

FRIGIDAIRE

All about the

Use & Care

of your Gas Wall Oven

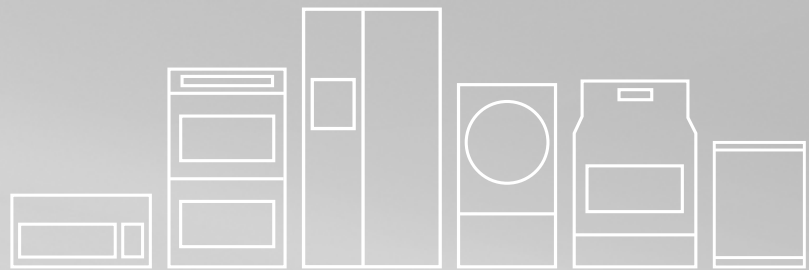


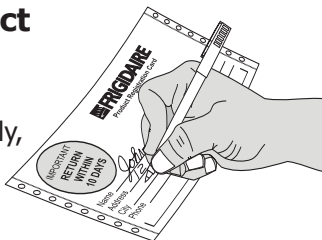
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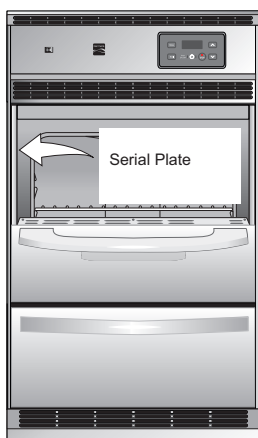
WELCOME & CONGRATULATIONS

Product Registration Register Your Product

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



Serial Plate Location



Please record your model and serial numbers below for future reference.

Model Number: _____

Serial Number: _____

Purchase Date: _____

NOTE

Please attach sales receipt here for future reference.



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

We know you'll enjoy your new appliance and **Thank You** for choosing our product. We hope you consider us for future purchases.

PLEASE CAREFULLY READ AND SAVE THESE INSTRUCTIONS

This Use & Care Manual contains general operating instructions for your appliance and feature information for several models. Your product **may not** have all the described features. The graphics shown are representative. The graphics on your appliance may not look exactly like those shown. These instructions are not meant to cover every possible condition and situation that may occur. Common sense and caution must be practiced when installing, operating and maintaining any appliance.

WARNING

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


FOR YOUR SAFETY:

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

IMPORTANT SAFETY INSTRUCTIONS

**Read all instructions before using this appliance.
Save these instructions for future reference.**

DEFINITIONS

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

WARNING

This symbol will help alert you to situations that may cause serious bodily harm, death or property damage.

WARNING



- All appliance can tip.
- Injury to persons could result.
- Install anti-tip bracket packed with your appliance.
- See Installation Instructions.



To reduce the risk of tipping, the appliance must be secured by properly installed anti-tip bracket provided with the unit. Refer to the Installation Instructions for proper anti-tip bracket installation.

- **Remove all tape and packaging wrap before using the appliance. Destroy the carton and plastic bags after unpacking the appliance.** Never allow children to play with packaging material. Do not remove the wiring label and other literature attached to the back of the appliance. Do not remove model/serial number plate.
- **Proper Installation—Be sure your appliance is properly installed and grounded by a qualified electrician or installer in accordance with the National Fuel Gas Code ANSI Z223.1 latest edition, and the National Electrical Code ANSI/NFPA No. 70 (U.S.A.) or CSA C22.1, PART 1 (Canada)—latest editions and local code requirements.** Install only per installation instructions provided in the literature package for this appliance.

Ask your dealer to recommend a qualified installer, technician or an authorized repair service. Know how to disconnect the electrical power to the appliance at the circuit breaker or fuse box in case of an emergency.

- **User Servicing—Do not repair or replace any part of the appliance unless specifically recommended in the manuals.** All other servicing should be done only by a qualified technician. This may reduce the risk of personal injury and damage to the appliance.

CAUTION

This symbol will help alert you to situations that may cause bodily injury or property damage.

IMPORTANT

IMPORTANT indicates installation, operation or maintenance information which is important but not hazard-related.

CAUTION

Electronic controllers can be damaged by cold temperatures. When you use your appliance for the first time, or if it has been used for a long period of time, make sure that it has been exposed to a temperature above 0°C/32°F for at least 3 hours before connecting it to the power supply.

Do not store items of interest to children in the cabinets above an appliance. Children climbing on the appliance to reach items could be seriously injured.

WARNING

Stepping, leaning or sitting on the door(s) or drawer of this appliance can result in serious injuries and may also cause damage to the appliance. Do not allow children to climb or play around the appliance.

Do not use the wall oven for storage.

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

- **Never modify or alter the construction of the appliance by removing panels, wire covers, or any other part of the product.**
- **Remove the oven door from any unused wall oven if it is to be stored or discarded.**
- **Storage in or on Appliance—Flammable materials should not be stored in an oven, or in the broiler drawer (if equipped).** This includes paper, plastic and cloth items, such as cookbooks, plastic ware and towels, as well as flammable liquids. Do not store explosives, such as aerosol cans, in or near the appliance.

IMPORTANT SAFETY INSTRUCTIONS

- **Do not leave children alone—Children should not be left alone or unattended in the area where an appliance is in use.** They should never be allowed to sit or stand on any part of the appliance.
- **DO NOT TOUCH INTERIOR OVEN BURNER OR INTERIOR SURFACES OF THE WALL OVEN UNTIL THEY HAVE COOLED.** The oven heating burner may be hot even though the flames are not visible. Areas near the burner may become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials touch these areas until they have had sufficient time to cool. Among these areas are the oven vent openings, the surfaces near these openings, oven door, window and broiler drawer.
- **Wear Proper Apparel—Loose-fitting or hanging garments should never be worn while using the appliance.** Do not let clothing or other flammable materials contact hot surfaces.
- **Do Not Use Water or Flour on Grease Fires—Smother the fire with a pan lid, or use baking soda, a dry chemical or foam-type extinguisher.**
- **When heating fat or grease, watch it closely.** Fat or grease may catch fire if allowed to become too hot.
- **Use Only Dry Pot holders—Moist or damp pot holders on hot surfaces may result in burns from steam.** Do not let the pot holders touch the flame or burners. Do not use a towel or other bulky cloth instead of a pot holder.
- **Do Not Heat Unopened Food Containers—Build-up of pressure may cause the container to burst and result in injury.**
- **Remove the oven doors from any unused appliance if it is to be stored or discarded.**
- **IMPORTANT—Do not attempt to operate the oven during a power failure. If the power fails, always turn the oven off.** If the oven is not turned off and the power resumes, the oven will begin to operate again. Food left unattended could catch fire or spoil.

IMPORTANT INSTRUCTIONS FOR USING YOUR OVEN

- **Use Care When Opening an Oven Door—**Stand to the side of the appliance when opening the door of a hot oven. Let hot air or steam escape before you remove or replace food in the oven.
- **Keep Oven Vent Ducts Unobstructed.** The wall oven is vented at the upper control panel trim or grille. Touching the surfaces in this area when the wall oven is operating may cause severe burns. Also, do not place plastic or heat-sensitive items near the oven vent. These items could melt or ignite.

