

READ AND SAVE THESE INSTRUCTIONS

REG74BL
REG75WL
REG94BL

Built-In Oven

CONTENTS

BUILT-IN OVEN

Record in the space provided below the Model No. and Serial No. of this appliance. These numbers are found on the serial plate located inside the oven door along the lower left corner of the inner trim.

Model No.

Serial No.

Record these numbers for future reference.

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IMPORTANT:

Keep a copy of your bill of sale. The date on the bill establishes the warranty period should service be required.

Where appropriate, place the bill of sale in an envelope and tape it to the back or side of the appliance. If service is performed, it is in your best interest to obtain and keep all receipts.

PLEASE DO THIS NOW!

The self-addressed PRODUCT REGISTRATION CARD should be filled in completely, signed, and returned.

This information will register your product and help us to serve you quickly in the future if the occasion should demand.

BEFORE USING THE OVEN

Read the Important Safeguards and all instructions before using the appliance.

Make sure the oven is properly installed, grounded and properly connected to a 240 or 208 volt electric supply by a qualified technician.

Remove all tape and plastic packaging wrap from the trim before the oven is used. If any glue remains, touch the residue with the sticky side of tape already removed. Or, use a solution of warm water and mild detergent with a nylon scrubber.

IMPORTANT SAFEGUARDS



DO

Be safety conscious. The preparation of food in an oven or on a range requires temperatures that could cause severe burns. Before using this new appliance, carefully read and follow the safety instructions below.

1. *Destroy the carton and plastic bags after the oven is unpacked.* Children might use them for play. Cartons covered with rugs, bedspreads or plastic sheets can become airtight chambers. Remove all staples from the carton. Staples can cause severe cuts and destroy finishes if they come in contact with other appliances or furniture.
2. **Remove the door from any unused oven if it is to be stored or discarded.**
3. *Have the oven installed and grounded in accordance with local codes by a qualified technician to prevent any shock hazard and assure stability during operation.* Installation instructions are included in the literature pack. Ask your dealer to recommend a qualified technician and an authorized repair service.
4. Know how to disconnect power to the oven at the circuit breaker or fuse box in an emergency or when servicing is required. Have the technician show you and label the proper switch or fuse at the electrical disconnect box.
5. **Wear proper apparel when operating the oven.** Loose-fitting or hanging garments should never be worn while using the appliance.
6. **Use dry potholders.** Wet or damp potholders on hot surfaces could result in burns from steam. Do not let the potholder touch hot heating elements. Do not use a towel or other bulky cloth instead of a potholder.
7. *Always place an oven rack in the desired location while the oven is cool.* See "Arranging Oven Racks" under Oven Cooking. If a rack must be moved when the oven is hot, use a dry potholder and grasp the rack in the center, and do not let the potholder contact the hot heating element in the oven.
8. **When heating fat or grease, watch it closely.** It may catch fire if allowed to become too hot.
9. **Stand to the side of the oven when opening the oven door.** Slowly open the door to allow hot air or steam to escape before removing or replacing food.

IMPORTANT SAFEGUARDS

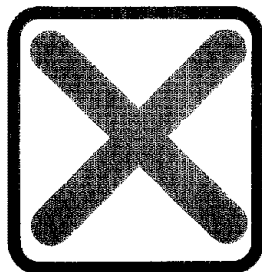
(continued)

DO



10. **Keep the oven vent unobstructed.** It is located on the top of the control panel trim. Touching the surfaces in this area when the oven is being operated may cause severe burns.
11. *Clean the oven regularly to keep all parts free of grease which could catch fire.*
12. *Before self-cleaning the oven, remove the broiler pan and utensils, and clean only the parts of the oven listed in this Owner's Guide.*
13. *Cured or frozen meats and most fruits and vegetables can be cooked automatically with the oven TIMED, but foods of a highly perishable nature, such as milk, eggs, fish, poultry or pork, should not be put in the oven before cooking unless they are chilled in the refrigerator first and do not stand more than one hour before cooking starts.*

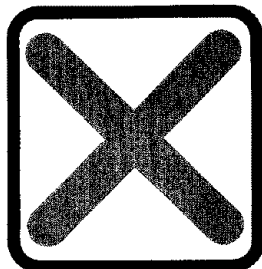
DO NOT



1. **Never leave children 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. As children grow, teach them the proper, safe use of all appliances.
2. **CAUTION:** Do not store items of interest to children in the cabinets above an oven—children climbing on the oven to reach the items could be seriously injured.
3. **Never use the oven to warm or heat the room.**
4. **DO NOT TOUCH HEATING ELEMENTS OR INTERIOR SURFACES OF THE OVEN.** *Oven heating elements may be hot even though they are dark in color. Interior surfaces of an oven become hot enough to cause burns. Other surfaces of the appliance may become hot enough to cause burns—these include the oven vent openings and surfaces near these openings, oven doors and windows.*
5. Do not let clothing or other flammable materials contact heating elements or interior surfaces of the oven until they have had sufficient time to cool.
6. **Do not store flammable materials in or near the oven.**
7. *Do not use aluminum foil to line the oven bottom, racks or broiler pan except as instructed in this Owner's Guide.* Improper use of aluminum foil may result in a shock or fire hazard.
8. **Do not heat unopened food containers.** Build-up of pressure may cause the container to burst and result in injury.
9. **Do not use water on grease fires.** Smother the fire with a pan lid, or use baking soda, a dry chemical or foam-type extinguisher.

WARNING: Do not allow children to climb or play on or around the appliance. If not properly installed, the weight of a child on an open oven door may cause the unit to pull out of the wall, resulting in serious burns or other injury.

DO NOT



10. *Do not clean the door gasket.* The door gasket is essential for a good seal. Care should be taken not to rub, damage or move the gasket.
11. *Do not use oven cleaners.* No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of a self-clean oven.
12. *Do not repair or replace any part of the appliance unless it is specifically recommended in this Owner's Guide.* To prevent personal injury and damage to the oven, servicing should be done only by a qualified technician.
13. Never modify or alter the construction of the oven such as removal of panels, wire covers, or any other permanent part of the product.

NOTE: The instructions appearing in this Owner's Guide 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.



SAVE THESE INSTRUCTIONS

ENERGY-SAVING IDEAS

Turn the oven OFF immediately after use. Develop the habit of turning the controls to OFF before removing foods from the oven.

Allow food to thaw before cooking. Thawed food requires less cooking energy than frozen food.

Before basting, adding vegetables or checking the internal temperature of a roast, remove the food from the oven and close the oven door. Prepare food as needed; then return to the oven.

