

FRIGIDAIRE

All about the

Use & Care

of your Gas Range

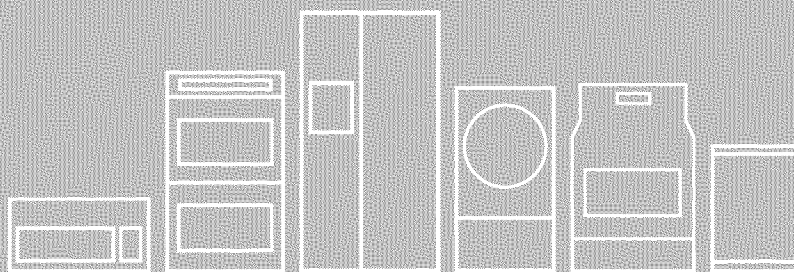


TABLE OF CONTENTS

Important Safety Instructions	3-6	Setting Oven Controls	10-13
Before Setting Oven Controls	7	Care & Cleaning	14-16
Before Setting Surface Controls	8	Before You Call	17-18
Setting Surface Controls	9	Major Appliance Warranty	19
Oven Control Functions (100)	10		

PRODUCT RECORD AND REGISTRATION

Contents

Product Registration	2
Important Safety Instructions	3-6
Before Setting Oven Controls	7
Removing, replacing & arranging the oven racks	7
Before Setting Surface Controls	8
Cookware material types	8
Setting Surface Controls	9
Setting surface burners	9
Home canning	9
Oven Controls Functions	10
Setting Oven Controls	10-13
Setting the clock	10
Changing temperature display mode (F° or C°)	10
Setting the minute timer	11
Setting bake	11
Setting broil	12
Adjusting oven temperature	13
Operating oven light	13
Care & Cleaning	14-16
Cleaning recommendation table	14
Cleaning the cooktop and surface burners	15
Removing & replacing oven door	16
Replacing oven light	16
Before You Call - Solutions to common problems...	17-18
Appliance Warranty	19

Thank you for choosing **Frigidaire**.

This Use & Care Guide is part of our commitment to customer satisfaction and product quality throughout the service life of your new appliance. We view your purchase as the beginning of a relationship. To ensure our ability to continue serving you, please use this page to record important product information.

Need help??

Visit the Frigidaire web site at www.frigidaire.com

Before you call for service, there are a few things you can do to help us serve you better.

Read this Use & Care manual.

It contains instructions to help you use and maintain your range properly.

If you received a damaged range ...

immediately contact the dealer (or builder) that sold you the range.

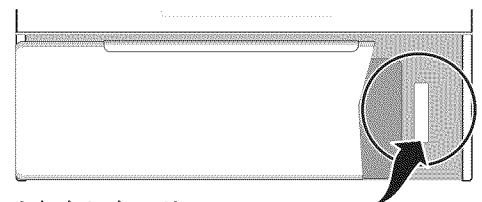
Save time and money.

Check the section titled "Before you call". This section helps step you through some common problems that might occur. If you do need service, help is only a phone call away. Call Frigidaire Customer Services at **1-800-944-9044**.

Product Registration

Registering your product with Frigidaire enhances our ability to serve you. You can register online at **www.frigidaire.com** or by dropping your Product Registration Card in the mail.

Serial plate location



Serial plate location:
open broiler drawer (some models) or
storage drawer (some models).

Record model & serial numbers here

Purchase date

Model number

Serial number

Be sure to visit us online at
www.frigidaire.com
for a complete line of accessories.

IMPORTANT SAFETY INSTRUCTIONS

Read all instructions before using this appliance.

Do not attempt to install or operate your appliance until you have read the safety precautions in this manual. Safety items throughout this manual are labeled with a WARNING or CAUTION statement based on the risk type.

Definitions

! This is the safety alert symbol. It is used to alert you to potential personal injury hazards. Obey all safety messages that follow this symbol to avoid possible injury or death.

! WARNING

WARNING indicates a potentially hazardous situation which, if not avoided, may result in death or serious injury.

! CAUTION

CAUTION indicates a potentially hazardous situation which, if not avoided, may result in minor or moderate injury.

➔ IMPORTANT

IMPORTANT indicates installation, operation, maintenance or valuable information that is not hazard related.

Important Safety Instructions

- **Remove all tape and packaging before using the range.** Destroy the carton and plastic bags after unpacking the range. Never allow children to play with packaging material.
- **Proper Installation—Be sure your appliance is properly installed and grounded by a qualified technician in accordance with the National Fuel Gas Code ANSI Z223.- latest edition, or in Canada CAN/CGA B149.1, and CAN/CGA B149.2, and the National Electrical Code ANSI/NFPA No.70-latest edition, or in Canada CSA Standard C22.1, Canadian Electrical Code, Part 1, and local code requirements.** Install only per installation instructions provided in the literature package for this range. Ask your dealer to recommend a qualified technician and an authorized repair service. Know how to disconnect the power to the range at the circuit breaker or fuse box in case of an emergency.

! WARNING

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

FOR YOUR SAFETY:

- **Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.**
- **WHAT TO DO IF YOU SMELL GAS:**
 - **Do not try to light any appliance.**
 - **Do not touch any electrical switch; do not use any phone in your building.**
 - **Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.**
 - **If you cannot reach your gas supplier, call the fire department.**
- **Installation and service must be performed by a qualified installer, servicer or the gas supplier.**

! WARNING

- **All ranges can tip.**
- **Injury to persons could result.**
- **Install anti-tip device packed with range.**
- **See Installation Instructions.**



To reduce the risk of tipping, the range must be secured by properly installed anti-tip bracket provided with the range. To check if the bracket is installed properly, visually check that rear leveling leg is inserted into and fully secured by the anti-tip bracket by removing lower front panel or storage drawer from the range.



For models equipped with a warmer drawer or lower oven, grasp the top rear edge of the range and carefully attempt to tilt it forward. Refer to the installation instructions for proper anti-tip bracket installation.

- **Never modify or alter the construction of a range by removing the leveling legs, panels, wire covers, anti-tip brackets/screws, or any other part of the range.**

Save these instructions for future reference.

IMPORTANT SAFETY INSTRUCTIONS

WARNING

NEVER use this appliance as a space heater to heat or warm the room. Doing so may result in carbon monoxide poisoning.

NEVER cover any slots, holes or passages in the oven bottom or cover an entire rack with materials such as aluminum foil. Doing so blocks air flow through the oven and may cause carbon monoxide poisoning. Aluminum foil linings may trap heat, causing a fire hazard.

Stepping, leaning or sitting on the door or drawers of a range can result in serious injuries and also cause damage to the appliance. DO NOT allow children to climb or play around the range. The weight of a child on an open oven door may cause the range to tip, resulting in serious burns or other injury.

Storage in or on appliance—flammable materials should not be stored in an oven, near surface units or in the storage drawer, warmer drawer or lower oven. This includes paper, plastic and cloth items, such as cookbooks, plasticware and towels, as well as flammable liquids. Do not store explosives, such as aerosol cans, on or near the range.

DO NOT LEAVE CHILDREN ALONE—children should not be left alone or unattended in the area where appliance is in use. They should never be allowed to sit or stand on any part of the appliance, including the storage drawer, lower broiler drawer, warmer drawer or lower double oven.

