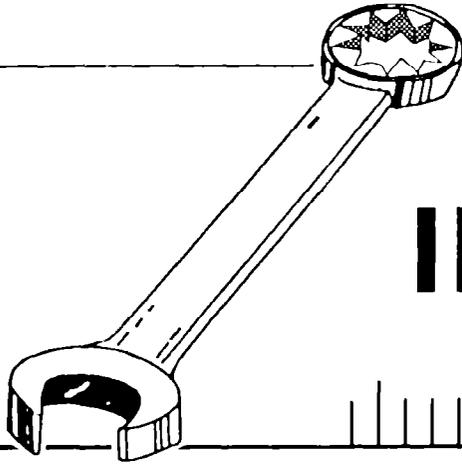




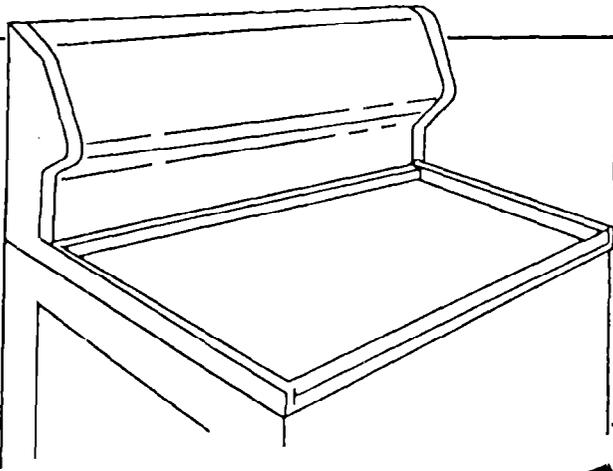
OWNER'S MANUAL

GAS BUILT-IN

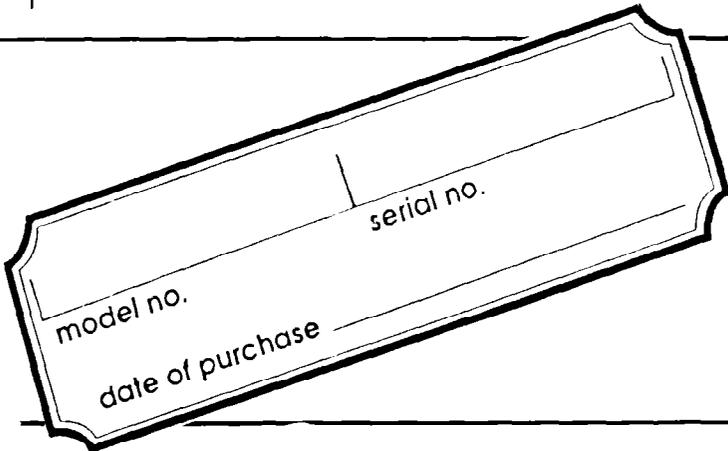
models B460
B675



INSTALLATION



CARE & USE RECIPES



SERVICE

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WARRANTY



FOR YOUR SAFETY

If you smell gas:

1. Open windows.
2. Don't touch electrical switches.
3. Extinguish any open flame.
4. Immediately call your gas supplier



FOR YOUR SAFETY

Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.



L.P. Burner Adjustments

The adjustments in the Installation Section **must** be made before you try to use your range.

If you are using **Liquefied Petroleum Gas** (bottled gas) all L.P. adjustments in the Installation Section must be made before use.

If your oven is **not** properly adjusted, flames may be too high, or the oven may use too much fuel, release toxic fumes or cook poorly.

To insure safety for yourself and your home, please read your Owner's Manual carefully. Keep it handy for quick, easy reference.

Pay close attention to the safety sections of your manual. You can recognize the safety sections by looking for the  symbol or the word safety.



WARNING: Improper installation, 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.

INSTALLATION

INSTALLER: Leave these instructions with the appliance.

OWNER: Keep these instructions for future use.

TOOL LIST

1. 1/8" drill bit
2. Electric or hand drill
3. Flat bladed screwdriver
4. No. 1 or No. 2 Phillips screwdriver
5. Pencil
6. Ruler and straight edge
7. Hand saw or saber saw
8. Pipe wrench
9. 5/8" wrench and 1/2" wrench or adjustable wrench

LOCATION

Cabinet space, with 5 solid sides must be provided to completely enclose the recessed part of your built-in oven except for the vent thimble on outside vented units. See Figure 1 for all necessary dimensions. A cutout 22" wide by 50-1/4" high must be made in the cabinet front. It is best to make a template to insure accurate cutting.

Place the bottom of the template on a level base line, 16-1/2" above the floor. This will position the open upper oven door about 37" above the floor.

It is important that the oven be installed at or above the minimum height specified. The unit has been tested and approved in accordance with safety standards at this height. The oven vent area may get hot when the oven is in use. Following these installation instructions will move the vent area out of a range where it would likely be touched by small children.

The cabinet must have a solid bottom. This solid bottom may either be at the floor or 16-1/2" above the floor, level with the bottom edge of the cutout opening. If the solid bottom is to be at the floor, two runners, centered within the cabinet and 11" apart may be used to support the oven. Be sure the oven support is solid enough to hold the weight of the unit - about 200 pounds. Also, be sure the support is level and straight. There is no way to level the oven after installation.

Drafts inside the oven cabinet may affect safe use of your oven. Any openings around gas and electric service outlets may be sealed at the time of installation to prevent drafts.

OVEN AND CUTOUT DIMENSIONS

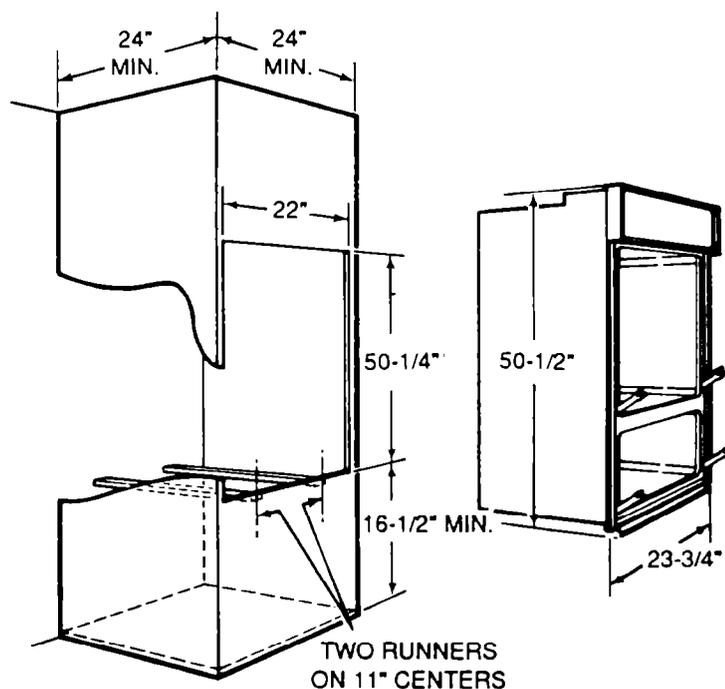


Fig. 1

ELECTRICAL CONNECTIONS

Check with your local utilities for electrical codes that apply in your area. If there are no local codes, the National Electrical Code, ANSI/NFPA No. 70-1990 must be followed. You can get a copy by writing:

National Fire Protection Association
 Batterymarch Park
 Quincy, MA 02269

An adequate electrical supply and outlet must be used to operate the electrical parts of your oven. The oven cord has a three prong plug and must be used with a properly grounded three hole outlet with standard 120 volt, 60 Hertz AC household current.

Install the electrical outlet below the oven on the right side. It should be easily reached through cabinet doors below the oven. See Figure 5. A hole must be made in the cabinet for the electrical hook-up.

The preferred method of electrical hook-up is shown in Fig. 2. If you do not have a grounded (three hole) outlet, have a qualified electrician change your old outlet or install a new one.

