

Gas Range

Use and Care Guide

ROPER

Appliances

FGP210V FLP320V
 FLP210V FGP325V
 FGP215V FLP330V
 FGP310V FGP335V
 FLP310V FGP345V
 FGP315V FGP355V
 FGP320V FGC355V

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

	Page
Important Safety Instructions _____	2
Parts And Features _____	3
Using Your Range _____	4
Using the surface burners _____	4
Lighting standing pilots _____	5
Setting the clock and timer _____	5
Using the oven controls _____	5
The oven vent _____	6
Caring For Your Range _____	7
The control knobs _____	7
The control panel _____	7
The surface burner grates _____	7
The lift-up cooktop _____	7
The surface burners _____	7
The removable oven door _____	7
The standard-cleaning oven _____	8
The continuous-cleaning oven _____	8
Cleaning chart _____	9
The oven light _____	10
Before You Call For Service _____	11
Warranty _____	12
How to get service or assistance _____	12

Important Safety Instructions

Gas ranges 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 range, 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.

▪ FOR YOUR SAFETY ▪

IF YOU SMELL GAS:

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

IMPROPER INSTALLATION, ADJUSTMENT, 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.

▪ IMPORTANT ▪

TO THE INSTALLER: PLEASE LEAVE THIS INSTRUCTION BOOK WITH THE UNIT.

TO THE CONSUMER: PLEASE READ AND KEEP THIS BOOK FOR FUTURE REFERENCE.

1. Install or locate the 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 the proper gas supply and checked for leaks. If needed, the range must also be properly connected to electrical supply and grounded.



2. 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, shine a flashlight under range toward rear corners and verify that the anti-tip bracket(s) is engaged. See Installation Instructions for further details.
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 range. It is consumed in the flame during combustion. However, exposure to a small amount of benzene is possible if a gas leak occurs. Formaldehyde, carbon monoxide and soot are by-products of incomplete combustion. Properly

adjusted burners with a bluish rather than a yellow flame will minimize incomplete combustion.

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 burner and you could be burned.
8. DO NOT touch surface burners, areas near burners or interior surfaces of oven. Areas near surface burners and interior surfaces of an oven become hot enough to cause burns. During use, DO NOT touch, or let clothing or other flammable materials contact surface burners, areas near surface burners or interior surfaces of oven. 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.
9. Make sure the utensils you use are large enough to contain food and avoid boil-overs and spill-overs. Heavy splattering or spill-overs left on a range can ignite and burn you. Pan size is especially important in deep fat frying.
10. Turn pan handles inward, but not over other surface burners. This will help reduce the chance of burns,

igniting of flammable materials, and spills due to bumping of the pan.

11. Use only dry potholders. Moist or damp potholders on surface burners may result in burns from steam. DO NOT let potholder touch surface burners. DO NOT use a towel or bulky cloth for a potholder. They could catch on fire.
12. 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.
13. DO NOT use decorative covers or trivets over the surface burners.
14. DO NOT heat unopened containers. They could explode. The hot contents could cause burns and container particles could cause injury.
15. **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.
16. 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.

