

FRIGIDAIRE

All about the

Use & Care

of your Gas Range

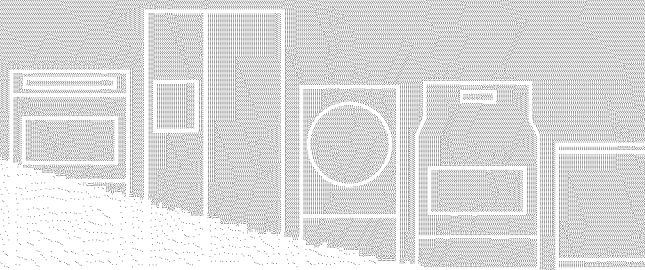


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PRODUCT RECORD AND REGISTRATION

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Thank you for choosing **Frigidaire**.

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

Need help??

Visit the Frigidaire web site at www.frigidaire.com

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

Read this Use & Care manual.

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

If you received a damaged range ...

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

Save time and money.

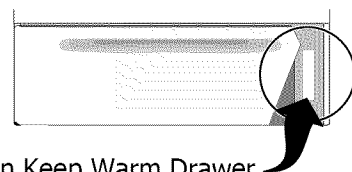
Check the section titled "Before You Call". This section helps step you through some common problems that might occur.

If you do need service, help is only a phone call away. Call Frigidaire Customer Services at **1-800-944-9044**.

Product Registration

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

Serial plate location



Serial plate location; open Keep Warm Drawer (some models) or storage drawer (some models).

Record model & serial numbers here

Purchase date

Model number

Serial number

IMPORTANT SAFETY INSTRUCTIONS

Read all instructions before using this appliance.

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

Definitions

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

! WARNING

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

! CAUTION

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

➔ IMPORTANT

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

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

! WARNING

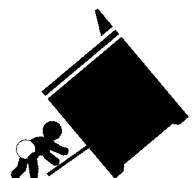
If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

FOR YOUR SAFETY:

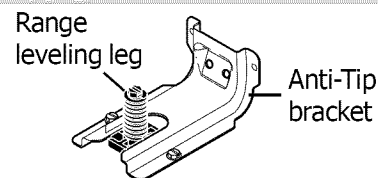
- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- **WHAT TO DO IF YOU SMELL GAS:**
 - Do not try to light any appliance.
 - Do not touch any electrical switch; do not use any phone in your building.
 - Immediately call your gas supplier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

! WARNING

Tip Over Hazard



- A child or adult can tip the range and be killed.
- Verify the anti-tip device has been installed to floor or wall.
- Ensure the anti-tip device is re-engaged when the range is moved to floor or wall.
- Do not operate the range without the anti-tip device in place and engaged.
- Failure to follow these instructions can result in death or serious burns to children and adults.



To check if the anti-tip bracket is installed properly, use both arms and grasp the rear edge of range back. Carefully attempt to tilt range forward. When properly installed, the range should not tilt forward.

Refer to the anti-tip bracket **installation instructions** supplied with your range for proper installation.

Save these instructions for future reference.

IMPORTANT SAFETY INSTRUCTIONS

WARNING

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

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

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

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

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

CAUTION

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

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

IMPORTANT

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

CAUTION

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

IMPORTANT SAFETY INSTRUCTIONS

IMPORTANT INSTRUCTIONS FOR USING YOUR COOKTOP

WARNING

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

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

IMPORTANT INSTRUCTIONS FOR USING YOUR OVEN

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

IMPORTANT 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.

IMPORTANT SAFETY INSTRUCTIONS

SELF-CLEANING OVENS

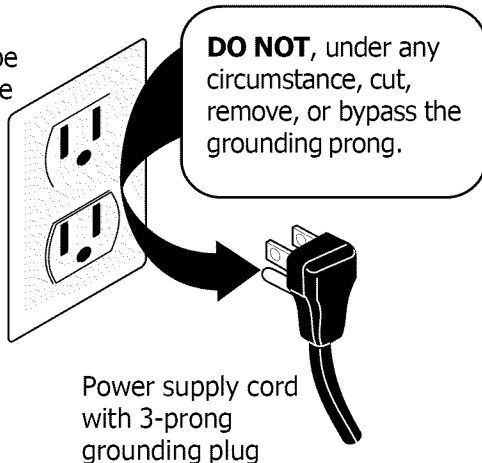
- **Clean in the self-cleaning cycle only the parts listed in this Use & Care Manual.** Before self-cleaning the oven, remove the broiler pan and any utensils or foods from the oven.
- **Do Not Use Oven Cleaners**—No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.
- **Do Not Clean Door Gasket**—The door gasket is essential for a good seal. Care should be taken not to rub, damage or move the gasket.
- 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.

IMPORTANT INSTRUCTIONS FOR CLEANING YOUR RANGE

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

Grounding Instructions

Grounding type wall receptacle



WARNING

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

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

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

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

See the **Installation Instructions** packaged with this range for complete installation and grounding instructions.

Conversion to Liquefied Petroleum Gas

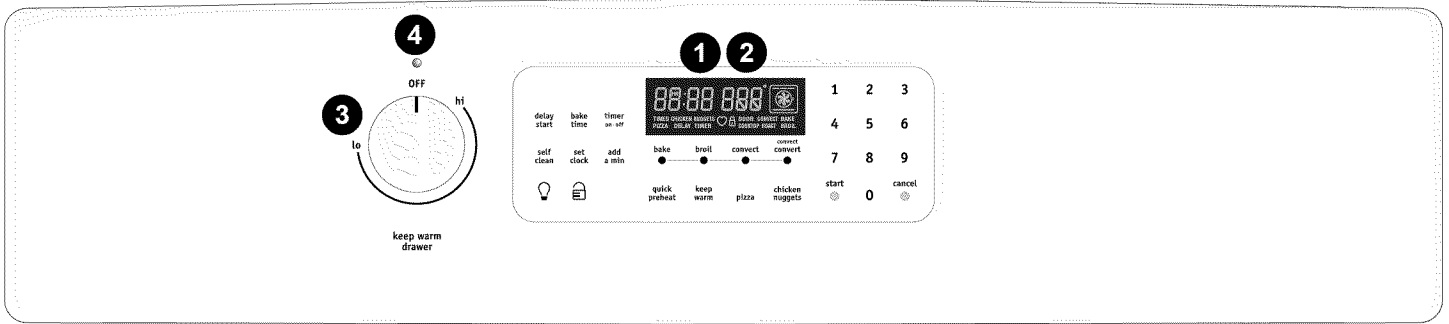
WARNING

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. Gas conversion, the L. P. Gas 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 read and follow the L. P. Gas Conversion Kit installation instructions carefully.

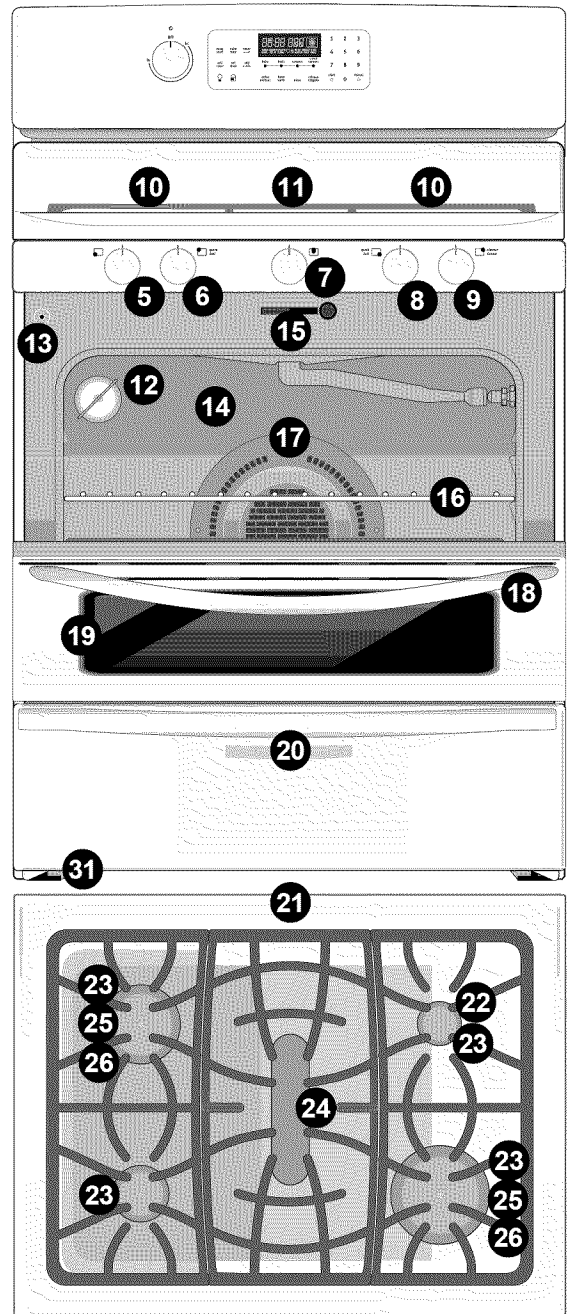
FEATURES AT A GLANCE



Your gas range features include:

1. Electronic oven control with kitchen timer.
2. Convection (convection) cooking control included (some models).
3. Keep Warm Drawer control knob.
4. Keep Warm Drawer indicator light.
5. Left front burner valve and control knob.
6. Left rear burner valve and control knob.
7. Center burner valve and control knob (some models).
8. Right front burner valve and control knob.
9. Right rear burner valve and control knob.
10. Burner grates (colors vary with model).
11. Center burner grate (some models).
12. Oven interior light with removable cover.
13. Automatic oven door light switch (some models).
14. Self-cleaning oven interior.
15. Self-clean door latch.
16. Adjustable interior oven rack(s) including Effortless Oven Rack™ system (not shown-some models).
17. Convection fan (some models).
18. Large 1-piece oven door handle.
19. Full width oven door with window.
20. Keep Warm Drawer (some models) or storage drawer (some models) with large 1-piece handle.
21. Easy to clean upswept cooktop.
22. 5,000 BTU simmer burner (some models).
23. 9,000 BTU standard burner (some models).
24. Center burner (some models).
25. 12,000 BTU Quick Boil burner (some models).
26. 14,000 (some models) or 17,000 BTU Quick Boil burner (some models).
27. Broil pan (some models).
28. Broil pan insert (some models).
29. Roasting rack (some models).
30. Cast-iron center griddle grate (some models).
31. Leveling legs and **anti-tip** bracket (included).

