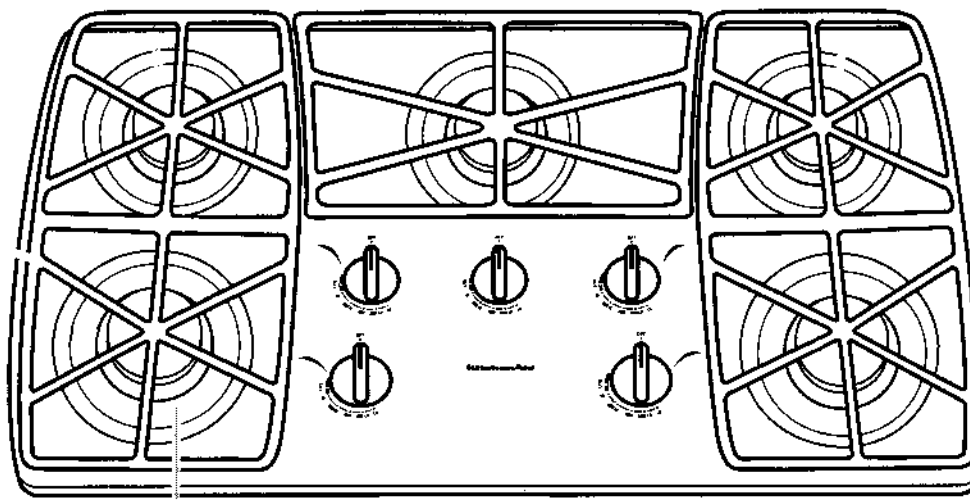


# WHIRLPOOL & KITCHENAID BUILT-IN GAS COOKTOPS



JOB AID  
Part No. 4317256

## **FORWARD**

This Job Aid, "Built-In Gas Cooktops," (Part No. 4317256), provides the technician with information on the installation, operation, and service of KitchenAid & Whirlpool Built-In Gas Cooktops. It is to be used as a training Job Aid and Service Manual. For specific information on the model being serviced, refer to the "Use and Care Guide," or "Tech Sheet" provided with the cooktop.

The Wiring Diagrams and Strip Circuits used in this Job Aid are typical and should be used for training purposes only. Always use the Wiring Diagram supplied with the product when servicing the unit.

## **GOALS AND OBJECTIVES**

The goal of this Job Aid is to provide detailed information that will enable the service technician to properly diagnose malfunctions and repair Built-In Gas Cooktops.

The objectives of this Job Aid are to:

- Understand and follow proper safety precautions.
- Successfully troubleshoot and diagnose malfunctions.
- Successfully perform necessary repairs.
- Successfully return the cooktop to proper operational status.

**WHIRLPOOL CORPORATION assumes no responsibility for any repair made on our products by anyone other than Authorized Factory Service Technicians.**

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# KITCHENAID MODEL & SERIAL NUMBER DESIGNATIONS

## MODEL NUMBER

	K	G	C	S	12	7	G	BL	0
<b>MODEL NUMBER</b>									
INTERNATIONAL SALES IND. OR MARKETING CHANNEL IF PRESENT									
<b>K=KITCHENAID BRAND</b>									
<b>PRODUCT IDENTIFICATION:</b> EC=ELECTRIC COOKTOPS GC=GAS COOKTOPS									
<b>MERCHANDISING SCHEME</b>									
C=CERAMIC GLASS D=DOWNDRAFT VENT G=GRILL/GRIDDLE M=MODULAR DOWNDRAFT N=INTERNATIONAL COLLECTION P=PROFESSIONAL/COMMERCIAL S=STANDARD/PORCELAIN METAL T=TEMPERED GLASS X=208 VOLT E=ELECTRONICS									
<b>CAPACITY/SIZE /SERIES/CONFIG</b>									
1ST POSITION									
1=STANDARD									
2=GRILL GRIDDLE									
3=TEMPERED GLASS									
4=COMMERCIAL									
5=CERAMIC GLASS									
8=MODULAR/DOWNDRAFT									
0=2 BURNER/ELEMENT SYSTEM									
2ND POSITION									
0=30" WIDE									
3=33" WIDE									
6=36" WIDE									
2=42" OR 12" WIDE									
5=15" WIDE									
<b>FEATURES</b>									
0=STANDARD ELEMENTS/BURNERS									
1=RADIANT ELEMENTS									
2=DUAL ELEMENTS									
3=									
4=									
5=SEALED BURNERS/CAST ELEMENTS									
6=5 BURNERS/ELEMENTS									
7=HALOGEN ELEMENTS/6 BURNERS									
8=TOUCH CONTROLS									
9=INDUCTION									
<b>YEAR OF INTRODUCTION</b>									
G=1998 H=1999 J=2000									
<b>COLOR CODE</b>									
AL = Almond SS = Stainless									
BL = Black WH = White									
BT = Biscuit									
<b>ENGINEERING CHANGE (NUMERIC)</b>									

## SERIAL NUMBER

SERIAL NUMBER	X	H	07	1	2	3	4	5
<b>OXFORD</b>								
<b>YEAR OF INTRODUCTION:</b> H = 1998, J = 1999, K = 2000								
<b>WEEK OF PRODUCTION</b> (7th WEEK)								
<b>PRODUCT SEQUENCE NUMBER</b>								

# WHIRLPOOL MODEL & SERIAL NUMBER DESIGNATIONS

## MODEL NUMBER

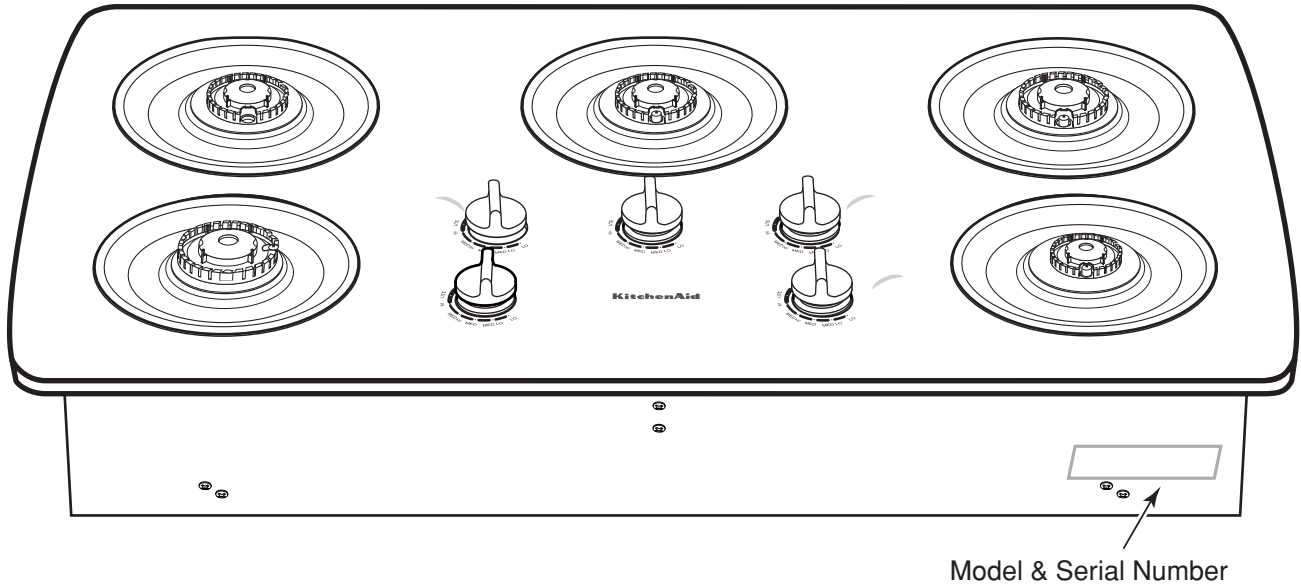
		S	C	S	30	0	4	G	Q	----
<b>MODEL NUMBER</b>										
INTERNATIONAL SALES IND. OR MARKETING CHANNEL IF PRESENT										
<b>PRODUCT GROUP:</b>										
R = ELECTRIC COOKING PRODUCTS										
S = GAS COOKING PRODUCTS										
G = WHIRLPOOL GOLD RANGE										
<b>PRODUCT IDENTIFICATION:</b>										
C = BUILT-IN COOKTOP										
J = GOLD ELECTRIC COOKTOP										
G = GOLD GAS COOKTOP										
<b>CONFIGURATION:</b>										
S = PORCELAIN / STEEL TOP										
T = TEMPERED GLASS TOP										
C = CERAMIC GLASS TOP										
M = MODULAR DOWNDRAFT										
<b>MODEL SIZE:</b>										
20 = 20"										
30 = 30"										
36 = 36"										
<b>FEATURE VARIATIONS:</b>										
0 = LOW SPEED COIL ELECTRIC / OPEN-LOW END BURNER GAS / OPEN BAYS										
1 = HIGH SPEED COIL ELECTRIC / SEALED BURNERS										
2 = CERAMIC RADIANT ELECTRIC										
3 = CERAMIC RADIANT / DUAL										
4 = MODULAR										
-----										
0 = NO ELEMENTS / BURNERS										
2 = TWO ELEMENT / BURNER										
4 = FOUR ELEMENT / BURNER										
5 = FIVE ELEMENT / BURNER										
<b>YEAR OF INTRODUCTION</b>										
G = 1998 H = 1999 J = 2000										
<b>COLOR CODE</b>										
B = Black S = Stainless Steel										
N = Almond Z = Almond on Almond										
Q = White on White W = White										
<b>ENGINEERING CHANGE (NUMERIC)</b>										

## SERIAL NUMBER

SERIAL NUMBER	X	H	07	1	2	3	4	5
<b>OXFORD</b>								
<b>YEAR OF INTRODUCTION:</b>								
H = 1998, J = 1999, K = 2000								
<b>WEEK OF PRODUCTION</b>								
(7th WEEK)								
<b>PRODUCT SEQUENCE NUMBER</b>								

# MODEL & SERIAL NUMBER LOCATION

The Model/Serial Number label is located on the underside of the cooktop burner box at the location shown below.



# IMPORTANT SAFETY INFORMATION

## Your safety and the safety of others is very important.

Important safety messages have been provided in this Job Aid. Always read and obey all safety messages.



This is the safety alert symbol.

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

All safety messages will be preceded by the safety alert symbol and the word **“WARNING.”**

All safety messages will identify the hazard, 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 Job Aid 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.

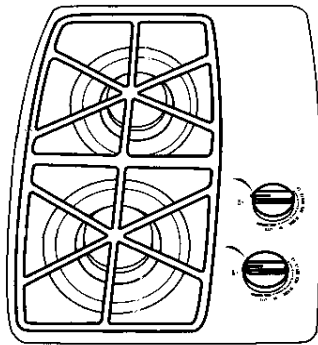
Installation and service must be performed by a qualified installer, service agency or the gas supplier.

