

FRIGIDAIRE

All about the

Use & Care

of your Electric Wall Oven

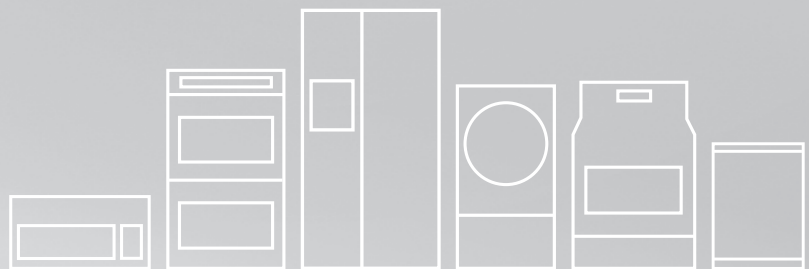


TABLE OF CONTENTS

Product Record and Registration	2	Care and Cleaning	13
Important Safety Instructions	3	Before You Call	17
Before Setting Oven Controls	7	Warranty	20
Oven Control Functions	8		

PRODUCT RECORD AND REGISTRATION

Product Record and Registration	2
Important Safety Instructions	3
Before Setting Oven Controls	7
Oven Control Functions	8
Care and Cleaning	13
Before You Call	17
Warranty	20

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 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

See "Before You Call" on page 17. This section helps step you through some common problems that might occur.

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

Product Registration

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

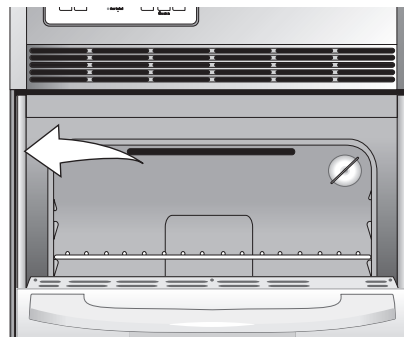
Record model and serial numbers here

Purchase Date

Frigidaire model number

Frigidaire serial number

Serial Plate Location



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

Questions?

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

For online support and product 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.

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.

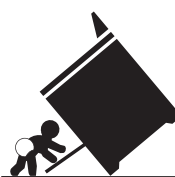
NOTE

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

WARNING

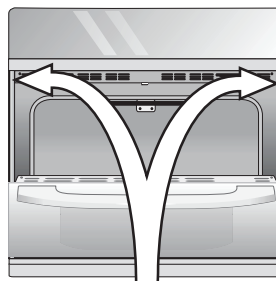
Storage in or on appliance—Flammable materials should not be stored in an oven or near surface units. This includes paper, plastic, and cloth items, such as cookbooks, plastic ware, and towels, as well as flammable liquids. Do not store explosives, such as aerosol cans, on or near the oven.

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 use.

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 with aluminum foil or any other materials. Doing so may trap heat, causing a fire hazard.

IMPORTANT

- 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 store items of interest to children in the cabinets above the appliance. Children climbing on the appliance to reach items could be seriously injured.
- Do not heat unopened food containers. Build-up of pressure may cause container to burst and result in injury.
- 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 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 use.

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. Do not let potholders contact the hot heating elements in the oven. Remove all bakeware 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 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. Cook in proper bakeware and always use the oven racks.

Save these instructions for future use.

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.
- Some birds are extremely sensitive to the fumes given off when cleaning an oven. Move birds to another well-ventilated room.
- Do not clean door gasket. The door gasket is essential for a good seal. Care should be taken not to rub, damage, or move the gasket.
- 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.

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 use.

BEFORE SETTING OVEN CONTROLS

Oven Vent Location

The oven vent is located above 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 oven vent. Steam or moisture may appear near the oven vent. This is normal.

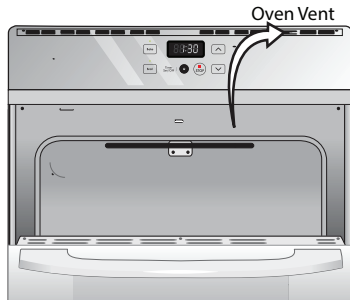


Figure 1: Oven vent location

WARNING

Protective liners — Do not use aluminum foil or any other materials to line the oven bottom, racks, or any other part of the oven. Doing so will alter heat distribution, produce poor baking results and may cause permanent damage to the oven interior.

Only use aluminum foil as recommended in this manual. Improper installation of these liners may result in risk of electric shock or fire.

