warming Drawer with SatinGlide™ System	—	—	—	•
Warming Drawer with SatinGlide™ System	•	—	—	—
Premium Storage Drawer with SatinGlide™ System	—	•	•	—
Bread Proofing	•	•	•	•
Keep Warm	•	•	•	•
Delay Start	•	•	•	•
Sabbath Mode	•	•	•	•
Star-K Certified	•	•	•	•
CleanBake™ Hidden Element	•	•	•	•
Capacity (Cu. Ft.)	6.2	6.2	6.2	6.2
CRAFTSMANSHIP				
Ceramic-Glass Surface	Pure Color	Pure Color	Pure Color	Premium with Watermark
Cooktop Controls	Glass-Touch Display	Knob	Knob	Touch-Activated
Die-Cast Knobs	—	SS Model	SS Model	—
Color-Coordinated, Weighted Knobs	—	WH, BL Model	WH, BL Model	—
Stainless Steel Cooktop Trim	•	—	—	•
Oven Controls	Glass-Touch Display	Electronic	Electronic	Glass-Touch Display
Control Lock Function	Cooktop/Oven	Oven	Oven	Cooktop/Oven
SatinGlide™ Roll-Out Extension Rack with Handle	1	—	—	1
Standard Rack(s) with Integrated Handle	1	2	2	1
Max Capacity Rack	1	1	1	1
Oven Light	•	•	•	•
ClearVue™ Large Viewing Window	•	•	•	•
SPECIFICATIONS				
Element Ratings (Watts)				
Bake	3600	3600	3600	3600
Broil	4000	3600	3600	4000
Convection	925	925	—	925
Volts (Amps) Required	208/240 (40)	208/240 (40)	208/240 (40)	208/240 (40)
Color Availability*	SS	WH, BL, SS	WH, BL, SS	SS

*KERS306B, KERS303B, KERS202B: WH = White with Pure Black Cooktop, BL = Pure Black, SS = Stainless Steel with Pure Black Cooktop

*KIRS608B: SS = Stainless Steel with Premium Black Cooktop



MICROWAVE OVENS

INSTALLATION OPTIONS

BUILT-IN



Choose a built-in microwave oven to keep your counter space free for meal preparation. These models can be installed into a wall or cabinet for easy access and a sleek appearance.

Built-in microwave ovens are available in 30-, 27-, and 24-inch widths, and for added versatility, the 24-inch model includes color-coordinating trim kits for installation into 30- and 27-inch cutouts.

MICROWAVE HOOD COMBINATION



Over-the-range microwave ovens are designed for installation above a cooktop or range. In addition to providing excellent microwave performance, they capture smoke, grease, and odors from the cooking surface below to help maintain a fresh kitchen environment. Both the 36- and 30-inch models offer a large, 2.0 cu. ft. cooking capacity.

COUNTERTOP



A KitchenAid® countertop microwave oven can rest on any open surface in your kitchen and can be easily moved. It offers powerful performance that's sufficient for any kitchen. Alternatively, it can be converted for built-in installation by purchasing an optional 30- or 27-inch color-coordinating trim kit.

BUILT-IN MICROWAVE OVENS

900 WATTS AND CONVECTION COOKING

- EasyConvect™ Conversion System
- True 10-Level Power Control
- Custom Reheat and Custom Defrost Cycles
- Sensor Steam Cook Cycle with Steamer Container
- Crispwave™ Technology and Crisper Pan
- Glass-Touch Display with Control Lock Function
- 1.4 Cu. Ft. Capacity



Stainless Steel (SS)

1000 WATTS

- 3 Meal Prep Cycles
- 3 Sensor One-Touch Cycles
- Keep Warm Function
- Add-A-Minute Control
- 30- and 27-Inch Trim Kits Included
- Electronic Controls with Control Lock Function
- 1.4 Cu. Ft. Capacity



White (WH)



Black (BL)



Stainless Steel (SS)



With 27-Inch Trim Kit



With 30-Inch Trim Kit

MICROWAVE HOOD COMBINATION OVENS

1200 WATTS AND CONVECTION COOKING

- High-Speed Cooking
- TruCapture® Ventilation System
- 300 CFM, 3-Speed Fan Control
- One-Touch Auto-Cook, Auto-Reheat, and Auto-Defrost Cycles
- Crispwave™ Technology and Crisper Pan
- Glass-Touch Menu-Driven LCD Display
- 2.0 Cu. Ft. Capacity



Stainless Steel (SS)

1200 WATTS

- TruCapture® Ventilation System
- 300 CFM, 3-Speed Fan Control
- One-Touch Auto-Cook, Auto-Reheat, and Auto-Defrost Cycles
- Crispwave™ Technology and Crisper Pan
- Glass-Touch Menu-Driven LCD Display
- 2.0 Cu. Ft. Capacity



Stainless Steel (SS)

MICROWAVE HOOD COMBINATION OVENS (CONTINUED)

1000 WATTS AND CONVECTION COOKING

- 300 CFM, 4-Speed Fan Control
- One-Touch Auto-Cook, Auto-Reheat, and Auto-Defrost Cycles
- Quick Defrost Cycle
- Sensor Steam/Simmer Cook Cycle with Steamer Container
- Electronic Controls
- Pro Line® Series Handle
- 1.8 Cu. Ft. Capacity



Stainless Steel
with Pro Line® Series
Handle (SP)

1000 WATTS AND CONVECTION COOKING

- 300 CFM, 4-Speed Fan Control
- True 10-Level Power Control
- One-Touch Auto-Cook, Auto-Reheat, and Auto-Defrost Cycles
- Quick Defrost Cycle
- Sensor Steam/Simmer Cook Cycle with Steamer Container
- Electronic Controls
- 1.8 Cu. Ft. Capacity



White (WH)



Black (BL)



Stainless Steel (SS)

1000 WATTS

- 300 CFM, 3-Speed Fan Control
- One-Touch Auto-Cook, Auto-Reheat, and Auto-Defrost Cycles
- Quick Defrost Cycle
- Sensor Steam/Simmer Cook Cycle
- Electronic Controls
- 2.0 Cu. Ft. Capacity



White (WH)



Black (BL)

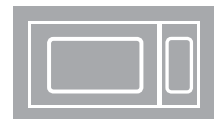


Stainless Steel (SS)

COUNTERTOP MICROWAVE OVEN

1200 WATTS

- 9 Quick-Touch Cycles including Three Sensor Cycles
- Timed Defrost
- Electronic Controls with LED Display
- 13½" Recessed Turntable
- Accepts 30- or 27-Inch Trim Kit for Built-In Installation (sold separately)
- 1.6 Cu. Ft. Capacity



Trim Kit:

MK2160A – 30-Inch
MK2167A – 27-Inch

White (W), Black (B), Stainless Steel (S)



White (WH)



Black (BL)



Stainless Steel (SS)

BUILT-IN MICROWAVE OVENS

MODEL NO.			
PERFORMANCE			
Microwave Power (Watts)	900	900	1000
Convection Cooking	•	•	—
EasyConvect™ Conversion System	•	•	—
True 10-Level Power Control	Optimawave™ Technology	Optimawave™ Technology	—
Grill Element (Watts)	1600	1600	—
Automatic Preset Cycles	Auto-Reheat and Auto-Defrost	Auto-Reheat and Auto-Defrost	3 Meal Prep Cycles (Cook, Reheat, and Defrost)
Custom Defrost and Reheat Cycles	•	•	—
Sensor One-Touch Cycles	—	—	Popcorn, Baked Potato, Meal Reheat
Soften and Melt Cycles	•	•	—
Sensor Steam Cook Cycle with Steamer Container	•	•	—
Crispwave™ Technology and Crisper Pan	•	•	—
Popcorn Sensor	•	•	•
Keep Warm Function	•	•	•
Add-A-Minute Control	•	•	•
Capacity (Cu. Ft.)	1.4	1.4	1.4
CRAFTSMANSHIP			
Flexible Installation Options – 27" and 30" Trim Kits Included	—	—	•
Controls	Glass-Touch Display with Control Lock Function	Glass-Touch Display with Control Lock Function	Electronic Controls with Control Lock Function
Drop-Down Door	•	•	•
Stainless Steel Interior	•	•	—
Halogen Light	•	•	•
Convection Rack	•	•	—
Turntable	Recessed, Stoppable	Recessed, Stoppable	15"
Large Window	ClearVue™	ClearVue™	•
Frameless Design	•	•	—
ACCESSORY (PART NO.)			
Microwave Oven Spacer Kit	W10469903	W10469901	—
SPECIFICATIONS			
Volts (Amps) Required	208/240 (30)	208/240 (30)	120 (15-20)
Color Availability*	SS	SS	WH, BL, SS

*WH = White, BL = Black, SS = Stainless Steel

MICROWAVE HOOD COMBINATION OVENS

MODEL NO.		
PERFORMANCE		
Microwave Power (Watts)	1200	1200
Convection Cooking	•	—
Convection Element (Watts)	1600	—
High-Speed Cooking	•	—
TruCapture® Ventilation System	•	•
Fan Control	3-Speed with Max Control	3-Speed with Max Control
Exhaust Rating	300 CFM	300 CFM
True 10-Level Power Control	Optimawave™ Technology	Optimawave™ Technology
Grill Element (Watts)	1500	—
One-Touch Auto-Cook, Auto-Reheat, and Auto-Defrost Cycles	•	•
Soften and Melt Cycles	•	•
Boil & Simmer Function	•	•
Sensor Steam Cook Cycle with Steamer Container	•	—
Crispwave™ Technology and Crisper Pan	•	•
Popcorn Sensor	•	•
Keep Warm Function	•	•
Add-A-Minute Control	•	•
Most Used Menu	•	•
Charcoal Filters	2	2
Dishwasher-Safe Grease Filters	2	2
Capacity (Cu. Ft.)	2.0	2.0
CRAFTSMANSHIP		
Glass-Touch Menu-Driven LCD Display with Control Lock Function	•	•
Non-Stick Interior	•	•
Rack	•	—
Stoppable Turntable	16"	16"
Cooktop Lights	2 Halogen	2 Halogen
Halogen Interior Light	•	•
Extra-Large Oven Window	•	•
ACCESSORIES (PART NO.)		
Replacement Charcoal Filter	W10120840A	W10120840A
Grease Filter	W10120839A	W10120839A
SPECIFICATIONS		
Volts (Amps) Required	120 (15-20)	120 (15-20)
Duct	3¼" x 10" Rectangular	3¼" x 10" Rectangular
Convertible for Direct Exterior Venting	•	•
Color Availability*	SS	SS

*SS = Stainless Steel

MICROWAVE HOOD COMBINATION OVENS (CONTINUED)

MODEL NO.			
PERFORMANCE			
Microwave Power (Watts)	1000	1000	1000
Convection Cooking	•	•	—
Convection Element (Watts)	1600	1600	—
Fan Control	4-Speed	4-Speed	3-Speed
Exhaust Rating	300 CFM	300 CFM	300 CFM
Automatic Turn On (Heat Sensor)	•	•	—
True 10-Level Power Control	•	•	•
One-Touch Auto-Cook, Auto-Reheat, and Auto-Defrost Cycles	•	•	•
Quick Defrost Cycle	•	•	•
Soften and Melt Cycles	•	•	•
Sensor Steam/Simmer Cook Cycle	with Steamer Container	with Steamer Container	•
Popcorn Sensor	•	•	•
Keep Warm Function	•	•	•
Add 30 Seconds Control	—	—	•
Add-A-Minute Control	•	•	—
Charcoal Filter	•	•	•
Dishwasher-Safe Grease Filter	•	•	•
Capacity (Cu. Ft.)	1.8	1.8	2.0
CRAFTSMANSHIP			
Electronic Controls with Control Lock Function	•	•	•
Pro Line® Series Handle	•	—	—
Stainless Steel Interior	•	•	—
Non-Stick Interior	•	•	—
Rack	•	•	•
Stoppable Turntable	12" Glass	12" Glass	12" Glass
Cooktop Light(s)	2	2	1
Standard and Night Light Settings	•	•	•
Extra-Large Oven Window	•	•	•
Hidden Vent Design	•	•	•
ACCESSORIES (PART NO.)			
Replacement Charcoal Filter	8206230A	8206230A	8206230A
Grease Filter	W10113040A	W10113040A	W10208631
SPECIFICATIONS			
Volts (Amps) Required	120 (15-20)	120 (15-20)	120 (15-20)
Duct	3 1/4" x 10" Rectangular	3 1/4" x 10" Rectangular	3 1/4" x 10" Rectangular
Convertible for Direct Exterior Venting	•	•	•
Color Availability*	SP	WH, BL, SS	WH, BL, SS

*WH = White, BL = Black, SS = Stainless Steel, SP = Stainless Steel

COUNTERTOP MICROWAVE OVEN

MODEL NO.	
PERFORMANCE	
Microwave Power (Watts)	1200
10 Power Levels	•
Quick-Touch Cycles	9
Timed Defrost	•
Minute Timer	•
Capacity (Cu. Ft.)	1.6
CRAFTSMANSHIP	
Electronic Controls with Control Lock Function	•
Recessed Turntable	13½" Glass
ACCESSORIES (PART NO.)	
30-Inch Trim Kit*	MK2160A
27-Inch Trim Kit*	MK2167A
Trim Kit Color Availability**	W, B, S
SPECIFICATIONS	
Volts (Amps) Required	120 (15-20)
Color Availability**	WH, BL, SS

*Trim kit is required for built-in installation.

**WH = White, W = White, BL = Black, B = Black, SS = Stainless Steel, S = Stainless-Look

VENTILATION SYSTEMS

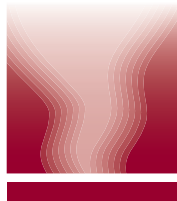


Shown: KXI2536YSS Island-Mount Canopy Hood,
KICU500XBL Induction Cooktop

PERFORMANCE LEVELS

UNDERSTANDING VENTILATION

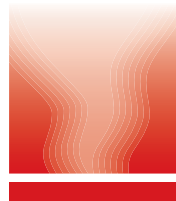
A variety of factors affect the relationship between cooking surfaces and ventilation systems. Higher heat outputs require more CFM for proper ventilation, and the composition of each vent also contributes to its heat tolerance. Read below to discover which KitchenAid® ventilation system series best fits your cooking style and lifestyle.



Commercial-Style

COMMERCIAL-STYLE SERIES

Powerful performance and durability come standard with KitchenAid® commercial-style hoods. Customize the power by choosing either a 600 or 1200 CFM motor (sold separately). And thanks in part to a robust stainless steel body and heavy-duty filters, these vents can operate over cooking surfaces with outputs up to 108K BTUs.



600 Series

600 SERIES

Models in this series offer outstanding ventilation over cooking surfaces with outputs up to 65K BTUs. A 600 CFM exhaust rating, four-speed motor, and specialized functions help remove grease and steam during every cooking application, while a sleek LCD display provides valuable feedback on settings.



400 Series

400 SERIES

Ventilation systems in this series pair well with electric cooking surfaces and most gas cooking surfaces with outputs up to 65K BTUs. Three speeds and a 400 CFM motor help keep your kitchen fresh, while straightforward controls and halogen lighting add to the appeal.



Specialty Series

SPECIALTY SERIES

Custom hood liners offer a decorative venting solution to complement your kitchen design in addition to powerful ventilation performance. Retractable downdraft and slide-out ventilation systems integrate seamlessly into the kitchen, both remaining out of sight when not in use.

SIZE OPTIONS

48-INCH

42-INCH

36-INCH

30-INCH

STYLE OPTIONS

ISLAND-MOUNT CANOPY HOODS

Island-mount hoods fit well in any kitchen design and are the perfect complement to a cooktop or range installed in an island or peninsula. Choose from 600 and 400 series hoods.

CUSTOM HOOD LINERS

Hood liners offer commercial-style performance for custom applications. The liner can be mounted inside a decorative hood created from the material of your choice.

UNDER-THE-CABINET SYSTEMS

Under-the-cabinet hoods, available in commercial-style and 600 series, allow you to hide ductwork in the cabinet above. Specialty series slide-out vents feature a stylish glass canopy but remain out of sight when not in use.

WALL-MOUNT CANOPY HOODS

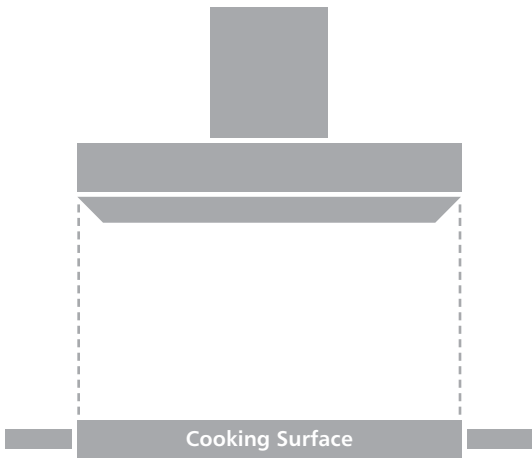
Wall-mount hoods provide the most performance and design options. Available in commercial-style, 600, and 400 series, they offer highly efficient venting.

RETRACTABLE DOWNDRAFT SYSTEMS

A popular choice for islands and peninsulas, these downdraft ventilation systems are often referred to as “pop-up” hoods, as they remain flush with the cooktop surface until needed.

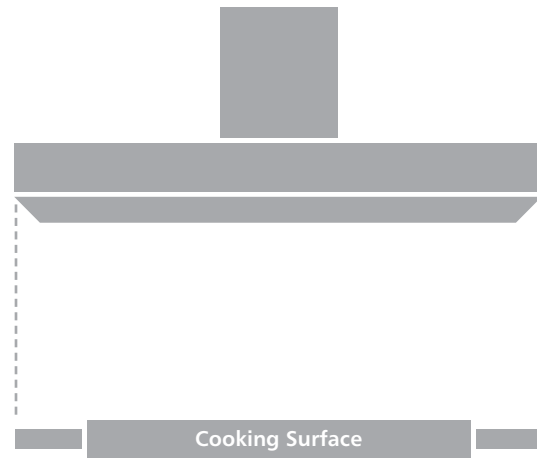
SIZING A VENT FOR YOUR COOKING SURFACE

EQUAL WIDTHS



For cooktops or ranges installed against a wall or in an island or peninsula, the ventilation system should be at least the same width as the cooking surface for satisfactory performance.

WIDER VENTILATION SYSTEM



For additional performance, a ventilation system can extend up to three inches on either side of the cooking surface below – i.e., a 36-inch vent hood can be placed over a 30-inch cooktop or a 42-inch vent hood over a 36-inch commercial-style range.

INSTALLATION OPTIONS

FULL-WIDTH CHIMNEY COVER



A full-width chimney cover is an aesthetic solution that effectively bridges the gap between a vent hood and the ceiling, enclosing the ductwork.

CHIMNEY EXTENSION KIT



An optional chimney extension kit provides additional chimney height to accommodate high ceilings.

CONVERSION TO RECIRCULATING VENTILATION



If you can't run ductwork out of the kitchen, you may use a kit to convert to recirculating ventilation.

ISLAND-MOUNT CANOPY HOODS

600 SERIES

- Exhausts 600 CFM
- 65K BTU Threshold
- 4-Speed Electronic Touch Control with LCD Display
- Convertible to a Recirculating Ventilation System (optional kit required)
- Automatic Turn On (Heat Sensor)
- Timed Auto Off (10 minutes)
- Four 20-Watt Halogen Lights (bulbs included)
- Standard and Night Light Settings
- Dishwasher-Safe Baffle Filters



Stainless Steel (SS)



600 Series

400 SERIES

- Exhausts 400 CFM
- 65K BTU Threshold
- 3-Speed Hidden Fan Control
- Convertible to a Recirculating Ventilation System (optional kit required)
- Four 20-Watt Halogen Lights (bulbs included)
- Dishwasher-Safe Mesh Filters



Glass with
Stainless Steel
Trim (SS)



400 Series

WALL-MOUNT CANOPY HOODS

COMMERCIAL-STYLE SERIES

- Requires 600 or 1200 CFM Internal or Inline Blower Motor (not included)
- 108K BTU Threshold
- 3-Speed Hidden Slide Control
- Automatic Turn On (Heat Sensor)
- Two 175-Watt Food Warming Lamps (bulbs included)
- Three 50-Watt Halogen Lights (48-inch model, bulbs included); Two 50-Watt Halogen Lights (36-inch model, bulbs included)
- Standard and Night Light Settings
- Dishwasher-Safe Commercial-Style Baffle Filters



Stainless Steel (SS)



Commercial-Style

COMMERCIAL-STYLE SERIES

- Requires 600 or 1200 CFM Internal or Inline Blower Motor (not included)*
- 108K BTU Threshold
- 3-Speed Hidden Slide Control
- Automatic Turn On (Heat Sensor)
- Four 50-Watt Halogen Lights (48-inch model, bulbs included); Two 50-Watt Halogen Lights (36- and 30-inch models, bulbs included)
- Standard and Night Light Settings
- Removable Grease Tray
- Dishwasher-Safe Commercial-Style Baffle Filters



Stainless Steel (SS)



Commercial-Style

*KXW8730Y only accepts 600 CFM internal or inline blower motor.

WALL-MOUNT CANOPY HOODS (CONTINUED)

600 SERIES

- Exhausts 600 CFM
- 65K BTU Threshold
- 4-Speed Electronic Touch Control with LCD Display
- Convertible to a Recirculating Ventilation System (optional kit required, ductwork not included)
- Automatic Turn On (Heat Sensor)
- Timed Auto Off (10 minutes)
- Ambient Lighting (2 halogen lights)
- Two 20-Watt Halogen Lights (bulbs included)
- Standard and Night Light Settings
- Dishwasher-Safe Baffle Filters



Stainless Steel (SS)



600 Series

600 SERIES

- Exhausts 600 CFM
- 65K BTU Threshold
- 4-Speed Electronic Touch Control with LCD Display
- Convertible to a Recirculating Ventilation System (optional kit required, ductwork not included)
- Automatic Turn On (Heat Sensor)
- Timed Auto Off (10 minutes)
- Two 20-Watt Halogen Lights (bulbs included)
- Standard and Night Light Settings
- Dishwasher-Safe Baffle Filters



Stainless Steel (SS)



600 Series

WALL-MOUNT CANOPY HOODS (CONTINUED)

400 SERIES

- Exhausts 400 CFM
- 65K BTU Threshold
- 3-Speed Hidden Fan Control
- Convertible to a Recirculating Ventilation System (optional kit required, ductwork not included)
- Two 20-Watt Halogen Lights (bulbs included)
- Standard and Night Light Settings
- Dishwasher-Safe Mesh Filters



Glass with
Stainless Steel
Trim (SS)



400 Series

400 SERIES

- Exhausts 400 CFM
- 65K BTU Threshold
- 3-Speed Fan Control
- Convertible to a Recirculating Ventilation System (optional kit required, ductwork not included)
- Two 20-Watt Halogen Lights (bulbs included)
- Standard and Night Light Settings
- Dishwasher-Safe Mesh Filters



Stainless Steel (SS)



400 Series

CUSTOM HOOD LINERS

SPECIALTY SERIES

- Requires 600 or 1200 CFM Internal or Inline Blower Motor (not included)
- 108K BTU Threshold
- 3-Speed Hidden Slide Control
- Automatic Turn On (Heat Sensor)
- Four 50-Watt Halogen Lights (bulbs included)
- Standard and Night Light Settings
- Dishwasher-Safe Mesh Filters



Stainless Steel (SS)



Specialty Series

RETRACTABLE DOWNDRAFT SYSTEMS

SPECIALTY SERIES

- Requires 600 or 1200 CFM Inline Blower Motor (not included)*
- 65K BTU Threshold
- 14-Inch Rise**
- Reversible Vent System
- 4-Speed Slide Control
- Auto On Function
- Dishwasher-Safe Premium Mesh Filters
- Retractable Design
- Optional Interchangeable Trim Covers (white or black available)



Stainless Steel (SS)

*Requires model no. UXI0600DYS (600 CFM) or UXI1200DYS (1200 CFM).

**Retractable vent height.



Specialty Series

SPECIALTY SERIES

- 600 CFM Interior-Mounted Pro Motor
- 65K BTU Threshold
- 14-Inch Rise*
- Reversible Motor Box
- 4-Speed Slide Control
- Auto On Function
- Dishwasher-Safe Premium Mesh Filters
- Retractable Design
- Optional Interchangeable Trim Covers (white or black available)



Stainless Steel (SS)

*Retractable vent height.



Specialty Series

UNDER-THE-CABINET SYSTEMS

COOKING

VENTILATION SYSTEMS

COMMERCIAL-STYLE SERIES HOODS

- Exhausts 600 CFM
- 108K BTU Threshold
- 3-Speed Hidden Slide Control
- Automatic Turn On (Heat Sensor)
- Two 50-Watt Halogen Lights (bulbs included)
- Standard and Night Light Settings
- Dishwasher-Safe Commercial-Style Baffle Filters



Stainless Steel (SS)



Commercial-Style

600 SERIES HOODS

- Exhausts 600 CFM
- 65K BTU Threshold
- 4-Speed Electronic Touch Control with LCD Display
- Convertible to a Recirculating Ventilation System (charcoal filters required, not included)
- Automatic Turn On (Heat Sensor)
- Timed Auto Off (10 minutes)
- Two 20-Watt Halogen Lights (bulbs included)
- Standard and Night Light Settings
- Dishwasher-Safe Baffle Filters



Stainless Steel (SS)



600 Series

SPECIALTY SERIES SLIDE-OUT VENTILATION

- Exhausts 400 CFM
- 65K BTU Threshold
- 4-Speed Electronic Touch Control with LED Display
- Convertible to a Recirculating Ventilation System (optional kit required, ductwork not included)
- 5-Minute Boost Function
- Auto On Function
- Two 20-Watt Halogen Lights (bulbs included)
- Standard and Night Light Settings
- Dishwasher-Safe Premium Mesh Filters
- Flush to Cabinetry



Stainless Steel (SS)



Specialty Series

ISLAND-MOUNT CANOPY HOODS

	600 Series		400 Series
MODEL NO.			
PERFORMANCE			
Exhaust Rating	600 CFM	600 CFM	400 CFM
BTU Threshold	65K	65K	65K
4-Speed Electronic Touch Control with LCD Display	•	•	—
3-Speed Hidden Fan Control	—	—	•
Venting	Top	Top	Top
Duct Type	6" Round	6" Round	6" Round
Convertible to a Recirculating Ventilation System (optional kit required)	•	•	•
Automatic Turn On (Heat Sensor)	•	•	—
Timer	•	•	—
Timed Auto Off (10 minutes)	•	•	—
CRAFTSMANSHIP			
Tempered Glass Canopy with Stainless Steel Trim	—	—	•
Halogen Lights (bulbs included)	4	4	4
Standard and Night Light Settings	•	•	—
Dishwasher-Safe Baffle Filters	•	•	—
Dishwasher-Safe Mesh Filters	—	—	•
Fan Speed Indicator	•	•	—
Clean Filter Indicator	•	•	—
Charcoal Filter Replacement Indicator	•	•	—
Welded Seams	•	•	—
ACCESSORIES (PART NO.)			
Make-Up Air Kit	W10446915	W10446915	—
Chimney Extension Kit for 9'-12' Ceilings	W10272078	W10272078	W10272078
Recirculation Kit (ductwork not included)	W10344022	W10344022	W10294734
Replacement Charcoal Filters	W10272068	W10272068	W10294730
SPECIFICATIONS			
Volts (Amps) Required	120 (15)	120 (15)	120 (15)
Color Availability*	SS	SS	SS

*KXI4342Y, KXI4336Y: SS = Stainless Steel
KXI2536Y: SS = Glass with Stainless Steel Trim

WALL-MOUNT CANOPY HOODS

Commercial-Style Series

MODEL NO.					
PERFORMANCE					
Exhaust Rating	600 or 1200 CFM with Separate Blower Motor	600 or 1200 CFM with Separate Blower Motor	600 or 1200 CFM with Separate Blower Motor	600 or 1200 CFM with Separate Blower Motor	600 CFM with Separate Blower Motor
BTU Threshold	108K	108K	108K	108K	108K
3-Speed Hidden Slide Control	•	•	•	•	•
Venting	Top or Rear*	Top or Rear	Top or Rear*	Top or Rear	Top or Rear
Duct Type	10" Round	10" Round	10" Round	10" Round	10" Round
Automatic Turn On (Heat Sensor)	•	•	•	•	•
Food Warming Lamps (175-watt bulbs included)	2	—	2	—	—
Removable Grease Tray	—	•	—	•	•
CRAFTSMANSHIP					
Halogen Lights (bulbs included)	3	4	2	2	2
Standard and Night Light Settings	•	•	•	•	•
Dishwasher-Safe Commercial-Style Baffle Filters	•	•	•	•	•
Welded Seams	•	•	•	•	•
ACCESSORIES (PART NO.)					
600 CFM Internal Blower Motor	UXB0600DYS	UXB0600DYS	UXB0600DYS	UXB0600DYS	UXB0600DYS
1200 CFM Internal Blower Motor	UXB1200DYS	UXB1200DYS	UXB1200DYS	UXB1200DYS	—
600 CFM Inline Blower Motor	UXI0600DYS	UXI0600DYS	UXI0600DYS	UXI0600DYS	UXI0600DYS
1200 CFM Inline Blower Motor	UXI1200DYS	UXI1200DYS	UXI1200DYS	UXI1200DYS	—
Backguard	W10352736	W10352736	W10352735	W10352735	W10352734
Backguard with Two Shelves	W10285449	W10285449	W10285448	W10285448	W10285447
Backguard with Dual-Position Shelf	W10225948	W10225948	W10225949	W10225949	W10225950
Make-Up Air Kit	W10446917	W10446917	W10446917	W10446917	W10446917
Chimney Extension Kit for 9'-12' Ceilings	W10352733	—	W10352733	—	—
Full-Width Chimney Cover	—	W10272081	—	W10272080	W10272079
SPECIFICATIONS					
Volts (Amps) Required	120 (15)	120 (15)	120 (15)	120 (15)	120 (15)
Color Availability**	SS	SS	SS	SS	SS

*Rear venting requires optional 90° elbow.

**SS = Stainless Steel

WALL-MOUNT CANOPY HOODS (CONTINUED)

600 Series

MODEL NO.				
PERFORMANCE				
Exhaust Rating	600 CFM	600 CFM	600 CFM	600 CFM
BTU Threshold	65K	65K	65K	65K
4-Speed Electronic Touch Control with LCD Display	•	•	•	•
Venting	Top or Rear*	Top or Rear*	Top or Rear*	Top or Rear*
Duct Type	6" Round	6" Round	6" Round	6" Round
Convertible to a Recirculating Ventilation System (optional kit required)	•	•	•	•
Automatic Turn On (Heat Sensor)	•	•	•	•
Timer	•	•	•	•
Timed Auto Off (10 minutes)	•	•	•	•
CRAFTSMANSHIP				
Ambient Lighting (2 halogen lights)	•	—	•	—
Halogen Lights (bulbs included)	2	2	2	2
Standard and Night Light Settings	•	•	•	•
Dishwasher-Safe Baffle Filters	•	•	•	•
Fan Speed Indicator	•	•	•	•
Clean Filter Indicator	•	•	•	•
Charcoal Filter Replacement Indicator	•	•	•	•
Welded Seams	•	•	•	•
ACCESSORIES (PART NO.)				
Make-Up Air Kit	W10446915	W10446915	W10446915	W10446915
Chimney Extension Kit for 9'-12' Ceilings	W10272076	W10272075	W10272076	W10272075
Recirculation Kit (ductwork not included)	W10284408	W10344022	W10284408	W10344022
Replacement Charcoal Filter(s)	W10285062	W10272068	W10285062	W10272068
SPECIFICATIONS				
Volts (Amps) Required	120 (15)	120 (15)	120 (15)	120 (15)
Color Availability**	SS	SS	SS	SS

*Rear venting requires optional 90° elbow.

**SS = Stainless Steel

WALL-MOUNT CANOPY HOODS (CONTINUED)

400 Series

MODEL NO.				
PERFORMANCE				
Exhaust Rating	400 CFM	400 CFM	400 CFM	400 CFM
BTU Threshold	65K	65K	65K	65K
3-Speed Fan Control	Hidden	•	Hidden	•
Venting	Top or Rear*	Top or Rear*	Top or Rear*	Top or Rear*
Duct Type	6" Round	6" Round	6" Round	6" Round
Convertible to a Recirculating Ventilation System (optional kit required)	•	•	•	•
CRAFTSMANSHIP				
Tempered Glass Canopy with Stainless Steel Trim	•	—	•	—
Halogen Lights (bulbs included)	2	2	2	2
Standard and Night Light Settings	•	•	•	•
Dishwasher-Safe Mesh Filters	•	•	•	•
ACCESSORIES (PART NO.)				
Make-Up Air Kit	W10446915	W10446915	W10446915	W10446915
Chimney Extension Kit for 9'-12' Ceilings	W10294735	W10337357	W10294735	W10337357
Recirculation Kit (ductwork not included)	W10294733	W10349327	W10294733	W10349327
Replacement Charcoal Filters	W10412939	W10412939	W10412939	W10412939
SPECIFICATIONS				
Volts (Amps) Required	120 (15)	120 (15)	120 (15)	120 (15)
Color Availability**	SS	SS	SS	SS

*Rear venting requires optional 90° elbow.

**KXW2536Y, KXW2530Y: SS = Glass with Stainless Steel Trim
KXW2336Y, KXW2330Y: SS = Stainless Steel

CUSTOM HOOD LINERS

Specialty Series

MODEL NO.		
PERFORMANCE		
Exhaust Rating	600 or 1200 CFM with Separate Blower Motor	600 or 1200 CFM with Separate Blower Motor
BTU Threshold	108K	108K
3-Speed Hidden Slide Control	•	•
Venting	Top	Top
Duct Type	10" Round	10" Round
Automatic Turn On (Heat Sensor)	•	•
CRAFTSMANSHIP		
Halogen Lights (bulbs included)	4	4
Standard and Night Light Settings	•	•
Dishwasher-Safe Mesh Filters	•	•
ACCESSORIES (PART NO.)		
600 CFM Internal Blower Motor	UXB0600DYS	UXB0600DYS
1200 CFM Internal Blower Motor	UXB1200DYS	UXB1200DYS
600 CFM Inline Blower Motor	UXI0600DYS	UXI0600DYS
1200 CFM Inline Blower Motor	UXI1200DYS	UXI1200DYS
Backguard	W10352736	W10352735
Backguard with Two Shelves	W10285449	W10285448
Backguard with Dual-Position Shelf	W10225948	W10225949
Dishwasher-Safe Baffle Filter*	W10351855A	W10351855A
SPECIFICATIONS		
Volts (Amps) Required	120 (15)	120 (15)
Color Availability**	SS	SS

*Order four filters for 48-inch model UXL6048Y and three filters for 36-inch model UXL6036Y.

**SS = Stainless Steel

RETRACTABLE DOWNDRAFT SYSTEMS

Specialty Series

MODEL NO.			
PERFORMANCE			
Inline Blower Motor Exhaust Rating (not included)	600 or 1200 CFM	—	—
Interior-Mounted Pro Motor Exhaust Rating	—	600 CFM	600 CFM
BTU Threshold	65K	65K	65K
4-Speed Slide Control	•	•	•
Reversible Vent System	•	•	•
Duct Type	10" Round	6" Round or 3 1/4" x 10" Rectangular	6" Round or 3 1/4" x 10" Rectangular
Auto On Function	•	•	•
CRAFTSMANSHIP			
Retractable Design	•	•	•
14-Inch Rise*	•	•	•
Dishwasher-Safe Premium Mesh Filters	•	•	•
ACCESSORIES (PART OR MODEL NO.)			
Optional Interchangeable Trim Cover White	W10388170	W10388170	W10388169
Black	W10387675	W10387675	W10387672
Inline Blower Motor (required for model KXD4736Y)			
600 CFM Inline Blower Motor	UXI0600DYS	—	—
1200 CFM Inline Blower Motor	UXI1200DYS	—	—
SPECIFICATIONS			
Volts (Amps) Required	120 (15)	120 (15)	120 (15)
Color Availability (Trim Cover)**	SS	SS	SS

*Retractable vent height.

**SS = Stainless Steel

UNDER-THE-CABINET SYSTEMS

	Commercial-Style Series Hoods		600 Series Hoods		Specialty Series Slide-Out Ventilation	
MODEL NO.						
PERFORMANCE						
Exhaust Rating	600 CFM	600 CFM	600 CFM	600 CFM	400 CFM	400 CFM
BTU Threshold	108K	108K	65K	65K	65K	65K
4-Speed Electronic Touch Control with LCD Display	—	—	•	•	—	—
4-Speed Electronic Touch Control with LED Display	—	—	—	—	•	•
3-Speed Hidden Slide Control	•	•	—	—	—	—
5-Minute Boost Function	—	—	—	—	•	•
Venting	Top or Rear	Top or Rear	Top or Rear	Top or Rear	Top or Rear	Top or Rear
Duct Type	3 ¹ / ₄ " x 10" Rectangular	3 ¹ / ₄ " x 10" Rectangular	3 ¹ / ₄ " x 10" Rectangular	3 ¹ / ₄ " x 10" Rectangular	6" Round	6" Round
Convertible to a Recirculating Ventilation System*	—	—	•	•	•	•
Automatic Turn On (Heat Sensor)	•	•	•	•	—	—
Timer	—	—	•	•	•	•
Timed Auto Off (10 minutes)	—	—	•	•	—	—
Auto On Function	—	—	—	—	•	•
CRAFTSMANSHIP						
Flush with Cabinetry	—	—	—	—	•	•
Halogen Lights (bulbs included)	2	2	2	2	2	2
Standard and Night Light Settings	•	•	•	•	•	•
Dishwasher-Safe Baffle Filters	Commercial-Style	Commercial-Style	•	•	—	—
Dishwasher-Safe Premium Mesh Filters	—	—	—	—	•	•
Fan Speed Indicator	—	—	•	•	•	•
Clean Filter Indicator	—	—	•	•	—	—
Charcoal Filter Replacement Indicator	—	—	•	•	—	—
Welded Seams	•	•	•	•	—	—
ACCESSORIES (PART NO.)						
Backguard with Dual-Position Shelf	W10225949	W10225950	—	—	—	—
Full-Width Chimney Cover	W10272080	W10272079	—	—	—	—
Make-Up Air Kit	W10446914	W10446914	W10446914	W10446914	—	—
Recirculation Kit (ductwork not included)	—	—	—	—	W10356918	W10356918
Replacement Charcoal Filter(s)	—	—	W10272068	W10272068	W10356922	W10356922
SPECIFICATIONS						
Volts (Amps) Required	120 (15)	120 (15)	120 (15)	120 (15)	120 (15)	120 (15)
Color Availability**	SS	SS	SS	SS	SS	SS

*Models KXU4236Y and KXU4230Y require charcoal filters for recirculation, not included. Models KXU2836Y and KXU2830Y require an optional recirculation kit, ductwork not included.

**SS = Stainless Steel

SELECTING THE PROPER VENTILATION SYSTEM – GAS RANGETOPS AND COOKTOPS

KEY:	Island- and Wall-Mount Canopy Hoods (600 Series)	Island- and Wall-Mount Canopy Hoods (400 Series)	Wall-Mount Canopy Hoods (Commercial-Style Series)	Custom Hood Liners (Specialty Series)	Retractable Downdraft Systems (Specialty Series)	Under-the-Cabinet Hoods (Commercial-Style Series)	Under-the-Cabinet Hoods (600 Series)	Slide-Out Ventilation (Specialty Series)	Microwave Hood Combination Ovens
	KXI4342Y KXI4336Y KXW4436Y KXW4430Y KXW4336Y KXW4330Y	KXI2536Y KXW2536Y KXW2530Y KXW2336Y KXW2330Y	KXW9748Y KXW9736Y KXW8748Y KXW8736Y KXW8730Y	UXL6048Y UXL6036Y	KXD4736Y KXD4636Y KXD4630Y	KXU8036Y KXU8030Y	KXU4236Y KXU4230Y	KXU2836Y KXU2830Y	KHHC2090S** KHMS2056S** KHMC1857B** KHMC1857W** KHM52040B†
GAS RANGETOPS & COOKTOPS									
48-INCH (FROM 65K TO 108K BTUS FOR ALL BURNERS)									
KGCU484V – 4-Burner w/Griddle and Grill, Commercial-Style	—	—	★	★	—	★	—	—	—
KGCU483V – 6-Burner w/Griddle, Commercial-Style	—	—	★	★	—	★	—	—	—
KGCU482V – 6-Burner w/Grill, Commercial-Style	—	—	★	★	—	★	—	—	—
Other KitchenAid or Other Brand*	—	—	■	■	—	■	—	—	—
36-INCH (FROM 65K TO 108K BTUS FOR ALL BURNERS)									
KGCU462V – 4-Burner w/Grill, Commercial-Style	—	—	★	★	—	★	—	—	—
KGCU467V – 6-Burner, Commercial-Style	—	—	★	★	—	★	—	—	—
Other KitchenAid or Other Brand*	—	—	■	■	—	■	—	—	—
36-INCH (LESS THAN 65K BTUS FOR ALL BURNERS)									
KGCU463V – 4-Burner w/Griddle, Commercial-Style	★	★	★	★	—	★	★	★	★
KFGU766V – 5-Burner, Stainless Steel w/Clear Coat Protection	★	★	★	★	★	★	★	★	★
KFGS366V – 5-Burner w/Low-Profile Grates, Architect® Series II	★	★	★	★	★	★	★	★	★
KGCK366V – 5-Burner, Architect® Series II	★	★	★	★	★	★	★	★	★
KGCC566R – 5-Burner, Gas-on-Glass	★	★	★	★	★	★	★	★	★
Other KitchenAid or Other Brand*	■	■	■	■	■	■	■	■	■
30-INCH (LESS THAN 65K BTUS FOR ALL BURNERS)									
KGCU407V – 4-Burner, Commercial-Style	★	★	★	★	—	★	★	★	★
KFGU706V – 5-Burner, Stainless Steel w/Clear Coat Protection	★	★	★	★	★	★	★	★	★
KFGS306V – 5-Burner w/Low-Profile Grates, Architect® Series II	★	★	★	★	★	★	★	★	★
KGCK306V – 4-Burner w/Filler Gate, Architect® Series II	★	★	★	★	★	★	★	★	★
KGCC506R – 4-Burner w/Filler Gate, Gas-on-Glass	★	★	★	★	★	★	★	★	★
Other KitchenAid or Other Brand*	■	■	■	■	■	■	■	■	■

*The recommended ventilation systems should be used as a guide. You should follow the manufacturer's Installation Instructions for specific ventilation system guidelines.

**Minimum installation height – 69 inches.

†Minimum installation height – 66 inches.

SELECTING THE PROPER VENTILATION SYSTEM – DUAL FUEL AND GAS RANGES

KEY:	Island- and Wall-Mount Canopy Hoods (600 Series)	Island- and Wall-Mount Canopy Hoods (400 Series)	Wall-Mount Canopy Hoods (Commercial-Style Series)	Custom Hood Liners (Specialty Series)	Retractable Downdraft Systems (Specialty Series)	Under-the-Cabinet Hoods (Commercial-Style Series)	Under-the-Cabinet Hoods (600 Series)	Slide-Out Ventilation (Specialty Series)	Microwave Hood Combination Ovens
★ = KitchenAid® cooking surface and venting pair are recommended for proper performance.	KXI4342Y KXI4336Y KXW4436Y KXW4430Y KXW4336Y KXW4330Y	KXI2536Y KXW2536Y KXW2530Y KXW2336Y KXW2330Y	KXW9748Y KXW9736Y KXW8748Y KXW8736Y KXW8730Y	UXL6048Y UXL6036Y	KXD4736Y KXD4636Y KXD4630Y	KXU8036Y KXU8030Y	KXU4236Y KXU4230Y	KXU2836Y KXU2830Y	KHHC2090S** KHMS2056S** KHMC1857B** KHMC1857W** KHMS2040B†
DUAL FUEL RANGES									
48-INCH (FROM 65K TO 108K BTUS FOR ALL BURNERS)									
KDRU783V – 6-Burner w/Griddle and Steam-Assist, Commercial-Style	—	—	★	★	—	★	—	—	—
KDRS483V – 6-Burner w/Griddle, Commercial-Style	—	—	★	★	—	★	—	—	—
Other KitchenAid or Other Brand*	—	—	■	■	—	■	—	—	—
36-INCH (FROM 65K TO 108K BTUS FOR ALL BURNERS)									
KDRU767V – 6-Burner w/Steam-Assist, Commercial-Style	—	—	★	★	—	★	—	—	—
KDRS467V – 6-Burner, Commercial-Style	—	—	★	★	—	★	—	—	—
Other KitchenAid or Other Brand*	—	—	■	■	—	■	—	—	—
36-INCH (LESS THAN 65K BTUS FOR ALL BURNERS)									
KDRU763V – 4-Burner w/Griddle and Steam-Assist, Commercial-Style	★	★	★	★	—	★	★	★	★
KDRS463V – 4-Burner w/Griddle, Commercial-Style	★	★	★	★	—	★	★	★	★
Other KitchenAid or Other Brand*	■	■	■	■	—	■	■	■	■
30-INCH (FROM 65K TO 108K BTUS FOR ALL BURNERS)									
KDRU707V – 4-Burner w/Steam-Assist, Commercial-Style	★	★	★	★	—	★	★	★	★
KDRS407V – 4-Burner, Commercial-Style	★	★	★	★	—	★	★	★	★
Other KitchenAid or Other Brand*	■	■	■	■	—	■	■	■	■
30-INCH (LESS THAN 65K BTUS FOR ALL BURNERS)									
KDSS907X/KDSS907S – 4-Burner, Pro Line® Series/Architect® Series II Slide-In	★	★	★	★	—	★	★	★	★
KDRS505X – 5-Burner, Architect® Series II Freestanding	★	★	★	★	—	★	★	★	★
KDRS807S – 4-Burner, Architect® Series II Freestanding	★	★	★	★	—	★	★	★	★
Other KitchenAid or Other Brand*	■	■	■	■	—	■	■	■	■
GAS RANGES									
30-INCH (LESS THAN 65K BTUS FOR ALL BURNERS)									
KGSS907X/KGSS907S – 4-Burner, Pro Line® Series/Architect® Series II Slide-In	★	★	★	★	—	★	★	★	★
KGSK901S – 4-Burner, Architect® Series II Slide-In	★	★	★	★	—	★	★	★	★
KGRS505X – 5-Burner, Architect® Series II Freestanding	★	★	★	★	—	★	★	★	★
KGRS807S – 4-Burner, Architect® Series II Freestanding	★	★	★	★	—	★	★	★	★
KGRS308B – 5-Burner w/Even-Heat™ Technology, Architect® Series II Freestanding	★	★	★	★	—	★	★	★	★
KGRS306B – 5-Burner w/Even-Heat™ Technology, Architect® Series II Freestanding	★	★	★	★	—	★	★	★	★
KGRS303B – 5-Burner w/Even-Heat™ Technology, Architect® Series II Freestanding	★	★	★	★	—	★	★	★	★
KGRS202B – 5-Burner w/Even-Heat™ Technology, Architect® Series II Freestanding	★	★	★	★	—	★	★	★	★
Other KitchenAid or Other Brand*	■	■	■	■	—	■	■	■	■

*The recommended ventilation systems should be used as a guide. You should follow the manufacturer's Installation Instructions for specific ventilation system guidelines.

**Minimum installation height – 69 inches.

†Minimum installation height – 66 inches.

SELECTING THE PROPER VENTILATION SYSTEM – ELECTRIC AND INDUCTION COOKTOPS

KEY:	Island- and Wall-Mount Canopy Hoods (600 Series)	Island- and Wall-Mount Canopy Hoods (400 Series)	Wall-Mount Canopy Hoods (Commercial-Style Series)	Custom Hood Liners (Specialty Series)	Retractable Downdraft Systems (Specialty Series)	Under-the-Cabinet Hoods (Commercial-Style Series)	Under-the-Cabinet Hoods (600 Series)	Slide-Out Ventilation (Specialty Series)	Microwave Hood Combination Ovens
	KXI4342Y KXI4336Y KXW4436Y KXW4430Y KXW4336Y KXW4330Y	KXI2536Y KXW2536Y KXW2530Y KXW2336Y KXW2330Y	KXW9748Y KXW9736Y KXW8748Y KXW8736Y KXW8730Y	UXL6048Y UXL6036Y	KXD4736Y KXD4636Y KXD4630Y	KXU8036Y KXU8030Y	KXU4236Y KXU4230Y	KXU2836Y KXU2830Y	KHHC2090S** KHMS2056S** KHMC1857B** KHMC1857W** KHMS2040B†
INDUCTION COOKTOPS									
36-INCH									
KICU569X – 5-Element w/Dual-Zone Element, Architect® Series II	★	★	★	★	★	★	★	★	★
Other KitchenAid or Other Brand*	■	■	■	■	■	■	■	■	■
30-INCH									
KICU509X – 4-Element, Architect® Series II	★	★	★	★	★	★	★	★	★
KICU500X – 4-Element, Architect® Series II	★	★	★	★	★	★	★	★	★
Other KitchenAid or Other Brand*	■	■	■	■	■	■	■	■	■
ELECTRIC COOKTOPS									
36-INCH									
KECC667B – 5-Element w/Even-Heat™ Technology, Triple-Ring Element, 2 Double-Ring Elements	★	★	★	★	★	★	★	★	★
KECC664B – 5-Element w/Even-Heat™ Technology, 2 Double-Ring Elements	★	★	★	★	★	★	★	★	★
KECC662B – 5-Element w/2 Double-Ring Elements	★	★	★	★	★	★	★	★	★
Other KitchenAid or Other Brand*	■	■	■	■	■	■	■	■	■
30-INCH									
KECC607B – 4-Element w/Even-Heat™ Technology, Triple-Ring Element, Double-Ring Element	★	★	★	★	★	★	★	★	★
KECC605B – 5-Element w/2 Double-Ring Elements	★	★	★	★	★	★	★	★	★
KECC604B – 4-Element w/Even-Heat™ Technology, Double-Ring Element	★	★	★	★	★	★	★	★	★
KECC602B – 4-Element w/2 Double-Ring Elements	★	★	★	★	★	★	★	★	★
Other KitchenAid or Other Brand*	■	■	■	■	■	■	■	■	■

*The recommended ventilation systems should be used as a guide. You should follow the manufacturer's Installation Instructions for specific ventilation system guidelines.

**Minimum installation height – 69 inches.

†Minimum installation height – 66 inches.

SELECTING THE PROPER VENTILATION SYSTEM – ELECTRIC AND INDUCTION RANGES

KEY:
 ★ = KitchenAid® cooking surface and venting pair are recommended for proper performance.
 ■ = Venting unit should properly perform with comparable size cooking surface, but see cooking surface manufacturer’s instructions for details.

Island- and Wall-Mount Canopy Hoods (600 Series) KXI4342Y KXI4336Y KXW4436Y KXW4430Y KXW4336Y KXW4330Y	Island- and Wall-Mount Canopy Hoods (400 Series) KXI2536Y KXW2536Y KXW2530Y KXW2336Y KXW2330Y	Wall-Mount Canopy Hoods (Commercial-Style Series) KXW9748Y KXW9736Y KXW8748Y KXW8736Y KXW8730Y	Custom Hood Liners (Specialty Series) UXL6048Y UXL6036Y	Retractable Downdraft Systems (Specialty Series) KXD4736Y KXD4636Y KXD4630Y	Under-the-Cabinet Hoods (Commercial-Style Series) KXU8036Y KXU8030Y	Under-the-Cabinet Hoods (600 Series) KXU4236Y KXU4230Y	Slide-Out Ventilation (Specialty Series) KXU2836Y KXU2830Y	Microwave Hood Combination Ovens KHHC2090S** KHMS2056S** KHMC1857B** KHMC1857W** KHMS2040B†
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ELECTRIC RANGES

30-INCH									
KESS908S – 4-Element w/Custom-Control, Triple-Ring Element, 2 Double-Ring Elements, Architect® Series II Slide-In	★	★	★	★	—	★	★	★	★
KESS907X – 4-Element w/Custom-Control, 3 Double-Ring Elements, Pro Line® Series Slide-In	★	★	★	★	—	★	★	★	★
KESS907S – 4-Element w/Custom-Control, 3 Double-Ring Elements, Architect® Series II Slide-In	★	★	★	★	—	★	★	★	★
KESK901S – 4-Element w/Double-Ring Element, Architect® Series II Slide-In	★	★	★	★	—	★	★	★	★
KERS507X – 5-Element w/Triple-Ring Element, Architect® Series II Freestanding	★	★	★	★	—	★	★	★	★
KERS505X – 5-Element w/Triple-Ring Element, Architect® Series II Freestanding	★	★	★	★	—	★	★	★	★
KERS807S – 4-Element w/Custom-Control, 3 Double-Ring Elements, Architect® Series II Freestanding	★	★	★	★	—	★	★	★	★
KERS306B – 5-Element w/Even-Heat™ Technology, Triple-Ring Element, Architect® Series II Freestanding	★	★	★	★	—	★	★	★	★
KERS303B – 5-Element w/Even-Heat™ Technology, Triple-Ring Element, Architect® Series II Freestanding	★	★	★	★	—	★	★	★	★
KERS202B – 5-Element w/Even-Heat™ Technology, 2 Double-Ring Elements, Architect® Series II Freestanding	★	★	★	★	—	★	★	★	★
Other KitchenAid or Other Brand*	■	■	■	■	—	■	■	■	■

INDUCTION RANGE

30-INCH									
KIRS608B – 4-Element w/Even-Heat™ Technology, Architect® Series II Freestanding	★	★	★	★	★	★	★	★	★

*The recommended ventilation systems should be used as a guide. You should follow the manufacturer’s Installation Instructions for specific ventilation system guidelines.
 **Minimum installation height – 69 inches.
 †Minimum installation height – 66 inches.



