

Electric 27" and 24" Built-In Single and Double Self-Cleaning Ovens

Use and Care Guide

ROPER

Appliances

BES430W BES730W
BES450W BES750W

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:

- 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.

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Important Safety Instructions

⚠️ WARNING

To reduce the risk of fire, electrical shock, injury to persons, or damage when using the oven, follow basic precautions, including the following:

1. Read all instructions before using the oven.
2. 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 electrical supply and grounded.
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. Use the oven only for its intended use as described in this manual.
6. Do not wear loose or hanging garments when using the oven. They could ignite if they touch a heating element and you could be burned.
7. Do not touch heating elements or interior surfaces of oven. Heating elements may be hot even though they are dark in color. 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 heating elements or 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.
8. Use only dry potholders. Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or bulky cloth for a potholder. They could catch on fire.
9. Do not heat unopened containers. They could explode. The hot contents could cause burns and container particles could cause injury.
10. Grease is flammable and should be handled carefully. Let fat cool before attempting to handle it.
11. 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.
12. Use care when opening oven door. Let hot air or steam escape before removing or replacing food.
13. Always position oven rack(s) in desired location while oven is cool. If rack must be moved while oven is hot, do not let potholder contact hot heating element in oven.
14. Do not store flammable materials in or near the oven. They could explode or burn.
15. Do not store things children might want above the oven. Children could be burned or injured while climbing on it.
16. 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.
17. Keep oven vents unobstructed.
18. Clean your oven regularly. See care and cleaning instructions in this manual.
19. Be sure all oven parts are cool before cleaning.
20. 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.
21. Do not use oven cleaners on the single/upper oven. No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the single/upper oven.
22. Before self-cleaning the single/upper oven, remove broiler pan, broiler grid, oven racks and other utensils. Do not use your oven to clean miscellaneous parts.
23. 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.
24. Disconnect the electrical supply before servicing the oven.

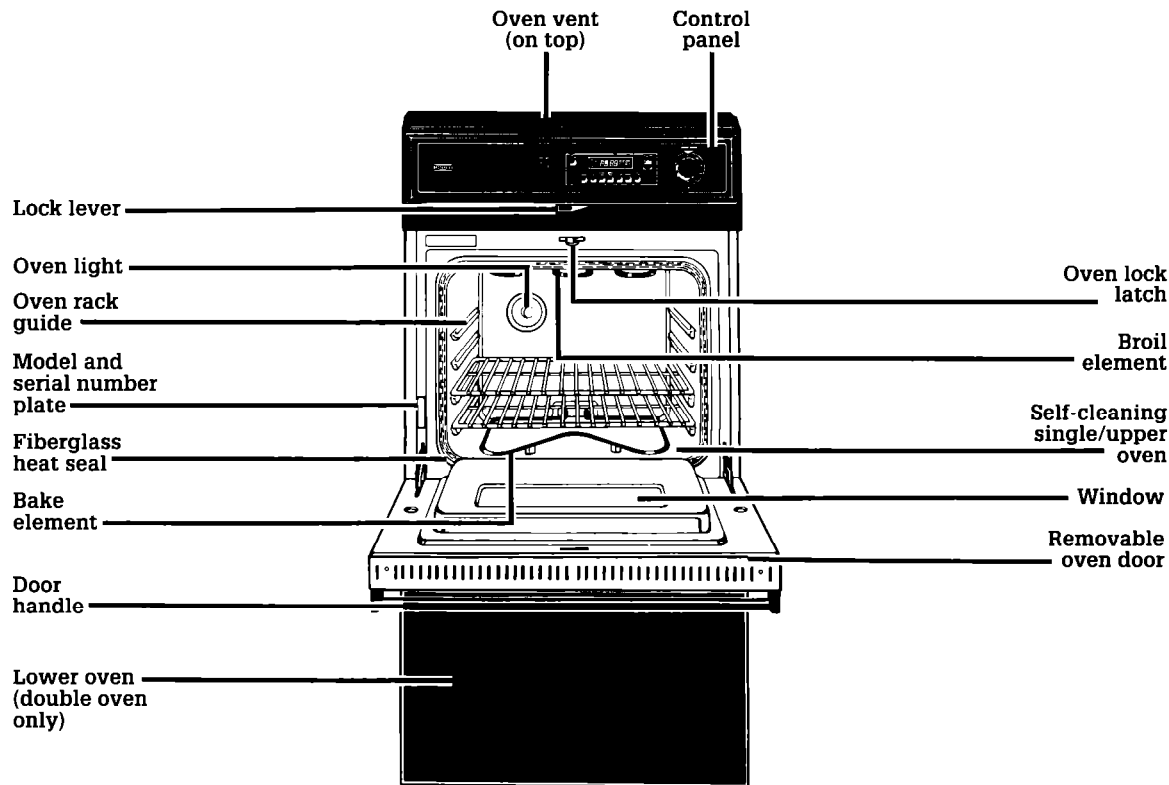
▪ FOR YOUR SAFETY ▪

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.

