

# Electric Cooktop Use and Care Guide

## ROPER

### Appliances

CEX200V

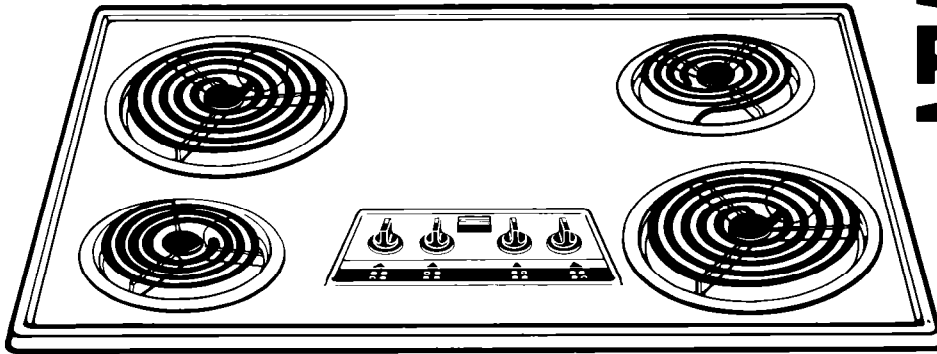
CEX210V

CEX215V

CEX310V

CEX630V

CEX650V



### Thank you for choosing a Roper appliance.

This Use and Care Guide will help you operate and maintain your new, quality-built Roper cooktop. Keep this Use and Care Guide in a safe place for future reference.

### Complete and mail the Product Registration Card.

This card enters your warranty into our warranty system that insures efficient claim processing, can be used as a proof of purchase for insurance claims and helps Roper to contact you immediately in the unlikely event of a product-safety recall.

### Please remember...

It is your responsibility to be sure that your cooktop:

- Has been properly installed where it is protected from the elements, and on a counter strong enough to support its weight. (See the Installation Instructions.)
- Is not used by anyone unable to operate it properly.
- Is properly maintained.
- Is used only for jobs expected of a home cooktop.

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

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## Important Safety Instructions

### **⚠️ WARNING**

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

1. Read all instructions before using the cooktop.
2. Install or locate the cooktop only in accordance with the provided Installation Instructions. It is recommended that the cooktop be installed by a qualified installer. The cooktop must be properly connected and grounded to electrical supply.
3. DO NOT use the cooktop for warming or heating the room. Persons could be burned or injured or a fire could start.
4. DO NOT leave children alone in area where cooktop is in use. They should never be allowed to sit or stand on any part of the cooktop. They could be burned or injured.
5. DO NOT wear loose or hanging garments when using the cooktop. They could ignite if they touch a hot surface unit and you could be burned.
6. DO NOT repair or replace any part of the cooktop unless specifically recommended in this manual. All other servicing should be referred to a qualified technician.
7. DO NOT store flammable materials on or near the cooktop. They could explode or burn.
8. DO NOT use water on grease fires. Never pick up a flaming pan. Smother flaming pan by covering with a well-fitted lid, cookie sheet or flat tray. Flaming grease outside of pan can be extinguished with baking soda or, if available, a multipurpose dry chemical or foam-type extinguisher.
9. Use only dry potholders. Moist or damp potholders on hot surfaces may result in burns from steam. DO NOT use a towel or bulky cloth for a potholder. They could catch on fire.
10. 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.
11. DO NOT leave surface units on high heat settings. Boil-overs and greasy spill-overs could cause steam and smoke, and could ignite and burn you.
12. Make sure the reflector bowls are in place during cooking. Cooking without reflector bowls may subject the wiring and components underneath them to damage.
13. 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.
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. 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.
16. DO NOT soak removable heating elements in water. The element will be damaged and shock or fire could result.
17. DO NOT heat unopened containers. They could explode. The hot contents could cause burns and container particles could cause injury.
18. DO NOT store things children might want above the cooktop. Children could be burned or injured while climbing on it.
19. DO NOT touch surface units or areas near surface units. Areas near surface units become hot enough to cause burns. During and after use, DO NOT touch, or let clothing or other flammable materials contact surface units or areas near surface units until they have had sufficient time to cool.

