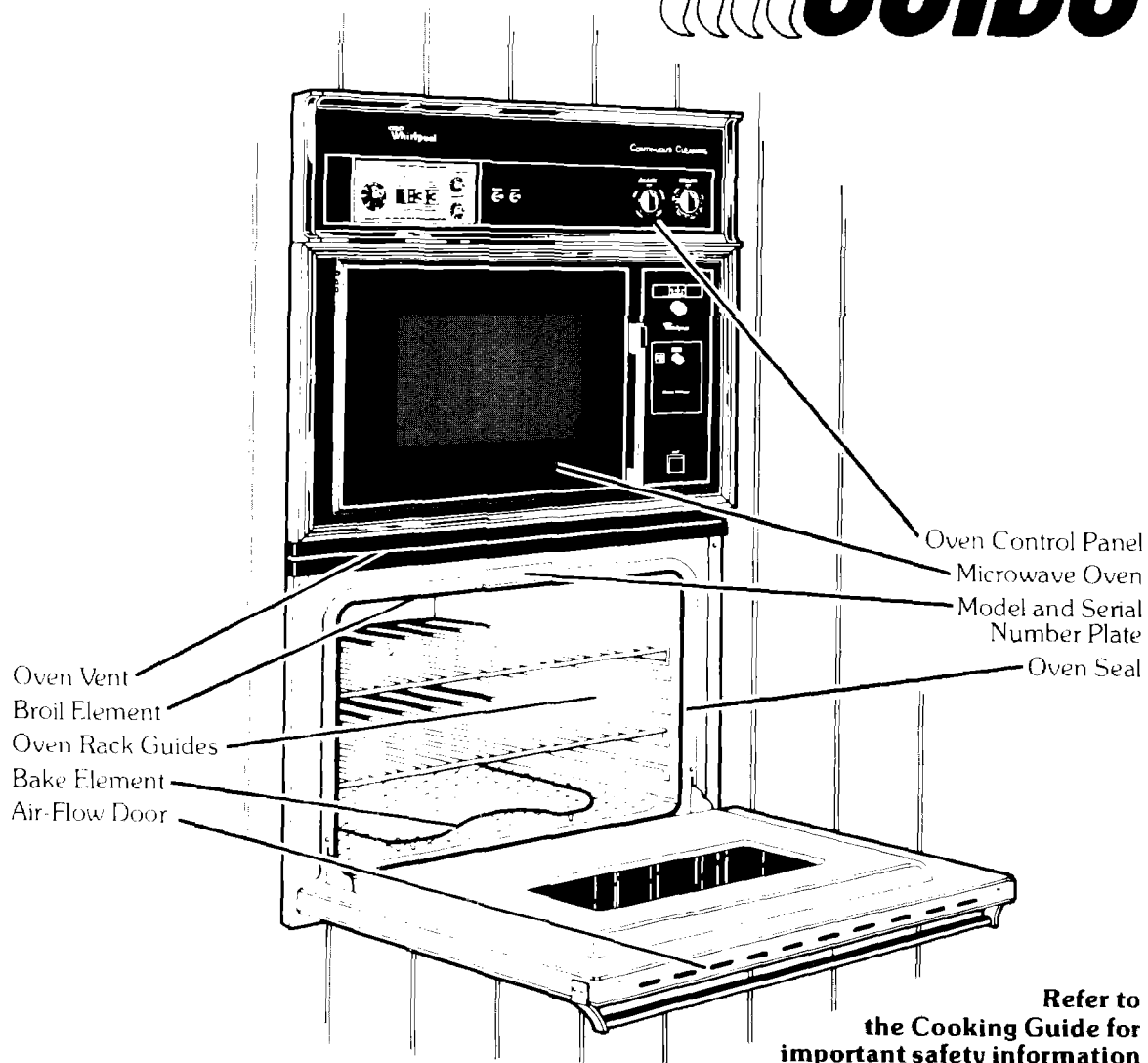




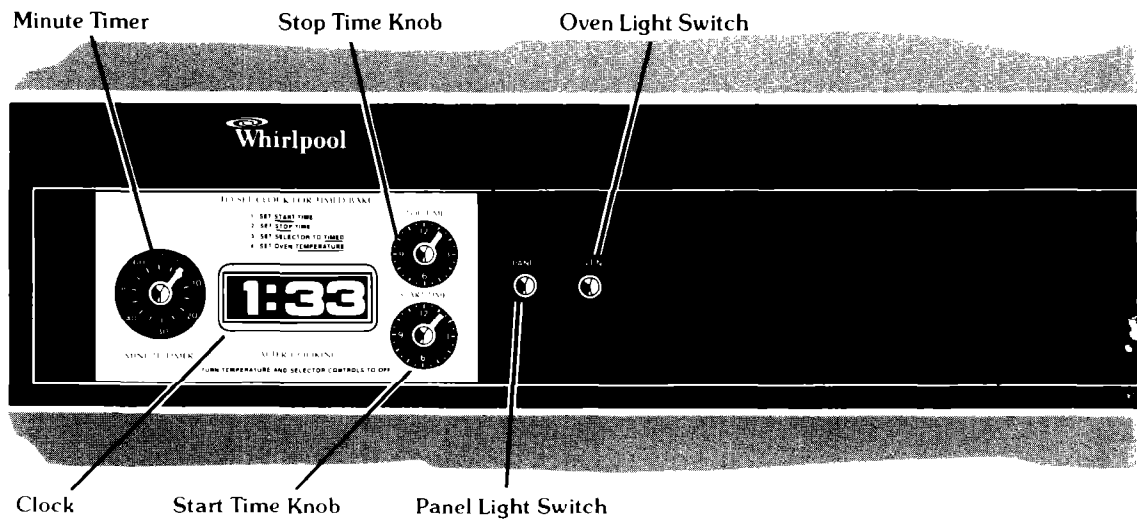
# Whirlpool

## BUILT-IN ELECTRIC OVEN Model RJM-2840P

# USE AND CARE GUIDE



**Refer to  
the Cooking Guide for  
important safety information  
and other general instructions  
for the use and care of your oven.**

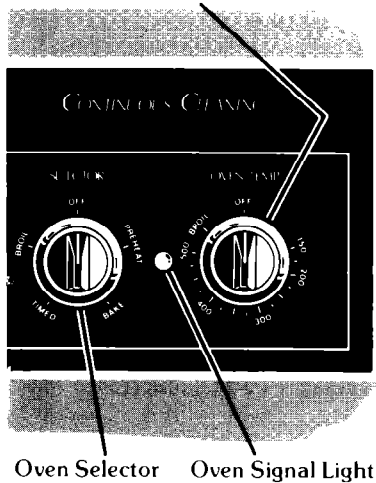


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\*Tmk.

### Oven Temperature Control Knob



Oven Selector    Oven Signal Light

### Before you use your oven

**It is your personal responsibility and obligation to contact a qualified installer for your new oven. It is also your responsibility to be sure that it:**

- Has been properly installed, electrically grounded, and connected to the supply of electricity by a qualified person.
- Has been installed where it is protected from the elements in a well-ventilated room.
- Has been installed and leveled properly in a cabinet strong enough to support its weight.
- Is properly used only for the job it is intended to do.
- Is not used by small children or anyone not able to operate it properly.
- Is properly maintained.

### SAFETY FIRST

- Do not permit children to operate or play with the oven.
- **REMEMBER:** Use your oven only for the job it was designed to perform.

**See Installation Instructions for complete information.**

### How to use oven controls

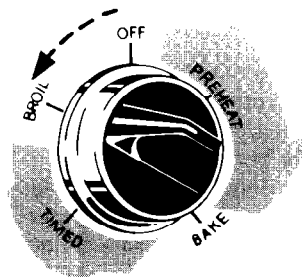
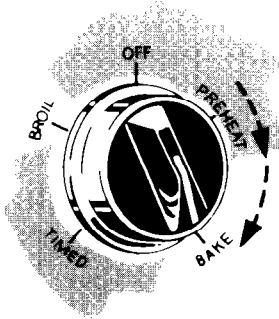
#### To bake:

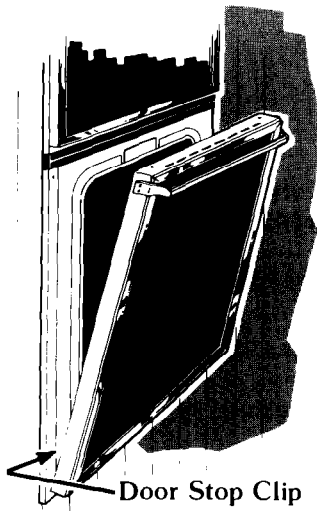
1. Put oven rack(s) in the proper position (see page 6).
2. Turn Oven Selector to "PREHEAT."
3. Turn Oven Temperature Control Knob to desired temperature. The Oven Signal Light will glow while the oven is preheating. When the light turns off, the oven is preheated.
4. Turn Oven Selector from "PREHEAT" to "BAKE."
5. Make sure Oven Temperature Control Knob was set to desired temperature for "PREHEAT."
6. Place food in oven. The Oven Signal Light will turn on and off during baking as the heating element cycles on and off to maintain the selected oven temperature.
7. When you have finished baking, turn the Oven Temperature Control Knob and Oven Selector to "OFF."

**NOTE:** During oven use, you may hear a fan which cools the air around the microwave. It may continue to run after the oven is turned off.

#### To broil:

1. Put oven rack in the proper position (see chart on page 6).
2. Turn Oven Selector to "BROIL."
3. Turn Oven Temperature Control Knob to "BROIL" or desired temperature.
4. Place broiler pan with food on the oven rack.
5. **Keep oven door at broil stop position (open about 4 inches, 10 cm) during broiling. To keep door open, swing clips located on inside of door next to hinge slots across the slots.**
6. When you are through broiling, turn the Oven Temperature Control Knob and Oven Selector to "OFF."





**IMPORTANT: Always broil with the door open about 4 inches (10 cm).**

The following timetable gives suggested broiling times and positions for various meats at the "BROIL" temperature setting.

Food	Description	Inches from top of food to Broil Element	Approximate Minutes	
			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	1" (2.5 cm)	3 (8 cm)	11-13	5-7
Beef Steaks				
Rare	1½" (4 cm)	4-5 (10-13 cm)	13-15	6-8
Medium	1½" (4 cm)	4-5 (10-13 cm)	17-19	8-10
Well	1½" (4 cm)	4-5 (10-13 cm)	19-21	14-16
Hamburgers	½" (1 cm)	3 (8 cm)	6-7	4-5
Lamb Chops				
Medium	1" (2.5 cm)	3 (8 cm)	6-8	4-5
Ham Slice, precooked or tenderized	½-1" (1-2.5 cm)	3 (8 cm)	7-8	3-4
Canadian Bacon	½" (1 cm)	3 (8 cm)	6	4
Pork Rib or Loin Chops				
Well Done	¾-1" (2-2.5 cm)	4-5 (10-13 cm)	15	10
Chicken				
	2-3 lb. (1-1.5 kg) fryer 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	½-¾" (1-2 cm)	3 (8 cm)	3	3
Frankfurters		4-5 (10-13 cm)	6-7	4-5

#### Variable broil feature

The broiling temperature can be varied by selecting a lower temperature setting on the Oven Temperature Control Knob. Using lower temperature settings for broiling causes the broil element to cycle on and off. The variable control can be used for broiling foods that need more gentle, slow heating. If food is broiling too fast, the control can be set to a lower temperature setting to reduce cooking speed.

(NOTE: The Oven Selector must remain in the "BROIL" position for all broiling.)

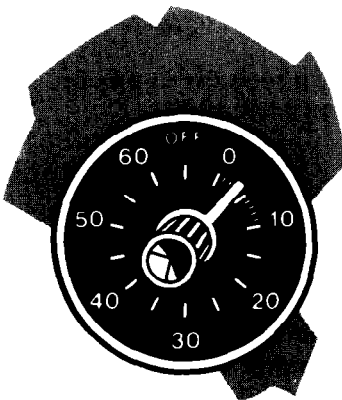
#### To set the clock to the correct time of day

1. Push in the Minute Timer Knob.
2. Turn knob until digits show the correct time of day.
3. The Minute Timer Dial will turn as you set the clock. Turn the Minute Timer counterclockwise to "OFF" after the clock is set. Do not push in the knob when setting the Minute Timer as that will move the digits from the correct time of day.

#### To use the Minute Timer

Turn the Minute Timer Knob clockwise to the number of minutes you want to time. Do not push in on the Minute Timer Knob as that will move the clock. A buzzer will sound when time is up. Turn the Minute Timer Knob counterclockwise to "OFF" to stop the buzzer.