— NOTES —

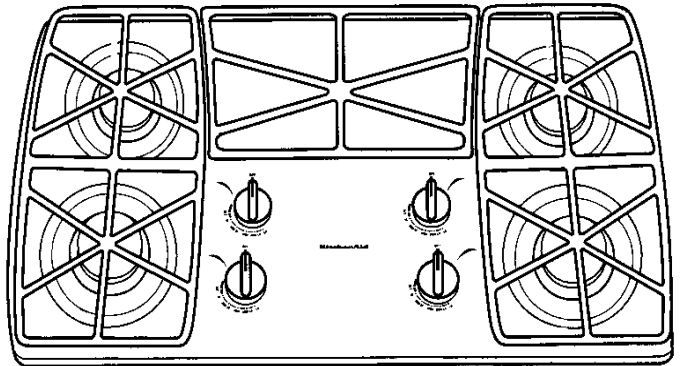


# SPECIFICATIONS

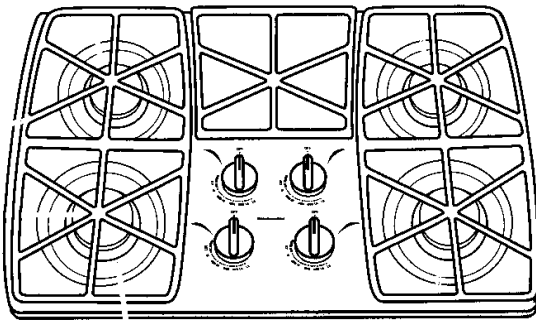
## KITCHENAID MODEL GAS COOKTOPS



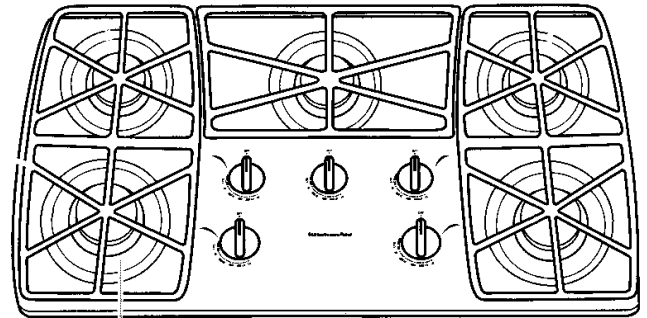
**KGCT055 & KGCR055G**



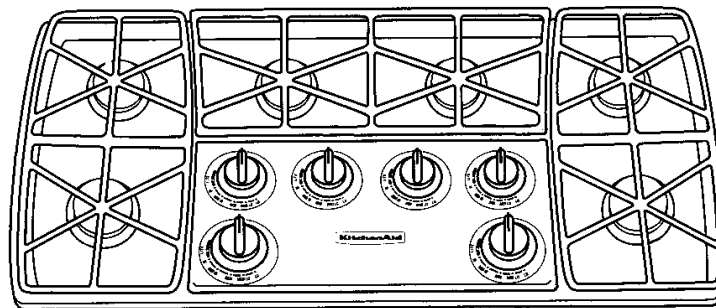
**KGCT365G**



**KGCS105G, KGCT305G & YKGCT305G**

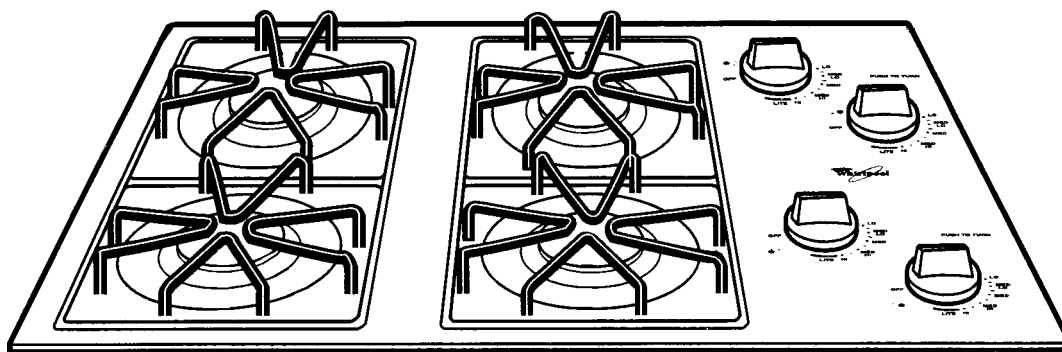


**KGCS166G, KGCT366G & YKGCT366G**



**KGCS127G**

# WHIRLPOOL MODEL GAS COOKTOPS



SCS3004G, SCS3014G, SCS3614G,  
GLT3014G, & GLT3614G

## 30", 36", & 42" GAS PORCELAIN & METAL COOKTOPS

	KITCHENAID			WHIRLPOOL		
SIZE	30"	36"	42"	30"	30"	36"
MODEL NUMBER	KGCS105G	KGCS166G	KGCS127G	SCS3004G	SCS3014G	SCS3614G
Colors Available	BL/WH/AL/SS/BT	BL/WH/AL/SS/BT	BL/WH/AL/SS/BT	W/N/S	B/Q/Z/S	B/Q/Z/S
<b>Controls</b>						
Push-To-Turn	Yes -4	Yes -5	Yes -6	Yes -4	Yes -4	Yes -4
Infinite	Yes - 4	Yes - 5	Yes -6	Yes - 4	Yes - 4	Yes - 4
Ignition System	Lite Position	Lite Position	Lite Position	Lite Position	Lite Position	Lite Position
<b>Burners</b>						
Sealed	Yes-4	Yes-5	Yes-6	Yes - 4	Yes	Yes
Right Front	6,000 Btu Nat 6,000 Btu LP	6,000 Btu Nat 6,000 Btu LP	6,000 Btu Nat 6,000 Btu LP	6,000 Btu Nat 6,000 Btu LP	6,000 Btu Nat 6,000 Btu LP	6,000 Btu Nat 6,000 Btu LP
Left Front	14,000 Btu Nat 13,000 Btu LP	14,000 Btu Nat 13,000 Btu LP	14,000 Btu Nat 13,000 Btu LP	9,000 Btu Nat 9,000btu LP	12,500 Btu Nat 11,000 Btu LP	12,500 Btu Nat 11,000 Btu LP
Right Rear	12,500 Btu Nat 11,000 Btu LP	12,500 Btu Nat 11,000 Btu LP	12,500 Btu Nat 11,000 Btu LP	9,000 Btu Nat 9,000btu LP	9,000 Btu Nat 9,000btu LP	9,000 Btu Nat 9,000btu LP
Center Right Rear	NA NA	NA NA	9,000 Btu Nat 9,000 Btu LP	NA NA	NA NA	NA NA
Center Rear	NA NA	9,000 Btu nat 9,000 Btu LP	NA NA	NA NA	NA NA	NA NA
Center Left Rear	NA NA	NA NA	6,000 Btu nat 6,000 Btu LP	NA NA	NA NA	NA NA
Left Rear	9,000 Btu nat 9,000 Btu LP	6,000 Btu nat 6,000 Btu LP	9,000 Btu nat 9,000 Btu LP	9,000 Btu nat 9,000btu LP	9,000 Btu nat 9,000btu LP	9,000 Btu Nat 9,000btu LP
Grates	Cast Iron	Cast Iron	Cast Iron	Square-Stamped	Square-Cast Iron	Square-Cast Iron
Bezel	No	No	No	No	Yes	Yes
<b>Surface</b>						
Porcelain/Metal	Yes	Yes	Yes	Yes	Yes	Yes
Lift -up Top	No	No	No	No	No	No
<b>Dimensions</b>						
Overall						
Width (Side to Side)						
Front	30"	36"	42"	30"	30"	36"
Middle	31 3/8"	37 1/2"	43 1/2"	31 3/8"	31 3/8"	37 1/2"
Depth (Front to Back)	21"	21"	21"	21"	21"	21"
Height (Top to Bottom)	3 3/8"	3 3/8"	3 3/8"	3 3/8"	3 3/8"	3 3/8"
Cutout						
Width (Side to Side)	29"	35 1/4"	40 1/2"	29"	29"	35 1/4"
Depth (Front to Back)	19"	19"	19"	19"	19"	19"
Height (Top to Bottom)	2 7/8"	2 7/8"	2 7/8"	2 7/8"	2 7/8"	2 7/8"
Mounting Hardware	Yes	Yes	Yes	Yes	Yes	Yes
<b>Other Specifications</b>						
Electrical	120 Volts, Single Phase, 60 Hz	120 Volts, Single Phase, 60 Hz	120 Volts, Single Phase, 60 Hz	120 Volts, Single Phase, 60 Hz	120 Volts, Single Phase, 60 Hz	120 Volts, Single Phase, 60 Hz
Circuit	15 Amp	15 Amp	15 Amp	15 Amp	15 Amp	15 Amp
Total Connected Load	NA	NA	NA	NA	NA	NA
Power Cord/Conduit	3 1/2 Foot, 3 Wire	3 1/2 Foot, 3 Wire	3 1/2 Foot, 3 Wire	3 1/2 Foot, 3 Wire	3 1/2 Foot, 3 Wire	3 1/2 Foot, 3 Wire
Agency Approvals	AGA/CGA	AGA/CGA	AGA/CGA	AGA	AGA/CGA	AGA
Approximate Net Weight	38 lbs.	42 lbs.	45 lbs.	35 lbs.	35 lbs.	39 lbs.
Approval Over Built-in Ovens	Yes	Yes	Yes	Yes	Yes	Yes
Approval With Downdraft	Yes	Yes	Yes	Yes	Yes	Yes
Warranty	In Use & Care	In Use & Care	In Use & Care	In Use & Care	In Use & Care	In Use & Care
1 Year Full	Yes	Yes	Yes	Yes	Yes	Yes
5 Year Limited	Burners	Burners	Burners	No	No	No
<b>Accessories</b>						
LP Gas Conversion Kit	Included	Included	Included	Included	Included	Included
<b>Literature</b>						
Use & Care Guide	3191828	3191828	3191828	3191829	3191829	3191829
Installation Instructions	3191827	3191827	3191827	3191827	3191827	3191827

# 15", 30", & 36" GAS GLASS COOKTOPS

	KITCHENAID					WHIRLPOOL	
SIZE	15"	15"	30"	36"	36"	30"	36"
MODEL NUMBER	KGCR055G	KGCT055G	KGCT305G	KGCT365G	KGCT366G	GLT3014G	GLT3614G
CANADIAN MODEL			YKGCT305G		YKGCT366G		
Colors Available	BL	BL/WH	BL/WH/AL/BT	BL/WH/AL	BL/WH/AL/BT	B/O/Z	B/O/Z
<b>Controls</b>							
Push-To-Turn	Yes-2	Yes-2	Yes-4	Yes-4	Yes-5	Yes-4	Yes-4
Infinite	Yes-2	Yes-2	Yes-4	Yes-4	Yes-5	Yes-4	Yes-4
Ignition System	Lite Position	Lite Position	Lite Position	Lite Position	Lite Position	Lite Position	Lite Position
Knobs	Yes	Yes	Yes	Yes	Yes	Yes	Yes
Power Track Guides	Yes	Yes	Yes	Yes	Yes	No	No
<b>Burners</b>							
Sealed	Yes-2	Yes-2	Yes-4	Yes-4	Yes-5	Yes	Yes
Right Front	NA NA	NA NA	6,000 Btu Nat 6,000 Btu LP	6,000 Btu Nat 6,000 Btu LP	6,000 Btu Nat 6,000 Btu LP	6,000 Btu Nat 6,000 Btu LP	6,000 Btu Nat 6,000 Btu LP
Left Front	12,500 Btu Nat 11,000 Btu LP	12,500 Btu Nat 11,000 Btu LP	14,000 Btu Nat 13,000 Btu LP	14,000 Btu Nat 13,000 Btu LP	14,000 Btu Nat 13,000 Btu LP	12,500 Btu Nat 11,000 Btu LP	12,500 Btu Nat 11,000 Btu LP
Right Rear	NA NA	NA NA	12,500 Btu Nat 11,000 Btu LP	12,500 Btu Nat 11,000 Btu LP	12,500 Btu Nat 11,000 Btu LP	9,000 Btu Nat 9,000 Btu LP	9,000 Btu Nat 9,000 Btu LP
Center Rear	NA NA	NA NA	NA NA	NA NA	9,000 Btu Nat 9,000 Btu LP	NA NA	NA NA
Left Rear	6,000 Btu Nat 6,000 Btu LP	6,000 Btu Nat 6,000 Btu LP	9,000 Btu Nat 9,000 Btu LP	9,000 Btu Nat 9,000 Btu LP	6,000 Btu Nat 6,000 Btu LP	9,000 Btu Nat 9,000 Btu LP	9,000 Btu Nat 9,000 Btu LP
Grates/Caps	Cast Iron	Cast Iron	Cast Iron	Cast Iron	Cast Iron	Cast Iron	Cast Iron
Bezel	Yes	Yes	No	Yes	Yes	Yes	Yes
<b>Surface</b>							
Tempered Glass	Yes	Yes	Yes	Yes	Yes	Yes	Yes
Lift-up Top	No	No	No	No	No	No	No
<b>Dimensions</b>							
Overall							
Width (Side to Side)							
Front	15"	15"	30"	36"	36"	30"	36"
Middle	16 1/2"	16 1/2"	31 3/8"	37 1/2"	37 1/2"	30"	36"
Depth (Front to Back)	21"	21"	21"	21"	21"	21"	21"
Height (Top to Bottom)	3 1/8"	3 1/8"	3 1/8"	3 1/8"	3 1/8"	3 1/8"	3 1/8"
Cutout							
Width (Side to Side)	13 1/4"	13 1/4"	29"	35 1/4"	35 1/4"	29"	35 1/4"
Depth (Front to Back)	19"	19"	19"	19"	19"	19"	19"
Height (Top to Bottom)	2 7/8"	2 7/8"	2 7/8"	2 7/8"	2 7/8"	2 7/8"	2 7/8"
Mounting Hardware	Yes	Yes	Yes	Yes	Yes	Yes	Yes
<b>Other Specifications</b>							
Electrical	120 Volts, Single Phase, 60 Hz	120 Volts, Single Phase, 60 Hz	120 Volts, Single Phase, 60 Hz	120 Volts, Single Phase, 60 Hz	120 Volts, Single Phase, 60 Hz	120 Volts, Single Phase, 60 Hz	120 Volts, Single Phase, 60 Hz
Circuit	15 Amp	15 Amp	15 Amp	15 Amp	15 Amp	15 Amp	15 Amp
Total Connected Load	NA	NA	NA	NA	NA	NA	NA
Power Cord/Conduit	3 1/2 Foot, 3 Wire	3 1/2 Foot, 3 Wire	3 1/2 Foot, 3 Wire	3 1/2 Foot, 3 Wire	3 1/2 Foot, 3 Wire	3 1/2 Foot, 3 Wire	3 1/2 Foot, 3 Wire
Agency Approvals	AGA/CGA	AGA/CGA	AGA/CGA	AGA/CGA	AGA/CGA	AGA/CGA	AGA/CGA
Approximate Net Weight	19 lbs.	19 lbs.	39 lbs.	47 lbs.	49 lbs.	38 lbs.	40 lbs.
Approval Over Built-in Ovens	Yes	Yes	Yes	Yes	Yes	Yes	Yes
Approval With Downdraft	Yes	Yes	Yes	Yes	Yes	Yes	Yes
Warranty	In Use & Care	In Use & Care	In Use & Care	In Use & Care	In Use & Care	In Use & Care	In Use & Care
1 Year Full	Yes	Yes	Yes	Yes	Yes	Yes	Yes
5 Year Limited	Burners	Burners	Burners	Burners	Burners	No	No
<b>Accessories</b>							
LP Gas Conversion Kit	Included	Included	Included	Included	Included	Included	Included
<b>Literature</b>							
Use & Care Guide	3191828	3191828	3191828	3191828	3191828	3191829	3191829
Installation Instructions	3191827	3191827	3191827	3191827	3191827	3191827	3191827

# INSTALLATION HIGHLIGHTS

## GAS SUPPLY REQUIREMENTS

### **WARNING**



#### **Explosion Hazard**

**Use a new AGA approved gas supply line.**

**Install a shutoff valve.**

**Securely tighten all gas connections.**

**If connected to LP gas, have a qualified person make sure gas pressure does not exceed 14" water column.**

**Examples of a qualified person includes licensed heating personnel, authorized gas company personnel, and authorized service personnel.**

**Failure to do so can result in death, explosion, or fire.**

**Observe all governing codes and ordinances.**

**Important: The cooktop must be connected to a regulated gas supply.**

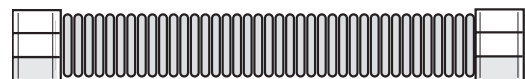
1. This installation must conform with local codes and ordinances. In the absence of local codes, installations must conform with American National Standard, National Fuel Gas Code ANSI Z223.1— latest edition<sup>\*\*\*</sup> or CANI — B149.1 or 2<sup>\*\*</sup>.

<sup>\*\*</sup>Canadian Standard Association  
178 Rexdale Boulevard  
Etobicoke, Ontario M9W 1R3

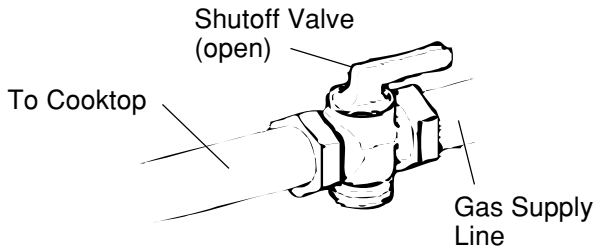
<sup>\*\*\*</sup>American Gas Association  
1515 Wilson Boulevard  
Arlington, Virginia 22209

2. Input ratings shown on the model/serial rating plate are for elevations up to 2,000 feet (610 m). For elevations above 2,000 feet (610 m), ratings are reduced at a rate of 4% for each 1,000 feet (305 m) above sea level.
3. The cooktop is equipped for use with NATURAL gas. It is design-certified by the American Gas Association for NATURAL and L.P. gases with the appropriate conversion. The model/serial rating plate, located on the underside of the burner box, has information on the type of gas that can be used. If this information does not agree with the type of gas available, check with the local gas supplier. See Page 2-6 for L.P. gas conversion instructions.
4. Provide a gas supply line of 3/4" rigid pipe to the cooktop location. A smaller size pipe on long runs may result in insufficient gas supply. Pipe-joint compounds, suitable for use with L.P. gas, must be used. With L.P. gas, piping or tubing size can be a minimum of 1/2". L.P. gas suppliers usually determine the size and materials used on the system.
5. If local codes permit, a new A.G.A. design-certified, 4-5 foot (1.2-1.5 m) long, 1/2" or 3/4" I.D., flexible metal appliance connector is recommended for connecting this cooktop to the gas supply line. Do not kink or damage the flexible connector when moving the cooktop. The pressure regulator has 3/8" female pipe threads. You will need to determine the fittings required, depending on the size of your gas supply line, flexible metal connector and shutoff valve.