DISHWASHERS

Shown: KUDE70FXSS Superba® Series EQ Dishwasher

SUPERBA® SERIES EQ DISHWASHERS



The filter-based EQ wash system features some of the quietest dishwashers in the industry. Pressure-optimizing wash arms focus water to key areas of the dishwasher. This concentrates wash power and helps reduce the amount of water used. The ProWash™ Cycle and ProDry™ Option take the guesswork out of washing and drying dishes with one touch, so dishware is clean and dried to a near spot-free shine.



SUPERBA® SERIES DISHWASHERS



All disposer-based Superba® Series dishwashers feature the ProScrub® Option. This option features 36 targeted spray jets in the back of the dishwasher to provide precise cleaning for baked-on soils. Four stainless steel wash arms deliver exceptional results using precision jets that rotate and spray water to 10 precise directions for optimum coverage.



CLASSIC SERIES DISHWASHERS



Disposer-based Classic Series dishwashers deliver uncompromised KitchenAid quality with features that demonstrate the highest level of performance and craftsmanship. Manual adjusters work with the upper rack to adjust it to one of two pre-set positions, making room for loading tall items or oversized dishware.



ENERGY STAR® QUALIFIED

In addition to being ENERGY STAR® qualified, most KitchenAid® full-size dishwashers meet Tier 1 Energy Factor (EF) requirements as outlined by the Consortium for Energy Efficiency (CEE). They may be eligible for an energy rebate in select states and provide even greater efficiency for conserving resources.

*Combined wash and dry results of leading premium brands' highest MSRP models; dry testing conducted without rinse aid.

CONSOLE OPTIONS

All our consoles are sleek with easy-to-use light-touch controls and integrated styling. Controls are placed where you want them. Information is at your fingertips or hidden from view depending on the console type. Status lights or a status display give feedback on the progress of the cycle. A blue light indicates the cycle is washing, a red light indicates the dishes are drying, and a green light means the dishes are clean. If any light is blinking, the cycle has been interrupted.

FULLY INTEGRATED CONSOLE



This console has controls hidden from view and status lights with an exterior cycle indicator, giving immediate feedback with changing colors.

FULLY INTEGRATED CONSOLE WITH DISPLAY



Controls are hidden from view, but the status is displayed on an LED screen on the exterior of the dishwasher door.

FLUSH CONSOLE



Controls are within view, at your fingertips, and flush with the dishwasher door. Exterior status lights display cycle progress with changing colors.

FLUSH CONSOLE WITH DISPLAY



This console has controls within view and at your fingertips as well as being flush with the dishwasher door. Status is displayed on an LED screen on the control panel.

COLOR/PANEL OPTIONS

KitchenAid offers dishwashers in a variety of colors to coordinate with the look of any kitchen. Panel-ready models that require a custom panel and handle are also available on a variety of dishwashers to help you achieve the look you want.



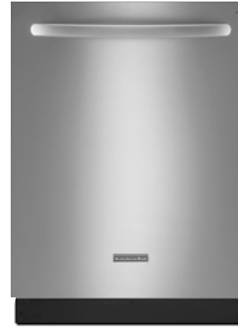
White



Biscuit



Black



Stainless Steel



Panel-Ready

HANDLE OPTIONS

Our newest design is the Ultra Handle dishwasher. Close this door once and feel the decisive click of the latch signifying the quality KitchenAid is known for. Other dishwasher handles are available to coordinate with the look of any appliance. The Architect® Series II Handle, Pro Line® Series Handle, and towel bar handle are available standard on select models. These handles can also be ordered as an optional accessory for panel-ready models.

ARCHITECT® SERIES II HANDLE



The Architect® Series II Handle is standard on most models.

PRO LINE® SERIES HANDLE



The Pro Line® Series Handle is standard on model KUDE48FXSP.

TOWEL BAR HANDLE



The towel bar handle is intended to match any appliance.

ULTRA HANDLE



The Ultra handle is standard on model KUDE60HX.

POCKET HANDLE



The pocket handle is available on select dishwasher models.

OPTIONAL ACCESSORIES

The Architect® Series II Handle, Pro Line® Series Handle, and towel bar handle can be ordered separately for a personalized look for panel-ready models.

Architect® Series II Handle
W10188991 – White
W10188990 – Black
W10188988 – Stainless Steel

Pro Line® Series Handle
W10195853 – Stainless Steel
Towel Bar Handle
W10320831 – Stainless Steel

SUPERBA® SERIES EQ DISHWASHERS

Top features of these EQ Wash System models:

- 6 Cycles/7 Options
- ProWash™ Cycle
- ProScrub® Option
- Upper Rack with SatinGlide® Max System and Premium Adjusters
- Exclusive Silverware Basket Design with Four Sliding Covers
- Light-Touch Controls with Audio Feedback

- Fully Integrated Console
- Architect® Series II Handle
- 16 Place Setting Capacity
- Dedicated Drying System with ProDry™ Option
- Status Lights with Exterior Cycle Indicator**
- 2 Fold-Down Rows with Two-Position Tines in Upper Rack
- ENERGY STAR®/CEE Tier 1 Qualified



White (WH)
Available
1st Quarter, 2013



Black (BL)
Available
1st Quarter, 2013



Stainless Steel (SS)



Panel-Ready (PA)†

- Fully Integrated Console
- Ultra Handle
- 16 Place Setting Capacity
- Dedicated Drying System with ProDry™ Option
- Status Lights with Exterior Cycle Indicator
- 2 Fold-Down Cup Shelves with Integrated Stemware Holders
- 2 Fold-Down Rows with Two-Position Tines in Upper Rack
- ENERGY STAR®/CEE Tier 1 Qualified



Stainless Steel (SS)

- Flush Console with Display
- Pocket Handle
- 15 Place Setting Capacity
- Dedicated Drying System with Heat Dry Option
- 2 Fold-Down Cup Shelves with Integrated Stemware Holders
- 2 Fold-Down Rows with Two-Position Tines in Upper Rack
- ENERGY STAR®/CEE Tier 1 Qualified



Stainless Steel (SS)

*Per IEC standards, normal cycle.

**Panel-ready model has status lights only.

†Requires custom panel and handle, not included.

SUPERBA® SERIES EQ DISHWASHERS (CONTINUED)

Top features of these EQ Wash System models:

- 5 Cycles/6 Options
- ProWash™ Cycle
- ProScrub® Option
- Dedicated Drying System with Heat Dry Option
- Upper Rack with SatinGlide® Max System and Premium Adjusters
- Exclusive Silverware Basket Design with Four Sliding Covers
- Light-Touch Controls with Audio Feedback

- Flush Console with Display
- Pro Line® Series Handle
- 15 Place Setting Capacity
- Status Lights with Exterior Cycle Indicator
- 2 Fold-Down Cup Shelves with Integrated Stemware Holders
- 2 Fold-Down Rows with Two-Position Tines in Upper Rack
- 4 Sure-Hold® Light Item Clips
- ENERGY STAR®/CEE Tier 1 Qualified



Stainless Steel
with Pro Line® Series
Handle (SP)

- Fully Integrated Console
- Architect® Series II Handle
- 15 Place Setting Capacity
- Status Lights with Exterior Cycle Indicator**
- 2 Fold-Down Cup Shelves with Integrated Stemware Holders
- 2 Fold-Down Rows with Two-Position Tines in Upper Rack
- 4 Sure-Hold® Light Item Clips
- ENERGY STAR®/CEE Tier 1 Qualified



White (WH)



Black (BL)



Stainless Steel (SS)



Panel-Ready (PA)†

*Per IEC standards, normal cycle.

**Panel-ready model has status lights only.

†Requires custom panel and handle, not included.

SUPERBA® SERIES EQ DISHWASHERS (CONTINUED)

Top features of this EQ Wash System model:

- 5 Cycles/5 Options
 - ProWash™ Cycle
 - Dedicated Drying System with Heat Dry Option
 - Upper Rack with SatinGlide® System and Premium Adjusters
 - Exclusive Silverware Basket Design with Four Sliding Covers
 - Light-Touch Controls with Audio Feedback
-
- Flush Console
 - Pocket Handle
 - 15 Place Setting Capacity
 - 2 Fold-Down Cup Shelves with Integrated Stemware Holders
 - 2 Sure-Hold® Light Item Clips
 - Fold-Down Row with Three-Position Tines in Lower Rack
 - ENERGY STAR®/CEE Tier 1 Qualified



White (WH)



Black (BL)



Stainless Steel (SS)

SUPERBA® SERIES DISHWASHERS

Top features of these Built-In Hard Food Disposer models:

- 4 Cycles/6 Options
- 4 Stainless Steel Wash Arms
- ProScrub® Option
- Dedicated Drying System with Heat Dry Option
- Upper Rack with SatinGlide® System and Premium Adjusters
- Exclusive Silverware Basket Design with Four Sliding Covers
- Light-Touch Controls with Audio Feedback

- Fully Integrated Console with Display
- Architect® Series II Handle
- Hard Water Softener
- 15 Place Setting Capacity
- 2 Fold-Down Cup Shelves with Integrated Stemware Holders
- 2 Fold-Down Rows with Two-Position Tines in Upper Rack
- 4 Sure-Hold® Light Item Clips
- ENERGY STAR®/CEE Tier 1 Qualified



Stainless Steel (SS)

- Fully Integrated Console with Display
- Architect® Series II Handle
- 15 Place Setting Capacity
- 2 Fold-Down Cup Shelves with Integrated Stemware Holders
- 2 Fold-Down Rows with Two-Position Tines in Upper Rack
- 6 Sure-Hold® Light Item Clips
- ENERGY STAR®/CEE Tier 1 Qualified



White (WH)



Black (BL)



Stainless Steel (SS)

SUPERBA® SERIES DISHWASHERS (CONTINUED)

Top features of these Built-In Hard Food Disposer models:

- 4 Cycles/6 Options
 - 4 Stainless Steel Wash Arms
 - ProScrub® Option
 - Dedicated Drying System with Heat Dry Option
 - Upper Rack with SatinGlide® System and Premium Adjusters
 - Exclusive Silverware Basket Design with Four Sliding Covers
 - Light-Touch Controls with Audio Feedback
- Fully Integrated Console
 - Architect® Series II Handle
 - 15 Place Setting Capacity
 - Status Lights with Exterior Cycle Indicator**
 - 2 Fold-Down Cup Shelves with Integrated Stemware Holders
 - 2 Fold-Down Rows with Two-Position Tines in Upper Rack
 - 4 Sure-Hold® Light Item Clips
 - ENERGY STAR®/CEE Tier 1 Qualified



White (WH)



Black (BL)



Stainless Steel (SS)



Panel-Ready (PA)†

- Flush Console
- Pocket Handle
- 14 Place Setting Capacity
- 2 Fold-Down Rows with Two-Position Tines in Upper Rack
- 4 Sure-Hold® Light Item Clips
- Culinary Caddy® Utensil Basket
- 2 Fold-Down Rows with Two- and Three-Position Tines in Lower Rack
- ENERGY STAR®/CEE Tier 1 Qualified



White (WH)



Biscuit (BT)



Black (BL)



Stainless Steel (SS)

*Per IEC standards, normal cycle.
**Panel-ready model has status lights only.
†Requires custom panel and handle, not included.

CLASSIC SERIES DISHWASHERS

Top features of these Built-In Hard Food Disposer models:

- 4 Cycles/3 Options
- 4 Stainless Steel Wash Arms
- Dedicated Drying System with Heat Dry Option
- Silverware Basket
- Upper Rack with SatinGlide® System and Manual Adjusters
- Light-Touch Controls with Audio Feedback

- Fully Integrated Console
- Architect® Series II Handle
- 14 Place Setting Capacity
- Status Lights
- 2 Sure-Hold® Light Item Clips
- Fold-Down Row with Three-Position Tines in Lower Rack
- ENERGY STAR®/CEE Tier 1 Qualified



White (WH)



Black (BL)



Stainless Steel (SS)

- Flush Console
- Pocket Handle
- 14 Place Setting Capacity
- 2 Sure-Hold® Light-Item Clips
- Fold-Down Row with Three-Position Tines in Lower Rack
- ENERGY STAR®/CEE Tier 1 Qualified



White (WH)



Black (BL)



Stainless Steel (SS)

SUPERBA® SERIES EQ DISHWASHERS

MODEL NO.			
PERFORMANCE			
EQ Wash System	•	•	•
Cycles	6 (ProWash™ Heavy Duty, Normal, Light/China, One Hour, Rinse Only)	6 (ProWash™ Heavy Duty, Normal, Light/China, One Hour, Rinse Only)	6 (ProWash™ Heavy Duty, Normal, Light/China, One Hour, Rinse Only)
Options	7 (ProScrub® Sani Rinse, Hi-Temp Scrub, ProDry™ Top Rack, 4 Hour Delay, Control Lock)	7 (ProScrub® Sani Rinse, Hi-Temp Scrub, ProDry™ Top Rack, 4 Hour Delay, Control Lock)	7 (ProScrub® Sani Rinse, Hi-Temp Scrub, Heat Dry, Top Rack, 4 Hour Delay, Control Lock)
ProScrub® Option	•	•	•
Dedicated Drying System with ProDry™ Option	•	•	—
Dedicated Drying System with Heat Dry Option	—	—	•
Optimum Wash Sensor	•	•	•
AquaSense™ Fill System	•	•	•
Whisper Quiet® EQ Sound Insulation System	40 dBA*	43 dBA*	41 dBA*
ENERGY STAR® Qualified	•	•	•
CEE Tier 1 Qualified	•	•	•
CRAFTSMANSHIP			
Tall Tub with Stainless Steel Interior	•	•	•
Capacity	16 Place Setting	16 Place Setting	15 Place Setting
Light-Touch Controls with Audio Feedback	•	•	•
Status Lights with Exterior Cycle Indicator**	•	•	—
LED Status Display	—	—	•
Flood Protection Technology	•	•	•
DuraKote™ Nylon-Coated Racks	•	•	•
Cushion-Tip™ Tines	•	•	•
Culinary Tool Rack	•	•	—
Adjustable Upper Rack	•	•	•
SatinGlide® Max System	Premium Adjusters	Premium Adjusters	Premium Adjusters
Sure-Hold® Light Item Clips	6	6	6
Fold-Down Cup Shelves with Integrated Stemware Holders	2	2	2
Fold-Down Rows	2 with 2-Position Tines	2 with 2-Position Tines	2 with 2-Position Tines
Lower Rack			
Fold-Down Rows	2 with 2- and 3-Position Tines	2 with 2- and 3-Position Tines	2 with 2- and 3-Position Tines
Culinary Caddy® Utensil Basket	•	•	•
Exclusive Silverware Basket Design	4 Sliding Covers	4 Sliding Covers	4 Sliding Covers
ACCESSORIES (PART NO.)			
Tall Tub Side Mounting Kit	8212560	8212560	8212560
Tall Tub Floor Mounting Kit	8171477	8171477	8171477
SPECIFICATIONS			
Console Type	Fully Integrated	Fully Integrated	Flush with Display
Handle Type	Architect® Series II	Ultra	Pocket
Color Availability†	WH, BL, SS, PA	SS	SS

*Per IEC standards, normal cycle.

**Panel-ready model has status lights only.

†WH = White, BL = Black, SS = Stainless Steel, PA = Panel-Ready (requires custom panel and handle, not included)

SUPERBA® SERIES EQ DISHWASHERS (CONTINUED)

MODEL NO.			
PERFORMANCE			
EQ Wash System	•	•	•
Cycles	5 (ProWash™ Heavy Duty, Normal, Light/China, One Hour)	5 (ProWash™ Heavy Duty, Normal, Light/China, One Hour)	5 (ProWash™ Heavy Duty, Normal, Light/China, One Hour)
Options	6 (ProScrub® Sani Rinse, Hi-Temp Scrub, Heat Dry, 4 Hour Delay, Control Lock)	6 (ProScrub® Sani Rinse, Hi-Temp Scrub, Heat Dry, 4 Hour Delay, Control Lock)	5 (Sani Rinse, Hi-Temp Scrub, Heat Dry, 4 Hour Delay, Control Lock)
ProScrub® Option	•	•	—
Dedicated Drying System with Heat Dry Option	•	•	•
Optimum Wash Sensor	•	•	•
AquaSense™ Fill System	•	•	•
Whisper Quiet® EQ Sound Insulation System	46 dBA*	46 dBA*	46 dBA*
ENERGY STAR® Qualified	•	•	•
CEE Tier 1 Qualified	•	•	•
CRAFTSMANSHIP			
Tall Tub with Stainless Steel Interior	•	•	•
Capacity	15 Place Setting	15 Place Setting	15 Place Setting
Light-Touch Controls with Audio Feedback	•	•	•
Status Lights with Exterior Cycle Indicator**	•	•	—
Status Lights	—	—	•
Flood Protection Technology	•	•	•
DuraKote™ Nylon-Coated Racks	•	•	•
Cushion-Tip™ Tines	•	•	•
Adjustable Upper Rack	•	•	•
SatinGlide® Max System	Premium Adjusters	Premium Adjusters	—
SatinGlide® System	—	—	Premium Adjusters
Sure-Hold® Light Item Clips	4	4	2
Fold-Down Cup Shelves with Integrated Stemware Holders	2	2	2
Fold-Down Rows	2 with 2-Position Tines	2 with 2-Position Tines	—
Lower Rack Fold-Down Row(s)	2 with 2- and 3-Position Tines	2 with 2- and 3-Position Tines	1 with 3-Position Tines
Culinary Caddy® Utensil Basket	•	•	—
Exclusive Silverware Basket Design	4 Sliding Covers	4 Sliding Covers	4 Sliding Covers
ACCESSORIES (PART NO.)			
Tall Tub Side Mounting Kit	8212560	8212560	8212560
Tall Tub Floor Mounting Kit	8171477	8171477	8171477
SPECIFICATIONS			
Console Type	Fully Integrated	Fully Integrated	Flush
Handle Type	Pro Line® Series	Architect® Series II	Pocket
Color Availability†	SP	WH, BL, SS, PA	WH, BL, SS

*Per IEC standards, normal cycle.

**Panel-ready model has status lights only.

†WH = White, BL = Black, SS = Stainless Steel, SP = Stainless Steel with Pro Line® Series Handle, PA = Panel-Ready (requires custom panel and handle, not included)

SUPERBA® SERIES DISHWASHERS

MODEL NO.				
PERFORMANCE				
Built-In Hard Food Disposer	•	•	•	•
Cycles	4 (Heavy Duty, Normal, Light/China, One Hour)	4 (Heavy Duty, Normal, Light/China, One Hour)	4 (Heavy Duty, Normal, Light/China, One Hour)	4 (Heavy Duty, Normal, Light/China, One Hour)
Options	6 (ProScrub®, Sani Rinse, Hi-Temp Scrub, Heat Dry, 4 Hour Delay, Control Lock)	6 (ProScrub®, Sani Rinse, Hi-Temp Scrub, Heat Dry, 4 Hour Delay, Control Lock)	6 (ProScrub®, Sani Rinse, Hi-Temp Scrub, Heat Dry, 4 Hour Delay, Control Lock)	6 (ProScrub®, Sani Rinse, Hi-Temp Scrub, Heat Dry, 4 Hour Delay, Control Lock)
Hard Water Softener (salt not included*)	•	—	—	—
Dedicated Drying System with Heat Dry Option	•	•	•	•
Optimum Wash Sensor	•	•	•	•
AquaSense™ Fill System	•	•	•	•
Whisper Quiet® Sound Insulation System	49 dBA**	49 dBA**	49 dBA**	49 dBA**
ENERGY STAR® Qualified	•	•	•	•
CEE Tier 1 Qualified	•	•	•	•
CRAFTSMANSHIP				
Tall Tub with Stainless Steel Interior	•	•	•	•
Capacity	15 Place Setting	15 Place Setting	15 Place Setting	14 Place Setting
4 Stainless Steel Wash Arms	•	•	•	•
Light-Touch Controls with Audio Feedback	•	•	•	•
Status Lights with Exterior Cycle Indicator†	—	•	•	—
LED Status Display	•	—	—	—
Status Lights	—	—	—	•
Flood Protection Technology	•	•	•	•
DuraKote™ Nylon-Coated Racks	•	•	•	•
Cushion-Tip™ Tines	•	•	•	•
Adjustable Upper Rack	•	•	•	•
SatinGlide® System	Premium Adjusters	Premium Adjusters	Premium Adjusters	Premium Adjusters
Sure-Hold® Light Item Clips	4	6	4	4
Fold-Down Cup Shelves with Integrated Stemware Holders	2	2	2	—
Fold-Down Rows	2 with 2-Position Tines	2 with 2-Position Tines	2 with 2-Position Tines	2 with 2-Position Tines
Lower Rack Fold-Down Rows	2 with 2- and 3-Position Tines	2 with 2- and 3-Position Tines	2 with 2- and 3-Position Tines	2 with 2- and 3-Position Tines
Culinary Caddy® Utensil Basket	•	•	•	•
Exclusive Silverware Basket Design	4 Sliding Covers	4 Sliding Covers	4 Sliding Covers	4 Sliding Covers
ACCESSORIES (PART NO.)				
Tall Tub Side Mounting Kit	8212560	8212560	8212560	8212560
Tall Tub Floor Mounting Kit	8171477	8171477	8171477	8171477
Water Softener Salt	W10320829*	—	—	—
SPECIFICATIONS				
Console Type	Fully Integrated with Display	Fully Integrated	Fully Integrated	Flush
Handle Type	Architect® Series II	Architect® Series II	Architect® Series II	Pocket
Color Availability‡	SS	WH, BL, SS	WH, BL, SS, PA	WH, BT, BL, SS

*Salt designed specifically for the dishwasher is required. Visit KitchenAid.com to order.

**Per IEC standards, normal cycle.

†Panel-ready model has status lights only.

‡WH = White, BT = Biscuit, BL = Black, SS = Stainless Steel, PA = Panel-Ready (requires custom panel and handle, not included)

CLASSIC SERIES DISHWASHERS

MODEL NO.		
PERFORMANCE		
Built-In Hard Food Disposer	•	•
Cycles	4 (Heavy Duty, Normal, One Hour, Rinse Only)	4 (Heavy Duty, Normal, One Hour, Rinse Only)
Options	3 (Hi-Temp Scrub, Heat Dry, Control Lock)	3 (Hi-Temp Scrub, Heat Dry, Control Lock)
Dedicated Drying System with Heat Dry Option	•	•
Optimum Wash Sensor	•	•
AquaSense™ Fill System	•	•
Whisper Quiet® Sound Insulation System	52 dBA*	52 dBA*
ENERGY STAR® Qualified	•	•
CEE Tier 1 Qualified	•	•
CRAFTSMANSHIP		
Tall Tub with Stainless Steel Interior	•	•
Capacity	14 Place Setting	14 Place Setting
4 Stainless Steel Wash Arms	•	•
Light-Touch Controls with Audio Feedback	•	•
Status Lights	•	•
Flood Protection Technology	•	•
DuraKote™ Nylon-Coated Racks	•	•
Cushion-Tip™ Tines	•	•
Adjustable Upper Rack	•	•
SatinGlide® System	Manual Adjusters	Manual Adjusters
Sure-Hold® Light Item Clips	2	2
Lower Rack		
Fold-Down Row	1 with 3-Position Tines	1 with 3-Position Tines
Silverware Basket	•	•
ACCESSORIES (PART NO.)		
Tall Tub Side Mounting Kit	8212560	8212560
Tall Tub Floor Mounting Kit	8171477	8171477
SPECIFICATIONS		
Console Type	Fully Integrated	Flush
Handle Type	Architect® Series II	Pocket
Color Availability**	WH, BL, SS	WH, BL, SS

*Per IEC standards, normal cycle.

**WH = White, BL = Black, SS = Stainless Steel



Shown: KUCS03FTSS Trash Compactor

TRASH COMPACTORS

AN ADDITIONAL CLEANING SOLUTION FOR THE HOME

KitchenAid® trash compactors are a perfect complement to KitchenAid® dishwashers. Unified design elements make it possible for you to match your other KitchenAid® appliances. Solid Pack™ Control helps reduce waste volume by up to 80%, simplifying trash collection efforts.

PERFORMANCE

When Solid Pack™ Control is selected, the compactor ram applies 2,300 pounds of continuous pressure to the contents. The 5:1 compaction ratio condenses the amount of garbage that would fill five trash bags into one.

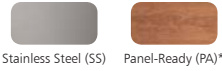
CONFIGURATIONS

KitchenAid offers two 15-inch compactors, each with a 1.4 cu. ft. capacity. Two console styles are available. The fully integrated design means the controls are hidden from view and features a start control on the foot pedal. This compactor is available in stainless steel or can accept a custom panel (not included). The fully visible console model puts all the controls up front. Color options include white, black, or stainless steel.

TRASH COMPACTORS



Architect® Series II
KUCS03FT –
1.4 Cu. Ft.

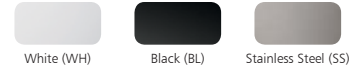


Stainless Steel (SS) Panel-Ready (PA)*

*Requires custom panel and handle, not included.



Architect® Series II
KUCS03CT –
1.4 Cu. Ft.



White (WH) Black (BL) Stainless Steel (SS)

TRASH COMPACTORS

MODEL NO.		
PERFORMANCE		
Solid Pack™ Control	•	•
Compaction Ratio*	5:1	5:1
Sound Insulation System	Whisper Quiet® Plus	Whisper Quiet® Plus
2-Point Drive System	•	•
1/3 HP Motor	•	•
CRAFTSMANSHIP		
1.4 Cu. Ft. Capacity	•	•
Odor Management System	•	•
Charcoal Filter (fragrance-free)	•	•
Odor-Control Fan	•	•
Side Release Bin	•	•
SatinGlide™ Rails	•	•
Bag Retainer Buttons	•	•
All-Welded Steel Construction with Zinc-Coated Interior	•	•
Installation Type	Undercounter	Undercounter
Adjustable Front Leveling Legs	•	•
Easy Start/Open Pedal	•	—
Easy Open Pedal	—	•
ACCESSORIES (PART NO.)		
Architect® Series Handle**	9871564	—
15-Inch White Plastic Bags (15 pk.)	W10165295RP	W10165295RP
Bag Caddy	13030RP	13030RP
SPECIFICATIONS		
Volts (Amps) Required	120 (15)	120 (15)
Console Type	Fully Integrated	Fully Visible
Color Availability†	SS, PA	WH, BL, SS

*When the Solid Pack™ Control is selected.

**For use with model KUCS03FTPA.

†WH = White, BL = Black, SS = Stainless Steel, PA = Panel-Ready (requires custom panel and handle, not included)



FOOD WASTE DISPOSERS

Shown: KCDS100T Food Waste Disposer

FOOD WASTE DISPOSERS

MOTOR SIZE

KitchenAid® food waste disposers feature 1/2- to 1-horsepower motors. A bigger motor can handle the requirements of a large family, while our smaller motor is ideal for those who live in an apartment or have a small family.

MULTIGRIND PLUS™ TECHNOLOGY

Two- and three-stage grinding technology is an ideal solution for stringy foods such as corn husks and celery. This technology also features a sensor that will break through tough jams before a problem occurs, so you can grind more kinds of food waste with reduced clogging.

SOUNDSEAL PLUS™ TECHNOLOGY

The combination of advanced sound insulation and anti-vibration components reduces noise levels by up to 60% compared to other standard disposers. These disposers are the perfect companion to today's low-decibel dishwashers.

FEED OPTIONS

For additional assurance, our batch feed disposer only operates when the special cover is in place. Waste goes in for grinding, but the lid must be locked in place for the disposer to operate. It is ground and disposed of batch-by-batch. Continuous feed disposers can run constantly while they're fed more contents and are usually run by a wall-switch for convenient operation.

FOOD WASTE DISPOSERS



1-Horsepower Motor
1725 RPM
Batch Feed
KBDS100T



1-Horsepower Motor
1725 RPM
Continuous Feed
KCDS100T



3/4-Horsepower Motor
1725 RPM
Continuous Feed
KCDS075T



3/4-Horsepower Motor
1725 RPM
Continuous Feed
KCDI075V



1/2-Horsepower Motor
1725 RPM
Continuous Feed
KCDB250G

FOOD WASTE DISPOSERS

MODEL NO.	KBDS100T	KCDS100T	KCDS075T	KCDI075V	KCDB250G
PERFORMANCE					
Feed Type	Batch	Continuous	Continuous	Continuous	Continuous
Start Method	Cover Control	Wall-Switch	Wall-Switch	Wall-Switch	Wall-Switch
Motor Type	Single-Phase Induction	Single-Phase Induction	Single-Phase Induction	Induction	Induction
Grind Technology	MultiGrind Plus™	MultiGrind Plus™	MultiGrind®	—	—
Two-Stage Grind	GrindShear Ring®	GrindShear Ring®	GrindShear Ring®	—	—
Third Stage Grind	Undercutter Disk®	Undercutter Disk®	—	—	—
Finer-Level Grind	Tri-Action Lug® System	Tri-Action Lug® System	—	—	—
Anti-Jam Automatic Reversing Action	Jam-Sensor® Circuit	Jam-Sensor® Circuit	—	—	—
Reset Overload Protector	•	•	•	•	•
360° Swivel Stainless Steel Impellers	•	•	•	•	•
Sound Technology	SoundSeal Plus™	SoundSeal Plus™	SoundSeal®	Whisper Quiet® Polystyrene Sound Barrier	Whisper Quiet® Polystyrene Sound Barrier
Anti-Vibration Mount®	•	•	•	—	—
Anti-Vibration Tailpipe Mount™	•	•	•	—	—
Quiet-Collar® Sink Baffle	•	•	•	—	—
Insulation	Multi-Layer SoundLimiter™	Multi-Layer SoundLimiter™	SoundLimiter™	—	—
CRAFTSMANSHIP					
Stainless Steel Sink Flange	•	•	•	•	•
Corrosion Resistant Chamber/Assembly	•	•	•	•	•
Shredder Ring/Grinding Wheel	Stainless Steel	Stainless Steel	Stainless Steel	Stainless Steel	Galvanized Steel
ACCESSORIES (PART NO.)					
Flange and Stopper Kit White	4211506	4211506	4211506	4211506	4211506
Disposer Cord	4396283	4396283	4396283	4396283	4396283
SPECIFICATIONS					
Volts/Hz Required	120/60	120/60	120/60	120/60	120/60
Amps Required (Average Load)	10.2	10.2	8.1	8.1	6.4
Motor HP	1	1	3/4	3/4	1/2
Motor RPM	1725	1725	1725	1725	1725
Chamber Capacity (Oz.)	40	40	40	50	26
Drain Connection, Cushioned Slip Joint (In.)	1 1/2	1 1/2	1 1/2	1 1/2	1 1/2
Dishwasher Connection	•	•	•	•	•



BUILT-IN REFRIGERATORS

Shown: KBFC42FTS French Door Refrigerator,
KBCS24LSBS Beverage Center

CONFIGURATIONS

SIDE-BY-SIDE

Side-by-side refrigerators create flexible storage options for both the refrigerator and freezer. Adjustable shelves and door bins allow you to easily organize your food and keep frequently accessed items in both compartments within easy reach. Choices include 48-, 42-, and 36-inch wide refrigerators.

FRENCH DOOR

Our French door refrigerators are 42 inches wide, providing the widest uninterrupted refrigeration space among built-in bottom-freezer refrigerators. This lets you take maximum advantage of the French door design. The door swing is similar to a side-by-side, making it an ideal solution in small kitchens because less room is needed for the door to swing open.

BOTTOM-FREEZER

Bottom-freezer refrigerators feature a classic design that lets you conveniently reach everything in the refrigerator while providing multi-level freezer storage. These 36-inch wide refrigerators are available with either a left- or right-hand door swing to fit the layout of your kitchen. Or, you can place two models next to each other for 72 inches of refrigerator storage (a 72-inch grille kit is available).

DESIGN OPTIONS

ARCHITECT® SERIES II



Shown: KBFC42FTS



A professional, finished look that includes wrap-around stainless steel panels and rounded, contoured handles. Available in side-by-side, French door, and bottom-freezer configurations.

OVERLAY PANEL-READY



Shown: KSSO42FTX



Overlay-style trim creates a fully integrated look that allows the refrigerator to virtually disappear into the cabinetry. Custom panels and handles must be ordered separately.

STYLE OPTIONS

DISPENSING



Shown: KSSC42QTS



Having a dispenser integrated into the refrigerator door gives you convenient access to filtered ice and water. All KitchenAid® built-in dispensing refrigerators feature our AquaSense™ In-Door-Ice® Dispensing System that provides convenient access to large quantities of ice.

NON-DISPENSING



Shown: KSSC42FTS



Refrigerators without a dispenser provide uninterrupted exterior doors. When used with custom panels, the refrigerator can match surrounding cabinets for a more integrated look. And because there's no dispenser, you'll get additional door storage space inside the freezer.

HANDLE OPTIONS

On overlay panel-ready models, handles and standoffs (sold as individual parts) can be mixed and matched to meet your decorating needs.

ARCHITECT® SERIES II HANDLE



Part No. W10153553*

Architect® Series II Handles do not require standoffs.

FLAT END STRAIGHT HANDLE



Part No. 4396776*

Shown with Clamshell standoffs.

*Includes one handle.

STANDOFF OPTIONS

Two standoffs must be ordered for each handle. Screws are included to support 3/4-inch applications. Standoffs can be added to any refrigerator that requires overlay panels.



Clamshell
Part No. 4396775*
Satin Stainless Steel



Cylinder
Part No. 4396782*
Satin Stainless Steel

*Includes one standoff.

BUILT-IN REFRIGERATORS

SIDE-BY-SIDE WITH INTEGRATED AND FLUSH ELECTRONIC DISPENSER

- ExtendFresh™ Plus Temperature Management System
- AquaSense™ Base-Grille Filtration System – Filtered by PUR®
- AquaSense™ In-Door-Ice® System
- Quick-Fill Water Dispenser
- Adjustable SpillClean™ Glass Shelves
- SatinGlide® System

SIDE-BY-SIDE NON-DISPENSING

- ExtendFresh™ Plus Temperature Management System
- AquaSense™ Base-Grille Filtration System – Filtered by PUR®
- Adaptive Defrost System
- Adjustable SpillClean™ Glass Shelves
- SatinGlide® System

The Widest Usable Refrigeration Space Available

FRENCH DOOR

- ExtendFresh™ Plus Temperature Management System
- AquaSense™ Base-Grille Filtration System – Filtered by PUR®
- Adaptive Defrost System
- Adjustable SpillClean™ Glass Shelves
- SatinGlide® System
- 22.6 Cu. Ft. Capacity



BOTTOM-FREEZER

- ExtendFresh™ Plus Temperature Management System
- AquaSense™ Base-Grille Filtration System – Filtered by PUR®
- Adaptive Defrost System
- Adjustable SpillClean™ Glass Shelves
- SatinGlide® System
- 20.5 Cu. Ft. Capacity

BUILT-IN SIDE-BY-SIDE DISPENSING REFRIGERATORS

Architect® Series II

MODEL NO.			
CAPACITIES			
Total Volume (Cu. Ft.)	29.7	25.3	20.9
Refrigerator Volume (Cu. Ft.)	18.7	15.9	13.1
Freezer Volume (Cu. Ft.)	11.0	9.4	7.8
PERFORMANCE			
Integrated and Flush Electronic Through-the-Door Ice & Water Dispenser	•	•	•
LCD Dispenser Display	•	•	•
Control Lockout	•	•	•
Quick-Fill	•	•	•
ExtendFresh™ Plus Temperature Management System	•	•	•
ExtendFresh™ Ingredient Care Center	•	•	•
AquaSense™ Base-Grille Filtration System – Filtered by PUR®	•	•	•
AquaSense™ In-Door-Ice® System	•	•	•
Glass-Touch Electronic Controls	•	•	•
Fahrenheit and Celsius Temperature Display	•	•	•
Door Alarm	•	•	•
Water Filter Status Indicator	•	•	•
Max Cool	•	•	•
Holiday/Sabbath Mode	•	•	•
Automatic Ice Maker	•	•	•
Adaptive Defrost System	•	•	•
ClearVue™ SatinGlide® Crispers	•	•	•
Dual Magna Seal™ Gasket System	•	•	•
Star-K Certified	•	•	•
CRAFTSMANSHIP			
Adjustable SpillClean™ Glass Shelves	•	•	•
ClearVue™ Slide N Lock™ Door Storage	•	•	•
Whisper Quiet® Compressor System	•	•	•
Foam-in-Place Insulation	•	•	•
ACCESSORY (PART NO.)			
PUR® Replacement Water Filter	4396841 (FILTER3)	4396841 (FILTER3)	4396841 (FILTER3)
SPECIFICATION			
Color Availability*	S	S	S

*S = Stainless Steel

REFRIGERATION

BUILT-IN REFRIGERATORS

BUILT-IN SIDE-BY-SIDE NON-DISPENSING REFRIGERATORS

	Architect® Series II		Overlay Panel-Ready (requires custom panels and handles, not included)		
MODEL NO.					
CAPACITIES					
Total Volume (Cu. Ft.)	29.8	25.3	29.8	25.3	21.1
Refrigerator Volume (Cu. Ft.)	18.7	15.9	18.7	15.9	13.1
Freezer Volume (Cu. Ft.)	11.1	9.4	11.1	9.4	8.0
PERFORMANCE					
ExtendFresh™ Plus Temperature Management System	•	•	•	•	•
ExtendFresh™ Ingredient Care Center	•	•	•	•	•
AquaSense™ Base-Grille Filtration System – Filtered by PUR®	•	•	•	•	•
Glass-Touch Electronic Controls	•	•	•	•	•
Fahrenheit and Celsius Temperature Display	•	•	•	•	•
Door Alarm	•	•	•	•	•
Max Cool	•	•	•	•	•
Holiday/Sabbath Mode	•	•	•	•	•
Automatic Ice Maker	•	•	•	•	•
Adaptive Defrost System	•	•	•	•	•
ClearVue™ SatinGlide® Crispers	•	•	•	•	•
Dual Magna Seal™ Gasket System	•	•	•	•	•
Star-K Certified	•	•	•	•	•
CRAFTSMANSHIP					
Adjustable SpillClean™ Glass Shelves	•	•	•	•	•
ClearVue™ Slide N Lock™ Door Storage	•	•	•	•	•
Whisper Quiet® Compressor System	•	•	•	•	•
Foam-in-Place Insulation	•	•	•	•	•
ACCESSORIES (PART NO.)					
Architect® Series II Handle	—	—	W10153553	W10153553	W10153553
Flat End Straight Handle	—	—	4396776	4396776	4396776
Clamshell Standoff – Satin Stainless Steel	—	—	4396775	4396775	4396775
Cylinder Standoff – Satin Stainless Steel	—	—	4396782	4396782	4396782
PUR® Replacement Water Filter	4396841 (FILTER3)	4396841 (FILTER3)	4396841 (FILTER3)	4396841 (FILTER3)	4396841 (FILTER3)
SPECIFICATION					
Color Availability*	S	S	X	X	X

*S = Stainless Steel, X = Overlay-Style Brushed Aluminum Trim

REFRIGERATION

BUILT-IN REFRIGERATORS

BUILT-IN FRENCH DOOR REFRIGERATORS

MODEL NO.		
CAPACITIES		
Total Volume (Cu. Ft.)	22.6	22.6
Refrigerator Volume (Cu. Ft.)	16.7	16.7
Freezer Volume (Cu. Ft.)	5.9	5.9
PERFORMANCE		
ExtendFresh™ Plus Temperature Management System	•	•
ExtendFresh™ Ingredient Care Center	•	•
AquaSense™ Base-Grille Filtration System – Filtered by PUR®	•	•
Glass-Touch Electronic Controls	•	•
Fahrenheit and Celsius Temperature Display	•	•
Door Alarm	•	•
Max Cool	•	•
Holiday/Sabbath Mode	•	•
Automatic Ice Maker	•	•
Adaptive Defrost System	•	•
ClearVue™ SatinGlide® Crispers	•	•
Dual Magna Seal™ Gasket System	•	•
Star-K Certified	•	•
CRAFTSMANSHIP		
Adjustable SpillClean™ Glass Shelves	•	•
ClearVue™ Slide N Lock™ Door Storage	•	•
Whisper Quiet® Compressor System	•	•
ACCESSORIES (PART NO.)		
Architect® Series II Handle	—	W10153553
Flat End Straight Handle	—	4396776
Clamshell Standoff – Satin Stainless Steel	—	4396775
Cylinder Standoff – Satin Stainless Steel	—	4396782
PUR® Replacement Water Filter	4396841 (FILTER3)	4396841 (FILTER3)
SPECIFICATION		
Color Availability*	S	X

*S = Stainless Steel, X = Overlay-Style Brushed Aluminum Trim

BUILT-IN BOTTOM-FREEZER REFRIGERATORS

MODEL NO.		
CAPACITIES		
Total Volume (Cu. Ft.)	20.5	20.5
Refrigerator Volume (Cu. Ft.)	15.3	15.3
Freezer Volume (Cu. Ft.)	5.2	5.2
PERFORMANCE		
ExtendFresh™ Plus Temperature Management System	•	•
AquaSense™ Base-Grille Filtration System – Filtered by PUR®	•	•
Glass-Touch Electronic Controls	•	•
Fahrenheit and Celsius Temperature Display	•	•
Door Alarm	•	•
Max Cool	•	•
Holiday/Sabbath Mode	•	•
Automatic Ice Maker	•	•
Adaptive Defrost System	•	•
ClearVue™ SatinGlide® Crispers	•	•
Dual Magna Seal™ Gasket System	•	•
Star-K Certified	•	•
CRAFTSMANSHIP		
ENERGY STAR® Qualified	•	•
Adjustable SpillClean™ Glass Shelves	•	•
ClearVue™ Slide N Lock™ Door Storage	•	•
Whisper Quiet® Compressor System	•	•
ACCESSORIES (PART NO.)		
Architect® Series II Handle	—	W10153553
Flat End Straight Handle	—	4396776
Clamshell Standoff – Satin Stainless Steel	—	4396775
Cylinder Standoff – Satin Stainless Steel	—	4396782
PUR® Replacement Water Filter	4396841 (FILTER3)	4396841 (FILTER3)
72" Grille Kit	W10153554	W10153554
SPECIFICATION		
Color Availability*	S	X

*S = Stainless Steel, X = Overlay-Style Brushed Aluminum Trim



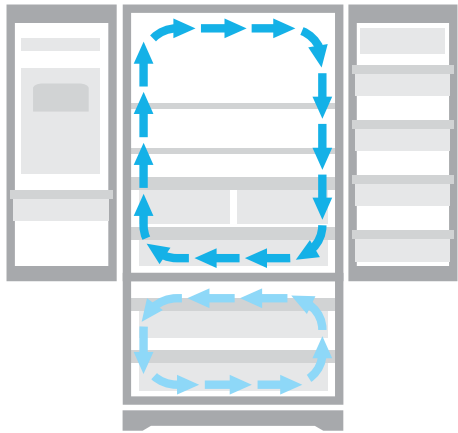
FREESTANDING
REFRIGERATORS

Shown: KFIS29PBMS French Door Refrigerator

PERFORMANCE LEVELS

KitchenAid® refrigerators help optimize the storage life of fresh ingredients by offering two types of systems that help monitor and regulate temperatures in both the refrigerator and freezer compartments.

SEQUENTIAL DUAL EVAPORATOR SYSTEM



Separate evaporators in the refrigerator and freezer operate independently to monitor temperatures and adjust them as needed. If the temperature in either compartment rises above its set point, a sensor triggers the evaporator for that compartment and a valve opens to allow cool air to lower the temperature.

PRESERVA® FOOD CARE SYSTEM

The Preserva® Food Care System combines three state-of-the-art features that work together to maximize the freshness of all your ingredients, particularly in the way it delays the over-ripening of fresh produce.

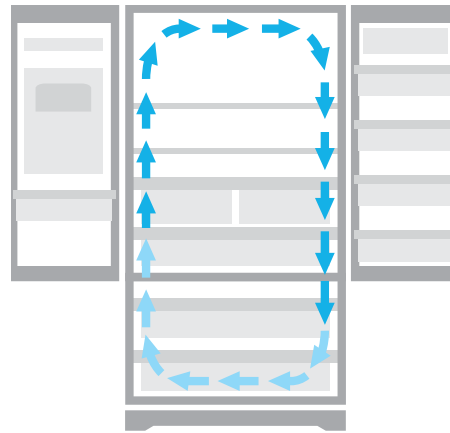
Sequential dual evaporators create true independent cooling systems to help prevent refrigerator air from mixing with freezer air. This allows the refrigerator to maintain the high humidity levels needed to help keep food fresher longer while keeping the freezer cold and dry to minimize freezer burn.

FreshFlow™ Air Filter is 15 times more powerful than baking soda at reducing common food odors, helping to keep them out of your refrigerator. The air filter should be replaced every six months.

FreshFlow™ Produce Preserver includes an ethylene-absorption cartridge that helps delay over-ripening by up to 25%*. A second crisper provides a space for ethylene-sensitive produce.

*Based on commonly purchased produce.

SINGLE EVAPORATOR SYSTEM



With a single evaporator refrigerator, the refrigerator and freezer work together to monitor temperatures. A fan moves air from the freezer to the refrigerator to help minimize harmful swings.

SINGLE EVAPORATOR SYSTEMS

KitchenAid offers three types of single evaporator systems to help create and maintain optimal conditions inside the refrigerator and freezer compartments.

ExtendFresh™ Plus Temperature Management System features a variable-capacity compressor in addition to one thermistor in the freezer and one in the refrigerator. The thermistors continuously monitor temperatures to maintain temperatures within 1/2 degree.

ExtendFresh™ Temperature Management System features an independent sensor in each compartment that detects when that compartment is above the correct temperature. This triggers the compressor to run, which maintains temperatures within 1 degree. Temperature is measured frequently to help maximize freshness.

FreshChill™ Temperature Management System has a thermostat in the refrigerator to regulate temperature. An evaporator fan circulates air throughout the refrigerator and freezer.

CONFIGURATIONS

SIDE-BY-SIDE

Side-by-side refrigerators give you the versatility to store items in the refrigerator and freezer at the same level. Adjustable shelves and door bins make it easy to organize your food and keep frequently accessed items in both compartments within easy reach. Available in counter-depth and standard-depth sizes.

BOTTOM-FREEZER

Bottom-freezer refrigerators allow eye-level access to the refrigerator while providing multi-level freezer storage. Available in counter-depth or standard-depth with either a left- or right-hand door swing to fit the layout of your kitchen.

FRENCH DOOR

French door design keeps contents at eye level and features narrow door swings similar to side-by-side refrigerators. If you need extra room to organize and store fresh food, consider a 25 cubic foot refrigerator with the largest refrigerated drawer. Adjustable dividers let you create up to five different compartments. And for kitchens that typically only accept a top-freezer refrigerator, we offer a French door model that is 30 inches wide.

DESIGN OPTIONS

PRO LINE™ SERIES



Shown: KFCP22EXMP

Pro Line™ Series appliances offer familiar high-performance features with bold styling inspired by professional kitchens. Available in side-by-side and French door configurations.

ARCHITECT® SERIES II



Shown: KFXS25RYMS

A finished look that includes wrap-around stainless steel front panels and rounded, contoured handles. Available in side-by-side, French door, and bottom-freezer configurations.

OVERLAY PANEL-READY



Shown: KFCO22EVBL

Overlay-style trim creates a fully integrated look that gives the refrigerator a more built-in appearance. Custom panels and handles must be ordered separately. Available on select French door and side-by-side models.

STYLE OPTIONS

DISPENSING



Shown: KSC24C8EYY



Having a dispenser integrated into the refrigerator door gives you convenient access to filtered ice and water. Most KitchenAid® side-by-side dispensing refrigerators feature our AquaSense™ In-Door-Ice® System that provides eye-level access to large quantities of ice.

NON-DISPENSING



Shown: KFCS22EVMS



This style allows you to have an uninterrupted exterior door. The clean lines leave an elegant impression and allow more door storage compared to models with an exterior dispenser. On select French door refrigerators, an internal water dispenser provides convenient access to water.

DEPTH OPTIONS

COUNTER-DEPTH



A counter-depth refrigerator creates a refined and integrated look. The cabinet is 24 inches deep, so only the door and handles extend beyond the front of a 24-inch base cabinet. KitchenAid offers 69- and 72-inch high models. A 72-inch high refrigerator offers an additional design benefit by filling the space underneath overhead cabinets.

STANDARD-DEPTH



These refrigerators have a cabinet that extends beyond the front of a 24-inch base cabinet. They work well in large, spacious kitchens and offer the benefit of larger overall storage than a counter-depth refrigerator.

COLOR OPTIONS

KitchenAid offers a variety of colors to coordinate with the look of any kitchen. White, black, and stainless steel are available on many models. A panel-ready model that requires custom panels and handles is also available.



White



Black



Stainless Steel

CABINET & SIDE PANEL OPTIONS

Freestanding refrigerators are typically installed in locations that leave one or both sides exposed. Stainless steel models feature either black, Apollo grey, or stainless steel cabinets. Select models give you the option of ordering stainless steel side panels. See the comparison charts to ensure you choose the right model and accessories for the look you desire.



