



Convection Built-In Electric Wall Oven

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Owner's Manual

JK5000 - 27" Single Wall Oven
JT5000 - 30" Single Wall Oven
JK5500 - 27" Double Wall Oven
JT5500 - 30" Double Wall Oven

For a Spanish version of this manual, visit our Website at GEAppliances.com.

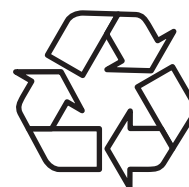
Para consultar una versión en español de este manual de instrucciones, visite nuestro sitio de internet GEAppliances.com.

Write the model and serial numbers here:

Model # _____

Serial # _____

You can find them on a label on the side trim or on the front of the (lower) oven behind the oven door.



Printed on
Recycled Paper

IMPORTANT SAFETY INFORMATION. READ ALL INSTRUCTIONS BEFORE USING.

⚠ WARNING

Read all safety instructions before using the product. Failure to follow these instructions may result in fire, electrical shock, serious injury or death.

STATE OF CALIFORNIA PROPOSITION 65 WARNING

The California Safe Drinking Water and Toxic Enforcement Act requires the Governor of California to publish a list of substances known to the state to cause cancer, birth defects or other reproductive harm, and requires businesses to warn customers of potential exposure to such substances.

⚠ WARNING

This product contains one or more chemical known to the State of California to cause cancer, birth defects or other reproductive harm.

Self-clean ovens can cause low-level exposure to some of these substances, including carbon monoxide, during the cleaning cycle. Exposure can be minimized by venting with an open window or using a ventilation fan or hood.

⚠ WARNING

GENERAL SAFETY INSTRUCTIONS

- Use this appliance only for its intended purpose as described in this Owner's Manual.
- Be sure your appliance is properly installed and grounded by a qualified installer in accordance with the provided installation instructions.
- Do not attempt to repair or replace any part of your oven unless it is specifically recommended in this manual. All other servicing should be transferred to a qualified technician.
- Before performing any service, disconnect the power supply at the household distribution panel by removing the fuse or switching off the circuit breaker.
- Do not leave children alone—children should not be left alone or unattended in an area where an appliance is in use. They should never be allowed to climb, sit or stand on any part of the appliance.
- **⚠ CAUTION:** Do not store items of interest to children in cabinets above an oven - children climbing on the oven to reach items could be seriously injured.
- Use only dry pot holders—moist or damp pot holders on hot surfaces may result in burns from steam. Do not let pot holders touch hot heating elements. Do not use a towel or other bulky cloth in place of pot holders.
- Never use your appliance for warming or heating the room.
- Do not touch the heating elements or the interior surface of the oven. These surfaces may be hot enough to burn even though they are dark in color. During and after use, do not touch, or let clothing or other flammable materials contact any interior area of the oven; allow sufficient time for cooling first. Other surfaces of the appliance may become hot enough to cause burns. Potentially hot surfaces include the oven vent opening, surfaces near the opening and crevices around the oven door.
- Do not heat unopened food containers. Pressure could build up and the container could burst, causing an injury.
- Do not use any type of foil or liner to cover the oven bottom or anywhere in the oven, except as described in this manual. Oven liners can trap heat or melt, resulting in damage to the product and risk of shock, smoke or fire.
- Avoid scratching or impacting glass doors or control panels. Doing so may lead to glass breakage. Do not cook on a product with broken glass. Shock, fire or cuts may occur.
- Cook meat and poultry thoroughly—meat to at least an internal temperature of 160°F and poultry to at least an internal temperature of 180°F. Cooking to these temperatures usually protects against foodborne illness.

SAVE THESE INSTRUCTIONS

⚠ WARNING**KEEP FLAMMABLE MATERIALS AWAY FROM THE OVEN**

Failure to do so may result in fire or personal injury.

- Do not store or use flammable materials in or near an oven, including paper, plastic, pot holders, linens, wall coverings, curtains, drapes and gasoline or other flammable vapors and liquids.
- Never wear loose-fitting or hanging garments while using the appliance. These garments may ignite if they contact hot surfaces, causing severe burns.
- Do not let cooking grease or other flammable materials accumulate in or near the oven. Grease in the oven or near the oven may ignite.

⚠ WARNING**IN THE EVENT OF A FIRE, TAKE THE FOLLOWING STEPS TO PREVENT INJURY AND FIRE SPREADING**

- Do not use water on grease fires. Never pick up a flaming pan.
- If there is a fire in the oven during baking, smother the fire by closing the oven door and turning the oven off or by using a multi-purpose dry chemical or foam-type fire extinguisher.
- If there is a fire in the oven during self-clean, turn the oven off and wait for the fire to go out. Do not force the door open. Introduction of fresh air at self-clean temperatures may lead to a burst of flame from the oven. Failure to follow this instruction may result in severe burns.

⚠ WARNING**OVEN SAFETY INSTRUCTIONS**

- Stand away from the oven when opening the oven door. Hot air or steam which escapes can cause burns to hands, face and/or eyes.
- Keep the oven vent unobstructed.
- Keep the oven free from grease buildup. Grease in the oven may ignite.
- Place oven racks in desired location while oven is cool. If rack must be moved while oven is hot, do not let pot holder contact hot heating element in oven.
- When using cooking or roasting bags in the oven, follow the manufacturer's directions.
- Pulling out the standard racks to their stop-locks or the extension rack to its fully open position is a convenience in lifting heavy foods. It is also a precaution against burns from touching hot surfaces of the door or oven walls.
- Do not leave items such as paper, cooking utensils or food in the oven when not in use. Items stored in an oven can ignite.
- Never place cooking utensils, pizza or baking stones, or any type of foil or liner on the oven floor. These items can trap heat or melt, resulting in damage to the product and risk of shock, smoke or fire.

⚠ WARNING**SELF-CLEANING OVEN SAFETY INSTRUCTIONS**

The self-cleaning feature operates the oven at temperatures high enough to burn away food soils in the oven. Follow these instructions for safe operation.

- Do not touch oven surfaces during self-clean operation. Keep children away from the oven during self-cleaning. Failure to follow these instructions may cause burns.
- Before self-cleaning the oven, remove shiny silver colored oven racks (on some models), the probe, any aluminum foil, and any broiler pan, grid, and other cookware. Only porcelain coated oven racks may be left in the oven.
- Before operating the self-clean cycle, wipe grease and food soils from the oven. Excessive amount of grease may ignite, leading to smoke damage to your home.
- If the self-cleaning mode malfunctions, turn the oven off and disconnect the power supply. Have it serviced by a qualified technician.
- Do not clean the door gasket. The door gasket is essential for a good seal. Care should be taken not to rub, damage or move the gasket.
- Do not use oven cleaners. No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.

SAVE THESE INSTRUCTIONS

Thank You! ... for your purchase of a GE Brand appliance.

Register Your Appliance: Register your new appliance on-line at your convenience!

www.geappliances.com/service_and_support/register/

Timely product registration will allow for enhanced communication and prompt service under the terms of your warranty, should the need arise. You may also mail in the pre-printed registration card included in the packing material.

GE Electric Range Warranty

GEAppliances.com

All warranty service is provided by our Factory Service Centers, or an authorized Customer Care® technician. To schedule service on-line, visit us at www.geappliances.com/service_and_support/, or call 800.GE.CARES (800.432.2737). Please have serial number and model number available when calling for service.

Servicing your appliance may require the use of the onboard data port for diagnostics. This gives a GE factory service technician the ability to quickly diagnose any issues with your appliance and helps GE improve its products by providing GE with information on your appliance. If you do not want your appliance data to be sent to GE, please advise your technician not to submit the data to GE at the time of service.

For the period of one year from the date of the original purchase. GE will provide any part of the range which fails due to a defect in materials or workmanship. During this limited one-year warranty, GE will also provide, free of charge, all labor and in-home service to replace the defective part.

What GE will not cover:

- Service trips to your home to teach you how to use the product.
- Improper installation, delivery or maintenance.
- Failure of the product if it is abused, misused, modified or used for other than the intended purpose or used commercially.
- Replacement of house fuses or resetting of circuit breakers.
- Damage to the product caused by accident, fire, floods or acts of God.
- Incidental or consequential damage caused by possible defects with this appliance.
- Damage caused after delivery.
- Product not accessible to provide required service.
- Service to repair or replace light bulbs, except for LED lamps.

EXCLUSION OF IMPLIED WARRANTIES

Your sole and exclusive remedy is product repair as provided in this Limited Warranty. Any implied warranties, including the implied warranties of merchantability or fitness for a particular purpose, are limited to one year or the shortest period allowed by law.

This warranty is extended to the original purchaser and any succeeding owner for products purchased for home use within the USA. If the product is located in an area where service by a GE Authorized Servicer is not available, you may be responsible for a trip charge or you may be required to bring the product to an Authorized GE Service location for service. In Alaska, the warranty excludes the cost of shipping or service calls to your home.

Some states do not allow the exclusion or limitation of incidental or consequential damages. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state. To know what your legal rights are, consult your local or state consumer affairs office or your state's Attorney General.

Warrantor: General Electric Company. Louisville, KY 40225

Extended Warranties: Purchase a GE extended warranty and learn about special discounts that are available while your warranty is still in effect. You can purchase it on-line anytime

www.geappliances.com/service_and_support/shop-for-extended-service-plans.htm

or call 800.626.2224 during normal business hours. GE Consumer Home Services will still be there after your warranty expires.

Staple your receipt here. Proof of the original purchase date is needed to obtain service under the warranty.

Have a question or need assistance with your appliance?

Try the GE Appliances Website (www.geappliances.com/service_and_support/) 24 hours a day, any day of the year! For greater convenience and faster service, you can now download Owner's Manuals, order parts or even schedule service on-line.

Schedule Service: Expert GE repair service is only one step away from your door. Get on-line and schedule your service at www.geappliances.com/service_and_support/ Or call 800.GE.CARES (800.432.2737) during normal business hours.

Parts and Accessories: Individuals qualified to service their own appliances can have parts or accessories sent directly to their homes (VISA, MasterCard and Discover cards are accepted). Order on-line today, 24 hours every day or by phone at 800.626.2002 during normal business hours.

Instructions contained in this manual cover procedures to be performed by any user. Other servicing generally should be referred to qualified service personnel. Caution must be exercised, since improper servicing may cause unsafe operation.

Real Life Design Studio: GE supports the Universal Design concept of products, services and environments that can be used by people of all ages, sizes and capabilities. We recognize the need to design for a wide range of physical and mental abilities and impairments. For details of GE's Universal Design applications, including kitchen design ideas for people with disabilities, check out our Website today. For the hearing impaired, please call 800.TDD.GEAC (800.833.4322).

Contact Us: If you are not satisfied with the service you receive from GE, contact us on our Website with all the details including your phone number, or write to:

General Manager, Customer Relations
GE Appliances, Appliance Park Louisville, KY 40225

Accessories

Looking For Something More?

GE offers a variety of accessories to improve your cooking and maintenance experiences!

To place an order visit us online at:

www.GEApplianceParts.com (U.S.) or www.GEAppliances.ca (Canada)

or call **800.626.2002** (U.S.) **800.661.1616** (Canada)

The following products and more are available:

Accessories

Small Broiler Pan (8 ¾" x 1 ¼" x 13 ½")	WB48X10055 (US) 222D2097G001 (Canada)
Large* Broiler Pan (12 ¾" x 1 ¼" x 16 ½")	WB48X10056 (US) 222D2097G002 (Canada)
XL** Broiler Pan (17" x 1 ¼" x 19 1/4")	WB48X10057 (US) Not available in Canada

Parts

Oven racks	Part numbers vary by model
Oven elements	Part numbers vary by model
Light bulbs	Part numbers vary by model

Cleaning Supplies

CitruShine Stainless Steel Wipes	WX10X10007
CeramaBryte Stainless Steel Appliance Cleaner	PM10X311

*The large broiler pan does not fit in 20"/24" ranges.

**The XL broiler pan does not fit in 24" wall ovens, 27" drop ins or 20"/24" ranges

How to Remove Protective Shipping Film and Packaging Tape

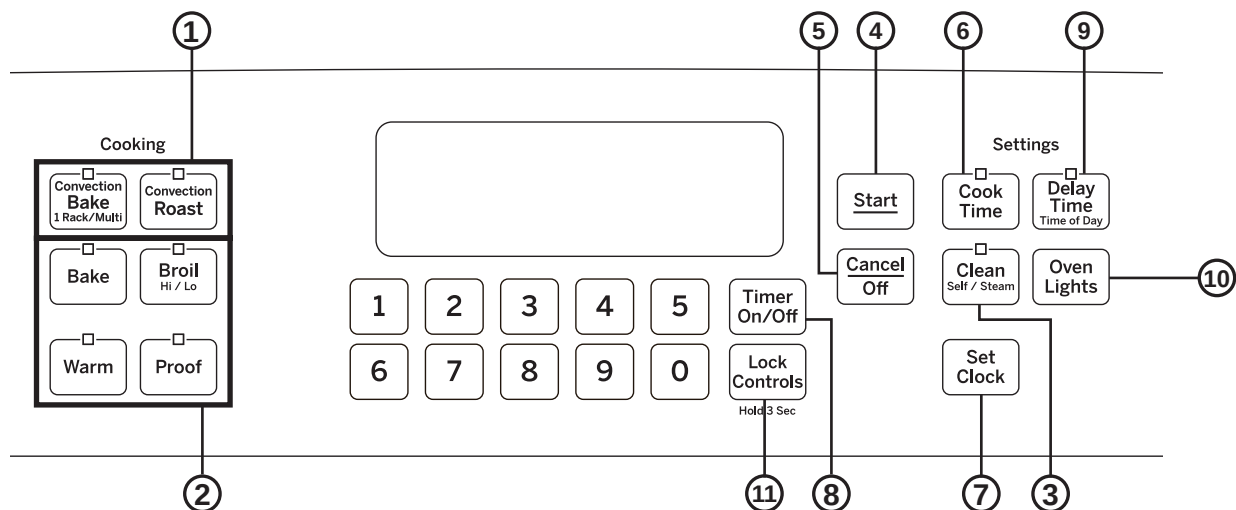
Carefully grasp a corner of the protective shipping film with your fingers and slowly peel it from the appliance surface. Do not use any sharp items to remove the film. Remove all of the film before using the appliance for the first time.

To assure no damage is done to the finish of the

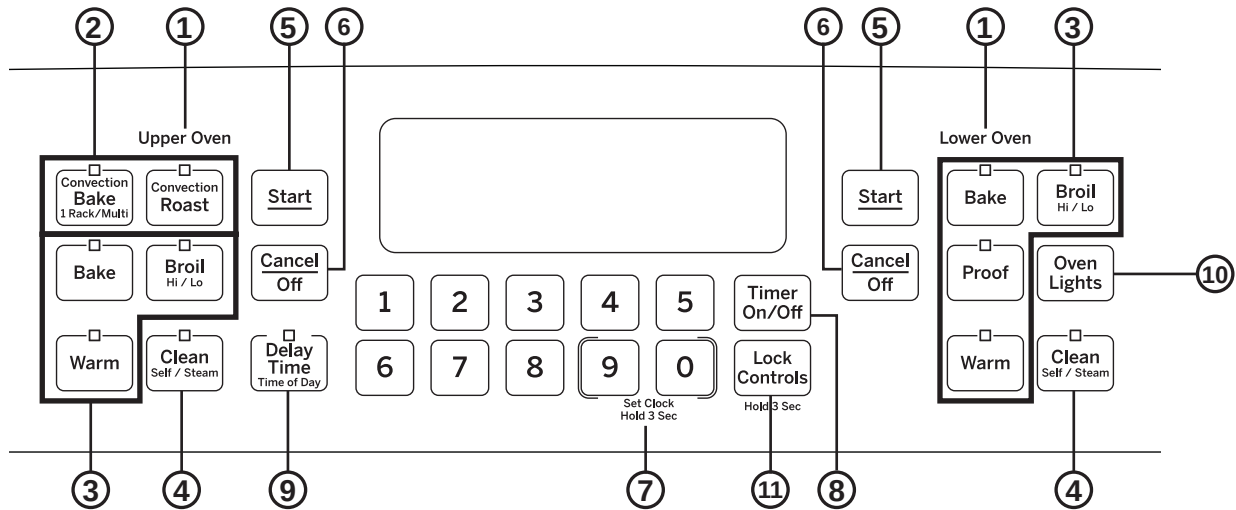
product, the safest way to remove the adhesive from packaging tape on new appliances is an application of a household liquid dishwashing detergent. Apply with a soft cloth and allow to soak.

NOTE: The adhesive must be removed from all parts. It cannot be removed if it is baked on.

Single Wall Oven



1. **Convection Cooking Modes:** Convection cooking modes use increased air circulation to improve performance. The type of benefit depends on the mode. Your oven has the following convection cooking modes: Convection Bake (1 Rack/Multi) and Convection Roast. See the Cooking Modes section for more information.
2. **Traditional Cooking Modes:** Your oven has the following traditional cooking modes: Bake, Broil Hi/Lo, Proof and Warm. See the Cooking Modes section for more information.
3. **Clean:** Your oven has two cleaning modes: Self Clean and Steam Clean. See the Cleaning the Oven section for important information about using these modes.
4. **Start:** Must be pressed to start any cooking, cleaning, or timed function.
5. **Cancel/Off:** Cancels ALL oven operations except the clock and timer.
6. **Cook Time:** Counts down cooking time and turns off the oven when the cooking time is complete. Press the **Cook Time** pad, use the number pads to program a cooking time in hours and minutes, then press **Start**. This can only be used with Traditional Bake, Convection Bake, Convection Bake Multi, and Convection Roast.
7. **Clock:** Sets the oven clock time. Press the **Set Clock** pad and the number pads to program the clock. Press **Start** to save the time.
8. **Timer:** Works as a countdown timer. Press the **Timer** pad and the number pads to program the time in hours and minutes. Press the **Start** pad. The oven will continue to operate when the timer countdown is complete. To turn the timer off press the **Timer** pad
9. **Delay Time:** Delays when the oven will turn on. Use this to set a time when you want the oven to start. Press the **Delay Time** pad and use the number pads to program the time of day for the oven to turn on then press **Start**. Press the desired cooking mode and temperature then press **Start**. A cook time may also be programmed if desired. Follow the directions under Cook Time for setting this feature. This can only be used with Bake, Convection Bake (1 Rack/Multi), Convection Roast and Self-Clean.
NOTE: When using the delay time feature, foods that spoil easily—such as milk, eggs, fish, stuffings, poultry and pork—should not be allowed to sit for more than 1 hour before or after cooking. Room temperature promotes the growth of harmful bacteria. Be sure that the oven light is off because heat from the bulb will speed harmful bacteria growth.
10. **Oven Light(s):** Turns the oven light(s) on or off.
11. **Lock Controls:** Locks out the control so that pressing the pads does not activate the controls. Press and hold the **Lock Controls** pad for three seconds to lock or unlock the control. **Cancel/Off** is always active, even when the control is locked.



- 1. Upper Oven and Lower Oven:** Designates which oven the controls will operate.
- 2. Convection Cooking Modes:** Convection cooking modes use increased air circulation to improve performance. The type of benefit depends on the mode. Your oven has the following convection cooking modes: Convection Bake (1 Rack/Multi) and Convection Roast. See the Cooking Modes section for more information.
- 3. Traditional Cooking Modes:** Your oven has the following traditional cooking modes: Bake, Broil Hi/Lo, Warm and Proof (lower oven only). See the Cooking Modes section for more information.
- 4. Clean:** Your oven has two cleaning modes: **Self Clean** and **Steam Clean**. See the Cleaning the Oven section for important information about using these modes. Note that proof cannot be run when running a clean mode in the upper oven.
- 5. Start:** Must be pressed to start any cooking, cleaning, or timed function.
- 6. Cancel/Off:** Cancels ALL oven operations except the clock and timer.
- 7. Clock:** Sets the oven clock time. Press the **9** and **0** pads and hold for 3 seconds. Use the number pads to program the clock. Press **Start** to save the time.
- 8. Timer:** Works as a countdown timer. Press the **Timer** pad and the number pads to program the time in hours and minutes. Press the **Start** pad. The oven will continue to operate when the timer countdown is complete. To turn the timer off press the **Timer** pad.
- 9. Delay Time:** Delays when the oven will turn on. Use this to set a time when you want the oven to start. Press the **Delay Time** pad and use the number pads to program the time of day for the oven to turn on then press **Start**. Press the desired cooking mode and temperature then press **Start**. This can only be used with Bake, Convection Bake (1 Rack/Multi), Convection Roast and Self-Clean.
NOTE: When using the delay time feature, foods that spoil easily—such as milk, eggs, fish, stuffings, poultry and pork—should not be allowed to sit for more than 1 hour before or after cooking. Room temperature promotes the growth of harmful bacteria. Be sure that the oven light is off because heat from the bulb will speed harmful bacteria growth.
- 10. Oven Light(s):** Turns the oven light(s) on or off in both ovens. Note that lights in both ovens will not turn on if the door is opened while the other oven is in a clean mode.
- 11. Lock Controls:** Locks out the control so that pressing the pads does not activate the controls. Press and hold the **Lock Controls** pad for three seconds to lock or unlock the control. **Cancel/Off** is always active, even when the control is locked.

Special Features

There are several different special features on your wall oven. To change the settings of these special features, press the **BAKE** and **BROIL** pads at the same time and hold for three seconds. "**SF**" will appear in the display. Select the feature you want to change. When the change has been made, press the **START** key to save the change and return to the time of day.

Adjust the Oven Temperature

This feature allows the oven baking and convection baking temperature to be adjusted up to 35°F hotter or down to 35°F cooler. Use this feature if you believe your oven temperature is too hot or too cold and wish to change it. **For double oven models, the upper and lower ovens are adjusted separately.** This adjustment affects Bake, and Convection Bake (1 Rack/Multi) modes. No other cooking modes are affected.

Press the **Bake** pad to select the oven to be adjusted. Press the **Bake** pad again to enter the temperature adjustment mode. A number between 35 and - 35 will display. Use the number pads to set the desired temperature adjustment and use the **Bake** pad to change between negative and positive.

Press the **Start** pad to save the temperature adjustment.

End of Timer Signals

This is the tone that signals the end of a timer. The tone can be continuous (Con bEEP) or one repeating beep (bEEP). A continuous setting will continue to sound a tone until a button on the control is pressed. Press the **Broil** pad to view the current setting and then to change the setting.

Fahrenheit or Celsius Temperature Display

The oven control is set to use Fahrenheit temperatures (F), but you can change it to use Celsius temperatures (C). Press the number **6** and **8** pads at the same time to view the current setting, press again to change the setting.

Clock Display

This feature specifies how the time of day will be displayed or if no time of day will be displayed. You can select a standard 12-hour clock (12 H), 24-hour military time display (24 H), or for no clock displayed (oFF). Press the **Clock** pad to view the current setting, press again to change the setting.

Auto Recipe Conversion

When using Convection Bake 1 Rack or Convection Bake Multi Rack cooking options, Auto Recipe Conversion will automatically convert the regular baking temperatures entered to convection bake cooking temperatures when turned on. Note that this option does not convert convection bake cooking times, it only converts temperatures. Press the **Convection Bake (1 Rack/Multi)** pad to view the conversion setting, press again to toggle between On (Con On) and Off (Con oFF).

Sound Volume

This feature allows the oven tone volume to be adjusted between high (HI bEEP HI), medium (Std bEEP Std), low (Lo bEEP Lo) and off (oFF bEEP oFF). Press the number **1** and **5** pads at the same time to view the current setting or to change the setting. The control will sound the oven tone at the new volume level each time the sound level is changed.

12-hour auto shut-off and Sabbath

Options for this feature are "12 SHdn", "no SHdn" and "SAbbAtH".

12-hour auto shut-off turns off the oven after 12 hours of continuous operations.

Sabbath mode disables the oven lights (the oven light will not turn on when the door is opened), all sounds (the control will not beep when a button is pressed), Convection, Broil, Warm, Proof, Cook Time, Timer, Clock, and Delay Time functions. Sabbath mode can only be used with Bake. This feature conforms to the Star-K Jewish Sabbath requirements.

Press and hold the **Bake** and **Broil** pads for 3 seconds to enter special features.

Press the **Delay Time** pad to view the current setting and then to change the setting.

To use Sabbath mode, select "SAbbAtH" and press **Start**. A **]** will appear in the display and the clock will not display.

Note that if you have a double wall oven, when you place the control into Sabbath mode, both ovens are now in Sabbath mode and available for cooking.

Once in Sabbath mode, at any time you can press **Bake**, use the number pads to enter a temperature between 170F and 550F, and press **Start**. No sound will be given when the keys are pressed. At a random time between 30 seconds and 1 minute, **]]** will appear in the display indicating the oven is running.

Note that both ovens of a double wall oven can be used in Sabbath mode. Each oven can be programmed to a different temperature and each oven must be programmed separately.

If you need to adjust the temperature, press **Bake**, use the number pads to enter a new temperature between 170F and 550F, and press **Start**.

To turn the oven off, press **Cancel/Off** at any time. **The oven will immediately turn off** and **]]** will change to **]** indicating that the oven has turned off.

Note that each oven of a double wall oven must be turned off separately.

To exit Sabbath mode, make sure that the oven is turned off. Press and hold the **Bake** and **Broil** pads for 3 seconds to enter special features then press **Delay Time** until either "**12 Shdn**" or "**no Shdn**" is in the display and press **Start**.

NOTE: If power outage occurs during Sabbath mode the unit will remain in Sabbath mode but off when power is restored.

If you wish to use the Cook Time feature (if available) to bake in the oven and then have the oven automatically turn off, you will need to press the Cook Time button, enter a cooking time duration, and press Start. Then enter special features to start Sabbath mode as detailed above.

Oven Racks

Your oven has six rack positions. Recommended rack positions for various types of foods are provided in the Cooking Guide. Adjusting rack position is one way to impact cooking results. For example, if you would prefer darker tops on cakes, muffins, or cookies, try moving food one rack position higher. If you find foods are too brown on top try moving them down next time.

When baking with multiple pans and on multiple racks, ensure there is sufficient space between pans to allow air to flow.

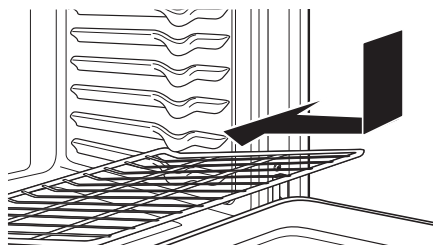
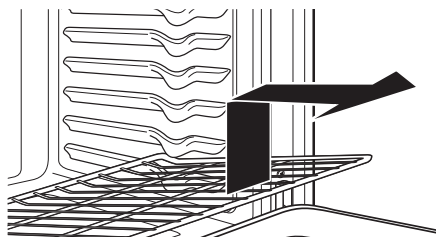
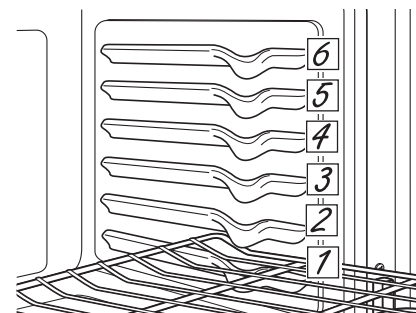
Flat Racks

When placing and removing cookware, pull the rack out to the bump (stop position) on the rack support.

To remove a rack, pull it toward you, tilt the front end up and pull it out.

To replace, place the curved end of the rack (stop-locks) onto the oven supports, tilt up the front of the rack and push the rack in.

Racks may become difficult to slide, especially after a self-clean. Put some vegetable oil on a soft cloth or paper towel and rub onto the left and right edges.



Aluminum Foil and Oven Liners

⚠ CAUTION: Do not use any type of foil or oven liner to cover the oven bottom. These items can trap heat or melt, resulting in damage to the product and risk of shock, smoke or fire. Damage from improper use of these items is not covered by the product warranty.

Foil may be used to catch spills by placing a sheet on a lower rack, several inches below the food. Do not use more foil than necessary and never entirely cover an oven rack with aluminum foil. Keep foil at least 1-1/2" from oven walls to prevent poor heat circulation.

Cookware

Cookware Guidelines

The material, finish, and size of cookware affect baking performance.

Dark, coated and dull pans absorb heat more readily than light, shiny pans. Pans that absorb heat more readily can result in a browner, crisper, and thicker crust. If using dark and coated cookware check food earlier than minimum cook time. If undesirable results are obtained with this type of cookware consider reducing oven temperature by 25° F next time.

Shiny pans can produce more evenly cooked baked goods such as cakes and cookies.

Glass and ceramic pans heat slowly but retain heat well. These types of pans work well for dishes such as pies and custards.

Air insulated pans heat slowly and can reduce bottom browning.

Keep cookware clean to promote even heating.

Cooking Modes

Your new oven has a variety of cooking modes to help you get the best results. These modes are described below. Refer to the Cooking Guide section for recommendations for specific foods. Remember, your new oven may perform differently than the oven it is replacing.

Baking and Roasting Modes

Select a mode for baking and roasting based on the type and quantity of food you are preparing. When preparing baked goods such as cakes, cookies, and pastries always preheat the oven first. Follow recipe recommendations for food placement. If no guidelines are provided, center food in the oven.

Traditional Bake

The traditional bake mode is intended for single rack cooking. This mode uses heat primarily from the lower element but also from the upper element to cook food. To use this mode press the **Bake** pad, enter a temperature, and then press **Start**. Preheating is generally recommended when using this mode.

Convection Bake 1 Rack

The Convection Bake 1 Rack mode is intended for single rack cooking. This mode uses heat from the lower element and also the upper and rear elements, along with air movement from the convection fan to enhance evenness. Your oven is equipped with Auto Recipe Conversion, so it is not necessary to convert the temperature when using this mode. To use this mode press the **Convection Bake (1 Rack/Multi)** once, enter a temperature, and then press **Start**. Preheating is generally recommended when using this mode.

Convection Bake Multi Rack

The Convection Bake Multi Rack mode is intended for baking on multiple racks at the same time. This mode uses heat primarily from the rear element but also heat from the upper and lower elements, along with air movement from the convection fan to enhance cooking evenness. Your oven is equipped with Auto Recipe Conversion, so it is not necessary to convert the temperature when using this mode. Baking time might be slightly longer for multiple racks than what would be expected for a single rack. To use this mode press the **Convection Bake (1 Rack/Multi)** pad **twice**, enter a temperature, and then press **Start**. Always preheat when using this mode.

Convection Roast

The Convection Roast mode is intended for roasting whole cuts of meat on a single rack. This mode uses heat from the lower, upper, and rear elements along with air movement from the convection fan to improve browning and reduce cooking time. It is not necessary to convert temperature. Check food earlier than the recipe suggested time when using this mode or use a meat probe. To use this mode press the **Convection Roast** pad, enter a temperature, and then press **Start**. It is not necessary to preheat when using this mode.

Broiling Modes

Always broil with the door closed. The broil element in this oven is very powerful. Monitor food closely while broiling. Use caution when broiling on upper rack positions as placing food closer to the broil element increases smoking, spattering, and the possibility of fats igniting. For best performance center food below the broil heating element. **Broiling on rack position 6 is not recommended.**

Try broiling foods that you would normally grill. Adjust rack positions to adjust the intensity of the heat to the food. Place foods closer to the broil element when a seared surface and rare interior is desired. Thicker foods and foods that need to be cooked through should be broiled on a rack position farther from the broiler or by using Broil Lo.

Broil Hi

The Broil Hi mode uses intense heat from the upper element to sear foods. Use Broil Hi for thinner cuts of meat and/or foods you prefer less done on the interior. To use this mode press the **Broil** pad once and then press **Start**. It is not necessary to preheat when using this mode.

Broil Lo

The Broil Lo mode uses less intense heat from the upper element to cook food thoroughly while also producing surface browning. Use Broil Lo for thicker cuts of meat and/or foods that you would like cooked all the way through. To use this mode press the **Broil** pad **twice** and then press **Start**. It is not necessary to preheat when using this mode.

Proof

Proof mode is designed for rising (fermenting and proofing) bread doughs. Press the **Proof** pad and then press **Start**. Cover dough well to prevent drying out. Bread will rise more rapidly than at room temperature. Note that for double wall ovens, proof can not be run when running a clean mode in the lower oven.

Warm

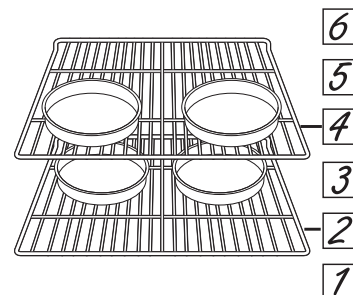
Warm mode is designed to keep hot foods hot for up to 3 hours. To use this mode, press the **Warm** pad then press **Start**. Cover foods that need to remain moist and do not cover foods that should be crisp. Preheating is not required. Do not use warm to heat cold food other than crisping crackers, chips or dry cereal. It is also recommended that food not be kept warm for more than 2 hours.

Cooking Guide

FOOD TYPE	RECOMMENDED MODE(S)	RECOMMENDED RACK POSITION(S)	ADDITIONAL SUGGESTIONS
Baked Goods			
Layer cakes, sheet cakes, bundt cakes, muffins, quick breads on a Single Rack	Traditional Bake	3	Use shiny cookware.
Layer cakes* on Multiple Racks	Traditional Bake	2 and 4	Ensure adequate airflow (see illustration below).
Chiffon cakes (angel food)	Traditional Bake	1	Use shiny cookware.
Cookies, biscuits, scones on a Single Rack	Traditional Bake	3	Use shiny cookware.
Cookies, biscuits, scones on Multiple Racks	Convection Bake Multi Rack	2 and 4 1, 3 and 5	Ensure adequate airflow.
Beef & Pork			
Hamburgers	Broil Hi	5	Use a broil pan; move food down for more doneness/less searing. Watch food closely when broiling. For best performance center food below the broil heating element.
Steaks & Chops	Broil Hi	5	Use a broil pan; move food down for more doneness/less searing. Watch food closely when broiling. For best performance center food below the broil heating element.
Roasts	Convection Roast	2 or 3	Use a low sided pan such as a broil pan. Preheating is not necessary.
Poultry			
Whole chicken	Convection Roast	2 or 3	Use a low sided pan such as a broil pan.
Bone-in chicken breasts, legs, thighs	Broil Hi	1	If breaded or coated in sauce avoid Broil Hi modes. Broil skin side down first. Watch food closely when broiling. For best performance when broiling, center food below the broil heating element.
	Broil Lo Traditional Bake Convection Bake 1 Rack	3	
Boneless chicken breasts	Broil Lo Traditional Bake Convection Bake 1 Rack	3	Move food down for more doneness/less searing and up for greater searing/browning when broiling. For best performance when broiling, center food below the broil heating element.
Whole turkey	Convection Roast	1 or 2	Use a low sided pan such as a broil pan.
Turkey Breast	Convection Roast	2 or 3	Use a low sided pan such as a broil pan.
Fish	Broil Lo	5 (1/2 thick or less) 4 (>1/2 inch)	Watch food closely when broiling. For best performance center food below the broil heating element.
Casseroles	Convection Bake 1 Rack Traditional Bake	3	
Frozen Convenience Foods			
Pizza, french fries, tator tots, chicken nuggets, appetizers on a Single Rack	Convection Bake 1 Rack Traditional Bake	3	Use shiny cookware.
Pizza, french fries, tator tots, chicken nuggets, appetizers on Multiple Racks	Convection Bake Multi Rack	2 and 4	Use shiny cookware.

*When baking four cake layers at a time, use racks 2 and 4. Place the pans as shown so that one pan is not directly above another.

Cook food thoroughly to help protect against food borne illness. Minimum safe food temperature recommendations for food safety can be found at www.IsItDoneYet.gov. Make sure to use a food thermometer to take food temperatures.



Cleaning The Oven

Be sure electrical power is off and all surfaces are cool before cleaning any part of the oven.

Control Panel

It's a good idea to wipe the control panel after each use. Clean with mild soap and water or vinegar and water, rinse with clean water and polish dry with a soft cloth.

Do not use abrasive cleansers, strong liquid cleansers, plastic scouring pads or oven cleaners on the control panel—they will damage the finish.

Oven Exterior

Do not use oven cleaners, abrasive cleansers, strong liquid cleansers, steel wool, plastic scouring pads, or cleaning powders on the interior or exterior of the oven. Clean with a mild soap and water or vinegar and water solution. Rinse with clean water and dry with a soft cloth. When cleaning surfaces, make sure that they are at room temperature and not in direct sunlight.

If stain on the door vent trim is persistent, use a mild abrasive cleaner and a sponge-scrubber for best results. Spillage of marinades, fruit juices, tomato sauces and basting liquids containing acids may cause discoloration and should be wiped up immediately. Let hot surfaces cool, then clean and rinse.

Stainless Steel Surfaces (on some models)

Do not use a steel wool pad; it will scratch the surface. To clean the stainless steel surface, use warm sudsy water or a stainless steel cleaner or polish. Always wipe the surface in the direction of the grain. Follow the cleaner instructions for cleaning the stainless steel surface.

To inquire about purchasing cleaning products including stainless steel appliance cleaner or polish read the Assistance and Accessories sections at the beginning of this manual.

Oven Interior

The interior of your new oven can be cleaned manually or by using the Steam Clean or Self Clean modes.

Spillage of marinades, fruit juices, tomato sauces and basting liquids containing acids may cause discoloration and should be wiped up immediately. Let hot surfaces cool, then clean and rinse.

Manual Cleaning

Do not use oven cleaners, abrasive cleaners, strong liquid cleansers, steel wool, scouring pads, or cleaning powders on the interior of the oven. Clean with a mild soap and water or vinegar and water solution. Rinse with clean water and dry with a soft cloth. When cleaning surfaces, make sure that they are at room temperature.

Steam Clean Mode

Steam clean is intended to clean small spills using water and a lower cleaning temperature than Self-Clean.

To use the Steam Clean feature, wipe grease and soils from the oven. Pour one cup of water into the bottom of the oven. Close the door. Press the **Clean** pad **twice** and then press **Start**. The oven door will lock. You can not open the door during the 30 minute steam clean as this will decrease the steam clean performance. At the end of the steam clean cycle the door will unlock. Wipe out any excess water and any remaining soil.

Self Clean Mode

Read Self-Cleaning Oven Safety Instructions at the beginning of this manual before using Self Clean Mode. Self clean uses very high temperatures to clean the oven interior. The oven door will lock when using this feature. Before operating the self-clean cycle, wipe up grease and soils from the oven. Remove all items from the oven other than enameled (dark color) racks. Shiny or silver racks and any cookware or other items should all be removed from the oven before initiating a self-clean cycle. Close the door. Press the **Clean** pad once and a default self-clean time is displayed. The clean time can be changed to any time between 3:00 and 5:00 hours by using the number pads to enter a different time and pressing **Start**. For heavily soiled ovens, the maximum 5 hour clean time is recommended. If you wish to use the default time, press the **Start** pad immediately after pressing the **Clean** pad. The oven will turn off automatically when the self-clean cycle is complete. The door will stay locked until the oven has cooled down. After the oven has cooled down wipe any ash out of the oven.

IMPORTANT: The health of some birds is extremely sensitive to the fumes given off during the self-cleaning cycle of any range. Move birds to another well-ventilated room.

Flat Racks

Flat racks can be left in the cavity during self-clean (if enameled racks, not shiny) or can be washed with warm, soapy water.

Racks may be more difficult to slide, especially after a self-clean. Put some vegetable oil on a soft cloth or paper towel and rub onto the left and right edges.

Maintenance

Oven Light Replacement

⚠ WARNING

SHOCK OR BURN HAZARD: Before replacing oven light bulb, disconnect the electrical power to the oven at the main fuse or circuit breaker panel. Failure to do so may result in electric shock or burn.

⚠ CAUTION

BURN HAZARD: The glass cover and bulb should be removed when cool. Touching hot glass with bare hands or a damp cloth can cause burns.

1. Disconnect power at the main fuse or circuit breaker panel.
2. Remove oven racks.
3. Slide a flat blade screwdriver between the housing and the glass light cover.
4. Support the glass light cover with two fingers to prevent the cover from falling to the bottom of the oven.
5. Gently twist the screwdriver blade to loosen the glass light cover. Be careful not to chip the oven coating.
6. Remove the glass light cover.
7. Remove the bulb by firmly grasping and sliding the bulb straight out until the two prongs have cleared the ceramic holder.
8. Do not touch the glass of the new replacement bulb with your fingers. It will cause the bulb to fail when it lights. Grasp the replacement bulb with a clean towel or facial tissue with the prongs facing down. Align the two prongs in the ceramic holder, pressing gently until the bulb is securely in the ceramic socket.
9. Slide the protective lens into the holder and push until the clips snap into the housing.
10. Reconnect power.

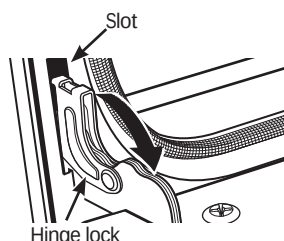
Lift-Off Oven Door

The door is very heavy. Be careful when removing and lifting the door.

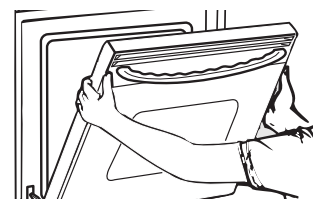
Do not lift the door by the handle.

To remove the door:

1. Fully open the door.
2. Pull the hinge locks down toward the door frame, to the unlocked position. A tool, such as a small flat-blade screwdriver, may be required.
3. Firmly grasp both sides of the door at the top.
4. Close door to the door removal position. The door should be open approximately 3" with no obstruction above the door.
5. Lift door up and out until both hinge arms are clear of the slots.



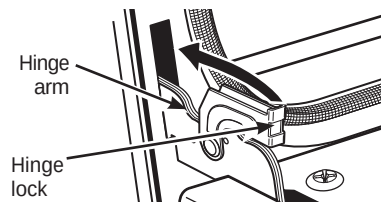
Pull hinge locks down to unlock



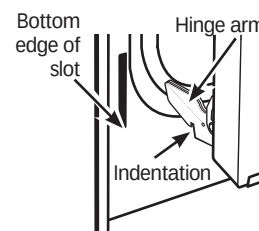
Removal position

To replace the door:

1. Firmly grasp both sides of the door at the top.
2. Starting on the left side, with the door at the same angle as the removal position, seat the indentation of the hinge arm into the bottom edge of the hinge slot. The notch in the hinge arm must be fully seated into the bottom of the slot. Repeat for right side.
3. Fully open the door. If the door will not fully open, the indentation is not seated correctly in the bottom edge of the slot.
4. Push the hinge locks up against the front frame of the oven cavity, to the locked position.
5. Close the oven door.



Push hinge locks up to lock



Troubleshooting tips ... Before you call for service

Save time and money! Review the charts on the following pages first and you may not need to call for service.

