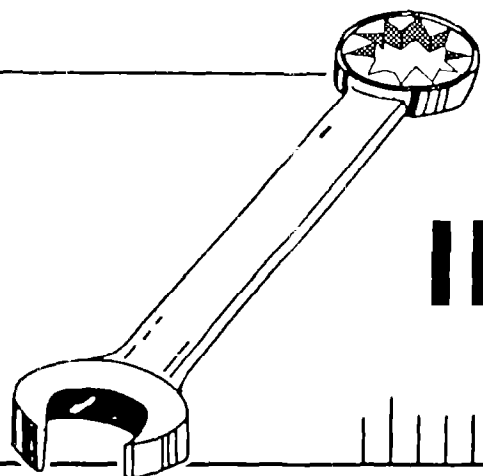




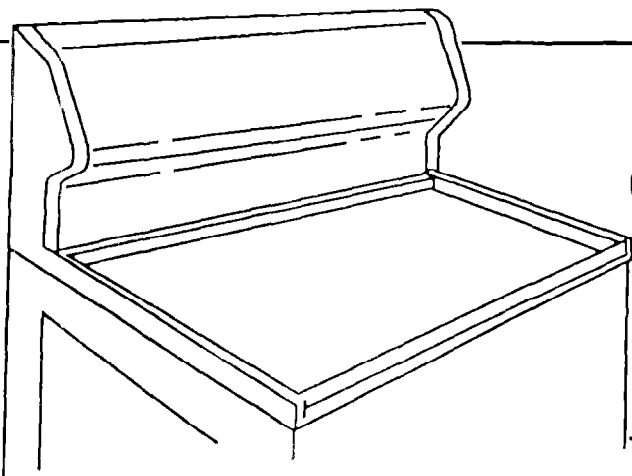
# USE and CARE MANUAL

GAS BUILT-IN

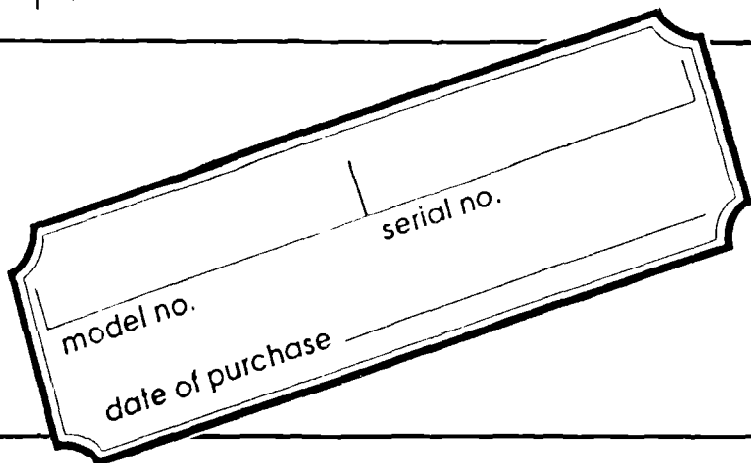
model B400



## INSTALLATION



## CARE & USE RECIPES



## SERVICE

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### FOR YOUR SAFETY

If you smell gas:

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

### FOR YOUR SAFETY

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

---

### L.P. Burner Adjustments

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

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

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

**WARNING:** Improper installation, alteration, service or maintenance can cause injury or property damage. Refer to this manual. For assistance or additional information consult a qualified installer, service agency, manufacturer (dealer) or the gas supplier.

# CONTENTS

## NOTICES INSTALLATION

## USE AND CARE

- Important Instructions for Your Safety
- Your Oven and Its Features
- Burner Ignition
- Oven Cooking
- Broiling
- Favorite American Recipes
- Continuous-Cleaning Oven Finish(only on selected models)
- Cleaning Tips
- Removable Oven Parts

## SERVICE

- Replacing Oven Light Bulb
- What to Do before Calling for Service
- Adjusting Oven Temperature

## WARRANTY

# INSTALLATION

**INSTALLER:** Leave these instructions with the appliance.

**OWNER:** Keep these instructions for future use.

## TOOL LIST

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

## LOCATION

Cabinet space must be provided to completely enclose the recessed part of your built-in oven except for the vent thimble on outside vented units. See Figure 1 for all necessary dimensions. A cutout 22" wide by 30-3/16" high must be made in the cabinet front. It is best to make a template to insure accurate cutting.

Place the bottom of the template on a level base line, 32-1/2" above the floor. This will position the open oven about 37" above the floor.

It is important that the oven be installed at or above the minimum height specified. The unit has been tested and

