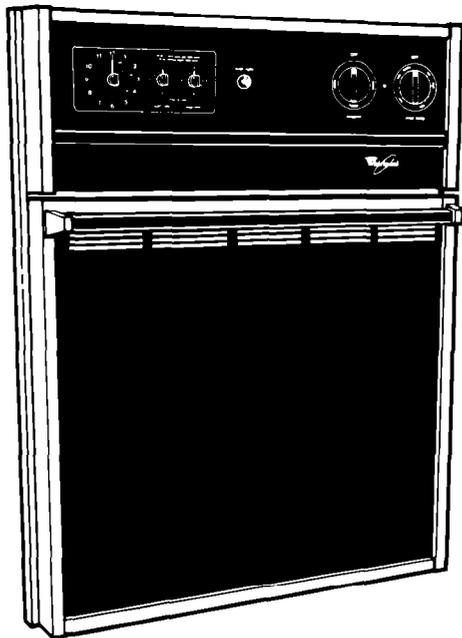
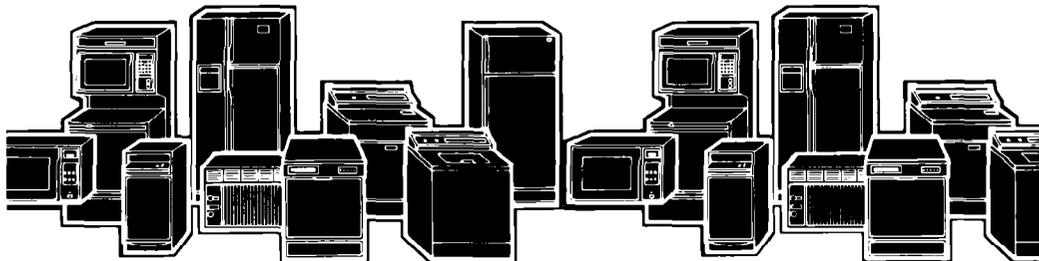

use & care guide



BUILT-IN OVEN

Models
RB100PXV (Shown)
RB1000XV

rs. Clothes Dryers. Freezers. Refrigerator-Freezers. Ice Makers. Dishwashers. Built-In Ovens and Surface Units. Ranges. Microwave Ovens. Trash Compactor



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Before you use your oven

You are responsible for:

- Reading and following all safety precautions in this Use and Care Guide and the Cooking Guide.
- Installing and leveling the oven in a wall or cabinet strong enough to hold its weight, and where it is protected from the elements. (See the Installation Instructions.)
- Making sure the oven is not used by anyone unable to operate it properly.
- Properly maintaining the oven.
- Using the oven only for jobs expected of a home oven.

Remove the Consumer Buy Guide label. It will be easier to remove before the oven is used. To remove any remaining glue:

- Rub briskly with thumb to make a ball, then remove.
or
- Soak area with liquid hand dishwashing detergent before removing glue as described above.

Do not use rubbing alcohol or flammable or toxic solvents, such as acetone, gasoline, carbon tetrachloride, etc. These can damage the finish.

IMPORTANT SAFETY INSTRUCTIONS

⚠ WARNING

To reduce the risk of fire, electrical shock, injury to persons, or damage when using the oven, follow basic precautions, including the following:

- Read all instructions before using the oven.
- Install or locate the oven only in accordance with the provided Installation Instructions. It is recommended that the oven be installed by a qualified installer. The oven must be properly connected and grounded to electrical supply.
- Do not use the oven for warming or heating the room. Persons could be burned or injured, or a fire could start.
- Do not leave children alone in area where the oven is in use. They should never be allowed to sit or stand on any part of the oven. They could be burned or injured.
- 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.
- Do not repair or replace any part of the oven unless specifically recommended in this Use and Care Guide. All other servicing should be referred to a qualified technician.
- Do not store flammable materials in or near the oven. They could explode or burn.
- Do not use water on grease fires. Never pick up a flaming pan. Smother flaming pan by covering with a well-fitted lid, cookie sheet or flat tray. Flaming grease outside of pan can be extinguished with baking soda or, if available, a multipurpose 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 bulky cloth for a potholder. They could catch on fire.
- Use care when opening oven door. Let hot air or steam escape before removing or replacing food.
- Do not heat unopened containers. They could explode. The hot contents could cause burns and container particles could cause injury.
- Keep oven vent unobstructed.
- Always position oven racks in desired location while oven is cool. If rack must be moved while oven is hot, do not let potholder contact hot heating element in oven.
- Do not clean door seal. It is essential for a good seal. Care should be taken not to rub, damage, or move the seal. Clean only parts recommended in this Use and Care Guide.

