

COOKING



- Wall Ovens
- Warming Drawers
- Cooktops
- Ranges
- Microwave Ovens
- Ventilation

WALL OVENS



With four performance levels and three configurations, you're sure to find the perfect KitchenAid® oven for you.

Shown: KEBU208S Double Wall Oven

4 Performance Levels

- Dual-Fan Convection with Steam-Assist Technology
- Even-Heat™ True Convection System
- True Convection System
- Thermal

3 Configurations

- Single
- Double
- Combination

4 Size Options

- 36-in Width
- 30-in Width
- 27-in Width
- 24-in Width

PERFORMANCE LEVELS

Dual-Fan Convection with Steam-Assist Technology



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

Even-Heat™ True Convection System



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

True Convection



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

Conventional Thermal Cooking



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

INSTALLATION OPTIONS



Cabinet Installation

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



Undercounter Installation

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

CONFIGURATIONS

DOUBLE



COMBINATION



SINGLE



With three configurations, KitchenAid® has options that will fit your lifestyle. A double wall oven gives you the flexibility to cook dishes at different temperatures simultaneously. A combination microwave/wall oven gives you both a full-size oven and a microwave in one. And a single wall oven offers versatile installation options – in a wall, cabinet or under a counter. And with four size options ranging from 24 to 36 inches, you are bound to find an oven that fits your needs.*

COMPLEMENTARY PRODUCT PAIRINGS

Wall Oven Above a Warming Drawer

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



Single Wall Oven Below a Cooktop

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



*Not all configurations are available in all four size options.

DOUBLE WALL OVENS



Stainless Steel

Architect® Series II
KEBU208S – 30-in



Stainless Steel
with Pro Line®
Series Handles

Pro Line® Series
KEBS209B – 30-in



White



Black



Stainless Steel

Architect® Series II
KEBS209B – 30-in
KEBS279B – 27-in



MODEL NO.	Architect® Series II 30-in KEBU208S	Pro Line® Series 30-in KEBS209B	Architect® Series II 30-in KEBS209B 27-in KEBS279B
PERFORMANCE			
Even-Heat™ Technology	—	•	•
Even-Heat™ Preheat	—	•	•
Even-Heat™ True Convection System	—	•	•
Dual-Fan Convection with Steam-Assist Technology	•	—	—
Auto & Manual Steam Settings	•	—	—
True Convection	—	—	—
EasyConvect™ Conversion System	•	•	•
Convect Bake, Roast & Broil	•	•	•
Thermal Ovens	•	•	•
Closed-Door Thermal Broil	with Full & Center Settings	•	•
8-Pass Broil Element	—	•	•
True-Broil® Reflector	•	•	•
Self-Cleaning System	Soil Level/Time	Soil Level/Time	Soil Level/Time
Temperature Probe	•	•	•
Bread Proofing	•	•	•
Dehydration	•	—	—
Sabbath Mode	•	•	•
Star-K Certified	•	•	•
CleanBake™ Hidden Element	•	•	•
Capacity (Cu. Ft.) – Each Oven	4.3	5.0	5.0 (KEBS209B) 4.3 (KEBS279B)
CRAFTSMANSHIP			
Controls	Glass-Touch Display with Menu-Driven LCD & Control Lock Function	Glass-Touch Display with Control Lock Function	Glass-Touch Display with Control Lock Function
SatinGlide™ Roll-Out Extension Rack with Handle	1	1	1
Heavy-Duty Racks with Integrated Handle	2	2	2
Standard Racks	—	—	—
Halogen Lights	3	2	2
ClearVue™ Large Viewing Window	•	•	•
Full-Width Glass Inner Door	•	•	•
Blue-Enameled Cavity	•	•	•
Frameless Design	•	•	•
FIT System Installation	—	Included	Included
SPECIFICATIONS			
Element Ratings (Watts)			
Bake	2000	2800	2800
Broil (Full/Center)	3250/1800	4000	4000
Convection	2800	3200	3200
Steam Boiler	1300	—	—
Volts (Amps) Required	208/240 (50)	208/240 (40)	208/240 (40)
Color Availability*	SS	SP	WH, BL, SS

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

DOUBLE WALL OVENS (CONT.)



