



TOUCH-ACTIVATED ELECTRONIC INDUCTION COOKTOP

Use & Care Guide

For questions about features, operation/performance,
parts, accessories or service, call: **1-800-253-1301**
or visit our website at www.whirlpool.com

In Canada, for assistance, installation
or service, call **1-800-807-6777** or visit our website at
www.whirlpool.ca

TABLE DE CUISSON À INDUCTION AVEC COMMANDES ÉLECTRO- NIQUES TACTILES

Guide d'utilisation et d'entretien

Au Canada, pour assistance, installation
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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.

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 a cooktop – Children climbing on the cooktop to reach items could be seriously injured.
- **Proper Installation** – Be sure your cooktop is properly installed and grounded by a qualified technician.
- **Never Use Your Cooktop for Warming or Heating the Room.**
- **Do Not Leave Children Alone** – Children should not be left alone or unattended in area where cooktop is in use. They should never be allowed to sit or stand on any part of the cooktop.
- **Wear Proper Apparel** – Loose-fitting or hanging garments should never be worn while using the cooktop.
- **User Servicing** – Do not repair or replace any part of the cooktop unless specifically recommended in the manual. All other servicing should be referred to a qualified technician.
- **Storage on Cooktop** – Flammable materials should not be stored near surface units.
- **Do Not Use Water on Grease Fires** – Smother fire or flame or use dry chemical or foam-type extinguisher.
- **Use Only Dry Potholders** – Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or other bulky cloth.
- **DO NOT TOUCH SURFACE UNITS OR AREAS NEAR UNITS** – Surface units may be hot even though they are dark in color. Areas near surface units may become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact surface units or areas near units until they have had sufficient time to cool. Among those areas are the cooktop and surfaces facing the cooktop.
- **Use Proper Pan Size** – This cooktop is equipped with one or more surface units of different size. Select utensils having flat bottoms large enough to cover the surface unit heating element. The use of undersized utensils will expose a portion of the heating element to direct contact and may result in ignition of clothing. Proper relationship of utensil to burner will also improve efficiency.

- **Never Leave Surface Units Unattended at High Heat Settings** – Boilover causes smoking and greasy spillovers that may ignite.
- **Glazed Cooking Utensils** – Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for cooktop service without breaking due to the sudden change in temperature.
- **Utensil Handles Should Be Turned Inward and Not Extend Over Adjacent Surface Units** – To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the handle of a utensil should be positioned so that it is turned inward, and does not extend over adjacent surface units.
- **Do Not Cook on Broken Cooktop** – If cooktop should break, cleaning solutions and spillovers may penetrate the broken cooktop and create a risk of electric shock. Contact a qualified technician immediately.
- **Clean Cooktop With Caution** – If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burn. Some cleaners can produce noxious fumes if applied to a hot surface.

For units with ventilating hood –

- **Clean Ventilating Hoods Frequently** – Grease should not be allowed to accumulate on hood or filter.
- **When flaming foods under the hood, turn the fan on.**

For units with coil elements –

- **Make Sure Reflector Pans or Drip Bowls Are in Place** – Absence of these pans or bowls during cooking may subject wiring or components underneath to damage.
- **Protective Liners** – Do not use aluminum foil to line surface unit drip bowls, except as suggested in the manual. Improper installation of these liners may result in a risk of electric shock, or fire.
- **Do Not Soak Removable Heating Elements** - Heating elements should never be immersed in water.

SAVE THESE INSTRUCTIONS

This induction cooktop generates and uses ISM frequency energy that heats cookware by using an electromagnetic field. It has been tested and complies with Part 18 of the FCC Rules for ISM equipment. This induction cooktop meets the FCC requirements to minimize interference with other devices in residential installation.