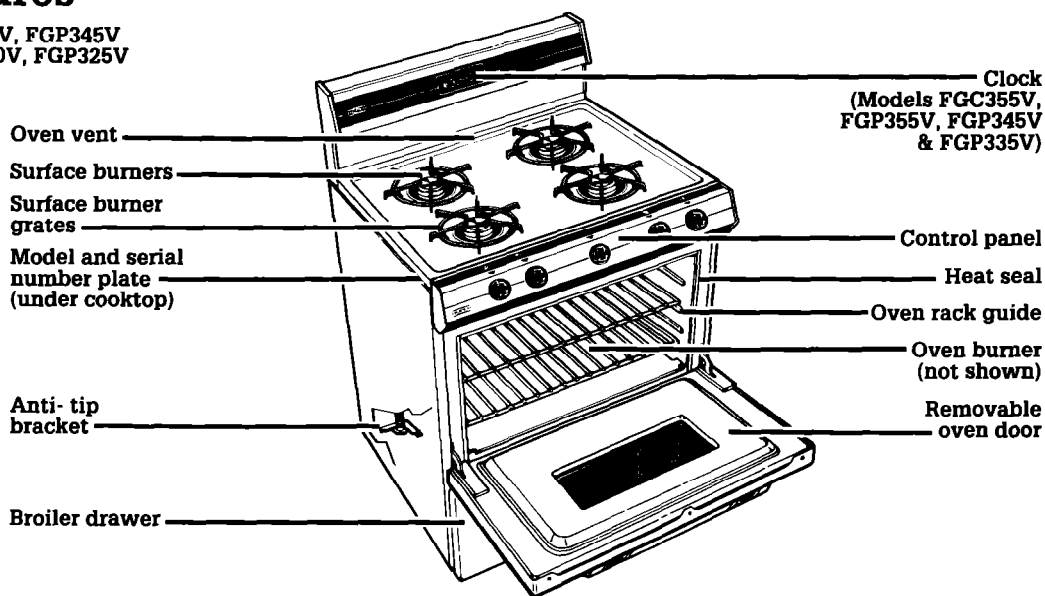
Continued on next page

17. Never leave surface burners unattended at high heat settings. A boil-over could result and cause smoking and greasy spill-overs that may ignite.
18. Make sure surface burners are off when you are finished, and when you aren't watching.
19. Use care when opening oven door. Let hot air or steam escape before removing or replacing food.
20. Always position oven rack(s) in desired location while oven is cool.
21. DO NOT store flammable materials on or near the range. They could explode or burn.
22. DO NOT store things children might want above the range. Children could be burned or injured while climbing on it.
23. 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.
24. NEVER use a match or other flame to look for a gas leak. Explosion and injury could result.
25. Know where your main gas shut off valve is located.
26. Keep range vents unobstructed.
27. Clean your range regularly. See care and cleaning instructions in this manual.
28. Be sure all range parts are cool before cleaning.
29. DO NOT clean door 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.

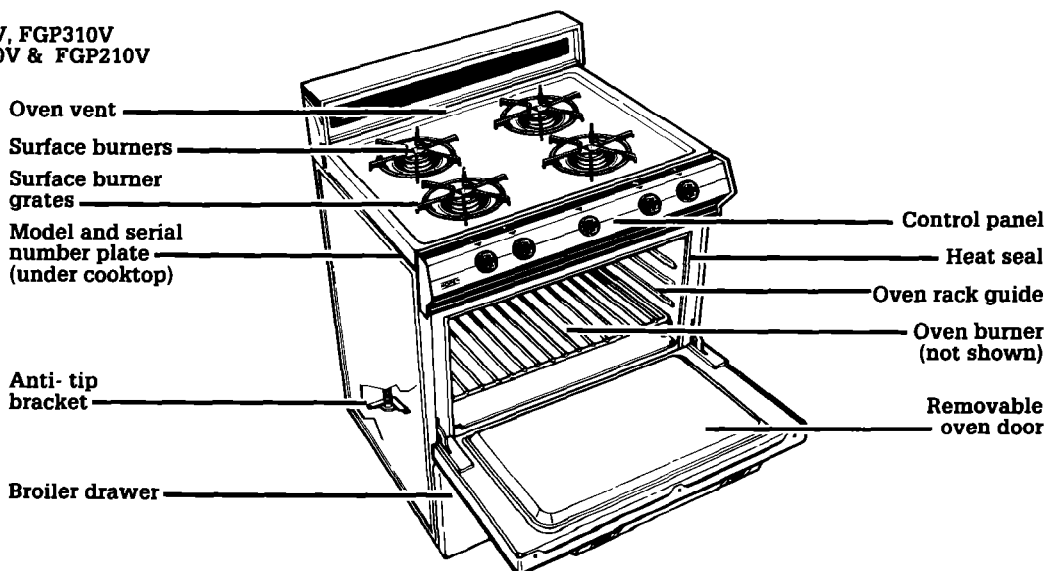
▪ **SAVE THESE INSTRUCTIONS** ▪

Parts & Features

Models FGC355V, FGP355V, FGP345V (shown), FGP335V, FLP330V, FGP325V, FLP320V & FGP320V

