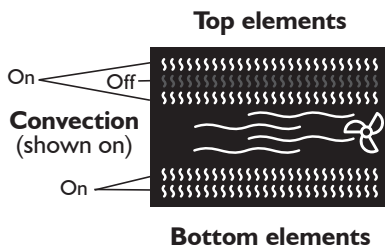


COOKING

TIPS

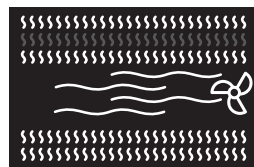
What is Even-Heat™ technology?

KitchenAid's Even-Heat™ system helps provide consistent cooking results, without cold spots or overcooking. By cycling different heating elements on and off, and using certain elements for only part of the cooking cycle, Even-Heat™ allows tender, juicy roasts or pizzas with deliciously browned cheese—automatically.



Bake

In Bake mode, the Even-Heat™ system distributes power to the top and bottom heating elements to maintain the desired oven temperature. The top center element will be off.



Bake mode tip

- Food may finish cooking up to 30% faster when using Convection mode. Check baked goods such as cakes, muffins, and pastries before the expected finish time to avoid over-cooking.

Asado Roast

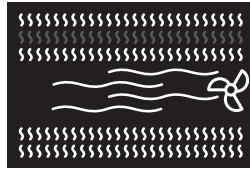
The Asado Roast mode uses staged cooking to allow larger items like whole chickens or pork roasts to develop a crispy crust while slowly cooking the interior. The Even-Heat™ system distributes power to the top and bottom heating elements to maintain the desired oven temperature. The convection fan will operate in the first stage to assist with crisping the roast exterior, and will then turn off to prevent over-drying.

Temperature & time information

In Asado Roast mode, the time and temperature is set in 2 stages.

Stage 1 (Crisping) During Stage 1, the outer layer of your roast will crisp as the interior begins to warm. The convection fan will default to ON to assist with crisping the roast exterior, but may be turned off, if desired. Smaller cuts of meat may require less crisping than larger roasts; please consult your recipe.

Stage 2 (Roasting) Temperature is reduced in Stage 2 to allow heat to slowly and evenly reach the center of your food until it arrives at the desired finish temperature. The convection fan will turn OFF to prevent overdrying the outside.



Broil

Broiling uses direct radiant heat to cook food from above. The Even-Heat™ system will distribute power to all three top heating elements to deliver two levels of efficient broiling. The bottom elements will not be on.

Convection mode can be used with thin cuts of fish, eliminating the need for flipping.

Broil mode tips

- For best results, use the 12" (30 cm) multipurpose pan and rack. It is designed to drain juices and help avoid spatter and smoke.
- For proper draining, do not cover the rack with foil. Instead, the bottom of the multipurpose pan may be lined with aluminum foil for easier cleaning.
- Foods cooked under the broiler will burn very quickly if not monitored near the end of their cooking times.
- Pull oven rack out before turning or removing food. Use tongs to turn food to avoid the loss of juices. Very thin cuts of fish, poultry, or meat may not need to be turned.
- After broiling, remove the pan and food from the oven. Drippings will bake on the pan if left in the heated oven, making cleaning more difficult.

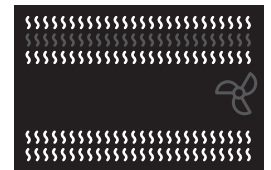


Keep Warm

In Keep Warm mode, the Even-Heat™ system distributes power to the top and bottom elements to keep food warm before serving.

Keep Warm Tips

- The preset temperature is 170°F (77°C), but you may wish to adjust this depending on the item being warmed.
- IMPORTANT:** Food must be at serving temperature before it is placed in the oven to keep warm.

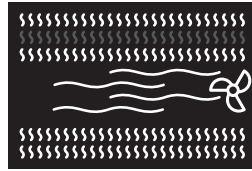


Reheat

The Even-Heat™ system distributes power to the top and bottom elements to bring food to serving temperature. (The top center element is off.)

Reheat mode tips

- The preset suggested temperature is 300°F (149°C), but you may need to adjust this depending on the item being reheated.
- Reheating too long may over-cook or dry out food.

