

FRIGIDAIRE

All about the

Use & Care

of your Built-In Range

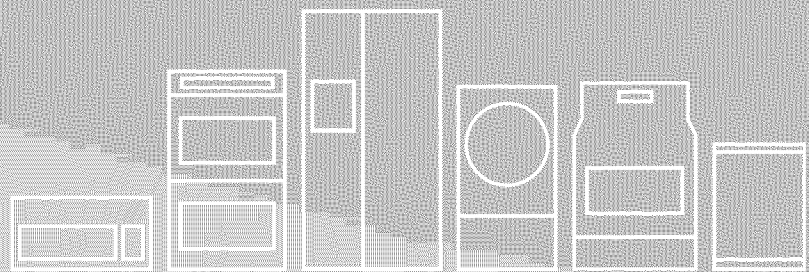


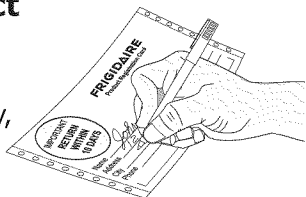
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WELCOME & CONGRATULATIONS

Product Registration Register Your Product

The **PRODUCT REGISTRATION CARD** should be filled in completely, signed and returned to Electrolux Home Products.



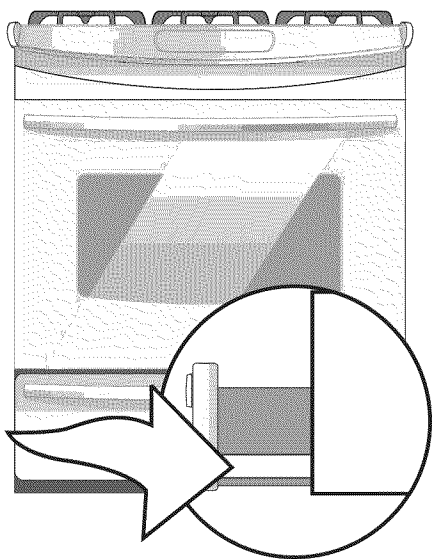
Congratulations on your purchase of a new appliance! At **Electrolux Home Products**, we are very proud of our product and are completely committed to providing you with the best service possible. Your satisfaction is our number one priority.

We know you'll enjoy your new appliance and **Thank You** for choosing our product. We hope you consider us for future purchases.

PLEASE CAREFULLY READ AND SAVE THESE INSTRUCTIONS

This Use & Care Manual contains general operating instructions for your appliance and feature information for several models. Your product **may not** have all the described features. The graphics shown are representative. The graphics on your appliance may not look exactly like those shown. These instructions are not meant to cover every possible condition and situation that may occur. Common sense and caution must be practiced when installing, operating and maintaining any appliance.

Serial Plate Location



Please record your model and serial numbers below for future reference.

Model Number: _____

Serial Number: _____

Purchase Date: _____

NOTE

Please attach sales receipt here for future reference.



IMPORTANT SAFETY INSTRUCTIONS

Read all instructions before using this appliance.
Save these instructions for future reference.


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.

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

This symbol will help alert you to situations that may cause serious bodily harm, death or property damage.

CAUTION

This symbol will help alert you to situations that may cause bodily injury or property damage.

IMPORTANT

IMPORTANT indicates installation, operation or maintenance information which is important but not hazard-related.

WARNING



- All appliance can tip.
- Injury to persons could result.
- Install anti-tip bracket packed with your appliance.
- See Installation Instructions.



To reduce the risk of tipping, the appliance must be secured by properly installed anti-tip bracket provided with the unit. Refer to the Installation Instructions for proper anti-tip bracket installation.

- Remove all tape and packaging wrap before using the appliance. Destroy the carton and plastic bags after unpacking the appliance. Never allow children to play with packaging material. Do not remove the wiring label and other literature attached to the appliance. Do not remove model/serial number plate.
- Proper Installation. Be sure your appliance is properly installed and grounded by a qualified technician in accordance with the National Fuel Gas Code ANSI Z223.1 latest edition, and National Electrical Code ANSI/NFPA No. 70 latest edition, 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 electrical power to the appliance at the circuit breaker or fuse box in case of an emergency.
- 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 to reduce the risk of personal injury and damage to the appliance.
- Never modify or alter the construction of an appliance by removing leveling legs, panels, wire covers, anti-tip brackets/screws, or any other part of the product.

WARNING

Stepping, leaning, sitting or pulling down on the door or the drawer of this appliance can result in serious injuries and also cause damage to the appliance. Do not allow children to climb or play around the appliance. The weight of a child on an open door may cause the appliance to tip, resulting in serious burns or other injury.

IMPORTANT SAFETY INSTRUCTIONS

WARNING

Do not use the oven or warm & serve drawer (if equipped) for storage.

CAUTION

Do not store items of interest to children in the cabinets above the appliance. Children climbing on the cooktop to reach items could be seriously injured.

WARNING

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

- **Storage in or on Appliance.** Flammable materials should not be stored in an oven, near surface burners or in the warm & serve drawer (if equipped). This includes paper, plastic and cloth items, such as cookbooks, plastic ware and towels, as well as flammable liquids. Do not store explosives, such as aerosol cans, on or near the appliance. Flammable materials may explode and result in fire or property damage.
- **Do not leave children alone.** Children should not be left alone or unattended in the area where an appliance is in use. They should never be allowed to sit or stand on any part of the appliance.
- **DO NOT TOUCH SURFACE BURNERS, AREAS NEAR THESE BURNERS, OVEN BURNERS OR INTERIOR SURFACES OF THE OVEN.** Both surface burners 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 cooktop, surfaces facing the cooktop, the oven vent openings and the 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.

WARNING

In case of fire or gas leak, be sure to turn off the main gas shutoff valve.

- **Use Only Dry Pot holders.** Moist or damp pot holders on hot surfaces may result in burns from steam. Do not let the pot holders touch hot surface units. Do not use a towel or other bulky cloth instead of a pot holder.
- **Do Not Heat Unopened Food Containers.** Buildup of pressure may cause the container to burst and result in injury.
- **Remove the oven door from any unused appliance if it is to be stored or discarded.**

IMPORTANT

Do not attempt to operate the appliance during a power failure. If the power fails, always turn off the unit. If the unit is not turned off and the power resumes, the appliance will not operate and an error message will be displayed. Once the power resumes, reset the clock and the oven function.

CAUTION

Electronic controllers can be damaged by cold temperatures. When you use your appliance for the first time, or if it has not been used for a long period of time, make sure that it has been exposed to a temperature above 0°C/32°F for at least 3 hours before connecting it to the power supply.

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 pan of food on the burner before turning it on, and turn the burner off before removing the pan.
- **Do not use Searing Grill on the cooktop**—The Searing grill is not designed for use on the cooktop. Doing so may result in a fire.

IMPORTANT SAFETY INSTRUCTIONS

WARNING

Do not use stove top grills on your sealed gas burners. If you use a stove top grill on a sealed gas burner, it will cause incomplete combustion and can result in exposure to carbon monoxide levels above allowable current standards. This can be hazardous to your health.

- **Always turn the knob to the full LITE position when igniting top burners.** Visually check that the 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.
- **Protective Liners**—Do not use aluminum foil to line surface burner pans. Protective liners or aluminum foil may interfere with heat and air distribution, and combustion. Damage to the cooktop or personal injury may result.
- **Glazed Cooking Utensils**—Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for cooktop service without breaking due to the sudden change in temperature. Check the manufacturer's recommendations for cooktop use.
- **Do Not Use Decorative Surface Burner Covers.** If a burner is accidentally turned on, the decorative cover will become hot and possibly melt. You will not be able to see that the burner is on. Burns will occur if the hot covers are touched. Damage may also be done to the cooktop or burners because the covers may cause overheating. Air will be blocked from the burner and cause combustion problems.

IMPORTANT SAFETY INSTRUCTIONS FOR USING YOUR OVEN

- **Use Care When Opening Oven Door or Warm & Serve Drawer (if equipped)**—Stand to the side of the appliance when opening the door/drawer of a hot appliance. Let hot air or steam escape before you remove or replace food in the oven/drawer.

- **Keep Oven Vent Ducts Unobstructed.** The oven is vented at the center of the cooktop. 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.

WARNING

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.

- **Placement of Oven/Warm & Serve Drawer (if equipped) Racks.** Always place oven/Warm & Serve Drawer (if equipped) racks in desired location while appliance is cool. Remove all utensils from the rack before removing rack. If rack must be moved while oven is hot, use extreme caution. Use pot holders and grasp the rack with both hands to reposition. Do not let pot holders contact the hot oven burner or interior of the oven.
- **Do not use a broiler pan without its insert.** Broiler pan and grid allow dripping fat to drain and be kept away from the high heat of the broiler.
- **Do not cover the broiler grid or oven bottom with aluminum foil.** Exposed fat and grease could ignite.
- **Do not touch a hot oven light bulb with a damp cloth.** Doing so could cause the bulb to break. Disconnect the appliance or shut off the power to the appliance before removing and replacing the bulb.

IMPORTANT SAFETY INSTRUCTIONS FOR CLEANING YOUR OVEN

- **Clean the appliance regularly to keep all parts free of grease that could catch fire.** Exhaust fan ventilation hoods and grease filters should be kept clean. Do not allow grease to accumulate. Greasy deposits in the fan could catch fire. Refer to the hood manufacturer's instructions for cleaning.
- **Cleaners/Aerosols**—Always follow the manufacturer's recommended directions for use. Be aware that excess residue from cleaners and aerosols may ignite causing damage and/or injury.
- **Clean in the self-cleaning cycle only the parts of the appliance listed in this Owner's Guide.** Before using the self-cleaning cycle of the appliance, remove all utensils stored in the appliance.

IMPORTANT SAFETY INSTRUCTIONS

- **Do not clean the oven door gasket.** The door gasket is essential for a good seal. Care should be taken not to rub, damage or move the gasket.
- **Do not use oven cleaners.** No oven cleaner or oven liner protective coating of any kind should be used in or around any part of the appliance.
- **Remove oven racks.** Oven racks color will change if left in the oven during a self-cleaning cycle.

CAUTION

The health of some birds is extremely sensitive to the fumes given off during the self-clean cycle of any wall oven. Move birds to another well ventilated room.

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.

