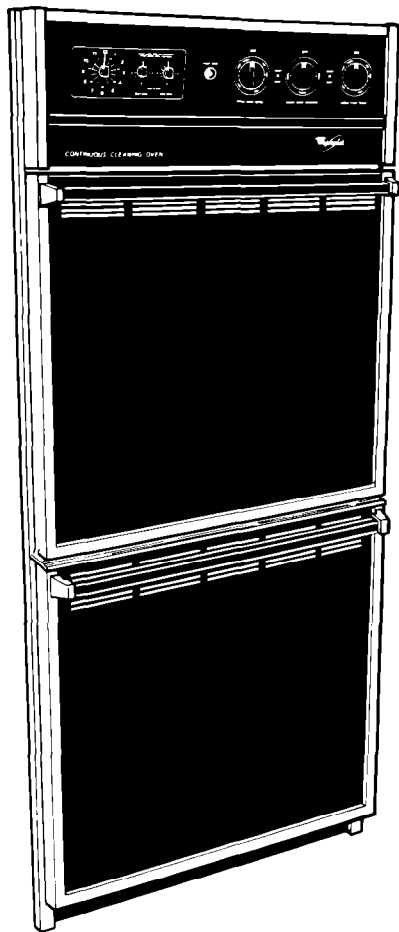


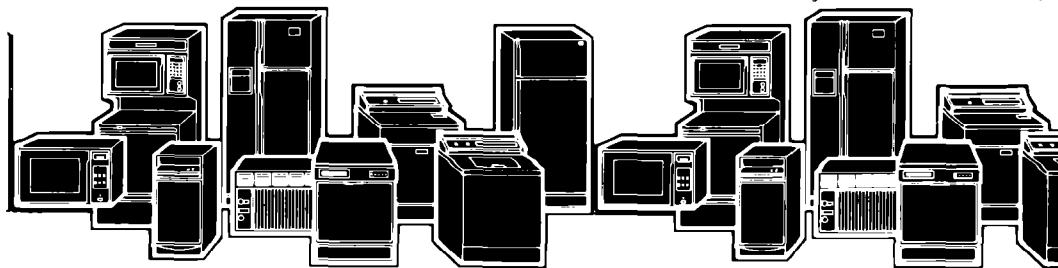
# use & care guide



## BUILT-IN OVENS

Continuous-Cleaning  
Model RB130PXV

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



# Contents

	Page		Page
<b>BEFORE YOU USE YOUR OVEN</b> . . . . .	2	Oven Vent . . . . .	11
<b>IMPORTANT SAFETY</b>		Optional Rotisserie . . . . .	12
<b>INSTRUCTIONS</b> . . . . .	3	<b>CARING FOR YOUR OVEN</b> . . . . .	12
<b>PARTS AND FEATURES</b> . . . . .	4	Control Panel and Knobs . . . . .	12
<b>USING YOUR OVEN</b> . . . . .	5	Oven Doors . . . . .	12
Setting the Clock . . . . .	5	Continuous-Cleaning Ovens . . . . .	13
Using the Minute Timer . . . . .	6	Cleaning Chart . . . . .	15
Using the Oven Controls . . . . .	6	Oven Lights . . . . .	16
Baking in the Upper Oven . . . . .	6	<b>IF YOU NEED SERVICE OR</b>	
Baking in the Lower Oven . . . . .	7	<b>ASSISTANCE</b> . . . . .	17
Broiling in the Upper Oven . . . . .	9	<b>WHIRLPOOL OVEN</b>	
Broiling in the Lower Oven . . . . .	10	<b>WARRANTY</b> . . . . .	20
Using the Automatic			*Trnk.
MEALTIMER* Clock . . . . .	10		

©1988 Whirlpool Corporation

## Before you use your oven

**Read and carefully follow the Installation Instructions packed with your oven.**

Read this Use & Care Guide and the Cooking Guide carefully for important use and safety information. Store this 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 Cooking Guide for important safety and use information.**

# IMPORTANT SAFETY INSTRUCTIONS



**WARNING:** When using your 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.** When adding or removing food. **MAKE SURE** to open the oven door all the way 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 –**