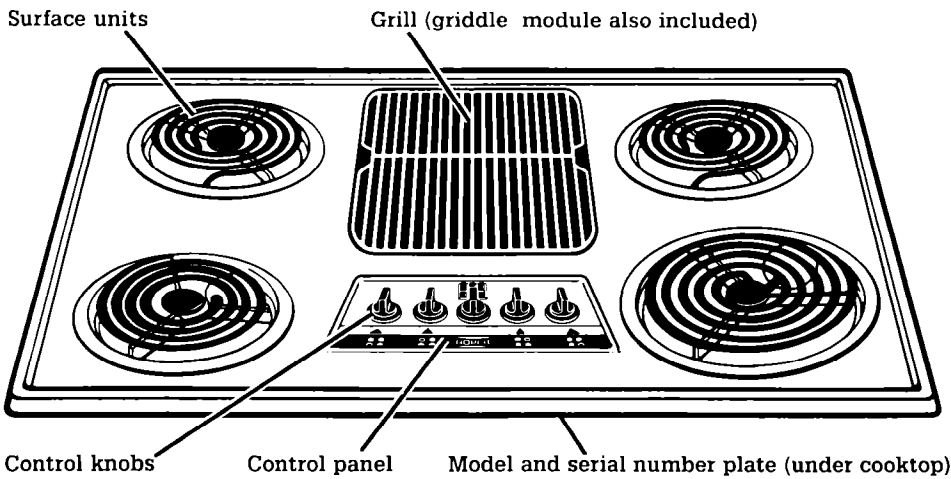
▪ **FOR YOUR SAFETY** ▪

**DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS AND LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE. THE FUMES CAN CREATE A FIRE HAZARD OR EXPLOSION.**