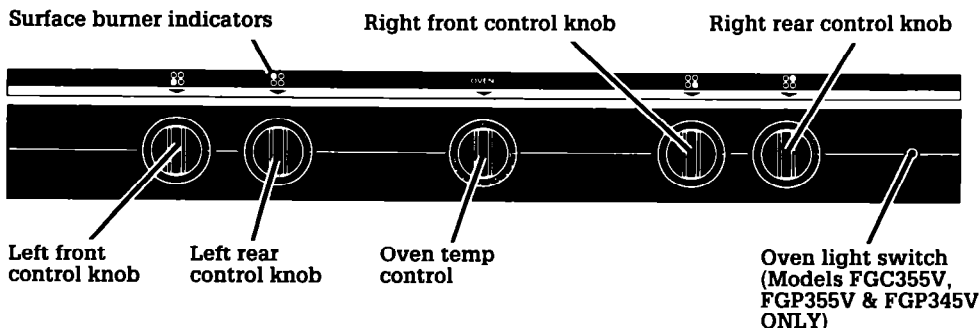


Models FGP315V, FLP310V, FGP310V (shown), FGP215V, FLP210V & FGP210V

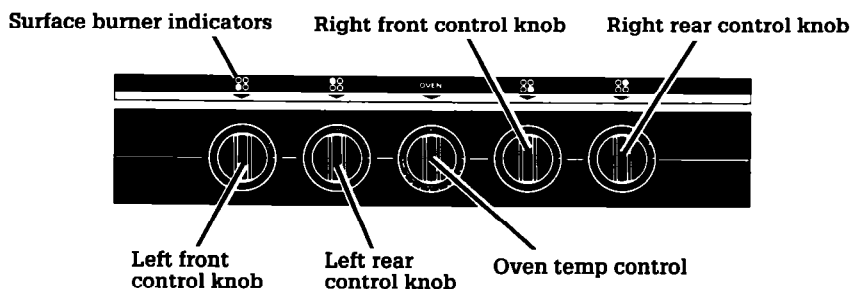


Using Your Range

Models FGC355V, FGP355V, FGP345V (shown), FGP335V, FLP330V, FGP325V, FLP320V, FGP320V, FGP315V, FLP310V, FGP310V

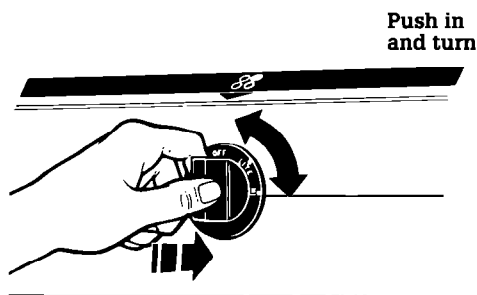


Models FGP215V, FLP210V & FGP210V



Using the surface burners

Your range is equipped with either standing pilots or electronic ignitors. Standing pilots must be lit initially with a match following the directions on page 5. The pilot light will remain lit when the burners are turned off. To turn a burner on again, just push in and turn the control knob to LITE and the burner will light. Electronic ignitors automatically light the burners each time the control knob is turned to LITE.



Control knobs must be pushed in, then turned to the LITE position. On electronic ignitor models, the clicking sound is the ignitor sparking.

After the burner lights, turn the control knob back to a desired setting. The control knob can be set anywhere between HI and low setting.

Surface burner indicators

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

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 LITE to light the burner. After the burner lights, turn control back to a desired setting.

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

Use a medium setting to continue cooking or to fry chicken or pancakes; for gravy, puddings and icing; to cook large amounts of vegetables.

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

NOTE: Do not cook with the control in the LITE position.

In case of a prolonged power failure

Surface burners with electronic ignitors can be manually lighted. Hold a lit match near a burner and slowly turn the control knob on until the burner lights. After the burner lights, turn the control knob to the desired setting. Power failures will not affect standing pilots.

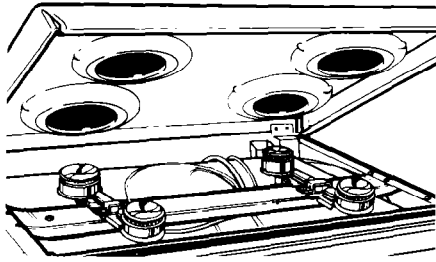
WARNING

Burn, Fire And Explosion Hazard

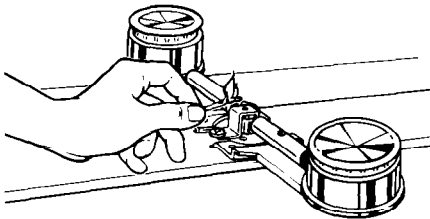
- Burner flame should not extend beyond the edge of the cooking utensil. The flame can burn you and cause poor cooking results.
- Be sure all control knobs are turned to OFF when you are not cooking. Someone could be burned or a fire could start if a burner is accidentally left ON.
- If the flame should go out while cooking, or if there is a strong gas odor, turn the burners OFF. Wait five minutes for the gas odor to disappear, before relighting burner. If gas odor is still present, see safety note on page 2. Failure to follow these precautions could result in explosion or fire.
- Do not attempt to light the oven burner during a power failure. Personal injury could result.

Lighting standing pilots (Models FLP320V, FGP320V, FGP310V & FGP210V)

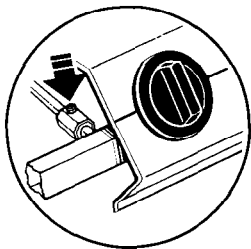
To light range pilots:



1. Make sure all controls are OFF.
2. Remove the surface burner grates from the cooktop. Lift the cooktop. (See "The lift-up cooktop" on page 7.)

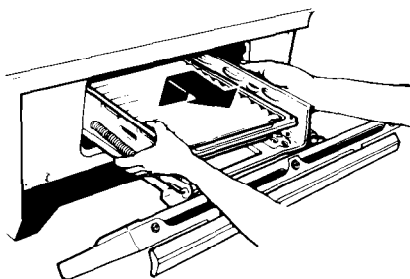


3. **To light**, hold a lit match over the pilot light located between the front and back burners. The pilot flame should be 1/4 to 3/8 in. (.6 - 1 cm) high.

