

# Electric Range Use and Care Guide

## ROPER

### Appliances

FEP210V FEP335V  
 FEP310V FEP340V  
 FEP320V FEP350V  
 FEP330V FEC350V

### 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).

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

## Contents

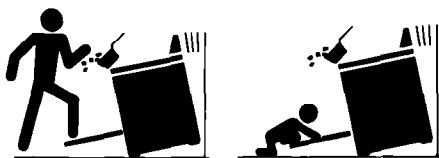
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# Important Safety Instructions

## **⚠ 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 8) 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 aren't 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 rack 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 elements 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 on continuous-cleaning ovens. No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.
31. 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.
32. Disconnect the electrical supply before servicing the range.

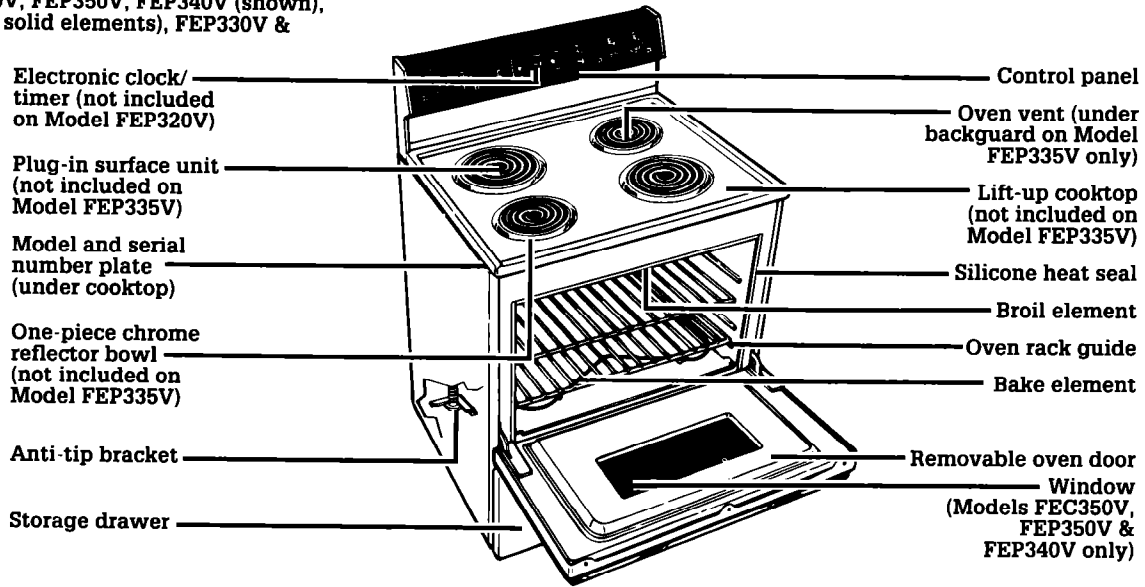
▪ **FOR YOUR SAFETY** ▪

**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.**

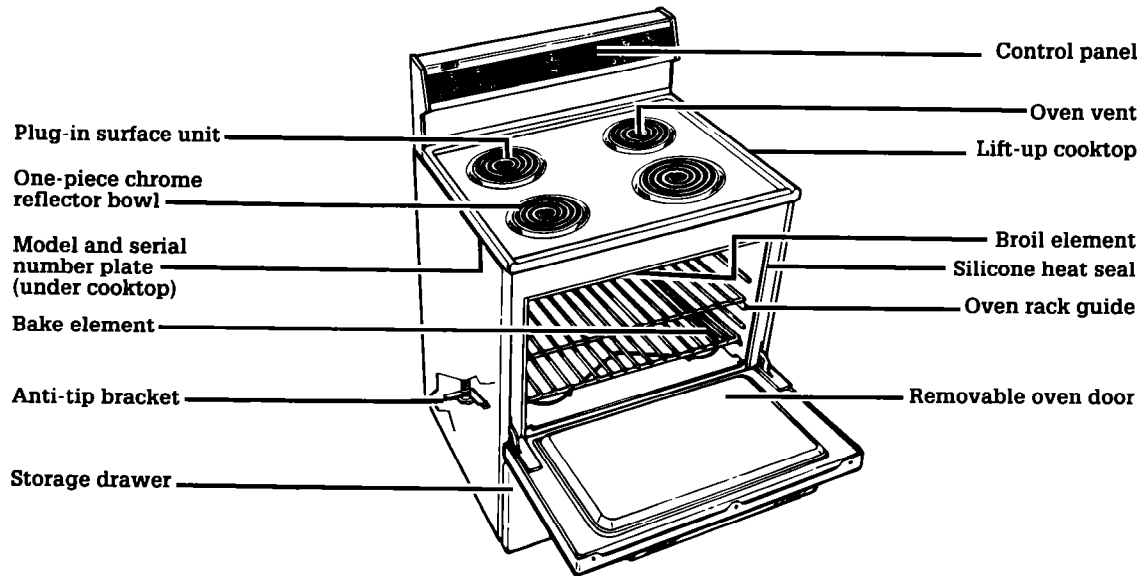
▪ **SAVE THESE INSTRUCTIONS** ▪

# Parts & Features

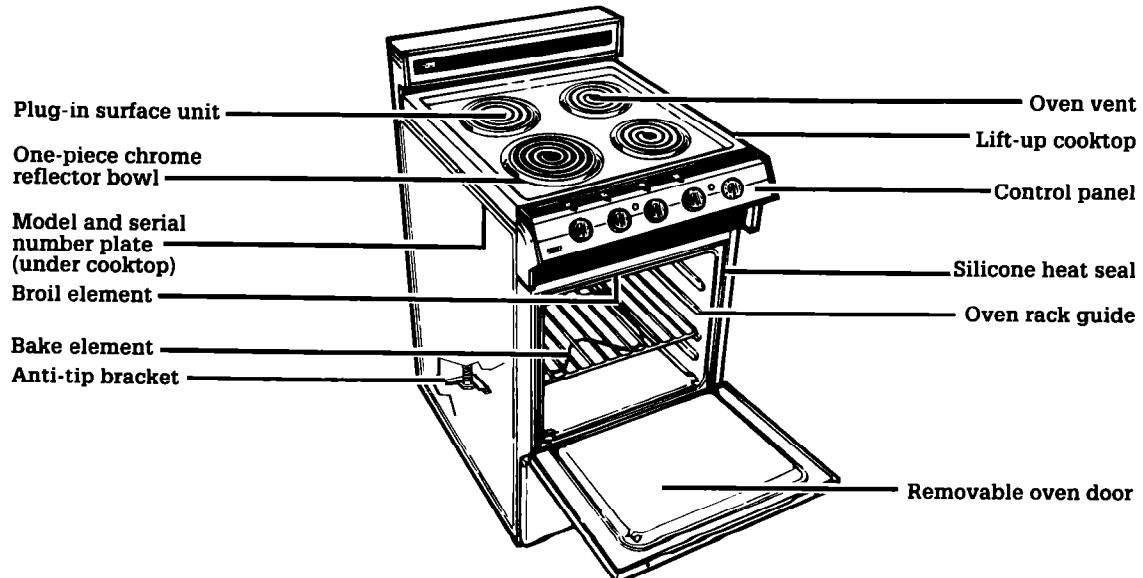
Models FEC350V, FEP350V, FEP340V (shown), FEP335V (with solid elements), FEP330V & FEP320V