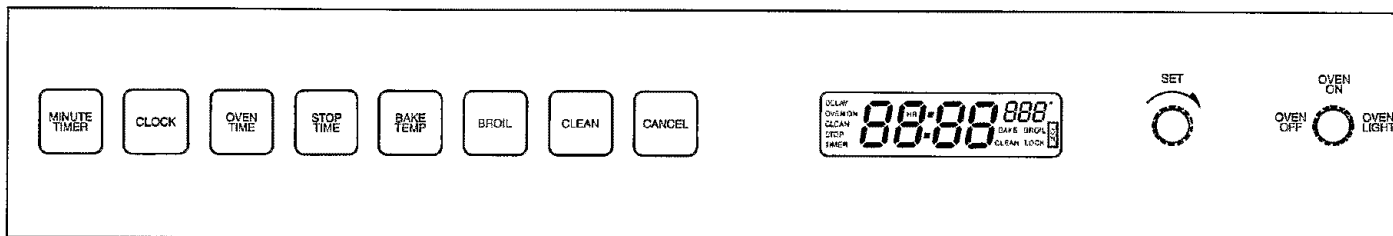
Preheat the oven only when recommended in a recipe. Put roasts and casseroles into a cold oven and then turn the oven on.

Glance through the window in the oven door to check on foods. Opening the oven door often to check on foods wastes electricity.

Use the oven to prepare complete meals. For instance, start a roast, add vegetables when the meat is half-cooked, and then warm rolls or dessert after the main dishes are cooked.

Set the oven to self-clean **after** a baking or broiling operation. The oven will already be hot and need less time to reach the high cleaning temperature. See "Self-Cleaning Instructions".

GENERAL OPERATING INSTRUCTIONS



The **solid state touch panel** provides precise control of all oven functions plus a **lighted display window**.

READ THE INSTRUCTIONS CAREFULLY BEFORE USING THE OVEN.

For satisfactory use of your oven, become familiar with the various functions of the oven as described below, the location of the touch pads/controls on the control panel, and the instructions in the following sections.

READ THE INSTRUCTIONS CAREFULLY BEFORE USING THE OVEN.

MINUTE TIMER PAD—Used to set the minute timer. 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.

CLOCK PAD—Used to set the time of day.

OVEN TIME PAD—Used to enter the length of the baking time.

STOP TIME PAD—Used with the OVEN TIME, BAKE TEMP and CLEAN pads to program an automatic baking or cleaning cycle stop time.

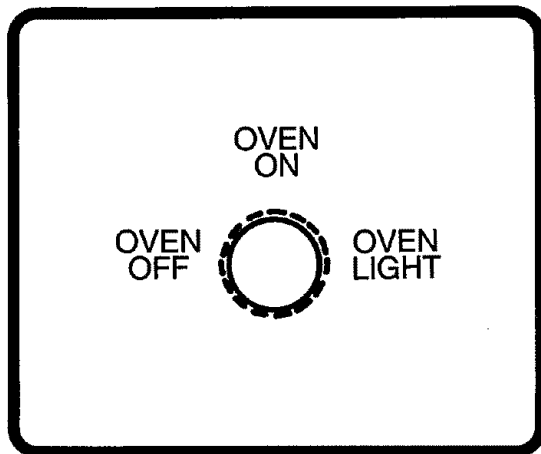
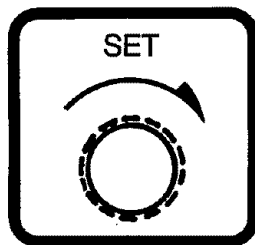
BAKE TEMP PAD—Used to enter the baking temperature.

BROIL PAD—Used to select the broil function.

CLEAN PAD—Used to select the self-cleaning cycle.

CANCEL PAD—Used to cancel any function previously entered except the time of day. Touch CANCEL to stop cooking.

THE OVEN ON/OFF switch MUST be in the OVEN ON position in order to program the oven. The switch should only be turned to the OVEN OFF position when the oven will not be operated for an extended period.



SET KNOB—Used along with the function pads to select oven temperature, cooking time, stop time (when programming an automatic stop time), time of day, clean time and the minute timer. After touching one of the function pads, turn the knob in a clockwise direction until the desired time or temperature appears in the display.

OVEN ON/OFF and OVEN LIGHT SWITCH—Used to turn the oven light and power to the oven on and off.

(The OVEN ON/OFF switch can be used as a power safety switch to shut off power to the oven when leaving the home unattended for extended periods of time.) **The switch MUST be in the OVEN ON position in order to program the oven.** The switch should only be turned to the OVEN OFF position when the oven will not be operated for an extended period.

The oven can be programmed to:

- Bake conventionally
- Time bake with automatic on and off times
- Broil
- Self-clean

All functions are entered by first touching the appropriate function pad, then turning the SET knob to select the time and/or temperature.

If you touch the wrong pad, touch the **CANCEL pad**. This will erase all information previously entered except the time of day.

At the end of any cooking function, touch CANCEL to clear the display.

For a silent control panel:

When choosing a function, a beep will be heard each time a pad is touched. If desired, the controls can be programmed for silent operation. Touch and hold the CANCEL pad. The control will beep twice. This will block the controls from sounding when a pad is touched. To return the sound, touch and hold the CANCEL pad again until one beep is heard.

NOTE: This oven is equipped with a state of the art electronic oven controller. 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; beeping and flashing an error code of -F1- thru -F10-, in the display window. If this condition should arise, simply push the CANCEL pad and contact your local authorized service agent.

USING THE OVEN

SETTING OVEN CONTROLS

Before using the oven, arrange the oven rack(s) according to the food being cooked. See "Arranging Oven Racks" under Oven Cooking.

SETTING THE CLOCK



The time of day clock operates even when the oven is not in use. The automatic stop and start time operations work directly with the time of day clock. See "Automatic Timed Oven". Therefore, the clock must always be set to the correct time of day.

To set the clock when the power supply to the oven is first connected, or if the power supply to the oven is interrupted:

1. Be sure that the **OVEN ON/OFF** switch is in the **OVEN ON** position.
2. The display window will flash. The oven control will lock and then unlock the oven door. The word "LOCK" will flash in the lower right corner of the display. The locking and unlocking of the door takes about one minute. This is a normal part of the initial start-up and **does not** mean that the oven will begin a self-clean cycle.
3. Touch the **CLOCK pad**. The display window will stop flashing. The word "TIME" will glow in the lower left corner of the display.
4. Turn the **SET knob** in a clockwise direction until the correct time of day appears in the display.
5. Touch the **CANCEL pad**.

