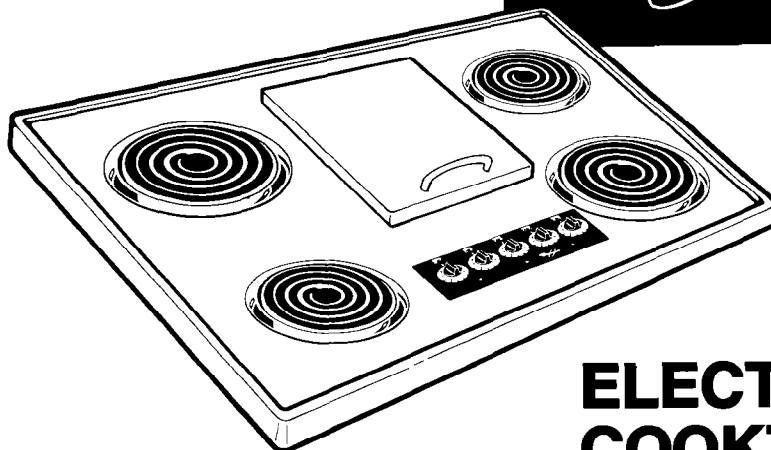
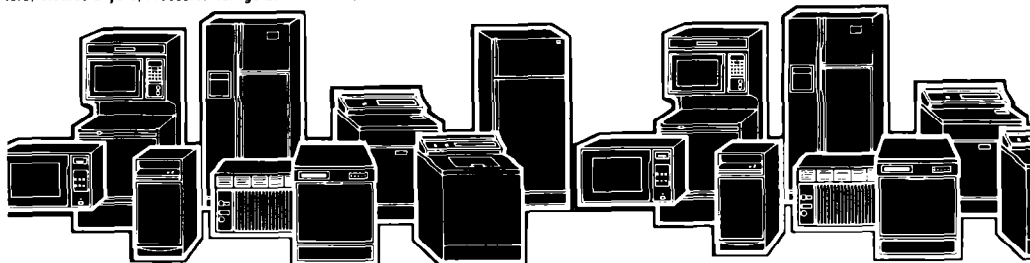

use & care guide



ELECTRIC COOKTOP

Model RC8536XT

ers, Clothes Dryers, Freezers, Refrigerator-Freezers, Ice Makers, Dishwashers, Built-In Ovens and Surface Units, Ranges, Microwave Ovens, Trash Compac



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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 installed in an area protected from the weather.
- 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 range, follow basic precautions, including the following:

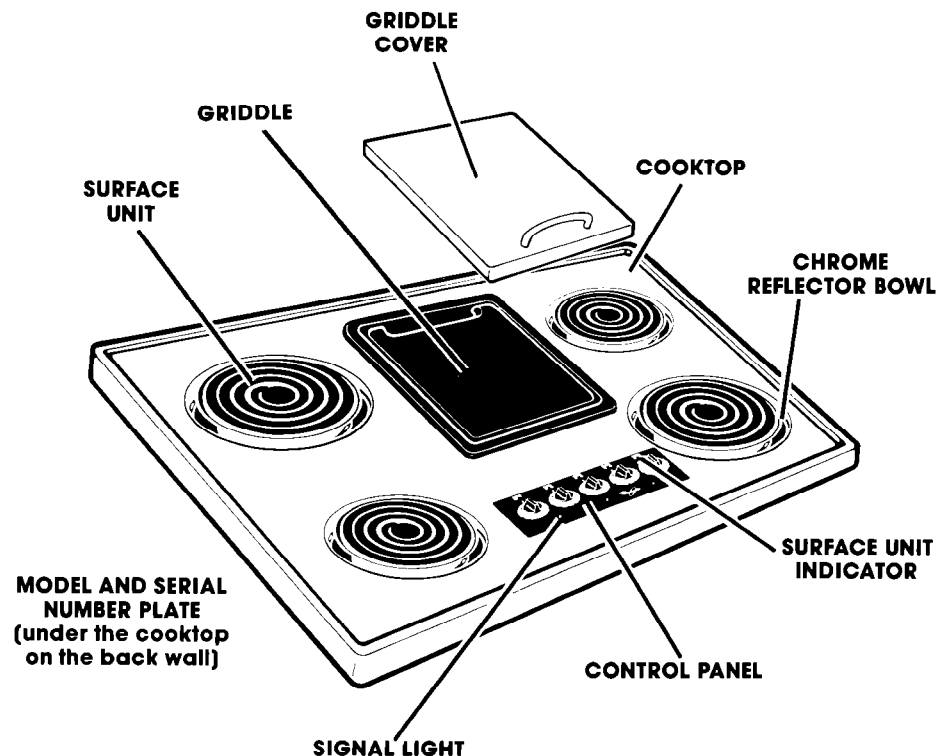
- 1. DO NOT** allow children to use or play with any part of the cooktop, or leave them unattended near it. They could be burned or injured.
- 2. DO NOT** store things children might want above the cooktop. Children could be burned or injured while climbing on it.
- 3. DO NOT** allow anyone to touch 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 –

