

FRIGIDAIRE

All about the

Use & Care

of your Dual Fuel Range

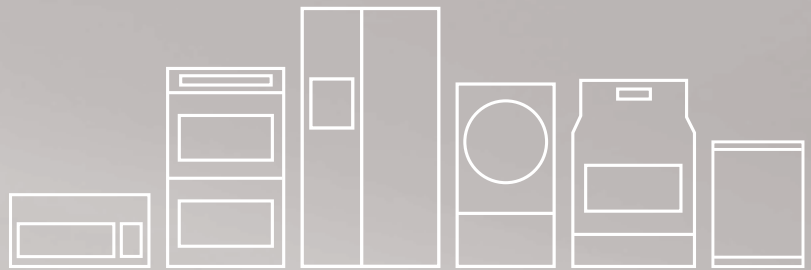


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PRODUCT RECORD AND REGISTRATION

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Thank you for choosing **Frigidaire**.

This Use and 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

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

Questions?

For toll-free telephone support in the U.S. and Canada call **1-800-944-9044**

For online support and Internet production information visit www.frigidaire.com.

If You Received a Damaged Range...

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

Save Time and Money

Check the section title "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. Register online at www.frigidaire.com or by dropping your Product Registration Card in the mail.

Serial Plate Location

The serial plate is located on top of the range's lower front panel, and can be clearly viewed when door is open.

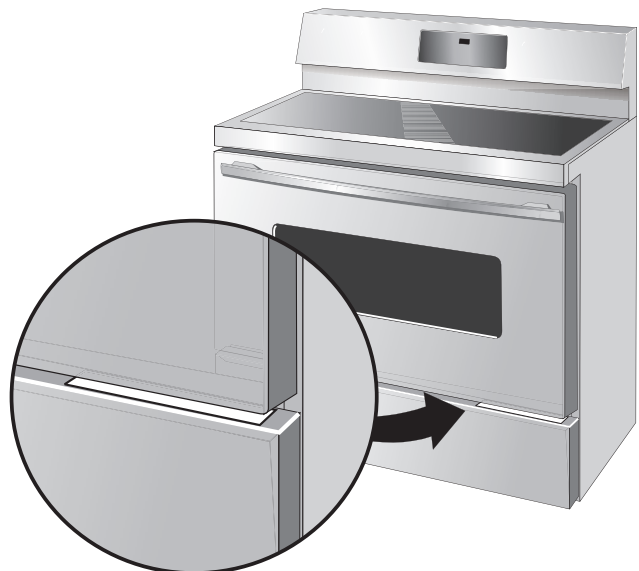


Fig. 1 Model, serial number location

Record model & serial numbers here

Purchase Date

Frigidaire model number

Frigidaire serial number

IMPORTANT SAFETY INSTRUCTIONS

Read all instructions before using this appliance.

This manual contains important safety symbols and instructions. Please pay attention to these symbols and follow all instructions given.

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.

Warnings and important instructions appearing in this guide are not meant to cover all possible conditions and situations that may occur. Common sense, caution, and care must be exercised with installing, maintaining, or operating your appliance.

DEFINITION



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

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

CAUTION

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

IMPORTANT

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

NOTE

Indicates a short, informal reference – something written down to assist the memory or for future reference.

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

FOR YOUR SAFETY: Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

WHAT TO DO IF YOU SMELL GAS:

- Do not try to light any appliance.
- Do not touch any electrical switch; do not use any phone in your building.
- Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
- If you cannot reach your gas supplier, call the fire department.
- Installation and service must be performed by a qualified installer, servicer or the gas supplier.

IMPORTANT SAFETY INSTRUCTIONS

WARNING



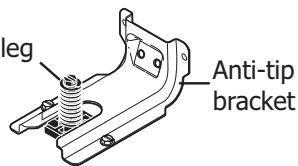
Tip Over Hazard

- 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 to floor or wall when the range is moved.
- 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.



Range leveling leg



To check if the anti-tip bracket is installed properly, use both arms to grasp the rear edge of the 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.

IMPORTANT INSTRUCTIONS FOR UNPACKING AND INSTALLATION

IMPORTANT - Read and follow the below instructions and precautions for unpacking, installing, and servicing your appliance:

- Remove all tape and packaging before using the appliance. Destroy the carton and plastic bags after unpacking the appliance. Never allow children to play with packaging material. Do not remove the wiring label and other literature attached to the appliance. Do not remove model/serial number plate.
- Cold temperatures can damage the electronic control. When using this appliance for the first time, or when the appliance has not been used for an extended period of time, be sure the appliance has been in temperatures above 32°F (0°C) for at least 3 hours before turning on the power to the appliance.
- Never modify or alter the construction of the appliance by removing the leveling legs, panels, wire covers, anti-tip brackets/screws, or any other part of the appliance.
- Be sure to have an appropriate foam-type fire extinguisher available, visible, and easily accessible located near the appliance.

WARNING

Air curtain or other overhead range hoods which operate that operate by blowing a downward air flow onto a range or cooktop, shall not be used in conjunction with gas ranges or cooktops other than when the range or cooktop and hood have been designed, tested, and listed by an independent test laboratory for use in combination with each other.

IMPORTANT SAFETY INSTRUCTIONS

GROUNDING INSTRUCTIONS

⚠ WARNING

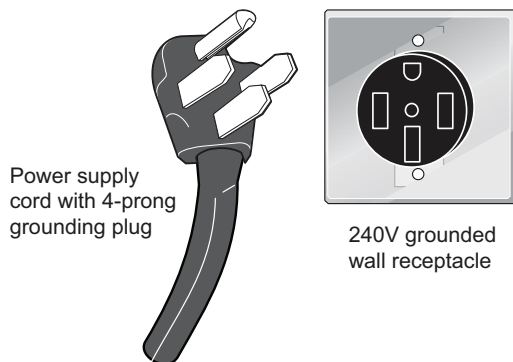
Avoid fire hazard or electrical shock. Failure to follow this warning may cause serious injury, fire, or death.

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

Proper Installation—Be sure your appliance is properly installed and grounded by a qualified technician. In the United States, install in accordance with the National Fuel Gas Code ANSI Z223.1/NPFA No. 54, latest edition and National Electrical Code NFPA No. 70 latest edition, and local electrical code requirements. In Canada, install in accordance with CAN/CGA B149.1 and CAN/CGA B149.2 and CSA Standard C22.1, Canadian Electrical code, Part 1-latest editions and local electrical code requirements. Install only per installation instructions provided in the literature package for this appliance.

For personal safety, this appliance must be properly grounded. For maximum safety, the power cord must be securely connected to an electrical outlet or junction box that is the correct voltage, is correctly polarized and properly grounded, and protected by a circuit breaker in accordance with local codes.

It is the personal responsibility of the consumer to have the appropriate outlet or junction box with the correct, properly grounded wall receptacle installed by a qualified electrician. It is the responsibility and obligation of the consumer to contact a qualified installer to assure that the electrical installation is adequate and is in conformance with all local codes and ordinances.



Power supply cord with 4-prong grounding plug

240V grounded wall receptacle

Conversion to (L.P.) Gas

This appliance allows for conversion to Liquefied Petroleum (L.P.) Gas. If L.P. conversion is needed, contact your local L.P. Gas provider for assistance.

⚠ WARNING

Personal injury or death from electrical shock may occur if the conversion to L.P. gas is not made 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.

See the installation instructions packaged with this appliance for complete installation and grounding instructions.

IMPORTANT SAFETY INSTRUCTIONS

IMPORTANT INSTRUCTIONS FOR USING THE APPLIANCE

WARNING

Storage In or On Appliance—Flammable materials should not be stored in an oven or microwave, near surface burners or elements, or in the storage or warmer drawer (if equipped). This includes paper, plastic, and cloth items, such as cookbooks, plastic ware, and towels, as well as flammable liquids. Do not store explosives, such as aerosol cans, on or near the appliance.

- 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.
- Do not store items of interest to children in the cabinets above the appliance or on the backguards of ranges. Children climbing on or near the appliance to reach items could be seriously injured.
- Do not allow children to climb or play around the appliance. The weight of a child on an open oven door may cause the appliance to tip, resulting in serious burns or other injury. An open drawer when hot may cause burns.
- Stepping, leaning, or sitting on the door or drawers of this appliance can result in serious injuries and also cause damage to the appliance.
- Never cover any slots, holes, or passages in the oven bottom or cover an entire oven rack with any materials, such as aluminum foil or aftermarket oven liners. Aluminum foil and other liners may trap heat, causing a fire hazard.
- Do not use oven or warmer drawer (if equipped) for storage.
- Never use your appliance as a space heater to heat or warm the room. Doing so may result in carbon monoxide poisoning and overheating of the appliance.

CAUTION

- When heating fat or grease, watch it closely. Grease may catch fire if it becomes too hot.
- Do not use water or flour on grease fires. Smother fire or flame or use dry chemical or foam-type extinguisher. Cover the fire with a pan lid or use baking soda.
- Use dry potholders. Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholders touch hot cooking areas. Do not use towels or other bulky cloths.
- Do not heat unopened food containers - Build-up of pressure may cause container to burst and result in injury.
- 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 touch surface burners or elements, areas near these burners or elements, interior surfaces of the oven, or the warmer drawer (if equipped). Surface burners and elements may be hot even though they appear cool. Areas near surface burners and elements 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 are cool. These areas may include the cooktop, surfaces facing the cooktop, oven vent areas, oven door, and oven window.
- Do not attempt to operate the appliance during a power failure. If the power fails, always turn off the appliance. If the appliance is not turned off and the power resumes, electric surface elements may resume operation when power is restored. Once the power resumes, reset the clock and the oven function.
-

IMPORTANT SAFETY INSTRUCTIONS

IMPORTANT INSTRUCTIONS FOR USING YOUR GAS COOKTOP

CAUTION

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 or key controls each surface heating area. Place cookware with food on the cooking area before turning it on. Turn the cooking area off before removing the cookware.

Use proper pan size. This appliance is equipped with one or more surface units of different sizes. Select cookware with flat bottoms that match the surface unit heating element. The use of undersized cookware may expose a portion of the flame to direct contact and may result in the ignition of clothing or other items. Using the proper cookware on the cooking areas will improve efficiency.

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.

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 — Boil overs cause smoking and greasy spill overs 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 you are flaming foods under a ventilating hood, turn the fan on.

IMPORTANT INSTRUCTIONS FOR USING YOUR OVEN

- Protective liners—Do not use aluminum foil, after-market oven liners, or any other materials or devices to line oven bottom, oven racks, or any other part of the appliance. Only use aluminum as recommended for baking, such as lining cookware or as a cover placed on food. Any other use of protective liners or aluminum foil may result in a risk of electric shock or fire or a short circuit.
- Use care when opening oven door, lower oven door, or warmer drawer (some models). Stand to the side of the appliance 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. Touching surfaces in this area when the oven is on may cause severe burns. Do not place plastic or heat-sensitive items on or near the oven vent. These items can 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, do not let potholder contact hot burner or element in oven. Use potholders and grasp the rack with both hands to reposition. Remove all cookware and utensils before moving the rack.
- Do not use a broiler pan without its insert. Broiler pans and inserts allow dripping fat to drain away from the high heat of the broiler. Do not cover the broiler insert with aluminum foil; exposed fat and grease could ignite.
- Do not cook food on the oven bottom. Always cook in proper cookware and always use the oven racks.

IMPORTANT SAFETY INSTRUCTIONS

IMPORTANT INSTRUCTIONS FOR CLEANING YOUR APPLIANCE

CAUTION

- Before manually cleaning any part of the appliance, be sure all controls are turned off and the appliance is cool. Cleaning a hot appliance can cause burns.

Clean the appliance regularly to keep all parts free of grease that could catch fire. Do not allow grease to accumulate. Greasy deposits in the fan could catch fire.

Always follow the manufacturer's recommended directions for use of kitchen cleaners and aerosols. 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 hood or filter. Follow the manufacturer's instructions for cleaning vent hoods.

IMPORTANT INSTRUCTIONS FOR SELF CLEANING OVENS

- Do not clean the oven door gasket. The door gasket is essential for a good seal. Care should be taken not to rub, damage, or move the gasket.
- Do not use oven cleaners. No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the appliance.
- Use the self clean cycle to clean only the parts listed in this manual.
- Before using self clean, remove the broiler pan, any food, utensils, and cookware from the oven, storage drawer or warming drawer (if equipped). Remove oven racks unless otherwise instructed.
- Some birds are extremely sensitive to the fumes given off during the self clean cycle of any oven. Move birds to another well-ventilated room.