Problem	Possible Cause	What To Do
My new oven doesn't cook like my old one. Is something wrong with the temperature settings?	Your new oven has a different cooking system from your old oven and therefore may cook differently than your old oven.	For the first few uses, follow your recipe times and temperatures carefully. If you still think your new oven is too hot or too cold, you can adjust the temperature yourself to meet your specific cooking preference. NOTE: This adjustment affects Bake, Convection Bake 1 Rack and Convection Bake Multi temperatures; it will not affect Convection Roast, Broil or Clean.
Food does not bake properly	Oven controls improperly set.	See the Cooking Modes section.
	Rack position is incorrect or rack is not level.	See the Cooking Modes section and Cooking Guide.
	Incorrect cookware or cookware of improper size being used.	See the Cookware section.
	Oven temperature needs adjustment.	See the Special Features section.
	Ingredient substitution	Substituting ingredients can change the recipe outcome.
Food does not broil properly	Oven controls improperly set.	Make sure you select the appropriate broil mode.
	Improper rack position being used.	See Cooking Guide for rack location suggestions.
	Food being cooked in a hot pan.	Make sure cookware is cool.
	Cookware not suited for broiling.	Use a pan specifically designed for broiling.
	Aluminum foil used on the broiling pan and grid has not been fitted properly and slit as recommended.	If using aluminum foil conform to pan slits.
	In some areas the power (voltage) may be low.	Preheat the broil element for 10 minutes.
Oven temperature too hot or too cold	Oven temperature needs adjustment.	See the Special Features section.
Oven does not work or appears not to work	A fuse in your home may be blown or the circuit breaker tripped.	Replace the fuse or reset the circuit breaker.
	Oven controls improperly set.	See the Using the Oven section.
	Oven is in Sabbath Mode.	Verify, that the oven is not in Sabbath Mode. See the Special Features section.
"Crackling" or "popping" sound	This is the sound of the metal heating and cooling during both the cooking and cleaning functions.	This is normal.
Why is my range making a "clicking" noise when using my oven?	Your range has been designed to maintain a tighter control over your oven's temperature. You may hear your oven's heating elements "click" on and off more frequently than in older ovens to achieve better results during baking, broiling, convection, and self-clean cycles.	This is normal.
Clock and timer do not work	A fuse in your home may be blown or the circuit breaker tripped.	Replace the fuse or reset the circuit breaker.

Troubleshooting tips ... Before you call for service

Problem	Possible Cause	What To Do
Oven light does not work	Light bulb is loose or defective.	Tighten or replace bulb.
	Pad operating light is broken.	Call for service.
Oven will not self-clean	The temperature is too high to set a self-clean operation.	Allow the oven to cool and reset the controls.
	Oven controls improperly set.	See the Cleaning the Oven section.
Excessive smoking during clean cycle	Excessive soil or grease.	Press the Cancel/Off pad. Open the windows to rid the room of smoke. Wait until the LOCKED light goes off. Wipe up the excess soil and reset the clean cycle.
Excessive smoking during broiling	Food too close to burner element.	Lower the rack position of the food.
Oven door will not open after a clean cycle	Oven too hot.	Allow the oven to cool below locking temperature.
Oven not clean after a clean cycle	Oven controls improperly set.	See the Cleaning the Oven section.
	Oven was heavily soiled.	Clean up heavy spillovers before starting the clean cycle. Heavily soiled ovens may need to self-clean again or for a longer period of time.
"LOCK DOOR" flashes in the display	The self-clean cycle has been selected but the door is not closed.	Close the oven door.
LOCKED light is on when you want to cook	The oven door is locked because the temperature inside the oven has not dropped below the locking temperature.	Press the Cancel/Off pad. Allow the oven to cool.
"F— and a number or letter" flash in the display	You have a function error code.	Press the Cancel/Off pad. Allow the oven to cool for one hour. Put the oven back into operation.
	If the function code repeats.	Disconnect all power to the oven for at least 30 seconds and then reconnect power. If the function error code repeats, call for service.
Display goes blank	A fuse in your home may be blown or the circuit breaker tripped.	Replace the fuse or reset the circuit breaker.
	The clock is turned off.	See the Special features section.
	Oven is in Sabbath Mode.	Verify that the oven is not in Sabbath Mode. See the Special Features section.
Power outage, clock flashes	Power outage or surge	Reset the clock. If the oven was in use, you must reset it by pressing the Cancel/Off pad, setting the clock and resetting any cooking function.
"Burning" or "oily" odor emitting from the vent	This is normal in a new oven and will disappear in time.	To speed the process, set a self-clean cycle for a minimum of 3 hours. See the Cleaning the Oven section.
Strong odor	An odor from the insulation around the inside of the oven is normal for the first few times the oven is used.	This is temporary and will go away after several uses or a self-clean cycle.
Fan noise	A cooling fan may automatically turn on.	This is normal. The cooling fan will turn on to cool internal parts. It may run for up to 1-1/2 hours after the oven is turned off.
My oven door glass appears to be "tinted" or have a "rainbow" color. Is this defective?	No. The inner oven glass is coated with a heat barrier to reflect the heat back into the oven to prevent heat loss and keep the outer door cool while baking.	This is normal. Under certain light or angles, you may see this tint or rainbow color.

Troubleshooting tips ... Before you call for service

Problem	Possible Cause	What To Do
Sometimes the oven takes longer to preheat to the same temperature	Cookware or food in oven	The cookware or food in the oven will cause the oven to take longer to preheat. Remove items to reduce preheat time.
	Number of racks in oven	Adding more racks to the oven will cause the oven to take longer to preheat. Remove some racks.
	Different cooking modes	The different cooking modes use different preheat methods to heat the oven for the specific cooking mode. Some modes will take longer than others (i.e. convection bake multi).

Hoshizaki America, Inc.

Self-Contained Cubelet

Models

C-101BAH

C-101BAH-DS

C-101BAH-AD

C-101BAH-ADDS



“A Superior Degree
of Reliability”

www.hoshizaki.com

INSTRUCTION MANUAL



Issued: 7-25-2013

WARNING

Only qualified service technicians should install and service the appliance. To obtain the name and phone number of your local Hoshizaki Certified Service Representative, visit www.hoshizaki.com. No installation or service should be undertaken until the technician has thoroughly read this Instruction Manual. Likewise, the owner/manager should not proceed to operate the appliance until the installer has instructed them on its proper operation. Failure to install, operate, and maintain the appliance in accordance with this manual will adversely affect safety, performance, component life, and warranty coverage and may result in costly water damage. Proper installation is the responsibility of the installer. Product failure or property damage due to improper installation is not covered under warranty.

Hoshizaki provides this manual primarily to assist qualified service technicians in the installation, maintenance, and service of the appliance.

Should the reader have any questions or concerns which have not been satisfactorily addressed, please call, send an e-mail message, or write to the Hoshizaki Technical Support Department for assistance.

Phone: 1-800-233-1940; (770) 487-2331

Fax: 1-800-843-1056; (770) 487-3360

E-mail: techsupport@hoshizaki.com

HOSHIZAKI AMERICA, INC.

618 Highway 74 South

Peachtree City, GA 30269

Attn: Hoshizaki Technical Support Department

NOTE: To expedite assistance, all correspondence/communication **MUST** include the following information:

- Model Number _____
- Serial Number _____
- Complete and detailed explanation of the problem.

IMPORTANT

This manual should be read carefully before the appliance is installed and operated. Read the warnings and guidelines contained in this manual carefully as they provide essential information for the continued safe use and maintenance of the appliance. Retain this manual for any further reference that may be necessary.

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Important Safety Information

Throughout this manual, notices appear to bring your attention to situations which could result in death, serious injury, damage to the appliance, or damage to property.

⚠ WARNING Indicates a hazardous situation which could result in death or serious injury.

NOTICE Indicates a situation which could result in damage to the appliance or property.

IMPORTANT Indicates important information about the installation, use, and care of the appliance.

⚠ WARNING

The appliance should be destined only to the use for which it has been expressly conceived. Any other use should be considered improper and therefore dangerous. The manufacturer cannot be held responsible for injury or damage resulting from improper, incorrect, and unreasonable use. Failure to install, operate, and maintain the appliance in accordance with this manual will adversely affect safety, performance, component life, and warranty coverage and may result in costly water damage.

To reduce the risk of death, electric shock, serious injury, or fire, follow basic precautions including the following:

- Only qualified service technicians should install and service the appliance.
- The appliance must be installed in accordance with applicable national, state, and local codes and regulations.
- The appliance requires an independent power supply of proper capacity. See the nameplate for electrical specifications. Failure to use an independent power supply of proper capacity can result in a tripped breaker, blown fuse, damage to existing wiring, or component failure. This could lead to heat generation or fire.
- **THE APPLIANCE MUST BE GROUNDED:** The appliance is equipped with a NEMA 5-15 three-prong grounding plug  to reduce the risk of potential shock hazards. It must be plugged into a properly grounded, independent 3-prong wall outlet. If the outlet is a 2-prong outlet, it is your personal responsibility to have a qualified electrician replace it with a properly grounded, independent 3-prong wall outlet. Do not remove the ground prong from the power cord and do not use an adapter plug. Failure to properly ground the appliance could result in death or serious injury.
- Do not use an extension cord.
- To reduce the risk of electric shock, do not touch the control switch or plug with damp hands. Make sure the control switch is in the "OFF" position before plugging in or unplugging the appliance.
- Do not use an appliance with a damaged power cord. The power cord should not be altered, jerked, bundled, weighed down, pinched, or tangled. Such actions could result in electric shock or fire. To unplug the appliance, be sure to pull the plug, not the cord, and do not jerk the cord.
- Do not make any alterations to the appliance. Alterations could result in electric shock, injury, fire, or damage to the appliance.
- Do not place fingers or any other objects into the ice discharge opening.

⚠ WARNING, continued

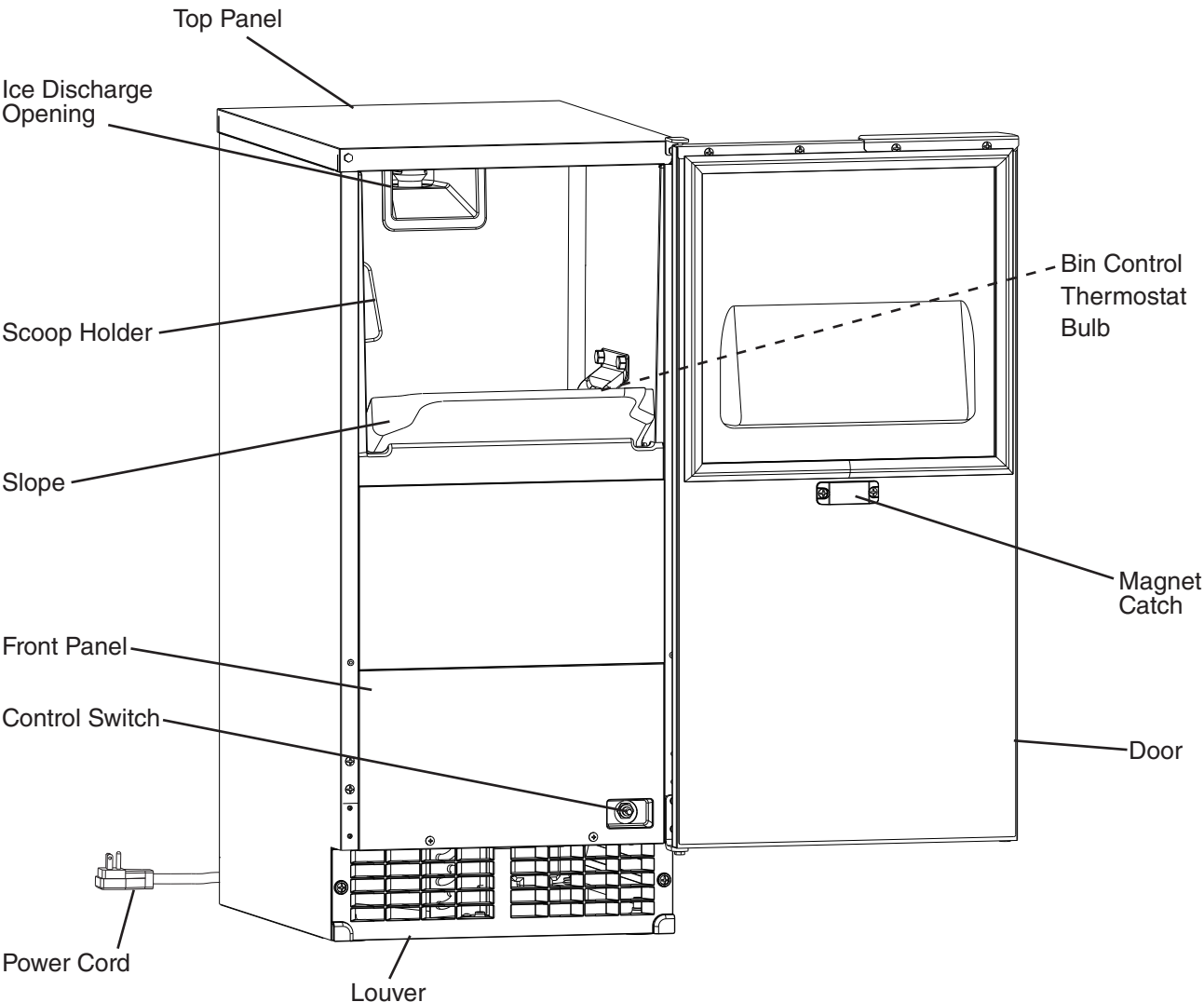
- The appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Young children should be properly supervised around the appliance.
- Do not climb, stand, or hang on the appliance or appliance door or allow children or animals to do so. Serious injury could occur or the appliance could be damaged.
- Be careful not to pinch fingers when opening and closing the door. Be careful when opening and closing the door when children are in the area.
- Do not use combustible spray or place volatile or flammable substances near the appliance. They might catch fire.
- Keep the area around the appliance clean. Dirt, dust, or insects in the appliance could cause harm to individuals or damage to the appliance.

NOTICE

- Protect the floor when moving the appliance to prevent damage to the floor.
- Follow the water supply, drain connection, and maintenance instructions carefully to reduce the risk of costly water damage.
- In areas where water damage is a concern, install in a contained area with a floor drain.
- Install the appliance in a location that stays above freezing. Normal operating ambient temperature must be within 45°F to 100°F (7°C to 38°C).
- If using the optional drain pump (HS-5061), test its operation every time the appliance is cleaned and sanitized. See "IV.E. Optional Drain Pump HS-5061" for details. If the optional drain pump is not operating properly, water could back up and overflow, leading to costly water damage.
- To help ensure the storage bin drain remains clear, follow the instructions in "IV.C. Storage Bin Drain" once every 3 months or as often as necessary for conditions. If the storage bin drain becomes clogged, water could build up in the bin and overflow, leading to costly water damage.
- If water collects in the bin and will not drain, turn off the appliance and close the water supply line shut-off valve. Call for service.
- If water seeps from the base of the appliance, turn off the appliance and close the water supply line shut-off valve. Call for service. Failure to do so could lead to costly water damage.
- Do not leave the appliance on during extended periods of non-use, extended absences, or in sub-freezing temperatures. To properly prepare the appliance for these occasions, follow the instructions in "V. Preparing the Appliance for Periods of Non-Use."
- Keep ventilation openings, in the appliance enclosure or in the built-in structure, clear of obstruction.
- Do not place objects on top of the appliance.
- The storage bin is for ice use only. Do not store anything else in the storage bin.

I. Specifications

A. Construction



B. Electrical and Refrigerant Data

The nameplate provides electrical and refrigerant data. The nameplate is located inside the storage bin. For certification marks, see the nameplate.

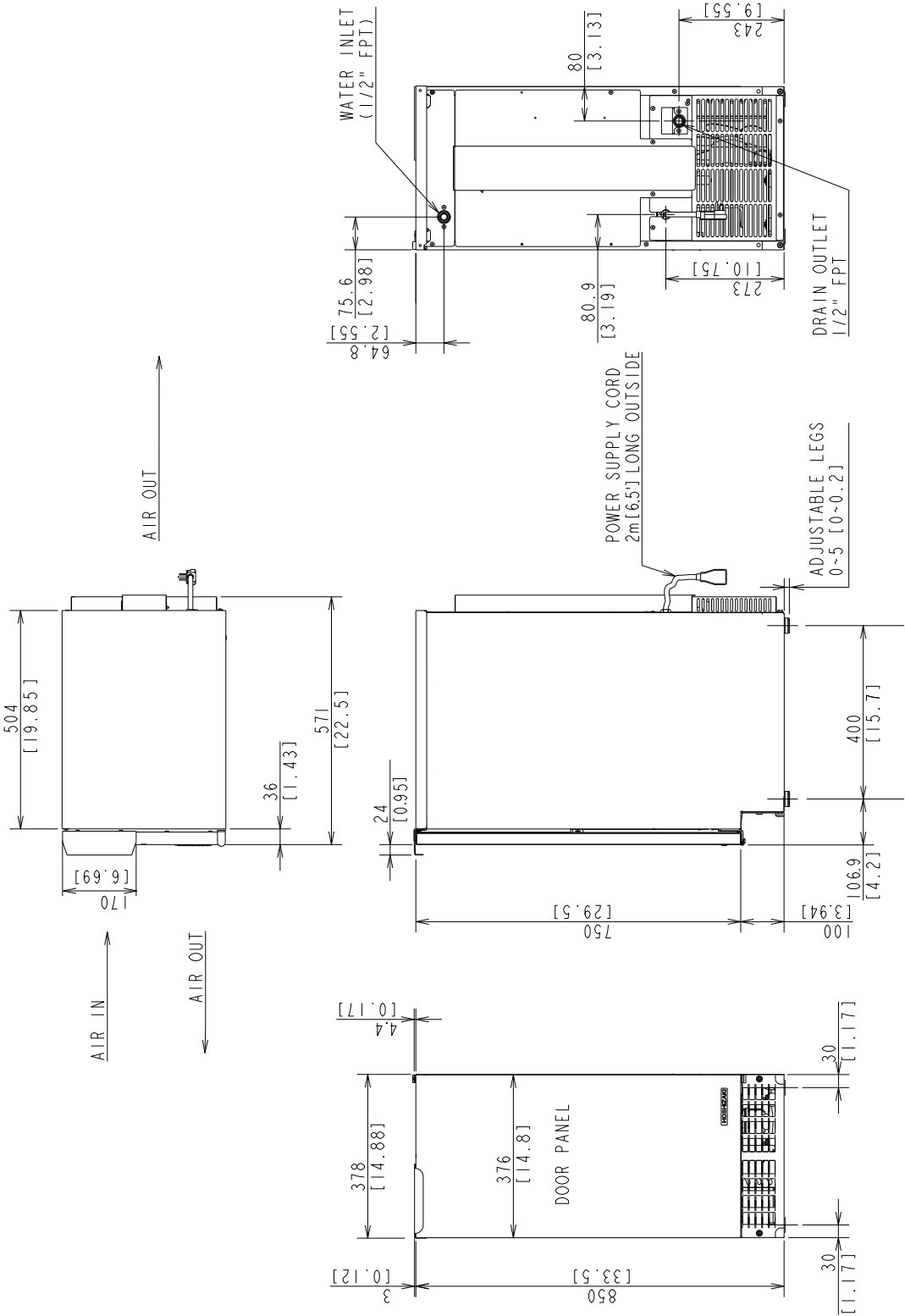
We reserve the right to make changes in specifications and design without prior notice.

Model Number	C-101BAH C-101BAH-DS C-101BAH-AD C-101BAH-ADDS
AC Supply Voltage	115-120/60/1
Amperes	4.0 AMPS
Design Pressure	HI-240PSI LO-120PSI
Refrigerant	134a 3.17 OZ.

C. Dimensions/Connections

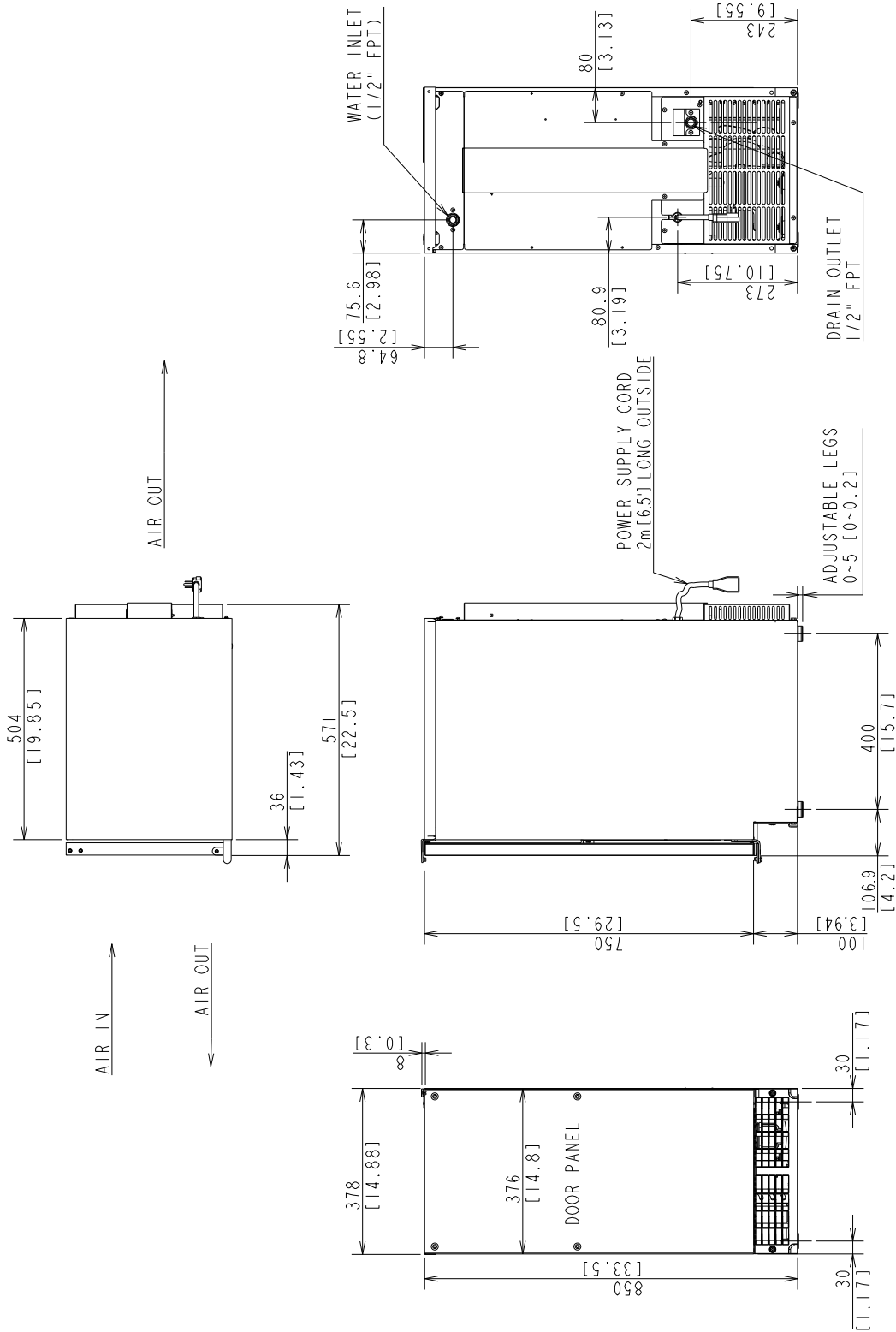
1. C-101BAH

Units: mm [in.]



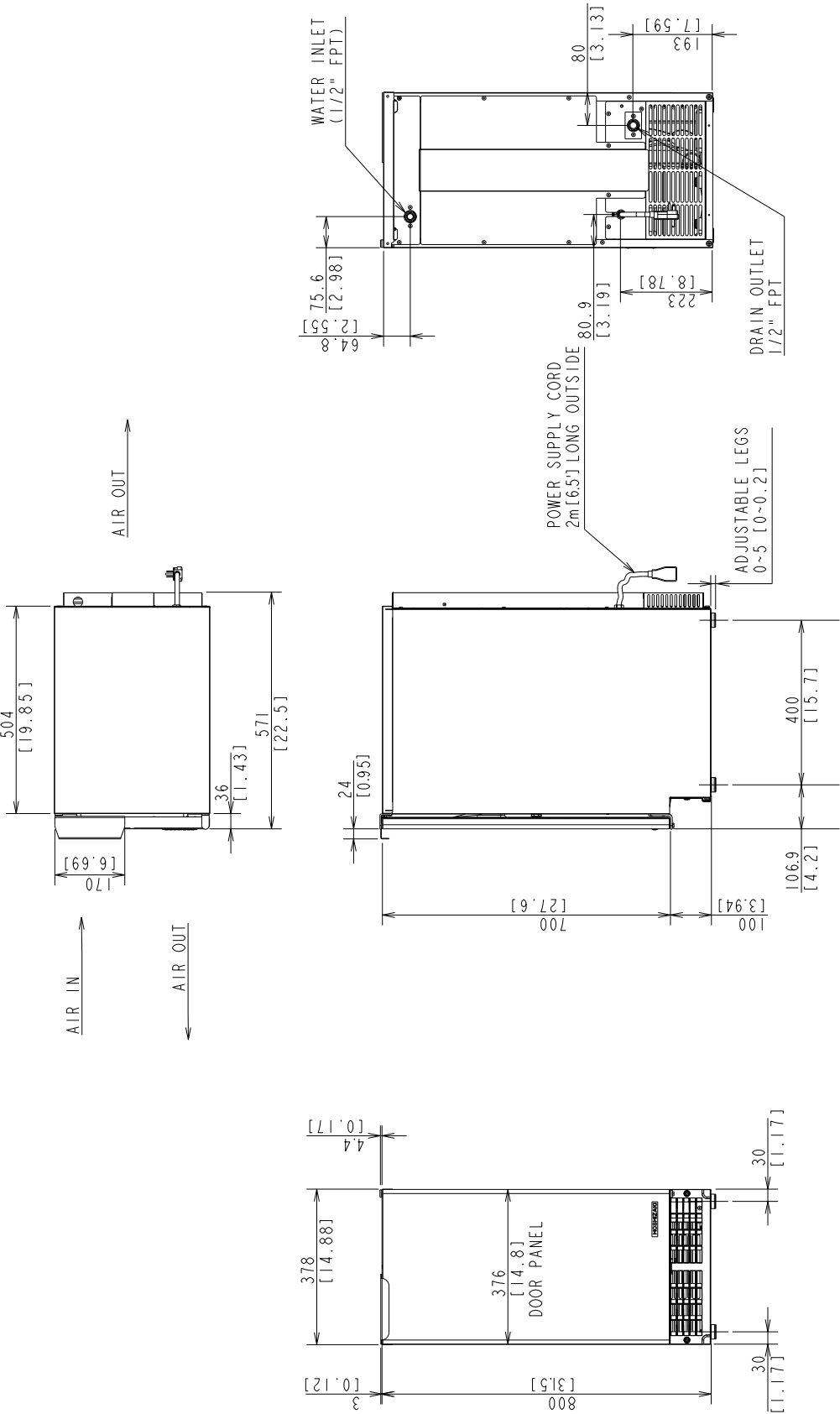
2. C-101BAH-DS

Units: mm [in.]



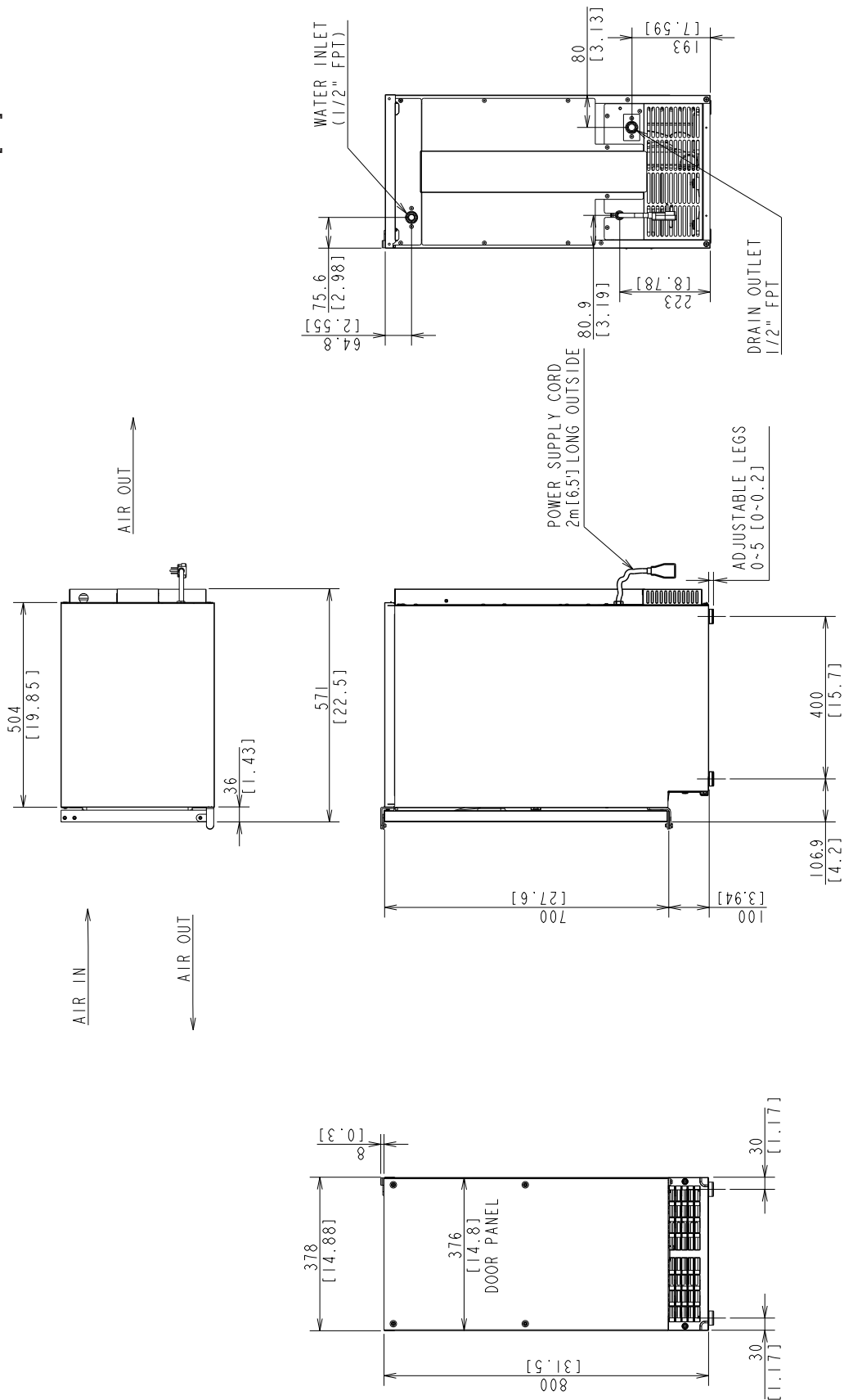
3. C-101BAH-AD

Units: mm [in.]



4. C-101BAH-ADDS

Units: mm [in.]



II. Installation Instructions

WARNING

- The appliance must be installed in accordance with applicable national, state, and local codes and regulations.
- **CHOKING HAZARD:** Ensure all components, fasteners, and thumbscrews are securely in place after installation. Make sure that none have fallen into the storage bin.

A. Checks Before Installation

- Visually inspect the exterior of the shipping container and immediately report any damage to the carrier. Upon opening the container, any concealed damage should also be immediately reported to the carrier.
- Remove the shipping carton, tape, and packing material. If any are left in the appliance, it will not work properly.
- Remove the package containing the accessories.
- Remove the protective plastic film from the panels. If the appliance is exposed to the sun or to heat, remove the film after the appliance cools.
- See the nameplate inside the storage bin, and check that your voltage supplied corresponds with the voltage specified on the nameplate.

B. Location

1. General

The appliance is approved for indoor or outdoor use.

NOTICE

- Normal operating ambient temperature must be within 45°F to 100°F (7°C to 38°C); Normal operating water temperature must be within 45°F to 90°F (7°C to 32°C). Operation of the appliance, for extended periods, outside of these normal temperature ranges may affect appliance performance.
- The appliance will not work at sub-freezing temperatures. To prevent damage to the water supply line, drain the appliance if the air temperature is going to go below 32°F (0°C). See "V. Preparing the Appliance for Periods of Non-Use."

- The appliance should not be located next to ovens, grills, or other high heat producing equipment.
- The location must provide a firm and level foundation for the appliance.
- The appliance requires no side or top clearance. But allow enough space at rear for water supply and drain connections and at least 15" (38 cm) clearance at front.
- The appliance must be at floor level on a finished floor even if under a cabinet. In areas where water damage is a concern, install in a contained area with a floor drain.

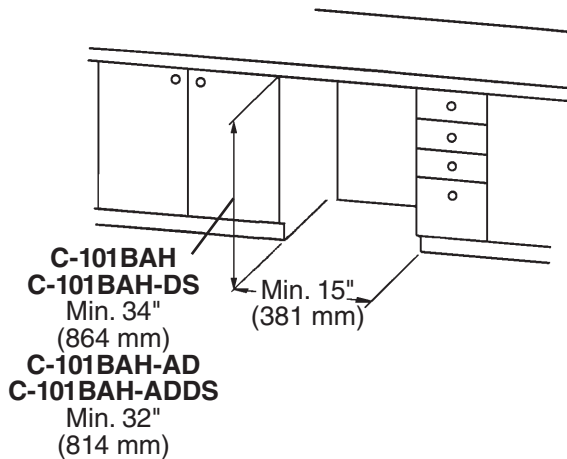
2. Built-In Installation Site

NOTICE

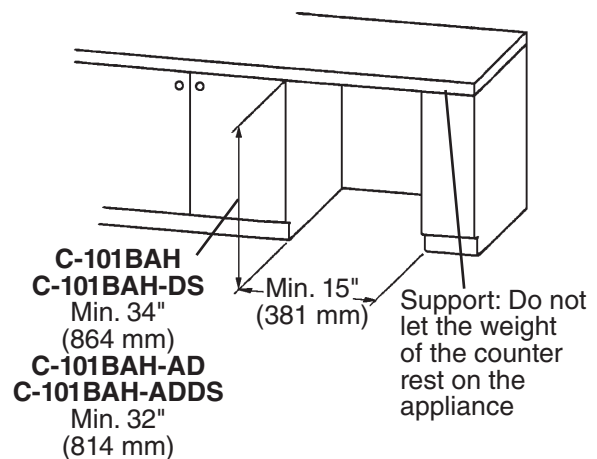
- Do not let the weight of the counter rest on the appliance.
- Do not install the appliance in a corner where the door will interfere with other equipment or where the appliance cannot be pulled out for service.

Installation Space			
Model	Height	Width	Depth
C-101BAH C-101BAH-DS	34" (864 mm) minimum	15" (381 mm) minimum	24" (610 mm) minimum
C-101BAH-AD C-101BAH-ADDS	32" (814 mm) minimum		

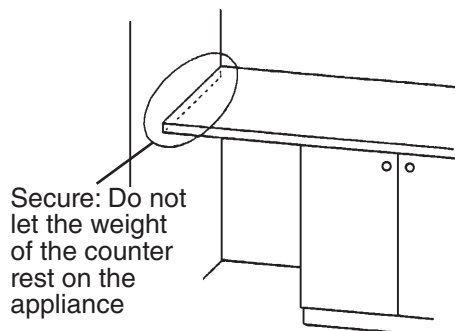
Between Two Cabinets



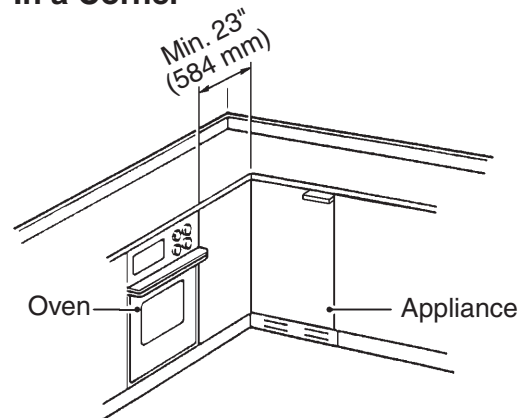
Between a Cabinet and the End of a Counter



Between a Cabinet and a Wall or Tall Cabinet



In a Corner



C. Door

1. C-101BAH, C-101BAH-AD

a) Door Reversal

If you would like to reverse the door swing, follow the steps below. Otherwise, skip to section "II.D. Setup."

- 1) While maintaining a hold on the door, remove the hinge stop pin from hinge (B). Pull out the bottom of the door slightly and gently remove the door from hinge (A). See Fig. 1.

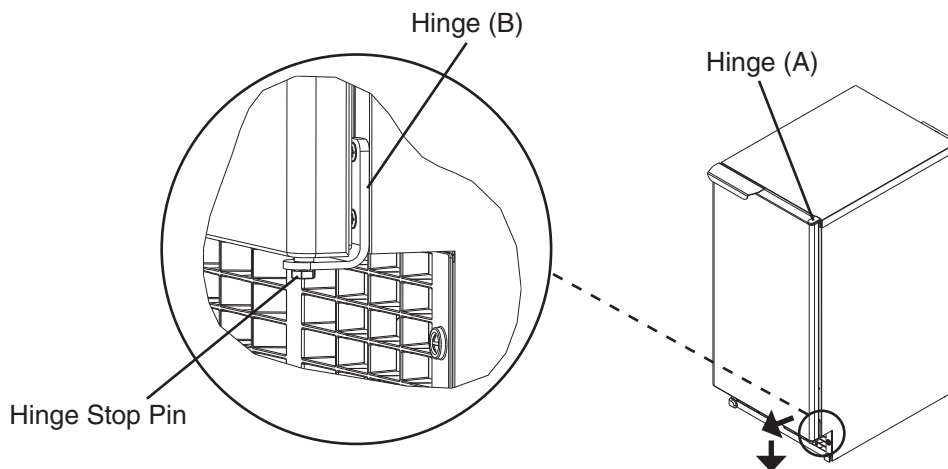


Fig. 1

- 2) Remove the 2 bolts securing the top panel, then lift it off. See Fig. 2.

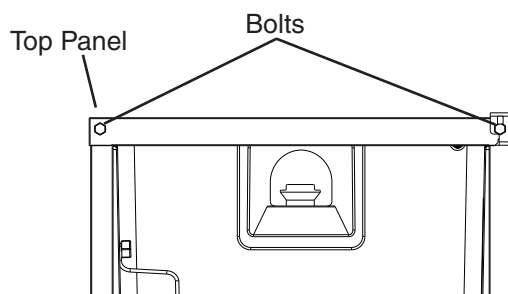


Fig. 2

- 3) Remove hinge (A) and the bracket from the right side of the appliance and the top brace from the left side. Rotate hinge (A) to position the gasket notch to the inside, then fasten hinge (A) and the bracket to the left side and the top brace to the right side. See Fig. 3.

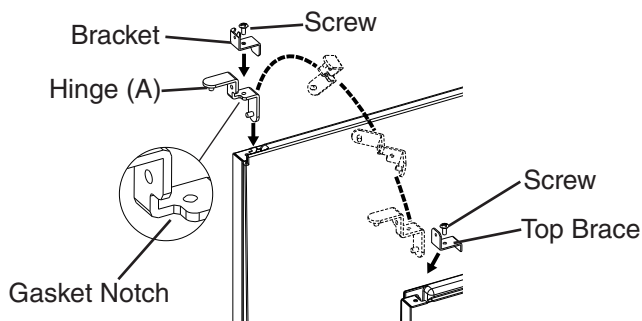


Fig. 3

- 4) Remove hinge (B) from the right side of the appliance and the 2 filler screws from the left side. Attach the 2 filler screws to the right side and attach hinge (B) to the left side. See Fig. 4.
- 5) Rotate the top panel 180° from its previous position. This brings the notch that was previously in the right rear to the left front. See Fig. 5. Hook the rear part of the panel on the body, then secure the front with the 2 bolts removed in step 2.

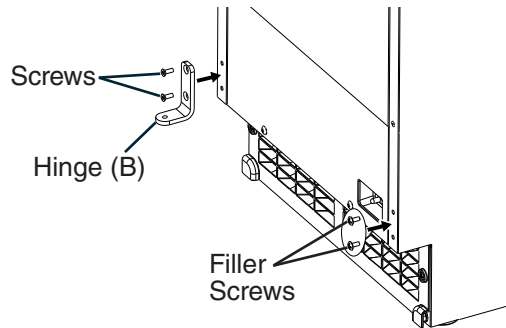


Fig. 4

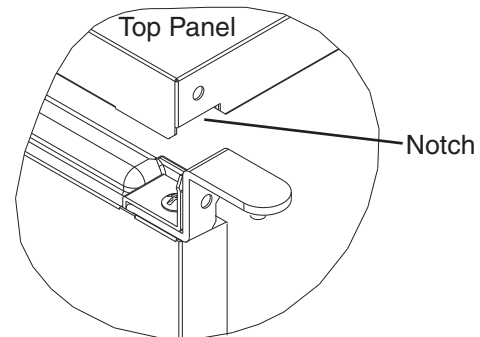


Fig. 5

- 6) Remove the 2 screws attaching the door handle and also remove the other 2 screws indicated in the illustration. Use 2 of the screws to attach the handle to the other side of the door and attach the other 2 screws in the remaining 2 holes. See Fig. 6.
- 7) Attach the door to hinge (A), then continue to maintain a hold on the door. Screw the hinge stop pin into hinge (B) until it is tight. See Fig. 7.

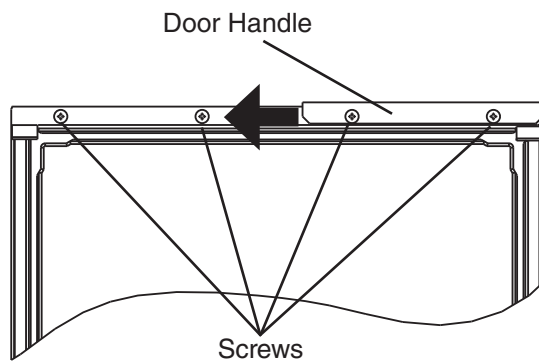


Fig. 6

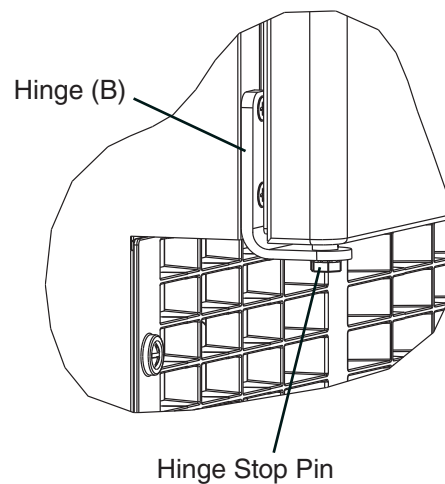


Fig. 7

2. C-101BAH-DS, C-101BAH-ADDS

a) Overlay Panel Fabrication and Attachment

IMPORTANT

The overlay panel must be crafted by a professional cabinet maker to ensure quality results.