- **Placement of Oven Racks.** Always place oven racks in desired location while oven is cool. If the rack must be moved while the oven is hot, use extreme caution. Use pot holders and grasp the rack with both hands to reposition. Do not let pot holders contact the oven burner flame or interior of the oven or broiler drawer. Remove all utensils from the rack before removing the rack.

WARNING

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

- **Do not use your broiler pan without its insert.** The broiler pan and grid allow dripping fat to drain and be kept away from the high heat of the broiler.
- **Do not cover your broiler grid or oven bottom with aluminum foil.** Exposed fat and grease could ignite.
- **Do not touch a hot oven light bulb with a damp cloth.** Doing so could cause the bulb to break. Disconnect the oven or shut off the power to the oven before removing and replacing the bulb.

IMPORTANT INSTRUCTIONS FOR CLEANING YOUR OVEN

- **Clean the wall oven regularly to keep all parts free of grease that could catch fire.** Do not allow grease to accumulate.
- **Kitchen Cleaners/Aerosols—**Always follow the manufacturer's recommended directions for use. Be aware that excess residue from cleaners and aerosols may ignite causing damage and/or injury.

SELF-CLEANING OVENS

- **Clean in the self-cleaning cycle only the parts of the oven listed in this owner's guide.** Before self-cleaning the oven, remove any utensils stored in 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.
- Do not use oven cleaners. No oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.

CAUTION

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

IMPORTANT SAFETY INSTRUCTIONS

➔ IMPORTANT

The California Safe Drinking Water and Toxic Enforcement Act requires the Governor of California to publish a list of substances known to the state to cause cancer, birth defects or other reproductive harm, and requires businesses to warn customers of potential exposure to such substances.

SAVE THESE INSTRUCTIONS

Grounding Instructions (electric ignition models only)

IMPORTANT: READ AND SAVE THESE INSTRUCTIONS.

FOR COMPLETE INSTALLATION AND GROUNDING INSTRUCTIONS. DO NOT OPERATE THE OVEN USING A TWO-PRONG ADAPTER OR AN EXTENSION CORD.

⚠ WARNING

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

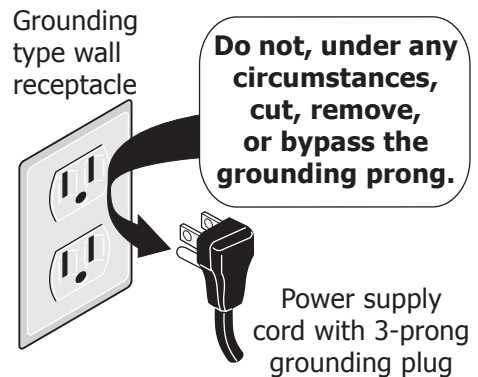
For personal safety, this oven must be properly grounded. For maximum safety, the power cord must be plugged into a 120V—60 Hz. outlet that is correctly polarized and properly grounded.

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

DO NOT UNDER ANY CIRCUMSTANCES CUT OR REMOVE THE THIRD ROUND GROUNDING PRONG FROM THE POWER CORD PLUG. SEE THE INSTALLATION INSTRUCTIONS PACKAGED WITH THIS OVEN

⚠ WARNING

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



Oven Ignition

When you turn the oven on, the glow bar igniter begins to heat. When the lighter is hot enough, in less than 1 minute, the gas flows into the burner and is ignited.

The igniter glows bright orange when hot. It cycles on and off with the thermostat and will glow whenever the burner is on.

⚠ WARNING

Do not attempt to light the oven burners during a power failure. The oven burner valves will not open up and will prevent the gas from flowing through the burner valves to the burners. In the event of a power failure, turn the Temperature Control knob to OFF. When power resumes, turn the Temperature Control knob back to desired temperature.

Liquefied Petroleum (Propane) Gas Conversion (some models only)

The appliance can be used with Natural Gas or Liquefied Petroleum (Propane) Gas. It is shipped from the factory for use with Natural Gas.

Refer to the Installation Instructions for conversion from Natural Gas to Propane Gas, or from Propane Gas to Natural Gas.

⚠ WARNING

Severe shock or damage to the appliance may occur if the appliance is not installed by a qualified installer.

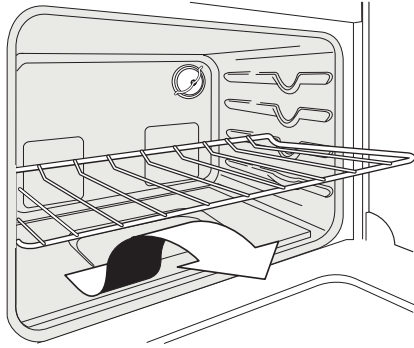
BEFORE SETTING OVEN CONTROLS

ARRANGING OVEN RACKS

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

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

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



AIR CIRCULATION IN THE OVEN

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

NOTE

Always use caution when removing food from the oven.

OVEN VENTS LOCATION

The oven is vented through the **upper control panel trim and grille** or through the **bottom grille of the upper control panel**. When the oven is on, warm air is released through the vents. This venting is necessary for proper burner operation in the oven and good baking results. **DO NOT** block the vents. Doing so may cause baking failures, fire or damage to the wall oven.

TYPES OF OVEN RACKS

Your appliance is equipped with flat oven racks (see figure 1).

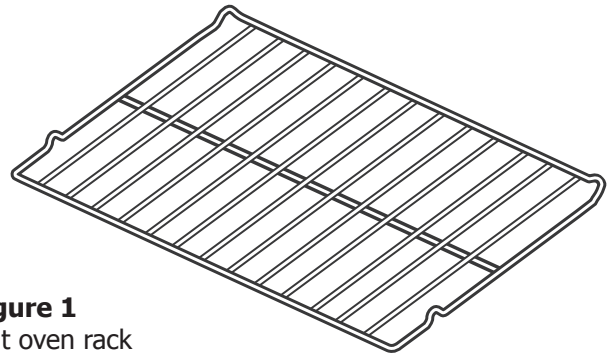


Figure 1
Flat oven rack

CAUTION

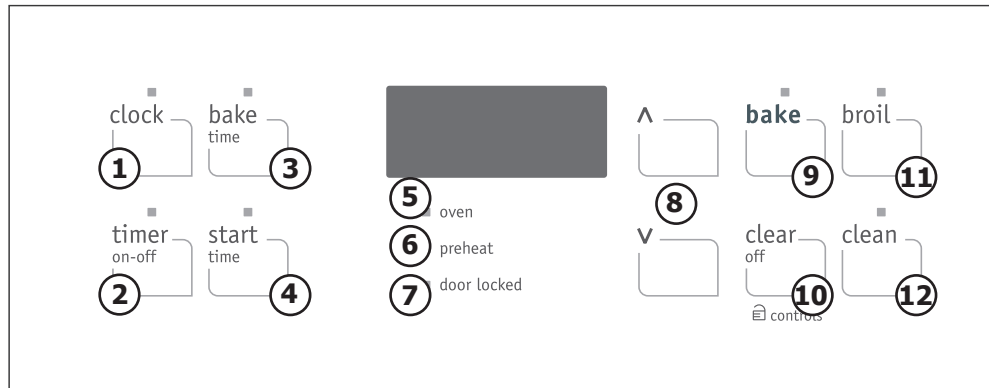
Always use pot holders or oven mitts when adjusting the oven racks. Wait until the oven has completely cooled if possible. Oven racks may be HOT and may cause burns.

