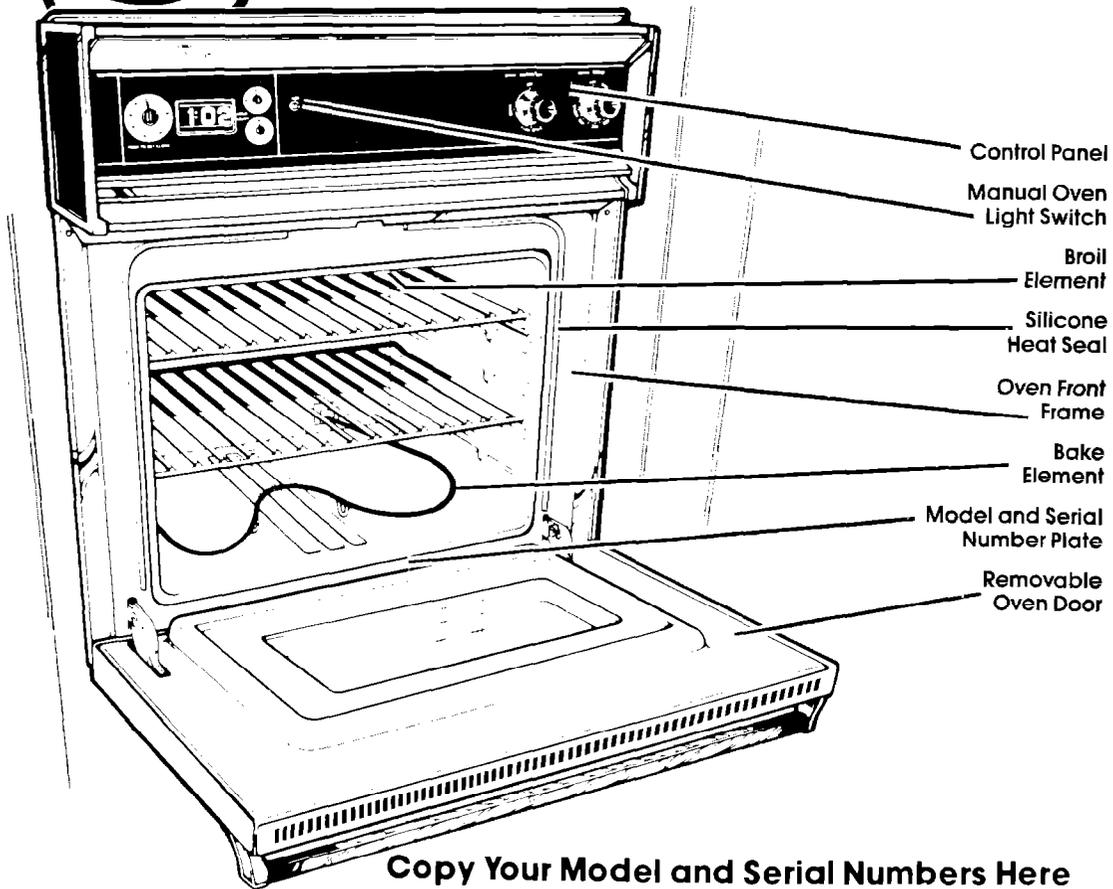




27-INCH BUILT-IN  
ELECTRIC OVEN  
Model RB700PXS

# 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 oven door).
2. Purchase date from sales slip.

Copy this information in these spaces. Keep this book, your warranty and the sales slip together in a handy place. **Please complete and mail the Owner Registration Card furnished with this product.**