The Minute Timer does not start or stop cooking, it merely operates a buzzer. It can be used with reasonable accuracy to time any cooking operation or to remind you to turn off an appliance. For the most accurate timing, turn knob past the time desired, then back to the setting you wish.



**Minute Timer**

## To use the MEALTIMER® clock automatic feature

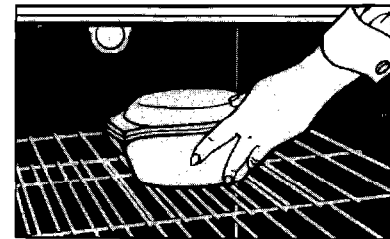
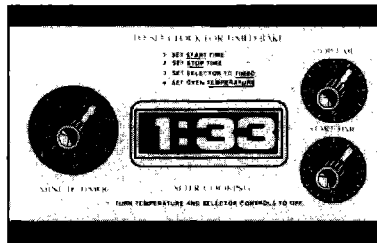
The automatic feature of the MEALTIMER® clock lets you set the controls, put the food in the oven and leave the house. Your oven will turn on and off automatically, or just turn off automatically.

For example, if you have a roast that must cook for three hours, you want it "done" at 6:00 and you have a meeting at 2:00, you would follow this procedure—

Put the roast in the oven at 1:30, when you are about to leave the house. Set the start time for 3:00, and the stop time for 6:00. (See following instructions.) The oven will turn on automatically at 3:00 and turn off automatically at 6:00.

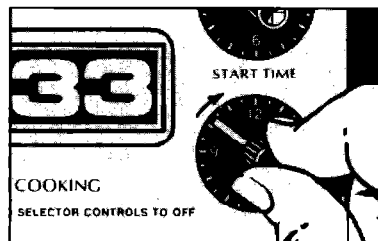
Think

### To start and stop your oven automatically

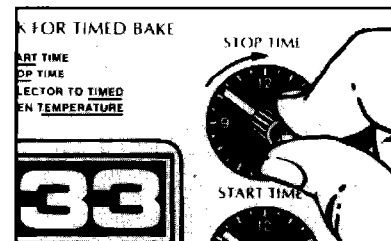


1. Be sure the clock is set to the correct time of day (start and stop time hands also will show the correct time).

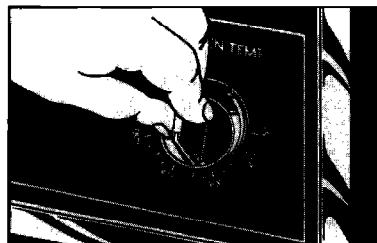
2. Place the food in the oven.



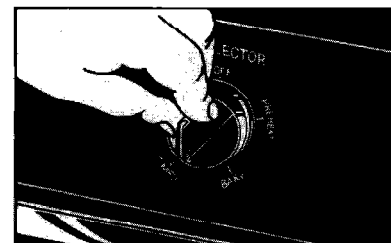
3. Push in and turn the Start Time Knob to the time you want your food to start cooking.



4. Push in and turn the Stop Time Knob to the time you want your food to stop cooking.



5. Turn the Oven Temperature Control Knob to the desired temperature.



6. Set Oven Selector to "TIMED."

#### When cooking is finished:

- Turn Oven Selector to "OFF."
- Turn Oven Temperature Control Knob to "OFF."

**To start your oven immediately and stop automatically:**

1. Be sure the clock is set to the correct time of day (start and stop time also will show the correct time).
2. Place the food in the oven.
3. Push in and turn the Stop Time Knob to the time you want your food to stop cooking.
4. Turn the Oven Temperature Control Knob to the desired temperature.
5. Set Oven Selector to "TIMED."
6. When cooking is finished, turn the Oven Temperature Control Knob to "OFF." Turn Oven Selector to "OFF."

**When using the MEALTIMER\* clock automatic feature...**

Choose foods that will not deteriorate or spoil while standing in the oven before cooking starts.

Foods that are to be cooked with a delayed start should be thoroughly refrigerated or frozen before they are placed in the oven.

**Most unfrozen foods should not stand more than two hours before cooking is to start.**

Avoid using dishes requiring milk or eggs, cream soups, cooked meats, fish and doughs leavened with baking powder or yeast.

Smoked or frozen meats may be used; vegetables, fruit and casserole-type foods are good choices.

