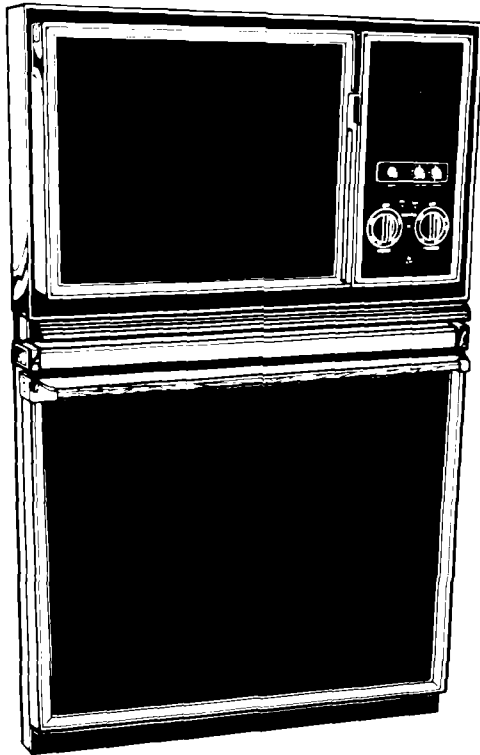
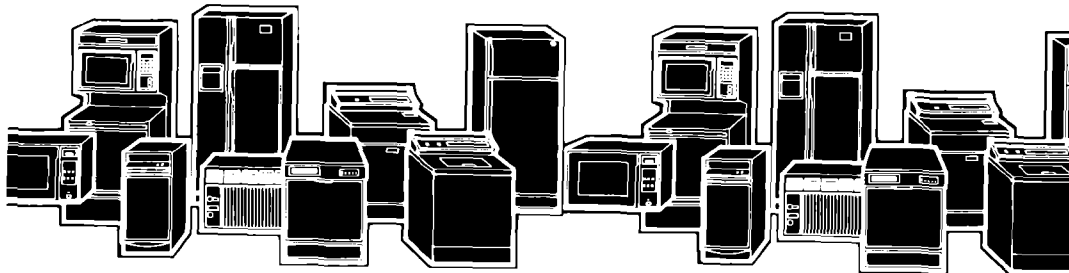

use & care guide



LOWER OVEN

Self-Cleaning
Model RM278BXP

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



Contents

	Page		Page
Before You Use Your Oven	2	The Oven Vent	10
Important Safety Instructions	3	Optional Rotisserie	10
Parts and Features	4	Caring for Your Lower Oven	11
Using Your Lower Oven	5	Control Panel and Knobs	11
Baking or Roasting	5	Using the Self-Cleaning	
Adjusting the Temperature		Cycle	12
Control	7	Cleaning Chart	16
Using the Automatic		The Oven Light	17
MEALTIMER* Clock	8	If You Need Service or	
Broiling	9	Assistance	18

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*Tmk.

