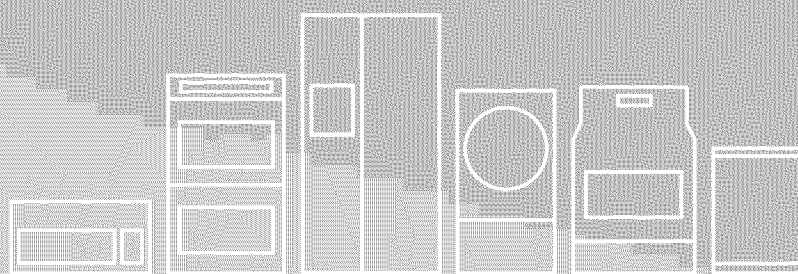


# FRIGIDAIRE

All about the

# Use & Care

of your Range



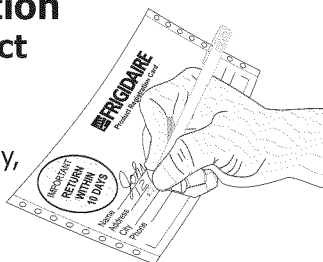
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# WELCOME & CONGRATULATIONS

## Product Registration Register Your Product

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



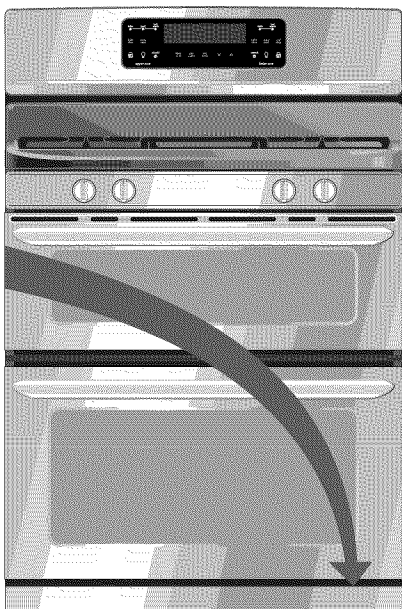
Congratulations on your purchase of a new appliance! At **Electrolux Home Products**, we are very proud of our product and are completely committed to providing you with the best service possible. Your satisfaction is our number one priority.

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.

## 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

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.

- **Remove all tape and packaging wrap before using the appliance. Dispose of all packaging materials in proper manner. Support recycling in your community.** 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 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, Canadian electrical Code, part 1, and local code requirements. Install only per installation instructions provided in the literature package for this range.

### 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.

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. An open drawer when hot may cause burns.

### WARNING

**Do not use the ovens for storage.**

## IMPORTANT SAFETY INSTRUCTIONS

### 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 a Searing Grill on the cooktop**—Most Searing grill are not designed for use on a 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

### 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 design allows 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.

## 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.

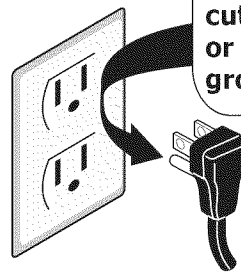
**DO NOT** operate the cooktop using a 2-prong adapter or an extension cord. If a 2-prong wall receptacle is the only available outlet, it is the personal responsibility of the consumer to have it replaced with a properly grounded 3-prong wall receptacle installed by a qualified electrician.

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



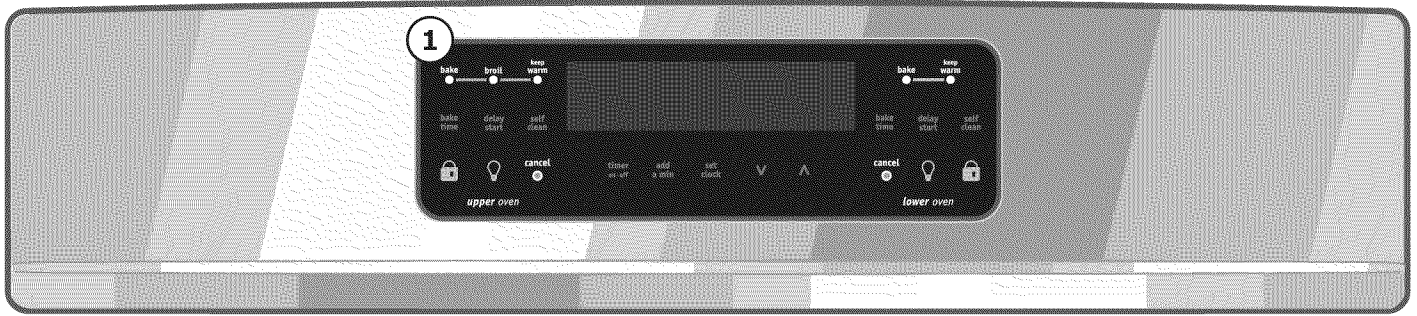
Do not, under any  
circumstances,  
cut, remove,  
or bypass the  
grounding prong.

