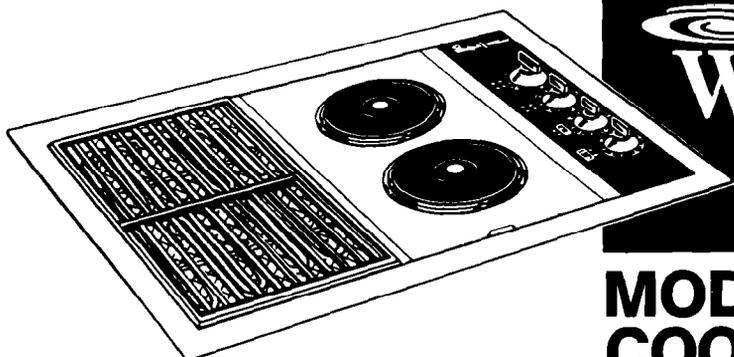
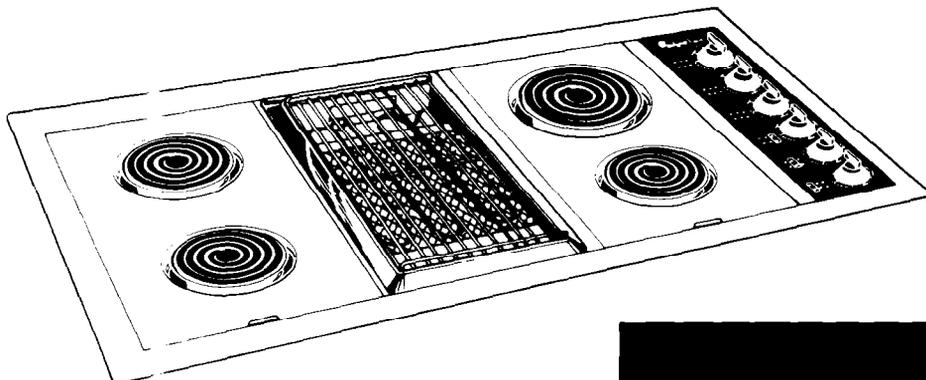
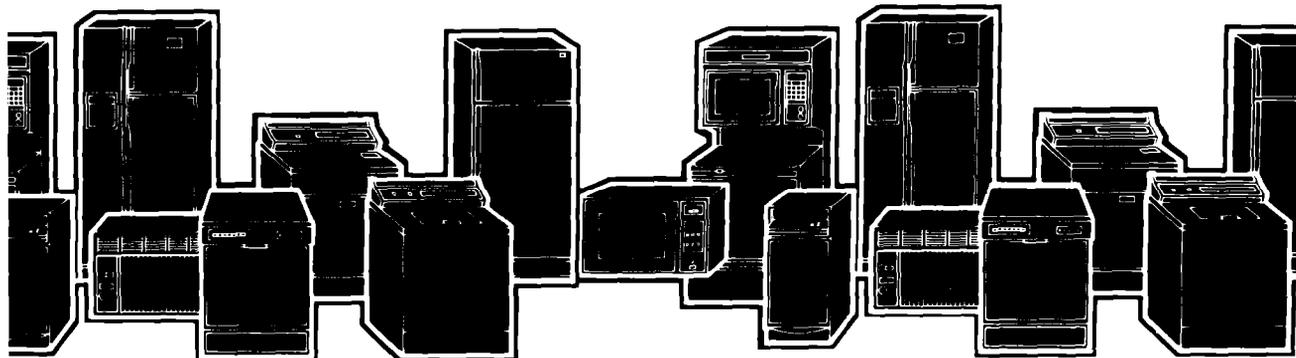


use & care guide



MODULAR COOKTOPS Model RC8850XRH Model RC8350XRH

Whirlpool Corporation
Freezers, Refrigerator-Freezers, Ice Makers, Dishwashers, Built-In Ovens and Surface Units, Ranges, Microwave Ovens, Trash Compactors, Room Air Conditioners, Dehumidifiers



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Before you use your cooktop



Read this "Use and Care Guide" carefully 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 installed in an area protected from the weather.
- is properly connected to the correct electric supply and properly grounded. (See "Installation Instructions.")
- is vented according to manufacturer's instructions, with no restrictions.
- 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 the "Installation Instructions" for complete information.



Important safety instructions

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



DO NOT store things children might want over the cooktop. Children could be burned or injured while climbing on it.

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.



DO NOT allow anyone to touch hot surface units or heating elements. Dark colored units and elements can still be hot enough to burn severely.

DO NOT use the cooktop to heat a room. Persons in the room could be burned or injured, or a fire could start.



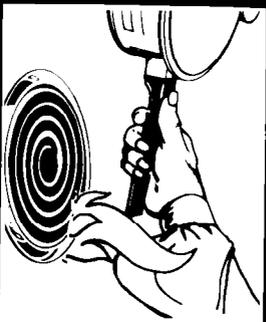
DO NOT line reflector bowl with foil. Shock or fire hazard can result.

• 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.



MAKE SURE surface units are off when you are finished, and when you aren't watching.



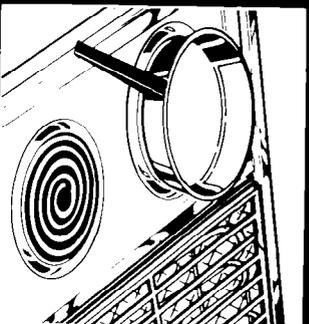
DO NOT wear loose or hanging garments when using the cooktop. They could ignite if they touch a hot surface unit or heating element and you could be burned.



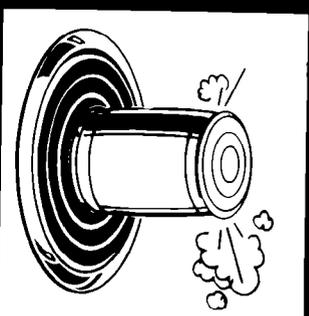
DO NOT use a towel or other bulky cloth as a pot holder. The bulky cloth could ignite and cause burns.



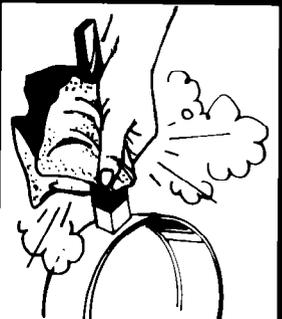
DO NOT soak or immerse removable surface units or heating elements. This prevents damage to the elements and possible electrical shock.



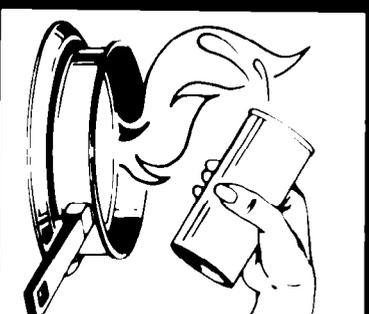
KEEP pan handles turned in, but not over another surface unit to avoid burns, injury and to help prevent the utensils from being pushed off the surface units.