CAUTION

Do not store items of interest to children in the cabinets above a range or on the backguard of the range. Children climbing on the range to reach items could be seriously injured.

- **Remove the oven door from any unused range if it is to be stored or discarded.**
- **User servicing—Do not repair or replace any part of the appliance unless specifically recommended in the manuals.** All other servicing should be done only by a qualified technician. This may reduce the risk of personal injury and damage to the range.

IMPORTANT

For electric ignition models only: Do not attempt to operate the range during a power failure. If the power fails, always turn off the range. If the range is not turned off and the power resumes, the range will begin to operate again. Once the power resumes, reset the clock and oven function.

CAUTION

- **DO NOT TOUCH SURFACE BURNERS, AREAS NEAR THESE BURNERS, OVEN BURNERS OR INTERIOR SURFACES OF THE OVEN.** Both surface and oven burners may be hot even though flames are not visible. Areas near surface burners may become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials touch these areas until they have had sufficient time to cool. Among these areas are the cook top, surfaces facing the cook top, the oven vent openings and surfaces near these openings, oven door and window.
- **Wear proper apparel—loose-fitting or hanging garments should never be worn while using the appliance.** Do not let clothing or other flammable materials contact hot surfaces.
- **Do not use water or flour on grease fires—smother the fire with a pan lid, or use baking soda, a dry chemical or foam-type extinguisher.**
- **When heating fat or grease, watch it closely.** Fat or grease may catch fire if allowed to become too hot.
- **Use dry potholders - moist or damp potholders on hot surfaces may result in burns from steam.** Do not let potholders touch hot heating elements. Do not use a towel or other bulky cloth instead of a potholder.
- **Do not heat unopened food containers - buildup of pressure may cause container to burst and result in injury.**

IMPORTANT SAFETY INSTRUCTIONS

IMPORTANT INSTRUCTIONS FOR USING YOUR COOKTOP

WARNING

Use Proper Flame Size—Adjust flame size so it does not extend beyond the edge of the utensil. The use of undersized utensils will expose a portion of the burner flame to direct contact and may result in ignition of clothing. Proper relationship of utensil to flame will also improve efficiency.

- **Know which knob controls each surface burner.** Place a pan of food on the burner before turning it on, and turn the burner off before removing the pan.
- **Always turn knob to the full LITE position when igniting top burners.** Visually check that burner has lit. Then adjust the flame so it does not extend beyond the edge of the utensil.
- **Utensil handles should be turned inward and not extend over adjacent surface burners**—To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the handle of the utensil should be positioned so that it is turned inward, and does not extend over adjacent surface burners.
- **Never leave surface burners unattended at high heat settings**—Boilovers cause smoking and greasy spillovers that may ignite, or a pan that has boiled dry may melt.
- **Glazed cooking utensils**—Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for cook top service without breaking due to the sudden change in temperature. Check the manufacturer's recommendations for cook top use.
- **When flaming foods under a ventilating hood, turn the fan on.**
- **Air curtain or other overhead range hoods**, which operate by blowing a downward air flow on to a range, shall not be used in conjunction with gas ranges other than when the hood and range have been designed, tested and listed by an independent test laboratory for use in combination with each other.

IMPORTANT INSTRUCTIONS FOR USING YOUR OVEN

- **Use care when opening oven door, warmer drawer or lower oven door**—Stand to the side of the range when opening the door of a hot oven. Let hot air or steam escape before you remove or replace food in the oven.
- **Keep Oven Vent Ducts Unobstructed.** The oven vent is located below the backguard. Touching the surfaces in this area when the oven is operating may cause severe burns. Also, do not place plastic or heat-sensitive items on or near the oven vent. These items could melt or ignite.
- **Placement of Oven Racks.** Always place oven racks in desired location while oven is cool. If rack must be moved while oven is hot use extreme caution. Use potholders and grasp the rack with both hands to reposition. Do not let potholders contact the hot heating elements in the oven. Remove all utensils from the rack before moving.
- **Do not use the broiler pan without its insert.** The broiler pan and its insert allow dripping fat to drain and be kept away from the high heat of the broiler.
- **Do not cover the broiler insert with aluminum foil.** Exposed fat and grease could ignite.
- **Protective liners**—Do not use aluminum foil to line the oven bottom. Only use aluminum foil as recommended in this manual. Improper installation of these liners may result in risk of electric shock, or fire.

IMPORTANT INSTRUCTIONS FOR CLEANING YOUR RANGE

- **Clean the range regularly to keep all parts free of grease that could catch fire.** Pay particular attention to the area around each surface burner. Do not allow grease to accumulate.
- **Kitchen cleaners and aerosols**—Always follow the manufacturer's recommended directions for use. Be aware that excess residue from cleaners and aerosols may ignite causing damage and injury.
- **Clean ventilating hoods frequently**—Grease should not be allowed to accumulate on the hood or filter. Follow the manufacturer's instructions for cleaning hoods.

IMPORTANT SAFETY INSTRUCTIONS

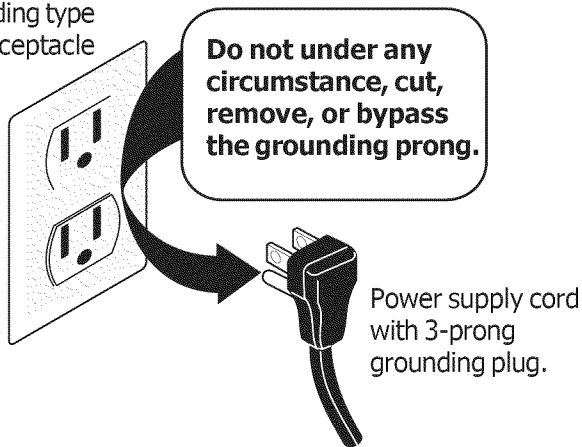
Important Safety Notice

The California Safe Drinking Water and Toxic Enforcement Act requires the Governor of California to publish a list of substances known to the state to cause cancer, birth defects or other reproductive harm, and requires businesses to warn customers of potential exposure to such substances.

Grounding Instructions

See the **INSTALLATION INSTRUCTIONS** packaged with this range for complete installation and grounding instructions.

Grounding type wall receptacle



Conversion to Liquefied Petroleum Gas

! WARNING

Personal injury or death from electrical shock may occur if the range is not installed by a qualified installer or electrician.

Any additions, changes or conversions required in order for this appliance to satisfactorily meet the application needs must be made by a qualified technician.

If your gas range model is designed to allow for L.P. conversion, the L.P. conversion kit may be obtained from your local appliance dealer and should be installed by a qualified service technician. Before installing the kit be sure to follow the L.P. Installation Instructions carefully.

! WARNING

Avoid fire hazard or electrical shock. Do not use an adapter plug, an extension cord, or remove grounding prong from electrical power cord. Failure to follow this warning can cause serious injury, fire or death.

This appliance is equipped with a 3-prong grounding plug for your protection against shock hazard and should be plugged directly into a properly grounded receptacle. **DO NOT** cut or remove the grounding prong from this plug.

For personal safety, the range must be properly grounded. For maximum safety, the power cord must be plugged into an electrical outlet that is correctly polarized and properly grounded.

