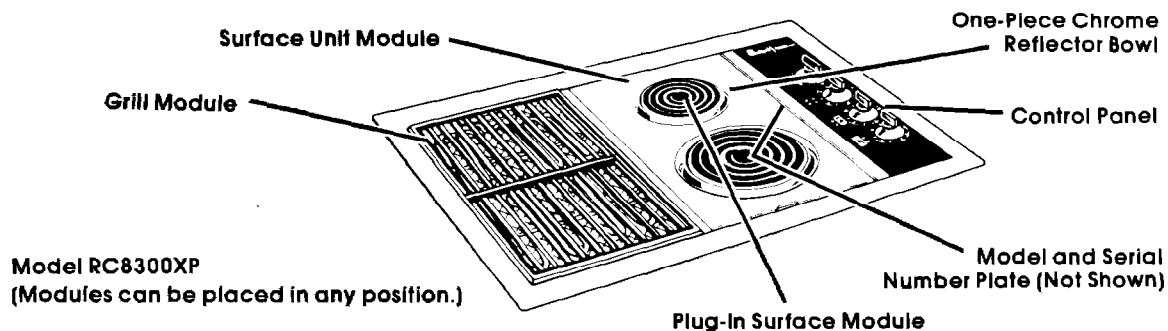
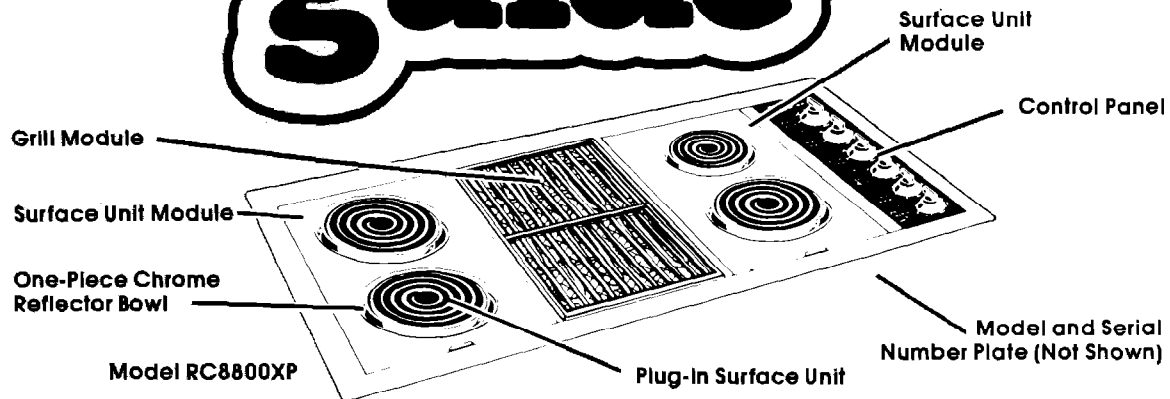




## MODULAR COOKTOPS

Models RC8800XP (3 Cooktop Modules)  
RC8300XP (2 Cooktop Modules)

# use & care guide



### Copy Your Model and Serial Numbers Here

If you have a question, or need service, have this information ready:

1. **Complete** Model and Serial Numbers. (Remove the right front module to see the plate on the right inside wall of your cooktop.)
2. Purchase date from your sales slip.

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

Model Number

Serial Number

Purchase Date

Service Company and Phone Number

See the "Cooking Guide" for important safety information.

# Your responsibilities...

Installation and proper, safe use are your personal responsibilities. Read this "Use and Care Guide" and the "Cooking Guide" carefully for important use and safety information.

## Installation

**You must be sure your cooktop is...**

- installed and leveled in a countertop and cabinet that will hold the weight;
- installed in a well-ventilated area protected from the weather;
- properly connected to the correct electric supply and grounding. (See "Installation Instructions.")

## Proper use

**You must be sure your cooktop is...**

- used only for jobs expected of home cooktops;
- used only by people who can operate it properly;
- properly maintained.



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# Safety

Remove the Consumer Buy Guide label before using your cooktop.

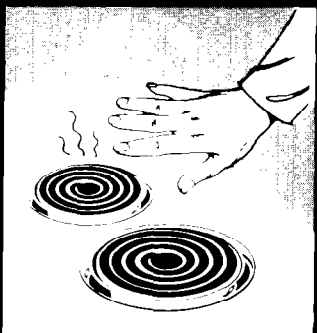


**DO NOT** allow children to use or play with the cooktop.

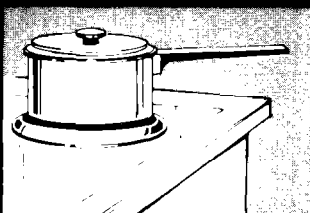
**DO NOT** leave children unattended near the cooktop.



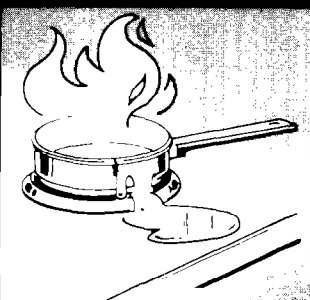
**DO NOT** store things children might want over the cooktop.



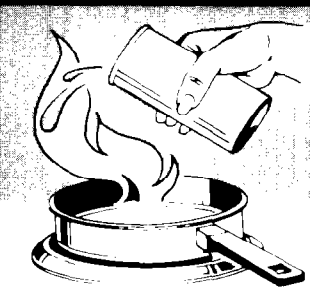
Red surface units are very hot, but dark surface units can still be hot enough to burn severely.



