CUSD2007 appliances

SPECIFICATION SHEET

INDIVIDUAL APPLIANCE PRODUCT SHEET
(order follows specification sheet)
<table>
<thead>
<tr>
<th><strong>Refrigerator</strong></th>
<th><strong>ADA accessible?</strong></th>
<th>yes</th>
<th><strong>Capacity</strong></th>
<th>cuft</th>
<th>20.38</th>
<th>21.9</th>
<th>21.9</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Energy Star?</strong></td>
<td>YES</td>
<td>no</td>
<td>yes</td>
<td><strong>Annual Energy Consumption</strong></td>
<td>kWh/yr</td>
<td>482</td>
<td>671</td>
</tr>
<tr>
<td><strong>Full Load Hours per Day</strong></td>
<td>hr</td>
<td>20.12</td>
<td>20.12</td>
<td>20.12</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Operating Hours per Year</strong></td>
<td>hr/yr</td>
<td>7344</td>
<td>7344</td>
<td>7344</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Voltage</strong></td>
<td>115v</td>
<td>15-20 A</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Amperage</strong></td>
<td>15-20 A</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Oven and Range</strong></td>
<td><strong>ADA accessible?</strong></td>
<td>yes</td>
<td><strong>Oven Volume</strong></td>
<td>cuft</td>
<td>4.3</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Number of Burners</strong></td>
<td>#</td>
<td>4</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Electricity Usage</strong></td>
<td>kWh/yr</td>
<td>?</td>
<td>?</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Gas Usage</strong></td>
<td>therm/yr</td>
<td>0</td>
<td>?</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Total Energy Use</strong></td>
<td>kWh/hr</td>
<td>?</td>
<td>?</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Range/ cooktop</strong></td>
<td><strong>Range voltage</strong></td>
<td>240v</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Range amperage</strong></td>
<td>50A</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Oven rated power</strong></td>
<td>?</td>
<td>?</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Oven voltage</strong></td>
<td>240v OR 208v</td>
<td>30A</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Energy</strong></td>
<td><strong>Energy Guide Label</strong></td>
<td>Cost of Electricity</td>
<td>$ / kWh</td>
<td>Cost of Natural Gas</td>
<td>$ / therm</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>Annual Cost with Elec. DHW</td>
<td>$</td>
<td>Annual Cost with Gas DHW</td>
<td>$</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>323 kWh / yr energy consumption</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>Hot water per cycle</td>
<td>2drawers= 7.9(heavy), 5.3 (norm), 4.4 (quick)</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>Electricity per cycle</td>
<td>?</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>Place settings</td>
<td>10</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Dishwasher</strong></td>
<td><strong>ADA accessible?</strong></td>
<td>yes</td>
<td><strong>Capacity</strong></td>
<td>cuft</td>
<td>10 int'l place settings</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>internal heater?</strong></td>
<td>no</td>
<td>no. hot water connect only</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>cold water inlet only?</strong></td>
<td>no. hot water connect only</td>
<td>yes</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Energy</strong></td>
<td><strong>Energy Guide Label</strong></td>
<td>Cost of Electricity</td>
<td>$ / kWh</td>
<td>Cost of Natural Gas</td>
<td>$ / therm</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>Annual Cost with Elec. DHW</td>
<td>$</td>
<td>Annual Cost with Gas DHW</td>
<td>$</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>323 kWh / yr energy consumption</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Washer-Dryer combination unit</strong></td>
<td><strong>ADA accessible?</strong></td>
<td>yes</td>
<td><strong>Make</strong></td>
<td>Asko</td>
<td>WCAM912 combo washer/dryer</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Energy Star?</strong></td>
<td>YES</td>
<td></td>
<td><strong>Capacity</strong></td>
<td>cuft</td>
<td>2.46</td>
<td></td>
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<tr>
<td><strong>Annual energy consumption</strong></td>
<td>kWh</td>
<td>217</td>
<td>52</td>
<td>52</td>
<td></td>
<td></td>
<td></td>
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<tr>
<td><strong>Annual water usage</strong></td>
<td>gal/yr</td>
<td>7213</td>
<td>7213</td>
<td>7213</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>average water consumption</strong></td>
<td>gal/yr</td>
<td>20g</td>
<td>20g</td>
<td>20g</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Internal heater</strong></td>
<td>kW</td>
<td>1300w</td>
<td>1300w</td>
<td>1300w</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Coldwater inlet only</strong></td>
<td>yes</td>
<td>yes</td>
<td>yes</td>
<td>yes</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Voltage</strong></td>
<td>110/115v</td>
<td>110/115v</td>
<td>110/115v</td>
<td>110/115v</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Amperage</strong></td>
<td>15A</td>
<td>15A</td>
<td>15A</td>
<td>15A</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Venting req’d?</strong></td>
<td>NO, internal super efficient condenser</td>
<td>NO, internal super efficient condenser</td>
<td>NO, internal super efficient condenser</td>
<td>NO, internal super efficient condenser</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Rpm</strong></td>
<td>550 rpm-900 rpm-1200 rpm</td>
<td>550 rpm-900 rpm-1200 rpm</td>
<td>550 rpm-900 rpm-1200 rpm</td>
<td>550 rpm-900 rpm-1200 rpm</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Axis</strong></td>
<td>horizontal</td>
<td>horizontal</td>
<td>horizontal</td>
<td>horizontal</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Energy Star?</strong></td>
<td>Modified Energy Factor cuft/kWh/cycle=2.6</td>
<td>Modified Energy Factor cuft/kWh/cycle=2.6</td>
<td>Modified Energy Factor cuft/kWh/cycle=2.6</td>
<td>Modified Energy Factor cuft/kWh/cycle=2.6</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
Electrical: A 115 Volt, 60 Hz., AC only 15- or 20-amp fused, grounded electrical supply is required. It is recommended that a separate circuit serving only your refrigerator be provided. Use an outlet that cannot be turned off by a switch. Do not use an extension cord.

