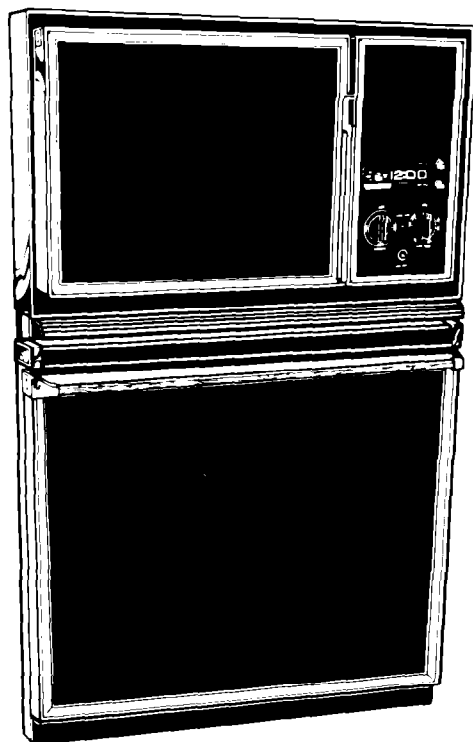
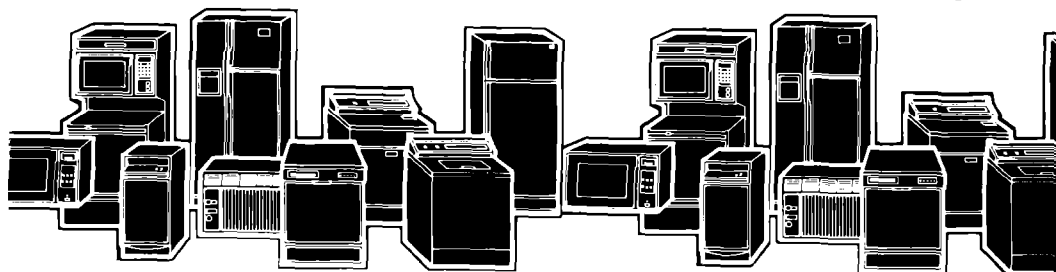

use & care guide



LOWER OVEN

Continuous-Cleaning
Model RM25PXP

Microwave Ovens, Trash Compactors, Room Air Conditioners, Dehumidifiers, Automatic Washers, Clothes Dryers, Freezers, Refrigerator-Freezers



Contents

	Page		Page
Before You Use Your Oven	2	Broiling	10
Important Safety Instructions	3	The Oven Vent	11
Parts and Features	4	Optional Rotisserie	12
Using Your Lower Oven	5	Caring for Your Lower Oven	12
Setting the Clock	5	Control Panel	12
Using the Minute Timer	6	The Lower Oven Door	13
Using the Lower Oven	6	The Continuous-Cleaning	
Baking or Roasting	6	Oven	13
Adjusting the Temperature		Cleaning Chart	15
Control	8	The Oven Light	16
Using the Automatic		If You Need Service or	
MEALTIMER* Clock	9	Assistance	17

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*Trmk.

Before you use your oven

Read and carefully follow the "INSTALLATION INSTRUCTIONS" packed with your oven.

Read this "Use & Care Guide" and your "Cooking Guide" carefully for important use and safety information. Store these with the Upper Microwave Oven literature in a convenient place for future use.

It is your personal responsibility and obligation to be sure your oven:

- Has been installed where it is protected from the elements.
- Has been installed and leveled in a wall or cabinet that will hold the weight.
- Has been properly connected to electrical supply and grounded. (See "Installation Instructions.")
- Is not used by anyone unable to operate it properly.
- Is properly maintained.
- Is used only for jobs expected of a home oven.

See your "Cooking Guide" and "Upper Microwave Oven Use & Care Guide" for additional safety and operating instructions.

IMPORTANT SAFETY INSTRUCTIONS



WARNING — When using your lower oven, follow basic precautions, including the following:

- 1. DO NOT** allow children to use or play with any part of the oven, or leave them unattended near it. They could be burned or injured.
- 2. DO NOT** store things children might want above the oven. Children could be burned or injured while climbing on the door and the door could be damaged.
- 3. KEEP** children away from the oven when it is on. The oven walls, racks and door can get hot enough to cause burns.
 - Put oven racks where you want them before turning on the oven. Heated racks could cause severe burns.
 - Do not touch any part of the oven, especially the heating elements, until you know they are completely cool. Dark elements can still be hot enough to cause severe burns.
- Let steam and hot air escape from the oven before removing food to prevent burns.
- 4. DO NOT** use the oven to heat a room. Persons in the room could be burned or injured, or a fire could start.
- 5. DO NOT** wear loose or hanging garments when using the oven. They could ignite if they touch a heating element and you could be burned.
- 6. DO NOT** heat unopened containers, they could explode. The hot contents could burn you and container particles could cause injury.
- 7. MAKE SURE** to open the oven door all the way when adding or removing food to prevent burns.

