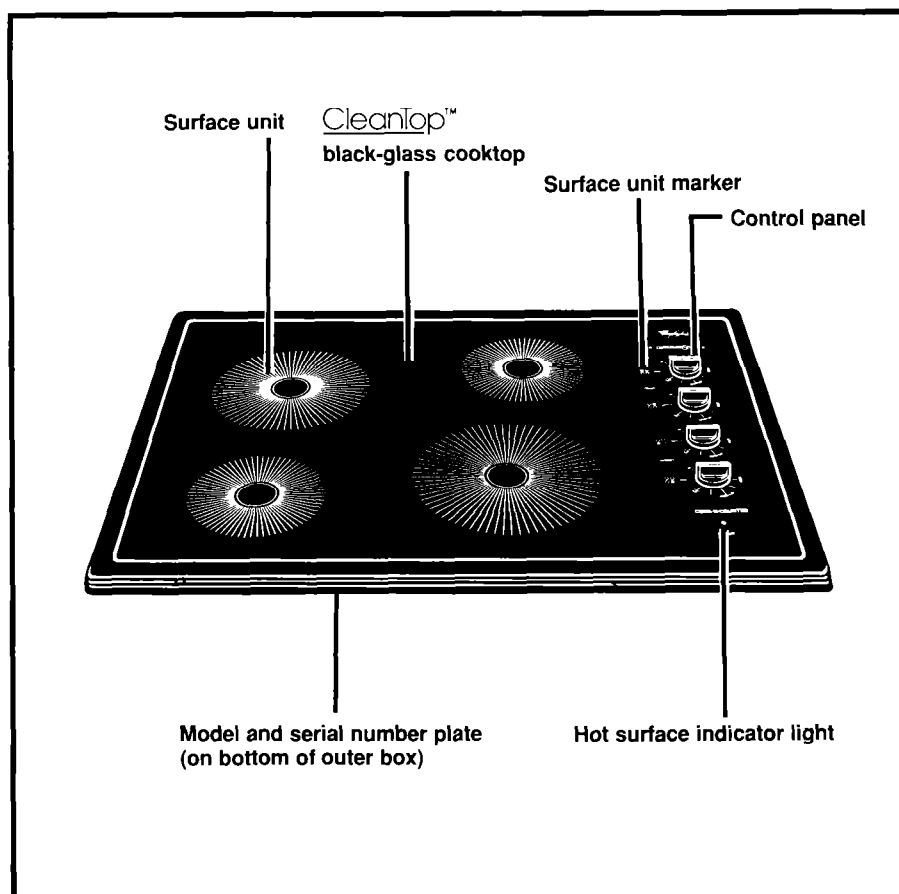




Use & Care Guide



DESIGNERSTYLE™ ELECTRIC BLACK-GLASS COOKTOP
RC8600XV

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Remove the Consumer Buy Guide label. It will be easier to remove before the cooktop is used. To remove any remaining glue:

- Rub briskly with thumb to make a ball, then remove.
- or
- Soak area with liquid hand dishwashing detergent before removing glue as described above.

Do not use rubbing alcohol or flammable or toxic solvents, such as acetone, gasoline, carbon tetrachloride, etc. These can damage the finish.

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 (on bottom of outer box) and purchase date from sales slip.
- Keep this book, the Cooking Guide and sales slip together in the Literature Pac.

Model Number

Serial Number

Purchase Date

Service Company Phone Number

You are responsible for:

- Installing the cooktop where it is protected from the elements, and on a counter strong enough to support its weight.
 - Properly connecting and grounding the cooktop to electrical supply.
 - 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.
- *See the Installation Instructions.

Important Safety Instructions

WARNING

To reduce the risk of fire, electrical shock, injury to persons, or damage when using the cooktop, follow basic precautions, including the following:

- Read all instructions before using the cooktop.
- Install or locate the cooktop only in accordance with the provided Installation Instructions.
- Do not use the cooktop for warming or heating the room. Persons could be burned or injured, or a fire could start.
- Do not leave children alone 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.
- 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.
- 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.
- Do not store flammable materials on or near the cooktop. They could explode or burn.
- 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.
- Use only dry potholders. Moist or damp potholders on hot surface units may result in burns from steam. Do not let potholder touch hot surface units. Do not use a towel or bulky cloth for a potholder. They could catch on fire.
- Select a pan with a flat bottom that is about the same size as the surface unit. If pan is smaller than the surface unit, some of the surface unit will be exposed and may result in the igniting of clothing or potholders. Correct pan size also improves cooking efficiency.
- Never leave surface units unattended at high heat settings. A boil-over could result and cause smoking and greasy spill-overs that may ignite.
- 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.
- Turn pan handles inward, but not over other surface units. This will help reduce the chance of burns, igniting of flammable materials, and spills due to bumping of the pan.
- Do not heat unopened containers. They could explode. The hot contents could cause burns and container particles could cause injury.
- Do not cook on broken cooktop. If cooktop should break, cleaning solutions and spill-overs may penetrate the broken cooktop and create a risk of electric shock. Contact a qualified technician immediately.