This induction cooktop may cause interference with television or radio reception. If interference occurs, the user should try to correct the interference by:

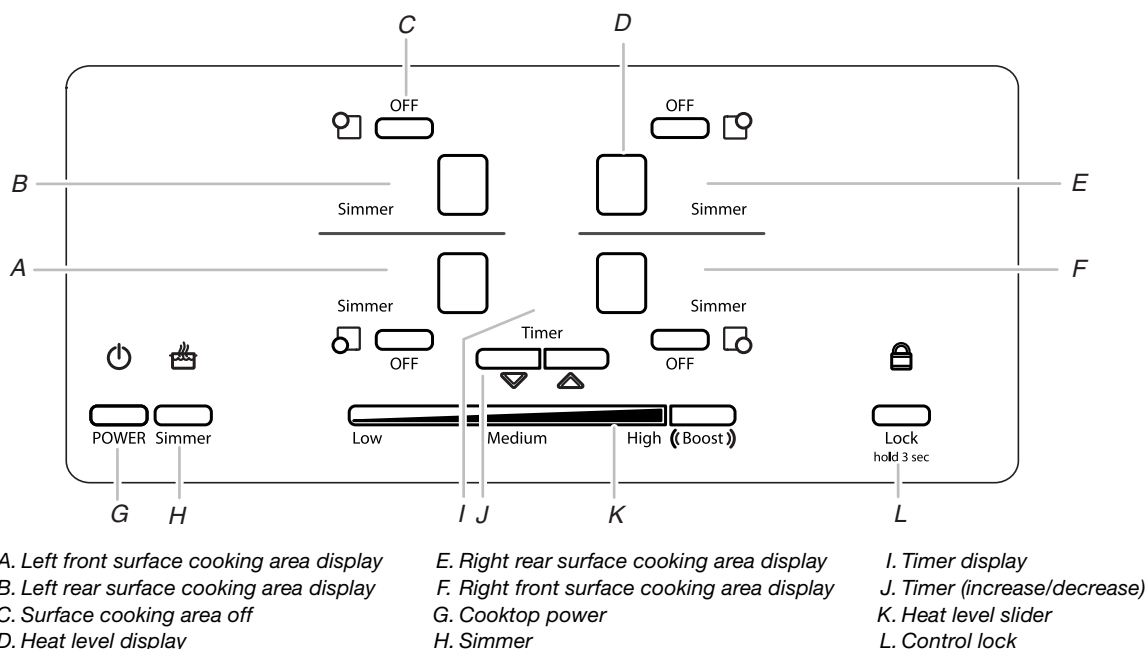
- Relocating the receiving antenna of the radio or television.
- Increasing the distance between the cooktop and the receiver.
- Connecting the receiver into a different outlet.

It is the user's responsibility to correct any interference.

NOTE: People with a pacemaker or similar medical device should use care when standing near this induction cooktop while it is on. The electromagnetic field may affect the pacemaker or similar device. Consult your doctor, or the manufacturer of the pacemaker or similar medical device for additional information about its effects with electromagnetic fields of the induction cooktop.

COOKTOP USE

This manual covers different models. The cooktop you have purchased may have some or all of the features listed.



Induction Cooking

Induction cooking is quite different from traditional forms of cooking. The heat is generated directly in the pan, keeping the cooking surface cooler than with a traditional element.

Induction cooking does not lose as much heat as traditional forms because all the heat is created in the pan itself.

The cooktop heats up or cools down quickly after the controls are set. It also stops heating when the pan is removed without turning off the power.

Food spilled on the cooktop surface will not burn because the glass is not heated. Induction cooking allows for immediate cleaning after use because the heat is created in the pan.

Pan size, material (see "Cookware" section), and positioning is very important to achieve maximum wattage.

The diameter of the pan's base should be equal to the size of the element.

If the pan is too small, the burner does not sense the pan and will not activate.

Cooktop Controls

⚠ WARNING



Fire Hazard

Turn off all controls when done cooking.
Failure to do so can result in death or fire.

The touch-activated electronic controls offer a variety of heat settings for optimal cooking results. When melting foods such as chocolate or butter, or when proofing bread, the surface cooking area can be set to the keep warm function for minimal surface cooking area operation.