(1) Parts

Ensure that all parts required for the overlay panel assembly are contained in the accessories bag.

Overlay Panel Parts			
No.	Description	Part Number	Qty.
1	Threaded Wood Insert	4A4004-01	6
2	T2 Screw 4×8 SS	7P32-0408	3
3	Pan Head Screw M4×25 SS	7C12-0425	4
4	Truss Head Screw M4×8 SS	7C32-0408	2
5	Canoe Clip	4A0629-02	2
6	Sheet Metal Bracket	4A3998-01	1



1



2



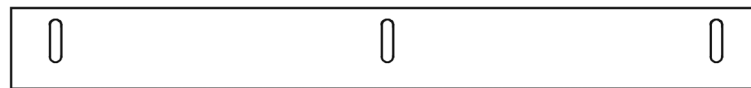
3



4



5

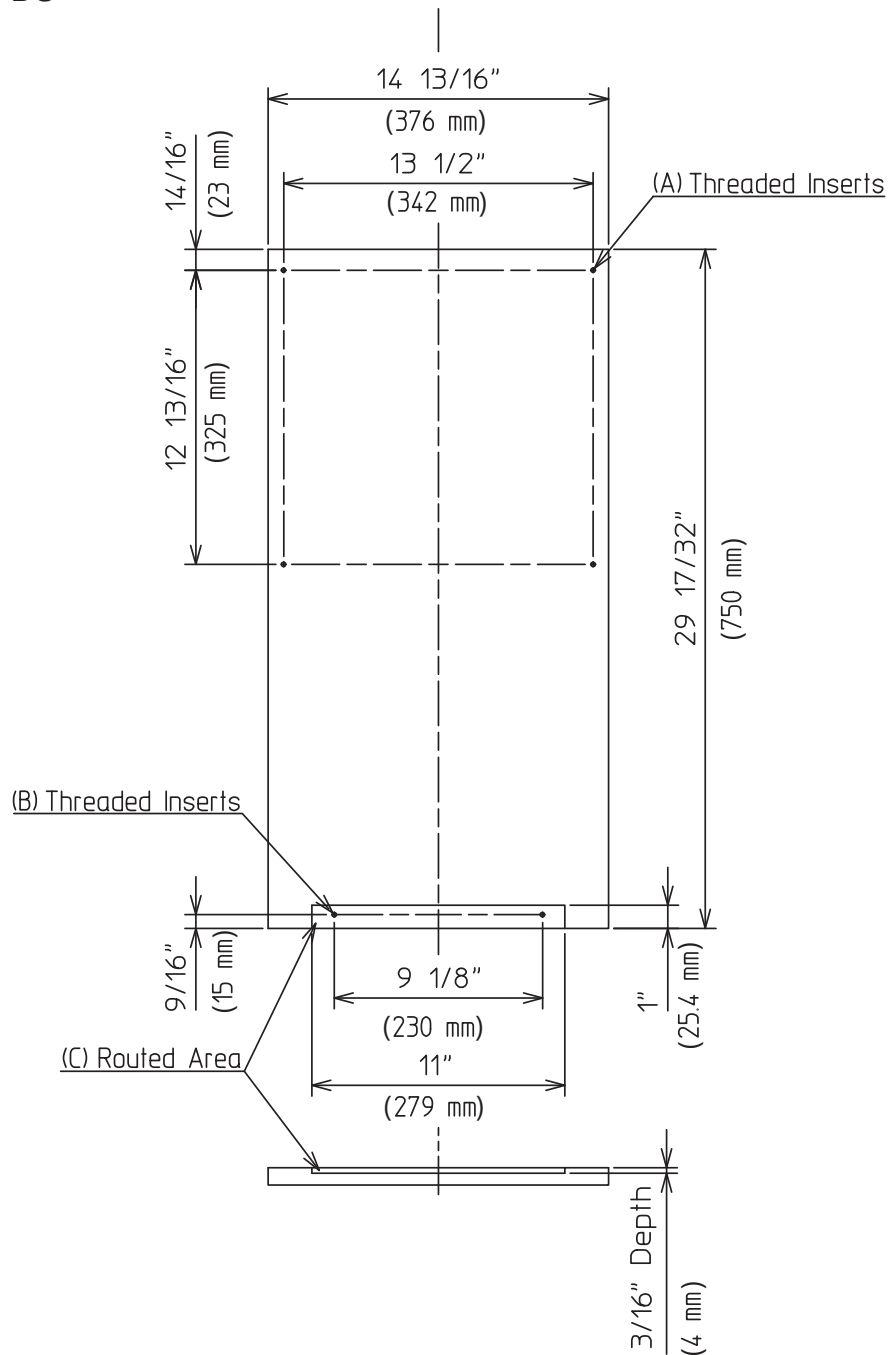


6

(2) Overlay Panel Specification

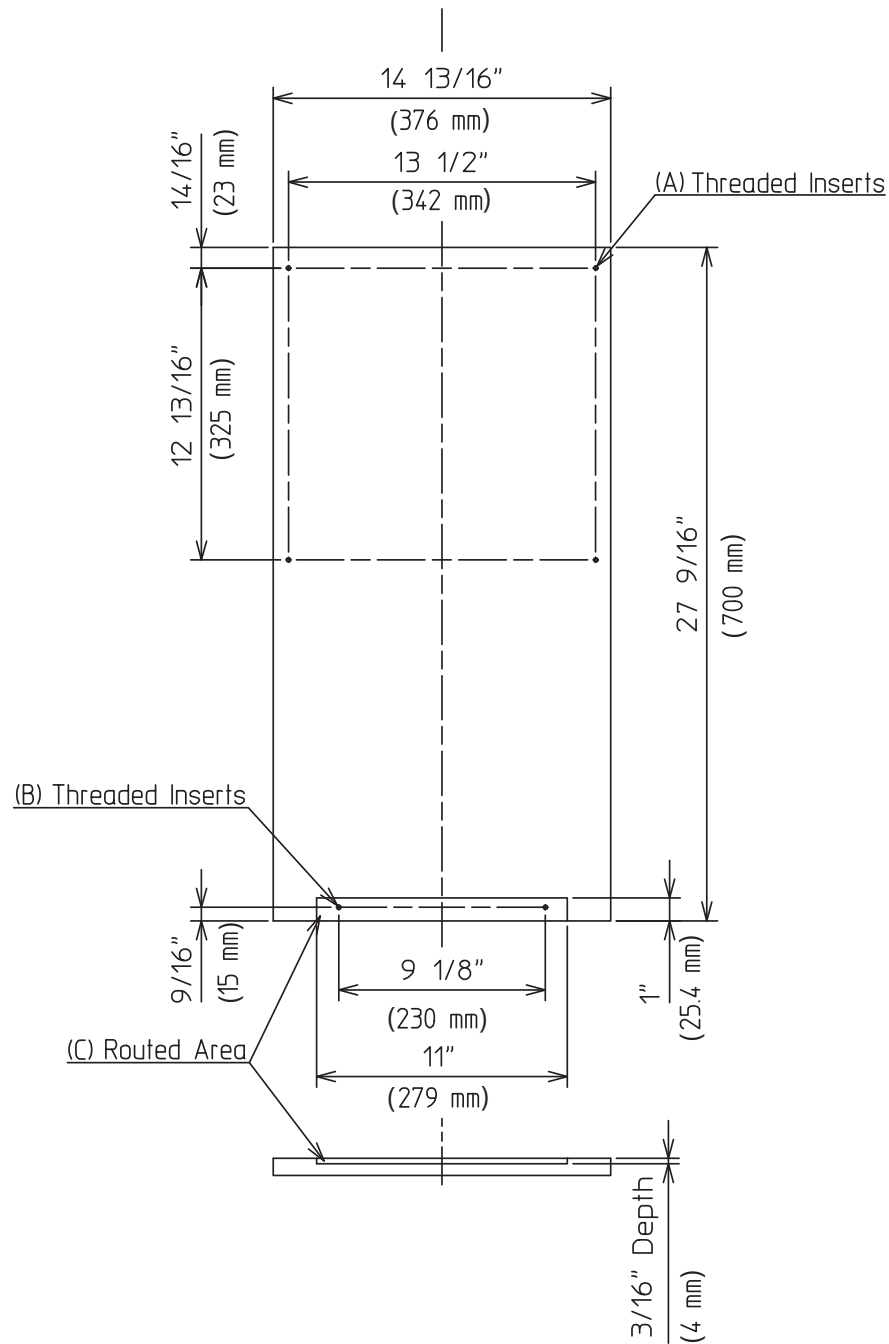
Use the specification that applies to your appliance (C-101BAH-**DS** or C-101BAH-**ADDS**) and the directions that follow to prepare your overlay panel.

(a) C-101BAH-DS



C-101BAH-DS Overlay Panel Specification	
Overlay Panel Height	29 17/32" (750 mm)
Overlay Panel Width	14 13/16" (376 mm)
Overlay Panel Thickness	5/8" (16 mm) minimum; 3/4" (19 mm) maximum
Overlay Panel and Door Weight (total)	20 lb. (9 kg) maximum

(b) C-101BAH-ADDS



C-101BAH-ADDS Overlay Panel Specification	
Overlay Panel Height	$27 \frac{9}{16}"$ (700 mm)
Overlay Panel Width	$14 \frac{13}{16}"$ (376 mm)
Overlay Panel Thickness	$\frac{5}{8}"$ (16 mm) minimum; $\frac{3}{4}"$ (19 mm) maximum
Overlay Panel and Door Weight (total)	20 lb. (9 kg) maximum

(3) Fabrication of Overlay Panel

Fabricate the overlay panel as outlined in the specification on the previous page and the instructions below.

- 1) Rout a channel at the bottom of the overlay panel to the proper dimensions. See "(C) Routed Area" in the specification diagram and Fig. 8.
- 2) Drill six 1/4" diameter (hardwood may require slightly larger diameter) holes 3/8" (10 mm) deep in the locations designated. **NOTICE! Use care when drilling holes for mounting hardware. All drilled holes must be straight and drilled to the correct diameter and depth.** See "(A) Threaded Inserts" and "(B) Threaded Inserts" in the specification diagram and Fig. 9.

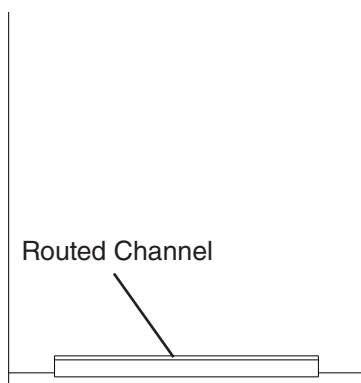


Fig. 8

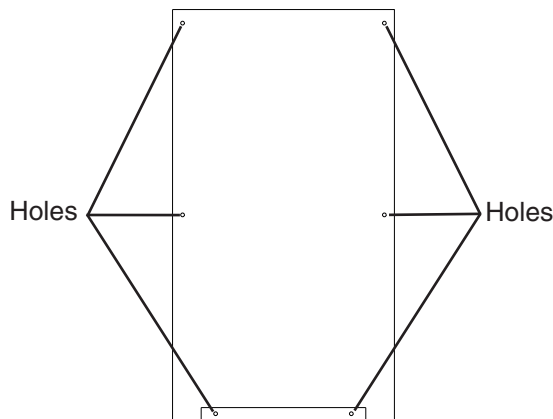


Fig. 9

- 3) Screw the 6 threaded wood inserts into the 1/4" holes drilled in the previous step. Make sure that the inserts are threaded straight and that the tops of the inserts are flush to the overlay panel surface. Otherwise, the overlay panel cannot be properly fastened to the door.
- 4) Mount the door handle hardware. Hoshizaki recommends that the door handle hardware be mounted on the edge opposite of the door hinge side (optional hinge reversal is covered in step 6. Countersunk screw heads are required to ensure that the hardware fasteners do not interfere with the overlay panel fitting flush with the door.
- 5) While maintaining a hold on the door, remove the hinge stop pin from hinge (B). Pull out the bottom of the door slightly and gently remove the door from hinge (A). See Fig. 10. If you are leaving the door right-hinged, skip to step 7. If you would like to reverse the door hinges, proceed to step 6.

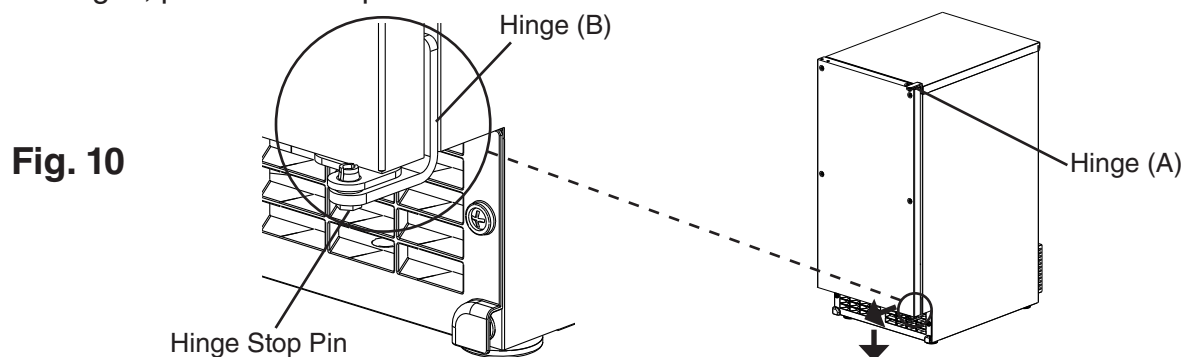


Fig. 10

6) If you would like to reverse the door hinges, do the following:

- a) Contact your local distributor to purchase Hoshizaki Kit HS-0229. The kit contains "hinge (A)-left."
- b) Remove the 2 bolts securing the top panel, then lift it off. See Fig. 11.
- c) Remove hinge (A)-right and the bracket from the right side of the appliance. Set aside hinge (A)-right; it is not needed. Remove the top brace from the left side. Fasten hinge (A)-left and the bracket to the left side and the top brace to the right side. See Fig. 12.

Note: When on the proper side, the gasket notch for hinge (A) is to the inside.

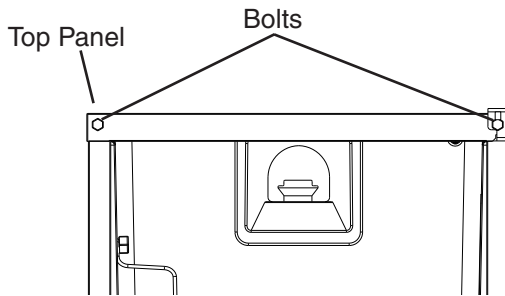


Fig. 11

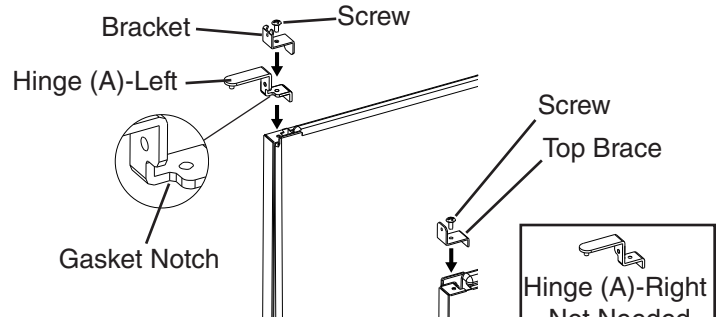


Fig. 12

- d) Remove hinge (B) from the right side of the appliance and the 2 filler screws from the left side. Attach the 2 filler screws to the right side and attach hinge (B) to the left side. See Fig. 13.
- e) Rotate the top panel 180° from its previous position. This brings the notch that was previously in the right rear to the left front. See Fig. 14. Hook the rear part of the panel on the body, then secure the front with the 2 bolts removed in step 6a.

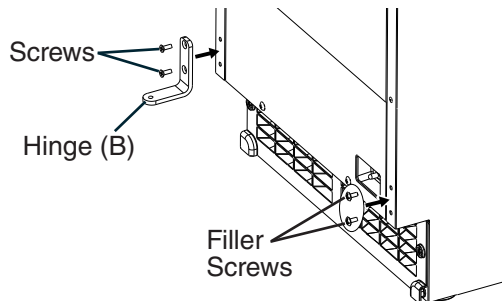


Fig. 13

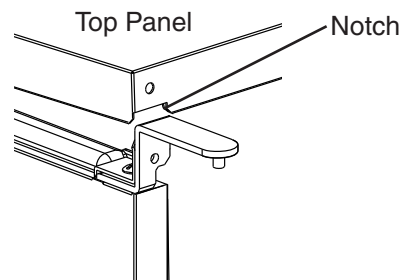


Fig. 14

- f) Remove hinge (C1) from the top right part of the door, flip it and reattach to the bottom left. Remove hinge (C2) from the bottom right part of the door, flip it and reattach to the top left. See Fig. 15. Proceed to step 7.

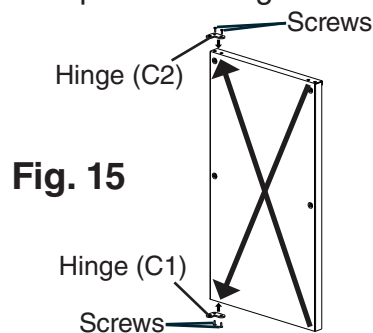


Fig. 15

- 7) Remove the bushings from hinge (C1) and hinge (C2) (the hinges attached to the door). See Fig. 16.
- 8) Remove the gasket from the door. See Fig. 17.

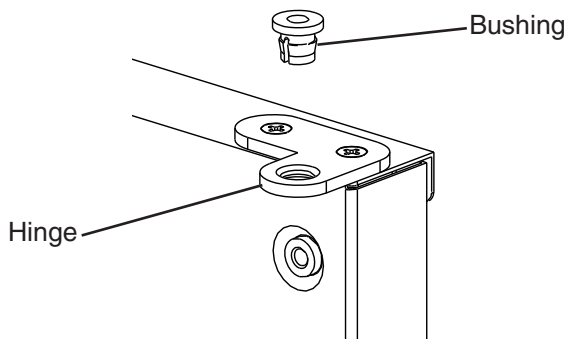


Fig. 16

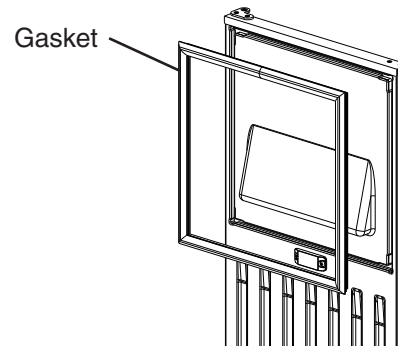


Fig. 17

- 9) Temporarily fasten the overlay panel to the door using 2 of the M4x25 pan head screws provided. **NOTICE! Ensure that the back surface of overlay panel is flat before attaching.** See Fig. 18.
- 10) Mark the centerpoint of the hinge (C1) and hinge (C2) holes that extend over the overlay panel. See Fig. 19.
- 11) Remove the overlay panel from the door.

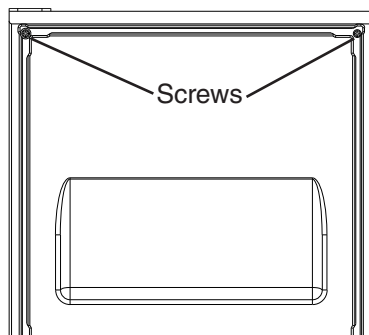


Fig. 18

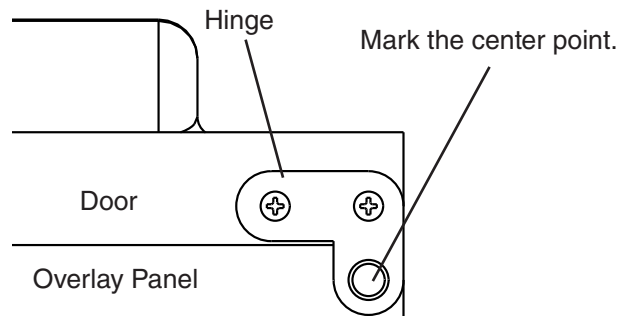


Fig. 19

- 12) Drill 3/8" diameter holes 1/4" (7 mm) deep where you marked on the overlay panel to accommodate the hinge (C1) and hinge (C2) bushings.

(4) Attachment of Overlay Panel to Door

- 1) Fasten the sheet metal bracket to the overlay panel using the two M4×8 truss head screws provided. **Snug the screws, but do not tighten.** See Fig. 20.
- 2) Temporarily fasten the overlay panel to the door using 2 of the M4×25 pan head screws provided. See Fig. 21.

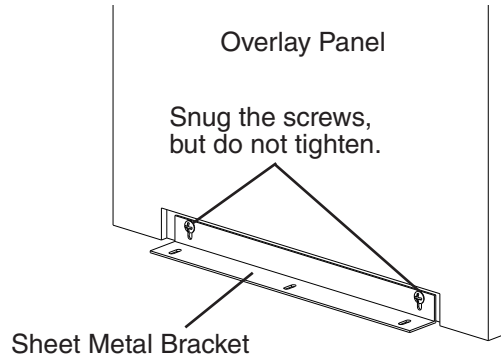


Fig. 20

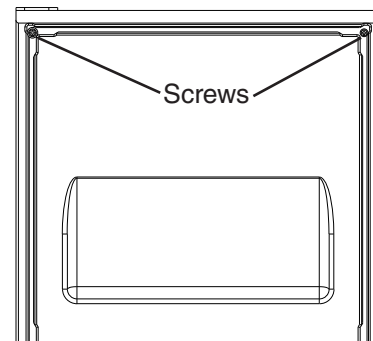


Fig. 21

- 3) Adjust the sheet metal bracket so that it is flush with the bottom of the door. See Fig. 22.
- 4) Remove the overlay panel from the door and tighten the two M4×8 truss head screws securing the sheet metal bracket to the overlay panel. See Fig. 23.

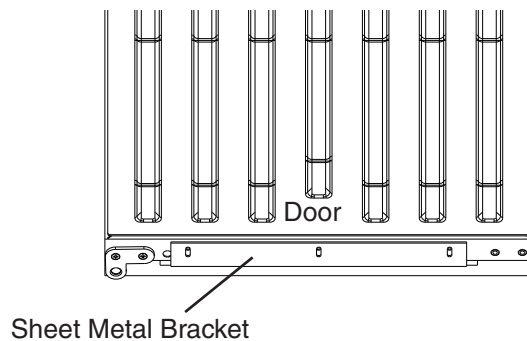


Fig. 22

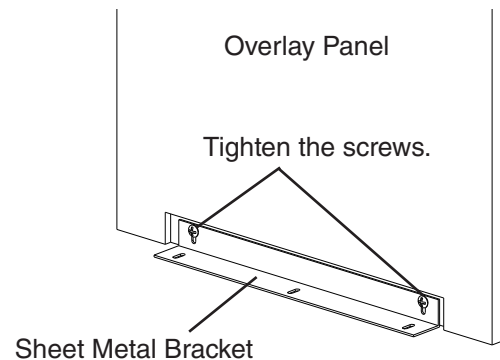


Fig. 23

- 5) Fasten the overlay panel to the door using the four M4×25 pan head screws provided. **Snug the screws, but do not tighten.** See Fig. 24.
- 6) Fasten the sheet metal bracket to the bottom of the door with the three T2 screws provided. Tighten the screws to the door. See Fig. 25.

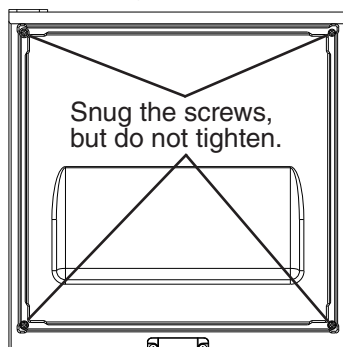


Fig. 24

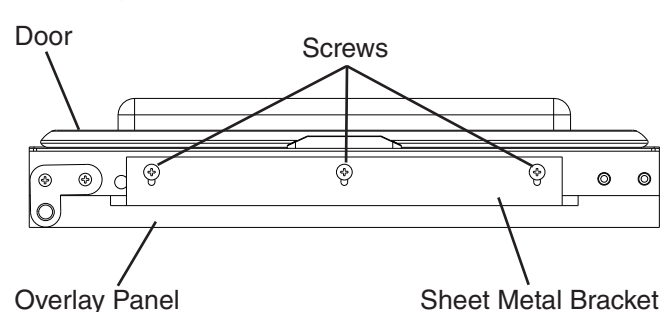


Fig. 25

- 7) Tighten the four M4×25 pan head screws installed in step 5. See Fig. 26.
- 8) Replace the door gasket in its proper orientation. Reinsert the bushings into hinge (C1) and hinge (C2) (the hinges attached to the door). See Fig. 27.

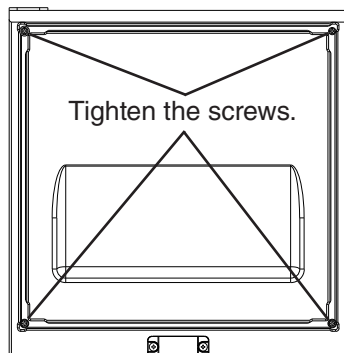


Fig. 26

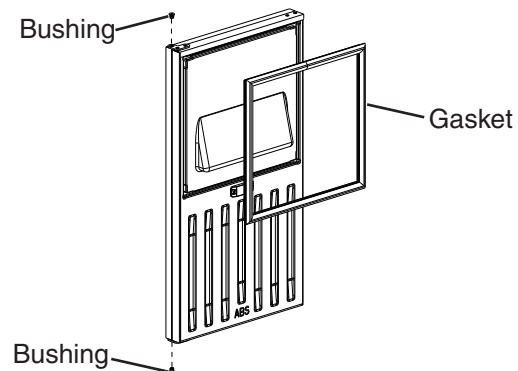


Fig. 27

- 9) Attach the door to hinge (A), then continue to maintain a hold on the door. Screw the hinge stop pin into hinge (B) until it is tight. See Fig. 28.
- 10) Insert the 2 canoe clips included in the accessory bag into the holes on top of the door. See Fig. 29.

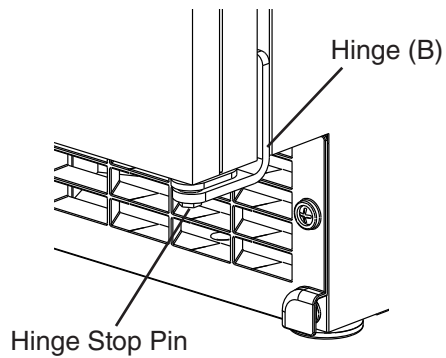


Fig. 28

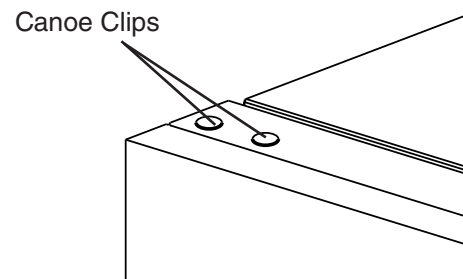


Fig. 29

D. Setup

- 1) Position the appliance in the selected permanent location.
- 2) Level the appliance from side-to-side and front-to-rear by adjusting the feet.

E. Electrical Connection

WARNING

- Electrical connection must meet national, state, and local electrical code requirements. Failure to meet these code requirements could result in death, electric shock, serious injury, fire, or damage.
 - The appliance requires an independent power supply of proper capacity. See the nameplate for electrical specifications. Failure to use an independent power supply of proper capacity can result in a tripped breaker, blown fuse, damage to existing wiring, or component failure. This could lead to heat generation or fire.
 - **THE APPLIANCE MUST BE GROUNDED:** The appliance is equipped with a NEMA 5-15 three-prong grounding plug  to reduce the risk of potential shock hazards. It must be plugged into a properly grounded, independent 3-prong wall outlet. If the outlet is a 2-prong outlet, it is your personal responsibility to have a qualified electrician replace it with a properly grounded, independent 3-prong wall outlet. Do not remove the ground prong from the power cord and do not use an adapter plug. Failure to properly ground the appliance could result in death or serious injury.
 - Do not use an extension cord.
 - To reduce the risk of electric shock, do not touch the control switch or plug with damp hands. Make sure the control switch is in the "OFF" position before plugging in or unplugging the appliance.
 - Do not use an appliance with a damaged power cord. The power cord should not be altered, jerked, bundled, weighed down, pinched, or tangled. Such actions could result in electric shock or fire. To unplug the appliance, be sure to pull the plug, not the cord, and do not jerk the cord.
 - The GREEN ground wire in the factory-installed power cord is connected to the appliance. If it becomes necessary to remove or replace the power cord, be sure to connect the power cord's ground wire to this screw upon reattachment.
- Usually an electrical permit and services of a licensed electrician are required.
 - The maximum allowable voltage variation is ± 10 percent of the nameplate rating.
 - For optional drain pump (HS-5061) installation, refer to the instructions included with the pump.

F. Water Supply and Drain Connections

WARNING

Water supply and drain connections must be installed in accordance with applicable national, state, and local regulations.

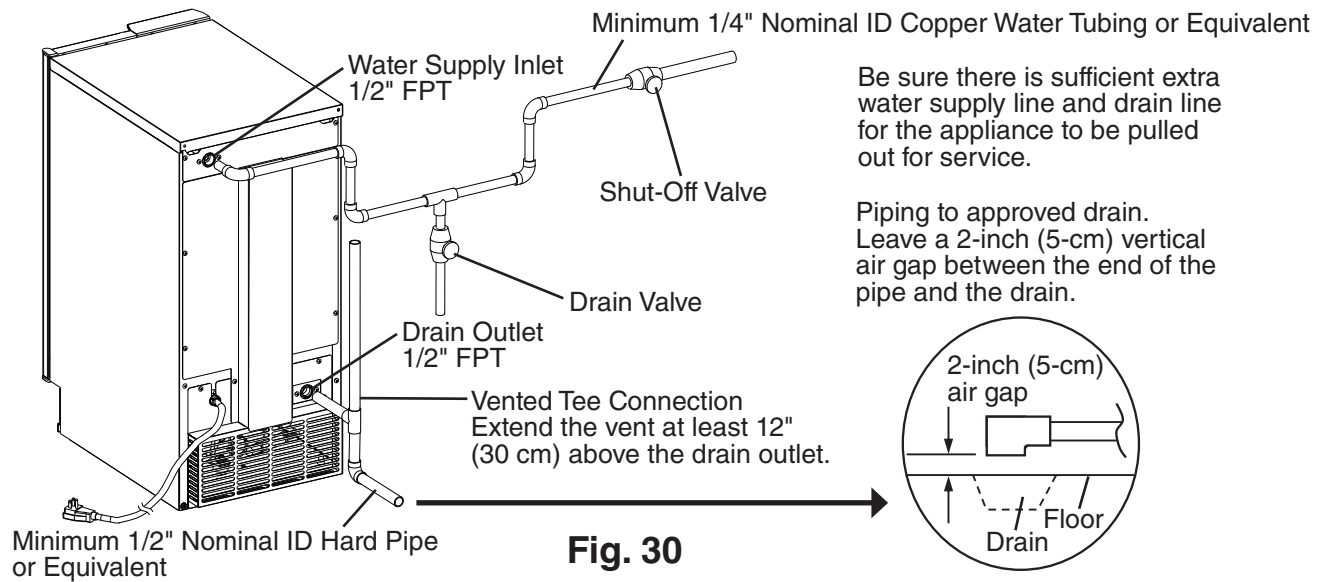
NOTICE

- Normal operating water temperature must be within 45°F to 90°F (7°C to 32°C). Operation of the appliance, for extended periods, outside of this normal temperature range may affect appliance performance.
- Water supply pressure must be a minimum of 7 PSIG and a maximum of 113 PSIG. If the pressure exceeds 113 PSIG, the use of a pressure reducing valve is required.
- External filters, strainers, or softeners may be required depending on water quality. Contact your local Hoshizaki Certified Service Representative or local Hoshizaki distributor for recommendations.
- Connect to potable water supply only. Do not connect to a hot-water supply.
- In areas where water damage is a concern, install in a contained area with a floor drain.
- Water line installation to the appliance is not warranted by Hoshizaki.
- Water-hammer issues must be resolved by a qualified plumber before installing the appliance. Water hammer can cause appliance damage that may lead to water leakage or flooding.
- A minimum of 1/2" nominal ID hard pipe or equivalent is required for the drain line. Installing a smaller diameter drain line will reduce water flow and may lead to water leakage or flooding.
- If using the optional drain pump (HS-5061), test its operation every time the appliance is cleaned and sanitized. See "IV.E. Optional Drain Pump HS-5061" for details. If the optional drain pump is not operating properly, water could back up and overflow, leading to costly water damage.

Water Supply Inlet	Minimum Water Supply Line Size	Drain Outlet	Minimum Drain Line Size
1/2" Female Pipe Thread (FPT)	1/4" Nominal ID Copper Water Tubing or Equivalent	1/2" Female Pipe Thread (FPT)	1/2" Nominal ID Hard Pipe or Equivalent

- A plumbing permit and services of a licensed plumber may be required in some areas.
- A water supply line shut-off valve and drain valve must be installed.
- Be sure there is sufficient extra water supply line and drain line for the appliance to be pulled out for service.
- Drain line should not be piped directly to the sewer system. An air gap of a minimum of 2 vertical inches (5 cm) must be between the end of the drain pipe from the appliance and the floor drain.

- For gravity drain installation, drain must have 1/4" fall per foot (2 cm per 1 m) on horizontal runs to get good flow. A vented tee connection is also required for proper flow. Extend the vent at least 12" (30 cm) above the drain outlet.
- For optional drain pump installation, refer to the instructions included with the pump.



G. Final Checklist

WARNING

CHOKING HAZARD: Ensure all components, fasteners, and thumbscrews are securely in place after installation. Make sure that none have fallen into the storage bin.

- 1) Is the appliance level?
- 2) Is the appliance in a site where the ambient temperature is within 45°F to 100°F (7°C to 38°C) and the water temperature within 45°F to 90°F (7°C to 32°C) all year around?
- 3) Have the shipping carton, tape, and packing material been removed from the appliance? Has the protective plastic film been removed from the panels?
- 4) Have all electrical and water connections been made? Do electrical and water connections meet all national, state, and local code and regulation requirements?
- 5) Has the power supply voltage been checked or tested against the nameplate rating? Is the power supply a properly grounded, independent 3-prong wall outlet?
- 6) Are the water supply and drain lines sized as specified? Are the water supply line shut-off valve and drain valve installed? Has the water supply pressure been checked to ensure a minimum of 7 PSIG and a maximum of 113 PSIG?
- 7) Are all components, fasteners, and thumbscrews securely in place?
- 8) Has the end user been given this instruction manual, and instructed on how to operate the appliance and the importance of the recommended periodic maintenance?
- 9) Has the end user been given the name and telephone number of an authorized service agent?
- 10) Has the warranty tag been filled out and forwarded to the factory for warranty registration?

III. Operating Instructions

A. Important Notes About Usage

WARNING
• Only qualified service technicians should install and service the appliance. • Failure to install, operate, and maintain the equipment in accordance with this manual will adversely affect safety, performance, component life, and warranty coverage. • To reduce the risk of electric shock, do not touch the control switch or plug with damp hands. Make sure the control switch is in the "OFF" position before plugging in or unplugging the appliance. • The appliance must be maintained in accordance with the instruction manual and labels provided with the appliance. Consult with your local Hoshizaki Certified Service Representative about maintenance service. • The appliance must be cleaned and sanitized at least twice a year. More frequent cleaning and sanitizing may be required in some water conditions. • Wash your hands before removing ice. Use the plastic scoop provided. • Do not place fingers or any other objects into the ice discharge opening. • The appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. • Young children should be properly supervised around the appliance. • Do not climb, stand, or hang on the appliance or appliance door or allow children or animals to do so. Serious injury could occur or the appliance could be damaged. • Be careful not to pinch fingers when opening and closing the door. Be careful when opening and closing the door when children are in the area. • Do not use combustible spray or place volatile or flammable substances near the appliance. They might catch fire. • Keep the area around the appliance clean. Dirt, dust, or insects in the appliance could cause harm to individuals or damage to the appliance.

NOTICE

- Protect the floor when moving the appliance to prevent damage to the floor.
- If using the optional drain pump (HS-5061), test its operation every time the appliance is cleaned and sanitized. See "IV.E. Optional Drain Pump HS-5061" for details. If the optional drain pump is not operating properly, water could back up and overflow, leading to costly water damage.
- To help ensure the storage bin drain remains clear, follow the instructions in "IV.C. Storage Bin Drain" once every 3 months or as often as necessary for conditions. If the storage bin drain becomes clogged, water could build up in the bin and overflow, leading to costly water damage.
- If water collects in the bin and will not drain, turn off the appliance and close the water supply line shut-off valve. Call for service.
- If water seeps from the base of the appliance, turn off the appliance and close the water supply line shut-off valve. Call for service. Failure to do so could lead to costly water damage.
- Do not leave the appliance on during extended periods of non-use, extended absences, or in sub-freezing temperatures. To properly prepare the appliance for these occasions, follow the instructions in "V. Preparing the Appliance for Periods of Non-Use."
- Keep ventilation openings, in the appliance enclosure or in the built-in structure, clear of obstruction.
- Do not place objects on top of the appliance.
- The storage bin is for ice use only. Do not store anything else in the storage bin.

If ice is not used on a regular basis, it may bond together in the storage bin. In this case, discard the bonded ice and allow the appliance to make fresh ice.

B. Startup

WARNING

All parts are factory-adjusted. Improper adjustments may adversely affect safety, performance, component life, and warranty coverage.

NOTICE

- If the appliance is turned off, wait for at least 3 minutes before restarting the appliance to prevent damage to the compressor.
- At startup, confirm that all internal and external connections are free of leaks.

- 1) Open the water supply line shut-off valve.
- 2) Make sure the control switch is in the "OFF" position. Plug the appliance into the electrical outlet. **WARNING! To reduce the risk of electric shock, do not touch the control switch or plug with damp hands. If you have to slide the appliance back for a built-in installation, make sure you do not damage or pinch the water supply line, drain line, or power cord.**
- 3) If required by sanitation code in your area, seal the perimeter where the appliance touches the floor with approved caulk compound in a smooth and easily cleanable manner.
- 4) Move the control switch to the "ICE" position to start the automatic icemaking process.
- 5) Once the appliance starts to produce ice, allow it to run for another 30 minutes.
- 6) Move the control switch to the "OFF" position.
- 7) Remove the ice produced, then clean the storage bin liner, door liner, and door gasket using a neutral cleaner. Rinse thoroughly after cleaning.
- 8) Move the control switch to the "ICE" position to start the automatic icemaking process.
- 9) To confirm bin control operation, hold ice in contact with the bin control thermostat bulb. If the icemaker does not stop within 10 seconds, the bin control thermostat must be adjusted. Installations at higher altitude locations are more likely to require adjustment.

IV. Maintenance

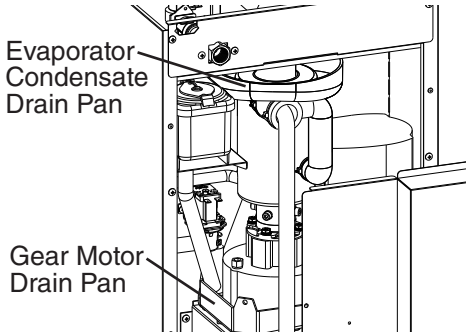
The appliance must be maintained in accordance with the instruction manual and labels provided with the appliance. Consult with your local Hoshizaki Certified Service Representative about maintenance service. To obtain the name and phone number of your local Hoshizaki Certified Service Representative, visit www.hoshizaki.com.

WARNING

- Only qualified service technicians should service the appliance.
- Failure to install, operate, and maintain the equipment in accordance with this manual will adversely affect safety, performance, component life, and warranty coverage.
- To reduce the risk of electric shock, do not touch the control switch or plug with damp hands. Make sure the control switch is in the "OFF" position before plugging in or unplugging the appliance.
- Move the control switch to the "OFF" position and unplug the appliance from the electrical outlet before servicing.
- **CHOKING HAZARD:** Ensure all components, fasteners, and thumbscrews are securely in place after any maintenance is done to the appliance. Make sure that none have fallen into the storage bin.
- Do not place fingers or any other objects into the ice discharge opening.
- After service, make sure that there are no wires pinched between the panels and appliance. Make sure you do not damage or pinch the water supply line, drain line, or power cord.

A. Maintenance Schedule

The maintenance schedule below is a guideline. More frequent maintenance may be required depending on water quality, the appliance's environment, and local sanitation regulations.

Maintenance Schedule		
Frequency	Area	Task
Weekly	Scoop	Clean the scoop using a neutral cleaner. Rinse thoroughly after cleaning.
Monthly	Drain the Appliance	Move the control switch to the "DRAIN" position. Allow the water system to drain for 1 minute. Clear ice away from the thermostatic bin control bulb. Move the control switch to the "ICE" position. After the gear motor starts, move the control switch to the "DRAIN" position. Allow the water system to drain for 1 minute. Move the control switch to the "ICE" position to start the automatic icemaking process.
	Appliance Exterior	Wipe down with clean, soft cloth. Use a damp cloth containing a neutral cleaner to wipe off oil or dirt build up. Clean any chlorine staining (rust colored spots) using a non-abrasive cleanser.
Every 3 Months	Storage Bin Drain	Maintain as outlined in "IV.C. Storage Bin Drain."
Every 6 Months	Icemaker and Storage Bin	Clean and sanitize per the cleaning and sanitizing instructions provided in this manual. See "IV.B. Cleaning and Sanitizing Instructions."
	Evaporator Condensate Drain Pan and Gear Motor Drain Pan	Wipe down with clean cloth and warm water. 
	Optional Drain Pump (HS-5061)	Test as outlined in "IV.E. Optional Drain Pump HS-5061."
	External Water Filters	Check for proper pressure and change if necessary.
Yearly	Water Supply Inlet	Close the water supply line shut-off valve and drain the water system. Clean the water supply inlet screen.
	Condenser	Inspect. Clean if necessary. See "IV.D. Condenser."
	Water Hoses	Inspect the water hoses and clean/replace if necessary.
	Upper Bearing (extruding head)	Check for wear using .02" round stock or pin gauge. Replace both upper bearing and lower bearing if wear exceeds factory recommendations. See the Service Manual for details.
After 3 Years, then Yearly	Upper Bearing (extruding head); Lower Bearing and O-Ring (lower housing); Mechanical Seal; Evaporator Cylinder; Auger	Inspect. Replace both upper bearing and lower bearing if wear exceeds factory recommendations. Replace the mechanical seal if the seal's contact surfaces are worn, cracked, or scratched.

B. Cleaning and Sanitizing Instructions

The appliance must be cleaned and sanitized at least twice a year. More frequent cleaning and sanitizing may be required in some conditions.

