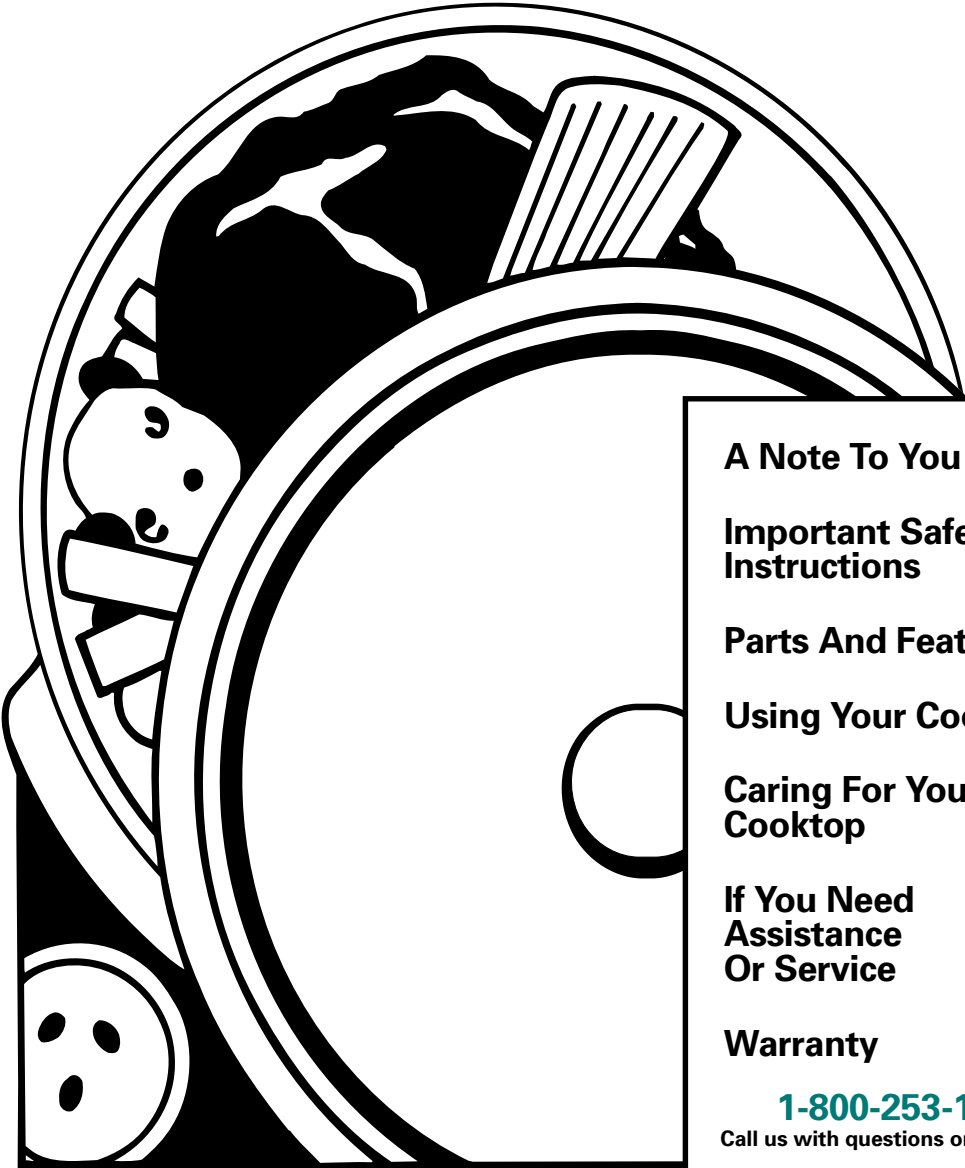




Use And Care

G U I D E



A Note To You 2

Important Safety Instructions 3

Parts And Features 6

Using Your Cooktop 7

Caring For Your Cooktop 10

If You Need Assistance Or Service 13

Warranty 16

1-800-253-1301

Call us with questions or comments.

GAS COOKTOP

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

MODEL SC8100XA

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

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 13. 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 6). 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

READ AND SAVE THESE 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.

General

• 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 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.

continued on next page

IMPORTANT SAFETY INSTRUCTIONS

- 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 BURNERS OR AREAS NEAR SURFACE BURNERS.** Areas near surface burners become hot enough to cause burns. During and after 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.



- 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.
- 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.
- 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.
- Never use a match or other flame to look for a gas leak. Explosion and injury could result.
- Know where your main gas shutoff valve is located.