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

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

\_\_\_\_\_

**Model Number**

\_\_\_\_\_

**Serial Number**

\_\_\_\_\_

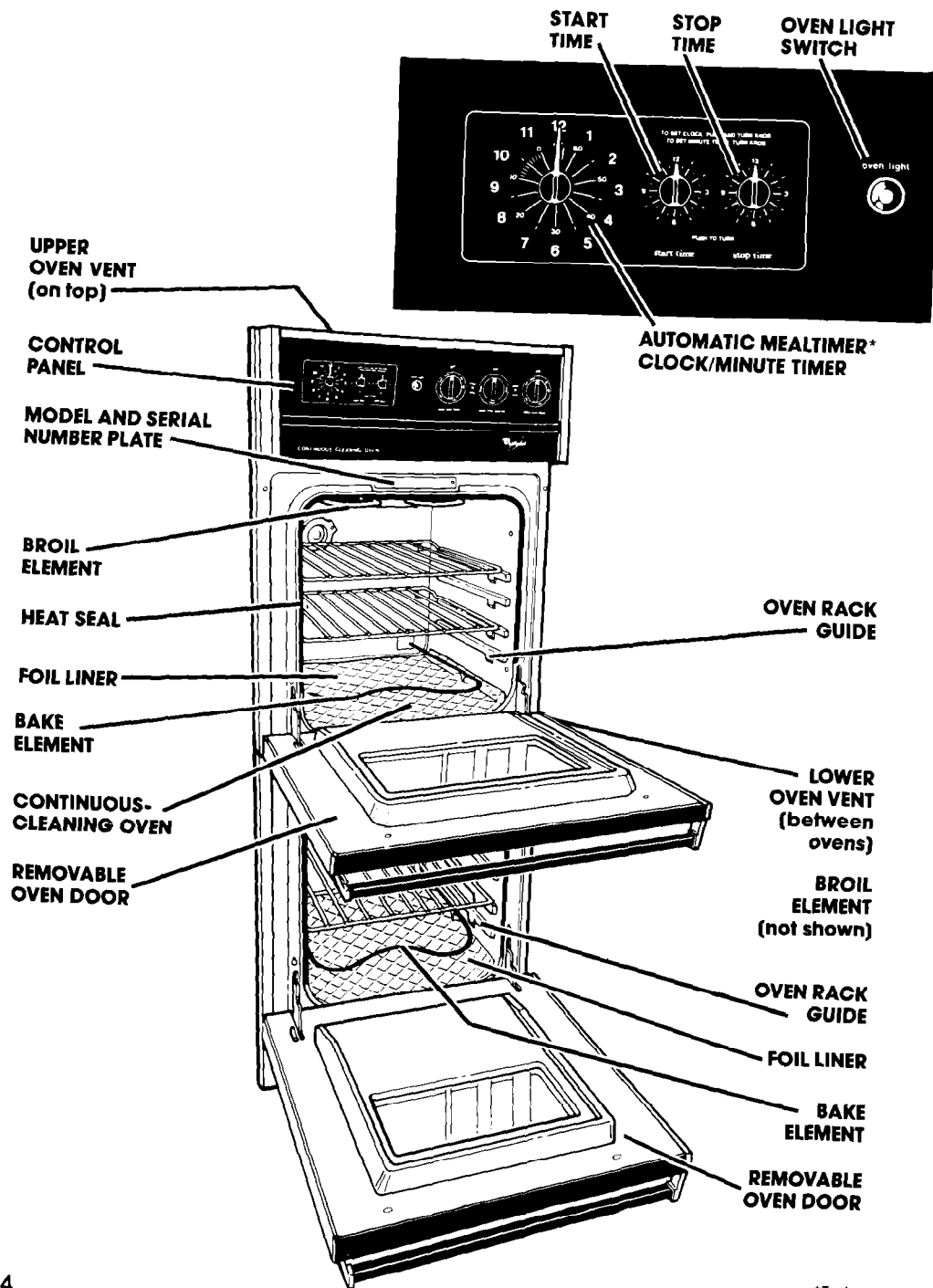
**Purchase Date**

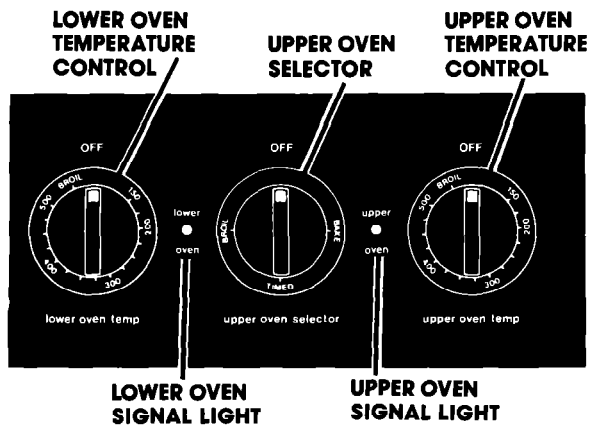
\_\_\_\_\_

**Service Company Phone Number**

# Parts and features

Model RB130PXV

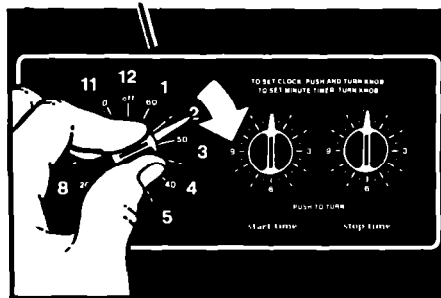




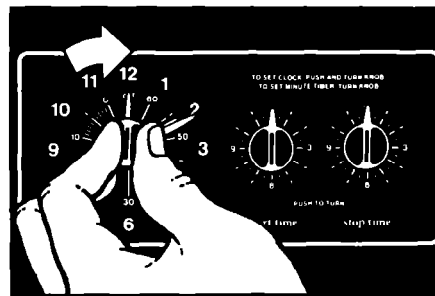
## Using your oven

### Setting the Clock

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



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

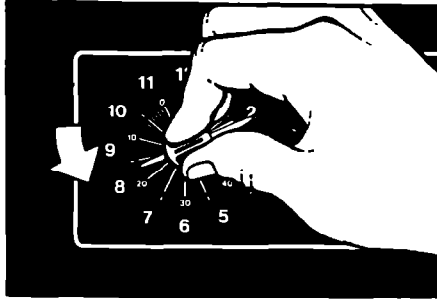


2. Let the Minute Timer Knob pop out. Turn clockwise until Minute Timer hand points to OFF. The clock setting will change if you push in the knob when turning.

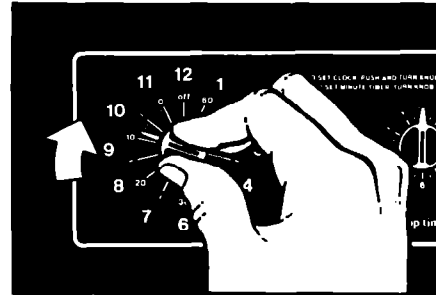
## Using the Minute Timer

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

