

Gas Range Use and Care Guide

ROPER™

Home Appliances

SGC355X

SGP335X

Thank you for choosing a Roper appliance.

This Use and Care Guide will help you operate and maintain your new, quality-built Roper range. Keep this Use and Care Guide in a safe place for future reference.

Complete and mail the Product Registration Card.

This card enters your warranty into our warranty system that ensures efficient claim processing, can be used as a proof of purchase for insurance claims and helps Roper to contact you immediately in the unlikely event of a product-safety recall.

You are responsible for

It is your responsibility to be sure that your range:

- Has been properly installed where it is protected from the elements, and on a floor strong enough to support its weight. (See the Installation Instructions.)
- Is not used by anyone unable to operate it properly.
- Is properly maintained.
- Is used only for jobs expected of a home range.
- Is secured by properly installed anti-tip bracket. The bracket must overlap the range base.

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TO THE INSTALLER: PLEASE LEAVE THIS INSTRUCTION BOOK WITH THE UNIT.

TO THE CONSUMER: PLEASE READ AND KEEP THIS BOOK FOR FUTURE REFERENCE.

Important Safety Instructions

Gas ranges have been thoroughly tested for safe and efficient operation. However, as with any appliance, there are specific installation and safety precautions which must be followed to ensure safe and satisfactory operation.

WARNING

To reduce the risk of fire, electrical shock, injury to persons, or damage when using the range, follow basic precautions, including the following:

■ FOR YOUR SAFETY ■

DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS AND LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE. THE FUMES CAN CREATE A FIRE HAZARD OR EXPLOSION.

■ FOR YOUR SAFETY ■

IF YOU SMELL GAS:

1. OPEN WINDOWS.
2. DON'T TOUCH ELECTRICAL SWITCHES.
3. EXTINGUISH ANY OPEN FLAMES.
4. IMMEDIATELY CALL YOUR GAS SUPPLIER.

IMPROPER INSTALLATION, ADJUSTMENT, ALTERATION, SERVICE OR MAINTENANCE CAN CAUSE INJURY OR PROPERTY DAMAGE. REFER TO THIS MANUAL. FOR ASSISTANCE OR ADDITIONAL INFORMATION CONSULT A QUALIFIED INSTALLER, SERVICE AGENCY, MANUFACTURER (DEALER) OR THE GAS SUPPLIER.

1. Install or locate the range only in accordance with the provided Installation Instructions. It is recommended that the range be installed by a qualified installer. The range must be properly connected to the proper gas supply and checked for leaks. If needed, the range must also be properly connected to electrical supply and grounded.



2. To reduce the risk of tipping of the appliance, the appliance must be secured by properly installed anti-tip bracket. To check if the bracket is installed properly, shine a flashlight under range toward rear corners and verify that the anti-tip bracket is engaged. See Installation Instructions for further details.
3. Gas fuels and combustion can result in potential exposure to chemicals known to cause cancer or reproductive harm. For example, benzene is a chemical which is a part of the gas supplied to the range. It is consumed in the flame during combustion. However, exposure to a small amount of benzene is possible if a gas leak occurs. Formaldehyde, carbon monoxide and soot are by-products of incomplete combustion. Properly adjusted burners with a bluish rather than a yellow flame will minimize incomplete combustion.

4. DO NOT operate the range if it is not working properly, or if it has been damaged.
5. DO NOT use the range for warming or heating the room. Persons could be burned or injured, or a fire could start.
6. DO NOT attempt to light the oven burner during a power failure. Personal injury could result.
7. Use the range only for its intended use as described in this manual.
8. DO NOT wear loose or hanging garments when using the range. They could ignite if they touch a surface burner and you could be burned.
9. DO NOT touch surface burners, areas near burners or interior surfaces of oven. Areas near surface burners and interior surfaces of an oven become hot enough to cause burns. During use, DO NOT touch, or let clothing or other flammable materials contact surface burners, areas near surface burners or interior surfaces of oven. Other surfaces of the range may become hot enough to cause burns; such as, the oven vent opening, the surface near the vent opening, the cooktop, the oven door and window.
10. Make sure the utensils you use are large enough to contain food and avoid boil-overs and spill-overs. Heavy splattering or spill-overs left on a range can ignite and burn you. Pan size is especially important in deep fat frying.
11. Turn pan handles inward, but not over other surface burners. This will help reduce the chance of burns, igniting of flammable materials, and spills due to bumping of the pan.

12. Use only dry potholders. Moist or damp potholders on surface burners may result in burns from steam. DO NOT let potholder touch surface burners. DO NOT use a towel or bulky cloth for a potholder. They could catch on fire.
13. Check to be sure glass cooking utensils are safe for use on the cooktop. Only certain types of glass, glass-ceramic, ceramic, earthenware or other glazed utensils are suitable for cooktops without breaking due to the sudden change in temperature.
14. DO NOT use decorative covers or trivets over the surface burners.
15. DO NOT heat unopened containers. They could explode. The hot contents could cause burns and container particles could cause injury.
16. Grease is flammable and should be handled carefully. Let fat cool before attempting to handle it. DO NOT allow grease to collect around cooktop or in vents. Wipe spill-overs immediately.
17. DO NOT use water on grease fires. Never pick up a flaming pan. Smother flaming pan on range by covering with a well-fitted lid, cookie sheet or flat tray. Flaming grease outside of pan can be extinguished with baking soda or, if available, a multipurpose dry chemical or foam-type extinguisher.
18. Never leave surface burners unattended at high heat settings. A boil-over could result and cause smoking and greasy spill-overs that may ignite.