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

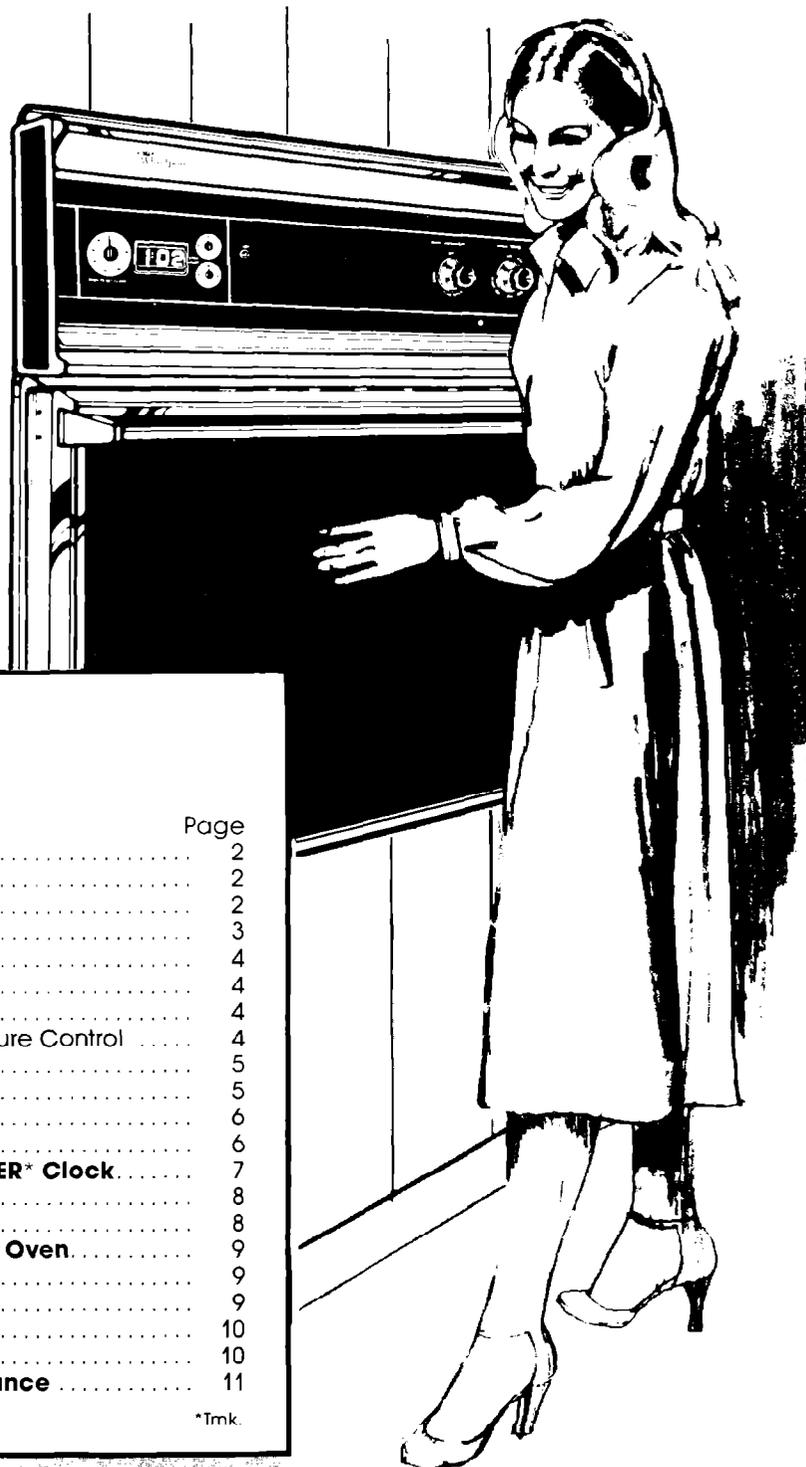
You must be sure your oven is...

- 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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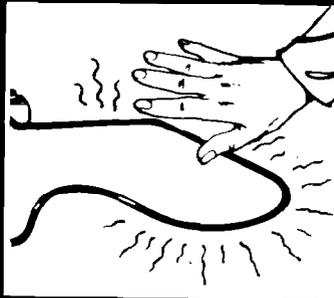
\*Tmk.

# Safety

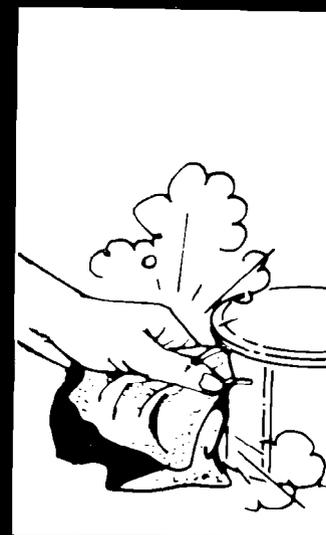
Remove Consumer Buy Guide Label before using your oven.