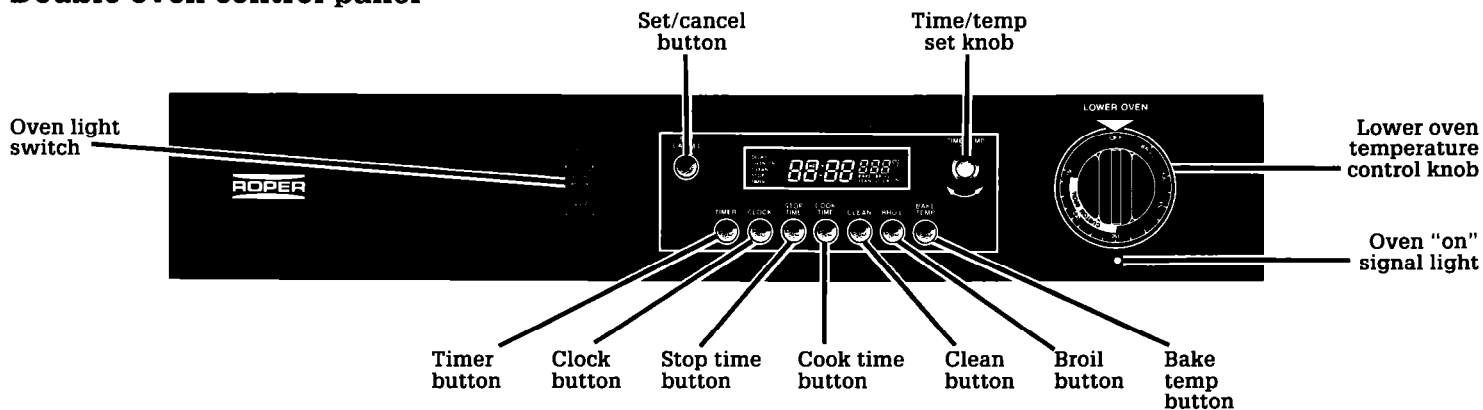
▪ SAVE THESE INSTRUCTIONS ▪

Parts & Features

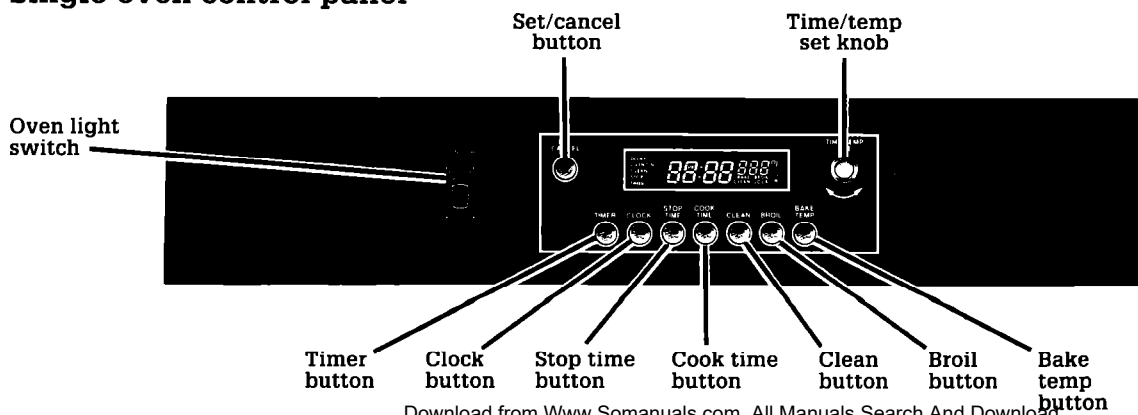
Models BES430W, BES450W, BES730W & BES750W



Double oven control panel



Single oven control panel



Using Your Oven

The electronic oven controls

There are three parts in the oven control section:

- The digital 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 display will flash the last time of day set. If, after you set the clock (see below) the display again flashes the last time of day set, your electricity was off for a while. Reset the clock.

Digital 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 setting the Minute Timer, the display will show minutes and seconds as follows:

- 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 50 minutes, the display will increase in 10-minute increments.

When using Cook 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.
- Set/Cancel tells the oven to turn off.

