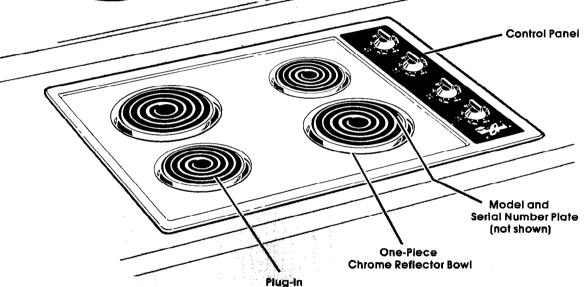
# Whirlpool ELECTRIC COOKTOP Model RC8400XK USESCATE State Control Panel









Model and Serial Number Plate

#### Copy Your Model and Serial Numbers Here

Surface Unit

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

- Complete Model and Serial Numbers. (Remove the right front surface unit and reflector bowl to see the plate on the right inside wall of your cooktop.)
- 2. Purchase 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 Date	

Service Company and Phone Number

# 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.



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.



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# Safety



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

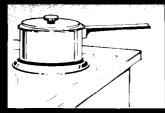
**DO NOT** leave children unattended near the cooktop.



**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.



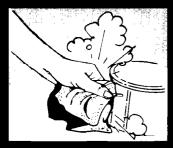
**DO NOT** use water on grease fires.



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



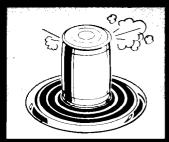
**DO NOT** use a towel or other bulky cloth as a pot holder.



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



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

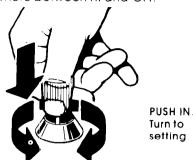


**DO NOT** heat unopened containers. They can explode.

Remove the Consumer Buy Guide label before using your cooktop.

# Using your cooktop

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



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



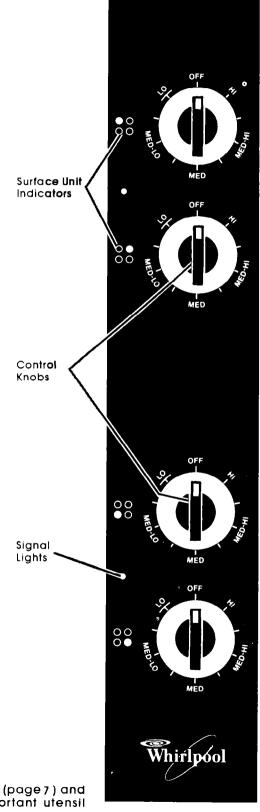
Use MED for gravy, puddings and icings or to cook large amounts of vegetables.



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



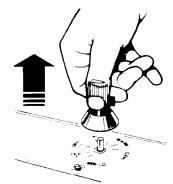
Use LO to keep food warm until ready to serve. Set the heat higher or lower within the LO band to keep food at the temperature you want.



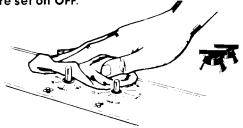
See "The Accessory Canning Kit" (page 7) and your "Cooking Guide" for important utensil information

# Cleaning and caring for your cooktop

#### **CONTROL PANEL AND KNOBS**



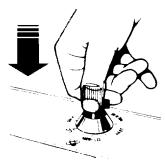
Pull knobs straight off. First make sure they are set on OFF.



Use warm soapy water and a soft cloth to wipe the panel. Rinse and wipe dry.

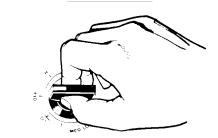


Wash knobs in warm soapy water. Rinse well and dry.



Push the knob straight back on Make sure it points to OFF.

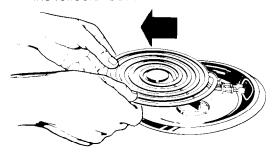
# SURFACE UNITS AND REFLECTOR BOWLS REMOVING



1. Be sure surface units are OFF and COOL.



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



3. Pull the unit straight away from the plug-in.



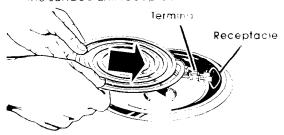
4. Lift out the reflector bowl

#### REPLACING

1. Be sure surface unit controls are OFF.



**2.** Line up opening in the reflector bow with the surface unit receptor to



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



**4.** While pushing the surface and terms (2000) the receptable. Iff a little for the eage the unit nearest the release of the surface of the



**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 utensits 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 powl. This extra heat can discolor it.

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

#### **CLEANING CHART**

PART	WHAT TO USE	HOW TO CLEAN
Outside of cooktop	Soft Sloth warm soapy water Nylon or a astic scouring pad for stubborn spots	<ul> <li>Wipe off regularly when cooktop is cool.</li> <li>Do not allow food containing acids (such as vinegar, tomato lemon juice or milk) to remain on surface. Acids will remove the glossy finish.</li> <li>Do not use abrasive or harsh cleansers.</li> </ul>
Surface units	No deaning l <b>equired</b>	<ul> <li>Spatters or spills will purn off</li> <li>Do not immerse in water</li> </ul>
Control knobs	Warm, sudsy water and bristle brush	<ul><li>Wash: rinse and dry well</li><li>Do not soak.</li></ul>
Chrome reflector bowis	Automatic dishwasher warm soapy water or plastic scrubbing pad	Clean frequent:v  Wash with other booking utensits  Lo not use harsh abrasives
Control paner	Warm soupy water	Wash, rinse and dry with soft cloth

# Accessory Canning Kit (Part No. 242905)

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 regular surface units and cause damage to the cooktop.

If you plan to use the cooktop for canning, we recommend the installation of a Canning Kit. Order the kit from your Whirlpool Dealer or Tech-Care Service Company.

Use only flat-bottomed utensils for best results and to prevent damage to the range Specialty items with rounded or ridged bottoms (woks, ridged bottom canners or tea kettles) are not recommended. See the "Cooking Guide" for important utensil information.

SEE THE "COOKING GUIDE" FOR IMPORTANT CANNING INFORMATION

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

#### f 1 . Before calling for assistance $\dots$

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

#### If nothing operates:

- is the cooktop correctly wired into a live pircuit with the proper voitage? (See Installation Instructions.)
- Have you checked the main fuse or circuitbreaker box?

#### If surface units will not operate:

- Have you checked the main fuse or circuitpreaker 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 readble source?
- Do the cooking utensity have smooth, flat bottoms?
- Do the booking utensils till 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.

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
TRANCHISED TECH-CARE SERVICE
SERVICE COMPANIES
XY/SERVICE CO
123 Madue 949, 9999

#### ELECTRICAL APPLIANCES— MAJOR—REPAIRING & PARTS

OR WHIRLPOOL APPLIANCES FRANCHISED TECH-CARE SERVICE

SERVICE COMPANIES

YZZ SERVICE COMPANIES
123 Maple 999-9999

## OR WASHING MACHINES, DRYERS & IRONERS—SERVICING

WHIRLPOOL APPLIANCES
FRANCHISED TECH-CARE SERVICE

SERVICE COMPANIES
X\*7 SERVICE COMPANIES
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. Guy Turner, Vice President Whirlpool Corporation Administrative Center 2000 U.S. 33 North Benton Harbor, Michigan 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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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.

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