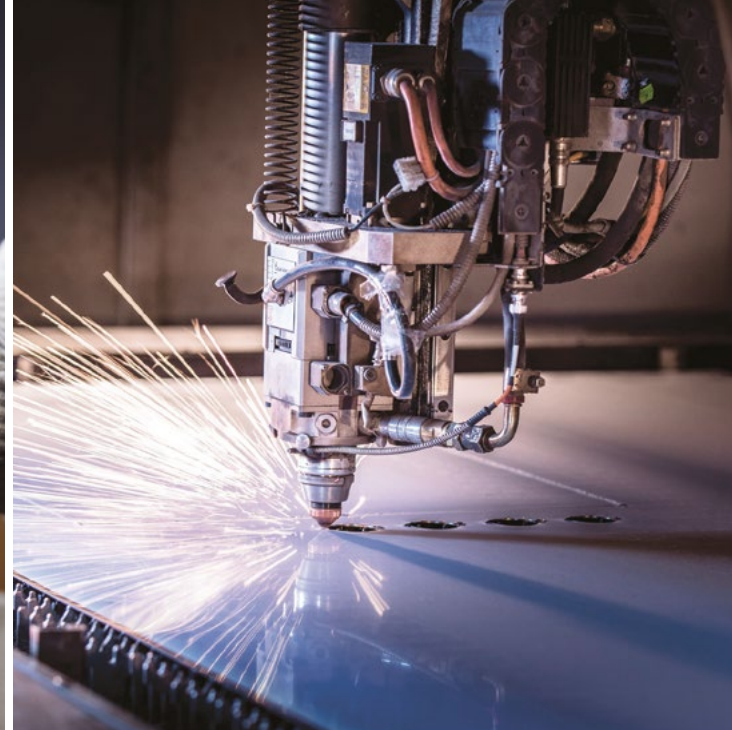


MADE *to* MEASURE



FOR THE WAY IT'S MADE.

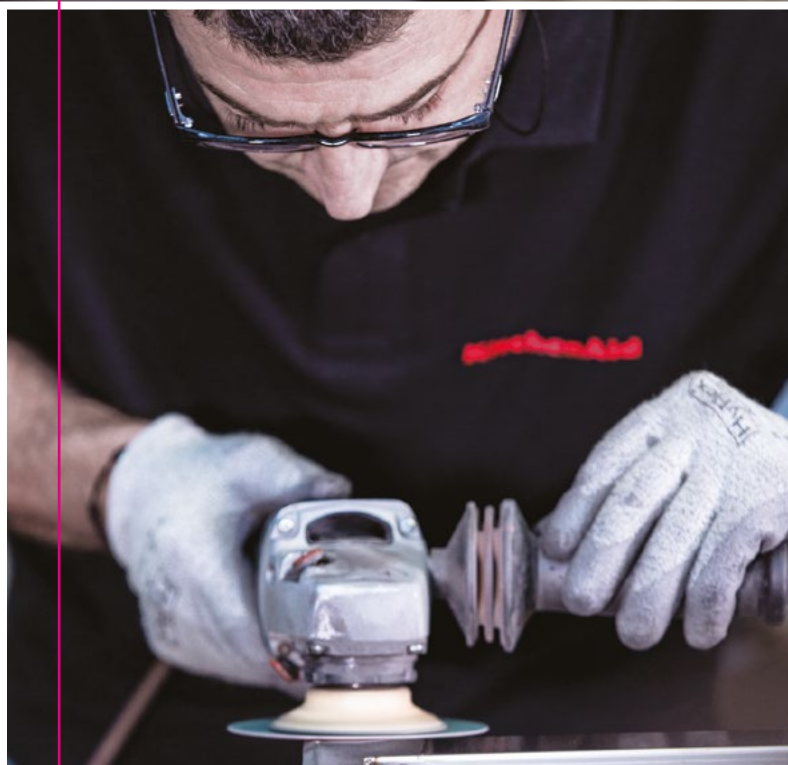


KITCHENAID'S SUPERB CRAFTSMANSHIP, DURABILITY, PREMIUM MATERIALS AND PURE ATTENTION TO DETAIL ARE NOW IMBUED IN STAINLESS STEEL WORKTOPS HONED AND POLISHED BY THE HANDS OF ARTISANS AND EXQUISITELY CRAFTED WOODEN ACCESSORIES DESIGNED FOR ABSOLUTE VERSATILITY IN THE KITCHEN.



ARTISANAL

QUALITY



Expert home chefs need the right tools in their quest for culinary excellence. They know that only equipment made with the finest quality materials, ingenious designs and flawless craftsmanship is durable enough to stand the test of time. KitchenAid understands what you need, which is why our designers work with professional chefs to create solutions with the ultimate blend of technological innovation, professional performance, excellent craftsmanship and iconic design.

The hallmark of KitchenAid's artisanal quality is the incredible synergy it creates between you and the products, which are crafted to guarantee you enjoy the finest quality. By sourcing only hard-wearing, premium materials, we know you can rely on our products for years to come. Each knob, button and handle is scrutinised to ensure an ergonomic, easy-to-use design, and behind every programme and function is enough state-of-the-art technology to keep you at the cutting edge of cooking.

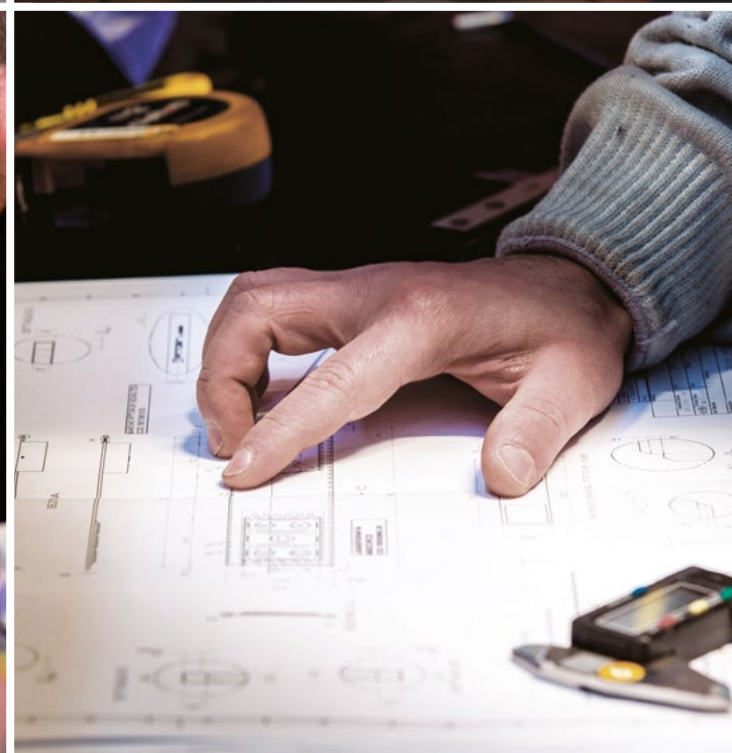
At KitchenAid, we also appreciate the value and importance of the human factor as this guarantees experience, creativity and extreme attention to detail. Like you, we live and breathe artisanal quality, and no detail is too small when it comes to refining the perfect product. The added value of KitchenAid comes from the consummate passion of our technicians who, like craftsmen, test product quality as the products leave the factory.

Dedicated gourmets deserve to have only the very best in their kitchens, which is why we work so hard to put the craft in craftsmanship and create culinary masterpieces for you – the connoisseurs of quality.



*Quality
is not an act,
it is a habit.*

ARISTOTLE





*There are three responses
to a piece of design:
Yes, No, and WOW!
Wow is the one to aim for.*

MILTON GLASER

CLEAN LINES, QUALITY MATERIALS, REFINED FINISHES, AND ENDURING STYLE. BOLD, SOPHISTICATED AND PROFESSIONALLY-INSPIRED, EVERY DETAIL IS CRAFTED WITH CARE AND UNIQUELY IDENTIFIABLE AS THE KITCHENAID BRAND. WE'VE MADE OUR MARK, NOW IT'S TIME TO MAKE YOURS.



ICONIC

DESIGN

KitchenAid products are renowned for their timeless, distinctive and bold design. Brilliant ideas and functional details can revolutionise life in the kitchen, while our iconic design ensures all professional home chefs make a striking yet tasteful style statement in their culinary domain. The new KitchenAid made-to-measure worktops capture the essence and excellence of this iconic design in hard-wearing stainless steel, sophisticated yet functional details like the textured knobs, and a minimal look that complements any style of kitchen.

With its famously versatile, reliable and durable products, KitchenAid has remained true to its roots throughout its long history as the brand for people who love cooking. These products are wrapped in the unmistakable KitchenAid design which conveys from the outside the extremely high standard of performance you expect to find on the inside. Clean, sleek lines reflect the legendary KitchenAid precision and performance, while fine finishes and sophisticated materials showcase the exemplary quality and impeccable craftsmanship in every product.

But at KitchenAid, we are passionate about minutiae, and the influence of professional equipment from the world's finest restaurants can be seen in every design choice. Vertical flames on state-of-the-art flat gas burners and the gentle sheen of brushed steel catch the eye, adding light and lustre to any kitchen. Smooth steel surfaces and intuitive touch controls offer tactile satisfaction and ergonomic efficiency, while the geometric shapes of recessed features complete the sensory style experience. This is the recipe for transforming good design into iconic design.



*Cooking gestures are invisible ingredients.
They turn inspiration into emotions and emotions
into a masterpiece. It's all about artisanality,
that's why we take it so seriously.*

KITCHENAID IS RENOWNED FOR PROFESSIONAL PERFORMANCE.
ENGINEERED TO BE USED AGAIN AND AGAIN, OUR ROBUST APPLIANCES
ALWAYS GUARANTEE THE SAME STANDARD OF EXCELLENCE,
WHILE THEIR DURABILITY AND RELIABILITY IS MATCHED ONLY BY THEIR ICONIC DESIGN.



PROFESSIONAL

PERFORMANCE

Professional performance is an intrinsic part of the brand's DNA.

At KitchenAid, we know you settle for nothing less than the best so we always turn to professional chefs for suggestions when designing our products. Tuned-in to the latest cooking trends, they recommend features and functions to enhance each one so you can easily experiment new techniques and transcend the ordinary with exceptional results at home.

Every day KitchenAid designs even more sophisticated, higher performing products to give you exactly what you need to succeed. They always deliver professional performance and incredible precision to bring outstanding results to the table, and make your life in the kitchen even easier. Now with the new KitchenAid worktops we have taken the concept one step further so you can take your culinary experience and skill to the next level.

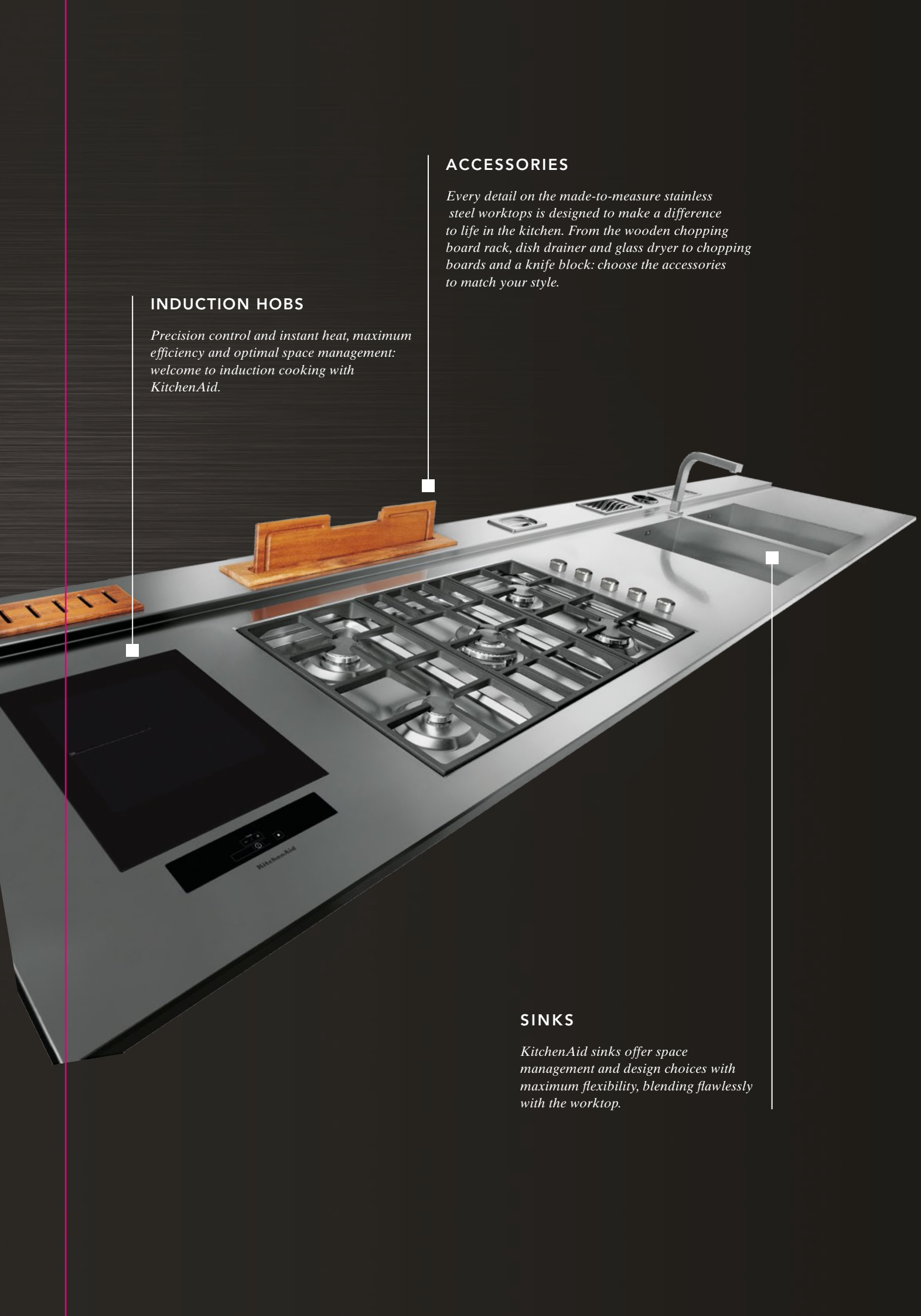
The made-to-measure worktops can be customised to meet your exact requirements for space and appliances. Stainless steel ensures the look of a professional kitchen, while the choice of the hobs and recessed deep induction trays lets you perform like a pro in an award-winning restaurant. The raised worktop with accessories conveniently to hand, recessed sink and minimal lines optimise your space and time management, helping you to hone your craft in style.

KitchenAid induction hobs are another fine example of cutting-edge, professional technology: extremely efficient, they use sophisticated electronic control to precisely adjust the temperature so your hob reaches any temperature you chose. Whether you prefer a more traditional gas model or a designer induction hob, KitchenAid offers you incredible opportunities to express your expertise and perform like a professional chef in your own kitchen.



MADE *to* MEASURE

KitchenAid



ACCESSORIES

Every detail on the made-to-measure stainless steel worktops is designed to make a difference to life in the kitchen. From the wooden chopping board rack, dish drainer and glass dryer to chopping boards and a knife block: choose the accessories to match your style.

INDUCTION HOBS

Precision control and instant heat, maximum efficiency and optimal space management: welcome to induction cooking with KitchenAid.

SINKS

KitchenAid sinks offer space management and design choices with maximum flexibility, blending flawlessly with the worktop.

THE KITCHENAID MADE-TO-MEASURE WORKTOPS OFFER THE PERFECT BLEND OF THE FINEST ARTISANAL QUALITY AND UNIQUE, BESPOKE SOLUTIONS.



SHAPING SPACE

AROUND PASSION

Passion: the trait that, perhaps more than any other, unites us all. Like you, we like to express ours through attention to detail, the exploration of precise movements and love for the creations with which we convey personality, emotion and best materials.

Buoyed by this shared enthusiasm, KitchenAid is proud to present, as part of the new collection, its made-to-measure stainless steel worktops: spaces crafted with artisanal attention to detail and shaped around your passions with the newest technology.

Pure, geometric lines become harmonious stainless steel surfaces filled with the very features you crave the most.

Skilful hands and artisan techniques brought together to give form to unique projects: our made-to-measure worktops marry your ideas to our most important quality, our dedication.

That is what we mean when we say: KitchenAid 'For the way it's made'.

OUTSTANDING FEATURES

5.5 MM TOP
AN INNOVATIVE SOLUTION
WITH A MULTILEVEL SINK,
LINEAR PLANAR TECHNOLOGY HOB,
AND DEEP INDUCTION TRAYS.

INDIVIDUALISATION

KitchenAid made-to-measure worktops can be fully personalised. You decide the shape and size of your kitchen worktop, and choose from additional features, such as fully-equipped rear splashbacks, raised edges and rounded corners.

Choose a solution that matches your concept of what the kitchen should be, and add the components and features that you need to make your dreams a reality: hobs and hoods, the new deep induction trays or even integrated sinks. Your kitchen worktop can be completed with beautiful wooden accessories, such as trays in special holders or a knife block

MATERIALS

The stainless steel used for KitchenAid made-to-measure worktops has been specially developed to be resistant to corrosion and the effects of harmful substances.

With a low carbon content and high levels of nickel and chrome inspired by the professional world, our carefully crafted, brushed stainless steel will lose nothing over time, not even its looks.

UNIQUE DESIGN

A made-to-measure kitchen worktop from KitchenAid gives you a unique piece of contemporary design in your own home, a feature that marries passion to skill and innovation to craft, representing two brands: KitchenAid and, most prestigious of all, you.

DEEP INDUCTION TRAYS

Combining the versatility of professional equipment with the innovative power and control of induction technology to revolutionise the concept of home cooking.