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

Time/Temp Set Knob



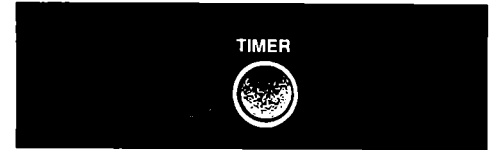
Once you've pushed a command button to tell the oven what you want it to do, you'll use the Time/Temp Set Knob to set a temperature or time. Turning the Time/Temp Set Knob clockwise increases the number on the display. Turning the Time/Temp Set Knob counterclockwise decreases the number on the display.

Setting the electronic clock



1. Push the Clock button. The TIME indicator will show in the display.
2. Turn the Time/Temp Set Knob until the correct time shows in the large display.
3. Push the Set/Cancel button to start clock operation.

Using the electronic Minute Timer



The Minute Timer does not start or stop the oven. It works like a kitchen timer. It can be set in minutes and seconds or hours and minutes up to 9 hours, 50 minutes. You will hear three beeps when the set time is up.

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 and the time of day will show in the large display. After the first three beeps, you will hear one beep every 10 seconds until you push the Set/Cancel button.

To cancel the Minute Timer:

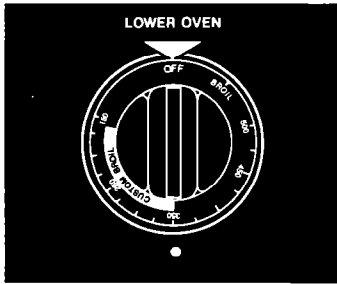
- Push the Timer button and turn the Time/Temp Set Knob until ":00" shows in the large display.
- Do not push the Set/Cancel button (see below) or it will cancel any bake or broil program that has been set.

Using the Set/Cancel button



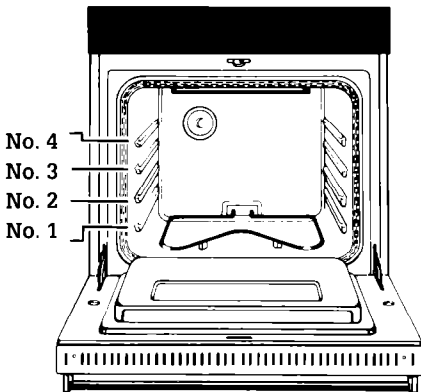
The Set/Cancel button will cancel any command except for times set with the Timer button. When the Set/Cancel button is pushed, the large display will show the time of day or, if Minute Timer is also being used, the time remaining.

The lower oven control (for double ovens)



The lower oven can be used for baking, roasting and broiling. It is controlled by a single Temperature Control, with settings from 150°F (warm) to BROIL (550°F). Be sure the Temperature Control is turned to OFF when the oven is not in use.

NOTE: The lower oven will not operate while the upper oven is being cleaned.



Rack positions

There are two straight racks for the single/upper oven and one straight rack for the lower oven.

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. Be sure to arrange the oven rack(s) before putting foods 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 front of rack up until rear position of rack slides out between the two front stops.

Preheating the oven

For best results, preheat the oven until the Oven ON Signal Light goes out, unless the recipe states otherwise. Set the oven at the desired temperature.

In lower oven, exercise care in turning the Temperature Control so you do not go past the desired set point. If you accidentally go past the desired setting, turn the dial fully counterclockwise and then reset to the desired setting to get an accurate temperature setting. The Oven ON Signal Light will go out when the desired temperature has been reached and will cycle on and off with the elements during the heating period.

Be sure the Lower Oven Temperature Control is turned fully counterclockwise or to OFF when the oven is not in use.

Baking or roasting

Setting the oven controls

1. Position the rack(s) properly **before** turning on the oven. **To change rack position**, lift rack at front and pull out. For information on positioning racks, see "How to position racks and pans" on page 6.



2. Push the Bake Temp button. "---°F" will show in the small display.

NOTE: If the oven door is latched when you try to bake, the LOCK indicator will show in the large display and you will be unable to continue. Move the Lock Lever **all the way** to the left to unlatch the door.

3. To set a baking 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.

NOTE: If a bake temperature is not set within 30 seconds after pushing the Bake Temp button, "---°F" will disappear from the display.

4. The oven is preheated when you hear one beep and the set temperature shows in the small display.

NOTE: The small display will show the actual oven temperature in 5° increments, starting at 100°, while the oven is preheating.

5. Put food in the oven.

During baking, the elements will turn on and off to keep the oven temperature at the setting. **The top element helps heat during baking, but does not turn red.**

6. When baking is done, push the Set/Cancel button or turn the Time/Temp Set Knob until "---°F" shows in the small display. The oven will then shut off.

How to position racks and pans

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.

