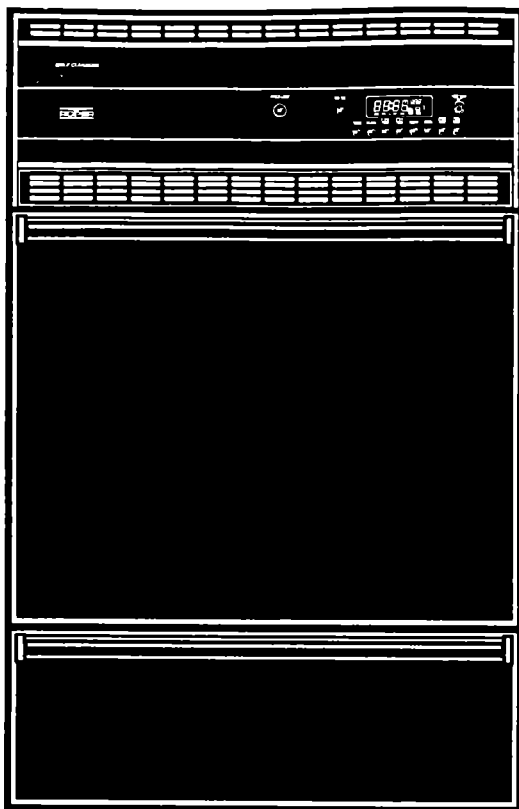




Gas 24" Built-In Single Ovens

Use and Care Guide

ROPER™

Home Appliances

Self-Cleaning BGS470W

Continuous-Cleaning BGC430W

Standard-Cleaning BGP430W

Thank you for choosing a Roper appliance.

This Use and Care Guide will help you operate and maintain your new, quality-built Roper built-in oven. 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 oven:

- Is installed by a qualified installer.
- Has been properly installed where it is protected from the elements, and in a wall or cabinet 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 oven.

Contents

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

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

	Page
Important Safety Instructions	2
Parts And Features	3
Using Your Oven	5
The electronic oven controls	5
Setting the clock	5
Using the Minute Timer	5
Using the Cancel button	6
The oven racks	6
Baking with preheating	7
Baking/roasting without preheating	8
Broiling	8
Adjusting the oven temperature control	9
Using the electronic Cook Timer clock	10
The oven vent	11
The storage drawer	11

	Page
Caring For Your Oven	12
The control knobs and command buttons	12
The control panel	12
Removing and replacing the oven door	12
Removing and replacing the oven bottom	12
The standard-cleaning oven	13
The continuous-cleaning oven	13
Using the Self-Cleaning cycle	14
Cleaning chart	16
The oven light	18
Before You Call For Service	19
Warranty	20
How to get service or assistance	20

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:

WARNING: If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS AND LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.

WHAT TO DO IF YOU SMELL GAS:

- **DO NOT TRY TO LIGHT ANY APPLIANCE.**
- **DO NOT TOUCH ANY ELECTRICAL SWITCH; DO NOT USE ANY PHONE IN YOUR BUILDING.**
- **IMMEDIATELY CALL YOUR GAS SUPPLIER FROM A NEIGHBOR'S PHONE. FOLLOW THE GAS SUPPLIER'S INSTRUCTIONS.**
- **IF YOU CANNOT REACH YOUR GAS SUPPLIER, CALL THE FIRE DEPARTMENT.**

INSTALLATION AND SERVICE MUST BE PERFORMED BY A QUALIFIED INSTALLER, SERVICE AGENCY OR THE GAS SUPPLIER.

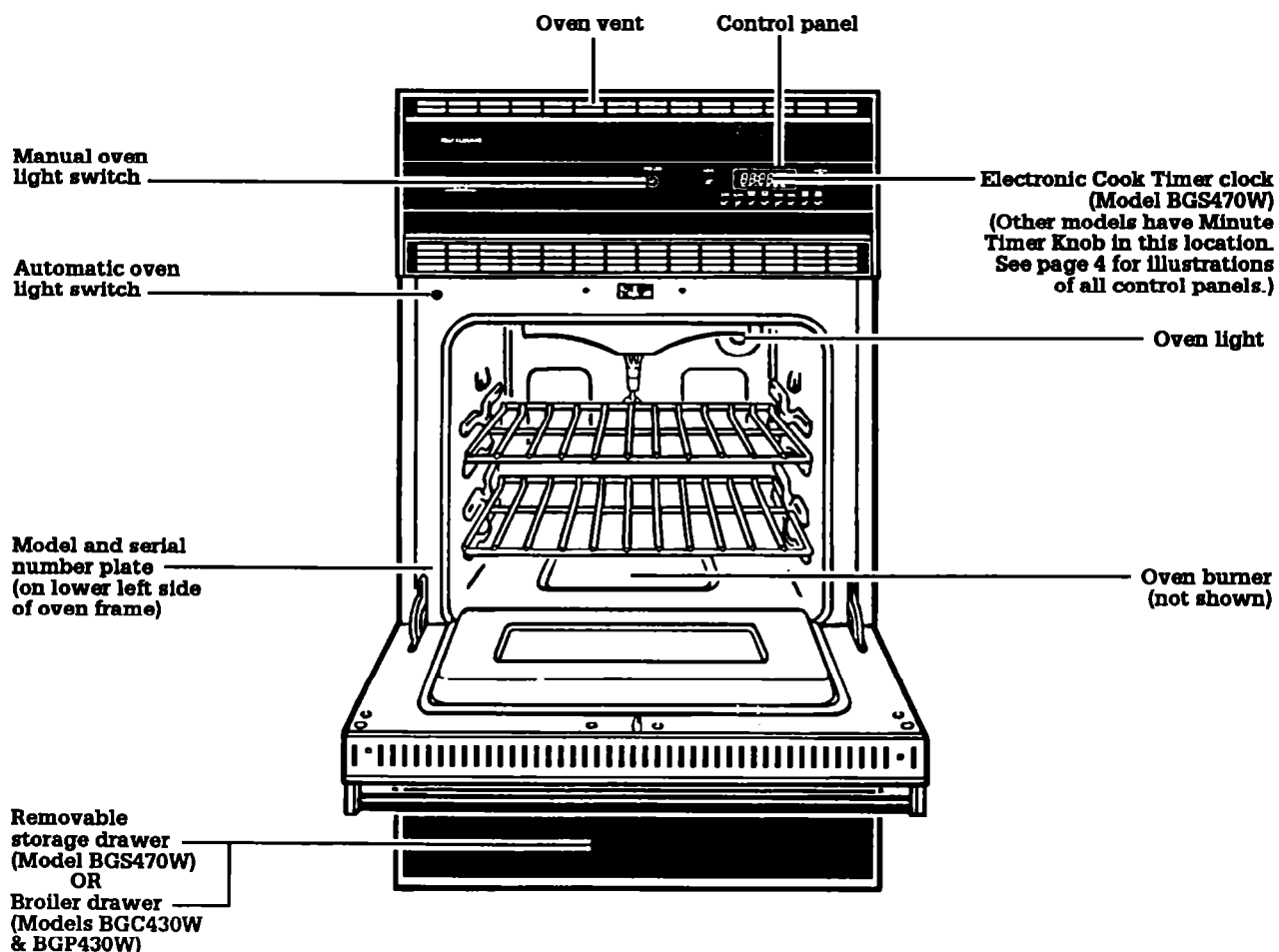
1. Install or locate the oven only in accordance with the provided Installation Instructions. It is recommended that the oven be installed by a qualified installer. The oven must be properly connected to the proper gas supply and checked for leaks. The oven must also be properly connected to electrical supply and grounded.
2. Gas fuels and their use in appliances can cause minor exposures to benzene, formaldehyde, carbon monoxide and soot, primarily from incomplete combustion. Significant exposure to these substances can cause cancer or reproductive harm. Properly adjusted burners with a blue, rather than a yellow, flame will minimize incomplete combustion. Venting with a hood or an open window will further minimize exposure.
3. Do not operate the oven if it is not working properly, or if it has been damaged.
4. Do not use the oven for warming or heating the room. Persons could be burned or injured, or a fire could start.
5. Do not attempt to light the oven burner during a power failure. Personal injury could result.
6. Use the oven only for its intended use as described in this manual.
7. Do not wear loose or hanging garments when using the oven. They could ignite if they touch a hot surface and you could be burned.
8. Do not touch interior surfaces of oven. Interior surfaces of an oven become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact interior surfaces of oven until they have had sufficient time to cool. Other surfaces of the oven may become hot enough to cause burns; such as, the oven vent opening, the surface near the vent opening, the oven door and the oven door window.
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. It could catch on fire.
10. Do not heat unopened containers. They could explode. The hot contents could cause burns and container particles could cause injury.
11. Grease is flammable and should be handled carefully. Let fat cool before attempting to handle it.
12. 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.
13. Use care when opening oven door. Let hot air or steam escape before removing or replacing food.
14. Always position oven rack(s) in desired location while oven is cool.
15. Do not store flammable materials in or near the oven or in the storage drawer. They could explode or burn.
16. Do not store things children might want above the oven. Children could be burned or injured while climbing on it.
17. Do not leave children alone or unattended in area where the oven is in use. They should never be allowed to sit or stand on any part of the oven. They could be burned or injured.
18. Never use a match or other flame to look for a gas leak. Explosion and injury could result.
19. Know where your main gas shut-off valve is located.

