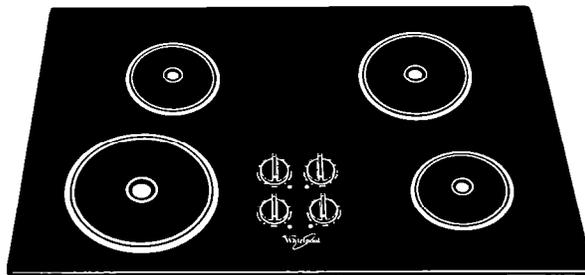
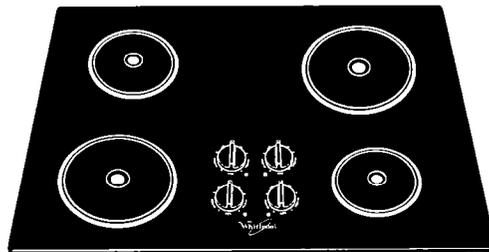


use & care guide




Whirlpool

ELECTRIC SOLID ELEMENT COOKTOP

**Models
RC8430XT
RC8436XT**

Washers, Clothes Dryers, Freezers, Refrigerator-Freezers, Ice Makers, Dishwashers, Built-In Ovens and Surface Units, Ranges, Microwave Ovens, Trash Compactors



Contents

	Page		Page
BEFORE YOU USE YOUR COOKTOP	2	CARING FOR YOUR COOKTOP	7
IMPORTANT SAFETY INSTRUCTIONS	3	Control Panel and Knobs ...	7
PARTS AND FEATURES	4	Solid Element Surface Units ...	7
USING YOUR COOKTOP	5	Cleaning Chart	9
Using the Control Knobs	5	IF YOU NEED SERVICE OR ASSISTANCE	10
Using the Solid Element Surface Units	6	WHIRLPOOL COOKTOP WARRANTY	12

©1988 Whirlpool Corporation

Before you use your cooktop

Read this Use & Care Guide and the Cooking Guide for important use and safety information.

You are personally responsible for making sure that your cooktop:

- is installed by a qualified installer.
- is properly installed and leveled in a countertop and cabinet that can support the weight.
- is properly connected to the correct electric supply and properly grounded. (See Installation Instructions.)
- is properly maintained.
- is used only for jobs expected of home cooktops.
- is not used by children or anyone unable to operate it properly.
- See Installation Instructions for complete information.

See Cooking Guide for important safety and use information.

IMPORTANT SAFETY INSTRUCTIONS



WARNING: When using your cooktop, follow basic precautions, including the following:

- 1. DO NOT** allow children to use or play with any part of the cooktop, or leave them unattended near it. They could be burned or injured.
- 2. DO NOT** store things children might want above the cooktop. Children could be burned or injured while climbing on it.
- 3. DO NOT** allow anyone to touch hot surface units. Dark colored units can still be hot enough to burn severely.
- 4. KEEP** children away from the cooktop when it is on. The cooktop and surrounding area can get hot enough to cause burns.
- 5. DO NOT** use the cooktop to heat a room. Persons in the room could be burned or injured or a fire could start.
- 6. KEEP** pan handles turned in, but not over another surface unit to avoid burns, injury and to prevent the utensil from being pushed off the cooktop.
- 7. DO NOT** use water on grease fires. The fire will spread. Cover fire with large lid or smother with baking soda or salt.
- 8. DO NOT** wear loose or hanging garments when using the cooktop. They could ignite if they touch a hot surface unit and you could be burned.
- 9. DO NOT** heat unopened containers. They could explode. The hot contents could burn you and container particles could cause injury.
- 10. MAKE SURE** control knobs are in the off position when you are finished cooking or when you are not watching to prevent burns.

• FOR YOUR SAFETY •

DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS AND LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE. THEY COULD IGNITE CAUSING EXPLOSION AND/OR FIRE.

– SAVE THESE INSTRUCTIONS –

Thank you for buying a Whirlpool appliance. Please complete and mail the Owner Registration Card provided with this product. Then complete the form below. Have this information ready if you need service or call with a question.

- Copy model and serial numbers from plate (see Parts and Features diagram) and purchase date from sales slip.
- Keep this book and sales slip together in a handy place.

