



COOKTOPS THAT DON'T MESS AROUND

Gas cooktops give precise, immediate control of heat and outstanding power. The new KitchenAid® gas cooktops provide a variety of burners specialized to meet a wide range of cooking needs, including the new 10K BTU Torch Burner, which offers exceptional heat distribution.

Consumers who desire the power and control gas cooktops offer sometimes choose a different fuel type, simply because they think gas cooktops are difficult to clean. Those concerns are wiped away with the help of the new CookShield Finish.





A BROAD PALETTE FOR CREATIVE COOKS

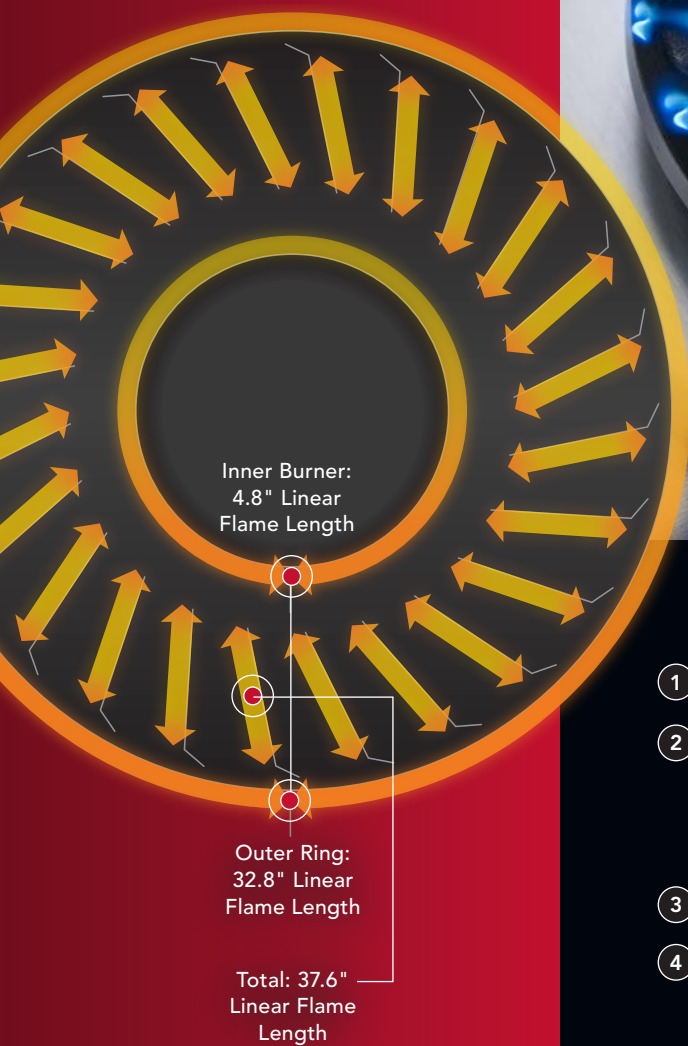
Each detail of these KitchenAid® gas cooktops is designed to provide high performance and serious power while also adapting to different cooking needs with ease.

While extremely high power is certainly attractive, the vast majority of cooking takes place below a burner's maximum output. These specialized burners provide exceptional heat distribution, as well as control over

how that heat is applied to cookware at all heat level settings, because what good is power without finesse?

EVEN-HEAT™ 10K BTU TORCH BURNER

Distributing cooking power evenly underneath cookware, the distinctive design of the Even-Heat™ 10K BTU Torch Burner offers an extraordinary level of linear flame length – 37.6" – providing the high heat for a variety of cooking tasks, as well as a gentle, small flame for melting and simmering.