SETTING OVEN CONTROLS

CONTROL PAD FEATURES

READ THE INSTRUCTIONS CAREFULLY BEFORE USING THE OVEN. For satisfactory use of your oven, become familiar with the various features and functions of the oven as described below. **Detailed instructions for each feature and function follow later in this Use & Care Guide.**

Note: The appearance of your oven control may differ slightly from the one illustrated below. However, all functions are the same. Also, push buttons or pads may be shaped differently than those appearing in this Use and Care Guide.



Oven Control Key Pads

- 1. clock**- Used to set the time of day.
- 2. timer on-off** - Used to set or cancel Timer. The minute timer does not start or stop cooking.
- 3. bake time** - Used to enter the length of the cook time desired.
- 4. start time** - Used to set the desired start time for baking. May be used with COOK TIME to program a delayed timed bake or clean cycle.
- 5. Oven Indicator Light** - Will glow each time the oven unit turns on to maintain the set oven temperature.
- 6. Preheat Indicator Light** - Will glow when the oven is first set to operate, or if the desired temperature is reset higher than the actual oven temperature.
- 7. Door Lock Indicator Light** -Will flash until the door locks when the self-clean cycle is in use. It glows constantly after the door locks.
- 8. ^ and v**- Used along with the function pads to select oven temperature, cook time, start time (when programming an automatic start time), time of day, clean time and minute timer.
- 9. bake** - Used to enter the normal bake feature.
- 10. clear off** - Used to cancel any function previously entered except the time of day and minute timer. Press CLEAR OFF to stop cooking. Also the CLEAR OFF pad is used to activate oven lockout setting.
- 11. broil** - Used to select the variable broil function.
- 12. clean** - Used to select the Self-Cleaning cycle. A 2 or 3 hours Self-Clean time may be selected.

*Note: 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. When the preheat indicator light turns OFF, your oven is ready.

FOR A SILENT CONTROL PANEL

When choosing a function, a beep will be heard each time a pad is pressed. If desired, the control can be programmed for silent operation. Press and hold Delay Start. After 7 seconds, the control will beep once. This will block the controls from sounding when a pad is pressed. To return the sound, press and hold Delay Start again for 7 seconds until the control beeps once.

Note: The control will return to the audible mode after a power outage.

TEMPERATURE CONVERSION

The electronic oven control is set to operate in °F (Fahrenheit) when shipped from the factory. The oven can be programmed for any temperature from 170°F to 550°F (77°C to 287°C).

To change the temperature to °C (Celsius) or from °C to °F (control should not be in a Bake or Clean mode):

- Press **BROIL**. "— —" appears in the display.
- Press and hold the **^** until "HI" appears in the display.
- Press and hold **BROIL** until °F or °C appears in the display.
- Press the **^** or **v** to change °F to °C or °C to °F.
- Press any control pad to return to normal operating mode.

SETTING OVEN CONTROLS

Note: The time of day **must** first be set in order to operate the oven.

TO SET THE CLOCK

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

1. Press **CLOCK** once (do not hold pad 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 during any timed bake or Self-Clean cycle.

TO SET THE MINUTE TIMER:

1. Press **TIMER ON-OFF**.
2. Press the **▲** to increase the time in one minute increments. Press and hold the **▲** to increase the 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 the **▼** pad is pressed first, the timer will advance to 11 hours and 59 minutes.

3. The display shows the timer countdown in minutes until 1 minute remains. Then the display will countdown in seconds.
4. When the set time has run out, the timer will beep 3 times. It will then continue to beep 3 times every 60 seconds until **TIMER ON-OFF** is pressed.

Note: The indicator light located above the Timer On/Off pad will glow while the minute timer is active.

Note: The minute timer does not start or stop cooking. It serves as an extra timer in the kitchen that will beep when the set time has run out. The minute timer can be used alone or during any of the other oven functions. When the minute timer is in use with any other function, the minute timer will be shown in the display. To view other functions, press the pad for that function.

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.

To Cancel the Minute Timer before the set time has run out: Press **TIMER ON-OFF**.

Note: To turn the **time of day** display **OFF** or **ON** in the display press **CLOCK** and hold for 8 seconds (the control will beep once) and then release. This feature does not remove the set time of day from the memory of the control. When the display is turned OFF the time of day will re-appear for a few seconds any time the **CLOCK** pad is touched.

TO SET CONTROL FOR CONTINUOUS BAKE OR 12 HOUR ENERGY SAVING

The oven control has a built-in 12 Hour Energy Saving feature that will shut off the oven if the control is left on for more than 11 hours and 59 minutes. The oven can be programmed to override this feature for continuous baking.

To set control for continuous baking:

1. Press and hold **TIMER ON-OFF** down for 5 seconds until tone is heard, "**— — hr**" will appear in display for continuous cooking. The current time of day will return to the display.
2. To cancel the Continuous Bake function, press **TIMER ON-OFF** and hold for 5 seconds until tone is heard. "**12hr**" will appear in display indicating that the control has returned to the 12 Hour Energy Saving feature.

TO SET CONTROL FOR OVEN LOCKOUT

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

To set Control for 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. **DO NOT open 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.
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.

SETTING OVEN CONTROLS

TO SET OR CHANGE THE TEMPERATURE FOR BAKING

The oven can be programmed to bake at any temperature from 170°F to 550°F (77°C to 287°C).

To Set the Controls for Baking:

1. Press **BAKE**. "— — —" appears in the display.
2. Within 5 seconds, press the **▲** or **▼**. The display will show "350°F (177°C)". By pressing and holding the **▲** or **▼**, the temperature can then be adjusted in 5°F increments (1°C if the control is set to display Celsius).
3. As soon as the **▲** or **▼** pad is released, the oven will begin heating to the selected temperature. When the displayed temperature reaches the desired baking temperature, the preheat indicator light will turn OFF and the control will beep 3 times.
4. To cancel baking, press **CLEAR OFF**.

To Change the Oven Temperature after Baking has Started:

1. Press **BAKE** and make sure the bake temperature is displayed.
2. Press the **▲** or **▼** pad to increase or decrease the set temperature.

TO SET THE TIMED BAKE FEATURES

The **BAKE TIME** and **START TIME** pads operate the features that will turn the oven ON and OFF at the times you select in advance. The oven can be programmed to start immediately and shut off automatically (Timed Bake) or to begin baking at a later time with a delayed start.

Note: During Timed Bake the preheat indicator light will not function.

