

KitchenAid

TECHNICAL EDUCATION

OUTDOOR GAS GRILL



**Models: KFGR270LSS, KFGR274LSS,
KFGR292LSS, KFGR364LSS,
KBGN274LSS, KBGN292LSS,
KBGN364LSS**

JOB AID 4317333

FORWARD

This KitchenAid Job Aid, “Outdoor Gas Grill,” (Part No. 4317333), provides the technician with information on the operation and service of the Outdoor Gas Grill. 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” provided with the grill.

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 the KitchenAid Outdoor Gas Grill.

The objectives of this Job Aid are to:

- Successfully perform necessary repairs.
- Successfully return the grill to its proper operational status.

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

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— NOTES —

GENERAL

SAFETY FIRST

Your safety and the safety of others is very important.

We have provided many important safety messages in this Job Aid and on the appliance. 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 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



Explosion Hazard

Do not store fuel tank in a garage or indoors.

Do not store grill with fuel tank in a garage or indoors.

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

! WARNING



Electrical Shock Hazard

Plug into a grounded 3-prong outlet.

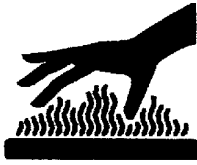
Do not remove ground prong.

Do not use an adapter.

Do not use an extension cord.

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

⚠ WARNING



Burn Hazard

Do not remove the smoker box when the grill is hot.

Doing so can result in burns.

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

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

This appliance can cause low-level exposure to some of the substances listed, including benzene, crystalline silica, carbon monoxide, toluene, and soot.

KITCHENAID MODEL & SERIAL NUMBER DESIGNATIONS

MODEL NUMBER

MODEL NUMBER	K	FG	R	27	4	L	SS	0
INTERNATIONAL SALES IND.								
OR MARKETING CHANNEL								
IF PRESENT								
BRAND								
KITCHENAID								
PRODUCT IDENTIFICATION								
FG = FREESTANDING GRILL								
BG = BUILT-IN GRILL								
MERCHANDISING SCHEME								
R = L.P. GAS (CONVERTIBLE)								
N = NATURAL GAS (CONVERTIBLE)								
CAPACITY / SIZE / SERIES / CONFIGURATION								
1ST POSITION								
2 = 2 BURNERS / DIRECT COOKING								
3 = 3 BURNERS / DIRECT & INDIRECT COOKING								
4 = 4 BURNERS / DIRECT & INDIRECT COOKING								
2ND POSITION								
7 = 27"								
6 = 36"								
9 = 39"								
8 = 48"								
FEATURES								
0 = BASE MODEL								
2 = INTEGRATED ROTISSERIE & INTEGRATED SIDE BURNER								
4 = INTEGRATED ROTISSERIE & FULL GRILLING SURFACE								
YEAR OF INTRODUCTION								
L = 2002								
COLOR CODE								
SS = STAINLESS STEEL								
ENGINEERING CHANGE (NUMERIC)								

SERIAL NUMBER

SERIAL NUMBER	X	L	M	04	54321
DIVISION RESPONSIBILITY					
X = OXFORD, MS					
MANUFACTURING SOURCE					
L = LYNX					
YEAR OF PRODUCTION					
M = 2002, P = 2003					
WEEK OF PRODUCTION					
04 = 4th WEEK					
PRODUCT SEQUENCE NUMBER					

MODEL & SERIAL NUMBER LABEL LOCATION

The Model/Serial Number label location is shown below. NOTE: The label is located behind the control panel. You must remove the smoker tray to read the label.



**Model & Serial Number Location
(Located Behind The Control Panel)**

SPECIFICATIONS

Model Number	KFGR270LSS	KFGR274LSS	KFGR292LSS
Size	27"	27"	39"
Description	Portable (FS)	Portable (FS)	Portable (FS)
Features			
Grates	Stainless Steel / 2 piece grill rack - welded 3/8" rod. Bar grates. Grill rods are thick, heavy and closely spaced	Stainless Steel / 2 piece grill rack - welded 3/8" rod. Bar grates. Grill rods are thick, heavy and closely spaced	Stainless Steel / 2 piece grill rack - welded 3/8" rod. Bar grates. Grill rods are thick, heavy and closely spaced
Storage cabinet	Yes - with divider in SS for preventing storage of a second LP tank	Yes - with divider in SS for preventing storage of a second LP tank	Yes - with divider in SS for preventing storage of a second LP tank
SS Cart with locking wheels	Yes - 2 locking commercial type casters, 2 commercial type casters without lock	Yes - 2 locking commercial type casters, 2 commercial type casters without lock	Yes - 2 locking commercial type casters, 2 commercial type casters without lock
Burner cover - hood wrap	SS double wall design from front to back- Sides single wall - Hood has side brackets, one on each side, to hold hood in place when open.	SS double wall design from front to back- Sides single wall - Hood has side brackets, one on each side, to hold hood in place when open.	SS double wall design from front to back- Sides single wall - Hood has side brackets, one on each side, to hold hood in place when open.
Hood handle	SS - KA Design - with insulator on each end	SS - KA Design - with insulator on each end	SS - KA Design - with insulator on each end
Clean-out tray	Removable SS drip tray with "C" guide and dimples/bumps	Removable SS drip tray with "C" guide and dimples/bumps	Removable SS drip tray with "C" guide and dimples/bumps
Fuel conversion	Yes, all units convertibles.	Yes, all units convertibles.	Yes, all units convertibles.
Side preparation shelves	Fold down removable SS side shelves	Fold down removable SS side shelves	Fold down removable SS side shelves
Storage Bin	Yes - Holding shelf inside the cabinet doors, one on each door	Yes - Holding shelf inside the cabinet doors, one on each door	Yes - Holding shelf inside the cabinet doors, one on each door
Performance			
Burners	2 SS Burners double U-shaped 22.5K BTU each burner	2 SS Burners double U-shaped 22.5K BTU each burner	2 SS Burners double U-shaped 22.5K BTU each burner
V-shaped sear plates for distributing heat	Yes, SS - Slope - Grease drains forward - Long pins hold sear plates in place.	Yes, SS - Slope - Grease drains forward - Long pins hold sear plates in place.	Yes, SS - Slope - Grease drains forward - Long pins hold sear plates in place.
Infrared rotisserie back burner	No	SS -ceramic infrared burners- 14.5K BTU infrared rotisserie back burners	SS -ceramic infrared burners- 14.5K BTU infrared rotisserie back burners
Heavy Duty Rotisserie with Motor and Spit (20 pounds turkey) - Motor sealed - Cord and switch approved for outdoor use.	No	Yes	Yes
Smoker chamber/Burner - Smoker drawer is a box in a box	3000 BTU/HR gas-powered - repositioned below burner	3000 BTU/HR gas-powered - repositioned below burner	3000 BTU/HR gas-powered - repositioned below burner
Grilling surface area	444 Sq. In.	444 Sq. In.	444 Sq. In.
Ignition	Electric ignition - Battery operated - Battery tray SS look.	Electric ignition - Battery operated - Battery tray SS look.	Electric ignition - Battery operated - Battery tray SS look.
Dimensions/Specifications			
Exterior Dimensions (grill opening)			
Overall Length (in)	27	27	39
Overall Width (in)	26	26	26
Overall Height (in)	48	48	49
Cutout Dimensions			
Cutout Height (in)	NA	NA	NA
Cutout Width (in)	NA	NA	NA
Cutout Length (in)	NA	NA	NA
Net Weight (lbs)	225	225	285
Shipping Weight (lbs)	258	258	314
Miscellaneous			
Warranty	Yes	Yes	Yes
Full	1 year	1 year	1 year
Limited	5 years	5 years	5 years
Stainless steel burners	Lifetime	Lifetime	Lifetime
Liquid Propane , Natural Gas	LP (convertible)	LP (convertible)	LP (convertible)
Kick toe plate around grill that allows access to the locking wheels	Yes	Yes	Yes
LP tank	Yes	Yes	Yes

Model Number	KFGR364LSS	KBGN274LSS
Size	36"	27"
Description	Portable (FS)	Built-In
Features		
Grates	Stainless Steel / 2 piece grill rack - welded 3/8" rod. Bar grates. Grill rods are thick, heavy and closely spaced	Stainless Steel / 2 piece grill rack - welded 3/8" rod. Bar grates. Grill rods are thick, heavy and closely spaced
Storage cabinet	Yes - with divider in SS for preventing storage of a second LP tank	No
SS Cart with locking wheels	Yes - 2 locking commercial type casters, 2 commercial type casters without lock	No
Burner cover - hood wrap	SS double wall design from front to back- Sides single wall - Hood has side brackets, one on each side, to hold hood in place when open.	SS double wall design from front to back- Sides single wall - Hood has side brackets, one on each side, to hold hood in place when open.
Hood handle	SS - KA Design - with insulator on each end	SS - KA Design - with insulator on each end
Clean-out tray	Removable SS drip tray with "C" guide and dimples/bumps	Removable SS drip tray with "C" guide and dimples/bumps
Fuel conversion	Yes, all units convertibles.	Yes, all units convertibles.
Side preparation shelves	Fold down removable SS side shelves	No
Storage Bin	Yes - Holding shelf inside the cabinet doors, one on each door	No
Performance		
Burners	3 SS Burners double U-shaped 22.5K BTU each burner	2 SS Burners double U-shaped 22.5K BTU each burner
V-shaped sear plates for distributing heat	Yes, SS - Slope - Grease drains forward - Long pins hold sear plates in place.	Yes, SS - Slope - Grease drains forward - Long pins hold sear plates in place.
Infrared rotisserie back burner	SS -ceramic infrared burners- 14.5K BTU infrared rotisserie back burners	SS -ceramic infrared burners- 14.5K BTU infrared rotisserie back burners
Heavy Duty Rotisserie with Motor and Spit (20 pounds turkey) - Motor sealed - Cord and switch approved for outdoor use.	Yes	Yes
Smoker chamber/Burner - Smoker drawer is a box in a box	3000 BTU/HR gas-powered - repositioned below burner	3000 BTU/HR gas-powered - repositioned below burner
Grilling surface area	611 Sq. In.	444 Sq. In
Ignition	Electric ignition - Battery operated - Battery tray SS look.	Electric ignition - Battery operated - Battery tray SS look.
Dimensions/Specifications		
Exterior Dimensions (grill opening)		
Overall Length (in)	36	27
Overall Width (in)	26	26
Overall Height (in)	48	24 5/8
Cutout Dimensions		
Cutout Height (in)	NA	10 5/8
Cutout Width (in)	NA	22 1/2
Cutout Length (in)	NA	26 1/4
Net Weight (lbs)	336	170
Shipping Weight (lbs)	365	189
Miscellaneous		
Warranty	Yes	Yes
Full	1 year	1 year
Limited	5 years	5 years
Stainless steel burners	Lifetime	Lifetime
Liquid Propane , Natural Gas	LP (convertible)	NG (Convertible)
Kick toe plate around grill that allows access to the locking wheels	Yes	No
LP tank	Yes	No