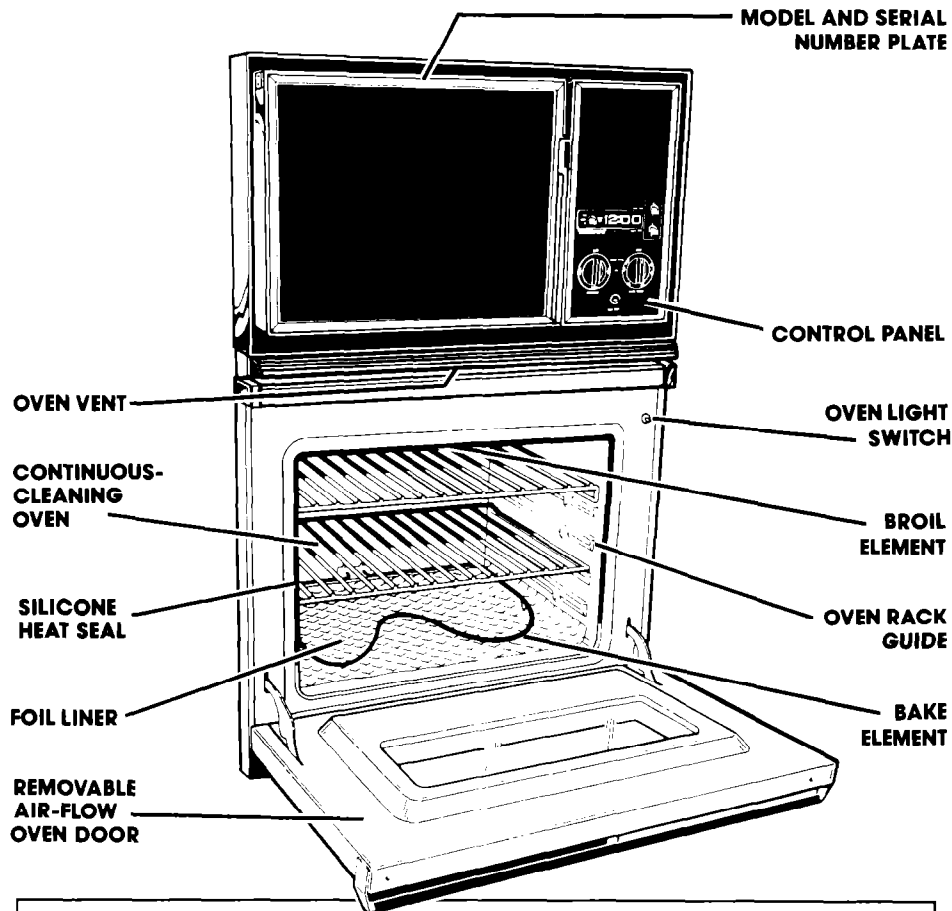
• FOR YOUR SAFETY •

DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS AND LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE. THEY COULD IGNITE CAUSING EXPLOSION AND/OR FIRE.

— SAVE THESE INSTRUCTIONS —

Parts and features

**Model RM255PXP
LOWER OVEN**



Copy your Model and Serial Numbers here...

If you need service, or call with a question, have this information ready:

- 1. Complete** Model and Serial Numbers (from the plate located behind the microwave oven door).
- 2.** Purchase date from sales slip.

Copy this information in these spaces. Keep this book with your warranty and sales slip.

There is no warranty registration to return. Proof-of-purchase is all that is required for in-warranty service.