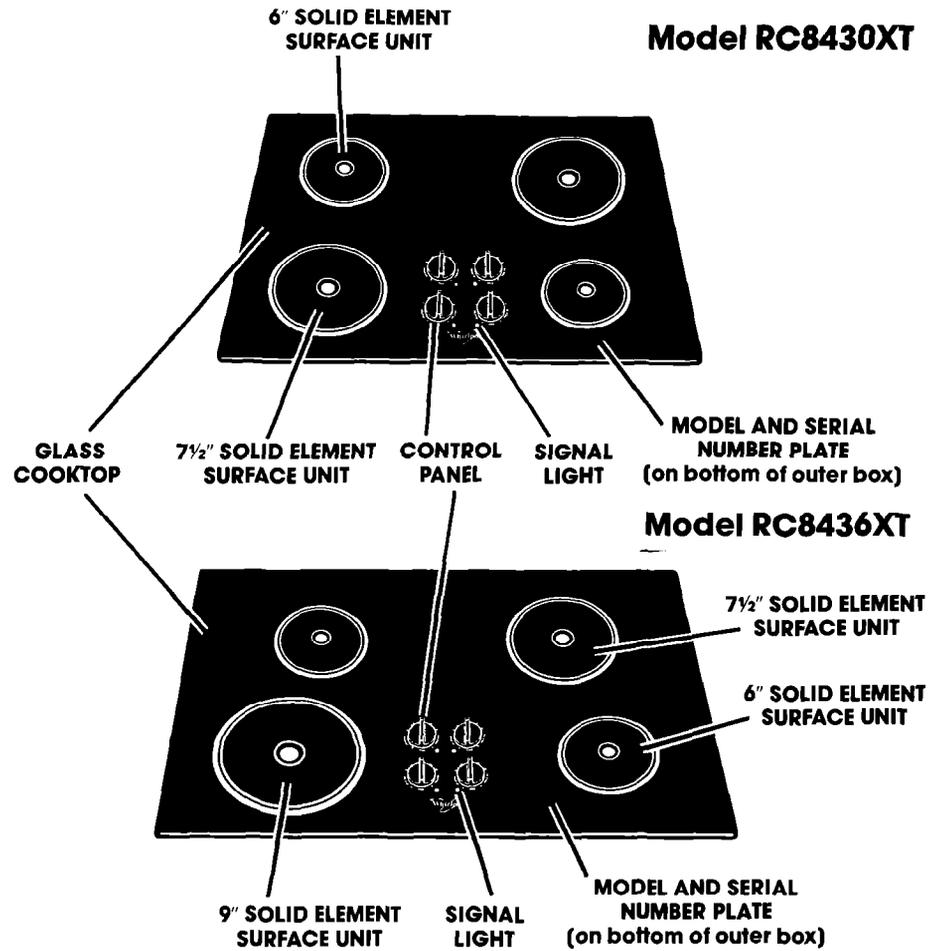
Model Number

Serial Number

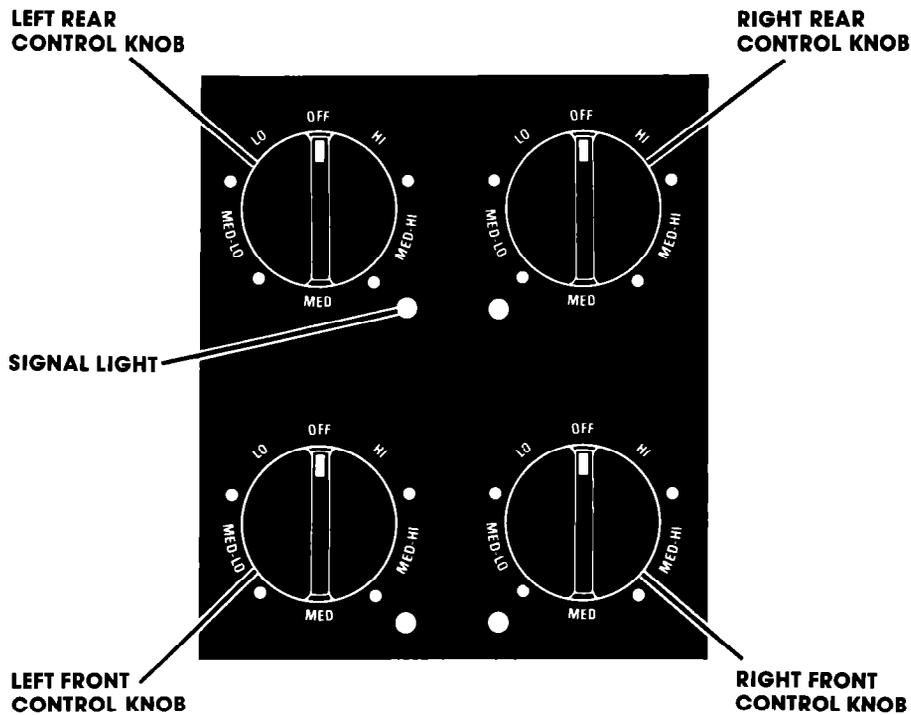
Purchase Date

Service Company Phone Number

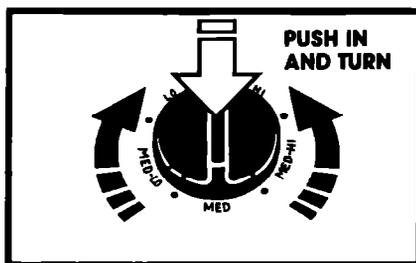
Parts and features



Using your cooktop



Using the Control Knobs



Control knobs must be pushed in before turning them to a setting. They can be set anywhere between HI and OFF.

Signal Light

One of the signal lights will glow when a surface unit is on. **NOTE:** When a signal light goes off the surface unit will still be hot. Do not leave or store plastic, pans or other items on surface units.

WARNING: Be sure the signal lights are OFF when you are not cooking. Someone could be burned or a fire could start if a surface unit is accidentally left ON.

Using the Solid Element Surface Units

Before placing a pan on solid element surface units for the first time, heat on HI setting for five minutes. The surface units will give off smoke as the protective coating, applied at the factory, finishes bonding to the surfaces.

Solid element surface units are made of heavy cast-iron to provide even cooking. Each surface unit has a built-in protective limiter. The limiter senses uneven cooking temperatures and automatically reduces the heat setting. The limiter will sense uneven heat when a pan boils dry, when a pan does not have a flat bottom, or when a pan is removed and the surface unit is left on.

