



## GAS SEALED BURNER COOKTOP

In the U.S.A., for questions about features, operation, performance, parts, accessories or service, call: 1-800-253-1301.

In Canada, for product-related questions call: 1-800-461-5681, for parts, accessories, installation and service call: 1-800-807-6777

or visit our website at...  
[www.whirlpool.com](http://www.whirlpool.com) or [www.whirlpool.com/canada](http://www.whirlpool.com/canada)

## TABLE DE CUISSON À BRÛLEURS À GAZ SCELLÉS

Au Canada, pour des questions concernant le produit, composez le 1-800-461-5681, pour pièces, accessoires, installation ou service le 1-800-807-6777

ou visitez notre site web à  
[www.whirlpool.com/canada](http://www.whirlpool.com/canada)

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MODELS/MODÈLES	SCS3004	GLT3014
	SCS3014	GLT3614
	SCS3614	GLT3615

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# COOKTOP SAFETY

## Your safety and the safety of others are very important.

We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages.



This is the safety alert symbol.

This symbol alerts you to potential hazards that can kill or hurt you and others.

All safety messages will follow the safety alert symbol and either the word "DANGER" or "WARNING." These words mean:

**⚠ DANGER**

You can be killed or seriously injured if you don't immediately follow instructions.

**⚠ WARNING**

You can be killed or seriously injured if you don't follow instructions.

All safety messages will tell you what the potential hazard is, tell you how to reduce the chance of injury, and tell you what can happen if the instructions are not followed.

**WARNING: If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.**

- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- **WHAT TO DO IF YOU SMELL GAS:**
  - Do not try to light any appliance.
  - Do not touch any electrical switch.
  - Do not use any phone in your building.
  - Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
  - If you cannot reach your gas supplier, call the fire department.
- Installation and service must be performed by a qualified installer, service agency or the gas supplier.

## 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:

- **CAUTION:** Do not store items of interest to children in cabinets above the cooktop – children climbing on the cooktop to reach items could be seriously injured.
- Proper Installation – The cooktop, when installed, must be electrically grounded in accordance with local codes or, in the absence of local codes, with the *National Electrical Code, ANSI/NFPA 70* or the *Canadian Electrical Code, Part 1*. Be sure the cooktop is properly installed and grounded by a qualified technician.
- This cooktop is equipped with a three-prong grounding plug for your protection against shock hazard and should be plugged directly into a properly grounded receptacle. Do not cut or remove the grounding prong from this plug.
- Disconnect the electrical supply before servicing the cooktop.
- Never Use the Cooktop for Warming or Heating the Room.
- Injuries may result from the misuse of the cooktop such as stepping, leaning, or sitting on the top surface.
- Maintenance – Keep cooktop area clear and free from combustible materials, gasoline, and other flammable vapors and liquids.
- Storage on the cooktop – Flammable materials should not be stored on or near surface units.
- Top burner flame size should be adjusted so it does not extend beyond the edge of the cooking utensil.

## SAVE THESE INSTRUCTIONS

The California Safe Drinking Water and Toxic Enforcement Act requires the Governor of California to publish a list of substances known to the State of California to cause cancer, birth defects, or other reproductive harm, and requires businesses to warn of potential exposure to such substances.

