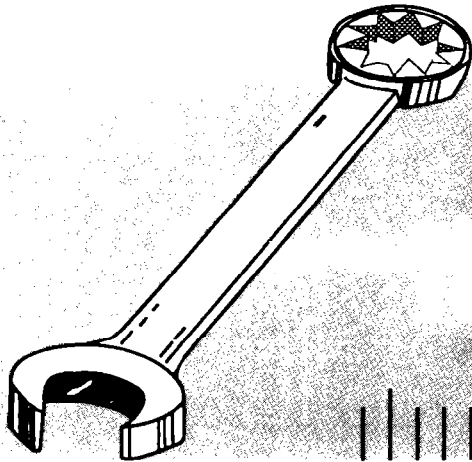




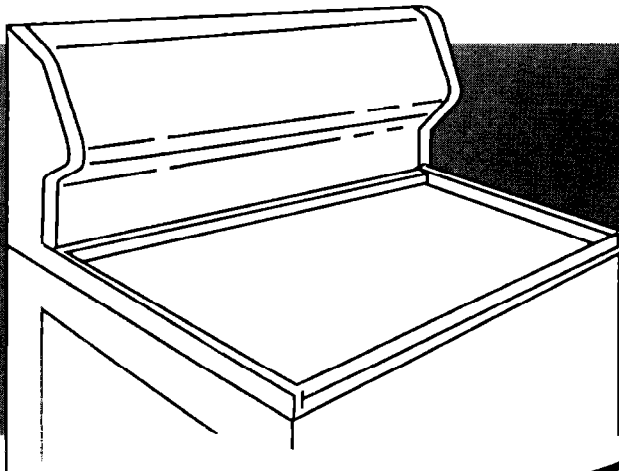
USE and CARE MANUAL

GAS BUILT-IN OVEN

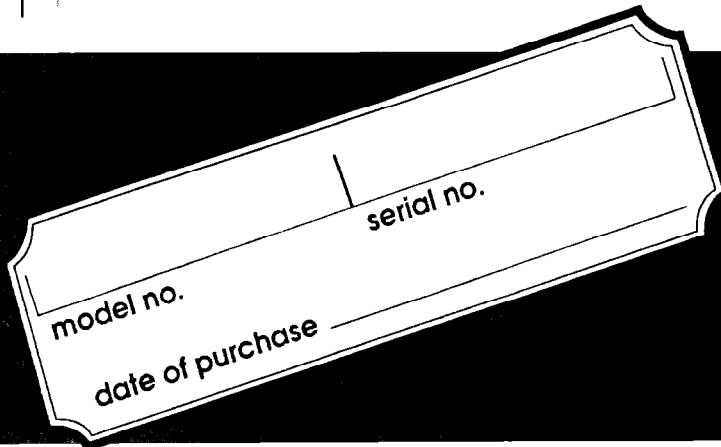
model B875



INSTALLATION



CARE & USE RECIPES



SERVICE

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
- Self Clean Cycle
- 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. 3/16" hex socket driver

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 38" 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, 22" to 28" above the floor. This will position the open oven 36" to 42" above the floor.

If you are replacing an older oven that had a cutout height of more than 38", see page 6.

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 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.

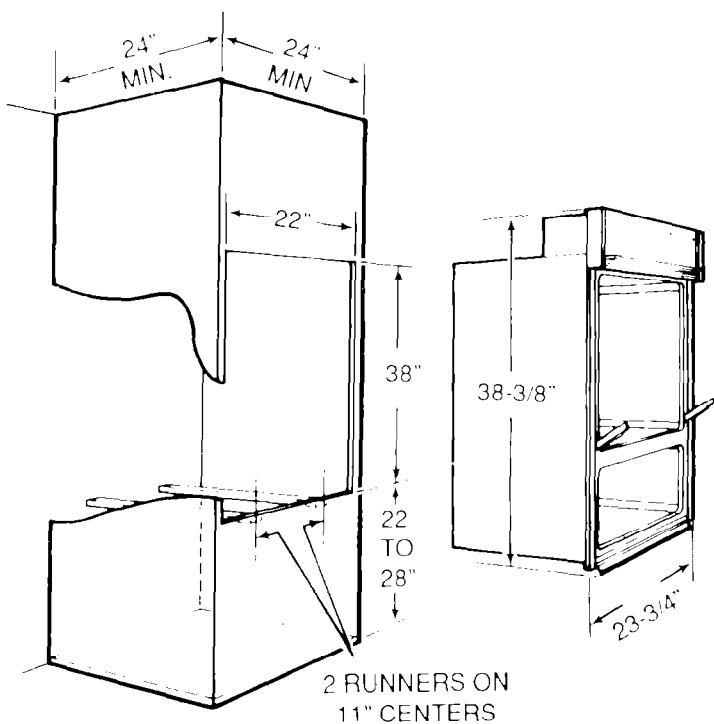
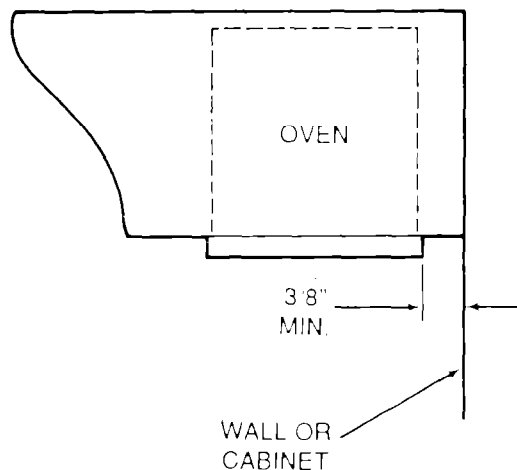


Fig. 1



* Should be adjusted to suit both standard cabinetry and desired oven working height.

ELECTRICAL CONNECTIONS

Check with your local utilities for electrical codes which 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

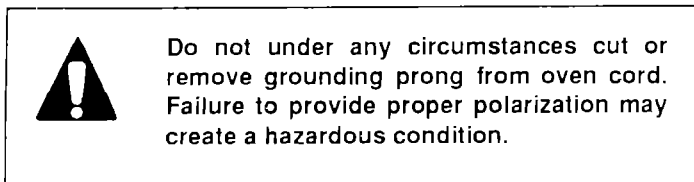
An adequate electrical supply and outlet must be used to operate the electrical parts of your oven. The oven cord has three prong plug and must be used with a properly grounded three hole outlet with a standard 120 volt, 60 cycle AC household current.

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 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.



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 24, HUD, Part 3280 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 which 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 8-1/4" right 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 the back of the unit.

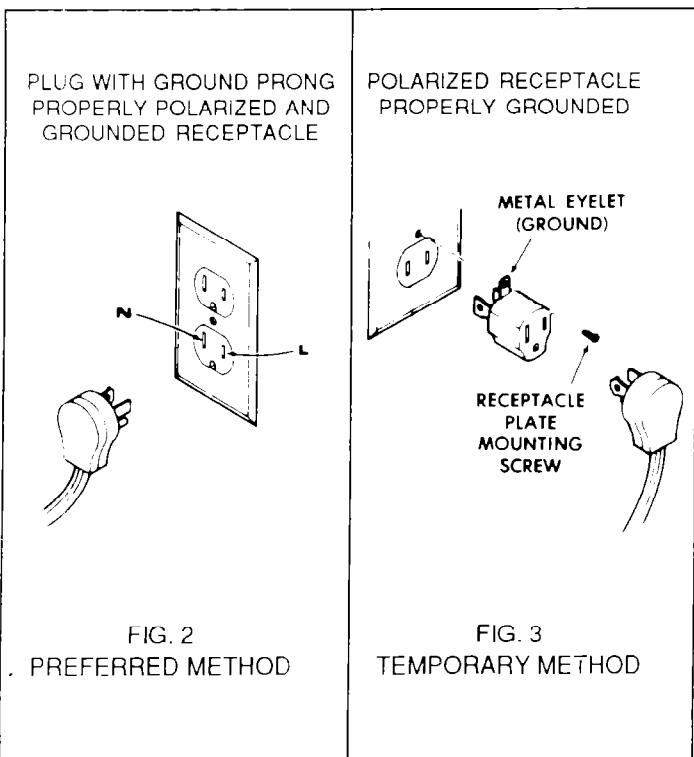
Put the oven into the cabinet. Remove the storage drawer. The oven door may be removed before inserting the oven into the cabinet to lessen the weight. See the instructions in the Care and Cleaning section of the Use and Care Manual.

