

KitchenAid KSIB900ESS 30-Inch 4-Element Induction Slide-In Convection Range with Baking Drawer User Guide

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WARNING: To reduce the risk of fire, electric shock, or injury to persons, read the IMPORTANT SAFETY **INSTRUCTIONS,** located in your appliance's Owner's Manual, before operating this appliance.

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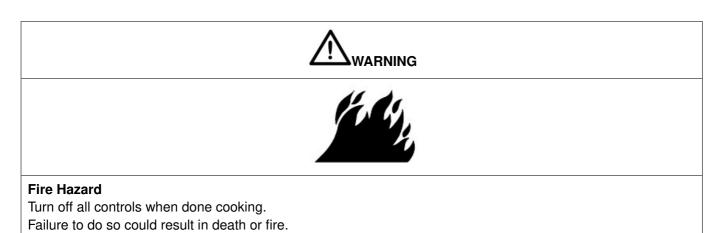
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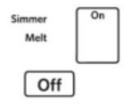
Using Your Oven

- Step 1. Select oven function
- Step 2. Set the temperature
- Step 3. Press Start
- Step 4. Place food inside the oven once the set temperature is reached. Close the oven door.
- Step 5. (Optional) Enter time to cook
- Step 6. The Cancel button can be used to cancel the function during or after cook time.

NOTE: For more detailed instructions on specific functions, see the online Control Guide.

Using Your Range





To use press power, touch the respective display area to turn on the desired heating element.

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Select a heat setting from "1" through "9" by touching/sliding on the power slider.

POSITIONING RACKS AND BAKEWARE

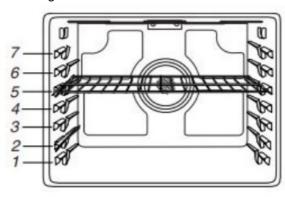
IMPORTANT: To avoid permanent damage to the porcelain finish, do not place food or bakeware directly on the oven door or bottom.

Racks

- Position racks before turning on the oven.
- Do not position racks with bakeware on them.
- Make sure the racks are level.

To position a rack, pull it out to the stop position, raise the front edge, and then lift it out. Use the following illustration as a guide.

For hamburger patties to have a well-seared exterior and a rare interior, use a flat rack in rack position 7. Side 1 should cook for approximately 21/2 to 3 1/2 minutes. Side 2 should cook for approximately 4 to 5 minutes. Expect a moderate degree of smoke when broiling.



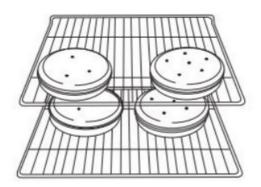
BAKING COOKIES AND LAYER CAKES ON 2 RACKS

Baking Layer Cakes

For best results when baking cakes on 2 racks, use the Bake function, a flat rack in rack position 3, and a roll-out rack in rack position 5. Place the cakes on the racks as shown. Keep at least 3" (7.6 cm) of space between the front of the racks and the front cakes.

Baking Cookies

For best results when baking cookies on 2 racks, use the Convection Bake function, a flat rack in rack position 3, and a roll-out rack in rack position 5.



ALUMINUM FOIL

IMPORTANT: To avoid permanent damage to the oven bottom finish, do not line the oven bottom with any type of foil or liner.

For best cooking results, do not cover the entire oven rack with foil because air must be able to move freely. Care must be taken to prevent aluminum foil and meat probes from contacting heating elements.

OVEN VENT

The oven vent releases hot air and moisture from the oven, and should not be blocked or covered. Blocking or covering the oven vent will cause poor air circulation, affecting cooking and cleaning results. Do not set plastics, paper, or other items that could melt or burn near the oven vent.



OVEN LIGHT

The oven light is a 40 W halogen bulb. Before replacing, make sure the oven and cooktop are cool and the control knobs are in the Off position.

To Replace:

- 1. Disconnect power.
- 2. Turn the glass bulb cover in the back of the oven counterclockwise to remove it.
- 3. Remove the bulb from the socket.
- 4. Replace the bulb, using tissue or wearing cotton gloves to handle the bulb. To avoid damage to or decrease the life of the new bulb, do not touch the bulb with bare fingers.
- 5. Replace bulb cover by turning clockwise.
- 6. Reconnect power.

IMPORTANT: Do not use lamps rated higher than 40 W.

SABBATH MODE:

The Sabbath Mode sets the oven to remain on in a bake setting until disabled.

For guidance on usage and a complete list of models with Sabbath Mode, visit <u>www.star-k.org</u> or contact us as per the information given below.

Online Ordering Information

For detailed installation instructions and maintenance information, winter storage, and transportation tips, please see the Owner's Manual included with your machine.

For information on any of the following items, the full cycle guide, detailed product dimensions, or complete instructions for use and installation, please visit https://www.kitchenaid.com/service-and-support, or in Canada https://www.kitchenaid.ca/service-and-support. This may save you the cost of a service call.



However, if you need to contact us, use the information listed below for the appropriate region.

United States:

1–800–253–1301 KitchenAid Brand Home Appliances Customer Experience Center 553 Benson Road Benton Harbor, MI 49022–2692

Canada:

1–800–807–6777 KitchenAid Brand Home Appliances Customer Experience Centre 200–6750 Century Ave. Mississauga, Ontario L5N 0B7

IMPORTANT: Retain this guide for future use.

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Documents / Resources



<u>KitchenAid KSIB900ESS 30-Inch 4-Element Induction Slide-In Convection Range with Baking Drawer</u> [pdf] User Guide

KSIB900ESS, 30-Inch 4-Element Induction Slide-In Convection Range with Baking Drawer, Induction Slide-In Convection Range, Slide-In Convection Range, Convection Range, KSIB900ES S, Range

References

- 🕸 Kosher Certificates | Kosher Certification | Star-K
- E Service & Support Owners Center | KitchenAid
- Customer Service | KitchenAid

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