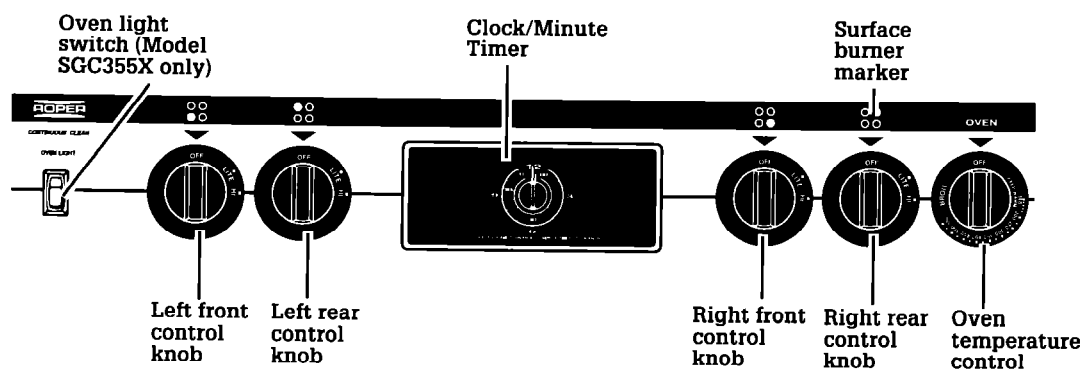
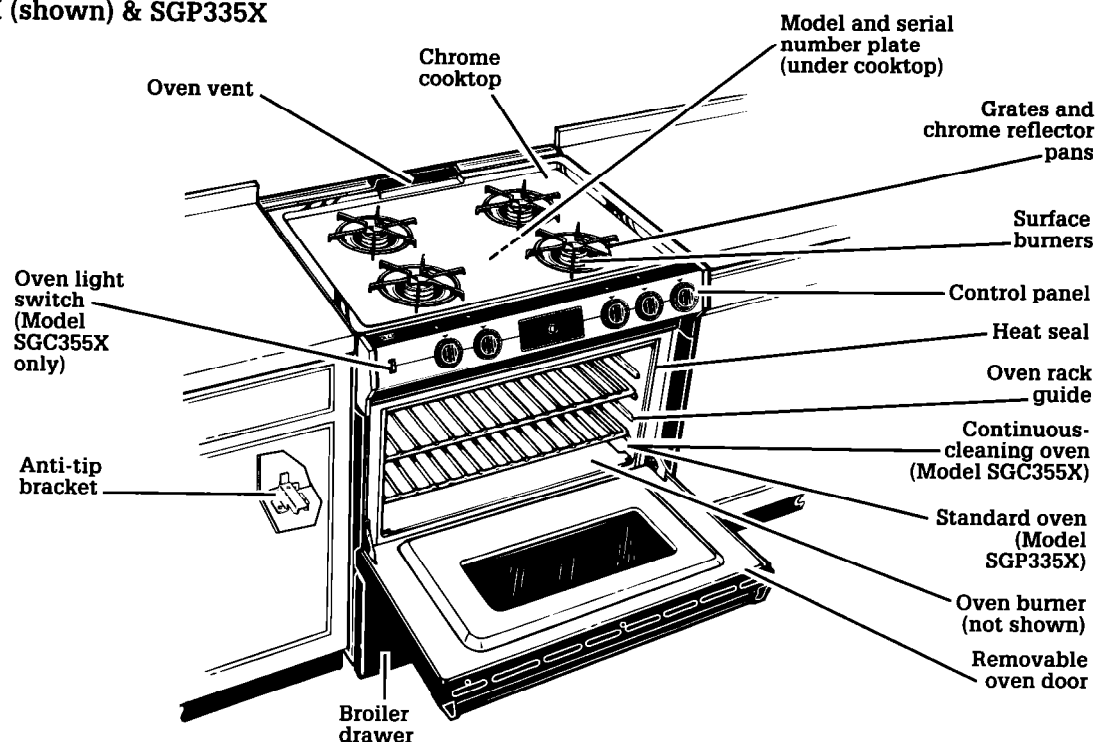
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19. Make sure surface burners are off when you are finished, and when you are not watching.
20. Use care when opening oven door. Let hot air or steam escape before removing or replacing food.
21. Always position oven rack(s) in desired location while oven is cool.
22. DO NOT store flammable materials on or near the range. They could explode or burn.
23. DO NOT store things children might want above the range. Children could be burned or injured while climbing on it.
24. DO NOT leave children alone or unattended in area where the range is in use. They should never be allowed to sit or stand on any part of the range. They could be burned or injured.
25. **NEVER** use a match or other flame to look for a gas leak. Explosion and injury could result.
26. Know where your main gas shut off valve is located.
27. Keep range vents unobstructed.
28. Clean your range regularly. See care and cleaning instructions in this manual.
29. Be sure all range parts are cool before cleaning.
30. DO NOT clean door seal. It is essential for a good seal. Care should be taken not to rub, damage, or move the seal. Clean only parts recommended in this Use and Care Guide.
31. DO NOT use oven cleaners on continuous-cleaning ovens. No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.
32. DO NOT repair or replace any part of the range unless specifically recommended in this manual. All other servicing should be referred to a qualified technician.
33. Disconnect the electrical supply before servicing the range.

