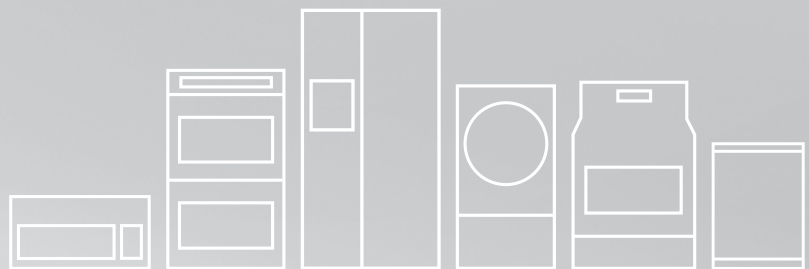


# FRIGIDAIRE

All about the

# Use & Care

of your Electric Wall Oven



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# PRODUCT RECORD AND REGISTRATION

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## 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 <http://www.frigidaire.com>.

Thank you for choosing Frigidaire.

**Important:** 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](http://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 and Care Manual

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

## If You Received a Damaged Range...

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

## Save Time and Money

Check **"Before You Call"** on page 21. This section helps step you through some common problems that might occur.

Need service? 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](http://www.frigidaire.com) or by dropping your Product Registration Card in the mail.

## Record model and serial numbers here

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**Purchase Date**

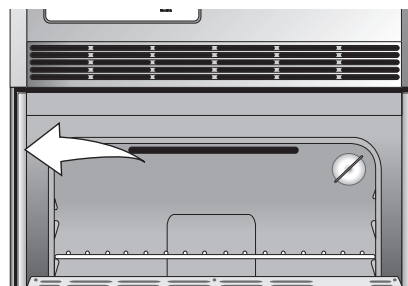
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**Frigidaire model number**

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**Frigidaire serial number**

Serial Plate Location



Serial plate location: open oven door and look on left side of oven frame

# IMPORTANT SAFETY INSTRUCTIONS


## CAUTIONS AND WARNINGS

### 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.

### DEFINITIONS

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

### WARNING

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

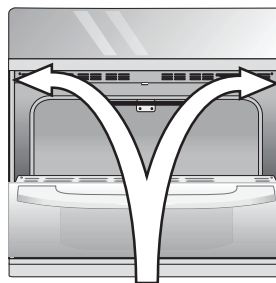
Storage in or on appliance—Flammable materials should not be stored in an oven or near surface units. This includes paper, plastic, and cloth items, such as cookbooks, plastic ware, and towels, as well as flammable liquids. Do not store explosives, such as aerosol cans, on or near the oven.

### WARNING



#### Tip Over Hazard

- A child or adult can tip the oven and be killed.
- Install the anti-tip device to oven and/or structure per installation instructions.
- Ensure the anti-tip device is re-engaged when the oven is moved.
- Do not operate the oven 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.



Refer to the installation instructions supplied with your appliance for proper installation.

#### Anti-tip mounting holes

Check for proper installation with a visual check that the anti-tip screws are present. Test the installation with light downward pressure on the open oven door. The oven should not tip forward.

Save these instructions for future reference.

## IMPORTANT SAFETY INSTRUCTIONS

### WARNING

- Do not leave children alone - Children should not be left alone or unattended in the area where appliance is in use. They should never be allowed to sit or stand on any part of the appliance, including the storage drawer, lower broiler drawer, warmer drawer, or lower double oven.
- Stepping, leaning, or sitting on the door or drawers of an oven can result in serious injuries and also cause damage to the appliance.
- Do not allow children to climb or play around the oven. The weight of a child on an open oven door may cause the oven to tip, resulting in serious burns or other injury.
- Never cover any slots, holes, or passages in the oven bottom or cover an entire oven rack aluminum foil or any other materials. Doing so may trap heat, causing a fire hazard.

### IMPORTANT

- 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 it requires businesses to warn customers of potential exposures to such substances.
- Do not attempt to operate the oven during a power failure. If the power fails, always turn off the oven. If the oven is not turned off and the power resumes, the oven will begin to operate again. Once the power resumes, reset the clock and oven function.
- 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.

### CAUTION

- Do not heat unopened food containers. Build-up of pressure may cause container to burst and result in injury.
- Do not store items of interest to children in the cabinets above the appliance. Children climbing on the appliance to reach items could be seriously injured.
- 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.
- Wear proper apparel - Loose-fitting or hanging garments should never be worn while using the appliance.
- Do not touch heating elements or interior surfaces of oven - Heating elements may be hot even though they are dark in color. Interior surfaces of an oven become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact hot surfaces of the oven until they have had sufficient time to cool. Other surfaces of the appliance may become hot enough to cause burns - among these surfaces are (identification of surfaces - for example, oven vent openings and surfaces near these openings, oven doors, and windows of oven doors).

Save these instructions for future reference.



## IMPORTANT SAFETY INSTRUCTIONS

### IMPORTANT

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

- Remove all tape and packaging before using the oven. Destroy the carton and plastic bags after unpacking the oven. Never allow children to play with packaging material.
- Proper installation—Be sure your appliance is properly installed and grounded by a qualified technician in accordance with the National Electrical Code ANSI/NFPA No. 70 latest edition and local electrical code requirements. In Canada, install in accordance with CSA Standard C22.1, Canadian Electrical code, Part 1, and local electrical code requirements. Install only per installation instructions provided in the literature package for this oven.
- User servicing—Do not repair or replace any part of the appliance unless specifically recommended in the manuals. All other servicing should be done only by a qualified technician. This reduces the risk of personal injury and damage to the oven.
- Ask your dealer to recommend a qualified technician and an authorized repair service. Know how to disconnect the power to the oven at the circuit breaker or fuse box in case of an emergency.
- Never modify or alter the construction of an oven by removing the leveling legs, panels, wire covers, anti-tip brackets/screws, or any other part of the oven.
- Remove the oven door from any unused oven if it is to be stored or discarded.
- Be sure to have an appropriate foam-type fire extinguisher available, visible, and easily located near the appliance.

