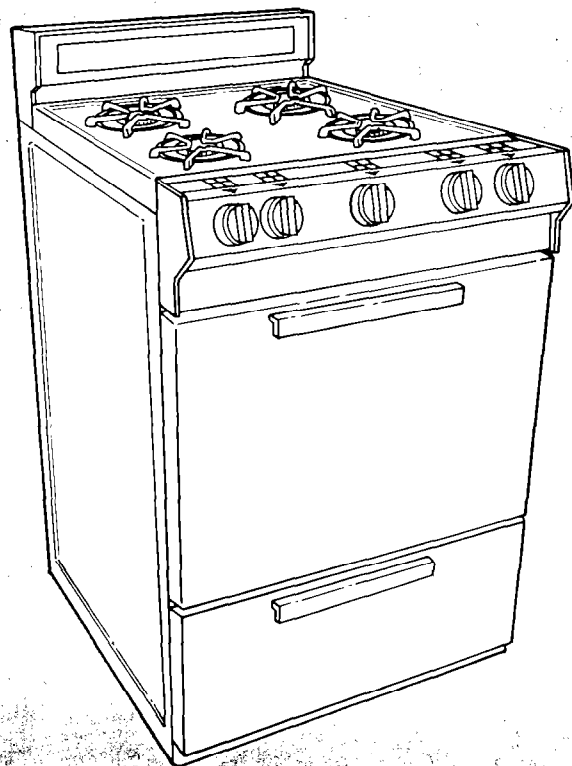


Installation Instructions



20" and 30" Freestanding Gas Ranges

ROPER

IMPORTANT:

Installer: Leave Installation Instructions with the appliance.

Homeowner: Keep Installation Instructions for future reference.

Save Installation Instructions for local inspector's use.

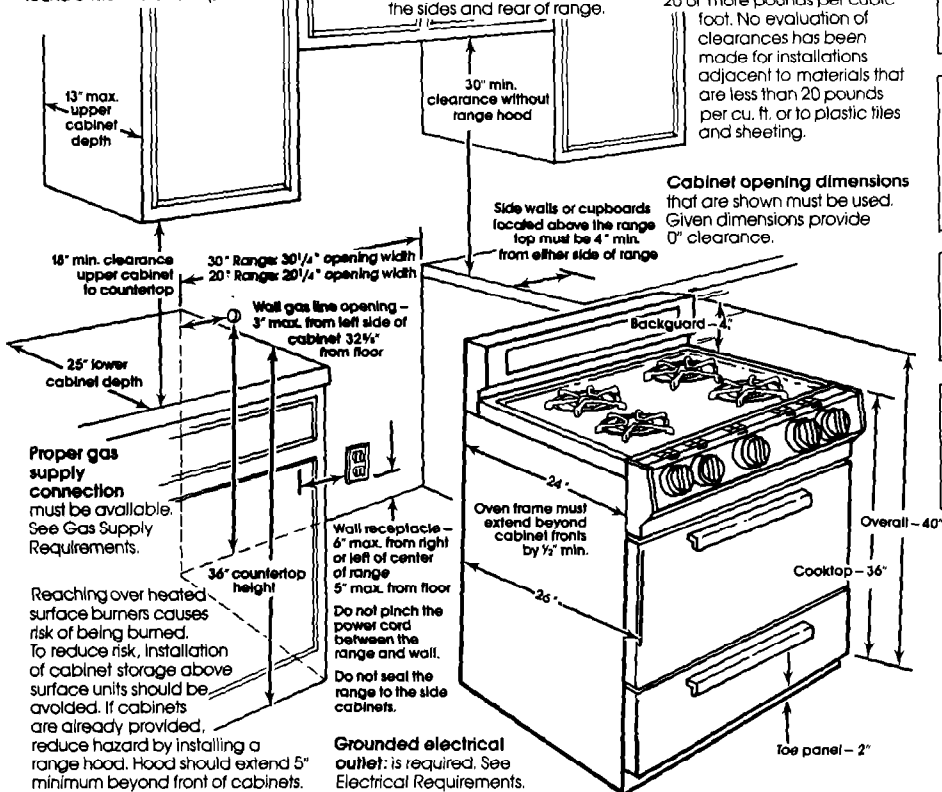
Before you start...

