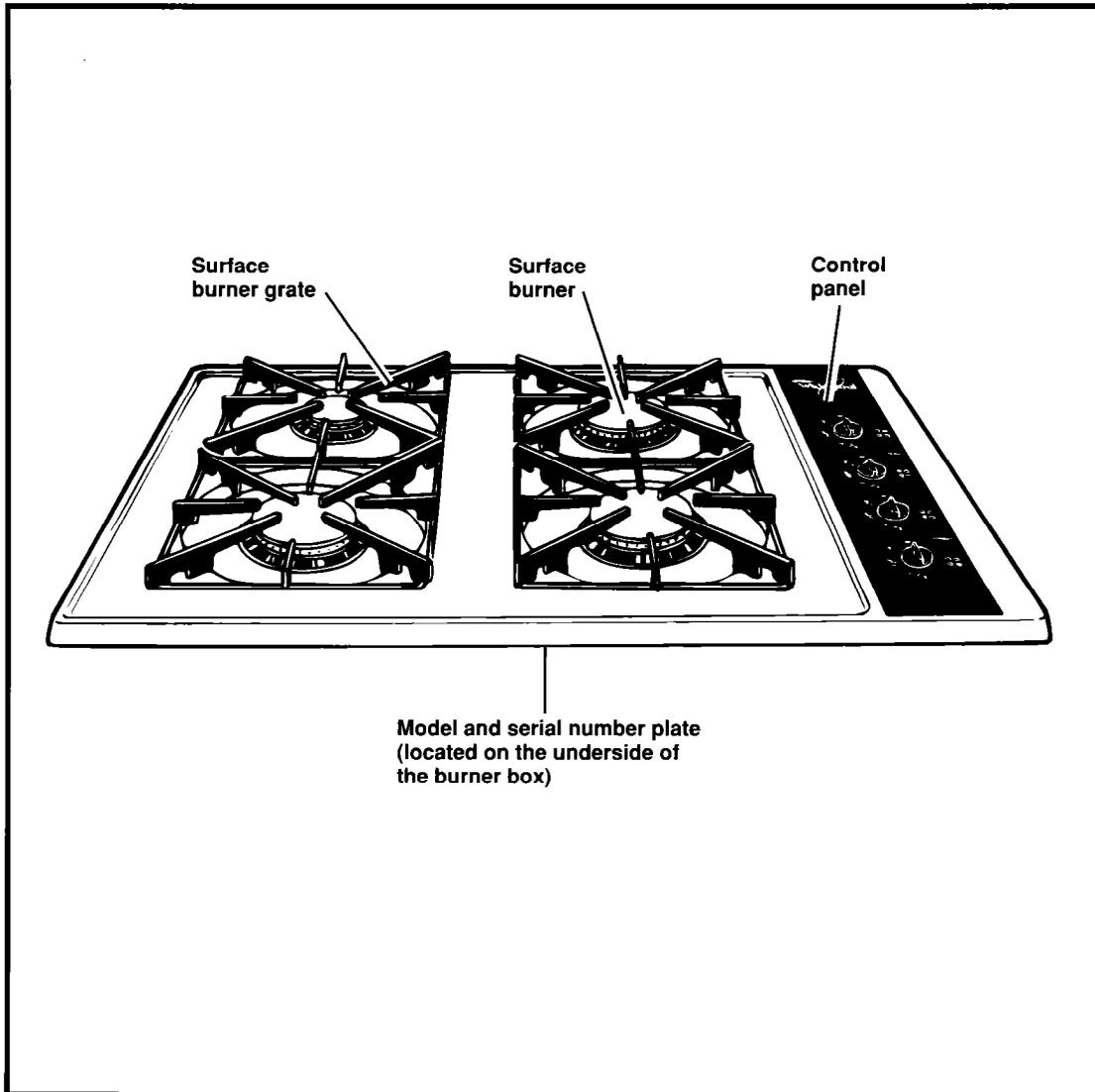




Use & Care Guide



SEALED BURNER GAS COOKTOP
SC8630EX
SC8630EW

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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.

- Before installation, copy model and serial numbers from plate (located on the underside of the burner box) and purchase date from sales slip. To locate model and serial number after installation, lift the cooktop (see Installation Instructions) or view burner box from below if it is accessible from under the countertop.
- 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:

- Having the cooktop installed by a qualified installer.
- 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

Gas cooktops have been thoroughly tested for safe and efficient operation. However, as with any appliance, there are specific installation and safety precautions which must be followed to ensure safe and satisfactory operation.