Water Supply: A cold water supply with water pressure of between 30 and 120 psi (207 - 827 kPa) is required to operate the water dispenser and ice maker. If you have questions about your water pressure, call a licensed, qualified plumber. If a reverse osmosis water filtration system is connected to your cold water supply, the water pressure to the reverse osmosis system needs to be a minimum of 40 to 60 psi (276 - 414 kPa). Do not install the refrigerator near an oven, radiator, or other heat source, nor in a location where the temperature will fall below 55°F.

NOTE: Flooring under refrigerator must be at same level as room.

Dimensions are for planning purposes only. For complete details, see Installation Instructions packed with product. Specifications subject to change without notice.
For Further Assistance
If you need further assistance, you can write to KitchenAid Canada with any questions or concerns at:
Customer Interaction Centre
KitchenAid Canada
1901 Minnesota Court
Mississauga, Ontario L5N 3A7
Please include a daytime phone number in your correspondence.

Accessories
To order accessories, call 1-800-442-9991 and ask for the appropriate part number listed below or contact your authorized KitchenAid® dealer. In Canada, call 1-800-807-8777.

Stainless Steel Cleaner & Polish
Order Part #4396920

Replacement Water Filter:
Order Part #4396841 (T2RFWG2)
In Canada, Order Part #4396841B (T2RFWG2)

WATER FILTER CERTIFICATIONS

State of California
Department of Health Services
Water Treatment Device Certificate Number
05 - 1703
Date Issued: April 6, 2005
Date Revised: September 7, 2005

Trademark/Model Designation
Whirlpool Deluxe T2RFWG2
Whirlpool Deluxe T2RFWG2
KitchenAid Deluxe T2RFWG2
KitchenAid Deluxe T2RFWG2
Manufacturer: Whirlpool Corporation

The water treatment device(s) listed on this certificate have met the testing requirements pursuant to Section 116890 of the Health and Safety Code for the following health-related contaminants:

Microbiological Contaminants and Turbidity

Organic Contaminants
Boron
Carbaryl
Coliform bacteria
Cryptosporidium

Endotoxins
Lead
Mercury

Rated Service Capacity: 200 gals
Rated Service Flow: 0.85 gpm
Conditions of Certification:
Do not use with water that is microbiologically unsafe or of unknown quality without adequate disinfection before or after the system.

State of California
Department of Health Services
Water Treatment Device Certificate Number
05 - 1702
Date Issued: April 6, 2005
Date Revised: September 7, 2005

Trademark/Model Designation
Whirlpool Deluxe T2RFWG2
Whirlpool Deluxe T2RFWG2
KitchenAid Deluxe T2RFWG2
KitchenAid Deluxe T2RFWG2
Manufacturer: Whirlpool Corporation

The water treatment device(s) listed on this certificate have met the testing requirements pursuant to Section 116890 of the Health and Safety Code for the following health-related contaminants:

Microbiological Contaminants and Turbidity

Organic Contaminants
Boron
Carbaryl
Coliform bacteria
Cryptosporidium

Endotoxins
Lead
Mercury

Rated Service Capacity: 200 gals
Rated Service Flow: 0.5 gpm
Conditions of Certification:
Do not use with water that is microbiologically unsafe or of unknown quality, without adequate disinfection before or after the system.
Base Grille Water Filtration System
Model T2WG2L/T2RFWG2 Capacity 200 Gallons (758 Liters)

This system has been tested according to NSF/ANSI 42/53 for the reduction of the substances listed below. The concentration of the indicated substances in water entering the system was reduced to a concentration less than or equal to the permissible limit for water leaving the system, as specified in NSF/ANSI 42/53.