Proper installation is your responsibility. Make sure you have everything necessary for correct installation. It is the responsibility of the installer to comply with the installation clearance specified on the serial/rating plate. The serial/rating plate can be found under the cooktop.

Check location where range will be installed. The location should be away from strong draft areas, such as windows, doors, and strong heating vents or fans. The range should be located for convenient use in the kitchen. Recessed installations must provide complete enclosure of the sides and rear of range.

ALL OPENINGS IN THE WALL OR FLOOR WHERE THE RANGE IS TO BE INSTALLED MUST BE SEALED.

Note: Clearances specified are for combustible walls and materials that have a density of 20 or more pounds per cubic foot. No evaluation of clearances has been made for installations adjacent to materials that are less than 20 pounds per cu. ft. or to plastic tiles and sheeting.



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.

FOR YOUR SAFETY

Do not obstruct the flow of combustion and ventilation air.

FOR YOUR SAFETY

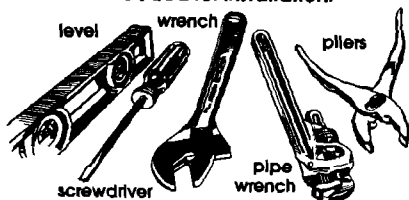
The maximum gas supply pressure for this gas range must not exceed 14 inches W.C.P.

Important: Observe all governing codes and ordinances.

Mobile Home Installation

The installation of this range must conform to the Manufactured Home Construction and Safety Standards, Title 24 CFR, Part 3280 (formerly the Federal Standard for Mobile Home Construction and Safety, Title 24, HUD (part 280)).

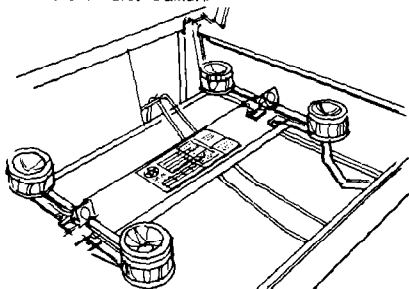
Tools needed for installation.



Gas Supply Requirements

Observe all governing codes and ordinances.

A. This installation must conform with local codes and ordinances. In the absence of local codes, installation must conform with American National Standard, National Fuel Gas Code ANSI Z223.1-latest edition.



B. Input ratings shown on the serial/rating plate are for elevations up to 2,000 feet. For elevations above 2,000 feet, ratings should be reduced at a rate of 4% for each 1,000 feet above sea level.

C. This range is equipped for use with NATURAL gas. It is design-certified by A.G.A. for NATURAL and L.P. gases with appropriate conversion. The serial/rating plate located under the cooktop has information on the type of gas that can be used. If this information does not agree with the type of gas available, check with the local gas supplier. See backcover for L.P. gas conversion instructions.

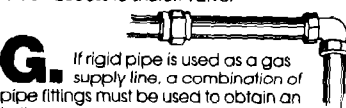
D. Provide a gas supply line of 3/4" rigid pipe to the range location. Pipe joint compounds resistant to the action of L.P. gas must be used. With L.P. gas, piping or tubing size can be 1/2" minimum. L.P. gas suppliers usually determine the size and materials used on their system.



E. If local codes permit, A.G.A. certified flexible metal tubing (new) is recommended for connecting this range to the gas supply line. Do not kink or damage the flexible tubing when moving the range. A 1/2" male pipe thread is needed for connection to pressure regulator female pipe threads.



F. The supply line shall be equipped with an approved shutoff valve. This valve should be located in the same room as the range and should be in a location that allows ease of opening and closing. Do not block access to shutoff valve.