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



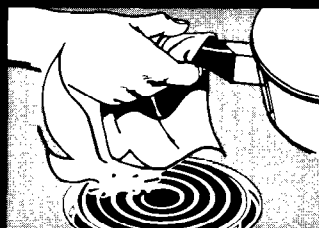
Make sure surface units are off when you are finished, and when you aren't watching.



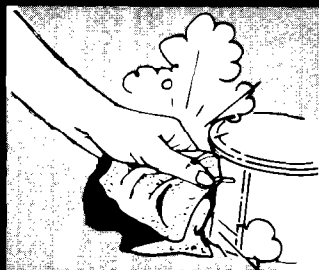
**DO NOT** use water on grease fires.



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



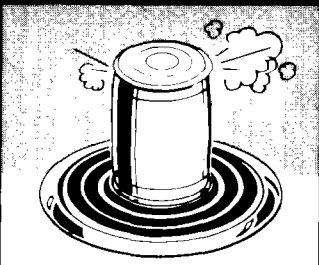
**DO NOT** use a towel or other bulky cloth as a pot holder.



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



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

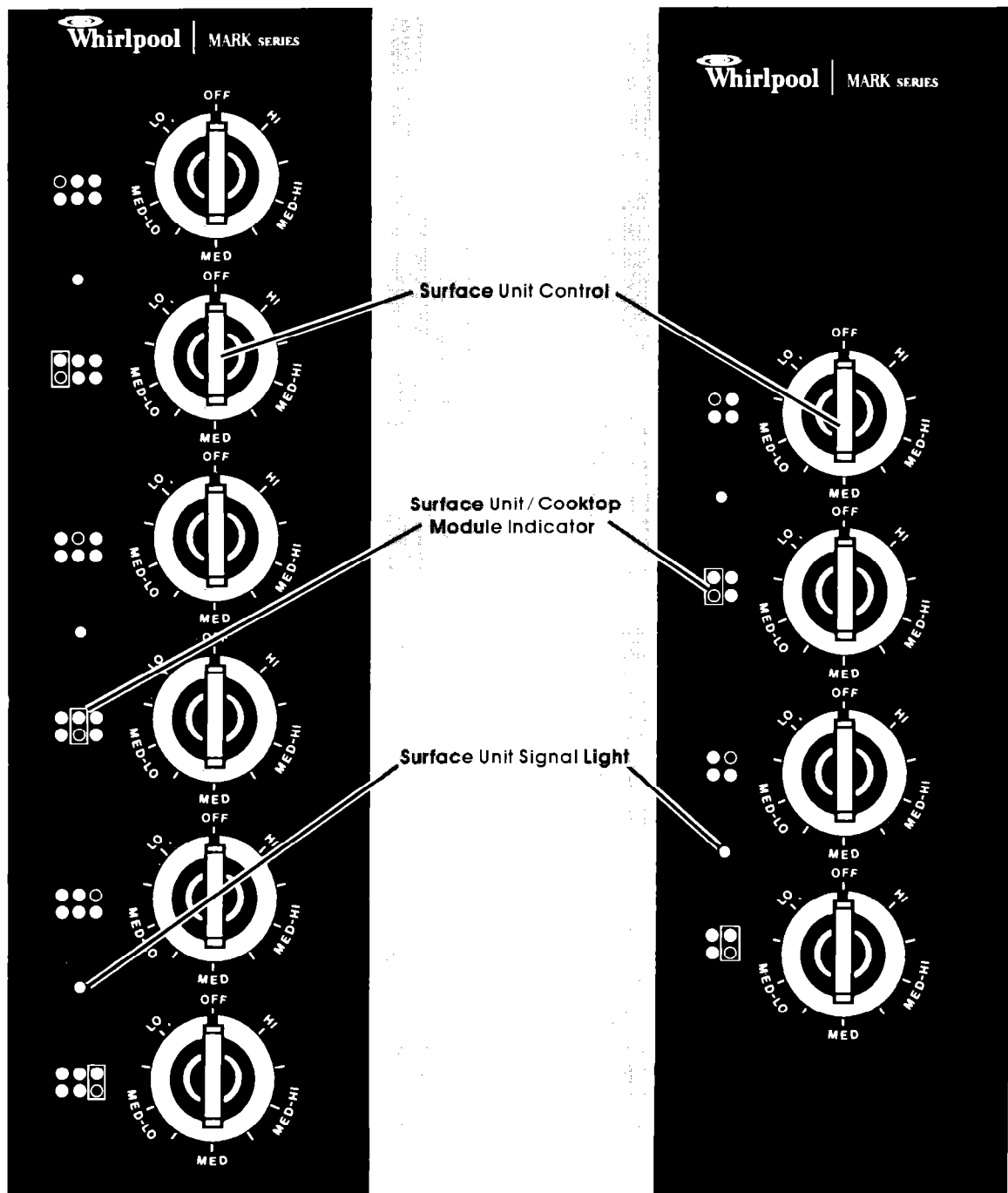


**DO NOT** heat unopened containers. They can explode.

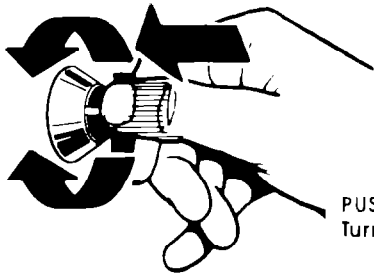
## • FOR YOUR SAFETY •

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

# Using your cooktop



## SURFACE UNIT CONTROLS



PUSH IN  
Turn to setting.