A grounding adapter plug may be used to convert a two hole outlet to a three hole outlet until a grounded outlet can be installed. See Figure 3. This should be done only temporarily and only if the two hole outlet is properly polarized and grounded. Have a qualified electrician test the outlet to be sure it meets all requirements.

Always unplug the oven cord before making any electrical repairs to the oven. When unplugging the oven, always grasp the plug, never the cord. Never use an extension cord to connect the oven to the electrical supply.



Do not under any circumstances cut or remove grounding prong from oven cord. Failure to provide proper polarization may create a hazardous condition.

PLUG WITH GROUND PRONG
 PROPERLY POLARIZED AND
 GROUNDED RECEPTACLE

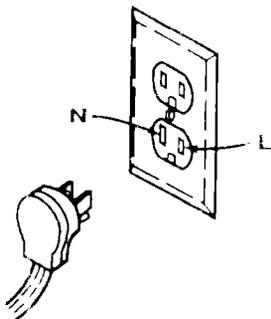


Fig. 2
 PREFERRED METHOD

POLARIZED RECEPTACLE
 PROPERLY GROUNDED

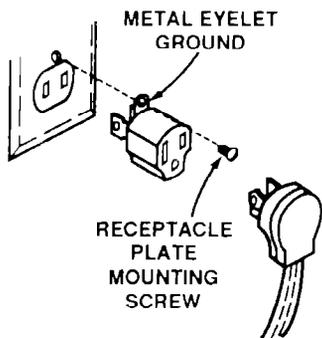


Fig. 3
 TEMPORARY METHOD

GAS CONNECTIONS



Do not operate the burners of this oven when using L.P. (bottled) gas before converting the pressure regulator and burner orifices for L.P. gas usage.

You must follow local codes when installing your built-in oven. Check with your local utilities for codes and ordinances that apply in your area. If there are no local codes, you must follow the National Fuel Gas Code ANSI/Z223.1-1988. You can get a copy by writing:

American Gas Association
 1515 Wilson Boulevard
 Arlington (Rosslyn), VA 22209

The gas supply must be shut off before removing an old oven and stay off until the hookup of the new oven is finished. You should know where your main gas shut off valve is located.

Never reuse an old connector when installing a new oven.

Be sure no strain is put on the connecting line assembly. To prevent gas leaks, put a pipe joint compound that resists the action of L.P. gas, on the male (outside) threads only.

Use 1/2" gas inlet pipe. The hole for the gas inlet pipe should be 9-1/4" to the left of the center line of the cabinet (see Figure 4) and 23" behind the front surface of the cabinet. Connect a 1/2" coupling to the inlet pipe. The top of the coupling should be about 2-1/2" above the bottom edge of the cutout opening (see Figure 4). Before you put the oven into the cabinet opening, connect the 1/2" reducer shut-off valve to the coupling (see point A in Figure 4). This valve is supplied with the oven and is wire-tied to back of unit. The manual shut-off valve must be installed external to the appliance in the gas line.

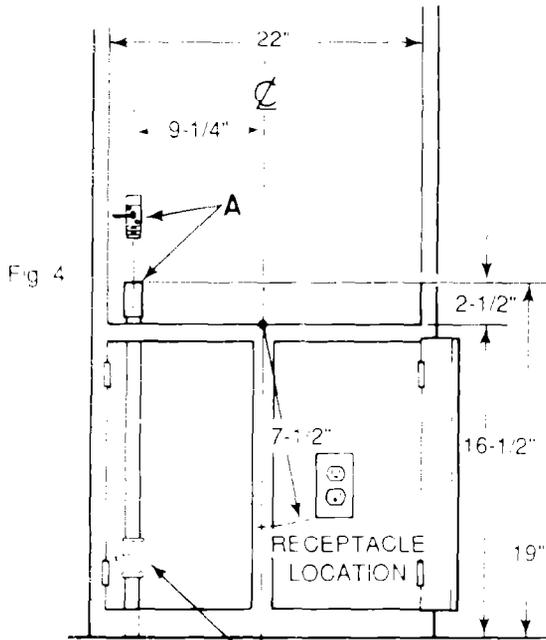
Put the oven into the cabinet. NOTE: The oven/broiler door may be removed before inserting the oven into the cabinet to lessen the weight. See the instructions in the Removable Parts section of the Owners Manual for removing the door.

When the oven is in place, remove the hookup and adjustment access covers at the lower oven back (Figure 5). Reach through the access opening and connect the oven tubing to the reducer shut off valve (see point B in Figure 5). Use a 5/8" wrench to turn the fitting. Tighten the fitting snugly

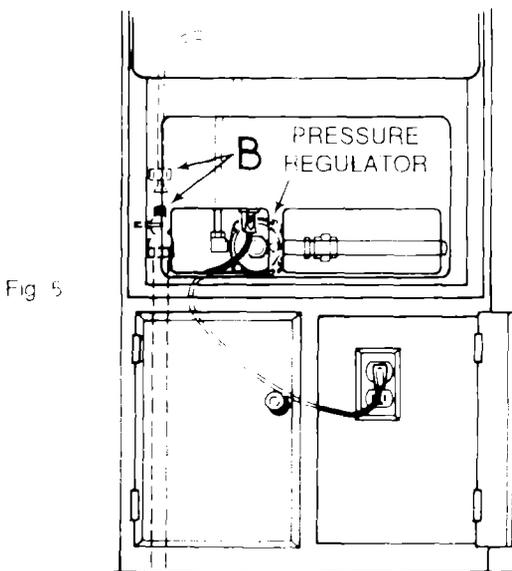
but do not force it. Forcing could damage the fitting and tubing and cause leaking.

Apply liquid leak detector to all connections in the supply line, manifold and oven to test for gas leaks. **Do not use an open flame to look for leaks.** Bubbles will form where any gas is leaking. Turn off the main gas supply before you try to stop a leak. After all leaks are stopped, turn on the gas supply and recheck all connections for leaks before lighting burners. **All leaks must be stopped before lighting any burners.**

After electrical and gas connections have been made, use a 1/8" drill bit to drill holes in the cabinet front, through the holes in the oven trim. Secure the oven in the cabinet with the screws provided.



SHUT OFF VALVE HERE IF REQUIRED BY LOCAL REGULATIONS.



MAKING L.P. GAS ADJUSTMENTS



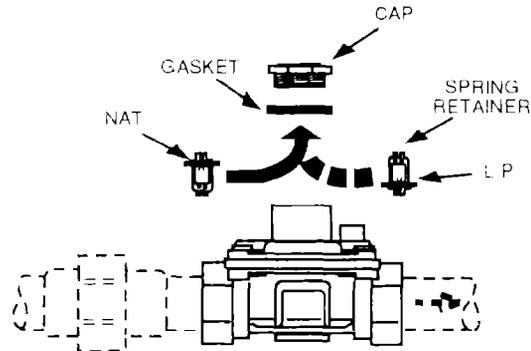
If you are using L.P. (bottled) gas, all the adjustments described below must be made before you make any burner adjustments or use the oven.

To adjust your oven for use with L.P. gas, follow the steps below.

Step 1: Adjust Pressure Regulator

NOTE: The pressure regulator is set for natural gas. To use L.P. gas, the regulator must be adjusted.

Locate the pressure regulator (see Fig. 5). Unscrew the cap and remove the spring retainer, Fig. 6. Turn the retainer over and put it back into the cap so L.P. is showing on the bottom end of the retainer. Replace the cap.



PRESSURE REGULATOR

Fig. 6

Step 2: Adjust Burner Orifices

CAUTION: The following adjustment must be made before turning on the burner. Failure to do so could result in serious injury due to high flames and toxic fumes.