Before you use your oven

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

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

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

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

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

IMPORTANT SAFETY INSTRUCTIONS



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

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

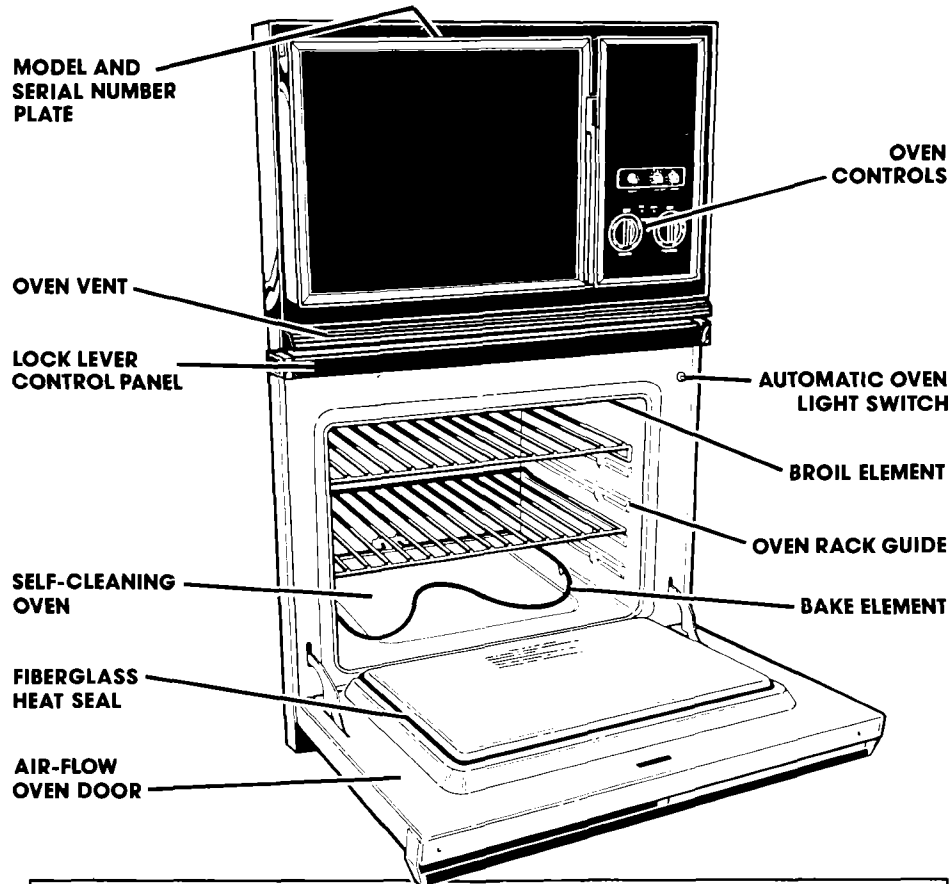
• FOR YOUR SAFETY •

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

– SAVE THESE INSTRUCTIONS –

Parts and features

Model RM278BXP LOWER OVEN



Copy your Model and Serial Numbers here...

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

1. Complete Model and Serial Numbers (from the plate located behind the microwave oven door).

2. Purchase date from sales slip.

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

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

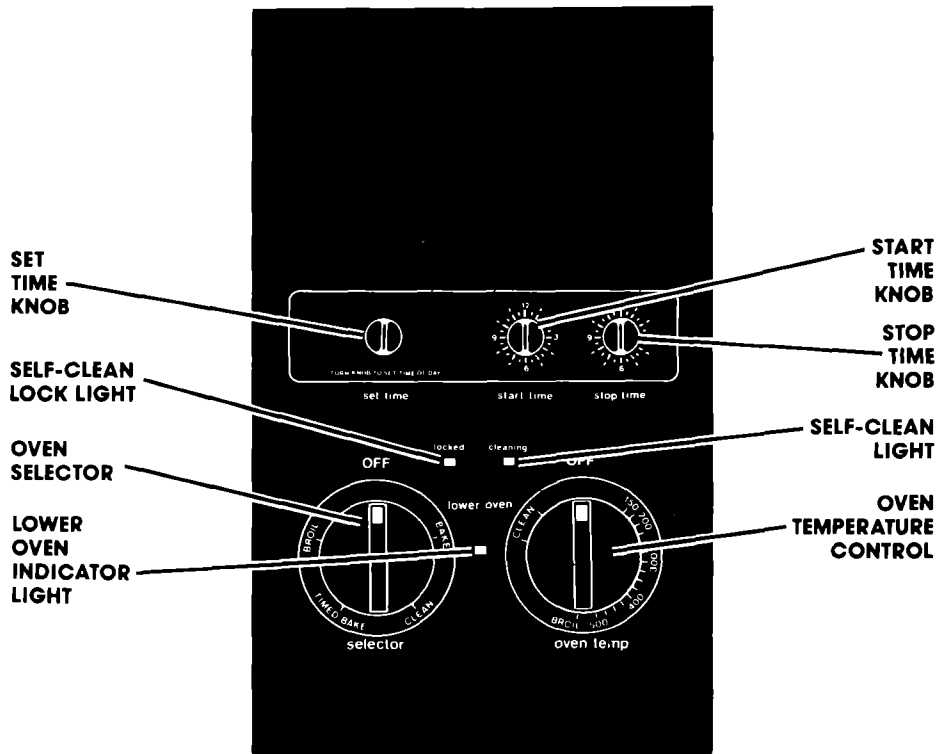
Model Number _____

Serial Number _____

Purchase Date _____

Service Company/Phone Number _____

Using your lower oven

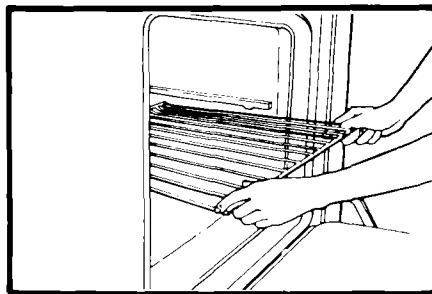


The lower oven is always set with two knobs:

- The Oven Selector
- The Oven Temperature Control

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

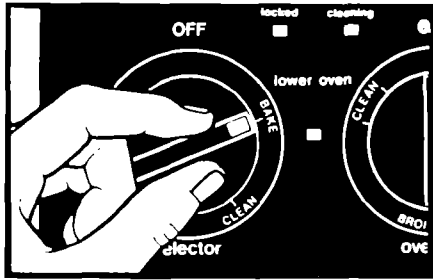
Baking or roasting



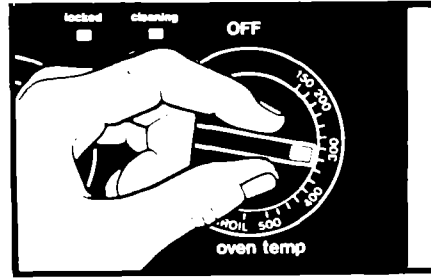
Rack(s) should be placed so the top of the food will be centered in the oven. Always leave at least 1½ to 2 inches (4-5 cm) between the sides of the pan and the oven walls and other pans. For more information, see the "Cooking Guide."

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

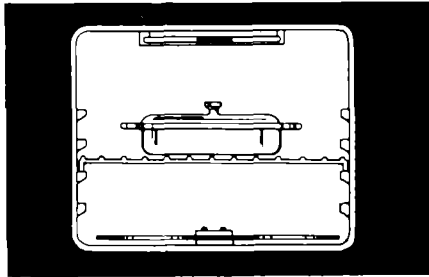
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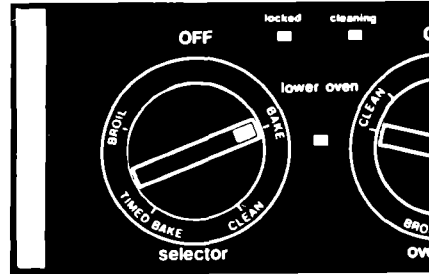
2. Set the Oven Selector on BAKE.



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



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



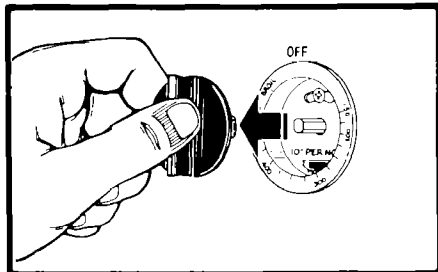
5. During baking, the elements will turn on and off to keep the oven temperature at the setting. The Lower Oven Indicator Light will turn on and off with the elements.
The top element helps heat during baking, but does not turn red.

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

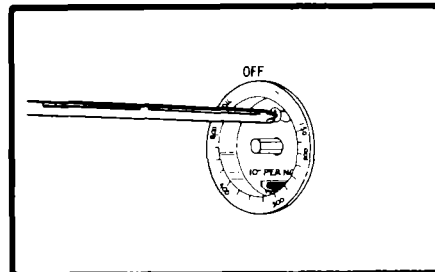
Adjusting the Oven Temperature Control

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

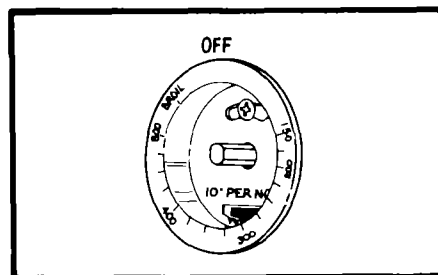
If after using the oven for a period of time, you are not satisfied with the temperature settings, they can be adjusted by following these steps:



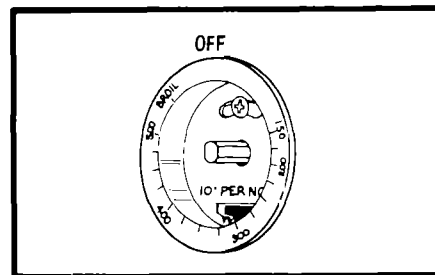
1. Pull the Oven Temperature Control Knob straight off.



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



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



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

Tighten the locking screw and replace the control knob.

