



USE and CARE MANUAL

ELECTRIC BUILT-IN

model B500



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INSTALLATION

USE AND CARE

- Important Instructions for Your Safety
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SERVICE

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- What to Do before Calling for Service
- Adjusting Oven Temperature

REPAIR PARTS LIST

WARRANTY

INSTALLATION

IMPORTANT: Save these instructions for the local electrical inspector's use.

TOOL LIST

The following tools are needed to install your new oven.

1. 1/8" drill bit
2. Electric or hand drill
3. Flat bladed and Philips screwdrivers
4. Pencil
5. Ruler or tape measure and straight edge
6. Hand saw or saber saw

LOCATION

Cabinet space must be provided to enclose the recessed part of your built-in oven. See Figure 1 for all necessary dimensions. A cutout 22-1/2" wide by 27-7/8" 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, 34-1/8" above the floor. This will position the open oven door 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.

The oven may be supported by either a solid bottom or two runners, on 11" centers. The solid bottom or two runners should be 34-1/8" above the floor, level with the bottom edge of the cutout opening.

Be sure the oven support is solid enough to support 150 pounds. Also, be sure the oven support is level and straight. There is no way to level the oven after installation.

OVEN AND CUTOUT DIMENSIONS

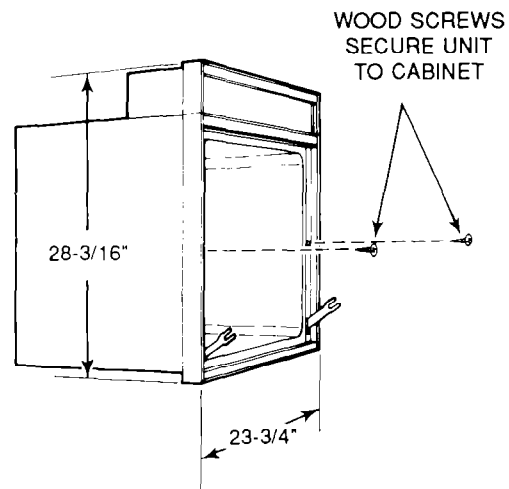
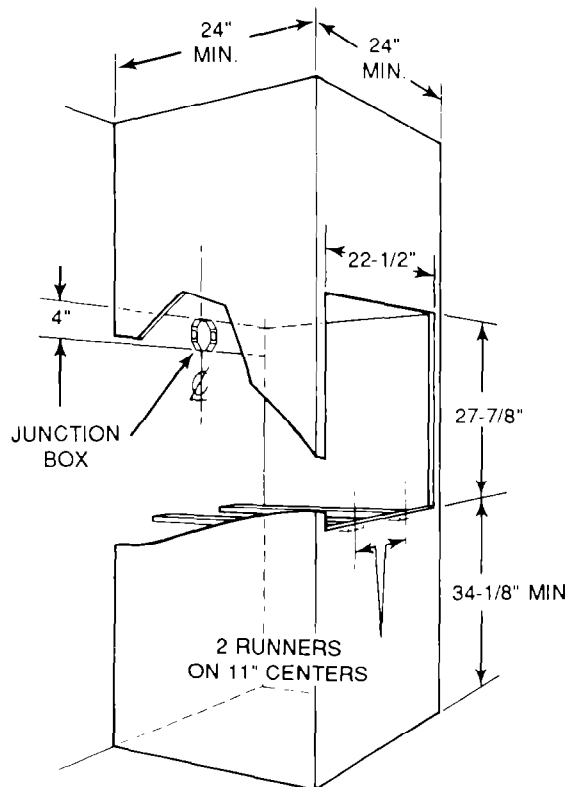


Fig. 1

ELECTRICAL CONNECTION

We recommend that you have the electrical hookup of your oven done by a qualified electrician. Have the electrician show you where your main oven disconnect is located.

Call your Electric Company and ask which codes apply in your area. If there are no codes, you must follow the NATIONAL ELECTRICAL CODE, ANSI/NFPA 70-1987. You can get a copy by writing:

National Fire Protection Association
Batterymarch Park
Quincy, MA 02269

If you fail to wire your oven in accordance with governing codes, you may create a hazardous condition.

You must use a three-wire, single-phase AC 120/240 Volt or 208Y/120 Volt, 60 Hertz electrical system to operate your oven. **If you connect to aluminum wiring, properly installed connections listed for use with aluminum and copper wiring must be used.**

Use #12 copper wire and 20 Amp fuse or circuit breaker for 120/240 Volt and 208Y/120 Volt systems.

