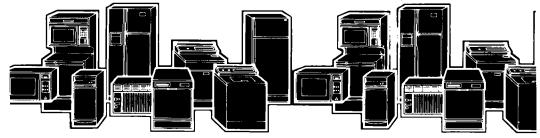




iers, Clothes Dryers, Freezers, Refrigerator-Freezers Ice Makers. Dishwashers, Built-In Ovens and Surface Units, Ranges, Microwave Ovens, Trash Compactors



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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 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 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 -

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.

 Copy model and serial numbers from plate (see parts and features diagram) and purchase date from sales slip.

Model Number

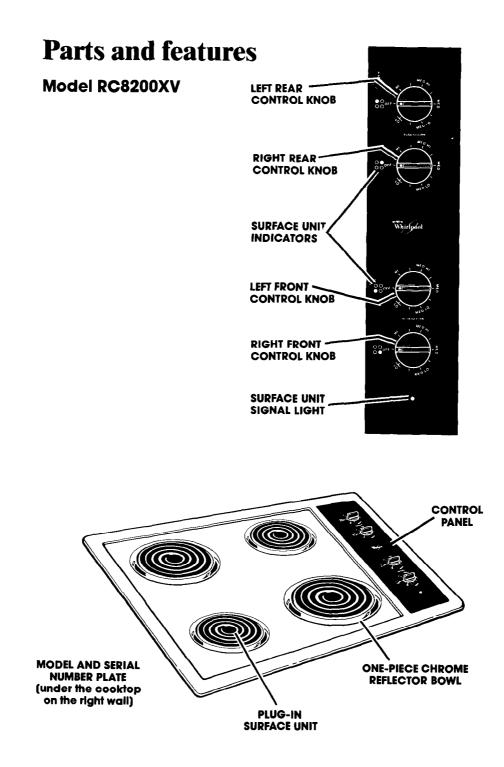
Serial Number

• Keep this book and sales slip together in a handy place.

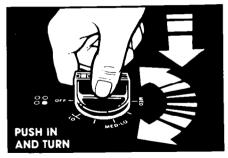
Purchase Date

Service Company Phone Number

3



Using your cooktop **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 vou are not cookina. Someone could be burned or a fire could start if a surface unit is accidentally left ON.

Using the Surface Units

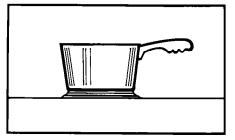
Until you get used to the settings, use the following as a guide. For best results, start cooking at the high settings; then turn the control knob down to continue cookina.

Use HI to start foods cook- ing; to bring liquids to a boil.	Use MED-HI to hold a rapid boil; to fry chicken or pancakes.	Use MED for gravy, puddings and icing; 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
can damage	surface units a ooking on HI a	etting for long pend nd discolor chr nd turn control	ome reflector	band to keep food at the temperature you want.

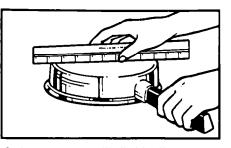
PARTS AND FEATURES

USING YOUR COOKTOP

Cookware



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



Only use pans with flat bottoms. Flat bottoms allow maximum contact between the pans and 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.

Optional 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.

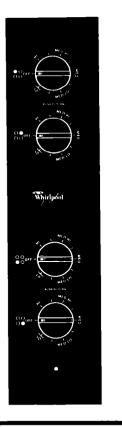
If you plan to use the cooktop for canning, we recommend the installation of a Canning Kit. Order the kit from your Whirlpool Dealer or Tech-Care® Service Company.

See the Cooking Guide for important canning information.

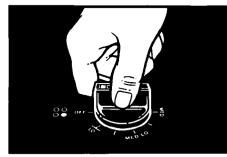
Caring for your cooktop

Control Panel and Knobs

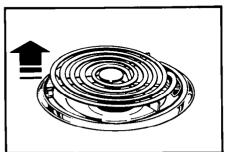
- 1. WARNING: To avoid burns and possible electric shock, first make sure all surface units are OFF and the cooktop and surface units are COOL.
- 2. Pull control knobs straight off.
- 3. Use warm soapy water and a soft cloth, or spray glass cleaner, to wipe the control panel. Rinse and wipe dry.
- 4. Wash control knobs in warm soapy water. Rinse well and dry.
- 5. Push control knobs straight back on. Make sure they point to OFF.