If a 2-prong wall receptacle is the only available outlet, it is the personal responsibility of the consumer to have it replaced with a properly grounded 3-prong wall receptacle installed by a qualified electrician.

BEFORE SETTING OVEN CONTROLS

Oven vent location

The oven vent is located **below the control panel** (See Fig. 1). When the oven is on, warm air passes through this vent. This venting is necessary for proper air circulation in the oven and good baking results. **Do not block the oven vent.**

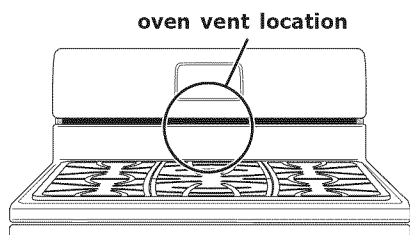


Fig. 1

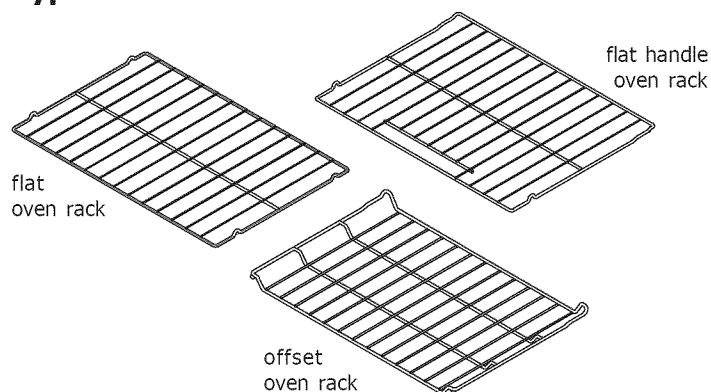
Removing, replacing & arranging racks

To remove - pull the rack forward until it stops. Lift up front of rack and slide out.

To replace - fit the rack onto the guides on the oven walls. Tilt the front of the rack upward and slide the rack back into place.

Arranging - always arrange the oven racks when the oven is cool (prior to operating the oven).

Types of oven racks



The **flat oven rack** or **flat handle oven rack** (some models) may be used for most cooking needs.

The **offset oven rack** (some models) is designed to place the base of the rack about 1/2 of a rack position lower than normal. This rack design provides several additional possible positions between the standard positions.

CAUTION

Always use oven mitts when using the oven. When using the appliance, oven racks and cooktop will become very hot which can cause burns.

Air circulation in the oven

For best baking results allow 2-4" (5-10 cm) around the cookware for proper air circulation and be sure pans and cookware do not touch each other, the oven door, sides or back of the oven cavity. Hot air must be able to circulate around the pans and cookware in the oven for even heat to reach around the food.

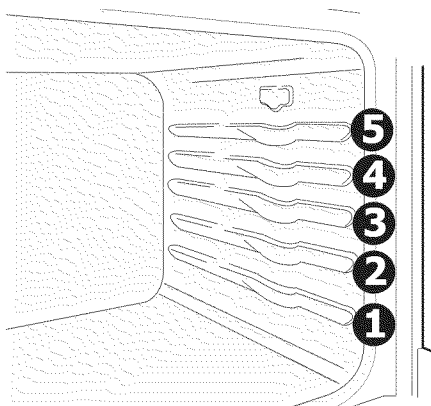


Fig. 2

Recommended rack positions by food type

Food type	Position
Broiling meats	See broil
Cookies, cakes, pies, biscuits & muffins	2 or 3
Frozen pies, angel food cake, yeast, bread and casseroles	1 or 2
Small cuts of meat or poultry	1 or 2
Turkey, roast or ham	1

BEFORE SETTING SURFACE CONTROLS

Using proper cookware

For best cooking results, cookware should have flat bottoms that rests level on the burner grate. Before using cookware, check for flatness by rotating a ruler across the bottom of the cookware (Fig. 1).

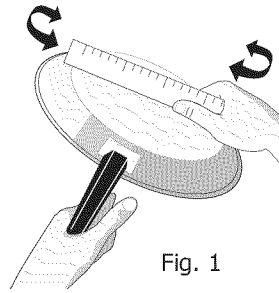


Fig. 1

CAUTION

Do not place flammable items such as plastic salt and pepper shakers, spoon holders or plastic wrappings on the cooktop when it is in use. These items could melt or ignite. Potholders, towels or wooden spoons could catch fire if placed too close to the range cooktop.

IMPORTANT

Do not place aluminum foil, or ANY material that can melt on the range cooktop. If these items melt they may damage the cooktop.

NOTE

The size and type of utensil used, and the amount and type of food being cooked will influence the setting needed for best cooking results.

Cookware material types

The most popular materials available are:

Aluminum - Excellent heat conductor. Some types of food will cause it to darken (Anodized aluminum cookware resists staining & pitting).

Copper - Excellent heat conductor but discolors easily.

Stainless - Slow heat conductor with uneven cooking results. Is durable, easy to clean and resists staining.

Cast Iron - A slow heat conductor however will retain heat very well. Cooks evenly once cooking temperature is reached.

Porcelain-enamel on metal - Heating characteristics will vary depending on base material.

Glass - Slow heat conductor.

Set proper burner flame size

The color of the flame is the key to proper burner adjustment. A good flame is clear, blue and hardly visible in a well-lighted room. Each cone of flame should be steady and sharp. Adjust or clean burner if flame is yellow-orange.

For most cooking; start on the highest setting and then turn to a lower setting to complete the process. Use the recommendations below as a guide for determining proper flame size for various types of cooking (Fig. 2)

For deep fat frying; use a thermometer and adjust the surface knob accordingly. If the fat is too cool, the food will absorb the fat and be greasy. If the fat is too hot, the food will brown so quickly that the center will be under cooked. Do not attempt to deep fat fry too much food at once as the food will neither brown or cook properly.

Flamesize*	Type of cooking
High flame	Start most foods; bring water to a boil; pan broiling.
Medium flame	Maintain a slow boil; thicken sauces, gravies; steaming.
Low flame	Keep foods cooking; poach; stewing.

* These settings are based for medium-weight metal or aluminum pans with lids. Settings may vary when using other types of pans.

Fig. 2

CAUTION

Never extend the flame beyond the outer edge of the cooking utensil. A higher flame wastes energy, and increases your risk of being burned by the flame (Fig. 3).

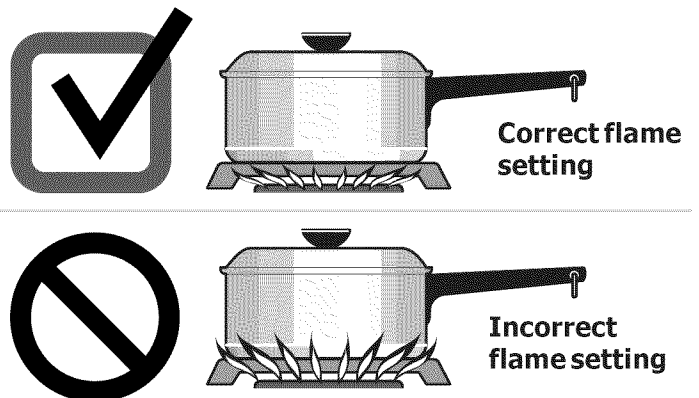


Fig. 3

SETTING SURFACE CONTROLS

Setting surface controls

Your gas appliance may be equipped with different sized surface burners. The ability to heat food quicker and in larger volumes increases as the burner size increases. It is important to select cookware that is suitable for the amount and type of food being prepared.