<table>
<thead>
<tr>
<th>Substance Reduction</th>
<th>NSF Reduction Requirements</th>
<th>Average Influent</th>
<th>Influent Challenge Concentration</th>
<th>Maximum Effluent</th>
<th>Average Effluent</th>
<th>Minimum % Reduction</th>
<th>Average % Reduction</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chlorine Taste/Odor</td>
<td>50% reduction</td>
<td>0.010 mg/L</td>
<td>0.010 mg/L</td>
<td>0.010 mg/L</td>
<td>0.010 mg/L</td>
<td>99.76</td>
<td>99.76</td>
</tr>
<tr>
<td>Particulate Class II*</td>
<td>85% reduction</td>
<td>0.010 mg/L</td>
<td>0.010 mg/L</td>
<td>0.010 mg/L</td>
<td>0.010 mg/L</td>
<td>99.50</td>
<td>99.50</td>
</tr>
<tr>
<td>Mercury: @ pH 6.5</td>
<td>0.002 mg/L</td>
<td>0.002 mg/L</td>
<td>0.002 mg/L</td>
<td>0.002 mg/L</td>
<td>0.002 mg/L</td>
<td>99.54</td>
<td>99.54</td>
</tr>
<tr>
<td>Mercury: @ pH 8.5***</td>
<td>0.002 mg/L</td>
<td>0.002 mg/L</td>
<td>0.002 mg/L</td>
<td>0.002 mg/L</td>
<td>0.002 mg/L</td>
<td>96.57</td>
<td>96.57</td>
</tr>
<tr>
<td>Benzene</td>
<td>0.005 mg/L</td>
<td>0.005 mg/L</td>
<td>0.005 mg/L</td>
<td>0.005 mg/L</td>
<td>0.005 mg/L</td>
<td>99.67</td>
<td>99.67</td>
</tr>
<tr>
<td>O-Dichlorobenzene</td>
<td>0.6 mg/L</td>
<td>0.6 mg/L</td>
<td>0.6 mg/L</td>
<td>0.6 mg/L</td>
<td>0.6 mg/L</td>
<td>99.63</td>
<td>99.63</td>
</tr>
<tr>
<td>Toxaphene</td>
<td>0.003 mg/L</td>
<td>0.003 mg/L</td>
<td>0.003 mg/L</td>
<td>0.003 mg/L</td>
<td>0.003 mg/L</td>
<td>93.33</td>
<td>93.33</td>
</tr>
<tr>
<td>Carbofuran</td>
<td>0.04 mg/L</td>
<td>0.04 mg/L</td>
<td>0.04 mg/L</td>
<td>0.04 mg/L</td>
<td>0.04 mg/L</td>
<td>51.13</td>
<td>51.13</td>
</tr>
</tbody>
</table>

Test Parameters: pH = 7.5 ± 0.5 unless otherwise noted. Flow = 0.85 gpm (3.2 Lpm). Pressure = 60 psig (413.7 kPa). Temp. = 68°F to 71.6°F (20°C to 22°C).

- It is essential that operational, maintenance, and filter replacement requirements be carried out for the product to perform as advertised.
- Use replacement cartridge T2RFWG2, part #4396841.
  In Canada, use replacement cartridge T2RFWG2, part #4396841B. 2006 suggested retail price of $39.99 U.S.A./$49.99 Canada. Prices are subject to change without notice.

**Model T2WG2L: Style 1** – Press FILTER to check the status of your water filter. If the filter indicator light is yellow, order a new filter. If the filter indicator light is red, it is recommended that you replace the filter.

**Style 2** – When the filter indicator reads 10%, order a new filter. When the filter indicator reads 0%, it is recommended that you replace the filter.

**Model T2WG2:** Change the water filter cartridge every 6 months depending upon your usage. If the water flow to the water dispenser or ice maker decreases noticeably before 6 months have passed, replace the water filter cartridge more often.

- These contaminants are not necessarily in your water supply. While testing was performed under standard laboratory conditions, actual performance may vary.

- The product is for cold water use only.
- Do not use with water that is microbiologically unsafe or of unknown quality without adequate disinfection before or after the system.
- Refer to the “Assistance or Service” section for the Manufacturer's name, address and telephone number.
- Refer to the “Warranty” section for the Manufacturer's limited warranty.

**Application Guidelines/Water Supply Parameters**

<table>
<thead>
<tr>
<th>Water Supply</th>
<th>City or Well</th>
</tr>
</thead>
<tbody>
<tr>
<td>Water Pressure</td>
<td>30 - 120 psi (207 - 827 kPa)</td>
</tr>
<tr>
<td>Water Temperature</td>
<td>33° - 100°F (0.6° - 37.8°C)</td>
</tr>
<tr>
<td>Service Flow Rate</td>
<td>0.85 gpm (3.2 Lpm) @ 60 psi</td>
</tr>
</tbody>
</table>

*Class II particle size: 1 um to <5 um
**Test requirement is at least 100,000 particles/mL of AC Fine Test Dust.
***Compliant for Lead reduction requirements under NSF/ANSI Standard 53 as tested by Pace Analytical Services, Inc.
© NSF is a registered trademark of NSF International.
Base Grille Water Filtration System
Model T1WG2L/T2RFWG2 Capacity 200 Gallons (758 Liters)
Model T1WG2/T2RFWG2 Capacity 200 Gallons (758 Liters)

This system has been tested according to NSF/ANSI 42/53 for the reduction of the substances listed below. The concentration of the indicated substances in water entering the system was reduced to a concentration less than or equal to the permissible limit for water leaving the system, as specified in NSF/ANSI 42/53.