Before installing the oven or moving it to another location, have the electrician verify:

- That your home is provided with adequate electrical service.
- That the addition of the oven will not overload the household circuit on which it is used.

The electrical power to the oven supply line must be shut off while line connections are being made. Failure to do so could result in serious injury or death.

Install an approved junction box in the upper 4" of the cutout (see Fig. 1).

When making the wire connections, use the entire length of conduit provided (4 feet). **The conduit must not be cut.**

The neutral of the unit is grounded to the frame through the bare ground wire.

INSTALLATION

Your built-in oven is packed with a shipping base pad on the bottom of the unit. This pad protects the lower front trim and should not be removed until you are ready to install the oven.

Before installing the oven, you may remove the oven doors to lessen the weight of the unit if you wish. See the care and cleaning section of the use and care manual for instructions.

Put the oven into the cabinet and 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.

See the care and cleaning section of the use and care manual for instructions on how to install oven racks and guides.



UNITS WITH NEUTRAL WIRE: Frame grounded by connection of grounding lead to neutral lead. If used in a mobile home or if local codes do not permit grounding through neutral, open connection and use grounding lead to ground unit in accordance with local codes. Connect neutral lead to branch circuit neutral conductor in usual manner.

ALL UNITS: When applying set screw type connectors care should be taken not to damage conduit.

IMPORTANT SAFETY INSTRUCTIONS

Keep this book for later use.

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

Always use care when touching oven heating elements or inside the oven. Heating elements could be hot enough to burn you even if they are dark in color. The oven vent duct and oven door may also become hot during oven use.

Always keep the appliance 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.

Always remove the broiler pan and other utensils from the oven before a self-clean cycle.

IMPORTANT SAFETY INFORMATION

Be sure the oven is securely installed in a cabinet that is firmly attached to the house structure. Weight on the oven door could potentially cause the oven to tip and result in injury. Never allow anyone to climb, sit, stand, or hang on the oven door.

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 on or 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.

Never block free airflow through the oven vent.

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 an oven is in use.

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

Never wear loose fitting or hanging clothes while 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 clothes could catch fire on a hot element.

Never store things in an oven.

Never rub, move or damage the door gasket on self-cleaning ovens. The gasket is essential for a good seal. Only clean the gasket by soaking it with hydrogen peroxide, as described in the self-clean section of this manual.

FIRE!

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.