- Black
- Stainless Steel

Architect® Series II
KEBS207B – 30-in
KEBS277B – 27-in



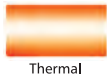
- White
- Black
- Stainless Steel

Architect® Series with
Architect® Series II Handles
KEBC247V – 24-in



- Black
- Stainless Steel

Architect® Series II
KEBK206B – 30-in
KEBK276B – 27-in



MODEL NO.	Architect® Series II 30-in KEBS207B 27-in KEBS277B	Architect® Series with Architect® Series II Handles 24-in KEBC247V	Architect® Series II 30-in KEBK206B 27-in KEBK276B
PERFORMANCE			
Even-Heat™ Technology	•	—	•
Even-Heat™ Preheat	•	—	•
Even-Heat™ True Convection System	Upper	—	—
Dual-Fan Convection with Steam-Assist Technology	—	—	—
Auto & Manual Steam Settings	—	—	—
True Convection	—	Upper	—
EasyConvect™ Conversion System	Upper	Upper	—
Convect Bake, Roast & Broil	Upper	Upper	—
Thermal Ovens	•	•	•
Closed-Door Thermal Broil	•	with Maxi & Econo Settings	•
8-Pass Broil Element	•	—	•
True-Broil® Reflector	•	—	•
Self-Cleaning System	Soil Level/Time	Variable Time	Variable Time
Temperature Probe	Upper	•	—
Bread Proofing	•	•	•
Dehydration	—	—	—
Sabbath Mode	•	•	•
Star-K Certified	•	•	•
CleanBake™ Hidden Element	•	•	•
Capacity (Cu. Ft.) – Each Oven	5.0 (KEBS207B) 4.3 (KEBS277B)	3.1	5.0 (KEBK206B) 4.3 (KEBK276B)
CRAFTSMANSHIP			
Controls	Glass-Touch Display with Control Lock Function	Electronic Controls with Control Lock Function	Glass-Touch Display with Control Lock Function
SatinGlide™ Roll-Out Extension Rack with Handle	1 – Upper	—	—
Heavy-Duty Racks with Integrated Handle	2	—	2
Standard Racks	—	3 – Upper 2 – Lower	—
Halogen Lights	2	2	2
ClearVue™ Large Viewing Window	•	—	•
Full-Width Glass Inner Door	•	—	•
Blue-Enameled Cavity	•	—	•
Frameless Design	•	—	•
FIT System Installation	Included	—	Included
SPECIFICATIONS			
Element Ratings (Watts)			
Bake	2800	2000	2800
Broil (Full/Center)	4000	2667/1667	4000
Convection	3200	1600 – Upper	—
Steam Boiler	—	—	—
Volts (Amps) Required	208/240 (40)	208/240 (40)	208/240 (40)
Color Availability*	BL, SS	WH, BL, SS	BL, SS

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

COMBINATION MICROWAVE/WALL OVENS




Stainless Steel




Architect® Series II
KEHU309S – 30-in




Stainless Steel
with Pro Line®
Series Handles

Pro Line® Series
KEMS309B – 30-in




White

Black

Stainless Steel

Architect® Series II
KEMS309B – 30-in
KEMS379B – 27-in



	Architect® Series II 30-in KEHU309S	Pro Line® Series 30-in KEMS309B	Architect® Series II 30-in KEMS309B 27-in KEMS379B
MODEL NO.			
UPPER OVEN – PERFORMANCE			
Convection Cooking	•	•	•
EasyConvect™ Conversion System	•	•	•
Microwave Power (Watts)	900	900	900
Grill Element (Watts)	1600	1600	1600
Custom Defrost & Reheat Cycles	•	•	•
Soften & Melt Cycles	•	•	•
Sensor Steam Cook Cycle with Steam Container	•	•	•
Crispwave™ Technology & Crisper Pan	•	•	•
Capacity (Cu. Ft.)	1.4	1.4	1.4
UPPER OVEN – CRAFTSMANSHIP			
Stainless Steel Cavity & Convection/Baking Rack	•	•	•
LOWER OVEN – PERFORMANCE			
Even-Heat™ Technology w/Even-Heat™ Preheat	—	•	•
Even-Heat™ True Convection System	—	•	•
Dual-Fan Convection with Steam-Assist Technology	•	—	—
Auto & Manual Steam Settings	•	—	—
EasyConvect™ Conversion System	•	•	•
Convect Bake, Roast & Broil	•	•	•
Thermal Oven	•	•	•
Closed-Door Thermal Broil	with Full & Center Settings	•	•
8-Pass Broil Element	—	•	•
True-Broil® Reflector	•	•	•
Self-Cleaning System	Soil Level/Time	Soil Level/Time	Soil Level/Time
Temperature Probe	•	•	•
Bread Proofing	•	•	•
Dehydration	•	—	—
Sabbath Mode & Star-K Certified	•	•	•
CleanBake™ Hidden Element	•	•	•
Capacity (Cu. Ft.)	4.3	5.0	5.0 (KEMS309B) 4.3 (KEMS379B)
LOWER OVEN – CRAFTSMANSHIP			
Glass-Touch Display with Control Lock Function	Menu-Driven LCD	•	•
SatinGlide™ Roll-Out Extension Rack with Handle	1	1	1
Heavy-Duty Racks with Integrated Handle	2	2	2
Halogen Lights	3	2	2
ClearVue™ Large Viewing Window	•	•	•
Full-Width Glass Inner Door	•	•	•
Blue-Enameled Cavity & Frameless Design	•	•	•
ACCESSORY (PART NO.)			
FIT System Installation	—	W10495947	W10495947 (KEMS309B) W10495945 (KEMS379B)
SPECIFICATIONS			
Element Ratings (Watts)			
Bake	2000	2800	2800
Broil (Full/Center)	3250/1800	4000	4000
Convection	2800	3200	3200
Steam Boiler	1300	—	—
Volts (Amps) Required	208/240 (50)	208/240 (40)	208/240 (40)
Color Availability*	SS	SP	WH, BL, SS

