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WHIRLPOOL SC8720EDW Owner's Manual

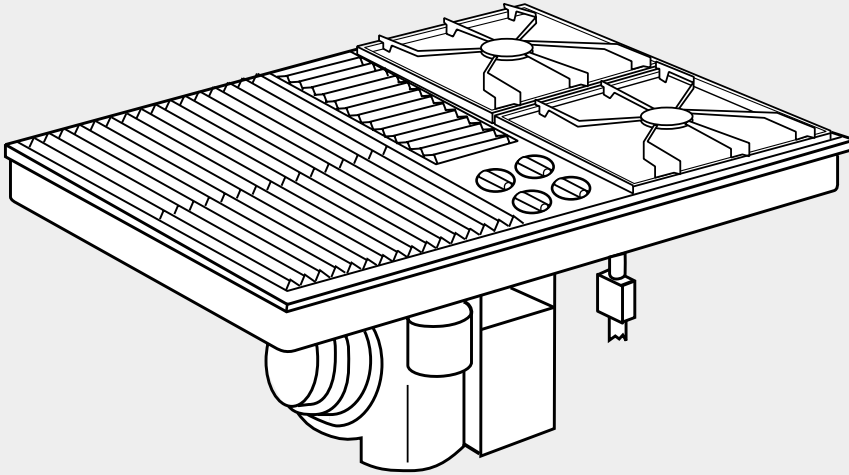
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----- Manual continues below -----

Installation Instructions



30" **GAS** Downdraft Cooktop

Modules selected at time of purchase.

Quick Reference

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Need assistance?

Check your Use and Care Guide for a toll-free number. If you need to call, call the dealer from whom you purchased the cooktop.

- Have questions about the cooktop installation.
- Need to obtain the name and number of an authorized service company.

The dealer is listed in the Yellow Pages of your local directory under "Appliances — Household — Major — Sales."

When you call, you will need:

- The cooktop model number.
- The cooktop serial number.

Both numbers are listed on the model/serial rating label on the bottom of the right side of the downdraft cooktop. Write both numbers down now before installing the cooktop.

Model # _____ Serial # _____

IMPORTANT:
Read and save these instructions.

Part No. 209811A
4381590

IMPORTANT:

Installer: Leave Installation Instructions with cooktop.

Homeowner: Keep Installation Instructions for future reference.

Save Installation Instructions for local electrical code requirements.

Before you start...

Important: Observe all governing codes and ordinances.

Proper installation is your responsibility.

- Make sure you have everything necessary for correct installation.
- **Have a qualified technician install this cooktop.**
- Comply with the installation clearances specified on the model/serial rating plate.

Model/serial rating plate is located on the right side of the downdraft plenum.

Cooktop location should be away from strong draft areas, such as windows, doors and strong heating vents or fans. Locate cooktop for convenient use in kitchen.

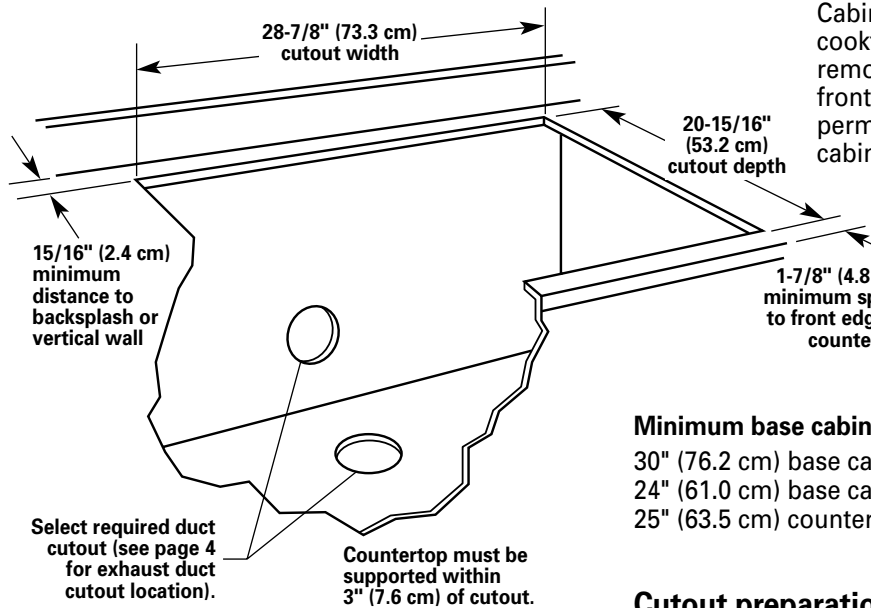
Grounded electrical outlet is required. See "Electrical requirements," Page 2.

Proper gas supply connection must be available. See "Gas supply requirements," Page 3.

Venting duct must terminate outdoors.

All openings in the wall or floor where cooktop is to be installed must be sealed.