⚠️ WARNING

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

WARNING: If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS AND LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.

WHAT TO DO IF YOU SMELL GAS:

- **DO NOT TRY TO LIGHT ANY APPLIANCE.**
- **DO NOT TOUCH ANY ELECTRICAL SWITCH; DO NOT USE ANY PHONE IN YOUR BUILDING.**
- **IMMEDIATELY CALL YOUR GAS SUPPLIER FROM A NEIGHBOR'S PHONE. FOLLOW THE GAS SUPPLIER'S INSTRUCTIONS.**
- **IF YOU CANNOT REACH YOUR GAS SUPPLIER, CALL THE FIRE DEPARTMENT.**

INSTALLATION AND SERVICE MUST BE PERFORMED BY A QUALIFIED INSTALLER, SERVICE AGENCY OR THE GAS SUPPLIER.

-IMPORTANT-

TO THE INSTALLER: PLEASE LEAVE THIS INSTRUCTION BOOK WITH THE UNIT.

TO THE CONSUMER: PLEASE READ AND KEEP THIS BOOK FOR FUTURE REFERENCE.

- 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 the proper gas supply and checked for leaks. The cooktop must also be properly connected to electrical supply and grounded.
- Gas fuels and their use in appliances can cause minor exposures to benzene, formaldehyde, carbon monoxide and soot, primarily from incomplete combustion. Significant exposure to these substances can cause cancer or reproductive harm. Properly adjusted burners with a blue, rather than a yellow, flame will minimize incomplete combustion. Venting with a hood or an open window will further minimize exposure.

Important Safety Instructions Continued

- 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 burner and you could be burned.
- Do not touch surface burners or areas near surface burners. Areas near surface burners become hot enough to cause burns. During use, do not touch, or let clothing or other flammable materials contact surface burners or areas near surface burners until they have had sufficient time to cool.
- Make sure the utensils you use are large enough to contain food and avoid boilovers and spillovers. Heavy splattering or spillovers left on a cooktop can ignite and burn you. Pan size is especially important in deep fat frying.
- Turn pan handles inward, but not over other surface burners. 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 surface burners may result in burns from steam. Do not let potholder touch surface burners. Do not use a towel or bulky cloth for a potholder. It 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 use decorative covers or trivets over the surface burners.
- 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 spillovers 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 burners unattended at high heat settings. A boilover could result and cause smoking and greasy spillovers that may ignite.
- Make sure surface burners 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.
- Never use a match or other flame to look for a gas leak. Explosion and injury could result.
- Know where your main gas shut off valve is located.
- 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.

—SAVE THESE INSTRUCTIONS—

Using Your Cooktop



Using the surface burners

Your cooktop is equipped with electronic ignitors. Electronic ignitors automatically light the burners each time they are used.

Control knobs must be pushed in, then turned to the LITE position. The clicking sound is the ignition sparking.

To stop the clicking sound after the burner lights, turn the control knob back to a desired setting. The control knob can be set anywhere between HI and LO.

Surface burner markers

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

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 LITE to light the burner. After the burner lights, turn control back to a desired setting to stop the clicking of the ignitor.

Use HI to start foods cooking; to bring liquids to a boil.

Use MED to continue cooking or to fry chicken or pancakes; for gravy, pudding and icing; to cook large amounts of vegetables.

Use LO to keep food warm until ready to serve.

NOTE: Do not cook with the control in the LITE position.

In case of a prolonged power failure

Surface burners can be manually lighted. Hold a lighted match near a burner and turn the control to the LITE position. After the burner lights, turn the control to the desired setting.

