

KITCHENAID® ARCHITECT® SERIES II FACT SHEET

Please note: The features listed below are a general list and vary depending on the specific model.

Please visit the KitchenAid online press room at www.kitchenaid.com/press to download high resolution product images and view the latest KitchenAid press releases.

COOKING

BUILT-IN WALL OVENS

The latest addition to the series, the wall ovens are available in the following configurations: 30-inch double, single and built-in microwave combination ovens with dual fan convection with steam-assist technology; 27- and 30-inch double, single and built-in microwave combination ovens with convection; 27- and 30-inch double and single models with thermal ovens.

AVAILABILITY: Second Quarter 2007

MSRP: Double and single wall ovens will range from \$999 to \$4,199 depending on model; built-in microwave combination ovens will range from \$2,499 to \$4,299.

COLOR/FINISH OPTIONS: Stainless Steel Finish on all models with select models available in White and Black.

WALL OVEN FEATURES

Dual Fan Convection with Steam-Assist Technology: The combination of convection plus steam in a full-size wall oven is an industry-first from KitchenAid. The convection system combines a 2600W heating element with two round fans to ensure the most even airflow throughout the oven cavity for consistent temperature management.

EasyConvect™ Time and Temperature Conversion System: A selectable oven feature that automatically converts conventional times and temperatures to their convection equivalents.

Closed Door Convection Broil with Full and Center Settings: An option found on convection models that cycles the oven's bake and broil elements within a selectable temperature while the convection fan circulates heated air.

True-Broil™ System: A reflective metal plate that helps enhance broiling by further targeting heat.

Self-Cleaning System with Soil Level/Time Selection: A high temperature cleaning cycle with five selectable soil settings that bake soils into a fine ash for easy clean up.

Temperature Probe: Accurately measures the internal temperature of meat, poultry, and liquid-based casseroles.

Bread Proofing: A selectable oven setting that creates an ideal environment for activating the yeast in bread doughs.

Hefty Slide-Out Racks with Handles: Heavy-duty oven racks feature integrated handles for easier access and maneuvering.

COOKING

WALL OVEN FEATURES (continued)

SatinGlide Hefty Roll-Out Extension Rack with Handle: A rack with an easy to grip handle and ball bearing rollers for easy loading.

Blue Enameled Cavity: Blue enameled cavities are now standard in all Architect Series II wall ovens.

BUILT-IN COMBINATION MICROWAVE OVEN FEATURES

Microwave Convection Cooking: Microwave-heated air that is continuously fan-circulated, providing faster cook times and more even cooking.

EasyConvect™ Time and Temperature Conversion System: A selectable oven feature that automatically converts conventional times and temperatures to their convection equivalents.

Custom Defrost and Reheat Cycles: Based on user input about what is being defrosted or reheated, these cycles defrost or reheat foods at customized times and power levels.

Soften and Melt Cycles: Sensor controlled functions that have precise programs for more delicate tasks like melting chocolate or softening ice cream.

Steam Cook Cycle with Steam Container: A specially designed steam container included with the oven meant to be used with the steam cook cycle to enhance the results of steaming of foods in the microwave.

Add-A-Minute Control: Enables additional time to be added in one-minute increments while the microwave is running or at the end of the cycle.

Crispwave™ Technology and Crisper Pan: A specially designed crisper pan allows for grilling, frying, and convection options in microwave oven.

INDUCTION COOKTOPS

Available in 30- and 36-inch models with a frameless design, touch activated controls, 9 heat level settings and different-sized cooking elements to accommodate various sizes of cookware.

INDUCTION COOKTOP FEATURES

Induction Technology: A heating technology in which power generators create a magnetic field that reacts to select types of cookware with a magnetic property such as steel or iron. Heat is transferred directly to the cookware and to the food or liquid contents in the cookware. Unlike conventional cooktops that create heat below a pot, the magnetic induction process makes the pot into the heating element resulting in faster and more even heating.

9 Heat Level Settings

Hot-Surface Indicator Light: A warning light indicating that a cooking surface area is too warm to touch, even after the surface cooking area has been turned off.