Cutout dimensions

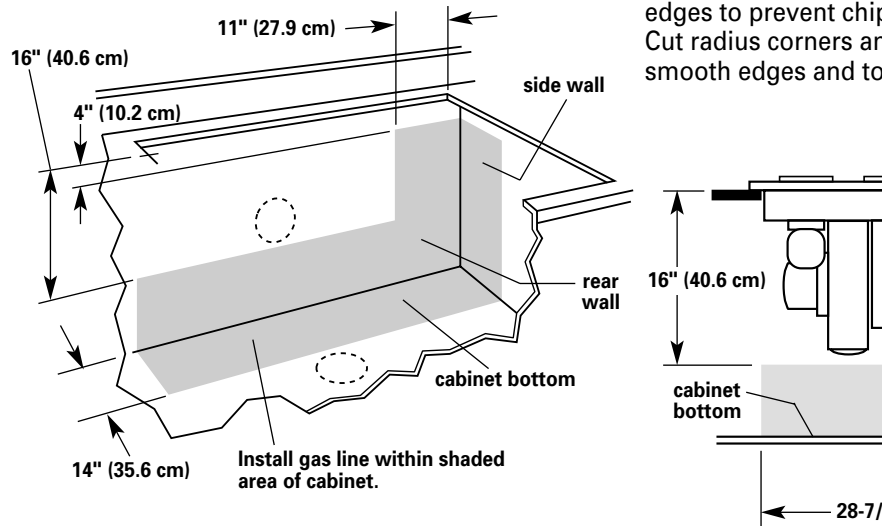


Minimum base cabinet

30" (76.2 cm) base cabinet
 24" (61.0 cm) base cabinet
 25" (63.5 cm) countertop

Cutout preparation

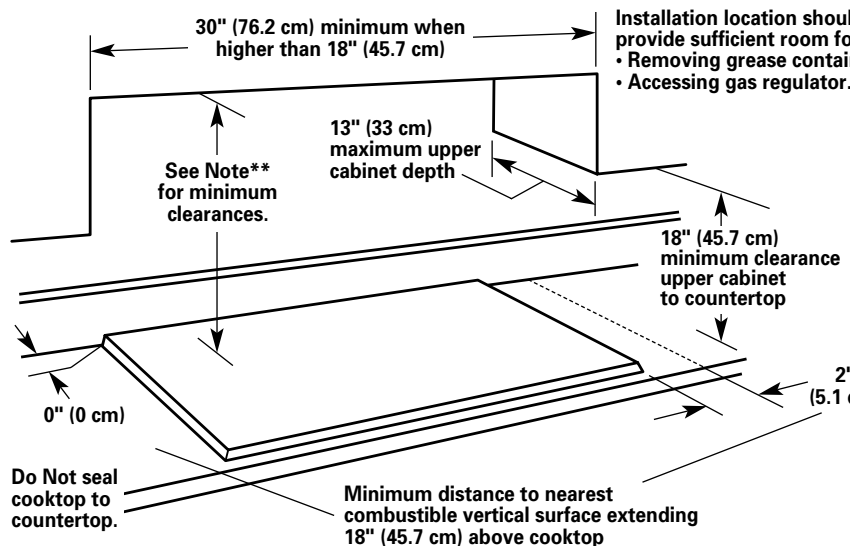
Decorative laminate - Chamfer all exposed edges to prevent chipping. Cut radius corners and smooth edges and to



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.

Clearance dimensions



** Note: 30" (76.2 cm) minimum when bottom of wood or metal cabinet is protected by not less than 1/4" flame retardant millboard covered with not less than No. 28 MSG sheet steel, 0.015" stainless steel, 0.024" aluminum or 0.020" copper.

36" (91.4 cm) minimum clearance between the top

2" (5.1 cm)

