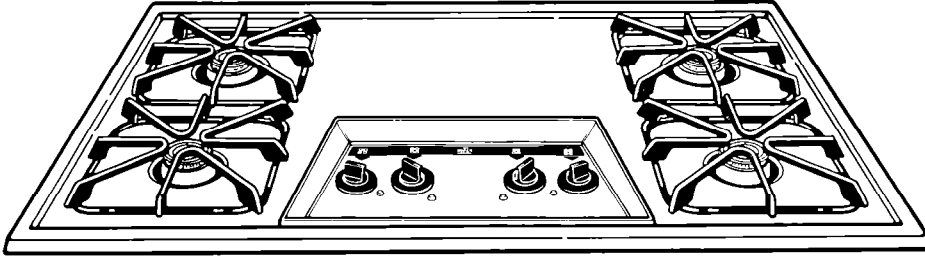


Gas Cooktop Use and Care Guide

ROPER



Appliances

CGX215V
CGX310V
CLX310V
CGX315V
CGX635V
CGX655V

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: Because this Use and Care Guide covers several models, not all illustrations shown or features discussed will apply to your specific model.

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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:

▪ 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.

IF YOU SMELL GAS:

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

▪ IMPORTANT ▪

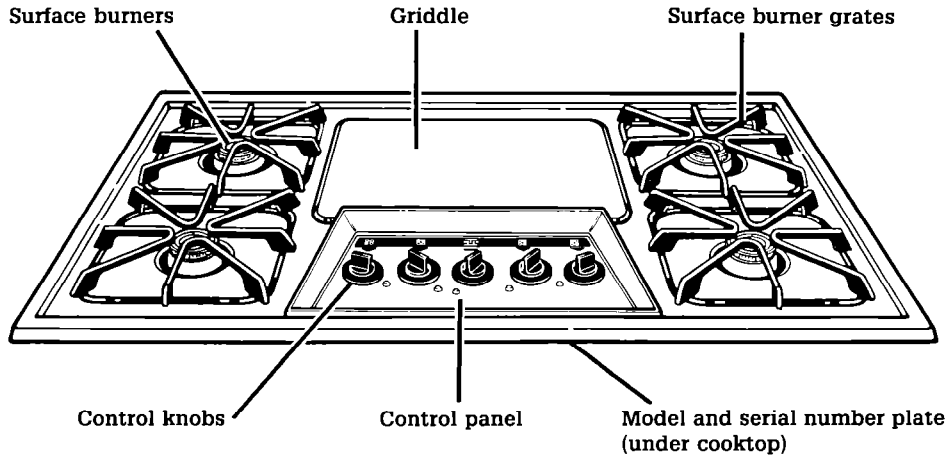
**TO THE INSTALLER: PLEASE LEAVE THIS INSTRUCTION BOOK WITH THE UNIT.
TO THE CONSUMER: PLEASE READ AND KEEP THIS BOOK FOR FUTURE REFERENCE.**

1. 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 the proper gas supply and checked for leaks. If needed, the cooktop must also be properly connected and grounded to electrical supply.
2. 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 cooktop. It is consumed in the flame during combustion. However, exposure to a small amount of benzene is possible if a gas leak occurs. Formaldehyde and soot are by-products of incomplete combustion. Properly adjusted burners with a bluish rather than a yellow flame will minimize incomplete combustion.
3. DO NOT use the cooktop for warming or heating the room. Persons could be burned or injured or a fire could start.
4. DO NOT leave children alone in area where 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.
5. DO NOT wear loose or hanging garments when using the cooktop. They could ignite if they touch a burner and you could be burned.
6. 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.
7. DO NOT operate this cooktop if it is not working properly, or if it has been damaged or dropped.
8. Know where your main gas shut off valve is located.
9. Clean your cooktop regularly. See care and cleaning instructions in this manual.
10. Use this cooktop only for its intended use as described in this manual.
11. DO NOT store flammable materials on or near the cooktop. They could explode or burn.
12. DO NOT use water on grease fires. Never pick up a flaming pan. Smother flaming pan 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.
13. 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.
14. Make sure the utensils you use are large enough to contain food and avoid boil-overs and spill-overs. This will help prevent hazardous build-ups of food. Heavy splattering or spill-overs left on a cooktop can ignite and burn you. Pan size is especially important in deep fat frying.
15. DO NOT leave surface burners on high heat settings. Boil-overs and greasy spill-overs could cause steam and smoke, and could ignite and burn you.
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.** Wipe spill-overs immediately.
17. 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.
18. 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.
19. DO NOT heat unopened containers. They could explode. The hot contents could cause burns and container particles could cause injury.
20. DO NOT use decorative covers or trivets over the surface burners.
21. DO NOT store things children might want above the cooktop. Children could be burned or injured while climbing on it.
22. DO NOT touch surface burners or areas near surface burners. Areas near surface burners become hot enough to cause burns. During and after use, DO NOT touch, or let clothing or other flammable materials contact surface burners or areas near surface burners until they have had sufficient time to cool.
23. **NEVER** use a match or other flame to look for a gas leak. Explosion and injury could result.
24. Make sure surface burners are off when you are finished, and when your aren't watching.