Black Cabinet



Apollo Grey Cabinet



Stainless Steel Cabinet

FREESTANDING SIDE-BY-SIDE REFRIGERATORS



COUNTER-DEPTH WITH SEQUENTIAL DUAL EVAPORATOR SYSTEM

- 72-Inch Height
- Preserva® Food Care System
- Flush Dispenser with Light-Touch Controls
- Luminesse™ Interior Design
- RollerTrac™ System
- AquaSense™ In-Door-Ice® System
- 4 Adjustable Door Bins with Removable Insert
- ClearVue™ LED Theater Lighting



White (W)



Black (B)

REFRIGERATION

● FREESTANDING REFRIGERATORS



COUNTER-DEPTH WITH SEQUENTIAL DUAL EVAPORATOR SYSTEM

- Preserva® Food Care System
- Flush Dispenser with Light-Touch Controls
- Luminesse™ Interior Design
- RollerTrac™ System
- AquaSense™ In-Door-Ice® System
- 4 Adjustable Door Bins with Removable Insert
- ClearVue™ LED Theater Lighting



White (W)



Black (B)

FREESTANDING SIDE-BY-SIDE REFRIGERATORS (CONTINUED)



STANDARD-DEPTH WITH SEQUENTIAL DUAL EVAPORATOR SYSTEM

- Preserva® Food Care System
- Flush Dispenser with Light-Touch Controls
- Luminesse™ Interior Design
- 4 Adjustable Door Bins with Removable Insert
- ClearVue™ LED Theater Lighting
- RollerTrac™ System
- ENERGY STAR® Qualified – 30% More Efficient than Minimum Federal Energy Standards



STANDARD-DEPTH WITH SINGLE EVAPORATOR SYSTEM

- ExtendFresh™ Temperature Management System
- Flush Dispenser with Light-Touch Controls
- Adjustable Glass Shelves with Spill Shield Technology
- ClearVue™ LED Theater Lighting
- RollerTrac™ System
- ENERGY STAR® Qualified – 30% More Efficient than Minimum Federal Energy Standards



White (W)



Black (B)

FREESTANDING SIDE-BY-SIDE REFRIGERATORS (CONTINUED)



STANDARD-DEPTH WITH SINGLE EVAPORATOR SYSTEM

- FreshChill™ Temperature Management System
- Through-the-Door Ice & Water Dispenser
- AquaSense™ Base-Grille Filtration System – Filtered by PUR®
- Automatic Ice Maker
- Adjustable SpillClean™ Glass Shelves
- RollerTrac™ System



White (WH)



Black (BL)

FREESTANDING FRENCH DOOR REFRIGERATORS



COUNTER-DEPTH WITH INTERIOR WATER DISPENSER

- 72-Inch Height
- ExtendFresh™ Temperature Management System
- Filtration System – Filtered by PUR®
- Automatic Ice Maker
- Pull-Out Tri-Level Freezer Drawer
- SatinGlide® Max System



White (WH)



Black (BL)



COUNTER-DEPTH WITH INTERIOR WATER DISPENSER

- 72-Inch Height
- ExtendFresh™ Temperature Management System
- Filtration System – Filtered by PUR®
- Automatic Ice Maker
- Pull-Out Tri-Level Freezer Drawer
- SatinGlide® Max System

FREESTANDING FRENCH DOOR REFRIGERATORS (CONTINUED)



COUNTER-DEPTH WITH THROUGH-THE-DOOR ICE & WATER DISPENSER

- ExtendFresh™ Temperature Management System
- Filtration System – Filtered by PUR®
- Automatic Ice Maker
- LCD Dispenser Display
- SatinGlide® System



White (WH)



Black (BL)



COUNTER-DEPTH WITH INTERIOR WATER DISPENSER

- ExtendFresh™ Temperature Management System
- Filtration System – Filtered by PUR®
- Automatic Ice Maker
- Humidity-Controlled Crispers
- Pull-Out Freezer Drawer



White (WH)



Black (BL)

FREESTANDING FRENCH DOOR REFRIGERATORS (CONTINUED)



STANDARD-DEPTH WITH THROUGH-THE-DOOR ICE & WATER DISPENSER

- Preserva® Food Care System
- Flush Dispenser with Light-Touch Controls
- Electronic Temperature-Controlled Pantry
- Luminesse™ Interior Design
- ClearVue™ LED Theater Lighting
- Metal Wine Rack
- Pull-Out 3-Tier Freezer Drawer
- ENERGY STAR® Qualified – 25% More Efficient than Minimum Federal Energy Standards



STANDARD-DEPTH WITH THROUGH-THE-DOOR ICE & WATER DISPENSER

- Preserva® Food Care System
- Flush Dispenser with Light-Touch Controls
- Electronic Temperature-Controlled Pantry
- ClearVue™ LED Theater Lighting
- SatinGlide® Crispers and Pantry
- ENERGY STAR® Qualified – 25% More Efficient than Minimum Federal Energy Standards



White (WH)



Black (BL)

FREESTANDING FRENCH DOOR REFRIGERATORS (CONTINUED)



Largest Refrigerated Drawer Available*

STANDARD-DEPTH WITH REFRIGERATED DRAWER

- ExtendFresh™ Temperature Management System
- FreshVue™ Refrigerated Drawer with Temperature Control
- ClearVue™ LED Theater Lighting
- Adjustable Glass Shelves with Spill Shield Technology
- Through-the-Door Ice & Water Dispenser
- ENERGY STAR® Qualified – 30% More Efficient than Minimum Federal Energy Standards



White (WH)



Black (BL)



STANDARD-DEPTH WITH INTERIOR WATER DISPENSER

- ExtendFresh™ Temperature Management System
- FreshChill™ Temperature-Controlled Full-Width Pantry
- Filtration System – Filtered by PUR®
- Automatic Ice Maker
- Humidity-Controlled Crispers
- Max Cool



White (WH)



Black (BL)

*Based on volume in cubic feet among French door models with refrigerated external drawer.

FREESTANDING FRENCH DOOR REFRIGERATORS (CONTINUED)



STANDARD-DEPTH WITH INTERIOR WATER DISPENSER

- 30-Inch Width
- ExtendFresh™ Temperature Management System
- FreshChill™ Temperature-Controlled Full-Width Pantry
- Filtration System – Filtered by PUR®
- Large Humidity-Controlled Crisper with FreshFlow™ Produce Preserver



White (WH)



Black (BL)

FREESTANDING BOTTOM-FREEZER REFRIGERATORS



STANDARD-DEPTH

- ExtendFresh™ Temperature Management System
- Accepts Optional Automatic Ice Maker (sold separately)
- Humidity-Controlled Crispers
- Adjustable SpillClean™ Glass Shelves
- Pull-Out Freezer Baskets



White (WH)



Black (BL)

COUNTER-DEPTH SIDE-BY-SIDE REFRIGERATORS

MODEL NO.			
CAPACITIES			
Total Volume (Cu. Ft.)	24.0	24.0	22.5
Refrigerator Volume (Cu. Ft.)	13.8	13.8	13.0
Freezer Volume (Cu. Ft.)	10.2	10.2	9.5
PERFORMANCE			
Through-the-Door Ice & Water Dispenser	Flush Dispenser	Flush Dispenser	Flush Dispenser
Lighting	Theater	Theater	Theater
Control Type	Light-Touch	Light-Touch	Light-Touch
Control Lockout	•	•	•
Measured Fill	•	•	•
Unit Conversion (oz/cups/liters)	•	•	•
Preserva® Food Care System	•	•	•
Sequential Dual Evaporators	•	•	•
FreshFlow™ Air Filter	•	•	•
FreshFlow™ Produce Preserver	•	•	•
AquaSense™ Filtration System – Filtered by PUR®	•	•	•
AquaSense™ In-Door-Ice® System with Light	•	•	•
Electronic Controls			
Temperature	•	•	•
Over Temperature Alarm	•	•	•
Door Alarm	•	•	•
Water Filter Status Indicator	•	•	•
Max Ice	•	•	•
Max Cool	•	•	•
Sabbath Mode	•	•	•
Automatic Ice Maker	•	•	•
Adaptive Defrost System	•	•	•
Humidity-Controlled Crispers	2	2	2
Snack Pan	•	•	•
Star-K Certified	•	•	•
CRAFTSMANSHIP			
ENERGY STAR® Qualified	•	•	•
Adjustable Glass Shelves (Refrigerator/Freezer)	3/3	3/3	3/3
RollerTrac™ System	•	•	•
Luminesse™ Interior Design	•	•	•
ClearVue™ Bins with Window	•	•	•
Gallon Door Storage	•	•	•
Door Bins (Refrigerator/Freezer)	4/3	4/3	4/3
Dairy Locker	•	•	•
ClearVue™ LED Theater Lighting	10-Point	10-Point	10-Point
Door Type	Flat, Smooth	Flat, Smooth	Flat, Smooth
Foam-in-Place Insulation	•	•	•
ACCESSORY (PART NO.)			
PUR® Replacement Water Filter	W10295370 (FILTER1)	W10295370 (FILTER1)	W10295370 (FILTER1)
SPECIFICATIONS			
72-Inch Height	•	•	—
Color Availability*	P	W, B, Y	W, B, Y

*W = White, B = Black, Y = Monochromatic Stainless Steel with Apollo Grey Cabinet, P = Monochromatic Stainless Steel with Apollo Grey Cabinet and Pro Line™ Series Handles

STANDARD-DEPTH SIDE-BY-SIDE REFRIGERATORS

MODEL NO.			
CAPACITIES			
Total Volume (Cu. Ft.)	25.9	26.4	21.8
Refrigerator Volume (Cu. Ft.)	16.0	16.5	14.4
Freezer Volume (Cu. Ft.)	9.9	9.9	7.4
PERFORMANCE			
Through-the-Door Ice & Water Dispenser	Flush Dispenser	Flush Dispenser	•
Lighting	Theater	Theater	Theater
Control Type	Light-Touch	Light-Touch	Push-Button
Control Lockout	•	•	•
Measured Fill	•	•	—
Quick-Fill	—	—	•
Unit Conversion (oz/cups/liters)	•	•	—
Preserva® Food Care System	•	—	—
Sequential Dual Evaporators	•	—	—
FreshFlow™ Air Filter	•	•	—
FreshFlow™ Produce Preserver	•	—	—
ExtendFresh™ Temperature Management System	—	•	—
FreshChill™ Temperature Management System	—	—	•
AquaSense™ Filtration System – Filtered by PUR®	•	•	Base-Grille
AquaSense™ In-Door-Ice® System	with Light	with Light	•
Electronic Controls			
Temperature	•	•	•
Over Temperature Alarm	•	•	—
Door Alarm	•	•	•
Water Filter Status Indicator	•	•	•
Max Ice	•	•	—
Max Cool	•	•	—
Sabbath Mode	•	•	—
Automatic Ice Maker	•	•	•
Adaptive Defrost System	•	•	—
Humidity-Controlled Crisper(s)	2	1	1 FreshSeal™
FreshChill™ Temperature-Controlled Meat Locker	—	—	•
FreshSeal™ Deli Locker	—	—	•
Temperature-Controlled Drawer	—	•	—
Snack Pan	•	•	—
Star-K Certified	•	•	—
CRAFTSMANSHIP			
ENERGY STAR® Qualified	30%	30%	•
Adjustable Glass Shelves (Refrigerator/Freezer)	3/3	3/3	3 SpillClean™/4 Wire
RollerTrac™ System	•	•	•
Luminesse™ Interior Design	•	—	—
Spill Shield Technology	—	•	—
ClearVue™ Bins with Window	•	•	•
Gallon Door Storage	•	•	•
Door Bins (Refrigerator/Freezer)	4/3	4/3	4/3
Dairy Locker	•	•	•
Lighting	10-Point ClearVue™ LED Theater	10-Point ClearVue™ LED Theater	Incandescent
Door Type	Flat, Smooth	Flat, Smooth	Flat, Smooth
Hidden Hinges	•	•	—
Foam-in-Place Insulation	•	•	—
ACCESSORY (PART NO.)			
PUR® Replacement Water Filter	W10295370 (FILTER1)	W10295370 (FILTER1)	4396841 (FILTER3)
SPECIFICATION			
Color Availability*	Y	W, B, Y	WH, BL, MS

*W/WH = White, B/BL = Black, SS = Stainless Steel, Y/MS = Monochromatic Stainless Steel with Apollo Grey Cabinet

COUNTER-DEPTH FRENCH DOOR REFRIGERATORS

MODEL NO.					
CAPACITIES					
Total Volume (Cu. Ft.)	21.8	21.8	21.8	19.8	19.6
Refrigerator Volume (Cu. Ft.)	16.3	16.3	16.3	14.9	14.1
Freezer Volume (Cu. Ft.)	5.5	5.5	5.5	4.9	5.5
PERFORMANCE					
Through-the-Door Ice & Water Dispenser	—	—	—	•	—
Lighting	—	—	—	LCD	—
Control Type	—	—	—	Electronic	—
Control Lockout	—	—	—	•	—
Interior Water Dispenser	•	•	•	—	•
ExtendFresh™ Temperature Management System	•	•	•	•	•
Filtration System – Filtered by PUR®	•	•	•	•	•
Electronic Controls					
Temperature	•	•	•	•	•
Door Alarm	•	•	•	•	•
Water Filter Status Indicator	•	•	•	•	•
Max Ice	•	•	•	—	•
Max Cool	•	•	•	•	•
Holiday/Sabbath Mode	•	•	•	•	•
Automatic Ice Maker	•	•	•	•	•
Humidity-Controlled Crispers	•	•	•	•	•
FreshChill™ Temperature-Controlled Deli Locker with SatinGlide® System	•	•	•	•	•
Star-K Certified	•	•	•	—	—
CRAFTSMANSHIP					
ENERGY STAR® Qualified	•	•	•	•	•
Adjustable SpillClean™ Glass Shelves	4	4	4	4	4
SatinGlide® System	Max	Max	Max	•	—
ClearVue™ Bins with Window	•	•	•	•	•
Pull-Out Tri-Level Freezer Drawer with SatinGlide® Baskets	•	•	•	—	—
Pull-Out Freezer Drawer with SatinGlide® Baskets/Bins	—	—	—	3	2
Gallon Door Storage	•	•	•	•	•
Adjustable Door Bins	5	5	5	4	4
Dairy Locker	•	•	•	•	•
Wine Rack	—	—	—	•	—
Adjustable Can Rack	—	—	—	—	•
Condiment Caddy	—	—	—	2	—
Lighting	Incandescent	Incandescent	Incandescent	Incandescent	Incandescent
Pro Line™ Series Handles	•	—	—	—	—
Architect® Series II Handles	—	•	—	•	•
Door Type	Flat, Smooth	Flat, Smooth	Factory-Installed Overlay Trim	Flat, Smooth	Flat, Smooth
Hidden Hinges	•	•	•	•	—
Foam-in-Place Insulation	•	•	•	•	•
ACCESSORIES (PART NO.)					
Stainless Steel Side Panel	—	—	—	W10194323	W10194323
Stainless Steel Top Cap	—	—	—	—	W10194322
PUR® Replacement Water Filter	UKF8001 (FILTER4)	UKF8001 (FILTER4)	UKF8001 (FILTER4)	UKF8001 (FILTER4)	UKF8001 (FILTER4)
SPECIFICATIONS					
72-Inch Height	•	•	•	—	—
Color Availability*	MP	WH, BL, MS	BL	WH, BL, MS	WH, BL, MS

*WH = White, BL = Black, MP/MS = Monochromatic Stainless Steel with Apollo Grey Cabinet

REFRIGERATION

FREESTANDING REFRIGERATORS

STANDARD-DEPTH FRENCH DOOR REFRIGERATORS

MODEL NO.			
CAPACITIES			
Total Volume (Cu. Ft.)	28.6	28.6	25.0
Refrigerator Volume (Cu. Ft.)	20.9	20.9	18.4
Freezer Volume (Cu. Ft.)	7.7	7.7	6.6
PERFORMANCE			
Through-the-Door Ice & Water Dispenser	Flush Dispenser	Flush Dispenser	Flush Dispenser
Lighting	On/Off/Dim	On/Off/Dim	Theater
Control Type	Light-Touch	Light-Touch	Light-Touch
Control Lockout	•	•	•
Measured Fill	•	•	•
Preserva® Food Care System	•	•	—
Sequential Dual Evaporators	•	•	—
FreshFlow™ Air Filter	•	•	—
FreshFlow™ Produce Preserver	•	•	—
ExtendFresh™ Temperature Management System	—	—	•
FreshVue™ Refrigerated Drawer with Temperature Control	—	—	•
Filtration System – Filtered by PUR®	•	•	•
AquaSense™ In-Door-Ice® System	•	•	—
Electronic Controls			
Temperature	•	•	•
Door Alarm	•	•	•
Water Filter Status Indicator	•	•	•
Max Cool	•	•	•
Sabbath Mode	•	•	•
Automatic Ice Maker	•	•	•
Electronic Temperature-Controlled Pantry	•	•	—
Humidity-Controlled Snack Pantry	—	—	•
Auto Humidity-Controlled Crispers	•	•	—
Star-K Certified	•	•	•
CRAFTSMANSHIP			
ENERGY STAR® Qualified	25%	25%	30%
Adjustable Glass Shelves	4	4	4
Slide-Away Split Shelf	—	•	—
SatinGlide® System	•	•	•
Spill Shield Technology	•	•	•
ClearVue™ Bins with Window	•	•	•
ClearVue™ Refrigerator Compartment Floor	—	—	•
Refrigerated Drawer Dividers	—	—	4
Pull-Out Freezer Drawer	3-Tier	2-Tier	2-Tier
Storage Baskets (upper/middle/lower)	1/1/1	1/—/1	2 (half-width)/—/1
Storage Dividers	1 (in lower basket)	1 (in upper and lower baskets)	1 (in lower basket)
In-Door Pizza Storage	•	•	—
Gallon Door Storage	•	•	•
Adjustable Door Bins	6 w/Removable Insert	6 w/Removable Insert	6
Wine Rack	Metal	—	Metal
ClearVue™ LED Theater Lighting (Refrigerator/Drawer)	10-Point/—	10-Point/—	8-Point/4-Point
Lighting (Freezer)	LED	LED	Incandescent
Door Type	Contoured, Smooth	Contoured, Smooth	Contoured, Smooth
Krystal Kote® Smooth Cabinet Finish	•	•	—
Whisper Quiet® Compressor System	•	•	•
Hidden Hinges	•	•	•
Foam-in-Place Insulation	•	•	•
ACCESSORIES (PART NO.)			
PUR® Replacement Water Filter	W10413645A (FILTER2)	W10413645A (FILTER2)	UKF8001 (FILTER4)
FreshFlow™ Air Filter	W10311524	W10311524	—
FreshFlow™ Produce Preserver	W10346771A	W10346771A	—
SPECIFICATION			
Color Availability*	MS	WH, BL, MS	WH, BL, MS

*WH = White, BL = Black, MS = Monochromatic Stainless Steel with Apollo Grey Cabinet

STANDARD-DEPTH FRENCH DOOR REFRIGERATORS (CONTINUED)

MODEL NO.			
CAPACITIES			
Total Volume (Cu. Ft.)	24.8	21.9	19.5
Refrigerator Volume (Cu. Ft.)	17.5	15.6	13.5
Freezer Volume (Cu. Ft.)	7.3	6.3	6.0
PERFORMANCE			
Interior Water Dispenser	•	•	•
ExtendFresh™ Temperature Management System	•	•	•
Filtration System – Filtered by PUR®	•	•	•
Electronic Controls			
Temperature	•	•	•
Door Alarm	•	•	•
Water Filter Status Indicator	•	•	•
Max Cool	•	•	•
Holiday/Sabbath Mode	•	•	•
Automatic Ice Maker	•	•	•
Humidity-Controlled Crispers	•	•	•
FreshFlow™ Air Filter	—	—	•
FreshFlow™ Produce Preserver	—	—	•
FreshChill™ Temperature-Controlled Full-Width Pantry	•	•	•
Star-K Certified	—	—	•
CRAFTSMANSHIP			
ENERGY STAR® Qualified	•	•	25%
Adjustable SpillClean™ Glass Shelves	4	4	2 Slide-Away
SatinGlide® System on Pantry	•	•	—
ClearVue™ Bins with Window	•	•	•
Pull-Out Freezer Baskets/Bins	2	2	2
FreshVue™ Door Bin	—	—	•
Gallon Door Storage	•	•	•
Adjustable Door Bins	5	5	4
Dairy Locker	•	•	—
ClearVue™ LED Theater Lighting (Refrigerator)	—	—	•
Lighting (Refrigerator/Freezer)	Incandescent/Incandescent	Incandescent/Incandescent	LED/Incandescent
Door Type	Contoured, Smooth	Contoured, Smooth	Contoured, Smooth
Hidden Hinges	•	•	•
Foam-in-Place Insulation	•	•	•
ACCESSORIES (PART NO.)			
Stainless Steel Side Panel	W10136753	—	—
Stainless-Look Side Panel	W10137042	—	—
PUR® Replacement Water Filter	UKF8001 (FILTER4)	UKF8001 (FILTER4)	W10295370 (FILTER1)
SPECIFICATIONS			
30-Inch Width	—	—	•
Color Availability*	WH, BL, MS	WH, BL, MS	WH, BL, MS

*WH = White, BL = Black, MS = Monochromatic Stainless Steel with Apollo Grey Cabinet

STANDARD-DEPTH BOTTOM-FREEZER REFRIGERATORS

MODEL NO.		
CAPACITIES		
Total Volume (Cu. Ft.)	21.9	18.5
Refrigerator Volume (Cu. Ft.)	15.6	12.9
Freezer Volume (Cu. Ft.)	6.3	5.6
PERFORMANCE		
ExtendFresh™ Temperature Management System	•	•
Electronic Controls	•	•
Temperature	•	•
Door Alarm	•	—
Max Cool	•	—
Holiday/Sabbath Mode	•	—
Automatic Ice Maker	Kitable	Kitable
Humidity-Controlled Crispers	•	•
FreshChill™ Temperature-Controlled Deli Locker	•	•
CRAFTSMANSHIP		
ENERGY STAR® Qualified	•	•
Adjustable SpillClean™ Glass Shelves	4	4
ClearVue™ Bins with Window	•	•
Pull-Out Freezer Baskets	2	2
Gallon Door Storage	•	•
Adjustable Door Bins	4	4
Dairy Locker	•	•
Adjustable Can Rack	•	•
Lighting	Incandescent	Incandescent
Architect® Series II Handles	•	•
Door Type	Flat, Smooth	Flat, Smooth
Reversible Door Swing	WH, BL	WH, BL
Non-Reversible Door Swing	SS	SS
ACCESSORY (PART NO.)		
Ice Maker Kit	IC13B	IC13B
SPECIFICATION		
Color Availability*	WH, BL, MS (KBRS22KW) MS (KBLS22KW)	WH, BL, MS (KBRS19KT) MS (KBLS19KT)

*WH = White, BL = Black, MS = Monochromatic Stainless Steel with Apollo Grey Cabinet

SPECIALTY REFRIGERATION



Shown: KUWS24R5SS Wine Cellar, KUIC15NLXS Automatic Ice Maker

CONFIGURATIONS

KitchenAid® specialty refrigeration gives you stylish and versatile appliance options that let you rethink the kitchen or turn virtually any area of your home into an entertaining zone.

DOUBLE-DRAWER REFRIGERATORS

Our double-drawer refrigerators provide supplemental refrigeration in the space of a 24-inch base cabinet. Each drawer is deep enough to hold large, bulky items like turkeys. And with two drawers, you can keep food organized for preparation or entertaining.

DOUBLE-DRAWER REFRIGERATOR/ FREEZER COMBINATIONS

Two independent drawers allow you to manage storage of frozen and refrigerated foods. The combination also features an automatic ice maker and base-grille water filtration system with a PUR® water filter.

SPECIALTY REFRIGERATORS

Specialty refrigerators let you keep essential beverages and appetizers close at hand. When installed in an island, you can keep your favorite ingredients in the same area you prepare food. Or, place one in any entertaining area so you can spend more time with guests.

BEVERAGE CENTERS

Our beverage centers have three temperature zones, offering the benefits of a wine cellar with the addition of glass shelves that let you store other food items and beverages.

WINE CELLARS

Temperature and lighting are critical to preserving wine. Our wine cellars feature true dual temperature zones, allowing you to store red and white wines at different temperatures. A UV-resistant thermal glass door filters out harmful UV rays to help maintain temperatures.

AUTOMATIC ICE MAKERS

Our automatic ice makers supplement your refrigerator for added convenience. All 18- and 15-inch wide automatic ice makers allow for built-in or freestanding installation and produce 50 pounds of ice in a 24-hour period.

STYLE OPTIONS

ARCHITECT® SERIES II



This professional, finished look includes wrap-around stainless steel panels and rounded, contoured handles. Available on drawer refrigerators, specialty refrigerators, and automatic ice makers.

Models with glass inserts are surrounded by a wrap-around stainless steel frame. The insert provides UV protection to allow better temperature management. Available on specialty refrigerators, wine cellars, and beverage centers.

OVERLAY



Overlay panel-ready models accept custom panels, giving specialty refrigeration appliances a more integrated look with surrounding cabinets. Custom panels and handles must be ordered separately. Available on drawer refrigerators, specialty refrigerators, and ice makers.

Models with glass inserts are surrounded by an overlay-style frame. The insert provides UV protection to allow better temperature management. Custom panels and handles must be ordered separately. Available on wine cellars and beverage centers.

PRODUCT COMBINATIONS



24-Inch

24-Inch

With matching sizes and style options, you can combine specialty refrigeration appliances for attractive design solutions. Take advantage of the left- and right-hand door swings by placing two appliances next to each other with doors that swing open similar to a side-by-side or French door refrigerator. And, when you place two wine cellars side-by-side, you'll have enough capacity to preserve up to 92 wine bottles.

BUILT-IN OR FREESTANDING INSTALLATIONS



Black Cabinets

Stainless Steel Cabinets

Although most often considered as part of a built-in design, specialty refrigeration appliances can be installed in locations that leave one or both sides exposed. Many models feature black cabinets, so you may wish to select a model with stainless steel side panels if placing the appliance in a location where it will be freestanding.

SPECIALTY REFRIGERATION



DOUBLE-DRAWER REFRIGERATORS

- Electronic Controls Including Max Cool, Holiday/Sabbath Mode, and Control Lockout
- Standard 24-Inch Width
- SatinGlide® Full Extension Drawers
- Interior LED Lights
- Built-In or Freestanding Installation
- 5.1 Cu. Ft. Total Capacity

DOUBLE-DRAWER REFRIGERATOR/FREEZER COMBINATIONS

- Electronic Controls Including Water Filter Indicator, Holiday/Sabbath Mode, and Control Lockout
- Standard 24-Inch Width
- AquaSense™ Base-Grille Filtration System – Filtered by PUR®
- Automatic Ice Maker
- SatinGlide® Full Extension Drawers
- Interior LED Lights
- Built-In or Freestanding Installation
- 4.8 Cu. Ft. Total Capacity

SPECIALTY REFRIGERATION (CONTINUED)



SPECIALTY REFRIGERATORS

- Adjustable Temperature Control on Base Grille
- Auto Defrost
- 3 SpillClean™ Glass Shelves
- Magnetic Door Gasket
- Built-In or Freestanding Installation
- 5.7 Cu. Ft. Capacity



SPECIALTY REFRIGERATORS

- Adjustable Temperature Control on Base Grille
- Auto Defrost
- SpillClean™ Glass Shelf
- Adjustable Z Shelf
- Magnetic Door Gasket
- Built-In or Freestanding Installation
- 5.7 Cu. Ft. Capacity

SPECIALTY REFRIGERATION (CONTINUED)

WINE CELLARS

- Dedicated Storage for 46 Wine Bottles
- True Dual Temperature Zones
- 24-Inch Depth Fits Standard Base Cabinets
- 5 SatinGlide™ Extendable Racks
- Built-In or Freestanding Installation

BEVERAGE CENTERS

- Dedicated Storage for 22 Wine Bottles
- Three Temperature Zones
- 24-Inch Depth Fits Standard Base Cabinets
- 2 Glass Shelves
- Built-In or Freestanding Installation

SPECIALTY REFRIGERATION (CONTINUED)

Most Preferred Ice*

AUTOMATIC ICE MAKERS

- 35-Lb. Storage Capacity
- Produces Up to 50 Lb. of Ice Every 24 Hours
- Automatic Shutoff
- Drop-Down Door
- Easy Access Storage Bin with Ice Scoop
- Architect® Series II Handle
- Built-In or Freestanding Installation



Stainless Steel
with Black
Cabinet (S)

Most Preferred Ice*

AUTOMATIC ICE MAKERS

- 25-Lb. Storage Capacity
- Produces Up to 50 Lb. of Ice Every 24 Hours
- Automatic Shutoff
- Non-Reversible Side-Swing Door
- Architect® Series II Handle
- Built-In or Freestanding Installation



Stainless Steel
with Black
Cabinet (S)

Most Preferred Ice*

AUTOMATIC ICE MAKERS

- 35-Lb. Storage Capacity
- Produces Up to 50 Lb. of Ice Every 24 Hours
- Automatic Shutoff
- Drop-Down Door
- Easy Access Storage Bin with Ice Scoop
- Integrated Handle
- Built-In or Freestanding Installation



White (W)



Black (B)

Most Preferred Ice*

AUTOMATIC ICE MAKER

- 25-Lb. Storage Capacity
- Produces Up to 50 Lb. of Ice Every 24 Hours
- Automatic Shutoff
- Reversible Side-Swing Door
- Integrated Handle
- Built-In or Freestanding Installation



White (W)



Black (B)

Most Preferred Ice*

AUTOMATIC ICE MAKER

- 25-Lb. Storage Capacity
- Produces Up to 50 Lb. of Ice Every 24 Hours
- Automatic Shutoff
- Reversible Side-Swing Door
- Interior Light with Ice Scoop
- Built-In or Freestanding Installation



Overlay-Style Trim
and Black
Cabinet (X)**

*Among leading brands based on 3rd party survey testing.
**Requires custom panel and handle, not included.

DOUBLE-DRAWER REFRIGERATION

	Refrigerators		Refrigerator/Freezer Combinations	
MODEL NO.				
CAPACITIES				
Total Volume (Cu. Ft.)	5.1	5.1	4.8	4.8
Drawer Capacity				
Upper	2.4	2.4	2.4	2.4
Lower	2.7	2.7	2.4	2.4
PERFORMANCE				
Independently Controlled Drawers	—	—	•	•
Electronic Controls	•	•	•	•
Temperature	•	•	•	•
Drawer Alarm	•	•	•	•
Water Filter Status Indicator	—	—	•	•
Max Cool	•	•	•	•
Holiday Mode	•	•	•	•
Control Lockout	•	•	•	•
AquaSense™ Base-Grille Filtration System – Filtered by PUR®	—	—	•	•
Automatic Ice Maker	—	—	•	•
Removable Ice Bucket	—	—	•	•
Frost-Free Design	•	•	•	•
CRAFTSMANSHIP				
ENERGY STAR® Qualified	•	•	—	—
Built-In or Freestanding Installation	•	•	•	•
SatinGlide® Full Extension Drawers	•	•	•	•
Interior LED Lights	•	•	•	•
Magnetic Door Gasket	•	•	•	•
Adjustable Leveling Legs	•	•	•	•
ACCESSORY (PART NO.)				
PUR® Replacement Water Filter	—	—	4396701 (FILTER6)	4396701 (FILTER6)
SPECIFICATION				
Color Availability*	S	X	S	X

*S = Stainless Steel, X = Overlay Panel-Ready (requires custom panels and handles, not included)

SPECIALTY REFRIGERATORS

MODEL NO.			
CAPACITY			
Total Volume (Cu. Ft.)	5.7	5.7	5.7
PERFORMANCE			
Adjustable Temperature Control on Base Grille	•	•	•
Auto Defrost	•	•	•
SpillClean™ Glass Shelf	3	1	1
Adjustable Z Shelf	—	•	•
Garnish Basket	—	•	•
ClearVue™ Slide N Lock™ Door Bin	—	•	•
Slide N Lock™ Can Rack	—	•	•
Interior Light	•	•	•
CRAFTSMANSHIP			
ENERGY STAR® Qualified	•	•	•
Built-In or Freestanding Installation	•	•	•
Magnetic Door Gasket	•	•	•
Adjustable Leveling Legs	•	•	•
SPECIFICATION			
Color Availability*	BS	BS, SS (KURS24RS) BS (KURS24LS)	BX

*BS = Stainless Steel Door with Black Cabinet, SS = Stainless Steel Door and Cabinet, BX = Overlay-Style Trim and Black Cabinet

REFRIGERATION

SPECIALTY REFRIGERATION

WINE CELLARS & BEVERAGE CENTERS

	Wine Cellars		Beverage Centers	
MODEL NO.				
PERFORMANCE				
Wine Bottle Capacity	46	46	22	22
True Dual Temperature Zones	•	•	—	—
3 Temperature Zones	—	—	•	•
Adjustable Temperature Control on Base Grille	•	•	•	•
LED Temperature Display	•	•	•	•
SatinGlide™ Extendable Racks	5	5	—	—
Glass Shelves	—	—	2	2
Stainable Maple Racks (Oil Based)	•	•	•	•
Auto Defrost	•	•	•	•
UV-Protected Thermal Glass Door	•	•	•	•
Interior Light	•	•	•	•
Canted Wine Racks	5	5	2	2
CRAFTSMANSHIP				
Built-In or Freestanding Installation	•	•	•	•
SPECIFICATION				
Color Availability*	BS, SS (KUWS24RS) BS (KUWS24LS)	BX	BS, SS (KBCS24RS) BS (KBCS24LS)	BX

*BS = Stainless Steel Door with Glass Insert and Black Cabinet, SS = Stainless Steel Door with Glass Insert and Stainless Steel Cabinet, BX = Overlay-Style Trim with Glass Insert and Black Cabinet

AUTOMATIC ICE MAKERS

	18-INCH		15-INCH	
MODEL NO.				
PERFORMANCE				
Storage Capacity	35-Lb.	35-Lb.	25-Lb.	25-Lb.
Production Rate per 24 Hours	Up to 50-Lb.	Up to 50-Lb.	Up to 50-Lb.	Up to 50-Lb.
Automatic Shutoff	•	•	•	•
Hidden Electronic Controls	•	•	•	•
Clear Ice	•	•	•	•
Ice Scoop	•	•	•	•
Lighted Bin	•	•	•	•
Drop-Down Door	•	•	—	—
Side-Swing Door	—	—	Non-Reversible	Non-Reversible
Drain Pump	Optional Accessory (see below)	Built-In	Optional Accessory (see below)	Built-In
CRAFTSMANSHIP				
Built-In or Freestanding Installation	•	•	•	•
Adjustable Leveling Legs	•	•	•	•
Zero-Clearance Door Swing	—	—	•	•
ACCESSORY (PART NO.)				
Drain Pump	1901A	—	1901A	—
SPECIFICATION				
Color Availability*	S	S	S	S

*S = Stainless Steel Door with Black Cabinet

	18-INCH		15-INCH	
MODEL NO.				
PERFORMANCE				
Storage Capacity	35-Lb.	35-Lb.	25-Lb.	25-Lb.
Production Rate per 24 Hours	Up to 50-Lb.	Up to 50-Lb.	Up to 50-Lb.	Up to 50-Lb.
Automatic Shutoff	•	•	•	•
Hidden Electronic Controls	•	•	•	•
Clear Ice	•	•	•	•
Ice Scoop	•	•	•	•
Lighted Bin	•	•	•	•
Drop-Down Door	•	•	—	—
Side-Swing Door	—	—	Reversible	Reversible
Drain Pump	Optional Accessory (see below)	Built-In	Optional Accessory (see below)	Built-In
CRAFTSMANSHIP				
Built-In or Freestanding Installation	•	•	•	•
Integrated Handle	•	•	•	—
Adjustable Leveling Legs	•	•	•	•
Zero-Clearance Door Swing	—	—	•	•
ACCESSORIES (PART NO.)				
Accessory Trim Kits*				
White	—	—	8171343	—
Black	2929911B	2929911B	8171345	—
Stainless Steel	2929911S	2929911S	8171347	—
Drain Pump	1901A	—	1901A	—
SPECIFICATION				
Color Availability**	W, B	W, B	W, B	X

*For use with custom panels (not included).

**W = White, B = Black, X = Overlay-Style Trim with Black Cabinet

ADDITIONAL ACCESSORIES



PRODUCT-RELATED

Baking Stone

Part No. 4378577

Broiler Pan and Grid

Part No. 4396923RW

Broiler Pan, Grid, and Roasting Rack Kit

Part No. W10123240

FreshFlow™ Air Filter

Part No. W10311524

FreshFlow™ Produce Preserver

Part No. W10346771A

Microwave Steamer

Part No. 8205262RB

Replacement Water Filter for Ranges and Wall Ovens with Steam-Assist Technology

Part No. 8212695

SatinGlide™ Roll-Out Extension Rack with Handle for Select 30" Wall Ovens and Ranges

Part No. W10208155

SatinGlide™ Roll-Out Extension Rack with Handle for 30" Wall Ovens

Part No. W10282971A

SatinGlide™ Roll-Out Extension Rack with Handle for 27" Wall Ovens

Part No. W10282972A

Small Items Dishwasher Basket

Part No. 3370993RB

CLEANERS

affresh® Dishwasher Cleaner

Part No. W10282479

Appliance Cleaner

Part No. 31682

Cooktop Cleaner

Part No. 31464

Cooktop Protectant

Part No. 31463A

Cooktop Care Kit

Part No. 31605

Gas Grate and Grill Cleaner

Part No. 31617A

Heavy-Duty Degreaser

Part No. 31552A

Ice Maker Cleaner

Part No. 4396808

Refrigerator Coil Brush

Part No. 4210463RW

Stainless Steel Cleaner and Polish

Part No. 31462A

Stainless Steel Wipes

Part No. 8212510A

INSTALLATION

Dishwasher Industrial-Grade Installation Kit – 6' Braided Supply Line

(5' cord)

Part No. 8212488RC

Dishwasher Universal 6' Industrial-Grade Water Supply Kit

(no cord)

Part No. W10278635RP

Food Waste Disposer 3', 3-Wire, 13 Amp Power Cord

Part No. 4396283

Food Waste Disposer Flange and Stopper Kit – White

Part No. 4211506

Gas Range 4' Connector Installation Kit

Part No. 30-48KITRC

Range 4', 3-Wire, 40 Amp Cord

Part No. PT220

Range 4', 4-Wire, 40 Amp Cord

Part No. PT400

Range 6', 4-Wire, 40 Amp Cord

Part No. PT600

Refrigerator 15' Copper Water Supply Kit

Part No. 8003RP

Refrigerator 7' Industrial-Grade Water Hose

Part No. 8212490RC

FEATURES – COOKING

400 Series Ventilation

Hoods that feature a 400 CFM 3-speed motor, electronic push-button controls, and dishwasher-safe mesh filters.

600 Series Ventilation

Hoods that feature a 600 CFM 4-speed motor, electronic push-button controls with an LCD display, automatic turn on (heat sensor), timed auto off, and dishwasher-safe baffle filters.

4000W, 8-Pass Broil Element

A broil element on select wall ovens and freestanding ranges that extends across the entire top of the oven. Each row is spaced evenly, so heat blankets food for even results.



Ambient Lighting

Two halogen lights on the top side of the vent provide beautiful accent lighting in the kitchen. Featured on select wall-mount canopy hoods.



AquaLift® Self-Clean Technology

An innovative cleaning solution that utilizes heat and water to release baked-on spills from the oven interior in less than one hour. This new cleaning technology is a low-heat, no-odor alternative to traditional 800°F self-cleaning options and addresses key consumer concerns associated with traditional high-temperature self-clean systems.

Auto and Manual Steam Settings

The Auto Steam function has preprogrammed settings that automatically introduce steam into the oven at precise intervals to maximize cooking results for seven food categories. The Manual Steam function lets the user set the temperature, cook time, preheat cycle, browning level, and amount of steam to use during the cooking process.

Auto On Function

Automatically starts a vent at the last speed used once it is extended. Featured only on slide-out and retractable downdraft Specialty Series ventilation systems.

Automatic Reignition

Automatically reignites a burner if the flame is accidentally blown out.

Automatic Turn On (Heat Sensor)

Turns the vent on when it senses 149°F heat from the cooking surface to ensure proper ventilation. Automatically turns off after heat subsides.

Auto-Reheat and Auto-Defrost Cycles

Menu-driven microwave oven cycles that operate at specific times and power levels based on inputs, helping remove guesswork.

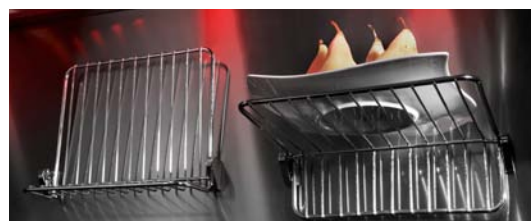


Backguard

An upright stainless steel accessory to a cooktop, range, or ventilation hood that protects the wall behind or below it. Select backguards feature a dual-position shelf or two shelves for ingredient placement or plate staging/warming.



Backguard with Dual-Position Shelf



Backguard with Two Shelves

FEATURES – COOKING (CONTINUED)



Bread Proofing

An oven and warming drawer function that provides the proper conditions for bread to rise at a low temperature.

Bridge Element

Heats the space between two induction elements, allowing for even cooking when using specialty cookware. When not in use, the elements on either side of the bridge can function independently and at different temperatures.

BTU

British thermal unit. A measurement of the amount of heat needed to raise one pound of water by one degree Fahrenheit. Higher BTU burners reach higher temperatures.



Built-In Downdraft Ventilation System

Draws smoke, steam, and odors directly from the cooktop, then down and out of the kitchen through ductwork. The system is built into the cooktop and is ideal for island or peninsula counter installation.

Ceramic-Glass Surface

A stylish, easy-to-clean surface that has electric elements sealed underneath it or gas burners mounted directly to it.

CFM

Cubic feet per minute. KitchenAid® ventilation systems range from 300 to 1200 CFM. The higher the CFM, the more air movement the ventilation system offers to help keep a fresh kitchen environment.

Charcoal Filters

Used to remove smoke and odors from the kitchen when a ventilation system is being used in recirculating applications.

Chimney Extension Kit

Allows installation of a ventilation hood in an area with a high ceiling while maintaining the proper distance above the cooking surface for efficient ventilation.

CleanBake™ Hidden Burner/Element

Sealed under the oven floor, making the oven cavity easy to clean and helping balance heat distribution.

Clear Coat Protection

A scratch-resistant finish found exclusively on select KitchenAid® gas cooktops. It helps prevent discoloration, scaling, and staining.

ClearVue™ Large Viewing Window

A window on select wall ovens and ranges that provides a large viewing area, so all three racks can be seen with the door closed.

Commercial-Style Series Ventilation

Can be customized with either a 600 or 1200 CFM blower motor. These models feature a 3-speed motor, hidden slide controls, automatic turn on (heat sensor), and dishwasher-safe baffle filters (commercial-style filters on select models).

Continuous Surface with Heavy-Duty Grates

Combine and sit edge-to-edge, making it easy to move cookware from burner to burner.

Control Lock Function

A selectable option that helps prevent unintended appliance use and makes it easier to clean the control panel.

Convect Bake

Cycles the oven's convection and bake elements within a selectable temperature range, while the convection fan circulates heated air.

Convect Broil

Cycles the oven's broil element within a selectable temperature range, while the convection fan circulates heated air.

Convect Roast

Cycles the oven's convection, bake, and broil elements within a selectable temperature range, while the convection fan circulates heated air.

Convection Cooking (Microwave)

Heated air is continuously fan-circulated, providing faster and more evenly cooked food items.

FEATURES – COOKING (CONTINUED)

Crispwave™ Technology and Crisper Pan

Works with a specially designed pan to allow grilling, frying, and convection options in a microwave oven.



Culinary Ledge

An area to set utensils and ingredients on the front edge of a commercial-style rangetop or range.

Custom Defrost and Reheat Cycles

Menu-driven cycles that operate at customized times and power levels based on inputs, helping remove guesswork.



Custom Hood Liner

Can be mounted inside a custom-built vent covering made of tile, wood, plaster, or metal. Required for custom applications.

Custom-Control Technology

A warming drawer function that allows temperature selection based on whether food is warming, slow cooking, or bread proofing, then ensures proper performance at each setting.

Custom-Control Temperature Management System

Allows select ranges to maintain more consistent heat output and features low temperature settings to provide cooking surface performance that is similar to the precision of gas.

Dehydration

A convection oven function that allows for drying fruit, vegetables, flowers, and herbs.

Dishwasher-Safe Filters

All KitchenAid® ventilation filters help protect the surrounding ceiling, cabinets, and countertops. Baffle filters lengthen the path of vented air, capturing more steam, grease, and odors as they are drawn through the vent. Mesh filters remove steam, grease, and odors from the air as they make contact with the mesh. Premium mesh filters have a durable stainless steel cover.



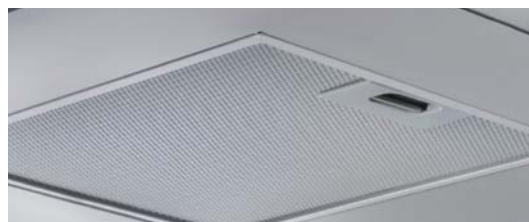
Commercial-Style Baffle Filters



Baffle Filters



Premium Mesh Filters



Mesh Filters

Double-Ring Oval/Round Element

Two distinct electric element sizes allow for element selection based on cookware size for more efficient heating.

FEATURES – COOKING (CONTINUED)

Dual Fuel Range

Combines the precise control of a gas cooking surface with an electric oven.

Dual-Fan Convection with Steam-Assist Technology

Consists of a 2800-watt oval heating element and two round fans that generate an even air flow throughout the oven cavity for consistent temperature management. Auto and Manual Steam settings eliminate the need for water baths, spritzing, and basting.

Dual-Zone Element

Allows for versatility and flexibility on the same cooktop element. The cooktop automatically activates the single (inner) surface cooking area or the dual (inner and outer) surface cooking area based on the size of cookware used.

EasyConvect™ Conversion System

A feature on select wall ovens, ranges, and microwave ovens that takes the guesswork out of convection cooking by automatically converting traditional recipes to adjust for convection.

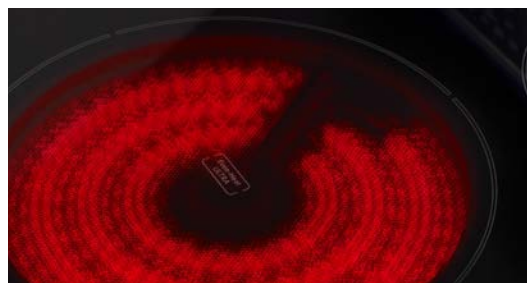
Electronic Ignition

Uses an electric spark to light each gas burner for better reliability. There is no pilot light.



Even-Heat™ Chrome Electric Griddle

Select rangetops and commercial-style ranges feature a high-performance 1320-watt element that provides even heat distribution. The durable chrome finish is easy to clean and retains its bright appearance after use.



Even-Heat™ Element

An electric radiant element alternates power between the inner and outer bands to provide evenly distributed heat that helps prevent hot or cold spots.



Even-Heat™ Gas Grill

Select rangetops provide consistent heat distribution with an 18K BTU log burner, flame spreader, and wave tray, providing the flavors and results of outdoor grilling indoors.

Even-Heat™ Melt

An electric radiant element or range of settings on an Even-Heat™ Element that uses Even-Heat™ Technology to maintain the low temperature needed to melt chocolate or butter without scorching.

Even-Heat™ Preheat

A preheat system that warms the entire oven cavity, including the walls and oven racks, to remove cold spots that can create uneven baking performance.

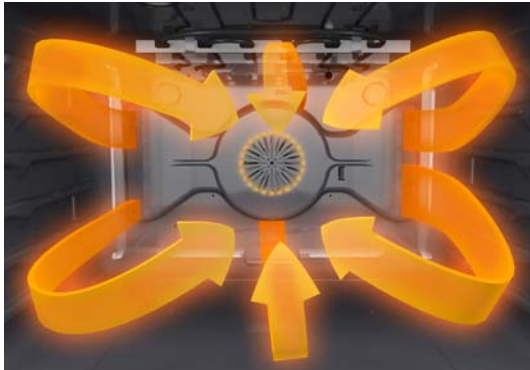
Even-Heat™ Simmer

A range of intuitive settings on Even-Heat™ Elements that show the proper range for simmering. The element will alternate power between the inner and outer bands to maintain a consistent supply of power at the level selected.

Even-Heat™ Technology

Combines new advancements in heating both the cooktop and oven that give the consumer even heating on cooktops and helps prevent cold spots inside the oven.

FEATURES – COOKING (CONTINUED)



Even-Heat™ True Convection System

Consists of a hidden oven element and an innovative bow-tie shaped design. This combination promotes better circulation and more even air flow throughout the oven cavity for the most accurate and consistent temperature management.

Even-Heat™ Ultra Element

An element that alternates power between the inner and outer bands and maintains a constant supply of power as high as 3200 watts to promote rapid boiling and the high temperatures some recipes demand as well as a range of settings to achieve a precise simmer.

Fan Convection

A fan-only convection system that uses the bake and/or broil elements to heat the cavity, while a fan circulates heated air for even cooking and consistent temperature management.

Filler Strip

Helps fill a gap between the rear of a slide-in range and the wall, allowing the range to be used as a replacement in a freestanding range cutout.

FIT System Installation

The FIT System is a modular installation solution that allows the oven to fit into a standard, short, or tall cutout, helping to remove a common concern about replacing a wall oven.



Food Warming Lamps

Available on select commercial-style ventilation systems, these 175-watt halogen bulbs keep cooked food warm.

Full and Center Broil Settings

During full broiling, both the inner and outer broil elements/burners heat, while during center broiling, only the inner broil element/burner heats, providing exceptional oven results similar to outdoor grilling for large or small quantities.



Full-Width Cast-Iron Grates

Span the entire cooking surface on select cooktops and ranges, so cookware can be moved from one burner to another without lifting.

Full-Width Chimney Cover

Disguises ventilation ductwork when there is no cabinet between the hood and the ceiling.



Glass-Touch Display

Controls with a glass overlay that are responsive to touch. The smooth design and control lock function make the display easy to clean.



Glass-Touch Menu-Driven LCD Display

An LCD screen with a glass overlay that is responsive to the touch and allows for programming cooking functions using an easy-to-use interface.

Humidity Slide Control

A warming drawer function that seals in moisture or lets moisture escape depending on the type of food.

FEATURES – COOKING (CONTINUED)

Induction Technology

Uses electromagnetic energy to generate instant heat in magnetic cookware, providing faster, more responsive heating and cooling and more efficient energy transfer than a conventional cooktop.

Inline Blower Motor

Used with retractable downdraft ventilation systems and custom hood liners to exhaust up to 1200 or 600 CFM and handle the requirements of high-powered gas and electric burners. The inline blower motor is housed on the outside of the home, vented either through the roof or through an external wall.

InstaWok™ Reversible Grate

Can be turned over to serve as a wok ring on select dual fuel and gas ranges.

Interchangeable Trim Covers

Can be placed on the top of retractable downdraft ventilation systems to coordinate with existing countertops and appliances.

Internal Blower Motor

Used in most traditional ventilation system applications. It does not take up any additional space in an attic or crawl space.

Island Trim

An alternative to a backguard for commercial-style rangetops and ranges that is required when using a non-combustible wall backsplash.

Keep Warm

An electric radiant element that maintains a constant supply of power at a level that will not exceed 100 watts.

Keep Warm Function

A microwave oven function to keep cooked food warm for up to one hour.

Low-Profile Cooktop

Is more flush with the countertop, so it appears more integrated.

Max Capacity Rack

Is recessed into the bottom of the oven on select freestanding ranges to help maximize the usable capacity.

Maxi and Econo Broil Settings

During Maxi broiling, both the inner and outer broil elements/burners heat, while during Econo broiling, only the inner broil element/burner heats, providing exceptional oven results similar to outdoor grilling for large or small quantities.

One-Touch Auto-Cook, Auto-Reheat, and Auto-Defrost Cycles

Preprogrammed, menu-driven microwave oven cycles that automatically adjust cooking time based on the amount of moisture food releases. It helps take the guesswork out of microwaving and keep food from drying out.

Optimawave™ Technology with True 10-Level Power Control

Inverter technology in which the microwave runs continuously at a selected intensity helping to eliminate cold spots and overcooked edges.

Pan Size Detection

Provides feedback on whether a pan size is suitable for an induction cooktop element. If not, the display will flash until a suitable pan is placed on the element. If a suitable pan is not placed within 90 seconds, the surface cooking area will turn off.

Performance Boost Function

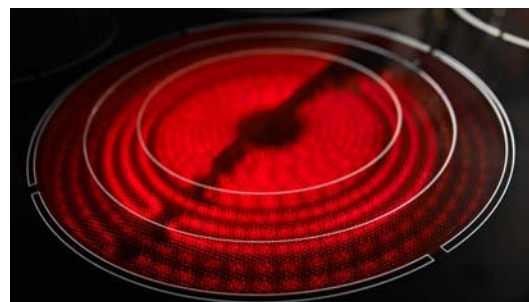
Brings liquids to a fast and rapid boil on induction cooktops by increasing the temperature level above the highest heat setting for up to 10 minutes.

Power™ Burner

Produces up to 15,000 BTUs of gas cooking power for cooking techniques such as searing, stir-frying, and wok cooking.

Professional Burner

Produces 15,000-20,000 BTUs of gas cooking power for high-heat applications like rapid boiling.



Radiant Elements

Fast-heating ribbon elements sealed underneath a ceramic-glass surface that provides a smooth cooking surface that is easy to clean.

Rapid Proofing

Feature on select gas ranges that cuts standard second proofing time in half.

Rear Venting

Provides greater flexibility for venting out of the home, usually through an external wall.

FEATURES – COOKING (CONTINUED)

Recirculating Vent System

Pulls air through a charcoal filter and returns fresh air to the kitchen without venting to the outside.

Reversible Motor Box

Found on retractable downdraft ventilation systems, the motor box can be installed on either side of the vent, offering varying appliance installation options.