THE OVEN ON/OFF switch MUST always be in the OVEN ON position in order to program the oven. The switch should only be turned to the OVEN OFF position when the oven will not be operated for an extended period.

To change the set time:

1. Touch the **CLOCK pad**. The word "TIME" will glow in the lower left corner of the display.
2. Turn the **SET knob** in a clockwise direction until the correct time of day appears in the display.
3. Touch the **CANCEL pad**.

MINUTE TIMER



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 independently during any of the oven functions. The timer can be set for any amount of time from one second to nine hours and 50 minutes.

To set the timer:

1. Touch the **MINUTE TIMER pad**. ":00" will glow in the display. The word "TIMER" will glow in the lower left corner of the display.
2. Turn the **SET knob** in a clockwise direction until the desired time appears in the display.

<i>When setting the minute timer for:</i>	<i>the time will appear in the display and increase</i>
one second to two minutes	in five second increments
two to ten minutes	in ten second increments
ten minutes to one hour	in one minute increments
one to two hours	in five minute increments
two hours to nine hours and 50 minutes	in 10 minute increments

As soon as the **SET knob** is released, the time will begin to count down in the display. The word "TIMER" will continue to glow.

- When the set time has run out, the timer will beep three times. It will then continue to beep once every ten seconds for ten minutes (or until the **CANCEL pad** is touched).

To change the minute timer while it is in use, turn the **SET knob** clockwise to increase the time or counterclockwise to decrease the time.

To cancel the minute timer before the set time has run out, touch the **MINUTE TIMER pad**, then turn the **SET knob** counterclockwise until ":00" appears in the display.

BAKE



The oven can be programmed to bake at any temperature from 170 °F to 550 °F. Preheating the oven is recommended when baking, but is not necessary when roasting or cooking casseroles. Follow the recommendations in the recipe.

To set the oven to preheat for regular baking:

- Touch the **BAKE TEMP pad**. "—" will glow in the upper right corner of the display. The word "BAKE" will glow in the lower right corner of the display.
- Turn the **SET knob** in a clockwise direction until the desired baking temperature appears in the display.
 - When setting the baking temperature, the temperature will appear in the display and increase in increments of 5 °F.

As soon as the **SET knob** is released, the oven will begin heating to the selected temperature. The display will show the oven temperature. The word "BAKE

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" will appear in the display. **When the displayed temperature reaches the desired baking temperature, the oven is ready for baking.**

To change the baking temperature after baking has begun, repeat steps 1 and 2 above.

To cancel the baking function, touch the **CANCEL pad**.

USING THE OVEN (continued)

AUTOMATIC TIMED OVEN



The **OVEN TIME** and **STOP TIME** pads control the Timed Bake operation. The automatic timer will turn the oven on and off at the times you select in advance. Before setting the oven for the Timed Bake operation, be sure that the clock shows the correct time of day.

Most foods can be cooked using Timed Bake. However, foods that spoil easily such as milk, eggs, fish, poultry or meat should be chilled in the refrigerator first. Even when chilled, they should not stand in the oven for more than one hour before cooking starts. Foods which are frozen can be held for longer times before cooking. Foods should be served soon after the oven shuts off.

The oven can be programmed to **start immediately** and shut off automatically, **or, to start at a delayed time** and shut off automatically.

The **OVEN ON/OFF** switch **MUST** be in the **OVEN ON** position in order to program the oven. The switch should only be turned to the **OVEN OFF** position when the oven will not be operated for an extended period.

To start the oven now and stop automatically:

1. Be sure that the clock shows the correct time of day.
2. Place the food in the oven.

There are two ways to program the oven to shut off automatically:

METHOD 1:

3. Touch the **OVEN TIME** pad. "0:00" will glow in the display window. The words "OVEN TIME" will glow in the left side of the display.
4. Turn the **SET knob** in a clockwise direction until the desired baking time appears in the display. The baking time can be set for any amount of time from ten minutes to 11 hours and 55 minutes.
 - When setting the baking time, the time will appear in the display and increase in five minute increments.
5. Touch the **BAKE TEMP** pad. "———" will flash in the upper right corner of the display. The word "BAKE" will glow in the lower right corner of the display.
6. Turn the **SET knob** in a clockwise direction until the desired baking temperature appears in the display.
 - When setting the baking temperature, the temperature will appear in the display and increase in 5 °F increments.

If the baking temperature is not set, the control will beep. The word "BAKE" and "———" will appear and flash in the display window.

As soon as the controls are set, the oven will come on and begin heating to the selected baking temperature. The words "BAKE **ON**" will appear in the lower right display. The main display will show the oven baking time and will count down by minutes until it reaches "0:00". When the set **OVEN TIME** runs out, the control will beep three times. "0:00" will appear in the display window. The control will then continue to beep once every ten seconds until the **CANCEL** pad is touched.

USING THE OVEN (continued)

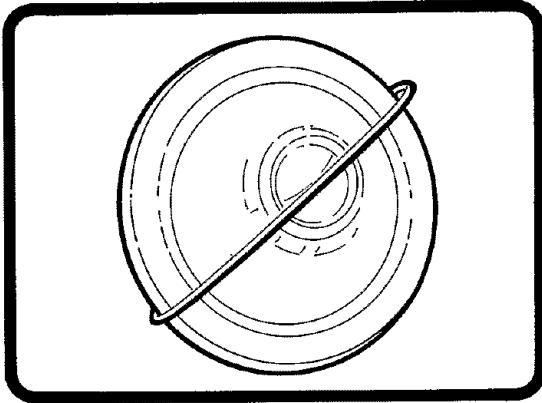
7. Touch the **STOP TIME** pad. The time of day and the set baking time will appear in the display window. The words "STOP TIME" will glow in the left side of the display.
8. Turn the **SET knob** in a clockwise direction until the **time that you want cooking to be completed appears in the display.**

If the baking temperature is not set, the control will beep. The word "BAKE" and "———" will appear and flash in the display window.

The control will calculate backward from the set stop time to determine when cooking should begin. The words "DELAY OVEN", "STOP TIME" and "BAKE" will glow in the display. To check the time that the oven will come on, touch and hold the **OVEN TIME** pad until the words "OVEN ON" appear in the display. The calculated start time will appear in the display for a few seconds.

The oven will come on automatically at the calculated time. At that time, the words "DELAY OVEN" will go out and "BAKE ON" will appear. When the set **OVEN TIME** runs out, the control will beep three times. "0:00" will appear in the display window. The control will then continue to beep once every ten seconds until the **CANCEL** pad is touched.