For maximum surface cooking area operation, all cooktop touch-activated electronic controls can be set to Performance boost function when bringing liquids to a fast and rapid boil. Set the surface cooking area heat setting level to 9, then touch the "plus" (+) key to immediately reach the highest setting.

NOTE: Where 240V installation is not available, this cooktop will automatically adjust to 208V operation.

First use or after a power failure:

After connecting the cooktop to an electrical power supply or after a power failure, the control panel will be locked. An indicator light above the key icon will be on. To unlock the control panel, press and hold CONTROL LOCK for 3 seconds. The indicator light will turn off, and the cooktop is ready for use.

To Use

To Turn On the Cooktop:

1. Press POWER.

The indicator light above the Power keypad and a dash (“-”) in each surface cooking area will light to indicate that each surface cooking area is ready to be activated.

Inactivity for 10 seconds after the main power has been turned on will automatically turn off the power to the cooktop.

If a cooking function or the power slider is touched without first selecting a surface cooking area, all dashes (one for each zone) will flash and an invalid tone will sound 3 times.

To Turn on a Surface Cooking Area:

2. Touch directly on the display area for the surface cooking area you want to use.

The current power level and indicator light will flash for 10 seconds then remain on.

Touching any other feature or the power slider stops the flashing, and information for the keypad that was touched will be displayed.

When a surface cooking area is selected, the timer will also turn on to show that it can now be set.

When a surface cooking area is left at the “0” power level for 1 minute, the surface cooking area will automatically turn off and display only the middle dash without the indicator light.

3. Select a heat setting from 1 - 9 by touching/sliding on the power slider. The heat setting will appear in the surface cooking area display.

The power slider consists of 9 positions plus a “Boost” position. When the user slides to 0, “0” will be displayed. The surface cooking area will not turn on but remains active/selected.

When a surface cooking area is left at the “0” power level for 30 seconds, the zone will automatically turn off and display only the middle dash without the indicator light.

Use the following chart as a guide when setting heat levels.

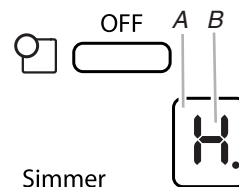
SETTING	RECOMMENDED USE
9 - Boost	■ Bring liquid to a boil.
9	■ Start food cooking.
7 - 8	■ Quickly brown or sear food.
6 - 7	■ Hold a rapid boil.
5 - 6	■ Fry poultry or meat. ■ Cook soups, sauces and gravies.
4 - 5	■ Maintain a slow boil. ■ Stew or steam food.
3 - 5	■ Simmer
1 - 2	■ Keep cooked food warm. ■ Melt chocolate or butter.
Simmer	■ Maintain a slow boil

To Turn Off:

1. Touch ON/OFF to turn off desired surface cooking area. One tone will sound when Off is pressed.
2. Touch POWER to turn off the cooktop when finished.

Hot Surface Indicator

An “H” will appear in the heat setting display of a surface cooking area that is too hot to touch, even after that surface cooking area is turned off.



A. Heat setting display

B. Hot surface indicator “H”

If the cooktop is on when a power failure occurs, the Hot Surface Indicator “H” will remain on up to 45 minutes after the power is restored to the cooktop.

Simmer

The Simmer function can be used on all surface cooking areas. Simmer can be used on more than 1 surface cooking area at a time.

To Use:

To Turn On:

1. Check that a surface cooking area has been selected.
2. Touch SIMMER. “A” will appear in the display, and the indicator light next to Simmer will light.

The timer remains visible and can be set if desired.

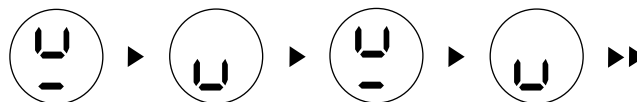
To Turn Off:

Simmer can be turned off in 3 different ways:

1. Use the power slider to set to a heat level.
OR
2. Touch the surface cooking area OFF keypad.
OR
3. Select a different cooking function.

Pan Detection

If the system cannot recognize the pan, or if the pan has been removed from the surface cooking area, the “replace pan” animation appears in the cooking area display as a reminder. See the following illustration.