Conversion to liquefied petroleum gas (or L.P. gas)

This natural gas range is designed to allow for conversion to Liquefied Petroleum (L.P.) Gas.

If L.P. conversion is needed, contact the service center for assistance. The L.P. Conversion Kit is provided with this cooktop and is located in the literature envelope. Before installing the kit be sure to follow the L.P. Installation Instructions carefully.

WARNING

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

CAUTION

Any additions, changes or conversions required in order for this appliance to satisfactorily meet the application needs must be made by an authorized Service Center.

Grounding instructions

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

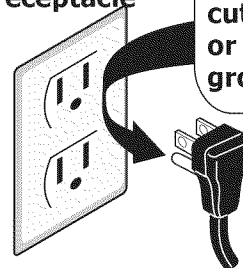
DO NOT operate the cooktop using a 2-prong adapter or an extension cord. If a 2-prong wall receptacle is the only available outlet, it is the personal responsibility of the consumer to have it replaced with a properly grounded 3-prong wall receptacle installed by a qualified electrician.

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

WARNING

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.

Grounding type wall receptacle



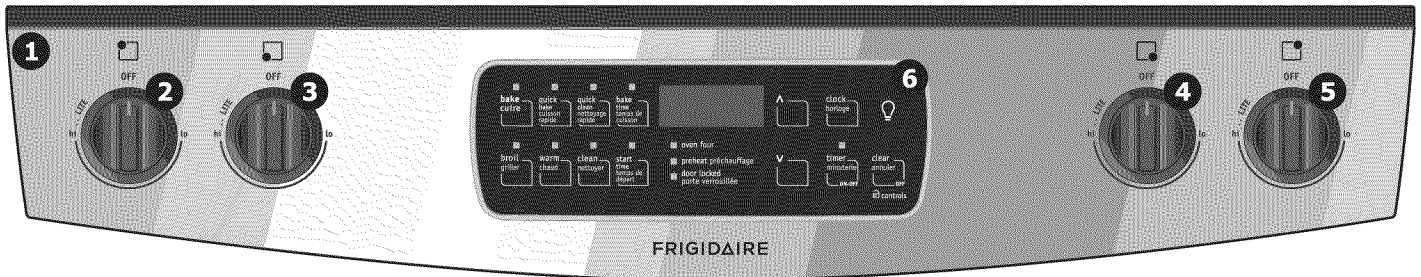
Do not, under any circumstances, cut, remove, or bypass the grounding prong.

Power supply cord with 3-prong grounding plug

WARNING

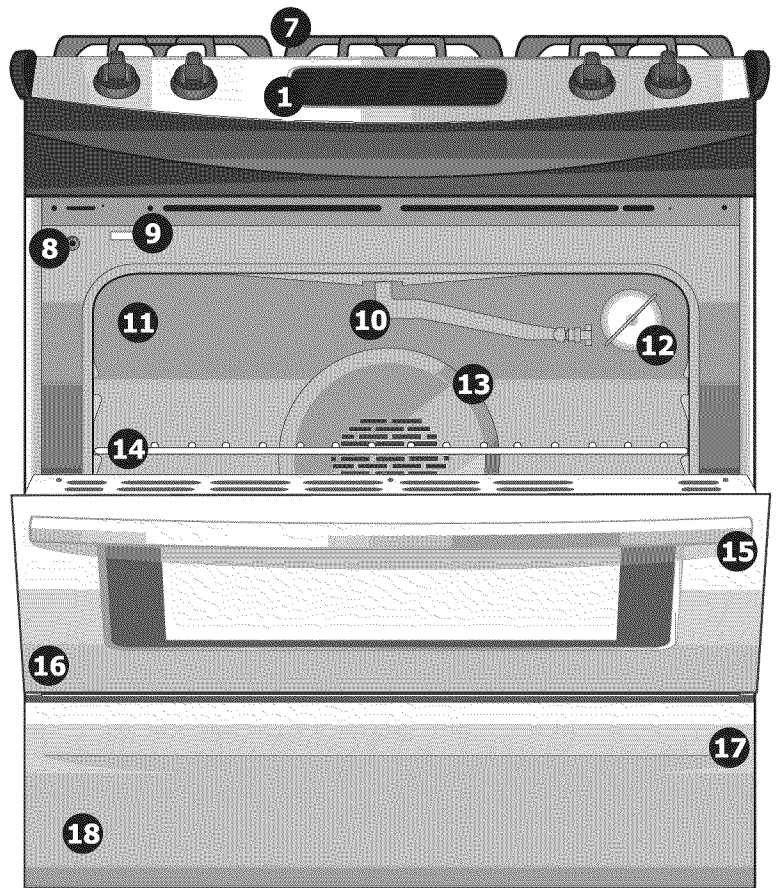
Avoid fire hazard or electrical shock. **DO NOT** use an adapter plug, an extension cord, or remove grounding prong from electrical power cord. Failure to follow this warning can cause serious injury, fire or death.

FEATURES AT A GLANCE



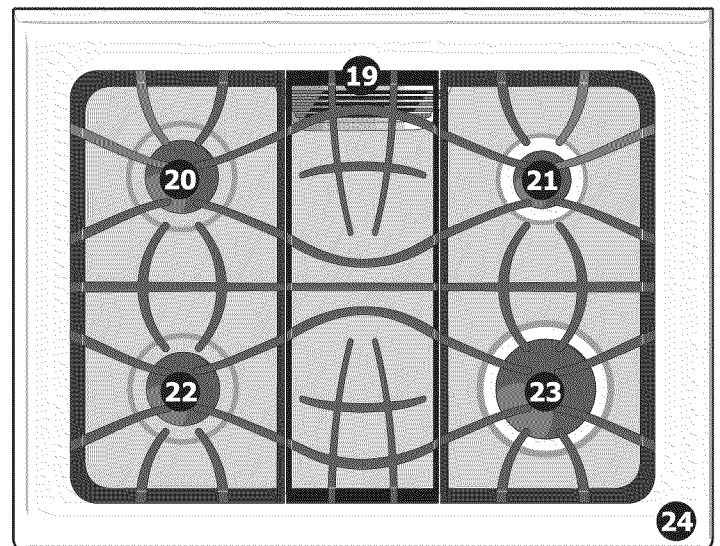
Your gas built-in range Features:

1. Control panel.
2. Left rear burner control.
3. Left front burner control.
4. Right front burner control.
5. Right rear burner control.
6. Electronic oven control with kitchen timer.
7. Cast iron grates.
8. Automatic oven door light switch.
9. Self-clean door latch.
10. Broil gas burner.
11. Self-cleaning oven interior.
12. Oven interior light with removable cover.
13. Speed bake cover and fan.
14. Adjustable interior oven rack(s).
15. Large 1-piece oven door handle.
16. Full width oven door with window.
17. Large 1-piece drawer handle (Stainless steel models only).
18. Storage drawer.
19. Oven vent.
20. 9500 BTU surface burner.
21. 5000 BTU surface burner.
22. 9500 BTU surface burner.
23. 15000 BTU surface burner.
24. Easy to clean porcelain cooktop.



NOTE

The features shown for your appliance may vary according to model type & color.



BEFORE SETTING SURFACE CONTROLS

Control locations of the gas surface burners

Your built-in range is equipped with gas surface burners with different BTU ratings. The ability to heat food quicker and in larger volumes increases as the burner size increases.

The small SIMMER burner is best used for simmering delicate sauces, etc. This burner is located at the right rear burner position on the cooktop (see Figures 1).

The STANDARD burner can be used for most surface cooking needs. The standard burners are located at the left front and left rear positions on the cooktop (see Figures 1).

The POWER burners are best used for bringing large quantities of liquid rapidly up to temperature or when preparing larger quantities of food. The POWER burner is located at the right front position on the cooktop (see Figures 1).

Regardless of size, always select cookware that is suitable for the amount and type of food being prepared. Select a burner and flame size appropriate to the pan. Never allow flames to extend beyond the outer edge of the pan.

Assembly of the surface burner caps and burner grates

It is very important to make sure that all of the Surface Burner Caps and Surface Burner Grates are installed correctly and at the correct locations.

1. Remove all packing material from cooktop area.
2. Discard all packing material (if applicable).
3. Unpack Burner Grates and position on the cooktop.

REMEMBER — DO NOT ALLOW SPILLS, FOOD, CLEANING AGENTS OR ANY OTHER MATERIAL TO ENTER THE GAS ORIFICE HOLDER OPENING.

Always keep the Burner Caps and Burner Heads in place whenever the surface burners are in use.

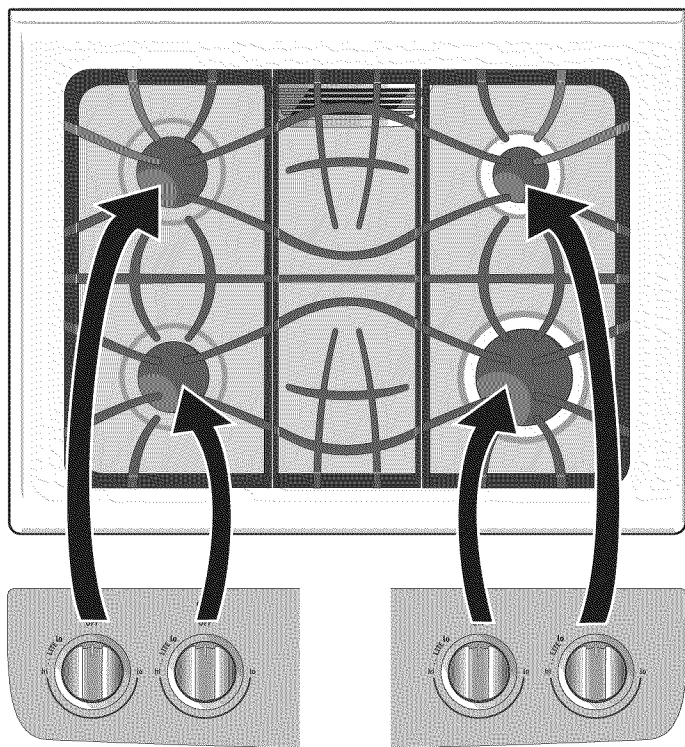


Figure 1

SETTING SURFACE CONTROLS

Operating the gas surface controls

1. Place cooking utensil on surface burner.
2. Push the surface control knob down and turn **counterclockwise** out of the OFF position.
3. Release the knob and rotate to the LITE position (see figure 1). Note: All four electronic surface igniters will spark at the same time. However, only the burner you are turning on will ignite.
4. Visually check that the burner has a flame.
5. Turn the control knob **counterclockwise** to the desired flame size. The control knobs do not have to be set at a particular setting. Use the knob indicator settings to adjust the flame as needed. **DO NOT** cook with the surface control knob in the LITE position. (The electronic ignitor will continue to spark if the knob is left in the LITE position.)