CAUTION

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

IMPORTANT

Remove all racks and accessories from the oven before cleaning.

Oven Racks

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

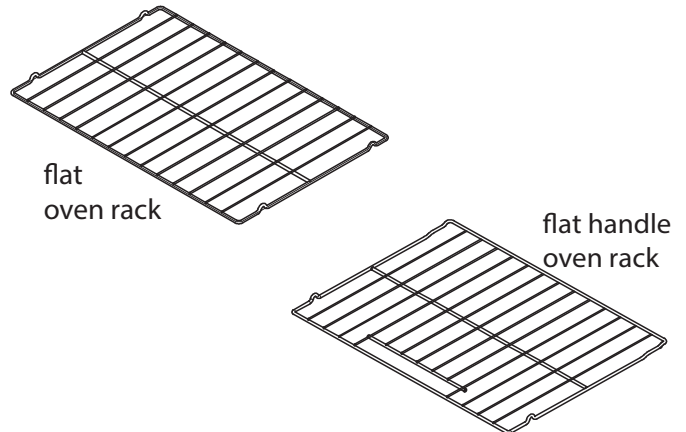


Figure 2: Oven rack types

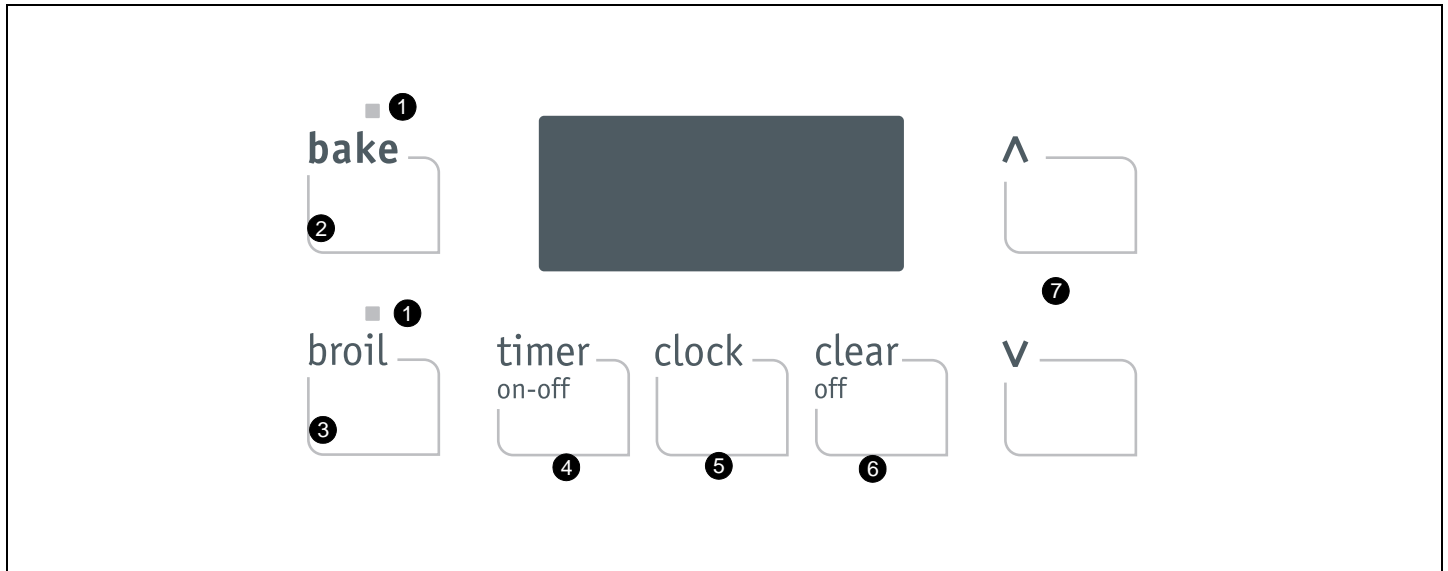
Arranging, Removing, and Replacing Oven Racks

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.

OVEN CONTROL FUNCTIONS



Oven Controls

- Indicator lights** - When lit shows active feature.
- Bake** - Use with Up/Down arrows to select a baking temperature (page 10).
- Broil** - Use with Up/Down arrows to select a broiling temperature (page 11).
- Timer On/Off** - Use to set or cancel the minute timer (page 9).
- Clock** - Use to with Up/Down arrows to set time of day.
- Clear Off** - Clears any feature previously entered except time of day and minute timer. Press **Clear Off** to stop cooking.
- Up/Down Arrows** - Use with a function or feature to set temperatures, adjust clock, and increase or decrease minutes on timer.

