
use & care guide

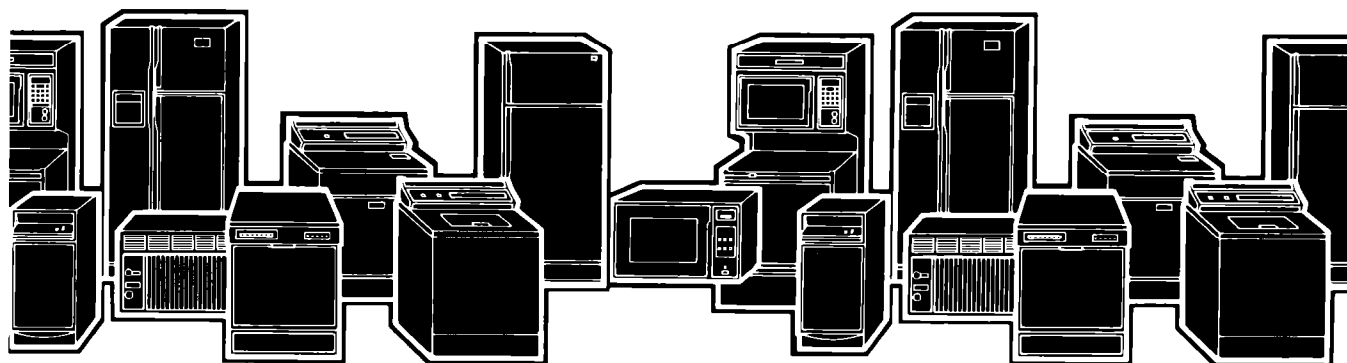


**Electric Model
RC8900XMH**

The Whirlpool logo, consisting of the word "Whirlpool" in a serif font, with a stylized swirl graphic above the letter "i".

**MODULAR
DOWN DRAFT
COOKTOP**

ers. Freezers. Refrigerator-Freezers. Ice Makers. Dishwashers. Built-In Ovens and Surface Units. Ranges. Microwave Ovens. Trash Compactors. Room Air Conditioners. Dehumidifi



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Before you use your cooktop



Read this "Use and Care Guide" carefully 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 vented according to manufacturer's instructions, with no restrictions.
- 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 the "Installation Instructions" for complete information.



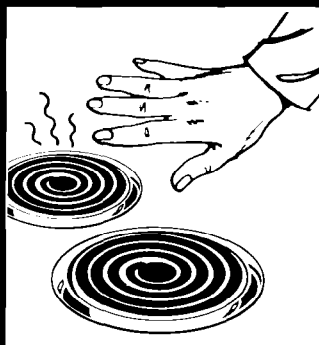
Important safety instructions

WARNING – When using your cooktop, follow basic precautions, including the following:



DO NOT store things children might want over the cooktop.

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



DO NOT touch hot surface units. Dark units can still be hot enough to burn severely.

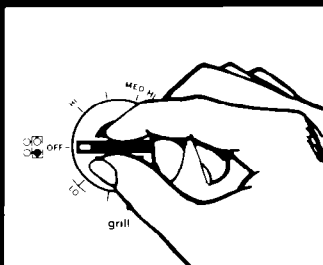
DO NOT use a cooktop to heat a room.



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

• FOR YOUR SAFETY •

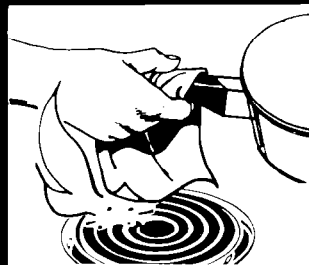
DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS AND LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.



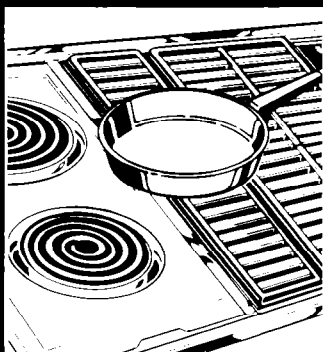
MAKE SURE surface units are off when you are finished, and when you aren't watching.



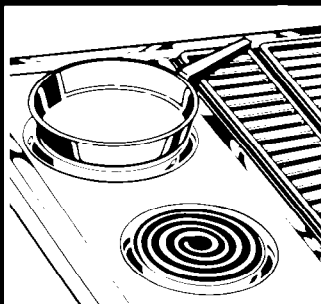
DO NOT wear loose or hanging garments when using the cooktop.



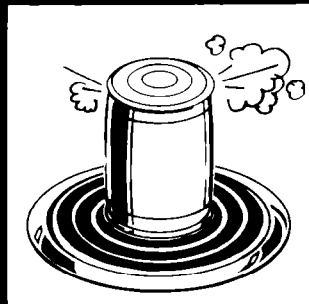
DO NOT use a towel or other bulky cloth as a pot holder.



DO NOT block the vent system.
DO NOT soak or immerse removable surface units in water.



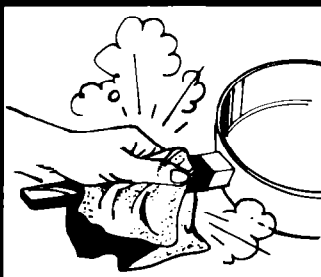
KEEP pan handles turned in, but not over another surface unit.



DO NOT heat unopened containers. They can explode.



DO NOT put hands in vent box when fan or controls are ON. Injury could result.



