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Before you use your oven

Read and carefully follow the "INSTALLATION INSTRUCTIONS" packet 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 "Installer 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 rack 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.
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 -

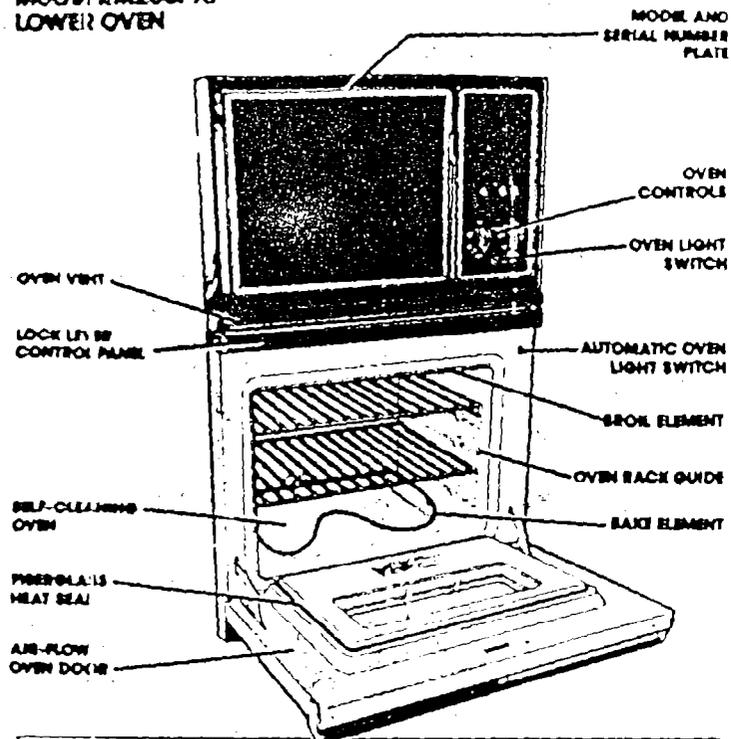
DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS AND LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE. THEY COULD IGNITE CAUSING EXPLOSION AND/OR FIRE.

- SAVE THESE INSTRUCTIONS -

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Parts and features

Model RM288XP
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.)

Model Number

2. Purchase date from sales slip. Copy this information in these spaces. Keep this book with your warranty and sales slip.

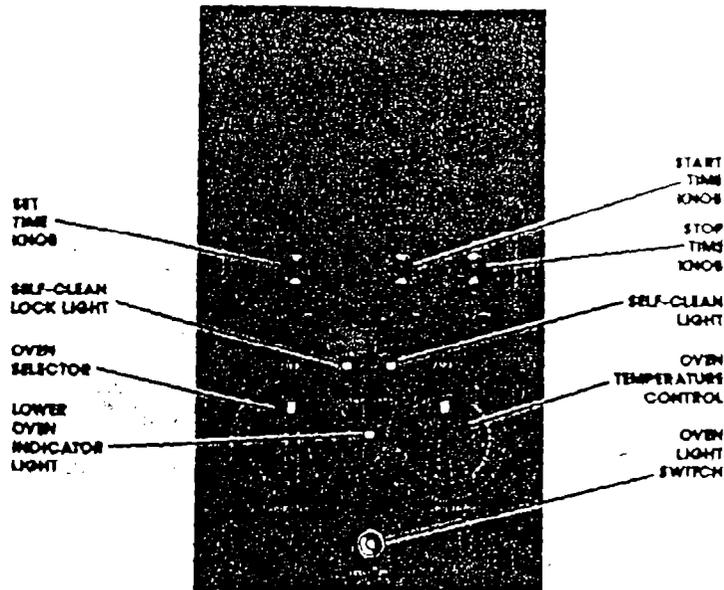
Serial Number

Purchase Date

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

Service Company/Phone Number

Using your lower oven

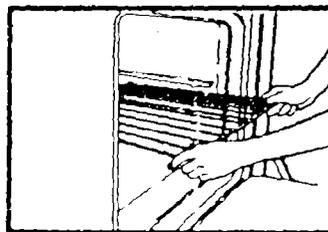


The lower oven is always set with two knobs:

- The Oven Selector
- The Oven Temperature Control

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

Baking or roasting

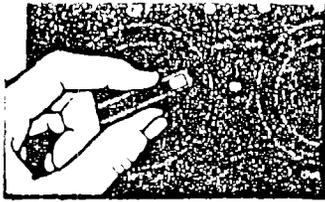


- Position the rack(s) properly before turning on the oven. To change rack position, lift rack at front and pull out.