OVEN LIGHT



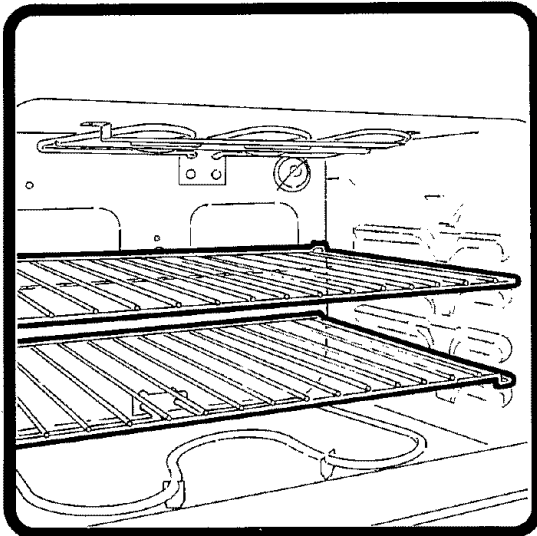
The oven light automatically turns on when the door is opened. There is a switch, located on the control panel, that turns the power to the oven on and off and also controls the oven light. Turn the switch to the OVEN LIGHT position to turn on the light.

The oven light is located at the rear of the oven. It 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 replace the light:

1. Turn power off at main power source. **CAUTION:** Be sure the oven is **COOL**.
2. Wear a leather-faced glove for protection against possible broken glass. Press wire holder to one side to release the glass shield.
3. Replace bulb with a 40 watt appliance bulb only.
4. Replace glass shield in socket and snap wire holder into place.

OVEN COOKING



Oven Vent

The oven is vented on the top of the control panel trim. When the oven is on, warm air is released through the vent. This venting is necessary for proper air circulation in the oven and good baking results.

Arranging Oven Racks

Arrange the oven racks while the oven is cool. To remove the rack, pull forward until it stops. Lift up the front and slide out. To replace, fit the rack onto the guides on the walls of the oven. Tilt the front upward and slide back into place.

The oven has one flat rack and one offset rack. The rungs on the offset rack are slightly raised from the edges of the rack. This raised part of the rack is designed to allow easy and safe removal of foods from the lower racks of the oven and prevent hands from contacting the hot oven door. Always use the offset rack in the lower position.

To bake on one rack, place rack on the second or third guide from the bottom of the oven. To bake on two racks, place one rack on the second guide from the top and the other on the bottom guide.

BAKING

SELECTING BAKEWARE

To ensure good baking results, use the proper baking pan.

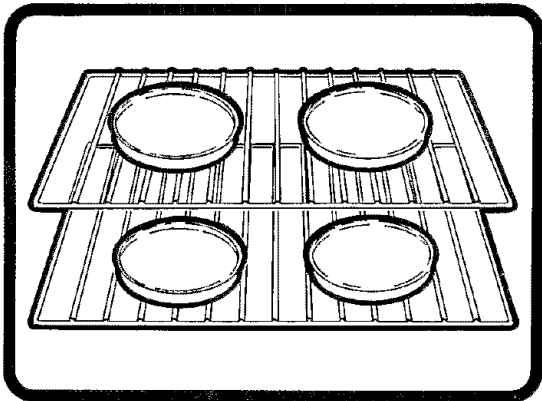
Cakes, meats loaves, quick breads, pies or yeast breads bake best in medium-weight aluminum or glass pans. When using glass pans, reduce the oven temperature by 25 °F.

Cookies, biscuits or cream puffs bake best on medium-weight aluminum sheets with no sides or very low sides. Baking sheets should be small enough to *allow two inches for air circulation on all sides.*

Darkened pans are not suitable. Tin-coated, stainless steel and warped or dented pans do not heat evenly and cause uneven baking.

Be sure to use the pan size recommended in the recipe. A batter baked in a pan larger than the recipe recommends will usually be crispier than it should be—if baked in a pan smaller than recommended, it may overflow. When using pans of unusual shape, fill to the top with water, measure the water and use ½ that amount of batter.

BAKING HINTS



1. *Always follow recipe or package instructions.* Use the recommended pan size. Cooking times may vary in high-altitude areas.
2. *Baking results will be better* if pans are centered as much as possible. Be sure pans do not touch each other, the door, sides or back of the oven. Allow about two inches of space around each pan for air circulation.
3. *When two cakes or pies are baked at the same time,* place both pans on the same rack, using the second rack position from the bottom. *When four cakes or pies are baked at the same time,* place two pans on each rack, using the second and fourth rack positions from the bottom. Stagger the pans in the center of the oven so one is not directly under or over the other.
4. *Bake for the shortest time* recommended in the recipe. Check food. If it is not done, allow more time.
5. *Do not open the door* while baking since the oven temperature drops whenever the door is opened. This could cause poor results and lengthen baking times. Check on foods by glancing through the window in the oven door and turning on the oven light.
6. *A cake is done* when the surface springs back after a light finger tap or when an inserted toothpick comes out clean. There should be little, if any, shrinkage from the edge of the pan.
7. *After removing from the oven,* allow the cake to cool on a rack for 10 to 15 minutes. Then, remove the cake from the pan. This cooling helps to prevent cracking or tearing. A cake should not be frosted (unless otherwise stated in the recipe) until it has cooled.

PROBLEMS...CAUSES AND CORRECTIONS

Cookies and biscuits burn on the bottom

Cookies and biscuits put into the oven before preheating time is completed; oven rack overcrowded; dark pan absorbs heat too fast.

Allow oven to preheat to the selected temperature before placing food in oven. See "Bake" under Using the Oven. Choose pan sizes that will permit about two inches of air space on all sides when placed in the oven. Use a medium-weight aluminum baking sheet.

Cakes too dark on top or bottom

Cakes put into the oven before preheating time is completed; rack position too high or low.

Allow oven to preheat to the selected temperature before placing food in the oven. See "Bake" under Using the Oven. Use proper rack position for baking needs.

Cakes not done in the center

Oven too hot; incorrect pan size; pan not centered in oven.

Set oven temperature 25° lower than recommended temperature. Use pan size suggested in the recipe. Use rack position two or three and place pan so there is about two inches of space on all sides of pan.

Cakes not level

Oven rack not level; pan too close to oven wall or rack overcrowded; pan warped.

Place a marked glass measuring cup filled with some water on the center of the oven rack. If the water level is uneven, refer to the installation instructions for leveling the oven. Be sure to allow about two inches of clearance on all sides of each pan in the oven. Use pans that are not dented or warped.