Substance Reduction

<table>
<thead>
<tr>
<th>Aesthetic Effects</th>
<th>NSF Reduction Requirements</th>
<th>Average Influent</th>
<th>Influent Challenge Concentration</th>
<th>Maximum Effluent</th>
<th>Average Effluent</th>
<th>Minimum % Reduction</th>
<th>Average % Reduction</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chlorine Taste/Odor</td>
<td>50% reduction</td>
<td>2.0182 mg/L</td>
<td>2.0 mg/L ± 10%</td>
<td>0.06 mg/L</td>
<td>0.0536 mg/L</td>
<td>97.03</td>
<td>97.34</td>
</tr>
<tr>
<td>Particulate Class II* 85% reduction</td>
<td>1333333 #/mL</td>
<td>At least 10,000 particles/mL</td>
<td>6600 #/mL**</td>
<td>2325 #/mL</td>
<td>99.51</td>
<td>99.83</td>
<td></td>
</tr>
</tbody>
</table>

Contaminant Reduction

<table>
<thead>
<tr>
<th>NSF Reduction Requirements</th>
<th>Average Influent</th>
<th>Influent Challenge Concentration</th>
<th>Maximum Effluent</th>
<th>Average Effluent</th>
<th>Minimum % Reduction</th>
<th>Average % Reduction</th>
</tr>
</thead>
<tbody>
<tr>
<td>Lead: @ pH 6.5***</td>
<td>0.010 mg/L</td>
<td>0.1533 mg/L</td>
<td>0.15 mg/L ± 10%</td>
<td>0.0005 mg/L</td>
<td>0.0005 mg/L</td>
<td>99.67</td>
</tr>
<tr>
<td>Lead: @ pH 8.5***</td>
<td>0.010 mg/L</td>
<td>0.1400 mg/L</td>
<td>0.15 mg/L ± 10%</td>
<td>0.0007 mg/L</td>
<td>0.0006 mg/L</td>
<td>99.50</td>
</tr>
<tr>
<td>Mercury: @ pH 6.5</td>
<td>0.002 mg/L</td>
<td>0.0058 mg/L</td>
<td>0.006 mg/L ± 10%</td>
<td>0.0002 mg/L</td>
<td>0.0002 mg/L</td>
<td>99.54</td>
</tr>
<tr>
<td>Mercury: @ pH 8.5</td>
<td>0.002 mg/L</td>
<td>0.0059 mg/L</td>
<td>0.006 mg/L ± 10%</td>
<td>0.0005 mg/L</td>
<td>0.0003 mg/L</td>
<td>91.57</td>
</tr>
<tr>
<td>Benzene</td>
<td>0.005 mg/L</td>
<td>0.0154 mg/L</td>
<td>0.015 mg/L ± 10%</td>
<td>0.0012 mg/L</td>
<td>0.0006 mg/L</td>
<td>92.22</td>
</tr>
<tr>
<td>O-Dichlorobenzene</td>
<td>0.8 mg/L</td>
<td>1.7571 mg/L</td>
<td>1.8 mg/L ± 10%</td>
<td>0.0250 mg/L</td>
<td>0.0066 mg/L</td>
<td>98.58</td>
</tr>
<tr>
<td>Toxaphene</td>
<td>0.003 mg/L</td>
<td>0.015 mg/L</td>
<td>0.015 mg/L ± 10%</td>
<td>0.001 mg/L</td>
<td>0.001 mg/L</td>
<td>93.33</td>
</tr>
<tr>
<td>Carbofuran</td>
<td>0.04 mg/L</td>
<td>0.0819 mg/L</td>
<td>0.08 mg/L ± 10%</td>
<td>0.0400 mg/L</td>
<td>0.0213 mg/L</td>
<td>51.13</td>
</tr>
</tbody>
</table>

Test Parameters: pH = 7.5 ± 0.5 unless otherwise noted. Flow = 0.5 gpm (1.9 Lpm). Pressure = 60 psig (413.7 kPa). Temp. = 68°F to 71.6°F (20°C to 22°C).

- It is essential that operational, maintenance, and filter replacement requirements be carried out for the product to perform as advertised.
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Model T1WG2L: Style 1 – Press FILTER to check the status of your water filter. If the filter indicator light is yellow, order a new filter. If the filter indicator light is red, it is recommended that you replace the filter.

Style 2 – When the filter indicator reads 10%, order a new filter. When the filter indicator reads 0%, it is recommended that you replace the filter.

Model T1WG2: Change the water filter cartridge every 6 months depending upon your usage. If the water flow to the water dispenser or ice maker decreases noticeably before 6 months have passed, replace the water filter cartridge more often.

These contaminants are not necessarily in your water supply. While testing was performed under standard laboratory conditions, actual performance may vary.

- The product is for cold water use only.
- Do not use with water that is microbiologically unsafe or of unknown quality without adequate disinfection before or after the system.
- Refer to the “Assistance or Service” section for the Manufacturer’s name, address and telephone number.
- Refer to the “Warranty” section for the Manufacturer’s limited warranty.

Application Guidelines/Water Supply Parameters

<table>
<thead>
<tr>
<th>Water Supply</th>
<th>City or Well</th>
</tr>
</thead>
<tbody>
<tr>
<td>Water Pressure</td>
<td>30 - 120 psi (207 - 827 kPa)</td>
</tr>
<tr>
<td>Water Temperature</td>
<td>33° - 100°F (0.6° - 37.8°C)</td>
</tr>
<tr>
<td>Service Flow Rate</td>
<td>0.5 gpm (1.9 Lpm) @ 60 psi</td>
</tr>
</tbody>
</table>

*Class II particle size: 1 um to <5 um
**Test requirement is at least 100,000 particles/mL of AC Fine Test Dust.
***Compliant for Lead reduction requirements under NSF/ANSI Standard 53 as tested by Pace Analytical Services, Inc.
© NSF is a registered trademark of NSF International.
ZET3038SH/WH/BH – GE Monogram 30" Built-In Single Oven with Trivection™ Technology

