

# Gas Cooktop Quick Start Guide

## PRODUCT REGISTRATION AND OWNER INFORMATION

### YOUR QR CODE UNLOCKS



Product registration



How-to videos



Product guides



Troubleshooting materials

### YOUR QR CODE UNLOCKS:

Product registration and warranty information, installation instructions, how-to videos, and additional accessories to get the most out of your product. If you purchased a smart appliance, your QR code will provide instructions on how to download the app and connect. You can access the full Installation, User Maintenance and Operating Instructions, Warranty details, and more by visiting our website at <https://www.whirlpool.com/owners>, or in Canada <http://www.whirlpool.ca/owners>. This may save you the cost of a service call. To receive a free printed copy of the information online, call us at 1-866-698-2538 (U.S.A.)/1-800-807-6777 (Canada) or write to us at:

Whirlpool Brand Home Appliances  
Customer eXperience Center  
553 Benson Road  
Benton Harbor, MI 49022-2692

Whirlpool Brand Home Appliances  
Customer eXperience Centre  
200-6750 Century Ave.  
Mississauga, Ontario L5N 0B7

Register to access warranty information and receive important notifications related to your product. Scan the Photo Registration Card or QR code to register your product.

## OPERATING INSTRUCTIONS

**WARNING:** To reduce the risk of fire, electric shock, or injury to persons, read the IMPORTANT SAFETY INSTRUCTIONS, located in your appliance's Owner's Manual, before operating this appliance.

### Using Your Cooktop

#### WARNING



#### Fire Hazard

Do not let the burner flame extend beyond the edge of the pan.

Turn off all controls when not cooking.

Failure to follow these instructions can result in death or fire.

### SELECTING THE PROPER FLAME SIZE

The flame size should match the cookware you are using. Watch the flame, not the knob, to adjust the heat. A flame larger than the bottom of the cookware wastes energy and will heat the handle.

- **High flame** - Start food cooking, bring water to a boil, or pan broiling.
- **Medium flame** - Maintain a slow boil, fry or sauté, thicken sauces, steam, or stew.
- **Low flame** - Keep food cooking, simmer, or keep food warm.

**REMEMBER:** When cooktop is in use, the entire cooktop area may become hot.

### PROPANE GAS CONVERSION

**IMPORTANT:** This cooktop is factory set for use with Natural gas. If you wish to use Liquid Propane, call a licensed professional to install the Propane gas conversion kit (included).

### PLACEMENT OF BURNER HEADS AND CAPS

All burner caps and burner bases should be properly installed BEFORE operating the cooktop. Check that the right size head and cap is on the right size burner.

Refer to the "Assembling the Burners" section for proper burner head placement details.

### LIGHTING THE BURNERS

**IMPORTANT:** All burners will click/spark when a knob is pushed in. A burner will light only if the knob is pushed in then turned counterclockwise to "Ignite".

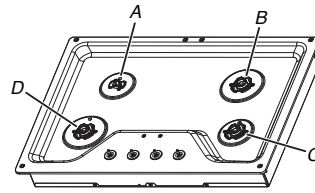
Surface burners use electric igniters. When the cooktop control knob is turned to "Ignite" position, a spark is used to light the burner. This sparking will continue between the "Ignite" and "Hi" position.

#### To light the burners:

1. Push in the knob.
2. Turn the knob counterclockwise to "Ignite". Wait until you see a flame.
3. Turn the knob anywhere between Hi and Lo to the desired setting.

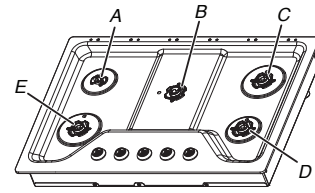
### ASSEMBLING THE BURNERS

Use the following images for reference only.



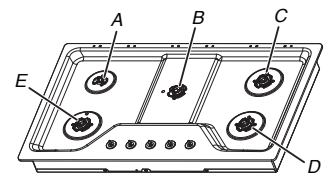
#### 4-Burner Cooktop

- A. Simmer burner
- B. SpeedHeat™ burner
- C. All-Purpose burner
- D. All-Purpose burner



#### 5-Burner 30" Cooktop

- A. Simmer burner
- B. SpeedHeat™ burner
- C. All-Purpose burner
- D. All-Purpose burner
- E. All-Purpose burner



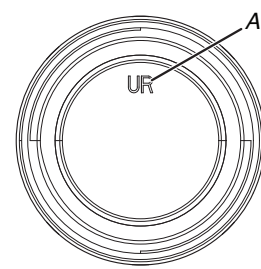
#### 5-Burner 36" Cooktop

- A. Simmer burner
- B. SpeedHeat™ burner
- C. All-Purpose burner
- D. All-Purpose burner
- E. All-Purpose burner

### Burner Placement

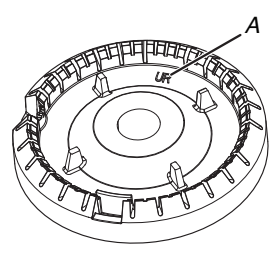
- Burner caps and bases are included with your cooktop.
- Always match the burner cap to the correct base by matching the type markings which can be found on the underside of the burner cap and top interior of the burner base (ex: AUX, SR, R, UR).
- Always line up the hole in the burner base to the electrode.
- All-Purpose, Simmer and SpeedHeat™ burners are similar in assembly.

#### Burner Cap

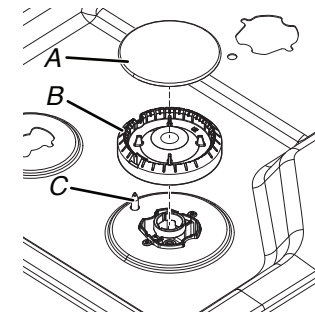


A. Burner Cap Symbol

#### Burner Base



A. Burner Cap Symbol



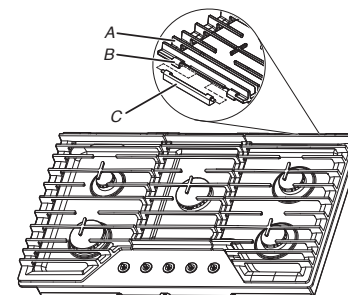
### All-Purpose, Simmer and SpeedHeat™ Burners

- A. Burner Cap
- B. Burner Base
- C. Electrode

### GRATE PLACEMENT

To install the grates, align the hinge receiver on the back of the grate to hinge near the rear of the cooktop. Each grate only fits properly in one location.

**NOTE:** Non-hinged models align grate feet to dimples on cooktop surface.



- A. Grate
- B. Hinge Receiver
- C. Hinge