Foods not done when cooking time is up

Oven too cool; oven crowded; oven door opened too frequently.

Set oven temperature 25° 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.

ROASTING

Roasting is a dry heat method for cooking *tender* cuts of meat and poultry. Place roasts fat side up on a rack in a shallow, uncovered pan. Use the bottom or next-to-bottom rack position. Set the oven temperature for 300°F–325°F. Basting is not necessary.

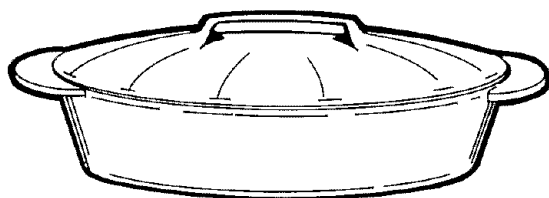
ROASTING HINTS

1. Use a *meat thermometer* to judge the degree of doneness. Insert into the thickest part of meat. The tip should not be in contact with bone, gristle or fat. For stuffed poultry, insert into the center of stuffing. For unstuffed turkeys, insert into the inner side of the thigh.
2. *Frozen roasts* may be cooked without thawing. Allow an additional 20 minutes per pound cooking time. Use a meat thermometer, as described above, to judge the degree of doneness. Insert the thermometer after the roast has thawed, usually about halfway through the total cooking time.
3. For *easier carving*, allow roast or poultry to stand 20 minutes after cooking is completed.

MEAT ROASTING CHART

Food	Approx. min. per lb.	Internal meat temp.
Beef		
Standing rib	Rare—20-22	140°
	Medium—24-27	160°
	Well done—29-32	170°
Rolled rib	Rare—30-32	140°
	Medium—34-37	160°
	Well done—39-42	170°
Rolled rump	Medium—34-37	160°
	Well done—39-42	170°
Sirloin tip	Rare—30-32	140°
	Medium—35-38	160°
	Well done—45-48	170°
Pork (fresh)		
Loin	Well done—30-35	170°
Cushion shoulder	Well done—35-40	170°
Shoulder butt	Well done—45-50	170°
Pork (smoked)		
Shoulder (whole)	Well done—30-35	160°
Shoulder (boned)	Well done—40-45	160°
Ham		
Ham (whole)	Well done—20-25	160°
Ham (precooked)	Well done—12-15	140°
Shoulder butt or picnic	Well done—30-35	170°
Veal		
Leg	Well done—25	170°
Loin	Well done—30-35	170°
Shoulder (whole)	Well done—25	170°
Shoulder (boned)	Well done—40-45	170°
Lamb		
Leg	Well done—30-35	180°
Shoulder (whole)	Well done—30-35	180°
Shoulder (boned)	Well done—40-45	180°
Poultry		
Chicken	Well done—35-40	180°-185°
Capon	Well done—35-40	180°-185°
Duck	Well done—40-45	180°-185°
Goose	Well done—25-30	180°-185°
Turkey 6 to 16 lbs.	Well done—15-18	180°-185°
16 to 20 lbs.	Well done—18-20	180°-185°
over 20 lbs.	Well done—20-25	180°-185°

BRAISING



Braising is a moist heat method for cooking **less tender** cuts of meat. First brown meat in an uncovered pan on the top of the range. *Use only enough fat to prevent sticking.* Then place browned meat in a pan with a **tight-fitting** cover. Add a small amount of liquid, cover and place in a 325 °F. oven until tender. Braised meat is cooked until well done to tenderize it. Braising usually requires 2 to 3 or more hours depending on the type and size of meat.

BROILING

Broiling is a quick method of cooking foods by direct radiant heat. Foods are placed under the upper heating element of the oven. *Broiling results and timing depend upon the distance between the food and the broiling element.*

PREHEATING

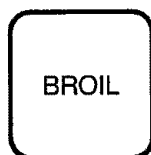
Preheating is suggested to sear rare steaks. Remove the broiler pan before preheating so that foods will not stick if placed on the hot pan. Follow the steps below to set the oven for broiling. Wait for the upper element to become red-hot, usually about 2-3 minutes. Preheating is not necessary if you are broiling meats well done.

To broil:

1. Place the rack in the desired position close to the top of the oven. Position the rack **closer** to the broiling element for **rare** steaks and chops. Position it **further away** for slow, thorough cooking of **well-done** foods.

Rack Position From Top	Food
1	Rare steaks and chops, hamburgers
2	Medium steaks and chops, ham slice, fish
3	Well done such as chicken, lobster

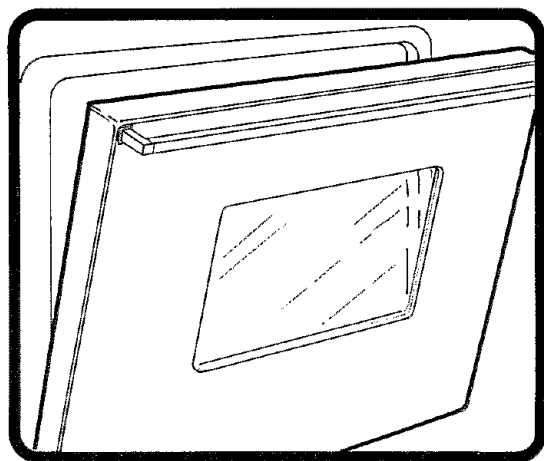
2. Touch the **BROIL** pad. “———” will appear in the upper right corner of the display. The word “BROIL” will glow in the lower right corner of the display.



BROILING (continued)

3. Turn the **SET knob** in a clockwise direction until the desired broiling doneness level appears in the display. The broiling temperature can be set for any of the six broiling levels. Refer to the chart below for recommended broiling doneness settings.

SETTING	DONENESS
1 (LO)	Well done
2 (Medium Low)	Medium well
3 (Medium)	Medium
4 5 (Medium Hi)	Medium rare
HI (High)	Rare



BROIL STOP POSITION

4. Place food on the *cool* broiler grid. Be sure the grid is in place with the slots down so grease will drain into the pan.
5. Place the broiler pan in the oven. Leave the door open at the **broil stop** position. The door will stay open in this position.
6. Broiling times vary, so watch closely. Time depends on thickness and aging of meat, fat content and the doneness preferred. *The first side usually requires a few minutes longer than the second side.* Frozen meats require 3 to 5 additional minutes per side.
7. When broiling is completed, touch the **CANCEL pad**.

