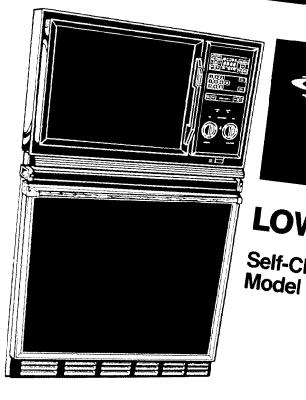
use&care guide

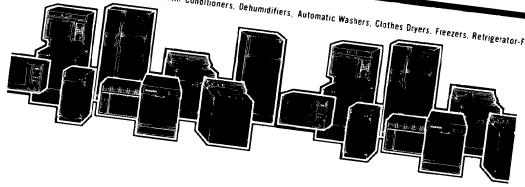




LOWER OVEN

Self-Cleaning Model RM288PXS

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



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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:

- 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.
- DO NOT store things children might want above the oven. Children could be injured while climbing on the door and the door could be damaged.
- 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.
- 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.
- MAKE SURE to open the oven door all the way when adding or removing food to prevent burns.

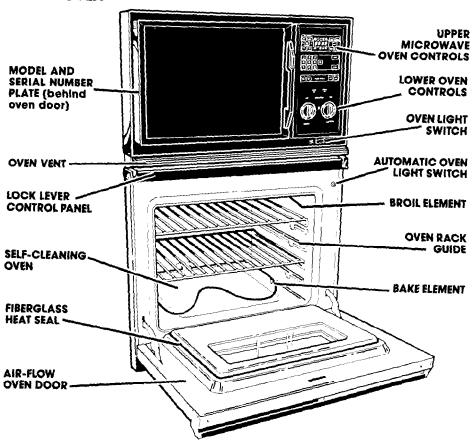
• FOR YOUR SAFETY •

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 RM288PXS LOWER OVEN



Copy your Model and Serial Numbers here...

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

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

Copy this information in these spaces. Keep this book with your sales slip, "Cooking Guide" and "Upper Microwave Oven Use & Care Guide!" Please complete and mail the Owner Registration Card furnished with this product.

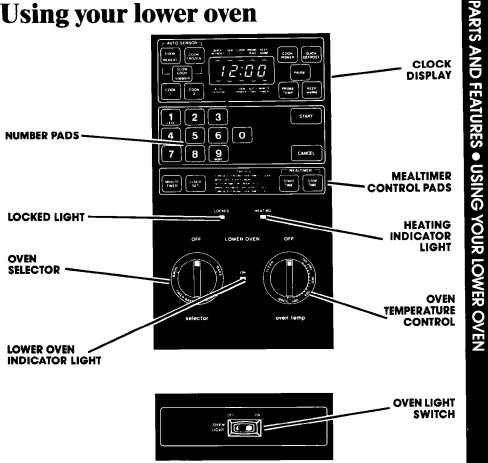
Model Number

Serial Number

Purchase Date

Service Company Phone Number

Using your lower oven

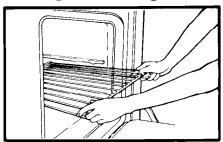


The lower oven is always set with two knobs:

- The Oven Selector.
- The Oven Temperature Control.

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

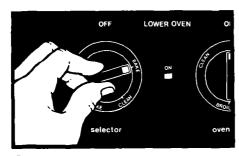
Baking or roasting



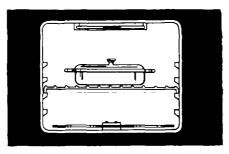
The rack(s) should be placed so the top of the food will be centered in the oven. Always leave at least $1\frac{1}{2}$ to 2 inches (4-5 cm) between the sides of the pan and the oven walls and other pans. For more information, see the "Cooking Guide."

1. Position the rack(s) properly before turning on the oven. To change rack position, pull rack out to stop, raise front edge and lift out.

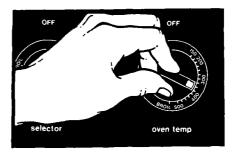
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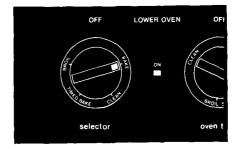
2. Set Oven Selector to BAKE. The Lower Oven "ON" Indicator Light will come on.



