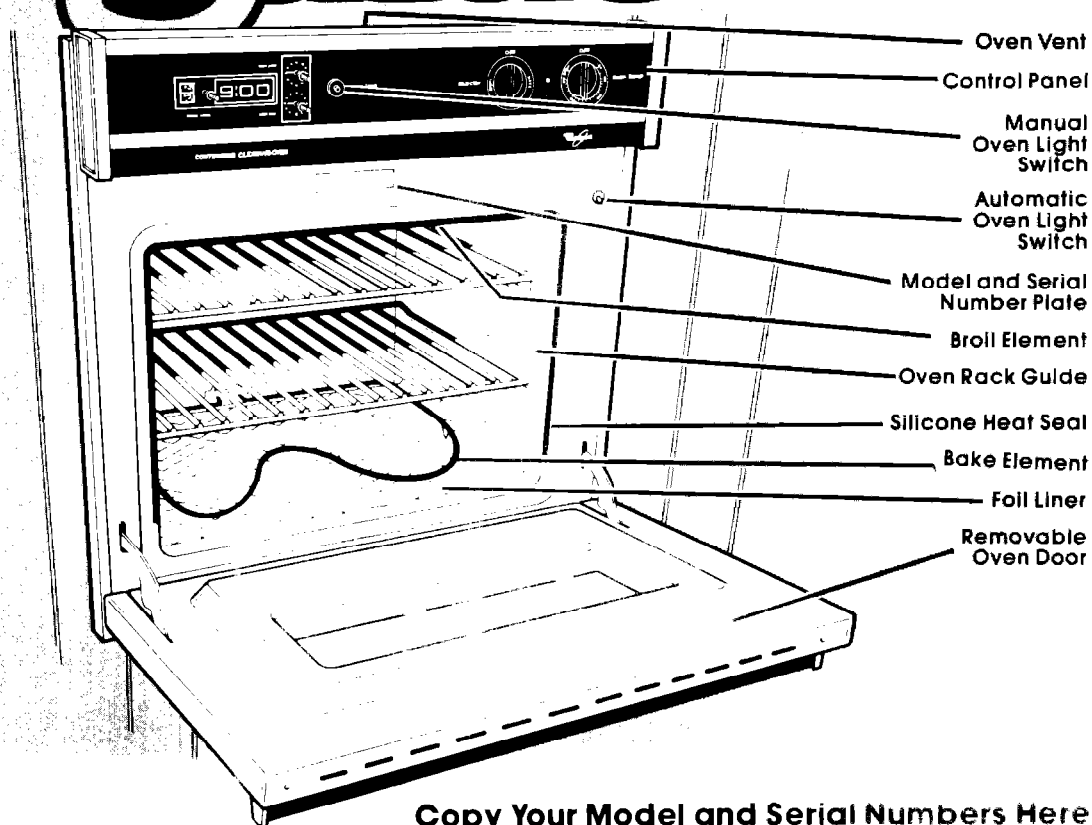


Whirlpool 30-INCH BUILT-IN CONTINUOUS-CLEANING
ELECTRIC OVEN
Models RB2200XK; RB220PXK

use & care guide



Copy Your Model and Serial Numbers Here

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

- 1 **Complete** Model and Serial Numbers (from the plate just behind the oven door).
- 2 Purchase date from your sales slip.

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

Model No.

Serial Number

Purchase Date

Service Company and Phone Number

See the "Cooking Guide" for important safety information.

Download from www.Somanuals.com. All Manuals Search And Download.

Your responsibilities...