Power supply cord with  
3-prong grounding plug

### WARNING

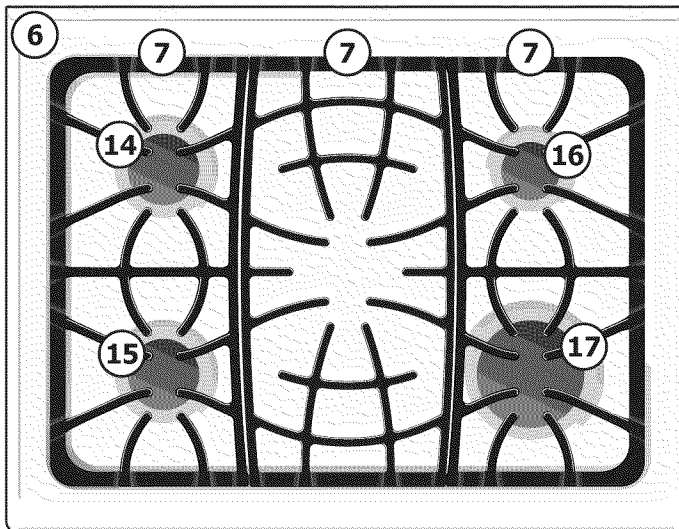
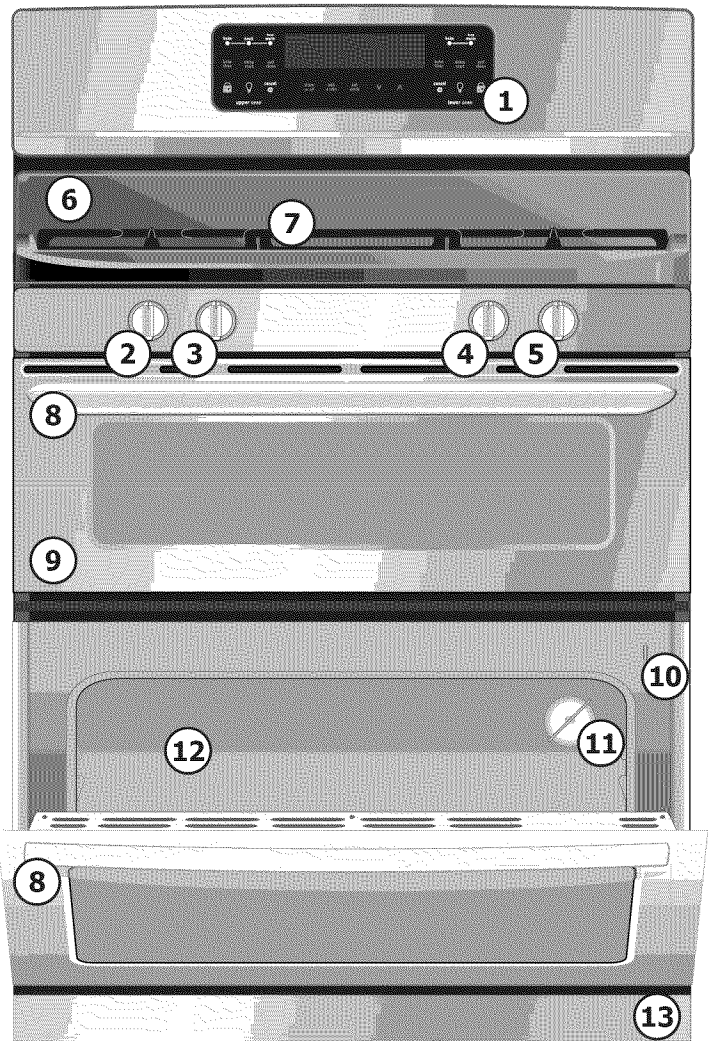
Avoid fire hazard or electrical shock. **DO NOT** use an adapter plug, an extension cord, or remove grounding prong from electrical power cord. Failure to follow this warning can cause serious injury, fire or death.

## FEATURES AT A GLANCE



### YOUR RANGE FEATURES

1. Electronic oven control with kitchen timer.
2. Left front burner control.
3. Left rear burner control.
4. Right front burner control.
5. Right rear burner control.
6. Easy to clean upswept cooktop.
7. Burner grates.
8. Large 1-piece oven door handle.
9. Self-cleaning upper oven.
10. Lower oven self-clean door latch.
11. Oven interior light with removable cover.
12. Self-cleaning lower oven.
13. Decorative bottom trim.
14. 9,500 BTU standard burner.
15. 9,500 BTU standard burner.
16. 5,000 BTU simmer burner.
17. 17,000 BTU power burner.



### NOTE

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

## BEFORE SETTING SURFACE CONTROLS

### LOCATIONS OF THE GAS SURFACE BURNERS

Your 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.

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

The **POWER** burner is 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.

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.

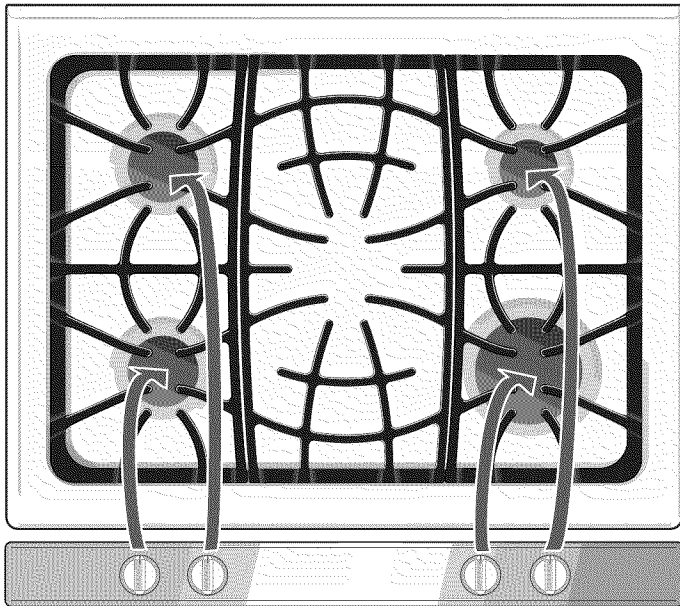


Fig. 1

### CHECK BURNER CAP PLACEMENT BEFORE OPERATING THE SURFACE BURNERS

To prevent flare-ups and avoid creation of harmful by-products, **do not** use the cooktop without all burner caps properly installed to insure proper ignition and gas flame size.

**It is very important** to be sure that all surface burner caps and burner grates are properly installed and in the correct locations **BEFORE** operating the cooktop burners.

#### Remember:

- Always keep surface burner caps in place whenever using a surface burner.
- When placing the burner caps, be sure that all burner caps are **seated firmly and rest level on top of burner heads**.
- 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 port opening.

#### Round Style Burners

The burner cap lip (See Fig. 2) should fit snug into the center of burner head and rest level. Refer to Figs. 3 & 4 for correct and incorrect burner cap placement. Once in place, you may check the fit by gently sliding the burner cap from side to side (Fig. 5) to be sure it is centered and firmly seated. When the burner cap lip makes contact inside the center of the burner head you will be able to feel it. Please note that the burner cap should NOT move off the center of the burner head when sliding from side to side.