The smaller **simmer** burner (some models) is best suited for simmering delicate sauces, etc.

The **standard** size (9,500 BTU) burners may be used for most surface cooking needs.

The larger (**quick boil** - some models) burner or burners are best used for bringing large quantities of liquid to temperature or when preparing larger quantities of food.

Setting surface burners

1. Place cooking utensil on center of surface burner grate. Make sure the utensil is centered and stable on the grate.
2. Push the desired surface control knob in and turn **counterclockwise** out of the OFF position (Fig. 1).
3. Release the knob and rotate to the **LITE** position. Visually check that the gas burner has lit.
4. Push the control knob in and turn **counterclockwise** to the desired flame size. Use the control knob markings and adjust the flame as needed.



CAUTION

Do not place flammable items such as plastic salt and pepper shakers, spoon holders or plastic wrappings on the cooktop when it is in use. These items could melt or ignite. Potholders, towels or wooden spoons could catch fire if placed too close to the range cooktop.



NOTES

DO NOT cook with the surface control knob in the LITE position. The electronic ignitor will continue to spark if the control knob is left in the LITE position.

When setting any surface control knob to the LITE position, all electronic surface ignitors will spark at the same time. However, only the surface burner you are setting will ignite.

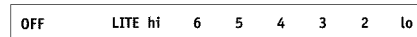
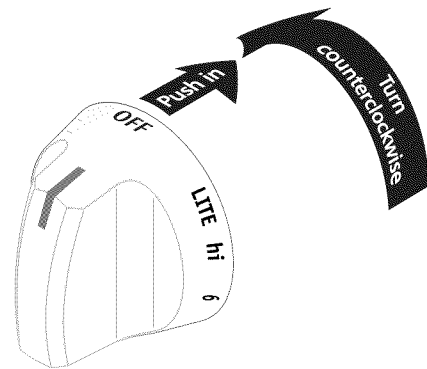


Fig. 1



IMPORTANT

- **NEVER** place or straddle a cooking utensil over 2 different surface cooking areas at the same time.
- **Do not place aluminum foil, or ANY material that can melt on the range cooktop.** If these items melt they may permanently damage the cooktop surface.
- In the event of an electrical power outage, the surface burners can be lit manually. Use caution when lighting surface burners manually. To light a surface burner, hold a lit match to the burner head, then slowly turn the surface control knob to **LITE**. After burner lights push in and turn knob to desired setting.

Home Canning

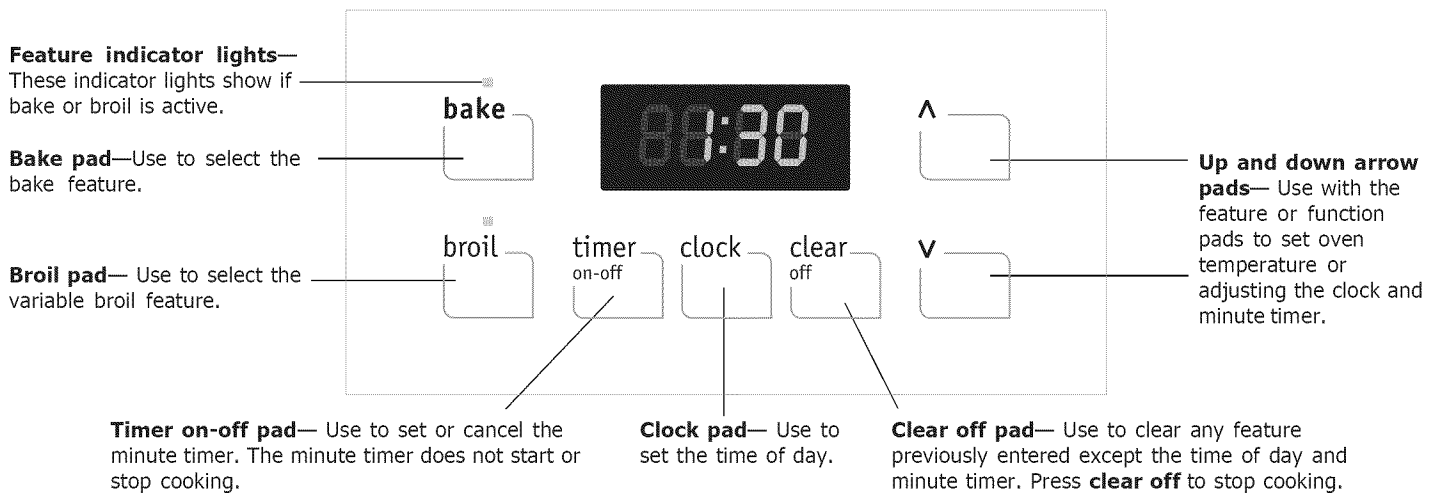
Be sure to read and observe all the following points when home canning with your appliance. Check with the USDA (United States Department of Agriculture) website and be sure to read all the information they have available as well as follow their recommendations for home canning procedures.

- Use only quality flat bottom canners when home canning. Use a straight-edge to check canner bottom.
- Use only a completely flat bottom canner with no ridges that radiate from the bottom center when home canning using a ceramic cooktop.
- Make sure the diameter of the canner does not exceed 1 inch beyond the surface element markings or burner. It is recommended to use smaller diameter canners on electric coil and ceramic glass cooktops.
- Start with hot tap water to bring water to boil more quickly.
- Use the highest heat setting when first bringing the water to a boil. Once boiling is achieved, reduce heat to lowest possible setting to maintain that boil.

OVEN CONTROL FUNCTIONS

READ THE INSTRUCTIONS CAREFULLY BEFORE USING THE OVEN.

For satisfactory use of your oven, become familiar with the various pad features and functions of the oven as described below.



SETTING OVEN CONTROLS

Setting the clock

When the appliance is first plugged in or when the power supply to the appliance has been interrupted, the display will flash "12:00". It is recommended to always set the clock for the correct time of day before using the appliance.

To set the clock:

1. Press **clock** once (do not hold key pad down).
2. Within 5 seconds, press and hold the **^** or **v** until the correct time of day appears in the display.

Changing the temperature display mode (°F or °C)

The electronic oven control is set to display °F (Fahrenheit) when shipped from the factory. The display may be changed to show either Fahrenheit or Celsius oven temperatures.

To change the temperature display mode from °F to °C (Celsius) or from °C to °F (Fahrenheit).

1. Press and hold **broil** (for 6-8 seconds) until F or C appears in the display. At this time the display will show the current temperature display mode whether set for F or C. Before proceeding read the notes below.
2. Press either **^** or **v** key pad to toggle between **F** (Fahrenheit) or **C** (Celsius) mode choices.
3. To accept the change, wait until the oven control provides the acceptance beep (See **Notes** below).
4. The display will return to the time of day with the temperature display mode changed the next time the oven is set for bake or broil.