CAUTION

Do not place plastic items such as salt and pepper shakers, spoon holders or plastic wrappings on top of the range when it is in use. These items could melt or ignite. Pot holders, towels or wood spoons could catch fire if placed too close to a flame.

CAUTION

Do not operate the burner for an extended period of time without cookware on the grate. The finish on the grate may chip without cookware to absorb the heat.

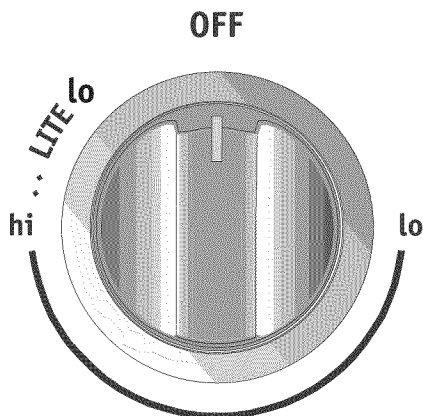


Figure 1

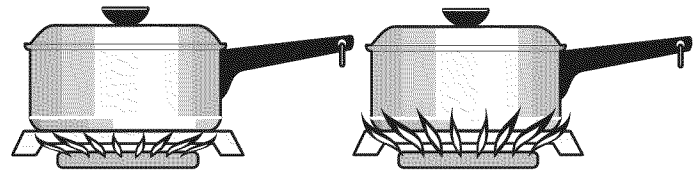
IMPORTANT

In the event of an electrical power outage, the surface burners can be lit 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 turn the knob to desired setting. Use caution when lighting surface burners manually.

Setting proper surface burner flame size

For most cooking - start on the highest control setting and then turn to a lower one to complete the process. Use the recommendations below as a guide for determining proper flame size for various types of cooking. The size and type of utensil used and the amount of food being cooked will influence the setting needed.

| *Flame Size | 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. |



Correct

Incorrect

IMPORTANT

Never extend the flame beyond the outer edge of the utensil. A higher flame simply wastes heat and energy, and increases the risk of being burned by the gas flame.

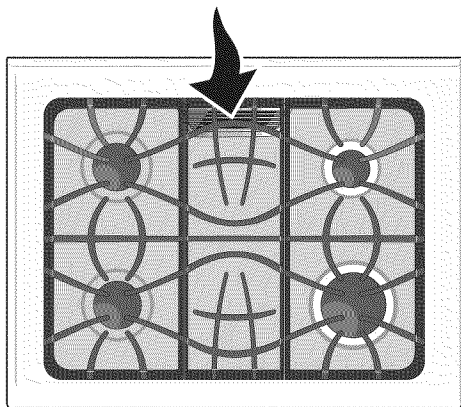
NOTE

*Note: Settings are based on using medium-weight metal or aluminum pans. Settings may vary when using other types of pans. 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. Clean burner if flame is yellow-orange.

BEFORE SETTING OVEN CONTROLS

Oven vent location

The oven is vented **at the center rear of the cooktop**. When the oven is on, warm air is released through the vent. This venting is necessary for proper air circulation in the oven and good baking results. **DO NOT BLOCK OVEN VENT.** Never close off the openings with aluminium foil or any other material.

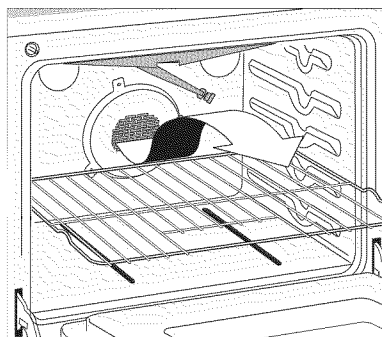


Arranging oven racks

ALWAYS ARRANGE OVEN RACKS WHEN THE OVEN IS COOL (PRIOR TO OPERATING THE OVEN). Always use oven mitts when using the oven.

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

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



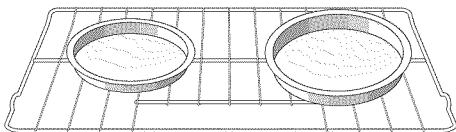
CAUTION

Some models are equipped with a blower which runs in baking and self-cleaning mode to keep all internal components at a cool temperature. The blower may keep running even if the oven has been turned off, until the components have cooled down.

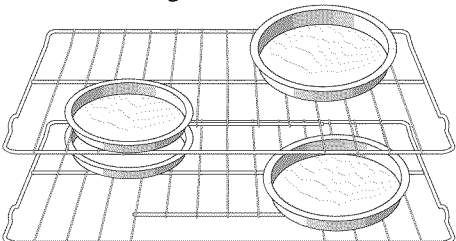
Air circulation in the oven

If using 1 rack, place in center of oven. If using multiple racks, stagger cookware as shown.

For best air circulation and 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. The hot air must circulate around the pans and cookware in the oven for even heat to reach around the food.



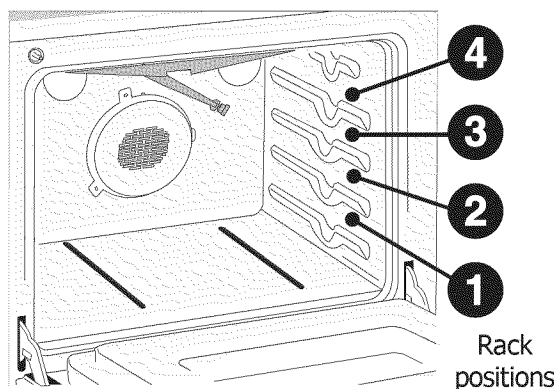
Single Oven Rack



Multiple Oven Racks

Recommended rack Positions

| Food | Rack Position |
|--|---------------|
| Broiling meats, chicken or fish | 4 |
| Cookies, cakes, pies, biscuits & muffins | |
| Using a single rack | 2 or 3 |
| Using 2 racks | 1 and 3 |
| Frozen pies, angel food cake, yeast, bread, 1 or 2 casseroles, small cuts of meat or poultry | 1 or 2 |
| Turkey, roast or ham | 1 |



Rack positions

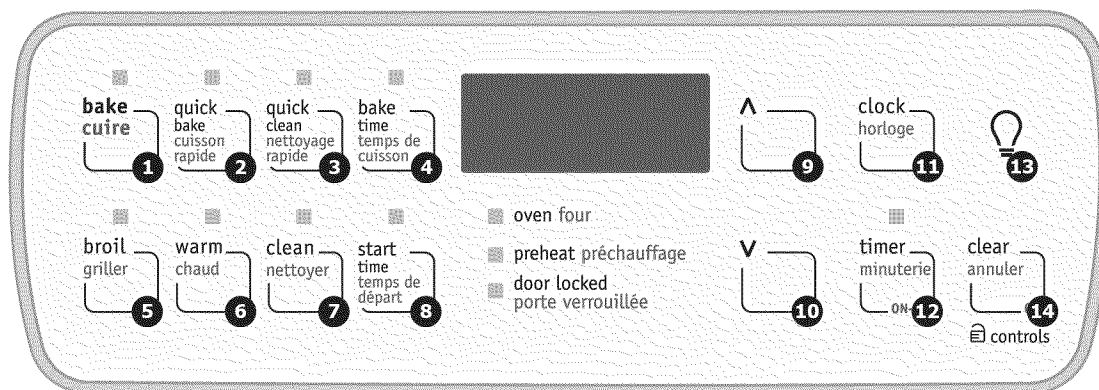
NOTE

Always use caution when removing food from the oven.

BEFORE SETTING OVEN CONTROLS

CONTROL PAD FEATURES

READ THE INSTRUCTIONS CAREFULLY BEFORE USING THE OVEN. For satisfactory use of your oven, become familiar with the various features and functions of the oven as described below. **Detailed instructions for each feature and function follow later in this Use & Care Guide.**



- 1 BAKE PAD**—Use to select the bake cooking feature.
- 2 QUICK BAKE PAD**—Use to select the fan assisted bake cooking feature
- 3 QUICK CLEAN PAD**—Use to select the quick self cleaning feature.
- 4 BAKE TIME PAD**—Use to enter the length of the baking time.
- 5 BROIL PAD**—Use to select the broil cooking feature.
- 6 WARM**—Use to select the keep warm feature.
- 7 CLEAN PAD**—Use to select the self cleaning feature.
- 8 START TIME PAD**—Use to program a Delayed Timed Bake or Delay Self-Cleaning cycle start time.
- 9 UP ARROW PAD**—Use to raise the oven temperature or the timer duration.
- 10 DOWN ARROW PAD**—Use to lower the oven temperature or the timer duration.
- 11 SET CLOCK PAD**—Use to set the time of day.
- 12 TIMER ON-OFF PAD**—Use to set or cancel the Minute Timer. The Minute Timer does not start or stop cooking.
- 13 OVEN LIGHT PAD**—Use to turn the oven light ON and OFF.
- 14 CANCEL PAD**—Use to cancel any oven feature previously entered except the time of day and minute timer. Also used to enable the Lockout function.

MINIMUM AND MAXIMUM CONTROL PAD SETTINGS

All of the features listed below have minimum and maximum time or temperature settings that may be entered into the control. An ENTRY acceptance beep will sound each time a control pad is touched (the acceptance beep on the Oven Lockout pad is delayed 3 seconds).