BROILING HINTS

- Select meat that is **tender** and has some marbling of fat.
- For best results, steaks and chops should be at least 1 inch thick.
- To keep meat from curling, slit fatty edge in several places. Do not cut into lean.
- Baste chicken and fish with melted butter several times while broiling. Other foods may also be brushed with butter for flavor and better browning. When broiling fish, grease the broiler grid to prevent sticking or place fish on a **small** piece of aluminum foil. Or, use a cooking spray to lightly coat the grid before broiling. **DO NOT** cover the broiler grid with foil.
- Turn steaks and chops only once.
- Fish should be placed skin side down. Thin fillets should not be turned. Thicker fish steaks should be turned once.
- Always pull the rack out to the stop position before turning or removing food.
- Use tongs to turn meat to control loss of juices.
- To test for doneness, cut a slit in the steak near the bone and check the inside color.
- Precooked vegetables and fruit may be broiled. Add during second half of broil time. Brush with melted butter or margarine.

- Trim outer layer of fat from steaks and chops to reduce spattering.
- 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 complete. Pour off grease. Sprinkle the pan with a powdered cleanser to eliminate grease and heavy, cooked on soils and soak pan in HOT, sudsy 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.

CAUTION: Should a broiler fire occur, turn off the control. If the fire continues, throw baking soda on the fire. DO NOT PUT WATER OR FLOUR ON THE FIRE. Flour may be explosive.

Broiling chart

This chart is for ovens operating on a 240 volt circuit. If the oven is operating on a 208 volt circuit, broiling times will increase by 3-5 minutes. The times given in this chart should be used only as a guide. Increase or decrease broiling times, or move the broiling pan to a different rack position, to suit personal preference for doneness.

Broiling Chart

Food	Thickness	Approximate Minutes	
		1st Side	2nd Side
BEEF STEAKS			
Rare	1 inch	5-7	3-4
Medium	1 inch	9-11	4-6
Well done	1 inch	11-13	9-11
BEEF STEAKS (Frozen)			
Rare	1 inch	7-11	4-5
Medium	1 inch	13-16	6-9
Well done	1 inch	16-19	13-16
BEEF STEAKS			
Rare	1½ inch	9-11	6-8
Medium	1½ inch	13-15	8-10
Well done	1½ inch	17-19	16-18
GROUND BEEF PATTIES			
Rare	½ inch	4-5	3-4
Medium	½ inch	6-7	4-5
Well done	½ inch	8-9	6-7
LAMB CHOPS	1 inch	10-12	9-11
CALF'S LIVER	¼ inch	5-6	3-4
CHICKEN (halved)	1½ lbs.	25-30	10-12
HAM SLICE	1 inch	11-12	10-11
FISH			
Whole		11-16	9-14
Steaks		6-7	4-5
FRANKFURTERS		7-8	5-7

CLEANING

GENERAL CLEANING, OUTSIDE

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

Remove spillovers and stains as they occur using a soft cloth and sudsy water.

Clean the oven after each use to prevent soil build-up. Use a mixture of mild detergent and hot water to remove light soil. Rinse with a damp cloth and wipe dry. Be sure to wring excess moisture from the cloth before wiping any oven surface, especially when wiping around control knobs.

Different surfaces require special cleaning to remove heavy soil. Follow the instructions below.

ALUMINUM TRIM PIECES—Use detergent on a damp cloth to clean oven trim pieces. *Do not* scour or use all-purpose cleaners, ammonia, powdered cleansers or commercial oven cleaners. They can scratch and discolor aluminum.

PAINT AND PLASTIC (KNOBS, DECORATIVE TRIM)—These materials are used in areas where heavy soil will not accumulate. Use detergent and a damp cloth to clean the control panel. Rinse with a damp cloth and dry. Be sure to wring excess moisture from the cloth when wiping around controls. Excess water in or around the controls may cause damage to the appliance.

BLACK GLASS OVEN DOOR FRONT—Use a spray glass cleaner following the manufacturer's directions. Or, use detergent and a damp cloth. Rinse with a damp cloth and dry.

CONTROL PANEL—Lightly spray the control panel with a liquid cleaner. Wipe with a soft cloth or paper towel. **DO NOT** use abrasive cleaners or scouring pads. These can permanently damage the control panel surface.

SELF-CLEANING INSTRUCTIONS



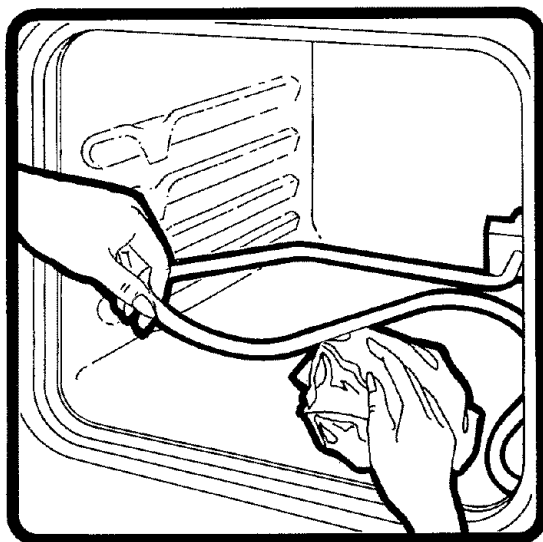
PRECLEANING

DO preclean as directed in the instructions.

DON'T use commercial oven cleaners.

DON'T clean the oven gasket.

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



A self-cleaning oven cleans itself electrically. It heats to a very high temperature to burn off baked-on spatters. Read the following instructions carefully. Allow about 3½ to 4 hours for the complete cleaning process.

A certain amount of precleaning is necessary before setting the oven for the self-cleaning cycle.

Do not use commercial oven cleaners or oven protective coatings in or around any part of the self-cleaning oven. **Do not use aluminum foil to line the bottom.**

The woven gasket on the oven door is essential for a good seal. *Care should be taken not to rub, damage or move the gasket. Do not use any cleaning materials on the gasket. Doing so could damage it.*

Before self-cleaning:

1. Remove the broiler pan and all utensils from the oven.
2. Wipe up excess grease and spillovers from the oven bottom. The lower heating element may be raised slightly to make cleaning easier. Use one hand to raise the element as the other hand wipes underneath.
3. Use hot, sudsy water to remove any light soil from the oven frame and door liner (area outside the oven seal). These surfaces are not cleaned during the self-cleaning cycle, but become very hot. To prevent spatters from being baked on during the cycle, remove any soil **BEFORE** self-cleaning.

If more thorough cleaning is needed, scrub the oven liner surface with a new scouring pad or nylon net scrubber. Use a nongritty cleaner. Rinse well after cleaning.