Parts and features

Model RC8536XT



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 (from the plate located as shown).
2. Purchase date from sales slip.

Copy this information in these spaces. Keep this book, your warranty and sales slip together in a handy place.

Please complete and mail the Owner Registration Card furnished with this product.

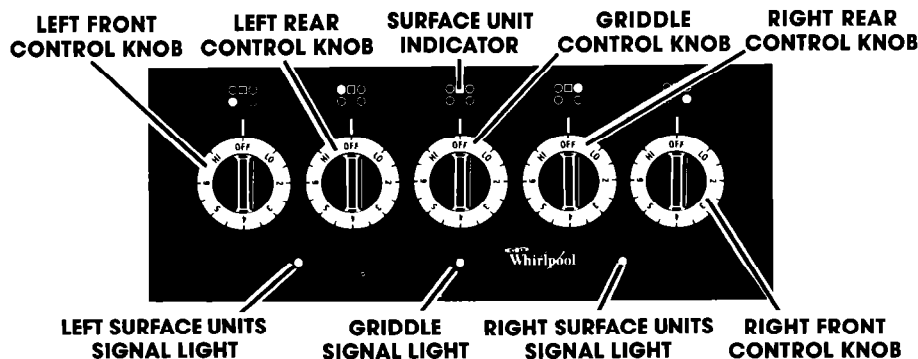
Model Number

Serial Number

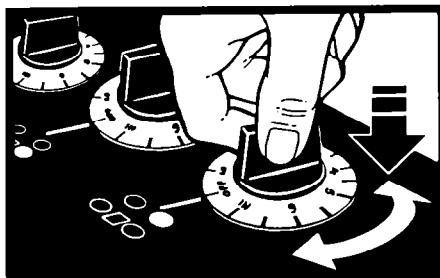
Purchase Date

Service Company Phone Number

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 Lights

A signal light will glow when a surface unit is on. **NOTE: When the lights are off the surface units may still be hot. Do not leave or store plastic, pans or other items on surface units.**



WARNING: Be sure the signal lights are OFF when you are not cooking. 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.

Use HI to start foods cooking or to bring liquids to a boil. **Surface units will not turn red if good contact is made with bottom of pan.**

Use 5 or 6 to hold a rapid boil or to fry chicken or pancakes.

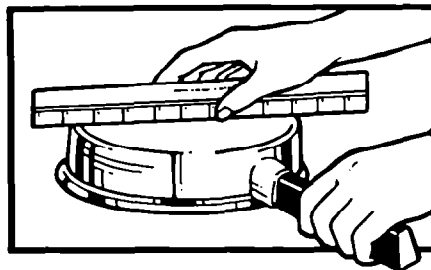
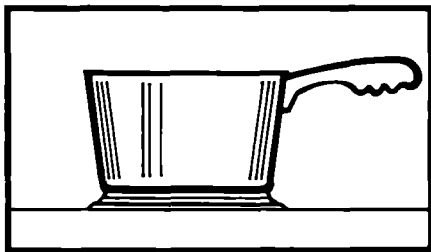
Use 4 for gravy, puddings, and icings or to cook large amounts of vegetables.

Use 2 or 3 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 to keep food at the temperature you want.