DO NOT heat unopened containers. They could explode. The hot contents could burn and container particles could cause injury.



DO NOT use a wet pot holder. Steam burns can result.



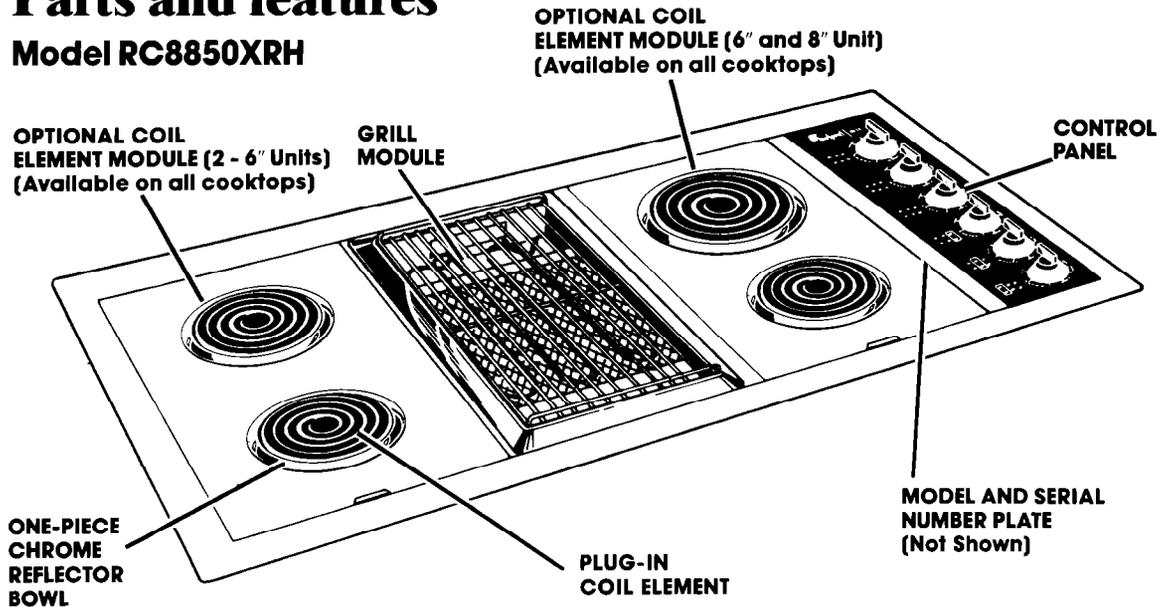
DO NOT use water on grease fires. The fire will spread. Cover fire with large lid or smother with baking soda or salt.

See the Cooking Guide for other important Safety Instructions.

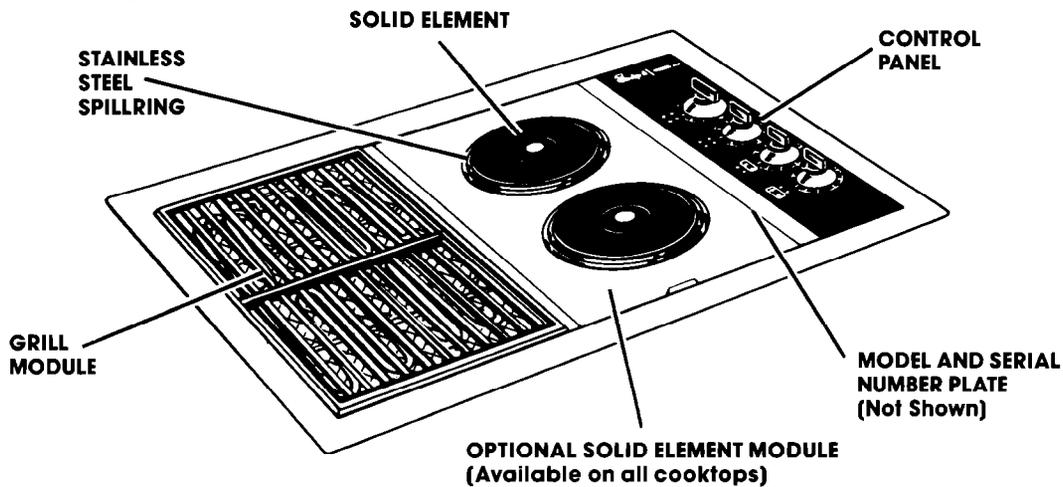
— SAVE THESE INSTRUCTIONS —

Parts and features

Model RC8850XRH



Model RC8350XRH



BOTH THESE MODELS COME STANDARD WITH A GRILL MODULE AND CHOICE OF OPTIONAL SURFACE UNIT MODULES.

Copy your Model and Serial Numbers here...

When you need service or call with a question, have this information ready:

- 1. Complete** Model and Serial Number (under the right module on the inside right wall).
- 2.** Purchase date from sales slip.

Copy this information in these spaces. Keep this book, your warranty and sales slip together in a handy place. There is no warranty registration to return. Proof-of-purchase is all that is required for in-warranty service.

