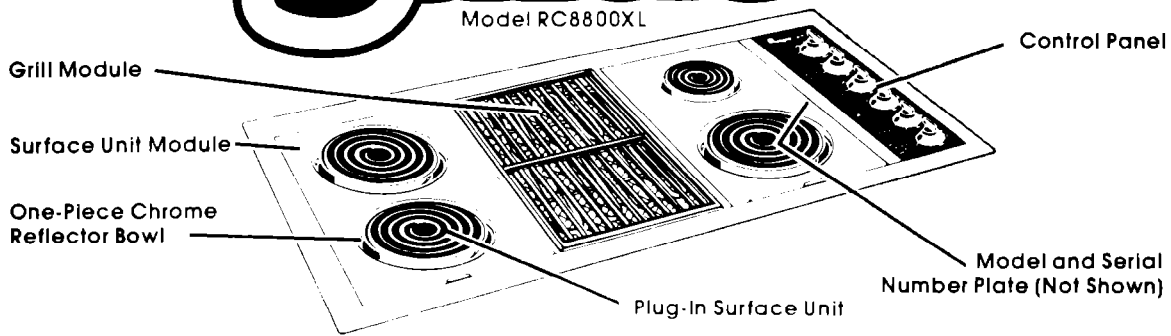


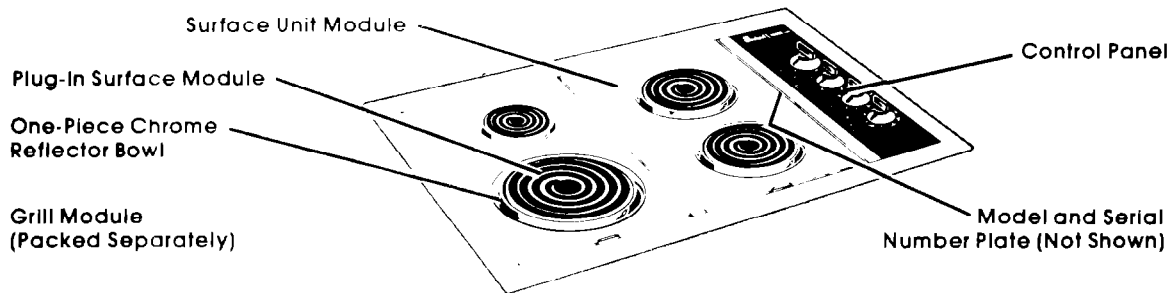


MODULAR COOKTOPS
 Models RC8800XL (3 Cooktop Modules)
 RC8300XL (2 Cooktop Modules)

use & care guide



Model RC8300XL (Modules can be placed in any position.)



Copy Your Model and Serial Numbers Here

If you have a question, or need service, have this information ready:

- Complete** Model and Serial Numbers. (Remove the right front module to see the plate on the right inside wall of your cooktop.)
- Purchase or installation date from your sales slip.

Copy this information in these spaces. Keep this book, your warranty and the sales slip together in a handy place.

Model Number
Serial Number
Purchase / Installation Date
Service Company and Phone Number

See the "Cooking Guide" for important safety information.

Your responsibilities...

Installation and proper, safe use are your personal responsibilities. Read this "Use and Care Guide" and the "Cooking Guide" carefully for important use and safety information.

Installation

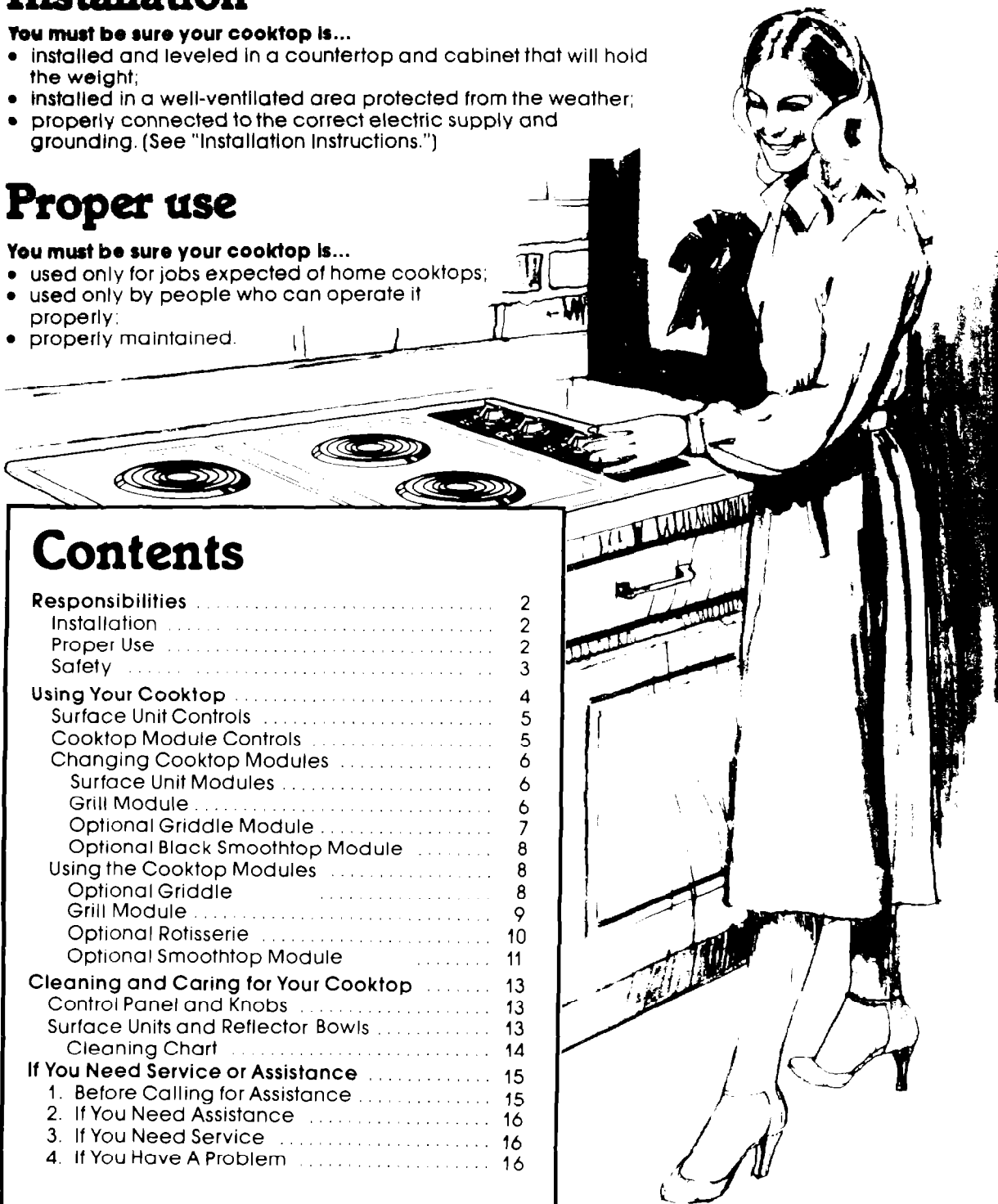
You must be sure your cooktop is...