If the pan is not placed within 30 seconds, the zone(s) will switch Off.

If a Timer is running when a pan is removed, the countdown will continue.

Control Lock

The Control Lock avoids unintended use of the surface cooking areas.

If Control Lock is activated when power to the cooktop is off, the cooktop is locked out, and the surface cooking areas cannot be turned on by the cooktop touch controls.

If Control Lock is activated when power to the cooktop is on, all keypads are locked out except for the Power and On/Off keypads.

To Lock Cooktop:

Touch and hold the CONTROL LOCK keypad for 3 seconds. After 3 seconds, a tone will sound and the indicator light above the Control Lock keypad will light, indicating that the cooktop controls are in the lockout position.

If the cooktop is in use when Control Lock is activated, cooking will proceed as normal and any timers that have been set will continue their countdown.

To Unlock Cooktop:

Touch and hold the CONTROL LOCK keypad for 3 seconds.

Performance Boost Function

This function allows you to increase the heat setting level above the maximum heat setting 9 for 10 minutes or less.

NOTE: Performance Boost function is available on only the left rear surface cooking area.

To Use:

If you attempt to use the Performance Boost function on elements that do not have the feature, 2 beeps will sound, and the power level will remain the same.

1. Check that the left rear surface cooking area has been selected.
2. Touch BOOST. "P" will appear in the display.
3. After 10 minutes, the "P" will no longer be visible in the display, and the Performance boost function will no longer be active. The surface cooking area turns back to heat setting level 9.

NOTE: The Performance boost function may automatically be deactivated to keep the internal electronic components of the cooktop from becoming too hot.

Timer

Use the cooking timer to set times up to 90 minutes. The timer is independent of any other control settings.

To Use:

1. Touch TIMER "up" or "down" arrow. "01" appears in the timer display.
2. Touch the TIMER "up" arrow to increase the time in 1-minute increments.
or
Touch the TIMER "down" arrow to decrease the time in 1-minute increments.
3. The timer will start to count down after a few seconds.
To change the time, touch the TIMER "up" or TIMER "down" arrow.
4. When the countdown is finished, "00" flashes and a tone will sound.

NOTE: When the power is restored after an outage, the timer will no longer be running.

Tones

Tones are audible signals, indicating the following:

One tone

- Valid pad press
- Slider is moved to "0" power level
- Slider is moved to "Boost" power level
- Boiling is reached

Two tones

- Invalid pad press

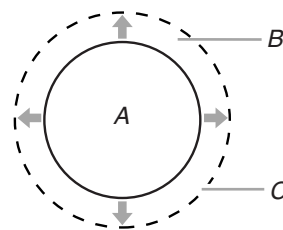
Three tones

- End of Timer cycle
-

Ceramic Glass

Cleaning off the induction cooktop before and after each use will help keep it free from stains and provide the most even heating. For more information, see "General Cleaning" section.

- Avoid storing jars or cans above the cooktop. Dropping a heavy or hard object onto the cooktop could crack the cooktop.
- To avoid damage to the cooktop, do not leave a hot lid on the cooktop. As the cooktop cools, air can become trapped between the lid and the cooktop, and the ceramic glass could break when the lid is removed.
- For foods containing sugar in any form, clean up all spills and soils as soon as possible. Allow the cooktop to cool down slightly. Then, while wearing oven mitts, remove the spills while the surface is still warm. If sugary spills are allowed to cool down, they can adhere to the cooktop and can cause pitting and permanent marks.
- To avoid scratches, do not slide cookware or bakeware across the cooktop.
- To avoid damage to the cooktop, do not allow objects that could melt, such as plastic or aluminum foil, to touch any part of the entire cooktop.
- To avoid damage to the cooktop, do not use the cooktop as a cutting board.
- Use cookware about the same size as the surface cooking area. Cookware should not extend more than ½" (1.3 cm) outside the area.