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



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

BEFORE SETTING OVEN CONTROLS

Oven vent location

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

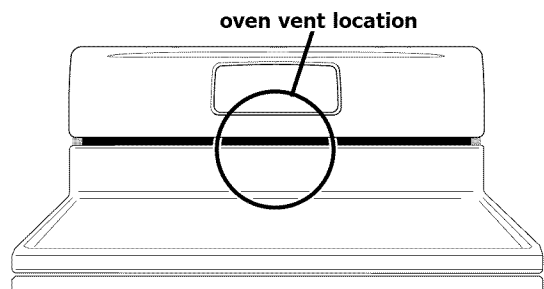


Fig. 1

Removing, replacing & arranging racks

CAUTION

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

To remove -

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

To replace -

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

Arranging -

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

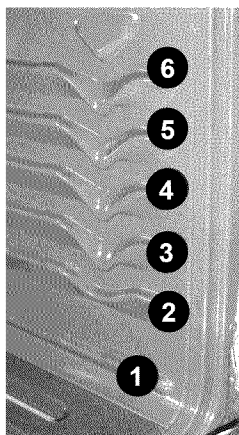
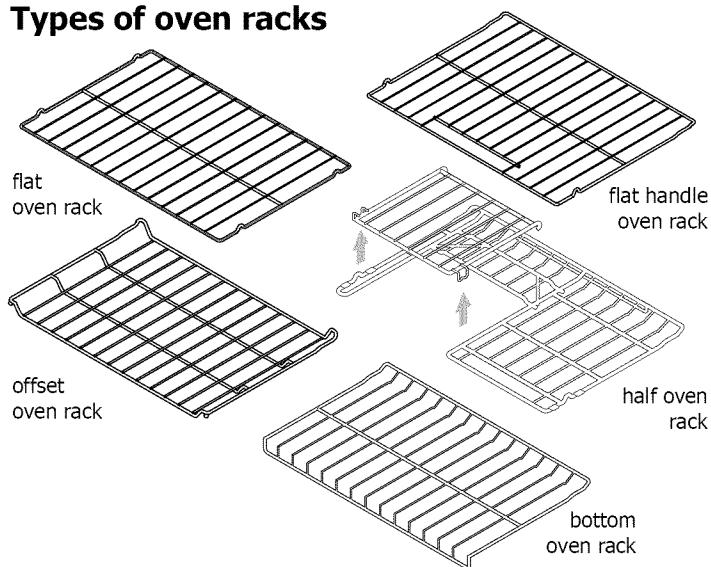


Fig. 2

Recommended oven rack positions by food type (See Fig. 2)

| Food type | Position |
|---|-----------|
| Broiling meats | See broil |
| Cookies, cakes, pies, biscuits & muffins | 3 or 4 |
| Frozen pies, angel food cake, yeast, bread and casseroles | 1 or 2 |
| Small cuts of meat or poultry | 1 or 2 |
| Turkey, roast or ham | 1 |

Types of oven racks



The **flat oven rack** or **flat handle oven rack** (some models) is suitable for most cooking needs. The **half rack** (some models) design comes with a removable section that allows for taller cooking utensils. The **offset oven rack** (some models) is designed to place the base of the rack about 1/2 of a rack position lower than normal. This rack design provides several additional possible positions between the standard positions. To maximize oven cooking space place the **bottom oven rack** (some models) in the lowest rack position for baking or roasting large cuts of meat.

Air circulation in the oven

For best baking results allow 2-4" (5-10 cm) around the cookware for proper air circulation and be sure pans and cookware do not touch each other, the oven door, sides or back of the oven cavity. Hot air must be able to circulate around the cookware in the oven for even heat to reach around the food (See Fig. 3).

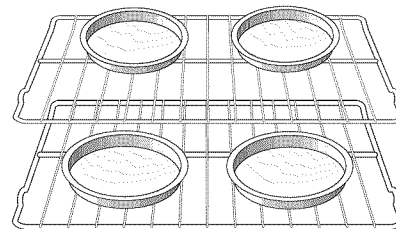


Fig. 3

Baking layer cakes with 1 or 2 oven racks

For best results when baking cakes or cookies using 2 oven racks, place cookware on rack in positions 2 and 4. For best results when baking cakes or cookies using a single oven rack, place cookware on rack in positions 3 or 4 (See Fig. 2).

BEFORE SETTING OVEN CONTROLS

Effortless™ Oven Rack system

Some models are equipped with a special oven rack system that automatically partially extends the oven rack from the interior oven glides to assist in easier access to your food items. This feature works whenever the oven door is opened or closed.

CAUTION

Make sure the oven and oven racks are **COMPLETELY** cool and safe to touch before attempting to assemble or disassemble the Effortless™ Oven Rack system. **Never pick up hot oven rack parts.**

IMPORTANT

REMOVE ALL OVEN RACKS and accessories before starting a self-clean cycle. If the oven racks are left in the oven during the self-clean cycle, the glide ability of the Effortless™ Oven Rack system will be damaged and will cause oven racks to lose their shiny finish and or turn blue. Remove **ALL** oven racks and clean according to instructions provided in the Care & Cleaning section of this manual.

To assemble the Effortless™ Oven Rack system:

1. Locate all required parts. You will need the supplied oven rack (Effortless™ Oven Rack is a flat rack with a special **dark coating** on the **left and right rack sides**) and the 2 supplied chrome connector arms.
2. Open the oven door. Be sure the oven is completely cool before proceeding.
3. Place the oven rack in positions **2, 3 or 4 only** (see previous page to verify positions). Be sure the rack connector brackets are at the rear of the range and pointing towards oven bottom (See Fig. 2).
4. Assemble one connector arm at a time. With the oven door open and the oven rack in place, install one end of the connector arm to the hole in the **door connector bracket** (Fig. 1) and the other end in the hole in the **rack connector bracket** (Fig. 2 and as in Fig. 3). The oven rack may need to be adjusted in or out in the rack position to match the length of the connector arm.
5. While holding the connector arm in place, twist the connector arm so the ends of the connector arm point **upwards** (See Figs. 4 & 5). The connector arm should now be locked into position.
6. Repeat steps 4 and 5 for the other connector arm.
7. Once both connector arms are properly in place, be sure to test the oven rack operation by gently closing the oven door. The oven rack should move in and out of the oven freely when the door is opened or closed.

IMPORTANT

Only the Effortless™ Oven Rack system should be used in oven rack position 2. Placing **ANY** other rack in oven rack position 2 **will prevent the oven door from fully closing** and **may** damage the oven door, oven cavity or the door connector brackets.

If the rack system is not assembled with the connector arms the Effortless™ Oven rack may be used in oven rack positions 2 thru 6. Do not attempt to use the Effortless™ Oven rack in rack position 1.

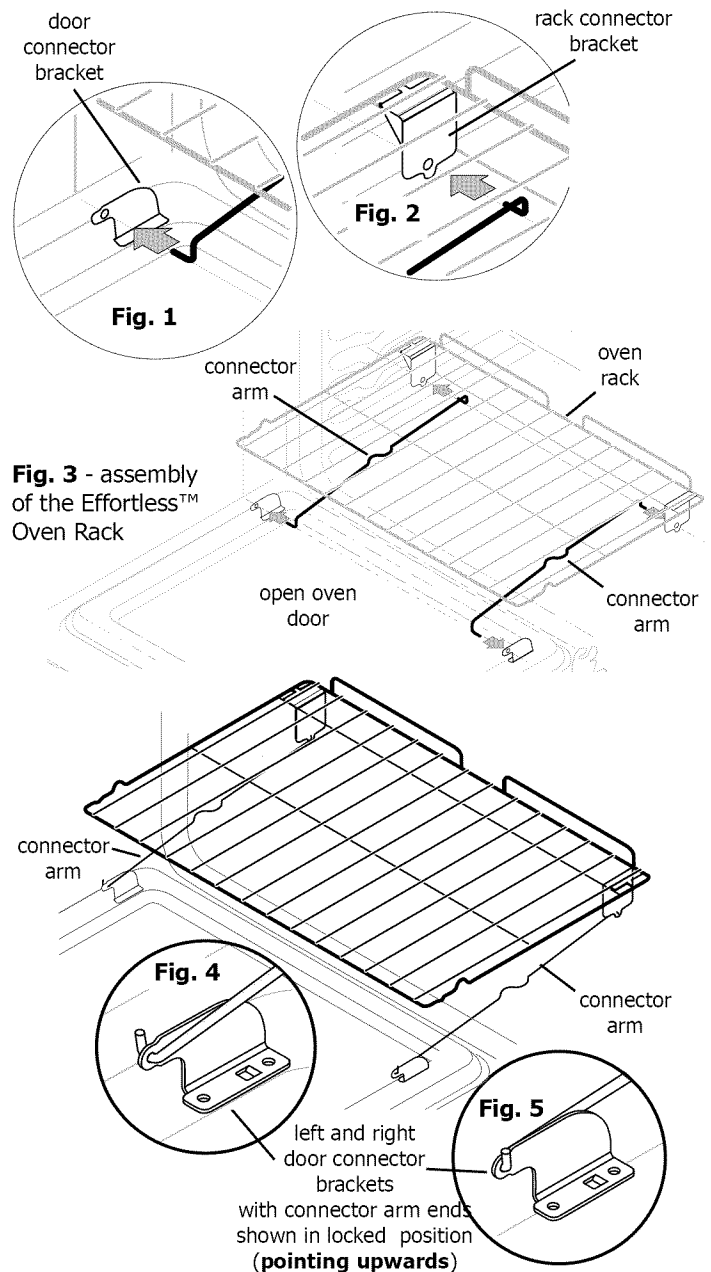


Fig. 6 - Effortless™ Oven Rack after assembly

BEFORE SETTING SURFACE CONTROLS

Using proper cookware

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

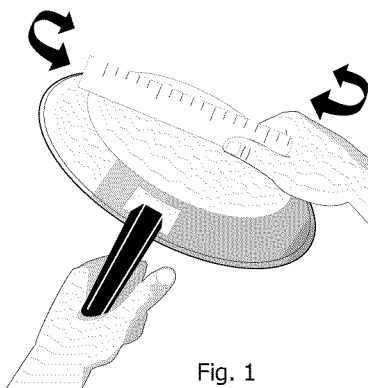


Fig. 1

! CAUTION

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

➔ IMPORTANT

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

ℹ NOTE

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

Cookware material types

The most popular materials available are:

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

Copper - Excellent heat conductor but discolors easily.

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

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

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

Glass - Slow heat conductor.

Set proper burner flame size

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

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

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

| 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. |

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

Fig. 2

! CAUTION

Never operate a surface burner with the gas flame setting beyond the outer edge of a cooking utensil. A high flame wastes energy, and increases your risk of being burned by the flame (Fig. 3).

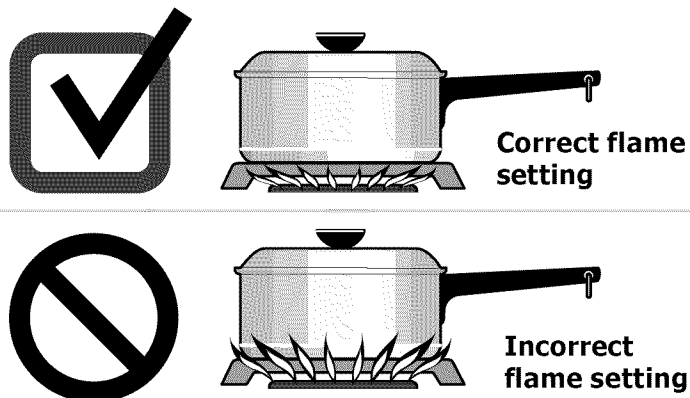


Fig. 3

SETTING SURFACE CONTROLS

Setting surface controls

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

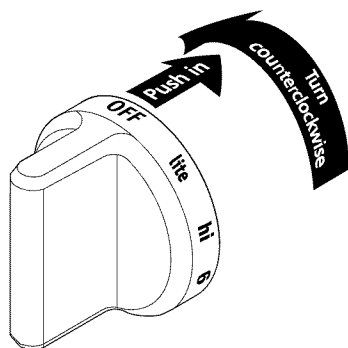


Fig. 1

The smaller **simmer** burner (some models) is ideal for simmering delicate sauces, etc. The standard size (9,500 BTU) burners may be used for most surface cooking needs.

