

Electric Range  
**Use and  
 Care Guide**  
**ROPER™**  
 Home Appliances  
 SES370X

**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(s), with rear leveling leg(s) positioned under bracket(s).

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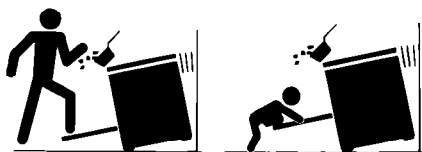
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# Important Safety Instructions

## **⚠️ WARNING**

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

1. Read all instructions before using the range.
2. 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 electrical supply and grounded.



3. To reduce the risk of tipping of the appliance, the appliance must be secured by properly installed anti-tip bracket(s). To check if the bracket(s) is installed properly, remove the storage drawer (see page 6) and verify that the anti-tip bracket(s) is engaged.
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. Use the range only for its intended use as described in this manual.
7. DO NOT wear loose or hanging garments when using the range. They could ignite if they touch a surface unit and you could be burned.
8. Make sure the reflector bowls are in place during cooking. Cooking without reflector bowls may subject the wiring and components underneath them to damage.
9. DO NOT line reflector bowls with aluminum foil or other liners. Improper installation of these liners may result in a risk of electric shock or fire.
10. DO NOT touch surface units, areas near units, heating elements or interior surfaces of oven. Surface units and heating elements may be hot even though they are dark in color. Areas near surface units and interior surfaces of an oven become hot enough to cause burns. During and after use, DO NOT touch, or let clothing or other flammable materials contact surface units, areas near units, heating elements or interior surfaces of oven until they have had sufficient time to cool. 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.
11. Select a pan with a flat bottom that is about the same size as the surface unit. If pan is smaller than the surface unit, some of the heating element will be exposed and may result in the igniting of clothing or potholders. Correct pan size also improves cooking efficiency.
12. Turn pan handles inward, but not over other surface units. This will help reduce the chance of burns, igniting of flammable materials, and spills due to bumping of the pan.
13. Use only dry potholders. Moist or damp potholders on hot surfaces may result in burns from steam. DO NOT let potholder touch hot heating elements. DO NOT use a towel or bulky cloth for a potholder. They could catch on fire.
14. 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.
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 units unattended at high heat settings. A boil-over could result and cause smoking and greasy spill-overs that may ignite.
19. Make sure surface units 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. If racks must be removed while oven is hot, do not let potholder contact hot heating element in oven.
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. Keep range vents unobstructed.
26. Clean your range regularly. See care and cleaning instructions in this manual.
27. Be sure all range parts are cool before cleaning.

28. DO NOT soak removable heating elements in water. The element will be damaged and shock or fire could result.
29. DO NOT clean door heat 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.

30. DO NOT use oven cleaners. No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.
31. Before self-cleaning the oven, remove broiler pan, broiler grid, oven racks and other utensils. Do not use your oven to clean miscellaneous parts.

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.

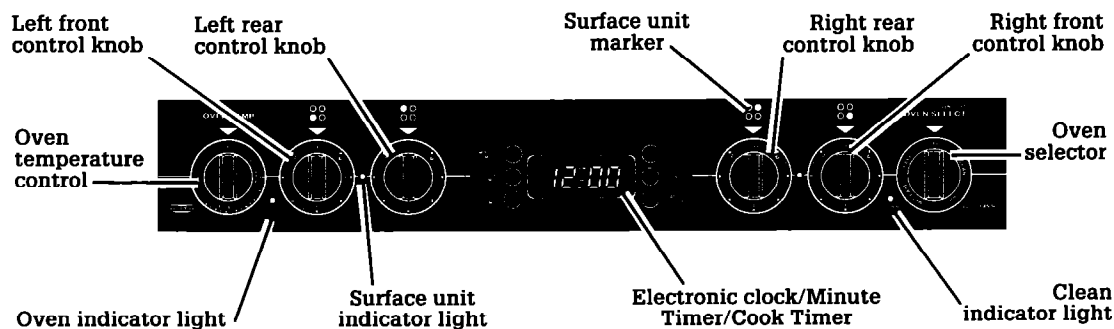
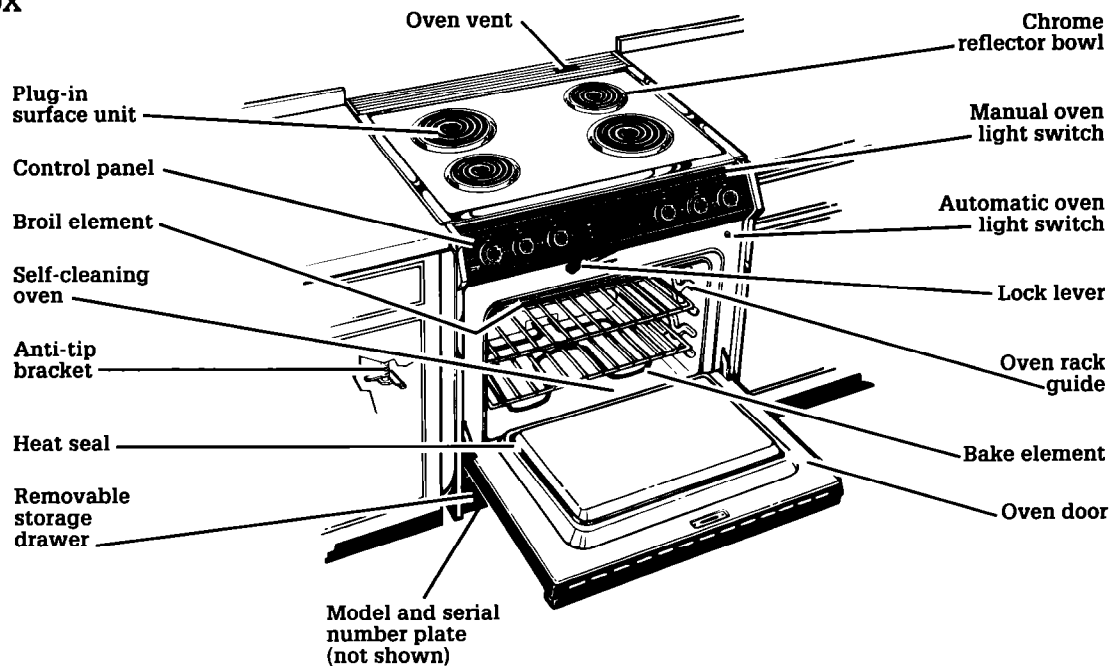
▪ **FOR YOUR SAFETY** ▪