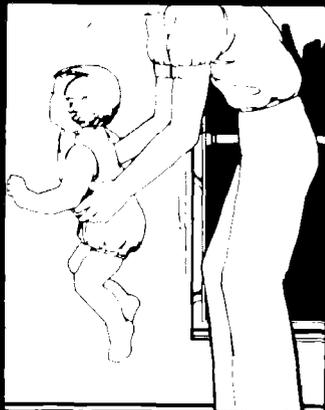
**DO NOT** allow children to use or play with the oven.  
**DO NOT** store things children might want above the oven. *Too much weight on an open oven door can damage the door.*



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

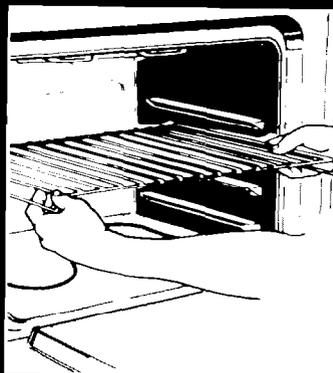


- **DO NOT** use wet potholders. They can cause steam burns.
- **DO NOT** wear loose clothing while using the oven, or use bulky towels or cloths for potholders. They can catch fire if they touch a hot element.



**KEEP** children away from the oven when it is ON. The oven frame walls, racks and door can get hot enough to cause burns.