### IMPORTANT INSTRUCTIONS FOR USING YOUR OVEN

- Never use your appliance for warming or heating the room.
- Use care when opening oven door, lower oven door, or warmer drawer (some models). Stand to the side of the oven 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 heating element in oven. Use potholders and grasp the rack with both hands to reposition. Remove all bakeware 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.
- Protective liners - Do not use aluminum foil or any other materials to line oven racks, walls, or oven bottoms, except as suggested in the manual. Improper installation of these liners may result in a risk of electric shock or fire.
- Do not cook food on the oven bottom. Always cook in proper bakeware and always use the oven racks.

Save these instructions for future reference.

# IMPORTANT SAFETY INSTRUCTIONS

## IMPORTANT INSTRUCTIONS FOR CLEANING YOUR OVEN

### CAUTION

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

- Clean the oven regularly to keep all parts free of grease that could catch fire. Do not allow grease to accumulate.
- 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.
- Grease should not be allowed to accumulate on the hood or filter. Follow the manufacturer's instructions for cleaning hoods.

## SELF CLEANING OVENS

- Clean only the parts listed in this manual. Before using self clean, remove the broiler pan, any food, utensils, and bakeware from the oven. Remove oven racks unless otherwise instructed.
- Do not use oven cleaners. No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.
- Do not clean 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.
- 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.

## GROUNDING INSTRUCTIONS

### WARNING

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

This appliance must be supplied with the proper voltage and frequency, and connected to an individual, properly grounded branch circuit, protected by a circuit breaker or fuse.

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.

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

Save these instructions for future reference.

## BEFORE SETTING OVEN CONTROLS

### Oven Vent Location

The oven vent is located just below the control panel (See Figure 1). When the oven is on, warm air passes through this vent. This venting is necessary for proper air circulation in the oven and good baking results. Do not block the oven vent. Steam or moisture may appear near the oven vent. This is normal.

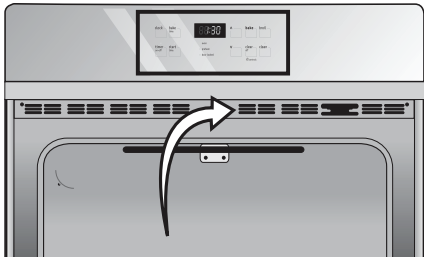


Figure 1: Oven vent location

### Oven Racks

Flat oven racks may be used for most cooking needs and may be placed in most oven rack positions.

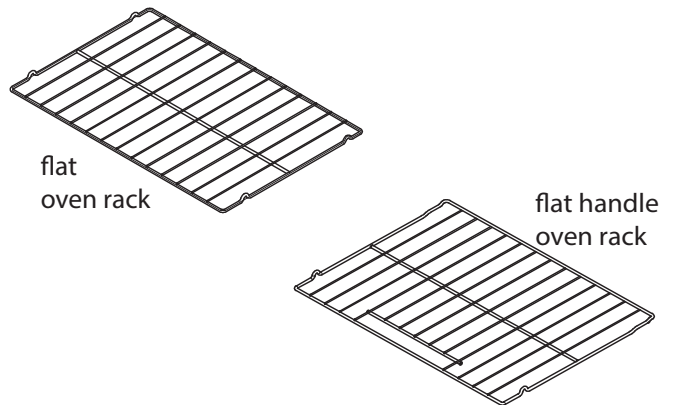


Figure 2: Oven rack types

### Removing, Replacing, and Arranging Oven Racks

**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 both sides of oven walls. Tilt the front of oven rack upward slightly and slide the oven rack back into place. Be sure oven racks are level before using.

### ⚠ WARNING

Protective liners — Do not use aluminum foil or any other materials to line the oven bottom or any other part of the oven including oven racks. Only use aluminum foil as recommended in this manual. Improper installation of these liners may result in risk of electric shock or fire.

