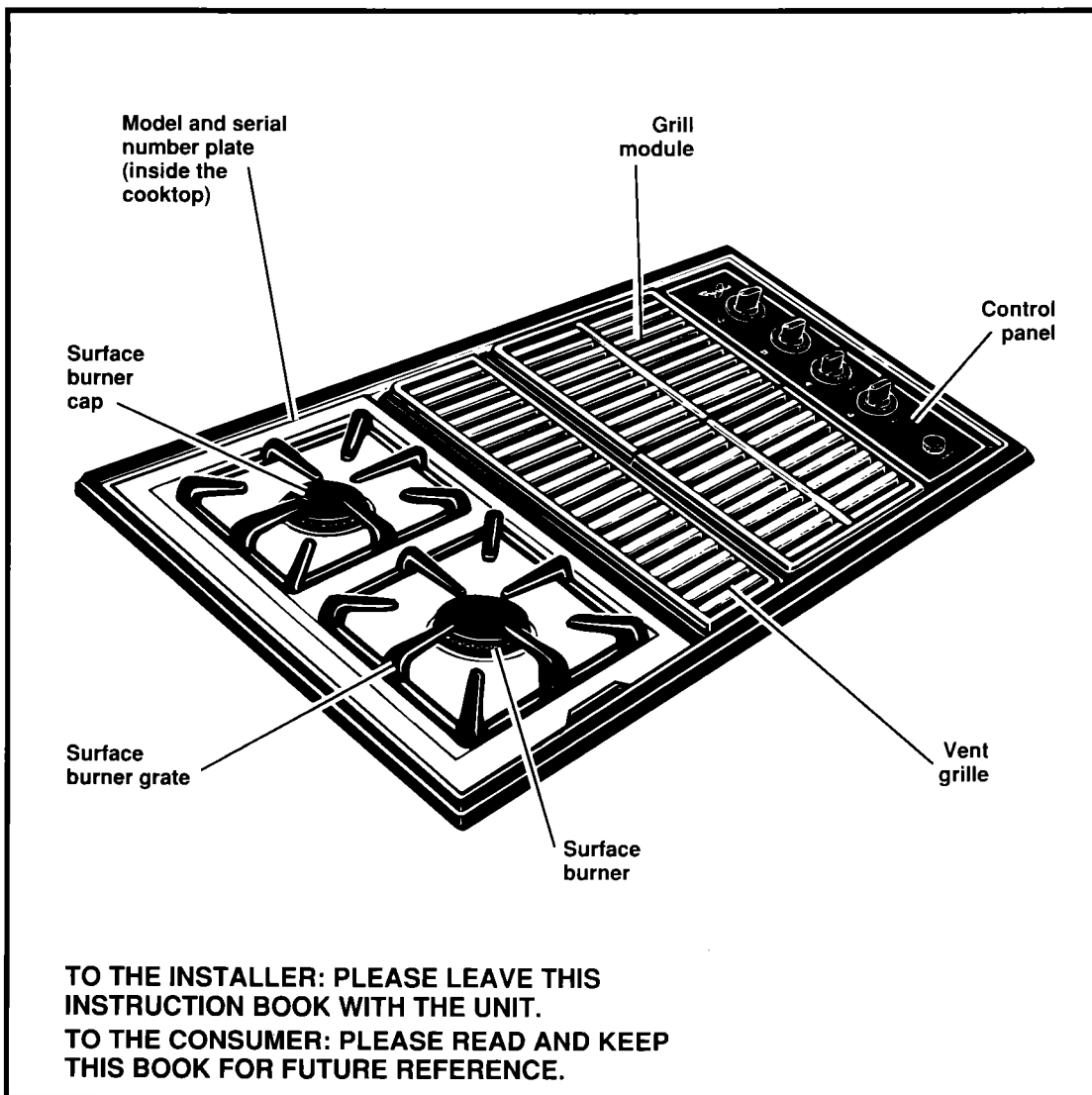




Use & Care Guide



**GAS COOKTOP
SC8900EX**

8/95

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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 (located under the left module on the left wall) and purchase date from sales slip.
- Keep this book and the sales slip together in a handy place.

Model Number

Serial Number

Purchase Date

Service Company Phone Number

You are responsible for:

- Installing and leveling the cooktop in a countertop and cabinet strong enough to support its weight, and where it is protected from the elements. (See the Installation Instructions.)
- Making sure the cooktop is not used by anyone unable to operate it properly.
- Properly maintaining the cooktop.
- Using the cooktop only for jobs expected of a home cooktop.