A. Surface cooking area
B. Cookware/canner
C. ½" (1.3 cm) Maximum overhang

- Use flat-bottomed cookware for best heat conduction and energy efficiency. Cookware with rounded, warped, ribbed or dented bottoms could cause uneven heating and poor cooking results.
- Determine flatness by placing the straight edge of a ruler across the bottom of the cookware. While you rotate the ruler, no space or light should be visible between it and the cookware.
- Make sure the bottoms of pots and pans are clean and dry before using them. Residue and water can leave deposits when heated.

Cookware

Only ferromagnetic pans can be used for induction cooking.

Ferromagnetic materials include:

- Enameled steel
- Cast iron
- Stainless steel designed for induction cooking

Non-ferromagnetic materials include:

These types of pans will not work with induction cooking.

- Stainless steel
- Glass
- Ceramic
- Copper or aluminum pans

To find out whether your pans can be used with an induction cooktop, flip the pan over, hold a magnet to the bottom of the pan, and see whether it sticks. If the magnet sticks to the bottom of the pan, the pan is ferromagnetic and can be used for induction cooking.

The number on the surface cooking area heat setting display will flash if no pan is placed on the surface cooking area, or the pan is not made of the right material, or it is not the right size. It will stop flashing once a suitable pan is placed on the surface cooking area. If you take longer than 90 seconds to place the correct pan on the surface cooking area, the surface cooking area will turn off.

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

Choose the correct pan size for each surface cooking area. The diameter of the pan's base should correspond to the size of the surface cooking area.

NOTE: Cookware manufacturers often give the diameter across the top of the pan. This is usually larger than the diameter of the base.

Pans with rough finishes may scratch the cooktop.

COOKTOP CARE

General Cleaning

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

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

CERAMIC GLASS

To avoid damage, do not use steel wool, abrasive powder cleansers, chlorine bleach, rust remover or ammonia.

Cleaning Method:

Always wipe with a clean, wet cloth or sponge and dry thoroughly to avoid streaking and staining.

Cooktop Cleaner is recommended for regular use to help avoid scratches, pitting and abrasions, and to condition the cooktop. It may be ordered as an accessory. See "Assistance or Service" section to order.

A Cooktop Scraper is also recommended for stubborn soils, and can be ordered as an accessory. See "Assistance or Service" section to order. The Cooktop Scraper uses razor blades. Store razor blades out of the reach of children.

Light to moderate soil

- Paper towels or clean damp sponge.
- Cooktop Cleaner and clean damp paper towel:

Clean as soon as cooktop has cooled down. Rub creme into surface with a damp paper towel or soft cloth. Continue rubbing until white film disappears.

Sugary spills (jellies, candy, syrup)

- Cooktop Scraper:

Clean while the cooktop is still warm. You may want to wear oven mitts while cleaning the cooktop.

Heavy soil, dark streaks, specks and discoloration

- Cooktop Cleaner or nonabrasive cleanser:

Rub product into soil with a damp paper towel or soft cloth. Continue rubbing until white film disappears.

Burned-on soil

- Cooktop Cleaner and Cooktop Scraper:

Rub creme into soil with damp paper towel. Hold scraper as flat as possible on surface and then scrape. Repeat for stubborn spots. Polish entire cooktop with creme and paper towel.

Tiny scratches and abrasions

- Cooktop Cleaner:

Rub creme into surface with a damp paper towel or soft cloth. Continue rubbing until white film disappears. Scratches and abrasions do not affect cooking performance and after many cleanings become less noticeable.

TROUBLESHOOTING

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

Nothing will operate

- **Is the cooktop wired properly?** See the Installation Instructions for more information.
- **Has a household fuse blown, or has a circuit breaker tripped?** Replace the fuse or reset the circuit breaker. If the problem continues, call an electrician.

Cooktop will not operate

- **Is the cooktop control set correctly?** Touch the display area on the control panel to select a cooking surface before selecting a function.
- **Is the “Control Lock” Cooktop Lockout set?** See “Control Lock” section.
- **Has the cooktop turned off by itself?** The power off key was unintentionally touched. Press power key again. Reset the cooktop.