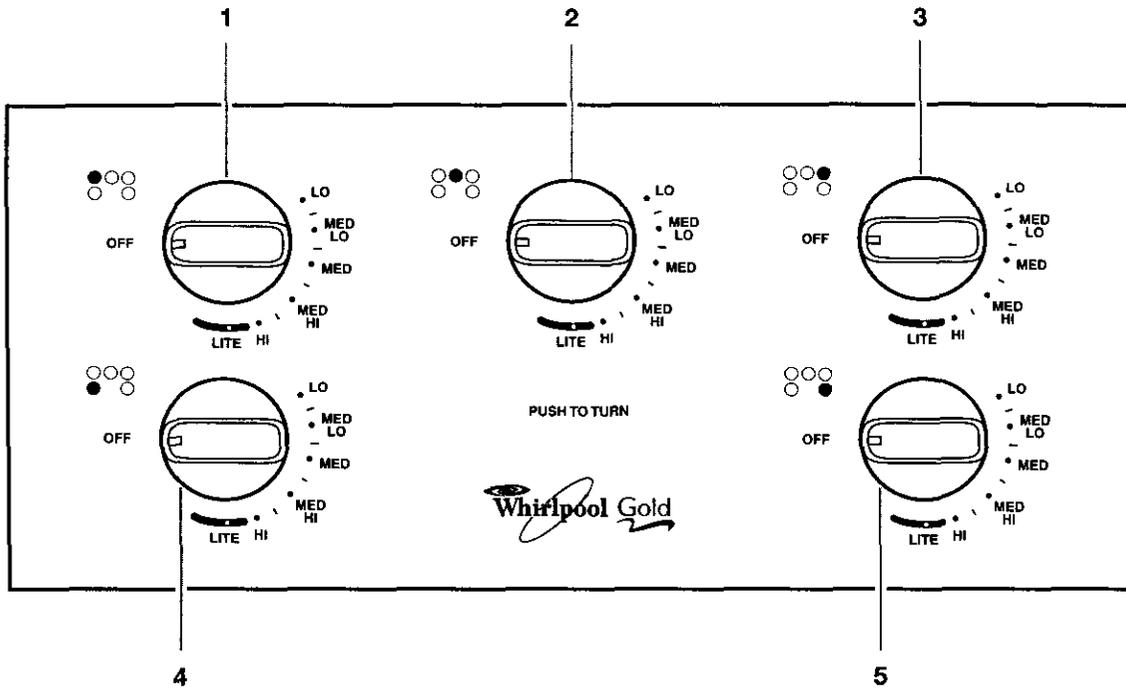
**WARNING:** This product contains a chemical known to the State of California to cause cancer, birth defects, or other reproductive harm.

This appliance can cause low-level exposure to some of the substances listed, including benzene, formaldehyde, carbon monoxide, toluene, and soot.

# PARTS AND FEATURES

This manual covers different models. The cooktop you have purchased may have some or all of the items listed. The locations and appearances of the features shown here may not match your model.

## Control Panel

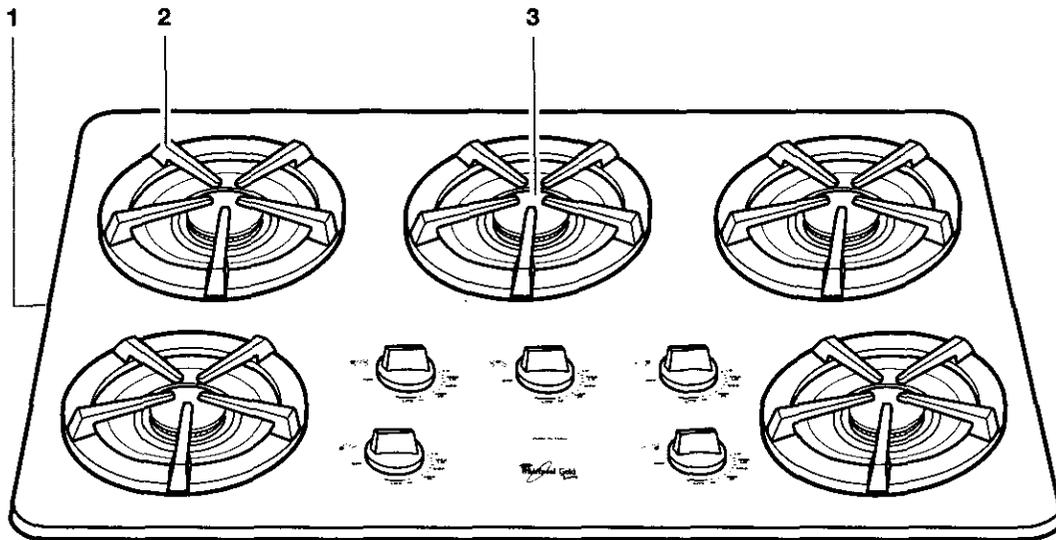


- 1. Left Rear Burner Control Knob
- 2. Center Rear Burner Control Knob

- 3. Right Rear Burner Control Knob

- 4. Left Front Burner Control Knob
- 5. Right Front Burner Control Knob

## Cooktop



- 1. Model and Serial Number Plate (under cooktop)

- 2. Surface Burner Grate

- 3. Surface Burner Cap

# COOKTOP USE

## Cooktop Controls

### ⚠ 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.

Electric igniters automatically light the surface burners when control knobs are turned to LITE.