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

SINGLE WALL OVENS




Stainless Steel




Architect® Series II
KEBU107S – 30-in




Stainless Steel
with Pro Line®
Series Handles

Pro Line® Series
KEBS109B – 30-in




White

Black

Stainless Steel

Architect® Series II
KEBS109B – 30-in
KEBS179B – 27-in



MODEL NO.	Architect® Series II 30-in KEBU107S	Pro Line® Series 30-in KEBS109B	Architect® Series II 30-in KEBS109B 27-in KEBS179B
PERFORMANCE			
Dual-Fan Convection with Steam-Assist Technology	•	—	—
Auto & Manual Steam Settings	•	—	—
Even-Heat™ Technology	—	•	•
Even-Heat™ Preheat	—	•	•
Even-Heat™ True Convection System	—	•	•
True Convection	—	—	—
EasyConvect™ Conversion System	•	•	•
Convect Bake, Roast & Broil	•	•	•
Thermal Oven	•	•	•
Closed-Door Thermal Broil	with Full & Center Settings	•	•
8-Pass Broil Element	—	•	•
True-Broil® Reflector	•	•	•
Self-Cleaning System	Soil Level/Time	Soil Level/Time	Soil Level/Time
Temperature Probe	•	•	•
Bread Proofing	•	•	•
Dehydration	•	—	—
Sabbath Mode	•	•	•
Star-K Certified	•	•	•
CleanBake™ Hidden Element	•	•	•
Capacity (Cu. Ft.)	4.3	5.0	5.0 (KEBS109B) 4.3 (KEBS179B)
CRAFTSMANSHIP			
Controls	Glass-Touch Display with Menu-Driven LCD & Control Lock Function	Glass-Touch Display with Control Lock Function	Glass-Touch Display with Control Lock Function
SatinGlide™ Roll-Out Extension Rack with Handle	1	1	1
Heavy-Duty Racks with Integrated Handle	2	2	2
Standard Racks	—	—	—
Halogen Lights	3	2	2
ClearVue™ Large Viewing Window	•	•	•
Full-Width Glass Inner Door	•	•	•
Blue-Enameled Cavity	•	•	•
Frameless Design	•	•	•
Undercounter Installation	•	•	•
FIT System Installation	—	Included	Included
SPECIFICATIONS			
Element Ratings (Watts)			
Bake	2000	2800	2800
Broil (Full/Center)	3250/1800	4000	4000
Convection	2800	3200	3200
Steam Boiler	1300	—	—
Volts (Amps) Required	208/240 (30)	208/240 (40)	208/240 (40)
Color Availability*	SS	SP	WH, BL, SS

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

SINGLE WALL OVENS (CONT.)