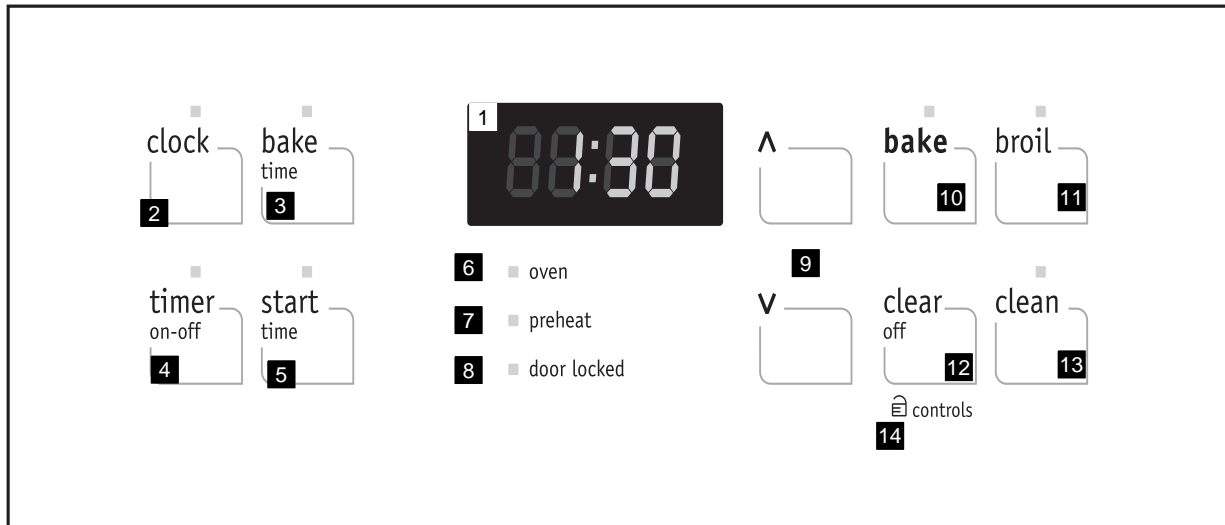
### ➡ IMPORTANT

- Remove all racks and accessories from the oven before cleaning.
- Do not line oven walls, racks, bottom, or any other range parts with aluminum foil. Doing so will alter heat distribution, produce poor baking results, and may cause permanent damage to the oven interior.

### ⚠ CAUTION

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

# OVEN CONTROLS FUNCTIONS



1. **display** - shows time and displays cooking information.
2. **clock** - Use with up/down arrows to set the time of day (see [page 9](#)).
3. **bake time** - Use to set the baking time length (see [page 12](#)).
4. **timer on-off** - Use to set or cancel the timer. The timer does not start or stop the cooking process. Timer on-off is used to set the continuous bake function (see [page 10](#)).
5. **start time** - Use to set the desired start time for baking and self clean. May be used with bake time to program a delayed timed bake (see [page 12](#)).
6. **oven** - The oven light will glow each time the oven turns on to maintain the set oven temperature.
7. **preheat** - The preheat light will glow when the oven is first set to operate, or if the desired temperature is reset higher than the actual oven temperature.
8. **door locked** - The door locked light flashes when the oven door locks and unlocks, the oven door lockout is active, or when self clean is active.
9. **Up and Down arrows** - Use with the feature or function pads to set oven temperature, bake time, start time, clean time (when programming an automatic start time), setting or adjusting the clock and minute timer.
10. **bake** - Use bake for cooking most foods at normal cooking temperatures (see [page 11](#)).
11. **broil** - Use broil to cook foods that require direct exposure to radiant heat (see [page 13](#)).
12. **clear off** - Use to clear any feature previously entered except the time of day and minute timer. Press clear off to stop cooking. Also use clear off to activate oven lockout feature.
13. **clean** - Use to select self clean feature (see [page 15](#)).
14. **control lock** - Use the **clear off** key to lock the oven door and the oven control panel (see [page 10](#)).

Feature	Min. Temp/Time	Max. Temp/Time
Bake	170°F (77°C)	550°F (288°C)
Broil	<b>LO</b> 400°F (205°C)	<b>HI</b> 550°F (288°C)
Timer	1 Min.	11:59 Hr./Min.
Clock Time	1:00 Hr./Min.	12:59 Hr./Min.
Delay Start	1:00 Hr./Min.	11:59 Hr./Min.
Bake Time	1 Min	11:59 Hr./Min.
Self Clean	2 hours	3 hours

## OVEN CONTROLS FUNCTIONS



### Setting the Clock

When the appliance is first plugged in or when the power supply to the appliance has been interrupted, the display will flash **12:00**.

#### IMPORTANT

It is recommended to always set the clock for the correct time of day when power is applied to the appliance.

#### To set the clock:

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

#### NOTE

The clock cannot be changed when the oven is set for cooking or self clean is active.

### Changing Between Continuous Bake Setting or 12-Hour Energy Saving Feature

The oven control has a built-in 12-Hour Energy Saving feature that will shut off the oven if the oven is left on for more than 12 hours. The oven control can be programmed to override this feature for continuous baking.




#### To change to continuous bake:

1. Press and hold **timer on-off** for 6 seconds until a tone sounds. The display will show **— — hr** for continuous cooking. The current time of day will return to the display.
2. To cancel the continuous bake setting, press and hold **timer on-off** for 6 seconds until a tone sounds. The display will again show **12 hr**, indicating that the control has returned to the 12-Hour Energy Saving feature.

### Changing the Temperature Display (F or C)

The electronic oven control is set to display Fahrenheit (F) when shipped from the factory. The display may be set to show either Fahrenheit or Celsius (C) oven temperatures from 170°F to 550°F (77°C to 288°C).

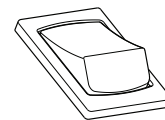
#### To change the temperature display:

1. Press **broil**. The display will show **— —**.
2. Press and hold  until **HI** appears in the display.
3. Press and hold **broil** until **F** or **C** appears in the display.
4. Press  or  to change to **F** or **C**.
5. Press any control key to return to normal operating mode.

### Operating the Oven Light

The oven light is located at the upper rear corner of the oven interior and is covered with a glass shield. The shield must be in place whenever the oven is in use.

The oven light will automatically turn on when the oven door is opened. Press the oven light switch located on the left side of the control panel to turn the oven light on whenever the oven door is closed.



**Figure 3: Oven light switch**



For best results when baking, leave the oven light off.

To change the interior oven light, see [“Replacing the Oven Light”](#) on [page 20](#).