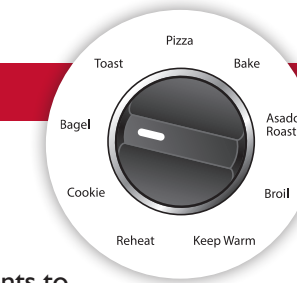


Bagel

In Bagel mode, the Even-Heat™ system distributes power between the top and bottom heating elements to nicely brown the top of cut bagels while gently warming the outside.

Bagel mode tips

- Place bagels directly on the oven rack with the cut sides facing UP. Bagels do not need to be flipped during the Bagel cycle.
- Select the Frozen option to allow frozen bagels extra time to thaw while cooking.



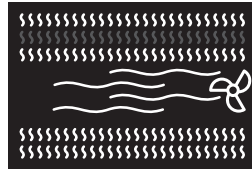
Cookie

In Cookie mode, the Even-Heat™ system distributes power to the top and bottom heating elements to maintain the desired oven temperature. The top center element will be off.

When using Convection in Cookie mode, EasyConvect™ Conversion automatically reduces oven temperature by 25°F (14°C) to prevent overcooking.

Convection tips for Cookie mode

- Cookies will cook faster and more efficiently in Convection mode because their surface area is relatively small.
- Keep heat loss to a minimum by opening the oven door only when necessary.
- Cookies may finish cooking up to 30% faster when using Convection mode. Check cookies before the expected finish time to avoid overcooking.



Toast

In Toast mode, the Even-Heat™ system distributes power between the top and bottom heating elements to deliver fast and even toasting.

Use the Toast mode for bread, toaster pastries, frozen waffles. If reheating pastries, use the Reheat function.

Toast mode tips

- Place bread directly on the middle position. It does not need to be flipped during the toasting cycle.
- Select the Frozen option to allow frozen bread or similar items extra time to thaw while cooking.



Pizza



In Pizza mode, the Even-Heat™ system distributes power to the top and bottom heating elements to maintain the desired oven temperature. The top center element is off until the end of this mode. The last stage of this mode will finish off the cheese by browning with high heat.

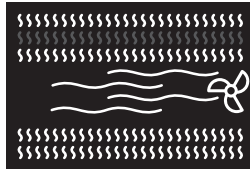
Frozen mode

Pizza setting will default to frozen mode. You may use the Frozen button to provide extra time for frozen pizzas to cook, or deselect it when cooking freshly prepared pizzas.

Pizza mode tips

- For frozen pizzas, it is recommended to follow time and temperature directions included on the food packaging.
- Thin crust pizzas will cook faster and more efficiently in Convection mode because their surface area is relatively small. Place thin crust pizzas directly on the oven rack for crispier crust. Please keep in mind that convection can speed up cooking time by up to 30%. You should check pizza often in the final minutes to ensure optimal results with this feature. Once you determine optimal time, reset your memory setting to the new desired time.
- Thick crust, self-rising, or deep-dish pizzas will require longer cooking times. Use the 12" (30 cm) nonstick pan for fresh or deep-dish pizzas to maintain shape and keep sauce contained.
- Pizzas may need to be rotated during cooking to ensure even results.

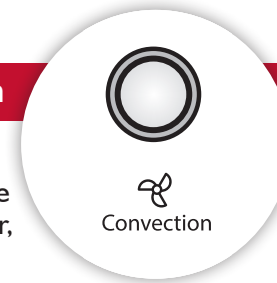
Cooking stage



Browning stage



Convection Option



Convection cooking uses a fan to circulate air inside the oven to provide faster, more even cooking. The Convection option is available on most cooking modes. On Reheat and Stage I of Asado Roast, Convection will default to ON automatically. Convection is NOT available on Toasting modes. When using Convection in Cookie mode, EasyConvect™ Conversion automatically reduces oven temperature by 25°F (14°C) to prevent overcooking.

Convection mode tips

- Thinner foods will cook faster and more efficiently in Convection mode because their surface area is relatively small.
- Food may finish cooking up to 30% faster when using Convection mode. Check baked goods such as cakes, muffins, and pastries before the expected finish time to avoid overcooking.
- Don't cover foods with lids or aluminum foil so that surface areas remain exposed to the circulating air, allowing browning and crisping.
- Use pans with lower sides to promote better airflow.