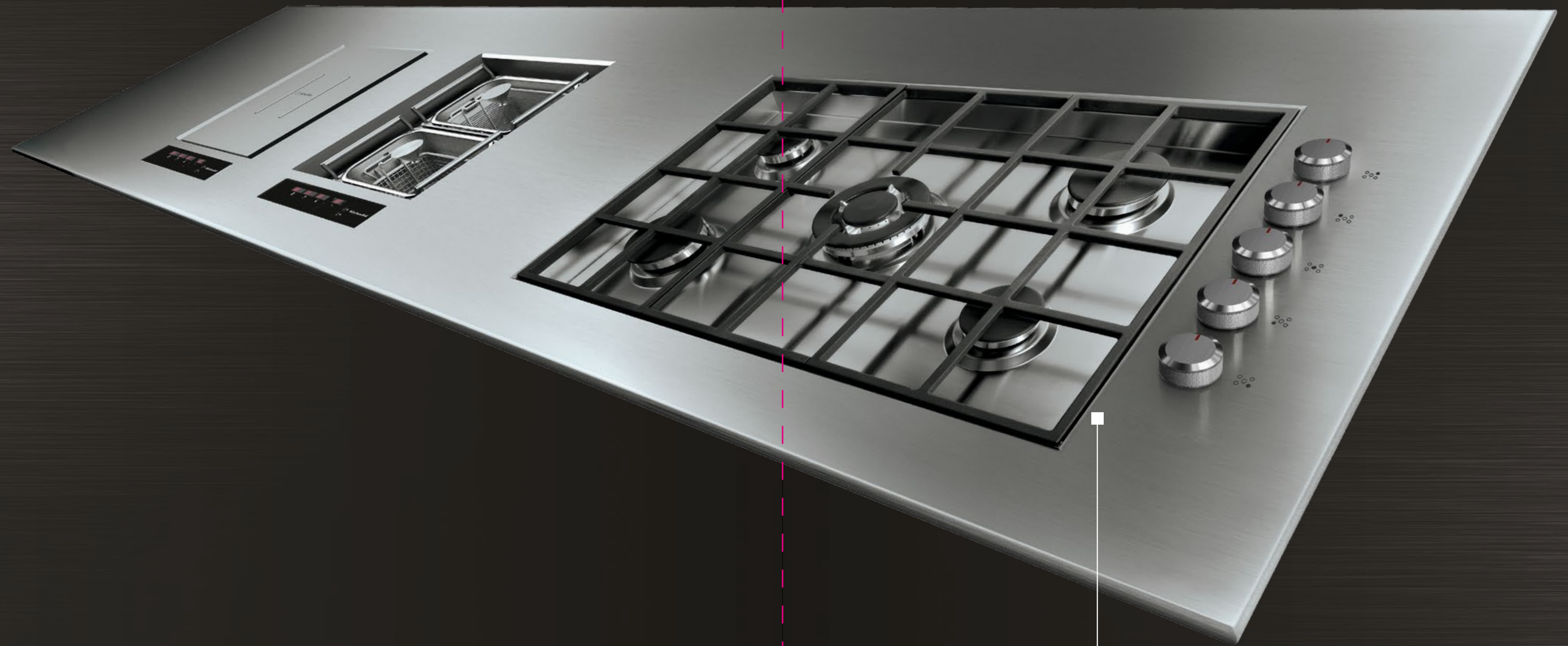
MIXER TAPS

KitchenAid mixer taps offer yet another way to add a customised finishing touch to your made-to-measure stainless steel worktop. The robust yet elegant design is built to last with a model to suit every taste.

HOODS

Only KitchenAid hoods offer this level of expert craftsmanship, premium quality materials, stunning design and incredible attention to detail.

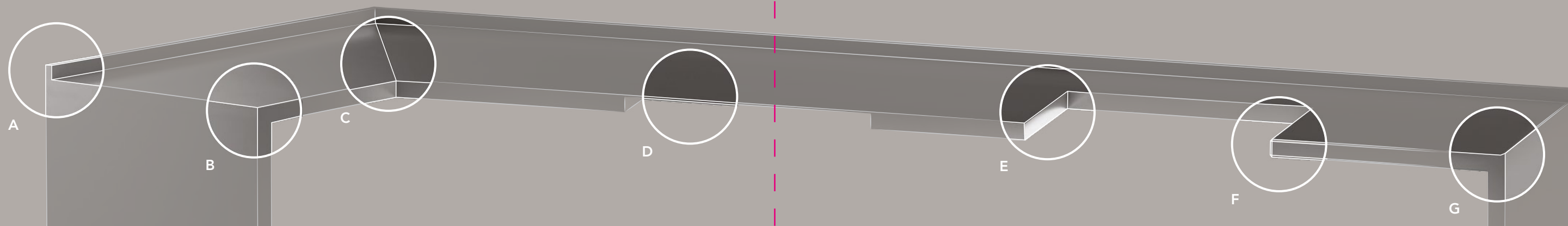
THE WORKTOP IS FINISHED
WITH A CHAMFERED EDGE.
AN INNOVATIVE RECESSED
GAS HOB WITH FLUSH
PAN SUPPORTS.



GAS HOBS

*Whether you choose a small or larger hob
with four or five burners, KitchenAid always
creates the perfect way to match how you
work in the kitchen with your dream design.*

BESPOKE FINISHES



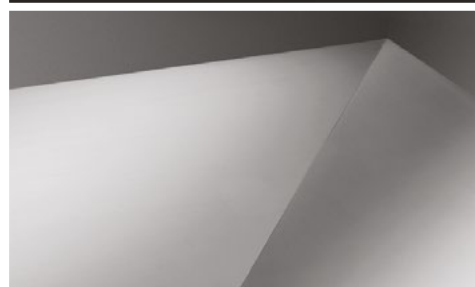
A INTEGRAL UPSTAND

KitchenAid crafts every detail with the utmost care, transforming every worktop into a bespoke creation. One of the most stylish solutions is the integral upstand: the sheet metal is bent to form a raised edge along one or more sides of the block. Depending on the design of the upstand, it can be created at the back, just at the side, at the back and side or even around the edge.



B ANGLED

If two or more sides of the block are not parallel, and therefore not at right angles, KitchenAid custom fabricates the sheet metal to fit with an out-of-square design.



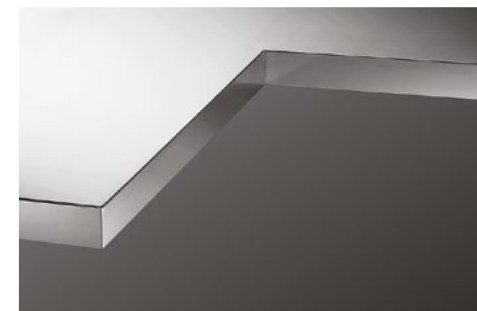
C HAIRLINE SEAM

When creating worktops with a particularly large or nonlinear design, for example an "L" or "U" shape, a hairline seam is the answer. The two sheets of steel are joined together underneath, offering a perfectly smooth, linear solution. Hairline seams can be used to join two blocks in the corner at 45° and also at 90°.



D 5.5 MM SLIM

This new cantilever design features a minimum thickness of 5.5 mm to combine lightness and strength in a stunning look that is perfect for even the most minimalist kitchen.



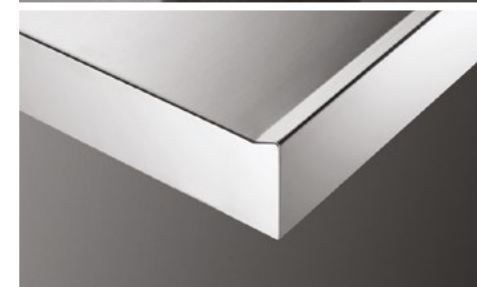
E NOTCHED

The sheet metal is formed into this shape when it needs to accommodate a recess on one side or a corner.



F CHAMFERED

KitchenAid's artisanal quality adds a touch of elegance to functional design. Chamfering the sheet metal to slope the edges at precisely 45° allows the block to blend beautifully with the rest of the kitchen, offering a soft, smooth finish not usually associated with steel. The innovative, appealing finish created by the chamfered profile is a fine example of KitchenAid's iconic design.



G NON-DRIP EDGE

The incredible workmanship and skill of our craftsmen is exemplified in the way the sheet metal is moulded to create special solutions that are not only striking but highly practical as well, such as the non-drip edge. The edge of the block can be raised at the front or around all four sides of the block to catch any spills.

EACH AND EVERY DETAIL IS DESIGNED FOR STREAMLINED ELEGANCE, OPTIMUM QUALITY AND PROFESSIONAL PERFORMANCE.

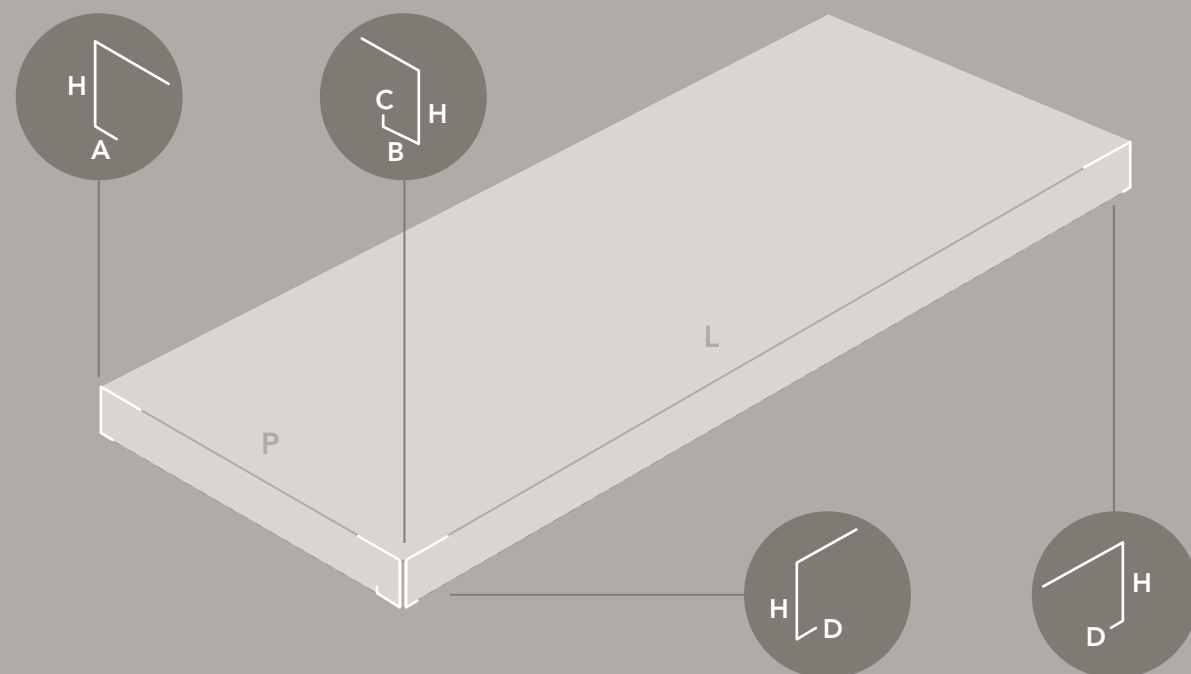
SIZE RESTRICTIONS

STAINLESS STEEL TOP

ALL THE BLOCKS CAN BE CUSTOM MADE TO THE DESIRED LENGTH (L), DEPTH (P) AND HEIGHT (H).

For feasible fabrication of the steel block, the overall template size must be no larger than the maximum surface that can be tooled by our equipment:

7800 x 1480 mm and 4000 x 1500-2000 mm for steel that is 1 mm and 1.5 mm thick.



TEMPLATE SIZE

OVERALL LENGTH

Block length (L)
+ twice the height of the block (H)
+ returned edge wraps (D)

OVERALL WIDTH

Block depth (P)
+ twice the height of the block (H)
+ returned edge wraps (A+B+C)

WORKTOP SUBSTRATE

Every block has a substrate made of 18 mm waterproof (V100) faced chipboard which is bonded underneath, except in the appliance and sink areas.

Instead of chipboard an aluminium honeycomb core can be used. This 10 or 18 mm core is wrapped and bonded between two sheets of steel.

Exceptionally lightweight and extremely resistant to bowing and pressure, this panel guarantees a perfectly flat surface. It is particularly recommended for blocks of minimum thickness.

STANDARD RETURNED EDGE WRAPS

FRONT (B+C): 40+7 mm
SIDES (D): 15 mm-40 mm for an island top
BACK (A): 15 mm-40 mm for an island top
(Returned edge wraps can be fabricated in different sizes upon request)

TOP THICKNESS

MINIMUM: 5 mm (only with an aluminium honeycomb core)
MAXIMUM: 200 mm

1 MM STEEL

FACED CHIPBOARD SUBSTRATE

depth: < 610 mm

- Thickness: 20 to 40 mm
- Thickness: 41 to 110 mm
- Thickness: 111 to 200 mm

ALUMINIUM HONEYCOMB CORE

depth: < 610 mm

- Thickness: 15 to 40 mm
- Thickness: 41 to 110 mm
- Thickness: 111 to 200 mm

FACED CHIPBOARD SUBSTRATE

depth $\leq 610 \times < 750$ mm

- Thickness: 20 to 40 mm
- Thickness: 41 to 110 mm
- Thickness: 111 to 200 mm

ALUMINIUM HONEYCOMB CORE

depth $\leq 610 \times < 750$ mm

- Thickness: 15 to 40 mm
- Thickness: 41 to 110 mm
- Thickness: 111 to 200 mm

SURCHARGE FOR DEPTH ≤ 750 MM

added to the price/ml of a top with depth of 610 X < 750 mm with either a faced chipboard or aluminium honeycomb core:

- Depth $750 \leq x < 1000$ mm
- Depth ≤ 1000 mm

FABRICATION

fixed tariff added to the price/ml of a top

- with a faced chipboard substrate
- with an aluminium honeycomb core

1.5 MM STEEL

FACED CHIPBOARD SUBSTRATE

all depths

- Thickness: 20 to 40 mm
- Thickness: 41 to 110 mm
- Thickness: 111 to 200 mm

ALUMINIUM HONEYCOMB CORE

all depths

- Thickness: 15 to 40 mm
- Thickness: 41 to 110 mm
- Thickness: 111 to 200 mm

FABRICATION

fixed tariff added to the price/ml of a top

- with a faced chipboard substrate
- with an aluminium honeycomb core

SHARP, CLEAN LINES ENHANCE

THE TIMELESS APPEAL OF THE FUNCTIONAL,
FLAWLESS DESIGN.

NEW 5.5 MM CANTILEVER

ALUMINIUM HONEYCOMB CORE.
ALL DEPTHS WITH 31.5 MM TOP.

5.5 MM EDGE:

- Back or side
- Back + 1 side
- Back + 2 sides
- Perimeter

All hobs, sinks and deep induction trays can be welded (except for BPP 73G_BP 40TC-CS).

The minimum clearance between the hob/sink/deep induction trays and the edge must be increased by the depth of that edge.

SIZE RESTRICTIONS

SIDE PANELS

SIDE PANELS

1 MM STAINLESS STEEL WITH FACED
CHIPBOARD SUBSTRATE AND WOOD BLOCKS

- Thickness:
20÷40 mm, 41÷60 mm, 61÷80 mm, 81÷100 mm, 01÷150 mm

SINGLE-FACED SIDE PANEL:

- Visible returned side edge wraps

SINGLE-FACED SIDE PANEL:

- Returned side edge wraps + top edge wrap and/or lower edge wrap

DOUBLE-FACED SIDE PANEL:

- Full returned edge wrap + face panel



SPECIAL FEATURES

45° CHAMFERED EDGE

- 1.5 mm stainless steel
- 1 mm stainless steel

UPSTANDS (20 MM THICK H 20÷60 MM)

- back or side
- back + 1 side (1 mm stainless steel only)
- back + 2 sides (1 mm stainless steel only)
- perimeter (1 mm stainless steel only)

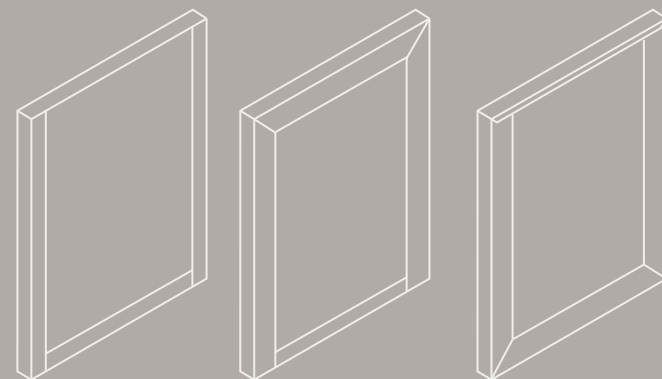
NON-DRIP EDGE

- non-drip front edge
- non-drip perimeter edge
(1 mm stainless steel only)

OTHER FEATURES

- Angled
- Notched (internal/external notch):
on stainless steel top
- Extra for one-piece corner top
- Fabrication for 45°/90° hairline seam
- Extra cut-out for insert
- Hole for tap
- Stainless steel face panel for substrate
- Bottom brace
- Rear longitudinal brace