▪ **SAVE THESE INSTRUCTIONS** ▪

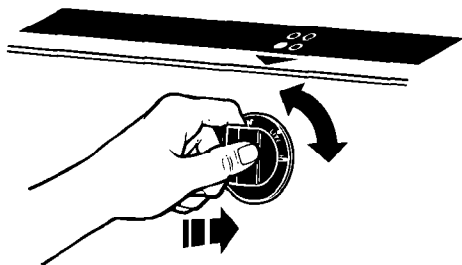
Parts & Features

Models SGC355X (shown) & SGP335X



Using Your Range

Using the surface burners



Control knobs must be pushed in, then turned to the LITE position. The clicking sound is the ignitor sparking.

After the burner lights, turn the control knob back to a desired setting. The control knob can be set anywhere between HI and low setting, except at LITE.

Surface burner markers

The solid dot in the surface burner marker shows which surface burner is turned on by that knob.

Until you get used to the settings, use the following as a guide. For best results, start cooking at the high settings, then turn the control knob down to continue cooking.

Use LITE to light the burner. After the burner lights, turn control back to a desired setting.

Use a high setting to start food cooking; to bring liquids to a boil.

Use a medium setting to continue cooking or to fry chicken or pancakes; for gravy, pudding and icing; to cook large amounts of vegetables.

Use a low setting to keep food warm until ready to serve.

NOTE: Do not cook with the control in the LITE position.

In case of a prolonged power failure

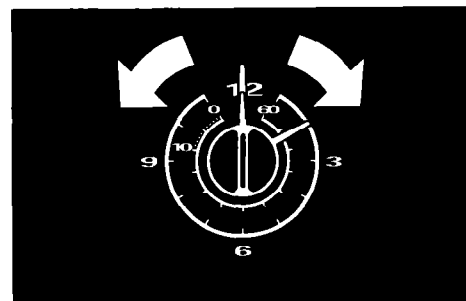
Surface burners can be manually lighted. Hold a lit match near a burner and slowly turn the control knob on until the burner lights. After the burner lights, turn the control knob to the desired setting.

⚠ WARNING

Burn, Fire And Explosion Hazard

- Burner flame should not extend beyond the edge of the cooking utensil. The flame can burn you and cause poor cooking results.
- Be sure all control knobs are turned to OFF when you are not cooking. Someone could be burned or a fire could start if a burner is accidentally left ON.
- If the flame should go out while cooking, or if there is a strong gas odor, turn the burners OFF. Wait five minutes for the gas odor to disappear, before relighting burner. If gas odor is still present, see safety note on page 2. Failure to follow these precautions could result in explosion or fire.
- Do not attempt to light the oven burner during a power failure. Personal injury could result.

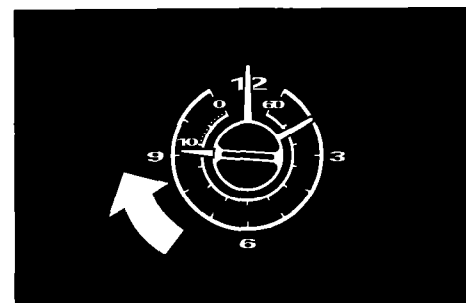
Setting the clock



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

1. Push in Minute Timer Knob and turn in either direction until clock shows the correct time of day.
2. Let the Minute Timer Knob pop out. Turn in either direction until Minute Timer hand points to "12". 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 "12".

NOTE: Pushing in and turning the Minute Timer Knob changes the clock setting.

Using the oven controls

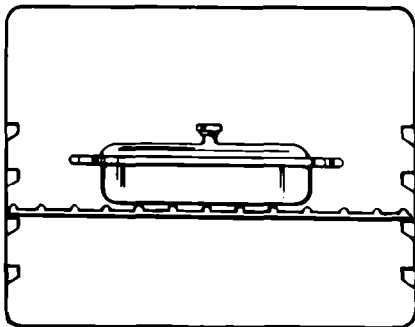
Baking

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

The rack(s) should be placed so the top of the food will be centered in the oven. Always leave at least 1 1/2 to 2 inches (4-5 cm) between the sides of the pan and the oven walls and other pans.

2. Set the Oven Temp Control to the baking temperature you want. The oven burner will automatically light in 50–60 seconds.
3. Preheat the oven for 10 minutes. Put food in the oven.

NOTE: Do not place food directly on the oven bottom.