## Model FEP310V

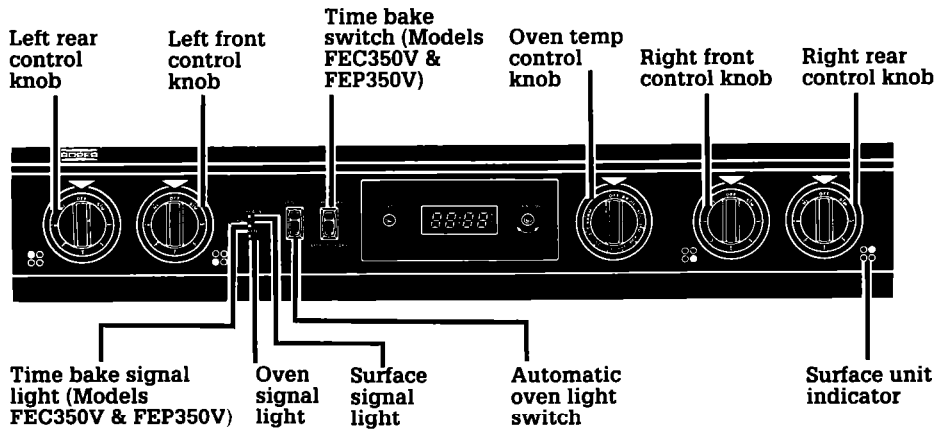


## Model FEP210V

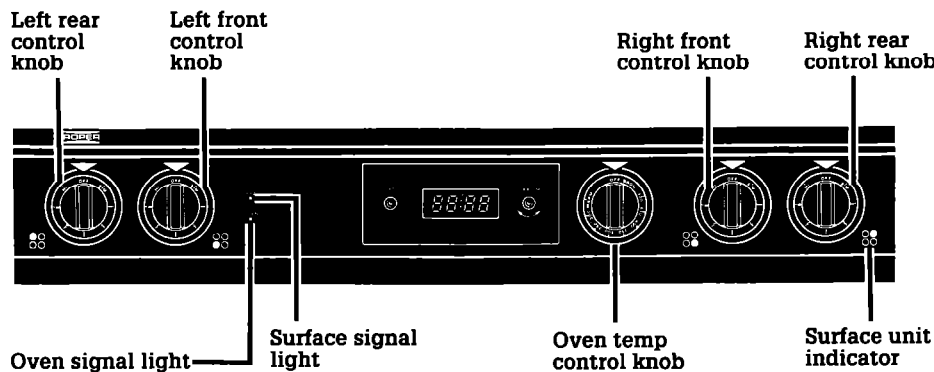


# Using Your Range

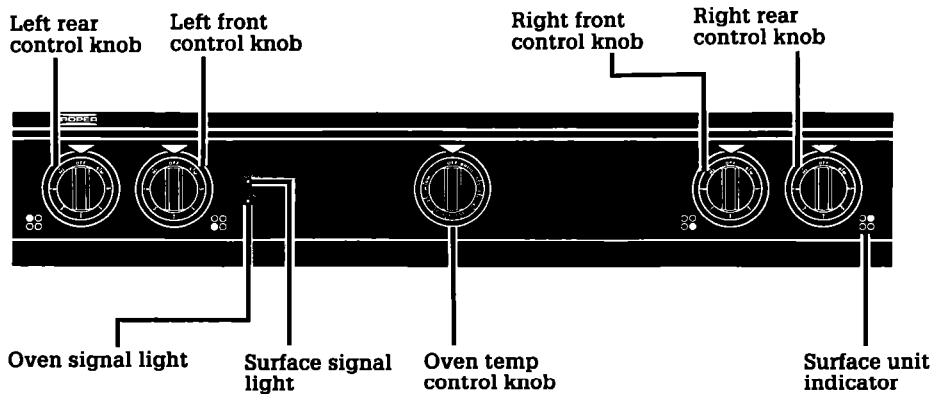
Models FEC350V, FEP350V & FEP340V



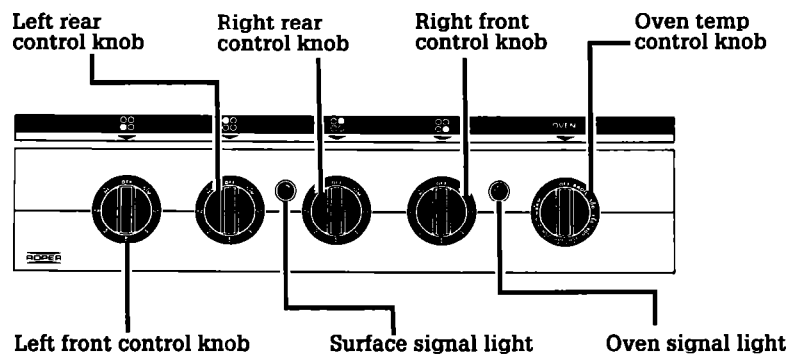
Models FEP335V & FEP330V



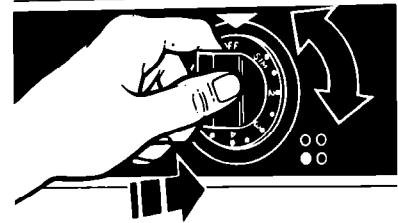
Models FEP320V & FEP310V



Model FEP210V



## 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 indicators

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

### Signal lights

The Surface Signal Light on the control panel will glow when a surface unit is 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, 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 (Model FEP335V)

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.

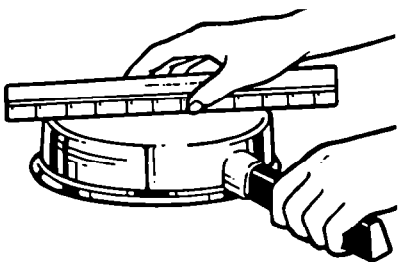
Solid elements hold heat longer than conventional surface units. For best cooking results, use a high setting for only a short period of time. Then use a lower setting to complete the cooking. You may want to turn the solid element surface unit OFF a few minutes before you finish cooking.

## ⚠ 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.**

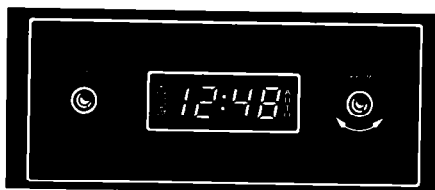
To check your cookware for flatness, place a straight-edge across the bottom of each piece. Rotate the straight-edge across the bottom. If light shows anywhere between the pan and the straight-edge, the pan is not flat. Do not use it.

## ⚠ WARNING

### Burn 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 clock and timer (Models FEC350V, FEP350V, FEP340V, FEP335V & FEP330V)



### Electronic clock and timer (Models FEP340V, FEP335V & FEP330V)

The clock/timer acts as both a time-of-day clock and as a minute timer.

#### To set time of day:

When the range is connected to power, the clock display will blink at 88:88 until the time-of-day is set. To set time-of-day, depress the Set Button once. The triangle and clock signal lights on the display will light up and remain lit until the time is set. Within 15 seconds, turn the Clock/Timer Knob to the correct time.

#### To set the timer:

Turn the Clock/Timer Knob clockwise to the desired setting, up to 9 hours 50 minutes. (Knob must be turned four or five clicks before time will advance.) The triangle and bell signal lights will light up. The timer will count down the time while flashing the time-of-day every 12 seconds. Three beeps will sound at the end of the set time and the signal lights will go off.

