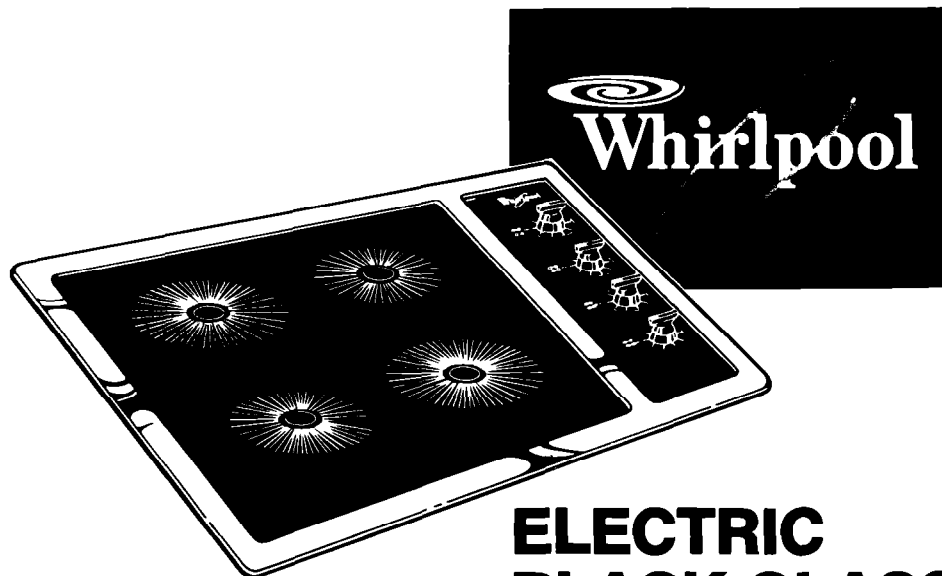


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# use & care guide

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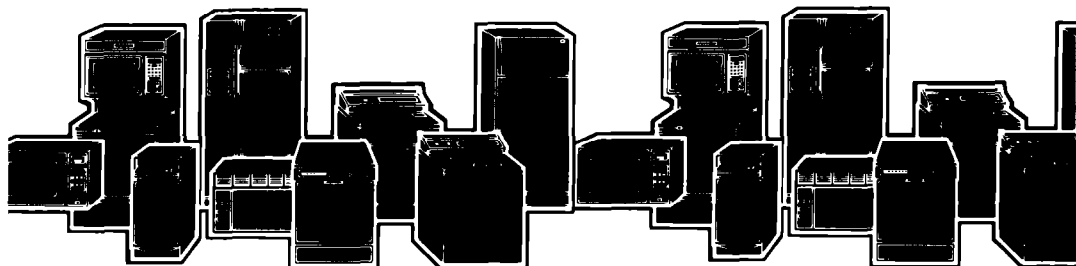


## **ELECTRIC BLACK-GLASS COOKTOP**

**Model RC8600XP**

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



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## Before you use your cooktop

**Read this Use & Care Guide and the Cooking Guide 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 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.

**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 the hot cooktop. The cooktop can still be hot enough to burn severely, even after it has been turned off.
- 4. KEEP** children away from the cooktop when it is on. The cooktop and surrounding area can get hot enough to cause burns.
- 5. DO NOT** use the cooktop to heat a room. Persons in the room could be burned or injured or a fire could start.
- 6. KEEP** pan handles turned in, but not over another surface unit to avoid burns, injury and to prevent the utensil from being pushed off the cooktop.
- 7. DO NOT** use water on grease fires. The fire will spread. Cover fire with large lid or smother with baking soda or salt.
- 8. 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.
- 9. DO NOT** heat unopened containers. They could explode. The hot contents could burn you and container particles could cause injury.
- 10. MAKE SURE** control knobs are in the off position when you are finished cooking or when you are not watching to prevent burns.