IMPORTANT INSTRUCTIONS FOR SERVICE AND MAINTENANCE

- 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 reduces the risk of personal injury and damage to the appliance.
- Always contact your dealer, distributor, service agent, or manufacturer about problems or conditions you do not understand.
- Ask your dealer to recommend a qualified technician and an authorized repair service. Know how to disconnect the power to the appliance at the circuit breaker or fuse box in case of an emergency.
- Remove the oven door from any unused oven if it is to be stored or discarded.
- Do not touch a hot oven light bulb with a damp cloth. Doing so could cause the bulb to break. Handle halogen lights (if equipped) with paper towels or soft gloves. Disconnect the appliance or shut off the power to the appliance before removing and replacing the bulb.

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 cause cancer, birth defects, or other reproductive harms, and requires businesses to warn customers of potential exposures to such substances.

BEFORE SETTING SURFACE CONTROLS

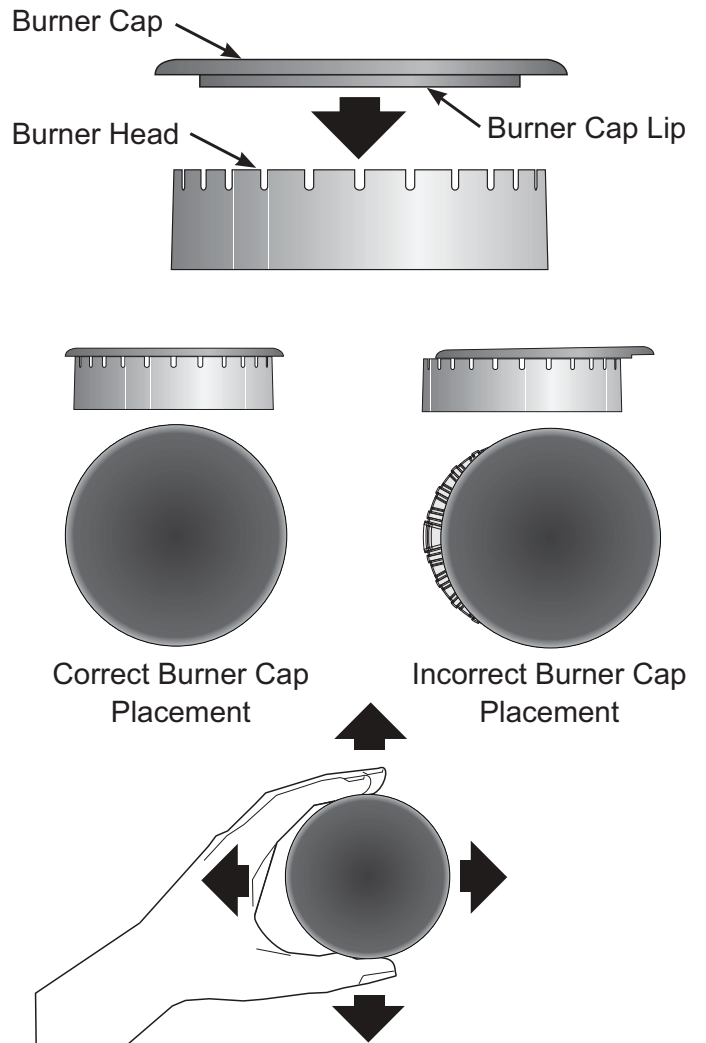
Burner Caps and Burner Grates Assembly

To prevent flare-ups use the cooktop with all burner caps properly installed.

Placement of burner caps:

- Place a burner cap on each burner head, matching the cap size to the head size.
- The cap for each burner has an inner locating ring which centers the cap correctly on the burner head. Be sure that all the burner caps and burner heads are correctly placed before using your appliance.
- If the burner cap is not assembled properly, the burner will not light.
- Make sure each burner cap is properly aligned and level.
- Turn the burner on to determine if it will light. If the burner does not light, contact the installer. Do not service the sealed burner yourself.

ATTENTION: Do not slide the burner caps on the cooktop, doing so can damage the surface.



BEFORE SETTING SURFACE CONTROLS

Installing Burner Grates

Do not use surface burners without burner caps and grates properly installed. Missing pieces or improper installation may lead to spills, burns, or damage to your range and cookware.

Make sure the burner grates are properly placed on the cooktop before using the surface burners. The grates are designed to rest inside the recess on the cooktop.

To install burner grates, place grates flat-side down and align into the cooktop recess. Grates should rest flush against each other and against the sides of the recess (See Figure 2).

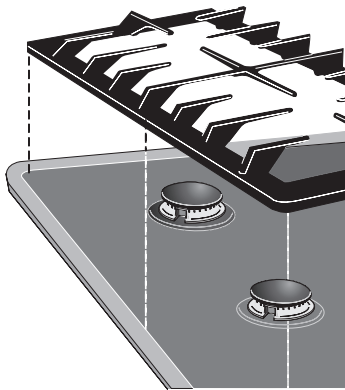


Figure 2: How to properly place burner grates

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 and 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, it 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.

Using Proper Cookware

Important: 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 (Figure 3).

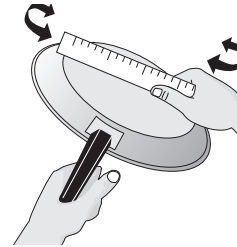


Figure 3: Check for flat bottom cookware

CORRECT



- Flat bottom and straight sides.
- Tight fitting lids.
- Weight of handle does not tilt pan. Pan is well balanced.
- Pan sizes match the amount of food to be prepared.
- Made of material that conducts heat well.
- Easy to clean.

INCORRECT

- Curved and warped pan bottoms.



- Pan overhangs unit by more than 1" (2.5 cm).



- Heavy handle tilts pan.



- Flame extends beyond unit.



Figure 4: Cookware recommendations

Please note: The size and type of utensil used and the amount and type of food being cooked will influence the burner flame setting needed for best cooking results.

SETTING SURFACE BURNERS

Setting Surface Controls

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

- The smaller simmer burner (5k) is best suited for simmering delicate sauces, etc.
- Use middle oval burner (10k), left rear burner (9.5k), or left front burner (15k) for most cooking needs.
- The larger power burner at the front right (18k) is recommended for bringing large quantities of liquid to temperature and when preparing larger quantities of food.

→ IMPORTANT

- Do not cook with the surface control knob left in the **LITE** position. The electronic ignitor will continue to spark if the control knob setting remains in the **LITE** position.
- When setting any surface control knob to the **LITE** position, all electronic surface ignitors will spark at the same time. However, only the surface burner you are setting will ignite.
- Never place or straddle a cooking utensil over two different surface cooking areas at the same time. This can cause uneven heating results.
- In the event of an electrical power outage, the surface burners can be lit manually. Use caution when lighting surface burners manually. To light a surface burner, hold a lit match to the burner head, then slowly turn the surface control knob to **LITE**. After burner lights push in and turn knob to desired setting.
- When operating the oven, it is possible for residual heat from the oven to build-up and over time to eventually transfer to the surface control knobs located directly above the oven door.
- Never extend the flame beyond the outer edge of the utensil. A higher flame simply wastes heat and energy, and increases the risk of being burned by the gas flame.

⚠ CAUTION

- Do not place flammable items such as plastic salt and pepper shakers, spoon holders or plastic wrappings on the cooktop when it is in use. These items could melt or ignite. Potholders, towels or wooden spoons could catch fire if placed too close to the range cooktop.
- Do not place aluminum foil, or any material that can melt on the range cooktop. If these items melt they may permanently damage the cooktop surface.

To set surface burners:

1. Place cooking utensil on center of surface burner grate. Be sure the cooking utensil sits stable on the burner grate.
2. Push the desired surface control knob in and turn counterclockwise out of the **OFF** position.
3. Release the surface control knob and rotate to the **LITE** position. Visually check that the burner is lit.
4. Once the burner has a flame, push the control knob in and turn counterclockwise to the desired flame size. Use the control knob markings and adjust the flame as needed.

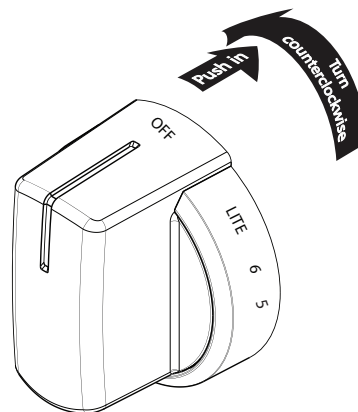


Figure 5: Setting single burner

SETTING SURFACE BURNERS

Setting proper surface burner flame size

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

Flame Size	Type of Cooking
High Flame	<ul style="list-style-type: none"> Start most foods Bring water to a boil Pan broiling
Medium Flame	<ul style="list-style-type: none"> Maintain slow boil Thicken sauces and gravies Steaming foods
Low Flame	<ul style="list-style-type: none"> Keep foods cooking, poaching and stewing

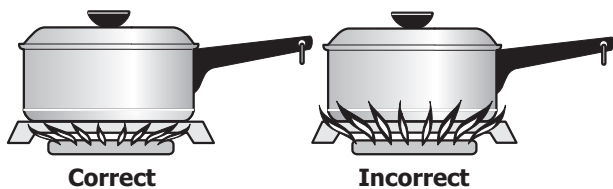


Figure 6: Gas flame adjustment

NOTE

Settings based on using medium weight metal or aluminum pans. Settings may vary using other types of pans.

The color of the flame is key to proper burner adjustment. A good flame is clear, blue, and hardly visible in a well lit room.

Each cone of the flame should be steady and sharp. Clean burner if flame is yellow-orange.

Home Canning

Be sure to read and observe all the following points when home canning with your appliance.

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

- Use only quality flat bottom canners when home canning. Use a straight-edge to check canner bottom.
- When home canning, use only a completely flat bottom canner with no ridges that radiate from the bottom center.
- Be sure the diameter of the canner does not exceed 1 inch beyond the grate.
- 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.

IMPORTANT! Never place or straddle a cooking utensil over two different surface cooking areas heating at the same time. This can cause uneven heating results.

BEFORE SETTING OVEN CONTROLS

Oven Vent Location

The oven vent is located under the controls. When the oven is in use, hot air passes through this vent for proper air circulation and provides good baking results in the upper oven. Steam or moisture may appear near the oven vent. This is normal. Do not block this vent.

Cooling Fan: The fan may continue to run for a while even after the oven has been turned off; this is normal.

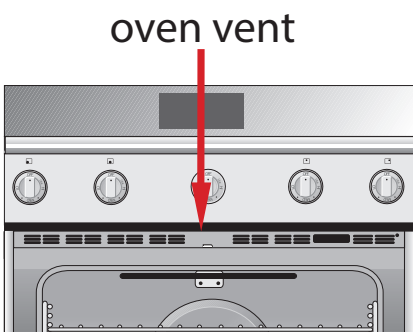


Figure 7: Oven vent location

Installing Ladder Racks

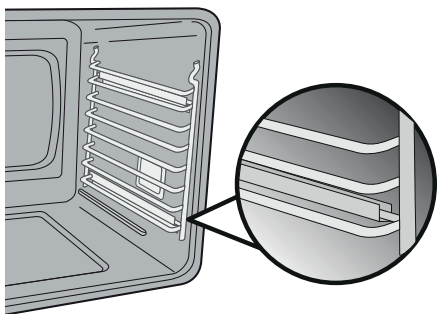


Figure 8: Ladder rack supports

1. Place the ladder racks hook side up into the support brackets located on the sides of the oven (Figure 8).
2. Place oven racks into desired positions.

Note: To aid installation and movement of racks, apply a thin layer of cooking oil to the sides of the oven racks that contact the ladder supports.

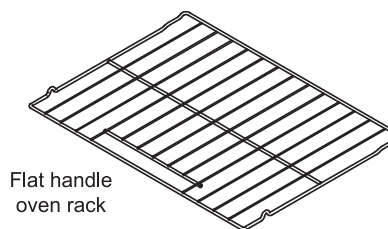
Protective liners — Do not line the oven walls, racks, bottom or any other parts of the range with aluminum foil. Doing so will alter heat distribution, produce poor baking results, and may cause permanent damage to the oven interior. During self clean temperatures the oven will be hot enough to melt foil. Use aluminum foil only as recommended in this manual. Improper installation or use of these liners may result in risk of electric shock or fire.

Oven Racks

CAUTION

- Always use potholders or oven mitts when removing food or adjusting the oven racks. Wait until the oven has completely cooled if possible. Oven racks may be very hot and may cause burns. Remove all oven racks and rack ladders before starting a self clean cycle. Clean oven racks according to the instructions provided in the Care and Cleaning section this manual.