Solid elements hold heat longer than conventional surface units. For best cooking results, use a high setting for only a very short period of time. Then use a lower setting to complete the cooking. You may want to turn the solid element OFF a few minutes before you finished cooking.

CAUTION: Solid elements stay hot for a long time. Do not use the HI setting for long periods of time or leave pans on hot elements when cooking is done. Burned food and damage to the cookware could result.

For some foods you may be able to start and complete cooking on MEDIUM-HIGH. If solid elements are new to you, you will need to learn to use different settings than you have in the past.

Until you get used to the settings, use the following as a guide.

Use HI to start foods cooking; to bring liquids to a boil. When cooking foods, **turn to a LO or MED-LO setting when sizzle starts.**

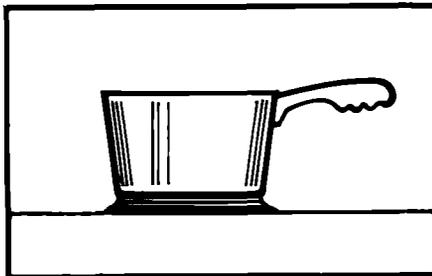
Use MED-HI to hold a rapid boil; to start frying chicken or pancakes. **Turn to a LO or MED-LO setting when sizzle starts.**

Use MED for gravy, puddings and icing; to cook large amounts of vegetables. **Turn to a LO setting to finish cooking.**

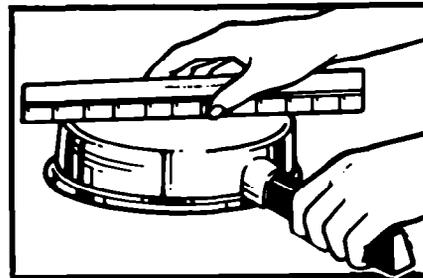
Use MED-LO to keep food cooking after starting it on a higher setting.

Use LO to keep food cooking after starting it on a higher setting, to keep food warm or to melt chocolate or shortening.