An ENTRY ERROR tone (3 short beeps) will sound if the entry of the temperature or time is below the minimum or above the maximum settings for the feature.

| FEATURE | | MINIMUM TEMP. /TIME | MAXIMUM TEMP. /TIME |
|------------------|-------------|---------------------|---------------------|
| BAKE | | 170°F/77°C | 550°F/288°C |
| BROIL | | 400°F/205°C | 550°F/288°C |
| QUICK BAKE | | 300°F/149°C | 550°F/288°C |
| TIMER | 12 Hr. Mode | 0:01 Min. | 11:59 Hr./Min. |
| | 24 Hr. Mode | 0:01 Min. | 11:59 Hr./Min. |
| CLOCK TIME | 12 Hr. Mode | 1:00 Hr./Min. | 12:59 Hr./Min. |
| | 24 Hr. Mode | 0:00 Hr./Min. | 23:59 Hr./Min. |
| DELAY START | 12 Hr. Mode | 1:00 Hr./Min. | 12:59 Hr./Min. |
| | 24 Hr. Mode | 0:00 Hr./Min. | 23:59 Hr./Min. |
| BAKE TIME | 12 Hr. Mode | 0:01 Min. | 11:59 Hr./Min. |
| | 24 Hr. Mode | 0:01 Min. | 11:59 Hr./Min. |
| SELF CLEAN TIME | | 3 hours | 3 hours |
| QUICK CLEAN TIME | | 2 hours | 2 hours |

SETTING OVEN CONTROLS

SETTING THE CLOCK

The **SET CLOCK** pad is used to set the clock. The clock may be set for 12 or 24 hour time of day operation. The clock has been preset at the factory for the 12 hour operation. When the range is first plugged in, or when the power supply to the range has been interrupted, the timer in the display will flash "12:00".

To set the clock (example below for 1:30)

1. Press **SET CLOCK**.
2. Within 25 seconds, push and hold the **UP** or **DOWN ARROW** pad until the correct time of day appears in the display.
3. Press the **CLOCK** pad to accept the new time of day. If the **CLOCK** pad is not pressed, the timer will accept automatically to the new time of day after 7 seconds.

Note: The clock cannot be changed during any bake, quick bake, timed bake, delayed time bake, clean cycle, quick clean or delayed clean cycle.

CHANGING BETWEEN 12 OR 24 HOUR TIME OF DAY DISPLAY

1. Press and hold the **SET CLOCK** pad for 7 seconds. After 7 seconds, "12hr" or "24hr" will appear in the display and the control will beep once.
2. Press the **UP** or **DOWN ARROW** pad to switch between the 12 and 24 hour time of day display. The display will show either "12hr" or "24hr".
3. Wait 5 seconds or press the **CANCEL** pad to return to the time of day display.
4. Reset the correct time as described in **To set the Clock** above. Please note that if the 24 hour time of day mode was chosen, the clock will now display time from 0:00 through 23:59 hours.

OVEN LIGHT

The oven is equipped with oven lights. The oven lights will turn on automatically, when the oven door is opened.

The oven light may be turned on when the door is closed by using the oven light pad located on the control panel. The oven light key will toggle the lights at full intensity.

To toggle the Oven Lights ON and OFF:

1. Press **OVEN LIGHT** .

The interior oven lights are covered with a glass shield held by a wire holder. The glass shield must be in place whenever the oven is in use.

To change the interior oven lights, see "Changing the oven light" in the **Care & Cleaning** section.

SETTING CONTINUOUS BAKE OR 12 HOUR ENERGY SAVING

The **TIMER** pad control the Continuous Bake or 12 Hour Energy Saving features. The oven control has a factory preset built-in 12 Hour Energy Saving feature that will shut off the oven if the oven control is left on for more than 12 hours. The oven can be programmed to override this feature for Continuous Baking.

To set the control for Continuous Bake or 12 Hour Energy Saving features

1. Press and hold **TIMER** for 7 seconds. After 7 seconds "--hr" or "12hr" will appear in the display and the control will beep once.
2. Press the **UP** or **DOWN ARROW** pad to switch between the 12 Hour Energy Saving and continuous bake features.

Note: "12hr" in the display indicates the control is set for the 12 Hour Energy Saving mode and "--hr" indicates the control is set for the Continuous Bake feature.

3. Wait 5 seconds to accept the changes or press **CANCEL** pad to reject the changes.

SETTING TEMPERATURE DISPLAY — FAHRENHEIT OR CELSIUS:

The **BROIL** and **ARROW** pads control the Fahrenheit or Celsius temperature display modes. The oven control can be programmed to display temperatures in Fahrenheit or Celsius. The oven has been preset at the factory to display in Fahrenheit.

To change display from Fahrenheit to Celsius or Celsius to Fahrenheit

1. Press and hold **BROIL** pad for 7 seconds until °F or °C appears in the display.
2. Press the **UP** or **DOWN ARROW** pad to change °F to °C or °C to °F.
3. Wait 5 seconds to accept the changes or press **CANCEL** pad to reject the changes.

SETTING SILENT CONTROL OPERATION

The **START TIME** and **ARROW** pads control the Silent Control operation feature. The Silent Control operation feature allows the oven control to be operated without sounds or beeps whenever necessary. If desired the control can be programmed for silent operation and later returned to operating with all the normal sounds and beeps.

To change control from normal sound operation to silent control operation

1. To tell if your range is set for normal or silent operation press and hold **START TIME** pad for 7 seconds. "- -" or "**SP**" will appear in the display.
2. Within 5 seconds, press the **UP** or **DOWN ARROW** pad to switch between normal sound operation and silent operation mode. The display will show either "- -" or "**SP**". Wait 5 seconds to return to normal operating mode.

NOTE

If "**SP**" appears, the control will operate with normal sounds and beeps. If "- -" appears, the control is in the silent operation mode.

The control will always beep at the end of a minute timer and will beep when a set temperature has been reached, even if the control is set to silent operation.

SETTING MINUTE TIMER

The **TIMER ON-OFF** pad controls the Minute Timer feature. The Minute Timer serves as an extra timer in the kitchen that will beep when the set time has run out. It does not start or stop cooking. The Minute Timer feature can be used during any of the other oven control functions. Refer to "Minimum and Maximum Control Pad Settings" for time amount settings.

To set the Minute Timer (example for 5 minutes)

1. Press **TIMER ON-OFF**.
2. Press the **UP ARROW** pad to increase or **DOWN ARROW** pad to decrease the time in one minute increments. The timer can be set for any amount of time from 1 minute to 11 hours and 59 minutes.
3. The display shows the timer count down in minutes if more than 1 hour remains. When less than 1 hour remains, the display will count down in seconds.
4. When the set time has run out, the timer will beep 3 times. It will continue to beep 3 times every 8 seconds until the **TIMER ON/OFF** pad is pressed.

To cancel the Minute Timer before the set time has run out

1. Press **TIMER ON-OFF**. The display will return to the time of day.

TO SET CONTROL FOR OVEN LOCKOUT

The control can be programmed to lock the oven door and inactivate the oven controls.

To Set Control for Oven Lockout feature:

1. Push the **CLEAR** pad and hold for 3 seconds. "Loc" will appear in display, the "Door Locked" indicator light will flash and the motor driven door lock will begin to close automatically. DO NOT open oven door while the indicator light is flashing. Allow about 15 seconds for the oven door to lock.
2. To cancel the lockout feature, push **CLEAR** pad and hold for 3 seconds. The control will unlock the oven door and resume normal operation.

NOTE

The oven lockout does not disable the clock, kitchen timer and the interior oven lights. Press the clock key to briefly display the time of day.

SETTING OVEN CONTROLS







SETTING BAKE

The **BAKE** pad controls normal baking. The oven can be programmed to bake at any temperature from 170°F to 550°F.

Baking Tips:

- Preheat your oven before using the bake mode.
- During preheat, the 2 elements and the convection fan are used in cycle to quickly heat the oven.
- Use only one rack and center the pans as much as possible on rack 2 or 3.
- If using two racks, place the oven racks in positions 2 and 4.
- Allow 2" to 4" (5,1 to 10,2cm) around the utensil(s) for proper air circulation.
- Be sure the pans do not touch each other, the door, sides or back of the oven.

To Set the Controls for Baking:



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. 7 seconds after the  or  pad is released, the oven will begin heating to the selected temperature. When the displayed temperature reaches the desired baking temperature, the preheat indicator light will turn OFF and the control will beep.



NOTE

Pressing **CANCEL** will stop the feature at any time.

To Change the Oven Temperature after Baking has Started:

1. Press **BAKE**.
2. Press the  or  pad to increase or decrease the set temperature.

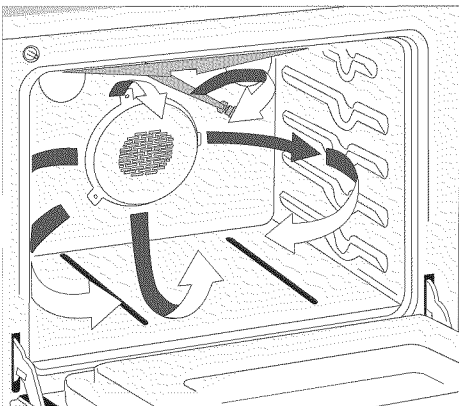
SETTING OVEN CONTROLS

SETTING QUICK BAKE

This mode of cooking enables you to obtain the best culinary results when baking with multiple pans and racks. Multiple rack baking may slightly increase cook time for some foods but the overall result is time saved. Some food may cook faster and more evenly with Quick Bake. Quick baking uses the two elements and a fan to circulate the oven's heat evenly and continuously within the oven. The oven can be programmed for quick baking at any temperature between 300°F to 550°F with a default temperature of 350°F.

Quick Baking Tips:

- Always preheat your oven before using the Quick Bake mode.
- During preheat, the 2 elements and the fan are used in cycle to quickly heat the oven.
- Time reductions will vary depending on the amount and type of food to be cooked.
- When using Quick Bake with a single rack, place oven rack in position 2 or 3. If cooking on multiple racks, place the oven racks in positions 1 and 3.
- Most bakeries (except cakes) should be baked on pans with no sides or very low sides to allow heated air to circulate around the food.
- Food baked on pans with a dark finish will cook faster.



Air circulation during Quick Bake
Figure 1

Benefits of Quick Bake:

- Multiple rack baking.
- Some foods cook faster, saving time and energy.
- No special pans or bakeware needed.

To set the oven temperature for quick bake:

1. Arrange interior oven racks.
2. Press the **QUICK BAKE** pad. "— — —°" appears in the display.
3. Within 5 seconds, Press the **UP** or **DOWN ARROW** pad. The display will show "350°F (177°C)." By holding the **UP** or **DOWN ARROW** pad, the temperature can then be adjusted in 5°F (1°C if control is set to display Celsius) increments.
4. 7 seconds after the **UP** or **DOWN ARROW** pad is released, the oven will begin heating to the selected temperature. When the displayed temperature reaches the desired baking temperature, the preheat indicator light will turn OFF.
5. Place food in the oven.

