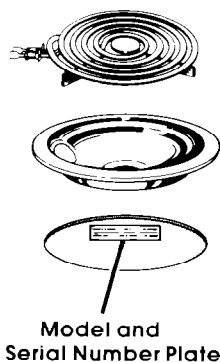
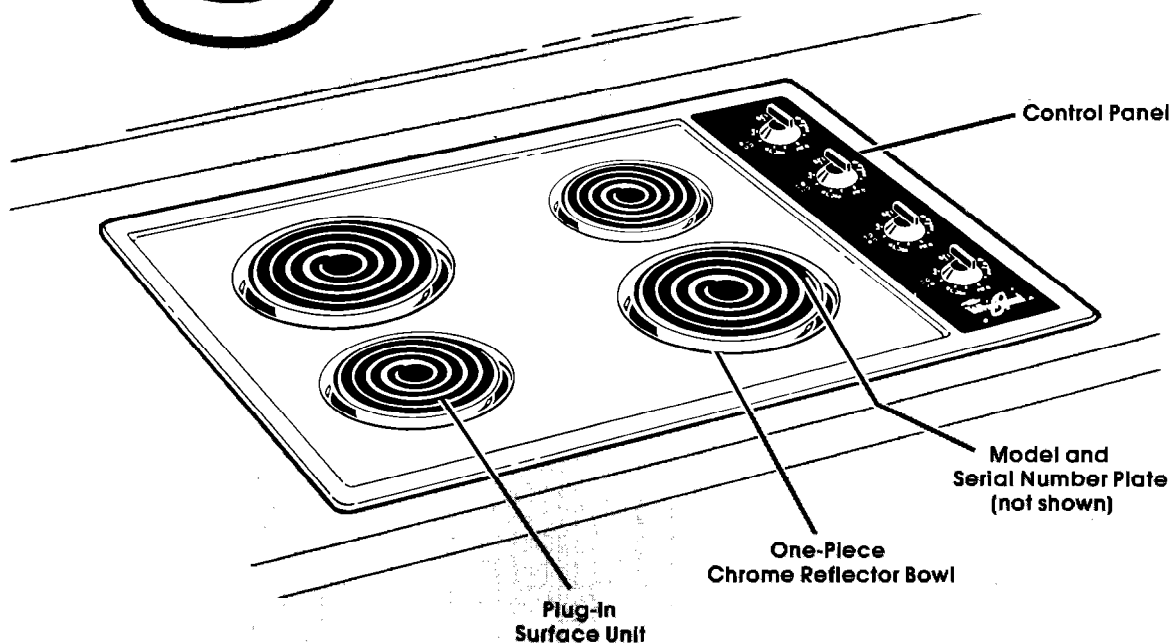


Whirlpool ELECTRIC COOKTOP Model RC8400XK

use & care guide



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. (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

See the "Cooking Guide" for important safety information.

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.