- installed and leveled in a countertop and cabinet that will hold the weight;
- installed in a well-ventilated area protected from the weather;
- properly connected to the correct electric supply and grounding. (See "Installation Instructions.")

Proper use

You must be sure your cooktop is...

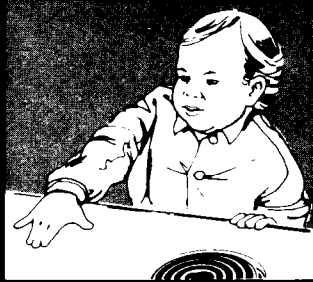
- used only for jobs expected of home cooktops;
- used only by people who can operate it properly;
- properly maintained.



Contents

Responsibilities	2
Installation	2
Proper Use	2
Safety	3
Using Your Cooktop	4
Surface Unit Controls	5
Cooktop Module Controls	5
Changing Cooktop Modules	6
Surface Unit Modules	6
Grill Module	6
Optional Griddle Module	7
Optional Black Smoothtop Module	8
Using the Cooktop Modules	8
Optional Griddle	8
Grill Module	9
Optional Rotisserie	10
Optional Smoothtop Module	11
Cleaning and Caring for Your Cooktop	13
Control Panel and Knobs	13
Surface Units and Reflector Bowls	13
Cleaning Chart	14
If You Need Service or Assistance	15
1. Before Calling for Assistance	15
2. If You Need Assistance	16
3. If You Need Service	16
4. If You Have A Problem	16

Safety



DO NOT allow children to use or play with the cooktop.

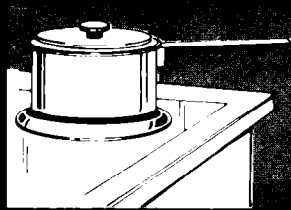
DO NOT leave children unattended near the cooktop.



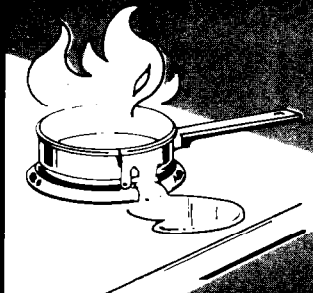
DO NOT store things children might want over the cooktop.



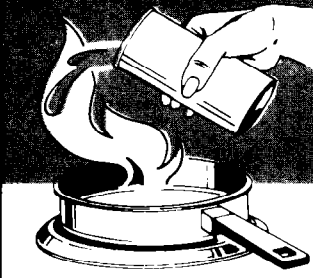
Red surface units are very hot, but dark surface units can still be hot enough to burn severely.



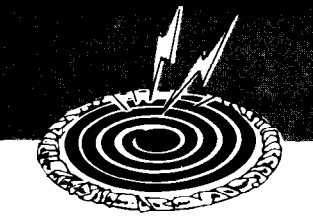
Keep pan handles turned in, but not over another surface unit.



Make sure surface units are off when you are finished, and when you aren't watching.



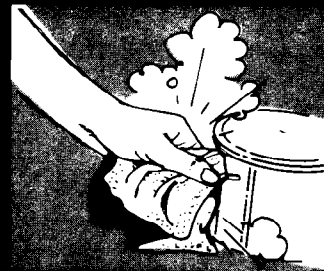
DO NOT use water on grease fires.



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



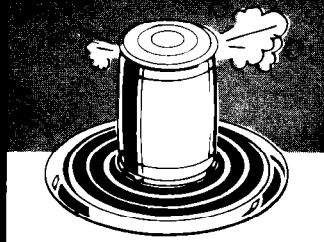
DO NOT use a towel or other bulky cloth as a pot holder.



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



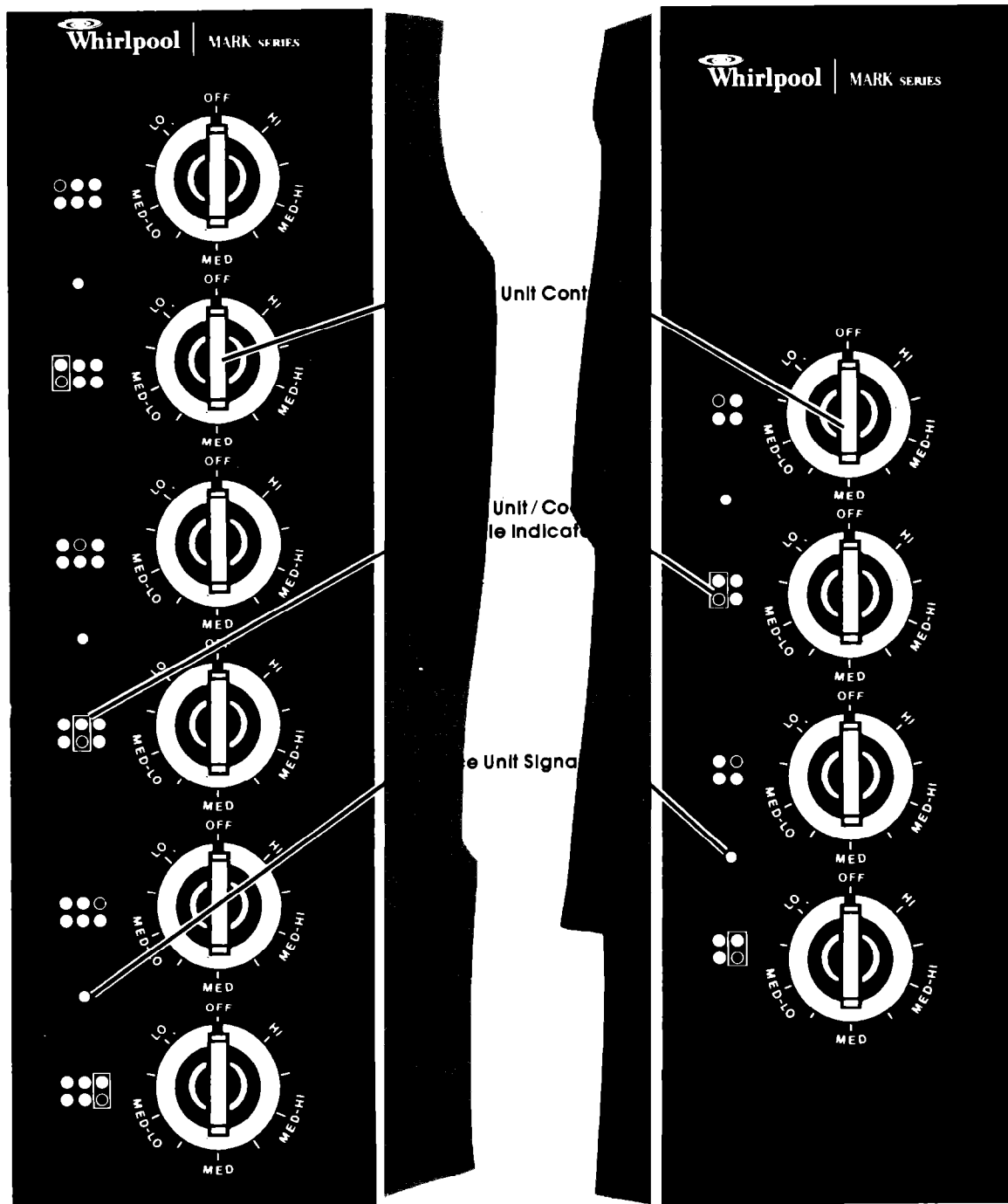
DO NOT wear loose or hanging garments when using the cooktop.