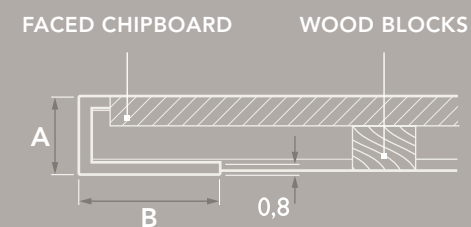
SINGLE-FACED SIDE PANEL



SIDE EDGE
WRAPS

SIDE EDGE WRAPS
+ TOP EDGE WRAP

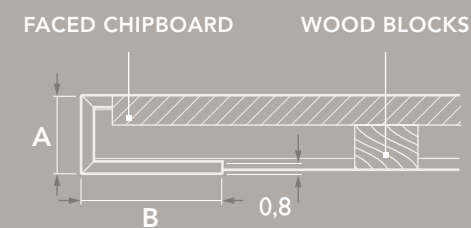
SIDE EDGE WRAPS
+ BASE EDGE WRAP



A
20 ÷ 40 MM
40 ÷ 150 MM

B
UP TO 90 MM
UP TO 115 MM

DOUBLE-FACED SIDE PANEL



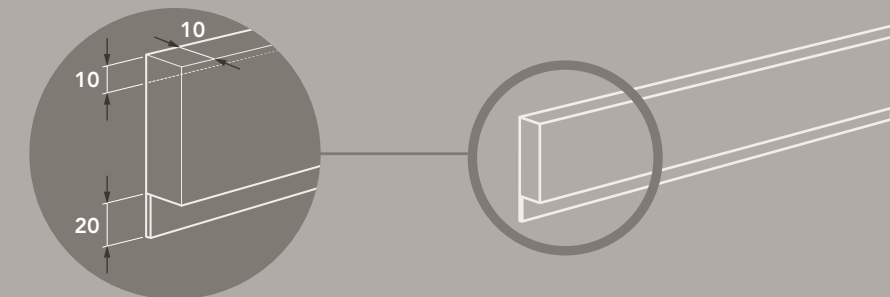
A
20 ÷ 150 MM

B
40 MM

1 MM STAINLESS STEEL UPSTANDS WITH WELDED CORNERS

HEIGHT: 20 TO 100 MM

- Open back
- Sealed back



HEIGHT: 101 TO 250 MM

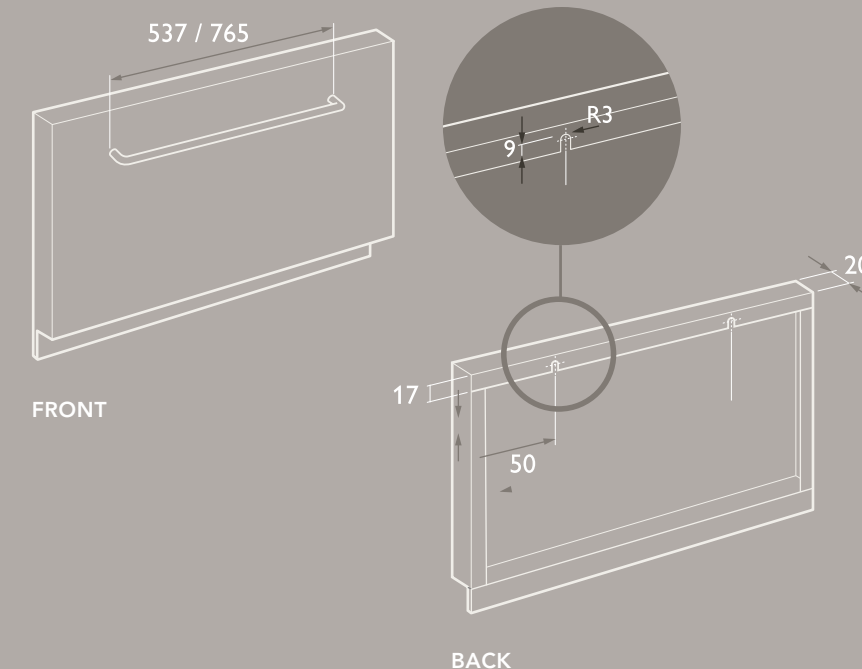
- Open back
- Sealed back

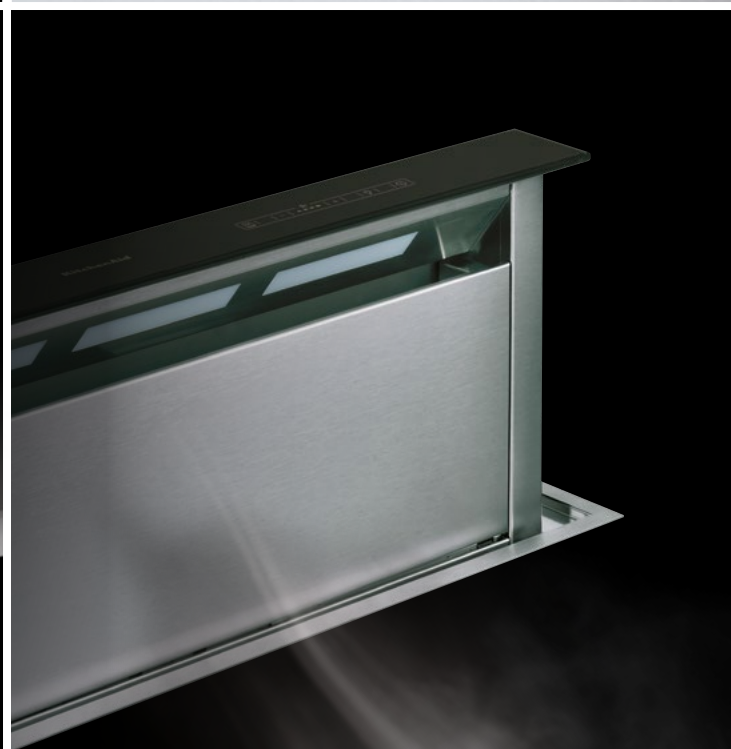
1 MM STAINLESS STEEL SPLASHBACKS WITH WELDED CORNERS

With faced chipboard substrate.
Without faced chipboard substrate.

ADDITIONAL FABRICATIONS:

- Cut-out for power socket
- Notch
- Angled
- 537/765 mm kitchen utensil rail





MADE TO MEASURE RANGE

GAS HOBS _____■ 26

INDUCTION HOBS _____■ 50

DEEP INDUCTION TRAYS _____■ 58

SINKS _____■ 66

ACCESSORIES _____■ 76

HOODS _____■ 84

KitchenAid

CRAFTED WITH QUALITY MATERIALS AND CONTEMPORARY DESIGNS, KITCHENAID GAS HOBS DELIVER POWER AND PERFORMANCE AND EVEN REVOLUTIONISE THE CONCEPT OF UNIFORM HEAT DISTRIBUTION WITH THE VERTICAL FLAME PRODUCED BY INNOVATIVE PLANAR TECHNOLOGY AND THE FIRST FLAT GAS BURNER.

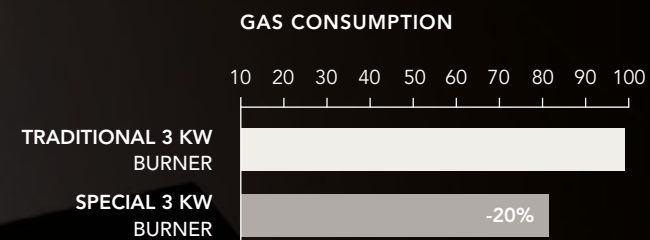


GAS HOBS

SPECIAL BURNERS CAST-IRON PAN SUPPORTS

KitchenAid

SPECIAL GAS BURNERS



PLANAR TECHNOLOGY

SIMPLER, FASTER AND MORE EFFICIENT, THE FIRST EVER FLAT GAS BURNER WITH A VERTICAL FLAME DELIVERS PERFECTLY EVEN HEAT DISTRIBUTION, FASTER BOILING, EASY-TO-USE PRECISION CONTROL AND OPTIMISED GAS CONSUMPTION.

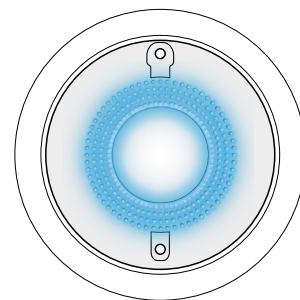
GENERATES MORE POWER WITH 20% LESS GAS

By revolutionising the concept of heat diffusion with a vertical flame from flat gas burner, KitchenAid has created extra-powerful gas hobs with more even heat distribution. The innovative technology guarantees enhanced performance combined with optimised gas consumption as Planar Technology burners generate 3 kW yet they use 20% less gas than a traditional burner.

ICONIC DESIGN, AUTHENTIC MATERIALS AND ARTISANAL QUALITY

Developed with the insights and experience of professionals, all KitchenAid appliances excel in every detail from the modular design of individual products to their robust materials and exquisite craftsmanship. This is why more top chefs choose KitchenAid than any other brand.

The made-to-measure collections epitomise KitchenAid's artisanal attention to detail in a sublime fusion of professional performance and elegance. Sophisticated yet simple, KitchenAid design is also contemporary yet timeless. Always has been, always will be.



STATE-OF-THE-ART TECHNOLOGY AND INSIGHTFUL DESIGN AT YOUR FINGERTIPS.

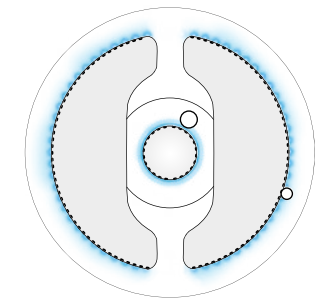
DUAL CONTROL

DOUBLE CROWN

The pure power of KitchenAid technology provides independent flame control on each of the two crowns. The smaller crown in the middle generates 0.9 kW, while the outer crown produces up to 4.1 kW, giving you a total of 5 kW to manage however you like.

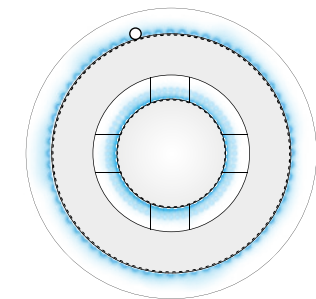
If you wish to make espresso coffee or gently melt butter or chocolate, just use the middle crown, but when your recipe requires more heat use both crowns for optimum results.

DOUBLE THE POWER, TRIPLE THE PERFORMANCE.



TRIPLE CROWN

The three rings maximise the power of the flame to ensure evenly distributed heat and fast, efficient results.



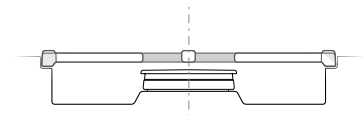
CAST-IRON PAN SUPPORTS

SPECIAL BURNERS



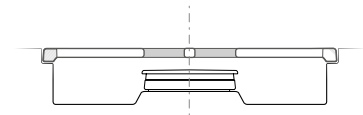
In addition to offering a modern, streamlined design, the new flat burners with a vertical flame are simpler, faster and more efficient. They deliver perfectly even heat distribution, faster boiling, easy-to-use precision control and optimised gas consumption. This revolution in gas hobs highlights the passion for innovation at the heart of the KitchenAid brand.

SINGLE SURFACE HOBS WITH OVERLAID PAN SUPPORTS



The new KitchenAid hobs featuring a single smooth hob surface spanned by pan supports reflect the latest trends in hob design. These innovative new gas hobs put a stylish new twist on how the pan supports and hob surface look and perform. The hob surface offers a single smooth design, which is easier to clean with than the usual separate sections, and a lip around the edge on which the pan supports rest over the burners. This new overlaid design for the pan supports gives the hob a tastefully flatter, more linear look.

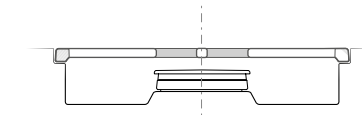
LINEAR HOBS WITH FLUSH PAN SUPPORTS



This hob perfectly combines the practical benefits of a linear hob with all the advantages of flush pan supports. Side-by-side burners offer the ultimate ergonomic easy access configuration so cooking with multiple pans will be trouble-free, while the flush-mounted pan supports ensure pans slide with minimal fuss from one burner to another or even to the kitchen worktop.

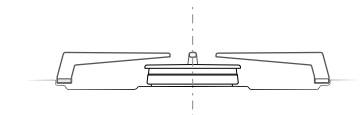


HOBS WITH FLUSH PAN SUPPORTS



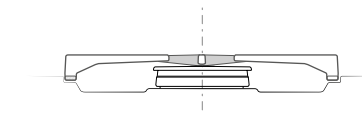
The flawlessly clean lines are a pleasure to behold. Set completely into the worktop, the burners are contained within the recessed hob surface, while the professionally-inspired cast-iron pan supports are perfectly flush with the worktop, giving the hob an attractive linear look.

DOMINO HOBS



Domino hobs embody the best of modular kitchen design as they are specially created to offer expert home chefs absolute flexibility to customise their workspace, while the raised cast-iron pan supports add a touch of class and character.

SQUARE HOBS WITH RAISED PAN SUPPORTS



If you want to make a real style statement in the kitchen, try the KitchenAid hob with raised burners and pan supports, which also feature on the linear hob. The square hob is the perfect solution for a kitchen with a minimal design and its smaller size offers a stylish, more versatile alternative to the flush-mounted hob.

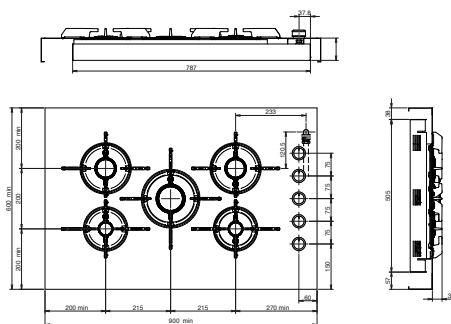
5 BURNERS



KB 55 P/CS

TOP-MOUNTED CONTROLS

- 2 1.9 kW Planar Technology semi-rapid burners
- 2 1 kW Planar Technology auxiliary burners
- 1 3 kW Planar Technology rapid burner
- Cast-iron pan supports
- Manufactured for natural gas only (20 mb)
- One-hand electronic ignition
- Integrated safety system
- Top-mounted controls
- Also available in an LPG version: B 55 P/CS LPG



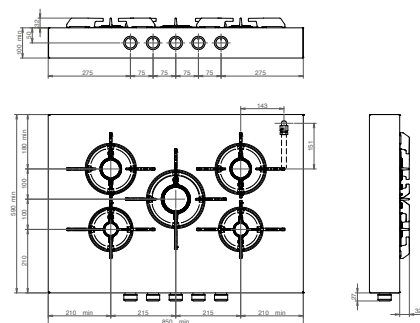
MINIMUM CLEARANCES: Set clearance from the centre line of front burners to front edge 200 mm • Minimum clearance from the centre line of back burners to back edge 200 mm • Minimum clearance from the centre line of left burner to side edge 200 mm • Minimum clearance from the centre line of right burner near controls to side edge 270 mm • Minimum clearance between 2 modules on side of right controls 300 mm • Minimum clearance between 2 modules on left 230 mm



KB 55 P

FRONT-MOUNTED CONTROLS

- 2 1.9 kW Planar Technology semi-rapid burners
- 2 1 kW Planar Technology auxiliary burners
- 1 3 kW Planar Technology rapid burner
- Cast-iron pan supports
- Manufactured for natural gas only (20 mb)
- One-hand electronic ignition
- Integrated safety system
- Front-mounted controls
- Also available in an LPG version: B 55 P LPG



MINIMUM CLEARANCES: Minimum top height 100 mm • Set clearance from the centre line of front burners to front edge 210 mm • Minimum clearance from the centre line of back burners to back edge 180 mm • Minimum clearance from centre line of burners to side edge 210 mm • Minimum clearance between 2 modules 230 mm (centre line of burners and new module)

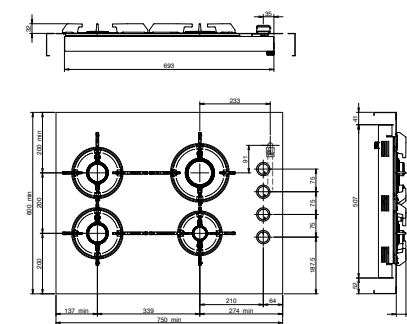
4 BURNERS



KB 44 P/CS

TOP-MOUNTED CONTROLS

- 2 1.9 kW Planar Technology semi-rapid burners
- 1 1 kW Planar Technology auxiliary burner
- 1 3 kW Planar Technology rapid burner
- Cast-iron pan supports
- Manufactured for natural gas only (20 mb)
- One-hand electronic ignition
- Integrated safety system
- Top-mounted controls
- Also available in an LPG version: B 44 P/CS LPG



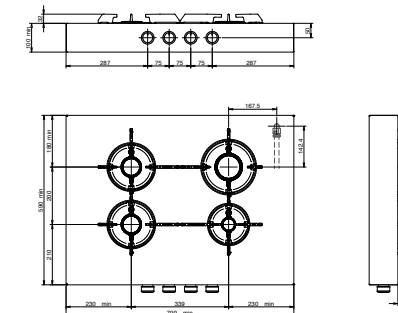
MINIMUM CLEARANCES: Set clearance from the centre line of front burners to front edge 200 mm • Minimum clearance from the centre line of back burners to back edge 200 mm • Minimum clearance from the centre line of left burner to side edge 137 mm • Minimum clearance from the centre line of right burner near controls to side edge 274 mm • Minimum clearance between 2 modules on side of right controls 300 mm • Minimum clearance between 2 modules on left 160 mm



KB 44 P

FRONT-MOUNTED CONTROLS

- 2 1.9 kW Planar Technology semi-rapid burners
- 1 1 kW Planar Technology auxiliary burner
- 3 kW Planar Technology rapid burner
- Cast-iron pan supports
- Manufactured for natural gas only (20 mb)
- One-hand electronic ignition
- Integrated safety system
- Front-mounted controls
- Also available in an LPG version: B 44 P LPG



MINIMUM CLEARANCES: Minimum top height 100 mm • Set clearance from the centre line of front burners to front edge 210 mm • Minimum clearance from the centre line of back burners to back edge 180 mm • Minimum clearance from centre line of burners to side edge 230 mm • Minimum clearance between 2 modules 230 mm (centre line of burners and new module)

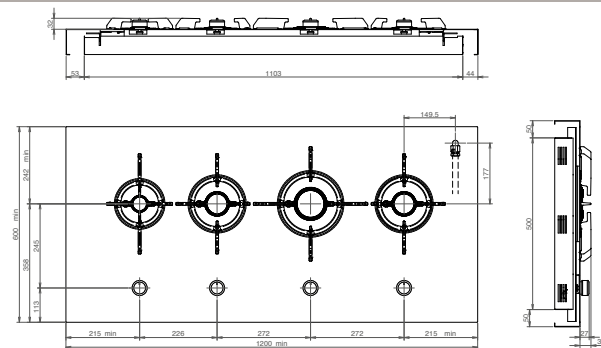
4 BURNERS LINEAR HOBS



KB 44 P F 120/CS

TOP-MOUNTED CONTROLS

- 2 1.9 kW Planar Technology semi-rapid burners
- 1 1 kW Planar Technology auxiliary burner
- 1 3 kW Planar Technology rapid burner
- Cast-iron pan supports
- Manufactured for natural gas only (20 mb)
- One-hand electronic ignition
- Integrated safety system
- Top-mounted controls
- Also available in an LPG version: B 44 P F 120/CS LPG



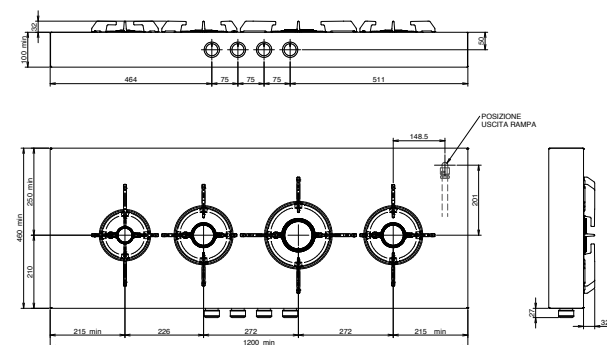
MINIMUM CLEARANCES: Set clearance from the centre line of front burners to front edge 358 mm • Minimum clearance from the centre line of back burners to back edge 242 mm • Minimum clearance from the centre line of side burner to side edge 215 mm • Minimum clearance between 2 modules to left and right of centre line of burners 230 mm



KB 44 P F 120

FRONT-MOUNTED CONTROLS

- 2 1.9 kW Planar Technology semi-rapid burners
- 1 1 kW Planar Technology auxiliary burner
- 1 3 kW Planar Technology rapid burner
- Cast-iron pan supports
- Manufactured for natural gas only (20 mb)
- One-hand electronic ignition
- Integrated safety system
- Top-mounted controls
- Also available in an LPG version: B 44 P F 120 LPG



MINIMUM CLEARANCES: Minimum top height 100 mm • Distance from the centre line of burners to front edge 210 mm • Minimum clearance from the centre line of burners to back edge 250 mm • Minimum clearance from the centre line of burners to side edge 215 mm • Minimum clearance between 2 modules 230 mm (centre line of burners and new module)

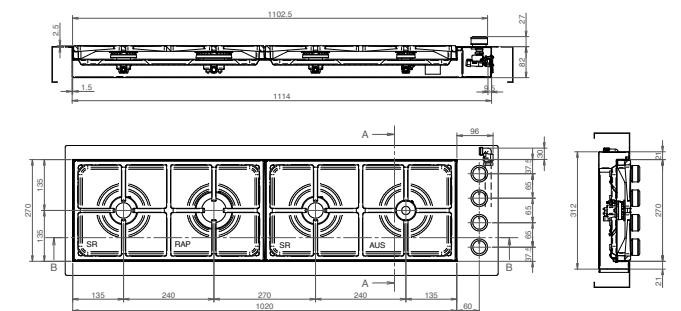
LINEAR HOB WITH FLUSH PAN SUPPORTS



KB 40 L/CS

TOP-MOUNTED CONTROLS

- 4 burners: 2 semi-rapid, 1 rapid, 1 auxiliary
- Cast-iron pan supports
- One-hand electronic ignition
- Safety valve
- Front-mounted controls