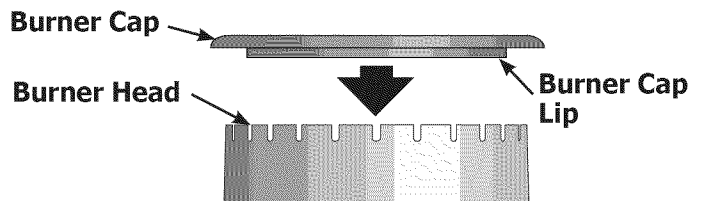
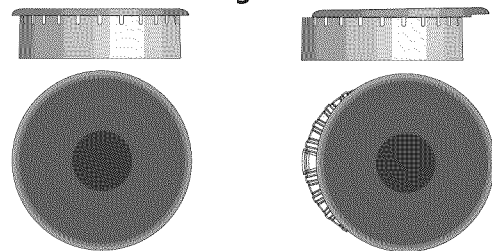


Fig. 2



Correct Burner Cap Placement  
Fig. 3

Incorrect Burner Cap Placement  
Fig. 4

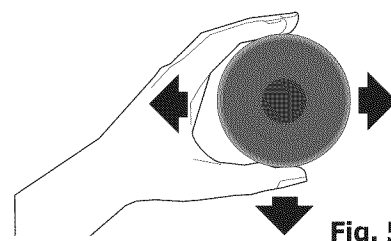


Fig. 5



## 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.

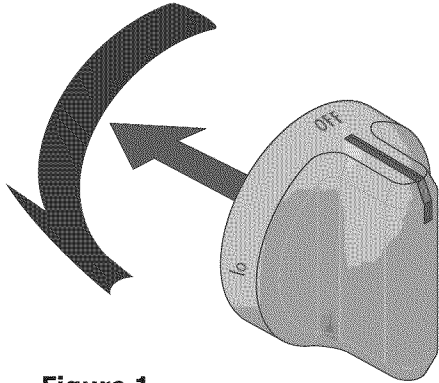


Figure 1

3. Release the knob and rotate to the **LITE** position. Note: All five 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 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.

#### 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.

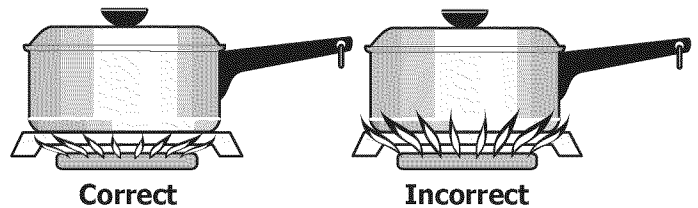
#### IMPORTANT

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.



#### 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

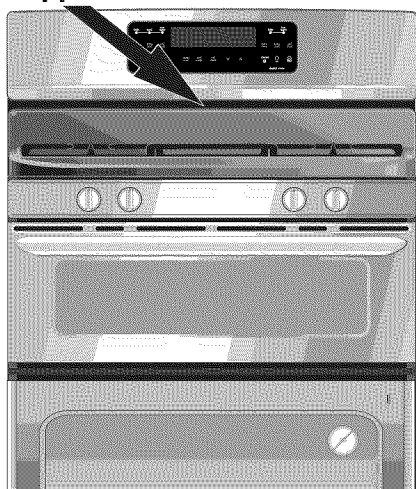
**\*Note: Settings are based on using medium-weight metal or aluminum pans. Settings may vary when using other types of pans.** The color of the flame is the key to proper burner adjustment. A good flame is clear, blue and hardly visible in a well-lighted room. Each cone of flame should be steady and sharp. Clean burner if flame is yellow-orange.

# BEFORE SETTING OVEN CONTROLS

## OVEN VENT LOCATION

See illustration for venting location of each oven. 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 the vent. Doing so may cause cooking failures, fire or damage to the appliance.

Upper & Lower Oven Vents

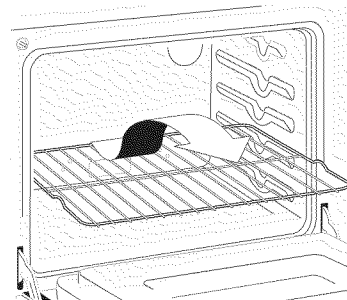


## ARRANGING LOWER OVEN RACKS

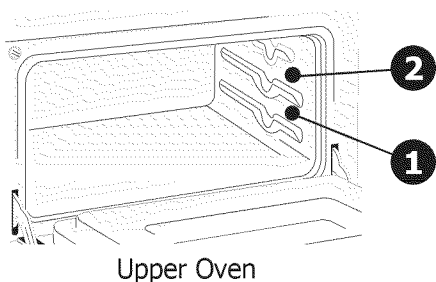
ALWAYS ARRANGE OVEN RACKS WHEN THE OVEN IS COOL (PRIOR TO OPERATING THE OVEN). Always use oven mitts when using the oven.

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

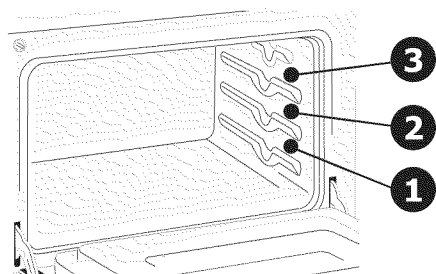
**To replace an oven rack,** fit the rack onto the guides on the oven walls. Tilt the front of the rack upward and slide the rack back into place.