COOKING

INDUCTION COOKTOP FEATURES (continued)

Performance Boost Function: Increase the temperature level above the highest setting of 9 for ten minutes or less to quickly bring liquids to a boil.

Pan Size Detection: Induction area adjusts to fit the size of the cookware

Keep Warm Function: A very low heat setting function that keeps cooked foods warm.

Induction element sizes: The 30-inch model features (2) 7" single induction elements, (1) 6" single induction element and (1) 11" single induction element. The 36-inch model features (1) 11"/7" Dual Zone induction element, (1) 8" single element, (2) 7" single elements and (1) 6" single induction element

AVAILABILITY: Second Quarter 2007

MSRP: \$1,999 to \$2,499

COLOR/FINISH OPTIONS: Black finish with watermark

RANGES

The Architect® Series II 30-inch ranges are available in both freestanding and slide-in models in electric, gas and traditional dual fuel heating options. All three range types, including gas models, feature true convection ovens. Non-convection ovens are also an option on all gas and electric models. Electric models are available with either touch-activated or front knob cooktop controls. All of the convection models feature warming drawers and a 4.1 Cu. Ft. oven capacity.

AVAILABILITY: Currently available

MSRP: Electric models will range from \$1,299 to \$1,999; gas models from \$1,399 to \$1,999; and traditional dual fuel models from \$2,299 to \$2,499.

COLOR/FINISH OPTIONS: Stainless Steel Finish on all models with select models available in White, Black and Biscuit.

RANGE FEATURES

Front Knob Cooktop Controls: Control knobs on the front, found on all range models, offer easier and safer control without having to reach over hot items to adjust temperatures.

Glass Oven Controls with Scrolling Graphics: Intuitive controls are encased in glass for increased durability and are easy to use allowing cooks to quickly select the appropriate cooking option.

True Convection Oven with T.H.E.™ Convection Oven Element: All KitchenAid convection ovens feature true convection which requires a dedicated heating element located around the back oven fan. The T.H.E. convection oven element in KitchenAid convection ovens features a bowtie-shaped baffle over the dedicated heating element which helps promote a more even flow of air from the convection oven element throughout the oven cavity for consistent temperature management.

EasyConvect™ Time and Temperature Conversion System: Automatically converts conventional times and temperatures to their convection equivalents.

COOKING

RANGE FEATURES (continued)

Gas cooktop burners: (1) 15K burner, (1) 12.5K burner and (2) 6K BTU Burners found on all models except model KGSK901 which features (1) 14K burner, (1) 12.5K burner and (2) 6K BTU Burners

Full-Width Cast Iron Grates: Continuous grates provide easy sliding of cookware and span the entire width of the cooktop to maximize surface space.

TripleTier® 600 15K BTU Burner: A gas burner offering cooks the flexibility of going from a gentle simmer to a high sear. It features three levels of output ranging from 600 BTUs to 15,000 BTUs.

InstaWok™ Reversible Grate: An integrated grate on the gas ranges that is turned over for use as a wok ring.

Halo Broil Element: A 1200-watt electric element on gas ranges that provides supplemental heat for the gas broiler to help achieve better searing and broiling results.

Electric cooktop elements: (2) 9"/5" Dual-Circuit Round elements, (1) 6"/10" Dual-Circuit Oval element and (1) 7" Round element found on all models except model KESK901S which features (1) 9"/5" Dual-Circuit Round element with 6", 7" and 8" Round Elements.

Custom Control Temperature Management System: A temperature management system on the electric ranges providing more consistent heat output and cooktop performance similar to the precision of gas. Setting options include Melt & Hold, Keep Warm, and Three Simmer Settings on all elements.

Bread Proofing: An oven setting of 100°F to gently proof bread.

Self-Cleaning System with Soil Level/Time Selection: A high temperature cleaning cycle that provides a preset cycle time based on one of three selectable soil settings.

BUILT-IN MICROWAVE OVENS

The 30- and 27-inch models in the Architect® Series II Built-In Microwave Ovens feature microwave convection cooking for faster and more even heating and a frameless design with beveled edges. The 24-inch offers flexible installation options with included 27 – and 30-inch beveled trim kits.