Model Number	KBGN292LSS	KBGN364LSS
Size	39"	36"
Description	Built-In	Built-In
Features		
Grates	Stainless Steel / 2 piece grill rack - welded 3/8" rod. Bar grates. Grill rods are thick, heavy and closely spaced	Stainless Steel / 2 piece grill rack - welded 3/8" rod. Bar grates. Grill rods are thick, heavy and closely spaced
Storage cabinet	No	No
SS Cart with locking wheels	No	No
Burner cover - hood wrap	SS double wall design from front to back- Sides single wall - Hood has side brackets one on each side, to hold hood in place when open.	SS double wall design from front to back- Sides single wall - Hood has side brackets, one on each side, to hold hood in place when open.
Hood handle	SS - KA Design - with insulator on each end	SS - KA Design - with insulator on each end
Clean-out tray	Removable SS drip tray with "C" guide and dimples/bumps	Removable SS drip tray with "C" guide and dimples/bumps
Fuel conversion	Yes, all units convertibles.	Yes, all units convertibles.
Side preparation shelves	No	No
Storage Bin	No	No
Performance		
Burners	2 SS Burners double U-shaped 22.5K BTU each burner	3 SS double U-shaped 22.5K BTU burners
V-shaped sear plates for distributing heat	Yes, SS - Slope - Grease drains forward - Long pins hold sear plates in place.	Yes, SS - Slope - Grease drains forward - Long pins hold sear plates in place.
Infrared rotisserie back burner	SS -ceramic infrared burners- 14.5K BTU infrared rotisserie back burners	SS -ceramic infrared burners- 14.5K BTU infrared rotisserie back burners
Heavy Duty Rotisserie with Motor and Spit (20 pounds turkey) - Motor sealed - Cord and switch approved for outdoor use.	Yes	Yes
Smoker chamber/Burner - Smoker drawer is a box in a box	3000 BTU/HR gas-powered - repositioned below burner	3000 BTU/HR gas-powered - repositioned below burner
Grilling surface area	444 Sq. In.	610.5
Ignition	Electric ignition - Battery operated - Battery tray SS look.	Electric ignition - Battery operated - Battery tray SS look.
Dimensions/Specifications		
Exterior Dimensions (grill opening)		
Overall Length (in)	39	36
Overall Width (in)	26	26
Overall Height (in)	24 5/8	24 5/8
Cutout Dimensions		
Cutout Height (in)	10 5/8	10 5/8
Cutout Width (in)	22 1/2	22 1/2
Cutout Length (in)	38	35 1/4
Net Weight (lbs)	190	230
Shipping Weight (lbs)	213	248
Miscellaneous		
Warranty	Yes	Yes
Full	1 year	1 year
Limited	5 years	5 years
Stainless steel burners	Lifetime	Lifetime
Liquid Propane , Natural Gas	NG (Convertible)	NG (Convertible)
Kick toe plate around grill that allows access to the locking wheels	No	No
LP tank	No	No

WARRANTY

LENGTH OF WARRANTY	KITCHENAID WILL PAY FOR:
FULL ONE YEAR WARRANTY From Date of Purchase	Replacement parts and repair labor to correct defects in materials or workmanship. Service must be provided by a KitchenAid designated service company.
LIMITED WARRANTY 2nd through 5th Year	Replacement parts for components if defective in materials or workmanship.
LIFETIME WARRANTY	Replacement parts for the stainless steel burners for rust-through resulting from defective materials or workmanship. Service must be provided by a KitchenAid designated service company.

KITCHENAID WILL NOT PAY FOR:

A. Service calls to:

1. Correct the installation of the grill.
2. Instruct you how to use the grill.
3. Replace house fuses or correct house wiring or plumbing.

B. Repairs when grill is used in other than normal, single family household use.

C. Damage resulting from accident, alteration, misuse, abuse, fire, floods, acts of God, improper installation, or installation not in accordance with local electrical and plumbing codes, or the use of products not approved by KitchenAid or KitchenAid Canada.

D. Pickup and delivery. Your grill is designed to be repaired in the home.

E. Any labor costs during the limited warranty period.

F. Replacement parts or repair labor costs for units operated outside the United States and Canada.

G. Repairs to parts or systems caused by unauthorized modifications made to the grill.

KITCHENAID AND KITCHENAID CANADA DO NOT ASSUME ANY RESPONSIBILITY FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES.

Some states do not allow the exclusion or limitation of incidental or consequential damages, so this exclusion or limitation may not apply to you. This warranty gives you specific legal rights and you may also have other rights which may vary from state-to-state, or province-to-province.

Outside the United States and Canada, this warranty does not apply. Contact your authorized KitchenAid dealer to determine if another warranty applies.

If you need service, first see the "Troubleshooting" section in the Use and Care Guide. Additional help can be found by checking the "Assistance or Service" section, or by calling our Customer Interaction Center at: **1-800-422-1230**, from anywhere in the U.S.A., and **1-800-807-6777**, from anywhere in Canada.

INSTALLATION INFORMATION

LOCATION REQUIREMENTS

⚠ WARNING



Explosion Hazard

Do not store fuel tank in a garage or indoors.

Do not store grill with fuel tank in a garage or indoors.

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

⚠ WARNING



Fire Hazard

Do not use grill near combustible materials.

Do not store combustible materials near grill.

Doing so can result in death or fire.

Select a location that provides minimum exposure to wind and traffic paths. The location should be away from strong draft areas.

Do not obstruct flow of combustion and ventilation air.

⚠ WARNING



Fire Hazard

Do not install this grill on or near combustible materials.

Doing so can result in death or fire.

If you plan to use a combustible enclosure, return this grill, and replace it with the model that is manufactured for use in a combustible enclosure.

Clearance to combustible construction for built-in (non-combustible construction) and portable grills

A minimum of 12" (30.5 cm) must be maintained between the grill hood, sides and back and any combustible construction. A 12" (30.5 cm) minimum clearance must also be maintained below the cooking surface and any combustible construction.

Rotisserie

If your model is equipped with a rotisserie, 6" (15.2 cm) minimum clearance on each end is needed for the motor and skewer.

A grounded, 3-prong outlet located to the left of the grill is required (see "Rotisserie Electrical Requirements" on page 2-8).

IMPORTANT SAFETY INSTRUCTIONS

FOR YOUR SAFETY

If you smell gas:

- 1. Shut off gas to the appliance.**
- 2. Extinguish any open flame.**
- 3. Open lid.**
- 4. If odor continues, immediately call your gas supplier or your fire department.**

FOR YOUR SAFETY

- 1. Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.**
- 2. An L.P. cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.**

1. Do not install portable or built-in grills in or on a recreational vehicle, portable trailer, boat or in any other moving installation.
2. Always maintain minimum clearances from combustible construction, see "Location requirements" section.
3. The outdoor cooking gas appliance shall not be located under overhead combustible construction.
4. This outdoor cooking gas appliance shall be used only outdoors and shall not be used in a building, garage, or any other enclosed area.
5. Keep any electrical supply cord and fuel supply hose away from any heated surfaces.
6. Keep outdoor cooking and appliance area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
7. Do not obstruct the flow of combustion and ventilation air. Keep the ventilation openings of the cylinder enclosure free and clear from debris.
8. Inspect the gas cylinder supply hose before each use of the grill. If the hose shows excessive abrasion or wear, or is cut, it **MUST** be replaced before using the grill. Contact your dealer and use only replacement hoses specified for use with the grill.
9. Visually check the burner flames. They should be blue. Slight yellow tipping is normal for L.P. gas.
10. Check and clean burner/venturi tube for insects and insect nest. A clogged tube can lead to fire under the grill.
11. The L.P. gas supply cylinder to be used must be:
 - Constructed and marked in accordance with the Specification for L.P. Gas Cylinders of the U.S. Department of Transportation (DOT) or the National Standard of Canada, CAN/CSA-B339, Cylinders, Spheres, and Tubes for Transportation of Dangerous Goods, and Commission.
 - Provided with a listed overfilling prevention device.
 - Provided with a cylinder connection device compatible with the connection for outdoor grill appliances.
12. Always check connections for leaks each time you connect and disconnect the L.P. gas supply cylinder.
13. When the outdoor cooking gas appliance is not in use, the gas must be turned off at the supply cylinder.
14. Storage of an outdoor gas grill appliance indoors is permissible only if the cylinder is disconnected and removed from the outdoor gas grill.
15. Cylinders must be stored outdoors and out of the reach of children and must not be stored in a building, garage, or any other enclosed area.

16. The pressure regulator and hose assembly supplied with the outdoor gas grill must be used. Replacement pressure regulator and hose assembly part number listed in the "Installation Instructions."
17. The cylinder supply system must be arranged for proper vapor withdrawal.
18. Gas cylinder must include a collar to protect the cylinder valve.

WARNING: If the information in this manual is not followed exactly, a fire causing death or serious injury may occur.

If the following information is not followed exactly, a fire causing death or serious injury may occur.

- Do not store a spare L.P. gas cylinder under or near this grill.
- Never fill the cylinder beyond 80 percent full.

IMPORTANT: This grill is manufactured for outdoor use only.

For grills that are to be used at elevations above 2000 feet, orifice conversion is required (see "Gas Supply Requirements" on page 2-6).

It is the responsibility of the installer to comply with the minimum installation clearances specified on the model/serial rating plate. The model/serial rating plate can be found on the heat shield behind control panel, close to smoker box.

Copies of the standards listed may be obtained from:

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

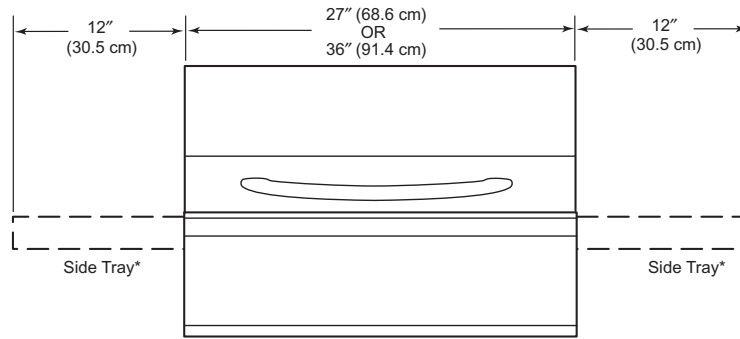
**CSA International
8501 East Pleasant Valley Rd.
Cleveland, Ohio 44131-5575**

PRODUCT DIMENSIONS

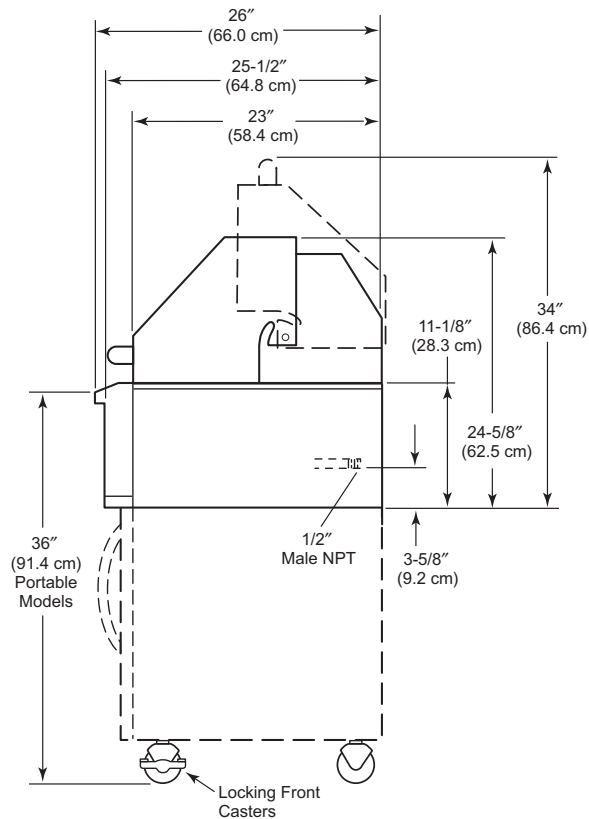
PORTABLE & BUILT-IN MODELS

Clearance to combustible construction for built-in (non-combustible construction) and portable grills:

A minimum of 12" (30.5 cm) must be maintained between the grill hood, sides and back, and any combustible construction. A 12" (30.5 cm) minimum clearance must also be maintained below the cooking surface and any combustible construction.



* Not All Models Have Side Trays



⚠ WARNING



Fire Hazard

Do not install this grill on or near combustible materials.

Doing so can result in death or fire.