## OVEN RACK POSITIONS



Upper Oven

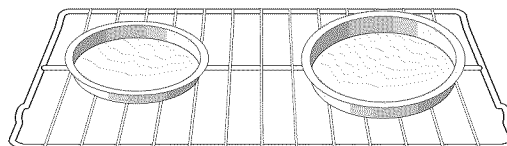


Lower Oven

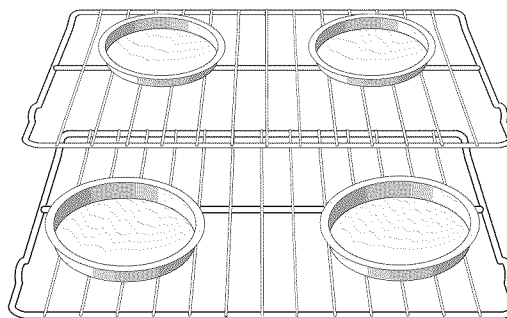
## AIR CIRCULATION IN THE OVEN

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

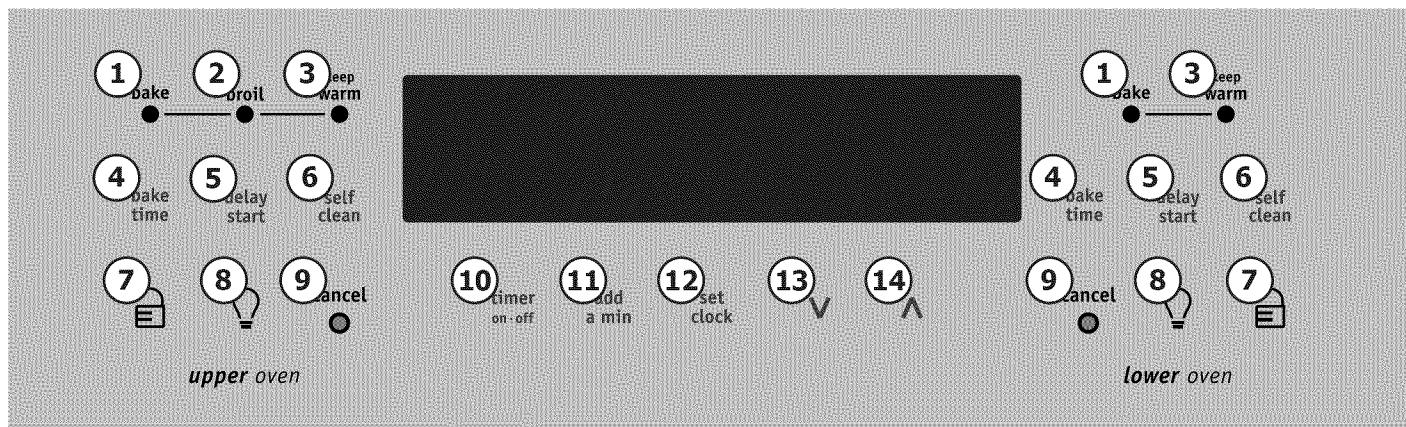
## NOTE

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. Broil pad**—Use to select the broil cooking feature.
- 3. Keep warm pad**—Use to keep the dishes and food warm until served.
- 4. Bake time pad**—Use to enter the length of the baking time.
- 5. Delay start pad**—Use to program a Delayed Timed Bake or Delay Self-Cleaning cycle start time.
- 6. Self-Clean pad Self-Clean pad (available on all lower oven and on some upper oven only)**—Use to select the self cleaning feature.
- 7. Lockout pad**—Used to activate oven lockout setting by holding the pad for 3 seconds..
- 8. Oven light pad**—Use to turn the oven light ON and OFF.
- 9. Cancel pad**—Use to cancel any oven feature previously entered except the time of day and minute timer.
- 10. Timer on-off pad**—Use to set or cancel the Timer. The Timer does not start or stop cooking.
- 11. Add a minute pad**—Use to add a minute to the timer feature.
- 12. Set clock pad**—Use to set the time of day.
- 13. Slew down pad**— Used along with the function pads to lower oven temperature, cook time, start time (when programming an automatic start time), time of day, clean time and minute timer.
- 14. Slew down pad**— Used along with the function pads to raise oven temperature, cook time, start time (when programming an automatic start time), time of day, clean time and minute timer.

### 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
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	2 hours	4 hours

## BEFORE 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.

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

1. Press **SET CLOCK**. "CLO" will appear in the display.
2. Press **^** or **v** pad to set the correct time of day. Wait 4 seconds to accept the change or press the **CANCEL** pad to reject the change. The new time of day will appear in the display.

### CHANGING BETWEEN 12 OR 24 HOUR TIME OF DAY DISPLAY

1. Press and hold **SET CLOCK** for 6 seconds. "CLO" will appear in the display.
2. **CONTINUE** holding the pad until "12h" or "24h" appears in the display and the control beeps once.
3. Press **^** or **v** pad to switch between the 12 and 24 hour time of day display. The display will show either "12h" or "24h".
4. Wait 4 seconds to accept the change or press **CANCEL** pad to reject the change.
5. 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.

### 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**. "-- --" will appear in the display.
2. Press **^** or **v** pad to set the desired time in the display.
3. Wait 4 seconds and the time will begin to count down with the set time and "TIMER" will stay in the display.
4. When the set time has run out, "End" will show in the display. The clock will sound with 3 beeps every 15 seconds until **TIMER ON-OFF** 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.

### SETTING ADD A MINUTE FEATURE

The **ADD A MINUTE** pad is used to set the Add 1 Minute feature. When the **ADD A MINUTE** pad is pressed, 1 minute is added to the Minute Timer feature if this feature is already active. If the Minute Timer feature is not active and the **ADD A MINUTE** pad is pressed, the Minute Timer feature will become active and will begin counting down from 1 minute.

### TO OPERATE THE OVEN LIGHT

The interior oven light(s) will automatically turn ON when the oven door is opened.

Press  to turn the interior light(s) ON and OFF whenever the door is closed.

## 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.
- Use only one rack and center the pans as much as possible on rack 2 or 3 (lower oven), 1 (upper oven).
- If using two racks, place the oven racks in positions 1 and 3 (lower oven), 1 and 2 (upper oven).
- 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 25 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. 4 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 control will sound 1 long 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 KEEP WARM

The **KEEP WARM** pad turns ON the keep warm feature and will maintain an oven temperature of 170°F (77°C). The keep warm feature will keep oven baked foods warm for serving up to 3 hours after cooking has finished. 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.

#### Keep Warm Tips:

- Always start with hot food.
- Do not use the Keep Warm feature to heat cold food.
- Food in heat-safe glass and glass ceramic containers may need higher temperature settings compared to food in regular containers.
- Avoid repeated openings of the oven, it will allow hot air to escape and the food to cool.
- Aluminum foil may be used to cover food to increase moisture content.

#### To set Keep Warm:

1. Arrange the interior oven racks and place baked food in the oven.
2. Press the **KEEP WARM** pad. "- -" will appear in the display and "WARM" will flash.

#### NOTE

If no further pads are touched within 25 seconds the request to turn ON Keep Warm will be cleared.

3. Press the **▲** or **▼** pad to start. "Hld" will be displayed. "WARM" will stop flashing.
4. To turn Keep Warm OFF at any time press the **CANCEL** pad.

#### To set Keep 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 **KEEP WARM** pad. "- -" will appear in the display.
3. Press the **▲** or **▼** 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.

#### NOTE

The Keep Warm feature will automatically turn OFF after 3 hours.

## 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. This feature can only be used with Bake.

#### 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 **BAKE**, "- -" will appear in the display.
4. Press **^** or **v** pad to set the desired temperature.
5. Wait 4 seconds for the controls to accept the set temperature.
6. Press **BAKE TIME**. "-- --" will appear in the display.
7. Press **^** or **v** pad to set the desired baking time.
8. Wait 4 seconds for the controls to accept the set bake time.

#### NOTE

Baking time can be set for any amount of time between 1 minute to 12 hours. The time remaining can be shown in the timer section of the display by pressing **BAKE TIME** at any moment of the cooking. Once Bake Time has started baking, a beep will sound when the oven temperature reaches the set temperature.

Press **CANCEL** when baking has finished or at any time to cancel the Timed Bake feature. A Bake Time of "0" minute can also be entered to cancel the Bake Time feature and keep the oven in its current cooking mode.

#### When the timed bake finishes:

1. "End" and the time of day will show in display. The oven will shut off automatically.
2. The control will beep 3 times. The control will continue to beep 3 times every 30 seconds until **CANCEL** is pressed.