BUILT-IN MICROWAVE OVEN FEATURES

Microwave Convection Cooking: Microwave-heated air that is continuously fan-circulated, providing faster cook times and more even cooking. Please note that this is not available on the 24-inch model.

Optimawave™ Technology with True 10-level Power Control (found on the 24-inch model): Rather than cycling on and off, when the microwave is in use it maintains a consistent level of energy for a range of tasks from melting butter and chocolate to cooking an entrée. The continuous energy helps to eliminate cold spots and overcooked edges.

EasyConvect™ Time and Temperature Conversion System: A selectable oven feature that automatically converts conventional times and temperatures to their convection equivalents.

Custom Defrost and Reheat Cycles: Based on user input about what is being defrosted or reheated, these cycles defrost or reheat foods at customized times and power levels.

Soften and Melt Cycles: Sensor controlled functions that have precise programs for more delicate tasks like melting chocolate or softening ice cream.

COOKING**BUILT-IN MICROWAVE FEATURES (continued)**

Steam Cook Cycle with Steam Container:

Add-A-Minute Control: Enables additional time to be added in one-minute increments while the microwave is running or at the end of the cycle.

Crispwave™ Technology and Crisper Pan: A specially designed crisper pan allows grilling, frying, and convection options in microwave oven.

Popcorn Sensor: Helps prevent popcorn from over or under cooking.

AVAILABILITY: Second Quarter 2007

MSRP: \$699 to \$1,599

COLOR/FINISH OPTIONS: Stainless Steel on all models; White, Biscuit and Black available on the 24-inch model.

MICROWAVE/HOOD COMBINATION OVEN

Combining advanced microwave cooking performance with the convenience of a built-in hood, the over-the-range microwave-hood combination ovens offer seamless design and performance features to compliment the new Architect® Series II electric, gas and traditional dual fuel style ranges. Most models in the line feature a 300 CFM (cubic feet per minute) exhaust rating.

Available in 30 and 36-inch models with a range of features, the microwave has an extra large oven window with 2.0 Cu. Ft oven capacity and 1,200 watts of cooking power. Thoughtful features on the microwave ovens include “add a minute” and “keep warm” cycles, a glass touch control display, 10 power levels, a 16” stoppable turntable and a browning pan. The 30-inch model is available with or without microwave convection cooking.

AVAILABILITY: Currently available

MSRP: \$499 to \$1,099

COLOR/FINISH OPTIONS: Stainless Steel Finish, White, Black and Biscuit on select models

MICROWAVE/HOOD COMBINATION OVEN FEATURES:

TruCapture Ventilation System: Offers the most efficient design in a microwave hood ventilation system with a unique sloped vent design that improves smoke and odor capture.

Soften and Melt Cycles: Sensor controlled cycles that provide a true low power for precise tasks such as softening ice cream or melting butter.

OptimaWave™ Technology with True 10-Level Power Control: Rather than cycling on and off, when the microwave is in use it maintains a consistent level of energy for a range of more delicate tasks like melting butter and chocolate or softening ice cream.

Add Minute Control: One-touch control to quickly add an extra minute of cooking time without having to set the timer.

COOKING

WARMING DRAWERS

The warming drawers are available in 30-, 27-, and 24-inch models, are approved for indoor and outdoor use and now feature an exclusive slow cook function.

WARMING DRAWER FEATURES

Sensor Temperature Control: A warming drawer function that monitors moisture and helps prevent foods from drying out.

Slow Cook Function: Cooks food slowly at a low temperature.

Bread Proofing: A setting that creates the proper temperature for proofing bread dough.

Humidity Slide Control: Enables moisture to be sealed in or let out to create the ideal environment based on the type of food being warmed.

AVAILABILITY: Second Quarter 2007

MSRP: \$699 to \$999

COLOR/FINISH OPTIONS: Stainless Steel Finish or Panel Ready option

UNDER-THE-CABINET HOODS

Available in 30 and 36-inch models, under-the-cabinet hoods in the new series feature an exhaust capacity of up to 600 Cubic Feet per minute, three-speed control, two halogen lights and heavy-duty washable grease filters.