Stainless Steel

Architect® Series
with Architect® Series II Handle
KEBC167V – 36-in



True Convection




White

Black

Stainless Steel

Architect® Series
with Architect® Series II Handle
KEBC147V – 24-in



True Convection




Black

Stainless Steel

Architect® Series II
KEBK101B – 30-in
KEBK171B – 27-in



Thermal

MODEL NO.	Architect® Series with Architect® Series II Handle 36-in KEBC167V	Architect® Series with Architect® Series II Handle 24-in KEBC147V	Architect® Series II 30-in KEBK101B 27-in KEBK171B
PERFORMANCE			
Dual-Fan Convection with Steam-Assist Technology	—	—	—
Auto & Manual Steam Settings	—	—	—
Even-Heat™ Technology	—	—	•
Even-Heat™ Preheat	—	—	•
Even-Heat™ True Convection System	—	—	—
True Convection	•	•	—
EasyConvect™ Conversion System	•	•	—
Convect Bake, Roast & Broil	•	•	—
Thermal Oven	•	•	•
Closed-Door Thermal Broil	with Maxi & Econo Settings	with Maxi & Econo Settings	•
8-Pass Broil Element	—	—	•
True-Broil® Reflector	—	—	•
Self-Cleaning System	Variable Time	Variable Time	Variable Time
Temperature Probe	•	•	—
Bread Proofing	•	•	•
Dehydration	—	—	—
Sabbath Mode	•	•	•
Star-K Certified	•	•	•
CleanBake™ Hidden Element	•	•	•
Capacity (Cu. Ft.)	5.1	3.1	5.0 (KEBK101B) 4.3 (KEBK171B)
CRAFTSMANSHIP			
Controls	Electronic Controls with Control Lock Function	Electronic Controls with Control Lock Function	Glass-Touch Display with Control Lock Function
SatinGlide™ Roll-Out Extension Rack with Handle	—	—	—
Heavy-Duty Racks with Integrated Handle	—	—	2
Standard Racks	3	3	—
Halogen Lights	3	2	2
ClearVue™ Large Viewing Window	—	—	•
Full-Width Glass Inner Door	—	—	•
Blue-Enameled Cavity	—	—	•
Frameless Design	—	—	•
Undercounter Installation	•	•	•
FIT System Installation	—	—	Included
SPECIFICATIONS			
Element Ratings (Watts)			
Bake	2000	2000	2800
Broil (Full/Center)	3241/1791	2667/1667	4000
Convection	1600	1600	—
Steam Boiler	—	—	—
Volts (Amps) Required	208/240 (30)	208/240 (30)	208/240 (40)
Color Availability*	SS	WH, BL, SS	BL, SS

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



WARMING DRAWERS

Shown: KEWS105BSS Warming Drawer and KGCK306VSS Gas Cooktop.

2 Size Options

- 30-in Width
- 27-in Width

2 Style Options

- Stainless Steel
- Panel-Ready*

*Requires installation of custom overlay panel and handle, not included.

SLOW-COOK WARMING DRAWERS

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

INSTALLATION OPTIONS



Below a Double Wall Oven

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



Below a Combination Microwave/Wall Oven

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



Below a Cooktop

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



Below a Built-in Microwave Oven

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



Architect® Series II
Stainless Steel



Stainless Steel



Panel-Ready

Requires installation of custom overlay panel and handle, not included.



Panel Ready



W10246102A – Pro Line® Handle

	Architect® Series II 30-in KEWS105B	Architect® Series II 27-in KEWS175B
MODEL NO.		
PERFORMANCE		
Slow Cook Function	•	•
Temperature Range	90°-250°F	90°-250°F
Custom-Control Technology	•	•
Sensor Temperature Control	•	•
Bread Proofing	•	•
Humidity Slide Control	•	•
2-Position Racks	•	•
Exterior Power Indicator Light	SS Model	SS Model
Approved for Indoor/Outdoor Use	SS Model	SS Model
SPECIFICATION		
Color Availability*	SS, PA	SS, PA
ACCESSORIES (PART NO.)		
Pan Kits**		
1/2 Pan	W10242695A	W10242695A
1/3 Pan	W10242694A	W10242694A
Pro Line® Handle	W10246102A	—

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

**Mounting rails included in drawer.

COOKTOPS



Designed for those who love to cook, KitchenAid® cooktops offer a variety of options, so you're sure to find a perfect complement to your kitchen and your cooking style.

Shown: KFGS366VSS 36-in Gas Cooktop and KEBU208SSS 30-in Double Oven with Steam

5 Cooking Styles

- Commercial-Style Gas
- Gas
- Downdraft
- Induction
- Electric

4 Size Options

- 48-in Width
- 36-in Width
- 30-in Width
- 15-in Width

COOKING STYLES



Commercial-Style Gas

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



Gas

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



Downdraft

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



Induction

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



Electric

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

SURFACE STYLING OPTIONS

GAS

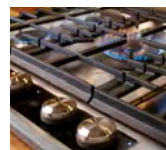
Porcelain-on-Steel

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



Stainless Steel with Cast-Iron Grates

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



Gas-on-Glass

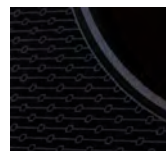
Found on select gas cooktops, the sleek gas-on-glass surface matches any kitchen décor and is exceptionally easy to clean.