Cookware

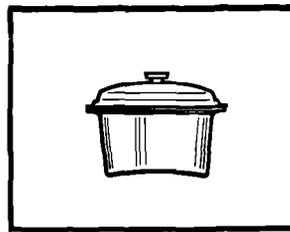
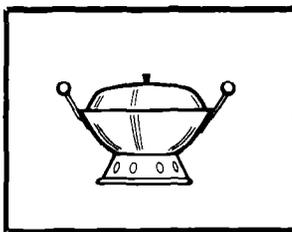
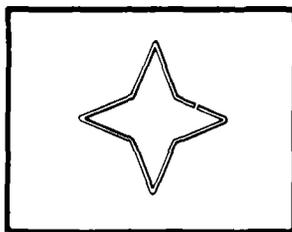


Pans should be the same size or larger than the surface unit to prevent boil-overs and hot handles. Avoid pans that extend more than 1-2 inches beyond side of element.



Only use pans with flat bottoms.

Flat bottoms allow maximum contact between the pans and surface units for fast, even cooking. Pans with uneven bottoms or with a raised pattern on the bottom are not suitable. Flatness of a pan can be checked by placing an edge of a ruler across it. There should not be space between the ruler and the bottom of the pan.



Do not use trivets, woks with skirts, or large pans with concave or ridged bottoms.

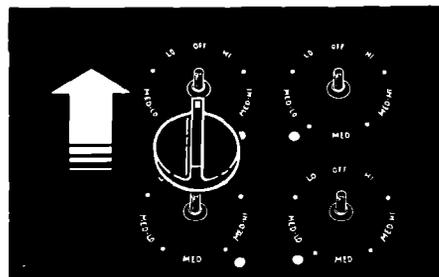
Solid elements are not recommended for canning.

NOTE: If pan bottoms are not flat, the protective limiter will sense uneven cooking temperatures and reduce the heat setting. This will result in longer cooking times.

See the Cooking Guide for important utensil information.

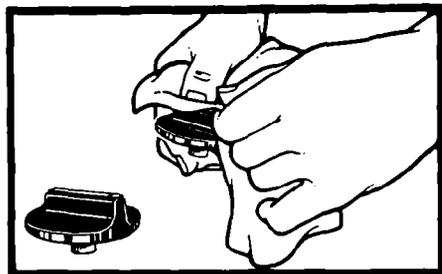
Caring for your cooktop

Control Panel and Knobs

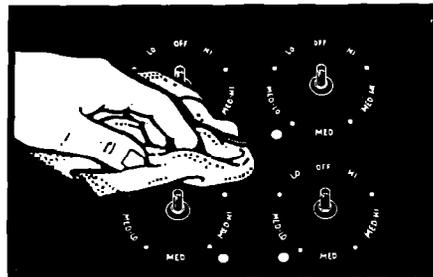


- 1.**  **WARNING:** To avoid burns and possible electric shock, first make sure all surface units are OFF and the cooktop and surface units are COOL.

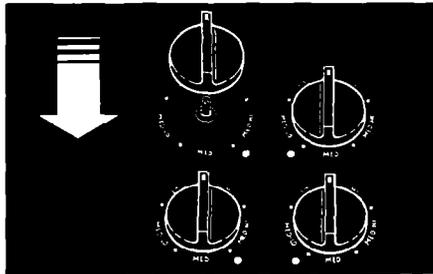
- 2.** Pull control knobs straight off.



- 4.** Wash control knobs in warm soapy water. Rinse well and dry.

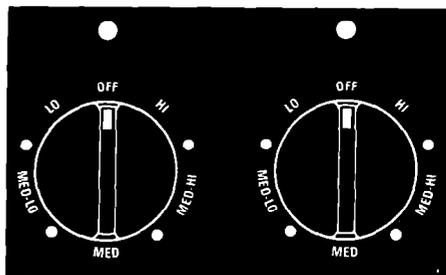


- 3.** Use warm soapy water and a soft cloth, or spray glass cleaner, to wipe the control panel. Rinse and wipe dry.



- 5.** Push control knobs straight back on. Make sure they point to OFF.

