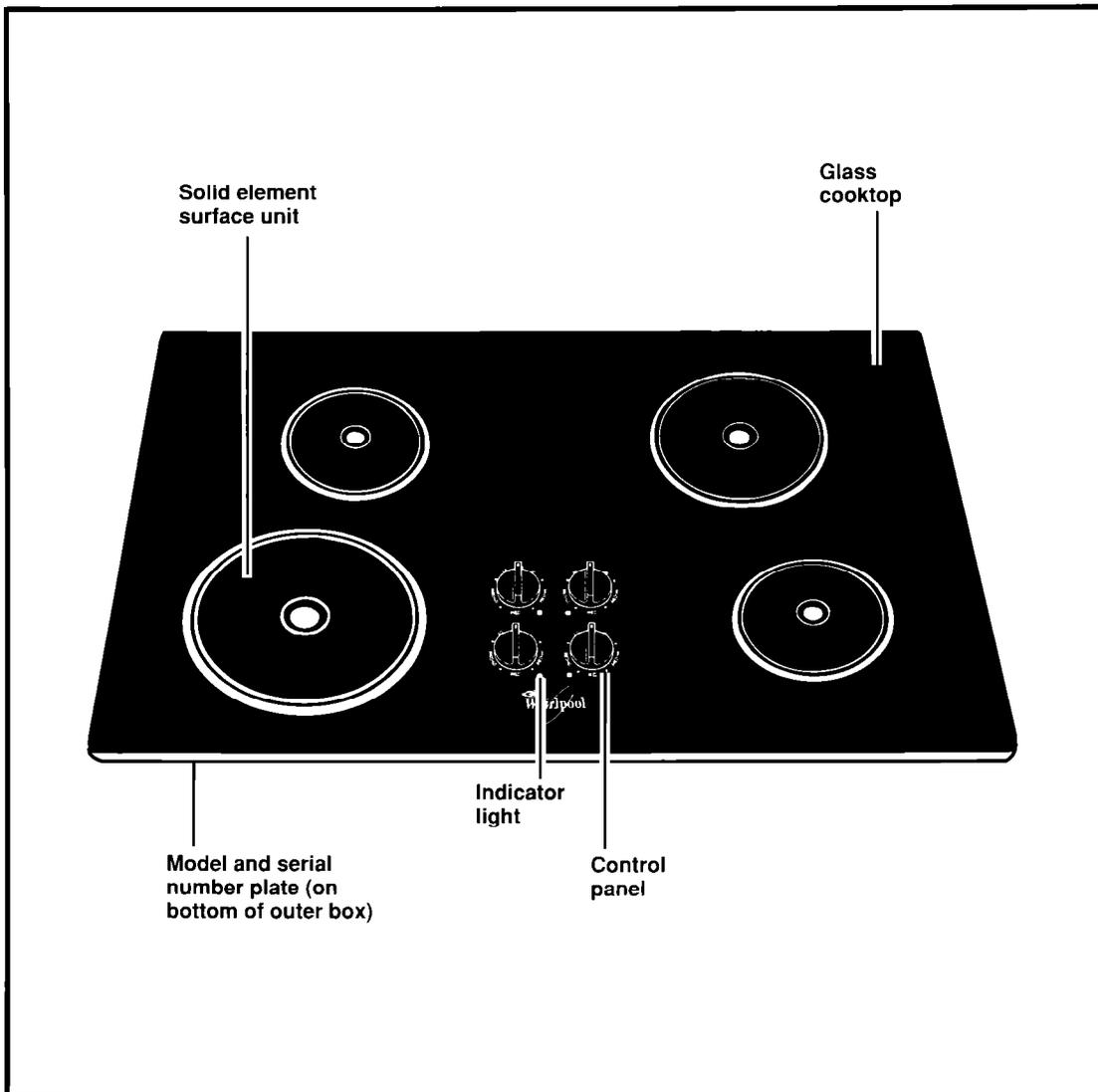




Use & Care Guide



**ELECTRIC COOKTOP
RC8330XT**

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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 (on bottom of outer box) and purchase date from sales slip.
- Keep this book and the sales slip together in a handy place.