#### CAUTION

Use caution with the **DELAY START** feature. 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 DELAY START

The **DELAY START** pad control the Delayed Bake feature. The automatic timer of the Delayed Bake 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 Bake cycle can never be set to start more than 12 hours in advance. To set for Delayed 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 **BAKE**. "- -" will appear in the display.
4. Press **^** or **v** pad to set the desired temperature.
5. Wait 4 seconds for the controls to accept the set temperature.
6. Press **DELAY START**. "-- --" and "DELAY" will appear in the display.
7. Press **^** or **v** pad to set the desired start time.
8. Wait 4 seconds for the controls to accept the set time.

#### NOTE

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

9. When the desired start time is reached, the actual oven temperature appears in display and the oven starts to bake at the previously selected temperature.

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

# SETTING OVEN CONTROLS

## SETTING BROIL (UPPER OVEN ONLY)

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 oven can be programmed to broil at any temperature from 400°F to 550°F.

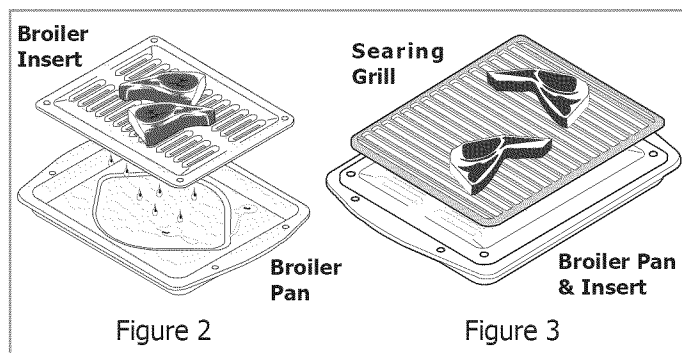
The **BROIL** pad controls the Broil feature.

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.

### Broiling Tips:

- For optimum browning, preheat the broil element for 5 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 a 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).
- 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 the Controls for Broiling:

1. Arrange the interior oven rack.
2. Press **BROIL** pad. "---" will appear in the display.
3. Press **▲** or **▼** pad to set the desired temperature.
4. Wait 4 seconds for the controls to accept the set temperature.
5. Preheat for 5 minutes before broiling.
6. Place the broiler pan insert on the broiler pan (available via the enclosed accessories brochure). 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.
7. Place the broiler pan on the rack. Be sure to center the broiler pan directly under the broiler element. **Make sure the oven door is closed.**
8. 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.
9. To stop broiling press **CANCEL**.

Note: The broil temperature setting may be changed at any time.

### 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	Upper Oven Rack Position	Temperature Setting	Cook Time		Doneness
			1st side	2nd side	
Steak 1" thick	1st or 2nd	550°F	6:00	4:00	Rare
	1st	550°F	7:00	5:00	Medium
Pork Chops 3/4" thick	1st	550°F	8:00	6:00	Well
Chicken - Bone In	1st	450°F	20:00	10:00	Well
Chicken - Boneless	1st	450°F	8:00	6:00	Well
Fish	1st	500°F	13:00	-	Well
Shrimp	1st	550°F	5:00	-	Well
Hamburger 1" thick	1st	550°F	9:00	7:00	Medium
	1st	550°F	10:00	8:00	Well



## SETTING OVEN CONTROLS

### SETTING THE SABBATH FEATURE (for use on the Jewish Sabbath & Holidays)



The **BAKE TIME** and **DELAY START** 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 **OVEN LIGHT**  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.

### 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 **BAKE**. "----" will appear in the display.
4. Press  or  pad to set the desired temperature.
5. Wait 4 seconds for the controls to accept the set temperature.
6. If you desire to set the oven control for a **Bake Time** or **Delayed Bake Time** do so at this time. If not, skip this step and continue to step 8. Refer to the **Bake Time / Delay Start** section for complete instructions. Remember the oven will shut down after using **Bake Time** or **Delay Start** and therefore may only be used once during the Sabbath/Jewish Holidays. The maximum **Delayed Start Bake** time is 11 hours & 59 minutes.
7. The oven will turn ON and begin heating.
8. Press and hold both the **BAKE TIME** and **DELAY START** 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.
9. The oven may be turned OFF at any time by first pressing **CANCEL** pad (this will turn the oven OFF only). To turn OFF the Sabbath feature press and hold both the **BAKE TIME** and **DELAY START** pads for at least **3 seconds**. "**SAb**" will disappear from the display.

### NOTE

You may change the oven temperature once baking has started by pressing **BAKE** pad, the  or  pads for the temperature you want (for Jewish Holidays only). Remember that **the oven control will no longer beep when a keypad is pressed or display any further changes** once the oven is set for the Sabbath feature.

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. If your food was nearly fully cooked, you may allow the trapped heat in the oven to finish the cooking process. Otherwise, you should remove the food when the power failure occurs, because you may only start the oven once during the Sabbath/Jewish Holidays. After the Sabbath observance turn OFF the Sabbath feature and the oven may be used with all normal functions.

### After the Sabbath observance, to turn OFF the Sabbath feature:

Press and hold both the **BAKE TIME** and **DELAY** 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>.



## ADJUSTING OVEN OFFSET TEMPERATURE

The temperature in the oven has been pre-set at the factory. When first using the oven, be sure to follow recipe times and temperatures. If you think the oven is cooking too hot or too cool for the temperature you select, you can adjust the actual oven temperature to be more or less than what is displayed. Before adjusting, test a recipe by using a temperature setting that is higher or lower than the recommended temperature. The baking results should help you to decide how much of an adjustment is needed.

### To adjust the oven temperature:

1. Press and hold upper or lower oven **BAKE** pad for 6 seconds. The preset adjustment number will appear and "**UPPER**" or "**LOWER**" will flash in the display.
2. To increase the temperature use the **▲** pad to enter the desired change. The temperature may be increased as much as 35°F (19°C). To decrease the temperature use the **▼** pad to enter the desired change. The temperature may be decreased as much as 35°F (19°C).
3. Wait 4 seconds to accept the temperature change and the display will return to the time of day. Press **CANCEL** pad to reject the change if necessary.

## NOTE

- Each oven temperature can be individually adjusted.
- The oven temperature adjustments made with this feature will not change the Self-Clean cycle temperature or the Broil temperature.
- The oven temperature adjustments are permanent and will stay forever in the unit memory unless you manually change it again. Even a power outage will not reset these changes. Follow the same procedure again if you wish to change it to a different setting.