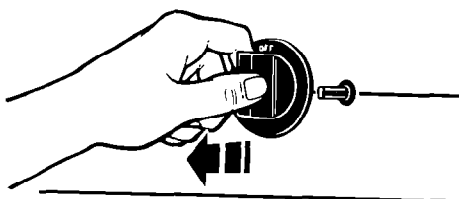


4. During baking, the oven burner will turn on and off to maintain the temperature setting.
5. When baking is done, turn the Oven Temp Control to OFF.

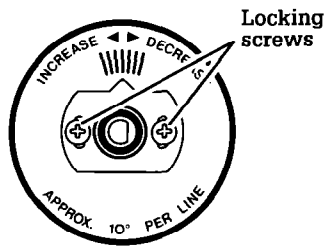
Adjusting the oven temperature control

Does your oven seem hotter or colder than your old oven? The temperature of your old oven may have shifted gradually without you 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.

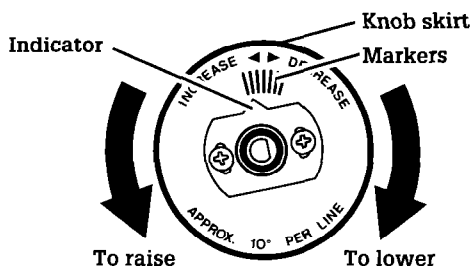
If, after using the oven for a period of time, you are not satisfied with the temperature settings, they can be adjusted by following these steps:



1. Pull the Oven Temperature Control Knob straight off and turn upside-down.



2. Loosen the locking screws. **Note the position of the indicator.**

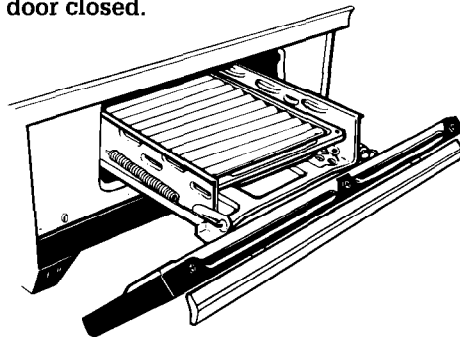


3. **To lower the temperature**, hold knob handle firmly and turn knob skirt clockwise to move the indicator one marker line to the left. Each line equals about 10°F (5°C).
4. **To raise the temperature**, hold knob handle firmly and turn knob skirt counterclockwise to move the indicator one marker line to the right. Each line equals about 10°F (5°C).

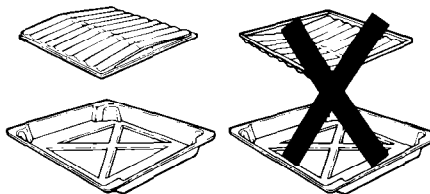
Tighten the locking screws and replace the control knob.

Broiling

The Broiler Drawer is located below the oven door. **Always broil with the oven door closed.**



1. Pull the broiler drawer open and tilt the door panel down.

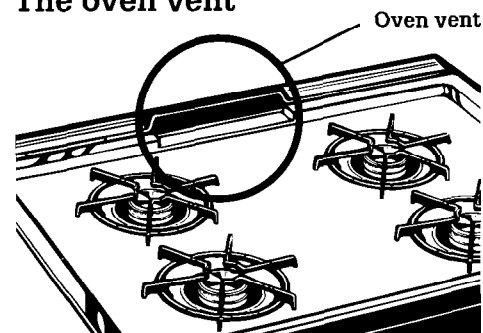


2. Place broiler pan grid so grease can drain down sides into lower part of broiler pan. See picture.

3. Before the broiler is turned on, place food on broiler pan and position the broiler pan at one of the three levels. Refer to a reliable cookbook for broiling chart.
4. Set the Oven Temp Control to BROIL. The broiler will automatically light in 50–60 seconds.
5. When broiling is done, turn the Oven Temp Control to OFF.

NOTE: Do not preheat the broiler before using. Completely close the broiler drawer during broiling.

The oven vent



Hot air and moisture escape from the oven through a vent located at the back of the cooktop. The vent is needed for air circulation. **Do not block the vent.** Poor baking will result.

⚠ WARNING

Burn Hazard

When the oven is ON, pans and pan handles left near the oven vent can become hot enough to burn the user and to melt plastics. Use potholders to move pans. **Never store plastics, paper or other items that could melt or burn near the oven vent, or any of the surface burners.**

The optional backguard accessory

An optional backguard accessory can be added to the back of the cooktop. This accessory (Part No. 4315465) is available from your Roper Appliance dealer.

Caring For Your Range

⚠ WARNING

Burn, Electrical Shock, Fire And Explosion Hazard

- Make sure all controls are OFF and the range is cool before cleaning.
 - Do not use oven cleaners, bleach or rust removers.
 - Do not use gasoline or other flammable liquids or vapors to clean this or any other appliance.
 - Keep the appliance area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
 - Do not obstruct the flow of combustion and ventilation air.
- Failure to follow these guidelines could result in burns, electrical shock, fire or explosion.