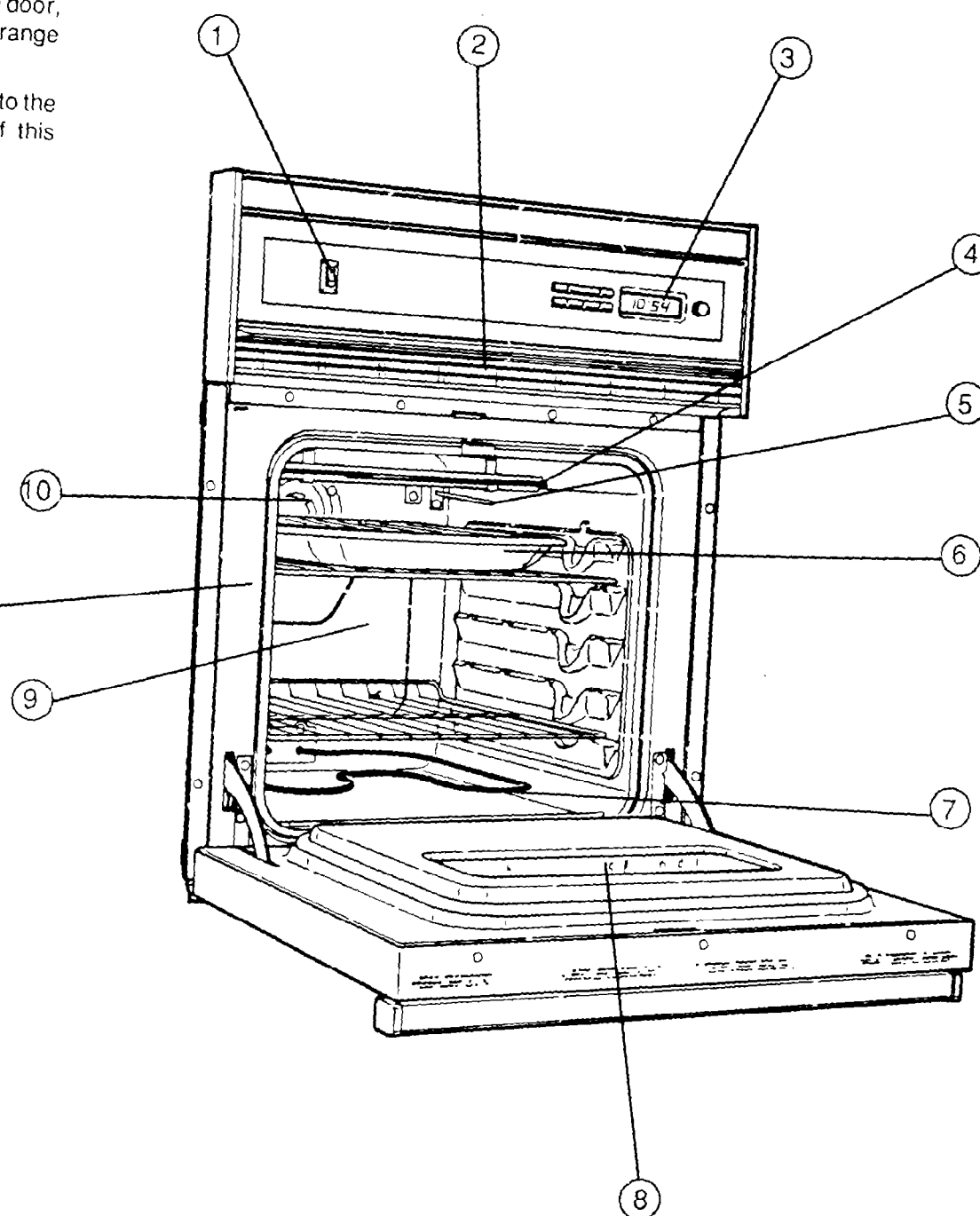
OVEN FIRE

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.**

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

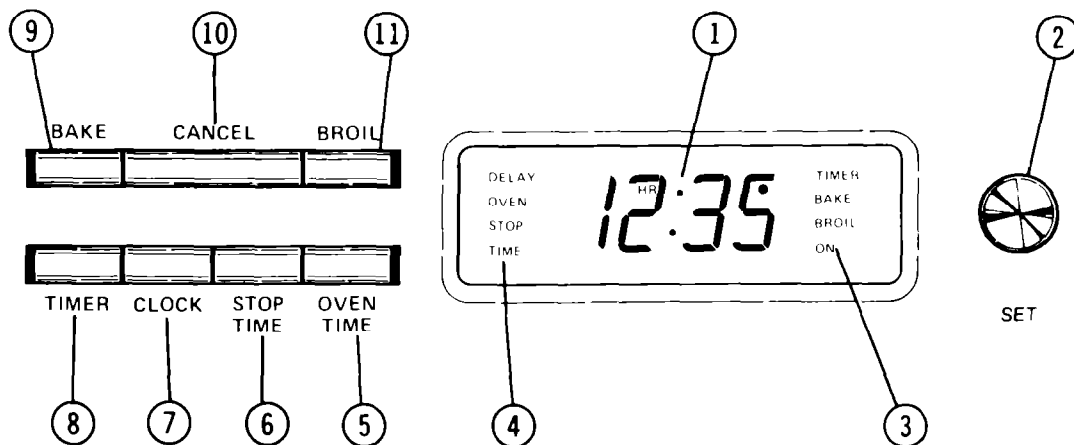
Copy the numbers into the box on the cover of this manual.



1. Oven Light Switch
2. Oven Vent (area may get hot during oven use; DO NOT block vent)
3. Electronic Oven Control
4. Oven Broil Element
5. Oven Temperature Sensor

6. Broil Pan and Grid
7. Oven Bake Element
8. Removable Oven Door
9. Oven
10. Oven Light

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.

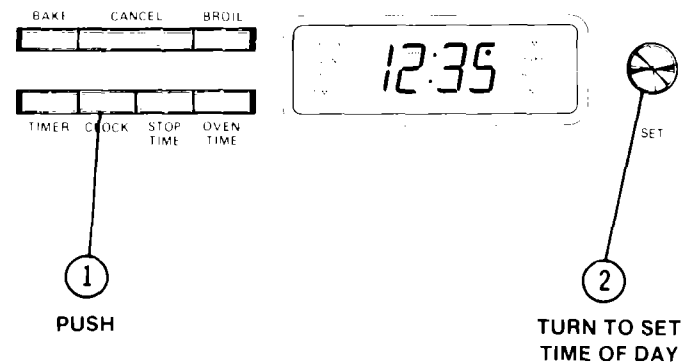
8. TIMER — Push before setting amount of time.

