



Whirlpool SC8720EDB Use And Care Manual

30" gas modular downdraft cooktop

1
2
3
4
5
6
7
8
9
10
11
12
13
14
15
16
17
18

19
20
21
22
23
24
25
26
27
28
29
30
31
32
33
34

• PAGE

1

OF 34 GO

•

[Table of Contents](#)

-

Troubleshooting

•

Bookmarks

Quick Links

[1 Getting to Know Your Cooktop](#)

[2 Air Shutter Adjustment](#)

[3 Controls](#)

[4 Surface Burners](#)

[5 Installing](#)

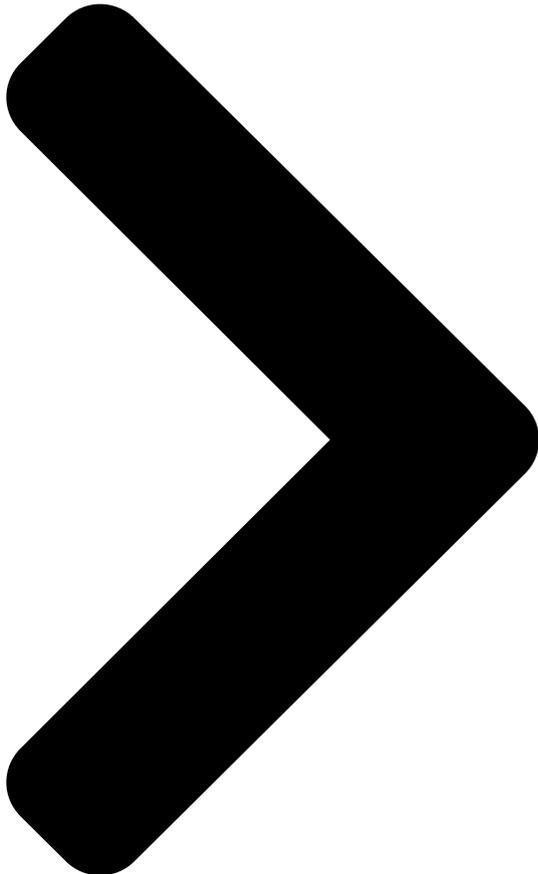
[6 Caring for](#)

[7 Caring for](#)

[8 Troubleshooting](#)

[Download this manual](#)

[See also: Instruction and Installation Manual](#)



Use And Car



HOW TO MAKE A HOME RUN.™



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HOW TO MAKE A HOME RUN.™

30" GAS MODULAR DOWNDRAFT COOKTOP

TO THE INSTALLER: PLEASE LEAVE THIS INSTRUCTION BOOK WITH THE UNIT.

TO THE CONSUMER: PLEASE READ AND KEEP THIS BOOK FOR FUTURE REFERENCE
PART NO. 8111P466-60/976339



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- [A Note to You](#) 3
- [Cooktop Safety](#) 4
- [Getting to Know Your Cooktop](#) 5
- [Air shutter adjustment](#) 6
- [LO flame adjustment](#) 7
- [Controls](#) 8
- [Using](#) 9
- [Caring for](#) 10
- [Surface Burners](#) 11
- [Installing](#) 12
- [Using](#) 13

- [Caring for](#)
- [Grill](#)
- [Installing](#)
- [Using](#)
- [Caring for](#)
- [Griddle](#)
- [Installing](#)
- [Using](#)
- [Caring for](#)
- [Vent](#)
- [Using](#)
- [Caring for](#)
- [Troubleshooting](#)
- [Requesting Assistance or](#)
- [Service](#)
- [Warranty](#)



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1-800-253-1301

Call us with questions or comments.

MODEL SC871

- 2
- 3-5
- 6
- 7
- 8
- 9
- 9
- 11
- 12
- 12
- 15
- 16
- 18



18
20
23
25
25
26
28
29
29
30
31
33
36



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[Next Page](#)

1
2
3
4
5

Related Manuals for Whirlpool SC8720EDB

[Cooktop Whirlpool SC8720EDB - GAS DOWNDRAFT Installation Instructions Manual](#)

30" gas downdraft cooktop (9 pages)

[Cooktop Whirlpool SC8720ED Dimensions And Installation Information](#)

30" gas downdraft cooktop (1 page)

[Cooktop WHIRLPOOL SC8720ED Use And Care Manual](#)

30" gas modular downdraft cooktop (34 pages)

[Cooktop Whirlpool SC8720ED Installation Instructions Manual](#)

30" gas downdraft cooktop (9 pages)

[Cooktop Whirlpool SC6536W Use & Care Manual](#)

Whirlpool gas cooktop use & care guide (12 pages)

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Whirlpool gas cooktop instruction book sc8100xa (16 pages)

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[Cooktop Whirlpool SC8630EB Use And Care Manual](#)

Sealed burner gas cooktop (17 pages)

[Cooktop Whirlpool SC8640ED Installation Instructions](#)

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30" gas convertible downdraft cooktop (5 pages)

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30" gas downdraft cooktop (9 pages)

[Cooktop Whirlpool SC6640EE Use And Care Manual](#)

Sealed burner gas cooktop (17 pages)

Summary of Contents for Whirlpool SC8720EDB

[Page 1: Table Of Contents](#)

UseAndCare 30" GAS MODULAR DOWNDRAFT COOKTOP TO THE INSTALLER: PLEASE LEAVE THIS INSTRUCTION BOOK WITH THE UNIT. TO THE CONSUMER: PLEASE READ AND KEEP THIS BOOK FOR FUTURE REFERENCE. PART NO. 8111P466-60/9763399 H H o o m m e e A A p p p l i i a a n n c c e e s s A Note to You ...