continued on next page

- Do not store things children might want above the oven. Children could be burned or injured while climbing on it.
- Do not touch heating elements or interior surfaces of oven. Heating elements may be hot even though they are dark in color. Interior surfaces of an oven become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact heating elements or interior surfaces of oven until they have had sufficient time to cool. Other surfaces of the oven may be-

come hot enough to cause burns; such as, the oven vent opening, the surface near the vent opening, the oven door, and the oven door window.

• **FOR YOUR SAFETY** •

DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS AND LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE. THE FUMES CAN CREATE A FIRE HAZARD OR EXPLOSION.

– **SAVE THESE INSTRUCTIONS** –

Thank you for buying a Whirlpool appliance. Please complete and mail the Owner Registration Card provided with this product. Then complete the form below. Have this information ready if you need service or call with a question.

- Copy model and serial numbers from plate (behind the oven door on the oven frame) and purchase date from sales slip.
- Keep this book and sales slip together in a handy place.

_____ **Model Number**

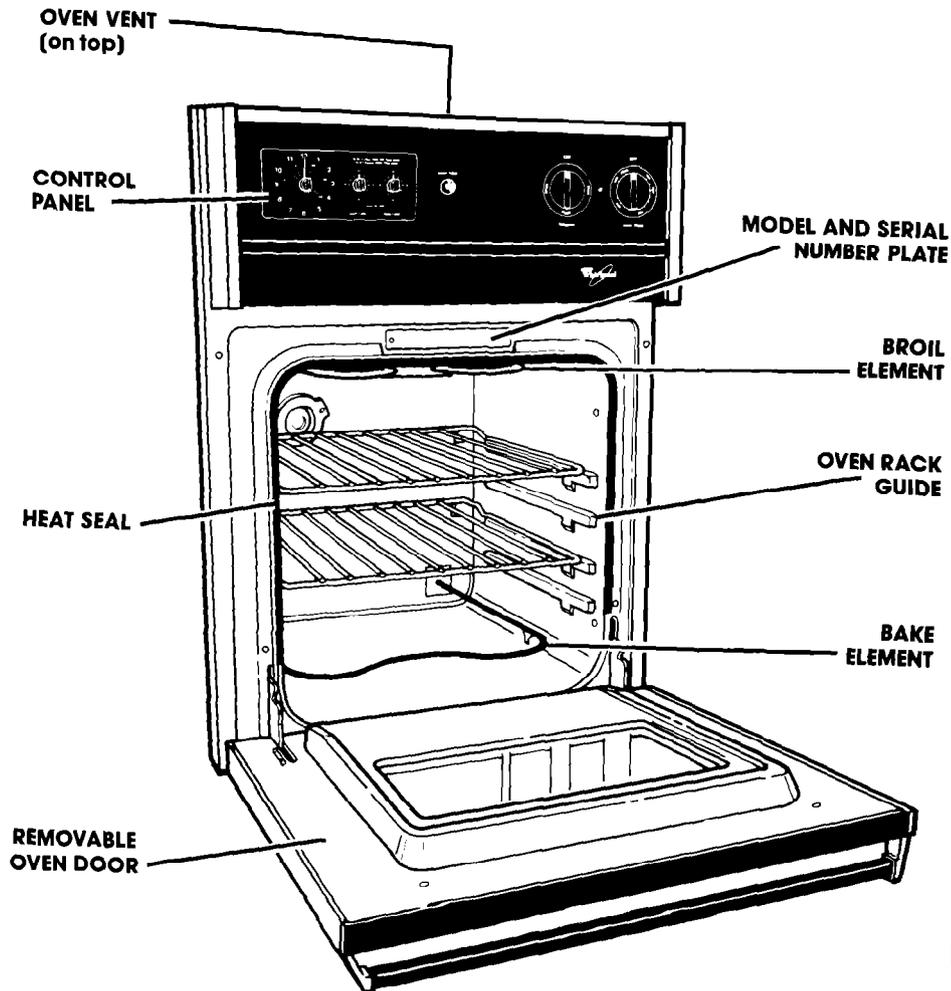
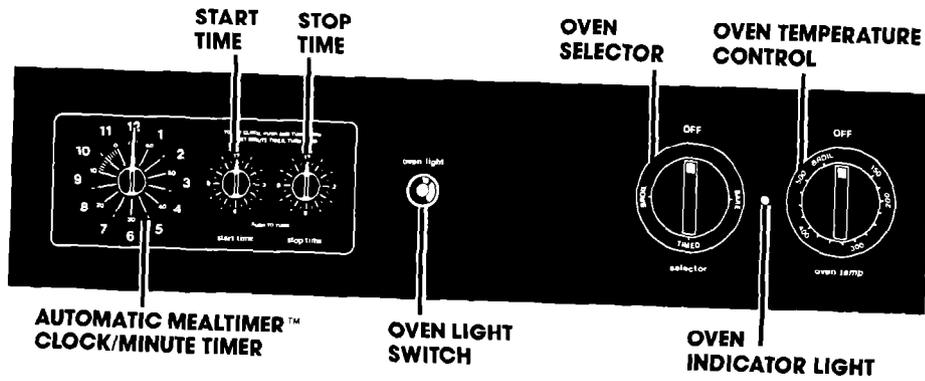
_____ **Serial Number**