NOTES

- If at any time during the process of changing the temperature display mode you decide not to change the mode, press the **clear off** key pad once before the acceptance beep.
- The temperature display mode cannot be changed when bake or broil is active.

Setting the minute timer

1. Press **timer on-off**.
2. Press the **▲** to increase the time in one minute increments. Press and hold the **▲** to increase the time in 10 minute increments. The timer can be set for any amount of time from 1 minute to 11 hours and 59 minutes.
Note: If the **▼** pad is pressed first, the timer will advance to 11 hours and 59 minutes.
3. When the set time has run out, the timer will sound a 3 second tone. 0:00 will show in the display until **timer on-off** is pressed.

To change the timer while it is in use

While the timer is active and shows in the display, press and hold the **▲** or **▼** to increase or decrease the time remaining.

To cancel the minute timer before the set time has run out

Press **timer on-off** once.

NOTES

- The minute timer **will not** start or stop the cooking process. It serves as an extra timer in the kitchen that will beep when the set time has run out. The minute timer can be used alone or while using any of the other oven features.
- If another feature is active when the minute timer is active, the minute timer will show in the display. To view information about other active features, press the pad for that feature.

Setting bake

The oven can be programmed to bake at any temperature from 170°F to 550°F (77°C to 287°C). The factory preset bake temperature is 350°F (177°C).

To set bake

1. Press **bake**. "— ——" appears in the display.
2. Within 5 seconds, press the **▲** or **▼**. The display will show "350°F (177°C)." By pressing and holding the **▲** or **▼**, the temperature can then be adjusted in 5°F increments (1°C if the control is set to display Celsius).
3. As soon as the **▲** or **▼** pad is released, the oven will begin preheating to the selected temperature. When the oven reaches the desired baking temperature, the control will beep once.

To change the oven temperature after bake has started

1. Press **bake**. Visually check the bake temperature and that it needs to be changed.
2. Press the **▲** or **▼** pad to increase or decrease the set temperature to the desired new oven temperature.

NOTE

To cancel baking at any time, press **clear off**.

IMPORTANT

Dark or dull pans absorb more heat than shiny bakeware resulting in dark or overbrowning of foods. It may be necessary to reduce the oven temperature or cook time to prevent overbrowning of some foods. Dark pans are recommended for pies. Shiny pans are recommended for cakes, cookies and muffins.

SETTING OVEN CONTROLS

Setting broil

Use the broil feature to cook meats that require direct exposure to flame heat for optimum browning. Use the broiler drawer and rack along with the broil pan and insert when broiling. The broiler drawer offers 3 different broil rack positions.

WARNING

- **DO NOT** use oven or broiler drawer for storage. Items placed in oven or broiler drawer will catch fire.
- Should an oven fire occur, close the door and drawer and turn the oven OFF. If the fire continues, use a fire extinguisher. **DO NOT** put water or flour on the fire. Flour may be explosive.

CAUTION

- **Always use oven mitts when using the oven or broiler drawer.** When cooking, the oven, cooktop, broiler drawer and racks will become very hot which can cause burns.
- The broil pan and insert allows grease to drain and be kept away from high heat of the broiler. **DO NOT** use broil pan without insert. **DO NOT** cover insert with **aluminum foil**; the exposed grease could ignite.

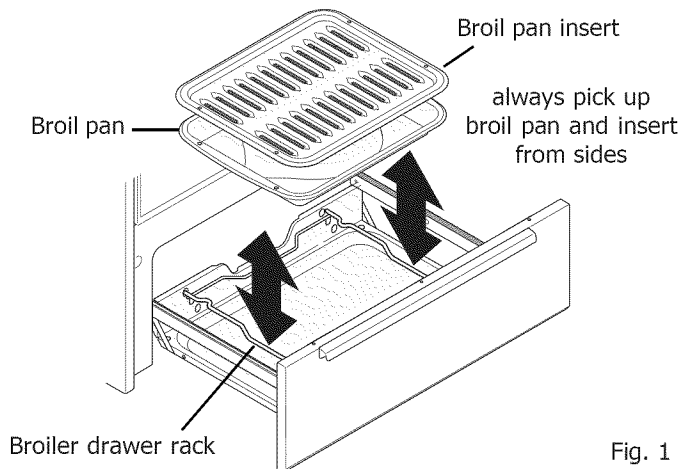


Fig. 1

NOTES

- For medium doneness, position the broiler rack close to the oven burner (upper or middle positions). For well-done foods such as chicken, lobster tails or thick cuts of meat, position rack further away from oven burner (lower position).
- For optimum browning, close broiler drawer and **preheat broiler 5 minutes** before adding food.

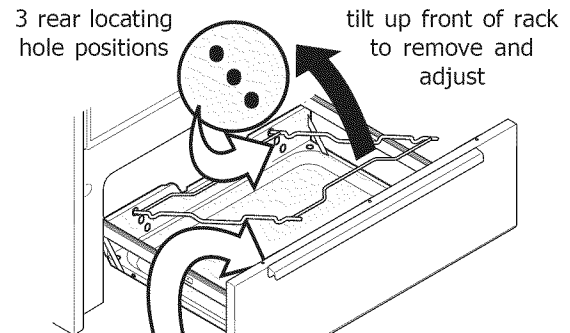


Fig. 2

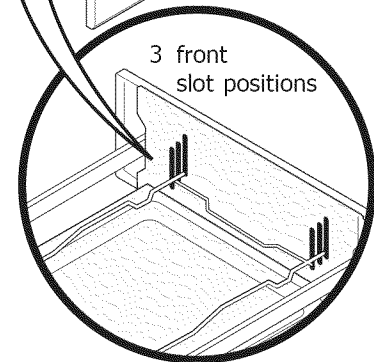


Fig. 3

To set broil

1. Slide broiler drawer out until drawer stops.
2. Remove broiler pan and insert (See Fig. 1).
3. If needed, reposition broiler rack in broiler drawer while the range is still cool. Be sure to read broiler rack position recommendations (See **Notes**).
4. If needed, change broiler rack position by tilting front of rack up & pulling rack completely out from locating holes in rear of broiler drawer (See Fig. 2). Reposition back of rack in one of 3 locating holes and allow front of rack to slide down into the corresponding slots in front of broiler drawer (Fig. 3). Be sure rack is level before broiling.
5. Place insert on broiler pan and place prepared food on insert. Place broiler pan and insert with food into broiler on drawer rack as shown (See Fig. 1). Slide broiler drawer completely into range.
6. Press **broil**. " — — " will appear in display.
7. Press and hold the **▲** or **▼** until the desired broil setting level appears in the display. Press the **▲** for **HI** (high) broil or the **▼** for **LO** (low) broil. Most foods can be broiled at the **HI** broil setting. Select the **LO** broil setting to avoid excess browning or drying of foods that should be broiled to the well-done stage.
8. Broil on one side until food is browned; turn and broil on other side.
9. When finished broiling, press **clear off**.

SETTING OVEN CONTROLS

Adjusting oven temperature

Your appliance has been factory calibrated and tested to ensure an accurate baking temperature. For the first few uses, follow your recipe times and temperature recommendations carefully. If you think the oven is cooking too hot or too cool for your recipe times, you can adjust the control so the oven cooks hotter or cooler than the temperature displayed.