Your appliance is equipped with flat handle oven racks and can be placed in most oven rack positions.



Arranging, Removing, and Replacing Oven Racks

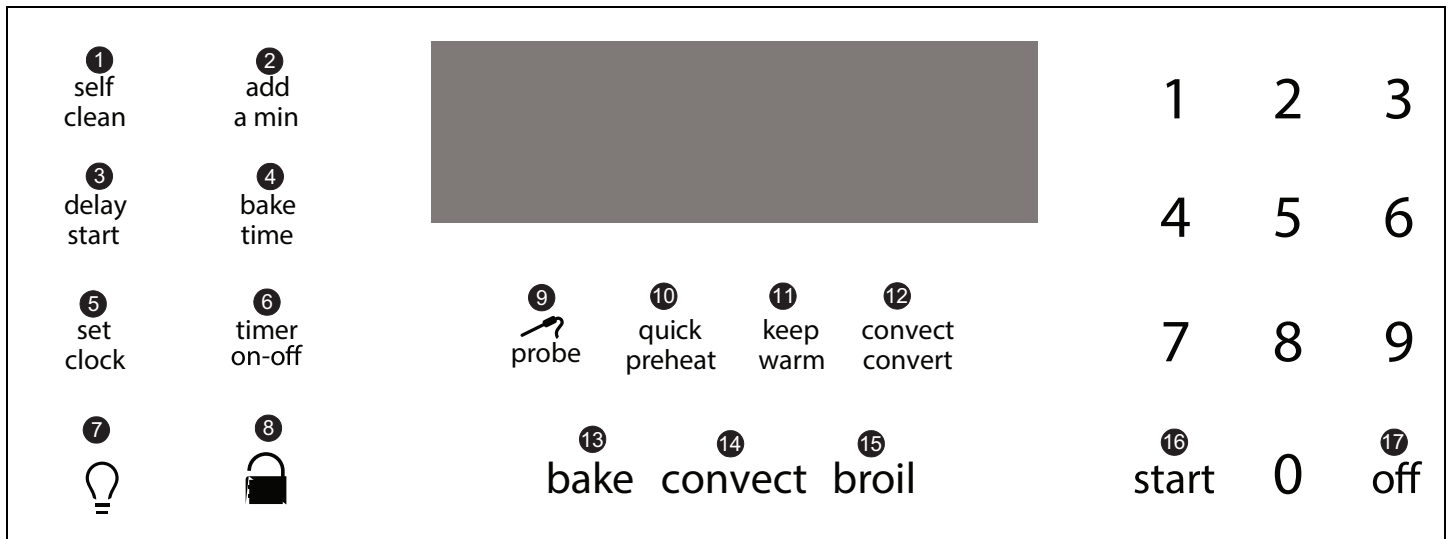
IMPORTANT! Remove all oven racks, rack ladders, and any other accessories from the oven before starting a self clean cycle.

- To arrange - Always arrange the oven racks when the oven is cool (prior to operating the oven).
- To remove - pull the oven rack straight forward until it reaches the stop position. Lift up front of oven rack slightly and slide out.
- To replace - place the oven rack on the rack guides on the oven walls. Tilt the front of the rack upward slightly and slide the oven rack back into place.
- For ease of removal, racks should not be placed in adjacent rack positions.

IMPORTANT!

To prevent possible damage to the oven, do not attempt to close the oven door until all oven racks are fully positioned inside the oven cavity.

OVEN CONTROLS



- 1. Self Clean** - Use to select 2, 3, or 4 hr Self-Clean cycle.
- 2. Add a Minute** - Use to add one minute to the timer. This works with the kitchen timer and does not affect any cook time or start time functions.
- 3. Delay Start** - Use with Bake, Convection Bake, Convection Convert, and Self Clean functions to program a delayed start time.
- 4. Bake Time** - Use to set a specific amount of time needed for cooking. Automatically cancels cooking process at end of set time.
- 5. Set Clock** - Use to set time of day.
- 6. Timer on/off** - Use to set and cancel the timer.
- 7. Light** - Use to turn internal oven light on and off.
- 8. Lock** - Use to lock oven door and oven controls. Will not affect operation of surface burners.
- 9. Probe** - Use to cook meat and poultry to the perfect internal temperature automatically.
- 10. Quick preheat** - Use to quickly raise oven to preheat temperature for baking on one rack.
- 11. Keep Warm** - Maintains low heat to keep food warm at serving temperature.
- 12. Convection Convert** - Converts regular bake temperature to allow for convection baking.
- 13. Bake** - Use to start a normal Bake function.
- 14. Convection** - Use to toggle between convection bake, convection roast, and convection broil.
- 15. Broil** - Use to select Broil function.
- 16. Start** - Use to start oven functions.

- 17. Off** - Use to cancel any oven function previously entered except clock and timer.

Minimum and maximum settings

All of the features listed have minimum and maximum time and temperature settings that may be entered into the control. An entry acceptance beep will sound each time a key is touched. An entry error tone (three short beeps) will sound if the entry of the temperature or time is below the minimum allowable setting or above the maximum setting for the cooking feature.

Feature	Min. Temp or Time	Max. Temp or Time
Bake	170°F (77°C)	550°F (288°C)
Broil	400°F (205°C)	550°F (288°C)
Quick Preheat	170°F (77°C)	550°F (288°C)
Convection Broil	400°F (205°C)	550°F (288°C)
Convection Roast	170°F (77°C)	550°F (288°C)
Convection Bake	170°F (77°C)	550°F (288°C)
Self Clean	2 Hours	4 Hours
Keep Warm	170°F (77°C)	3 Hours
Bake Time	1 Minute	5:59
Delay Time 12 Hr.	1:00	12:59
Delay Time 24 Hr.	0:00	23:59
Probe	140°F(60°C)	210°F(99°C)
Timer	1 minute	11 hrs. 59 mins.
Clock 12 Hr.	1:00	12:59
Clock 24 Hr.	0:00	23:59

Setting the Clock

When the appliance is first powered up, **12:00** will flash in the display (Figure 9). The time of day must first be set before operating the oven.



Figure 9: 12:00 in display before setting clock

To set clock to 1:30:

1. Press **set clock**.
2. Enter **1 3 0** using numeric keypad.
3. Press **start**.

Note: The clock cannot be changed when a Bake Time, Self Clean, Delay Start, or cooking feature is active.

Setting 12 Hour or 24 Hour display mode

The clock display mode allows you to select 12 hr or 24 hr modes. The factory pre-set clock display mode is 12 hours.

To set 12 hr or 24 hr display mode:

1. Press and hold **set clock** for 6 seconds.
2. Press **self clean** to toggle between **12 Hr day** or **24 Hr day** display modes (Figure 10).
3. Press **start** to accept the choice.



Figure 10: 12 Hr day and 24 Hr day settings

Setting Timer

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

To set timer for 5 minutes:

1. Press **Timer ON/OFF**.
2. Enter 5 using numeric keypad.
3. Press **START** to start the timer. When set time ends, **END** will show in the display and the control will sound a beep three times every 30 seconds until **Timer ON/OFF** key is pressed.

To cancel the timer when active, press **Timer ON/OFF** again.

Important note:

- The timer does not start or stop the cooking process. It serves as an extra minute timer that will beep when the set time has run out. The timer may be used alone or while using any of the other oven functions.
- When timer is set for more than 1 hour it will display hours and minutes until 1 hour remains. When less than 1 hour remains, the display counts down in minutes and seconds. With less than 1 minute remaining, only seconds will display.
- If the timer is active during a cooking process, the timer will show in the display. To view the status of any other active oven function, press the key of the cooking function once and it will appear in the display for a few seconds.

Add a Minute

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

To add 2 minutes to the timer:

Press **Add 1 Minute** twice.

OVEN CONTROLS

Changing between continuous bake setting or 6 hour energy saving

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 bake continuously.

To change between continuous bake or 6 hour energy saving feature:

1. Press and hold **Timer ON/OFF** for 6 seconds
2. Press **self clean** to toggle between **6 Hour OFF** or **Stay On** feature (Figure 11).
3. Press **START** to accept choice.



Figure 11: 6 hr energy saving (L) and continuous setting (R)

Changing temperature display from Fahrenheit to Celsius

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

To change temperature display mode from °F to °C or from °C to °F:

1. Press and hold **Broil** for 6 seconds.
2. Once **F (or C)** appears in the display, press **self clean** to toggle between Fahrenheit and Celsius temperature display modes (Figure 12).
3. Press **start** to accept the choice.

Important note:

The oven temperature display cannot be changed during the cooking process or if a Delay Start has been set or Self Clean is active.



Figure 12: Display showing Fahrenheit and Celsius

Setting Silent or Audible Control mode

Silent mode allows the oven control to operate without audible tones. The control may be programmed for silent operation and later reset to operate with all the normal audible tones.

To set for silent or audible mode:

1. Press and hold **Delay Start** for 6 seconds.
2. Press the **self clean** key to toggle between **bEEP On** or **bEEP OFF** (Figure 13).
3. Press **START** to accept the choice.



Figure 13: Display showing audible and silent operation

Setting Oven Lockout



To activate the oven lockout features:

1. Be sure oven door is completely closed.
2. Press and hold the lock key for 3 seconds. The motor driven door latch mechanism will begin locking the oven door automatically. Do not open the oven door. Allow about 15 seconds for the oven door to completely lock. Once door is locked, the word **DOOR** with a lock icon will appear in the display.

To cancel the oven lockout feature:

1. Press and hold the lock key for 3 seconds. The motor door latch will begin unlocking the oven door automatically. Do not open the oven door. Allow about 15 seconds for the oven door to completely unlock.
2. When the word **DOOR** with a lock icon no longer displays, the oven door may be opened, and the oven control keypad will be available for use.


Important note:

- To avoid damage to the oven door latching mechanism, do not attempt to open or close the oven door whenever the word **DOOR** with a lock icon is displayed.
- If a control key is pressed when oven lockout is active, the control will triple beep indicating the key action is not available when the oven lockout feature is active.

OVEN CONTROLS

Operating Oven Lights

The interior oven lights will automatically turn on when the oven door is opened. Oven lights will not operate during a self clean cycle.

Press  to turn the interior oven lights on and off whenever the oven door is closed.

The interior oven lights are located on the side walls of the oven interior and are covered with a glass shield. The glass shield protects the bulb from high temperatures and should always be in place whenever the oven is in use.

Important: Do not keep oven lights on for an extended period of time while baking. It may cause food to be overdone.

To replace the interior oven light, see [“Replacing Oven Lights”](#) on page 37.

Quick Preheat

Quick Preheat is available for your convenience for baking on one rack and can be programmed for temperatures between 170F and 550F. Follow the recipe or package directions for food preparation time and temperature. When quick preheat is complete, a reminder tone will sound and food should be placed in the oven. During quick preheat function, the bake and convection elements will cycle on and off. Depending on your preference for doneness and type of pan used, cooking times may vary. Watch food closely.

Important:

- Always place in center of the oven on rack position 5 ([Figure 15](#)) and place the food as shown in [Figure 14](#).
- For best results when baking batter and dough-based items such as cakes, cookies and pastries, use convection bake function and place food in oven when the reminder tone sounds.
- For crispy crust on pizza use Bake function and place food in oven when reminder tone sounds.

CAUTION

Always use pot holders or oven mitts when using the oven. When cooking the oven interior, oven racks, and cooktop will become very hot which can cause burns.

To set the preheat temperature for 350°F:

1. Arrange the interior oven racks.
2. Press **quick preheat**. 350 will appear in the display.
3. Press start.
4. 350 and PREHEAT will be displayed while the oven is preheating.
5. Press **off** when baking is complete or to cancel the preheat feature.

To change preheat temperature while oven is preheating (ex: changing from 350°F to 425°F):

1. Press **quick preheat**. 350 will appear in the display.
2. Enter the new preheat temperature. Press **4 2 5**.
3. Press start. 425 will show in the display.
4. When baking is complete, press off.