When the oven is in place, 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 a soap solution 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, place a spirit level on one of the oven racks and make sure oven is level. If necessary, adjust leg levelers (see page 6).

Use a 1/8" drill bit to drill holes in the cabinet front, through the holes in the oven side trim. Secure the oven in the cabinet with the screws provided.



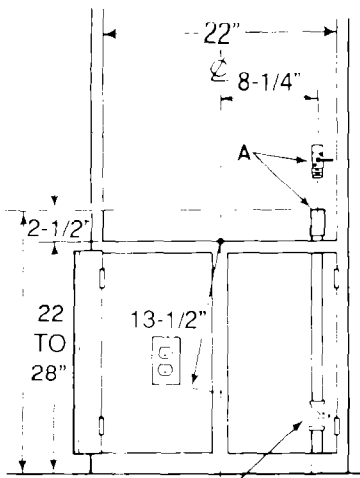


FIG. 4 SHUT OFF VALVE HERE IF REQUIRED BY LOCAL REGULATIONS

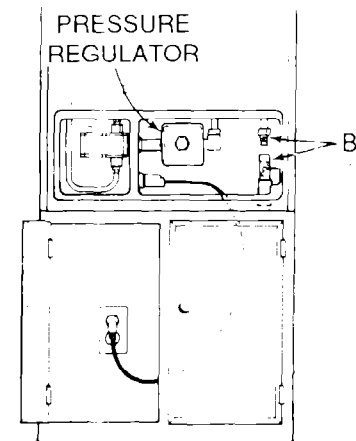
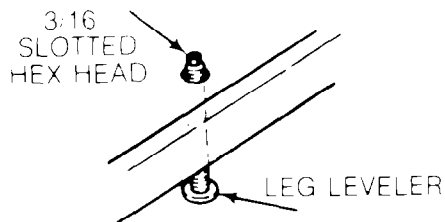


FIG. 5

If you are replacing an older unit that had a cutout height of more than 38" (39" to 39-3/8" are normal, alternate standards) follow steps below:

1. Measure by how much your cutout height exceeds 38".
2. Relocate and raise your gas inlet pipe if necessary. See figure 4. The 2-1/2" dimension (shown in figure 4) need only change if your cutout height is more than 38-1/2". If your cutout height is more than 38-1/2", increase the 2-1/2" dimension shown in figure 4 by amount measured in step 1, above.
3. Remove the storage drawer (see Care and Cleaning section of Use and Care Manual).
4. Extend the leg levelers (using a 3/16" hex socket driver or a flat bladed screw driver) by the amount measured in step 1, above.



5. Insert the oven in the cutout and adjust leg levelers so that oven racks are level (check with spirit level on oven rack) and the top of the control panel overlaps the top of the cutout.
6. Make electrical and gas connections and drive screws through side trim as explained on previous page.

7. Two lower trim pieces are provided. If you have extended the leg levelers 3/4" or more, use the taller trim. Attach to the unit with the 3 screws supplied and to the cabinet below with the 2 wood screws supplied.

If leg levelers are extended less than 3/4", use the shorter trim. Attach to the unit with the 3 screws supplied.

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 burners. 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 both 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 hoods and needles.

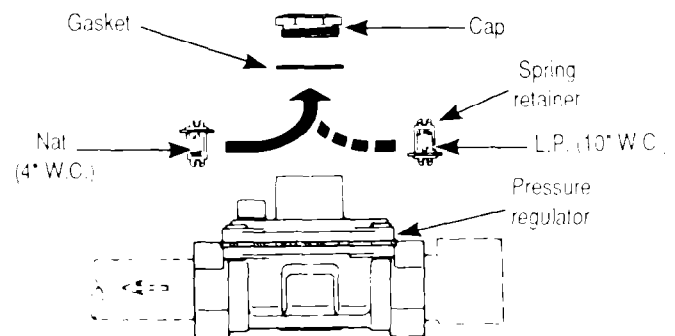


Fig. 6 PRESSURE REGULATOR

Pressure Test Information

The maximum allowable pressure for the regulator is 14" W.C. The minimum pressure needed to check the regulator setting is 5" 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 vary, you should check all adjustments described below. If you are using L.P. gas, all the adjustments must be made.

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.

To adjust air shutter:

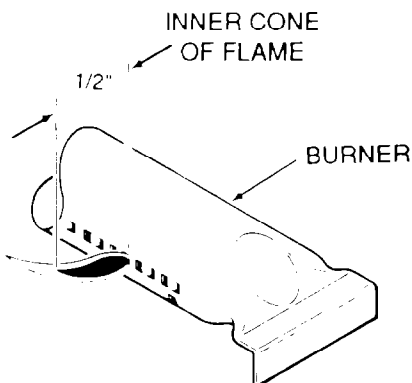
Use a screwdriver to loosen the air shutter screw. Adjust the air shutter and retighten the air shutter screw.