Use a 1/2" open end or adjustable wrench to turn all orifice hoods in the L.P. direction, about 1-1/2 turns or until snug. See next page. **Do not overtighten or you may distort the orifice hood and needle.**

Pressure Test Information

The maximum allowable pressure for the regulator is 14" W.C. The minimum pressure needed to check the regulator setting is 7" W.C. for natural gas or 11" W.C. for L.P. gas.

CAUTION: The range and its individual shut off valve must be disconnected from the gas supply piping system during any pressure testing of the gas supply system at test pressures in excess of 1/2 psig (pounds per square inch gauge).

The range must be isolated from the gas supply piping system by closing its individual shut off valve during any pressure testing of the gas supply system at test pressures equal to or less than 1/2 psig.

MAKING BURNER ADJUSTMENTS



If you are using L.P. (bottled) gas, all the adjustments described on the previous page must be made before you make any burner adjustments or use the oven.

All ovens are factory adjusted for use with the natural gas used in most areas. But, since the gas in some areas may be different, you should check all adjustments described below. **If you are using L.P. gas, all the adjustments must be made.**

Remove the oven bottoms as shown in the Removable Parts section of the owner's manual. Remove the shipping wires from the oven burners.

Step 1: Adjust Air Shutter

Turn the burner full on and check the flames. Burner flames should not flutter or blow away from the burner. They should be blue in color with no trace of yellow. Foreign particles in the gas line may cause an orange flame at first, but this will soon disappear.

If the flames are yellow or flutter, open the air shutter more. If they blow away from the burner, close the air shutter more.

Burner flames should be checked frequently.

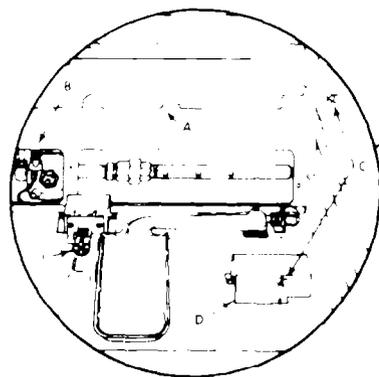
To adjust air shutter:

Use a screwdriver to loosen the air shutter screw. Adjust the air shutter and retighten the air shutter screw.

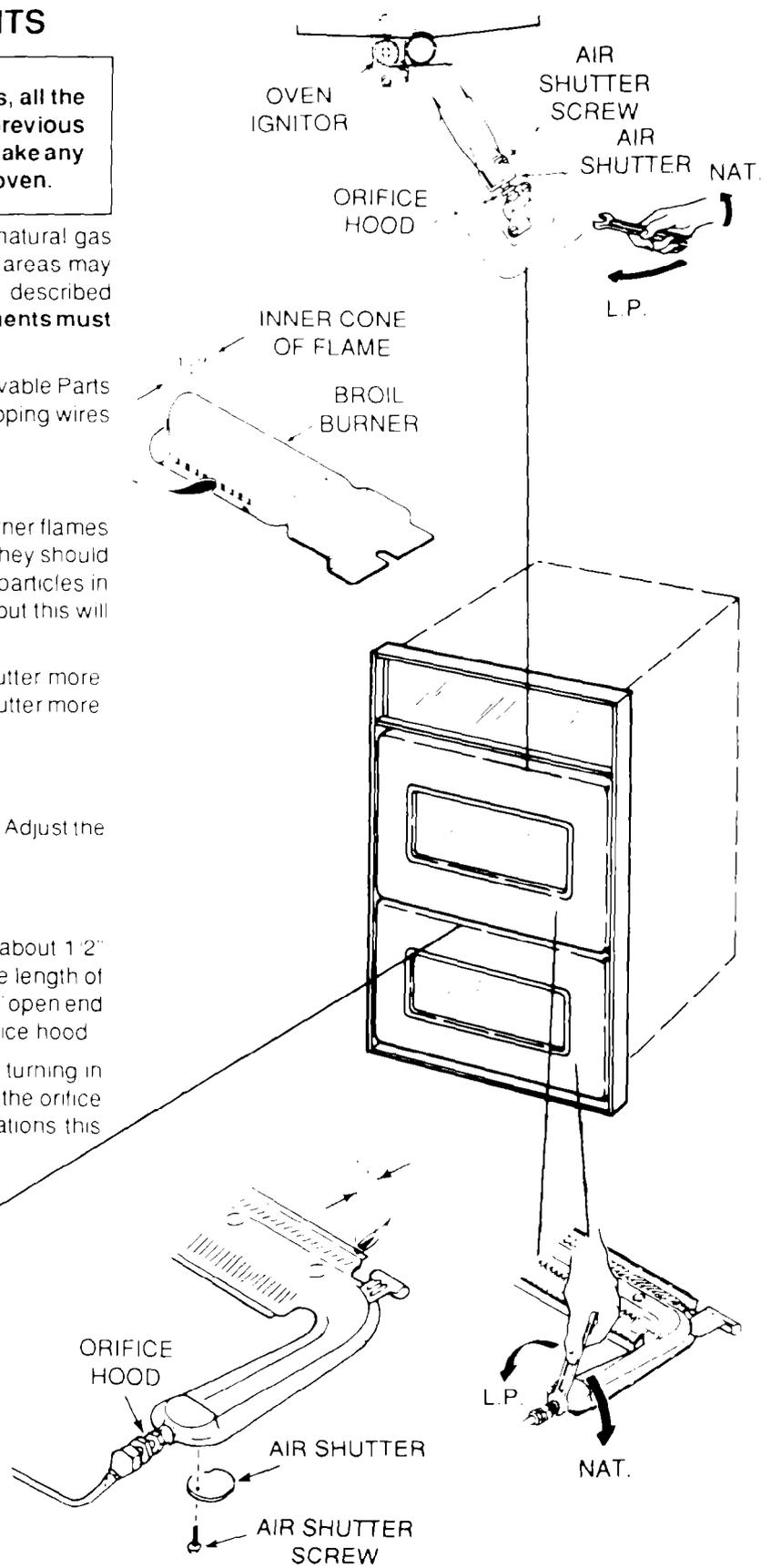
Step 2: Adjust Orifice Hood

Check the inner cone of the flame. It should be about 1/2" long for the oven broiler burner (see below). If the length of the inner cone of the flame is not correct, use a 1/2" open end wrench or adjustable joint pliers to adjust the orifice hood.

To shorten the cones, tighten the orifice hood by turning in the L.P. direction. To lengthen the cones, loosen the orifice hood by turning in the Nat. direction (see illustrations this page).



- A ACCESS OPENING COVER
- B ELECTRICAL CONNECTION
- C TRIM CLIP
- D ORIFICE COVER
- E OVEN IGNITOR



THANK YOU

for buying this product. We hope you enjoy many years of safe, trouble-free service.

Please take a few minutes to read this sheet and the enclosed Use and Care Guide. Both contain information that can improve your cooking results; they can also make it easier to maintain this product. Most important, you'll learn how to use this product safely. Save the Use and Care Guide for future reference.

When reading the Use and Care Guide . . .

Pay special attention to sections marked by the following words.

⚠ WARNING

These help you avoid accidents that could lead to injury or death for someone using the product incorrectly.

⚠ CAUTION

These help you avoid damage to the product and/or other property.

"NOTE:" or "IMPORTANT:"

These sections give you helpful tips on using the product.

Keep your kitchen safe

Thousands of people are hurt every year in kitchen fires. Read the warning precautions in your Use and Care Guide. Make sure other household members know about them, too.

Cooking fires can be dangerous because they usually involve grease. **Don't use water on a grease fire; water only spreads the fire.** Also, never pick up a flaming pan.

Smother a flaming pan on the cooktop by covering it with a well-fitted lid, cookie sheet or flat tray. Flaming grease outside the pan can be extinguished with baking soda, or if available, a multipurpose dry chemical or foam-type extinguisher.