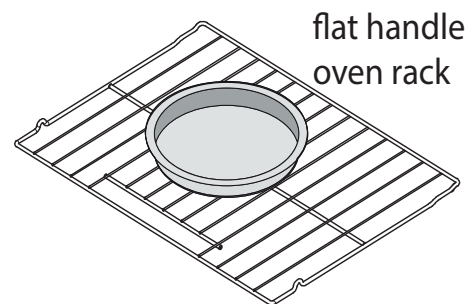


Figure 14: Single rack baking pan position

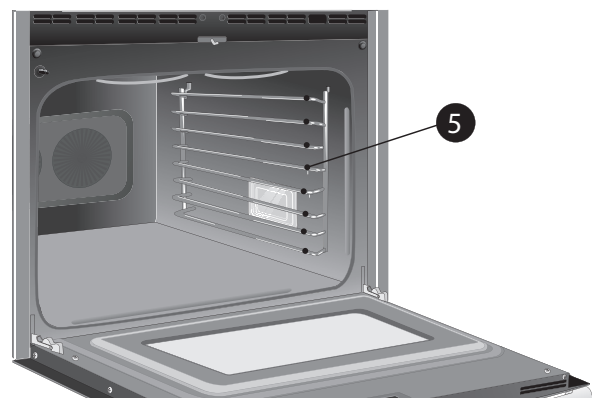


Figure 15: Oven rack position (5)

OVEN CONTROLS

Setting Bake

Use the bake feature whenever the recipe calls for baking using normal temperatures. A reminder tone will sound indicating when the set bake temperature is reached and to place the food in the oven. When the oven is preheating, the convection fan will be on and will turn off once the set temperature is reached. The oven will cycle on and off while baking to maintain the set temperature and the bake element icon in the display will reflect the cycling of the bake element.

Important: The Bake function is best for baking cakes.

Bake may be set for any oven temperature between 170°F (77°C) to 550°F (288°C).

Baking tips

- For pastries and breads, use the convection bake function for best results when using multiple racks “[Convection Bake](#)” on [page 19](#).
- Allow at least 2 inches (5 cm) of space between bakeware for proper air circulation.
- Fully preheat the oven before cooking items like cookies, biscuits, and breads.
- When using any single rack, use rack position 5 so that the food is in the center of the oven.
- For best results when baking cakes using two oven racks, use the regular bake function and place racks in positions 3 and 7 ([Figure 16](#)) and place pans as shown in [Figure 17](#).
- For best results when baking two racks of cookies, use convection bake and place racks in positions 2 and 7.
- 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.
- Glass cookware is a slow heat conductor. May require reducing oven temperature.
- Do not open oven door often. Opening the door will reduce the temperature in the oven and may increase cooking time.

To set Bake for oven temperature of 425°F:

1. Press **Bake**.
2. Enter **4 2 5** using numeric keypad.
3. Press **start**.
4. To cancel Bake at any time, press **off**.

CAUTION

Always use pot holders or oven mitts when using the oven. When cooking the oven interior, oven racks, and cooktop will become very hot which can cause burns.

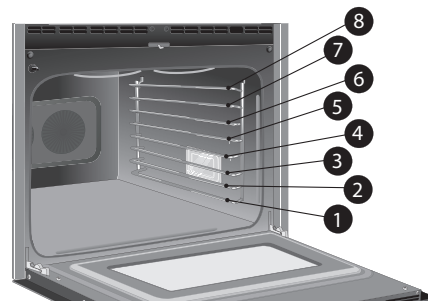


Figure 16: Oven rack positions

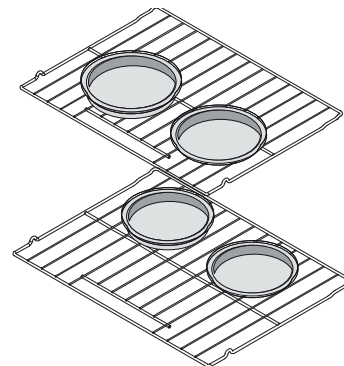


Figure 17: Baking on multiple levels

The oven will bake no longer than 6 hours. If you wish to bake for a longer period, see “[Changing between continuous bake setting or 6 hour energy saving](#)” on [page 16](#) for detailed information.

OVEN CONTROLS

Convection Bake

Convection functions use a fan to circulate oven heat continuously around the oven. This improved heat distribution allows for fast, even cooking and browning results.

Breads and pastry brown more evenly. Convection Bake may be set for any oven temperature between 170°F (77°C) and 550°F (288°C).

Benefits of convection cooking include:

- Multiple rack baking.

Baking tips

- For pastries and breads, use the convection bake function for best results when using multiple racks.
- Fully preheat the oven before cooking items like cookies, biscuits, and breads.
- When using any single rack, use rack position 5 so that the food is in the center of the oven.
- When using two oven racks, place in positions 2 and 7 (Figure 18) and place bakeware as shown in Figure 19.
- When cooking with three oven racks, place racks on positions 2, 5, and 8.
- Dark or dull bakeware absorbs more heat than shiny bakeware. It may be necessary to reduce oven temperature and cook time to prevent overbrowning of some foods. Shiny bakeware is recommended for cakes, cookies, and muffins.
- Glass cookware is a slow heat conductor. May require reducing oven temperature.
- Use pans or cookware with low sides. This allows the air to circulate around food evenly.
- Unless the recipe is written for convection cooking, 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.
- Do not open oven door often. Opening the door will reduce the temperature in the oven and may increase cooking time.

To set Convection Bake with a default oven set temperature of 350°F:

1. Press **Convect** key once. Conv Bake and 350° will appear in the display.
2. Press **START**.

To cancel Convection Bake at any time, press **off**.

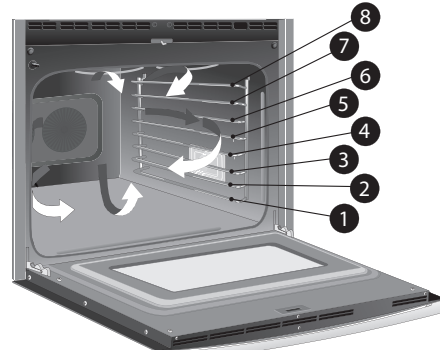


Figure 18: Air movement using convection

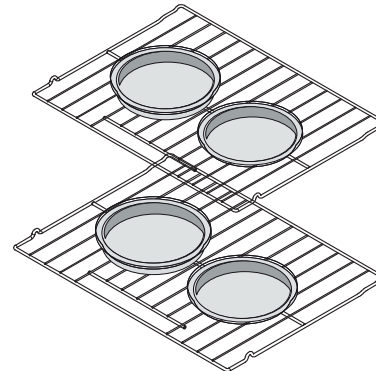


Figure 19: Baking on multiple levels

Important notes:

- If the oven door is opened when convection bake is active, the convection fan will stop rotating until the oven door is closed.
- When using convection bake, cook time reductions may vary depending on the amount and type of food being cooked.

OVEN CONTROLS

Setting Bake Time

Use bake time to set the amount of time needed for baking. The oven will turn on immediately and stop automatically after the set Bake Time ends.

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 program oven to bake with oven default temperature of 350°F and to shut-off after 30 minutes. Press bake time.

1. Enter **3 0** using numeric keypad.
3. Press **start** to accept.
4. Press **bake**.
5. Press **start**.

When the programmed bake time ends:

End will appear in the display window, and the oven will shut-off automatically (Figure 20). The oven control will beep three times every 30 seconds as a reminder until **Off** is pressed.



Figure 20: Display showing cooking has ended

Important note:

- The bake time feature may be set with bake, convection bake, and convection roast. Bake time or delay start will not operate with the broil function.
- The maximum time setting is 11 hours and 59 minutes unless oven is set for continuous cooking.

To change the oven temperature or bake time after baking has started:

1. Press **bake** (for oven temperature) or **bake time**.
2. Press **numeric keys** to enter new temperature or bake time.
3. Press **start** to accept change.

Setting Delay Start

Delay Start sets a delayed starting time to oven cooking or cleaning functions. Prior to setting a delay start, be sure the time of day is set correctly.

CAUTION

Always use pot holders or oven mitts when using the oven. When cooking the oven interior, oven racks, and cooktop will become very hot which can cause burns.

To program oven for a Delay Start beginning at 5:30, to shut-off automatically after 50 minutes and for baking at 375°F:

1. Press **bake time**.
2. Enter **5 0** using numeric keypad.
3. Press **START** to accept.
4. Press **Delay Start**.
5. Enter **5 3 0** using numeric keypad.
6. Press **START** to accept.
7. Press **Bake**.
8. Enter **3 7 5** using numeric keypad.
9. Press **START**.

When the programmed bake time ends: End will appear in the display window, and the oven will shut off automatically. The oven control will beep three times every 30 seconds as a reminder until the Off key is pressed.

Important note:

Delay Start may be set using a 24 hr clock. To set clock for 24 Hr operation, See [“Setting 12 Hour or 24 Hour display mode”](#) on [page 15](#) for more information. The Delay Start feature may be used with Convection Bake, Convection Roast, Convection Convert, Bake, Slow Cook, and Self Clean functions. Delay Start or Bake Time will not operate with the Broil functions.

Setting Convection Convert

Press the Convection Convert key to automatically convert the cooking temperature entered for any standard baking recipe to the lower temperature required for convection baking.

When Convection Convert is used with a timed Convection Bake setting, the Convection Convert function will display a CF message when first programmed and will appear again as a reminder to check food when the bake time is 75% complete (Figure 21). At this time the oven control will sound one long beep at regular intervals until the set cook time has finished.



Figure 21: Check Food reminder shown in display.

To add Convection Convert to Convection Bake function using default oven set temperature of 350°F:

1. Press **Convect** once. Convection bake is selected.
2. Press **START**. Press **Convect Convert**.

To cancel Convection Convert at any time, press **off**.

To program oven for Convection Convert with oven default temperature of 350°F and to shut-off after 30 minutes:

1. Press **Convect** once. **Convection Bake** is selected.
2. Press **START**.
3. Press **Bake Time**.
4. Enter **3 0** using numeric keypad.
5. Press **START**.
6. Press **Convect Convert**.
7. To cancel Convection Convert at any time, press **off**.

Important note:

- Convection Convert may only be used with the Convection Bake function.
- The convection fan will begin rotating once Convection Bake has been activated.
- If the oven door is opened when any convection function is active, the convection fan will stop rotating until the oven door is closed.

Setting Convection Broil

Use this mode for thicker cuts of meat, fish, and poultry. The convection broiling gently browns the exterior and seals in the juices. Convection broiling uses the broil element and a fan to circulate the heat continuously within the oven.

The oven can be programmed for convection broiling at any temperature between 400°F to 550°F.

Convection broiling tips:

- For optimum browning, preheat the broil element for 2 minutes. Always pull the rack out to the stop position before turning or removing food.
- Always use a broiler pan and its grid when broiling. It keeps grease away from the high heat of the broil element.
- Do not use the broil pan without the insert. Do not cover the broil pan insert with foil. The exposed grease could catch fire. Broil one side until the food is browned; turn and cook on the second side. Season and serve.
- Convection broiling is generally faster than conventional broiling. Check for doneness at the minimum recommended time.

To set a convection broil temperature of 500°F:

1. Arrange oven racks first. Press **convect**. The display will show **350** and **convect** and **bake** will flash.
2. Press **convect** two more times. **550** and **convect** and **broil** will flash.
3. Press **5 0 0** using numeric keys. Press **start**.
4. **500, CONVECT, BROIL**, and the **fan icon** will show in the display.
5. Allow oven to preheat for 2 minutes then place food in the oven.

NOTE

The preheat tone will not sound for this feature.

OVEN CONTROLS

Setting Broil

Use the Broil function to cook meats that require direct exposure to radiant heat for optimum browning results. The Broil feature is preset to broil at 550° but may be set at any temperature between 400°F (205°C) and 550°F (288°C).

WARNING

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

CAUTION

Always use pot holders or oven mitts when working with a hot oven. When broiling, the oven interior, oven racks and cooktop will become hot enough to cause burns.

IMPORTANT! Broil Auto Shut Off: If oven door is open for more than one minute during Broil the control will beep. If door is not closed it will turn off Broil element after another 30 seconds.

- Do not use the broiler pan without the insert (Figure 22). Do not cover the broil pan or insert with aluminum foil; the exposed grease could ignite. The insert is slotted and allows hot grease from the meat to drain away into the broiler pan.
- Broil with oven door closed.
- Broiling can produce smoke. If smoke is excessive, place food further away from the broil element.
- The broil pan with broil pan insert allow the grease to drain away from the high heat of the broiler and help avoid spatter and reduce smoking.
- If a broiler pan and insert are not supplied with the appliance, they may be purchased at frigidaire.com
- When broiling, always pull the oven rack out to the stop position before turning or removing food.
- For optimum browning results, fully preheat for 5 minutes before placing meat in the oven.
- Refer to Table 3 for the type and amount of meat being prepared.