# OVEN CONTROLS FUNCTIONS

## Minute Timer

To set the minute timer:



1. Press **timer on-off**.
2. Press  to increase time in one minute increments. Press and hold  to increase time in 10 minute increments. The timer can be set for any amount of time from 1 minute to 11 hours and 59 minutes.

### NOTE

If  is pressed first, the timer will advance to 11 hours and 59 minutes.

3. When the set time ends, the timer will beep three times and will continue to beep three times every minute until **timer on-off** is pressed.

To change the minute timer while it is in use:

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

To cancel the minute timer before set time expires:

Press **timer on-off** once.

### NOTE

- The indicator light located above the timer on-off key will glow while the minute timer is active.
- The minute timer displays hours and minutes until 1 hour remains on the timer. Less than 1 hour, the display counts down in minutes and seconds. With less than 1 minute, only seconds will display.
- The minute timer will not start or stop the cooking process. Use the minute timer alone or with any of the other oven features. If another feature is active when the minute timer is active, the minute timer will show in the display. To view information about other active features, press the key for that feature.

## Setting Oven Lockout



The control can be programmed to lock the oven door and lockout the oven control keypad.

To set the oven lockout feature:

1. Press **clear off** and hold for 3 seconds. **Loc** will appear in display, the door locked indicator light will flash, and the motor driven door lock will begin to close automatically. Allow about 15 seconds for the oven door to lock. Once the oven door is locked, the current time of day will appear in the display.
2. To cancel the oven lockout feature, press **clear off** and hold for 3 seconds. The control will unlock the oven door and resume normal operation.

### NOTE

Do not open the oven door while the indicator light is flashing. Allow about 15 seconds for the oven door to lock. Once the oven door is locked, the current time of day will appear in the display.

If any control pad is pressed with the oven lockout feature active, **Loc** will appear in the display until the control pad is released.

## Setting a Silent Control Panel

When selecting a function, an audible tone is heard each time a key is pressed. If desired, the control can be programmed for silent operation. To set the controls for silent operation, press and hold **start time** for 6 seconds. The control will beep once, then release the key.

To return to non-silent operation, press and hold **start time** again for 6 seconds until the control beeps once.



## OVEN CONTROLS FUNCTIONS

### Setting Bake

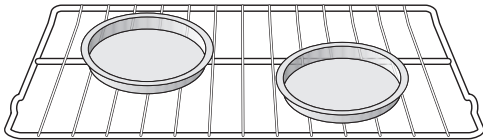
The oven can be programmed to bake at any temperature from 170°F to 550°F (77°C to 288°C). The factory preset automatic bake temperature is 350°F (176°C).

#### **CAUTION**

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

#### For best results:

- Fully preheat the oven before baking items like cookies, cakes, biscuits, or breads.
- Leave oven light off while baking.
- Use single rack for baking for best baking performance rack position 2 is recommended.



- When baking cakes using 2 racks, place bakeware on oven rack positions 2 and 4 and place the cake pans as shown. (See Figure 4)
- Use positions 2 and 4 when baking cookies on multiple pans.
- Allow 2 to 4 inches (5.1 cm to 10.2 cm) of space between bakeware to allow for proper air circulation.
- Dark or dull pans and glass absorb more heat than shiny bakeware resulting in dark or over browning of foods. It may be necessary to reduce the oven temperature or cook time to prevent over browning of some foods. Dark pans are recommended for pies. Shiny pans are recommended for cakes, cookies and muffins.
- Do not open the oven door too often. Doing so will reduce the temperature in the oven and increase cooking time.

#### To set bake:

1. Press **bake**. The display will show — — —.
2. Within 5 seconds, press **▲** or **▼**. The display will show 350°F (176°C). The temperature can then be adjusted in 5°F (1°C) increments by pressing and holding the **▲** or **▼**.
3. When the key is released, the oven will begin heating to the selected temperature. When the displayed temperature reaches the set temperature, the preheat indicator light will turn off and the control will emit one long beep.

#### To change oven temperature after bake has started:

1. Press **bake**.
2. Press **▲** or **▼** to increase or decrease to a new temperature. The oven indicator light on the electronic display will turn on and off when using the bake feature and during preheat. This is normal and indicates that the oven is cycling to maintain the selected baking temperature.
3. To cancel baking press **clear off**.

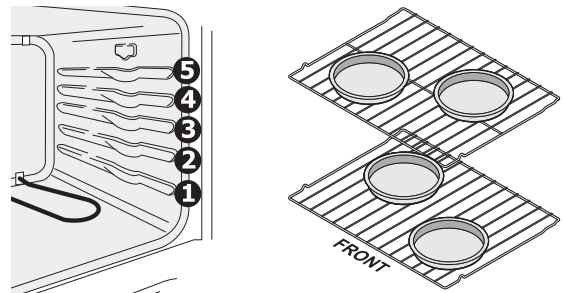


Figure 4: Rack positions (L) and pan spacing (R)

## OVEN CONTROLS FUNCTIONS







### Setting Bake Time

The bake time key sets the amount of time needed for baking. The oven will turn on immediately and stop automatically after the set bake time ends.

#### CAUTION

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 the oven to begin baking immediately and to shut off automatically (timed bake):

1. Be sure the clock is set to the correct time of day.
2. Place the food in the oven.
3. Press **bake**. The display will show — — — °.
4. Within 5 seconds, press  or . The display will show 350°F (176°C). The temperature can then be adjusted in 5°F (1°C) increments by holding the  or .
5. Press bake time. The display will show :00.
6. Press the  or  until the desired baking time appears in the display.
7. The oven will turn on and begin heating.