Important Safety 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.

- 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.

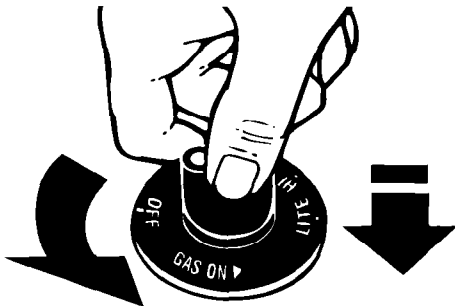
Important Safety Instructions

Continued

- 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 wear loose or hanging garments when using the cooktop. They could ignite if they touch a hot surface burner and you could be burned.
- **DO NOT TOUCH SURFACE BURNERS OR AREAS NEAR SURFACE BURNERS.** Areas near surface burners become hot enough to cause burns. During 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.
- 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.
- 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.
- 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.
- 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.
- Do not use decorative covers or trivets over the surface burners.
- Do not heat unopened containers. They could explode. The hot contents could cause burns and container particles could cause injury.
- Grease is flammable. Do not allow grease to collect around cooktop or in vents. Wipe spillovers immediately.
- Do not use water on grease fires. Never pick up a flaming pan. Smother flaming pan on cooktop 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.
- Never leave surface burners unattended at high heat settings. A boilover could result and cause smoking and greasy spillovers that may ignite.
- Do not store flammable materials on or near the cooktop. The fumes can create an explosion and/or fire hazard.
- 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.
- 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.
- Clean your cooktop regularly. See care and cleaning instructions in this manual.
- 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.
- Disconnect the electrical supply before servicing the cooktop.

—SAVE THESE INSTRUCTIONS—

Using Your Cooktop



Using the surface burners

Your cooktop is equipped with electric ignitors. Electric ignitors automatically light the burners each time they are used.

Control knobs must be pushed in and turned to the LITE position. The clicking sound is the ignition sparking. **Visually check that burner has lit.**

To stop the clicking sound after the burner lights, turn the control knob back to a desired setting. The control knob has stops for HI and low, however, it can be set anywhere between HI and low.

Burner heat settings

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 cooking.

Use LITE to light the burner. After the burner lights, turn control back to a desired setting to stop the clicking of the ignition.

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

Use a medium setting to continue cooking or to fry chicken or pancakes; for gravy, pudding and icing; to cook large amounts of vegetables.

Use a low setting to keep food warm until ready to serve.

NOTE: Do not cook with the control in the LITE position.

Use correct burner heat settings. 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.

In case of a prolonged power failure:

Surface burners can be manually lighted. Hold a lighted match near a burner and turn the control to the LITE position. After the burner lights, turn the control to the desired setting.

NOTE: Grill/griddle burners should not be manually lighted during a prolonged power failure. Since the vent system will not operate, smoke and steam will not be vented out of the room.

⚠ 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.**

Using the grill

Before you use the grill for the first time:

Wash with warm, soapy water; rinse and dry. Never use a metal scrubbing pad or abrasive cleanser on the grill; these will damage the non-stick surface. After cleaning, **lightly** wipe cooking surface with cooking oil to prevent food from sticking.

Cooking tips

Do not cover the entire cooking surface with meat. Leave space between the food items to allow smoke and steam to ventilate properly.

Meat with a normally high fat content will produce more smoke and flare-ups, but cook faster than lean meat. Trim fat from meat before placing on the grill to prevent excessive smoke or flare-ups.

If meat begins to cook too quickly, turn the grill control knob to a lower setting.

Do not leave grill unattended.

NOTE: The use of metal utensils can scratch the non-stick coating. Only nylon or plastic utensils should be used. When using nylon or plastic utensils, do not leave them on the grill. They may melt.

⚠ WARNING

Fire and Burn Hazard

- **If grease causes excessive flare-ups DO NOT PUT WATER ON A GREASE FIRE.**
To put out fire:
 - **Remove food from the grill, turn the grill control to OFF and cover the grill with a large metal pan.**
 - **Make sure the vent system has been switched to ON.**
- **Do not light the grill/griddle burners during a power failure. The vent system will not work if there is a power failure. This prevents proper venting for adequate cooling of the grill/griddle burners. The resulting heat build-up can cause fire.**
- **Do not use pots or pans on grill. They will become very hot and can burn you.**

Grill chart

Preheat 10 minutes on HI for best flavor.