Dimensions (in inches)
30" Built-In Single Oven Dimensions (in inches)

Acceptable junction box location area
SWO

Bottom of Cutout

KW Rating

<table>
<thead>
<tr>
<th>Voltage</th>
<th>KW Rating</th>
</tr>
</thead>
<tbody>
<tr>
<td>240V</td>
<td>5.9</td>
</tr>
<tr>
<td>208V</td>
<td>4.4</td>
</tr>
</tbody>
</table>

Breaker Size

<table>
<thead>
<tr>
<th>Voltage</th>
<th>Breaker Size</th>
</tr>
</thead>
<tbody>
<tr>
<td>240V</td>
<td>30 Amps</td>
</tr>
<tr>
<td>208V</td>
<td>30 Amps</td>
</tr>
</tbody>
</table>

Note: These ovens are not approved for stackable or side-by-side installations.

Note: Cabinets installed adjacent to wall ovens must have an adhesion spec of at least a 194°F temperature rating.

Installation Information: Before installing, consult installation instructions packed with product for current dimensional data.

Electric wall ovens are not approved for installation with a plug and receptacle. They must be hard wired in accordance with installation instructions.

For answers to your Monogram®, GE Profile™ or GE® appliance questions, visit our website at GEAppliances.com or call GE Answer Center® service, 800.626.2000.
ZET3038SH/WH/BH – GE Monogram 30" Built-In Single Oven with Trivection™ Technology

Features and Benefits

- Trivection technology – Combines thermal, convection and microwave energies to produce quality food remarkably fast
- Sophisticated styling
- Cooking versatility
- Full-size oven capacity
- Glass touch electronic controls
- Halogen interior light
- Model ZET3038SHSS – Stainless steel
- Model ZET3038WHWW – White
- Model ZET3038BHBB – Black
GE Monogram® 30" Built-In Single Wall Oven with Trivection® Technology
Model#: ZET3038SHSS

APPROXIMATE DIMENSIONS (HxDxW)
28 1/4 in x 23 1/4 in x 29 3/4 in

CAPACITY
Oven Capacity 4.3

FEATURES
- Configuration: Single
- Control Type: Electronic Touch
- Cooking System: Reverse Air Convection
- Cooking Technology: Trivection®
- Oven Interior: Self-Clean
- Oven Style: 30" Single Oven
- 6-Pass Broil Element: Yes
- Convection Bake: Multi/Single Rack Bake
- Convection Roast: Yes
- Proof Mode: Yes
- Speed Bake: Yes
- Speed Broil: Yes
- Thermal Bake / Thermal Roast: Yes
- Digipad Numeric Entry: Yes
- Defrost Mode: Yes
- Help Mode: Yes
- Auto Oven Shut-Off with Override: Yes
- Auto Recipe™ Conversion: Yes
- Automatic Self-Clean Oven Door Lock: Yes
- Certified Sabbath Mode: Yes
- Control Lock Capability: Yes
- Delay Bake Option With Warm Mode: Yes
- Electronic Clock & Kitchen Timer: Yes
- Embossed Rack Positions: 5
- Light Self Clean Mode: Yes
- Oven Racks: 3 Heavy-Duty
- Start Pad: Yes
- Temperature Display: Yes
- Variable Broil: Yes
- Variable Cleaning Time w/Delay Clean Option: Yes
- Audible Preheat Signal: Yes
- Interior Oven Light: Halogen

Visit your local dealer for pricing

WHERE TO BUY
Oven Light Pad | Yes
Broiler Pan and Grid | Yes
Undercounter Installation | Yes

**APPEARANCE**

Color Appearance | Stainless Steel
Color Appearance Code | SS
Design | Integrated

**WEIGHTS & DIMENSIONS**

Approximate Shipping Weight | 198.00 lb
Net Weight (lbs.) | 178.00 lb
Overall Depth | 23 1/4 in
Overall Height | 28 1/4 in
Overall Width | 29 3/4 in
Cabinet Width | 30 in
Cutout Dimensions (w x h x d) (in.) | 29-3/4 x 28-1/4 x 23-1/2
Oven Interior Dimensions (W x H x D) (in.) | 24 x 17-1/2 x 17-1/2
Overall Oven Interior Dimensions | 24 x 17-1/2 x 17-1/2

**POWER / RATINGS**

Amp Rating at 208V | 21.2
Amp Rating at 240V | 24.6
Bake Wattage | Dual 2500/900W
Broiler Wattage | 2500W
Convection Wattage | 2500W
KW Rating at 208V | 4.4
KW Rating at 240V | 5.9

**ACCESSORIES**

Trivection® Cookbook | Included

**WARRANTY**

Parts Warranty | Limited 1-year entire appliance
Labor Warranty | Limited 1-year entire appliance
Warranty Notes | For models produced on or after January 1, 2006
| See written warranty for full details

Induction welcomes you

The secret of induction is simple. Make the cookware the heat source. From this idea, induction technology was born. With Diva Induction Cooktops, you can expect faster heat, better control and a cooler kitchen.

The principle of induction revolves around electromagnetic energy. An alternating current is created by the induction coil, in turn, creating a magnetic field that transfers to the cookware which excites the metal molecules creating heat. In short, only the cookware heats up. Take an egg, for example: when the frying pan is in contact with the induction zone, the egg cooks. But the egg will not cook on the glass surface, which remains cold.