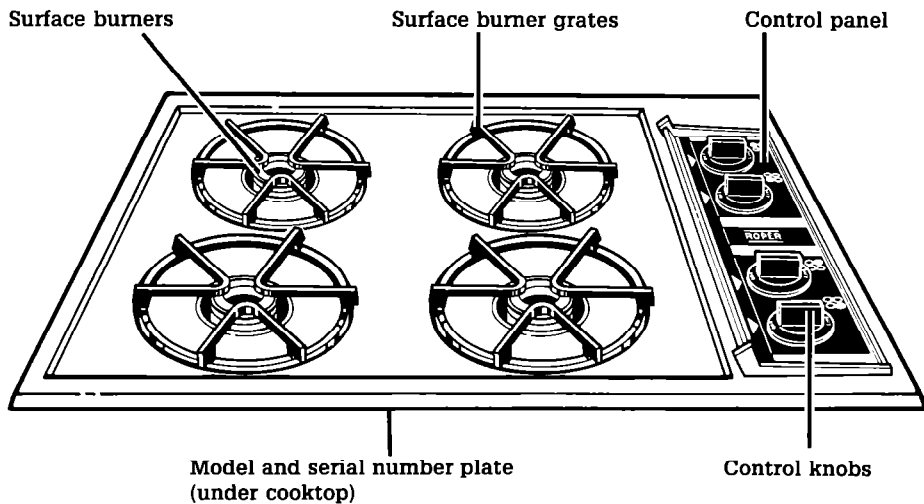
▪ **SAVE THESE INSTRUCTIONS** ▪

Using Your Cooktop

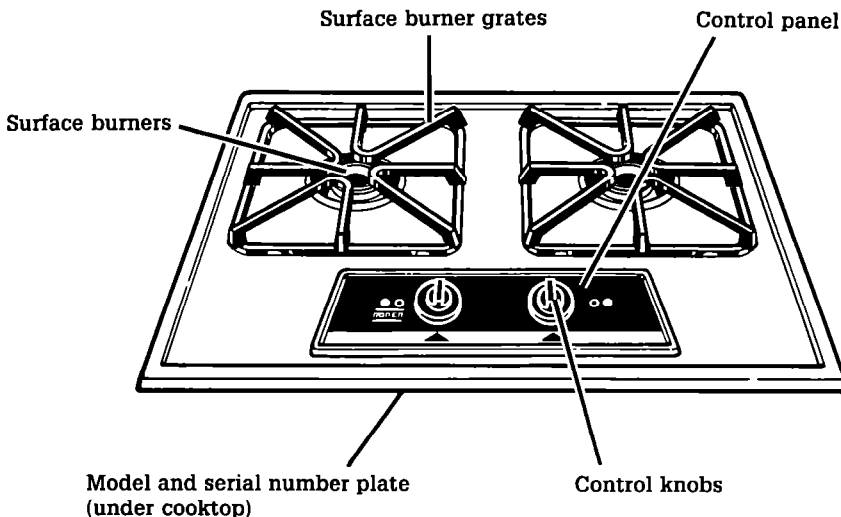
Models CGX655V (shown) & CGX635V (chrome cooktop without griddle)



Models CGX315V (shown), CGX310V (standing pilot ignition) & CLX310V (L.P. gas model)

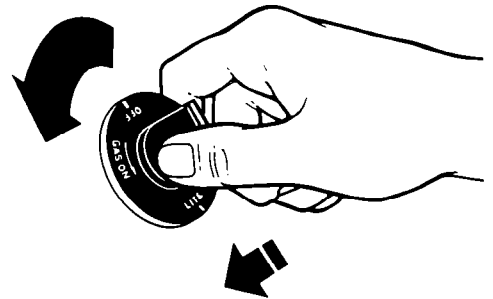


Model CGX215V



Using the surface burners

Your cooktop is equipped with either standing pilots or electronic ignitors. Standing pilots must be lit initially with a match following the directions on page 4. The pilot light will remain lit when the burners are turned off. To turn a burner on again, just push in and turn the control knob to LITE and the burner will light. Electronic ignitors automatically light the burners each time the control knob is turned to LITE.