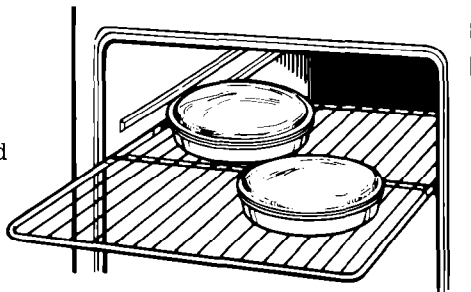
For proper cooking, follow these guidelines for specific foods:

- 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

When baking on two racks, arrange racks on bottom and third level from bottom.

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.

Use the following as a guide to determine where to place the pans.

One pan

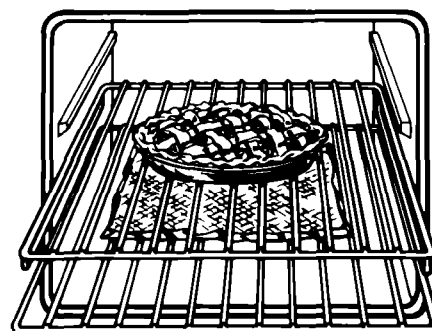
Place in the center of the oven rack.

Two pans

Place in opposite corners of the oven rack.

NOTE: "Oven peeking" may cause heat loss, longer cooking times and unsatisfactory baking or roasting results. Use a reliable kitchen timer to keep track of the cooking time.

How to use aluminum foil for baking:



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

- In single/upper oven, place the foil on the oven rack below the rack with the food. In lower oven, place the foil on the oven rack below 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.

⚠ WARNING

Fire And Personal Injury Hazard

- Always position oven racks in desired location before turning oven on. Be sure the racks are level.
- If racks must be moved while oven is hot, use potholders or oven mitts to protect hands.
- Do not let potholders or oven mitts contact hot heating elements.
- Always use a dry potholder or oven mitt to change racks 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.

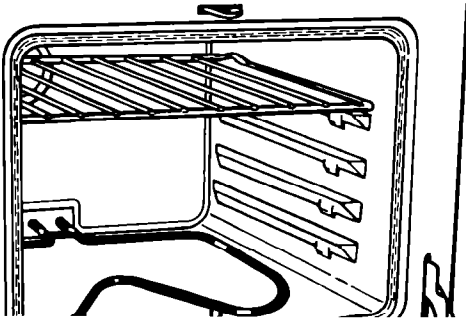
⚠ WARNING

Electrical Shock, Fire And Product Damage Hazard

- Do not allow foil to touch the heating elements because it will damage them and could result in shock or fire hazard.
- Do not line oven bottoms with foil or other liners. Poor baking will result.

Broiling

Setting the oven controls



1. Position the rack **before** turning on the oven. The oven rack should be positioned so that the surface of the food is at least 3 inches (7.4 cm) away from the broil element. Refer to a rack placement chart and broiling chart in a reliable cookbook for recommended rack positions and broiling times.
2. Place food on grid on the broiler pan and place in the center of the oven rack. Turn the pan so that the long side is parallel to the oven door for the best heat distribution.
3. Close the door to the Broil Stop position (open about 6 inches, 15.2 cm). The door will stay open by itself.

NOTE: The door must be partly open whenever the oven is used to broil. Leaving the door open allows the oven to maintain proper temperatures. Door can remain closed during broiling, however results may differ.



4. Push the Broil button. "----" will show in the small display and the BROIL indicator will come on.

NOTE: If the oven door is latched when you try to broil, the LOCK indicator will show in the large display and you will be unable to continue. Move the Lock Lever **all the way** to the left to unlatch the door.

5. Turn the Time/Temp Set Knob until the desired broiling setting shows in the small display (1, 2, 3, 4, 5, HI).

HI—Broil element on 100% of the time

5—Broil element on 90% of the time

4—Broil element on 80% of the time

3—Broil element on 70% of the time

2—Broil element on 60% of the time

1—Broil element on 50% of the time

Most broiling is done at the HI setting. If food is cooking too fast, broil times can be varied by using broil settings 1 through 5.

6. When broiling is done, push the Set/Cancel button. Time of day will then show in the large display.

Custom broil (lower oven)

- If food is cooking too fast, turn the Oven Temperature Control **counterclockwise** until the Oven ON Signal Light goes off.
- If you want the food to broil slower from the start, set the Oven Temperature Control between 150° and 325°F (65.5° and 162.7°C). The lower the temperature, the slower the cooking.

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.
- 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 element. Meat placed too close to the element 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. If foil is used, cut slits in foil to correspond with all openings in broiler grid. Grease can then drain away and cool in pan.