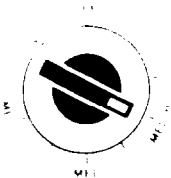
Control knobs **must** be pushed in before turning them to a setting. They can be set anywhere between HI to OFF.

One of the signal lights will glow when a surface unit is on. Be sure all lights are off when you are not cooking.

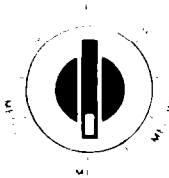
Until you get used to the settings, use the following as a guide.



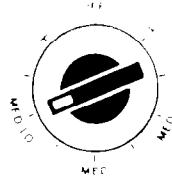
Use **HI** to start foods cooking or to bring liquids to a boil. **Surface unit will not turn red if good contact is made with bottom of pan**



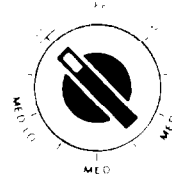
Use **MED-HI** to hold a rapid boil or to fry chicken or pancakes



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.

## COOKTOP MODULE CONTROLS

The following **Optional** Accessories are available through your Whirlpool Dealer or Parts Distributor:

Griddle  
Rotisserie  
Grill

Cooktop 2-6"  
Cooktop 1-6" & 1-8"

Use Surface Unit Controls to turn on cooktop modules. **For the Optional Griddle only,** surface unit indicators with boxes show which control to use:



Griddle on the Left



Left Front



Griddle in the Center



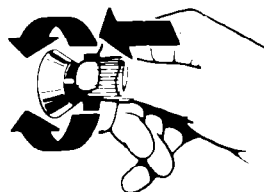
Center Front



Griddle on the Right

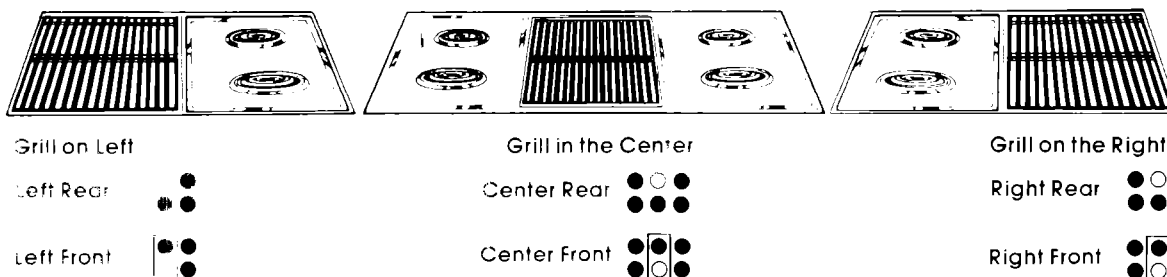


Right Front



Push In and turn the Surface Unit Control to the setting you want (see page 5 for suggestions)

**For the Grill Module**, use front or back controls as you would for surface units. Use both controls if you want both the front and back halves of the grill to heat.



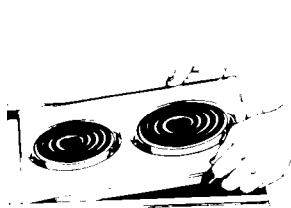
## CHANGING COOKTOP MODULES

This Cooktop Modules will work on either side or the center of the cooktop. (Model RC8800XP. The grill and griddle modules will fit only on the left side or center of the cooktop.) **Make sure all controls are OFF and modules are cool before removing them.**

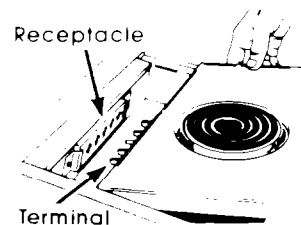
### SURFACE UNIT MODULES



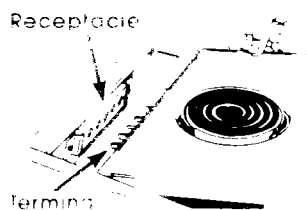
1. To remove, lift slightly by the handle



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



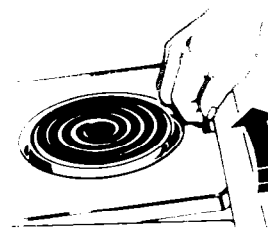
3. Lift out and set aside



1. To replace, use both hands to line up the terminal with the receptacle



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

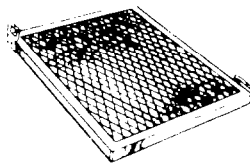


3. Lower the front with the handle

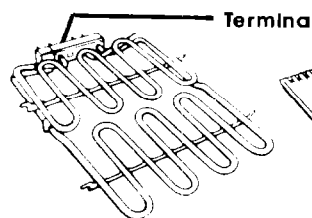
### GRILL MODULE (Model RC8800XP: The grill module will fit only on the left side or center of the cooktop.)