Control knobs must be pushed in, then turned to the LITE position. On electronic ignitor models, 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. **Do not cook with the control in the LITE position.**

⚠ WARNING

Burn And Fire 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 and all power ON lights are off when you are not cooking. Someone could be burned or a fire could start if a burner 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.

Continued on next page

Use **LITE** to light the burner. After the burner lights, turn control back to a desired setting. **DO NOT** cook with the control in the **LITE** position.

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

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

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

⚠ WARNING

Explosion And Fire Hazard

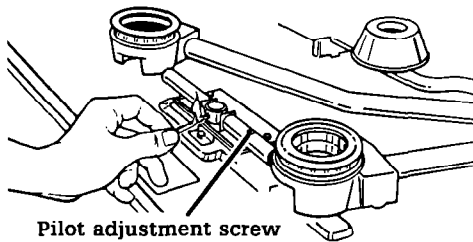
If the flame should go out while cooking, or if there is a strong gas odor, turn the burners **OFF**. Wait five minutes for the gas odor to disappear, before relighting burner. If gas odor is still present, see safety note on page 2.

In case of a prolonged power failure

Surface burners with electronic ignitors 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.

Lighting standing pilots (Model CGX310V)

1. Make sure all controls are **OFF**.
2. Remove the surface burner grates from the cooktop. Lift the cooktop and rest on support rod. (See "Lift-up cooktop" on page 5.)



Pilot adjustment screw

3. **To light**, hold a lit match over the pilot light located between the front and back burners. The pilot flame should be 1/4 to 3/8 in. (.6 - 1 cm) high.
4. If the pilot flame needs adjustment, turn the pilot adjustment screw on the manifold pipe.
5. Lower the cooktop and replace the grates before using the surface burners.

Using the griddle (Model CGX655V)

⚠ WARNING

Burn And Fire Hazard

Be sure the griddle control is **OFF** and the griddle is cool and covered when not in use. Failure to do so could result in burns or fire.

Before you use the griddle for the first time:

1. The cooking surface should be washed with warm, soapy water, rinsed and dried. Never use a metal scouring pad or abrasive cleaner on the griddle; these will damage the non-stick surface.
2. After cleaning, lightly wipe the cooking surface with cooking oil to prevent food from sticking. You don't have to season (grease) the griddle every time you use it. **DO NOT** use shortening or butter to season the griddle.
3. Preheat on **HI**, then turn control to a lower setting to cook.
4. Place food directly on cooking surface. **DO NOT** use cookware on the griddle. Use only plastic or nylon kitchen utensils on the griddle. Metal can damage the non-stick cooking surface.
5. Turn off the griddle burner when cooking is finished. Leaving burner **ON** will damage the griddle.

Griddle chart

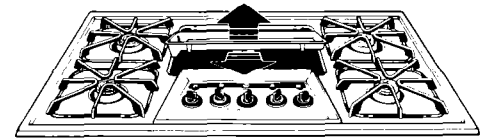
Preheat on **HI**, then turn to a lower setting to cook.

FOOD	PREHEAT TIME	CONTROL SETTING	FIRST SIDE	SECOND SIDE
Bacon	No preheat	MED	3 min.	3 min.
Pancakes	5 min.	MED	1 1/2 min.	1 min.
Pork sausage patty	No preheat	MED	4 min.	3 1/2 min.
Eggs	No preheat	MED	1 1/2 min.	1 min.
Grilled sandwiches	5 min.	MED	3 min.	3 min.
French toast	5 min.	MED	3 min.	3 min.

Griddling times are approximate and may need to be adjusted to individual tastes.

To remove the griddle:

1. Lift and remove the griddle cover.



2. Lift griddle slightly at two diagonally-opposite corners and set aside.

To replace the griddle:

1. Insert griddle with drain slot on the left side.
2. Replace the griddle cover.

Caring For Your Cooktop

⚠ WARNING

Burn, Electrical Shock And Fire 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.
- 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. Failure to follow the above precautions could result in fire.

The control knobs

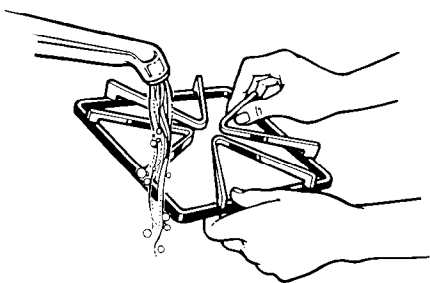
1. Turn control knobs to the OFF position.
2. Pull knobs straight off.
3. Wash in warm, soapy water.
4. Rinse well and dry completely. Do not soak.