20. Keep oven vents unobstructed.
21. Clean your oven regularly. See care and cleaning instructions in this manual.
22. Be sure all oven parts are cool before cleaning.
23. 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.
24. Do not use oven cleaners in continuous- or self-cleaning ovens (Models BGS470W and BGC430W). No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.
25. Before self-cleaning the oven (Model BGS470W), remove broiler pan, broiler grid, oven racks and other utensils. Do not use your oven to clean miscellaneous parts.
26. Do not repair or replace any part of the oven unless specifically recommended in this manual. All other servicing should be referred to a qualified technician.
27. Disconnect the electrical supply before servicing the oven.

▪ **SAVE THESE INSTRUCTIONS** ▪

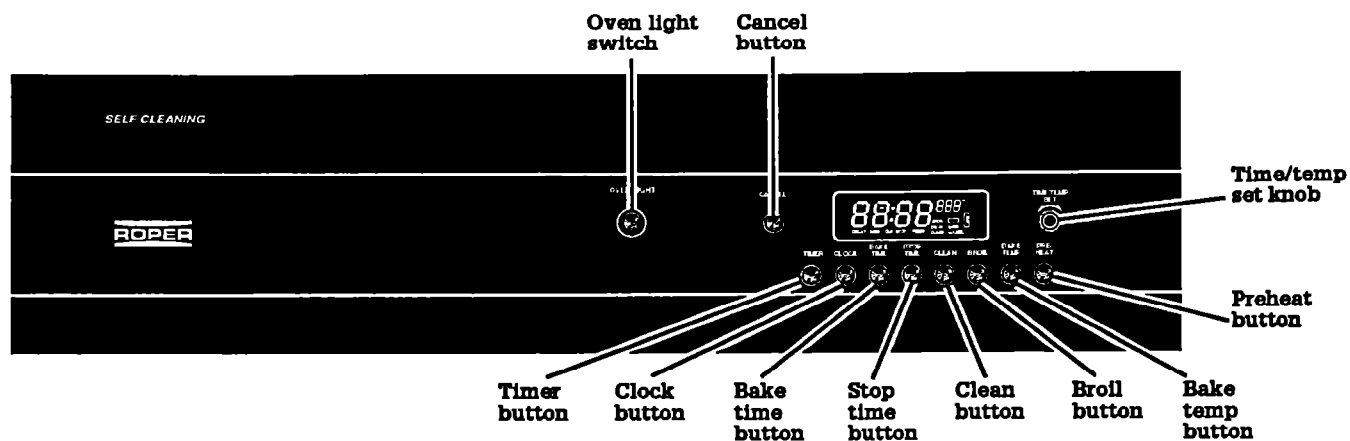
Parts & Features

Models BGS470W (shown),
BGC430W and BGP430W

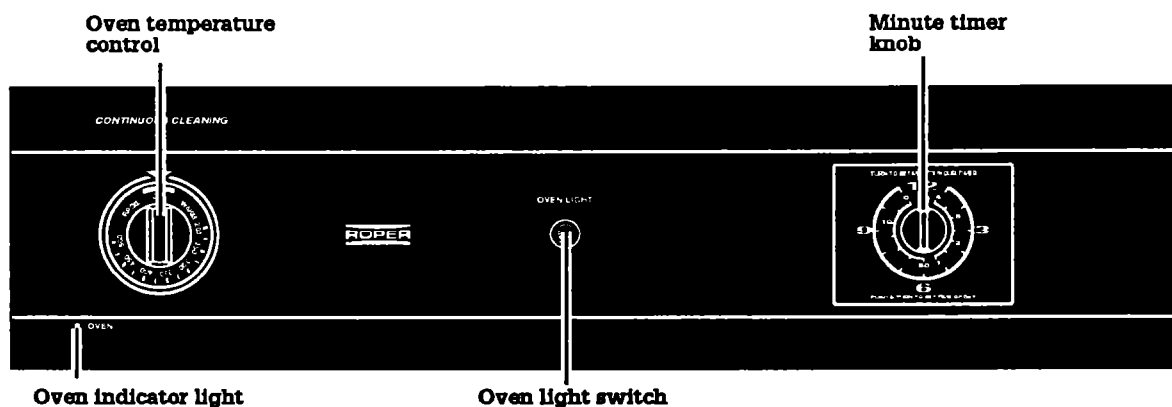


continued on next page

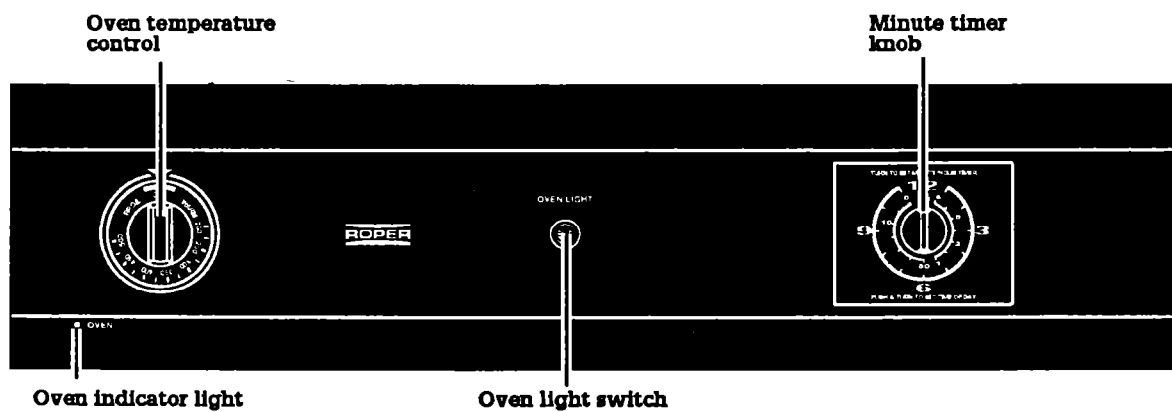
BGS470W control panel



BGC430W control panel



BGP430W control panel



Using Your Oven

The electronic oven controls (Model BGS470W)

There are three parts in the oven control section:

- The display.
- The command buttons.
- The Time/Temp Set Knob.