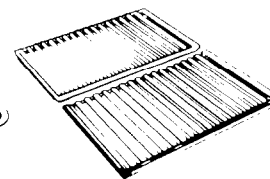
Frame and Grease Well



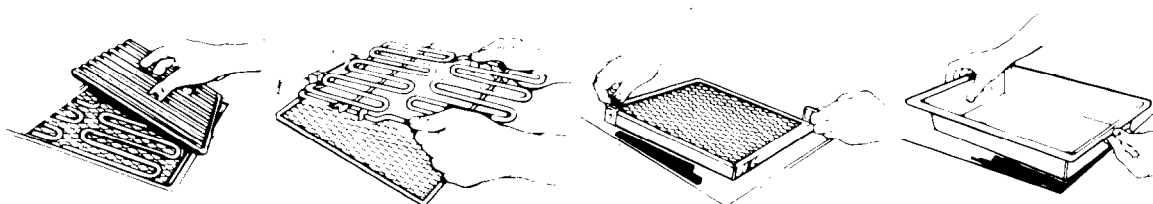
Basket with Ceramic Rocks



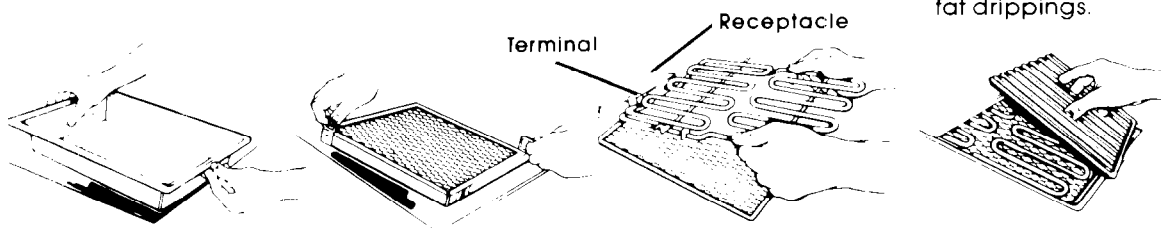
Heating Element



Grills



- 1. To remove, lift off grill.**
- 2. Lift front end of heating element and pull toward you**
- 3. Lift out basket of ceramic rocks.**
- 4. Lift slightly at the back and remove the grease well, being careful not to spill fat drippings.**

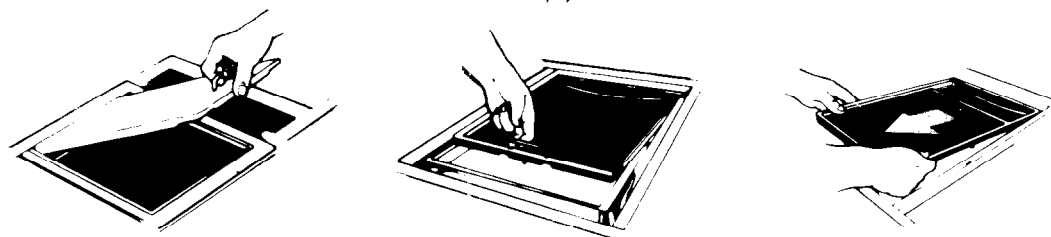


- 1. To replace, lower grease well into opening**
- 2. Put in basket with ceramic rocks.**
- 3. Plug heating element terminal into receptacle.**
- 4. Place grills over heating element.**

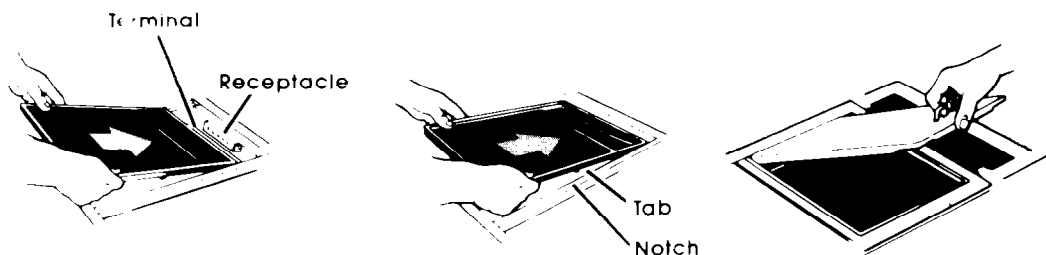
**All parts must be cleaned after each use to avoid fat spoilage and odors. See page 13.**

## **OPTIONAL GRIDDLE MODULE**

(Model RC8800XP: The grill module will fit only on the left side or center of the cooktop.)



- 1. To remove, lift and remove griddle cover**
- 2. Lift front slightly by the handle**
- 3. With both hands, pull griddle toward you to unplug it**
- 4. Lift out and set aside**



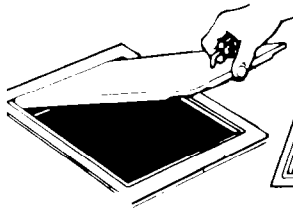
- 1. To replace, use both hands to line up the terminal with the receptacle**
- 2. Push griddle into place until it's plugged in.**
- 3. Slide so tabs on the griddle fit into the notches on each side.**
- 4. Replace cover only over clean, cool griddle.**

# USING THE COOKTOP MODULES

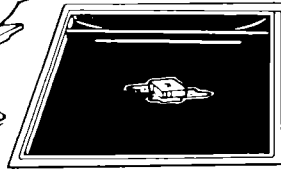
## OPTIONAL GRIDDLE

Before using the griddle for the first time.

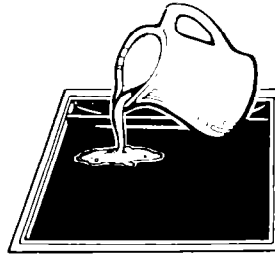
1. Wash, rinse and dry griddle.
  - Use warm sudsy water.
  - **DO NOT** immerse griddle.
  - **DO NOT** use metal scouring pads or abrasive cleaners. They will damage griddle.
2. Lightly wipe with cooking oil to season. You don't have to grease the griddle every time you use it. However, oil or butter adds flavoring and aids browning.



1. Lift and remove griddle cover. **DO NOT** replace until griddle is cool.



2. Preheat for a few minutes (until butter melts or beads of water dance on the griddle).



3. Add food. Use **only nylon or plastic** utensils. Metal can scratch the non-stick finish.



4. **TURN OFF** the griddle when cooking is finished. Leaving it ON can damage the griddle.