FOOD	CONTROL SETTING	APPROXIMATE COOKING TIME		COMMENTS
		FIRST SIDE	SECOND SIDE	
Beef steak ($\frac{1}{2}$ - $\frac{3}{4}$ ") • rare • medium • well	Med. Med. Med.	5 Min. 6 Min. 7 Min.	4 Min. 6 Min. 7 Min.	
Beef steak (1-1 $\frac{1}{2}$ ") • rare • medium • well	Med. Med. Med.	5-6 Min. 9-10 Min. 12-13 Min.	5 Min. 10 Min. 12 Min.	
Hamburgers	Med.	10 Min.	5 Min.	Turn as needed for even cooking.
Hot dogs	Med.	4 Min.	3 Min.	Turn as needed for even cooking.
Pork chops	Med.	15 Min.	10 Min.	Turn as needed for even cooking.
Spare ribs, barbecued	Med.	35 Min.	25 Min.	Brush on barbecue sauce during last 15-20 minutes of cooking, if desired.
Lamb chops	Med.	15 Min.	10 Min.	Turn as needed for even cooking.
Chicken pieces	Med.	25 Min.	20 Min.	Turn frequently.
Ham slice	Med.	15 Min.	10 Min.	Turn as needed for even cooking.
Lobster tails	Med.	15 Min.	10 Min.	Turn as needed for even cooking.
Garlic bread	Med.	2 Min.	1 Min.	Butter French bread and sprinkle with garlic salt before grilling.

Grilling times are approximate and may need to be adjusted to individual tastes.

Using the optional griddle

WARNING

- Burn, Fire and Product Damage Hazard**
- Be sure the griddle control is off and the griddle is cool and covered when not in use. Failure to do so could result in burns or fire.
 - When cleaning griddle, never use a metal scouring pad or abrasive cleanser on the griddle. These will damage the non-stick surface.
 - Do not use cookware on the griddle. Use only plastic or nylon kitchen utensils on the griddle. Metal can damage the non-stick cooking surface.

Before using the griddle for the first time:

1. The cooking surface should be washed with warm, soapy water, rinsed and dried.
2. After cleaning, lightly wipe the cooking surface with cooking oil to prevent food from sticking. You do not have to season (grease) the griddle every time you use it. Be sure to use only cooking oil (not shortening or butter) to season the griddle.
3. Preheat on HI, then turn control to a lower setting to cook.
4. Place food directly on cooking surface.
5. Turn off the griddle burner when cooking is finished. Leaving burner on will damage the griddle.

Griddle chart

Preheat 10 minutes on HI, then turn to a lower setting to cook.

FOOD	PREHEAT TIME	COOK SETTING	APPROXIMATE COOKING TIME	
			SIDE 1	SIDE 2
Bacon	No preheat	Med.	3 Min.	3 Min.
Pancakes	3 Min.	Med.	1½ Min.	1 Min.
Pork sausage patty	No preheat	Med.	4 Min.	3½ Min.
Eggs	No preheat	Med.	1½ Min.	1 Min.
Grilled sandwiches	3 Min.	Med.	3 Min.	3 Min.
French toast	3 Min.	Med.	3 Min.	3 Min.

Griddling times are approximate and may need to be adjusted to individual tastes.

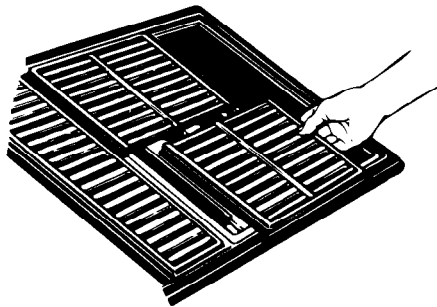
Using the optional rotisserie

⚠ WARNING

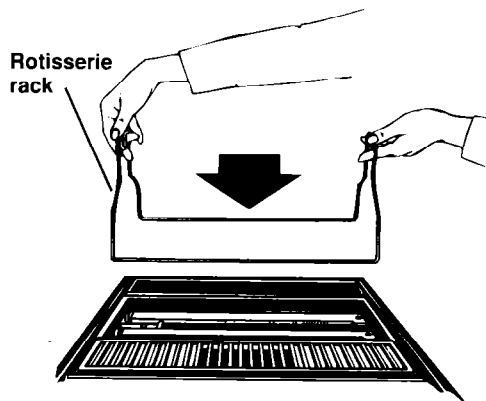
Burn and Electrical Shock Hazard
Make sure the grill controls are OFF, and the grill is cool before installing the rotisserie.
Failure to do so could result in burns or electrical shock.

