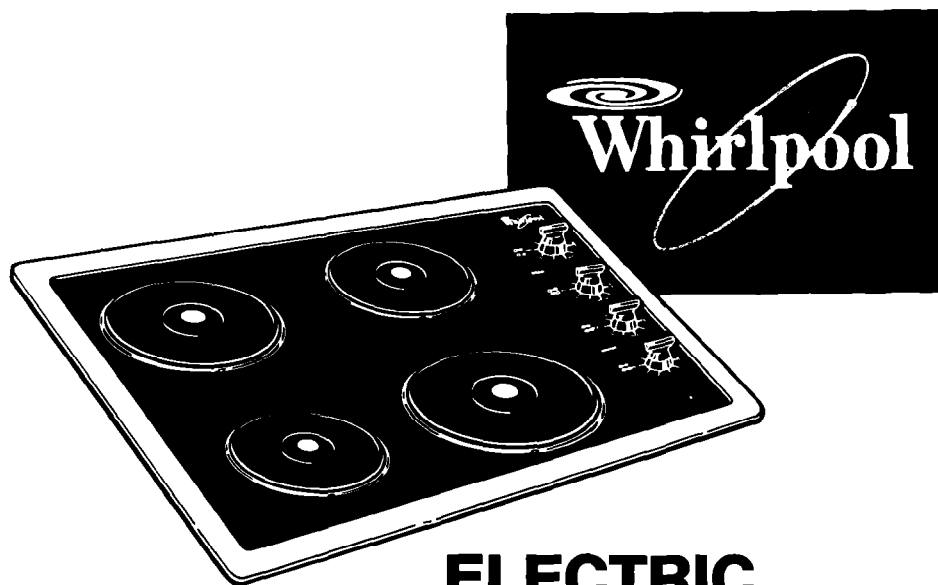


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# use & care guide

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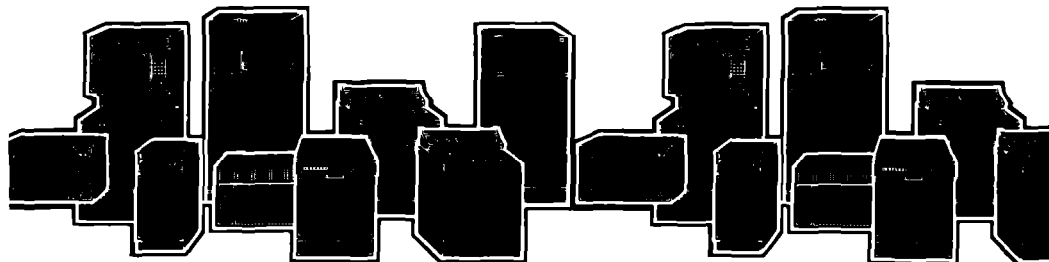


## **ELECTRIC SOLID ELEMENT COOKTOP**

**Model RC8570XS**

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Microwave Ovens, Trash Compactors, Room Air Conditioners, Dehumidifiers, Automatic Washers, Clothes Dryers, Freezers, Refrigerator-Fi



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## Before you use your cooktop

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

**You are personally responsible for making sure that your cooktop...**

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

**See "Cooking Guide" for important safety and use information.**

# IMPORTANT SAFETY INSTRUCTIONS



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

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

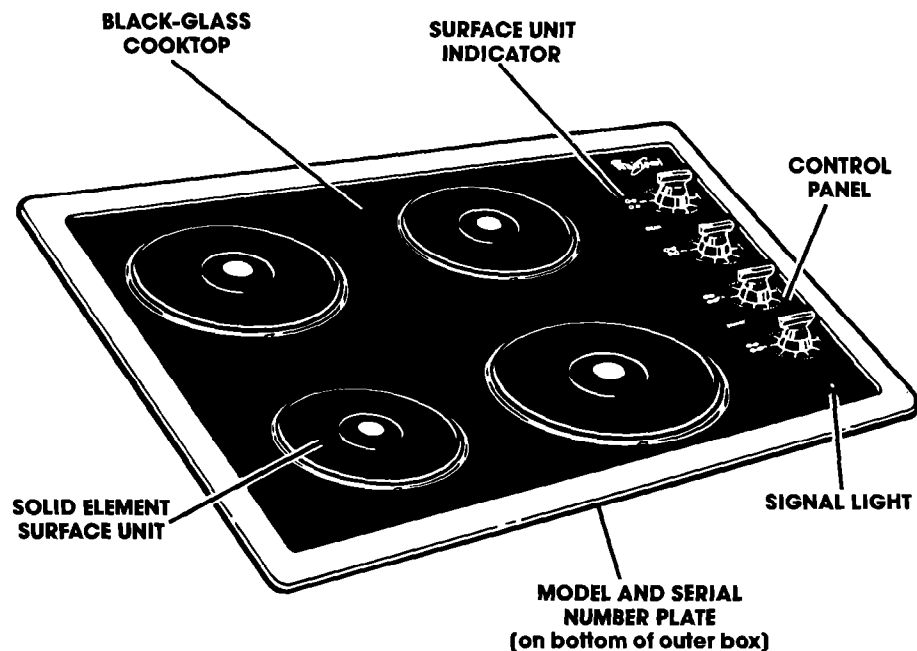
• **FOR YOUR SAFETY** •

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

**– SAVE THESE INSTRUCTIONS –**

# Parts and features

Model RC8570XS



## Copy your Model and Serial Numbers here...

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

1. **Complete** Model and Serial Numbers (from the plate located as shown).
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.