Model Number

Serial Number

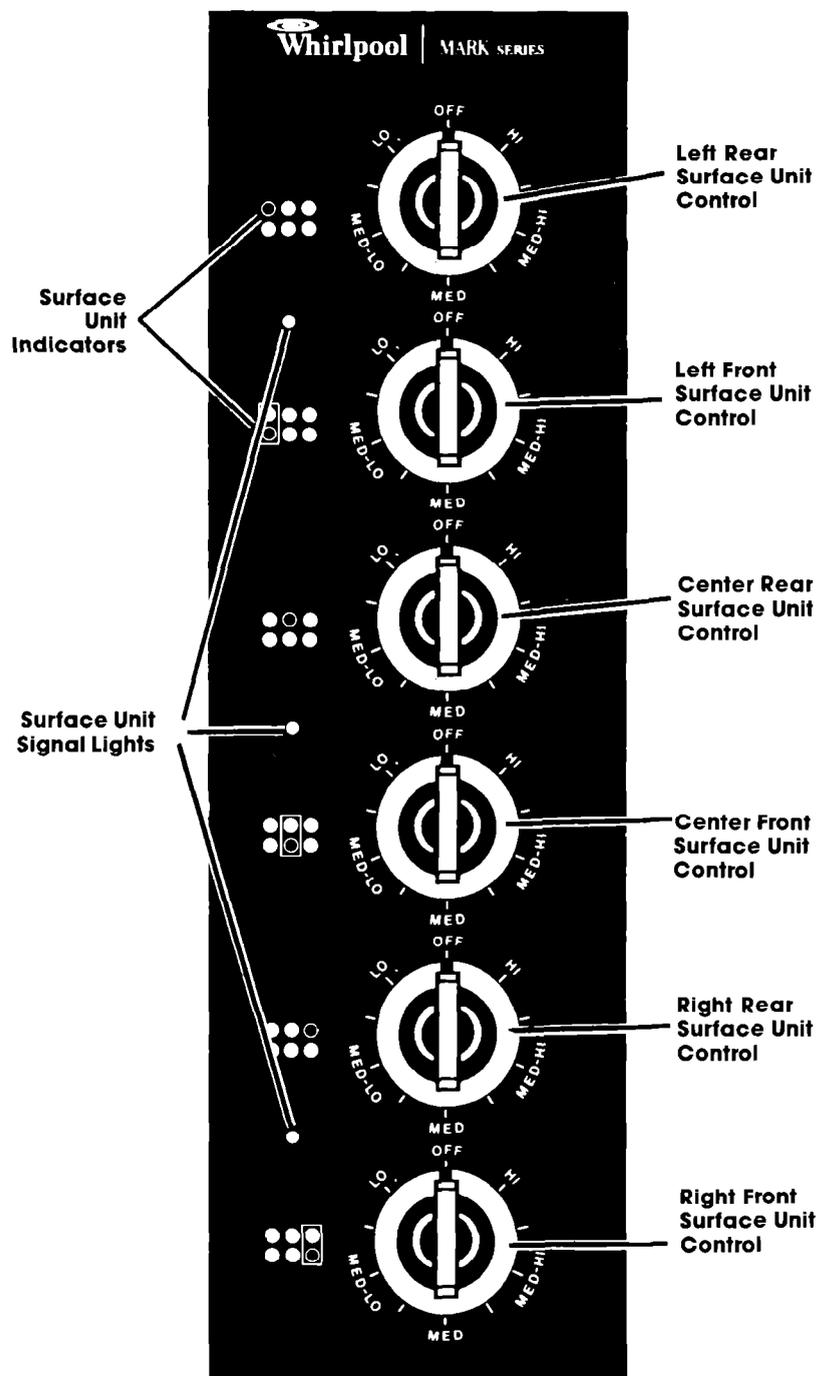
Purchase Date

Service Company Phone Number

Using your cooktop

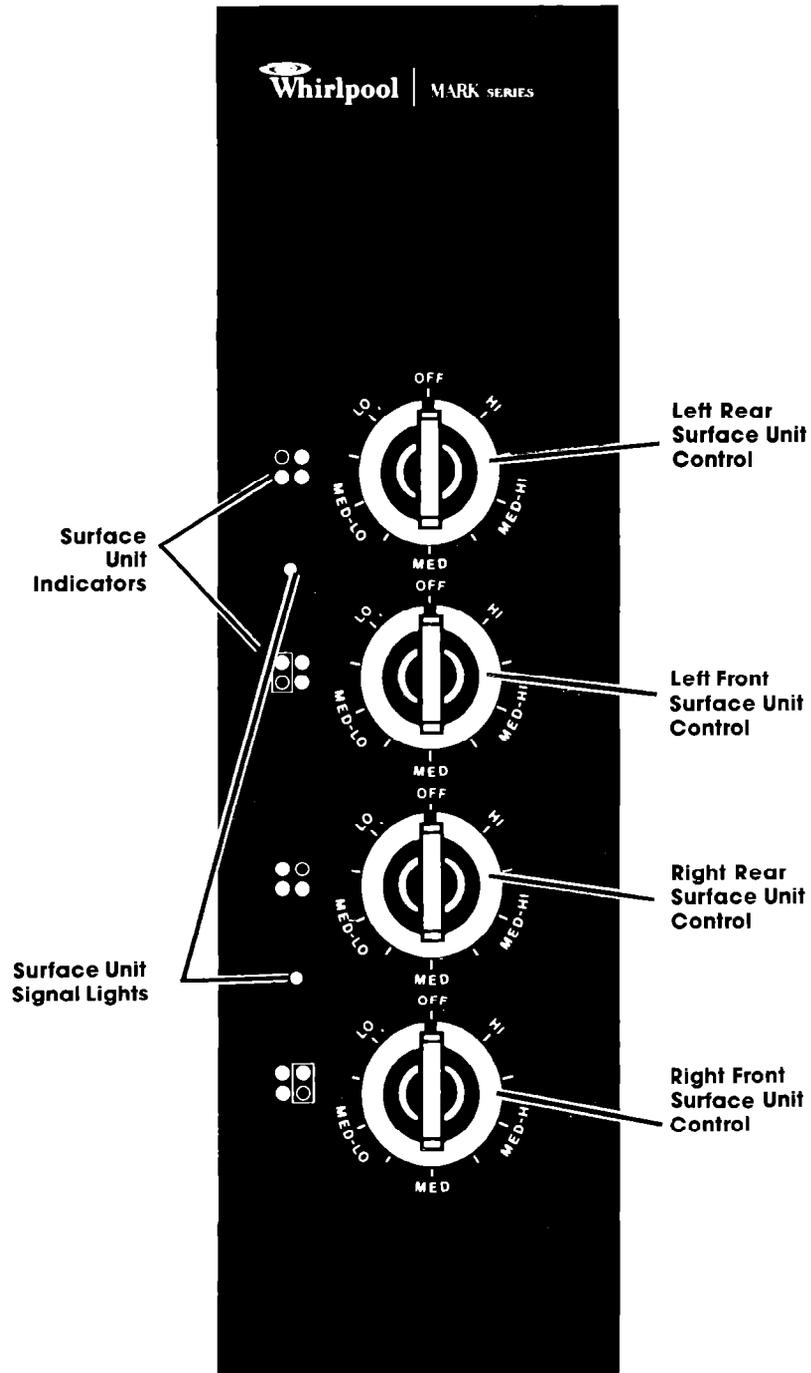
Control panels

Model RC8850XRH (3 MODULES)



NOTE: The griddle is only operated with the front control knob in the section that it is used. The griddle and grill will only fit in the left or center section in the cooktop. The grill is operated with both control knobs in that section. Use the front and rear control knobs to heat the whole grill. Use only one control knob when heating only half the grill.

Model RC8350XRH (2 MODULES)

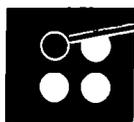


NOTE: The griddle is operated with only the front control knob in the section that it is used. The griddle and grill can be used in either side. The grill is operated with both control knobs. Use the front and rear control knobs to heat the whole grill. Use only one control knob when heating only half the grill.

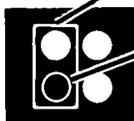
1. Using the control knobs

Surface unit indicators:

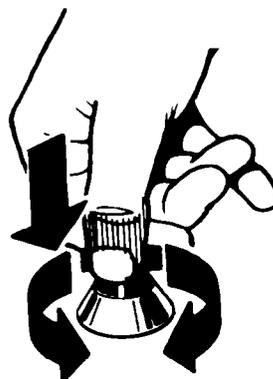
Surface unit indicators show the surface unit or module operated by that control knob.