To set broil:

1. Arrange the interior oven rack and place the broiler pan on the rack. Be sure to center the broiler pan directly under the broiler element. If preheating the broil burner, position the broiler pan with food after step 4.
2. Place broiler pan insert on the broiler pan. Then place the food on the broiler pan insert.
3. Broil with the oven door closed.
4. Press **broil**. **550°F** will appear in the display.
5. Press **START**.
6. Press **OFF** when cooking is completed or to cancel broil.

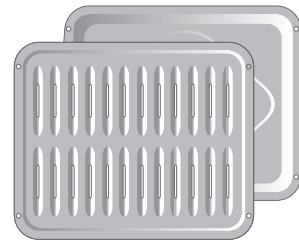


Figure 22: Broil pan and insert

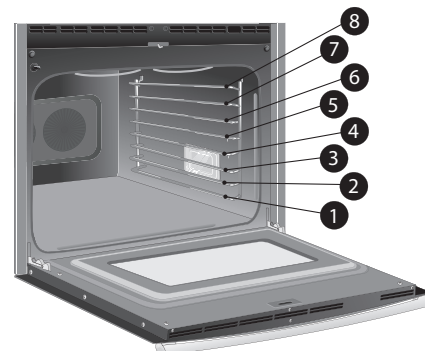


Figure 23: Rack positions

Recommended Broiling Times

- Use the broiling table (Table 1) for approximate recommended broiling times for the types of meat listed.
- Depending on the type, the thickness, and the desired doneness of meat, it might be necessary to increase or decrease broiling times or adjust the broiling pan to different rack positions.
- If the food you are broiling is not listed in the table, follow the instructions provided in your recipe and watch the broiling process closely.

Table 1: Broiling Recommendations

Food	Rack Position	Temperature	Cook time in minutes		Internal Temperature	Doneness
			1st side	2nd side		
Steak 1" thick	8th	550°F (288°C)	8	6	140°F (60°C)	Rare*
Steak 1" thick	7th or 8th	550°F (288°C)	9	7	145°F (63°C)	Medium
Steak 1" thick	7th or 8th	550°F (288°C)	10	9	170°F (77°C)	Well
Pork Chops 3/4" thick	6th	550°F (288°C)	10	8	170°F (77°C)	Well
Chicken bone-in	5th	550°F (288°C)	22	12	170°F (77°C)	Well
Chicken boneless	6th	550°F (288°C)	10	8	170°F (77°C)	Well
Fish	7th	550°F (288°C)	15	n/a	170°F (77°C)	Well
Shrimp	7th	550°F (288°C)	7	n/a	170°F (77°C)	Well
Hamburger 1" thick	8th	550°F (288°C)	11	9	145°F (63°C)	Medium
Hamburger 1" thick	7th	550°F (288°C)	12	10	170°F (77°C)	Well

* The U.S. Department of Agriculture states, "Rare fresh beef is popular, but you should know that cooking it to only 140°F (60°C) means some food poisoning organisms may survive." (Source: Safe Food Book, Your Kitchen Guide, USDA) The lowest temperature recommended by the USDA is 145°F (63°C) for medium rare fresh beef. For well done 170°F (77°C).

Note: Broiling is direct heat cooking and will produce some smoke. If smoke is excessive, place food further away from flame. Always watch foods carefully to prevent burning.

OVEN CONTROLS

Convection Roast

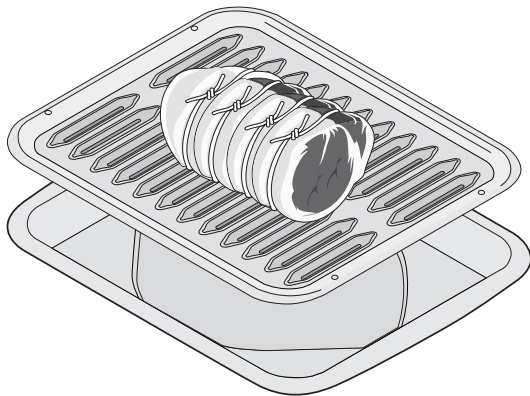
Convection roast combines a cook cycle with the convection fan and element to rapidly roast meats and poultry. Heated air circulates around the meat from all sides, sealing in juices and flavors.

Meats cooked with this feature are crispy and brown on the outside while staying moist inside.

Before roasting See “Convection roasting temperature and time recommendations” as listed in Table 2.

Important:

- Do not use the broiler pan without the insert.
- Do not cover the broil pan or insert with aluminum foil; the exposed grease could ignite.



To use convection roast at a temperature of 350°F (177°C):

1. Place oven rack on the bottom or next to the bottom oven rack position (1).
2. Place the meat on the broiler pan and insert. Make sure the insert is securely seated on top of the broiler pan. Do not use the broiler pan without the insert.
3. Place meat (fat side up) on insert
4. Place prepared food on oven rack and slide into oven.
5. Close the door.
6. Press the **convec** key twice. **Roast** will appear in the display.
7. Press **start**.
8. When cooking is completed or to cancel convection roast press **off**.

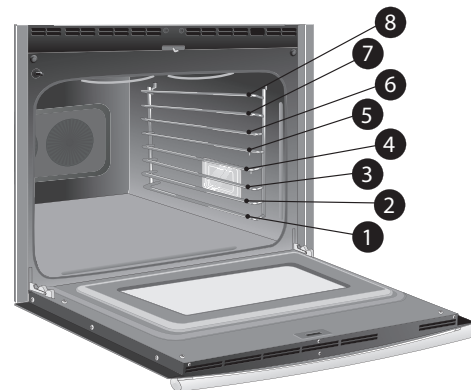


Figure 24: Rack positions

OVEN CONTROLS

Convection Roasting tips:

- Preheating for convection roast will not be necessary for most meats and poultry.
- Arrange oven racks so large poultry or other cuts of meat are on the lowest oven rack position. on the lowest rack of the oven. Small cuts of meat and poultry should be cooked on rack position 3 using the flat handle rack.
- Since convection roast cooks faster, you can reduce cook times as much as 25% from the recommended time of your recipe (check the food at this time). Then if needed, increase cook time until the desired doneness is obtained.
- Carefully follow your recipe's temperature and time recommendations or refer to the convection roast recommendations for additional information.
- Do not cover foods when dry roasting - covering will prevent the meat from browning properly.
- When cooking meats use the broiler pan and insert. The broiler pan will catch grease spills and the insert helps prevent grease splatters.

Table 2: Convection roasting temperature and time recommendations

Meat		Weight	Oven Temp	Internal Temp	Minutes per lb.
Beef	Standing rib roast*	4 to 6 lb.	350°F (177°C)	*160°F (71°C)	25-30
	Rib eye roast*	4 to 6 lb.	350°F (177°C)	*160°F (71°C)	25-30
	Tenderloin roast	2 to 3 lb.	400°F (204°C)	*160°F (71°C)	15-25
Poultry	Turkey whole**	12 to 16 lb.	325°F (163°C)	180°F (82°C)	8-10
	Turkey whole**	16 to 20 lb	325°F (163°C)	180°F (82°C)	10-15
	Turkey whole**	20 to 24 lb.	325°F (163°C)	180°F (82°C)	12-16
	Chicken	3 to 4 lb.	350°F-375°F (177°C-191°C)*	180°F (82°C)	12-16
Pork	Ham roast, fresh	4 to 6 lb.	325°F (163°C)	160°F (71°C)	30-40
	Loin	3 to 4 lb.	325°F (163°C)	160°F (71°C)	20-25
	Pre-cooked ham	5 to 7 lb.	325°F (163°C)	160°F (71°C)	30-40

* The U.S. Department of Agriculture states, "Rare fresh beef is popular, but you should know that cooking it to only 140°F (60°C) means some food poisoning organisms may survive." (Source: Safe Food Book, Your Kitchen Guide) The lowest temperature recommended by the USDA is 145°F (63°C) for medium rare fresh beef. For well done 170°F (77°C)** Stuffed turkey requires additional roasting time. Shield legs and breast with foil to prevent over browning and drying of the skin.

OVEN CONTROLS

Cooking with Meat Probe

Use the probe feature for best results when cooking foods such as roasts, hams, or poultry.

For meats like poultry and roasts, using a probe to check internal temperature is the safest method to ensure properly cooked food.

The probe feature, when set correctly, will signal an alert when the internal food temperature reaches the desired set target temperature.

When active, the probe displays the internal food temperature which is visible in the display during the cooking process. This eliminates any guesswork or the need to open the oven door to check the thermometer.

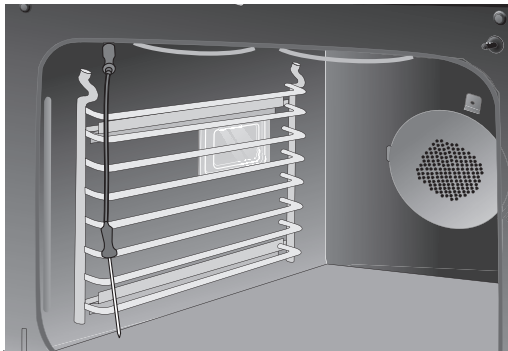


Figure 25: Using the probe

→ IMPORTANT

Do not store the probe inside the oven. Use only the original probe provided. Connecting any other probe or device could result in damage to the oven control, electronics, and the receptacle.

Before starting self clean, double check that the probe is removed from the oven interior. Defrost frozen foods completely before inserting the probe.

Do not use kitchen utensils to pull on the probe cable or handles. Always insert and remove the probe using the provided handles, and always use a pot holder to protect hands from possible burns.

Proper placement of probe in food.

- Insert the probe so that the probe tip rests inside the center of the thickest part of meat or food (See [Figure 26](#)). For best results, do not allow the probe temperature sensor to contact bone, fat, gristle, or the cookware.



Figure 26: Probe in thickest area of food

- For bone-in ham or lamb, insert the probe into the center of lowest large muscle or joint.
- For meat loaf or casseroles, insert the probe into center of food.
- When cooking fish, insert meat probe just above the gill.
- For whole poultry or turkey, fully insert the probe sensor into the thickest part of the breast (See [Figure 27](#)).

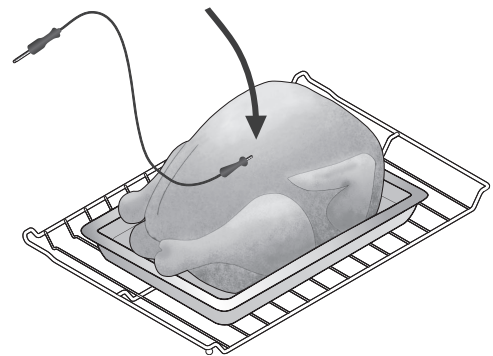


Figure 27: Probe in thickest part of breast

OVEN CONTROLS

To set probe:

1. Insert the probe into the food. Place prepared food on the desired oven rack position and slide into the oven.
2. Plug the connector end of the probe all the way into the probe receptacle while the oven is still cool. The receptacle is located on the upper left front oven cavity wall (See Figure 25).
3. When the probe is set, an acceptance tone will sound, the probe icon will illuminate, and the actual probe temperature appears in the display (See Figure 28). Close the oven door.



Figure 28: Probe set showing probe temperature

4. Press **probe** key once. Enter the desired target food temperature using the numeric keys and set temperature for food type. The minimum setting is 140°F (60°C); the maximum is 210°F (99°C). Default is 170°F (77°C).
5. Press **start** to accept the target temperature.
6. Set for **quick preheat, bake, convection bake, convection roast, or convection convert**, and if necessary adjust the oven temperature accordingly.
7. The control will provide three beeps when the internal target temperature is reached. The oven will automatically change to a keep warm setting and the actual probe temperature will remain in the display. Keep warm will maintain the oven temperature at 170°F (77°C) for 3 hours unless otherwise cancelled.

To stop cooking at any time, press **off**.

NOTE

During cooking the internal food temperature will display by default. To see the target temperature press the probe key once. After 6 seconds the display will revert to the internal food temperature.

To assure accuracy, do not remove the probe from the food or receptacle until the desired internal temperature is reached. If the probe is removed from the receptacle only, the probe feature will cancel but the oven will continue to cook. If the probe is removed from the food only, the probe feature will remain active and may eventually generate a probe too hot message.