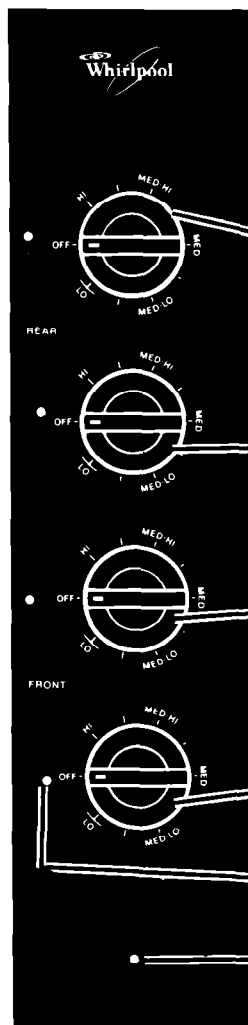
**Please complete and mail the Owner Registration Card furnished with this product.**

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

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

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

\_\_\_\_\_  
**Service Company Phone Number**



# Using your cooktop

LEFT REAR CONTROL KNOB

RIGHT REAR CONTROL KNOB

LEFT FRONT CONTROL PANEL

RIGHT FRONT CONTROL PANEL

SURFACE UNIT INDICATOR

SIGNAL LIGHT

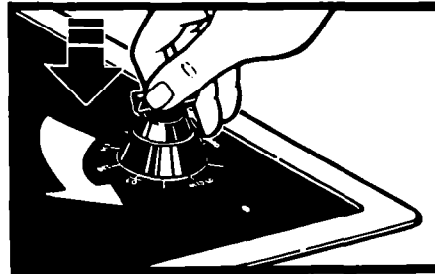
## Solid Element Surface Units

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

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

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

## Using the Control Knobs



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

## Surface Unit Indicators

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

## Signal Light

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



**WARNING:** Be sure the signal light is 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.**

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

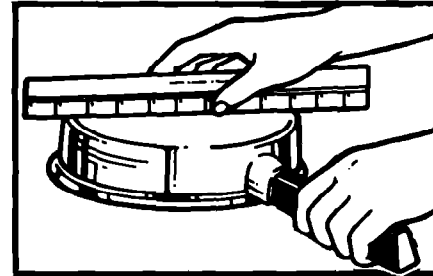
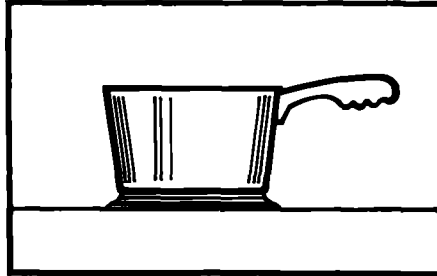
**Use MED-HI** to hold a rapid boil; to start frying chicken or pancakes. **Turn to a LO or MED-LO setting** when sizzle starts.

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

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

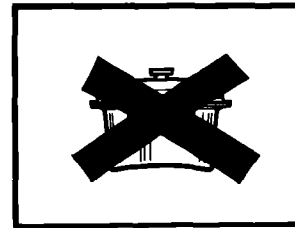
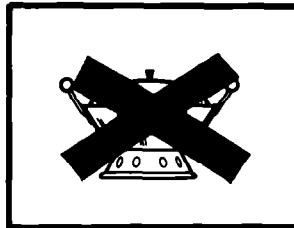
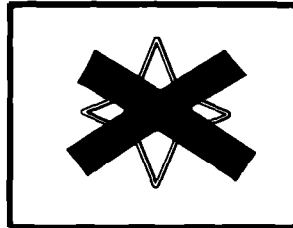
**Use LO** to keep food cooking after starting it on a higher setting, to keep food warm or to melt chocolate or shortening.

## Cookware



Pans should be the same size or larger than the surface unit to prevent boilovers and hot handles.

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



**Do not use trivets, woks with skirts, or canners with concave or ridged bottoms.**

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

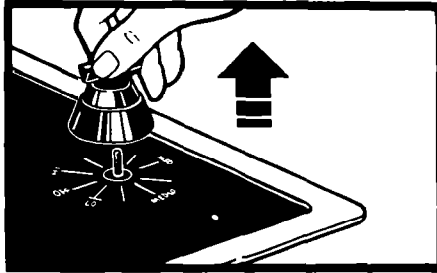
See the "Cooking Guide" for important utensil information.