Before setting a control knob, place filled cookware on the grate. Do not operate a burner using empty cookware or while the grate is vacant.

#### To Set:

1. Push in and turn knob counterclockwise to LITE. All four surface burners will click. Only the burner with the control knob turned to LITE will produce a flame.
2. Turn knob anywhere between HI and LO. Use the following chart as a guide when setting heat levels.

SETTING	RECOMMENDED USE
LITE	<ul style="list-style-type: none"> <li>Light the burner.</li> </ul>
HI	<ul style="list-style-type: none"> <li>Start food cooking.</li> <li>Bring liquid to a boil.</li> </ul>
Medium HI	<ul style="list-style-type: none"> <li>Hold a rapid boil.</li> <li>Quickly brown or sear food.</li> <li>To fry chicken.</li> </ul>
MED	<ul style="list-style-type: none"> <li>Maintain a slow boil.</li> <li>Fry or sauté foods.</li> <li>Cook soups, sauces and gravies.</li> </ul>
Medium LO	<ul style="list-style-type: none"> <li>Stew or steam food.</li> <li>Simmer.</li> </ul>
LO	<ul style="list-style-type: none"> <li>Keep food warm.</li> <li>Melt chocolate or butter.</li> </ul>

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

#### Power failure

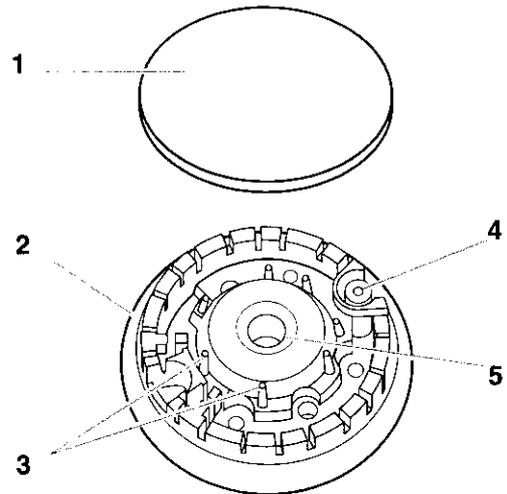
In case of prolonged power failure, the surface burners can be lit manually. Hold a lit match near a burner and turn knob counterclockwise to LITE. After burner lights, turn knob to setting

#### Burner Use Suggestions:

Use the right front, right rear or left rear burners for simmering, or for cooking smaller quantities of food requiring small cookware.

Use the left front POWER™ Burner for bringing liquids to a rapid boil, cooking large quantities of food, or deep-fat frying requiring large cookware.

### Sealed Surface Burners

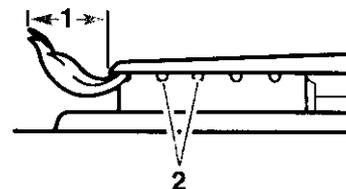


1. Burner cap
2. Burner base
3. Alignment pins
4. Ignitor
5. Gas tube opening

**IMPORTANT:** Do not obstruct the flow of combustion and ventilation air around the burner grate edges.

**Burner cap:** Always keep the burner cap in place when using a surface burner. A clean burner cap will help prevent poor ignition and uneven flames. Always clean the burner cap after a spill-over and routinely remove and clean the caps according to the "General Cleaning" section.

**Gas tube opening:** Gas must flow freely throughout the gas tube opening for the burner to light properly. **Keep this area free of soil and do not allow spills, food, cleaning agents or any other material to enter the gas tube opening.** Protect it from spill-overs by always using a burner cap.



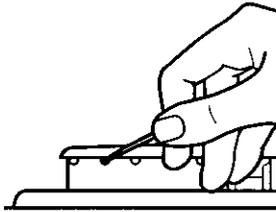
1. 1-1/2" (25-38 mm)
2. Burner ports

**Burner ports:** Check burner flames occasionally for proper size and shape as shown below. A good flame is blue in color, not yellow. Keep this area free of soil and do not allow spills, food, cleaning agents or any other material to enter the burner ports.

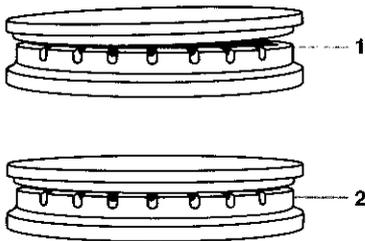
## To Clean:

**IMPORTANT:** Before cleaning, make sure all controls are off and the oven and cooktop are cool. Do not use oven cleaners, bleach or rust removers.