9. BAKE — Push before setting temperature.

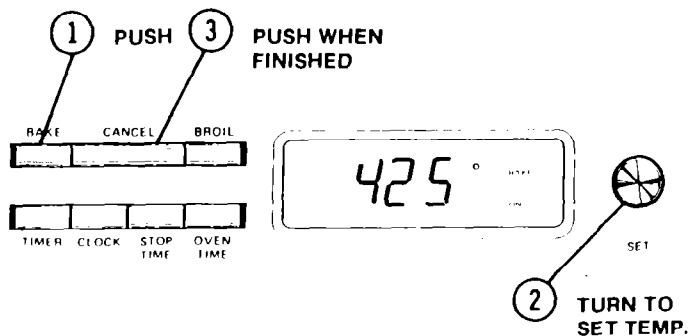
10. CANCEL — Cancels everything except the clock and timer. Push to turn oven off or to clear everything if you've made a mistake in programming.

11. BROIL — Push before selecting broil setting.

TO SET THE CLOCK



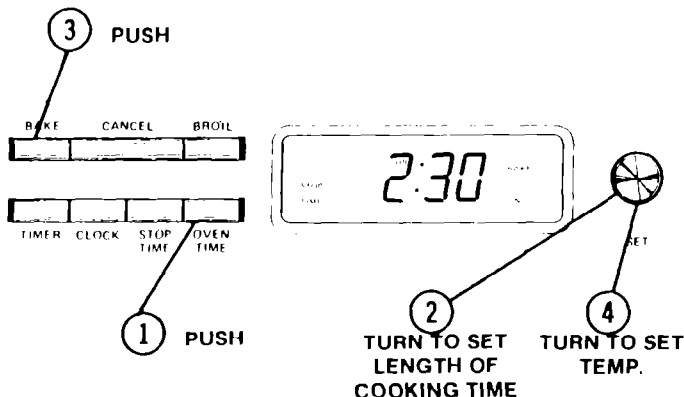
TO BAKE OR ROAST



The display will show the oven temperature as it rises.

A tone will sound when the oven is ready.

AUTOMATIC OVEN OFF



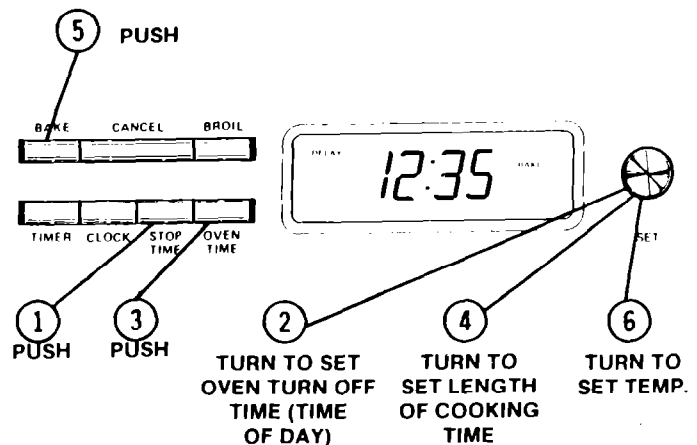
The ERC will calculate when to turn the oven off.

When stop time is reached, a tone will sound and the oven will turn off.

INCOMPLETE OR INCORRECT SETTINGS

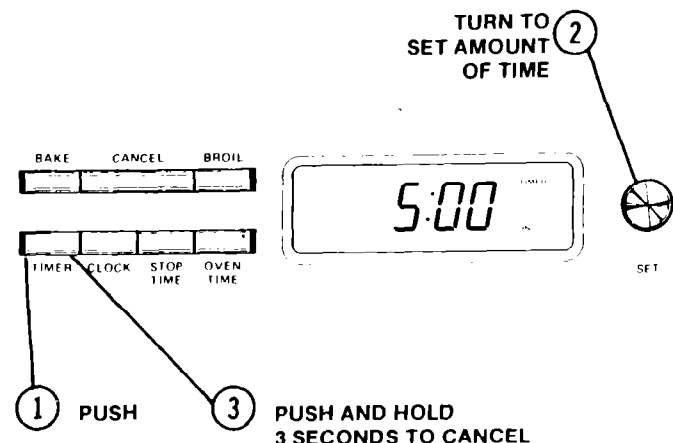
1. Attention Tone will sound if oven has only been partially programmed. For example, if you have selected a cook time but no temperature, you will hear the Attention Tone until you select a temperature or push CANCEL.
2. Function Error Tone will sound if there is a problem with one of the range functions. Cancel the tone by pushing the CANCEL button. If the tone starts again, call for service.

AUTOMATIC OVEN ON AND OFF



When oven time has ended, a tone will sound and the oven will turn off.