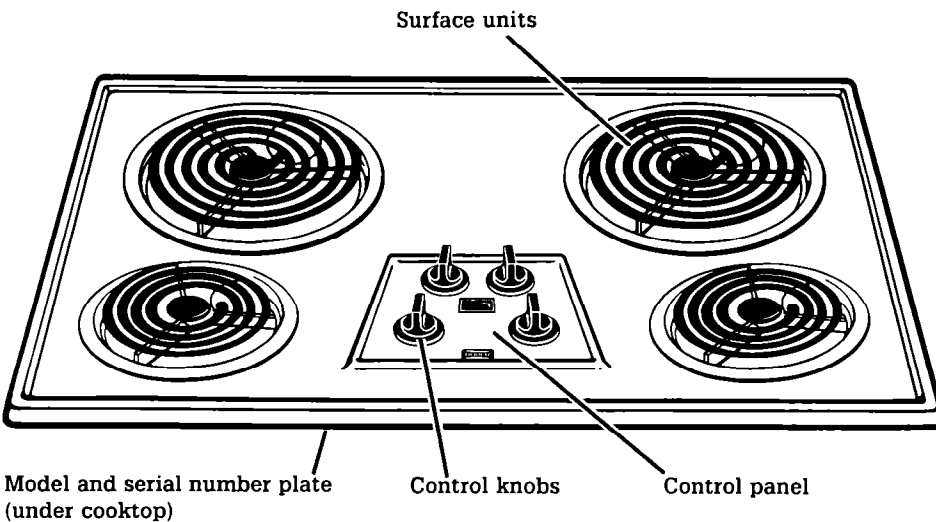
▪ **SAVE THESE INSTRUCTIONS** ▪

# Using Your Cooktop

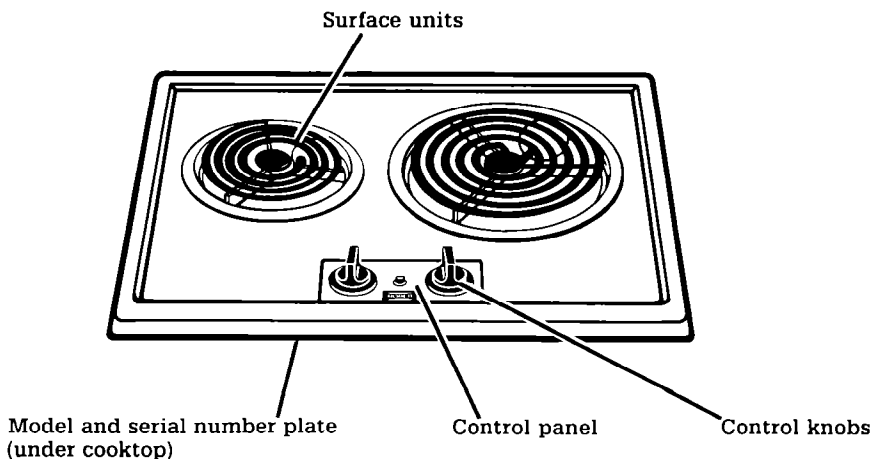
Models CEX650V (shown)  
CEX630V (does not include grill or griddle)



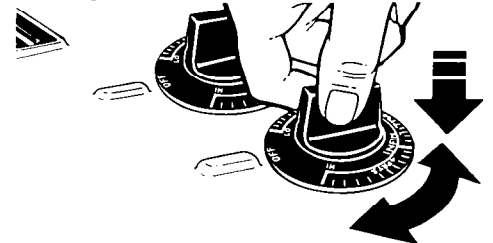
Model CEX310V



Models CEX210V (shown), CEX200V &  
CEX215V (with solid elements)



## 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

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

## **⚠️WARNING**

### **Burn And Fire Hazard**

**Be sure all control knobs are turned to OFF and all 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.**

**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 CEX215V)**

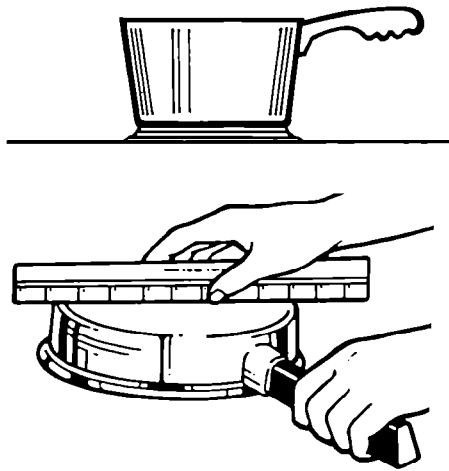
Before placing a pan on solid element surface units for the first time, heat on high setting for five minutes. The surface units will give off smoke as the protective coating, applied at the factory, finishes bonding to the surface.

Continued on next page  
Page 3

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 very 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.

### 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. Move the straight-edge. If light shows anywhere between the pan and the straight-edge, the pan is not flat. Do not use it.

## ⚠ WARNING

### Burn Hazard

- If the pan is too small for the surface unit, you could be burned by the heat from the exposed section of the surface unit. Use correctly sized 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.

## ⚠ CAUTION

**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.**

### Using the grill and griddle (Model CEX650V)

## ⚠ WARNING

### Burn And Fire Hazard

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

### Before you use the grill or griddle for the first time:

1. The cooking surfaces should be washed with warm, soapy water, rinsed and dried. Never use a metal scouring pad or abrasive cleaner on the grill or griddle; these will damage the non-stick surface.
2. After cleaning, lightly wipe the cooking surfaces with cooking oil to prevent food from sticking. You don't have to season (grease) the griddle every time you use it. Do not use shortening or butter to season the griddle.

3. Before you use the griddle for the first time, preheat on HI, then turn control to a lower setting to cook. Turn off the elements when cooking is finished. Leaving them ON will damage the griddle.
4. Place food directly on cooking surface. DO NOT use cookware on the grill or griddle. Use only plastic or nylon kitchen utensils on the grill and griddle. Metal can damage the non-stick cooking surface.