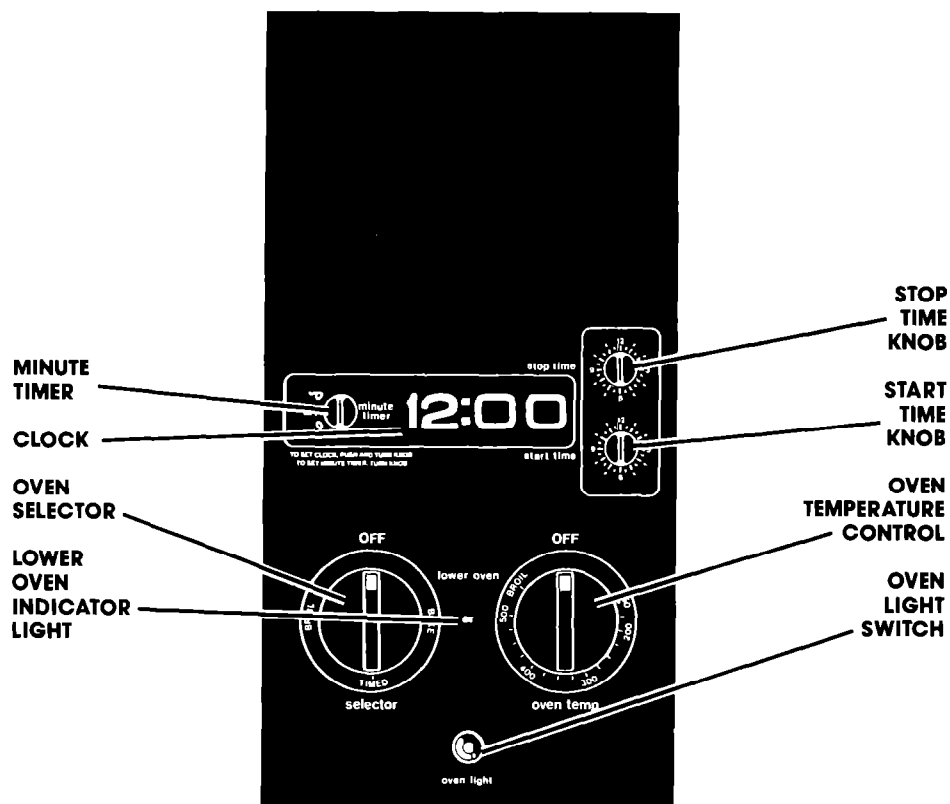
Model Number _____

Serial Number _____

Purchase Date _____

Service Company/Phone Number _____

Using your lower oven



Setting the Clock

Push in and turn the Minute Timer Knob to set the Clock.



1. Push in Minute Timer Knob and turn clockwise until clock shows the right time of day.

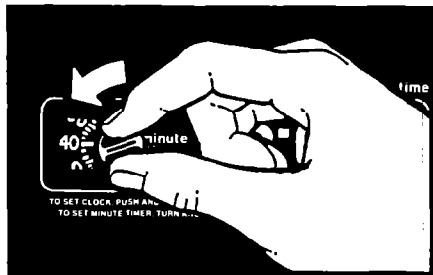


2. Let the Minute Timer Knob pop out. Turn counterclockwise until Minute Timer dial shows OFF. The clock setting will change if you push in the knob when turning.

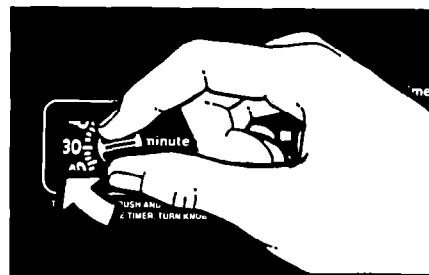
Using the Minute Timer

The Minute Timer does not start or stop the oven. It works like a kitchen timer.

DO NOT PUSH IN THE KNOB when setting the Minute Timer.



1. **Without pushing it in**, turn the Minute Timer Knob until the time showing in the window is **longer** than the setting you want.



2. **Without pushing in**, turn the knob back to the setting you want shows in the window.

When the time is up, a buzzer will sound. To stop the buzzer, turn the dial to OFF.

PUSHING IN AND TURNING THE MINUTE TIMER KNOB CHANGES THE CLOCK SETTING.

Using the Lower Oven

The lower oven is always set with two knobs:

- The Oven Selector
- The Oven Temperature Control

Both must be on a setting for the oven to heat.

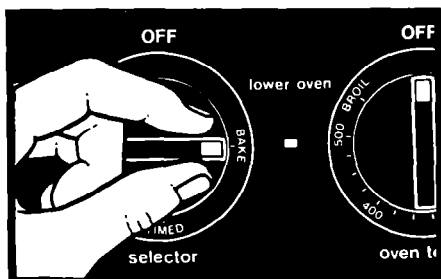
Baking or roasting



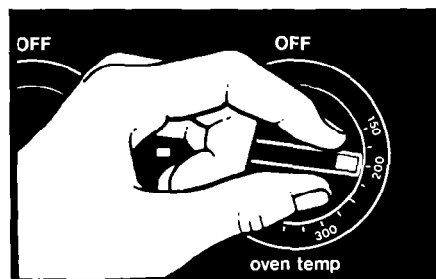
1. Position the rack(s) properly **before** turning on the oven. **To change rack position**, lift rack at front and pull out.

Rack(s) should be placed so the top of the food will be centered in the oven. Always leave at least 1½ to 2 inches (4-5 cm) between the sides of the pan and the oven walls and other pans. For more information, see the "Cooking Guide."

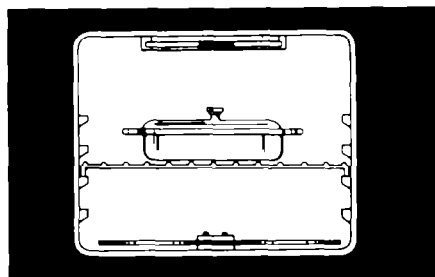
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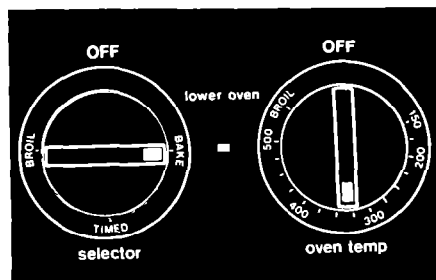
2. Set the Oven Selector on BAKE



3. Set the Oven Temperature Control to the baking temperature you want.



4. When the Lower Oven Indicator Light goes off, the oven is pre-heated. Put food in the oven.
Note: Oven racks, walls and door will be hot.