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



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



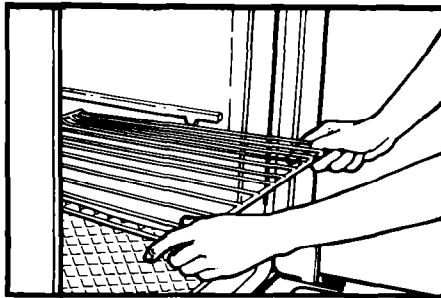
2. **Without pushing in**, turn the knob back to the setting you want. **When the time is up**, a buzzer will sound. To stop the buzzer, turn the Minute Timer hand to OFF.

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

---

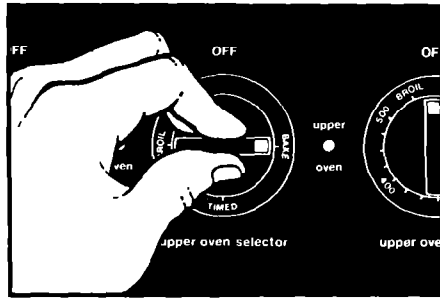
## Using the Oven Controls

### Baking in the Upper Oven

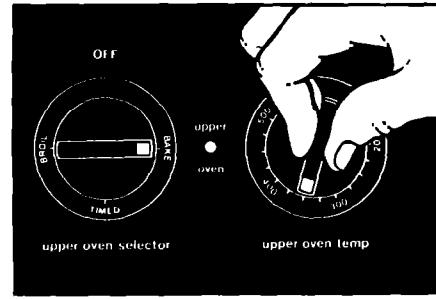


1. Position the rack(s) properly **before** turning on the oven. To **change rack position**, lift rack at front and pull out.

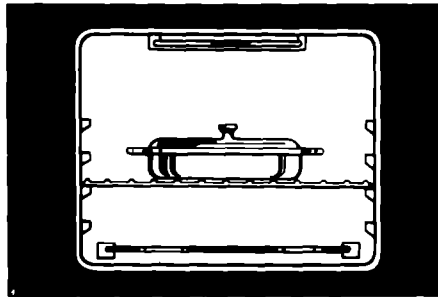
The rack(s) should be placed so the top of the food will be centered in the oven. Always leave at least 1½ to 2 inches (4-5 cm) between the sides of the pan and the oven walls and other pans. For more information, see the Cooking Guide.



- 2.** Set the Upper Oven Selector to BAKE.