### Approximate Griddle Module Settings

|                          |        |
|--------------------------|--------|
| Bacon .....              | HI     |
| Grilled Sandwiches ..... | HI     |
| Pancakes .....           | HI     |
| Hamburgers .....         | MED-HI |
| Eggs .....               | MED    |

## GRILL MODULE

A range hood should be used to help get rid of smoke while using the Grill Module (Whirlpool Model No's. RH8330 or RH8336 recommended for RC8300XP Cooktop; Model RH8348 for the RC8800XP Cooktop).

### Approximate Grill Module Cooking Times

Preheat grill for five minutes at suggested setting

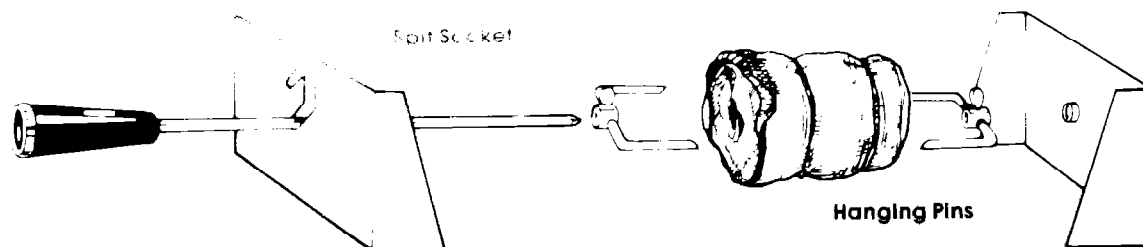
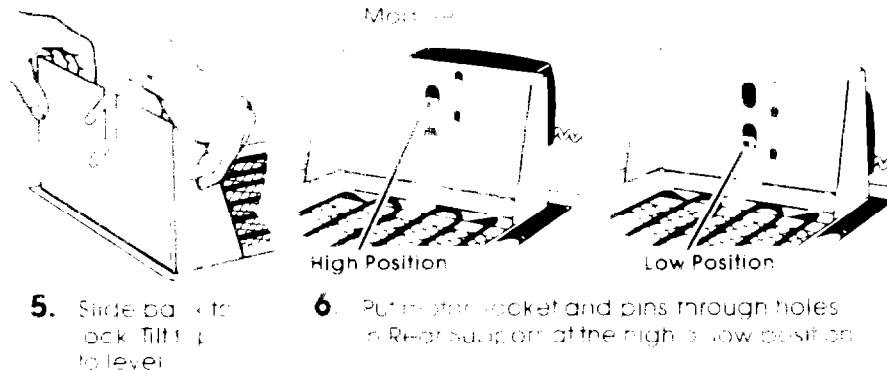
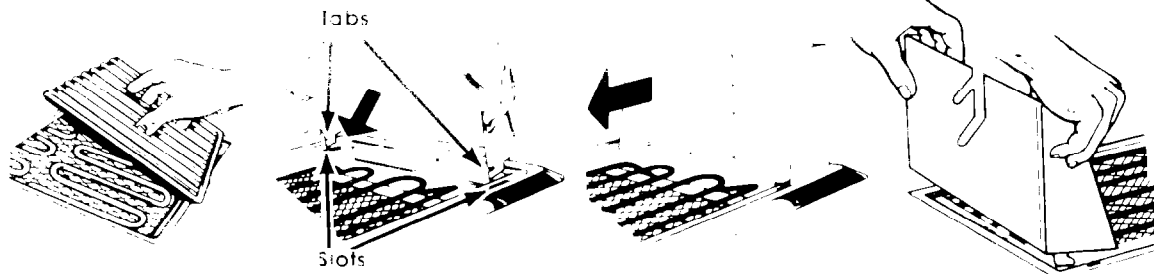
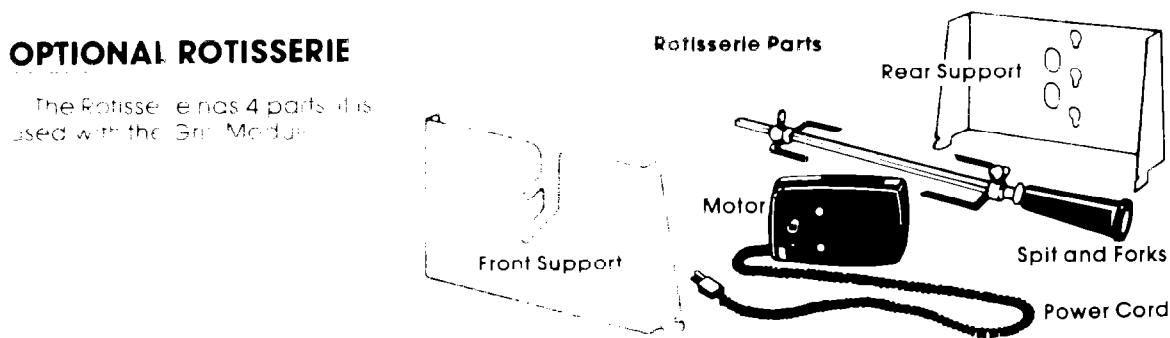
|                                                                                    | GRILL FOOD                          | Weight or Thickness | Internal Temperature | Control Setting(s) | Approximate Cooking Time |         | Comments                                 |
|------------------------------------------------------------------------------------|-------------------------------------|---------------------|----------------------|--------------------|--------------------------|---------|------------------------------------------|
|                                                                                    |                                     |                     |                      |                    | Side 1                   | Side 2  |                                          |
|  | <b>Beef</b>                         |                     |                      |                    |                          |         |                                          |
|                                                                                    | Steak                               |                     |                      |                    |                          |         | To test steak for                        |
|                                                                                    | Rare                                | 1" (2.5cm)          | 140 F(60 C)          | Hi                 | 8 Min.                   | 9 Min.  | doneness, cut                            |
|                                                                                    | Medium                              | 1" (2.5cm)          | 160 F(71 C)          | Hi                 | 11 Min.                  | 12 Min. | near center                              |
|                                                                                    | Well-done                           | 1" (2.5cm)          | 170 F(76 C)          | Hi                 | 12 Min.                  | 13 Min. | with sharp knife                         |
|                                                                                    | Steak                               |                     |                      |                    |                          |         |                                          |
|                                                                                    | Rare                                | 1 1/2" (3.8cm)      | 140 F(60 C)          | Hi                 | 10 Min.                  | 7 Min.  |                                          |
|                                                                                    | Medium                              | 1 1/2" (3.8cm)      | 160 F(71 C)          | Hi                 | 13 Min.                  | 13 Min. |                                          |
|                                                                                    | Well-Done                           | 1 1/2" (3.8cm)      | 170 F(76 C)          | Hi                 | 16 Min.                  | 16 Min. |                                          |
|                                                                                    | Hamburgers                          |                     |                      |                    |                          |         |                                          |
|                                                                                    | Rare                                | 1" (2.5cm)          | 140 F(60 C)          | Hi                 | 8 Min.                   | 10 Min. |                                          |
|                                                                                    | Medium                              | 1" (2.5cm)          | 160 F(71 C)          | Hi                 | 9 Min.                   | 12 Min. |                                          |
|                                                                                    | Well-Done                           | 1" (2.5cm)          | 170 F(76 C)          | Hi                 | 10 Min.                  | 13 Min. |                                          |
|                                                                                    | <b>Fish</b>                         |                     |                      |                    |                          |         |                                          |
|                                                                                    | Whole                               | 2 lbs. (1 kg)       | 120 (44 C)           | Hi                 | 15 Min.                  | 15 Min. | When fish                                |