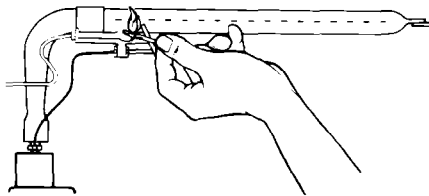


4. If the pilot flame needs adjustment, turn the pilot adjustment screw midway down the length of the manifold pipe, under the control panel.
5. Lower the cooktop and replace the grates before using the surface burners.

To light oven burner pilot:



1. Make sure the Oven Temp Control is OFF.
2. Remove the broiler drawer. Slide drawer out to stops, lift both sides, then slide the rest of the way out.



3. Hold a lit match over the oven burner pilot located at the rear of the burner.
4. After the oven burner pilot is burning steadily, check burner lighting by turning the Oven Temp Control to a temperature above 140°F (60°C). The burner will take 50-60 seconds to light.
5. Replace the broiler drawer.

Setting the clock and timer (Models FGC355V, FGP355V, FGP345V & FGP335V)



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:

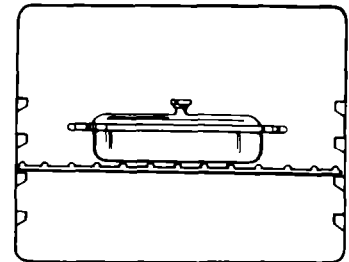
Turn the Clock/Timer Knob clockwise to the desired setting, up to 9 hours 50 minutes. (Knob must be turned four or five clicks before time will advance.) The triangle and bell signal lights will light up. The timer will count down the time while flashing the time-of-day every 12 seconds. Three beeps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

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 burner will automatically light in 50-60 seconds.
3. Preheat the oven for 10 minutes. Put food in the oven.

NOTE: Do not place food directly on the oven bottom.

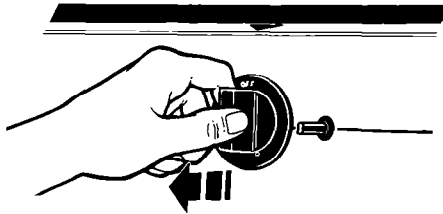


4. During baking, the oven burner will turn on and off to maintain the temperature setting.
5. When baking is done, turn the Oven Temp Control to OFF.

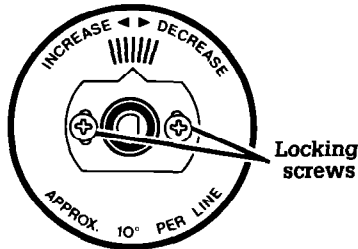
Adjusting the oven temperature control

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.

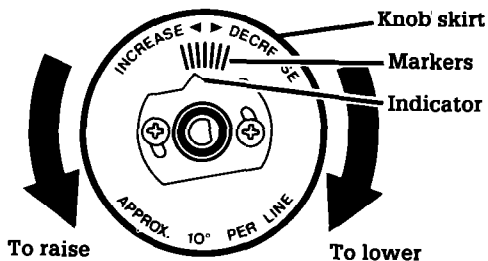
If, after using the oven for a period of time, you are not satisfied with the temperature settings, they can be adjusted by following these steps:



1. Pull the Oven Temperature Control Knob straight off.



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

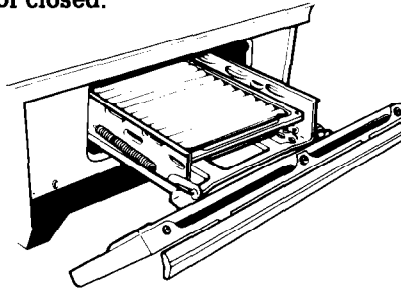


3. **To lower the temperature**, turn knob skirt clockwise to move the indicator one marker line to the left. Each line equals about 10°F (5°C).
4. **To raise the temperature**, turn knob skirt counterclockwise to move the indicator one marker line to the right. Each line equals about 10°F (5°C).

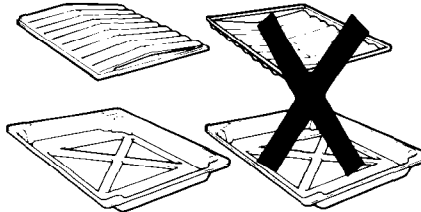
Tighten the locking screws and replace the control knob.

Broiling

The Broiler Drawer is located below the oven door. **Always broil with the oven door closed.**



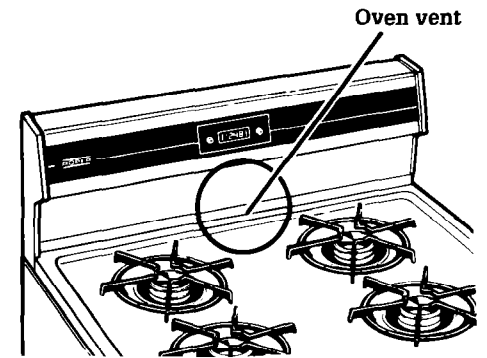
1. Pull the broiler drawer open and tilt the door panel down.



