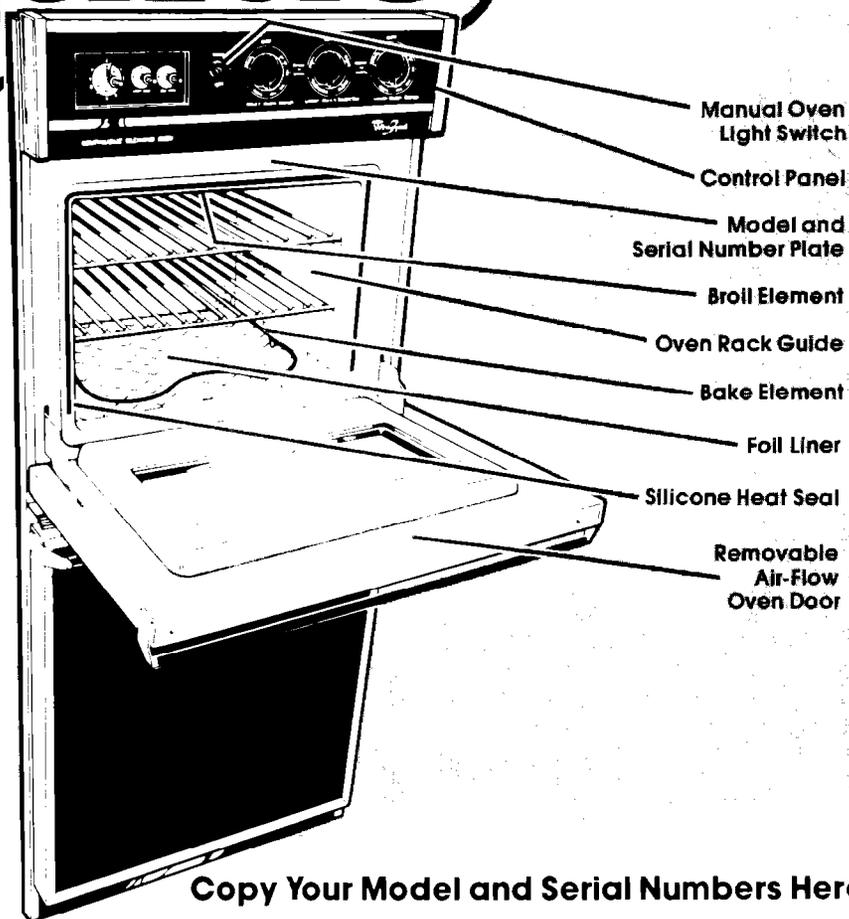


Whirlpool 24-INCH BUILT-IN CONTINUOUS-CLEANING
ELECTRIC OVENS
Models RB130PXK; RB1300XK

use & care guide



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 just behind the upper oven door).
2. Purchase date from your sales slip.

Copy this information in these spaces. Keep this book, your warranty and the sales slip together in a handy place.

Model Number

Serial Number

Purchase Date

Service Company and Phone Number

See the "Cooking Guide" for important safety information.

Your responsibilities...

Proper installation and safe use of the oven are your personal responsibilities. Read this "Use and Care Guide" and the "Cooking Guide" carefully for important use and safety information.

Installation

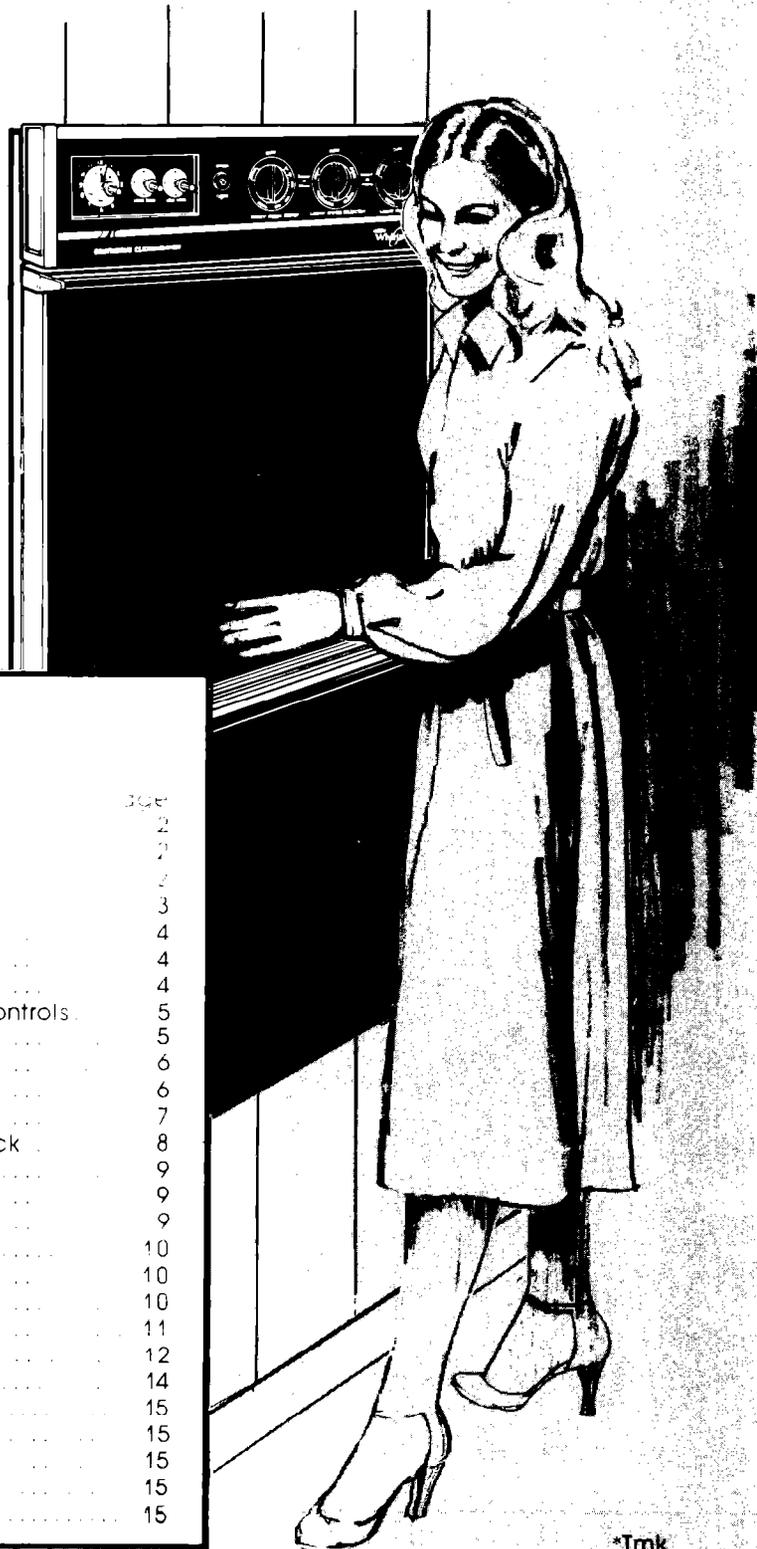
You must be sure your oven is...