- The open dot shows the surface unit that is controlled by that knob.



- The box shows that a module, such as a grill, can be controlled by that knob.
- The open dot inside the box shows the surface unit controlled if a surface unit module is installed.



PUSH IN
Turn to
setting.

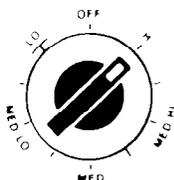
Control knobs must be pushed in before turning them to a setting. They can be set anywhere between HI and OFF.

One of the signal lights will glow when any surface unit or module is ON. Be sure all lights are OFF when you are not cooking.

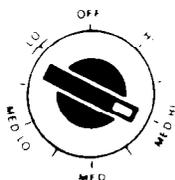
2. Using the coil element module

Use only flat-bottomed utensils for best results and to prevent damage to the cooktop. Specialty items with rounded or ridged bottoms (woks, ridged bottom canners or tea kettles) are not recommended.

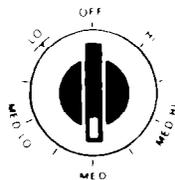
Until you get used to the settings, use the following as a guide.



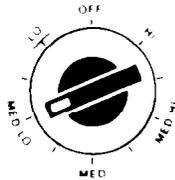
Use **HI** to start foods cooking or to bring liquids to a boil. **Surface units will not turn red if good contact is made with bottom of pan.**



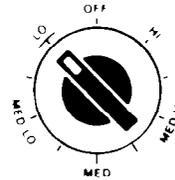
Use **MED-HI** to hold a rapid boil or to fry chicken or pancakes.



Use **MED** for gravy, puddings, and icings or to cook large amounts of vegetables.



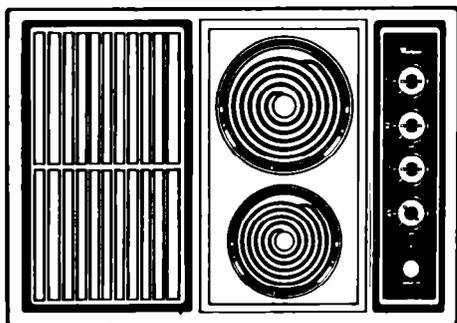
Use **MED-LO** to keep food cooking after starting it on a higher setting.



Use **LO** to keep food warm until ready to serve. Set the heat higher or lower within the LO band to keep food at the temperature you want.

CAUTION: The use of HI heat settings for long periods of time can damage surface units and discolor reflector bowls.

3. Using the grill module



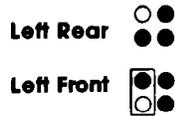
Before using the grill for the first time:

- Wash, rinse and dry grill.
 - Use warm sudsy water.
- Lightly wipe with cooking oil to prevent meats from sticking.

For the grill module, use front and rear controls as you would for surface units.
Use both controls if you want both the front and back halves of the grill to heat.



Grill on the Left



Grill in the Center



Grill on the Right



NOTE: A range hood should be used to help get rid of smoke while using the Grill Module (Whirlpool Model RH8330 or RH8336 is recommended for the RC8350XRH Cooktop; Model RH8348 is recommended for the RC8850XRH Cooktop.)

Approximate grill module cooking times

Preheat grill for 5 minutes at suggested setting.

FOOD	CONTROL SETTING	APPROXIMATE COOKING TIME		COMMENTS
		Side 1	Side 2	
BEEF				
Steak – 1" (2.5 cm)				
Rare	HI	8 Min.	9 Min.	To test steak for doneness, cut near center with sharp knife.
Medium	HI	11 Min.	12 Min.	
Well-done	HI	12 Min.	13 Min.	
Steak – 1½" (3.18 cm)				
Rare	HI	10 Min.	7 Min.	
Medium	HI	13 Min.	13 Min.	
Well-done	HI	16 Min.	16 Min.	
Hamburgers – 1" (2.5 cm)				
Rare	HI	8 Min.	10 Min.	
Medium	HI	9 Min.	12 Min.	
Well-done	HI	10 Min.	13 Min.	
FISH				
Whole – 2½ lbs. (1 kg)	HI	15 Min.	15 Min.	When fish flakes easily it is done. Cook all fish on aluminum foil.
Fillet – 1 lb. (.5 kg)	HI	4 Min.	4 Min.	
Lobster Tails	HI	5 Min.	5 Min.	
CHICKEN				
Quarters or Pieces – 2½ lbs (1 kg.)	HI	55 Min. Total		
PORK				
Loin or Rib Chops – ¾" (1.9 cm)	HI	15 Min.	12 Min.	Turn every few minutes.
Spareribs – 2½ lbs. (1 kg)	HI	10 Min.	10 Min.	
Ham Slice, fully cooked 1 lb. (.5 kg)	HI	6 Min.	7 Min.	
Sausage Patties – ½" (1.3 cm)	HI	8 Min.	12 Min.	
Links – 10 oz. (.3 kg)	MED-HI	6 Min. Total		
OTHER				
Hot Dogs	HI	8 Min. Total		Turn frequently.
Sandwiches, foil wrapped	HI	18 Min. Total		
Potatoes, in foil or cut into pieces	HI	45 Min. Total		Wrap tightly.
Corn on the Cob, foil wrapped	HI	30 Min. Total		
French Bread, foil wrapped	HI	10 Min. Total		

1. Foods cooked on the grill can spatter. It is important to clean all parts after each use. See page 17.
2. The ceramic rocks will darken with use.
3. Take the grill apart to clean and to remove and store. **Do not stack when storing.**
4. Most utensils safe for use on an outdoor grill can be used with your Grill Module.
5. The heating element for the grill cleans itself. **Do not put in water.**
6. Trim fats from meat before grilling to prevent excessive smoke and flare-up. Meats which normally have a high fat content will produce more smoke and flare-up. Fat meats cook faster than lean meats.

7. If meat begins to cook too quickly, turn the grill control knob to a lower setting.

**WARNING –
If grease causes excessive
flare-ups:**

1. Remove food from grill.
2. Turn the grill control knob(s) to OFF.
3. Cover the grill with the griddle or a large metal pan.
4. Do not put water on grease fires.

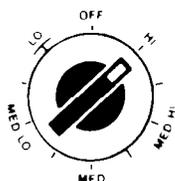
4. Using the solid element module

Use only flat-bottomed utensils for best results and to prevent damage to the cooktop. Specialty items with rounded or ridged bottoms (woks, ridged bottom canners or tea kettles) are not recommended. Solid elements are made of heavy cast-iron to provide even cooking. These elements hold heat longer than conventional type surface units. For best cooking results, use a HIGH setting for a very short period; then use a LOW setting to complete the cooking. Turn the element OFF a few minutes before you are finished cooking.