Induction has come a long way since its introduction in the 80s. The Diva Induction Cooktop has 3 to 4 times the power and is better designed to meet consumer demands.

Inside exist 3.6 kW generators which create thousands of BTUs of power... enough to make any professional chef jealous. These generators are governed by a state-of-the-art electronic nerve center which monitors everything from cooktop temperatures to interior temperatures to fluctuating power flow through the induction coils.

And to think, all this from the simple touch of a button.
The minimalist design

The face of our cooktops are both simple and beautiful. Concentric cooking areas neatly outline the glass surface. Unlike traditional burners, they do not rise obtrusively but are incorporated into the sleek design. Diva Induction Cooktops are configured with 6” and 9” coils. This wide surface area creates room for pans ranging in size from 4-7 inches in diameter for the 6” coil, and pans 7-10 inches for the 9” coil.
The Multiple Crown Burner, or Central Burner, consists of an expandable 11” coil (available on the DDP-5 and DDP-3). By utilizing a pan recognition sensor built into the coil, it can automatically adapt itself to accommodate pans ranging in size from 4” to 14”. This feature is exclusive to Diva Induction.

Easiest of all, they are powered by your fingertips on a flat control pad built into the glass. It is smooth to the touch and incorporates a “capacitive” technology that has precise pressure sensitivity and cannot be affected by different lighting conditions. It offers 12 power settings and 3 presets for medium, high and maximum outputs.
So amazing you could kiss it

Really, give her a peck; she won't hurt you. Whether they are turned on or off, the surface on our cooktops remain cool, making the only undesirable part of cooking—cleaning—a breeze.

In addition, this eliminates the danger of burns—a nice feature if you have young children. It's the safest cooktop around because every inch of the cooking surface other than that of the cookware remains cool as a cucumber. This is because induction directs electromagnetic energy, not heat, directly into your cookware, pot or whatever dish your recipe calls for. That means there is no risk if you leave a spoon nearby, or your wedding band rests by the burner as you stir your famous chocolate marnier sauce. You can even prop a child upon the cooktop to let he or she watch your culinary genius at work.
Power

Make no mistake. The Diva Induction Cooktops are the most powerful cooktops on the market. With an output of 3600 Watts, Prometheus would be jealous. Boil water in half the time of the most powerful gas or electric burner. Cook a Holiday meal in half the time it took last year. In fact, you would need a 25,000 BTU gas burner just to match their power.

Also, the cooking zones can provide full power to each burner or can share the power when two or more burners are engaged. Such unprecedented technology in a cooktop creates a dual benefit: speed and power. Adjust from maximum to just a mere 50 Watts simmer, or bring a simmer back to a roaring boil in seconds, instead of waiting minutes.

Remarkably, all this power creates less energy waste. With an efficiency of over 90%, compared to 50% for gas or even 60% for other electric technologies, induction heats fast using less, therefore wasting less. The result is inductive, a substantial energy savings of 17-30% over energy consumed by standard cooking technologies. Even when compared to a microwave, nothing can match the speed, power and safety of the Diva Induction Cooktop.
Makes and models

DDP-2
12" Induction Cooktop with 2 cooking zones.

**Total Cooktop Power:** 3.6 kW

**Maximum power per zone**
- Front (6’’): 2.2 kW
- Back (9’’): 2.8 kW

2 integrated front touch controls with
12 power levels and 3 presets
(medium, high & maximum)
with built-in safety features
for overflow & overheating

**Installation:**
- Power: Electric/3.6 kW
- Voltage/Amps: 240V/20A
- Phase: 2 Pole

**Dimensions**
- Overall: 12 3/16” x 20 3/8” x 4”
- Cut-out: 10 5/8” x 19 1/2” x 5 5/8”
- Weight: 20 Lbs / 24 Lbs (net/gross)
**DDP-3 24” Induction Cooktop with 3 cooking zones.**

**Total Cooktop Power:** 7.6 kW

<table>
<thead>
<tr>
<th>Cooking Zone</th>
<th>Maximum Power per Zone</th>
</tr>
</thead>
<tbody>
<tr>
<td>Left Rear (6&quot;)</td>
<td>1.2 kW</td>
</tr>
<tr>
<td>Left Front (9&quot;)</td>
<td>3.0 kW</td>
</tr>
<tr>
<td>Right (11&quot;)</td>
<td>4.0 kW</td>
</tr>
</tbody>
</table>

One integrated touch control with 9 power levels and built-in safety features for overflow & overheating.

**Installation:**
- **Power:** Electric/7.6 kW
- **Voltage/Amps:** 240V/40A
- **Phase:** 2 Pole

**Dimensions:**
- **Overall:** 23 15/16” x 21 5/16” x 2 1/2”
- **Cut-out:** 22 1/4” x 19 11/16” x 4”
- **Weight:** 31 Lbs/ 34 Lbs (net/gross)

To ensure maximum power for each coil, the DDP-3 induction cooktop measures the amount of voltage available and compensates for lower voltage by increasing the amperage used. This technology is specially designed for lower voltage accommodations (208V).
Makes and models

DDP-4 (Available in black & white glass)
30” Induction Cooktop with 4 cooking zones

Total Cooktop Power: 7.2 kW
Maximum power per zones
  Left (9”): 2.8 kW
  Center Front (6”): 2.2 kW
  Center Back (6”): 2.2 kW
  Right (9”): 2.8 kW

4 integrated front touch controls with
12 power levels and 3 presets
(medium, high & maximum)
with built-in safety features
for overflow & overheating

Installation:
  Power: Electric/7.2 kW
  Voltage/Amps: 240V/40A
  Phase: 2 Pole

Dimensions
  Overall: 31 1/8” x 20 3/8” x 4”
  Cut-out: 29 1/2” x 19 1/2” x 5 5/8”
  Weight: 45 lbs/ 50 lbs (net/gross)
**DDP-5**

36" Induction Cooktop with 5 cooking zones including 1 Large Central Zone.