### Electronic clock with cook and minute timer (Models FEC350V & FEP350V)

This electronic control acts as a time-of-day clock, as a minute timer up to 9 hours 50 minutes, and as an automatic stop timer which allows you to begin cooking now and set the oven to turn itself off later.

#### To set time of day:

When the range is connected to power, the clock display will blink at 88:88 until the time-of-day is set. Turn the Clock/Timer Knob in either direction to set time-of-day. (Knob must be turned four or five clicks before time will advance.)

#### To set the minute timer:

Push the Set Button once. A beep will sound and a bell will light on the display. Turn the Clock/Timer Knob clockwise to the desired setting, up to 9 hours 50 minutes.

**NOTE:** The knob must be turned within 15 seconds after the button is pushed.

The timer will count down the time and sound a tone at the end of the set time.

To check time-of-day during a minute timer interval:

- Push the Set Button once. A beep will sound and the time-of-day will be displayed.

To return to the minute timer display:

- Push the Set Button once. A beep will sound and the minute timer will reappear.

#### To set the automatic stop timer:

1. Set the Time Bake Switch to TIME BAKE. The TIME BAKE Signal Light will light.
2. Turn the Oven Temp Control to the desired oven temperature.
3. Push the Set Button twice. A beep will sound with each push and a bell will light on the face of the clock along with the word "AUTO"
4. Turn the Clock/Timer Knob to the desired cook time up to 9 hours 50 minutes.

**NOTE:** Knob must be turned within 15 seconds after button is pushed.

The oven will turn on within the next 30-40 seconds and will turn off automatically at the end of the set cook time.

To check time-of-day during cooking:

- Push the Set Button once. A beep will sound and the time-of-day will be displayed.

To return to the cook time display:

- Push the Set Button once. A beep will sound and the automatic cook time will reappear.

At the end of the set cook time, a tone will sound. Turn Oven Temp Control to OFF and set the Time Bake Switch to MANUAL BAKE.

**IMPORTANT:** After the oven has turned off, the Time Bake Switch **must** be returned to "Manual Bake". **IF THE TIME BAKE SWITCH IS NOT SET TO "MANUAL BAKE", THE OVEN WILL NOT WORK PROPERLY.**

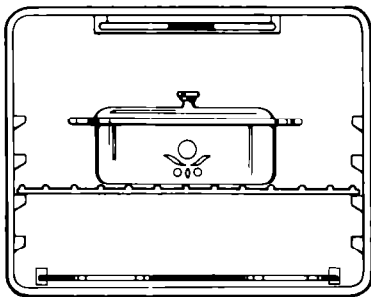
## Using the oven controls

### Baking

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

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

2. Set the Oven Temp Control to the baking temperature you want. The Oven Signal Light will come on. The oven is preheated when the Oven Signal Light first goes off.
3. Put food in the oven.

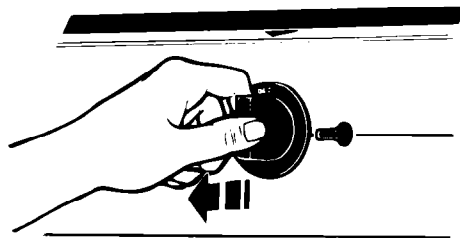


4. During baking, the elements will turn on and off to maintain the temperature setting. The Oven Signal Light will turn on and off with the elements. **The top element helps heat during baking, but does not turn red.**
5. When baking is done, turn the Oven Temp Control to OFF.

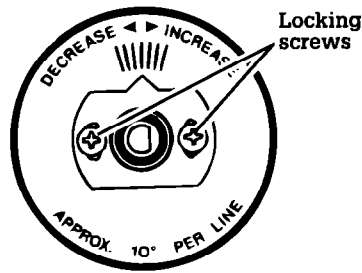
### Adjusting the oven temperature control

Does your oven seem hotter or colder than your old oven? The temperature of your old oven may have shifted gradually without you noticing the change. Your new oven is properly adjusted to provide accurate temperatures. But, when compared to your old oven, the new design may give you different results.

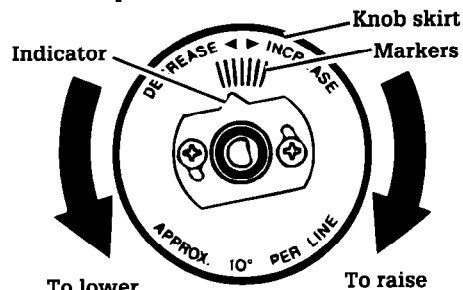
If, after using the oven for a period of time, you are not satisfied with the temperature settings, they can be adjusted by following these steps:



1. Pull the Oven Temperature Control Knob straight off.



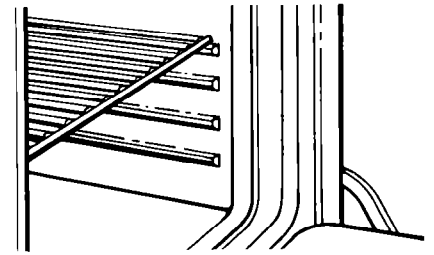
2. Loosen the locking screws. **Note the position of the indicator.**



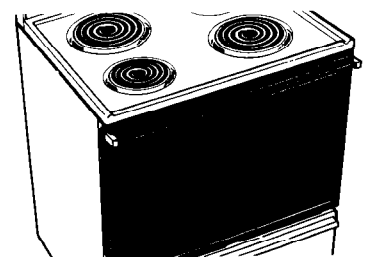
3. **To lower the temperature**, turn knob skirt counterclockwise to move the indicator one marker line to the right. Each line equals about 10°F (5°C).
4. **To raise the temperature**, turn knob skirt clockwise to move the indicator one marker line to the left. Each line equals about 10°F (5°C).