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

Installation

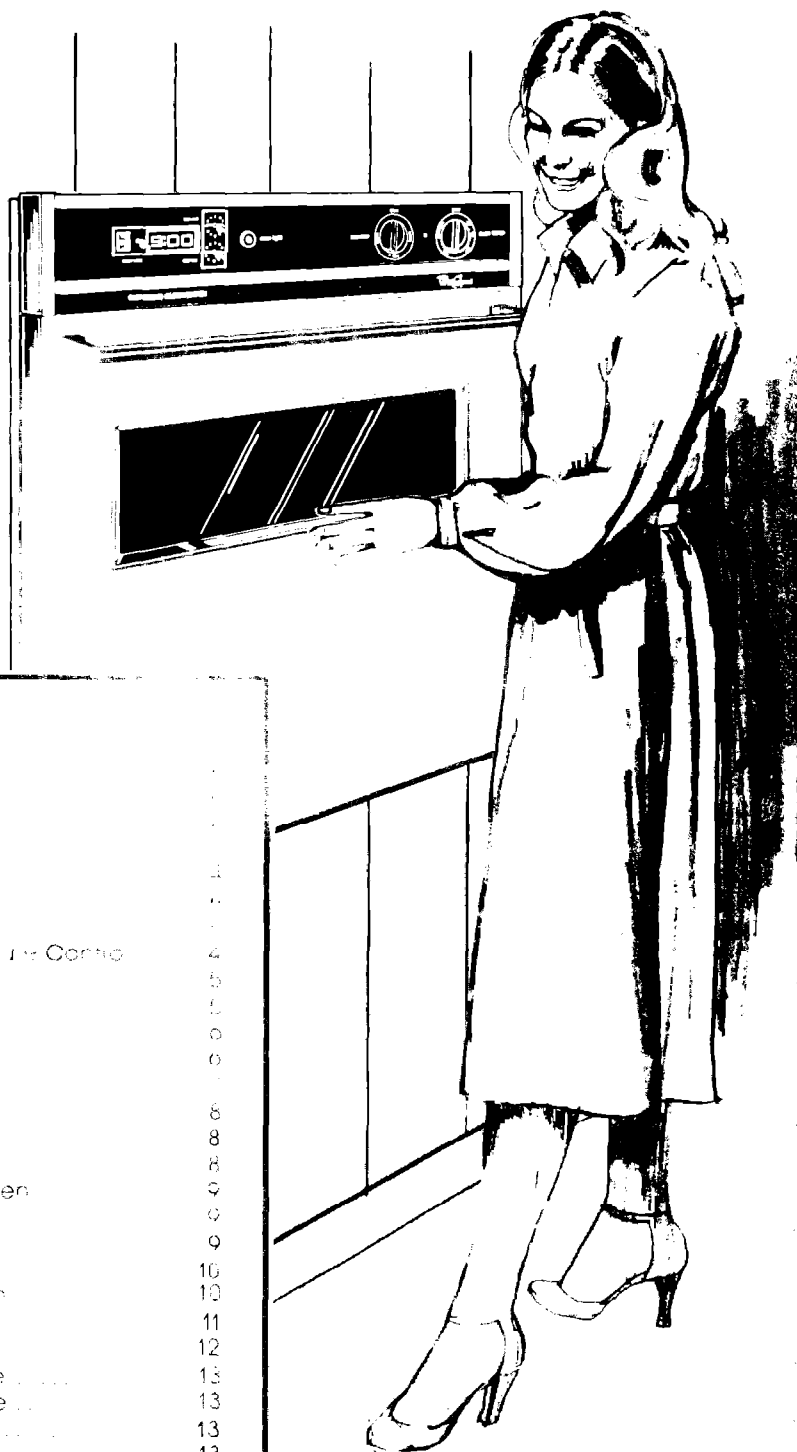
You must be sure your oven is...

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

Proper use

You must be sure your oven is...

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

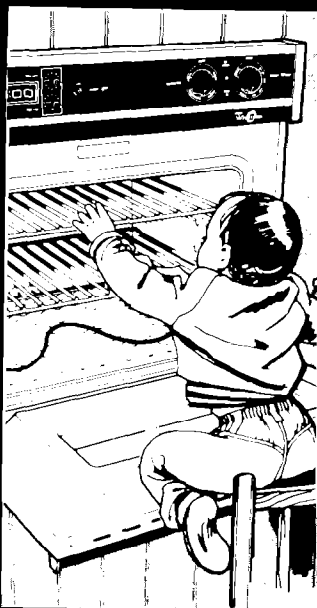


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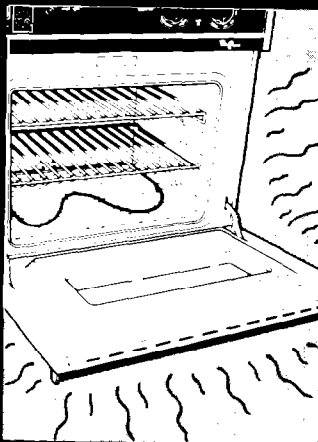
*Tmk

Safety

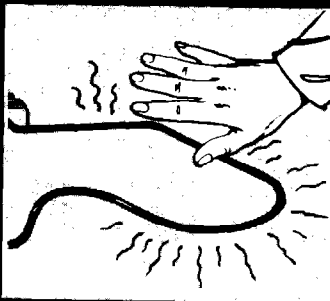


DO NOT allow children to use or play with the oven.

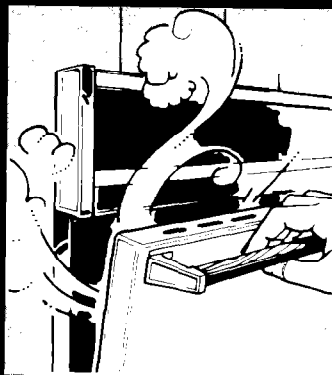
DO NOT store things children might want above the oven. Too much weight on an open oven door can damage the door.



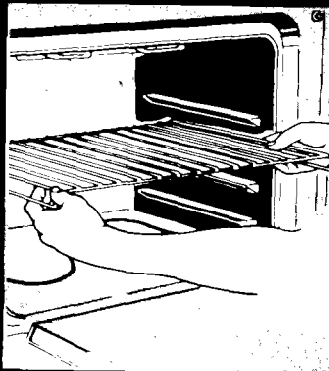
The oven frame, walls, racks and parts of the door can get hot enough to cause burns.



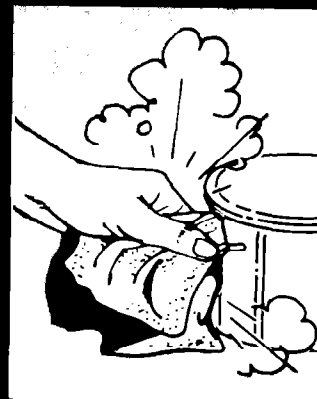
- Don't touch any part of the oven, especially heating elements, until you know they are completely cool.