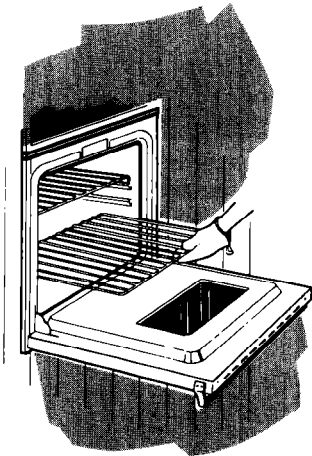
Vegetables should be cooked in a covered baking dish with about one-half cup of water for one to one-and-one-half hours.

\*Tmk.

**Oven rack positions**

Your oven has two racks. One rack is raised, the other is flat.

Always arrange the racks before turning on the oven. To remove a rack from the oven, grasp the front edge of the rack in the middle and pull forward until it stops. Lift and pull until the rack slides out of the oven. To put the rack back into the oven, fit it onto the guides at each side of the oven. Slide the rack into place, tilting upward until it passes the stops in the rack guides.



**To remove rack, pull forward until rack stops, lift and pull.**

To:	Place rack:
Bake on one rack	2nd or 3rd rack guides from top, so food is in the center of the oven.
Bake on two racks	One rack on the top guides and one on the guides 2nd from the bottom.
Broil	Position so that food is about the distance from the broil element suggested in the broiling time-table, page 4.
Roast LARGE cuts of meat	Place rack on bottom rack guides.
Roast SMALLER cuts of meat	So food is in center of oven.

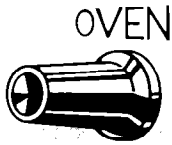
**When baking, always allow 1½ to 2 inches (4 to 5 cm) of air space on all sides of pans for proper air circulation.**

For best results, refer to Cooking Guide for additional information on pan placement and utensils.

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### **Oven vent**

The Lower Oven Vent is located under the vent trim at the top of the lower oven. Warm air will come out of the vent when the oven is on. This provides the necessary air circulation in the oven during baking.



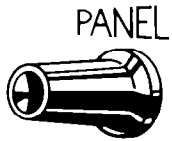
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### **Oven light**

To turn the Oven Light on or off, turn the Oven Light Switch on the control panel.

#### **To replace the oven light:**

1. Turn the power off at the main power supply.
2. Remove the light bulb from the upper right hand corner of the oven.
3. Replace the burned-out bulb with a 40-watt appliance bulb (designed to withstand oven temperatures) available at most grocery and variety stores.



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### **Control panel light**

To turn the light behind the control panel on or off, turn the Panel Light Switch on the control panel.

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### **Optional rotisserie kit**

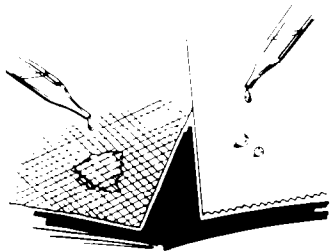
If you would like a rotisserie with your oven, you can order a kit from your dealer. Easy installation instructions come with the kit.

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### **Your Continuous Cleaning Oven**

#### **How does a Continuous Cleaning Oven work?**

The walls of a standard oven are covered with a smooth porcelain enamel finish. The walls of a Continuous Cleaning Oven are coated with a specially treated porcelain enamel. Instead of being smooth like glass, it is rough like a brick. A fat spatter will form a solid drop on an ordinary smooth porcelain enamel surface. But on the porous textured porcelain enamel in a Continuous Cleaning Oven, a fat spatter spreads out when it hits the oven walls.



For comparison, think of the difference between a drop of water on a paper towel and one on waxed paper. The water on the waxed paper will bead up into a large drop. The drop of water on the paper towel is absorbed into the paper and spreads out over a large area. This is close to what happens to a fat spatter in the Continuous Cleaning Oven. Then when the oven is on for baking and roasting, the fat is easily heated and gradually burns away to leave the coated surface in a presentably clean condition.

This is a continuous process: it does not happen instantly. In effect the walls are continuously cleaning themselves—any time the oven is set for **medium to high temperatures** for baking or roasting. Depending on how the oven is used, it usually can be presentably clean with little or no hand cleaning.

This continuous cleaning process does not apply to non-coated parts such as the oven door window and oven racks.