G. If rigid pipe is used as a gas supply line, a combination of pipe fittings must be used to obtain an in-line connection to the range. All strainers must be removed from the supply and fuel lines so range will be level and in line.

When this range is installed in a mobile home, it must be secured to the floor during transit. The procedure used in step 8, Panel B is one method of securing range to the mobile home. Other procedures are available and adequate if they conform to the standards listed above.

Copies of the standard listed above may be obtained from:

* American Gas Association
1515 Wilson Boulevard
Arlington, Virginia 22209

** National Fire Protection Association
Battery March Park
Quincy, Massachusetts 02169

H. The inlet pressure to the regulator should be as follows for both operation and checking regulator setting:

NATURAL GAS:
Minimum pressure 6 inches
Maximum pressure 14 inches
L.P. GAS:
Minimum pressure 11 inches
Maximum pressure 14 inches

I. The range and its individual shut-off valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 1/2 psig (3.5 kPa). The range must be isolated from the gas supply piping system by closing its individual manual shut-off valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 psig (3.5 kPa).

Electrical Requirements

(If model is so equipped.)

Warning: Improper connection of the equipment grounding conductor can result in a risk of electrical shock.

A 120 Volt, 60 Hz, AC only, 15 Ampere fused electrical supply is required (time-delay fuse or circuit breaker is recommended). It is recommended that a separate circuit serving only this appliance be provided. **DO NOT USE AN EXTENSION CORD.**

A wiring diagram is included in literature package. The wiring diagram is also located on the back of the range.

Recommended Grounding Method

DO NOT, UNDER ANY CIRCUMSTANCES, REMOVE THE POWER SUPPLY CORD GROUNDING PRONG.

For your personal safety, this appliance must be grounded. This appliance is equipped with a power supply cord having a 3-prong grounding plug. To minimize possible shock hazard, the cord must be plugged into a mating 3-prong grounding type wall receptacle, grounded in accordance with the National Electrical Code, ANSI/NFPA 70-1987** and local codes and ordinances. See Figure 1. If a mating wall receptacle is not available, it is the personal responsibility and obligation of the customer to have a properly grounded 3-prong wall receptacle installed by a qualified electrician.

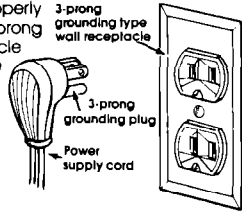


Figure 1

Temporary Grounding Method

DO NOT, UNDER ANY CIRCUMSTANCES, REMOVE THE POWER SUPPLY CORD GROUNDING PRONG.

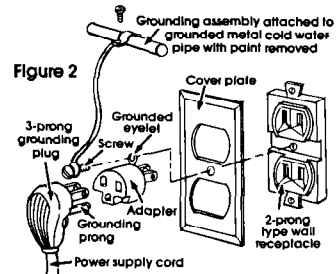


Figure 2

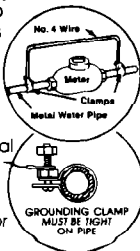
Electrical ground is required on this appliance

If changing and properly grounding the wall receptacle is impossible and where local codes permit (consult your electrical inspector), a temporary adaptor may be plugged into the existing 2-prong wall receptacle to mate with the 3-prong power supply cord.

If this is done, you **must** connect a separate copper grounding wire (No. 18 minimum) to a grounded cold water pipe by means of a clamp and then to the external grounding connector screw.

Do not ground to a gas supply pipe or hot water pipe. Do not connect to electrical supply until appliance is permanently grounded.

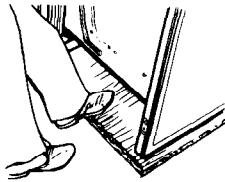
See Figure 2.
*Grounded cold water pipe must have metal continuity to electrical ground and not be interrupted by plastic, rubber or other electrical insulating connectors such as hoses, fittings, washers or gaskets (including water meter or pump). Any electrical insulating connector should be jumped as shown with length of No. 4 wire securely clamped to bare metal at both ends.