When using the cooktop

- 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.
- 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 burners 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 burners. This will help reduce the chance of burns, igniting of flammable materials, and spills due to bumping of the pan.
- Do not use decorative covers or trivets over the surface burners.

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 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.

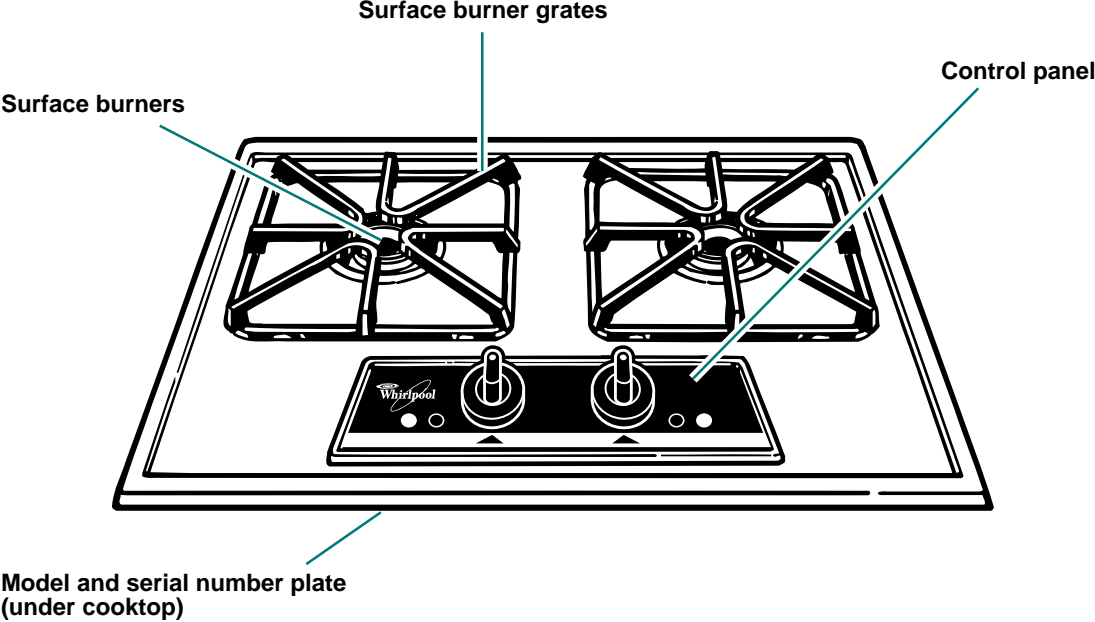
Care and cleaning

- 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.
- Any additions, changes or conversions required in order for this appliance to satisfactorily meet the application needs must be made by an authorized WhirlpoolSM service technician or Qualified Agency.
- Disconnect the electrical supply and the gas supply at the shutoff valve near the cooktop before servicing the cooktop.

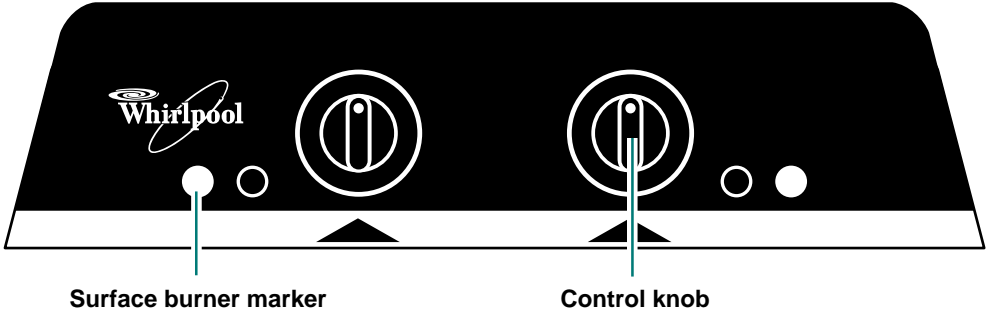
– READ AND SAVE THESE INSTRUCTIONS –

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.



Control panel



Using Your Cooktop

In This Section		Page	Page
Using the surface burners	7	Energy savings tips	9

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.

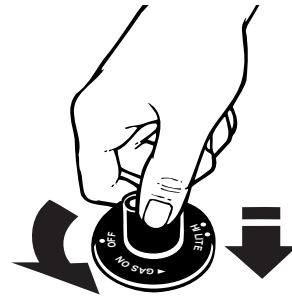
Using the surface burners

Your cooktop is equipped with electric ignitors. Electric ignitors automatically light the burners each time the control knob is turned to LITE.