Table 1: Maximum and Minimum Settings

Feature	Min. Temp/Time	Max. Temp/Time
Bake	170°F (77°C)	500°F(260°C)
Broil	LO 400°F (205°C)	HI 500°F(260°C)
Timer	1 Min.	11:59 Hr./Min.
Clock	1:00 Hr./Min.	12:59 Hr./Min.

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 before using the appliance.

To set the clock:

- Press **Clock** once (do not hold clock key down).
- Within 5 seconds, press and hold **^** or **v** until the correct time of day appears in the display.
- To accept the change, wait until the oven control provides an acceptance beep.

📌 NOTE

The clock cannot be changed when the oven is set for cooking.

OVEN CONTROL FUNCTIONS

Changing the Temperature Display Mode (F or C)

The electronic oven control is set to display the temperature in Fahrenheit (F) when shipped from the factory. The display may be set to show either Fahrenheit or Celsius (C) oven temperatures.

NOTE

If during the process you decide not to change the temperature display mode, press **Clear Off** once before the acceptance beep. The temperature display mode cannot be changed when Bake or Broil is active.

To change the temperature display mode from F to C:

1. Press and hold **Broil** for 6 to 8 seconds until **F** or **C** appears in the display. The display will show the current temperature display mode whether set for **F** or **C**.
2. Press **▲** or **▼** to toggle between **F** and **C**.
3. To accept the change, wait until the oven control provides an acceptance beep. The display will return to the time of day with the temperature mode changed to the desired setting.

To see if the change has been accepted:

1. Press the **Bake** key.
2. Press **▲**. If the oven was set for **F**, the display will show a starting default temperature of **350°F**. If the oven was set to cook in **C**, pressing the **Bake** key will show a starting temperature of **176°C**.

Operating the Oven Light

The interior oven light (some models) automatically turns on when the oven door is opened. Press the light switch on the left side of the control panel to turn the oven light on and off when the oven door is closed. The oven light is located in the upper rear corner of the oven cavity. To change the oven light, see ["Replacing the Oven Light"](#) on page 15.

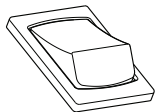


Figure 3: Oven light switch

Note: Leave oven light off while baking.

Using the Minute Timer

The minute timer feature allows a user to time cooking. It serves as an extra kitchen timer that will beep when the set time expires. It can be used alone or with other features.

To set the minute timer:

1. Press **Timer On/Off**:
2. Press **▲** to increase the time in one minute increments.
3. Press and hold **▲** to increase the time in 10 minute increments. The timer can be set for any amount of time between 1 minute and 11 hours and 59 minutes. **NOTE:** If **▼** is pressed first, the timer will advance to 11 hours and 59 minutes.
4. When the set time expires, the timer will sound a 3 second tone. The display will show **00:00** until the timer is cancelled by pressing **Timer On/Off**.

To change the time while it is in use:

While the timer is active and is counting down, press and hold **▲** or **▼** to increase or decrease the time.

To cancel the minute timer press **Timer On/Off** once.

NOTE

- The timer does not start or stop the cooking process. When the set time expires, the timer will sound a 3 second tone, The display will show **0:00** until the timer is cancelled by pressing **Timer On/Off**.
- If another feature is also active when the minute timer is working, the timer will show in the display. To view information about other active features, press the pad for that feature.

OVEN CONTROL FUNCTIONS

Bake

The oven can be programmed to bake at any temperature from 170°F to 500°F (77°C to 260°C). The factory preset default bake temperature is 350°F (176°C).

CAUTION

Always use oven mitts when using the oven. When cooking, oven racks become very hot and can cause burns.

For best results:

- Fully preheat the oven before baking items like cookies, cakes, biscuits, or breads.
- Single rack baking is suggested for best baking performance.