5. During baking, the elements will turn on and off to keep the oven temperature at the setting. The Lower Oven Indicator Light will turn on and off with the elements.

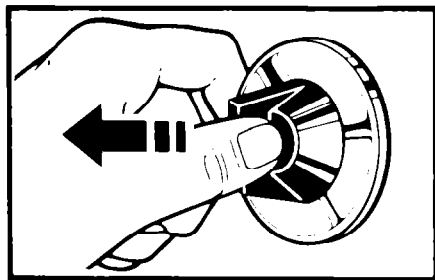
The top element helps heat during baking, but does not turn red.

When baking is done, turn **both** the Oven Selector and the Oven Temperature Control to OFF.

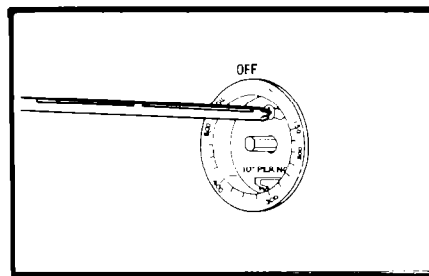
Adjusting the Oven Temperature Control

Does your oven seem hotter or colder than your old oven? The Temperature of your old oven may have shifted gradually without your noticing the change. Your new oven is properly adjusted to provide accurate temperatures. But, when compared to your old oven, the new design may give you different results.

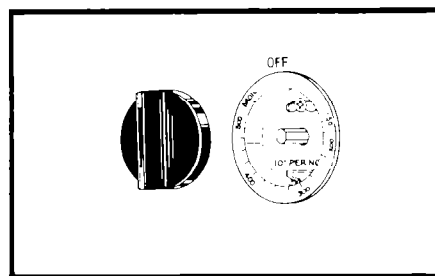
If after using the oven for a period of time, you are not satisfied with the temperature settings, they can be adjusted by following these steps:



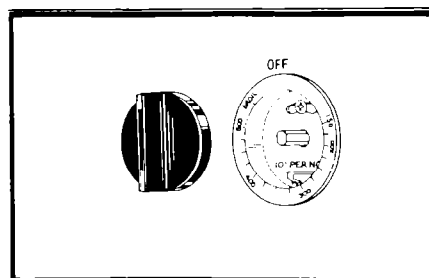
1. Pull the Oven Temperature Control Knob straight off.



2. Loosen the locking screw. **Note the position of the notches.**



3. **To lower the temperature**, move a notch closer to LO. Each notch equals about 10°F (5°C).



4. **To raise the temperature**, move a notch closer to HI. Each notch equals about 10°F (5°C).

Tighten the locking screw and replace the control knob.

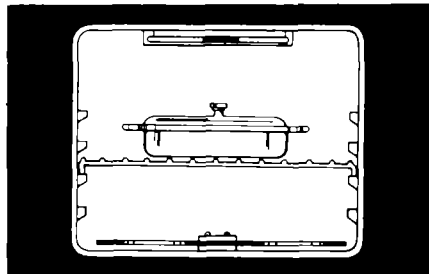
Using the Automatic MEALTIMER* Clock

The automatic MEALTIMER* Clock is designed to turn the oven on and off at times you set, even when you are not around.

Automatic baking is ideal for foods which do not require a preheated oven such as meats and casseroles. **Do not use the automatic cycle for cakes, cookies, etc...undercooking will result.**

To start and stop baking automatically:

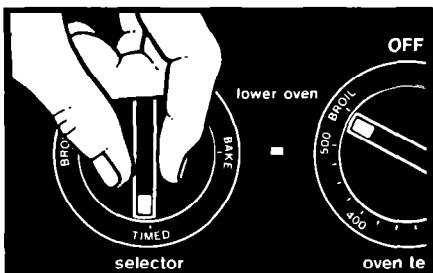
*Tmk.



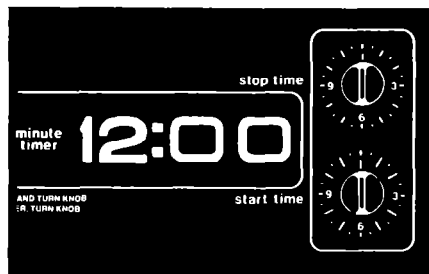
1. Position the oven rack(s) properly, and place the food in the oven.