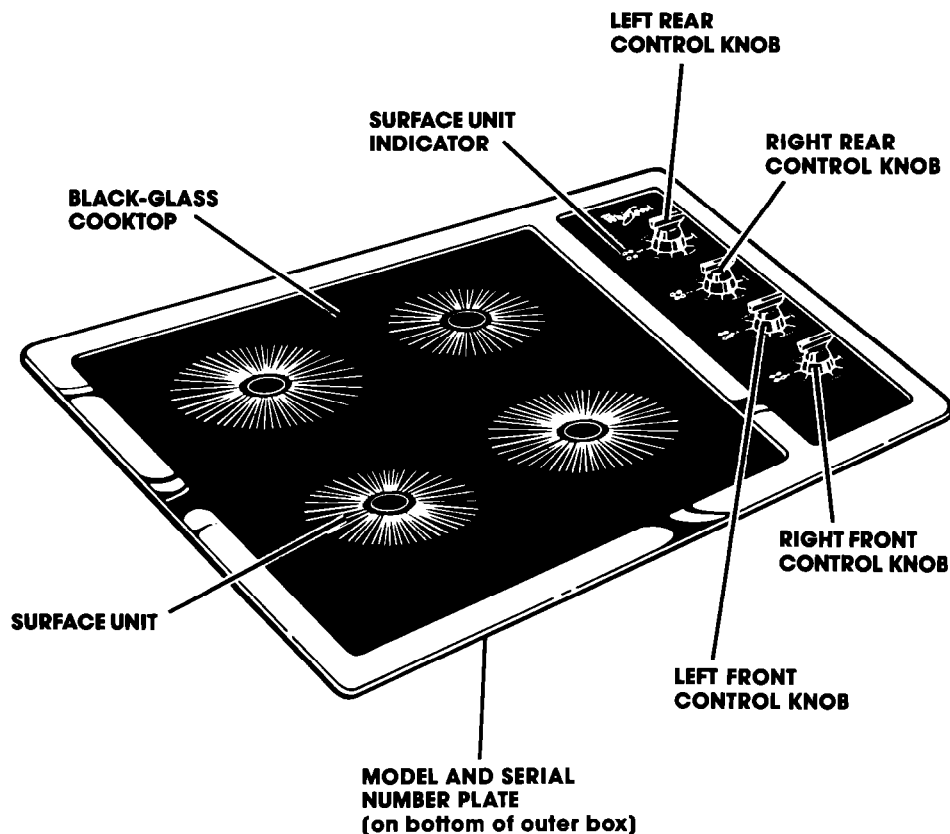
• FOR YOUR SAFETY •

**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

Model RC8600XP



## 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 as shown).
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.

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

\_\_\_\_\_

**Model Number**

\_\_\_\_\_

**Serial Number**

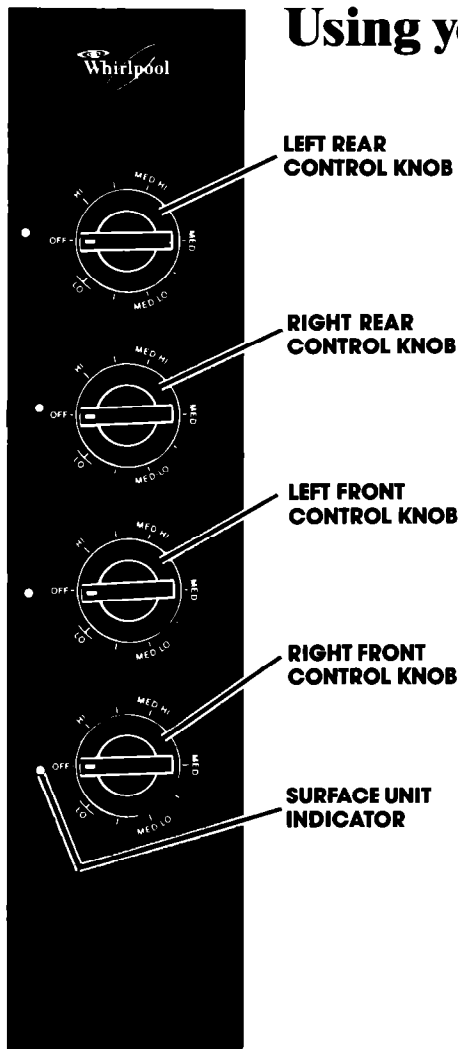
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**Purchase Date**

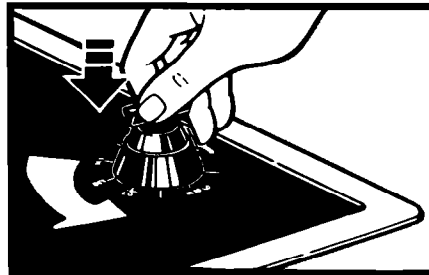
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**Service Company Phone Number**

# Using your Cooktop



## Using the Control Knobs



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

## Surface Unit Indicators

The light in the surface unit indicator shows which surface unit is turned on by that knob. The light will glow when that surface unit is on.