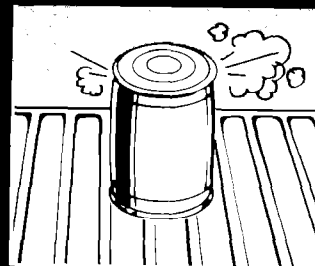
Let steam and hot air escape from the oven before moving food.



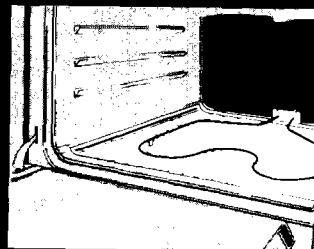
- Put oven racks where you want them before turning on the oven.



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



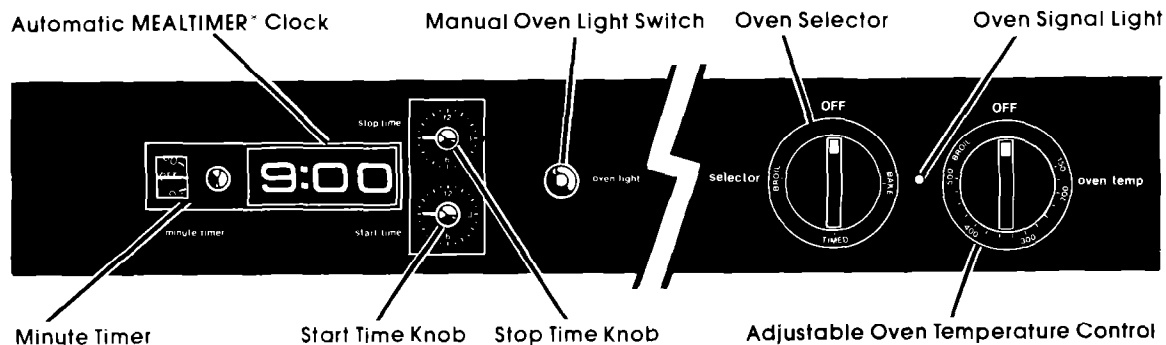
DO NOT heat unopened containers. They can explode.



Use foil on the oven bottom only as suggested on page 11. Shock or fire hazard can result from improper use.

Remove the Consumer Buy Guide Label before using your oven.

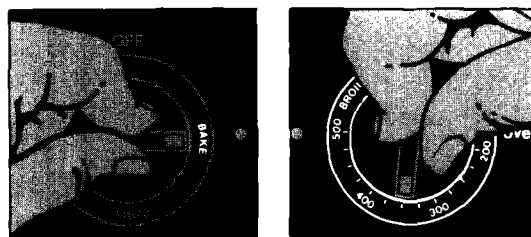
Using your oven



SETTING THE CONTROLS

BAKING

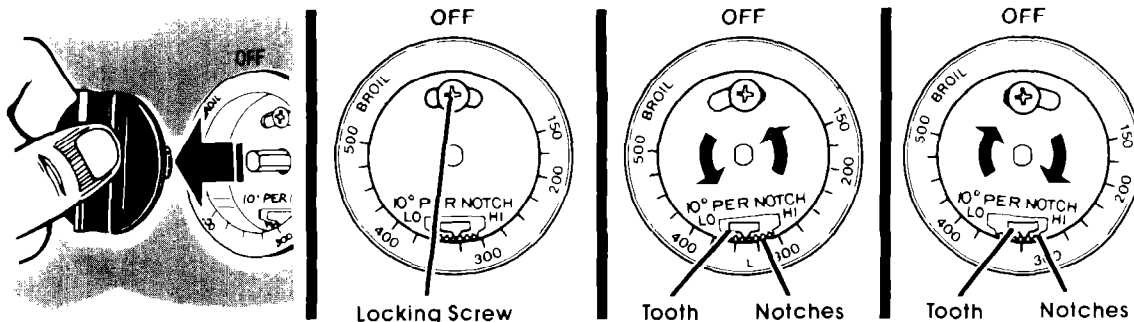
1. Put oven racks where you want them. (See page 5 for suggestions.)
2. Set Oven Selector to BAKE.
3. Set Oven Temperature Control to the baking temperature you want.
4. Let the oven preheat until the Signal Light goes off.
5. Put food in the oven.
6. When done baking, turn both knobs to OFF.



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

RESETTING THE OVEN TEMPERATURE CONTROL

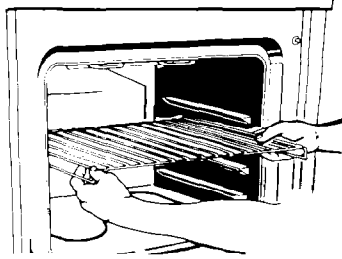
Does your new oven seem to be hotter or colder at the same settings than your old oven? The temperature setting in your old oven may have changed gradually over the years. The accurate setting of your new oven can seem different. If you think the oven temperature needs adjusting, follow these steps:



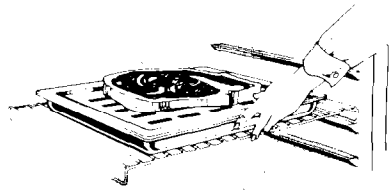
1. Pull out the center of the Oven Temperature Control.
2. Loosen the locking screw.
3. To lower the temperature, move black ring so tooth is closer to LO. Each notch equals about 10°F (5°C).
4. To raise the temperature, move black ring so tooth is closer to HI. Each notch equals about 10°F (5°C).