Instructions for each oven control are covered on the following pages. Read them carefully.

When you first plug in the oven, the time display will flash until you set a new time. If, after you set the clock (see below) the time display flashes, your electricity was off for a while. Reset the clock.

Display/clock



When you are not using the oven, this is an accurate digital clock. When using the oven or Minute Timer, the display will show the time, temperature settings and what command buttons have been pressed.

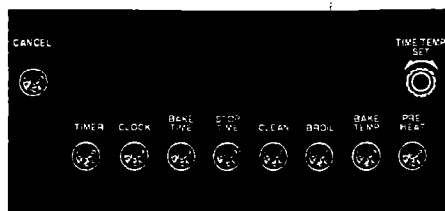
When showing the time of day, the display will show the hour and minutes.

When using the Minute Timer, the display shows minutes and seconds in the following sequence:

- For settings from 0 minutes to 1 minute 55 seconds, the display will increase in 5-second increments.
- For settings from 2 minutes to 9 minutes 50 seconds, the display will increase in 10-second increments.
- For settings from 10-59 minutes, the display will increase in 1-minute increments.
- For settings from 1 hour to 1 hour 55 minutes, the display will increase in 5-minute increments.
- For settings from 2 hours to 9 hours 55 minutes, the display will increase in 10-minute increments.

When using Bake Time, the display shows hours and minutes.

Command buttons

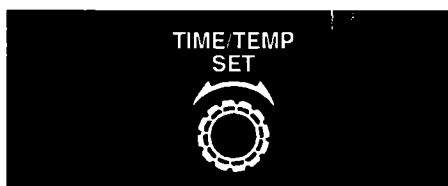


The command buttons tell the oven what to do and in what order. A few examples:

- Clock tells the oven you are going to set the clock.
- Cancel tells the oven to turn off.

Each command button (except Cancel) has its own indicator. The indicator comes on when you touch the command buttons.

Time/temp set knob



Once you've pushed a command button to tell the oven what you want it to do, you'll use the Time/Temp Set Knob to set a temperature or time. Turning the Time/Temp Set Knob clockwise increases the number on the display. Turning the Time/Temp Set Knob counterclockwise decreases the number on the display.

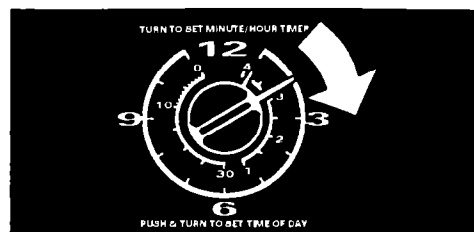
Setting the clock

Model BGS470W:



1. Push the Clock button. The TIME indicator will show in the display. Release the Clock button.
2. Turn the Time/Temp Set Knob until the correct time shows in the large display.

Models BGC430W and BGP430W:



Push in and turn the Minute Timer Knob to set the clock.

1. Push in Minute Timer Knob and turn clockwise until clock shows the correct time of day.
2. Let the Minute Timer Knob pop out. Turn clockwise until Minute Timer hand points to OFF. The clock setting will change if you push in the knob when turning.

Using the Minute Timer

Model BGS470W:



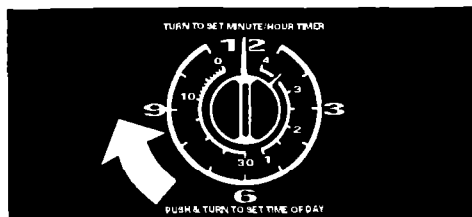
The Minute Timer does not start or stop the oven. It works like a kitchen timer. It can be set in minutes and seconds up to 9 hours, 55 minutes. You will hear three beeps when the set time is up, then one beep every 10 seconds for 5 minutes or until the Timer button is pushed.

1. Push the Timer button. The TIMER indicator will come on and the large display will show ":00".
2. Turn the Time/Temp Set Knob until the desired time shows in the large display. The Minute Timer will begin counting down 2 seconds after the time is set. When time is up, you will hear three beeps.

To cancel the Minute Timer:

Push the Timer button.

Models BGC430W and BGP430W:



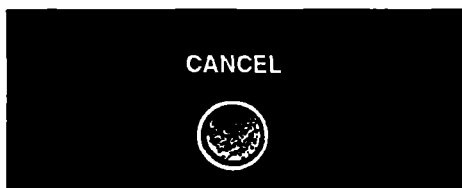
The Minute Timer does not start or stop the oven. It works like a kitchen timer. Set it in minutes up to an hour. You will hear a buzzer when the set time is up.

Do not push in the knob when setting the Minute Timer.

1. Without pushing it in, turn the Minute Timer Knob until the timer hand passes the setting you want.
2. Without pushing it in, turn the knob back to the setting you want. When the time is up, a buzzer will sound. To stop the buzzer, turn the Minute Timer hand to OFF.

NOTE: Pushing in and turning the Minute Timer Knob changes the clock setting.

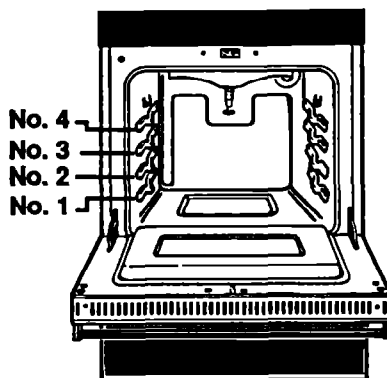
Using the Cancel button (Model BGS470W)



The Cancel button will cancel any command except for times set with the Timer button. The large display will then show the time of day or, if Minute Timer is also being used, the time remaining.

The oven racks

Rack positions



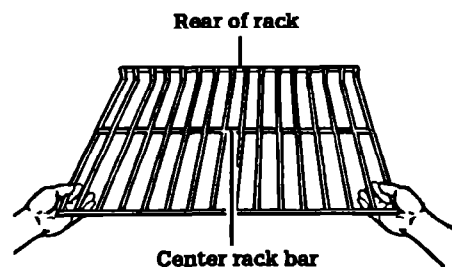
Your oven has four rack positions. Rack position 4 is the highest position, or farthest from the bottom of the oven. Rack position 1 is the lowest position, or closest to the bottom of the oven.

There are two straight racks for the oven. When baking on two racks, place one rack on the bottom and the other rack on rack position 3.

Be sure to arrange the oven rack(s) before putting food into the oven or turning the oven on.

To remove oven racks:

1. Pull rack out until bar on back of rack touches first stop.
2. Lift up the front and slide out.



To replace oven racks:

1. Place rear of rack on rack guides. Make sure center rack bar is facing down.
2. Tilt up front of rack and push into place.

Rack and pan placement

When using one rack, the rack 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.