Adjusting the oven temperature control (single/upper oven)

Does your oven seem hotter or colder than your old oven? The temperature of your old oven may have shifted gradually without you noticing the change. Your new oven is properly adjusted to provide accurate temperatures. But, when compared to your old oven, the new design may give you different results.

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



1. Push the Bake Temp button. Turn the Time/Temp Set Knob clockwise to a temperature setting above 500°F.
2. **Immediately** push and hold the Bake Temp button again until the display shows "00".
3. Turn the Time/Temp Set Knob until the desired temperature change (between -35°F and 35°F) shows in the display.
4. Push the Set/Cancel button to enter the new temperature.

Using the electronic Cook Timer clock (single/upper oven)

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 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 now and stop automatically:

1. Position racks properly, and place the food in the oven.
2. **Make sure the clock is set to the right time of day.** (See "Setting the electronic clock" on page 4.)
3. Push the Cook Time button. ":00" will show in the large display and the OVEN, TIME and HR indicators will come on.
4. Turn the Time/Temp Set Knob clockwise until the desired baking time, up to 11 hours 55 minutes, shows in the large display.
The oven will beep once every 10 seconds until a baking temperature is selected.
5. Push the Bake Temp button and set the desired temperature. The display will show the set temperature and the time remaining. The OVEN, TIME, BAKE and ON indicators will come on.
6. The large display will count down in 5 and 10-minute increments.
The small display will show the actual oven temperature until the set temperature is reached. One beep will sound at that time.
7. When baking time is completed, the oven will turn off automatically, beep three times, and the time of day will show in the large display.

To delay start and stop automatically:

1. Position the oven racks properly, and place the food in the oven.
2. **Make sure the clock is set to the right time of day.** (See "Setting the electronic clock" on page 4.)
3. Push the Cook Time button. ":00" will show in the large display and the OVEN, TIME and HR indicators will come on.
4. Turn the Time/Temp Set Knob clockwise until the desired baking time shows in the display.
The oven will beep once every 10 seconds until a baking temperature is selected.
5. Push the Stop Time button. The DELAY, OVEN, 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 oven will beep once every 10 seconds until a baking temperature is selected.
6. Push the Bake Temp button and set the desired temperature. The BAKE indicator will come on.
7. Changes can be made at any time by pressing a command button.
8. When the start time is reached, the DELAY and OVEN indicators will go off. The display will show the set temperature and the ON indicator will come on.
9. When the baking time is completed, the oven will turn off automatically, beep three times, and the time of day will show in the large display.

To cancel the electronic Cook Timer settings:

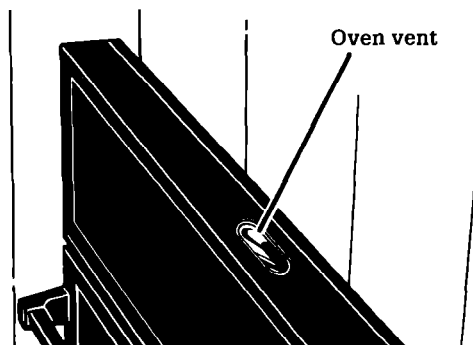
- Push the Set/Cancel button or turn the Time/Temp Set Knob until ":00" appears in the large display. The time of day will then show in the large display.

⚠ WARNING

To avoid sickness and food waste when using the electronic 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 on top of the control panel. The vent is needed for air circulation. **Do not block the vent.** Poor baking will result.

Caring For Your Oven

Several finishes have been used on this oven. To prevent damage to these finishes, follow the suggested cleaning method(s) for that finish.

⚠ 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.

The control knobs and command buttons

1. Turn control knobs to the OFF position.
2. Pull control knobs and 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 and 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 Set/Cancel button.

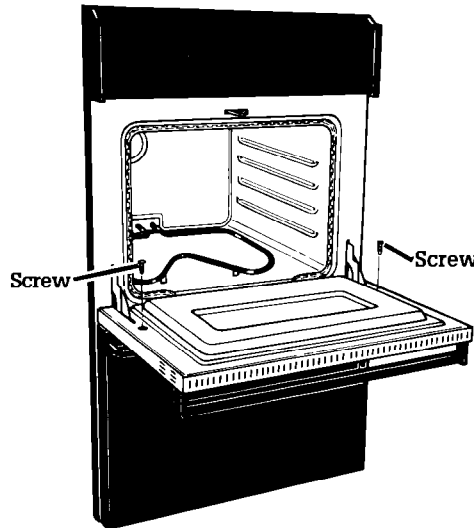
Removing and replacing an oven door

Both oven doors can be removed to change optional oven door fronts. **Do not** remove the single/upper oven door for cleaning.

