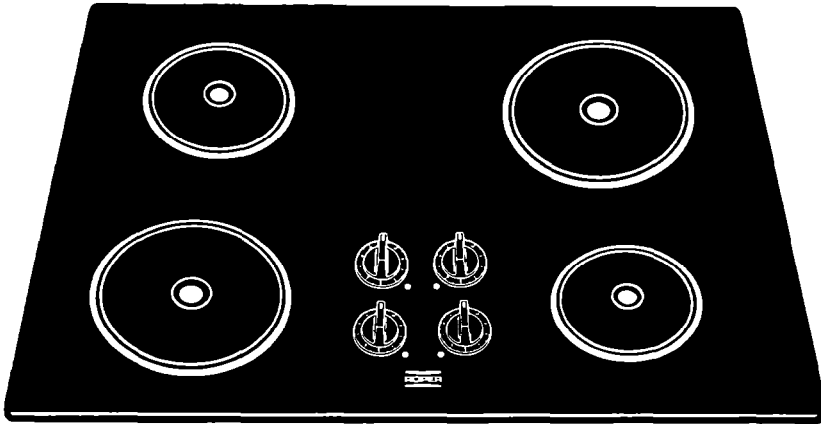


Electric Solid
Element Cooktop

Use and Care Guide

ROPER

Appliances
CEX375V



Thank you for choosing a Roper appliance.

This Use and Care Guide will help you operate and maintain your new, quality-built Roper cooktop. 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 insures 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.

Please remember...

It is your responsibility to be sure that your cooktop:

- Has been properly installed where it is protected from the elements, and on a counter 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 cooktop.

NOTE: The model featured in this Use and Care Guide comes in either black or white. For simplification, the illustrations show only the black version. However, all features depicted and discussed apply to both versions.

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Important Safety Instructions

⚠️ WARNING

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

1. Read all instructions before using the cooktop.
2. Install or locate the cooktop only in accordance with the provided Installation Instructions. It is recommended that the cooktop be installed by a qualified installer. The cooktop must be properly connected to electrical supply and grounded.
3. DO NOT operate the cooktop if it is not working properly, or if it has been damaged or dropped.
4. DO NOT use the cooktop for warming or heating the room. Persons could be burned or injured, or a fire could start.
5. Use the cooktop only for its intended use as described in this manual.
6. DO NOT wear loose or hanging garments when using the cooktop. They could ignite if they touch a surface unit and you could be burned.
7. DO NOT touch surface units or areas near surface units. Surface units may be hot even though they are dark in color. Areas near surface units become hot enough to cause burns. During and after use, DO NOT touch, or let clothing or other flammable materials contact surface units or areas near surface units until they have had sufficient time to cool.
8. 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.
9. 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.
10. Use only dry potholders. Moist or damp potholders on hot surfaces may result in burns from steam. DO NOT use a towel or bulky cloth for a potholder. They could catch on fire.
11. 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.
12. DO NOT heat unopened containers. They could explode. The hot contents could cause burns and container particles could cause injury.
13. **Grease is flammable** and should be handled carefully. Let fat cool before attempting to handle it. **DO NOT allow grease to collect around cooktop.** Wipe spill-overs immediately.
14. 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.
15. Never leave surface units unattended at high heat settings. A boil-over could result and cause smoking and greasy spill-overs that may ignite.
16. Make sure surface units are off when you are finished, and when you aren't watching.
17. DO NOT store flammable materials on or near the cooktop. They could explode or burn.
18. DO NOT store things children might want above the cooktop. Children could be burned or injured while climbing on it.
19. DO NOT leave children alone or unattended in area where the cooktop is in use. They should never be allowed to sit or stand on any part of the cooktop. They could be burned or injured.
20. Clean your cooktop regularly. See care and cleaning instructions in this manual.
21. Be sure all cooktop parts are cool before cleaning.
22. DO NOT repair or replace any part of the cooktop unless specifically recommended in this manual. All other servicing should be referred to a qualified technician.
23. Disconnect the electrical supply before servicing the cooktop.