- installed and leveled in a wall or cabinet that will hold the weight;
- installed in a well-ventilated area protected from the weather;
- properly connected to the correct electric supply and grounding. (See "Installation Instructions.")

Proper use

You must be sure your oven is...

- used only for jobs expected of home ovens;
- used only by people who can operate it properly;
- properly maintained.



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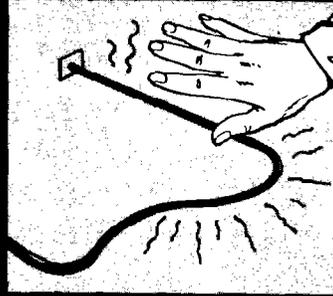
Safety



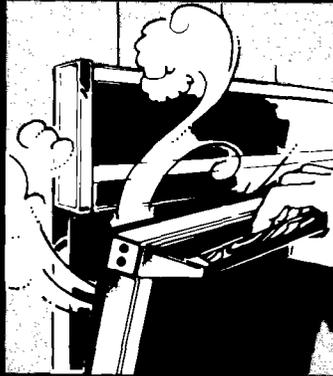
DO NOT allow children to use or play with the oven.
DO NOT store things children might want above the oven. *Too much weight on an open oven door can damage the door.*



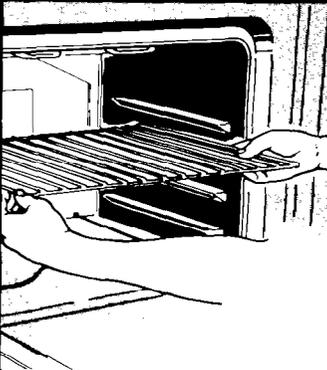
The oven frame, walls, racks and parts of the door can get hot enough to cause burns.



- Don't touch any part of the oven, especially heating elements, until you know they are completely cool.



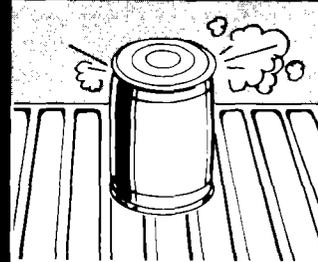
Let steam and hot air escape from the oven before moving food.



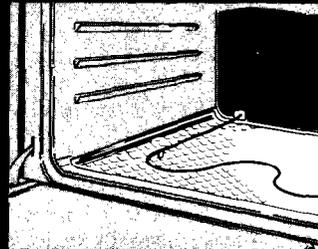
- Put oven racks where you want them before turning on the oven.



- **DO NOT** use wet pot-holders. They can cause steam burns.
- **DO NOT** wear loose clothing while using the oven, or use bulky towels or cloths for potholders. They can catch fire if they touch a hot element.



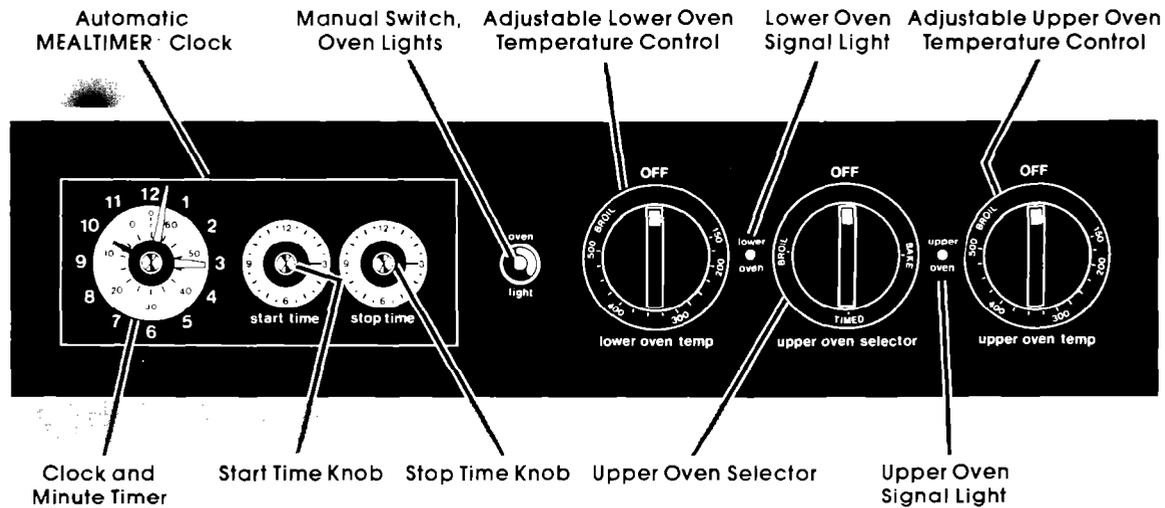
DO NOT heat unopened containers. They can explode.