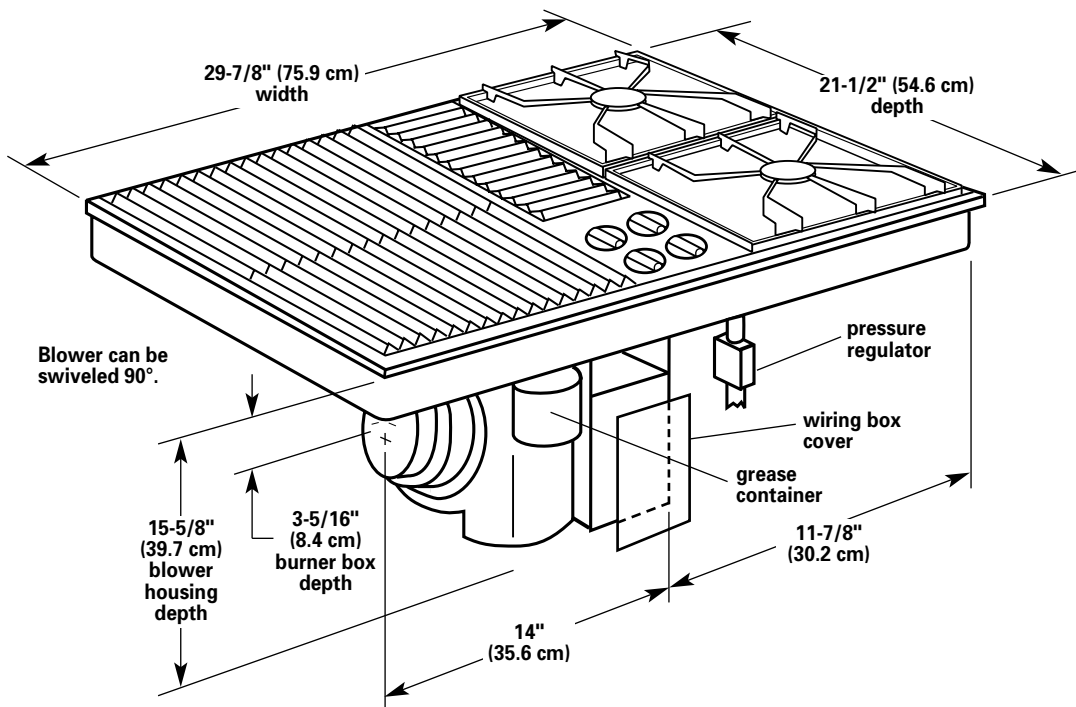
WARNING



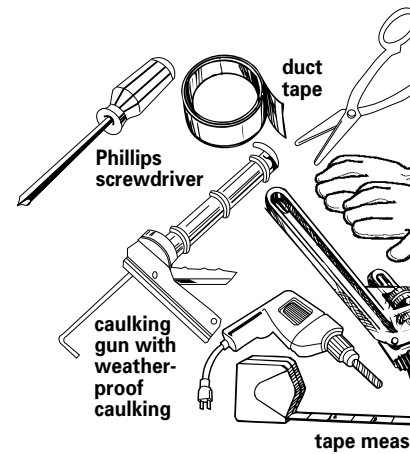
Electrical Shock Hazard

It is the customer's responsibility to contact a qualified electrical installer, to make sure that the

Product dimensions



Tools and materials needed:



Not shown:

- gas line shutoff valve
- L.P. gas-resistant pipe-joint compound
- A.G.A. design-certified flexible metal connector (4-5 feet) (1.2-1.5 m) or rigid gas supply pipe
- flare union adapter for connection to pipe (1/2" NPT x 1/2" or 3/4" I.D.)
- wall or roof cap
- metal ductwork
- 2 sheet metal screws to attach transition

Parts supplied

Remove parts from packages. Components were included.

- literature pack
- 4 orifice hoods
- exhaust flow rate tester card

Electrical requirements

⚠ WARNING



Electrical Shock Hazard

Electrical ground is required on this appliance.

Do Not ground to a gas pipe.

Do Not change the power supply cord plug. If the plug will not fit the outlet, have a proper outlet installed by a qualified electrician.

A 120-volt, 60-Hz, AC-only, 15- or 20-ampere, fused electrical supply is required. A time-delay fuse or circuit breaker is recommended. It is recommended that a separate circuit serving only this appliance be provided.

Electronic ignition systems operate within wide voltage limits, but proper grounding and polarity are necessary. In addition to checking that the outlet provides 120-volt power and is correctly grounded, the outlet must be checked by a qualified electrician to see if it is wired with correct polarity.

The wiring diagram is located on the inside of the terminal box cover.

Recommended grounding method

For your personal safety, this appliance must be grounded. This appliance requires a power supply cord having a 3-prong grounding plug. To minimize fire and shock hazard, the cord must be plugged into a properly mating 3-prong grounded receptacle, grounded in accordance with the National Electrical Code (NEC), latest edition* and all local codes and ordinances. See Figure 1. If a grounded receptacle is not available, it is the user's responsibility and obligation to have a properly grounded receptacle installed by a qualified electrician.

*Copies of the standards listed

Gas supply requirements

WARNING



Fire Hazard

This downdraft cooktop must be connected to a regulated gas supply.

L.P. gas supply must NOT exceed 14-inch water column pressure. This must be checked by a qualified technician before installing this cooktop.

Do Not use an open flame to test for leaks from gas connections.

New A.G.A. design-certified flexible gas line should be used when codes permit.

Failure to follow these instructions could result in an explosion, fire or personal injury.

This installation must conform with all local codes and ordinances. In the absence of local codes, installation must conform with American National Standard, National Fuel Gas Code ANSI Z223.1 — latest edition** and all local codes and ordinances.

Copies of the standards listed above may be obtained from:

** American Gas Association
1515 Wilson Boulevard
Arlington, Virginia 22209

Input ratings shown on the model/serial rating plate are for elevations up to 2,000 feet (609.6 m). For elevations above 2,000 feet (609.6 m), a 4 percent reduction of the rating is required for each 1,000 feet (304.8 cm) in elevation. For assistance when installing the cooktop at higher elevations, contact your local service company.

Type of gas: This downdraft cooktop is factory set for use with Natural gas. It is design-

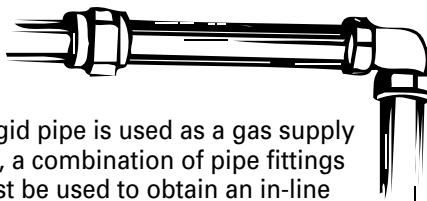
certified by the American Gas Association (A.G.A.) for Natural or L.P. gas usage with appropriate conversion. (See "Gas conversion" instructions, Page 7). The model/serial rating plate (located on the right side of the downdraft plenum) lists the type of gas that can be used. If the type of gas listed does not agree with the type of gas available, check with the local gas supplier. **Conversion must be done by a qualified service technician.**

Gas supply line: With Natural gas, provide a gas supply line of 3/4" rigid pipe to the downdraft cooktop location. With L.P. gas, piping or tubing can be 1/2" minimum. A smaller size pipe on long runs may result in insufficient gas supply. Usually, L.P. gas suppliers determine the size and materials used on the system.