**WARNING:** Be sure all surface unit lights are **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.

**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.

## Using the Black-Glass Cooktop

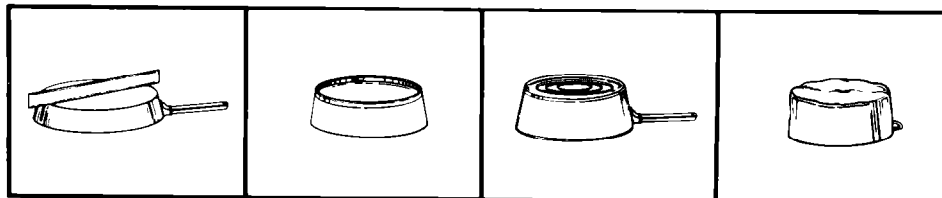
Cooking on a black-glass cooktop is almost the same as cooking on any cooktop. There are three differences you should know about to get the best cooking results.

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

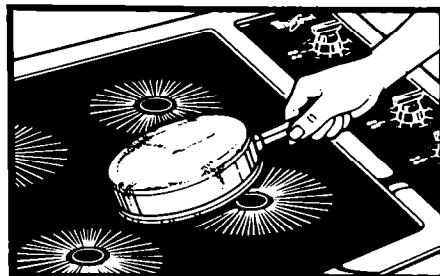
### Cookware

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.

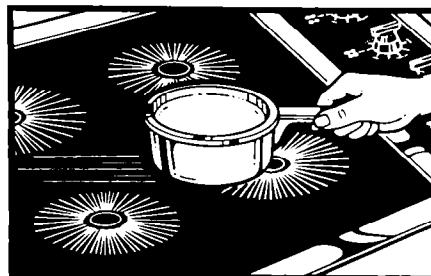


**CAUTION: The use of utensils without flat bottoms could cause damage to the cooktop.**



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.**

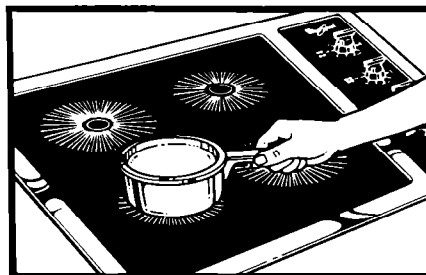


**DO NOT slide pans across the cooktop.** Sliding pans on the cooktop surface could leave marks. Aluminum marks can be removed **if they are not heated**. Other marks may be permanent. See page 9 for cleaning and caring suggestions.

## Cooking

The glass cooktop will take longer to heat up than a regular surface unit. It will also take longer to cool down. Turn off the control a few minutes before you are finished cooking. The cooking surface will stay hot enough to continue cooking for a while.

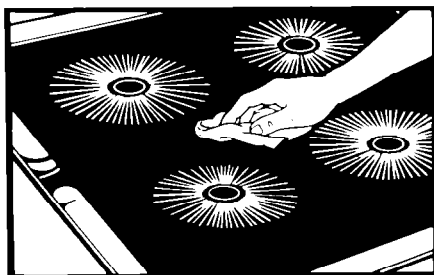
Wiping off the cooktop before and after each use will help keep the surface free from stains and provide the most even heating.



## Care and Cleaning

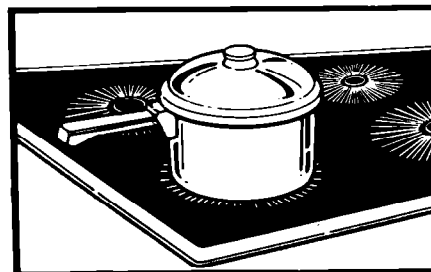
**Always clean the glass cooktop before and after cooking.**

### Avoiding stains



- Wipe the cooktop surface with a **clean, damp paper towel before each use. (Do not use a sponge or cloth.** A little leftover soap or soil can stain the cooktop when heated.)
- Wipe up any spills with a wet paper towel, when the cooktop is cool enough not to steam. **The longer you cook with a spillover on the cooktop, the harder it will be to remove.**
- Clean off metal marks (from copper or aluminum) right away. If heated they may never come off.