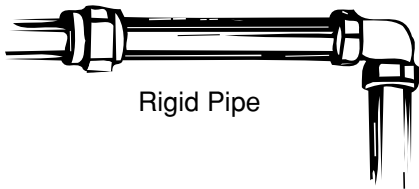
Flexible Gas Supply Line



- The supply line shall be equipped with an approved shutoff valve. This valve should be located in the same room as the cooktop and should be in a location that allows ease of opening and closing. Do not block access to the shutoff valve. The valve is for turning on or shutting off gas to the appliance.



- If rigid pipe is used as a gas supply line, a combination of pipe fittings must be used to obtain an in-line connection to the cooktop. All strains must be removed from the supply and fuel lines so cooktop will be level and in line.



- The regulator must be checked at a minimum 1-inch (2.5 cm) water column above the set pressure. The inlet pressure to the regulator should be as follows for operation and checking the regulator setting:

### NATURAL GAS

Set pressure: 4 inches (10.2 cm).

Supply pressure: 7-14 inches (17.8 cm to 35.5 cm) maximum.

### L.P. GAS

Minimum pressure: 10 inches (25.4 cm).

Supply pressure: 14 inches (35.5 cm).

- Line Pressure Testing:**

#### Testing Above 1/2 psi (3.5 kPa) (14 inches (35.6 cm)) W.C. (gauge)

The cooktop and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures greater than 1/2 psig (3.5kPa).

#### Testing Below 1/2 psi (3.5 kPa) (14 inches (35.6 cm)) W.C. (gauge), Or Lower

The cooktop must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 psig (3.5 kPa).

# ELECTRICAL REQUIREMENTS

## ⚠️ WARNING



### Electrical Shock Hazard

**Plug into a grounded 3-prong outlet.**

**Do not remove ground prong.**

**Do not use an adapter.**

**Failure to follow these instructions can result in death, fire, or electrical shock.**

If codes permit and a separate ground wire is used, it is recommended that a qualified electrician determine that the ground path is adequate.

Check with a qualified electrician if you are not sure whether the cooktop is properly grounded.

**Do not ground to a gas pipe.**

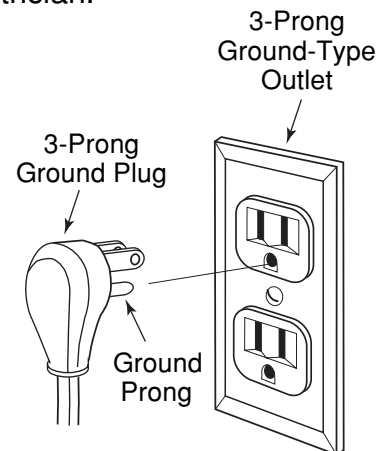
A 120-volt, 60-Hz, AC-only, 15-ampere, fused electrical supply is required. A time-delay fuse or circuit breaker is recommended. It is recommended that a separate circuit serving only this appliance be provided.

Electronic ignition systems operate within wide voltage limits, but proper ground and polarity are necessary. In addition to checking that the outlet provides 120-volt power, and is correctly grounded, the outlet must be checked by a qualified electrician to see if it is wired with the correct polarity. Wiring diagrams are provided in Section 7 of this Job Aid.

This appliance, when installed, must be electrically grounded in accordance with local codes, or, in the absence of local codes, with the current CSA standard C22.1. Canadian Electrical Code Part 1.

## Recommended Ground Method

For your personal safety, this cooktop must be grounded. This cooktop is equipped with a 3-prong ground plug. To minimize possible shock hazard, the cord must be plugged into a mating 3-prong ground-type outlet, grounded in accordance with the National Electrical Code ANSI/NFPA 70 latest edition\*, or Canadian Electrical Code (CSA) A\*\*, and local codes and ordinances. If a mating outlet is not available, it is the personal responsibility, and the obligation of the customer, to have a properly grounded, 3-prong outlet installed by a qualified electrician.



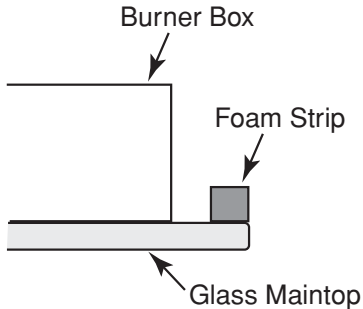
Copies of the standards listed above may be obtained from:

\*National Fire Protection Association  
Batterymarch Park  
Quincy, Massachusetts 02269

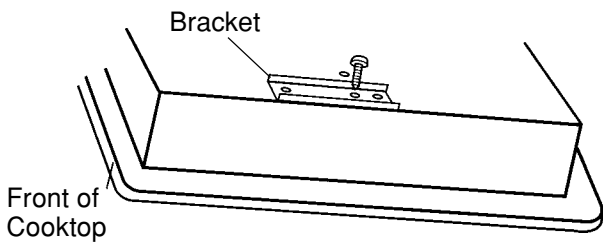
\*\*Canadian Standard Association  
178 Rexdale Boulevard  
Etobicoke, Ontario M9W 1R3

# INSTALLATION

1. Glass Cooktops Only: Remove the foam strip from the literature package and apply the strip around the bottom edge of the glass maintop so it is flush with the edges.

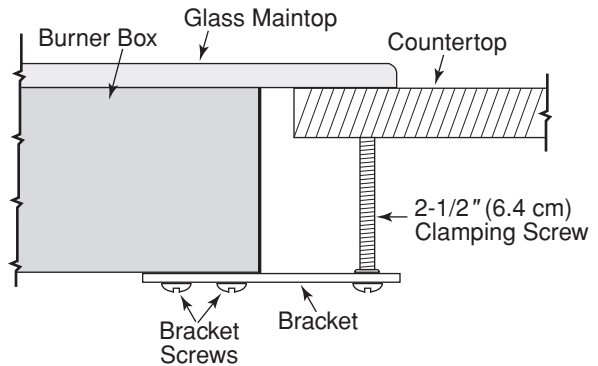


2. Remove the two screws from the left and right bottom edges of the burner box, then place the brackets on top of the box. Position the brackets as shown and hand-tighten one screw into each bracket.

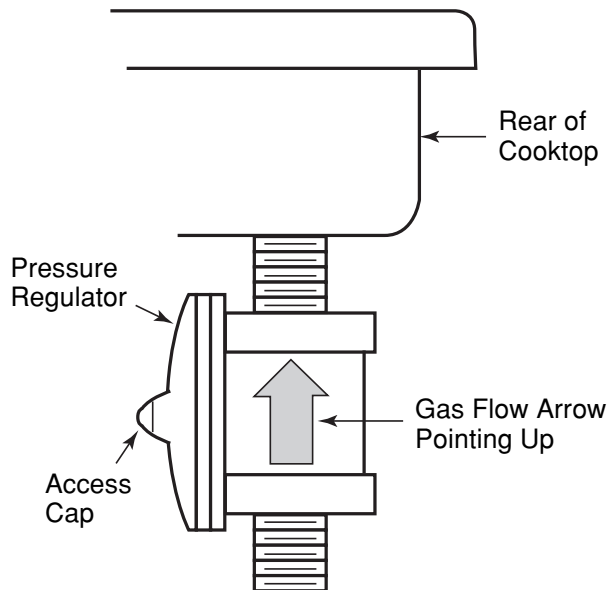


3. Install the cooktop into the countertop opening so that the front edge of the cooktop glass is parallel with the front edge of the countertop. NOTE: To prevent scratching the countertop, lift the entire cooktop to make any position adjustments.
4. Rotate the brackets away from the burner box and install a second screw into each bracket, then securely tighten the bracket screws to the burner box (see the illustration in step 5).

5. Install the 2-1/2" (6.4 cm) clamping screws into the brackets and tighten them so that they are firmly against the underside of the countertop. DO NOT overtighten the screws.



6. Install the pressure regulator with the arrow on the regulator pointing up toward the burner box so you can reach the access cap.

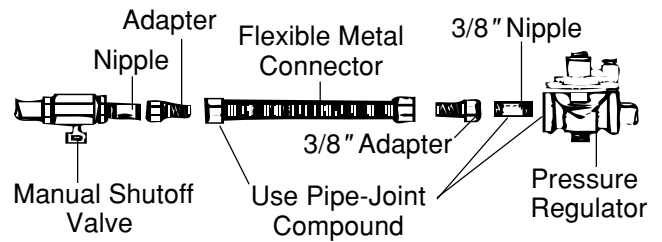




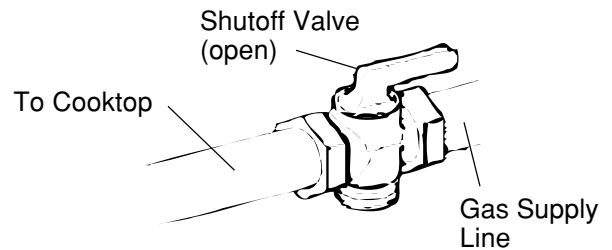
**IMPORTANT:** In the next step, you will need to:

- Determine the fittings that are required to hook up the gas supply to the pressure regulator.
- Make sure that all of the connections are wrench-tightened and are not over-tightened (you could crack the regulator and cause a gas leak). Do not allow the regulator to turn on the pipe when you tighten the fittings.
- Use pipe-joint compound that is made for use with Natural and L.P. gas.

7. Assemble the flexible metal connector from the gas supply pipe to the pressure regulator. **NOTE:** Make sure that you do not kink the flexible metal connector.



8. Open the manual gas shutoff valve and wait a few minutes for the gas to flow through the lines.



# CONVERTING THE COOKTOP FOR USE WITH L.P. GAS

NOTE: Refer to Conversion Kit #3192261 for SCS, GLT, KGCT, KGCS Model Series L.P. Gas Conversion Instructions.

Parts provided with this Conversion Kit:

- Orifice/Spud Package - #3192198
- Conversion Instructions - #3192260
- Conversion Label - #3192259

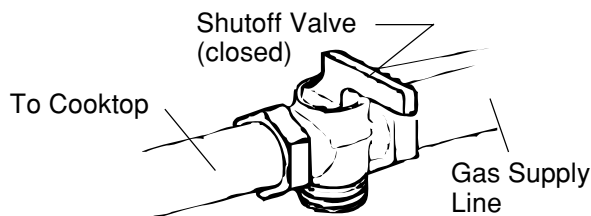
Gas conversions from Natural gas to L.P. gas must be done by a qualified installer.

Caution; Before proceeding with conversion, shut off the gas supply to the appliance prior to disconnecting the electrical power.

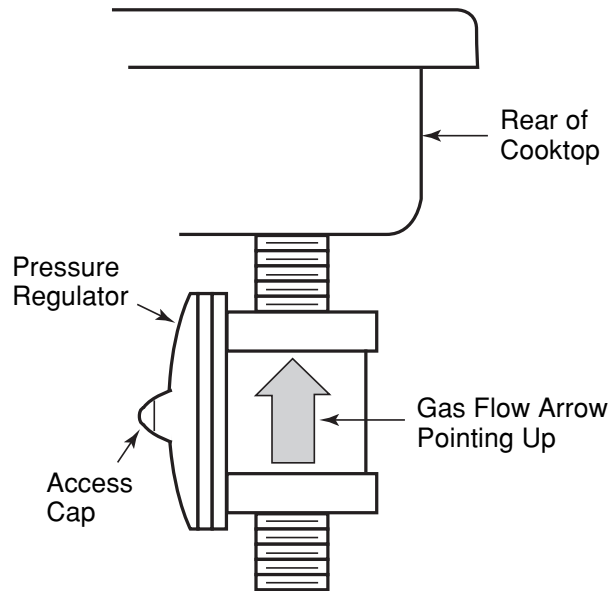
## **! WARNING**

This Conversion Kit shall be installed by a qualified service agency in accordance with the manufacturer's instructions and all applicable codes and requirements of the authority having jurisdiction. If the information in these instructions is not followed exactly, a fire, explosion or production of carbon monoxide may result causing property damage, personal injury or loss of life. The qualified service agency is responsible for the proper installation of this kit. The installation is not proper and complete until the operation of the converted appliance is checked as specified in the manufacturer's instructions supplied with this kit.

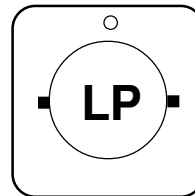
1. Check that main gas supply line to the cooktop has been shut off and the power supply cord is disconnected.



2. Remove access cap by using a screwdriver or quarter, turning the access cap counterclockwise.



The gas pressure regulator has two settings which are stamped on either side of the cap. Turn the cap over and reinstall it into the regulator with the stamp "LP" visible from the outside of the regulator.



Position of cap for a correctly converted regulator

The regulator must be checked at a minimum of 1-inch (2.5 cm) water column above the set pressure. The inlet pressure to the regulator should be as shown on the next page for operation and checking the regulator setting.

## L.P. GAS

Minimum pressure: 10 inches (25.4 cm).

Supply pressure: 14 inches (35.5 cm).

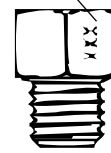
### Testing below 1/2 psi (3.5 kPa) 14 inches (35.6 cm) W.C. (gauge) or lower

The cooktop must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 psig (3.5 kPa).

- Remove burner cap. Remove two screws in the burner base and remove burner base. **IMPORTANT: REMOVE ONE BURNER BASE AT A TIME, THEN CONVERT AND REPLACE IT. DO NOT DISASSEMBLE THE ENTIRE COOKTOP.**
- Refer to the following Orifice Chart and match the correct color orifice with the burner location and model that is being converted.