MINIMUM CLEARANCES: Minimum clearance from module to front edge 140/50 mm • Minimum clearance from module to back edge 150/50 mm • Minimum clearance from module to side edge 140 mm • Minimum clearance from module to side edge 50/120 mm from controls side

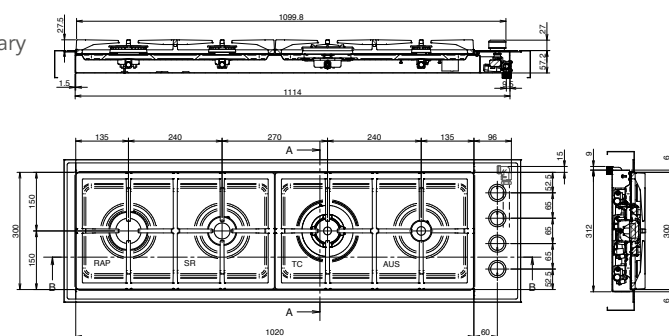
LINEAR HOB WITH RAISED PAN SUPPORTS



KB 30TC 120/CS

TOP-MOUNTED CONTROLS

- 4 burners: 1 triple crown, 1 rapid, 1 semi-rapid, 1 auxiliary
- Cast-iron pan supports
- One-hand electronic ignition
- Safety valve
- Top-mounted side controls



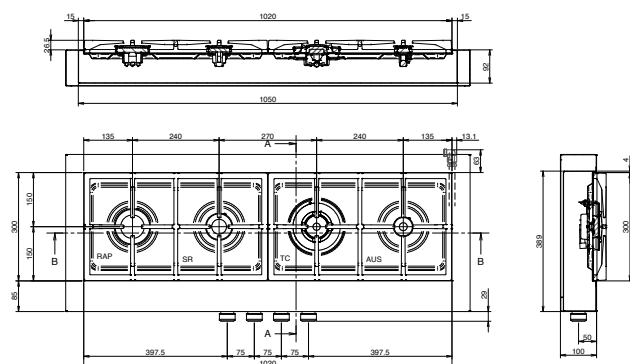
MINIMUM CLEARANCES: Minimum clearance from module to front edge 50 mm • Set clearance from module to front edge 85 mm • Minimum top height 100 mm • Minimum clearance from module to back edge 50/65 mm • Minimum clearance from module to side edge 50/120 mm from controls side



KB 30TC 120

FRONT-MOUNTED CONTROLS

- 4 burners: 1 triple crown, 1 rapid, 1 semi-rapid, 1 auxiliary
- Cast-iron pan supports
- One-hand electronic ignition
- Safety valve
- Front-mounted side controls



MINIMUM CLEARANCES: Minimum clearance from module to front edge 50 mm • Set clearance from module to front edge 85 mm • Minimum top height 100 mm • Minimum clearance from module to back edge 50/65 mm • Minimum clearance from module to side edge 50/120 mm from controls side

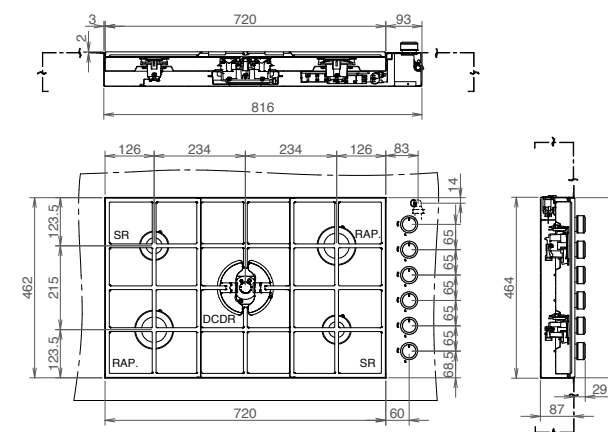
OVERLAID PAN SUPPORTS



KB PP 40DCDR/CS

TOP-MOUNTED CONTROLS

- 5 burners: 1 double crown with dual control, 2 rapid, 2 semi-rapid
- Overlaid cast-iron pan supports
- One-hand electronic ignition
- Safety valve
- Top-mounted side controls



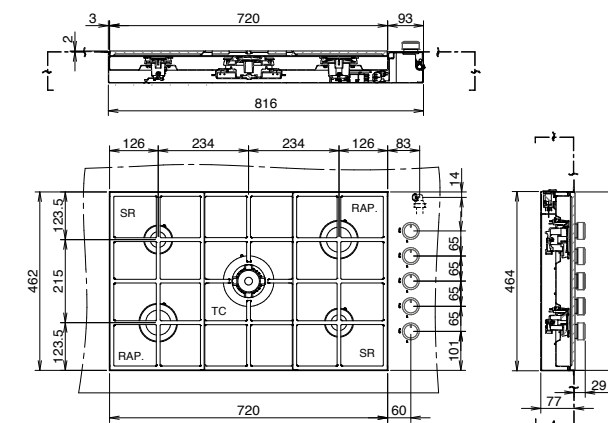
MINIMUM CLEARANCES: Minimum clearance from module to front edge 50 mm • Minimum clearance from module to back edge 50 mm • Minimum clearance from module to left side edge 50 mm • Minimum clearance from module to right side edge (controls included) 130 mm



KB PP 40TC/CS

TOP-MOUNTED CONTROLS

- 5 burners: 1 triple crown, 2 rapid, 2 semi-rapid
- Overlaid cast-iron pan supports
- One-hand electronic ignition
- Safety valve
- Top-mounted side controls



MINIMUM CLEARANCES: Minimum clearance from module to front edge 50 mm • Minimum clearance from module to back edge 50 mm • Minimum clearance from module to left side edge 50 mm • Minimum clearance from module to right side edge (controls included) 130 mm

OVERLAID PAN SUPPORTS

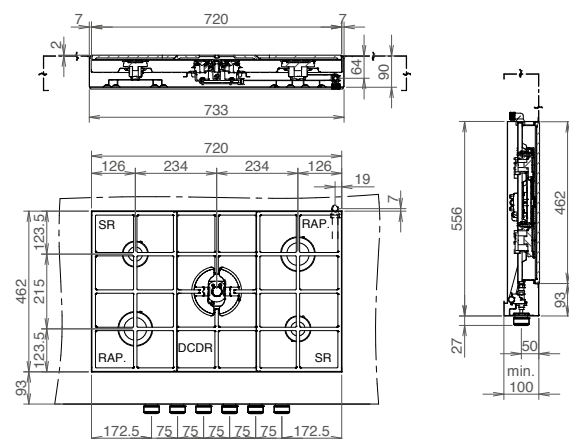


KB PP 40 DCDR

FRONT-MOUNTED CONTROLS

- 5 burners: 1 double crown with dual control, 2 rapid, 2 semi-rapid
- Overlaid cast-iron pan supports
- One-hand electronic ignition
- Safety valve
- Front-mounted controls

MINIMUM CLEARANCES: Minimum clearance from module to front edge 93 mm • Minimum clearance from module to back edge 45 mm • Minimum clearance from module to side edge 50 mm

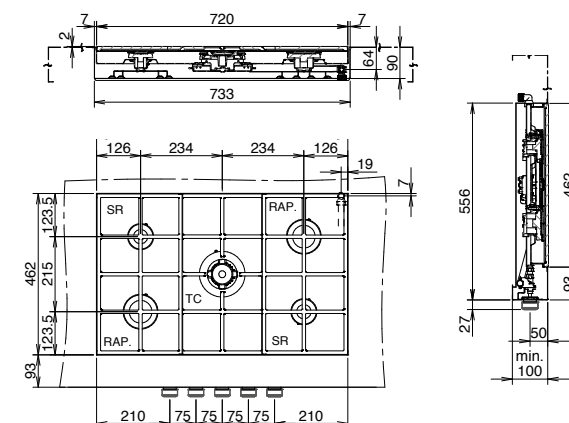


KB PP 40TC

FRONT-MOUNTED CONTROLS

- 5 burners: 1 triple crown, 2 rapid, 2 semi-rapid
- Overlaid cast-iron pan supports
- One-hand electronic ignition
- Safety valve
- Front-mounted controls

MINIMUM CLEARANCES: Minimum clearance from module to front edge 93 mm • Minimum clearance from module to back edge 45 mm • Minimum clearance from module to side edge 50 mm



NEW FLUSH PAN SUPPORTS

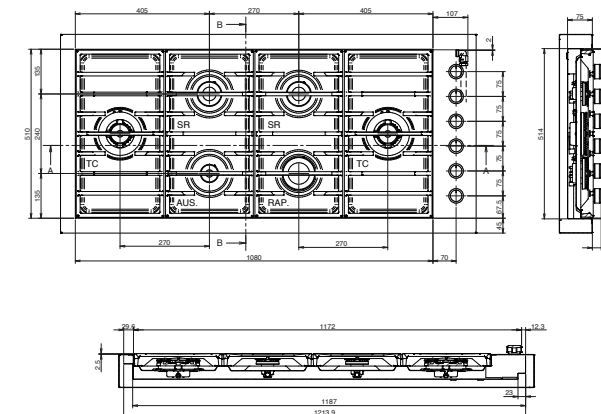


KB 402 TC/CS

TOP-MOUNTED CONTROLS

- 6 burners: 2 triple crown, 1 rapid, 2 semi-rapid, 1 auxiliary
- Cast-iron pan supports
- One-hand electronic ignition
- Safety valve
- Top-mounted side controls

MINIMUM CLEARANCES: Minimum clearance from module to front edge 45 mm • Minimum clearance from module to back edge 45 mm • Minimum clearance from module to side edge 50/130 mm from controls side • Minimum clearance between 2 modules 140 mm from controls side



NEW FLUSH PAN SUPPORTS

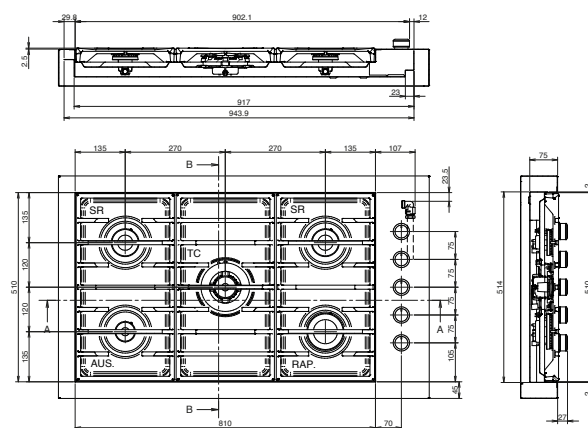


KB 40 TC/CS

SIDE-MOUNTED CONTROLS

- 5 burners: 1 triple crown, 1 rapid, 2 semi-rapid, 1 auxiliary
- Cast-iron pan supports
- One-hand electronic ignition
- Safety valve
- Top-mounted side controls

MINIMUM CLEARANCES: Minimum clearance from module to front edge 45 mm • Minimum clearance from module to back edge 45 mm • Minimum clearance from module to side edge 50/130 mm from controls side • Minimum clearance between 2 modules 140 mm from controls side

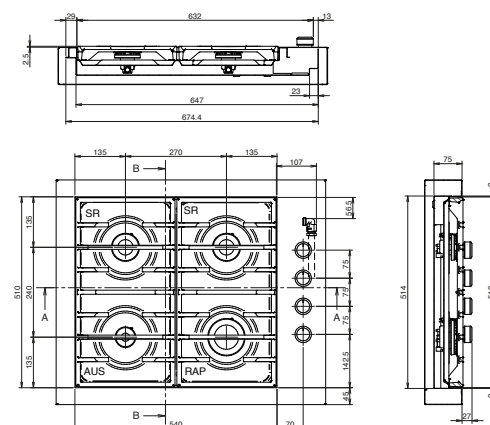


KB 40 CS

SIDE-MOUNTED CONTROLS

- 4 burners: 1 rapid, 2 semi-rapid, 1 auxiliary
- Cast-iron pan supports
- One-hand electronic ignition
- Safety valve
- Top-mounted side controls

MINIMUM CLEARANCES: Minimum clearance from module to front edge 45 mm • Minimum clearance from module to back edge 45 mm • Minimum clearance from module to side edge 50/130 mm from controls side • Minimum clearance between 2 modules 140 mm from controls side

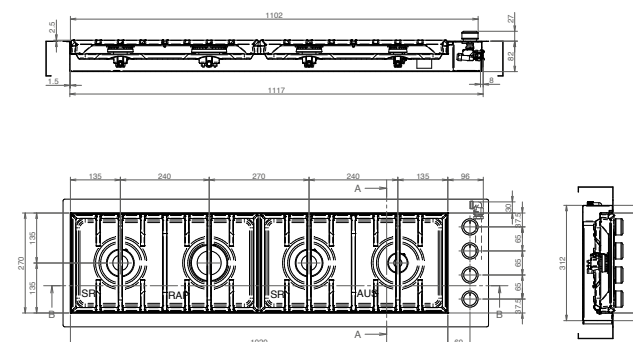


KB 40 L/CS 116

SIDE-MOUNTED CONTROLS

- 4 burners: 2 semi-rapid, 1 rapid, 1 auxiliary
- Cast-iron pan supports
- One-hand electronic ignition
- Safety valve
- Top-mounted side controls

MINIMUM CLEARANCES: Minimum clearance from module to front edge 140/50 mm • Minimum clearance from module to back edge 116/50 mm • Minimum clearance from module to side edge 140 mm • Minimum clearance from module to side edge 50/120 mm from controls side

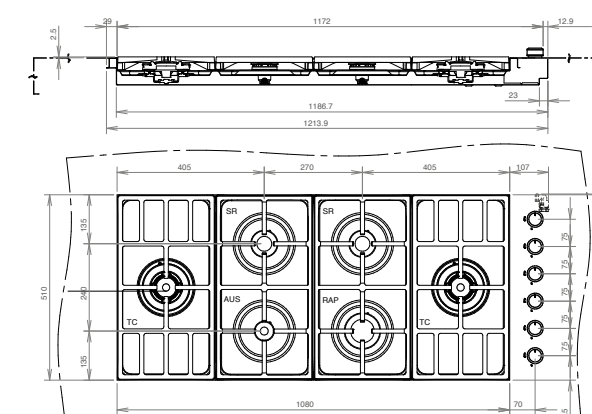


KB 402TC/CS

TOP-MOUNTED CONTROLS

- 6 burners: 2 triple crown, 1 rapid, 2 semi-rapid, 1 auxiliary
- Cast-iron pan supports
- One-hand electronic ignition
- Safety valve
- Top-mounted side controls

MINIMUM CLEARANCES: Minimum clearance from module to front edge 45 mm • Minimum clearance from module to back edge 45 mm • Minimum clearance from module to side edge 50/130 mm from controls side • Minimum clearance between 2 modules 140 mm from controls side



FLUSH PAN SUPPORTS

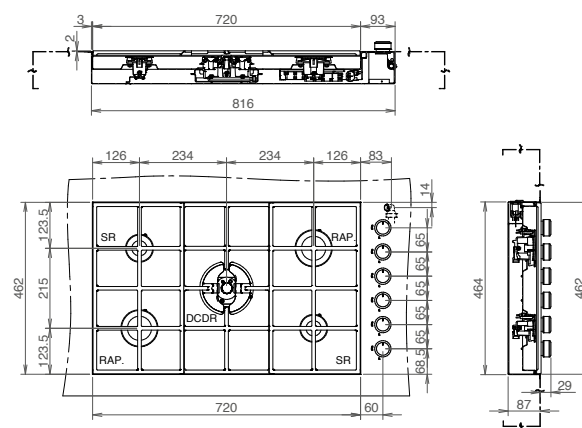


KB 40DCDR/CS

TOP-MOUNTED CONTROLS

- 5 burners: 1 double crown with dual control, 1 rapid, 2 semi-rapid, 1 auxiliary
- Cast-iron pan supports
- One-hand electronic ignition
- Safety valve
- Top-mounted side controls

MINIMUM CLEARANCES: Minimum clearance from module to front edge 45 mm • Minimum clearance from module to back edge 45 mm • Minimum clearance from module to side edge 50/130 mm from controls side • Minimum clearance between 2 modules 140 mm from controls side

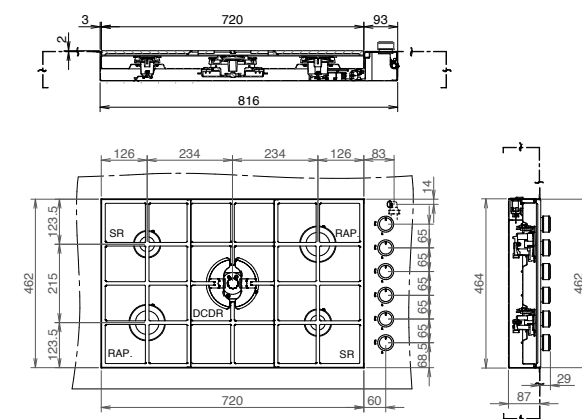


KB 40TC/CS

TOP-MOUNTED CONTROLS

- 5 burners: 1 triple crown, 1 rapid, 2 semi-rapid, 1 auxiliary
- Cast-iron pan supports
- One-hand electronic ignition
- Safety valve
- Top-mounted side controls

MINIMUM CLEARANCES: Minimum clearance from module to front edge 45 mm • Minimum clearance from module to back edge 45 mm • Minimum clearance from module to side edge 50/130 mm from controls side • Minimum clearance between 2 modules 140 mm from controls side

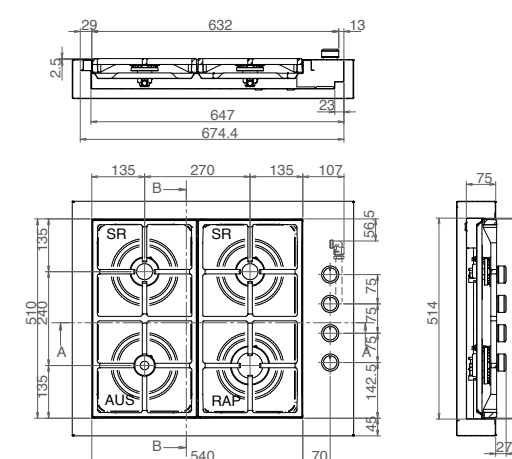


KB 40/CS

TOP-MOUNTED CONTROLS

- 4 burners: 1 rapid, 2 semi-rapid, 1 auxiliary
- Cast-iron pan supports
- One-hand electronic ignition
- Safety valve
- Top-mounted side controls

MINIMUM CLEARANCES: Minimum clearance from module to front edge 45 mm • Minimum clearance from module to back edge 45 mm • Minimum clearance from module to side edge 50/130 mm from controls side • Minimum clearance between 2 modules 140 mm from controls side