Surface Units and Reflector Bowls Removing



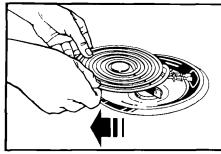
WARNING: To avoid burns and possible electric shock, be sure surface units are OFF and COOL.



2. Lift the edge of the unit, opposite the receptacle, just enough to clear the element hold down clip and the reflector bowl.

continued on next page

USING YOUR COOKTOP . CARING FOR YOUR COOKTOP

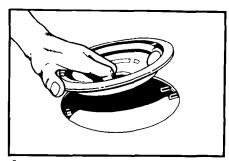


3. Pull the surface unit straight away from the receptacle.

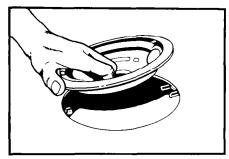
Replacing



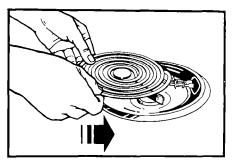
WARNING: To avoid burns and possible electric shock, be sure surface units are OFF.



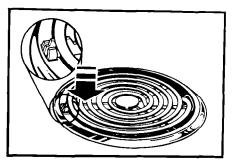
4. Lift out the reflector bowl. See "Cleaning Chart" on page 9 for cleaning instructions.



2. Line up openings in the reflector bowl with the surface unit receptacle and the element hold down clip.



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



4. When terminal is pushed into the receptacle as far as it will go, push down the edge of the surface unit opposite the receptacle. The element hold down clip will keep the surface unit from moving around.

CAUTION: 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 may not be flat enough, or some may be too large for the surface unit. In either case, some of the heat that's meant to go into or around a utensil goes down and heats the reflector bowl. This extra heat can discolor it. See Cooking Guide for further information.

WARNING: DO NOT LINE THE REFLECTOR BOWLS WITH FOIL. Shock or fire hazard could result.

PART	WHAT TO USE	
Control knobs	Warm soapy water and a soft cloth.	 Wash, rinse and dry well. Do not soak.
Control panel	Warm soapy water or spray glass cleaner and a soft cloth.	 Wash, rinse and dry well. Follow directions provided with the cleaner.
Cooktop surface	Warm soapy water and a soft cloth. Plastic scrubbing pad for stubborn spots.	 Wipe off regularly when cooktop is cool. Do not allow food containing acids (such as vinegar, tomato, lemon juice or milk) to remain on surface. Acids will remove the glossy finish. Do not use abrasive or harsh cleansers.
Surface units	No cleaning required.	 Spatters or spills will burn off. Do not immerse in water.
Chrome reflector bowls	Warm soapy water and a plastic scrubbing pad.	 Wash, rinse and dry well. Clean frequently. Do not use abrasive or harsh cleansers.

Cleaning Chart

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 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?

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.

IF YOU NEED SERVICE OR ASSISTANCE

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
WHIRLPOOL APPLIANCES FRANCHISED TECH CARE SERVICE	WHIRLPOOL APPLIANCES FRANCHISED TECH-CARE SERVICE
SERVICE COMPANIES XYZ SERVICE CO 123 Maple	SERVICE COMPANIES XYZ SERVICE CO 123 Maple
OR	
WASHING MACH	
WHIRLPOOL APPLIA FRANCHISED TEC	
XYZ SERVICE CO	CE COMPANIES

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. Donald Skinner Director of Customer Relations 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® RANGE PRODUCT 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 a franchised TECH-CARE® service company.
WHIRLPOOL WILL NOT PAY F	OR
 A. Service calls to: 1. Correct the installation 2. Instruct you how to use 	•

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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9 Makers, Dishwashers, Buill-In Ovens and Surface Units, Ranges, Microwave Ovens, Trash Compactors, Room Air Conditioners, Dehumidifiers, Automatic Wast