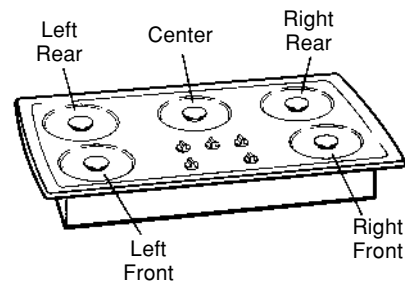
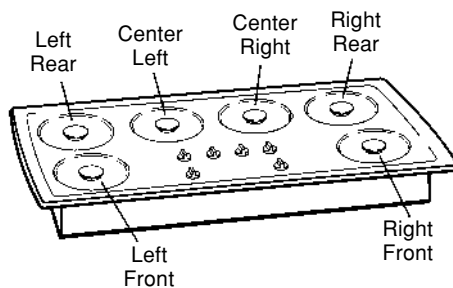
Rating	Color	Size
6,000 BTU	Black	78
9,000 BTU	Brass	95
11,000 BTU	Blue	110
13,000 BTU	Green	115

Orifice Size Stamp



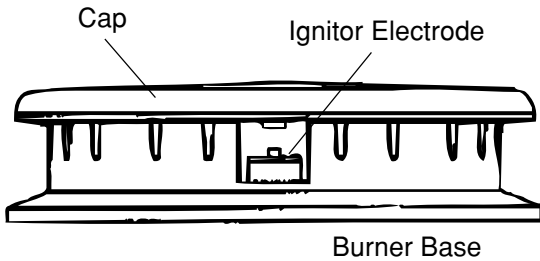
## ORIFICE CHART

Models	Right Front	Right Rear	Left Front	Left Rear	Center	Center Left	Center Right
SCS3004	Black	Brass	Brass	Brass			
SCS3014, SCS3614 GLT3014, GLT3614	Black	Brass	Blue	Brass			
KGCTDSS	Blue	Black					
KGCT305, KGCS105, KGCT365	Black	Blue	Green	Brass			
KGCT366, KGCS166	Black	Blue	Green	Black	Brass		
KGCS127	Black	Blue	Green	Brass		Black	Brass



- Use a nut driver (7 mm) to remove the existing orifice and replace it with an LP orifice. Note: A small amount of tape inside the nut driver will help hold the orifice in the nut driver.
- Replace burner base and tighten the two screws.

**IMPORTANT: The ignitor electrode is ceramic and could break during conversion. Be sure that the electrode comes through the hole in the burner base while you tighten the screws.**



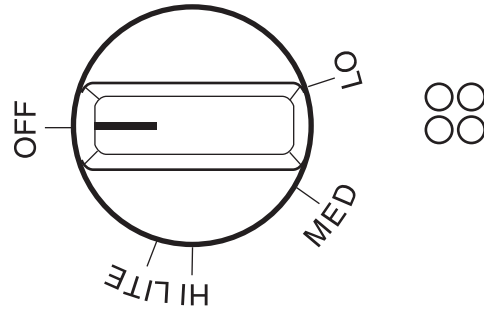
- Complete steps 4, 5, and 6 for each burner on the cooktop.
- Use the following procedure and leak test the cooktop:

**WARNING: NEVER TEST FOR GAS LEAKS WITH A MATCH OR OTHER FLAME.**

Use a brush and apply liquid detergent to all of the gas connections and check them for leaks. Bubbles around connections will indicate a leak. If a leak appears, shut off gas valve controls, tighten the connection, and recheck the connection again. Clean all of the detergent solution from the cooktop.

## Electronic Ignition System— Initial Lighting

Cooktop burners use electronic ignitors in place of standing pilots. When the cooktop control knob is pushed in and turned to the "LITE" position, the system creates a spark to light the burner. This sparking continues until the control knob is turned to the desired setting.

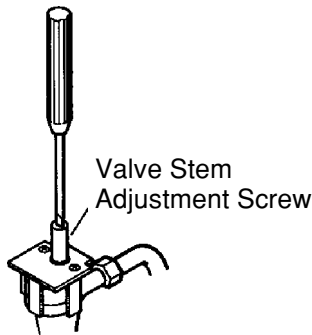


- Check the operation of the cooktop burners. Push in and turn each control knob to the "LITE" position. The flame should light within 4-seconds. **Do not leave the knob in the "LITE" position after burner lights.**

If the burners do not light properly, turn the control knob to the "OFF" position. Check that the burner cap is in the proper position. Check that the power supply cord is plugged in and that the circuit breaker, or house fuse, has not blown. Check that the gas shutoff valve is in the "ON" position. Check the operation again. If a burner still does not light, refer to "Diagnosis & Troubleshooting" in Section 6.

10. Push in and turn each control knob from the "LITE" to the "LO" setting. The low flame should be at a minimum steady blue flame.

If flame needs to be adjusted, turn the control to the "LO" setting, and remove the control knob. Insert a small flat-blade screwdriver into the valve stem. Turn the adjustment screw to obtain the smallest flame that will not go out when the control of a cold burner is quickly turned from "HI" to "LO." Turn the adjustment screw clockwise to decrease the flame, and counter-clockwise to increase it. Repeat for other cooktop burners, as needed.



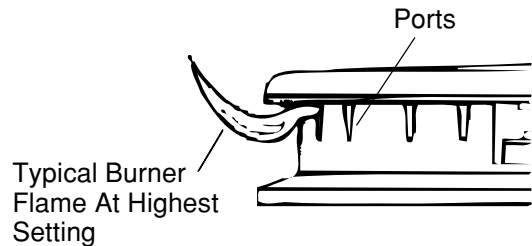
11. Push in and turn each control knob to the "LO" (or simmer) setting. This setting has been factory-set for each control and is the lowest setting available that will provide reliable reignition of the burner. If it does not stay lit on the "LO" setting, check the setting as follows:

- a) Turn control to "LITE" until burner ignites.
- b) Quickly turn the knob down to its lowest position.
- c) If the burner goes out, readjust the valve as follows:

Remove the surface burner control knob. Insert a flat-blade screwdriver into the hollow valve stem and engage the slotted screw. Flame size can be increased or

decreased by turning the screw. Adjust the flame until you can quickly turn the knob from "LITE" to the lowest position without extinguishing the flame. The flame should be as small as possible without going out.

12. Check the flame at the "HI" setting for a blue color, and a clean, soft shape. There should be no yellow tips on the flames, or any blowing or lifting off the burner head. An occasional orange flash is normal, and reflects different elements in the air or gas.



13. Completely fill out the Conversion Label (# 3192259), and attach the label to the bottom of the cooktop beside the rating tag. Do not cover the rating tag with the label.

<p>THIS APPLIANCE HAS BEEN CONVERTED FOR USE WITH L.P.          THE OPERATING MANIFOLD PRESSURE IS 10 INCHES W.C.          THE INPUT RAGING FOR EACH MAIN BURNER FOR EACH MODEL          IS LISTED ON THE RATING LABEL.</p>		<p>3192259 REV. A</p>
<p>THIS APPLIANCE WAS CONVERTED ON _____ DAY-MONTH-YEAR          TO LP GAS WITH KIT NO. <u>3192261</u></p>		
<p>BY ORGANIZATION: _____</p>		
<p>ADDRESS: _____, WHICH ACCEPTS THE          RESPONSIBILITY THAT THIS CONVERSION HAS BEEN PROPERLY MADE.</p>		
<p>_____</p>		

14. For higher altitudes, no further adjustments are necessary. Derating the burners is also unnecessary.
15. Save the orifices removed from the cooktop, along with the instructions, for possible future use.

NOTE: To convert the cooktop back to use with Natural gas, start on Page 2-6, and convert the regulator, and replace the orifices in the order in which they were removed.

— NOTES —

# PRODUCT OPERATION

## ELECTRONIC IGNITION SYSTEM

Refer to Figure 3-1 for the following sequence.

### SEALED BURNER

When a main burner control knob **1** is turned to the “lite” position, the gas valve **2** opens, and gas flows through the pressure regulator **3** into the manifold **4** through the open valve. As gas passes through the valve and its orifice, it is directed into the venturi **5**, where it mixes with primary air to create the proper mixture necessary for combustion.

At the same time, line voltage is applied through the ignitor switch **6**, to the spark module **7**, which produces high-voltage, low amperage pulses to all of the spark ignitors **8**. The pulses cause a spark **9** to occur between the spark ignitor electrode, and the grounded burner cap **10**. The gas and air mixture at the burner is ignited by the spark, and a flame is produced at each of the top burner ports.

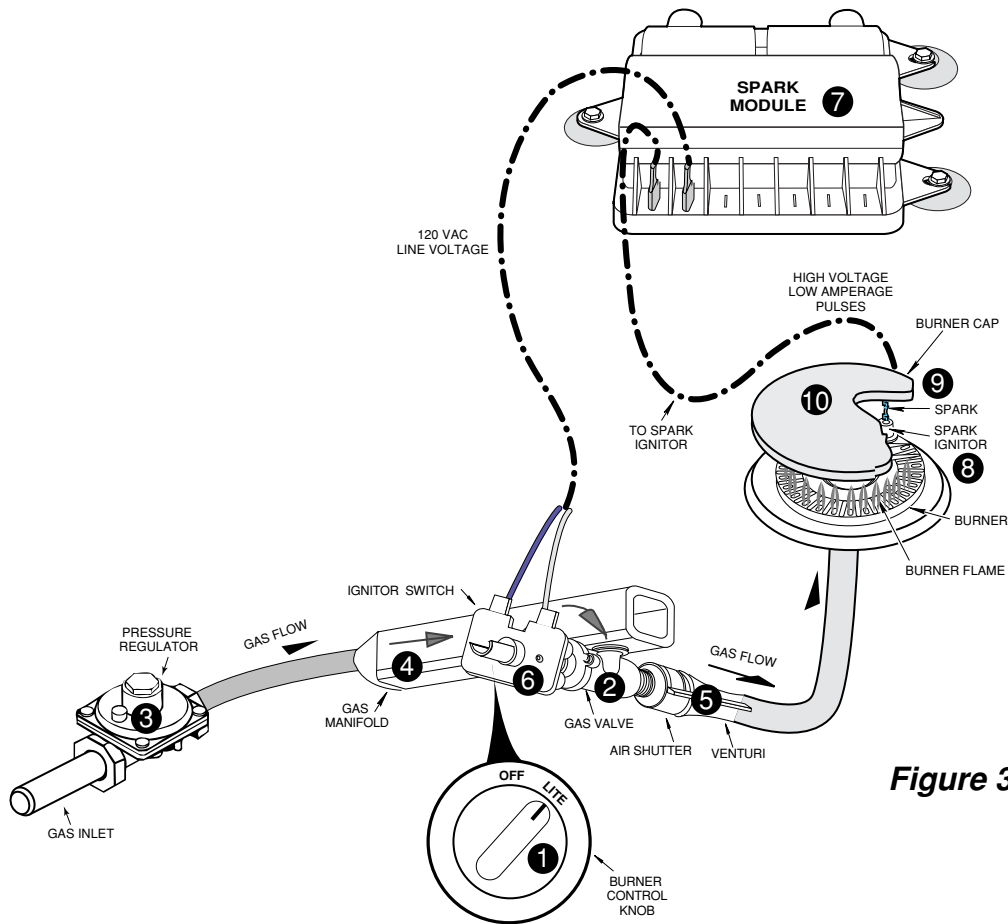


Figure 3-1

— NOTES —

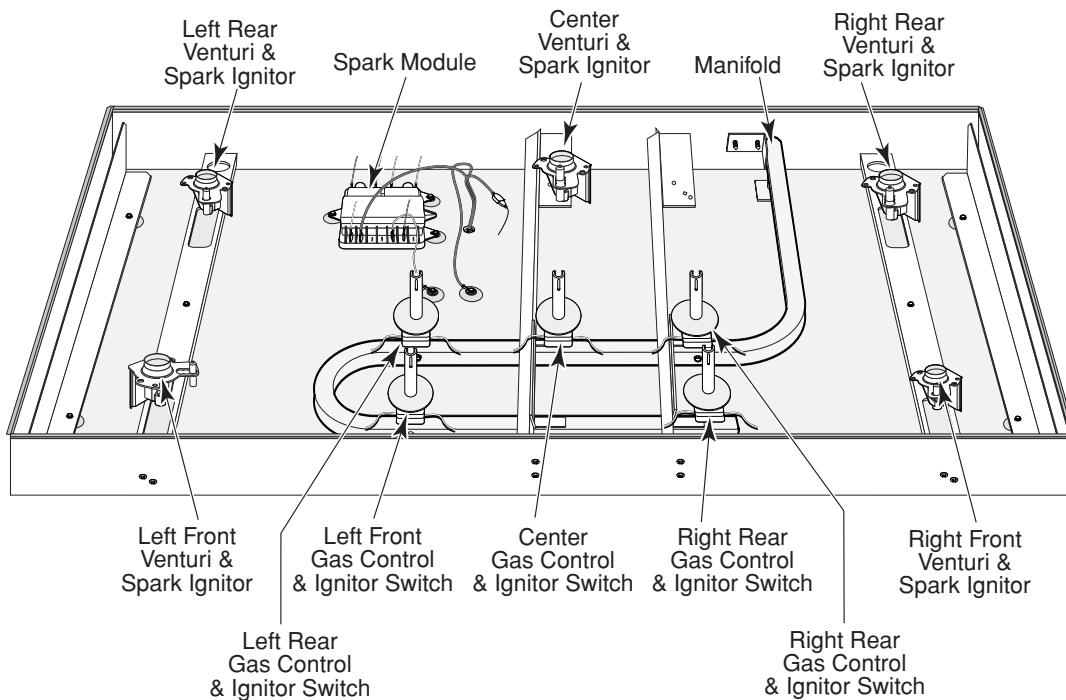
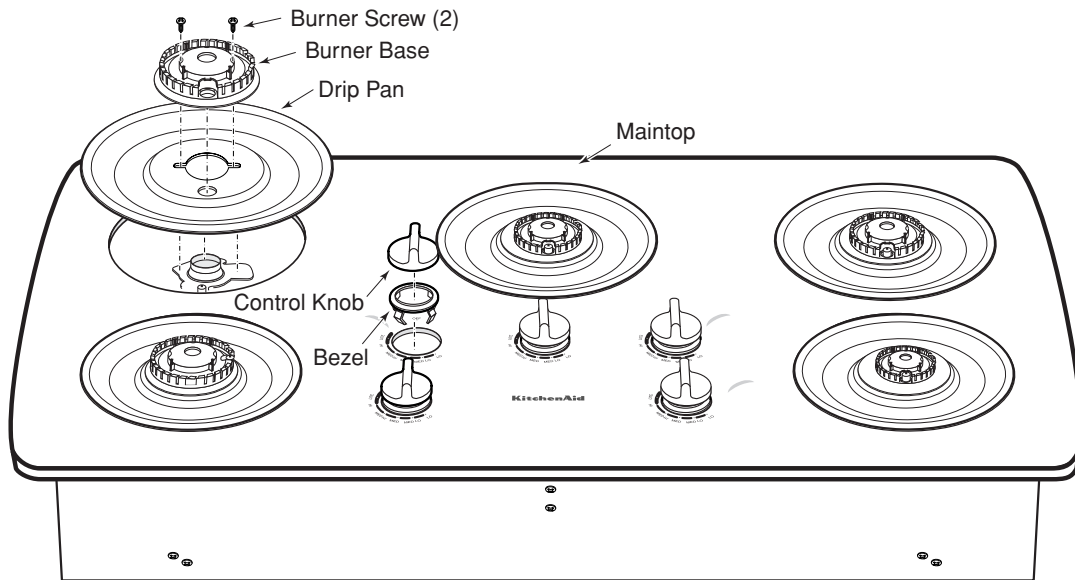


# COMPONENT ACCESS

## COMPONENT LOCATIONS

This section instructs you on how to service each component inside the built-in cooktops. The components and their locations are shown below.