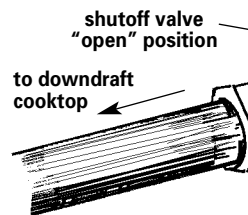
Pipe-joint compounds made for use with L.P. gas must be used.



Flexible metal appliance connector: If local codes permit, a new A.G.A. design-certified, 4-5 foot (1.2-1.5 m) long, 1/2" or 3/4" I.D., flexible metal appliance connector is recommended for connecting the cooktop to the gas supply line. A 1/2" male pipe thread is needed for connection to pressure regulator female pipe threads. **Do Not kink or damage the flexible metal tubing when moving the downdraft cooktop.**



If rigid pipe is used as a gas supply line, a combination of pipe fittings must be used to obtain an in-line connection to the downdraft cooktop. All strains must be removed from the supply and fuel lines so cooktop will be level and in line.



Shutoff valve: The supply line should be equipped with an appropriate shutoff valve. This valve should be in the same room as the downdraft cooktop. The valve should be in a location that allows easy opening and closing. The valve should be on or shutting off gas to the cooktop. **block access to shutoff**

Pressure regulator: The pressure regulator supplied with the cooktop must be used. The regulator should be checked at a minimum once a year. The pressure should be above the set pressure. The regulator should be checked for proper operation and for correct setting:

NATURAL GAS:

Minimum pressure: 6

Maximum pressure: 1

L.P. GAS:

Minimum pressure: 1

Maximum pressure: 1

Line pressure testing at (14" WC) — The downdraft cooktop must be isolated from the gas supply system by closing its individual shutoff valve. The system must be tested for pressures greater than 1/2 psi (3.5 kPa).

Line pressure testing at (14" WC) or lower — The cooktop must be isolated from the gas supply system by closing its individual shutoff valve during any pressure testing of that system at test pressures greater than 1/2 psi (3.5 kPa).

Venting requirements

Duct materials needed for installation are not supplied.

WARNING



Fire Hazard

The venting system **MUST** end outdoors.

Do Not end the duct in an attic, wall, ceiling or other enclosed space.

Do Not use 4" laundry-type wall caps.

Do Not use plastic-type duct.

Determine which venting method to use. See "Venting methods," Page 4.

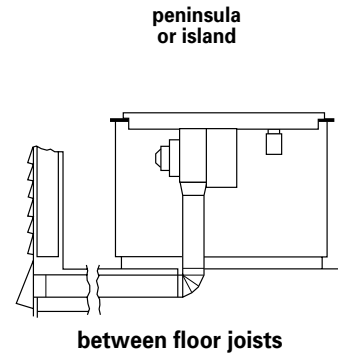
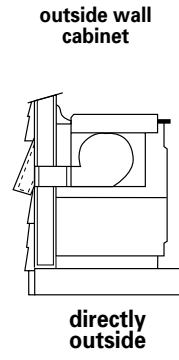
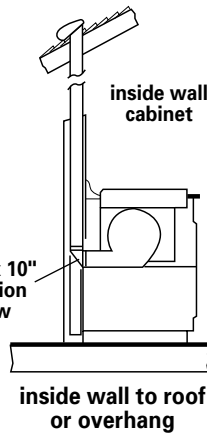
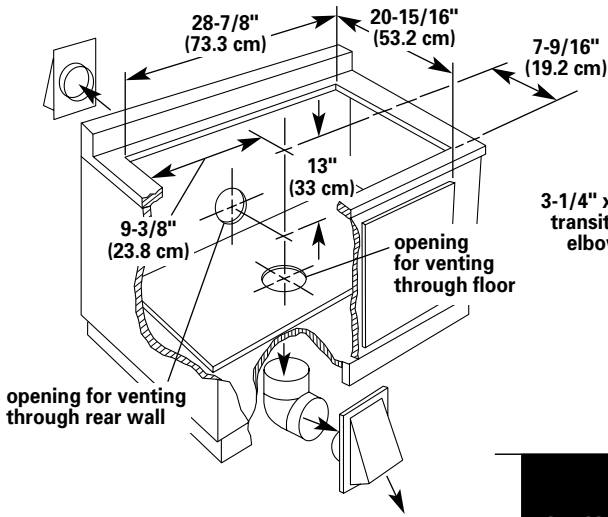
Next, determine the equivalent duct length using the chart on page 4. This cooktop is equipped with a dual range blower. The equivalent duct length (not actual) determines whether blower is set at the "Low" or "High" range. The blower is set at the "Low" range setting at the factory.

The blower housing must be rotated or swiveled to the proper angle needed for your installation. The blower can be swiveled 90°. The blower may be rotated horizontally or vertically. Reach through the ventilation chamber to loosen, but Do Not remove, the nuts around the blower inlet to adjust blower. **This downdraft cooktop is rated at 60 feet (18.3 m) of straight duct.**

For the most efficient and quietest operation:

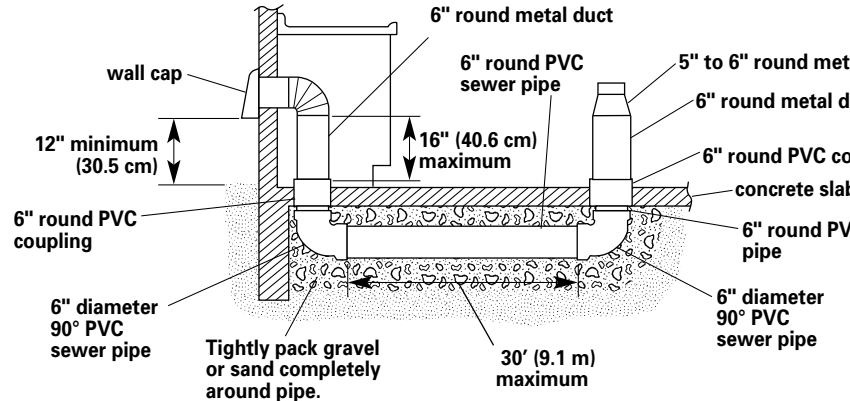
- Use 26-gauge minimum duct. Do not use 25-gauge minimum duct. Poor-quality pipe fittings can restrict flow. (Note: Local codes may require heavier-gauge material. This duct is not recommended.)
- Do Not exhaust more than one cooktop into a single duct.
- The length of duct and the number of elbows should be kept to a minimum for efficient performance.
- The size of the duct should be appropriate for the range.
- Use no more than the maximum length of duct.
- Do Not install two elbows in a row.

Venting methods



The cooktop may be vented through the rear wall or floor. Common venting methods and the types of materials needed are shown.

Make sure there is proper clearance within the wall or floor for exhaust duct before making cutouts.



optional duct arrangement under concrete slab

Determine range blower setting.

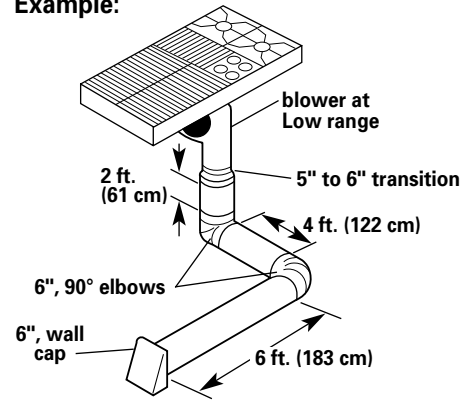
This cooktop is equipped with a dual range blower. It is factory set at "Low" range to be used for equivalent duct length runs of 30 feet (9.1m) or shorter. **If the equivalent duct length exceeds 30 feet (9.1m), the blower must be shifted to "High" range. Do Not shift to "High" range for runs shorter than 30 feet (9.1m).** Using the "High" range on shorter runs will cause excessive noise and conditioned air loss, and will affect the flame pattern of gas burners.

List the number of each piece and length of straight duct you will use. Multiply the equivalent length by the number of pieces. Add the totals to get the total equivalent length of your system.

Duct Piece	Equivalent Length	No. of Pieces/Length	Total Equivalent Length
straight duct per lineal ft.			
3-1/4" x 10"	1 ft. (30.5 cm)		
6" round	1 ft. (30.5 cm)		
6" flexible	2 ft. (61 cm)		
elbow			
6" round 45° elbow	2.5 ft. (76 cm)		
6" round 90° elbow	5 ft. (152 cm)		
3-1/4" x 10" flat elbow	12 ft. (366 cm)		
3-1/4" x 10" 90° elbow	5 ft. (152 cm)		
transition to round			
5" to 6" air flow	1 ft. (30.5 cm)		
3-1/4" x 10" to 6" 90° elbow air flow	9 ft. (274 cm)		
3-1/4" x 10" to 6"	4.5 ft. (137 cm)		

Duct system equivalent length 30 feet or less — blower should be set at "Low" range.

Example:

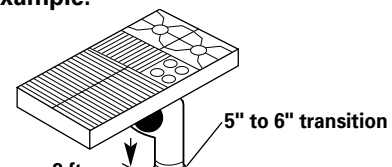


- 90° elbows (2) = 10 ft. (305 cm)
- 12 feet (366 cm) straight = 12 ft. (366 cm)
- 5" to 6" transition = 1 ft. (30.5 cm)
- Wall cap = 0 ft. (0 cm)

Equivalent length of 6" round system = 23 ft. (701.5 cm)
(In this example, blower can be left in "Low" range as set at factory.)

Duct system equivalent length greater than 30 feet — blower should be set at "High" range.

Example:



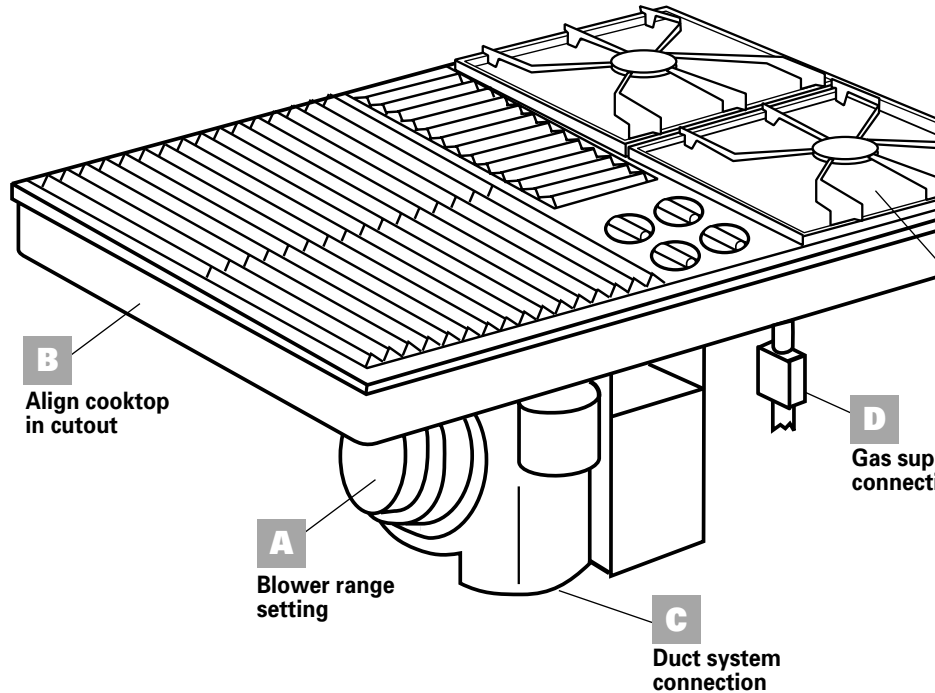
Installation steps



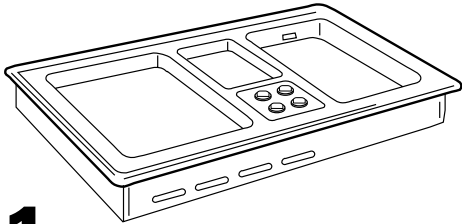
WARNING

Injury Hazard

Because of the weight and size of the cooktop, more than one person is required to move, lift and safely install it. Failure to follow these instructions could result in serious injury.



A Preparation



1. Remove the downdraft cooktop from packaging.

2. Check equivalent duct length to determine if blower should be set at "Low" or "High" range (see chart on page 4 to determine equivalent duct system length). If duct system length is greater than 30 feet (9.1m), shift the blower range setting from "Low" to "High" (see instructions on page 4 for shifting the blower range).

If blower must be shifted to "High" range, do it now.

B Installation

3. Insert downdraft cooktop into cutout. Check that:

- cooktop is centered in cutout.
- front edge of downdraft cooktop is at least 1-1/2" (3.8 cm) from front edge of countertop and parallel to countertop.
- side edge of cooktop is at least 2 inches (5.1 cm) from side wall.

C Duct connection

4. Connect duct to venting requirement. Use duct tape to seal all joints with a wall or roof cap on building.

D Gas connection



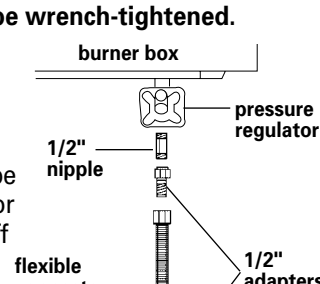
WARNING



Fire Hazard

All connections must be wrench-tightened.

5. Assemble the flexible connector from the gas supply pipe to the pressure regulator in order: manual shutoff valve, 1/2" nipple, flexible



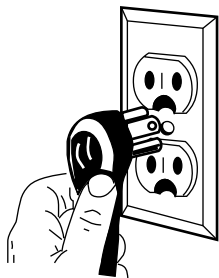
shutoff valve "open" position

to downdraft cooktop

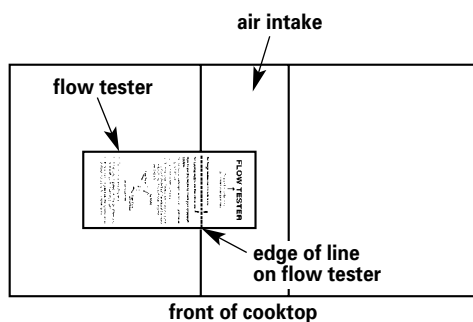
7. Open the manual

E Check operation

- 9.** Plug the power supply cord into the grounded outlet.



flow tester



- 10.** Check for proper venting:

- Check that the air filter is in place.
- Align the dotted line labeled for “cooktop models” on the flow tester with the edge of the intake on the left side of the cooktop near the center.
- Turn on the downdraft system:
If the card is pulled into the air intake, your downdraft is working properly.
If the card is not pulled into the system, see “Venting requirements,” Pages 3-4, and check duct installation for possible causes.

Electronic ignitions system

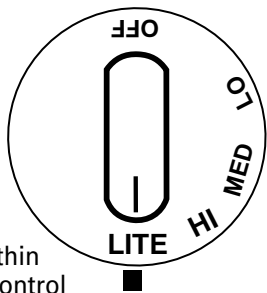
Cooktop burners use electronic ignitors in place of standing pilots. When the cooktop control knob is turned to the “LITE” position, the system creates a spark to light the burner. This sparking continues until the control knob is turned to the desired setting.

Check operation of right-side surface burners module

11.