NOTE

Pressing **CANCEL** will stop the feature at any time.

NOTE

The fan will start **AS SOON AS** the oven is set for Quick Bake.

SETTING OVEN CONTROLS

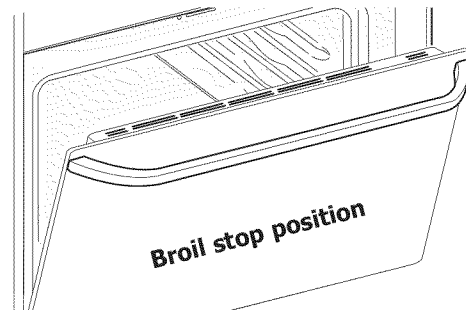
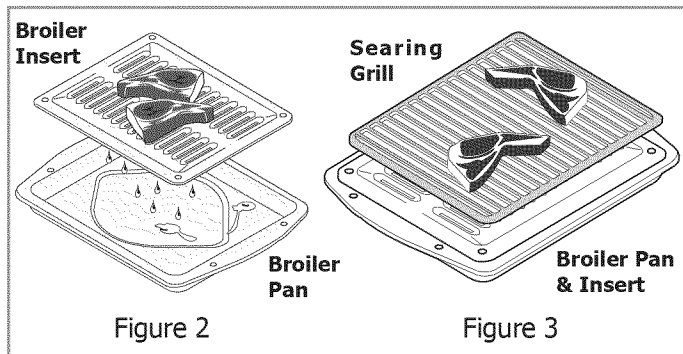
SETTING BROIL

This mode is best for meats, fish and poultry up to 1" thick. Broiling is a method of cooking tender cuts of meat by direct heat under the broil element of the oven. The high heat cooks quickly and gives a rich, brown outer appearance. The **BROIL** pad controls the Broil feature. An optional Searing Grill, Broiler Pan and Insert are available via the enclosed accessories brochure (Figure 2 & 3). The optional broil pan and broil pan insert used together allow dripping grease to drain and be kept away from the high heat of the oven broiler. The oven can be programmed to broil at **Lo** (400°F) or **Hi** (550°F).

Broiling Tips:

- For optimum browning, preheat the broil element for 2 minutes.
- Broil one side until the food is browned; turn and cook on the second side. Season and serve.
- Always pull the rack out to the "stop" position before turning or removing food.
- Always use the broiler pan and its cover when broiling. It allows the dripping grease to be kept away from the high heat of the broil element (see Figure 2).
- For best broiling results, broil with the oven door in the broil stop position (see Figure 1).
- If using a Searing Grill (available by mail order), preheat the grill for 5 to 10 minutes before placing your meat.
- **DO NOT** use the broil pan without the insert. **DO NOT cover the broil pan insert with foil.** The exposed grease could catch fire.

Accessories available via the enclosed brochure:



To set a Broil:

1. Arrange the interior oven rack
 2. Press the **BROIL** pad. "- -" will appear in the display.
 3. Press the **UP** or **DOWN ARROW** pad until the desired broil setting level appears in the display. Press the **UP ARROW** pad for **HI** broil or the **DOWN ARROW** pad for **LO** broil. Most foods may be broiled at the **HI** broil setting. Select the **LO** broil setting to avoid excess browning or drying of foods that should be cooked to the well-done stage.
 4. Preheat for 2 minutes before broiling.
 5. Place the broiler pan insert on the broiler pan. Then place the food on the broiler pan insert. **DO NOT** use the broiler pan without the insert. **DO NOT** cover the broiler insert with foil. The exposed grease could ignite.
 6. Place the broiler pan on the oven rack. Be sure to center the broiler pan directly under the broiler element. **Make sure the oven door is in the broil stop position (See Figure 1).**
 7. Broil on one side until food is browned; turn and cook on the second side. Season and serve.
- Note:** Always pull the rack out to the stop position before turning or removing food.
8. To stop broiling press **CANCEL**.

! WARNING

Should an oven fire occur, leave the oven door closed and turn off the oven. If the fire continues, throw baking soda on the fire or use a fire extinguisher. **DO NOT** put water or flour on the fire. Flour may be explosive and water can cause a grease fire to spread and cause personal injury.

Electric Oven Broiling Table Recommendations

| Food Item | Rack Position | Temperature Setting | Cook Time | | Doneness |
|-----------------------|---------------|---------------------|-----------|----------|----------|
| | | | 1st side | 2nd side | |
| Steak 1" thick | 3rd or 4th | HI | 6:00 | 4:00 | Rare |
| | 3rd or 4th | HI | 7:00 | 5:00 | Medium |
| Pork Chops 3/4" thick | 3rd or 4th | HI | 8:00 | 6:00 | Well |
| Chicken - Bone In | 3rd | LO | 20:00 | 10:00 | Well |
| Chicken - Boneless | 3rd or 4th | LO | 8:00 | 6:00 | Well |
| Fish | 3rd | HI | 13:00 | - | Well |
| Shrimp | 3rd | HI | 5:00 | - | Well |
| Hamburger 1" thick | 3rd or 4th | HI | 9:00 | 7:00 | Medium |
| | 3rd or 4th | HI | 10:00 | 8:00 | Well |

SETTING OVEN CONTROLS

SETTING BAKE TIME

Bake Time allows the oven to be set to cook for a specific length of time and shut off automatically.

The oven will shut off and will beep when the countdown is finished.

To program the oven to begin baking immediately and to shut off automatically:

1. Be sure the clock is set for the correct time of day.
2. Arrange interior oven rack(s) and place the food in the oven.
3. Press the **BAKE** pad. “— — °” appears in the display.
4. Within 5 seconds, press the **UP** or **DOWN ARROW** pad. The display will show “350°F (177°C)”. By holding the **UP** or **DOWN ARROW** pad, the temperature can then be adjusted in 5°F increments (1° if the control is set to display Celsius).
5. Wait 7 seconds to accept the temperature.
6. Press the **BAKE TIME** pad. “0:00” will flash in the display (MIN:SEC) and (HR:MIN) if programmed for more than 60 minutes.
7. Press the **UP** or **DOWN ARROW** pad until the desired baking time appears in the display.
8. The oven will turn ON and begin heating.

NOTE

Baking time can be set for any amount of time between 1 minute to 11 hours 59 minutes.

Press **CANCEL** when baking has finished or at any time to cancel the Timed Bake feature.

NOTE

After the Timed Bake feature has activated, press **BAKE TIME** to display the bake time remaining in the Bake Time mode. Once Bake Time has started baking, a beep will sound when the oven temperature reaches the set temperature.

CAUTION

Use caution with the BAKE TIME and START TIME features. Use the automatic timer when cooking cured or frozen meats and most fruits and vegetables. Foods that can easily spoil such as milk, eggs, fish, meat or poultry, should be chilled in the refrigerator first. Even when chilled, they should not stand in the oven for more than 1 hour before cooking begins, and should be removed promptly when cooking is completed. Eating spoiled food can result in sickness from food poisoning.

SETTING START TIME

The automatic timer of the Start Time will turn the oven **on and off** at the time you select in advance.

NOTE

If your clock is set for normal 12 hour display mode the Delayed Timed Bake or Delayed Timed Convection Bake cycle can never be set to start more than 12 hours in advance. To set for Delayed Timed Bake or Delayed Timed Convection Bake 12-24 hours in advance set the control for the 24 hour time of day display mode.

To program the oven for a delayed bake start time:

1. Be sure that the clock is set with the correct time of day.
2. Arrange interior oven rack and place the food in the oven.
3. Press the **BAKE** pad. “— — °” appears in the display.
4. Within 5 seconds, press the **UP** or **DOWN ARROW** pad. The display will show “350°F (177°C).” By holding the **UP** or **DOWN ARROW** pad, the temperature can then be adjusted in 5°F increments (1° if the control is set to display Celsius).
5. Wait 7 seconds to accept the temperature.
6. Press the **START TIME** pad. The earliest possible start time will appear in the display.
7. Press the **UP** or **DOWN ARROW** pad until the desired start time appears in the display and wait 7 seconds to accept.

NOTE

If it is desired to have the oven shut off automatically after a set time; enter a **BAKE TIME** at this step.

8. Once the controls are set, the control calculates the time when baking will start and stop.
9. The oven will turn ON at the delayed start time and begin heating.

Press **CANCEL** when baking has completed or at any time to cancel the Delayed Time Bake feature.

SETTING OVEN CONTROLS

Setting the Warm Feature

The **Warm** pad turns ON the Keep Warm feature and will maintain an oven temperature of 170° F (77°C). The **Warm** feature will keep oven baked foods warm for serving up to 3 hours after cooking has finished. After 3 hours the Keep Warm feature will shut the oven OFF automatically. The Keep Warm feature may be used without any other cooking operations or can be used after cooking has finished using **Bake time** or **Delayed timed BAKE**.

To set Warm:

1. Arrange the interior oven racks and place baked food in the oven.
2. Press the **Warm** pad. "- -" will appear in the display and the Keep Warm indicator light above the pad will turn ON.

NOTE

If no further pads are touched within 6 seconds the request to turn ON Keep Warm will be cleared.

3. Press the **Up** or **Down arrow** pad to start. "Hld" will be displayed.
4. To turn Keep Warm OFF at any time press the **Cancel** or **Warm** pad. The Keep Warm indicator light above the pad will turn OFF.

To set Warm to turn ON automatically:

1. Arrange the interior oven racks and place food in the oven. Set the oven properly for **Timed bake** or **Delayed timed Bake**.
2. Press the **Warm** pad. "- -" will appear in the display and the Keep Warm indicator light above the pad will turn ON.
3. Press the **Up** or **Down arrow** pad to start. Keep Warm is set to turn ON automatically after Timed Bake or Delayed Start Bake has finished.
4. To turn Keep Warm OFF at any time press the **Cancel** pad. The Keep Warm indicator light above the pad will turn OFF.