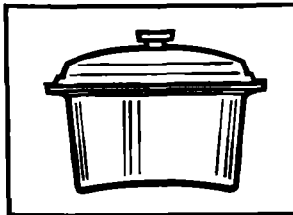
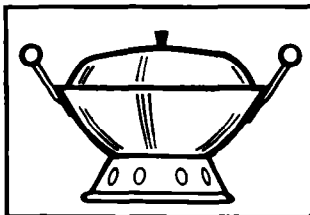
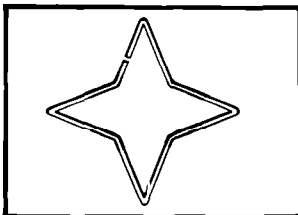
CAUTION: The use of HI heat settings for long periods of time can damage surface units and discolor reflector bowls.

Cookware



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

Only use pans with flat bottoms. Flat bottoms allow maximum contact between the pans and the surface units for fast, even cooking. Pans with uneven bottoms or 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.

Using the Griddle

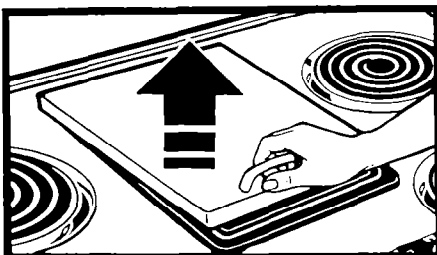


WARNING: To avoid burns and possible electric shock, be sure the griddle is **OFF** and **COOL**.

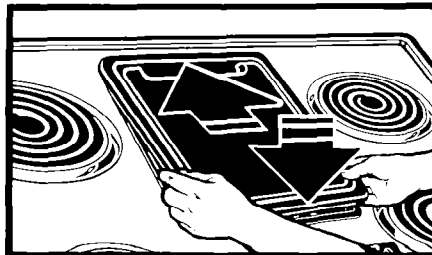
Before Using the Griddle for the First Time:

1. Wash, rinse and dry the griddle. See cleaning instructions on page 10.
2. Lightly wipe with cooking oil to season. You don't have to grease the griddle every time you use it.

TO INSTALL:

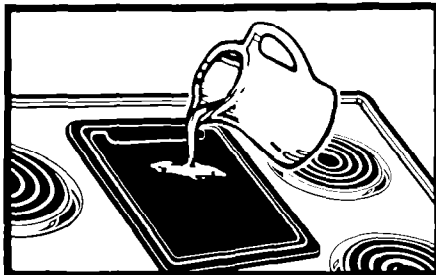


1. Lift and remove the griddle cover.

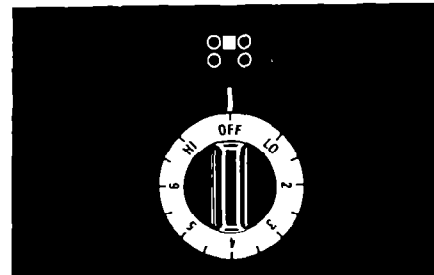


2. Make sure the drip pan and heating element are in place. Insert the griddle with drain slot at rear.

TO COOK:

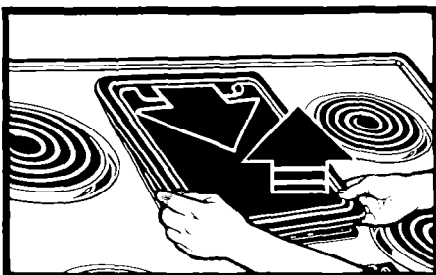


1. Preheat the griddle, then add food. **NOTE: Use only plastic cooking utensils.** Metal can scratch the non-stick finish.

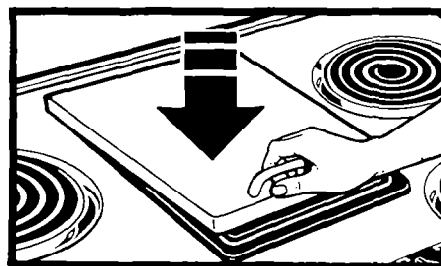


2. When cooking is finished, turn the griddle OFF.

TO REMOVE:



1. Lift griddle slightly by both front corners and set aside. **NOTE: Make sure griddle is COOL before removing.**



2. Replace the griddle cover.

Griddle Chart

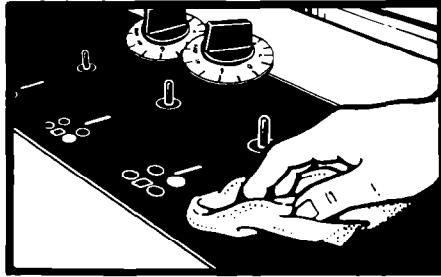
Preheat griddle for 10 minutes on HIGH.