INDUCTION OR ELECTRIC

Premium Surface with Watermark

Our induction and electric cooktops feature an attractive watermark pattern that adds to the elegance of the sleek, ceramic-glass surface.



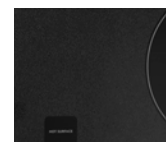
Pure Color

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



Traditional

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



COMMERCIAL-STYLE RANGETOPS



Stainless Steel
with Black
Grates

KGCU484V – 48-in



Stainless Steel
with Black
Grates

KGCU483V – 48-in



Stainless Steel
with Black
Grates

KGCU482V – 48-in



EVEN-HEAT™ CHROME ELECTRIC GRIDDLE

The high-performance griddle features a 1320-watt element and provides even heat distribution and outstanding cooking performance. The easy-to-clean, durable chrome finish retains its bright appearance after use.

MODEL NO.	48-in KGCU484V	48-in KGCU483V	48-in KGCU482V
PERFORMANCE			
Sealed Burners (BTUs)	4	6	6
Ultra Power™ Dual-Flame Burner(s)	20K	20K (2)	20K (2)
Professional Burners	15K (2)	15K (3)	15K (3)
Simmer/Melt Burner*	5K	5K	5K
Even-Heat™ Chrome Electric Griddle with Indicator Light	•	•	—
18K BTU Even-Heat™ Gas Grill with Indicator Light	•	—	•
Electronic Ignition & Automatic Reignition	•	•	•
CRAFTSMANSHIP			
Surface	Porcelain-on-Steel	Porcelain-on-Steel	Porcelain-on-Steel
Continuous Surface with Heavy-Duty Grates	•	•	•
Robust Black Die-Cast Metal Knobs	•	•	•
Culinary Ledge	•	•	•
Island Trim	•	•	•
ACCESSORIES (PART NO.)			
Backguard 9-in	W10115777	W10115777	W10115777
with Two Shelves	W10285449	W10285449	W10285449
with Dual-Position Shelf	W10225948	W10225948	W10225948
Stainless Steel Knob Kit	W10231703	—	—
Griddle Cover	W10160195	W10160195	—
Grill Cover	W10160195	—	W10160195
High Altitude Kits	W10160841 (Natural Gas), W10237848 (LP)	W10160841 (Natural Gas), W10237848 (LP)	W10160841 (Natural Gas), W10237848 (LP)
Wok Ring	W10216179	W10216179	W10216179
SPECIFICATIONS			
Volts (Amps) Required	120 (15)	120 (15)	120 (15)
LP Conversion Kit Included**	•	•	•
Color Availability†	SS	SS	SS

*Can be reduced to 500 BTUs.

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

†SS = Stainless Steel with Matte Black Grates

COMMERCIAL-STYLE RANGETOPS (CONT.)




Stainless Steel
with Black
Grates

KGCU463V – 36-in




Stainless Steel
with Black
Grates

KGCU462V – 36-in




Stainless Steel
with Black
Grates

KGCU467V – 36-in




Stainless Steel
with Black
Grates

KGCU407V – 30-in



PERSONALIZED COMMERCIAL STYLING

Accessories are available for commercial-style rangetops to coordinate with your kitchen and style. Stainless steel backguards are available in 9-in, adjustable and dual-position shelf configurations to fit every rangetop width. A stainless steel knob kit is also available to replace the black die-cast metal knobs.

MODEL NO.	36-in KGCU463V	36-in KGCU462V	36-in KGCU467V	30-in KGCU407V
PERFORMANCE				
Sealed Burners (BTUs)	4	4	6	4
Ultra Power™ Dual-Flame Burner(s)	20K	20K	20K (2)	20K
Professional Burners	15K (2)	15K (2)	15K (3)	15K (2)
Simmer/Melt Burner*	5K	5K	5K	5K
Even-Heat™ Chrome Electric Griddle with Indicator Light	•	—	—	—
18K BTU Even-Heat™ Gas Grill with Indicator Light	—	•	—	—
Electronic Ignition & Automatic Reignition	•	•	•	•
CRAFTSMANSHIP				
Surface	Porcelain-on-Steel	Porcelain-on-Steel	Porcelain-on-Steel	Porcelain-on-Steel
Continuous Surface with Heavy-Duty Grates	•	•	•	•
Robust Black Die-Cast Metal Knobs	•	•	•	•
Culinary Ledge	•	•	•	•
Island Trim	•	•	•	•
ACCESSORIES (PART NO.)				
Backguard 9-in	W10115776	W10115776	W10115776	W10115773
with Two Shelves	W10285448	W10285448	W10285448	W10285448
with Dual-Position Shelf	W10225949	W10225949	W10225949	W10225950
Stainless Steel Knob Kit	W10231703	W10231703	—	W10231702
Griddle Cover	W10160195	—	—	—
Grill Cover	—	W10160195	—	—
High Altitude Kits	W10160841 (Natural Gas), W10237848 (LP)	W10160841 (Natural Gas), W10237848 (LP)	W10160841 (Natural Gas), W10237848 (LP)	W10160841 (Natural Gas), W10237848 (LP)
Wok Ring	W10216179	W10216179	W10216179	W10216179
SPECIFICATIONS				
Volts (Amps) Required	120 (15)	120 (15)	120 (15)	120 (15)
LP Conversion Kit Included**	•	•	•	•
Color Availability†	SS	SS	SS	SS