NOTE: The KitchenAid Model KGCS166G/ KGCT366G cooktop is shown below, however, the other built-in cooktop components are identical, and are serviced in the same manner.



## REMOVING THE MAINTOP

### **! WARNING**

#### **Electrical Shock Hazard**

Disconnect from electrical and gas supplies before servicing unit.

Failure to do so could result in death, electrical shock, or explosion.

**CAUTION:** When you work on the cooktop, be careful when handling the sheet metal parts. Sharp edges may be present, and you can cut yourself if you are not careful.

1. Turn off the gas supply and electrical power to the cooktop.
2. Remove the grates and burner caps. Refer to Figure 4-1 for the following steps.
3. Remove the knobs from the controls.
4. Remove all of the burner bases. To remove a burner base, remove the two screws, and lift it off the drip pan.
5. Lift the maintop off the countertop. **NOTE:** If you are replacing the maintop, unclip the control bezels from the mounting holes, otherwise leave them installed.

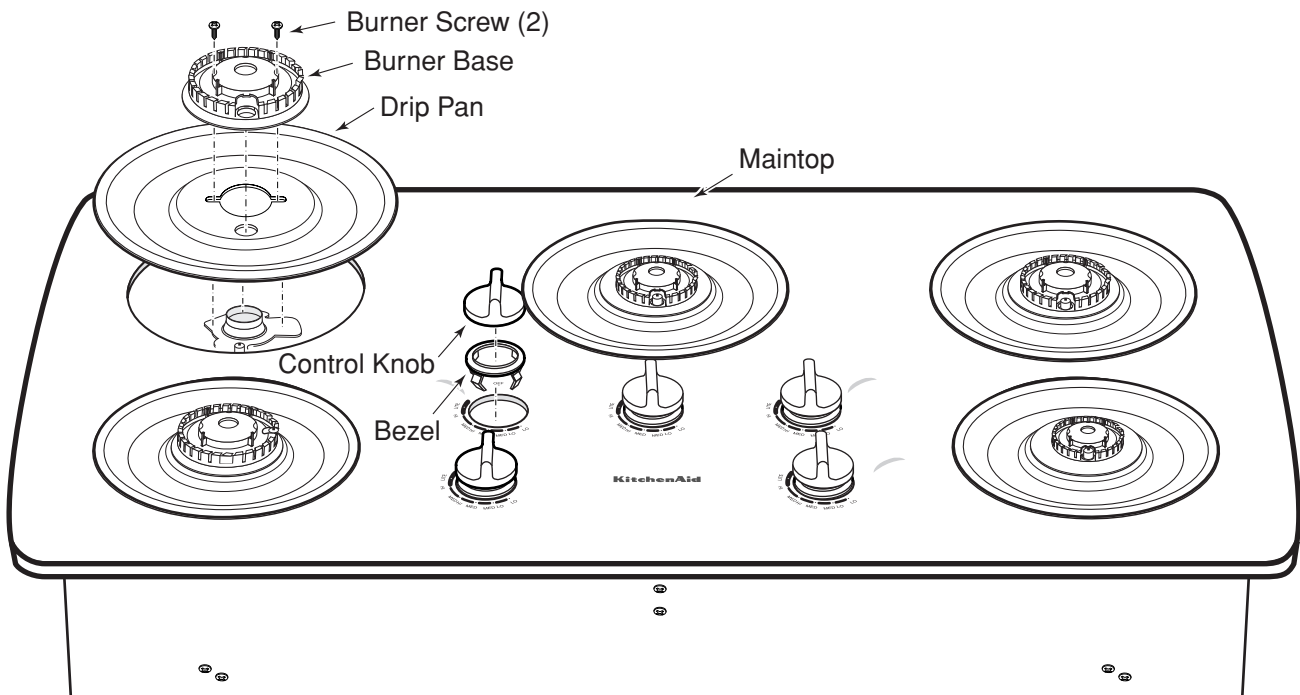


Figure 4-1

## REMOVING A VENTURI & SPARK IGNITOR

### **! WARNING**

#### **Electrical Shock Hazard**

Disconnect from electrical and gas supplies before servicing unit.

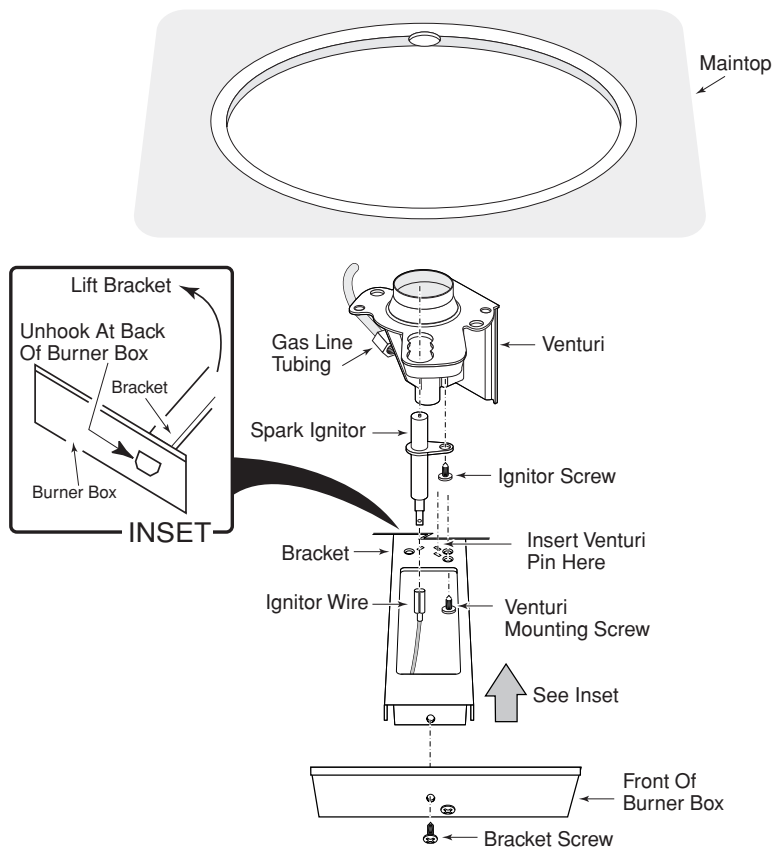
Failure to do so could result in death, electrical shock, or explosion.

**CAUTION:** When you work on the cooktop, be careful when handling the sheet metal parts. Sharp edges may be present, and you can cut yourself if you are not careful.

1. Turn off the gas supply and electrical power to the cooktop.
2. Remove the maintop from the burner box (refer to page 4-2 for the procedure).

Refer to Figure 4-2 for the following steps.

3. Remove the mounting screw from the front of the bracket that contains the venturi or spark ignitor you wish to service.
4. Remove the tubing and ignitor wires from each venturi and spark ignitor on the bracket.
5. Lift the front of the mounting bracket, remove the mounting screw from the venturi, and remove the venturi. **NOTE:** You may have to completely remove the bracket to remove the venturi. If so, lift it at the front, and unhook the back tab from the burner box (see the inset).
6. To service the spark ignitor, first note the hole location for the ignitor before you remove it. Then, remove the mounting screw, and remove the ignitor from the venturi.



**Figure 4-2**

# REMOVING A SPARK MODULE & POWER CORD

## **! WARNING**

### **Electrical Shock Hazard**

Disconnect from electrical and gas supplies before servicing unit.

Failure to do so could result in death, electrical shock, or explosion.

**CAUTION:** When you work on the cooktop, be careful when handling the sheet metal parts. Sharp edges may be present, and you can cut yourself if you are not careful.

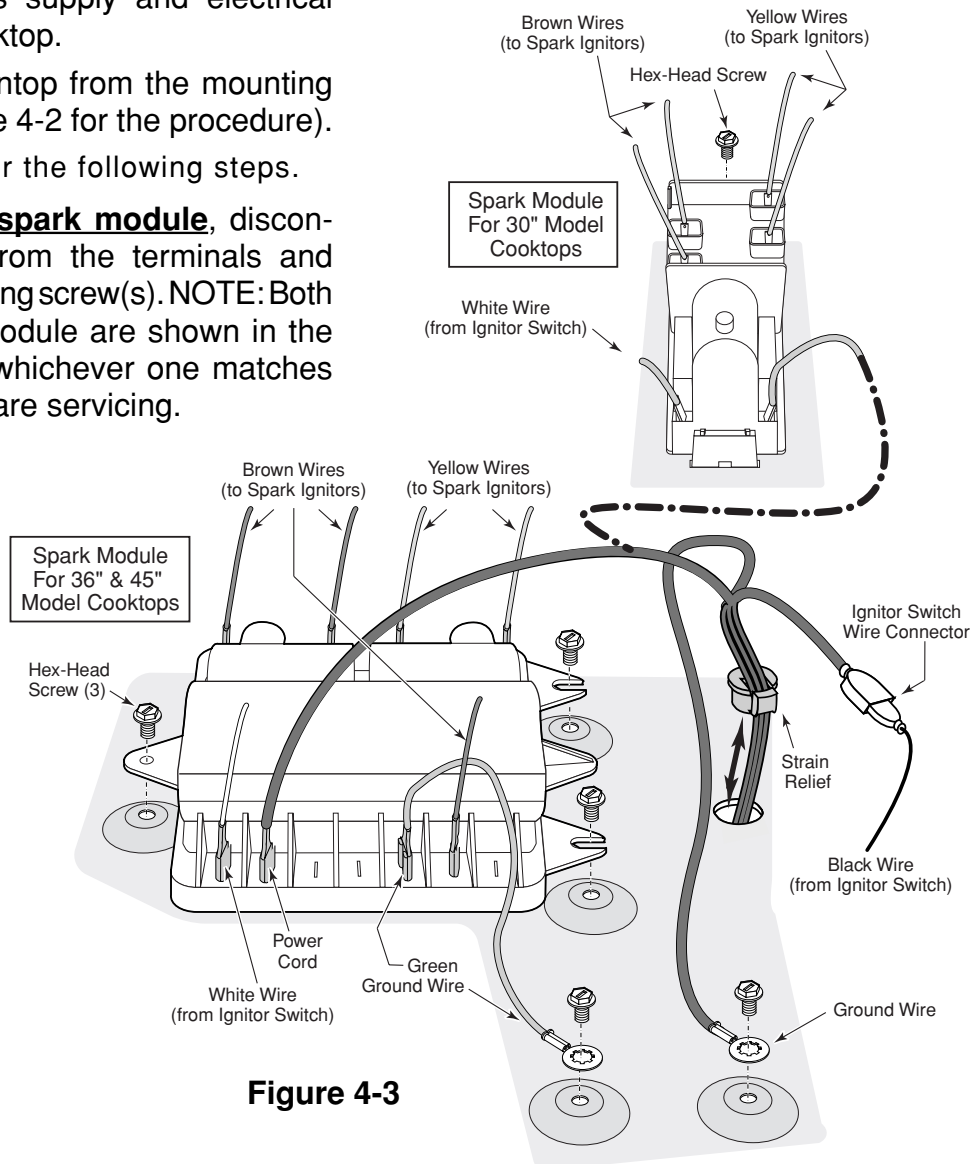
1. Turn off the gas supply and electrical power to the cooktop.
2. Remove the maintop from the mounting box (refer to page 4-2 for the procedure).

Refer to Figure 4-3 for the following steps.

3. **To remove the spark module**, disconnect the wires from the terminals and remove the mounting screw(s). **NOTE:** Both types of spark module are shown in the illustration. Use whichever one matches the cooktop you are servicing.

4. **To remove the power cord:**

- a) Disconnect the lead from the spark module terminal, and from the ignitor switch wire connector.
- b) Remove the screw from the ground wire eyelet.
- c) Use a pair of pliers and squeeze the strain relief sections together while pressing down, and remove the strain relief and power cord from the burner box.



**Figure 4-3**

# REMOVING AN IGNITOR SWITCH & A GAS VALVE

## **! WARNING**

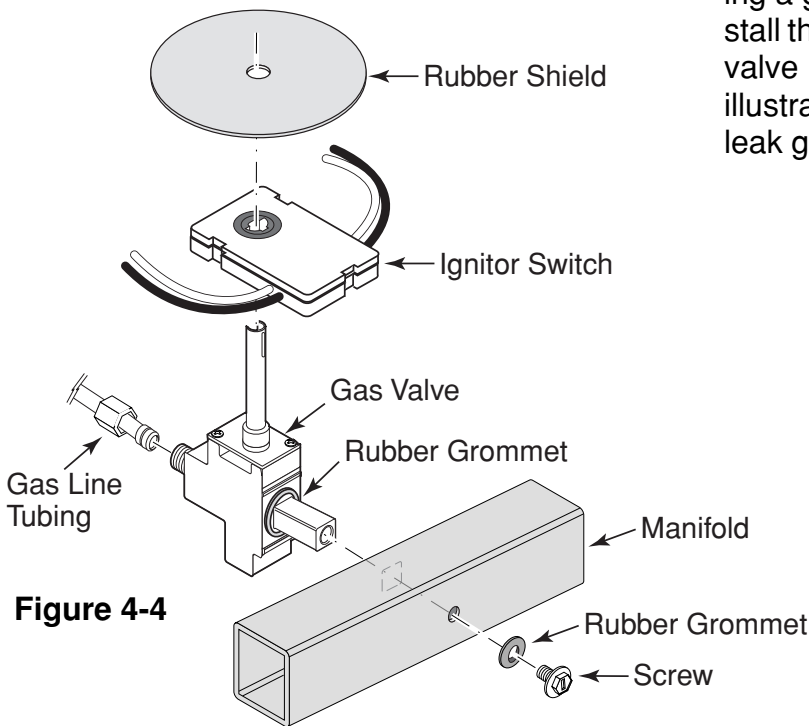
### **Electrical Shock Hazard**

Disconnect from electrical and gas supplies before servicing unit.

Failure to do so could result in death, electrical shock, or explosion.

**CAUTION:** When you work on the cooktop, be careful when handling the sheet metal parts. Sharp edges may be present, and you can cut yourself if you are not careful.

1. Turn off the gas supply and electrical power to the cooktop.
2. Remove the maintop from the mounting box (refer to page 4-2 for the procedure).  
Refer to Figure 4-4 for the following steps.
3. Remove the rubber shields from the gas valves.