Use foil on the oven bottom only as suggested on page 12. Shock or fire hazard can result from improper use.

Remove the Consumer Buy Guide Label before using your oven.

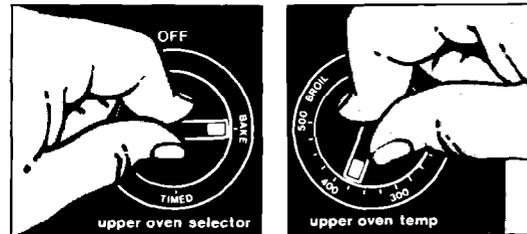
Using your ovens



SETTING THE CONTROLS

BAKING IN THE UPPER OVEN

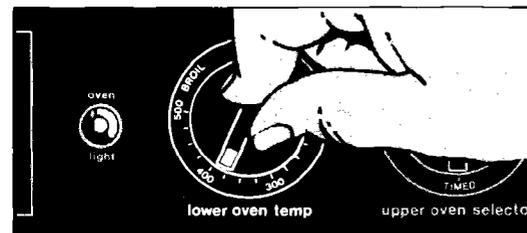
1. Put oven racks where you want them. (See page 6 for suggestions.)
2. Set Upper Oven Selector to BAKE.
3. Set Upper Oven Temperature Control to the baking temperature you want.
4. Let the oven preheat until the Upper Oven Signal Light goes off.
5. Put food in the oven.
6. When done baking, turn both knobs to OFF.



During baking, the elements will turn on and off to help hold the oven temperature at the setting. (The top element will never turn red, but will be hot.) The Signal Light for the oven(s) being used will turn on and off with the elements.

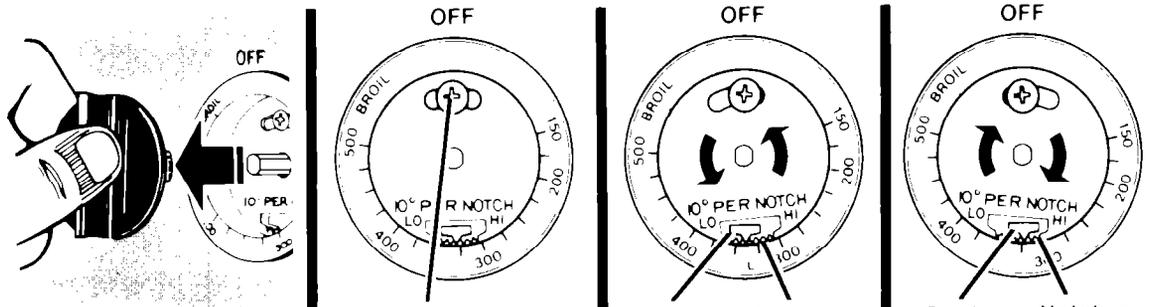
BAKING IN THE LOWER OVEN

1. Put the oven rack where you want it. (See page 6 for suggestions.)
2. Set the Lower Oven Temperature Control to the baking temperature you want.
3. Let the oven preheat until the Lower Oven Signal Light goes off.
4. Put food in the oven.
5. When done baking, turn the control to OFF.



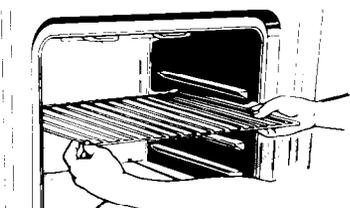
RESETTING THE OVEN TEMPERATURE CONTROLS

Does either oven seem to be hotter or colder than your old oven at the same settings? The temperature setting in your old oven may have changed gradually over the years. The accurate setting of your new ovens can seem different. If you think either or both oven temperatures need adjusting, follow these steps:

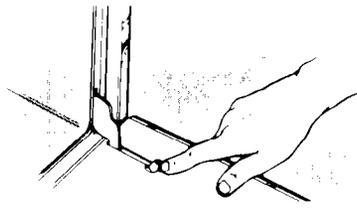
- 
1. Pull out the center of the Oven Temperature Control.
 2. Loosen the locking screw.
 3. To lower the temperature, move black ring so tooth is closer to LO. Each notch equals about 10 F (5 C).
 4. To raise the temperature, move black ring so tooth is closer to HI. Each notch equals about 10 F (5 C).

Tighten the locking screw. Replace the knob.

BROILING IN THE UPPER OVEN

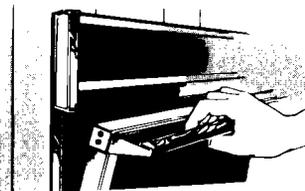


1. Put rack in broiling position (see page 6 for suggestions); put broiler pan and food on the rack.

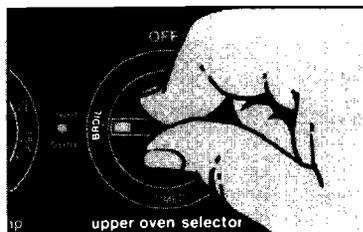


2. Swing broil stop clips over hinge slots.

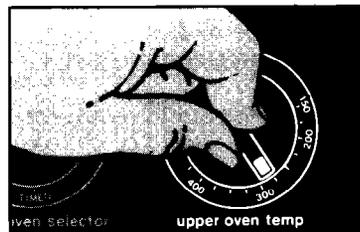
DOOR MUST BE PARTLY OPEN FOR BROILING



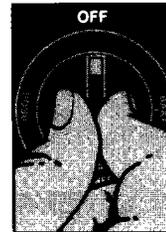
3. Close door to the stops.