AVAILABILITY: Currently available

COLOR/FINISH OPTIONS: Stainless Steel Finish with optional interchangeable color front trim

WALL MOUNT CANOPY HOODS

Available in 30 and 36-inch models, the wall mount canopy hoods feature: a 600 CRM Pro Motor; 2 halogen cooktop lights on the 30-inch model and 3 halogen cooktop lights on the 36-inch model with a dual light setting; electronic touch controls with Blue Light; 4-speed electronic control;

AVAILABILITY: Second Quarter 2007

COLOR/FINISH OPTIONS: Stainless Steel, White or Black

COOKING

ISLAND VENT HOODS

Available in a 36-inch model, features on the island vent hood include: a 600 CFM Pro Motor; 4 halogen cooktop lights with a dual light setting; 4-speed electronic control with blue light and three dishwasher-safe heavy-duty grease filters.

AVAILABILITY: Second Quarter 2007

COLOR/FINISH OPTIONS: Stainless Steel, White, Black

REFRIGERATION

The Architect® Series II offers a full range refrigerators in a variety of configurations and styles. Most refrigerators in the line are ENERGY STAR® Qualified.

Built-in refrigerator options: A 42-inch Built-In French Door Refrigerator available in stainless steel or a custom overlay model; 36-inch Built-in Bottom Freezer Refrigerators with a right or left-hand door swing available in stainless, custom overlay, complete and panel-ready models; 48-, 42- or 36-inch Built-in Side-by-Side models with or without water dispensers available in stainless steel or with custom overlay panels, complete or panel-ready models.

AVAILABILITY: Second Quarter 2007

MSRP: \$4,899 to \$7,299 depending on model

Counter-depth refrigerators options: 36-inch counter-depth side-by-side models with or without ice and water dispensing are available in white, biscuit, black, stainless steel or monochromatic stainless (non ice and water dispensing models are available in monochromatic stainless only); 36-inch counter-depth bottom freezer refrigerator with right or left hand swing available in white, black or stainless steel finish (left hand swing models are available in stainless only); 36-inch French Door bottom-freezer refrigerator in white, black or stainless steel finish.

AVAILABILITY: Second Quarter 2007

MSRP: \$2,199 to \$3,199 depending on model

Standard-depth refrigerator options: 36-inch side-by-side models feature formed doors, contoured doors or flat, smooth doors and are available in white, biscuit black or monochromatic stainless with the exception of the contoured doors which are available in monochromatic stainless only; standard depth bottom-freezer refrigerators include a 36-inch French Door model and a right or left hand swing door available in 33-inch and 30-inch models in white, black or stainless steel finish.

AVAILABILITY: Second Quarter 2007

MSRP: \$1,449 to \$2,199 depending on model

REFRIGERATION

Double-Drawer Refrigerators – For cooks who appreciate having cooking essentials and other items just where they want them, a double drawer refrigerator offers flexible installation options for easy access to fresh ingredients. The Double Drawer Refrigerator easily slides into a standard 27-inch wide cabinet opening. Unique to the KitchenAid® Double Drawer Refrigerator drawers is the “cool pantry” option on the bottom drawer, which offers even more storage flexibility with the option of setting the temperature range between 40-60°F in addition to the normal 34-45°F range found on both drawers. Available in stainless steel or custom overlay

AVAILABILITY: Second Quarter 2007

MSRP: \$2,349 to \$2,549 depending model

REFRIGERATOR FEATURES

ExtendFresh™ Plus Temperature Management System with Door Air: A sensor-controlled system using a single compressor with independent sensors in the refrigerator and freezer compartments to monitor temperatures to within +/- one degree. A Door Air Control directs a flow of colder air inside the door to protect sensitive ingredients or quickly chill items without lowering the temperature inside the refrigerator. The baffle can be opened or closed as storage needs require.

AquaSense™ Base-Grille Filtration System with PūR® water filtration: A PūR® water filter helps reduce impurities from tap water used by the water and ice dispensing system. Its grille location allows for more usable refrigerator space.