*Can be reduced to 500 BTUs.

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

†SS = Stainless Steel with Matte Black Grates

GAS COOKTOPS



Stainless Steel
with Black
Grates

Architect® Series II
KFGU766V – 36-in



Stainless Steel
with Black
Grates

Architect® Series II
KFGS366V – 36-in



Stainless Steel
with Black
Grates

Architect® Series II
KGCK366V – 36-in



Pure White
with Grey
Grates

Architect® Series II
KGCC566R – 36-in

Pure Black



PROFESSIONAL BURNERS

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

MODEL NO.	Architect® Series II 36-in KFGU766V	Architect® Series II 36-in KFGS366V	Architect® Series II 36-in KGCK366V	Architect® Series II 36-in KGCC566R
PERFORMANCE				
Sealed Burners (BTUs)	5	5	5	5
Professional Burner	20K Dual Tier	18K Dual Tier	17K	17K
Simmer Burner(s)*	6K	6K	6K (2)	6K (2)
Standard Burners	12K, 10K, 7K	10K (2), 7K	12.5K, 9K	12.5K, 9K
Electronic Ignition	•	•	•	•
Automatic Reignition	•	•	—	—
CRAFTSMANSHIP				
Surface	Stainless Steel	Stainless Steel	Stainless Steel	Gas-on-Glass
Full-Width Cast-Iron Grates	Low Profile	Low Profile	•	•
Clear Coat Protection	•	—	—	—
Cooktop Controls	Stainless Knobs	Stainless Knobs	Stainless Knobs	Stainless Knobs
Hot-Surface Indicator	•	—	—	—
Control Lock Function	•	—	—	—
SPECIFICATIONS				
Volts (Amps) Required	120 (15)	120 (15)	120 (15)	120 (15)
LP Conversion Kit Included**	•	•	•	•
Color Availability†	SS	SS	SS	WW, BL

*Can be reduced to 600 BTUs.

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

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

GAS COOKTOPS (CONT.)




Stainless Steel
with Black
Grates

Architect® Series II
KFGU706V – 30-in




Stainless Steel
with Black
Grates

Architect® Series II
KFGS306V – 30-in




Stainless Steel
with Black
Grates

Architect® Series II
KGCK306V – 30-in




Pure White
with Grey
Grates


Pure Black

Architect® Series II
KGCC506R – 30-in



LOW-PROFILE FULL-WIDTH CAST-IRON GRATES WITH SEALED BURNERS

Our low-profile cooktops feature full-width, heavy-duty grates that span the entire surface of the cooktop and remain nearly flush with the countertop. With these grates, cookware can easily be moved from burner to burner without lifting. Below the grates, burners are sealed into the cooktop to prevent spills and drips from entering the burner box.

MODEL NO.	Architect® Series II 30-in KFGU706V	Architect® Series II 30-in KFGS306V	Architect® Series II 30-in KGCK306V	Architect® Series II 30-in KGCC506R
PERFORMANCE				
Sealed Burners (BTUs)	5	5	4	4
Professional Burner(s)	15K Dual Tier	15K Dual Tier	17K	17K
Simmer Burner*	6K	6K	6K	6K
Standard Burners	12K, 9K, 7K	10K, 9.1K, 7K	12.5K, 9K	12.5K, 9K
Electronic Ignition	•	•	•	•
Automatic Reignition	•	•	—	—
CRAFTSMANSHIP				
Surface	Stainless Steel	Stainless Steel	Stainless Steel	Gas-on-Glass
Full-Width Cast-Iron Grates	Low-Profile	Low-Profile	•	•
Clear Coat Protection	•	—	—	—
Cooktop Controls	Stainless Knobs	Stainless Knobs	Stainless Knobs	Stainless Knobs
Hot-Surface Indicator	•	—	—	—
Control Lock Function	•	—	—	—
SPECIFICATIONS				
Volts (Amps) Required	120 (15)	120 (15)	120 (15)	120 (15)
LP Conversion Kit Included**	•	•	•	•
Color Availability†	SS	SS	SS	WW, BL

*Can be reduced to 600 BTUs.