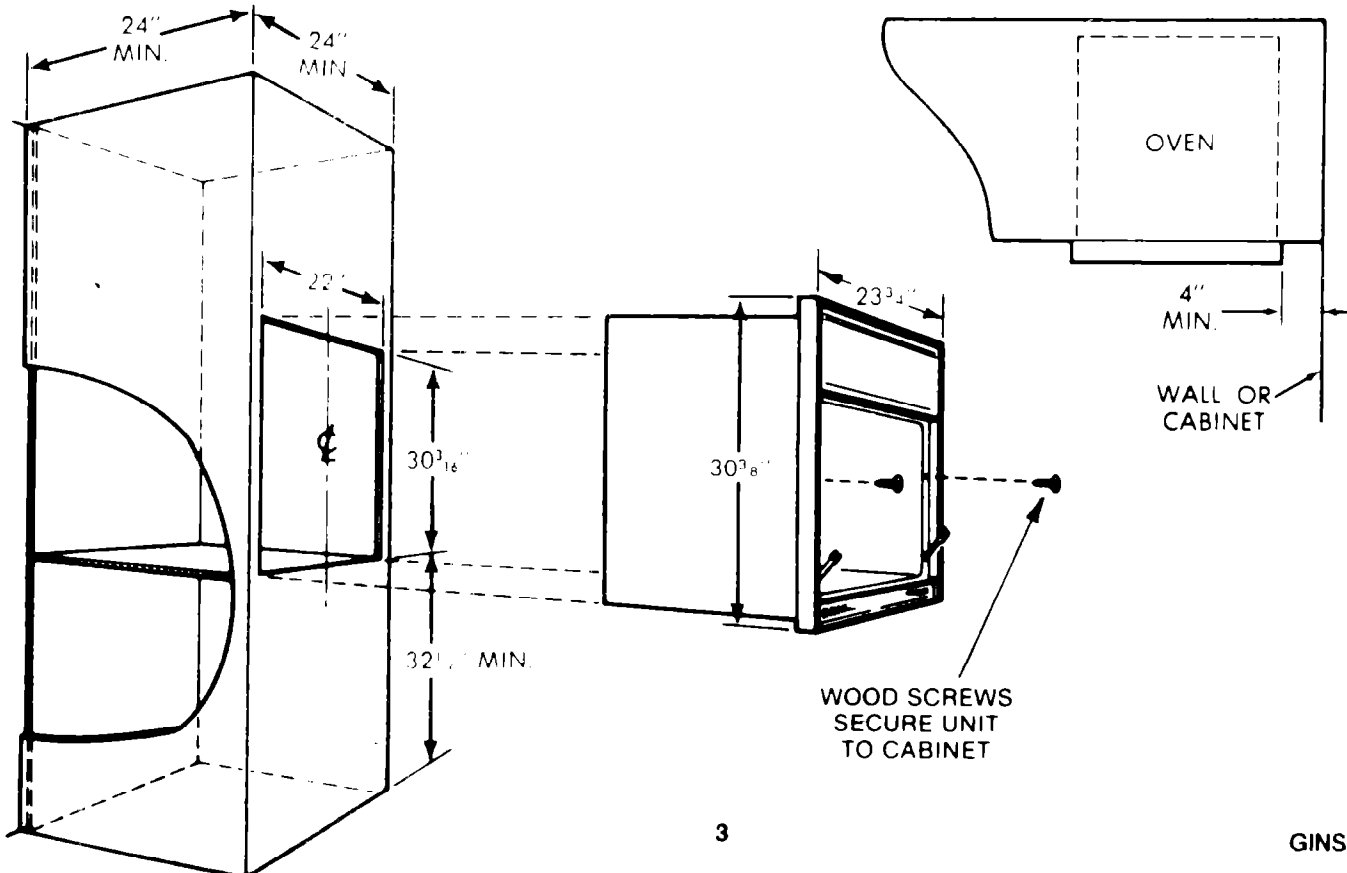
approved in accordance with safety standards at this height. The vent area may get hot when the oven is in use. Following these installation instructions will move the vent area out of a range where it would likely be touched by small children.

**IMPORTANT:** If you install the oven in a corner, you must have a minimum of 4" between the side of the oven and the adjacent wall or cabinet (see below.) The 4" clearance from the wall is needed to make the screws on the side of the control panel accessible, should the unit need servicing.

The cabinet must have a solid bottom. The solid bottom may either be at the floor or level with the bottom edge of the cutout opening. If the solid bottom is to be at the floor, two runners, centered within the cabinet, 11" apart may be used to support the oven.

Be sure the oven support is solid enough to hold the weight of the unit – about 130 pounds. Also, be sure the oven support is level and straight.

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



## ELECTRICAL CONNECTIONS

Check with your local utilities for electrical codes that apply in your area. If there are no local codes, the National Electrical Code, ANSI/NFPA No. 70-1987 must be followed. You can get a copy by writing:

National Fire Protection Association  
 Batterymarch Park  
 Quincy, MA 02269


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

Install the electrical outlet below the oven on the right side. It should be easily reached through cabinet doors below the oven. See Figure 5.

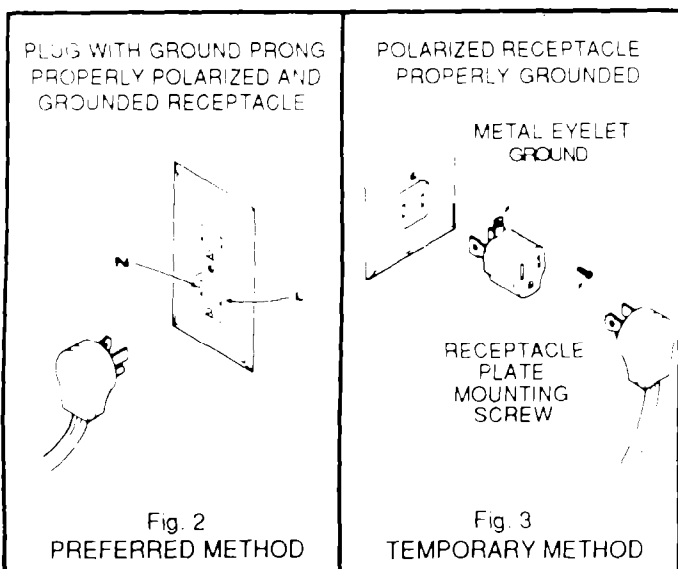
The preferred method of electrical hook-up is shown in Fig. 2. If you do not have a grounded (three hole) outlet, have a qualified electrician change your old outlet or install a new one.

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


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



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



## GAS CONNECTIONS



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

You must follow local codes when installing your built-in oven. Check with your local utilities for codes and ordinances that apply in your area. If there are no local codes, you must follow the National Fuel Gas Code ANSI/Z223.1-1988 and Addenda Z223.12-1987. You can get a copy by writing:

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

If the oven is to be installed in a mobile home, the installation must conform to the Manufactured Home Construction and Safety Standard, Title 24CFR, part 3280 (formerly the Federal Standard for Mobile Home Construction and Safety, Title 24, HUD part 280) or, when not applicable, the standard for Manufactured Home Installations 1982 (Manufactured Home Sites, Communities and Set-ups) ANSI A225-1-1984, or with local codes. You can get a copy of the Federal Standard by writing:

Office of Mobile Home Standards  
 HUD Building  
 451 7th Street, S.W.  
 Washington, D.C. 24010