**NOTE:** Do not grill with the controls on the high setting. Excessive smoke and flare-up could result.

### Grill chart

FOOD	CONTROL SETTING	FIRST SIDE	SECOND SIDE	COMMENTS
<b>Beef steak</b> (1/2 - 3/4")				
▪ rare	6	5 min.	4 min.	
▪ medium	6	6 min.	6 min.	
▪ well	6	7 min.	7 min.	
<b>Beef steak</b> (1 - 1 1/2")				
▪ rare	6	5 - 6 min.	5 min.	
▪ medium	6	9 - 10 min.	10 min.	
▪ well	6	12 - 13 min.	12 min.	
<b>Hamburgers</b>	6	10 min.	10 min.	Turn as needed for even cooking.
<b>Pork chops</b>	6	15 min.	15 min.	Turn as needed for even cooking.
<b>Hot dogs</b>	6	4 min.	3 min.	Turn as needed for even cooking.
<b>Chicken pieces</b>	6	45 - 60 min.		Turn frequently.

## Griddle chart

Preheat griddle for 10 minutes on HI.

FOOD	CONTROL SETTING	FIRST SIDE	SECOND SIDE	COMMENTS
Sausage patties	5	9 min.	5 min.	
Bacon slices	HI	6 min.	2 min.	
Ham slice (3/4")	6	6 min.	6 min.	
Hamburgers	6	8 min.	8 min.	
Hot dogs	6	8 min.(turn often)		
French toast	6	3 min.	2 min.	
Grilled sandwiches	6	3 1/2 min.	3 min.	
Pancakes	6	2 min.	2 min.	Grease griddle with oil, if desired.
Fried eggs	HI	3/4 - 1 min.	1/2 min.	Grease griddle with oil, if desired.

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

## Caring For Your Cooktop

### ⚠ WARNING

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

### The control knobs

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

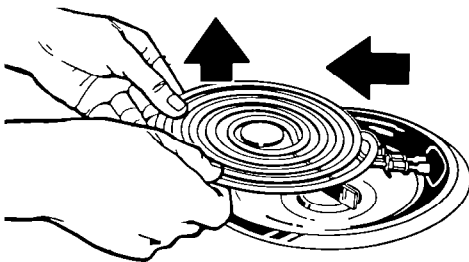
### The control panel

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

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

### Surface units and reflector bowls

#### Removing



1. Lift the edge of the unit opposite the receptacle, just enough to clear the reflector bowl.
2. Pull the surface unit straight away from the receptacle.



3. Lift out the reflector bowl. See Cleaning Chart on page 6 for cleaning instructions.

#### Replacing

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

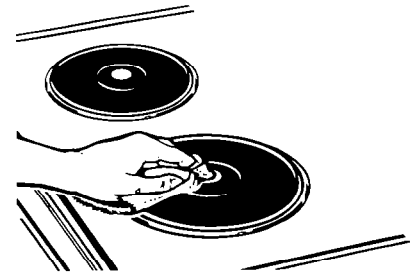
Reflector bowls reflect heat back to the utensils on the surface units. They also help catch spills. When they are kept clean, they reflect heat better and look new longer.

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 CEX215V)



1. For best results, wipe off surface units with a damp soft cloth and soapy water after each use. Burned-on food may be removed with a soapy 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:** After cleaning, apply a thin coat of salt-free oil to the COOL surface units, then heat 3 - 5 minutes. It may still smoke slightly when heated. If surface units have dark spots caused by grease and food, the oil treatment will improve their appearance but not eliminate the spots.

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

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

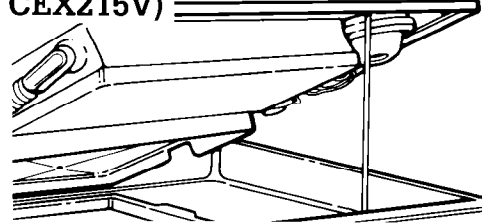
To obtain order information for Cook Top Polishing Creme (Part No. 814009) or Electrol® dressing (Part No. 814030), write to:

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

## The grill and griddle (Model CEX650V)

1. Lift grill/griddle cover and remove.
2. Remove the grill or griddle by lifting slightly at two diagonally-opposite corners. Remove drip pan.
3. Wash grill or griddle in warm, soapy water. Use a plastic scouring pad for heavily-soiled areas. **DO NOT use metal scouring pads or abrasive cleansers; they will scratch the non-stick finish.**
4. Empty and wash drip pan in warm, soapy water. Use a scouring pad for heavily-soiled areas.
5. Rinse and wipe dry.
6. Replace the drip pan, grill or griddle and cover.