⚠ WARNING

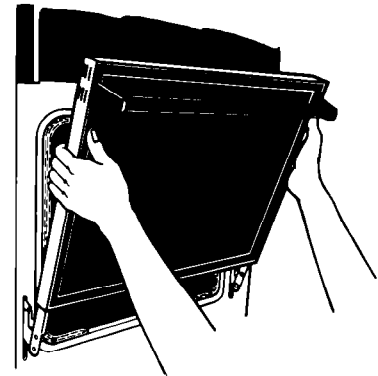
Personal Injury Hazard

- 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 two screws just above the oven door hinges.
3. Close door to the Broil Stop position (door will be open about 6 inches).
4. 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 door firmly on both sides. Slide the hinge slot in the bottom of the door over the hinges. Push the door down and in to replace.
2. Open the door slightly past the Broil Stop position and push it down to make sure the door is completely installed.
3. Open the door completely. Replace the two oven door screws.
4. Close and open the door slowly to make sure it is replaced properly.

NOTE: The inside of the Single/Upper Oven door has a slot for the Oven Lock Lever. Do not replace the Lower Oven door on the Upper Oven cavity, or damage to the interior finish may result from the Lock Lever hitting the door surface.

The standard-cleaning lower oven (double oven)

The standard-cleaning lower oven has to be hand cleaned. Use warm soapy water, soapy steel wool pad, or a commercial oven cleaner. See "Cleaning Chart" on page 12 for further instructions.

⚠ CAUTION

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

Using foil

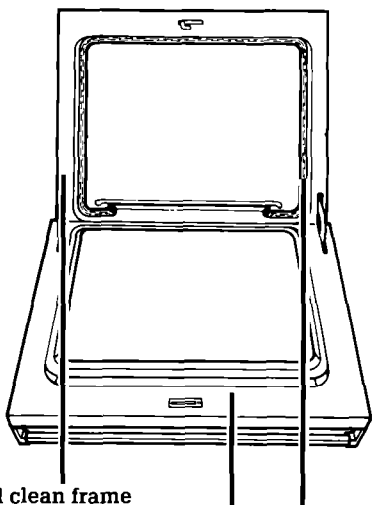
To catch sugar or starchy spills from pies and casseroles, use a piece of heavy-duty aluminum foil or a shallow pan on the rack under food. Foil or pan should be slightly larger than the cooking container.

NOTE: Do not use foil or foil liner to cover the oven floor. Poor baking results could occur.

Using the Self-Cleaning cycle (single/upper oven)

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

- Clean the areas shown 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. (The center area of the door does not need to be hand cleaned.)
 - The frame around the oven.**Do not clean, move or bend the fiberglass seal.** Poor cleaning and poor baking will result.
- Remove the broiler pan and any pots and pans** you may have stored in the oven.
NOTE: The broiler pan (without grid) can be cleaned in the oven only if most of the soil has been removed by hand-cleaning or a dishwasher. The chrome broiler grid will discolor if cleaned in the Self-Cleaning cycle.
- Wipe out any loose soil or grease.**
This will help reduce smoke during the Self-Cleaning cycle.

NOTE: Some smoke may appear during the very first cleaning cycle due to burn-off of binders in oven insulation.

The smoke eliminator will handle the normal flow of odors during the Self-Cleaning cycle. However, minor smoke may be noticed when soil build-up is heavy.

NOTE: The bottom element is hinged for easier cleaning of the cavity floor. The bottom element must be in the down position before beginning the Self-Cleaning cycle.

- 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 12.
Turn on a vent hood or other kitchen vent during the Self-Cleaning cycle. This will help remove heat and odors that are normal during the cycle.

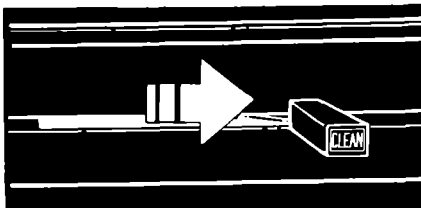
NOTE: The lower oven will not operate while the upper oven is being cleaned.