Step 2: Adjust Orifice Hood

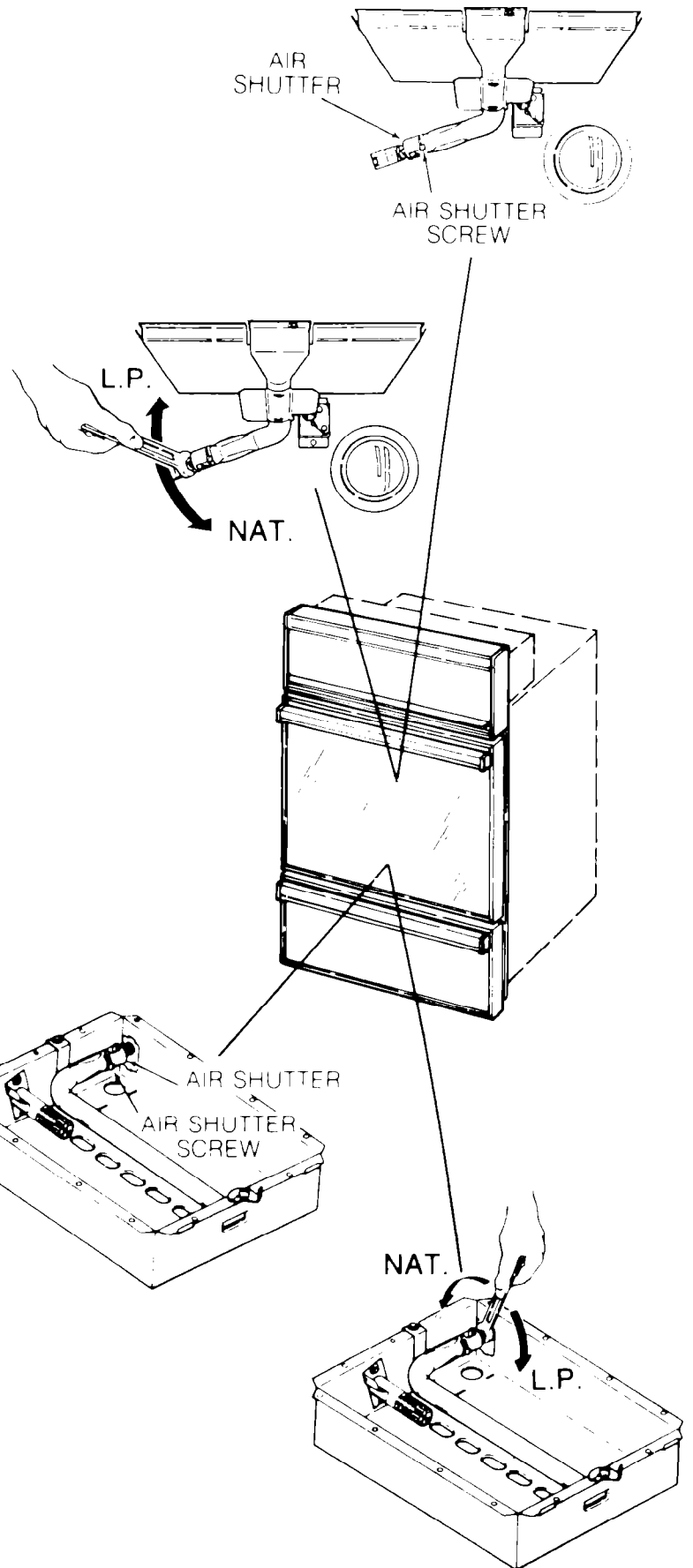
Check the inner cone of the flame. It should be about 1/2" long for the oven broiler burner (see below). If the length of the inner cone of the flame is not correct, use a 1/2" open end wrench or adjustable joint pliers to adjust the orifice hood.

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.



WARNING: If you attempt to measure the inner cone of the flame, please use caution. Burns could result.



THANK YOU

for buying this product. We hope you enjoy many years of safe, trouble-free service.

Please take a few minutes to read this sheet and the enclosed Use and Care Guide. Both contain information that can improve your cooking results; they can also make it easier to maintain this product. Most important, you'll learn how to use this product safely. Save the Use and Care Guide for future reference.

When reading the Use and Care Guide . . .

Pay special attention to sections marked by the following words.

⚠ WARNING

These help you avoid accidents that could lead to injury or death for someone using the product incorrectly.

⚠ CAUTION

These help you avoid damage to the product and/or other property.

"NOTE:" or "IMPORTANT:"

These sections give you helpful tips on using the product.

Keep your kitchen safe

Thousands of people are hurt every year in kitchen fires. Read the warning precautions in your Use and Care Guide. Make sure other household members know about them, too.

Cooking fires can be dangerous because they usually involve grease. **Don't use water on a grease fire; water only spreads the fire.** Also, never pick up a flaming pan.

Smother a flaming pan on the cooktop by covering it with a well-fitted lid, cookie sheet or flat tray. Flaming grease outside the pan can be extinguished with baking soda, or if available, a multipurpose dry chemical or foam-type extinguisher.

If a fire starts in the oven, keep the oven door closed and turn off all control knobs. If product damage occurs, do not use the oven. Contact a qualified technician for service.

Important Safety Instructions

Gas cooking products 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 cooking product, follow basic precautions, including the following:

FOR YOUR SAFETY

Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance. The fumes can create a fire hazard or explosion.

If you smell gas:

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

1. Read all instructions before using the product.
2. Install or locate the product only in accordance with the provided Installation Instructions.
3. Gas fuels and combustion can result in potential exposure to chemicals known to cause cancer or reproductive harm. For example, benzene is a chemical which is a part of the gas supplied to the cooking product. It is consumed in the flame during combustion. However, exposure to a small amount of benzene is possible if a gas leak occurs. Formaldehyde and soot are by-products of incomplete combustion. Properly adjusted burners with a bluish rather than a yellow flame will minimize incomplete combustion.

To the installer:

Please leave this instruction sheet with the product.

To the consumer:

Please read and keep this sheet for future reference.

See your Use and Care guide for additional safety information. Call your dealer or our toll-free information line if you have questions. We'll be very glad to help.

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.

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.

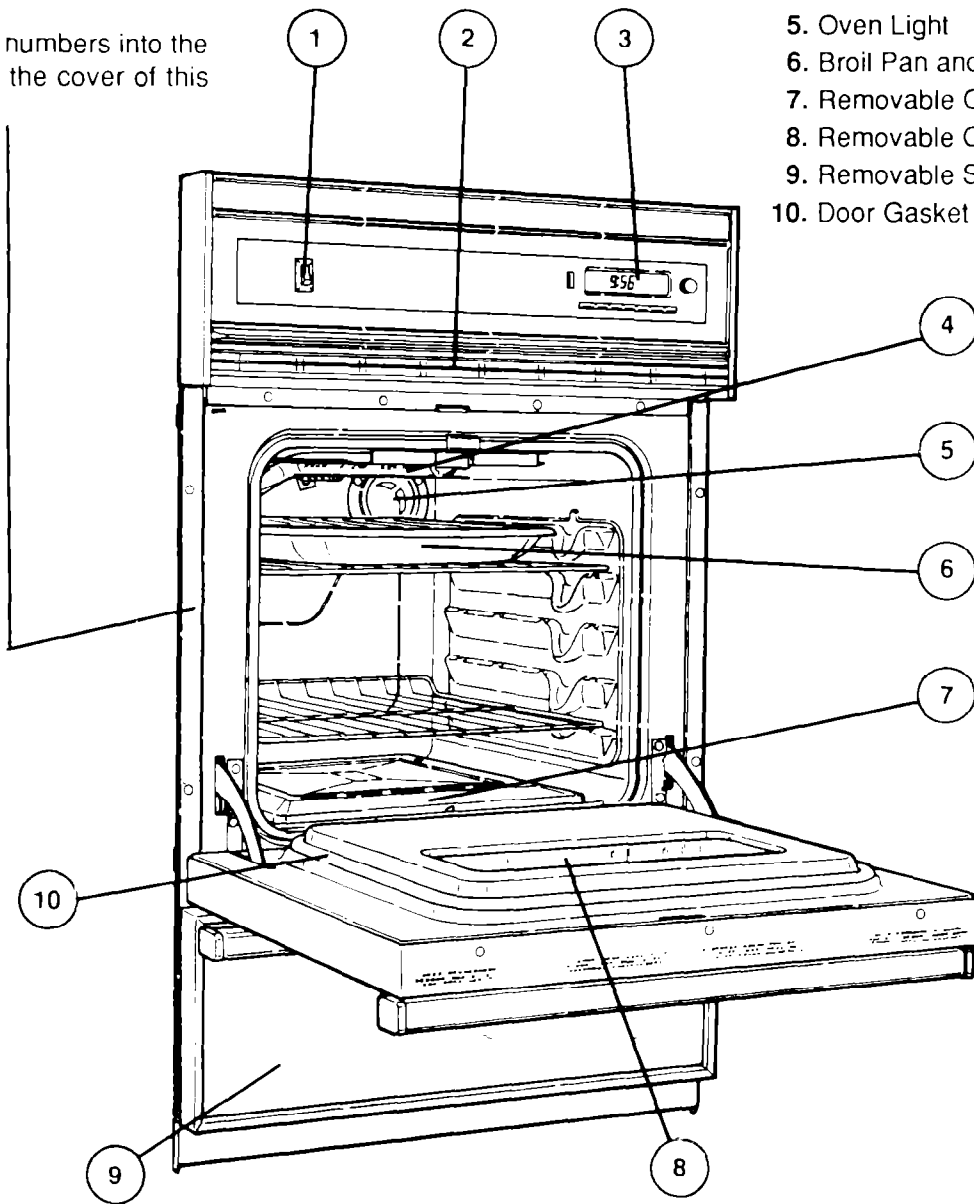
OVEN FIRE

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 upper oven door, on the left side of the front frame.