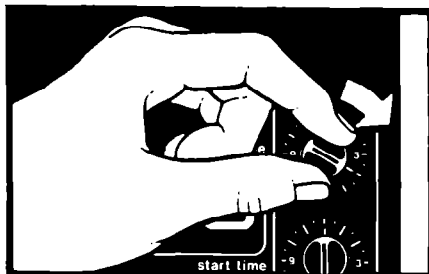
3. Push in and turn the Start Time Knob **clockwise** to the time you want baking to start.



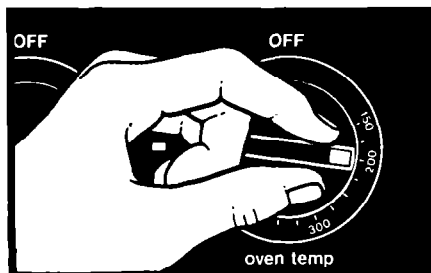
5. Set the Oven Selector on TIMED.



2. Make sure the clock is set to the right time of day.



4. Push in and turn the Stop Time Knob **clockwise** to the time you want the oven to shut off.



6. Set the Oven Temperature Control on the baking temperature you want. The oven will now start and stop automatically.
After baking is done or to stop the oven before preset time, turn both the Oven Selector and the Oven Temperature Control to OFF.

To start baking immediately and stop automatically:

1. Position the oven rack(s) properly, and place the food in the oven.
2. Turn the Set Time Knob until the Start and Stop Time Dials show the right time of day.
3. Push in and turn the Stop Time Knob **clockwise** to the time you want the oven to shut off.
4. Set the Oven Selector on TIMED.
5. Set the Oven Temperature Control on the baking temperature you want.
6. After baking is done, turn **both** the Oven Selector and the Oven Temperature Control to OFF.

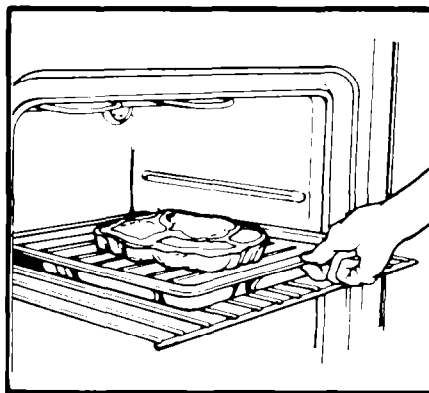
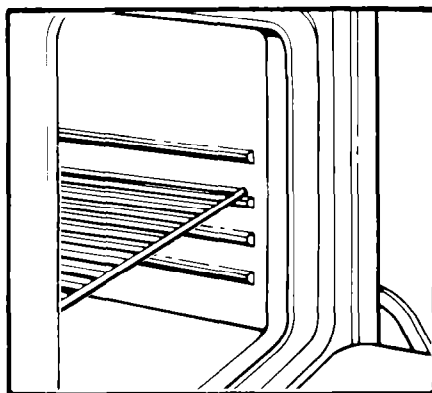
To stop the oven before the preset time, turn both the Oven Selector and the Oven Temperature Control to OFF.



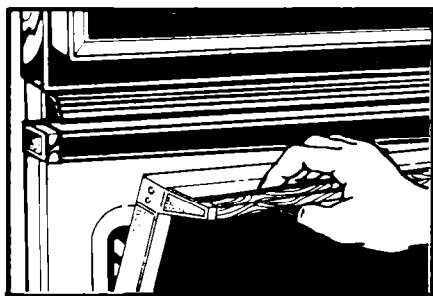
WARNING: To avoid sickness and food waste.

- Use foods that will not go bad or spoil while waiting for cooking to start.
- Avoid using dishes with milk or eggs, cream soups, cooked meats or fish, or any item with baking powder or yeast.
- Any food that has to wait for cooking to start should be very cold or frozen before it is put in the oven. **MOST UNFROZEN FOODS SHOULD NEVER STAND MORE THAN TWO HOURS BEFORE COOKING STARTS.**

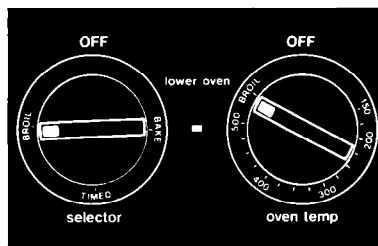
Broiling



1. Position the rack properly for broiling. See broil chart in the "Cooking Guide" or a reliable cookbook.
2. Put the broiler pan and food on the rack.



3. Leave the door open about 4 inches (10.2 cm). The door will stay open by itself.



4. Set the Oven Selector and the Oven Temperature Control to BROIL.

When broiling is done, turn **both** the Oven Selector and the Oven Temperature Control to OFF.

Custom Broil

- If food is cooking too fast, turn the Oven Temperature Control **counterclockwise** until the Lower Oven Indicator Light goes off.
- If you want the food to broil slower from the start, set the Oven Temperature Control between 150° and 325°F (65.5° and 162.7°C). The lower the temperature, the slower the cooking.