**Tighten the locking screws and replace the control knob.**

### Broiling

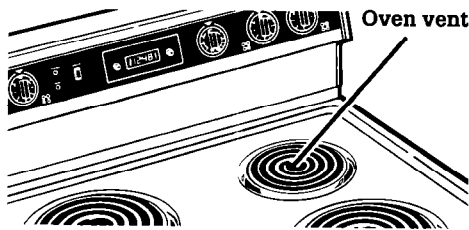


1. Position the rack(s) **before** turning the oven on. Refer to a rack placement chart and broiling chart in a reliable cookbook for recommended rack positions and broiling times.
2. Put the broiler pan and food on the rack.



3. Completely close the oven door to assure proper broiling temperatures.
4. Set the Oven Temp Control to BROIL.
5. When broiling is done, turn the Oven Temp Control to OFF.

## The oven vent



Hot air and moisture escape from the oven through a vent under the right rear surface unit (or under the backguard on Model FEP335V with solid elements). You can cook on the unit, or keep food warm on it while the oven is on.

The vent is needed for air circulation. Do **not block the vent**. Poor baking will result.

### **WARNING**

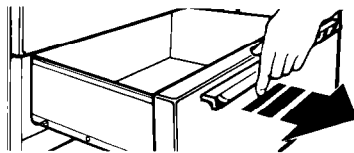
#### **Burn Hazard**

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

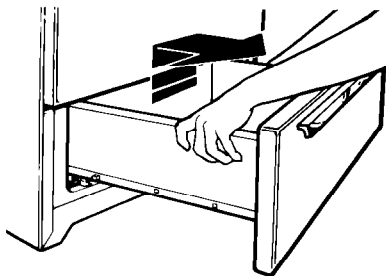
## The storage drawer (all models except FEP210V)

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:

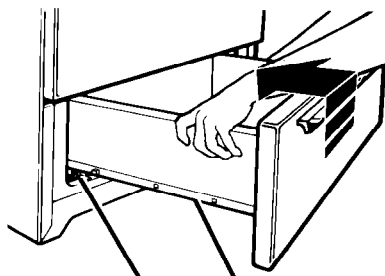


1. Empty drawer of any pots and pans before removing drawer. Pull drawer straight out to the first stop. Lift front and pull out to the second stop.



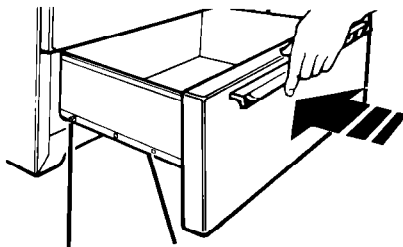
2. Lift back slightly and slide drawer all the way out.

### Replacing the storage drawer:



Roller      Drawer slide rail

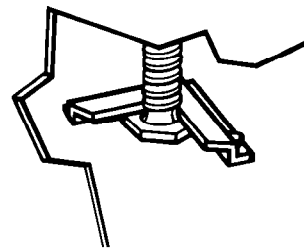
1. Fit ends of drawer slide rails over the drawer slide rails on bottom of oven frame.



Stop      Drawer slide rail

2. Lift front and push in until plastic stops on drawer slide rails clear rollers on oven frame drawer slide rails. 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.

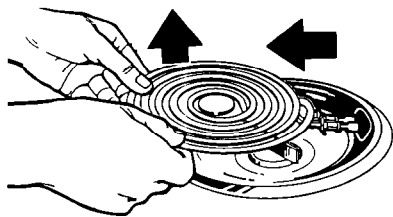
### The control panel

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.

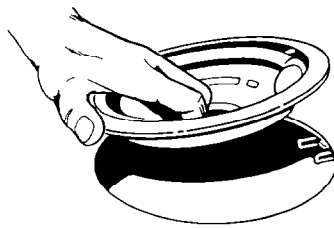
**NOTE:** When cleaning, never use steel wool, abrasives, or commercial oven cleaners which may damage finish. After cleaning, make sure all control knobs point to the OFF position.

### Surface units and reflector bowls (all models except FEP335V)

#### 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 12 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.

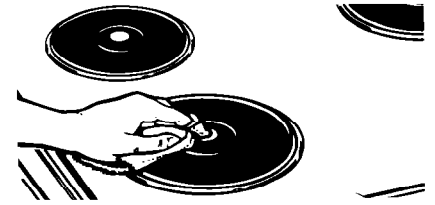
Reflector bowls reflect heat back to the utensils on the surface units. They also help catch spills. When they are kept clean, they reflect heat better and look new longer.