DO NOT heat unopened containers. They can explode.

Remove the Consumer Buy Guide label before using your cooktop.

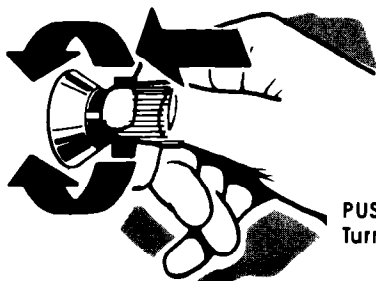
Using your cooktop



RC8800XL
(3 Cooktop Modules)

RC8300XL
(2 Cooktop Modules)

SURFACE UNIT CONTROLS

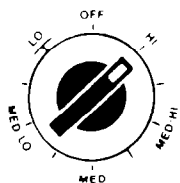


PUSH IN.
Turn to setting.

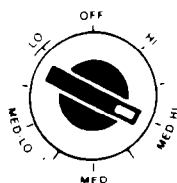
Control knobs **must be pushed in before turning** them to a setting. They can be set anywhere between HI to OFF.

One of the signal lights will glow when a surface unit is on. Be sure all lights are off when you are not cooking.

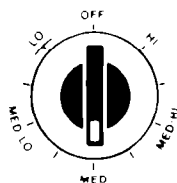
Until you get used to the settings, use the following as a guide.



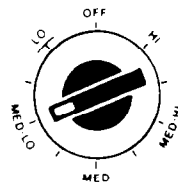
Use HI to start foods cooking or to bring liquids to a boil. **Surface unit will not turn red if good contact is made with bottom of pan.**



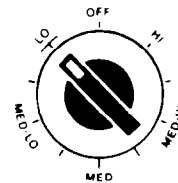
Use MED-HI to hold a rapid boil or to fry chicken or pancakes.



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.

COOKTOP MODULE CONTROLS

The following **Optional** Accessories are available through your Whirlpool Dealer or Parts Distributor:

Griddle
Rotisserie
Grill

Cooktop 2-6"
Cooktop 1-6" & 1-8"
Black Smoothtop

Use Surface Unit Controls to turn on cooktop modules. **For the Optional Griddle only,** surface unit indicators with boxes show which control to use:



Griddle on the Left



Left Front

Griddle in the Center

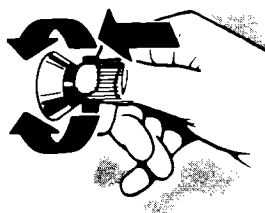


Center Front

Griddle on the Right

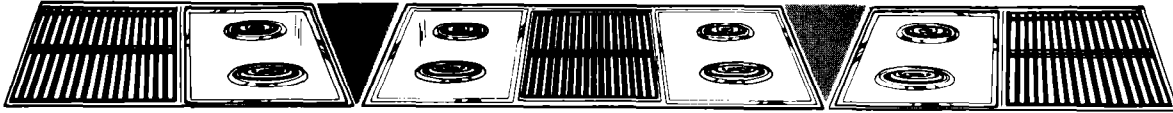


Right Front



Push in and turn the Surface Unit Control to the setting you want (see page 5 for suggestions).

For the Grill Module, use front or back 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 Left



Grill in the Center



Grill on the Right

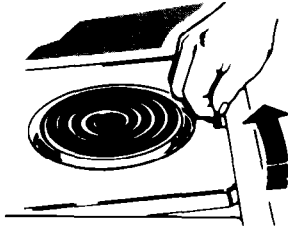


The **Optional Black Smoothtop Module** works the same as Surface Unit Modules.

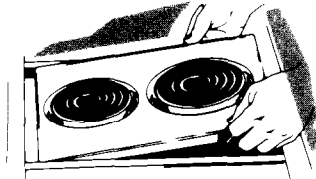
CHANGING COOKTOP MODULES

The Cooktop Modules will work on either side or the center of the cooktop. (Model RC8800XL: The grill and griddle modules will fit only on the left side or center of the cooktop.) **Make sure all controls are OFF and modules are cool before removing them.**

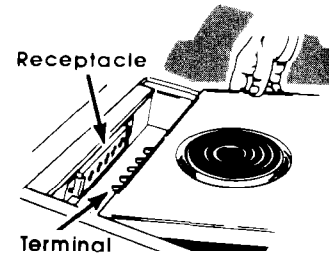
SURFACE UNIT MODULES



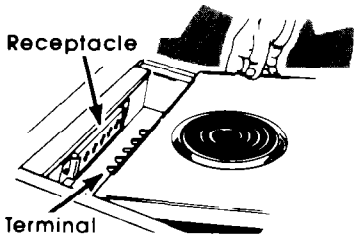
1. To remove, lift slightly by the handle.



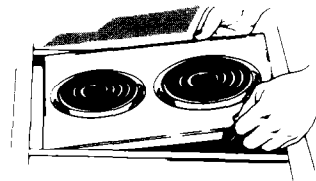
2. With both hands, pull module toward you to unplug it.