**Figure 4-4**

NOTE: If one ignitor switch is defective, all of the switches must be replaced as an assembly.

### 4. **To remove an ignitor switch:**

- a) Pull up firmly on the switch body, un-snap it from the mounting screw heads of the gas valve, and slide it off the stem.
- b) When all of the switches are removed, disconnect the black wire connector from the line cord lead, and the white wire from the terminal of the spark module (see Figure 4-3 on page 4-4).

### 5. **To remove a gas valve:**

- a) Remove the ignitor switch (see step 4).
- b) Remove the gas line tubing, and the mounting screw and rubber grommet from the gas valve you wish to service, and remove the valve from the manifold.

6. Install the new ignitor switch or gas valve.  
**REASSEMBLY NOTE:** If you are replacing a gas valve, make sure that you reinstall the rubber grommets on both the gas valve and the mounting screw, (see the illustration below), otherwise the valve will leak gas.

## REMOVING THE GAS MANIFOLD

### **! WARNING**

#### **Electrical Shock Hazard**

Disconnect from electrical and gas supplies before servicing unit.

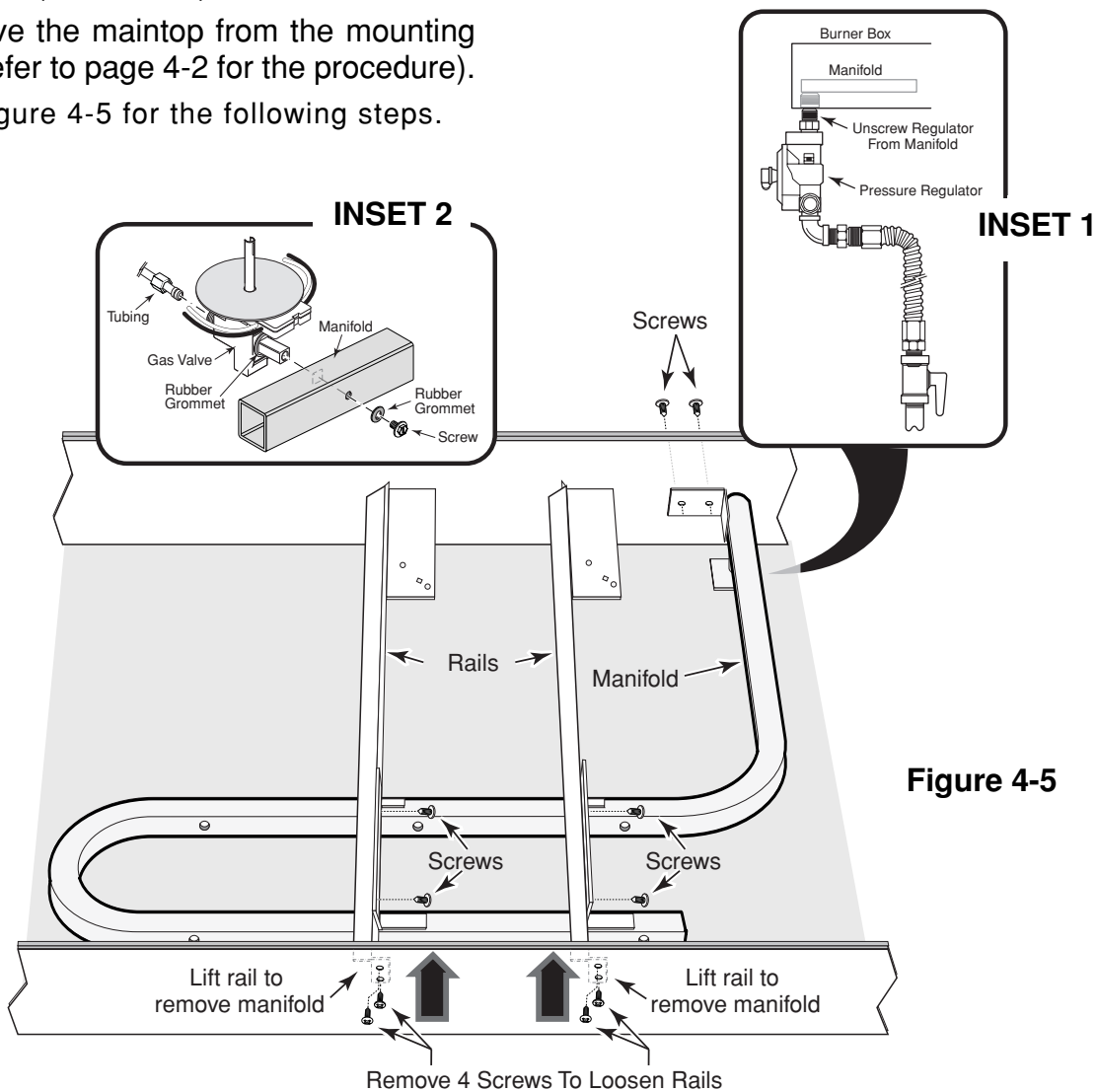
Failure to do so could result in death, electrical shock, or explosion.

**CAUTION:** When you work on the cooktop, be careful when handling the sheet metal parts. Sharp edges may be present, and you can cut yourself if you are not careful.

1. Turn off the gas supply and electrical power to the cooktop.
2. Remove the pressure regulator from the manifold (see inset 1).
3. Remove the maintop from the mounting box (refer to page 4-2 for the procedure).

Refer to Figure 4-5 for the following steps.

4. Remove the rubber shields from the gas valves.
5. Remove the gas valves from the manifold (refer to steps 4 & 5 on page 4-5).
6. Remove the front screws from each rail.
7. Remove the mounting screws from the manifold and remove it from the burner box. **NOTE:** Lift the front of the rails high enough to slide the manifold out.
8. Install the new manifold.
9. Mount the gas valves to the manifold. Make sure that you reinstall the rubber grommets on both the gas valves and the mounting screws, (see inset 2), otherwise the valves will leak gas.



**Figure 4-5**

# COMPONENT TESTING

## THE IGNITOR SWITCHES

### **WARNING**

#### **Electrical Shock Hazard**

Disconnect from electrical and gas supplies before servicing unit.

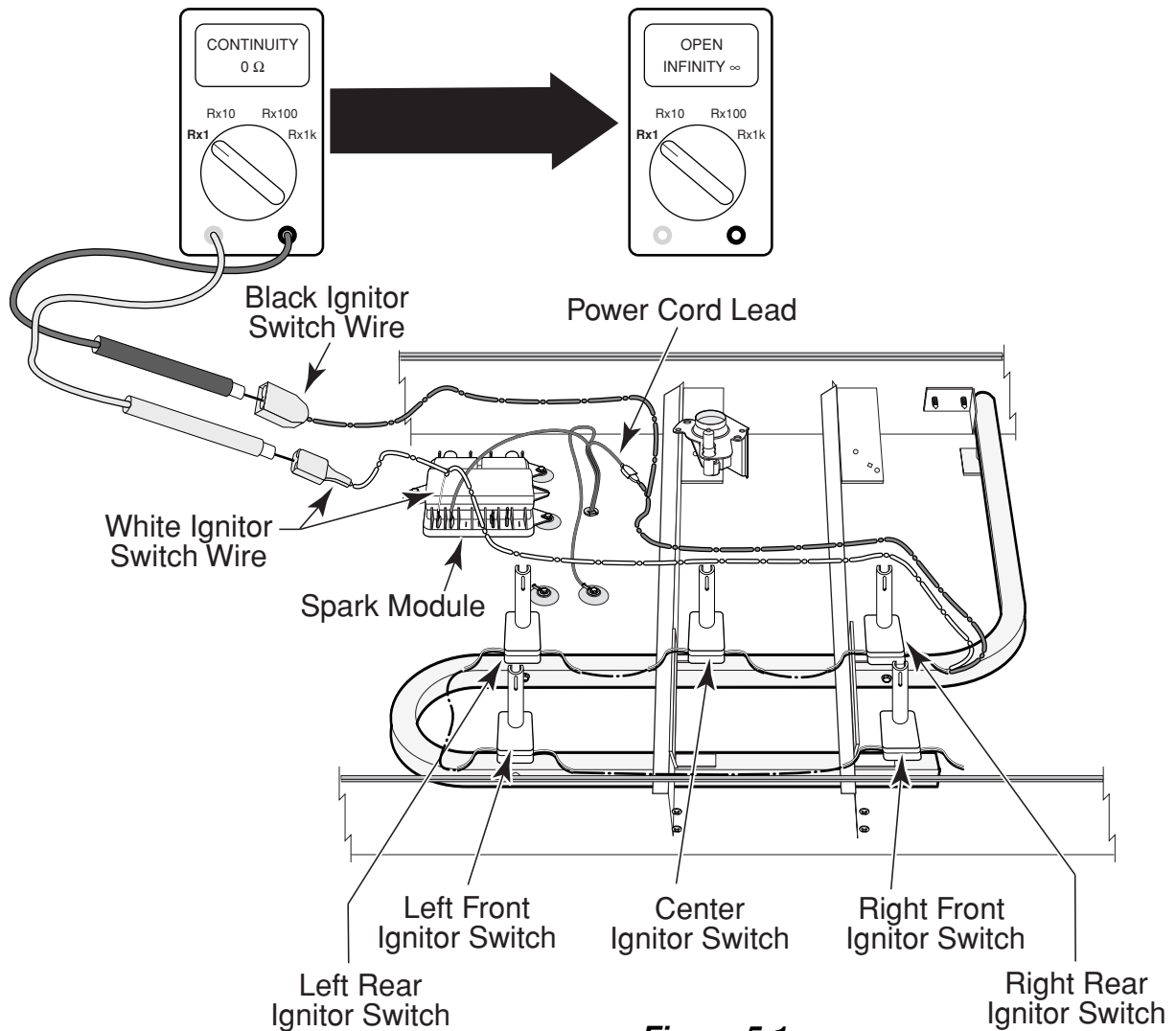
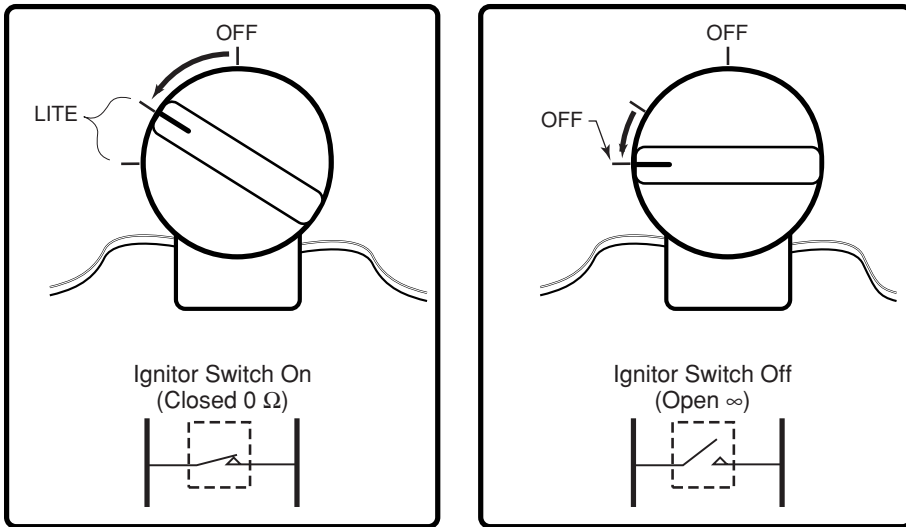
Failure to do so could result in death, electrical shock, or explosion.

NOTE: The ignitor switches are connected to each other in a parallel configuration so that if one switch fails, the others will still operate. To check each of the ignitor switches for proper operation, perform the following steps.

1. Remove the maintop from the cooktop (see page 4-2).
2. Reinstall the knobs back on the valve stems.

Refer to Figure 5-1 on the next page.

3. Disconnect the black ignitor switch wire from the line cord connector and the white wire from the spark module terminal.
4. Connect the leads of an ohmmeter to the ends of the spark module wires.
5. Set the ohmmeter to the R x 1 scale.
6. Press and turn one of the gas valve knobs to the LITE position. At that point, the switch should close, and the meter should indicate continuity.
7. Continue to turn the knob away from the LITE position. The switch should open, and the meter should indicate an open (infinite  $\infty$ ) circuit.
8. Repeat steps 6 & 7 for all of the other ignitor switches. If the readings are not as stated, replace the entire ignitor switch assembly (they are supplied as an assembly and cannot be changed individually).