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



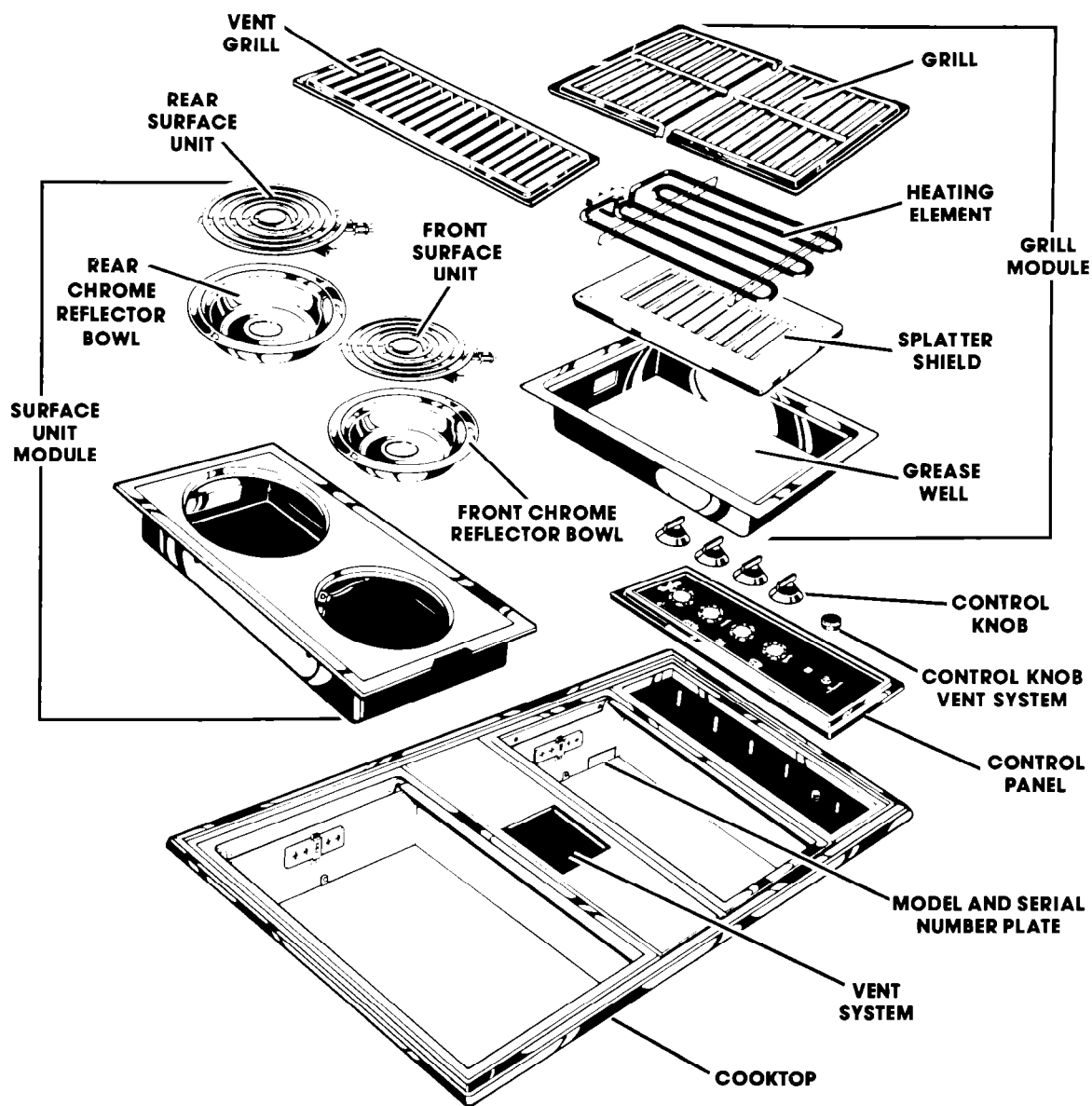
DO NOT use water on grease fires.

VENT FILTERS MUST BE IN PLACE FOR PROPER SAFE OPERATION.

— SAVE THESE INSTRUCTIONS —

Parts and features

Model RC8900XMH



Copy your Model and Serial Numbers here...

When you need service or call with a question, have this information ready:

1. **Complete** Model and Serial Number (under the right module on the back wall).
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. There is no warranty registration to return. Proof-of-purchase is all that is required for in-warranty service.

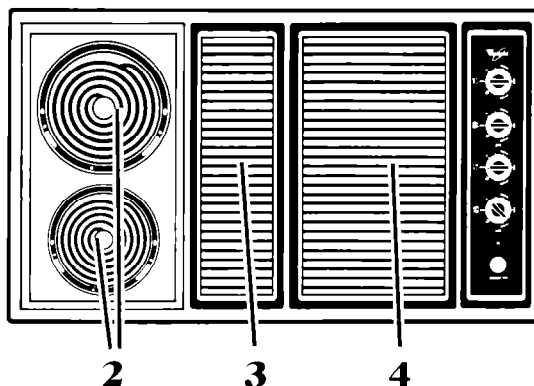
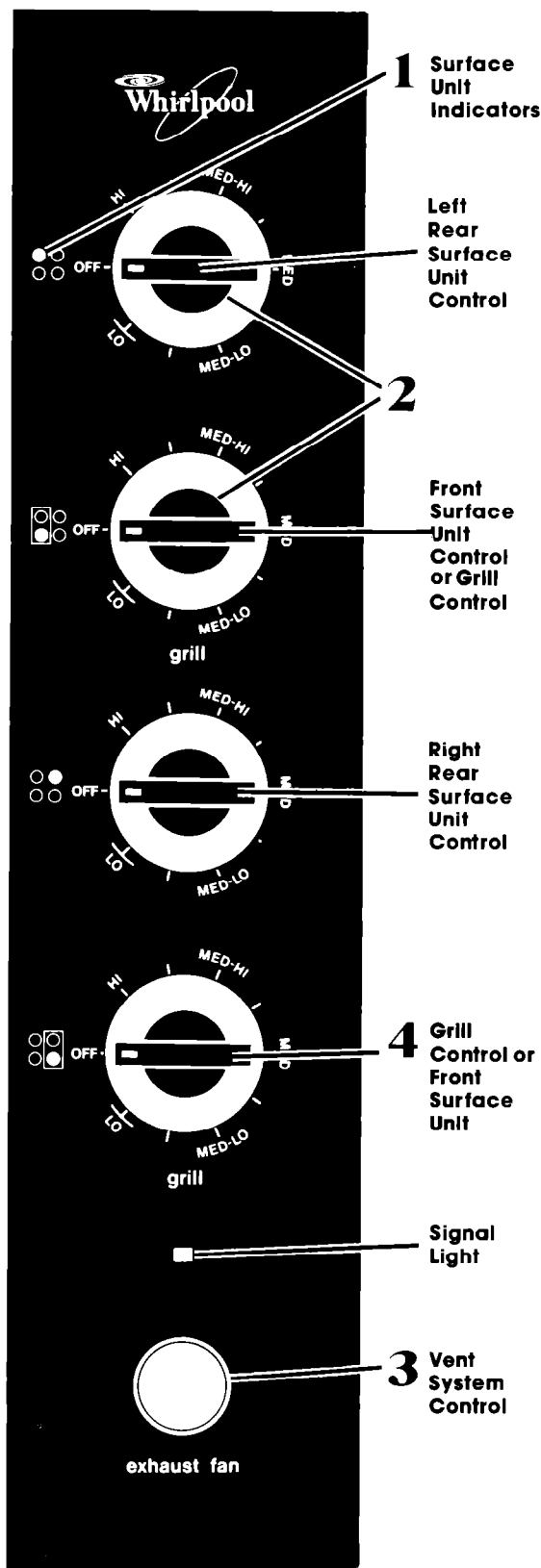
Model Number