If a fire starts in the oven, keep the oven door closed and turn off all control knobs. If product damage occurs, do not use the oven. Contact a qualified technician for service.

Important Safety Instructions

Gas cooking products 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 cooking product, 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.**

- 1. Read all instructions before using the product.**
- 2. Install or locate the product only in accordance with the provided Installation Instructions.**
- 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 cooking product. 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.**

To the installer:

Please leave this instruction sheet with the product.

To the consumer:

Please read and keep this sheet for future reference.

See your Use and Care guide for additional safety information. Call your dealer or our toll-free information line if you have questions. We'll be very glad to help.

IMPORTANT SAFETY INSTRUCTIONS

Keep this book for later use.

Be sure your oven is installed and grounded properly by a qualified technician.

Always keep the oven area clear and free from things that will burn, gasoline and other flammable vapors and liquids.

Always change oven rack positions while oven is cool.

After broiling, always take the broiler pan out of the oven and clean it. Leftover grease in the broiler pan can catch on fire next time you use the pan.

Always use dry pot holders when removing pans from the oven. Moist or damp potholders can cause steam burns.

Always use care when opening oven door. Let hot air and steam out before moving food.

Always follow cleaning instructions in this book.

Teach children not to play with oven controls or any other part of the oven.

Be sure the oven is securely installed to a cabinet that is firmly attached to the house structure. Weight on the oven door could potentially cause the oven to tip and result in injury. Never allow anyone to climb, sit, stand, or hang on the oven door.

Never try to repair or replace any part of the oven unless instructions are given in this book. All other work should be done by a skilled technician.

Never heat unopened food containers. Pressure build up may make container burst and cause injury.

Never leave jars or cans of fat or drippings near the oven. Never let grease build up on your oven. You can keep grease fires from starting if you clean up grease and spills after each oven use.

Never use aluminum foil to line oven bottoms. Improper use of foil could start a fire and cause incomplete combustion.

Never block the flow of combustion and ventilation air through oven vents.

Never try to move a pan of hot fat, especially a deep fat fryer. Wait until the fat has cooled.

Never leave children alone or unattended where a oven is in use.

Never use your oven for warming or heating a room. Such use can be dangerous and could damage oven parts.

Never wear loose fitting or hanging clothes when using your oven. Such clothes could catch fire and cause serious injury.

Never use a towel or other bulky cloth as a pot holder. Such cloths could catch fire on a burner.

Never store things in an oven.

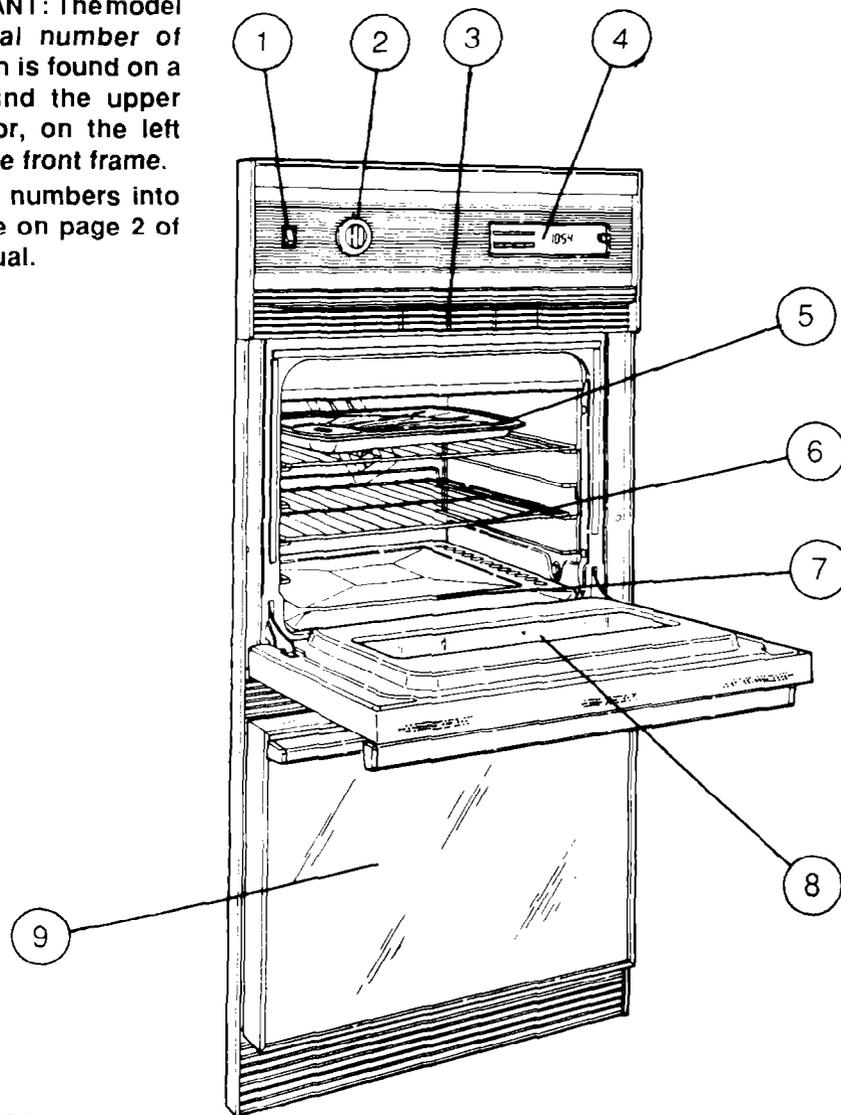
Never use water on a grease fire—it will only spread the flames.

OVEN FIRE

Do not try to move the pan.

- 1. Close oven door and turn controls off.**
- 2. If fire continues, throw baking soda on the fire or use a dry chemical foam or halon type extinguisher.**

IMPORTANT: The model and serial number of your oven is found on a tag, behind the upper oven door, on the left side of the front frame. Copy the numbers into the space on page 2 of this manual.

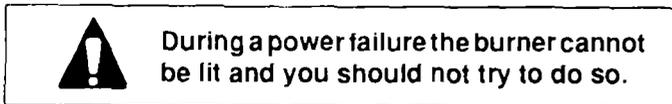


1. Oven Light Switch
2. Lower Oven Control
3. Oven Vent (area may get hot during oven use; Do not block vent)
4. Electronic Oven Control
5. Broil Pan and Grid
6. Removable Oven Racks and Guides
7. Removable Oven Bottom
8. Removable Oven Door
9. Lower Oven

OVEN IGNITION

When you turn the upper or lower oven on, one of the glow bar igniter begins to heat. When the igniter is hot enough, in about 1 minute, the gas flows into the burner and is ignited.

The igniter glows bright orange when hot. It cycles on and off with the thermostat and will glow whenever the burner is on.



OVEN VENT

When the oven is on, heated air moves through a vent under the control panel. This hot air may make control panel area hot.

The vent is necessary for proper air circulation in the oven and good baking results. Do not block this vent. Doing so may cause cooking failure, fire or damage to the oven.

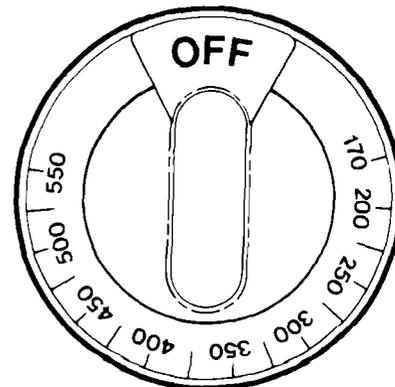
UPPER OVEN

See the following pages.