Sabbath Mode

Sets the oven to remain on in a bake setting for up to 24 hours or until turned off, making it possible to use the oven on the Sabbath and other religious holidays. No tones will sound, and only the number and start keys will function.



SatinGlide™ Roll-Out Extension Rack with Handle

Easy-grip handle and ball-bearing rollers make it easy to position food in the oven or remove the rack.

Sealed Burners

Enclosed in the cooking surface to keep spills and drips from entering the burner box.

Sensor Cycles

Automatically adjust cooking time in select microwave ovens based on the amount of moisture released, helping maintain ideal taste and texture of food.



Sensor Steam Cook Cycle with Steamer Container

A sensed microwave oven cycle that allows precise steaming based on the food type and doneness level selected (doneness selection not available for manual steam functions).

Sensor Temperature Control

Ensures the warming drawer stays at the set temperature consistently.

Simmer Burner

Provides an output of no more than 6000 BTUs to cook food gently or keep food from overheating.

Simmer Function

A feature on select cooktops and ranges that sets the cooking zone to a low power level to help maintain a constant simmer.



Simmer/Melt Burner

Produces a low gas output of no more than 5000 BTUs and features a low turn down of 500 BTUs to cook delicate food gently.



Slow Cook Function

A warming drawer and range function that cooks food slowly at a low temperature and eliminates the need for a separate appliance.

Soil Level/Time Selection with Self-Cleaning System

Bakes soils inside an oven into a fine ash based on five cleaning levels with graduated cleaning times.

FEATURES – COOKING (CONTINUED)



Specialty Series Ventilation

Includes custom hood liners that integrate seamlessly into custom vent designs as well as retractable downdraft (shown above) and slide-out ventilation systems that remain out of sight when not in use.

Star-K Certified

STAR-K KOSHER CERTIFICATION endorses select products for use on the Sabbath or other religious holidays.



Temperature Probe

Accurately measures the internal temperature of meat, poultry, and liquid-based casseroles without requiring the oven door to be opened.

Thermal Broil

Uses direct radiant heat from the broil element to cook food with results similar to outdoor grilling.

Thermal Oven

The broil element and hidden bake element are used for baking and roasting. The elements cycle on and off at set intervals to maintain consistent oven temperatures.

Timed Auto Off

Automatically turns select vents off after 10 minutes when activated.

Top Venting

Provides greater flexibility for venting out of the home, usually extending through the roof.

Touch-Activated Electronic Controls

Integrated electronic controls on electric cooktops and ranges. The cooktop is turned on, and a heat level is selected by responding to the heat of a finger.



Triple-Ring Round Element

An electric element with three distinct element sizes that allows for element selection based on cookware size for more efficient heating.



TripleTier® Burner

Delivers three levels of gas-generated output from 600 to 15,000 BTUs. It offers the versatility of going from high heat for searing or wok cooking to very low heat for simmering and melting – all on the same burner.

TruCapture® Ventilation System

Microwave hood combination ovens vent air from the front and back of the cooking surface using a unique sloped design. A 3-speed fan and separate Max control provide flexibility based on the cooking surface output.

True Convection

Features a heating element hidden behind a baffle that helps provide more even temperature management. The fan draws air in, past the heating element, and back into the oven.

FEATURES – COOKING (CONTINUED)

True 10-Level Power Control

Allows a microwave oven to run continuously at one of 10 selected power levels helping to eliminate cold spots and overcooked edges.

True-Broil® Reflector

Metal oven plate that enhances broiling results.

Ultra Power™ Burner

Delivers up to 17K or 18K BTUs depending on model to allow the high temperatures needed for exceptional searing and wok cooking, as well as rapidly getting liquids to a boil.



Ultra Power™ Dual-Flame Burner

Two levels of gas flame offer outputs that range from a high of 20,000 BTUs to a low of 1300 BTUs.

Ultra Power™ Element

A double-ring element that features Even-Heat™ Technology to maintain a constant supply of power as high as 3200 watts to promote rapid boiling and the high temperatures some recipes demand.

Variable Time Self-Cleaning System

Bakes soils inside an oven into a fine ash based on one of three preset cleaning times.



Warm Zone Element

Can be used to keep cooked food warm and can be set from low to high.

FEATURES – CLEANING

All-Welded Steel Construction with Zinc-Coated Interior

The strength prevents compactor misalignment and distortion while minimizing vibration.

AquaSense™ Fill System

A sensor that determines the optimal water level in the dishwasher for optimal cleaning results.

Batch Feed System

The disposer will only operate when the cover is locked in place. Waste is then ground and disposed of batch-by-batch.



Built-In Hard Food Disposer

In select dishwashers, it quietly grinds up leftover food particles and washes them away through the drain system, eliminating the need for pre-rinsing.

CEE Tier 1 Qualified

Qualified dishwashers meet Tier 1 Energy Factor (EF) requirements as outlined by the Consortium for Energy Efficiency (CEE) and may be eligible for an energy rebate in select states.

Continuous Feed System

Allows a food waste disposer to operate by an electrical switch. These models can run constantly while they are fed more waste.

Culinary Caddy® Utensil Basket

Attaches to the corner of the lower rack in select dishwashers and provides convenient space for cleaning specialty cooking tools, overflow silverware, and other items that need to be secured.



Culinary Tool Rack

Third level rack provides a dedicated place for cleaning typically hard-to-place items such as whisks and spatulas to ensure they get clean. Overflow silverware can be placed here as well.

Dedicated Drying System with Heat Dry Option

The dual-watt heater is recessed. The 850-watt heater efficiently heats water during the wash cycle. During the dry cycle, the heater pulses on and off at appropriate intervals to ensure dry dishes at the end of the cycle.

Dedicated Drying System with ProDry™ Option

One-touch, selectable option that utilizes a fan and the recessed heating element as part of the dedicated drying system to ensure dry dishes at the end of every cycle.

DuraKote™ Nylon-Coated Racks

This finish helps prevent racks from rusting and peeling while keeping them looking like new.

EQ Wash System

This filter-based system combines targeted wash zones, a true variable-speed motor, three levels of filtration, and pressure-optimizing wash arms that deliver quiet, energy-efficient performance.

FEATURES – CLEANING (CONTINUED)



Exclusive Silverware Basket Design with Four Covers

A large basket in dishwashers for silverware or other small items. Unique sliding covers ensure silverware does not nest together and fork tines do not get tangled. The covers also slide back and out of sight to clean various-sized utensils when needed.

Flood Protection Technology

Detects a malfunction in the dishwasher (most notably, the fill valve) and prevents water from damaging the electrical system or flooding the kitchen by shutting off the water to the machine.



Four Stainless Steel Wash Arms

Spray to 10 precisely angled locations to help distribute water more consistently and powerfully. The stainless steel construction also resists staining and will withstand the test of time.



LED Status Display

Indicator lights provide intuitive feedback about cycle status, options selected, and time remaining.



Manual Adjusters

The stainless steel rails have thumb tabs on either side, so the upper rack can be adjusted to one of two pre-set positions. This allows for more room in loading tall items or other dishware.

MultiGrind Plus™ Technology

Components in food waste disposers that work together to grind almost any type of food. The GrindShear Ring® is the ideal solution for stringy foods like cornhusks and celery, delivering two levels of grinding. The Tri-Action Lug® system features both fixed and swivel lugs to deliver an even finer level of grinding, while the Undercutter Disk® provides an additional third stage of grinding. The Jam-Sensor® circuit automatically senses, then breaks through tough jams that may occur.

MultiGrind® Technology

Features the GrindShear Ring® and improves performance of food waste disposers by grinding food in two stages creating smaller food waste particles.

FEATURES – CLEANING (CONTINUED)

Odor Management System

Found in select trash compactors, it includes a fan and charcoal filter that trap stubborn odors.

Optimum Wash Sensor

Maximizes cleaning efficiency and effectiveness by calibrating the cycle for soil level, temperature, and turbidity (cloudiness).

Panel-Ready

Describes a dishwasher that ships without a front panel. Once a custom panel is created, it can be attached to the dishwasher. The panel and handle are not included.



Premium Adjusters

Available on the upper rack of select dishwashers with both the SatinGlide® System and SatinGlide® Max System. These are on either side of the upper rack and release it on the rails, making it easy to raise or lower the rack with just the touch of a finger.

ProDry™ Option

A selectable, one-touch option that utilizes a fan and recessed heating element as part of the dedicated drying system to ensure dry dishes at the end of the cycle.



ProScrub® Option

This innovation uses 36 targeted spray jets at the back of the dishwasher to master stubborn messes like seared, caramelized, or baked-on foods, so pots and pans do not need soaking or pre-scrubbing.

ProWash™ Cycle

Determines the appropriate cycle for washing dishes and makes real-time adjustments for best cleaning performance.

Sani Rinse Option

When selected, the final rinse water is heated to 155°F, eliminating 99.999% of food soil bacteria.

SatinGlide® Max System

Utilizes premium rails as the key to smooth operation. Features dual channels and dual ball bearings that allow the upper rack to move in and out almost effortlessly – even when fully loaded.

SatinGlide™ Rails

Trash compactor rails provide increased ease of use when opening and closing the compactor.

FEATURES – CLEANING (CONTINUED)



SatinGlide® System

Enhances the feel of pulling out the dishwasher racks, particularly with heavy loads. Wheels on each side of the rack fit snugly into stainless steel rails to ensure smooth movement when adjusting the rack.

Solid Pack™ Control

Maintains pressure on the load until the compactor is restarted. Because of this tight compaction, selecting the Solid Pack™ Control can increase trash bag capacity up to a 5:1 compaction ratio.

Sound Dampening Materials

All dishwashers have varying degrees of materials that block the path of noise through the dishwasher. Some of these materials may include a variable-speed motor, sound-absorbing blankets, and a sound-suppression front door.

SoundSeal Plus™ Technology

Works to make food waste disposers exceptionally quiet. This includes the Anti-Vibration Mount® that isolates the disposer in a cushion of rubber, the Anti-Vibration Tailpipe Mount® that mounts the tailpipe in a cushion of rubber, and the Quiet-Collar® Sink Baffle. This technology also features Multi-Layer SoundLimiter™ insulation that utilizes multiple layers of open- and closed-cell material to both muffle and trap noise emitted by the disposer.

SoundSeal® Technology

Makes the food waste disposer much quieter than a standard disposer by utilizing SoundLimiter™ insulation, a layer of open-cell insulation to muffle noise emitted by the disposer.

Stainless Steel Interior

Resists streaks, spots, stains, and odors in the dishwasher while providing optimum heat transfer for exceptional drying results.



Status Lights

Lights on the display give immediate feedback with changing colors. A blue light indicates the cycle is washing, a red light indicates the dishes are drying, and a green light means the dishes are clean. If any light is blinking, the cycle has been interrupted.

Status Lights with Exterior Cycle Indicator

On most fully-integrated consoles, this gives immediate feedback with changing colors. A blue light indicates the cycle is washing, a red light indicates the dishes are drying, and a green light means the dishes are clean. If any light is blinking, the cycle has been interrupted.

Sure-Hold® Light Item Clips

Secure small, lightweight items during the wash cycle.

Whisper Quiet® Sound Insulation System

A comprehensive approach for designing a quiet home environment as it relates to all dishwashers and trash compactors.

FEATURES – REFRIGERATION

Adaptive Defrost System

Helps maintain freshness and taste of frozen food by minimizing temperature swings during defrosting of the freezer.

Adjustable Storage Dividers

Helps keep frozen foods organized and accessible. In models with a refrigerated drawer, four dividers (two long, two short) can be configured to create multiple storage compartments. Other models feature an adjustable divider in the freezer that can be moved to the left or right to accommodate larger packages.



Adjustable Z Shelf

A one-piece tiered shelf found in specialty refrigerators that allows items to be neatly stacked and holds a generous supply of beverages.



AquaSense™ Base-Grille Filtration System – Filtered by PUR®

Includes a PUR® water filter to help reduce contaminants from tap water. The filter is located conveniently on the base grille, so it is easy to change and does not take away usable refrigerator space.

AquaSense™ In-Door-Ice® System

Located in the door, the ice bucket increases usable freezer space. An infrared light beam regulates ice dispensing to prevent overflow. The ice bin can be easily removed for serving.

Auto Humidity-Controlled Crispers

Takes the guesswork out of preserving humidity-sensitive ingredients. A mesh layer on the front edge of the crispener automatically adjusts the amount of moisture it absorbs depending on the types of foods being stored.



ClearVue™ Door Bins and Crispers

The front is clear, so contents are visible at a glance. On select models, the door bins are removable.

ClearVue™ LED Theater Lighting

LED refrigerator and freezer lights that slowly increase in intensity similar to theater lighting.

Dual Magna Seal™ Gasket System

A magnetic strip built into the refrigerator door gasket creates a tight seal when coupled with a magnetized cabinet frame.

Electronic Temperature-Controlled Pantry

Provides precise settings for meats, deli items, party platters, and wine. Pressing the Preset control displays the factory set temperature for each setting. Electronic controls allow you to adjust the temperature up or down as needed.

ENERGY STAR® Qualified

Refrigerators that meet requirements exceed minimum federal energy efficiency standards by at least 20%. Select models exceed minimum federal energy efficiency standards by 30%.



ExtendFresh™ Ingredient Care Center

This dedicated drawer has an adjustable control that allows for changing the amount of refrigerated air that enters the drawer to meet the specialized storage needs of different food types.

FEATURES – REFRIGERATION (CONTINUED)

ExtendFresh™ Plus Temperature Management System

A sensor-controlled system with a variable-capacity compressor in addition to one thermistor in the freezer and one thermistor in the refrigerator. The thermistors measure temperature three times a second to maintain temperature within $\pm 1/2$ degree. The variable-capacity compressor allows for more precise control.

ExtendFresh™ Temperature Management System

A sensor-controlled system which includes one thermistor in the freezer and one thermistor in the refrigerator. The thermistors frequently measure temperature to maintain temperature within ± 1 degree.

Filtration System – Filtered by PUR®

Reduces contaminants from tap water running through the ice and water dispenser to help keep ice cubes and drinking water as clean and fresh-tasting as possible.

FreshChill™ Temperature Management System

A thermostat in the refrigerator helps regulate temperatures to maintain freshness, while an evaporator fan circulates air throughout the freezer and refrigerator.

FreshFlow™ Air Filter

Helps keep flavors in and odors out. The filter is 15 times more powerful than baking soda at reducing common food odors, helping to keep them out of your refrigerator.



FreshFlow™ Produce Preserver

An ethylene-absorption cartridge helps extend the freshness of produce by helping to neutralize the effects caused by the ethylene gas that is naturally emitted by certain fruits and vegetables.



FreshVue™ Refrigerated Drawer

An external pantry drawer on select French door refrigerators that features four dividers and an adjustable slide control to regulate the flow of cold air for versatile fresh food storage.



Glass-Touch Refrigerator Controls

Can be adjusted similar to an ATM machine, providing the ability to maintain refrigerator functions from the exterior while keeping the display easy to clean.

Hidden Hinges

Mounted inside the doors and concealed by refrigerator panels. This design allows the doors to open with ample clearance around cabinetry while helping to create a clean, attractive appearance.

Holiday/Sabbath Mode

When activated, this option turns off all non-essential functions in the refrigerator while not in use. It also modifies how often the compressor runs to maximize efficiency and save energy.



Humidity-Controlled Snack Pantry

A drawer inside select freestanding refrigerators that provides dedicated storage for items, such as leafy vegetables that require more humidity.

FEATURES – REFRIGERATION (CONTINUED)

In-Door Pizza Storage

Provides a dedicated storage area that makes it easy to store and reach packaged items such as frozen pizza.

Krystal Kote® Smooth Cabinet Finish

Available on select French door refrigerators, this finish gives the side panels a similar look and feel to the flat, smooth front panels



Light-Touch Refrigerator Controls

Are integrated into the dispenser and respond to the touch of a finger.

Luminesse™ Interior Design

Select refrigerators feature a refined interior design with die-cast aluminum and stainless steel accents on shelves, crispers, bins, and freezer baskets. Refrigerators with the Luminesse™ Design also feature adjustable door bins with a removable dishwasher-safe insert that allows ingredients to go directly from the refrigerator to the table or prep area.

Max Cool

Automatically drops the temperatures in refrigerator and freezer compartments to their lowest settings when adding a full grocery load, when the doors are being frequently opened and closed, or when the room temperature may be higher.

Measured Fill

The dispenser will display and automatically dispense the amount of water selected in ounces, cups, or liters.



Preserva®
Food Care System

Preserva® Food Care System

This innovative system enhances food preservation by combining three distinct features. Sequential dual evaporators in the refrigerator and freezer provide true independent cooling systems that help keep foods fresh and flavorful while protecting them from spoilage and freezer burn. The Preserva® Food Care System also includes the FreshFlow™ Air Filter to minimize odor in the refrigerator compartment and ethylene absorption technology to help delay over-ripening of certain fruits and vegetables.



Pull-Out Tri-Level Freezer Drawer

On select French door refrigerators, the slide-out drawer features two removable baskets that slide out on separate levels. Plus, an ice bin and freezer pan are integrated on a third level inside and above the main freezer compartment to save space.

Quick-Fill

On select models, the dispenser fills containers twice as fast as other KitchenAid® refrigerator dispenser systems.

Reversible Door Swing

Select refrigeration products allow hinge installation on either side of the door for either a right- or left-hand swing.

RollerTrac™ System

Four rubber rollers slide along a track to allow effortless access to crispers and meat lockers.

FEATURES – REFRIGERATION (CONTINUED)



SatinGlide® Max System

In addition to the ball-bearing rollers found on our SatinGlide® System, these glides provide enhanced stability that reduce the side-to-side movement of the snack pan, crispers, and freezer drawers for a fluid, premium feel.



SatinGlide® System

Used for extendable racks, wire freezer baskets, and crispers, it offers smooth operation and stability using stainless steel ball bearing rollers that allow shelves to extend smoothly, even when fully loaded.

Slide-Away Split Shelf

Helps maximize the organization of your refrigerator with a versatile design that allows the shelf to accommodate tall items.

Slide N Lock™ System

Self-contained refrigerator and freezer door bins slide onto “ladders” inside the door and lock into place when pushed down. On select models, an adjustable and removable rack keeps cans cold and does not take up shelf space.



Spill Shield Technology

On select refrigerators, the glass shelves feature minimal trim and an edge to help contain spills.

SpillClean™ Glass Shelves

Adjustable, clear refrigerator shelves with raised edges help to contain spills.

Star-K Certified

STAR-K KOSHER CERTIFICATION endorses select products for use on the Sabbath and other religious holidays.

Theater Lighting

On select refrigerators, the LED lights on the dispenser slowly increase in intensity similar to theater lighting.

True Dual Temperature Zones

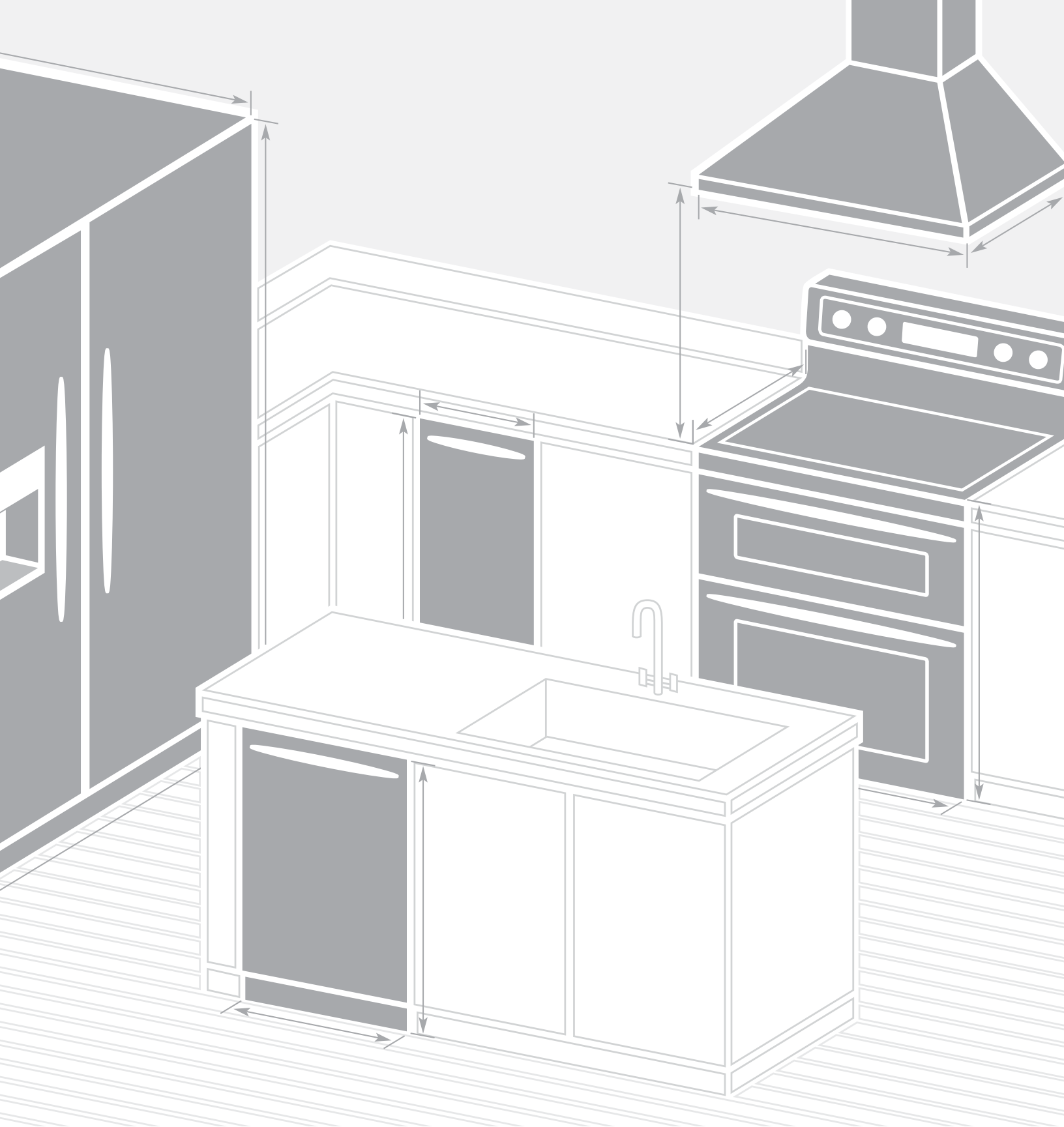
Separate temperature zones, electronic controls, and a stainless steel trimmed tempered glass door allow wine cellar temperatures to be set as high as 65°F and as low as 45°F.

UV-Protected Thermal Glass Door

Thermal glass found on wine cellars and beverage centers keeps sunlight from raising the internal temperature. UV protection keeps harmful ultraviolet rays from destroying the tannins in wine.

Whisper Quiet® Compressor System

A single, variable-speed compressor runs continuously at slow speeds and is insulated to further absorb operating noise.



KitchenAid®
DIMENSIONS & SPECIFICATIONS

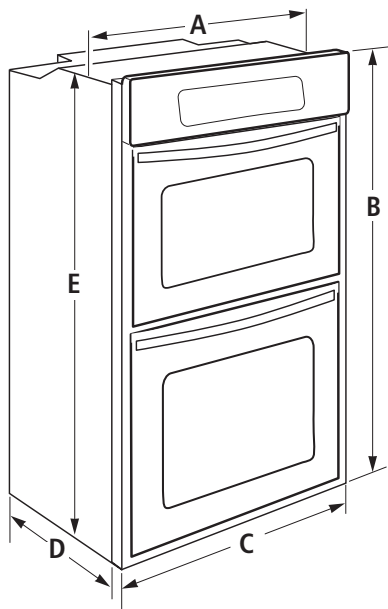
DOUBLE WALL OVENS

DIMENSIONS – shown in inches

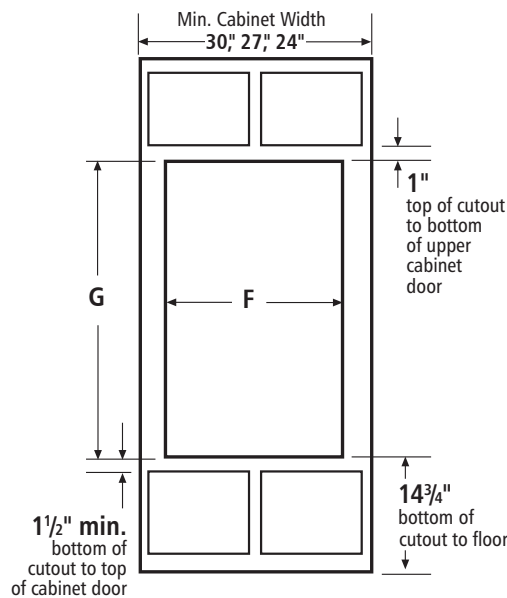
MODEL NO.	30-INCH KEBU208S	30-INCH KEBS209B KEBS207B KEBK206B	27-INCH KEBS279B KEBS277B KEBK276B	24-INCH KEBC247V
PRODUCT DIMENSIONS				
Recessed Width (A)	28 ⁵ / ₁₆ max.	28 ¹ / ₂ max.	25 ⁷ / ₁₆ max.	22 ³ / ₈ max.
Overall Height (B)	50 ³ / ₄ max.	51 ³ / ₁₆ max.	51 ³ / ₁₆ max.	51 max.
Overall Width (C)	29 ³ / ₄	30	27	23 ³ / ₄
Recessed Depth (D)	23 max.	23 ¹ / ₄ max.	23 ¹ / ₄ max.	23 max.
Recessed Height (E)	49 ⁹ / ₁₆	48 ¹³ / ₁₆	48 ¹³ / ₁₆	49 ¹ / ₂
CUTOUT DIMENSIONS				
Width (F)	28 ¹ / ₂	28 ¹ / ₂	25 ¹ / ₂	22 ¹ / ₂
Height (G)	49 ³ / ₄ min.	50 ¹ / ₄ *	50 ¹ / ₄ *	49 ³ / ₄ min.
Depth (H)	24 min.	24	24	23 ¹ / ₄ min.

*Recommended cutout height. Will fit cutout height from 48⁷/₈" to 52³/₁₆."

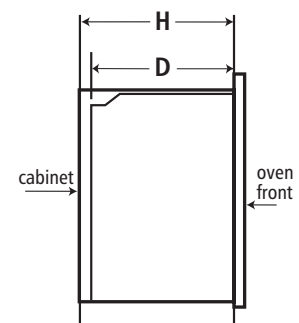
PRODUCT DIMENSIONS



CUTOUT DIMENSIONS



Cabinet Side View



Important Installation Information Regarding the Steam Function

The steam function on this oven is configured for direct plumbing to a nearby water supply. Included with the product are the water filter housing, one water filter, a small section of copper tubing at the back of the oven, and a water supply union to attach the copper tubing to the water supply line. Water supply lines are not included. The water filtration system should be installed upright and adjacent to the oven near the cold water supply pipe under the kitchen sink. See Installation Instructions for complete details.

LOCATION REQUIREMENTS

Electrical supply junction box should be located 3" maximum below the support surface when the oven is installed in a wall cabinet. A 1" minimum diameter hole should have been drilled in the right rear or left rear corner of the support surface to pass the appliance cable through to the junction box.

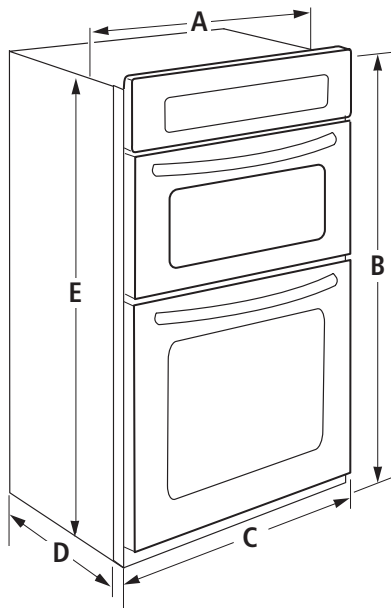
COMBINATION MICROWAVE/WALL OVENS

DIMENSIONS – shown in inches

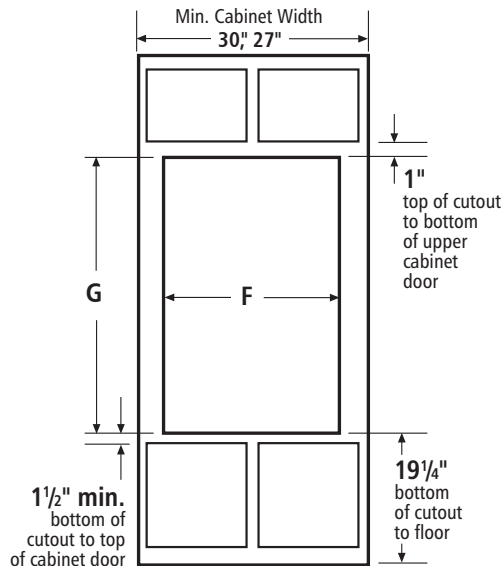
MODEL NO.	30-INCH		27-INCH
	KEHU309S	KEMS309B	KEMS379B
PRODUCT DIMENSIONS			
Recessed Width (A)	28 ⁵ / ₁₆	28 ¹ / ₂	25 ⁷ / ₁₆
Overall Height (B)	42 ⁵ / ₁₆	42 ⁹ / ₁₆	42 ⁹ / ₁₆
Overall Width (C)	29 ³ / ₄	30	27
Recessed Depth (D)	23 max.	23 ¹ / ₄ max.	23 ¹ / ₄ max.
Recessed Height (E)	40 ³ / ₄	41	41
CUTOUT DIMENSIONS			
Width (F)	28 ¹ / ₂	28 ¹ / ₂	25 ¹ / ₂
Height (G)	41 ¹ / ₄ min.	41 ⁵ / ₁₆ *	41 ⁵ / ₁₆ *
Depth (H)	24 min.	24	24

*Recommended cutout height. Will fit cutout height from 41" to 41¹/₂"

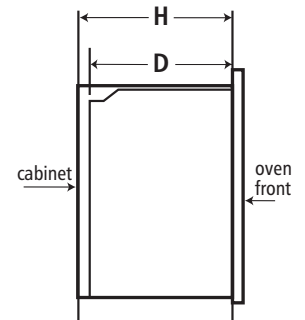
PRODUCT DIMENSIONS



CUTOUT DIMENSIONS



Cabinet Side View



Important Installation Information Regarding the Steam Function

The steam function on this oven is configured for direct plumbing to a nearby water supply. Included with the product are the water filter housing, one water filter, a small section of copper tubing at the back of the oven, and a water supply union to attach the copper tubing to the water supply line. Water supply lines are not included. The water filtration system should be installed upright and adjacent to the oven near the cold water supply pipe under the kitchen sink. See Installation Instructions for complete details.

LOCATION REQUIREMENTS

Electrical supply junction box should be located 3" maximum below the support surface when the oven is installed in a wall cabinet. A 1" minimum diameter hole should have been drilled in the right rear or left rear corner of the support surface to pass the appliance cable through to the junction box.

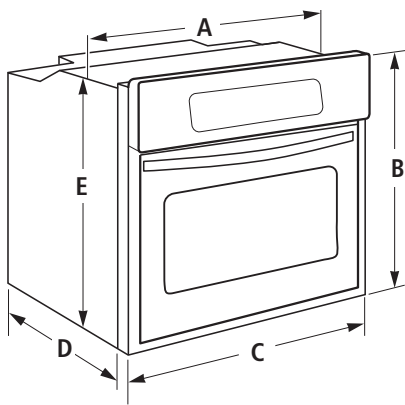
SINGLE WALL OVENS

DIMENSIONS – shown in inches

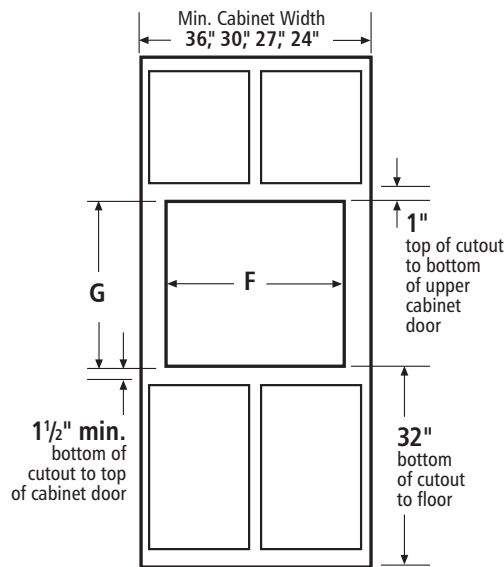
MODEL NO.	36-INCH KEBC167V	30-INCH KEBU107S	30-INCH KEBS109B KEBK101B	27-INCH KEBS179B KEBK171B	24-INCH KEBC147V
PRODUCT DIMENSIONS					
Recessed Width (A)	34 ³ / ₈ max.	28 ⁵ / ₁₆ max.	28 ¹ / ₂ max.	25 ⁷ / ₁₆ max.	22 ³ / ₈ max.
Overall Height (B)	29 max.	28 ³ / ₄ max.	28 ³ / ₄ max.	28 ³ / ₄ max.	29 max.
Overall Width (C)	35 ³ / ₄	29 ³ / ₄	30	27	23 ³ / ₄
Recessed Depth (D)	23 max.	23 max.	23 ¹ / ₄ max.	23 ¹ / ₄ max.	23 max.
Recessed Height (E)	27 ¹ / ₂	27 ¹ / ₂	26 ³ / ₄	26 ³ / ₄	27 ¹ / ₂
CUTOUT DIMENSIONS					
Width (F)	34 ¹ / ₂	28 ¹ / ₂	28 ¹ / ₂	25 ¹ / ₂	22 ¹ / ₂
Height (G)	27 ³ / ₄ min.	27 ³ / ₄ min.	28*	28*	27 ³ / ₄ min.
Depth (H)	23 ¹ / ₄ min.	24 min.	24	24	23 ¹ / ₄ min.

*Recommended cutout height. Will fit cutout height from 26¹⁵/₁₆" to 29⁷/₁₆".

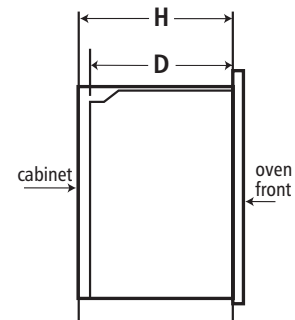
PRODUCT DIMENSIONS



CUTOUT DIMENSIONS



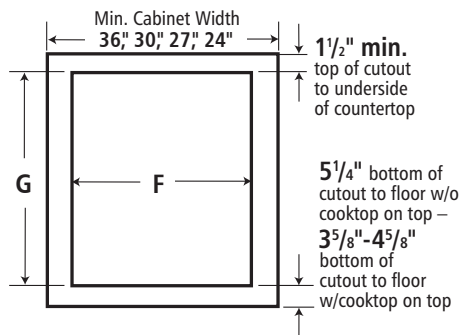
Cabinet Side View



Important Installation Information Regarding the Steam Function

The steam function on this oven is configured for direct plumbing to a nearby water supply. Included with the product are the water filter housing, one water filter, a small section of copper tubing at the back of the oven, and a water supply union to attach the copper tubing to the water supply line. Water supply lines are not included. The water filtration system should be installed upright and adjacent to the oven near the cold water supply pipe under the kitchen sink. See Installation Instructions for complete details.

Undercounter



LOCATION REQUIREMENTS

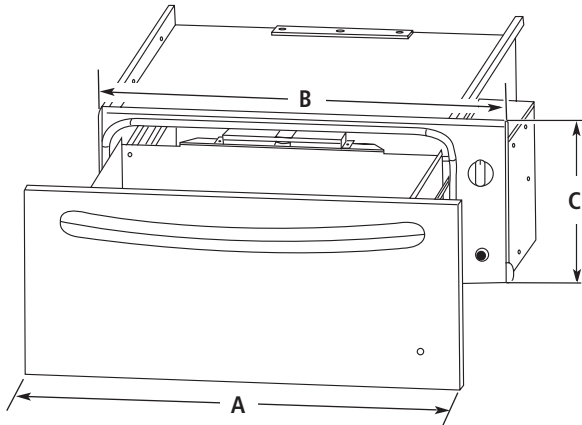
Electrical supply junction box should be located 3" maximum below the support surface when the oven is installed in a wall cabinet. A 1" minimum diameter hole should have been drilled in the right rear or left rear corner of the support surface to pass the appliance cable through to the junction box.

NOTE: For undercounter installation, it is recommended that the junction box be located in the adjacent right or left cabinet. If you are installing the junction box on rear wall behind oven, the junction box must be recessed and located in the upper or lower right or left corner of the cabinet; otherwise, the oven will not fit into the cabinet opening.

SLOW COOK WARMING DRAWERS

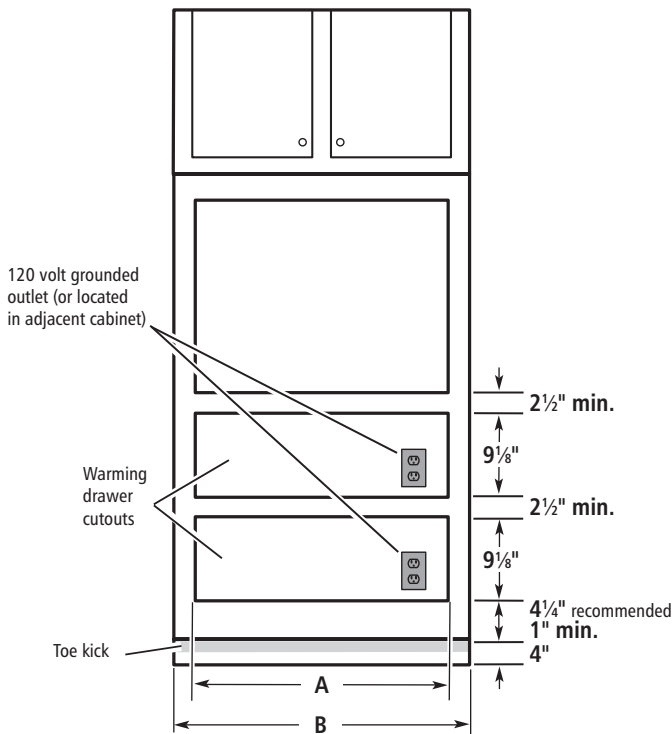
PRODUCT DIMENSIONS

KEWS105B, KEWS175B



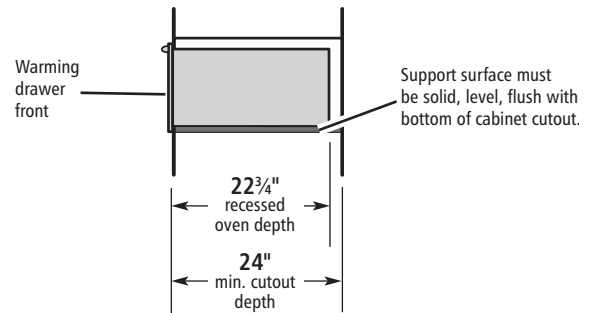
- A. KEWS105B: 29³/₄" overall width
KEWS175B: 26³/₄" overall width
- B. KEWS105B: 28¹/₄" recessed width
KEWS175B: 25¹/₄" recessed width
- C. 9" recessed height

CUTOUT DIMENSIONS



- A. KEWS105B: 28¹/₂" cutout width
KEWS175B: 25¹/₂" cutout width
- B. KEWS105B: 30" min. cabinet width
KEWS175B: 27" min. cabinet width

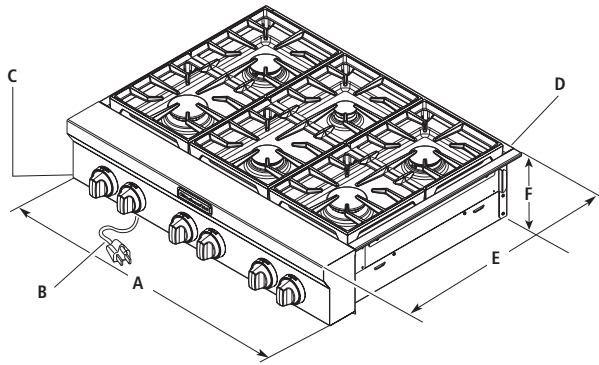
CABINET SIDE VIEW



COMMERCIAL-STYLE RANGETOPS

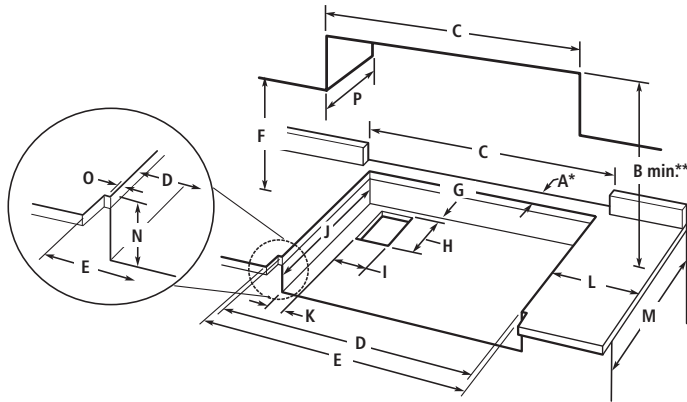
PRODUCT DIMENSIONS

KGCU484V, KGCU483V, KGCU482V, KGCU463V,
KGCU462V, KGCU467V, KGCU407V



- A. 48-Inch Models: 47⁵/₈"
36-Inch Models: 35⁵/₈"
30-Inch Models: 29⁵/₈"
- B. 36" long 3-prong grounding-type power supply cord
- C. Model/serial rating plate (located on the underside of the rangetop burner box)
- D. Island trim or optional backguard
- E. 27³/₄"
- F. 7⁷/₁₆"

CUTOUT DIMENSIONS



- A. Rangetop cutout to back wall
KGCU484V, KGCU482V,
KGCU462V, KGCU407V: 1¹/₂"
KGCU483V, KGCU463V,
KGCU467V: 1³/₄"
- B. Rangetop to cabinet
48-Inch Models: 42" min.
36-Inch Models: 42" min.
30-Inch Models: 30" min.
- C. Optional backguard opening
48-Inch Models: 48"
36-Inch Models: 36"
30-Inch Models: 30"
- D. Cabinet and countertop
48-Inch Models: 47¹/₄"
36-Inch Models: 35¹/₄"
30-Inch Models: 29¹/₄"
- E. Countertop only
48-Inch Models: 48" (47⁷/₈"†)
36-Inch Models: 36" (35⁷/₈"†)
30-Inch Models: 30" (29⁷/₈"†)
- F. 18" min. clearance upper cabinet to countertop
- G. 3/4" back of cabinet cutout to gas opening cutout
- H. 6⁷/₈" gas opening cutout depth
- I. 12¹/₂" gas opening cutout width
- J. 22¹/₄" cabinet cutout depth
- K. 2" cabinet side to gas cutout
- L. 6" min. distance on both sides of the rangetop to the side wall or other combustible material above cooking surface
- M. 24" cabinet depth
- N. 7¹/₄" cabinet depth to countertop
- O. Notch to be equal on both sides
- P. 13" upper cabinet depth

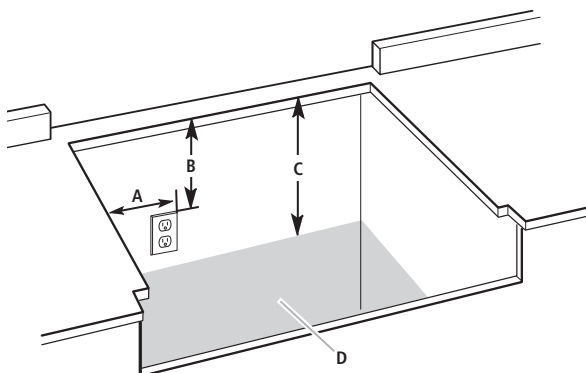
*If back wall is constructed of a combustible material and a backguard is not installed, a minimum clearance of dimension A + 6" is required for 48" rangetops and model KGCU462V.

**Dimension "B" can be reduced by 6" when bottom of wood or metal cabinet is protected by not less than 0.25" flame retardant millboard covered with not less than No. 28 MSG sheet metal, 0.015" stainless steel, 0.024" aluminum, or 0.020" copper.

†If installing a hood above the rangetop, follow the hood instructions for dimensional clearances above the cooking surface.

†Zero clearance fit.

GAS AND ELECTRIC CONNECTION LINES



- A. Grounded 3-prong outlet should be located on left-hand side of cutout 16" max. from enclosure sidewall
 - B. 10" min. clearance from countertop to top of the outlet
 - C. 14" countertop to the gas supply line
 - D. Gas supply line should be located in this area on rear or side walls, or the supply line can come up through the floor
- NOTE:** Solid side and bottom of cutout enclosure not shown.

GAS COOKTOPS

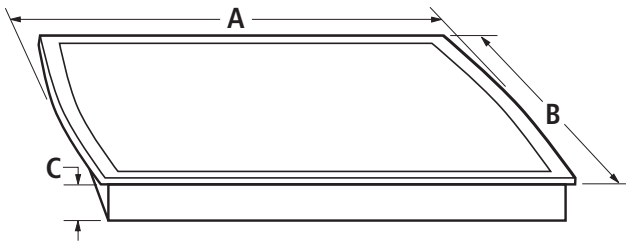
DIMENSIONS – shown in inches

MODEL NO.	36-INCH				30-INCH			
	KFGU766V	KFGS366V	KGCK366V	KGCC566R	KFGU706V	KFGS306V	KGCK306V	KGCC506R
PRODUCT DIMENSIONS								
Width – Widest Point (A)	36 ¹ / ₄	36 ¹ / ₄	37 ⁹ / ₁₆	36 ⁷ / ₁₆	30 ³ / ₁₆	30 ³ / ₁₆	31 ⁷ / ₁₆	30 ³ / ₁₆
Depth (B)	21	21	21 ¹ / ₄	20 ⁵ / ₁₆	21	21	21 ¹ / ₄	20 ⁵ / ₁₆
Burner Box Height* (C)	3	3	2 ⁷ / ₈	2 ⁷ / ₈	3	3	2 ⁷ / ₈	2 ⁷ / ₈
CUTOUT DIMENSIONS								
Width (D)	35 ¹ / ₄	35 ¹ / ₄	35 ¹ / ₄	35 ¹ / ₄	29	29	29	29
Depth (E)	20	20	19	19	20	20	19	19
Minimum Clearance to Rear Combustible Surface (F)	2 ⁷ / ₈	2 ⁷ / ₈	2 ⁷ / ₈	2 ⁷ / ₈	2 ⁷ / ₈	2 ⁷ / ₈	2 ⁷ / ₈	2 ⁷ / ₈
Minimum Clearance to Combustible Side Wall – Both Sides (G)	8**	8**	8 ³ / ₈	8 ³ / ₈	8**	8**	8 ³ / ₈	8 ³ / ₈
Minimum to Countertop Front Edge (H)	1 ¹ / ₈	1 ¹ / ₈	2 ¹ / ₈	2 ¹ / ₈	1 ¹ / ₈	1 ¹ / ₈	2 ¹ / ₈	2 ¹ / ₈

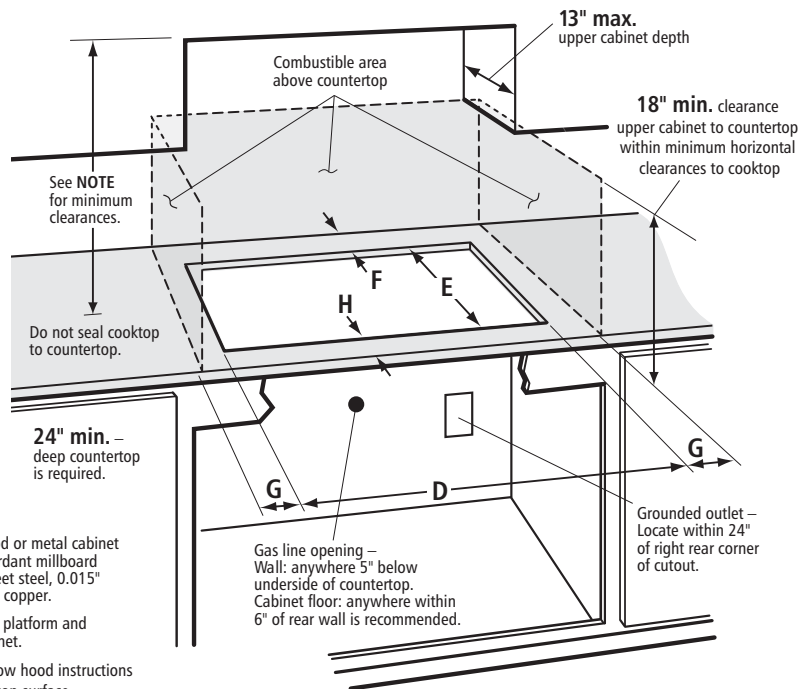
*Power/fuel supply/vent connections extend below cooktop and are not included in burner height dimensions.

**The combined distance from the left and right sidewalls must be a minimum of 48".

PRODUCT DIMENSIONS



CUTOUT DIMENSIONS



NOTE: 24" min. clearance if bottom of wood or metal cabinet is protected by not less than 1/4" flame retardant millboard covered with not less than No. 28 MSG sheet steel, 0.015" stainless steel, 0.024" aluminum, or 0.020" copper.

30" min. clearance between top of cooking platform and bottom of unprotected wood or metal cabinet.

If installing a hood above the cooktop, follow hood instructions for dimensional clearances above the cooktop surface.

GAS COOKTOP & WALL OVEN COMBINATION

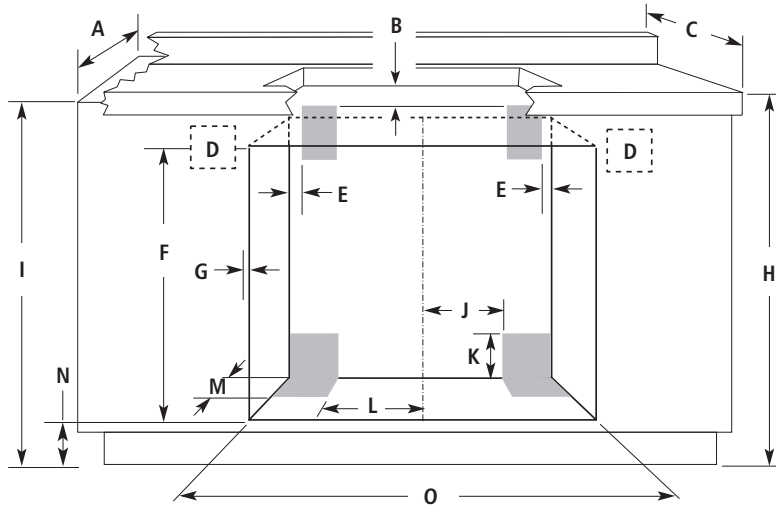
APPROVED MODEL NUMBER COMBINATIONS*

GAS COOKTOPS: KFGU766V, KFGS366V, KGCK366V, KGCC566R, KFGU706V, KFGS306V, KGCK306V, KGCC506R

WALL OVENS: KEBC167V, KEBU107S, KEBS109B, KEBK101B, KEBS179B, KEBK171B, KEBC147V

*For the approved model number combinations, refer to the undercounter label located on top of the oven chassis and on the bottom of the cooktop burner box.

CUTOUT DIMENSIONS



- A. 24" cabinet depth
- B. 1" clearance to bottom of countertop
- C. 25" countertop depth
- D. Recommended oven junction box locations
- E. 1" clearance to cabinet
- F. 27³/₄" minimum cutout height
- G. Allow ⁵/₈" for oven trim to overlap each side.
- H. 36" from cabinet base to countertop
- I. 31³/₈" from top of countertop to bottom of cutout
- J. Gas line through wall 10¹/₂" to center of cutout
- K. 3¹/₄"
- L. Gas line through floor 10¹/₂" to center of cutout
- M. 3¹/₂"
- N. 4⁵/₈" maximum from cabinet base
- O. See chart below

DIMENSIONS

OVEN SIZE	36"	30"	27"	24"
Oven Cutout Dimension	34 ¹ / ₂ "	28 ¹ / ₂ "	25 ¹ / ₂ "	22 ¹ / ₂ "

NOTE: For undercounter installation, it is recommended that the junction box for the oven be located in the adjacent right or left cabinet. A 1" minimum diameter hole should have been drilled in the upper rear right or left corner of the side wall surface to pass the appliance cable through to the junction box.