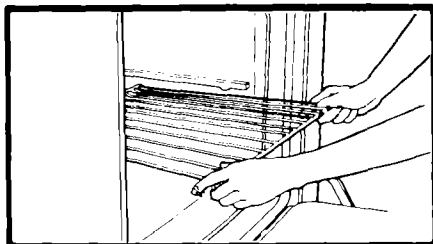
Using the automatic MEALTIMER* Clock

The automatic MEALTIMER Clock will turn the **lower oven** on and off at times you set...even when you are not around.

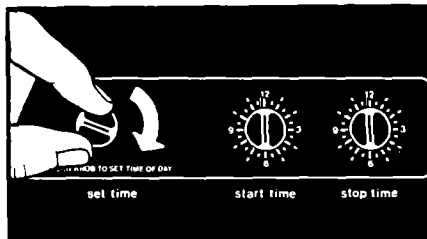
Automatic baking is ideal for foods which do not require a preheated oven such as meats and casseroles. **Do not use the automatic cycle for cakes, cookies, etc...undercooking will result.**

To start and stop baking automatically:

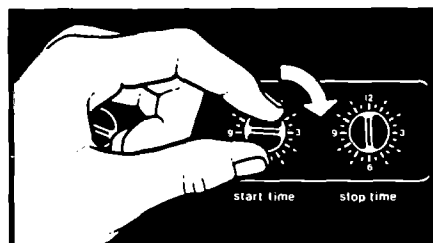
*Tmk.



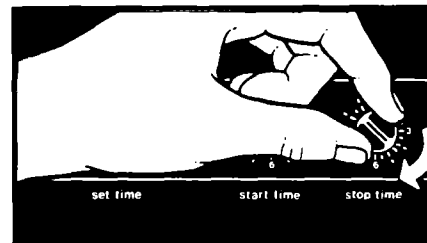
1. Position the oven rack(s) properly, and place the food in the oven.



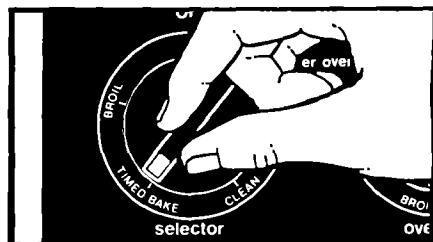
2. Turn the Set Time Knob until the Start and Stop Time Dials show the right time of day.



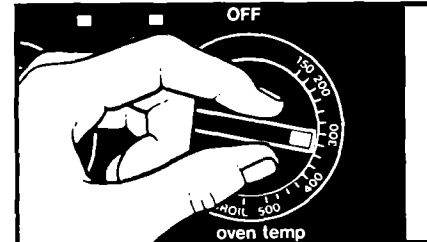
3. Push in and turn the Start Time Knob **clockwise** to the time you want baking to start.



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 BAKE.



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

After baking is done or to stop the oven before the preset time, turn both the Oven Selector and the Oven Temperature Control to OFF.

To start baking immediately and stop automatically:

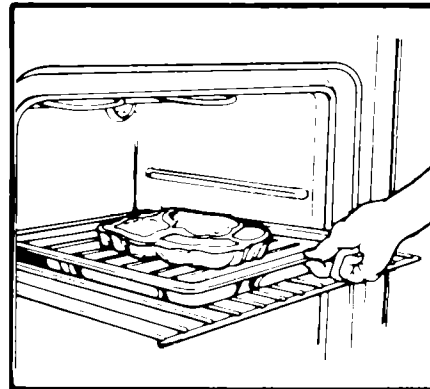
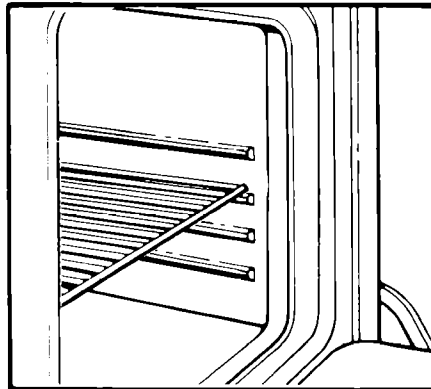
1. Position the oven rack(s) properly, and place the food in the oven.
 2. Turn the Set Time Knob until the Start and Stop Time Dials show the right time of day.
 3. Push in and turn the Stop Time Knob **clockwise** to the time you want the oven to shut off.
 4. Set the Oven Selector on TIMED BAKE.
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



WARNING: To avoid sickness and food waste.