Excessive heat around cookware on cooktop

- **Is the cookware the proper size?** Use cookware about the same size as the surface cooking area. Cookware should not extend more than ½" (1.3 cm) outside the cooking area.

Cooktop cooking results not what expected

- **Is the proper cookware being used?** See “Cookware” section.
- **Is the cooktop control set to the proper heat level?** See “Cooktop Controls” section.
- **Is the cooktop level?** Level the cooktop. See the Installation Instructions.

Display shows messages

- **Is the “replace pan” animation showing in the display when you place a saucepan on an induction surface cooking area?** See the “Pan Detection” section. Check that the saucepan is electromagnetic. Check that the diameter of the saucepan is large enough. Center the saucepan on the surface cooking area. Allow the saucepan to cool down in the event that it has become hot when used. Switch the surface cooking area off, then on again. If the display still does not light up, turn power off at the circuit breaker. Wait 20 seconds and turn power back on.
- **Is the Performance boost function display flashing and switching off?** The Performance boost function operates the surface cooking area with the most power. During long cooking times, it is possible that the function will switch the surface cooking area off to protect the cooktop from overheating. You can continue to use the cooktop if the display is not flashing.

- **Is the display flashing “Er” and numbers?** If an “Er” and a series of numbers appear in the display panel, turn power off at the circuit breaker. Turn on again. If problem continues, call customer service. See “Assistance or Service” section.
- **Is the display flashing “F” or “C” and numbers?** If “F” or “C” and a number are alternately flashing on the display, refer to the following table for possible solutions.

Error Code	Error	Solution
Cooktop has turned off and is beeping every 10 seconds.	An object, liquids or soils are putting pressure on the control panel.	Thoroughly wipe or remove any object on touch keys.
F42, F43	The power voltage is too low or too high.	Turn off the cooktop. Wait 5 seconds, then turn it back on. If this continues, contact a qualified electrician.
C81, C82, C83	The surface cooking area has overheated.	The surface cooking area automatic shutoff was activated. Wait 5 minutes, for it to cool down, then turn it back on.
F12, F21, F25, F36, F37, F40, F47, F56, F58, 560, F61, F62, F63, F64		Call customer service. See the “Assistance or Service” section.

Operational cooktop sounds

- **Is there a low humming?** This occurs when cooking at high power. The cause of this is the amount of energy which is transmitted from the appliance to the cookware. This sound will quiet or go away when the power is turned down.
- **Is there a crackling?** This sound occurs when cookware is used which consists of different materials. The noise is caused by vibrations in the joint faces between the different layers. It may change depending on the amount and type of food being cooked.
- **Is there a fan noise?** The electronics require a controlled temperature in order to function reliably. The cooktop is fitted with a fan which runs at various speeds according to the temperature detected. The fan may also continue to run even after the cooktop has been switched off, if the temperature it detects is too high.

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 use only 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 us or your nearest Whirlpool designated service center.

In the U.S.A.

Call the Whirlpool Customer eXperience Center toll free: **1-800-253-1301** or visit our website at **www.whirlpool.com**.

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 eXperience Center
553 Benson Road
Benton Harbor, MI 49022-2692

Please include a daytime phone number in your correspondence.

Accessories

Cooktop Cleaner

(ceramic glass models)

Order Part Number 31464

Cooktop Protectant

(ceramic glass models)

Order Part Number 31463

Cooktop Scraper

(ceramic glass models)

Order Part Number WA906B

Stainless Steel Cleaner and Polish

(stainless steel models)

Order Part Number 31462

All-Purpose Appliance Cleaner

Order Part Number 31682

In Canada

Call the Whirlpool Canada LP Customer eXperience Centre toll free: **1-800-807-6777**, or visit our website at **www.whirlpool.ca**.

Our consultants provide assistance with:

- Features and specifications on our full line of appliances.
- Use and maintenance procedures.
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- Referrals to local dealers, repair parts distributors, and service companies. Whirlpool Canada LP 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 Whirlpool Canada LP with any questions or concerns at:

Customer eXperience Centre
Whirlpool Canada LP
200 - 6750 Century Ave.
Mississauga, Ontario L5N 0B7

Please include a daytime phone number in your correspondence.

