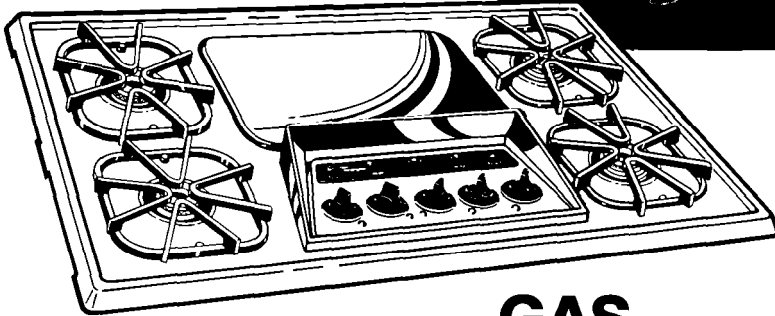


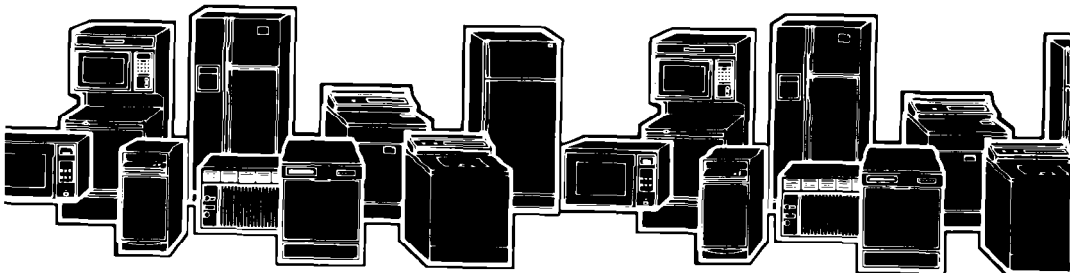
use & care guide



GAS COOKTOP

Models
SC8536ER (Shown)
SC8436ER

Wave Ovens, Trash Compactors, Room Air Conditioners, Dehumidifiers, Automatic Washers, Clothes Dryers, Freezers, Refrigerator-Freezer



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Before you use your cooktop

Read and carefully follow the "INSTALLATION INSTRUCTIONS" packed with your cooktop.

Read this "Use & Care Guide" and the "Cooking Guide" for important safety information.

• FOR YOUR SAFETY •
TO PREVENT FIRE AND EXPLOSION, DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS AND LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.

• FOR YOUR SAFETY •
IF YOU SMELL GAS:
1. OPEN WINDOWS.
2. DON'T TOUCH ELECTRICAL SWITCHES.
3. EXTINGUISH ANY OPEN FLAMES.
4. IMMEDIATELY CALL YOUR GAS SUPPLIER.

• FOR YOUR SAFETY •
DO NOT OBSTRUCT THE FLOW OF COMBUSTION AND VENTILATION AIR.

You are personally responsible for:

- Reading and following all safety precautions in this "Use & Care Guide" and the "Cooking Guide."
- Having your cooktop installed by a qualified installer.
- Properly installing and levelling your cooktop in a countertop and cabinet that can hold its weight.
- Having your cooktop properly connected to electrical supply and grounded. (See "Installation Instructions".)

- Having your cooktop properly connected to the proper gas supply and checked for leaks. (See "Installation Instructions.")
- Having your cooktop installed in a well-ventilated area protected from the weather.
- Making sure the cooktop is not used by children or anyone unable to operate it properly.
- Properly maintaining your cooktop.
- Using your cooktop only for jobs expected of home cooktops.

See "Cooking Guide" for important safety and use information.

IMPORTANT SAFETY INSTRUCTIONS



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

- 1. DO NOT** allow children to use or play with any part of the cooktop, or leave them unattended near it. They could be burned or injured.
- 2. DO NOT** store things children might want above the cooktop. Children could be burned or injured while climbing on it.
- 3. DO NOT** allow anyone to touch a hot surface burner or areas around them. They could be hot enough to burn severely.
- 4. DO NOT** use a cooktop to heat a room. Persons in the room could be burned or injured, or a fire could start.
- 5. KEEP** pan handles turned in, but not over another surface burner to prevent burns, injury and to help prevent the utensil from being pushed off the cooktop.
- 6. DO NOT** use water on grease fires. The fire will spread. Cover fire with large lid or smother with baking soda or salt.
- 7. DO NOT** wear loose or hanging garments when using the cooktop. They could ignite if they touch a hot burner or surrounding area and you could be burned.
- 8. DO NOT** heat unopened containers. They could explode. The hot contents could burn and container particles could cause injury.
- 9. DO NOT** use a wet pot holder. Steam burns can result. **DO NOT** use a towel or bulky cloth as a pot holder. They could catch fire and burn you.
- 10. MAKE SURE** the utensils you use are large enough to contain food and avoid boil overs and spill-overs. This will help prevent hazardous build-ups of food. Heavy splattering or spill-overs left on cooktop can ignite and burn you. Pan size is especially important in deep fat frying.
- 11. DO NOT** leave surface burners on high heat settings. Boil-overs and greasy spill-overs could cause steam, smoke and could ignite and burn you.
- 12. GREASE** is flammable and should be handled carefully. Let fat cool before attempting to handle it. **Do not allow grease to collect around the cooktop.** Wipe spill-overs immediately.