⚠ WARNING

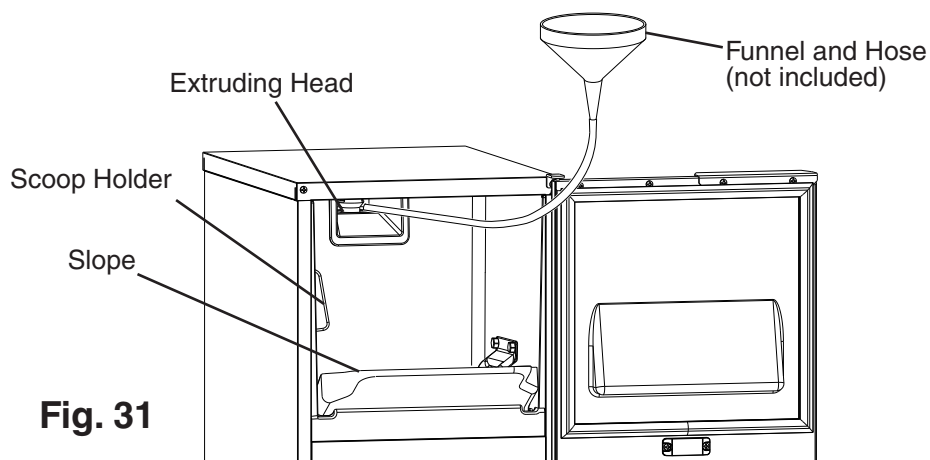
- To prevent injury to individuals and damage to the appliance, do not use ammonia type cleaners.
- Carefully follow any instructions provided with the cleaning and sanitizing solutions.
- Always wear liquid-proof gloves and goggles to prevent the cleaning and sanitizing solutions from coming into contact with skin or eyes.
- Do not use ice made from the cleaning and sanitizing solutions. After cleaning and sanitizing, be careful not to leave any solution in the appliance.
- Do not place fingers or any other objects into the ice discharge opening (extruding head).

1. Cleaning Solution

Dilute 1.6 fl. oz. (47 ml or 3.2 tbs) of Hoshizaki "Scale Away" or Nu-Calgon "Liquid Ice Machine Cleaner" with 1 qt (1 l) of warm water. This is a minimum amount. Make more solution if necessary. **IMPORTANT! For safety and maximum effectiveness, use the solution immediately after dilution.**

2. Cleaning Procedure

- 1) Move the control switch to the "OFF" position.
- 2) Remove all ice from the storage bin.
- 3) Move the control switch to the "DRAIN" position.
- 4) Allow the water system to drain for 1 minute.
- 5) Move the control switch to the "OFF" position.
- 6) Using a clean funnel and hose (not included), pour 1 qt (1 l) of cleaning solution over the extruding head. See Fig. 31. Allow the appliance to sit for 10 minutes before operation.



- 7) Make sure at least 10 minutes have elapsed since you poured the cleaning solution over the extruding head, then move the control switch to the "ICE" position.
- 8) Allow the appliance to make ice for 20 minutes, then move the control switch to the "DRAIN" position.
- 9) Allow the water system to drain for 1 minute.
- 10) Move the control switch to the "ICE" position.
- 11) After the gear motor starts, move the control switch to the "DRAIN" position.
- 12) Allow the water system to drain for 1 minute.
- 13) Move the control switch to the "OFF" position. In severe water conditions, repeat the cleaning procedure.

Note: If you do not sanitize the appliance, go to step 8 in "IV.B.5. Sanitizing Procedure - Final."

3. Sanitizing Solution

Dilute 1.25 fl. oz. (37 ml or 2.5 tbs) of a 5.25% sodium hypochlorite solution (chlorine bleach) with 2.5 gallons (9.5 l) of warm water. This is a minimum amount. Make more solution if necessary. Using a chlorine test strip or other method, confirm that you have a concentration of about 200 ppm. **IMPORTANT! For safety and maximum effectiveness, use the solution immediately after dilution.**

4. Sanitizing Procedure - Initial

- 1) Using a clean funnel and hose, pour 1 qt (1 l) of sanitizing solution over the extruding head. Allow the appliance to sit for 10 minutes before operation.
- 2) Remove the slope from the storage bin by carefully bending it in the center and releasing it from the 2 slope shafts.
- 3) Remove the scoop. Remove the 2 thumbscrews securing the scoop holder, then remove it.
- 4) Pour some of the sanitizing solution into a separate, clean container. Using this sanitizing solution and a clean cloth, wipe down the slope, scoop, scoop holder, inside of the spout, and bin liner.
- 5) Rinse the parts and areas sanitized in step 4 thoroughly with clean water.
- 6) Replace all removed parts in their original and correct positions. **WARNING! CHOKING HAZARD: Ensure all components, fasteners, and thumbscrews are securely in place. Make sure that none have fallen into the storage bin.**
- 7) Make sure at least 10 minutes have elapsed since you poured the sanitizing solution over the extruding head, then move the control switch to the "ICE" position.
- 8) Allow the appliance to make ice for 20 minutes, then move the control switch to the "DRAIN" position.
- 9) Allow the water system to drain for 1 minute.
- 10) Move the control switch to the "ICE" position.
- 11) After the gear motor starts, move the control switch to the "DRAIN" position.
- 12) Allow the water system to drain for 1 minute.
- 13) Move the control switch to the "OFF" position.

5. Sanitizing Procedure - Final

- 1) Using a clean funnel and hose, pour 1 qt (1 l) of sanitizing solution over the extruding head. Allow the appliance to sit for 10 minutes before operation.
- 2) Move the control switch to the "ICE" position.
- 3) Allow the appliance to make ice for 20 minutes, then move the control switch to the "DRAIN" position.
- 4) Allow the water system to drain for 1 minute.
- 5) Move the control switch to the "ICE" position.
- 6) After the gear motor starts, move the control switch to the "DRAIN" position.
- 7) Allow the water system to drain for 1 minute.
- 8) Move the control switch to the "ICE" position and allow the appliance to run. Check for leaks.
- 9) After 30 minutes, move the control switch to the "OFF" position.
- 10) Pour warm water into the storage bin to melt all of the ice, then clean the storage bin liner, door liner, and door gasket with a neutral cleaner. Rinse thoroughly after cleaning.
- 11) Move the control switch to the "ICE" position to start the automatic icemaking process.

C. Storage Bin Drain

In some conditions, slime may build up inside the storage bin drain and prevent water from draining properly. To prevent this buildup, perform the following procedure once every 3 months or as often as necessary for conditions.

NOTICE
If the storage bin drain becomes clogged, water could build up in the bin and overflow, leading to costly water damage.

- 1) Move the control switch to the "OFF" position. **WARNING! To reduce the risk of electric shock, do not touch the control switch with damp hands.**
- 2) Remove all ice from the storage bin.
- 3) Mix a batch of sanitizing solution by diluting 1.25 fl. oz. (37 ml or 2.5 tbs) of a 5.25% sodium hypochlorite solution (chlorine bleach) with 2.5 gallons (9.5 l) of warm water. Using a chlorine test strip or other method, confirm that you have a concentration of about 200 ppm. **IMPORTANT! For safety and maximum effectiveness, use the solution immediately after dilution.**
- 4) Slowly pour the sanitizing solution into the storage bin.
- 5) After all of the solution has drained, clean the storage bin liner with a neutral cleaner. Rinse thoroughly with clean water.
- 6) Move the control switch to the "ICE" position to start the automatic icemaking process.

D. Condenser

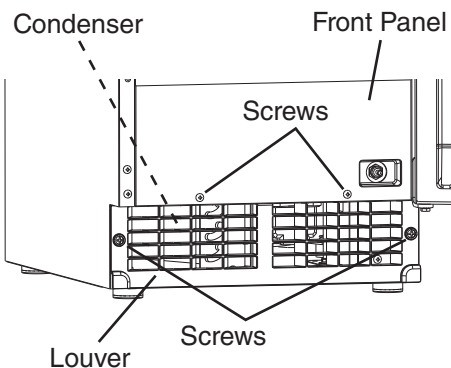
Check the condenser once a year, and clean if required by following the steps below. More frequent cleaning may be required depending on location.

⚠ WARNING

Condenser fins are sharp. Use care when cleaning.

- 1) Move the control switch to the "OFF" position, then unplug the appliance from the electrical outlet. **WARNING! To reduce the risk of electric shock, do not touch the control switch or plug with damp hands.**
- 2) Remove the screws securing the front panel, then remove it. See Fig. 32.
- 3) Remove the screws securing the louver, then remove it.
- 4) Use a brush attachment on a vacuum cleaner to gently clean the condenser fins. Do not use too much force, otherwise the fins could be damaged.
- 5) Replace the louver and front panel in their correct positions. Ensure that the screws are securely in place.
- 6) Plug the appliance back in. Move the control switch to the "ICE" position to start the automatic icemaking process.

Fig. 32



E. Optional Drain Pump HS-5061

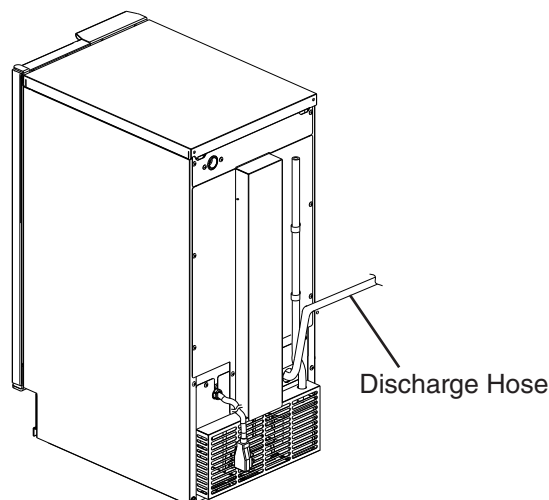
If the optional drain pump (HS-5061) is installed, test its operation at least twice a year as outlined below. Note that the pump has power even when the control switch is in the "OFF" position.

NOTICE

If the optional drain pump is not operating properly, it will adversely affect performance, component life, and warranty coverage and may result in costly water damage.

- 1) Move the control switch to the "OFF" position, then unplug the appliance from the electrical outlet. **WARNING! To reduce the risk of electric shock, do not touch the control switch or plug with damp hands.**
- 2) Remove all ice from the storage bin.
- 3) Plug the appliance back in.
- 4) Slowly pour 24 to 30 oz. (710 to 890 ml) of water over the storage bin drain hole in the storage bin.
- 5) If water pumps out properly and the drain pump then de-energizes, proceed to step 6. If water does not pump out properly and/or the drain pump does not de-energize, the appliance must be serviced by a qualified service technician before proceeding.
- 6) Move the control switch to the "ICE" position.
- 7) Pour another 24 to 30 oz. (710 to 890 ml) of water into the appliance's ice storage bin, then completely restrict the discharge hose while the drain pump is operating. See Fig. 33. Pour more water into the appliance's ice storage bin until the appliance turns off. The drain pump will continue to operate. Check for leaks.
- 8) Remove the discharge hose restriction and allow the water to be pumped out normally. Power to the appliance will be restored when the water in the drain pump returns to a normal level.
- 9) If the appliance fails to turn off with the discharge hose restricted or the pump fails to pump out the water, the appliance must be serviced by a qualified service technician.

Fig. 33



V. Preparing the Appliance for Periods of Non-Use

During extended periods of non-use, extended absences, or in sub-freezing temperatures, follow the instructions below. When the appliance is not used for two or three days under normal conditions, it is sufficient to move the control switch to the "OFF" position.

⚠ WARNING

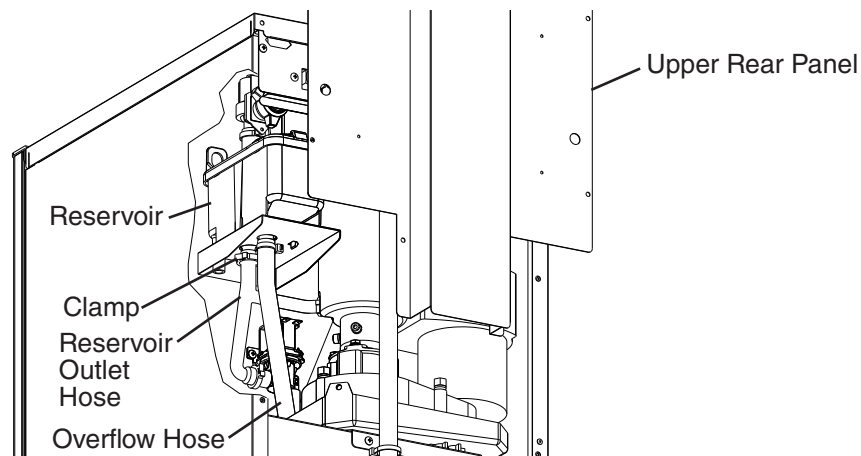
Only qualified service technicians should service the appliance.

NOTICE

During extended periods of non-use, extended absences, or in sub-freezing temperatures, follow the instructions below to reduce the risk of costly water damage.

- 1) Move the control switch to the "OFF" position. **WARNING! To reduce the risk of electric shock, do not touch the control switch or plug with damp hands.**
- 2) Close the water supply line shut-off valve, then open the water supply line drain valve.
- 3) Allow the line to drain by gravity.
- 4) Move the control switch to the "DRAIN" position.
- 5) Allow the water system to drain for 1 minute.
- 6) Attach a compressed air or carbon dioxide supply to the water supply line drain valve.
- 7) Move the control switch to the "ICE" position.
- 8) Blow the water supply line out using the compressed air or carbon dioxide supply.
- 9) Close the water supply line drain valve.
- 10) Move the control switch to the "OFF" position, then unplug the appliance from the electrical outlet.
- 11) Remove the screws securing the upper rear panel, then remove it. See Fig. 34.
- 12) Remove the clamp securing the reservoir outlet hose to the reservoir. Disconnect the reservoir outlet hose from the reservoir.
- 13) Attach a compressed air or carbon dioxide supply to the reservoir outlet hose.

Fig. 34



- 14) Plug the appliance back in, then move the control switch to the "DRAIN" position.
- 15) Blow out the reservoir outlet hose using the compressed air or carbon dioxide supply.
- 16) Move the control switch to the "OFF" position, then unplug the appliance from the electrical outlet.
- 17) Reconnect the reservoir outlet hose to the reservoir, then secure with the clamp. Make sure all hoses are connected and secure.
- 18) Replace the rear panel in its correct position.
- 19) Clean the storage bin by using a neutral cleaner. Rinse thoroughly after cleaning.

VI. Disposal

The appliance contains refrigerant and must be disposed of in accordance with applicable national, state, and local codes and regulations. Refrigerant must be recovered by properly certified service personnel.

HOSHIZAKI AMERICA, INC.

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COMMERCIAL-STYLE GAS COOKTOP USE AND CARE GUIDE

TABLE DE CUISSON À GAZ DE STYLE COMMERCIAL

Para una versión de estas instrucciones en español, visite www.kitchenaid.com

For questions about features, operation/performance, parts, accessories or service, call: **1-800-422-1230**
or visit our website at **www.kitchenaid.com**.

In Canada, for assistance, installation and service, call: **1-800-807-6777**
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**Your safety and the safety of others are very important.**

We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages.



This is the safety alert symbol.

This symbol alerts you to potential hazards that can kill or hurt you and others.

All safety messages will follow the safety alert symbol and either the word “DANGER” or “WARNING.”

These words mean:

⚠ DANGER

You can be killed or seriously injured if you don't immediately follow instructions.

⚠ WARNING

You can be killed or seriously injured if you don't follow instructions.

All safety messages will tell you what the potential hazard is, tell you how to reduce the chance of injury, and tell you what can happen if the instructions are not followed.

WARNING: If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

- **Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.**
- **WHAT TO DO IF YOU SMELL GAS:**
 - **Do not try to light any appliance.**
 - **Do not touch any electrical switch.**
 - **Do not use any phone in your building.**
 - **Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.**
 - **If you cannot reach your gas supplier, call the fire department.**
- **Installation and service must be performed by a qualified installer, service agency or the gas supplier.**

WARNING: Gas leaks cannot always be detected by smell.

Gas suppliers recommend that you use a gas detector approved by UL or CSA.

For more information, contact your gas supplier.

If a gas leak is detected, follow the “What to do if you smell gas” instructions.

State of California Proposition 65 Warnings:

WARNING: This product contains one or more chemicals known to the State of California to cause cancer.

WARNING: This product contains one or more chemicals known to the State of California to cause birth defects or other reproductive harm.



SAFETY INFORMATION

IMPORTANT SAFETY INSTRUCTIONS

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

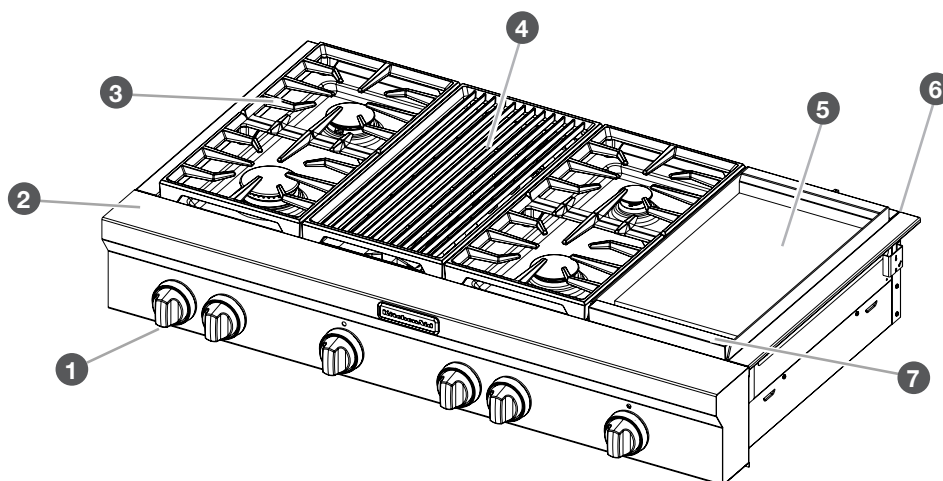
- **WARNING:** NEVER use this appliance as a space heater to heat or warm the room. Doing so may result in carbon monoxide poisoning and overheating of the cooktop.
- **CAUTION:** Do not store items of interest to children in cabinets above the cooktop – children climbing on the cooktop to reach items could be seriously injured.
- Proper Installation – The cooktop, when installed, must be electrically grounded in accordance with local codes or, in the absence of local codes, with the *National Electrical Code, ANSI/NFPA70 or the Canadian Electrical Code, Part 1*. Be sure the cooktop is properly installed and grounded by a qualified technician.
- This cooktop is equipped with a three-prong grounding plug for your protection against shock hazard and should be plugged directly into a properly grounded receptacle. Do not cut or remove the grounding prong from this plug.
- Disconnect the electrical supply before servicing the cooktop.
- Injuries may result from the misuse of the cooktop such as stepping, leaning, or sitting on the top surface.
- Maintenance – Keep cooktop area clear and free from combustible materials, gasoline, and other flammable vapors and liquids.
- Storage on the cooktop – Flammable materials should not be stored on or near surface units.
- Top burner flame size should be adjusted so it does not extend beyond the edge of the cooking utensil.

SAVE THESE INSTRUCTIONS

PARTS AND FEATURES



This manual covers several different models. The cooktop you have purchased may have some or all of the items listed. The locations and appearances of the features shown here may not match those of your model. Refer to this manual or the Frequently Asked Questions (FAQs) section of our website at www.kitchenaid.com for more detailed instructions. In Canada, refer to the Customer Service Section at www.kitchenaid.ca.



- ❶ Commercial-style die cast metal control knobs
- ❷ Culinary ledge
- ❸ Heavy duty single grate design
- ❹ Grill (on some models)
- ❺ Electric chrome griddle (on some models)
- ❻ Island trim
- ❼ Drip tray (on griddle models)

Not shown:

Optional 9" (22.9 cm), 22" (55.9 cm), and adjustable backguards

Optional griddle cover

Optional grill cover

Optional wok ring

Optional stainless steel knobs



COOKTOP FEATURES

BURNERS

WARNING

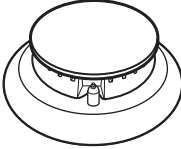


Fire Hazard

Do not let the burner flame extend beyond the edge of the pan.

Turn off all controls when not cooking.

Failure to follow these instructions can result in death or fire.

BTU/Hr	BURNER APPEARANCE	FEATURES
Ultra-Power™ dual-flame burner		This burner has an upper and lower level of flame. The Power HI setting uses both flame levels at full power to provide the highest heat. It is ideal for cooking large quantities of food or liquid and using large pots and pans. The Simmer HI and LO settings use the upper flame only.
Medium burner		This burner is ideal for cooking smaller quantities of food and melting chocolate or butter.
Simmer burner		This burner reaches a low of 500 BTU/Hr. It provides the gentle, low temperatures required for simmering soups, stewing, and melting delicate ingredients like butter, cheese, and chocolate.

Igniting Burners:

- Electric igniters automatically light the surface burners when control knobs are turned to LITE.
- Before setting a control knob, place filled cookware on the grate. Do not operate a burner using empty cookware or without any cookware on the grate.
- Visually check that the burner has lit. If the burner does not ignite, listen for the clicking sound. If you do not hear the igniter click, turn off the burner. Check for a tripped circuit breaker or blown fuse.

- Check that the control knob is pressed completely down on the valve shaft. If the spark igniter still does not operate, call a trained repair specialist.
- When the control knobs for any small or medium burner are turned to the LITE position, all small and medium burners will click. When the control knob for the large burner is turned to the LITE position, these burners will click independently of the other burners. In both cases, only the burner with the control knob turned to LITE will produce a flame.

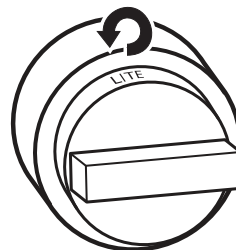
REMEMBER: When cooktop is in use or during the Self-Cleaning cycle, the entire cooktop area may become hot.

Reignition Feature

During cooktop use, if one or more burners are extinguished due to external causes (such as a water spill, wind, or ventilation draft), the ignition system will turn on to reignite the flame. When the flame comes back on, the system will stop sparking. If the draft in the room is not removed, occasional sparking may continue. Sparking may also occasionally occur when using the low setting on a burner.

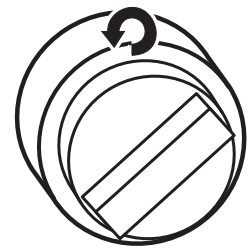
To Set a Burner:

1.



Push in and turn counterclockwise to LITE.

2.

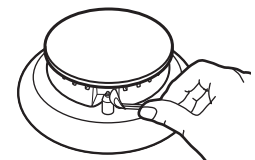


Turn knob counterclockwise between HI and LO.

Push in one more time to get from LO to HI.

In Case of Power Failure

Hold a lit match near a burner and turn knob counterclockwise to HI. After burner lights, turn knob to the desired setting.

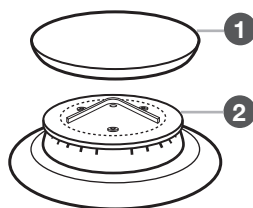




Sealed Surface Burners

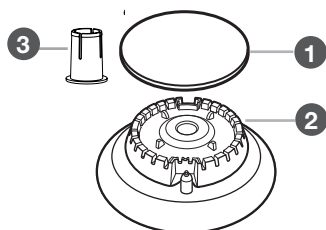
Sealed surface burners are designed to minimize gaps and seams that can allow liquids and spills to get under the cooktop. This design makes cleanup quick and easy.

Stacked Power Burner

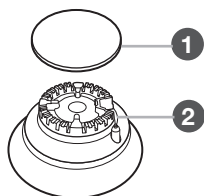


- 1 Burner cap
- 2 Burner base
- 3 Choke (for use with medium burner, LP gas only)

Medium Burner



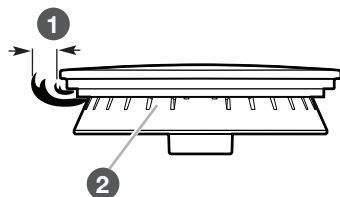
Simmer/Melt Burner



IMPORTANT: Do not obstruct the flow of combustion and ventilation air around the burner grate edges.

Burner cap: Always keep the burner cap in place when using a surface burner. A clean burner cap will help avoid poor ignition and uneven flames. Always clean the burner cap after a spillover and routinely remove and clean the caps according to the "Care and Cleaning" section.

Gas opening: Gas must flow freely throughout the gas opening for the burner to light properly. Keep this area free of soil and do not allow spills, food, cleaning agents, or any other material to enter the gas opening. Keep spillovers out of the gas opening by always using a burner cap.

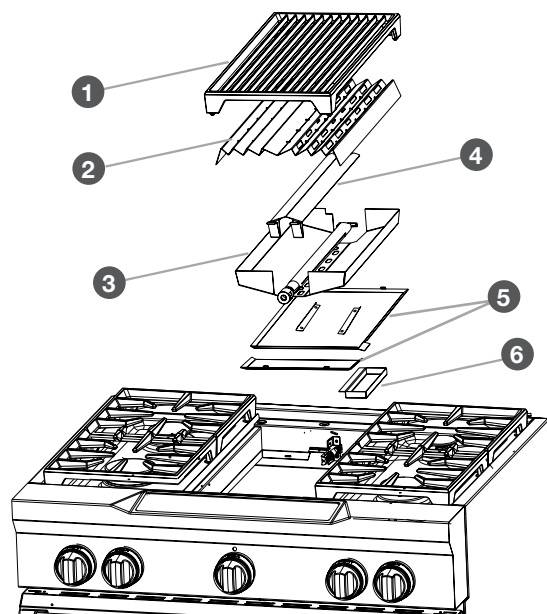


- 1 1-1 1/2" (25-38 mm)
- 2 Burner ports

Burner ports: Check burner flames occasionally for proper size and shape as shown above. A good flame is blue in color, not yellow. Keep this area free of soil and do not allow spills, food, cleaning agents, or any other material to enter the burner ports.

GRILL (ON SOME MODELS)

The grill module consists of a cast-iron grill grate, a wave tray, a flame spreader, a burner assembly, 2 grease trays and a drip tray.



- 1 Grill grate
- 2 Wave tray
- 3 Burner assembly
- 4 Flame spreader
- 5 Grease trays
- 6 Drip tray

When using the grill, follow the guidelines below:

- Trim excess fat to reduce spattering. Slit the remaining fat on the edges to avoid curling.
- Allow space between food on the grill. Crowding food will result in uneven cooking.
- Use a metal spatula or tongs to turn food.
- Steaks, chops, and hamburgers should be turned only once to avoid loss of juices.
- For even cooking, foods such as chicken quarters should be turned several times.
- To check for doneness of meats and poultry, use an instant read thermometer or make a small cut in the center of the food. This will avoid loss of juices.
- Do not leave the grill unattended while cooking.
- To avoid damage to the grill, do not use aluminum foil, charcoal, or wood chips.
- To avoid damage to cookware, do not place cookware on the grill when in use. Food should be cooked directly on the grill grate.



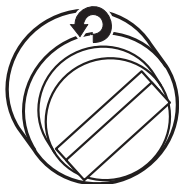
COOKTOP FEATURES

To Use:

1.

Turn on overhead range hood.

4.

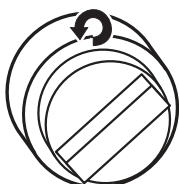


Turn knob to MED and allow grill to preheat for 15 minutes.

2.

Apply vegetable oil, if desired. Apply a light coating of vegetable oil or nonstick cooking spray to grill grate.

5.



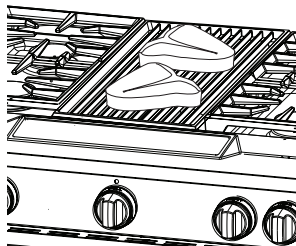
Turn knob to desired cook setting.

3.



Push in and turn knob to LITE/HI. The flame will ignite in 1-4 seconds.

6.



Place food on grill.

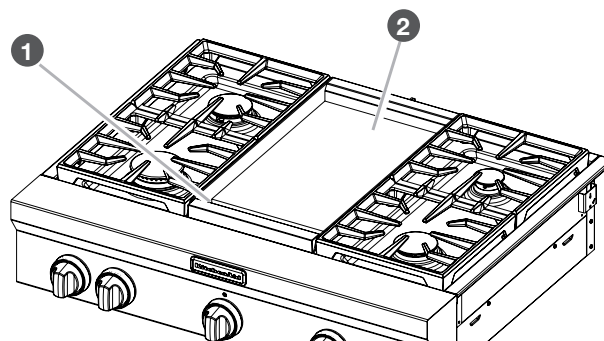
Grill Chart

The settings and times are guidelines only and may need to be adjusted for individual tastes.

FOOD	SETTING	COOK TIME TOTAL MINUTES
Steak 1" (2.5 cm) medium well-done	MED MED	16-20 20-30
Ground Meat Patties ½ - ¾" (1.3-1.9 cm)	MED	20-25
Pork Chops 1" (2.5 cm)	MED	35-55
Ham Slices ½" (1.3 cm)	MED	8-12
Frankfurters and Precooked Sausages	MED	8-15
Chicken Quarters Breasts, boneless	MED-LO MED	50-80 20-40
Fish Steaks ¾ - 1" (1.9-2.5 cm)	MED	10-15

CHROME ELECTRIC GRIDDLE (ON SOME MODELS)

The chrome electric griddle provides the perfect cooking surface for grilled sandwiches, pancakes, eggs, burgers, sautéed vegetables, and many more family favorites. The attractive low-stick surface is designed to make cleanup easy.



1 Drip tray

2 Griddle

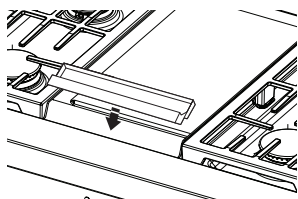
The chrome electric griddle system provides an evenly heated cooking surface.

- Be sure plastic film has been removed and wash with hot water before first use.
- To avoid scratching the griddle, do not place any pots or pans on the griddle. Use only heat-resistant plastic or wooden utensils.
- The griddle surface is ready to use and does not need to be seasoned.
- Pouring cold water on a hot griddle may warp the griddle, resulting in an uneven cooking surface.



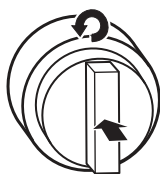
To Use:

1.



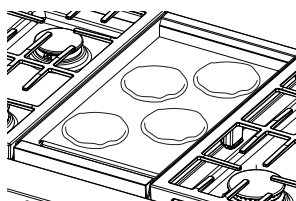
Position drip tray.

2.



Push in and turn knob.

3.



Place food on griddle and cook to desired doneness.

The griddle light will turn off when the griddle has finished preheating. The griddle light will turn on and off during use to indicate that the griddle element is maintaining the selected surface temperature.

Cooking Chart

The settings and times are guidelines only and may need to be adjusted for individual tastes.

FOOD	SETTING	COOK TIME TOTAL MINUTES
Sausage patties and links	325°F (163°C)	12-18
Bacon slices	350°F (177°C)	7-11
Ham steak (fully cooked)	325°F (163°C)	5-7
Frankfurters and precooked Sausages	325°F (163°C)	8-15
Ground meat patties	350°F (177°C)	10-15
Grilled sandwiches	325°F (163°C)	3-5
Fish steaks, fillets	325°F (163°C)	8-15
Eggs	300°F (149°C)	3-5
Hash brown potatoes	400°F to 425°F (204°C to 218°C)	8-12
French toast	350°F (177°C)	5-7
Pancakes	350°F (177°C)	2-4

COOKWARE

IMPORTANT: Do not leave empty cookware on a hot surface cooking area, element, or surface burner.

Ideal cookware should have a flat bottom, straight sides, and a well-fitting lid and the material should be of medium-to-heavy thickness.

Rough finishes may scratch the cooktop or grates. Aluminum and copper may be used as a core or base in cookware. However, when used as a base, they can leave permanent marks on the cooktop or grates.

Cookware material is a factor in how quickly and evenly heat is transferred which affects cooking results. A nonstick finish has the same characteristics as its base material. For example, aluminum cookware with a nonstick finish will take on the properties of aluminum.

Cookware with nonstick surfaces should not be used under the broiler.

Use the following chart as a guide for cookware material characteristics.

COOKWARE	CHARACTERISTICS
Aluminum	- Heats quickly and evenly. - Suitable for all types of cooking - Medium or heavy thickness is best for most cooking tasks.
Cast iron	- Heats slowly and evenly. - Good for browning and frying - Maintains heat for slow cooking.
Ceramic or ceramic glass	- Follow manufacturer's instructions. - Heats slowly, but unevenly. - Ideal results on low-to-medium heat settings
Copper	Heats very quickly and evenly.
Earthenware	- Follow manufacturer's instructions. - Use on low heat settings.
Porcelain enamel-on-steel or cast iron	See stainless steel or cast iron.
Stainless steel	- Heats quickly, but unevenly. - A core or base of aluminum or copper on stainless steel provides even heating.

HOME CANNING

When canning for long periods, alternate the use of surface burners between batches. This allows time for the most recently used areas to cool.

- Center the canner on the grate.
- Do not place canner on 2 surface burners at the same time.
- For more information, contact your local agricultural department. Companies that manufacture home canning products can also offer assistance.



CARE AND CLEANING

COOKTOP SURFACE

IMPORTANT: Before cleaning, make sure all controls are OFF and the cooktop is cool. Always follow label instructions on cleaning products.

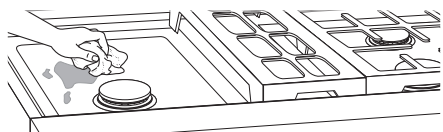
After Each Use:

1.



Wipe off cooktop, grates, and caps.

2.

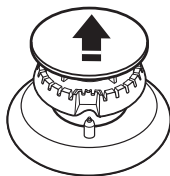


Clean food spills.

To preserve the finish, clean food spills containing acids, such as vinegar and tomato, as soon as the entire appliance is cool.

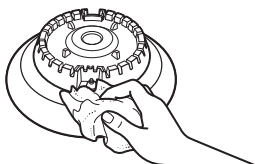
SEALED SURFACE BURNERS

1.



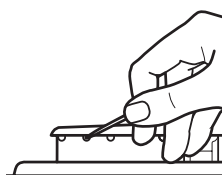
Remove burner cap and base.

2.



Wipe off cooktop, grates, and caps.

3.



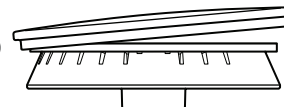
Clean clogged burner ports.

Use a straight pin. Do not enlarge or distort the port. Do not use a wooden toothpick. If the burner needs to be adjusted, contact a trained repair specialist.

4. Replace burner cap.

Dual-Flame Burner

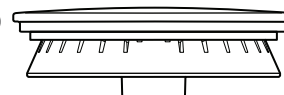
1



1 Incorrect

2 Correct

2



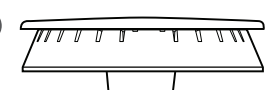
Medium Burner

1



1 Incorrect

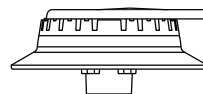
2



2 Correct

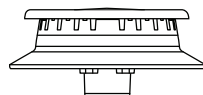
Simmer/Melt Burner

1



1 Incorrect

2



2 Correct

Make sure alignment pins are properly aligned with burner cap.

5.

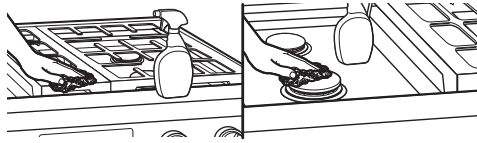


Turn on burner.

If the burner does not light, check cap alignment. If the burner still does not light, do not service the sealed burner yourself. Contact a trained repair specialist.



PORCELAIN-COATED GRATES AND CAPS



Use scrub and cleanser.

Clean with a nonabrasive nylon scrub pad and mildly abrasive cleanser.

Know Your Grates and Caps

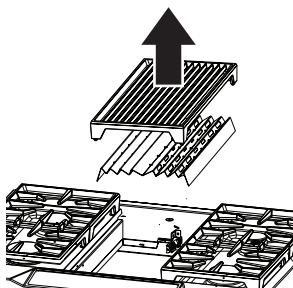
- Food spills containing acids, such as vinegar and tomato, should be cleaned as soon as the cooktop, grates, and caps are cool. These spills may affect the finish.
- To avoid chipping, do not bang grates and caps against each other or hard surfaces such as cast iron cookware.
- Do not reassemble caps on burners while wet.
- Do not clean in the Self-Cleaning cycle.
- Do not clean in dishwasher.

GRILL

To Remove:

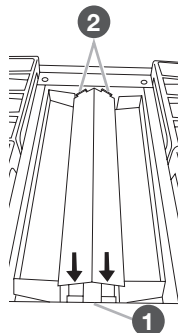
Before removing or replacing grill, make sure the control knobs are turned to OFF. Allow the grill to cool completely before handling.

1.



Remove grill grate and wave tray.

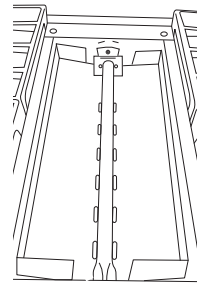
2.



- 1 Grill front
- 2 Rear tabs and slots

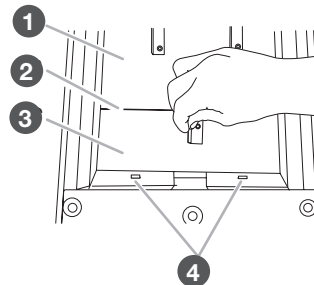
Remove flame spreader. Pull forward slightly on the flame spreader to release the tabs from the rear slots and lift out.

3.



Remove burner assembly. Lift up and out.

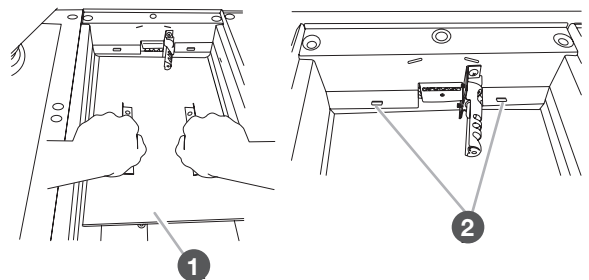
4.



- 1 Large grease tray
- 2 Grease tray connection
- 3 Small grease tray
- 4 Slots

Remove small grease tray. Unhook tabs from slots and lift slightly to disengage from the large grease tray.

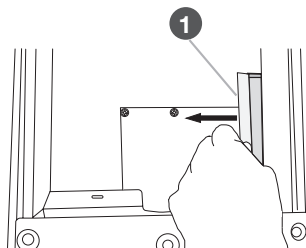
5.



- 1 Large grease tray
- 2 Slots

Remove large grease tray. Unhook slots and lift out.

6.



- 1 Drip tray

Remove and clean drip tray.



CARE AND CLEANING

To Clean:

Do not use oven cleaners, metal brushes, abrasive scouring pads, or other scrubbers made to clean outdoor grills.

Grate:

- Do not clean grill grate in dishwasher.
- Do not clean in a self-cleaning oven.

1.

Scrub with brush while grate is still warm. Use a soft-bristle brush. Oven mitts may be worn while cleaning.

2.

Soak in warm, soapy water for 30 minutes. After soaking, scrub with nonabrasive pad.

Wave Tray and Wave Plate:

1.

Soak in warm, soapy water to loosen soil. After soaking, scrub with non-abrasive pad. Oven cleaner may be used.

Burner Assembly:

- Do not soak in water.

1.

Wipe with warm, soapy water or non-abrasive cleanser. Use damp cloth or non-abrasive pad.

Grease Trays and Drip Tray:

- Allow cooktop to cool before cleaning.

1.

Wipe with warm, soapy water or non-abrasive cleanser. Use damp cloth or non-abrasive pad.

Module Basin:

1.

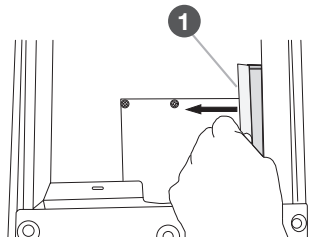
Wipe with warm, soapy water or non-abrasive cleanser. Use damp cloth or non-abrasive pad.

2.

For heavy soil, soak paper towels in household cleanser and lay them on the soil for at least 30 minutes. After soaking, scrub with a nonabrasive pad.

To Replace

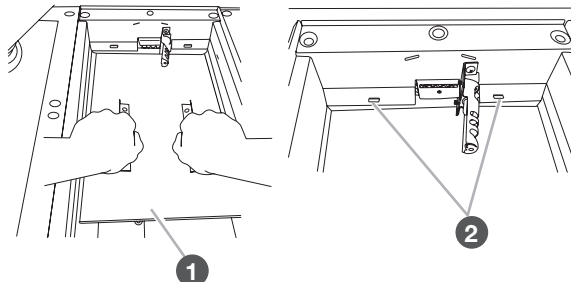
1.



1 Drip tray

Replace drip tray. Slide drip tray into opening on the right front side of the grill basin. Follow the guides to ensure correct placement.

2.

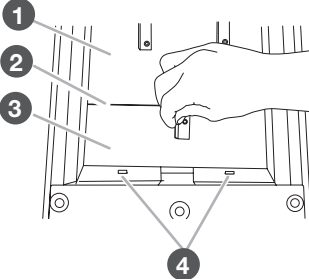


1 Large grease tray

2 Slots

Replace large grease tray. Insert the large grease tray all the way under the back edge of the grill basin and hook it into the slots.

3.



1 Large grease tray

2 Grease tray connection

3 Small grease tray

4 Slots

Replace small grease tray. Insert the small grease tray all the way under the front of the grill basin and hook it into the slots.

When the 2 grease trays are installed properly, the small grease tray will hook over the large grease tray.



GRIDDLE

Tips:

- Prior to cleaning the griddle, make sure that all cooktop burners have been turned off and the oven controls have been locked.
- For best results, clean the griddle shortly after removing the food.

Do Not Use:

- Soap
- Abrasive materials
- Cleaning materials, including stainless steel cleaner

After Each Use:

1. Heat for 10 to 15 minutes at 300°F.



Pour water on soiled area.

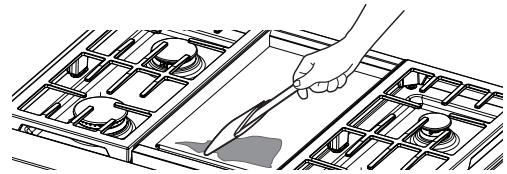
Using a measuring cup, pour up to 1 cup tap water over the soiled area, starting at the back, allowing the water to run toward the drip tray in the front. Allow the water to bubble on the griddle for 3–4 seconds.



Scrape residue into drip tray.

Use a pad holder or wooden spoon with non-scratch pad. Use pressure on soiled areas. Repeat if needed for heavy soils.

4.