Now Start...

With range in kitchen.

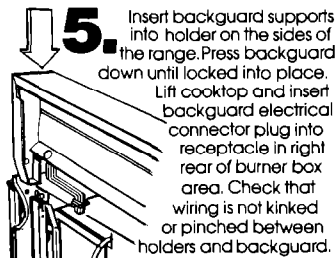
1. Remove racks and other parts from inside oven.



2. Place one foot on the shipping base. Tilt range forward slightly to free rear legs. Gently lower range to floor. Tilt range backwards until front legs are free.

3. Remove shipping materials, tape and protective film from range. Do not remove cardboard shipping base at this time.

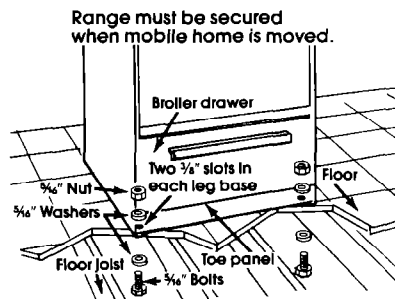
4. Adjust the leveling legs to a point where the range base does not touch the floor.



6. Plug the electrical cord into the grounded outlet.

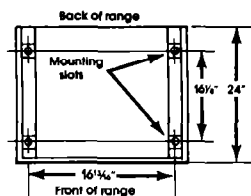
Use caution when moving this appliance to prevent damage to floor coverings. Before moving, slide range onto cardboard or fiberboard to prevent floor damage.

7. Move the range into final operating position. Remove cardboard shipping piece from under range.

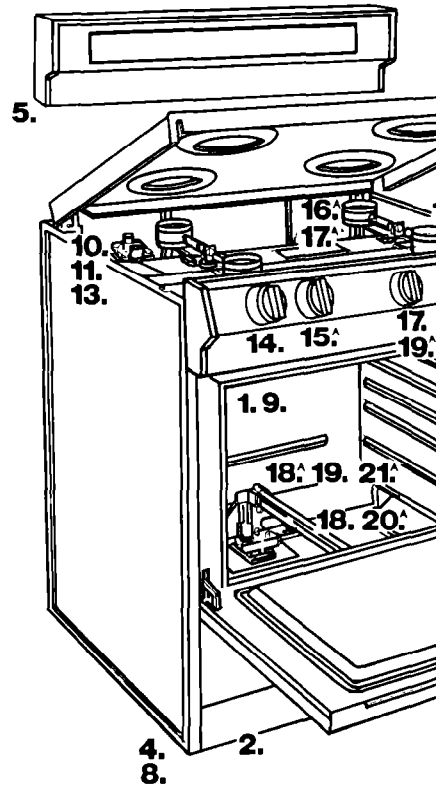


8. If this range is installed in a mobile home, it must be adequately secured when mobile home is moved.

Remove the boiler drawer by lifting slightly and pulling out of range. Remove the lower oven toe panel. Remove leveling legs.

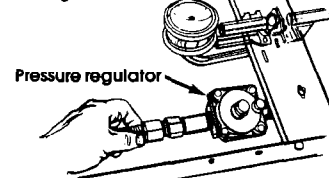


Secure the range using 3/8" bolts, washers and nuts through the leveling leg holes. Replace oven toe panel and boiler drawer. Skip Step 9.

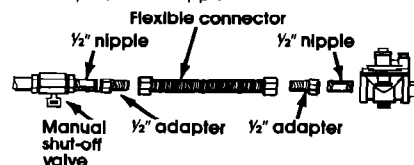


Callout numbers correspond to steps.

9. Place rack in oven. Place level on rack, first side to side then front to back. If the range is not level, screw the legs up or down to adjust. Note: Oven must be level for satisfactory baking conditions.