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

Setting surface burners

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

CAUTION

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

IMPORTANT

In the event of an electrical power outage, the surface burners may 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 push in and turn knob to desired setting. Use caution when lighting surface burners manually.

NOTE

DO NOT operate a surface burner with the knob left in the LITE position. The electronic ignitor will continue to spark if a surface control knob is left in the LITE position. When setting any surface control knob to the LITE position, all electronic ignitors will spark at the same time. However, only the surface burner you are setting will ignite.

Using the griddle grate (some models)

When cool remove the center burner grate and carefully replace with the center griddle grate (if equipped). Preheat the griddle for 5 minutes using a medium to medium low center burner setting. Slow preheat ensures even heat distribution later during the cooking process.

DO NOT preheat the griddle using a **hi** (high) setting. Preheating on high may warp the griddle and prevent even heat distribution.

After each use:

- To prevent rusting, store griddle grate in a dry place and keep uncovered.
- After each use, clean griddle grate with a stiff brush and hot water only.
- Dry immediately and apply a light coating of vegetable oil to griddle before storing.
- **Do not clean griddle grate in the dishwasher.**

Home Canning

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

- Use only quality flat bottom canners when home canning. Use a straight-edge to check canner bottom (see "Cookware material types" in the **Before setting surface controls** section).
- Start with hot tap water to bring water to boil more quickly.
- Use the highest heat setting when first bringing the water to a boil. Once boiling is achieved, reduce heat to lowest possible setting to maintain that boil.

OVEN CONTROL FUNCTIONS

READ THE INSTRUCTIONS CAREFULLY BEFORE USING THE OVEN.

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

bake time — Use to enter the length of baking time needed.

timer on / off — Use to set or cancel the minute timer.

bake — Use to enter the normal Bake feature.

broil — Use to set broil feature.

convect — Use to set the convection bake or roast features.

convect convert — Use to convert a standard bake recipe to a convection bake recipe.

0 thr 9 number pads — Use to enter temperature and times.

delay start — Use with **bake, convection, convect convert** and **self-clean** features to program a delayed timed bake or delayed self-cleaning cycle.

self-clean — Use to set a 2, 3 or 4 hour self-clean cycle.

set clock pad — Use to set the time of day.

oven light — Use to turn the oven light ON and OFF.

oven lockout — Use to activate oven lockout setting.

quick preheat — Use to quickly preheat the oven.

keep warm — Use to set the keep warm features.

chicken nuggets — Use to set the chicken nuggets feature.

start — Use to start all oven features (not used with oven light).

cancel — Use to cancel any oven mode previously entered except the oven lockout, time of day & minute timer. Press **cancel** to stop cooking.

Minimum & maximum control settings

All of the features listed 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 Oven Lockout pad is delayed by 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 | Min. temp. /time | Max. temp. /time |
|---------------------|------------------|------------------|
| quick preheat temp. | 170°F / 77°C | 550°F / 288°C |
| bake temp. | 170°F / 77°C | 550°F / 288°C |
| broil temp. | 400°F / 205°C | 550°F / 288°C |
| timer | 1 Min. | 11 Hrs. 59 Mins. |
| self-clean time | 2 hours | 4 hours |
| convect bake | 300°F / 149°C | 550°F / 288°C |
| convect roast | 300°F / 149°C | 550°F / 288°C |
| convect broil* | 300°F / 149°C | 550°F / 288°C |
| pizza | 300°F / 149°C | 550°F / 288°C |
| chicken nuggets | 300°F / 149°C | 550°F / 288°C |

*some models

SETTING OVEN CONTROLS

Setting the clock

When the range is first powered up, "12:00" will flash in the display (See Fig. 1).

To set the clock to 1:30:

| Step | Press |
|-----------------------------|------------------|
| 1. Press set clock . | set clock |
| 2. Enter 1:30 . | 1 3 0 |
| 3. Press start . | start |

NOTE

It is recommended to always set the clock for the correct time of day before using the appliance. The clock cannot be changed whenever any timed or delayed time feature is active.



Fig. 1

Changing between continuous bake setting or 6-Hour Energy Saving feature

The oven control has a factory preset built-in 6 Hour Energy Saving feature that will turn off the oven if the oven is left on for more than 6 hours. The control may be programmed to override this feature to continuously bake.

To turn off 6-Hour Energy saving mode:

| Step | Press |
|---|-----------------------|
| 1. Press and hold timer on•off for 6 seconds. | timer on • off |
| 2. Press self-clean to toggle between "6 Hr OFF" (Fig. 2) or "StAY On" (Fig. 3). Select "StAY On" to turn off 6-Hour Energy Saving mode. | self clean |
| 3. Press start to accept. | start |



Fig. 2



Fig. 3

Setting 12 or 24 hour display modes

The clock display mode allows you to choose between 12 or 24 hr mode. The factory pre-set clock display mode is 12 hr. See the example below to change the default mode to 24 hr display.

To set 12 or 24 hour mode:

| Step | Press |
|--|-------------------|
| 1. Press and hold set clock for 6 seconds. | set clock |
| 2. Press self-clean to toggle between "12 Hr dAY" or "24 Hr dAY" display modes (See Figs. 4 & 5). | self clean |
| 3. Press start to accept. | start |



Fig. 4



Fig. 5

Changing oven temperature display

The oven control is preset to display °F (Fahrenheit) when shipped from the factory.

To change the temperature to display °C (Celsius) (oven should not have bake or self-clean active when setting this feature):

| Step | Press |
|---|-------------------|
| 1. Press and hold broil for 6 seconds. | broil |
| 2. Press self-clean to toggle between "FAhrn ht" or "CELSIUS" temperature display modes (Figs. 6 & 7). If Celsius display is needed, select "CELSIUS". | self clean |
| 3. Press start to accept. | start |



Fig. 6



Fig. 7

SETTING OVEN CONTROLS

Setting a silent control

Silent mode allows the oven control to operate without sounds. The control may be programmed for silent operation and later returned to operating with all the normal sounds.

To set silent mode:

- | Step | Press |
|--|--------------------|
| 1. Press and hold delay start for 6 seconds. | delay start |
| 2. Press self-clean to toggle between "bEEP On" or "bEEP OFF". Select "bEEP OFF" for silent mode. (Figs. 1 & 2) | self clean |
| 3. Press start to accept | start |



Fig. 1




Fig. 2


Setting oven lockout

The control may be programmed to lock the oven door and lockout the oven control pads.

To set the oven lockout feature:

- | Step | Press |
|---|---|
| Press and hold lock pad for 3 seconds. "door Loc" will appear in the display until the oven door is completely locked. |  |

To unlock the oven lockout feature:

- | Step | Press |
|---|---|
| Press and hold lock pad for 3 seconds. Once the oven door has unlocked the "door Loc" message will no longer display (See Fig. 3). |  |

NOTES

DO NOT attempt to open the oven door while the "door Loc" (door lock) message is visible. Allow 15 seconds for the oven door to completely lock. Once the oven door has locked, the current time of day will reappear in the display. If a control pad is pressed when the oven lockout feature is active the control may triple beep which indicates the keypad action is not available when the oven lockout is active.



Fig. 3

Setting the minute timer

The timer allows you to track your cooking times without interfering with the cooking process. The timer may be set from 1 minute up to 11 hours and 59 minutes.

To set the timer for 5 minutes:

- | Step | Press |
|--------------------------------|---------------------|
| 1. Press timer on•off . | timer on•off |
| 2. Enter 5 minutes. | 5 |
| 3. Press start . | start |
- Press **timer on•off** to turn the minute timer off.

NOTES

The minute timer will display hours and minutes until 1 hour remains on the timer. Once less than 1 hour remains, the display will count down in minutes and seconds. Once the timer has less than 1 minute remaining only seconds will display.

The minute timer **does not** start or stop the cooking process. It serves as an extra timer in the kitchen that will beep when the set time has run out. The minute timer can be used alone or while using any of the other oven features.

When the minute timer is in use during a cooking process, the minute timer will be shown in the display. To view the status of other features, press the pad once for the other feature to view the status of that feature.

Add a minute feature

Use the add 1 minute feature to set additional minutes to the timer. Each press of the key pad will add 1 additional minute. If add a minute key pad is pressed when the timer is not active, the timer will begin counting down from 1 minute.

To add 2 additional minutes to the active timer:

- | Step | Press |
|----------------------------------|------------------|
| Press add a minute twice. | add a min |

SETTING OVEN CONTROLS

Setting quick preheat

Use the quick preheat feature when using **single rack baking** to quickly heat the oven to bake temperatures. A reminder tone will sound indicating when to place the food in the oven.

For batter and dough-based baked goods such as cakes, pastries, and breads, use the standard bake function for best results.

When the oven is finished preheating **quick preheat** will become just like the **bake** feature and continue to bake until cancelled.

To set quick preheat with a default oven set temperature of 350°F:

| Step | Press |
|-------------------------------------|----------------------|
| 1. Press quick preheat . | quick preheat |
| 2. Press start (See Fig. 1). | start |

Setting bake

Use the bake feature to cook most food items that require normal cooking temperatures. A reminder tone will sound once the oven reaches the set temperature. Bake can be set at any temperature from 170°F to 550°F.

To set bake using a default temperature of 350°F:

| Step | Press |
|------------------------|--------------|
| 1. Press bake . | bake |
| 2. Press start | start |

To set bake for oven temperature of 425°F:

| Step | Press |
|------------------------|--------------|
| 1. Press bake . | bake |
| 2. Enter 425 . | 4 2 5 |
| 3. Press start | start |

IMPORTANT

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

NOTES

The oven will bake no longer than 6 hours from the last time the oven door was opened.

If you wish to continuously bake, see "Changing between continuous bake setting or 6-Hour Energy Saving feature" for further information.

Setting bake time

Use the timed bake feature to automatically turn the oven off after a desired length of time.

WARNING

FOOD POISONING HAZARD. Do not let food sit for more than one hour before or after cooking. Doing so can result in food poisoning or sickness.

To set bake to end after 30 minutes:

| Step | Press |
|-----------------------------|------------------|
| 1. Press bake time . | bake time |
| 2. Enter 30 minutes. | 3 0 |
| 3. Press start . | start |
| 4. Press bake . | bake |
| 5. Press start . | start |

When the set bake time runs out:

1. "**END**" will appear in the display window and the oven will shut-off automatically.
2. The control will beep 3 times every 30 seconds as a reminder until the **cancel** key pad is pressed.