To install:

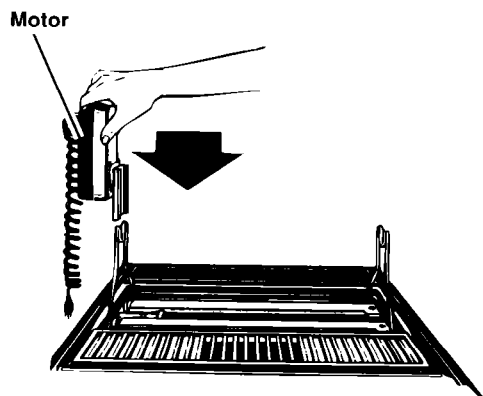
1. Remove the grill sections.



2. Set in rotisserie rack.



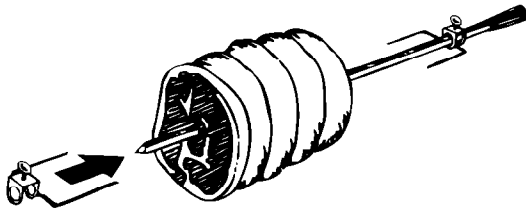
3. Install rotisserie motor as shown.



To remove:

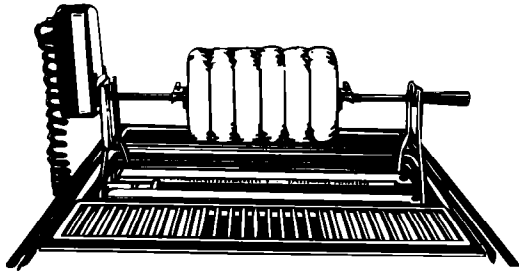
1. Lift rotisserie motor off the rack and set aside.
2. Remove the rack and set aside.
3. Replace the grill sections.

Using Your Cooktop Continued



To put meat on spit:

1. Put fork on the spit pointing away from the handle.
2. Push spit through meat so the weight is balanced around the center.
3. Put the second fork on the spit pointing toward the meat.
4. Push both forks into the meat and tighten the thumbscrews.



5. Push the pointed end of the spit all the way into the motor socket.
6. Put the handle end of the spit into the rack slot.
7. Plug in and turn on the rotisserie motor. Turn on the grill module. See below for suggested cooking times.

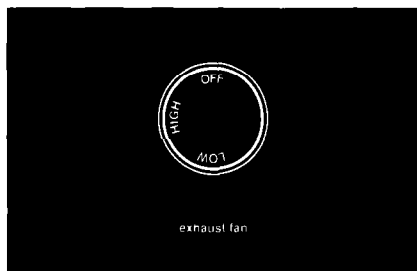
Rotisserie chart

No preheating is required. The individual burner controls help provide extra heat control. HI/medium combination settings can be used for best cooking results.

FOOD	CONTROL SETTINGS		APPROXIMATE COOKING TIME (MINUTES/POUNDS*)	INTERNAL TEMPERATURE
	RIGHT BURNER	LEFT BURNER		
Beef roast** well done	HI	Med.	45	170°F
Pork loin roast**	HI	Med.	65	185°F
Leg of lamb	HI	Med.	45	180°F
Chicken medium	HI	Med.	120 total	190°F
Cornish game hen	HI	Med.	60 total	190°F

*Be sure grills are removed during rotisserie cooking.

**Roasts of approximately 3-3½ pounds are the most suitable for rotisserie cooking. Larger roasts will greatly increase cooking times.



Using the vent system

Using the cooktop's built-in downdraft vent fan removes cooking vapors, odor and smoke.

The fan will automatically operate at HIGH speed when the grill module is in use. The fan cannot be manually turned off when the grill module is operating.

When using surface units, turn the Vent Fan Control Knob clockwise to HIGH or LOW. You will hear a click when the fan comes on. Turn counterclockwise to turn the fan OFF.

The fan filters must be in place for the fan to operate properly.