**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.**

▪ **SAVE THESE INSTRUCTIONS** ▪

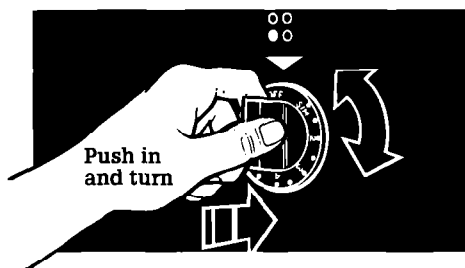
## Parts & Features

Model SES370X



## Using Your Range

### Using the surface units



Control knobs must be pushed in before turning them to a setting. They can be set anywhere between HI and OFF.

#### Surface unit markers

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

#### Surface unit indicator lights

One of the Surface Unit Indicator Lights on the control panel will glow when a surface unit is on.

### **⚠ WARNING**

#### **Burn And Fire Hazard**

**Be sure all control knobs are turned to OFF and all indicator lights are OFF when you are not cooking. Someone could be burned or a fire could start if a surface unit is accidentally left ON.**

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

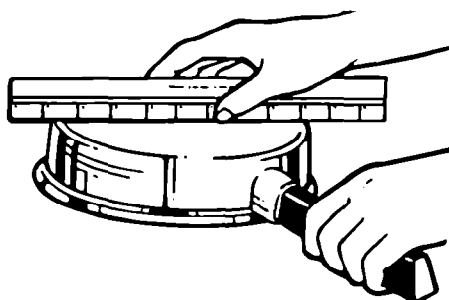
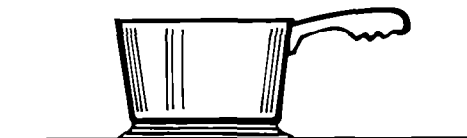
**Use a medium-high setting** to hold a rapid boil; to fry chicken or pancakes.

**Use a medium setting** for gravy, pudding and icing; to cook large amounts of vegetables.

**Use a medium-low setting** to keep food cooking after starting it on a higher setting.

**Use a low setting** to keep food warm until ready to serve. Set the heat higher or lower within the low band to keep food at the temperature you want.

### Cookware



Pans should be the same size or larger than the surface unit to prevent boil-overs and hot handles.

For best results, use flat-bottomed utensils. Flat bottoms allow maximum contact between the pans and surface units for fast, even cooking. Pans with uneven bottoms or with raised patterns on the bottoms are not suitable. **Do not use trivets, woks with skirts, or canners with concave or ridged bottoms.**

To check your cookware for flatness, place a straight-edge across the bottom of each piece. Rotate the straight-edge across the bottom. If light shows anywhere between the pan and the straight-edge, the pan is not flat. Do not use it.