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.

### Solid element surface units (Model FEP335V)

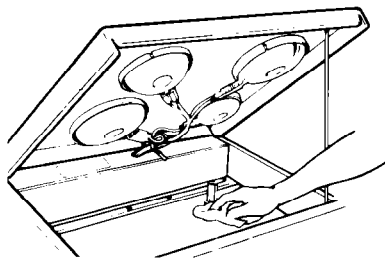


1. For best results, wipe off surface units with a damp soft cloth and soapy water after each use. Remove burned-on food with a soap-filled scouring pad. The red spot in the center of the surface unit will gradually wash off. This is normal and will not affect the operation of the surface unit.
2. **IMPORTANT:**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

## The lift-up cooktop (all models except FEP335V)



1. Lift front of cooktop at corners.
2. Swing up the support rod (if included on your model).
3. Carefully lower the cooktop onto the support rod.

**NOTE:** Models FEP310V and FEP210V do not include support rods. For these models, you must hold up cooktop while cleaning.

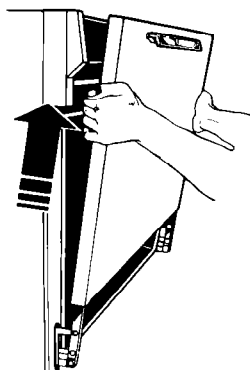
4. Wipe surface under cooktop with warm, soapy water. Use a soap-filled plastic scouring pad on heavily-soiled areas.

### **⚠ WARNING**

#### **Personal Injury And Product Damage Hazard**

- Be sure the rod fits in the groove in the front right corner 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 porcelain and the cooktop frame.

## The removable oven door



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

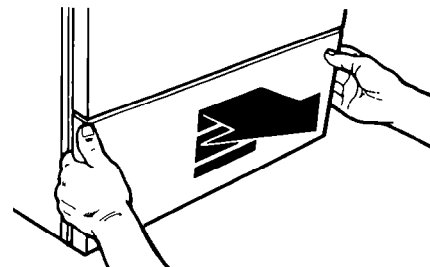
### **⚠ WARNING**

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

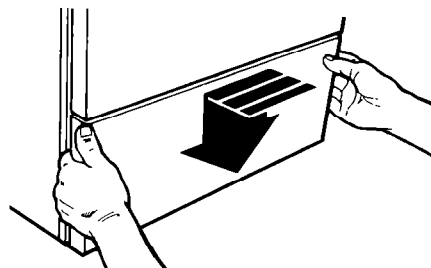
1. Open the door to the first stop position.
2. Hold the door at both sides and lift it **at the same angle it is in.**
3. **To replace,** fit the bottom corners of the door over the ends of the hinges.  
Push the door down evenly. The door will close only when it is on the hinges correctly.

## The lower panel (Model FEP210V)

The lower panel can be removed to help make it easier to clean under the range.



**To remove the lower panel,** lift it up and out.



**To replace the lower panel,** line it up with the bottom of the range, then push in and down to hook it in place.

## The standard-cleaning oven

The standard oven has to be hand cleaned. Use warm soapy water, soapy steel wool pads or a commercial oven cleaner. See "Cleaning chart" on page 12 for further instructions.

### CAUTION

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

#### Using foil

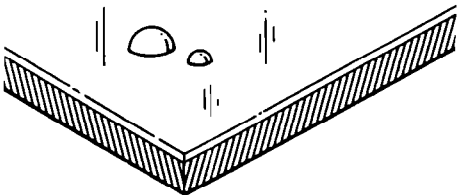
To catch sugar or starchy spills from pies and casseroles, use a piece of heavy-duty aluminum foil or a shallow pan on the lower rack (on models with more than one rack), slightly larger than the cooking container. On models with only one rack, place foil or shallow pan on rack under food container. This may, however, result in poor baking.

**NOTE: Do not use foil or foil liner to cover the oven floor. Poor baking results could occur.**

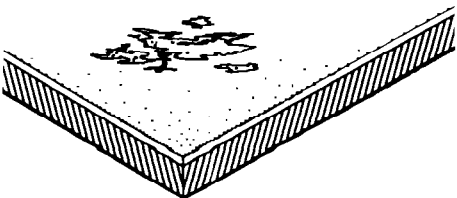
## The continuous-cleaning oven (Model FEC350V)

Standard oven walls are coated with smooth porcelain. Your continuous-cleaning oven walls are coated with a special, rougher porcelain. A fat spatter beads up on the smooth surface, but spreads out on the rougher surface. The bead of fat on the smooth surface chars and turns black. The spread-out fat on the rough surface **gradually** burns away at **medium to high baking temperatures** so the oven can return to a presentably clean condition.