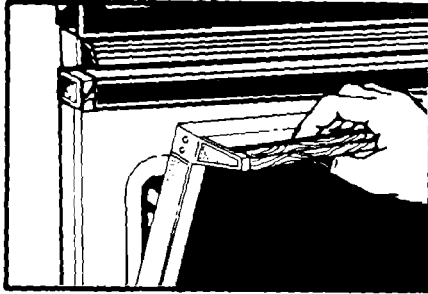
- Use foods that will not go bad or spoil while waiting for cooking to start.
- Avoid using dishes with milk or eggs, cream soups, cooked meats or fish, or any item with baking powder or yeast.
- Any food that has to wait for cooking to start should be very cold or frozen before it is put in the oven.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

Broiling

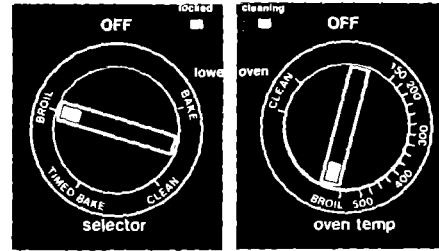


1. Position the rack properly for broiling. See broil chart in the "Cooking Guide" or a reliable cookbook.
2. Put the broiler pan and food on the rack.

continued on next page



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



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

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

Custom Broil

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

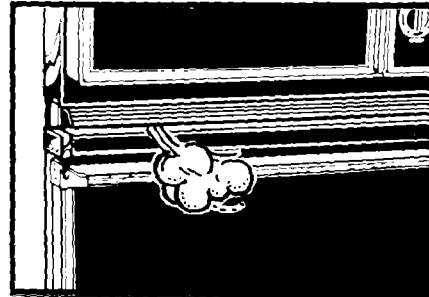
The Oven Selector must be on BROIL for all broiling temperatures.

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

The Oven Vent

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

Do not block the vent. Poor baking can result.

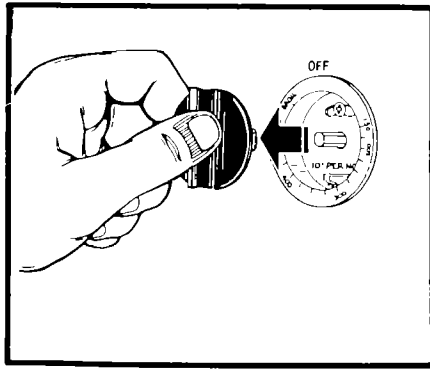


Optional Rotisserie

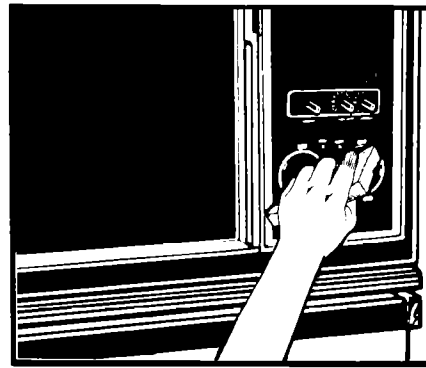
If you would like a rotisserie for your lower oven, you can order a kit (Part No. RCK-79/261881) from your Whirlpool Dealer. The kit includes easy installation instructions.

Caring for Your Lower Oven

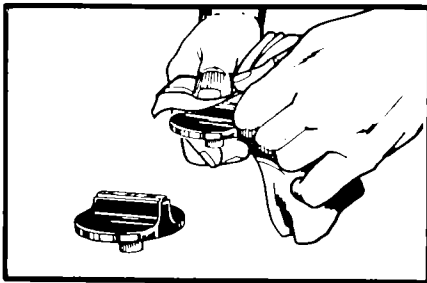
Control Panel and Knobs



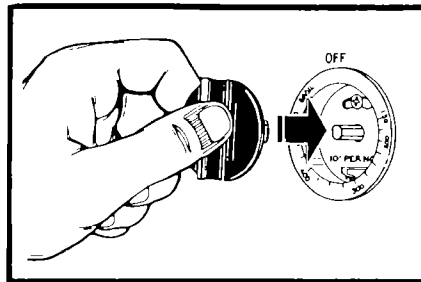
1. Pull knobs straight off.