### **⚠ WARNING**

#### **Burn And Product Damage Hazard**

- **If the pan is too small for the surface unit, you could be burned by the heat from the exposed section of the surface unit. Use correctly sized cooking utensils to prevent injury.**
- **If a surface unit stays red for a long time, the bottom of the pan is not flat enough or is too small for the surface unit. Prolonged usage of incorrect utensils for long periods of time can result in damage to the surface unit, cooktop, wiring and surrounding areas. To prevent damage, use correct utensils, start cooking on high setting and turn control down to continue cooking.**

### Setting the electronic clock

The electronic clock is a digital clock with a Minute Timer and automatic control cooking cycle. Time-of-day, Minute Timer times and cook times are set by pushing command buttons on either side of the display.



1. When the range is connected to power, or a power failure longer than three seconds occurs, "12:00" will flash on the display.
2. Push the Cancel/Clock button.
3. Set the desired time by pushing the Up and Down buttons. The time will increase or decrease on the display, depending upon which button you push. "PM" will appear on the display for a PM time setting.

### Setting the electronic Minute Timer

The Minute Timer does not start or stop the oven. It works like a kitchen timer. It can be set in hours and minutes up to 9 hours 59 minutes. When the set time is up, you will hear a 1/2-second on and 1/2-second off tone and the lower dot in the middle of the display will flash. Press the Minute Timer button to cancel the tone and flashing dot.

1. Push the Minute Timer button.
2. Set the desired time by pushing the Up and Down buttons. The time will increase or decrease on the display, depending upon which button you push. The lower dot in the middle of the display will light up, indicating that the Minute Timer is on.
3. The display will show the set time, then return to time-of-day.
4. To see the remaining set time before the set time is up, press the Minute Timer button.

#### **To cancel the Minute Timer:**

Push the Minute Timer button, followed by the Up or Down buttons until "0:00" shows on the display.

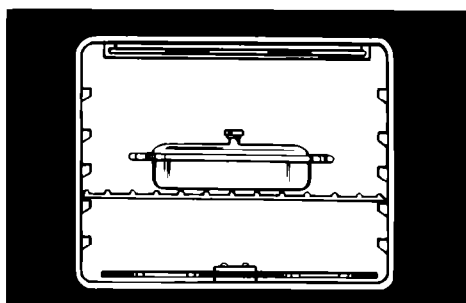
## Using the oven

### 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 racks 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 Selector to BAKE. The Oven Indicator Light will come on.
3. Set the Oven Temperature Control to the baking temperature you want.



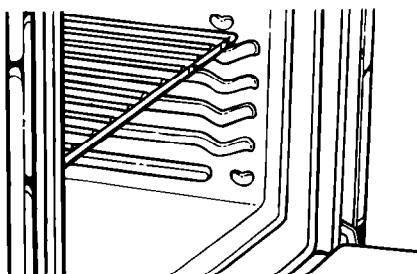
4. Put food in the oven.

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

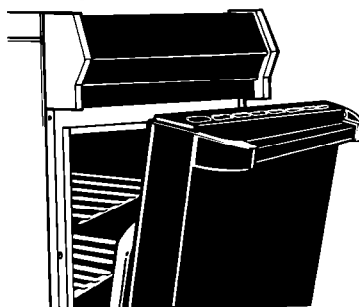
**The top element helps heat during baking, but does not turn red.**

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

### Broiling



1. Position the rack(s) **before** turning the oven on. Refer to a rack placement chart and broiling chart in a reliable cookbook for recommended rack positions and broiling times.



2. Put the broiler pan and food on the rack and close the door to the Broil Stop position (open about 4 inches, 10.2 cm). The door will stay open by itself. Door can remain closed during broiling, however results may differ.

**NOTE:** Do not preheat the broiler before using.

3. Set the Oven Selector and Oven Temperature Control to BROIL. The Oven Indicator Light will come on.
4. When broiling is done, turn **both** the Oven Selector and Oven Temperature Control to OFF. The Oven Indicator Light will go off.

## Using the Cook Timer

The automatic Cook Timer is designed to turn the 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 baking now and stop automatically:

1. Position rack(s) properly, and place the food in the oven.
2. **Make sure the clock is set to the correct time-of-day.** (See "Setting the electronic clock" on page 4.)
3. Set the Oven Selector to TIMED BAKE.
4. Set the Oven Temperature Control to the baking temperature you want.
5. Push the Stop Time button.
6. Push the Up button to set the desired stop time. AUTO will appear on the display and the Oven Indicator Light will come on to signal the start of the cooking cycle. When the desired stop time is reached the Oven Indicator Light will go off, a 10-second tone will sound and the display will return to the current time-of-day. The AUTO light will flash on and off until the Cancel/Clock button is pushed. The oven will shut off automatically.
7. **After baking is done or to stop the oven before preset time**, push the Cancel/Clock button and turn both the Oven Selector and the Oven Temperature Control to OFF.

