

Whirlpool® 7 Series Induction Cooktop with Temp Cook™ Technology

HOW TO SELL

WCIT7530/6S (B/S)

TEMP COOK™ INDUCTION TECHNOLOGY

Helps you avoid burning with dual temperature sensors that monitor and maintain your heat.

SMART PRESETS

Automatically set the right temp to saute, simmer, fry, and more.

FLEXHEAT™ PLUS ELEMENT

A large, rectangular cooking space with pan size detection that only heats the space you need, giving you the flexibility to cook with different-sized pots and pans.

Helping busy families conquer mealtime with the Whirlpool® Induction Cooktop

The intelligent Whirlpool® Induction Cooktop helps you stay on top of mealtime even with life's interruptions.

SELL WITH CONFIDENCE

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WHAT IS WHIRLPOOL® INDUCTION COOKTOP WITH TEMP COOK™ TECHNOLOGY.



CONSISTENCY:

When cooking goods like grilled cheese or pancakes, the first batch can take too long and the last one burns too fast. The Whirlpool Temp Cook™ Induction Technology feature helps you avoid burning with dual temperature sensors.

PRECISION:

Foods like caramel and fried chicken need to be cooked at a specific temperature that is hard to manage on traditional cooking methods. With Whirlpool Temp Cook™ Induction Technology, dual sensors monitor and maintain heat for each batch.

HOW IT WORKS:

Set an exact temperature from 120°F to 400°F for precise control beyond standard high, medium and low settings.

HERE ARE SOME EXAMPLES OF THE POSSIBILITIES OF COOKING WITH TEMPERATURE:

LOW HEAT		MEDIUM HEAT		HIGH HEAT	
120°F MELT	180°F KEEP WARM	270°F CONFIT, DEGLAZE	300°F SCRAMBLE, CARMELIZE	350°F SAUTE, PAN FRY, BROWN	400°F SEAR, PAN FRY, GRILL

DID YOU KNOW?



Don't worry about buying new cookware. The Induction cooktop is compatible with most induction-capable pots & pans, so upgrading to induction is as simple as using it.

Qualifying Questions

1

Does your family often cook meals where getting the temperature just right matters, like melting chocolate, simmering sauces, or cooking things like eggs or chicken?

2

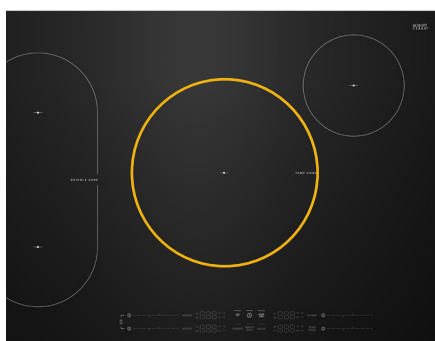
Would having presets save you time during busy meals by letting you skip the guesswork?

3

Do you ever use oversized pans or griddles when you cook?

Features

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TEMP COOK™ INDUCTION TECHNOLOGY

Helps you avoid burning with dual temperature sensors that monitor and maintain your heat.



SMART PRESETS

Simplify mealtime with Smart Presets that automatically set the right temp to saute, simmer, fry and more.



FLEXHEAT™ PLUS ELEMENT

Think big, small and most sizes in between with a large, rectangular cooking space with pan size detection that only heats the space you need, giving you the flexibility to cook with different size pots and pans.



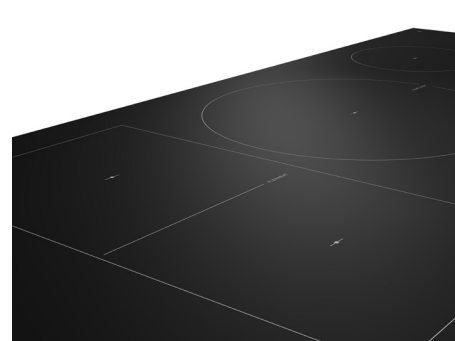
WIPECLEAN™ COATING

Skip scraping & intense scrubbing of baked-on foods with the easiest-to-clean induction cooktop coating.* Simply wet with water, wait, and wipe away.



VOICE CONTROL

Use your voice to set your cooktop to specific cooking modes like Simmer, Fry, and more with Alexa™ or Google™.**



GRIDDLE ZONE

Maximize your cooking space for a variety of mealtime options with Griddle Zone. Two individual heating elements combine to form one larger one, making it easy to cook up all that delights, all at once.

*When compared with cooktops with same heating technology with similar wattages.

**When connected. Wifi and app required. See [Whirlpool.com/connect](https://www.whirlpool.com/connect) for details. Alexa® and Google® trademarks are owned by their respective companies.

DEMOS

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FLEXHEAT™ PLUS ELEMENT

Visually show how the rectangular FlexHeat™ Plus Element adapts to different cookware sizes by bringing in a small pot, a medium sauté pan, and a large griddle or roasting pan. With the large pan, show your customers that the full rectangular heating area is great for oversized cookware and one-pot dinners.

TEMP COOK™ INDUCTION TECHNOLOGY

Have your customer imagine doing pancakes where one burns and another is undercooked. Tell them with Temp Cook™ Induction Technology the dual sensors holds the temperature you select so you can have golden pancakes every batch.



SMART PRESETS

Tell your customer how easy presets can work in their busy lifestyle. Simply start the food with a preset and prepare other ingredients while your cooktop is simmering, frying and more.

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