Model Number

Serial Number

Purchase Date

Service Company Phone Number

You are responsible for:

- Installing and leveling the cooktop in a countertop and cabinet strong enough to support its weight, and where it is protected from the elements. (See the Installation Instructions.)
- Making sure the cooktop is not used by anyone unable to operate it properly.
- Properly maintaining the cooktop.
- Using the cooktop only for jobs expected of a home cooktop.

Important Safety Instructions

⚠ WARNING

To reduce the risk of fire, electrical shock, injury to persons, or damage when using the cooktop, follow basic precautions, including the following:

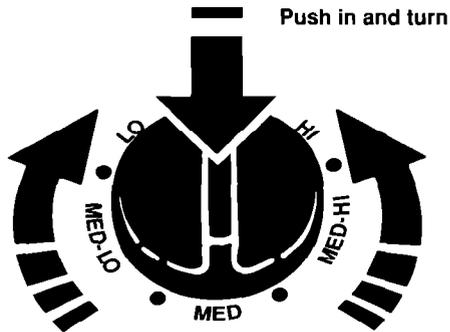
- Read all instructions before using the cooktop.
- Install or locate the cooktop only in accordance with the provided Installation Instructions. It is recommended that the cooktop be installed by a qualified installer. The cooktop must be properly connected to electrical supply and grounded.
- Do not operate the cooktop if it is not working properly, or if it has been damaged or dropped.
- Do not use the cooktop for warming or heating the room. Persons could be burned or injured, or a fire could start.
- Use the cooktop only for its intended use as described in this manual.
- 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.
- Do not touch surface units or areas near surface units. Surface units may be hot even though they are dark in color. Areas near surface units become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact surface units or areas near surface units until they have had sufficient time to cool.
- Select a pan with a flat bottom that is about the same size as the surface unit. If pan is smaller than the surface unit, some of the heating element will be exposed and may result in the igniting of clothing or potholders. Correct pan size also improves cooking efficiency.
- Turn pan handles inward, but not over other surface units. This will help reduce the chance of burns, igniting of flammable materials, and spills due to bumping of the pan.
- Use only dry potholders. Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or bulky cloth for a potholder. They could catch on fire.
- Check to be sure glass cooking utensils are safe for use on the cooktop. Only certain types of glass, glass-ceramic, ceramic, earthenware or other glazed utensils are suitable for cooktops without breaking due to the sudden change in temperature.
- Do not heat unopened containers. They could explode. The hot contents could cause burns and container particles could cause injury.
- Grease is flammable and should be handled carefully. Let fat cool before attempting to handle it. Do not allow grease to collect around cooktop. Wipe spill-overs immediately.
- Do not use water on grease fires. Never pick up a flaming pan. Smother flaming pan on cooktop by covering with a well-fitted lid, cookie sheet or flat tray. Flaming grease outside of pan can be extinguished with baking soda or, if available, a multipurpose dry chemical or foam-type extinguisher.
- Never leave surface units unattended at high heat settings. A boil-over could result and cause smoking and greasy spill-overs that may ignite.
- Make sure surface units are off when you are finished, and when you are not watching.
- Do not store flammable materials on or near the cooktop. They could explode or burn.
- Do not store things children might want above the cooktop. Children could be burned or injured while climbing on it.
- Do not leave children alone or unattended in area where the cooktop is in use. They should never be allowed to sit or stand on any part of the cooktop. They could be burned or injured.
- Clean your cooktop regularly. See care and cleaning instructions in this manual.
- Be sure all cooktop parts are cool before cleaning.
- Do not repair or replace any part of the cooktop unless specifically recommended in this manual. All other servicing should be referred to a qualified technician.
- Disconnect the electrical supply before servicing the cooktop.

• FOR YOUR SAFETY •

DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS AND LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE. THE FUMES CAN CREATE A FIRE HAZARD OR EXPLOSION.

- SAVE THESE INSTRUCTIONS -

Using Your Cooktop



Using the surface units

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

Surface unit indicator light

One of the surface unit indicator lights on the control panel will glow when a surface unit is on.