Important Safety Instructions
Continued

- Clean cooktop with care. Some cleaners can produce noxious fumes if applied to a hot surface. If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burns.
- Do not store things children might want above the cooktop. Children could be burned or injured while climbing on it.
- **DO NOT TOUCH SURFACE UNITS OR AREAS NEAR SURFACE UNITS.** Surface units may be hot even though they are dark in color. Areas near surface

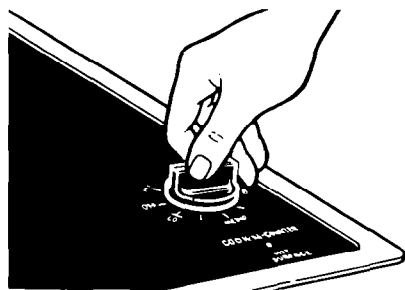
units become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact surface units or areas near surface units until they have had sufficient time to cool.

• FOR YOUR SAFETY •

DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS AND LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE. THE FUMES CAN CREATE A FIRE HAZARD OR EXPLOSION.

– SAVE THESE INSTRUCTIONS –

Using Your Cooktop



Using the surface units

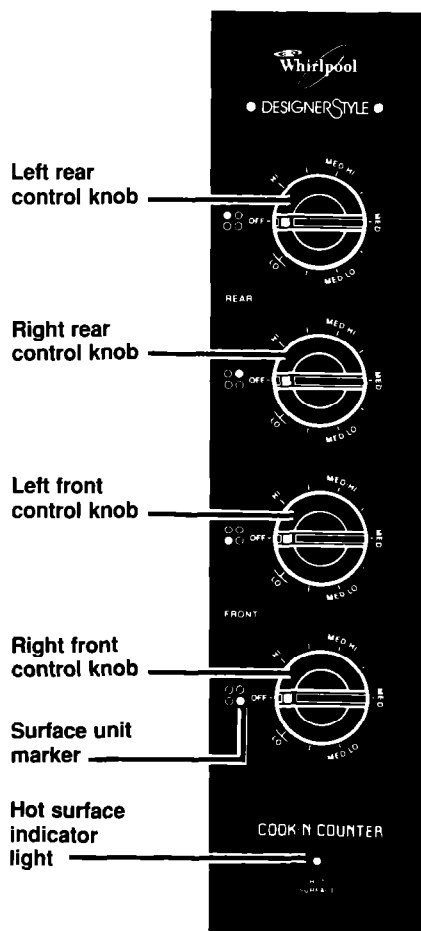
Control knobs must be pushed in before turning them to a setting. They can be set anywhere between HI and OFF.

Surface unit markers

The solid dot in the surface unit marker shows which surface unit is turned on by that knob.

Hot surface indicator light

The Hot Surface Indicator Light on the cooktop surface will glow when the surface units are turned on. The Indicator Light will continue to glow as long as the surface units are too hot to touch, even after they are turned off.



⚠ WARNING

Burn or Fire Hazard

Be sure all control knobs are turned to **OFF** and the Hot Surface Indicator Light is **OFF** when you are not cooking. Someone could be burned or a fire could start if a surface unit is accidentally left **ON**.

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

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

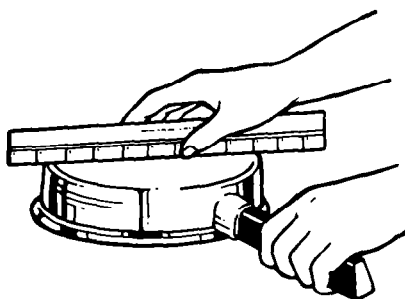
Use MED for gravy, puddings and icing; to cook large amounts of vegetables.

Using Your Cooktop Continued

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.

NOTE: The surface unit will glow red when it is turned on. You will see the element cycling on (glowing red) and off to maintain the proper temperature setting you have selected.



Cookware

Use only flat-bottomed utensils on the cooktop. Pans without flat bottoms and specialty items with rounded or ridged bottoms (woks or tea kettles) will cause uneven heating and poor cooking results.

To check your cookware for flatness, place a straight-edge across the bottom of each piece. Move the straight-edge around. If light shows anywhere between the pan and the straight-edge, the pan is not flat. Do not use it.

Utensil bottoms must be clean and free from nicks and scratches. Heating a soiled pan can leave a stain on the cooktop and cause scratches.

⚠ CAUTION

Using a pan with a nicked or scratched bottom could damage the cooktop.

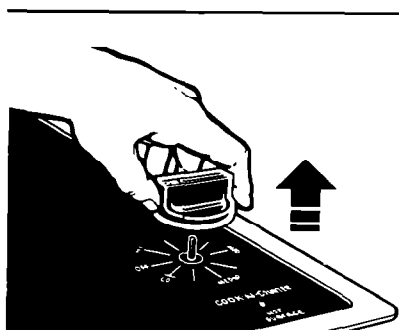
Sliding metal pans on the cooktop surface could leave marks. Metal marks can be removed using a special cooktop polishing creme **if they are not heated**. Other marks may be permanent. See pages 7 and 8 for cleaning and caring suggestions.