Serial Number

Purchase Date

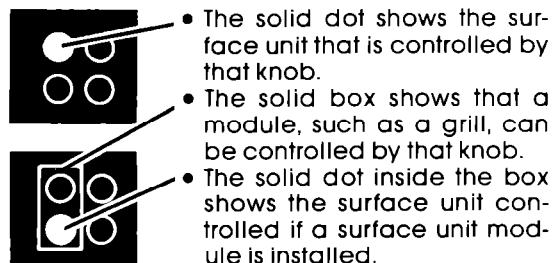
Service Company Phone Number

Using your cooktop

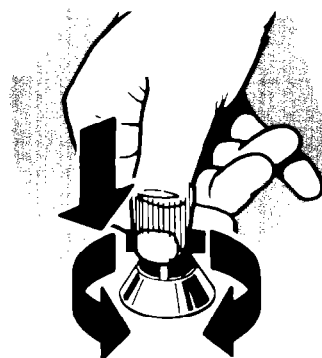


1. Surface unit indicators

Surface unit indicators show the surface unit or module operated by that control knob.



2. Using the control knobs



**PUSH IN
Turn to
setting.**

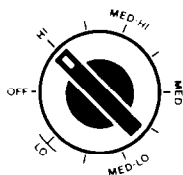
Control knobs must be pushed in before turning them to a setting. There is a click at HI, LO and OFF, but they can be set anywhere between HI and OFF.

The signal light will glow when any surface unit or module is ON. Be sure the light is OFF when you are not cooking.

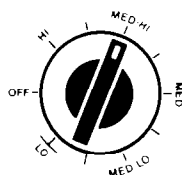
Using the surface units

Use only flat-bottomed utensils for best results and to prevent damage to the cooktop. Specialty items with rounded or ridged bottoms (woks, ridged bottom canners or tea kettles) are not recommended.

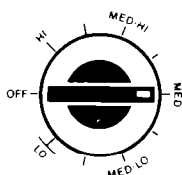
Until you get used to the settings, use the following as a guide.



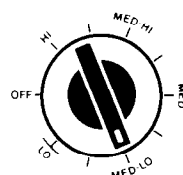
Use **HI** to start foods cooking or to bring liquids to a boil. **Surface units will not turn red if good contact is made with bottom of pan.**



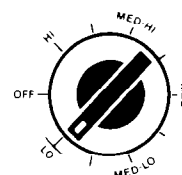
Use **MED-HI** to hold a rapid boil or to fry chicken or pancakes.



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.

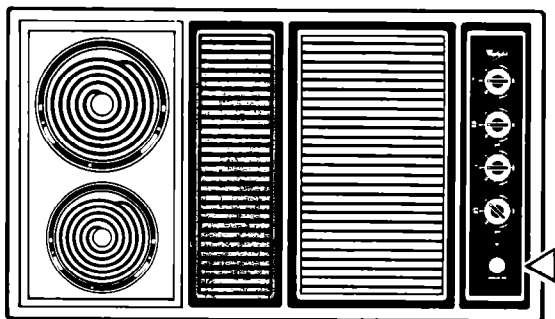


Use **LO** to keep food warm until ready to serve. Set the heat higher or lower within the LO band to keep food at the temperature you want.



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

3. Using the vent system



FILTERS MUST BE IN PLACE FOR PROPER SAFE OPERATION.

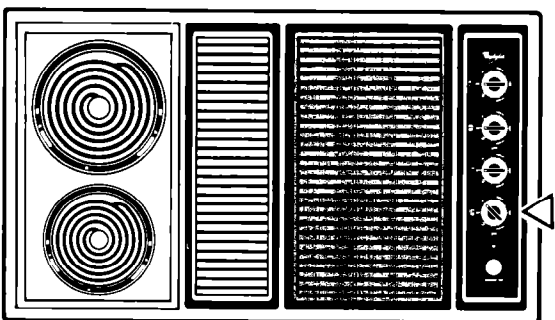
THE EXHAUST FAN SHOULD BE ON FOR MOST COOKING OPERATIONS.

The built-in fan removes cooking vapors, odors and smoke from foods prepared on the cooktop. The fan should always be ON when using the grill module. Turn the exhaust fan control knob clockwise to turn the fan ON. Turn counterclockwise to turn the fan OFF.

DO NOT PUT HANDS IN VENT BOX WHEN FAN OR CONTROLS ARE ON. INJURY COULD RESULT.

NOTE: The vent system may come on automatically to vent excess heat when using the cooktop.