Tighten the locking screw. Replace the knob.

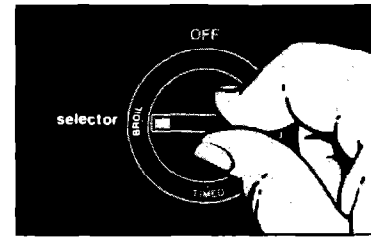
BROILING



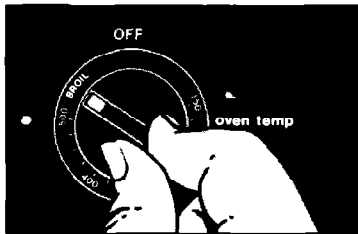
1. Place the rack where you want it for broiling. (See below for suggestions.)



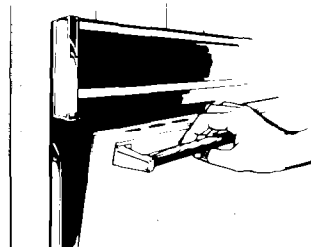
2. Put broiler pan and food on the rack.



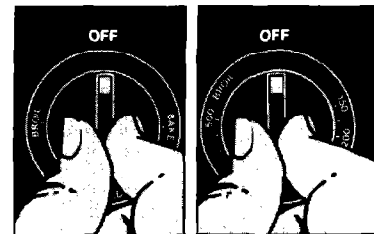
3. Set Oven Selector to BROIL.



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



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



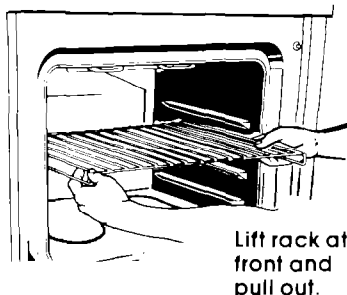
6. When broiling is done, turn both knobs to OFF.

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

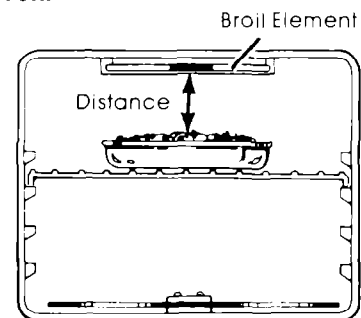
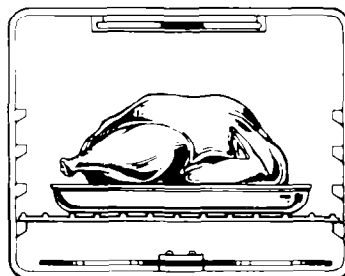
The Oven Selector Knob must be on BROIL and the door partly open for all broiling temperatures.

OVEN RACK POSITIONS

Position racks before turning on the oven.



Lift rack at front and pull out.



Broil Element

Distance

BAKING OR ROASTING

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

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

BROILING

Adjust the top rack so the food to be broiled is at a suggested distance from the broil element. (See page 6.) ALWAYS broil with the door open to the broil-stop.

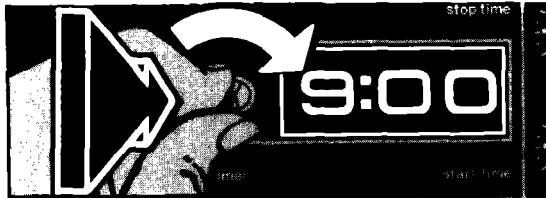
Suggested oven-rack positions and broiling times for different kinds of meats.



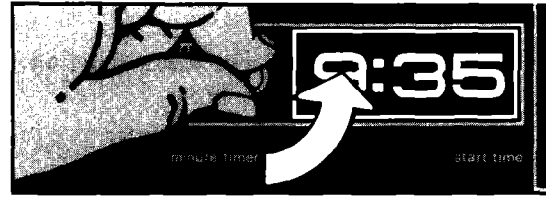
Food	Description	Inches (cm) from top of food to Broil Element	Approximate Minutes – Selector set to BROIL	
			1st side	2nd side
Beef Steaks				
Rare	1" (2.5 cm)	3" (8 cm)	7-9	3-5
Medium	1" (2.5 cm)	3" (8 cm)	9-11	4-7
Well done	1" (2.5 cm)	3" (8 cm)	11-13	5-7
Beef Steaks				
Rare	1 1/2" (4 cm)	4"-5"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

SETTING THE CLOCK

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



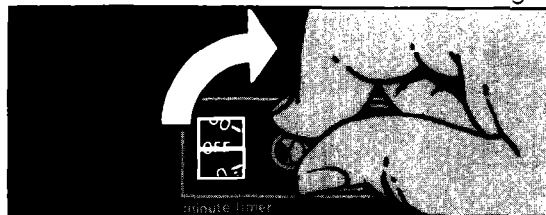
1. Push in Minute Timer Knob and turn clockwise until clock digits show the right time of day.