4. Set Upper Oven Selector to BROIL.



5. Set Upper Oven Temperature Control to BROIL. (Set on a lower temperature for slower broiling. See below.)

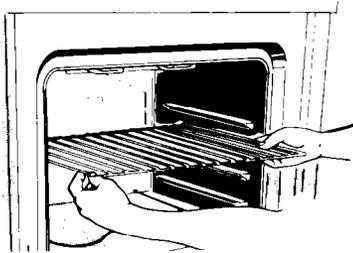


6. When broiling is done, turn both knobs to OFF. Move the broil stop clips and close the door.

Broiling can be slowed (upper oven only) by setting the Upper Oven Temperature Control to a setting lower than BROIL. When it's on BROIL, the broil element is on all the time. When it's on a temperature, the element turns off and on. The lower the temperature setting, the shorter are the times when the element is on.

The Oven Selector Knob must be on BROIL for the broil element to heat.

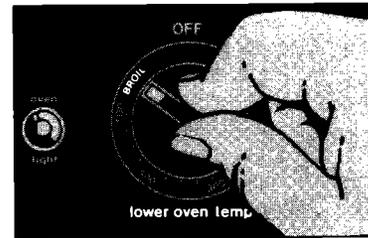
BROILING IN THE LOWER OVEN



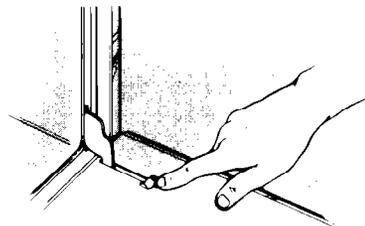
- 1.** Place the rack where you want it for broiling. (See below for suggestions.)



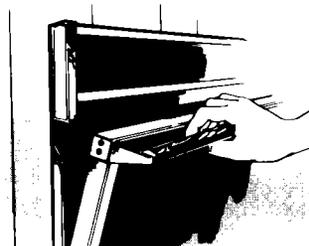
- 2.** Put broiler pan and food on the rack.



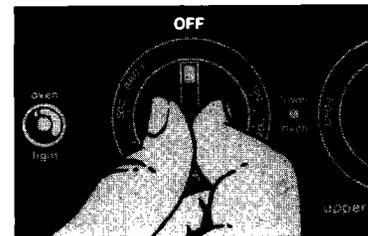
- 3.** Set Lower Oven Temperature Control to BROIL.



- 4.** Swing broil stop clips over hinge slots.



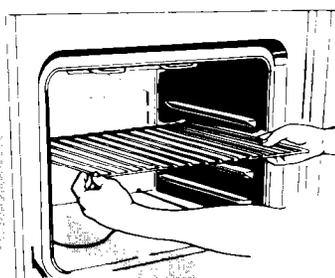
- 5.** Close door to the stops. **DOOR MUST BE PARTLY OPEN FOR BROILING.**



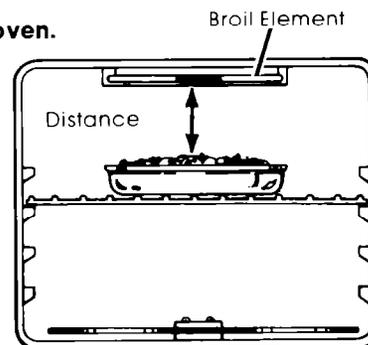
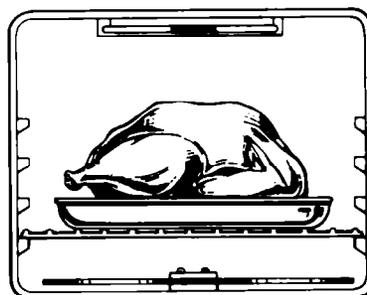
- 6.** When broiling is done, turn the control to OFF.

OVEN RACK POSITIONS

Position racks before turning on an oven.



Lift rack at front and pull out.



BAKING OR ROASTING

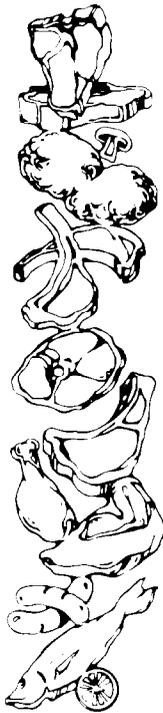
Food for baking or roasting should be placed in the center of the oven.

Always leave at least 1½ to 2 inches (4-5 cm) between the sides of a pan and the oven wall and another pan. For more information, see the "Cooking Guide."

BROILING

Adjust the rack so the food to be broiled is at a suggested distance from the broil element. (See page 7.) **ALWAYS** broil with the door open to the broil-stop.

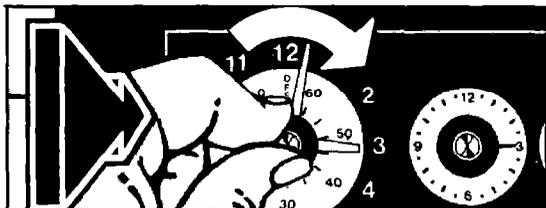
Suggested oven-rack positions and broiling times for different kinds of meats.



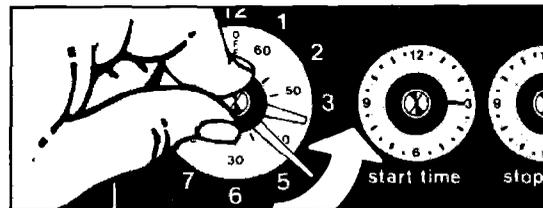
Food	Description	Inches (cm) from top of food to Broil Element	Approximate Minutes – Selector set to BROIL	
			1st side	2nd side
Beef Steaks				
Rare	1" (2.5 cm)	3" (8 cm)	7-9	3-5
Medium	1" (2.5 cm)	3" (8 cm)	9-11	4-7
Well done	1" (2.5 cm)	3" (8 cm)	11-13	5-7
Beef Steaks				
Rare	1½" (4 cm)	4"-5" (10-13 cm)	13-15	6-8
Medium	1½" (4 cm)	4"-5" (10-13 cm)	17-19	8-10
Well Done	1½" (4 cm)	4"-5" (10-13 cm)	19-21	14-16
Hamburgers	½" (1 cm)	3" (8 cm)	6-8	4-5
Lamb Chops				
Medium	1" (2.5 cm)	3" (8 cm)	6-8	4-5
Ham slice, precooked or tendered	½"-1" (1-2.5 cm)	3" (8 cm)	6-8	4-5
Canadian Bacon	½" (1 cm)	3" (8 cm)	6	4
Pork Rib or Loin Chop	¾"-1" (2-2.5 cm)	4"-5" (10-13 cm)	15	10
Well done				
Chicken	2-3 lb. (1-1.5 kg) cut in half	7"-9" (18-23 cm)	25-30	10-12
Fish	whole	3" (8 cm)	11-16	9-14
	fillets	3" (8 cm)	7-8	5-7
Liver	½"-¾" (1-2 cm)	3" (8 cm)	3	3
Frankfurters		4"-5" (10-13 cm)	6-7	4-5