Copy the numbers into the space 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 Burner
5. Oven Light
6. Broil Pan and Grid
7. Removable Oven Bottom
8. Removable Oven Door with Window
9. Removable Storage Drawer
10. Door Gasket

OVEN GLOW BAR IGNITION

When you turn the Oven Control on, the glow bar igniter below the oven bottom 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.



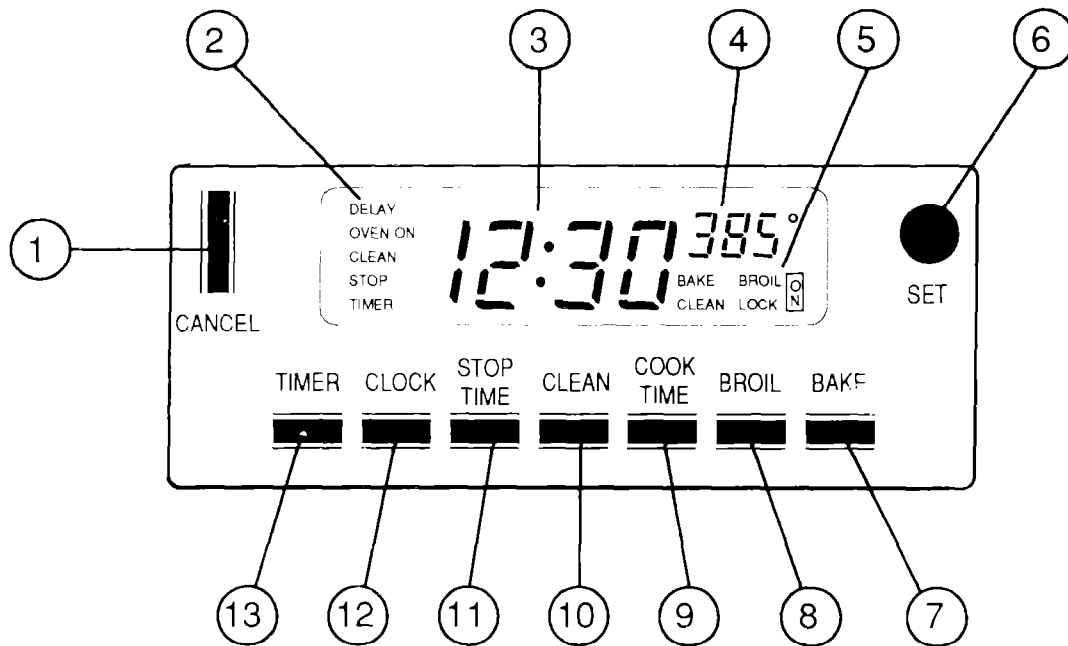
During a power failure the burner cannot be lit and you should not try to do so.

OVEN VENT

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

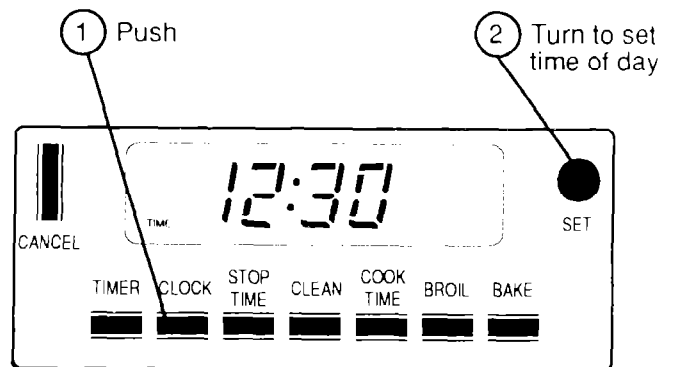
The vent is necessary for proper air circulation in the oven and good baking results. **Do not block this vent. Doing so may cause cooking failure, fire or damage to the range.**

The Electronic Range Control (ERC)



1. **OVEN CANCEL BUTTON** - Cancels everything except the clock and timer. Push this button to turn the oven off or to clear everything if you've made a mistake in programming.
2. **DISPLAY INDICATORS** - Light up to tell you what is being shown in the TIME DISPLAY WINDOW.
3. **TIME DISPLAY WINDOW** - Shows the time of day or the times you set for the timer or automatic oven operation.
4. **OVEN TEMPERATURE AND BROIL DISPLAY WINDOW** - Shows the oven temperature or broil setting you have selected.
5. **FUNCTION INDICATORS** - Light up to show whether oven is baking, broiling or self-cleaning.
6. **SET KNOB** - Turn to set times and temperatures after pushing a function button.
7. **BAKE** - Push before setting bake temperature.
8. **BROIL** - Push before selecting BROIL setting.
9. **COOK TIME** - Push before setting length of cook time for automatic oven operations.
10. **CLEAN** - Push to use self-clean cycle.
11. **STOP TIME** - Push before selecting the time when you want the oven to turn off for automatic oven operations.
12. **CLOCK** - Push before setting clock or to bring time of day into the TIME DISPLAY WINDOW.
13. **TIMER** - Push before setting amount of time.

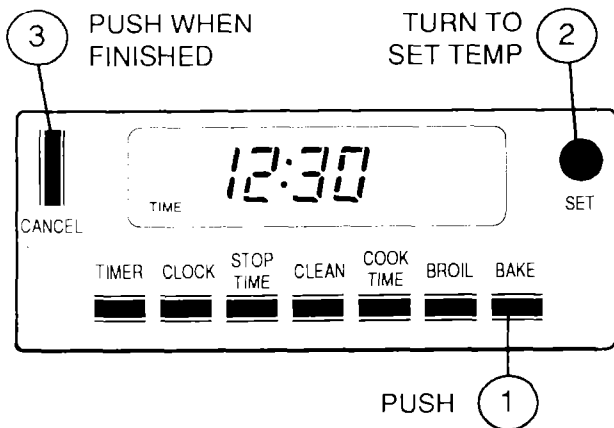
TO SET THE CLOCK



7-13 FUNCTION BUTTONS

7. **BAKE** - Push before setting bake temperature.
8. **BROIL** - Push before selecting BROIL setting.

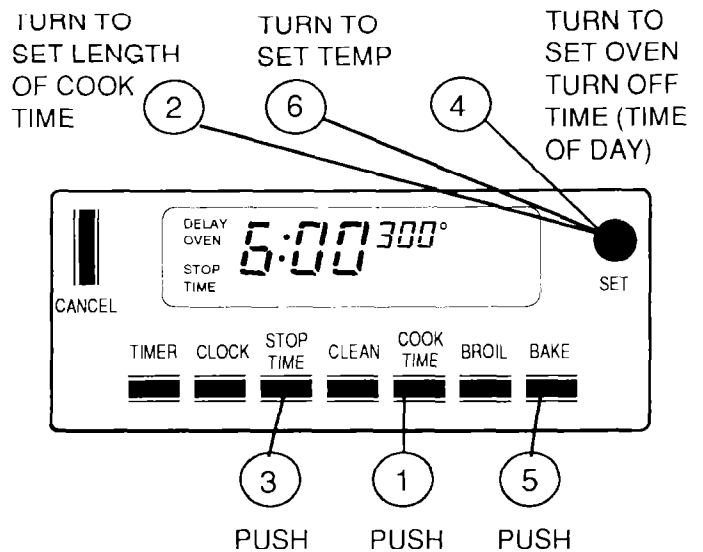
TO BAKE OR ROAST



The red display will show the oven temperature as it rises (in 5° steps).

