

QUICK START GUIDE

CONGRATULATIONS AND WELCOME TO KITCHENAID

GETTING STARTED

USING YOUR INDUCTION COOKTOP

- ① Press and hold the **POWER** button.

② Place induction compatible cookware on the desired zone(s).

③ Press the **POWER** button for the corresponding zone.

④ If you want to cook with **POWER LEVEL**, select the desired level by touching anywhere within the slider to set power level or P (Power Boost).
- ⑤ If you want to cook with **TEMPERATURE**, select TempCook™ on applicable zones.

a. Use up/down arrows to manually select desired cooking temperature.

b. Select available cooking techniques to set and hold corresponding temperatures (see below for more information).



⑥ Turn off cooktop after use.

NOTE


For more detailed instructions on specific functions, see the **Online Control Guide**.

CONNECTIVITY


To achieve the full potential of your connected appliance, download the KitchenAid® app.




Download KitchenAid® app



Select appliance



Follow connectivity steps



- Remote Start
- Voice
- Smart Integration


Enjoy remote features

For more details refer to the **Internet Connectivity Guide** from the Owner's Manual that came with your cooktop.

EXPERT ADVICE

POTS AND PANS

Only use pots and pans made from ferromagnetic material which are suitable for use with induction cooktop.



COMPATIBLE

- Enameled steel
- Cast iron
- Stainless steel for induction cooktops.

To determine whether a pot is suitable, a magnet may be used to check whether pots are magnetic.

The quality and the structure of the pot base can alter cooking performance and sound.

CLEANING RECOMMENDATIONS FOR YOUR WIPECLEAN™ COOKTOP:

- Spray the cooktop with water and let it soak for a minimum of 5 minutes, covering the entire soiled area.
- For heavy stains, soak it for 20-25 minutes.
- Use a moist non-abrasive soft sponge to wipe.
- Clean your cooktop after each use to avoid soil build ups and to prolong the life of your WipeClean™ Cooktop.

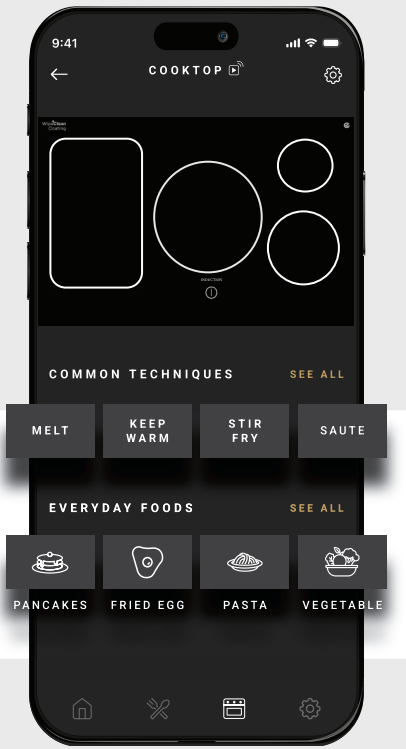
To learn more about cleaning extremely tough soils refer to the Owner's Manual or visit kitchenaid.com/owners.

HIGHLIGHTS

Explore and enjoy the effortless control of induction with Assisted Cooking Techniques.

TempCook™ TEMPERATURE CONTROL COOKTOP MODES

COOKING APP



TempCook™ WITH SMART DEVICE

Utilize your smart device to control your cooktop and access even more capabilities in the KitchenAid® app.

- **COMMON TECHNIQUES**
Hold the right temperature for several methods of cooking to assist in achieving desired results.
- **EVERYDAY FOODS**
Access the right temperature for specific foods so that you can easily control the cooktop for your exact need.

Utilize these functions handsfree with Voice via Google or Alexa.

SIMMER

SMART BOIL

SAUTÉ

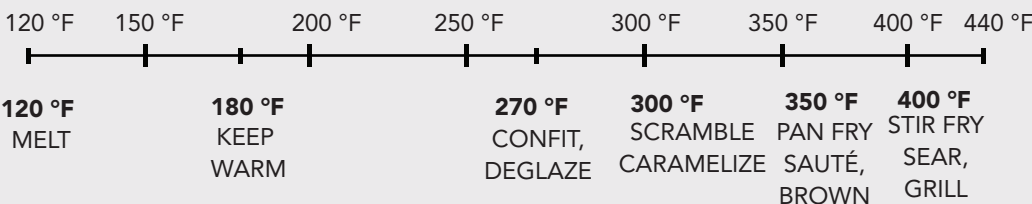
ASSISTED COOKING

Achieve perfect results with common cooking techniques like simmering, boiling and sautéing.

MANUAL TEMPERATURE GUIDE

TempCook™ MANUAL MODE

Customize cooking by controlling the temperature of your cookware to match your preferences and recipe needs.



NOTE:

- TempCook™ is not intended for boiling water, use the Smart Boil mode instead. If you are willing to boil more than 5 Qt, it is recommended to use P (Power Boost).
- Temperature might vary according to external factors.