



INTRODUCING **DOWNDRAFT COOKTOPS** WITH UNPARALLELED PERFORMANCE

New KitchenAid® downdraft cooktops seamlessly integrate the ventilation system into the cooking surface, eliminating the need for a range hood and opening up a world of kitchen design options and cooking possibilities. Furthermore, the iconic style will endure with a CookShield Finish protecting the electric cooktops from scratches.

THE ANATOMY OF PERFORMANCE AND STYLE

The advantage of downdraft cooktops is the ability to place them almost anywhere. They are perfect for kitchen islands or, with a duct-free kit, against interior walls where venting outside is not an option. Yet, there are no compromises where performance or features are concerned, as detailed below.



1 DOWNDRAFT VENTILATION

Describes a ventilation system that captures steam, smoke and grease vapors right at the cooking surface, preventing them from rising and expanding into the kitchen environment. The downdraft system can move warm air to be vented outside the home or using an optional duct-free kit, filter it and recirculate clean, cool air into the kitchen.

2 CONVERTIBLE TO DUCT-FREE VENTILATION

An option to convert the ventilation to filter and recirculate the air inside, using duct-free kit JDA7000WX and filter W10177003. This option is ideal for kitchens with installation restrictions or ducting limitations.

3 300 CFM EXHAUST RATING

The blower motor exhausts up to 300 CFM, handling the requirements of most cooking applications.

4 3-SPEED FAN CONTROL

Three-speed fan control is easy to operate and provides versatility for matching cooking needs.

5 STAINLESS STEEL KNOBS

Satisfying to grip and made of stainless steel, the sturdy knobs enhance the look of both gas and electric cooktops while providing easy operation and a premium feel.

6 COOKSHIELD FINISH (ELECTRIC)

A protective finish found on select KitchenAid® electric cooktops that helps prevent and reduce scratching of the cooking surface.

GAS



17K BTU PROFESSIONAL BURNER

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



5K BTU EVEN-HEAT™ SIMMER BURNER

A burner that provides an output of up to 5,000 BTUs, yet can reach low outputs to keep delicate items, like sauces, warm before serving.



MELT CAP

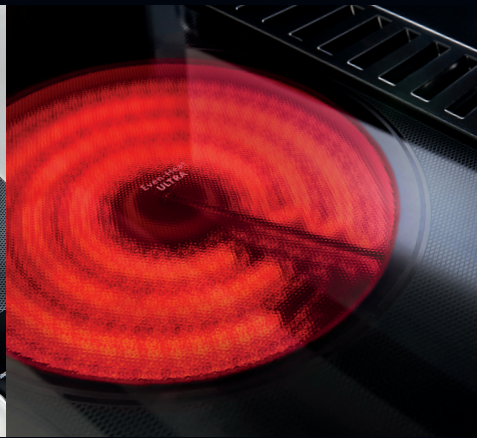
A wider burner cap that shields and diffuses the flame to produce a gentler, low-power heat. By replacing the Even-Heat™ Simmer Burner's standard burner cap with the Melt Cap, cooks can melt chocolate and butter, or poach eggs, without fear of scorching or burning.

ELECTRIC



9⁵/₁₆" ULTRA POWER™ DOUBLE-RING ROUND ELEMENT *

A double-ring element that maintains a constant supply of power as high as 3,000 watts to promote rapid boiling and high temperatures some recipes demand.



10" EVEN-HEAT™ ULTRA ELEMENT WITH SIMMER SETTING

An electric element that provides more versatility for high-temperature cooking techniques such as searing and flash frying. Even-Heat™ Technology allows these electric radiant elements to deliver and maintain a constant supply of power as high as 3,200 watts by nesting one element inside the other to distribute heat evenly. The Even-Heat™ Simmer has a range of settings from a low, gentle simmer up to near boiling.



6" EVEN-HEAT™ ELEMENT WITH MELT SETTING

An electric element that maintains the low temperature needed to melt chocolate or butter without scorching or burning. To do this, the element uses Even-Heat™ Technology to maintain a constant supply of power.

*Available on select models

SHOW AND SELL

THE FOLLOWING DEMONSTRATIONS ARE GREAT WAYS TO STRIKE UP CONVERSATIONS WITH CUSTOMERS AND SHOW THEM THE FEATURES OF THESE COOKTOPS.

MAKE THE MOST OF THE MELT CAP





Show a customer the Melt Cap included with gas downdraft cooktop models. Compare the size of the Melt Cap to the size of the Even-Heat™ Simmer Burner's standard burner cap and tell your customer that the wider burner cap will produce a gentler, low-power heat for melting and simmering.

SHOW OFF THE STAINLESS

Lift up a stainless steel knob to remove it from the cooktop and hand it to your customer. Point out the all-metal construction that lends to the product's quality and aesthetic. Show them how the cross-hatch detail and red accent match the design of the handles throughout the KitchenAid® Suite.

TO LEARN MORE ABOUT THESE COOKTOPS AND OTHER KITCHENAID® PRODUCTS, DOWNLOAD THE APP ADVANTAGE BY WHIRLPOOL CORPORATION ON ITUNES AND GOOGLE PLAY

KITCHENAID® DOWNDRAFT COOKTOPS

GAS COOKTOPS		ELECTRIC COOKTOPS	
KCGD500GSS	KCGD506GSS	KCED600GSS/BL	KCED606GSS/BL
			
30" 4 Burners	36" 5 Burners	30" 4 Elements	36" 5 Elements
17K BTU Professional Burner	17K BTU Professional Burner	10" Even-Heat™ Ultra Element with Simmer Setting	10" Even-Heat™ Ultra Element with Simmer Setting
15K BTU Professional Burner	15K BTU Professional Burner	9" / 6" Ultra Power™ Double-Ring Round Element	12" / 9" Double-Ring Element
5K BTU Even-Heat™ Simmer Burner	5K BTU Even-Heat™ Simmer Burner	6" Even-Heat™ Element with Melt Setting	6" Even-Heat™ Element with Melt Setting
Melt Cap	Melt Cap	300 CFM Exhaust Rating	300 CFM Exhaust Rating
300 CFM Exhaust Rating	300 CFM Exhaust Rating	3-Speed Fan Control	3-Speed Fan Control
3-Speed Fan Control	3-Speed Fan Control	Convertible to Duct-Free Ventilation	Convertible to Duct-Free Ventilation
Convertible to Duct-Free Ventilation	Convertible to Duct-Free Ventilation	Hot-Surface Indicator	Hot-Surface Indicator
LP Conversion Kit Included	LP Conversion Kit Included	Power-On Indicator Light	Power-On Indicator Light
Electronic Ignition and Automatic Re-ignition	Electronic Ignition and Automatic Re-ignition	CookShield Finish for Glass Surface	CookShield Finish for Glass Surface
Full-Width Cast-Iron Grates	Full-Width Cast-Iron Grates	Pure Color Ceramic-Glass Surface	Pure Color Ceramic-Glass Surface
Stainless Steel Knobs	Stainless Steel Knobs	Stainless Steel Knobs	Stainless Steel Knobs