SELF-CLEANING INSTRUCTIONS (continued)

4. Clean the inside window with hot, sudsy water and a nylon net scrubber. Rinse and dry.
5. Remove oven racks and *clean by hand if you want to keep them shiny*. If not, place the racks in upper glides and leave in the oven during self-cleaning. However, they will become dull and blue-gray due to exposure to high heat.

To help racks slide more easily after cleaning, wipe the edges with a light coating of cooking oil.

WHAT TO EXPECT DURING CLEANING

While the cycle is in operation, the oven heats to temperatures 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 cleaned. Smoke may appear from the oven vent, located on the top of the control panel.

A smoke eliminator in the oven vent converts most of the soil into an essentially colorless vapor. However, 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.*

Be sure to remove everything from the oven and complete the suggested precleaning steps before setting the controls.

The cleaning cycle can be programmed to begin immediately, or, at a delayed starting time.

SETTING THE CONTROLS

The OVEN ON/OFF switch MUST always be in the OVEN ON position in order to program the oven. The switch should only be turned to the OVEN OFF position when the oven will not be operated for an extended period.

To set the controls for the cleaning cycle to start immediately and stop automatically:

1. Close the oven door.
2. Be sure that the clock shows the correct time of day.
3. Touch the **CLEAN pad**. "_____" will appear in place of the time of day display. The words "CLEAN TIME" will appear in the lower left corner of the display.
4. Turn the **SET knob** in a clockwise direction until "3:00" appears in the display. **Three hours** of cleaning time is the recommended amount of cleaning time for a moderately soiled oven. You may wish to set the control for a longer or a shorter cleaning period, depending on the amount of soil in the oven. The cleaning time can be set for any amount of time from two to four hours. When turning the **SET knob** to select the cleaning time, the time will increase or decrease in five minute increments.



As soon as the controls are set, the motor driven door lock begins to close and the cleaning cycle begins. It takes about 15 seconds for the door to completely lock, and the words "CLEAN LOCK" will appear in the display. The door can be opened before the oven temperature reaches 560°F. Touch the **CANCEL pad** before opening the door. **The door cannot be opened unless the oven temperature is below 560°F.** See "Stopping a Clean Cycle".

The oven can also be programmed, using the STOP TIME pad, to **come on at a delayed time** and shut off automatically.

To set the controls for the cleaning cycle to start at a delayed time and shut off automatically:

Follow steps 1-4 above, THEN:

5. Touch the STOP TIME pad. The time of day and the cleaning time will appear in the display window. The words "CLEAN STOP TIME" will glow in the left side of the display.
6. Turn the SET knob in a clockwise direction until the **time that you want cleaning to be completed appears in the display.**

SELF-CLEANING INSTRUCTIONS (continued)

The control will calculate backward from the set stop time to determine when the cleaning cycle should begin. The words "DELAY" and "CLEAN STOP TIME" will glow in the display. To recall the time that the oven will come on, touch and hold the **CLEAN pad** for three seconds. The calculated start time will appear in the display for a few seconds.

The clean cycle will come on automatically at the calculated time. At that time, the words "DELAY TIME" will go out and "ON" will appear.

The oven will continue to heat until it reaches a very high temperature. Soil and spillovers will burn off of the oven surfaces. **Do not try to open the oven door without cancelling the cleaning cycle.** When the set cleaning time has elapsed, the oven must COOL FOR ABOUT ONE HOUR or until the interior temperature has dropped below 560°F. The word "LOCK" will remain in the display until the oven cools below 560°F. **Only then can the door be opened.**

STOPPING A CLEAN CYCLE

If it is necessary to interrupt or cancel the cleaning cycle:

1. Touch the **CANCEL pad**.
2. If the word "LOCK" remains in the display, the oven is too hot to open the door. Wait until the words disappear from the display before trying to open the door.
3. Follow steps under "When the cycle is completed".

DO NOT TRY TO FORCE THE OVEN DOOR. This can damage the automatic door locking system.

WHEN THE CYCLE IS COMPLETED

When the cleaning cycle is completed:

1. The time of day will appear in the display window and the control will beep.
2. When the oven cools below approximately 560°F, the word "LOCK" will go out. The oven door can now be opened.
3. Touch the **CANCEL pad**.
4. Open the oven door. **USE CAUTION. THE OVEN MAY STILL BE VERY HOT.** A powdery ash will be found wherever there was heavy soil in the oven. Wipe up any residue with a damp cloth after the oven has cooled. Fine hair-like lines may appear on the oven interior, but they will not affect the oven operation.

Use caution when opening the door after the cleaning cycle. The oven may still be **VERY HOT**.

DO NOT TRY TO FORCE THE OVEN DOOR. This can damage the automatic door locking system.

If it is necessary to interrupt or cancel the cleaning cycle:

1. Touch the **CANCEL** pad.
2. Open the windows and doors to rid the room of smoke.
3. If the word "LOCK" remains in the display, the oven is too hot to open the door. Wait until the words disappear from the display before trying to open the door.
4. Correct the condition which caused the smoking and start the self-cleaning operation again.

DO NOT TRY TO FORCE THE OVEN DOOR. This can damage the automatic door locking system.

ADJUSTING OVEN TEMPERATURE

The temperature in your new oven has been set at the factory. When first using the oven, be sure to follow recipe times and temperatures. Then, if you think the oven should be hotter or cooler, the temperature can be adjusted. Before adjusting the temperature, test a recipe by using a temperature set higher or lower than the recommended temperature. The baking results should help you determine how much of an adjustment is needed.

TO ADJUST OVEN TEMPERATURE

1. Push the **BAKE** button.
2. Set the temperature to 550°F by rotating the **SET** knob.
3. Quickly (within two seconds) press and hold the **BAKE** button until the special two digit display appears. Release the **BAKE** button.

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 00.

4. The temperature can now be adjusted up or down 35°F, in 5°F steps, by rotating the **SET** knob. Adjust the **SET** knob until the desired amount of offset appears in the display. A minus sign (-) will appear before the number to indicate the oven will be cooler by the displayed amount of degrees.
5. When you have made the desired adjustment, push the **CLOCK** button to go back to the time of day display.

NOTE: The self-cleaning temperature will not be changed by the adjustments described above.

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 a state of the art electronic oven controller. 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; beeping and flashing an error code of -F1- thru -F10-, in the display window. If this condition should arise, simply push the CANCEL pad and contact your local authorized service agent.

FIND YOUR PROBLEM HERE OVEN CONTROL BEEPS AND DISPLAYS -F1- THRU -F10-

OVEN DOES NOT OPERATE

POSSIBLE CAUSE

Electronic control has detected a fault condition.