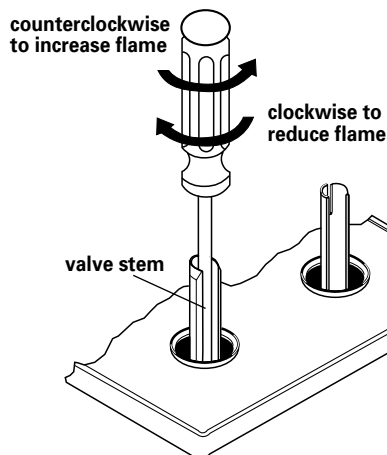
Push down and turn each surface burner control knob to “LITE” position. The flame should light within 4 seconds. Turn the control knob to “HI” position after burner lights. **Do Not leave the knob in the “LITE” position after burner lights.**

Check each surface burner for proper flame at “HI” setting. The small inner cone should have a very distinct, blue flame that is 1/4" (0.6 cm) to 1/2" long (1.3 cm). The outer cone is not as distinct as



- 12.** Push in and turn each surface burner control knob to “LITE” position and then to “LO” position. The low flame should be a minimum, steady blue flame.

Do Not use a metal blade to pry off control knob; this could damage the product. If the control knob cannot be easily removed, tuck a cloth under the knob and pull upward on cloth with steady, even pressure to remove knob.



If the low flame needs adjusting –

- Remove the control knob and turn the adjustment screw in the center of the valve stem. Do Not turn screw more than 1/2 revolution in either direction.
- Replace the control knob. Check the adjustment by turning the control knob from “HI” to “LO” several times. The burner is properly adjusted when the low flame remains steady and the burner does not go out.
- Turn control knob to “OFF” position.
- Repeat if necessary for other surface burner.

Check operation of left-side surface burners or optional grill module

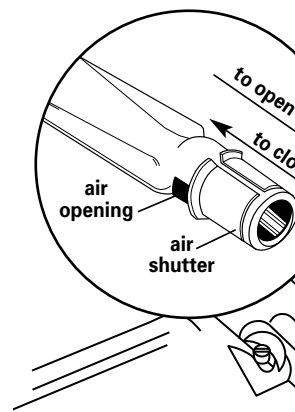
- 13.** Use module instructions to install left-side surface burner or optional grill module.

Surface burners module: Push in and turn right surface burner control knob to “LITE” position. The flame should light within 4 seconds. Turn the control knob to “HI” position after burner lights. **Do Not leave the knob in the “LITE” position after burner lights.**

Check surface burner for proper flame. The small inner cone will be similar to the right-side module surface burner flames, but will be shorter and softer. The outer cone is not as distinct as the inner cone. Turn surface burner control knob to “OFF” position.

Repeat for left surface burner control knob.

Grill module: Remove grill grates and burner pan. Push in and turn right control knob to “LITE” position. The flame should light within 4 seconds. Turn the control knob to “HI”



If burner flames need adjusting –

- Remove surface burner pan.
- Push in and turn control knob to “LITE” position and then to “LO” position. The low flame should be a minimum, steady blue flame.
- The right air shutter controls the flame height of the burner; the left air shutter controls the flame spread. Insert a screwdriver into the air shutter slot that is on the right side of the burner and lightly twist the screwdriver to move the air shutter backward or forward. Adjust the burner flame. Adjust the burner flame to lift or blow off the burner.
- Turn control knob to “OFF” position.
- Repeat if necessary for other surface burner control knob.

14.

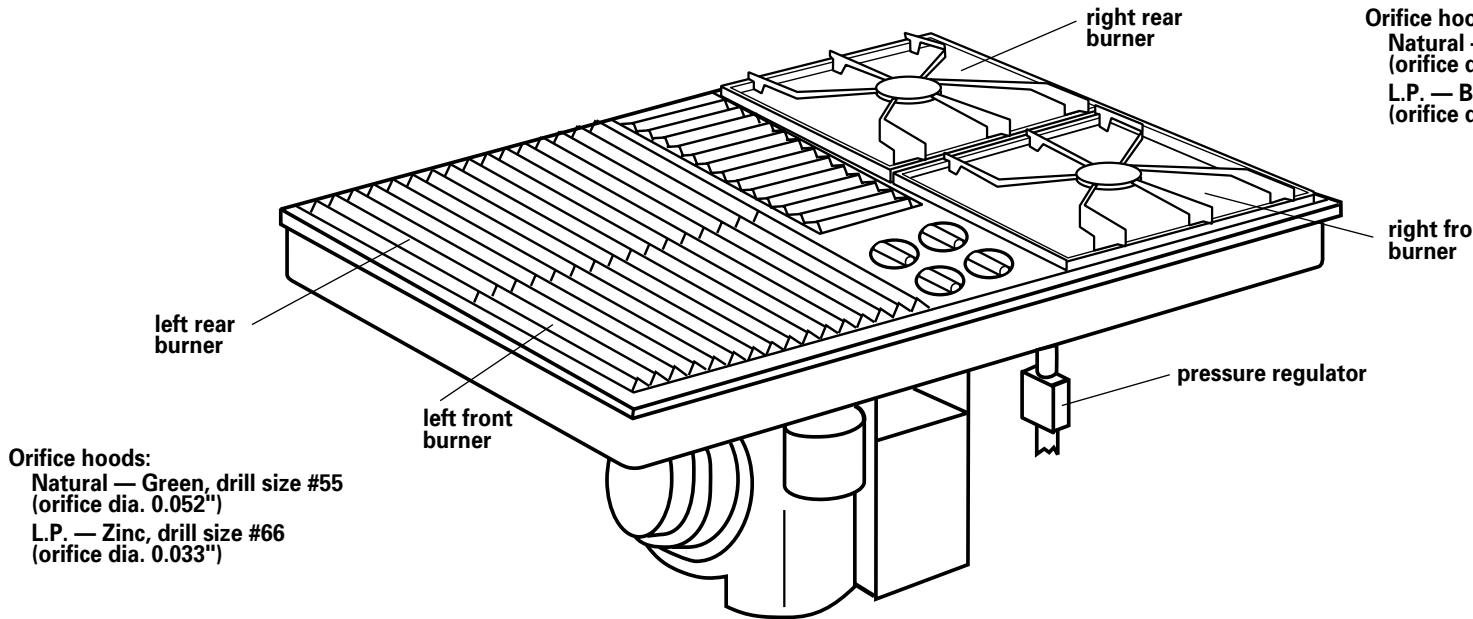
Push in and turn each surface burner control knob to “LITE” position and then to “LO” position. The low flame should be a minimum, steady blue flame.