BUILT-IN INSTALLATION (NON-COMBUSTIBLE ENCLOSURE)

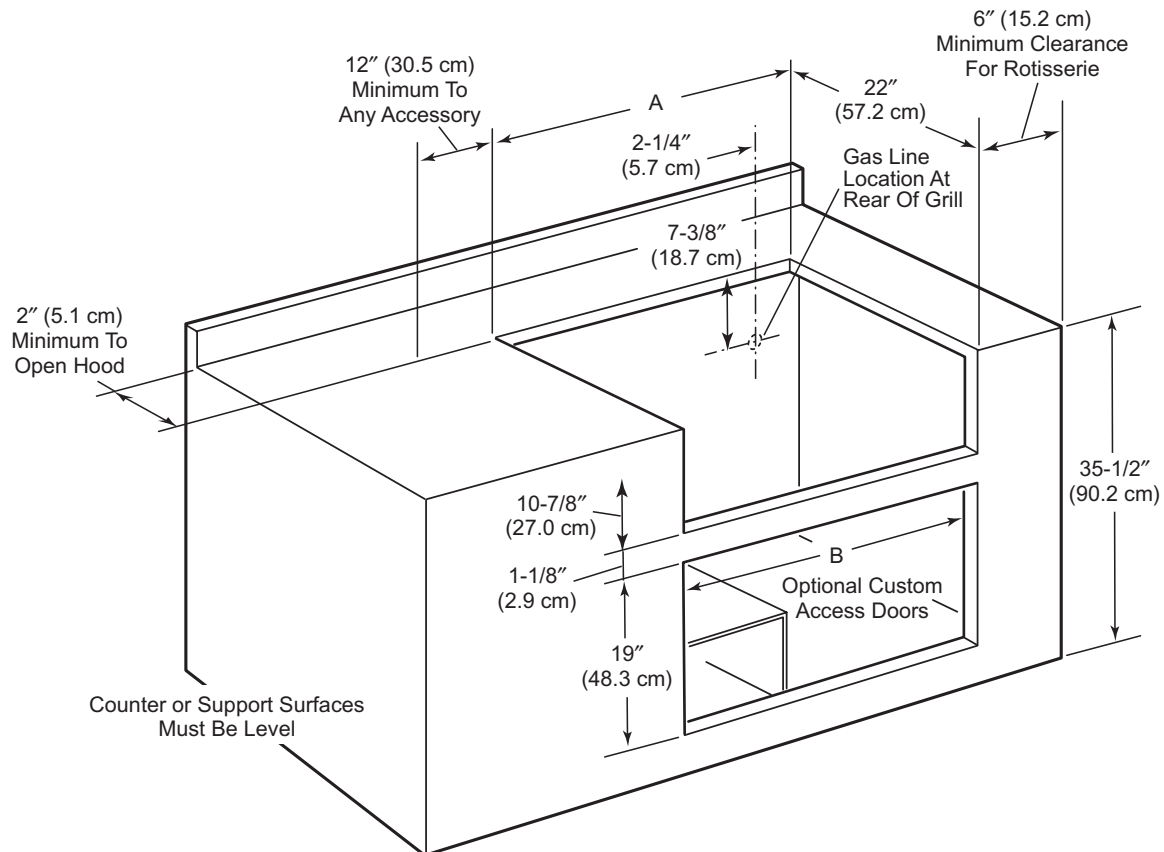
Enclosure and clearance dimensions that are shown must be used. Given dimensions provide required clearances.

The installation of this grill must conform with the current standards CSA-Z21.58a-1998*, or with local codes.

For installations in a **non-combustible enclosure**, the grill drops into the opening and is supported by its side flanges. Do not use a bottom support.

Copies of the standards listed may be obtained from:

* CSA International
8501 East Pleasant Valley Rd.
Cleveland, Ohio 44131-5575



Non-Combustible Enclosure Installations

Grill Size	A	B
27" (68.6 cm)	26" (66.7 cm)	25-1/4" (64.1 cm)
36" (91.4 cm)	35" (89.5 cm)	34-1/4" (87.0 cm)

GAS SUPPLY REQUIREMENTS

Observe all governing codes and ordinances. **IMPORTANT:** Grill must be connected to a regulated gas supply.

- 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. Orifice conversion is required.
- Refer to the model/serial rating plate for information on the type of gas that can be used. If this information does not agree with the type of gas available, check with your local gas supplier.

No attempt shall be made to convert the grill from the gas specified on the model/serial rating plate for use with a different gas type without consulting the serving gas supplier. The conversion kits specified must be used.

LINE PRESSURE TESTING

Testing Above 1/2 psi (3.5 kPa) Or 14 Inches (35.5 cm) W.C. (Gauge)

The grill 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 (3.5 kPa).

Testing Below 1/2 psi (3.5 kPa) Or 14 Inches (35.5 cm) W.C. (Gauge) Or Lower

The grill 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).

PORTABLE GRILLS

L.P. Gas

This grill is equipped for use with an L.P. gas fuel tank. It is design-certified by CSA International for local L.P. gas supply, or for Natural gas with appropriate conversion.

L.P. Gas From A Local L.P. Gas Supply

IMPORTANT: The gas installation must conform with local codes, or in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1/NFPA 54. The qualified L.P. gas technician shall provide the L.P. gas supply to the selected grill location in accordance with the National Fuel Gas Code, NFPA 54, and local codes.

Natural Gas Conversion

Conversion must be made by a qualified gas technician. The qualified natural gas technician shall provide the natural gas supply to the selected grill location in accordance with the National Fuel Gas Code NFPA 54, and local codes. For conversion to Natural gas, the Natural gas conversion kit must be used.

IMPORTANT: The gas installation must conform with local codes, or in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1/NFPA 54.

To convert to Natural gas, the Natural Gas Conversion Kit **#4396311** must be used. Instructions are included with the kit.

L.P. Gas:

Operating pressure: 11 inches (27.9 cm) W.C.

Supply pressure: 11 to 14 inches (27.9 to 35.5 cm) W.C.

Natural Gas:

Set pressure: 4 inches (10.2 cm) W.C.

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

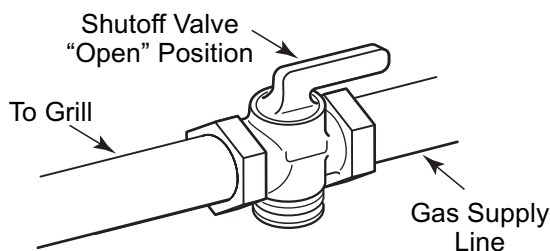
BUILT-IN GRILLS (NON-COMBUSTIBLE CONSTRUCTION)

Natural Gas:

Built-in grill models are equipped for use with Natural gas. They are design-certified by CSA International for L.P. (propane or butane) gases with appropriate conversion.

Built-in models are set for natural gas use and have a pressure regulator with 1/2" female pipe threads.

The supply line shall be equipped with an approved shutoff valve. This valve should be located in the same area as the grill 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.



L.P. Gas Conversion From A Local L.P. Gas Supply

Conversion must be made by a qualified gas technician. The qualified natural gas technician shall provide the L.P. gas supply to the selected grill location in accordance with the National Fuel Gas Code NFPA 54, and local codes. To convert to L.P. gas, the L.P. Gas Conversion Kit **#4396312** must be used. Follow the instructions included with the kit.

L.P. Gas Conversion Using An L.P. Fuel Tank

To convert to L.P. gas, the L.P. Gas Conversion Kit **#4396312** must be used. Follow the instructions included with the kit.

An L.P. gas cylinder, not larger than 20 pounds, must be purchased separately.

Natural Gas:

Set pressure: 4 inches (10.2 cm) W.C.

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

L.P. Gas:

Operating pressure: 11 inches (27.9 cm) W.C.

Supply pressure: 11 to 14 inches (27.9 to 35.5 cm) W.C.

ROTISSERIE ELECTRICAL REQUIREMENTS

⚠ WARNING



Electrical Shock Hazard

Plug into a grounded 3-prong outlet.
Do not remove ground prong.
Do not use an adapter.
Do not use an extension cord.
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.

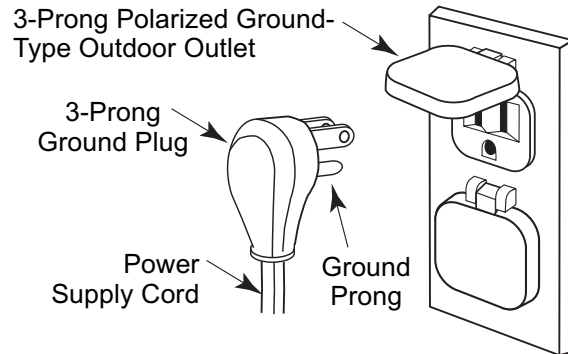
Check with a qualified electrician if you are not sure whether the grill is properly grounded.

Do not ground to a gas pipe.

A 120-volt, 60 Hz, AC-only, 15-ampere, electrical supply is required.

Recommended Ground Method

A grounded 3-prong outdoor outlet grounded in accordance with the National Electrical Code ANSI/NFPA 70**, or Canadian Electrical Code (C22.1*)—and local codes and ordinances.



Copies of the standards listed above may be obtained from:

- * CSA International
8501 East Pleasant Valley Rd.
Cleveland, Ohio 44131-5575
- ** National Fire Protection Association
One Batterymarch Park
Quincy, Massachusetts 02269

CONVERTING TO NATURAL OR L.P. GAS

Gas conversion must be done by a qualified installer.

WARNING



Fire Hazard

Shut off gas supply line valve.

Make all conversions before turning gas supply valve back on.

Failure to follow these instructions could result in explosion, fire or other injury.

The gas grill can be converted for use with either natural or L.P. (Liquid Petroleum) gas. To convert the grill, you will have to change the orifices at the following locations:

- (1) Infrared Burner
- (3) Main Burners
- (1) Smoker Burner

In addition to changing the orifices, you will have to install the correct gas pressure regulator. There is a separate regulator assembly for use with each type of gas.

L.P. GAS ORIFICES

The L.P. Conversion Kit orifices are as follows:

- (2) #57 (Infrared Burners)
- (4) #55 (Grill Burners)
- (2) #77 (Smoker Burners)
- (1) Brass Elbow 3/8" Flare Fitting To 1/2" NPT
- (1) L.P. Hose & Regulator Assembly

NATURAL GAS ORIFICES

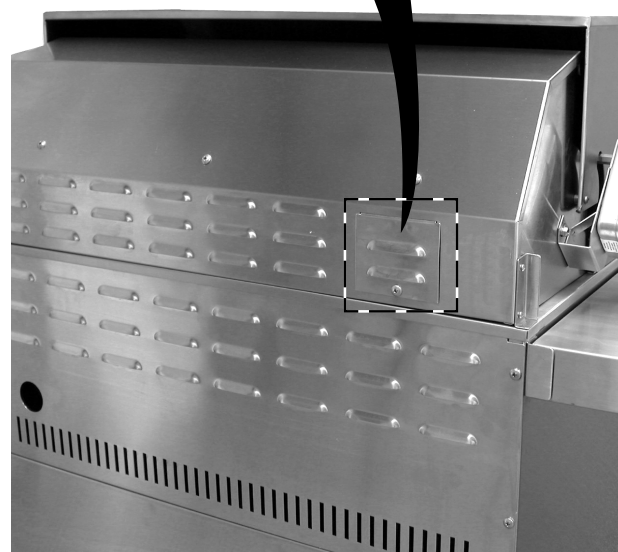
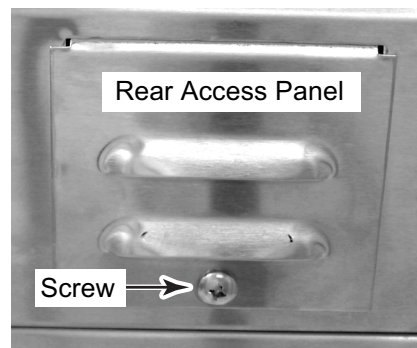
The Natural Gas Conversion Kit orifices are as follows:

- (2) #50 (Infrared Burners)
- (4) #44 (Grill Burners)
- (2) #66 (Smoker Burners)
- (1) Convertible Regulator Assembly (4" Natural & 10" L.P.)

CONVERTING THE GRILL

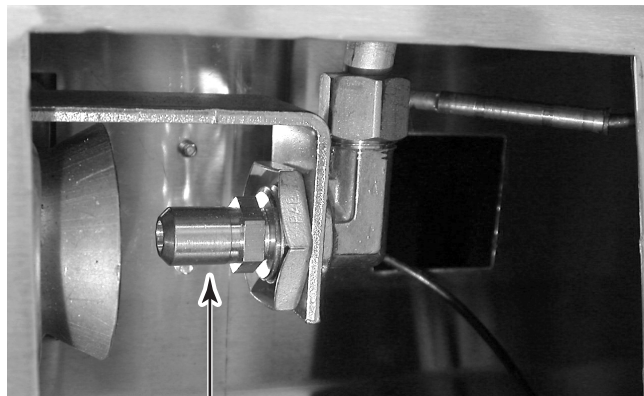
To convert the grill for use with either Natural or L.P. gas, perform the following steps.