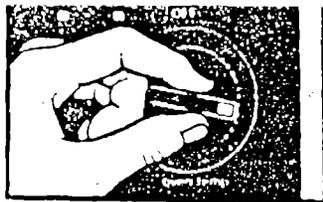
Rack(s) should be placed so the top of the load will be centered in the oven. Always leave at least 1½ to 2 inches (4-5 cm) between the sides of the pan and the oven walls and other parts. For more information, see the "Cooking Guide."

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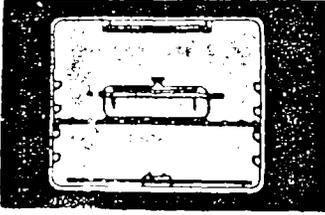
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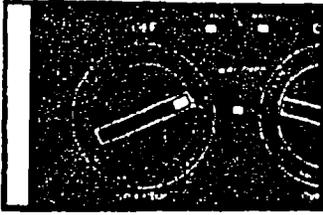
2. Set the Oven Selector on BAKE



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.

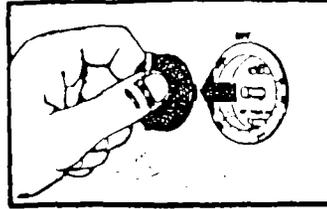


5. During baking, the elements will turn on and off to keep the oven temperature at the setting. The Lower Oven Indicator Light will turn on and off with the elements. The top element helps heat during baking, but does not turn red. When baking is done, turn both the Oven Selector and the Oven Temperature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

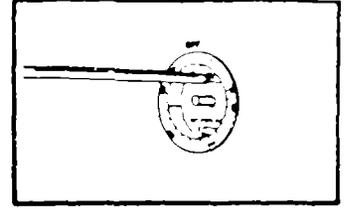
Adjusting the Oven Temperature Control

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.

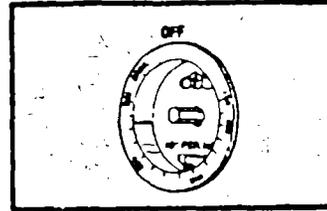
If after using the oven for a period of time, you are not satisfied with the temperature settings, they can be adjusted by following these steps:



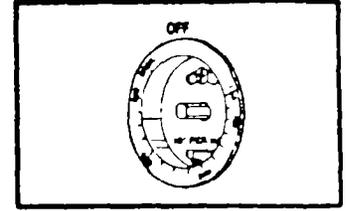
1. Pull the Oven Temperature Control Knob straight off.



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.

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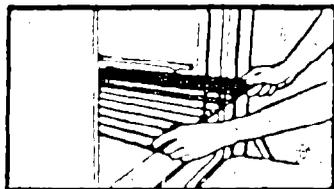
Using the automatic MEALTIMER® Clock

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:

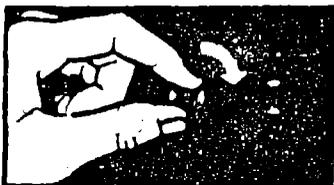
Time



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.



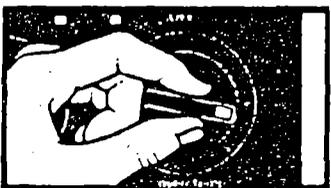
3. Push in and turn the Start Time Knob clockwise to the time you want baking to start.



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.

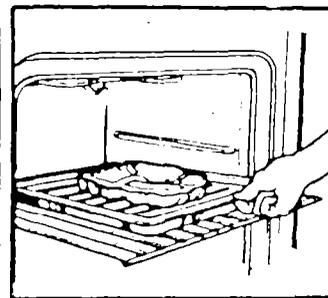
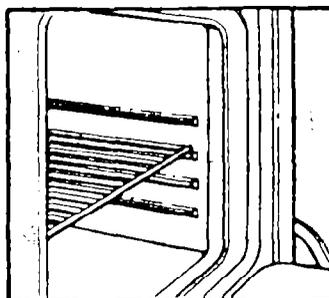
To stop the oven before the preset time, turn both the Oven Selector and the Oven temperature Control to OFF.