To Set the Sabbath Feature (for use on the Jewish Sabbath & Holidays)

The **Bake time** and **Start time** pads are used to set the Sabbath feature. The Sabbath feature may only be used with the **Bake** pad. The oven temperature may be set higher or lower after setting the Sabbath feature (the oven temperature adjustment feature should be used only during Jewish Holidays), however the display will not visibly show or provide any audible tones indicating whether the change occurred correctly. Once the oven is properly set using Bake with the Sabbath feature active, the oven will remain continuously ON until cancelled. This will override the factory preset 12-Hour Energy Saving feature.

If the oven light will be needed during the Sabbath, press the **Oven light** pad before activating the Sabbath feature. Once the oven light is turned ON and the Sabbath feature is active, the oven light will remain ON until the Sabbath feature is turned OFF. If the oven light needs to be OFF, be sure to turn the oven light OFF before activating the Sabbath feature.

IMPORTANT NOTES: It is not advised to attempt to activate any other program feature other than **Bake** while the Sabbath feature is active. ONLY the following key pads will function after setting the Sabbath feature; **Up** or **Down arrow**, **Bake** & **Cancel**. **ALL OTHER KEYPADS** will not function once the Sabbath feature is properly activated.

To Program the Oven to Begin Baking Immediately & activate the Sabbath feature:

1. Be sure that the clock is set with the correct time of day.
2. Place the food in the oven.
3. Press the **Bake** pad. " — — — °" appears in the display.
4. Within 5 seconds, press the **Up** or **Down arrow** pad. The display will show "350°F (177°C)." By holding the **Up** or **Down arrow** pad, the temperature can then be adjusted in 5°F increments (1°C if the control is set to display Celsius).
5. If you desire to set the oven control for a **Timed bake** or a **Delayed start** do so at this time. If not, skip this step and continue to step 6. Refer to the **Bake time** (complete steps 6-7) / **Start time** (complete steps 6-10) section for complete instructions. Remember the oven will shut down after using **Bake time** or **Start time** and therefore may only be used once during the Sabbath/Jewish Holidays. The maximum **Start time** Bake time is 11 hours & 59 minutes.
6. The oven will turn ON and begin heating.

7. Press and hold both the **Bake time** and **Start time** pads for at least 3 seconds. **SAb** will appear in the display. Once **SAb** appears in the display the oven control will no longer beep or display any further changes and the oven is properly set for the Sabbath feature.

NOTE

You may change the oven temperature once baking has started by pressing the **Up** or **Down arrow** (for Jewish Holidays only). The oven temperature will be adjusted in 5°F increments with each press of these pads (1°C if the control is set to display Celsius). Remember that **the oven control will no longer beep or display any further changes** once the oven is set for the Sabbath feature.

8. The oven may be turned OFF at any time by first pressing the **Cancel** pad (this will turn the oven OFF only). To turn OFF the Sabbath feature press and hold both the **Bake Time** and **Start Time** pads for at least 3 seconds. **SAb** will disappear from the display.

Should you experience a power failure or interruption, the oven will shut off. When power is returned the oven will not turn back on automatically. The oven will remember that it is set for the Sabbath and the food may be safely removed from the oven while still in the Sabbath feature, however the oven cannot be turned back on until after the Sabbath. After the Sabbath observance turn OFF the Sabbath feature. Press and hold both the **Bake Time** and **Start Time** pads for at least 3 seconds. **SAb** will disappear from the display and the oven may be used with all normal functions. For further assistance, guidelines for proper usage, and a complete list of models with the Sabbath feature, please visit the web at <http://www.star-k.org>.

SELF-CLEANING

Self-Cleaning

A self-cleaning oven cleans itself with high temperatures (well above normal cooking temperatures) which eliminate soils completely or reduces them to a fine powdered ash you can wipe away with a damp cloth.

→ IMPORTANT

Adhere to the following cleaning precautions:

- **DO NOT** use oven cleaners or oven protective coatings in or around any part of the oven interior.
- **DO NOT** clean the oven door gasket. The woven material of the oven door gasket is essential for a good seal. Care should be taken not to rub, damage or remove the gasket.
- **DO NOT** use any cleaning materials on the oven door gasket. Doing so could cause damage.
- **Remove the broiler pan and insert, all utensils and ANY ALUMINUM FOIL. These items cannot withstand high cleaning temperatures and will melt.**
- **Completely remove ALL OVEN RACKS and ANY ACCESSORIES. If the oven racks are not removed, they will lose their special coating properties and will no longer slide in and out of the oven cavity effortlessly.**
- **Remove any excessive spillovers** in the oven cavity **before** starting the Self-Cleaning cycle. To clean, use hot, soapy water and a cloth. Large spillovers can cause heavy smoke or fire when subjected to high temperatures. **DO NOT** allow food spills with a high sugar or acid content (such as milk, tomatoes, sauerkraut, fruit juices or pie filling) to remain on the surface as they may leave a dull spot even after cleaning.
- Clean any soil from the oven frame, the door liner outside the oven door gasket and the small area at the front center of the oven bottom. These areas heat sufficiently to burn soil on. Clean with soap and water.

What to Expect during Cleaning

While the oven is in operation, the oven heats to temperatures much higher than those used in normal cooking. Sounds of metal expansion and contraction are normal. Odor is also normal as the food soil is being removed. Smoke may appear through the oven vent.

If heavy spillovers are not wiped up before cleaning, they may flame and cause more smoke and odor than usual. This is normal and safe and should not cause alarm. If available, use an exhaust fan during the self-cleaning cycle.

⚠ CAUTION

To avoid possible burns use care when opening the oven door after the Self-Cleaning cycle. Stand to the side of the oven when opening the door to allow hot air or steam to escape.

During the Self-Cleaning cycle, the outside of the range can become very hot to the touch. **DO NOT** leave small children unattended near the appliance.

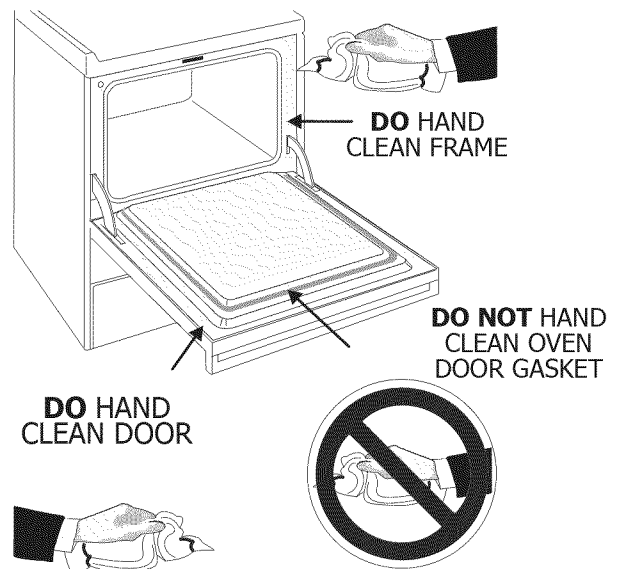
The health of some birds is extremely sensitive to the fumes given off during the Self-Cleaning cycle of any range. Move birds to another well-ventilated room.

DO NOT line the oven walls, racks, bottom or any other part of the range with **aluminum foil**. Doing so will destroy heat distribution, produce poor baking results and cause permanent damage to the oven interior (aluminum foil will melt to the interior surface of the oven).

DO NOT force the oven door open. This can damage the automatic door locking system. Use caution when opening the door after the Self-Cleaning cycle is completed. The oven may still be **VERY HOT**.

📌 NOTE

See additional cleaning information for the oven door in the **General Care & Cleaning** section.



SELF-CLEANING

Self-Clean or Quick Clean Cycle

For satisfactory results, use a 2 hour Quick Clean cycle for light soils and a 3 hour Self-Clean cycle for average or heavy soils.

NOTE

The kitchen area should be well ventilated using an open window, ventilation fan or exhaust hood during the Self-Clean cycle. This will help eliminate the normal odors associated with the Self-cleaning cycles.

To Set the Controls for a Self-Clean (3 hours) or a Delayed Start Self-Clean (3 hours):

NOTE

If you do not want to start a **Delayed** Self-Clean or Quick Clean Cycle, skips steps 2 & 3.

1. Be sure the clock shows the correct time of day.
2. Press the **START TIME** pad.
3. Press and hold the **UP ARROW** pad to scroll to the time to start the delayed Self-Clean cycle. Release the pad when the desired time is displayed.
4. Press the **CLEAN** pad (for a 3 hour cycle) or the **QUICK CLEAN** pad (for a 2 hour cycle). "- -" appears in the display.
5. Press the **UP ARROW** pad once.
As soon as the controls are set, the motor driven lock will begin to close automatically and the "Door Locked" indicator light will flash. **DO NOT** open the oven door while the light is flashing (it takes about 15 seconds for the oven door to lock).

6. "**CLn**" will appear in the display during the Self-Clean cycle and the "Door Locked" light will glow until the Self-Cleaning cycle is complete or cancelled and the oven temperature has cooled.

When the Self-Clean Cycle is Completed:

1. "**CLn**" will appear in the display and "Door Locked" light will continue to glow.
2. Once the oven has cooled down for about 1 HOUR and the "Door Locked" light has gone out, the oven door can be opened.

NOTE

When the oven is cool, wipe away any residue or powdered ash with a damp cloth or paper towel.

Stopping or Interrupting a Self-Cleaning Cycle

If it becomes necessary to stop or interrupt a Self-Cleaning cycle:

1. Press the **CANCEL** pad.
2. Once the oven has cooled down for about 1 HOUR and the "Door Lock" light has gone out, the oven door can be opened.
3. Restart the Self-Clean cycle once all conditions have been corrected.

ADJUSTING THE OVEN TEMPERATURE

Your oven thermostat has been precisely set at the factory. This setting may differ from your previous oven, however, so your recipe times may not give you the results you expect. If you think that the oven is cooking too hot or cool for your recipe times, you can adjust the thermostat so that the oven cooks hotter or cooler than the temperature displayed.

To Adjust Oven Temperature:

1. Press and hold the **BAKE** pad for 8 seconds. The display now indicates the amount of degrees offset between the original factory temperature setting and the current temperature setting. If the oven control has the original factory calibration, the display will read "0".

2. The temperature can now be adjusted up or down 35°F or 19°C, in 1°F or 1°C steps by pushing and holding the **UP** or **DOWN ARROW** pad. Adjust until the desired amount of degrees offset appears in the display. When lowering the oven temperature, a minus sign (-) will appear before the number to indicate that the oven will be cooler by the displayed amount of degrees.
3. When you have made the desired adjustment, wait 5 seconds or press **CANCEL** to accept the change.