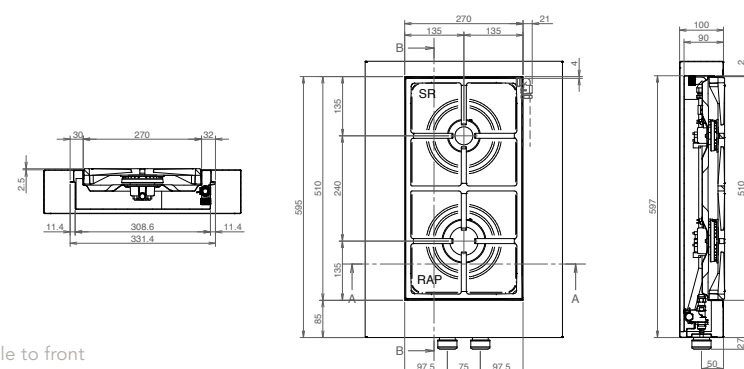
FLUSH PAN SUPPORTS



KB 20R/CS

TOP-MOUNTED CONTROLS

- 2 burners: 1 rapid, 1 semi-rapid
- Cast-iron pan support
- One-hand electronic ignition
- Safety valve
- Top-mounted side controls



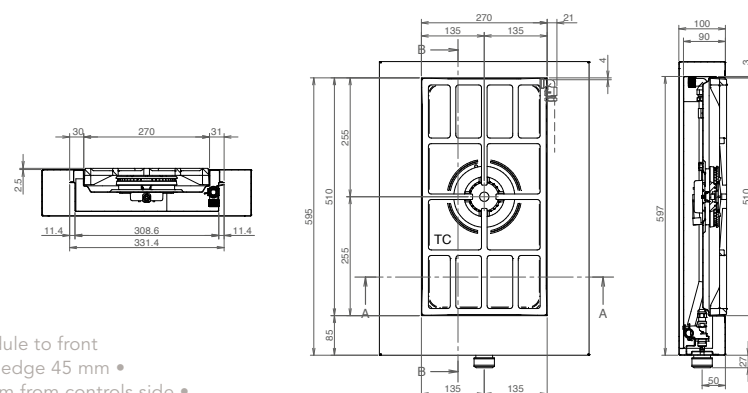
MINIMUM CLEARANCES: Minimum clearance from module to front edge 45 mm • Minimum clearance from module to back edge 45 mm • Minimum clearance from module to side edge 50/130 mm from controls side • Minimum clearance between 2 modules 140 mm from controls side



KB 10TC/CS

TOP-MOUNTED CONTROLS

- 1 triple crown burner
- Cast-iron pan support
- One-hand electronic ignition
- Safety valve
- Top-mounted side controls



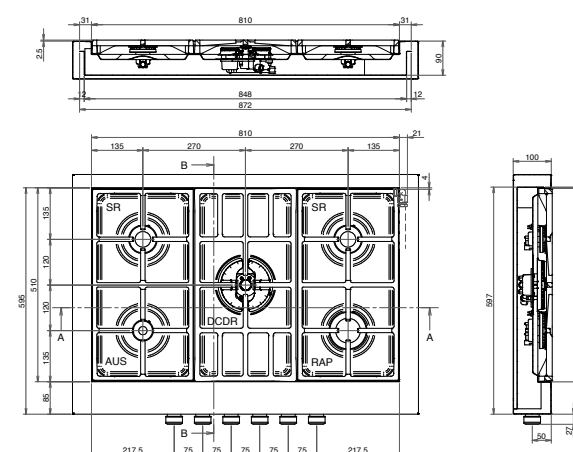
MINIMUM CLEARANCES: Minimum clearance from module to front edge 45 mm • Minimum clearance from module to back edge 45 mm • Minimum clearance from module to side edge 50/130 mm from controls side • Minimum clearance between 2 modules 140 mm from controls side



KB 40DCDR

FRONT-MOUNTED CONTROLS

- 5 burners: 1 double crown with dual control, 1 rapid, 2 semi-rapid, 1 auxiliary
- Cast-iron pan supports
- One-hand electronic ignition
- Safety valve
- Front-mounted controls



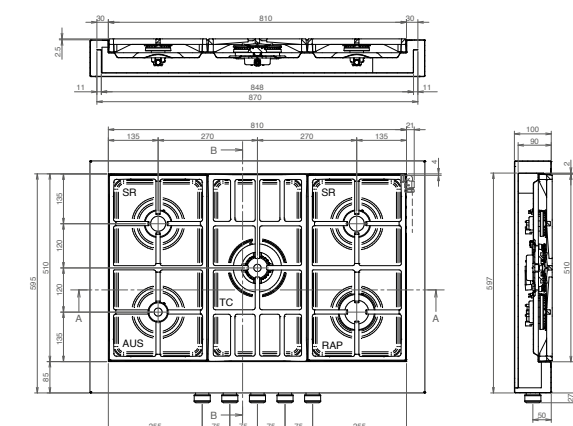
MINIMUM CLEARANCES: Minimum top height 100 mm • Set clearance from module to front edge 85 mm • Minimum clearance from module to back edge 35 mm • Minimum clearance from module to side edge 50 mm • Minimum clearance between 2 modules 60 mm



KB 40TC

FRONT-MOUNTED CONTROLS

- 5 burners: 1 triple crown, 1 rapid, 2 semi-rapid, 1 auxiliary
- Cast-iron pan supports
- One-hand electronic ignition
- Safety valve
- Front-mounted controls



MINIMUM CLEARANCES: Minimum top height 100 mm • Set clearance from module to front edge 85 mm • Minimum clearance from module to back edge 35 mm • Minimum clearance from module to side edge 50 mm • Minimum clearance between 2 modules 60 mm

FLUSH PAN SUPPORTS

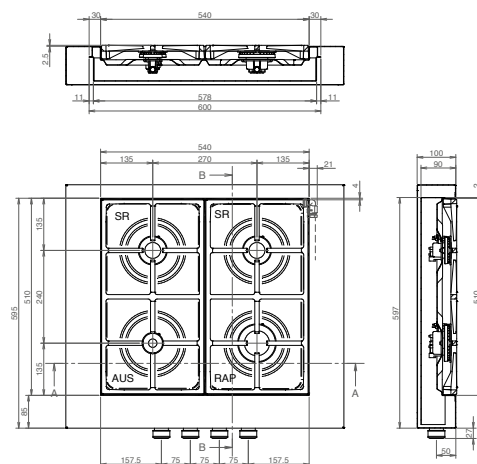


KB 40

FRONT-MOUNTED CONTROLS

- 4 burners: 1 rapid, 2 semi-rapid, 1 auxiliary
- Cast-iron pan supports
- One-hand electronic ignition
- Safety valve
- Front-mounted controls

MINIMUM CLEARANCES: Minimum top height 100 mm • Set clearance from module to front edge 85 mm • Minimum clearance from module to back edge 35 mm • Minimum clearance from module to side edge 50 mm • Minimum clearance between 2 modules 60 mm

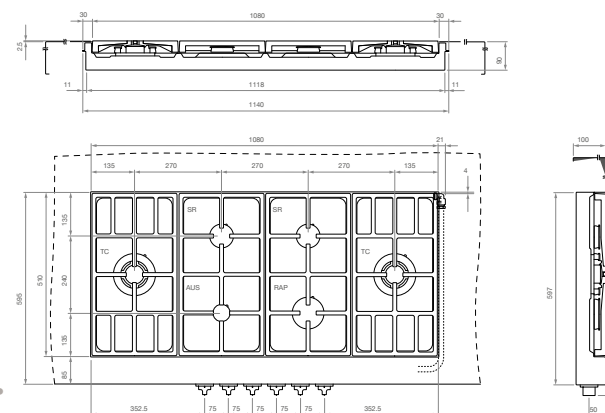


KB 402TC

FRONT-MOUNTED CONTROLS

- 6 burners: 2 triple crown, 1 rapid, 2 semi-rapid, 1 auxiliary
- Cast-iron pan supports
- One-hand electronic ignition
- Safety valve
- Front-mounted controls

MINIMUM CLEARANCES: Minimum top height 100 mm • Set clearance from module to front edge 85 mm • Minimum clearance from module to back edge 35 mm • Minimum clearance from module to side edge 50 mm • Minimum clearance between 2 modules 60 mm

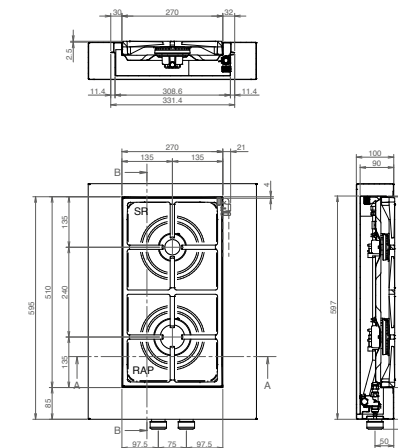


KB 20R

FRONT-MOUNTED CONTROLS

- 2 burners: 1 rapid, 1 semi-rapid
- Cast-iron pan support
- One-hand electronic ignition
- Safety valve
- Front-mounted controls

MINIMUM CLEARANCES: Minimum top height 100 mm • Set clearance from module to front edge 85 mm • Minimum clearance from module to back edge 35 mm • Minimum clearance from module to side edge 50 mm • Minimum clearance between 2 modules 60 mm

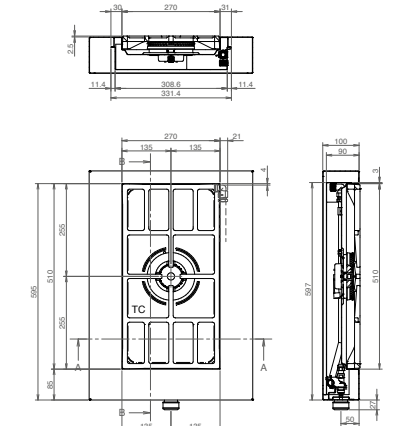


KB 10TC

FRONT-MOUNTED CONTROLS

- 1 triple crown burner
- Cast-iron pan support
- One-hand electronic ignition
- Safety valve
- Front-mounted controls

MINIMUM CLEARANCES: Minimum top height 100 mm • Set clearance from module to front edge 85 mm • Minimum clearance from module to back edge 35 mm • Minimum clearance from module to side edge 50 mm • Minimum clearance between 2 modules 60 mm



SQUARE HOB WITH RAISED PAN SUPPORTS

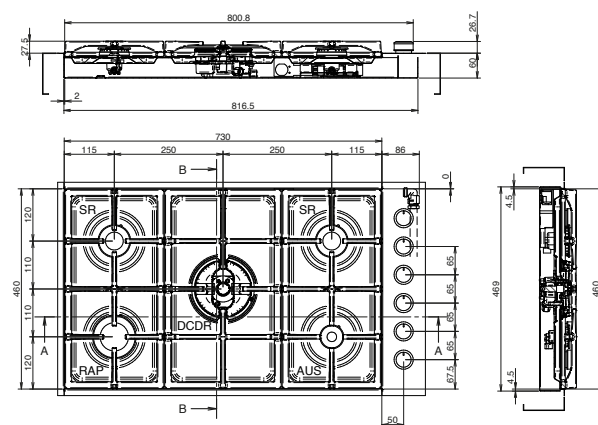


KBQ 40DCDR/CS

TOP-MOUNTED CONTROLS

- 5 burners: 1 Double crown with dual control, 1 rapid, 2 semi-rapid, 1 auxiliary
- Cast-iron pan supports
- One-hand electronic ignition
- Safety valve
- Top-mounted side controls

MINIMUM CLEARANCES: Minimum clearance from module to front edge 50 mm • Minimum clearance from module to back edge 55 mm • Minimum clearance from module to side edge 45/120 mm from controls side

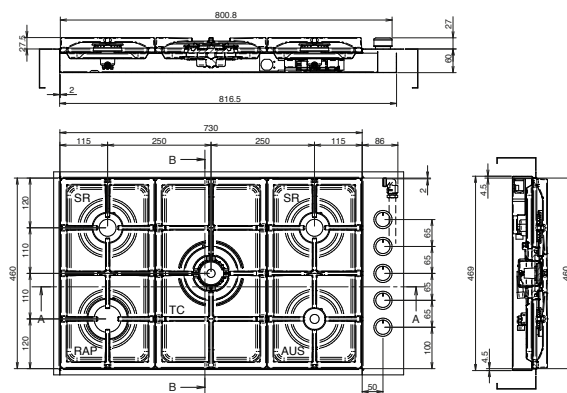


KBQ 40TC/CS

TOP-MOUNTED CONTROLS

- 5 burners: 1 triple crown, 1 rapid, 2 semi-rapid, 1 auxiliary
- Cast-iron pan supports
- One-hand electronic ignition
- Safety valve
- Top-mounted side controls

MINIMUM CLEARANCES: Minimum clearance from module to front edge 50 mm • Minimum clearance from module to back edge 55 mm • Minimum clearance from module to side edge 45/120 mm from controls side

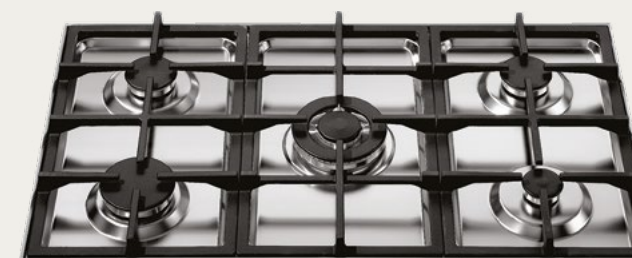
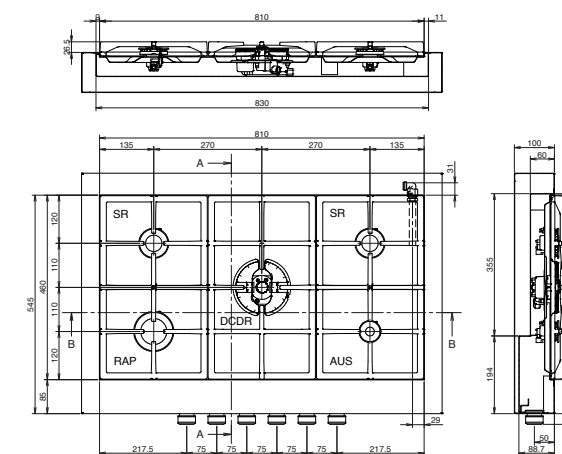


KBQ 40DCDR

FRONT-MOUNTED CONTROLS

- 5 burners: 1 double crown with dual control, 1 rapid, 2 semi-rapid, 1 auxiliary
- Cast-iron pan supports
- One-hand electronic ignition
- Safety valve
- Front-mounted controls

MINIMUM CLEARANCES: Minimum top height 100 mm • Set clearance from module to front edge 85 mm • Minimum clearance from module to back edge 55 mm • Minimum clearance from module to side edge 45 mm

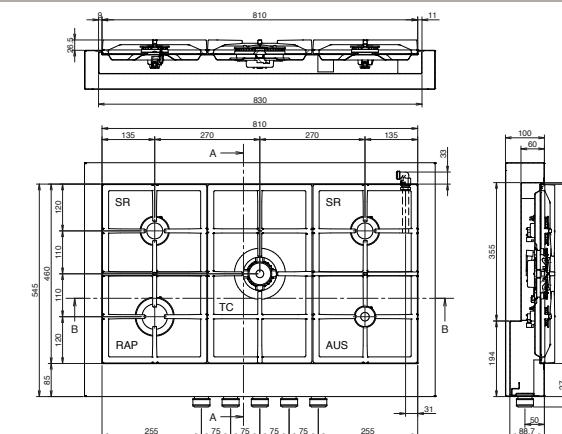


KBQ 40TC

FRONT-MOUNTED CONTROLS

- 5 burners: 1 triple crown, 1 rapid, 2 semi-rapid, 1 auxiliary
- Cast-iron pan supports
- One-hand electronic ignition
- Safety valve
- Front-mounted controls

MINIMUM CLEARANCES: Minimum top height 100 mm • Set clearance from module to front edge 85 mm • Minimum clearance from module to back edge 55 mm • Minimum clearance from module to side edge 45 mm



INDUCTION COOKING IS A PROFESSIONAL CULINARY EXPERIENCE THAT MAXIMISES THOSE ESSENTIAL FUNCTIONS THAT MAKE THE DIFFERENCE: ABSOLUTE TEMPERATURE PRECISION, A WELL-DESIGNED SURFACE FOR OPTIMUM SPACE AND MOVEMENT, AND RAPIDLY REACHING THE IDEAL COOKING TEMPERATURE FOR EVERY DISH AND INGREDIENT.



INDUCTION HOBS

INDUCTION DOMINO

KitchenAid

INDUCTION HOBS



SENSOR FUNCTION

THE SENSOR FUNCTION IS STANDARD ON ALL KITCHENAID INDUCTION HOBS, AND CAN DETECT WHEN A PAN REACHES BOILING POINT. IT WILL LET YOU KNOW WITH A DISCREET ACOUSTIC SIGNAL, THEN ADJUST THE POWER SO IT IS JUST ENOUGH TO MAINTAIN THE TEMPERATURE. IT'S IDEAL FOR KEEPING A PAN OF WATER JUST ON THE BOIL, STOPPING A SMALL AMOUNT OF SAUCE IN A PAN FROM BURNING AND PREVENTING A PAN FROM BOILING DRY.

GRIDDLE FUNCTION

This function works with the griddle pan* provided to ensure a constant, even temperature so your meat, fish or any other ingredient inspired by your culinary talent is cooked to perfection. When placed on the hob the griddle pan automatically preheats, and once it has reached the correct temperature a beep lets you know it is time to start cooking. The hob automatically monitors the griddle temperature while you are cooking, and adjusts the heat to ensure perfect results.

WOK*

Made from the same unique 7-ply material as the teppanyaki but just 2.3 mm thick, this Demeyere wok is suitable for any heating surface, but is specially made to work in perfect harmony with the induction hob. Heat is conducted evenly with no risk of burning to deliver the very high temperatures needed for stir-frying finely cut meat, fish, poultry, vegetables and noodles authentically and quickly.

* This accessory is available for select products only.

TEPPANYAKI GRIDDLE**

Created from a unique 7-ply, 4 mm thick blend of metals that makes it perfect for use with KitchenAid induction hobs, this Demeyere teppanyaki gives you the professional results you desire. Thanks to the Bridge Zone function on your KitchenAid induction hob, you can be sure that the entire surface of the teppanyaki will be evenly heated. As well as being ideal for cooking finely-sliced ingredients quickly before adding a thick sauce or marinade, it's also perfect for use as a Spanish-style plancha for authentic Mediterranean-style meat, shellfish, omelettes and many more mouth-watering dishes.

** This accessory is sold separately.



MULTIFUNCTION BUTTON

Dedicated melting and simmering settings give you the precision you need to get perfect results from delicate ingredients like butter, chocolate and fine sauces, while the keep warm function maintains food at a constant low heat while you serve, look after other dishes or entertain your guests.