To Program the Oven to Begin Baking Immediately and To Shut Off Automatically (Timed Bake):

1. Be sure that the clock shows the correct time of day.
2. Place the food in the oven.
3. Press **BAKE**.
4. Within 5 seconds, press the **▲** or **▼**. The display will show "350°F (177°C)". By holding the **▲** or **▼**, the temperature can then be adjusted in 5°F increments (1°C if the control is set to display Celsius).
5. Press **BAKE TIME**. "0:00" will flash in the display (HR:MIN).
6. Press the **▲** or **▼** until the desired baking time appears in the display.
7. The oven will turn ON and begin heating.

To Program Oven for a Delayed Start and to Shut-Off Automatically:

1. Be sure that the clock shows the correct time of day.
2. Place the food in the oven.
3. Press **BAKE**.
4. Within 5 seconds, press the **▲** or **▼**. The display will show "350°F (177°C)". By holding the **▲** or **▼**, the temperature can then be adjusted in 5°F increments (1°C if the control is set to display Celsius).
5. Press **BAKE TIME**. "0:00" will flash in the display (HR:MIN).
6. Press the **▲** or **▼** until the desired baking time appears.
7. Press **START TIME**. The earliest possible start time will appear in the display.
8. Press the **▲** or **▼** until the desired start time appears in the display.
9. Once the controls are set, the control calculates the time when baking will stop.
10. The oven will turn ON at the delayed start time and begin heating.

When the Set Bake Time Runs Out:

- a. "END" will appear in the display window and the oven will shut-off automatically.
- b. The control will beep 3 times every 60 seconds until **CLEAR OFF** is pressed.

To Change the Oven Temperature or Bake Time after Baking has Started:

1. Press the function pad you want to change.
2. Press the **▲** or **▼** to adjust the setting.






⚠ CAUTION Use caution with the Timed Bake and Delayed Start features. Foods that can easily spoil such as milk, eggs, fish, meat or poultry, should be chilled in the refrigerator first. Even when chilled, they should not stand in the oven for more than 1 hour before cooking begins, and should be removed promptly when cooking is completed.

SETTING OVEN CONTROLS

OVEN BAKING

For best cooking results, heat the oven before baking cookies, breads, cakes, pies or pastries, etc. There is no need to preheat the oven for roasting meat or baking casseroles.

The cooking times and temperatures needed to bake a product may vary slightly from your previously owned appliance.

Baking Problems and Solutions Chart		
Baking Problems	Causes	Corrections
<p>Cookies and biscuits burn on the bottom.</p> 	<ul style="list-style-type: none"> • Cookies and biscuits put into the oven before the preheating time is completed. • Oven rack overcrowded. • Dark pan absorbs heat too fast. 	<ul style="list-style-type: none"> • Allow oven to preheat to the selected temperature before placing food in oven. • Choose pan sizes that will permit 5.1 cm to 10.2 cm (2" to 4") of air space on all sides when placed in the oven. • Use a medium-weight aluminum baking sheet.
<p>Cakes too dark on top or bottom.</p> 	<ul style="list-style-type: none"> • Cakes put into the oven before preheating time is completed. • Rack position too high or 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/12°C lower than recommended.
<p>Cakes not done in the center.</p> 	<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/12°C lower than recommended. • Use pan size suggested in recipe. • Use proper rack position and place pan so there is 5.1 cm to 10.2 cm (2" to 4") of space on all sides of pan.
<p>Cakes not level.</p> 	<ul style="list-style-type: none"> • Range not level. • Pan too close to oven wall or rack overcrowded. • Pan warped. 	<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 5.1 cm to 10.2 cm (2" to 4") of clearance on all sides of each pan in the oven. • Do not use pans that are dented or warped.
<p>Foods not done when cooking time is up.</p> 	<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/12°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.

SETTING OVEN CONTROLS

BROILING INFORMATION

Broiling is a method of cooking tender cuts of meat by direct heat under the broil element of the oven. Always use a broiler pan and grid for broiling.

PREHEATING

Preheating the oven is suggested when searing rare steaks. (Remove all utensils from the oven before preheating. Foods will stick if placed on hot metal.) To preheat, set the control(s) to BROIL as instructed in this Use & Care Guide. Wait for the element to become red-hot, usually about 2 minutes. Preheating is not necessary when broiling meats well-done.

TO BROIL

Broil on side until the food is browned; turn and cook on the second side. Season and serve. Always pull rack out to the "stop" position before turning or removing food.

DETERMINE BROILING TIMES

Broiling times vary, so watch the food closely. Time not only depends on the distance from element, but on the thickness and aging of meat, fat content and doneness preferred. The first side usually requires a few minutes longer than second. Frozen meats also require additional time.

BROILING TIPS

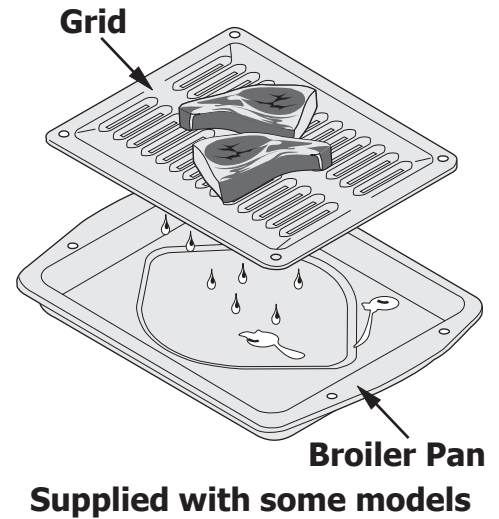
The broiler pan and its grid allow dripping grease to drain and be kept away from the high heat of the broiler.

DO NOT use the pan without its grid. DO NOT cover the grid with foil. The exposed grease could ignite.

⚠ WARNING Should an oven fire occur, close the oven door and turn off the oven. If the fire continues, throw baking soda on the fire or use a fire extinguisher. DO NOT put water or flour on the fire. Flour may be explosive and water can cause a grease fire to spread and cause personal injury.

BROILER CLEAN-UP TIPS

To make cleaning easier, line the bottom of the broiler pan with aluminum foil. DO NOT cover the broiler grid with foil. To prevent grease from baking on, remove the broiler pan from the oven as soon as cooking is completed. Use hot pads 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.



SETTING OVEN CONTROLS

BROIL

Broiling is a method of cooking tender cuts of meat by direct heat under the broil element of the oven. Be sure you center your broiler pan directly under the broil element for best results.

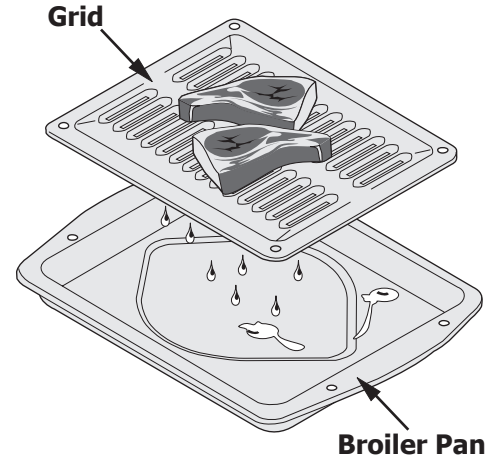
Arrange oven rack while oven is still cool. Position the rack as needed.