4. Using the grill



Before using the grill for the first time:

- A.** Wash, rinse and dry grill.
 - Use warm sudsy water.
 - **DO NOT** use metal scouring pads or abrasive cleaners. They will damage the non-stick coating on the grill.
- B.** Lightly wipe with cooking oil to prevent meats from sticking.

Approximate grill cooking times

Preheat the grill for 10 minutes on HI.

FOOD	Control Setting	Approximate Cooking Time	
		Side 1	Side 2
Steak (½"-¾")			
Rare	HI	5 Min.	4 Min.
Medium	HI	6 Min.	6 Min.
Well-done	HI	8 Min.	8 Min.
Steak (1-1½")			
Rare	HI	5-7 Min.	5 Min.
Medium	HI	9-11 Min.	10 Min.
Well-done	HI	12-15 Min.	12 Min.

Other: These foods must be turned and rearranged as necessary during cooking to provide even cooking results.

Hamburgers	HI	20-25 Min.	Total
Hot Dogs	HI	12-15 Min.	Total
Pork Chops	HI	25-30 Min.	Total
Spare Ribs, Barbecued	HI	50-60 Min.	Total
Lamb Chops	MED-HI	25-35 Min.	Total
Chicken Pieces	HI	45-60 Min.	Total
Ham Slice	MED-HI	20-25 Min.	Total
Lobster Tails	HI	20-25 Min.	Total
Garlic Bread	HI	2-3 Min.	Total

Baste with barbecue sauce last 15-20 minutes.



CAUTION: The use of metal forks and tongs can scratch the non-stick coating. Use with care.

Hints and tips:

1. Foods cooked on the grill can spatter. It is important to clean all parts after each use. See page 14.
2. The heating element for the grill cleans itself. Do not put in water.
3. Take the grill apart to clean and to remove and store. Do not stack when storing.
4. Do not cover the grill completely with meat. Leave space between the food items to allow proper smoke and steam removal.
5. Use only nylon or plastic utensils. Metal can scratch the non-stick finish.
6. Trim fats from meat before grilling to prevent excessive smoke and flare-up. Meats which normally have a high fat content will produce more smoke and flare-up. Fat meats cook faster than lean meats.
7. If meat begins to cook too quickly, turn the grill control knob to a lower setting.



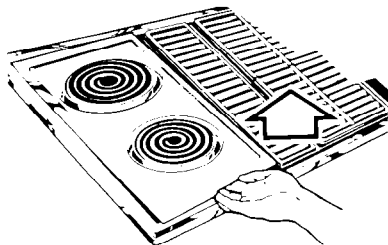
WARNING –
If grease causes excessive flare-ups:

1. Remove food from grill.
2. Turn the grill OFF.
3. Make sure the vent system is ON.
4. Cover the grill with the griddle or a large metal pan.
5. Do not put water on grease fires.

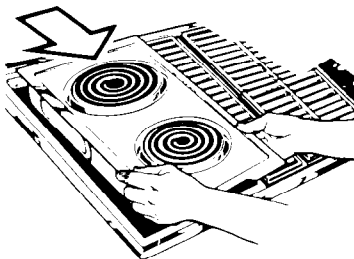
Changing cooktop modules

The cooktop modules will work on either side of the cooktop. **Make sure all controls are OFF and the modules are cool before removing them.**

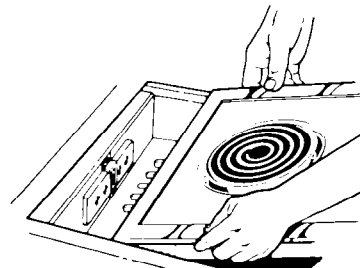
Surface unit modules



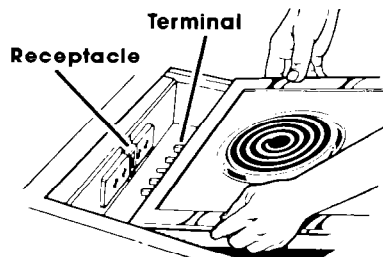
1. To remove, lift slightly by the handle.



2. With both hands, pull module toward you to unplug it.



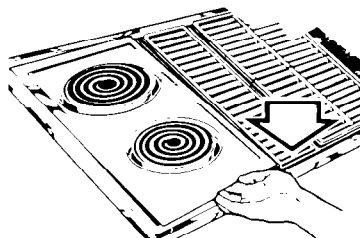
3. Lift out and set aside.



1. To replace, line up the terminal with the receptacle.

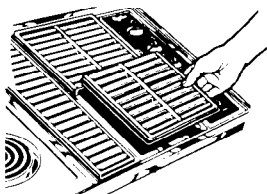


2. Push terminal into place until it's plugged in.



3. Lower the front with the handle.

Grill module



1. To remove, lift off grills.



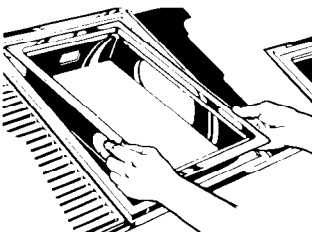
2. Lift heating element slightly and pull toward you.



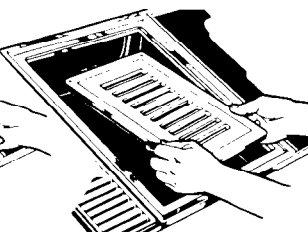
3. Lift out splatter shield.



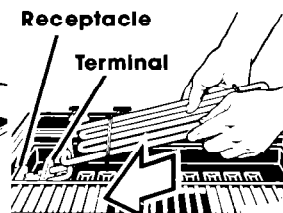
4. Lift and remove the grease well, being careful not to spill fat drippings.



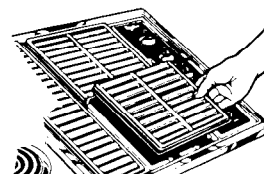
1. To replace, lower the grease well into opening.