NOTES

The default maximum **bake time** setting is 6 hours.

After the **bake time** feature has been activated, press the **bake time** pad to display the bake time remaining.

The **bake time** feature may be set with the **convect bake** and **convect roast** features. Bake time will not operate with the broil feature.

SETTING OVEN CONTROLS

To program oven for delay start time and to shut-off automatically



WARNING

FOOD POISONING HAZARD. Do not let food sit for more than one hour before or after cooking. Doing so can result in food poisoning or sickness.

The delay start feature allows you to set a start and end time to the cooking process. Prior to setting a delay start, be sure the **time of day is set** correctly.

If the delay start needs to be set more than 12 hours in advance (12-24 hours), the control must first be programmed for 24 hour display mode. See "Setting 12 or 24 hour display modes" section.

To program the oven for a delay start and to shut-off automatically (example for baking at 375°F for 50 minutes and starting at 5:30):

| Step | Press |
|---|--------------|
| 1. Press bake time . | bake time |
| 2. Enter 50 minutes. | 5 0 |
| 3. Press start . | start |
| 4. Press delay start (See Fig. 1). | delay start |
| 5. Enter 530 . | 5 3 0 |
| 6. Press start . | start |
| 7. Press bake . | bake |
| 8. Enter 375 . | 3 7 5 |
| 9. Press start . | start |

When the set bake time runs out:

1. "**END**" will appear in the display window and the oven will shut-off automatically (See Fig. 2).
2. The control will beep 3 times every 30 seconds as a reminder until the **cancel** key pad is pressed.



Fig. 1

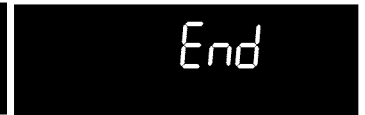


Fig. 2



NOTES

- Once the **delay start** feature has reached the set delayed start time (started cooking), press the **bake time** keypad once to display the bake time remaining.
- The **delay start** feature may be used with the **convect** or **convect convert** cooking features. Bake time or delay start cannot be set with the **broil** feature.

Convect (all models)

Benefits of the convect features

- Foods will cook faster, saving time and energy
- Multiple oven rack baking
- No special pans or bakeware needed

Convect uses a fan to circulate the oven's heat uniformly and continuously around the oven. Heated air flows around the food from all sides, sealing in juices and flavors. Breads and pastries brown more evenly. This improved heat distribution allows for fast, even cooking and browning results. It also provides better results when baking using multiple oven racks. Compared to most foods prepared in a standard oven, the convect feature will cook foods faster and more evenly.

Suggestions for convect baking

- For optimum cooking results it is recommended to preheat the oven when baking foods such as cookies, biscuits and breads.
- Reduce oven temperature 25°F from recipe's recommended oven temperature. Follow the remainder of the recipe's instructions using the minimum recommended cook time.
- When using 2 oven racks at the same time, place in positions 2 & 5 for best results (Fig. 1).
- Layer cakes will have better results using the normal **bake** feature.

Convect bake (all models)

To set convect (convection bake) with a default oven set temperature of 350°F:

- | Step | Press |
|-------------------------------------|----------------|
| 1. Press convect . | convect |
| 2. Press start (See Fig. 2). | start |



Fig. 2

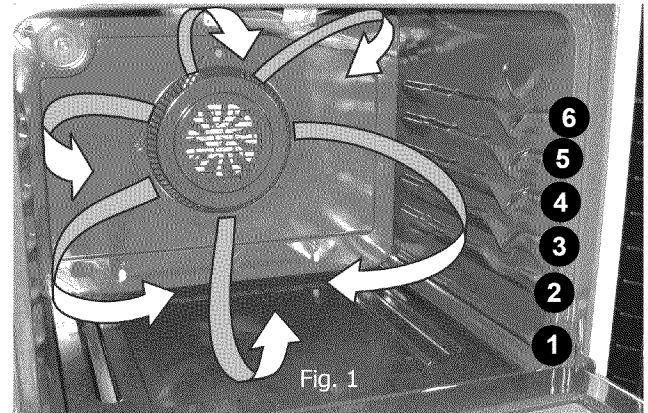


Fig. 1

NOTE

When choosing between the **convect** features, use the convect key pad to **toggle between the convect bake or convect roast** choices.

Convect roast (all models)

Meats cooked with **convect roast** will be juicer and poultry will be crisp on the outside while staying tender and moist on the inside.

Suggestion for convect roasting

1. Preheating is not necessary when roasting foods using **convect roast**.
2. Since **convect roast** cooks food faster, reduce the cook time by 25% from the recommended cook time of your recipe (check the food at this time). If necessary, increase cook time until the desired doneness is obtained.
3. Do not cover foods when dry roasting - this will prevent the meat from browning properly.

To set convect roast (convection roast) with a default oven set temperature of 350°F:

- | Step | Press |
|-------------------------------------|----------------|
| 1. Press convect . | convect |
| 2. Press convect again. | convect |
| 3. Press start (See Fig. 3). | start |



Fig. 3

NOTES

- When using the convect bake feature cook time reductions may vary depending on the amount and type of food being cooked.
- **The convection fan will take 6 minutes to begin rotating** once convect bake or convect roast has been activated.

SETTING OVEN CONTROLS

Setting convect (convection) convert

The convect convert feature allows you to convert any baking recipe using the convect (convection) feature. The control uses the normal recipe settings and adjusts to a lower temperature for convection baking.

Convect convert can only be used with the convect bake feature.

To set convect using default oven set temperature of 350°F and adding the convect convert:

| Step | Press |
|-----------------------------------|------------------------|
| 1. Press convect . | convect |
| 2. Press convect convert . | convect convert |



Fig. 1

NOTES

- When convect convert is used with a cook time or a delay start setting, the convect convert feature will display a "**CF**" for **check food** when the bake time is 75% complete (See Fig. 1). At this time the oven control will sound 1 long beep at regular intervals until the set cook time has finished.
- **The convection fan will take 6 minutes to begin rotating** once the convect convert feature has been activated.
- When using convect convert cook time reductions may vary depending on the oven set temperature.
- The minimum amount of cook time allowed using the convect convert feature with a **bake time** or a **delay time bake** setting is 20 minutes.
- Layer cakes will have better results using the normal **bake** feature.

SETTING OVEN CONTROLS

Broil

Use the broil feature to cook meats that require direct exposure to flame heat for optimum browning results. When broiling always remember to arrange the oven racks while oven is still cool. Position the oven rack as suggested in the **broil settings table** (See Fig. 4).

To set broil:

- | Step | Press |
|---|--------------|
| 1. Prepare the food item for broil. | |
| 2. Position the interior oven rack while cool. For best browning results, preheat oven for five minutes before adding food item. | |
| 3. Place food item on rack in position as recommended. Close the oven door. | |
| 4. Press broil . | broil |
| 5. Press start (See Fig. 3). Turn food item over when needed. | start |



Fig. 3

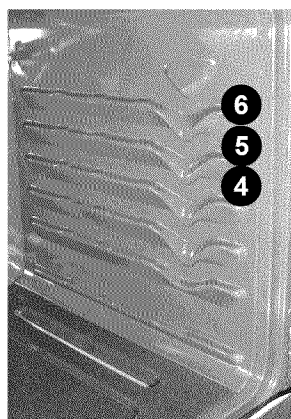


Fig. 1

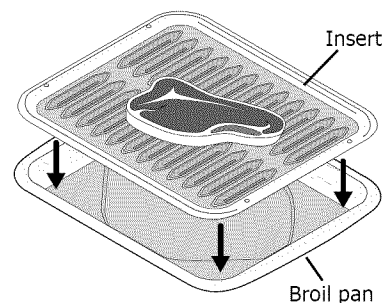


Fig. 2

! WARNING

Should an oven fire occur, close the oven door and turn the oven OFF. If the fire continues, use a fire extinguisher. **DO NOT** put water or flour on the fire. Flour may be explosive.

! CAUTION

The broiler pan and the insert (some models) allows grease to drain and be kept away from the high heat of the broiler. **DO NOT** use the pan without the insert (Fig. 2). **DO NOT** cover the insert with foil; the exposed grease could ignite. **DO NOT** use the broil pan without the insert or cover the insert with **aluminum foil**. The exposed fat could ignite. To insure proper broiling results use **ONLY** Electrolux Home Products, Inc. approved broil pan & insert.

! NOTES

- Always pull the oven rack out to the stop position before turning or removing food item.
- Bake time or delay start cannot be set with the **broil** feature. Broil times are usually short; watch the food item carefully whenever broiling.

Suggested broil settings table (gas oven)

| Food | Rack position | Setting | Cook time in minutes | | Doneness |
|-----------------------|---------------|---------|----------------------|----------|-------------|
| | | | 1st side | 2nd side | |
| Steak 1" thick | 5th or 6th* | 550°F | 8 | 6 | Medium |
| Steak 1" thick | 5th or 6th* | 550°F | 10 | 8 | Medium-well |
| Steak 1" thick | 5th or 6th* | 550°F | 11 | 10 | Well |
| Pork chops 3/4" thick | 5th | 550°F | 12 | 8 | Well |
| Chicken-bone in | 4th | 450°F | 25 | 15 | Well |
| Chicken-boneless | 5th | 450°F | 10 | 8 | Well |
| Fish | 5th | 550°F | - as directed - | | Well |
| Shrimp | 4th | 550°F | - as directed - | | Well |
| Hamburger 1" thick | 6th* | 550°F | 12 | 10 | Medium |
| Hamburger 1" thick | 5th | 550°F | 14 | 12 | Well |

*Use the off-set rack if you choose to use rack position 6.

Fig. 4

SETTING OVEN CONTROLS

Setting pizza feature

For your convenience the pizza feature provides 2 different settings. You may use the pizza feature whether starting with fresh or frozen pizza.

To set the pizza feature:

- | Step | Press |
|--|--------------|
| 1. Press pizza once to cook frozen pizza (Fig.1) or twice when setting for fresh pizza (Fig. 2). You may adjust the oven temperature to fit your needs. | pizza |
| 2. Press start | start |

NOTES

Use only 1 oven rack for best results when using the pizza feature.

The pizza setting is not timed. Be sure to monitor the time needed to finish cooking the pizza.

Follow package directions for cook time. Check pizza at the minimum recommended time.

The preset oven temperature for the frozen pizza setting is 425°F and the fresh pizza is 400°F.



Fig. 1



Fig. 2

Setting chicken nuggets feature

Use the chicken nuggets feature to cook convenience style chicken nuggets. The user may change the temperature or bake time at any time to fit their needs. Once the 20 minute preset cook time is finished the chicken nuggets feature will automatically set the oven to the **keep warm** feature for 3 hours. You may **cancel** the keep warm at any time if not needed.