If low flame needs adjusting –

- Remove the control knob and turn the adjustment screw in the center of the valve stem. Do Not turn screw more than 1/2 revolution in either direction.
- Replace the control knob. Check the adjustment by turning the control knob from “HI” to “LO” several times. The burner is properly adjusted when the low flame remains steady and the burner does not go out.
- Turn control knob to “OFF” position.
- Repeat if necessary for other surface burner control knob.
- Replace surface burner pan or grill grates and

You have just finished your new downdraft. To get the most out of your new read your Use & Keep Installation

Gas conversions



Gas conversions (from Natural gas to L.P. gas; or from L.P. gas to Natural gas) must be done by a qualified installer.

WARNING

Fire Hazard

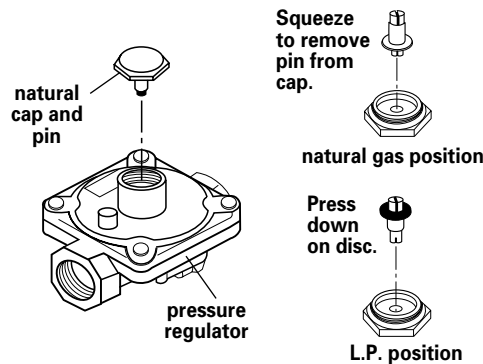
Shut off main gas supply line valve.

Make all conversions before turning gas supply valve back on.

Failure to follow these instructions could result in explosion, fire or other personal injury.

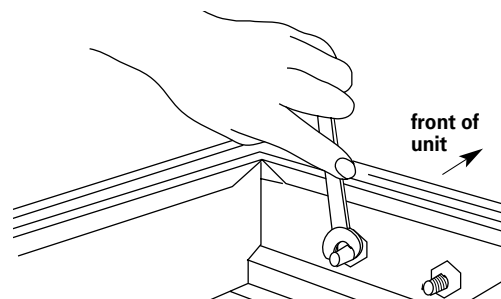
L.P. gas conversion

1. Complete installation sections A-C (page 5) before converting cooktop to L.P. gas. **Check that main gas supply line has been shut off and the power supply cord is disconnected.**



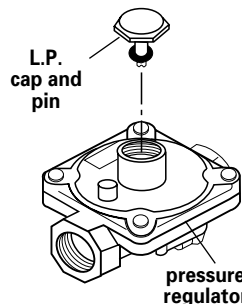
DO NOT REMOVE THE PRESSURE REGULATOR.

2. Turn cap on top of pressure regulator counterclockwise with a wrench to remove cap. Squeeze edges of pin with your fingers and pull upward to remove pin from cap. Turn pin over so disk end is up. Press down on disk to snap pin in place on cap. Reinstall cap on pressure regulator.



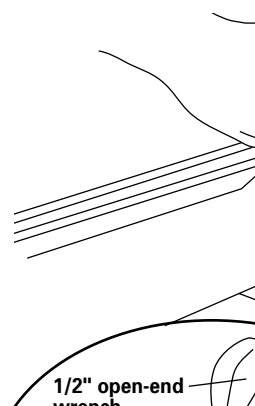
Natural gas

1. Shut off main gas supply line valve and disconnect the power supply cord.



DO NOT REMOVE THE PRESSURE REGULATOR.

2. Turn cap on top of pressure regulator counterclockwise with a wrench to remove cap. Pull upward on edge of cap with your fingers to remove pin from cap. Turn pin over so disk end is down. Snap pin into place on cap. Reinstall cap on pressure regulator.



Cooktop removal

If removing the cooktop is necessary for cleaning or maintenance:

1. Shut off gas supply.
2. Disconnect gas and electrical supplies.
3. Disconnect vent duct system from unit inside cabinet.
4. Lift cooktop out of countertop to complete cleaning or maintenance.

After cleaning and maintenance:

1. Reinstall cooktop in cutout.
2. Check that front edge of cooktop is parallel to front edge of countertop.
3. Connect gas and electrical supplies.
4. Connect vent duct system.

If cooktop does not operate:

- Check that circuit breaker is not tripped or the house fuse blown.
- Check that the power cord is properly plugged into the wall outlet.
- Check that the gas supply valve is turned to the "ON" position.
- See Use and Care Guide for troubleshooting list.

If you need service:

Check your Use and Care Guide for the phone number to call, or call the number listed in the Yellow Pages under "Appliances" or "Major — Service and Repair".

When you call, you will need the model number and serial number. These numbers can be found on the rating plate located on the back of the burner box.