**Fat spatter beads up. Turns black.**      **Standard porcelain**



**Fat spatter spreads out. Burns away.**      **Continuous-cleaning porcelain**



## Using foil

Using foil on the continuous-cleaning oven bottom is recommended to catch sugar and starchy spills from pies and casseroles. **It must be used properly.** Cut foil from a roll of heavy-duty 18-inch (45 cm) aluminum foil, or buy a foil kit (Part No. 241430) from your Roper Appliance dealer.

### WARNING

#### Burn, Electrical Shock And Product Damage Hazard

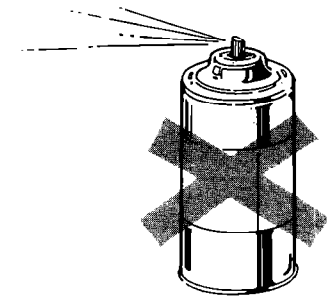
- Make sure all controls are OFF and the oven is cool before using foil. Failure to do so can result in burns or electrical shock.
- Do not let foil touch the bake element. It could damage the element. Make sure foil is flat on the bottom and away from the bake element.

1. Turn off all controls.
2. Lift the cool bake element slightly to lift the feet off the oven bottom.
3. Slide the foil under the bake element. Make sure the foil is centered and long enough to start up both side oven walls without wrinkling. For proper baking, **lower the bake element so all feet rest solidly on the foil.**

#### Cleaning tips

1. The oven window and racks are not coated. Clean them by hand.
2. The oven door does not get as hot as the walls. Some hand cleaning may be needed.
3. If you do more broiling than baking, hand cleaning may be needed.
4. Use aluminum foil on the oven bottom according to instructions. Spill-overs may not burn away and could stain the bottom.

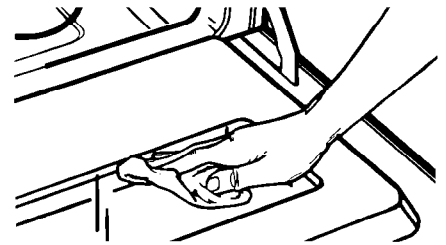
## Hand cleaning



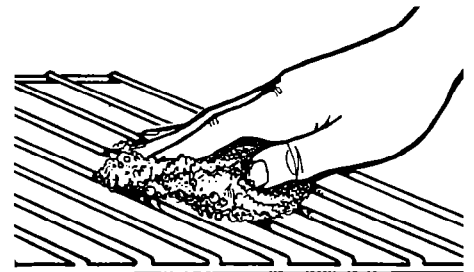
### WARNING

#### Personal Injury Hazard

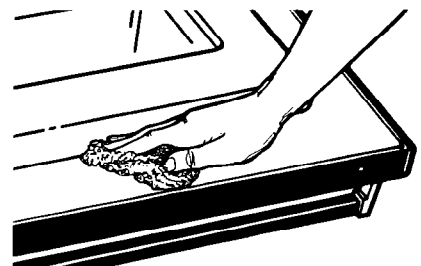
Do not use oven cleaning products in a continuous-cleaning oven. Some can become trapped in the porcelain surface and give off harmful fumes.



**WINDOW** (Models FEC350V, FEP350V & FEP340V) - Keep clean with warm soapy water or spray glass cleaner. Use a plastic scouring pad for heavily-soiled areas. Rinse well. **Do not use steel wool or abrasive cleansers.**



**RACKS** - Use a soapy steel wool pad for best cleaning results. Rinse well.



**WALLS AND DOOR** - Wash with warm soapy water. Use a steel wool pad or plastic scouring pad for heavily-soiled areas. Rinse well.

## Cleaning chart

### **⚠ WARNING**

#### Burn And Electrical Shock Hazard

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

PART	WHAT TO USE	HOW TO CLEAN
<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, lemon juice or milk) to remain on surface. Acids may remove the glossy finish.</b></li> <li><b>Do not use abrasive or harsh cleansers.</b></li> </ul>
<b>Coil 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>Solid element surface units</b>	Warm, soapy water and a soft cloth; soap-filled scouring pad or scouring powder. (See "Solid element surface units" on page 9 for more information.)	<ul style="list-style-type: none"> <li>Wipe off after each use.</li> <li>Before cleaning, make sure the cooktop and the surface units are cool.</li> <li>After each cleaning, rinse well and heat surface units until dry.</li> <li>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.</li> </ul> <p><b>NOTE:</b> This will improve surface unit appearance, but will not eliminate dark spots.</p>
<b>Trim rings</b>	Stainless steel cleaner or Cook Top Polishing Creme (Part No. 814009)*	<ul style="list-style-type: none"> <li>Before cleaning, make sure the cooktop and the surface units are cool.</li> <li>Follow directions provided with cleaner or polishing creme. <b>NOTE:</b> Yellowing of trim rings is normal from heat of the surface units and pans.</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>
<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> </ul>
<b>Oven racks</b>	Warm, soapy water or soapy steel wool pads.	<ul style="list-style-type: none"> <li>Wash, rinse and dry well. Use soapy steel wool pads for heavily-soiled areas.</li> </ul>
<b>Oven door glass (Models FEC350V, FEP350V &amp; FEP340V)</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>

\*See page 9 for ordering information.