1. Turn off and disconnect the gas supply going to the grill.
2. **To convert the infrared burner:**
 - a) Remove the screw from the rear access panel and remove the panel.



Continued on the next page.

- b) Remove the infrared burner orifice and replace it with the proper conversion orifice (#50/NAT or #57/L.P.).

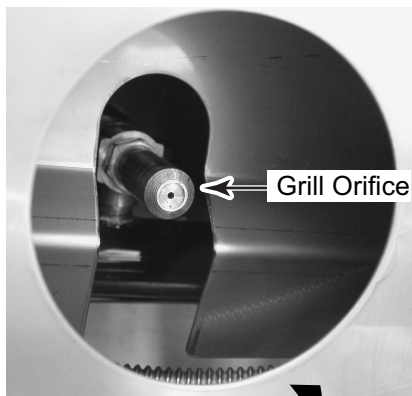


Infrared Burner Orifice

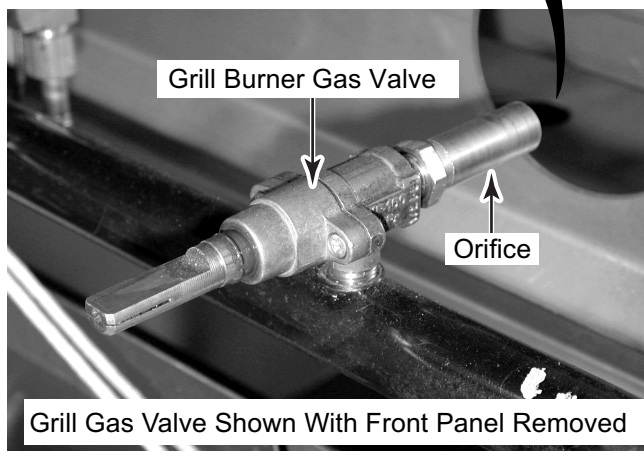
3. To convert the grill burners:

- a) Remove the grill burners from the grill (see step 2 on page 4-8 for the procedure).
b) Use a 1/2" deep socket, and remove the grill burner gas valve orifices. Replace the orifices with the proper conversion orifices (#44/NAT or #55/L.P.).

Front View From
Burner Box



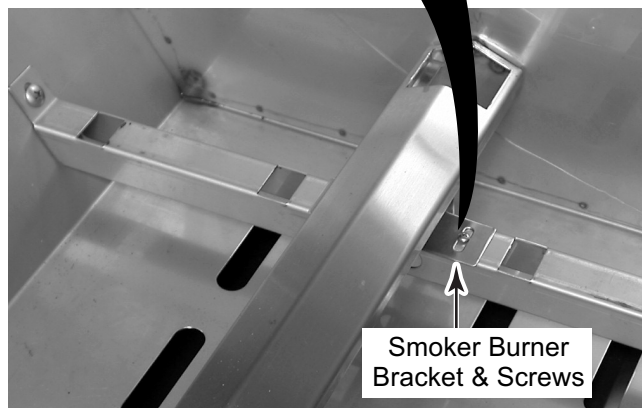
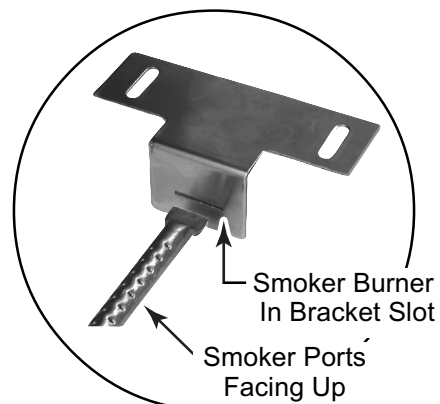
Grill Orifice



Grill Gas Valve Shown With Front Panel Removed

4. To convert the smoker burner:

- a) Remove the grill burners from the grill (see step 2 on page 4-8 for the procedure).
b) Remove the two screws from the smoker burner bracket.



- c) Pull the smoker burner off the gas valve orifice.
d) Use a 1/2" deep socket, and remove the orifice from the smoker burner gas line. Replace the orifice with the proper conversion orifice (#66/NAT or #77/L.P.).

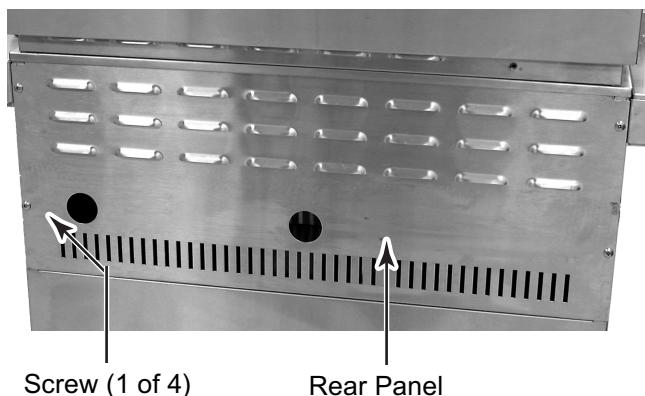


Smoker Burner Orifice

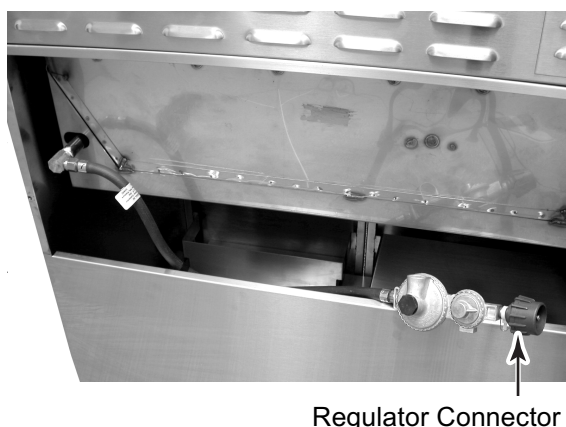
Smoker Burner

5. To replace the gas regulator:

- a) Remove the four screws from the rear panel and remove the panel.



- b) Disconnect the regulator from the gas supply.



- c) Disconnect the regulator hose from the brass elbow (if installed) on the grill manifold.
- d) Remove the screw from the hose clamp and remove the clamp from the hose.

e) For L.P. To Natural Gas Only:

- Remove the brass elbow from the manifold.
- Connect the natural gas regulator to the manifold. Use a pipe thread sealant that is certified for use with Natural gas.

f) For Natural To L.P. Gas Only:

- Mount the brass elbow from the kit to the manifold. Use a pipe thread sealant that is certified for use with L.P. gas.
- Connect the L.P. gas regulator to the brass elbow on the end of the manifold. Use a pipe thread sealant that is certified for use with L.P. gas.



Continued on the next page.

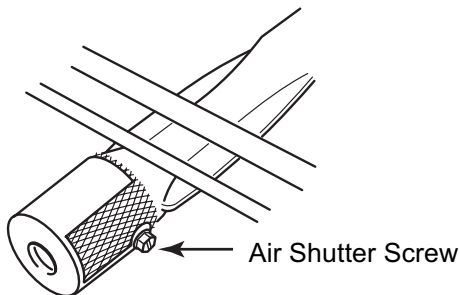
GAS HOOKUP & LEAK CHECK

1. **For Natural Gas:** Connect a certified 1/2" gas supply pipe to the inlet side of the regulator from a natural gas supply, according to local codes requirements. Use a pipe thread sealant that is certified for use with natural gas at connections, where required.
2. **For L.P. Gas:** Connect the regulator hose connector to a full 20# L.P. tank, and hand-tighten it.
3. Turn on the gas supply to the grill.
4. Test all of the connections by brushing on an approved noncorrosive leak-detection solution. Bubbles will indicate a leak. Correct any leaks found.

ADJUSTING THE AIR SHUTTERS

1. Light the grill using information in "Lighting The Grill" on page 3-3.
2. Observe the flame to determine which burners need adjustment, and how the flame is acting.
3. Turn off the valve and wait until the grill and burners are cool.
4. Remove the grill grates and sear plates.
5. Remove the burner and loosen the air shutter adjustment screw.
 - a) If the flame is yellow (not enough air), turn the air shutter counterclockwise.
 - b) If the flame is noisy, or lifts away from the burner (too much air), turn the air shutter clockwise.

Adjustment should be from 1/8" to 1/4".



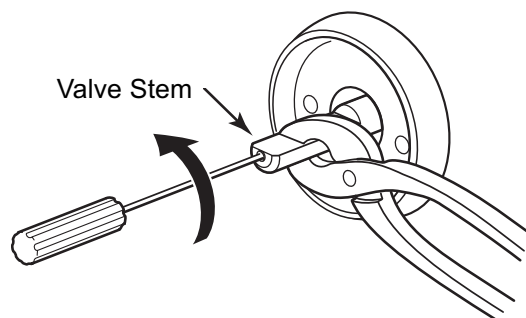
6. Tighten the air shutter adjustment screw.

7. Replace the burner sear plates and grates.
8. Ignite the burners and check the flames.
9. Repeat Steps 1 through 8, if needed. Only adjust the burners that need adjustment.

LOW FLAME ADJUSTMENT

If the flame goes out on the "LO" setting, the low flame setting must be adjusted.

1. Turn off the valve and wait until the grill and burners are cool.
2. Remove the grill grates and sear plates.
3. Light the grill using the information in "Lighting The Grill" on page 3-3.
4. Turn the burner to its lowest setting and remove the knob.
5. Hold the valve stem with pliers and insert a thin flat-blade screwdriver into the shaft.



6. Watch the flame and slowly turn the screwdriver counterclockwise.
7. Adjust the flame to a minimum stable flame.
8. Replace the control knob and turn off the burner.
9. Repeat Steps 3 through 8 for each burner, if needed.
10. Replace the sear plates and grates after the burners have cooled.

FINAL ASSEMBLY

1. Allow the burners to cool.
2. Replace the burner cover, sear plates, grates, smoker tray, and access cover.
3. The grill nameplate is located behind the front panel. Remove the knobs and the screws that hold on the front panel to locate the nameplate. For a Natural Gas Conversion, check the box next to "Natural Gas" or the box next to "LP Gas" for L.P. Conversion.
4. In the last page of the owners manual, write the type of conversion you performed. Also record the conversion date and the technician/company that performed the conversion.
5. On the grill is a red label where you should also mark the type of conversion you performed.

— NOTES —

PRODUCT OPERATION

FEATURES



Typical Carted Model Shown
Not All Features Are Available On All Models

Stainless Steel Construction—The outdoor grill is constructed of welded stainless steel.

Carted Or Built-In Models—The grill is fully assembled for immediate use, and is available in portable, or built-in models. Portable models are supplied with a 20 lb. L.P. tank. Built-in models are set up for use with natural gas. All models are easily converted for use with natural or L.P. gas.

Evenness Of Cooking—Specially-designed stainless steel sear plates assist with heat distribution throughout the grill, to minimize flare-ups, and eliminate hot spots. Stainless steel main burners, each rated at 22,500 BTUs, allow for just the right amount of heat for exceptional cooking.

Direct Or Indirect Cooking—Sear food directly over the heat source, or indirectly cook the food by utilizing reflected heat. As the heat rises, it reflects off the lid and the inside surfaces, and slowly cooks the food evenly on all sides.

Smoke Flavoring—Every grill features a gas powered smoker drawer. Use mesquite, hickory, black walnut, or orange chips to create a variety of flavor enhancements.

Rotisserie Cooking—Prepare perfect roast chicken and tenderloin slowly and evenly with the Stainless Steel & Ceramic Infrared Burner.

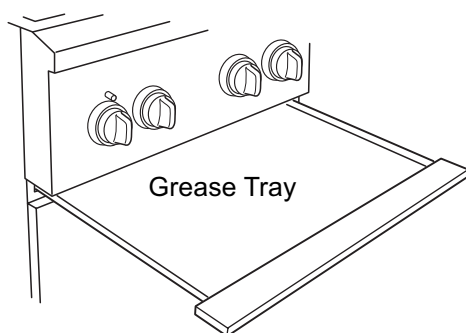
Ignition System—The ignition system is powered by a 9-volt battery and solid state ignition module.