Installation

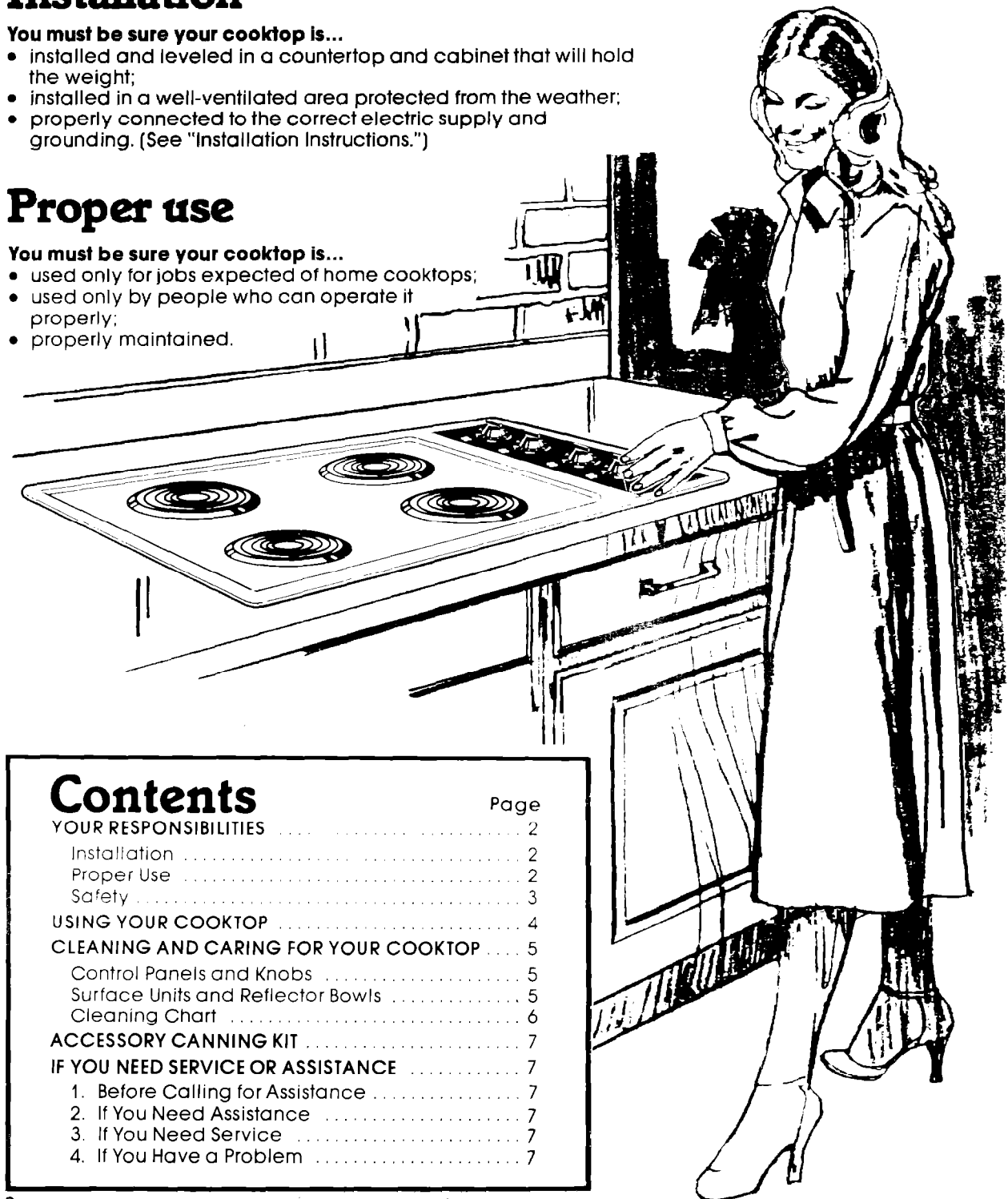
You must be sure your cooktop is...

- 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



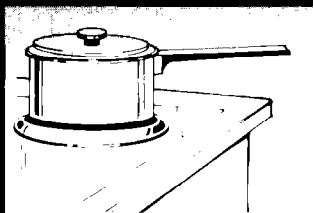
DO NOT allow children to use or play with the cooktop.
DO NOT leave children unattended near the cooktop.



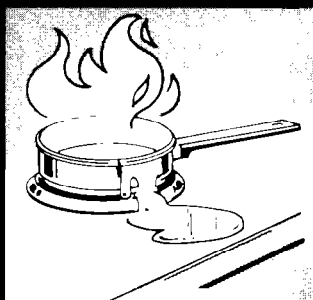
DO NOT store things children might want over the cooktop.



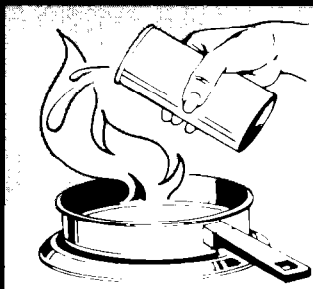
Red surface units are very hot, but dark surface units can still be hot enough to burn severely.



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.



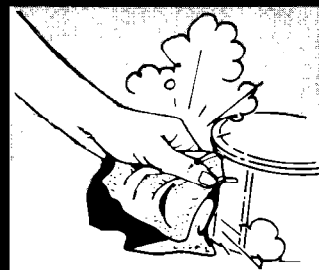
DO NOT use water on grease fires.



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



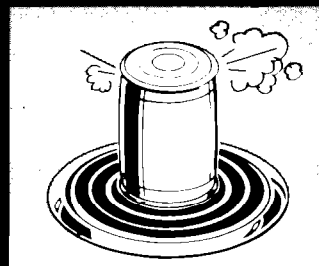
DO NOT use a towel or other bulky cloth as a pot holder.



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



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

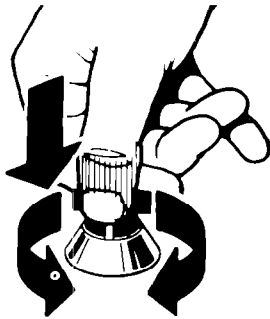


DO NOT heat unopened containers. They can explode.

Remove the Consumer Buy Guide label before using your cooktop.

Using your cooktop

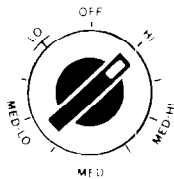
Control knobs **must be pushed in before turning** them to a setting. They can be set anywhere between HI and OFF.