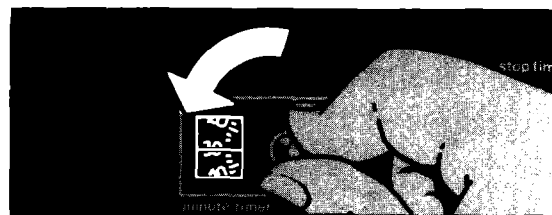
2. Let the Minute Timer Knob pop out. Turn counterclockwise until the Minute Timer dial shows OFF. The clock setting will change if you push in when turning.

USING THE MINUTE TIMER

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



1. Without pushing in the Minute Timer Knob, turn it until the time showing in the window is longer than you want.



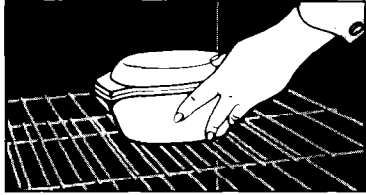
2. Without pushing in, turn the knob back so the setting you want shows in the window.
3. When the time is up, a buzzer will sound. To stop the buzzer, turn the dial to OFF without pushing in the knob.

PUSHING IN AND TURNING THE KNOB CHANGES THE CLOCK SETTING.

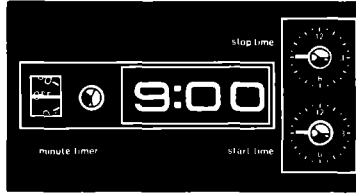
USING THE AUTOMATIC MEALTIMER* CLOCK

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

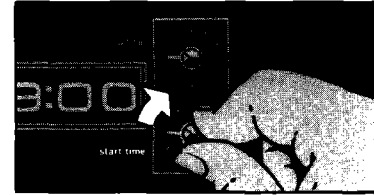
To start and stop baking automatically:



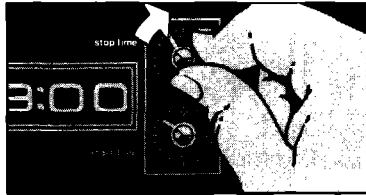
1. Put the racks where you want them and place the food in the oven.



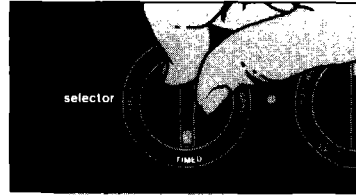
2. Make sure the clock is set to the right time of day.



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



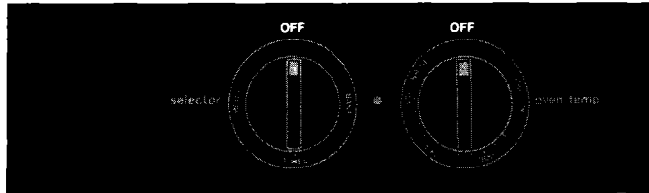
4. Push in and turn the Stop Time Knob **clockwise** to the time you want the oven to shut off



5. Set the Oven Selector on TIMED.



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



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

To stop baking automatically:

1. Put the racks where you want them and place the food in the oven
2. Make sure the clock is set to the right time of day.
3. Push in and turn the Stop Time Knob **clockwise** to the time you want the oven to shut off.
4. Set the Oven Selector on TIMED.
5. Set the Oven Temperature Control on the baking temperature you want.
6. After baking is done, turn both knobs to OFF.
7. To stop the oven before the preset time, turn both knobs to OFF.

SPECIAL CAUTION:

Use foods that will not go bad or spoil while waiting for cooking to start. Avoid using dishes with milk or eggs, cream soups, cooked meats or fish, or any item with baking powder or yeast.

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

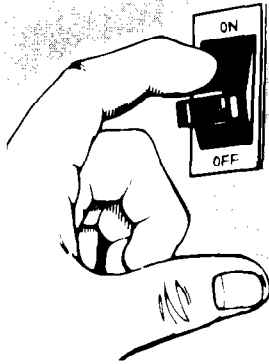
a covered baking dish with about a half-cup (118 mL) of water for 1 to 1½ hours.

Any food that has to wait for cooking to start should be very cold or frozen before it is put in the oven. **MOST UNFROZEN FOODS SHOULD NEVER STAND MORE THAN TWO HOURS BEFORE COOKING STARTS.**

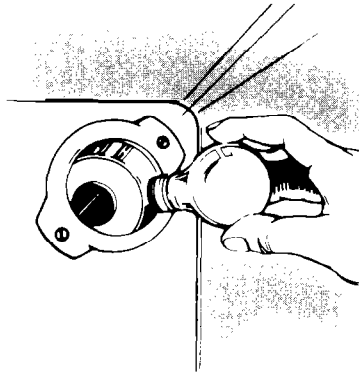
THE OVEN LIGHT

The oven light will come on when you open the oven door or when you push the **Oven Light** Switch. Close the oven door or push the switch again to shut off the light.