Insect Guards—The main burners are provided with insect guards (screen) over the air shutters that prevent insects from blocking the burners.

LIGHTING THE GRILL

PREPARE THE GAS SUPPLY

1. Open the hood completely. Do not light the burners with the hood closed.
2. Make sure that the control knobs are OFF. The grease tray must be in place and pushed all the way to the back.

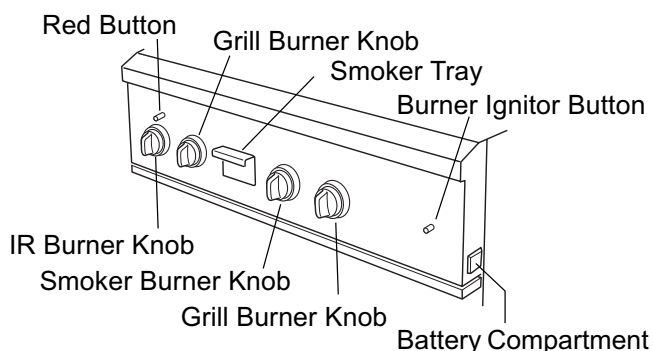


3. Turn the gas supply on.
 - For portable grills using an L.P./ propane gas cylinder, slowly open the cylinder valve; do not “snap” open.

NOTE: If the flow limiting device does activate, the grill may not light. If the grill does light, the flames will be low, and will not heat properly. Turn the cylinder valve and all control knobs OFF, and wait 30 seconds. After shutting off the cylinder, very slowly open the cylinder valve, and wait 5 seconds before lighting.

- For grills using a gas supply source other than an L.P. gas cylinder, turn the shutoff valve to the “open” position from the front of gas supply line.

LIGHTING THE GRILL BURNERS



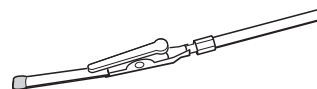
IMPORTANT: Light only one burner at a time.

1. Do not lean over the burners. Push in and turn to “LITE” the control knob for the burner you wish to use.
2. Push in the burner ignitor button. You will hear the “snapping” sound of the spark. Keep the burner ignitor button pushed in until the burner lights. Make sure the burner is lit. Repeat for each of the other burners, as needed.

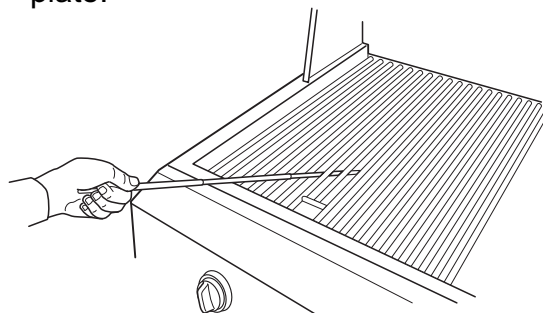
IMPORTANT: If the burner does not light immediately, turn the burner knob to “OFF,” and wait 5 minutes before relighting.

MANUALLY LIGHTING THE GRILL BURNERS

1. Remove the manual lighting extension from inside the grease tray.



2. Attach a match to the clip.
3. Strike the match to light it.
4. Carefully guide the lit match between the grill grate and one of the slots in the sear plate.



5. Push in and turn the burner knob to “LITE” for the burner closest to the lit match. The burner will light immediately.
6. Repeat steps 2 through 5 for each main burner.
7. Replace the manual lighting extension inside the grease tray.

Continued on the next page.

IMPORTANT: If the burner does not light immediately, turn the burner knob to “OFF” and wait 5 minutes before relighting.

If any burners do not light after attempting to manually light them, contact the KitchenAid Assistance Center.

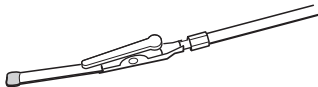
LIGHTING THE INFRARED (IR) ROTISSERIE BURNER

1. Push in and turn the rotisserie burner knob to “LITE.”
2. At the same time, push in both the red button, (left hand side), and the burner igniter button (right hand side). You will hear a “snapping” sound.
3. When the infrared burner lights, release the burner igniter button, but continue pressing the red button for another 5 to 10 seconds.

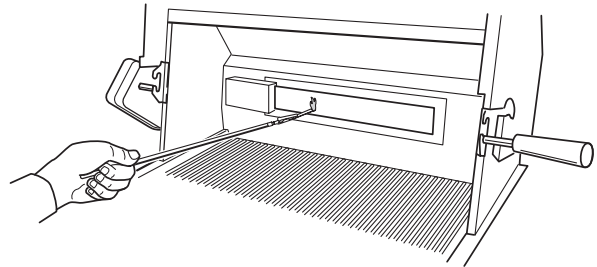
IMPORTANT: If the rotisserie burner does not light immediately, turn the burner knob to “OFF,” and wait 5 minutes before relighting.

MANUALLY LIGHTING THE INFRARED (IR) ROTISSERIE BURNER

1. Remove the manual lighting extension from inside the grease tray.



2. Attach a match to the clip.
3. Strike the match to light it.
4. Carefully hold the lit match close to the infrared burner.

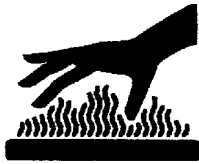


5. Push in and turn the infrared burner control knob to “LITE”.
6. Push in the red button above the infrared burner control knob. The burner will light immediately. Hold this button in for 5 to 10 seconds.
7. Repeat steps 3 through 6 for each infrared burner (the number of infrared burners varies by model).
8. Replace the manual lighting extension inside the drip tray.

IMPORTANT: If the infrared burner does not light immediately, turn the infrared burner control knob to “OFF,” and wait 5 minutes before relighting.

MANUALLY LIGHTING THE SMOKER BURNER

WARNING

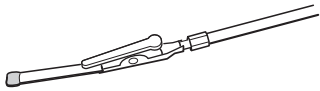


Burn Hazard

Do not remove the smoker box when the grill is hot.

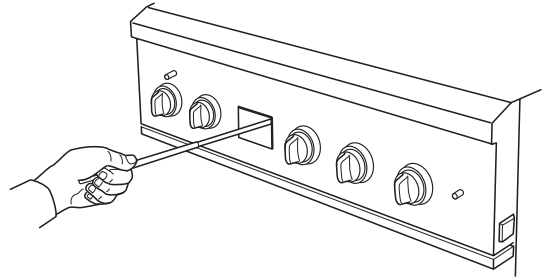
Doing so can result in burns.

1. Remove the smoker tray.
2. Remove the manual lighting extension from inside the grease tray.



3. Attach a match to the clip.
4. Strike the match to light it.

5. Carefully guide the lit match into the smoker chamber area where the tray was removed.



6. Push in and turn the knob for the smoker burner to "LITE." The burner will light immediately.
7. Replace the smoker tray.
8. Repeat steps 1 through 6 for each smoker burner (the number of smoker burners varies by model).
9. Replace the manual lighting extension inside the grease tray.

IMPORTANT: If the smoker burner does not light immediately, turn the burner knob to "OFF," and wait 5 minutes before relighting.

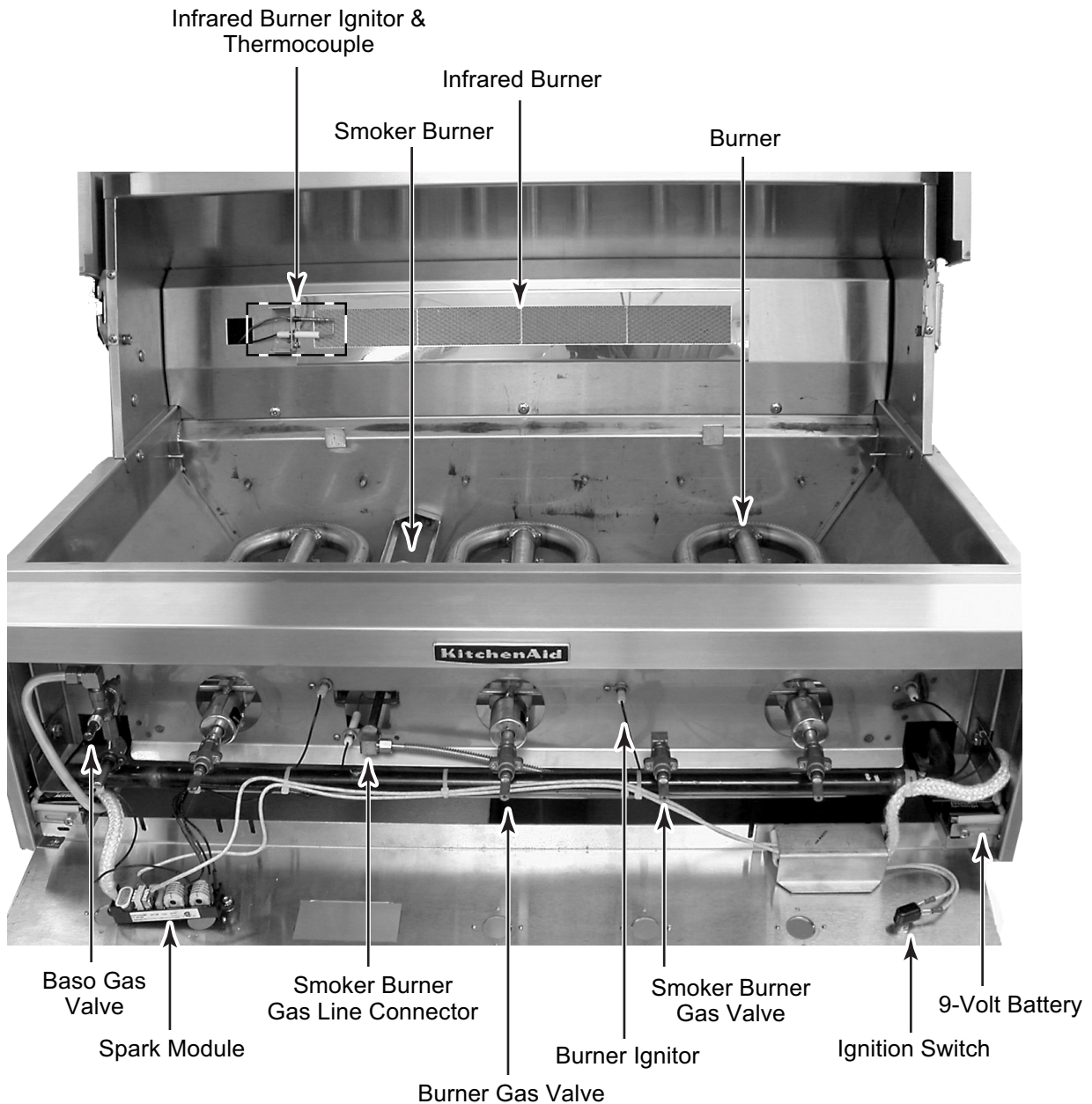
Always allow the box to cool before removing or cleaning it.

— NOTES —

COMPONENT ACCESS

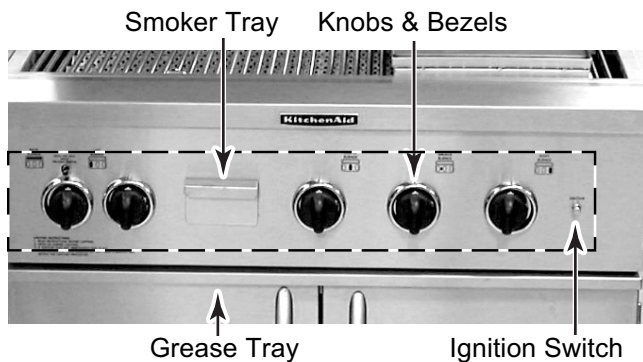
This section instructs you on how to service each component inside the Outdoor Gas Grill. The grill components and their locations are shown below.

