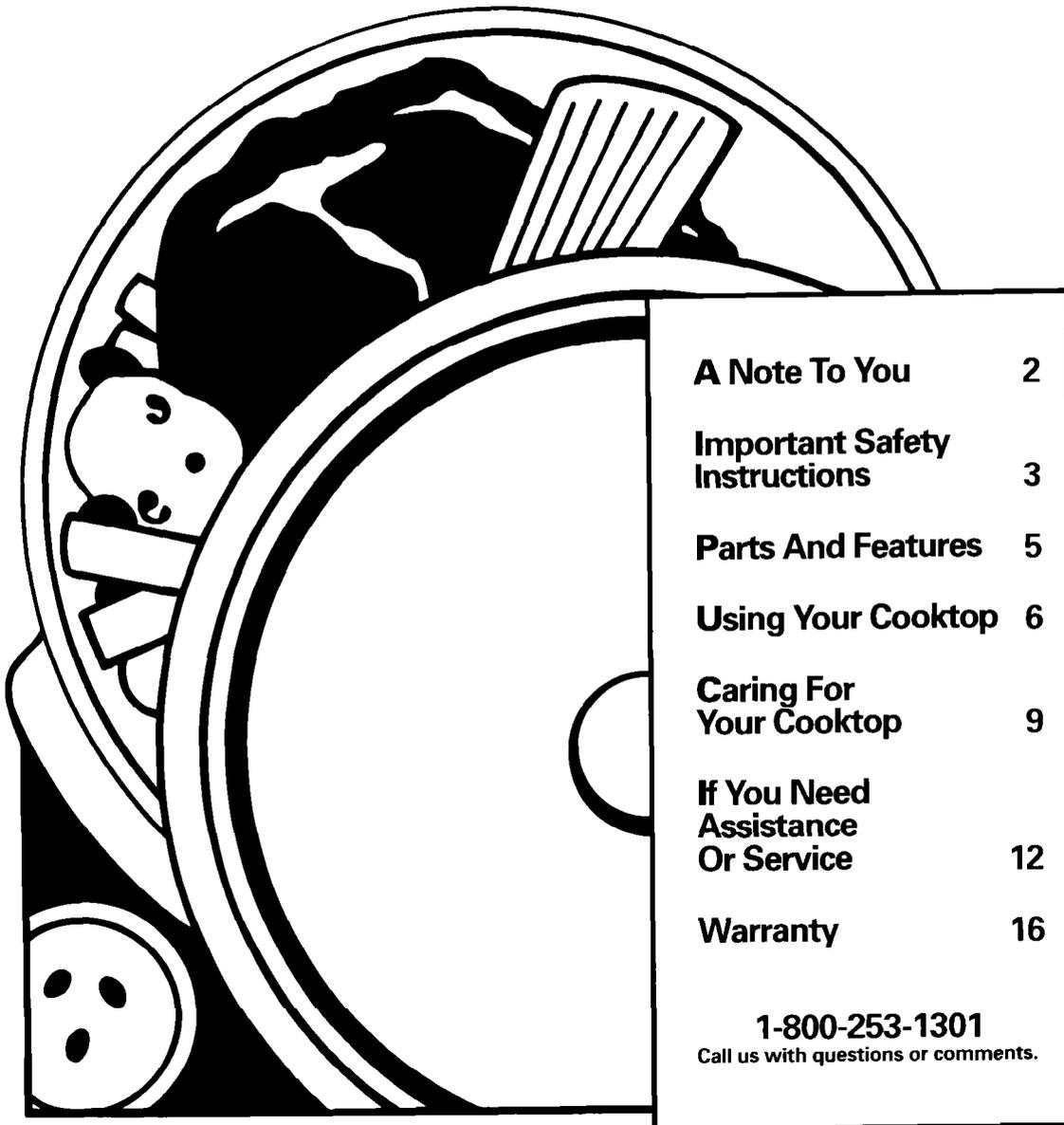




# Use And Care

## G U I D E



**ELECTRIC SOLID ELEMENT COOKTOP**

10/93

**MODELS RC8436XA  
RC8430XA**

# A Note To You

## **Thank you for buying a Whirlpool® appliance.**

You have purchased a quality, *world-class* home appliance. Years of engineering experience have gone into its manufacturing. To ensure that you will enjoy many years of trouble-free operation, we have developed this Use and Care Guide. It is full of valuable information on how to operate and maintain your appliance properly and safely. Please read it carefully. Also, please complete and mail the Ownership Registration Card provided with your appliance. This will help us notify you about any new information on your appliance.