For proper cooking, follow these guidelines for specific foods:

- Angel and bundt cake pans, yeast breads, frozen pies, large roasts and turkeys—place rack on lowest level
- Casseroles, muffins, most quick breads and meats—place rack on second level from bottom
- Cookies, biscuits, cakes and non-frozen pies—place rack on second or third level from bottom

⚠ WARNING

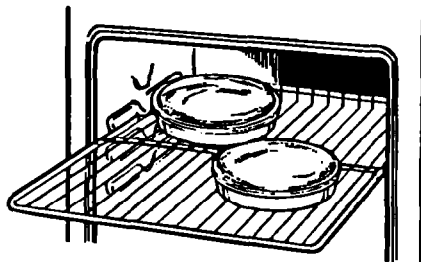
Fire And Personal Injury Hazard

- Always position oven rack(s) in desired location(s) before turning oven on. Be sure the rack(s) is level.
- If rack(s) must be moved while oven is hot, use potholders or oven mitts to protect hands.
- Do not let potholders or oven mitts contact hot burners.
- Always use a dry potholder or oven mitt to change rack(s) or handle utensils in the oven. Do not use a damp potholder or oven mitt. Steam burns could result.

Failure to follow the above precautions may result in fire or personal injury.

The hot air must circulate around the pans in the oven for even heat to reach all parts of the oven.

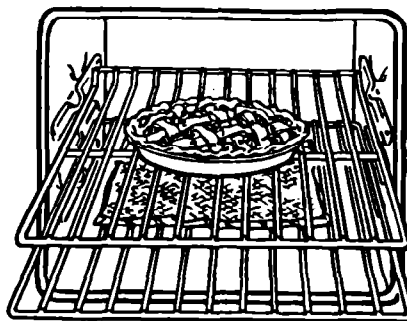
For best air circulation:



- Place the pans so that one is not directly over the other.
- Allow 1 1/2-2 inches (4-5 cm) of space around each pan and between pans and oven walls.
- Use only one cookie sheet in the oven at one time.
- When cooking with one pan, place pan in the center of the oven rack.
- When cooking with two pans, place pans in opposite corners of the oven rack.
- When cooking with three or four pans, place pans in opposite corners on each oven rack. Stagger, so no pan is directly over another.

NOTE: "Oven peeking" may cause heat loss, longer cooking times and unsatisfactory baking or roasting results. Rely on your timer, and view food through door window.

How to use aluminum foil for baking



Use aluminum foil to catch spill-overs from pies or casseroles.

- Place the foil on the oven rack below the rack with the food. The foil should have the edges turned up and be about 1 inch (3 cm) larger all around than the dish holding the food.
- Do not cover the entire rack with aluminum foil. It will reduce air circulation and cause poor cooking results.
- Do not line oven bottom with foil or other liners. It will reduce the flow of air in the oven and cause poor baking results.

⚠ WARNING

Burn 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.
- **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. On Model BGS470W, damage to the oven finish will occur if foil is left in oven during the Self-Cleaning cycle.

Baking with preheating (Model BGS470W)

For best results when baking, preheat the oven before placing food in the oven. The oven can be programmed to preheat at any temperature from 170°F to 550°F.

NOTE: Preheating is not necessary when roasting or when cooking casseroles.

To preheat:



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. Push the Preheat button. The small display will show "---°" and the BAKE indicator will come on.
3. To set a baking temperature, turn the Time/Temp Set Knob until the desired temperature shows in the small display. Release the Time/Temp Set Knob. The small display will show "PrE" and the BAKE and ON indicators will come on. The burner will light in 50-60 seconds.
4. When the oven is finished preheating, the oven will beep three times and the small display will show the programmed set temperature.
5. Put food in the oven.
The oven will automatically go from preheating into baking. You do not have to set a separate baking cycle. During baking, the oven burner will turn on and off to keep the oven temperature at the setting. The ON indicator will cycle on and off with the burner.
6. When baking is done, push the Cancel button. The oven will then shut off.

Baking/roasting without preheating

Model BGS470W:

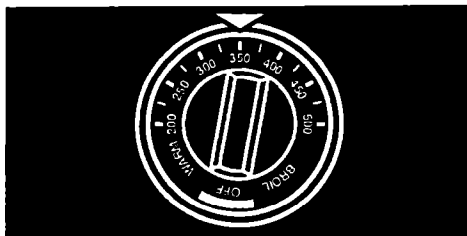
1. Position the rack(s) properly before turning on the oven. (For more information, see item #1 in "Baking with preheating" on page 7.)



2. Push the Bake Temp button. The small display will show "---°" and the BAKE indicator will come on.
3. To set a baking/roasting temperature, turn the Time/Temp Set Knob until the desired temperature shows in the small display. The display will increase in 5°F increments. The BAKE and ON indicators will come on. The burner will light in 50-60 seconds.
4. Put food in the oven.
During baking/roasting, the oven burner will turn on and off to keep the oven temperature at the setting. The ON indicator will cycle on and off with the burner.
5. When baking/roasting is done, push the Cancel button. The oven will then shut off.

Models BGC430W and BGP430W:

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



2. Push in and turn the Oven Temperature Control to the temperature you want. The oven burner will automatically light in 50-60 seconds.
3. When baking, preheat the oven for 10 minutes. (Preheating is not needed when roasting.) The oven is preheated when the Oven Indicator Light first goes off. Put the food in the oven.
NOTE: Do not place food directly on the oven bottom.
4. During baking/roasting, the oven burner will turn on and off to maintain the temperature setting. The Oven Indicator Light will turn on and off with the burner. When baking/roasting is done, turn the Oven Temperature Control to OFF.

Broiling

Model BGS470W:

1. Position the rack before turning on the oven. Refer to the chart on page 9 for recommended rack positions.
2. Preheat at BROIL for 5 minutes with oven door closed. Do not preheat with broiler pan in place.



3. To preheat, push the Broil button. The small display will show "---" and the BROIL indicator will come on.
4. You can broil at one of two settings—"LO" or "HI". Turn the Time/Temp Set Knob to the setting you want. When the oven turns on, the ON indicator will come on. The burner lights automatically in 50-60 seconds. Preheat for 5 minutes.
NOTE: For most foods, broil at "HI". The "LO" setting can be used when broiling foods which overcook easily, such as fish or meringues. The "LO" setting can also be used when broiling foods that are precooked.
5. After preheating, put the broiler pan and food on the rack.
6. Completely close the oven door to assure proper broiling temperatures.
7. When broiling is done, push the Cancel button. The time of day will then show in the large display.

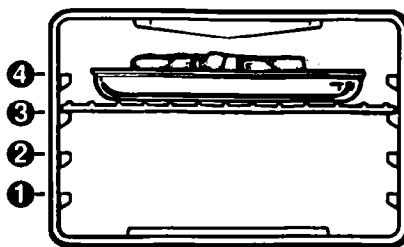
Broiling tips

- Use the broiler pan and grid for broiling. They are designed to drain excess liquid and fat away from the cooking surface to help prevent spatter, smoke or fire.
- If you broil small quantities, you may want to use a small broiler pan. They are available in the housewares section of many department stores.
- For best broiling results, preheat at BROIL for 5 minutes. Do not preheat with broiler pan in place.
- Broiling rack position determines how the burner cooks your food. The lower the position, the more broiler grid area covered. See "Broiling rack position chart" in next column for more information.
- To sear meat, place broiler pan at one of the higher rack positions so that meat is very near the flame.
- Small steaks may be broiled in the higher rack positions.
- To cook large steaks and other thick cuts of meat well done, move them to a lower rack position after searing.
- Refer to a broiling chart in a reliable cookbook for correct broiling times.
- After broiling, remove the broiler pan from the oven when you remove the food. Drippings will bake on the pan if it is left in the heated oven.