FOOD	CONTROL SETTING	APPROXIMATE COOKING TIMES (minutes)	
		Side 1	Side 2
Sausage patties	5	9	5
Bacon slices	High	6	2
Ham slice (3/4")	6	6	6
Hamburgers	6	8	8
Hot dogs	6	8	(turn often)
French toast	6	3	2
Grilled sandwich	6	3 1/2	3
Pancakes*	6	2	2
Fried eggs*	High	3/4 to 1	1/2

*Brush hot griddle with 1/4 teaspoon of cooking oil.

Caring for your cooktop

Control Panel



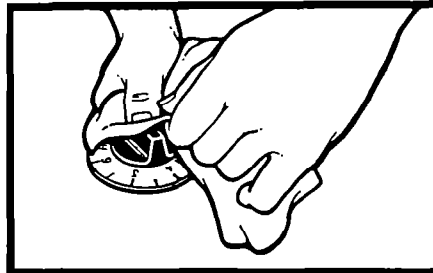
1.



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

2. Pull knobs straight off.

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



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

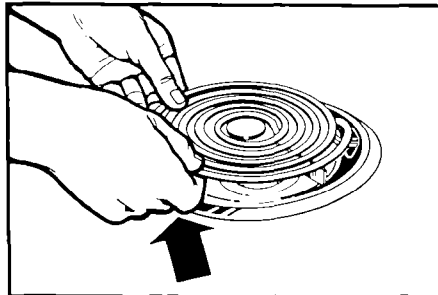
5. Push the knobs straight back on. Make sure they point to OFF.

Surface Units and Reflector Bowls



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

Removing

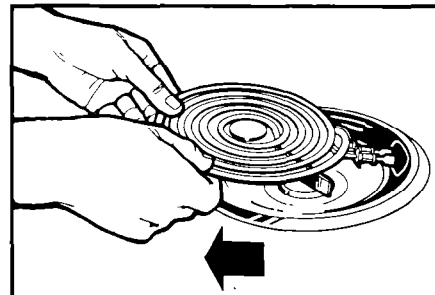


1.



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

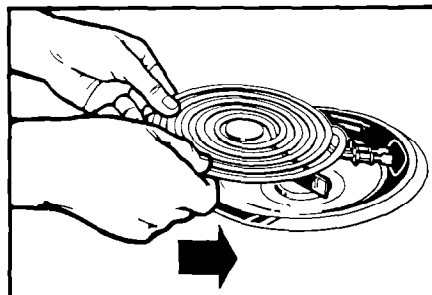
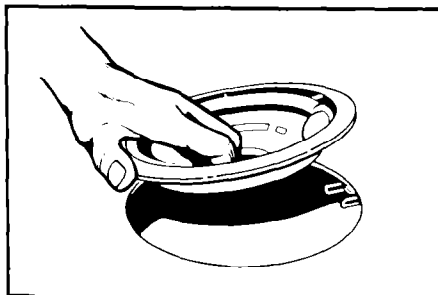
2. Lift the edge of the unit, opposite the receptacle, just enough to clear the reflector bowl.



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

4. Lift out the reflector bowl. See Cleaning Chart on page 10 for cleaning instructions.

Replacing



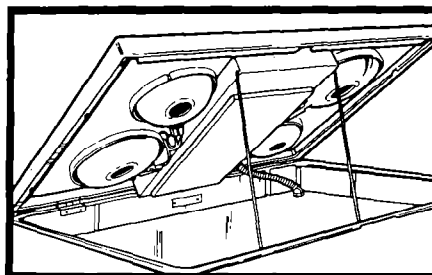
1.  **WARNING: To avoid burns and possible electric shock, be sure surface units are OFF.**
2. Line up opening in the reflector bowl with the surface unit receptacle.
3. Hold the surface unit as level as possible with the terminal just started into the receptacle.
4. Push the surface unit terminal into the receptacle. When the terminal is pushed into the receptacle as far as it will go, the surface unit will fit into the reflector bowl.