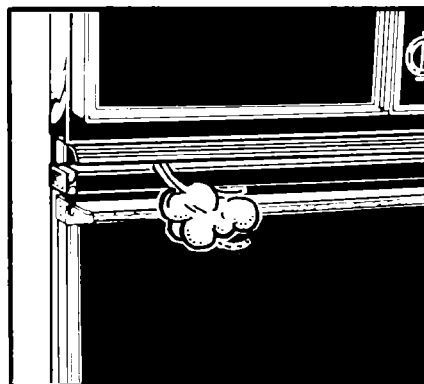
The Oven Selector must be on BROIL for all broiling temperatures.

CAUTION: The oven door must be partly open whenever the oven is set to BROIL. Leaving the door open allows the oven to maintain proper temperatures and prevents window glass from cracking.

The Oven Vent

Hot air and moisture escape from the lower oven through a vent just above the oven door.

Do not block the vent. Poor baking can result.

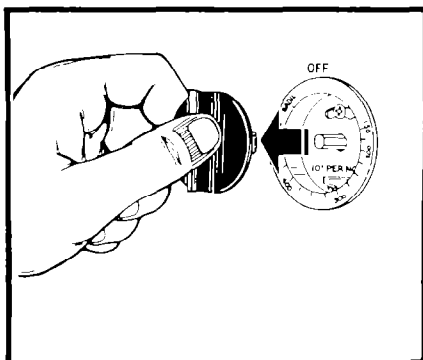


Optional Rotisserie

If you would like a rotisserie for your lower oven, you can order a kit (Part No. RCK-79/261881) from your Whirlpool Dealer. The kit includes easy installation instructions.

Caring for Your Lower Oven

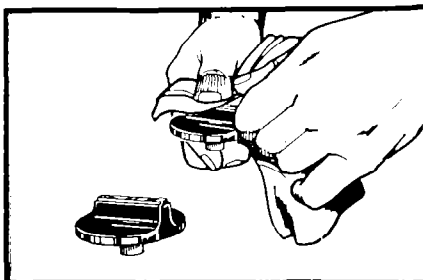
Control Panel and Knobs



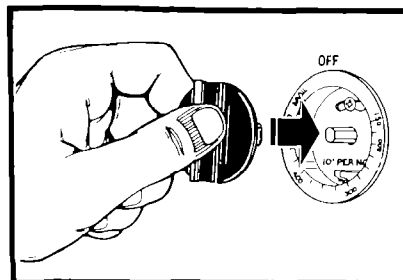
1. Pull knobs straight off.



2. Use warm soapy water or spray glass cleaner and a soft cloth to wipe the control panel. Rinse and dry well.



3. Wash control knobs in warm soapy water. Rinse well and dry.



4. Push control knobs back on. Make sure they point to OFF.

The Lower Oven Door

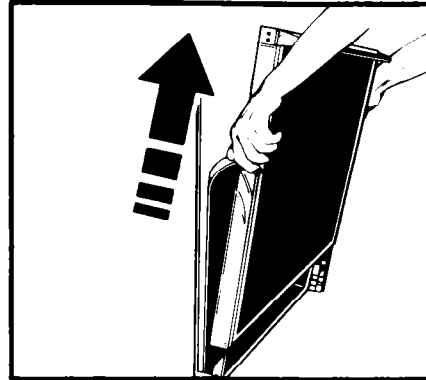
Removing the oven door will help make it easier to clean the oven.



WARNING: To avoid burns, be sure the oven is **OFF** and **COOL**.

1. Open the door to the first stop position.
2. Hold the door at both sides and lift **straight up**.
3. **To replace**, fit the bottom corners of the door over the ends of the hinges.

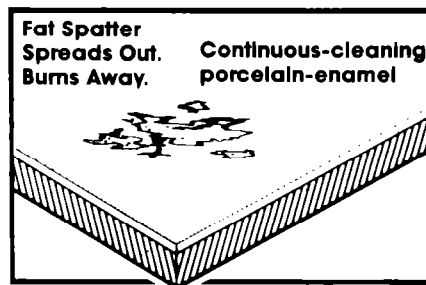
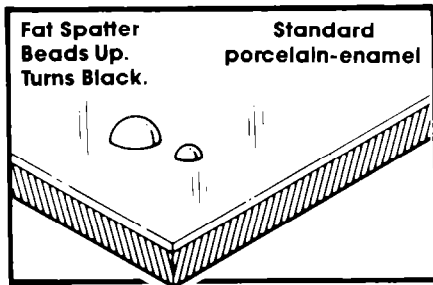
Push the door down evenly. The door will close only when it is on the hinges correctly.



The Continuous-Cleaning Lower Oven

Standard oven walls are coated with smooth porcelain-enamel. Your continuous-cleaning oven walls are coated with a special, rougher porcelain-enamel.