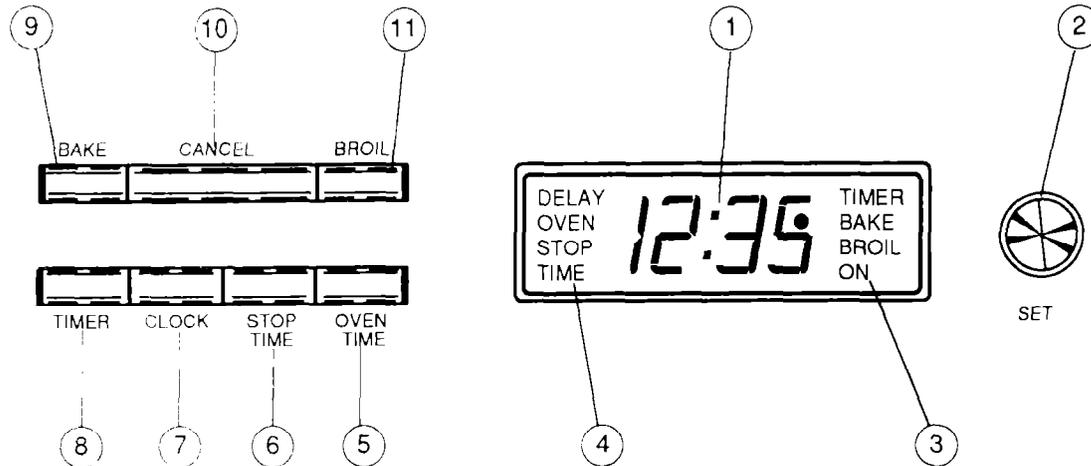
LOWER OVEN

To Bake:

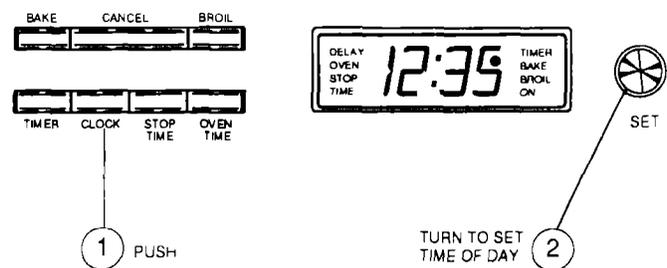
1. Turn Lower Oven Control to desired temperature.
2. When finished turn Lower Oven Control to OFF. The lower oven can be used while the upper oven is on. You cannot broil in the lower oven.



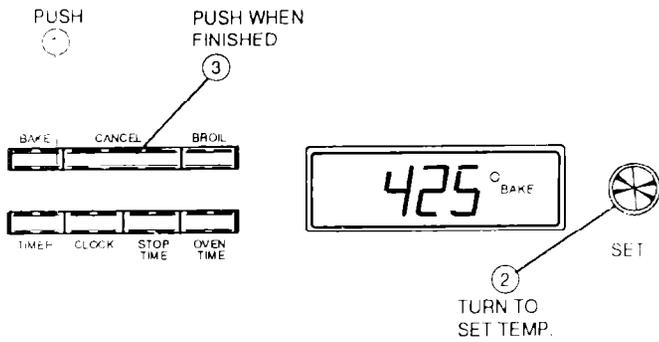
The Electronic Range Control (ERC)



1. **TIME AND TEMPERATURE DISPLAY WINDOW** — Shows the time of day, the times you set for automatic oven operations or the timer, oven temperature or broil settings you have selected.
2. **SET KNOB** — Turn to set times and temperatures.
3. **FUNCTION INDICATORS** — Light up to show whether the oven is baking or broiling and whether you are using the timer.
4. **AUTOMATIC OVEN INDICATORS** — Show whether an automatic oven operation that will start later (delay) is currently programmed and whether oven or stop time is being shown.
5. **OVEN TIME** — Push before setting length of time the oven will be on (for automatic oven operations).
6. **STOP TIME** — Push before selecting the time when you want the oven to turn off (for automatic oven operations).
7. **CLOCK** — Push before setting clock or to bring time of day back into the display.
8. **TIMER** — Push before setting amount of time.
9. **BAKE** — Push before setting temperature.
10. **CANCEL** — Cancels everything except the clock and timer. Push to turn oven off or to clear everything if you've made a mistake in programming.
11. **BROIL** — Push before selecting broil setting.

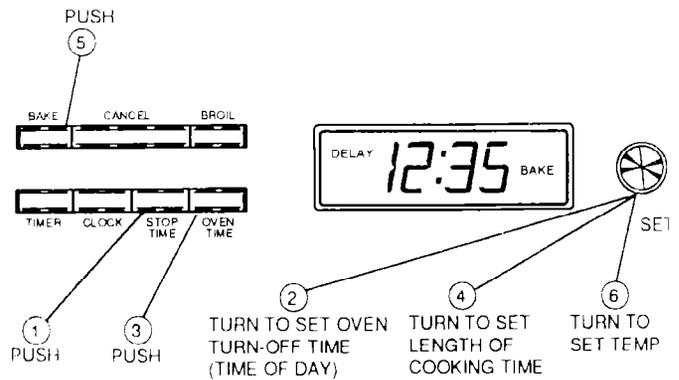


TO BAKE OR ROAST



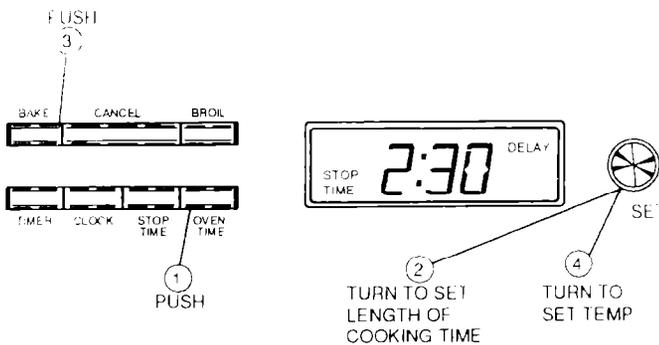
The display will show the oven temperature as it rises.
A tone will sound when the oven is ready.

AUTOMATIC OVEN ON AND OFF



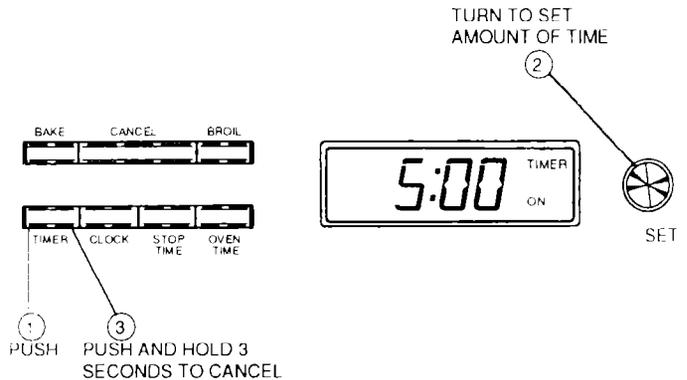
When oven time has ended, a tone will sound and the oven will turn off.

AUTOMATIC OVEN OFF



The ERC Control will calculate when to turn the oven off.
When Stop Time is reached, a tone will sound and the oven will turn off.

TO USE THE TIMER



The maximum timer time is 9 hrs. 55 min.
A tone will sound when time is up.

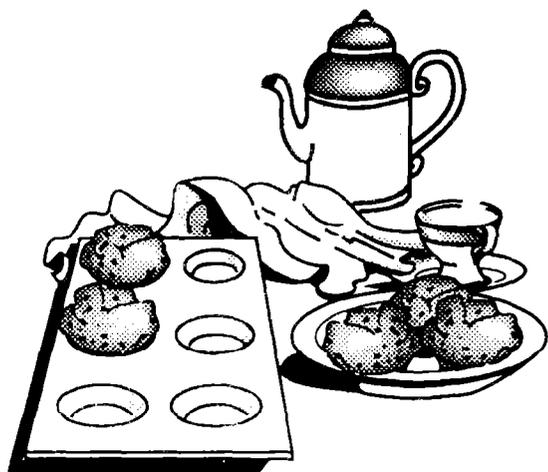
NOTE: The timer is a reminder only and will not operate the oven.