- **Total Cooktop Power:** 9.6 kW
- **Maximum power per zone:**
  - Front Left (9``): 2.8 kW
  - Front Right (6``): 2.2 kW
  - Center Expandable (6``-11``): 3.6 kW
  - Back Left (6``): 2.2 kW
  - Back Right (9``): 2.8 kW

**5 integrated front touch controls with 12 power levels and 3 presets (medium, high & maximum) with built-in safety features for overflow & overheating**

**Installation:**
- **Power:** Electric/9.6 kW
- **Voltage/Amps:** 240V/50A
- **Phase:** 2 Pole

**Dimensions:**
- **Overall:** 36 15/16`` x 20 3/8`` x 4``
- **Cut-out:** 35 7/16`` x 19 1/2`` x 5 5/8``
- **Weight:** 60 Lbs/65 Lbs (net/gross)
Quick Installation Guide - DDP-4

To install the unit, create a cut-out in your countertop following the dimensions given on the drawing and the table below.

This cooktop must be installed in accordance with pertaining local building, trade, fire protection and electrical codes. If local codes do not exist, then installation must be done in accordance with federal codes.

The cooktop is to be connected - hard-wired - to the electrical power supply inside a client-supplied junction box which should be installed inside the cabinet below the unit.

The unit must be properly grounded.

This cooktop is to be installed under a ventilation hood or a downdraft ventilation system.

**DDP-4 electrical characteristics are:**
- Operating voltage ... 240 V~ 60 Hz
- Total power ... 7200 W
- Connect to ... 240 V, 60 Hz, 2 Pole+G, 40 A supply (3 wire #8 AWG)

### Clearance

**You should keep:**

- **In the back of your unit** - between the unit and any vertical surface: minimum clearance of \[10 \text{ mm} \ (3/8")\];

- **If a downdraft ventilation system is used** - between the unit and the downdraft snorkel: minimum clearance of \[6 \text{ mm} \ (1/4")\];

- **Above the unit to any combustible surface** - e.g. cabinet above the unit: minimum clearance of \[750 \text{ mm} \ (30")\];

- **Below the unit** - between the bottom of the unit and any horizontal partition inside your cabinet: minimum clearance of \[50 \text{ mm} \ (2")\].
**PRODUCT MODEL SERIES**

KUDD01DPPA

**OVERALL DIMENSIONS**

**CABINET OPENING DIMENSIONS**

**DRAIN OPTIONS**

**IMPORTANT:** Custom wood door panels, if used, may be wider than the dishwasher to match surrounding cabinets. The 23-5/8" (60.0 cm) must be increased so that there is a 1/4" (6.4 mm) clearance between the cabinet side and panel edge.

For corner installation, there must be a 1/2" (12.7 mm) space between the adjacent cabinet doors (i.e. door knobs) and open dishwasher drawer.

**Electrical:** A 120-volt, 60 Hz, AC-only, 15-amp fused electrical supply is required. (Circuit breaker or time-delay fuse is recommended.) It is recommended that a separate circuit serving only this appliance be provided.

The 3 prong grounded outlet must be installed within 6" (15.2 cm) to 18" (45.7 cm) of the cabinet side wall.

If you plan to install a garbage disposer, an additional separate 120-volt, 60 Hz, AC-only, 15- or 20-amp fused electrical supply is required.

**Water:** A hot water line with 4.3-145 psi (30-1000 kPa) water pressure must be used. Water temperature must be minimum 120°F (49°C) at dishwasher. An easily accessible valve with 3/8" compression fitting must be installed in the hot water supply line.

Because Whirlpool Corporation policy includes a continuous commitment to improve our products, we reserve the right to change materials and specifications without notice.

Dimensions are for planning purposes only. For complete details, see Installation Instructions packed with product. Specifications subject to change without notice.
KitchenAid® Double Drawer Dishwasher Custom Door Panel Requirements

MODEL: KUDD01DPPA

**FIGURE 1A**

**CUSTOM PANEL FOR TOP DRAWER (Front Side)**

- Center of Custom Panel
- Medallion Location Area

**FIGURE 1B**

**CUSTOM PANEL FOR BOTTOM DRAWER (Front Side)**

- Center of Custom Panel
- Medallion Location Area

**MEDALLION CUTOUT DIMENSIONS FOR TOP AND BOTTOM DRAWER CUSTOM PANELS**

- 1 9⁄32” (32.6mm) MAX.
- 1 13⁄64” (30.6 mm)
- 2 13⁄32” (60.8 mm)

**FIGURE 2**

**IMPORTANT:** It is recommended that the top and bottom custom door panels be made from suitable material to withstand damp conditions or adequately sealed with a moisture-resistant material to withstand moisture and humidity.