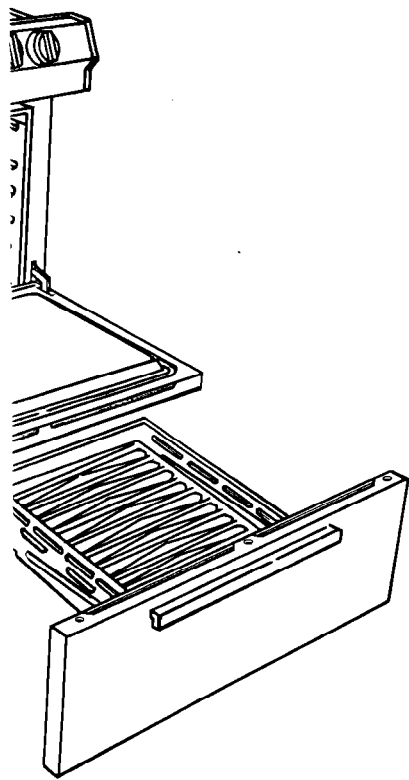
10. Assemble the flexible connector from the gas supply pipe to the pressure regulator in order: manual shut-off valve, 1/2" nipple, 1/2" adapter, flexible connector, 1/2" adapter, and 1/2" nipple.



WARNING: THE REGULATOR IS DIE CAST. IF THE CONNECTION IS MADE TOO TIGHT, IT WILL CRACK RESULTING IN A GAS LEAK AND POSSIBLE FIRE OR EXPLOSION.

11. Use pipe joint compound resistant to the action of L.P. gas to seal all gas connections. If flexible connectors are used, be certain connectors are not kinked.

6.14:



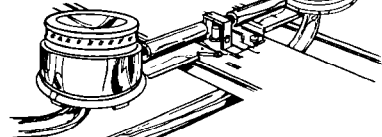
12. Open the shut-off valve in the gas supply line. Wait a few minutes for gas to move through the gas line.

13. Use a brush and liquid detergent to test all gas connections for leaks. Bubbles around connections will indicate a leak. If a leak appears, shut off gas valve controls and wrench tighten connections. Then check connections again. **NEVER TEST FOR GAS LEAKS WITH A MATCH OR OTHER FLAME.** Clean all detergent solution from range.

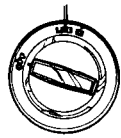
Initial lighting and gas flame adjustments depend on type of system – electronic ignition or standing pilot. Raise cooktop and check which system is available. Continue installation, following steps under the heading for this range's system.

Electronic Ignition System

Electronic ignition systems operate within wide voltage limits but proper grounding and polarity is necessary. In addition to checking that the outlet provides 120 volt power and is correctly grounded, the outlet must be checked by a qualified electrician to see if it is correctly wired.



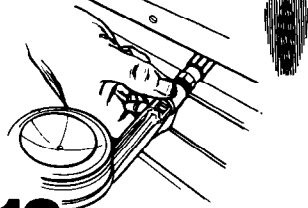
Cooktop and oven burners use electronic igniters in place of standing pilots. When the cooktop control is turned to the "LITE" position, the system creates a spark to light the burner. This sparking continues until the control is turned to the desired setting. When the oven control is turned on the sparking will continue until oven pilot ignites, then the sparking stops automatically.



14. Check the operation of the cooktop burners. Push in and turn each control knob to "LITE" position. The flame should light within 4 seconds.

Do not leave the knob in the "LITE" position after burner lights.

15. After burner lights, turn control knob to "HI" position. Check each cooktop burner for proper flame. The small inner cone should have a very distinct blue flame $\frac{1}{4}$ " to $\frac{1}{2}$ " long. The outer cone is not as distinct as the inner cone.