The broiler pan and its insert allow dripping grease to drain and be kept away from the high heat of the broiler. **DO NOT** use the pan without its insert. **DO NOT cover the insert with foil.** The exposed grease could ignite.

⚠ WARNING Should an oven fire occur, close the oven door and turn off the oven. If the fire continues, throw baking soda on the fire or use a fire extinguisher. **DO NOT** put water or flour on the fire. Flour may be explosive and water can cause a grease fire to spread and cause personal injury.

To Set for Broiling:

1. Arrange the oven rack while oven is still cool. Position the rack as suggested in the **Broil Rack Position Table** below.
2. Press **BROIL**. "— —" will appear in display.
3. Press and hold the **▲** or **▼** until the desired broil setting level appears in the display. Press the **▲** for **HI** broil or the **▼** 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 browning, preheat broil element for 3 - 4 minutes before adding food.**
5. Place the insert on the broil pan, then place the food on the insert (See Fig. 1). **DO NOT** use the broil pan without the insert or cover the insert with aluminum foil. The exposed fat could ignite.
6. Place the pan on the oven rack. **Close the oven door when broiling.**
7. Broil on one side until food is browned. Turn and broil food on 2nd side.
Note: Always pull the oven rack out to the stop position before turning or removing the food.
8. When broiling is finished, press **CLEAR OFF**.



Supplied with some models

BROIL RACK POSITION TABLE

Rack Position	Food category
1st rack position	Medium steaks & hamburgers
2nd rack position	Fish, medium-well steaks & pork chops
3rd rack position	Well-done foods such as chicken & lobster

Note: The broiler pan and the insert allows grease to drain and be kept away from the high heat of the broiler. **DO NOT** use the pan without the insert. **DO NOT** cover the insert with foil; the exposed grease could ignite.

TO OPERATE THE OVEN LIGHT

The interior oven light will automatically turn ON when the oven door is opened. Press the Oven Light Switch located on control panel to turn the interior oven light ON and OFF whenever the oven door is closed.

The interior oven light is located at the upper left rear wall of the oven interior and is covered with a glass shield held by a wire holder. The glass shield must be in place whenever the oven is in use. To change the interior oven light, see "Changing the Oven Light" in the **General Care & Cleaning** section.

SETTING OVEN CONTROLS

SELF-CLEANING

CAUTION During the self-cleaning cycle, the outside of the oven can become very hot to the touch. **DO NOT** leave small children unattended near the appliance.

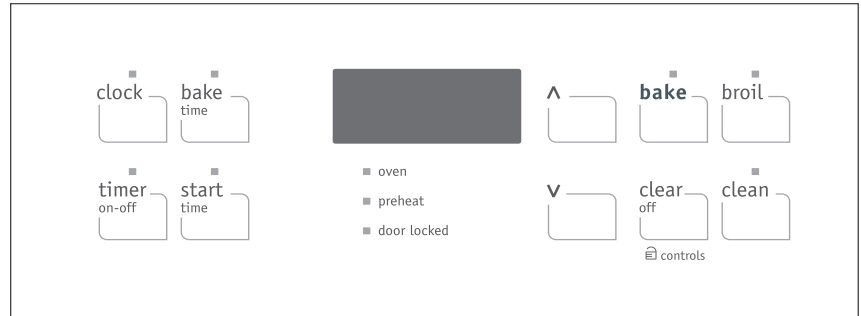
CAUTION The health of some birds is extremely sensitive to the fumes given off during the self-clean cycle of any wall oven. Move birds to another well ventilated room.

CAUTION **DO NOT** line the oven walls, racks, bottom or any other part of the appliance with aluminum foil. Doing so will destroy heat distribution, produce poor baking results and cause permanent damage to the interior (aluminum foil will melt to the interior surface of the oven).

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



Note: See additional cleaning information for the oven door in the **General Care & Cleaning** section.



A Self-Cleaning oven cleans itself with high temperatures (well above cooking temperatures) which eliminate soils completely or reduces them to a fine powdered ash you can wipe away with a damp cloth.

Adhere to the following cleaning precautions:

- Allow the oven to cool before cleaning.
- Wear rubber gloves when cleaning any exterior parts of the oven manually.
- **DO NOT** clean the oven door gasket. The woven material of the oven door gasket is essential for a good seal. Care should be taken not to rub, damage or remove the gasket.
- **DO NOT** use any cleaning materials on the oven door gasket. Doing so could cause damage.
- **Remove all utensils and any aluminum foil from the oven. These items cannot withstand high cleaning temperatures.**
- Oven racks may be removed or left in the oven during the self-clean cycle for cleaning. If the racks are cleaned in the self-clean cycle, their color will turn slightly blue and the finish will be dull. After the self-clean cycle is completed and the oven has cooled, rub the sides of the racks with wax paper or a cloth containing a small amount of baby oil or salad oil (this will make the racks glide easier into the rack positions).
- **Remove any excessive spillovers** in the oven cavity **before** starting the Self-Cleaning cycle. To clean, use hot, soapy water and a cloth. Large spillovers can cause heavy smoke or fire when subjected to high temperatures. **DO NOT** allow food spills with a high sugar or acid content (such as milk, tomatoes, sauerkraut, fruit juices or pie filling) to remain on the surface as they may leave a dull spot even after cleaning.
- Clean any soil from the oven frame, the door liner outside the oven door gasket and the small area at the front center of the oven bottom. These areas heat sufficiently to burn soil on. Clean with soap and water.

NOTE: Prior to setting the Self-Clean cycle, any spills remaining on the oven bottom should be removed.

What to Expect during Cleaning

While the oven is in operation, the oven heats to temperatures much higher than those used in normal cooking. Sounds of metal expansion and contraction are normal. Odor is also normal as the food soil is being removed. Smoke may appear through the oven vent.

If heavy spillovers are not wiped up before cleaning, they may flame and cause more smoke and odor than usual. This is normal and safe and should not cause alarm. If available, use an exhaust fan during the self-cleaning cycle.

SETTING OVEN CONTROLS

STARTING THE SELECT SELF-CLEAN CYCLE

For satisfactory results, use a 2 hour Self-Clean cycle for **light soils** or a 3 hour cycle for **average to heavy soils**. **NOTE:** The kitchen area should be well ventilated using an open window, ventilation fan or exhaust hood during the 1st Self-Clean cycle. This will help eliminate the normal odors associated with the 1st Self-Clean cycle.

To Set the Controls for a Self-Clean Cycle:

1. Be sure the clock shows the correct time of day.
2. Press **CLEAN**. "— — —" appears in the display.
3. Press the ▲ until "3:00" appears in the display for a 3 hour cycle, or press ▼ until "2:00" appears in the display for a 2 hour cycle.
4. As soon as ▲ or ▼ is released, "CLn" appears in the display.
5. As soon as the controls are set, 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 (it takes about 15 seconds for the oven door to lock).
6. The "LOCK" light will glow until the Self-Cleaning cycle is complete or cancelled and the oven temperature has cooled.