_____ **Purchase Date**

_____ **Service Company Phone Number**

Parts and features

Models RB100PXV and RB1000XV

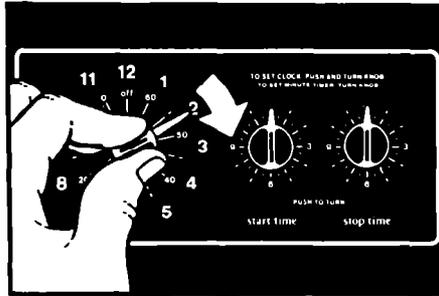


IMPORTANT SAFETY INSTRUCTIONS • PARTS AND FEATURES

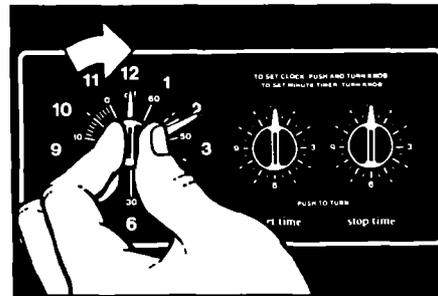
Using your oven

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.

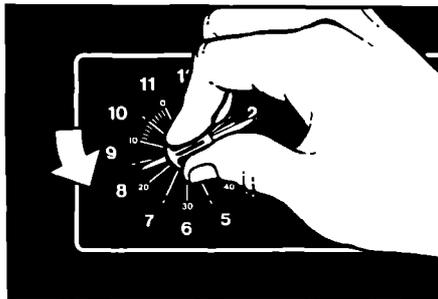


2. Let the Minute Timer Knob pop out. Turn clockwise until Minute Timer hand points to OFF. The clock setting will change if you push in the knob when turning.

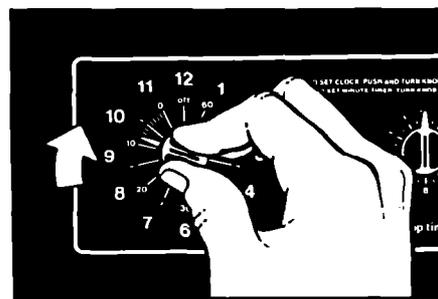
Using the Minute Timer

The Minute Timer does not start or stop the oven. It works like a kitchen timer. Set it in minutes up to an hour. You will hear a buzzer when the set time is up.

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



1. Without pushing it in, turn the Minute Timer Knob until the timer hand passes the setting you want.

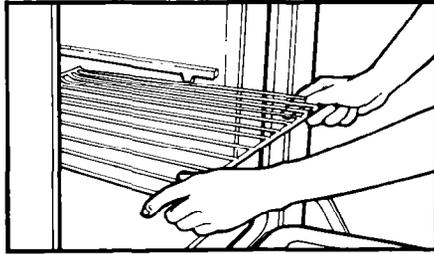


2. Without pushing in, turn the knob back to the setting you want. When the time is up, a buzzer will sound. To stop the buzzer, turn the Minute Timer hand to OFF.