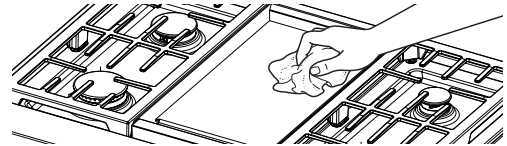


Remove remaining residue.

Fold a damp towel and, with the pad holder or wooden spoon, go over the griddle to remove remaining residue.

5. Turn off griddle and let cool.

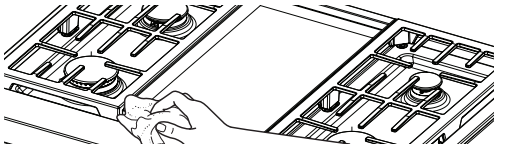
6.



Wipe off griddle.

Once cool, wipe the griddle with a clean, damp terry cloth towel. Then buff with a microfiber cloth. If streaking, rainbowing, or ghosting occurs, use a mixture of 1 part white vinegar to 2 parts water on a towel to wipe the griddle.

7.



Remove, empty, and clean drip tray.

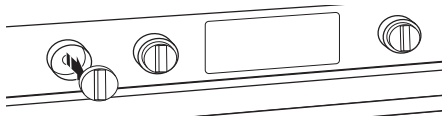
Clean the drip tray with warm soapy water. Wipe the area under the drip tray clean. Once dry, put the drip tray back in position.



CARE AND CLEANING

COOKTOP CONTROLS

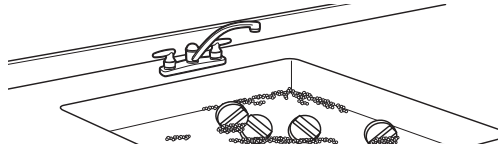
1.



Remove knobs.

Pull the knobs straight away from the control panel to remove.

2.

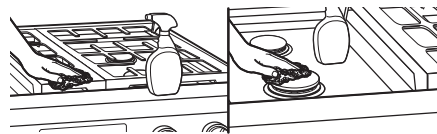


Clean with warm, soapy water.

Know Your Cooktop Controls

- To avoid damage to the cooktop controls, do not use steel wool, abrasive cleansers, or oven cleaner.
- To avoid damage, do not soak knobs.
- When replacing knobs, make sure knobs are in the OFF position.
- Do not remove seals under knobs.
- When replacing knobs after cleaning either the surface burner controls or the griddle module control, make sure the knobs are replaced to the correct location. The power burner knobs have power settings and the griddle knob has temperature settings. All other knobs have Hi, Med, Lo settings only.

STAINLESS STEEL (ON SOME MODELS)



Use cleaner or wipes.

Use affresh® Stainless Steel Cleaner or affresh® Stainless Steel Cleaning Wipes (not included). Rub in direction of grain to avoid possible damage to the steel surface.

Do not use:

- Soap-filled scouring pads
- Abrasive cleaners
- Cooktop polishing creme
- Steel-wool pads
- Gritty washcloths
- Abrasive paper towels



First try the solutions suggested here. If you need further assistance or more recommendations that may help you avoid a service call, refer to the warranty page in this manual and scan the code there with your mobile device, or visit <https://kitchenaid.com>. In Canada, visit <http://www.kitchenaid.ca>.

If you experience	Possible causes	Solution
Nothing will operate	A household fuse has blown or a circuit breaker has tripped.	Replace the fuse or reset the circuit breaker. If the problem continues, call an electrician.
Surface burners will not operate	This is the first time the surface burners have been used.	Turn on any one of the surface burner knobs to release air from the gas lines.
	The control knob is not set correctly.	Push in knob before turning to a setting.
	The burner ports are clogged.	Clean clogged burner ports with a straight pin.
Surface burner flames are uneven, yellow, and/or noisy	The burner ports are clogged.	Clean clogged burner ports with a straight pin.
	On models with caps, the burner caps are not positioned properly.	Make sure alignment pins are properly aligned with the burner cap.
	Propane gas is being used.	The cooktop may have been converted improperly. Contact a trained repair specialist.
Surface burner makes popping noises	The burner is wet.	Let it dry.
Burner sparks but does not light	There is continuous sparking, but the burner does not light.	Discontinue use of the surface burner and contact a service technician.
Excessive heat around cookware on cooktop	The cookware is not the proper size.	Use cookware about the same size as the surface cooking area, element, or surface burner. Cookware should not extend more than ½" (1.3 cm) outside the cooking area.
Cooktop cooking results not what expected	The proper cookware is not being used.	Use medium-to-heavy cookware made of the material that cooks food the way you want. The best cookware should have a flat bottom, straight sides, and a well-fitting lid.
	The control knob is not set to the proper heat level.	Set the Cooktop Control to HI, MED, or LO, depending upon the type of cooking you want to do.
	The cooktop is not level.	The cooktop must be level for the griddle to operate properly. See the Installation Instructions for leveling instructions.



ASSISTANCE OR SERVICE

Before calling for assistance or service, please check the “Troubleshooting” section. It may save you the cost of a service call. If you still need help, follow the instructions below. When calling, please know the purchase date and the complete model and serial number of your appliance. This information will help us to better respond to your request.

If you need replacement parts

If you need to order replacement parts, we recommend that you use only factory specified parts. These factory specified parts will fit right and work right because they are made with the same precision used to build every new KitchenAid® appliance.

To locate factory specified parts in your area, call us or your nearest KitchenAid designated service center.

IN THE U.S.A.

Call the KitchenAid Customer eXperience Center toll free:
1-800-422-1230.

Our consultants provide assistance with:

- Features and specifications on our full line of appliances.
 - Installation information.
 - Use and maintenance procedures.
 - Accessory and repair parts sales.
 - Specialized customer assistance (Spanish speaking, hearing impaired, limited vision, etc.).
 - Referrals to local dealers, repair parts distributors and service companies. KitchenAid designated service technicians are trained to fulfill the product warranty and provide after-warranty service anywhere in the United States.
- To locate the KitchenAid designated service company in your area, you can also look in your telephone directory Yellow Pages.

For further assistance

If you need further assistance, you can write to KitchenAid with any questions or concerns at:

KitchenAid Brand Home Appliances
Customer eXperience Center
553 Benson Road
Benton Harbor, MI 49022-2692

Please include a daytime phone number in your correspondence.

IN CANADA

Call the KitchenAid Customer eXperience Centre toll free:
1-800-807-6777.

Our consultants provide assistance with:

- Features and specifications on our full line of appliances.
- Use and maintenance procedures.
- Accessory and repair parts sales.
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For further assistance

If you need further assistance, you can write to KitchenAid Canada with any questions or concerns at:

Customer eXperience Centre
KitchenAid Canada
200 - 6750 Century Ave.
Mississauga, Ontario L5N 0B7

Please include a daytime phone number in your correspondence.



ACCESSORIES

To order accessories, call the KitchenAid Customer eXperience Center toll free at **1-800-422-1230** and follow the menu prompts. Or visit our website at **www.kitchenaid.com** and click on “Shopping Options.” Go to “Replacement Parts & Accessories” and click on “applianceaccessories.com.” Portable appliances, bakeware, cookware, gadgets, and textiles are also available.

In Canada, call the KitchenAid Customer eXperience Center toll free at **1-800-807-6777** and follow the menu prompts. Or visit our website at **www.kitchenaid.ca** and click on “Shopping Options.” Go to “Replacement Parts & Accessories” and click on “applianceaccessories.ca.” Portable appliances, bakeware, cookware, gadgets, and textiles are also available.

Or see the “Accessories” brochure to order.

affresh® Stainless Steel Cleaner and Polish
(stainless steel models)

affresh® Stainless Steel Wipes
(stainless steel models)

affresh® Cooktop Cleaner

Cooktop Protectant

Gas Grate/Drip Pan Cleaner

affresh® Kitchen and Appliance Cleaner

Griddle

Grill and Griddle Cover

Wok Ring

Stainless Steel Knobs - 6 Burner/1 Grill/1 Griddle

Stainless Steel Knobs - 4 Burner/1 Grill/1 Griddle

Stainless Steel Knobs - 4 Burner

19¹¹/₁₆" (50.0 cm) to 39" (99.0 cm) Adjustable Backguard for 30" (76.2 cm) Ranges

19¹¹/₁₆" (50.0 cm) to 39" (99.0 cm) Adjustable Backguard for 36" (91.4 cm) Ranges

19¹¹/₁₆" (50.0 cm) to 39" (99.0 cm) Adjustable Backguard for 48" (121.9 cm) Ranges

9" (22.9 cm) Backguard for 30" (76.2 cm) Ranges

9" (22.9 cm) Backguard for 36" (91.4 cm) Ranges

9" (22.9 cm) Backguard for 48" (121.9 cm) Ranges

22" (55.9 cm) Backguard with Shelf for 30" (76.2 cm) Ranges and Cooktops

22" (55.9 cm) Backguard with Shelf for 36" (91.4 cm) Ranges and Cooktops

22" (55.9 cm) Backguard with Shelf for 48" (121.9 cm) Ranges and Cooktops

KITCHENAID® COOKTOP LIMITED WARRANTY

ATTACH YOUR RECEIPT HERE. PROOF OF PURCHASE IS REQUIRED TO OBTAIN WARRANTY SERVICE.

Please have the following information available when you call the Customer eXperience Center:

- Name, address and telephone number
- Model number and serial number
- A clear, detailed description of the problem
- Proof of purchase including dealer or retailer name and address

IF YOU NEED SERVICE:

1. Before contacting us to arrange service, please determine whether your product requires repair. Some questions can be addressed without service. Please take a few minutes to review the Troubleshooting or Problem Solver section of the Use and Care Guide, scan the QR code on the right to access additional resources, or visit <http://kitchenaid.custhelp.com>.
2. All warranty service is provided exclusively by our authorized KitchenAid Service Providers. In the U.S. and Canada, direct all requests for warranty service to:

KitchenAid Customer eXperience Center

In the U.S.A., call 1-800-422-1230. In Canada, call 1-800-807-6777.

If outside the 50 United States or Canada, contact your authorized KitchenAid dealer to determine whether another warranty applies.



<http://kitchenaid.custhelp.com>

FIVE YEAR LIMITED WARRANTY

WHAT IS COVERED

FIRST YEAR LIMITED WARRANTY (PARTS AND LABOR)

For one year from the date of purchase, when this major appliance is installed, operated and maintained according to instructions attached to or furnished with the product, KitchenAid brand of Whirlpool Corporation or Whirlpool Canada, LP (hereafter "KitchenAid") will pay for factory specified replacement parts and repair labor to correct defects in materials or workmanship that existed when this major appliance was purchased or, at its sole discretion replace the product. In the event of product replacement, your appliance will be warranted for the remaining term of the original unit's warranty period.

SECOND THROUGH FIFTH YEAR LIMITED WARRANTY (CERTAIN COMPONENT PARTS ONLY - LABOR NOT INCLUDED)

In the second through fifth years from the date of original purchase, when this major appliance is installed, operated and maintained according to instructions attached to or furnished with the product, KitchenAid will pay for factory specified parts for the following components to correct non-cosmetic defects in materials or workmanship in these parts that prevent function of this major appliance and that existed when this major appliance was purchased. This is a limited 5-year warranty on the below named parts only and does not include repair labor.

- Electric element
- Gas burners
- Solid state touch control system parts
- Any cracking of the rubber seal between the ceramic glass cooktop and porcelain edge
- Any cracking due to thermal shock of the ceramic glass cooktop
- Surface unit elements

YOUR SOLE AND EXCLUSIVE REMEDY UNDER THIS LIMITED WARRANTY SHALL BE PRODUCT REPAIR AS PROVIDED HEREIN. Service must be provided by a KitchenAid designated service company. This limited warranty is valid only in the United States or Canada and applies only when the major appliance is used in the country in which it was purchased. This limited warranty is effective from the date of original consumer purchase. Proof of original purchase date is required to obtain service under this limited warranty.

WHAT IS NOT COVERED

1. Commercial, non-residential or multiple-family use, or use inconsistent with published user, operator or installation instructions.
2. In-home Instruction on how to use your product.
3. Service to correct improper product maintenance or installation, installation not in accordance with electrical or plumbing codes or correction of household electrical or plumbing (i.e. house wiring, fuses or water inlet hoses).
4. Consumable parts (i.e. light bulbs, batteries, air or water filters, etc.).
5. Defects or damage caused by the use of non-genuine KitchenAid parts or accessories.
6. Conversion of your product from natural gas or L.P. gas.
7. Damage from accident, misuse, abuse, fire, floods, acts of God or use with products not approved by KitchenAid.
8. Repairs to parts or systems to correct product damage or defects caused by unauthorized service, alteration or modification of the appliance.
9. Cosmetic damage including scratches, dents, chips, and other damage to appliance finishes unless such damage results from defects in materials and workmanship and is reported to KitchenAid within 30 days.
10. Discoloration, rust or oxidation of surfaces resulting from caustic or corrosive environments including but not limited to high salt concentrations, high moisture or humidity or exposure to chemicals.
11. Food loss due to product failure.
12. Pick-up or delivery. This product is intended for in-home repair.
13. Travel or transportation expenses for service in remote locations where an authorized KitchenAid servicer is not available.
14. Removal or reinstallation of inaccessible appliances or built-in fixtures (i.e. trim, decorative panels, flooring, cabinetry, islands, countertops, drywall, etc.) that interfere with servicing, removal or replacement of the product.
15. Service or parts for appliances with original model/serial numbers removed, altered or not easily determined.

The cost of repair or replacement under these excluded circumstances shall be borne by the customer.

DISCLAIMER OF IMPLIED WARRANTIES

IMPLIED WARRANTIES, INCLUDING ANY IMPLIED WARRANTY OF MERCHANTABILITY OR IMPLIED WARRANTY OF FITNESS FOR A PARTICULAR PURPOSE, ARE LIMITED TO ONE YEAR OR THE SHORTEST PERIOD ALLOWED BY LAW. Some states and provinces do not allow limitations on the duration of implied warranties of merchantability or fitness, so this limitation may not apply to you. This warranty gives you specific legal rights, and you also may have other rights that vary from state to state or province to province.

DISCLAIMER OF REPRESENTATIONS OUTSIDE OF WARRANTY

KitchenAid makes no representations about the quality, durability, or need for service or repair of this major appliance other than the representations contained in this warranty. If you want a longer or more comprehensive warranty than the limited warranty that comes with this major appliance, you should ask KitchenAid or your retailer about buying an extended warranty.

LIMITATION OF REMEDIES; EXCLUSION OF INCIDENTAL AND CONSEQUENTIAL DAMAGES

YOUR SOLE AND EXCLUSIVE REMEDY UNDER THIS LIMITED WARRANTY SHALL BE PRODUCT REPAIR AS PROVIDED HEREIN. KITCHENAID SHALL NOT BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES. Some states and provinces do not allow the exclusion or limitation of incidental or consequential damages, so these limitations and exclusions may not apply to you. This warranty gives you specific legal rights, and you also may have other rights that vary from state to state or province to province.



INFORMATIONS DE SÉCURITÉ

Votre sécurité et celle des autres est très importante.

Nous donnons de nombreux messages de sécurité importants dans ce manuel et sur votre appareil ménager. Assurez-vous de toujours lire tous les messages de sécurité et de vous y conformer.



Voici le symbole d'alerte de sécurité.

Ce symbole d'alerte de sécurité vous signale les dangers potentiels de décès et de blessures graves à vous et à d'autres.

Tous les messages de sécurité suivront le symbole d'alerte de sécurité et le mot "DANGER" ou "AVERTISSEMENT". Ces mots signifient :

⚠ DANGER

Risque possible de décès ou de blessure grave si vous ne suivez pas immédiatement les instructions.

⚠ AVERTISSEMENT

Risque possible de décès ou de blessure grave si vous ne suivez pas les instructions.

Tous les messages de sécurité vous diront quel est le danger potentiel et vous disent comment réduire le risque de blessure et ce qui peut se produire en cas de non-respect des instructions.

AVERTISSEMENT : Si les renseignements dans ce manuel ne sont pas exactement observés, un incendie ou une explosion peut survenir, causant des dommages au produit, des blessures ou un décès.

- Ne pas entreposer ni utiliser de l'essence ou d'autres vapeurs ou liquides inflammables à proximité de cet appareil ou de tout autre appareil électroménager.
- QUE FAIRE DANS LE CAS D'UNE ODEUR DE GAZ :
 - Ne pas tenter d'allumer un appareil.
 - Ne pas toucher à un commutateur électrique.
 - Ne pas utiliser le téléphone se trouvant sur les lieux.
 - Appeler immédiatement le fournisseur de gaz à partir du téléphone d'un voisin. Suivre ses instructions.
 - À défaut de joindre votre fournisseur de gaz, appeler les pompiers.
- L'installation et l'entretien doivent être effectués par un installateur qualifié, une agence de service ou le fournisseur de gaz.

AVERTISSEMENT : L'odorat ne permet pas toujours la détection d'une fuite de gaz.

Les distributeurs de gaz recommandent l'emploi d'un détecteur de gaz (homologation UL ou CSA).

Pour d'autre information, contacter le fournisseur de gaz local.

En cas de détection d'une fuite de gaz, exécuter les instructions "Que faire dans le cas d'une odeur de gaz".

Avertissements de la proposition 65 de l'État de Californie :

AVERTISSEMENT : Ce produit contient au moins un produit chimique connu par l'État de Californie pour être à l'origine de cancers.

AVERTISSEMENT : Ce produit contient au moins un produit chimique connu par l'État de Californie pour être à l'origine de malformations et autres déficiences de naissance.



IMPORTANTES INSTRUCTIONS DE SÉCURITÉ

AVERTISSEMENT : Pour réduire le risque d'incendie, de choc électrique, de blessures ou de dommages lors de l'utilisation de la table de cuisson, il convient d'observer certaines précautions élémentaires dont les suivantes :

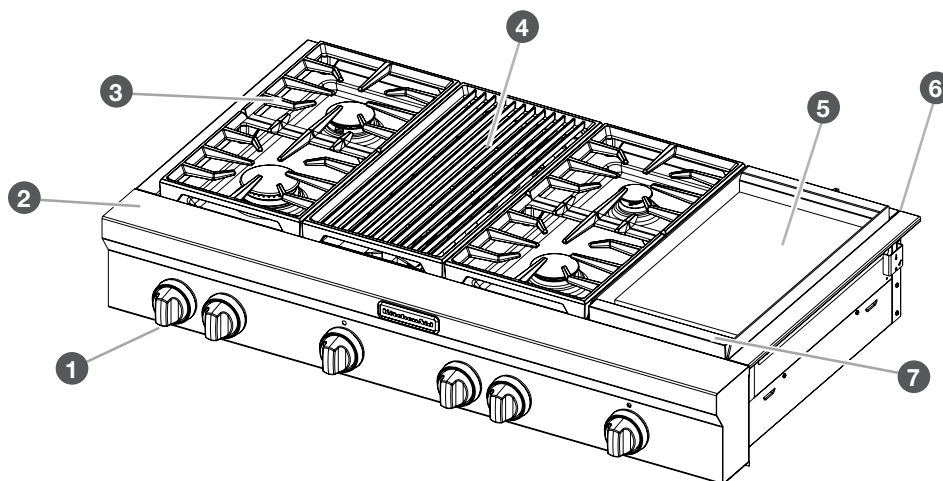
- **AVERTISSEMENT :** NE JAMAIS utiliser cet appareil comme dispositif de chauffage de la pièce. Le non-respect de cette instruction peut entraîner une intoxication au monoxyde de carbone et une surchauffe de la table de cuisson.
- **MISE EN GARDE** — Ne pas remiser dans des armoires au-dessus de la table de cuisson, des objets que des enfants pourraient vouloir atteindre. Les enfants pourraient se blesser gravement en grimpant sur la table de cuisson.
- Installation appropriée — La table de cuisson lorsqu'elle est correctement installée doit être reliée à la terre conformément aux codes locaux ou, en l'absence de codes locaux, selon le *Code national électrique, ANSI/NFPA70* ou le *Code canadien des installations électriques, Partie 1*. S'assurer que la table de cuisson est correctement installée et reliée à la terre par un technicien qualifié.
- La table de cuisson est munie d'une fiche de liaison à la terre à trois broches pour votre protection contre les risques de choc électrique et doit être branchée directement dans une prise de courant bien reliée à la terre. Ne pas couper ni enlever la broche de liaison à la terre de cette fiche.
- Débrancher l'alimentation électrique avant d'exécuter des réparations à la table de cuisson.
- Des blessures peuvent survenir du mauvais usage de la table de cuisson tel que se tenir debout sur la surface, se pencher ou s'asseoir sur le dessus de la surface.
- Entretien — Garder l'espace autour de la table de cuisson dégagé et exempt de matériaux combustibles, d'essence et d'autres vapeurs et liquides inflammables.
- Remisage sur la table de cuisson — Des produits inflammables ne doivent pas être remisés sur ou près des éléments de surface.
- La taille de la flamme des brûleurs de surface devrait être ajustée de sorte qu'elle ne dépasse pas le bord d'un ustensile de cuisson.

CONSERVEZ CES INSTRUCTIONS



PIÈCES ET CARACTÉRISTIQUES

Ce manuel couvre plusieurs modèles différents. La table de cuisson que vous avez achetée peut comporter l'ensemble des articles énumérés ou seulement certains d'entre eux. L'emplacement et l'apparence des caractéristiques illustrées peuvent ne pas correspondre à ceux de votre modèle. Se reporter à ce manuel ou à la section Foire Aux Questions (FAQ) de notre site Web sur www.kitchenaid.com pour des instructions plus détaillées. Au Canada, consulter la section Service à la clientèle sur www.kitchenaid.ca.



- ❶ Boutons de commande métalliques coulés sous pression de style commercial
- ❷ Rebord de protection
- ❸ Conception pour service intense de grille simple
- ❹ Gril (sur certains modèles)
- ❺ Grille chromée électrique (sur certains modèles)
- ❻ Garniture périphérique
- ❼ Plateau d'égouttement (sur modèles avec plaque à frire)

Non illustré :

Dosserets réglables facultatifs de 9" (22,9 cm) et 22" (55,9 cm)

Couvercle de plaque à frire facultatif

Couvercle de gril facultatif

Cerclage de wok facultatif

Boutons en acier inoxydable facultatifs



BRÛLEURS

⚠️ AVERTISSEMENT



Risque d'incendie

La flamme d'un brûleur ne devrait pas dépasser le bord du récipient de cuisson.

Fermer tous les réglages lorsque la cuisson est terminée.

Le non-respect de ces instructions peut causer un décès ou un incendie.

- Vérifier visuellement que le brûleur est allumé. Si le brûleur ne s'allume pas, guetter un déclic. Si l'allumeur n'émet aucun déclic, éteindre le brûleur. Vérifier si le disjoncteur ne s'est pas déclenché ou si un fusible n'est pas grillé.
- Vérifier que le bouton de commande est complètement enfoncé sur la tige de la soupape. Si l'allumeur ne fonctionne toujours pas, appeler un technicien de réparation qualifié.
- Lorsque les boutons de commande d'un brûleur de petite ou moyenne puissance sont tournés à la position LITE (allumage), tous les brûleurs de petite ou moyenne puissance émettent un déclic. Lorsque le bouton de commande commandant le gros brûleur est tourné à la position LITE (allumage), ces brûleurs émettent des déclics indépendamment des autres brûleurs. Dans les deux cas, seul le brûleur dont le bouton de commande est placé sur LITE (allumage) produira une flamme.

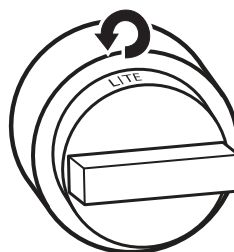
NE PAS OUBLIER : Lors de l'utilisation de la cuisson ou durant le programme d'autonettoyage, toute la surface de cuisson peut devenir chaude.

Caractéristique de rallumage

Durant l'utilisation de la table de cuisson, si un ou plusieurs brûleurs s'éteint/s'éteignent en raison de causes extérieures (tel qu'un renversement de liquide, un courant d'air ou un mouvement d'air lié à l'aspiration), le système d'allumage s'active pour rallumer la flamme. Lorsque la flamme réapparaît, la production d'étincelles cesse. Si l'on n'élimine pas le courant d'air dans la pièce, la production épisodique d'étincelles peut se poursuivre. Une production d'étincelles peut aussi se produire occasionnellement lorsqu'on utilise le débit thermique minimal sur l'un des brûleurs.

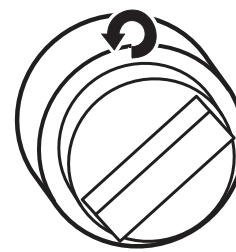
Pour régler un brûleur :

1.



Enfoncer et tourner le bouton dans le sens antihoraire à LITE (allumage).

2.

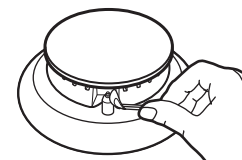


Tourner le bouton dans le sens antihoraire entre HI (élevé) et LO (bas).

Enfoncer une fois de plus pour passer de LO (bas) à HI (élevé).

En cas de panne de courant

Tenir une allumette allumée près d'un brûleur et tourner le bouton dans le sens antihoraire à HI (élevé). Une fois le brûleur allumé, tourner le bouton au réglage souhaité.



BTU/H	ILLUSTRATION DU BRÛLEUR	CARACTÉRISTIQUES
Brûleur à double flamme Ultra-Power™		Ce brûleur comporte un débit thermique minimal et un débit thermique maximal. Le réglage Power Hi (puissance élevée) utilise les deux niveaux de flamme à pleine puissance pour fournir le niveau thermique maximal. Il est idéal pour la cuisson de grandes quantités d'aliments liquides ou solides à l'aide de grandes casseroles et poêles. Les réglages Simmer HI et LO (mijotage à grand et petit feu) utilisent uniquement la petite flamme.
Brûleur moyen		Ce brûleur est idéal pour cuire de petites quantités d'aliments et fondre du chocolat ou du beurre.
Brûleur de mijotage		Ce brûleur atteint 500 BTU/h au réglage minimum. Il fournit des températures basses nécessaires pour faire mijoter des soupes, des ragoûts et pour faire fondre des ingrédients délicats comme le beurre, le fromage et le chocolat.

Allumage des brûleurs :

- Des allumeurs électriques allument automatiquement les brûleurs de surface lorsque les boutons de commande sont tournés à LITE (allumage).
- Avant de régler un bouton de commande, placer l'ustensile de cuisson rempli sur la grille. Ne pas faire fonctionner un brûleur avec un ustensile de cuisson vide ou sans ustensile de cuisson sur la grille.

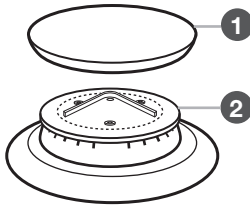


CARACTÉRISTIQUES DE LA TABLE DE CUISSON

Brûleurs de surface scellés

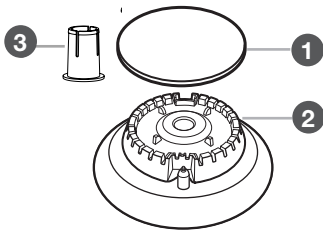
Les brûleurs de surface scellés sont conçus pour minimiser les espaces et joints d'où les liquides et les renversements peuvent pénétrer sous la table de cuisson. Cette conception rend possible un nettoyage rapide et facile.

Brûleur haute puissance superposé

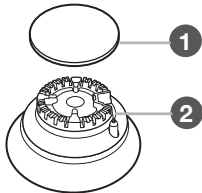


- 1 Chapeau de brûleur
- 2 Base du brûleur
- 3 Douille de réduction (pour utilisation avec le brûleur de moyenne puissance, uniquement pour l'alimentation au propane)

Brûleur moyen



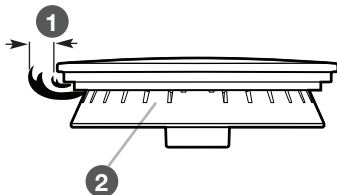
Brûleur de mijotage/pour faire fondre



IMPORTANT : Ne pas entraver l'évacuation de l'air de combustion et de ventilation autour des bords des grilles de brûleur.

Chapeau de brûleur : Toujours garder le chapeau de brûleur en place lorsqu'un brûleur de surface est utilisé. Un chapeau de brûleur propre aide à empêcher le mauvais allumage et les flammes irrégulières. Toujours nettoyer le chapeau du brûleur après un renversement; enlever et nettoyer régulièrement les chapeaux tel qu'indiqué à la section "Entretien et nettoyage".

Ouverture de gaz : Pour que le brûleur s'allume convenablement, le gaz doit pouvoir circuler librement à travers l'orifice de gaz. Garder cette zone propre et ne pas laisser de renversements, d'aliments, d'agents de nettoyage ou tout autre produit pénétrer dans l'ouverture de gaz. Toujours utiliser un chapeau de brûleur pour protéger l'ouverture de gaz contre tout renversement.

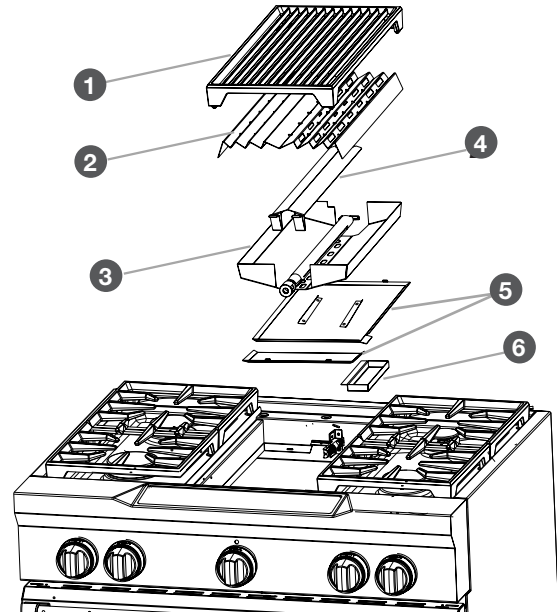


- 1 1-1 1/2" (25-38 mm)
- 2 Orifices de brûleur

Orifices de brûleur : Examiner occasionnellement les flammes des brûleurs pour en vérifier la taille et la forme tel qu'indiqué ci-dessus. Une bonne flamme est bleue plutôt que jaune. Garder cette zone exempte de saletés et ne pas laisser les produits renversés, les aliments, les agents de nettoyage ou autre produit pénétrer dans les orifices de brûleur.

GRIL (SUR CERTAINS MODÈLES)

Le module du gril consiste en une grille en fonte, un plateau ondulé, un répartiteur de flammes, un brûleur, 2 plateaux à graisse et un plateau d'égouttement.



- 1 Grille du gril
- 2 Plateau ondulé
- 3 Ensemble de brûleur
- 4 Répartiteur de flammes
- 5 Plateau à graisse
- 6 Plateau d'égouttement

Lors de l'utilisation du gril, suivre les directives ci-dessous.

- Enlever l'excès de graisse pour réduire les éclaboussures. Entailler le gras résiduel sur les côtés pour éviter que la viande ne se recroqueville.
- Laisser de la place entre les aliments sur le gril. Placer les aliments trop près les uns des autres entraînera une cuisson irrégulière.
- Utiliser une spatule métallique ou des pinces pour retourner les aliments.
- Les steaks, les côtelettes et les hamburgers ne doivent être retournés qu'une fois afin d'éviter la perte des jus de cuisson.
- Pour une cuisson plus uniforme, les aliments tels que les quarts de poulet doivent être retournés plusieurs fois.
- Pour vérifier le degré de cuisson des viandes et de la volaille, utiliser un thermomètre à lecture instantanée ou faire une petite entaille au centre de l'aliment. Ceci prévient la perte des jus de cuisson.
- Ne pas laisser le gril sans surveillance pendant la cuisson.
- Afin d'éviter d'endommager le gril, ne pas utiliser de papier aluminium, de charbon ou de copeaux de bois.
- Afin d'éviter d'endommager les ustensiles de cuisson, ne pas les placer sur le gril lorsque celui-ci n'est pas utilisé. Les aliments doivent être cuits directement sur la grille du gril.

CARACTÉRISTIQUES DE LA TABLE DE CUISSON



Utilisation :

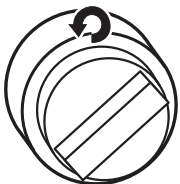
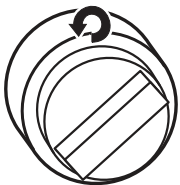
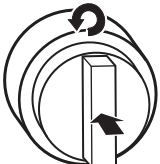
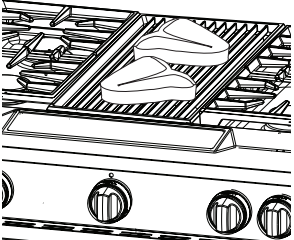
1. Mettre la hotte d'évacuation au-dessus de la cuisinière en marche.	4.  Tourner le bouton à MED (moyen) et laisser la grille se réchauffer pendant 15 minutes.
2. Ajouter de l'huile végétale, au besoin. Appliquer une mince couche d'huile végétale ou d'aérosol de cuisine antiadhésif sur la grille du grill.	5.  Tourner le bouton au réglage de cuisson désiré.
3.  Enfoncer et tourner le bouton à LITE/HI (allumage/élevé). La flamme s'allume en 1 à 4 secondes.	6.  Placer les aliments sur le grill.

Tableau de cuisson au grill

Les réglages et durées de cuisson sont cités à titre indicatif seulement et peuvent être modifiés en fonction des goûts personnels.

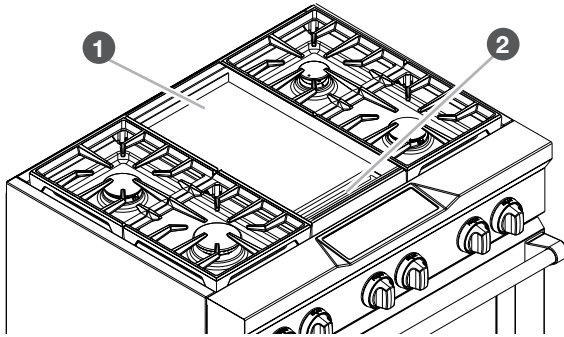
ALIMENT	RÉGLAGE	DURÉE DE CUISSON TOTAL MINUTES
Steak 1" (2,5 cm) à point bien cuit	MED MED	16-20 20-30
Galettes de viande hachée ½ - ¾" (1,3 à 1,9 cm)	MED	20-25
Côtelettes de porc 1" (2,5 cm)	MED	35-55
Tranches de jambon ½" (1,3 cm)	MED	8-12
Saucisses de Francfort et Saucisses précuites	MED	8-15
Poulet Quarts Poitrine, désossée	MED-LO MED	50-80 20-40
Darnes de poisson ¾ - 1" (1,9 à 2,5 cm) d'épaisseur	MED	10-15



CARACTÉRISTIQUES DE LA TABLE DE CUISSON

PLAQUE À FRIRE ÉLECTRIQUE CHROMÉE (SUR CERTAINS MODÈLES)

La surface de cuisson de la plaque à frire électrique chromée est idéale pour faire cuire des sandwiches, des crêpes, des œufs, des hamburgers, des légumes sautés et de nombreux autres favoris de la famille. La surface attrayante à faible adhésion est conçue pour rendre le nettoyage facile.



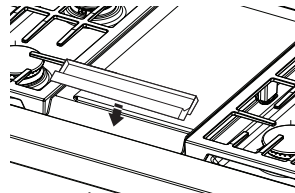
- 1 Plaque à frire
- 2 Plateau d'égouttement

Le système de plaque à frire électrique chromée fournit une surface de cuisson à répartition de chaleur uniforme.

- S'assurer que la pellicule a été retirée et laver avec de l'eau chaude avant la première utilisation.
- Afin d'éviter d'égratigner la plaque à frire, ne pas placer de casseroles ou de poêles sur la plaque à frire. Utiliser uniquement des ustensiles en plastique ou en bois résistants à la chaleur.
- La surface de la plaque à frire est prête à l'emploi et ne nécessite pas de préparation.
- Le fait de verser de l'eau froide sur une plaque à frire chaude peut déformer la plaque à frire et entraîner une surface de cuisson irrégulière.

Utilisation :

1.



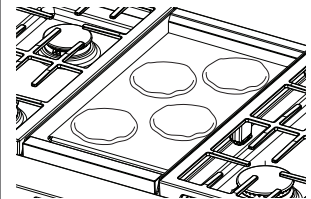
Positionner le plateau d'égouttement.

2.



Pousser et tourner le bouton.

3.



Placer l'aliment sur la plaque et cuire au degré de cuisson désiré.

Le témoin lumineux de la plaque à frire s'éteint lorsque le préchauffage de la plaque à frire est terminé. Le témoin lumineux de la plaque à frire s'allume et s'éteint durant l'utilisation pour indiquer que l'élément de la plaque à frire maintient la température de surface sélectionnée.

Tableau de cuisson

Les réglages et durées de cuisson sont cités à titre indicatif seulement et peuvent être modifiés en fonction des goûts personnels.

ALIMENT	RÉGLAGE	DURÉE DE CUISSON TOTAL MINUTES
Galettes et chapelets de saucisses	325°F (163°C)	12-18
Tranches de bacon	350°F (177°C)	7-11
Tranches de jambon (entièrement cuit)	325°F (163°C)	5-7
Saucisses de Francfort et saucisses précuites	325°F (163°C)	8-15
Galettes de viande hachée	350°F (177°C)	10-15
Sandwiches grillés	325°F (163°C)	3-5
Darnes et filets de poisson	325°F (163°C)	8-15
Œufs	300°F (149°C)	3-5
Pommes de terre rissolées	400°F à 425°F (204°C à 218°C)	8-12
Pain doré	350°F (177°C)	5-7
Crêpes	350°F (177°C)	2-4



USTENSILES DE CUISSON

IMPORTANT : Ne pas laisser un ustensile de cuisson vide sur la surface d'une table de cuisson, d'un élément ou d'un brûleur de surface chauds.

Les ustensiles de cuisson idéals doivent avoir un fond plat, des parois droites, un couvercle qui ferme bien et le matériau doit être d'épaisseur moyenne à forte.

Les surfaces rêches peuvent érafler la table de cuisson ou les grilles. L'aluminium et le cuivre peuvent être employés comme fond ou base dans un ustensile de cuisson. Cependant, utilisés comme base, ils peuvent laisser des marques permanentes sur la table de cuisson ou les grilles.

Le matériau d'un ustensile de cuisson affecte la rapidité et l'uniformité de la transmission de la chaleur, ce qui affecte les résultats de cuisson. Un fini antiadhésif a les mêmes caractéristiques que son matériau de base. Par exemple, un ustensile de cuisson en aluminium avec un fini antiadhésif aura les propriétés de l'aluminium.

Les ustensiles de cuisson avec surface antiadhésive ne doivent pas être utilisés sous l'élément de cuisson au gril.

Utiliser le tableau suivant comme guide pour les caractéristiques du matériau de l'ustensile de cuisson.

USTENSILE	CARACTÉRISTIQUES
Aluminium	■ Chauffe rapidement et uniformément. ■ Convient à tous les genres de cuisson ■ L'épaisseur moyenne ou forte convient le mieux pour la plupart des tâches de cuisson.
Fonte	■ Chauffe lentement et uniformément. ■ Convient pour le brunissage et la friture. ■ Maintient la chaleur pour une cuisson lente.
Céramique ou vitrocéramique	■ Suivre les instructions du fabricant. ■ Chauffe lentement mais inégalement ■ Les meilleurs résultats sont obtenus sur les réglages de chaleur basse à moyenne.
Cuivre	■ Chauffe très rapidement et de façon uniforme
Terre cuite	■ Suivre les instructions du fabricant. ■ Utiliser des réglages de température basse.
Acier émaillé (porcelaine) ou fonte émaillée	■ Voir acier inoxydable ou fonte.
Acier inoxydable	■ Chauffe rapidement, mais inégalement. ■ Un fond ou une base d'aluminium ou de cuivre sur l'acier inoxydable procure un chauffage uniforme.

PRÉPARATION DE CONSERVES À LA MAISON

Lors de la préparation de conserves pendant de longues périodes, alterner l'utilisation des brûleurs de surface entre les quantités préparées. Cette alternance permet aux dernières surfaces utilisées de refroidir.

- Centrer l'autoclave sur la grille.
- Ne pas placer l'autoclave sur deux brûleurs de surface à la fois.
- Pour plus de renseignements, communiquez avec votre service local d'agriculture. Les compagnies qui fabriquent des produits pour la préparation de conserves peuvent aussi offrir de l'aide.



SURFACE DE LA TABLE DE CUISSON

IMPORTANT : Avant le nettoyage, s'assurer que toutes les commandes sont éteintes et que la table de cuisson a refroidi. Toujours suivre les instructions figurant sur les étiquettes des produits de nettoyage.

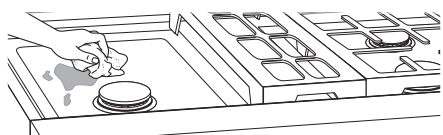
Après chaque utilisation :

1.



Essuyer la table de cuisson, les grilles et les chapeaux.

2.

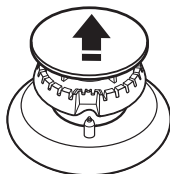


Nettoyer le déversement des aliments.

Afin préserver le revêtement, nettoyer les renversements d'aliments contenant des produits acides, tels que vinaigre et tomates, dès que tout l'appareil est froid.

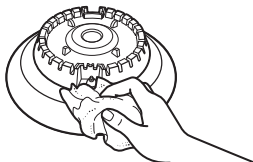
BRÛLEURS DE SURFACE SCELLÉS

1.



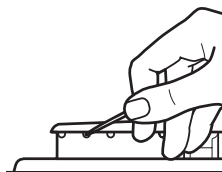
Retirer le chapeau et la base.

2.



Essuyer la table de cuisson, les grilles et les chapeaux.

3.



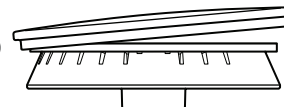
Nettoyer les orifices de brûleur obstrués.

Utiliser une épingle droite. Ne pas agrandir ni déformer l'orifice. Ne pas utiliser un cure-dents en bois. Si le brûleur a besoin d'être ajusté, contacter un technicien de réparation qualifié.

4. Réinstaller le chapeau de brûleur.

Brûleur à double flamme

1



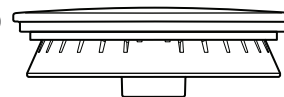
1

Incorrect

2

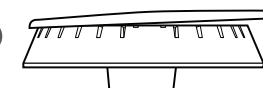
Correct

2



Brûleur moyen

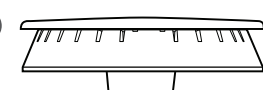
1



1

Incorrect

2

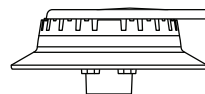


2

Correct

Brûleur de mijotage/pour faire fondre

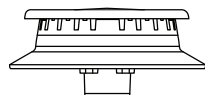
1



1

Incorrect

2



2

Correct

S'assurer que les broches d'alignement sont bien alignées avec le chapeau du brûleur.