## **Your safety is important to us.**

This guide contains safety symbols and statements. Please pay special attention to these symbols and follow any instructions given. Here is a brief explanation of the use of each symbol.

### **⚠ WARNING**

This symbol will help alert you to such dangers as personal injury, burns, fire and electrical shock.

### **⚠ CAUTION**

This symbol will help you avoid actions which could cause product damage (scratches, dents, etc.) and damage to your personal property.

## **Our Consumer Assistance Center number, 1-800-253-1301, is toll-free, 24 hours a day.**

If you ever have a question concerning your appliance's operation, or if you need service, first see "If You Need Assistance Or Service" on page 12. If you need further help, feel free to call our Consumer Assistance Center. When calling, you will need to know your appliance's complete model number and serial number. You can find this information on the model and serial number plate (see diagram on page 5). For your convenience, we have included a handy place below for you to record these numbers, the purchase date from the sales slip and your dealer's name and telephone number. Keep this book and the sales slip together in a safe place for future reference.

**Model Number** \_\_\_\_\_

**Dealer Name** \_\_\_\_\_

**Serial Number** \_\_\_\_\_

**Dealer Phone** \_\_\_\_\_

**Purchase Date** \_\_\_\_\_

# 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:

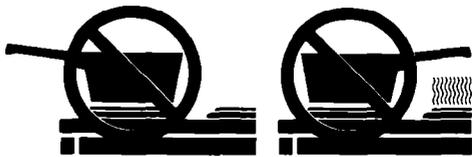
**General**

- Read all instructions before using the cooktop.
  - Install or locate the cooktop only in accordance with the provided Installation Instructions. The cooktop must be installed by a qualified installer. The cooktop must be properly connected to electrical supply and grounded.
  - **CAUTION:** 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.
  - Do not operate the cooktop if it is damaged or not working properly.
  - 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 touch surface units or areas near 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 units until they have had sufficient time to cool.
- 
- 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.
  - Use only dry potholders. Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot surface units. Do not use a towel or bulky cloth for a potholder. It could catch on fire.
  - Do not heat unopened containers. They could explode. The hot contents could cause burns and container particles could cause injury.
  - Do not store flammable materials on or near the cooktop. The fumes can create an explosion and/or fire hazard.

# IMPORTANT SAFETY INSTRUCTIONS

## When using the cooktop

- 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.
- 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.
- Never leave surface units unattended at high heat settings. A boilover could result and cause smoking and greasy spillovers that may ignite.



- 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.

## Grease

- Grease is flammable. Do not allow grease to collect around cooktop. Wipe spillovers immediately.



- Do not use water on grease fires. Never pick up a flaming pan. Smother flaming pan on range 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.

## Care and cleaning

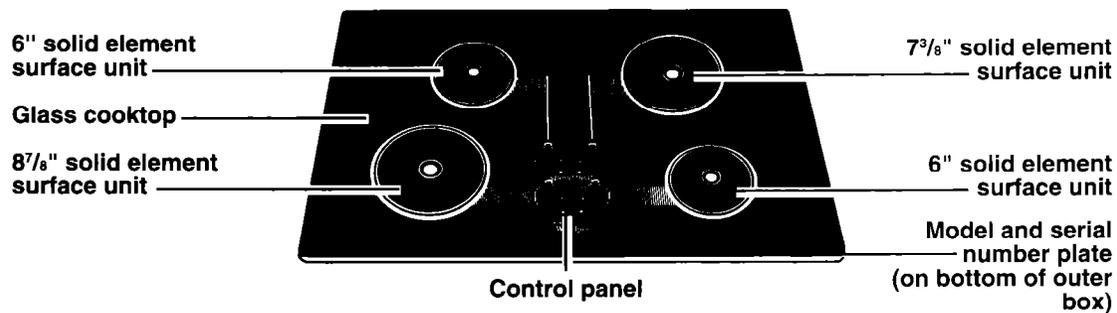
- Do not repair or replace any part of the cooktop unless specifically recommended in this manual. All other servicing should be referred to a qualified technician.
- Disconnect the electrical supply before servicing the cooktop.