Table 3: USDA recommended minimum internal cooking temperatures

Food Type	Internal Temp.
Ground meat and meat mixtures	
Beef, Pork, Veal, Lamb	160°F (71°C)
Turkey, Chicken	165°F (74°C)
Fresh beef, veal, lamb	
Medium rare +	145°F (63°C)
Medium	160°F (71°C)
Well Done	170°F (77°C)
Poultry	
Chicken and Turkey, whole	165°F (74°C)
Poultry Breasts, Roasts	165°F (74°C)
Duck and Goose	165°F (74°C)
Stuffing (cooked alone or in bird)	165°F (74°C)
Fresh Pork	160°F (71°C)
Ham	
Fresh (raw)	160°F (71°C)
Pre-cooked (to reheat)	140°F (60°C)
Eggs dishes	160°F (71°C)
Leftovers and Casseroles	165°F (74°C)

The U.S. Department of Agriculture states, "Rare fresh beef is popular, but you should know that cooking it to only 140°F (60°C) means some food poisoning organisms may survive." (Source: *Safe Food Book, Your Kitchen Guide*, USDA) Visit the USDA Food Safety and Inspection website at www.fsis.usda.gov

Note: To change the target temperature while cooking, press the probe key once. Use the numeric keys to change the temperature. Press the start key to accept any change.

OVEN CONTROLS

To set how the oven will operate once the probe reaches the target temperature:

The oven is preset to automatically stop cooking and start the warm feature when probe sensor reaches the target temperature. This may be set to continue cooking if desired. Setting the options once the probe reaches the target temperature must be done when the oven is inactive. The probe is not required to be connected to the probe receptacle when setting this option.

To set the oven to continue cooking after reaching the target temperature:

1. Press **probe** key and hold for 6 seconds.
2. Press **self clean** key and toggle until **Continu** appears, as shown in [Figure 29](#), then press **start** to accept.



Figure 29: Probe set to continue cooking

To set the oven to automatically stop cooking and start warm once reaching target temperature:

1. Press **probe** key and hold for 6 seconds.
2. Press the **self clean** key and toggle until **CAnCEL** appears, as shown in [Figure 30](#), then press **start** to accept.



Figure 30: Probe set to cancel cooking

Probe too hot message:

When the message **Prob... Too... Hot...** flashes in the display, the probe temperature has exceeded 250°F (121°C). If the probe is not removed, this message may continue until the sensor reaches 300°F (149°C) or higher, and oven will automatically turn off. Be sure the probe sensor is fully covered by the food.

Keep Warm

Keep Warm should only be used with foods that are already at serving temperatures. Keep warm will keep cooked foods warm and ready for serving for up to 3 hours after cooking has finished. After 3 hours the oven will shut-off automatically. Keep Warm will keep the oven temperature at 170° F (77°C).

To set Keep Warm:

1. If needed, arrange oven racks and place cooked food in oven.
2. Press **Keep Warm: KEEP WARM** will appear in the display. (If no other keys are touched within 25 seconds the request for Keep Warm will clear.)
3. Press **START**. Keep Warm will automatically turn on and then turn off after 3 hours unless cancelled.

To turn Keep Warm off at any time, press **off**.

To add Keep Warm to turn ON after baking 45 minutes with a set temperature of 425°F:

1. Press **Bake Time**.
2. Enter **45** using numeric keypad.
3. Press **START**.
4. Press **Bake** and enter **425** on numeric keypad.
5. Press **START** to accept.
6. Press **Keep Warm**. **KEEP WARM** will appear in the display.
7. Press **START**. When the bake time is over, Keep Warm will automatically turn ON. Keep Warm function will automatically turn OFF after 3 hours unless canceled sooner.

Note: Keep Warm may be set when finished cooking or may be added to automatically turn on after cooking using Bake Time. Delay Start may also be added.

Setting the Sabbath Feature (for use on the Jewish Sabbath and Holidays)



For further assistance, guidelines for proper usage, and a complete list of models with the Sabbath feature, please visit the web at www.star-k.org.

This appliance provides special settings for use when observing the Jewish Sabbath/Holidays. Sabbath mode disables all audible tones or visual display changes on the oven control. Bake heating is the only cooking feature available while in the Sabbath mode. Oven controls are locked during Sabbath mode.

You must first set the Bake feature and temperature(s) needed for the oven, the Bake Time, and Delay Start options (if needed). Any settings made prior to setting the Sabbath mode will be visible in the displays. The Bake Time option, if set prior to the Sabbath mode, will give one audible alert at the end of Bake Time.

The Sabbath mode will override the factory preset 6 hour energy saving mode, and the appliance will stay on until the cooking features are cancelled. If any of the cooking features are cancelled when the appliance is in the Sabbath mode, no audible or visual indicators will be available to verify the cancellation.

If the oven interior lights are needed, be sure to activate them prior to setting the Sabbath mode. Once the oven light is turned on and the Sabbath mode is active, the oven light will remain on until the Sabbath mode is turned off and the oven lights are turned off. The oven door will not activate the interior oven lights when the oven door is opened or closed.

It is recommended that any oven temperature modification made within an active Sabbath mode be followed with two presses of the **START** key. This will insure the oven remains on even if an attempt is made to set the oven temperature outside of its temperature range.

If the oven temperature is set outside of the temperature range, the oven will default to the nearest available temperature. Try to set the desired oven temperature again.

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. Foods that can easily spoil such as milk, eggs, fish, meat or poultry, should be chilled in the refrigerator first. Even when chilled, they should not stand in the oven for more than 1 hour before cooking begins, and should be removed promptly when finished cooking.

Important:

- Do not attempt to activate any other oven function except Bake while the Sabbath feature is active. The following keys will function correctly when the Sabbath feature is active: 0-9 number keypad, Bake, **START**, and **off**. All other keys should not be used once the Sabbath feature is active.
- You may change the oven temperature once baking has started. Press **bake**, use the numeric keypad to enter the oven temperature change (170°F to 550°F), and press **START** (for Jewish Holidays only).
- Remember that the oven control will no longer provide audible tones or display any further changes when the Sabbath feature is active.
- The oven will shut-off automatically after completing a bake time, delay start, or keep warm and therefore may only be used once during the Sabbath/Jewish Holidays.
- If a delay start time longer than 11 hours and 59 minutes is desired, set the oven control for the 24 hour day display mode setting. See "[Setting 12 Hour or 24 Hour display mode](#)" on [page 15](#) for more information.

OVEN CONTROLS

To program oven to Bake with default oven temperature of 350°F and activate the Sabbath feature:

1. Be sure the clock is set with the correct time of day.
2. Arrange oven racks, place bakeware in oven, and close oven door. Press **Bake**.
3. Press **START**.
4. Note: If a bake time or delay start are desired enter the times at this point. See “Setting Bake Time” and “” on page 20 for detailed instructions.
5. Press and hold **bake time** and **delay start** simultaneously for about 3 seconds to set the Sabbath feature. Once the feature is set, **SAb** will appear in the display indicating the oven is properly set for the Sabbath feature (Figure 31).



Figure 31: Oven set for Sabbath baking.

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

1. Press **off**.

To turn off the Sabbath feature:

Press and hold both **bake time** and **delay start** simultaneously for at least 3 seconds to turn the Sabbath feature off. The control will provide an acceptance tone, 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 (Figure 32).

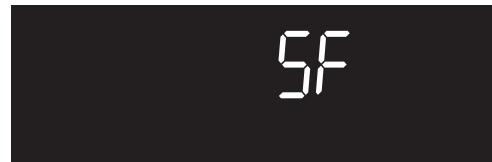


Figure 32: Display showing Sabbath failure

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.

Press and hold both **Bake Time** and **Delay Start** keys for at least 3 seconds simultaneously to turn the Sabbath feature off. **SF** will disappear from the display, and the oven may be used with all normal functions.

OVEN CONTROLS

Restoring Factory Default Settings

Your appliance was set with predetermined (default) oven control settings. Over time, users may have made changes to these settings. The following options may have been modified since the appliance was new:

- 12 or 24 hr display mode
- All Meat Probe settings
- Continuous bake or 6 hour energy savings mode
- Silent or audible control
- Oven temperature display (Fahrenheit or Celsius)
- Oven temperature adjustments (UPO)

CAUTION

All of the above user settings will be restored to the factory default settings.

To restore oven control to factory default settings:

1. Press and hold **7** on numeric keypad until acceptance tone sounds (about 6 seconds).
2. Press **START**. The control has been reset with the default settings.

Adjusting Oven Temperatures

Your appliance has been factory calibrated and tested to ensure accurate baking temperatures. 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 may adjust the control so the oven cooks hotter or cooler than the oven temperature displayed.

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

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

To increase or decrease the oven temperature by 20°F:

1. Press and hold **Bake** until the control produces an audible tone (about 6 seconds). The factory offset temperature of 0 (zero) should appear in the display.
2. Enter **2 0** using numeric keypad.
3. To offset the oven by -20°F, press **self clean** to toggle between + and -.
4. Press **START** to accept change.

Important note:

- Oven temperature adjustments will not change the Broil or Self Clean function temperatures.
- The oven temperature adjustment may be made if your oven control is set to display temperatures in °C (Celsius). Minimum and maximum settings for Celsius range from plus (+)19°C to minus (-) 19°C.

OVEN CONTROLS

Self Clean

Read before starting Self Clean. Be sure to read all following caution and important statements before starting a self clean cycle.

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 afterwards with a damp cloth. This function can be programmed for 2, 3, or 4 hours.

CAUTION

- Do not leave small children unattended near appliance. During self clean cycle, the outside of the oven can become very hot and cause burns if touched.
- Do not line the oven walls, racks, oven bottom, or any part of the range with aluminum foil. This will cause permanent damage to the oven interior and destroy heat distribution, and will melt to the oven interior.
- Do not force the oven door open. This will damage the automatic door locking system. Use caution when opening the oven door after the self clean cycle ends. The oven may still be very hot and cause burns. To avoid possible burns, stand to side of oven when opening door to allow steam or hot air to escape.
- The health of some birds is extremely sensitive to fumes given off during the self clean cycle of any range. Move birds to a well ventilated room.
- The oven bake and broil elements may appear to have cooled after they have been turned off. These elements may still be hot and burns may occur if elements are touched before they have cooled. To avoid possible burns, stand to side of oven when opening door to allow steam or hot air to escape.

Important notes:

- Completely remove all oven racks and any accessories from oven cavity to avoid damage to oven racks. If the oven racks are not removed they may discolor.
- Remove all items from the oven and cooktop including cookware, utensils, and any aluminum foil. Aluminum foil will not withstand high temperatures from a self clean cycle and will melt.
- Do not use oven cleaners or oven protective coatings in or around any part of the oven interior.

- 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 (Figure 33). These areas heat sufficiently to burn soil on. Clean using soap and water prior to starting Self Clean.
- Remove any excessive spills. Any spills on the oven bottom should be wiped up and removed before starting a Self Clean cycle. To clean use hot, soapy water and a cloth. Large spills can cause heavy smoke or fire when subjected to high temperatures.
- Do not allow food spills with high sugar or acid content (such as milk, tomatoes, sauerkraut, fruit juices, or pie fillings) to remain on the surface as they may leave a dull spot even after cleaning.
- Do not clean the oven door gasket. The woven material in the gasket is essential for a good seal. Care should be taken not to rub, damage, or remove the oven door gasket. Doing so could cause damage to the door gasket and compromise the performance of the oven.

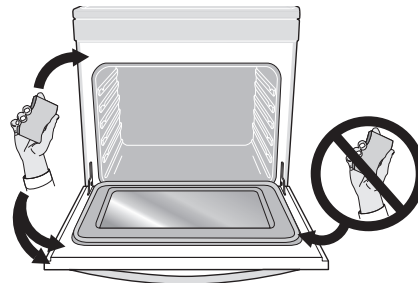


Figure 33: Areas to clean and to avoid

- The kitchen area should be well ventilated using an open window, ventilation fan, or exhaust hood during the first Self Clean cycle. This will help eliminate the normal odors.
- Do not attempt to open the oven door when the OVEN LOCK indicator light is flashing. Allow about 15 seconds for the motorized door latch mechanism to completely lock or unlock the oven door.
- When the clean time finishes, the oven door will remain locked until the range has cooled sufficiently. In addition to the clean time that was programmed, you must allow about 1 additional hour for the oven to cool before you will be able to open the oven door.

OVEN CONTROLS

Setting Self Clean

To set self clean:

1. Be sure the oven is empty and all oven racks are removed. Remove all items from the oven. Be sure oven door is completely closed.
2. Press **Self Clean** and the default 3 hour clean time will appear in the display. You may accept the default 3 hour clean time by going to step 3, or choose a different clean time by continuing to press **Self Clean** to select 2 hours or 4 hours. Once you have the desired clean time selected proceed to Step 3.
3. Press **START** to activate Self Clean.
4. As soon as Self Clean becomes active, a motor driven lock mechanism will begin locking the oven door automatically. Do not attempt to open the oven door (allow 15 seconds for the lock mechanism to lock the oven). Once the oven door has locked, **CLEAN** will appear in the display indicating Self Clean has started.