1. Remove the burner cap from the burner base and clean according to "General Cleaning" section.
2. Clean the gas tube opening with a damp cloth.
3. Clean clogged burner ports with a straight pin as shown. Do not enlarge or distort the port. Do not use a wooden toothpick. If the burner needs to be adjusted, call a qualified technician for service.



4. Replace the burner cap, making sure the alignment pins on the cap are properly aligned with the burner base.



1. *Incorrect*
2. *Correct*

5. Turn on the burner. If the burner does not light, check cap alignment. If the burner still does not light, do not service the sealed burner yourself. Contact a designated service technician.

## Home Canning

When canning for long periods, alternate the use of surface cooking areas, elements or surface burners between batches. This allows time for the most recently used areas to cool.

- Center the canner on the grate or largest surface cooking area or element. Canners should not extend more than 1 in. (2.5 cm) outside the cooking area.
- Do not place canner on two surface cooking areas, elements or surface burners at the same time.
- On ceramic glass models, only use flat-bottomed canners.
- On coil element models, the installation of a Canning Unit Kit is recommended. If not installed, the life of the coil element will be shortened. See "Assistance or Service" for ordering instructions.
- For more information, contact your local U.S. Government Agricultural Department Extension Office. In Canada, contact Agriculture Canada. Companies who manufacture home canning products can also offer assistance.

## Cookware

**IMPORTANT:** Never leave empty cookware on a hot surface cooking area, element or surface burner.

Ideal cookware should have a flat bottom, straight sides, a well-fitting lid and the material should be of medium-to-heavy thickness.

Cookware material is a factor in how quickly and evenly heat is transferred, which affects cooking results. A non-stick finish has the same characteristics as its base material. For example, aluminum cookware with a non-stick finish will take on the properties of aluminum.

Use the following chart as a guide for cookware material characteristics.

COOKWARE	CHARACTERISTICS
<b>*Aluminum</b>	<ul style="list-style-type: none"><li>■ Heats quickly and evenly.</li><li>■ Suitable for all types of cooking.</li><li>■ Medium or heavy thickness is best for most cooking tasks.</li></ul>
<b>Cast iron</b>	<ul style="list-style-type: none"><li>■ Heats slowly and evenly.</li><li>■ Good for browning and frying.</li><li>■ Maintains heat for slow cooking.</li><li>■ Rough surfaces may scratch cooktop.</li></ul>
<b>Ceramic or Ceramic glass</b>	<ul style="list-style-type: none"><li>■ Follow manufacturer's instructions.</li><li>■ Rough surfaces may scratch cooktop.</li><li>■ Heats slowly, but unevenly.</li><li>■ Ideal results on low to medium heat settings.</li></ul>
<b>*Copper</b>	<ul style="list-style-type: none"><li>■ Heats very quickly and evenly.</li></ul>
<b>Earthenware</b>	<ul style="list-style-type: none"><li>■ Follow manufacturer's instructions.</li><li>■ Use on low heat settings.</li></ul>
<b>Porcelain enamel-on-steel or cast iron</b>	<ul style="list-style-type: none"><li>■ See stainless steel or cast iron.</li></ul>
<b>Stainless steel</b>	<ul style="list-style-type: none"><li>■ Heats quickly, but unevenly.</li><li>■ A core or base of aluminum or copper on stainless steel provides even heating.</li></ul>

\*Aluminum and copper may be used as a core or base in cookware. When used as a base it can leave permanent marks on the cooktop or grates.

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# COOKTOP CARE

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## General Cleaning

**IMPORTANT:** Before cleaning, make sure all controls are off and the oven and cooktop are cool. Always follow label instructions on cleaning products.

Soap, water and a soft cloth or sponge are suggested first unless otherwise noted.

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### COOKTOP CONTROLS

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Do not use steel wool, abrasive cleansers or oven cleaner.

Do not soak knobs.

When replacing knobs, make sure knobs are in the OFF position.

On some models, do not remove seals under knobs.

- Soap and water or dishwasher:  
Pull knobs straight away from control panel to remove.

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### CONTROL PANEL

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Do not use abrasive cleaners, steel-wool pads, gritty wash cloths or some paper towels. Damage may occur.