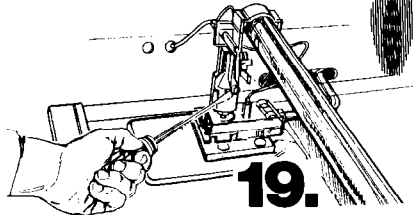


16. If burners need adjusting for proper flame, adjust the air shutter to the widest opening that will not cause the flame to lift or blow off the burner. Repeat as necessary with each burner.



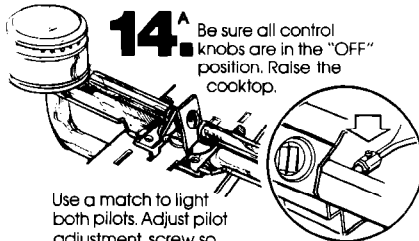
17. Check the operation of the oven burner. Push in and turn the oven control knob to 300°F. The oven burner should light in 50 to 60 seconds. This delay is normal. The oven safety valve requires a certain time before it will open and allow gas to flow.

18. Check the oven burner for proper flame. This flame should be $\frac{1}{2}$ " long, with inner cone of bluish-green, an outer mantle of dark blue and should be clean and soft in character. No yellow tips, blowing or lifting of flame should occur.



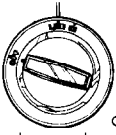
If oven flame needs to be adjusted, loosen screw and adjust the air shutter until the proper flame appears. Tighten screw.

Standing Pilot Systems

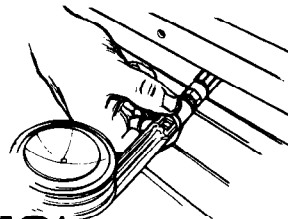


14. Be sure all control knobs are in the "OFF" position. Raise the cooktop.

Use a match to light both pilots. Adjust pilot adjustment screw so pilot flame tip is $\frac{1}{4}$ " to $\frac{3}{8}$ " high and centered in the hole in the pilot housing. If the flame is too high, carbon (soot) will accumulate under the cooktop.

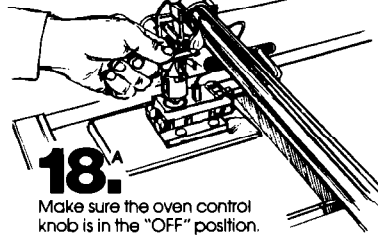


15. Check the operation of the cooktop burners. Push in and turn each control knob to "LITE" position. The flame should light within 4 seconds. **Do not leave the knob in the "LITE" position after burner lights.**



16. After burner lights, turn control knob to "HI" position. Check each cooktop burner for proper flame. The small inner cone should have a very distinct blue flame $\frac{1}{4}$ " to $\frac{1}{2}$ " long. The outer cone is not as distinct as the inner cone.

17. If burners need adjusting for proper flame, adjust the air shutter to the widest opening that will not cause the flame to lift or blow off the burner. Repeat as necessary with each burner.

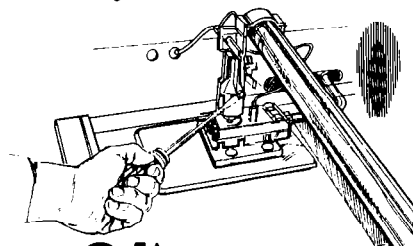


18. Make sure the oven control knob is in the "OFF" position. Remove the lower oven rack and oven bottom. Hold a lighted match to the opening in the top of the pilot at the rear of the oven burner. No pilot adjustments are required.