The upper shaded areas are recommended locations for recessed junction box for 120-volt grounded outlet for cooktop.

Lower shaded areas are recommended locations for flexible or rigid gas pipe installation.

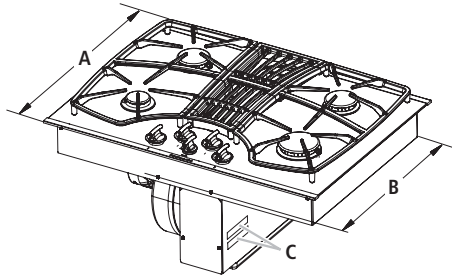
The gas connection on the cooktop is on the right (same location as "J" in the above diagram).

The gas pipe can be installed on either side of the cutout, and either through the floor or through the wall. Refer to local codes regarding the use of gas lines.

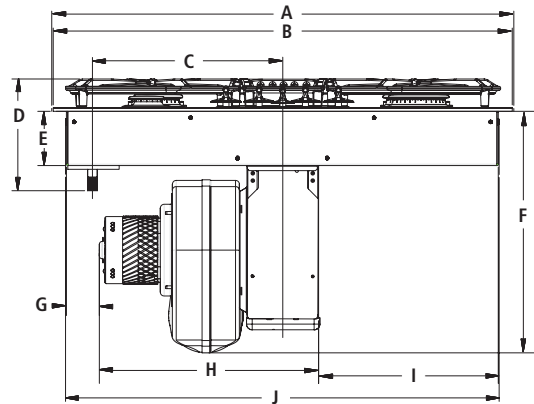
GAS DOWNDRAFT COOKTOP

PRODUCT DIMENSIONS

KGCD807X

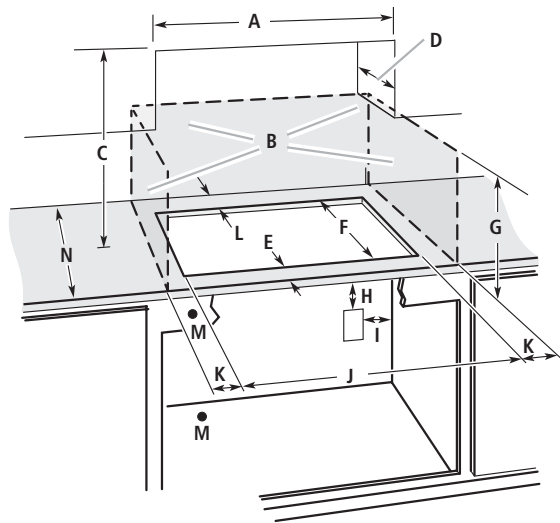


- A. KGCD807XBL: 21¹/₂" or KGCD807XSS: 21⁵/₈"
- B. 19³/₄" screw head to screw head
- C. Model/serial rating/clearance plate location



- A. KGCD807XBL: 29¹⁵/₁₆"
- B. KGCD807XSS: 30¹/₁₆"
- C. 12¹/₂" centerline of cooktop to centerline of gas manifold pipe
- D. 7⁵/₁₆"
- E. 3⁵/₈"
- F. 15"
- G. 2³/₁₆" recommended minimum cabinet to motor clearance
- H. 14³/₈"
- I. 11¹³/₁₆"
- J. 28³/₈" screw head to screw head

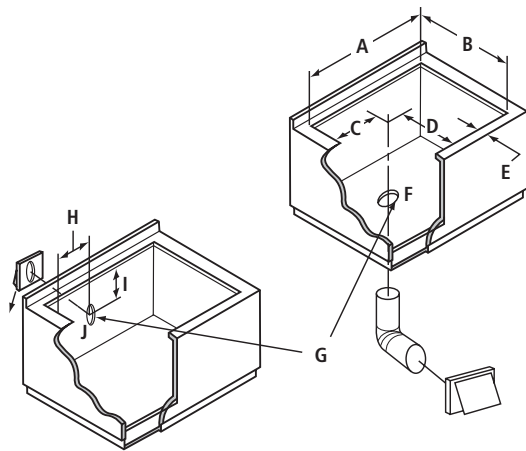
CUTOUT DIMENSIONS



- A. 30"
- B. Combustible area above countertop (shown by dashed box)
- C. 30" minimum clearance between top of cooktop platform and bottom of uncovered wood or metal cabinet (24" minimum clearance if bottom of wood or metal cabinet is covered by not less than 1/4" flame retardant millboard covered with not less than No. 28 MSG sheet steel, 0.015" stainless steel, 0.024" aluminum, or 0.020" copper)
- D. 13" recommended upper cabinet depth
- E. 2¹/₈"
- F. 19¹⁵/₁₆"
- G. 18" minimum clearance from upper cabinet to countertop within minimum horizontal clearances to cooktop
- H. Junction box or outlet: 12" minimum from bottom of countertop
- I. Junction box or outlet: 10" from right-hand side of cabinet
- J. 28⁵/₈"
- K. 8" minimum distance to nearest left and right side combustable surface above cooktop
- L. 2" minimum clearance between back wall and countertop
- M. Gas line opening – wall: anywhere 6" below underside of countertop on the left side; cabinet floor: anywhere within 6" of rear wall on the left side is recommended.
- N. 25" depth of countertop

NOTES: After making the countertop cutout, some installations may require notching down the base cabinet side walls to clear the cooktop base. To avoid this modification, use a base cabinet with side walls wider than the cutout.

- A minimum side clearance of 6" is recommended between side of cooktop and side wall for maximum ventilation performance.
- A minimum clearance of 2" is recommended between the motor/blower and cabinet for proper cooling. A 6" clearance is recommended for servicing access.

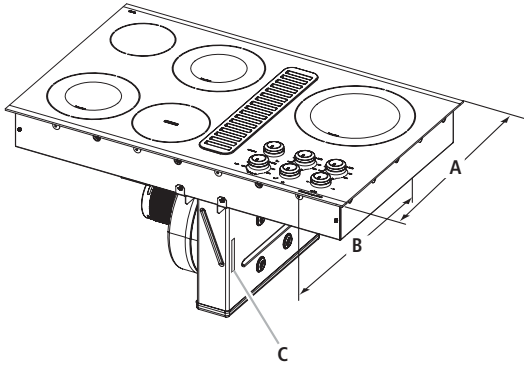


- A. 28⁵/₈" maximum
- B. 19¹⁵/₁₆" maximum
- C. 9⁵/₁₆"
- D. 6¹³/₁₆"
- E. 2¹/₈" minimum space to front edge of cooktop
- F. Floor exhaust option
- G. 6⁷/₈" for 6" vent system; 5¹/₈" for 5" vent system
- H. 9⁵/₁₆"
- I. 13³/₈" from the top of the countertop surface
- J. Wall exhaust option

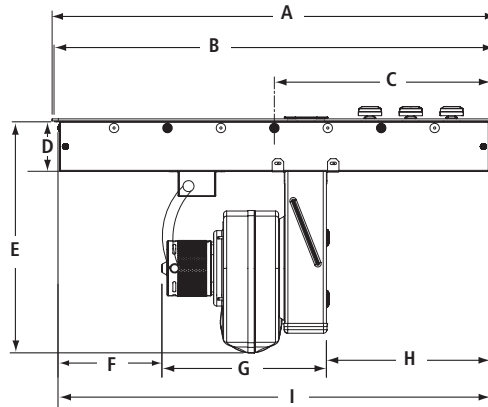
ELECTRIC DOWNDRAFT COOKTOPS

PRODUCT DIMENSIONS

KECD867X, KECD807X

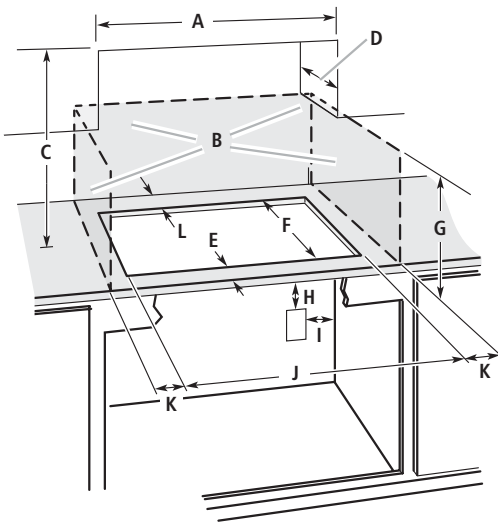


- A. KECD867XSS, KECD807XSS: 21⁵/₈"
KECD867XBL, KECD807XBL: 22"
- B. 21" screw head to screw head
- C. Model/serial rating/clearance plate location



- A. KECD867XSS: 35¹/₂"
KECD807XSS: 30⁷/₁₆"
- B. KECD867XBL: 35⁷/₁₆"
KECD807XBL: 29¹⁵/₁₆"
- C. KECD867X: 17¹/₂"
KECD807X: 14⁵/₁₆"
- D. KECD867X: 3¹³/₁₆"
KECD807X: 4"
- E. 18⁷/₁₆"
- F. KECD867X: 8⁵/₁₆"
KECD807X: 1³/₈"
- G. 13¹/₈"
- H. KECD867X: 13¹/₁₆"
KECD807X: 14³/₁₆"
- I. Screw head to screw head
KECD867X: 34¹/₂"
KECD807X: 28⁵/₈"

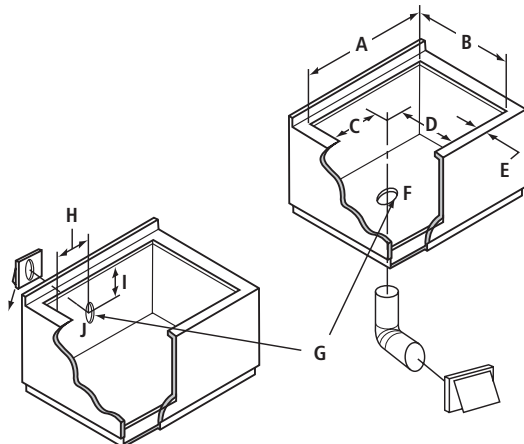
CUTOUT DIMENSIONS



- A. KECD867X: 36"
KECD807X: 30"
- B. Combustible area above countertop (shown by dashed box)
- C. 30" minimum clearance between top of cooktop platform and bottom of uncovered wood or metal cabinet (24" minimum clearance if bottom of wood or metal cabinet is covered by not less than 1/4" flame retardant millboard covered with not less than No. 28 MSG sheet steel, 0.015" stainless steel, 0.024" aluminum, or 0.020" copper)
- D. 13" recommended upper cabinet depth
- E. 2"
- F. 21¹/₈"
- G. 18" minimum clearance from upper cabinet to countertop within minimum horizontal clearances to cooktop
- H. Junction box or outlet: 12" minimum from bottom of countertop
- I. Junction box or outlet: 10" from right-hand side of cabinet
- J. KECD867X: 34⁹/₁₆"
KECD807X: 28⁷/₈"
- K. 2¹/₂" minimum distance to nearest left and right side combustible surface above cooktop
- L. 1¹/₂" minimum clearance between back wall and countertop

NOTES: After making the countertop cutout, some installations may require notching down the base cabinet side walls to clear the cooktop base. To avoid this modification, use a base cabinet with side walls wider than the cutout.

- A minimum side clearance of 6" is recommended between side of cooktop and side wall for maximum ventilation performance.
- A minimum clearance of 2" is recommended between the motor/blower and cabinet for proper cooling. A 6" clearance is recommended for servicing access.

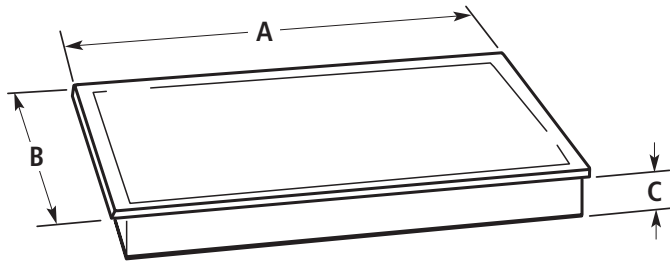


- A. KECD867X: 34⁹/₁₆" maximum
KECD807X: 28⁷/₈" maximum
- B. 21¹/₈" maximum
- C. KECD867X: 15⁷/₁₆"
KECD807X: 8⁵/₈"
- D. 6⁵/₁₆"
- E. 2" minimum space to front edge of cooktop
- F. Floor exhaust option
- G. 6¹/₈" for 6" vent system;
5¹/₈" for 5" vent system
- H. KECD867X: 15⁷/₁₆"
KECD807X: 8⁵/₈"
- I. 16"
- J. Wall exhaust option

INDUCTION COOKTOPS

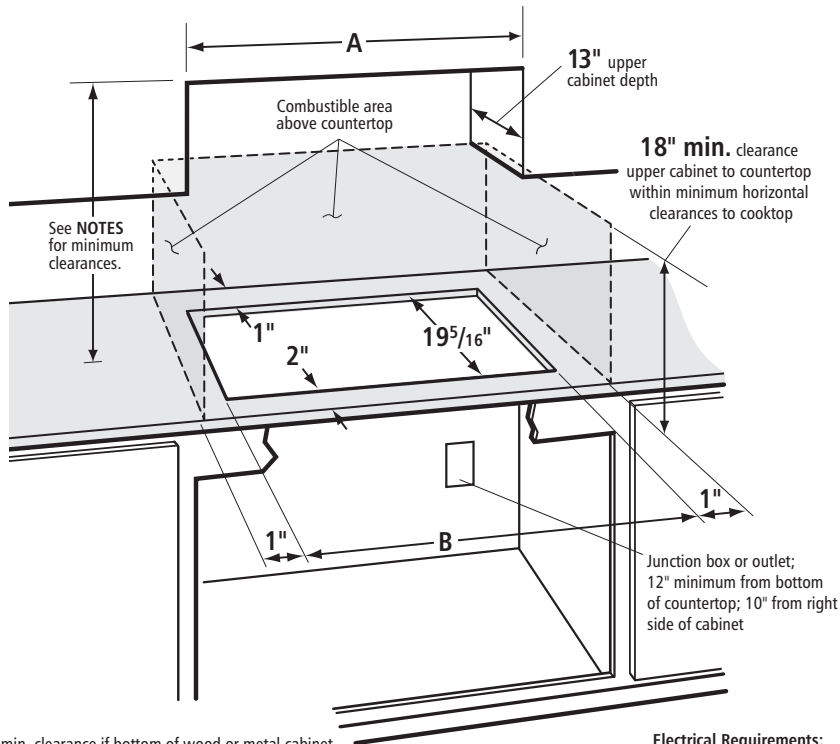
PRODUCT DIMENSIONS

KICU569X, KICU509X, KICU500X



- A. KICU569X: $36\frac{5}{16}$ "
KICU509X: $30\frac{3}{4}$ "
KICU500X: $30\frac{13}{16}$ "
- B. KICU569X/KICU509X: $21\frac{5}{16}$ "
KICU500X: $21\frac{9}{16}$ "
- C. KICU569X/KICU509X: $3\frac{1}{8}$ "
KICU500X: $3\frac{3}{32}$ "

CUTOUT DIMENSIONS



- A. KICU569X: $33\frac{1}{16}$ "
KICU509X: $29\frac{1}{2}$ "
KICU500X: 30"
- B. KICU569X: $33\frac{1}{16}$ "
KICU509X: $29\frac{1}{2}$ "
KICU500X: $29\frac{17}{32}$ "

NOTES: 24" min. clearance if bottom of wood or metal cabinet is protected by not less than $\frac{1}{4}$ " flame retardant millboard covered with not less than No. 28 MSG sheet steel, 0.015" stainless steel, 0.024" aluminum, or 0.020" copper.

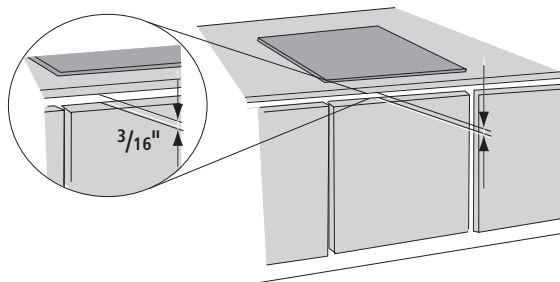
30" min. clearance between top of cooktop platform and bottom of unprotected wood or metal cabinet.

If installing a hood above the cooktop, follow hood instructions for dimensional clearances above the cooktop surface.

Electrical Requirements:

A 4-wire or 3-wire, single phase, 240 volt, 60 Hz., AC only electrical supply is required on a separate, 50-amp circuit (36" model) or 40-amp circuit (30" model), fused on both sides of the line.

IMPORTANT: For proper ventilation, provide a vent of $\frac{3}{16}$ " under the countertop, in the front of the cabinet. The ventilation opening is to extend the full length of the cooktop cutout. See the following illustration.



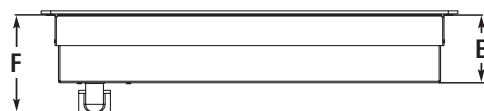
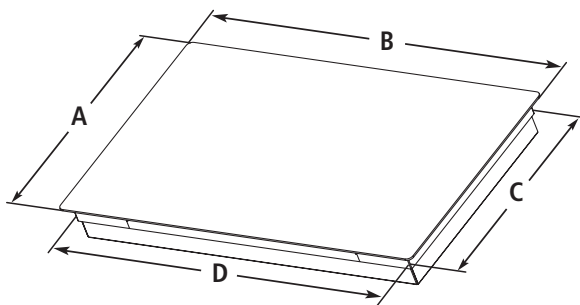
Dimensions are for planning purposes only. For complete details, see Installation Instructions packed with product. Specifications subject to change without notice.

ELECTRIC COOKTOPS

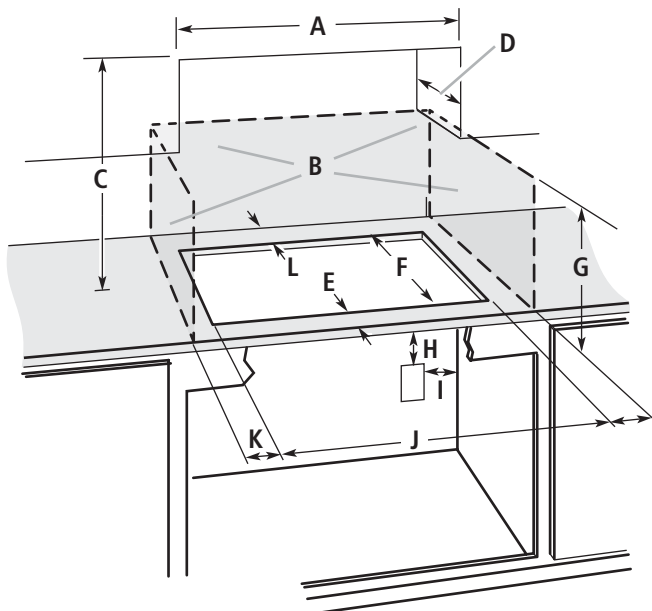
DIMENSIONS – shown in inches

MODEL NO.	36-INCH			30-INCH				15-INCH
	KECC667B	KECC664B	KECC662B	KECC607B	KECC605B	KECC604B	KECC602B	KECC056R
PRODUCT DIMENSIONS								
Depth of Glass (A)	21 ³ / ₄	21 ³ / ₄	21 ³ / ₄	21 ³ / ₄	21 ³ / ₄	21 ³ / ₄	21 ³ / ₄	21 ⁵ / ₁₆
Including Stainless Steel Trim (A)	22 ¹ / ₈	22 ¹ / ₈	22 ¹ / ₈	22 ¹ / ₈	22 ¹ / ₈	22 ¹ / ₈	22 ¹ / ₈	—
Width of Glass (B)	36 ⁵ / ₁₆	36 ⁵ / ₁₆	36 ⁵ / ₁₆	30 ¹³ / ₁₆	30 ¹³ / ₁₆	30 ¹³ / ₁₆	30 ¹³ / ₁₆	16 ⁹ / ₁₆
Depth of Frame (C)	20 ¹ / ₄	20 ¹ / ₄	20 ¹ / ₄	20 ¹ / ₄	20 ¹ / ₄	20 ¹ / ₄	20 ¹ / ₄	N/A
Width of Frame (D)	34 ⁷ / ₁₆	34 ⁷ / ₁₆	34 ⁷ / ₁₆	28 ¹⁵ / ₁₆	28 ¹⁵ / ₁₆	28 ¹⁵ / ₁₆	28 ¹⁵ / ₁₆	N/A
Height of Recessed Cooktop (E)	3 ³ / ₄	3 ³ / ₄	3 ³ / ₄	3 ³ / ₄	3 ³ / ₄	3 ³ / ₄	3 ³ / ₄	2 ⁷ / ₈
Including Conduit (F)	5 ¹ / ₄	5 ¹ / ₄	5 ¹ / ₄	5 ¹ / ₄	5 ¹ / ₄	5 ¹ / ₄	5 ¹ / ₄	N/A

PRODUCT DIMENSIONS



CUTOUT DIMENSIONS



- A. 36" models: 36"
30" models: 30"
15" model: 15"
- B. Combustible area above countertop (shown by dashed box)
- C. 30" minimum clearance between top of cooktop platform and bottom of uncovered wood or metal cabinet (24" minimum clearance if bottom of wood or metal cabinet is covered by not less than 1/4" flame retardant millboard covered with not less than No. 28 MSG sheet steel, 0.015" stainless steel, 0.024" aluminum, or 0.020" copper)
- D. 13" recommended upper cabinet depth
- E. 2"
- F. 20¹/₂" recommended cutout depth (20³/₈" min. – 20⁹/₁₆" max.)
- G. 18" minimum clearance from upper cabinet to countertop within minimum horizontal clearances to cooktop
- H. Junction box or outlet: 7" minimum from top of countertop
- I. Junction box or outlet: 9" maximum from right side of cabinet
- J. 36" models: 35¹/₂" recommended cutout width (34⁹/₁₆" min. – 35⁹/₁₆" max.)
30" models: 29¹/₂" recommended cutout width (29¹/₁₆" min. – 29⁹/₁₆" max.)
15" model: 14¹/₂"
- K. 1" minimum distance to nearest left- and right-side combustible surface above cooktop
- L. 1" minimum clearance between back wall and countertop

ELECTRIC COOKTOP & RETRACTABLE DOWNDRAFT SYSTEM COMBINATION

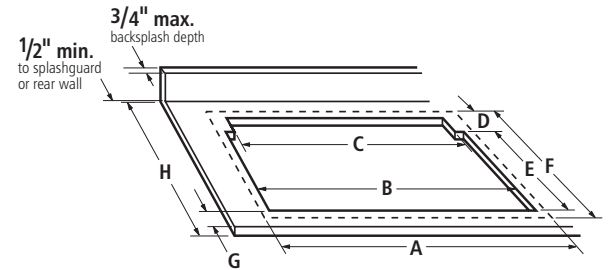
DIMENSIONS – shown in inches

	36-INCH* KECC667B KECC664B KECC662B	30-INCH* KECC607B KECC605B KECC604B KECC602B
MODEL NO.	KXD4736Y	KXD4630Y
INSTALLED WITH RETRACTABLE DOWNDRAFT SYSTEM MODEL NO.	KXD4636Y	KXD4630Y
CUTOUT DIMENSIONS		
Width Cooktop and Downdraft Vent System (A)	37 $\frac{1}{2}$	31 $\frac{1}{2}$
Width Cooktop (B)	35 $\frac{1}{2}$	29 $\frac{1}{2}$
Width Downdraft Vent System (C)	33 $\frac{1}{2}$	27 $\frac{1}{2}$
Depth Downdraft Vent System (D)	2 $\frac{1}{8}$	2 $\frac{1}{8}$
Depth Cooktop (E)	20 $\frac{1}{2}$	20 $\frac{1}{2}$
Depth Cooktop and Downdraft Vent System (F)	23 $\frac{1}{4}$	23 $\frac{1}{4}$
Depth Countertop Front Edge to Cutout (G)	2	2
Depth Countertop (H)	26 $\frac{7}{8}$ min.	25 $\frac{7}{8}$ min.

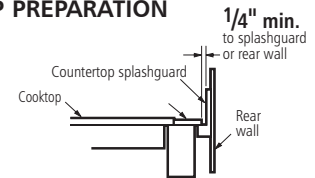
*Installation with retractable downdraft vent system requires countertop and base cabinet deeper than standard 25" deep countertop and 24" deep base cabinet.

CUTOUT DIMENSIONS

IMPORTANT: Countertops with a bullnosed front edge are not recommended for these installations.



COUNTERTOP PREPARATION



INDUCTION OR ELECTRIC COOKTOP & WALL OVEN COMBINATION

APPROVED MODEL NUMBER COMBINATIONS*

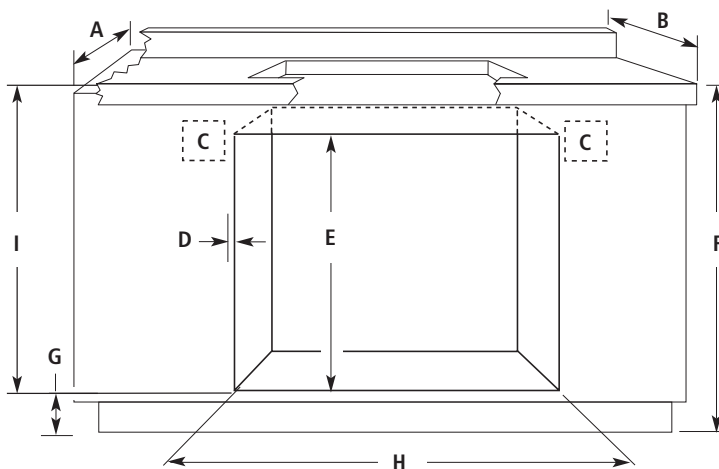
INDUCTION COOKTOPS: KICU569X, KICU509X

ELECTRIC COOKTOPS: KECC667B, KECC664B, KECC662B, KECC607B, KECC605B, KECC604B, KECC602B, KECC056R

WALL OVENS: KEBC167V, KEBU107S, KEBS109B, KEBK101B, KEBS179B, KEBK171B, KEBC147V

*For the approved model number combinations, refer to the undercounter label located on top of the oven chassis and on the bottom of the cooktop burner box.

CUTOUT DIMENSIONS



NOTE: For undercounter installation, it is recommended that the junction boxes for oven and cooktop be located in the adjacent right or left cabinet. A 1" minimum diameter hole should have been drilled in the upper rear right or left corner of the side wall surface to pass the appliance cable through to the junction box.

- A. 24" cabinet depth
- B. 25" countertop depth
- C. Recommended oven and cooktop junction box locations
- D. Allow $\frac{5}{8}$ " for oven to overlap on each side
- E. 27 $\frac{3}{4}$ " minimum cutout height
- F. 36" from cabinet base to countertop
- G. Induction cooktop: 3 $\frac{5}{8}$ " from cabinet base.
If dimension "F" is greater than 36" dimension "G" can be increased the same difference for induction combinations.
Electric cooktop: 4 $\frac{5}{8}$ " maximum from cabinet base
- H. See chart below
- I. Induction cooktop: 32 $\frac{3}{8}$ " from top of countertop to bottom of cutout
Electric cooktop: 31 $\frac{3}{8}$ " from top of countertop to bottom of cutout

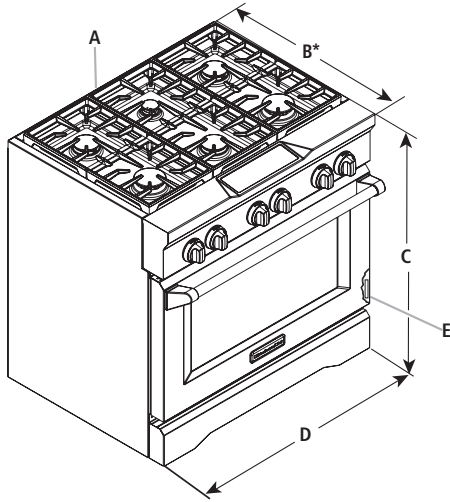
DIMENSIONS

OVEN SIZE	36"	30"	27"	24"
Oven Cutout Dimension	34 $\frac{1}{2}$ "	28 $\frac{1}{2}$ "	25 $\frac{1}{2}$ "	22 $\frac{1}{2}$ "

COMMERCIAL-STYLE DUAL FUEL RANGES

PRODUCT DIMENSIONS

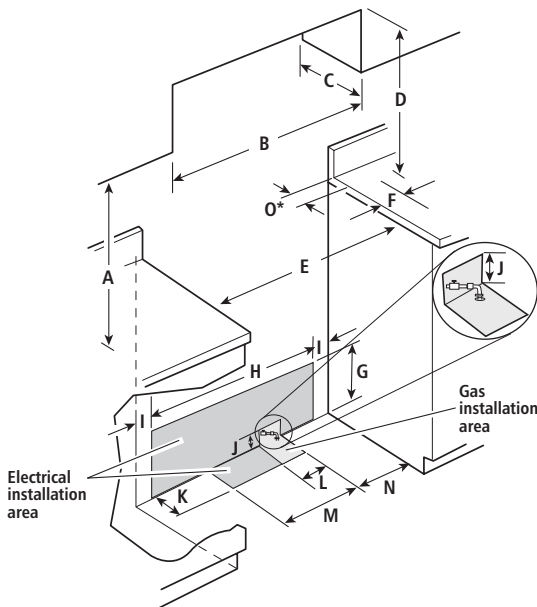
KDRU783V, KDRU763V, KDRU767V, KDRU707V,
KDRS483V, KDRS463V, KDRS467V, KDRS407V



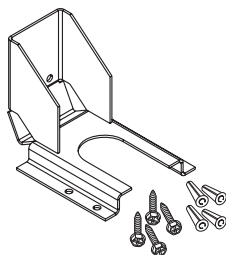
- A. Optional backguard may be installed
- B. 27³/₄" depth with control panel*
- C. 35³/₄" cooktop height when setting on the wheels
- D. Width
48-Inch Models: 47³/₄"
36-Inch Models: 35³/₄"
30-Inch Models: 29³/₄"
- E. Model/serial rating plate location

*When installed in a 24" base cabinet with 25" countertop, front of oven door protrudes 1⁷/₈" beyond 24" base cabinet.

CUTOUT DIMENSIONS



- A. 18" upper cabinet to countertop
 - B. Min. upper cabinet width
48-Inch Models: 48"
36-Inch Models: 36"
30-Inch Models: 30"
 - C. 13" max. upper cabinet depth
 - D. Min. clearance between top of cooking platform and bottom of uncovered wood or metal cabinet
48-Inch Models: 42"
36-Inch Models: 42"
30-Inch Models: 30"
 - E. 48-Inch Models: 48"
36-Inch Models: 36"
30-Inch Models: 30"
 - F. 6" min. clearance from both sides of range to side wall or other combustible material
 - G. 15"
 - H. 48-Inch Models: 40"
36-Inch Models: 28"
30-Inch Models: 22"
 - I. 1¹/₂"
 - J. 3"
 - K. 5"
 - L. 48-Inch Models: 24"
36-Inch Models: 14"
30-Inch Models: 6"
 - M. 10¹/₂"
 - N. 6"
 - O. 3"*
- *If back wall is constructed of a combustible material and a backguard is not installed, a 6" minimum clearance is required for all ranges.



Anti-tip bracket:
Anti-tip bracket must be securely mounted to subfloor or wall. Thickness of flooring may require longer screws to anchor bracket to subfloor. Longer screws are available from your local hardware store.

Important Installation Information Regarding the Steam Function

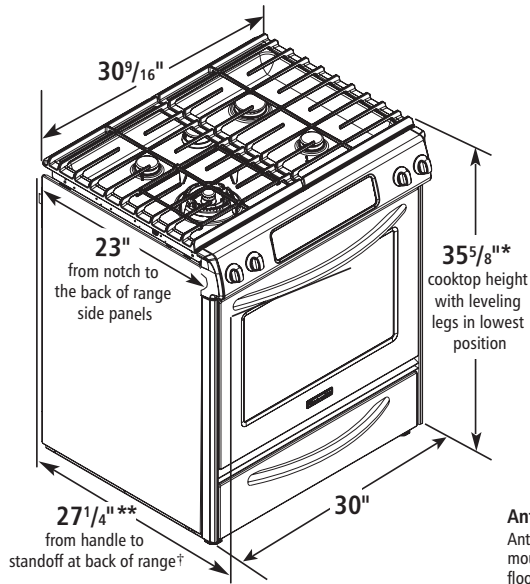
The steam function on select ranges is configured for direct plumbing to a nearby water supply. Included with the product are the water filter housing, one water filter, a small section of copper tubing at the back of the range, and a water supply union to attach the copper tubing to the water supply line. Water supply lines are not included. The water filtration system should be installed upright and adjacent to the range near the cold water supply pipe under the kitchen sink.

See Installation Instructions for complete details.

SLIDE-IN DUAL FUEL & GAS RANGES

PRODUCT DIMENSIONS

KDSS907X, KDSS907S, KGSS907X, KGSS907S, KGSK901S

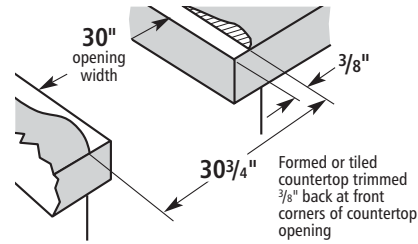


*Range can be raised approximately 1" by adjusting the leveling legs.

**When installed in a 24" base cabinet with 25" countertop, front of oven door protrudes 1 3/4" beyond 24" base cabinet.

†For Pro Line® Series handles, depth is 27 1/16."

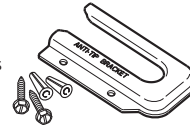
COUNTERTOP PREPARATION



Countertop must be level. Place level on countertop – first side-to-side, then front-to-back. If countertop is not level, range will not be level. Oven must be level for satisfactory baking conditions.

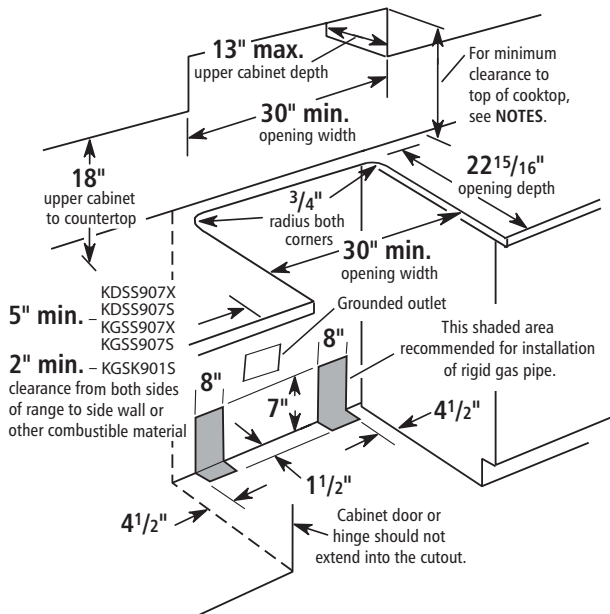
Anti-tip bracket:

Anti-tip bracket must be securely mounted to subfloor. Thickness of flooring may require longer screws to anchor bracket to subfloor. Longer screws are available from your local hardware store.



CUTOUT DIMENSIONS

Cabinet opening dimensions shown are for 25" countertop depth, 24" base cabinet depth, and 36" countertop height.



NOTES: 24" minimum when bottom of wood or metal cabinet is protected by not less than 1/4" flame retardant millboard covered with not less than No. 28 MSG sheet steel, 0.015" stainless steel, 0.024" aluminum, or 0.020" copper.

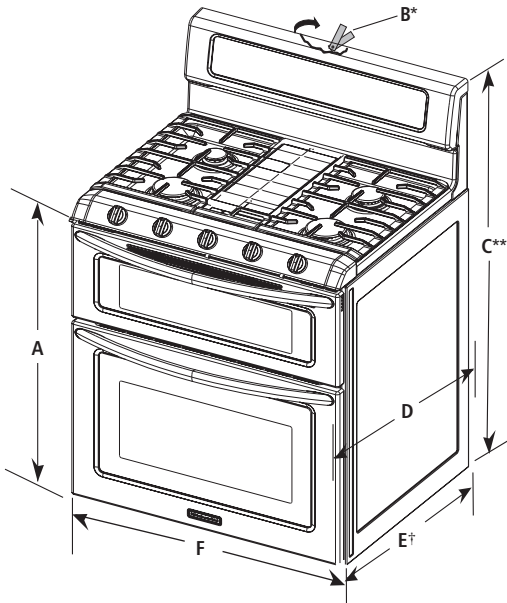
30" minimum clearance between the top of the cooking platform and the bottom of an unprotected wood or metal cabinet.

If installing a hood or microwave hood combination above the range, follow hood or microwave hood combination installation instructions for dimensional clearances above the cooking surface.

FREESTANDING DUAL FUEL & GAS DOUBLE OVEN RANGES

PRODUCT DIMENSIONS

KDRS505X, KGRS505X

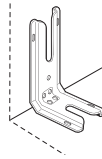


- A. $35\frac{3}{4}'' \pm \frac{1}{8}''$ min. cooktop height with leveling legs screwed all the way in
- B. Model/serial/rating plates (located behind the control panel)*
- C. $47\frac{1}{8}'' \pm \frac{1}{8}''$ min. overall height with leveling legs screwed all the way in**
- D. $28\frac{1}{2}'' \pm \frac{1}{4}''$ depth with handles
- E. KDRS505X: $26\frac{1}{8}'' \pm \frac{1}{8}''$ †
KGRS505X: $26\frac{1}{8}''$ to $27\frac{1}{4}'' \pm \frac{1}{8}''$ †
- F. $29\frac{5}{16}'' \pm \frac{1}{16}''$ width

*Model/serial/rating plates may be rotated up from behind the control panel for viewing from the front of the range.

**Range can be raised approximately 1" by adjusting the leveling legs.

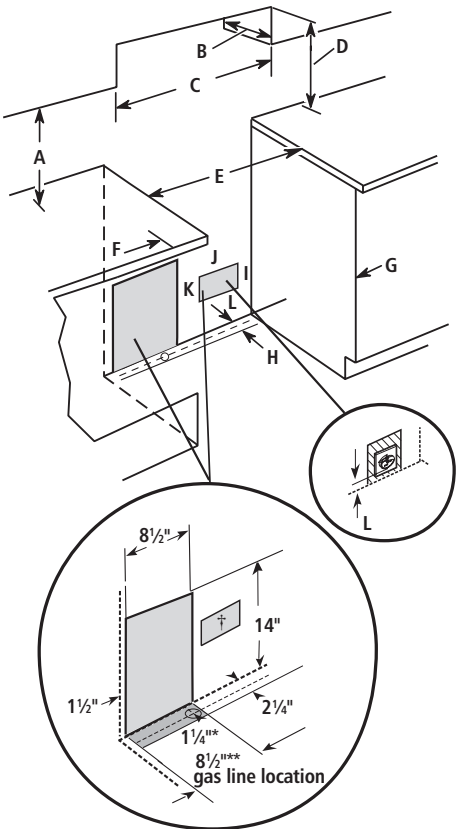
†Excludes handles. Dimension given is from wall to front of oven doors and will vary based on electrical outlet receptacle installation.



Anti-tip bracket:

Anti-tip bracket must be securely mounted to subfloor or wall. Thickness of flooring may require longer screws to anchor bracket to subfloor. Longer screws are available from your local hardware store.

CUTOUT DIMENSIONS



Cabinet opening dimensions shown are for 25" countertop depth, 24" base cabinet depth, and 36" countertop height.

- A. 18" upper cabinet to countertop
- B. 13" upper cabinet depth
- C. 30" min. opening width
- D. For minimum clearance to the top of the cooking surface, see **NOTES**.
- E. 30" min. opening width
- F. 3" min. clearance from both sides of the range to the side wall or other combustible material
- G. Cabinet door or hinges should not extend into the cutout.
- H. 3" distance from wall
- I. 1 1/2" min. from right side cabinet
- J. 8" width
- K. 7" min. from floor
- L. 2" min. from floor

*Drill on centerline 1 1/4" from rear wall for gas supply line.

**Gas lines must be installed within the shaded area to ensure proper alignment of this range with cabinets.

†Recessed electrical plugs must be installed within the shaded area to ensure proper alignment of this range with cabinets.

NOTES: 24" minimum when bottom of wood or metal cabinet is covered by not less than 1/4" flame retardant millboard covered with not less than No. 28 MSG sheet steel, 0.015" stainless steel, 0.024" aluminum, or 0.020" copper.

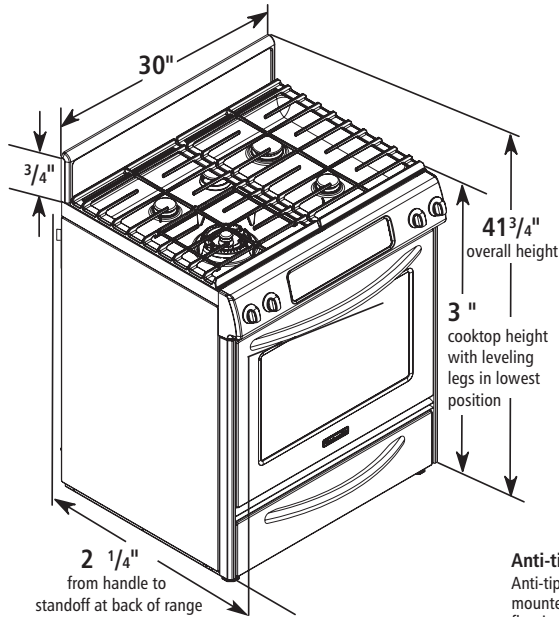
30" minimum clearance between the top of the cooking platform and the bottom of an unprotected wood or metal cabinet.

If installing a hood or microwave hood combination oven above the range, follow hood or microwave hood combination oven installation instructions for dimensional clearances above the cooking surface.

FREESTANDING DUAL FUEL & GAS RANGES

PRODUCT DIMENSIONS

KDRS807S, KGRS807S



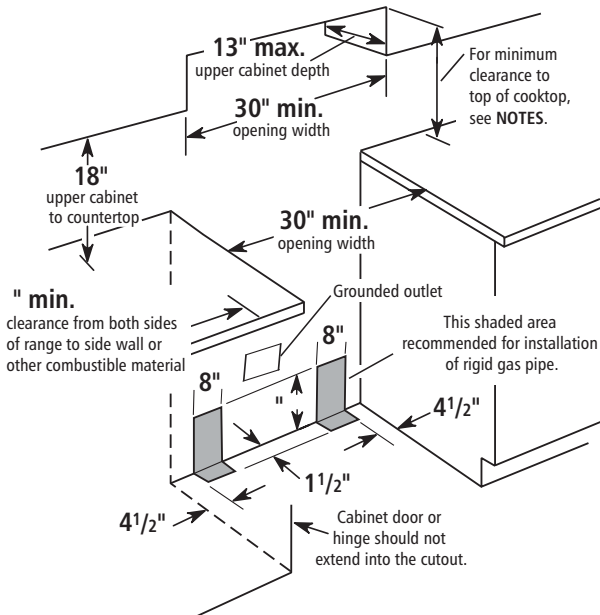
Anti-tip bracket:
Anti-tip bracket must be securely mounted to subfloor. Thickness of flooring may require longer screws to anchor bracket to subfloor. Longer screws are available from your local hardware store.



*When installed in a 24" base cabinet with 25" countertop, front of oven door protrudes 1" beyond 24" base cabinet.

CUTOUT DIMENSIONS

Cabinet opening dimensions shown are for 25" countertop depth, 24" base cabinet depth, and 36" countertop height.



24" minimum when bottom of wood or metal cabinet is protected by not less than 1/4" flame retardant millboard covered with not less than No. 28 MSG sheet steel, 0.015" stainless steel, 0.024" aluminum, or 0.020" copper.

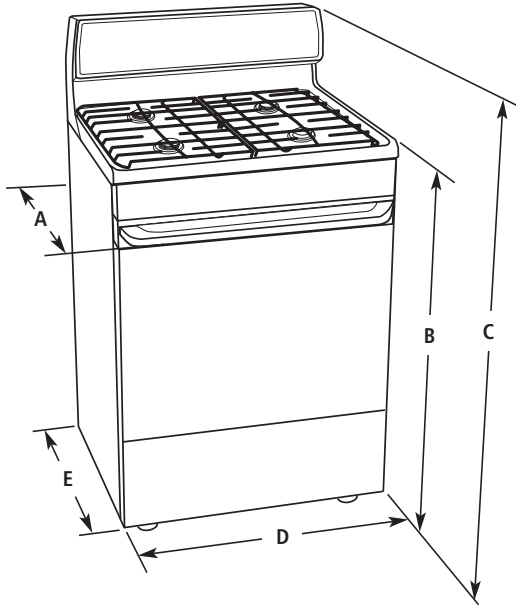
30" minimum clearance between the top of the cooking platform and the bottom of an unprotected wood or metal cabinet.

If installing a hood or microwave hood combination oven above the range, follow hood or microwave hood combination oven installation instructions for dimensional clearances above the cooking surface.

FREESTANDING GAS RANGES

PRODUCT DIMENSIONS

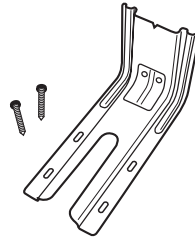
KGRS308B, KGRS306B, KGRS303B, KGRS202B



- A. 27⁷/₈" max. depth with handle
- B. 36" max. cooktop height with leveling legs screwed all the way in*
- C. 46⁷/₈" max. overall height with leveling legs screwed all the way in*
- D. 29⁷/₈" width
- E. 25⁷/₁₆" depth (back of range to front of cooktop)**

*Range can be raised approximately 1" by adjusting the leveling legs.

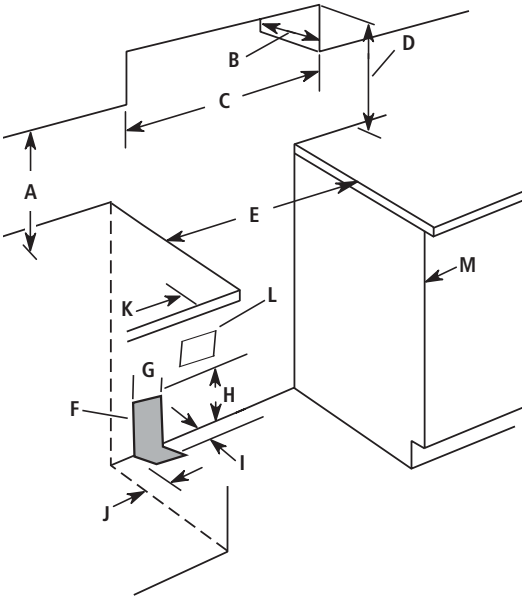
**Front of door and drawer may extend farther forward, depending on styling.



Anti-tip bracket:

Anti-tip bracket must be securely mounted to subfloor or wall. Thickness of flooring may require longer screws to anchor bracket to subfloor.

CUTOUT DIMENSIONS



Cabinet opening dimensions shown are for 25" countertop depth, 24" base cabinet depth, and 36" countertop height.

- A. 18" upper side cabinet to countertop
- B. 13" max. upper cabinet depth
- C. 30" min. opening width
- D. For minimum clearance to top of cooking surface, see **NOTES**.
- E. 30¹/₈" min. opening width
- F. The shaded area is recommended for installation of rigid gas pipe.
- G. 11"
- H. 17"
- I. 2"
- J. 4¹/₂"
- K. 2" min. clearance from both sides of range to side wall or other combustible material.
- L. Grounded outlet
- M. Cabinet door or hinges should not extend into the cutout.

NOTES: 24" minimum when bottom of wood or metal cabinet is covered by not less than 1/4" flame retardant millboard covered with not less than No. 28 MSG sheet steel, 0.015" stainless steel, 0.024" aluminum, or 0.020" copper.

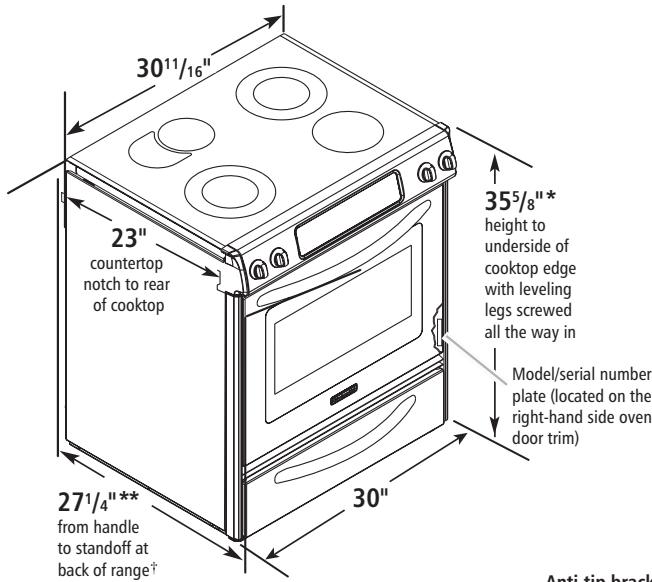
30" minimum clearance between the top of the cooking platform and the bottom of an unprotected wood or metal cabinet.

If installing a hood or microwave hood combination oven above the range, follow hood or microwave hood combination oven installation instructions for dimensional clearances above the cooking surface.

SLIDE-IN ELECTRIC RANGES

PRODUCT DIMENSIONS

KESS908S, KESS907X, KESS907S, KESK901S

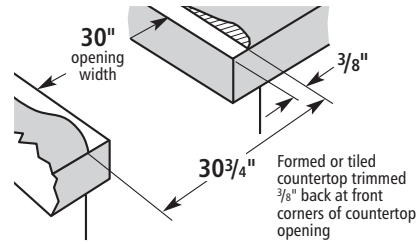


*Range can be raised approximately 1" by adjusting the leveling legs.

**When installed in a 24" base cabinet with 25" countertop, front of oven door protrudes 1 3/4" beyond 24" base cabinet.

†For Pro Line® Series handles, depth is 27 1/16".

COUNTERTOP PREPARATION



Countertop must be level. Place level on countertop – first side-to-side, then front-to-back. If countertop is not level, range will not be level. Oven must be level for satisfactory baking conditions.

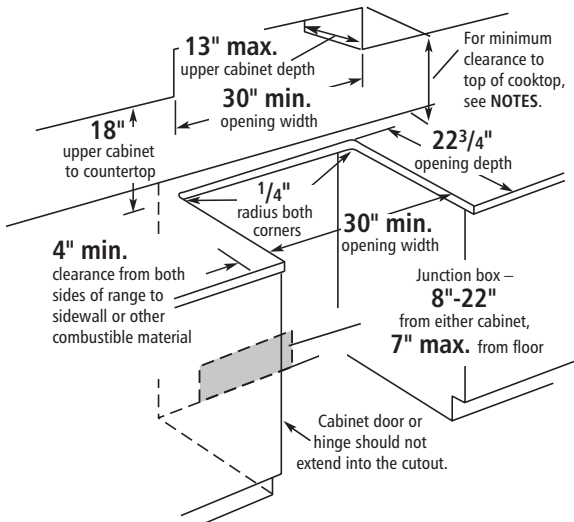
Anti-tip bracket:

Anti-tip bracket must be securely mounted to subfloor. Thickness of flooring may require longer screws to anchor bracket to subfloor. Longer screws are available from your local hardware store.



CUTOUT DIMENSIONS

Cabinet opening dimensions shown are for 25" countertop depth, 24" base cabinet depth, and 36" countertop height.



NOTES: 24" minimum when bottom of wood or metal cabinet is protected by not less than 1/4" flame retardant millboard covered with not less than No. 28 MSG sheet steel, 0.015" stainless steel, 0.024" aluminum or 0.020" copper.