⚠ WARNING

Burn and Fire Hazard

Be sure all control knobs are turned to OFF and the indicator 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.

Until you get used to the settings, use the following as a guide. For best results, start cooking at the high settings; then turn the control knob down to continue cooking.

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

Use MED-HI to hold a rapid boil; to fry chicken or pancakes. Turn to LO or MED-LO when sizzle starts.

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

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

Use LO to keep food warm until ready to serve.

⚠ 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.

Using Your Cooktop Continued

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 surface.

Solid element surface units are made of heavy cast-iron to provide even cooking. Each surface unit has a built-in protective limiter as a safety feature. The limiter senses uneven cooking temperatures and automatically reduces the heat level. The limiter will sense uneven heat when a pan boils dry or when a pan is removed and the surface unit is left on. The heat level may also be reduced automatically if the bottom of the pan is not flat or if the pan is too large or too small for the element. This will result in longer cooking times.

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 surface unit OFF a few minutes before you finish cooking.

Cookware

Pans should be the same size or slightly larger than the surface unit to prevent boil-overs and hot handles.

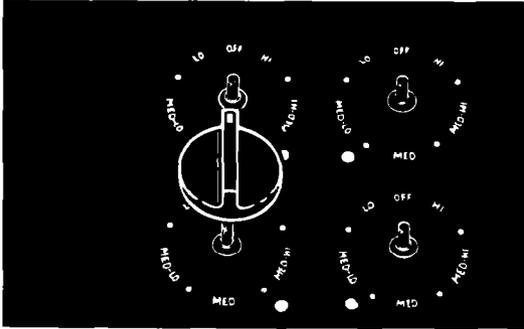
Use only flat-bottomed utensils on the cooktop. Flat bottoms allow maximum contact between the pans and surface units for fast, even cooking. Pans without flat bottoms and specialty items with rounded or ridged bottoms (woks, ridged bottom canners or tea kettles) will cause uneven heating and poor cooking results.

To check your cookware for flatness, place a straight-edge across the bottom of each piece. Move the straight-edge around. If light shows anywhere between the pan and the straight-edge, the pan is not flat. Do not use it.

Caring For Your Cooktop

⚠ WARNING

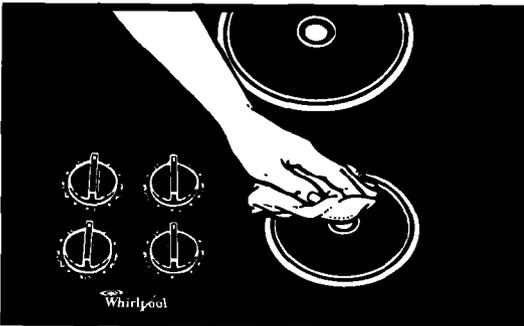
Burn and Electrical Shock Hazard
Make sure all controls are off and the cooktop is cool before cleaning. Failure to do so can result in burns or electrical shock.



Control knobs and glass cooktop surface

1. Turn control knobs to the OFF position.
2. Pull control knobs straight off.
3. Use warm, soapy water or spray glass cleaner and a soft cloth to wipe the glass cooktop surface. Rinse and wipe dry with a soft cloth.
4. Wash control knobs in warm, soapy water. Rinse well and dry with a soft cloth. Do not soak.
5. Replace control knobs by pushing them firmly into place.

NOTE: When cleaning, never use steel wool, abrasives, or commercial oven cleaners which may damage the finish. After cleaning, make sure all control knobs point to the OFF position.

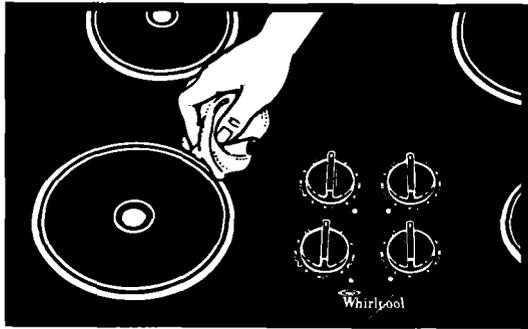


Solid element surface units

1. For best results, wipe off surface units with a damp soft cloth and soapy water after each use. Remove burned-on food with a soap-filled 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.