|                                                                                    | Fillets                             | 1 lb. (.5 kg)       | 120 (44 C)           | Hi                 | 4 Min.                   | 4 Min.  | flakes easily if                         |
|                                                                                    | Lobster Tails                       | 2 lbs. (1 kg)       | 120 (44 C)           | Hi                 | 5 Min.                   | 5 Min.  | is done. Cook all fish on aluminum foil. |
|                                                                                    | <b>Chicken</b>                      |                     |                      |                    |                          |         |                                          |
|                                                                                    | Quarters or Pieces                  | 2 1/2 lbs. (1 kg)   | 190 F(88 C)          | Hi                 | 55 Min.                  | Total   |                                          |
|                                                                                    | <b>Pork</b>                         |                     |                      |                    |                          |         |                                          |
|                                                                                    | Loins or Rib Chops                  |                     |                      |                    |                          |         | Turn every                               |
|                                                                                    | Well Done                           | 1 1/2" (1.9 cm)     | 170 F(76 C)          | Hi                 | 15 Min.                  | 12 Min. | few minutes                              |
|                                                                                    | Spareribs                           | 2 1/2 lbs. (1 kg)   | 170 F(76 C)          | Hi                 | 10 Min.                  | 10 Min. |                                          |
|                                                                                    | Ham Slice                           |                     |                      |                    |                          |         |                                          |
|                                                                                    | fully cooked                        | 1 lb. (.5 kg)       | 150 F(59 C)          | Hi                 | 6 Min.                   | 7 Min.  |                                          |
|                                                                                    | Sausage                             |                     |                      |                    |                          |         |                                          |
|                                                                                    | Patties                             | 1 1/2" (1.3cm)      | 170 F(76 C)          | Hi                 | 8 Min.                   | 12 Min. |                                          |
|                                                                                    | Links                               | 10 oz. (.3 kg)      | 150 F(59 C)          | Med Hi             | 6 Min.                   | Total   |                                          |
|                                                                                    | <b>Other</b>                        |                     |                      |                    |                          |         |                                          |
|                                                                                    | Frankfurters                        | 8 Franks            | 150 (59 C)           | Hi                 | 8 Min.                   | Total   | Turn frequently                          |
|                                                                                    | Sandwiches, foil wrapped            | 6 Sand-wiches       |                      | Hi                 | 18 Min.                  | Total   |                                          |
|                                                                                    | Potatoes, in foil & cut into pieces | 4 potatoes          |                      | Hi                 | 45 Min.                  | Total   | Wrap tightly                             |
|                                                                                    | Corn on the Cob wrapped in foil     | 4 ears              | 150 F(59 C)          | Hi                 | 30 Min.                  | Total   |                                          |
|                                                                                    | French Bread in foil                | 2 loaves            | 130 F(54 C)          | Hi                 | 10 Min.                  | Total   |                                          |

#### Hints and Tips:

1. Foods cooked on the grill can spatter. It is important to clean all parts after each use. See page 13.
2. The ceramic rocks will darken with use.
3. The heating element for the grill cleans itself. Do not immerse.
4. Take grill apart to clean and to remove and store.
5. Most utensils safe for use on an outdoor grill can be used with your Grill Module.

## OPTIONAL ROTISSERIE

The Rotisserie has 4 parts it is used with the Grill Module.