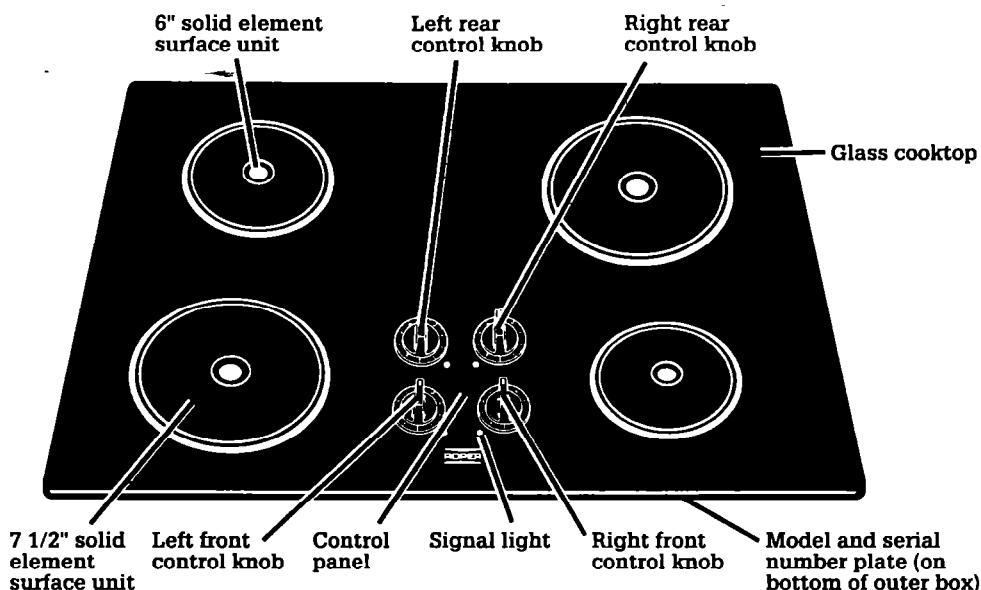
▪ **FOR YOUR SAFETY** ▪

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** ▪

Using Your Cooktop

Models CEX375VB (shown) & CEX375VW (white)



Using the surface units



Push in and turn

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

Signal lights

The Surface Unit Signal Light next to a control knob will glow when that surface unit is on.

NOTE: When a Signal Light goes off, the surface unit will still be hot. Do not leave or store plastic, pans or other items on surface units.

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, puddings 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.

Solid element surface units

Before using a solid element surface unit for the first time, heat on high setting for five minutes. The surface unit will give off smoke as the protective coating, applied at the factory, finishes bonding to the surface.

Solid element surface units are made of heavy cast-iron to provide even cooking. Each surface unit has a built-in protective limiter as a safety feature. The limiter senses uneven cooking temperatures and automatically reduces the heat level. The limiter will sense uneven heat when a pan boils dry or when a pan is removed and the surface unit is left on. The heat level may also be reduced automatically if the bottom of the pan is not flat or if the pan is too large or too small for the element. This will result in longer cooking times.

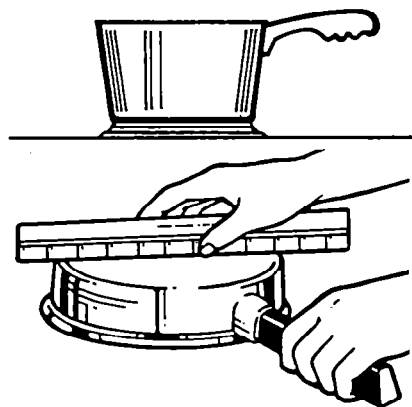
Solid elements hold heat longer than conventional surface units. For best cooking results, use a high setting for only a short period of time. Then use a lower setting to complete the cooking. You may want to turn the solid element surface unit OFF a few minutes before you finish cooking.

WARNING

Burn, Fire And Property Damage Hazard

- Be sure all control knobs are turned to OFF and all signal 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.
- Solid elements stay hot for a long time. Do not use the high setting for long periods of time or leave pans on hot elements when cooking is done. Burned food and damage to the cookware could result.

Cookware



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

Use only 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 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 utensils to prevent injury.

Caring For Your Cooktop

⚠ WARNING

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

The control knobs

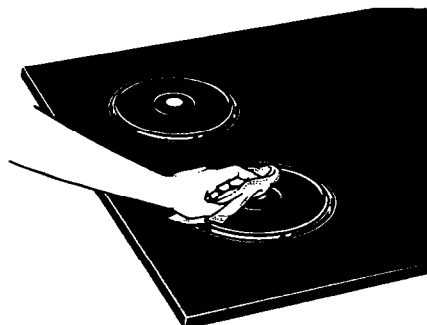
1. Turn control knobs to the OFF position.
2. Pull knobs straight off.
3. Wash in warm, soapy water.
4. Rinse well and dry completely. Do not soak.

The glass cooktop

1. Wipe with paper towel and hot, soapy water.
OR
2. Wipe with paper towel and spray glass cleaner.
OR
3. Use a non-abrasive plastic scouring pad for heavily-soiled areas.
NOTE: Make sure plastic scouring pad does not contain metal or abrasive particles. Do not use abrasive cleaners.
4. After removing soil, rinse well and wipe dry with a paper towel or soft cloth.
5. 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. When cleaning the cooktop with the control knobs removed, do not allow water to run down inside the unit. After cleaning, make sure all control knobs point to the OFF position.