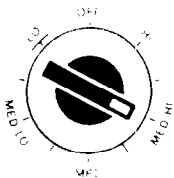
PUSH IN.
Turn to
setting

One of the signal lights will glow when a surface unit is on. Be sure all lights are off when you are not cooking.

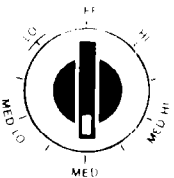
Until you get used to the settings, use the following as a guide.



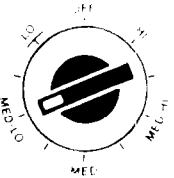
Use HI to start foods cooking or to bring liquids to a boil.



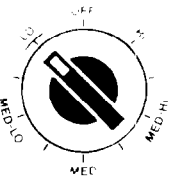
Use MED-HI to hold a rapid boil or to fry chicken or pancakes.



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.

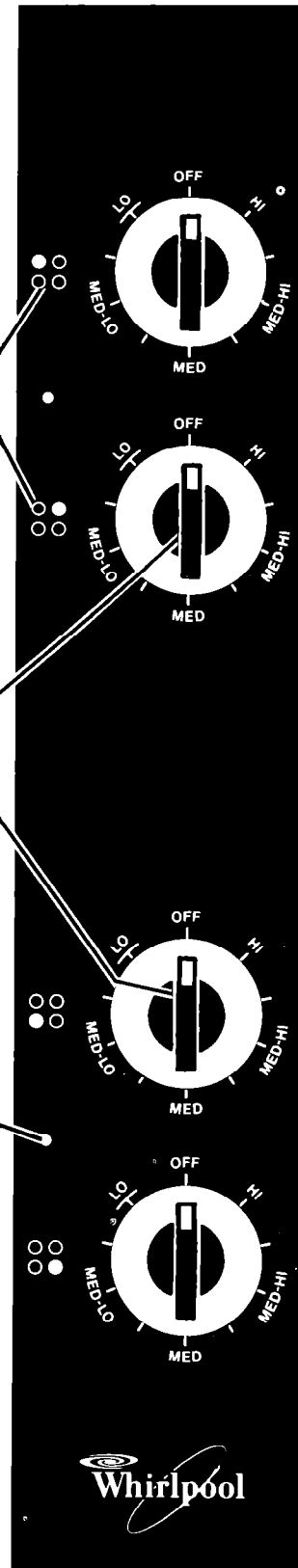


Use LO to keep food warm until ready to serve. Set the heat higher or lower within the LO band to keep food at the temperature you want.

Surface Unit Indicators

Control Knobs

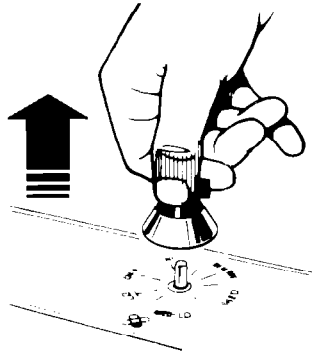
Signal Lights



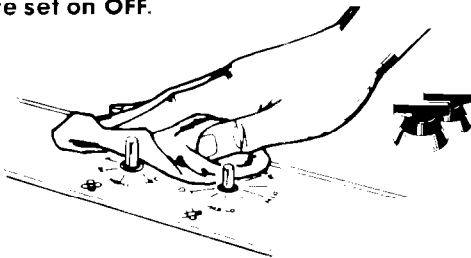
Whirlpool

Cleaning and caring for your cooktop

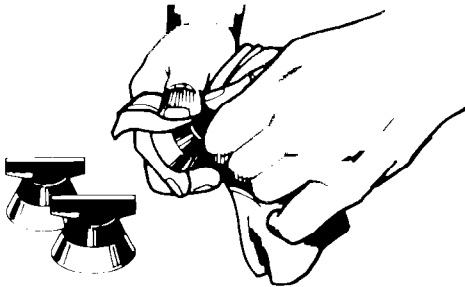
CONTROL PANEL AND KNOBS



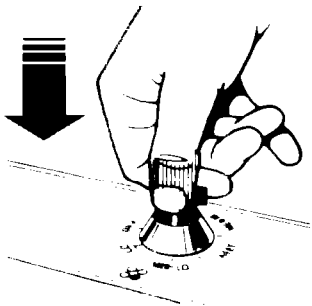
Pull knobs straight off. First make sure they are set on **OFF**.



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



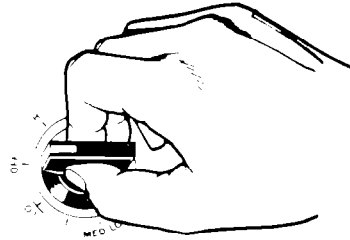
Wash knobs in warm soapy water. Rinse well and dry.