BOOSTER FUNCTION

The booster function speeds up the boiling of water by increasing power to 3.7kW (or even 5kW in selected models) just until your pan reaches boiling point.

POWER MANAGEMENT

When your hob is installed Power Management technology lets you regulate the maximum power used by your induction hob to suit your home's power supply.

BRIDGE ZONE

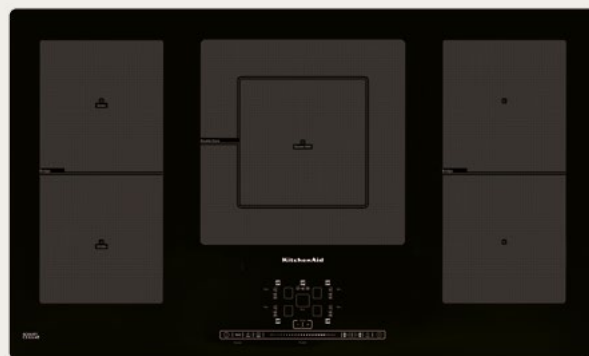
The bridge option allows you to link two adjoining zones, making it easier to manage large pots and pans as well as the teppanyaki. Both zones can be activated using the same amount of power as an individual zone. This function is activated by a special system that recognises when both areas are sufficiently covered by your saucepan.

GRIDDLE PAN*

With the KitchenAid griddle pan you can use your induction hob to enjoy the unique flavour of grilled food.

INDUCTION HOBS

90CM 5 ZONE

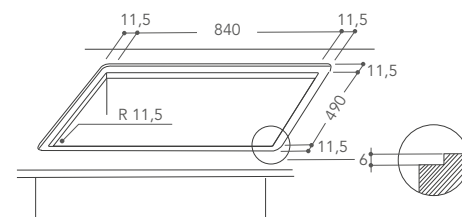


KHIP5 90511

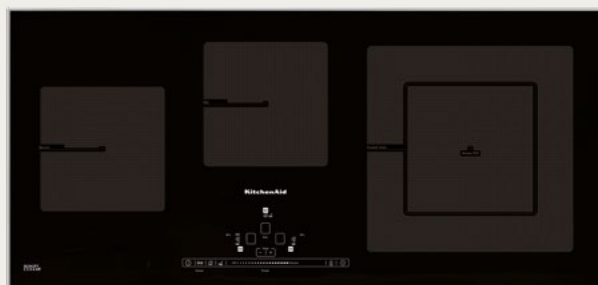
90 CM - FLUSH INSTALLATION

- Five-zone bevelled ceramic glass hob with chrome trim
- Interface with slide control
- Total power 10.2 kW
- 5 kW booster
- Extra-large 310 mm cooking zone
- Griddle function
- Bridge zone
- Multifunction button (simmering, melting, and keep warm)
- Timer
- Pause
- Residual heat indicator
- Overheat cut-out

- Auto switch off
- Child safety lock
- KitchenAid 5-year warranty



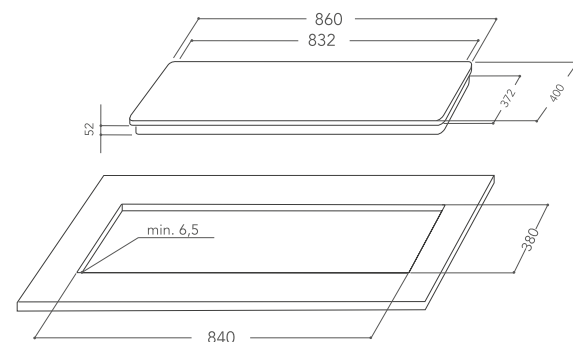
90CM 3 ZONE



KHIP3 90400

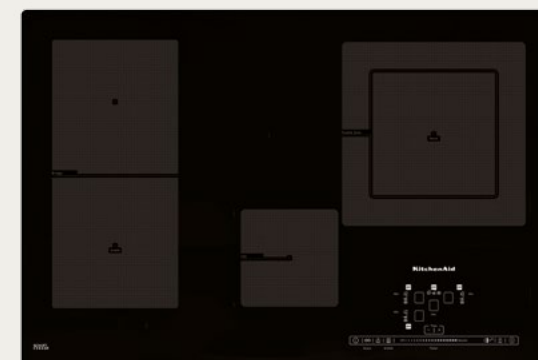
90 CM - STANDARD INSTALLATION

- Three-zone bevelled ceramic glass hob with chrome trim
- Interface with slide control
- 5 kW booster
- Extra-large 310 mm cooking zone
- Timer
- Pause
- Residual heat indicator
- Overheat cut-out
- Auto switch off
- Child safety lock
- KitchenAid 5-year warranty



INDUCTION HOBS

77CM 4 ZONES

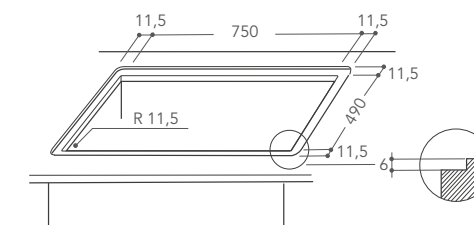


KHIP4 77511

77 CM - FLUSH INSTALLATION

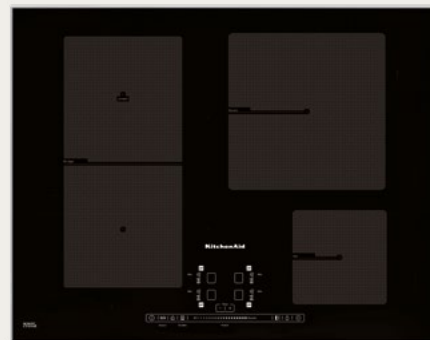
- Four-zone bevelled ceramic glass hob with chrome trim
- Interface with slide control
- Total power 7.4 kW
- Griddle function
- Bridge zone
- Multifunction button (simmering, melting, and keep warm)
- 4.2 kW booster
- Timer
- Pause
- Residual heat indicator
- Overheat cut-out
- Auto switch off

- Child safety lock
- KitchenAid 5-year warranty



INDUCTION HOBS

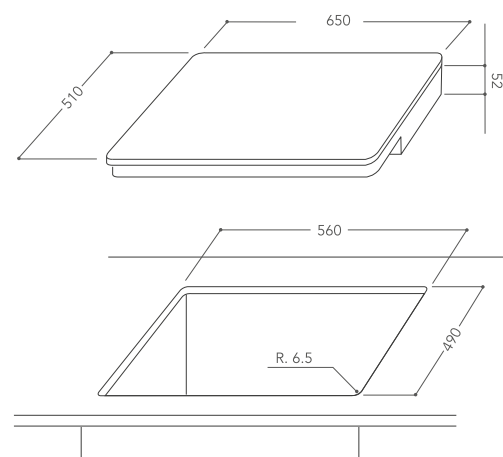
65CM 4 ZONES



KHIP4 65510

65 CM - STANDARD INSTALLATION

- Standard installation
- Total power 7.4 kW
- Griddle function
- Bridge zone
- Multifunction button (simmering, melting, and keep warm)
- 3.7 kW booster
- Timer
- Pause
- Residual heat indicator
- Overheat cut-out
- KitchenAid 5-year warranty



INDUCTION HOBS

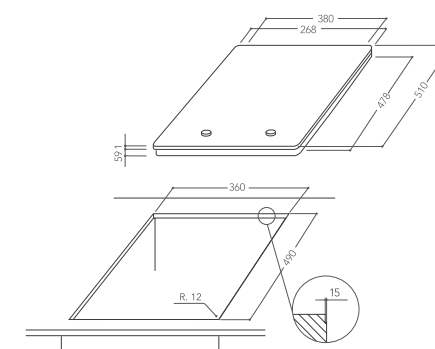
1 ZONE



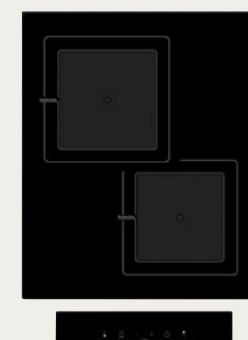
KHYD1 38510

40 CM

- A 3.3 kW induction zone
- Flush installation
- Timer
- Booster
- Residual heat indicator
- Overheat cut-out
- Overheat protection system
- Child safety lock
- Auto switch off



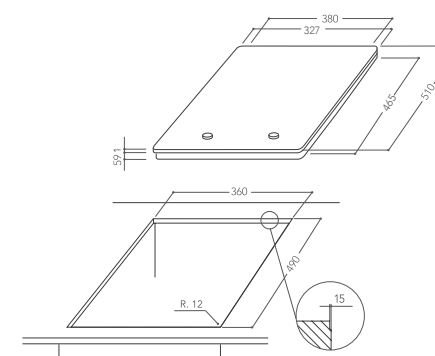
2 ZONES



KHYD2 38510

40 CM

- 2 induction zones: 1.4 kW and 2.8 kW
- Flush installation
- Timer
- Booster
- Residual heat indicator
- Overheat cut-out
- Overheat protection system
- Child safety lock
- Auto switch off





HARNESSING THE POWER AND PRECISION CONTROL OF INDUCTION TECHNOLOGY, THE DEEP INDUCTION TRAYS COMBINE THE FUNCTIONS OF FIVE APPLIANCES IN ONE AND SETS A NEW ICONIC STANDARD OF INNOVATION FOR THE WORLD OF HOME COOKING AND KITCHEN DESIGN.



DEEP INDUCTION TRAYS

DOUBLE SINGLE

KitchenAid

DEEP INDUCTION TRAYS



REVOLUTIONISE YOUR KITCHEN

The KitchenAid deep induction trays combines the performance of an oven with the versatility of a hob, enabling you to cook with unparalleled simplicity, flexibility and efficiency. It revolutionises domestic cooking, integrating the innovative technology of induction cooking with the convenience and adaptability of professional modular units and pans.

Cooking with the KitchenAid deep induction trays means cooking with all the benefits of KitchenAid's exclusive technology and innovation.

With an intelligent design, hard-wearing materials and professionally-inspired performance, the KitchenAid deep induction trays gives you everything you expect from KitchenAid and more.

MULTI-FUNCTIONALITY

The KitchenAid deep induction trays has two induction plates that each generate 1400 W and can be used together or individually. The heat is dispersed evenly throughout the unit, allowing you to control the temperature with maximum precision so you get the best from every recipe.

Not only can the KitchenAid deep induction trays help you cook like a top chef, but it also gets up to temperature rapidly without losing any of that heat, saving you valuable time and energy.



TIMER

With the KitchenAid deep induction trays you can use one or both of the pans at the same time, and the electronic timer lets you set the cooking time for each induction zone independently, letting you know the second your dishes are done.

SAFETY

The KitchenAid deep induction trays is a super-safe cooking solution: heat is only generated inside the induction unit, leaving the worktop and pan handles cool to the touch so you don't need to worry about burning your fingers.

It also features a special child lock to keep little ones safe from harm and a residual heat indicator.

TOUCH CONTROLS

The trailblazing technology in the electronic controls offers incredible precision in a clean, easy-to-use design. The touch control display helps you manage the sixteen induction power settings with extreme precision, indicating the function and power level used by each induction zone, the residual heat and the preset time.

THE FIVE-IN-ONE APPLIANCE

01 STEAMING

The specially designed trays fit neatly in the KitchenAid induction unit and ensure your dishes are steamed to perfection. You can now cook with less or no seasoning and retain all the natural flavour and texture of every ingredient as well as most vitamins and minerals.

02 SLOW COOKING

Innovative KitchenAid technology enables you to control the temperature with the utmost precision and maintain your exact chosen temperature for the duration of your preset programme. Slow cooking retains a food's original flavour and nutrients, and is gentle on texture for melt-in-the-mouth results.

03 DEEP FRYING

Even frying is simple to master with the KitchenAid induction unit's stainless steel basket, which can also be used to drain pasta. With the power and control of induction technology, it produces perfect crunchy results every time. Plus the basket is dishwasher safe for hassle-free cleaning after your meal.

04 BOILING

One of the most commonly used methods for its convenience is now even quicker with the KitchenAid deep induction trays. The special accessories for pasta, meat, fish and vegetables make boiling, blanching and draining easier than ever.

05 ROASTING

Thanks to simple, precise temperature management, any dish that you would usually roast in an oven is now just as tasty and succulent with the KitchenAid deep induction trays. With this easy-to-follow method, you will be savouring the tantalising aroma and unmistakable flavour of roasted dishes in no time at all.

ACCESSORIES



LARGE INDUCTION PAN



STEAMER TRAY



PASTA BASKET



GLASS LID

The KitchenAid induction unit's professional baskets for frying and draining pasta plus custom-designed steaming trays and a glass lid offer countless ways to get creative in the kitchen. Crafted from exclusive 1 mm AISI 304 stainless steel, the accessories have a special ferritic steel base and an 8 mm aluminium core joined to the steel with induction brazing.

ALL THE ACCESSORIES ARE DISHWASHER SAFE AND STACK INSIDE THE UNIT WHEN NOT IN USE.

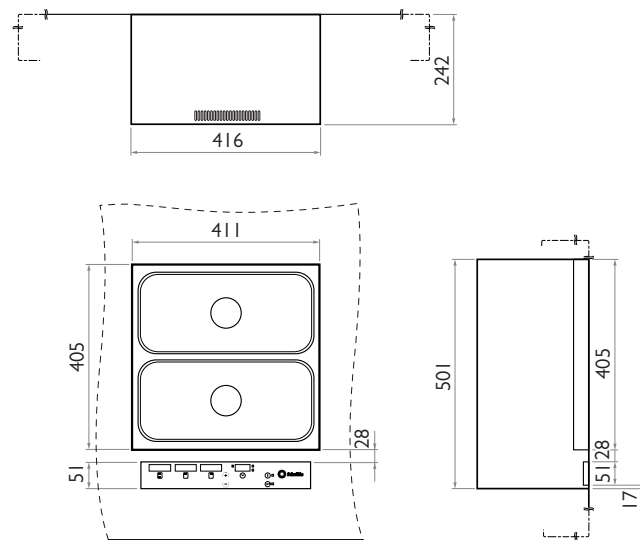
DEEP INDUCTION TRAYS

TWIN PANS



DOUBLE PAN KIT

- 5 cooking methods:
 - steaming
 - boiling
 - roasting
 - deep frying
 - slow cooking
- 2 induction zones, each with a maximum of 1400W, that can be used simultaneously or separately
- Electronic touch control display with 9 induction power settings
- The display shows the:
 - power level of each induction zone
 - residual heat
 - preset cooking time
- An electronic countdown timer
- Child safety lock



ACCESSORIES: Stainless steel lid • pan stand • 2 stainless steel cooking pans • 2 glass lids, 2 steamer trays • 1 pasta basket and 1 frying basket

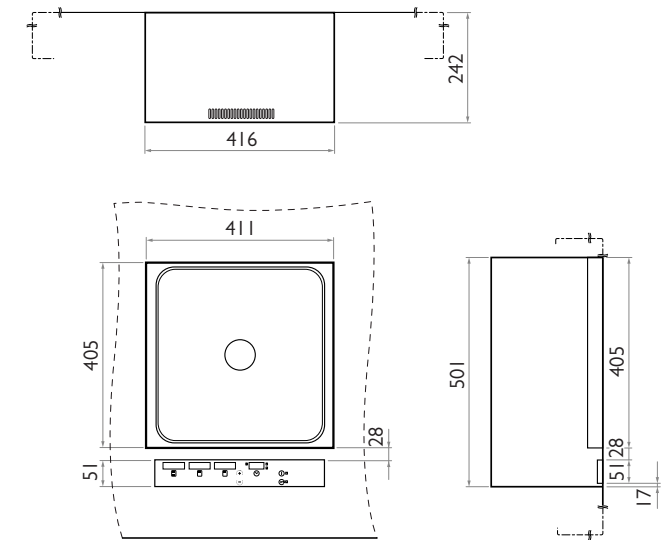
DEEP INDUCTION TRAYS

SINGLE PAN



LARGE PAN KIT

- A large induction pan complete with accessories:
 - glass lid
 - steamer tray
 - pasta basket.





SLEEK STAINLESS STEEL ACCENTUATES THE CLEAN, FUNCTIONAL LINES WHILE HIGH-QUALITY PROFESSIONAL ACCESSORIES AND THE PRACTICAL MULTILEVEL DESIGN HELP KEEP THE WORK SPACE CLEAN AND TIDY, ACTUALLY MAKING LIFE EASIER AND LEAVING MORE TIME FOR COOKING.



SINKS

MULTILEVEL SQUARE

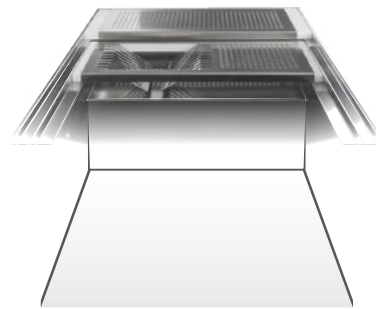
KitchenAid

MULTILEVEL SINKS

KITCHENAID MULTILEVEL SINKS OFFER A COMPLETELY FLEXIBLE WAY TO MANAGE A KITCHEN WORKTOP.

Multiple levels with customised space for accessories, a chopping board, glass drainer, pan, gastro pan and dish drainer provide every convenience for a busy chef.

Coordinated with the worktop's elegant yet understated design, they create a unique well-organised area that is as good looking as it is hard wearing.