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

**Never reuse an old connector when installing a new oven.**

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

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

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

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

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

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

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

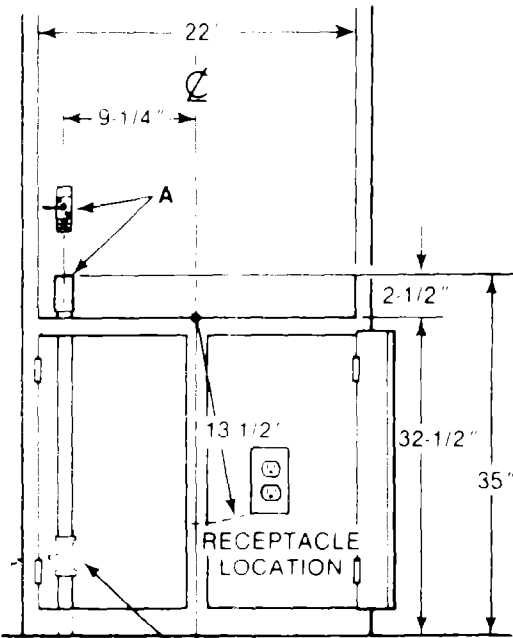


Fig. 4

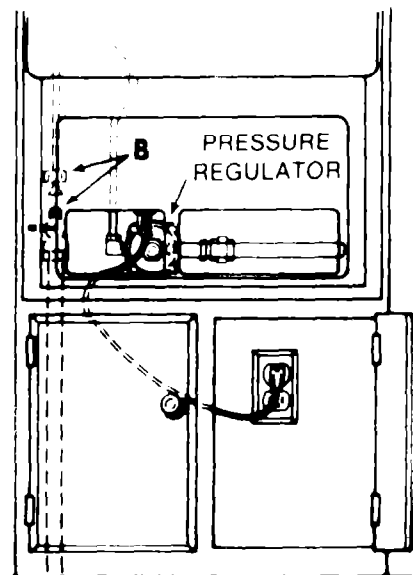


Fig. 5

## MAKING L.P. GAS ADJUSTMENTS



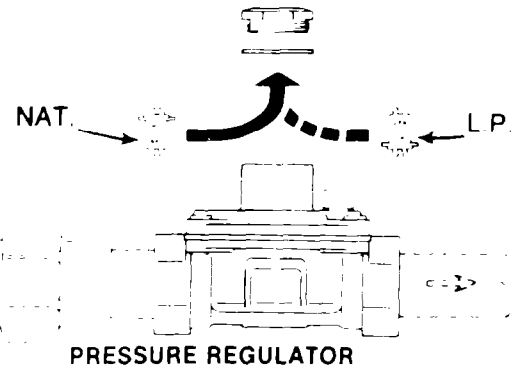
**If you are using L.P. (bottled) gas, all the adjustments described below must be made before you make any burner adjustments or use the oven.**

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

### Step 1: Adjust Pressure Regulator

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

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



### Step 2: Adjust Burner Orifices

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

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

### Pressure Test Information

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

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

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

## MAKING BURNER ADJUSTMENTS



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

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

Remove the oven bottom as shown in the Cleaning and Care section of the owner's manual. Remove the shipping wires from the oven burner.

### Step 1: Adjust Air Shutter

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

If the flames are yellow or flutter, open the air shutter more. If they blow away from the burner, close the air shutter more. Burner flames should be checked frequently and adjustments made as necessary.

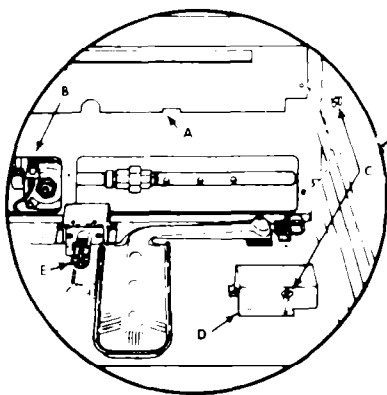
#### To adjust air shutter:

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

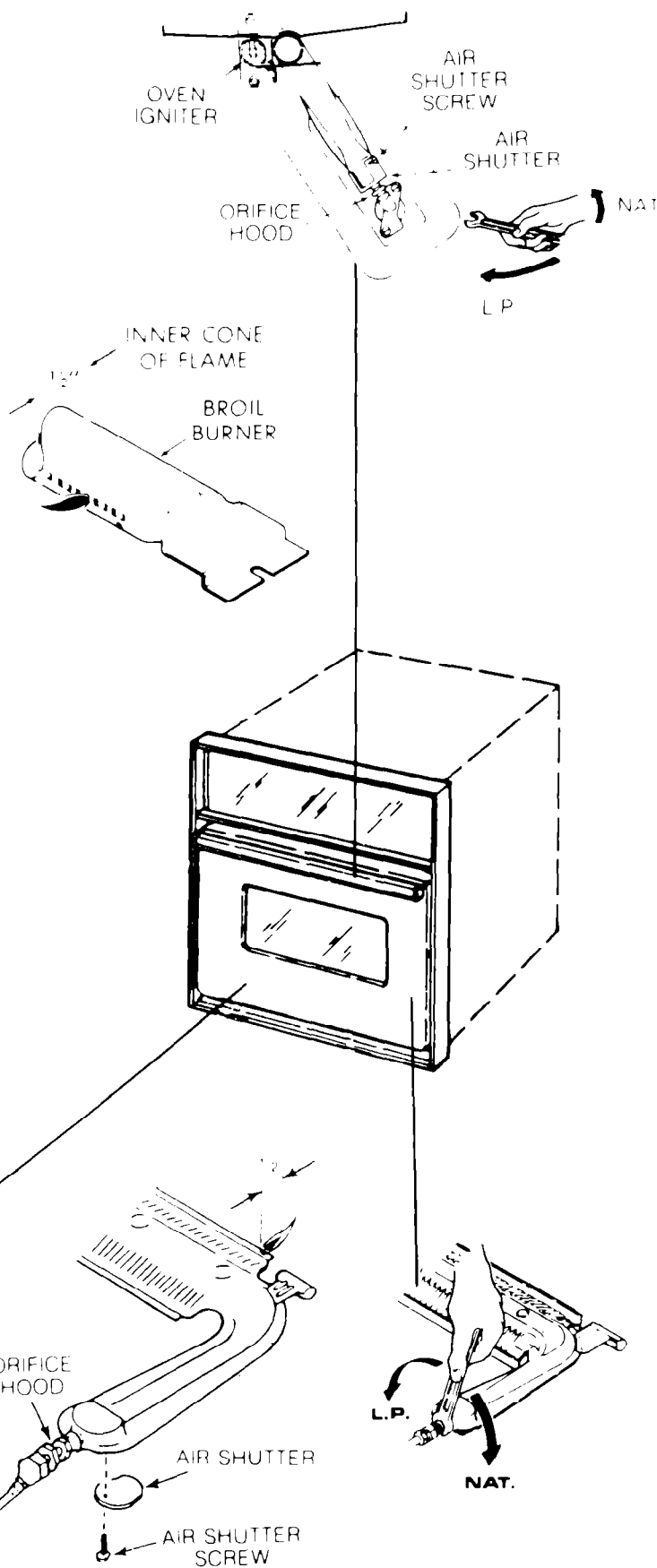
### Step 2: Adjust Orifice Hood

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

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



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

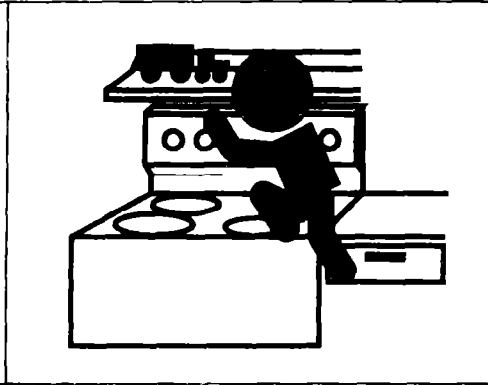


# IMPORTANT INSTRUCTIONS FOR YOUR SAFETY



**Teach** children not to play with range knobs or any other part of the range.

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



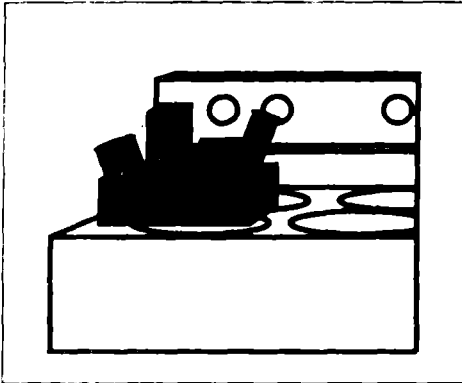
**Never** store things children might want above a range.

**Never** let anyone climb, sit or stand on the open door or any other part of the range. Their weight may make the range tip over.



**Never** leave the oven door open when you are not watching the range.

**WARNING:** To prevent accidental tipping of the range, attach it to the wall or floor by installing the anti-tip bracket supplied. Be sure rear leg leveler enters slot in bracket.



**Always** keep the range area clear and free from things that will burn.

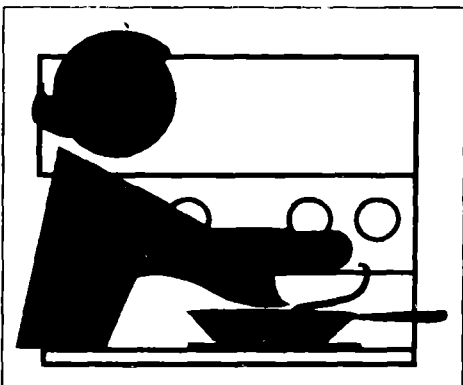
**Never** store things in an oven or near cooktop elements/burners. These things may catch fire and plastic items could melt.



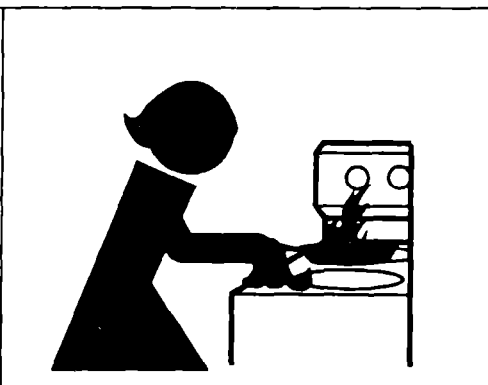
**Never** use your range for warming or heating a room. Such use could be dangerous and hurt range parts.



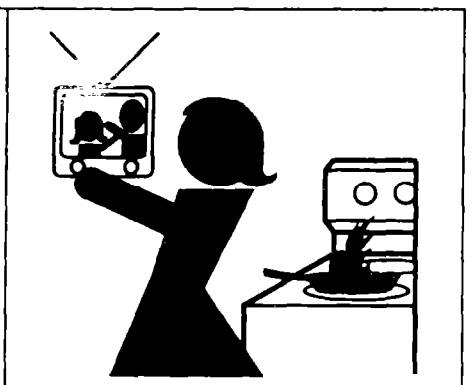
**Never** let pot handles stick out over the front of the range. Turn handles in so that they cannot be bumped into. Keep the handles away from other hot surface elements/burners.



**Never** wear loose clothing when using your range. Such clothing could catch fire.



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



**Never** leave cooktop elements/burners unwatched at high heat settings. Boilovers cause smoking and greasy spillovers could catch fire.

# IMPORTANT SAFETY INSTRUCTIONS

**Keep** this book for later use.

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

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

**Always** change oven rack positions while oven is cool.

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

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

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

**Always** follow cleaning instructions in this book.

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

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

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

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

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

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

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

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

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

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

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

**Never** store things in an oven.

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**Read and understand this information NOW!** Should you ever need it, you will not have time for reading.