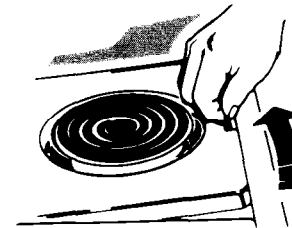
3. Lift out and set aside.



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

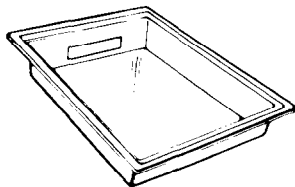


2. Push terminal into receptacle place until it's plugged in.

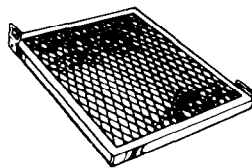


3. Lower the front with the handle.

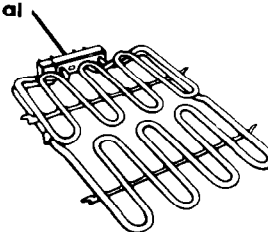
GRILL MODULE (Model RC8800XL: The grill module will fit only on the left side or center of the cooktop.)



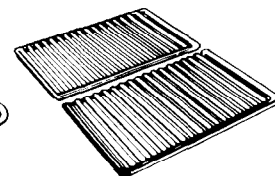
Frame and Grease Well



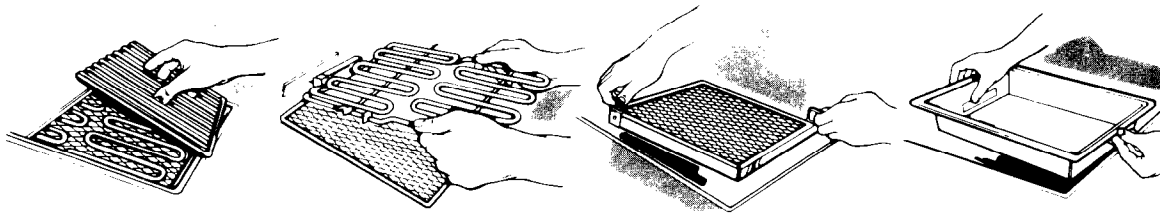
Basket with Ceramic Rocks



Heating Element



Grills

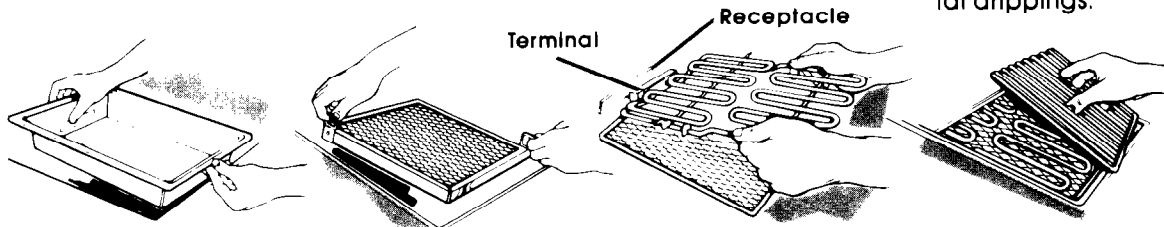


1. To remove, lift off grill.

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

3. Lift out basket of ceramic rocks.

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



1. To replace, lower grease well into opening.

2. Put in basket with ceramic rocks.

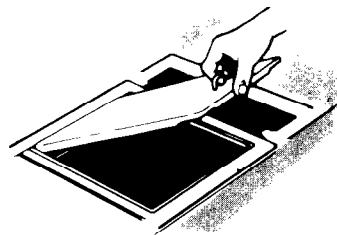
3. Plug heating element terminal into receptacle.

4. Place grills over heating element.

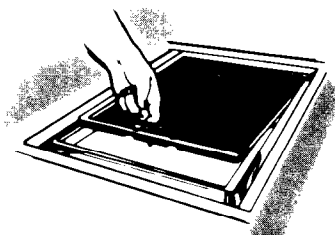
All parts must be cleaned after each use to avoid fat spoilage and odors. See page 14.

OPTIONAL GRIDDLE MODULE

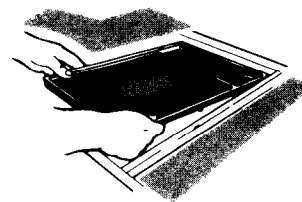
(Model RC8800XL: The griddle module will fit only on the left side or center of the cooktop.)



1. To remove, lift and remove griddle cover.

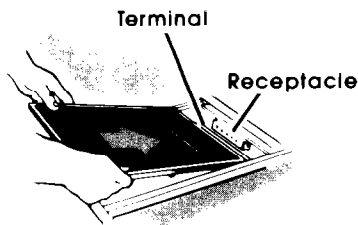


2. Lift front slightly by the handle.

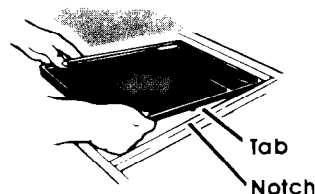


3. With both hands, pull griddle toward you to unplug it.

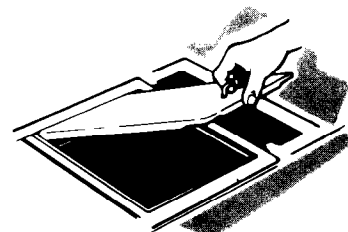
4. Lift out and set aside.



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



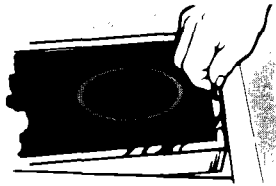
2. Push griddle into place until it's plugged in.



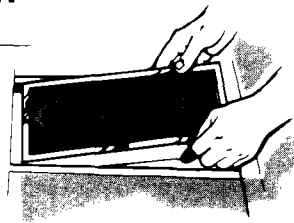
3. Slide so tabs on the griddle fit into the notches on each side.

4. Replace cover only over clean, cool griddle.

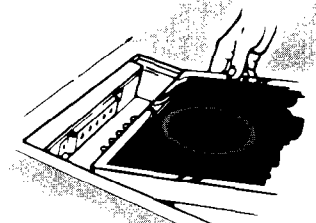
OPTIONAL BLACK SMOOTH-TOP MODULE



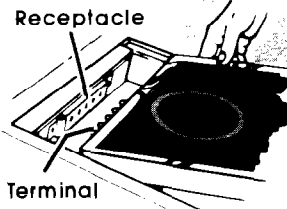
1. To remove, lift slightly by the handle.



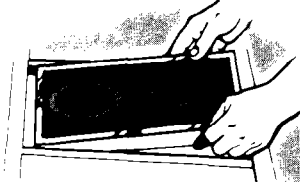
2. With both hands, pull module toward you to unplug it.