#### **What soils are—and are not—removed?**

Fat spatters which occur during meat roasting, oven frying and broiling are the most frequent types of oven soils and can, in most instances, be continuously cleaned away.

Spillovers from pies and casseroles, carbohydrate-type soils (sugars and starches), and other soils which frequently fall to the bottom of the oven are very difficult to remove. That is why heavy-duty aluminum foil is placed on the bottom of the oven. It will help catch these spillovers, and can be changed as necessary.

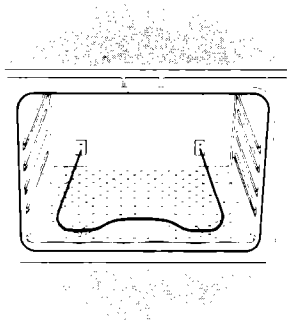
#### **How to care for your Continuous Cleaning Oven**

- 1 Follow trusted recipes for baking, roasting and broiling. They will give time, temperature and pan recommendations to help eliminate smoke, spatter and spillovers before they happen.
- 2 Keep heavy-duty aluminum foil in place on the bottom of the oven at all times. If foil is not used and a spillover occurs, it will cover the porous finish and may create a permanent soiled spot.
- 3 The window of the oven door and oven racks should be cleaned with hot sudsy water as required. Use a soapy steel wool pad or plastic scouring pad to remove stubborn spots. Rinse well and dry with a soft cloth.

#### **To replace aluminum foil on oven bottom**

1. Cut a piece of 18-inch wide (45 cm) heavy-duty aluminum foil long enough to cover the bottom of the oven and extend slightly up the sides.
2. Remove the oven racks.
3. Lift heating element enough to raise the feet off the oven bottom.
4. Slide foil into the oven under the heating element.
5. Be sure heating element is down with feet on the oven bottom. This is needed to give proper baking. It also will help prevent accidentally touching the hot element when using the bottom rack.

You can order an Aluminum Foil Kit (Part Number 241430) from your dealer, or use 18-inch-wide (45 cm) heavy-duty foil sold in most grocery stores.



#### **If results aren't what you expect**

Remember, the oven is continuously cleaning itself to a presentably clean appearance at normal baking temperatures. If most of your oven use is for broiling, and very little baking is done, you may see fat spatters on the oven walls and door. This is because broiling normally produces more spattering than baking. If the appearance is of concern to you, clean the oven following the directions given below.

#### **To hand-clean the Continuous Cleaning Oven**

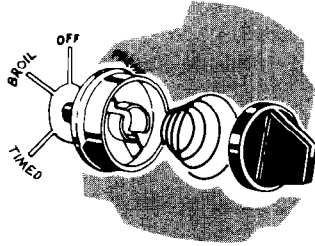
If you have a lot of fat spatters on the oven walls or door, and wish to clean them yourself, follow this procedure:

1. Wash the area with hot, soapy water and rinse well.
2. Use a soapy steel wool pad or plastic scouring pad for more stubborn spots.
3. Do not use commercial oven cleaners. These cleaners may remain in the textured porcelain enamel and reduce the effectiveness of the continuous cleaning surface.



**NOTE:**

The air-flow oven door keeps the outside of the door at the low temperatures required for listing of the oven by Underwriters Laboratories, Inc. As a result, the inside of the door does not get as hot as the oven walls. Because of the cool door, some hand-cleaning of the door may be required especially if oven is used often for broiling or if low baking temperatures are frequently used.

**How to clean and care for your oven****1. To remove the control knob and chrome rim for cleaning:**

- Be sure the control knob is in the "OFF" position.
- Grasp the knob and pull straight out.
- Pull chrome rim straight out.
- Wash in warm, sudsy water.
- Replace rim over the switch stem. If spring was removed for cleaning, reassemble as shown at left.
- Push knob back into position.