⚠ WARNING

Burn, Fire and Explosion Hazard

- **Burner flame should not extend beyond the edge of the cooking utensil. The flame can burn you and cause poor cooking results.**
- **Be sure all control knobs are turned to OFF when you are not cooking. Someone could be burned or a fire could start if a burner is accidentally left ON.**
- **If the flame should go out while cooking, or if there is a strong gas odor, turn the burners OFF. Wait five minutes for the gas odor to disappear, before relighting burner. If gas odor is still present, see safety note on page 3. Failure to follow these precautions could result in explosion or fire.**

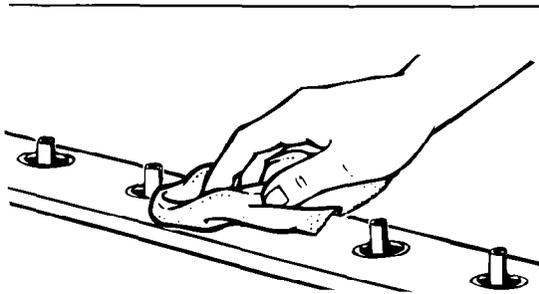
Caring For Your Cooktop

⚠ WARNING

Burn, Electrical Shock, Fire and Explosion Hazard

- Make sure all controls are OFF and the cooktop is cool before cleaning.
- Do not use oven cleaners, bleach or rust removers.
- Do not use gasoline or other flammable liquids or vapors to clean this or any other appliance.
- Keep the appliance area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
- Do not obstruct the flow of combustion and ventilation air.

Failure to follow these guidelines could result in burns, electrical shock, fire or explosion.

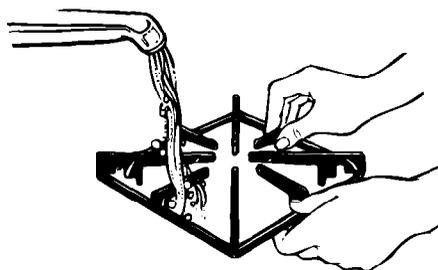
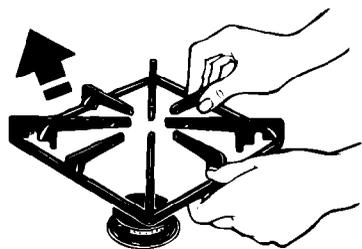


Control panel and knobs

1. Make sure all control knobs are turned to OFF.
2. Pull control knobs straight off.
3. Use warm, soapy water or spray glass cleaner and a soft cloth to wipe the control panel. 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 OFF.



Surface burner grates

1. Make sure all surface burners are off and the surrounding parts are cool.
2. Lift off the burner grates.
3. Wash the grates with warm, soapy water. Use a nonabrasive plastic scouring pad for heavily soiled areas. Rinse and dry well.
4. Replace the burner grates.

Surface burners and cooktop

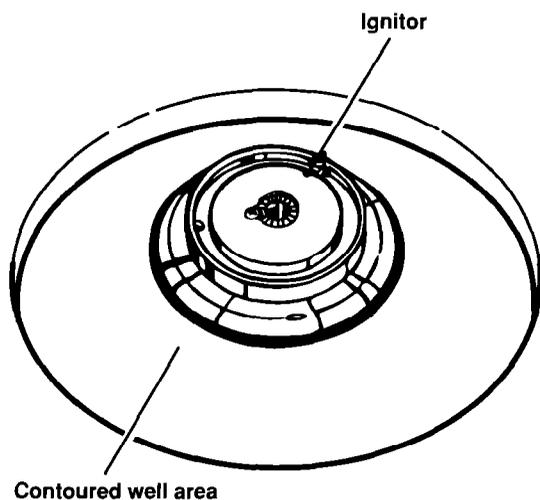
The cooktop and burner box areas are specially designed to make cleaning easier. Since the four burners are sealed, cleanups are easy and convenient.

To clean the cooktop, wipe with a damp cloth and dry.

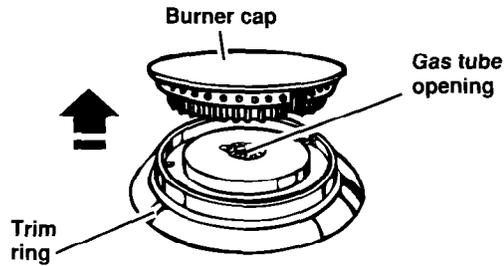
Cleaning the contoured well areas

The contoured well is a recessed area located around each burner. If spills occur in the contoured well section, blot up spill with an absorbent cloth. Wipe with a clean, damp cloth and dry.

When cleaning the cooktop area or around the burner base, use care to prevent damage to the ignitor. If a cleaning cloth should catch the metal ignitor electrode, it could damage or break the electrode. If the electrode is damaged or broken, the surface burner will not light. When cleaning the cooktop, leave the burner cap in place to protect the electrode from possible damage.