INCOMPLETE OR INCORRECT SETTINGS

1. Attention Tone will sound if oven has only been partially programmed. For example, if you have selected a cook time but no temperature, you will hear the Attention Tone until you select a temperature or push CANCEL.
2. Function Error Tone will sound if there is a problem with one of the range functions. Cancel the tone by pushing the CANCEL button. If the tone starts again, call for service.

RECALLING FUNCTIONS

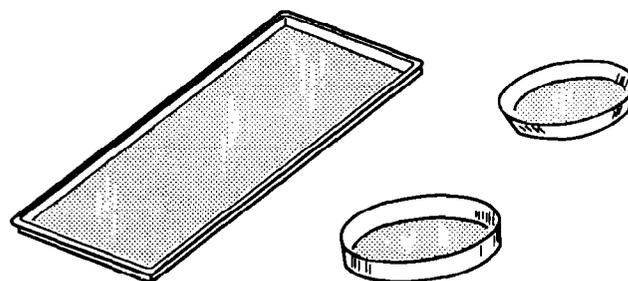
You may recall any set function by pushing the button of that function.



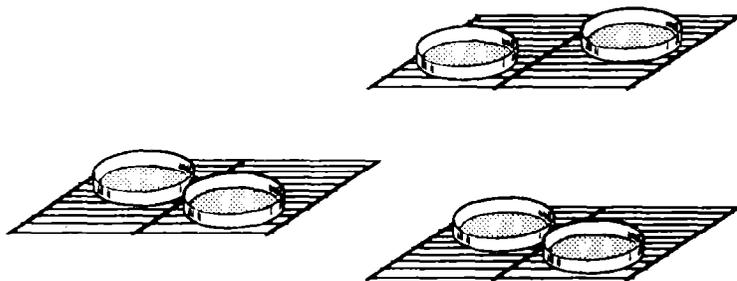
- Let the oven preheat thoroughly before cooking baked products. Allow 10 - 15 minutes preheat time.
- Avoid opening the door too often to check the food during baking as heat will be lost. This may result in poor baking results.
- Cakes, cookies, muffins, and quick breads should be baked in shiny pans — to reflect the heat — because they should have a light golden crust. Yeast breads and pie crusts should be baked in glass or dull (non-shiny) pans — to absorb the heat — because they should have a brown, crisp crust.

Oven Cooking

- Always follow recipe carefully
- Measure ingredients properly
- Use proper pan placement.
- Place pans on the oven racks with 1-1/2 - 2" of air space on all sides of each pan. Avoid overcrowding the oven.
- Fans too close to each other, to oven walls or to the oven bottom, block the free movement of air. Improper air movement causes uneven browning and cooking.



- Oven temperatures should be reduced 25 degrees below recommended temperatures if you use dark pans or oven proof glass.
- There may be some odor when the oven is first used. This is caused by the heating of new parts and insulation.
- Do not cover the oven bottom or an entire oven rack with foil. The foil can block normal heat flow, cause cooking failures, and damage the oven interior.

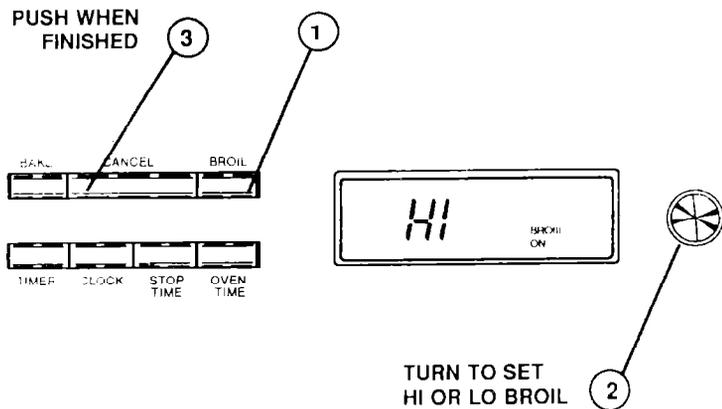


2 cake layers

4 cake layers

- Most baking should be done on the second shelf position from the bottom. When baking several items, use two shelves placed on the second and fourth rack positions from the bottom of the oven. Stagger pans so that no pan is directly above another. Bake angel food cakes on the first shelf position from the bottom of the oven.

Broiling



- Brush chicken and fish with butter several times as they broil. When broiling fish, grease the grid to prevent sticking and broil with skin side down. It is not necessary to turn fish.
- **Never leave a soiled broiler pan in the range.** Grease in the pan may smoke or burn the next time the oven is used.
- **Be sure you know the correct procedure for putting out a grease fire. See the section on safety.**



Do not cover the entire broiler grid with foil. Poor drainage of hot fat may cause a broiler fire.

If a fire starts, close the oven door and turn controls off. If fire continues, throw baking soda on the fire. Do not put water on the fire.

Most foods can be broiled at the HI Broil Setting. Select the LO Broil setting to avoid excessive browning or drying of foods that should be cooked to the well-done stage (such as thick pork chops or poultry).

- All broiling should be done in the upper oven.
- Broiling is cooking by direct heat from the broil burner. Tender cuts of meat or marinated meat should be selected for broiling. For best results steaks and chops should be at least 3/4" thick.
- After placing food on the broiler pan, put the pan on an oven rack in the proper rack position. The recommended rack position and cooking time can be found in the chart at right.
- The closer the food is to the broil burner, the faster the meat browns on the outside, yet stays red to pink in the center. Moving the meat farther away from the burner lets the meat cook to the center while browning outside. Side one should be cooked 1 - 2 minutes longer than side two.
- Your oven door should be completely closed while broiling.
- Use only the broiler pan and grid that came with your range for broiling. They are designed for proper drainage of fat and liquids and help prevent spatter, smoke or fire.
- **Do not preheat when broiling.** For even broiling on both sides, start the food on a cold pan.
- Trim the outer layer of fat from steaks and chops. Slit the fatty edges to keep the meat from curling.
- For maximum juiciness, salt the first side just before turning the meat. Salt the second side just before serving.

POSITIONING BROILER PAN

Food	Rack Position 4 = Highest 1 = Lowest	Total Time (minutes)
Steak – 1" Thick		
Rare	4	9-11
Medium	3	13-15
Well Done	3	21-23
Ground Beef Patties		
Medium-1" Thick	3	16-18
Medium-1/2" Thick	4	7-9
Lamb Chops – 1" Thick	3	18-21
Pork Chops – 1" Thick	3	27-29
Pork Shoulder Steaks	3	16-18
Ham Slice – 1/2" Thick	3	11-12
Fish (Fillets)	3	11-13
Chicken (Halves)	2	45-55
Frankfurters	3	8-11
Bacon	3	9-11
Open-face Sandwiches	2	6-10

This chart is a general guide. The size, weight, thickness, and starting temperature of the food as well as your own personal preference will affect the cooking time. Times in the chart are based on the food being at refrigerator temperature.

Continuous-Cleaning Oven Finish (some models)

The rough surfaces in your oven have a continuous-cleaning finish. Spatters spread and fill the pores of this special finish and then gradually burn away at medium to high temperatures.

Heavy spillovers or boilovers need a little help from you:

- Use clear water and a detergent or a cleanser such as Fantastik, Liquid Ajax, Top Job, Liquid Lysol or Mr. Clean, mixed in water, and a soft cloth or nylon brush to clean any heavy spillovers.
- Do not use paper towels or sponges because particles of these materials will rub off and clog the pores of the oven finish.
- Crusty and varnish-like stains clog the pores in the finish and must be removed or broken up before cleaning takes place. They can be loosened by gently tapping the stain with a wooden or plastic utensil.
- After cleaning the oven surface, rinse it well using three tablespoons of vinegar mixed with a quart of cold water. Blot up excess liquid.
- Never scrape or use abrasive materials such as scouring powders, commercial oven cleaners or steel scouring pads for cleaning up spillovers. These materials will scratch and damage the finish.