CHOPPING BOARD



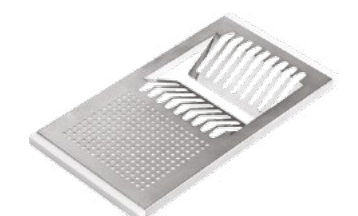
PAN



GLASS DRAINER



DISH DRAINER



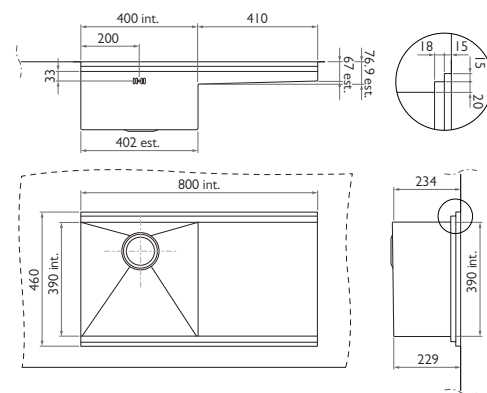
SINKS

MULTILEVEL



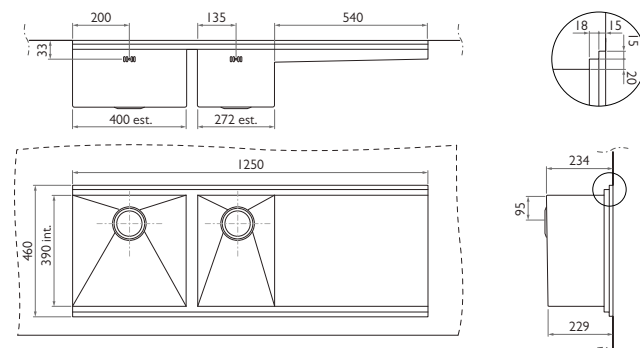
L 12539S DX-SX

L 1250 X W 460 X H 234 MM WITH DRAINING BOARD



L 12539S DX-SX

L 1250 X W 460 X H 234 MM WITH DRAINING BOARD



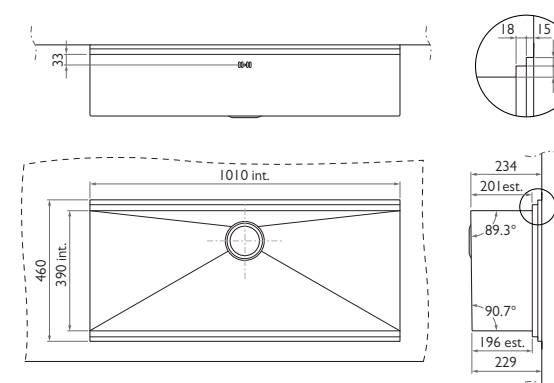
MINIMUM CLEARANCES: Minimum clearance from sink to front edge 50 mm • Minimum clearance from sink to back edge 50 mm • Minimum clearance from sink to side edge 50 mm • Minimum clearance from sink to linear hob with flush pan supports / square hob with raised pan supports: 60/130 mm from controls side (for top-mounted controls) • Minimum clearance from sink to hob with semi-flush pan supports: 40/150 mm from controls side (for top-mounted controls) • Minimum clearance from sink to hobs with raised pan supports and induction and ceramic glass hobs 40 mm • Minimum clearance between two recessed products 40 mm

SINKS



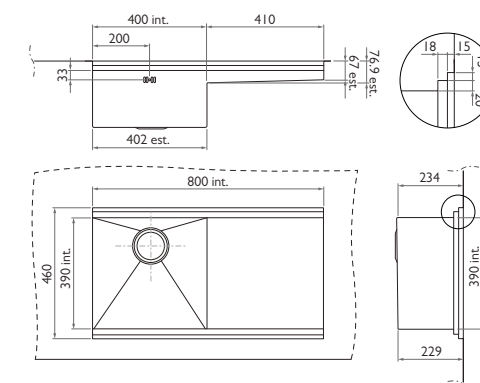
L 10139

L 1000 X W 460 X H 234 MM



L 8139S DX-SX

L 810 X W 460 X H 234 MM WITH DRAINING BOARD



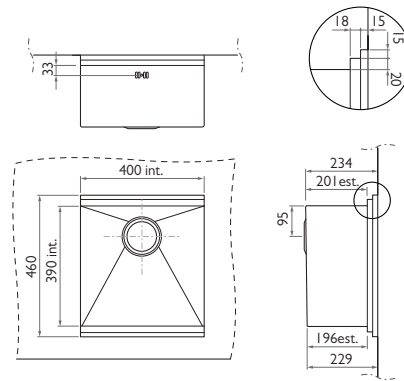
MINIMUM CLEARANCES: Minimum clearance from sink to front edge 40 mm • Minimum clearance from sink to back edge 40 mm • Minimum clearance from sink to side edge 40 mm • Minimum clearance from sink to linear hob with flush pan supports or square hob with raised pan supports: 60/130 mm from controls side (for top-mounted controls) • Minimum clearance from sink to hob with semi-flush pan supports: 40/150 mm from controls side (for top-mounted controls) • Minimum clearance from sink to hobs with raised pan supports and induction and ceramic glass hobs 40 mm • Minimum clearance between two recessed products 30 mm

SINKS

MULTILEVEL



L 8139S



SQUARE



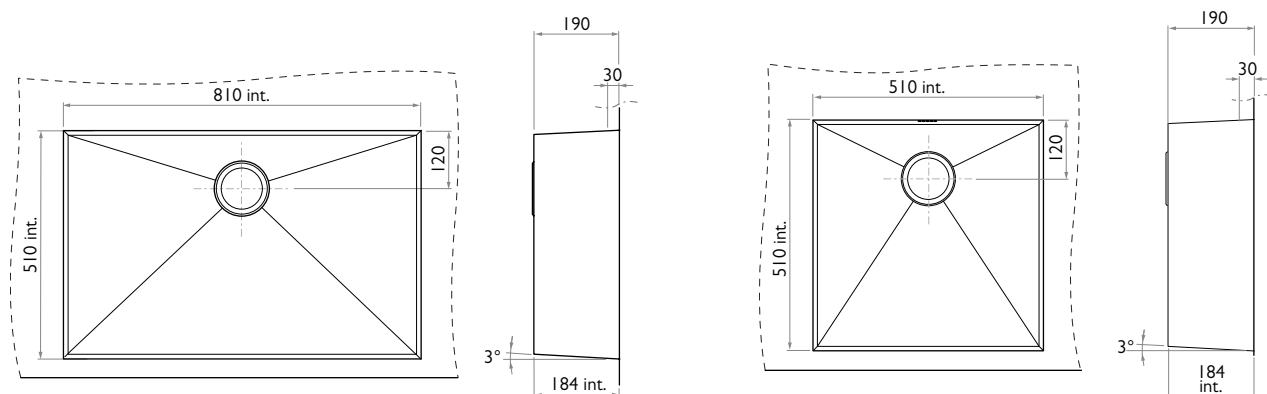
L 90CM

L 810 X W 510 X H 190 MM



L 50CM

L 510 X W 510 X H 190 MM



MINIMUM CLEARANCES: 720 mm and 810 mm sinks • other sinks

SINKS



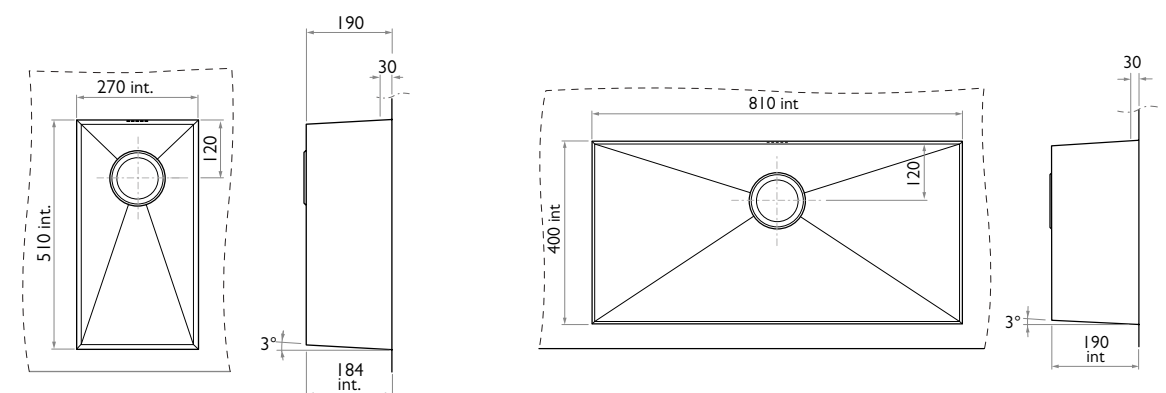
L 27CM

L 270 X W 510 X H 190 MM



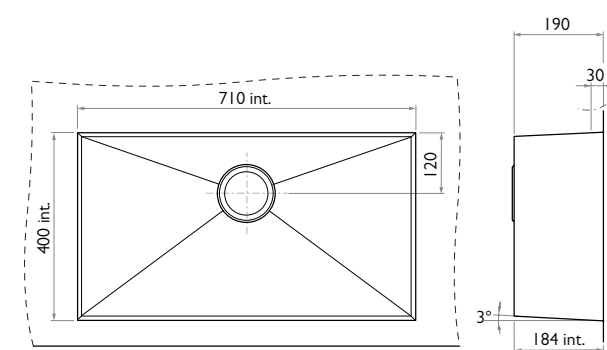
L 81CM

L 810 X W 400 X H 190 MM



L 72CM

L 720 X W 400 X H 190 MM



MINIMUM CLEARANCES: 720 mm and 810 mm sinks • other sinks

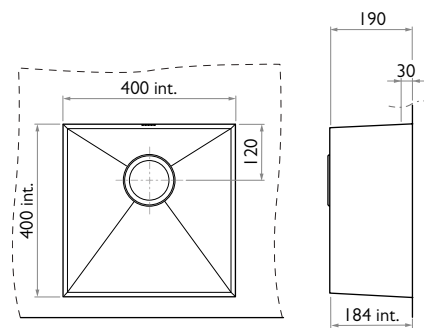
SINKS

SQUARE



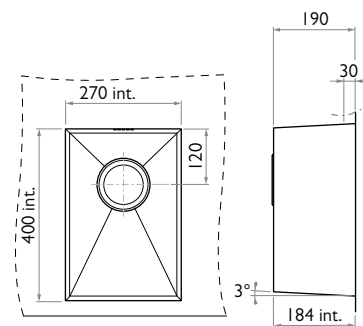
L 40CM

L 400 X W 400 X H 190 MM



L 27CM

L 270 X W 400 X H 190 MM



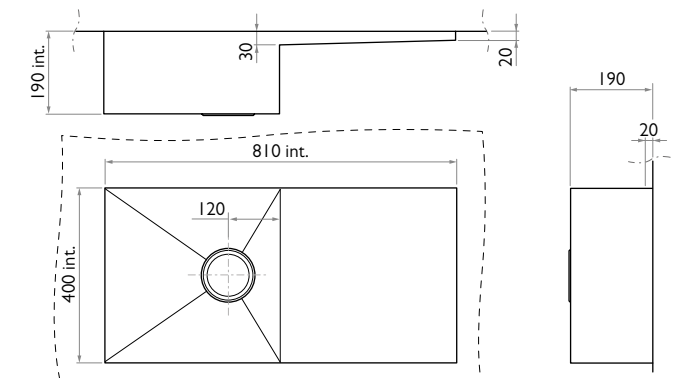
SINKS



L 81CM

L 810 X W 400 X H 190 MM

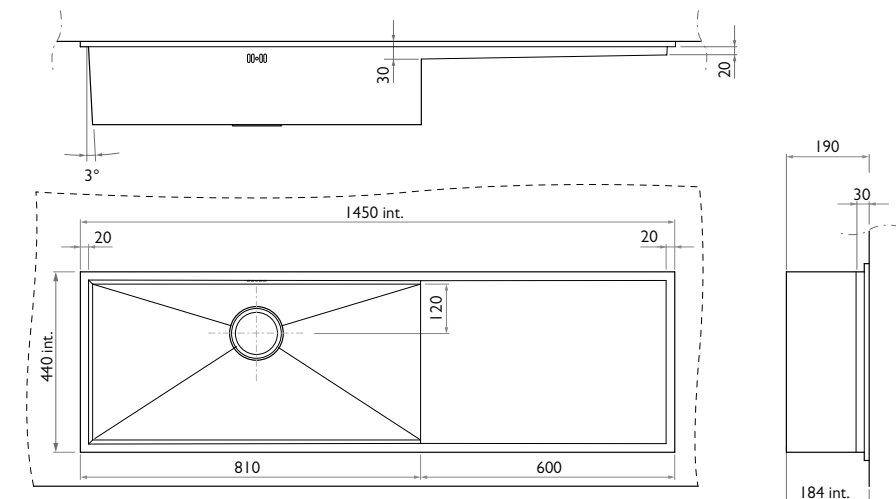
- 400 x 400 mm sink + draining board
- Available with draining board on left or right



L 145CM

L 1450 X W 440 X H 20 MM

- 810 x 400 mm sink + draining board
- Available with draining board on left or right





TO COMPLETE THE PROFESSIONAL EXPERIENCE OF MADE-TO-MEASURE WORKTOPS, KITCHENAID HAS CREATED STAINLESS STEEL AND WOODEN ACCESSORIES CAPABLE OF WITHSTANDING THE RIGOURS OF A MODERN KITCHEN. THE WOOD'S NATURAL GRAIN HARMONIOUSLY CONTRASTS WITH LUSTROUS STEEL, WHILE THE ERGONOMIC UTILITY TOPS PROVIDE PURE EFFICIENCY AND CLASS.



ACCESSORIES AND CHOPPING BOARDS

MIXER TAPS
CHOPPING BOARDS FOR SINKS
UTILITY TOPS
MULTILEVEL ACCESSORIES

KitchenAid

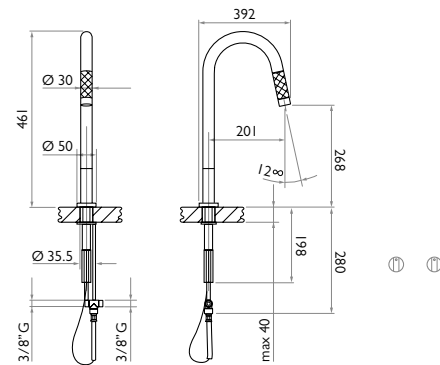
SINK ACCESSORIES

MIXER TAPS



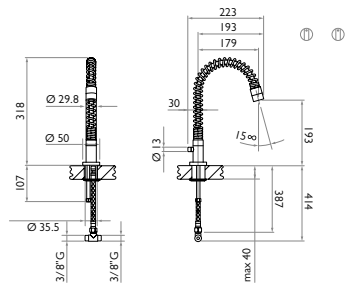
REMOTE CONTROL MIXER TAP

- Tubular spout with a pull-out spray
- The remote controls are:
 - front mounted: in line with the hob controls
 - top mounted: at the side of the sink in line with the hob controls or to the side of the tap



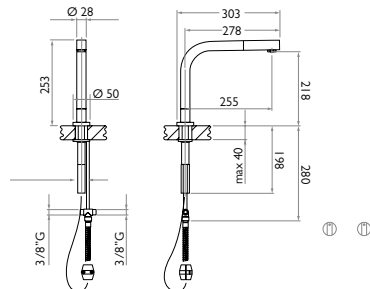
REMOTE CONTROL MIXER TAP

- Tubular spout with a spring and swivel design and bayonet fitting
- The remote controls are:
 - front mounted: in line with the hob controls
 - top mounted: at the side of the sink in line with the hob controls or to the side of the tap



REMOTE CONTROL MIXER TAP

- Square spout with a pull-out spray
- The remote controls are:
 - front mounted in line with the hob controls
 - top mounted at the side of the sink in line with the hob controls or to the side of the tap



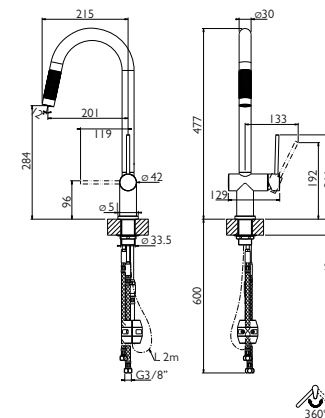
MINIMUM CLEARANCES FOR ROUNDED SINK CUT-OUTS: Minimum clearance from recess to front edge 45 mm • Minimum clearance from recess to back edge 38 mm • Minimum clearance from recess to side edge 40 mm • Minimum clearance from recess to linear hobs with flush pan supports or square hob with raised pan supports: 60/130 mm control side (for top-mounted controls) • Minimum clearance from recess L765 to hobs with semi-flush pan supports 165 mm • Minimum clearance from recess L771 to hobs with semi-flush/raised pan supports 200 mm • Minimum clearance from recess L1151 to hobs with raised pan supports 155 mm • Minimum clearance from recess L1151 to hobs with semi-flush pan supports 250 mm

SINK ACCESSORIES



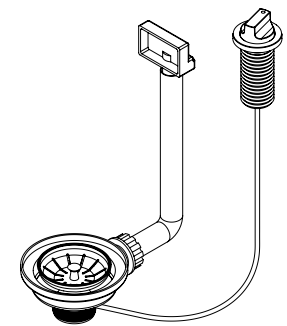
MEDALLION MIXER TAP

- Mixer tap with a swivel spout and a pull-out spray
- 33.5 mm mixer hole
- The spout rotates 360°
- 35 mm diameter cartridge



TWIST CONTROL POP-UP WASTE

- Complete with (single) waste pipe and overflow
- Control knob positioned on worktop at side/back of sink
- Cable length: 1100 mm

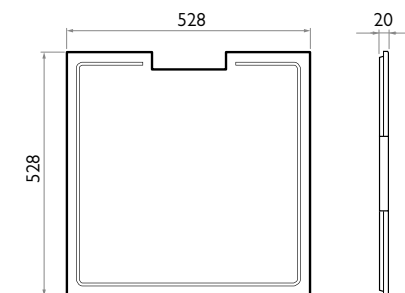


CHOPPING BOARDS



IROKO CHOPPING BOARD FOR SQUARE SINKS

- L 528 x W 528 x H 20 mm
 - for square sinks: 810 x 510 mm and 510 x 510 mm
- L 528 x W 528 x H 20 mm
 - for square sinks: 810 x 400 mm, 700 x 400 mm and 400 x 400 mm



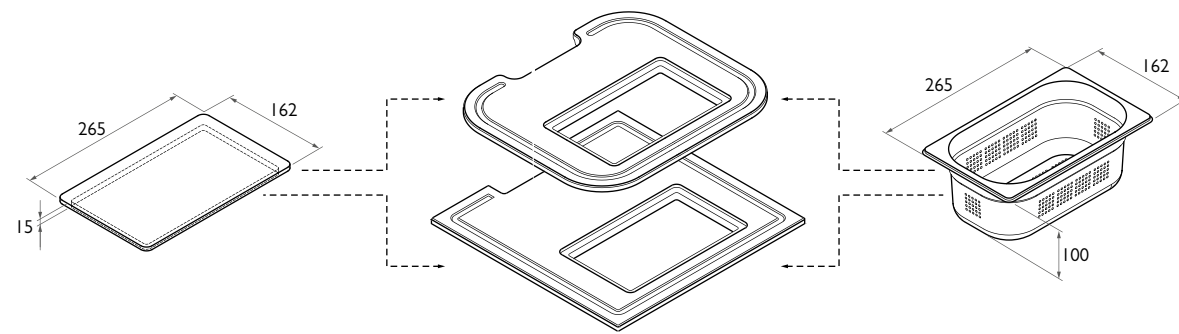
CHOPPING BOARDS

CHOPPING BOARDS



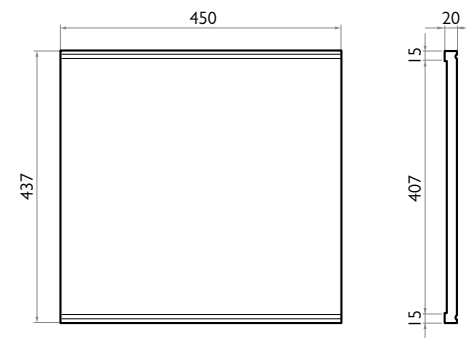
IROKO CHOPPING BOARD KIT

- L 528 x W 528 x H 20 mm
- for square sinks: 810 x 510 mm and 510 x 510 mm
- L 418 x W 418 x H 20 mm
- L 518 x W 421.5 x H 20 mm
- for rounded sinks: 800 x 500 mm and 500 x 400 mm
- L 418 x W 358 x H 20 mm