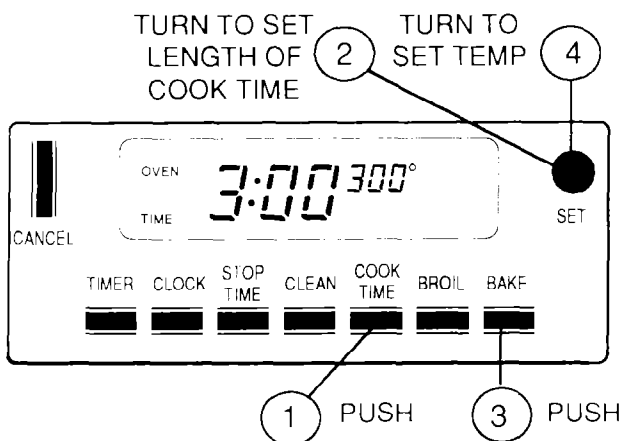
A tone will sound when the oven is ready.

DELAYED BAKE CYCLE



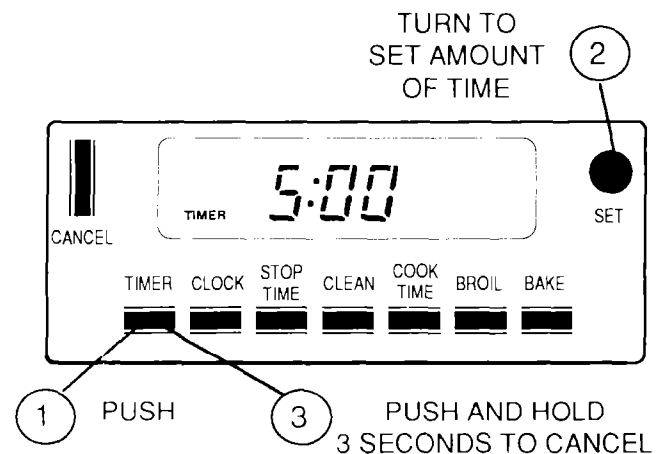
When cook time has ended, a tone will sound and the oven will turn off.

AUTOMATIC OVEN OFF



The ERC will calculate when to turn the oven off. When the stop time is reached, a tone will sound and the oven will turn off.

TO USE THE TIMER



A tone will sound when time is up.

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

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.

RECALLING FUNCTIONS

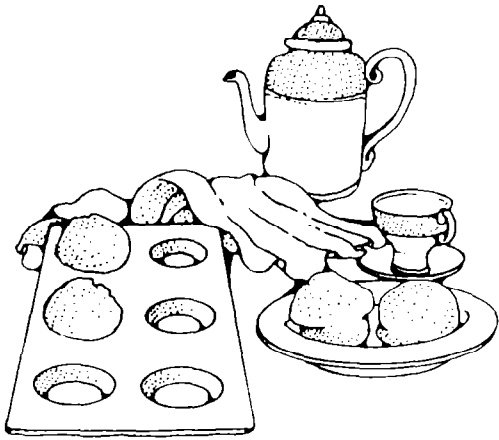
You may recall any set function by pushing the button of that function.

CANCELLING TONES

If you prefer that your range not have a tone whenever you push a button, you can eliminate those tones by pushing and holding the CANCEL button until you hear a beep. Repeat to activate tones again.

PREHEATING FOR AUTOMATIC OVEN OPERATIONS

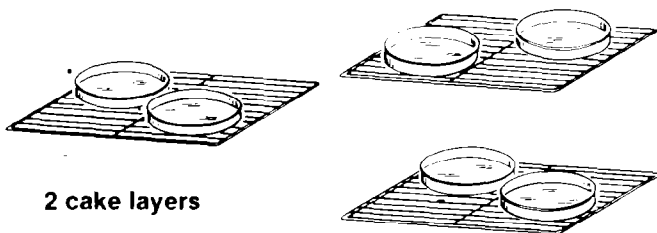
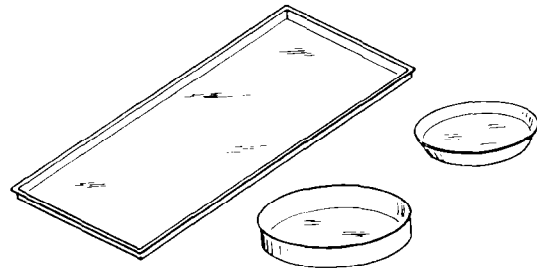
Cook times programmed for automatic oven operations start counting down when the oven first comes on, not when it has reached the set temperatures. It takes 10 to 15 minutes to reach the set temperature, thus additional cook time may be necessary.



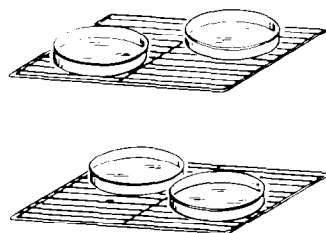
- Let the oven preheat thoroughly before cooking baked products. Allow 10-15 minutes preheat time.
- Avoid opening the door too often to check the food during baking as heat will be lost. This may result in poor baking results.
- Cakes, cookies, muffins, and quick breads should be baked in shiny pans — 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.



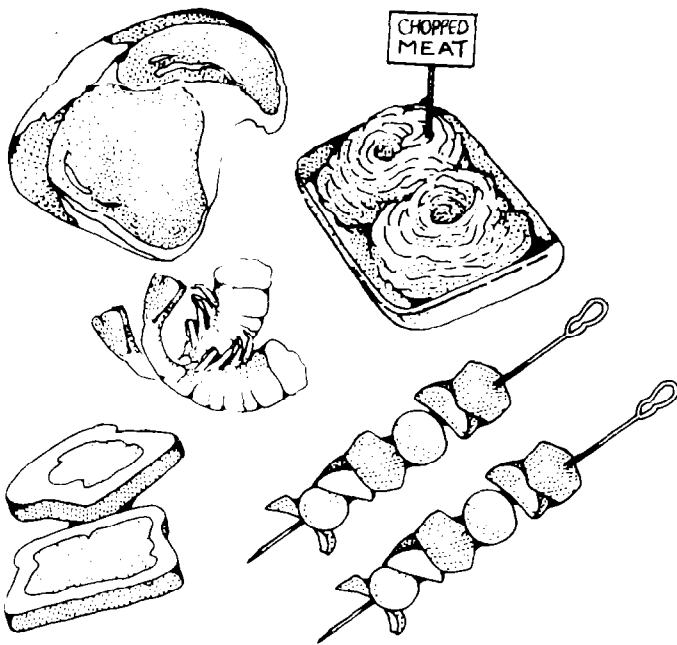
2 cake layers



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

- 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 3/4" thick.
- After placing food on the broiler pan, put the pan on an oven rack in the proper rack position. 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 2.
- **Your oven 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 door and turn controls off. If fire continues, throw baking soda on the fire. Do not put water on the fire.