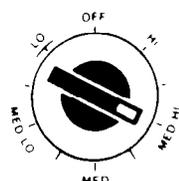
CAUTION: Elements stay hot for a long time. Do not leave pans on hot elements when cooking is done. Burned food and damage to the cookware could result.

NOTE: A protective limiter is built into each solid element. If pan bottoms are not flat, it will sense uneven cooking temperatures and automatically reduce the heat setting. This will result in longer cooking times. See Cookware, page 11.

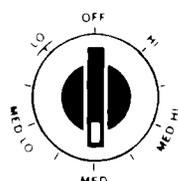
Until you get used to the settings, use the following as a guide.



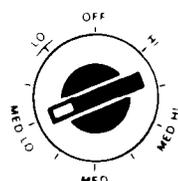
Use HI to start cooking or to bring liquids to a boil. When cooking foods, **turn to a LO or MED-LO setting** when sizzle starts.



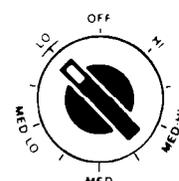
Use MED-HI to hold a rapid boil or to start frying chicken or pancakes. **Turn to a LO or MED-LO setting** when sizzle starts.



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



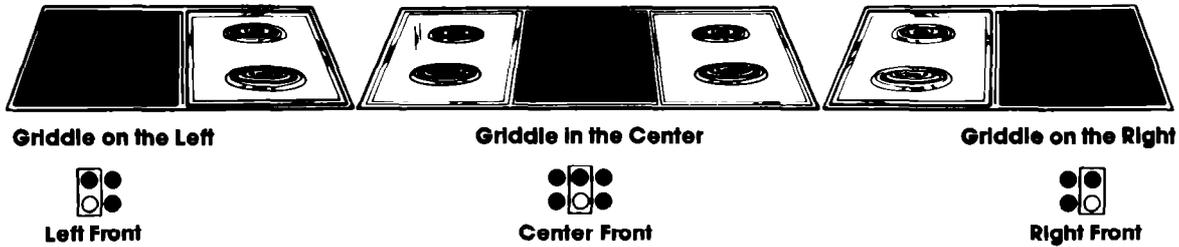
Use MED-LO to continue cooking after starting at a higher setting.



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

5. Using the optional griddle module

The surface unit controls with the box indicator show which control should be used. (Model RC8850XRH: The griddle module will only fit on the left side or center of the cooktop).



Before using the griddle for the first time:

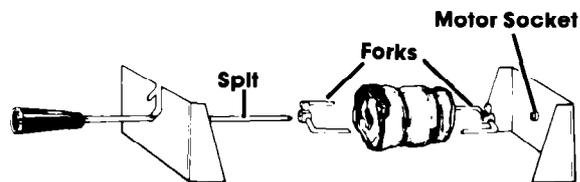
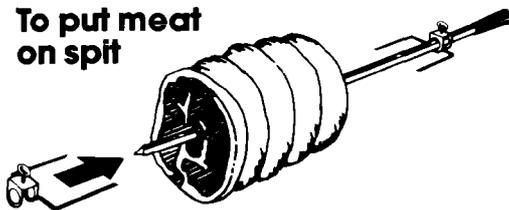
- Wash, rinse and dry griddle.
 - Use warm sudsy water.
 - DO NOT** put griddle in water.
 - DO NOT** use metal scouring pads or abrasive cleansers. They will damage the non-stick coating on the griddle.
- Lightly wipe with cooking oil to season. You don't have to grease the griddle every time you use it. However, oil or butter adds flavoring and aids browning.
- Preheat on HI, then switch to desired setting.
- Add food. **Use only nylon or plastic** utensils. Metal can scratch the non-stick coating.
- Turn OFF** the element when cooking is finished. Leaving it ON can damage the griddle.

Approximate griddle cooking times

Preheat the griddle for 10 minutes on HI.			
FOOD	CONTROL SETTING	APPROXIMATE COOKING TIME	
		Side 1	Side 2
Sausage Patties	HI	8 Min.	4 Min.
Bacon	HI	3 Min.	1-2 Min.
Ham Slide	MED-HI	6 Min.	5-6 Min.
Hamburger	HI	6 Min.	5 Min.
Fish Sticks	MED	5 Min.	3-4 Min.
Hot Dogs	MED-HI	5 Min.	5 Min.
Buns	MED-HI	3 Min. Total	
French Toast	MED	3 Min.	2-3 Min.
Grilled Sandwiches	MED-HI	3 Min.	3 Min.
Pancakes	MED-HI	1½-2 Min.	1-2 Min.
Eggs	MED-LO	3 Min.	1 Min.

6. Using the optional rotisserie

To put meat on spit



- Put one fork on the spit pointing away from the handle.
- Push spit through meat so weight is balanced around the center.
- Put the second fork on the spit pointing toward the meat.
- Push both forks into the meat and tighten the thumbscrews.
- Push the pointed end of the spit all the way into the motor socket.
- Put the handle end of the spit into the high or low slot (to match the motor socket position) of the Front Support.
- Plug in the rotisserie motor and turn on the Grill Module. See chart below for suggested cooking times.

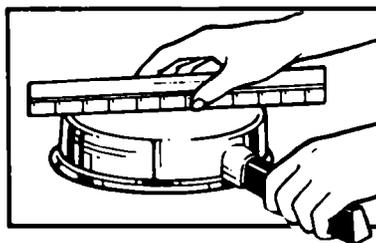
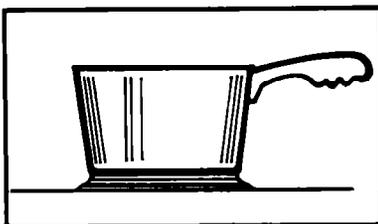
Approximate rotisserie cooking times:

FOOD	CONTROL SETTING	SPIT POSITION	COOKING TIME	COMMENTS
BEEF				
Rolled Rib Roast – 3½ lbs. (1.5 kg) Rare	HI	High	1 hr. 55 min.	Meat with an outer layer of fat may take longer to cook.
Rolled Rump Roast – 3¼ lbs (1.5 kg)	HI	High	2 hrs.	
PORK				
Rolled Loin Roast – 5 lbs. (2 kg)	HI	High	3 hrs. 15 min.	Truss poultry tightly. Run spit in at base on the tail and diagonally through the cavity of the fork of the wishbone. If wing tips brown too rapidly, cover them with foil.
Spareribs – 1¼ lbs. (1 kg)	HI	High	50 min.	
Canadian Bacon – 2 lbs. (1 kg)	HI	High	1 hr. 10 min.	
LAMB				
Rolled Leg – 5 lbs. (2 kg)	HI	High	2 hrs. 30 min.	
POULTRY				
Chicken – 2¼ lbs. (1 kg)	HI	High	1 hr. 45 min.	Truss poultry tightly. Run spit in at base on the tail and diagonally through the cavity of the fork of the wishbone. If wing tips brown too rapidly, cover them with foil.
Turkey – 6¼ lbs. (2.5 kg)	HI	High	2 hrs. 45 min.	
Duck – 3¾ lbs. (1.5 kg)	HI	High	2 hrs. 15 min.	
Cornish Hen – 2-1 lb. (1 kg)	HI	High	2 hrs.	