### To delay start and stop automatically:

1. Position the oven rack(s) properly, and place the food in the oven.
2. **Make sure the clock is set to the correct time-of-day.** (See "Setting the electronic clock" on page 4.)
3. Set the Oven Selector to TIMED BAKE.
4. Set the Oven Temperature Control to the baking temperature you want.
5. Push the Cook Time button. "0:00" will appear on the display.
6. Push the Up button to set the desired length of baking time. For example, to delay time bake for 3 hours press and hold the Up button until "3:00" appears on the display.
7. Push the Stop Time button. The time-of-day plus the set baking time will appear.

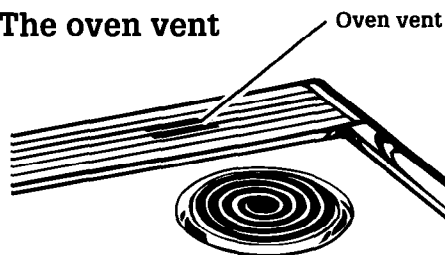
8. Push the Up button to set the desired stop time. AUTO will appear on the display and the clock will automatically calculate the start time. When the desired start time is reached, the Oven Indicator Light will come on indicating that the timed bake cycle has begun.
9. When the desired stop time is reached the Oven Indicator Light will go off, a 10-second tone will sound and the display will return to the current time-of-day. The AUTO light will flash on and off until the Cancel/Clock button is pushed. The oven will shut off automatically.
10. **After baking is done or to stop the oven before preset time**, push the Cancel/Clock button and turn both the Oven Selector and the Oven Temperature Control to OFF.

## ⚠ WARNING

To avoid sickness and food waste when using the Cook Timer:

- Do not use foods that will spoil while waiting for cooking to start, such as dishes with milk or eggs, cream soups, and cooked meats or fish. 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.**
- Do not use foods containing baking powder or yeast when using delay start. They will not rise properly.
- Do not allow food to remain in oven for more than two hours after end of cooking cycle.

## The oven vent



Hot air and moisture escape from the oven through a vent located at the back of the cooktop.

**Do not block the vent.** Poor baking can 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 pot holders to move pans. Never store plastics, paper or other items that could melt or burn near the oven vent, or any of the surface units.

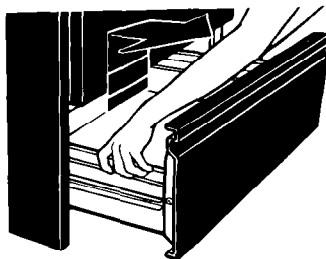
## The optional backguard accessory

An optional backguard accessory can be added to the back of the cooktop. This accessory (Part No. 4315467) is available from your Roper Appliance dealer.

## The storage drawer

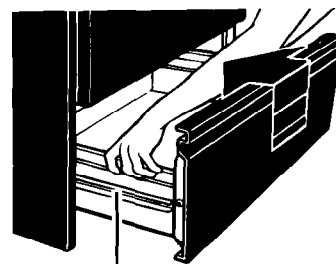
The storage drawer is for storing pots and pans. The drawer can be removed to make it easier to clean under the range, and to check for installation of the anti-tip bracket(s). **Use care when handling the drawer.**

### Removing the storage drawer:



1. Empty drawer of any pots and pans before removing drawer. Pull drawer straight out to the first stop. Lift front and pull out to the second stop.
2. Lift back slightly and slide drawer all the way out.

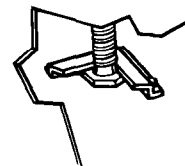
### Replacing the storage drawer:



#### Drawer slide rail

1. Fit ends of drawer slide rails into the drawer guides on both sides of opening.
2. Lift drawer front and push in until metal stops on drawer slide rails clear white stops on drawer guides. Lift drawer front again to clear second stop and slide drawer closed.

To verify that the anti-tip bracket(s) is engaged:



- Remove storage drawer.
- Look to see if the anti-tip bracket(s) is attached to floor with screws.
- Make sure rear leveling leg(s) is positioned under bracket(s).
- See "Important Safety Instructions" on page 2 and Installation Instructions for further details.

**NOTE:** The range will not tip during normal use. Tipping can occur if excessive force or weight is applied to open door without anti-tip bracket(s) properly secured.

# Caring For Your Range

## **⚠ 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.

### 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.

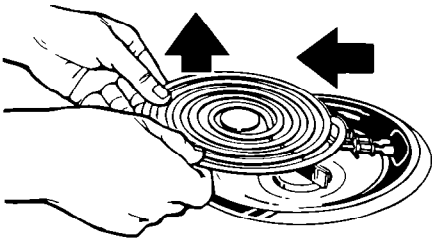
### The control panel

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 the finish. After cleaning, make sure all control knobs point to the OFF position.

### The surface units and reflector bowls

#### Removing



1. Turn off all surface units and let cool.
2. Lift the edge of the unit opposite the receptacle, just enough to clear the reflector bowl.