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



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

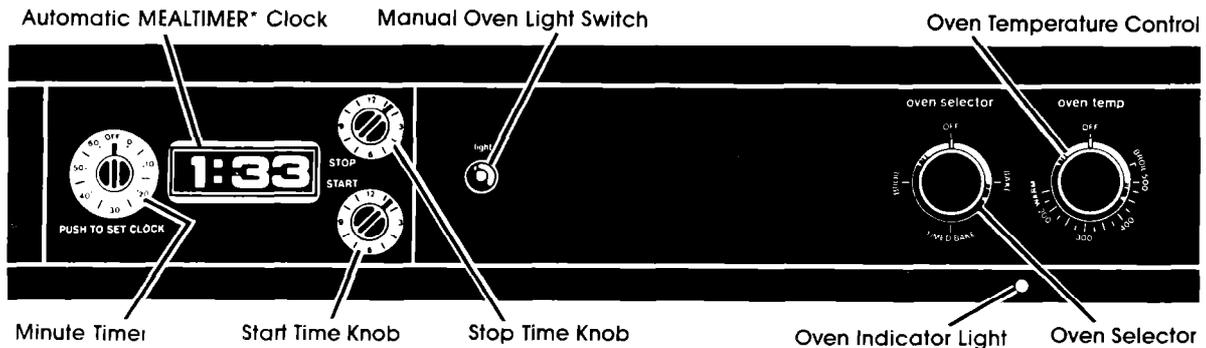


**DO NOT** heat unopened containers. They can explode.

## • FOR YOUR SAFETY •

**DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS AND LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.**

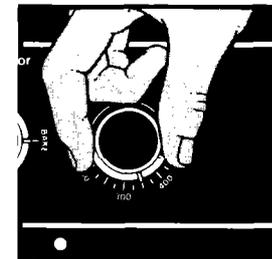
# Using your oven



## SETTING THE CONTROLS

### BAKING

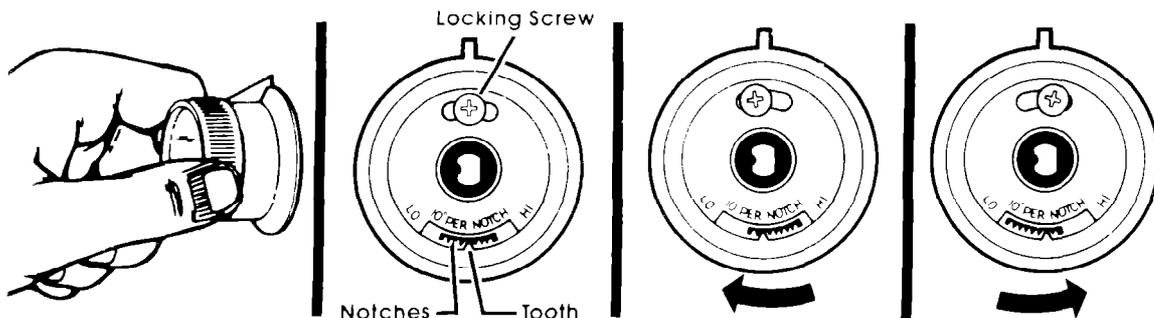
1. Put oven racks where you want them. (See page 5 for suggestions.)
2. Set Oven Selector to BAKE.
3. Set Oven Temperature Control to the baking temperature you want.
4. Let the oven preheat until the Signal Light goes off.
5. Put food in the oven.
6. When done baking, turn both knobs to OFF.



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 will turn on and off with the elements.

### RESETTING THE OVEN TEMPERATURE CONTROL

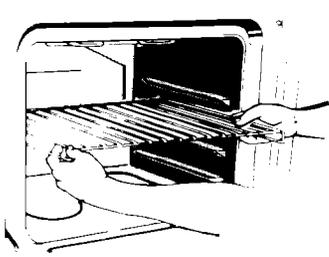
Does your new oven seem to be hotter or colder than your old oven at the same settings? The temperature setting in your old oven may have changed gradually over the years. The accurate setting of your new oven can seem different. If you think the oven temperature needs adjusting, follow these steps.



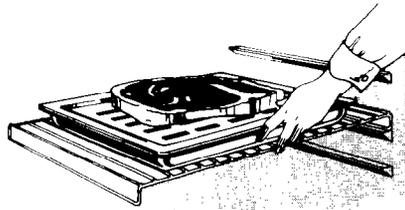
1. Pull the Oven Temperature Control straight out.
2. Loosen the locking screw: NOTICE position of notches.
3. To lower the temperature, move a notch closer to LO. Each notch equals about 10°F (5°C).
4. To raise the temperature, move a notch closer to HI. Each notch equals about 10°F (5°C).

Tighten the locking screw. Replace the knob.

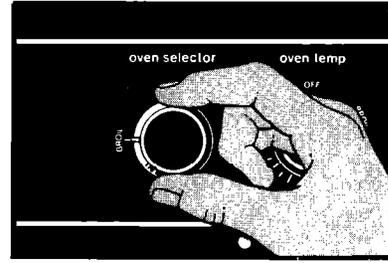
# BROILING



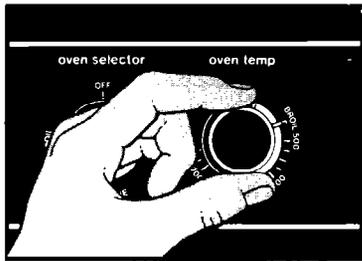
1. Place the rack where you want it for broiling. (See below for suggestions )



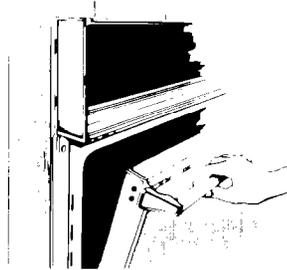
2. Put broiler pan and food on the rack.



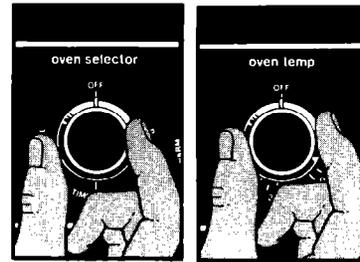
3. Set Oven Selector to BROIL.



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



5. During broiling the oven door must be partly open. A built-in stop will hold it there.



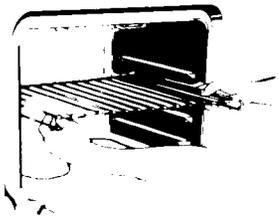
6. When broiling is done, turn both knobs to OFF.