The remaining soil will gradually burn off with normal oven use.

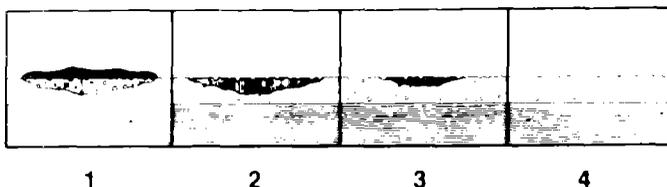
The oven will appear presentably clean, but some spatters may be present.

The higher the oven temperature, the faster the cleaning action. Cleaning time depends on type and amount of soil, oven temperature and length of oven use.

If stubborn stains remain after normal oven use, you can operate the oven empty at 400°F for additional continuous cleaning action.

Some foods may leave a discoloration even when the surface is clean.

The continuous-cleaning process is illustrated below:



1. A spillover has formed a mound of soil.
2. The spillover has been wiped up.
3. Amount of soil remaining after four hours of oven use at 400°F.
4. After eight hours of oven use at 400°F, the soil is removed.

You can protect the oven bottom from spillovers by using a piece of foil under your utensil. Cut the foil slightly larger than the pan and turn up the edges. Use two oven racks and put the foil on the lower rack below the pan. **Do not use foil on the same rack as the pan. This will reflect heat away.**



Do not cover the oven bottom or an entire oven rack with foil. The foil can block normal heat flow, cause cooking failures, and damage the oven interior.

Avoid spilling salt on the continuous-cleaning finish. Salt may become trapped in the pores and may cause rusting.

Never use oven cleaners on the continuous-cleaning finish. Such cleaners will damage the finish.

Cleaning Tips

On the following pages, all removable parts on your oven are shown. Refer to those pages when cleaning your range.

Warm water, a mild detergent and a soft cloth are

safe to use on all cleanable parts of your range. All purpose cleaners, such as Fantastik® can also be used. Do not use metal scouring pads, except where recommended.

PART	CLEANING MATERIALS	REMARKS
Control panel and knobs	Detergent, warm water, soft cloth	Do not use abrasive cleaners. Knobs pull off for easier cleaning.
Glass oven door/window (some models)	Glass cleaner and paper towels	Remove stubborn soil with paste of baking soda and water. Do not use abrasive cleaners. Rinse thoroughly.
Oven finishes: Continuous-cleaning (some models)	See special instructions on previous page.	
Standard porcelain enameled ovens, porcelain enameled (smooth) areas of continuous-cleaning ovens, broiler compartment	Detergent, warm water, scouring pad or soap filled steel wool pad or non-aerosol (brush-on) oven cleaner	Rinse thoroughly after cleaning. When using oven cleaner on porcelain enameled parts of continuous-cleaning ovens be sure to keep it away from the continuous-cleaning finish. Oven cleaners will damage the continuous-cleaning finish. Oven bottom can be removed for easier cleaning. Remove oven bottom of continuous-cleaning ovens if cleaning it with oven cleaner.
Oven racks (and guides on some models)	Detergent, warm water and scouring pad or soap filled steel wool pad	Remove from oven to clean. Dry thoroughly.
Broiler pan and grid	Detergent, water, soap-filled scouring pad, commercial oven cleaner (pan only)	Remove soiled pan from oven to cool. Drain fat or drippings. Fill pan with warm water. Sprinkle grid with detergent and cover with damp cloth or paper towels. Let pan and grid soak for a few minutes. Rinse or scour as needed. Dry well. Grid and pan may be washed in a dishwasher.

REMOVABLE OVEN RACKS AND GUIDES

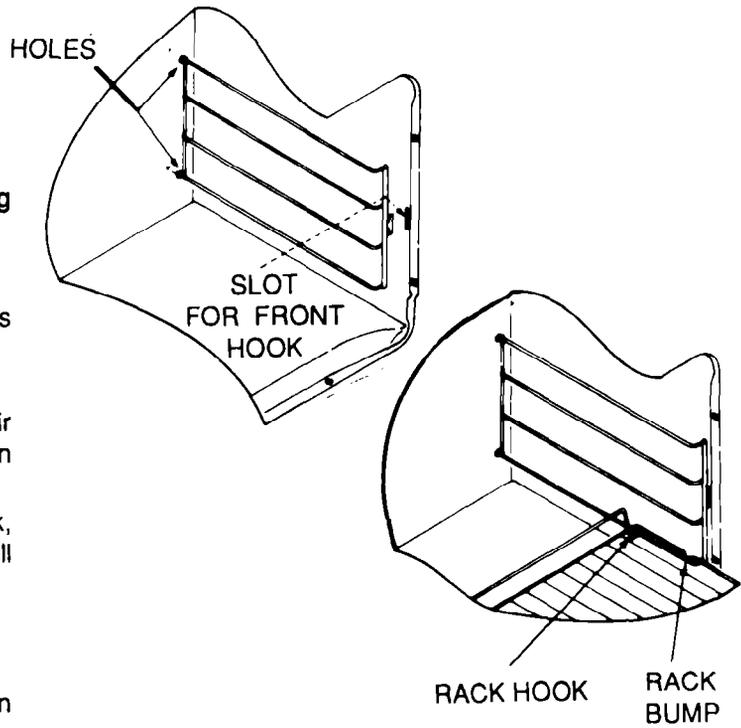
Be careful not to scratch the oven finish when installing or removing oven racks.

To Install:

1. Put the pegs on the end of the rack guide into the holes in the oven back.
2. Lock the front hook in the slot in the oven side.
3. Set the raised back edge of the oven racks on a pair of rack guides so the hooks at the sides of the rack run underneath the rack guides.
4. Push the rack in until you reach the bump in the rack, then lift the front of the rack a bit and push the rack all the way in.

To remove:

1. Pull the oven rack out, then up.
2. Lift the front of the rack guide to unhook it from the oven wall and pull out.



REMOVABLE OVEN AND BROILER DOORS

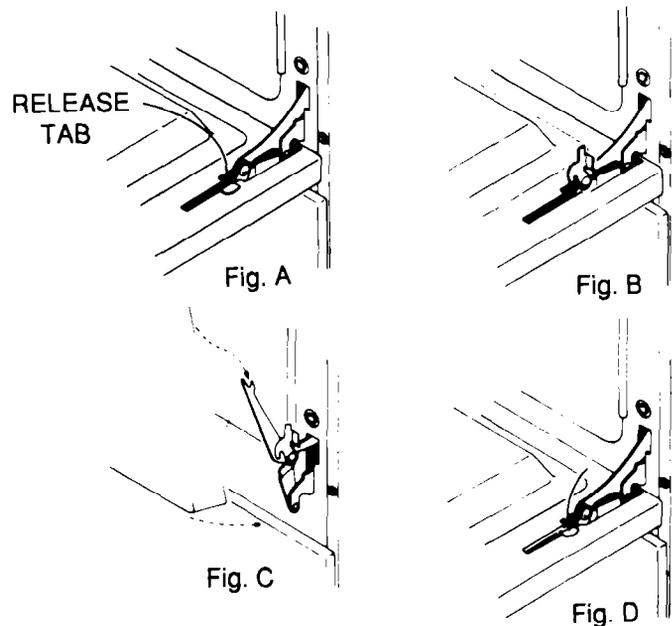
Remove the doors for easier cleaning.

To remove:

1. Open the door fully and raise the release tab on each door hinge (see fig. A).
2. Raise the release tabs as far as they will go (see fig. B), then close the door to the point where it will hold a partially open position.
3. Grasp the door firmly at the sides, pull the lower edge away from the oven and lift the door off the hinge arms (see fig. C).