POSITIONING BROILER PAN

| Food | Rack Position 4 = Highest 1 = Lowest | Total Time (Minutes) |
|-----------------------|--|----------------------|
| Steak - 1" Thick | | |
| Rare | 4 | 10-12 |
| Medium | 3 | 14-16 |
| Well Done | 3 | 20-22 |
| Ground Beef Patties | | |
| Medium | 3 | 11-13 |
| Well Done | 3 | 13-15 |
| Lamb Chops - 1" Thick | 3 | 16-20 |
| Pork Chops - 1" Thick | 3 | 20-25 |
| Pork Shoulder Steaks | 3 | 15-20 |
| Ham Slice - 1" Thick | 3 | 14-16 |
| Fish (Fillets) | 3 | 10-15 |
| Chicken (Halves) | 1 | 40-60 |
| Frankfurters | 3 | 10-15 |
| Bacon | 3 | 5-7 |
| Open-face Sandwiches | 2 | 6-10 |

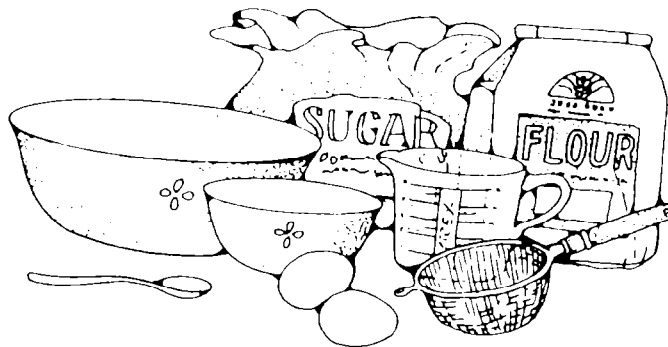
This chart is a general guide. The size, weight, thickness, and starting temperature of the food as well as your own personal preference will affect the cooking time. Times in the chart are based on the food being at refrigerator temperature.

Favorite American Recipes

A Collection from Around the Country

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

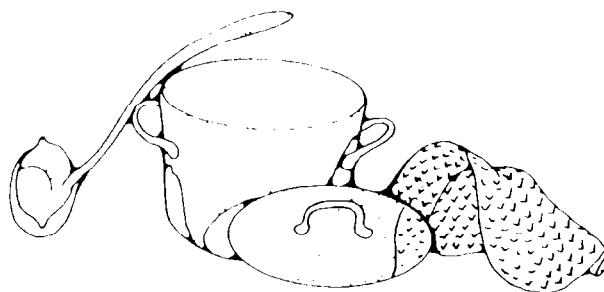
Preheat oven to 375° F. Cook broccoli according to package directions; drain. Mix with other ingredients. Pour into greased two (2) quart casserole. Sprinkle with cheese cracker crumbs. Bake at 375° F for 20-25 minutes.

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 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.

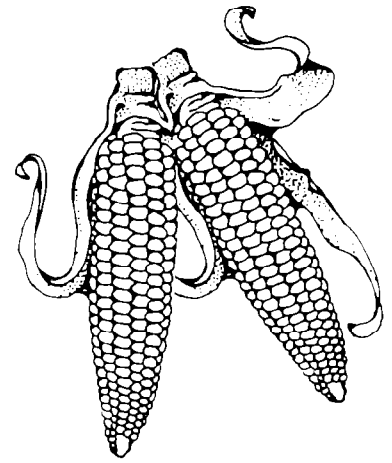


TWO CORN CASSEROLE

- 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.

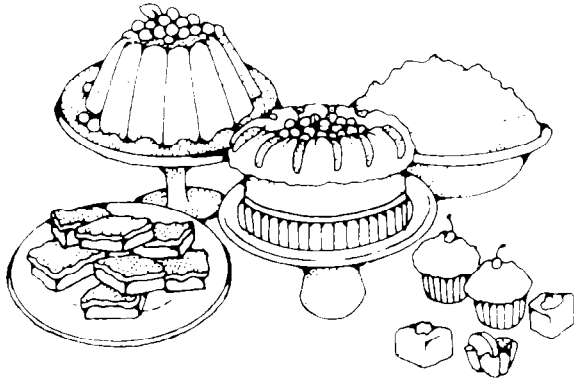
Courtesy: Illinois Cooperative Extension Homemakers



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

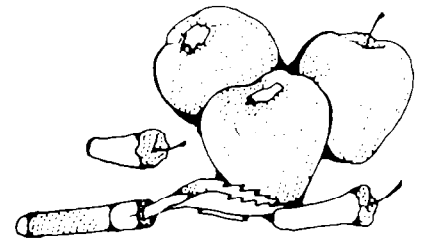
Preheat oven to 350° F. Melt chocolate and margarine. Add other ingredients to melted mixture. Pour into unbaked pie shell and bake 35-40 minutes or until pie appears set. Serve warm with ice cream or whipped cream.



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

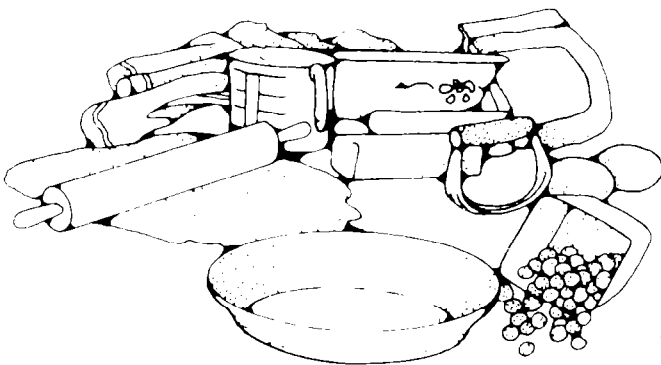
Preheat oven to 350° F. Place in layers in greased 9" or 10" square baking dish: apples, sugar, dry cake mix. Pour melted margarine over top of cake mix. Bake at 350° F for 35 minutes. Sprinkle with pecans. Continue baking 15 minutes. Serve warm.



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.



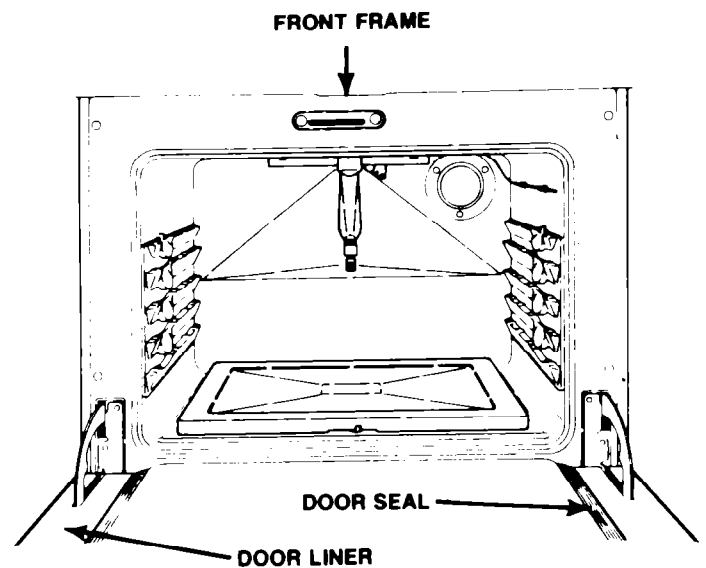
The Self-Clean Cycle (some models)

BEFORE A CLEAN CYCLE

1. Remove the broil pan and grid, oven racks, all utensils and any foil that may be in the oven. Do not try to clean utensils or any other objects in the oven during a self-clean cycle. If oven racks are left in the range during a clean cycle, they will darken, lose their luster and become hard to slide. If you choose to leave the racks in the oven, you can polish the edges of the racks with steel wool and apply a small amount of vegetable oil to the rack edges after the self-clean cycle. This will make the racks easier to slide.
2. Soil on the oven front frame, under the front edge of the cooktop (does not apply to built-in ovens), the door liner outside the door seal and the front edge of the oven cavity (about 1" into the oven) will not be cleaned during a clean cycle (see illustration). Clean these areas by hand before starting a clean cycle.