Push in control knobs and **turn** them to the LITE position. The clicking sound is the ignitor sparking. **Visually check that burner has lit.**

After the burner lights, turn the control knob to the desired setting. You can set the control knob anywhere between the high and low settings.

Push in and turn



Surface burner markers

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

Burner heat settings

Use correct burner heat settings (see next page). If the heat setting is too high, it can:

- **Char** bacon and cause curling.
- **Make** eggs tough and crisp at the edges.
- **Toughen** liver, fish and seafood.
- **Scorch** delicate sauces and custards.
- **Cause** a boilover.

Until you get used to the settings, use the following as a guide. For best results, start cooking at a high setting; then turn the control knob down to continue cooking.

SETTING	RECOMMENDED USE
LITE	<ul style="list-style-type: none"> To light the burner. After the burner lights, turn control back to a desired setting.
High Setting	<ul style="list-style-type: none"> To start foods cooking. To bring liquids to a boil.
Medium Setting	<ul style="list-style-type: none"> To hold a rapid boil. To fry chicken or pancakes. For gravy, pudding and icing. To cook large amounts of vegetables.
Low Setting	<ul style="list-style-type: none"> 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 with electric ignitors can be manually lighted. Hold a lit match near a burner and slowly turn the control knob on until the burner lights. After the burner lights, turn the control knob to the desired setting.

Cookware tips

There is no one brand of cooking utensil that is best for all people. Knowing something about pan materials and construction will help you select the correct cooking utensils for your needs.

- **NOTE: For best results and greater fuel efficiency,** use only flat-bottomed utensils in good condition.
- **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 burners 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 a sturdy, heat-resistant material and be securely attached to the pan.
- **Pans** should be easy to clean. Check to be sure there are no crevices, rough edges or areas where food might collect.
- **Be sure pans** do not tip, whether they are full or empty.
- **Use utensils** only as they were intended to be used. Follow pan instructions. This is very important for glass cookware because some should be used only in the oven. Other pans are marked as flameware and may be used on the surface burners.

⚠ 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.

Product Damage Hazard

Do not leave an empty utensil, or one which has boiled dry, on a hot surface burner. The utensil can overheat and may damage the utensil or cooking product.

Home canning information

The larger diameter of most water-bath or pressure canners combined with high heat settings for long periods of time can cause damage to the cooktop.

To protect your cooktop:

- **For best results**, use a canner which can be centered over the surface burner.
- **Do not place canner** on two surface burners 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.

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.
- **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 burner control on low or off to finish cooking. Use retained heat for cooking when possible.
- **Turn on** the surface burner only after placing filled pan on the burner grate.
- **Plan** your meals for the most efficient use of the cooktop.

Caring For Your Cooktop

In This Section

	Page
Surface burner grates	10
Surface burners	11

	Page
Cleaning chart	12

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

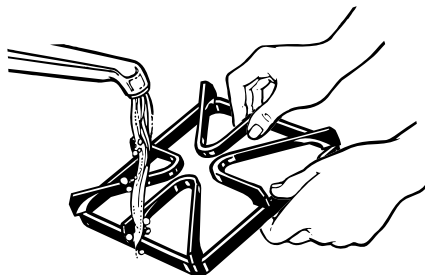
Burn, Electrical Shock, Fire and Explosion Hazard

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

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

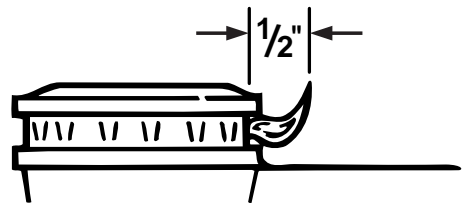
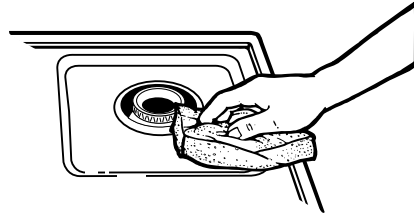
Surface burner grates

1. **Make sure** all surface burners are off and the surrounding parts are cool.
2. **Lift off** the surface burner grates.
3. **Wash** the grates with warm, soapy water or in a dishwasher. **Use** a nonabrasive, plastic scrubbing pad for cooked-on foods. **Rinse** and **dry** well.
4. **Replace** burner grates.



Surface burners

1. **Wipe off** surface burners with warm, soapy water and a sponge after each use. **To remove cooked-on food, soak** the burners in a vinegar and water solution for 20-30 minutes. **Scrub** with a plastic scrubbing pad.
2. **If ports are clogged, clean with a straight pin. DO NOT enlarge or distort the ports. DO NOT use a toothpick to clean the ports.**
3. **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 (see above or page 12), or call a qualified technician for adjustment.