#### NOTE

Bake time will not operate when using the broil feature.



### Setting Bake Time and Start Time

The bake time and start time pads may be used to set the length of baking time and to delay the starting time (delayed timed bake). The oven will turn on at a later time and stop automatically after the set bake time ends.

#### To program oven for a delayed start time and to shut-off automatically:

1. Be sure that the clock displays the correct time of day.
2. Place food in the oven.
3. Press **bake**. The display will show — — —.
4. Within 5 seconds, press the  or . The display will show 350°F (176°C).
5. The temperature can then be adjusted in 5°F (1°C) increments by holding  or .
6. Press **bake time**. The display will show :00.
7. Press  or  until desired baking time appears.
8. Press **start time**. The time of day will appear in the display.
9. Press the  or  until the desired start time appears in the display.
10. Once the controls are set, the control calculates the time when baking will stop. The oven will turn on at the delayed start time and begin heating. After the set bake time is over, **End** will appear in the display and the oven will shut off automatically. The control will beep three times every 60 seconds as a reminder until **clear off** is pressed.

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

1. Press the function you want to change.
2. Press  or  to adjust the setting.

# OVEN CONTROLS FUNCTIONS

## Setting Broil

Use the broil feature to cook meats that require direct exposure to radiant heat for optimum browning results. When broiling always remember to arrange the oven racks while oven is still cool. Position the rack as suggested in Table 1 below.

### WARNING

Should an oven fire occur, close the oven door and turn the oven off. If the fire continues, use a Class B/C fire extinguisher. Do not put water or flour on the fire. Flour may be explosive.

### CAUTION

Always use oven mitts. Oven racks will become very hot which can cause burns.

### Broiling tips:

- Always use the broiler pan with the insert when broiling. It allows the dripping grease to be kept away from the high heat of the broil element. Do not use the pan without the insert.
- Always pull the rack out to the stop position before turning or removing food.
- Do not cover the broil pan insert with aluminum foil. The exposed grease could catch fire. Do not use a roasting rack when broiling.

### To set broil:

1. Arrange the oven rack while oven is still cool.
2. Press **broil**. The display will show — —.
3. Press **^** for **HI** broil or **v** for **LO** broil. Most foods may be broiled at the **HI** broil setting. Select the **LO** broil setting to avoid excess browning or drying of foods that should be cooked to the well-done stage.
4. For optimum results, preheat oven for 2 minutes before adding food.
5. Place the insert on the broil pan (if equipped), then place the food on the broil pan insert (See Figure 5).
6. Place the broiler pan and insert on the oven rack.
7. Broil on one side until food is browned. Turn and broil food on the other side. Keep the door closed.
8. When broiling is finished press **clear off**.



Figure 5: Rack positions (L) Broil pan and insert (R)

### IMPORTANT

If a broiler pan and insert are not supplied with this appliance, they can be purchased from [www.frigidaire.com](http://www.frigidaire.com)

Table 1: Suggested broil settings for electric ovens

Food item	Rack Position	Temp	Cook time in minutes		Internal Temp	Doneness
			1st side	2nd side		
Steak 1" thick	4th	Hi	5	4	140°F (60°C)	Rare**
Steak 1" thick	4th	Hi	6	4	145°F (63°C)	Medium-rare
Steak 1" thick	4th	Hi	7	5	170°F (77°C)	Medium-well
Pork Chops 3/4 "thick	4th	Hi	8	6	170°F (77°C)	Well
Chicken - Bone In	3rd	Lo	20	10	170°F (77°C)	Well
Chicken Boneless	4th	Lo	8	6	170°F (77°C)	Well
Fish	4th	Hi	as directed		170°F (77°C)	Well
Shrimp	4th	Hi	as directed		170°F (77°C)	Well
Hamburger 1" thick	4th	Hi	5	4	145°F (63°C)	Rare**
Hamburger 1" thick	4th	Hi	9	7	145°F (63°C)	Medium-rare
Hamburger 1" thick	4th	Hi	10	8	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 Rev. June 1985.) 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 the element. Watch food to prevent burning.

## OVEN CONTROLS FUNCTIONS

### Adjusting the Oven Temperature

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




**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°F to 40°F (11°C to 23°C) from actual temperatures.

- If at any time during the process of adjusting the oven temperature feature you decide not to make the change, press the clear off key once before the acceptance beep.
- The oven temperature adjustment feature cannot be modified if Bake or Broil is active.
- Oven temperature adjustments made will not affect the broil or self cleaning feature temperatures.

#### NOTE

- If at any time during the process of adjusting the oven temperature feature you decide not to make the change, press the clear off key once before the acceptance beep.

### To adjust oven temperature:

1. Press **bake** while the oven is idle.
2. Set the temperature to 550°F (288°C) by pressing and holding .
3. Within 3 seconds, press and hold **bake** until numeric digit(s) appear.
4. Release **bake**. The display now indicates the amount of degrees offset between the original factory temperature setting and the current temperature setting. If the oven control has the original factory calibration, the display will read 0.
5. The temperature can now be adjusted  $\pm 35^{\circ}\text{F}$  ( $\pm 19^{\circ}\text{C}$ ) in  $5^{\circ}\text{F}$  ( $1^{\circ}\text{C}$ ) increments. Press and hold  to adjust the temperature higher until the desired amount of offset appears in the display. When lowering the oven temperature press . A minus sign (-) will appear before the number to indicate that the oven will be cooler by the displayed amount of degrees.
6. When you have made the desired adjustment, press **clear off** to return to the time of day display.