⚠ WARNING

Fire Hazard

- Place meat the correct distance from the burner. Meat placed too close to the burner may spatter, smoke, burn or catch fire during broiling.
- To ensure adequate grease drainage, do not use cookie sheets or similar pans for broiling. Also, covering the broiler grid with foil is not recommended. Poor drainage of grease may result in fire.

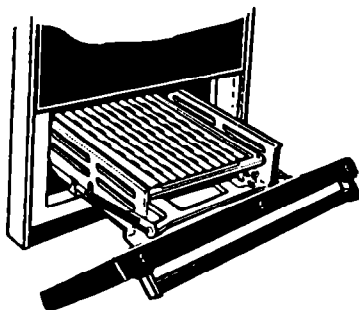


Broiling rack position chart

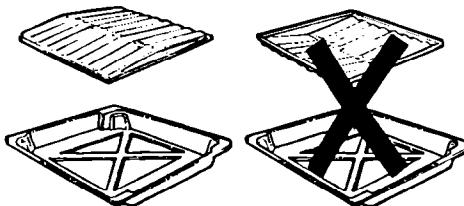
RACK POSITION FROM BOTTOM	FOOD
3	Rare steaks
2	Medium steaks, fish and hamburgers
1	Well-done foods such as chicken, lobster, ham slices and pork chops

Broiling with Models BGC430W and BGP430W:

The broiler drawer is located below the oven door. **Always broil with the oven door closed.**



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



- Place broiler pan grid so grease can drain down sides into lower part of broiler pan. See picture.

- 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.
- Set the Oven Temperature Control to BROIL. The broiler will automatically light in 50-60 seconds.
- When broiling is done, turn the Oven Temperature Control to OFF.

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

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:

Model BGS470W:



- Push and release the Bake Temp button.
- Turn the Time/Temp Set Knob until 550°F appears on the small display.
- Within two seconds, push and hold the Bake Temp button until the special two-digit display appears. Release the Bake Temp button.

The display now indicates the amount of degrees offset between the original factory temperature setting and the current temperature setting. If the oven control has the original factory setting, the display will read "00".

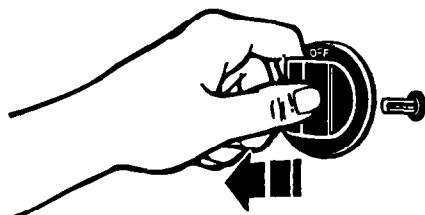
4. You can now change the setting up or down 35°F, in 5°F steps. To do so, turn the Time/Temp Set Knob until the desired amount of offset appears in the display.

NOTE: If you have decreased the setting, a minus sign (-) will appear before the number.

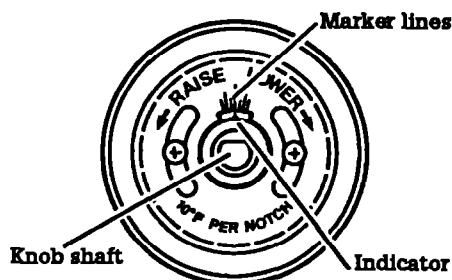
5. When you have made the desired adjustment, push the Cancel button to go back to the time of day display.

NOTE: Adjusting the oven temperature control will only change cooking temperatures. It will not affect self-cleaning temperatures.

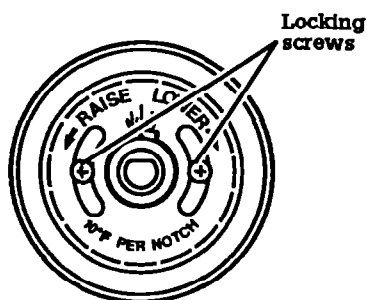
Models BGC430W and BGP430W:



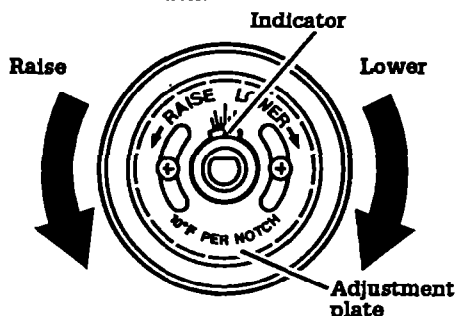
1. Turn the Oven Temperature Control Knob to the off position. Pull knob straight off and flip it over.



2. On the back of the knob is a series of small marker lines next to the knob shaft. One of these marker lines is positioned next to a small indicator. Note the position of the indicator.



3. Loosen the locking screws about one turn each.



4. To lower the temperature, hold knob handle firmly and turn the inside adjustment plate to move the indicator one marker line to the right. Each line equals about 10°F (5°C). To raise the temperature, hold knob handle firmly and turn the inside adjustment plate to move the indicator one marker line to the left. Each line equals about 10°F (5°C).

Tighten the locking screws and replace the control knob.

Using the electronic Cook Timer clock (Model BGS470W)

The electronic Cook Timer clock is designed to turn the oven on and off at times you set, even when you are not around.

Automatic baking/roasting is ideal for foods which do not require a preheated oven such as meats and casseroles. Do not use the automatic cycle for cakes, cookies, etc. ... undercooking will result.

To start baking/roasting now and stop automatically:

1. Position rack(s) properly, and place the food in the oven.
2. Push the Bake Time button. The large display will show "--:--" and the blue BAKE and TIME indicators will come on.
3. Turn the Time/Temp Set Knob clockwise until the desired baking/roasting time, up to 11 hours 59 minutes, shows in the large display.
4. Push the Bake Temp button and set the desired temperature. The display will show the set temperature and the time remaining. The red ON and BAKE indicators will come on.
5. The display will count down in 1-minute increments.
6. When baking/roasting time is completed, the oven will turn off automatically, beep 3 times, then beep once every 10 seconds for 5 minutes or until the Cancel button is pushed. The time of day will show in the large display.

To delay start and stop automatically:

1. Position rack(s) properly, and place the food in the oven.
2. Push the Bake Time button. The large display will show "--:--" and the blue BAKE and TIME indicators will come on.
3. Turn the Time/Temp Set Knob clockwise until the desired baking/roasting time, up to 11 hours 59 minutes, shows in the large display.
4. Push the Stop Time button. The blue BAKE, STOP and TIME indicators will come on. Turn the Time/Temp Set Knob clockwise until the desired stop time shows in the large display.
The display will then change to showing the baking/roasting time and the blue BAKE and TIME indicators will come on. The oven will beep once and the red BAKE indicator will flash. If a baking/roasting temperature is not selected within 15 seconds, the control will cancel.
5. Push the Bake Temp button and set the desired temperature. The stop time will show in the large display. The red BAKE indicator and both DELAY indicators will come on.
6. Changes can be made at any time by pressing a command button.
7. When the start time is reached, the DELAY and STOP indicators will go off. The display will show the set temperature and the ON indicator will come on.
8. When baking/roasting time is completed, the oven will turn off automatically, beep 3 times, then beep once every 10 seconds for 5 minutes or until the Cancel button is pushed. The time of day will show in the large display.