2. **IMPORTANT:** Dry the element completely after cleaning. Turn on the element for a few minutes to thoroughly dry. After the element has cooled, use a paper towel to apply a thin coat of salt-free oil to the surface units to season and restore the finish. Wipe excess oil off stainless steel trim rings. Then heat 3–5 minutes. Some smoking may occur; this is normal. 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.



3. The stainless steel trim rings will 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 (Part No. 814009) or Electrol® dressing (Part No. 814030), write to:

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

Cleaning tips

Control knobs

Clean with warm, soapy water and a soft cloth.

- Wash, rinse and dry well.
- Do not soak.

Glass cooktop surface

Clean with warm, soapy water or spray glass cleaner and a soft cloth.

- Wipe off regularly when cooktop is cool.
- Follow directions provided with the cleaner.

Use a non-abrasive plastic scrubbing pad for heavily-soiled areas.

- Do not use abrasive or harsh cleansers.

NOTE: Do not allow food containing acids (such as vinegar, tomato or lemon juice) to remain on surface. Acids may remove the glossy finish. Also, wipe up milk or egg spills when cooktop is cool.

Solid element surface units

Clean with warm, soapy water on a soft cloth.

- Make sure the cooktop and the surface units are cool.

OR

Clean with soapy scrubbing pad or scouring powder.

- Wipe off the surface units after each use.

NOTE: After each cleaning, heat surface units until dry.

To darken surface units or to remove rust spots:

Use salt-free oil on a soft cloth.

- 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.

Use Electrol® dressing (Part No. 814030)*.

- Follow the directions on the dressing.

NOTE: This will improve surface unit appearance, but will not eliminate dark spots.

Trim rings

Use stainless steel cleaner or Cook Top Polishing Creme (Part No. 814009)*.

- Make sure surface units are cool.
- Follow directions provided with cleaner or polishing creme.

NOTE: Yellowing of trim rings is normal from heat of the surface units and pans.

*See page 7 for ordering information.

If You Need Service Or Assistance...

We suggest you follow these steps:

1. Before calling for assistance...

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

If nothing operates:

- Is the power supply cord plugged into 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?
- 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 are not what you expected:

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

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 consultant 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.

If you prefer, write to:

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

Please include a daytime phone number in your correspondence.

3. If you need service*...



Whirlpool has a nationwide network of authorized WhirlpoolSM service companies. Whirlpool service technicians are trained to fulfill the product warranty and provide after-warranty service, anywhere in the United States. To locate the authorized Whirlpool service company 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 ELECTRICAL APPLIANCES – MAJOR – REPAIRING & PARTS
OR
WASHING MACHINES, DRYERS & IRONERS – SERVICING
WHIRLPOOL APPLIANCES AUTHORIZED WHIRLPOOL SERVICE
SERVICE COMPANIES
XYZ SERVICE CO
123 Maple.....999-9999

4. 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.

5. If you are not satisfied with how the problem was solved*...

- Contact the Major Appliance Consumer Action Panel (MACAP). MACAP is a group of independent consumer experts that voices consumer views at the highest levels of the major appliance industry.
- Contact MACAP only when the dealer, authorized servicer or Whirlpool have failed to resolve your problem.
Major Appliance Consumer Action Panel
20 North Wacker Drive
Chicago, IL 60606
- MACAP will in turn inform us of your action.

*When requesting assistance, 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.

WHIRLPOOL®

Electric Cooking Product Warranty

ER004

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 an authorized Whirlpool SM 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 cooking product. 2. Instruct you how to use the cooking product. 3. Replace house fuses or correct house wiring. 4. Replace owner accessible light bulbs. <p>B. Repairs when the cooking 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 the cooking 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 also apply. For details, please contact your authorized Whirlpool distributor or military exchange.

If you need service, first see the "Service and Assistance" section of this book. After checking "Service and Assistance," additional help can be found by calling our COOL-LINE[®] service assistance telephone number, **1-800-253-1301**, from anywhere in the U.S.

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