1. Put one 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 thumb screws.
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 high or low slot (to match the motor socket position) of the Front Support.
7. Plug in the Rotisserie motor and turn on the Grill Module. See page 11 for suggested cooking times.



### Approximate rotisserie cooking times:

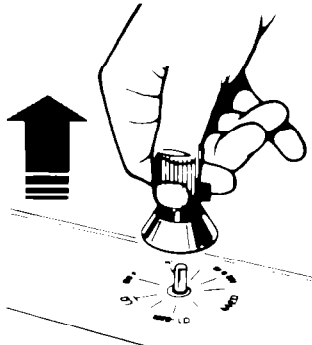
| Food              | Internal Temperature | Weight              | Control Setting(s) | Spit Position | Time           | Comments                                                                                                                                                                        |
|-------------------|----------------------|---------------------|--------------------|---------------|----------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>Beef</b>       |                      |                     |                    |               |                |                                                                                                                                                                                 |
| Rolled rib (rare) | 140 F (60 C)         | 3 1/2 lbs. (1.5 kg) | Hi                 | High          | 1 hr. 55 min.  | Meat with an outer layer of fat may take longer to cook.                                                                                                                        |
| Rolled rump       | 140 F (60 C)         | 3 1/4 lbs. (1.5 kg) | Hi                 | High          | 2 hr.          |                                                                                                                                                                                 |
| <b>Pork</b>       |                      |                     |                    |               |                |                                                                                                                                                                                 |
| Rolled loin roast | 170 F (76 C)         | 5 lbs. (2 kg)       | Hi                 | High          | 3 hrs. 15 min. | 50 min.                                                                                                                                                                         |
| Spareribs         | 170 F (76 C)         | 1 1/4 lbs. (1 kg)   | Hi                 | High          |                |                                                                                                                                                                                 |
| Canadian bacon    | 160 F (71 C)         | 2 lbs. (1 kg)       | Hi                 | High          | 1 hr. 10 min.  |                                                                                                                                                                                 |
| <b>Lamb</b>       |                      |                     |                    |               |                |                                                                                                                                                                                 |
| Rolled leg        | 175 F (79 C)         | 5 lbs. (2 kg)       | Hi                 | High          | 2 hr. 30 min.  |                                                                                                                                                                                 |
| <b>Poultry</b>    |                      |                     |                    |               |                |                                                                                                                                                                                 |
| Chicken           | 190 F (88 C)         | 2 1/4 lbs. (1 kg)   | Hi                 | High          | 1 hr. 45 min.  | Truss poultry tightly. Run spit in at the base of the tail and diagonally through the cavity to the fork of the wishbone. If wing tips brown too rapidly, cover them with foil. |
| Turkey            | 190 F (88 C)         | 6 1/4 lbs. (2.5 kg) | Hi                 | High          | 2 hr. 45 min.  |                                                                                                                                                                                 |
| Duck              | 190 F (88 C)         | 3 3/4 lbs. (1.5 kg) | Hi                 | High          | 2 hrs. 15 min. |                                                                                                                                                                                 |
| Cornish hen       | 190 F (88 C)         | 2-1 lb. (1 kg) hens | Hi                 | High          | 2 hrs.         |                                                                                                                                                                                 |

#### NOTE:

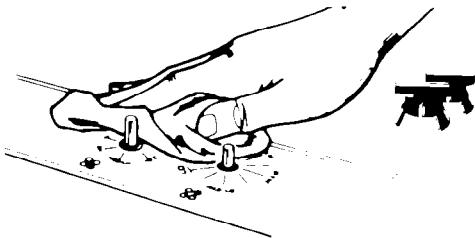
- Use the high spit position for anything over two inches (5 cm) in diameter.
- Turkeys bigger than 8 to 10 pounds should not be put on the rotisserie. Roast them in the oven.

# Cleaning and caring for your cooktop

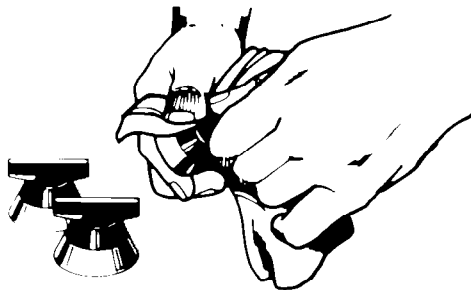
## CONTROL PANEL AND KNOBS



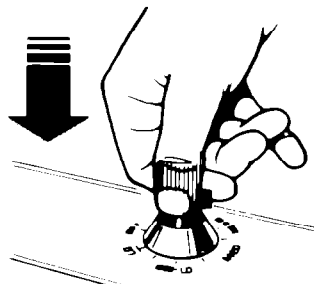
1. First make sure knobs are set on OFF then pull knob straight off.



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



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

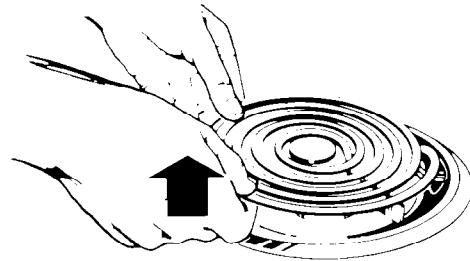


4. Push the knobs straight back on. Make sure they point to OFF.

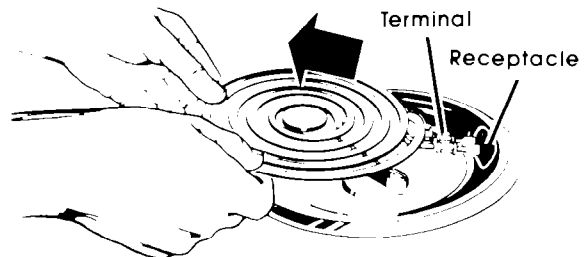
## SURFACE UNITS AND REFLECTOR BOWLS

### REMOVING

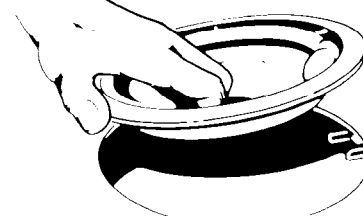
1. Be sure surface units are **OFF** and **COOL**.