CAUTION

Do not force the oven door open when self-clean is active. This can damage the automatic door-locking system.

When Self Clean is finished:

CAUTION

Use caution when opening the oven door after self cleaning. The oven may still be very hot and can cause burns. To avoid possible burns stand to the side of the oven when opening the oven door to allow hot air or steam to escape.

1. **CLEAN** message will turn off, and **Hot** will appear in display window.
2. Once the oven has cooled down (about 1 hour) and **Hot** is no longer displayed, the oven door may be opened.
3. When the oven interior has completely cooled, wipe away any residue or powdered ash with a damp cloth or paper towel.

Setting Delay Start Self Clean

To start a delay Self Clean with default clean time of 3 hours and a start time of 9:00 o'clock:

1. Be sure the clock is set with the correct time of day, the oven is empty, and all oven racks are removed. Be sure oven door is completely closed.
2. Press Delay Start.
3. Using numeric keypad, enter **9 0 0**.
4. Press **START** to accept
5. Press Self Clean.
6. Press **START**.

If it becomes necessary to stop Self Clean when active:

1. Press **off**.
2. If Self Clean has heated the oven to a high temperature, allow enough time for the oven to cool.
3. Before restarting Self Clean, be sure to read important notes below.

Important note:

- If your clock is set with the (default) 12 hr display mode, the Delay Start for a Self Clean can only be programmed to start up to 11 hours and 59 minutes after the time showing in the display (be sure to set the clock to current time before programming a delay start). To set a Delay Start Self Clean to begin 12 or more hours (maximum is 23 hours and 59 minutes) after the time of setting, be sure to first set the control in the 24 Hr display mode.
- If Self Clean was active and then interrupted by a power failure or cancelled before the oven was thoroughly cleaned, it may be necessary to run another Self Clean cycle.
- If the oven temperature was high enough when Self Clean was interrupted the oven control may not allow another Self Clean cycle to be set for up to 4 hours.

CARE AND CLEANING

Cleaning Various Parts of Your Oven

Before cleaning any part of the oven, be sure all controls are turned off and the oven is cool.

Remove spills and any heavy soiling as soon as possible. Regular cleanings will reduce the number of major cleanings later.

Surface Type	Recommendation
Aluminum and Vinyl	<ul style="list-style-type: none">Use hot, soapy water and a cloth. Dry with a clean cloth.
Painted body parts	<ul style="list-style-type: none">Using a soft cloth, clean with mild dish detergent and water or a 50/50 solution of vinegar and water. Follow by rinsing the area with clean water; dry and polish with a soft cloth. Glass cleaners may be used if sprayed on a soft cloth first. Do not spray liquids directly on the oven control and display area. Do not use large amounts of water on the control panel. Excess water on the control area may cause damage to the appliance. Do not use other liquid cleaners, abrasive cleaners, scouring pads, or paper towels - they will damage the finish.
Painted decorative trims	
Painted and plastic control knobs and control panel	
Surface burners Burner grates	<ul style="list-style-type: none">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.For details on cleaning surface burners and grates see “General Cleaning” starting on page 35.
Stainless Steel	<ul style="list-style-type: none">Your oven finish may be made with stainless steel (some models). Clean the stainless with warm soapy water using a clean sponge or cloth. Rinse with clean water and dry with a soft clean cloth.Do not use any store bought cleaners like stainless steel cleaners or any other types of cleaners containing any abrasive, chlorides, chlorine, or ammonia. It is recommended to use mild dish soap and water or a 50/50 solution of water and vinegar.
Stainless Steel	
Porcelain enamel broiler pan and insert (available by mail order) Oven interior (Porcelain) Door liner and body parts	<ul style="list-style-type: none">Gentle scouring with a soapy scouring pad will remove most spots. Rinse with a 1:1 solution of clear water and ammonia. If necessary, cover difficult spots with an ammonia-soaked paper towel for 30 to 40 minutes. Rinse with clean water and a damp cloth, and then scrub with a soap-filled scouring pad. Rinse and wipe dry with a clean cloth. Remove all cleaners or the porcelain may become damaged during future heating.
Oven racks	<ul style="list-style-type: none">Oven racks must be removed from oven cavity. Clean by using a mild, abrasive cleaner following manufacturer’s instructions. Rinse with clean water and dry.
Oven door	<ul style="list-style-type: none">Use soap and 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 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.
Oven door gasket	<ul style="list-style-type: none">Do not clean the oven door gasket. On self-clean models, the oven door gasket is made of a woven material which is essential for a good seal. Care should be taken not to rub, damage, or remove this gasket.
Oven door window (inside)	<ul style="list-style-type: none">Use a small amount of ceramic glass cleaner to remove splatters on oven glass. Be sure to wipe completely after cleaning with a damp paper towel.

CARE AND CLEANING

General Cleaning

Refer to the table at the beginning of this chapter for more detailed information about cleaning specific parts of the range.

Important: Before manually cleaning any part of the range, be sure all controls are turned off and the range is cool. The range may be hot and can cause burns. It is recommended to not use ammonia to clean the oven. However, if ammonia is used, the oven must be thoroughly rinsed before operating. Provide adequate ventilation.



Aluminum Foil, Aluminum Utensils, and Oven Liners

WARNING! Never cover any slots, holes, or passages in the oven bottom or cover an entire oven 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. Do not use a cooktop cleaner on a hot cooktop. The fumes can be hazardous to your health, and can chemically damage the ceramic-glass surface.

Protective liners—Do not use aluminum foil to line the oven bottom. The high heat of the oven can melt these materials to the oven cavity and ruin the oven. These types of materials can also reduce the effectiveness of the air circulation in the oven and produce poor baking results. Only use aluminum foil as recommended in this manual. Improper installation of these liners may result in risk of electric shock or fire.

- **Aluminum foil** - Use of aluminum foil on a hot cooktop can damage the cooktop. Do not use thin aluminum cooking utensils or allow aluminum foil to touch the surface burners under any circumstances.
- **Aluminum utensils** - The melting point of aluminum is much lower than that of other metals. If aluminum pans are allowed to boil dry when using the cooktop, the utensil will be damaged or destroyed.
- **Oven racks** - Do not use aluminum foil to cover the oven racks. During self clean the oven temperature can become hot enough to melt aluminum cooking utensils or aluminum foil and could result in permanent damage to the oven interior and porcelain finish.

Cleaning the Glass Cooktop

CAUTION

To avoid possible burns do not attempt any of the cleaning instructions provided below before turning off all surface burners and allow them to cool.

Your cooktop is glass with gas sealed burners. To clean the glass portion of the cooktop follow these directions.

For light to moderate soil:

Apply a few drops of cooktop cleaning cream directly to the glass part of the cooktop. Use a clean paper towel to clean the entire cooktop surface. Make sure the cooktop is cleaned thoroughly, leaving no residue. Do not use the towel you use to clean the cooktop for any other purpose.

For heavy, burned on soil:

Apply a few drops of cooktop cleaning cream directly to the soiled area. Rub the soiled area using a non-abrasive cleaning tool, applying pressure as needed. Do not use the pad you use to clean the cooktop for any other purpose. If soils remain, carefully scrape soils with a metal razor blade scraper, holding scraper at a 30 degree angle to the surface (Figure 26). Remove loosened soils with cooktop cleaning cream and buff surface clean.

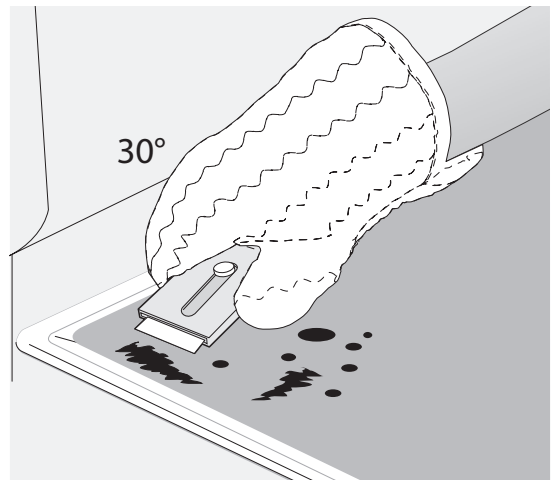


Figure 34: Use razor to scrape sediment on glass surface

CARE AND CLEANING

Cleaning the Sealed Burners

To avoid possible burns do not attempt any of the cleaning instructions provided below before turning off all surface burners and allow them to cool.

To avoid possible burns do not attempt to operate the surface burners without the burner caps.

Routinely clean the cooktop. Wipe with a clean, damp cloth and wipe dry to avoid scratches. Keeping the surface burner head ports and slots clean will prevent improper ignition and an uneven flame. See the following sections for more instructions.

To clean burner caps:

1. Remove caps from burner heads after they have cooled. Clean the cap with hot soapy water and dry thoroughly.

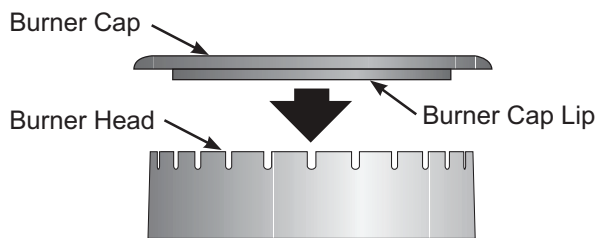


Figure 35: Burner head components

2. For burned-on and dried spills, apply hot soapy water to the burner head (Figure 28). Allow time for the soils to soften.

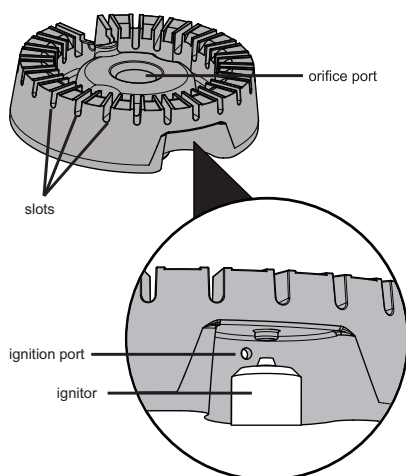


Figure 36: Burner head areas to clean

3. Use a small cleaning brush such as an old toothbrush to clean all over the burner head (Figure 28) and to clean the slots and holes in the burner.
4. Use a needle or paper clip to clean out the ignition port (Figure 36).
5. Wipe burner head clean with a soft, clean cloth, sponge, or scratch-free cleaning pad.
6. Before using the cooktop again make sure the burner caps are properly placed and seated on the burner heads (Figure 37). When placed correctly, the burner cap is centered on the burner head and will click into place on the burner head. You can wiggle the cap to test placement, it should not move off the burner head.

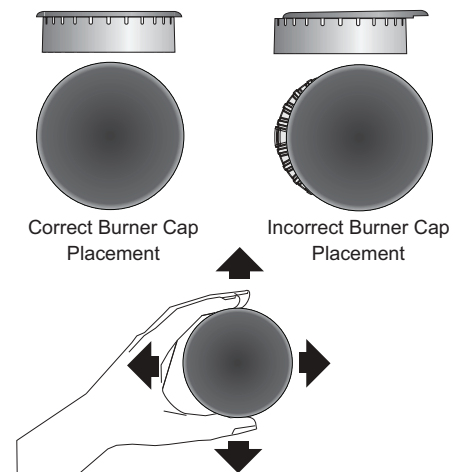


Figure 37: Replacing burner caps correctly

Important: During cleaning, keep debris and liquids out of the orifice port.

- Do not use abrasive cleaners, oven cleaners, or steel wool on the cooktop around the burner head. These products can damage the cooktop finish.
- The burner head does not need to be removed to be cleaned. Only qualified service professionals should disassemble the burner head from the cooktop surface.
- Do not attempt to disassemble any part of the appliance.

CARE AND CLEANING

Broiler Pan Cleaning Tips

- To prevent grease from baking on, remove the broiler pan from the oven as soon as cooking is completed.
- Use potholders or oven mitts because the broiler pan is extremely hot. Pour off grease.
- Soak the pan in hot, soapy water.
- Clean the broiler pan and insert as soon as possible after each use. If necessary, use soap-filled steel wool pads. Heavy scouring may scratch the insert.
- To make cleaning easier, the bottom of the broiler pan may be lined with aluminum foil. Do not cover the broiler insert with foil.