2. Put in splatter shield.



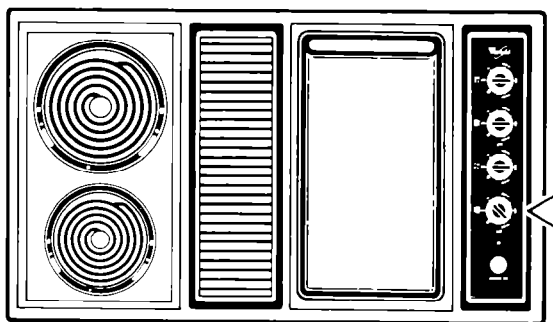
3. Plug heating element terminal into receptacle.



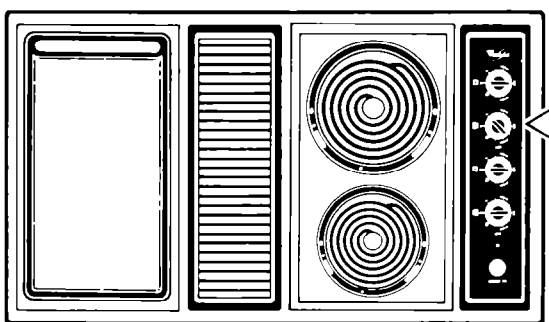
4. Place grills over heating element.

All grill parts must be cleaned after each use to avoid excessive smoke, flare-ups, fat spoilage and odors. See page 14.

Using optional modules



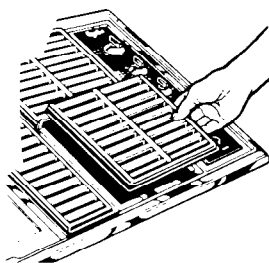
Optional modules will work on either side of the cooktop.



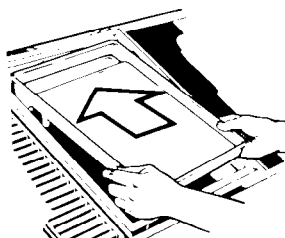
The proper control to use for the griddle module in different installations is as shown.

Using the griddle

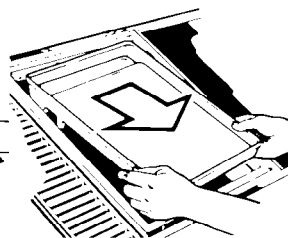
NOTE: Make sure the grill controls are OFF and the grill is cool before installing griddle.



1. To install, remove the grills.

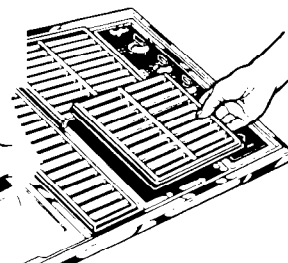


2. Slide the griddle into place with drain slot at rear.



1. To remove, lift front slightly by both front corners and set aside.

Note: Make sure griddle is cool before removing.



2. Replace the grills.

Before using the griddle for the first time:

1. Wash, rinse and dry griddle.
 - Use warm sudsy water.
 - **DO NOT** use metal scouring pads or abrasive cleaners. They will damage the non-stick coating on the griddle.
2. Lightly wipe with cooking oil to season. You don't have to grease the griddle every time you use it.
 - **DO NOT** use shortening or butter.
3. Preheat on HI, then switch to desired setting.
4. Add food. **Use only nylon or plastic** utensils. Metal can scratch the non-stick coating.
5. **Turn off** the element when cooking is finished. Leaving it ON can damage the griddle.

Approximate griddle cooking times

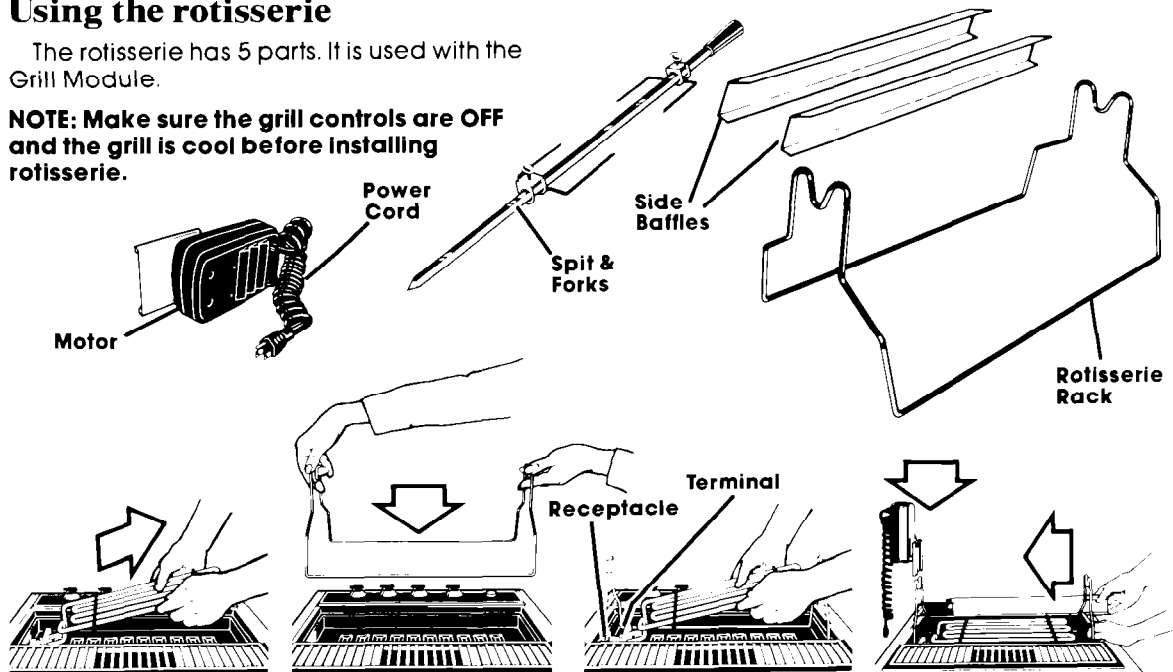
Preheat the griddle for 10 minutes on HI.