TO USE THE TIMER



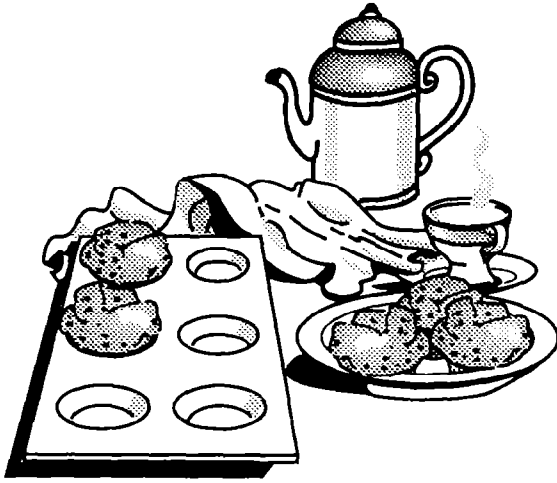
The maximum timer time is 9 hrs. 55 min.

A tone will sound when time is up.

NOTE: The timer is a reminder only and will not operate the oven.

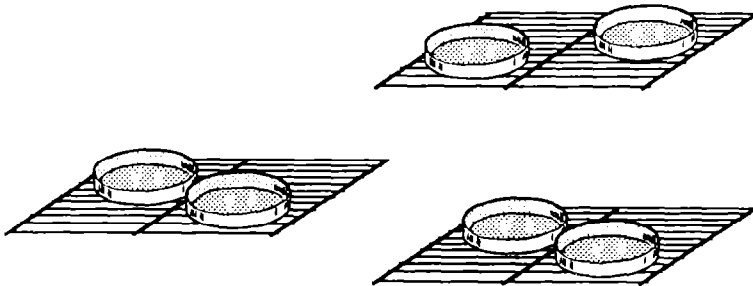
RECALLING FUNCTIONS

You may recall any set function by pushing the button of that function.



Oven Cooking

- Always follow recipe carefully.
- Measure ingredients properly.
- Use proper pan placement.
- Place pans on the oven racks with 1-1/2 - 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.

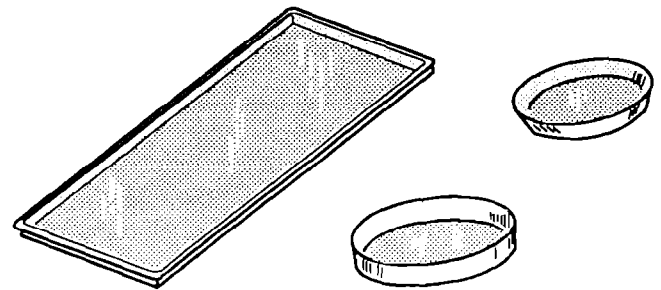


2 cake layers

4 cake layers

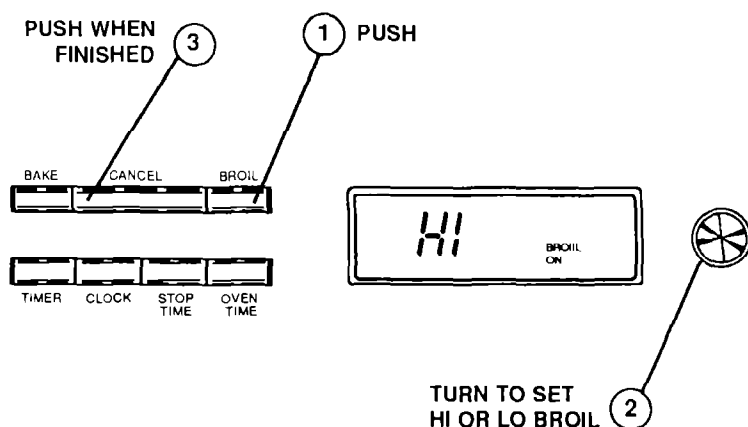
- Most baking should be done on the second shelf position from the bottom. When baking several items, use two shelves placed on the second and fourth rack positions from the bottom of the oven. Stagger pans so that no pan is directly above another. Bake angel food cakes on the first shelf position from the bottom of the oven.

- 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 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.

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

- **Your oven door should be open to the broil stop position while broiling.** If the door is closed, the food will roast and not broil.
- 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.** 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 prevent 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 door and turn controls off. If fire continues, throw baking soda on the fire. Do not put water on the fire.

POSITIONING BROILER PAN

Broiling is cooking by direct heat from the broil element. Tender cuts of meat or marinated meat should be selected for broiling. For best results steaks and chops should be at least 3/4" thick.