Continued on next page

PART	WHAT TO USE	HOW TO CLEAN
<p><b>Standard oven</b></p>	<p>Warm, soapy water or soapy steel wool pads.  <b>OR</b>  Commercial oven cleaners.</p> <p>Heavy-duty aluminum foil or shallow pan.</p>	<ul style="list-style-type: none"> <li>▪ Make sure oven is cool.</li> <li>▪ Remove door for easier access.</li> <li>▪ Clean heavily-soiled areas or stains. Rinse well with water.</li> <li>▪ Remove door for easier access.</li> <li>▪ Place newspaper on floor to protect floor surface.</li> <li>▪ Follow directions provided with the oven cleaner.</li> <li>▪ Rinse well with clear water.</li> <li>▪ Use in well-ventilated room.</li> <li>▪ <b>Do not allow commercial oven cleaners to contact the heating elements, heat seal, thermostat or exterior surfaces of the range. Damage will occur.</b></li> <li>▪ Place piece of foil or shallow pan, slightly larger than the cooking container, on lower rack to catch spill-overs.</li> </ul>
<p><b>Continuous-cleaning oven</b></p>	<p>Warm, soapy water or a soapy steel wool pad.</p> <p>Heavy-duty aluminum foil.</p>	<ul style="list-style-type: none"> <li>▪ Make sure oven is cool.</li> <li>▪ Remove door for easier access.</li> <li>▪ Clean heavily-soiled areas or stains. Rinse well with water.</li> <li>▪ Place piece of foil on oven floor to catch spill-overs. Make sure the foil is centered and long enough to start up both side oven walls without wrinkling.</li> <li>▪ <b>Do not use commercial oven cleaners.</b></li> <li>▪ <b>Most fat splatters on oven walls and floor will gradually reduce to a presentably clean condition during baking.</b></li> </ul>

## The oven light (Models FEC350V, FEP350V & FEP340V)

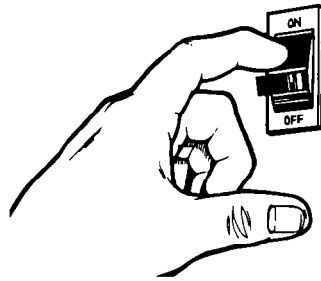
To turn the oven light on, push the Oven Light Switch on the control panel. Push the switch again to turn off the light.

To replace:

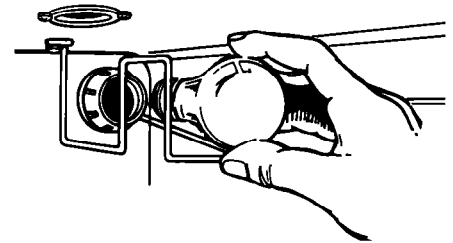
### **⚠ WARNING**

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

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



1. Unplug appliance or disconnect at the main power supply.



2. Remove the light bulb from its socket. Replace with a 40-watt appliance bulb. Plug in appliance or reconnect at the main power supply.

## Before You Call For Service

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

OPERATING PROBLEM	CHECK IF	WHAT TO DO
<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>▪ Fuse has blown or circuit breaker has tripped.</li> </ul>	<ul style="list-style-type: none"> <li>▪ 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>▪ Oven Temp Control is turned to a temperature setting.</li> </ul>	<ul style="list-style-type: none"> <li>▪ Turn Oven Temp Control to the desired temperature setting.</li> </ul>
<b>Surface units will not operate.</b>	<ul style="list-style-type: none"> <li>▪ Range is connected to electrical power.</li> <li>▪ Fuse has blown or circuit breaker has tripped.</li> </ul>	<ul style="list-style-type: none"> <li>▪ 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>Soil is visible on continuous-cleaning oven finish.</b>	<ul style="list-style-type: none"> <li>▪ You broil often.</li> <li>▪ Soil is on door.</li> <li>▪ Soil is caused by sugar and starchy spills.</li> </ul>	<ul style="list-style-type: none"> <li>▪ The special finish is designed to <b>gradually reduce oven soil</b> during normal baking or roasting. It is not designed to keep your oven spotless, only presentably clean. If you broil often, you may see oven soil. Follow hand cleaning tips on page 11.</li> <li>▪ The door is cooler than the oven walls. Soil will be more visible on the door than other areas in the oven. See hand cleaning tips on page 11.</li> <li>▪ Sugar and starchy spills may leave stains. See page 11 for hand cleaning tips. <b>Keep foil on oven bottom to catch these spills.</b></li> </ul>
<b>Cooking results aren't what you expected.</b>	<ul style="list-style-type: none"> <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 completely closed the oven door.</li> <li>▪ You are allowing enough time for surface units to warm up or cool off to the desired heat setting (solid element surface units only).</li> </ul>	<ul style="list-style-type: none"> <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>▪ Completely close oven door.</li> <li>▪ 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.</li> </ul>

# LIMITED WARRANTY



## 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 beneath the lift-up cooktop (see illustrations on page 4).

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,