Food	Control Setting	Approximate Cooking Time	
		Side 1	Side 2
Sausage Patties	HI	8 Min.	4 Min.
Bacon	HI	3 Min.	1-2 Min.
Ham Slice	MED-HI	6 Min.	5-6 Min.
Hamburger	HI	6 Min.	5 Min.
Fish Sticks	MED	5 Min.	3-4 Min.
Hot Dogs	MED-HI	5 Min.	5 Min.
Buns	MED-HI	3 Min.	Total
French Toast	MED	3 Min.	2-3 Min.
Grilled Sandwiches	MED-HI	3 Min.	3 Min.
Pancakes	MED-HI	1½-2 Min.	1-2 Min.
Eggs	MED-LO	3 Min.	1 Min.

Using the rotisserie

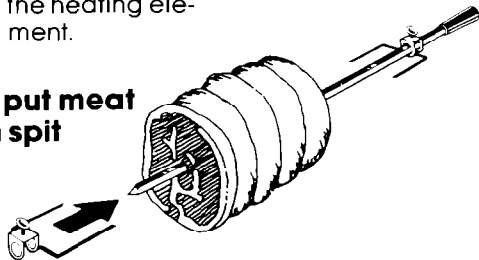
The rotisserie has 5 parts. It is used with the Grill Module.

NOTE: Make sure the grill controls are OFF and the grill is cool before installing rotisserie.

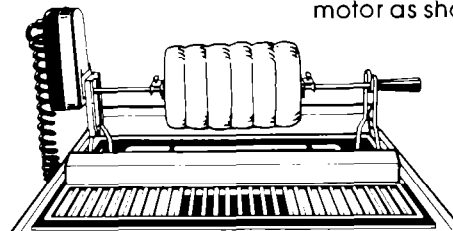


1. To install, remove the grills.
2. Lift and pull out the heating element.
3. Set in rotisserie rack.
4. Plug in the heating element.
5. Lift grease well slightly and slide side baffles into place.
6. Install rotisserie motor as shown.

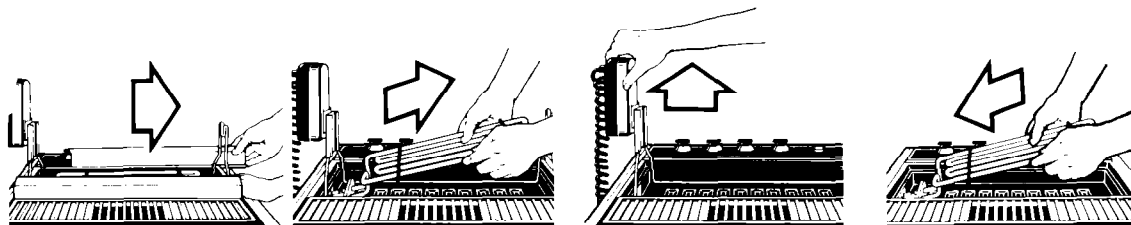
To put meat on spit



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 page 11 for suggested cooking times.



1. To remove, slide out the side baffles.
2. Lift and pull out the heating element. **Note:** Make sure element is completely cool before removing.
3. Remove motor and rotisserie rack and set aside.
4. Plug in the heating element.
5. Replace grills over heating element.

Approximate minimum rotisserie cooking times

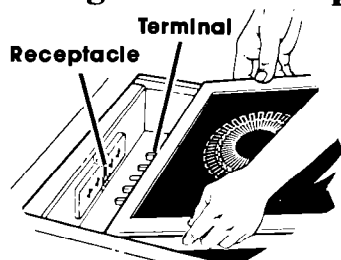
No preheat required.

Food	Control Setting	Minutes / Pound*	Internal Temperature
Beef Roast** Well-done	HI	45 Total	170 F
Pork Loin Roast**	MED-HI	65 Total	185 F
Leg of Lamb	HI	45 Total	180 F
Chicken, med.	HI	120 Total	190 F
Cornish Game Hen	MED-HI	60 Total	190 F

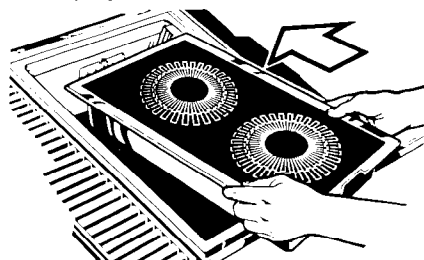
*Be sure grills are removed during rotissing.

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

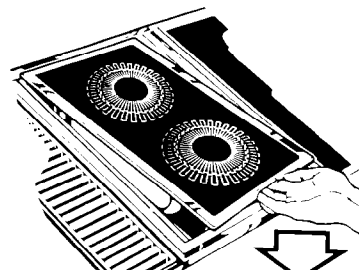
Using the smoothtop module



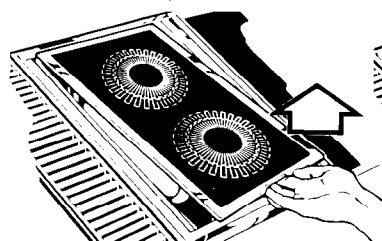
1. To install, line up the terminal with the receptacle.



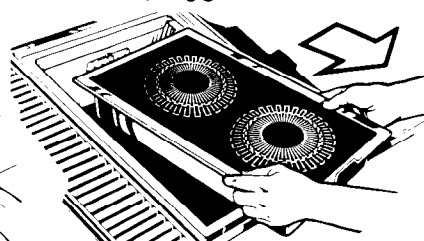
2. Push terminal into place until it's plugged in.



3. Lower smoothtop into place.



1. To remove, lift slightly by the handle.



2. With both hands, pull module toward you to unplug it.



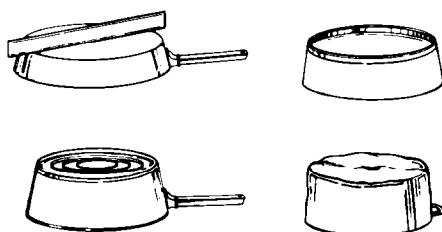
3. Lift out and set aside.