5.

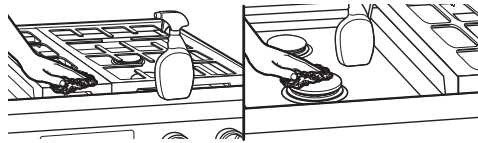


Allumer le brûleur.

Si le brûleur ne s'allume pas, vérifier l'alignement du chapeau. Si le brûleur ne s'allume toujours pas, ne pas réparer vous-même le brûleur scellé. Contacter un technicien de réparation qualifié.



GRILLES ET CHAPEAUX ÉMAILLÉS



Utiliser un tampon à récurer et un détergent.

Nettoyer à l'aide d'outils de récurage en nylon non abrasif et nettoyant légèrement abrasif :

Connaître vos grilles et chapeaux.

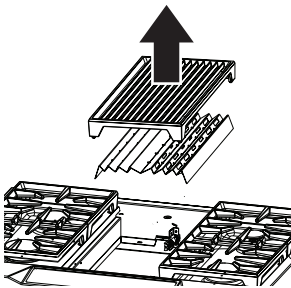
- Les renversements d'aliments contenant des produits acides, tels que vinaigre et tomates, doivent être nettoyés dès que la table de cuisson, les grilles et les chapeaux ont refroidi. Ces salissures peuvent endommager le fini.
- Pour éviter l'écaillage, ne pas entrechoquer les grilles et les chapeaux ni les frapper contre des surfaces dures telles que les ustensiles en fonte.
- Ne pas réinstaller les chapeaux sur les brûleurs lorsqu'ils sont mouillés.
- Ne pas utiliser le programme d'autonettoyage pour les nettoyer.
- Ne pas nettoyer au lave-vaisselle.

GRIL

Démontage :

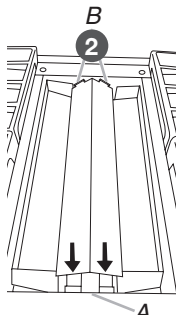
Avant de retirer ou de remettre en place le gril, s'assurer que les boutons de commande sont placés à ARRÊT. Laisser le gril refroidir complètement avant de le manipuler.

1.



Ôter la grille du gril et le plateau ondulé.

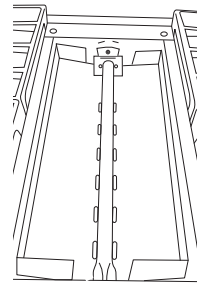
2.



- 1 Avant du gril
- 2 Onglets et encoches arrière

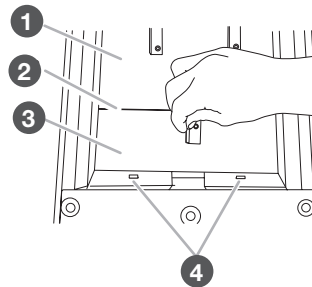
Ôter le répartiteur de flammes. Tirer le répartiteur de flammes légèrement vers l'avant pour libérer les onglets des encoches arrière et le soulever.

3.



Enlever l'ensemble du brûleur. Soulever et sortir.

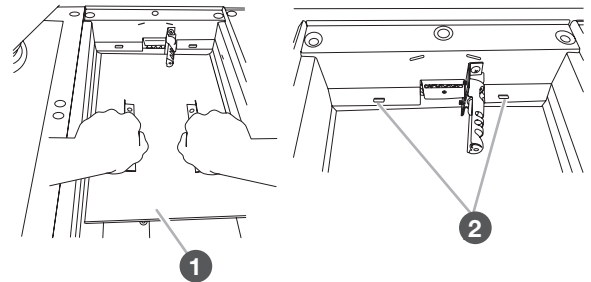
4.



- 1 Grand plateau à graisse
- 2 Connexion du plateau à graisse
- 3 Petit plateau à graisse
- 4 Réceptacles d'emboîtement

Enlever le petit plateau à graisse, en décrochant les onglets des encoches et en soulevant légèrement pour le dégager du grand plateau à graisse.

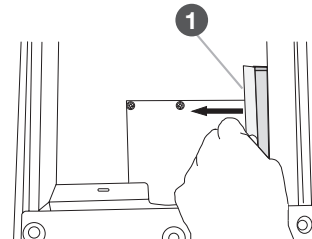
5.



- 1 Grand plateau à graisse
- 2 Réceptacles d'emboîtement

Enlever le grand plateau à graisse. Décrocher les onglets et soulever.

6.



- 1 Plateau d'égouttement

Enlever et nettoyer le plateau d'égouttement.



ENTRETIEN ET NETTOYAGE

Nettoyage :

Ne pas utiliser de nettoyants à four, brosses métalliques, tampons à récurer abrasifs ou autres accessoires de récurage pour nettoyer les grils d'extérieur.

Grille :

- Ne pas laver la grille du gril au lave-vaisselle.
- Ne pas la nettoyer dans un four autonettoyant.

1.

Frotter à l'aide d'une brosse pendant que la grille est encore chaude. Utiliser une brosse à poils doux. On peut porter des mitaines de four pendant le nettoyage.

2.

Laisser tremper dans une eau chaude et savonneuse pendant 30 minutes. Après le trempage, frotter avec un tampon non abrasif.

Plateau et plaque ondulés

1.

Faire tremper dans de l'eau tiède et savonneuse pour désincruster la saleté. Après le trempage, frotter avec un tampon non abrasif. Du nettoyant à four peut être utilisé.

Ensemble de brûleur :

- Ne pas tremper dans l'eau.

1.

Nettoyer à l'aide d'eau chaude savonneuse ou d'un nettoyant non abrasif. Utiliser un chiffon humide ou un tampon non abrasif.

Plateaux à graisse et plateau d'égouttement :

- Laisser la table de cuisson refroidir avant le nettoyage.

1.

Nettoyer à l'aide d'eau chaude savonneuse ou d'un nettoyant non abrasif. Utiliser un chiffon humide ou un tampon non abrasif.

Bac du module :

1.

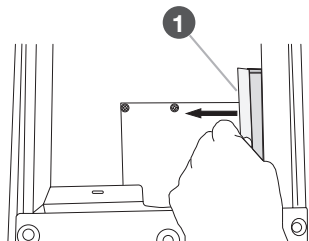
Nettoyer à l'aide d'eau chaude savonneuse ou d'un nettoyant non abrasif. Utiliser un chiffon humide ou un tampon non abrasif.

2.

Pour les zones très sales, laisser tremper en utilisant des essuie-tout. Faire tremper des essuie-tout dans du nettoyant ménager et les placer sur les saletés pendant au moins une demi-heure. Après le trempage, frotter avec un tampon non abrasif.

Pour remplacer :

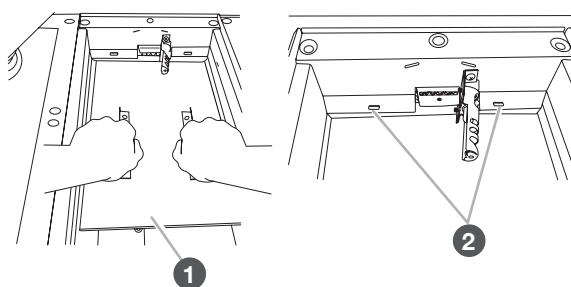
1.



1 Plateau d'égoutte

Réinstaller le plateau d'égouttement. Faire glisser le plateau d'égouttement dans l'ouverture du côté droit du bac du gril. Suivre les guides pour assurer un bon positionnement.

2.

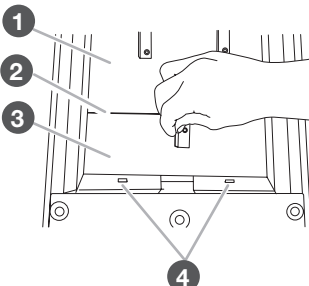


1 Grand plateau à graisse

2 Réceptacles d'emboîtement

Replacer le grand plateau à graisse. Insérer complètement le grand plateau à graisse sous le rebord arrière du bac du gril et l'engager dans les encoches.

3.



1 Grand plateau à graisse

2 Connexion du plateau à graisse

3 Petit plateau à graisse

4 Réceptacles d'emboîtement

Replacer le petit plateau à graisse. Insérer complètement le petit plateau à graisse sous le rebord avant du bac du gril et l'engager dans les encoches.

Lorsque les 2 plateaux à graisse sont correctement installés, le petit plateau à graisse s'emboîte sur le grand plateau à graisse.



PLAQUE À FRIRE

Astuces :

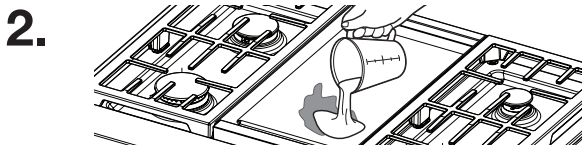
- Avant de nettoyer la plaque à frire, vérifier que les brûleurs de la table de cuisson sont éteints et que les commandes du four ont été verrouillées.
- Pour obtenir de bons résultats, nettoyer la plaque à frire peu de temps après avoir retiré les aliments.

Ne pas utiliser :

- Savon
- Matériaux abrasifs
- Matériaux de nettoyage, incluant les tampons en acier inoxydable

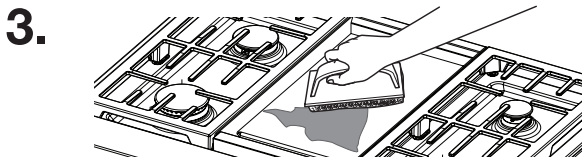
Après chaque utilisation :

1. Faire chauffer pendant 10 à 15 minutes à 300°F.



Mouiller la zone sale.

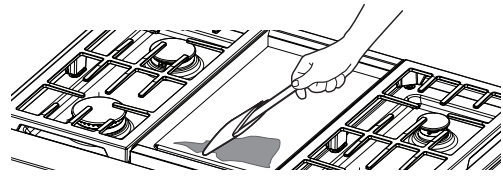
À l'aide d'une tasse à mesurer, ajouter 1 tasse d'eau du robinet sur la zone souillée. Commencer par l'arrière pour permettre à l'eau de couler vers le plateau d'égouttement situé à l'avant. Permettre à l'eau de faire des bulles sur la plaque pendant 3 à 4 secondes.



Gratter les résidus dans le plateau d'égouttement.

Utiliser un porte-tampon à récureur ou une cuillère en bois et un tampon à récureur antiégratignures. Appliquer une pression sur les zones souillées. Répéter au besoin pour les zones très sales.

4.

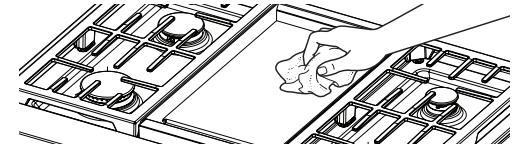


Retirer les résidus restants.

Plier un chiffon humide, et à l'aide du porte-tampon à récureur ou de la cuillère de bois, passer sur la plaque à frire pour enlever les résidus restants.

5. Éteindre la plaque et la laisser refroidir.

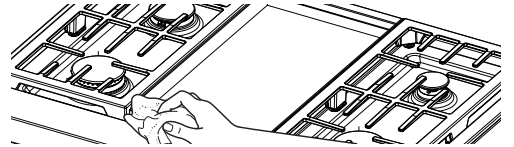
6.



Essuyer la plaque.

Une fois refroidie, essuyer la plaque à frire avec un linge en ratine humide et propre. Polir ensuite avec un tissu en microfibres. Si des rayures, un effet arc-en-ciel ou un effet flou apparaît, utiliser un mélange comportant une part de vinaigre pour 2 parts d'eau et essuyer la plaque à l'aide d'un tissu.

7.



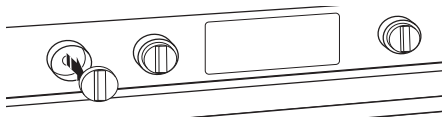
Enlever, vider et nettoyer le plateau d'égouttement.

Nettoyer le plateau d'égouttement avec de l'eau tiède savonneuse. Essuyer la zone sous le plateau d'égouttement. Une fois sèche, remplacer le plateau d'égouttement.



COMMANDES DE LA TABLE DE CUISSON

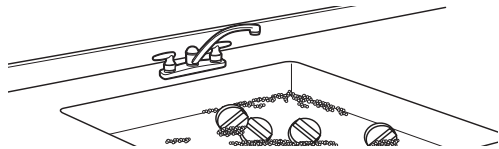
1.



Enlever les boutons.

Tirer les boutons directement hors du tableau de commande pour les enlever.

2.

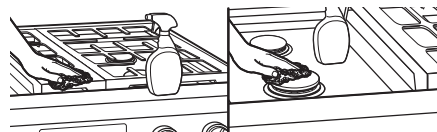


Nettoyer les boutons à l'eau chaude savonneuse.

Se familiariser avec les commandes de la table de cuisson

- Afin d'éviter d'endommager les commandes de la table de cuisson, ne pas utiliser de laine d'acier, de nettoyeurs abrasifs ou de nettoyant pour four.
- Afin d'éviter toute détérioration, ne pas laisser tremper les boutons de commande.
- Lors de la réinstallation des boutons, s'assurer que chaque bouton est à la position Off (arrêt).
- Ne pas retirer les joints sous les boutons.
- Lors de la réinstallation des boutons après le nettoyage des commandes des brûleurs de surface ou de la commande du module de la plaque à frire, vérifier que les boutons sont réinstallés à leur emplacement correct. Les boutons de brûleur possèdent des réglages de puissance et le bouton de la plaque à frire des réglages de température. Tous les autres boutons possèdent uniquement des réglages Hi (élevé), Med (moyen), Lo (bas).

ACIER INOXYDABLE (SUR CERTAINS MODÈLES)



Utiliser un nettoyant ou des lingettes.

Utiliser le nettoyant affresh® pour acier inoxydable ou les lingettes nettoyantes affresh® pour acier inoxydable (non compris). Frotter dans la direction du grain pour éviter des dommages possibles à la surface en acier inoxydable.

Ne pas utiliser :

- Tampons à récurer savonneux
- Nettoyeurs abrasifs
- Crème à polir pour table de cuisson
- Tampons en laine d'acier
- Lingettes de texture rugueuse
- Essuie-tout abrasifs



Essayez d'abord les solutions suggérées ici. Pour obtenir de l'aide ou des conseils qui permettront peut-être d'éviter une intervention de dépannage, consultez la page de garantie de ce manuel et balayez le code QR avec votre appareil mobile, ou visitez le site Internet <https://kitchenaid.com>. Au Canada, visitez le site Internet <https://kitchenaid.ca>.

Si vous rencontrez les problèmes suivants	Causes possibles	Solution
Rien ne fonctionne	Un fusible est grillé ou un disjoncteur s'est déclenché.	Remplacer le fusible ou réenclencher le disjoncteur. Si le problème persiste, appeler un électricien.
Les brûleurs de surface ne fonctionnent pas	C'est la première fois que les brûleurs de surface sont utilisés.	Allumer n'importe quel brûleur de surface pour libérer l'air des canalisations de gaz.
	Le bouton de commande n'est pas réglé correctement.	Enfoncer le bouton avant de le tourner à un réglage.
	Les orifices du brûleur sont obstrués.	Nettoyer les orifices de brûleur obstrués avec une épingle droite.
Les flammes des brûleurs de surface ne sont pas uniformes, sont de teinte jaune et/ou sont bruyantes	Les orifices du brûleur sont obstrués.	Nettoyer les orifices de brûleur obstrués avec une épingle droite.
	Sur les modèles avec chapeaux, les chapeaux de brûleur ne sont pas correctement positionnés	S'assurer que les broches d'alignement sont bien alignées avec le chapeau du brûleur.
	Du gaz propane est utilisé.	La table de cuisson a peut-être été mal convertie. Contacter un technicien de réparation qualifié.
Le brûleur de surface émet des bruits d'éclatement	Le brûleur est humide.	Laisser sécher.
Le brûleur émet des étincelles, mais ne s'allume pas	Il y a une production continue d'étincelles, mais le brûleur ne s'allume pas.	Discontinuer l'utilisation du brûleur de surface et contacter un technicien de service.
Chaleur excessive autour des ustensiles de cuisson sur la table de cuisson	Les ustensiles de cuisson n'ont pas la bonne taille.	Utiliser un ustensile de cuisson à peu près de la même dimension que la surface de cuisson, l'élément ou le brûleur de surface. L'ustensile de cuisson ne doit pas dépasser de plus de ½" (1,3 cm) à l'extérieur de la zone de cuisson.
La cuisson ne produit pas les résultats escomptés	L'ustensile de cuisson approprié n'est pas utilisé.	Utiliser des ustensiles de cuisine d'épaisseur moyenne à forte fabriqués de matière qui cuit les aliments comme l'on souhaite. Les meilleurs ustensiles de cuisson doivent avoir un fond plat, des parois droites et un couvercle qui ferme hermétiquement.
	Le bouton de commande n'est pas réglé au niveau approprié de chaleur.	Régler la commande de la table de cuisson à HI (élevée), MED (moyenne) ou LO (basse) selon le type de cuisson souhaité.
	La table de cuisson n'est pas d'aplomb.	La table de cuisson doit être d'aplomb pour que la plaque à frire puisse fonctionner correctement. Voir les Instructions d'installation pour des instructions de nivellement.



ASSISTANCE OU SERVICE

Avant de faire un appel pour assistance ou service, veuillez consulter la section “Dépannage”. Cette vérification peut vous faire économiser le coût d’une intervention de dépannage. Si vous avez encore besoin d’aide, suivez les instructions ci-dessous. Avant d’appeler, vous devez connaître la date d’achat et les numéros de modèle et de série complets de votre appareil. Ces renseignements nous aideront à mieux répondre à votre demande.

Si vous avez besoin de pièces de rechange

Si vous avez besoin de commander des pièces de rechange, nous vous recommandons d’utiliser seulement des pièces spécifiées par l’usine. Ces pièces spécifiées par l’usine fonctionneront bien parce qu’elles sont fabriquées selon les mêmes spécifications précises utilisées pour fabriquer chaque nouvel appareil KitchenAid®.

Pour savoir où trouver des pièces spécifiées par l’usine dans votre région, appelez-nous ou contactez le centre de service désigné par KitchenAid le plus proche.

AUX É.-U.

Appelez sans frais au Centre pour l’eXpérience de la clientèle au : **1-800-422-1230**

Nos consultants peuvent vous aider sur les points suivants :

- Caractéristiques et spécifications de notre gamme complète d’appareils ménagers.
- Renseignements sur l’installation.
- Procédures d’utilisation et d’entretien.
- Vente d’accessoires et de pièces de rechange.
- Assistance spécialisée au client (langue espagnole, malentendants, malvoyants, etc.).
- Orientation vers des concessionnaires, compagnies de service de réparation et distributeurs de pièces de rechange locaux. Les techniciens de service désignés par KitchenAid sont formés pour remplir la garantie des produits et fournir un service après garantie partout aux États-Unis.

Pour localiser la compagnie de service désignée par KitchenAid dans votre région, vous pouvez également consulter les Pages jaunes.

Pour de l’aide supplémentaire

Si vous avez besoin de plus d’assistance, vous pouvez écrire à KitchenAid en soumettant toute question ou problème à :

KitchenAid Brand Home Appliances
Customer eXperience Center
553 Benson Road
Benton Harbor, MI 49022-2692

Veuillez indiquer dans votre correspondance un numéro de téléphone où l’on peut vous joindre dans la journée.

AU CANADA

Appelez sans frais au Centre pour l’eXpérience de la clientèle au : **1-800-807-6777**.

Nos consultants peuvent vous aider sur les points suivants :

- Caractéristiques et spécifications de notre gamme complète d’appareils ménagers.
- Procédures d’utilisation et d’entretien.
- Vente d’accessoires et de pièces de rechange.
- Orientation vers des concessionnaires, compagnies de service de réparation et distributeurs de pièces de rechange locaux. Les techniciens de service désignés par KitchenAid Canada sont formés pour remplir la garantie des produits et fournir un service après la garantie, partout au Canada.

Pour de l’aide supplémentaire

Si vous avez besoin de plus d’assistance, vous pouvez écrire à KitchenAid Canada en soumettant toute question ou tout problème à :

Customer eXperience Centre
KitchenAid Canada
200 - 6750 Century Ave.
Mississauga, Ontario L5N 0B7

Veuillez indiquer dans votre correspondance un numéro de téléphone où l’on peut vous joindre dans la journée.



Pour commander des accessoires, contactez le service de l'eXpérience à la clientèle KitchenAid en composant le numéro sans frais **1-800-422-1230** et suivez les instructions du menu. Ou visitez notre site Web à **www.kitchenaid.com** et cliquez sur "Shopping Options" (options d'achats). Allez à "Replacement Parts & Accessories" (pièces de rechange et accessoires) et cliquez sur "applianceaccessories.com." Des appareils portatifs, ustensiles de cuisson et cuisine, gadgets et textiles sont également proposés.

Au Canada, contactez le service de l'eXpérience à la clientèle KitchenAid en composant le numéro sans frais **1-800-807-6777** et suivez les instructions du menu. Ou visitez notre site Web à **www.kitchenaid.ca** et cliquez sur "Shopping Options" (options d'achats). Allez à "Replacement Parts & Accessories" (pièces de rechange et accessoires) et cliquez sur "applianceaccessories.ca." Des appareils portatifs, ustensiles de cuisson et cuisine, gadgets et textiles sont également proposés.

Ou consultez le dépliant "Accessoires" pour commander.

Nettoyant et poli pour acier inoxydable affresh®
(modèles en acier inoxydable)

Lingettes nettoyantes pour acier inoxydable affresh®
(modèles en acier inoxydable)

Nettoyant pour table de cuisson affresh®

Protecteur de table de cuisson

Nettoyant pour grille et plateau d'égouttement

Nettoyant pour cuisine et appareils ménagers affresh®

Plaque à frire

Couvercle du gril et de la plaque à frire

Cerclage de wok

Boutons en acier inoxydable - brûleur 6 / gril 1 / plaque à frire 1

Boutons en acier inoxydable - brûleur 4 / gril 1 / plaque à frire 1

Boutons en acier inoxydable - brûleur 4

Dosseret réglable de 19¹¹/₁₆" (50,0 cm) à 39" (99,0 cm) pour cuisinières de 30" (76,2 cm)

Dosseret réglable de 19¹¹/₁₆" (50 cm) à 39" (99 cm) pour cuisinières de 36" (91,4 cm)

Dosseret réglable de 19¹¹/₁₆" (50,0 cm) à 39" (99,0 cm) pour cuisinières de 48" (121,9 cm)

Dosseret de 9" (22,9 cm) pour cuisinières de 30" (76,2 cm)

Dosseret de 9" (22,9 cm) pour cuisinières de 36" (91,4 cm)

Dosseret de 9" (22,9 cm) pour cuisinières de 48" (121,9 cm)

Dosseret de 22" (55,9 cm) avec tablette pour cuisinières et tables de cuisson de 30" (76,2 cm)

Dosseret de 22" (55,9 cm) avec tablette pour cuisinières et tables de cuisson de 36" (91,4 cm)

Dosseret de 22" (55,9 cm) avec tablette pour cuisinières et tables de cuisson de 48" (121,9 cm)

GARANTIE LIMITÉE DE TABLE DE CUISSON KITCHENAID®

ATTACHEZ ICI VOTRE REÇU DE VENTE. UNE PREUVE D'ACHAT EST OBLIGATOIRE POUR OBTENIR L'APPLICATION DE LA GARANTIE.

Lorsque vous appelez le centre d'expérience de la clientèle, veuillez garder à disposition les renseignements suivants :

- Nom, adresse et numéro de téléphone
- Numéros de modèle et de série
- Une description claire et détaillée du problème rencontré
- Une preuve d'achat incluant le nom et l'adresse du marchand ou du détaillant

SI VOUS AVEZ BESOIN DE SERVICE :

1. Avant de nous contacter pour obtenir un dépannage, veuillez déterminer si des réparations sont nécessaires pour votre produit. Certains problèmes peuvent être résolus sans intervention de dépannage. Prenez quelques minutes pour parcourir la section Dépannage ou Résolution de problèmes du guide d'utilisation et d'entretien, scannez le code QR ci-contre avec votre téléphone intelligent pour accéder à des ressources supplémentaires, ou rendez-vous sur le site <http://www.kitchenaid.ca>.

2. Tout service sous garantie doit être effectué exclusivement par nos fournisseurs de dépannage autorisés KitchenAid.
Aux É.-U. et au Canada, dirigez toutes vos demandes de service sous garantie au

Centre d'expérience de la clientèle KitchenAid

Aux É.-U., composer le 1-800-422-1230. Au Canada, composer le 1-800-807-6777.

Si vous résidez à l'extérieur du Canada et des 50 États des États-Unis, contactez votre marchand KitchenAid autorisé pour déterminer si une autre garantie s'applique.



<http://www.kitchenaid.ca>

GARANTIE LIMITÉE DE CINQ ANS

CE QUI EST COUVERT

GARANTIE LIMITÉE DURANT LA PREMIÈRE ANNÉE (PIÈCES ET MAIN-D'ŒUVRE)

Pendant un an à compter de la date d'achat, lorsque ce gros appareil ménager est installé, utilisé et entretenu conformément aux instructions jointes au produit ou fournies avec, la marque KitchenAid de Whirlpool Corporation ou Whirlpool Canada, LP (ci-après désignées "KitchenAid") paiera pour les pièces de rechange spécifiées par l'usine et pour la main-d'œuvre pour corriger les vices de matériaux ou de fabrication qui existaient déjà lorsque ce gros appareil ménager a été acheté. S'il est remplacé, l'appareil sera couvert pour la période restant à courir de la garantie limitée d'un an du produit d'origine.

GARANTIE LIMITÉE DE LA DEUXIÈME À LA CINQUIÈME ANNÉE (CERTAINS COMPOSANTS UNIQUEMENT - MAIN-D'ŒUVRE NON COMPRISE)

De la deuxième à la cinquième année inclusivement à compter de la date d'achat initiale, lorsque ce gros appareil ménager est installé, utilisé et entretenu conformément aux instructions jointes au produit ou fournies avec, KitchenAid paiera pour les pièces de rechange spécifiées par l'usine concernant les composants suivants pour corriger les défauts non esthétiques de matériau ou de fabrication desdites pièces qui empêchent le gros appareil de fonctionner et qui étaient déjà présentes lorsque ce gros appareil ménager a été acheté. La présente garantie est une garantie limitée de 5 ans sur les pièces énumérées ci-dessous et elle ne comprend pas la main-d'œuvre de réparation.

- Éléments électriques
- Brûleurs à gaz
- Pièces du système de commande à semi-conducteurs
- Toute fissuration du joint d'étanchéité en caoutchouc entre la table de cuisson en vitrocéramique et le bord en porcelaine
- Toute fissuration de la table de cuisson en vitrocéramique due à un choc thermique
- Éléments de l'unité de surface

LE SEUL ET EXCLUSIF RECOURS DU CLIENT DANS LE CADRE DE LA PRÉSENTE GARANTIE LIMITÉE CONSISTE EN LA RÉPARATION PRÉVUE PAR LA PRÉSENTE. Le service doit être fourni par une compagnie de service désignée par KitchenAid. Cette garantie limitée est valide uniquement aux États-Unis ou au Canada et s'applique exclusivement lorsque le gros appareil ménager est utilisé dans le pays où il a été acheté. La présente garantie limitée est valable à compter de la date d'achat initial par le consommateur. Une preuve de la date d'achat initial est exigée pour obtenir un dépannage dans le cadre de la présente garantie limitée.

CE QUI N'EST PAS COUVERT

1. Usage commercial, non résidentiel ou par plusieurs familles, ou non-respect des instructions de l'utilisateur, de l'opérateur ou des instructions d'installation.
2. Visite d'instruction à domicile pour montrer à l'utilisateur comment utiliser l'appareil.
3. Visites de service pour rectifier une installation ou un entretien fautifs du produit, une installation non conforme aux codes d'électricité ou de plomberie, ou la rectification de l'installation électrique ou de la plomberie du domicile (ex : câblage électrique, fusibles ou tuyaux d'arrivée d'eau du domicile).
4. Pièces consommables (ex : ampoules, batteries, filtres à air ou à eau, etc.).
5. Défauts ou dommage résultant de l'utilisation de pièces ou accessoires KitchenAid non authentiques.
6. Conversion de votre produit du gaz naturel ou du gaz de pétrole liquéfié.
7. Dommages causés par : accident, mésusage, abus, incendie, inondations, catastrophe naturelle ou l'utilisation de produits non approuvés par KitchenAid.
8. Réparations aux pièces ou systèmes dans le but de rectifier un dommage ou des défauts résultant d'une réparation, altération ou modification non autorisée faite à l'appareil.
9. Défauts d'apparence, notamment les éraflures, traces de choc, fissures ou tout autre dommage subi par le fini de l'appareil ménager, à moins que ces dommages ne résultent de vices de matériaux ou de fabrication et ne soient signalés à KitchenAid dans les 30 jours suivant la date d'achat.
10. Décoloration, rouille ou oxydation des surfaces résultant d'environnements caustiques ou corrosifs incluant des concentrations élevées de sel, un haut degré d'humidité ou une exposition à des produits chimiques (exemples non exhaustifs).
11. Perte d'aliments due à la défaillance du produit.
12. Enlèvement ou livraison. Ce produit est conçu pour être réparé à l'intérieur du domicile.
13. Frais de déplacement et de transport pour le dépannage/la réparation dans une région éloignée où une compagnie de service KitchenAid autorisée n'est pas disponible.
14. Retrait ou réinstallation d'appareils inaccessibles ou de dispositifs préinstallés (ex : garnitures, panneaux décoratifs, plancher, meubles, îlots de cuisine, plans de travail, panneaux de gypse, etc.) qui entravent le dépannage, le retrait ou le remplacement du produit.
15. Service et pièces pour des appareils dont les numéros de série et de modèle originaux ont été enlevés, modifiés ou ne peuvent pas être facilement identifiés.

Le coût d'une réparation ou d'un remplacement dans le cadre de ces circonstances exclues est à la charge du client.

CLAUSE D'EXONÉRATION DE RESPONSABILITÉ AU TITRE DES GARANTIES IMPLICITES

LES GARANTIES IMPLICITES, Y COMPRIS LES GARANTIES APPLICABLES DE QUALITÉ MARCHANDE OU D'APTITUDE À UN USAGE PARTICULIER, SONT LIMITÉES À UN AN OU À LA PLUS COURTE PÉRIODE AUTORISÉE PAR LA LOI. Certains États et provinces ne permettent pas de limitation sur la durée des garanties implicites de qualité marchande ou d'aptitude à un usage particulier, de sorte que la limitation ci-dessus peut ne pas être applicable dans votre cas. Cette garantie vous confère des droits juridiques spécifiques et vous pouvez également jouir d'autres droits qui peuvent varier d'une juridiction à l'autre.

EXONÉRATION DE RESPONSABILITÉ DANS LES DOMAINES NON COUVERTS PAR LA GARANTIE

KitchenAid décline toute responsabilité au titre de la qualité, de la durabilité ou en cas de dépannage ou de réparation nécessaire sur ce gros appareil ménager autre que les responsabilités énoncées dans la présente garantie. Si vous souhaitez une garantie plus étendue ou plus complète que la garantie limitée fournie avec ce gros appareil ménager, adressez-vous à KitchenAid ou à votre détaillant pour obtenir les modalités d'achat d'une garantie étendue.

LIMITATION DES RECOURS; EXCLUSION DES DOMMAGES FORTUITS OU INDIRECTS

LE SEUL ET EXCLUSIF RECOURS DU CLIENT DANS LE CADRE DE LA PRÉSENTE GARANTIE LIMITÉE CONSISTE EN LA RÉPARATION PRÉVUE PAR LA PRÉSENTE. KITCHENAID N'ASSUME AUCUNE RESPONSABILITÉ POUR LES DOMMAGES FORTUITS OU INDIRECTS. Certains États et certaines provinces ne permettent pas l'exclusion ou la limitation des dommages fortuits ou indirects de sorte que ces limitations et exclusions peuvent ne pas être applicables dans votre cas. Cette garantie vous confère des droits juridiques spécifiques et vous pouvez également jouir d'autres droits qui peuvent varier d'une juridiction à l'autre.

11/14



ENGLISH

FRANÇAIS

ESPAÑOL



OWNER'S MANUAL FRENCH DOOR REFRIGERATOR

Please read this owner's manual thoroughly before operating and keep it handy for reference at all times.

LFX28968**

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PRODUCT FEATURES

* Depending on the model, some of the following functions may not be available.



FILTERED WATER AND ICE DISPENSER

The water dispenser dispenses fresh, chilled water.
The ice dispenser dispenses cubed and crushed ice.



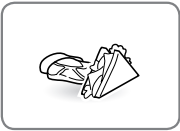
DOOR ALARM

The Door Alarm function is designed to prevent refrigerator malfunctioning that could occur if a refrigerator door or freezer drawer remains open. If a refrigerator door or freezer drawer is left open for more than 60 seconds, a warning alarm sounds in 30 second intervals.



HUMIDITY CONTROLLED CRISPER

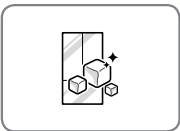
The Humidity Controlled Crisper is designed to help keep your fruits and vegetables fresh and crisp. You can control the amount of humidity in the crisper by adjusting the setting between Low and High.



GLIDE'N'SERVE

Glide 'N' Serve provides storage space that keeps the compartment colder than the refrigerator.

It is a convenient place to store sandwiches or meat to be cooked.



ICE PLUS

Ice production can be increased by approximately 20 percent when the freezer section is maintained at the coldest temperature for a 24-hour period.

IMPORTANT SAFETY INSTRUCTIONS

READ ALL INSTRUCTIONS BEFORE USING THE APPLIANCE.

This guide contains many important safety messages. Always **read and obey** all safety messages.



This is the safety alert symbol. It alerts you to safety messages that inform you of hazards that can kill or hurt you or others, or cause damage to the product.

All safety messages will be preceded by the safety alert symbol and the hazard signal word WARNING or CAUTION. These words mean:



WARNING You can be killed or seriously injured if you do not follow instructions.



CAUTION Indicates an imminently hazardous situation which, if not avoided, may result in minor or moderate injury, or product damage.



WARNING

To reduce the risk of fire, electric shock, or personal injury when using your product, basic safety precautions should be followed, including the following.

Power

- NEVER unplug your refrigerator by pulling on the power cord. Always grip the plug firmly and pull it straight out from the outlet.
- Immediately repair or replace all power cords that have become frayed or otherwise damaged. Do not use a cord that shows cracks or abrasion damage along its length or at either the plug or connector end.
- Do not use an uncertified power outlet.
- Unplug the power plug immediately in the event of a blackout or thunderstorm.
- Plug in the power plug with the power cord facing downward.

Installation

- Contact an authorized service center when you install or relocate the refrigerator.
- When moving your refrigerator away from the wall, be careful not to roll over or damage the power cord.
- Connect this product to a dedicated grounded electric outlet conforming with the rating prior to use. It is the user's responsibility to replace a standard 2-prong wall outlet with a standard 3-prong wall outlet.
- Do not install the refrigerator where there may be a danger of falling.

Use

- DO NOT allow children to climb, stand, or hang on the refrigerator doors or shelves in the refrigerator. They could damage the refrigerator and seriously injure themselves.
- Do not place heavy objects on the dispenser of the refrigerator or hang onto it.
- Do not place heavy or dangerous objects (bottles with liquid) on the refrigerator.
- Do not put live animals inside of the refrigerator.
- Do not allow children to climb into the product when it is in use.
- In the event of a gas leak (propane/LPG), ventilate sufficiently and contact an authorized service center before use. Do not touch or disassemble the electric outlet of the refrigerator.
- In the event of a refrigerant leak, move flammable objects away from the refrigerator. Ventilate sufficiently and contact an authorized service center.
- Do not use or place flammable substances (chemicals, medicine, cosmetics, etc) near the refrigerator or store them inside the refrigerator. Do not place the refrigerator in the vicinity of flammable gas.

READ ALL INSTRUCTIONS BEFORE USING THE APPLIANCE.

To reduce the risk of fire, electric shock, or personal injury when using your product, basic safety precautions should be followed, including the following.

- Do not use this product for special purposes (storage of medicine or test materials or for ships, etc).
- Unplug the power plug before cleaning or repairing the refrigerator.
- When you replace the light bulb in the refrigerator, unplug the refrigerator or turn off the power.
- Do not modify or extend the power cord.
- Do not use a dryer to dry the interior. Do not light a candle to remove the interior odor.
- For your safety, this appliance must be properly grounded. Have the wall outlet and the circuit checked by a qualified electrician to make sure the outlet is properly grounded.
- Do not use an outlet that can be turned off with a switch. Do not use an extension cord. It is the user's responsibility to replace a standard 2-prong wall outlet with a standard 3-prong wall outlet.
- Do not, under any circumstances, cut or remove the third (ground) prong from the power cord.
- Do not use an adapter plug and plug the power plug into a multi-outlet extension cord.
- Disconnect the power cord immediately if you hear a noise, smell a strange odor or detect smoke.
- Turn the power off if water or dust penetrates into the refrigerator. Call a service agent.
- Do not disassemble or modify the refrigerator.
- Do not put hands, feet, or metal objects below or behind the refrigerator.
- Do not operate the refrigerator or touch the power cord with wet hands.
- In refrigerators with automatic icemakers, avoid contact with the moving parts of the ejector mechanism or with the heating element that releases the cubes. Do not place fingers or hands on the automatic ice-making mechanism while the refrigerator is plugged in.
- When dispensing ice from the dispenser, do not use crystal ceramics.
- Do not touch the cold surfaces in the freezer compartment with wet or damp hands, when your refrigerator is in operation.
- Do not put glass containers, glass bottles or soda in the freezer.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning the use of the appliance by a person responsible for their safety.
- Do not refreeze frozen food that have thawed completely. It may result in a serious health issue.
- If you are throwing away your old refrigerator, make sure the CFC coolant is removed for proper disposal by a qualified servicer. If you release CFC coolant, you may be fined or imprisoned in accordance with the relevant environmental law.
- Junked or abandoned refrigerators are dangerous, even if they are sitting for only a few days. When disposing the refrigerator, remove the packing materials from the door or take off the doors but leave the shelves in place so that children may not easily climb inside.

READ ALL INSTRUCTIONS BEFORE USING THE APPLIANCE.

To reduce the risk of fire, electric shock, or personal injury when using your product, basic safety precautions should be followed, including the following.

**Installation**

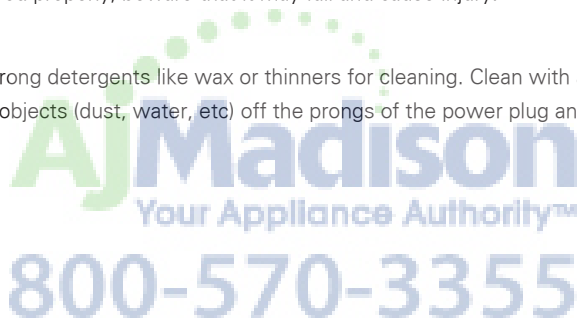
- The refrigerator must be properly installed in accordance with the Installer Instructions that were taped to the front of the refrigerator.
- Be careful when you unpack and install the refrigerator. Immediately dispose of packing materials (plastic) out of reach of children.

Use

- Close the door carefully when children are around.
- Keep fingers out of pinch point areas; clearances between the doors and cabinets are necessarily small. Be careful closing doors when children are in the area.
- If you store food properly, beware that it may fall and cause injury.

Maintenance

- Do not use strong detergents like wax or thinners for cleaning. Clean with a soft fabric.
- Wipe foreign objects (dust, water, etc) off the prongs of the power plug and contact areas regularly.

***SAVE THESE INSTRUCTIONS***

Refrigerator Interior

LED Interior Lamps

The interior lamps light up the inside of the refrigerator.

Water Filter

SpacePlus Ice System

Automatically produces 80-130 ice cubes in a 24-hour period.

Fixed Door Bins

Mullion

Folds in when the left door is opened.

Can Storage Bin

Used to preserve chilled food or drinks.

Glide'N'Serve

Allows you to store food items at a different temperature than the regular refrigerator area.

Removable Ice Storage Bin

The ice storage bin can be removed to fill ice buckets, coolers, or pitchers.

Smart Diagnosis Speaker

Hold your phone to this speaker when activating Smart Diagnosis. Refer to the Smart Diagnosis section for more details.

Fixed Door Bin

Refrigerator Shelves

The shelves in your refrigerator are adjustable to meet your individual storage needs.

Modular Door Bin

Fixed Door Bin

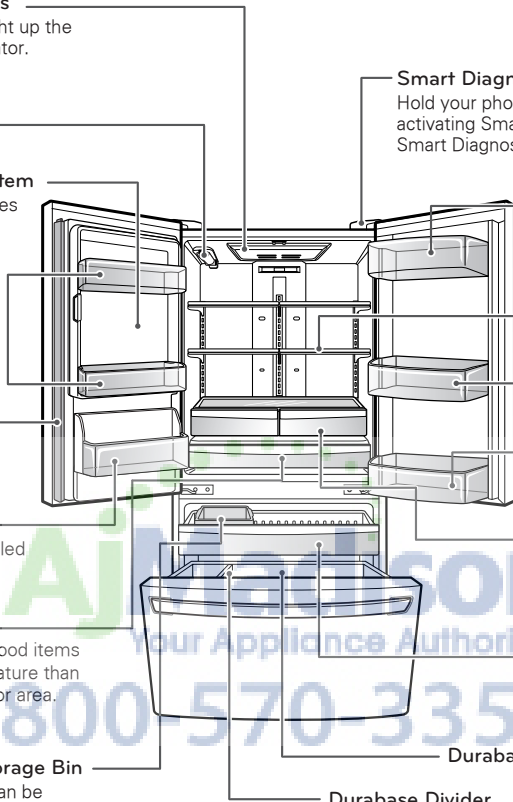
Crispers

Controls humidity and helps vegetables and fruit to stay crisp.

Pullout Drawer

Durabase

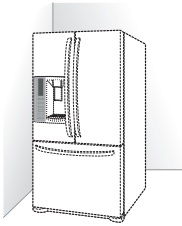
Durabase Divider



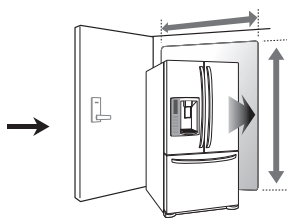
INSTALLATION

Installation Overview

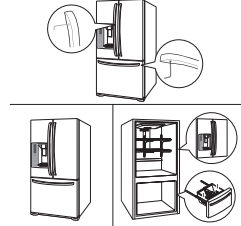
Please read the following installation instructions first after purchasing this product or transporting it to another location.