COMPONENT LOCATIONS (TYPICAL)



REMOVING THE CONTROL PANEL, SPARK MODULE, AND IGNITION SWITCH

1. Turn off and disconnect the gas supply going to the grill.
2. Pull the knobs off the gas valves.



3. Pull out and remove the smoker tray.

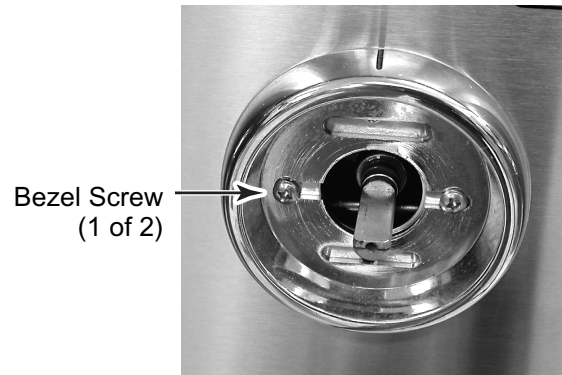


4. Pull out and remove the grease tray.

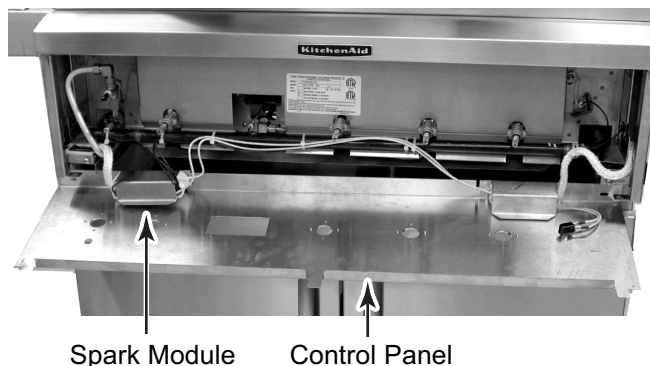
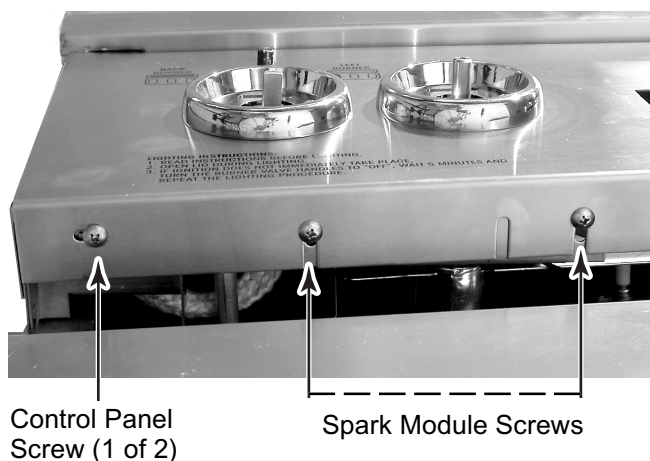


5. To remove the control panel:

- a) If you are replacing the control panel, not just removing it, remove the two screws from each of the bezels and remove the bezels.

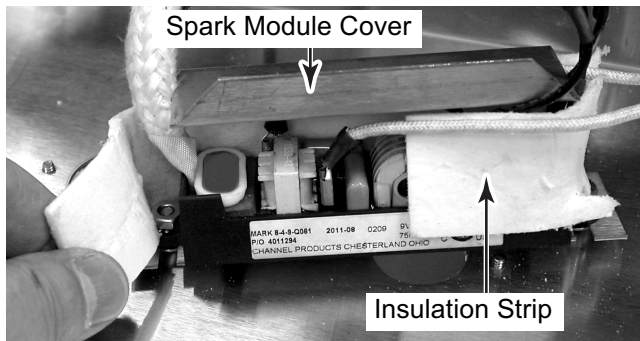


- b) Remove the two bottom outside screws from the control panel, then lower the control panel and tip it forward. Provide a padded surface to avoid damage to the finished surface, and rest the panel on the support.

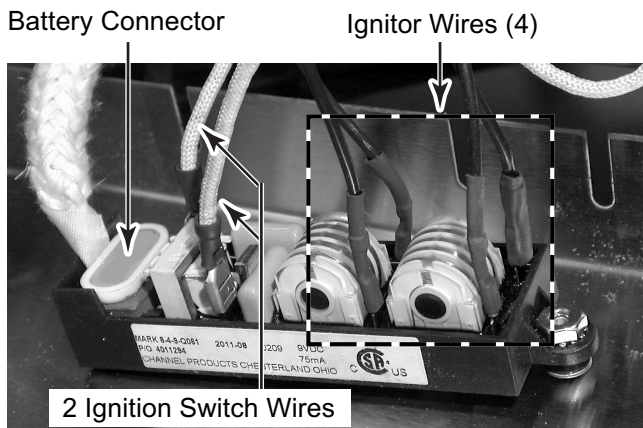


6. **To remove a spark module:**

- a) Loosen (do not remove) the two spark module screws (see the photo in step 5b on page 4-2).
- b) Remove the cover from the spark module.
- c) Remove the strip of insulation.



- d) Disconnect the wires and battery connector from the terminals. NOTE: The wire connectors are different sizes to prevent miswiring. The two larger wire connectors are for the ignition switch, and the smaller wire connectors are for the ignitors. The ignitor connectors may be connected to any of the smaller terminals.

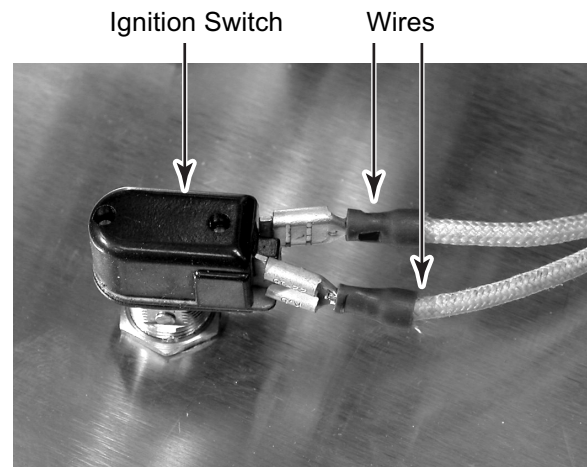


7. **To remove the ignition switch:**

- a) Remove the bezel nut from the control panel and remove the switch.



- b) Disconnect the two wires from the terminals.



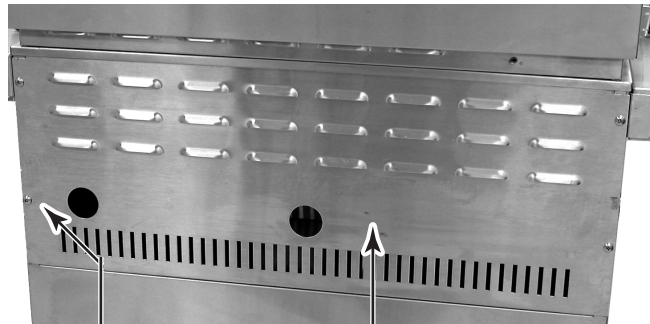
REMOVING THE INFRARED BURNER IGNITOR & THERMOCOUPLE

1. Turn off and disconnect the gas supply going to the grill.

Infrared Burner Ignitor & Thermocouple



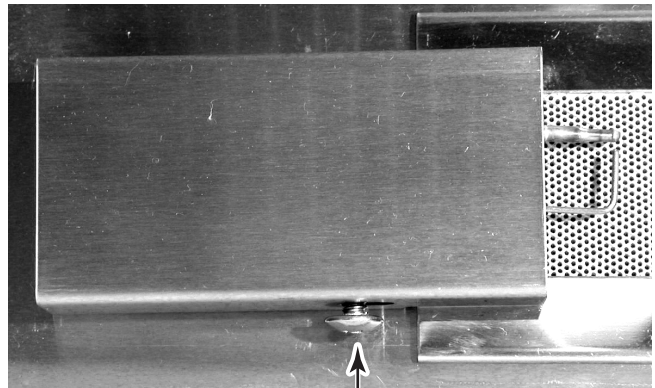
-
- c) Remove the screws from the rear panel and remove the panel.



Screw (1 of 4)

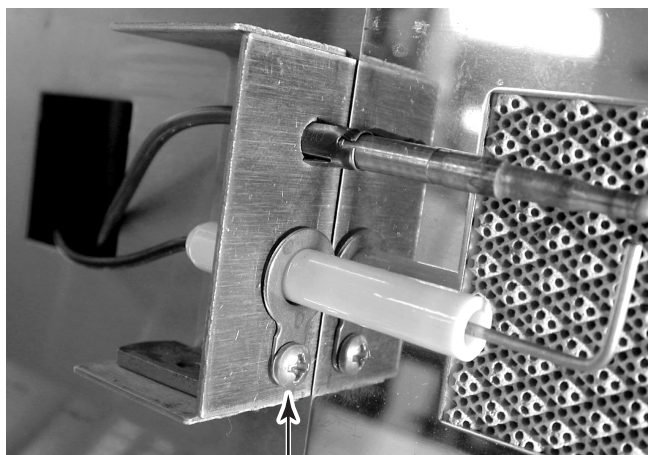
Rear Panel

-
-
- d) Remove the screw from the infrared burner ignitor & thermocouple cover and remove the cover.



IR Burner Ignitor & Thermocouple Cover Screw

-
-
-
- e) Remove the screw from the infrared burner ignitor bracket and remove the ignitor from the unit.

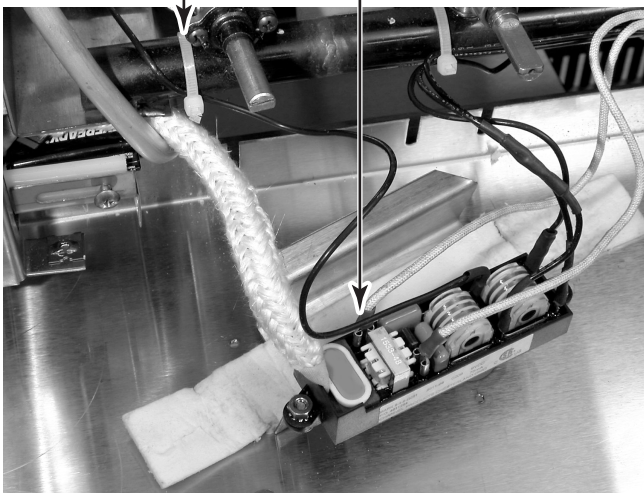


IR Burner Ignitor Screw

2. **To remove the infrared burner ignitor:**

- a) Remove the control panel and the spark module (see pages 4-2 and 4-3 for the procedures).
- b) Disconnect the infrared burner ignitor wire from the spark module terminal and cut the wire tie holding it to the manifold.

Cut Wire Tie Infrared Burner Ignitor Wire



3. **To remove the thermocouple:**

- a) Remove the control panel (see page 4-2 for the procedure).
- b) Unscrew the thermocouple connector from the baso gas valve.



- c) Remove the rear panel and the infrared burner ignitor & thermocouple cover (see steps 2c and 2d on page 4-4).
- d) Push the thermocouple out of its holding clip.
- e) Pull the sensor tube through the two access holes at the rear of the unit, and remove the thermocouple.

Thermocouple & Clip

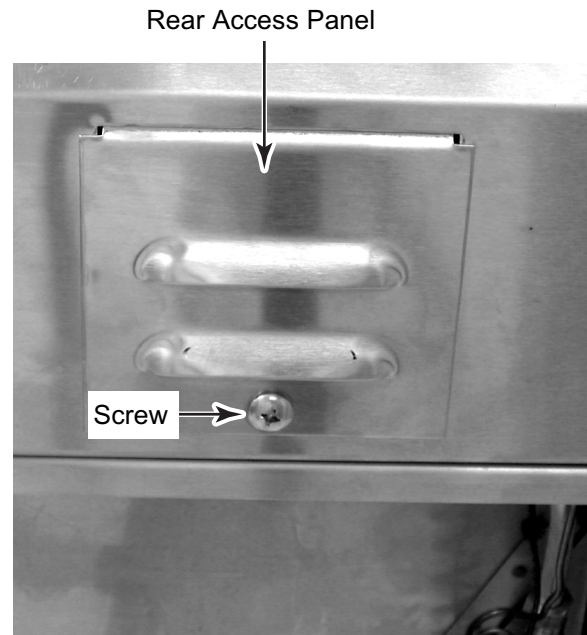


REMOVING THE INFRARED BURNER

1. Turn off and disconnect the gas supply going to the grill.
2. Remove the infrared burner ignitor from the grill (see step 2 on page 4-4 for the procedure).
3. Disconnect the top 5/8" gas line fitting going to the infrared burner.
4. Remove the screw from the rear access panel and remove the panel.