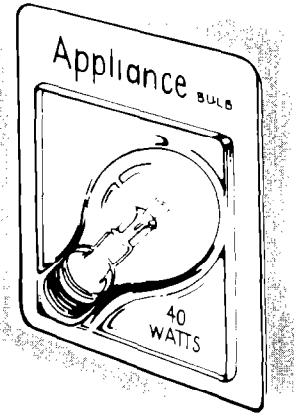
To replace the light bulb:



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

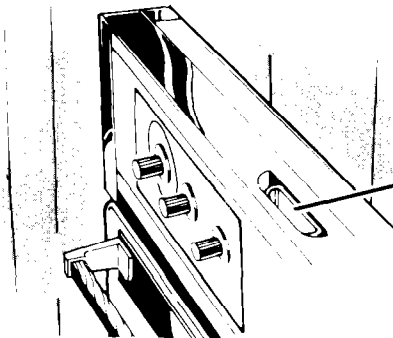


2. Remove the light bulb from its socket.



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

THE OVEN VENT

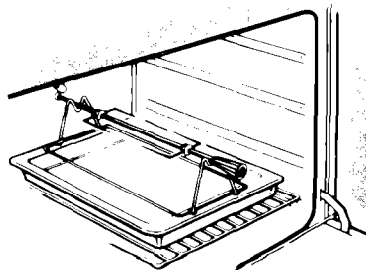


When the oven is on, hot air escapes through a vent on top of the control panel. The vent is needed for air circulation.

Do not block the vent. Poor baking can result.

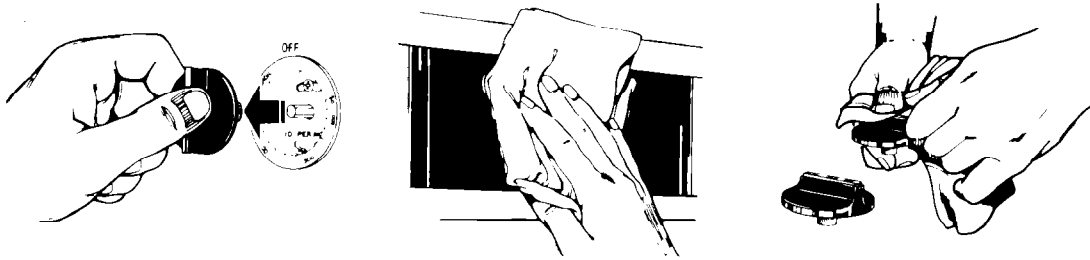
THE OPTIONAL ROTISSERIE

If you would like a rotisserie for your oven, you can order a kit (261880) from your dealer. The kit includes easy installation instructions.



Cleaning and caring for your oven

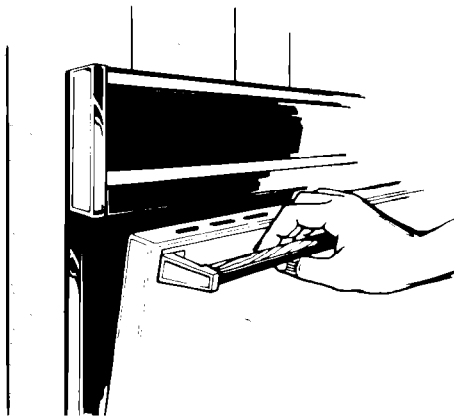
CONTROL PANEL AND KNOBS



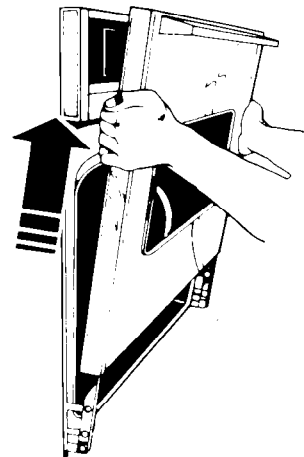
- 1. First make sure knobs are on OFF then pull knob straight off.**
- 2. Use warm soapy water and a soft cloth to wipe the panel. Rinse and wipe dry.**
- 3. Wash knobs in warm soapy water. Rinse well and dry.**
- 4. Push knobs straight back on. Make sure they are on OFF.**

THE OVEN DOOR

REMOVING

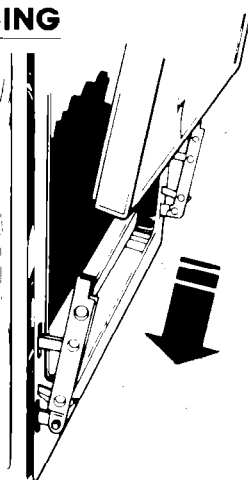


Open the door to the first stop.

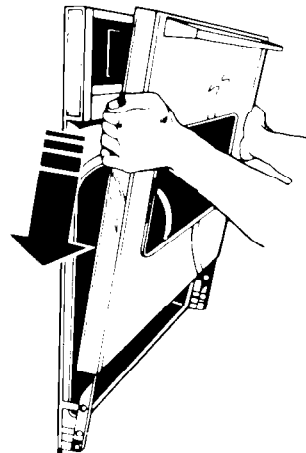


Hold the door at both sides and lift it **at the same angle it is in.**

REPLACING



Fit the bottom corners of the door over the ends of the hinges.

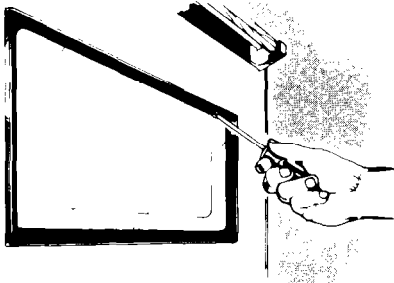


Push the door down evenly. The door will close only when it is on the hinges correctly.