A fat spatter beads up on the smooth surface, but spreads out on the rougher surface. The bead of fat chars and turns black. The spread-out fat **gradually** burns away at **medium to high temperatures** (350°-475°F, 176°-246°C) so the oven can return to a presentably clean condition.



continued on next page

Using Foil

Using foil on the oven bottom is recommended to catch sugar and starchy spills from pies and casseroles. **It must be used properly.** Cut foil from a roll of heavy-duty 18-inch (45 cm) aluminum foil, or buy a foil kit (Part No. 241430) from your Whirlpool Appliance dealer.

1.



WARNING: To avoid burns and possible electric shock, be sure the oven is OFF and COOL.

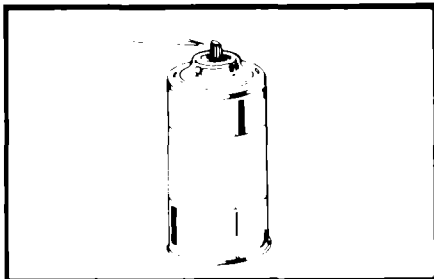
Lift the cool bake element slightly to lift the feet off the oven bottom.

2. Slide the foil under the bake element. Make sure the foil is centered, long enough to start up both sides and without wrinkles.

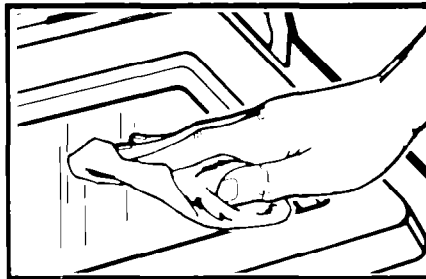
For proper baking, lower the bake element so all feet rest solidly on the foil.

CAUTION: Do not let foil touch the bake element. It could damage the element. Make sure foil is flat on the oven bottom and away from the bake element.

Hand Cleaning

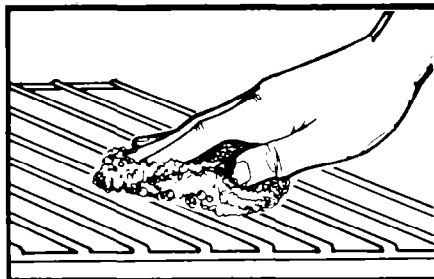


WARNING: DO NOT USE OVEN CLEANING PRODUCTS. Some can become trapped in the porcelain-enamel surface and give off harmful fumes.

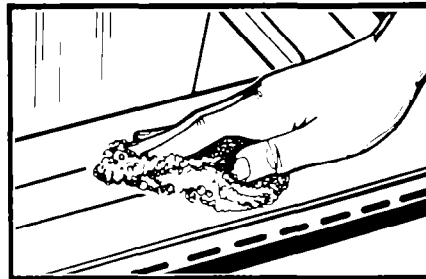


WINDOW – Keep clean with hot sudsy water. Use a plastic scouring pad for stubborn spots. Rinse well.

Do not use steel-wool or abrasive cleansers.



RACKS – Use soapy steel-wool pad for best cleaning results. Rinse well.



WALLS AND DOOR – Wash with hot soapy water. Use a steel-wool pad or plastic scouring pad for stubborn spots. Rinse well.

Cleaning Tips

1. The oven window and racks are not coated. Clean them by hand.
2. The oven door does not get as hot as the walls. Some hand cleaning may be needed.
3. If you do more broiling than baking, hand cleaning may be needed.
4. Use aluminum foil on the oven bottom according to instructions. Spillovers do not burn away and may stain the bottom.

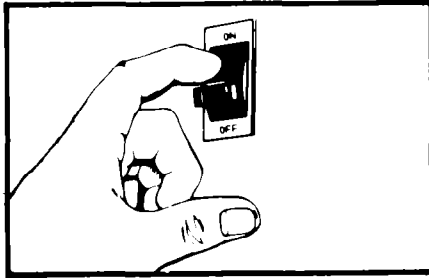
Cleaning Chart

PART	WHAT TO CLEAN	HOW TO CLEAN
Broiler pan and grid	Warm, soapy water or steel wool pad.	• Wash with other cooking utensils.
Control knobs	Warm, soapy water and soft cloth.	• Wash, rinse and dry well. • Do not soak.
Control panel	Warm, soapy water or spray glass cleaner.	• Wash, rinse and dry well. • Follow directions provided with cleaner.
Oven racks	Warm, soapy water or soapy steel wool pads.	• Wash, rinse and dry. Use soapy steel wool pads for stubborn areas.
Lower oven door glass	Spray glass cleaner, warm, soapy water or plastic scrubbing pad	• Make sure oven is cool. • Follow directions provided with cleaner. • Wash, rinse and dry well with a soft cloth.
Continuous-Cleaning Oven	Warm, soapy water or soapy scrubbing pad. Heavy-duty aluminum foil or order a foil kit (Part No. 241430) from your Whirlpool dealer or TECH-CARE® service company.	• Clean stubborn spots or stains. Rinse well with water. • Place strip of aluminum foil on the bottom of the oven to catch spillovers. • Do not use commercial cleaners. Most fat spatters on the Continuous-Cleaning porcelain-enamel interior surface gradually reduce to a presentably clean condition during normal baking or roasting operations.