AquaSense™ In-Door-Ice® Dispensing System: Usable freezer capacity in the freezer compartment is increased with the location of the ice bucket in the freezer door. An infrared light beam regulates ice dispensing to prevent overflowing and the ice bin is easily removed for serving.

Electronic Through-the-Door Ice & Water Dispensing System: Provides easily accessible fresh water and ice with a system that includes a filter to remove impurities from tap water.

SatinGlide® System: Freezer baskets and crispers have ball bearing rollers to allow for smooth operation and added stability even with heavy loads.

Dual Magna Seal™ Gasket System: A magnetized cabinet frame and magnets located within the vinyl door gaskets create a tight seal.

FreshSeal™ Humidity-Controlled Crisper with SatinGlide® System: A compartment for fruit and vegetable storage featuring adjustable humidity controls and an exclusive seal that helps retain humidity for optimum storage conditions.

FreshChill™ Temperature Controlled Meat Locker: A storage compartment featuring forced-air cooling that allows freshly chilled air to be distributed from the freezer to the refrigerator to help maintain storage temperatures between 28° F – 32° F.

ClearVue™ Bins with Window: See-through fronts on refrigerator compartments and drawers, freezer baskets or refrigerator/freezer door bins for easy viewing of contents.

REFRIGERATION

UNDERCOUNTER REFRIGERATORS

From kitchens to bar areas to home offices, KitchenAid offers an array of flexible storage options to supplement a traditional size refrigerator to keep a variety of beverages and snacks close at hand.

AVAILABILITY: Currently available

MSRP: Wrap Around Stainless Steel Door with Black Cabinet \$1,099; Panel ready model: \$999;
Stainless steel Cabinet with Stainless Steel Door: \$1,299

COLOR/FINISH OPTIONS: Wrap-around Stainless Steel Door with Black Cabinet and a panel ready model

UNDERCOUNTER REFRIGERATOR FEATURES:

In addition to the features below, KitchenAid undercounter refrigerators offer a 6.0 Cu. Ft. capacity with auto defrost and an interior light.

Adjustable Temperature Control on Base Grille: Allows for easy temperature adjustment without having to open the unit.

Adjustable Z Shelf: A one-piece tiered shelf that enhances storage options to accommodate both delicate items and beverages.

SpillClean™ Glass Shelves: Shelves with raised edges to help contain spills.

Slide N Lock™ Can Rack: Creates accessible door storage for bottles, small jars and cans.

WINE CELLARS AND BEVERAGE CENTERS

KitchenAid offers the option of wine cellars that hold up to 46 bottles of wine as well as beverage centers configured to accommodate up to 22 bottles with shelves for storing other items. Both the beverage centers and the wine cellars are available in freestanding or built-in models.

AVAILABILITY: Currently Available

MSRP: \$1,199 for the beverage centers to \$1,299 for the wine cellars

COLOR/FINISH OPTIONS: Wrap around Stainless Steel Door and Cabinet for freestanding or built-in option; Wrap-around Stainless Steel Door with Black Cabinet and a panel ready model

WINE CELLAR AND BEVERAGE CENTER FEATURES:

True Dual Temperature Zones: Provides two different temperature zones for storing wines at their appropriate temperatures.

Adjustable Temperature Control on Base Grille: Allows for easy temperature adjustment without having to open the unit.

REFRIGERATION

WINE CELLAR AND BEVERAGE CENTER FEATURES (continued)

Stainable Maple Racks: Maple wood rack fronts can be stained or painted to match cabinetry.

LED Temperature Display: Easy to read temperature display helps ensure wines and other beverages are being stored properly.

SatinGlide™ Extendable Racks: Roller system with ball bearings that provide easy gliding and stability.

UV Protected Thermal Glass Door: Protects wine from harmful UV light.

ICE MAKERS:

Available in both 15- and 18-inch models, KitchenAid automatic ice makers can produce up to 50 pounds of ice in 24 hours. The 18-inch model has drop down door with a 35-pound storage capacity and the 15-inch model is available in a right or left-hand door swing with a storage capacity of 25 pounds. Both feature hidden controls, a lighted bin and an electronic clean cycle.