**Broiling can be slowed** by setting the 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.

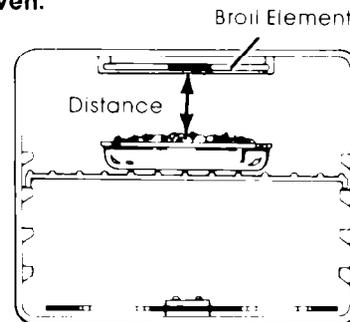
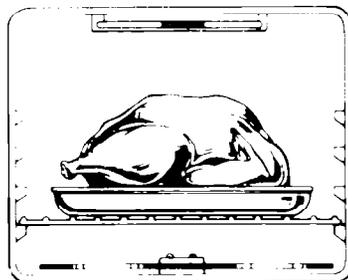
**The Oven Selector must be on BROIL and the door partly open for all broiling temperatures.**

## OVEN RACK POSITIONS

Position racks before turning on the 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 1 1/2 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 top rack so the food to be broiled is at a suggested distance from the broil element, (see page 6). 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				
Well done	¾ - 1 (2-2.5 cm)	4-5 (10-13 cm)	15	10
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
filets		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.

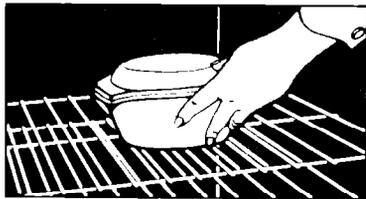
**PUSHING IN AND TURNING THE KNOB CHANGES THE CLOCK SETTING.**

# USING THE AUTOMATIC MEALTIMER® CLOCK

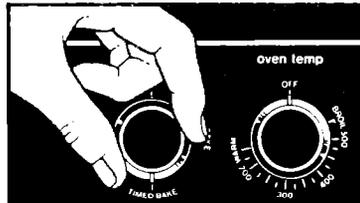
The Automatic MEALTIMER Clock is designed to turn the oven on and off at times you set, even when you are not around.

## To start and stop baking automatically:

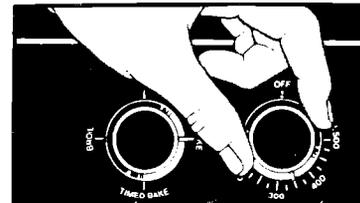
\*Tmk



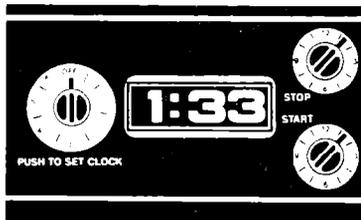
1. Put the racks where you want them and place the food in the oven.



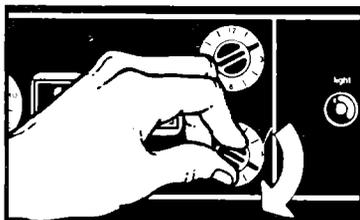
2. Set the Oven Selector on TIMED BAKE.



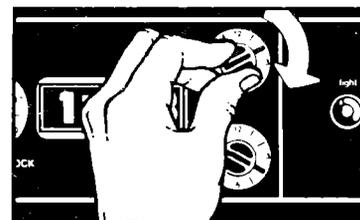
3. Set the Oven Temperature Control on the baking temperature you want.



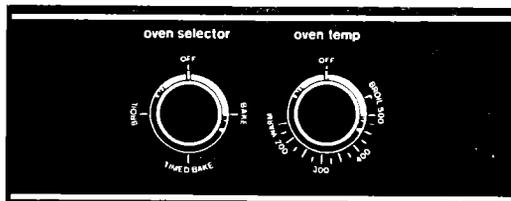
4. Make sure the clock is set to the right time of day.



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



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



7. After baking is done, turn both knobs to OFF.

8. To stop the oven before the preset time, turn both knobs to OFF.

**IMPORTANT:**  
Follow these steps in order.

## To stop baking automatically:

1. Put the racks where you want them and place the food in the oven.
2. Set the Oven Selector on TIMED BAKE.
3. Set the Oven Temperature Control on the baking temperature you want.
4. Make sure the clock is set to the right time of day.

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

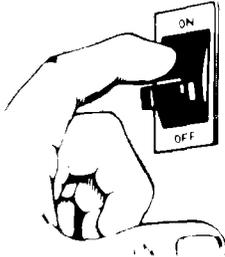
a covered baking dish with about a half-cup (118 mL) of water for 1 to 1½ hours.