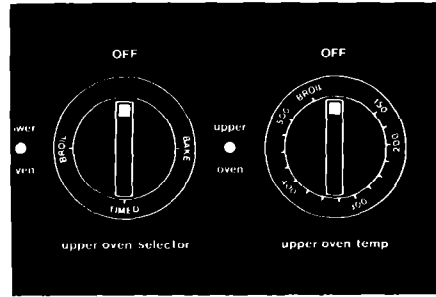
- 3.** Set the Upper Oven Temperature Control to the baking temperature you want. The Upper Oven Signal Light will come on. The oven is preheated when the Upper Oven Signal Light first goes off.



- 4.** Put food in the oven. **NOTE: Oven racks, walls and door will be hot.**

During baking, the elements will turn on and off to keep the oven temperature at the setting. The Upper Oven Signal Light will turn on and off with the elements.

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



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

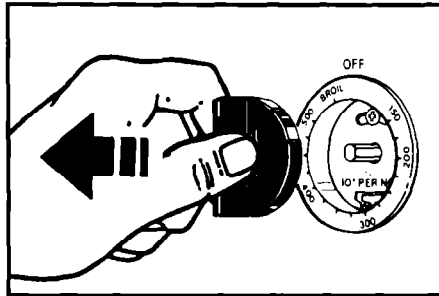
## Baking in the Lower Oven

1. Position the rack properly **before** turning on the oven. **To change rack position**, lift rack at front and pull out.
2. Set the Lower Oven Control on the baking temperature you want. The Lower Oven Signal Light will come on. The oven is preheated when the Lower Oven Signal Light first goes off.
3. Put food in the oven. **NOTE: The oven rack, walls and door will be hot.**
4. When baking is done, turn the Lower Oven Temperature Control to OFF.

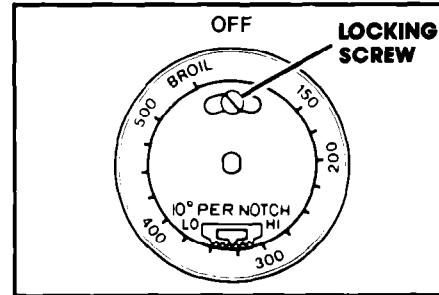
## Adjusting the Oven Temperature Controls

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

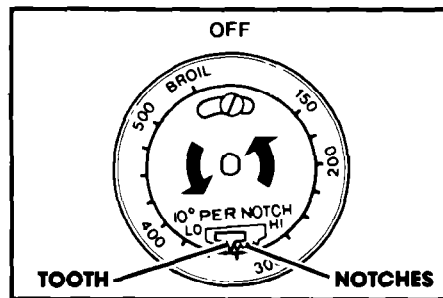
If after using the ovens for a period of time, you are not satisfied with the temperature settings, they can be adjusted by following these steps:



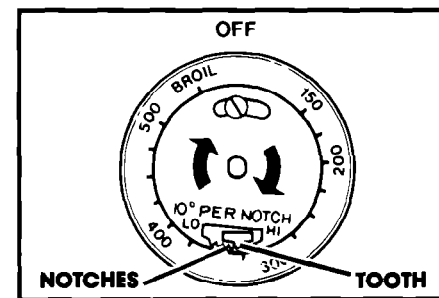
- 1.** Pull the Oven Temperature Control Knob straight off.



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



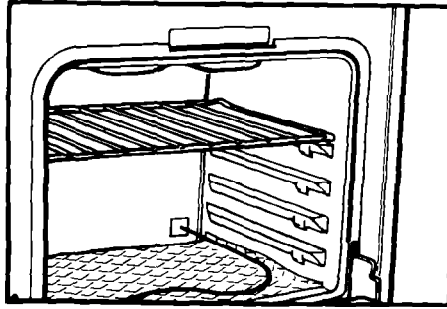
- 3.** To lower the temperature, move the tooth a notch closer to LO. Each notch equals about 10°F (5°C).