Cooking on the optional smoothtop is almost the same as cooking on surface units. There are three differences you should know about:

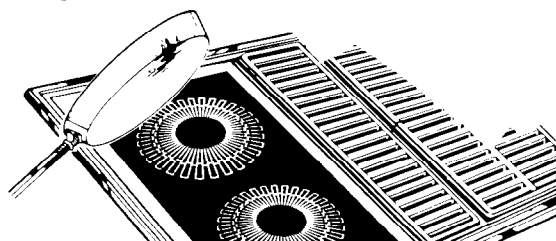
1. The cookware you use.
2. What to expect.
3. The care and cleaning.

Cookware...

For best results, proper cookware must be used.



- Do not use the smoothtop module for canning.
- Bottoms must be perfectly flat, with NO ridges, rims, patterns, dents, roughness or scratches.
 - Pans with uneven bottoms cause poor cooking results and may damage the smoothtop.
 - Nicks and scratches on a pan can damage the smoothtop.



- Bottoms must be clean. Heating a soiled pan can leave a stain on the smoothtop.

- Sliding aluminum pans or foil, and copper pans, on the smoothtop can leave marks. Aluminum marks can be removed **if they are not heated**. See page 14 for cleaning and caring suggestions.

Cooking...

The glass will take longer to heat up than a regular surface unit. It will also take longer to cool down. Turn off the unit a few minutes before you are finished cooking.

Care and Cleaning...

Always clean the smoothtop after cooking.

Avoiding stains

- Use a special smoothtop cleaner/conditioner every time you use the Smoothtop Module. Follow the package directions carefully.
- Wipe the smoothtop with a **clean, damp paper towel before you use the smoothtop**. (Do not use a sponge or cloth. A little leftover soap or soil can stain the smoothtop when heated.)
- Use only clean cookware.

- Avoid spillovers. Use pans with tall sides.
- Don't let covers drip on the smoothtop.
- Wipe up any spills with a wet cloth, when the unit is cool enough not to steam. **The longer you cook with a spillover on the unit, the harder it will be to remove.**
- Clean off metal marks (from copper or aluminum) right away. If heated they may never come off.

Avoiding damage

- **Do not** use the smoothtop as a cutting board.
- Sugary spills can cause pitting on the surface.
- Spilling cold water on a hot surface may crack it. **Do not** use a cracked smoothtop.
- Dropping heavy or hard objects on the cooktop can crack it. Be careful with heavy skillets. Don't store jars or cans above the smoothtop.

See the special smoothtop cleaning suggestions on page 14.

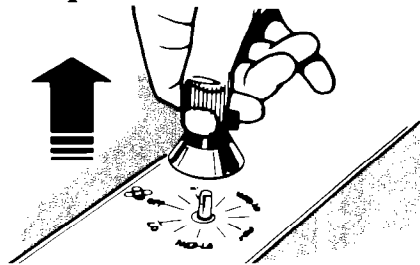
Accessory canning kit (Part no. 242905)

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.

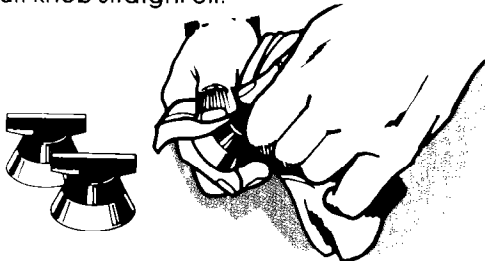
If you plan to use the cooktop for canning, we recommend the installation of a Canning Kit. The kit includes one heavy duty 8" surface unit and necessary switches. Order the kit from your Whirlpool Dealer or Tech-Care Service Company.

Cleaning and caring for your cooktop

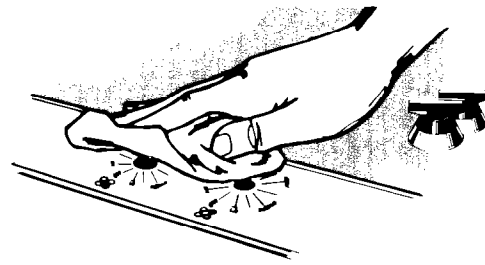
Control panel and knobs



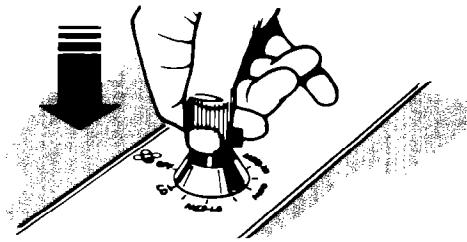
1. First make sure knobs are set on OFF then pull knob straight off.



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



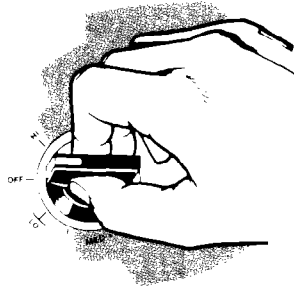
2. Use warm soapy water and a soft cloth to wipe the panel. Rinse and wipe dry.



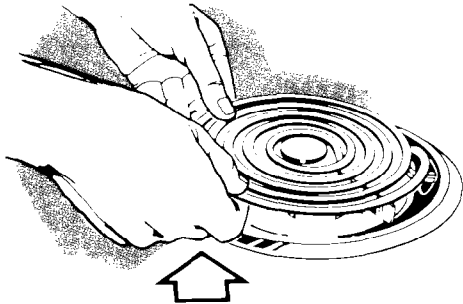
4. Push the knobs straight back on. Make sure they point to OFF.