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

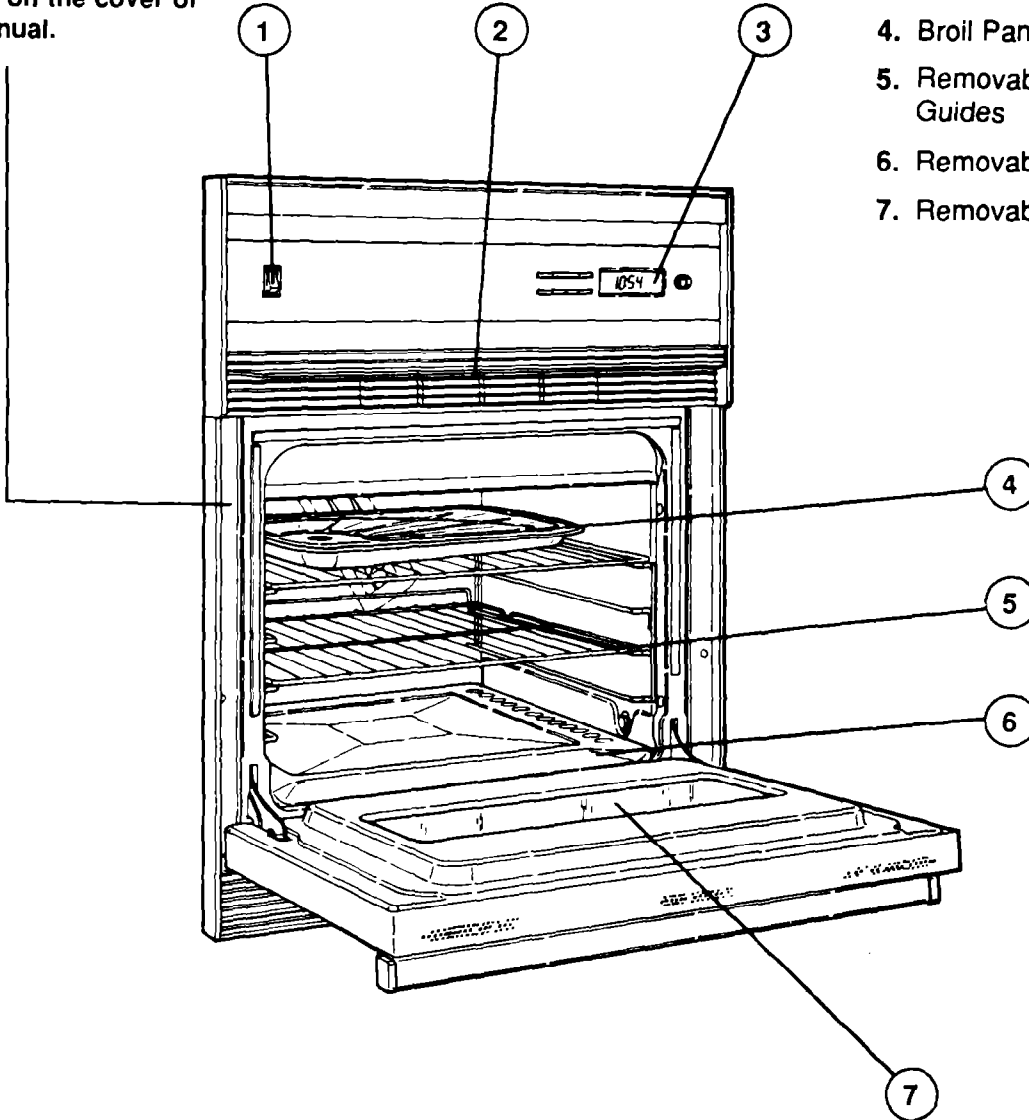
## OVEN FIRE

**Do not try to move the pan.**

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

**IMPORTANT:** The model and serial number of your oven is found on a tag, behind the oven door, on the left side of the front frame.

Copy the numbers into the box on the cover of this manual.



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

## OVEN IGNITION

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

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

## OVEN VENT

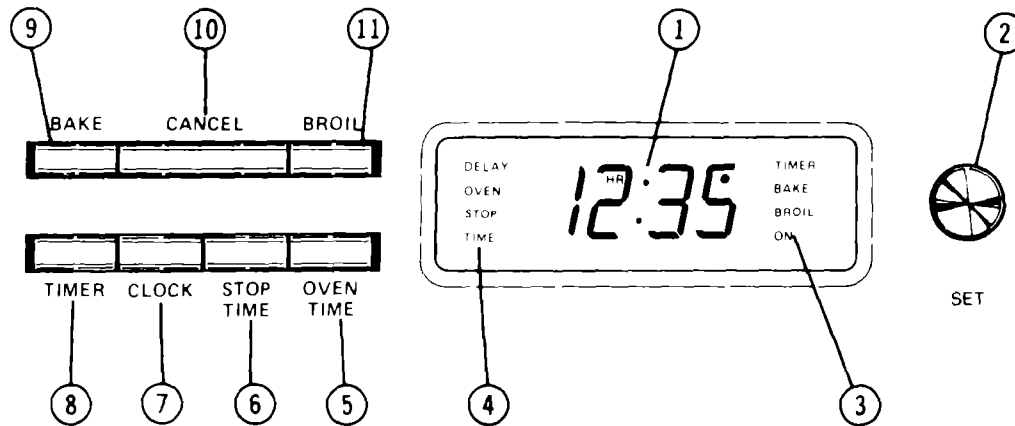
When the oven is on, heated air moves through a vent under the control panel. This hot air may make control panel area hot.

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



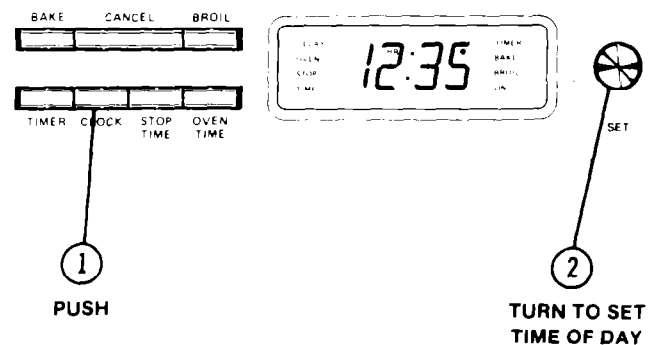
**During a power failure the burner cannot be lit and you should not try to do so.**

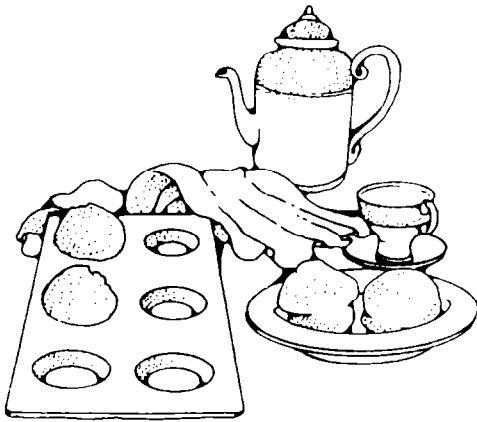
# The Electronic Range Control (ERC)



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

## TO SET THE CLOCK

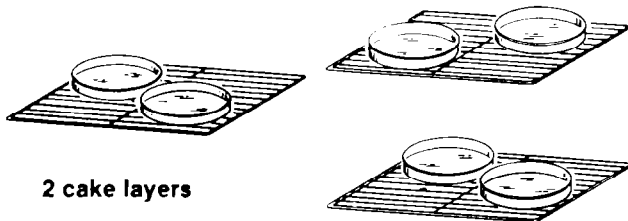




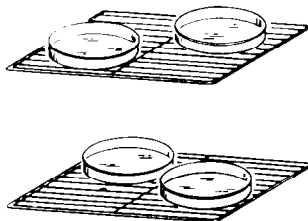
- Let the oven preheat thoroughly before cooking baked products. Allow 10-15 minutes preheat time.
- Avoid opening the door too often to check the food during baking as heat will be lost. This may result in poor baking results.
- Cakes, cookies, muffins, and quick breads should be baked in shiny pans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

## Oven Cooking

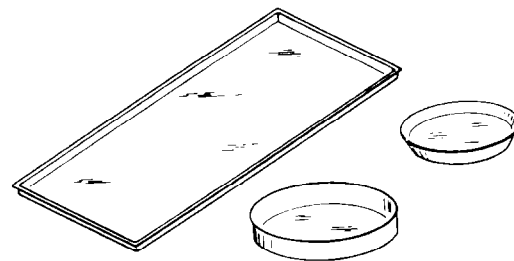
- Always follow recipe carefully.
- Measure ingredients properly.
- Use proper pan placement.
- Place pans on the oven racks with 1½" - 2" of air space on all sides of each pan. Avoid overcrowding the oven.
- Pans too close to each other, to oven walls or to the oven bottom block the free movement of air. Improper air movement causes uneven browning and cooking.