Solid element surface units



1. For best results, wipe off surface units with a damp soft cloth and soapy water after each use. Remove burned-on food with a soap-filled scouring pad. Rinse well. The red spot in the center of the surface unit will gradually wash off. This is normal and will not affect the operation of the surface unit.

2. **IMPORTANT:** Dry the element completely after cleaning. Turn on the element for a few minutes to thoroughly dry. After the element has cooled, use a paper towel to apply a thin coat of salt-free oil to the surface units to season and restore the finish. Wipe excess oil off stainless steel trim rings. Then heat 3 - 5 minutes. Some smoking may occur; this is normal. If surface units have dark spots caused by grease and food, the oil treatment will improve their appearance but not eliminate the spots.

NOTE: Optional Electrol® dressing can be applied to the surface units to improve their appearance.

3. The stainless steel trim rings will yellow from the heat of the surface units and pans. This is normal. The yellowing can be removed by using stainless steel cleaner or Cook Top Polishing Creme on the trim rings.

To obtain order information for Cook Top Polishing Creme (Part No. 814009) or Electrol® dressing (Part No. 814030), write to:

Whirlpool Corporation
 Attention: Customer Service Dept.
 1900 Whirlpool Drive
 LaPorte, IN 46305

Cleaning chart

⚠ WARNING

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

PART	WHAT TO USE	HOW TO CLEAN
Glass cooktop	Paper towel and hot, soapy water or spray glass cleaner. Non-abrasive plastic scouring pad for heavily-soiled areas.	<ul style="list-style-type: none"> Wipe off regularly when cooktop is cool. (See "The glass cooktop" above for more information.)
Trim rings	Stainless steel cleaner or Cook Top Polishing Creme (Part No. 814009)*	<ul style="list-style-type: none"> Before cleaning, make sure the cooktop and the surface units are cool. Follow directions provided with cleaner or polishing creme. NOTE: Yellowing of trim rings is normal from heat of the surface units and pans. *See "Solid element surface units" above for ordering information.

PART	WHAT TO USE	HOW TO CLEAN
Solid element surface units	Warm, soapy water and a soft cloth; soap-filled scouring pad. (See "Solid element surface units" on page 4 for more information.)	<ul style="list-style-type: none"> ▪ Wipe off after each use. ▪ Before cleaning, make sure the cooktop and the surface units are cool. ▪ After each cleaning, rinse well and heat surface units until dry. ▪ To darken surface units or to remove rust spots, use salt-free oil on a soft cloth. After each cleaning, apply thin coat of oil to surface units, wipe excess oil from stainless steel trim rings, then heat for 3 - 5 minutes. Slight smoking of oil will occur. Use Electrol® dressing (Part No. 814030)*. Follow directions on the dressing. <p>NOTE: This will improve surface unit appearance, but will not eliminate dark spots.</p> <p>*See "Solid element surface units" on page 4 for ordering information.</p>
Control knobs	Warm, soapy water and soft cloth.	<ul style="list-style-type: none"> ▪ Wash, rinse and dry well. ▪ Do not soak.

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"> ▪ Cooktop is properly connected to a live circuit with the proper voltage. ▪ Fuse has blown or circuit breaker has tripped. 	<ul style="list-style-type: none"> ▪ Contact qualified service technician to reconnect cooktop to electrical supply. (See Installation Instructions.) ▪ Replace fuse or reset circuit breaker.
Surface units will not operate.	<ul style="list-style-type: none"> ▪ Cooktop is connected to electrical power. ▪ Fuse has blown or circuit breaker has tripped. ▪ The surface unit control knob is turned to a setting between LO and HI. ▪ You are using the proper cookware. 	<ul style="list-style-type: none"> ▪ Contact qualified service technician to reconnect cooktop to electrical supply. (See Installation Instructions.) ▪ Replace fuse or reset circuit breaker. ▪ If needed, turn control knob to the proper setting. ▪ If needed, switch to proper cookware.
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.
Cooking results aren't what you expected.	<ul style="list-style-type: none"> ▪ The cooktop is level. ▪ 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 units. ▪ You are allowing enough time for surface units to warm up or cool off to the desired heat setting. 	<ul style="list-style-type: none"> ▪ If needed, re-level cooktop. ▪ Use correct-size pans. ▪ Modify recipe or find a new recipe. ▪ Use cooking utensils with smooth, flat bottoms. ▪ Solid elements take longer to reach the desired heat settings than do coil elements. To avoid overcooking after food has reached the desired temperature, you may want to turn down the heat setting earlier.

LIMITED WARRANTY



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	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 on bottom of outer box (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 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.