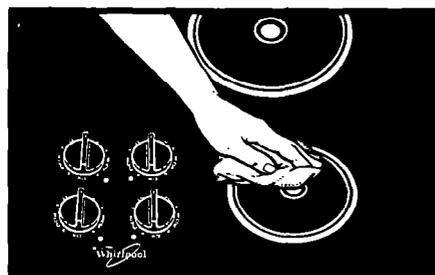
Solid Element Surface Units



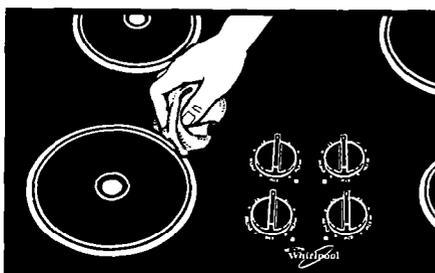
-  **WARNING: Solid element surface units do not glow red when hot. To avoid burns and possible electric shocks, make sure all controls are OFF and the surface units are COOL before cleaning.**



- IMPORTANT:** After cleaning, apply a thin coat of salt-free oil to the COOL surface units, then heat 3-5 minutes. It may still smoke slightly when heated. If surface units have dark spots caused by grease and food, the oil treatment will improve their appearance but not eliminate the spots. **NOTE: Optional Electrol dressing can be applied to the surface units to improve their appearance.**



- For best results, wipe off surface units with a damp soft cloth and soapy water after each use. Burned-on food may be removed with a soapy scouring pad. The red spot in the center of the surface unit will gradually wash off. This is normal and will not affect the operation of the surface unit.



- The stainless steel trim rings will gradually yellow from the heat of the surface units and pans. This is normal. The yellowing can be removed by using stainless steel cleaner or Cook Top Polishing Creme on the trim rings.

To obtain order information for Cook Top Polishing Creme (PN 814009) or Electrol dressing (PN 814030), write to:

Whirlpool Corporation
Attention: Customer Service Dept.
1900 Whirlpool Drive
LaPorte, IN 46350

Cleaning Chart

PART	WHAT TO USE	HOW TO CLEAN
Control knobs	Warm soapy water and a soft cloth.	<ul style="list-style-type: none"> • Wash, rinse and dry well. • Do not soak.
Control panel	Warm soapy water or spray glass cleaner and a soft cloth.	<ul style="list-style-type: none"> • Wash, rinse and dry well. • Follow directions provided with the cleaner.
Glass cooktop	Warm soapy water and a soft cloth. Plastic scrubbing pad for stubborn spots.	<ul style="list-style-type: none"> • Wipe off regularly when cooktop is cool. • Do not use abrasive or harsh cleansers.
Surface units (Solid elements)	Warm soapy water on a soft cloth. Soapy scouring pad or scouring powder.	<ul style="list-style-type: none"> • Make sure the cooktop and the surface units are cool. • Wipe off the surface units after each use. • After each cleaning, heat surface units until dry. <p>To darken surface units or to remove rust spots:</p> <p>Salt-free oil on a soft cloth.</p> <ul style="list-style-type: none"> • Make sure surface units are cool. • After each cleaning, apply thin coat of oil to surface units, then heat for 3-5 minutes. Slight smoking of oil will occur. <p>*Electrol dressing (PN 814030)</p> <ul style="list-style-type: none"> • Follow the directions on the dressing. <p>NOTE: This will improve surface unit appearance, but not eliminate dark spots.</p>
(Trim rings)	*Stainless steel cleaner or Cook Top Polishing Creme. (PN 814009)	<ul style="list-style-type: none"> • Make sure surface units are cool. • Follow directions provided with cleaner or polishing creme. <p>NOTE: Yellowing of trim rings is normal from heat of the surface units and pans.</p>

*See page 8 for re-order information.

If you need service or assistance, we suggest you follow these five steps:

1. Before calling for assistance...

Performance problems often result from little things you can find and fix yourself without tools of any kind.

If nothing operates:

- Is the cooktop wired correctly to a live circuit with the proper voltage? (See Installation Instructions.)
- Have you checked your home's main fuses or circuit breaker box?

If surface units will not operate or seem to cook too slow:

- Have you checked your home's main fuses or circuit breaker box?
- Is the surface unit control knob turned to a setting other than OFF?
- Are you using the proper cookware? See page 6.
- Do the control knobs turn?

If surface unit control knob(s) will not turn:

- Did you push in before trying to turn?