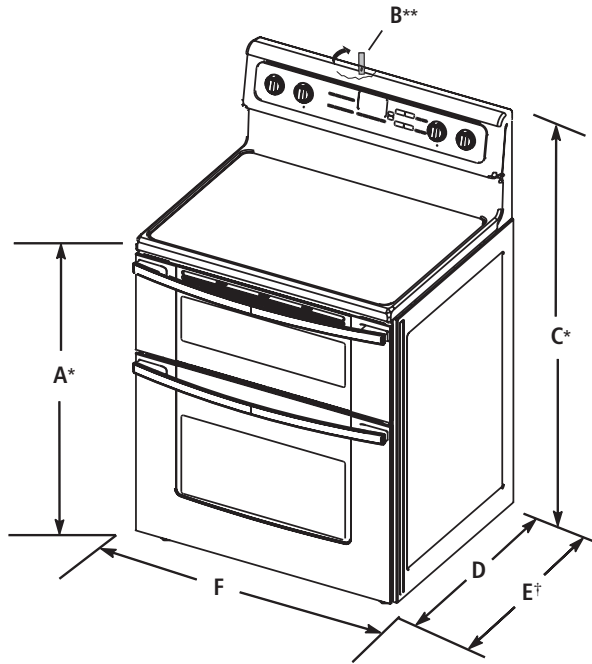
30" minimum clearance between the top of the cooking platform and the bottom of an unprotected wood or metal cabinet.

If installing a hood or microwave hood combination oven above the range, follow hood or microwave hood combination oven installation instructions for dimensional clearances above the cooking surface.

FREESTANDING ELECTRIC DOUBLE OVEN RANGES

PRODUCT DIMENSIONS

KERS507X, KERS505X



- A. $35\frac{3}{4}'' \pm \frac{1}{8}''$ min. cooktop height with leveling legs screwed all the way in*
- B. Model/serial/rating plates (located behind the control panel)**
- C. $47\frac{1}{8}'' \pm \frac{1}{8}''$ min. overall height with leveling legs screwed all the way in*
- D. $28\frac{1}{2}'' \pm \frac{1}{4}''$ depth with handles
- E. $26\frac{1}{8}'' \pm \frac{1}{8}''$ †
- F. $29\frac{15}{16}'' \pm \frac{1}{16}''$ width

*Range can be raised approximately 1" by adjusting the leveling legs.

**Model/serial/rating plates may be rotated up from behind the control panel for viewing from the front of the range.

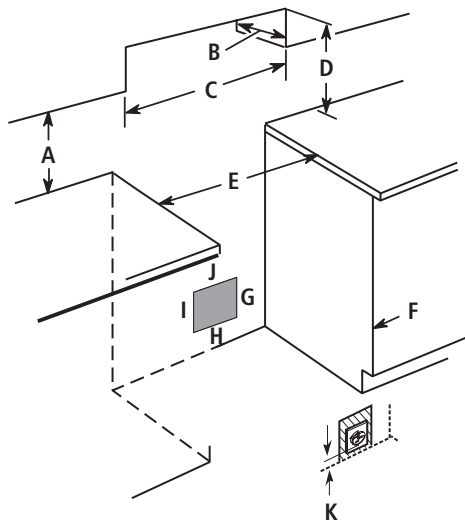
†Excludes handles. Dimension given is from wall to front of oven doors and will vary based on electric outlet receptacle installation.



Anti-tip bracket:

Anti-tip bracket must be securely mounted to subfloor or wall. Thickness of flooring may require longer screws to anchor bracket to subfloor. Longer screws are available from your local hardware store.

CUTOUT DIMENSIONS



Cabinet opening dimensions shown are for 25" countertop depth, 24" base cabinet depth, and 36" countertop height.

- A. 18" upper cabinet to countertop
- B. 13" upper cabinet depth
- C. 30" min. opening width
- D. For minimum clearance to the top of the cooking surface, see **NOTES**.
- E. 30" min. opening width
- F. Cabinet door or hinge should not extend into cutout*
- G. $1\frac{1}{2}''$ min. from right side cabinet
- H. 2" min. from floor
- I. 7" min. from floor
- J. 8" width
- K. $3\frac{1}{2}''$ min. from floor

Proper positioning of outlet shown.

*Nothing located in shaded areas can extend more than $1\frac{1}{2}''$ from wall, or range will not slide all the way back.

NOTES: 24" minimum when bottom of wood or metal cabinet is covered by not less than $\frac{1}{4}''$ flame retardant millboard covered with not less than No. 28 MSG sheet steel, 0.015" stainless steel, 0.024" aluminum, or 0.020" copper.

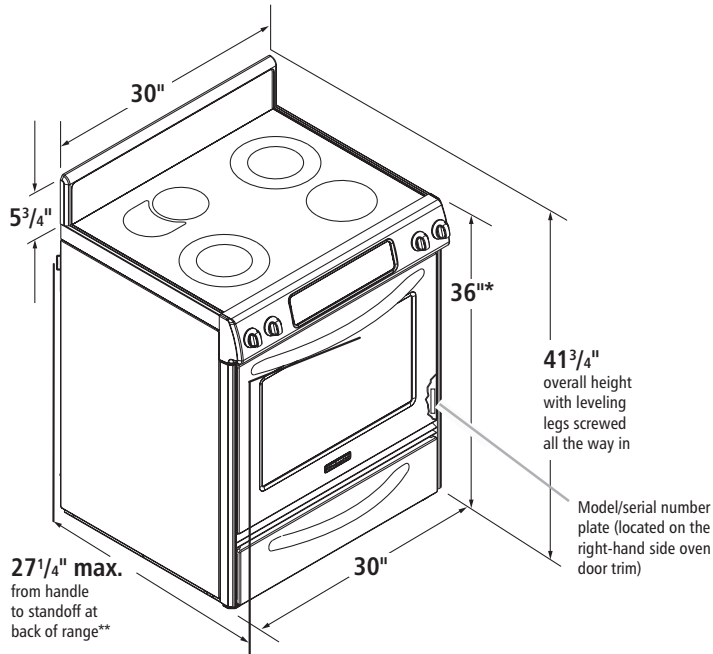
30" minimum clearance between the top of the cooking platform and the bottom of an unprotected wood or metal cabinet.

If installing a hood or microwave hood combination oven above the range, follow hood or microwave hood combination oven installation instructions for dimensional clearances above the cooking surface.

FREESTANDING ELECTRIC RANGE

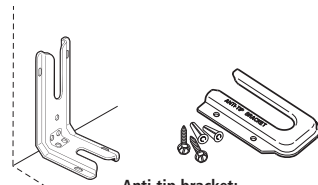
PRODUCT DIMENSIONS

KERS807S



*With leveling legs lowered 1 1/2 turns.

**For Pro Line® Series handles, depth is 27 11/16"

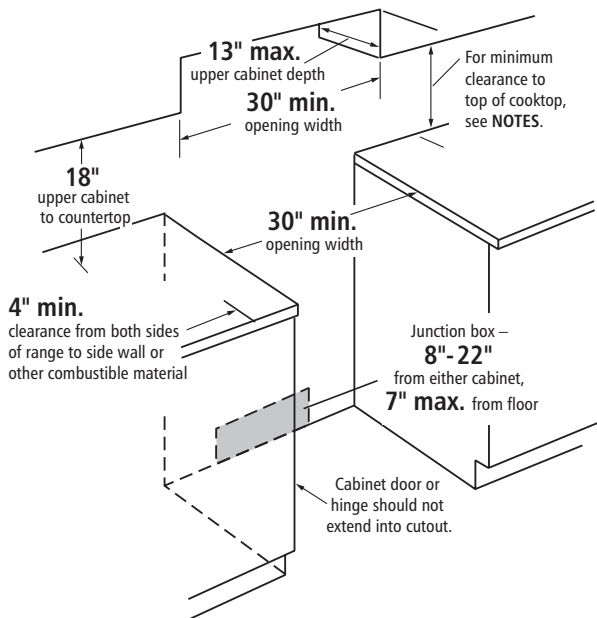


Anti-tip bracket:

Anti-tip bracket must be securely mounted to subfloor or wall. Thickness of flooring may require longer screws to anchor bracket to subfloor. Longer screws are available from your local hardware store.

CUTOUT DIMENSIONS

Cabinet opening dimensions shown are for 25" countertop depth, 24" base cabinet depth, and 36" countertop height.



NOTES: 24" minimum when bottom of wood or metal cabinet is protected by not less than 1/4" flame retardant millboard covered with not less than No. 28 MSG sheet steel, 0.015" stainless steel, 0.024" aluminum, or 0.020" copper.

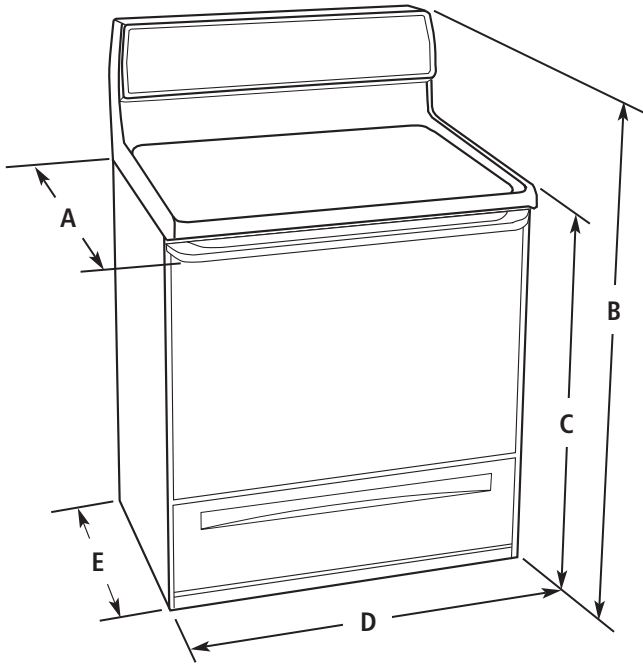
30" minimum clearance between the top of the cooking platform and the bottom of an unprotected wood or metal cabinet.

If installing a hood or microwave hood combination oven above the range, follow hood or microwave hood combination oven installation instructions for dimensional clearances above the cooking surface.

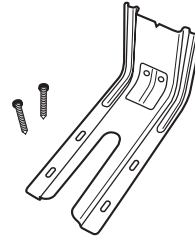
FREESTANDING ELECTRIC RANGES (CONTINUED)

PRODUCT DIMENSIONS

KERS306B, KERS303B, KERS202B



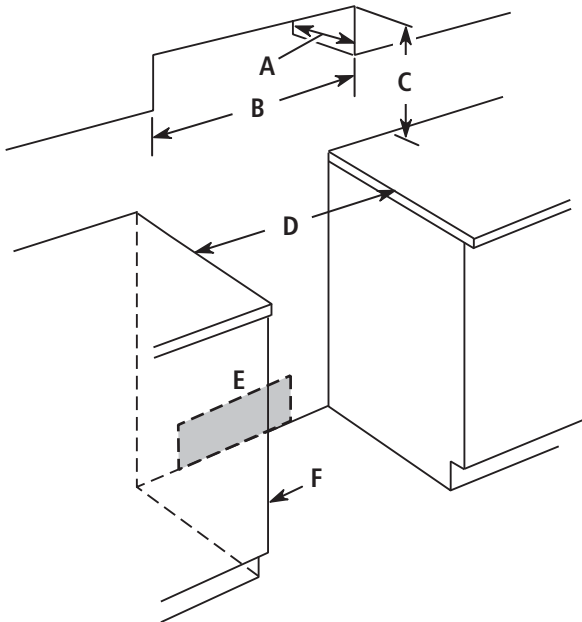
- A. 27³/₄" max. depth with handle
 - B. 46⁷/₈" max. overall height with leveling legs screwed all the way in*
 - C. 36" max. cooktop height with leveling legs screwed all the way in*
 - D. 29⁷/₈" width
 - E. 25⁵/₁₆" depth (back of range to front of cooktop)**
- *Range can be raised approximately 1" by adjusting the leveling legs.
 **Front of door and drawer may extend farther forward, depending on styling.



Anti-tip bracket:

Anti-tip bracket must be securely mounted to subfloor or wall. Thickness of flooring may require longer screws to anchor bracket to subfloor.

CUTOUT DIMENSIONS



Cabinet opening dimensions shown are for 25" countertop depth, 24" base cabinet depth, and 36" countertop height.

- A. 13" max. upper cabinet depth
- B. 30" min. opening width
- C. For minimum clearance to top of cooking surface, see **NOTES**.
- D. 30¹/₈" min. opening width
- E. Outlet – 8" to 22" from either cabinet, 5¹/₂" max. from floor
- F. Cabinet door or hinges should not extend into the cutout.

NOTES: 24" minimum when bottom of wood or metal cabinet is covered by not less than 1/4" flame retardant millboard covered with not less than No. 28 MSG sheet steel, 0.015" stainless steel, 0.024" aluminum, or 0.020" copper.

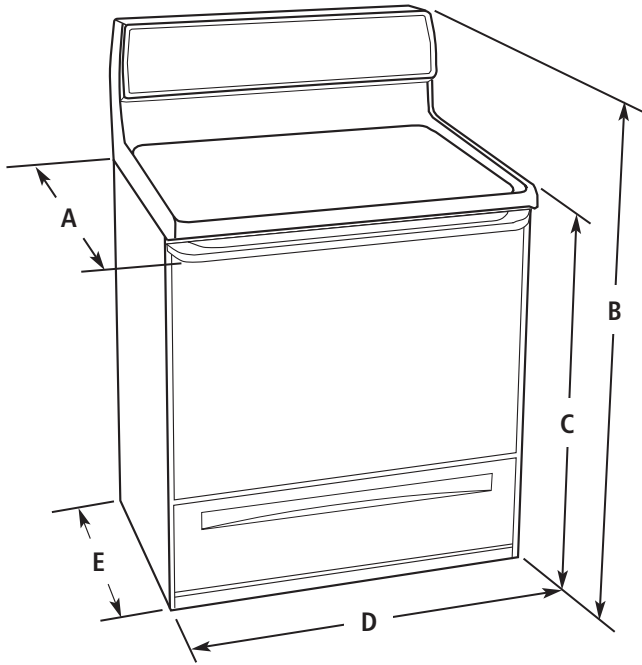
30" minimum clearance between the top of the cooking platform and the bottom of an unprotected wood or metal cabinet.

If installing a hood or microwave hood combination oven above the range, follow hood or microwave hood combination oven installation instructions for dimensional clearances above the cooking surface.

FREESTANDING INDUCTION RANGE

PRODUCT DIMENSIONS

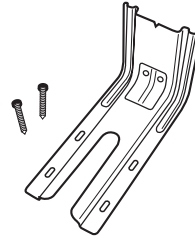
KIRS608B



- A. 27³/₄" max. depth with handle
- B. 46⁷/₈" max. overall height with leveling legs screwed all the way in*
- C. 36" max. cooktop height with leveling legs screwed all the way in*
- D. 29⁷/₈" width
- E. 25⁵/₁₆" depth (back of range to front of cooktop)**

*Range can be raised approximately 1" by adjusting the leveling legs.

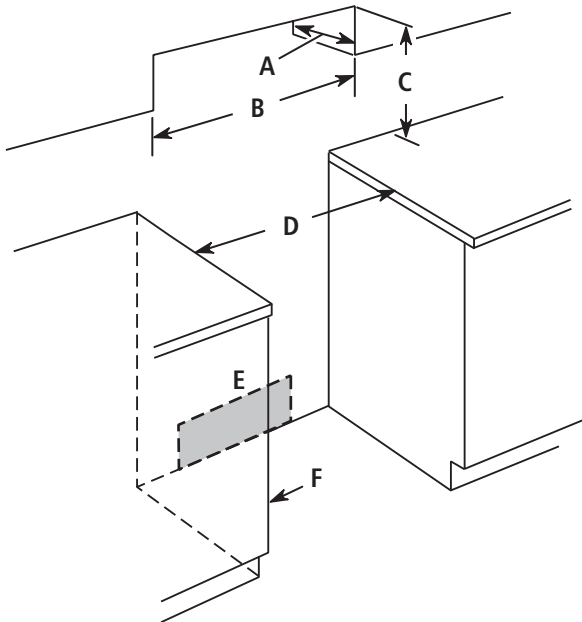
**Front of door and drawer may extend farther forward, depending on styling.



Anti-tip bracket:

Anti-tip bracket must be securely mounted to subfloor or wall. Thickness of flooring may require longer screws to anchor bracket to subfloor.

CUTOUT DIMENSIONS



Cabinet opening dimensions shown are for 25" countertop depth, 24" base cabinet depth, and 36" countertop height.

- A. 13" max. upper cabinet depth
- B. 30" min. opening width
- C. For minimum clearance to top of cooking surface, see **NOTES**.
- D. 30¹/₈" min. opening width
- E. Outlet – 8" to 22" from either cabinet, 5¹/₂" max. from floor
- F. Cabinet door or hinges should not extend into the cutout.

NOTES: 24" minimum when bottom of wood or metal cabinet is covered by not less than 1/4" flame retardant millboard covered with not less than No. 28 MSG sheet steel, 0.015" stainless steel, 0.024" aluminum, or 0.020" copper.

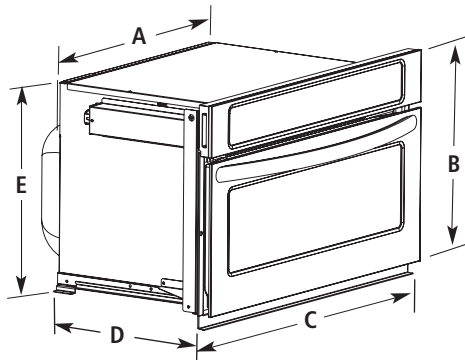
30" minimum clearance between the top of the cooking platform and the bottom of an unprotected wood or metal cabinet.

If installing a hood or microwave hood combination oven above the range, follow hood or microwave hood combination oven installation instructions for dimensional clearances above the cooking surface.

BUILT-IN MICROWAVE OVENS

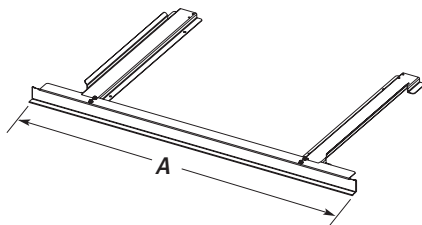
PRODUCT DIMENSIONS

KBHS109B, KBHS179B



- A. KBHS109B: 25⁵/₈" recessed width
KBHS179B: 25⁵/₈" recessed width
- B. 18⁵/₈" overall height
- C. KBHS109B: 29³/₄" overall width
KBHS179B: 26³/₄" overall width
- D. 22³/₄" overall depth
- E. 17¹/₄" recessed height

SPACER KIT DIMENSIONS



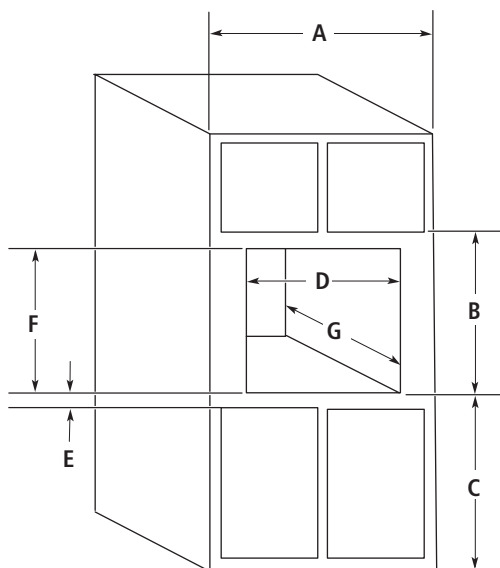
The included microwave oven spacer kit will allow the microwave oven to be installed in a 17³/₈"-17³/₄" maximum cutout height.

- A. KBHS109B: 29³/₄" overall width
KBHS179B: 26³/₄" overall width

An optional microwave oven spacer kit is available that will allow the microwave oven to be installed in a 19"-19³/₁₆" maximum cutout height.

- KBHS109B: Model W10469903
- KBHS179B: Model W10469901

CUTOUT DIMENSIONS



- A. KBHS109B: 30" min. cabinet width
KBHS179B: 27" min. cabinet width
- B. 18⁵/₈" height from bottom of cutout to bottom of upper cabinet door
- C. 40" bottom of cutout to floor (recommended)
- D. KBHS109B: 28¹/₂" cutout width
KBHS179B: 25¹/₂" cutout width
- E. 1¹/₂" min. bottom of cutout to top of cabinet door
- F. 17⁵/₈" recommended cutout height*
- G. 21⁷/₈" min. cutout depth

*Will fit cutout height from 17³/₈" to 17³/₄"

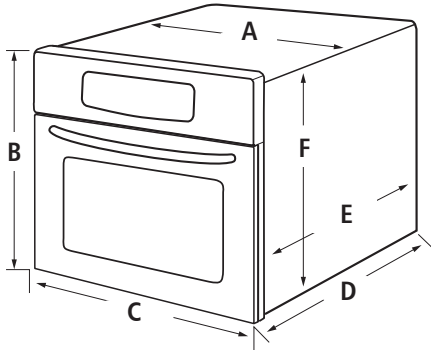
LOCATION REQUIREMENTS

Electrical supply junction box should be located 3" maximum below the support surface when the microwave oven is installed in a wall cabinet. A 1" minimum diameter hole should have been drilled in the right rear or left rear corner of the support rear surface to pass the appliance cable through to the junction box.

BUILT-IN MICROWAVE OVENS (CONTINUED)

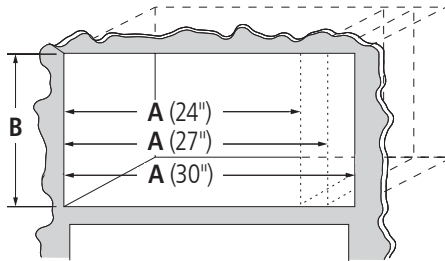
PRODUCT DIMENSIONS

KBMS1454B

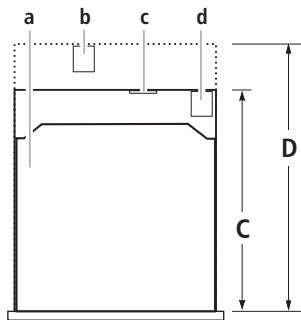


- A. 21⁷/₈" recessed width
 - B. 18" overall height*
 - C. 23³/₄" overall width*
 - D. 21¹/₄" overall depth including handle
 - E. 18¹/₄" recessed depth
 - F. 17¹/₂" recessed height
- *Measurements include front facing of microwave oven.

CUTOUT DIMENSIONS



- A. 24" installation: 22¹/₄" \pm ³/₁₆" width
27" installation: 25³/₄" \pm ³/₁₆" width
30" installation: 25³/₄" min.-28³/₄" max. width
- B. 17⁵/₈" height
- C. 21³/₄" depth with flush receptacle or
with non-flush receptacle located in far corner.
- D. 26¹/₄" depth with non-flush receptacle

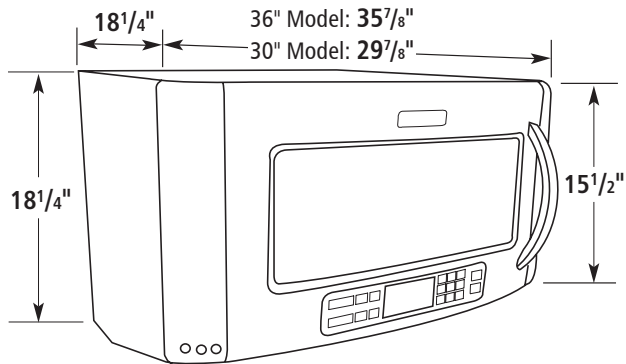


- a. Microwave oven
- b. Non-flush receptacle
- c. Flush receptacle
- d. Non-flush receptacle located in
upper right or upper left hand corner.

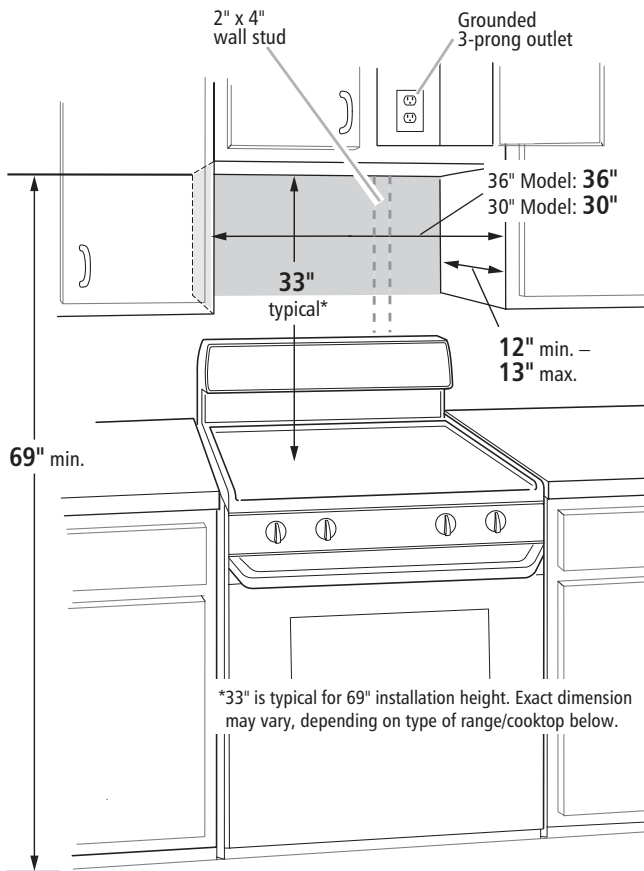
MICROWAVE HOOD COMBINATION OVENS

PRODUCT DIMENSIONS

KHMS2056S – 36-Inch
KHHC2090S – 30-Inch



CUTOUT DIMENSIONS



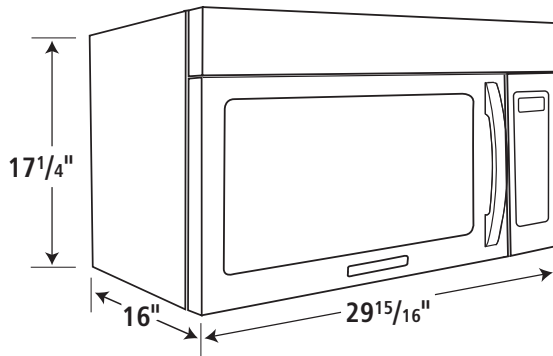
MICROWAVE HOOD COMBINATION OVENS (CONTINUED)

PRODUCT DIMENSIONS

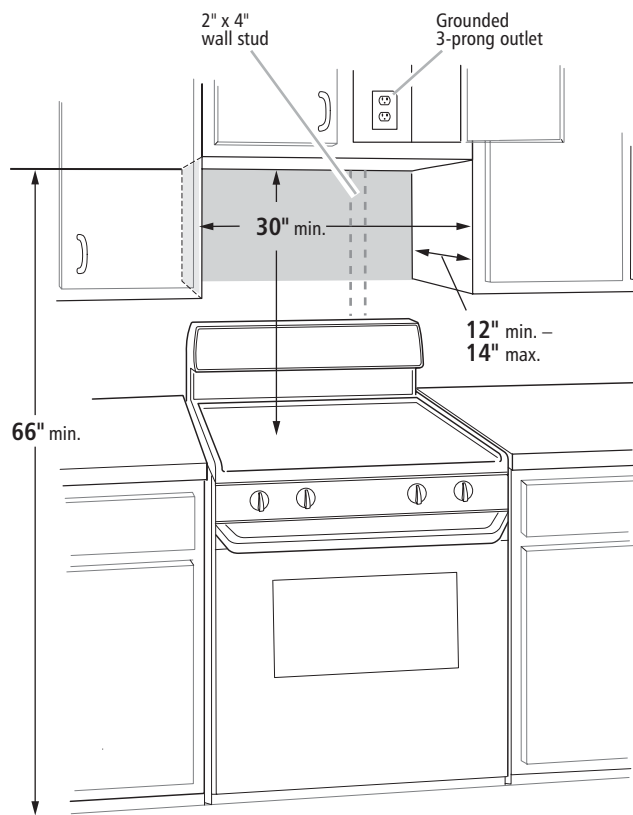
KHMC1857B – 30-Inch

KHMC1857W – 30-Inch

KHMS2040B – 30-Inch



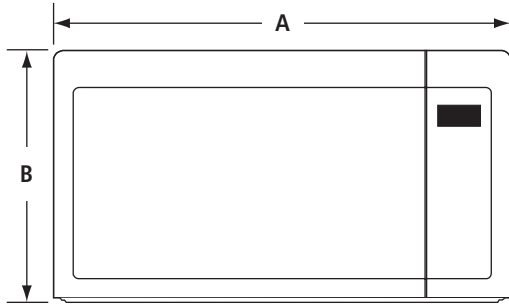
CUTOUT DIMENSIONS



COUNTERTOP MICROWAVE OVEN

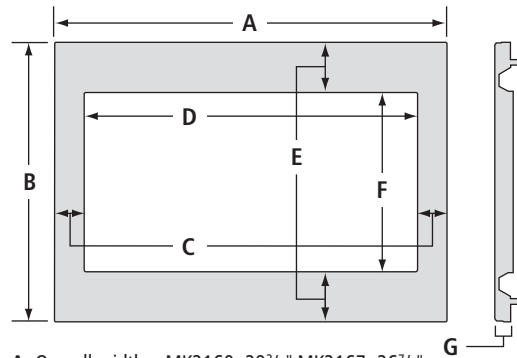
PRODUCT DIMENSIONS

KCMS1655B



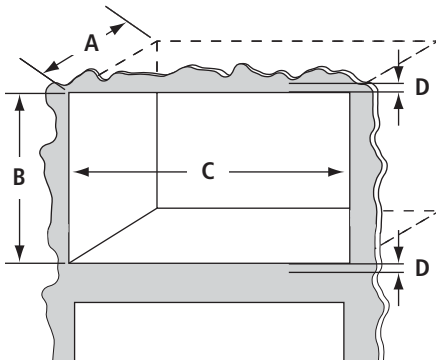
- A. 21³/₄" width
- B. 13" height

TRIM KIT DIMENSIONS



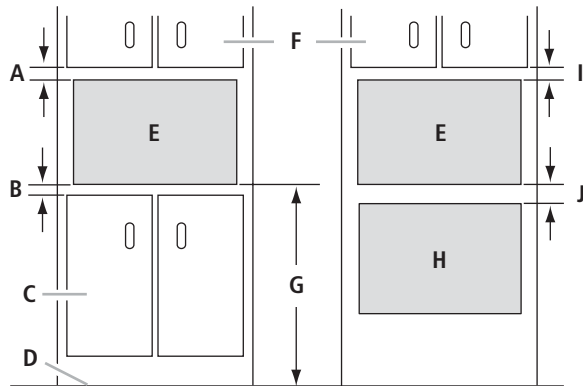
- A. Overall width – MK2160: 29³/₄", MK2167: 26⁷/₈"
- B. 19¹/₈" overall height
- C. Side trim width – MK2160: 3¹/₂", MK2167: 2¹/₁₆"
- D. 22³/₄" opening width
- E. 3⁷/₁₆" top/bottom trim height
- F. 12¹/₄" opening height
- G. 1³/₁₆" trim depth

CUTOUT DIMENSIONS



- A. 22³/₄" opening depth
 - B. 17" min.-17¹/₈" max. opening height
 - C. 23¹/₈" opening width
 - D. 1¹/₁₆" top/bottom trim overhang
- NOTE:** Width and depth measurements have $\pm 1/16$ " tolerance.

LOCATION REQUIREMENTS

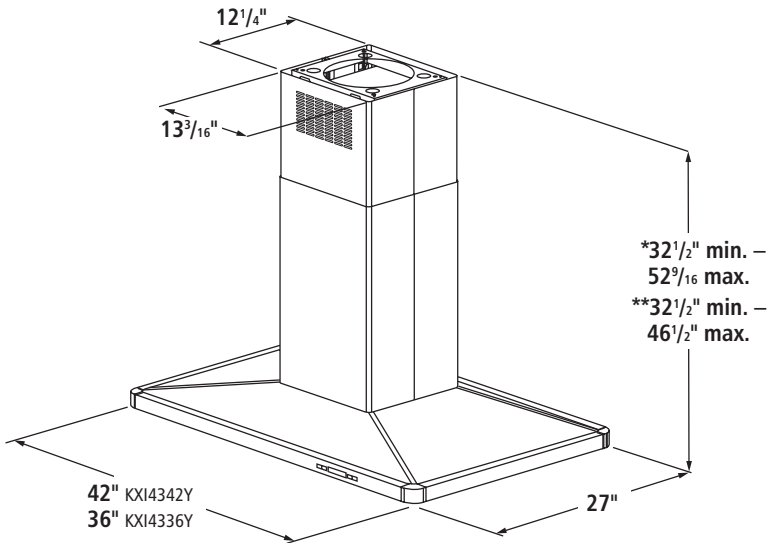


- A. 2" min. between upper cabinet and top of microwave oven cutout
- B. 1⁹/₁₆" min. between top of lower cabinet and microwave oven cutout
- C. Lower cabinets
- D. Floor
- E. Microwave oven cutout
- F. Upper cabinets
- G. 36" min. from the floor to the microwave oven cutout
- H. Lower wall oven cutout
- I. 2" min. between upper cabinet and top of microwave oven cutout
- J. 3" min. between top of wall oven cutout and microwave oven cutout

ISLAND-MOUNT CANOPY HOODS

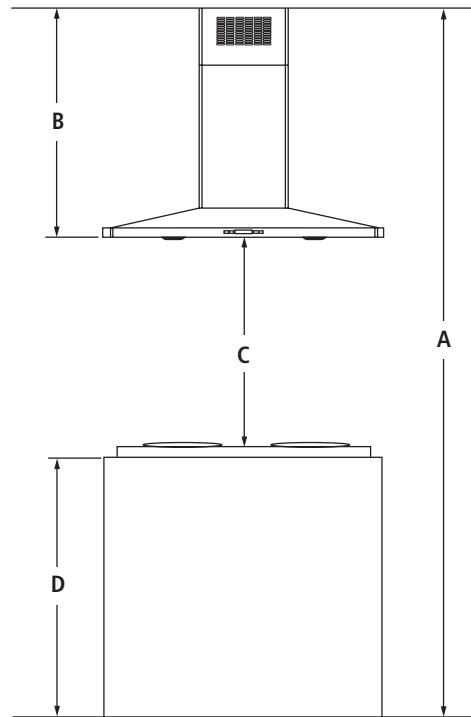
PRODUCT DIMENSIONS

KXI4342Y, KXI4336Y



*For non-vented (recirculating) installation
 **For vented installation

CUTOUT DIMENSIONS



- A. Ceiling height
- B. Hood height from ceiling to bottom of the hood: $A - C - D = B$
- C. Hood height: 24" min. from electric cooking surface, 27" min. from gas cooking surface, suggested 36" max.
- D. Countertop height

IMPORTANT:

Minimum distance "C": 24" from electric cooking surface
 Minimum distance "C": 27" from gas cooking surface
 Suggested maximum distance "C": 36"

For vented installation, the chimney can be adjusted for ceilings between 7' 8 1/2" and 9' 10 1/2".

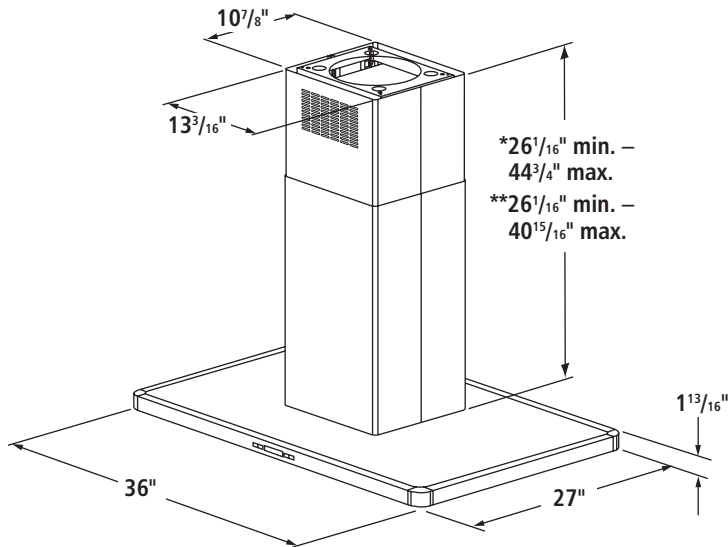
For non-vented (recirculating) installation, the chimney can be adjusted for ceilings between 7' 8 1/2" and 10' 4 1/2".

NOTE: The hood chimney is adjustable and designed to meet varying ceiling or soffit heights, depending on the distance "C" between the bottom of the hood and the cooking surface. For higher ceilings, a chimney extension kit (Part No. W10272078) is available from your dealer or an authorized parts distributor. The chimney extension replaces the upper chimney shipped with the hood.

ISLAND-MOUNT CANOPY HOODS (CONTINUED)

PRODUCT DIMENSIONS

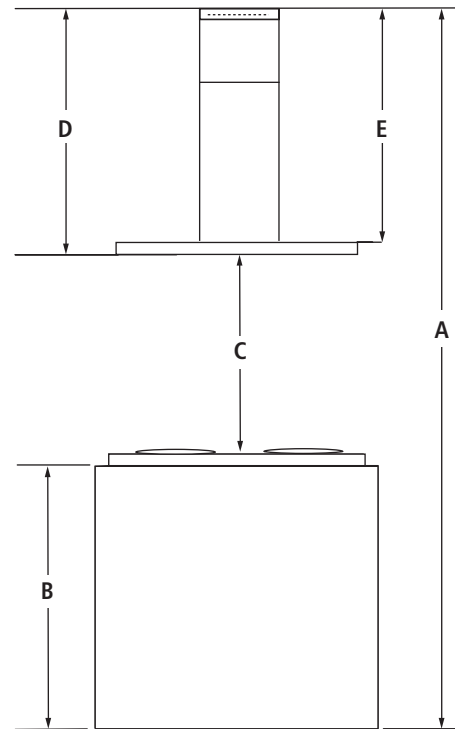
KXI2536Y



*For non-vented (recirculating) installation

**For vented installation

CUTOUT DIMENSIONS



- A. Ceiling height
- B. Countertop height
- C. Hood height: 24" min. from electric cooking surface, 27" min. from gas cooking surface, suggested 36" max.
- D. Hood height from ceiling to bottom of the hood: $A - B - C = D$
- E. $D - 2\frac{3}{8}$ " chimney assembly height

IMPORTANT:

Minimum distance "C": 24" from electric cooking surface

Minimum distance "C": 27" from gas cooking surface

Suggested maximum distance "C": 36"

For vented installation, the chimney can be adjusted for ceilings between 8' 3⁷/₈" and 9' 6³/₄".

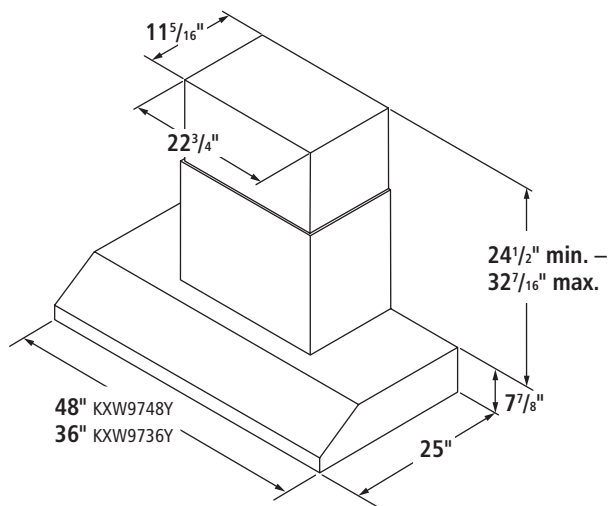
For non-vented (recirculating) installation, the chimney can be adjusted for ceilings between 8' 3⁷/₈" and 9' 10⁹/₁₆".

NOTE: The hood chimney is adjustable and designed to meet varying ceiling or soffit heights, depending on the distance "C" between the bottom of the hood and the cooking surface. For higher ceilings, a chimney extension kit (Part No. W10272078) is available from your dealer or an authorized parts distributor. The chimney extension replaces the upper chimney shipped with the hood.

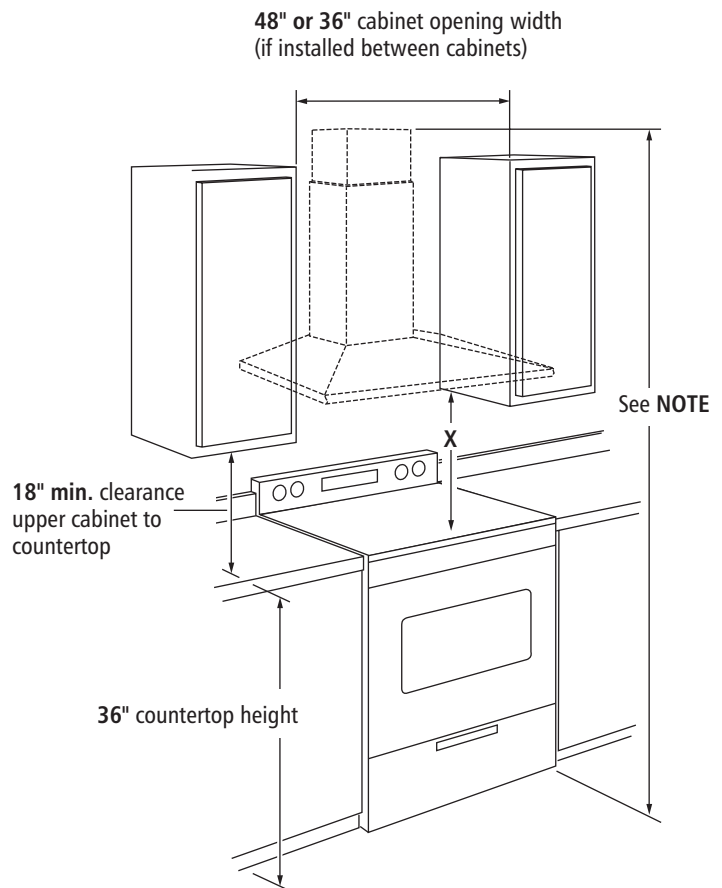
WALL-MOUNT CANOPY HOODS

PRODUCT DIMENSIONS

KXW9748Y, KXW9736Y



CUTOUT DIMENSIONS



IMPORTANT:

Minimum distance "X": 24" from electric cooking surface

Minimum distance "X": 30" from gas cooking surface

Suggested maximum distance "X": 36"

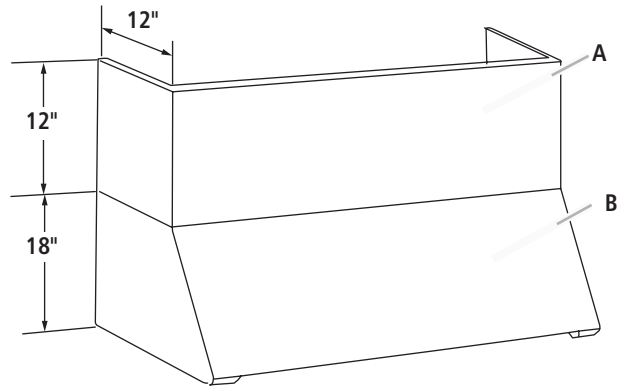
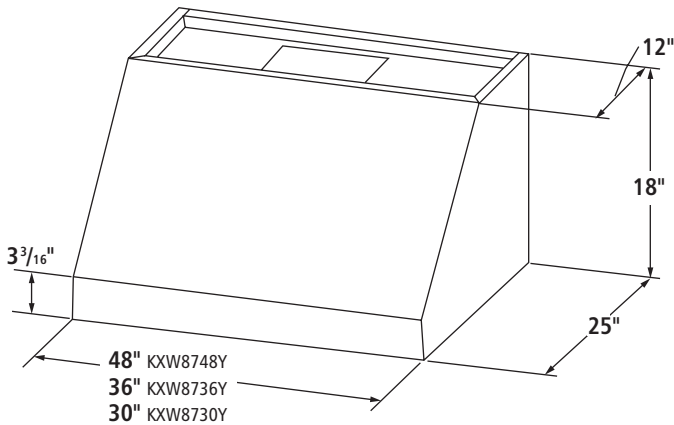
For vented installation, the chimney can be adjusted for ceilings between $8' 2\frac{3}{8}$ " and $8' 10\frac{15}{16}$ " for gas and between $7' 8\frac{3}{8}$ " and $8' 4\frac{3}{16}$ " for electric.

NOTE: The hood chimney is adjustable and designed to meet varying ceiling or soffit heights, depending on the distance "X" between the bottom of the hood and the cooking surface. For higher ceilings, a chimney extension kit (Part No. W10352733) is available from your dealer or an authorized parts distributor. The chimney extension replaces the upper chimney shipped with the hood.

WALL-MOUNT CANOPY HOODS (CONTINUED)

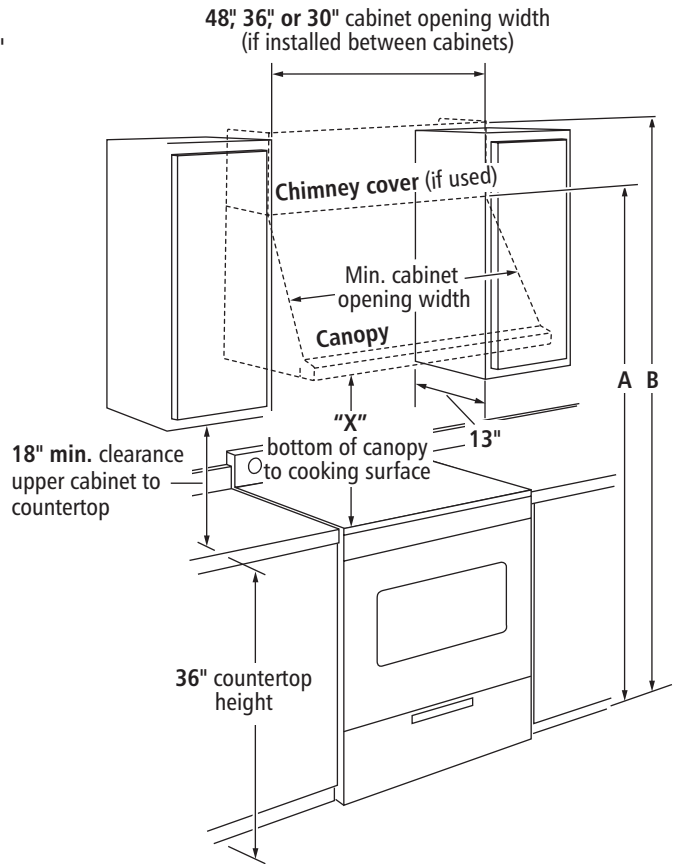
PRODUCT DIMENSIONS

KXW8748Y, KXW8736Y, KXW8730Y



- A. Optional full-width chimney cover
- B. Vent hood

CUTOUT DIMENSIONS



- A. For installation with canopy only:
78" minimum above electric cooking surface
84" minimum above gas cooking surface
- B. For installation with optional chimney cover:
90" minimum above electric cooking surface
96" minimum above gas cooking surface

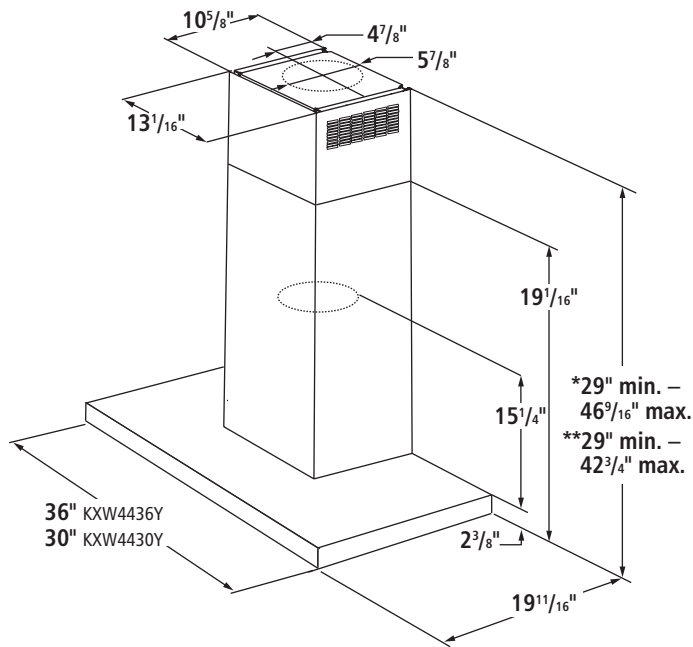
IMPORTANT:

Minimum distance "X": 24" from electric cooking surface
 Minimum distance "X": 30" from gas cooking surface
 Suggested maximum distance "X": 36"

WALL-MOUNT CANOPY HOODS (CONTINUED)

PRODUCT DIMENSIONS

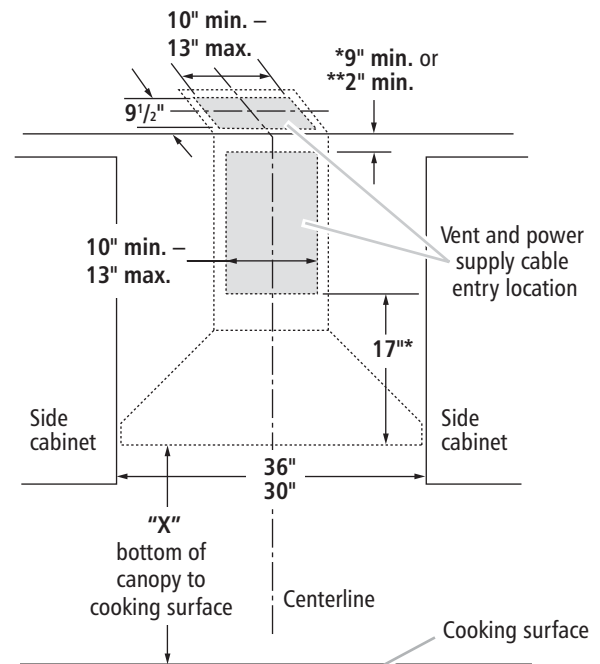
KXW4436Y, KXW4430Y



*For non-vented (recirculating) installation

**For vented installation

CUTOUT DIMENSIONS



*For non-vented (recirculating) installation

**For vented installation

IMPORTANT:

Minimum distance "X": 24" from electric cooking surface

Minimum distance "X": 27" from gas cooking surface

Suggested maximum distance "X": 36"

For vented installation, the chimney can be adjusted for ceilings between 7' 5" and 9' 6 3/4".

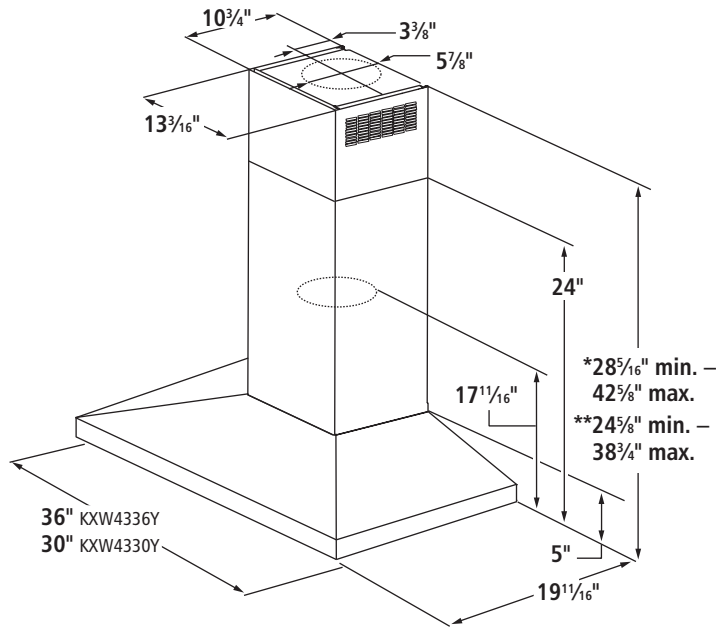
For non-vented (recirculating) installation, the chimney can be adjusted for ceilings between 7' 5" and 9' 10 1/2".

NOTE: The hood chimney is adjustable and designed to meet varying ceiling or soffit heights, depending on the distance "X" between the bottom of the hood and the cooking surface. For higher ceilings, a chimney extension kit (Part No. W10272076) is available from your dealer or an authorized parts distributor. The chimney extension replaces the upper chimney shipped with the hood.