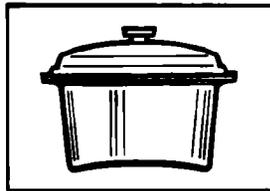
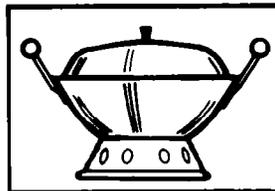
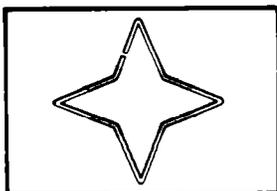
NOTE:

- Use the high spit position for anything over two inches (5 cm) in diameter.
- Turkeys bigger than 8 to 10 pounds should not be put on the rotisserie. Roast them in the oven.

7. Cookware



Pans should be the same size or larger than the elements to prevent boilovers and hot handles. **Only use pans with flat bottoms.** Flat bottoms allow maximum contact between the pans and the elements for fast, even cooking. Pans with uneven bottoms or with raised patterns 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 edge and the bottom of the pan. **DO NOT USE trivets, woks with skirts, or canners with concave bottoms. See illustrations below.**

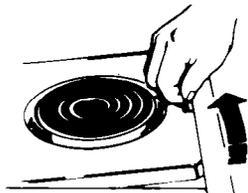


Changing cooktop modules

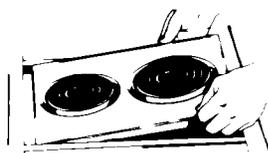
The Cooktop Modules will work on either side or the center of the cooktops. **NOTE: The grill and griddle module will fit only in the left side or center of the RC8850XRH cooktop.**

WARNING: To avoid burns and possible electric shock, first make sure all controls are OFF and the modules are COOL before removing or replacing them.

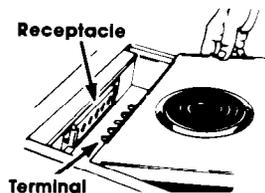
Coil elements and solid element modules



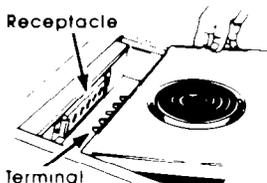
1. To remove, lift slightly by the handle.



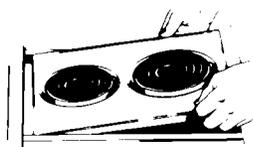
2. With both hands, pull module toward you to unplug it.



3. Lift out and set aside.



1. To replace, use both hands to line up the terminal with the receptacle.



2. Push terminal into place until it's plugged in.



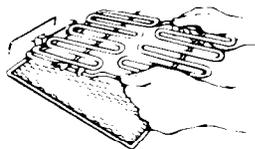
3. Lower the front with the handle.

Grill module (Model RC8850XRH: The grill module will only fit on the left side or center of the cooktop.)

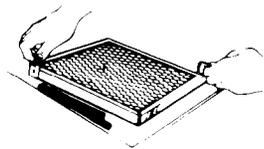
WARNING: To avoid burns and possible electric shock, be sure all modules are OFF and COOL.



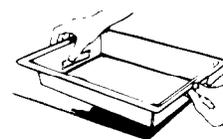
1. To remove, lift off the grill.



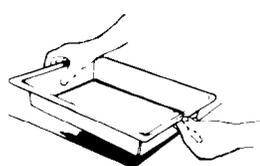
2. Lift front of heating element and pull toward you.



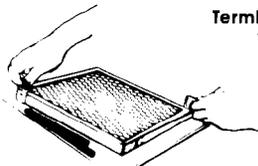
3. Lift out basket of ceramic rocks.



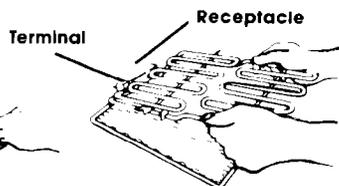
4. Lift and remove the grease well, being careful not to spill fat drippings.



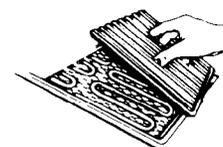
1. To replace, lower the grease well into opening.



2. Put in basket with ceramic rocks.



3. Plug heating element terminal into receptacle.



4. Place grills over the heating element.

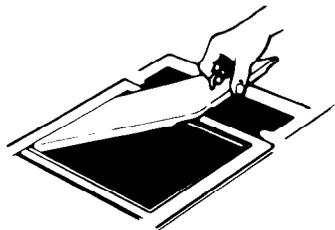
All grill parts must be cleaned after each use to avoid excessive smoke, flare-ups, fat spoilage and odors. See page 17.

Optional griddle module

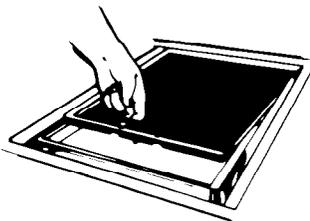
(The griddle module will only fit in the left side or center of the RC8850XRH cooktop.)



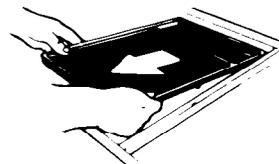
WARNING: To avoid burns and possible electric shock, be sure all modules are **OFF** and **COOL**.



1. To remove, lift and remove griddle cover.

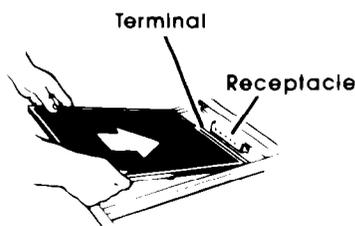


2. Lift front slightly by the handle.

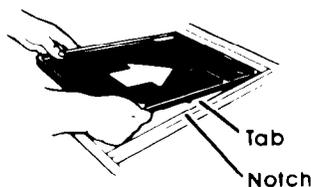


3. With both hands, pull griddle toward you to unplug it.

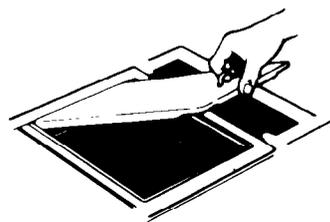
4. Lift out and set aside.