To set the chicken nuggets feature:

- | Step | Press |
|------------------------------------|------------------------|
| 1. Press chicken nuggets . | chicken nuggets |
| 2. Press start (See Fig. 3) | start |



Fig. 3

Setting chicken nuggets feature (cont'd)

NOTES

After 20 minutes of cook time the **chicken nuggets** feature will automatically start the **keep warm** feature. If keep warm is not necessary, press cancel at any time to stop **keep warm**.

The **pizza** and **chicken nuggets** feature uses the convection fan. The fan will take 6 minutes to start rotating once these features have been activated.

Setting keep warm

The keep 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 may be used after cooking has finished using **bake time** and or **delay start**.

WARNING

FOOD POISONING HAZARD. Do not let food sit for more than one hour before or after cooking. Doing so can result in food poisoning or sickness.

To set the oven to **keep warm**:

- | Step | Press |
|-----------------------------|------------------|
| 1. Press keep warm . | keep warm |
| 2. Press start . | start |
- "HLd" for hold will appear in the display (Fig. 4).



Fig. 4

NOTE

The keep warm feature will automatically turn the oven off after 3 hours.

SETTING OVEN CONTROLS

Adjusting oven temperature

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

The oven temperature may be increased +35°F (+19°C) or decreased -35°F (-19°C) from the factory settings.

Example: increase the oven temperature by 30°F:


| Step | Press |
|--|--------------|
| 1. Press and hold bake for 6 seconds. | bake |
| 2. Enter 30. | 3 0 |
| 3. Press start . | start |

Example: decrease the oven temperature by 30°F:

| Step | Press |
|--|-------------------|
| 1. Press and hold bake for 6 seconds. | bake |
| 2. Enter 30. | 3 0 |
| 3. Press self-clean . | self clean |
| 4. Press start . | start |

Operating the oven light

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

Press  to turn the interior oven light ON and OFF whenever the oven door is closed.

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

NOTES

Oven temperature adjustments made will not affect the broil or self-cleaning feature temperatures.

If the temperature shows an adjustment of -30°F, and a +30°F adjustment is needed, you can toggle between the (-) or (+) in the display by pressing **self clean**.

Do not use oven thermometers such as those found in a grocery store to check temperature settings inside your oven. These oven thermometers may vary as much as 20 to 40°F from actual temperatures.

SETTING OVEN CONTROLS

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



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>.

WARNING

FOOD POISONING HAZARD. Do not let food sit for more than one hour before or after cooking. Doing so can result in food poisoning or sickness.

The **bake time** and **delay start** pads are used to set the Sabbath feature. The Sabbath feature may only be used with the **bake** feature. 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 be visible and no audible tones will be provided when a change occurs.

Once the oven is properly set using the **bake** feature with the Sabbath mode active, the oven will remain continuously ON until cancelled. The Sabbath mode will override the factory preset 6-Hour Energy Saving feature.

If the oven light(s) are 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.

It is recommended that any oven temperature change with the Sabbath feature active be followed with 2 presses of the **start** pad. This will insure the oven remains ON even if the attempt to set the oven temperature was lower or higher than the oven control can accept. If the oven temperature is set incorrectly, the oven temperature will default to 170°F or 550°F. Try to set the desired oven temperature again.

To program the oven for 350°F bake and activate the Sabbath feature:

- | Step | Press |
|---|--------------------------------|
| 1. Be sure that the clock is set with the correct time of day. | |
| 2. Arrange the oven racks and place the food in the oven and close door. | |
| 3. Press bake . | bake |
| 4. Press start . | start |
| 5. If a timed bake or delayed timed bake is needed then enter the times in this step. If not, skip this step and continue to step 6. Refer to the bake time or delay start instructions. Remember the oven will shut-off after completing a timed bake or delay start and therefore may only be used once during the Sabbath/Jewish Holidays. The maximum delay start time is 11 hours & 59 minutes. | |
| 6. Press and hold both the | bake time + delay start |
| bake time and delay start keypads at the together for at least 3 seconds. The control will beep and SAb will appear in the display (See Fig. 1). The oven is properly set for the Sabbath once SAb appears in the display. | |



Fig. 1

To Set the Sabbath Feature (cont'd)

To turn off the oven but keep the Sabbath feature active:

Press **cancel**. cancel

To turn off the Sabbath feature:

**Press and hold both the bake + delay
bake time and delay start pads
for at least 3 seconds.** The control will beep and **SAb** will disappear from the display. The oven is no longer programmed for the Sabbath feature.

What to do during a power failure or power interruption after the Sabbath feature was activated:

Should you experience a power failure or interruption, the oven will shut-off. When power is restored the oven will not turn back on automatically. The oven will remember that it is set for the Sabbath and the oven display will show the message "SF" for Sabbath failure (Fig. 1).

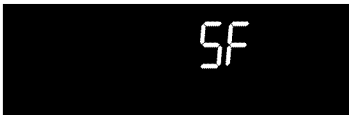


Fig. 1

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/Holidays.

After the Sabbath observance turn OFF the Sabbath feature. At the same time **press and hold both the bake + delay
bake time + delay start** keypads together for at least 3 seconds.

SF will disappear from the display and the oven may be used with all normal functions.

NOTES

If a delay start time longer than 12 hours (maximum of 24 hours) in advance is desired, set the display mode for the 24 hour setting. For detailed instructions see the section "Setting 12 or 24 hour display modes".

It is not advised to attempt to activate any other program feature except **BAKE** while the Sabbath feature is active. ONLY the following key pads will function correctly with the Sabbath feature: **0-9 number pads, bake, start & cancel. ALL OTHER KEYPADS** should not be used once the Sabbath feature is activated.

You may change the oven temperature once baking has started. Press **bake**, enter the oven temperature change (170 to 550F°) and press start (for Jewish Holidays only). Remember that **the oven control will no longer beep or display any further changes** once the oven is set for the Sabbath feature.

If the **keep warm** feature was activated and the Sabbath feature was set the keep warm feature will automatically shut-off the oven off after 3 hours.

KEEP WARM DRAWER

Setting Keep Warm Drawer (some models)

The purpose of the Keep Warm Drawer is to keep hot cooked foods at serving temperatures. Examples are vegetables, gravies, meats, casseroles, biscuits, rolls and pastries. It is not recommended to heat cold food in the warmer drawer; always start with hot food.

The Keep Warm Drawer may also be used to warm dinner plates. All food placed in the Keep Warm Drawer should be covered with a lid or aluminum foil to maintain quality.

WARNING

- **DO NOT LEAVE CHILDREN ALONE**—children should not be left alone or unattended in the area where appliance is in use. They should never be allowed to sit or stand on any part of the appliance, including the warmer drawer.
- **FOOD POISONING HAZARD.** Do not let food sit for more than one hour before or after cooking. Doing so can result in food poisoning or sickness.
- **Storage in or on appliance—flammable materials should not be stored in an oven, warmer drawer, near surface units.** This includes paper, plastic and cloth items, such as cookbooks, plasticware and towels, as well as flammable liquids. Do not store explosives, such as aerosol cans, on or near the range.

CAUTION

Always use potholders or oven mitts when removing food or plates from the warmer drawer as cookware and plates will be hot and you can be burned.

IMPORTANT

Do not use plastic wrap to cover food. Plastic wrap can melt onto the drawer surfaces and be very difficult to clean up afterwards. Use only cooking utensils and cookware recommended by the manufacturer for use in a warmer drawer.

NOTES

- Always start with hot food when using the Keep Warm Drawer. **Do not heat cold food** in the Keep Warm Drawer.
- The Keep Warm Drawer is equipped with a catch that may require extra force when opening or closing the drawer.
- **Self clean** can not be set when the Keep Warm Drawer is turned on.

Keep Warm Drawer rack positions

The Keep Warm Drawer rack may be positioned in the drawer two ways:

- In the **upright position** (See Fig. 1) to allow low profile food items to be placed both under and on top of the rack (for example, rolls or biscuits on top of rack and a casserole dish underneath).
- In the **downward position** (See Fig. 2) to allow for light weight food items and empty cookware on rack (for example, rolls or pastries and dinner plates).

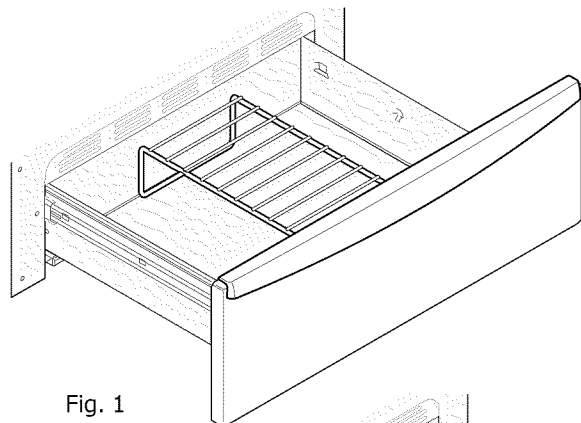


Fig. 1

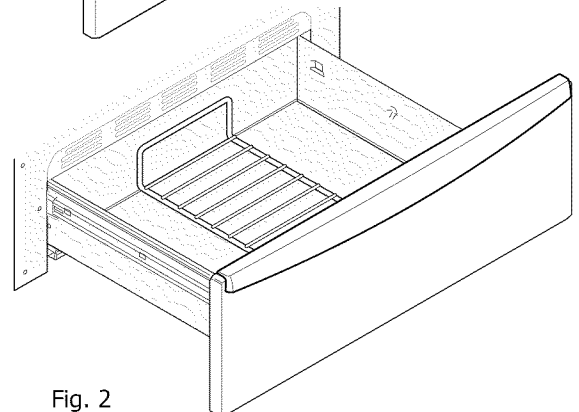


Fig. 2

KEEP WARM DRAWER

Keep Warm Drawer recommended food settings

The recommended food settings for the Keep Warm Drawer are provided below. The heat settings provided should be used for recommendations only. If a particular food item is not listed, start with a medium setting. If more crispness is desired, remove the lid or aluminum foil from the food item.

Most food items may be maintained at serving temperatures using the medium setting (midway between **hi** and **lo** - See Fig. 2). When a combination of foods are to be kept warm (for example, a meat with 2 vegetables and rolls) use the **hi** (high) setting.

Keep Warmer Drawer recommended food heat settings table

| Food item | Setting |
|-----------------------------|-----------|
| Bacon | hi (high) |
| Hamburger patties | hi (high) |
| Poultry | hi (high) |
| Pork chops | hi (high) |
| Fried foods | hi (high) |
| Pizza | hi (high) |
| Gravies | medium |
| Casseroles | medium |
| Eggs | medium |
| Roasts (beef, pork or lamb) | medium |
| Vegetables | medium |
| Biscuits | medium |
| Rolls (hard) | medium |
| Pastries | medium |
| Rolls (soft) | lo (low) |
| Empty dinner plates | lo (low) |

Fig. 1

➔ IMPORTANT

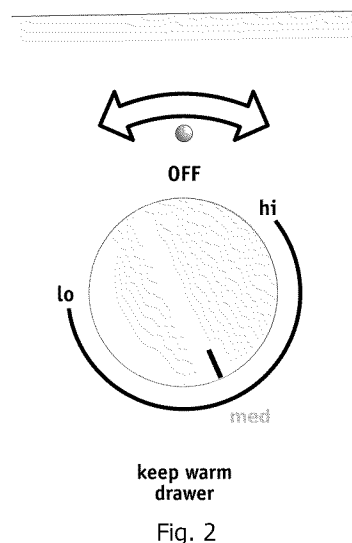
For better results, limit the number of times the Keep Warm Drawer is opened when active. This will help minimize heat and moisture loss.

