

KCGD506GSS

36" 5-BURNER GAS DOWNDRAFT COOKTOP

Available in Stainless Steel
Also available in 30" gas configuration: KCGD500G
Also available in 36" and 30" electric configurations:
KCED606G and KCED600G
Recirculating kit part no. JDA7000WX

KitchenAid®

QUALIFY YOUR CUSTOMER

1

Where is the cooktop located
in your kitchen?

2

Do you have or would you like to
have an open-concept kitchen?



**CONVERTIBLE TO
DUCT-FREE VENTILATION***



Assembled in
Cleveland, Tennessee

1

17K BTU PROFESSIONAL BURNER

17,000 BTUs of cooking
power promote rapid boiling
and the high temperatures
some recipes demand.

2

5K BTU EVEN-HEAT™ SIMMER BURNER

This burner provides an output
of up to 5,000 BTUs and also
reaches as low as 900 BTUs to
keep delicate items like sauces
warm before serving.

3

300 CFM EXHAUST RATING

The venting power of 300
CFM motor class rating
easily handles the venting
requirements for high-
temperature techniques like
pan searing and stir-frying.

SELLING IN 60 SECONDS

COOKING

*With available kit.

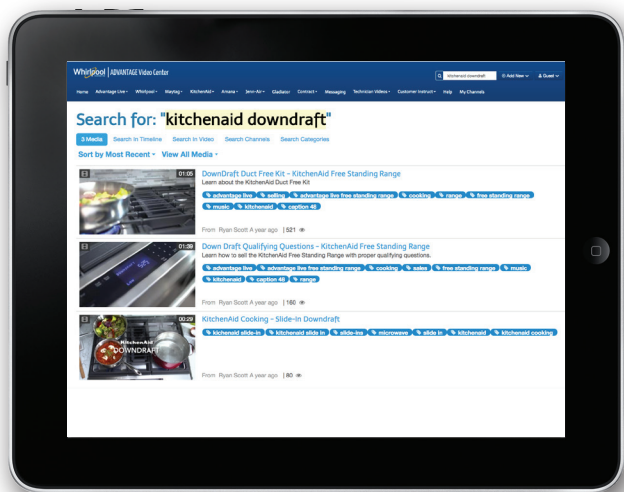


DID YOU KNOW?

Cooktops with downdraft ventilation capture smoke and odors at the surface, providing a two-in-one solution in kitchen island installations.

DEMO

Show customers the Melt Cap included with all KitchenAid® gas cooktops. By replacing the Even-Heat™ Simmer Burner's standard burner cap with the Melt Cap, cooks can melt chocolate or butter, simmer delicate sauces or poach eggs without fear of scorching or burning.



WANT TO LEARN MORE?

Type "KitchenAid Downdraft" into the search field and watch three videos to learn more about this feature.

**VISIT LEARNWHIRLPOOL.COM
FOR MORE INFORMATION**