SETTING THE CLOCK

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



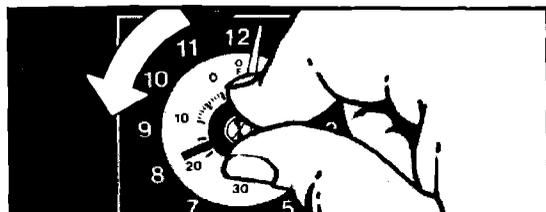
1. Push in Minute Timer Knob and turn **clockwise** until clock shows the right time of day.



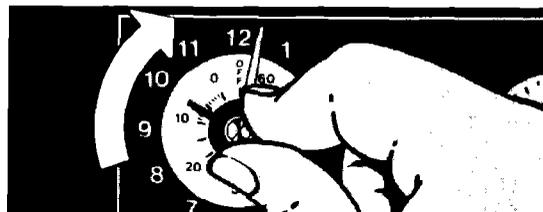
2. Let the Minute Timer Knob pop out. Turn counterclockwise until the Minute Timer dial shows OFF. **The clock setting will change if you push in when turning.**

USING THE MINUTE TIMER

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



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



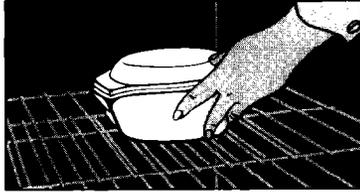
2. **Without pushing in**, turn the knob back to the setting you want.
3. When the time is up, a buzzer will sound. To stop the buzzer, turn the dial to OFF **without pushing in the knob.**

PUSHING IN AND TURNING THE KNOB CHANGES THE CLOCK SETTING.

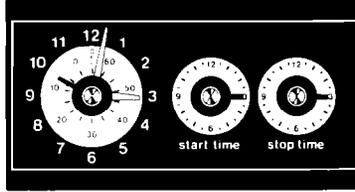
USING THE AUTOMATIC MEALTIMER* CLOCK

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

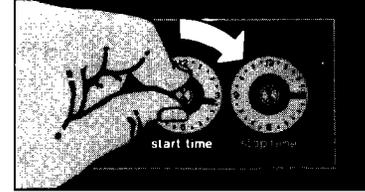
To start and stop baking automatically:



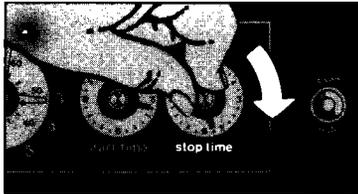
1. Put the upper oven racks where you want them and place the food in the oven.



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



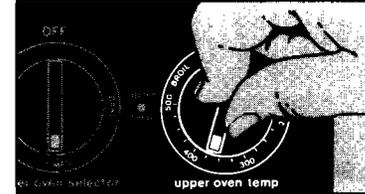
3. Push in and turn the Start Time Knob **clockwise** to the time you want baking to start.



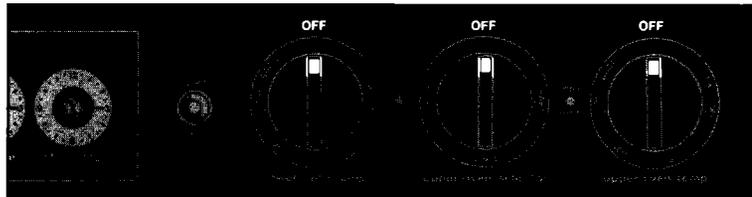
4. Push in and turn the Stop Time Knob **clockwise** to the time you want the oven to shut off.



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



6. Set the Upper Oven Temperature Control on the baking temperature you want.



7. After baking is done, turn both knobs to **OFF**.
8. To stop the oven before the preset time, turn both knobs to **OFF**.

To stop baking automatically:

1. Put the upper oven racks where you want them 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 Upper Oven Selector on **TIMED**.
5. Set the Upper Oven Temperature Control on the baking temperature you want.
6. After baking is done, turn both knobs to **OFF**.
7. To stop the oven before the preset time, turn both knobs to **OFF**.

SPECIAL CAUTION:

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.

Smoked or frozen meats may be used; so can vegetables, fruits and casserole-type foods. Vegetables can be cooked in

a covered baking dish with about a half-cup (118 mL) of water for 1 to 1½ hours.

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.**

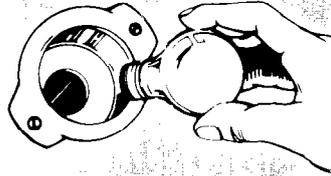
THE OVEN LIGHTS

Both oven lights will come on when you push the **Oven Light** Switch. Push the switch again to shut them off.