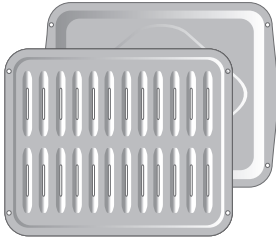


Figure 38: Broil pan and insert

To clean burner grates:

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

Replacing Oven Lights

Your oven is equipped with interior oven lights that ramp up gradually when the oven door is opened. The oven lights can also be turned on when the door is closed by using the oven light switch located on the control panel.

To remove and replace a light bulb:

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. Do not allow your fingers to touch the new bulb when replacing. Use a clean soft cloth or paper towel to cover the new bulb when installing.

1. Turn electrical power off at the main source or unplug the appliance.
2. To remove the glass shield, pull the back side of the shield toward the inside of the oven in a manner to lift it up from the oven side. The glass shield should come out easily by pushing a little toward front of the wall oven (Figure 39).
3. Replace the halogen appliance bulb.
4. Gently push the glass shield toward the oven wall until it is firmly seated against the oven wall.
5. Reconnect electrical power to the appliance or turn power back on.

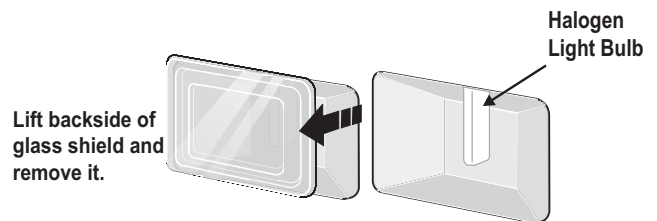


Figure 39: Light shield and bulb

CARE AND CLEANING

Removing and Replacing the Oven Door

▶ IMPORTANT

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

Most oven doors contain glass that can break. Do not close the oven door until all the oven racks are positioned correctly in the cavity. Do not hit the glass with bakeware or any other objects. Scratching, hitting, jarring, or stressing the glass may weaken its structure, causing an increased risk of breakage at a later time.

To remove the oven door:

1. Open oven door completely, horizontal with floor.
2. Pull up the lock located on each hinge support toward front of the oven until the lock stops. You may have to apply a little upward pressure on the lock to pull it up (Figure 41 and Figure 42).
3. Grasp the door by the sides, and close the door until the door frame makes contact with the unlocked hinges.
4. Pull the bottom of the door toward you while rotating the top of the door toward the appliance to completely disengage the hinge levers (Figure 43).

To Replace Oven Door:

1. Firmly grasp both sides of oven door along the door sides. Do not use the oven door handle (Figure 43).
2. Hold the oven door at the same angle as the removal position. Carefully insert the hinge levers into the oven frame until you feel the hinge levers are seated into the hinge notches. The hinge arms must be fully seated into the hinge notches before the oven door can be fully opened. (Figure 43).
3. Fully open the oven door, horizontal with floor (Figure 40).
4. Push the door hinge locks up toward and into the oven frame on both left and right oven door hinges to the locked position (Figure 41).
5. Close the oven door.

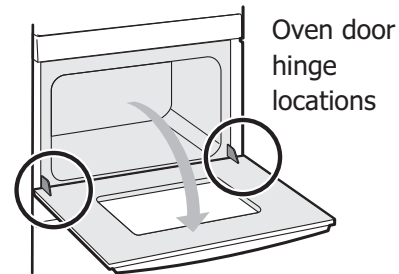


Figure 40: Door hinge location

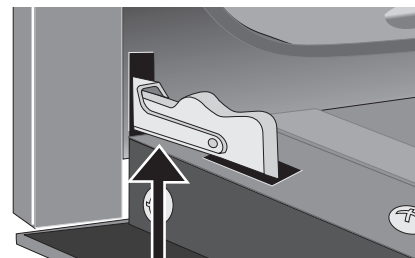


Figure 41: Door hinge locked

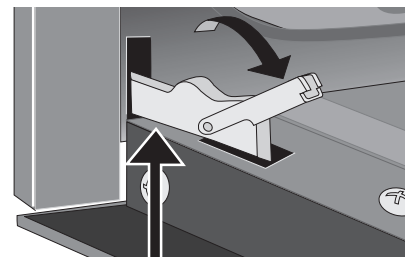


Figure 42: Unlocking door hinge

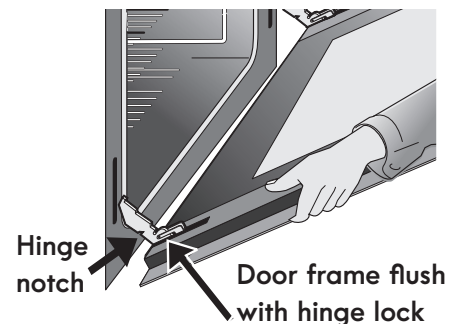
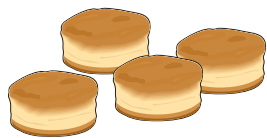


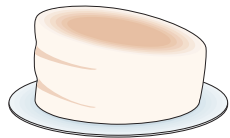



Figure 43: Remove door position

Solutions to Common Baking Problems

For best cooking results, heat the oven before baking cookies, breads, cakes, pies or pastries, etc. There is no need to preheat the oven for roasting meat or baking casseroles. The cooking times and temperatures needed to bake a product may vary slightly from your previously owned appliance.

Baking Problems and Solutions Chart

Baking Problems	Causes	Corrections
Cookies and biscuits burn on the bottom. 	<ul style="list-style-type: none"> • Cookies and biscuits put into oven before the preheating time is completed. • Oven rack is overcrowded. • Dark pans absorb heat too fast. 	<ul style="list-style-type: none"> • Allow oven to preheat to desired temperature before placing food in oven. • Choose pan sizes that will permit 2" to 4" of air space (5.1 cm to 10.2 cm) on all sides when placed in the oven. • Use a medium weight baking sheet.
Cakes too dark on top or bottom. 	<ul style="list-style-type: none"> • Cakes put in oven before preheating time is completed. • Rack position too high or too low. • Oven too hot. 	<ul style="list-style-type: none"> • Allow oven to preheat to the selected temperature before placing food in the oven. • Use proper rack position for baking needs. • Set oven temperature 25°F/13°C lower than recommended.
Cakes not done in center. 	<ul style="list-style-type: none"> • Oven too hot. • Incorrect pan size. • Pan not centered in oven. 	<ul style="list-style-type: none"> • Set oven temperature 25°F/13°C lower than recommended. • Use pan size suggested in recipe. • Use proper rack position and place pan to allow for 2" to 4" (5.1 cm to 10.2 cm) of space on all sides of pan.
Cakes not level. 	<ul style="list-style-type: none"> • Range not level. • Pan too close to oven wall or rack overcrowded. • Pan warped. • Oven light left on during baking. 	<ul style="list-style-type: none"> • Place a marked glass measuring cup filled with water on the center of the oven rack. If the water level is uneven, refer to the installation instructions for leveling the range. • Be sure to allow 2" to 4" (5.1 cm to 10.2 cm) of clearance on all sides of each pan in the oven. • Do not use pans that are dented or warped. • Keep oven light off while baking.
Foods not done when cooking time is over. 	<ul style="list-style-type: none"> • Oven too cool. • Oven overcrowded. • Oven door opened too frequently. 	<ul style="list-style-type: none"> • Set oven temperature 25°F/13°C higher than suggested and bake for the recommended time. • Be sure to remove all pans from the oven except the ones to be used for baking. • Open oven door only after shortest recommended baking time.

BEFORE YOU CALL

Solutions to Common Problems

Before you call for service, review the following list. It may save you time and expense. Possible solutions are provided with the problem listed:

Problem	Solution
Poor baking result	Many factors effect baking results. Use proper oven rack position. Center food in the oven and space pans to allow air to circulate. Preheat oven to the set temperature before placing food in the oven. Try adjusting the recipe's recommended temperature or baking time. See "Adjusting Oven Temperatures" on page 28 if you feel the oven is too hot or cold.
Appliance is not level	Be sure floor is level, strong and stable enough to adequately support range. If floor is sagging or sloping, contact a carpenter to correct the situation. Poor installation. Place oven rack in center of oven and place a level on the oven rack. Adjust leveling legs at base of appliance until the rack is level. Kitchen cabinet alignment may make range appear not level. Be sure cabinets are square and have sufficient room for appliance clearance.
Cannot move appliance easily. Appliance must be accessible for service.	Cabinets not square or are built in too tight to allow clearance for appliance. Contact builder or installer to make appliance accessible. Carpet interferes with appliance. Provide sufficient space so appliance can be lifted over carpet.
Entire appliance does not work.	For models with a power cord, make sure power cord is plugged properly into outlet. If electricity to home is working, check fuse box or breaker. Call your local electric company for service outage information..
Oven portion does not operate.	The time of day is not set. The oven clock must first be set in order to operate the oven. See "Setting the Clock" on page 15 . Be sure oven controls are set properly. See "Oven Control Functions" on page 14 and review instructions for the desired cooking function in this manual or see "Entire appliance does not operate" in this checklist.
Oven light does not work.	Be sure the oven light is secure in the socket. See "Replacing Oven Lights" on page 37 .
Flames inside oven or smoking from oven vent.	Excessive spills in oven. Grease or food spilled onto oven bottom or oven cavity. Wipe up excessive spills before starting oven. If flames or excessive smoke are present when using Broil, see "Setting Broil" on page 25 .
Oven racks discolored or do not slide easily.	Oven racks left in oven cavity during Clean . Always remove oven racks from oven cavity before starting a clean cycle. Clean by using a mild abrasive cleaner following manufacturer's instructions. Rinse with clean water, dry, and replace in oven.
Oven smokes excessively when broiling.	Incorrect setting. Follow broiling instructions in Setting Oven Controls section. Meat too close to the broil element. Reposition broil rack to provide proper clearance between the meat and broil element. Remove excess fat from meat. Cut remaining fatty edges to prevent curling, but do not cut into lean. Grease build up on oven surfaces. Regular cleaning is necessary when broiling frequently. Grease or food splatters will cause excessive smoking.

BEFORE YOU CALL

Oven control panel sounds an audible alarm and displays an Error code.	Oven control has detected a fault or error condition. Turn either oven mode or temperature selector to the OFF position to clear the error code. Try Bake or Broil function. If the Error code error repeats, turn OFF power to appliance, wait 5 minutes and then repower appliance. Set clock with correct time of day. Try Bake or Broil function again. If fault recurs, turn oven mode and temperature selectors OFF and call 1-800-4-MY-HOME® for assistance.
Soil not completely removed after Clean	Clean was interrupted. Review instructions in Clean section. Excessive spills on oven bottom. Clean before starting Clean. Failure to clean soil from the oven frame, the door liner outside the oven door gasket and the small area at the front center of the oven bottom. These areas are not in the self-cleaning area, but get hot enough to burn on residue. Clean these areas before starting the clean cycle. Burned-on residue can be cleaned with a stiff nylon brush and water or a nylon scrubber. Be careful not to damage the oven gasket.
Fan noise occurring after the oven is turned off.	Some models are equipped with a cooling fan that runs during the cooking process to cool internal electronic components. It is normal for this fan to continue to run for an extended period of time, even when the oven is off.
Convection fan does not rotate.	Oven door is open. Convection fan will turn off if oven door is opened when convection is active. Close oven door.
Clean does not work.	Oven control not set properly. Review instructions in Clean section.
Surface burners do not ignite.	Surface control knob was not completely turned to Lite. Push in and turn the surface control knob to Lite until burner ignites and then turn control knob to desired flame size. Improper burner assembly. If the burner cap is not assembled properly, the burner will not light. Refer to “Burner Caps and Burner Grates Assembly” on page 9 . Burner ports are clogged. Refer to Care and Cleaning section on how to clean sealed burners. Range power cord is disconnected from outlet (electric ignition models only). Be sure power cord is securely plugged into the power outlet. Electrical power outage. Burners may be lit manually. See “Setting Surface Controls” on page 11 .
Surface burner flame uneven or only part way around the burner cap.	Burner slots or ports are clogged. Refer to Care and Cleaning section on how to clean sealed burners. Moisture is present after cleaning. Lightly fan the flame and allow burner to operate until flame is full. Burner caps are not seated properly. Check that all burner caps are level and seated correctly on burner heads.
Surface burner flame is too high.	Surface control knob is set too high. Adjust to lower flame setting. Burner caps are not seated properly. Check that all surface burner caps are level and seated correctly on surface burner heads. Incorrect L.P. conversion. Refer to L.P. conversion kit instructions to correct.

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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