2. Place broiler pan grid so grease can drain down sides into lower part of broiler pan. See picture.
3. Before the broiler is turned on, place food on broiler pan and position the broiler pan at one of the three levels. Refer to a reliable cookbook for broiling chart.
4. Set the Oven Temp Control to BROIL. The broiler will automatically light in 50-60 seconds.
5. When broiling is done, turn the Oven Temp Control to OFF.

NOTE: Do not preheat the broiler before using. Completely close the broiler drawer during broiling.

The oven vent



Hot air and moisture escape from the oven through a vent located under the backguard. 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 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, or any of the surface burners.

Caring For Your Range

⚠ WARNING

Burn, Electrical Shock, Fire And Explosion Hazard

- Make sure all controls are OFF and the range is cool before cleaning.
 - Do not use oven cleaners, bleach or rust removers.
 - Do not use gasoline or other flammable liquids or vapors to clean this or any other appliance.
 - Keep the appliance area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
 - Do not obstruct the flow of combustion and ventilation air.
- Failure to follow these guidelines could result in burns, electrical shock, fire or explosion.

The control knobs

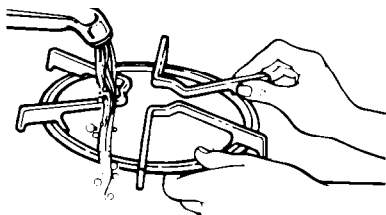
1. Turn control knobs to the OFF position.
2. Pull control knobs straight off.
3. Wash in warm, soapy water.
4. Rinse well and dry completely. Do not soak.

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.

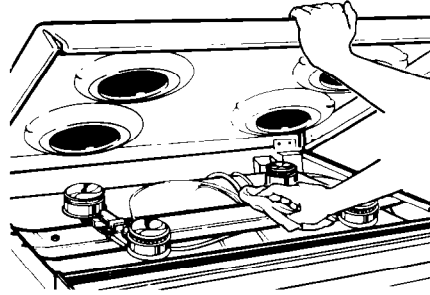
NOTE: When cleaning, never use steel wool, abrasives, or commercial oven cleaners which may damage finish. After cleaning, make sure all control knobs point to the OFF position.

The surface burner grates



1. Make sure all surface burners are off and the surrounding parts are cool.
2. Lift off the surface burner grates.
3. Wash the grates with warm soapy water or in a dishwasher. Use a non-abrasive plastic scouring pad for cooked-on foods. Rinse and dry well.
4. Replace burners grates.

The lift-up cooktop



1. Remove surface burner grates.
2. Lift front of cooktop at corners. (If there is not enough clearance on either side of cooktop to lift at corners, lift cooktop at burner opening.) Hold cooktop up securely with one hand.

NOTE: Models FGC355V, FGP355V, FGP345V, FGP335V, FLP330V, FGP325V, FLP320V & FGP320V have removable cooktops. For these models, lift cooktop completely off.

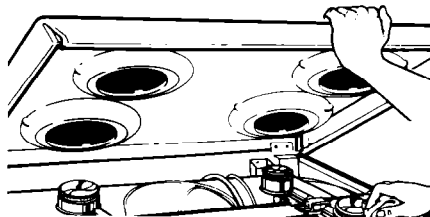
3. Wipe surface under cooktop with warm, soapy water. Use a soap-filled plastic scouring pad on heavily-soiled areas.
4. If your model has a removable cooktop, replace cooktop.

⚠ WARNING

Personal Injury And Product Damage Hazard

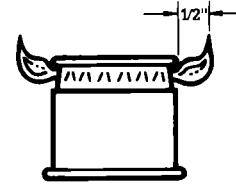
- Hold cooktop up securely. For models with removable cooktop, do not try to clean under the cooktop without removing the cooktop first. The cooktop could accidentally fall and injure you.
- Do not drop the cooktop. Damage can result to the porcelain and the cooktop frame.

The surface burners



1. Lift up the cooktop, following the instructions above.
2. Wipe off surface burners with warm, soapy water and a soft cloth after each use. Use a plastic scouring pad for cooked-on foods.
3. If ports are clogged, clean with a straight pin. **DO NOT enlarge or distort the ports. DO NOT use a toothpick to clean the ports.**

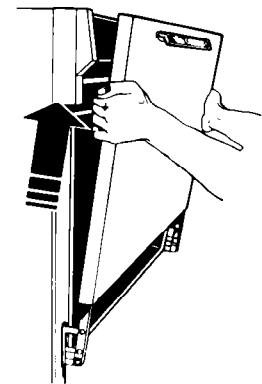
Typical top burner flame



4. Occasionally check the burner flames for proper size and shape as shown above. If flames lift off ports, are yellow, or are noisy when turned off, you may need to clean the burners (see above), or call a qualified technician for adjustment.
5. If your model has a removable cooktop, replace cooktop.