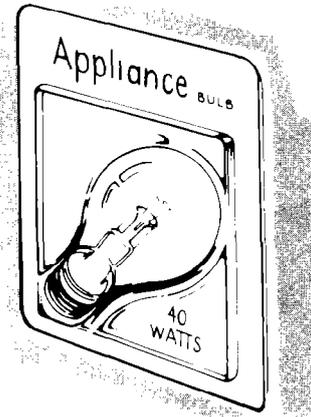
To replace either light bulb:



1. Turn off the electric power at the main power supply.

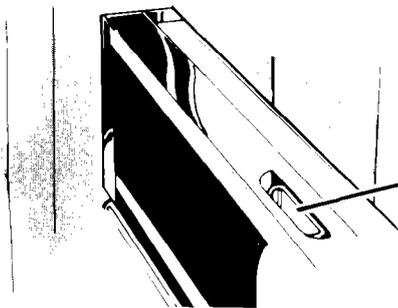


2. Remove the light bulb from its socket.



3. Replace the bulb with a 40-watt **appliance** bulb available from most grocery, variety and hardware stores. Turn electrical power back on at the main power supply.

THE OVEN VENTS

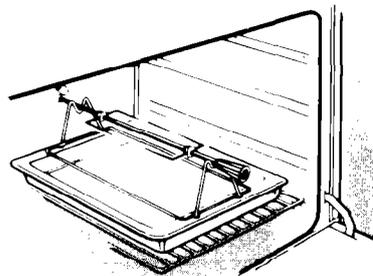


When the upper oven is on, hot air and moisture escape through a vent on top of the control panel. Air and moisture from the lower oven vents just above the lower oven door. These vents are needed for air circulation.

Do not block the vents. Poor baking can result.

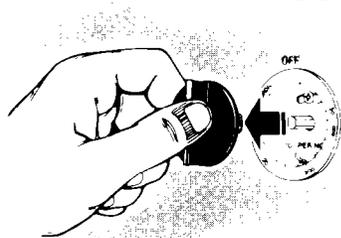
THE OPTIONAL ROTISSERIE

If you would like a rotisserie for your lower oven, you can order a kit (Part No. 261818) from your dealer. The kit includes easy installation instructions.

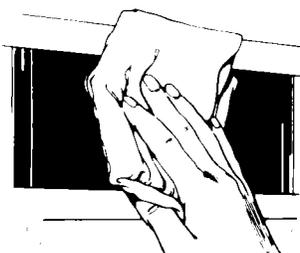


Cleaning and caring for your oven

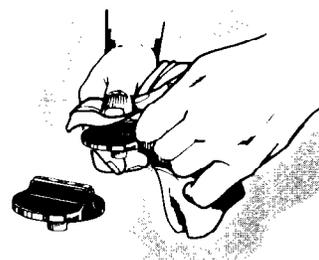
CONTROL PANEL AND KNOBS



1. First make sure knobs are on OFF then pull knob straight off.



2. Use warm soapy water and a soft cloth to wipe the panel. Rinse and wipe dry.



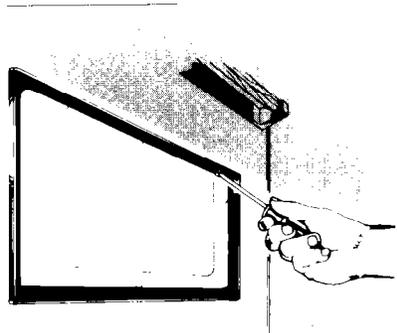
3. Wash knobs in warm soapy water. Rinse well and dry.

4. Push knobs straight back on. Make sure they are on OFF.

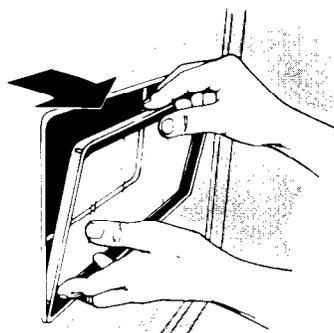
THE OUTER OVEN WINDOWS

If your ovens have windows instead of black glass doors, the outer glass and frame can be removed for cleaning. **DO NOT take apart a black glass door.**

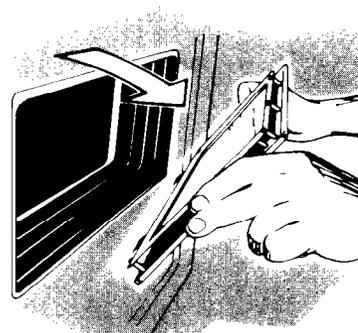
REMOVING



With the door closed, remove the screws from the top of the outer window frame.

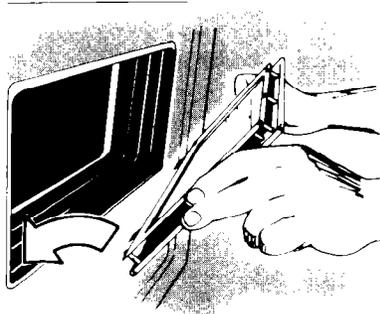


Tip the window and frame out from the top slightly.

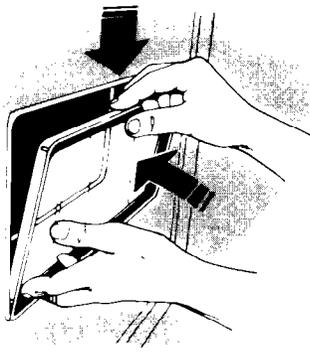


Lift up on both sides of the frame.

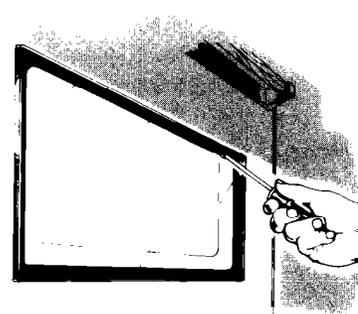
REPLACING



Fit the tabs at the bottom of the frame into the bottom of the window opening.