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

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

DOWNDRAFT COOKTOPS

Gas



Pure Black



Pure Black with Stainless Steel Trim

Architect® Series II
KGCD807X – 30-in

Electric



Pure Black



Pure Black with Stainless Steel Trim

Architect® Series II
KECD867X – 36-in



Pure Black



Pure Black with Stainless Steel Trim

Architect® Series II
KECD807X – 30-in



DOWNDRAFT VENTILATION SYSTEM

Perfect for an island or peninsula, a downdraft cooktops remove smoke, steam and odors without an overhead hood.

MODEL NO.	Gas	Electric	
	Architect® Series II 30-in KGCD807X	Architect® Series II 36-in KECD867X	Architect® Series II 30-in KECD807X
PERFORMANCE			
Sealed Burners (BTUs)	4	—	—
Professional Burner	15K	—	—
Simmer Burner*	5K	—	—
Radiant Elements (Watts)	—	5	4
Double-Ring Round	—	2700/2000 2200/1000 2200/1000	3000/1400 2200/1000
Warm Zone	—	100	—
Built-In Downdraft Ventilation System	•	•	•
Exhaust Rating	325 CFM	400 CFM	400 CFM
Fan Control	2-Speed	3-Speed	3-Speed
Electronic Ignition & Automatic Reignition	•	—	—
Power-On Light	—	•	•
Hot-Surface Indicator	—	•	•
CRAFTSMANSHIP			
Surface	Gas-on-Glass	Pure Color Ceramic-Glass	Pure Color Ceramic-Glass
Full-Width Cast-Iron Grates with Gloss Finish	•	—	—
Cooktop Controls	Stainless-Look Knobs	Stainless Knobs	Stainless Knobs
SPECIFICATIONS			
Volts (Amps) Required	120 (20)	240 (40)	240 (40)
LP Conversion Kit Included**	•	—	—
Color Availability†	BL, SS	BL, SS	BL, SS

*Can be reduced to 900 BTUs.

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

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

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

INDUCTION COOKTOPS



Premium Surface

The subtle watermark and integrated, touch-activated controls enhance the elegance of this ceramic-glass surface.



Architect® Series II
KICU569X – 36-in

- Premium Black with Watermark
- Premium Black with Watermark and Stainless Steel Trim



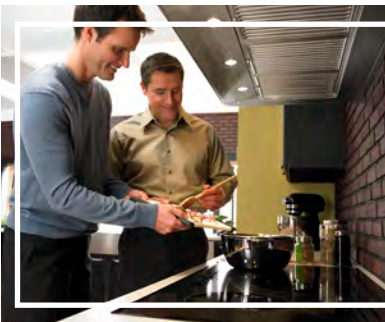
Architect® Series II
KICU509X – 30-in

- Premium Black with Watermark
- Premium Black with Watermark and Stainless Steel Trim



Architect® Series II
KICU500X – 30-in

- Premium Black with Watermark
- Premium Black with Watermark and Stainless Steel Trim



INDUCTION TECHNOLOGY

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

MODEL NO.	Architect® Series II 36-in KICU569X	Architect® Series II 30-in KICU509X	Architect® Series II 30-in KICU500X
PERFORMANCE			
Induction Technology	•	•	•
Induction Elements	5	4	4
4800-/2500-Watt Dual-Zone Element	1	—	—
3700-Watt Bridge Element*	2	1	—
3700-Watt Round Element	—	1	—
3200-Watt Round Element	—	—	2
2500-Watt Round Element	4	2	—
1800-Watt Round Element	—	1	2
Heat-Level Settings	12	12	9
Performance Boost Function	•	•	•
Simmer Function	•	•	•
Melt & Hold Function	•	•	•
Pan Size Detection	•	•	•
Timer	•	•	•
Hot-Surface Indicator(s)	•	•	•
Cooktop Power Off Function	•	•	•
CRAFTSMANSHIP			
Ceramic-Glass Surface	Premium with Watermark	Premium with Watermark	Premium with Watermark
Cooktop Controls	Touch-Activated with Power Slider	Touch-Activated with Power Slider	Touch-Activated
Control Lock Function	•	•	•
Stainless Steel Trim	SS Model	SS Model	SS Model
Frameless Design	BL Model	BL Model	BL Model
SPECIFICATIONS			
Volts (Amps) Required	240 (50)	240 (40)	240 (40)
Color Availability**	BL, SS	BL, SS	BL, SS

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

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

IMPORTANT

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



Premium Surface

The subtle watermark and integrated, touch-activated controls enhance the elegance of this ceramic-glass surface.