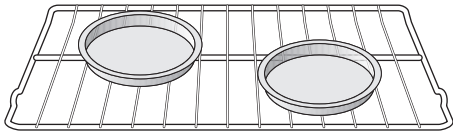


Figure 4: Pan spacing for single rack baking

- Leave oven light off while baking.
- When using a single rack for baking, position food in the center of the oven and use rack position 2.
- When baking cakes using two racks, place bakeware on oven rack positions 2 and 4 and position cake pans as shown in Figure 5.
- Use rack positions 2 and 4 when baking cookies on multiple pans.
- 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.
- Allow 2" to 4" (5.1 cm to 10.2 cm) of space between bakeware to allow for proper air circulation.
- 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. Arrange racks when oven is cool (Figure 5).
2. Press **Bake**. The display will show — — —.
3. Within 5 seconds, press \wedge or \vee . The display will show **350°**.
4. By pressing and holding \wedge or \vee , the temperature can then be adjusted in 5°F (1°C) increments.
5. As soon as \wedge or \vee is released, the oven will begin preheating to the selected temperature. When the oven reaches the desired baking temperature, the control will beep once to alert the user to place food in the oven.
6. To cancel baking at any time, press **Clear Off**.

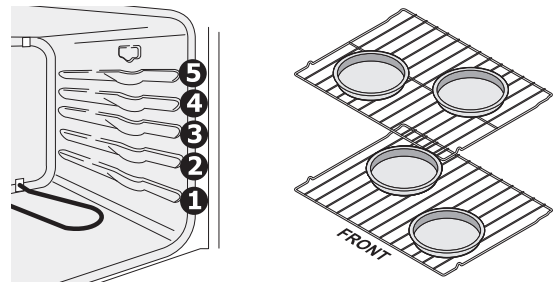


Figure 5: Rack positions (L) and pan spacing (R)

To change the oven temperature after Bake has started:

1. Press **Bake**. Visually check the bake temperature to make sure that it needs to be changed.
2. Press \wedge or \vee to increase or decrease the set temperature to the new oven temperature and release the key.
3. When the oven reaches the new set temperature, the control will sound and alert signal. The oven will cycle on and off to maintain the set temperature.
4. To cancel baking at any time, press **Clear Off**.

OVEN CONTROL FUNCTIONS

Setting Broil

Use the Broil feature to cook meats that require direct exposure to radiant heat. Use [Table 2](#) on this page to determine the best rack positions for your broiling needs.

WARNING

If an oven fire occurs do not open the door; 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. Do not cover the broil pan insert with aluminum foil. The exposed grease could catch fire.

CAUTION

Always use oven mitts when using the oven. Oven racks become very hot and can cause burns. Remember to arrange the oven racks while oven is cool.

IMPORTANT

Always pull the rack out to its stop position before turning or removing food. 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.

To set Broil:

1. Position the oven rack as needed while the oven is cool.
2. Press **Broil**. The display will show — — —.
3. Press and hold **^** or **v** until the desired broil setting appears in the display. Press **^** for **HI** broil or **v** for **LO** broil. For optimum results, preheat oven for 2 minutes. Broil with the oven door closed.
4. Place the insert on the broil pan (if equipped), then place the food on the broil pan insert ([Figure 6](#)).
5. Broil on one side until food is browned. Turn and broil food on the other side.
6. When broiling is finished press **Clear Off**. Most foods may be broiled at the **HI** setting. Select **LO** to avoid excess browning or drying out of foods that should be cooked to the well done stage.

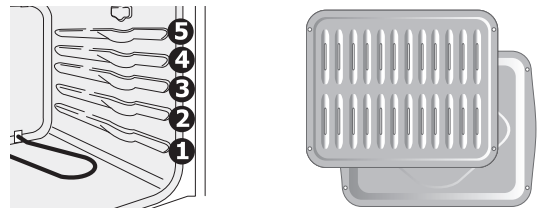


Figure 6: Rack positions (L) and broiler pan (R)

If a broiler pan and insert are not supplied with this appliance, they can be purchased from www.frigidaire.com.

Table 2: Suggested Broil Settings for Electric Ovens

Food item	Rack Position	Temperature	Cook time in minutes		Internal Temperature	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	160°F (71°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	13	n/a	170°F (77°C)	Well
Hamburger 1" thick	4th	Hi	4	4	140°F (60°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." The lowest temperature recommended by the USDA is 145°F (63°C) for medium rare fresh beef.

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

OVEN CONTROL 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.

NOTE

- 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.

To adjust oven temperature:

1. Press and hold **Bake** and release when the display shows the factory temperature setting of :00 or the last adjusted value.
2. You may increase the oven temperature in 5°F (1°C) increments with each press of the  key. You may also adjust the oven temperature downward in 5°F (1°C) increments with each press of the  key. The total adjustment is ±35°F (±19°C).
3. The oven control will sound an acceptance beep and the oven control and the display will return to the show time of day.