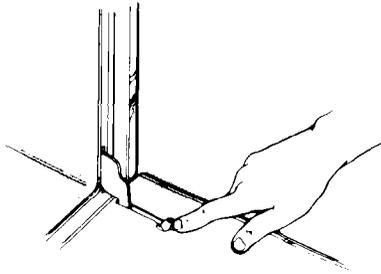
Push the top of the frame into the opening while pushing down.



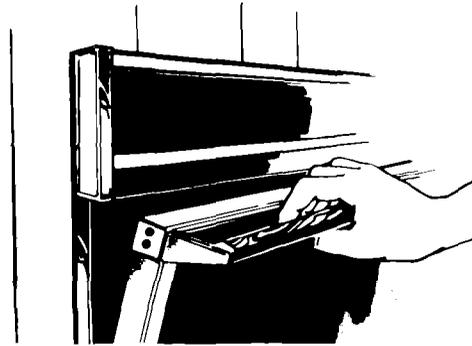
Replace the screws.

THE OVEN DOORS

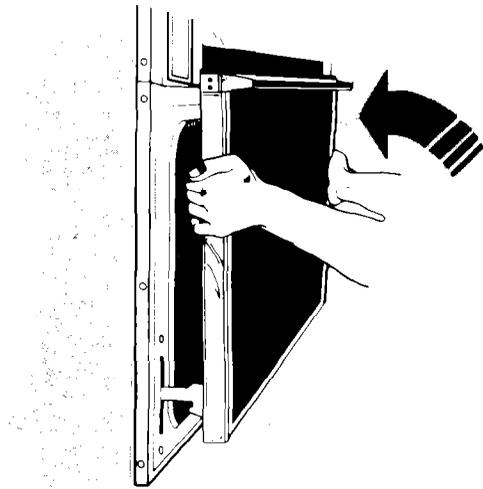
REMOVING



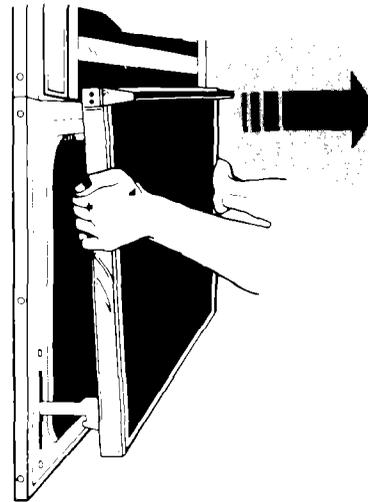
Open the door.
Swing broil stop clips over hinge slots.



Close door to the broil stop.

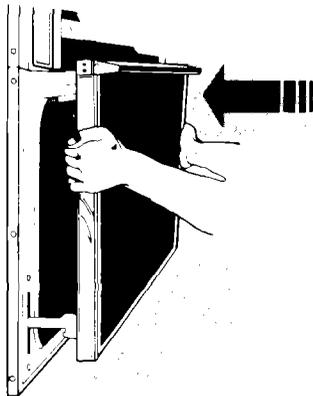


Hold the door on both sides. Tip in on the top and lift slightly.

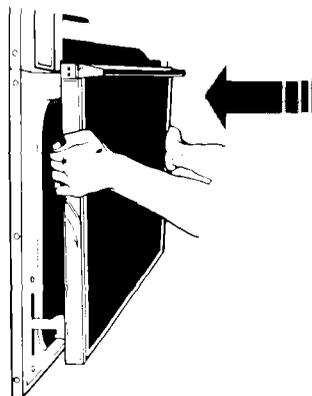


With the top tipped in and lifted slightly, pull the door straight out.

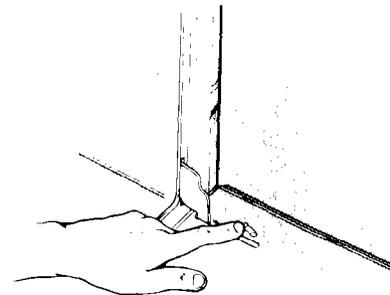
REPLACING



Fit hinges into corner slots.



Carefully push the hinges straight in while lifting slightly on the door.



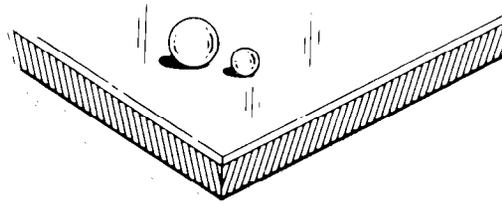
When the hinges snap into place, open the door and move the broil stop clips. Close the door.

THE CONTINUOUS-CLEANING OVENS

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

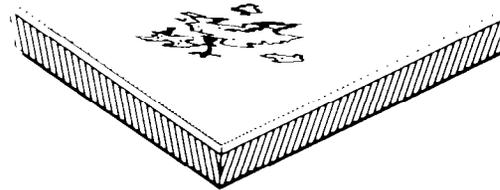
A fat spatter beads up on the smooth surface, but spreads out on the rougher surface. The bead of fat chars and turns black. The spread-out fat **gradually** burns away at **medium to high baking temperatures** (350 -475 F, 176 -231 C) so the oven can return to a presentably clean condition.

Fat Spatter
Beads Up,
Turns Black



Standard porcelain-enamel

Fat Spatter
Spreads Out,
Burns Away

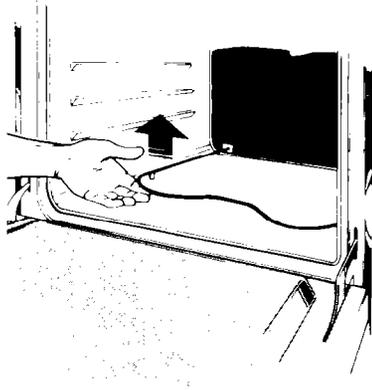


Continuous-cleaning porcelain-enamel

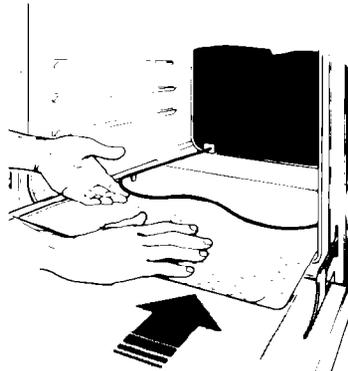
USING FOIL

Foil must be used on the oven bottom to catch spillovers. The foil must be used properly.