Keep Warm Drawer indicator light

The indicator light is located above the Warmer Drawer thermostat control knob (See Fig. 2). The indicator turns on when the control is set, and stays on until the heat setting is turned OFF.

Keep Warm Drawer control knob

Use the thermostat control knob to select the desired temperature setting for the Keep Warm Drawer. It is located on the control panel. The heat settings are marked **OFF**, **lo** and **hi**. Please note that the approximate medium setting is shown on illustration (See Fig. 2).



To set Keep Warm Drawer:

1. Open Keep Warm Drawer when cool and arrange Keep Warm Drawer rack as needed.
2. For best results, close the Keep Warm Drawer and preheat the drawer before adding food items. An empty Keep Warm Drawer will fully preheat in approximately 15 minutes.
3. Push in and turn the Keep Warm Drawer control knob in either direction to the desired heat setting and release (See Fig. 2).
4. Only hot food that has already reached serving temperature should be placed in the Keep Warm Drawer. Position on rack and close Keep Warm Drawer. Dinner plates may be warmed also.
5. When finished, turn the Keep Warm Drawer heat setting knob to OFF position. Carefully remove items and close Keep Warm Drawer.

⚠ CAUTION

Always use potholders or oven mitts when removing food or plates from the warmer drawer as cookware and plates will be hot and you can be burned.

SELF-CLEANING

Before starting self-clean

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.

Your oven allows you to set 3 different self-cleaning cycle durations. A 3-hour cleaning time is best used for normal cleaning; 2-hour time for light soils and a 4-hour time option for heavier burnt-on soils.

➔ IMPORTANT

Adhere to the following self-clean 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 glass 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 agents on the oven door gasket. Doing so could damage the gasket (Fig. 1).
- **Completely remove all utensils, accessories and ANY ALUMINUM FOIL from oven. These items cannot withstand high self-clean temperatures and can melt.** Remove broil pan and insert (some models).
- **Remove ALL OVEN RACKS. If the oven racks are not removed they will lose their special coating properties and no longer slide in and out of the oven cavity effortlessly.**
- **Remove any excessive spillovers.** Any spills, especially those on the oven bottom, should be wiped-up and removed **before starting** the self-clean 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 (See Fig. 1; areas shown in white). These areas heat sufficiently to burn soil on. Clean with soap and water.

⚠ CAUTION

- 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.
- During the self-clean cycle, **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 complete. The oven may still be **VERY HOT**.
- The health of some birds is extremely sensitive to the fumes given off during the self-clean cycle of any range. Move birds to another well-ventilated room.

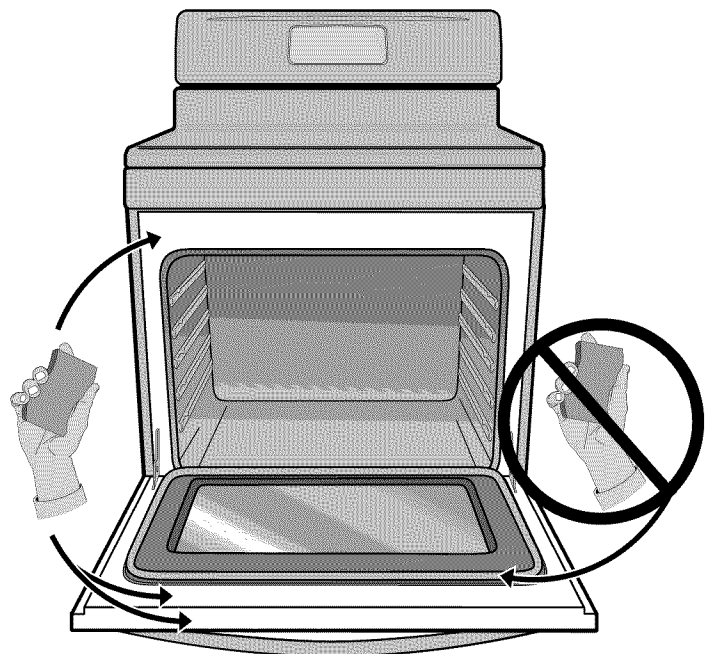


Fig. 1

Setting a self-clean cycle or a delayed start self-clean cycle

Examples: To start an immediate self-cleaning cycle and/or how to add a delay start time of 9:00 o'clock and shut-off self-clean automatically:

| Step | Press |
|--|-------------|
| 1. Be sure the control is set with the correct time of day, ALL the oven racks are removed and the oven door is closed. | |
| Go to step 5 if you wish to start the self-clean immediately. | |
| Finish steps 2 thru 6 if setting a delay start self-clean. | |
| 2. Press delay start . | delay start |
| 3. Enter 9 0 0 . | 9 0 0 |
| 4. Press start . | start |
| 5. Press self clean once for a 3-hour clean time, press self clean twice for 4-hour clean and press 3 times for a 2-hour self-clean cycle time. | self clean |
| 6. Press start . | start |

➔ IMPORTANT

As soon as the controls are set, the motor driven door lock will begin to close automatically. "door Loc" will appear in the display (See Fig. 1). **DO NOT** open the oven door while "door Loc" is on (allow about 15 seconds for the oven door to lock). Once the door has locked "CLn" will appear in the display indicating the oven will begin the self-clean process (Fig. 2).



Fig. 1

Fig. 2

When the self-clean cycle has completed:

1. The time of day and "Hot" will appear in the display window (See Fig.3).
2. Once the oven has cooled down for about 1 hour and "Hot" is no longer displayed the "door OPn" message should appear (Fig. 4). When this message turns off the oven door may be opened.



Fig. 3

Fig. 4

⚠ CAUTION

- During the self-clean cycle, **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 complete. The oven may still be **VERY HOT**.
- 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.

If it becomes necessary to stop a self-clean cycle once it has been activated:

1. Press **cancel**.
2. If the self-clean cycle has heated the oven to a high temperature, allow enough time for the oven to cool and for the "door OPn" message to appear (Fig. 4). When this message turns off the oven door may be opened.
3. Restart the self-clean cycle once all conditions have been corrected.

⚡ NOTES

Whenever the self-clean feature is active you may check the amount of time remaining in the self-clean cycle by pressing the **self clean** pad once. The oven door will be locked until the range has cooled sufficiently. You will need to allow about **1 additional hour** to the time displayed before you can open the oven door.

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

CARE & CLEANING

Cleaning recommendation table

| Surface type | Recommendation |
|---|--|
| <ul style="list-style-type: none">• Control knobs• Painted body parts• Painted decorative trim• Aluminum (trim pieces) & vinyl | <p><i>For general cleaning, use hot, soapy water and a cloth. For more difficult soils and built-up grease, apply a liquid detergent directly onto the soil. Leave on soil for 30 to 60 minutes. Rinse with a damp cloth and dry. Do not use abrasive cleaners on any of these materials; they can scratch. To remove control knobs, turn to the OFF position; grasp firmly and pull straight off the shaft. To replace knobs after cleaning, line up the flat sides of both the knob and the shaft; then push the knob into place.</i></p> |
| <ul style="list-style-type: none">• Control panel• Decorative trim (some models) | <p><i>Before cleaning the control panel, turn all controls OFF and if needed remove any knobs from the panel. Clean using hot, soapy water and a dishcloth. Be sure to squeeze excess water from the dishcloth before wiping the control panel; especially when wiping around the controls area. Excess water in or around the controls may cause damage to the appliance. When rinsing, use clean water and a dishcloth and be sure to squeeze excess water from dishcloth before wiping the control panel.</i></p> |
| <ul style="list-style-type: none">• Easy Care™ Stainless Steel (some models) | <p>If your range finish is Easy Care™ Stainless Steel (some models), clean the coated surface 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 abrasives, chlorides, chlorine or ammonia. It is recommended to use mild dish soap and water or a 50/50 solution of water and vinegar.</p> |
| <ul style="list-style-type: none">• Oven interior (see Self-Cleaning section)• Keep Warm Drawer porcelain surfaces• Porcelain enamel broil pan & broil pan insert (if equipped)• Door liner & porcelain enamel parts | <p>Gentle scouring with a soapy non-abrasive scouring pad will remove most spots. Rinse with a 1:1 solution of clear water and ammonia. <i>If necessary, cover difficult spots with an ammonia-soaked paper towel for 30 to 40 minutes. Rinse with clean water and a damp cloth, and then scrub with a soap-filled non-abrasive scouring pad. Rinse and wipe dry with a clean cloth. Remove all cleaners or the porcelain may become damaged during future heating.</i></p> |
| <ul style="list-style-type: none">• Oven racks | <p>Oven racks must be removed from oven before starting a self-clean cycle. Clean using a mild, abrasive cleaner following the manufacturer's instructions. Rinse with clean water and let dry.</p> |
| <ul style="list-style-type: none">• Oven door exterior surfaces | <p>Use soap & water to thoroughly clean the top, sides and front of the oven door. Rinse well. You may use a glass cleaner on the outside glass of the oven door. Do not immerse the door in water. Do not spray or allow water or the glass cleaner to enter the door vents. Do not use oven cleaners, cleaning powders or any harsh abrasive cleaning materials on the outside of the oven door. Do not clean the oven door gasket. On self-cleaning models the oven door gasket is made of glass woven material which is essential for a good seal. Care should be taken not to rub, damage or remove this gasket.</p> |
| <ul style="list-style-type: none">• Cooktop surface and contoured well areas, surface burner heads, caps and burner grates | <p>See Cleaning the cooktop and surface burners instructions provided in the following Care & Cleaning section.</p> |

Check surface burner cap placement before operating surface burners

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.

WARNING

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.

CAUTION

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

For round style burners, the burner cap lip (See Fig. 1) should fit snug into the center of burner head and rest level. Refer to Figs. 2 & 3 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. 4) 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 hear the burner cap click. Please note that the burner cap should NOT move off the center of the burner head when sliding from side to side.

Check and be sure that the **oval** style (some models) burner cap is correctly positioned. It should rest level on top of oval burner head.