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

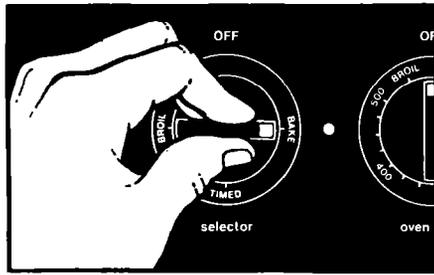
Using the Oven Controls

Baking

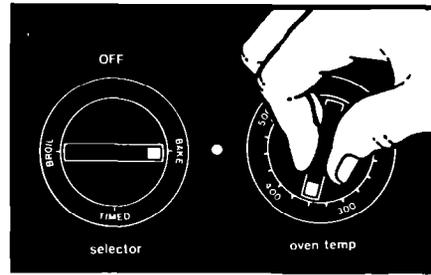


The rack(s) should be placed so the top of the food will be centered in the oven. Always leave at least 1½ to 2 inches (4-5 cm) between the sides of the pan and the oven walls and other pans. For more information, see the Cooking Guide.

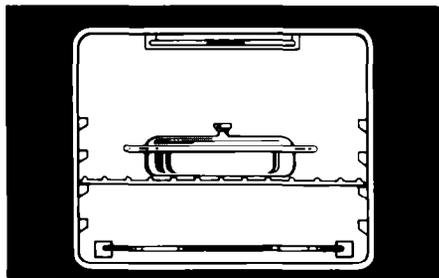
1. Position the rack(s) properly **before** turning on the oven. To **change rack position**, lift rack at front and pull out.



2. Set the Oven Selector to BAKE.

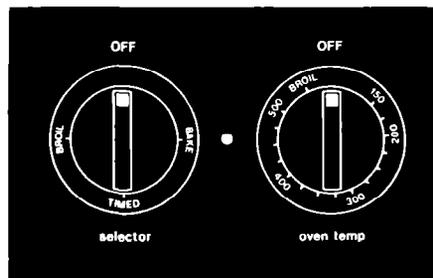


3. Set the Oven Temperature Control to the baking temperature you want. The Oven Indicator Light will come on. The oven is pre-heated when the Oven Indicator Light first goes off.



4. Put food in the oven. During baking, the elements will turn on and off to keep the oven temperature at the setting. The Oven Indicator Light will turn on and off with the elements.

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

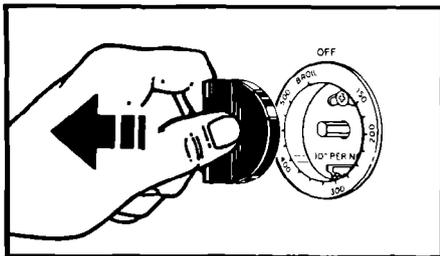


5. When baking is done, turn **both** the Oven Selector and Oven Temperature Control to OFF.

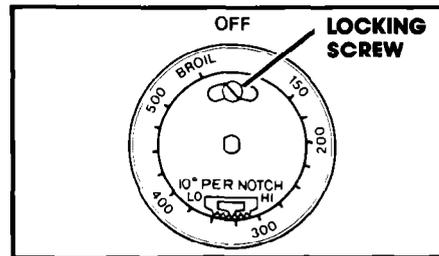
Adjusting the Oven Temperature Control

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.

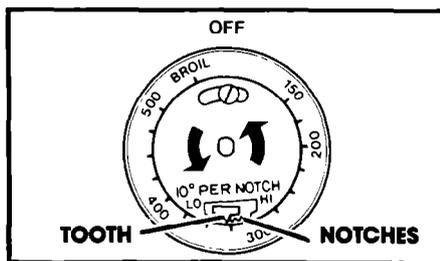
If after using the oven for a period of time, you are not satisfied with the temperature settings, they can be adjusted by following these steps:



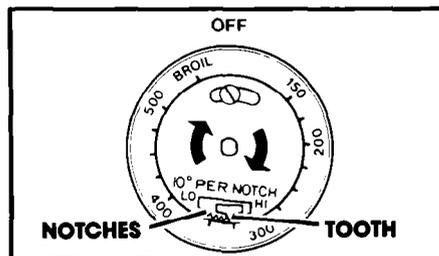
1. Pull the Oven Temperature Control Knob straight off.