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



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



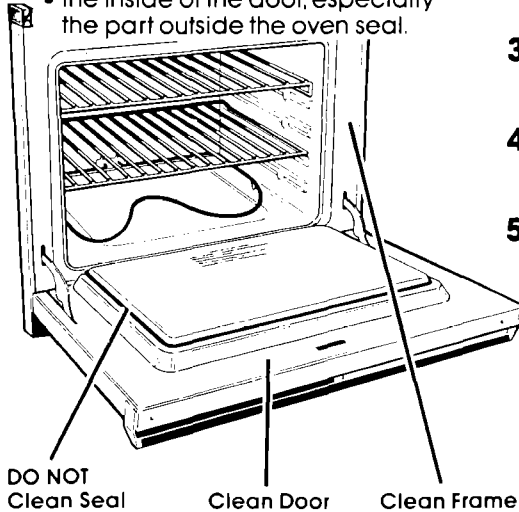
4. Push control knobs back on. Make sure they point to OFF.

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

1. 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.

2. Remove the broiler pan and any pots or pans you may have stored in the oven. They can't stand the high heat.
3. Wipe out any loose soil or grease. This will help reduce smoke during the cleaning cycle.
4. If your oven has a rotisserie, make sure the motor socket cover is closed.
5. Put oven racks on the second and fourth guides. During the Self-Cleaning Cycle they will darken and become harder to slide. See tips on page 18. 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 commercial 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.

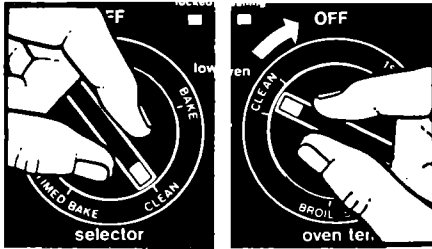
DO NOT use foil or other liners in the oven. During the cleaning cycle foil can burn or melt and damage the oven surface.



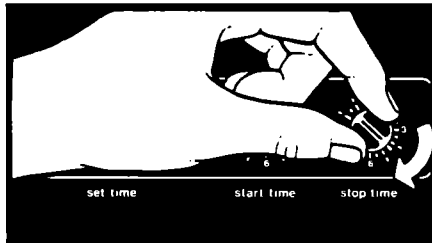
WARNING: DO NOT block the vent during the cleaning cycle. Air must move freely for best cleaning results.

DO NOT TOUCH THE OVEN DURING THE CLEANING CYCLE. IT COULD BURN YOU.

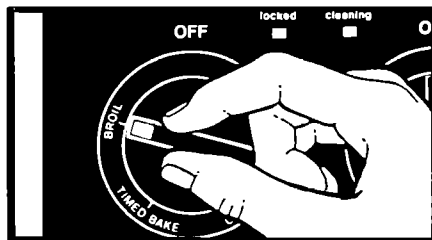
Setting the controls



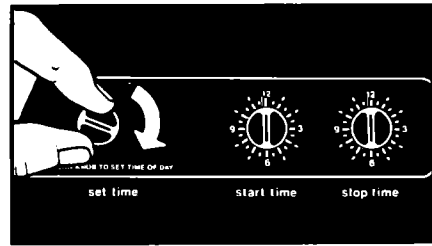
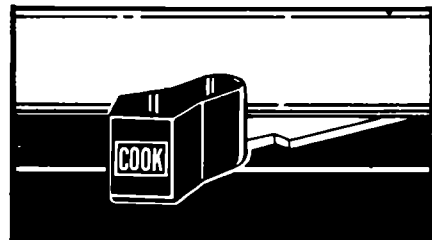
1. Set Oven Selector to CLEAN. Turn Oven Temperature Control through CLEAN until it stops.



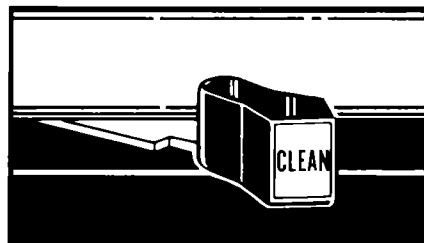
3. Push in the Stop Time Knob and turn the hand clockwise 2 or 3 hours. (2 hours for light soil; 3 hours or more for heavier soil.)



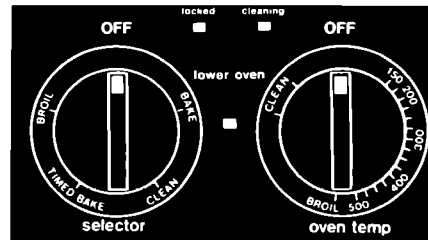
5. The Lock Light comes on when the oven temperature exceeds normal baking temperatures. The Lock Lever must not be moved and the door can't be opened when this light is on.