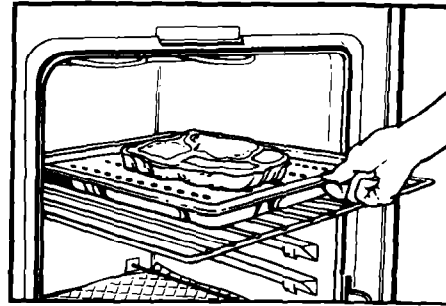
- 4.** To raise the temperature, move the tooth a notch closer to HI. Each notch equals about 10°F (5°C).  
**Tighten the locking screw and replace the control knob.**



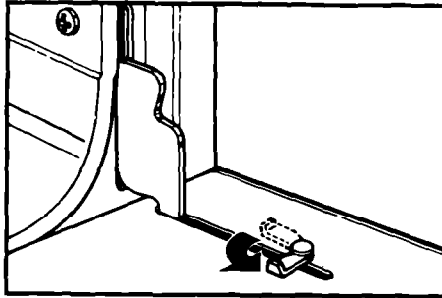
## Broiling in the Upper Oven



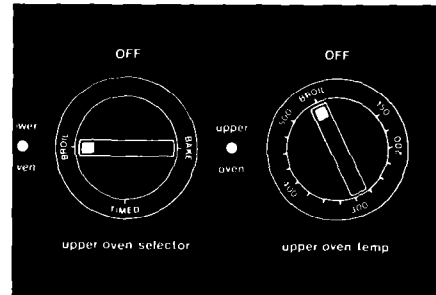
**1.** Position the rack before turning the oven on. See "Broil Chart" in the Cooking Guide or a reliable cookbook for recommended rack positions.



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



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



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

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

**6.** **WARNING: To avoid burns, be sure the oven is OFF and COOL.**

Open the door and rotate the Broil Stop clips to uncover the door hinge slots. Close the door.


## Custom Broil

- If food is cooking too fast, turn the Upper Oven Temperature Control **counter-clockwise** until the Upper Oven Signal Light goes off.
- If you want the food to broil slower from the start, set the Upper Oven Temperature Control between 150° and 350°F (65.5° and 162.7°C). The lower the temperature, the slower the cooking.

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

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

## Broiling in the Lower Oven

1. Position the rack before turning the lower oven on.
2. Put the broiler pan and food on the rack.
3. Rotate the Broil Stop clips over the door hinge slots and close the door to the Broil Stop position (open about 4 inches, 10.2 cm). The door will stay open by itself.
4. Set the Lower Oven Temperature Control to BROIL.
5. When broiling is done, turn the Lower Oven Temperature Control to OFF.
6.  **WARNING: To avoid burns, be sure the oven is OFF and COOL.**

Open the door and rotate the Broil Stop clips to uncover the door slots.  
Close the door.

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

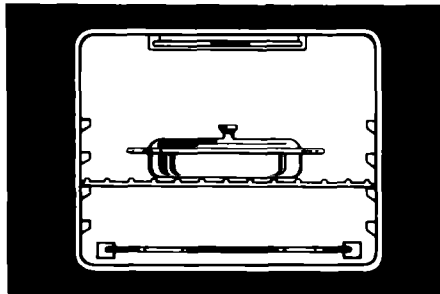
## Using the Automatic MEALTIMER\* Clock

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

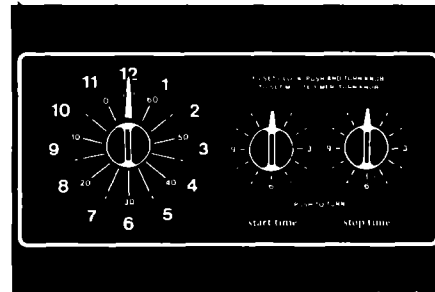
Automatic baking is ideal for foods which do not require a preheated oven, such as meats and casseroles. **Do not use the automatic cycle for cakes, cookies, etc...undercooking will result.**

**To start and stop baking automatically:**

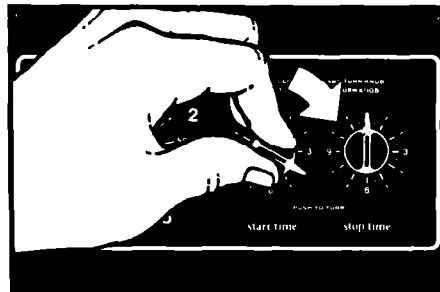
\*Tmk.



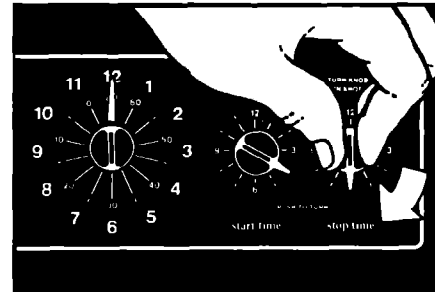
1. Position the oven rack(s) properly and place the food in the upper oven.