## OVEN CONTROLS FUNCTIONS

### Self Clean

A self cleaning oven cleans itself with temperatures well above normal cooking temperatures which eliminate soils completely or reduce them to a fine powdered ash that can be wiped away with a damp cloth.

### ➔ IMPORTANT

#### Adhere to the following self clean precautions

- Completely remove all oven racks and any accessories. If the oven racks are not removed they will lose their special coating properties and no longer slide in and out of the oven cavity easily.
- Remove the broiler pan and insert, all utensils and any aluminum foil. These items cannot withstand high cleaning temperatures and will melt.
- Do not line the oven walls, racks, bottom or any other parts of the range with aluminum foil or any other material. 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.
- Do not spray oven cleaners or 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. These areas heat sufficiently to burn soil on. Clean with soap and water. These areas are shown in white (See Figure 6).
- Do not allow food spills with a high sugar or acid content (such as milk, tomatoes, sauerkraut, fruit juices or pie filling) to remain on the surface as they may leave a dull spot even after cleaning.
- Do not clean the oven door gasket (See Figure 6). The woven material of the oven door gasket is essential for a good seal. Care should be taken not to rub, damage or remove the gasket.
- Remove any excessive spills. Spills on the oven bottom should be wiped up and removed before starting self clean. To clean, use hot, soapy water and a cloth. Large spills can cause heavy smoke or fire when subjected to high temperatures.

### ⚠ CAUTION

During self clean, the outside of the range can become very hot to the touch. Do not leave small children unattended near the appliance.

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

Do not force the oven door open. This can damage the automatic door locking system. Use caution when opening the door after the self cleaning cycle is complete. The oven may still be very hot.

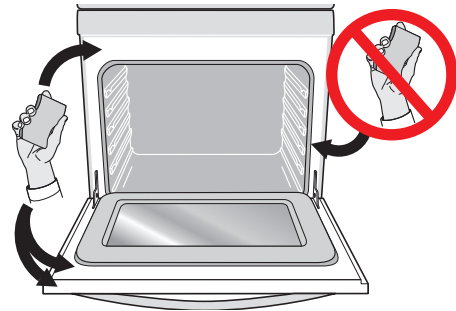


Figure 6: Areas to clean or avoid on door frame

### ⚠ CAUTION

The oven bake and broil elements may still be hot after they appear to have cooled. Burns may occur if these elements are touched before they have cooled sufficiently.

For models with a visible lower bake element only - This bake element was designed to be tilted up using your hand from the front of the bake element for cleaning purposes. Remove the bottom oven rack before raising the element. Do not to raise the element more than 4 or 5 inches from the resting position.





## OVEN CONTROLS FUNCTIONS

### Setting a Self Clean Cycle or a Delayed Start Self Clean Cycle.

#### IMPORTANT

To start a self clean cycle immediately without a delay, skip steps 2 and 3 in the instructions below.

#### To set a self clean cycle:

1. Be sure the clock displays the correct time of day.
2. Press **start time**. The colon ( : ) in the time of day will flash.
3. Press and hold  to scroll to the time to start the delayed self clean cycle. Release the pad when the desired time is displayed.
4. Press **clean**. The display will show --- in the window.
5. Press  or  once. **3:00** will appear in the display indicating that a 3 hour self clean time is set. To change to a 2 hour self clean time press  once (**2:00** appears in the display).
6. **CLn** will appear in the display during the self clean cycle and the door locked light will glow until the self cleaning cycle is complete or cancelled and the oven temperature has cooled.

#### NOTE

After setting the controls, the motor driven lock will begin to close automatically and the door locked indicator light will flash. Do not open the oven door while the light is flashing. Allow about 15 seconds for the oven door to lock.

#### When the self clean cycle has completed:

1. The time of day will appear in the display window and the clean and door locked lights will continue to glow.
2. Once the oven has cooled down for about 1 hour and the door locked light has gone out, the oven door can be opened.

### Stopping or Interrupting a Self Clean Cycle

To stop or interrupt a self cleaning cycle once it has been activated:

1. Press **clear off**.
2. Once the oven has cooled down for about 1 hour and the door locked light has turned off, the oven door can be opened.
3. Restart the self clean cycle once all conditions have been corrected.

#### CAUTION

- To avoid possible burns use care when opening the oven door after the self cleaning cycle. Stand to the side of the oven when opening the door to allow hot air or steam to escape.
- Do not force the oven door open. This can damage the automatic door locking system. Use caution and avoid possible burns when opening the door after the self cleaning cycle has completed. The oven may still be very hot.

#### NOTE

- Whenever the self clean feature is active you may check the amount of time remaining in the self clean cycle by pressing the clean key. Remember the range door cannot be opened until the range has cooled sufficiently. You will need to add about 1 hour to the time displayed before you can use the range for cooking.
- When the oven is cool, wipe away any residue or powdered ash with a damp cloth or paper towel.