2. Turn the Set Time Knob until the Start and Stop Time Dials show the right time of day.



4. Move the Lock Lever all the way to the right. The Clean Light will come on only when the lever is all the way over.

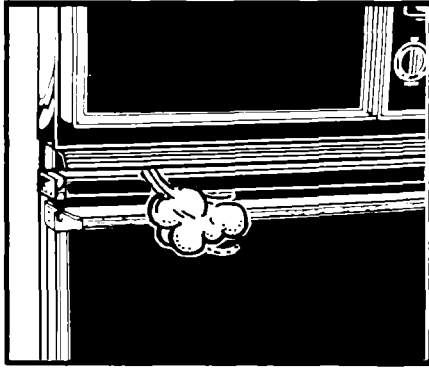


6. After the Clean Cycle is completed, turn the Oven Selector and the Oven Temperature Control to OFF.

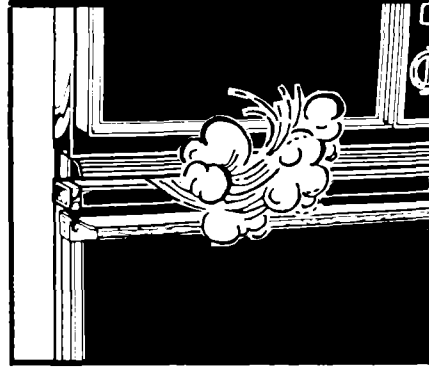
7. Move the Lock Lever back to the left. **Do not force it.** Wait until it will move easily. This turns off the Clean Light.

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.

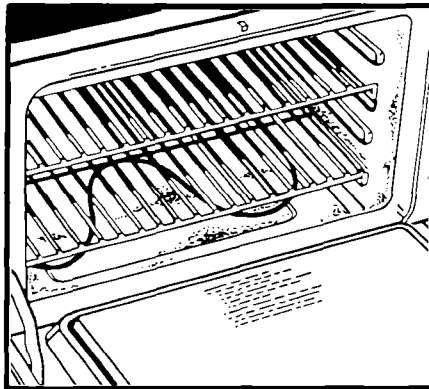
Special tips



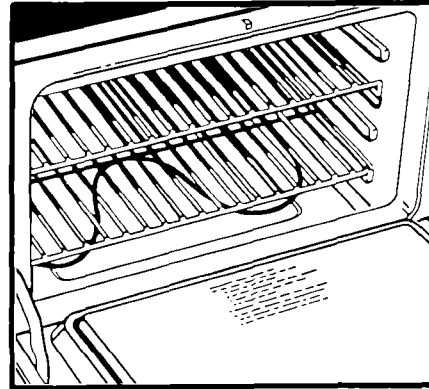
Keep the kitchen well aired during the cleaning cycle to help get rid of normal heat odors and smoke.



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 steel-wool pad, rinse well, and wipe on a thin coat of salad oil.

To stop the cleaning cycle at any time:

1. Push in and turn the Stop Time Knob **clockwise** until it points to the right time of day.

2. Turn the Oven Selector and Oven Temperature Control to OFF. When the Lock Light turns off, move the Lock Lever back to the Cook Position. **DO NOT FORCE IT.** Wait until it moves easily.



WARNING: DO NOT TOUCH THE OVEN DURING THE CLEANING CYCLE. IT COULD BURN YOU.

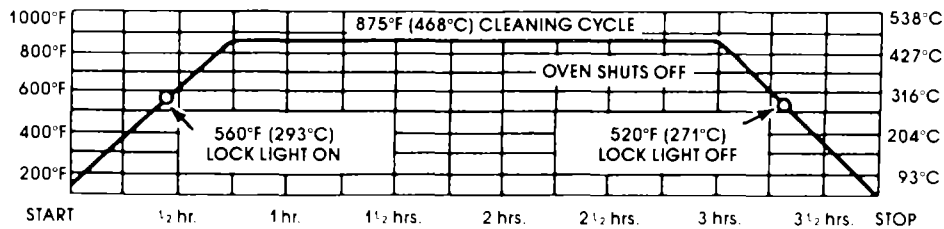
How it works

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.