To cancel the electronic Cook Timer clock setting:

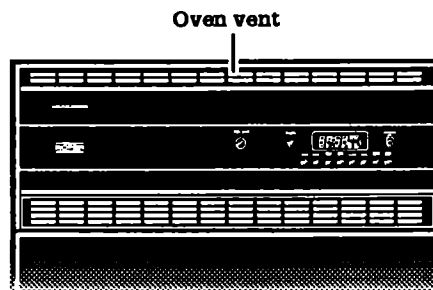
Push the Cancel button. The time of day will then show in the large display.

⚠ WARNING

To avoid sickness and food waste when using the Cook Timer clock:

- Do not use foods that will spoil while waiting for cooking to start, such as dishes with milk or eggs, cream soups, and cooked meats or fish. Any food that has to wait for cooking to start should be very cold or frozen before it is put in the oven. **MOST UNFROZEN FOODS SHOULD NEVER STAND MORE THAN TWO HOURS BEFORE COOKING STARTS.**
- Do not use foods containing baking powder or yeast when using delay start. They will not rise properly.
- Do not allow food to remain in oven for more than two hours after end of cooking cycle.

The oven vent

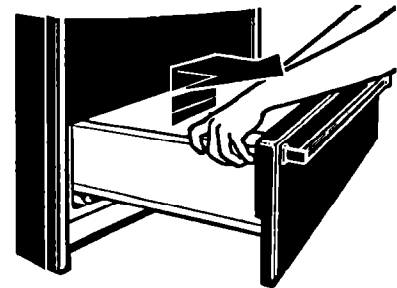


Hot air and moisture escape from the oven through a vent located above the control panel. The vent is needed for air circulation. **Do not block the vent.** Poor baking/roasting will result.

The storage drawer (Model BGS470W)

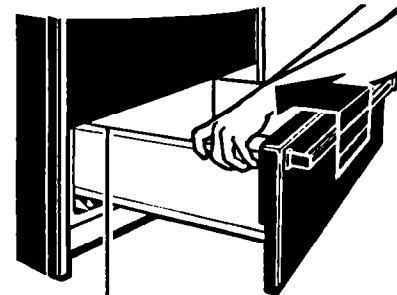
The storage drawer is for storing pots and pans. The drawer can be removed to make it easier to clean under the oven. Use care when handling the drawer.

Removing the storage drawer:



1. Empty drawer of any pots and pans before removing drawer.
2. Pull drawer out slightly. Lift front and pull all the way out.

Replacing the storage drawer:



Drawer slide rail

1. Fit ends of drawer slide rails into the oven slide rails on both sides of opening.
2. Lift front and slide drawer closed.

⚠ WARNING

Explosion and Fire Hazard
Do not store flammable materials in the storage drawer. They could explode or burn.

Caring For Your Oven

⚠ WARNING

Burn, Electrical Shock, Fire And Explosion Hazard

- Make sure all controls are OFF and the oven 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.
- Do not use your oven for storage.
- 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 and command buttons

1. Make sure all control knobs are turned to OFF.
2. Pull control knobs or command buttons 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 or command buttons by pushing them firmly into place.

NOTE: When cleaning, never use steel wool, abrasives, or commercial oven cleaners which may damage the finish. After cleaning, make sure all control knobs point to the off position. Make sure you have not turned oven on when replacing buttons. If oven has been turned on, push Cancel button.

Removing and replacing the oven door (Models BGC430W and BGP430W)

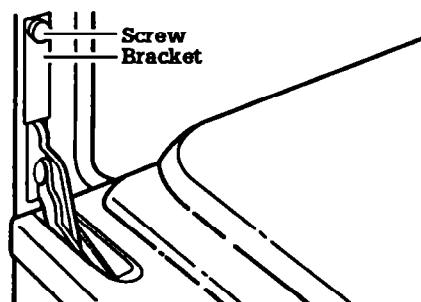
The oven door may be removed to make cleaning inside the oven easier.

⚠ WARNING

Personal Injury Hazard

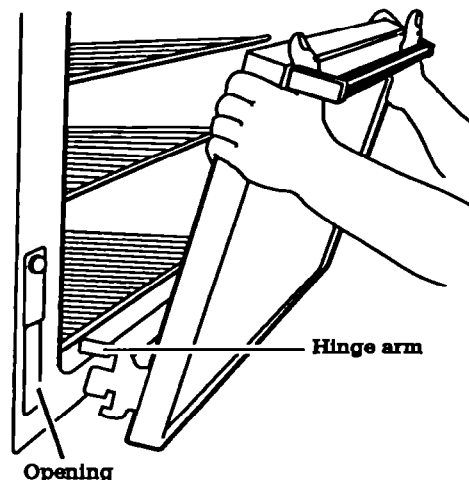
- Oven doors are heavy. Use both hands to remove the oven doors.
- Grasp only the sides of the oven door. Do not use any portion of the front frame or trim for lifting. Failure to properly grasp the oven door could result in personal injury or product damage.

To remove:



1. Open the door completely.
2. Remove the screws at the top of the retaining brackets above the oven door hinges.
3. Remove the retaining brackets.
4. Close the door about 3/4 of the way.
5. Hold the door firmly on both sides and lift the door up and out of the hinge slots to remove. Set the door aside.

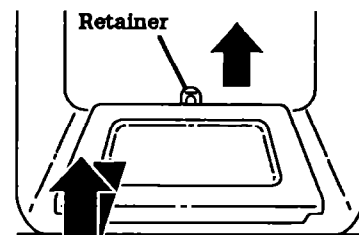
To replace:



1. Grasp the door firmly on both sides. Place the hinge arm against the top of the opening in the oven frame. Push the bottom of the door in until the hinge arm is all the way into the opening.
2. Gently lower the door so that the bottom of the hinge arm rests on the bottom of the opening.
3. Open the door completely.
4. Replace the retaining brackets and screw on each side of the oven door.
5. Close and open the door slowly to make sure it is replaced properly.

Removing and replacing the oven bottom (Models BGC430W and BGP430W)

The oven bottom can be removed for easier cleaning.



1. Open the oven door.
2. Remove the oven racks.
3. Locate the oven bottom retainer located at the rear of the oven bottom.
4. Lift oven bottom retainer. Slide oven bottom forward to disengage rear tabs.
5. Lift front of oven bottom and lift out of oven.
6. To replace the oven bottom, reverse the steps above.

The standard-cleaning oven (Model BGP430W)

The standard-cleaning oven has to be hand-cleaned. Use warm, soapy water, soapy steel wool pads or a commercial oven cleaner. See "Cleaning Chart" on page 16 for further instructions.

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

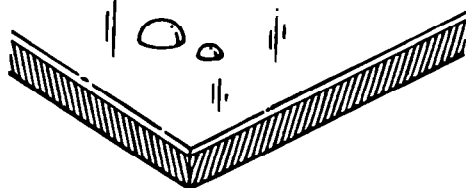
Use foil during cooking to keep oven clean. See "How to use aluminum foil for baking" on page 7 for more information.

The continuous-cleaning oven (Model BGC430W)

Standard-cleaning 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/roasting temperatures so the oven can return to a presentably clean condition.

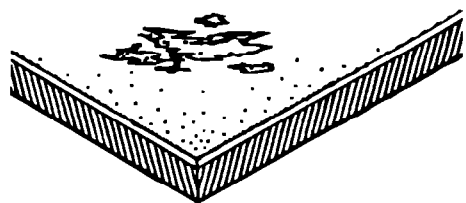
Fat spatter beads up. Turns black.