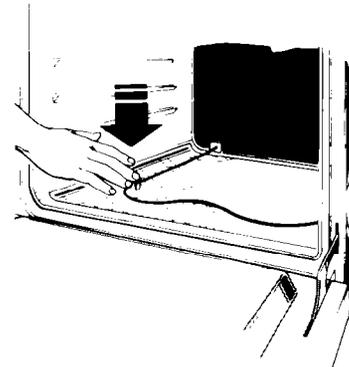
Cut foil from a roll of heavy-duty 18-inch (45 cm) aluminum foil, or buy a foil kit (Part No. 241430) from your Whirlpool Appliance dealer.



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



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

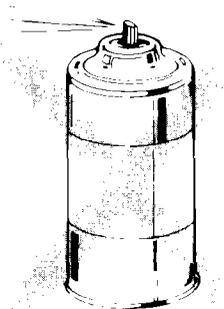


For proper baking, lower the bake element **so all feet rest solidly on the foil.**

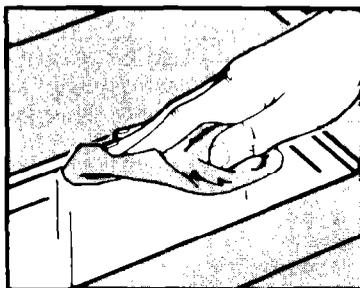
TIPS

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.

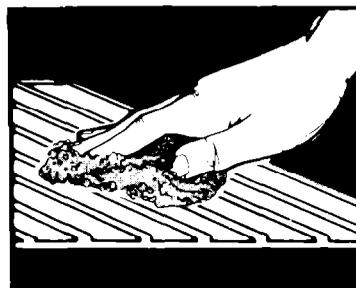
HAND CLEANING



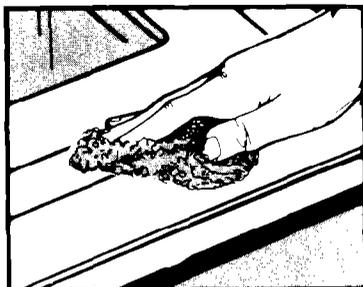
DO NOT USE OVEN CLEANING PRODUCTS. Some can be trapped in the porcelain-enamel surface and give off harmful fumes.



WINDOW – Keep clean with hot sudsy water. Do not use steel wool or abrasive cleansers. Use a plastic scouring pad for stubborn spots. Rinse well.



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



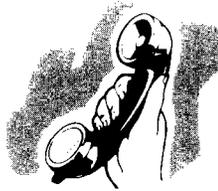
WALLS AND DOOR – Wash with hot soapy water. Use a soapy steel-wool pad or plastic scouring pad for stubborn spots. Rinse well.

CLEANING CHART

PART	WHAT TO USE	HOW TO CLEAN
Outside of oven	Soft cloth, warm soapy water Nylon or plastic scouring pad for stubborn spots	<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, sudsy water and bristle brush	<ul style="list-style-type: none"> • Wash, rinse and dry well. • Do not soak.
Aluminum broiler pan and grid	Warm, soapy water or soapy steel wool pads	<ul style="list-style-type: none"> • Wash with other cooking utensils.
Control panel	Warm, soapy water Commercial glass cleaner	<ul style="list-style-type: none"> • Wash, rinse and dry with soft cloth. • Follow directions with cleaner.
Oven racks	Warm, soapy water or soapy steel wool pads	<ul style="list-style-type: none"> • Wash, rinse and dry. Use steel wool pads for stubborn areas.
Oven door glass	Warm, soapy water or plastic scrubbing pad Commercial glass cleaner	<ul style="list-style-type: none"> • Make certain oven is cool. Wash, rinse and dry well with soft cloth. • Follow directions provided with cleaner.
Continuous-cleaning oven	Warm, soapy water or soapy scrubbing pad Heavy-duty aluminum foil available at grocery stores or order Part No. 241430 from your Whirlpool dealer or your TECH-CARE® service representative. Most fat spatters on the continuous-cleaning porcelain-enamel interior surface gradually reduce to a presentably clean condition during normal baking or roasting operations.	<ul style="list-style-type: none"> • Clean stubborn spots or stains. Rinse well with clean water. • Place strip of aluminum foil on bottom of oven to catch spillovers. • Do not use commercial oven cleaners.

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 find and fix yourself without tools of any kind.

If nothing operates:

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

If the upper oven will not operate:

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

If the lower oven will not operate:

- Is the Lower 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 oven walls. Soil will be more visible on the door than other areas in the oven. See page 13, "Hand Cleaning."

If cooking results aren't what you expect:

- 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?
- Does the oven temperature seem too low or too high? See page 5, "Resetting the oven temperature controls."
- 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?

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

2. If you need assistance* ...

Call the 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 Consultant 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
WHIRLPOOL APPLIANCES
FRANCHISED TECH-CARE SERVICE
SERVICE COMPANIES
XYZ SERVICE CO
123 Maple 999-9999

ELECTRICAL APPLIANCES—
MAJOR—REPAIRING & PARTS
WHIRLPOOL APPLIANCES
FRANCHISED TECH-CARE SERVICE
SERVICE COMPANIES
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. Guy Turner, 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.



Benton Harbor, Michigan. Automatic Washers, Clothes Dryers, Freezers, Refrigerator-Freezers, Ice Makers, Dishwashers, Built-In Ovens and Surface Units, Ranges, Microwave Ovens, Compactors, Room Air Conditioners, Dehumidifiers, Central Heating and Air Conditioning Systems.