Use hot water with a soap-filled steel wool pad, then rinse well.

3. Wipe up heavy spillovers on the oven bottom. Too much soil may cause smoking during the clean cycle.
4. Clean the door seal by using a clean sponge to soak the soiled area with hydrogen peroxide. Repeated soaking may be needed depending on the amount of soil. Frequent cleaning will help prevent excessive soil build-up. Do not rub the door seal. The fiberglass material of the seal has an extremely low resistance to abrasion. An intact and well fitting oven door seal is essential for energy efficient oven operation and good baking results. If you notice the seal becoming worn, frayed or damaged in any way or if it has become displaced on the door, you should replace the seal.



AFTER A CLEAN CYCLE

After a clean cycle, you may notice some white ash in the oven. Just wipe it up with a damp cloth.

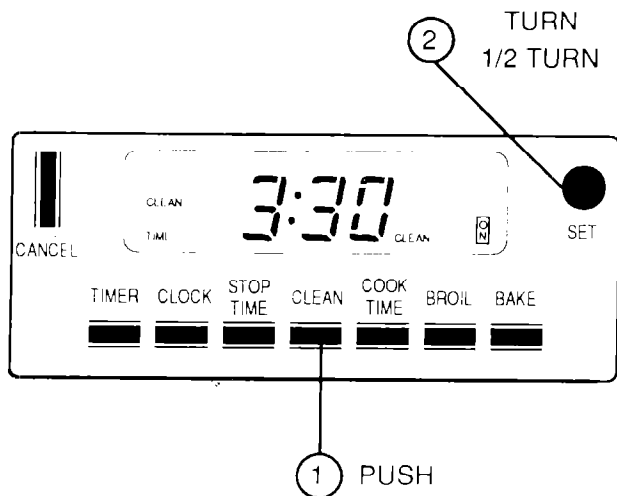
If white spots remain, remove them with a soap-filled steel wool pad. Be sure to rinse thoroughly with a vinegar and water mixture. These deposits are usually a salt residue that cannot be removed by the clean cycle.

If the oven is not clean after one clean cycle, the cycle may need to be repeated.

IMPORTANT SAFETY INSTRUCTIONS

Do not use oven cleaners. Listen for the fan. A fan noise should be heard sometime during the cleaning cycle. If not, call a serviceman before self-cleaning again.

TO SET SELF-CLEAN CYCLE (some models)



Be sure oven door is closed.

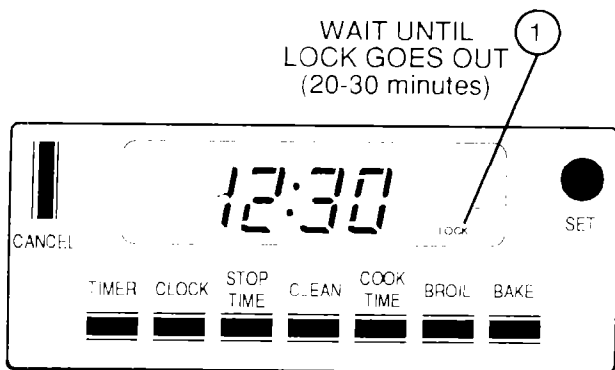
The door locks automatically after the controls are set.

The self-clean cycle lasts 3-1/2 hours.

When the oven reaches locking temperature the word LOCK will be shown in the ERC display.

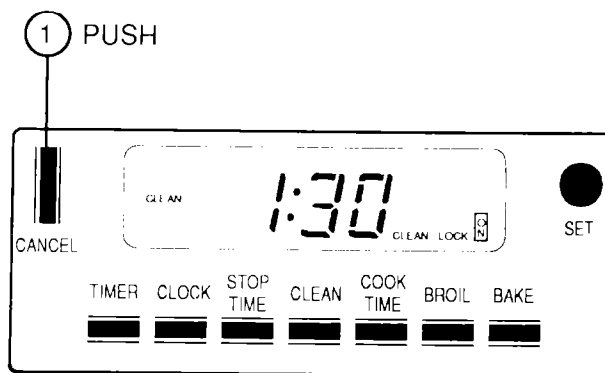
You can push STOP TIME BUTTON to find out when the cycle will end. Push CLEAN BUTTON to return to count down.

WHEN A CLEAN CYCLE IS FINISHED



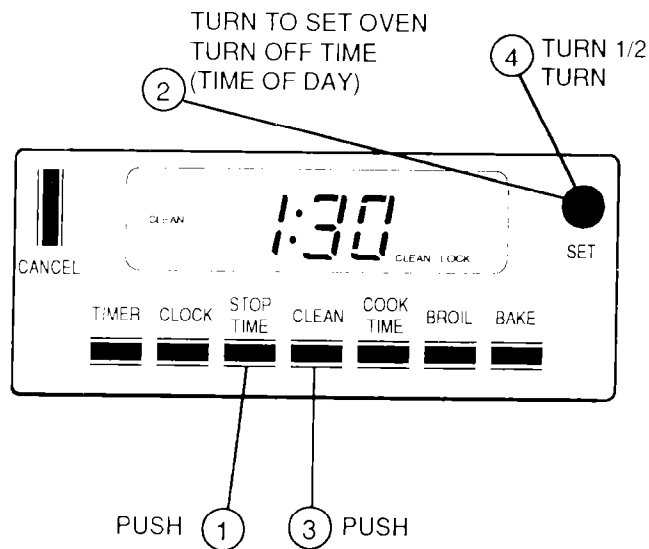
After a clean cycle, the oven door cannot be opened unless the word LOCK is off in the ERC display and the oven has cooled. If you cannot open the door immediately after the word LOCK goes off, wait about one minute and try again.

TO INTERRUPT A CLEAN CYCLE



Then follow instructions under WHEN A CLEAN CYCLE IS FINISHED.

TO SET DELAY SELF-CLEAN CYCLE



STOP TIME must be more than 3-1/2 hours later than current time of day.

You can press and hold CLEAN button to find out when clean cycle will start.

INCOMPLETE SETTINGS

Attention Tone will sound if CLEAN button is pushed and SET knob is not turned.

Display will show "door" if the oven door is not fully closed. Close the door and the cycle will resume.

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 | Detergent, warm water, soft cloth | Do not use abrasive cleaners. |
| Glass oven door/window | Glass cleaner and paper towels | Remove stubborn soil with paste of baking soda and water. Do not use abrasive cleaners. Rinse thoroughly. |
| Self-cleaning oven finish | Detergent, warm water and scouring pad or soap filled steel wool pad | Rinse well after cleaning. Cleaning inside the oven need only be done as an optional touchup between self-clean cycles. See the self-cleaning oven section in this manual for more information. |
| Oven door gasket | Hydrogen peroxide | Soak with hydrogen peroxide, using a sponge. Frequent soaking helps prevent soil build-up. Do not rub. See self-cleaning section for more information. |
| Oven racks | Detergent, water, scouring pad | Remove from oven. Wash at the sink with detergent, water and a scouring pad. |
| Broiler pan and grid. | Detergent, water, soap filled plastic scouring pad, commercial oven cleaner (pan only) | 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. |

REMOVABLE OVEN DOOR

The oven door can be removed for cleaning.