WHIRLPOOL CORPORATION MAJOR APPLIANCE WARRANTY

LIMITED WARRANTY

For one year from the date of purchase, when this major appliance is operated and maintained according to instructions attached to or furnished with the product, Whirlpool Corporation or Whirlpool Canada LP (hereafter "Whirlpool") will pay for Factory Specified Parts and repair labor to correct defects in materials or workmanship. Service must be provided by a Whirlpool designated service company. This limited warranty is valid only in the United States or Canada and applies only when the major appliance is used in the country in which it was purchased. Outside the 50 United States and Canada, this limited warranty does not apply. Proof of original purchase date is required to obtain service under this limited warranty.

ITEMS EXCLUDED FROM WARRANTY

This limited warranty does not cover:

1. Service calls to correct the installation of your major appliance, to instruct you on how to use your major appliance, to replace or repair house fuses, or to correct house wiring or plumbing.
2. Service calls to repair or replace appliance light bulbs, air filters or water filters. Consumable parts are excluded from warranty coverage.
3. Repairs when your major appliance is used for other than normal, single-family household use or when it is used in a manner that is contrary to published user or operator instructions and/or installation instructions.
4. Damage resulting from accident, alteration, misuse, abuse, fire, flood, acts of God, improper installation, installation not in accordance with electrical or plumbing codes, or use of consumables or cleaning products not approved by Whirlpool.
5. Cosmetic damage, including scratches, dents, chips or other damage to the finish of your major appliance, unless such damage results from defects in materials or workmanship and is reported to Whirlpool within 30 days from the date of purchase.
6. Any food loss due to refrigerator or freezer product failures.
7. Costs associated with the removal from your home of your major appliance for repairs. This major appliance is designed to be repaired in the home and only in-home service is covered by this warranty.
8. Repairs to parts or systems resulting from unauthorized modifications made to the appliance.
9. Expenses for travel and transportation for product service if your major appliance is located in a remote area where service by an authorized Whirlpool servicer is not available.
10. The removal and reinstallation of your major appliance if it is installed in an inaccessible location or is not installed in accordance with published installation instructions.
11. Major appliances with original model/serial numbers that have been removed, altered or cannot be easily determined. This warranty is void if the factory applied serial number has been altered or removed from your major appliance.

The cost of repair or replacement under these excluded circumstances shall be borne by the customer.

DISCLAIMER OF IMPLIED WARRANTIES; LIMITATION OF REMEDIES

CUSTOMER'S SOLE AND EXCLUSIVE REMEDY UNDER THIS LIMITED WARRANTY SHALL BE PRODUCT REPAIR AS PROVIDED HEREIN. IMPLIED WARRANTIES, INCLUDING WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE, ARE LIMITED TO ONE YEAR OR THE SHORTEST PERIOD ALLOWED BY LAW. WHIRLPOOL SHALL NOT BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES. SOME STATES AND PROVINCES DO NOT ALLOW THE EXCLUSION OR LIMITATION OF INCIDENTAL OR CONSEQUENTIAL DAMAGES, OR LIMITATIONS ON THE DURATION OF IMPLIED WARRANTIES OF MERCHANTABILITY OR FITNESS, SO THESE EXCLUSIONS OR LIMITATIONS MAY NOT APPLY TO YOU. THIS WARRANTY GIVES YOU SPECIFIC LEGAL RIGHTS, AND YOU MAY ALSO HAVE OTHER RIGHTS WHICH VARY FROM STATE TO STATE OR PROVINCE TO PROVINCE.

If outside the 50 United States and Canada, contact your authorized Whirlpool dealer to determine if another warranty applies.

If you need service, first see the "Troubleshooting" section of the Use & Care Guide. After checking "Troubleshooting," you may find additional help 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**.

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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 major 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 located on the product.

Dealer name _____

Address _____

Phone number _____

Model number _____

Serial number _____

Purchase date _____