4. When the Heating Indicator Light first goes off, the oven is preheated. Put food in the oven. NOTE: Oven racks, walls and door will be hot.



 Set Oven Temperature Control to the baking temperature you want. The Heating Indicator Light will come on.



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

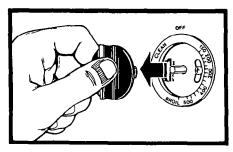
The top element helps heat during baking, but does not turn red.

When baking is done, turn **both** the Oven Selector and the Oven Temperature Control to OFF. The Lower Oven "ON" Indicator Light will go off.

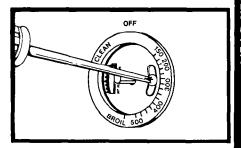
Adjusting the Oven Temperature Control

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.

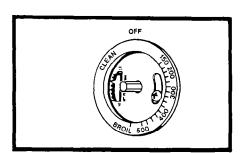
If after using the oven for a period of time, you are not satisfied with the temperature settings, they can be adjusted by following these steps:



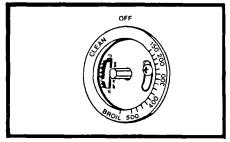
1. Pull the Oven Temperature Control Knob straight off.



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).



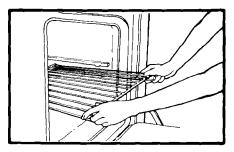
4. To raise the temperature, move a notch closer to HI. Each notch equals about 10°F (5°C).
Tighten the locking screw and replace the control knob.

Using the Automatic MEALTIMER* Control

The automatic MEALTIMER control will turn the lower 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 (meats, casseroles, etc.). Do not use the automatic cycle for cakes, cookies, or other recipes that require preheating the oven before baking... undercooking will result.

To start and stop baking automatically:



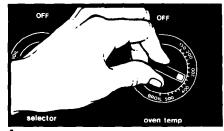
1. Position the oven rack(s) properly, and place the food in the oven.



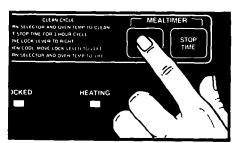
2. Make sure the clock on the microwave oven display is set to the correct time of day. (See "Upper Microwave Oven Use & Care Guide" for setting instructions.)



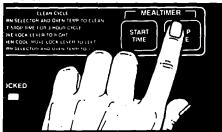
3. Set the Oven Selector to TIMED BAKE.



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



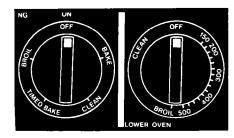
5. Touch the START TIME Pad. Then touch the number pads for the time you want cooking to start. (Option: Skip to Step 6 if you want to start baking immediately.)



6. Touch the STOP TIME Pad. Then touch the number pads for the time you want cooking to stop.



7. Touch START. The oven will now start and stop automatically.



 After baking is done be sure to turn both the Oven Selector and the Oven Temperature Controls to OFF.

To cancel the MEALTIMER* control:

- 1. Touch the STOP TIME pad, then touch CANCEL.
- 2. Turn the Oven Selector and the Oven Temperature Controls to OFF.



WARNING: To avoid sickness and food waste.

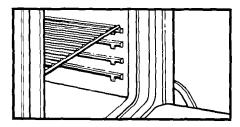
- Use foods that will not go bad or spoil while waiting for cooking to start.
- Avoid using dishes with milk or eggs, cream soups, cooked meats or fish, or any item with baking powder or yeast.
- Any food that has to wait for cooking to start should be very cold or frozen before it is put in the oven.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

*Tmk.

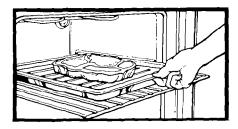
Using the Minute Timer

The Minute Timer on the Upper Microwave Oven control panel can be used for any timed cooking. **To use the Minute Timer,** follow the instructions found in your "Upper Microwave Oven Use & Care Guide."

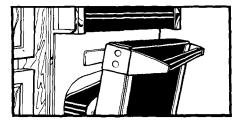
Broiling



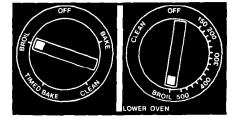
 Position the rack before turning the oven on. See broil chart in the "Cooking Guide" or a reliable cookbook for recommended rack positions.