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.**

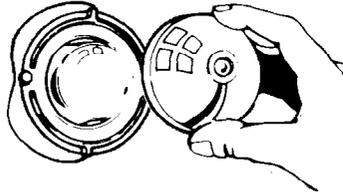
## THE OVEN LIGHT

The oven Light will come on when you push the **Oven Light** switch. Push the switch again to shut off the light.

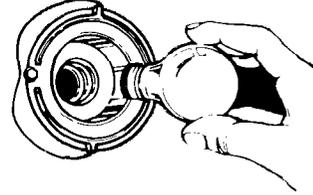
### To replace the light bulb:



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



2. Remove the bulb cover by pulling out on the wire holder and moving it to the side



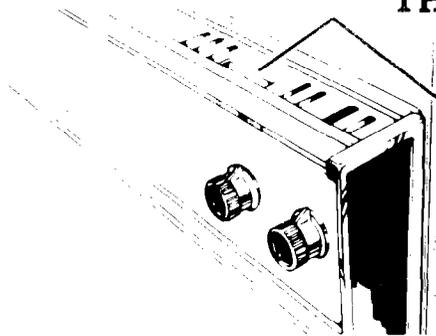
3. Remove the light bulb from its socket.

4. Replace the bulb with a 40-watt **appliance** bulb available from most grocery, variety and hardware stores

5. Replace the bulb cover and snap the wire holder in place. **The bulb must have this cover when the oven is being used.**

6. Turn electrical power back on at main power supply.

## THE OVEN VENT

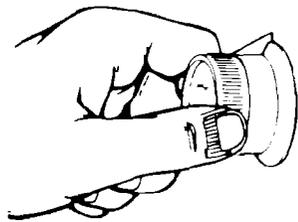


When the oven is on, hot air and moisture escape through vents over the control panel. The vents are needed for air circulation.

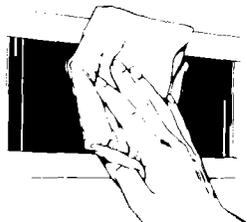
**Do not block the vents.** Poor baking can result.

# Cleaning and caring for your oven

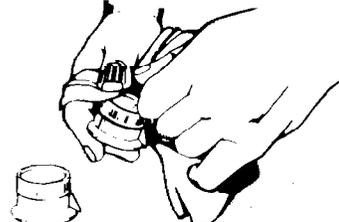
## CONTROL PANEL AND KNOBS



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.

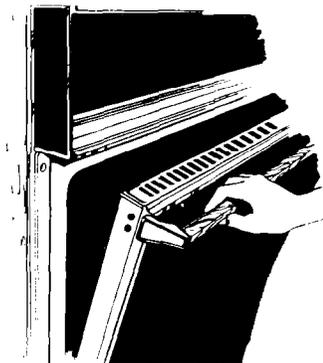


3. Wash knobs in warm soapy water. Rinse well and dry.

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

## THE OVEN DOOR

### REMOVING

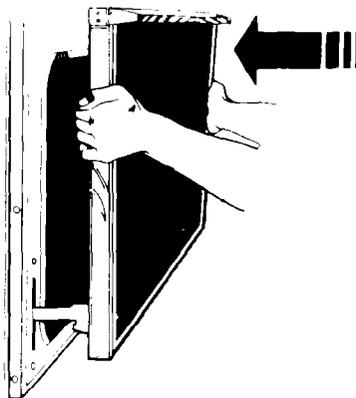


1. Open the door to the brail position.



2. Grasp the door firmly at both sides and lift it up and away from the range.

### REPLACING



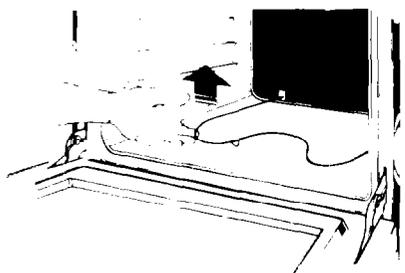
1. Slip hinge arms into door slots.