To adjust oven temperature

1. Press & hold the **bake** key pad and release after the display shows the factory temperature setting of 00. If the oven temperature has been previously adjusted from the factory setting, the latest adjusted value will appear in the display instead.
2. You may increase the oven temperature in 5°F increments with each press of the **▲** key pad. You may also adjust the oven temperature downward in 5°F increments with each press of the **▼** key pad (total adjustment range is +35°F to -35°F).
3. To accept the change, wait until the oven control provides the acceptance beep (**See Notes**).
4. The oven temperature adjustment has been accepted by the oven control and the display will return to the time of day.

Operating oven light (some models)

The interior oven light will automatically turn ON when the oven door is opened. Press the oven light switch located on the upper left control panel to turn the interior oven light ON and OFF whenever the oven door is closed.

The interior oven light is located at the upper left rear wall of the oven interior. To change the interior oven light, see "Changing the oven light" in the **Care & cleaning** section.

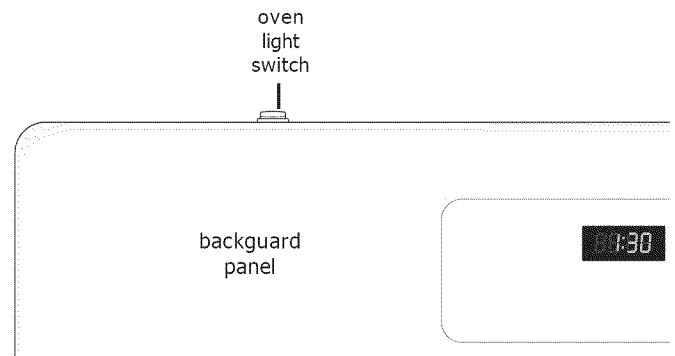


Fig. 1

NOTES

- If at any time during the process of adjusting the oven temperature feature you decide not to make the change, press the **clear off** key pad once before the acceptance beep.
- The oven temperature adjustment feature can not be modified if **bake** or **broil** is active.
- The oven temperature adjustment may be made if your oven control has been set for °C (Celsius) **temperature display mode**. In this case each press of the **▲** or **▼** key pad will adjust in 1°C increments upward (maximum +18°C) or downward (maximum -18°C), depending on which arrow key pad is pressed.
- **DO NOT USE** oven thermometers such as those found in grocery stores to check the temperature settings inside your oven. These oven thermometers may vary as much as 20 to 40 degrees from actual temperatures.

CARE & CLEANING

Cleaning recommendation table

Surface type	Recommendation
<ul style="list-style-type: none">• Control knobs• Painted body parts• Painted decorative trim• Aluminum, plastic or vinyl trim pieces	<p><i>For general cleaning, use hot, soapy water and a cloth. For more difficult soils and built-up grease, apply a liquid detergent directly onto the soil. Leave on soil for 30 to 60 minutes. Rinse with a damp cloth and dry. Do not use abrasive cleaners on any of these materials; they can scratch. To remove control knobs, turn to the OFF position; grasp firmly and pull straight off the shaft. To replace knobs after cleaning, line up the flat sides of both the knob and the shaft; then push the knob into place.</i></p>
<ul style="list-style-type: none">• Control panel• Decorative trim (some models)	<p><i>Before cleaning the control panel, turn all controls OFF and if needed remove any knobs from the panel. Clean using hot, soapy water and a dishcloth. Be sure to squeeze excess water from the dishcloth before wiping the control panel; especially when wiping around the controls area. Excess water in or around the controls may cause damage to the appliance. When rinsing, use clean water and a dishcloth and be sure to squeeze excess water from dishcloth before wiping the control panel.</i></p>
<ul style="list-style-type: none">• Stainless Steel (some models)	<p>Clean heavier soils with hot, soapy water and a dishcloth. Rinse with clean water and a cloth. Do not use cleaners with high concentrations of chlorides or chlorine. Do not use harsh scrubbing cleaners. Only use kitchen cleaners that are especially made for cleaning stainless steel. Always be sure to wipe the cleaners off from the surface as bluish stains may occur during heating that cannot be removed.</p>
<ul style="list-style-type: none">• Oven interior & door liner• Porcelain enamel broiler pan and broiler pan insert (some models)	<p>Gentle scouring with a soapy non-abrasive scouring pad will remove most spots. Rinse with a 1:1 solution of clear water and ammonia. <i>If necessary</i>, cover difficult spots with an ammonia-soaked paper towel for 30 to 40 minutes. Rinse with clean water and a damp cloth, and then scrub with a soap-filled non-abrasive scouring pad. Rinse and wipe dry with a clean cloth. Do not allow food spills with a high sugar or acid content (milk, tomatoes, sauerkraut, fruit juices or pie filling) to remain on the surface; they may cause a dull spot even after cleaning.</p> <p>The oven interior is porcelain coated and is safe to clean using spray oven cleaners following manufacturer's instructions. After cleaning, remove any oven cleaner or the porcelain may become damaged during future heating. Do not spray oven cleaner on any electrical controls or switches. Do not spray or allow oven cleaner to build up on the oven temperature sensing bulb. Do not spray cleaner on oven door trim, door gasket, plastic drawer glides, handles or any exterior surfaces of the range.</p> <p>Clean any soils from the oven frame, the door liner outside the oven door gasket and the small area at the front center of the oven bottom. Clean with hot, soapy water. Rinse using clean water and a cloth.</p>
<ul style="list-style-type: none">• Oven racks	<p>Remove oven racks from oven before cleaning. Clean by using a mild, abrasive cleaner following manufacturer's instructions. Rinse with clean water and dry.</p>
<ul style="list-style-type: none">• Oven door	<p>Use soap & water to thoroughly clean the top, sides and front of the oven door. Rinse well. You may use a glass cleaner on the outside glass of the oven door. Do not immerse the door in water. Do not spray or allow water or the glass cleaner to enter the door vents. Do not use oven cleaners, cleaning powders or any harsh abrasive cleaning materials on the outside of the oven door.</p>
<ul style="list-style-type: none">• Cooktop surface and contoured well areas, surface burner heads and caps	<p>Do not use spray oven cleaners on the cooktop. See Cleaning the cooktop and surface burner instructions provided in the Care & cleaning section.</p>

Cleaning the cooktop and surface burners

CAUTION

- To avoid possible burns **DO NOT** attempt any of the cleaning instructions provided below before turning OFF all of the surface burners and allow them to cool.
- Any additions, changes or conversions required in order for this appliance to satisfactorily meet the application needs must be made by an authorized qualified Agency.

Routinely clean the cooktop. Wipe with a clean, damp cloth and wipe dry to avoid scratches.

Keeping the surface burner head ports and slots clean will prevent improper ignition and an uneven flame. See the following sections for more instructions.

To clean recessed and contoured areas of cooktop

If a spill occurs on or in the recessed or contoured areas, blot up spill with an absorbent cloth. Rinse with a clean, damp cloth and wipe dry.

To clean burner grates

- Clean when the grates are cool.
- Use nonabrasive plastic scrubbing pad and mild abrasive cleanser.
- Food soils containing acids may affect the finish. Clean immediately after the grates are cool.
- Thoroughly dry grates immediately following cleaning.