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, cooled 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



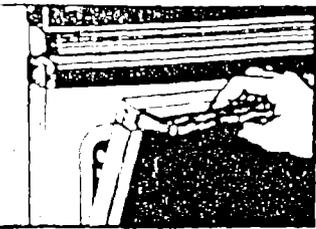
1. Position the rack properly for broiling. See broil chart in the "Cooking Guide" or a reliable cookbook.
2. Put the broiler pan and food on the rack.

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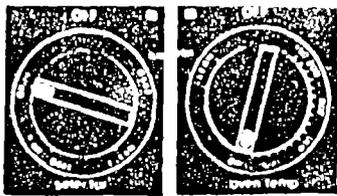
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Caring for Your Lower Oven

Control Panel and Knobs



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

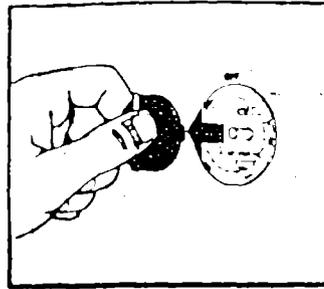
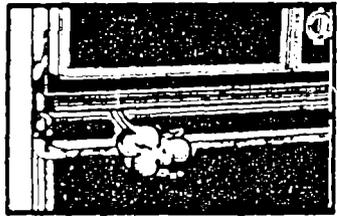
If food is cooking too fast, turn the Oven Temperature Control counterclockwise until the Lower Oven Indicator Light goes off. If you want the food to broil slower from the start, set the Oven Temperature Control between 150° and 325° F (65.5 and 162.7° C). The lower the temperature, the slower the cooking.

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 temperature and prevents window glass from cracking.

The Oven Vent

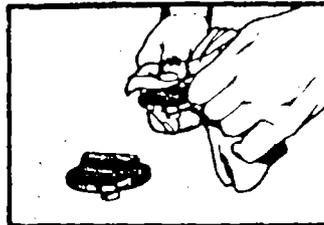
Hot air and moisture escape from the lower oven through a vent just above the oven door. Do not block the vent. Poor baking can result.



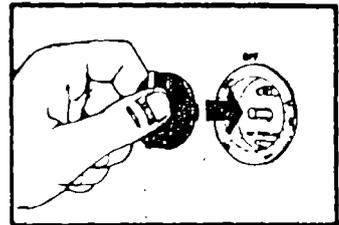
1. Pull knobs straight off.



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 and surface until collars in warm soapy water. Rinse well and dry.



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

Optional Rotisserie

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

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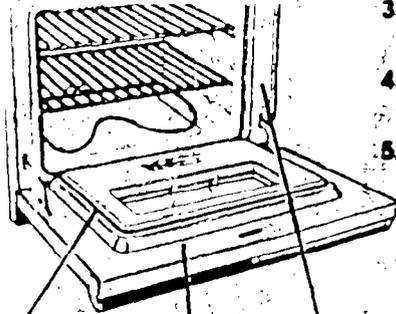
Using the Self-Cleaning cycle

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

Before you start

Clean the shaded areas by hand. They do not get hot enough during the Self-Clean cycle for soil to burn away. Use hot water and detergent or a soapy steel-wool pad on:

- the frame around the oven
- the inside of the door, especially the part outside the oven seal.



DO NOT Clean Seal Clean Door

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 14. If you want the oven racks to remain shiny, clean them by hand.

Turn on the vent hood or oven 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.

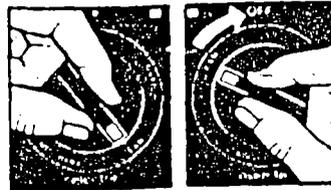
DO NOT force the Lock Lever, you could bend or break it. The lever is designed to stay locked until the oven is cool enough to safely open. Wait until it moves freely.

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.