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



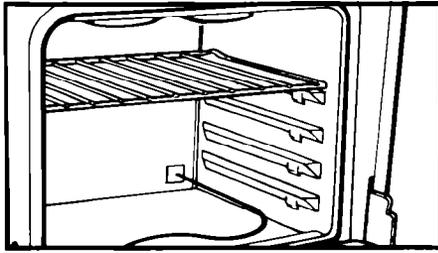
3. **To lower the temperature**, move the tooth a notch closer to LO. Each notch equals about 10°F (5°C).



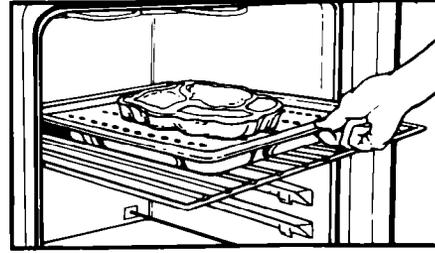
4. **To raise the temperature**, move the tooth a notch closer to HI. Each notch equals about 10°F (5°C).

Tighten the locking screw and replace the control knob.

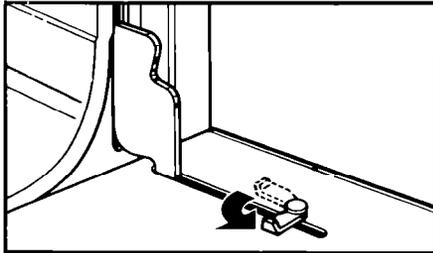
Broiling



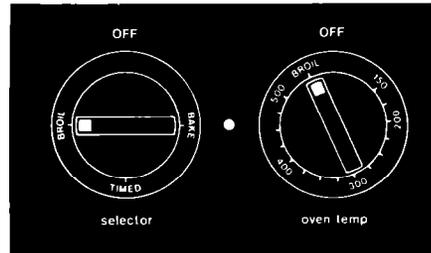
1. Position the rack before turning the oven on. See "Broil Chart" in the Cooking Guide or a reliable cookbook for recommended rack positions.



2. Put the broiler pan and food on the rack.



3. Rotate the Broil Stop clips over the door hinge slots and close the door to the Broil Stop position (open about 4 inches, 10.2 cm). The door will stay open by itself.



4. Set the Oven Selector and Oven Temperature Control to BROIL.
5. When broiling is done, turn **both** the Oven Selector and Oven Temperature Control to OFF.
6. Open the door and rotate the Broil Stop clips to uncover the door hinge slots. Close the door.

⚠ WARNING

Burn and Electrical Shock Hazard
Make sure all controls are OFF and the oven is cool before rotating the Broil Stop clips. Failure to do so can result in burns or electrical shock.

Custom Broil

- If food is cooking too fast, turn the Oven Temperature Control **counterclockwise** until the 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.

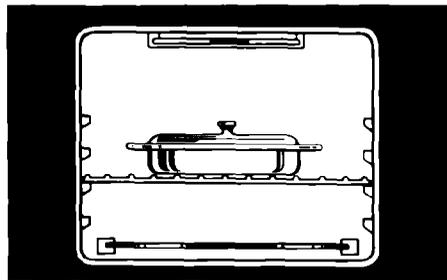
NOTE: The door must be partly open whenever the oven is set to BROIL. Leaving the door open allows the oven to maintain proper temperatures. 9

Using The Automatic MEALTIMER™ Clock

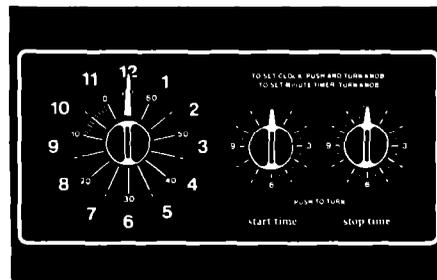
The automatic MEALTIMER™ Clock is designed to turn the oven on and off at times you set, even when you are not around.

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.**

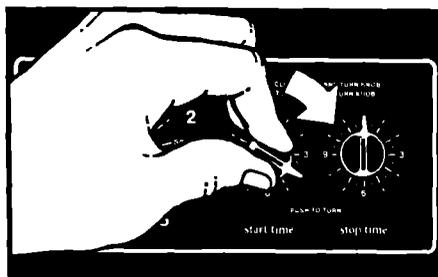
To delay start and stop automatically:



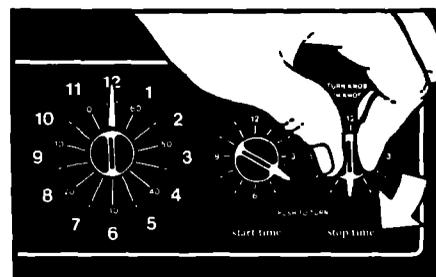
1. Position the oven rack(s) properly and place the food in the oven.