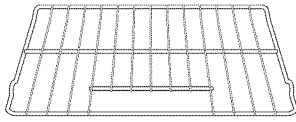

NOTE

The oven temperature adjustments made with this feature will not change the Self-Clean cycle temperature.

CARE & CLEANING (Cleaning Chart)

Cleaning various parts of your appliance

Before cleaning any part of the appliance, be sure all controls are turned off and the appliance is COOL. REMOVE SPILLOVERS AND HEAVY SOILING AS SOON AS POSSIBLE. REGULAR CLEANING WILL REDUCE THE NUMBER OF MAJOR CLEANING LATER.

| Surfaces | How to Clean |
|---|--|
| Aluminum (trim pieces) & Vinyl | Use hot, soapy water and a cloth. Dry with a clean cloth. |
| Glass, Painted and Plastic Body Parts, Control Knobs & Decorative Trim Pieces | Using a soft cloth, clean with mild dish detergent and water or a 50/50 solution of vinegar and water. Follow by rinsing the area with clean water; dry and polish with a soft cloth. Glass cleaners may be used if sprayed on a soft cloth first. DO NOT spray liquids directly on the control pad and display area. Do not use large amounts of water on the control panel - excess water on the control area may cause damage to the appliance. Do not use other liquid cleaners, abrasive cleaners, scouring pads, or paper towels - they will damage the finish. 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. |
| Control Panels | Before cleaning the control panel, turn all controls to OFF and remove the control knobs. To remove, pull each knob straight off the shaft. Clean as instructed above. Squeeze excess water from the cloth before wiping the panel; especially when wiping around the controls. Excess water in or around the controls may cause damage to the appliance. To replace knobs after cleaning, line up the flat sides of both the knob and the shaft; then push the knob into place. |
| Porcelain Enamel Burner Grates, Cooktop Surface, Below Cooktop, Broiler Pan & Insert (some models), Door Liner, Oven Bottom & Burner Drip Pans | Clean burner grates, broiler pan and insert (some models) in the dishwasher and dry upon removal. If soils are not removed, follow the cooktop cleaning instructions below. Gentle scouring with a soapy scouring pad will remove most spots. Rinse with a 1:1 solution of clear water and ammonia. If necessary, cover difficult spots with an ammonia-soaked paper towel for 30 to 40 minutes. Rinse with clean water and a damp cloth, then scrub with a soap-filled scouring pad. Rinse and wipe dry with a clean cloth. Remove all cleaners or the porcelain may become damaged during future heating. DO NOT use spray oven cleaners on the cooktop. |
| Stainless Steel (some models) Oven Door & Drawer Front Panel and Decorative Trim | Clean stainless steel with hot, soapy water and a dishcloth. Rinse with clean water and a cloth. Do not use cleaners with high concentrations of chlorides or chlorines. Do not use harsh scrubbing cleaners. Only use kitchen cleaners that are especially made for cleaning stainless steel. Always be sure to rinse the cleaners from the surface as bluish stains may occur during heating that cannot be removed. |
| Oven Racks  | Remove racks. See "To remove and to replace an oven rack" under Oven vent(s) and racks. Use a mild, abrasive cleaner, following manufacturer's instructions. Rinse with clean water and dry. After cleaning the racks, rub the sides of the racks with wax paper or a cloth containing a small amount of baby oil or salad oil (this will make the racks glide easier into the rack positions). |
| Oven Door  | 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. DO NOT clean the oven door gasket. The oven door gasket is made of a woven material, on Self-Cleaning models, which is essential for a good seal. Care should be taken not to rub, damage or remove this gasket. |

Cleaning the cooktop, burner caps & grates

The cooktop is designed to make cleaning easier. Because the gas Burners are sealed, cleanups are easy when spillovers are cleaned up immediately.

The cooktop, Burner Heads and Caps should be routinely cleaned. Keeping the Burner Head Ports clean will prevent improper ignition and an uneven flame. Refer to the following instructions:

IMPORTANT

THE COOKTOP IS NOT REMOVABLE. Do not attempt to remove or lift the cooktop.

IMPORTANT



THE FIXED OVEN VENT IS NOT REMOVABLE. Do not attempt to remove the fixed oven vent cover.

CAUTION

Pay attention to not damage electrodes. Damaged electrodes may cause a delayed ignition or prevent the burner from igniting.

CAUTION

Any additions, changes or conversions required in order for this appliance to perform satisfactorily must be made by an authorized Service Center.

Do not remove any parts from the cooktop until they have completely cooled and are safe to handle. Do not operate the surface Burners without the Burner Caps and Burner Heads properly in place.

To Clean the surface Burner Caps and Burner Heads- Use a soap-filled scouring pad or a mild abrasive cleanser to clean the surface Burner Caps. The ports (or slots) around the Burner Heads must be routinely checked. If residue remains in these ports (or slots), use a small-gauge wire or needle to clean the slots or holes. For proper flow of gas and ignition of the burner—**DO NOT ALLOW SPILLS, FOOD, CLEANING AGENTS OR ANY OTHER MATERIAL TO ENTER THE GAS ORIFICE HOLDER OPENING.** ALWAYS keep the surface Burner Caps in place whenever the gas Burners are in use or not.

To Clean the Burner Grates- Be sure burners and grates are cool before you place your hand, a pot holder, cleaning cloths or other material on them. The cast iron burner grates can be washed in hot soapy water. Rinse thoroughly and dry the grates with a cloth - don't put them on the cooktop while still wet. Be sure the grates are positioned securely over the burners.

To remove burned on food, place the grates in a covered container or plastic bag. Add 1/4 cup ammonia and soak for 30 minutes. Wash, rinse well and dry. An abrasive cleaner can be used for stubborn stains.

To Clean the Cooktop and contoured areas of the cooktop- If a spill occurs on the porcelain cooktop, blot up spill with an absorbent cloth. Rinse with a clean, damp cloth and wipe dry. Do not use harsh abrasive cleaners on the cooktop. They can scratch the porcelain. Completely rinse any mild cleaners used from the surface or the porcelain cooktop may become damaged during future heating. DO NOT use spray oven cleaners on the cooktop.

Care and cleaning of stainless steel

(Stainless steel models only)

Some models are equipped with stainless steel exterior parts. Special care and cleaning are **required** for maintaining the appearance of stainless parts. Please refer to the table provided at the beginning of the **General Care & Cleaning** section in this Use & Care Guide.

CARE & CLEANING

Removing and replacing the lift-off oven door

CAUTION

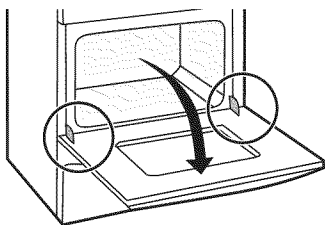
The door is heavy. For safe, temporary storage, lay the door flat with the inside of the door facing down.

To Remove Oven Door:

1. Open oven door completely (horizontal with floor - See Figure 1).
2. Pull the door hinge locks on both left and right door hinges down from the oven frame completely towards the oven door (See Figure 2). A tool such as a small flat-blade screwdriver may be required.
3. Firmly grasp both sides of oven door along the door sides (Do not use the oven door handle - See Figure 3).
4. Close the door to the broil stop position (the oven door will stop into this position just before fully closing).
5. With the oven door in the broil stop position, lift the oven door hinge arms over the roller pins located on each side of the oven frame (See Figure 4).

To Replace Oven Door:

1. Firmly grasp both sides of oven door along the door sides (Do not use the oven door handle - See Figure 3).
2. Holding the oven door at the same angle as the removal position, seat the hook of the hinge arm over the roller pins located on each side of the oven door frame (See Figure 4). The hook of the hinge arms must be fully seated onto the roller pins.
3. Fully open the oven door (horizontal with floor - See Figure 1).
4. Push the door hinge locks up towards and into the oven frame on both left and right oven door hinges (See Figure 2) to the locked position.
5. Close the oven door.



Door Hinge locations
with oven door fully open

Figure 1

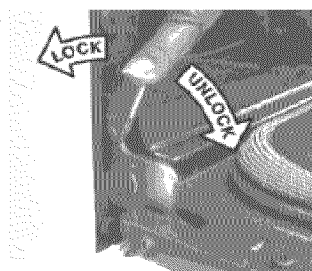


Figure 2

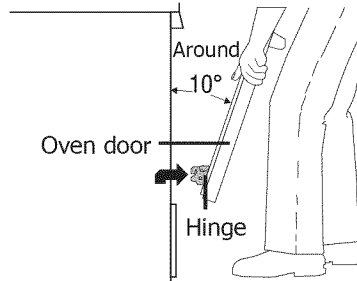


Figure 3

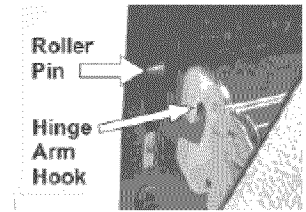


Figure 4

Special door care instructions - Most oven doors contain glass that can break.

Read the following recommendations:

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

Changing oven light

CAUTION

Be sure the oven is unplugged and all parts are COOL before replacing the oven light bulb. Do not turn the oven light on during a self-cleaning cycle. High temperature will reduce lamp life.

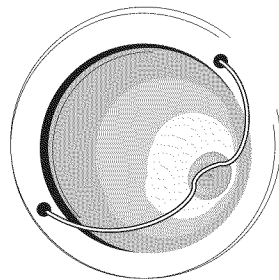
On some models an interior oven light will turn on automatically when the oven is opened. The oven light may be turned on when the door is closed by using the oven light switch located on the Electronic Oven control. The oven light bulb is covered with a glass shield held in place by a wire holder. THIS GLASS SHIELD MUST ALWAYS BE IN PLACE WHEN THE OVEN IS IN USE.

CAUTION

BE SURE OVEN IS COOL

To Replace the Light Bulb:

1. Turn the power off at the main source.
2. Wear a leather-faced glove for protection against possible broken glass.
3. Replace bulb with a 40 Watt appliance bulb only.
4. For self-cleaning oven, press wire holder to one side to release glass shield, change bulb and be sure to replace glass shield.



To remove and replace storage drawer

Use the storage drawer for storing cooking utensils. The drawer can be removed to facilitate cleaning under the range. Use care when handling the drawer.