3. Pull the surface unit straight away from the receptacle.
4. Lift out the reflector bowl. See Cleaning Chart on page 9 for cleaning instructions.

#### Replacing

1. Make sure all surface units are turned OFF.
2. Line up openings in the reflector bowl with the surface unit receptacle.
3. Hold the surface unit as level as possible with the terminal just started into the receptacle. Push the surface unit terminal into the receptacle.
4. When the terminal is pushed into the receptacle as far as it will go, the surface unit will fit into the reflector bowl.

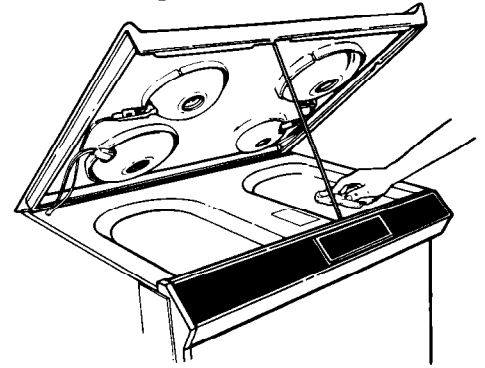
Reflector bowls reflect heat back to the utensils on the surface units. They also help catch spills. When they are kept clean, they reflect heat better and look new longer.

If a reflector bowl gets discolored, some of the utensils may not be flat enough, or some may be too large for the surface unit. In either case, some of the heat that's meant to go into or around a utensil goes down and heats the reflector bowl. This extra heat can discolor it.

## **⚠ WARNING**

**Fire And Electrical Shock Hazard**  
Do not line the reflector bowls with foil. Fire or electrical shock could result.

### The lift-up cooktop



1. Lift front of cooktop at center and swing up the support rod.
2. Carefully lower the cooktop onto the support rod.

## **⚠ WARNING**

### Personal Injury And Product Damage Hazard

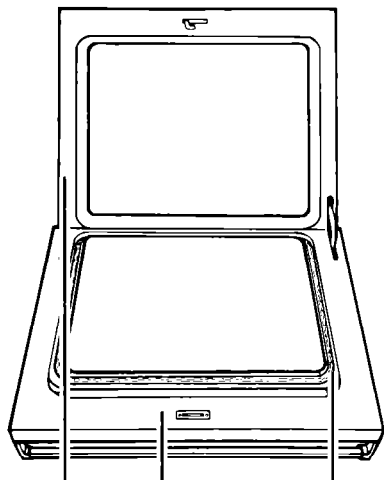
- Be sure the rod fits in the notch in the center of the cooktop and is held securely. The cooktop could accidentally fall and injure you.
- Do not drop the cooktop. Damage can result to the finish and the cooktop frame.

3. Wipe surface under cooktop with warm, soapy water. Use a soap-filled plastic scouring pad on heavily-soiled areas.

## 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 Self-Cleaning cycle safely.

### Before you start



Hand clean frame  
Hand clean door around edge  
Do not hand clean seal

1. **Clean the areas shown by hand.**  
They do not get hot enough during the Self-Cleaning cycle for soil to burn away. Use hot water and detergent or a soapy steel wool pad on...
  - The inside of the door. (The center area of the door does not need to be hand cleaned.)
  - The frame around the oven.

**Do not** clean, move or bend the fiberglass seal. Poor cleaning and poor baking will result.
2. **Remove the broiler pan and any pots and pans** you may have stored in the oven.  
**NOTE:** The broiler pan and grid can be cleaned in the oven only if most of the soil has been removed by hand-cleaning or a dishwasher.
3. **Wipe out any loose soil or grease.**  
This will help reduce smoke during the Self-Cleaning cycle.

4. **If you want the oven racks to remain shiny, remove from the oven and clean them by hand.** Otherwise, put oven racks on second and fourth guides (guides are counted from bottom to top). After racks are cleaned in the Self-Cleaning cycle, they become harder to slide. See page 10.

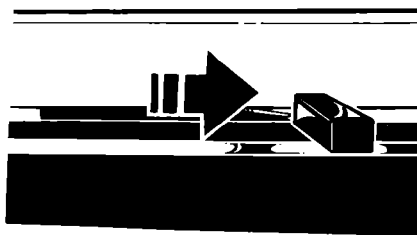
Turn on a vent hood or other kitchen vent during the Self-Cleaning cycle. This will help remove heat and odors that are normal during the cycle.