## 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 cleaning will reduce the number of major cleaning later.

Surface Type	Recommendation
Aluminum and Vinyl trim Painted body parts Painted decorative trims Plastic	Use hot, soapy water and dry with a clean cloth. Use a soft cloth and 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.
Control Pad Control key membrane Decorative trim (some models)	Use a soft cloth and 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.
Stainless steel (some models)	Only use cleaners and polishes specifically manufactured for cleaning stainless steel. Always rub in the direction of the metal grain to avoid damaging. Do not use cleaners with high concentrations of chlorides or chlorine. Do not use harsh scrubbing cleaners. Polish with a lint-free cloth. Be sure to wipe excess cleaner/polish from the metal surface as bluish stains may occur during future oven heating that cannot be removed. Clean heavier soils with hot, soapy water and a cloth or sponge. Use clean water to rinse; use a cloth to dry
Smudge-Proof™ 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 store bought cleaners like stainless steel cleaners or any other types of cleaners containing any abrasive, chlorides, chlorine, or ammonia. Use mild dish soap and water or a 50/50 solution of water and vinegar.
Porcelain enamel broiler pan and insert (available by mail order) Door liner and body parts	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	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	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. 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.

## CARE AND CLEANING

### General Cleaning

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

#### **CAUTION**

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.

Ammonia must be rinsed before operating the oven. Provide adequate ventilation.

### Boiler Pan Cleaning Tips:

- To prevent grease from baking on, remove the broiler pan from the oven as soon as cooking is completed. Use oven mitts because the broiler pan is extremely hot. Pour off grease. Soak the pan in hot, soapy water.
- Clean the broiler pan as soon as possible after each use. If necessary, use soap-filled steel wool pads. Heavy scouring may scratch the grid.

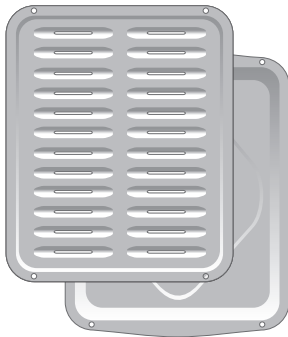


Figure 7: Boiler pan with insert

### 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 aluminum foil or any other materials. Doing so blocks air flow through the oven and may cause carbon monoxide poisoning. Aluminum foil linings may trap heat, causing a fire hazard.

#### **CAUTION**

- Protective liners—Do not use aluminum foil or any other materials to line walls, or 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 utensils - The melting point of aluminum is much lower than that of other metals. Care must be taken when aluminum pots or pans are used.
- Oven racks - Do not use aluminum foil to cover the oven racks. Using a liner in the oven restricts the heat and air flow needed to obtain the best possible cooking results for any oven.

### Adhere to the following precautions when using spray oven cleaners:

- Do not spray cleaner on the electrical controls or switches. Doing so could cause a short circuit and result in sparking or fire.
- Do not spray any cleaner on the oven door trim or gasket, broiler drawer glides, handles or any exterior surfaces of the range, plastic or painted surfaces. The cleaner can damage these surfaces.

## Removing and Replacing the Oven Door

### CAUTION

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

#### To remove the oven door:

1. Open oven door completely, horizontal with floor (See Figure 8).
2. Pull the door hinge locks on both left and right door hinges down from the oven frame completely toward the oven door (See Figure 9). A tool such as a small flat-blade screwdriver may be required.
3. Firmly grasp both sides of oven door along the sides. Do not use the oven door handle (See Figure 10).
4. Close the door to approximately 10 degrees from the door frame (See Figure 10).
5. Lift the oven door hinge arms over the roller pins located on each side of the oven frame (See Figure 10).

#### To Replace Oven Door:

1. Firmly grasp both sides of oven door along the door sides. Do not use the door handle (Figure 10).
2. Holding the oven door at the same angle as the removal position, seat the hook of the hinge arm over the roller pins located on each side of the oven door frame (See Figure 10 and Figure 11). The hooks of the hinge arms must be fully seated onto the roller pins.
3. Open the oven door horizontal with floor (See Figure 8).
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 (See Figure 9).
5. Close the oven door.

### IMPORTANT

Special door care instructions - 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.

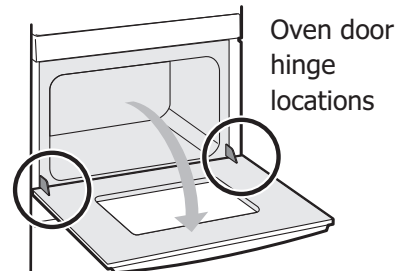


Figure 8: Door hinge location

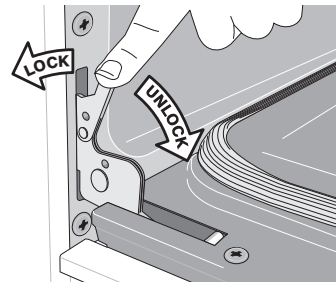


Figure 9: Door hinge locks

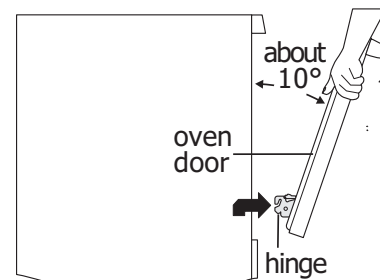


Figure 10: Holding door for removal/replacement

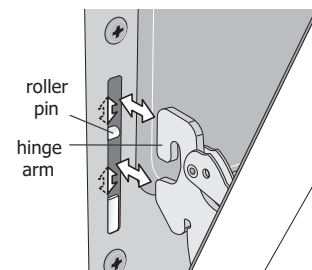


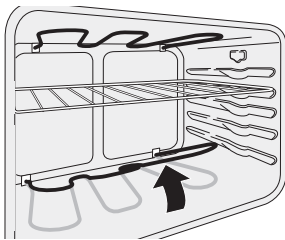
Figure 11: Replacement and location of hinge arm and roller pin

## CARE AND CLEANING

### Cleaning Exposed Bake Ovens

#### **⚠ WARNING**

The oven bake and broil elements may appear to have cooled after they have been turned off. The elements may still be hot and burns may occur if these elements are touched before they have cooled sufficiently.