[Page 2: A Note To You](#)

A Note to You Thank you for buying a WHIRLPOOL Because your life is getting busier and more

complicated, WHIRLPOOL cooktops are easy to use, save time, and help you manage your home better. To ensure that you enjoy years of trouble-free operation, we developed this Use and Care Guide.

[Page 3: Cooktop Safety](#)

Cooktop Safety Your safety is important to us. This guide contains safety statements under warning symbols. Please pay special attention to these symbols and follow any instructions given. Here is a brief explanation of the use of the symbol. **IMPORTANT SAFETY INSTRUCTIONS READ AND SAVE THESE INSTRUCTIONS** Gas cooktops have been thoroughly tested for safe and efficient operation.

[Page 4](#) COO KT O P S A F E T Y • Do not wear loose or hanging garments when using the cooktop. They could ignite if they touch an open flame and you could be burned. • Use only dry pot holders. Moist or damp pot holders on hot surfaces could result in burns from steam.

[Page 5](#) • Any additions, changes, or conversions required in order for this appliance to satisfactorily meet the application needs must be made by a Whirlpool service company or Qualified Agency. • Disconnect the electrical supply and the gas supply at the shut-off valve near the cooktop before servicing the cooktop.

[Page 6: Getting To Know Your Cooktop](#)

Getting to Know Your Cooktop This section contains captioned illustrations of your cooktop. Use them to become familiar with the location and appearance of all parts and features. To help you find information on specific parts and features quickly, page references are included. Optional griddle accessory (p.n.

[Page 7: Air Shutter Adjustment](#)

Air shutter adjustment To adjust grill burner air shutters or surface burner air shutters To open Air opening Air shutter Insert screwdriver blade in slot and twist with slight pressure to allow air shutter to slide easily. The left air shutter controls the rear half of the grill burner.

[Page 8: Lo Flame Adjustment](#)

GETT IN G T O KN OW Y OUR C OO K TO P LO flame adjustment This appliance has been shipped from the factory with LO and MED flame settings adjusted for use with natural gas and average installations. There is a wide variety of conditions caused by altitude and gas mixtures controlled by utility companies which will vary and affect the gas flame and...

[Page 9: Controls](#)

Controls wWARNING Explosion Hazard Do not store flammable materials such as gasoline near the cooktop. Doing so can result in death, explosion, fire, or burns. Using Your cooktop has electric ignitors. Electric ignitors light the burners each time the controls are turned to LITE. Turning the knobs Push down on control knob and turn counterclockwise to the LITE position.

[Page 10](#) CON T RO L S Until you get used to the settings, use the following as a guide. For best results, start cooking at the high setting; then turn the control knob down to continue cooking. SETTING RECOMMENDED USE • LITE To light the burner.

[Page 11: Caring For](#)

Caring for controls NOTE: Do not use oven cleaners, bleach, or rust removers to clean any part of the cooktop. Use this chart to help you clean your control knobs and panel. PART WHAT TO USE Control knobs Sponge and warm, soapy water Dishwasher Control panel...

[Page 12: Surface Burners](#)

To get the surface burner accessory, order Part Number SCM10DB/DW from a Whirlpool service company or dealer (see Step 2 on page 33) or call the Whirlpool Consumer Assistance Center toll-free 1-800-253-1301. NOTE: Do not take apart the surface burner accessory.

[Page 13](#) Mixer tube openings Orifices Set the surface burner accessory into place. Mixer tube openings should be pointed toward the orifices. Slide the burner toward the orifices until the opening for the ignitor is over the ignitor. Lower into place until the notches in the side of the burner bracket rest on the burner supports, and the ignitor is centered between the two flash

tubes.

[Page 14](#) SURFACE BURNERS To remove: Make sure the control knobs are turned off and the cooktop is cool. Remove burner grates. Remove the aeration tray by lifting up the front end on the right side (back end on the left side).

[Page 15: Using](#)

Using Cookware tips No one brand of cookware is best for all people. Knowing something about pan materials and construction will help you select the correct cookware for your needs. • NOTE: For best results and greater fuel efficiency, use only flat-bottomed cookware in good condition.

[Page 16: Caring For](#)

SURFACE BURNERS Caring for surface burners Use this chart to help you clean your surface burner accessory. PART WHAT TO USE Surface burner Warm, soapy water grates and a nonabrasive, plastic scrubbing Dishwasher Surface burners/ Warm, soapy water exterior surfaces/...