After placing food on the broiler pan, put the pan on an oven rack in the proper position. The recommended rack position and cooking time can be found in the chart below.

The closer the food is to the broil element, the faster the meat browns on the outside, yet stays red to pink in the center. Moving the meat farther away from the element lets the meat cook to the center while browning outside. Side one should be cooked 1 - 2 minutes longer than side two.

Food	Rack Position 4 = Highest 1 = Lowest	Total Time (minutes)
Steak – 1" Thick		
Rare	4	9-11
Medium	3	13-15
Well Done	3	21-23
Ground Beef Patties		
Medium-1" Thick	3	16-18
Medium-1/2" Thick	4	7-9
Lamb Chops – 1" Thick	3	18-21
Pork Chops – 1" Thick	3	27-29
Pork Chops 1/2" Thick	3	16-18
Ham Slice – 1/2" Thick	3	11-12
Fish (Fillets)	3	11-13
Chicken (Pieces)	2	45-55
Frankfurters	3	8-11
Bacon	3	9-11

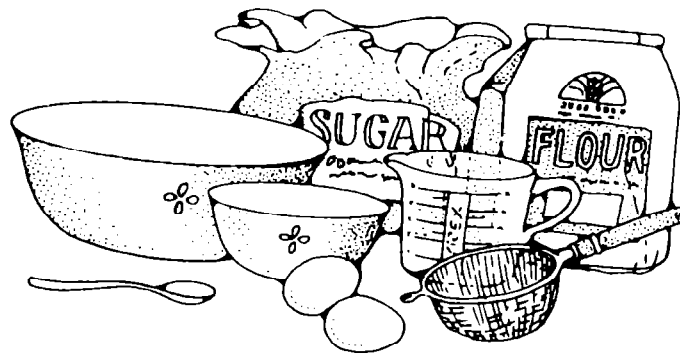
This chart is a general guide. The size, weight, thickness, and starting temperature of the food as well as your own personal preference will affect the cooking time. Times in the chart are based on the food being at refrigerator temperature.

Favorite American Recipes

A Collection from Around the Country

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

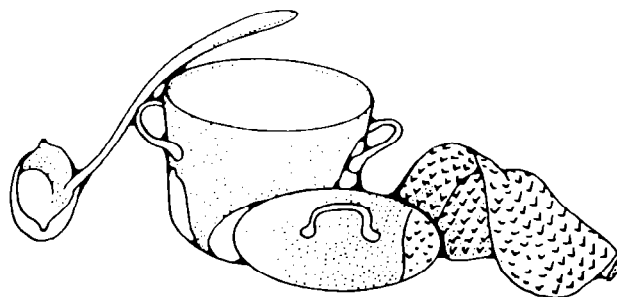
Preheat oven to 375° F. Cook broccoli according to package directions; drain. Mix with other ingredients. Pour into greased two (2) quart casserole. Sprinkle with cheese cracker crumbs. Bake at 375° F for 20-25 minutes.

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.

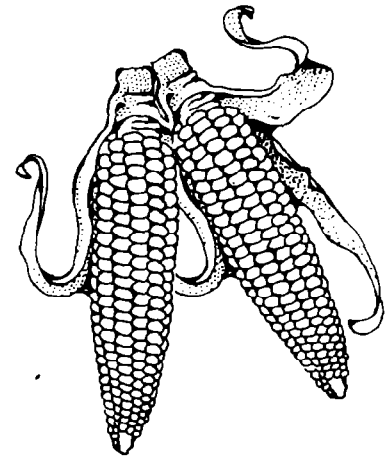


TWO CORN CASSEROLE

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.

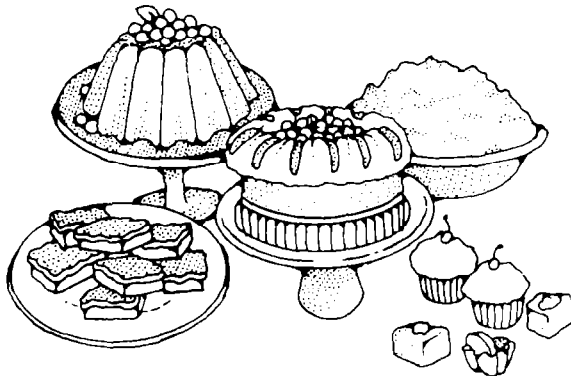
Courtesy: Illinois Cooperative Extension Homemakers