Cleaning the Oven

To help remove excessive spills from the oven bottom, the lower element may be tilted up. Remove lowest oven rack before attempting to raise the element. Handle the element only when the oven is completely cool. Do not raise the element more than 4 or 5 inches.

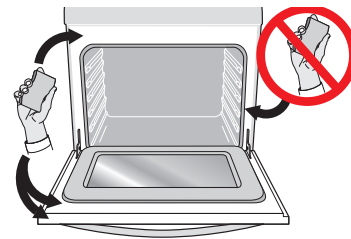


Figure 7: Areas to clean or avoid on door frame

IMPORTANT

- Remove the broiler pan and insert, all oven racks, all utensils, and any aluminum foil before cleaning.
- Do not line the oven walls, racks, bottom or any other parts of the range with aluminum foil or any other materials. Doing so will alter heat distribution, produce poor baking results, and may cause permanent damage to the oven interior.
- Clean any soil from the door frame, the oven frame around 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 (Figure 7).
- 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 (Figure 7). 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. Use hot, soapy water and a cloth.

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 direction of 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 off 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, 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 interior	Remove oven racks from the oven cavity before cleaning the oven interior. Use a mild, abrasive cleaner following manufacturer's instructions. Rinse with clean water and dry.
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. Do not 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.

Remove all racks and accessories from the oven before cleaning.

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

Follow these cleaning precautions:

- Allow the oven to cool before cleaning.
- Wear rubber gloves when cleaning the appliance manually.

Remove soils using hot, soapy water. 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 cause a dull spot even after cleaning. Remove spillovers and heavy soiling as soon as possible. Regular cleaning will reduce the effort required for major cleaning later.

Cleaning Porcelain Enamel Oven

The oven interior is porcelain on steel, it is safe to clean using oven cleaners.

To remove heavy soil:

1. Allow a dish of ammonia to sit in the oven overnight or for several hours with the oven door closed. Clean softened dirt spots using hot, soapy water. Rinse well with water and a clean cloth.
2. If soil remains, use a nonabrasive scouring pad or a nonabrasive cleaner. If necessary, use an oven cleaner following manufacturer's instructions. Do not mix ammonia with other cleaners.
3. 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. Clean with hot, soapy water. Rinse well using clean water and a cloth.

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.

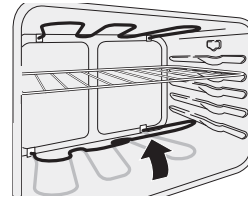


Figure 8: Exposed bake oven cavity

The bake element is located in the lower oven cavity (**Figure 8**). When the bake element is visible, it may be tilted up to clean the oven bottom. 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 allows easier access to the oven bottom for cleaning.

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.

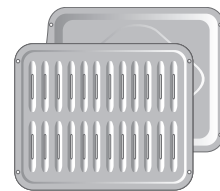


Figure 9: Broiler pan with insert

CARE AND CLEANING

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.

- Protective liners—Do not use aluminum foil or any other materials 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 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 because it could cause a short circuit and result in sparking or fire.
- Do not spray any cleaner on the oven door trim or gasket, handles or any exterior surfaces of the range, plastic or painted surfaces. The cleaner can damage these surfaces.

Replacing the Oven Light

! CAUTION

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

The interior oven light is located at the rear of the oven cavity and is covered by a glass shield. The glass shield must be in place whenever the oven is in use (Figure 10).

To replace the oven interior light bulb:

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

Wear a cotton glove or use a paper towel when installing a new bulb. Do not touch the new bulb with your fingers when replacing. This will shorten the life of the bulb.

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

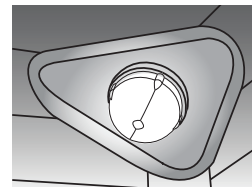


Figure 10: Wall oven Halogen light

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 (Figure 11).
2. Pull the door hinge locks on both left and right door hinges down from the oven frame completely toward the oven door (Figure 12). A tool such as a small flat-blade screwdriver may be required.
3. Close the door to approximately 10 degrees from the door frame (Figure 13).
4. Firmly grasp both sides of oven door along the door sides. Do not use the oven door handle (Figure 13).
5. Lift the oven door hinge arms over the roller pins located on each side of the oven frame (Figure 13).