WALL-MOUNT CANOPY HOODS (CONTINUED)

PRODUCT DIMENSIONS

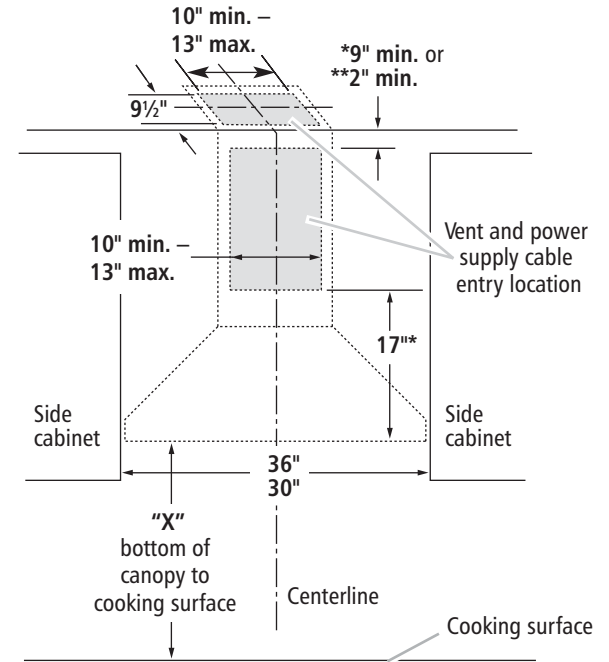
KXW4336Y, KXW4330Y



*For non-vented (recirculating) installation

**For vented installation

CUTOUT DIMENSIONS



*For non-vented (recirculating) installation

**For vented installation

IMPORTANT:

Minimum distance "X": 24" from electric cooking surface

Minimum distance "X": 27" from gas cooking surface

Suggested maximum distance "X": 36"

For vented installation, the chimney can be adjusted for ceilings between 7' 2" and 9' 2".

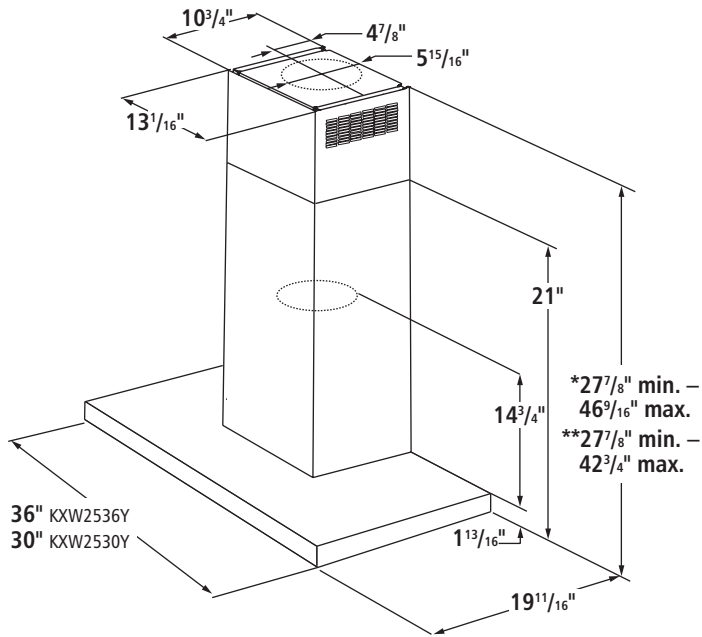
For non-vented (recirculating) installation, the chimney can be adjusted for ceilings between 7' 4" and 9' 6".

NOTE: The hood chimney is adjustable and designed to meet varying ceiling or soffit heights, depending on the distance "X" between the bottom of the hood and the cooking surface. For higher ceilings, a chimney extension kit (Part No. W10272075) is available from your dealer or an authorized parts distributor. The chimney extension replaces the upper chimney shipped with the hood.

WALL-MOUNT CANOPY HOODS (CONTINUED)

PRODUCT DIMENSIONS

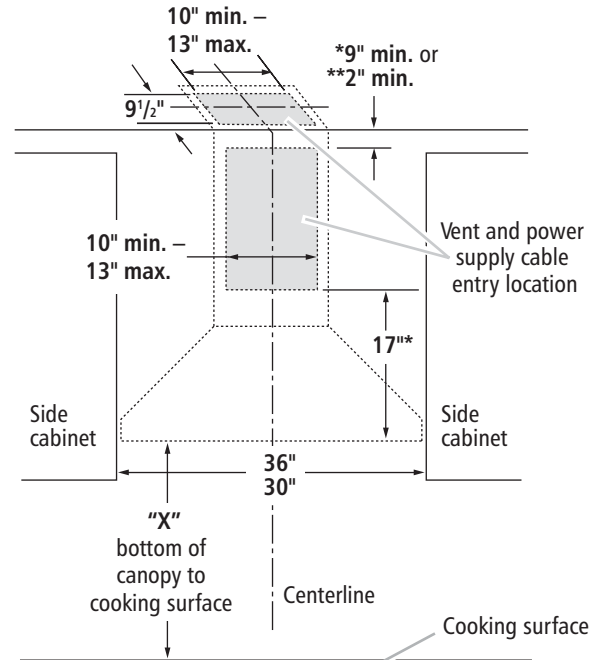
KXW2536Y, KXW2530Y



*For non-vented (recirculating) installation

**For vented installation

CUTOUT DIMENSIONS



*For non-vented (recirculating) installation

**For vented installation

IMPORTANT:

Minimum distance "X": 24" from electric cooking surface

Minimum distance "X": 27" from gas cooking surface

Suggested maximum distance "X": 36"

For vented installation, the chimney can be adjusted for ceilings between 7' 11" and 9' 0"

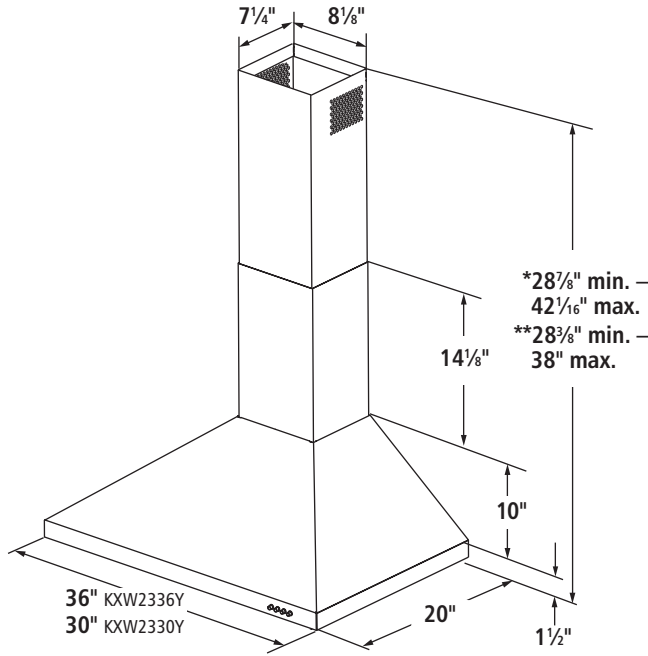
For non-vented (recirculating) installation, the chimney can be adjusted for ceilings between 7' 11" and 9' 6"

NOTE: The hood chimney is adjustable and designed to meet varying ceiling or soffit heights, depending on the distance "X" between the bottom of the hood and the cooking surface. For higher ceilings, a chimney extension kit (Part No. W10294735) is available from your dealer or an authorized parts distributor. The chimney extension replaces the upper chimney shipped with the hood.

WALL-MOUNT CANOPY HOODS (CONTINUED)

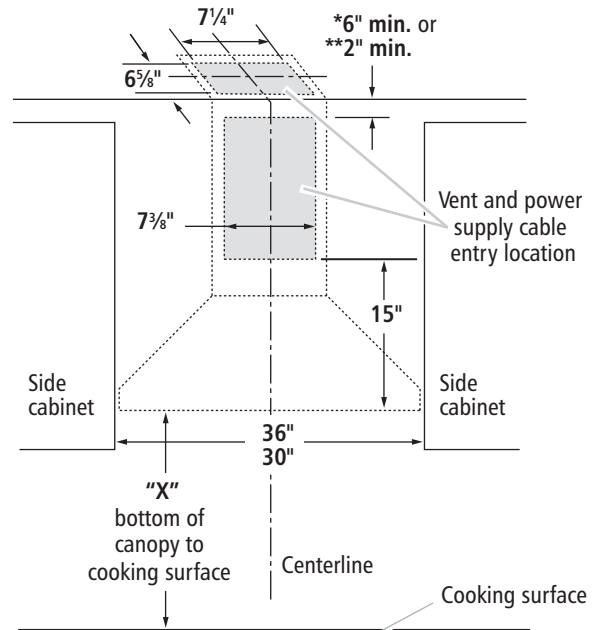
PRODUCT DIMENSIONS

KXW2336Y, KXW2330Y



*For non-vented (recirculating) installation
 **For vented installation

CUTOUT DIMENSIONS



*For non-vented (recirculating) installation
 **For vented installation

IMPORTANT:

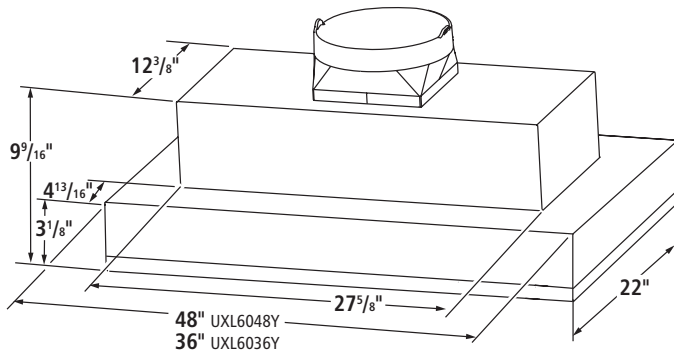
Minimum distance "X": 24" from electric cooking surface
 Minimum distance "X": 27" from gas cooking surface
 Suggested maximum distance "X": 36"
 For vented installation, the chimney can be adjusted for ceilings between 7' 4 3/8" and 9' 2"
 For non-vented (recirculating) installation, the chimney can be adjusted for ceilings between 7' 4 7/8" and 9' 6"

NOTE: The hood chimney is adjustable and designed to meet varying ceiling or soffit heights, depending on the distance "X" between the bottom of the hood and the cooking surface. For higher ceilings, a chimney extension kit (Part No. W10337357) is available from your dealer or an authorized parts distributor. The chimney extension replaces the upper chimney shipped with the hood.

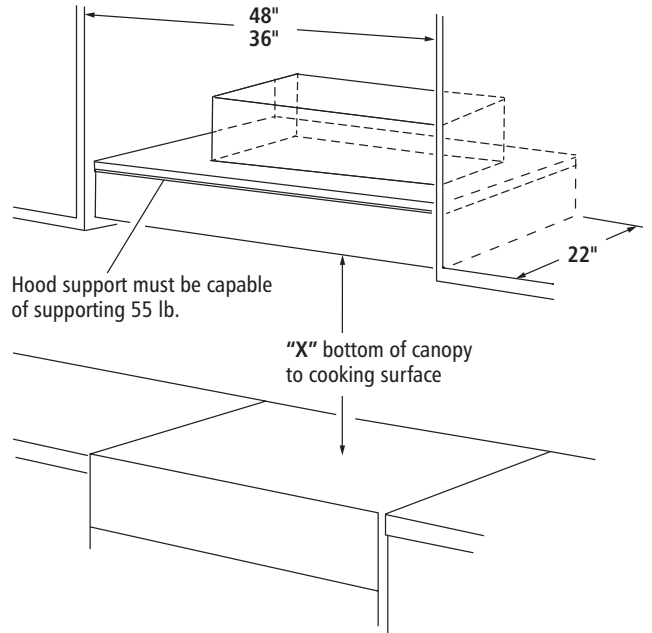
CUSTOM HOOD LINERS

PRODUCT DIMENSIONS

UXL6048Y, UXL6036Y



CUTOUT DIMENSIONS



IMPORTANT:

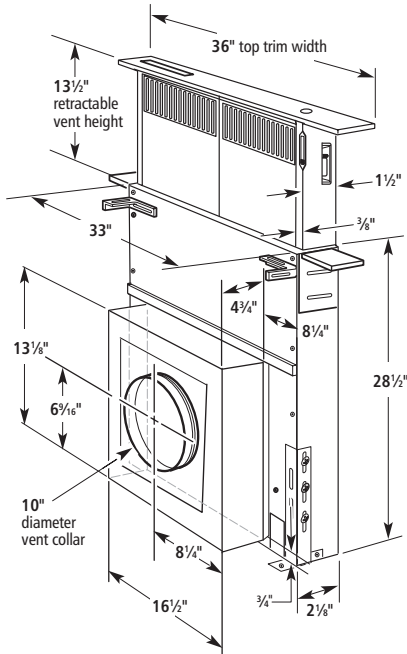
Minimum distance "X": 24" from electric cooking surface
Minimum distance "X": 30" from gas cooking surface
Suggested maximum distance "X": 36"

RETRACTABLE DOWNDRAFT SYSTEMS

Fit under standard-sized cabinets

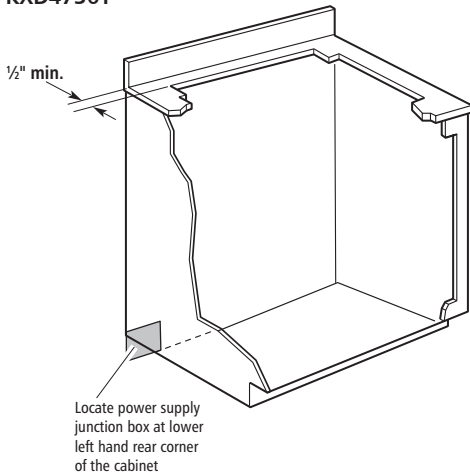
PRODUCT DIMENSIONS

Requires 600 or 1200 CFM Inline Blower Motor (not included)
KXD4736Y



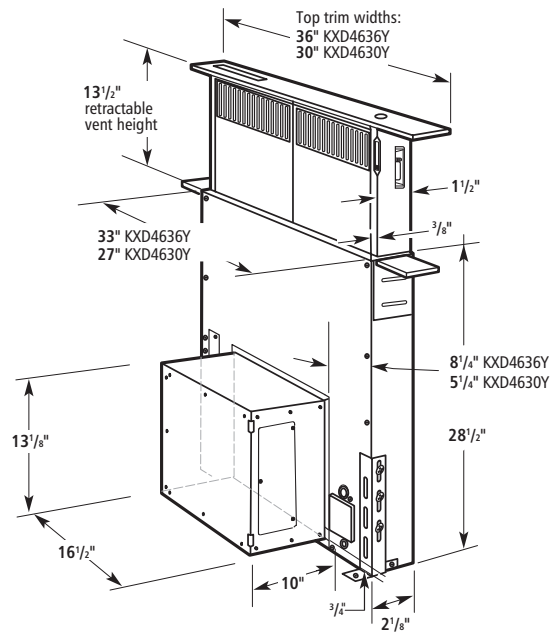
CUTOUT DIMENSIONS

CABINET OPENING
KXD4736Y



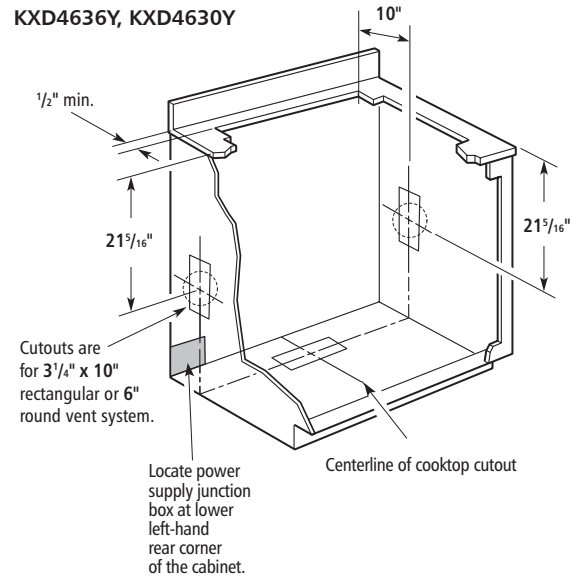
PRODUCT DIMENSIONS

With Interior-Mounted Power System
KXD4636Y, KXD4630Y



CUTOUT DIMENSIONS

CABINET OPENING
KXD4636Y, KXD4630Y

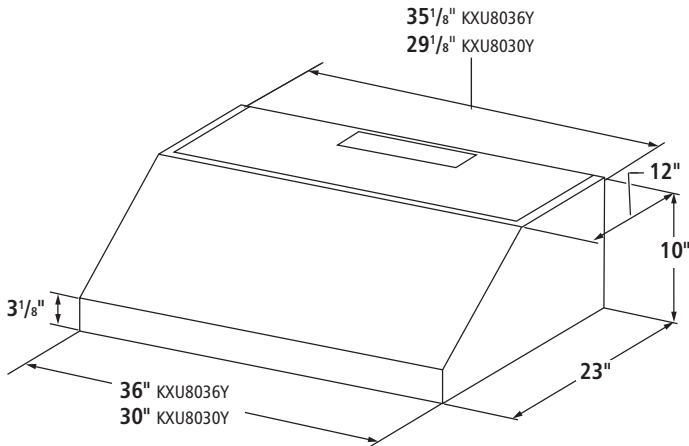


Interior-mounted blower system connects with 3 1/4" x 10" rectangular or 6" round vent. The cutout location for this ventilation system will depend on your specific installation.

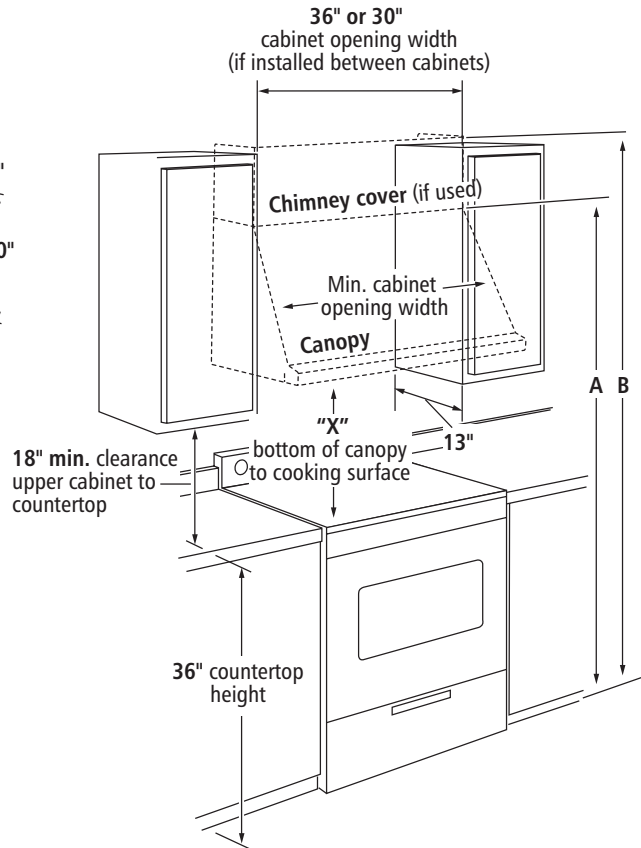
UNDER-THE-CABINET HOODS

PRODUCT DIMENSIONS

KXU8036Y, KXU8030Y



CUTOUT DIMENSIONS



A. For installation with canopy only:

- 70" minimum above electric cooking surface
- 76" minimum above gas cooking surface

B. For installation with optional chimney cover:

- 82" minimum above electric cooking surface
- 88" minimum above gas cooking surface

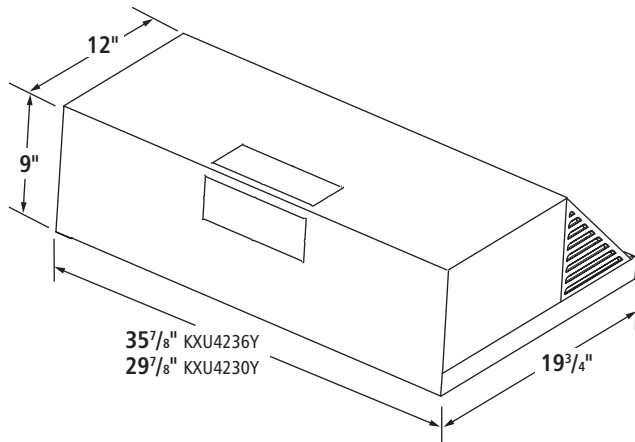
IMPORTANT:

Minimum distance "X": 24" from electric cooking surface
 Minimum distance "X": 30" from gas cooking surface
 Suggested maximum distance "X": 36"

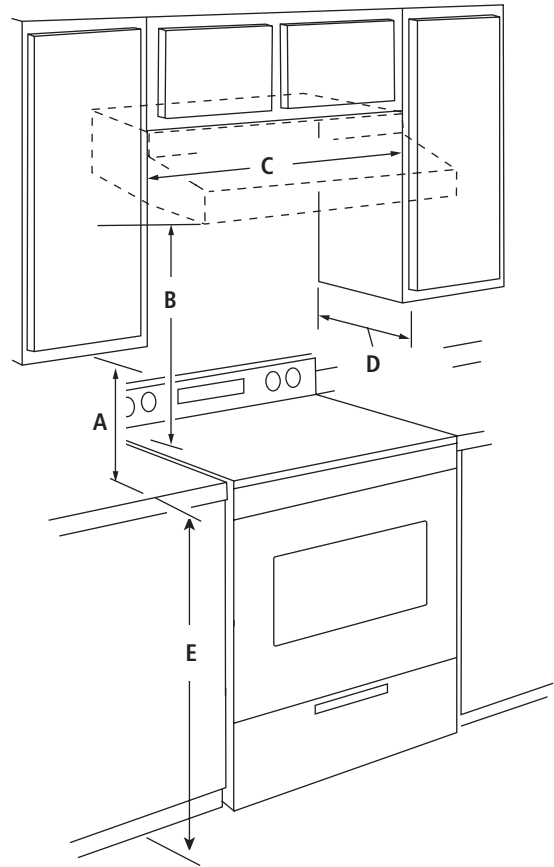
UNDER-THE-CABINET HOODS (CONTINUED)

PRODUCT DIMENSIONS

KXU4236Y, KXU4230Y



CUTOUT DIMENSIONS

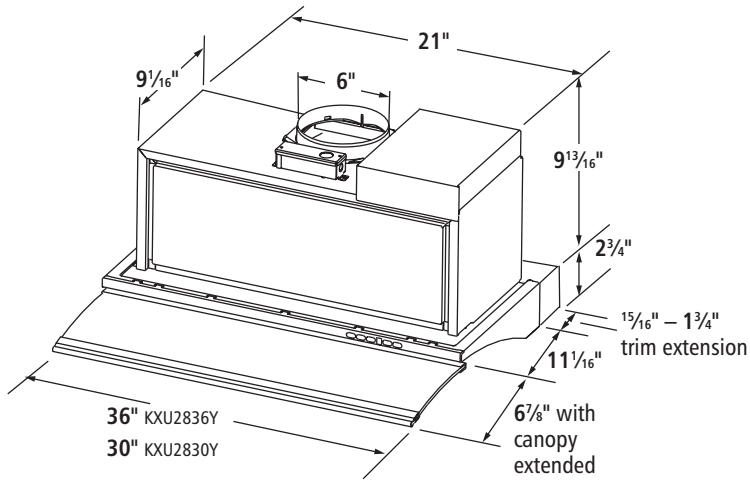


- A. 18" min. clearance – upper cabinet to countertop
- B. 24" min. for electric cooking surface, 27" min. for gas cooking surface, 30" suggested max. – bottom of hood to cooking surface
- C. 36" or 30" cabinet opening width
- D. 13" cabinet depth
- E. 36" base cabinet height

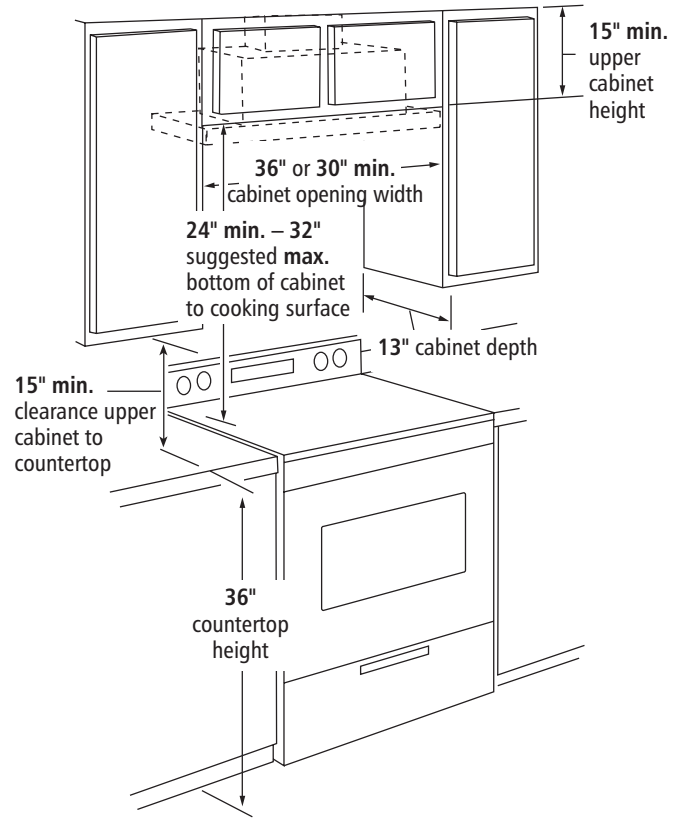
SLIDE-OUT VENTILATION

PRODUCT DIMENSIONS

KXU2836Y, KXU2830Y



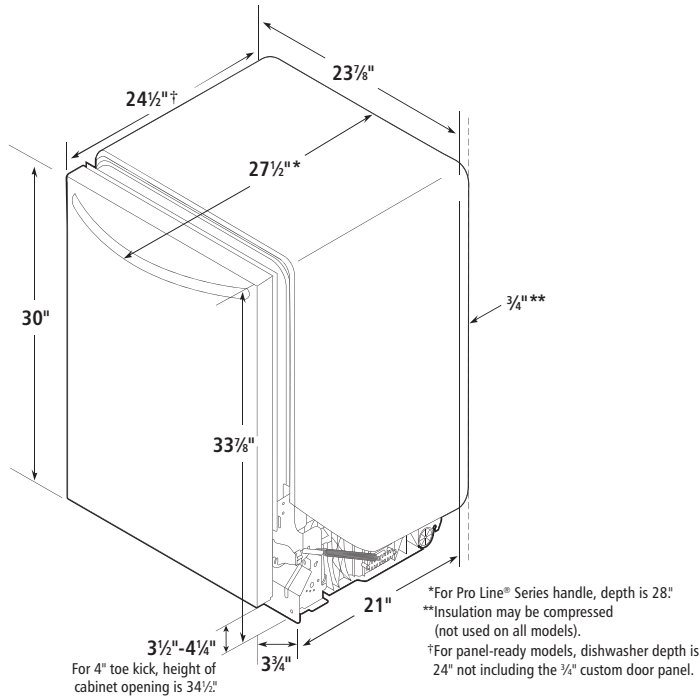
CUTOUT DIMENSIONS



DISHWASHERS

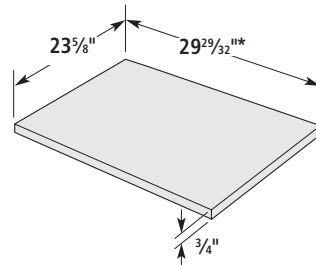
PRODUCT DIMENSIONS

KUDE70FX, KUDE60HX, KUDE50CX, KUDE48FX,*
 KUDE20IX, KUDS35SX, KUDS30SX, KUDS30FX,
 KUDS30IX, KUDC10FX, KUDC10IX



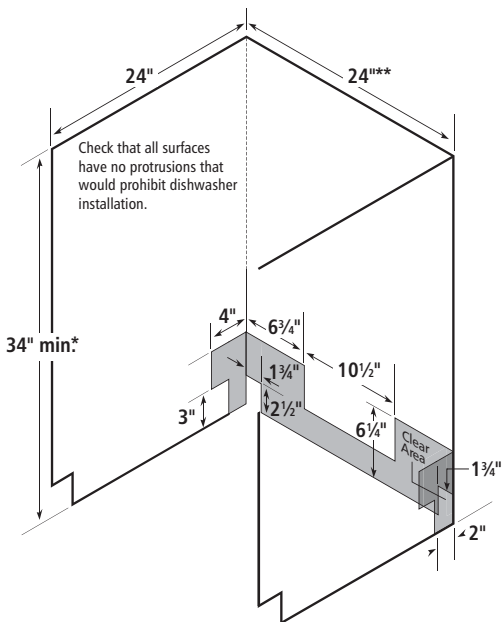
CUSTOM PANEL DIMENSIONS

KUDE70FX, KUDE48FX, KUDS30FX



*This dimension is for a 4" toe kick. If the installation needs a higher toe kick, adjust the height of the wood panel accordingly. Not recommended for toe kicks greater than 6."

CUTOUT DIMENSIONS



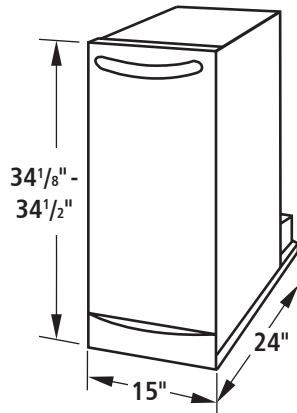
NOTE: Shaded areas of cabinet walls show where utility connections may be installed.

*Measured from the lowest point on the underside of countertop. May be reduced to 33 7/8" by removing wheels from dishwasher, or 33 3/4" by removing wheels AND perforated section in the insulation blanket.
 **Minimum, measured from narrowest point of opening.

TRASH COMPACTORS

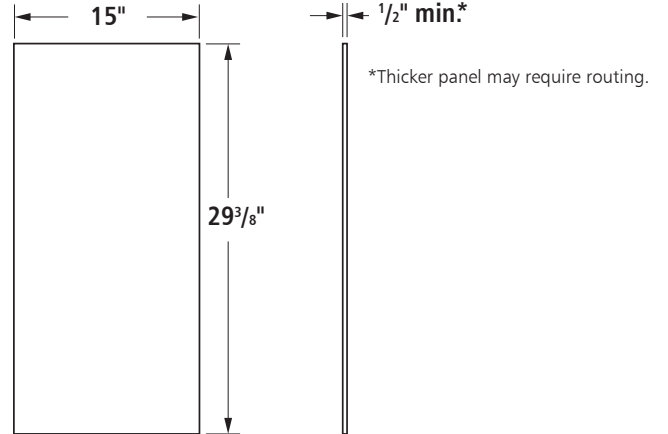
PRODUCT DIMENSIONS

KUCS03FT, KUCS03CT

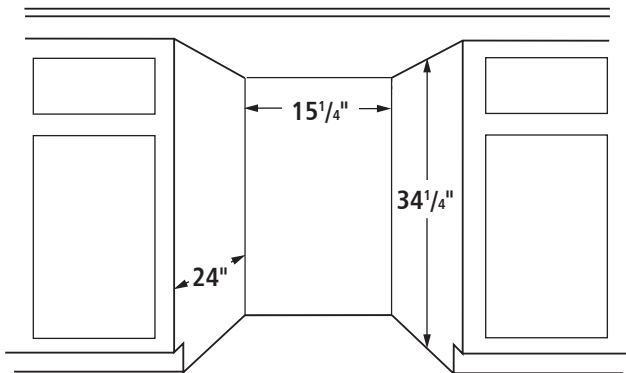


CUSTOM PANEL DIMENSIONS

KUCS03FT



CUTOUT DIMENSIONS



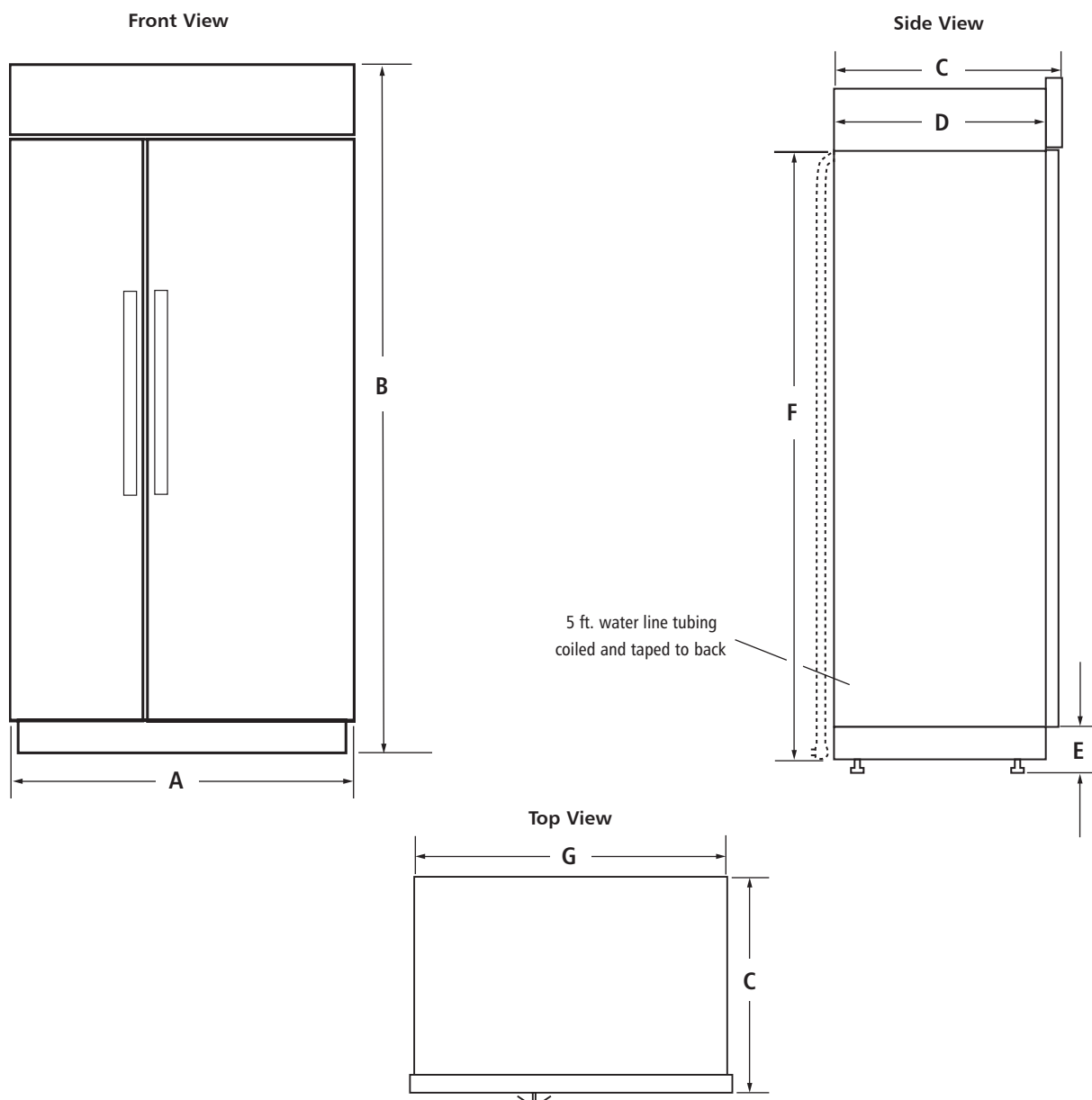
BUILT-IN SIDE-BY-SIDE REFRIGERATORS

PRODUCT DIMENSIONS – shown in inches

MODEL	48-INCH KSSC48QT KSSC48FT KSSO48FT	42-INCH KSSC42QT KSSC42FT KSSO42FT	36-INCH KSSC36QT KSSO36FT
Front Width (A)	48 ¹ / ₄	42 ¹ / ₄	36 ¹ / ₄
Front Height (B)*	83 ³ / ₈	83 ³ / ₈	83 ³ / ₈
Depth (including door) (C)**	25 ¹ / ₈	25 ¹ / ₈	25 ¹ / ₈
Depth (excluding door) (D)	23 ¹ / ₂	23 ¹ / ₂	23 ¹ / ₂
Height (E)*	3 ¹ / ₂	3 ¹ / ₂	3 ¹ / ₂
Length (power cord) (F)	84	84	84
Back Width (G)	47	41	35
Depth (door open 90°)	51 ³ / ₈	48 ⁷ / ₈	44 ³ / ₈

*Leg levelers extended 1/8" below rollers; add 1 1/8" for levelers fully extended 1 1/4" below rollers.

**Dimension is to front of top grille and does not include custom panel.

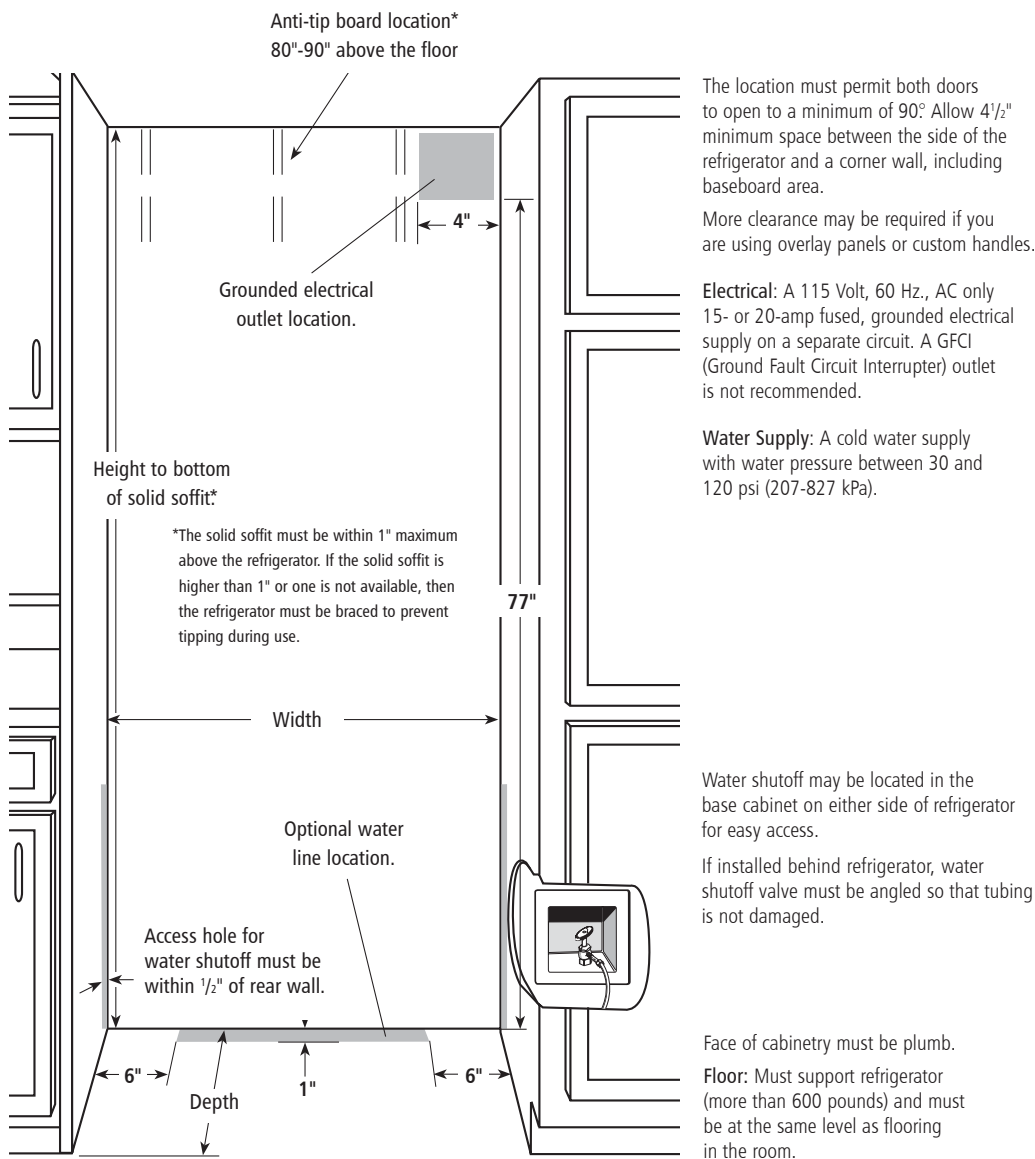


BUILT-IN SIDE-BY-SIDE REFRIGERATORS (CONTINUED)

CUTOUT DIMENSIONS – shown in inches

MODEL	48-INCH KSSC48QT KSSC48FT KSSO48FT	42-INCH KSSC42QT KSSC42FT KSSO42FT	36-INCH KSSC36QT KSSO36FT
Width* (min./max.)	47 ¹ / ₂ /47 ³ / ₄	41 ¹ / ₂ /41 ³ / ₄	35 ¹ / ₂ /35 ³ / ₄
Height (min./max.)	83 ¹ / ₂ /84 ³ / ₄	83 ¹ / ₂ /84 ³ / ₄	83 ¹ / ₂ /84 ³ / ₄
Depth (min.)	24	24	24

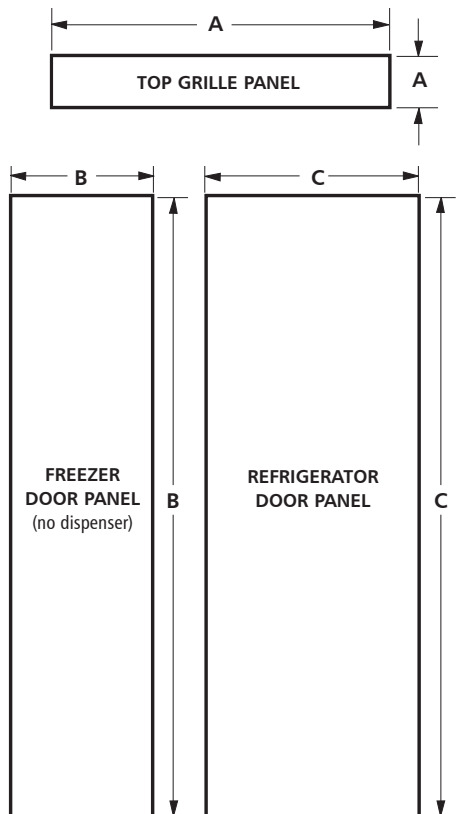
*To allow sufficient airflow to the compressor, side trim must be on the outside of adjoining cabinets and not recessed into the cutout.



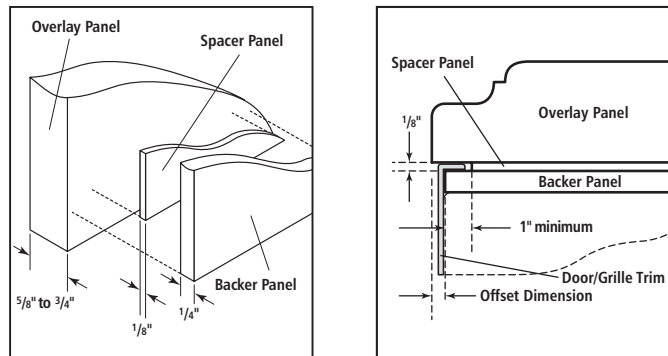
BUILT-IN SIDE-BY-SIDE NON-DISPENSING REFRIGERATORS

CUSTOM SIDE-BY-SIDE PANEL DIMENSIONS – shown in inches

MODEL NO.	TOP GRILLE PANEL (A)	FREEZER DOOR PANEL (B)	REFRIGERATOR DOOR PANEL (C)
OVERLAY PANEL-READY MODELS			
KSSO48FT	7 ¹ / ₄ h x 45 ³ / ₄ w	72 ¹ / ₄ h x 19 ³ / ₄ w	72 ¹ / ₄ h x 26 ³ / ₄ w
KSSO42FT	7 ¹ / ₄ h x 39 ³ / ₄ w	72 ¹ / ₄ h x 17 ³ / ₄ w	72 ¹ / ₄ h x 23 ¹ / ₄ w
KSSO36FT	7 ¹ / ₄ h x 33 ³ / ₄ w	72 ¹ / ₄ h x 14 ³ / ₄ w	72 ¹ / ₄ h x 19 ³ / ₄ w



3-PIECE OVERLAY PANEL CONFIGURATION



1-PIECE OVERLAY PANEL CONFIGURATION

In some cases, your cabinet manufacturer may choose to work with one panel routed for the different dimensions. Follow these panel dimensions and placement instructions to be sure that the custom overlay panels will fit properly.

CUSTOM SIDE-BY-SIDE PANEL WEIGHTS – shown in pounds

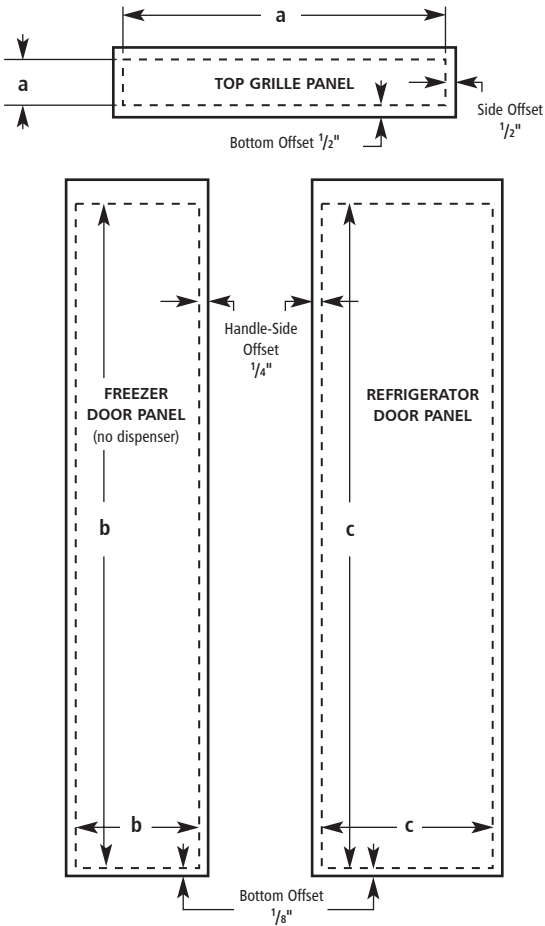
CUSTOM PANEL	MAXIMUM WEIGHT
OVERLAY PANEL-READY MODELS*	
Refrigerator Door Panel	50
Freezer Door Panel	40
Top Grille Panel	10

*Maximum weights include overlay, backer, and spacer panels. To minimize panel weight, you may use 2" spacer strips around the perimeter in place of full-sheet solid spacer panels. The spacer strips must be set in at least 1" from the top, bottom, and sides of the backer panel. If you use spacer strips, we recommend you use two 2" strips horizontally centered for added support.

BUILT-IN SIDE-BY-SIDE NON-DISPENSING REFRIGERATORS (CONTINUED)

CUSTOM SIDE-BY-SIDE BACKER PANEL DIMENSIONS – shown in inches

MODEL NO.	TOP GRILLE PANEL (a)	FREEZER DOOR PANEL (b)	REFRIGERATOR DOOR PANEL (c)
OVERLAY PANEL-READY MODELS			
KSSO48FT	$6\frac{3}{16}$ h x $45\frac{3}{4}$ w	$70\frac{1}{2}$ h x $19\frac{1}{4}$ w	$70\frac{1}{2}$ h x $26\frac{1}{4}$ w
KSSO42FT	$6\frac{3}{16}$ h x $39\frac{3}{4}$ w	$70\frac{1}{2}$ h x $16\frac{3}{4}$ w	$70\frac{1}{2}$ h x $22\frac{3}{4}$ w
KSSO36FT	$6\frac{3}{16}$ h x $33\frac{3}{4}$ w	$70\frac{1}{2}$ h x $14\frac{1}{4}$ w	$70\frac{1}{2}$ h x $19\frac{1}{4}$ w



Dimensions are for planning purposes only. For complete details, see Installation Instructions packed with product. Specifications subject to change without notice.

BUILT-IN FRENCH DOOR AND BOTTOM-FREEZER REFRIGERATORS

DIMENSIONS – shown in inches

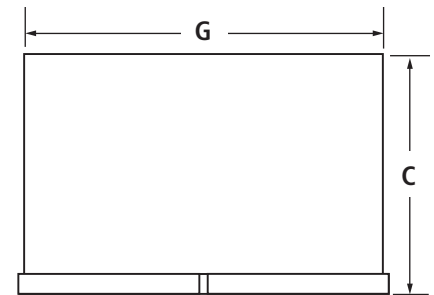
MODEL NO.	42-INCH KBFC42FT KBFO42FT	36-INCH KBRC36FT, KBLC36FT, KBRO36FT, KBLO36FT
PRODUCT DIMENSIONS		
Front Width (A)	42 ¹ / ₄	36 ¹ / ₄
Front Height (B)*	83 ³ / ₈	83 ³ / ₈
Depth (including door) (C)**	25 ¹ / ₈	25 ¹ / ₈
Depth (excluding door) (D)	23 ¹ / ₂	23 ¹ / ₂
Height (E)*	3 ¹ / ₂	3 ¹ / ₂
Length (power cord) (F)	84	84
Back Width (G)	41 ¹ / ₄	35 ¹ / ₄
Depth (door open 90°)	44 ¹ / ₄	59
CUTOUT DIMENSIONS		
Width (H)†	41 ¹ / ₂	35 ¹ / ₂
Height (min./max.) (I)	83 ¹ / ₂ /84 ³ / ₄	83 ¹ / ₂ /84 ³ / ₄
Depth (min.) (J)	24	24

*Leg levelers extended 1/8" below rollers; add 1 1/8" for levelers fully extended 1 1/4" below rollers.

**Dimension is to front of top grille and does not include custom panel.

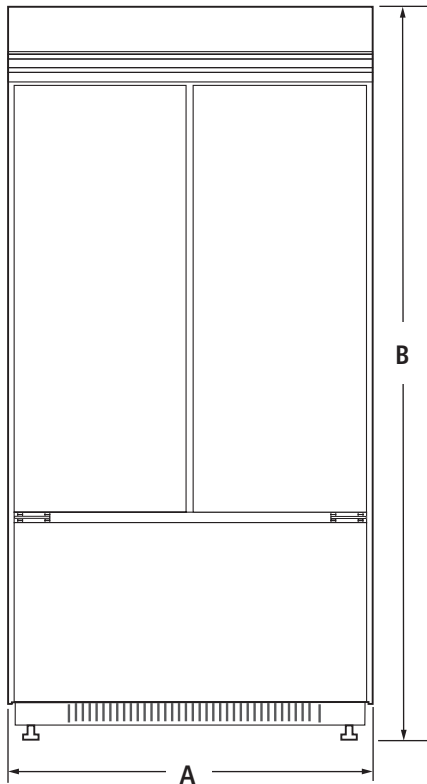
†To allow sufficient airflow to the compressor, side trim must be on the outside of adjoining cabinets and not recessed into the cutout.