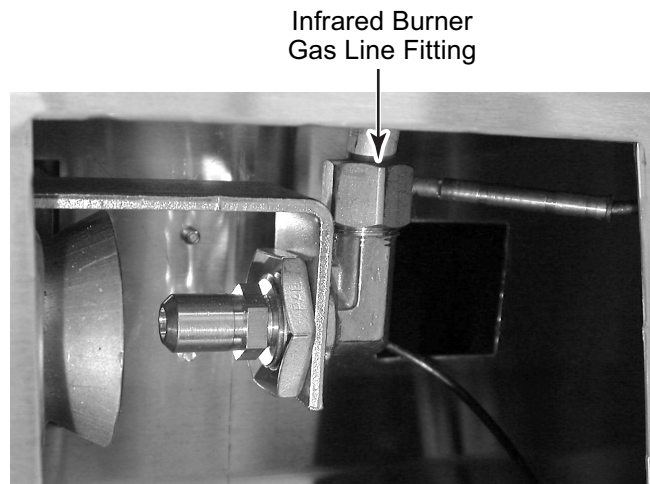


Rear Of Unit



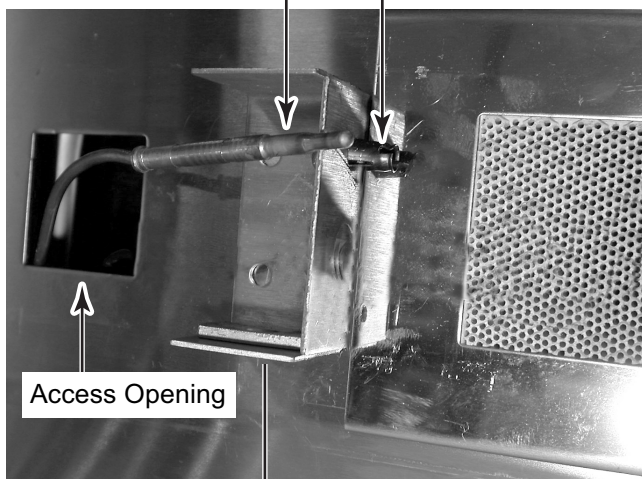
Rear Of Unit

5. Disconnect the gas line fitting from the infrared burner.



6. Push the thermocouple out of its holding clip and position it in the access opening.

Thermocouple Out Of Clip

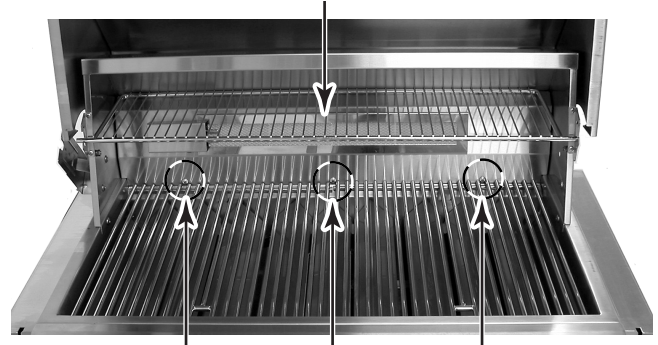


Access Opening



7. Remove the burner grates and griddle, if installed.
8. Remove the three screws from the front of the infrared burner panel, then pull the front of the panel forward, and remove the burner panel from the unit.

Infrared Burner Panel



3 Panel Screws

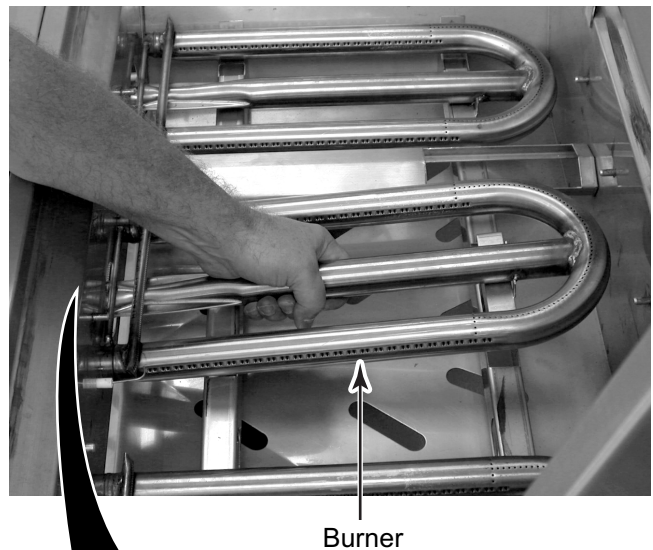
REASSEMBLY NOTE: Turn on the gas to the grill, and test all of the connections by brushing on an approved noncorrosive leak-detection solution. Bubbles will indicate a leak. Correct any leaks found.

REMOVING A BURNER, BURNER IGNITOR, BASO GAS VALVE, AND BURNER GAS VALVE

1. Turn off and disconnect the gas supply going to the grill.
2. **To remove a burner:**
 - a) Remove the grates, the griddle (if installed), and the sear plates.

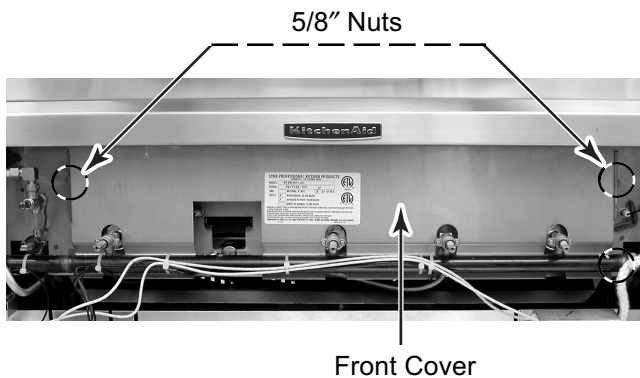


- b) Lift the rear of the burner, pull the air shutter off the gas valve orifice, and remove the burner.

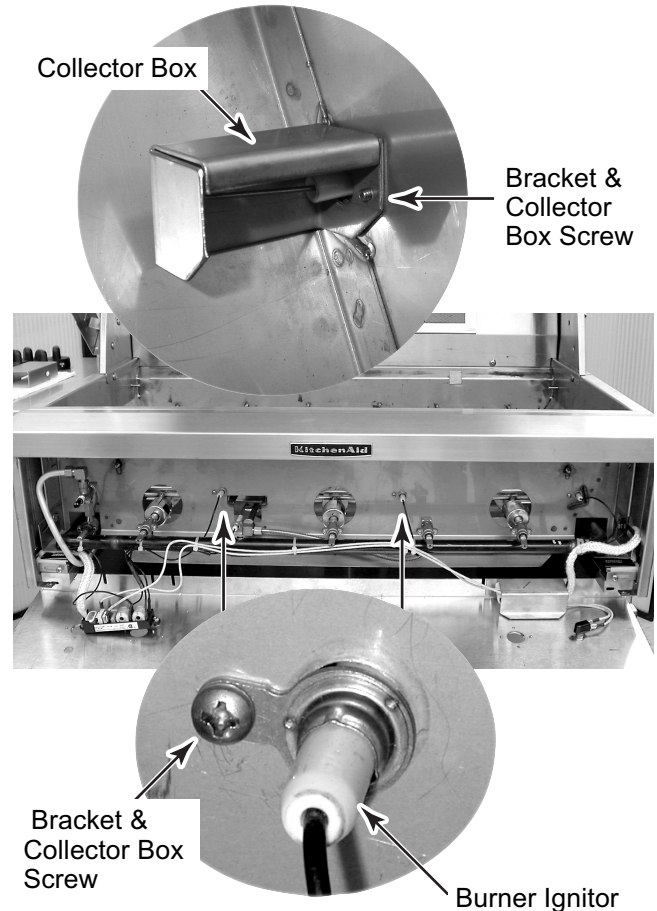


3. **To remove a burner ignitor:**

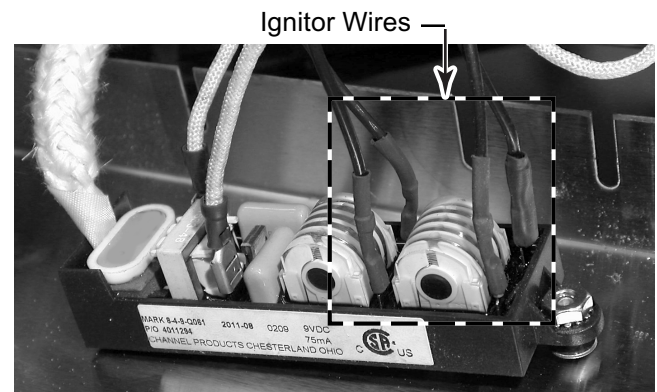
- a) Remove the grates, the griddle (if installed), and the sear plates.
- b) Remove the control panel and the spark module (see pages 4-2 and 4-3 for the procedures).
- c) Remove the two 5/8" hex nuts from the front cover, pull the top of the cover forward, and remove it.



- d) Remove the screw from the ignitor bracket and collector box. NOTE: Hold the collector box while removing the screw since the screw secures both the ignitor and the collector box.



- e) Disconnect the burner ignitor wire connector from the spark module.



Continued on the next page.

4. To remove the baso gas valve:

- a) Remove the control panel (see page 4-2 for the procedure).
- b) Remove the thermocouple and gas line connectors from the baso gas valve.
- c) Unscrew the baso gas valve from the manifold and remove it. NOTE: The two valves are replaced as an assembly.



REASSEMBLY NOTES:

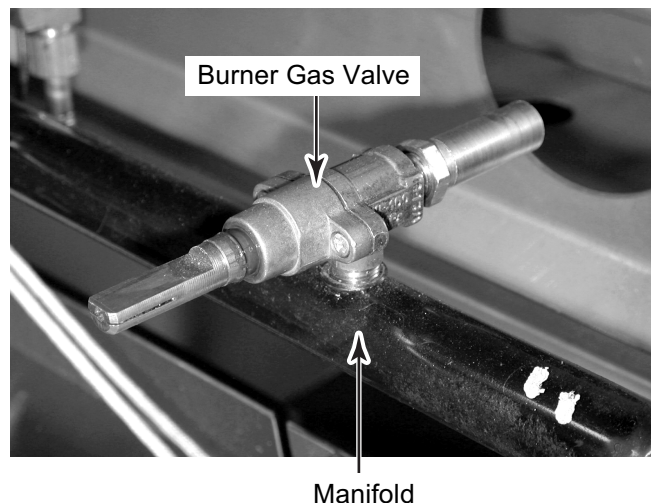
- When you replace a gas valve, use an appropriate thread sealant that is approved for use with L.P. gas.
- Turn on the gas to the grill, and test all of the connections by brushing on an approved noncorrosive leak-detection solution. Bubbles will indicate a leak. Correct any leaks found.

5. To remove a burner gas valve:

- a) Remove the control panel (see page 4-2 for the procedure).
- b) Remove the two 5/8" hex nuts from the front cover and remove the cover (see step 3c on page 4-9).
- c) Remove the burner air shutter from the gas valve orifice (see step 2b on page 4-8 for the procedure).
- d) Unscrew the burner gas valve from the manifold and remove the valve.

REASSEMBLY NOTES:

- When you replace a gas valve, use an appropriate thread sealant that is approved for use with L.P. gas.
- Turn on the gas to the grill, and test all of the connections by brushing on an approved noncorrosive leak-detection solution. Bubbles will indicate a leak. Correct any leaks found.