**Figure 5-1**



# DIAGNOSIS & TROUBLESHOOTING

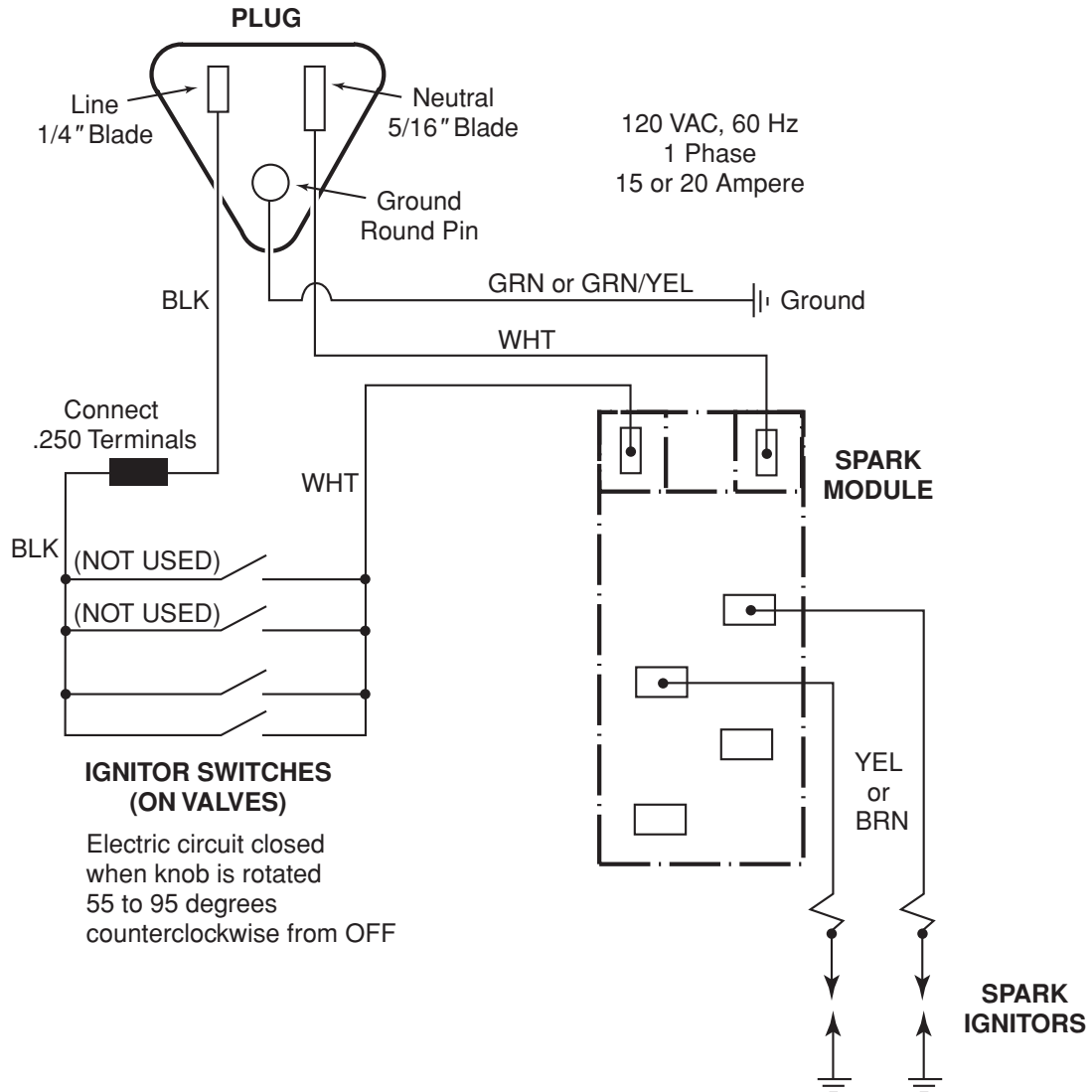
PROBLEM	POSSIBLE CAUSE	SOLUTION
Nothing will operate.	<ul style="list-style-type: none"> <li>• The cooktop is not wired to a live circuit with the proper voltage supply.</li> <li>• The cooktop is not properly connected to the gas supply.</li> <li>• A household fuse has blown, or a circuit breaker has opened.</li> <li>• A control knob is not set correctly.</li> </ul>	<ul style="list-style-type: none"> <li>• Wire the cooktop into a live circuit with the proper voltage.</li> <li>• Properly connect the gas supply to the cooktop.</li> <li>• Replace the household fuse or reset the circuit breaker.</li> <li>• Push in on the control knobs before turning them.</li> </ul>
A burner fails to light.	<ul style="list-style-type: none"> <li>• A household fuse has blown, or a circuit breaker has opened.</li> <li>• The burner is wet from being washed.</li> <li>• The burner ports are clogged.</li> </ul>	<ul style="list-style-type: none"> <li>• Replace the household fuse or reset the circuit breaker.</li> <li>• Allow the burner to dry.</li> <li>• Clean the burner ports with a straight pin (see Section 8).</li> </ul>
<p>The burner flames are uneven.</p> <p>The burner flames lift off the burner ports, are yellow-tipped, or are noisy when turned off.</p>	<ul style="list-style-type: none"> <li>• The burner ports are clogged.</li> <li>• The burner needs to be cleaned.</li> <li>• The air/gas mixture is incorrect.</li> </ul>	<ul style="list-style-type: none"> <li>• Clean the burner ports with a straight pin (see Section 8).</li> <li>• Clean the burner (see Section 8).</li> <li>• Check the air/gas mixture (see “Electronic Ignition System—Initial Lighting” on page 2-8).</li> </ul>
Cooking does not have the desired results.	<ul style="list-style-type: none"> <li>• The cooktop is not level.</li> <li>• The pan used is not the correct type or size.</li> <li>• The flame size does not fit the cookware being used.</li> <li>• The flow of combustion air and/or ventilation air to the cooktop is blocked.</li> </ul>	<ul style="list-style-type: none"> <li>• Level the cooktop.</li> <li>• Refer to a reliable cookbook for the recommended pan type and size.</li> <li>• The pan should be the same size, or slightly larger, than the cooking area being used.</li> <li>• Remove any obstructions around the knobs or burners.</li> </ul>

— NOTES —

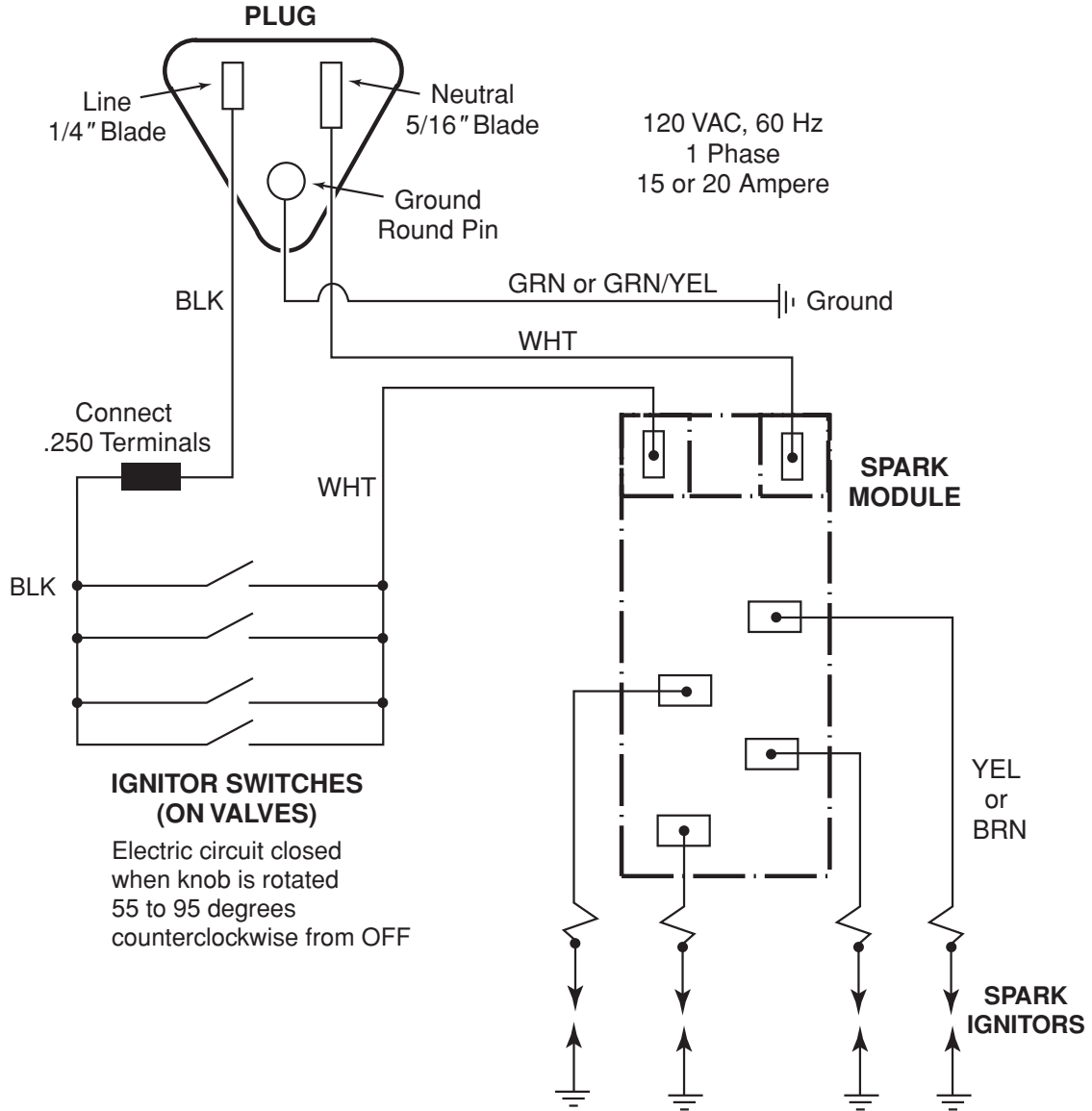
# WIRING DIAGRAMS & STRIP CIRCUITS

## WIRING DIAGRAMS

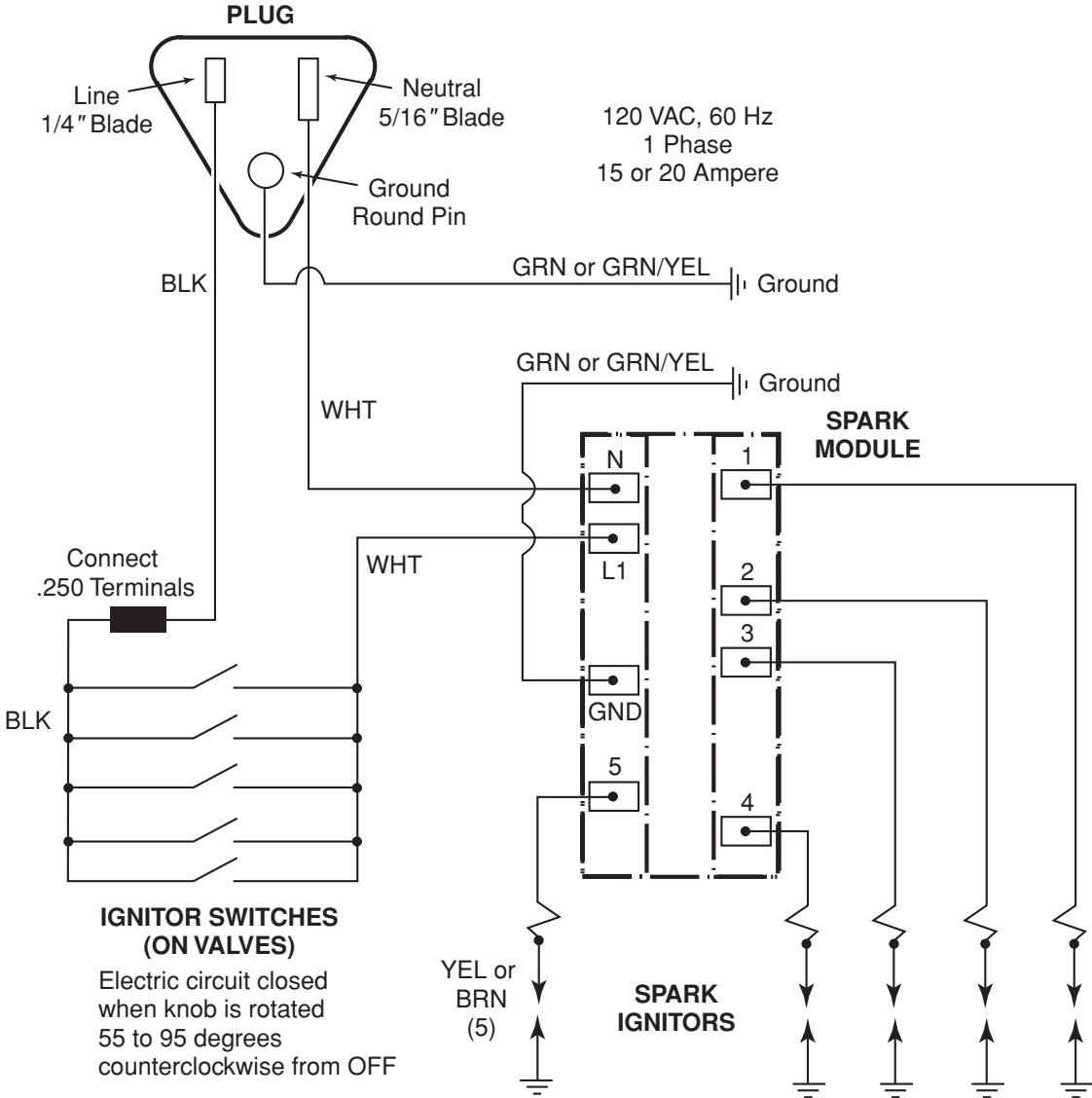
### KitchenAid Models KGCR055G & KGCT055G



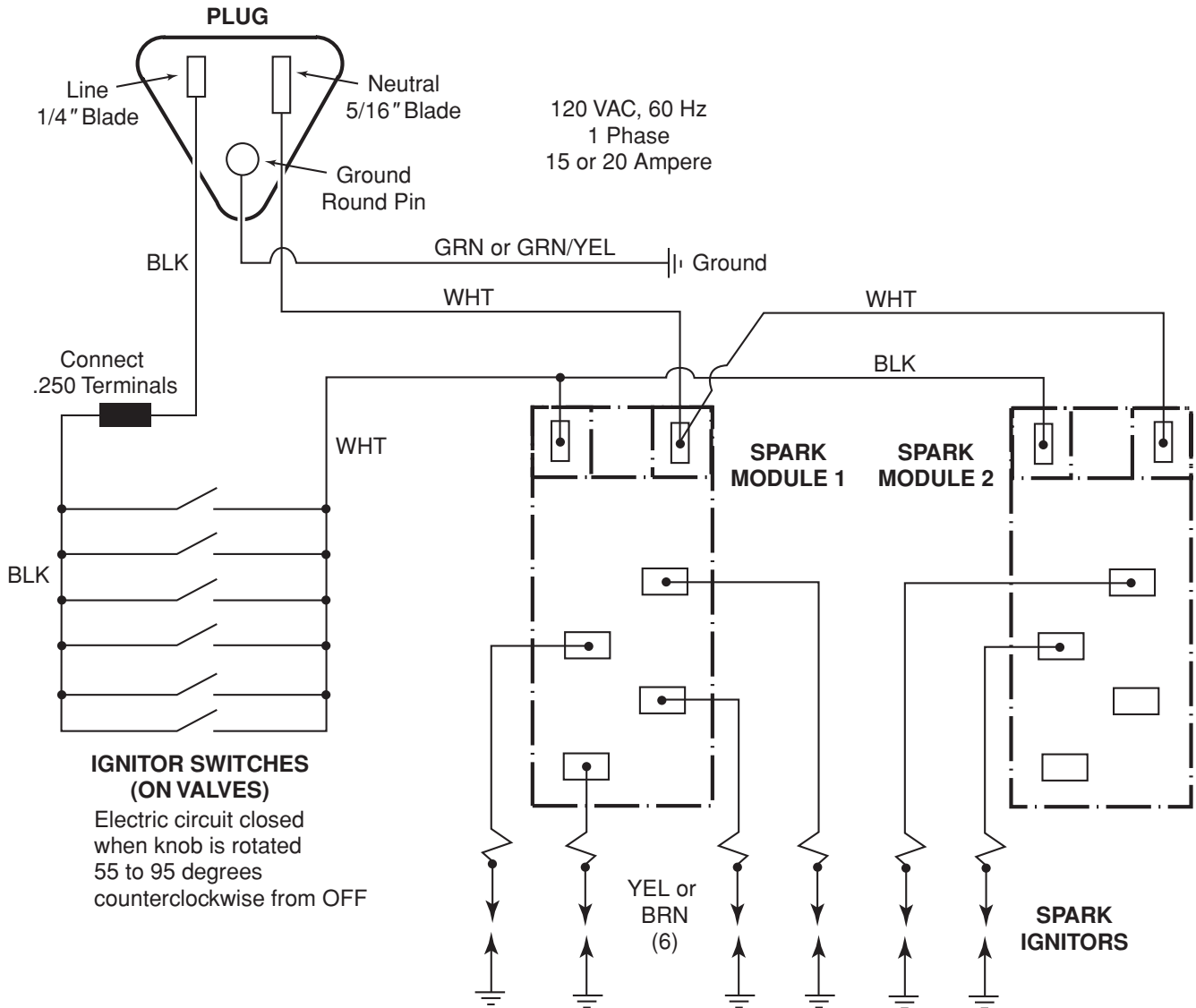
**KitchenAid Models KGCS105G, KGCT305G,  
YKGCT305G, & KGCT365G  
Whirlpool Models GLT3014G, GLT3614G, SCS3004G,  
SCS3014G, & SCS3614G**