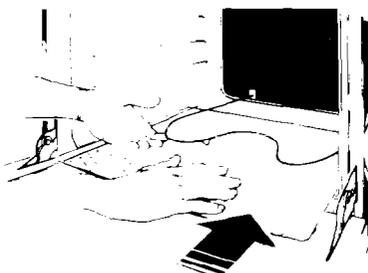
2. Push in bottom of door until it snaps into place. Close the door.

## USING FOIL

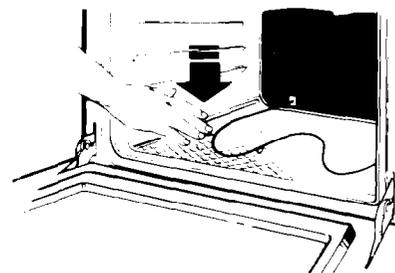
Using foil on the oven bottom is recommended **only if the foil is used properly**. Cut foil from a roll of heavy-duty 18-inch (45 cm) aluminum foil, or buy a foil kit (Part No. 241430) from your Whirlpool Appliance dealer.



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



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



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

## 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"> <li>Wipe off regularly when oven is cool.</li> <li>Do not allow food containing acids (such as vinegar, tomato, lemon juice or milk) to remain on surface. Acids will remove the glossy finish.</li> <li>Do not use abrasive or harsh cleansers.</li> </ul>
Control knobs	Warm, sudsy water and bristle brush	<ul style="list-style-type: none"> <li>Wash, rinse and dry well.</li> <li>Do not soak.</li> </ul>
Porcelain-ename broiler pan and grid	Warm, soapy water or soapy steel wool pads	<ul style="list-style-type: none"> <li>Wash with other cooking utensils.</li> <li>Do not clean in self-cleaning cycle.</li> </ul>
Control panel	Warm, soapy water  Commercial glass cleaner	<ul style="list-style-type: none"> <li>Wash, rinse and dry well with soft cloth.</li> <li>Follow directions with cleaner.</li> </ul>
Oven door glass	Warm, soapy water or plastic scrubbing pad  Commercial glass cleaner	<ul style="list-style-type: none"> <li>Make certain oven is cool. Wash, rinse and dry well with soft cloth.</li> <li>Follow directions provided with cleaner.</li> </ul>
Oven racks	Self-Cleaning Oven cycle  Warm, soapy water or soapy steel wool pads	<ul style="list-style-type: none"> <li>Leave in oven during Self-Cleaning cycle.</li> <li>Wash, rinse and dry. Use soapy steel wool pads for stubborn areas.</li> </ul>
Standard oven	Warm, soapy water or soapy steel wool pads  Commercial oven cleaners	<ul style="list-style-type: none"> <li>Remove door for easier access.</li> <li>Place newspaper on floor to protect floor surface.</li> <li>Follow directions provided with the oven cleaner.</li> <li>Rinse well with clear water.</li> <li>Use in well-ventilated room.</li> <li>Do not allow commercial oven cleaner to contact the heating elements, oven seal, or exterior surfaces of oven.</li> </ul>

# 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 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 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 BAKE)?
- Is the Oven Temperature Control turned to a temperature setting?

### 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 1 1/2 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 control"
- 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?

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<sup>®</sup> service assistance telephone number. Dial free from anywhere in the U.S.:**

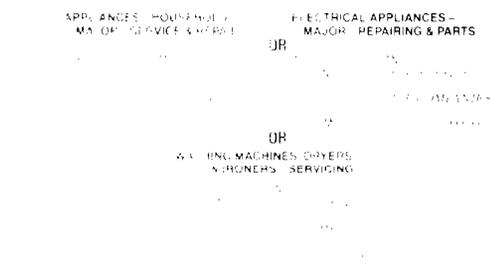
**1-800-253-1301**

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

## 3. If you need service\*...



Whirlpool has a nationwide network of franchised TECH-CARE<sup>®</sup> 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



## 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. Robert Stanley  
Division Vice President  
Whirlpool Corporation  
2000 M-63  
Benton Harbor, Mi 49022

## 5. If you need FSP<sup>®</sup> replacement parts\*...

FSP<sup>®</sup> is a registered trademark of Whirlpool Corporation for qualified 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 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.



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.

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