THE INNER BURNER IS COMPOSED OF 24 JETS OF FLAME:

- ① 16 external jets that directly heat cookware
- ② 8 internal that stabilize the burner and heat the burner's cap to apply heat indirectly to cookware

THE OUTER RING IS COMPOSED OF:

- ③ 24 blade-shaped flames – each one-inch long
- ④ 24 jets of flame surrounding the blade-shaped flames, which combine with the inner burner to deliver extraordinary coverage and distribution of cooking power



EVEN-HEAT™ 6K/5K BTU SIMMER BURNER WITH MELT CAP

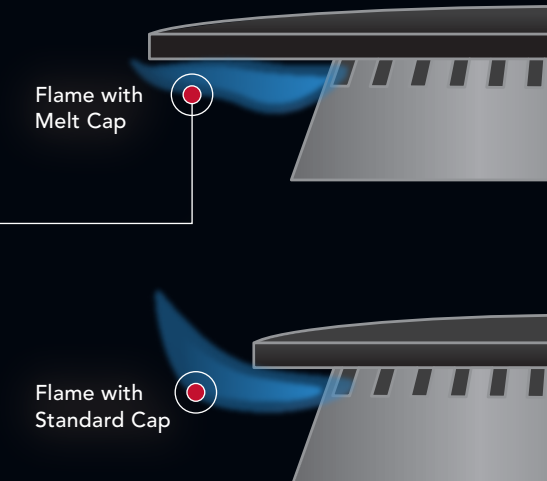
Delicate ingredients like chocolate, cream and butter must be handled with a gentle touch to avoid scorching, burning or curdling.

Turning down to 900 BTUs, this simmer burner was developed especially to handle these temperamental ingredients, featuring an interchangeable melt cap for better flame control at the lowest settings.



By replacing the standard burner cap with the melt cap, cooks gain better control over the burner's flame at lower settings.

The melt cap spreads the flames, preventing them from directly contacting the cookware and burning delicate ingredients. Instead, the melt cap is heated by the burner and gently radiates heat to the cookware.





POWERFUL OPTIONS

Gas-powered cooking surfaces deliver exceptionally high heat for cooking techniques like wok cooking and searing, and also offer infinite control over burner output, from the lowest settings to the highest.

To provide the high heat needed for many specialized cooking tasks, KitchenAid® gas cooktops offer the following two options:

20K/17K PROFESSIONAL DUAL-RING BURNER

Combining a large, powerful flame with a smaller, central burner, both Professional Dual-Ring Burners can take on even the highest-powered cooking tasks with ease while also being gentle enough to simmer delicate ingredients.

19K/17K BTU MULTIFLAME BURNER

This all-purpose burner covers a wide range of cooking temperatures, from a delicate simmer to a high-powered boil, all without requiring a change of burners.

A thin, continuous flame channel surrounds the upper, high-powered ring of flame ports. This channel creates a low, dispersed flame when the burner is used at its lowest settings, gently heating cookware.



At the lowest settings, only the central small burner ignites, providing a small, 16-jet flame for low-powered cooking and gentle simmering.

At the highest settings, the outer ring will ignite from the central burner, providing exceptionally high cooking power.*

*17,000 BTUs with 30-inch models, 20,000 BTUs with 36-inch models.



