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KUCHT KFX360

Kucht KFX360 Professional 36" Range User Manual

MODEL: KFX360

Brand: KUCHT

1. Product Overview

The Kucht KFX360 Professional 36" Range is designed for high performance and safety, offering a robust and elegant solution for your kitchen. This gas range provides ample capacity for cooking multiple dishes simultaneously, making it suitable for large family meals and entertaining. Its durable construction features a stainless steel exterior, a blue porcelain oven interior, and heavy-duty cast iron grates.

Key features include:

- Two heavy-duty 21,000 BTU Rocket Power Burners for intense heat.
- A reversible and removable grill/griddle for versatile cooking options.
- Electronic ignition with an auto re-ignition system for safety and convenience.
- Adjustable, telescopic stainless steel oven racks for ease of use and cleaning.



Figure 1.1: Front view of the Kucht KFX360 Professional 36" Range, showcasing its stainless steel finish, control knobs, and large oven window.



Figure 1.2: The Kucht KFX360 Range integrated into a kitchen setting, demonstrating its aesthetic appeal and size relative to other kitchen appliances.

2. Setup and Installation

Proper installation is crucial for the safe and efficient operation of your Kucht KFX360 range. It is highly recommended that installation be performed by a qualified professional to ensure compliance with local codes and safety standards.

2.1 Unpacking

1. Carefully remove all packaging materials from the range.
2. Inspect the range for any shipping damage. Report any damage immediately to your dealer.
3. Retain packaging materials for potential future transport or service.

2.2 Placement and Leveling

1. Position the range in its intended location, ensuring adequate clearance from combustible surfaces as per local building codes.
2. Use a level to ensure the range is perfectly level. Adjust the leveling legs located at the bottom of the unit if necessary.

2.3 Gas and Electrical Connections

This appliance requires both a gas supply and an electrical connection for operation of the electronic ignition and oven

light. Ensure connections are made by a certified technician.

1. **Gas Connection:** Connect the range to a natural gas or LP gas supply as specified on the product label. Ensure all gas connections are leak-tested.
2. **Electrical Connection:** Plug the range into a properly grounded electrical outlet. Refer to the specifications for voltage and amperage requirements.



Figure 2.1: Side view of the Kucht KFX360 Range, illustrating its depth and overall dimensions for installation planning.

3. Operating Instructions

3.1 Cooktop Burner Operation

The KFX360 features sealed burners with electronic ignition and auto re-ignition. Each burner is controlled by a dedicated knob on the front panel.

1. **To Ignite a Burner:** Push the desired burner knob in and turn it counter-clockwise to the "HI" position. You will hear

a clicking sound as the igniter sparks. Once the flame ignites, continue to hold the knob in for a few seconds to allow the thermocouple to heat up and maintain the flame.

2. **Adjusting Flame:** Once ignited, release the knob and adjust the flame size by turning the knob between "HI" and "LOW" settings.
3. **Auto Re-ignition:** If a flame accidentally extinguishes, the system will automatically spark to re-ignite it.