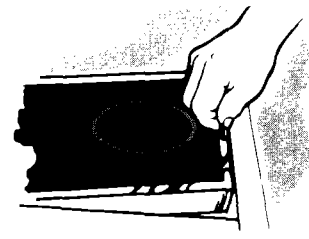
3. Lift out and set aside.



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



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



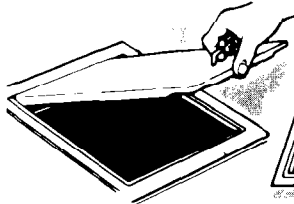
3. Lower smoothtop into place.

USING THE COOKTOP MODULES

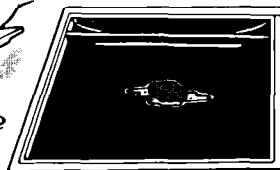
OPTIONAL GRIDDLE

Before using the griddle for the first time:

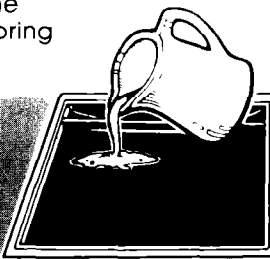
1. Wash, rinse and dry griddle.
 - Use warm sudsy water.
 - **DO NOT** immerse griddle.
 - **DO NOT** use metal scouring pads or abrasive cleaners. They will damage griddle.
2. Lightly wipe with cooking oil to season. You don't have to grease the griddle every time you use it. However, oil or butter adds flavoring and aids browning.



1. Lift and remove griddle cover. **DO NOT** replace until griddle is cool.



2. Preheat for a few minutes (until butter melts or beads of water dance on the griddle).



3. Add food. Use **only nylon or plastic** utensils. Metal can scratch the non-stick finish.



4. **TURN OFF** the griddle when cooking is finished. Leaving it ON can damage the griddle.

Approximate Griddle Module Settings


Bacon	HI
Grilled Sandwiches	HI
Pancakes	HI
Hamburgers	MED-HI
Eggs	MED

GRILL MODULE

A range hood should be used to help get rid of smoke while using the Grill Module (Whirlpool Model No's. RGH8330 or RGH8336 recommended for RC8300XL Cooktop; Model RGH8348 for the RC8800XL Cooktop).

Approximate Grill Module Cooking Times

Preheat grill for five minutes at suggested setting.

GRILL FOOD	Weight or Thickness	Internal Temperature	Control Setting(s)	Approximate Cooking Time		Comments	
				Side 1	Side 2		
	Beef						
	Steak					To test steak for doneness, cut near center with sharp knife	
	Rare	1" (2.5cm)	140°F(60°C)	Hi	8 Min.	9 Min.	
	Medium	1" (2.5cm)	160°F(71°C)	Hi	11 Min.	12 Min.	
	Well-done	1" (2.5cm)	170°F(76°C)	Hi	12 Min.	13 Min.	
	Steak						
	Rare	1½" (3.8cm)	140°F(60°C)	Hi	10 Min.	7 Min.	
	Medium	1½" (3.8cm)	160°F(71°C)	Hi	13 Min.	13 Min.	
	Well-Done	1½" (3.8cm)	170°F(76°C)	Hi	16 Min.	16 Min.	
	Hamburgers						
	Rare	1" (2.5cm)	140°F(60°C)	Hi	8 Min.	10 Min.	
	Medium	1" (2.5cm)	160°F(71°C)	Hi	9 Min.	12 Min.	
Well-Done	1" (2.5cm)	170°F(76°C)	Hi	10 Min.	13 Min.		
Fish							
Whole	2½ lbs. (1 kg)	120°F(44°C)	Hi	15 Min.	15 Min.	When fish flakes easily it is done. Cook all fish on aluminum foil.	
Fillets	1 lb. (.5 kg)	120°F(44°C)	Hi	4 Min.	4 Min.		
Lobster Tails	2 lbs. (1 kg)	120°F(44°C)	Hi	5 Min.	5 Min.		
Chicken							
Quarters or Pieces	2½ lbs. (1 kg)	190°F(88°C)	Hi	55 Min. Total			
Pork							
Loin or Rib Chops						Turn every few minutes	
Well Done	¾" (1.9 cm)	170°F(76°C)	Hi	15 Min.	12 Min.		
Spareribs	2½ lbs. (1 kg)	170°F(76°C)	Hi	10 Min.	10 Min.		
Ham Slice, fully cooked	1 lb. (.5 kg)	150°F(59°C)	Hi	6 Min.	7 Min.		
Sausage Patties	½" (1.3cm)	170°F(76°C)	Hi	8 Min.	12 Min.		
Links	10 oz. (.3 kg)	150°F(59°C)	Med Hi	6 Min. Total			
Other							
Frankfurters	8 Franks	150°F(59°C)	Hi	8 Min. Total		Turn frequently	
Sandwiches, foil wrapped	6 Sandwiches		Hi	18 Min. Total			
Potatoes, in foil & cut into pieces	4 potatoes		Hi	45 Min. Total		Wrap tightly	
Corn on the Cob wrapped in foil	4 ears	150°F(59°C)	Hi	30 Min. Total			
French Bread, in foil	2 loaves	130°F(54°C)	Hi	10 Min. Total			

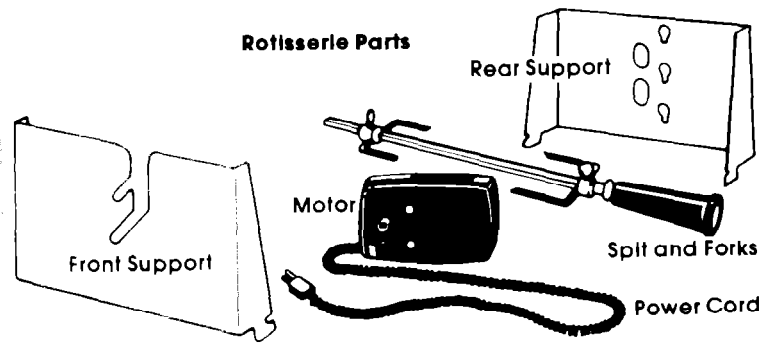
Hints and Tips:

1. Foods cooked on the grill can spatter. It is important to clean all parts after each use. See page 14.
2. The ceramic rocks will darken with use.
3. The heating element for the grill cleans itself. Do not immerse.
4. Take grill apart to clean and to remove and store.
5. Most utensils safe for use on an outdoor grill can be used with your Grill Module.