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

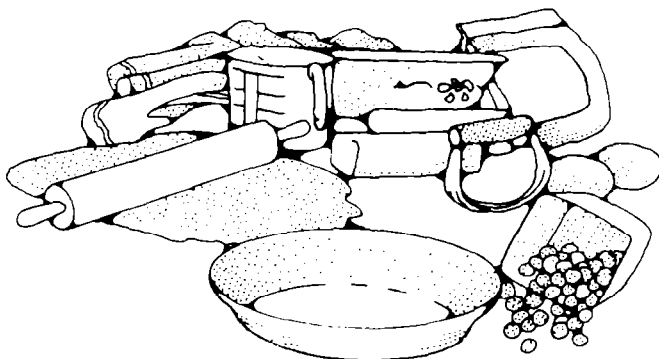
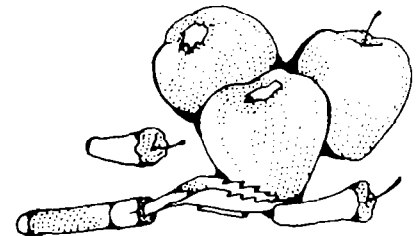
Preheat oven to 350°F. Melt chocolate and margarine. Add other ingredients to melted mixture. Pour into unbaked pie shell and bake 35-40 minutes or until pie appears set. Serve warm with ice cream or whipped cream.



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.

Cleaning Tips

On the following page, removable parts of your oven are shown. Refer to it when cleaning your oven.

Warm, water, a mild detergent and a soft cloth are safe to use on all cleanable parts of your oven. 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	Detergent, warm water, soft cloth	Do not use abrasive cleaners.
Oven interior	Detergent, warm water, soap filled steel wool pad	Cleaning inside the oven need only be done as an optional touch-up between self-clean cycles. Rinse oven interior thoroughly after cleaning.
Glass	Glass cleaner and paper towels	Remove stubborn soil with paste of baking soda and water. Do not use abrasive cleaners. Rinse thoroughly.
Oven racks (and removable guides on some models)	Detergent, warm water, scouring pad or soap-filled steel wool pad	Remove from oven to clean. Rinse thoroughly.
Broiler pan and grid	Detergent, warm water, scouring pad	Remove soiled pan from oven to cool. Drain fat or drippings. Fill pan with warm water. Sprinkle grid with detergent and cover with damp cloth or paper towels. Let pan and grid soak for a few minutes. Rinse or scour as needed. Dry well. Grid and pan may be washed in a dishwasher.
Oven door gasket	Hydrogen peroxide	Soak with hydrogen peroxide, using a sponge. Frequent soaking helps prevent soil build-up. Do not rub.

REMOVABLE OVEN DOOR

The oven door can be removed for cleaning.

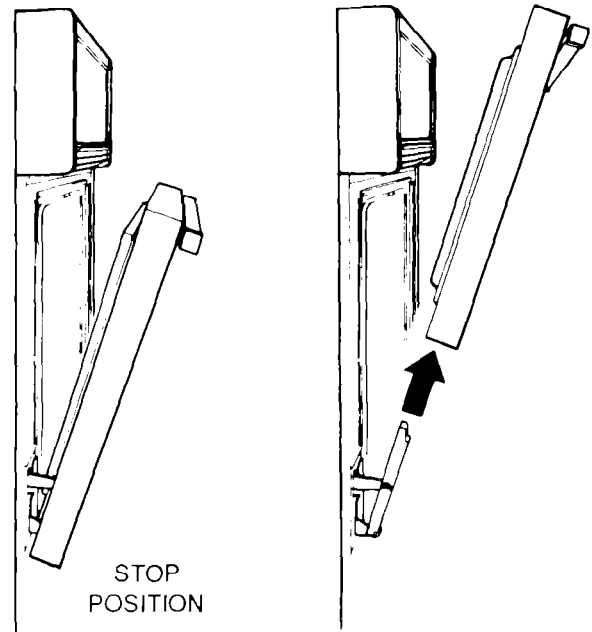
To remove:

1. Open the door to the broil stop position (see illustration).
2. Grasp the door at each side and lift up and off the hinges.

NOTE: When the door is removed and hinge arms are at stop position, do not bump or try to move the hinge arms. The hinges could snap back causing an injury to the hands or damage to the porcelain on the front of the oven. Cover the hinges with toweling or empty towel rolls while working in the oven area.

To replace:

1. Hold the door over the hinges with the slots at the bottom edge of the door lined up with the hinges. The hinge arms must still be in the stop position.
2. Slide the door down onto the hinges as far as it will go and close the door.