Typical surface burner flame
at the highest setting

Cleaning chart

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

PART	WHAT TO USE	HOW TO CLEAN
Control knobs	Sponge and warm, soapy water	<ul style="list-style-type: none"> • Turn knobs to OFF and pull straight away from control panel. • Wash, rinse and dry thoroughly. Do not soak. • Replace knobs. Make sure all knobs point to OFF. <p>DO NOT USE steel wool or abrasive cleaners. They may damage the finish of the knobs.</p>
Control panel and trim	Sponge and warm, soapy water OR Paper towel and spray glass cleaner	<ul style="list-style-type: none"> • Wash, rinse and dry thoroughly. <p>DO NOT USE steel wool or abrasive cleaners. They may damage the finish.</p> <p>DO NOT SPRAY cleaner directly on panel. Apply cleaner to paper towel.</p>
Cooktop surface (other than control panel)	Sponge and warm, soapy water	<ul style="list-style-type: none"> • Wash, rinse and dry thoroughly. USE nonabrasive, plastic scrubbing pad on heavily soiled areas. • Do not use abrasive or harsh cleansers. They may damage the finish. <p>NOTE: Do not allow foods 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.</p>
Surface burner grates	Warm, soapy water and a nonabrasive, plastic scrubbing pad OR Dishwasher	<ul style="list-style-type: none"> • In dishwasher, wash with other cooking utensils. • Dry completely. • Do not use abrasive or harsh cleansers.
Surface burners	Sponge and warm, soapy water Warm, soapy water and a nonabrasive, plastic scrubbing pad OR Vinegar and water solution	<ul style="list-style-type: none"> • Wipe off spills immediately after burner has cooled. <p>For cooked-on food:</p> <ul style="list-style-type: none"> • Wash with warm, soapy water and a plastic scrubbing pad or soak in vinegar and water solution. • Rinse and dry well. • If ports are clogged, clean with a straight pin. Do not enlarge or distort ports. Do not use a wooden toothpick. • Do not clean surface burner in dishwasher.

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.

PROBLEM	POSSIBLE CAUSE	SOLUTION
Nothing will operate	<p>Cooktop is not properly connected to gas and electrical supplies.</p> <p>A household fuse has blown or a circuit breaker has tripped.</p> <p>Controls are not set correctly.</p> <p>The flow of combustion and/or ventilation air to the cooktop is blocked.</p>	<p>Contact an authorized WhirlpoolSM service technician to reconnect cooktop to gas and electrical supplies. (See Installation Instructions.)</p> <p>Replace household fuse or reset circuit breaker.</p> <p>Reset controls, if needed.</p> <p>Remove blockage to airflow to and around cooktop.</p>
Burner fails to light	<p>Cooktop is not wired into a live circuit with proper voltage.</p> <p>A household fuse has blown or a circuit breaker has tripped.</p> <p>Burner ports are clogged.</p>	<p>Wire the cooktop into a live circuit with proper voltage. (See Installation Instructions.)</p> <p>Replace household fuse or reset circuit breaker. In case of prolonged power failure, manually light burners (see page 8).</p> <p>Clean with a straight pin (see pages 11 and 12).</p>
Burner flames are uneven	<p>Burner ports are clogged.</p>	<p>Clean with a straight pin (see pages 11 and 12). If this fails, call an authorized WhirlpoolSM service technician for service.</p>
Burner flames lift off ports, are yellow, or are noisy when turned off		<p>Contact an authorized WhirlpoolSM service technician to check air/gas mixture.</p>

continued on next page

IF YOU NEED ASSISTANCE OR SERVICE

PROBLEM	POSSIBLE CAUSE	SOLUTION
Burner makes popping noise when on	Burner is wet from washing.	Let dry.
Control knob(s) will not turn	You are not pushing in before turning.	Push control knob(s) in before turning to a setting.
Cooking results are not what you expected	<p>The cooktop is not level.</p> <p>The recipe has never been tested or is not from a reliable source.</p> <p>The pans are not the type or size recommended in the recipe.</p> <p>Flame size does not fit the cooking utensil being used.</p>	<p>Level cooktop. (See Installation Instructions.)</p> <p>Use only tested recipes from a reliable source.</p> <p>Refer to a reliable cookbook for recommended pan type and size.</p> <p>Adjust flame size to fit cooking utensil.</p>

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. 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 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:

•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[®] 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.

WHIRLPOOL® Gas Cooking Product Warranty

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>	

8-92

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.