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



 Close the door to the Broil Stop position (open about 4 inches, 10.2 cm). The door will stay open by itself.



 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 Heating 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.

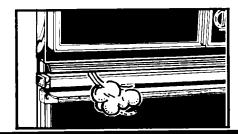
The Oven Selector must be on BROIL for all broiling temperatures.

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.

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.

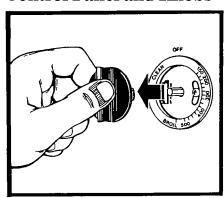


Optional Rotisserie

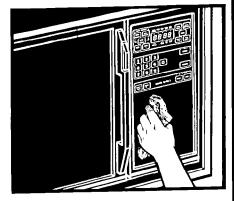
If you would like a rotisserie for your lower oven, you can order a kit (Part No. 261881) from your Whirlpool Dealer. The kit includes easy installation instructions.

Caring for Your Lower Oven

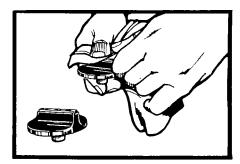
Control Panel and Knobs



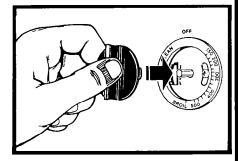
1. Pull knobs straight off.



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.



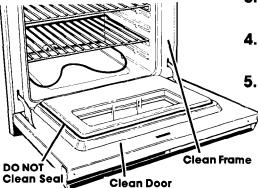
4. Push control knobs straight back on. Make sure they point to OFF.

Using the Self-Cleaning cycle

The self-cleaning cycle uses **very high heat** to burn away soil. Before you start, make sure you understand exactly how to use the cycle safely.

Before you start

- Clean the shaded areas by hand. They do not get hot enough during the Self-Clean cycle for soil to burn away. Use hot water and detergent or a soapy steel-wool pad on...
 - the frame around the oven.
 - the inside of the door, especially the part outside the oven seal.



DO NOT clean the fiberglass seal. DO NOT move it or bend it. Poor cleaning and poor baking will result.

- Remove the broiler pan and any pots or pans you may have stored in the oven. They can't stand the high heat.
- Wipe out any loose soil or grease. This will help reduce smoke during the cleaning cycle.
- If your oven has a rotisserie, make sure the motor socket cover is closed.
- 5. Put oven racks on the second and fourth guides (guides are counted from bottom to top). During the Self-Cleaning Cycle they will darken and become harder to slide. See tips on page15. If you want the oven racks to remain shiny, clean them by hand.

Turn on the vent hood or other kitchen vent during the cleaning cycle. This will help remove smoke, odor and heat that are normal during the cycle.

SPECIAL CAUTIONS:

DO NOT use commerical oven cleaners in your oven. Damage to the porcelain finish may occur.

DO NOT force the Lock Lever, you could bend or break it. The lever is designed to stay locked until the oven is cool enough to safely open. Wait until it moves freely.

DO NOT use foil or other liners in the oven. During the cleaning cycle foil can burn or melt and damage the oven surface.



Setting the controls



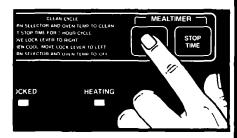
1. Set Oven Selector and Oven Temperature Control to CLEAN.



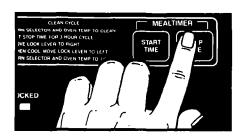
2. Move the Lock Lever all the way to the right. The cleaning cycle works only when the lever is all the way over.



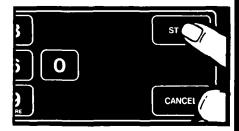
3. Make sure the clock on the microwave oven display is set to the correct time of day. (See "Upper Microwave Oven Use & Care Guide" for instructions.)



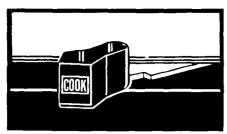
4. Touch the START TIME pad. Then touch the number pads for the time you want cleaning to start. (Option: Skip this step if you want cleaning to start immediately.)