– SAVE THESE INSTRUCTIONS –

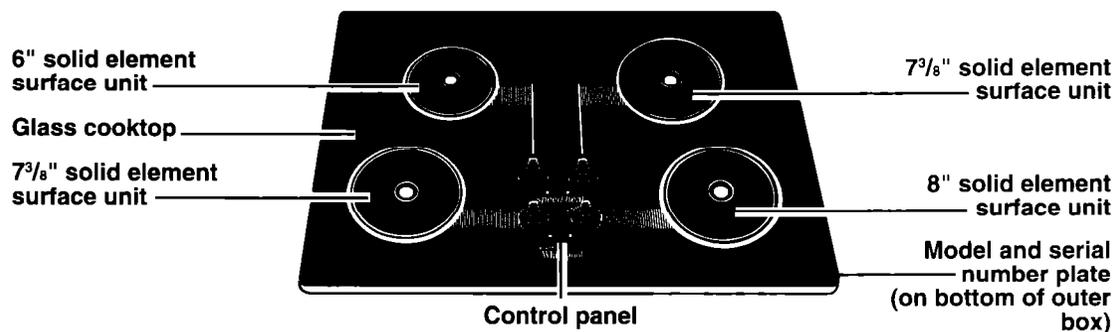
# Parts And Features

This section contains captioned illustrations of your cooktop. Use them to become familiar with the location and appearance of all parts and features.

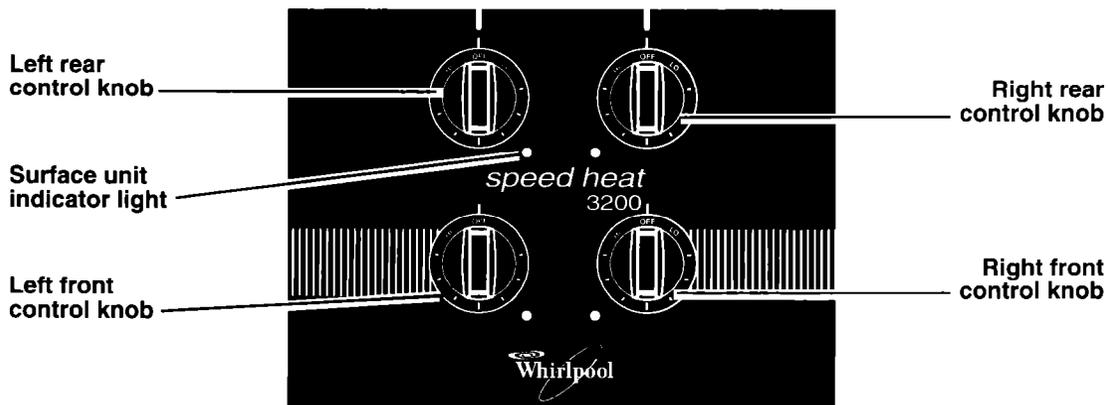
## Model RC8436XA



## Model RC8430XA



## Control panel



NOTE: Both models shown are also available in white.

# Using Your Cooktop

**In This Section**

	Page	Page	
Using the surface units .....	6	Energy saving tips .....	8

To obtain the best cooking results possible, you must operate your cooktop properly. This section gives you important information for efficient and safe use of your cooktop.

## Using the surface units

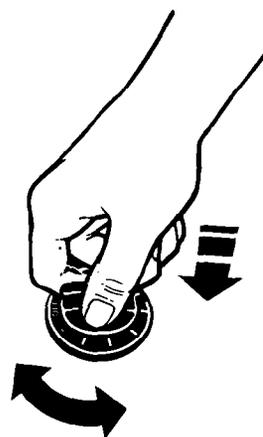
**Push in control knobs before turning** them to a setting. You can set them anywhere between HI and OFF.