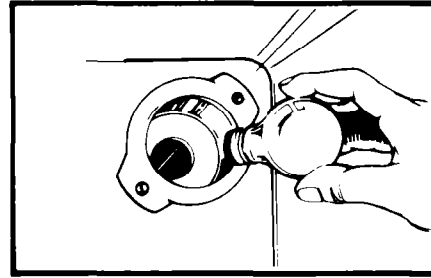
The Lower Oven Light

The lower oven light will turn on and off automatically when you open or close the lower oven door. To turn the light on when the oven door is closed, push the **Oven Light** switch at the bottom of the control panel. Push the button again to turn off the light.

To replace the light bulb:



1.  **WARNING: To avoid possible shock hazard, turn off the electric power at the main power supply.**



2. Remove the light bulb from its socket. Replace the bulb with a 40-watt appliance bulb.
Turn the power back on at the main power supply.

If you need service or assistance, we suggest you follow these four steps:

1. Before calling for assistance...

Performance problems often result from little things you can fix yourself without tools of any kind.

If nothing operates:

- Is the oven correctly wired into a live circuit with the proper voltage? (See "Installation Instructions.")
- Have you checked the main fuse or circuit breaker box?

If the oven will not operate:

- Is the Oven Selector turned to a setting (BAKE or BROIL, but not TIMED)?
- Is the Oven Temperature Control turned to a temperature setting?

If soil is visible on Continuous-Cleaning oven finish:

- The special finish is designed to **gradually reduce oven soil** during normal baking or roasting. It is not designed to keep your oven spotless, only presentably clean.
- If you broil often, you may see oven soil.
- The door is cooler than the oven walls. Soil will be more visible on the door than other areas in the oven. See page 14 for how to clean.
- Sugar and starchy spills may leave stains. See page 14 for hand cleaning tips. **Keep foil on oven bottom to catch these spills.**

If cooking results aren't what you expected:

- Is the oven level?
- Are you using pans recommended in the **Cooking Guide**?
- If baking, have you allowed 1½ to 2 inches (4-5 cm) on all sides of the pans for air circulation?
- Have you preheated the oven as the recipe calls for?
- Are the pans the size called for in the recipe?
- Are you following a tested recipe from a reliable source?
- Do the cooking utensils have smooth, flat bottoms and fit the surface unit being used?

See the **Cooking Guide** for more information on cooking problems and how to solve them.

2. If you need assistance*...

Call Whirlpool COOL-LINE® service assistance telephone number. Dial free from:

Continental U.S. . . (800) 253-1301
Michigan (800) 632-2243
Alaska & Hawaii . (800) 253-1121

and talk with one of our trained Consultants. The Consultants can instruct you in how to obtain satisfactory operation from your appliance or, if service is necessary, recommend a qualified service company in your area.

3. If you need service*...



Whirlpool has a nationwide network of franchised TECH-CARE® Service Companies. TECH-CARE service technicians are trained to fulfill the product warranty and provide after-warranty service, anywhere in the United States. To locate TECH-CARE service in your area, call our COOL-LINE service assistance telephone number (see Step 2) or look in your telephone directory Yellow Pages under:

APPLIANCES, HOUSEHOLD, MAJOR SERVICE & REPAIR	OR	ELECTRICAL APPLIANCES, MAJOR REPAIRING & PARTS
WHIRLPOOL APPLIANCES, FRANCHISED TECH CARE SERVICE		WHIRLPOOL APPLIANCES, FRANCHISED TECH CARE SERVICE
SERVICE COMPANIES		SERVICE COMPANIES
XYZ SERVICE CO. 123 Maple 999-9999		XYZ SERVICE CO. 123 Maple 999-9999
OR		
WASHING MACHINES, DRYERS & IRONERS, SERVICING		
WHIRLPOOL APPLIANCES, FRANCHISED TECH CARE SERVICE		
SERVICE COMPANIES		
XYZ SERVICE CO. 123 Maple 999-9999		

4. If you have a problem*...

Call our COOL-LINE service assistance telephone number (see Step 2) and talk with one of our Consultants, or if you prefer, write to:

Mr. Stephen E. Upton
Senior Vice President
Whirlpool Corporation
Administrative Center
2000 US-33, North
Benton Harbor, MI 49022

*If you must call or write, please provide: model number, serial number, date of purchase, and a complete description of the problem. This information is needed in order to better respond to your request for assistance.



FSP is a registered trademark of Whirlpool Corporation for quality parts. Look for this symbol of quality whenever you need a replacement part for your Whirlpool appliance. FSP replacement parts

will fit right and work right, because they are made to the same exacting specifications used to build every new Whirlpool appliance.

IF YOU NEED SERVICE OR ASSISTANCE



Making your world a little easier.

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