To clean burner caps

- Remove caps from burner heads after they have cooled.
- Clean heavy soils with a plastic scrubbing pad and absorbent cloth.
- Thoroughly dry burner caps immediately following cleaning including the bottom and inside of cap.
- Do not use abrasive cleaners. They can scratch porcelain.
- Do not clean burner caps in the dishwasher.
- Do not operate surface burners without burner caps properly in place. See **IMPORTANT** notes.

IMPORTANT

- **Always** keep the surface burner caps in place whenever a surface burner is in use.
- When replacing the burner caps, be sure the **burner caps** are **seated firmly** on top of the burner heads.
- The surface burner heads are secured to the cooktop and must be cleaned in place on the cooktop.
- For proper flow of gas and ignition of burners — **DO NOT allow spills, food, cleaning agents or any other material to enter the gas orifice opening.**

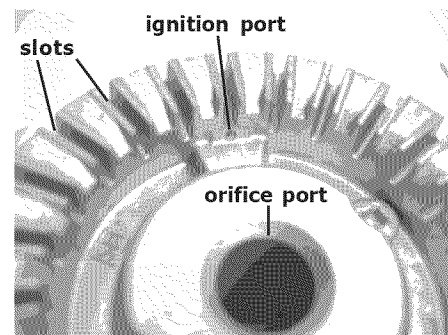


Fig. 1 - Cooktop burner head

To clean the surface burner heads

For proper gas flow it may be necessary to clean the burner head and slots. To clean, first use a clean DAMP cloth to soak up any spills. Remove any food from between the burner slots using a small nonabrasive brush like a toothbrush and afterwards wipe up using a damp cloth. For stubborn soils located in the slots, use a small-gauge wire or needle to clean.

Any spill on or around the electrode must be carefully cleaned. Take care not to hit the electrode with anything hard or it could be damaged.

To clean the burner head ignition ports

Each burner head has a small ignition port located as illustrated. Should you experience ignition problems it may be that this port hole is partially blocked with soil. With the burner head in place, use a small wire gauge needle or the end of a paper clip to clear the ignition port (See Fig. 1 - center burner not shown).

CARE & CLEANING

Removing and replacing the lift-off oven door

CAUTION

The oven door is heavy. For safe, temporary storage, lay the oven door flat with the inside of the door facing down.

To remove oven door

1. Open oven door completely (horizontal with floor-Fig. 1).
2. Remove 2 screws located on the inside of the oven door liner (See **A** Fig. 2).
3. Insert the 2 screws into the door hinge holes located on the side of the hinge arm, one into each hinge (See **B** Fig. 2).
4. Close oven door until the door stops, (do not force the door to close any further). The placement of these screws should keep door open in about a 45 degree position.
5. Grasp oven door firmly on both sides and slide door up and off hinges at the same angle (See Fig. 3).
6. To clean oven door, follow the instructions provided listed in the cleaning chart under "oven door".

To replace oven door

1. Be sure the hinge arms remain at the 45 degree angle position. Be sure the screws are still locking the hinge arms from moving. If the screws fall out of the hinge holes, the hinge(s) may snap back against the oven frame and could pinch fingers or chip the porcelain finish on the oven front frame.
2. Hold door at the sides near the top while resting the lower front of door on your knee. Insert the door channels at the bottom of door over the door hinges, (See Fig. 3).
3. Allow the door to slide down into the door hinges evenly at the same 45 degree angle. The hinge arms should be inserted into the bottom corners as far as they can go.
4. Open door completely (horizontal with floor) and remove both screws from holes in door hinges.
5. Reinstall the 2 screws into the door liner (See **C** Fig. 2).
6. If the door is not in alignment with the oven frame, remove door and repeat the above steps.

Special door care instructions - Most oven doors contain glass that can break. Read the following recommendations:

- Do not close the oven door until all the oven racks are fully in place.
- Do not hit the glass with pots, pans, or any other object.
- Scratching, hitting, jarring or stressing the glass may weaken its structure causing an increased risk of breakage at a later time.

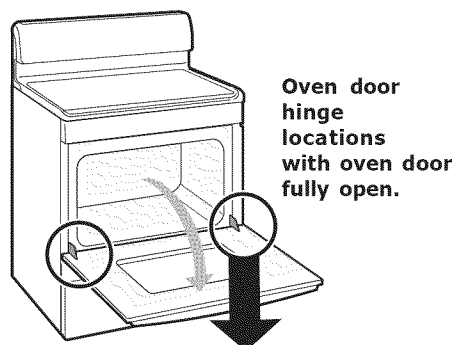


Fig. 1

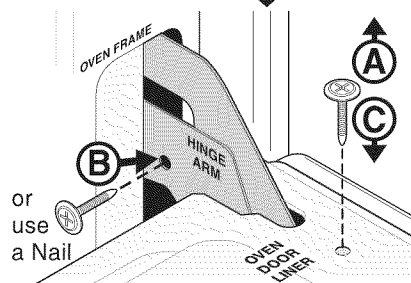


Fig. 2

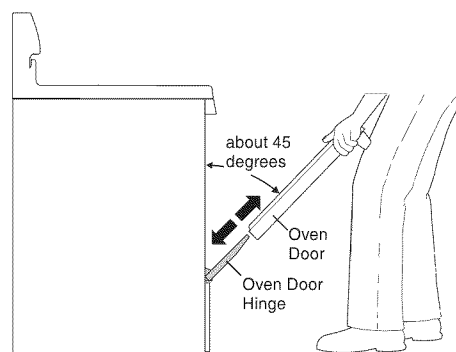


Fig. 3

Replacing oven light

CAUTION

Be sure the range is unplugged and all parts are COOL before replacing oven light. Wear a leather-faced glove for protection against possible broken glass.

The interior oven light bulb is located at the upper left rear of the oven cavity.

To replace the oven light bulb

1. Turn electrical power off at the main source or unplug the range.
2. Replace bulb with a new 40 watt appliance bulb.
3. Turn power back on again at the main source (or plug the appliance back in).
4. The clock will then need to be reset. To reset, see "Setting the clock" in this Use & Care Guide.

Problem	Solution
Poor baking results.	<ul style="list-style-type: none">• Many factors affect baking results. Make sure the proper oven rack position is used. Center food in the oven and space pans to allow air to circulate. Allow the oven to preheat to the set temperature before placing food in the oven. Try adjusting the recipe's recommended temperature or baking time. If you feel the oven is too hot or cool, see "Adjusting oven temperature" section in this Use & Care Guide.
Entire appliance does not operate.	<ul style="list-style-type: none">• The time of day is not set. The time of day must first be set in order to operate the oven. See "Setting the clock" in the Setting Oven Controls section.• Make sure cord/plug is plugged correctly into outlet.• Service wiring is not complete. Contact your dealer, installing agent or authorized service agent.• Electrical power outage. Check house lights to be sure. Call your local electric company for service.
Oven portion of appliance does not operate.	<ul style="list-style-type: none">• Be sure the oven controls are set properly for the desired cooking feature. See Setting Oven Controls in this manual or see "Entire appliance does not operate" in this checklist.
Surface burners do not ignite.	<ul style="list-style-type: none">• Surface control knob was not completely turned to LITE. Push in & turn the surface control knob to LITE until burner ignites and then turn control knob to desired flame size.• Burner ports are clogged. With the burner OFF, use a small-gauge wire or needle to burner head slots and ignition ports. See "Cleaning the cooktop and surface burners" in the Care & Cleaning section for additional cleaning instructions.• Range power cord is disconnected from outlet (electric ignition models only). Be sure power cord is securely plugged into the power outlet.• Electrical power outage (electric ignition models only). Burners can be lit manually. See section on Setting Surface Controls.
Surface burner flame only part way around burner cap.	<ul style="list-style-type: none">• Burner slots or ports are clogged. With the surface burner OFF, clean ports with a small-gauge wire or needle.• Moisture is present after cleaning. Lightly fan the flame & allow burner to operate until flame is full. Dry the surface burners thoroughly following the instructions under "Cleaning the cooktop and surface burners" provided in the Care & Cleaning section.
Surface burner flame is orange.	<ul style="list-style-type: none">• Dust particles in main gas line. Allow the burner to operate a few minutes until flame turns blue. In coastal areas, a slightly orange flame is unavoidable due to salt air.