<b>PART</b>	<b>WHAT TO USE</b>	<b>HOW TO CLEAN</b>
Oven door glass	Warm, soapy water or plastic scrubbing pad Commercial glass cleaner	• Make certain oven is cool. Wash, rinse and dry well with soft cloth. • Follow directions provided with cleaner.
Oven racks	Warm, soapy water or soapy steel wool pads	• Wash, rinse and dry. Use soapy steel wool pads for stubborn areas.
Broiler pan and grid	Warm, soapy water or soapy steel wool pads	• Wash with other cooking utensils.
Control panel	Warm, soapy water Commercial glass cleaner	• Wash, rinse and dry well with soft cloth. • Follow directions provided with cleaner.
Continuous Cleaning Oven	Warm, soapy water or soapy steel wool pads Heavy-duty aluminum foil available at grocery stores or order Part No. 241430 from your Whirlpool dealer or your TECH-CARE <sup>®</sup> service representative Most fat spatters on porcelain enameled interior surface gradually reduce to a presentably clean condition during normal baking or roasting operations	• Clean stubborn spots or stains. Rinse well with clean water. • Place strip of aluminum foil on bottom of oven to catch spillovers.



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## IF YOU NEED SERVICE OR HELP, WE SUGGEST YOU FOLLOW THESE THREE STEPS:

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### 1. Before you call for service †:

If your microwave oven and range do not seem to be operating properly, check the following before calling for service.

#### If oven will not operate...

- Is it hooked up to electricity or plugged in?
- Have you checked the main fuse or circuit breaker box?
- Is the Oven Selector turned to a setting (Bake, Broil)?
- Is the Oven Temperature Control Knob turned to the desired temperature? Have you set a temperature?
- Are the automatic MEALTIMER\* controls set correctly?

#### If oven soil is visible on Continuous Cleaning Oven finish...

- Remember: The specially treated finish is designed to gradually reduce oven soil to a presentably clean condition during normal baking or roasting operations.
- If oven soils remain visible on the oven walls or the door for a period of time without disappearing, the following cleaning procedure can be followed: use hot sudsy water and a nylon scouring pad or a soapy, steel wool pad. Rinse the area with clear water.

#### If cooking results aren't what you expect...

- Are you using pans recommended for best results?
- Have you allowed 1½ to 2 inches on all sides of the pans for proper air circulation in the oven when baking?
- Have you preheated the oven when necessary?
- Are the pans the size recommended in the recipe?
- Are you following a tested recipe from a reliable source?

See pages 13-14-15 of the Cooking Guide for some common baking problems and their probable causes and cures.

### 2. If you need service †:

If your Whirlpool appliance ever needs service anywhere in the United States, help is just a phone call away...to your nearest Whirlpool franchised TECH-CARE® service representative.

Whirlpool maintains a nationwide network of franchised TECH-CARE service companies to fulfill your warranty and provide after-warranty service and maintenance to keep your WHIRLPOOL appliance in peak condition.

You'll find your nearest TECH-CARE service company listed in your local telephone book Yellow Pages under Washer/Dryers—Repairing or Servicing. **Should you not find a listing, dial free, the Whirlpool COOL-LINE® service assistance telephone number (800) 253-1301.**

#### When calling from:

Michigan ..... Dial (800) 632-2243  
Alaska & Hawaii ..... Dial (800) 253-1121

#### If you move...

To make sure that your appliance is correctly installed and to insure its continued satisfactory operation, please telephone your nearest TECH-CARE® service company for installation or to get the name of a qualified installer. (Installation cost will, of course, be paid by you.)



### Helpful hints...

You can help your TECH-CARE service representative give you faster service if you include the model and serial number of your appliance when requesting service. Also, retain your sales slip and warranty to verify your warranty status.

### Remember...

Your TECH-CARE service representative is specially trained in the expert repairing and servicing of your WHIRLPOOL appliances. He can help you maintain the quality originally built into your WHIRLPOOL appliance. So why not take the time, now, to look up his telephone number and jot it down in the space provided below.

My TECH-CARE service representative's telephone number is:

---

My appliance model number is:

---

Its serial number is:

---

Purchase and/or installation date:

---



Model and Serial Number Plate

If you need to call your TECH-CARE® service representative, tell him the model and serial number of your appliance. You will find these numbers on the model and serial number plate behind the oven door.

### 3. If you have a problem†:

Call Whirlpool Corporation in Benton Harbor at the COOL-LINE service assistance telephone number (see Step 2) or write:

Mr. Stephen E. Upton, Vice President  
WHIRLPOOL Corporation  
Administrative Center  
2000 U.S. 33 North  
Benton Harbor, Michigan 49022

† If you must call or write, please provide: your name, address, telephone number, type of appliance, brand, model, serial number, date of purchase, the dealer's name and 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.



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