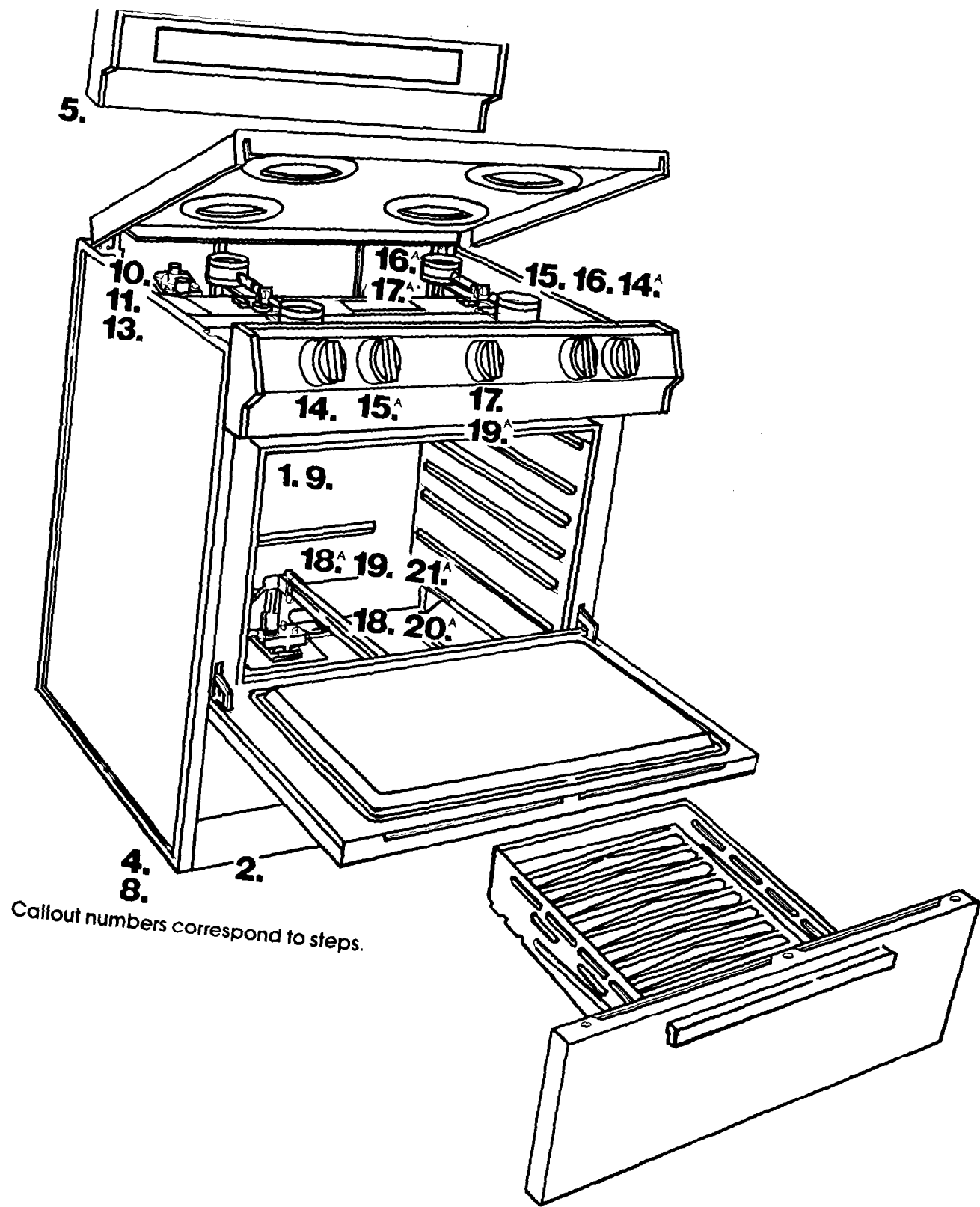
19. Check the operation of the oven burner. Push in and turn the oven control knob to 300°F. The oven burner should light in 50 to 60 seconds. This delay is normal. The oven safety valve requires a certain time before it will open and allow gas to flow.

20. Check the oven burner for proper flame. This flame should be $\frac{1}{2}$ " long, with inner cone of bluish-green, and outer mantle of dark blue and should be clean and soft in character. No yellow tips, blowing or lifting of flame should occur.



21. If oven flame needs to be adjusted, loosen screw and adjust the air shutter until the proper flame appears. Tighten screw. Replace oven bottom and oven rack.