REMOVING THE SMOKER BURNER AND GAS VALVE

⚠ WARNING

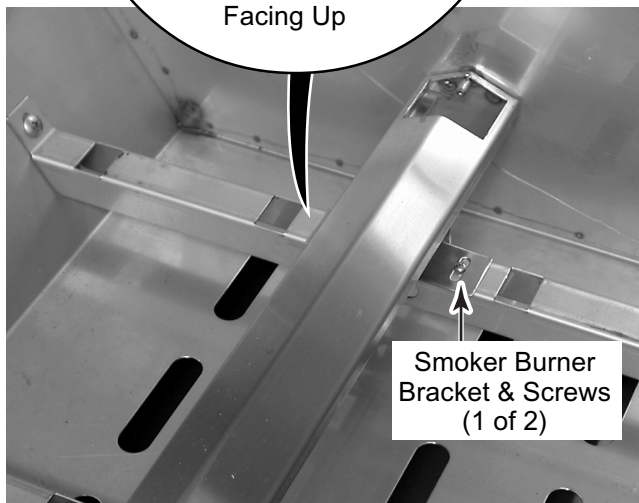


Burn Hazard

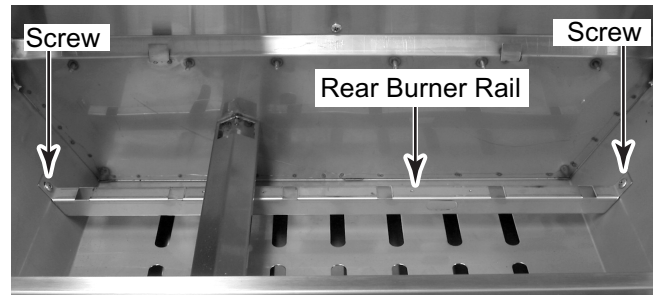
Do not remove the smoker box when the grill is hot.

Doing so can result in burns.

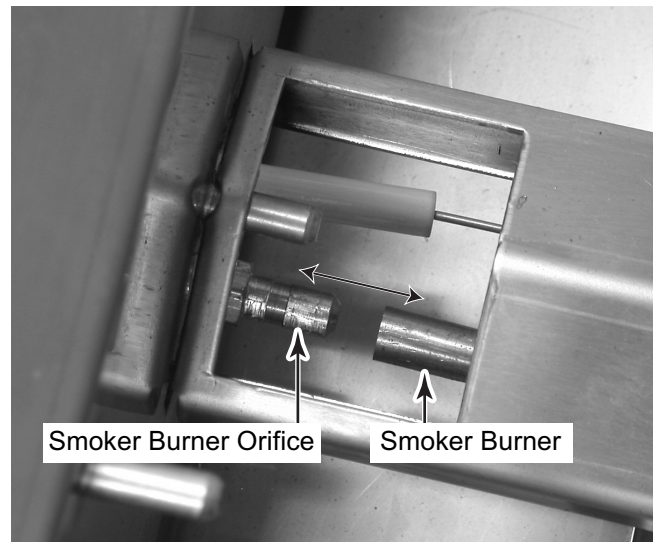
1. Turn off and disconnect the gas supply going to the grill.
2. **To remove the smoker burner:**
 - a) Remove the grates, the griddle (if installed), the sear plates, and the burners from the grill (see page 4-8).
 - b) Remove the two screws from the burner bracket and remove the bracket from the end of the smoker burner.



- c) Remove the two screws from the rear burner rail and move the rail to the rear of the burner box.



- d) Pull the smoker burner off the gas valve orifice.
- e) To remove the smoker burner orifice, unscrew it from the gas valve.



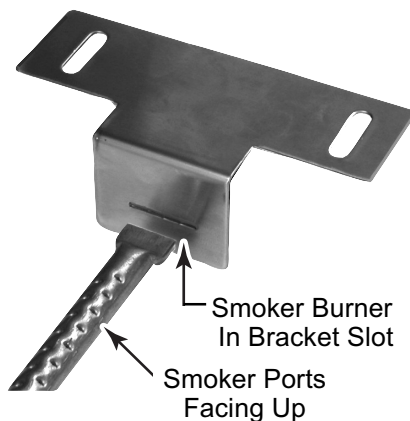
Continued on the next page.

- f) Remove the slotted end of the smoker burner from the opening in the rear burner rail.



Slotted End Of Smoker Burner

REASSEMBLY NOTE: Make sure to position the smoker burner with the ports facing up when you reinstall it in the bracket.



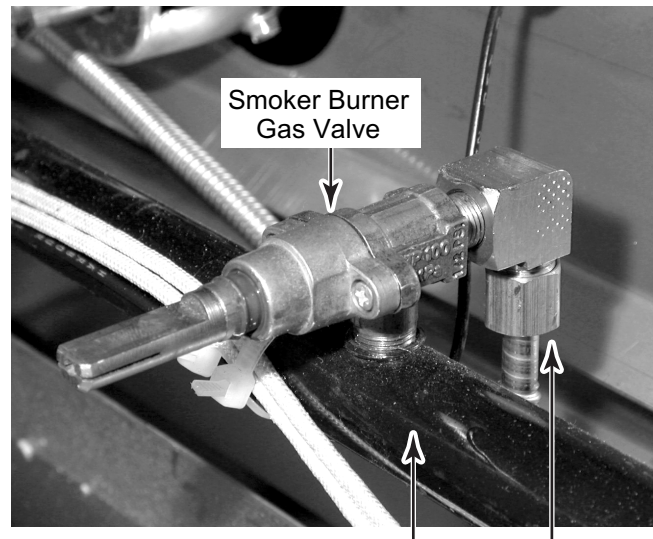
Smoker Burner
In Bracket Slot

Smoker Ports
Facing Up

3. To remove the smoker burner gas valve:

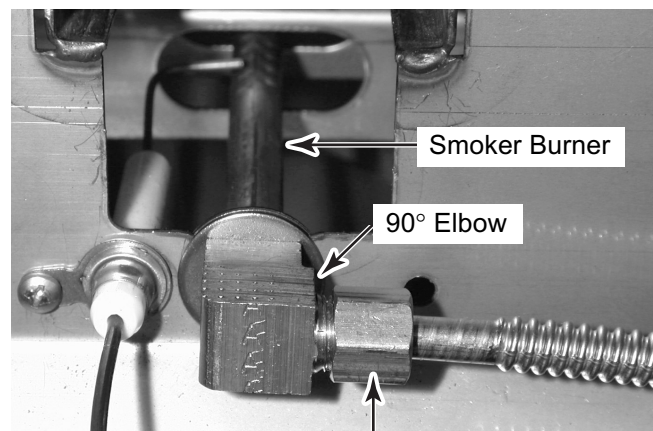
- Remove the control panel (see page 4-2 for the procedure).
- Remove the front cover (see step 3c on page 4-9 for the procedure).

- Remove the flex gas line connector from the smoker burner gas valve.
- Unscrew the smoker burner gas valve from the manifold.



Manifold
Flex Gas Line Connector

- To replace the flex line between the smoker burner gas valve and the smoker burner, disconnect the line from the 90° elbow at the burner.



Flex Gas Line Connector

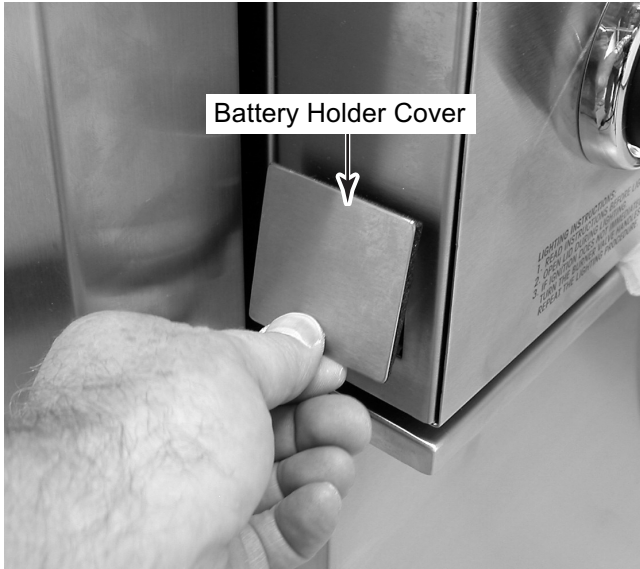
REASSEMBLY NOTES:

- When you replace a gas valve, use an appropriate thread sealant that is approved for use with L.P. gas.
- Turn on the gas to the grill, and test all of the connections by brushing on an approved noncorrosive leak-detection solution. Bubbles will indicate a leak. Correct any leaks found.

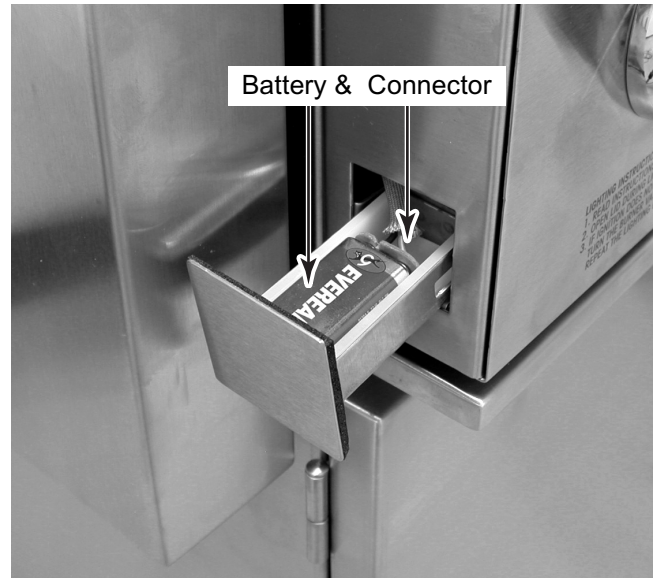
REMOVING THE 9-VOLT BATTERY

1. **To remove the 9-volt battery:**

- a) Pull the battery holder cover out at the bottom to release the magnetic seal.

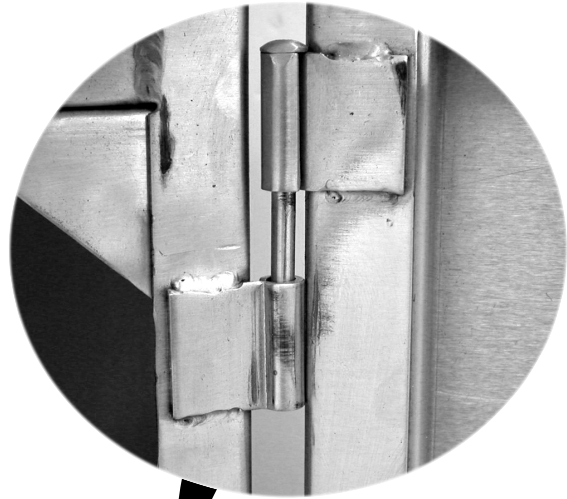


- b) Pull the battery holder out of the control panel.
- c) Remove the battery from the holder and unclip the connector from the battery terminals.



REMOVING A CABINET DOOR

1. To remove the cabinet door, open the door.
2. Lift the door straight up, and unhook the hinge pins from the hinge hangers.



PRODUCT SPECIFICATIONS AND WARRANTY INFORMATION SOURCES

IN THE UNITED STATES:

FOR PRODUCT SPECIFICATIONS AND WARRANTY INFORMATION CALL:

FOR WHIRLPOOL PRODUCTS: 1-800-253-1301

FOR KITCHENAID PRODUCTS: 1-800-422-1230

FOR ROPER PRODUCTS: 1-800-447-6737

FOR TECHNICAL ASSISTANCE WHILE AT THE CUSTOMER'S HOME CALL:

THE TECHNICAL ASSISTANCE LINE: 1-800-253-2870

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FOR LITERATURE ORDERS:

PHONE: 1-800-851-4605

IN CANADA:

FOR PRODUCT SPECIFICATIONS AND WARRANTY INFORMATION CALL:

1-800-461-5681

FOR TECHNICAL ASSISTANCE WHILE AT THE CUSTOMER'S HOME CALL:

THE TECHNICAL ASSISTANCE LINE: 1-800-488-4791

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