2 cake layers



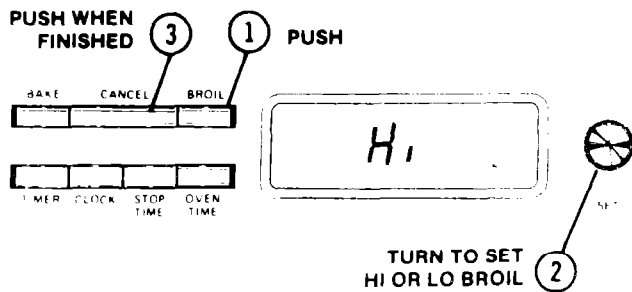
4 cake layers



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

- Most baking should be done on the second shelf position from the bottom. When baking several items, use two shelves placed on the second and fourth rack positions from the bottom of the oven. Stagger pans so that no pan is directly above another. Bake angel food cakes on the first shelf position from the bottom of the oven. If your range has a folding oven rack it is recommended that you place the folding rack in the lower position when using both racks.

# Broiling



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

## BROILING TIPS

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

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



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

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

## POSITIONING BROILER PAN

After placing food on the broiler pan, slide the pan into the proper rack position. **Be sure the sump (grease well) in the pan is to the front of the range.**

Food	Rack Position 3 = Highest 1 = Lowest	Total Time (Minutes)	
Steak - 1" Thick			
	Rare	3	10-12
	Medium	3	14-16
	Well Done	2	20-22
Ground Beef Patties			
	Medium	3	11-13
	Well Done	3	13-15
Lamb Chops - 1" Thick	2	16-20	
Pork Chops - 1" Thick	2	20-25	
Pork Shoulder Steaks	2	15-20	
Ham Slice - 1" Thick	3	14-16	
Fish (Fillets)	2	10-15	
Chicken (Halves)	1	40-60	
Frankfurters	2	10-15	
Bacon	2	5-7	
Open-face Sandwiches	2	6-10	

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

# Favorite American Recipes

## A Collection from Around the Country

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### LAZY-DAY COFFEE CAKE

*3/4 cup margarine, softened*  
*1 cup sugar*  
*2 eggs*  
*1 cup sour cream*  
*2 cups all-purpose flour*  
*1 teaspoon baking powder*  
*1 teaspoon soda*  
*1/2 teaspoon salt*  
*1 teaspoon nutmeg*  
*3/4 cup light brown sugar*  
*1/2 cup chopped pecans*  
*1 teaspoon cinnamon*



Cream margarine and sugar until light and fluffy. Add eggs and sour cream; mix well. Combine flour, baking powder, soda, salt and nutmeg. Add to batter and mix well. Pour batter into greased and floured 13" x 9" x 2" baking pan.

Combine brown sugar, pecans and cinnamon; mix well. Sprinkle one half of this mixture over cake batter; swirl mixture through batter. Sprinkle remaining one half mixture evenly over cake batter.

Cover and chill overnight. Uncover and bake in preheated 350°F oven for 35 to 45 minutes or until cake tests done with toothpick

### BROCCOLI CASSEROLE

*2 - 10 oz. pkg. frozen chopped broccoli*  
*1 cup mayonnaise*  
*1 cup sharp cheddar cheese, grated*  
*2 eggs, beaten slightly*  
*1 can cream of mushroom soup*  
*2 tablespoons chopped onion*  
*1 cup cheese cracker crumbs*

Preheat oven to 375°F. Cook broccoli according to package directions; drain. Mix with other ingredients. Pour into greased two (2) quart casserole. Sprinkle with cheese cracker crumbs. Bake at 375°F for 20-25 minutes.

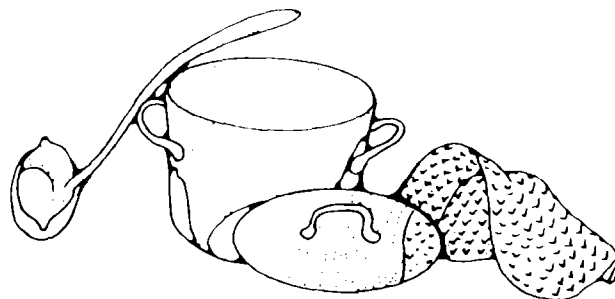


### SOUTHERN BRUNSWICK STEW

A delicious quick-to-make hearty stew that will feed a crowd or feed the family. Refrigerate or freeze the remainder for another day.

*1 - 10 oz. can barbecue beef*  
*1 - 10 oz. can barbecue pork*  
*1 - 24 oz. can Brunswick stew*  
*1 - 5 oz. can boneless chicken*  
*1 - 12 oz. can vacuum packed corn niblets*  
*1 - 16 oz. can baby lima beans, drained*  
*2 - 16 oz. cans stewed tomatoes*  
*1 - 14 1/2 oz. can sliced okra, drained*

Drain okra and lima beans. Add to all other ingredients in 4 quart pan. Heat on medium to serving temperature.

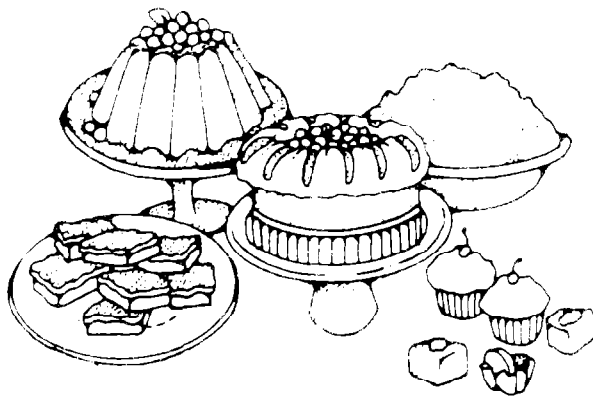
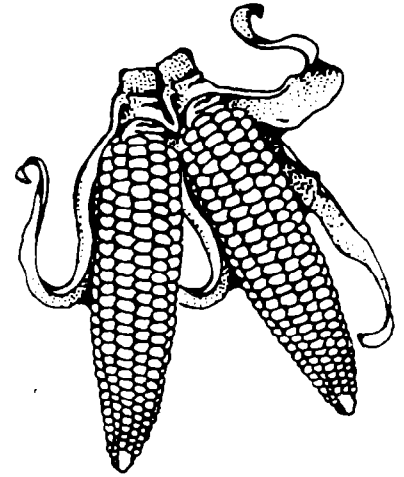


## TWO CORN CASSEROLE

- 1/2 cup margarine
- 3/4 cup chopped green pepper
- 1/3 cup chopped onion
- 3 eggs, well beaten
- 17 oz. can cream style corn
- 17 oz. can whole kernel corn with liquid
- 8 1/2 oz. pkg. corn muffin mix
- 1 cup cheddar cheese, shredded

Preheat oven to 350° F. Sauté green peppers and onion in margarine; combine with remaining ingredients except cheese. Pour into greased two (2) quart casserole. Sprinkle with cheese and bake 45-55 minutes in 350° F oven. Let stand 5 minutes before serving.