SLIDING CHOPPING BOARD

- L 450 x P 437 x H 20 mm



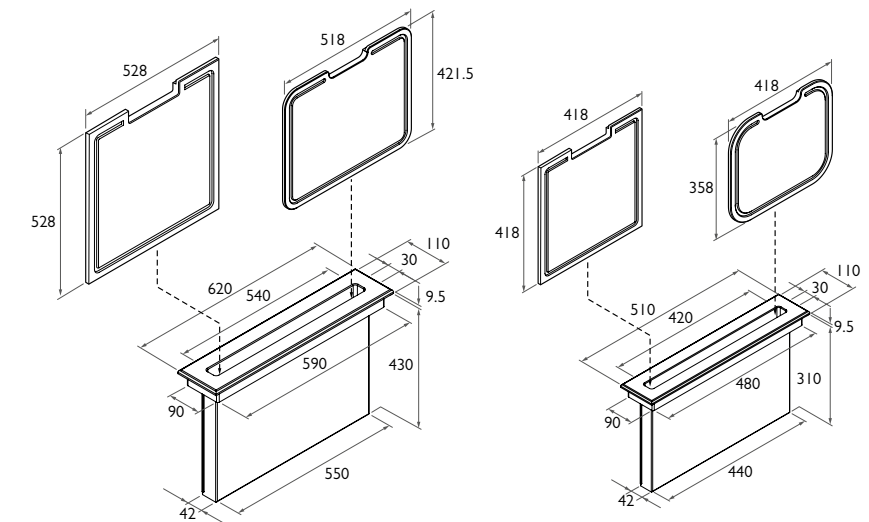
SINK ACCESSORIES

UTILITY TOP



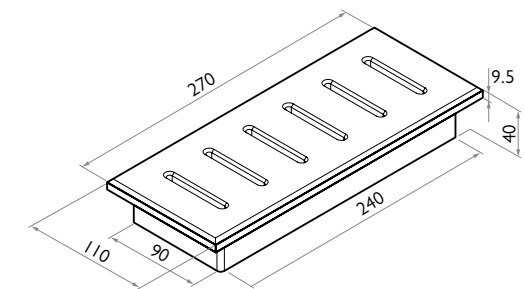
WOODEN CHOPPING BOARD HOLDER

- L 620 x W 110 x H 430 mm for
528 x 528 mm square chopping
board and 518 x 421.5 mm
rounded chopping board



IROKO KNIFE BLOCK

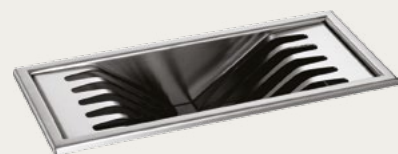
- L 270 x P 110 x H 40 mm



RAISED SLOT SURROUND: increase for back raised surround (recommended dimensions W135xH20 mm)

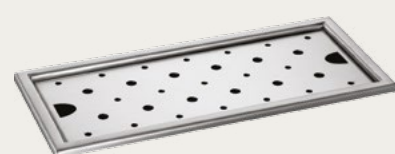
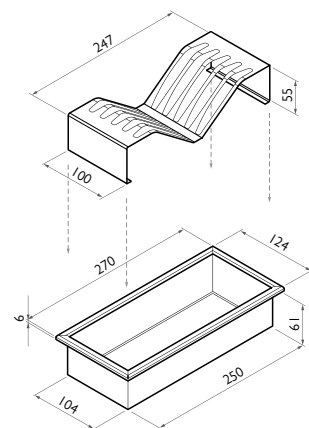
SINK ACCESSORIES

UTILITY TOP



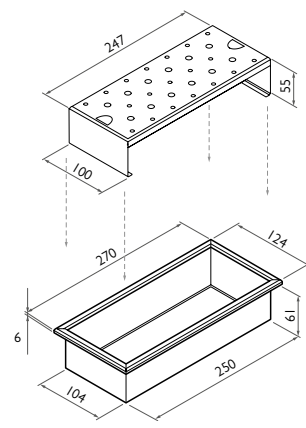
STAINLESS STEEL DISH DRAINER

- L 270 x W 124 x H 61 mm



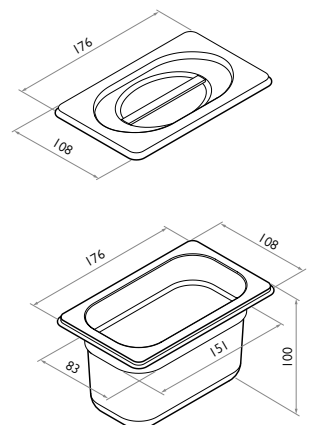
STAINLESS STEEL GLASS DRAINER

- L 270 x W 124 x H 61 mm



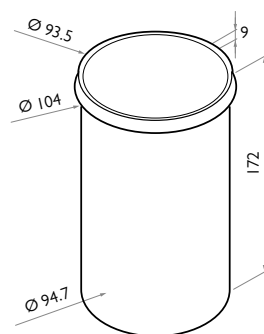
GASTRONORM® PAN WITH LID

- L 176 x W 108 x H 100 mm



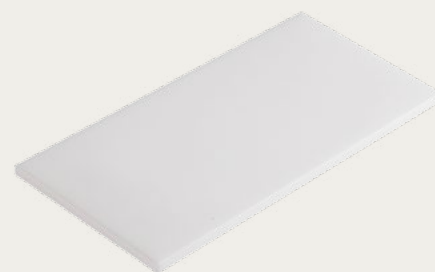
BOTTLE HOLDER

- Ø 94.7 x H 172 mm



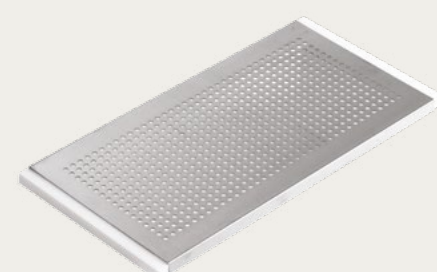
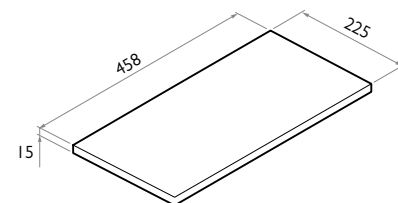
SINK ACCESSORIES

MULTILEVEL SINKS



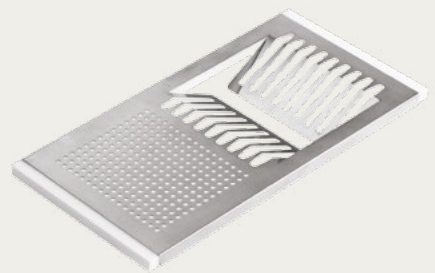
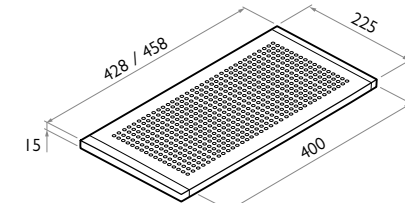
CHOPPING BOARD

- L 225 x W 458 x H 15 mm



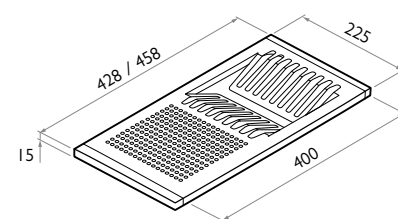
GLASS DRAINER

- L 225 x W 428 x H 15 mm
- L 225 x W 458 x H 15 mm



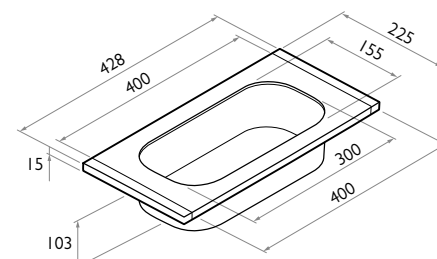
DISH DRAINER

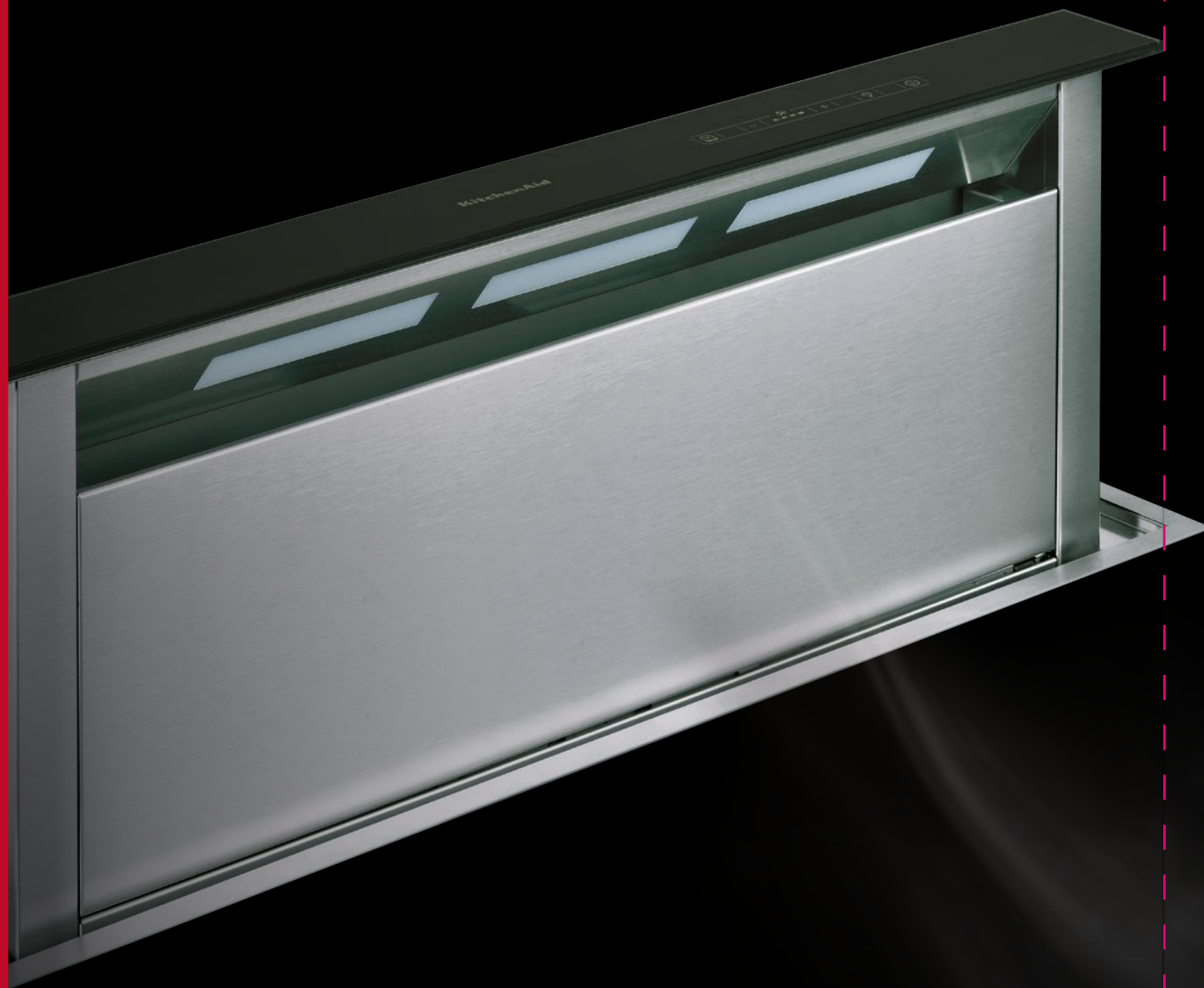
- L 225 x W 428 x H 15 mm
- L 225 x W 458 x H 15 mm



GASTRO PAN

- L 225 x W 428 x H 103 mm





KITCHENAID EXTRACTOR HOODS ARE STATE-OF-THE-ART APPLIANCES THAT MAKE AN ICONIC DESIGN STATEMENT. EACH ONE IS MADE TO MEASURE WITH ALL THE POWER AND EFFICIENCY OF A PROFESSIONAL RESTAURANT-STANDARD HOOD COMBINED WITH THE EASE OF USE AND SMART FUNCTIONS YOU HAVE COME TO EXPECT FROM KITCHENAID.



HOODS

ISLAND WALL-MOUNTED

KitchenAid



HOODS

EXTRACTION POWER

Engineered with state-of-the-art technology, KitchenAid hoods deliver unrivalled extraction power in a made-to-measure design. The particularly powerful motors offer the highest possible extraction efficiency, guaranteeing outstanding professional performance and motor noise reduced to an absolute minimum.

BOOSTER

No matter how experienced the chef, cooking can sometimes be a messy business and this is when the booster function on KitchenAid hoods comes to the rescue. With a simple touch of a button the extraction power is boosted for five minutes, thereby eliminating every hint of steam, smoke or odour. After five minutes the hood automatically returns to your chosen extraction rate.

PERIMETER EXTRACTION

The innovative technology powering the perimeter extraction system draws cooking vapours along the outer edges of the hood where every trace of fumes is captured and whisked away with far more efficiency than any standard extractor hood, leaving you to continue cooking in a cleaner, fresher environment.

FILTER SATURATION LIGHTS

An extractor hood can only perform at its best if the filters are in good condition. With time dirty filters reduce extraction efficiency and even cause the hood to become noisy. KitchenAid hoods are fitted with lights that warn you when it is time to clean the mesh filters and/or replace the active carbon filters, giving you peace of mind that your professional hood always performs with maximum power and efficiency.

CONTROLS

Practically concealed within the smooth lines of the stainless steel, the control buttons help you manage every function on your professional hood with absolute ease. The smart design is quite intuitive with buttons for the light and four speeds. Just press the speed buttons for two seconds to set the timer option that keeps the hood running for ten minutes. After every thirty hours of use the hood even reminds you to change the carbon filters, yet another feature that guarantees pure efficiency and power.



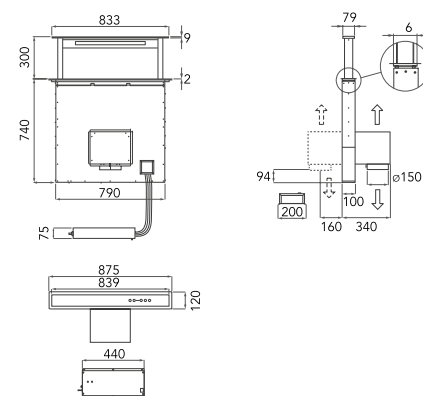
HOODS

DOWNDRAFT



90 CM DOWNDRAFT HOOD

- Touch control with blue LED lighting
- Extraction rate 900 m³/h
- Perimeter extraction
- Electronic control
- Automatically rises and retracts
- Anti-pinch safety system



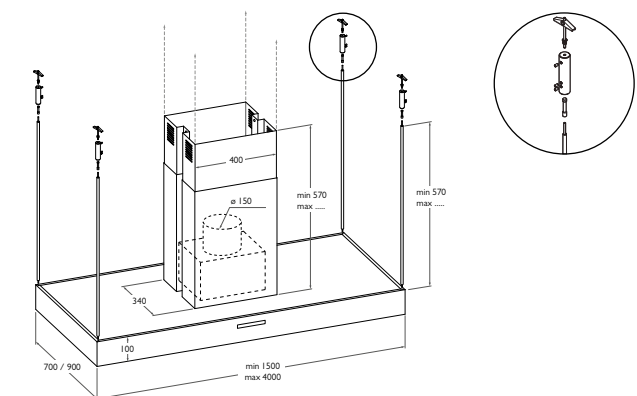
HOODS

ISLAND



HPI ISLAND HOOD

- Double turbine motor with IEC extraction rate 750 m³/h
- Electronic controls - 4 speeds
- Cut off timer
- Halogen/LED lights
- 2 dishwasher-safe mesh filters
- 1 long-life carbon filter (3 years)
- Mesh and carbon filter saturation lights



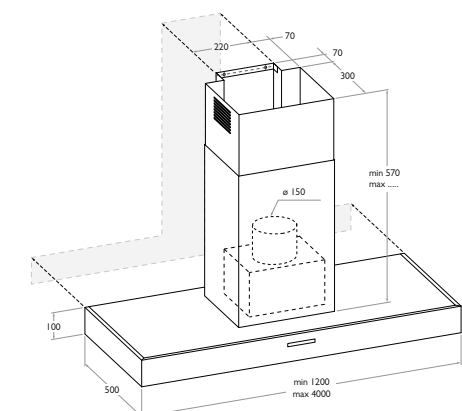
ISLAND HOOD 1500 < X ≤ 4000 MM: AVAILABLE IN TWO WIDTHS 700/900 MM - HEIGHT 100 MM • WIDTH 700 MM • WIDTH 900 MM • EXTRACTOR BODY • CHIMNEY

WALL-MOUNTED



HP WALL-MOUNTED HOOD

- Double turbine motor with IEC extraction rate 750 m³/h
- Electronic controls - 4 speeds
- Cut off timer
- Halogen/LED lights
- 2 dishwasher-safe mesh filters
- Mesh and carbon filter saturation lights



WALL-MOUNTED HOOD 1200 < X ≤ 4000 MM: AVAILABLE IN A WIDTH OF 500 MM - HEIGHT 100 MM • WIDTH 500 MM • EXTRACTOR BODY • CHIMNEY • HANGING RODS



KITCHENAID UNDERSTANDS THAT WHEN YOU ARE SERIOUS ABOUT FOOD YOU TAKE THE PERFORMANCE OF YOUR KITCHEN EQUIPMENT VERY SERIOUSLY AS WELL. YOU CHOOSE KITCHENAID BECAUSE YOU EXPECT NOTHING LESS THAN THE BEST. THIS IS WHY WE ARE COMMITTED TO PROVIDING THE HIGHEST STANDARD OF PROFESSIONAL SERVICE TO ANSWER ALL YOUR QUERIES AND MEET YOUR EVERY NEED.



CUSTOMER SERVICE

KitchenAid

FREE SERVICE CONTROL AND 5-YEAR WARRANTY

With KitchenAid you can even have an individual appliance checked free of charge to ensure that it works properly just by calling your nearest service centre.

KitchenAid products also come with a warranty that covers the cost of labour and parts for five years.

Plus, if you purchased four KitchenAid major domestic appliances at the same time, you can have your warranty extended up to five years when they are checked.

TECHNICAL SUPPORT

To ensure you enjoy only the finest quality and professional performance, KitchenAid offers you a fast and efficient after-sales service: our highly-motivated team of experienced consultants is ready to assist you with all the technical support you may need.

Simply call our freephone number 0800 1510908.

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KitchenAid

FOR THE WAY IT'S MADE.