Standard-cleaning porcelain



Fat spatter spreads out. Burns away.

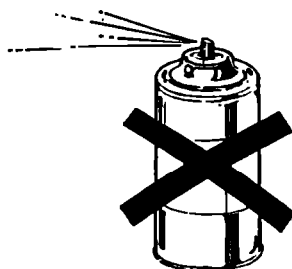
Continuous-cleaning porcelain



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 or roasting, 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.

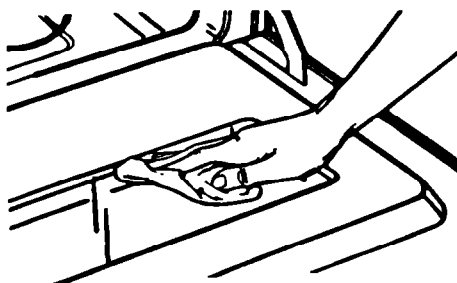
Hand-cleaning



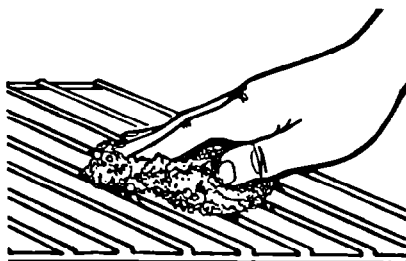
⚠ WARNING

Personal Injury Hazard

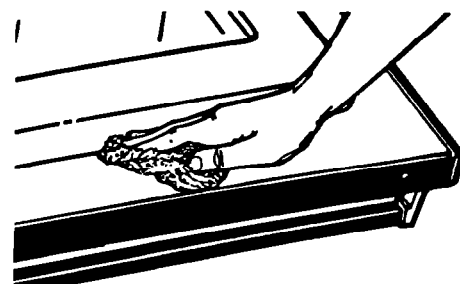
Do not use oven cleaning products in a continuous-cleaning oven. Some can become trapped in the porcelain surface and give off harmful fumes.



WINDOW—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.

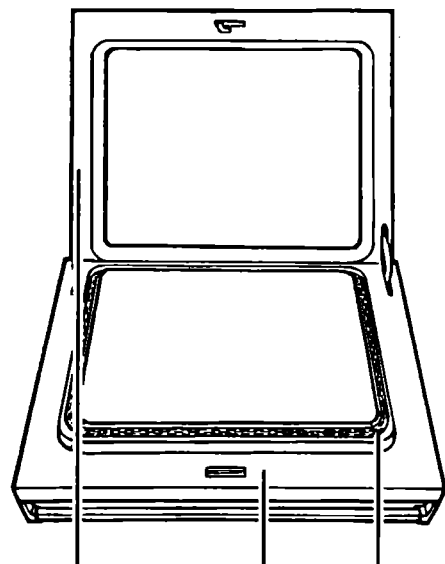


WALLS AND DOOR—Wash with warm, soapy water. Use a steel wool pad or plastic scouring pad for heavily soiled areas. Rinse well.

Using the Self-Cleaning cycle (Model BGS470W)

The Self-Cleaning cycle uses very high heat to burn away soil. Before you start, make sure you understand exactly how to use the Self-Cleaning cycle safely.

Before you start



Hand-clean frame
Hand-clean door around edge
DO NOT hand-clean seal

1. Clean the indicated areas by hand.

They do not get hot enough during the Self-Cleaning cycle for soil to burn away. Use hot water and detergent or a soapy steel wool pad on ...

- The inside of the door around the edge. (The window may also require hand-cleaning.)
- The frame around the oven.

Do not clean, move or bend the fiberglass seal. Poor cleaning and poor baking/roasting will result.

2. Remove the broiler pan and any pots and pans you may have in the oven.

NOTE: The broiler pan and grid can be cleaned in the oven only if most of the soil has been removed by hand-cleaning or a dishwasher. If most of the soil has not been removed, excessive smoking will occur.

3. Wipe out any loose soil or grease.

This will help reduce smoke during the Self-Cleaning cycle.

4. If you want the oven racks to remain shiny, remove from the oven and clean them by hand. Otherwise, put oven racks on second and fourth guides (guides are counted from bottom to top). After racks are cleaned in the Self-Cleaning cycle, they become harder to slide. See page 16.

Heat and odors are normal during the Self-Cleaning cycle. If needed, remove them by opening a window or by turning on a vent hood or other kitchen vent during the cycle.

NOTE: This oven is equipped with an internal cooling fan. A fan sound will be heard during a normal Self-Cleaning cycle. This fan comes on automatically to keep the electronic controls cool. Canceling the oven will not turn off this fan. It will continue running until electronic controls have sufficiently cooled. The fan will then automatically turn off.

⚠ WARNING

Personal Injury And Product Damage Hazard

- Do not touch the oven during the Self-Cleaning cycle. It could burn you.
- Do not use commercial oven cleaners in your oven. Cleaners may produce hazardous fumes or damage the porcelain finish.
- Do not use foil or other liners to line the oven bottom. During the Self-Cleaning cycle, foil can burn or melt and damage the oven surface.
- Do not block the vent during the Self-Cleaning cycle. Air must move freely for best cleaning results.

Setting the controls

1. Make sure the clock is set to the correct time of day. (See "Setting the clock" on page 5.)



2. Push the Clean button.

3. To start cleaning immediately, turn the Time/Temp Set Knob until "3:00" and the CLN and TIME indicators appear on the display. Three hours is recommended for moderately soiled ovens. A Self-Cleaning cycle can be set for a 2-4 hour period. The CLEAN, LOCKED and ON indicators will come on to indicate that cleaning has begun.

4. To delay start of cleaning, turn the Time/Temp Set Knob until "3:00" and the CLN and TIME indicators appear on the display. Immediately push the Stop Time button. The blue DELAY, CLN, STOP and TIME indicators will come on. Immediately turn the Time/Temp Set Knob to the new stop time. The red DELAY and CLEAN indicators will come on.

5. After the Self-Cleaning cycle is programmed, the LOCKED indicator will come on. The door cannot be opened when this indicator is on.

6. After the Self-Cleaning cycle is completed, the CLEAN indicator will go off and the time of day will show in the large display.

7. When the oven reaches normal baking/roasting temperatures, the LOCKED indicator goes off.

8. After the oven is cool, wipe off any residue or ash with a damp cloth. If needed, touch up spots with a soapy steel wool pad.

Special tips

- Keep the kitchen well ventilated during the Self-Cleaning cycle to help get rid of heat, odors and smoke.
- Clean the oven before it gets heavily soiled. Cleaning a very soiled oven takes longer and results in more smoke than usual.
- If the Self-Cleaning cycle does not get the oven as clean as you expected, the cycle may not have been set long enough or you may not have prepared the oven properly. Set the Self-Cleaning cycle longer the next time and hand-clean areas noted in "Before you start" on this page.