To replace:

1. Slip the hinge arms into the upper portion of the slots in the door.
2. Lower the door to the fully open position and push the release tabs down (see fig. A).



REMOVABLE OVEN BOTTOM

Remove the oven bottom for easier cleaning.

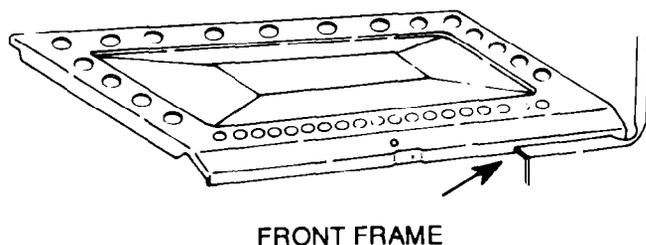
Be careful not to scratch the oven finish when removing or installing oven bottom.

To remove:

1. Remove the oven racks and guides (see above).
2. Lift the front of the oven bottom enough to clear the front frame, then pull out.

To replace:

1. Slide the oven bottom into the oven so that the back edge of the oven bottom rests on the ridge in the back oven wall.
2. Lower the front of the oven bottom into place behind the front frame.



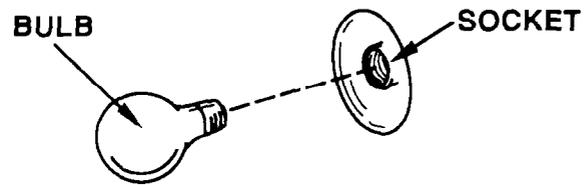
REPLACING THE OVEN LIGHT (some models)

Do not touch hot oven bulb. Do not touch bulb with wet hands. Never wipe oven light area with wet cloth.

Never touch the electrically live metal collar on the bulb when replacing it.

Electrical power must be shut off if you have to replace a broken bulb.

Replace the bulb with a 40 watt appliance bulb. An appliance bulb is smaller than a standard 40 watt household bulb and is made to withstand high oven temperatures and have a much longer bulb life.



Before Calling for Service

Save time and money—Check this list before you call for service.

To eliminate unnecessary service calls, first, read all the instructions in this manual carefully. Then, if you have a problem, always check this list of common problems and possible solutions before you call for service.

PROBLEM	POSSIBLE CAUSE	DON'T CALL FOR SERVICE UNTIL YOU CHECK
<ul style="list-style-type: none"> Oven burners do not work. 	<ul style="list-style-type: none"> Gas supply not connected or not turned on. If using L.P. gas, tank may be empty Appliance not properly grounded or polarized. This can affect spark ignition. (spark ignition model only) Controls not set correctly 	<ul style="list-style-type: none"> Check the reducer shut-off valve and the gas supply shut-off valve to be sure they are open (see installation section) If using L.P. gas; is there any gas in the L.P. tank? Check installation section in this manual. Check operating instructions in this manual. See the installation section in this manual.
<ul style="list-style-type: none"> Foods do not bake properly 	<ul style="list-style-type: none"> Burners not adjusted properly Oven not preheated long enough Improper rack or pan placement Improper use of foil Improper temperature setting for utensil used Recipe not followed Using improper cookware Improper rack placement 	<ul style="list-style-type: none"> Be sure to preheat. 10 minutes below 350 degrees 15 minutes above 350 degrees Maintain uniform air space around pans and utensils; see oven cooking section. Be sure oven vent is not blocked Reduce temperature 25 degrees for glass or dull/darkened pans. Is recipe tested and reliable? See oven cooking section.
<ul style="list-style-type: none"> Foods do not broil properly 	<ul style="list-style-type: none"> Oven preheated Improper utensil used Improper broiling time Dirty oven 	<ul style="list-style-type: none"> Check broil pan placement in broiling section. Do not preheat when broiling. Use broiler pan and grid supplied with range. Check broiling chart in broiling section.
<ul style="list-style-type: none"> Oven smokes 	<ul style="list-style-type: none"> Broiler pan full of grease left in oven 	<ul style="list-style-type: none"> Check for heavy spillover. Clean pan and grid after each use.
<ul style="list-style-type: none"> Oven light or work light does not work (if equipped) 	<ul style="list-style-type: none"> Light switch in off position Light bulb or fluorescent light starter burned out 	<ul style="list-style-type: none"> Check switch setting Check or replace light bulb; see instructions

Before Calling for Service

ADJUSTING OVEN TEMPERATURE

The temperature in your new oven has been set correctly at the factory, so be sure to follow the recipe temperatures and times the first few times you bake in your new oven.

If you think the oven should be hotter or cooler, you can adjust it yourself. To decide how much to change the temperature, set the oven temperature 25°F higher or lower than the temperature in your recipe, then bake. The results of this "test" should give you an idea of how much the temperature should be changed.

To adjust upper oven temperature:

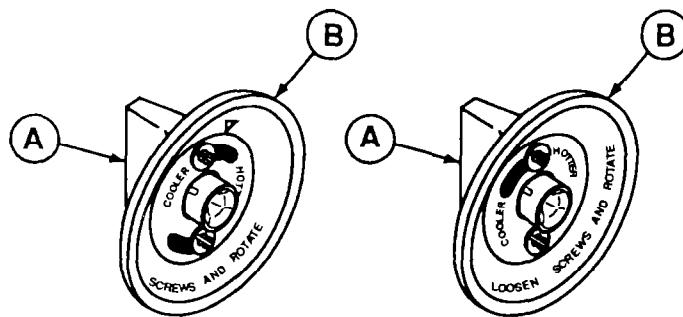
1. Push the BAKE button.
2. Select the temperature between 500°F and 550°F with the SET knob.
3. Quickly (within two seconds, before the BAKE function energizes) push and hold the BAKE button. The display will go blank and then will show the amount of degrees difference between the original factory temperature setting and the current temperature setting. If the oven temperature has never been adjusted the display will read 00.
4. The temperature can be adjusted up to 35°F hotter or 35°F cooler, in 5°F steps, by turning the SET knob. A minus sign (-) before the number means that the oven will be cooler by displayed amount of degrees.
5. When you have made the desired adjustment, push the CLOCK button to go back to the time of day display or use your oven as you would normally.

Note The self-clean temperature will not be changed by the adjustments described above.

To adjust lower oven temperature:

1. Turn OVEN TEMP knob to OFF and remove the knob by pulling straight off.

2. Look at the back of the knob. The arrow pointing to the center of the upper screw indicates the original factory setting. The knob can be adjusted up to 50° hotter or 50° cooler, in 10° increments.
3. Use a screwdriver to loosen the two screws about 1 turn each.
4. Hold the knob handle (A on illustration) while turning the knob skirt (B on illustration) in the desired direction. As you turn you should be able to hear clicks and feel notches or teeth. Each click or notch is 10°. You can turn up to 5 clicks or notches in either direction.
5. When you reach the desired adjustment, retighten both screws.
6. **IMPORTANT:** Before you replace the OVEN TEMP knob, carefully read the instructions for replacing the knob (above). Do not force the knob onto the thermostat stem or you may damage it.



MAKES OVEN COOLER
(Screw Moved Toward Cooler)

MAKES OVEN HOTTER
(Screw Moved Toward Hotter)

LIMITED WARRANTY

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:

ROPER APPLIANCES

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 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) found defective in material or workmanship will be supplied. Labor on the refrigerating system 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 is 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.
7. Any repair made under the terms of this warranty must be performed by a service authorized by Whirlpool Corporation to service Roper brand appliances.

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 FOR ROPER EXPRESS WARRANTIES. 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 service in your area.

-OR-

- Phone 1-(800)44-ROPER (1-(800)447-6737) between 8:00-4:30 Eastern Time - Monday thru Friday.