HOW TO FIX IT

Push CANCEL key to clear display and stop beeping. Reprogram oven. If fault re-occurs, record fault number, push CANCEL and contact authorized service agent.

House fuse has blown or circuit breaker has tripped.

Check/reset circuit breaker and/or replace fuse. Do not increase fuse capacity. If the problem is a circuit overload, have corrected by a qualified electrician.

Service wiring not complete.

Contact your dealer, installing agent or service.

Power outage. Check house lights to be sure.

Call local electric company.

Oven not programmed properly.

Refer to General Operating Instructions and Using the Oven. Become familiar with oven operation before using.

Oven light does not work.

Burned-out light bulb.

Carefully remove burned-out bulb and replace following instructions under "Oven Light" in "Using the Oven" section.

INSTALLATION Oven not level.

Poor installation.

Place oven rack in center of oven. Place a level on the oven rack. Contact installing agent or check installation instructions for proper method of leveling oven.

Kitchen cabinet misalignment may make oven appear to be unlevel.

Be sure cabinets are square and level.

Contact cabinet maker to correct problem.

BROILING

Oven smokes excessively during broiling.

Oven door closed.

Door should be opened to **broil stop** position.

Meat too close to element.

Reposition the rack to provide proper clearance between the meat and the element.

Preheat broil element for quick searing operation.

Meat not properly prepared.

Remove excess fat from meat. Slash remaining fat edges to prevent curling, but do not cut into lean.

Grid on broiler pan wrong side up. Grease not draining into bottom pan.

Always place the grid on the broiler pan with the ribs up and the slots down to allow grease to drip into pan.

Oven needs to be cleaned. Grease has built up on oven surface.

Regular cleaning is necessary when broiling frequently. Old grease or food spatters cause excessive smoking.

CLEANING

Self-cleaning cycle does not work.

Controls not set properly.

Follow "Self-Cleaning Instructions".

Self-cleaning cycle was interrupted shortly after setting the oven for cleaning.

Touch the CANCEL pad. Follow instructions in "Stopping a Clean Cycle."

FIND YOUR PROBLEM HERE

Soil not completely removed after self-cleaning cycle.

Flames inside oven or smoking from vent.

POSSIBLE CAUSE

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 hot enough to burn on residue. Clean these areas before the self-cleaning cycle is started.

Excessive spillovers in oven.

Excessive spillovers in oven.

HOW TO FIX IT

Burned-on residue may be cleaned with a stiff nylon brush and water or a nylon scrubber. Be careful not to damage the oven seal.

Set cycle for a longer cleaning time.

This is normal, especially for pie spillovers or for large amounts of grease on bottom of oven. Wipe up excessive spillovers before starting clean cycle.

IF YOU NEED SERVICE

To avoid unnecessary cost and inconvenience, make a few simple checks before calling for service. Be sure you have followed the instructions in this manual. Incorrect control settings often cause problems. Check fuses and circuit breakers if the product does not operate.

If you are unable to locate the cause of a problem, call for service. Insist on service by WCI Consumer Parts & Service or a Frigidaire authorized service agency.

IF YOU HAVE A PROBLEM WITH YOUR APPLIANCE, FOLLOW THESE STEPS, IN ORDER:

- 1. Read the Avoid Service Checklist.** This could help prevent charges for an unnecessary service call, both during and after the warranty period. Common occurrences and their solutions can be found in the checklist.
- 2. Call Frigidaire Service.** If your problem cannot be solved by using the Avoid Service Checklist, call your Frigidaire dealer. If your dealer does not have a service department, call WCI Consumer Parts & Service or a Frigidaire authorized service agent as directed in the warranty.
- 3. Call Frigidaire Customer Relations.** If service cannot be obtained or the service you receive is not satisfactory, for assistance you may write or call:
Frigidaire Company
Customer Relations Department
P.O. Box 182056
Columbus, Ohio 43218
(800)451-7007
- 4. Place the name, address and telephone number of your service agent in the spaces below.**



WCI Consumer Parts & Service

White Consolidated Industries, Inc. maintains a vast network of factory authorized servicers to provide prompt, courteous, professional service for your appliance anywhere you live or move in the U.S.A.

Product and feature specifications as described or illustrated are subject to change without notice.

FRIGIDAIRE WARRANTY

Your Frigidaire Wall Oven is protected by this warranty

FULL ONE-YEAR WARRANTY

Frigidaire Company, a Division of White Consolidated Industries, Inc., warrants that Frigidaire will repair, without charge, any defect or malfunction occurring in this Wall Oven during the first year after date of purchase by the original consumer-owner.

LIMITED WARRANTY—Applicable to the State of Alaska

In the State of Alaska all of the provisions of the full warranty and the exclusions thereunder listed on this form are unchanged except that Frigidaire does not pay for the cost of the technician's travel to your home nor for the cost of transporting the product to his shop. You are responsible for these charges.

These warranties give you specific legal rights, and you may also have other rights which vary from state to state.

These are the only written warranties applicable to Frigidaire Wall Ovens and Frigidaire neither assumes nor authorizes anyone to assume for it any other obligation or liability in connection with such Wall Ovens. **FRIGIDAIRE SHALL NOT BE LIABLE FOR CONSEQUENTIAL DAMAGES SUCH AS PROPERTY DAMAGE AND INCIDENTAL EXPENSES RESULTING FROM BREACH OF THESE WRITTEN WARRANTIES OR ANY IMPLIED WARRANTIES.**

Some states do not allow the exclusion or limitation of incidental or consequential damages so this limitation or exclusion may not apply to you.

THESE WARRANTIES DO NOT APPLY:

1. To conditions resulting from (A) improper installation, or (B) incorrect electric current.
2. To conditions resulting from consumer damage, such as: (A) improper maintenance, or (B) misuse, abuse, accident, alteration.
3. If the original serial number cannot be readily determined.
4. To service calls not involving malfunction or defects in materials or workmanship, and naturally the consumer shall pay for such calls.
5. To Wall Ovens installed outside the continental United States and Hawaii.
6. If used in any commercial application.
7. To light bulbs.
8. To Wall Ovens installed in the State of Alaska.

FOR SERVICE UNDER THESE WARRANTIES

Contact a Frigidaire dealer, an authorized Frigidaire servicer, or WCI Consumer Parts & Service, or if there is a question as to where to obtain warranty service, write our Customer Relations Department at this address.

Frigidaire Company
P.O. Box 182056
Columbus, Ohio 43218

Product features and specifications as described or illustrated are subject to change without notice.