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 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 10 for further instructions.

⚠ CAUTION

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

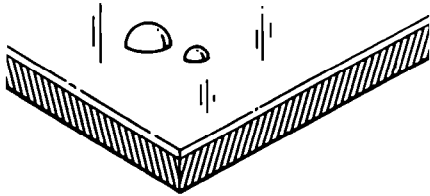
Use foil during cooking to keep oven clean. See "Using foil" below for more information.

The continuous-cleaning oven (Model FGC355V)

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.

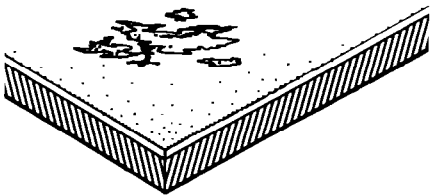
Fat spatter beads up. Turns black.

Standard porcelain



Fat spatter spreads out. Burns away.

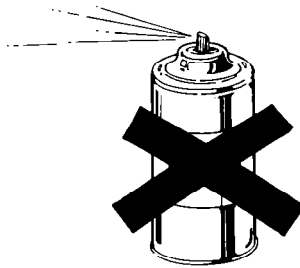
Continuous-cleaning porcelain



Cleaning tips

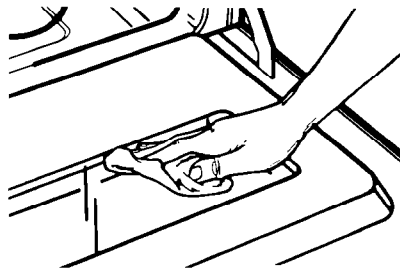
1. The oven window and racks are not coated. Clean them by hand.
2. The oven door does not get as hot as the walls. Some hand cleaning may be needed.
3. If you do more broiling than baking, hand cleaning may be needed.
4. Use aluminum foil or a shallow pan on the lower rack according to instructions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

Hand cleaning

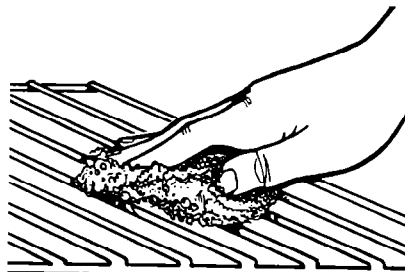


⚠ WARNING

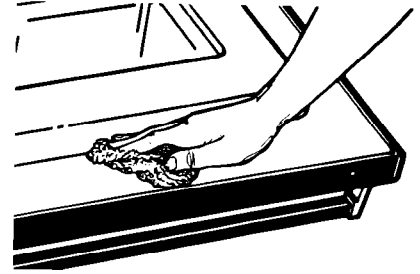
Personal Injury Hazard
Do not use oven cleaning products in a continuous-cleaning oven. Some can become trapped in the porcelain surface and give off harmful fumes.



WINDOW (Models FGC355V, FGP355V & FGP345V) - 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.

Using foil (standard and continuous-cleaning ovens)

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.

⚠ 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 use foil to cover oven floor or to completely cover a rack. Good air circulation is needed for the oven to operate properly. Poor cooking results and damage to the oven could occur.

1. Turn off all controls.
2. **Position foil or pan under the cooking container.** Make sure the foil is centered and large enough to catch any spill-overs.