- Glass cleaner and soft cloth or sponge:  
Apply glass cleaner to soft cloth or sponge, not directly on panel.

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### EXTERIOR PORCELAIN ENAMEL SURFACES (on some models)

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Food spills containing acids, such as vinegar and tomato, should be cleaned as soon as the entire appliance is cool. These spills may affect the finish.

- Glass cleaner, mild liquid cleaner or non-abrasive scrubbing pad:  
Gently clean around the model and serial number plate because scrubbing may remove numbers.

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### PORCELAIN-COATED GRATES AND CAPS

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Food spills containing acids, such as vinegar and tomato, should be cleaned as soon as the cooktop, grates and caps are cool. These spills may affect the finish.

To avoid chipping, do not bang grates and caps against each other or hard surfaces such as cast iron cookware.

Do not reassemble caps on burners while wet.

Do not clean in the Self-Cleaning cycle.

- Non-abrasive plastic scrubbing pad and mildly abrasive cleanser:  
Clean as soon as cooktop, grates and caps are cool.
- Dishwasher (grates only, not caps):  
Use the most aggressive cycle.

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### SURFACE BURNERS

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#### Sealed Burner models

See "Sealed Surface Burners" section.

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### STAINLESS STEEL (on some models)

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Do not use soap-filled scouring pads, abrasive cleaners, Cooktop Polishing Creme, steel-wool pads, gritty wash cloths or some paper towels. Damage may occur.

Rub in direction of grain to avoid damaging.

- Stainless Steel Cleaner & Polish (not included):  
See "Assistance or Service" section to order.
- Liquid detergent or all-purpose cleaner:  
Rinse with clean water and dry with soft, lint-free cloth.
- Vinegar for hard water spots

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## TROUBLESHOOTING

Try the solutions suggested here first in order to avoid the cost of an unnecessary service call.

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### Nothing will operate

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- **Is the power supply cord unplugged?**  
Plug into a grounded 3 prong outlet.
- **Has a household fuse been blown or has the circuit breaker been tripped?**  
Replace the fuse or reset the circuit.

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### Surface burners will not operate

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- **Is this the first time the surface burners have been used?**  
Turn on any one of the surface burner knobs to release air from the gas lines.
- **Is the control knob set correctly?**  
Push in knob before turning to a setting.
- **Are the burner ports clogged?**  
See "Sealed Surface Burners" section.

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### Surface burner flames are uneven, yellow and/or noisy

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- **Are the burner ports clogged?**  
See "Sealed Surface Burners" section.
- **On models with caps, are the burner caps positioned properly?**  
See "Sealed Surface Burners" section.
- **Is the burner damaged?**  
On models with caps, look for a warped cap. If cap will spin freely on a flat surface, painted side down, the cap is warped. Switch cap with a different surface burner to check for further warping. Contact a service technician or see "Assistance or Service" section.
- **Is propane gas being used?**  
The appliance may have been converted improperly. Contact a service technician or see "Assistance or Service" section.

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### Surface burner makes popping noises

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- **Is the burner wet?**  
Let it dry.

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### Excessive heat around cookware on cooktop

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- **Is the cookware the proper size?**  
Use cookware about the same size as the surface cooking area, element or surface burner. Cookware should not extend more than 1 in. (2.5 cm) outside the cooking area.

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### Cooktop cooking results not what expected

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- **Is the proper cookware being used?**  
See "Cookware" section.
- **Is the control knob set to the proper heat level?**  
See "Cooktop Controls" section.
- **Is the appliance level?**  
Level the appliance. See the Installation Instructions.

## ASSISTANCE OR SERVICE

Before calling for assistance or service, please check "Troubleshooting." It may save you the cost of a service call. If you still need help, follow the instructions below.

When calling, please know the purchase date and the complete model and serial number of your appliance. This information will help us to better respond to your request.

### If you need replacement parts

If you need to order replacement parts, we recommend that you only use FSP® replacement parts. FSP® replacement parts will fit right and work right because they are made with the same precision used to build every new WHIRLPOOL® appliance.

To locate FSP® replacement parts in your area, call our Customer Interaction Center telephone number or your nearest Whirlpool designated service center.

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## In the U.S.A.

Call the Whirlpool Customer Interaction Center toll free: **1-800-253-1301**.