The control knobs

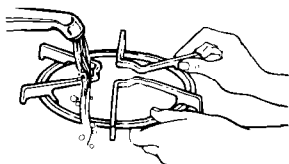
1. Turn control knobs to the OFF position.
2. Pull control knobs straight off.
3. Wash in warm, soapy water.
4. Rinse well and dry completely. Do not soak.

The control panel

1. Wipe with warm, soapy water or spray glass cleaner, and a soft cloth.
2. Rinse well.
3. Dry with soft cloth.
4. Replace control knobs by pushing them firmly into place.

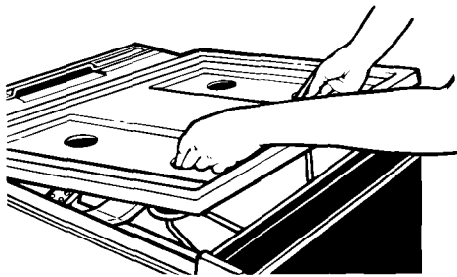
NOTE: When cleaning, never use steel wool, abrasives, or commercial oven cleaners which may damage finish. After cleaning, make sure all control knobs point to the OFF position.

The surface burner grates and reflector pans



1. Make sure all surface burners are off and the surrounding parts are cool.
2. Lift off the surface burner grates and remove the reflector pans.
3. Wash the grates and reflector pans with warm, soapy water. Use a non-abrasive plastic scouring pad for cooked-on foods. Rinse and dry well.
4. Replace reflector pans and burner grates.

The removable cooktop



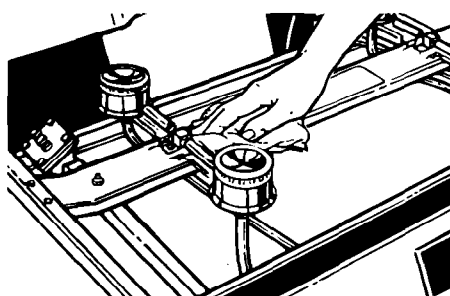
1. Remove surface burner grates and reflector pans.
2. Lift front of cooktop enough to clear front of range. Grasp cool burner openings. Lift and pull forward.
3. Wipe surface under cooktop with warm, soapy water. Use a soap-filled plastic scouring pad on heavily-soiled areas.
4. To replace cooktop, lower front of cooktop while placing into rear support brackets. Avoid hitting the control panel.

⚠ WARNING

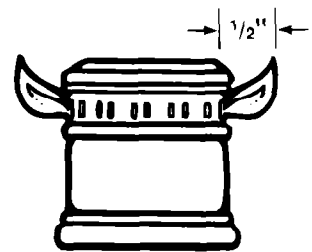
Personal Injury And Product Damage Hazard

- Do not try to clean under the cooktop without removing the cooktop first. The cooktop could accidentally fall and injure you.
- Do not drop the cooktop. Damage can result to the finish and the cooktop frame.

The surface burners



1. Remove the cooktop, following the instructions above.
2. Wipe off surface burners with warm, soapy water and a soft cloth after each use. Use a plastic scouring pad for cooked-on foods.
3. If ports are clogged, clean with a straight pin. **DO NOT enlarge or distort the ports. DO NOT use a toothpick to clean the ports.**

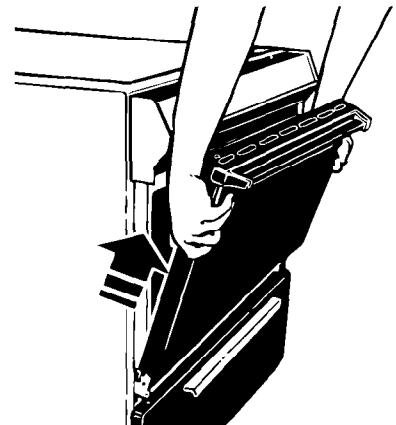


Typical top burner flame

4. Occasionally check the burner flames for proper size and shape as shown above. If flames lift off ports, are yellow, or are noisy when turned off, you may need to clean the burners (see above), or call a qualified technician for adjustment.
5. Replace cooktop.

The removable oven door

Removing the oven door will help make it easier to clean the oven.



⚠ WARNING

Burn And Electrical Shock Hazard
Make sure all controls are OFF and the oven is cool before removing oven door. Failure to do so can result in burns or electrical shock.

1. Open the door to the first stop position.
2. Hold the door at both sides and lift it **at the same angle it is in**.
3. **To replace**, 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 standard-cleaning oven (Model SGP335X)

The standard oven has to be hand cleaned. Use warm, soapy water, soapy steel wool pads or a commercial oven cleaner. See "Cleaning Chart" on page 8 for further instructions.

⚠ CAUTION

Do not allow commercial oven cleaner to contact the heat seal, thermostat or exterior surfaces of the oven. Damage will occur.

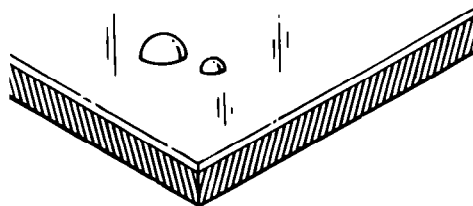
Use foil during cooking to keep oven clean. See "Using foil" below for more information.