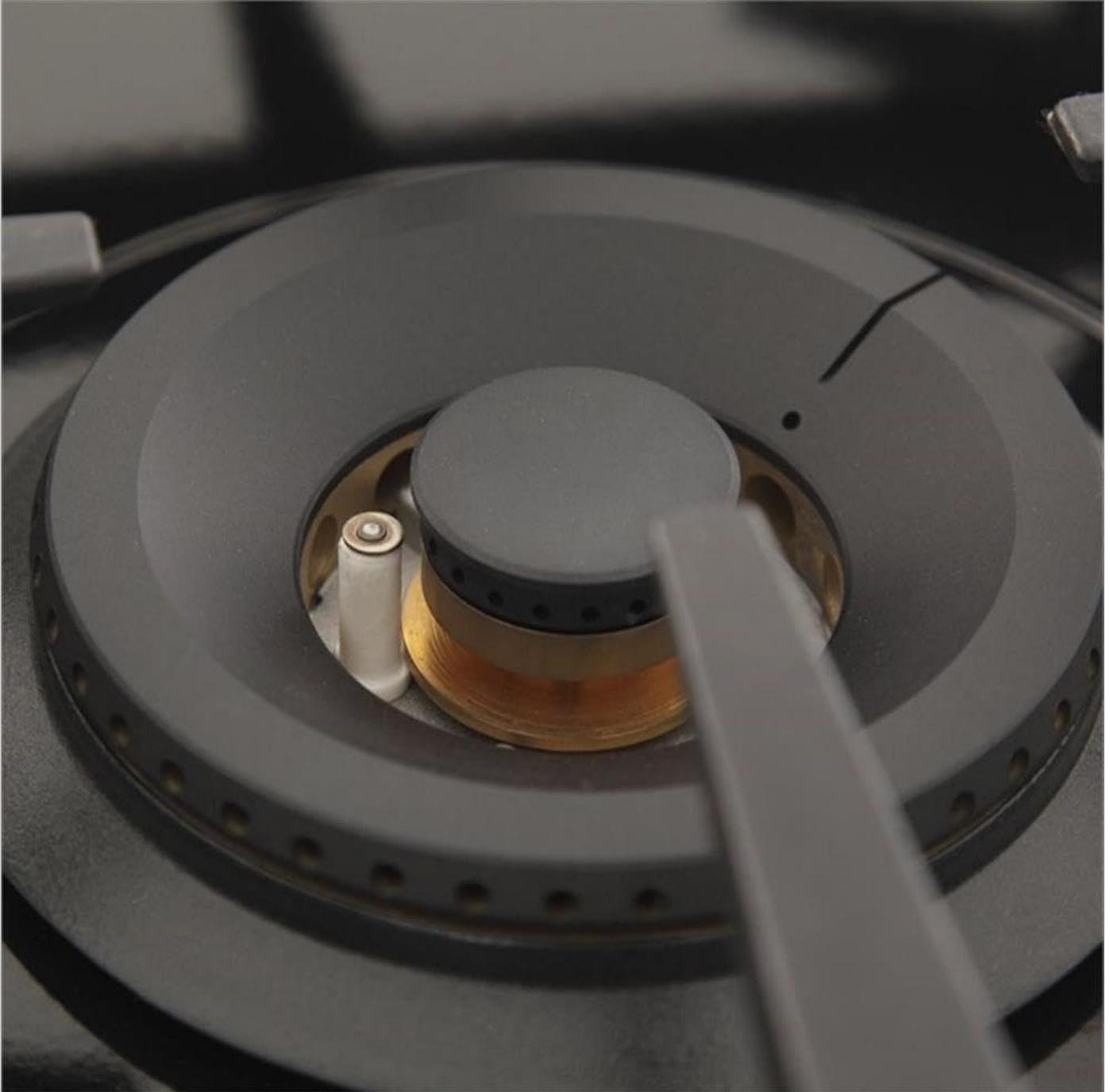


Figure 3.1: Top view of the Kucht KFX360 cooktop, showing the arrangement of the six sealed burners and heavy-duty grates.



Figure 3.2: Close-up view of a single burner on the KFX360 cooktop, highlighting the brass burner cap and igniter.

3.2 Grill/Griddle Operation

The reversible and removable grill/griddle can be placed over the center burners for specialized cooking.

1. **Placement:** Ensure the cooktop grates are removed from the center burner area before placing the grill/griddle.
2. **Preheating:** Preheat the grill/griddle for 5-10 minutes on medium heat before cooking to ensure even heat distribution.
3. **Cleaning:** Allow the grill/griddle to cool completely before cleaning. Refer to the Maintenance section for cleaning instructions.



Figure 3.3: Top view of the Kucht KFX360 cooktop with the reversible grill/griddle accessory placed over the center burners.

3.3 Oven Operation

The oven features multiple cooking functions and precise temperature control. The oven interior is lined with blue porcelain for durability and ease of cleaning.

1. **Setting Temperature:** Use the oven control knob to select the desired temperature.
2. **Preheating:** Allow the oven to preheat fully before placing food inside for optimal cooking results.
3. **Oven Racks:** The adjustable, telescopic stainless steel racks can be positioned at various heights to accommodate different dish sizes.

4. Maintenance and Cleaning

Regular cleaning and maintenance will ensure the longevity and optimal performance of your Kucht KFX360 range.

4.1 Cooktop Cleaning

1. **Grates and Burner Caps:** Allow grates and burner caps to cool completely. These can be removed and washed with warm, soapy water. For stubborn stains, a non-abrasive cleaner can be used. Ensure they are completely dry before re-installing.
2. **Stainless Steel Surface:** Wipe the stainless steel cooktop surface with a soft cloth and a mild detergent or a specialized stainless steel cleaner. Always wipe in the direction of the grain to prevent streaking. Avoid abrasive cleaners or scouring pads.

4.2 Oven Cleaning

1. **Oven Interior:** The blue porcelain interior can be cleaned with warm, soapy water and a soft cloth. For baked-on spills, a non-abrasive oven cleaner designed for porcelain surfaces may be used, following the product's instructions.
2. **Oven Racks:** The stainless steel oven racks can be removed and cleaned with warm, soapy water.
3. **Oven Door:** Clean the glass and stainless steel parts of the oven door with appropriate cleaners, avoiding harsh chemicals on the glass.