## SETTING SILENT CONTROL OPERATION

The **DELAY START** pad controls 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. Press and hold **DELAY START** pad for **6** seconds. A beep will sound, "-- --" will appear, "DELAY" will flash in the display. After 6 seconds, a beep will sound and "SP" (speaker) or "- -" will appear in the display.
2. Press **▲** or **▼** pad to switch between normal sound operation and silent operation mode.

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



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

**Note:** 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 LOCKOUT FEATURE

The **CANCEL** pad controls the Oven Lockout feature. The Oven Lockout feature automatically locks the oven doors (**Self-cleaning ovens only**) and prevents the oven from being turned on. It does not disable the display of the clock, the minute timer or the interior oven lights.

### To activate the Lockout feature:

Make sure the oven doors are closed. Press and hold  pad for **3** seconds. After 3 seconds a beep will sound, "DOOR", "LOCKED" will flash, "Loc" and  will appear in the display. Once the oven door is locked the "DOOR" and "LOCKED" indicator will stop flashing and remain in the display.

### To reactivate normal operation:

Press and hold  pad for **3** seconds. A beep will sound. The oven icon, "LOC" and  will disappear from the display. "DOOR" and "LOCKED" will flash in the display until the oven door has completely unlocked. The appliance is again fully operational.

## USER PREFERENCES

### SETTING CONTINUOUS BAKE OR 12 HOUR ENERGY SAVING

The **TIMER** pad controls 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 6 seconds. After 6 seconds "12hr" or "--h" will appear in the display and the control will beep once.
2. Press **^** or **v** pad to switch between the 6 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 "- -h" indicates the control is set for the Continuous Bake feature.

3. Wait 4 seconds to accept the change (display will return to time of day) or press **CANCEL** pad to reject the change.

### SETTING TEMPERATURE DISPLAY — FAHRENHEIT OR CELSIUS:

The **BROIL** pad controls 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 **BROIL** pad and **hold** for 6 seconds. A beep will sound, "---" will appear and "BROIL" will flash in the display. After 6 seconds a beep will be heard and "F" or "C" will appear in the display. If "F" appears, the display is set to show temperatures in Fahrenheit. If "C" appears, the display is set to show temperatures in Celsius.
2. Press **^** or **v** pad to switch between Fahrenheit or Celsius display modes. The display will show either "F" or "C".
3. Wait 4 seconds to accept the change or press **CANCEL** pad to reject the change.

### 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.

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

1. Press **SET CLOCK**. "CLO" will appear in the display.
2. Press **^** or **v** pad to set the correct time of day. Wait 5 seconds to accept the change or press the **CANCEL** pad to reject the change. The new time of day will appear in the display.

### CHANGING BETWEEN 12 OR 24 HOUR TIME OF DAY DISPLAY

1. Press and hold **SET CLOCK** for 6 seconds. "CLO" will appear in the display.
2. **CONTINUE** holding the pad until "12h" or "24h" appears in the display and the control beeps once.
3. Press **^** or **v** pad to switch between the 12 and 24 hour time of day display. The display will show either "12h" or "24h".
4. Wait 5 seconds to accept the change or press **CANCEL** pad to reject the change.
5. 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.

## SELF-CLEANING (All lower oven and some upper oven only)

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

### SETTING SELF-CLEAN CYCLE TIME LENGTH

The **SELF CLEAN** pad controls the Self-Cleaning feature. If you are planning to use the oven directly after a self-clean cycle remember to allow time for the oven to cool down and the oven door to unlock. This normally takes about one hour. So a 3 hour self-clean cycle will actually take about 4 hours to complete.

\*It is recommended to use a 2 hour self-clean cycle for **light soils**, a 3 hour cycle for **average soils**, and a 4 hour cycle for **heavy soils** (to assure satisfactory results).

#### To set the controls for a Self-Cleaning cycle to start immediately and shut off automatically

1. Be sure the clock is set with the correct time of day and the oven door is closed.
2. Press **SELF CLEAN**. "- :-" appears in the display.
3. Press the **^** or **v** to select between 2, 3 or 4 hour. "CLn" appears in the display.

As soon as the controls are set, the motor driven lock will begin to close automatically and the "DOOR" and "LOCKED" indicator light will appear. **DO NOT** open the oven door while the light is flashing (it takes about 15 seconds for the oven door to lock).

#### When the Self-Clean Cycle is Completed

1. "**Hot**" will appear in the display window and the "DOOR" and "LOCKED" light will continue to glow.
2. Once the oven has cooled down for approximately 1 HOUR, and the "DOOR" is no longer displayed, the oven door can then 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 due to excessive smoke or fire in the oven:

1. Press **CANCEL**.
2. The oven door can only be opened after the oven has cooled down for approximately 1 HOUR, and the "DOOR" is no longer displayed, the oven door can then be opened.

The **SELF CLEAN** and **DELAY START** pads controls the Delayed Self-Clean operation. The automatic timer will turn the oven **on and off** at the time you select in advance.

#### To set the control for the Self-Cleaning Cycle to start at a delayed time and shut off automatically (example: 3 hour self-clean cycle to start at 4:30)

1. Be sure the clock is set with the correct time of day and the oven door is closed.
2. Press **SELF CLEAN**. "3:00" appears in the display.
3. Press the **^** or **v** to select between 2, 3 or 4 hour. "CLn" appears in the display.

As soon as the controls are set, the motor driven lock will begin to close automatically and the "DOOR" and "LOCKED" indicator light will appear. **DO NOT** open the oven door while the light is flashing (it takes about 15 seconds for the oven door to lock).

4. Press **DELAY START**.
5. Enter the desired start time using the number pads **^** or **v** pads.
6. Wait 4 seconds for the controls to accept the set time.
7. The control will start the self-cleaning at the set start time, for the period of time previously selected.

#### When the Self-Clean Cycle is Completed

1. "**Hot**" will appear in the display. The time of day, the "DOOR" and "LOCKED" will remain in the display.
2. Once the oven has cooled down for approximately 1 HOUR, and the "DOOR" and "LOCKED" are no longer displayed, the oven door can then be opened.

#### Stopping or Interrupting a Self-Cleaning Cycle

If it becomes necessary to stop or interrupt a self-cleaning cycle due to excessive smoke or fire in the oven:

1. Press **CANCEL**.
2. The oven door can only be opened after the oven has cooled down for approximately 1 HOUR and the "DOOR" and "LOCKED" are no longer displayed.