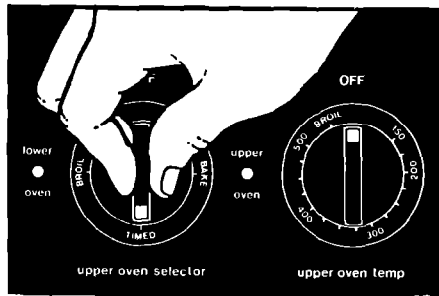
2. Make sure the clock is set to the right time of day.



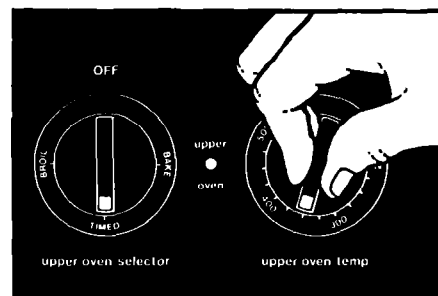
3. Push in and turn the Start Time Knob **clockwise** to the time you want baking to start.



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. The oven will now start and stop automatically.

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

**To start baking now and stop automatically:**

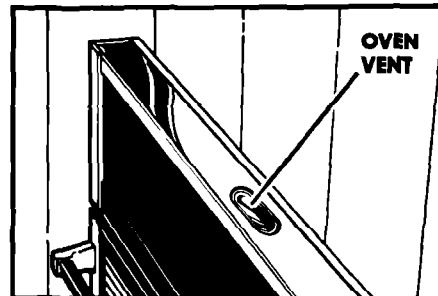
1. Position rack(s) properly and place the food in the upper oven.
2. **Make sure the clock is set to the right time of day.**
3. Push in and turn the Stop Time Knob **clockwise** to the time you want the oven to shut off.
4. Set the Upper Oven Selector on **TIMED**.
5. Set the Upper Oven Temperature Control on the baking temperature you want.
6. **After baking is done or to stop the oven before the preset time**, turn both the Upper Oven Selector and Upper 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.**

**The Oven Vents**

Hot air and moisture escape from the ovens through vents on top of the control panel and between the oven doors. The vents are needed for air circulation. **Do not block the vents.** Poor baking can result.

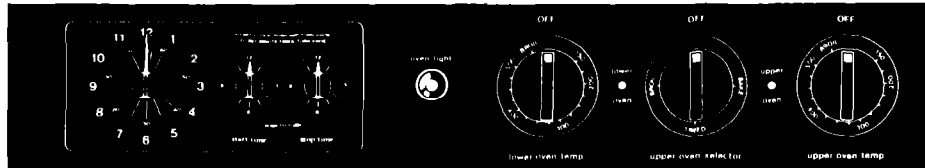


## Optional Rotisserie

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

## Caring for your oven

### Control Panel and Knobs



**WARNING:** To avoid burns, first make sure all controls are **OFF** and the oven is **COOL**.

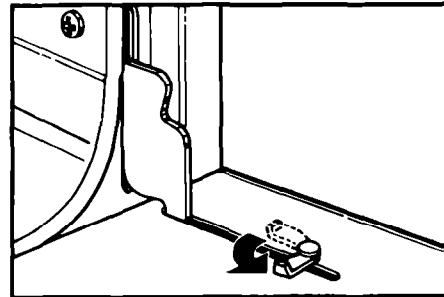
1. Pull knobs straight off.
2. Use warm soapy water and a soft cloth, or spray glass cleaner, to wipe the control panel. Rinse and wipe dry.
3. Wash control knobs in warm soapy water. Rinse well and dry.
4. Push control knobs straight back on. Make sure they point to **OFF**.

## The Oven Doors

Removing the oven doors will help make it easier to clean the ovens.

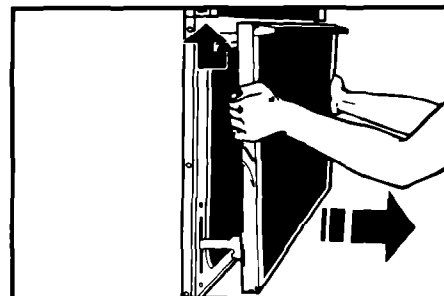
### To remove:

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



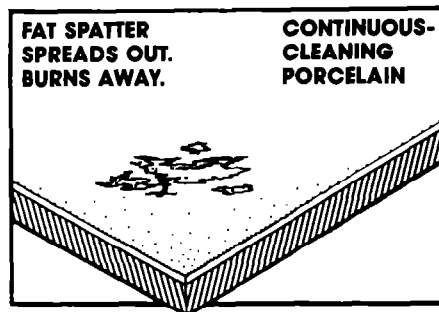
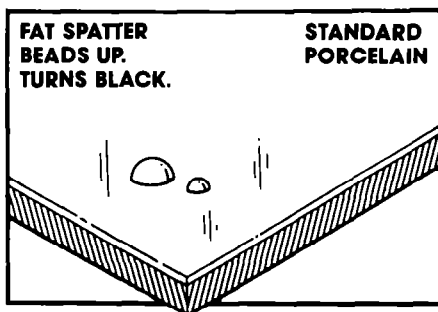
### To replace:

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




## The Continuous-Cleaning Ovens

Standard oven walls are coated with smooth porcelain. Your Continuous-Cleaning oven walls are coated with a special, rougher porcelain. A fat spatter beads up on the smooth surface, but spreads out on the rougher surface. The bead of fat on the smooth surface chars and turns black. The spread-out fat on the rough surface **gradually** burns away at **medium to high baking temperatures** so the oven can return to a presentably clean condition.



### Using Foil

Using foil on the oven bottom is recommended to catch sugar and starchy spills from pies and casseroles. **It 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.

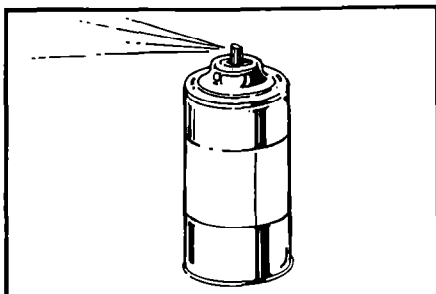
1.  **WARNING: To avoid burns, and possible electric shock, be sure the oven is OFF and COOL.**
2. Lift the cool bake element slightly to lift the feet off the oven bottom.
3. Slide the foil under the bake element. Make sure the foil is centered and long enough to start up both sides and without wrinkles. For proper baking, lower the bake element so all feet rest solidly on the foil.

**CAUTION: Do not let foil touch the bake element. It could damage the element. Make sure foil is flat on the bottom and away from the bake element.**

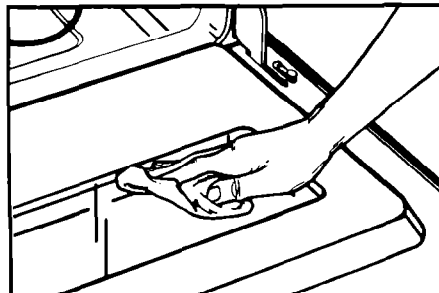
## Cleaning Tips

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. Spill-overs may not burn away and could stain the bottom.

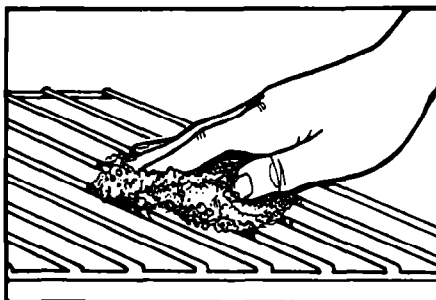
### Hand Cleaning



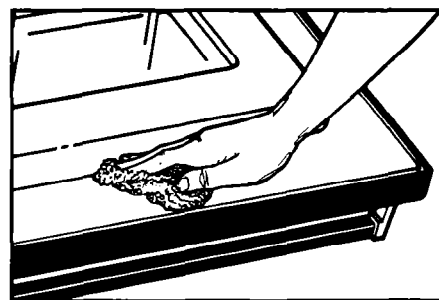
**WARNING: DO NOT USE OVEN CLEANING PRODUCTS.** Some can become trapped in the porcelain surface and give off harmful fumes.