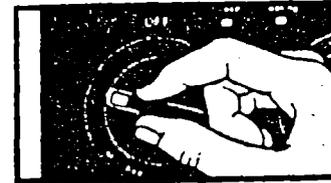
Setting the controls



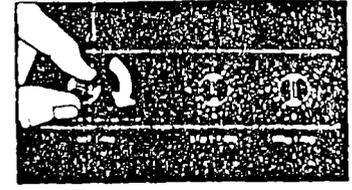
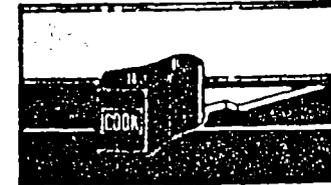
1. Set Oven Selector to CLEAN. Turn Oven Temperature Control through CLEAN until it stops.



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.)



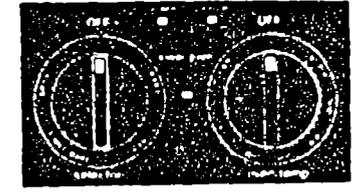
5. The Lock Light comes on when the oven temperature exceeds normal baking temperatures. The Lock Lever must not be moved and the door can't be opened when this light is on.



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.



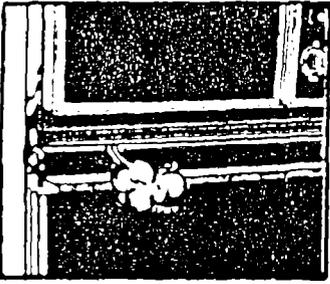
6. After the cleaning cycle is complete, turn the Oven Selector and Oven Temperature Control to OFF.

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.

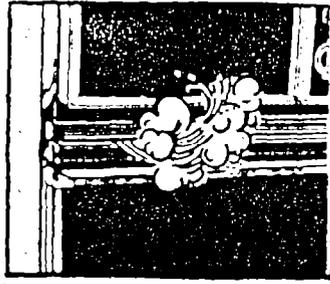
After the oven is cool, wipe off any residue or ash with a damp cloth. If needed, touch up spots with cleaner or soapy steel-wool pad.

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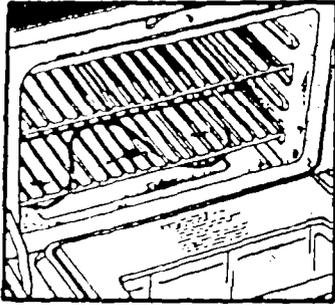
Special tips



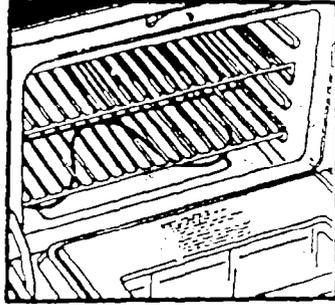
Keep the kitchen well aired during the cleaning cycle to help get rid of normal heat odors and smoke.



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.



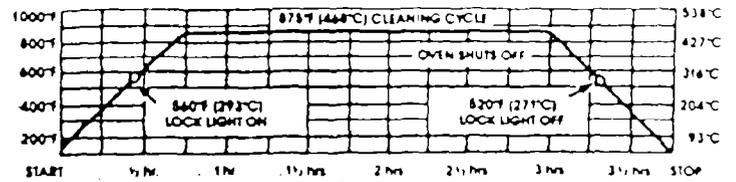
WARNING - DO NOT TOUCH THE OVEN DURING THE CLEANING CYCLE. IT COULD BURN YOU.

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.

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.

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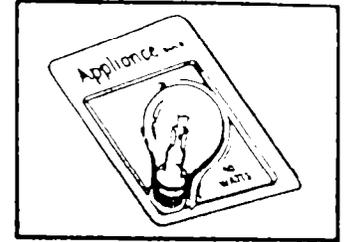
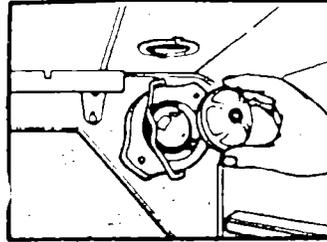
CLEANING CHART

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 cleaners.
Braiser 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.	<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. <p>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.</p>
Lower oven clear 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." Be not use commercial oven cleaners. Do not use foil to line the bottom of your Self-Cleaning Oven.

The Lower Oven Light

The lower oven light will turn on and off automatically when you open or close the lower oven door. To turn the light on when the oven door is closed, push the **Oven Light** switch at the bottom of the control panel. Push the button again to turn off the light.

To replace the light bulb:



1.  **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.

2. 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.

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

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