*Courtesy: Illinois Cooperative Extension Homemakers*



## FUDGE PIE

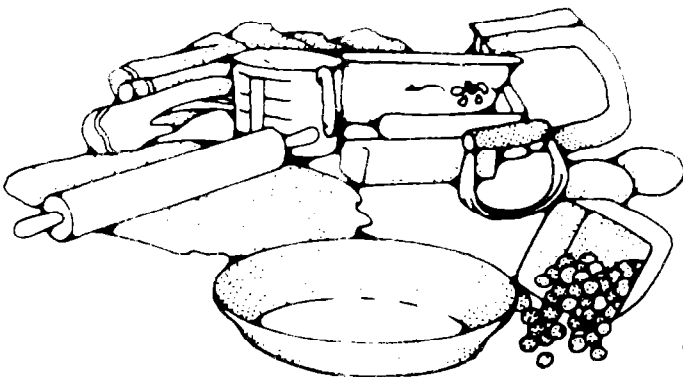
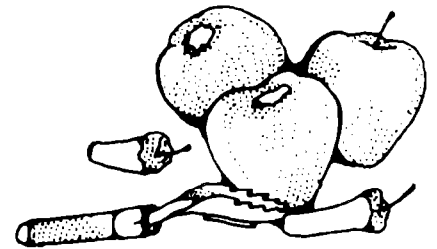
- 2 - 1 oz. squares semi-sweet chocolate
- 1 stick margarine
- 1 cup sugar
- 1/4 cup flour
- 2 eggs
- 1 tsp. vanilla
- Dash salt
- 1/2 cup chopped pecans
- Frozen 9" pie shell

Preheat oven to 350° F. Melt chocolate and margarine. Add other ingredients to melted mixture. Pour into unbaked pie shell and bake 35-40 minutes or until pie appears set. Serve warm with ice cream or whipped cream.

## APPLE DESSERT

- 1 - 20 oz. can apple pie filling
- 1/2 cup sugar
- 1 - 9 oz. box white cake mix (1 layer size)
- 1 stick margarine, melted
- 1/2 cup chopped pecans

Preheat oven to 350° F. Place in layers in greased 9" or 10" square baking dish: apples, sugar, dry cake mix. Pour melted margarine over top of cake mix. Bake at 350° F for 35 minutes. Sprinkle with pecans. Continue baking 15 minutes. Serve warm.



## GLORIFIED CORN BREAD

- 1 cup self-rising corn meal
- 1/2 cup sour cream
- 1 cup cream style corn
- 1/2 cup cooking oil
- 2 eggs

Preheat oven to 425° F. Place approximately 2 tablespoons cooking oil in 10" oven proof skillet or 8" or 9" square baking pan. Place pan in hot oven until oil is hot. Tilt pan to coat bottom evenly. Mix all ingredients. Pour mixture into hot greased pan. Bake 20-25 minutes or until golden brown.

# Continuous-Cleaning Oven Finish (some models)

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

Heavy spillovers or boilovers need a little help from you:

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

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

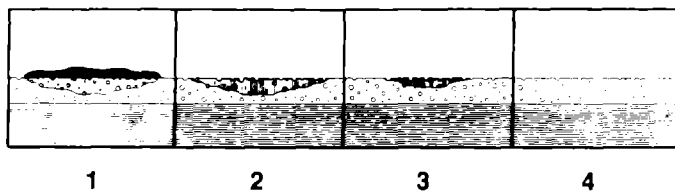
The oven will appear presentably clean, but some spatters may be present.

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

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

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

The continuous-cleaning process is illustrated below:



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

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



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

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

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

# Cleaning Tips

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

Warm water, a mild detergent and a soft cloth are

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

PART	CLEANING MATERIALS	REMARKS
Control panel and knobs	Detergent, warm water, soft cloth	Do not use abrasive cleaners. Knobs pull off for easier cleaning.
Glass oven door/window (some models)	Glass cleaner and paper towels	Remove stubborn soil with paste of baking soda and water. Do not use abrasive cleaners. Rinse thoroughly.
Oven finishes: Continuous-cleaning (some models)	See special instructions on previous page.	
Standard porcelain enameled ovens, porcelain enameled (smooth) areas of continuous-cleaning ovens, broiler compartment	Detergent, warm water, scouring pad or soap filled steel wool pad or non-aerosol (brush-on) oven cleaner	Rinse thoroughly after cleaning. When using oven cleaner porcelain enameled parts of continuous-cleaning ovens be sure to keep it away from the continuous-cleaning finish. Oven cleaners will damage the continuous-cleaning finish. Oven bottom can be removed for easier cleaning. Remove oven bottom of continuous-cleaning ovens if cleaning it with oven cleaner.
Oven racks (and guides on some models)	Detergent, warm water and scouring pad or soap filled steel wool pad	Remove from oven to clean. Dry thoroughly.
Broiler pan and grid	Detergent, water, scouring pad	Do not leave in oven to cool. If you clean immediately, the soil will steam loose while you are eating. Remove pan from oven and empty drippings. Sprinkle pan with detergent. Cover with a wet paper towel and soak. Later, wash in sink or dishwasher.