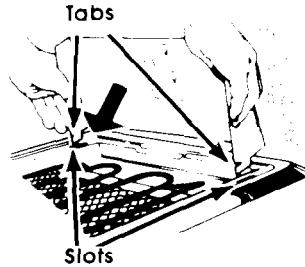
OPTIONAL ROTISSERIE

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

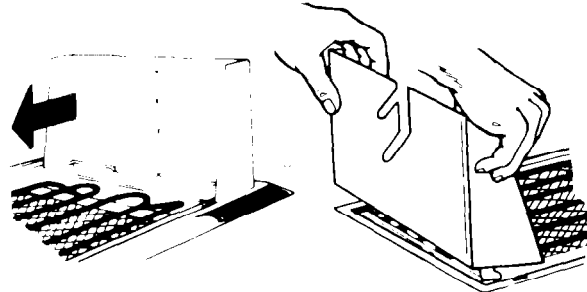
Rotisserie Parts



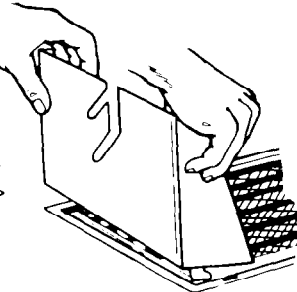
1. Remove the grill from the Grill Module.



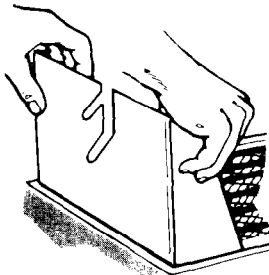
2. Insert rear support tabs into slots at rear of the Grill Module.



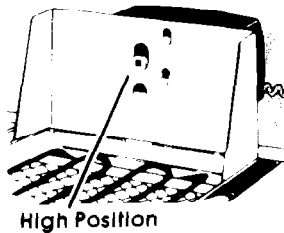
3. Slide forward to lock. Tilt top to level.



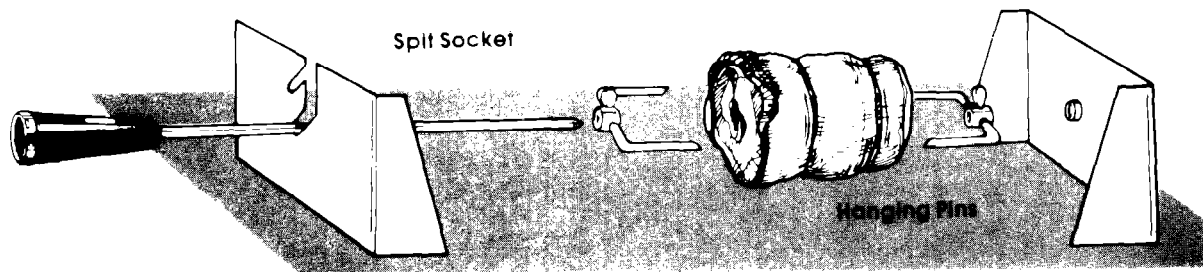
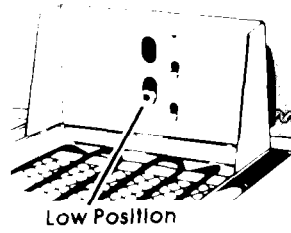
4. Insert front support tabs into slots at front of the Grill Module.



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



6. Put motor socket and pins in Rear Support at the high or low position.



1. Put one fork on the spit pointing away from the handle.
2. Push spit through meat so the weight is balanced around the center.
3. Put the second fork on the spit pointing toward the meat.
4. Push both forks into the meat and tighten the thumbscrews.
5. Push the pointed end of the spit all the way into the motor socket.
6. Put the handle end of the spit into the high or low slot (to match the motor socket position) of the Front Support.
7. Plug in the Rotisserie motor and turn on the Grill Module. See page 11 for suggested cooking times.

Approximate rotisserie cooking times:



Food	Internal Temperature	Weight	Control Setting(s)	Spit Position	Time	Comments
Beef						
Rolled rib (rare)	140°F (60°C)	3½ lbs. (1.5 kg)	Hi	High	1 hr. 55 min.	Meat with an outer layer of fat may take longer to cook.
Rolled rump	140°F (60°C)	3½ lbs. (1.5 kg)	Hi	High	2 hr.	
Pork						
Rolled loin roast	170°F (76°C)	5 lbs. (2 kg)	Hi	High	3 hrs. 15 min.	
Spareribs	170°F (76°C)	1½ lbs. (1 kg)	Hi	High	50 min.	
Canadian bacon	160°F (71°C)	2 lbs. (1 kg)	Hi	High	1 hr. 10 min.	
Lamb						
Rolled leg	175°F (79°C)	5 lbs. (2 kg)	Hi	High	2 hr. 30 min.	
Poultry						
Chicken	190°F (88°C)	2¼ lbs. (1 kg)	Hi	High	1 hr. 45 min.	Truss poultry tightly. Run spit in at the base of the tail and
Turkey	190°F (88°C)	6¼ lbs. (2.5 kg)	Hi	High	2 hr. 45 min.	
Duck	190°F (88°C)	3¾ lbs. (1.5 kg)	Hi	High	2 hrs. 15 min.	diagonally through the cavity to the fork of the wishbone. If wing tips brown too rapidly, cover them with foil.
Cornish hen	190°F (88°C)	2-1 lb. (1 kg) hens	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.

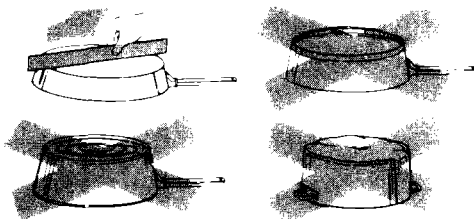
THE OPTIONAL SMOOTHTOP MODULE

Cooking on the optional black smoothtop is *almost* the same as cooking on surface elements. There are three differences you should know about:

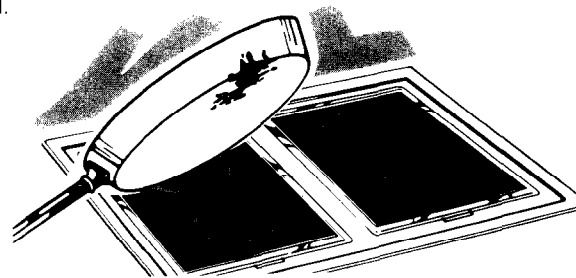
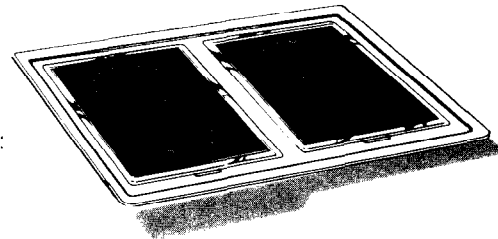
1. The cookware you use.
2. What to expect.
3. The care and cleaning.