⚠ WARNING

Personal Injury Hazard

Do not put hands in vent box when fan or controls are on. The vent fan system turns on automatically when the grill is used. Turn fan and cooktop controls to OFF. Failure to do so could result in personal injury.

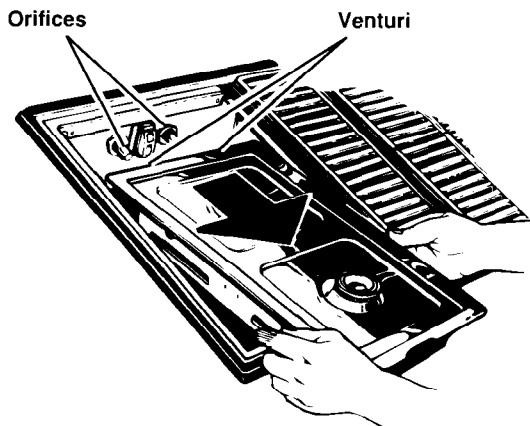
Changing the cooktop modules

The surface burner modules will work on both sides of the cooktop. (See page 15 for grill removal instructions.)

⚠ WARNING

Burn and Electrical Shock Hazard

Be sure all controls are off and the modules are cool before handling modules. Failure to do so could result in burns or electrical shock.



To remove surface burner modules:

1. Lift off surface burner grates and caps.
2. Lift slightly by the handle.
3. With both hands, pull module toward you to clear orifices (gas lines). Lift out.

To replace modules:

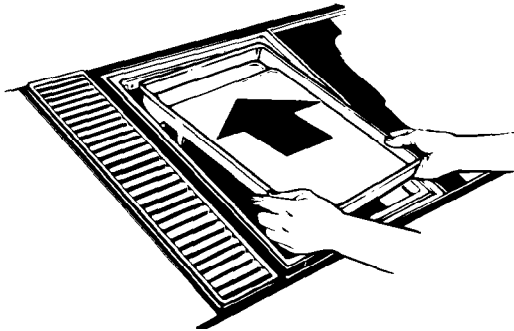
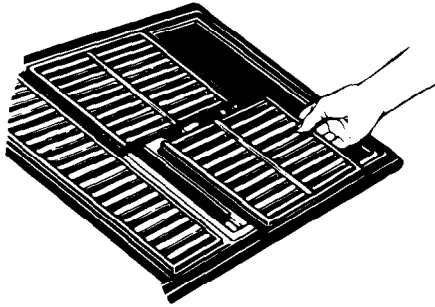
1. Line up the venturi (burner inlet tubes) with the burner orifices.
2. Push the module until it is seated properly.
3. Lower front with the handle.
4. Install surface grates.

To install optional griddle module:

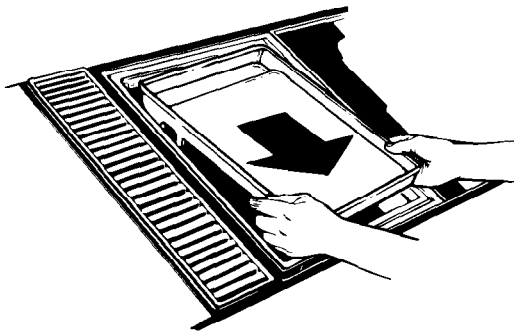
The griddle module will work only on the left side of the cooktop.

To install:

1. Remove the grill sections.

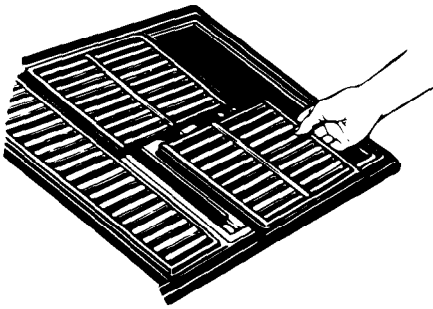


2. Place the griddle over burners with drain slot in back.



To remove:

1. Lift front slightly by both front corners and set aside.



2. Replace the grill sections.

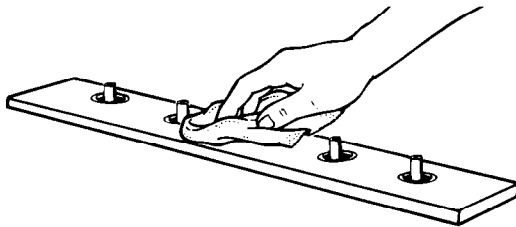
Caring For Your Cooktop

⚠ WARNING

**Burn, Electrical Shock,
Fire and Explosion Hazard**

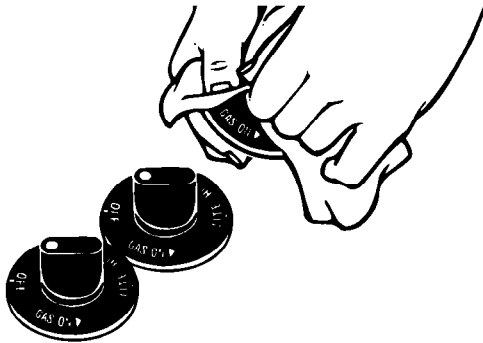
- **Make sure all controls are off and the cooktop is cool before cleaning.**
- **Do not use oven cleaners, bleach or rust removers.**
- **Do not obstruct the flow of combustion and ventilation air.**

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



Control panel and knobs

1. Make sure all control knobs are turned to the OFF position.
2. Pull control knobs straight off.
3. Use warm, soapy water and a sponge or spray glass cleaner and a paper towel to wipe the control panel. Rinse and wipe dry with a soft cloth.

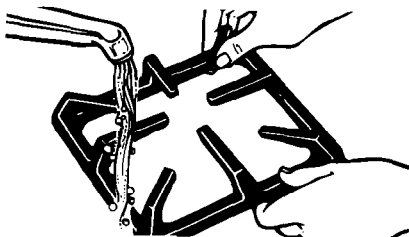
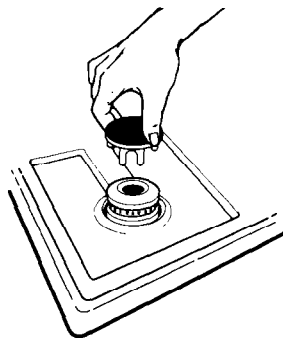
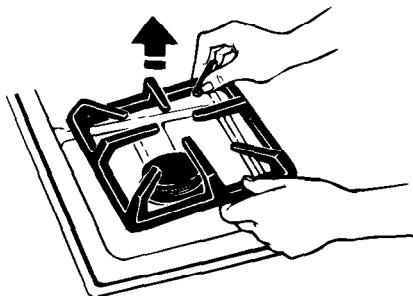


4. Wash control knobs with warm, soapy water and a sponge. Rinse well and dry with a soft cloth. Do not soak.
5. Replace control knobs by pushing them firmly into place.

NOTE: When cleaning, never use steel wool, abrasives, or commercial oven cleaners which may damage the finish. After cleaning, make sure all control knobs point to the OFF position.

Surface burner grates and burner caps

1. Make sure all surface burners are off and the surrounding parts are cool.
2. Lift off the burner grates and burner caps.



3. Wash the grates and caps with warm, soapy water or in a dishwasher. Use a nonabrasive scrubbing pad for cooked-on foods. Rinse and dry well.
4. Replace the burner grates and burner caps.

Surface burners

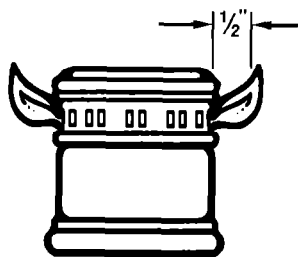
Remove surface burner cover. To remove cover, push in buttons on the sides while lifting the cover at the same time.

Wipe off surface burners, cover and burner pan with warm, soapy water and a sponge after each use. Use a plastic scrubbing pad for cooked-on foods.

If burner ports are clogged, clean with a straight pin. **Do not enlarge or distort the ports.** **Do not use a toothpick to clean the ports.**

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 "Cleaning tips" on page 17), or call a qualified technician for adjustment.

Replace surface burner cover.