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 force the Lock Lever, you could bend or break it. The lever is designed to stay locked until the oven is cool enough to safely open. Wait until it moves freely.**
- Do not use foil or other liners in the oven. 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.**
- Do not leave plastic utensils near the vent. They may melt.**

Setting the controls



- Make sure the clock is set to the right time of day.** (See "Setting the electronic clock" on page 4.)
- Move the Lock Lever all the way to the right. The LOCK indicator will

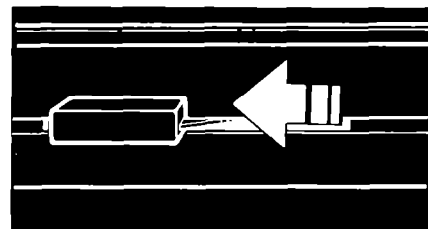


- Push the Clean button and turn the Time/Temp Set Knob 4 settings to the right. A 3-hour Self-Cleaning cycle will be set. "3:00" will show in the large display. The CLEAN, TIME, HR, CLEAN, LOCK and ON indicators will come on.
If a Self-Cleaning cycle other than 3 hours is desired, push the Clean button. Turn the Time/Temp Set Knob to the new time up to 4 hours.
 - Use 2 hours for light soil.
 - Use 3-4 hours for moderate to heavy soil.

If the door is not latched, "DOOR" will appear in the display and the oven will beep. Latch the door and the LOCK indicator will come on.

NOTE: When the oven temperature exceeds normal baking temperatures, the Lock Lever cannot be moved to the left. The Lock Lever must not be moved and the door cannot be opened until the oven temperature goes below normal baking temperatures approximately 45 minutes after the cycle is completed. **Never force the Lock Lever.** If the lever will not move, allow the oven to cool longer, then try again.

- After the Self-Cleaning cycle is completed,** the oven will beep 3 times and the large display will show the time of day.



- After the oven cools, move the Lock Lever back to the left. The LOCK indicator will go off. **Do not force the Lock Lever.** Wait until it will move easily.
- 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.

Setting the controls for a delayed Self-Cleaning cycle

1. **Make sure the clock is set to the right time of day.** (See "Setting the electronic clock" on page 4.)
2. Move the Lock Lever all the way to the right. The LOCK indicator will come on.
3. Push the Clean button and turn the Time/Temp Set Knob to the desired cleaning time. The CLEAN, TIME, HR, CLEAN, LOCK and ON indicators will come on.
4. Push the Stop Time button. The large display will show the current stop time and the STOP TIME indicator will come on. Turn the Time/Temp Set Knob until the desired stop time shows in the display. The DELAY indicator will come on and the ON indicator will go off.
5. Changes can be made at any time by pressing the Clean or Stop Time button and turning the Time/Temp Set Knob to the new desired clean or stop time.
6. When the Self-Cleaning cycle starts, the stop time will show in the large display. The STOP TIME, CLEAN, LOCK and ON indicators will come on. The Lock Lever **must not be moved** and the door cannot be opened after normal baking temperatures are exceeded.
7. **After the Self-Cleaning cycle is completed**, the large display will show the time of day.
8. When the oven reaches normal baking temperatures, the Lock Lever can be moved to the left and the oven door opened. **Do not force it.** Wait until it will move easily.
9. **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 doesn't 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 on page 10.

To stop the Self-Cleaning cycle at any time:

1. Push the Set/Cancel button.
2. When the oven cools to below normal operating temperatures, move the Lock Lever back to the left. **Do not force it.** Wait until it moves easily.