13. NEVER use a match or other flame to look for a gas leak. Explosion and injury could result.

14. DO NOT repair or replace any parts unless specifically recommended in this manual. All other servicing should be referred to a qualified service technician.

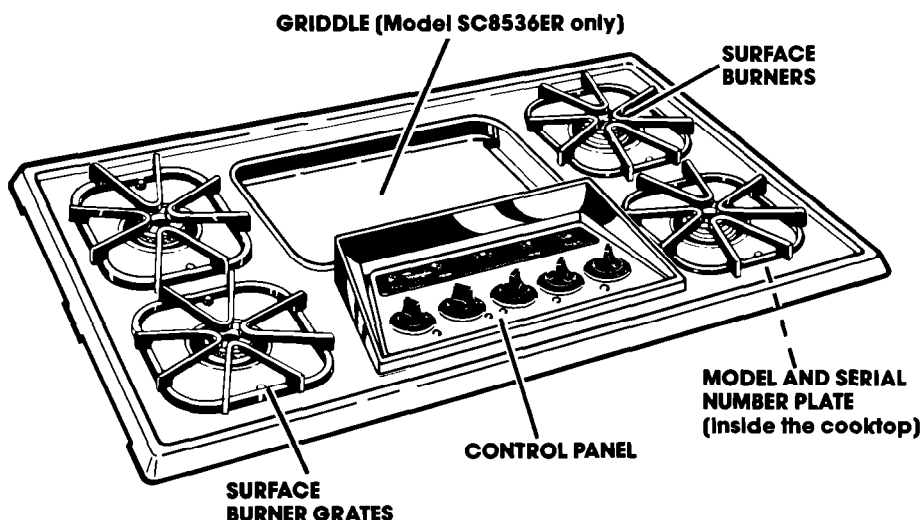
• FOR YOUR SAFETY •

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

Models SC8536ER and SC8436ER



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 inside the cooktop unit).

2. Purchase date from sales slip. Copy this information in these spaces. Keep this book and your sales slip together in the Literature Pac.

Model Number _____

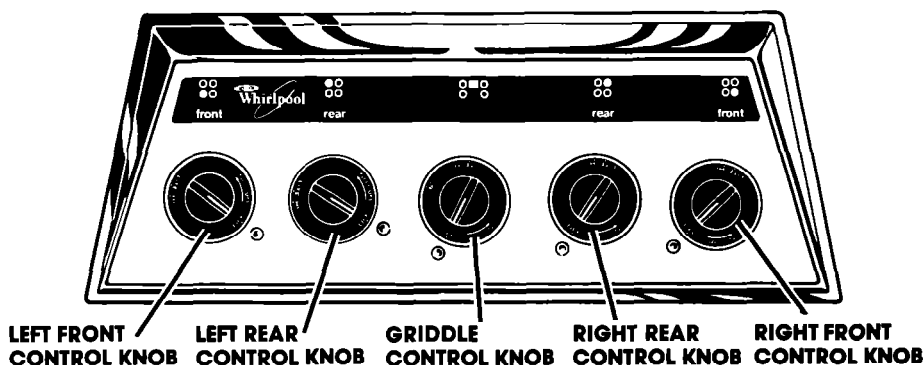
Serial Number _____

Purchase Date _____

Service Company Phone Number _____

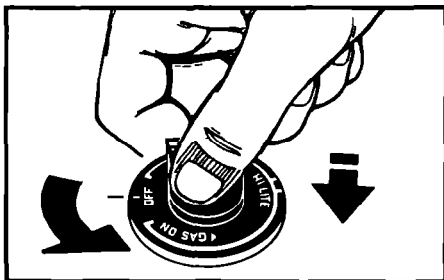
Please complete and mail the Owner Registration Card furnished with this product.

Using your cooktop



Using the Surface Burners

These cooktops are equipped with electronic ignitors. Electronic ignitors automatically light the burners each time they are used.



Control knobs must be pushed in, then turned to the LITE position. The clicking sound is the ignitor sparking.