**See page 9 for special cooktop cleaning suggestions.**



- Make sure bottoms of pans are clean and dry before using.
- Avoid spillovers. Use pans with tall sides.
- Don't let moisture drip on cooktop when removing covers.

### Avoid damage

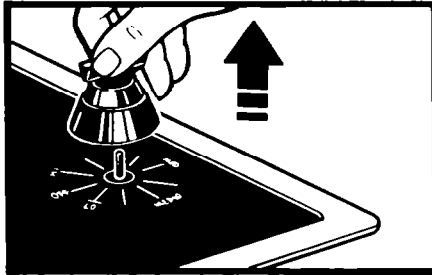
- **Do not** use the cooktop as a cutting board.
- Sugary spills can cause pitting on the surface.
- Spilling cold water on a hot surface may crack it. **Do not** use a cracked cooktop.
- Dropping heavy or hard objects on the cooktop can crack it. Be careful with heavy skillets. Don't store jars or cans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

## Caring for your cooktop

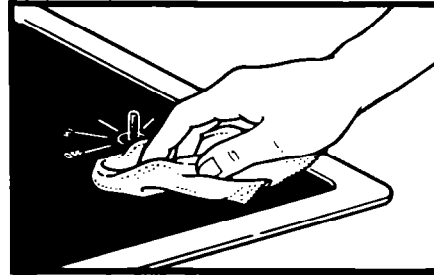
### Control Panel



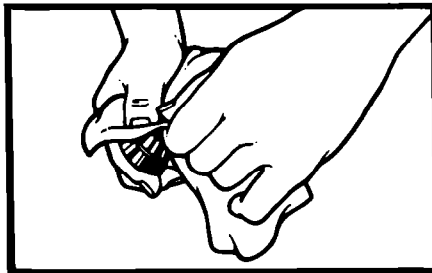
**WARNING:** To avoid burns and possible electric shock, first make sure all controls are **OFF** and the cooktop is **COOL**.



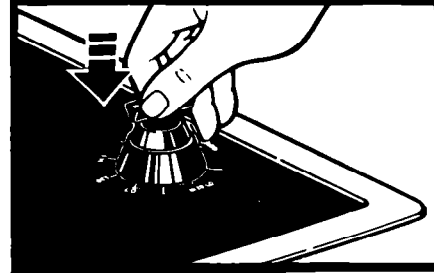
- 1.** Pull knobs straight off.



- 2.** Use warm soapy water or spray glass cleaner and a soft cloth to wipe the control panel. Rinse and dry well.



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



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



## Cleaning Chart

PART	WHAT TO USE	HOW TO CLEAN
<b>Control knobs</b>	Warm, soapy water and soft cloth.	<ul style="list-style-type: none"><li>• Wash, rinse and dry well.</li><li>• <b>Do not soak.</b></li></ul>
<b>Control panel</b>	Warm, soapy water or spray glass cleaner.	<ul style="list-style-type: none"><li>• Wash, rinse and dry well.</li><li>• Follow directions provided with cleaner.</li></ul>
<b>Black-glass cooktop</b>	<p><b>Stain cleaning</b></p> <p>Vinegar and clean paper towel.</p> <p>Single-edge razor blade in a holder for very thick soil.</p>	<ul style="list-style-type: none"><li>• Soak paper towel with vinegar. Rub soiled area. For stubborn soils, keep vinegar soaked paper towel on stain for 10-15 minutes. Rub off soil.</li><li>• Rinse and dry well.</li><li>• <b>Do not use vinegar on metal parts.</b></li><li>• Carefully scrape off the soiled area, then use the above cleaning method.</li></ul>



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

# 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 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?
- Do the control knobs turn?

### If surface unit 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 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?
- 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:

**Continental U.S. . . (800) 253-1304**  
**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  
WHIRLPOOL APPLIANCES  
FRANCHISED TECH-CARE SERVICE  
SERVICE COMPANIES  
XYZ SERVICE CO  
123 MAPLE . . . . . 999-9999

OR

ELECTRICAL APPLIANCES -- MAJOR -- REPAIRING & PARTS  
WHIRLPOOL APPLIANCES  
FRANCHISED TECH-CARE SERVICE  
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.



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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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