# Caring for your cooktop

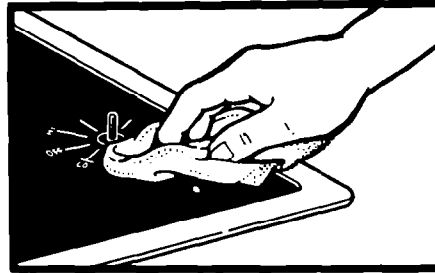
## Control Panel



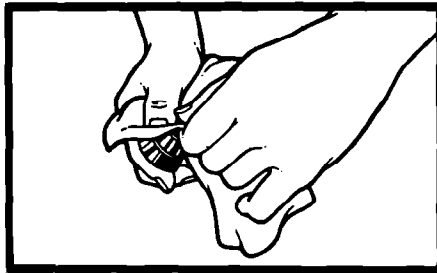
**WARNING:** To avoid burns and possible electric shock, first make sure all controls are OFF and the cooktop and surface units are COOL.



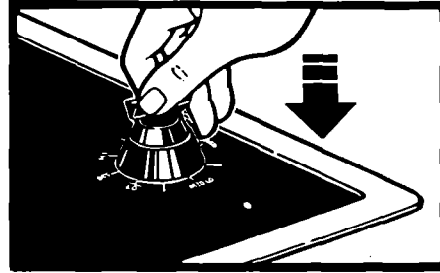
**1.** Pull knobs straight off.



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

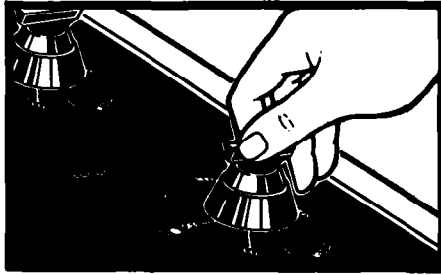


**3.** Wash knobs in warm soapy water. Rinse well and dry.



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

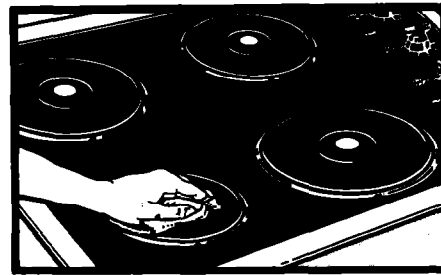
## Solid Element Surface Units



1.

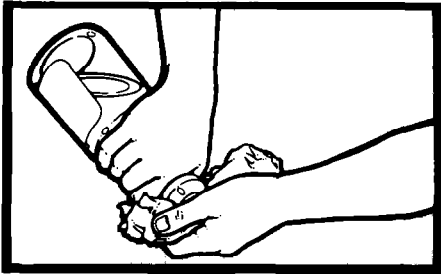


**WARNING:** Solid element surface units do not glow red when hot. To avoid burns and possible electric shocks, make sure all controls are **OFF** and the surface units are **COOL** before cleaning.



2.

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



3.

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



4.

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

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

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



## Cleaning Chart

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

\*See page 8 for re-order information.

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

## 1. Before calling for assistance...

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

### If nothing operates:

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

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

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

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

- Did you push in before trying to turn?

### If cooking results aren't what you expected:

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

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

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

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

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

## 3. If you need service\*...



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

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

APPLIANCES - HOUSEHOLD -  
MAJOR - SERVICE & REPAIR

ELECTRICAL APPLIANCES -  
MAJOR - REPAIRING & PARTS

OR

WHIRLPOOL APPLIANCES  
FRANCHISED TECH-CARE SERVICE

WHIRLPOOL APPLIANCES  
FRANCHISED TECH-CARE SERVICE

SERVICE COMPANIES

SERVICE COMPANIES

XYZ SERVICE CO  
123 MAPLE

999-9999

XYZ SERVICE CO  
123 MAPLE

999-9999

OR

WASHING MACHINES, DRYERS  
& IRONERS - SERVICING

WHIRLPOOL APPLIANCES  
FRANCHISED TECH-CARE SERVICE

SERVICE COMPANIES

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. Robert Stanley  
Division Vice President  
Whirlpool Corporation  
2000 M-63  
Benton Harbor, MI 49022

#### **5. If you need FSP® replacement parts\*...**

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

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

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

# WHIRLPOOL MICROWAVE OVEN/ RANGE PRODUCT WARRANTY

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

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

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



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Automatic Washers, Clothes Dryers, Freezers, Refrigerator-Freezers, Ice Makers, Dishwashers, Built-In Ovens and Surface Units, Ranges, A