DON'T THINK ABOUT CLEANING

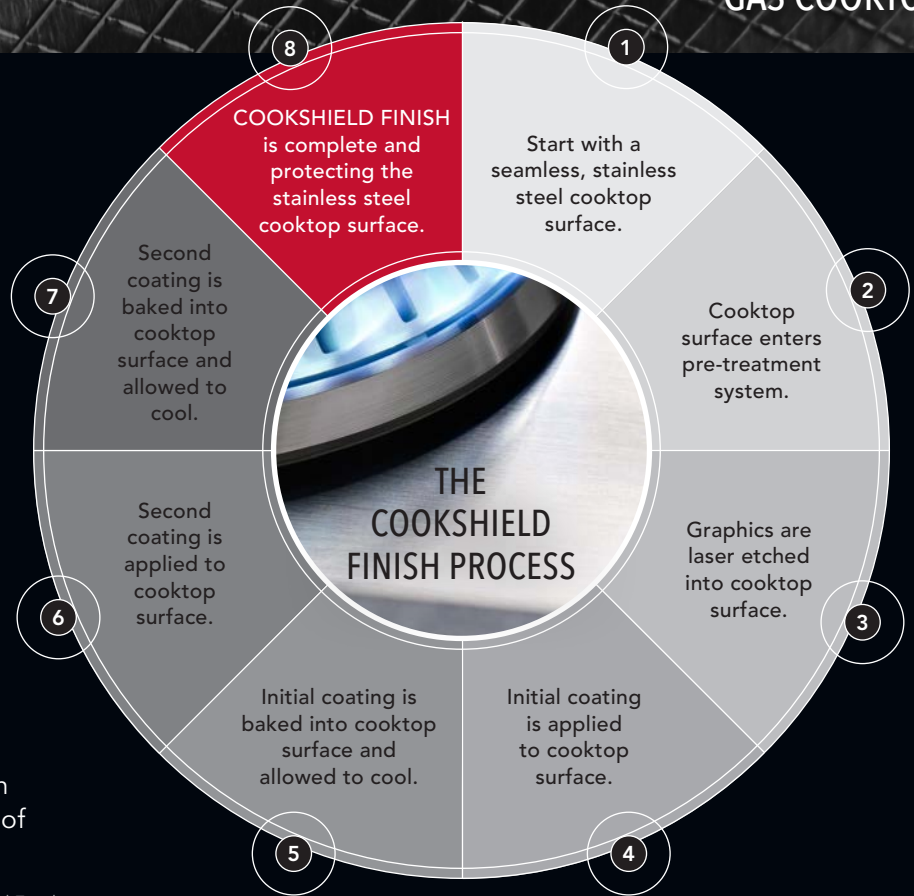
Making it easy to clean the cooktop without harsh chemicals, CookShield Finish helps protect stainless steel from the yellowing that high-temperature cooking may cause over time and is also stain- and scratch-resistant, helping keep the cooking surface looking clean and bright longer.*



Other protective coatings and paints simply sit on the surface and are easily scratched off, exposing the stainless steel beneath.

CookShield Finish is applied in a multi-step process that actually forces the finish into the stainless steel, fusing the finish with the metal and making it part of the surface of the stainless steel.

*Compared to cooktops untreated with KitchenAid® CookShield Finish.



KITCHENAID® GAS COOKTOPS

30" Width				36" Width			
4 Burners	5 Burners	5 Burners	5 Burners	5 Burners	5 Burners	5 Burners	5 Burners
17K BTU Professional Burner	17K BTU Multiflame Burner	17K BTU Professional Dual-Ring Burner	17K BTU Professional Dual-Ring Burner	17K BTU Professional Burner	19K BTU Multiflame Burner	20K BTU Professional Dual-Ring Burner	17K BTU Professional Dual-Ring Burner
12.5K BTU Burner	12K BTU Burner	10K BTU Burner	12K BTU Burner	12.5K BTU Burner	12K BTU Burner	10K BTU Burner	12K BTU Burner
9K BTU Burner	10K BTU Burner	10K BTU Burner	10K BTU Even-Heat™ Torch Burner	9K BTU Burner	9.1K BTU Burner	10K BTU Burner	10K BTU Even-Heat™ Torch Burner
6K BTU Simmer Burner	9.1K BTU Burner	7K BTU Burner	7K BTU Burner	6K BTU Simmer Burner	9.1K BTU Burner	7K BTU Burner	7K BTU Burner
—	5K BTU Even-Heat™ Simmer Burner with Melt Cap	6K BTU Even-Heat™ Simmer Burner with Melt Cap	6K BTU Even-Heat™ Simmer Burner with Melt Cap	6K BTU Simmer Burner	5K BTU Even-Heat™ Simmer Burner with Melt Cap	6K BTU Even-Heat™ Simmer Burner with Melt Cap	6K BTU Even-Heat™ Simmer Burner with Melt Cap
—	—	CookShield Finish	CookShield Finish	—	—	CookShield Finish	CookShield Finish
—	Removable Griddle (Optional)	Removable Griddle (Optional)	Removable Griddle (Included)	—	Removable Griddle (Optional)	Removable Griddle (Optional)	Removable Griddle (Included)