

KitchenAid® 7 Series Temp Cook™ Induction Cooktop with 5 Cooking Zones

HOW TO SELL

KCIT730/6S (SS, BL)

TEMP COOK™ INDUCTION TECHNOLOGY

Lets you set an exact temperature from 120°F to 400°F for precise control beyond standard high, medium, and low settings.

TEMP COOK™ SMART PRESETS

Set and hold the ideal temperature for popular cooking methods and alert when to add ingredients, so you can perfectly sear salmon, gently simmer sauces, and quickly boil water.

EVEN-HEAT™ ZONE (30") TWO EVEN-HEAT™ ZONES (36")

Add versatility to cook with large pans, like griddles, grill pans, and braising pans, or two pans at two different temperatures.

The KitchenAid® Induction Cooktop where passion meets precision

From Sunday brunch crepes to date night surf and turf, the new KitchenAid® TempCook™ Induction Technology helps achieve consistent results thanks to the precise temperature control.

WHAT IS INDUCTION COOKING TECHNOLOGY?



Induction cooking can be described as “the best of both worlds” because not only are induction cooktops sleek and easy to clean like smooth top or glass top electric cooktops, but they also provide the accuracy and control of gas cooktops. Let’s take a look at Induction Cooktops and how to sell them on your sales floor.

WHO IS BUYING INDUCTION COOKTOPS?

In 2024, 33% of electric cooktops sold were induction*. That means 1 out of 3 customers walking into your store are looking to purchase a new induction cooktop. We anticipate this number to continue to grow YoY.

HOW DOES INDUCTION TECHNOLOGY WORK?

When you turn the cooktop on, a current begins to flow through a copper coil under the ceramic glass, creating a magnetic field around it. When an induction-compatible pot is placed on the cooktop, the magnetic field creates electrical currents inside the pan, turning the cookware into a “heater.”

WHAT ARE THE BENEFITS OF AN INDUCTION COOKTOP?

One of the most significant benefits of this type of electric cooktop is that it produces a rapid rise and fall in temperature. So not only will food and water come to temperature quickly, the cooktop cools off rapidly when the pan is removed from the surface.

THE POSSIBILITIES OF COOKING WITH TEMPERATURE

Customers can elevate their culinary experience with this feature on the KCIT730/6 models, offering precise temperature control from 120°F to 400°F—far beyond traditional high, medium, or low settings. Dual sensors monitor and maintain consistent heat, preventing overheating and ensuring perfect results, from the first batch to the last batch.

LOW HEAT		MEDIUM HEAT		HIGH HEAT	
120°F MELT	180°F KEEP WARM	270°F CONFIT, DEGLAZE	300°F SCRAMBLE, CARMELIZE	350°F SAUTE, PAN FRY, BROWN	400°F SEAR, PAN FRY, GRILL

HOW CAN YOU CLEAN THE KITCHENAID® INDUCTION COOKTOP?

The KCIT730/6S models also feature our Industry Exclusive, WipeClean™ Coating. This eliminates scraping, intense scrubbing, and harsh cleaners, making this the easiest induction cooktop coating to clean.** Just wet the surface with water and wait five minutes to easily wipe up splatters and spills.***

* Data from AHAM. US Only, 2024.

** KitchenAid.com, What is Induction Cooking and How Does it Work?, 2025.

*** When compared with cooktop with same heating technology at similar power output.

Qualifying Questions

1

Do you find that your current cooktop makes it hard to maintain consistent temperatures for dishes like sauces, searing, or melting chocolate?

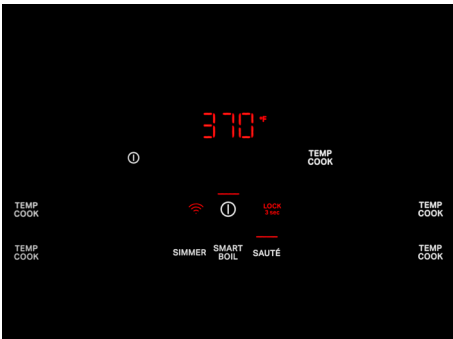
2

Do you like the idea of one-touch heat settings for tasks like boiling or simmering, without manual adjustments?

3

Do you often cook with oversized pans or multiple pans at once and want consistent heat across the entire surface, no hot or cold spots?

Features KCIT730/6S (SS, BL)



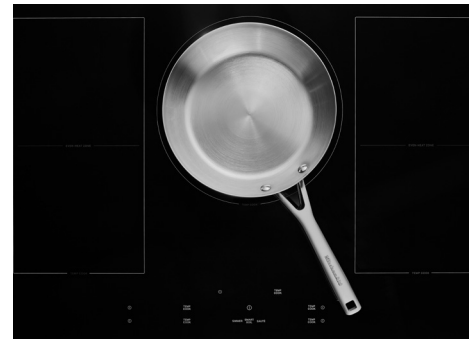
TEMP COOK™ INDUCTION TECHNOLOGY

Lets you set an exact temperature from 120°F to 400°F for precise control beyond standard high, medium and low settings. Dual sensors in the cooktop help keep your pan from overheating, so you can take on ambitious recipes with delicious results, batch after batch.



TEMP COOK™ SMART PRESETS

Set and hold the ideal temperature for popular cooking methods and alert when to add ingredients, so you can perfectly sear salmon, gently simmer sauces and quickly boil water.*



EVEN-HEAT™ ZONE (30")/ TWO EVEN-HEAT™ ZONES (36")

Unlike traditional round bridge elements with heating gaps, the rectangular zone heats evenly edge-to-edge, so the crepe in the back cooks just as beautifully as the one in the center.



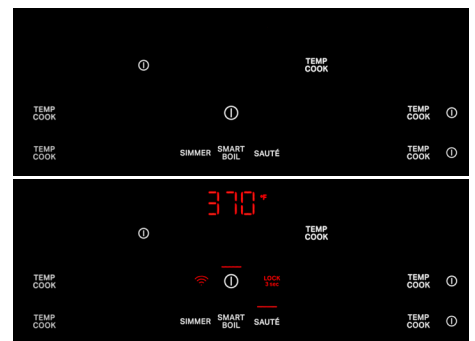
WIPECLEAN™ COATING

Eliminates scraping, intense scrubbing and harsh cleaners, making this the easiest induction cooktop coating to clean (when compared with cooktop with same heating technology at similar power output). Just wet the surface with water and wait five minutes to easily wipe up splatters and spills.



VOICE CONTROL

Voice Control lets you control the cooktop with your Google Assistant or an Alexa-enabled device, so you can stay hands-on while prepping the rest of your meal or entertaining.*



BACKLIT TOUCH CONTROLS

Backlit Touch Controls illuminate when in use and fade unobtrusively into the cooktop's sleek black glass when turned off.

DEMOS

KCIT730/6S (SS, BL)

TEMP COOK™ INDUCTION TECHNOLOGY

Tell your customer how Temp Cook™ Induction Technology is great for melting things like chocolate. With this you just set it to 120 F and it stays there, where on a regular cooktop without precise temperatures you might end up with a scorched mess.

EVEN-HEAT™ ZONE

Tell your customer whether they are making crepes, grilling two sandwiches or searing a large cut of meat this Even-Heat™ Zone means the food will heat evenly every time.



TEMP COOK™ SMART PRESETS

Ask your customer if they have ever tried to simmer something and ended up boiling it instead, or scorched a sauce trying to keep it warm? Point to the presets on the induction cooktop that allow you to just tap to set and maintain that temperature.

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