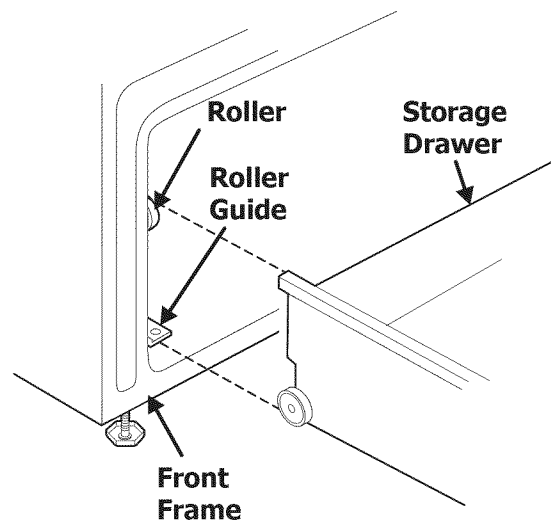
Removing and Replacing Storage Drawer

To remove the drawer:

1. Pull empty drawer out to the roller guide stop.
2. Tilt the drawer up and pull it out over the rollers.

To replace the drawer:

1. Insert the rear end of the drawer into the opening.
2. Fit the drawer end rollers onto the guide rails.
3. Push the drawer in until it stops, then lift to allow the rollers to clear the roller guide stop, and push in.



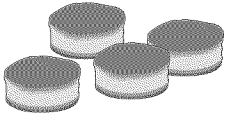
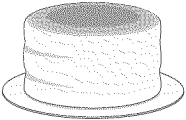
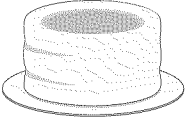
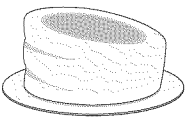
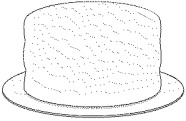
BEFORE YOU CALL (Solutions to Common Problems)

Oven baking

For best cooking results, heat the oven before baking cookies, breads, cakes, pies or pastries, etc. There is no need to preheat the oven for roasting meat or baking casseroles.

The cooking times and temperatures needed to bake a product may vary slightly from your previously owned appliance.

Baking Problems and Solutions Chart

| Baking Problems | Causes | Corrections |
|---|--|---|
| <p>Cookies and biscuits burn on the bottom.</p>  | <ul style="list-style-type: none"> • Cookies and biscuits put into the oven before the preheating time is completed. • Oven rack overcrowded. • Dark pan absorbs heat too fast. | <ul style="list-style-type: none"> • Allow oven to preheat to the selected temperature before placing food in oven. • Choose pan sizes that will permit 5.1cm to 10.2cm (2" to 4") of air space on all sides when placed in the oven. • Use a medium-weight aluminum baking sheet. |
| <p>Cakes too dark on top or bottom.</p>  | <ul style="list-style-type: none"> • Cakes put into the oven before preheating time is completed. • Rack position too high or low. • Oven too hot. | <ul style="list-style-type: none"> • Allow oven to preheat to the selected temperature before placing food in the oven. • Use proper rack position for baking needs. • Set oven temperature 25°F/12°C lower than recommended. |
| <p>Cakes not done in the center.</p>  | <ul style="list-style-type: none"> • Oven too hot. • Incorrect pan size. • Pan not centered in oven. | <ul style="list-style-type: none"> • Set oven temperature 25°F/12°C lower than recommended. • Use pan size suggested in recipe. • Use proper rack position and place pan so there is 5.1cm to 10.2cm (2" to 4") of space on all sides of pan. |
| <p>Cakes not level.</p>  | <ul style="list-style-type: none"> • Range not level. • Pan too close to oven wall or rack overcrowded. • Pan warped. | <ul style="list-style-type: none"> • Place a marked glass measuring cup filled with water on the center of the oven rack. If the water level is uneven, refer to the installation instructions for leveling the range. • Be sure to allow 5.1cm to 10.2cm (2" to 4") of clearance on all sides of each pan in the oven. • Do not use pans that are dented or warped. |
| <p>Foods not done when cooking time is up.</p>  | <ul style="list-style-type: none"> • Oven too cool. • Oven overcrowded. • Oven door opened too frequently. | <ul style="list-style-type: none"> • Set oven temperature 25°F/12°C higher than suggested and bake for the recommended time. • Be sure to remove all pans from the oven except the ones to be used for baking. • Open oven door only after shortest recommended baking time. |

BEFORE YOU CALL (Solutions to Common Problems)

IMPORTANT

Before you call for service, review this list. It may save you time and expense. The list includes common occurrences that are not the result of defective workmanship or materials in this appliance.

| OCCURRENCE | POSSIBLE CAUSE/SOLUTION |
|--|---|
| Range is not level. | Poor installation. Place oven rack in center of oven. Place a level on the oven rack. Adjust leveling legs at base of range until the rack is level. When range is level, cooktop may appear out of alignment if countertop is not level. |
| | Weak, unstable floor. Be sure floor is level and can adequately support range. If floor is sagging or slopping, contact a carpenter to correct the situation. |
| | Kitchen cabinet misalignment may make range appear to be unlevel. Be sure cabinets are square and have sufficient room for range clearance. |
| Cannot move appliance easily. Appliance must be accessible for service. | Cabinets not square or are built in too tight. Contact a cabinet maker to correct the problem. |
| | Contact builder or installer to make appliance accessible. |
| | Carpet interferes with range. Provide sufficient space so range can be lifted over carpet. |
| Entire range or oven does not operate. | Gas line is hard-plumbed. Have a flexible C.S.A international approved metal appliance connector installed. |
| | Make sure cord/plug is plugged tightly into outlet. |
| | Service wiring is not complete. Call an authorized servicer. |
| *Oven control beeps and displays any F code error (ex.: F11) | Electrical power outage. Check house lights to be sure. Call your local electric company for service. Surface burners can be lit manually. |
| | Electronic control has detected a fault condition. Press CLEAR to clear the display and stop beeping. Reprogram oven. If fault recurs, record fault number. Press CLEAR and call an authorized servicer for assistance. |
| Oven light does not work. | Replace or tighten bulb. See Changing Oven Light section in this Use & Care Guide. Electrical power outage. Check house lights to be sure. Call your local electric company for service. |
| Surface burners do not light. | Surface control knob has not been completely turned to LITE. Push in and turn the surface control knob to LITE until burner ignites and then turn the surface control knob to the desired flame size. |
| | Burner ports are clogged. Clean burners. See "Cleaning the Burner Grates, Burner Caps and Burner Heads" under General Cleaning. |
| | Range power is disconnected from outlet. Be sure cord is securely plugged into the outlet. |
| | Electrical power outage. |
| Surface burner flame burns half way around. | Be sure the gas supply to the range is turned "ON". |
| | Burner ports or slots are clogged. With the burner off, use a small-gauge wire or needle to clean ports or slots. |
| | Moisture is present after cleaning. Lightly fan the flame and allow the burner to operate until flame is full. Dry the burners thoroughly following instructions under General Cleaning. |
| Surface burner flame is orange. | Dust particles in main line. Allow the burner to operate a few minutes until flame turns blue. |
| | Salt air in coastal areas. A slightly orange flame is unavoidable. |
| Poor baking results. | Many factors affect baking results. Make sure the proper 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 recipes' recommended temperature or baking time. If you feel the oven is too hot or cool, see "Adjusting Your Oven Temperature" section in the Electronic Oven Control Guide. |

BEFORE YOU CALL (Solutions to Common Problems)

| OCCURRENCE | POSSIBLE CAUSE/SOLUTION |
|---|--|
| Fan noise during cooking operation. | A cooling fan may automatically turn on and off to cool internal parts. It is normal, and the fan may continue to run even after oven is turned off. |
| Flames inside oven or smoking from vent. | <p>Excessive spillovers in oven. Set self-clean cycle for a longer cleaning time.</p> <p>Excessive spillovers in oven. This is normal, especially for pie spillovers or large amounts of grease on the oven bottom. Wipe up excessive spillovers before starting the self-clean cycle. If flames or excessive smoke are present, stop the self-clean cycle and follow the steps under "Stopping or Interrupting the Self-Cleaning Cycle" in the Electronic Oven Control Guide.</p> |
| Oven smokes excessively during broiling. | <p>Meat is too close to the element. Reposition the rack to provide proper clearance between the meat and the oven boil element.</p> <p>Meat is not properly prepared. Remove excess fat from meat. Remove remaining fatty edges to prevent the meat from curling, but do not cut into the lean of the meat.</p> <p>A broiler pan used without the Broiler Pan Insert or insert is covered with foil. DO NOT use a Broiler Pan without the Broiler Pan Insert or cover the insert with foil.</p> <p>Broiler Pan or Broiler Pan Insert needs to be cleaned. Excessive smoking is caused by buildup of grease or food spatters. Clean the Broiler Pan and Insert on a regular basis.</p> <p>Oven door is open. Oven door should be closed when broiling.</p> |
| Self-cleaning cycle does not work. | <p>Control(s) not set properly. Follow instructions under "Oven Cleaning" in the Electronic Oven Control Guide.</p> <p>Self-cleaning cycle was interrupted. Stop time must be 2 to 4 hours past the start time. Follow steps under "Stopping or Interrupting the Self-Cleaning Cycle" in the Electronic Oven Control Guide.</p> |
| Soil not completely removed after self-cleaning cycle. | <p>Set Self-Clean cycle for a longer cleaning time.</p> <p>Failure to clean bottom front, top of oven or door areas outside oven seal. These areas are not in the Self-Cleaning area, but get hot enough to burn on food residue. Clean these areas before starting the Self-Clean cycle. Burned-on residue may be cleaned with a stiff nylon brush and water or nylon scrubber. Be careful not to damage the oven gasket.</p> |
| Excessive smoking from oven vent. | Excessive spillovers in oven, especially for pie spillovers or large amounts of grease on the oven bottom. Wipe up excessive spillovers before starting the Self-Clean cycle. If flames or excessive smoke are present, stop the Self-Clean cycle and follow the steps under "Stopping or Interrupting the Self-Cleaning Cycle" in the Electronic Oven Control Guide. |

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 consumable, 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 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 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.

USA
1.800.944.9044
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10200 David Taylor Drive
Charlotte, NC 28262

 **Electrolux**

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