

Quick Reference Guide



“Cooking gestures are invisible ingredients. They turn inspiration into emotions and emotions into a masterpiece. It’s all about artisanality, that’s why we take it so seriously.”

Thanks for choosing

KitchenAid
FOR THE WAY IT'S MADE.

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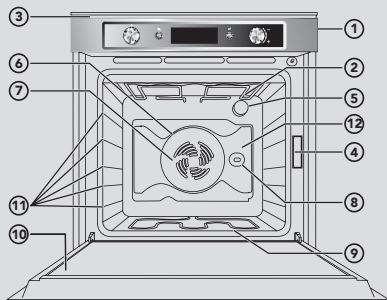
THANK YOU FOR BUYING A KITCHENAID PRODUCT

In order to receive a more complete assistance, please register your product on www.kitchenaid.eu/register



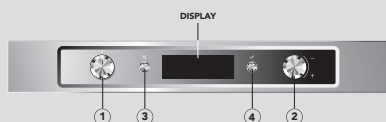
Before using the appliance carefully read the Safety Instruction.

Oven Parts and Features



1. Control panel
2. Upper heating element/grill
3. Cooling fan (not visible)
4. Data plate (please do not remove)
5. Lamp
6. Circular heating element (not visible)
7. Fan
8. Rotisserie (if supplied)
9. Lower heating element (not visible)
10. Door
11. Position of shelves (the level is shown on the front of the oven)
12. Rear wall

Control Panel



1. **Function knob:** to switch the oven on/off and select the various functions
2. **Browse knob:** to navigate through the suggested menus on the display and change the pre-set values
3. **Back button:** to return to the previous screen
4. **OK button:** to confirm and activate selected functions

Getting Started and Daily Oven Use

The **first time** you switch on your new oven, you will need to set the **language** and the **time of day**. Turn the **Browse knob** to scroll through the list of available languages. Once you have found your language of choice, press the **OK button** to confirm. Immediately after, "12:00" will flash on the display indicating that you should set the time of day. To do so, turn the **Browse knob** until the display shows the correct time of day, then press the **OK button** to confirm.

DAILY OVEN USE

1. Switching on the oven and selecting a function



By turning the **Function knob**, you will switch on the oven and see all of the possible functions and their related submenus on the display. If the parameters correspond with what you would like, press the **OK button** to confirm. To change the parameter on the display, turn the **Browse knob** until you see the value you would like then press the **OK button** to confirm.

2. Selecting Special Functions



Turn the **Functions knob** to the SPECIAL FUNCTIONS symbol: DEFROST will appear on the display as the first special function. Turn the **Browse knob** to scroll through the list of functions.

Once you have found the function you desire, press the **OK button** to confirm.

For more details, please refer to the Instructions for Use Manual or www.kitchenaid.eu.

Table of Functions

	Traditional: T / Special: S / Grill: G	Food Type	Shelves	Levels/Accessories
T	Switching Off	To interrupt the cooking cycle and switch off the oven		
T	Lamp	To switch on/off the lamp inside the oven		
S	Defrost	Any	1	3
S	Keep Warm	Any dish that has just been cooked	1	3
S	Yoghurt	Ingredients for yoghurt	1	1 Drip tray
S	Rising	Sweet or savoury dough	1	2
S	Slow Cooking	Meat	1	3 Meat probe
S	Slow Cooking	Fish	1	3
S	Eco Forced Air	Roasts, stuffed meat	1	3 Meat probe
T	Conventional	Any	1	3
		Pizza, sweet or savoury pies with juicy fillings	1	1 or 2
T	Convection Bake	Meat, filled cakes (cheese cake, strudel, fruit pie), stuffed vegetables	1	3
T	Forced Air	Various dishes simultaneously	1	3
			2	1, 4
			3	1, 3, 5
G	Grill	Meat, steak, kebabs, sausages, vegetables, bread	1	4 or 5 Drip tray
G	Turbo Grill	Large pieces of meat, poultry	1	1 or 2 Drip tray, Rotisserie
T	Settings	To set the language, time of day, display brightness, volume of the acoustic signal and energy savings		
S	Bread/Pizza	Two programmes with default settings		
T	Automatic Cleaning	Two cycles of very high temperature automatic cleaning		
T	Fast Preheating	Use this function to rapidly preheat the oven		

Please refer to the *Instructions for Use Manual* or www.kitchenaid.eu for more information on the cooking functions.

Accessories

Wire shelf	Food can be cooked directly on this shelf or the shelf can be used as support for cookware, baking pans or any oven safe container.
Drip tray	By inserting this tray under the wire shelf, you can collect cooking juices; you can also cook meat, fish, vegetables, flat bread, etc. directly on the tray.
Baking tray	Bread or pastry dishes can be cooked on this tray, as well as roasted meat, fish en papillote, etc.
Rotisserie (if supplied)	Poultry and large pieces of meat are cooked uniformly with this accessory.
Sliding rack guides (if supplied)	These guides make it easy to insert and remove shelves and trays.

Please Note: The number of oven accessories may vary depending on the model purchased. It is possible to purchase accessories separately from the Customer Service Center.

Maintenance

Before cleaning your appliance, please ensure that it is cold and disconnected from the electricity grid. It is best to avoid the use of steam cleaning equipment, steel wool pads, abrasive cloths and corrosive detergents that could damage the appliance.

Automatic Cleaning

Remove all accessories - including shelf guides - from the oven before activating the function. For optimum cleaning results, remove large deposits with a damp sponge before starting the pyrolytic function. It is recommended to activate the pyrolytic function depending on the soiling present in the oven and the frequency of use of the oven.

Troubleshooting

If you experience problems in operating your oven:

- 1. First check that there is an electrical current and that the oven is properly connected to the electricity grid;*
- 2. Switch off the oven then switch it back on to see if the problem is solved;*
- 3. If you see an "F" immediately followed by an error code on the display, contact your nearest Customer Service Center.*

It will be necessary to provide the following information to the technician: the precise type and model of the oven, the assistance code (visible on the right-hand inside edge when the oven door is open) and the error code that appears on the display. This information will enable the technician to immediately identify the type of intervention required.

If the oven needs to be repaired, we suggest you refer to an Authorised Technical Service Center.

Please refer to our website www.kitchenaid.eu for complete instructions for use.

In addition, you will find a lot more useful information about your products, such as inspiring recipes created and tested by our brand ambassadors or the nearest KitchenAid cookery school.

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