1) Cut the top drawer custom door panel to size as shown (See figure 1A). The custom panels may be wider than the dishwasher in order to match the surrounding cabinets.

**NOTE:** The minimum custom panel thickness is 1⁄4” (6.4mm). Panel thickness more than 1 13⁄64” (18mm) can be accommodated but overall product depth will increase accordingly.

2) Cut the bottom drawer custom door panel to size as shown (See figure 1B). The custom panels may be wider than the dishwasher in order to match the surrounding cabinets.

**NOTE:** The minimum custom panel thickness is 1⁄4” (16mm). Panel thickness more than 1 13⁄64” (18mm) can be accommodated but overall product depth will increase accordingly.

3) On the front sides of both the top and bottom drawer custom door panels, measure and mark the location of the customer supplied handle. The location is customer preference. Do not install handles at this time.

4) On the front side of the top drawer custom door panel, measure, mark and cut a hole for the medallion to size as shown (See figures 1A & 2).

**NOTE:** The medallion must be placed within the specified medallion area. Do not locate outside of this specified area (See figure 1A).

5) On the front side of the bottom drawer custom door panel, measure, mark and cut a hole for the medallion to size as shown (See figures 1B & 2).

**NOTE:** The medallion must be placed within the specified medallion area. Do not locate outside of this specified area (See figure 1B).

6) Lay the top and bottom drawer custom door panels face down on a protective surface to prevent damage or abrasions.
7) On the back side of the top drawer custom door panel, rout a ¼” (6.4 mm) radius around the medallion cutout previously cut in step #4. The medallion end does not need to be routed.

8) On the back side of the bottom drawer custom door panel, rout a ¼” (6.4 mm) radius around the medallion cutout previously cut in step #5. The medallion end does not need to be routed.

9) If custom door panel material is not suitable to withstand damp conditions, seal with a moisture resistant material. For painted panels, paint all rear edges to improve sealing.

10) On the backside of the top drawer custom door panel, measure and mark the vertical center line and horizontal position line (See figure 3A).

   **NOTE:** The 1 7⁄16” (36.5 mm) horizontal position line is marked for later use in the installation process. Refer to the Installation Instructions Drawer Dishwasher included with the Drawer Dishwasher to align and attach the top drawer custom door panel to the factory supplied metal plate.

11) On the backside of the bottom drawer custom door panel, measure and mark the vertical center line and horizontal position line (See figure 3B).

   **NOTE:** The 1 3⁄16” (30.2 mm) horizontal position line is marked for later use in the installation process. Refer to the Installation Instructions Drawer Dishwasher included with the Drawer Dishwasher to align and attach the bottom drawer custom door panel to the factory supplied metal plate.

12) Mount the customer supplied handles to the locations previously marked on the top and bottom drawer custom panels.

   **IMPORTANT:** When mounting the customer supplied handles, screws must fit flush to the panel and not extend beyond the back surface.

13) Refer to the Installation Instructions Drawer Dishwasher included with the Drawer Dishwasher to complete installation.
No space? No ventilation? No problem!

We created the ASKO Combination Washer/Dryer for people who have dreamed of having in-home laundry capabilities, but don’t have space for full-size machines. The new ASKO WCAM1812 has loads of features all packed into one hard-working, space-saving appliance. Perfect for tight quarters, this efficient Combo means the end of shelling out quarters at the public laundromat.

- FULL FEATURES. HALF THE SPACE.
- SUPER-EFFICIENT CONDENSER NEEDS NO VENTILATION.
- BUILT BY ASKO. BACKED BY THE BEST WARRANTY.
- LARGE CAPACITY. MINIMUM DIMENSIONS.
FULL FEATURES. HALF THE SPACE.

Washer:
• Detergent and fabric softener dispenser
• Overfill protection
• Water containment system
• Pre-wash option
• Three rinses, plus an Extra Rinse option
• Three spin speeds:
  - Delicate (550 rpm)
  - PermaPress (800 rpm)
  - Normal (1200 rpm)

Dryer:
• Drying times: 40 to 140 minutes
• Air fluff: 20 minutes
• Cool-down cycle
• Wrinkle-reducing auto-reversing action
• End-of-program light

SUPER-EFFICIENT CONDENSER NEEDS NO VENTILATION.
• Seamless transition from washing to drying
• Internal moisture-condensing drying

YOUR FAVORITE PROGRAMS.
• Regular: Heavy Stain, Colorfast, Color, Quick Wash
• Synthetics: Heavy Stain, Colorfast, Color
• Delicate: Wool/Hand Wash

BUILT BY ASKO.
• Stainless Steel inner and outer tanks
• Four-shock suspension
• Average water consumption: 20-gallons per wash program
• 110/115 volt, 15 amp
• 1300 watt heating element
• Internal water heater with temperature boost to 140º F
• ADA height compliant

BACKED BY THE BEST WARRANTY.
• Three years – full parts and labor

LARGE CAPACITY. MINIMUM DIMENSIONS.
• Large capacity drum
• Easy controls
• Each unit is 100% factory-tested

DIMENSIONS
33-1/4”-34” height
23-1/2” width
23-5/8” depth
39” depth with the door open

PO Box 851805
Richardson, Texas 75085-1805
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