### Surface unit markers

The solid dot in the surface unit marker shows which surface unit is turned on by that knob.

### Surface unit indicator lights

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 all 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 setting; then turn the control knob down to continue cooking.

SETTING	RECOMMENDED USE
HI	<ul style="list-style-type: none"> <li>To start foods cooking.</li> <li>To bring liquids to a boil.</li> </ul>
Medium-high	<ul style="list-style-type: none"> <li>To hold a rapid boil.</li> <li>To fry chicken or pan-cakes.</li> </ul>
Medium (opposite OFF)	<ul style="list-style-type: none"> <li>For gravy, pudding and icing.</li> <li>To cook large amounts of vegetables.</li> </ul>
Medium-low	<ul style="list-style-type: none"> <li>To keep food cooking after starting it on a higher setting.</li> </ul>
LO	<ul style="list-style-type: none"> <li>To keep food warm until ready to serve.</li> </ul>

## Solid element surface units

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 when:

- **A pan boils dry.**
- **A pan is removed** and the surface unit is left on.
- **The bottom of the pan** is too large or too small for the surface unit. This will result in longer cooking times.
- **The bottom of the pan** is rounded, warped, ribbed or dented and does not make full contact with the surface unit.

The limiter will automatically reduce the heat level to provide even cooking temperatures and to protect the surface unit.

**NOTE:** Solid element surface units stay hot for a long time. Do not use the HI setting for long periods of time or leave pans on hot surface units when cooking is done. Burned food and damage to the cookware could result. You may want to turn the surface unit off a few minutes before you finish cooking.

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.

## ⚠ WARNING

### Burn and Fire Hazard

Be sure all control knobs are turned to OFF and the Power On Light(s) is OFF when you are not cooking.

Someone could be burned or a fire could start if a surface unit is accidentally left ON.

## Cookware tips

- **Select a pan** that is about the same size as the surface unit.
- **NOTE: For best results and greater energy efficiency,** use only flat-bottomed cookware that makes good contact with the surface units. Do not use cookware with rounded, warped, ribbed (such as some porcelain enamelware) or dented bottoms. You can, however, use the newer cookware available with slightly indented bottoms or very small expansion channels. This cookware is specially designed to provide the good contact needed for best cooking results. Also, woks, canners and teakettles with flat bottoms suitable for use on your cooktop are now available in most stores that sell housewares.
- **The pan** should have straight sides and a tight-fitting lid.
- **Choose medium to heavy gauge** (thickness) pans that are fairly lightweight.
- **The pan material** (metal or glass) affects how fast heat transfers from the surface unit through the pan material and how evenly heat spreads over the pan bottom. Choose pans that provide the best cooking results.
- **Handles** should be made of sturdy, heat-resistant material and be securely attached to the pan.

### ⚠ CAUTION

#### Product Damage Hazard

Do not leave an empty utensil, or one which has boiled dry, on a hot surface unit.

The utensil could overheat and could damage the utensil or surface unit.

### Home canning information

The large diameter of most water-bath or pressure canners combined with high heat settings for long periods of time can shorten the life of surface units and cause damage to the cooktop.

#### To protect your range:

- **Use flat-bottomed canners/pans** for best results. Some canners have ribbed bottoms (porcelain enamelware) and are not recommended. They do not make good contact with the surface unit, causing the limiter to reduce the heat level. This interferes with the canning process.

- **Use the largest surface unit** for best results. Also, use a canner/pan which can be centered over the surface unit and which does not extend more than one inch outside surface unit area. Large diameter canners/pans, if not properly centered, trap heat and can cause damage to the cooktop.
- **Do not place canner** on two surface units at the same time. Too much heat will build up and will damage the cooktop.
- **Start with hot water.** This reduces the time the control is set on high. Reduce heat setting to lowest position needed to keep water boiling.
- To prolong the life of the elements:
  - **Prepare small batches** at a time.
  - **Do not use elements** for canning all day.