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
Exterior surfaces	Warm, soapy water and a soft cloth. Non-abrasive plastic scouring pad for heavily-soiled areas.	<ul style="list-style-type: none"> ▪ Wipe off regularly when range is cool. ▪ Do not allow food containing acids (such as vinegar, tomato, lemon juice or milk) to remain on surface. Acids may remove the glossy finish. ▪ Do not use abrasive or harsh cleansers.
Surface burner grates	Warm, soapy water and a non-abrasive plastic scouring pad. Clean in a dishwasher.	<ul style="list-style-type: none"> ▪ Wash with other cooking utensils. ▪ Dry completely. ▪ Do not use abrasive or harsh cleansers.
Surface burners	Warm, soapy water and a soft cloth. Warm, soapy water and a non-abrasive plastic scouring pad.	<ul style="list-style-type: none"> ▪ Lift-up the cooktop (see page 7). ▪ Wipe off spills immediately after burner has cooled. ▪ For cooked-on food: <ul style="list-style-type: none"> ▪ Remove burner from manifold with phillips screwdriver. ▪ Wash with warm, soapy water and a plastic scouring pad. ▪ Rinse and dry well. ▪ If ports are clogged, clean with a straight pin. Do not enlarge or distort ports. Do not use a wooden toothpick. ▪ Do not clean surface burner in dishwasher.
Control knobs	Warm, soapy water and soft cloth.	<ul style="list-style-type: none"> ▪ Wash, rinse and dry well. ▪ Do not soak.
Control panel and trim	Warm, soapy water or spray glass cleaner, and a soft cloth.	<ul style="list-style-type: none"> ▪ Wash, rinse and dry well. ▪ Follow directions provided with cleaner.
Broiler drawer, pan and grid	Warm, soapy water or a soapy steel wool pad.	<ul style="list-style-type: none"> ▪ Clean after each use. ▪ Wash, rinse and dry well. ▪ After broiler is cool, wipe interior with warm, damp cloth. For heavily-soiled areas, use a soapy steel wool pad.
Oven racks	Warm, soapy water or soapy steel wool pads.	<ul style="list-style-type: none"> ▪ Wash, rinse and dry well. Use soapy steel wool pads for heavily-soiled areas.
Oven door glass (Models FGC355V, FGP355V & FGP345V)	Spray glass cleaner or warm, soapy water and a non-abrasive plastic scouring pad.	<ul style="list-style-type: none"> ▪ Make sure oven is cool. ▪ Follow directions provided with the cleaner. ▪ Wash, rinse and dry well.

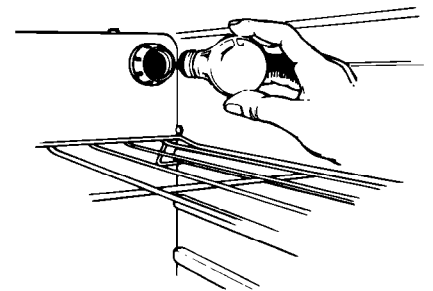
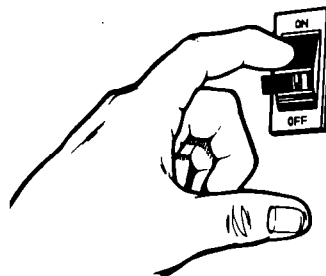
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PART	WHAT TO USE	HOW TO CLEAN
Standard oven	Warm, soapy water or soapy steel wool pads. OR Commercial oven cleaners. Heavy-duty aluminum foil or shallow pan.	<ul style="list-style-type: none"> ▪ Make sure oven is cool. ▪ Remove door for easier access. ▪ Clean heavily-soiled areas or stains. Rinse well with water. ▪ Remove door for easier access. ▪ Place newspaper on floor to protect floor surface. ▪ Follow directions provided with the oven cleaner. ▪ Rinse well with clear water. ▪ Use in well-ventilated room. ▪ Do not allow commercial oven cleaners to contact the heat seal, thermostat or exterior surfaces of the range. Damage will occur. ▪ Place piece of foil or shallow pan, slightly larger than the cooking container, on lower rack to catch spill-overs.
Continuous-cleaning oven	Warm, soapy water or a soapy steel wool pad. Heavy-duty aluminum foil or shallow pan.	<ul style="list-style-type: none"> ▪ Make sure oven is cool. ▪ Remove door for easier access. ▪ Clean heavily-soiled areas or stains. Rinse well with water. ▪ Place piece of foil or shallow pan, slightly larger than the cooking container, on lower rack to catch spill-overs. ▪ Do not use commercial oven cleaners. ▪ Most fat splatters on oven walls and floor will gradually reduce to a presentably clean condition during baking.

The oven light (Models FGC355V, FGP355V & FGP345V)

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:



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.