The continuous-cleaning oven (Model SGC355X)

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.

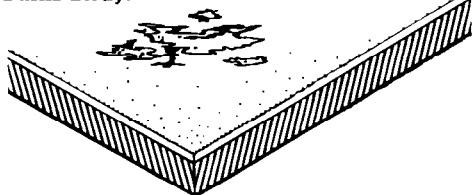
Fat spatter beads up. Turns black.

Standard porcelain



Fat spatter spreads out. Burns away.

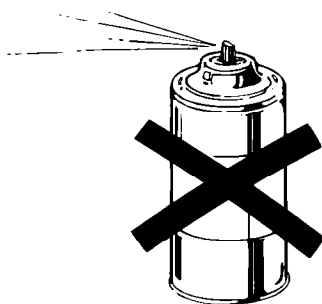
Continuous-cleaning porcelain



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 or a shallow pan on the lower rack according to instructions below. Spill-overs may not burn away and could stain the bottom.

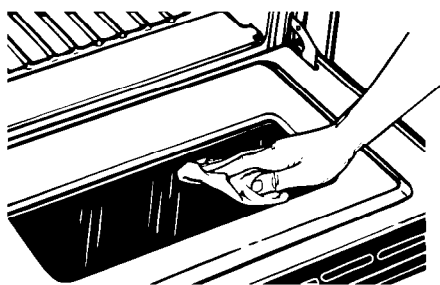
Hand cleaning



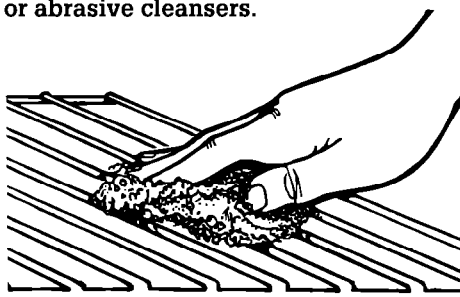
⚠ WARNING

Personal Injury Hazard

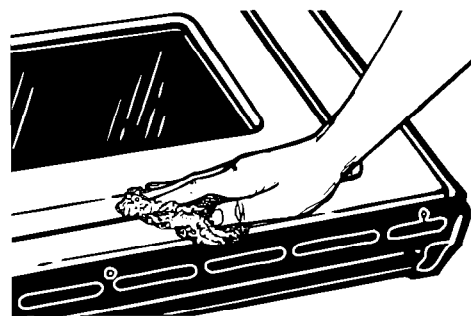
Do not use oven cleaning products in a continuous-cleaning oven. Some can become trapped in the porcelain surface and give off harmful fumes.



WINDOW – Keep clean with warm, soapy water or spray glass cleaner. Use a plastic scouring pad for heavily-soiled areas. 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 warm, soapy water. Use a steel wool pad or plastic scouring pad for heavily-soiled areas. Rinse well.

Using foil (standard and continuous-cleaning ovens)

To catch sugar or starchy spills from pies and casseroles, use a piece of heavy-duty aluminum foil or a shallow pan on the lower rack, slightly larger than the cooking container.

⚠ WARNING

Burn, Electrical Shock And Product Damage Hazard

- **Make sure all controls are OFF and the oven is cool before using foil.** Failure to do so can result in burns or electrical shock.
- **Do not use foil to cover oven floor or to completely cover a rack.** Good air circulation is needed for the oven to operate properly. Poor cooking results and damage to the oven could occur.

1. Turn off all controls.
2. **Position foil or pan under the cooking container.** Make sure the foil is centered and large enough to catch any spill-overs.

Cleaning chart

WARNING

Burn And Electrical Shock Hazard

Make sure all controls are OFF and the range is cool before cleaning. Failure to do so can result in burns or electrical shock.

PART	WHAT TO USE	HOW TO CLEAN
Exterior surfaces	Warm, soapy water and a soft cloth. Non-abrasive plastic scouring pad for heavily-soiled areas.	<ul style="list-style-type: none"> Wipe off regularly when range is cool. Do not allow food containing acids (such as vinegar, tomato or lemon juice) to remain on surface. Acids may remove the glossy finish. Also, wipe up milk or egg spills when cooktop is cool. Do not use abrasive or harsh cleansers.
Surface burner grates and chrome reflector pans	Warm, soapy water and a non-abrasive plastic scouring pad.	<ul style="list-style-type: none"> Wash with other cooking utensils. Dry completely. Do not use abrasive or harsh cleansers.
Surface burners	Warm, soapy water and a soft cloth. Warm, soapy water and a non-abrasive plastic scouring pad.	<ul style="list-style-type: none"> Remove the cooktop (see page 6). Wipe off spills immediately after burner has cooled. <p>For cooked-on food:</p> <ul style="list-style-type: none"> Remove burner from manifold with phillips screwdriver. Wash with warm, soapy water and a plastic scouring pad. Rinse and dry well. If ports are clogged, clean with a straight pin. Do not enlarge or distort ports. Do not use a wooden toothpick. Do not clean surface burner in dishwasher.
Control knobs	Warm, soapy water and soft cloth.	<ul style="list-style-type: none"> Wash, rinse and dry well. Do not soak.
Control panel and trim	Warm, soapy water or spray glass cleaner, and a soft cloth.	<ul style="list-style-type: none"> Wash, rinse and dry well. Follow directions provided with cleaner.
Broiler drawer, pan and grid	Warm, soapy water or a soapy steel wool pad.	<ul style="list-style-type: none"> Clean after each use. Wash, rinse and dry well. After broiler is cool, wipe interior with warm, damp cloth. For heavily-soiled areas, use a soapy steel wool pad.
Oven racks	Warm, soapy water or soapy steel wool pads.	<ul style="list-style-type: none"> Wash, rinse and dry well. Use soapy steel wool pads for heavily-soiled areas.
Oven door glass	Spray glass cleaner or warm, soapy water and a non-abrasive plastic scouring pad.	<ul style="list-style-type: none"> Make sure oven is cool. Follow directions provided with the cleaner. Wash, rinse and dry well.