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## Energy saving tips

Although the energy used for cooking is usually a very small percentage of the total energy used in the home, cooking energy can be used efficiently. Here are some tips to help you save energy when using your cooking product:

- **Use** pans with flat bottoms, straight sides and tight-fitting lids.
- **Match** the pan to the surface unit size.
- **Cook** with a minimum of liquid or fat to help shorten cooking time.
- **Preheat** pans only when recommended and for the shortest time possible.
- **Start** food on higher heat settings, then set surface unit control on low or off to finish cooking. Use retained heat for cooking when possible.
- **Turn on** the surface unit only after placing filled pan on the unit.
- **Plan** your meals for the most efficient use of the cooktop.

# Caring For Your Cooktop

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Cleaning the solid element surface units .....	9	Cleaning other cooktop parts.....11

Your cooktop is designed for ease of care. You can do most cleaning with items found around your home. Cleaning your cooktop whenever spills or soiling occurs will help to keep it looking and operating like new.

**⚠ WARNING**

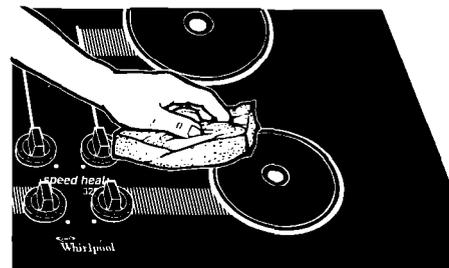
**Burn and Electrical Shock Hazard**  
 Make sure all controls are off and the cooktop is cool before cleaning or servicing.  
 Failure to do so could result in burns or electrical shock.

## Cleaning the solid element surface units

**⚠ WARNING**

**Burn and Electrical Shock Hazard**  
 Solid element surface units do not glow red when hot. Make sure all controls are OFF and the cooktop is COOL before cleaning.  
 Failure to do so could result in burns or electrical shock.

- 1. Make sure** all surface units are off and cool.
- 2. For best results, wipe off** surface units with a damp sponge and soapy water after each use. **Remove** burned-on food with a non-abrasive, 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.
- 3. Dry** the surface unit completely after cleaning. **Turn on** the surface unit for few minutes to thoroughly dry.



## CARING FOR YOUR COOKTOP

4. **After the surface unit 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 trim rings.**
5. **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.

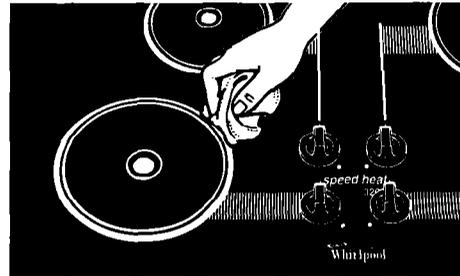
**NOTE:** You can apply Optional Electrol® dressing to the surface units to improve their appearance.

**To obtain order information for Electrol dressing (Part No. 814030), write to:**

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

**OR**

Call **1-800-253-1301** to order. You must have a major credit card to order by phone.



## Cleaning other cooktop parts

Use the following table to help you clean all other parts of your cooktop.

PART	WHAT TO USE	HOW TO CLEAN
<b>Control knobs</b>	Sponge and warm, soapy water	<ul style="list-style-type: none"> <li>• Turn knobs to OFF and pull straight away from control panel.</li> <li>• Wash, rinse and dry thoroughly. Do not soak.</li> <li>• <b>Do not use steel wool or abrasive cleansers. They may damage the finish of the knobs.</b></li> <li>• Replace knobs. Make sure all knobs point to OFF.</li> </ul>
<b>Glass cooktop surface</b>	Sponge and warm, soapy water <b>OR</b> Paper towel and spray glass cleaner	<ul style="list-style-type: none"> <li>• Wash, rinse and dry thoroughly.</li> <li>• <b>Do not use steel wool or abrasive cleansers. They may damage the finish.</b></li> <li>• Do not spray cleaner directly on control panel. Apply cleaner to paper towel.</li> <li>• Use nonabrasive, plastic scrubbing pad on heavily soiled areas.</li> </ul>

# If You Need Assistance Or Service

This section is designed to help you save the cost of a service call. Part 1 of this section outlines possible problems, their causes, and actions you can take to solve each problem. Parts 2 and 3 tell you what to do if you still need assistance or service. When calling our Consumer Assistance Center for help or calling for service, please provide a detailed description of the problem, your appliance's complete model and serial numbers and the purchase date. (See page 2.) This information will help us respond properly to your request.