When the Self-Clean Cycle is Completed:

1. The time of day or "**End**" will appear in the display window and the "Clean" and "LOCK" light will continue to glow.
2. Once the oven has cooled down for about 1 HOUR and the "LOCK" light has gone out, the oven door can be opened.
3. If "**End**" is in the display and the Select Clean indicator light remains ON, press **CLEAR OFF**. The time of day will appear in the display.

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

Stopping or Interrupting a Select Self-Cleaning Cycle

If it becomes necessary to stop or interrupt a Self-Cleaning cycle:

1. Press **CLEAR OFF**.
2. Once the oven has cooled down for about 1 HOUR and the "LOCK" light has gone out, 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.

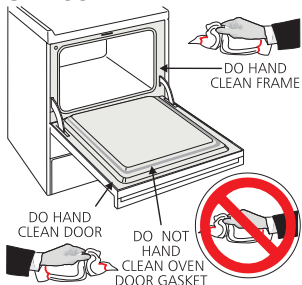
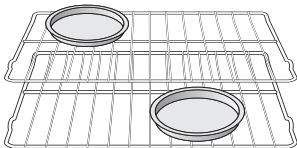
⚠ CAUTION **DO NOT** force the oven door open. This can damage the automatic door locking system. Use caution and avoid possible burns when opening the door after the Self-Cleaning cycle has completed. The oven may still be VERY HOT.

GENERAL CARE & CLEANING

CLEANING VARIOUS PARTS OF YOUR APPLIANCE

Before cleaning any part of the appliance, be sure all controls are turned OFF and the appliance is COOL. REMOVE SPILL OVERS AND HEAVY SOILING AS SOON AS POSSIBLE. REGULAR CLEANING WILL REDUCE THE NUMBER OF MAJOR CLEANING LATER.

Surfaces	How to Clean
Aluminum (Trim Pieces)	Use hot, soapy water and a cloth. Dry with a clean cloth. DO NOT scour or use all-purpose cleaners, ammonia, powdered cleansers or commercial oven cleaner. They can scratch and discolor aluminum.
Glass, Painted and Plastic Body Parts and Decorative Trim	For general cleaning, use hot soapy water and a cloth. For more difficult soils and built-up grease, apply a liquid detergent directly onto the soil. Leave on soil for 30 to 60 minutes. Rinse with a damp cloth and dry. DO NOT use abrasive cleaners, spray cleaners or scouring pads on any of these materials; they can scratch.
Stainless Steel, Chrome Control Panel, Decorative Trim	Before cleaning the control panel, turn all controls to OFF. Clean using hot, soapy water and a dishcloth. Rinse with a clean water using a dishcloth. Be sure to squeeze excess water from the cloth before wiping the panel; especially when wiping around the controls. Excess water in or around the controls may cause damage to the appliance. Clean stainless steel with hot, soapy water and a dishcloth. Rinse with clean water and a cloth. Do not use cleaners with high concentrations of chlorides or chlorine. Do not use harsh scrubbing cleaners. Only use kitchen cleaners that are especially made for cleaning stainless steel. Always be sure to rinse the cleaners from the surface as bluish stains may occur during heating that cannot be removed.
Porcelain Enamel Broiler Pan and Grid (some models), Door Liner, Drawer	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 and Broiler Rack(s)	Oven racks may be removed or left in the oven during the self-clean cycle for cleaning. If removed, follow instructions above. If racks are cleaned in the self-clean cycle, their color will turn slightly blue and the finish will be dull. After the self-clean cycle is completed and the oven has cooled, rub the sides of the racks with wax paper or a cloth containing a small amount of baby oil or salad oil (this will make the racks glide easier into the rack positions).
Oven Door	Use soap & water to thoroughly clean the top, sides and front of the oven door. Rinse well. You may use a glass cleaner on the outside glass of the oven door. DO NOT immerse the door in water. DO NOT spray or allow water or the glass cleaner to enter the door vents. DO NOT use oven cleaners, cleaning powders or any harsh abrasive cleaning materials on the outside of the oven door. DO NOT clean the oven door gasket. The oven door gasket is made of a woven material, on Self-Cleaning models, which is essential for a good seal. Care should be taken not to damage or remove the oven door gasket.



GENERAL CARE & CLEANING

REMOVING AND REPLACING THE OVEN DOOR (HINGE A)

CAUTION

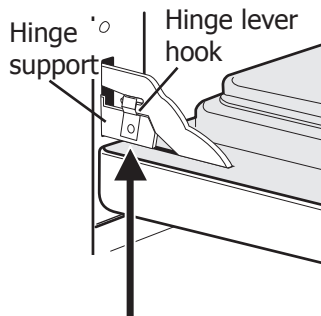
The door is heavy. For safe, temporary storage, lay the door flat with the inside of the door facing down.

To Remove Oven Door:

1. Open the door to the fully opened position.
2. Pull up the lock located on both hinge supports and engage it in the hinge lever hooks (Figure 1). You may have to apply a little downward pressure on the door to pull the locks fully over the hinge lever hooks.
3. Grab the door by the sides and pull the bottom of the door up and toward you to disengage the hinge supports. Keep pulling the bottom of the door toward you while rotating the top of the door toward the range to completely disengage the hinge levers (Figure 2).
4. To clean oven door, follow the instructions provided in the **General Care & Cleaning** table.

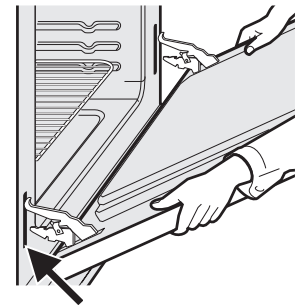
To Replace Oven Door:

1. Grab the door by the sides; place the hinge supports in the hinge slots. Open the door to the fully opened position.
2. Disengage the lock from the hinge lever hooks on both sides (Figure 3).
Note: Make sure the hinge supports are fully engaged before unlocking the hinge levers.
3. Close the oven door.



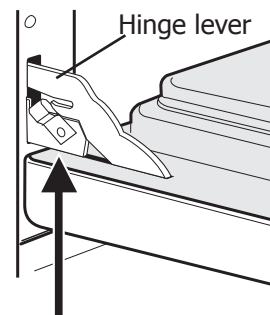
Lock engaged for door removal

Figure 1



HINGE SLOT - Door removed from the oven

Figure 2



Lock in normal position

Figure 3

REMOVING AND REPLACING THE OVEN DOOR (HINGE B)

CAUTION

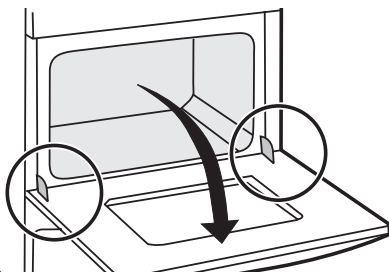
The door is heavy. For safe, temporary storage, lay the door flat with the inside of the door facing down.