AVAILABILITY: Currently available

MSRP: 18-inch models start at \$1,299; 15-inch models start at \$1,149

COLOR/FINISH OPTIONS: Stainless Steel Finish, White and Black

CLEANING

DISHWASHERS

KitchenAid has been a pioneer, innovator and market leader in premium dishwashers since introducing the first model in 1949. The new Architect® Series II dishwashers are available in traditional under-the-counter configurations as well as single and double drawer options.

An exclusive four-blade, built-in hard food disposer with a maintenance-free filter is featured in all dishwashers across the collection. Other unique features found on KitchenAid dishwashers include four stainless steel wash arms and a ProScrub® Option in the normal cycle to handle harder to clean items like casserole dishes or grilling pans. All KitchenAid® dishwashers are ENERGY STAR® Qualified and offer high-performance and innovative features to make them the hardest working KitchenAid dishwashers ever introduced.

A range of design and performance packages give consumers the option of selecting the style and features that best suit their needs.

Every dishwasher in the Architect® Series II line is NSF® Certified due to the Sani Rinse option that helps sanitize dishware. NSF International is an independent organization committed to public health and safety.

CLEANING

DISHWASHERS (continued)

AVAILABILITY: Second Quarter 2007

MSRP: \$599 to \$1,549

COLOR/FINISH OPTIONS: Traditional under counter models will be available in a Stainless Steel Finish, White and Black in all the Series and a panel ready option will be available in the “U” Series. Single and Double Drawer dishwasher models offer external display kits for custom panels in white, black or stainless.

DISHWASHER FEATURES

Built-In Four-Blade Hard Food Disposer with Maintenance-Free Filter: Grinds up solid items and pumps them away through the drain system eliminating the need to manually empty.

Four Stainless Steel Wash Arms: Exclusive to KitchenAid dishwashers, all four wash arms are stainless steel with precision water jets that maximize water flow and coverage.

ProScrub® Option: An option in the normal cycle that provides precise, powerful bursts of water to a designated area in the back of the lower rack for larger, harder to clean items like grilling pans or casserole dishes.

Culinary Tool Rack: A removable third rack that fits about the middle rack that accommodates extra-large culinary tools such as whisks and spatulas.

Optimum Wash Sensor: The first time the dishwasher is used, this sensor will automatically calibrate itself based on conditions such as hard or soft water. During every subsequent use, the sensor will measure the soil levels inside the dishwasher to customize each cycle for optimal cleaning.

Whisper Quiet Ultima™ Sound Reduction System: A sound insulation system that helps maintain quiet operation when the dishwasher is running. Level: 50 dBA/3.3 Sones.

SatinGlide® Ultra Removable Rack: A stainless steel glide system easily moves 40 pounds of dishes with minimal effort.

Adjustable/Removable Upper Rack: Position of upper rack can be moved up or down to accommodate taller items.

Sure-Hold® Small Items Pouch: A nylon pouch that secures small, lightweight items during the wash cycle.

Silverware Basket: Extra-large basket with Molded handle, Three Covers, and Stainless Steel Inlays.

100% Usable DuraKote™ Nylon-coated Racks with Cushion-Tip Tines: Coating on racks protects against rust and peeling.

NSF® Certification: The Sani Rinse option, which boosts the final water temperature to 160°F to sanitize dishware, is certified by NSF International, an independent organization committed to public health and safety.

CLEANING

TRASH COMPACTOR

Featuring the Whisper Quiet™ Plus Sound Reduction System and 1.4 Cu. Ft. Capacity, this built-in compactor helps to effectively reduce trash volume and is also an efficient tool for recycling aluminum, plastic or paper products.

AVAILABILITY: Currently available

MSRP: Stainless: \$949; Panel-ready model: \$799

COLOR/FINISH OPTIONS: Stainless Steel Finish, Panel Ready Model

TRASH COMPACTOR FEATURES

5:1 Compaction Ratio: Reduces trash by up to 80% when Solid Pack™ control is selected.

Comprehensive Odor Management System: Combines a charcoal filter, Odor-Control Fan, Air Freshener, and continuous compaction to trap and remove odors.

Solid Pack™ Control: Applies constant pressure to the contents, even when the compactor is off, to reduce trash volume.