⚠ 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.**

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"> ▪ Range is properly connected to gas and electrical supplies. ▪ Fuse has blown or circuit breaker has tripped. ▪ Control knob is set in the correct position. ▪ The flow of combustion and /or ventilation air to the range is blocked. 	<ul style="list-style-type: none"> ▪ Reconnect range to gas and/or electrical supplies. (See Installation Instructions.) ▪ Replace fuse or reset circuit breaker. In case of prolonged power failure, manually light burners (see page 5). ▪ Set control knob correctly, if needed. ▪ Remove blockage to air flow to and around range.
Oven will not operate.	<ul style="list-style-type: none"> ▪ Oven Temp Control is turned to a temperature setting. 	<ul style="list-style-type: none"> ▪ Turn Oven Temp Control to the desired temperature setting, if needed.
Burner fails to light.	<ul style="list-style-type: none"> ▪ Range is connected to electrical power. ▪ Fuse has blown or circuit breaker has tripped. ▪ Burner ports are clogged. 	<ul style="list-style-type: none"> ▪ Reconnect range to electrical supply. (See Installation Instructions.) ▪ Replace fuse or reset circuit breaker. In case of prolonged power failure, manually light burners (see page 5). ▪ Clean with a straight pin (see pages 7 and 9).
Burner flames are uneven.	<ul style="list-style-type: none"> ▪ Burner ports are clogged. 	<ul style="list-style-type: none"> ▪ Clean with a straight pin (see pages 7 and 9). If this fails, call an authorized RoperSM service technician for service.
Burner flames lift off ports, are yellow, or are noisy when turned off.		<ul style="list-style-type: none"> ▪ Contact an authorized RoperSM service technician to check air/gas mixture.
Burner makes popping noise when on.	<ul style="list-style-type: none"> ▪ Burner is wet from washing. 	<ul style="list-style-type: none"> ▪ Let dry.
Control knob(s) will not turn.	<ul style="list-style-type: none"> ▪ You pushed in knob(s) before trying to turn. 	<ul style="list-style-type: none"> ▪ Push in knob(s) before turning.
Soil is visible on Continuous-Cleaning oven finish.	<ul style="list-style-type: none"> ▪ You broil often. ▪ Soil is on door. ▪ Soil is caused by sugar and starchy spills. 	<ul style="list-style-type: none"> ▪ The special finish is designed to gradually reduce oven soil 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 8. ▪ 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 8. ▪ Sugar and starchy spills may leave stains. See page 8 for hand cleaning tips. Use foil on lower rack to catch these spills.
Cooking results aren't what you expected.	<ul style="list-style-type: none"> ▪ Flame size fits the cooking utensil being used. ▪ Pans are the size called for in the recipe. ▪ You are following a tested recipe from a reliable source. ▪ The cooking utensils have smooth, flat bottoms and fit the surface burners. ▪ When baking, you have preheated the oven as the recipe calls for. ▪ When baking, you have allowed 1 1/2 to 2 inches (4-5 cm) on all sides of the pans for air circulation. ▪ When broiling, you have completely closed the broiler drawer. 	<ul style="list-style-type: none"> ▪ Adjust flame size to fit cooking utensil. ▪ Use correct-size pans. ▪ Modify recipe or find a new recipe. ▪ Use cooking utensils with smooth, flat bottoms. ▪ Preheat the oven according to recipe's specifications. ▪ Reposition pans for best air circulation. ▪ Completely close broiler drawer.

LIMITED WARRANTY



Appliances

LENGTH OF WARRANTY (From date of purchase)	PRODUCTS COVERED	WHAT WE WILL PAY FOR
FULL ONE YEAR WARRANTY	All Roper Appliances	Replacement parts and repair labor to correct defects in materials or workmanship.
FULL FIVE YEAR WARRANTY	Refrigerators Freezers Air Conditioners 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.
LIMITED 2ND-5TH YEAR WARRANTY	Microwave Ovens	Repair or replacement of magnetron tube which we find to be defective in materials or workmanship.
LIMITED 2ND-5TH YEAR WARRANTY	Automatic Washers	Repair or replacement of any part of the gear case assembly which we find to be defective in materials or workmanship.

WHAT WE WILL NOT PAY FOR

A. SERVICE CALLS TO:

1. Correct the installation of your appliance.
2. Instruct you how to use your appliance.
3. Replace house fuses or correct house wiring or plumbing.
4. Replace owner accessible light bulbs.

B. Repairs when appliance is used in other than normal, single-family household use.

C. Pick up and delivery. Your appliance is designed to be repaired in the home.

D. Damage to appliance caused by accident, misuse, fire, flood, acts of God, or use of product not approved by us.

E. Any labor costs during the limited warranties.

This Roper appliance is warranted by Whirlpool Corporation. Under no circumstances shall it be liable under this warranty for incidental or consequential damages and all implied warranties are limited to the same time periods stated in the express warranties for Roper Brand Appliances. Some states do not allow the exclusion or limitation of incidental or consequential damages or limitations of how long an implied warranty may last, so the above limitations or exclusions may not apply to you.

This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

Outside the United States, a different warranty may apply. For details, please contact your franchised Roper distributor or military exchange.

HOW TO GET SERVICE OR ASSISTANCE

If you need service, first see the "Before You Call For Service" section of this book. If you still need service after checking this section, additional help can be found if you:

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

OR

- Phone **1-800-44-ROPER** (1-800-447-6737) between 8:00 a.m. and 4:30 p.m. Eastern Time, Monday through Friday.*

OR

- For further information, write to: Consumer Relations Dept., Roper Brand Appliances, 2000 M-63 North, Benton Harbor, MI 49022.*

*When requesting assistance, please provide the model and serial numbers, date of purchase, and a complete description of the problem. The model and serial numbers are located beneath the lift-up cooktop (see illustrations on page 3).

If you are not satisfied with the service received, contact the Major Appliance Consumer Action Panel (MACAP). MACAP is a group of independent consumer experts that voices consumer views at the highest levels of the major appliance industry.

Contact MACAP only when the dealer, authorized servicer or Roper 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.