Black



Black with
Stainless Steel
Trim

Architect® Series II
KECC667B – 36-in



Black



Black with
Stainless Steel
Trim

Architect® Series II
KECC664B – 36-in



White



Black



Black with
Stainless Steel
Trim

Architect® Series II
KECC662B – 36-in



Black



Black with
Stainless Steel
Trim

Architect® Series II
KECC607B – 30-in



EVEN-HEAT™ TECHNOLOGY

Even-Heat™ elements power between the inner and outer bands to provide evenly distributed heat that helps prevent hot or cold spots.

MODEL NO.	Architect® Series II 36-in KECC667B	Architect® Series II 36-in KECC664B	Architect® Series II 36-in KECC662B	Architect® Series II 30-in KECC607B
PERFORMANCE				
Radiant Elements (Size/Watts)	5	5	5	4
Triple-Ring Round	12-in/9-in/6-in – 3000/1950/1050	—	—	12-in/9-in/6-in – 3000/1950/1050
Double-Ring Round	10-in/6-in – 2500/1200 (2)	12-in/9-in – 2700/1900; 8-in/6-in – 2000/1000	10-in/6-in – 2500/1200 (2)	10-in/6-in – 3000/1900 Ultra Power™
Even-Heat™ Ultra	—	10-in – 3200	—	—
Even-Heat™	On All Elements	6-in – 1300	—	On All Elements
Keep Warm	On All Elements	6-in – 100	—	On All Elements
Standard Round	6-in – 1200 (2)	—	8-in – 1800 6-in – 1200 (2)	6-in – 1200 (2)
Even-Heat™ Simmer	5	1	—	4
Even-Heat™ Melt	5	1	—	4
Simmer Function	—	—	2	On All Elements
Melt Function	—	—	1	—
CRAFTSMANSHIP				
Ceramic-Glass Surface	Premium with Watermark	Premium with Watermark	Premium with Watermark	Premium with Watermark
Controls	Touch-Activated	Metal Knob	Metal Knob	Touch-Activated
Power-On Indicator Light	•	•	•	•
Hot-Surface Indicator(s)	5	1	1	4
Control Lock Function	•	—	—	•
SPECIFICATIONS				
Volts (Amps) Required	240 (40)	240 (40)	240 (40)	240 (40)
Color Availability*	BL, SS	BL, SS	PW, BL, SS	BL, SS

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

ELECTRIC COOKTOPS (CONT.)



Architect® Series II
KECC605B – 30-in

- White
- Black
- Black with Stainless Steel Trim



Architect® Series II
KECC604B – 30-in

- Black
- Black with Stainless Steel Trim



Architect® Series II
KECC602B – 30-in

- Black
- Black with Stainless Steel Trim



Architect® Series II
KECC056R – 15-in

- Black Speckles

MODEL NO.	Architect® Series II 30-in KECC605B	Architect® Series II 30-in KECC604B	Architect® Series II 30-in KECC602B	Architect® Series II 15-in KECC056R
PERFORMANCE				
Radiant Elements (Size/Watts)	5	4	4	2
Double-Ring Round	10-in/6-in – 2500/1200 (2)	12-in/9-in – 3000/1900 Ultra Power™	10-in/6-in – 2500/1200 (2)	—
Even-Heat™ Ultra	—	10-in – 3200	—	—
Even-Heat™	—	6-in – 1300	—	—
Melt	6-in – 700	—	—	—
Standard Round	6-in – 1200 (2)	6-in – 1200	6-in – 1200 (2)	8-in – 1800 7-in – 1200
Even-Heat™ Simmer	—	•	—	—
Even-Heat™ Melt	—	•	—	—
Simmer Function	•	•	•	—
Melt Function	—	—	•	—
CRAFTSMANSHIP				
Ceramic-Glass Surface	Premium with Watermark	Premium with Watermark	Premium with Watermark	Traditional
Controls	Metal Knob	Metal Knob	Metal Knob	Knob
Power-On Indicator Light	•	•	•	•
Hot-Surface Indicator(s)	1	1	1	2
SPECIFICATIONS				
Volts (Amps) Required	240 (40)	240 (40)	240 (40)	208/240 (20)
Color Availability*	PW, BL, SS	BL, SS	BL, SS	BL

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

SS = Premium Black with Watermark, Stainless Trim and Stainless Knobs

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