### 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.

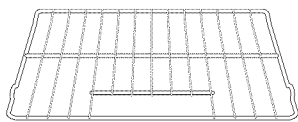
**DO NOT** force the oven door open. This can damage the automatic door locking system. Use caution and avoid possible burns when opening the door after the Self-Cleaning cycle has completed. The oven may still be **VERY HOT**.

# 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.
Easy Care™ Stainless Steel Oven Door and Decorative Trim	Your range finish is made with Easy Care™ Stainless Steel. Clean the stainless with warm soapy water using a clean sponge or cloth. Rinse with clean water and dry with a soft clean cloth. DO NOT use ANY store bought cleaners like Stainless Steel cleaners or any other types of cleaners containing any abrasive, chlorides, chlorines or ammonia. It is recommended to use mild dish soap and water or a 50/50 solution of water and vinegar.
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.



## CARE & CLEANING

### CLEANING THE COOKTOP, BURNER HEADS, CAPS & GRATES

The cooktop is designed to make cleaning easier. Because the gas burners are sealed, cleanups are easy when spills 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

- For proper gas flow and ignition of the burners — DO NOT allow spills, food, cleaning agents or any other material to enter the gas orifice opening.
- The cooktop is not removable. Do not attempt to remove or lift the cooktop.

#### ⚠ CAUTION

**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 avoid possible burns DO NOT attempt any of the following cleaning instructions provided before turning OFF all of the surface burners and allow them to cool.

Your appliance is shipped with the burner heads and burner caps in the correct locations. Before using your gas appliance be sure to:

- Follow installation instructions before operating.
- Remove all packing tape from cooktop area.

**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 burner grates are dishwasher safe and may be cleaned in the dishwasher. Remove any excessive soils before placing in the dishwasher.

**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.

**Cleaning the burner caps-** Should you ever need to remove the burner caps for cleaning, lift the burner cap off the burner head. Clean heavy soils with an absorbent cloth. Rinse with a clean, damp cloth and immediately thoroughly dry including the bottom and inside of the cap. Do not use harsh abrasive cleaners. They can scratch the porcelain on the cap. Do not clean burner caps in dishwasher.

#### ➔ IMPORTANT

When placing the burner caps on the cooktop, be sure the burner caps are seated firmly on top of burner heads. Improper flame size and uneven heating may result when any surface burners are turned ON and the burner caps are not seated correctly.

**Cleaning the burner heads-** Lift the burner cap from the burner head. The surface burner heads are secured to the cooktop and must be cleaned in place (except for the bridge burner, which is removable. See bridge burner assembly section for proper installation).

For proper gas flow it may be necessary to clean the burner heads 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 using a damp cloth. For stubborn soils located in the slots, use a small-gauge wire or needle to clean.

Should you experience ignition problems it may be that an ignition port hole is partially blocked with soil (see fig 1). With the burner head in place, use a small wire gauge needle or the end of a paper clip to clear the ignition port or ports.

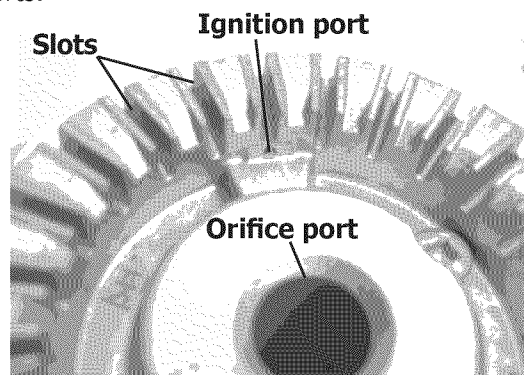


Figure 1- Cooktop regular burner head

## REMOVING AND REPLACING THE LIFT-OFF OVEN DOORS

### **CAUTION**

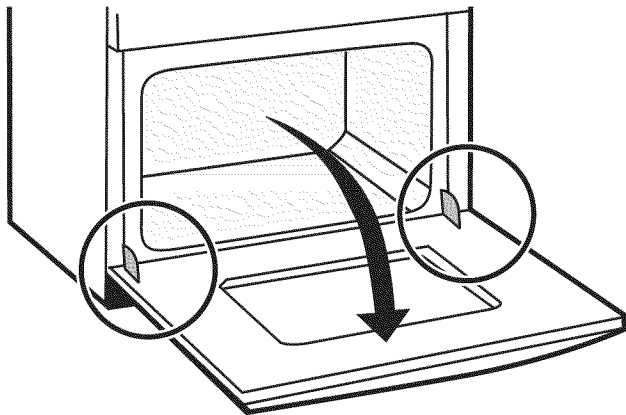
The door is heavy. For safe, temporary storage, lay the door flat with the inside of the door facing down.

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.

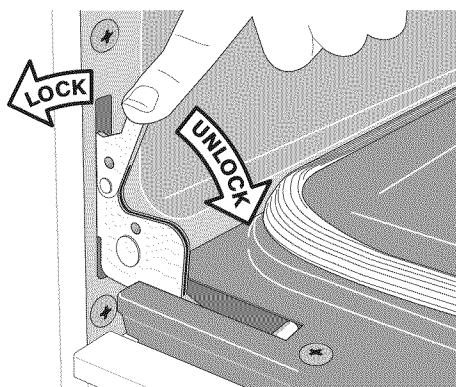
### To Remove Oven Door:

1. Open oven door completely (horizontal with floor - See Figure 1).



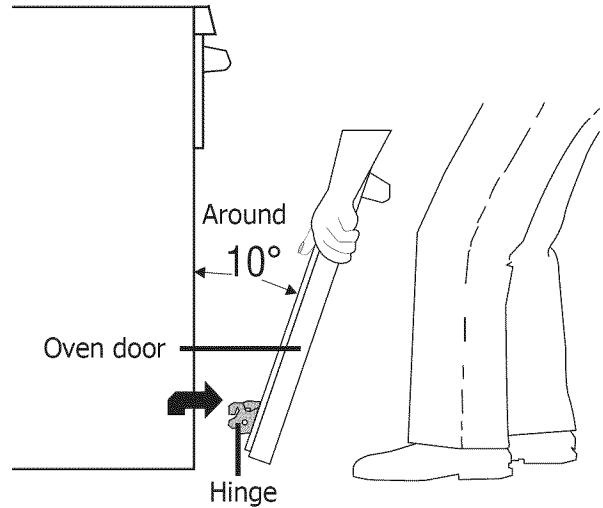
Door Hinge locations  
with oven door fully open  
**Figure 1**

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.