IMPORTANT

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

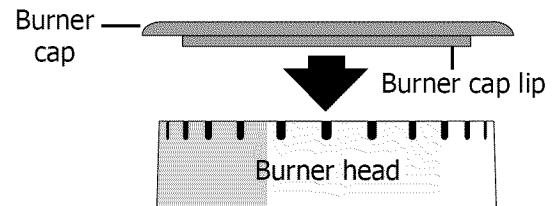
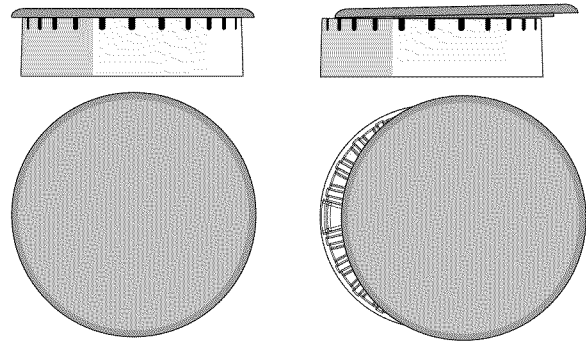


Fig. 1



Correct burner cap placement

Fig. 2

Incorrect burner cap placement

Fig. 3

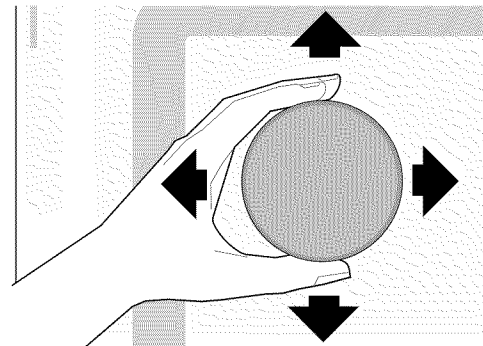


Fig. 4

Cleaning the cooktop and surface burners

Cleaning recessed and contoured areas of cooktop

It is important to routinely clean the cooktop. Keeping the cooktop surface clean after each use will help avoid soil buildup from becoming very difficult to remove.

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

CARE & CLEANING

Cleaning the cooktop and surface burners (cont'd)

▶ IMPORTANT

- For proper flow of gas and ignition of burners — **DO NOT allow spills, food, cleaning agents or any other material to enter the gas orifice opening.**
- The surface burner heads are secured to the cooktop and must be cleaned in place.

Cleaning burner caps

- Remove caps from burner heads only after they are cool.
- **DO NOT** clean burner caps in the dishwasher.
- **DO NOT** use abrasive cleaners. They can scratch and dull the porcelain finish.
- Clean heavy soils with a nonabrasive plastic scrubbing pad and wipe with absorbent cloth.
- Thoroughly dry burner caps immediately following cleaning including the bottom and inside of cap.

Cleaning surface burner heads

For proper gas flow it may be necessary to clean the burner head and slots. To clean, first use a clean **DAMP** cloth to soak up any spills. Remove any food from between the burner slots using a small nonabrasive brush like a toothbrush and afterwards wipe up using a damp cloth (See Fig. 1). For stubborn soils located in the slots, use a small-gauge wire or needle to clean.

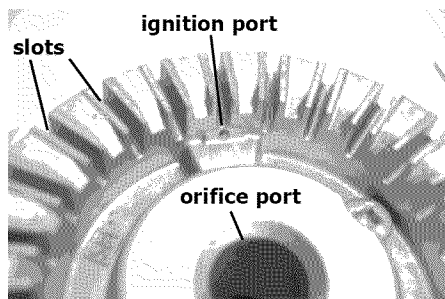


Fig. 1 - Cooktop burner head

Cleaning burner head ignition ports

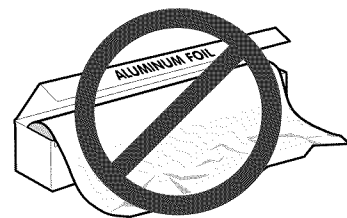
Each round burner head has a small ignition port (Fig. 1). Should you experience ignition problems it may be that this port is partially blocked with soil. With the burner head in place, use a small wire gauge needle or the end of a paper clip to clear the ignition port (center burner not shown).

To clean burner grates

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

Aluminum foil and oven liners

Do not use aluminum liners or foil to cover the oven bottom or cover the oven racks with foil.



Liners or covers will restrict the heat and air flow needed to obtain the best possible cooking results for any oven, including the warmer drawer (some models).

The temperatures generated inside the oven during the self-clean cycle are high enough to melt aluminum, resulting in possible damage to the interior porcelain oven surfaces. Read the following warning:

⚠ 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.

Replacing the oven light

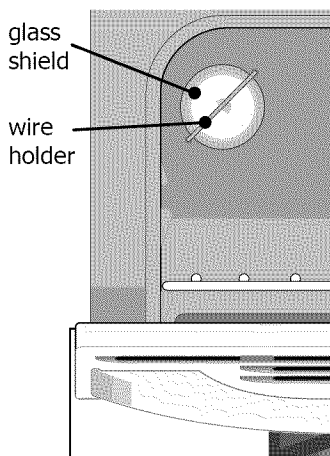


Fig. 2

The oven light is located on the oven interior back wall and is covered with a glass shield held by a wire holder. The glass shield must be in place whenever the oven is in use.

⚠ CAUTION

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

To replace the oven light bulb:

1. Turn electrical power off at the main source or unplug the range.
2. Press wire holder to one side to release the glass shield that covers the light bulb (See Fig.2)
3. Replace light with a new 40 watt appliance bulb.
4. Replace glass shield over bulb and snap wire holder back into place.
5. Turn power on at the main source (or plug the appliance in).
6. The clock will then need to be reset. To reset, see Setting clock in this Use & Care Guide.

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 Fig. 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 Fig. 2). A tool such as a small flat-blade screwdriver may be needed to assist.
3. Close the door to broil stop position. The oven door will stop into this position just before fully closing.
4. Firmly grasp both sides of oven door along the door sides (Do not use the oven door handle).
5. With the oven door in the broil stop position (Fig. 3), lift the oven door hinge arms over the roller pin located on each side of the oven frame (See Fig. 4).

NOTE

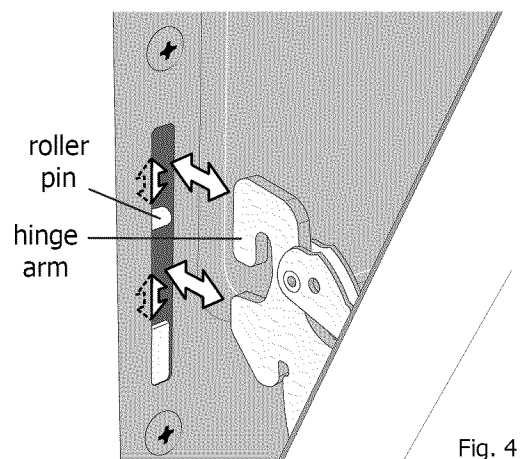
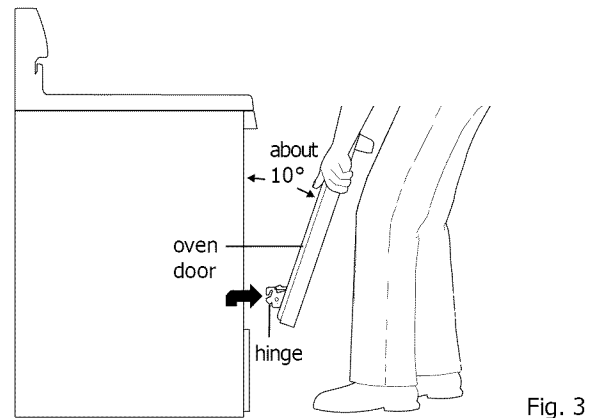
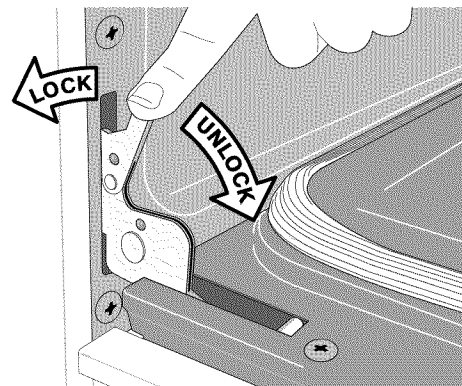
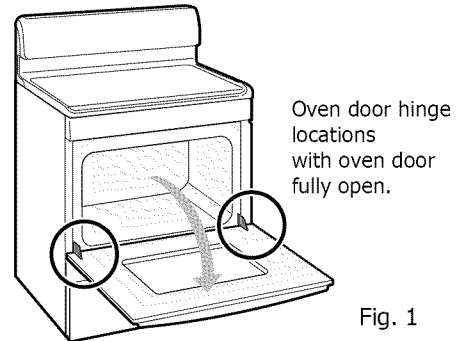
To avoid damage to oven finish when removing or replacing oven door, be careful not to allow the oven door hinges to make contact with the oven front frame.

To replace oven door:

1. Firmly grasp both sides of oven door along the door sides (Do not use the oven door handle).
2. Holding the oven door at the same angle as the removal position (See Fig. 3), seat the hook of the hinge arm over the roller pins located on each side of the oven door frame (See Fig. 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 Fig. 1).
4. Push the door hinge locks up towards and into the oven frame for both left and right oven door hinges to the locked position (See Fig. 2).
5. Close the oven door.

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

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



CARE & CLEANING

Removing and replacing the Keep Warm Drawer

You may remove the Keep Warm Drawer from the range should it be necessary for cleaning. Carefully follow the steps below when removing or replacing the Keep Warm Drawer.

WARNING



Electrical Shock Hazard can occur and result in serious injury or death. Disconnect appliance from electric power before cleaning and servicing the warmer drawer.

To remove Keep Warm Drawer:

1. Turn power **OFF** before removing the drawer.
2. Open the Keep Warm Drawer completely.
3. On left drawer rail, locate black release lever and press up with finger while pulling out slightly on the drawer handle. On right drawer rail, locate black release lever and press down with finger while pulling out slightly on the drawer handle (See Fig. 1).
4. The drawer should now be released from the rails. Carefully remove the Keep Warm Drawer (using level & square motion) completely away from the appliance.

To replace Keep Warm Drawer:

1. Pull the bearing glides to the front of the outer compartment glide channels until they snap into place (refer to Fig. 3).
2. Carefully line up both sides of the Keep Warm Drawer glide rails to the outer compartment glide channels located inside the empty drawer compartment (Refer to Fig. 2).
3. While holding the drawer level and square using the Keep Warm Drawer handle, push (**DO NOT FORCE**) the drawer all the way into the outer compartment glide channels all the way into the range. Pull the drawer open again to verify the glides have seated.
4. If you do not hear the levers "click" or the bearing glides do not feel seated remove the Keep Warm Drawer and repeat steps "1" through "3". This will minimize possible damage to the bearing glides.