Wiping off the cooktop before and after each use will help keep the surface free from stains and provide the most even heating.

Caring For Your Cooktop

⚠ WARNING

Burn Or Electrical Shock Hazard
Make sure all controls are OFF
and the cooktop is cool before
cleaning. Failure to do so can
result in burns or electrical shock.



Control knobs

1. Pull control knobs straight off.
2. Wash control knobs in warm soapy water. Rinse well and dry. Do not soak.
3. Push control knobs straight back on. Make sure they point to OFF.



Cooktop and control panel

Consistent cleaning is essential for maintaining the glass cooktop.

NOTE: Always follow these directions when cleaning the cooktop to prevent staining and damage.

Cleaning before cooking

- Make sure the cooktop surface is clean before using. Wipe cooktop surface with a **clean, damp paper towel**.

NOTE: Do not use a sponge or cloth containing soap. Soap or soil can stain the cooktop when heated.

Cleaning spill-overs

The longer you cook with a spill-over on the cooktop, the harder it will be to remove.

For light spills:

- Wipe up light spills with vinegar and a clean paper towel, when the cooktop is cool enough not to steam.

Caring For Your Cooktop

Continued

For heavy spills:

- Carefully scrape heavy spills using a single edge razor blade in a holder while the cooktop is still warm.

WARNING

Personal Injury Hazard

- **Allow surface unit and surrounding area to reduce in temperature from hot to warm before removing heavy or sugary spills. Wear protective clothing such as oven mitts.**
- **Do not use cooktop cleaner on a hot cooktop. The cleaner may produce hazardous fumes or damage the cooktop.**
- **Do not use the cooktop if it is cracked or broken.**

Failure to follow these instructions can result in personal injury.

For sugary spills:

Sugary spills can cause pitting on the cooktop surface. Clean up sugary spills as soon as possible to avoid pitting. Clean glass while still warm.

- Carefully scrape off the spill using a single edge razor blade in a holder.
- Wipe cooktop with a clean damp paper towel. Allow cooktop to cool. Use Cooktop Polishing Creme to finish the job (see below).

Cleaning after cooking

- For stubborn soils, keep a vinegar soaked paper towel on the stain for 10-15 minutes. Rub off soil. Rinse and dry well.
- Use Cooktop Polishing Creme included with your cooktop. Follow instructions on the container to remove metal marks (from copper or aluminum) right away. If heated they may never come off.
- Remove areas of discoloration from mineral deposits in water and food, and dark streaks and specks from use

of incorrect cleaning materials with polishing creme.

- Tiny scratches or abrasions are not removable, but do not affect cooking. In time, the scratches will become less visible as a result of cleaning.

To obtain order information for Cooktop Polishing Creme (Part No. 814009), write to:

Whirlpool Corporation
Attention: Customer Service Dept.
1900 Whirlpool Drive
LaPorte, IN 46305

CAUTION

To avoid damaging the cooktop, follow these instructions:

- **Make sure bottoms of pans are clean and dry before using.**
- **Avoid spill-overs. Use pans with tall sides.**
- **Do not allow anything that may melt (plastic, aluminum foil, sugar or food with high sugar content) to come into contact with the surface while it is hot.**
- **Do not use the cooktop as a cutting board.**
- **Do not place food directly on glass cooktop.**
- **Do not use steel wool, plastic cleaning pads, powdered cleansers, chlorine bleach, rust remover or cleaning products designed for white ceramic cooktops. These could damage the cooktop surface.**
- **Dropping heavy or hard objects on the cooktop can crack it. Be careful with heavy skillets. Don't store jars or cans above the cooktop.**

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 without tools of any kind.

If nothing operates:

- 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?

If surface units will not operate:

- Have you checked your home's main fuses or circuit breaker box?
- Do the control knobs turn?

If surface unit 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 following a tested recipe from a reliable source?
- Are you using pans recommended in the Cooking Guide?
- Are the pans the size called for in the recipe?
- Do the cooking utensils have smooth, flat bottoms and fit the surface units being used?
- Are you allowing time for a longer warm-up and cool-down?

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 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:

APPLIANCE-HOUSEHOLD- MAJOR-SERVICE & REPAIR	ELECTRICAL APPLIANCES- MAJOR-REPAIRING & PARTS
OR	
WASHING MACHINES, DRYERS & IRONERS-SERVICING	
WHIRLPOOL APPLIANCES FRANCHISED TECH-CARE SERVICE	
SERVICE COMPANIES XYZ SERVICE CO 123 MAPLE 999-9999	

If You Need Service Or Assistance
Continued

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. Donald Skinner
Director of Customer Relations
Whirlpool Corporation
2000 M-63
Benton Harbor, MI 49022

Please include a daytime phone number in your correspondence.

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 above 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.

Notes

IF YOU NEED SERVICE OR ASSISTANCE

Whirlpool® 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.
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.	

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.