Cookware...

For best results, proper cookware must be used.



- Bottoms must be perfectly **flat**, with **NO** ridges, rims, patterns, dents, roughness or scratches.
 - Pans with uneven bottoms cause poor cooking results and may damage the smoothtop.
 - Nicks and scratches on a pan can damage the smoothtop.



- Bottoms must be clean. Heating a soiled pan can leave a stain on the smoothtop.
- Sliding aluminum pans or foil, and copper pans, on the smoothtop can leave a mark. The marks made by aluminum can be removed **if they are not heated**. See page 15 for cleaning and care suggestions.

Cooking..

The glass will take longer to heat up than a regular surface unit. It will also take longer to cool down. Turn off the unit a few minutes before you are finished cooking.

The Care and Cleaning...

Always clean the smoothtop after cooking.

Use a special smoothtop cleaner/conditioner available from your appliance dealer, grocery, hardware or variety stores.

Avoiding stains

- Use a special smoothtop cleaner/conditioner every time you use the Smoothtop Module. Follow the package directions carefully.
- Wipe the smoothtop with a **clean, damp paper towel before you use the smoothtop.** (Do not use a sponge or cloth. A little leftover soap or soil can stain the smoothtop when heated.)
- Use only clean cookware.
- Avoid spillovers. Use pans with tall sides
- Don't let covers drip on the smoothtop.

- Wipe up any spill when the unit is cool enough not to steam when a wet cloth touches it. **The longer you cook with a spill-over on the unit, the harder it will be to remove that spill.**
- Clean off metal marks (from copper or aluminum) right away. If heated, they may never come off.

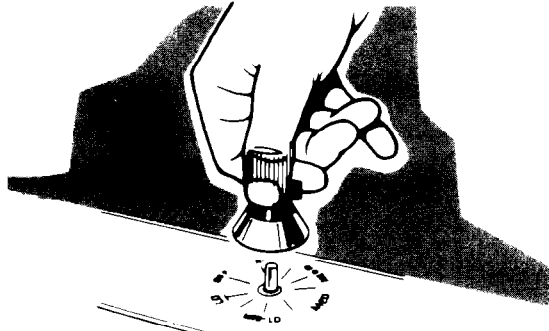
Avoiding Damage

- Rough cookware, jewelry, salt, sand, knives, etc....can scratch the surface. Use only smooth cookware; wipe the surface before using. **DO NOT** use the smoothtop as a cutting board.
- Sugary spills can cause pitting on the surface. Wipe a spill when the surface is cool.
- Pans that aren't flat can cause hot spots that can crack the surface.
- Spilling ice-cold water on a hot surface may crack it.
- Dropping heavy or hard objects on the cooktop can crack it. Be careful with heavy skillets. Don't store jars or cans above the smoothtop.

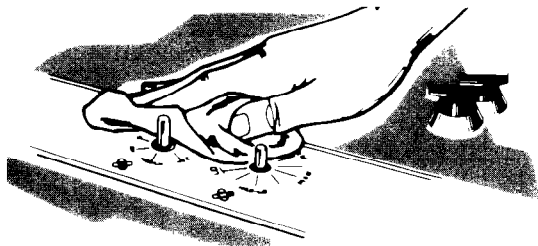
See the special "Smoothtop Cleaning Chart" on page 15.

Cleaning and caring for your cooktop

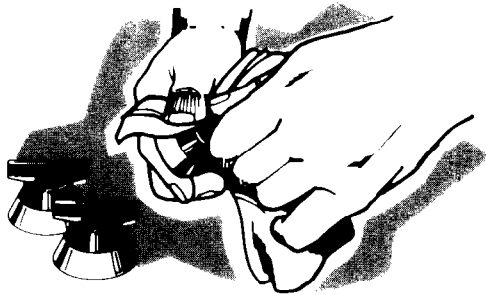
CONTROL PANEL AND KNOBS



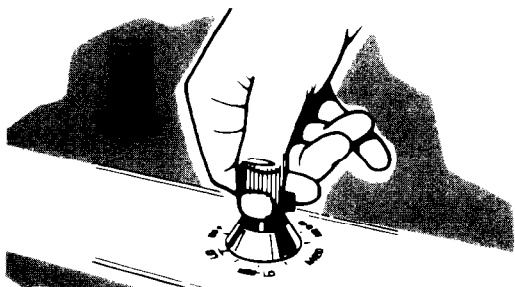
1. First make sure knobs are set on OFF then pull knob straight off.



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.

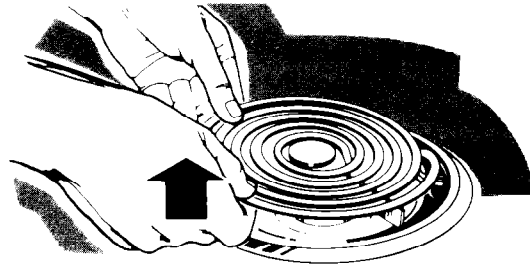


4. Push the knobs straight back on. Make sure they point to OFF.

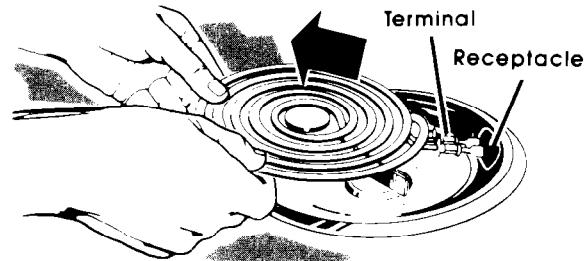
SURFACE UNITS AND REFLECTOR BOWLS

REMOVING

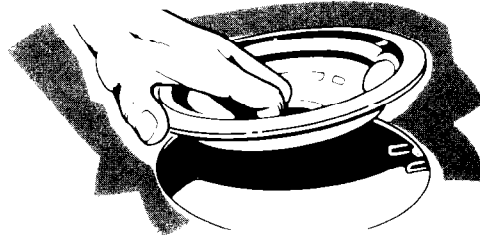
1. Be sure surface units are OFF and COOL.