To replace oven door:

1. Firmly grasp both sides of oven door along the door sides. Do not use the oven door handle (Figure 13).
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 (Figure 13 and Figure 14). The hook of the hinge arms must be fully seated onto the roller pins.
3. Fully open the oven door, horizontal with floor (Figure 11).
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 12).
5. Close the oven door.

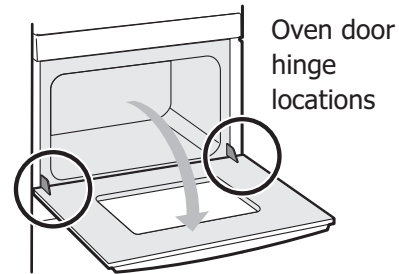


Figure 11: Door hinge location

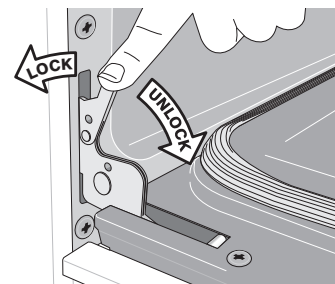


Figure 12: Door hinge locks

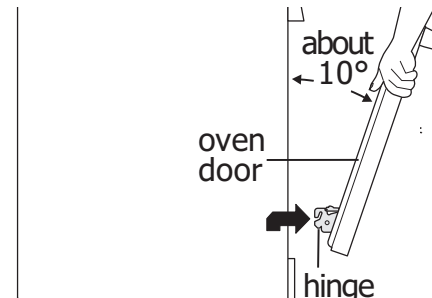


Figure 13: Holding door for removal/replacement

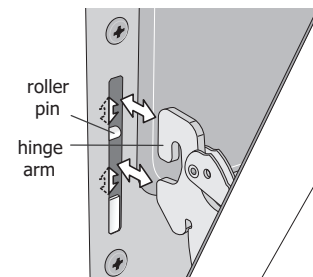






Figure 14: Replacement and location of hinge arm and roller pin

Solutions to Common Baking Problems

For best cooking results, fully preheat 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 inches (5.1 to 10.2 cm) space 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 inches (5.1 cm to 10.2 cm) 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 while 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. • Leave 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
Oven control panel beeps and displays error codes	<ul style="list-style-type: none">Oven control has detected a fault or error condition. Press Clear Off to clear the error code.Press 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 Clear Off to clear.
Poor baking results	<ul style="list-style-type: none">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 the Oven Temperature" on page 12 if you feel the oven is too hot or cold.
Appliance is not level	<ul style="list-style-type: none">Poor installation. Place oven rack in center of oven. Place a level on the oven rack.Kitchen cabinet alignment may make oven appear not level. Be sure cabinets are square and have sufficient room for appliance clearance.If cabinets are not square or are built in too tightly, contact builder or installer to make appliance accessible.
Cannot move appliance easily Appliance must be accessible for service	<ul style="list-style-type: none">Cabinets not square or are built in too tightly. Contact builder or installer to make appliance accessible.
Appliance does not operate	<ul style="list-style-type: none">Electrical power outage. Check house lights to be sure. Call your local electric company for service outage information.Service wiring is incomplete. Call 1-800-944-9044 for assistance.
Flames inside oven or smoking from oven vent	<ul style="list-style-type: none">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 broiling, see "Setting Broil" on page 11.
Oven does not operate.	<ul style="list-style-type: none">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 8.Be sure oven controls are set properly. See "Oven Control Functions" beginning on page 8 and review instructions for the desired cooking function in this manual.

BEFORE YOU CALL

Oven smokes excessively when broiling.	<ul style="list-style-type: none">• Incorrect setting. See “Setting Broil” on page 11.• Meat too close to the broil element. Reposition 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.
Oven racks discolored or do not slide easily.	<ul style="list-style-type: none">• Clean by using a mild abrasive cleaner following manufacturer's instructions. Rinse with clean water, dry, and replace in oven.
Oven light does not work.	<ul style="list-style-type: none">• Be sure the oven light is secure in the socket. “See “Replacing the Oven Light” on page 15.
Fan noise occurring after oven is turned off.	<ul style="list-style-type: none">• 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.

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.

USA
1.800.944.9044
Electrolux Home Products, Inc.
10200 David Taylor Drive
Charlotte, NC 28262



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