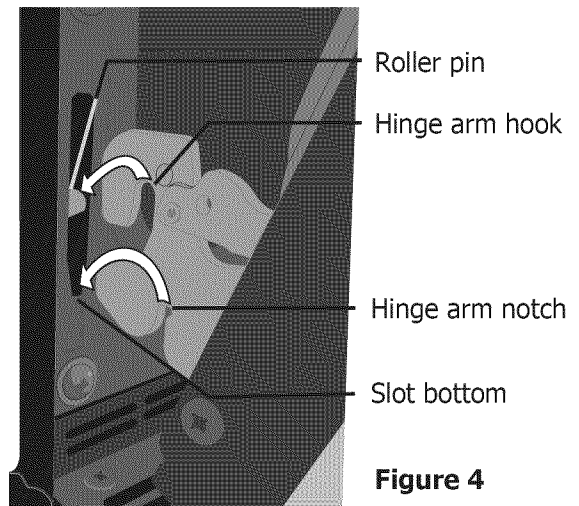
**Figure 2**

3. Firmly grasp both sides of oven door along the door sides (Do not use the oven door handle - See Figure 3).



**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).



**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.

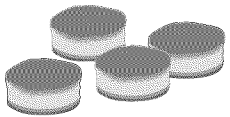
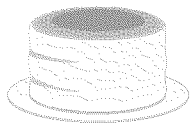
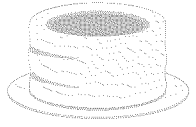
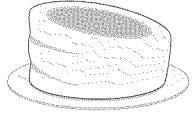

## BEFORE YOU CALL (Solutions to Common Problems)

### 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><b>Cookies and biscuits burn on the bottom.</b></p> 	<ul style="list-style-type: none"> <li>• Cookies and biscuits put into the oven before the preheating time is completed.</li> <li>• Oven rack overcrowded.</li> <li>• Dark pan absorbs heat too fast.</li> </ul>	<ul style="list-style-type: none"> <li>• Allow oven to preheat to the selected temperature before placing food in oven.</li> <li>• 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.</li> <li>• Use a medium-weight aluminum baking sheet.</li> </ul>
<p><b>Cakes too dark on top or bottom.</b></p> 	<ul style="list-style-type: none"> <li>• Cakes put into the oven before preheating time is completed.</li> <li>• Rack position too high or low.</li> <li>• Oven too hot.</li> </ul>	<ul style="list-style-type: none"> <li>• Allow oven to preheat to the selected temperature before placing food in the oven.</li> <li>• Use proper rack position for baking needs.</li> <li>• Set oven temperature 25°F/12°C lower than recommended.</li> </ul>
<p><b>Cakes not done in the center.</b></p> 	<ul style="list-style-type: none"> <li>• Oven too hot.</li> <li>• Incorrect pan size.</li> <li>• Pan not centered in oven.</li> </ul>	<ul style="list-style-type: none"> <li>• Set oven temperature 25°F/12°C lower than recommended.</li> <li>• Use pan size suggested in recipe.</li> <li>• 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.</li> </ul>
<p><b>Cakes not level.</b></p> 	<ul style="list-style-type: none"> <li>• Range not level.</li> <li>• Pan too close to oven wall or rack overcrowded.</li> <li>• Pan warped.</li> </ul>	<ul style="list-style-type: none"> <li>• 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.</li> <li>• Be sure to allow 5.1cm to 10.2cm (2" to 4") of clearance on all sides of each pan in the oven.</li> <li>• Do not use pans that are dented or warped.</li> </ul>
<p><b>Foods not done when cooking time is up.</b></p> 	<ul style="list-style-type: none"> <li>• Oven too cool.</li> <li>• Oven overcrowded.</li> <li>• Oven door opened too frequently.</li> </ul>	<ul style="list-style-type: none"> <li>• Set oven temperature 25°F/12°C higher than suggested and bake for the recommended time.</li> <li>• Be sure to remove all pans from the oven except the ones to be used for baking.</li> <li>• Open oven door only after shortest recommended baking time.</li> </ul>



## 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
<b>Range is not level.</b>	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.
<b>Cannot move appliance easily. Appliance must be accessible for service.</b>	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.
	Gas line is hard-plumbed. Have a flexible C.S.A international approved metal appliance connector installed.
<b>Entire range or oven does not operate.</b>	Make sure cord/plug is plugged tightly into outlet.
	Service wiring is not complete. Call an authorized servicer.
	Electrical power outage. Check house lights to be sure. Call your local electric company for service. Surface burners can be lit manually.
<b>*Oven control beeps and displays any F code error (ex.: F11)</b>	Electronic control has detected a fault condition. Press <b>CANCEL</b> to clear the display and stop beeping. Reprogram oven. If fault recurs, record fault number. Press <b>CANCEL</b> and call an authorized servicer for assistance.
<b>Oven light does not work.</b>	Replace or tighten bulb. See Changing Oven Light section in this Use & Care Guide. (2)
	Electrical power outage. Check house lights to be sure. Call your local electric company for service.
<b>Surface burners do not light.</b>	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.
	Be sure the gas supply to the range is turned "ON".
<b>Surface burner flame burns half way around.</b>	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.
<b>Surface burner flame is orange.</b>	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.
<b>Surface burner flame is too high or too low.</b>	Surface burner valves are not adjusted properly. Refer to your LP conversion instructions for guidance on how to adjust the valves.

## BEFORE YOU CALL (Solutions to Common Problems)

OCCURRENCE	POSSIBLE CAUSE/SOLUTION
<b>Poor baking results.</b>	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.
<b>Fan noise during cooking operation.</b>	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.
<b>Flames inside oven or smoking from vent.</b>	Excessive spillovers in oven. Set self-clean cycle for a longer cleaning time. 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.
<b>Oven smokes excessively during broiling.</b>	Meat is too close to the element. Reposition the rack to provide proper clearance between the meat and the oven boil element. 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. 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. 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. Oven door is open. Oven door should be closed when broiling.
<b>Self-cleaning cycle does not work.</b>	Control(s) not set properly. Follow instructions under "Oven Cleaning" in the Electronic Oven Control Guide. 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.
<b>Soil not completely removed after self-cleaning cycle.</b>	Set Self-Clean cycle for a longer cleaning time. 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.
<b>Excessive smoking from oven vent.</b>	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**  
**Electrolux Home Products, Inc.,**  
**10200 David Taylor Drive**  
**Charlotte, NC 28262**



**Canada**  
**1.800.265.8352**  
**Electrolux Canada Corp.**  
**5855 Terry Fox Way**  
**Mississauga, Ontario, Canada**  
**L5V 3E4**