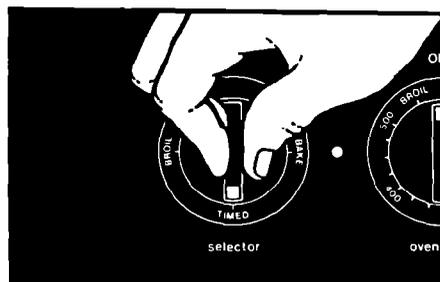
2. Make sure the clock is set to the right time of day.



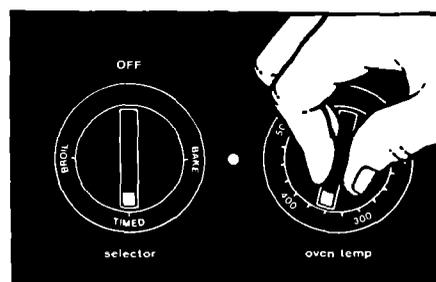
3. Push in and turn the Start Time Knob **clockwise** to the time you want baking to start.



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



5. Set the Oven Selector on **TIMED**.



6. Set the Oven Temperature Control on the baking temperature you want. The oven will now start and stop automatically.
7. **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 now and stop automatically:

1. Position rack(s) properly and place the food in the oven.
2. **Make sure the clock is set to 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 or to stop the oven before the preset time,** turn both the Oven Selector and Oven Temperature Control to OFF.

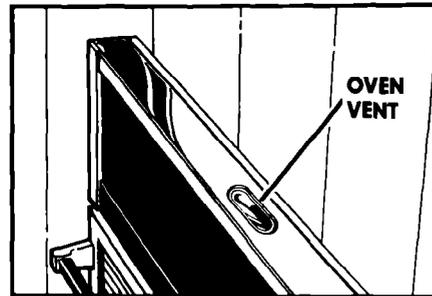
⚠ WARNING

To avoid sickness and food waste when using the MEALTIMER™ control:

- Do not use foods that will spoil while waiting for cooking to start, such as dishes with milk or eggs, cream soups, and cooked meats or fish. **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.**
- Do not use foods containing baking powder or yeast when using delay start. They will not rise properly.
- Do not allow food to remain in oven for more than two hours after end of cooking cycle.

The Oven Vent

Hot air and moisture escape from the oven through a vent on the top of the control panel. The vent is needed for air circulation. **Do not block the vent.** Poor baking can result.



Caring for your oven

Control Panel and Knobs



⚠ WARNING

Burn and Electrical Shock Hazard
Make sure all controls are OFF and the oven is cool before cleaning. Failure to do so can result in burns or electrical shock.

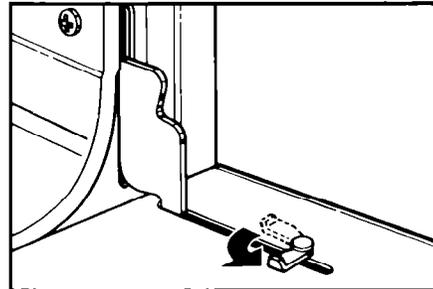
1. Pull knobs straight off.
2. Use warm soapy water and a soft cloth, or spray glass cleaner, to wipe the control panel. Rinse and wipe dry.
3. Wash control knobs in warm soapy water. Rinse well and dry. Do not soak.
4. Push control knobs straight back on. Make sure they point to OFF.

The Oven Door

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

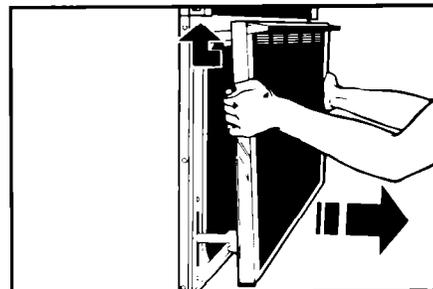
To remove:

1. Open the door and rotate the Broil Stop clips over the door hinge slots.
2. Close the door to the Broil Stop position.
3. Hold the door at both sides. Tip in the top of the door while lifting slightly, then pull door straight out.