The control panel

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

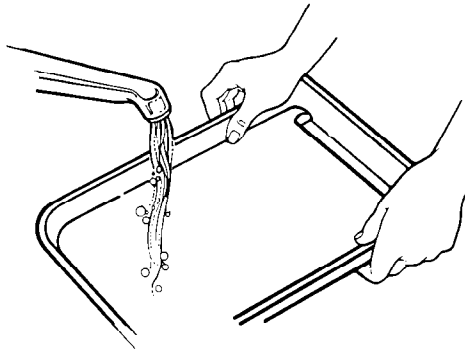
NOTE: Make sure all control knobs point to the OFF position. When cleaning, never use steel wool, abrasives, or commercial oven cleaners which may damage finish.

The surface burner grates



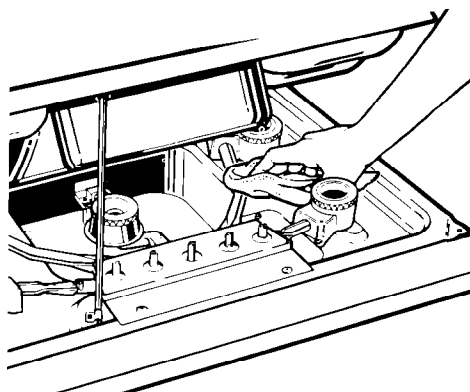
1. Lift off the surface burner grates.
2. Wash the grates with warm, soapy water. Use scouring pads for cooked-on foods.
3. Rinse and dry well.

The griddle (Model CGX655V)



1. Lift griddle cover and remove the griddle.
2. Wash griddle in warm, soapy water. Use a plastic scouring pad for heavily-soiled areas. **DO NOT use metal scouring pads or abrasive cleansers; they will scratch the non-stick finish.**
3. Rinse and wipe dry.
4. Replace the griddle and cover.

Lift-up cooktop (not included on Model CGX215V)



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

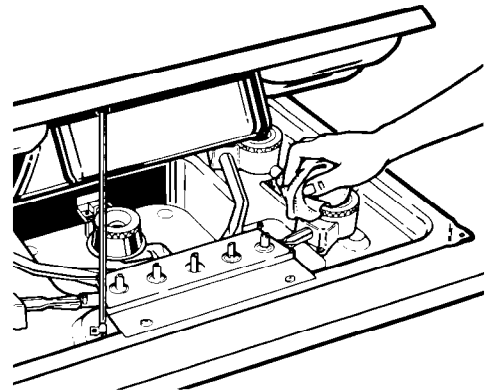
⚠ WARNING

Personal Injury And Product Damage Hazard

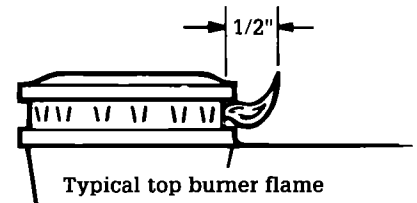
Be sure the rod fits in the notch in the cooktop and is held securely. The cooktop could accidentally fall and injure you. Do not drop the cooktop. Damage can result to the porcelain and the cooktop frame.

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

The surface burners



1. Lift up the cooktop, following the instructions above.
2. Wipe off surface burners with warm, soapy water and a soft cloth after each use.
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.**



4. Occasionally check the burner flames for proper size and shape as shown above. If flames do not burn properly, you may need to clean the burners (see above), or call a qualified technician for adjustment.

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
Cooktop surface	Warm, soapy water and a soft cloth. Plastic scouring pad for heavily-soiled areas.	<ul style="list-style-type: none"> ▪ Wipe off regularly when cooktop is cool. ▪ Do not allow food containing acids (such as vinegar, tomato, lemon juice or milk) to remain on surface. Acids can remove the glossy finish. ▪ Do not use abrasive or harsh cleansers.
Surface burner grates	Warm, soapy water and a 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 plastic scouring pad.	<ul style="list-style-type: none"> ▪ Lift-up the cooktop (see page 5). ▪ Wipe off spills immediately after burner has cooled. For cooked-on food: <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.
Griddle and cover	Warm, soapy water and a soft cloth; plastic scouring pad.	<ul style="list-style-type: none"> ▪ Clean after each use. ▪ Wash, rinse and dry well. ▪ Do not use metal scouring pads or harsh cleansers. ▪ Use plastic scouring pad for cooked-on foods.
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.