To stop the Self-Cleaning cycle at any time:

1. Push the Cancel button.
2. When the LOCKED indicator goes off, you can open the oven door.

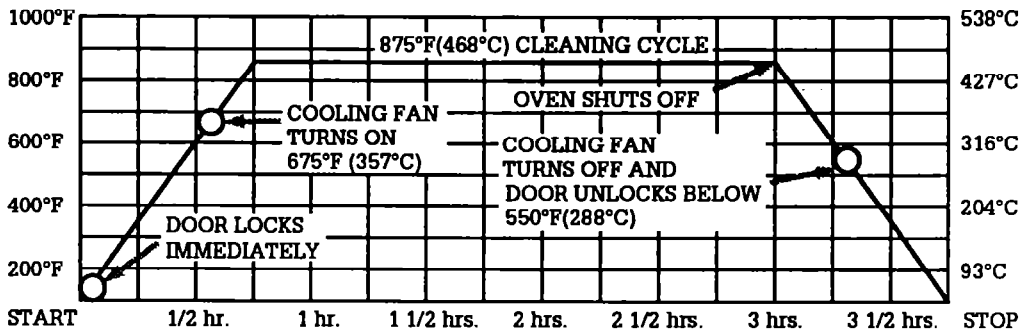
How it works

During the Self-Cleaning cycle, the oven gets much hotter than it does for baking, roasting or broiling ... approximately 875°F (468°C). This heat breaks up grease and soil and burns it off.

This graph shows approximate temperatures and times during a Self-Cleaning cycle for three hours.

Self-Cleaning cycle—three-hour setting

(Approximate temperatures and times)



Notice that the heating stops when the three-hour setting is up, but that it takes longer for the oven to cool down enough to unlock.

Cleaning chart

⚠ WARNING

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

PART	WHAT TO USE	HOW TO CLEAN
Control knobs	Warm, soapy water and a soft cloth.	▪ Wash, rinse and dry well. ▪ Do not soak.
Control panel and other exterior surfaces	Warm, soapy water or spray glass cleaner, and a soft cloth.	▪ Wash, rinse and dry well. ▪ Follow directions provided with cleaner.
Broiler pan and grid (Model BGS470W)	Warm, soapy water or a soapy steel wool pad.	▪ Clean after each use. ▪ Wash, rinse and dry well. ▪ Do not clean in the Self-Cleaning Oven if broiler pan and grid are heavily soiled. (See note on page 14.)
Broiler drawer, pan and grid (Models BGC430W and BGP430W)	Warm, soapy water or a soapy steel wool pad.	▪ 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	Use Self-Cleaning cycle. (Model BGS470W) Warm, soapy water or soapy steel wool pads.	▪ Leave in oven during Self-Cleaning cycle. NOTE: The oven racks will discolor and be harder to slide when left in the oven during the Self-Cleaning cycle. If you want them to stay shiny, remove from the oven and clean by hand. If racks are left in the oven during the Self-Cleaning cycle, apply a small amount of vegetable oil to the sides of the racks to make them easier to slide. ▪ Wash, rinse and dry well. Use soapy steel wool pads for heavily soiled areas.
Oven door glass	Spray glass cleaner or warm, soapy water and a nonabrasive plastic scouring pad.	▪ Make sure oven is cool. ▪ Follow directions provided with the cleaner. ▪ Wash, rinse and dry well.

PART	WHAT TO USE	HOW TO CLEAN
Standard-cleaning oven (Model BGP430W)	Warm, soapy water or soapy steel wool pads. OR Commercial oven cleaners. Heavy-duty aluminum foil or shallow pan.	▪ Make sure oven is cool. ▪ Remove door and oven bottom for easier access. ▪ Clean heavily soiled areas or stains. Rinse well with water. ▪ Remove door and oven bottom 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 heating elements, heat seal, thermostat or exterior surfaces of the oven. Damage will occur. ▪ Place piece of foil or shallow pan, slightly larger than the cooking container, on rack under food to catch spill-overs.
Continuous-cleaning oven (Model BGC430W)	Warm, soapy water or a soapy steel wool pad. Heavy-duty aluminum foil or shallow pan.	▪ Make sure oven is cool. ▪ Remove door and oven bottom 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 or roasting.
Self-cleaning oven (Model BGS470W)	For areas outside the Self-Cleaning area use warm, soapy water or soapy steel wool pads.	▪ Follow directions starting on page 14, "Using the Self-Cleaning cycle." ▪ Do not use commercial oven cleaners. ▪ Do not use foil to line the bottom of your Self-Cleaning Oven. (See page 7 for proper use of aluminum foil.)

The oven light

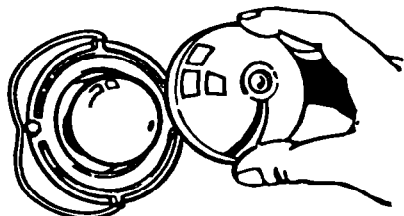
The Oven Light will come on when you open the oven door. To turn the light on when the oven door is closed, push the Oven Light Switch on the control panel. Push the switch again to turn off the light.

⚠ 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 could result in electrical shock or burns.**
- **The bulb cover must be in place when using the oven. The cover protects the bulb from breaking, and from high oven temperatures. Because bulb cover is made of glass, be careful not to drop it. Broken glass could cause injury.**

To replace the oven light:



1. Unplug appliance or disconnect at the main power supply.
2. Remove the glass bulb cover in the back of the oven by pushing the wire holder to the side and pulling out the glass cover.
3. Remove the light bulb from its socket. Replace with a 40-watt appliance bulb.



4. Replace the bulb cover and snap the wire holder in place. Plug in appliance or reconnect at the main power supply.

NOTE: Make sure the oven light is off during the Self-Cleaning cycle. Keeping oven light on will shorten bulb life.

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.	▪ Oven is properly connected to gas and electrical supplies. ▪ Your home's main fuse has blown or circuit breaker has tripped. ▪ Controls are set correctly. ▪ The flow of combustion and/or ventilation air to the oven is blocked.	▪ Contact an authorized RoperSM service technician to reconnect oven to gas and/or electrical supplies. (See Installation Instructions.) ▪ Replace fuse or reset circuit breaker. ▪ Reset controls, if needed. ▪ Remove blockage to airflow to and around oven.
Oven will not operate.	▪ The controls are set correctly.	▪ Reset controls, if needed.
Burner fails to light.	▪ Oven is connected to electrical power. ▪ Your home's main fuse has blown or circuit breaker has tripped.	▪ Contact an authorized RoperSM service technician to reconnect oven to electrical supply. (See Installation Instructions.) ▪ Replace fuse or reset circuit breaker.
Control knob(s) will not turn.	▪ You pushed in knob(s) before trying to turn.	▪ Push in knob(s) before turning.
Self-Cleaning cycle will not operate. (Model BGS470W)	▪ The clock shows the correct time of day. ▪ You have set a delay start time.	▪ Reset clock, if necessary.
Soil is visible on continuous-cleaning oven finish. (Model BGC430W)	▪ You broil often. ▪ Soil is on door. ▪ Soil is caused by sugar and starchy spills.	▪ 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 13. ▪ 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 13. ▪ Sugar and starchy spills may leave stains. See page 13 for hand-cleaning tips. Use foil on lower rack to catch these spills.
Cooking results are not what you expected.	▪ Pans are the size called for in the recipe. ▪ You are following a tested recipe from a reliable source. ▪ 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 or oven door.	▪ Use correct-size pans. ▪ Modify recipe or find a new recipe. ▪ Preheat the oven according to recipe's specifications. ▪ Reposition pans for best air circulation. ▪ Completely close broiler drawer/oven door.

LIMITED WARRANTY



Home 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.

F. Repairs to parts or systems caused by unauthorized modifications made to the appliance.

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 behind the oven door on the oven frame (see illustration 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 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.