BEFORE YOU CALL • Solutions to common problems

Problem	Solution
Oven smokes excessively during broiling.	<ul style="list-style-type: none">• Incorrect setting. Follow broil instructions in Setting Oven Controls.• Broiler drawer is open. Be sure broiler drawer is closed.• Meat too close to broil burner. Reposition the broiler drawer rack to provide proper clearance between the meat & the burner.• Meat not properly prepared. Remove excess fat from meat. Cut remaining fatty edges to prevent curling, but do not cut into lean.• Broiler pan and insert wrong side up and grease not draining. Always place insert on the broiler pan with ribs up & slots down to allow grease to drip into pan.• Grease built up on drawer surfaces. Regular cleaning is necessary when broiling frequently. Old grease or food spatters cause excessive smoking.
Flames inside oven or smoking from oven vent.	<ul style="list-style-type: none">• Excessive spillovers in oven. For example this will happen for pie spillovers or large amounts of grease left on the oven bottom. Wipe up excessive spillovers before starting oven. If flames or excessive smoke are present see "Setting broil" in the Setting Oven Controls.
Oven control panel beeps & displays any F code error.	<ul style="list-style-type: none">• Oven control has detected a fault or error condition. Press clear off to clear the display & stop beeping. Try the bake or broil feature again. If the F code error repeats, remove power from appliance, wait 5 minutes and then repower appliance and set clock for the time of day. Try the bake or broil feature again. If the fault recurs, record fault and call for service.
Oven light does not work.	<ul style="list-style-type: none">• Be sure the light is secure in the socket. Also see "Replacing oven light" in the Care & Cleaning section.
Appliance is not level.	<ul style="list-style-type: none">• Be sure floor is level, strong & stable enough to adequately support range.• If floor is sagging or sloping, contact a carpenter to correct the situation.• Poor installation. Place oven rack in center of oven. Place a level on the oven rack. Adjust leveling legs at base of appliance until the rack is level.• Kitchen cabinet alignment may make range appear not level. Be sure cabinets are square & have sufficient room for appliance clearance.
Cannot move appliance easily. Appliance must be accessible for service.	<ul style="list-style-type: none">• Cabinets not square or are built in too tightly. Contact builder or installer to make appliance accessible.• Carpet interferes with appliance. Provide sufficient space so appliance can be lifted over carpet.

MAJOR APPLIANCE WARRANTY

Your appliance is covered by a one year limited warranty. For one year from your original date of purchase, Electrolux will pay all costs for repairing or replacing any parts of this appliance that prove to be defective in materials or workmanship when such appliance is installed, used and maintained in accordance with the provided instructions.

Exclusions

This warranty does not cover the following:

1. Products with original serial numbers that have been removed, altered or cannot be readily determined.
2. Product that has been transferred from its original owner to another party or removed outside the USA or Canada.
3. Rust on the interior or exterior of the unit.
4. Products purchased "as-is" are not covered by this warranty.
5. Food loss due to any refrigerator or freezer failures.
6. Products used in a commercial setting.
7. Service calls which do not involve malfunction or defects in materials or workmanship, or for appliances not in ordinary household use or used other than in accordance with the provided instructions.
8. Service calls to correct the installation of your appliance or to instruct you how to use your appliance.
9. Expenses for making the appliance accessible for servicing, such as removal of trim, cupboards, shelves, etc., which are not a part of the appliance when it is shipped from the factory.
10. Service calls to repair or replace appliance light bulbs, air filters, water filters, other consumables, or knobs, handles, or other cosmetic parts.
11. Surcharges including, but not limited to, any after hour, weekend, or holiday service calls, tolls, ferry trip charges, or mileage expense for service calls to remote areas, including the state of Alaska.
12. Damages to the finish of appliance or home incurred during installation, including but not limited to floors, cabinets, walls, etc.
13. Damages caused by: services performed by unauthorized service companies; use of parts other than genuine Electrolux parts or parts obtained from persons other than authorized service companies; or external causes such as abuse, misuse, inadequate power supply, accidents, fires, or acts of God.

DISCLAIMER OF IMPLIED WARRANTIES; LIMITATION OF REMEDIES

CUSTOMER'S SOLE AND EXCLUSIVE REMEDY UNDER THIS LIMITED WARRANTY SHALL BE PRODUCT REPAIR OR REPLACEMENT AS PROVIDED HEREIN. CLAIMS BASED ON IMPLIED WARRANTIES, INCLUDING WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE, ARE LIMITED TO ONE YEAR OR THE SHORTEST PERIOD ALLOWED BY LAW, BUT NOT LESS THAN ONE YEAR. ELECTROLUX SHALL NOT BE LIABLE FOR CONSEQUENTIAL OR INCIDENTAL DAMAGES SUCH AS PROPERTY DAMAGE AND INCIDENTAL EXPENSES RESULTING FROM ANY BREACH OF THIS WRITTEN LIMITED WARRANTY OR ANY IMPLIED WARRANTY. SOME STATES AND PROVINCES DO NOT ALLOW THE EXCLUSION OR LIMITATION OF INCIDENTAL OR CONSEQUENTIAL DAMAGES, OR LIMITATIONS ON THE DURATION OF IMPLIED WARRANTIES, SO THESE LIMITATIONS OR EXCLUSIONS MAY NOT APPLY TO YOU. THIS WRITTEN WARRANTY GIVES YOU SPECIFIC LEGAL RIGHTS. YOU MAY ALSO HAVE OTHER RIGHTS THAT VARY FROM STATE TO STATE.

If You Need Service

Keep your receipt, delivery slip, or some other appropriate payment record to establish the warranty period should service be required. If service is performed, it is in your best interest to obtain and keep all receipts. Service under this warranty must be obtained by contacting Electrolux at the addresses or phone numbers below.

This warranty only applies in the USA and Canada. In the USA, your appliance is warranted by Electrolux Major Appliances North America, a division of Electrolux Home Products, Inc. In Canada, your appliance is warranted by Electrolux Canada Corp. Electrolux authorizes no person to change or add to any obligations under this warranty. Obligations for service and parts under this warranty must be performed by Electrolux or an authorized service company. Product features or specifications as described or illustrated are subject to change without notice.

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