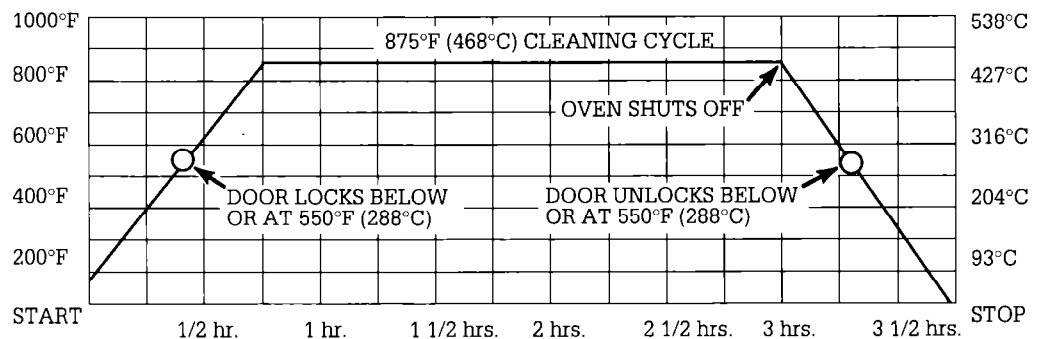
How it works

During the Self-Cleaning cycle, the oven gets much hotter than it does for baking 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
Exterior surfaces	Warm, soapy water and a soft cloth. Non-abrasive plastic scouring pad for heavily-soiled areas.	<ul style="list-style-type: none"> ▪ Wipe off regularly when oven is cool. ▪ Do not allow food containing acids (such as vinegar, tomato, lemon juice or milk) to remain on surface. Acids may remove the glossy finish. ▪ Do not use abrasive or harsh cleansers.
Control knobs	Warm, soapy water and soft cloth.	<ul style="list-style-type: none"> ▪ Wash, rinse and dry well. ▪ Do not soak.
Control panel and trim	Warm, soapy water or spray glass cleaner, and a soft cloth.	<ul style="list-style-type: none"> ▪ Wash, rinse and dry well. ▪ Follow directions provided with cleaner.
Broiler pan and grid	Warm, soapy water or a soapy steel wool pad.	<ul style="list-style-type: none"> ▪ Clean after each use. ▪ Wash, rinse and dry well. ▪ Do not clean in the Self-Cleaning Single/Upper Oven. (See note on page 10.)
Oven racks	Use Self-Cleaning cycle. Warm, soapy water or soapy steel wool pads.	<ul style="list-style-type: none"> ▪ Leave in single/upper oven during Self-Cleaning cycle. ▪ Wash, rinse and dry well. Use soapy steel wool pads for heavily-soiled areas. <p>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.</p>
Oven door glass	Spray glass cleaner or warm, soapy water and a non-abrasive plastic scouring pad.	<ul style="list-style-type: none"> ▪ Make sure oven is cool. ▪ Follow directions provided with the cleaner. ▪ Wash, rinse and dry well.
Standard oven (lower oven)	Warm, soapy water or soapy steel wool pads. OR Commercial oven cleaners. Heavy-duty aluminum foil or shallow pan.	<ul style="list-style-type: none"> ▪ Make sure oven is cool. ▪ Remove door for easier access. ▪ Clean heavily-soiled areas or stains. Rinse well with water. ▪ Remove door for easier access. ▪ Place newspaper on floor to protect floor surface. ▪ Follow directions provided with the oven cleaner. ▪ Rinse well with clear water. ▪ Use in well-ventilated room. ▪ Do not allow commercial oven cleaners to contact the 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.
Self-Cleaning oven (single/upper oven)	For areas outside the Self-Cleaning area use warm soapy water or soapy steel wool pads.	<ul style="list-style-type: none"> ▪ Follow directions starting on page 10, "Using the Self-Cleaning cycle." ▪ Do not use commercial oven cleaners. ▪ Do not use foil to line the bottom of your Self-Cleaning Oven.

The oven lights

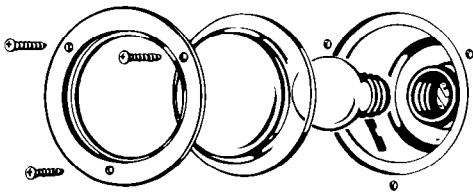
When you open an oven door, its Oven Light will come on. To turn the light on when the oven door is closed, push the Oven Light Switch on the control panel. Push the switch again to turn off the light.

⚠ 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 lens must be in place when using the oven. The lens protects the bulb from breaking, and from high oven temperatures. Broken glass could cause injury.**

To replace the oven light:



1. Unplug appliance or disconnect at the main power supply.
2. Remove the three screws in the lens holder with a Phillips screwdriver. Care should be taken to prevent the holder and the lens from falling into the oven cavity.
3. Lift out holder and glass lens.
4. Remove and replace the light bulb with a 40-watt appliance bulb.
5. Replace the lens and the holder, and tighten the three screws.
6. Plug in appliance or reconnect at the main power supply.

Before You Call For Service

If you are having an operating problem, check the chart to see what the cause might be before you call for assistance.

OPERATING PROBLEM	CHECK IF	WHAT TO DO
Nothing operates.	<ul style="list-style-type: none"> ▪ Oven is properly connected to a live circuit with the proper voltage. ▪ Fuse has blown or circuit breaker has tripped. ▪ Oven Temperature Control is turned to a temperature setting. 	<ul style="list-style-type: none"> ▪ Contact an authorized RoperSM service technician to reconnect oven to electrical supply. (See Installation Instructions.) ▪ Replace fuse or reset circuit breaker. ▪ Turn Oven Temperature Control to the desired temperature setting.
If the Self-Cleaning cycle will not operate.	<ul style="list-style-type: none"> ▪ The clock shows the right time of day. ▪ The Lock Lever is all the way to the right. ▪ You have set a delay start time. 	<ul style="list-style-type: none"> ▪ Reset clock, if necessary. ▪ Slide Lock Lever all the way to the right, if necessary.
Cooking results aren't what you expected.	<ul style="list-style-type: none"> ▪ 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 not completely closed the oven door. 	<ul style="list-style-type: none"> ▪ 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. ▪ Open oven door to the Broil Stop position.

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