1. To replace, use both hands to line up the terminal with the receptacle.



2. Push griddle into place until it's plugged in.



3. Slide so tabs on the griddle fit into the notches on each side.

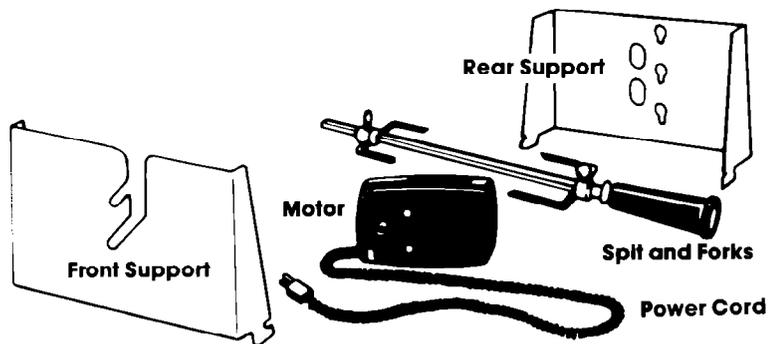
4. Replace cover only over clean, **cool** griddle.

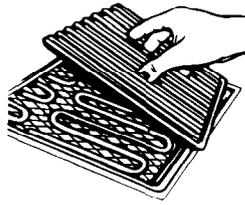
Optional rotisserie

The optional rotisserie has 4 parts. It is used with the Grill Module.

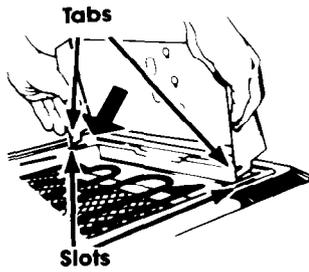


WARNING: To avoid burns and possible electric shock, be sure all modules are **OFF** and **COOL**.

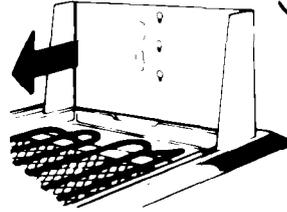




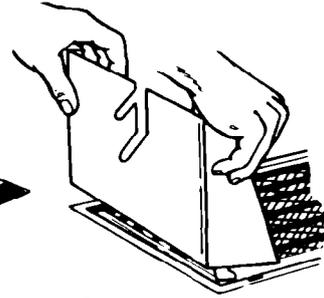
1. To install,
remove the grill
from the Grill
Module.



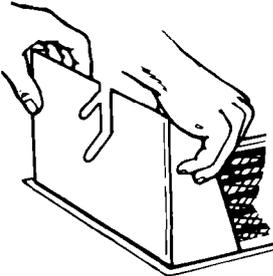
2. Insert rear sup-
port tabs into
slots at rear of
the Grill Module.



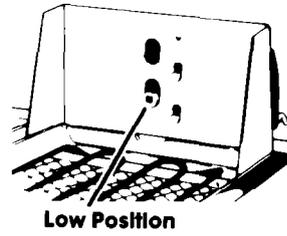
3. Slide forward
to lock. Tilt top
to level.



4. Insert front
support tabs
into slots at
front of the
Grill Module.



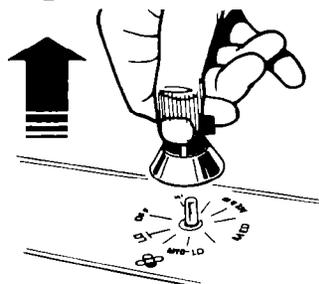
5. Slide back to
lock. Tilt top
to level.



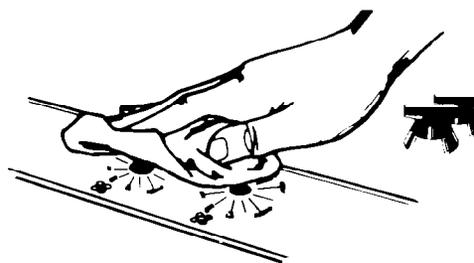
6. Put motor and pins through holes
in rear support at the high or low position.

Cleaning and caring for your cooktop

Control panel and knobs



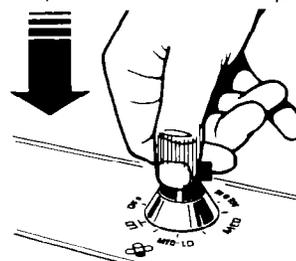
1. First make sure knobs are set on OFF then pull knob straight off.



2. Use warm soapy water and a soft cloth to wipe the panel. Rinse and wipe dry.



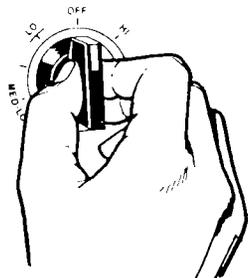
3. Wash knobs in warm soapy water. Rinse well and dry.



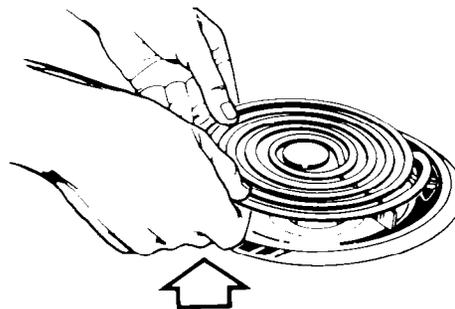
4. Push the knobs straight back on. Make sure they point to OFF.

Coil elements and reflector bowls

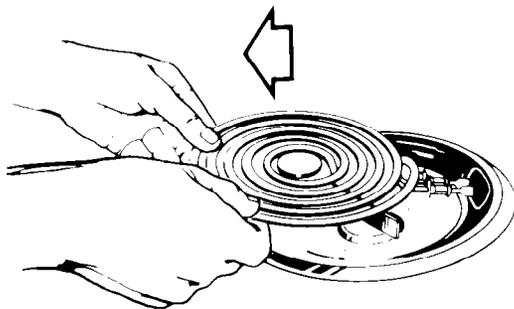
Removing



1. Be sure controls are OFF and elements are COOL.



2. Lift the edge of the coil element opposite the receptacle just enough to clear the reflector bowl.



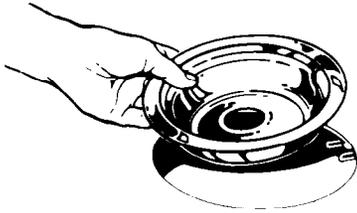
3. Pull the coil element straight away from the receptacle.



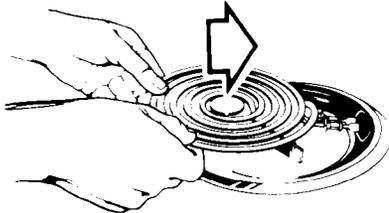
4. Lift out the reflector bowl.