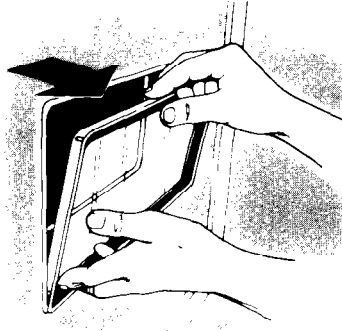
THE OUTER OVEN WINDOW

If your oven has a window instead of a black glass door, the outer glass and frame can be removed for cleaning. **DO NOT take apart a black glass door.**

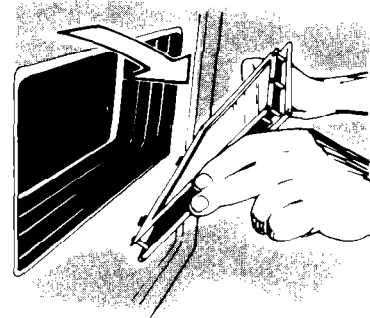
REMOVING



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

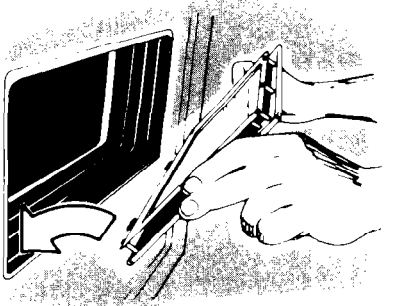


Tip the window and frame out from the top slightly.

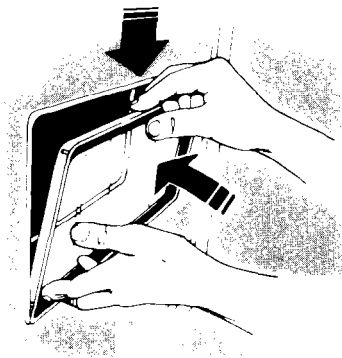


Lift up on both sides of the frame.

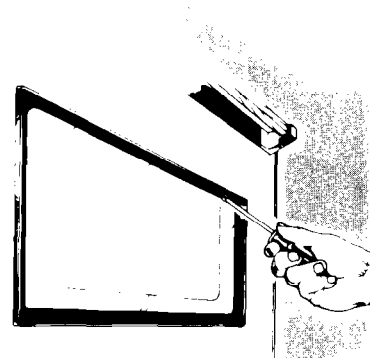
REPLACING



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



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



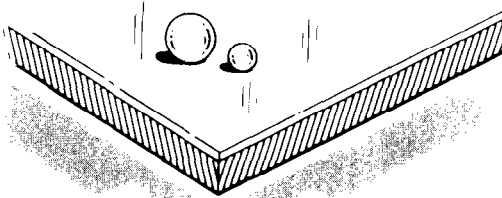
Replace the screws.

THE CONTINUOUS-CLEANING OVEN

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

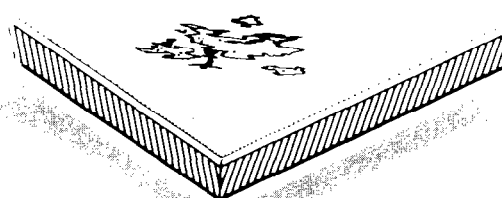
A fat spatter beads up on the smooth surface, but spreads out on the rougher surface. The bead of fat chars and turns black. The spread-out fat **gradually** burns away at **medium to high baking temperatures** so the oven can return to a presentably clean condition.

Fat Spatter
Beads Up,
Turns Black



Standard porcelain-enamel

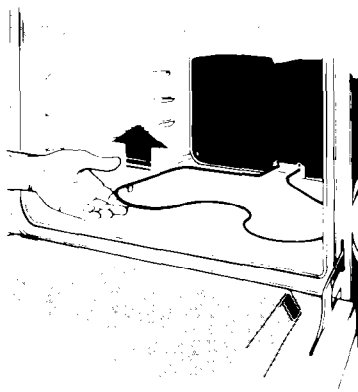
Fat Spatter
Spreads Out,
Burns Away



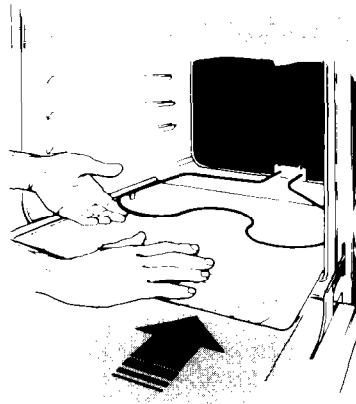
Continuous-cleaning porcelain-enamel

USING FOIL

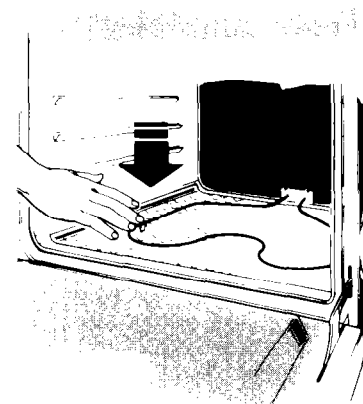
Using foil on the oven bottom is recommended **only if the foil is used properly**. Cut foil from a roll of heavy-duty 18-inch (45 cm) aluminum foil, or buy a foil kit (Part No. 241430) from your Whirlpool Appliance dealer.