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 gas and electrical supplies. ▪ Fuse has blown or circuit breaker has tripped. ▪ The flow of combustion and /or ventilation air to the cooktop is blocked. 	<ul style="list-style-type: none"> ▪ Contact qualified service technician to reconnect cooktop to gas and/or electrical supplies. (See Installation Instructions.) ▪ Replace fuse or reset circuit breaker. In case of prolonged power failure, manually light burners (see page 4). ▪ Remove blockage to air flow to and around cooktop.
Burner fails to light.	<ul style="list-style-type: none"> ▪ Cooktop is connected to electrical power. ▪ Fuse has blown or circuit breaker has tripped. ▪ Burner ports are clogged. 	<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. In case of prolonged power failure, manually light burners (see page 4). ▪ Clean with a straight pin (see pages 5 and 6).
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 5 and 6). If this fails, call a qualified technician for service.
Burner flames lift off ports, are yellow, or are noisy when turned off.		<ul style="list-style-type: none"> ▪ Contact qualified 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.
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.
Food sticks to griddle.	<ul style="list-style-type: none"> ▪ Griddle surface is scratched. ▪ Griddle surface is seasoned. ▪ Griddle control knob is set on HI. 	<ul style="list-style-type: none"> ▪ Use only correct cooking and cleaning utensils that will not damage griddle surface. ▪ Season griddle surface, if needed. ▪ Turn control to a lower setting to cook. (See page 4 for additional griddle cooking tips.)
Cooking results aren't what you expected.	<ul style="list-style-type: none"> ▪ 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. 	<ul style="list-style-type: none"> ▪ 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.

If You Need Assistance, Service Or Replacement Parts...

Read the warranty. Contact your local dealer to recommend a local service company or to obtain replacement parts.

You will need the model number and serial number when you call for assistance or service. Both numbers are located beneath the lift-up cooktop (see illustrations on page 3).

LIMITED WARRANTY



Appliances

This Roper appliance is warranted by Whirlpool Corporation to be free from defect in material and workmanship to the original domestic purchaser. Any parts which we find to be defective will be repaired or replaced at our option subject to the following limitations:

1. Repair or replace during the first thirty (30) days from the date of purchase any finishes (porcelain, enamel or other) and glass parts which we find to be defective.
2. Repair or replace during the first (1st) year from date of purchase any other part except for the finish, which we find to be defective.
3. Repair or replace during the first five (5) years from date of purchase any magnetron (on those units so equipped) which we find to be defective. Labor on any magnetron under warranty is limited to the first (1st) year from date of purchase.
4. During the second (2nd) through the fifth (5th) years from the date of original purchase on any product so equipped, any part of the refrigerating system (compressor, evaporator, condenser, drier or connecting tubing) or any part of the washer gear case assembly found defective in material or workmanship, will be supplied. Labor on the refrigerating system and gear case assembly under this warranty is limited to the first (1st) year from the date of original purchase.
5. Replacement parts furnished under the terms of this warranty are warranted only for the unexpired portion of the original warranty period and transportation charges relative to obtaining parts involved are the responsibility of the original consumer purchaser.
6. This warranty applies only to products properly installed, adjusted and operated in accordance with instructions found in the product literature. This warranty does not apply to any product which has been subjected to alteration, misuse, improper installation or delivery damage. Nor does it apply to costs for any service requested for demonstration or to confirm proper operation of appliance, or when used in other than, single-family household use.
7. Any repairs made under the terms of this warranty must be performed by a Roper brand appliance servicer authorized by warrantor.

SHOULD YOU HAVE ANY QUESTIONS CONCERNING THIS WARRANTY, PLEASE CONTACT:

Customer Relations Dept.
ROPER Brand Appliances
2000 M 63 North
Benton Harbor, MI 49022

Call Toll Free 1-(800) 44-ROPER
1-(800) 447-6737
Between 8:00 a.m. - 4:30 p.m.
Monday thru Friday, Eastern Time

If you write or call, please furnish complete model and serial number of appliance and date of purchase.

Under no circumstances shall Whirlpool Corporation be liable under this warranty for any loss of any incidental or consequential damages and all IMPLIED WARRANTIES ARE LIMITED TO THE SAME TIME PERIODS STATED HEREIN ON EXPRESS WARRANTIES FOR ROPER BRAND APPLIANCES.

Some states do not allow the exclusion or limitation of 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 have other rights which may vary from state to state.

THIS IS A LIMITED WARRANTY WITHIN THE MEANING OF THAT TERM AS DEFINED IN THE MAGNUSON-MOSS ACT OF 1975.

If you need service for your Roper brand appliance:

- Contact your selling dealer for the authorized servicer in your area.
- OR-
- Phone 1-(800) 44-ROPER [1-(800)447-6737] BETWEEN 8:00 - 4:30 Eastern Time - Monday thru Friday.