Replacing

1. Be sure coil elements are OFF.

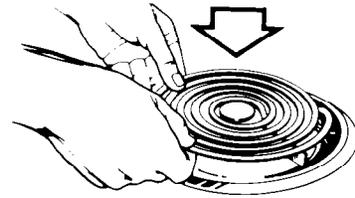


2. Line up opening in the reflector bowl with the coil element receptacle.



3. Hold the coil element as level as possible with the terminal just started into the receptacle.

Reflector bowls reflect heat back to the utensils on the coil elements. They also help catch spills. When they are kept clean, they reflect heat better and look new longer. If a reflector bowl gets discolored, some of the utensils used may not be flat enough. Or some may be too large for the coil element. In either case, some of the heat that is meant to go into or around a utensil goes down and heats the reflector bowl. This extra heat can discolor it.

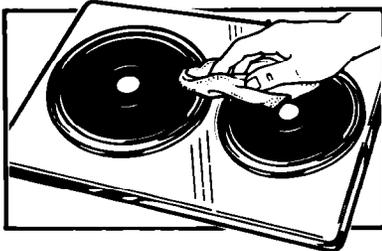


4. While pushing the coil element terminal into the receptacle, lift a little on the edge of the unit nearest the receptacle.
5. When the terminal is pushed into the receptacle as far as it will go, the coil element will fit into the reflector bowl.

WARNING – DO NOT LINE THE REFLECTOR BOWLS WITH FOIL. Use of foil can cause shock or fire hazard.

Solid elements

WARNING: Elements will not glow red when hot. To avoid burns and possible electric shock, make sure all controls are OFF And the elements are COOL before cleaning.



Solid elements are not removable. After each use, wipe off the elements with a damp, soft cloth and soapy water. Burned-on food may be removed with a soapy scouring pad. The red spot in the center of the elements will gradually wash off. This is normal and will not affect the operation of the elements.

IMPORTANT: AFTER EACH CLEANING, HEAT ELEMENTS UNTIL DRY.

To darken elements or to remove rust spots caused by improper drying, apply a thin coat of salt-free oil to the COOL elements, then heat for 3-5 minutes. If elements have dark spots, the oil treatment will improve their appearance but will not eliminate the spots.

The stainless steel spillrings will gradually yellow from the heat of the elements and pans. This is normal. The yellowing can be removed by using stainless steel cleaner on the spillrings.

Cleaning cooktop



WARNING: To avoid burns and possible electric shock, make sure all controls are OFF and the modules are COOL before removing and cleaning. DO NOT PUT MODULES IN WATER.

PART	WHAT TO USE	HOW TO CLEAN
Coil Element Module	<u>Heating Element</u> Do not clean.	<ul style="list-style-type: none"> • Soil burns off. • Do not put in water.
	<u>Reflector Bowls</u> Warm soapy water and plastic scouring pad or dishwasher.	<ul style="list-style-type: none"> • Wash, rinse and dry well. • Do not use metal scouring pads or harsh cleansers.
Grill Module	<u>Grill</u> Warm soapy water and plastic scouring pad.	<ul style="list-style-type: none"> • Wash, rinse and dry well. • Do not use metal scouring pads or harsh cleansers.
	<u>Heating Element</u> Do not clean.	<ul style="list-style-type: none"> • Soil burns off. • Do not put in water.
	<u>Splatter Shield</u> Warm soapy water and a soft cloth.	<ul style="list-style-type: none"> • Wash, rinse and dry well. • Use plastic scouring pad for stubborn areas.
	<u>Grease Well and Frame</u> Warm soapy water and plastic scouring pad.	<ul style="list-style-type: none"> • Wash, rinse and dry well. • Clean after each use. • Dishwasher safe.
Solid Element	<u>Heat Element</u> Warm soapy water and a soft cloth. Soapy scouring pad. Damp, soft cloth and salt-free oil.	<ul style="list-style-type: none"> • Clean after each use. • Scrub off burned on food. After each cleaning, heat elements until dry. • To darken elements or to remove rust spots, apply thin coat of oil to the COOL elements. • Heat for 3-5 minutes. • Oil treatment will improve appearance of dark spots, but not eliminate them.
	<u>Spillings</u> Damp, soft cloth and stainless steel cleaner.	<ul style="list-style-type: none"> • Scrub stainless steel spillings with cleaner to remove yellowing.
	Griddle Module	Warm soapy water and a soft cloth; plastic scouring pad.
Rotisserie	<u>Rack and Spit</u> Warm soapy water and plastic scouring pad.	<ul style="list-style-type: none"> • Wash, rinse and dry well. • Clean after each use.
	<u>Motor</u> Warm soapy water and a soft cloth.	<ul style="list-style-type: none"> • Do not put in water. • Unplug before cleaning. • Wipe clean after each use.
Area Under Modules	Warm soapy water and a soft cloth.	<ul style="list-style-type: none"> • Wash, rinse and dry well. • Do not pour water into the area. • Do not drip water into receptacles.
Control Panel	Warm soapy water or spray glass cleaner.	<ul style="list-style-type: none"> • Wash, rinse and dry well. • Follow directions provided with cleaner.
Control Knobs	Warm soapy water and a soft bristle brush.	<ul style="list-style-type: none"> • Wash, rinse and dry well. • Do not soak.

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

- Have you checked your home's main fuses or circuit breaker box?
- Are surface units plugged in all the way?
- Do the control knobs turn?

If surface unit control knob or knobs will not turn:

- Did you push in before trying to turn?

If cooking results aren't what you expected:

Surface Units

- Is the cooktop level?
- Are you using pans recommended on page 11?
- Are the pans the size called for in the recipe?
- Do the cooking utensils have smooth, flat bottoms?
- Do the cooking utensils fit the surface unit being used?

Grill

- Did you leave space between the food items?
- Was the grill preheated for the proper amount of time?
- Was food partially frozen or very cold before grilling? Cooking time will be longer.

Solid Elements

- Did you use the HIGH setting for a very short time, then use a LOW setting to complete cooking?
- Are you using heavy metal pans?
- Are you using pans with flat bottoms?

If dark spots or rust appear on elements:

- Apply a thin coating of salt-free oil and heat for 3-5 minutes. (See "Cleaning and Caring for Your Cooktop," pages 15 – 17.)

If stainless steel spillings are yellowing:

- Use stainless steel cleaner to remove yellowing.

2. If you need assistance*...

Call Whirlpool COOL-LINE® service assistance telephone number. Dial free from:

Continental U.S.	(800) 253-1301
Michigan	(800) 632-2243
Alaska & Hawaii	(800) 253-1121

and talk with one of our trained Consultants. The Consultant can instruct you on 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
OR		
WASHING MACHINES, DRYERS & IRONERS - SERVICING		
WHIRLPOOL APPLIANCES FRANCHISED TECH-CARE SERVICE		
SERVICE COMPANIES		
XYZ SERVICE CO 123 Maple 999-9999		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. Stephen E. Upton
Senior Vice President
Whirlpool Corporation
Administrative Center
2000 US-33 North
Benton Harbor, MI 49022

*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.



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