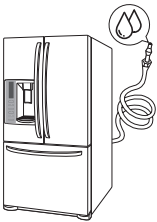
1 Unpacking your refrigerator



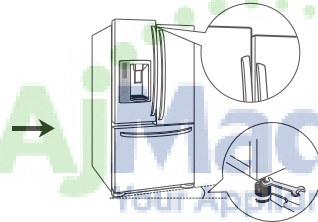
2 Choosing the proper location



3 Disassembling/Assembling



4 Connecting the water supply and water line



5 Leveling and Door Alignment

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Specifications

The appearance and specifications listed in this manual may vary due to constant product improvements.

Bottom-freezer refrigerator model LFX28968**	
Description	French Door Refrigerator
Electrical requirements	115 VAC @ 60 Hz
Min. / Max. Water pressure	20 - 120 psi (1.4 - 8.4 kgf/cm ²)
Dimensions	35 3/4" (W) X 35 3/8" (D) X 69 3/4" (H), 47 5/8" (D w/ door open) 908 mm (W) X 899 mm (D) X 1772 (H), 1210 mm (D w/ door open)
Net weight	342 lb. (155 kg)
Refrigerator storage capacity	18.82 cu. ft.
Freezer storage capacity	8.79 cu. ft.



Unpacking Your Refrigerator

WARNING

- Use two or more people to move and install the refrigerator. Failure to do so can result in back or other injury.
- Your refrigerator is heavy. When moving the refrigerator for cleaning or service, be sure to protect the floor. Always pull the refrigerator straight out when moving it. Do not wiggle or walk the refrigerator when trying to move it, as floor damage could occur.
- Keep flammable materials and vapors, such as gasoline, away from the refrigerator. Failure to do so can result in fire, explosion, or death.

Remove tape and any temporary labels from your refrigerator before using. Do not remove any warning-type labels, the model and serial number label, or the Tech Sheet that is located under the front of the refrigerator.

To remove any remaining tape or glue, rub the area briskly with your thumb. Tape or glue residue can also be easily removed by rubbing a small amount of liquid dish soap over the adhesive with your fingers. Wipe with warm water and dry.

Do not use sharp instruments, rubbing alcohol, flammable fluids, or abrasive cleaners to remove tape or glue. These products can damage the surface of your refrigerator.

Refrigerator shelves are installed in the shipping position. Please reinstall shelves according to your individual storage needs.

Choosing the Proper Location

- Select a place where a water supply can be easily connected for the automatic icemaker.

NOTE

The water pressure must be between 20 and 120 psi on models without a water filter and between 40 and 120 psi on models with a water filter.

- The refrigerator should always be plugged into its own individual properly grounded electrical outlet rated for 115 Volts, 60 Hz, AC only, and fused at 15 or 20 amperes. This provides the best performance and also prevents overloading house wiring circuits which could cause a fire hazard from overheated wires. It is recommended that a separate circuit serving only this appliance be provided.

WARNING

To reduce the risk of electric shock, do not install the refrigerator in a wet or damp area.

Flooring

To avoid noise and vibration, the unit must be leveled and installed on a solidly constructed floor. If required, adjust the leveling legs to compensate for unevenness of the floor. The front should be slightly higher than the rear to aid in door closing. Leveling legs can be turned easily by tipping the cabinet slightly. Turn the leveling legs to the left to raise the unit or to the right to lower it. (See Leveling and door Alignment.)

NOTE

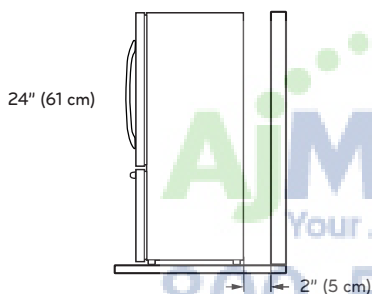
Installing on carpeting, soft tile surfaces, a platform or weakly supported structure is not recommended.

Ambient Temperature

Install this appliance in an area where the temperature is between 55°F (13°C) and 110°F (43°C). If the temperature around the appliance is too low or high, cooling ability may be adversely affected.

Measuring the Clearances

Too small of a distance from adjacent items may result in lowered freezing capability and increased electricity consumption charges. Allow at least 24 inches (61 cm) in front of the refrigerator to open the doors, and at least 2 inches (5 cm) between the back of the refrigerator and the wall.



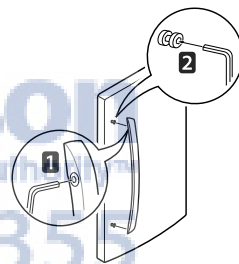
Removing/Assembling the Refrigerator Door Handles

! NOTE

Removing the doors is always recommended when it is necessary to move the refrigerator through a narrow opening. If it is necessary to remove the handles, follow the directions below.

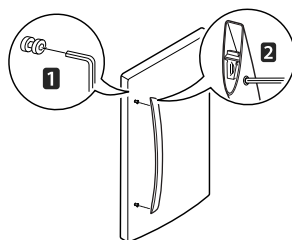
Removing the Handles

- 1 Loosen the set screws **1** with a $\frac{3}{32}$ in. Allen wrench and remove the handle.
- 2 Loosen the mounting fasteners **2** that connect to the refrigerator door and handle using a $\frac{1}{4}$ in. Allen wrench, remove the mounting fasteners.



Assembling the Handles

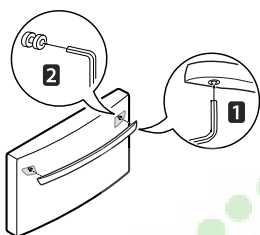
- 1 Assemble the mounting fasteners **1** at both ends of the handle using a $\frac{1}{4}$ in. Allen wrench.
- 2 Place the handle on the door by fitting the handle footprints over the mounting fasteners and tightening the set screws **2** with a $\frac{3}{32}$ in. Allen wrench.



Removing/Assembling the Freezer Drawer Handle

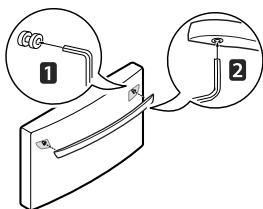
Removing the Handles

- 1 Loosen the set screws **1** located on the lower side of the handle with a $\frac{1}{8}$ in. Allen wrench and remove the handle.
- 2 Loosen the mounting fasteners **2** that connect to the freezer drawer and handle using a $\frac{1}{4}$ in. Allen wrench, and remove the mounting fasteners.



Assembling the Handles

- 1 Assemble the mounting fasteners **1** at both ends of the handle using a $\frac{1}{4}$ in. Allen wrench.
- 2 Place the handle on the door by fitting the handle footprints over the mounting fasteners and tightening the set screws **2** with a $\frac{1}{8}$ in. Allen wrench.



Removing/Assembling the Doors and Drawers

Removing the doors is always recommended when it is necessary to move the refrigerator through a narrow opening.

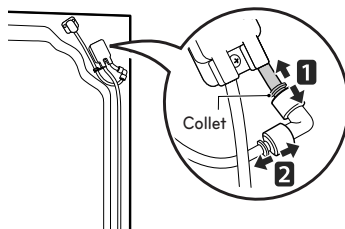


WARNING

- If your entrance door is too narrow for the refrigerator to pass through, remove the refrigerator doors and move the refrigerator sideways through the doorway.
- Use two or more people to remove and install the refrigerator doors. Failure to do so can result in back or other injury.
- Disconnect the electrical supply to the refrigerator before installing. Failure to do so could result in serious injury or death.
- Do not put hands, feet or other objects into the air vents or bottom of the refrigerator. You may be injured or receive an electrical shock.
- Be careful when handling the hinge and stopper. It may result in injury.
- Remove food and bins from the doors and drawers before detaching.

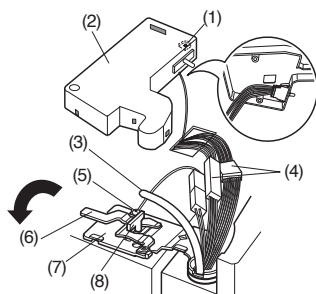
Removing the Left Refrigerator Door

- 1 The water supply is connected to the upper right part of the rear surface of the refrigerator. Remove the ring in the joint area. Hold the water supply connection and gently push the Collet to detach the water supply line as shown in **1** and **2**.



NOTE

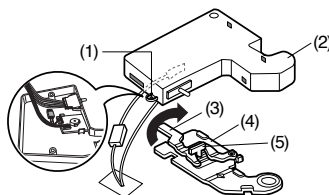
Detachment of the water supply line is applicable only when detaching the left refrigerator door.



- 2 Open the left door. Remove the top hinge cover screw (1). Lift up the cover (2).
- 3 Remove the cover.
- 4 Pull out the tube (3).
- 5 Disconnect all wire harnesses (4).
- 6 Remove the grounding screw (5).
- 7 Rotate the hinge lever (6) counterclockwise. Lift the top hinge (7) free of the hinge lever latch (8).
- 8 Lift the door from the middle hinge pin and remove the door.
- 9 Place the door, inside facing up, on a non-scratching surface.

**CAUTION**

When lifting the hinge free of the latch, be careful that the door does not fall forward.

Removing the Right Refrigerator Door

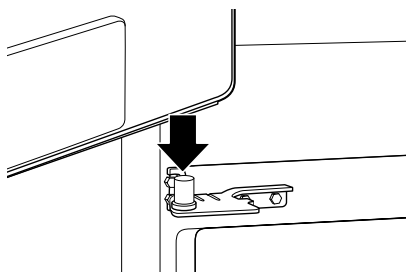
- 1 Open the door. Remove the top hinge cover screw (1). Lift up the cover (2).
- 2 Remove the cover.
- 3 Rotate the hinge lever (3) clockwise. Lift the top hinge (4) free of the hinge lever latch (5).
- 4 Lift the door from the middle hinge pin and remove the door.
- 5 Place the door, inside facing up, on a non-scratching surface.

**CAUTION**

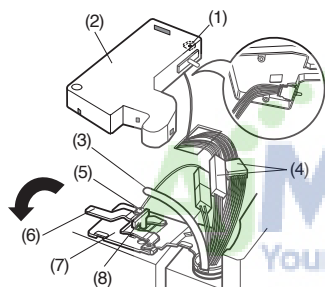
When lifting the hinge free of the latch, be careful that the door does not fall forward.

Assembling the Left Refrigerator Door

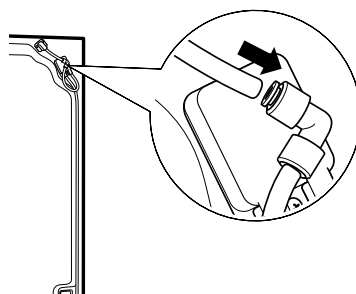
Install the left refrigerator door after the right door is installed.



- 1 Lower the door onto the middle hinge pin.

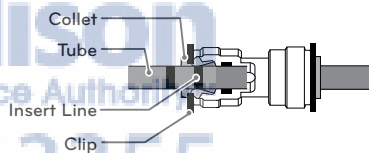


- 2 Fit the top hinge (7) over the hinge lever latch (8) and into place.
- 3 Rotate the lever (6) clockwise to secure the hinge.
- 4 Install the grounding screws (5) and connect the two wire harnesses (4).
- 5 Push the water tube (3) located at the top of the left door into the hole beside the left hinge on the top of the cabinet until it exits through the back.
- 6 Insert the water supply tube (3) into the connector until you see only one scale mark. Fully insert the tub cover (15 mm).
- 7 Hook the tabs on the left side of the hinge cover (1) under the edge of the top hinge (7) and position the cover in place.
- 8 Insert and tighten the cover screw (1).

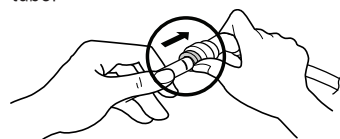


- 9 Insert the water supply tube at least 5/8 in. (15 mm) into the connector.
- 10 Hook the tab on the door switch side of the cover under the edge of the wire opening in the cabinet top.
- 11 Position the cover into place. Insert and tighten the cover screw.

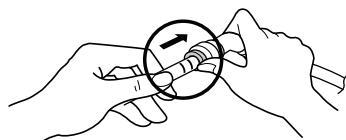
NOTE



- 1) Gently press the Collet and insert the tube until only one line shows on the tube.



(Correct)

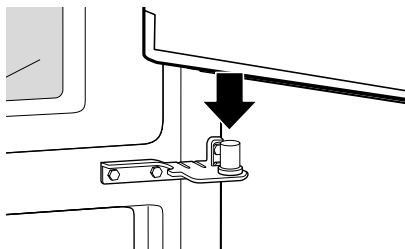


(Incorrect)

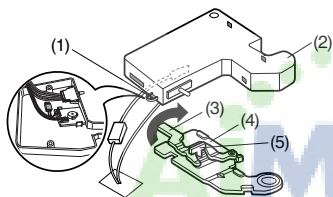
- 2) Pull the tube to make sure that the tube is tightly fastened and then insert the clip.

Assembling the Right Refrigerator Door

Install the right-side door first.



- 1 Lower the door onto the middle hinge pin. Make sure that the plastic sleeve is inserted into the bottom of the door.



- 2 Fit the top hinge (4) over the hinge lever latch (5) and into place.
- 3 Rotate the lever (3) counterclockwise to secure the hinge.
- 4 Hook the tabs on the right side of the hinge cover (2) under the edge of the top hinge (4) and position the cover in place.
- 5 Insert and tighten the cover screw (1).

Removing the Freezer Drawers

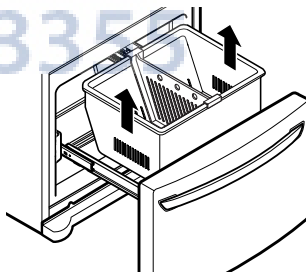
The top, middle and bottom drawers are all removed in the same way. In the following figures, the Pullout Drawer located above the freezer drawer is not shown for clarity.



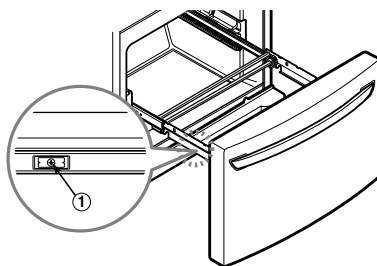
CAUTION

- Use two or more people to remove and install the freezer drawer. Failure to do so can result in back or other injury.
- Do not hold the handle when removing or replacing the drawer. The handle may come off and it could cause personal injury.
- Be careful of sharp hinges on both sides of the drawer.
- When you lay the drawer down, be careful not to damage the floor.
- Do not sit or stand on the freezer drawer.
- To prevent accidents, keep children and pets away from the drawer. Do not leave the drawer open.

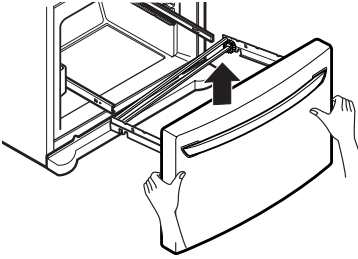
- 1 Fully extend the freezer drawer. Lifting up and out to remove the Dura Base basket making sure to clear the rail system.



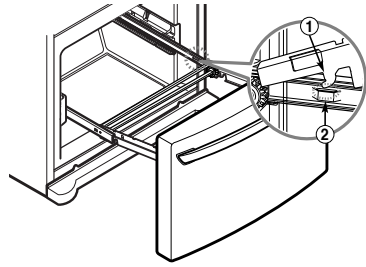
- 2 Remove one white screw (1) on each side of the rails.



- 3 Holding both sides of the door pull up to separate the door from the rails.



- 2 Hook door supports ① into rail tabs ②.

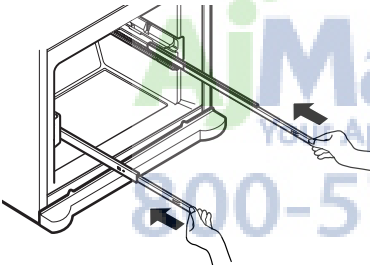


- 4 With both hands, hold each rail and push it in to allow both rails to slide in simultaneously.

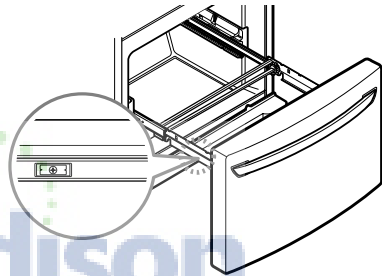


CAUTION

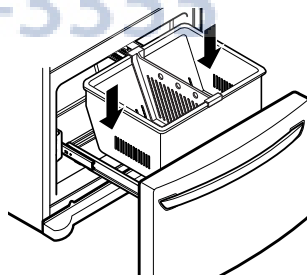
Do not hold the handle when removing or replacing the drawer. The handle may come off and it could cause personal injury.



- 3 Lower door into final position and tighten the screws.

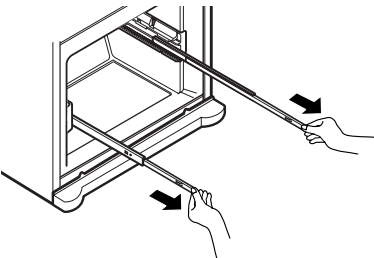


- 4 With the drawer pulled out to full extension, insert the lower basket in the rail assembly.



Assembling the Freezer Drawer

- 1 With both hands, pull out each rail simultaneously until both rails are fully extended.



WARNING

- If the Durabase divider is removed, there is enough open space for children or pets to crawl inside. To prevent accidental child and pet entrapment or suffocation risk, DO NOT allow them to touch or go near the freezer drawer.
- DO NOT step or sit down on freezer drawer.

Connecting the Water Line

Before You Begin

This water line installation is not covered by the refrigerator warranty. Follow these instructions carefully to minimize the risk of expensive water damage.

Water hammer (water banging in the pipes) in house plumbing can cause damage to refrigerator parts and can lead to water leakage or flooding. Call a qualified plumber to correct water hammer before installing the water supply line to the refrigerator.



CAUTION

To prevent burns and product damage, only connect the refrigerator water line to a cold water supply.

If you use your refrigerator before connecting the water line, make sure the icemaker power switch is in the OFF (O) position.



CAUTION

Do not install the icemaker tubing in areas where temperatures fall below freezing.

Water Pressure

A cold water supply. The water pressure must be between 20 and 120 psi on models without a water filter and between 40 and 120 psi on models with a water filter.

If a reverse osmosis water filtration system is connected to your cold water supply, this water line installation is not covered by the refrigerator warranty. Follow the following instructions carefully to minimize the risk of expensive water damage.

If a reverse osmosis water filtration system is connected to your cold water supply, the water pressure to the reverse osmosis system needs to be a minimum of 40 to 60 psi (2.8 kgf/cm² ~ 4.2 kgf/cm², less than 2.0~3.0 sec. to fill a cup of 7 oz capacity).



CAUTION

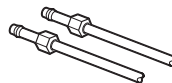
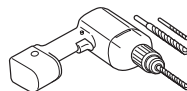
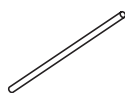
Wear eye protection during installation to prevent injury.

If the water pressure from the reverse osmosis system is less than 21 psi or 1.5 kgf/cm² (takes more than 4.0 sec to fill a cup of 7 oz capacity):

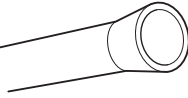
- Check to see if the sediment filter in the reverse osmosis system is blocked. Replace the filter if necessary.
- Allow the storage tank on the reverse usage.
- If the issue concerning water pressure from reverse osmosis remains, call a licensed, qualified plumber.
- All installations must be in accordance with local plumbing code requirements.

What You Will Need

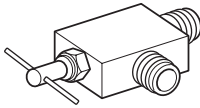
- **Copper Tubing**, ¼ in. outer diameter, to connect the refrigerator to the water supply. Be sure both ends of the tubing are cut square.
- To determine how much tubing you need: measure the distance from the water valve on the back of the refrigerator to the water supply pipe. Then, add 8 feet (2.4 m). Be sure there is sufficient extra tubing (about 8 feet [2.4 m] coiled into 3 turns of about 10 in. [25 cm] diameter) to allow the refrigerator to move out from the wall after installation.
- **Power drill.**
- **½ in. or adjustable wrench.**
- **Flat blade and Phillips head screwdrivers.**
- **Two ¼ in. outer diameter compression nuts and 2 ferrules (sleeves)** to connect the copper tubing to the shutoff valve and the refrigerator water valve.



- If your existing copper water line has a flared fitting at the end, you will need an **adapter** (available at plumbing supply stores) to connect the water line to the refrigerator OR you can cut off the flared fitting with a tube cutter and then use a compression fitting.



- **Shutoff valve to connect to the cold water line.** The shutoff valve should have a water inlet with a minimum inside diameter of 5/32 in. at the point of connection to the COLD WATER LINE. Saddle-type shutoff valves are included in many water supply kits. Before purchasing, make sure a saddle-type valve complies with your local plumbing codes.



NOTE

A self piercing saddle type water valve should not be used.

Water Line Installation Instructions

WARNING

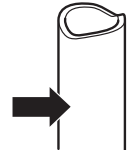
When using any electrical device (such as a power drill) during installation, be sure the device is battery powered, double insulated or grounded in a manner that will prevent the hazard of electric shock.

Install the shutoff valve on the nearest frequently used drinking water line.

- 1 SHUT OFF THE MAIN WATER SUPPLY
Turn on the nearest faucet to relieve the pressure on the line.

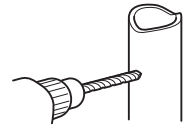
- 2 CHOOSE THE VALVE LOCATION

Choose a location for the valve that is easily accessible. It is best to connect into the side of a vertical water pipe. When it is necessary to connect into a horizontal water pipe, make the connection to the top or side, rather than at the bottom, to avoid drawing off any sediment from the water pipe.



- 3 DRILL THE HOLE FOR THE VALVE

Drill a 1/4 in. hole in the water pipe using a sharp bit. Remove any burrs resulting from drilling the hole in the pipe. Be careful not to allow water to drain into the drill. Failure to drill a 1/4 in. hole may result in reduced ice production or smaller cubes.

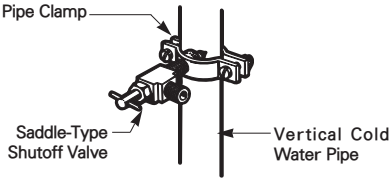


NOTE

The hookup line cannot be white, plastic tubing. Licensed plumbers must use only copper tubing NDA tubing #49595 or 49599 or Cross Link Polyethylene (PEX) tubing.

4 FASTEN THE SHUTOFF VALVE

Fasten the shutoff valve to the cold water pipe with the pipe clamp.



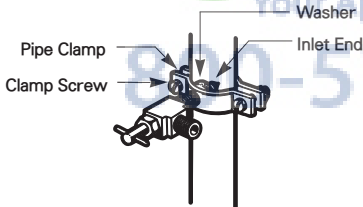
NOTE

Commonwealth of Massachusetts Plumbing Codes 248CMR shall be adhered to. Saddle valves are illegal and use is not permitted in Massachusetts. Consult with your licensed plumber.

5 TIGHTEN THE PIPE CLAMP

Tighten the clamp screws until the sealing washer begins to swell.

NOTE: Do not overtighten clamp or you may crush the tubing.



6 ROUTE THE TUBING

Route the tubing between the cold water line and the refrigerator.

Route the tubing through a hole drilled in the wall or floor (behind the refrigerator or adjacent base cabinet) as close to the wall as possible.

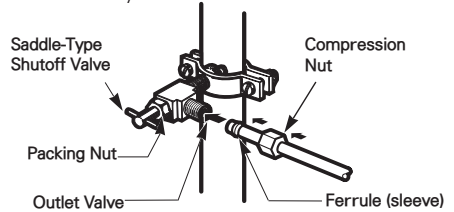


NOTE

Be sure there is sufficient extra tubing (about 8 feet coiled into 3 turns of about 10 in. diameter) to allow the refrigerator to move out from the wall after installation.

7 CONNECT THE TUBING TO THE VALVE

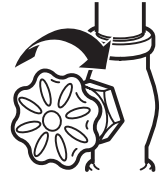
Place the compression nut and ferrule (sleeve) for copper tubing onto the end of the tubing and connect it to the shutoff valve. Make sure the tubing is fully inserted into the valve. Tighten the compression nut securely.



8 FLUSH OUT THE TUBING

Turn the main water supply on and flush out the tubing until the water is clear.

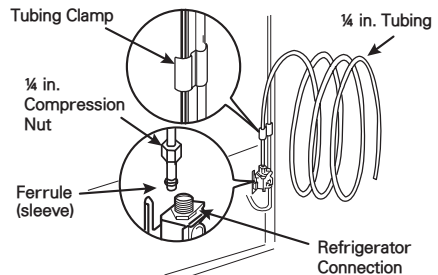
Shut the water off at the water valve after about one quart of water has been flushed through the tubing.



9 CONNECT THE TUBING TO THE REFRIGERATOR

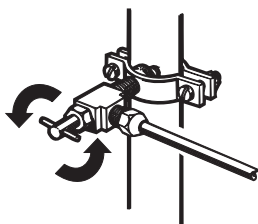
NOTE: Before making the connection to the refrigerator, be sure that the refrigerator power cord is not plugged into the wall outlet.

- Remove the plastic flexible cap from the water valve.
- Place the compression nut and ferrule (sleeve) onto the end of the tubing as shown.
- Insert the end of the copper tubing into the connection as far as possible. While holding the tubing, tighten the fitting.



10 TURN THE WATER ON AT THE SHUTOFF VALVE

Tighten any connections that leak.



CAUTION

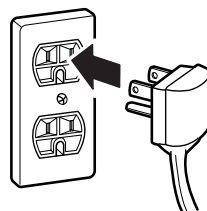
Check to see if leaks occur at the water line connections.

11 PLUG IN THE REFRIGERATOR

Arrange the coil of tubing so that it does not vibrate against the back of the refrigerator or against the wall. Push the refrigerator back to the wall.

Turning On The Power

1 Plug in the refrigerator.



CAUTION

- Connect to a rated power outlet.
- Have a certified electrician check the wall outlet and wiring for proper grounding.
- Do not damage or cut off the ground terminal of the power plug.

12 START THE ICEMAKER

Set the icemaker power switch to the **ON** position.

The icemaker will not begin to operate until it reaches its operating temperature of 15°F (-9°C) or below. It will then begin operation automatically if the icemaker power switch is in the **ON (I)** position.

AjMadison
Your Appliance Authority™
800-570-3355

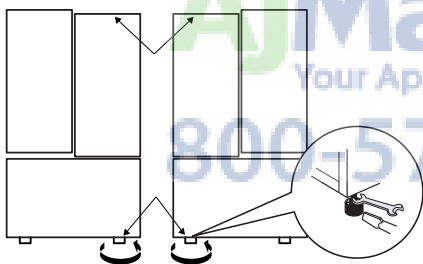
Leveling and Door Alignment

Leveling

After installing, plug the refrigerator's power cord into a 3-prong grounded outlet and push the refrigerator into the final position.

Your refrigerator has two front leveling legs—one on the right and one on the left. Adjust the legs to alter the tilt from front-to-back or side-to-side. If your refrigerator seems unsteady, or you want the doors to close more easily, adjust the refrigerator's tilt using the instructions below:

- 1 Remove the base grille. Refer to the Base Grille Installation section.
- 2 Turn the leveling leg to the left to raise that side of the refrigerator or to the right to lower it. It may take several turns of the leveling leg to adjust the tilt of the refrigerator.



NOTE

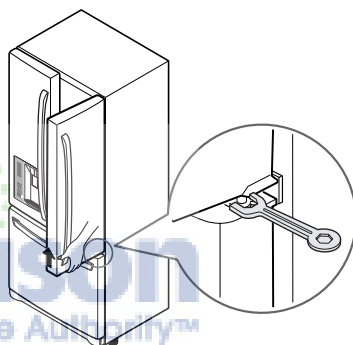
A flare nut wrench works best, but an open-end wrench will suffice.
Do not over-tighten.

- 3 Open both doors again and check to make sure that they close easily. If the doors do not close easily, tilt the refrigerator slightly more to the rear by turning both leveling legs to the left. It may take several more turns, and you should turn both leveling legs the same amount.
- 4 Replace the base grille.

Door Alignment

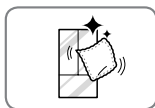
Both the left and right refrigerator doors have an adjustable nut, located on the bottom hinge, to raise and lower them to align properly. If the space between your doors is uneven, follow the instructions below to align the doors evenly:

Use the wrench (included with the Owner's Manual) to turn the nut in the door hinge to adjust the height. To the right to raise or to the left to lower the height.



HOW TO USE

Before use



Clean the refrigerator.

Clean your refrigerator thoroughly and wipe off all dust that accumulated during shipping.



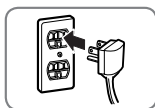
CAUTION

- Do not scratch the refrigerator with a sharp object or use a detergent that contains alcohol, a flammable liquid or an abrasive when removing any tape or adhesive from the refrigerator.
- Do not peel off the model or serial number label or the technical information on the rear surface of the refrigerator.



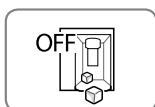
NOTE

Remove adhesive residue by wiping it off with your thumb or dish detergent.



Connect the power supply.

Check if the power supply is connected before use.
Read the "Turning On The Power" section.



Turn off the icemaker if the refrigerator is not yet connected to the water supply.

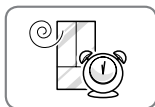
Turn off the automatic icemaker and then plug the power plug of the refrigerator into the grounded electric outlet.

* This is applicable only to certain models.



CAUTION

Running the automatic icemaker before connecting it to the water supply may cause the refrigerator to malfunction.



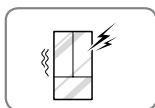
Wait for the refrigerator to cool.

Allow your refrigerator to run for at least two to three hours before putting food in it. Check the flow of cold air in the freezer compartment to ensure proper cooling.



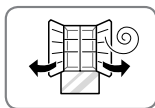
CAUTION

Putting food in the refrigerator before it has cooled could cause the food to spoil, or a bad odor could remain inside the refrigerator.



The refrigerator makes a loud noise after initial operation.

This is normal. The loudness will decrease as the temperature lowers.



Open refrigerator doors and freezer drawers to ventilate the interior.

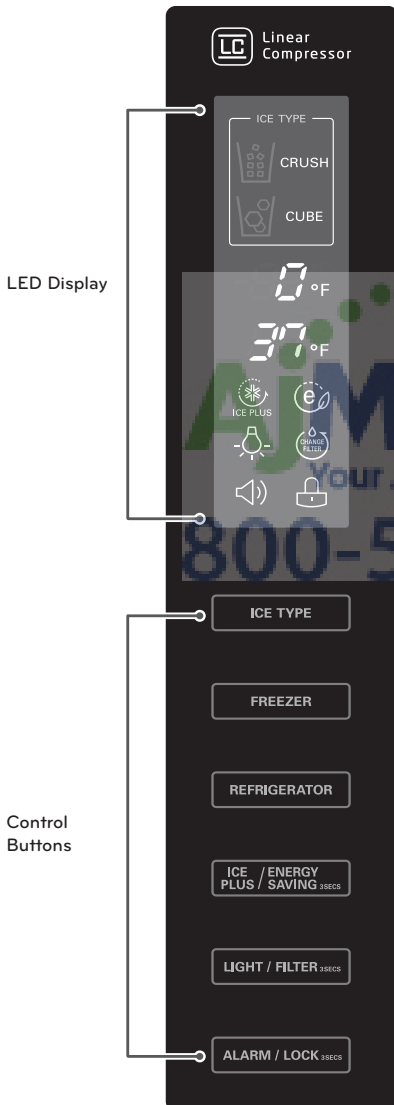
The inside of the refrigerator may smell like plastic at first. Remove any adhesive tape from inside the refrigerator and open the refrigerator doors and the freezer drawers for ventilation.

Control Panel

* Depending on the model, some of the following functions may not be available.

Control Panel Features

The LED Display shows the temperature settings, dispenser options, water filter, door alarm, and locking status messages.



Ice Type  CRUSH  CUBE

Press the ICE TYPE button to select either Crushed or Cubed Ice. The selected option will illuminate on the LED display.

Freezer  °F

Press the FREEZER button to adjust the temperature in the freezer compartment.

NOTE

To change the display from Fahrenheit to Celsius, press and hold the FREEZER and REFRIGERATOR button for five seconds.

Refrigerator  °F

Press the REFRIGERATOR button to adjust the temperature in the refrigerator compartment.

Ice Plus  ICE PLUS

This function increases both ice making and freezing capabilities.

- When you touch the Ice Plus button, the graphic will illuminate in the display and will continue for 24 hours. The function will automatically shut off after 24 hours.
- You can stop this function manually by touching the button one more time.

Control Panel Features (continued)

Energy Saving

The Energy Saving function disables the mullion heater located on the refrigerator door in order to conserve electricity. Press and hold the Energy Saving button for three seconds to activate or deactivate this function.

NOTE

Discontinue using the Energy Saving function if excessive moisture begins to collect on the door mullion.

Light

Press the LIGHT button, to turn on the dispenser light. The indicator will appear on the LED display.

Change Filter

When the water filter indicator turns on, you have to change the water filter. After changing the water filter, press and hold the FILTER button for three seconds to turn the indicator light off. You need to change the water filter approximately every six months.

Alarm

- When power is connected to the refrigerator, the door alarm is initially set to ON. When you press the ALARM button, the display will change to OFF and the Alarm function will deactivate.
- When either the refrigerator or the freezer door is left open for more than 60 seconds, the alarm tone will sound to let you know that the door is open.
- When you close the door, the door alarm will stop.

Control Lock

The Control Lock function disables every other button on the display.

- When power is initially connected to the refrigerator, the Lock function is off.
- If you want to activate the Lock function to lock other buttons, press and hold the Lock button for three seconds or more. The Lock icon will display and the Lock function is now enabled.
- To disable the Lock function, press and hold the Lock button for approximately three seconds.

CAUTION

Display Mode (For Store Use Only)

The Display Mode disables all cooling in the refrigerator and freezer sections to conserve energy while on display in a retail store. When activated, OFF will display on the control panel.

To deactivate:

With either refrigerator door opened, press and hold the Refrigerator and Ice Plus buttons at the same time for five seconds. The control panel will beep and the temperature settings will display to confirm that Display Mode is deactivated. Use the same procedure to activate the Display Mode.

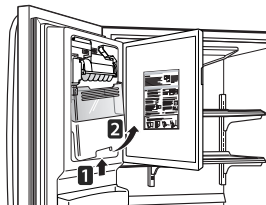
In-Door Ice Bin

* Depending on the model, some of the following functions may not be available.

CAUTION

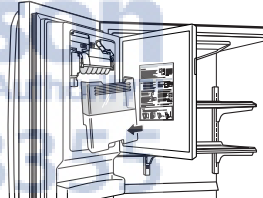
- Keep hands and tools out of the ice compartment door and dispenser chute. Failure to do so may result in damage or personal injury.
- The icemaker will stop producing ice when the in-door ice bin is full. If you need more ice, empty the ice bin into the extra ice bin in the freezer compartment. During use, the ice can become uneven causing the icemaker to misread the amount of ice cubes and stop producing ice. Shaking the ice bin to level the ice within it can reduce this problem.
- Storing cans or other items in the ice bin will damage the icemaker.
- Keep the ice compartment door closed tightly. If the ice compartment door is not closed tightly, the cold air in the ice bin will freeze food in the refrigerator compartment. This could also cause the icemaker to stop producing ice.
- If the ON/OFF switch on the icemaker is set to OFF for an extended period of time, the ice compartment will gradually warm up to the temperature of the refrigerator compartment. To prevent ice cubes from melting and leaking from the dispenser, ALWAYS empty the ice bin when the icemaker is set to OFF for more than a few hours.

- 2 To remove the in-door ice bin, grip the front handle, slightly lift the lower part, and slowly pull out the bin as shown.

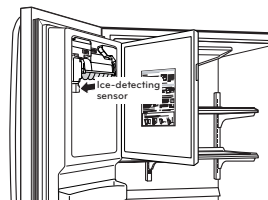


Assembling the In-Door Ice Bin

- 1 Carefully insert the in-door ice bin while slightly slanting it to avoid contact with the icemaker.

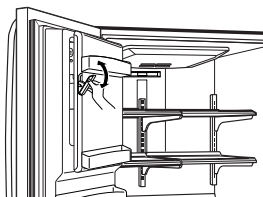


- 2 Avoid touching the ice-detecting sensor when replacing the ice bin. See the label on the ice compartment door for details.



Detaching the In-Door Ice Bin

- 1 Gently pull the handle to open the ice compartment.



CAUTION

When handling the ice bin, keep hands away from the icemaker tray area to avoid personal injury.

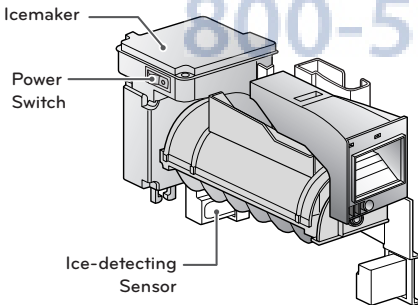


Automatic Icemaker

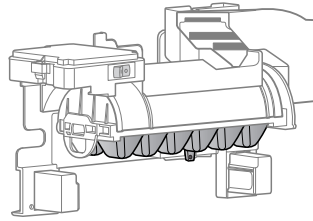
* Depending on the model, some of the following functions may not be available.

Ice is made in the automatic icemaker and sent to the dispenser. The icemaker will produce 12 cubes per cycle—approximately 120 cubes in a 24-hour period, depending on freezer compartment temperature, room temperature, number of door openings and other operating conditions.

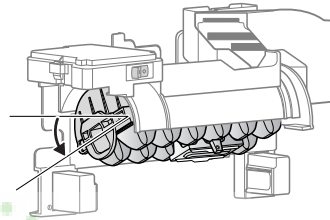
- It takes about 12 to 24 hours for a newly installed refrigerator to begin making ice. Wait 72 hours for full ice production to occur.
- Ice making stops when the in-door ice bin is full. When full, the in-door ice bin holds approximately 6 to 8 (12-16 oz) glasses of ice.
- The water pressure must be between 20 and 120 psi on models without a water filter and between 40 and 120 psi on models with a water filter to produce the normal amount and size of ice cubes.
- Foreign substances or frost on the ice-detecting sensor can interrupt ice production. Make sure the sensor area is clean at all times for proper operation.



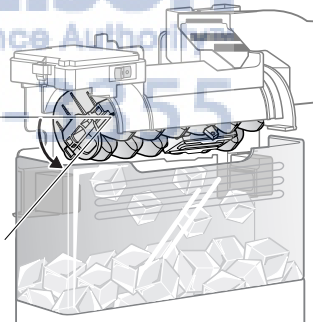
Water fills the ice tray.



1 hour later from supplying water



- 60 minutes after water has been added to the ice tray, the ice tray will sit slightly tilted to help the cold air reach the ice.



- The ice-detecting sensors will sense when the ice is ready to be dumped into the ice bin.

Turning the Automatic Icemaker On or Off

To turn off the automatic icemaker, set the icemaker switch to **OFF (O)**. To turn on the automatic icemaker, set the switch to **ON (I)**.

Automatic Icemaker (continued)



CAUTION

- The first ice and water dispensed may include particles or odor from the water supply line or the water tank.
- Throw away the first few batches of ice (about 24 cubes). This is also necessary if the refrigerator has not been used for a long time.
- Never store beverage cans or other items in the ice bin for the purpose of rapid cooling. Doing so may damage the icemaker or the containers may burst.
- If discolored ice is dispensed, check the water filter and water supply. If the problem continues, contact a Sears or other qualified service center. Do not use the ice or water until the problem is corrected.
- Keep children away from the dispenser. Children may play with or damage the controls.
- The ice passage may become blocked with frost if only crushed ice is used. Remove the frost that accumulates by removing the ice bin and clearing the passage with a rubber spatula. Dispensing cubed ice can also help prevent frost buildup.
- Never use thin crystal glass or crockery to collect ice. Such containers may chip or break resulting in glass fragments in the ice.
- Dispense ice into a glass before filling it with water or other beverages. Splashing may occur if ice is dispensed into a glass that already contains liquid.
- Never use a glass that is exceptionally narrow or deep. Ice may jam in the ice passage and refrigerator performance may be affected.
- Keep the glass at a proper distance from the ice outlet. A glass held too close to the outlet may prevent ice from dispensing.
- To avoid personal injury, keep hands out of the ice door and passage.
- Never remove the dispenser cover.
- If ice or water dispenses unexpectedly, turn off the water supply and contact a qualified service center.

When You Should Turn the Icemaker Off

- When the water supply will be shut off for several hours.
- When the ice bin is removed for more than one or two minutes.
- When the refrigerator will not be used for several days.



NOTE

The ice bin should be emptied when the icemaker on/off switch is turned to the **OFF** position.

Normal Sounds You May Hear

- The icemaker water valve will buzz as the icemaker fills with water. If the power switch is in the **ON (I)** position, it will buzz even if it has not yet been hooked up to water. To stop the buzzing, move the power switch to **OFF (O)**.



NOTE

Keeping the power switch in the **ON (I)** position before the water line is connected can damage the icemaker.

- You will hear the sound of cubes dropping into the bin and water running in the pipes as the icemaker refills.

Preparing for Vacation

Set the icemaker power switch to **OFF (O)** and shut off the water supply to the refrigerator.



NOTE

The ice bin should be emptied anytime the icemaker on/off switch is turned to the **OFF (O)** position.

If the ambient temperature will drop below freezing, have a qualified technician drain the water supply system to prevent serious property damage due to flooding caused by ruptured water lines or connections.

Ice and Water Dispenser

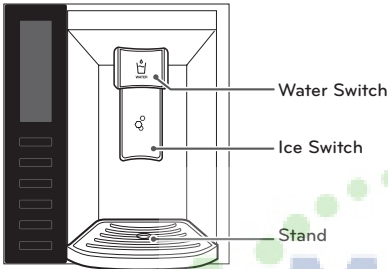
* Depending on the model, some of the following functions may not be available.



CAUTION

Keep children away from the dispenser. Children may play with or damage the controls.

Dispenser



	Incorrect Way	Correct Way
Water		
Ice		



CAUTION

Throw away the first few batches of ice (about 24 cubes). This is also necessary if the refrigerator has not been used for a long time.

Using the Dispenser

- To dispense **cold water**, push on the water switch with a glass.
- To dispense **ice**, push on the ice switch with a glass.



NOTE

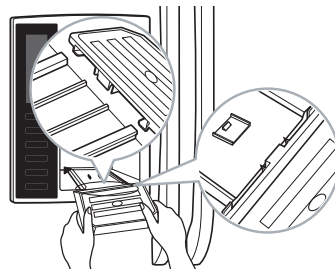
- If discolored ice is dispensed, check the water filter and water supply. If the problem continues, contact a qualified service center. Do not use the ice or water until the problem is corrected.
- The dispenser will not operate when either of the refrigerator doors are open.
- If dispensing water or ice into a container with a small opening, place it as close to the dispenser as possible.
- Some dripping may occur after dispensing. Hold your cup beneath the dispenser for a few seconds after dispensing to catch all of the drops.