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



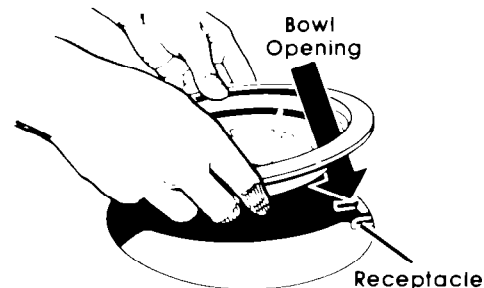
3. Pull the surface unit straight away from the receptacle.



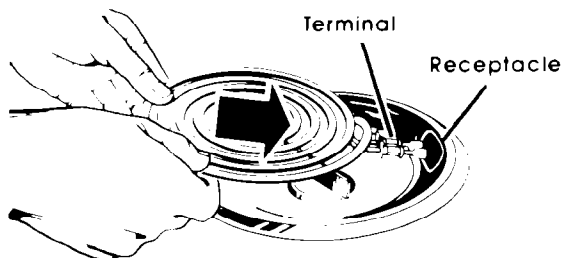
4. Lift out the reflector bowl.

### REPLACING

1. Be sure surface unit controls 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.

**DO NOT LINE THE REFLECTOR BOWLS WITH FOIL.** Use of foil can cause shock or fire hazard.

## CLEANING COOKTOP MODULES

| PART                            | WHAT TO USE                                                                                                                                                                                                | HOW TO CLEAN                                                                                                                                                                                                                                                                                                                                                                    |
|---------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>SURFACE UNITS</b>            | Do not clean                                                                                                                                                                                               | <ul style="list-style-type: none"> <li>• Soil burns off.</li> <li>• Do not immerse.</li> </ul>                                                                                                                                                                                                                                                                                  |
| <b>GRIDDLE MODULE AND COVER</b> | Warm soapy water                                                                                                                                                                                           | <ul style="list-style-type: none"> <li>• Do not immerse griddle.</li> <li>• Wash, rinse and dry well.</li> <li>• Do not use metal scouring pads or harsh cleansers</li> <li>• Use plastic scouring pad if needed.</li> </ul>                                                                                                                                                    |
| <b>GRILL MODULE</b>             | Grill<br>Warm soapy water or soapy steel wool pad<br>Heating Element<br>Do not clean<br>Basket with Ceramic Rocks<br>Hot soapy water<br>Grease Well and Frame<br>Warm soapy water and plastic scouring pad | <ul style="list-style-type: none"> <li>• Wash, rinse and dry well.</li> <li>• Use soapy steel wool pads for stubborn areas.</li> <li>• Soil burns off.</li> <li>• Do not immerse.</li> <li>• Clean often.</li> <li>• Soak and swish in hot, soapy water.</li> <li>• Replace as needed (contact dealer).</li> <li>• Wash, rinse and dry well.</li> <li>• Clean often.</li> </ul> |
| <b>ROTISSERIE</b>               | Supports and Spit<br>Warm soapy water and plastic scouring pad<br>Motor<br>Soft cloth; warm soapy water.                                                                                                   | <ul style="list-style-type: none"> <li>• Wash, rinse and dry well.</li> <li>• Clean after each use.</li> <li>• Do not immerse.</li> <li>• Unplug before cleaning.</li> <li>• Wipe clean often.</li> </ul>                                                                                                                                                                       |

# 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 correctly wired into 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 expect:

- Is the cooktop level?
- Are you using pans recommended in 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?
- Do the cooking utensils fit the surface unit being used?

See the **Cooking Guide** for more information on cooking problems and how to solve them.

## 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 -<br>MAJOR - SERVICE & REPAIR | OR | ELECTRICAL APPLIANCES -<br>MAJOR - REPAIRING & PARTS |
| WHIRLPOOL APPLIANCES<br>FRANCHISED TECH-CARE SERVICE |    | WHIRLPOOL APPLIANCES<br>FRANCHISED TECH-CARE SERVICE |
| SERVICE COMPANIES                                    |    |                                                      |
| XYZ SERVICE CO<br>123 Maple ..... 999-9999           |    | XYZ SERVICE CO<br>123 Maple ..... 999-9999           |
| OR                                                   |    |                                                      |
| WASHING MACHINES, DRYERS<br>& IRONERS - SERVICING    |    |                                                      |
| WHIRLPOOL APPLIANCES<br>FRANCHISED TECH-CARE SERVICE |    |                                                      |
| SERVICE COMPANIES                                    |    |                                                      |
| XYZ SERVICE CO<br>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.

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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.



Benton Harbor, Michigan. Automatic Washers, Clothes Dryers, Freezers, Refrigerator-Freezers, Ice Makers, Dishwashers, Built-in Ovens and Surface Units, Ranges, Microwave Ovens, Compactors, Room Air Conditioners, Dehumidifiers, Central Heating and Air Conditioning Systems.