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.

Lift-Up Cooktop

1. Make sure all controls are OFF.
2. Remove griddle cover, griddle and a front surface unit.
3. Lift front of cooktop at surface unit opening.
4. Carefully lower the cooktop onto the support rod.



 **WARNING: Be sure the support rod is positioned all the way to the front. The cooktop could accidentally fall and injure you.**

5. Wipe up any spills under the cooktop with warm soapy water. Use soapy steel wool pad on stubborn spots.

Cleaning Chart

PART	WHAT TO USE	HOW TO CLEAN
Control knob	Warm soapy water and a soft cloth.	• Wash, rinse and dry well. • Do not soak.
Control panel	Warm soapy water or spray glass cleaner.	• Wash, rinse and dry well. • Follow directions provided with cleaner.
Cooktop surfaces (chrome finish and griddle cover)	*Non-abrasive chrome cleaner or Cook Top Polishing Creme, (PN 814009).	• Make sure cooktop is COOL. • Follow directions provided with cleaner or polishing creme.
(porcelain finish)	Warm soapy water and a soft cloth or plastic scrubbing pad for stubborn spots.	• Make sure cooktop is COOL. • Wipe off regularly. • Use plastic scrubbing pad for stubborn areas. • 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 and griddle heating element	No cleaning required.	• Spatters or spills will burn off. • Do not immerse in water.
Chrome reflector bowls	Warm soapy water and plastic scrubbing pad for stubborn spots.	• Clean frequently. • Do not use abrasive or harsh cleansers.
Griddle	Warm soapy water and a soft cloth or plastic scrubbing pad.	• Clean after each use. • Wash, rinse and dry well. • Use plastic scouring pad for stubborn areas. • Do not use metal scouring pads or harsh cleansers.

*To obtain order information for Cook Top Polishing Creme, write to:

Whirlpool Corporation
Attention: Customer Service Dept.
1900 Whirlpool Drive
LaPorte, IN 46350

**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 yourself 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 units 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.

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 telephone number (see Step 2) or look in your telephone directory Yellow Pages under:

APPLIANCES-HOUSEHOLD- MAJOR-SERVICE & REPAIR	OR	ELECTRICAL APPLIANCES- MAJOR-REPAIRING & PARTS
WHIRLPOOL APPLIANCES FRANCHISED TECH-CARE SERVICE		WHIRLPOOL APPLIANCES FRANCHISED TECH-CARE SERVICE
SERVICE COMPANIES XYZ SERVICE CO 123 Maple 999-9999		SERVICE COMPANIES XYZ SERVICE CO 123 Maple 999-9999
OR		
WASHING MACHINES, DRYERS & IRONERS-SERVICING		
WHIRLPOOL APPLIANCES FRANCHISED TECH-CARE SERVICE		
SERVICE COMPANIES XYZ 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. Robert Stanley
Division Vice President
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 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® MICROWAVE OVEN/ RANGE PRODUCT WARRANTY

ER001

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 a franchised TECH-CARE® service company.
LIMITED FOUR-YEAR WARRANTY Second Through Fifth Year From Date of Purchase	FSP® replacement magnetron tube on microwave ovens if defective in materials or workmanship.
WHIRLPOOL WILL NOT PAY FOR	
A. Service calls to: 1. Correct the installation of the range product. 2. Instruct you how to use the range product. 3. Replace house fuses or correct house wiring or plumbing. 4. Replace owner accessible light bulbs. B. Repairs when range product is used in other than normal, single-family household use. C. Pick up and delivery. This product is designed to be repaired in the home. D. Damage to range product caused by accident, misuse, fire, flood, acts of God or use of products not approved by Whirlpool. E. Any labor costs during the limited warranty.	

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.



Part No. 3177084
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• Makers, Dishwashers, Built-In Ovens and Surface Units, Ranges, Microwave Ovens, Trash Compactors, Room Air Conditioners, Dehumidifiers, Automatic