# KitchenAid Models KGCS166G, KGCT366G, & YKGCT366G

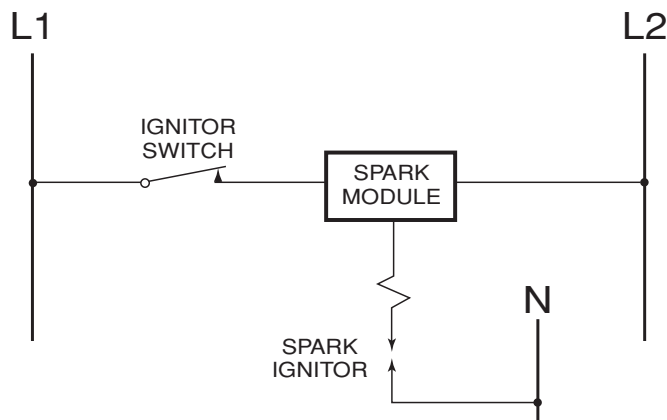


# KitchenAid Model KGCS127G



## STRIP CIRCUIT

IGNITOR SWITCH (CLOSED)



# TECH TIPS

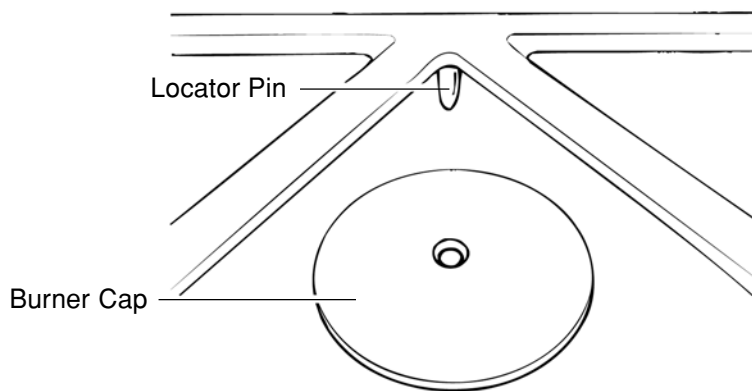
## SURFACE BURNERS & GRATES

**IMPORTANT:** The cooktop has been factory-set for use with Natural gas. An L.P. Conversion Kit is supplied for converting the cooktop for use with L.P. gas.

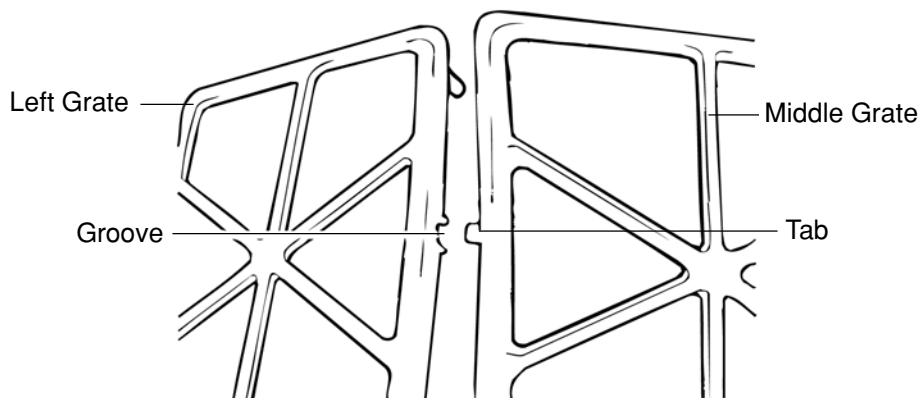
The sealed gas burners spread the heat evenly across the bottom of the cookware and provide infinite heat control.

The locator pin on the grates must be positioned in the burner cap hole to hold the grate in place (see Figure 8-1).

The left and right grates contain grooves. The grooves must always face inward toward the control knobs to hold the grates in place. The middle grate must be placed in position first followed by the left and right grates (see Figure 8-2).



**Figure 8-1**



**Figure 8-2**

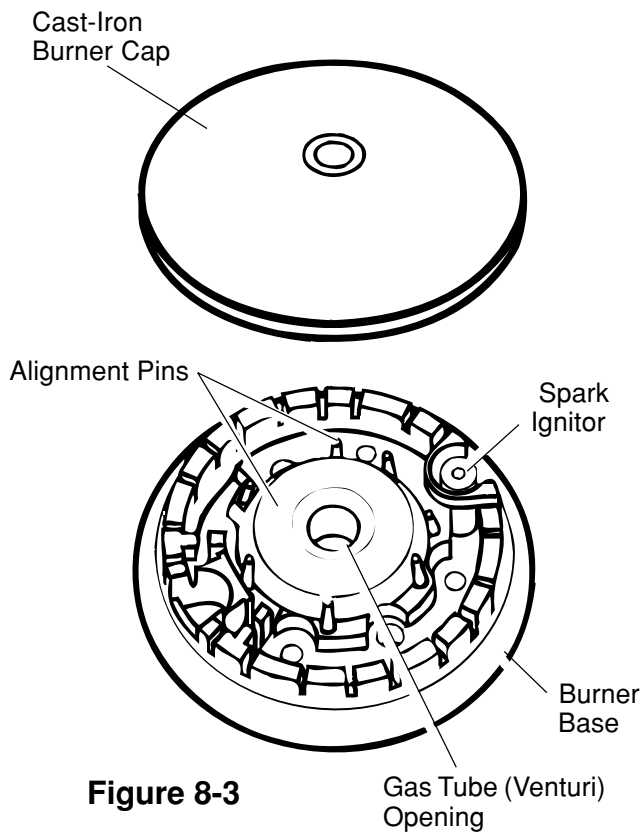
# CLEANING THE SURFACE BURNERS

Refer to Figure 8-3.

The burner caps should be routinely removed and cleaned. Keeping the burner caps clean prevents improper ignition and an uneven flame.

For the proper flow of gas and ignition of the burner, **DO NOT ALLOW SPILLS, FOOD, CLEANING AGENTS, OR ANY OTHER MATERIAL TO ENTER THE GAS TUBE (VENTURI) OPENING.**

Gas must flow freely through the gas tube opening for the burner to light properly. You must keep this area free of any soil and protect it from boilovers or spillovers. Always keep the burner cap in place whenever a surface burner is in use.

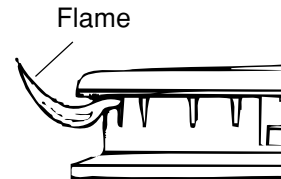


**Figure 8-3**

Allow the cooktop to cool before cleaning it. Do not use oven cleaners, bleach, or rust removers, or obstruct the flow of combustion and ventilation air to the burners.

If the knobs are removed while cleaning, be careful not to spill liquids through the holes in the control area. Moisture can cause the ignitor switches to fail.

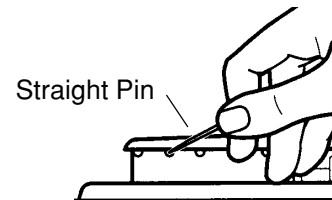
Occasionally check the burner flames for proper size and shape, as shown in Figure 8-4. A good flame is blue in color. If the flames are uneven, you may need to clean the burners.



**Figure 8-4**

To clean the burners:

1. Lift the burner caps off the burner base.
2. Clean the burner caps with warm, soapy water and a sponge. You can also clean the caps with a mildly abrasive plastic scrubbing pad and powdered cleanser. Do not clean the burner caps in a dishwasher or self-cleaning oven.
3. If the gas tube opening has become soiled or clogged, use a cotton swab or a soft cloth to clean the area.
4. If the ports are clogged, clean them with a straight pin (see Figure 8-5). Do not enlarge, or distort the port. Do not use a wooden toothpick. If the burner needs to be adjusted, call a qualified technician for service.



**Figure 8-5**

5. After cleaning the gas tube opening and ports, replace the burner caps. To replace the burner caps, make sure the alignment pins on the burner base are properly aligned with the cap.
6. Turn on the burner to see if it will light. If the burner does not light after you have cleaned it, contact an authorized KitchenAid or Whirlpool service technician. Do not service the sealed burner yourself.



## REQUESTING ASSISTANCE OR SERVICE

Before calling for assistance or service, please check the “Diagnosis & Troubleshooting” in Section 6. It may save the cost of a service call. For further help, follow these instructions.

### **If you need assistance or service in the U.S.A.:**

Call the KitchenAid Consumer Assistance Center toll free, at

**1-800-422-1230**, OR

Call the Whirlpool Consumer Assistance Center, toll free at:

**1-800-253-1301**.

### **If you need assistance or service in Canada:**

Call the Inglis Limited Consumer Assistance Center telephone number toll-free, 8:30 a.m. to 6:00 p.m. (EST) at:

**1-800-461-5681**.

Our consultants are available to assist you.

When calling, please have the purchase date, and the complete model and serial number of your appliance handy. This information will help with your request.

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 & French (Canada) speaking, hearing impaired, limited vision, etc.).
- Referrals to local dealers, service companies, and repair parts distributors.

KitchenAid and Whirlpool service technicians are trained to fulfill the product warranty and provide after-warranty service, anywhere in the United States. To locate the authorized KitchenAid or Whirlpool service company in your area, you can also look in your telephone directory Yellow Pages.

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

To locate factory authorized replacement parts in your area, call our Consumer Assistance Center telephone number or your nearest authorized service center.

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

KitchenAid/Whirlpool Brand Home Appliances  
Consumer Assistance Center  
c/o Correspondence Dept.  
2000 North M-63  
Benton Harbor, MI 49022-2692

In Canada, contact:

Consumer Relations Department  
Inglis Limited  
1901 Minnesota Court  
Mississauga, Ontario L5N 3A7

Please include a daytime phone number in your correspondence.

# KITCHENAID GAS COOKTOP WARRANTY

LENGTH OF WARRANTY:	KITCHENAID WILL PAY FOR:	KITCHENAID WILL NOT PAY FOR:
<p><b>ONE-YEAR FULL WARRANTY</b> FROM DATE OF PURCHASE.</p>	<p>Replacement parts and repair labor costs to correct defects in materials or workmanship. Service must be provided by an authorized KitchenAid servicing outlet.</p>	<p>A. Service calls to:</p> <ol style="list-style-type: none"> <li>1. Correct the installation of the cooktop.</li> <li>2. Instruct you how to use the cooktop.</li> <li>3. Replace house fuses or correct house wiring.</li> <li>4. Correct house plumbing.</li> </ol> <p>B. Repairs when cooktop is used in other than normal home use.</p> <p>C. Damage resulting from accident, alteration, misuse, abuse, fire, flood, acts of God, improper installation, or installation not in accordance with local electrical or plumbing codes.</p>
<p><b>SECOND-THROUGH FIFTH-YEAR LIMITED WARRANTY</b> FROM DATE OF PURCHASE.</p>	<p>Replacement parts for any gas burner to correct defects in materials or workmanship.</p>	<p>D. Any labor costs during the limited warranties.</p> <p>E. Replacement parts or repair labor costs for units operated outside the United States and Canada.</p> <p>F. Pickup and delivery. This product is designed to be repaired in the home.</p> <p>G. Repairs to parts or systems resulting from unauthorized modifications made to the appliance.</p> <p>H. In Canada, travel or transportation expenses for customers who reside in remote areas.</p>

**KITCHENAID AND KITCHENAID CANADA DO NOT ASSUME ANY RESPONSIBILITY FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES.** Some states or provinces do not allow the exclusion or limitation of incidental or consequential damages, so this exclusion or limitation may not apply to you. This warranty gives specific legal rights and you may also have other rights which vary from state to state or province to province.

**Outside the United States and Canada, a different warranty may apply. For details, please contact your authorized KitchenAid dealer.**

If you need assistance or service, first see the "Troubleshooting" section in this book. After checking "Troubleshooting," additional help can be found by checking the "Requesting Assistance or Service" section. In the U.S.A., call our Consumer Assistance Center at **1-800-422-1230**. In Canada, call our KitchenAid Consumer Assistance Center at **1-800-461-5681**.

# WHIRLPOOL GAS COOKTOP WARRANTY

LENGTH OF WARRANTY:	WHIRLPOOL WILL PAY FOR:	WHIRLPOOL WILL NOT PAY FOR:
<p><b>ONE-YEAR FULL WARRANTY FROM DATE OF PURCHASE.</b></p>	<p>FSP® replacement parts and repair labor costs to correct defects in materials or workmanship. Service must be provided by an authorized Whirlpool service company.</p>	<p>A. Service calls to:</p> <ol style="list-style-type: none"> <li>1. Correct the installation of the cooktop.</li> <li>2. Instruct you how to use the cooktop.</li> <li>3. Replace house fuses or correct house wiring or plumbing.</li> </ol> <p>B. Repairs when the cooktop is used in other than normal, single-family household use.</p> <p>C. Pickup and delivery. The cooktop is designed to be repaired in the home.</p> <p>D. Damage to the cooktop caused by accident, alteration, misuse, abuse, fire, flood, acts of God, or use of products not approved by Whirlpool.</p> <p>E. Repairs to parts or systems resulting from unauthorized modifications made to the appliance.</p> <p>F. In Canada, travel or transportation expenses for customers who reside in remote areas.</p>

**WHIRLPOOL CORPORATION AND INGLIS LIMITED SHALL NOT BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES.** Some states or provinces do not allow the exclusion or limitation of incidental or consequential damages, so this exclusion or limitation may not apply to you. This warranty gives specific legal rights and you may also have other rights which vary from state to state or province to province.

**Outside the United States and Canada, a different warranty may apply. For details, please contact your authorized Whirlpool dealer.**

If you need service, refer to the “Requesting Assistance or Service” section on page 8-3. After checking “Requesting Assistance or Service,” additional help can be found by calling the Whirlpool Consumer Assistance Center telephone number, **1-800-253-1301**, from anywhere in the U.S.A. In Canada, contact your authorized Inglis Limited Appliance Service company.

— NOTES —