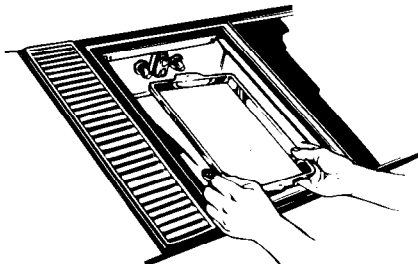
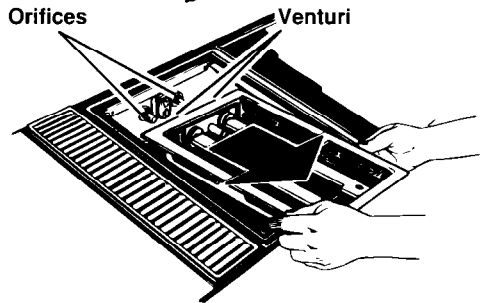
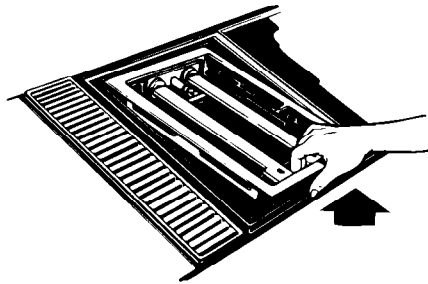
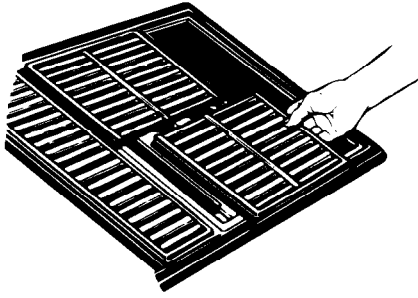
Typical surface burner flame
at highest setting

Grill

Food cooked on the grill may spatter. All parts of the module should be cleaned after each use.

To remove grill:

1. Make sure all controls are off and the grill is cool.
2. Lift off grill sections.



3. Lift front end of burner pan and pull toward you.
4. With both hands, lift burner pan out and set aside.
5. Lift out the grease pan, being careful not to spill fat drippings.

Wash all module parts with warm, soapy water and a nonabrasive plastic scrubbing pad or in a dishwasher. Rinse and wipe dry. **Do not use metal scrubbing pads or abrasive cleansers. They will scratch the non-stick finish.**

To replace grill:

1. Insert the grease pan. Do not use the grill module unless the grease pan is in place.
2. Line up the venturi with the burner orifices.
3. Push burners into place while lowering burner pan.
4. Place grill sections over burners.

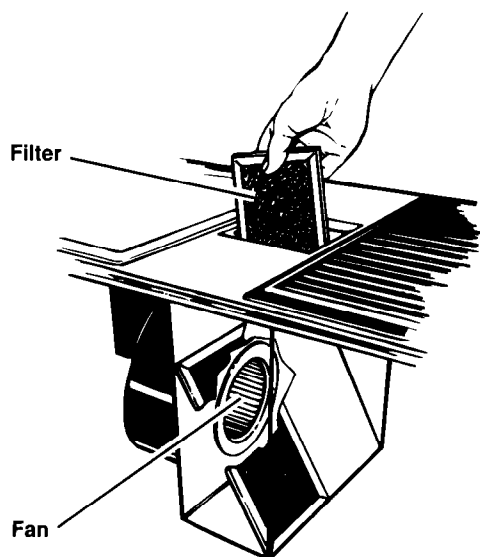
Vent system

⚠ WARNING

Personal Injury Hazard

- **Disconnect the electrical supply before servicing the cooktop. The wall receptacle is located in the cabinet beneath the cooktop.**
- **Turn fan and cooktop controls to OFF before cleaning the vent system. The vent fan system turns on automatically when the grill is used. Do not put hand in vent box when fan or controls are on.**

Failure to follow these instructions could result in personal injury.



1. Remove the vent cover and wash in warm, soapy water or wipe with a damp sponge. **Do not use metal scrubbing pads or abrasive cleansers.**
2. Reach into vent box and lift a filter out. Turn slightly to pass filter through vent hole. Repeat for second filter. Wash in warm, soapy water or dishwasher.
3. Wipe in and around the vent box with a damp sponge. Spills should be cleaned up with a sponge.
4. Replace the filters. Be sure the filters rest at an angle over the exhaust fan.
5. Replace the vent cover.

NOTE: Filters must be in place for the fan to operate properly. Replacement filters can be ordered from a WhirlpoolSM service company or dealer. Order Part Number 786235 (one pair).

In the event you are unable to obtain the name of a local authorized Whirlpool service company, call Whirlpool Consumer Assistance Center, toll-free 1-800-253-1301.

Cleaning tips

Control knobs

Clean with warm, soapy water and a sponge.

- Wash, rinse and dry well.
- Do not soak.

Control panel and trim

Clean with warm, soapy water and a sponge or spray glass cleaner and a paper towel.