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



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



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

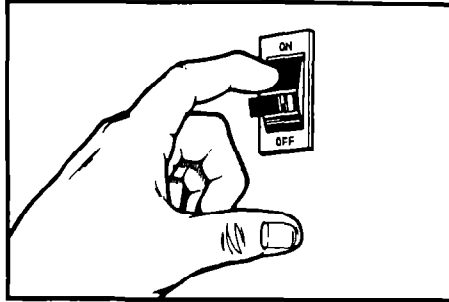
## Cleaning Chart

PART	WHAT TO USE	HOW TO CLEAN
<b>Oven exterior</b>	Warm soapy water and a soft cloth. Plastic scrubbing pad for stubborn spots.	<ul style="list-style-type: none"> <li>• Wipe off regularly when range is cool.</li> <li>• <b>Do not allow food containing acids (such as vinegar, tomato, lemon juice or milk) to remain on surface. Acids will remove the glossy finish.</b></li> <li>• <b>Do not use abrasive or harsh cleansers.</b></li> </ul>
<b>Control knobs</b>	Warm soapy water and a soft cloth.	<ul style="list-style-type: none"> <li>• Wash, rinse and dry well.</li> <li>• <b>Do not soak.</b></li> </ul>
<b>Control panel</b>	Warm soapy water or spray glass cleaner and a soft cloth.	<ul style="list-style-type: none"> <li>• Wash, rinse and dry well.</li> <li>• Follow directions provided with the cleaner.</li> </ul>
<b>Broiler pan and grid</b>	Warm soapy water or a soapy steel wool pad.	<ul style="list-style-type: none"> <li>• <b>Clean after each use.</b></li> <li>• Wash, rinse and dry well.</li> </ul>
<b>Oven racks</b>	Warm soapy water or soapy steel wool pads.	<ul style="list-style-type: none"> <li>• Wash, rinse and dry. Use soapy steel wool pads for stubborn areas.</li> </ul>
<b>Oven door glass</b>	Spray glass cleaner or warm soapy water and a plastic scrubbing pad.	<ul style="list-style-type: none"> <li>• <b>Make sure oven is cool.</b></li> <li>• Follow directions provided with the cleaner.</li> <li>• Wash, rinse and dry well.</li> </ul>
<b>Continuous-Cleaning Oven</b>	Warm soapy water or a soapy steel wool pad.  Heavy-duty aluminum foil or shallow pan.	<ul style="list-style-type: none"> <li>• <b>Most fat spatters on oven walls and floor will gradually reduce to a presentably clean condition during baking.</b></li> <li>• Clean stubborn spots or stains. Rinse well with water.</li> <li>• Place piece of foil on shallow pan, slightly larger than the cooking container, on lower rack to catch spill-overs.</li> <li>• <b>Do not use commercial oven cleaners.</b></li> </ul>

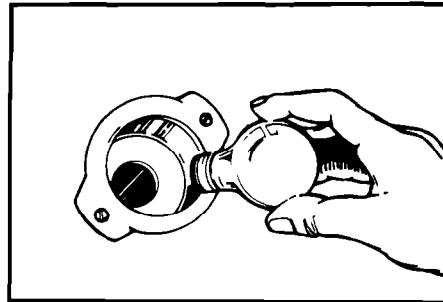
## The Oven Lights

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

### To Replace:



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



- 2.** Remove the light bulb from its socket. Replace with a 40-watt appliance bulb. Turn the power back on at the main power supply.



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

## 1. Before calling for assistance...

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

### If nothing operates:

- Is the oven correctly wired into a live circuit with the proper voltage? (See Installation Instructions.)
- Have you checked your home's main fuses or circuit breaker box?

### If the 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 doors are cooler than the oven walls. Soil will be more visible on the doors than other areas in the ovens. See page 14 for how to clean.
- Sugar and starchy spills may leave stains. See page 14 for hand cleaning tips. **Keep foil on oven bottoms to catch these spills.**

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

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

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



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

TECH-CARE service technicians

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

APPLIANCES - HOUSEHOLD - MAJOR - SERVICE & REPAIR	OR	ELECTRICAL APPLIANCES - MAJOR - REPAIRING & PARTS
WHIRLPOOL APPLIANCES FRANCHISED TECH-CARE SERVICE		WHIRLPOOL APPLIANCES FRANCHISED TECH-CARE SERVICE
<i>SERVICE COMPANIES</i>		<i>SERVICE COMPANIES</i>
XYZ SERVICE CO 123 Maple ..... 999-9999		XYZ SERVICE CO 123 Maple ..... 999-9999
OR		
WASHING MACHINES, DRYERS & IRONERS - SERVICING		
WHIRLPOOL APPLIANCES FRANCHISED TECH-CARE SERVICE		
<i>SERVICE COMPANIES</i>		
XYZ SERVICE CO 123 Maple ..... 999-9999		

### 4. If you have a problem\*...

Call our COOL-LINE service assistance telephone number (see Step 2) and talk with one of our consultants, or if you prefer, write to:

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

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

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

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

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



# WHIRLPOOL® RANGE PRODUCT WARRANTY

ER001

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

WHIRLPOOL CORPORATION SHALL NOT BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES. Some states do not allow the exclusion or limitation of incidental or consequential damages so this limitation or exclusion may not apply to you. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

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



Part No. 3148576  
©1988 Whirlpool Corporation

Printed in U.S.A.

Refrigerators, Dishwashers, Built-In Ovens and Surface Units, Ranges, Microwave Ovens, Trash Compactors, Room Air Conditioners, Dehumidifiers, Automatic Washers