REMOVABLE OVEN RACKS

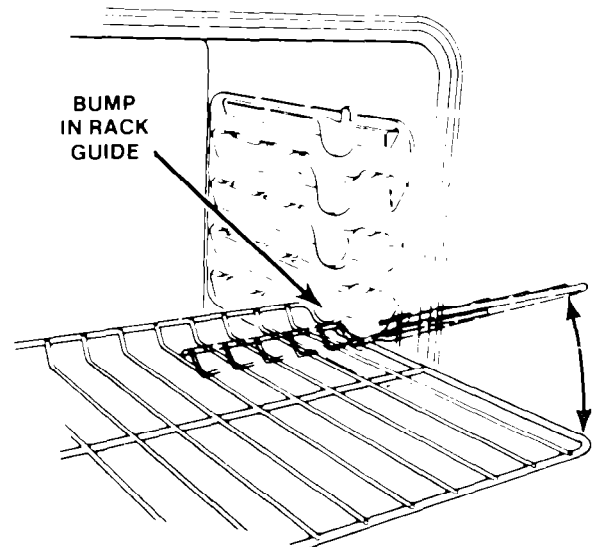
Be careful not to scratch the oven finish when installing or removing oven racks.

To install:

1. Set the raised back edge of the rack on a pair of rack guides.
2. Push the rack in until you reach the bump in the rack guide, 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.



REPLACING THE OVEN LIGHT

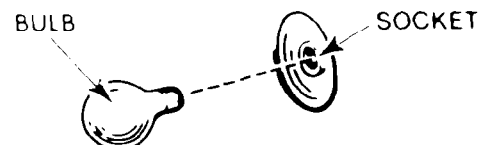
Be sure that the oven light switch is in the off position.

Do not touch oven bulb when hot. Do not touch oven bulb. Do not 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

Save time and money —Check this list before you call for service.

To eliminate unnecessary service calls, first, read all the instructions in this manual carefully. Then, if you have a problem, always check this list of common problems and possible solutions before you call for service.

If you do have a problem you cannot fix yourself, call your nearest Store or Service Center for help. When calling, have this manual handy with the model number, serial number and purchase date filled in on the space on the front cover.

PROBLEM	POSSIBLE CAUSE	DON'T CALL FOR SERVICE UNTIL YOU CHECK
<ul style="list-style-type: none"> Oven does not work; totally inoperative. 	<ul style="list-style-type: none"> No power to range. 	<ul style="list-style-type: none"> Check household circuit breaker or fuse.
<ul style="list-style-type: none"> Oven does not heat 	<ul style="list-style-type: none"> Clock set incorrectly (if equipped) Oven controls set incorrectly Door latch in incorrect position (self-clean, manual door lock models only) 	<ul style="list-style-type: none"> Check clock instructions. Check oven control instructions. Check self clean instructions.
<ul style="list-style-type: none"> Foods do not bake properly 	<ul style="list-style-type: none"> Oven not preheated long enough Improper rack or pan placement Oven vent blocked or covered Improper use of foil Improper temperature setting for utensil used Recipe not followed Range and oven rack not level Using improper cookware 	<ul style="list-style-type: none"> Be sure to pre-heat: 10 minutes below 350 degrees 15 minutes above 350 degrees Maintain uniform air space around pans and utensils; see cooking hints section. Reflector bowl must have hole in center over oven vent (models with coil cooktop units only). Foil use not recommended Reduce temperature 25 degrees for glass or dull/darkened pans. Is recipe tested and reliable? Check the installation section for leveling instructions (models with leg levelers only) See oven cooking section.
<ul style="list-style-type: none"> Oven temperature seems inaccurate 	<ul style="list-style-type: none"> Thermostat calibration 	<ul style="list-style-type: none"> See adjustments described on the following page.
<ul style="list-style-type: none"> Foods do not broil properly 	<ul style="list-style-type: none"> Improper rack position Oven preheated Improper utensil used Oven door closed during broil Improper broiling time 	<ul style="list-style-type: none"> Check broil pan placement. See broiling section. Do not preheat when broiling. Use broiler pan and grid supplied with range. Open door to broil stop position; see removable oven door section. Check broiling chart in broiling section.
<ul style="list-style-type: none"> Oven smokes 	<ul style="list-style-type: none"> Dirty oven Broiler pan containing grease left in oven 	<ul style="list-style-type: none"> Check for heavy spillover. Clean pan and grid after each use.
<ul style="list-style-type: none"> Oven or work light does not work (if equipped) 	<ul style="list-style-type: none"> Light switch in off position Light bulb or fluorescent light starter burned out 	<ul style="list-style-type: none"> Check switch setting; see operating instructions. Check or replace light bulb; see use and care instruction.

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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