Top View

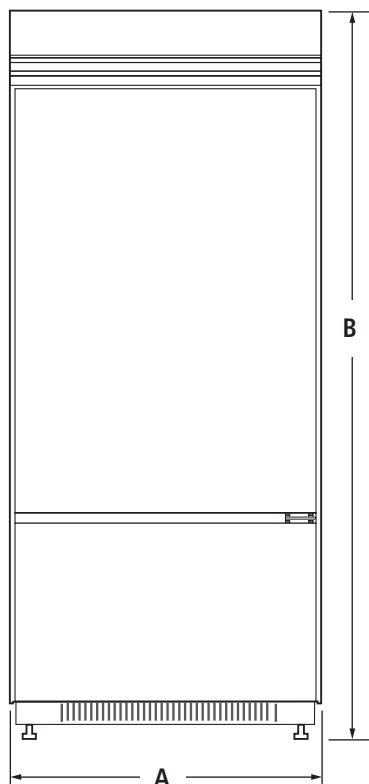


PRODUCT DIMENSIONS

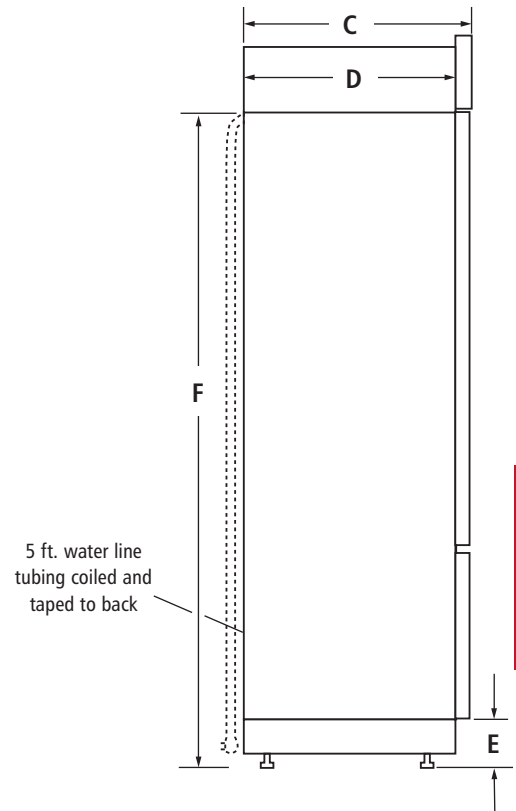
Front View
KBFC42FT,
KBFO42FT



Front View
KBRC36FT, KBLC36FT,
KBRO36FT, KBLO36FT



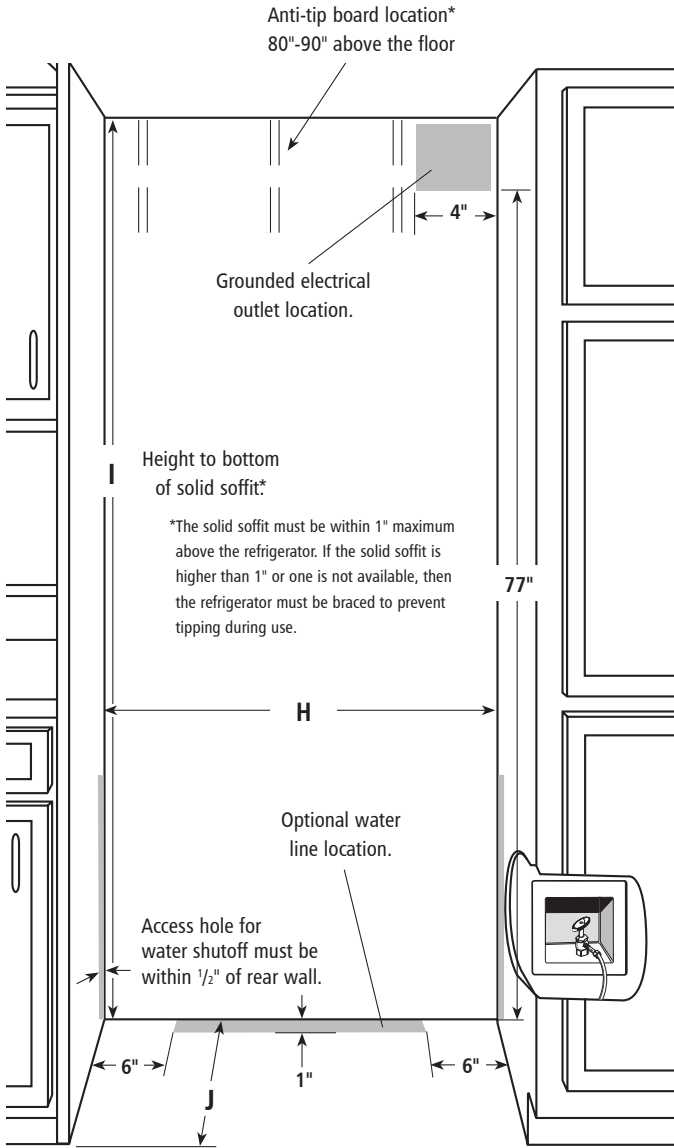
Side View



Dimensions are for planning purposes only. For complete details, see Installation Instructions packed with product. Specifications subject to change without notice.

BUILT-IN FRENCH DOOR AND BOTTOM-FREEZER REFRIGERATORS (CONTINUED)

CUTOUT DIMENSIONS



The location must permit both doors to open to a minimum of 90°. Allow 4 1/2" minimum space between the side of the refrigerator and a corner wall, including baseboard area.

More clearance may be required if you are using overlay panels or custom handles.

Electrical: A 115 Volt, 60 Hz., AC only 15- or 20-amp fused, grounded electrical supply on a separate circuit. A GFCI (Ground Fault Circuit Interrupter) outlet is not recommended.

Water Supply: A cold water supply with water pressure between 30 and 120 psi (207-827 kPa).

Water shutoff may be located in the base cabinet on either side of refrigerator for easy access.

If installed behind refrigerator, water shutoff valve must be angled so that tubing is not damaged.

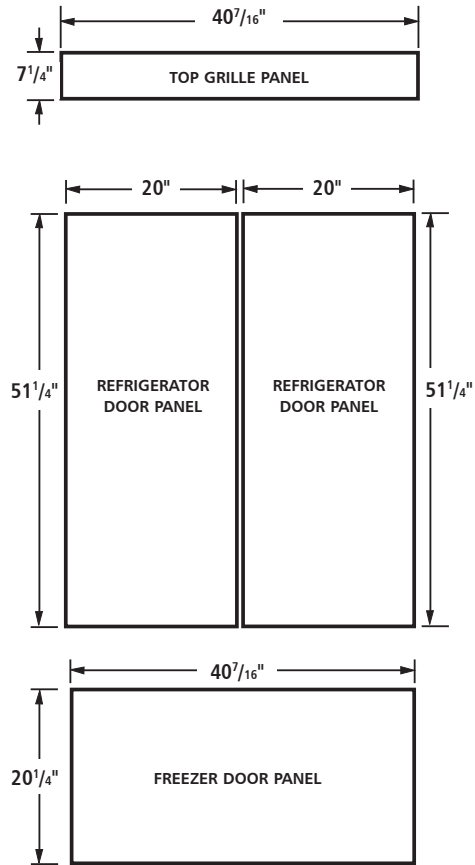
Face of cabinetry must be plumb.

Floor: Must support refrigerator (more than 600 pounds) and must be at the same level as flooring in the room.

BUILT-IN FRENCH DOOR REFRIGERATOR

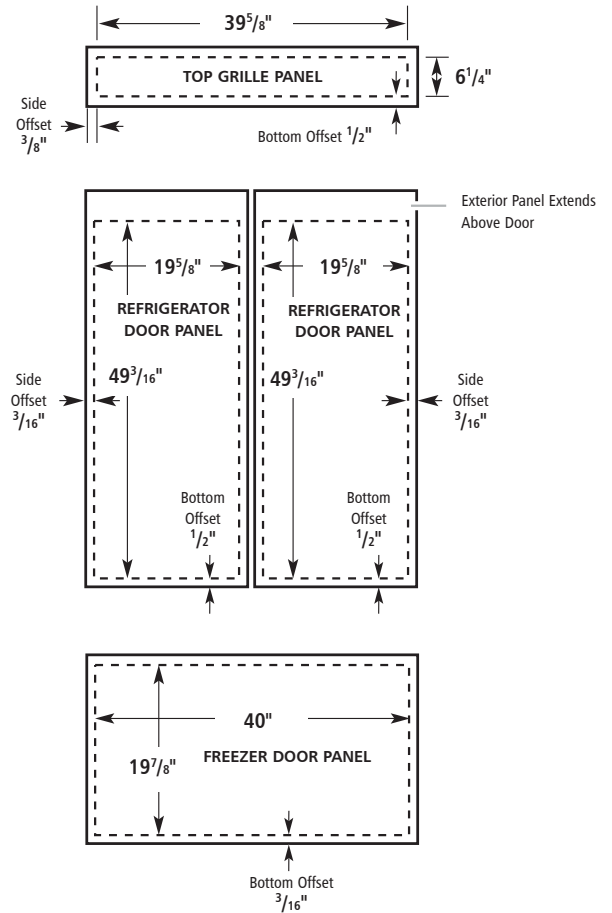
CUSTOM FRENCH DOOR PANEL DIMENSIONS

KBFO42FT

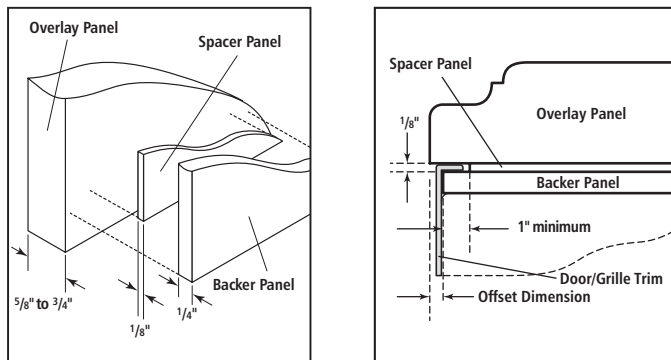


CUSTOM FRENCH DOOR BACKER PANEL DIMENSIONS

KBFO42FT



3-PIECE OVERLAY PANEL CONFIGURATION



1-PIECE OVERLAY PANEL CONFIGURATION

In some cases, your cabinet manufacturer may choose to work with one panel routed for the different dimensions. Follow these panel dimensions and placement instructions to be sure that the custom overlay panels will fit properly.

CUSTOM FRENCH DOOR PANEL WEIGHTS – shown in pounds

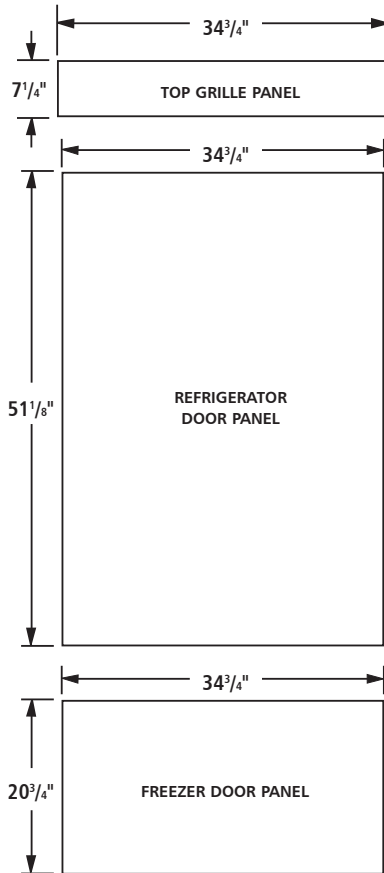
CUSTOM PANEL	MAXIMUM WEIGHT
OVERLAY PANEL-READY MODELS*	
Refrigerator Door Panel (each panel)	30
Freezer Door Panel	25
Top Grille Panel	10

*Maximum weights include overlay, backer, and spacer panels. To minimize panel weight, you may use 2" spacer strips around the perimeter in place of full-sheet solid spacer panels. The spacer strips must be set in at least 1" from the top, bottom, and sides of the backer panel. If you use spacer strips, we recommend you use two 2" strips horizontally centered for added support.

BUILT-IN BOTTOM-FREEZER REFRIGERATORS

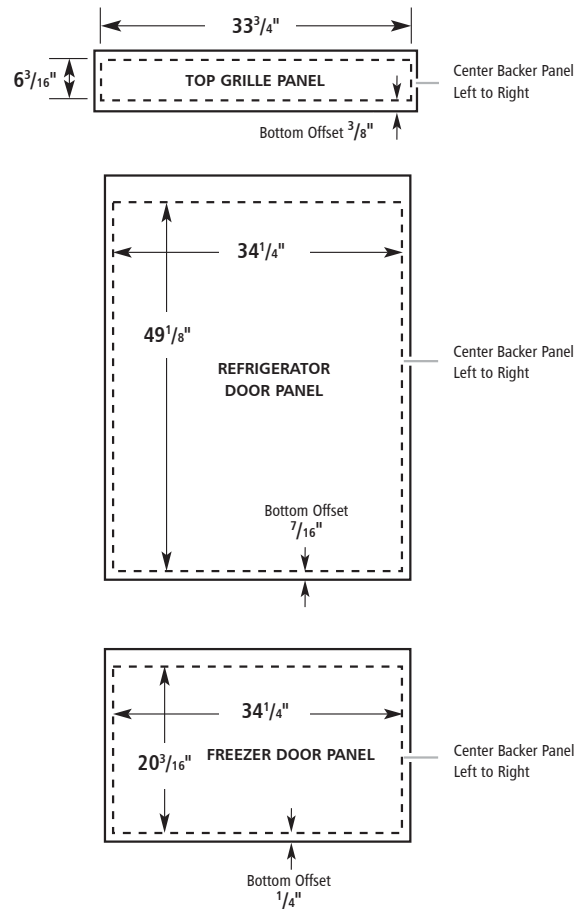
CUSTOM BOTTOM-FREEZER PANEL DIMENSIONS

KBRO36FT, KBLO36FT

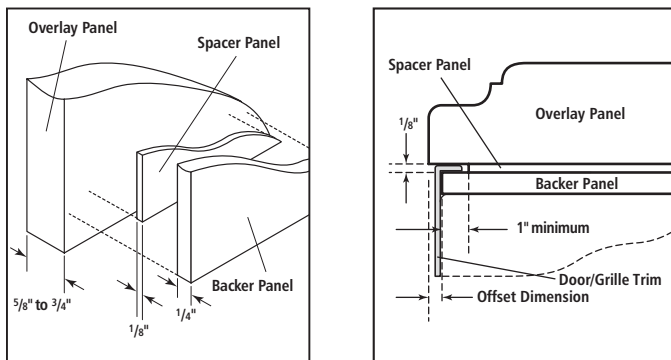


CUSTOM BOTTOM-FREEZER BACKER PANEL DIMENSIONS

KBRO36FT, KBLO36FT



3-PIECE OVERLAY PANEL CONFIGURATION



1-PIECE OVERLAY PANEL CONFIGURATION

In some cases, your cabinet manufacturer may choose to work with one panel routed for the different dimensions. Follow these panel dimensions and placement instructions to be sure that the custom overlay panels will fit properly.

CUSTOM BOTTOM-FREEZER PANEL WEIGHTS – shown in pounds

CUSTOM PANEL	MAXIMUM WEIGHT
OVERLAY PANEL-READY MODELS*	
Refrigerator Door Panel	50
Freezer Door Panel	20
Top Grille Panel	10

*Maximum weights include overlay, backer, and spacer panels. To minimize panel weight, you may use 2" spacer strips around the perimeter in place of full-sheet solid spacer panels. The spacer strips must be set in at least 1" from the top, bottom, and sides of the backer panel. If you use spacer strips, we recommend you use two 2" strips horizontally centered for added support.

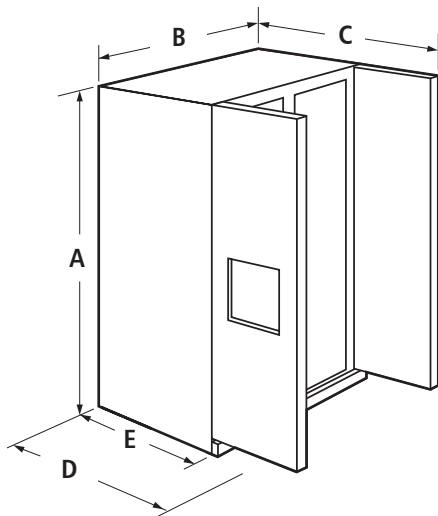
FREESTANDING SIDE-BY-SIDE REFRIGERATORS

PRODUCT DIMENSIONS – shown in inches

MODEL NO.	OVERALL HEIGHT* (A**)	WIDTH (B)	DEPTH DOOR OPEN 90° (C)	DEPTH WITH HANDLES (D)	DEPTH WITHOUT DOORS, HANDLES & BASE GRILLE (E)
COUNTER-DEPTH					
KSC24C8EY	71 ³ / ₈	35 ¹ / ₂	45 ⁷ / ₈	29 ¹ / ₄	23 ⁷ / ₈
KSC23C8EY	69	35 ¹ / ₂	45 ⁷ / ₈	29 ¹ / ₄	23 ⁷ / ₈
STANDARD-DEPTH					
KSF26C6XY	69	35 ¹ / ₂	51 ¹ / ₈	34 ¹ / ₂	29
KSF26C4XY	69	35 ¹ / ₂	51 ¹ / ₈	34 ¹ / ₂	29
KSRV22FV	66 ³ / ₄	32 ³ / ₄	49 ⁷ / ₈	33 ⁷ / ₈	29 ¹ / ₄

*Height is to top of hinge cover.

**When leveling legs are fully extended to 1¹/₄" below the refrigerator, add 1¹/₈" to the overall height dimension.

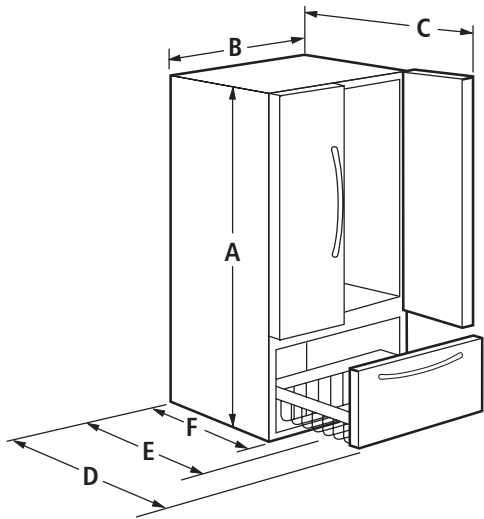


FREESTANDING COUNTER-DEPTH FRENCH DOOR REFRIGERATORS

PRODUCT DIMENSIONS – shown in inches

MODEL NO.	HEIGHT* (A)	WIDTH (B)	DEPTH DOOR OPEN 90° (C)	DEPTH DRAWER OPEN (D)	DEPTH WITH HANDLES (E)	DEPTH WITHOUT DOOR & HANDLES (F)
KFCP22EX	71 ¹ / ₄	35 ⁵ / ₈	44 ¹ / ₈	45 ¹ / ₄	30 ¹ / ₄	24 ⁵ / ₈
KFCS22EV	71 ¹⁵ / ₁₆	35 ⁵ / ₈	44 ¹ / ₈	45 ¹ / ₄	30 ¹ / ₄	24 ⁵ / ₈
KFCO22EV	71 ¹⁵ / ₁₆	35 ⁵ / ₈	44 ¹ / ₈	43 ³ / ₈	N/A	24 ⁵ / ₈
KFIS20XV	70 ¹ / ₁₆	35 ⁵ / ₈	43	48 ¹ / ₈	29 ¹ / ₄	24 ¹ / ₈
KBFS20EV	69 ¹⁵ / ₁₆	35 ⁵ / ₈	43	45 ³ / ₈	29 ³ / ₈	24 ¹ / ₈

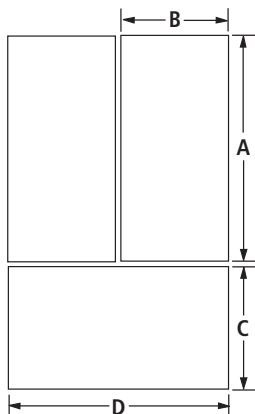
*Height is to top of hinge cover.



CUSTOM PANEL DIMENSIONS – shown in inches

MODEL NO.	REFRIGERATOR DOORS			FREEZER DRAWER		
	HEIGHT (A)	WIDTH (B)	THICKNESS	HEIGHT (C)	WIDTH (D)	THICKNESS
KFCO22EV						
Custom Panel	44 ¹ / ₈	17 ³ / ₄	³ / ₄ max.	24	35 ³ / ₄	³ / ₄ max.
Spacer Panel	43 ³ / ₁₆	16 ³ / ₄	¹ / ₁₆	23	34 ³ / ₄	¹ / ₁₆
Backer Panel*	43 ¹³ / ₁₆	17 ³ / ₈	¹ / ₄	23 ⁹ / ₁₆	35 ⁵ / ₁₆	¹ / ₄

*For ease of installation, cut backer panel corners at 45° – 1" x 1"



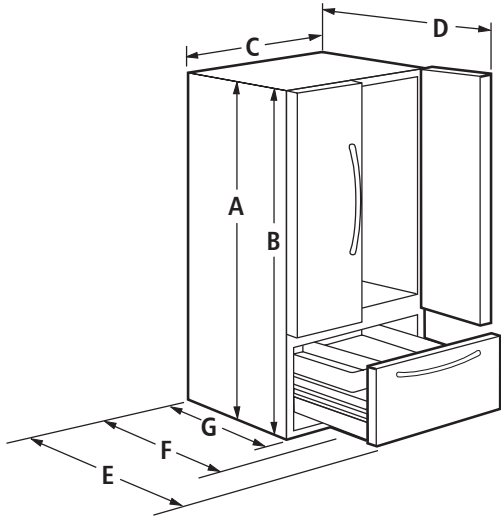
Dimensions are for planning purposes only. For complete details, see Installation Instructions packed with product. Specifications subject to change without notice.

FREESTANDING STANDARD-DEPTH FRENCH DOOR REFRIGERATORS

PRODUCT DIMENSIONS – shown in inches

MODEL NO.	CABINET HEIGHT (A)	HEIGHT* (B)	WIDTH (C)	DEPTH DOOR OPEN 90° (D)	DEPTH DRAWER OPEN WITH HANDLE (E)	DEPTH WITH HANDLES (F)	DEPTH WITHOUT DOORS & HANDLES (G)
KFIS29PB	68 ⁵ / ₈	69 ⁷ / ₈	35 ⁵ / ₈	48	47 ⁵ / ₈	35 ⁵ / ₈	28 ⁷ / ₈
KFIS29BB	68 ⁵ / ₈	69 ⁷ / ₈	35 ⁵ / ₈	48	47 ⁵ / ₈	35 ⁵ / ₈	28 ⁷ / ₈

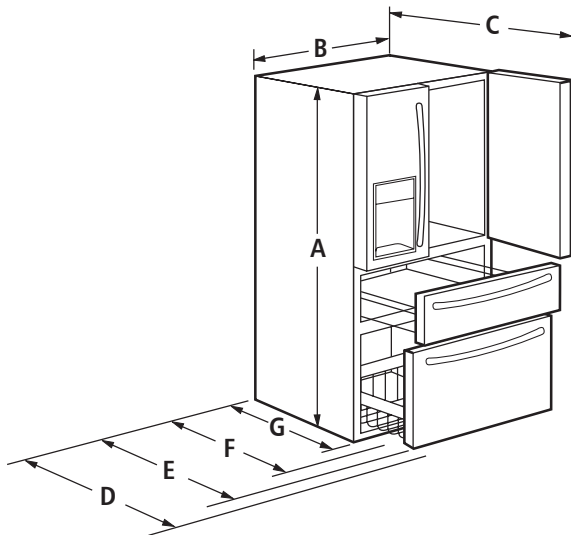
*Height is to top of hinge cover.



PRODUCT DIMENSIONS – shown in inches

MODEL NO.	HEIGHT* (A)	WIDTH (B)	DEPTH REFRIGERATOR DOOR OPEN 90° (C)	DEPTH REFRIGERATED DRAWER OPEN (D)	DEPTH FREEZER DRAWER OPEN (E)	DEPTH WITH HANDLES (F)	DEPTH WITHOUT DOORS & HANDLES (G)
KFXS25RY	70 ¹ / ₈	35 ⁵ / ₈	48	56	54	35 ⁵ / ₈	29

*Height is to top of hinge cover.



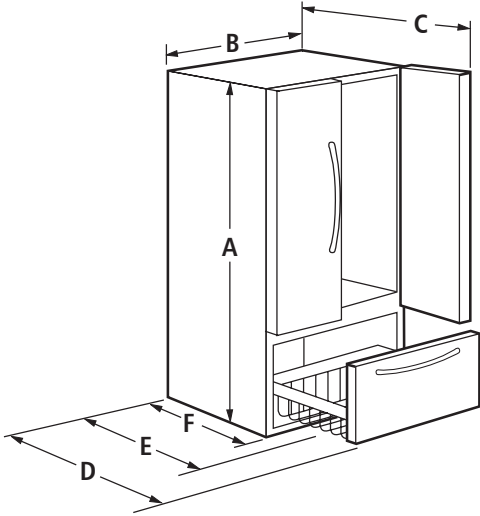
Dimensions are for planning purposes only. For complete details, see Installation Instructions packed with product. Specifications subject to change without notice.

FREESTANDING STANDARD-DEPTH FRENCH DOOR REFRIGERATORS (CONTINUED)

PRODUCT DIMENSIONS – shown in inches

MODEL NO.	HEIGHT* (A)	WIDTH (B)	DEPTH DOOR OPEN 90° (C)	DEPTH DRAWER OPEN (D)	DEPTH WITH HANDLES (E)	DEPTH WITHOUT DOORS & HANDLES (F)
KBFS25EW	70 ¹ / ₈	35 ⁵ / ₈	48 ¹ / ₈	53 ¹ / ₈	35 ¹ / ₂	29 ¹ / ₈
KBFS22EW	70 ¹ / ₈	32 ⁵ / ₈	47 ¹ / ₈	52 ¹ / ₈	34 ¹ / ₂	28 ¹ / ₈
KFFS20EY	68 ¹ / ₂	29 ¹ / ₂	43 ⁵ / ₈	52 ¹ / ₈	34 ⁵ / ₈	28 ¹ / ₂

*Height is to top of hinge cover.

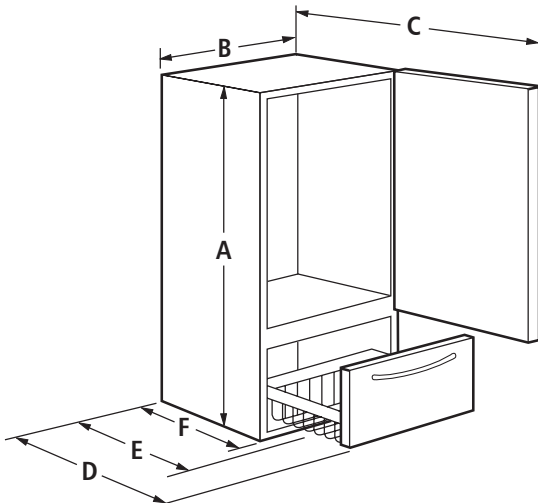


FREESTANDING STANDARD-DEPTH BOTTOM-FREEZER REFRIGERATORS

PRODUCT DIMENSIONS – shown in inches

MODEL NO.	HEIGHT* (A)	WIDTH (B)	DEPTH DOOR OPEN 90° (C)	DEPTH DRAWER OPEN (D)	DEPTH WITH HANDLES (E)	DEPTH WITHOUT DOOR & HANDLES (F)
KBRS22KW KBLS22KW	69 ¹⁵ / ₁₆	32 ⁵ / ₈	62	50 ³ / ₄	33 ³ / ₈	28 ¹ / ₈
KBRS19KT KBLS19KT	66 ¹⁵ / ₁₆	29 ⁵ / ₈	59	50 ³ / ₄	33 ³ / ₈	30 ⁷ / ₈

*Height is to top of hinge cover.

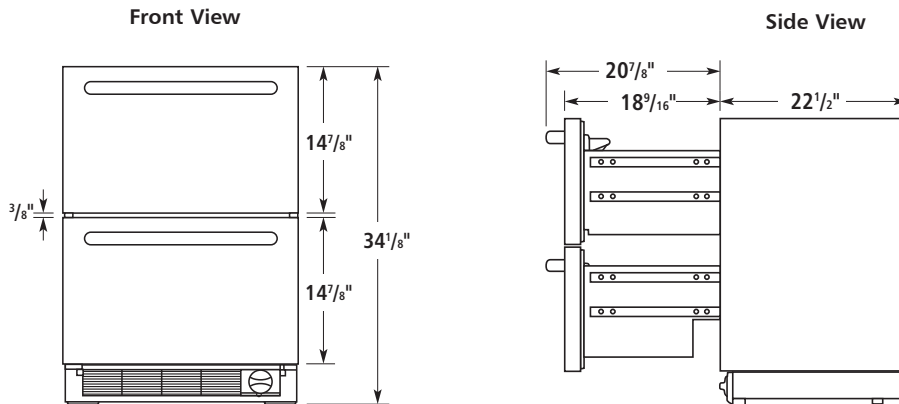


Dimensions are for planning purposes only. For complete details, see Installation Instructions packed with product. Specifications subject to change without notice.

DOUBLE-DRAWER REFRIGERATION

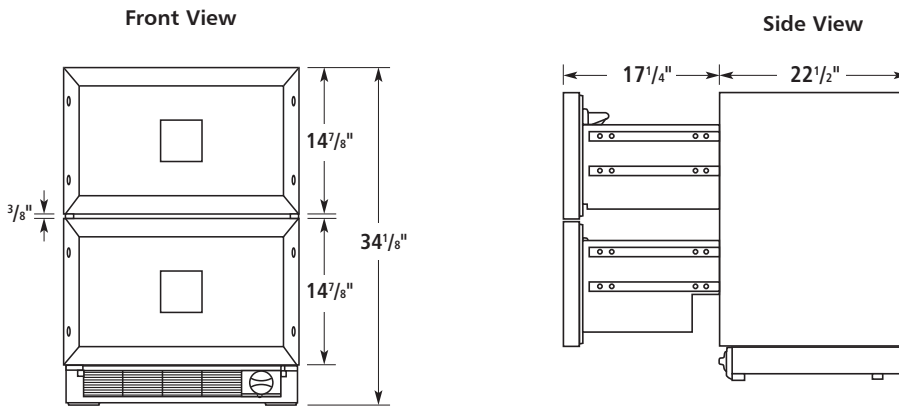
PRODUCT DIMENSIONS

KDDC24RV, KDDC24CV



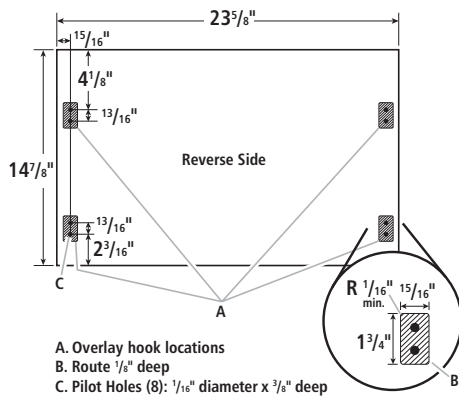
PRODUCT DIMENSIONS

KDDO24RV, KDDO24CV

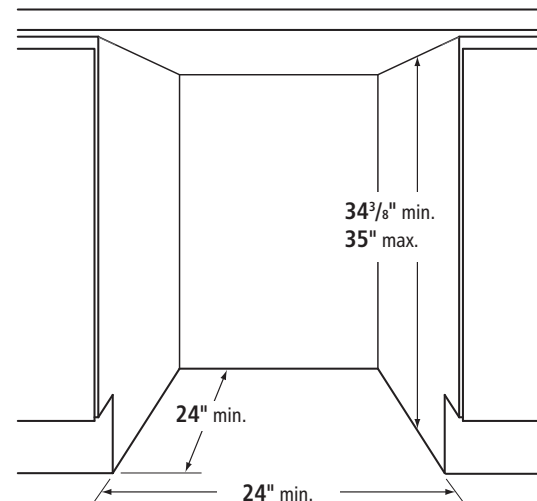


PANEL DIMENSIONS

KDDO24RV, KDDO24CV



CUTOUT DIMENSIONS

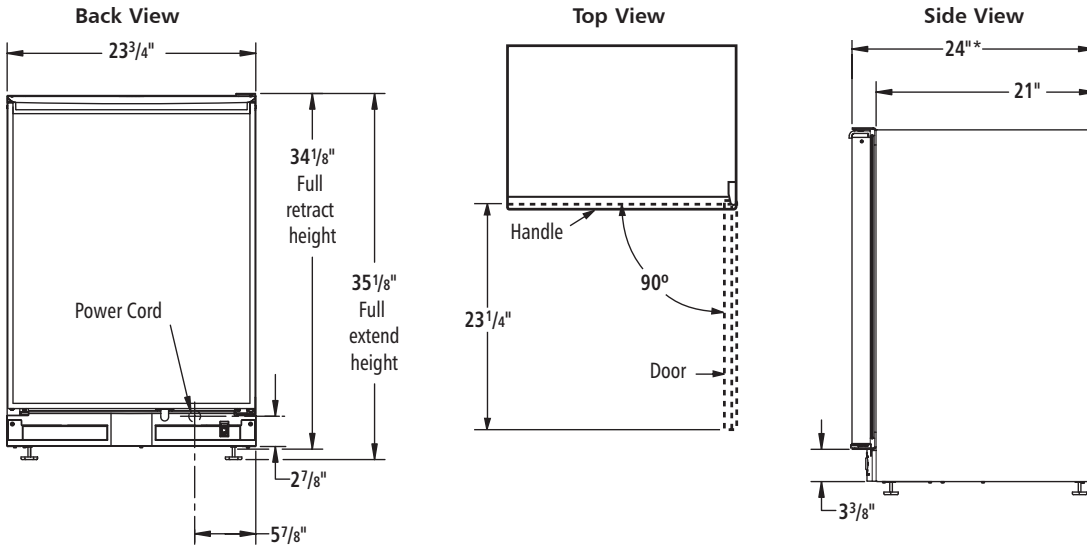


Dimensions are for planning purposes only. For complete details, see Installation Instructions packed with product. Specifications subject to change without notice.

SPECIALTY REFRIGERATORS, WINE CELLARS & BEVERAGE CENTERS

PRODUCT DIMENSIONS

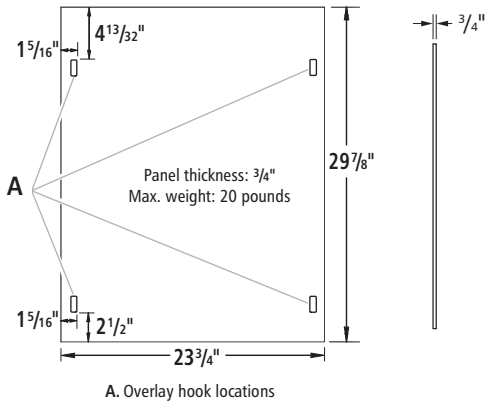
KURG24RW, KURG24LW, KURS24RS, KURS24LS, KUO24RS, KUO24LS, KUWS24RS, KUWS24LS, KUWO24RS, KUWO24LS, KBCS24RS, KBCS24LS, KBCO24RS, KBCO24LS



*Models KUO24RS, KUO24LS, KUWO24RS, KUWO24LS, KBCO24RS, and KBCO24LS – 23 5/8" excluding overlay panel/frame.

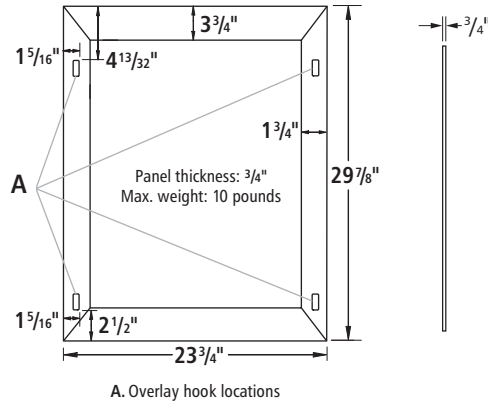
CUSTOM PANEL DIMENSIONS

KURO24RS, KURO24LS

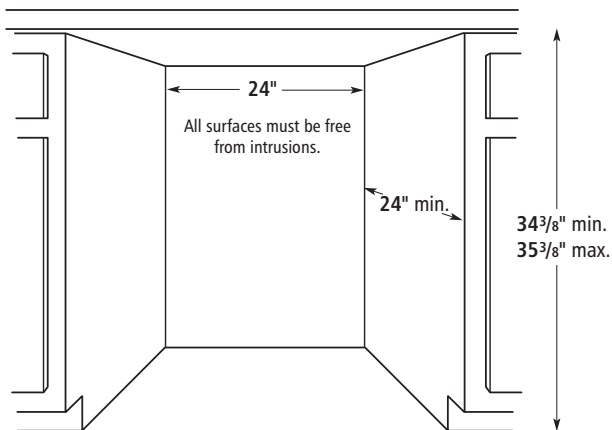


CUSTOM FRAME DIMENSIONS

KUWO24RS, KUWO24LS, KBCO24RS, KBCO24LS



CUTOUT DIMENSIONS



Dimensions are for planning purposes only. For complete details, see Installation Instructions packed with product. Specifications subject to change without notice.

AUTOMATIC ICE MAKERS

DIMENSIONS – shown in inches

MODEL NO.	18-INCH		15-INCH		
	KUIC18NNX KUIC18PNX	KUIS18NNX KUIS18PNX	KUIC15NRX KUIC15NLX KUIC15PRX KUIC15PLX	KUIS15NRX	KUIP15PRX
PRODUCT DIMENSIONS					
Height (A)*	33 ¹³ / ₁₆ min. – 34 ⁵ / ₁₆ max.	33 ³ / ₄ min. – 34 ¹ / ₄ max.	33 ¹³ / ₁₆ min. – 34 ⁵ / ₁₆ max.	33 ³ / ₄ min. – 34 ¹ / ₄ max.	33 ⁷ / ₈ min. – 34 ³ / ₈ max.
Width (B)	17 ¹³ / ₁₆	17 ³ / ₁₆	14 ⁷ / ₈	14 ⁷ / ₈	14 ⁷ / ₈
Depth (including handle) (C)	25 ⁵ / ₈	24 ⁵ / ₁₆	25 ⁵ / ₈	25 ⁵ / ₈	N/A
Depth (D)	23 ¹ / ₈	23 ¹ / ₈	23 ¹ / ₈	23 ¹ / ₈	23 ¹ / ₄ **
CUTOUT DIMENSIONS					
Height (E)	34 min. – 34 ¹ / ₂ max.	34 min. – 34 ¹ / ₂ max.	34 min. – 34 ¹ / ₂ max.	34 min. – 34 ¹ / ₂ max.	34 min. – 34 ¹ / ₂ max.
Width (F)	18	18	15	15	15†
Depth (G)	24	24	24	24	24

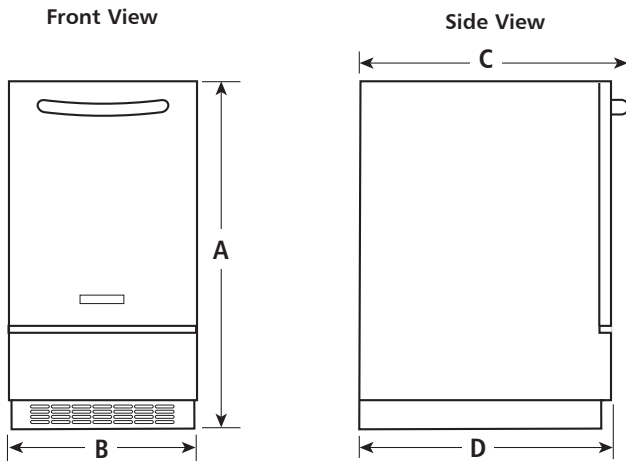
*Leveling legs fully extended.

**Excluding overlay panel.

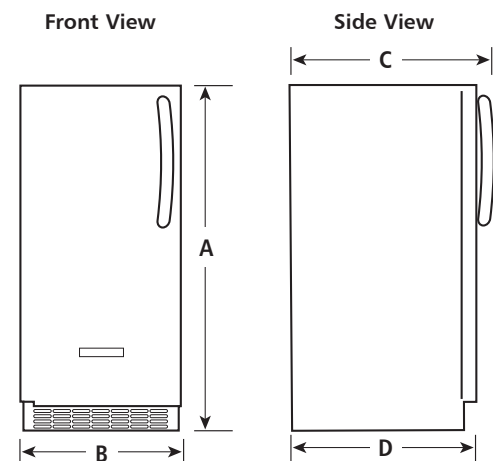
†Add ³/₄" to this dimension to allow for hinge-side spacer if installing flush with front face of adjacent cabinet.

PRODUCT DIMENSIONS

18-Inch

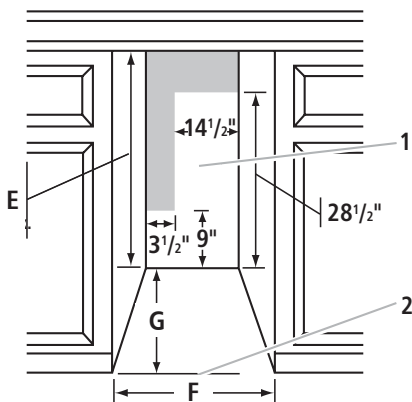


15-Inch



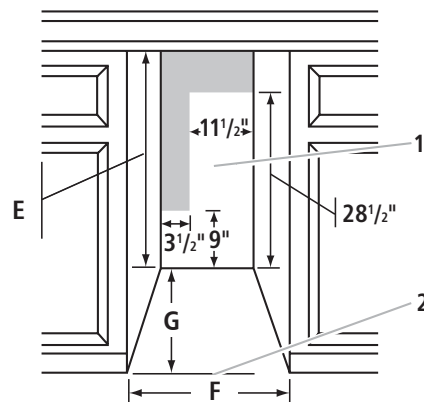
CUTOUT DIMENSIONS

18-Inch



1. Recommended location for electrical and plumbing fixtures.
2. Floor level

15-Inch

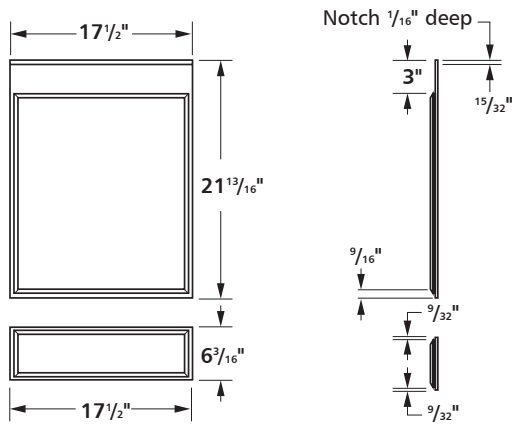


1. Recommended location for electrical and plumbing fixtures.
2. Floor level

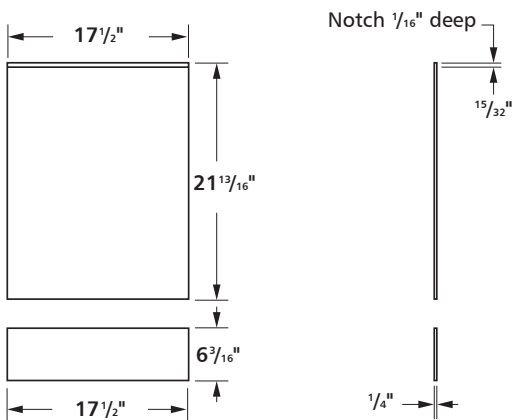
Dimensions are for planning purposes only. For complete details, see Installation Instructions packed with product. Specifications subject to change without notice.

ICE MAKER CUSTOM PANEL DIMENSIONS

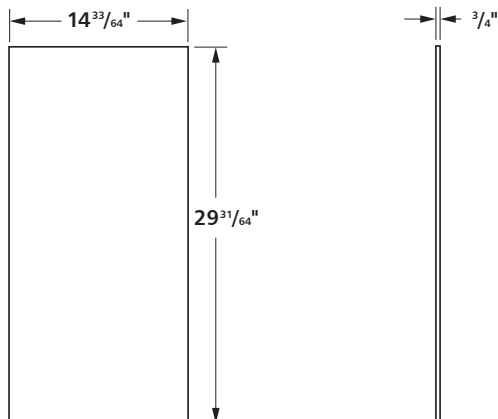
KUIS18NNX, KUIS18PNX – 3/4" thick panel



KUIS18NNX, KUIS18PNX – 1/4" thick panel

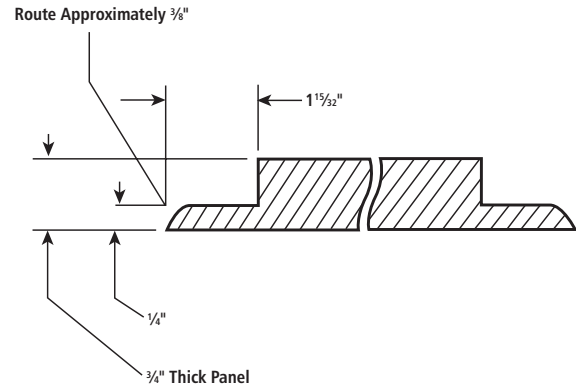


KUIS15NRX – 3/4" thick panel



DOOR PANEL ROUTING DIMENSIONS

KUIS18NNX, KUIS18PNX, KUIS15NRX



NOTE: Custom panel shown must be 3/4" thick and requires the changes shown above for clearance. These changes must be made on both sides of the panel as shown.

Cutting Notes:

1. Match woodgrain direction with that of adjacent cabinets.
2. Cut panel to dimensions as shown in illustration.
3. Sand panel edges to provide smooth finish.
4. Important: Use moisture resistant sealer on both sides and all edges of panel for moisture protection.

ICE MAKER CUSTOM PANEL DIMENSIONS

KUIP15PRX – 3/4" thick panel

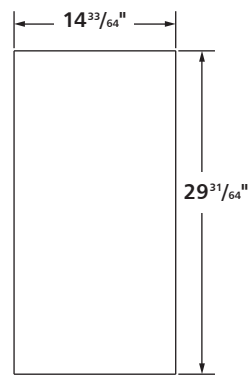
Custom Panel Requirement

- Weight (max.): 8 lb.

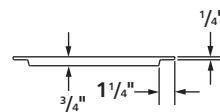
Hinge-Side Spacer Requirements

- Front spacer: 3/4" strip – install flush with face of adjacent cabinet
- Back spacer: 3/4" strip – install 6" from back wall

RAISED PANEL
(without hinge-side spacer)

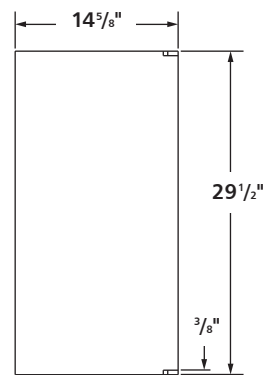


Front View

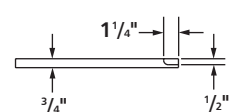


Top View

FLAT PANEL
(with hinge-side spacer)



Front View



Top View

Dimensions are for planning purposes only. For complete details, see Installation Instructions packed with product. Specifications subject to change without notice.

WARRANTY INFORMATION

Warranty terms are subject to change, and below summaries are provided for reference purposes only. Visit KitchenAid.com for the most current warranty details including applicable terms, conditions, and exclusions, or consult the Use & Care Guide provided with your product.

COOKING PRODUCT LIMITED WARRANTIES

	1ST YEAR (limited parts and labor)	2ND-5TH YEAR (limited parts only)	2ND-10TH YEAR (limited parts only)
WALL OVENS	Entire product	Electric elements, solid-state touch-control system parts	
SLOW COOK WARMING DRAWERS	Entire product		
COOKTOPS	Entire product	Gas burners, electric elements, solid-state touch-control system parts Any cracking due to thermal shock of the ceramic-glass cooktop Any cracking of the rubber seal between the ceramic-glass cooktop and porcelain edge Surface unit elements	
DUAL FUEL RANGES	Entire product	Electric elements, gas burners, solid-state touch-control system parts	Porcelain oven cavity/inner door against rust-through (on steam-assist dual fuel ranges only)
GAS RANGES	Entire product	Gas burners, solid-state touch-control system parts	
ELECTRIC RANGES	Entire product	Electric elements, solid-state touch-control system parts Any cracking due to thermal shock of the ceramic-glass cooktop Any cracking of the rubber seal between the ceramic-glass cooktop and porcelain edge Surface unit elements	
BUILT-IN MICROWAVE OVENS, MICROWAVE HOOD COMBINATION OVENS, COUNTERTOP MICROWAVE OVENS	Entire product	Electric element, solid-state touch-control system parts	Stainless steel cavity/inner door against rust-through (on built-in microwave ovens only)
VENTILATION SYSTEMS*	Entire product		

*Excludes microwave hood combination ovens.

CLEANING PRODUCT LIMITED WARRANTIES

	1ST YEAR (limited parts and labor)	2ND-5TH YEAR (limited parts only)	LIFETIME (limited parts and labor)
DISHWASHERS	Entire product	Electronic controls, nylon dish racks	Stainless steel tub, inner door liner
TRASH COMPACTORS	Entire product*		
	1ST YEAR (limited parts and labor)	1ST-5TH YEAR (limited parts and labor)	1ST-7TH YEAR (limited parts and labor)
FOOD WASTE DISPOSERS	Entire product for model KCDB250G	Entire product for models KCDS075T, KCDI075V	Entire product for models KBDS100T, KCDS100T

*Excludes original charcoal filter and air freshener (30-day limited warranty).

WARRANTY INFORMATION (CONTINUED)

Warranty terms are subject to change, and below summaries are provided for reference purposes only. Visit KitchenAid.com for the most current warranty details including applicable terms, conditions, and exclusions, or consult the Use & Care Guide provided with your product.

REFRIGERATION PRODUCT LIMITED WARRANTIES

	1ST-2ND YEAR (limited parts and labor)	3RD-6TH YEAR (limited parts only)	7TH-12TH YEAR (limited parts only)
BUILT-IN REFRIGERATORS	Entire product*	Sealed refrigeration system**	Sealed refrigeration system**
	1ST YEAR (limited parts and labor)	2ND-5TH YEAR (limited parts and labor)	6TH-10TH YEAR (limited parts only)
FREESTANDING REFRIGERATORS	Entire product*	Sealed refrigeration system,** refrigerator/freezer cavity liner (cracking only)	Sealed refrigeration system**
	1ST-2ND YEAR (limited parts and labor)	3RD-6TH YEAR (limited parts and labor)	7TH-12TH YEAR (limited parts only)
DRAWER REFRIGERATION	Entire product*	Sealed refrigeration system**	Sealed refrigeration system**
	1ST YEAR (limited parts and labor)	2ND-5TH YEAR (limited parts and labor)	
SPECIALTY REFRIGERATORS, WINE CELLARS, BEVERAGE CENTERS	Entire product*	Sealed refrigeration system,** refrigerator/freezer cavity liner (cracking only)	
	1ST-3RD YEAR (limited parts and labor)	4TH-5TH YEAR (limited parts only)	
50-LB. AUTOMATIC ICE MAKERS	Entire product	Sealed refrigeration system**	

*Excludes water filter (30-day limited warranty).

**Includes compressor, evaporator, condenser, dryer, and connecting tubing.

KitchenAid® MAJOR APPLIANCE CATALOG

CONNECT WITH US

We know it's important for you to get your customers the answers they need. For additional information about KitchenAid® appliances, visit KitchenAid.com or call the Customer Experience Center 800-422-1230. We'll help you select the ideal model and answer questions about appliance operation and performance.



Shown: KEBS209BSS Double Wall Oven, KEWS105BSS Warming Drawer, KUDE70FXSS Dishwasher, KECC664BSS Electric Cooktop, KXI2536YSS Island-Mount Canopy Hood, KFIS29PBMS Freestanding French Door Refrigerator, KUIC15PLXS Automatic Ice Maker, KUWS24R5SS Wine Cellar.

YOUR PASSION PROVIDES HOPE



In connection with the Cook for the Cure® Program, KitchenAid will donate a minimum of \$450,000 to Susan G. Komen for the Cure® in 2012.

COOK FOR THE CURE is a registered trademark of Susan G. Komen for the Cure®.

THE CHOICE OF THOSE WHO LOVE TO COOK



*Based on a 2012 survey, KitchenAid was found to be the home kitchen appliance brand chosen most often by members of the International Association of Culinary Professionals.

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FOR THE WAY IT'S MADE.®

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11/12

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(00188RC1112)

MINIMUM SYSTEM REQUIREMENTS

- Computer: You will need Adobe® Reader® or Adobe® Acrobat® 9.
- Tablet: You will need the most current version of GoodReader® or the free Adobe® Reader® mobile app. We recommend viewing as "Single Page."

NAVIGATION BUTTONS



- A. **Back** – returns to last screen viewed (computer or GoodReader® only).
- B. **Table of Contents** – returns to contents page which includes active links to each category.
- C. **Page Turn** (bottom corner of each page) – proceeds to the next page.

INTERACTIVE LINKS

Use the guide below to familiarize yourself with the location and action of the interactive links.



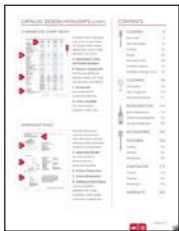
- Computer: When you rollover an active link your cursor changes from  to  and the text may be highlighted in gray.
- Tablet: The availability and action of the interactive links may vary, depending on the reader software.

Table of Contents



Each category listed in the Contents is an active link.

Section Intro Pages



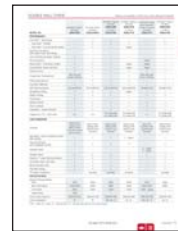
Most product illustrations are active links.

Model Lineup Pages



Each product photo is an active link.

Comparison Chart Pages



Each model number is an active link.

Product Dimension Pages



Proceed using navigation or software buttons.

PRINTING

- Computer: Select "Print" and specify the pages you want to print in the dialog box.
- Tablet: Tap print button and specify the pages you want to print or email.

IMPORTANT: If you don't make a page selection, the entire document will print.