- Wash, rinse and dry well.
- Follow directions provided with the cleaner.

Cooktop surface

Clean with warm, soapy water and a sponge.

- Wipe off regularly when cooktop is cool.

Use a nonabrasive plastic scrubbing pad for heavily soiled areas.

- Do not use abrasive or harsh cleansers.

NOTE: Do not allow food 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.

Surface burners, burner cover and burner pan

Clean with warm, soapy water and a sponge.

- Remove burner cover (see page 14).
- Wipe off spills immediately after burner has cooled.

For cooked-on food:

- Wash with warm, soapy water and a plastic scrubbing pad.
- Rinse and dry well.
- If ports are clogged, clean with a straight pin.
Do not enlarge or distort port. Do not use a wooden toothpick.
- Do not clean surface burner in dishwasher.

Surface burner grates and caps

Clean with warm, soapy water and a non-abrasive plastic scrubbing pad or cleanser.

- Wash, rinse and dry well.
- **Do not use abrasive or harsh cleansers.**

Grill/griddle

Clean grill/griddle with warm, soapy water and a nonabrasive plastic scrubbing pad.

- Wash, rinse and dry.
- Do not use metal scouring pads or harsh cleansers.
- All parts are dishwasher-safe.

Rotisserie

Clean rack and spit with warm, soapy water and a sponge or nonabrasive plastic scrubbing pad.

- Clean after each use.
- Wash, rinse and dry well.

Clean motor with warm, soapy water and a sponge.

- Do not put in water.
- Unplug before cleaning.
- Wipe clean after each use.

Vent system

Clean cover and filters with warm, soapy water and a sponge or in a dishwasher.

- Clean often.
- Wash, rinse and dry well.

Clean vent box with warm, soapy water and a sponge.

- Clean often.
- Wipe out grease residue with a sponge.
Sponge out spills.

If You Need Service Or Assistance ...

We suggest you follow these 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 properly connected to gas supply? (See Installation Instructions.)
- Is the power supply cord plugged into a live circuit with the proper voltage? (See Installation Instructions.)
- Have you checked your home's main fuses or circuit breaker box?
- Have instructions in this book been followed?
- Is the control knob set in the correct position?
- Is the flow of combustion and/or ventilation air to the unit obstructed? **Do not obstruct air-flow to and around unit.**
- Recheck suspected defect.

If burner fails to light:

- Is the cooktop connected to electrical power?
- Have you checked your home's main fuses or circuit breaker box?
- Are burner ports clogged? See "Cleaning tips" on page 17.

If burner flames are uneven:

- Are burner ports clogged? See "Cleaning tips" on page 17.

If burner flames lift off ports, are yellow, or are noisy when turned off:

- The air/gas mixture may be incorrect. (Call for service.)

If burner makes a popping noise when ON:

- Is the burner wet from washing? Let dry.

If grill does not cook properly:

- Did you leave space between the food items?
- Was the grill preheated for the proper amount of time?
- Was food partially frozen or very cold before grilling? Cooking time will be longer.

If surface burner control knob(s) will not turn:

- Did you push in before trying to turn?

If venting results are not what you expected:

- Is the exhaust fan turned ON?
- Are the vent filters clean and in place?
- Is the vent duct or outside opening blocked?
- Is there a draft in the room where the cooktop is installed?
- Has the meat fat been well trimmed?
- Has the vent system been installed according to the Installation Instructions?

If cooking results are not what you expected:

- Is the cooktop level?
- Does the flame size fit the cooking utensil being used?
- Are you following a tested recipe from a reliable source?
- Are the pans the size called for in the recipe?
- Do the cooking utensils have smooth, flat bottoms and fit the surface burners being used?

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.

*When requesting assistance, 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.

WHIRLPOOL®

Gas Cooking Product Warranty

GR003

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	
A. Service calls to: 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. B. Repairs when the cooking product is used in other than normal, single-family household use. C. Pickup and delivery. This product is designed to be repaired in the home. D. Damage to the cooking product caused by accident, misuse, fire, flood, acts of God or use of products not approved by Whirlpool. E. Repairs to parts or systems caused by unauthorized modifications made to the appliance.	

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 "Service or Assistance" section of this book. After checking "Service or Assistance," additional help can be found by calling our Consumer Assistance Center telephone number, **1-800-253-1301**, from anywhere in the U.S.

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