**Figure 12: Exposed bake oven cavity**

The bake element is located in the bottom of the oven cavity (See Figure 12). Remove the bottom oven rack before raising the element. Be careful not to raise the element more than 4 or 5 inches from the resting position. This will allow easier access to the oven bottom for cleaning.

### Replacing the Oven Light

The interior oven lights are located at the rear of the oven cavity and are covered with a glass shield. The glass shield must be in place whenever the oven is in use (See Figure 13).

#### To replace the oven interior light bulb:

#### **⚠ CAUTION**

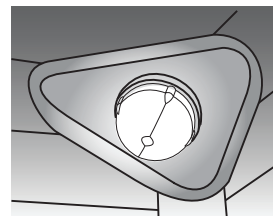
Be sure the oven is unplugged and all parts are cool before replacing oven light.

1. Turn electrical power off at the main source or unplug the appliance.
2. Remove interior oven light shield by turning a quarter turn counter-clockwise.
3. Replace bulb with a new T-4 type Halogen 25 watt appliance bulb.

#### **⚡ NOTE**

Do not allow your fingers to touch the new bulb when replacing. This will shorten the life of the bulb. Use a paper towel or cotton glove while handling the new bulb when installing.

4. Replace glass oven light shield by rotating clockwise.
5. Turn power back on again at the main source (or plug the appliance back in).
6. Be sure to reset the time of day on the clock








**Figure 13: Wall oven Halogen light**

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

# BEFORE YOU CALL

## Solutions to Common Problems

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
Oven control panel beeps and displays error codes	<ul style="list-style-type: none"><li>Oven control has detected a fault or error condition. Press <b>clear off</b> to clear the error code.</li><li>Try bake or broil function. If the F or E 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, press <b>clear off</b> to clear.</li></ul>
Poor baking results	<ul style="list-style-type: none"><li>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.</li><li>Try adjusting the recipe's recommended temperature or baking time. See <a href="#">"Adjusting the Oven Temperature"</a> on <a href="#">page 14</a> if you feel the oven is too hot or cold.</li></ul>
Appliance is not level	<ul style="list-style-type: none"><li>Poor installation. Place oven rack in center of oven. Place a level on the oven rack.</li><li>Kitchen cabinet alignment may make oven appear not level. Be sure cabinets are square and have sufficient room for appliance clearance.</li><li>If cabinets are not square or are built in too tightly, contact builder or installer to make appliance accessible.</li></ul>
Cannot move appliance easily	<ul style="list-style-type: none"><li>Cabinets not square or are built in too tightly. Contact builder or installer to make appliance accessible.</li></ul>
Appliance does not operate	<ul style="list-style-type: none"><li>Make sure power cord is wired properly into outlet.</li><li>Electrical power outage. Check house lights to be sure. Call your local electric company for service outage information.</li><li>Service wiring is incomplete. Call 1-800-944-9044 for assistance.</li></ul>
Flames inside oven or smoking from oven vent	<ul style="list-style-type: none"><li>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 <a href="#">"Setting Broil"</a> on <a href="#">page 13</a>.</li></ul>
Self clean does not work	<ul style="list-style-type: none"><li>Oven control not set properly. Make sure the oven door is closed. Make sure you have removed the oven racks and the oven rack supports from the oven. Review <a href="#">"Setting a Self Clean Cycle or a Delayed Start Self Clean Cycle."</a> on <a href="#">page 16</a>.</li></ul>
Oven does not operate.	<ul style="list-style-type: none"><li>The time of day is not set. The oven clock must first be set in order to operate the oven. See <a href="#">"Setting the Clock"</a> on <a href="#">page 9</a>.</li><li>Be sure oven controls are set properly. See <a href="#">"Oven Controls Functions"</a> beginning on <a href="#">page 8</a> and review instructions for the desired cooking function in this manual.</li></ul>
Soil not completely removed after Self Clean.	<ul style="list-style-type: none"><li>Excessive spills on oven bottom. Clean before starting Self Clean.</li><li>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 self cleaning 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.</li></ul>



## BEFORE YOU CALL

- |   |   |
|---|---|
| Oven smokes excessively when broiling.        | <ul style="list-style-type: none"><li>• Incorrect setting. See <a href="#">“Setting Broil”</a> on page 13.</li><li>• 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.</li><li>• Grease build up on oven surfaces. Regular cleaning is necessary when broiling frequently. Grease or food splatters will cause excessive smoking.</li></ul> |
| Oven racks discolored or do not slide easily. | <ul style="list-style-type: none"><li>• Oven racks left in oven cavity during Self Clean. Always remove oven racks from oven cavity before starting a self clean cycle. Clean by using a mild abrasive cleaner following manufacturer's instructions. Rinse with clean water, dry, and replace in oven.</li></ul>   |
| Oven light does not work.                     | <ul style="list-style-type: none"><li>• Be sure the oven light is secure in the socket. See <a href="#">“Replacing the Oven Light”</a> on page 20</li></ul>   |
| Fan noise occurring after oven is turned off  | <ul style="list-style-type: none"><li>• 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 has been turned off.</li></ul>   |

# 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

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## 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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