4.3 General Care

1. Regularly check gas connections for any signs of wear or leaks.
2. Ensure the area around the range is kept clean and free of flammable materials.

5. Troubleshooting

This section provides solutions to common issues you might encounter with your Kucht KFX360 range. If the problem persists, contact Kucht customer support.

Problem	Possible Cause	Solution
Burner does not ignite or flame is weak.	No gas supply. Burner ports are clogged. Igniter is dirty or wet. Power outage.	Check gas valve is open. Clean burner ports with a small wire or needle. Clean igniter with a dry cloth. Check household circuit breaker.
Oven not heating.	Oven control not set correctly. Gas supply issue. Electrical issue.	Ensure oven knob is set to a temperature. Verify gas supply to the appliance. Check power connection and circuit breaker.
Uneven cooking in oven.	Improper rack position. Overcrowding the oven. Oven not preheated.	Adjust rack position. Avoid overcrowding; use multiple racks if needed. Always preheat the oven fully.

6. Specifications

Attribute	Value
Manufacturer	Kucht
Item model number	KFX360
Product Dimensions	70.49 x 91.44 x 99.06 cm; 137.44 kg (27.75D x 36W x 39H inches; 303 lbs)

Attribute	Value
ASIN	B08T64SBBG
Drawer type	Baking, Broiler
Material	Iron and Cast Iron, Porcelain, Stainless Steel
Finish type	Stainless
Brand	KUCHT
Model name	KFX360
Form factor	Freestanding
Controls type	Knob
Burner type	Sealed

7. Warranty and Support

Kucht stands behind the quality of its products. The KFX360 Professional 36" Range comes with comprehensive warranty coverage and dedicated support.

- **USA Warranty:** 4-year warranty for parts and labor.
- **Canada Warranty:** 2-year warranty for parts and labor.
- **Lifetime Video Chat Support:** Kucht offers lifetime video chat support with a Kucht specialist to assist with any questions or issues you may encounter.

For warranty claims, technical assistance, or general inquiries, please contact Kucht customer service. Refer to the official Kucht website for the most current contact information.

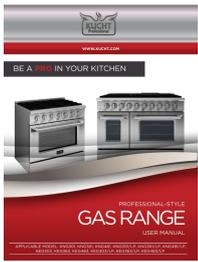


Figure 7.1: The KUCHT Professional KFX Series logo, indicating the product line.



[Kucht KFX Series Gas Range Installation Guide and User Manual](#)

Comprehensive installation guide and user manual for Kucht KFX Series gas ranges (models KFX480, KFX360, KFX300), covering setup, operation, warranty, and clearance information.



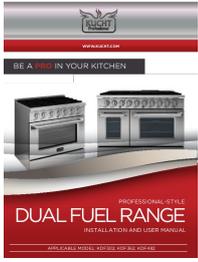
[KUCHT Professional Gas Range User Manual - KNG/KEG Series](#)

Comprehensive user manual for KUCHT professional-style gas ranges, including installation, operation, safety, care, and troubleshooting for KNG and KEG series models like the Gemstone Professional. Learn to maximize your kitchen's potential with KUCHT appliances.



[KUCHT Dual Fuel Range Installation and User Manual](#)

Comprehensive installation and user manual for KUCHT Professional-Style Dual Fuel Ranges, covering safety, installation, operation, care, troubleshooting, and warranty information for models KDF302, KDF362, KDF482, KED304, KED364, KED484.



[Kucht KDF Series Dual Fuel Range Installation and User Manual](#)

Comprehensive installation and user manual for Kucht KDF series dual fuel ranges (models KDF302, KDF362, KDF482), covering safety, setup, operation, maintenance, and warranty information.



[KUCHT Professional Wall Mounted Hoods: Use, Care, and Installation Guide](#)

Comprehensive guide for KUCHT Professional Wall Mounted Hoods (Models KRH3010A, KRH3610A, KRH4810A, KRH3011A, KRH3611A) covering product introduction, installation, technical parameters, maintenance, and safety precautions. Learn how to install and maintain your KUCHT range hood for optimal performance.



[Kucht Gas Range Installation Guide and User Manual \(KFX Series\)](#)

Comprehensive installation guide and user manual for Kucht KFX series gas ranges, including models KFX2400X, KFX3000X, KFX3600X, and KFX4800X. Provides essential information on installation, service, warranty, and product care for professional-grade kitchen performance.