To replace:

1. Fit the door hinges into corner slots on the oven frame.
2. Push the hinges straight in while lifting the door slightly.
3. When hinges snap into place, open the door and rotate the Broil Stop clips to uncover the door hinge slots. Close the door.



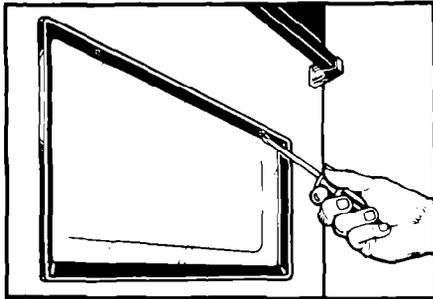
The Oven Window

If your range has an oven window instead of the black glass door, the outer glass and frame can be removed for cleaning. **DO NOT TAKE APART A BLACK GLASS DOOR.**

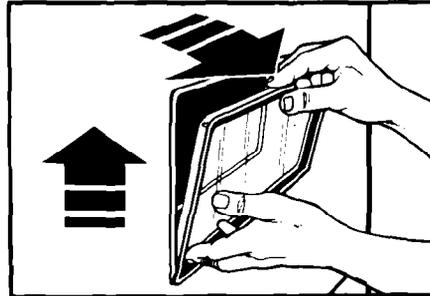
To remove the outer window:

⚠ WARNING

Burn and Electrical Shock Hazard
Make sure all controls are OFF and the oven is cool before removing the outer window. Failure to do so can result in burns or electrical shock.

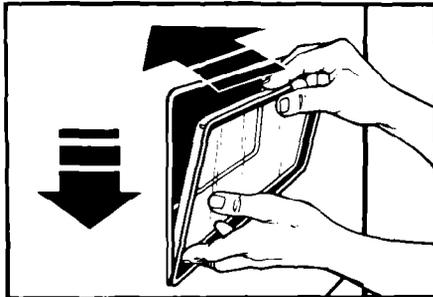


1. Turn off all controls. With the door closed, remove the screws from the top of the outer window frame.

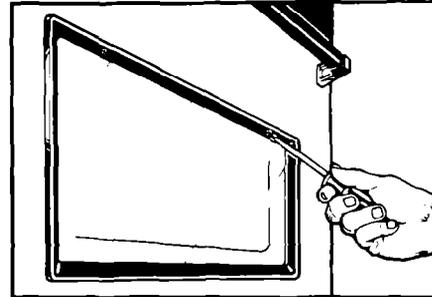


2. Slightly tip the window and frame out from the top.
3. With both hands, lift up on both sides of the frame.

To replace the outer window:



1. Fit the bottom tabs of the frame into the bottom of the window opening.
2. Push the top of the frame into place while pushing down.



3. Replace the screws.

Standard Oven Cleaning

The Standard Oven has to be hand cleaned. Use warm soapy water and steel wool pads and a commercial oven cleaner. See "Cleaning Chart" for further instructions.

⚠ CAUTION

Do not allow commercial oven cleaner to contact the heating elements, thermostat, oven seal or exterior surfaces of the oven. Damage will occur.

Using Foil

To catch sugar or starch spills from pies and casseroles, use a piece of heavy-duty aluminum foil or a shallow pan on the lower rack, slightly larger than the cooking container.

NOTE: Do not use foil or foil liner to cover the oven floor. Poor baking results could occur.

Cleaning Chart

PART	WHAT TO USE	HOW TO CLEAN
Oven exterior	Warm soapy water and a soft cloth. Plastic scrubbing pad for heavily-soiled areas.	<ul style="list-style-type: none"> Wipe off regularly when oven is cool. Do not allow food containing acids (such as vinegar, tomato, lemon juice or milk) to remain on surface. Acids will remove the glossy finish. Do not use abrasive or harsh cleansers.
Control knobs	Warm soapy water and a soft cloth.	<ul style="list-style-type: none"> Wash, rinse and dry well. Do not soak.
Control panel	Warm soapy water or spray glass cleaner and a soft cloth.	<ul style="list-style-type: none"> Wash, rinse and dry well. Follow directions provided with the cleaner.
Broiler pan and grid	Warm soapy water or a soapy steel wool pad.	<ul style="list-style-type: none"> Clean after each use. Wash, rinse and dry well.
Oven racks	Warm soapy water or soapy steel wool pads.	<ul style="list-style-type: none"> Wash, rinse and dry. Use soapy steel wool pads for heavily-soiled areas.
Oven door glass	Spray glass cleaner or warm soapy water and a plastic scrubbing pad.	<ul style="list-style-type: none"> Make sure oven is cool. Follow directions provided with the cleaner. Wash, rinse and dry well.
Standard oven	Warm soapy water or soapy steel wool pads. Commercial oven cleaners.	<ul style="list-style-type: none"> Remove door for easier access. Place newspaper on floor to protect floor surface. Follow directions provided with the oven cleaner. Rinse well with clear water. Use in well ventilated room. Do not allow commercial oven cleaners to contact the heating elements, oven seal or exterior surfaces of the oven. Damage will occur.