PART	WHAT TO USE	HOW TO CLEAN
Standard oven	<p>Warm, soapy water or soapy steel wool pads.</p> <p>OR</p> <p>Commercial oven cleaners.</p> <p>Heavy-duty aluminum foil or shallow pan.</p>	<ul style="list-style-type: none"> Make sure oven is cool. Remove door for easier access. Clean heavily-soiled areas or stains. Rinse well with water. Remove door for easier access. Place newspaper on floor to protect floor surface. Follow directions provided with the oven cleaner. Rinse well with clear water. Use in well-ventilated room. Do not allow commercial oven cleaners to contact the heat seal, thermostat or exterior surfaces of the range. Damage will occur. Place piece of foil or shallow pan, slightly larger than the cooking container, on lower rack to catch spill-overs.
Continuous-cleaning oven	<p>Warm, soapy water or a soapy steel wool pad.</p> <p>Heavy-duty aluminum foil or shallow pan.</p>	<ul style="list-style-type: none"> Make sure oven is cool. Remove door for easier access. Clean heavily-soiled areas or stains. Rinse well with water. Place piece of foil or shallow pan, slightly larger than the cooking container, on lower rack to catch spill-overs. Do not use commercial oven cleaners. Most fat splatters on oven walls and floor will gradually reduce to a presentably clean condition during baking.

The oven light (Model SGC355X)

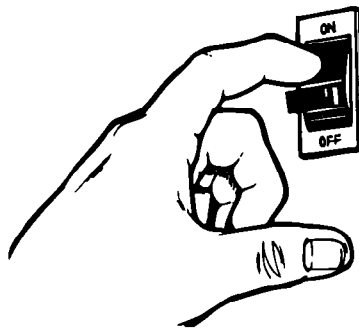
To turn the oven light on, push the Oven Light Switch on the control panel. Push the switch again to turn off the light.

To replace:

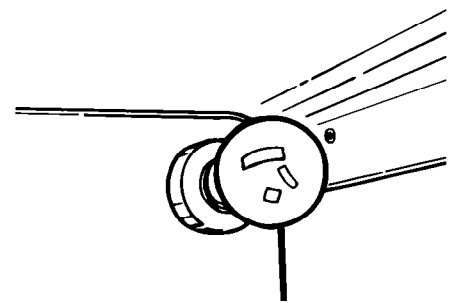
⚠ WARNING

Electrical Shock And Personal Injury Hazard

- Make sure oven and light bulb are cool and power to the oven has been turned OFF before replacing the light bulb. Failure to do so can result in electrical shock or burns.
- Be careful not to drop the bulb. Broken glass could cause injury.



1. Turn off power at the main power supply.



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

Before You Call For Service

If you are having an operating problem, check the chart to see what the cause might be before you call for assistance.

OPERATING PROBLEM	CHECK IF	WHAT TO DO
Nothing operates.	<ul style="list-style-type: none"> Range is properly connected to gas and electrical supplies. Your home's main fuse has blown or circuit breaker has tripped. Control knob is set in the correct position. The flow of combustion and /or ventilation air to the range is blocked. 	<ul style="list-style-type: none"> Contact an authorized RoperSM service technician to reconnect range to gas and/or electrical supply. (See Installation Instructions.) Replace fuse or reset circuit breaker. In case of prolonged power failure, manually light burners (see page 4). Set control knob correctly, if needed. Remove blockage to air flow to and around range.
Oven will not operate.	<ul style="list-style-type: none"> Oven Temp Control is turned to a temperature setting. 	<ul style="list-style-type: none"> Turn Oven Temp Control to the desired temperature setting, if needed.
Burner fails to light.	<ul style="list-style-type: none"> Range is connected to electrical power. Your home's main fuse has blown or circuit breaker has tripped. Burner ports are clogged. 	<ul style="list-style-type: none"> Contact an authorized RoperSM service technician to reconnect range to electrical supply. (See Installation Instructions.) Replace fuse or reset circuit breaker. In case of prolonged power failure, manually light burners (see page 4). Clean with a straight pin (see pages 6 and 8).
Burner flames are uneven.	<ul style="list-style-type: none"> Burner ports are clogged. 	<ul style="list-style-type: none"> Clean with a straight pin (see pages 6 and 8). If this fails, call an authorized RoperSM service technician for service.
Burner flames lift off ports, are yellow, or are noisy when turned off.		<ul style="list-style-type: none"> Contact an authorized RoperSM service technician to check air/gas mixture.
Burner makes popping noise when on.	<ul style="list-style-type: none"> Burner is wet from washing 	<ul style="list-style-type: none"> Let dry