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



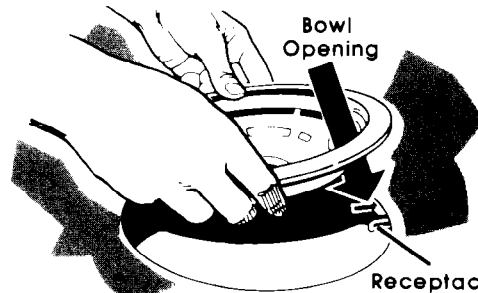
3. Pull the surface unit straight away from the receptacle.



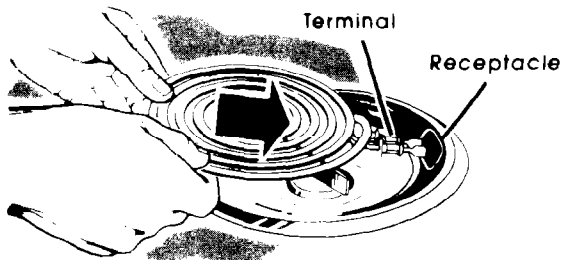
4. Lift out the reflector bowl.

REPLACING

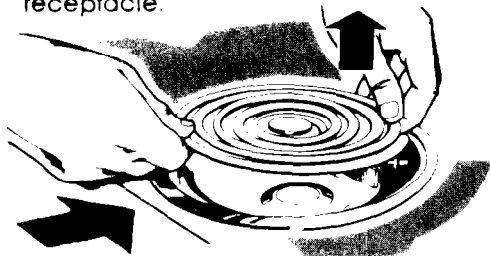
1. Be sure surface unit controls are OFF.



2. Line up opening in the reflector bowl with the surface unit receptacle.



3. Hold the surface unit as level as possible with the terminal just started into the receptacle.



4. While pushing the surface unit 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 surface unit will fit into the reflector bowl.

Reflector bowls reflect heat back to the utensils on the surface units. 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 surface unit. 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.

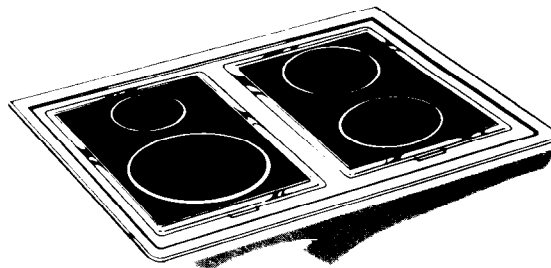
DO NOT LINE THE REFLECTOR BOWLS WITH FOIL. Use of foil can cause shock or fire hazard.

CLEANING COOKTOP MODULES

PART	WHAT TO USE	HOW TO CLEAN
SURFACE UNITS	Do not clean	<ul style="list-style-type: none"> • Soil burns off. • Do not immerse.
GRIDDLE MODULE AND COVER	Warm soapy water	<ul style="list-style-type: none"> • Do not immerse griddle. • Wash, rinse and dry well. • Do not use metal scouring pads or harsh cleansers • Use plastic scouring pad if needed.
GRILL MODULE	<p>Grill Warm soapy water or soapy steel wool pad</p> <p>Heating Element Do not clean</p> <p>Basket with Ceramic Rocks Hot soapy water</p> <p>Grease Well and Frame Warm soapy water and plastic scouring pad</p>	<ul style="list-style-type: none"> • Wash, rinse and dry well. • Use soapy steel wool pads for stubborn areas. • Soil burns off. • Do not immerse. • Clean often. • Soak and swish in hot, soapy water. • Replace as needed (contact dealer). • Wash, rinse and dry well. • Clean often.
ROTISSERIE	<p>Supports and Spit Warm soapy water and plastic scouring pad</p> <p>Motor Soft cloth; warm soapy water.</p>	<ul style="list-style-type: none"> • Wash, rinse and dry well. • Clean after each use. • Do not immerse. • Unplug before cleaning. • Wipe clean often.

SMOOTHTOP MODULE

- Avoid Staining • See page 11.
- Use cleaner/ conditioner often • Follow package directions carefully.



If you do get a stain:

1. A mildly abrasive cleanser like Bar Keepers Friend® with a plastic scouring pad will help remove stains that aren't burned on. Use cleaner/ conditioner afterwards.
2. A soapy steel wool pad will help with stubborn spots. Make sure the pad is **very soapy**. Use cleaner/ conditioner afterwards.
3. A moist sponge and automatic dishwasher detergent can help. (Wear rubber gloves.) Rinse and dry carefully. Use cleaner/ conditioner afterwards.
4. Spread a paste of powdered cleanser and water over the stain. Keep the paste damp with a damp paper towel for 30 to 45 minutes. This can soften the soil so a cleanser or steel wool pad can remove it. Use the cleaner/ conditioner afterwards.
5. Soak stain with a mixture of household ammonia and water (1 part ammonia to 4 parts water) for 30 to 60 minutes. Use a damp paper towel to cover. Use cleanser and plastic, nylon or soapy steel wool pad. Use the cleanser/ conditioner afterwards.
6. For thick soil buildups, a single-edge razor blade in a holder can be used. Carefully scrape off most of the soil as you would scrape paint off a window. Then use one of the cleaning methods mentioned above.

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 correctly wired into a live circuit with the proper voltage? (See **Installation Instructions**.)
- Have you checked the main fuse or circuit-breaker box?

If surface units will not operate:

- Have you checked the main fuse 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 expect:

- Is the cooktop level?
- Are you using pans recommended in the **Cooking Guide**?
- 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?
- Do the cooking utensils fit the surface unit being used?

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

2. If you need assistance * ...

Call the 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 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

WHIRLPOOL APPLIANCES
FRANCHISED TECH-CARE SERVICE

SERVICE COMPANIES
XYZ SERVICE CO 999-9999
123 Maple

OR

ELECTRICAL APPLIANCES— MAJOR—REPAIRING & PARTS

WHIRLPOOL APPLIANCES
FRANCHISED TECH-CARE SERVICE

SERVICE COMPANIES
XYZ SERVICE CO 999-9999
123 Maple

OR

WASHING MACHINES, DRYERS & IRONERS—SERVICING

WHIRLPOOL APPLIANCES
FRANCHISED TECH-CARE SERVICE

SERVICE COMPANIES
XYZ SERVICE CO 999-9999
123 Maple

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. Guy Turner, 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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will fit right and work right, because they are made to the same exacting specifications used to build every new Whirlpool appliance.



Benton Harbor, Michigan. Automatic Washers, Clothes Dryers, Freezers, Refrigerator-Freezers, Ice Makers, Dishwashers, Built-in Ovens and Surface Units, Ranges, Microwave Ovens, Compactors, Room Air Conditioners, Dehumidifiers, Central Heating and Air Conditioning Systems.