## ⚠ WARNING

### Personal Injury And Product Damage Hazard

- **Do not touch the oven during the Self-Cleaning cycle. It could burn you.**
- **Do not use commercial oven cleaners in your oven. Cleaners may produce hazardous fumes or damage the porcelain finish.**
- **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 Self-Cleaning cycle foil can burn or melt and damage the oven surface.**
- **Do not block the vent during the Self-Cleaning cycle. Air must move freely for best cleaning results.**
- **Do not leave plastic utensils near the vent. They may melt.**

### Setting the controls



### To start the Self-Cleaning cycle immediately:

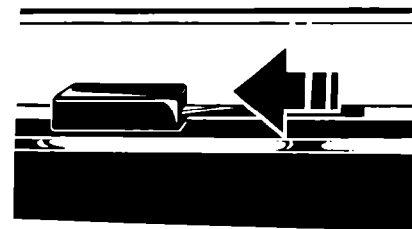
1. Set the Oven Selector to CLEAN.
2. **Make sure the clock has the correct time-of-day.** (See "Setting the electronic clock" on page 4.)
3. Move the Lock Lever **all the way to the right** - the Clean position.  
**NOTE:** The fan will come on automatically when the Lock Lever is moved to the Clean position.
4. Push the Stop Time button.

5. Push the Up button to set the desired stop time. The Oven Indicator Light will come on immediately. The Clean Indicator Light will come on when the oven temperature exceeds normal baking temperatures. The door cannot be opened when the Clean Indicator Light is on.

### To start the Self-Cleaning cycle later:

1. Set the Oven Selector to CLEAN.
2. **Make sure the clock has the correct time-of-day.** (See "Setting the electronic clock" on page 4.)
3. Move the Lock Lever **all the way to the right** - the Clean position.
4. Push the Cook Time button. "0:00" will appear on the display.
5. Push the Up button to set the length of time you want the oven to self-clean.
  - Use 2 hours for light soil.
  - Use 3 hours for moderate soil.
  - Use 3-4 hours for heavy soil.
6. Push the Stop Time button. The time-of-day will appear.
7. Push the Up button to set the desired stop time. AUTO will appear on the display. The clock will automatically calculate the start time of the Self-Cleaning cycle. When the desired start time of the Self-Cleaning cycle is reached the Oven Indicator Light will come on. The Clean Indicator Light will come on when the oven temperature exceeds normal baking temperatures. The door cannot be opened when the Clean Indicator Light is on.

### At the end of the Self-Cleaning cycle:



1. **After the Self-Cleaning cycle is completed,** both indicator lights will go off, a 10-second tone will sound and the display will return to the current time-of-day. The AUTO light will flash on and off until the Cancel/Clock button is pushed. Wait until the oven reaches normal baking temperatures (about 30 minutes) before attempting to move the Lock Lever back to the left. **Do not force it.** Wait until it moves easily.



2. Turn the Oven Selector to OFF.
3. **After the oven is cool**, wipe off any residue or ash with a damp cloth. If needed, touch up spots with a soapy steel wool pad.

**Special tips**

- Keep the kitchen well-ventilated during the Self-Cleaning cycle to help get rid of 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 Self-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 Self-Cleaning cycle longer the next time and hand clean areas noted on page 8.

**To stop the Self-Cleaning cycle at any time:**

Push the Cancel/Clock button.

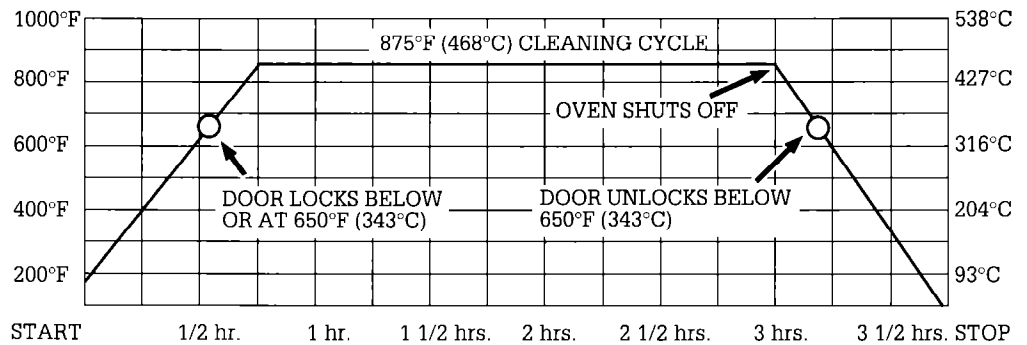
**How it works**

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.

This graph shows approximate temperatures and times during a Self-Cleaning cycle for 3 hours.