## 1. Before calling for assistance ...

Performance problems often result from little things you can find and fix without tools of any kind. Please check the chart below for problems you can fix. It could save you the cost of a service call.

<b>PROBLEM</b>	<b>POSSIBLE CAUSE</b>	<b>SOLUTION</b>
<b>Nothing will operate</b>	The unit is not wired into a live circuit with proper voltage.  A household fuse has blown or a circuit breaker has tripped.	Wire the unit into a live circuit with proper voltage. (See Installation Instructions.)  Replace household fuse or reset circuit breaker.
<b>The surface units will not operate</b>	A household fuse has blown or a circuit breaker has tripped.  You are not setting the control knobs correctly.	Replace household fuse or reset circuit breaker.  Push control knobs in before turning to a setting.
<b>Control knob(s) will not turn</b>	You are not pushing in before turning.	Push control knob(s) in before turning to a setting.
<b>Cooking results are not what you expected</b>	The cooktop is not level.  The recipe has never been tested or is not from a reliable source.  The pan used is not the type or size recommended in the recipe.  Cooking utensil does not fit the surface unit being used.	Level cooktop. (See Installation Instructions.)  Use only tested recipes from a reliable source.  Refer to a reliable cookbook for recommended pan type and size.  Pan should be the same size or slightly larger than surface unit being used.

## **2. If you need assistance ...**

**Call Whirlpool Consumer Assistance Center telephone number. Dial toll-free from anywhere in the U.S.A.:**

**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. William Clark  
Consumer Assistance Representative  
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 Whirlpool<sup>SM</sup> 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 Consumer Assistance Center telephone number (see Step 2) or look in your telephone directory Yellow Pages under:

**• APPLIANCE-HOUSEHOLD-MAJOR, SERVICE & REPAIR**

- See: Whirlpool Appliances or Authorized Whirlpool Service  
(Example: XYZ Service Co.)

**• WASHING MACHINES & DRYERS, SERVICE & REPAIR**

- See: Whirlpool Appliances or Authorized Whirlpool Service  
(Example: XYZ Service Co.)

## **4. If you need FSP<sup>®</sup> 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<sup>®</sup> 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 Consumer Assistance Center 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 and 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.

# WHIRLPOOL®

## Electric Cooktop Warranty

LENGTH OF WARRANTY	WHIRLPOOL WILL PAY FOR
<b>FULL ONE-YEAR WARRANTY</b> 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 <sup>SM</sup> service company.
<b>LIMITED WARRANTY FOR LIFE OF THE PRODUCT</b> Second Year Through Life of Product From Date of Purchase	FSP replacement parts for control knobs.
<b>WHIRLPOOL WILL NOT PAY FOR</b>	
<p><b>A.</b> Service calls to:</p> <ol style="list-style-type: none"> <li>1. Correct the installation of your cooktop.</li> <li>2. Instruct you how to use your cooktop.</li> <li>3. Replace house fuses or correct house wiring.</li> </ol> <p><b>B.</b> Repairs when your cooktop is used in other than normal, single-family household use.</p> <p><b>C.</b> Pickup and delivery. Your cooktop is designed to be repaired in the home.</p> <p><b>D.</b> Damage to your cooktop caused by accident, misuse, fire, flood, acts of God or use of products not approved by Whirlpool.</p> <p><b>E.</b> Any labor costs during limited warranty.</p> <p><b>F.</b> Repairs to parts or systems caused by unauthorized modifications made to the appliance.</p>	

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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 authorized Whirlpool distributor or military exchange.

If you need service, first see the "Assistance or Service" section of this book. After checking "Assistance or Service," additional help can be found by calling our Consumer Assistance Center telephone number, **1-800-253-1301**, from anywhere in the U.S.A.



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