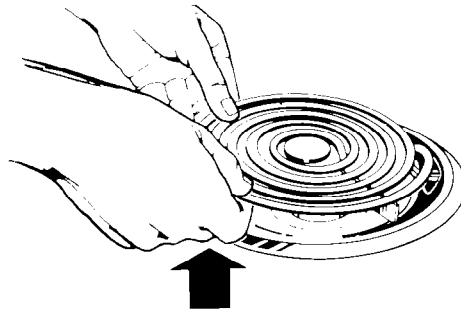
Push the knob straight back on. Make sure it points to **OFF**.

SURFACE UNITS AND REFLECTOR BOWLS

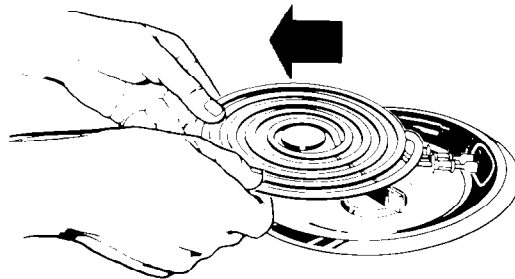
REMOVING



1. Be sure surface units are **OFF** and **COOL**.



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



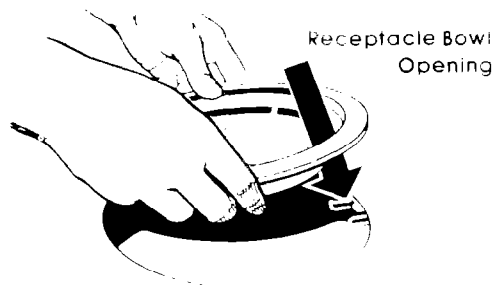
3. Pull the unit straight away from the plug-in.



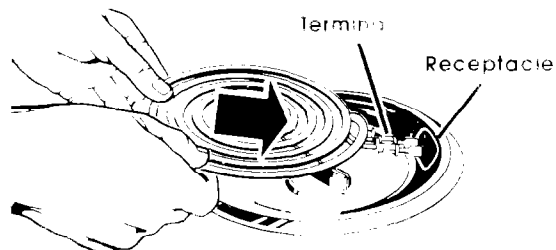
4. Lift out the reflector bowl

REPLACING

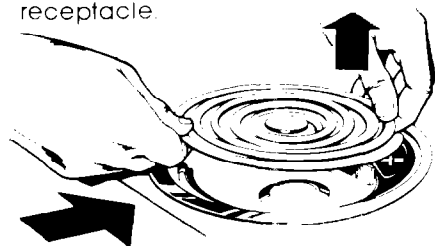
1. Be sure surface unit controls are **OFF**.



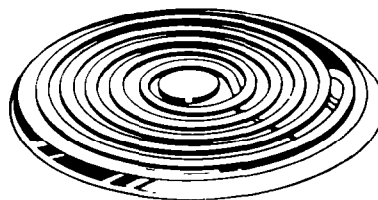
2. Line up opening in the reflector bowl with the surface unit receptacle.



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



4. While pushing the surface unit terminal into the receptacle, lift a little on the edge of the unit nearest the receptacle.



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 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 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 bowl. 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 cloth, warm soapy water Nylon or plastic scouring 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.
Control knobs	Warm, sudsy water and bristle brush	• Wash, rinse and dry well. • Do not soak.
Chrome reflector bowls	Automatic dishwasher, warm soapy water or plastic scrubbing pad	• Clean frequently. • Wash with other cooking utensils. • Do not use harsh abrasives.
Control panel	Warm, soapy 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:

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 correctly wired into a live circuit with the proper voltage? (See **Installation Instructions**.)
- Have you checked the main fuse or circuit-breaker box?

If surface units will not operate:

- Have you checked the main fuse or circuit-breaker 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 reliable source?
- Do the cooking utensils have smooth, flat bottoms?
- Do the cooking utensils 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 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. 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**

**ELECTRICAL APPLIANCES—
MAJOR—REPAIRING & PARTS**

WHIRLPOOL APPLIANCES
FRANCHISED TECH-CARE SERVICE
SERVICE COMPANIES
X-Y-Z SERVICE CO
123 Maple 999-9999

OR
WHIRLPOOL APPLIANCES
FRANCHISED TECH-CARE SERVICE
SERVICE COMPANIES
X-Y-Z SERVICE CO
123 Maple 999-9999

OR

**WASHING MACHINES, DRYERS
& IRONERS—SERVICING**

WHIRLPOOL APPLIANCES
FRANCHISED TECH-CARE SERVICE

SERVICE COMPANIES
X-Y-Z 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. 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.