**Self-Cleaning cycle - 3-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.

**Cleaning chart**

<b>⚠ WARNING</b>	<b>Burn And Electrical Shock Hazard</b>
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
<b>Exterior surfaces</b>	Warm, soapy water and a soft cloth. Non-abrasive plastic scouring pad for heavily-soiled areas.	<ul style="list-style-type: none"> <li>▪ Wipe off regularly when range is cool.</li> <li>▪ <b>Do not allow food containing acids (such as vinegar, tomato or lemon juice) to remain on surface. Acids may remove the glossy finish. Also, wipe up milk or egg spills when cooktop is cool.</b></li> <li>▪ <b>Do not use abrasive or harsh cleansers.</b></li> </ul>
<b>Surface units</b>	No cleaning required.	<ul style="list-style-type: none"> <li>▪ Splatters or spills will burn off.</li> <li>▪ <b>Do not immerse in water.</b></li> </ul>
<b>Chrome reflector bowls</b>	Warm, soapy water and a soft cloth; non-abrasive plastic scouring pad.	<ul style="list-style-type: none"> <li>▪ Clean frequently.</li> <li>▪ Wash, rinse and dry well.</li> <li>▪ Do not use metal scouring pads or harsh cleansers.</li> <li>▪ Use non-abrasive plastic scouring pad for cooked-on food.</li> </ul>
<b>Control knobs</b>	Warm, soapy water and soft cloth.	<ul style="list-style-type: none"> <li>▪ Wash, rinse and dry well.</li> <li>▪ <b>Do not soak.</b></li> </ul>
<b>Control panel and trim</b>	Warm, soapy water or spray glass cleaner, and a soft cloth.	<ul style="list-style-type: none"> <li>▪ Wash, rinse and dry well.</li> <li>▪ Follow directions provided with cleaner.</li> </ul>

Continued on next page

PART	WHAT TO USE	HOW TO CLEAN
<b>Broiler pan and grid</b>	Warm, soapy water or a soapy steel wool pad.	<ul style="list-style-type: none"> <li>▪ Clean after each use.</li> <li>▪ Wash, rinse and dry well.</li> <li>▪ Do not clean in the Self-Cleaning Oven. (See note on page 8.)</li> </ul>
<b>Oven racks</b>	Use Self-Cleaning cycle. Warm, soapy water or soapy steel wool pads.	<ul style="list-style-type: none"> <li>▪ Leave in oven during Self-Cleaning cycle.</li> <li>▪ Wash, rinse and dry well. Use soapy steel wool pads for heavily-soiled areas.</li> </ul> <p><b>NOTE:</b> The oven racks will discolor and be harder to slide when left in the oven during the Self-Cleaning cycle. If you want them to stay shiny, remove from the oven and clean by hand. If racks are left in the oven during the Self-Cleaning cycle, apply a small amount of vegetable oil to the sides of the racks to make them easier to slide.</p>
<b>Oven door glass</b>	Spray glass cleaner or warm, soapy water and a non-abrasive plastic scouring pad.	<ul style="list-style-type: none"> <li>▪ Make sure oven is cool.</li> <li>▪ Follow directions provided with the cleaner.</li> <li>▪ Wash, rinse and dry well.</li> </ul>
<b>Self-Cleaning oven</b>	For areas outside the Self-Cleaning area use warm soapy water or soapy steel wool pads.	<ul style="list-style-type: none"> <li>▪ Follow directions started on page 8, "Using the Self-Cleaning cycle."</li> <li>▪ Do not use commercial oven cleaners.</li> <li>▪ Do not use foil to line the bottom of your Self-Cleaning oven.</li> </ul>

## The oven light

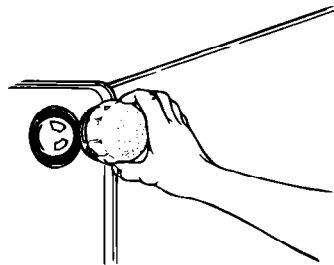
The oven light will come on when you open the oven door. To turn the light on when the oven door is closed, push the Oven Light Switch on the control panel. Push the switch again to turn off the light.

### **⚠ WARNING**

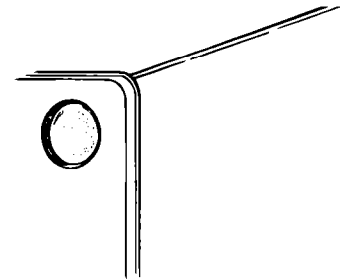
#### **Electrical Shock And Personal Injury Hazard**

- **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 could result in electrical shock or burns.**
- **The bulb cover must be in place when using the oven. The cover protects the bulb from breaking, and from high oven temperatures. Since bulb cover is made of glass, be careful not to drop it. Broken glass could cause injury.**

## To replace the oven light:



1. Turn off power at the main power supply.
2. Remove the glass bulb cover in the back of the oven by screwing it out counterclockwise.
3. Remove the light bulb from its socket. Replace with a 40-watt appliance bulb.