To Remove Oven Door:

1. Open oven door completely (horizontal with floor - See Fig. 1).
2. Pull the door hinge locks on both left and right door hinges down from the oven frame completely towards the oven door (See Fig. 2). A tool such as a small flat-blade screwdriver may be required.
3. Firmly grasp both sides of oven door along the door sides (Do not use the oven door handle - See Fig. 3).
4. Close the door to the broil stop position (the oven door will stop into this position just before fully closing).
5. With the oven door in the broil stop position, lift the oven door hinge arms over the roller pins located on each side of the oven frame (See Fig. 4).

To Replace Oven Door:

1. Firmly grasp both sides of oven door along the door sides (Do not use the oven door handle - See Fig. 3).
2. Holding the oven door at the same angle as the removal position, seat the hook of the hinge arm over the roller pins located on each side of the oven door frame (See Fig. 4). The hook of the hinge arms must be fully seated onto the roller pins.
3. Fully open the oven door (horizontal with floor - See Fig. 1).
4. Push the door hinge locks up towards and into the oven frame on both left and right oven door hinges (See Fig. 2) to the locked position.
5. Close the oven door.



Door hinge locations with oven door fully open -

Figure 1

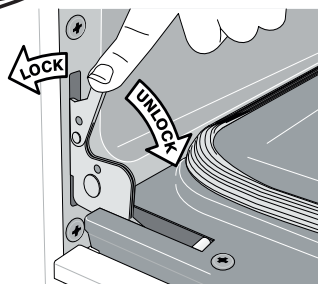


Figure 2

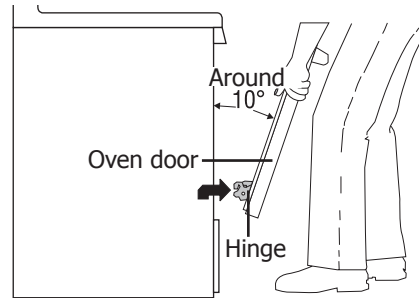


Figure 3

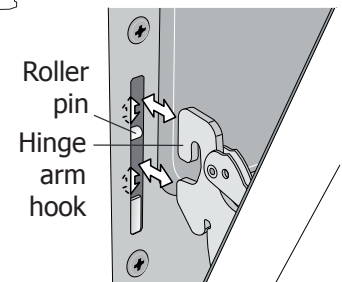


Figure 4

Special Door Care Instructions

Most oven doors contain glass that can break. Read the following recommendations:

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

CHANGING THE OVEN LIGHT

On some models an interior oven light will turn automatically when the oven door is opened. The oven light may be turned on when the door is closed by pushing the knob located on the control panel. On some models, the lamp is covered with a glass shield held in place by a wire holder. **THE GLASS SHIELD MUST BE IN PLACE WHENEVER THE OVEN IS IN USE.**

To replace the light bulb:

CAUTION: BE SURE THE OVEN IS COOL.

1. Turn the power off at the main source.
2. Wear a leather-faced glove for protection against possible broken glass.
3. Replace bulb with 40-watt appliance bulb only.
4. For models with glass shield, press holder on one side to release glass shield, change bulb and be sure to replace the glass shield.

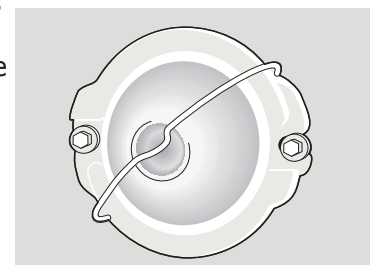


Figure 5

GENERAL CARE & CLEANING

TO REMOVE AND REPLACE OVEN BOTTOM

To Remove the Oven Bottom:

1. Lift up the lift tab at the back of the oven bottom
2. Slide oven bottom out, and lift it up and out.

To Replace the Oven Bottom:

1. Slide horizontal tabs on back of oven bottom into the holes at the back of oven cavity.
2. Lower the front of the oven bottom so locking flange fits into locking channel.
3. Replace lift tab to hold oven bottom in place.

To Remove and Replace Storage Drawer

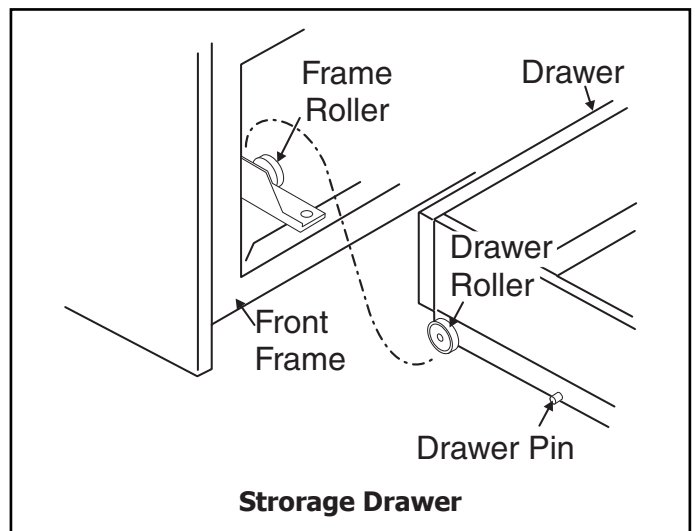
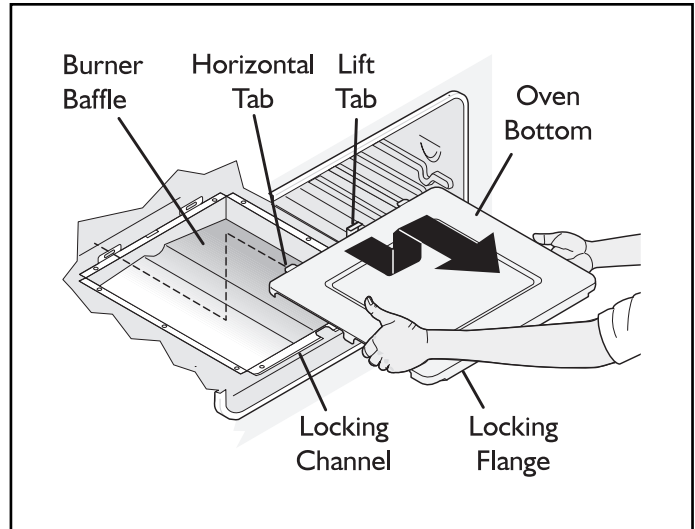
The drawer can be removed to facilitate cleaning under the wall oven. Use care when handling the drawer.

To Remove the Storage Drawer

1. Open and empty the drawer.
2. Pull drawer out until it stops.
3. Lift the drawer up to allow the drawer pins to clear the frame rollers.
4. Pull the drawer out until it stops again.
5. Lift the drawer up to allow the drawer rollers to clear the frame rollers.

To Replace the Storage Drawer

1. Insert the rear end of the drawer into the opening.
2. Fit the drawer rollers behind the frame rollers.
3. Push the drawer in until it stops, then lift the drawer to allow the drawer pins to clear the frame rollers.
4. Close the drawer.



WARNING

Flammable materials should not be stored in an oven or in drawers. This includes paper, plastic and cloth items, such as cookbooks, plasticware and towels, as well as flammable liquids. Do not store explosive containers, such as aerosol cans, on or near the appliance. Flammable materials may explode and result in fire or property damage.