## REMOVABLE OVEN RACKS AND GUIDES

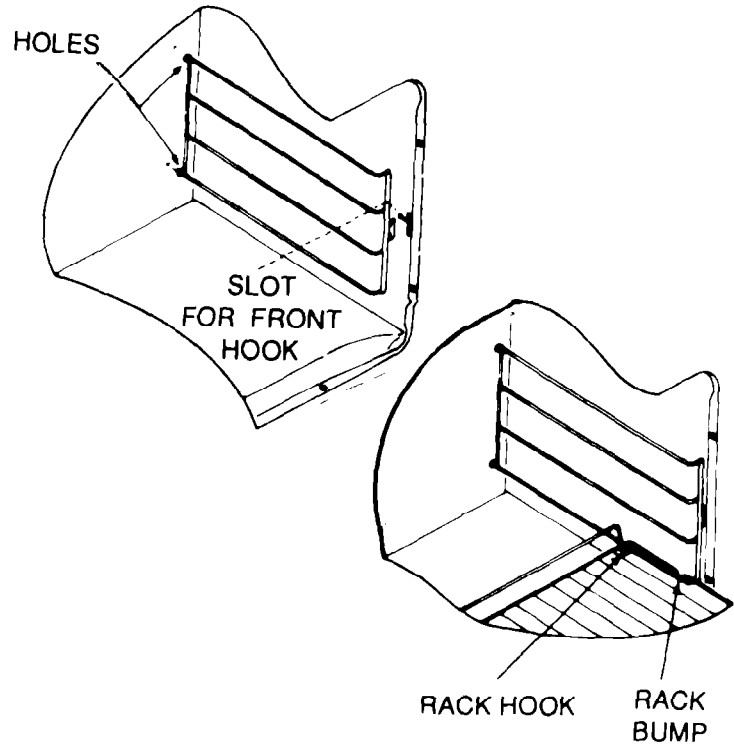
Be careful not to scratch the oven finish when installing or removing oven racks.

### To Install:

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

### To remove:

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



## REMOVABLE OVEN AND BROILER DOORS

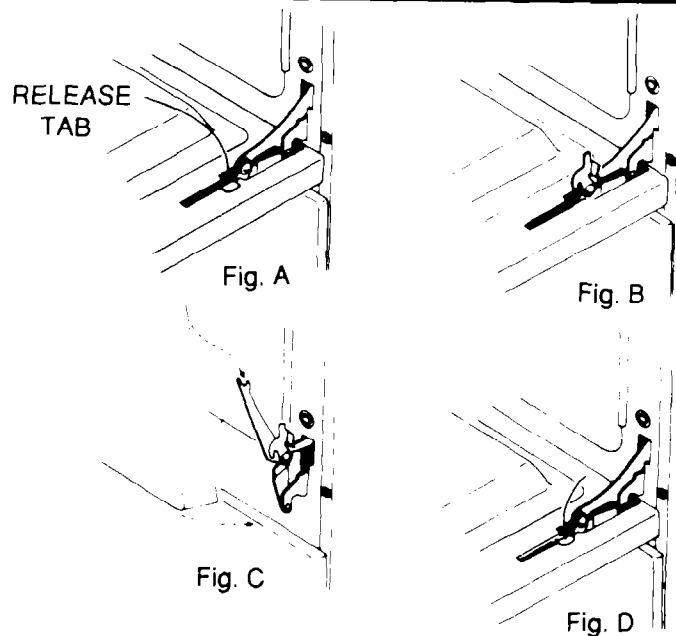
Remove the doors for easier cleaning.

### To remove:

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

### To replace:

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



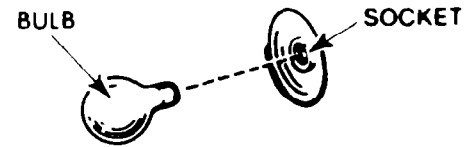
## REPLACING THE OVEN LIGHT (some models)

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

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

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

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



# Before Calling for Service

PROBLEM	POSSIBLE CAUSE	DON'T CALL FOR SERVICE UNTIL YOU CHECK
<ul style="list-style-type: none"> <li>Foods do not broil properly</li> </ul>	<ul style="list-style-type: none"> <li>Improper rack position</li> <li>Oven preheated</li> <li>Improper utensil used</li> <li>Improper broiling time</li> </ul>	<ul style="list-style-type: none"> <li>Check broil pan placement in broiling section.</li> <li>Do not preheat when broiling.</li> <li>Use broiler pan and grid supplied with range.</li> <li>Check broiling chart in broiling section.</li> </ul>
<ul style="list-style-type: none"> <li>Oven smokes</li> </ul>	<ul style="list-style-type: none"> <li>Dirty oven</li> <li>Broiler pan full of grease left in oven</li> </ul>	<ul style="list-style-type: none"> <li>Check for heavy spillover.</li> <li>Clean pan and grid after each use.</li> <li>Be sure that the sump (grease well) is to the front of the range when broiling.</li> </ul>
<ul style="list-style-type: none"> <li>Oven light or work light does not work (if equipped)</li> </ul>	<ul style="list-style-type: none"> <li>Light switch in off position</li> <li>Light bulb or fluorescent light starter burned out</li> </ul>	<ul style="list-style-type: none"> <li>Check switch setting.</li> <li>Check or replace light bulb; see use and care instructions.</li> </ul>
<ul style="list-style-type: none"> <li>Continuous-Cleaning oven finish looks soiled (continuous-clean models only)</li> </ul>	<ul style="list-style-type: none"> <li>Heavy spillovers were not wiped up</li> </ul>	<ul style="list-style-type: none"> <li>See continuous-cleaning oven information in use and care section.</li> <li>The continuous-cleaning oven finish will not keep your oven spotless, only presentably clean.</li> </ul>

## ADJUSTING OVEN TEMPERATURE

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

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

### To adjust temperature:

1. Push the BAKE button.
2. Select the temperature between 500°F and 550°F with the SET knob.

3. Quickly (within two seconds, before the BAKE function energizes) push and hold the BAKE button.

The display will change to the amount of degrees difference between the original factory temperature setting and the current temperature setting. If the oven temperature has the original factory setting, the display will read 00.

4. The temperature can be adjusted up to 35°F hotter or 35°F cooler (in 5°F steps), by turning the SET knob. A minus sign (-) before the number means that the oven will be cooler by displayed amount of degrees.
5. When you have made the desired adjustment, push the CLOCK button to go back to the time of day display or use your oven as you would normally.

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# LIMITED WARRANTY

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

## **ROPER** APPLIANCES

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

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

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

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

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

Under no circumstances shall Whirlpool Corporation be liable under this warranty for any loss of any incidental or consequential damages and all IMPLIED WARRANTIES ARE LIMITED TO THE SAME TIME PERIODS STATED HEREIN FOR ROPER EXPRESS WARRANTIES. Some states do not allow the exclusion or limitation of consequential damages or limitations of how long an implied warranty may last, so the above limitations or exclusions may not apply to you. This warranty gives you specific legal rights, and you may have other rights which may vary from state to state.

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

If you need service for your Roper brand appliance:

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

-OR-

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

## **ROPER** APPLIANCES

Products of Whirlpool Corporation  
Benton Harbor, MI 49022