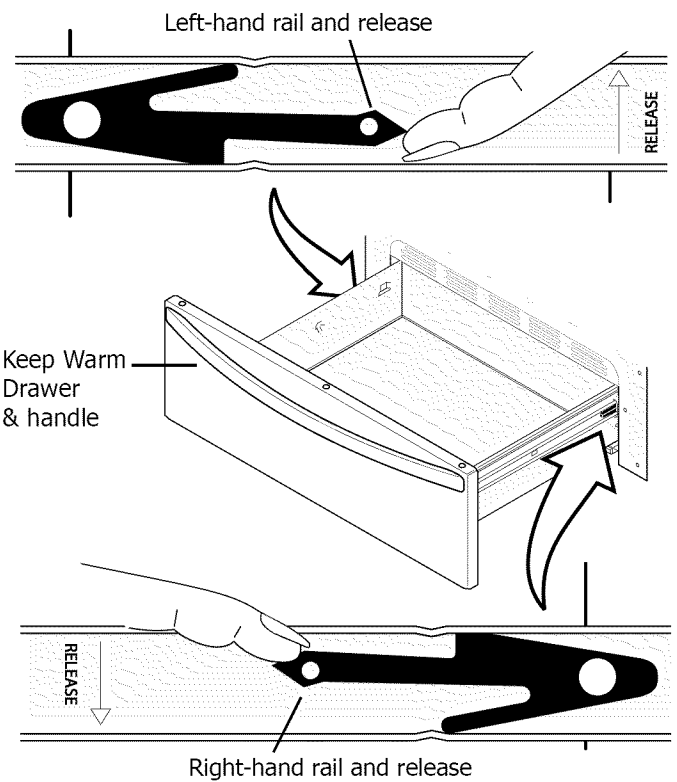


Fig. 1

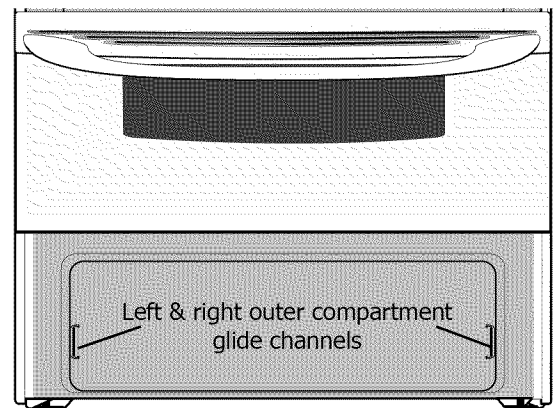


Fig. 2

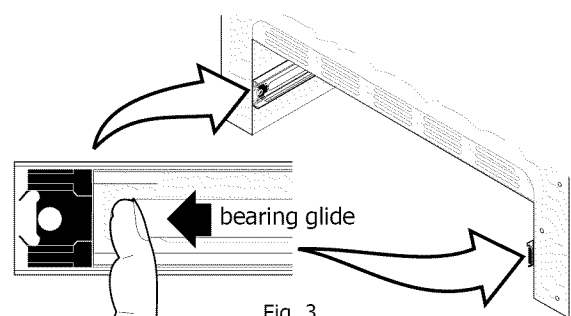


Fig. 3

| Problem | Solution |
|---|---|
| Poor baking results. | <ul style="list-style-type: none"> • Allow oven to preheat to the set temperature before placing food in oven. • Make sure the proper oven rack position is used. • Center food in the oven and space pans to allow air to circulate. • Try adjusting the recipe's recommended temperature or baking time. • If you feel the oven is too hot or cool, see Adjusting oven temperature in Setting Oven Controls section. |
| Appliance is not level. | <ul style="list-style-type: none"> • Poor installation. To correct, place oven rack in center of oven. Place a level on the oven rack. Adjust by turning leveling legs at base of appliance until the oven rack is level. • Be sure floor is level, strong & stable enough to adequately support the appliance. If floor is sagging or sloping, contact a carpenter to correct the situation. • Kitchen cabinet alignment may make range appear not level. Be sure cabinets are square & have sufficient room for appliance clearance. |
| Cannot move appliance easily. Appliance must be accessible for service. | <ul style="list-style-type: none"> • Cabinets not square or are built in too tightly to appliance sides. Contact builder or installer to make appliance accessible. • Carpet interferes with appliance. Provide sufficient space so appliance may be lifted over carpet. • Gas line is hard-plumbed. Have a flexible CSA International approved metal appliance connector installed. |
| Oven portion of appliance does not operate. | <ul style="list-style-type: none"> • Be sure gas valve on regulator is turned to ON position. See installation instructions for more details. • Be sure the oven controls are set properly for the desired cooking feature. See "Setting Oven Controls" in this manual or see "Entire appliance does not operate" in this checklist. |
| Entire appliance does not operate. | <ul style="list-style-type: none"> • The time of day is not set. The time of day must first be set in order to properly operate the oven. See "Setting the clock" in "Setting oven controls" section. • Make sure power cord is plugged correctly into outlet. • Service wiring is not complete. Contact your dealer, installing agent or authorized service agent. • Electrical power outage. Check house lights to be sure. Call your local electric company for service. |
| Oven control panel beeps and displays F code error (for example, F10). | <ul style="list-style-type: none"> • The oven control has detected a fault or error condition. Press cancel to clear the display & stop beeping. Try the bake or broil feature again. If the F code error repeats, remove electric power from appliance, wait 5 minutes and then repower appliance and set clock for the time of day. Try the bake or broil feature again. If the fault recurs, record fault and call your authorized service agent. |

BEFORE YOU CALL • Solutions to common problems

| Problem | Solution |
|--|--|
| Flames inside oven or smoking from oven vent. | <ul style="list-style-type: none">• Excessive spillovers in oven. For example this will happen for pie spillovers or large amounts of grease left on the oven bottom. Wipe up excessive spillovers before starting oven. If flames or excessive smoke are present see "Broiling" in the Setting Oven Controls section for additional recommendations. |
| Oven smokes excessively when broiling. | <ul style="list-style-type: none">• Incorrect setting or food preparation. Follow broiling instructions in Setting Oven Controls section.• Make sure oven door closed when broiling.• Food positioned too close to upper broil burner. Reposition the food item lower if necessary to provide proper clearance between the food & the broil burner. Try preheating the oven before broiling.• Food not properly prepared. Remove excess fat from meat. Cut remaining fatty edges to prevent curling.• Broil pan and insert (some models) wrong side up and grease not draining. Always place insert on top of broil pan with ribs up & slots down to allow excess grease to drip into broil pan.• DO NOT USE ALUMINUM FOIL. Aluminum foil will trap grease, expose grease to high temperatures and increase smoking.• Grease has built up on interior oven surfaces. Regular cleaning is necessary if broiling frequently. Old grease or food spatters cause excessive smoking. |
| Convection does not work (some models) | <ul style="list-style-type: none">• Oven control not set properly. Review instructions for "Convection" in "Setting Oven Controls" section.• Allow 6 minutes for the convection fan to start rotating after setting a convection feature.• See "Convection fan does not rotate" in this checklist. |
| Convection fan does not rotate (some models). | <ul style="list-style-type: none">• Allow 6 minutes for the convection fan to start rotating after setting a convection feature.• Oven door is open. The convection fan will turn off if oven door is opened when any convection feature is active. Close oven door. |
| Self-cleaning cycle does not work. | <ul style="list-style-type: none">• Oven control not set properly. Follow the instructions provided in the "Self-cleaning" section of this manual.• Self-clean cycle was interrupted. Refer to the "Self-Cleaning" section for more detailed information. |
| Soil not completely removed after running a self-cleaning cycle. | <ul style="list-style-type: none">• Dirty front oven frame outside oven door gasket area. These areas are not within the self-clean area, but get hot enough to burn on residue. Manually clean these areas before starting a self-clean cycle. Burned-on residue can be cleaned using a stiff nylon brush, or a nonabrasive nylon scrubber and water. Be careful not to damage the oven door gasket. |

| Problem | Solution |
|---|--|
| Surface burner does not ignite. | <ul style="list-style-type: none">• Surface control knob was not completely turned to LITE. Push in & turn the surface control knob to LITE until burner ignites and then turn control knob to adjust flame size.• Burner ports are clogged. With all the surface burners turned OFF, use a small-gauge wire or needle to clear soils from burner head slots and ignition ports. See "Cleaning the cooktop and surface burners" in the "Care & Cleaning" section for detailed cleaning information.• Burner cap or caps are missing. Check that all burner caps are seated correctly and rest level on burner heads. Read "Check surface burner cap placement before operating surface burners" in the "Care & Cleaning" section.• Range power cord is disconnected from outlet (electric ignition models only). Be sure power cord is securely plugged into power outlet.• Electrical power outage. Burners may be lit manually. See section on "Setting Surface Controls". |
| Surface burner flame uneven or lit only part way around burner. | <ul style="list-style-type: none">• Burner ports are clogged. With all the surface burners turned OFF, use a small-gauge wire or needle to clear soils from burner head slots and ignition ports. See "Cleaning the cooktop and surface burners" in the "Care & Cleaning" section for additional cleaning information.• Moisture is present after cleaning. Lightly fan the flame and allow burner to operate until flame is full. |
| Surface burner flame is too high. | <ul style="list-style-type: none">• Surface control knob setting is too high. Adjust flame to a lower setting.• Burner caps are not seated properly. Check that all surface burner caps are level and seated correctly on surface burner heads. See "Cleaning the cooktop and surface burners" in the Care & Cleaning section.• If appliance was converted for L. P. Gas, be sure conversion settings and orifices are correct. Refer to L. P. Gas Conversion Kit instructions to verify and correct if necessary. |
| Surface burner flame is orange. | <ul style="list-style-type: none">• Dust particles in main gas line. Allow the burner to operate a few minutes until flame turns blue. Along coastal areas, a slightly orange flame is unavoidable due to high salt content in air. |
| Oven light does not work. | <ul style="list-style-type: none">• Be sure the interior oven light is secure in the socket. Also see "Changing & replacing the oven light" section. |

MAJOR APPLIANCE WARRANTY

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

Exclusions

This warranty does not cover the following:

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

DISCLAIMER OF IMPLIED WARRANTIES; LIMITATION OF REMEDIES

CUSTOMER'S SOLE AND EXCLUSIVE REMEDY UNDER THIS LIMITED WARRANTY SHALL BE PRODUCT REPAIR OR REPLACEMENT AS PROVIDED HEREIN. CLAIMS BASED ON IMPLIED WARRANTIES, INCLUDING WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE, ARE LIMITED TO ONE YEAR

OR THE SHORTEST PERIOD ALLOWED BY LAW, BUT NOT LESS THAN ONE YEAR. ELECTROLUX SHALL NOT BE LIABLE FOR CONSEQUENTIAL OR INCIDENTAL DAMAGES SUCH AS PROPERTY DAMAGE AND INCIDENTAL EXPENSES RESULTING FROM ANY BREACH OF THIS WRITTEN LIMITED WARRANTY OR ANY IMPLIED WARRANTY. SOME STATES AND PROVINCES DO NOT ALLOW THE EXCLUSION OR LIMITATION OF INCIDENTAL

OR CONSEQUENTIAL DAMAGES, OR LIMITATIONS ON THE DURATION OF IMPLIED WARRANTIES, SO THESE LIMITATIONS OR EXCLUSIONS MAY NOT APPLY TO YOU. THIS WRITTEN WARRANTY GIVES YOU SPECIFIC LEGAL RIGHTS. YOU MAY ALSO HAVE OTHER RIGHTS THAT VARY FROM STATE TO STATE.

If You Need Service

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

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

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