ADJUSTING THE OVEN TEMPERATURE

Your oven control has been precisely set at the factory. This setting may differ from your previous oven however, so your recipe times may not give you the results you expect. If you think that the oven is cooking too hot or too cool for your recipe times, you can adjust the control so that the oven cooks hotter or cooler than the temperature displayed.

TO ADJUST OVEN TEMPERATURE:

1. Press **BAKE**.
2. Set the temperature to 550°F (287°C) by pressing and holding the ▲.
3. Within 2 seconds, press and hold **BAKE** until the 2 digit display appears. 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".
4. The temperature can now be adjusted up or down 35°F (17°C), in 5°F steps by pressing and holding the ▲ or ▼. Adjust until the desired amount of offset appears in the display. When lowering the oven temperature, a minus sign (-) will appear before the number to indicate that the oven will be cooler by the displayed amount of degrees.
5. When you have made the desired adjustment, press **CLEAR OFF** to go back to the time of day display.

Note: Oven temperature adjustments made will not change the Self-Cleaning feature temperature.

BEFORE YOU CALL

AVOID SERVICE CHECKLIST

Before you call for service, review this list. It may save you time and expense. The list includes common occurrences that are not the result of defective workmanship or materials in this appliance.

This oven is equipped with an electronic oven controller (some models). Among its many features is a full time oven circuit diagnostics system. The controller constantly monitors its internal circuitry as well as several crucial oven circuits, to insure they are all operating correctly. If at any time one of these systems fail, the controller will immediately shut down operation, and will beep and flash an error code of -F1-, -F3- or -F9- in the display window.

OCCURRENCE	POSSIBLE CAUSE/SOLUTION
Oven Control Beeps and Displays any F code error (example: -F1- -F3- or -F9-).	Electronic control has detected a fault condition. Press CLEAR OFF to clear the display and stop the beeping. Reprogram the oven. If a fault reoccurs, record the fault number. Press CLEAR OFF and call Service center or another qualified servicer.
Installation - Oven is not level.	Place oven rack in center of oven. Place a level on the oven rack. Contact installing agent if rack and cabinet cutout flooring are not level. Kitchen cabinet misalignment may make oven appear to be not level. Be sure cabinets are square and level. Contact cabinet maker to correct problem.
Entire appliance does not operate.	Make sure cord / plug is securely plugged into electrical outlet. Cord/plug is not installed and/or connected. Cord is not supplied with oven. Contact your dealer, installing agent or authorized servicer. Service wiring not complete. Contact your dealer, installing agent or authorized servicer. Power outage. Check house lights to be sure. Contact your local electric company. Short in cord/plug. Replace cord/plug. Controls are not set properly. See instructions to set the controls. House fuse has blown or circuit breaker has tripped immediately following installation. House fuse may not be fully engaged. Check fuse and screw or engage circuit breaker securely. House fuse has blown or circuit breaker has tripped after the oven has been installed and previously operating. Call an authorized servicer. Wall oven is not properly connected to gas supply. Check connection (see installation instructions). Make sure both the built-in regulator gas valve and the the external shut-off valve are turned on (see installation instructions). The time of day is not set. The time of day must first be set in order to operate the oven.
Oven light does not work.	Burned-out or loose bulb. Follow instructions under Changing Oven Light to replace or tighten the bulb.

BEFORE YOU CALL

OCCURRENCE	POSSIBLE CAUSE/SOLUTION
Oven smokes excessively during broiling.	<p>Door is open. Door should be closed during broiling.</p> <p>Meat too close to the broil burner. Reposition the rack to provide more clearance between the meat and the broiler. Preheat broil element for quick searing operation.</p> <p>Meat not properly prepared. Remove excess fat from meat. Slash remaining fatty edges to prevent curling, but do not cut into the lean.</p> <p>Grid on broiler pan wrong side up. Grease does not drain into broiler pan. Always place the grid on the broiler pan with the ribs up and the slots down to allow grease to drip into the pan.</p> <p>Broiler pan used without grid or grid cover with foil. DO NOT use the broiler pan without the grid or cover the grid with foil.</p> <p>Oven needs to be cleaned. Grease spatters and food buildup cause excessive smoke. Regular cleaning is necessary when broiling frequently.</p>
Poor baking results	<p>Many factors affect baking results. See baking for hints, causes and corrections. See Arranging Oven Racks.</p> <p>If baked food items are too dark on top or bottom, allow the oven to preheat to set temperature before placing food in oven. Make sure the proper rack position is used when baking. Set temperature 25°F lower than recommended time, increase the set temperature 25°F.</p>
Self-Cleaning cycle does not work.	<p>Controls not set properly. Follow instructions under Oven Cleaning.</p> <p>Self-cleaning cycle was interrupted. Bake time must be set 2-4 hours past the start time. Follow steps under "To Stop or Interrupt a Self-Cleaning cycle" in the Oven Cleaning section.</p>
Soil not completely removed after self-cleaning cycle is completed	<p>Failure to clean bottom, front top of oven, frame of oven or door area outside oven seal. These areas are not in the self cleaning area, but get enough to burn on residue. Clean these areas before the self-cleaning cycle started. Burned on residue can be with a stiff nylon brush and water or a nylon scrubber. Be careful not to damage the oven glass.</p> <p>Excessive spillovers in oven. Set the self-cleaning cycle for a longer cleaning time.</p>
Flames inside oven or smoke from vent.	<p>Excessive spillovers in oven. This is normal, especially for high oven temperatures, pie spillovers or for large amounts of grease on bottom of oven. Wipe up excessive spillovers before starting the self-clean cycle.</p>
Fan noise occurring after the oven is turned off.	<p>Some models are equipped with a cooling fan that runs during the cooking process to cool internal electronic components. It is normal for this fan to continue to run for an extended period of time, even when the oven is off.</p>
Appliance is not level	<p>Poor installation. Place oven rack in center of oven and place a level on the oven rack.</p> <p>Kitchen cabinet alignment may make appliance appear not level. Be sure cabinets are square and have sufficient room for appliance clearance.</p>
Cannot access appliance for service	<p>Cabinets not square or are built in too tight to allow clearance for appliance. Contact builder or installer to make appliance accessible.</p>

MAJOR APPLIANCE WARRANTY

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

Exclusions

This warranty does not cover the following:

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

DISCLAIMER OF IMPLIED WARRANTIES; LIMITATION OF REMEDIES

Customer's sole and exclusive remedy under this limited warranty shall be product repair or replacement as provided herein. Claims based on implied warranties, including warranties of merchantability or fitness for particular purpose, are limited to one year or the shortest period allowed by law, but not less than one year. Electrolux shall not be liable for consequential or incidental damages such as property damage and incidental expenses resulting from any breach of this written limited warranty or any implied warranty. Some states and provinces do not allow the exclusion or limitation of incidental or consequential damages, or limitations on the duration of implied warranties, so these limitations or exclusions may not imply to you. This written warranty gives you specific legal rights. You may also have other rights that vary from state to state.

If You Need Service

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

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

U.S.A.
1.800.944.9044
Electrolux Home Products, Inc.,
10200 David Taylor Drive
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