If cooking results aren't what you expected:

- Is the cooktop level?
- Are the pans the size called for in the recipe?
- Are you following a tested recipe from a reliable source?
- Do the cooking utensils have smooth, flat bottoms and fit the surface unit being used?
- Are you allowing time for a longer warm-up and cool-down?

See the Cooking Guide for more information on cooking problems and how to solve them.

2. If you need assistance*...

Call Whirlpool **COOL-LINE®** service assistance telephone number. Dial free from anywhere in the U.S.:
1-800-253-1301

and talk with one of our trained consultants. The consultants can instruct you in how to obtain satisfactory operation from your appliance or, if service is necessary, recommend a qualified service company in your area.

3. If you need service*...



Whirlpool has a nationwide network of franchised **TECH-CARE®** Service Companies. **TECH-CARE** service technicians

are trained to fulfill the product warranty and provide after-warranty service, anywhere in the United States. To locate **TECH-CARE** service in your area, call our **COOL-LINE** service assistance telephone number (see Step 2) or look in your telephone directory Yellow Pages under:

APPLIANCES - HOUSEHOLD - MAJOR - SERVICE & REPAIR	OR	ELECTRICAL APPLIANCES - MAJOR - REPAIRING & PARTS
WHIRLPOOL APPLIANCES FRANCHISED TECH-CARE SERVICE		WHIRLPOOL APPLIANCES FRANCHISED TECH-CARE SERVICE
<i>SERVICE COMPANIES</i> XYZ SERVICE CO 123 Maple 999-9999		<i>SERVICE COMPANIES</i> XYZ SERVICE CO 123 Maple 999-9999
OR		
WASHING MACHINES, DRYERS & IRONERS - SERVICING		
WHIRLPOOL APPLIANCES FRANCHISED TECH-CARE SERVICE		
<i>SERVICE COMPANIES</i> XYZ SERVICE CO 123 Maple 999-9999		

4. If you have a problem*..

Call our COOL-LINE service assistance telephone number (see Step 2) and talk with one of our consultants, or if you prefer, write to:

Mr. Donald Skinner
Director of Customer Relations
Whirlpool Corporation
2000 M-63
Benton Harbor, MI 49022

5. If you need FSP[®] replacement parts*..

FSP is a registered trademark of Whirlpool Corporation for quality parts. Look for this symbol of quality whenever you need a replacement part for your Whirlpool appliance. FSP replacement parts will fit right and work right, because they are made to the same exacting specifications used to build every new Whirlpool appliance.

To locate FSP replacement parts in your area, refer to Step 3 above or call the Whirlpool COOL-LINE service assistance number in Step 2.

*If you must call or write, please provide: model number, serial number, date of purchase, and a complete description of the problem. This information is needed in order to better respond to your request for assistance.

WHIRLPOOL® RANGE PRODUCT WARRANTY

ER001

LENGTH OF WARRANTY	WHIRLPOOL WILL PAY FOR
FULL ONE-YEAR WARRANTY From Date of Purchase	FSP® replacement parts and repair labor to correct defects in materials or workmanship. Service must be provided by a franchised TECH-CARE® service company.
WHIRLPOOL WILL NOT PAY FOR	
<p>A. Service calls to:</p> <ol style="list-style-type: none"> 1. Correct the installation of the range product. 2. Instruct you how to use the range product. 3. Replace house fuses or correct house wiring or plumbing. 4. Replace owner accessible light bulbs. <p>B. Repairs when range product is used in other than normal, single-family household use.</p> <p>C. Pick up and delivery. This product is designed to be repaired in the home.</p> <p>D. Damage to range product caused by accident, misuse, fire, flood, acts of God or use of products not approved by Whirlpool.</p>	

WHIRLPOOL CORPORATION SHALL NOT BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES. Some states do not allow the exclusion or limitation of incidental or consequential damages so this limitation or exclusion may not apply to you. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

Outside the United States, a different warranty may apply. For details, please contact your franchised Whirlpool distributor or military exchange.



Part No. 4211800 Rev. A
©1988 Whirlpool Corporation

Printed in U.S.A.

Refrigerators, Freezers, Dishwashers, Built-In Ovens and Surface Units, Ranges, Microwave Ovens, Trash Compactors, Room Air Conditioners, Dehumidifiers, Automatic V