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

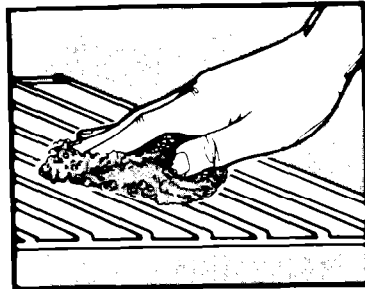


Slide the foil under the bake element. Make sure foil is centered, long enough to start up both sides, and without wrinkles.

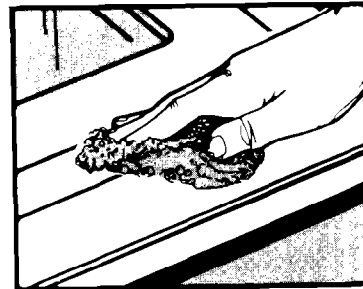


For proper baking, lower the bake element **so all feet rest solidly on the foil**.

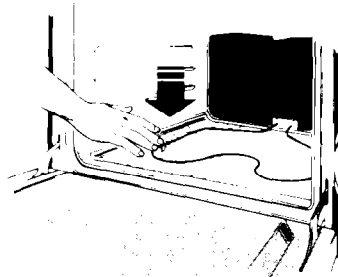
TIPS



1. The oven window and racks are not coated. Clean them by hand.



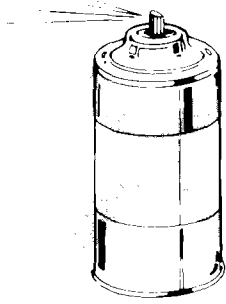
2. The oven door does not get as hot as the walls. Some hand cleaning may be needed.



3. If you do more broiling than baking, hand cleaning may be needed.

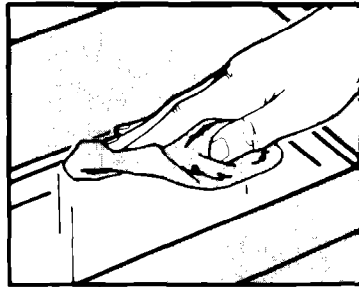
4. Use aluminum foil on the oven bottom according to instructions. Spillovers do not burn away and may stain the bottom.

HAND CLEANING

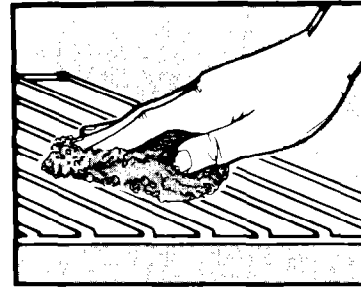


DO NOT USE OVEN CLEANING PRODUCTS.

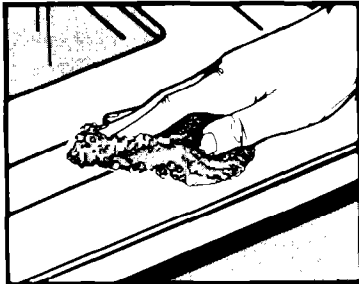
Some can be trapped in the porcelain-enamel surface and give off harmful fumes.



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



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



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

CLEANING CHART

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

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

1. Before calling for assistance...

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

If nothing operates:

- Is the oven correctly wired 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 soil is visible on continuous-cleaning oven finish:

- The special finish is designed to gradually reduce oven soil during normal baking or roasting. It is not designed to keep your oven spotless...only presentably clean.
- If you broil often, you may see oven soil.
- The door is cooler than oven walls. Soil will be more visible on the door than other areas in the oven. See page 12. "Hand Cleaning."

If cooking results aren't what you expect:

- Is the oven level?
- Are you using pans recommended in the **Cooking Guide**?
- If baking, have you allowed 1½ to 2 inches (4-5 cm) on all sides of the pans for air circulation?
- Does the oven temperature seem too low or too high? See page 4. "Resetting the oven temperature control."
- Have you preheated the oven as the recipe calls for?
- Are the pans the size called for in the recipe?
- Are you following a tested recipe from a reliable source?
- Do the cooking utensils have smooth, flat bottoms?

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

2. If you need assistance* ...

Call the Whirlpool COOL-LINE® service assistance telephone number. Dial free from:
Continental U.S. (800) 253-1301
Michigan (800) 632-2243
Alaska & Hawaii (800) 253-1121

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

3. If you need service* ...

Whirlpool has a nationwide network of franchised TECH-CARE® Service Companies. TECH-CARE service technicians are trained to fulfill the product warranty and provide after-



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

APPLIANCES—HOUSEHOLD— MAJOR—SERVICE & REPAIR	OR	ELECTRICAL APPLIANCES— MAJOR—REPAIRING & PARTS
WHIRLPOOL APPLIANCES FRANCHISED TECH-CARE SERVICE		WHIRLPOOL APPLIANCES FRANCHISED TECH-CARE SERVICE
SERVICE COMPANIES		SERVICE COMPANIES
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		
SERVICE COMPANIES		
XYZ SERVICE CO 123 Maple 999-9999		

4. If you have a problem *...

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

Mr. Guy Turner, Vice President
Whirlpool Corporation
Administrative Center
2000 US-33 North
Benton Harbor, MI 49022

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

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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.



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