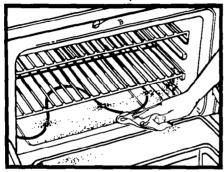
Touch the STOP TIME pad. Then touch the number pads for the time of day you want cleaning to stop (3 hours after set Start Time).



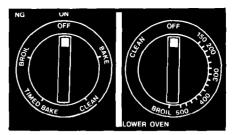
6. Touch START. The oven will start the CLEAN cycle automatically at the time you have set. The LOCKED Light will come on when oven temperatures exceed normal baking temperatures. The Lock Lever must not be moved and the door can't be opened when this light is on.



When the Lock Light is off and the oven is cool, move the Lock Lever to the left. Do not force it. Wait until it moves easily.



 After the oven is cool, wipe off any residue or ash with a damp cloth. If needed, touch up spots with a soapy steel wool pad.



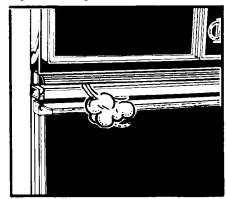
8. Turn the Oven Selector and Oven Temperature Controls to OFF.

To stop the cleaning cycle at any time:

- 1. Touch STOP TIME pad.
- 2. Touch CANCEL.

3. When the Locked Light turns off, move the Lock Lever back to the left. Do not force it. Wait until it moves easily. Turn the Oven Selector and Oven Temperature Controls to OFF.

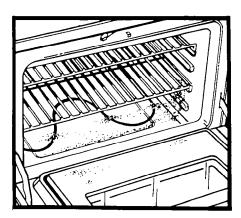
Special tips



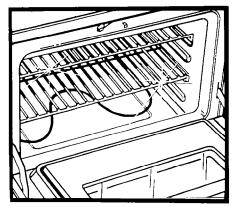
Keep the kitchen well aired during the cleaning cycle to help get rid of normal heat odors and smoke.



Clean the oven before it gets heavily soiled. Cleaning a very soiled oven takes longer and results in more smoke than usual.



If the cleaning cycle doesn't get the oven as clean as you expected, the cycle may not have been set long enough or you may not have prepared the oven properly. Set the cleaning time longer the next time and hand clean areas noted on page 12.



Oven racks lose their shine, discolor and become harder to slide on their guides when they are left in the oven during the cleaning cycle. To make them slide easier, polish the edges of the racks and rack guides with a soapy steelwool pad, rinse well, and wipe on a thin coat of salad oil.

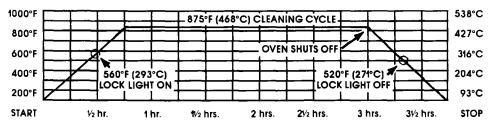
How it works

During the self-cleaning cycle, the oven gets much hotter than it does for baking or broiling...approximately 875°F (468°C). This heat breaks up grease and soil, and burns it off.

The graph shows approximate temperatures and times during a self-cleaning cycle for 3 hours.

SELF-CLEANING CYCLE – THREE HOUR SETTING

(Approximate Temperatures and Times)



Notice that the heating stops when the 3-hour setting is up, but that it takes longer for the oven to cool down enough to unlock.

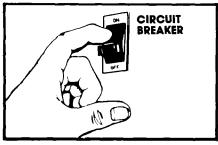
Cleaning Chart

PART	WHAT TO USE	HOW TO CLEAN
Lower oven	Soft cloth and warm soapy water or spray	Wipe off regularly when oven is cool.
gl _i Ny	glass cleaner. Nylon or plastic scouring pad for stubborn spots.	 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.
Broller pan and grid	Warm, soapy water or steel-wool pad.	Wash with other cooking utensils.Do not place in Self-Cleaning Oven.
Control knobs	Warm, soapy water and a soft cloth.	Wash, rinse and dry well. Do not soak.
Control Panel	Warm, soapy water and spray glass cleaner.	Wash, rinse and dry well. Follow directions provided with cleaner.
Oven racks	Warm, soapy water or soapy steel-wool pads; Self-Cleaning Oven cycle	Wash, rinse and dry. Use soapy steel- wool pads for stubborn areas. Leave in oven during Self-Cleaning
	left in the self-cleanir	cycle. will discolor and be harder to slide when ng cycle. If you want them to stay shiny, oven and clean by hand.
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.
Self-Cleaning Oven	For areas outside Self- Cleaning area use warm, soapy water or soapy steel-wool pads.	 Clean before using Self-Cleaning cycle to prevent burn-on of soil. Follow directions on page 12, "Using the Self-Cleaning Cycle." Do not use commercial oven cleaners. Do not use foll to line the bottom of your Self-Cleaning Oven.