To get the most efficient use from your new Roper range, read your Roper Use and Care Guide. Keep Installation Instructions and Guide close to the range for easy reference.



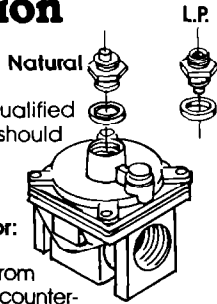
L.P. Gas Conversion

Converting to L.P. gas should be done by a qualified installer.

A. Only a qualified installer should install or adjust your gas range.

Pressure Regulator:

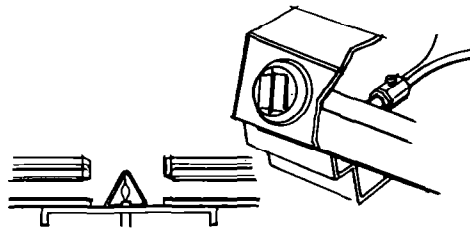
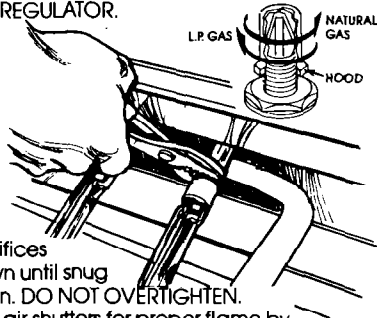
Use a wrench to unscrew the cap from the top by turning counter-clockwise. Turn the cap over so the hole end is up. Replace the cap and gasket on the regulator. **DO NOT REMOVE THE PRESSURE REGULATOR.**



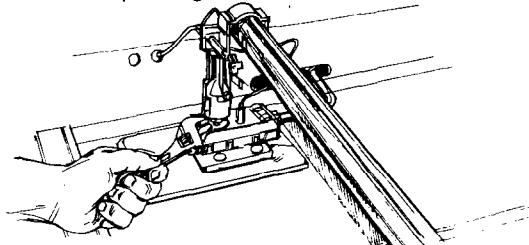
B.

Cooktop Burners:

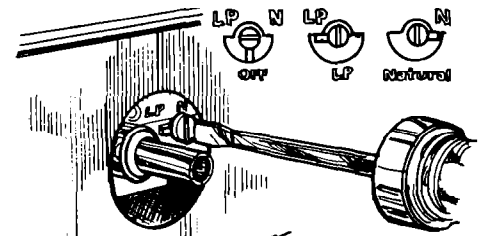
Turn the orifices hood down until snug against pin. **DO NOT OVERTIGHTEN.** Adjust the air shutters for proper flame by sliding the air shutter to close or open the shutter as needed. See Panel C, Step 15 for electrical ignition systems or Step 16A for standing pilot systems.



Cooktop burners with standing pilots require adjustment of pilot flame to $\frac{1}{4}$ " high. The adjustment control is located on the manifold pipe or at pilot flame base depending on the model.



C. Oven Burner: Remove oven racks and lower panel from oven bottom. Turn the orifice hood down until snug against pin. **DO NOT OVERTIGHTEN.** The burner flame should be $\frac{1}{2}$ " long when air shutter is correctly adjusted. The air shutter slides to close or open the shutter as needed. See Panel C, Step 18 for electronic ignition systems or Step 20A for standing pilot systems. Replace oven bottom and racks.



D. Oven Thermostat: Remove thermostat knob, pulling straight off. Use a small screwdriver to rotate the key to L.P. Replace thermostat knob.

E. After all the burners have been converted to L.P. gas usage and gas line is connected, check for leaks. Use a brush and liquid detergent to test all gas connections for leaks. Bubbles around connections will indicate a leak. If a leak appears, shut off gas valve controls and wrench tighten connections. Then check connections again. **NEVER TEST FOR GAS LEAKS WITH A MATCH OR OTHER FLAME.**

ROPER