[Page 17](#) Burner flame WARNING Carbon Monoxide Poisoning Hazard Do not operate with a yellow flame. Doing so can result in death, heart attack, or convulsions. NOTE: Occasionally check the burner flames for proper size and shape as shown. A good flame is blue in color. If flames lift off ports, are yellow, or are noisy when turned off, you may need to clean the burners (see page 16), or call a qualified technician for...

[Page 18: Grill](#)

Only install the grill on the left side of your cooktop. To get the grill accessory, order Part Number SCM20DB from a Whirlpool service company or dealer (see Step 2 on page 33) or call the Whirlpool Consumer Assistance Center toll-free 1-800-253-1301. To install: Make sure the control knobs are turned off.

[Page 19](#) Place the grill grates on the top of the cooktop. To remove: Make sure the control knobs are turned off and the grill is cool. Remove grill grates. Remove grill burner. GRILL...

[Page 20: Using](#)

GRILL Using Before you use the grill for the first time: Heat the grill burner to remove the protective shipping coating. Heat on HI for 10 minutes. Use the vent system to remove any additional smoke during cooling.

[Page 21: After Grilling](#)

Grilling tips (continued) • If meat begins to cook too quickly, turn the grill control knob to a lower setting. • Grease drippings will ignite occasionally to produce harmless puffs of flame for a second or two. This is normal while cooking.

[Page 22: Grill Chart](#)

GRILL Grill chart Preheat on HI for 5 or 10 minutes for best flavor. Grilling times are guidelines only and may need to be adjusted to get the taste and/or doneness you want. FOOD Steak (//...

[Page 23: Caring For](#)

FOOD Fish • Small, whole (1") • Steaks (1") • Fillets (7") (with skin on) • Shrimp (skewered) Garlic bread Hot dog and hamburger buns Caring for grill NOTE: Do not use bleach or rust removers to clean any part of the grill. Cleaning your grill whenever spills or soiling occurs will help to keep it looking and working like new.

[Page 24](#) GRILL PART WHAT TO USE Warm, soapy water Grill burner and a nonabrasive, plastic scrubbing pad Dishwasher Cover Warm, soapy water and a sponge Area under Warm, soapy water grill burner and a sponge or nonabrasive, plastic scrubbing pad Paper towels and household cleanser...

[Page 25: Griddle](#)

Number SCM20DB. To get the griddle accessory, order Part Number SCM40DB from a Whirlpool service company or dealer (see Step 2 on page 33) or call the Whirlpool Consumer Assistance

Center toll-free 1-800-253-1301. Make sure the grill burner is installed and the control knobs are turned off.

[Page 26: Using](#)

GR I DD L E Drain groove Place the griddle over the grill burner so that the drain groove is in front. This will let extra grease collect in the drain jar. **Using** Before using the griddle for the first time: Wash griddle in warm, soapy water.

Page 27 Griddle chart Preheat for five minutes at the setting listed below. Griddling times are guidelines only and may need to be adjusted to get the taste and/or doneness you want.
CONTROL FOOD SETTING Sausage patties Bacon (slice) Ham slice Hamburgers Fish sticks (frozen) Hot dogs Buns...

[Page 28: Caring For](#)

GR I DD L E Caring for griddle You must clean your griddle after each use to keep the finish in good shape. **PART WHAT TO USE** Griddle Warm, soapy water and a nonabrasive, plastic scrubbing pad Grill Burner Warm, soapy water and a sponge Dishwasher Warm, soapy water...

[Page 29: Vent](#)

Vent Using The built-in vent system removes cooking vapors, odors, and smoke from foods prepared on the cooktop, grill, and griddle. The vent system will go on by itself when the grill burner is being used. To turn on the vent system yourself: •...

[Page 30: Caring For](#)

VEN T Caring for vent **wWARNING Electrical Shock Hazard** Disconnect the electrical supply before servicing the cooktop. Turn fan and cooktop controls off before cleaning the vent system. Do not put hand in vent box when fan or controls are on. Failure to follow these instructions can result in death, electrical shock, or other serious injury.

[Page 31: Troubleshooting](#)

Troubleshooting Most cooking problems often are caused by little things you can find and fix without tools of any kind. Check the lists below and on the next page before calling for assistance or service. If you still need help, see "Requesting Assistance or Service" on page 33. If nothing operates, check the following: Is the cooktop properly connected to gas and electrical supplies? (See Installation Instructions.)

Page 32 If none of these items was causing your problem, see "Requesting Assistance or Service" on page 33. **CAUSE** • Air/gas mixture is incorrect. Contact an authorized Whirlpool service technician to check air/gas mixture. • Burner is wet from washing. Let dry. • You have not left space between food items.

[Page 33: Requesting Assistance Or Service](#)

WHIRLPOOL appliance. To locate FSP replacement parts in your area, refer to Step 2 or call the Whirlpool Consumer Assistance Center number in Step 1. 4. If you are not satisfied with how the problem was solved

[Page 34: Warranty](#)

If you need service, first see the "Troubleshooting" section of the Use & Care Guide. After checking "Troubleshooting," additional help can be found by checking the "Assistance or Service" section or by calling Whirlpool. In the U.S.A., call 1-800-253-1301. In Canada, call 1-800-807-6777.

This manual is also suitable for:

[Sc8720ed](#)