Caring For Your Cooktop Continued



Cleaning the burners

The burner caps should be routinely removed and cleaned. Always clean the burner caps after a spillover. Keeping the burner caps clean will prevent improper ignition and an uneven flame.

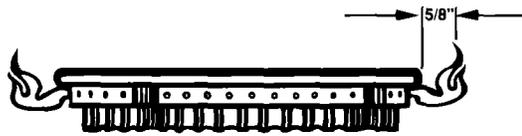
To clean, pull the burner cap straight up from the burner base. Remove the trim ring. (Trim ring must be replaced over burner base before replacing burner cap. Do not operate burners without trim rings in place.) Clean burner cap and trim ring with warm, soapy water and a soft cloth. You can also clean with a nonabrasive scrubbing pad or cleanser. Do not clean burner cap or trim ring in a dishwasher or self-cleaning oven.

For proper flow of gas and ignition of the burner, DO NOT ALLOW SPILLS, FOOD, CLEANING AGENTS OR ANY OTHER MATERIAL TO ENTER THE GAS TUBE OPENING. If the opening or the orifice, located inside the opening, becomes soiled or clogged, use a cotton swab or a soft cloth to clean the area.

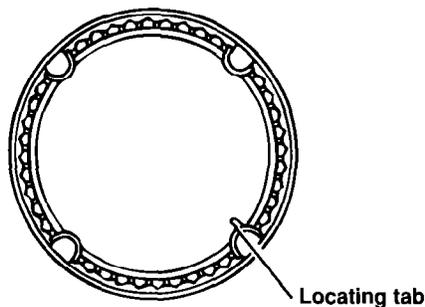
Gas must flow freely through the small hole in the brass orifice for the burner to light properly. This area must be free of any soil and be kept protected from boilovers or spillovers. ALWAYS keep the burner caps in place whenever a surface burner is in use.

After cleaning the gas tube opening, replace the burner cap and trim ring.

Occasionally check the burner flames for proper size and shape as shown. A good flame is blue in color. If flames lift off ports, are yellow, or are noisy when turned off, you may need to clean the burners. If ports are clogged, clean with a straight pin. Do not enlarge or distort port. **Do not use a wooden toothpick.** If adjustment is needed, call a qualified technician for service.



Typical surface burner flame



To replace burner cap, make sure cap is properly aligned and leveled. Find the recessed locating tab on the burner cap (see illustration) and place cap over the white ignitor in the burner base.

Turn the burner on to determine if it will light. If the burner does not light after cleaning, contact an authorized WhirlpoolSM service technician. Do not service the sealed burner yourself.

Cleaning tips

Control knobs

Clean with warm, soapy water and a soft cloth.

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

Control panel and trim

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

- Wash, rinse and dry well.
- Follow directions provided with the cleaner.

Cooktop surface

Clean with warm, soapy water and a soft cloth.

- Wipe off regularly when cooktop is cool.

Use a nonabrasive, 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.

Surface burners, grates, caps and trim rings

See pages 7 and 8 for cleaning instructions.

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 cooktop properly connected to gas supply? (See Installation Instructions.)
- 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?
- Have instructions in this book been followed?
- Is the control knob set in the correct position?
- Is the flow of combustion and/or ventilation air to the unit obstructed? **Do not obstruct air flow to and around unit.**
- Recheck suspected defect.

If burner fails to light:

- Is the cooktop connected to electrical power?
- Have you checked your home's main fuses or circuit breaker box?
- Are burner ports clogged? See page 8.

If burner flames are uneven:

- Are burner ports clogged? See page 8.

If burner flames lift off ports, are yellow, or are noisy when turned off:

- The air/gas mixture may be incorrect. (Call for service.)

If burner makes a popping noise when ON:

- Is the burner wet from washing? Let dry.

If surface burner 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?
- Does the flame size fit the cooking utensil being used?
- Are you following a tested recipe from a reliable source?
- Are the pans the size called for in the recipe?
- Do the cooking utensils have smooth, flat bottoms and fit the surface burners being used?

2. If you need assistance* ...

Call Whirlpool Consumer Assistance Center 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 Consumer Assistance Center 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 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.

*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® Gas Cooking Product Warranty

GR003

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 or plumbing. 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. Pickup 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> <p>E. Repairs to parts or systems caused by unauthorized modifications made to the appliance.</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 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 Consumer Assistance Center telephone number, **1-800-253-1301**, from anywhere in the U.S.

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