To stop the clicking sound after the burner lights, turn the control knob back to a desired setting. The control knob has stops at HI and LO, however it can be set anywhere between HI and LO. **Do not cook with the control in the LITE position.**



WARNING: 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 2.**

In Case of a Prolonged Power Failure

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



WARNING: Burner flames should not extend beyond the edge of the cooking utensil. The flame can burn you and cause poor cooking results.

See the "Cooking Guide" for important utensil information.
Until you get used to the settings, use the following as a guide:

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

Do not cook with the control in the LITE position.

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

Use a medium setting to start cooking or to fry chicken or pancakes; for gravy, puddings and icings or to cook large amounts of vegetables.

Use LO to keep foods warm until ready to serve.

Using the Griddle (Model SC8536 only)



WARNING: To avoid burns and possible fire, make sure the griddle control is **OFF** and the griddle is **COOL** and covered when not in use.

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 cleansers. 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 to season the griddle.
3. Preheat on HI, then turn control to a lower setting to cook.
4. Add food. **Use only nylon or plastic utensils.** Metal can scratch the non-stick coating.
5. **Turn off** the griddle burner when cooking is finished. Leaving it **ON** can damage the griddle.

Approximate minimum griddle cooking times

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

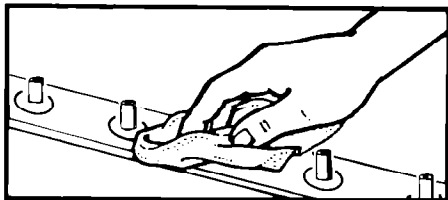
Food	Preheat Time	Cook Setting	Approximate Cooking Time	
			Side 1	Side 2
Bacon	No Preheat	MED	3 Min.	3 Min.
Pancakes			1½ Min.	1 Min.
Pork Sausage				
Patty	No Preheat	MED	4 Min.	3½ min.
Eggs	No Preheat	MED	1½ Min.	1 Min.
Grilled Sandwiches	5 Min.	MED	3 Min.	3 Min.
French Toast	5 Min.	MED	3 Min.	3 Min.

Caring for your cooktop

Control Panel



WARNING: To avoid burns, first make sure all controls are OFF and the cooktop is COOL.

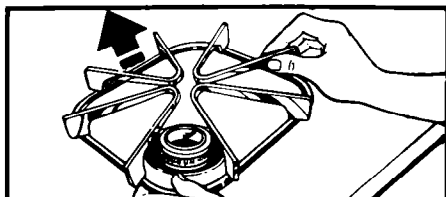
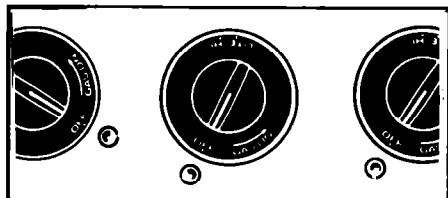


1. Pull the knobs straight off.
2. Use warm soapy water or baking soda and a damp soft cloth or spray glass cleaner to wipe the control panel. Rinse and wipe dry.

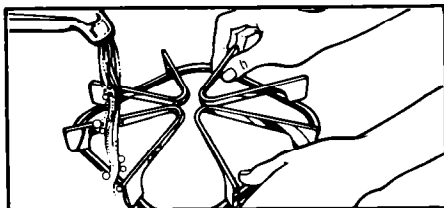


3. Wash knobs in warm soapy water or use baking soda and a damp, soft cloth or follow directions provided with the glass cleaner. Rinse well and dry.
CAUTION: Do not soak or use abrasive cleansers. They could rub off the markings.
4. Push the knobs straight back on. Make sure they point to OFF.

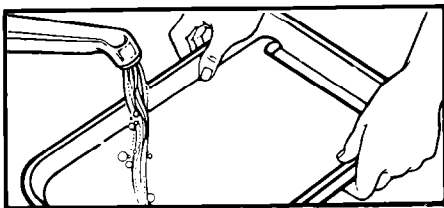
Surface Burner Grates and Griddle



1.  **WARNING:** To avoid burns, be sure the surface burners are OFF and the surrounding parts are COOL.
2. Lift off the surface burner grates and remove the griddle.



3. Wash the grates in automatic dishwasher or use warm soapy water and plastic scrub pad. Rinse and dry well.



4. Wash the griddle in warm soapy water. Use plastic scrub pad for stubborn spots. **Do not use metal scouring pads or harsh cleansers.** Rinse and dry well.
5. Replace the surface burner grates and griddle.