OPERATING PROBLEM	CHECK IF	WHAT TO DO
Control knob(s) will not turn.	<ul style="list-style-type: none"> You pushed in knob(s) before trying to turn. 	<ul style="list-style-type: none"> Push in knob(s) before turning.
Soil is visible on continuous-cleaning oven finish.	<ul style="list-style-type: none"> You broil often. Soil is on door. Soil is caused by sugar and starchy spills. 	<ul style="list-style-type: none"> 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. Follow hand cleaning tips on page 7. The door is cooler than the oven walls. Soil will be more visible on the door than other areas in the oven. See hand cleaning tips on page 7. Sugar and starchy spills may leave stains. See page 7 for hand cleaning tips. Use foil on lower rack to catch these spills.
Cooking results are not what you expected.	<ul style="list-style-type: none"> The range is level. Flame size fits the cooking utensil being used. Pans are the size called for in the recipe. You are following a tested recipe from a reliable source. The cooking utensils have smooth, flat bottoms and fit the surface burners. When baking, you have preheated the oven as the recipe calls for. When baking, you have allowed 1 1/2 to 2 inches (4-5 cm) on all sides of the pans for air circulation. When broiling, you have completely closed the broiler drawer. 	<ul style="list-style-type: none"> Adjust leveling legs. Adjust flame size to fit cooking utensil. Use correct-size pans. Modify recipe or find a new recipe. Use cooking utensils with smooth, flat bottoms. Preheat the oven according to recipe's specifications. Reposition pans for best air circulation. Completely close broiler drawer.

LIMITED WARRANTY



Home Appliances

LENGTH OF WARRANTY (From date of purchase)	PRODUCTS COVERED	WHAT WE WILL PAY FOR
FULL ONE YEAR WARRANTY	All Roper Appliances	Replacement parts and repair labor to correct defects in materials or workmanship.
FULL FIVE YEAR WARRANTY	Refrigerators Freezers Air Conditioners Dehumidifiers	Replacement parts and repair labor for the sealed refrigeration system (compressor, evaporator, condenser, drier or connecting tubing) which we find to be defective in materials or workmanship.
LIMITED 2ND-5TH YEAR WARRANTY	Microwave Ovens	Repair or replacement of magnetron tube which we find to be defective in materials or workmanship.
LIMITED 2ND-5TH YEAR WARRANTY	Automatic Washers	Repair or replacement of any part of the gear case assembly which we find to be defective in materials or workmanship.

WHAT WE WILL NOT PAY FOR

A. SERVICE CALLS TO:

1. Correct the installation of your appliance.
2. Instruct you how to use your appliance.
3. Replace house fuses or correct house wiring or plumbing.
4. Replace owner accessible light bulbs.

B. Repairs when appliance is used in other than normal, single-family household use.

C. Pick up and delivery. Your appliance is designed to be repaired in the home.

D. Damage to appliance caused by accident, misuse, fire, flood, acts of God, or use of product not approved by us.

E. Any labor costs during the limited warranties.

This Roper appliance is warranted by Whirlpool Corporation. Under no circumstances shall it be liable under this warranty for incidental or consequential damages and all implied warranties are limited to the same time periods stated in the express warranties for Roper Brand Appliances. Some states do not allow the exclusion or limitation of incidental or consequential damages or limitations of how long an implied warranty may last, so the above limitations or exclusions 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 Roper distributor or military exchange.

HOW TO GET SERVICE OR ASSISTANCE

If you need service, first see the "Before You Call For Service" section of this book. If you still need service after checking this section, additional help can be found if you:

- Contact your selling dealer for the authorized servicer in your area*

OR

- Phone **1-800-44-ROPER** (1-800-447-6737) between 8:00 a.m. and 4:30 p.m. Eastern Time, Monday through Friday*

OR

- For further information, write to: Consumer Relations Dept., Roper Brand Appliances, 2000 M-63 North, Benton Harbor, MI 49022*

*When requesting assistance, please provide the model and serial numbers, date of purchase, and a complete description of the problem. The model and serial numbers are located beneath the removable cooktop (see illustration on page 3).

If you are not satisfied with the service received, contact the Major Appliance Consumer Action Panel (MACAP). MACAP is a group of independent consumer experts that voices consumer views at the highest levels of the major appliance industry.

Contact MACAP only when the dealer, authorized servicer or Roper Brand Appliance warrantor have failed to resolve your problem:

Major Appliance Consumer Action Panel
20 North Wacker Drive
Chicago, IL 60606

MACAP will in turn inform us of your action.