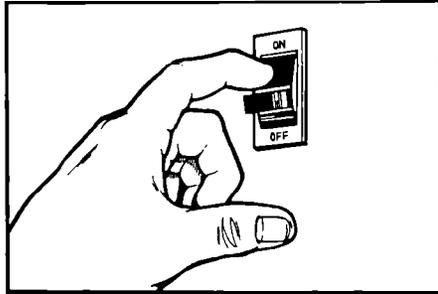
The Oven Light

The oven light will come on when you push the Oven Light Switch on the control panel. Push it again to turn off the light.

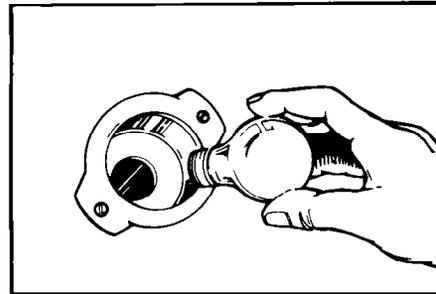
To Replace:

⚠ WARNING

Electrical Shock and Burn Hazard
Make sure oven and light bulb are cool and power to the oven has been turned OFF before replacing the light bulb. Failure to do so could result in electrical shock or burns.



- 1.** Unplug appliance or disconnect at the main power supply.



- 2.** Remove the light bulb from its socket. Replace with a 40-watt appliance bulb. Plug in appliance or reconnect at the main power supply.

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

1. Before calling for assistance...

Performance problems often result from little things you can find and fix 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 your home's main fuses 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 cooking results aren't what you expected:

- Is the oven level?
- Does the oven temperature seem too low or too high? See page 8.
- If needed, have you preheated the oven as the recipe calls for?
- Are you following a tested recipe from a reliable source?
- 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?

- Are the pans the size called for in the recipe?

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 anywhere in the U.S.: 1-800-253-1301

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. Donald Skinner
Director of Customer Relations
Whirlpool Corporation
2000 M-63
Benton Harbor, MI 49022

Please include a daytime phone number in your correspondence.

5. If you need FSP® replacement parts*...

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.

To locate FSP replacement parts in your area, refer to Step 3 above or call the Whirlpool COOL-LINE service assistance number in Step 2.

*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.

WHIRLPOOL® RANGE PRODUCT WARRANTY

ER001

LENGTH OF WARRANTY	WHIRLPOOL WILL PAY FOR
FULL ONE-YEAR WARRANTY From Date of Purchase	FSP® replacement parts and repair labor to correct defects in materials or workmanship. Service must be provided by a franchised TECH-CARE® service company.
WHIRLPOOL WILL NOT PAY FOR	
<p>A. Service calls to:</p> <ol style="list-style-type: none">1. Correct the installation of the range product.2. Instruct you how to use the range product.3. Replace house fuses or correct house wiring or plumbing.4. Replace owner accessible light bulbs. <p>B. Repairs when range product is used in other than normal, single-family household use.</p> <p>C. Pick up and delivery. This product is designed to be repaired in the home.</p> <p>D. Damage to range product caused by accident, misuse, fire, flood, acts of God or use of products not approved by Whirlpool.</p>	

WHIRLPOOL CORPORATION SHALL NOT BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES. Some states do not allow the exclusion or limitation of incidental or consequential damages so this limitation or exclusion 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.

Outside the United States, a different warranty may apply. For details, please contact your franchised Whirlpool distributor or military exchange.



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Refrigerator Makers. Dishwashers. Built-In Ovens and Surface Units. Ranges. Microwave Ovens. Trash Compactors. Room Air Conditioners. Dehumidifiers. Automatic