Locking the Dispenser

Press and hold the Alarm and Lock button simultaneously for 3 seconds to lock the dispenser and all the control panel functions. Follow the same instructions to unlock.

Cleaning the Dispenser Stand

- Grip the stand with both hands and pull it out.



- Wipe out dirty areas with a clean cloth.

Storing Food

Food Preservation Location

Each compartment inside the refrigerator is designed to store different types of food. Store your food in the optimal space to enjoy the freshest taste.



Adjustable refrigerator shelf

Adjustable shelves to meet your individual storage needs.



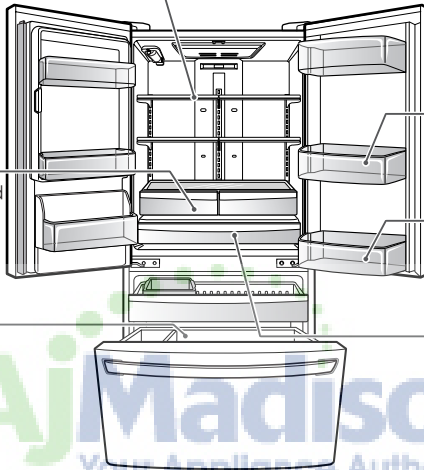
Vegetable storage (Crisper)

Preserves vegetables and fruit.



Durabase®

Largest storage space in the freezer.



Gallon Storage Bin

Store drinks such as juice and soda, as well as seasonings, salad dressings and other food items.



Glide'N'Serve

Provides storage space that keeps the compartment at a different temperature than the refrigerator. It is a convenient place to store sandwiches or meat to be cooked.



CAUTION

- Do not store food with high moisture content towards the top of the refrigerator. The moisture could come in direct contact with the cold air and freeze.
- Wash food before storing it in the refrigerator. Vegetables and fruit should be washed, and food packaging should be wiped down to prevent adjacent foods from being contaminated.
- If the refrigerator is kept in a hot and humid place, frequent opening of the door or storing a lot of vegetables in the refrigerator may cause condensation to form. Wipe off the condensation with a clean cloth or a paper towel.
- If the refrigerator door or freezer drawer is opened or closed too often, warm air may penetrate the refrigerator and raise its temperature. It can also increase the cost of electricity.



NOTE

- If you are leaving home for a short period of time, like a short vacation, the refrigerator should be left on. Refrigerated foods that are able to be frozen will stay preserved longer if stored in the freezer.
- If you are leaving the refrigerator turned off for an extended period of time, remove all food and unplug the power cord. Clean the interior, and leave the door open to prevent fungi from growing in the refrigerator.

Food Storage Tips

* The following tips may not be applicable depending on the model.

Wrap or store food in the refrigerator in airtight and moisture-proof material unless otherwise noted. This prevents food odor and taste transfer throughout the refrigerator. For dated products, check date code to ensure freshness.

Food	How to
Butter or Margarine	Keep opened butter in a covered dish or closed compartment. When storing an extra supply, wrap in freezer packaging and freeze.
Cheese	Store in the original wrapping until you are ready to use it. Once opened, rewrap tightly in plastic wrap or aluminum foil.
Milk	Wipe milk cartons. For best storage, place milk on interior shelf, not on door shelf.
Eggs	Store in original carton on interior shelf, not on door shelf.
Fruit	Do not wash or hull the fruit until it is ready to be used. Sort and keep fruit in its original container, in a crisper, or store in a completely closed paper bag on a refrigerator shelf.
Leafy Vegetables	Remove store wrapping and trim or tear off bruised and discolored areas. Wash in cold water and drain. Place in plastic bag or plastic container and store in crisper.
Vegetables with skins (carrots, peppers)	Place in plastic bags or plastic container and store in crisper.
Fish	Store fresh fish and shellfish in the freezer section if they are not being consumed the same day of purchase. It is recommended to consume fresh fish and shellfish the same day purchased.
Leftovers	Cover leftovers with plastic wrap, aluminum foil, or plastic containers with tight lids.

Storing Frozen Food

! NOTE

Check a freezer guide or a reliable cookbook for further information about preparing food for freezing or food storage times.

Freezing

Your freezer will not quick-freeze a large quantity of food. Do not put more unfrozen food into the freezer than will freeze within 24 hours (no more than 2 to 3 lbs. of food per cubic foot of freezer space). Leave enough space in the freezer for air to circulate around packages. Be careful to leave enough room at the front so the door can close tightly.

Storage times will vary according to the quality and type of food, the type of packaging or wrap used (how airtight and moisture-proof) and the storage temperature. Ice crystals inside a sealed package are normal. This simply means that moisture in the food and air inside the package have condensed, creating ice crystals.

! NOTE

Allow hot foods to cool at room temperature for 30 minutes, then package and freeze. Cooling hot foods before freezing saves energy.

Storing Frozen Food (continued)

Packaging

Successful freezing depends on correct packaging. When you close and seal the package, it must not allow air or moisture in or out. If it does, you could have food odor and taste transfer throughout the refrigerator and could also dry out frozen food.

Packaging recommendations:

- Rigid plastic containers with tight-fitting lids
- Straight-sided canning/freezing jars
- Heavy-duty aluminum foil
- Plastic-coated paper
- Non-permeable plastic wraps
- Specified freezer-grade self-sealing plastic bags

Follow package or container instructions for proper freezing methods.

Do not use

- Bread wrappers
- Non-polyethylene plastic containers
- Containers without tight lids
- Wax paper or wax-coated freezer wrap
- Thin, semi-permeable wrap

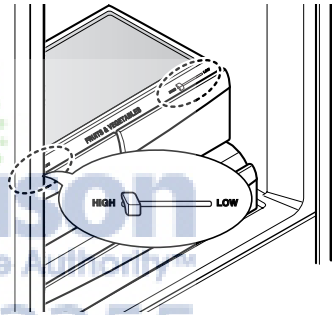
Humidity Controlled Crisper

* Depending on the model, some of the following functions may not be available.

The crispers provide fresher tasting fruit and vegetables by letting you easily control humidity inside the drawer.

You can control the amount of humidity in the moisture-sealed crispers by adjusting the control to any setting between **HIGH** and **LOW**.

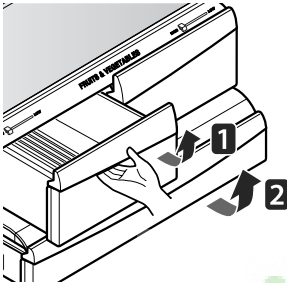
- **HIGH** keeps moist air in the crisper for best storage of fresh, leafy vegetables.
- **LOW** lets moist air out of the crisper for best storage of fruit.



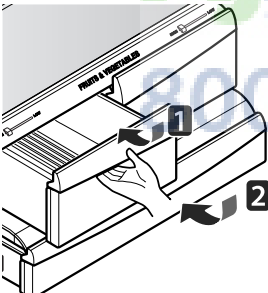
Detaching and Assembling the Storage Bins

Glide'N'Serve and Humidity Controlled Crisper

To remove the Humidity Controlled Crisper and the Glide'N'Server, pull out the Crisper **1** and Glide'N'Server **2** to full extension, lift the front up, and pull straight out.



To install, slightly tilt up the front, insert the drawer into the frame and push it back into place.



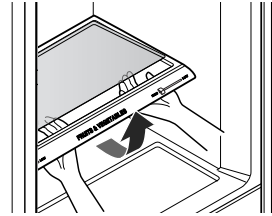
NOTE

Storage Bins may vary in appearance, depending on your model.

To Remove the Glass

(Pantry drawer not shown for clarity)

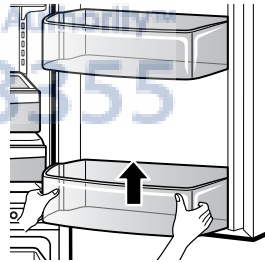
Lift up the glass under the crisper cover, and pull up and out.



Door Bins

The door bins are removable for easy cleaning and adjustment.

- 1 To remove the bin, simply lift the bin up and pull straight out.
- 2 To replace the bin, slide it in above the desired support and push down until it snaps into place.



NOTE

Some bins may vary in appearance and will only fit in one location.

CAUTION

- Do not apply excessive force while detaching or assembling the storage bins.
- Do not use the dishwasher to clean the storage bins and shelves.
- Regularly detach and wash the storage bins and shelves; they can become easily contaminated by the food.

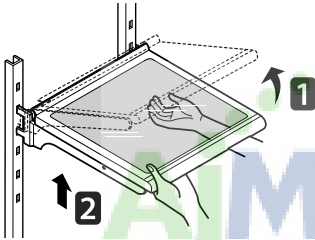
Adjusting the Refrigerator Shelves

The shelves in your refrigerator are adjustable to meet your individual storage needs. Your model may have glass or wire shelves.

Adjusting the shelves to fit different heights of items will make finding the exact item you want easier. Doing so will also reduce the amount of time the refrigerator door is open which will save energy.

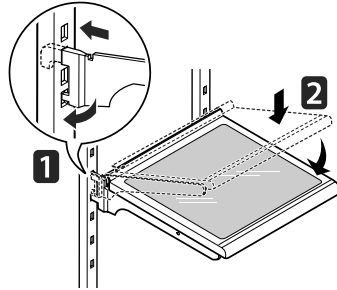
Detaching the Shelf

Tilt up the front of the shelf and lift it straight up. Pull the shelf out.



Assembling the Shelf

Tilt the front of the shelf up and guide the shelf hooks into the slots at a desired height. Then, lower the front of the shelf so that the hooks drop into the slots.



CAUTION

Make sure that shelves are level from one side to the other. Failure to do so may result in the shelf falling or spilling food.

800-570-3355

MAINTENANCE

Cleaning

- Both the refrigerator and freezer sections defrost automatically; however, clean both sections about once a month to prevent odors.
- Wipe up spills immediately.
- Always unplug the refrigeration before cleaning.

General Cleaning Tips

- Unplug refrigerator or disconnect power.
- Remove all removable parts, such as shelves, crispers, etc.
- Use a clean sponge or soft cloth and a mild detergent in warm water. Do not use abrasive or harsh cleaners.
- Hand wash, rinse and dry all surfaces thoroughly.

Exterior

Waxing external painted metal surfaces helps provide rust protection. Do not wax plastic parts. Wax painted metal surfaces at least twice a year using appliance wax (or auto paste wax). Apply wax with a clean, soft cloth.

For products with a stainless steel exterior, use a clean sponge or soft cloth and a mild detergent in warm water. Do not use abrasive or harsh cleaners. Dry thoroughly with a soft cloth.



CAUTION

- Do not use a rough cloth or sponge when cleaning the interior and exterior of the refrigerator.
- Do not place your hand on the bottom surface of the refrigerator when opening and closing.



WARNING

Use non-flammable cleaner. Failure to do so can result in fire, explosion, or death.

Inside Walls (allow freezer to warm up so the cloth will not stick)

To help remove odors, you can wash the inside of the refrigerator with a mixture of baking soda and warm water. Mix 2 tablespoons of baking soda to 1 quart of water (26 g soda to 1 liter water.) Be sure the baking soda is completely dissolved so it does not scratch the surfaces of the refrigerator.

Door Liners and Gaskets

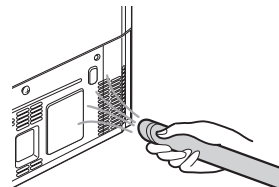
Use a clean sponge or soft cloth and a mild detergent in warm water. Do not use cleaning waxes, concentrated detergents, bleaches, or cleaners containing petroleum on plastic refrigerator parts.

Plastic Parts (covers and panels)

Use a clean sponge or soft cloth and a mild detergent in warm water. Do not use window sprays, abrasive cleansers, or flammable fluids. These can scratch or damage the material.

Condenser Coils

Use a vacuum cleaner with an attachment to clean the condenser cover and vents. Do not remove the panel covering the condenser coil area.



Light bulb replacement



WARNING

Electrical Shock Hazard

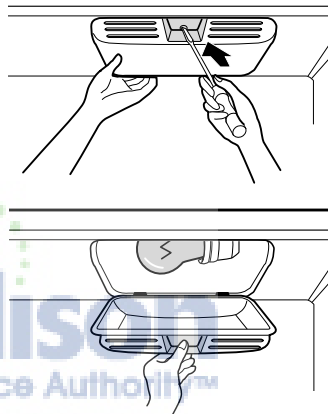
Before replacing a burned-out light bulb, either unplug the refrigerator or turn off power at the circuit breaker or fuse box.



NOTE

The refrigerator compartment has LED interior lighting and service should only be performed by a qualified technician.

- 4 Rotate the bulb counterclockwise to remove.
- 5 Replace with a new 60-watt appliance bulb.
- 6 Insert tabs on back of cover into slots in freezer ceiling. Push cover up to snap front into place.
- 7 Tighten the screw using a Phillips screwdriver.



Change Freezer Compartment Light Bulb

- 1 Unplug refrigerator power cord from outlet.
- 2 Remove the screw using a Phillips screwdriver.
- 3 Grasp the light cover, pull the cover downward.



CAUTION

- Make sure the bulb is cool to the touch.

AjMadison
Your Appliance Authority™
800-570-3355

General Information

Power interruptions

- 1 If the power will be out for 24 hours or less, keep all refrigerator doors closed to help foods stay cold and frozen.
- 2 If the power will be out for more than 24 hours, remove all food and store it in a different refrigerator or frozen food locker.

When you go on vacation

If you choose to leave the refrigerator on while you are away, follow these steps to prepare your refrigerator before you leave.

- 1 Use up any perishables and freeze other items.
- 2 Turn off the icemaker and empty the ice bin.

If you choose to turn the refrigerator off before you leave, follow these steps.

- 1 Remove all food from the refrigerator.
- 2 Clean the refrigerator, wipe it and dry well.
- 3 Tape rubber or wood blocks to the tops of both doors to prop them open far enough for air to get in. This stops odor and mold from building up.

When you move

When you are moving your refrigerator to a new home, follow these steps to prepare it for the move.

- 1 Remove all food from the refrigerator and pack all frozen food in dry ice.
- 2 Unplug the refrigerator.
- 3 Clean, wipe and dry thoroughly.
- 4 Take out all removable parts, wrap them well and tape them together so they do not shift and rattle during the move. Refer to the Using your Refrigerator section for removable instructions.
- 5 Depending on the model, raise the front of the refrigerator so it rolls easier OR screw in the leveling legs all the way so they do not scrape the floor. See the Door Closing section.
- 6 Tape the doors shut and tape the power cord to the refrigerator cabinet.

When you get to your new home, put everything back and refer to the Refrigerator Installation section for preparation instructions.

Replacing the Water Filter

It is recommended that you replace the water filter:

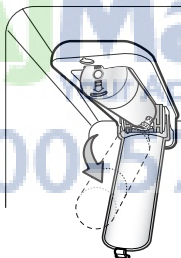
- Approximately every six months.
- When the water filter indicator turns on.
- When the water dispenser output decreases.
- When the ice cubes are smaller than normal.

1 Remove the old water filter.

- Lower or remove the top left shelf to allow the water filter to rotate all the way down.
- Press the push button to open the water filter cover.



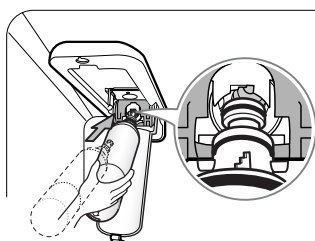
NOTE: Replacing the water filter causes a small amount of water (around 1 oz. or 25 cc) to drain. Place a cup under the front end of the water filter cover to collect any leaking water. Hold the water filter upright, once it is removed, to prevent any remaining water from spilling out of the water filter.



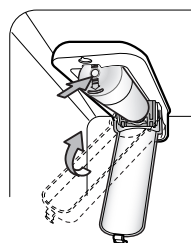
- Pull the water filter downward and pull out. Make sure to rotate the filter down completely before pulling it out of the manifold hole.

2 Replace with a new water filter.

- Take the new water filter out of its packing and remove the protective cover from the o-rings. With water filter tabs in the horizontal position, push the new water filter into the manifold hole until it stops.



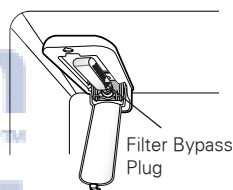
- Rotate the water filter up into position and close the cover. The cover will click when closed correctly.



- 3 After the water filter is replaced, dispense 2.5 gallons of water (flush for approximately 5 minutes) to remove trapped air and contaminants from the system. Do not dispense the entire 2.5 gallon amount continuously. Depress and release the dispenser pad for cycles of 30 seconds ON and 60 seconds OFF.

4 Water Filter Bypass Plug

Keep the water filter bypass plug. You **MUST** use the water filter bypass plug when a replacement water filter cartridge is not available.



CAUTION

DO NOT operate refrigerator without water filter or water filter plug installed.



NOTE

- To purchase a replacement water filter:
 - Visit your local dealer or distributor
 - Web: Find Parts & Accessories from Support section of lg.com
 - Call : 1-800-243-0000 (USA)
1-888-542-2623 (Canada)
- Part number of the replacement water filter: ADQ36006101

Performance Data Sheet

Model: LG ADQ36006101-S

Use Replacement Cartridge: ADQ36006101

The concentration of the indicated substances in water entering the system was reduced to a concentration less than or equal to the permissible limit for water leaving the system as specified in NSF/ANSI Standard 42 and Standard 53.



System tested and certified by NSF International against NSF/ANSI Standard 42 and Standard 53 for the reduction of substances listed below.

Contaminant Reduction	Average Influent	NSF specified Challenge Concentration	Avg % Reduction	Average Product Water Concentration	Max Permissible Product Water Concentration	NSF Reduction Requirements	NSF Test Report
Chlorine Taste and Odor	2.1 mg/L	2.0 mg/L $\pm$ 10%	97.2%	0.06 mg/L	N/A	$\geq$ 50%	J-00049247
Nominal Particulate Class I, $\geq$ 0.5 to $<$ 1.0 μ m	5,600,000 pts/mL	At least 10,000 particles/mL	98.7%	73,000 pts/ml	N/A	$\geq$ 85%	J-00049282
Asbestos	190 MFL	107 to 108 MFL; fibers greater than 10 μ m in length	$>$ 99%	$<$ 1MFL	N/A	$\geq$ 99%	J-0004928
Atrazine	0.0094 mg/L	0.009 mg/L $\pm$ 10%	94.7%	0.00005 mg/L	0.003 mg/L	N/A	J-00049293
Benzene	0.016 mg/L	0.015 mg/L $\pm$ 10%	96.7%	0.005 mg/L	0.005 mg/L	N/A	J-00049300
Carbofuran	0.08 mg/L	0.08 mg/L $\pm$ 10%	98.1%	0.002 mg/L	0.04 mg/L	N/A	J-00049294
Lindane	0.002 mg/L	0.002 mg/L $\pm$ 10%	98.2%	0.00004 mg/L	0.0002 mg/L	N/A	J-00051975
P-Dichlorobenzene	0.22 mg/L	0.225 mg/L $\pm$ 10%	99.8%	0.0005 mg/L	0.075 mg/L	N/A	J-00049298
Toxaphene	0.014 mg/L	0.015 mg/L $\pm$ 10%	93%	0.001 mg/L	0.003 mg/L	N/A	J-00049302
2,4-D	0.213 mg/L	0.210 mg/L $\pm$ 10%	95.2%	0.009 mg/L	0.07 mg/L	N/A	J-00049284
Lead pH @6.5	0.150 mg/L	0.15 mg/L $\pm$ 10%	$>$ 99.3%	0.001 mg/L	0.010 mg/L	N/A	J-00051974
Lead pH @8.5	0.150 mg/L	0.15 mg/L $\pm$ 10%	$>$ 99.3%	0.001 mg/L	0.010 mg/L	N/A	J-00049277
Mercury @ pH 6.5	0.0059 mg/L	0.006 mg/L $\pm$ 10%	96.1	0.0002 mg/L	0.002 mg/L	N/A	J-00053886
Mercury @ pH 8.5	0.0058 mg/L	0.006 mg/L $\pm$ 10%	90.1	0.0006 mg/L	0.002 mg/L	N/A	J-00051972
Cyst*	120,000 cysts/L	Minimum 50,000 cysts/L	99.99%	$<$ 1 cyst/L	N/A	$\geq$ 99.95%	J-00049281

* Based on the use of Cryptosporidium parvum oocysts.

Application Guidelines/Water Supply Parameters	
Service Flow	0.5 gpm (1.9 lpm)
Water Supply	Potable Water
Water Pressure	20 - 120 psi (138 - 827 kPa)
Water Temperature	33°F - 100°F (0.6°C - 38°C)

It is essential that the manufacturer's recommended installation, maintenance and filter replacement requirements be carried out for the product to perform as advertised.

NOTE

- While the testing was performed under standard laboratory conditions, actual performance may vary.

Replacement Cartridge: ADQ36006101
For estimated costs of replacement elements please call USA 1-800-243-0000
CANADA 1-888-LGCANADA (24 hours per day/7 days per week) or visit our website at www.lg.com

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NSF is a trademark of NSF International.
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WARNING

To reduce the risk associated with choking:

- Do not allow children under 3 years of age to have access to small parts during the installation of this product.

To reduce the risk associated with the ingestion of contaminants:

- Do not use with water that is microbiologically unsafe or of unknown quality without adequate disinfection before or after the system. Systems certified for cyst reduction may be used on disinfected water that may contain filterable cysts. EPA Establishment # 070595-MEX-001

CAUTION

To reduce the risk associated with property damage due to water leakage:

- Read and follow. Use Instructions before installation and use of this system.
- Installation and use MUST comply with all state and local plumbing codes.
- Do not install if water pressure exceeds 120 psi (827 kPa). If your water pressure exceeds 80 psi, you must install a pressure limiting valve. Contact a plumbing professional if you are uncertain how to check your water pressure.
- Do not install where water hammer conditions may occur. If water hammer conditions exist you must install a water hammer arrester. Contact a plumbing professional if you uncertain how to check for this condition.
- Do not install on hot water supply lines. The maximum operating water temperature of this filter system is 100°F (37.8°C).
- Protect filter from freezing. Drain filter when temperatures drop below 40°F (4.4°C).
- The disposable filter cartridge MUST be replaced every 6 months, at the rated capacity or if a noticeable reduction in flow rate occurs.
- Protect from freezing, remove filter cartridge when temperatures are expected to drop below 33° F.
- Do not install systems in areas where ambient temperatures may go above 110° F (43.3° C).
- Where a backflow prevention device is installed on a water system, a device for controlling pressure due to thermal expansion must be installed.
- Ensure all tubing and fittings are secure and free of leaks.

Manufactured for LG®Electronics by CUNO Incorporated 400 Research Parkway Meriden, CT 06450 U.S.A Worldwide: 203-237-5541
www.cuno.com

State of California
Department of Public Health
Water Treatment Device
Certificate Number
09- 2018

Date Issued: December 15, 2009

<u>Trademark/Model Designation</u>	<u>Replacement Elements</u>
ADQ36006101-S	ADQ36006101
<u>Manufacturer:</u> Cuno Inc.	

The water treatment device(s) listed on this certificate have met the testing requirements pursuant to Section 116830 of the Health and Safety Code for the following health related contaminants:

<u>Microbiological Contaminants and Turbidity</u>	<u>Inorganic/Radiological Contaminants</u>
Cysts	Asbestos
	Lead
	Mercury
<u>Organic Contaminants</u>	
2,4-D Reduction	
Atrazine	
Benzene	
Carbofuran	
Lindane	
p-Dichlorobenzene	
Toxaphene	

Rated Service Capacity: 200 gal Rated Service Flow: 0.5 gpm

Conditions of Certification:

SMART DIAGNOSIS



Should you experience any problems with your refrigerator, it has the capability of transmitting data via your telephone to the LG service center. This gives you the capability of speaking directly to our trained specialists. The specialist records the data transmitted from your machine and uses it to analyze the issue, providing a fast and effective diagnosis.

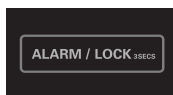
If you experience problems with your refrigerator, call 1-800-243-0000. Only use the Smart Diagnosis feature when instructed to do so by the LG call center agent. The transmission sounds that you will hear are normal and sound similar to a fax machine.

Smart Diagnosis cannot be activated unless your refrigerator is connected to power. If your refrigerator is unable to turn on, then troubleshooting must be done without using Smart Diagnosis.

Using Smart Diagnosis

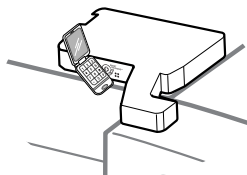
First, call 1-800-243-0000. Only use the Smart Diagnosis feature when instructed to do so by the LG call center agent.

- 1 Lock the display. To lock the display, press and hold the Lock button for three seconds. (If the display has been locked for over five minutes, you must deactivate the lock and then reactivate it.)

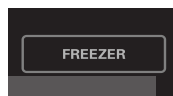


- 2 Open the right refrigerator door.

- 3 Hold the mouthpiece of your phone in front of the speaker that is located on the right hinge of the refrigerator door, when instructed to do so by the call center.



- 4 Press and hold the Freezer Temperature button for three seconds while continuing to hold your phone to the speaker.



- 5 After you hear three beeps, release the Freezer Temperature button.
- 6 Keep the phone in place until the tone transmission has finished. This takes about 15 seconds; and the display will count down the time. Once the countdown is over and the tones have stopped, resume your conversation with the specialist, who will then be able to assist you in using the information transmitted for analysis.



NOTE

- For best results, do not move the phone while the tones are being transmitted.
- If the call center agent is not able to get an accurate recording of the data, you may be asked to try again.



NOTE

- Call quality differences by region may affect the function.
- Use the home telephone for better communication performance, resulting in better service.
- Bad call quality may result in poor data transmission from your phone to the machine, which could cause Smart Diagnosis to not work properly.

TROUBLESHOOTING

Review the Troubleshooting section before calling for service; doing so will save you both time and money.

Problem	Possible Causes	Solutions
Refrigerator and Freezer section are not cooling.	The refrigerator control is set to OFF (some models).	Turn the control ON. Refer to the Setting the Controls section for proper temperature settings.
	Refrigerator is in the defrost cycle.	During the defrost cycle, the temperature of each compartment may raise slightly. Wait 30 minutes and confirm the proper temperature has been restored once the defrost cycle has completed.
	Refrigerator was recently installed.	It may take up to 24 hours for each compartment to reach the desired temperature.
	Refrigerator was recently relocated.	If the refrigerator was stored for a long period of time or moved on its side, it is necessary for the refrigerator to stand upright for 24 hours before connecting it to power.
Cooling System runs too much.	Refrigerator is replacing an older model.	Modern refrigerators require more operating time but use less energy due to more efficient technology.
	Refrigerator was recently plugged in or power restored.	The refrigerator will take up to 24 hours to cool completely.
	Door opened often or a large amount of food / hot food was added.	Adding food and opening the door warms the refrigerator, requiring the compressor to run longer in order to cool the refrigerator back down. In order to conserve energy, try to get everything you need out of the refrigerator at once, keep food organized so it is easy to find, and close the door as soon as the food is removed. (Refer to the Food Storage Guide.)
	Doors are not closed completely.	Firmly push the doors shut. If they will not shut all the way, see the Doors will not close completely or pop open section in Parts & Features Troubleshooting.
	Refrigerator is installed in a hot location.	The compressor will run longer under warm conditions. At normal room temperatures (70°F) expect your compressor to run about 40% to 80% of the time. Under warmer conditions, expect it to run even more often. The refrigerator should not be operated above 110°F.
	Condenser / back cover is clogged.	Use a vacuum cleaner with an attachment to clean the condenser cover and vents. Do not remove the panel covering the condenser coil area.

Problem	Possible Causes	Solutions
Refrigerator or Freezer section is too warm.	Refrigerator was recently installed.	It may take up to 24 hours for each compartment to reach the desired temperature.
	Air vents are blocked.	Rearrange items to allow air to flow throughout the compartment. Refer to the Airflow diagram in the Using Your Refrigerator section.
	Doors are opened often or for long periods of time.	When the doors are opened often or for long periods of time, warm, humid air enters the compartment. This raises the temperature and moisture level within the compartment. To lessen the effect, reduce the frequency and duration of door openings.
	Unit is installed in a hot location.	The refrigerator should not be operated in temperatures above 110°F.
	A large amount of food or hot food was added to either compartment.	Adding food warms the compartment requiring the cooling system to run. Allowing hot food to cool to room temperature before putting it in the refrigerator will reduce this effect.
	Doors not closed correctly.	See the Doors will not close correctly or pop open section in Parts & Features Troubleshooting.
	Temperature control is not set correctly.	If the temperature is too warm, adjust the control one increment at a time and wait for the temperature to stabilize. Refer to the Setting the Controls section for more information.
	Defrost cycle has recently completed.	During the defrost cycle, the temperature of each compartment may raise slightly and condensation may form on the back wall. Wait 30 minutes and confirm the proper temperature has been restored once the defrost cycle has completed.

Problem	Possible Causes	Solutions
Interior moisture buildup.	Doors are opened often or for long periods of time.	When the doors are opened often or for long periods of time, warm, humid air enters the compartment. This raises the temperature and moisture level within the compartment. To lessen the effect, reduce the frequency and duration of door openings.
	Doors not closed correctly.	See the Doors will not close correctly section in the Troubleshooting section.
	Weather is humid.	Humid weather allows additional moisture to enter the compartments when the doors are opened leading to condensation or frost. Maintaining a reasonable level of humidity in the home will help to control the amount of moisture that can enter the compartments.
	Defrost cycle recently completed.	During the defrost cycle, the temperature of each compartment may raise slightly and condensation may form on the back wall. Wait 30 minutes and confirm that the proper temperature has been restored once the defrost cycle has completed.
	Food is not packaged correctly.	Food stored uncovered or unwrapped, and damp containers can lead to moisture accumulation within each compartment. Wipe all containers dry and store food in sealed packaging to prevent condensation and frost.
Food is freezing in the refrigerator compartment.	Food with high water content was placed near an air vent.	Rearrange items with high water content away from air vents.
	Refrigerator temperature control is set incorrectly.	If the temperature is too cold, adjust the control one increment at a time and wait for the temperature to stabilize. Refer to the Setting the Controls section for more information.
	Refrigerator is installed in a cold location.	When the refrigerator is operated in temperature below 41°F (5°C), food can freeze in the refrigerator compartment. The refrigerator should not be operated in temperature below 55°F (13°C).
Frost or ice crystals form on frozen food (outside of package).	Door is opened frequently or for long periods of time.	When the doors are opened often or for long periods of time, warm, humid air enters the compartment. This raises the temperature and moisture level within the compartment. Increased moisture will lead to frost and condensation. To lessen the effect, reduce the frequency and duration of door openings.
	Door is not closing properly.	Refer to the Doors will not close correctly or pop open section in the Troubleshooting section.
Refrigerator or Freezer section is too cold.	Incorrect temperature control settings.	If the temperature is too cold, adjust the control one increment at a time and wait for the temperature to stabilize. Refer to the Setting the Controls section for more information.

Problem	Possible Causes	Solutions
Frost or ice crystals on frozen food (inside of sealed package).	Condensation from food with a high water content has frozen inside of the food package.	This is normal for food items with a high water content.
	Food has been left in the freezer for a long period of time.	Do not store food items with high water content in the freezer for a long period of time.
Icemaker is not making enough ice.	Demand exceeds ice storage capacity.	The icemaker will produce approximately 100 cubes in a 24 hour period.
	House water supply is not connected, valve is not turned on fully, or valve is clogged.	Connect the refrigerator to a cold water supply with adequate pressure and turn the water shutoff valve fully open. If the problem persists, it may be necessary to contact a plumber.
	Water filter has been exhausted.	It is recommended that you replace the water filter: • Approximately every six months. • When the water filter indicator turns on. • When the water dispenser output decreases. • When the ice cubes are smaller than normal.
	Low house water supply pressure.	The water pressure must be between 20 and 120 psi on models without a water filter and between 40 and 120 psi on models with a water filter. If the problem persists, it may be necessary to contact a plumber.
	Reverse Osmosis filtration system is used.	Reverse osmosis filtration systems can reduce the water pressure below the minimum amount and result in icemaker issues. (Refer to Water Pressure section.)
	Tubing connecting refrigerator to house supply valve is kinked.	The tubing can kink when the refrigerator is moved during installation or cleaning resulting in reduced water flow. Straighten or repair the water supply line and arrange it to prevent future kinks.

Problem	Possible Causes	Solutions
Icemaker is not making enough ice (continued).	Doors are opened often or for long periods of time.	If the doors of the unit are opened often, ambient air will warm the refrigerator which will prevent the unit from maintaining the set temperature. Lowering the refrigerator temperature can help, as well as not opening the doors as frequently.
	Doors are not closed completely.	If the doors are not properly closed, ice production will be affected. See the Doors will not close completely or pop open section in Parts & Features Troubleshooting for more information.
	The temperature setting for the freezer is too warm.	The recommended temperature for the freezer compartment for normal ice production is 0°F. If the freezer temperature is warmer, ice production will be affected.
Dispensing water slowly.	Water filter has been exhausted.	It is recommended that you replace the water filter: • Approximately every six months. • When the water filter indicator turns on. • When the water dispenser output decreases. • When the ice cubes are smaller than normal.
	Reverse osmosis filtration system is used.	Reverse osmosis filtration systems can reduce the water pressure below the minimum amount and result in icemaker issues. If the problem persists, it may be necessary to contact a plumber.
	Low house water supply pressure.	The water pressure must be between 20 and 120 psi on models without a water filter and between 40 and 120 psi on models with a water filter. If the problem persists, it may be necessary to contact a plumber.

Problem	Possible Causes	Solutions
Not dispensing ice.	Doors are not closed completely.	Ice will not dispense if any of the refrigerator doors are left open.
	Infrequent use of the dispenser.	Infrequent use of the ice dispenser will cause the cubes to stick together over time, which will prevent them from properly dispensing. Check the ice bin for ice cubes clumping/sticking together. If they are, break up the ice cubes to allow for proper operation.
	The delivery chute is clogged with frost or ice fragments.	Eliminate the frost or ice fragments by removing the ice bin and clearing the chute with a plastic utensil. Dispensing cubed ice can also help prevent frost or ice fragment buildup.
	The dispenser display is locked.	Press and hold the Lock button for three seconds to unlock the control panel and dispenser.
	Ice bin is empty.	It may take up to 24 hours for each compartment to reach the desired temperature and for the icemaker to begin making ice. Make sure that the shutoff (arm/sensor) is not obstructed. Once the ice supply in the bin has been completely exhausted, it may take up to 90 minutes before additional ice is available, and approximately 24 hours to completely refill the bin.
Icemaker is not making ice.	Refrigerator was recently installed or icemaker recently connected.	It may take up to 24 hours for each compartment to reach the desired temperature and for the icemaker to begin making ice.
	Icemaker not turned on.	Locate the icemaker ON/OFF switch and confirm that it is in the ON (I) position.
	The ice detecting sensor is obstructed.	Foreign substances or frost on the ice-detecting sensor can interrupt ice production. Make sure that the sensor area is clean at all times for proper operation.
	The refrigerator is not connected to a water supply or the supply shutoff valve is not turned on.	Connect refrigerator to the water supply and turn the water shutoff valve fully open.
	Icemaker shutoff (arm or sensor) obstructed.	If your icemaker is equipped with an ice shutoff arm, make sure that the arm moves freely. If your icemaker is equipped with the electronic ice shutoff sensor, make sure that there is a clear path between the two sensors.
	Reverse osmosis water filtration system is connected to your cold water supply.	Reverse osmosis filtration systems can reduce the water pressure below the minimum amount and result in icemaker issues. (Refer to the Water Pressure section.)

Problem	Possible Causes	Solutions
Not dispensing water.	New installation or water line recently connected.	Dispense 2.5 gallons of water (flush for approximately 5 minutes) to remove trapped air and contaminants from the system. Do not dispense the entire 2.5 gallon amount continuously. Depress and release the dispenser pad for cycles of 30 seconds ON and 60 seconds OFF.
	The dispenser panel is locked.	Press and hold the Lock button for three seconds to unlock the control panel and dispenser.
	The dispenser is not set for water dispensing.	The dispenser can be set for ice or water. Make certain that the control panel is set for the proper operation. Press the Water button on the control panel to dispense water.
	Refrigerator or freezer doors are not closed properly.	Water will not dispense if any of the refrigerator doors are left open.
	Water filter has been recently removed or replaced.	After the water filter is replaced, dispense 2.5 gallons of water (flush for approximately 5 minutes) to remove trapped air and contaminants from the system. Do not dispense the entire 2.5 gallon amount continuously. Depress and release the dispenser pad for cycles of 30 seconds ON and 60 seconds OFF.
	Tubing connecting refrigerator to house supply valve is kinked.	The tubing can kink when the refrigerator is moved during installation or cleaning resulting in reduced water flow. Straighten or repair the water supply line and arrange it to prevent future kinks.
	The house water supply is not connected, the valve is not turned on fully, or the valve is clogged.	Connect refrigerator to the water supply and turn the water shutoff valve fully open. If the problem persists, it may be necessary to contact a plumber.

Problem	Possible Causes	Solutions
Ice has bad taste or odor.	Water supply contains minerals such as sulfur.	A water filter may need to be installed to eliminate taste and odor problems. NOTE: In some cases, a filter may not help. It may not be possible to remove all minerals / odor / taste in all water supplies.
	Icemaker was recently installed.	Discard the first few batches of ice to avoid discolored or bad tasting ice.
	Ice has been stored for too long.	Ice that has been stored for too long will shrink, become cloudy, and may develop a stale taste. Throw away old ice and make a new supply.
	The food has not been stored properly in either compartment.	Rewrap the food. Odors may migrate to the ice if food is not wrapped properly.
	The interior of the refrigerator needs to be cleaned.	See the Care and Cleaning section for more information.
	The ice storage bin needs to be cleaned.	Empty and wash the bin (discard old cubes). Make sure that the bin is completely dry before reinstalling it.
Dispensing warm water.	Refrigerator was recently installed.	Allow 24 hours after installation for the water storage tank to cool completely.
	The water dispenser has been used recently and the storage tank was exhausted.	Depending on your specific model, the water storage capacity will range from approximately 20 to 30 oz.
	Dispenser has not been used for several hours.	If the dispenser has not been used for several hours, the first glass dispensed may be warm. Discard the first 10 oz.
	Refrigerator is connected to the hot water supply.	Make sure that the refrigerator is connected to a cold water pipe. ⚠ WARNING: Connecting the refrigerator to a hot water line may damage the icemaker.
Water has bad taste or odor.	Water supply contains minerals such as sulfur.	A water filter may need to be installed to eliminate taste and odor problems.
	Water filter has been exhausted.	It is recommended that you replace the water filter: • Approximately every 6 months. • When the water filter indicator turns on. • When the water dispenser output decreases. • When the ice cubes are smaller than normal.
	Refrigerator was recently installed.	Dispense 2.5 gallons of water (flush for approximately 5 minutes) to remove trapped air and contaminants from the system. Do not dispense the entire 2.5 gallon amount continuously. Depress and release the dispenser pad for cycles of 30 seconds ON and 60 seconds OFF.

Problem	Possible Causes	Solutions
Icemaker is making too much ice.	Icemaker shutoff (arm/sensor) is obstructed.	Empty the ice bin. If your icemaker is equipped with an ice shutoff arm, make sure that the arm moves freely. If your icemaker is equipped with the electronic ice shutoff sensor, make sure that there is a clear path between the two sensors. Reinstall the ice bin and wait 24 hours to confirm proper operation.
Clicking	The defrost control will click when the automatic defrost cycle begins and ends. The thermostat control (or refrigerator control on some models) will also click when cycling on and off.	Normal Operation
Rattling	Rattling noises may come from the flow of refrigerant, the water line on the back of the unit, or items stored on top of or around the refrigerator.	Normal Operation
	Refrigerator is not resting solidly on the floor.	Floor is weak or uneven or leveling legs need to be adjusted. See the Door Alignment section.
	Refrigerator with linear compressor was jarred while running.	Normal Operation
Whooshing	Evaporator fan motor is circulating air through the refrigerator and freezer compartments.	Normal Operation
	Air is being forced over the condenser by the condenser fan.	Normal Operation
Gurgling	Refrigerant flowing through the cooling system.	Normal Operation
Popping	Contraction and expansion of the inside walls due to changes in temperature.	Normal Operation
Sizzling	Water dripping on the defrost heater during a defrost cycle.	Normal Operation
Vibrating	If the side or back of the refrigerator is touching a cabinet or wall, some of the normal vibrations may make an audible sound.	To eliminate the noise, make sure that the sides and back cannot vibrate against any wall or cabinet.
Dripping	Water running into the drain pan during the defrost cycle.	Normal Operation

Problem	Possible Causes	Solutions
Pulsating or High-Pitched Sound	Your refrigerator is designed to run more efficiently to keep your food items at the desired temperature. The high efficiency compressor may cause your new refrigerator to run longer than your old one, but it is still more energy efficient than previous models. While the refrigerator is running, it is normal to hear a pulsating or high-pitched sound.	Normal Operation
Doors will not close correctly or pop open.	Food packages are blocking the door open.	Rearrange food containers to clear the door and door shelves.
	Ice bin, crisper cover, pans, shelves, door bins, or baskets are out of position.	Push bins all the way in and put crisper cover, pans, shelves and baskets into their correct positions. See the Using Your Refrigerator section for more information.
	The doors were removed during product installation and not properly replaced.	Remove and replace the doors according to the Removing and Replacing Refrigerator Handles and Doors section.
	Refrigerator is not leveled properly.	See Door Alignment in the Refrigeration Installation section to level refrigerator.
Doors are difficult to open.	The gaskets are dirty or sticky.	Clean the gaskets and the surfaces that they touch. Rub a thin coat of appliance polish or kitchen wax on the gaskets after cleaning.
	Door was recently closed.	When you open the door, warmer air enters the refrigerator. As the warm air cools, it can create a vacuum. If the door is hard to open, wait one minute to allow the air pressure to equalize, then see if it opens more easily.
Refrigerator wobbles or seems unstable.	Leveling legs are not adjusted properly.	Refer to the Leveling and Door Alignment section.
	Floor is not level.	It may be necessary to add shims under the leveling legs or rollers to complete installation.
Lights do not work.	LED interior lighting failure.	The refrigerator compartment lamp is LED interior lighting, and service should be performed by a qualified technician.
Refrigerator has an unusual odor.	The Air Filter may need to be set to the MAX setting or replaced.	Set the Air Filter to the MAX setting. If the odor does not go away within 24 hours, the filter may need to be replaced. See the Replacing the Air Filter section for replacement instructions.
The interior of the refrigerator is covered with dust or soot.	The refrigerator is located near a fire source, such as a fireplace, chimney or candle.	Make sure that the refrigerator is not located near a fire source, such as a fireplace, chimney or candle.