CARING FOR YOUR LOWER OVEN • IF YOU NEED SERVICE OR ASSISTANCE

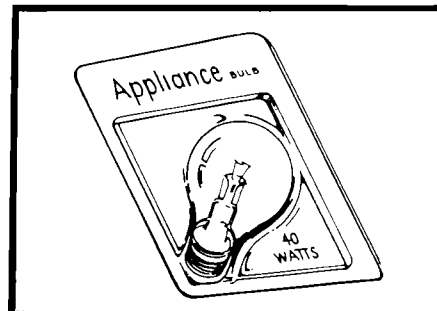
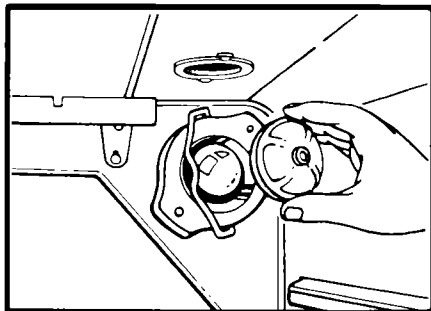
CLEANING CHART


PART	WHAT TO CLEAN	HOW TO CLEAN
Lower oven exterior	Soft cloth and warm soapy water. Nylon or plastic scouring pad for stubborn spots.	<ul style="list-style-type: none"> • Wipe off regularly when cooktop and lower oven are 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.
Broiler pan and grid	Warm, soapy water or steel-wool pad.	<ul style="list-style-type: none"> • Wash with other cooking utensils. • Do not place in Self-Cleaning Oven.
Control knobs	Warm, soapy water and bristle brush.	<ul style="list-style-type: none"> • Wash, rinse and dry well. • Do not soak.
Control Panel	Warm, soapy water and spray glass cleaner.	<ul style="list-style-type: none"> • Wash, rinse and dry well. • Follow directions provided with cleaner.
Oven racks	Self-Cleaning Oven cycle; warm, soapy water or soapy steel-wool pads. NOTE: The oven racks will discolor and be harder to slide when left in the self-cleaning cycle. If you want them to stay shiny, remove them from the oven and clean by hand.	<ul style="list-style-type: none"> • Leave in oven during Self-Cleaning cycle. • Wash, rinse and dry. Use soapy steel-wool pads for stubborn areas.
Lower oven door glass	Spray glass cleaner; warm, soapy water or plastic scrubbing pad.	<ul style="list-style-type: none"> • 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.	<ul style="list-style-type: none"> • Follow directions starting on page 12. "Using the Self-Cleaning Cycle." • Do not use commercial oven cleaners. • Do not use foil to line the bottom of your Self-Cleaning Oven.

The oven light

The oven light will turn on and off automatically when you open or close the oven door.

To replace the light bulb:



-  **WARNING: To avoid possible shock hazard, turn off the electric power at the main power supply.**
Remove the bulb cover in the back of the oven by pulling out and pushing the wire holder to the side.

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

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

1. Before calling for assistance...

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

If nothing operates:

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

If the oven will not operate:

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

If the Self-Cleaning cycle will not operate:

- Are the Oven Selector and Oven Temperature Control set to CLEAN?
- Does the Start Time Dial show the correct time of day?
- Is the Stop Time Dial set ahead to the time you want the cleaning cycle to stop?
- Is the Lock Lever all the way to the right? (The Clean Light will come on.)

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

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

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

3. If you need service*...



Whirlpool has a nationwide network of franchised TECH-CARE® Service Companies. TECH-CARE service technicians

are trained to fulfill the product warranty and provide after-warranty service, anywhere in the United States. To locate TECH-CARE service in your area, call our COOL-LINE service assistance telephone number (see Step 2) or look in your telephone directory Yellow Pages under:

APPLIANCES - HOUSEHOLD - MAJOR - SERVICE & REPAIR	OR	ELECTRICAL APPLIANCES - MAJOR - REPAIRING & PARTS
WHIRLPOOL APPLIANCES FRANCHISED TECH-CARE SERVICE		WHIRLPOOL APPLIANCES FRANCHISED TECH-CARE SERVICE
SERVICE COMPANIES XYZ SERVICE CO 123 Maple 999-9999		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. Stephen E. Upton
Senior Vice President
Whirlpool Corporation
Administrative Center
2000 US-33, North
Benton Harbor, MI 49022

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



FSP is a registered trademark of Whirlpool Corporation for quality parts. Look for this symbol of quality whenever you need a replacement part for your Whirlpool appliance. FSP replacement parts will fit right and work right, because they are made to the same exacting specifications used to build every new Whirlpool appliance.

IF YOU NEED SERVICE OR ASSISTANCE



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Part No. 312874 Rev. A
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