4. Replace the bulb cover by screwing it in clockwise. Turn on power at the main power supply.

**NOTE:** Make sure oven light is off during the Self-Cleaning cycle. Keeping oven light on will shorten bulb life.

## 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
<b>Nothing operates.</b>	<ul style="list-style-type: none"> <li>▪ Range is properly connected to a live circuit with the proper voltage.</li> <li>▪ Your home's main fuse has blown or circuit breaker has tripped.</li> </ul>	<ul style="list-style-type: none"> <li>▪ Contact an authorized Roper<sup>SM</sup> service technician to reconnect range to electrical supply. (See Installation Instructions.)</li> <li>▪ Replace fuse or reset circuit breaker.</li> </ul>
<b>Oven will not operate.</b>	<ul style="list-style-type: none"> <li>▪ The Oven Selector is turned to BAKE or BROIL.</li> <li>▪ The Oven Temperature Control is turned to a temperature setting.</li> <li>▪ The Cook Timer is set correctly.</li> </ul>	<ul style="list-style-type: none"> <li>▪ If needed, set Oven Selector to BAKE or BROIL. If Oven Selector is turned to TIMED BAKE, wait until the start time is reached.</li> <li>▪ If needed, turn the Oven Temperature Control to a temperature setting.</li> <li>▪ See page 5 for instructions on how to set the Cook Timer.</li> </ul>
<b>Surface units will not operate.</b>	<ul style="list-style-type: none"> <li>▪ Range is connected to electrical power.</li> <li>▪ Your home's main fuse has blown or circuit breaker has tripped.</li> </ul>	<ul style="list-style-type: none"> <li>▪ Contact an authorized Roper<sup>SM</sup> service technician to reconnect range to electrical supply. (See Installation Instructions.)</li> <li>▪ Replace fuse or reset circuit breaker.</li> </ul>
<b>Control knob(s) will not turn.</b>	<ul style="list-style-type: none"> <li>▪ You pushed in knob(s) before trying to turn.</li> </ul>	<ul style="list-style-type: none"> <li>▪ Push in knob(s) before turning.</li> </ul>
<b>If the Self-Cleaning cycle will not operate.</b>	<ul style="list-style-type: none"> <li>▪ The Oven Selector is set to CLEAN.</li> <li>▪ A delay start time is set.</li> <li>▪ A stop time is set.</li> </ul>	<ul style="list-style-type: none"> <li>▪ If needed, set the Oven Selector to CLEAN.</li> <li>▪ Wait until the delay start time has been reached.</li> <li>▪ See page 8 for instructions on how to set the Self-Cleaning cycle.</li> </ul>
<b>Cooking results are not what you expected.</b>	<ul style="list-style-type: none"> <li>▪ The range is level.</li> <li>▪ Pans are the size called for in the recipe.</li> <li>▪ You are following a tested recipe from a reliable source.</li> <li>▪ The cooking utensils have smooth, flat bottoms and fit the surface units.</li> <li>▪ When baking, you have preheated the oven as the recipe calls for.</li> <li>▪ When baking, you have allowed 1 1/2 to 2 inches (4–5 cm) on all sides of the pans for air circulation.</li> <li>▪ When broiling, you have not completely closed the oven door.</li> </ul>	<ul style="list-style-type: none"> <li>▪ Adjust leveling legs.</li> <li>▪ Use correct-size pans.</li> <li>▪ Modify recipe or find a new recipe.</li> <li>▪ Use cooking utensils with smooth, flat bottoms.</li> <li>▪ Preheat the oven according to recipe's specifications.</li> <li>▪ Reposition pans for best air circulation.</li> <li>▪ Open oven door to the Broil Stop position.</li> </ul>
<b>The oven temperature seems too low or too high.</b>	<ul style="list-style-type: none"> <li>▪ Your old oven was accurate. Your old oven may have shifted gradually while your new oven may be more exact.</li> </ul>	<ul style="list-style-type: none"> <li>▪ If, after using the oven, you are not satisfied with the temperature settings, they can be adjusted by an authorized Roper<sup>SM</sup> service technician. (See "How to get service or assistance" on page 12.)</li> </ul>
<b>If there has been a power interruption, the display will flash "12:00".</b>		<ul style="list-style-type: none"> <li>▪ Reset the clock, (page 4).</li> </ul>

# LIMITED WARRANTY



## Home Appliances

LENGTH OF WARRANTY (From date of purchase)	PRODUCTS COVERED	WHAT WE WILL PAY FOR
<b>FULL ONE YEAR WARRANTY</b>	All Roper Appliances	Replacement parts and repair labor to correct defects in materials or workmanship.
<b>FULL FIVE YEAR WARRANTY</b>	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.
<b>LIMITED 2ND-5TH YEAR WARRANTY</b>	Microwave Ovens	Repair or replacement of magnetron tube which we find to be defective in materials or workmanship.
<b>LIMITED 2ND-5TH YEAR WARRANTY</b>	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 behind the storage drawer (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.

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