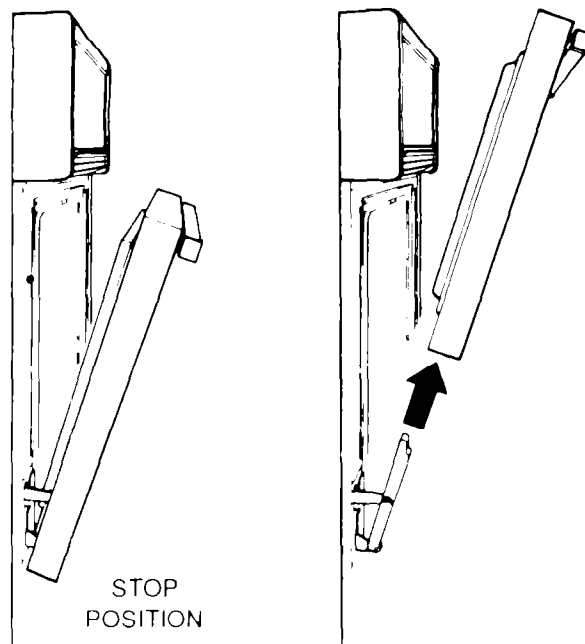
To remove:

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 taping 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

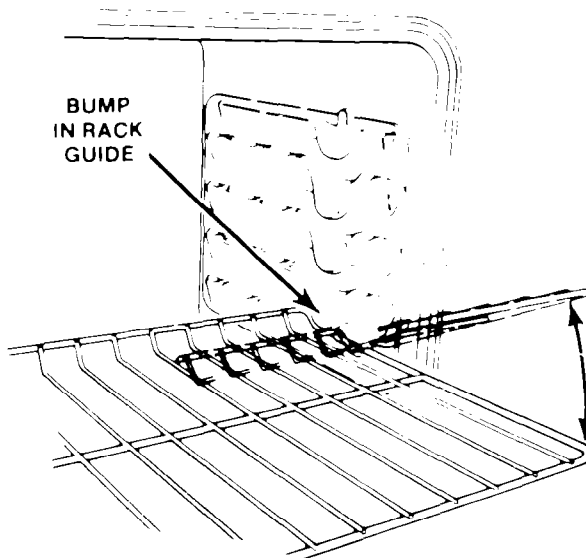
Be careful not to scratch the oven finish when installing or removing oven racks.

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.



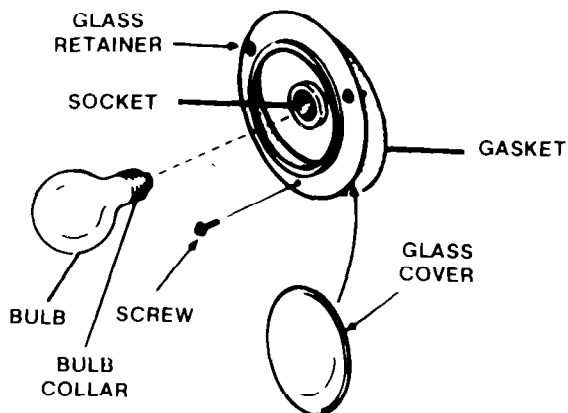
REPLACING THE OVEN LIGHT (some models)

Do not touch oven bulb when hot, with wet hands, or wipe oven light area with wet cloth.

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

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

1. Remove the three screws and lift off the glass retainer, glass cover and gasket.
2. Replace the bulb with a 40 watt appliance bulb. An appliance bulb is smaller than a standard 40 watt household bulb.
3. Replace the gasket, glass cover and glass retainer. Tighten screws securely.



REMOVABLE OVEN BOTTOM

The oven bottom may be removed for cleaning heavy spillovers or to reach the oven burner.

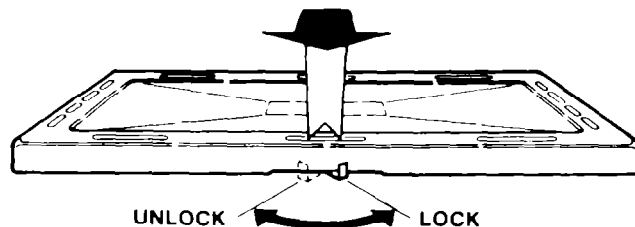
Be careful not to scratch the oven finish when removing or replacing the oven bottom.

To remove:

1. Slide the tab at the center front to the left.
2. Lift the oven bottom up and out.

To replace:

1. Slip the oven bottom into the oven so the tabs in the oven bottom fit into the slots in the oven back.
2. Lower the front of the oven bottom into place and slide the tab at the front right to lock the oven bottom into place.



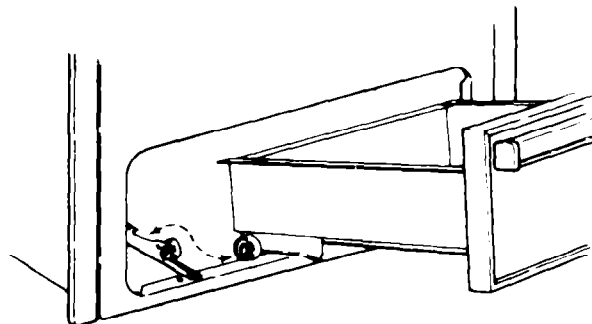
REMOVABLE STORAGE DRAWER

This drawer provides space for keeping cookware and bakeware. **Plastics and flammable material should not be kept in this drawer.**

Do not overload the storage drawer. If the contents of the drawer are too heavy, the drawer may slip off the track when opened. To open the drawer, grasp the center of the handle and pull straight out.

To remove: pull drawer straight out and lift over the guide stops.

To replace: lift over the guide stops and slide drawer into place.



Before Calling for Service

| PROBLEM | POSSIBLE CAUSE | DON'T CALL FOR SERVICE UNTIL YOU CHECK |
|--|---|---|
| <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 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. Check broiling chart. |
| <ul style="list-style-type: none"> Oven smokes. | <ul style="list-style-type: none"> Dirty oven Broiler pan full of 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 light 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. Check or replace light bulb or fluorescent light starter; see use and care instructions. |
| <ul style="list-style-type: none"> Oven does not clean or poor cleaning results (Self-clean models only). | <ul style="list-style-type: none"> Controls not set properly Clean cycle interrupted too soon Oven too dirty | <ul style="list-style-type: none"> Check self-clean instructions. Heavily soiled ovens require a 3 1/2 hr. clean cycle. Heavy spillovers should be removed before setting clean cycle. |
| <ul style="list-style-type: none"> Oven door will not unlock (Self-clean models only). | <ul style="list-style-type: none"> Clean cycle not complete | <ul style="list-style-type: none"> Oven must cool below lock temperature (20 to 30 minutes after clean cycle is complete). |
| <ul style="list-style-type: none"> Tone does not sound | <ul style="list-style-type: none"> Tone has been eliminated by pushing and holding CANCEL button | <ul style="list-style-type: none"> Push and hold CANCEL button to activate tone. |

ADJUSTING OVEN TEMPERATURE

The temperature in your new oven 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 Oven Temperature:

1. Push the BAKE button.
2. Select a 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 has the original factory setting, the display will read 00.

4. The temperature can be adjusted up to 35°F hotter or 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.

Note: The self-clean temperature will not be changed by the adjustments described above.

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

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