## Lift-up cooktop (not included on Models CEX200V, CEX210V & CEX215V)



1. Remove grill/griddle cover, grill or griddle (Model CEX650V) and a front surface unit.
2. Lift front of cooktop at surface unit opening.
3. Carefully lower the cooktop onto the support rod.

**NOTE:** CEX310V does not include support rod. For this model, you

must hold cooktop up while cleaning.

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

## ⚠ WARNING

### Personal Injury And Product Damage Hazard

**Be sure the rod is positioned all the way to the front 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.**

## Cleaning chart

### ⚠ WARNING

### Burn And Electrical Shock Hazard

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

PART	WHAT TO USE	HOW TO CLEAN
<b>Cooktop surface</b>	Warm, soapy water and a soft cloth. Plastic scouring pad for heavily-soiled areas.	<ul style="list-style-type: none"> <li>Wipe off regularly when cooktop is cool.</li> <li><b>Do not allow food containing acids (such as vinegar, tomato, lemon juice or milk) to remain on surface. Acids can remove the glossy finish.</b></li> <li><b>Do not use abrasive or harsh cleaners.</b></li> </ul>
<b>Coil surface units and grill heating element</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; plastic scouring pad.	<ul style="list-style-type: none"> <li>Clean frequently.</li> <li>Wash, rinse and dry well.</li> <li><b>Do not use metal scouring pads or harsh cleansers.</b></li> <li>Use plastic scouring pad for cooked-on food.</li> </ul>
<b>Solid element surface units</b>	Warm, soapy water and a soft cloth; soapy plastic scouring pad or scouring powder.	<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, 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, then heat for 3 - 5 minutes. Slight smoking of oil will occur. Use Electrol<sup>®</sup> 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> <p>*See page 5 for ordering information.</p>

PART	WHAT TO USE	HOW TO CLEAN
Trim rings	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.</li> </ul> <p><b>NOTE:</b> Yellowing of trim rings is normal from heat of the surface units and pans.</p> <p>*See page 5 for ordering information.</p>
Grill, griddle and cover	Warm, soapy water and a soft cloth; plastic scouring pad.	<ul style="list-style-type: none"> <li>Clean after each use.</li> <li>Wash, rinse and dry well.</li> <li><b>Do not use metal scouring pads or harsh cleansers.</b></li> <li>Use plastic scouring pad for cooked-on food.</li> </ul>
Control knobs	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>
Control panel and trim	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>

## Before You Call For Service

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

OPERATING PROBLEM	CHECK IF	WHAT TO DO
Nothing operates.	<ul style="list-style-type: none"> <li>Cooktop 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>Contact qualified service technician to reconnect cooktop to electrical supply. (See Installation Instructions.)</li> <li>Replace fuse or reset circuit breaker.</li> </ul>
Surface units will not operate.	<ul style="list-style-type: none"> <li>Cooktop is connected to electrical power.</li> <li>Fuse has blown or circuit breaker has tripped.</li> </ul>	<ul style="list-style-type: none"> <li>Contact qualified service technician to reconnect cooktop to electrical supply. (See Installation Instructions.)</li> <li>Replace fuse or reset circuit breaker.</li> </ul>
Control knob(s) will not turn.	<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>
Food sticks to grill or griddle.	<ul style="list-style-type: none"> <li>Grill/griddle surface is scratched.</li> <li>Grill/griddle surface is seasoned.</li> </ul>	<ul style="list-style-type: none"> <li>Use only correct cooking and cleaning utensils that will not damage grill/griddle surface.</li> <li>Season grill/griddle surface, if needed. (See page 4 for additional grill/griddle cooking tips.)</li> </ul>
Cooking results aren't what you expected.	<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> </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> </ul>

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

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

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

### LIMITED WARRANTY



### Appliances

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

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

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

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

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

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

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

Some states do not allow the exclusion or limitation of consequential damages or limitations of how long an implied warranty may last, so the above limitations or exclusions may not apply to you. This warranty gives you specific legal rights, and you may have other rights which may vary from state to state.

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

If you need service for your Roper brand appliance:

- Contact your selling dealer for the authorized servicer in your area.

-OR-

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