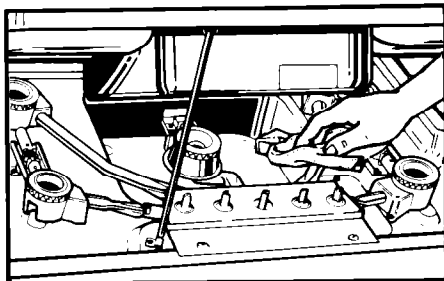
Lift-Up Cooktop

1. Lift front of cooktop at corners and swing up the support rod.
2. Carefully lower the cooktop onto the support rod.



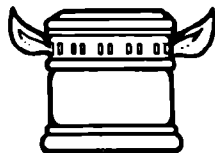
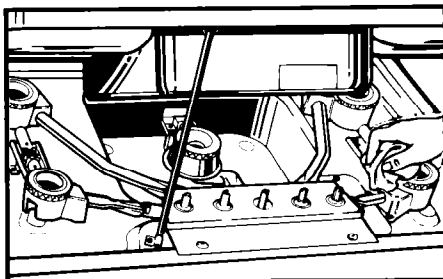
WARNING: Be sure the rod fits in the notch in the cooktop and is held securely. The

cooktop could accidentally fall and injure you. Do not drop the cooktop. Damage can result to the porcelain and the cooktop frame.



3. Wipe surface under cooktop with warm soapy water. Use a soapy plastic scrub pad on stubborn spots.

Surface Burners



TYPICAL TOP BURNER FLAME

Lift up the cooktop, following the instructions above.

Wipe off surface burners with warm soapy water and a soft cloth after each use.

Occasionally check surface burner flames for size and shape as shown. If flames do not burn properly, you may need to remove the surface burners for cleaning (see page 9), or call a qualified technician for burner adjustments.

Cleaning Chart



WARNING: To avoid burns, be sure all controls are OFF and the cooktop is COOL.

PART	WHAT TO USE	HOW TO CLEAN
Exterior surfaces	Soft cloth and warm soapy water or baking soda. Nylon or plastic scrubbing pad for stubborn spots.	• Wipe off regularly when cooktop is cool. • Do not allow food containing acids (such as vinegar, tomato, lemon juice or milk) to remain on surface. Acids will remove the finish. • Do not use abrasive or harsh cleansers.
Surface burner grates	Automatic dishwasher or warm soapy water and plastic scrubbing pad.	• Wash with other cooking utensils. • Dry completely. • Do not use abrasive or harsh cleansers.
Griddle and cover	Warm soapy water and a soft cloth; plastic scrubbing pad.	• Clean after each use. • Wash, rinse and dry well • Do not use metal scouring pads or harsh cleansers. • Use plastic scouring pad for stubborn spots.
Surface burners	Warm soapy water, a plastic scrubbing pad, dishwashing detergent or a solution of 1 quart of boiling hot water and 2 tablespoons of DIP IT®	• Lift-up the cooktop, see page 8. • Wipe off spills immediately after burner has cooled. In case of stubborn stains: • Remove burner from manifold with phillips screwdriver. • Soak in warm soapy water and wipe with plastic scrubbing pad and dishwashing detergent. If stain is still there, soak 20 minutes in boiling water and DIP IT® solution. Be sure the solution covers the whole burner. • Rinse and dry well • If ports are clogged, clean with a straight pin. Do not enlarge or distort ports. Do not use a wooden toothpick. • Do not clean surface burner in dishwasher.
Control knobs	Warm soapy water and soft cloth.	• Wash, rinse and dry well. • Do not soak.
Control panel and trim	Warm soapy water or baking soda, soft cloth and spray glass cleaner.	• Wash, rinse and dry well. • Follow directions provided with cleaner.

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 properly connected to gas and electrical supplies? (See "Installation Instructions")
- Have you checked your home's main fuses or circuit breaker box?
- Is the flow of combustion and/or ventilation air to the cooktop blocked? **Do not block the air flow to and around the cooktop.**

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 page 9.)

If burner flames are uneven:

- Are burner ports clogged? (See page 9.)

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

- The air/gas mixture may be incorrect. (See the "Installation Instructions.")

If burner makes a popping noise when ON:

- Is the burner wet from washing? Let dry.

If 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 you using pans recommended in the **Cooking Guide**?
- Does the flame size fit the cooking utensil being used? (See 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?

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:

Continental U.S. . (800) 253-1301
Michigan (800) 632-2243
Alaska & Hawaii (800) 253-1121

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 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

OR

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 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.

WHIRLPOOL MICROWAVE OVEN/ RANGE PRODUCT WARRANTY

LENGTH OF WARRANTY	WHIRLPOOL WILL PAY FOR
FULL ONE-YEAR WARRANTY From Date of Purchase	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	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 deliver. 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.



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matic Washers, Clothes Dryers, Freezers, Refrigerator-Freezers, Ice Makers, Dishwashers, Built-In Ovens and Surface Units, Ranges, Mic