### Our consultants provide assistance with:

- Features and specifications on our full line of appliances.
- Installation information.
- Use and maintenance procedures.
- Accessory and repair parts sales.
- Specialized customer assistance (Spanish speaking, hearing impaired, limited vision, etc.).
- Referrals to local dealers, repair parts distributors, and service companies. Whirlpool designated service technicians are trained to fulfill the product warranty and provide after-warranty service, anywhere in the United States.

To locate the Whirlpool designated service company in your area, you can also look in your telephone directory Yellow Pages.

### For further assistance

If you need further assistance, you can write to Whirlpool Corporation with any questions or concerns at:

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

Please include a daytime phone number in your correspondence.

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## In Canada

For product related questions, please call the Inglis Limited Customer Interaction Center toll free:

**1-800-461-5681** 8:30 a.m. - 5:30 p.m. (EST)

### Our consultants provide assistance with:

- Features and specifications on our full line of appliances.
- Referrals to local dealers.

### For parts, accessories and service in Canada

Call **1-800-807-6777**. Inglis Limited designated service technicians are trained to fulfill the product warranty and provide after-warranty service, anywhere in Canada.

### For further assistance

If you need further assistance, you can write to Inglis Limited with any questions or concerns at:

Customer Interaction Center  
Inglis Limited  
1901 Minnesota Court  
Mississauga, Ontario L5N 3A7

Please include a daytime phone number in your correspondence.

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# WHIRLPOOL® GAS COOKTOP, BUILT-IN OVEN AND RANGE WARRANTY

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## FULL ONE-YEAR WARRANTY

For one year from the date of purchase, when this appliance is operated and maintained according to instructions attached to or furnished with the product, Whirlpool Corporation will pay for FSP® replacement parts and repair labor to correct defects in materials or workmanship. Service must be provided by a Whirlpool designated service company.

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## FIVE-YEAR WARRANTY

**On gas ranges and gas cooktops**, in the second through fifth years from the date of purchase, when this appliance is operated and maintained according to instructions attached to or furnished with the product, Whirlpool Corporation will pay for FSP® replacement parts for any gas burner to correct defects in materials or workmanship. Service must be provided by a Whirlpool designated service company.

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### Whirlpool Corporation will not pay for:

1. Service calls to correct the installation of your appliance, to instruct you how to use your appliance, to replace house fuses or correct house wiring, or to replace owner-accessible light bulbs.
  2. Repairs when your appliance is used in other than normal, single-family household use.
  3. Pickup and delivery. Your appliance is designed to be repaired in the home.
  4. Damage resulting from accident, alteration, misuse, abuse, fire, flood, improper installation, acts of God or use of products not approved by Whirlpool Corporation or Inglis Limited.
  5. Repairs to parts or systems resulting from unauthorized modifications made to the appliance.
  6. Replacement parts or repair labor costs for units operated outside the United States or Canada.
  7. In Canada, travel or transportation expenses for customers who reside in remote areas.
  8. Any labor costs during limited warranties.
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### WHIRLPOOL CORPORATION AND INGLIS LIMITED SHALL NOT BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES.

Some states or provinces do not allow the exclusion or limitation of incidental or consequential damages, so this exclusion or limitation may not apply to you. This warranty gives you specific legal rights and you may also have other rights which may vary from state to state or province to province.

**Outside the 50 United States and Canada, this warranty does not apply. Contact your authorized Whirlpool dealer to determine if another warranty applies.**

If you need service, first see the "Troubleshooting" section of this book. After checking "Troubleshooting," additional help can be found by checking the "Assistance or Service" section or by calling the Whirlpool Customer Interaction Center, **1-800-253-1301** (toll-free), from anywhere in the U.S.A. For parts and service in Canada, please call **1-800-807-6777**. For product related questions in Canada, please call **1-800-461-5681**.

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**Keep this book and your sales slip together for future reference. You must provide proof of purchase or installation date for in-warranty service.**

Write down the following information about your appliance to better help you obtain assistance or service if you ever need it. You will need to know your complete model number and serial number. You can find this information on the model and serial number label/plate, located on your appliance as shown in the "Parts and Features" section.

Dealer name \_\_\_\_\_  
Address \_\_\_\_\_  
Phone number \_\_\_\_\_  
Model number \_\_\_\_\_  
Serial number \_\_\_\_\_  
Purchase date \_\_\_\_\_

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