Surface units and reflector bowls

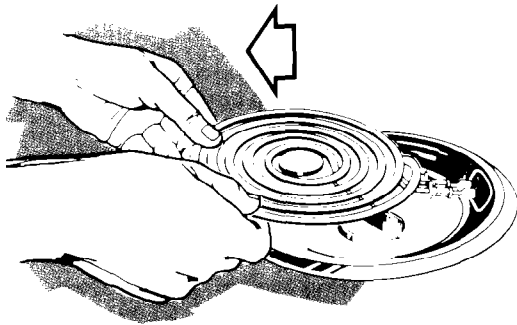
Removing



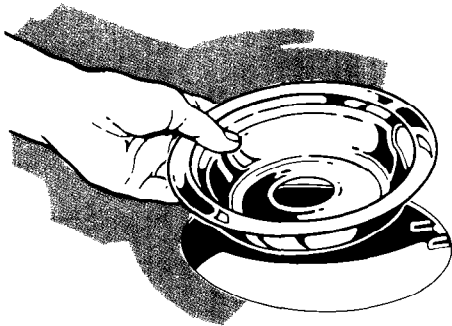
1. Be sure surface units are **OFF** and **COOL**.



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



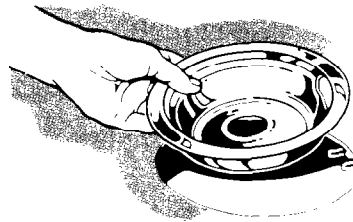
3. Pull the surface unit straight away from the receptacle.



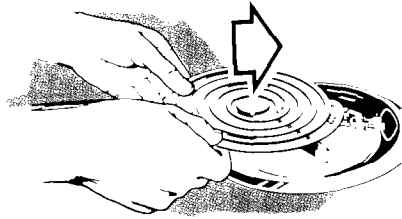
4. Lift out the reflector bowl.

Replacing

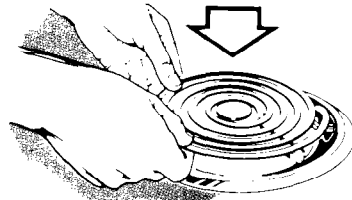
1. Be sure surface units are **OFF**.



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. 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.



Cleaning cooktop modules

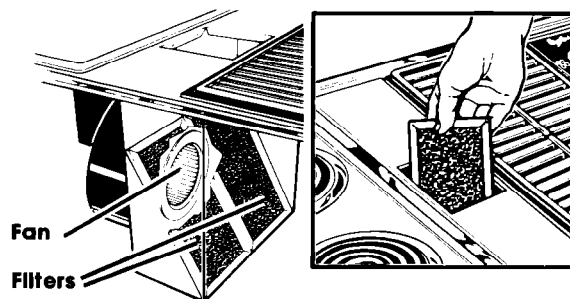
PART	WHAT TO USE	HOW TO CLEAN
Surface Units	Do not clean	• Soil burns off. • Do not put in water.
	<u>Reflector Bowls</u> Hot soapy water or dishwasher	• Wash, rinse and dry well. • Do not use harsh cleansers.
Grill Module	<u>Grill</u> Warm soapy water	• Wash, rinse and dry well. • Do not use metal scouring pads or harsh cleansers.
	<u>Heating Element</u> Do not clean	• Soil burns off. • Do not put in water.
	<u>Splatter Shield</u> Hot soapy water.	• Wash, rinse and dry well. • Use plastic scouring pads for stubborn areas.
	<u>Grease Well and Frame</u> Warm soapy water and plastic scouring pad	• Wash, rinse and dry well. • Clean after each use. • Dishwasher safe.
Griddle	Warm soapy water	• Clean after each use. • Wash, rinse and dry well. • Do not use metal scouring pads or harsh cleaners. • Use plastic scouring pads if needed.
Rotisserie	<u>Rack and Spit</u> Warm soapy water and plastic scouring pads	• Wash, rinse and dry well. • Clean after each use.
	<u>Motor</u> Soft cloth; warm soapy water	• Do not put in water. • Unplug before cleaning. • Wipe clean after each use.
Smoothtop module	Cleaner / conditioner Avoid staining (See page 12)	• Follow package directions carefully. • Do not put in water.
	Stain cleaning Mild cleanser (Bar Keepers Friend) Plastic scouring pad	• Scrub lightly until stains are gone.
	Paste or powder cleanser and water Plastic scouring pad	• Keep paste damp with wet paper towel for 30 to 45 minutes, then scrub lightly with plastic scouring pad.
	Moist sponge and automatic dishwasher detergent Single-edge razor blade in a holder	• Wash, rinse and dry carefully. (Wear rubber gloves.) • Carefully scrape off the soiled area, then use one of the above cleaning methods.
 Always use cleaner / conditioner after removing a stain.		

WARNING: DO NOT USE OVEN CLEANERS, BLEACHES OR RUST STAIN REMOVERS.

Cleaning the vent system

Before cleaning the vent system, turn the fan and all controls to OFF.

1. To clean, remove the vent grill and wipe clean with a damp cloth or wash in warm soapy water. **Do not use metal scouring pads or harsh cleansers. Do not place in dishwasher.**
2. Lift filter and turn slightly to remove. They can be cleaned in warm soapy water or in a dishwasher.
3. Wipe the vent box with a damp cloth to clean. Spills should be sponged out.
4. Install filters, being sure they are angled over the exhaust fan and touching at the center.



WARNING – Be sure fan and all controls are OFF before cleaning the vent system. Do not put hand in the vent box if the fan is moving.

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 wired correctly to 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 expected: Surface units

- Is the cooktop level?
- Are you using pans recommended on page 6?
- Are the pans the size called for in the recipe?
- Do the cooking utensils have smooth, flat bottoms?
- Do the cooking utensils fit the surface unit being used?

Grill

- 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 venting results aren't what you expected:

- Is the exhaust fan turned ON?
- Are the cooktop surface units and module parts clean? They must be cleaned after each use.
- Are the vent filters clean and in place? Replacement filters (Part No. 786220) can be ordered from Whirlpool Dealers or TECH-CARE Service Companies.
- 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?

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	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		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. Guy Turner, Vice President
Whirlpool Corporation
Administrative Center
2000 US-33 North
Benton Harbor, MI 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.



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.



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