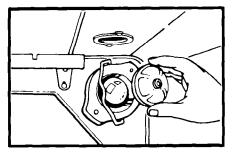
The Lower Oven Light

The Lower Oven Light will turn on and off automatically when you open or close the oven door. To turn on the light when the door is closed, push the right side of the **OVEN LIGHT** switch below the control panel. Push the left side of the switch to turn it OFF.

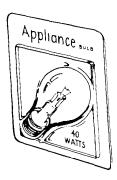
To replace:



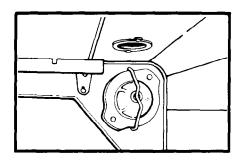
WARNING: To avoid possible shock hazard, turn off the electric power at the main power supply.



2. Remove the bulb cover in the back of the oven by pulling out and pushing the wire holder to the side.



3. Remove the light bulb from its socket. Replace the bulb with a 40-watt appliance bulb.



4. Replace the bulb cover and snap the wire holder in place. Turn the power back on at the main power supply.

CAUTION: The bulb cover must be in place when using the oven. The cover protects the bulb from breaking.

NOTE: The Oven Light will not work during the self-cleaning cycle.

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 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 tuse 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 the Self-Cleaning cycle will not operate:

- Are the Oven Selector and Oven Temperature Control set to CLEAN?
- Does the Clock show the correct time of day?
 Is the Stop Time set ahead to the time you
- Is the Stop Time set ahead to the time you want the cleaning cycle to stop?
- Is the Lock Lever all the way to the right?

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?
- Does the oven temperature seem too low or too high? See "Adjusting the Oven Temperature Control" page 7.
- 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 Whiripool 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

WHIRLPOOL APPLIANCES
FRANCHISED TECH-CARE SERVICE
SERVICE COMPANIES

SERVICE COMPANIES

XYZ SERVICE CO
123 MAPLE 999-9999

OR

ELECTRICAL APPLIANCES -MAJOR - REPAIRING & PARTS

WHIRLPOOL APPLIANCES
FRANCHISED TECH-CARE SERVICE
SERVICE COMPANIES

XYZ SERVICE CO 123 MAPLE 999-9999

WASHING MACHINES, DRYERS & IRONERS - SERVICING

WHIRLPOOL APPLIANCES
FRANCHISED TECH-CARE SERVICE

SERVICE COMPANIES
XYZ SERVICE CO
123 MAPI 99999999

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, North Benton Harbor, MI 49022

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 MICROWAVE OVEN/ RANGE PRODUCT WARRANTY

LENGTH OF WARRANTY	WHIRLPOOL WILL PAY FOR
FULL ONE-YEAR WARRANTY From Date of Purchase	Replacement parts and repair labor to correct defects in materials or workmanship. Service must be provided by a franchised TECH-CARE® service company.
LIMITED FOUR-YEAR WARRANTY Second Through Fifth Year From Date of Purchase	Replacement magnetron tube on microwave ovens if detective in materials or workmanship.

WHIRLPOOL WILL NOT PAY FOR

- A. Service calls to:
 - 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.
- **B.** Repairs when range product is used in other than normal, single-family household use.
- **C.** Pick up and deliver. This product is designed to be repaired in the home.
- D. Damage to range product caused by accident, misuse, fire, flood, acts of God or use of products not approved by Whirlpool.
- E. Any labor costs during the limited warranty.

WHIRLPOOL CORPORATION SHALL NOT BE LIABLE FOR INCIDENTAL OR CONSEQUEN-TIAL 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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Automatic Washers, Clothes Dryers, Freezers, Refrigerator-Freezers, Ice Makers, Dishwashers, Built-In Ovens, and Surface Units, Ranges

