

R530D
RG533D
R433BD
R433MD
RG434MD

Electric Ranges

Frigidaire Ranges

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 upper left corner of the oven framework.

Model No.

Serial No.

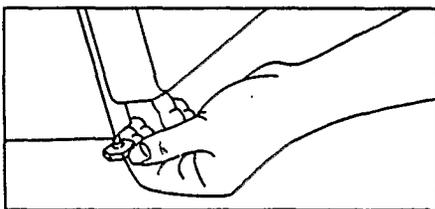
Retain these numbers for future reference.

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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.*



Before Using the Range

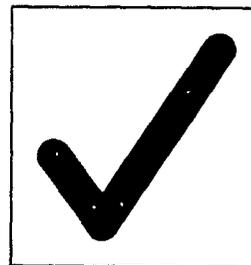
Make sure the range is properly installed and leveled. It must be grounded and properly connected to 240 or 208 volt electric supply. On slide-in models, be sure leveling legs are replaced after the shipping skid is removed from the range. If necessary, raise or lower the leveling legs as shown in the drawing. Adjustments can be made by turning clockwise or counterclockwise as needed.

Remove all tape before the range is used. If any glue remains, touch the residue with the sticky side of tape already removed. Or, use a cloth soaked with isopropyl (rubbing) alcohol. Use caution because rubbing alcohol is flammable. Rinse with warm water and wipe dry.

IMPORTANT SAFEGUARDS

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.

DO



1. *Destroy the carton and plastic bags after the range 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 oven door from any unused range if it is to be stored or discarded.**
3. *Have the range installed and grounded in accordance with local codes by a qualified installer to prevent any shock hazard and assure stability during operation.* Installation instructions are located on the back panel of the range. Ask your dealer to recommend a qualified installer and an authorized repair service.
4. Know how to disconnect power to the range at the circuit breaker or fuse box in an emergency or when servicing is required. Have the installer show you and label the proper switch or fuse at the electrical disconnect box.
5. **Wear proper apparel when operating the range.** 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 areas. 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.* If a rack must be moved when the oven is hot, grasp the rack in the center, and do not let the potholder contact the hot heating element in the oven.
8. *Make sure the reflector pans are always in place under the surface elements.* This avoids possible damage to wiring or components underneath and improves cooking efficiency.
9. Determine pan size by the type and amount of food to be cooked. Using the proper pan size helps conserve energy. Select utensils with flat bottoms large enough to cover the surface unit heating area. *The use of undersized utensils will expose a portion of the heating area and could result in serious clothing ignition accidents as well as boilovers.*
10. **Turn utensil handles inward, but not extending over other surface units.** This will help minimize the possibility of burns, ignition of flammable materials, and spillage due to accidental contact with the utensil.

IMPORTANT SAFEGUARDS

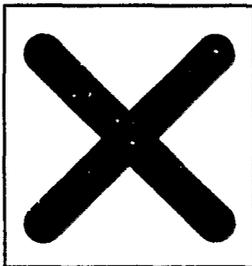
(continued)

DO



11. **When heating fat or grease, watch it closely.** It will catch fire if allowed to become too hot.
12. **Stand away from the oven when opening the oven door.** Let hot air or steam escape before removing or replacing food.
13. **Keep the oven vent unobstructed.** It is located beneath the right rear surface unit. Touching the surfaces in this area when the oven is being operated may cause severe burns. Also, do not place plastic or heat-sensitive items on or near the surface unit. These items could melt or ignite.
14. **Clean the range regularly to keep all parts free of grease which could catch fire.** Exhaust fan ventilating hoods and grease filters should be kept clean. Do not allow grease to accumulate. Greasy deposits in the fan could catch fire. When flaming foods under the hood, turn the fan off. The fan, if operating, could spread the flame. Refer to the hood manufacturer's instructions for cleaning.
15. 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.*

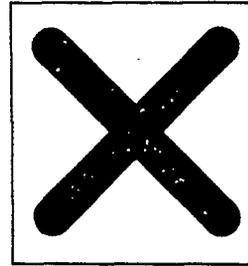
DO NOT



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 a range or on the backguard of a range—children climbing on the range to reach the items could be seriously injured.
3. **Never use the range to warm or heat the room.** Operating surface units at the **HIGH** setting, without pots or pans on the units, could cause damage to the knobs and controls.
4. **DO NOT TOUCH SURFACE UNITS, AREAS NEAR THESE UNITS, HEATING ELEMENTS OR INTERIOR SURFACES OF THE OVEN.** *Both surface units and oven heating elements may be hot even though they are dark in color.* Areas near surface units and 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 cooktop, surfaces facing the cooktop, the oven vent openings and surfaces near these openings, oven doors and windows.

5. **Never leave the range unattended while the surface units are on.** Boilovers may cause smoking, greasy spillovers may catch fire, or a pan which has boiled dry may melt.
6. Do not let clothing or other flammable materials contact surface units, areas near units, heating elements or interior surfaces of the oven until they have had sufficient time to cool.
7. **Do not store flammable materials in the oven, near the surface units or in the storage drawer.**
8. **Never immerse or soak the removable surface elements in water.** Surface elements clean themselves during normal operation or can be wiped with a damp, sudsy cloth when the elements are off and cool. *Be sure the elements are off and cool before touching them.* CAUTION: Even when the elements appear dark in color, they may be hot.
9. *Do not use aluminum foil to line surface unit reflector pans. Do not use aluminum foil to line the oven bottom except as instructed in this Owner's Guide. Improper use of aluminum foil may result in a shock or fire hazard.*
10. *Do not use glass, earthenware or other ceramic-type cooking utensils for rangetop cooking unless recommended by the utensil manufacturer. Utensils of this type may break with sudden heat changes; most are designed to be used only in the oven.*
11. **Do not heat unopened food containers.** Build-up of pressure may cause the container to burst and result in injury.
12. **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.
13. *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 range, servicing should be done only by a qualified technician.*
14. Never modify or alter the construction of the range such as removal of leveling legs, panels, wire covers or any other permanent part of the product.

DO NOT



Energy Saving Ideas



Surface Cooking

- Turn surface units off before cooking is completed. The unit will stay hot long enough to finish the cooking process.
- Use lids. A lid traps steam and uses it to speed up the cooking process. If you have a pressure cooker or vegetable steamer, use it. You'll waste fewer vitamins and cut energy costs at the same time.
- Use medium weight, flat bottomed pans that match the sizes of the elements. Pick pans made of a metal that conducts heat well.
- Bring frozen foods to room temperature before cooking.
- Never use the range to heat the kitchen. Using your range without utensils or pans to absorb the element's heat risks damaging the surface and the controls.

Oven Cooking

- Preheat the oven only when a recipe tells you. Put roasts and casseroles into a cold oven and then turn the oven on.
- Opening the oven door 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.
- Make it a habit to turn the oven off before you remove the cooked food from it.

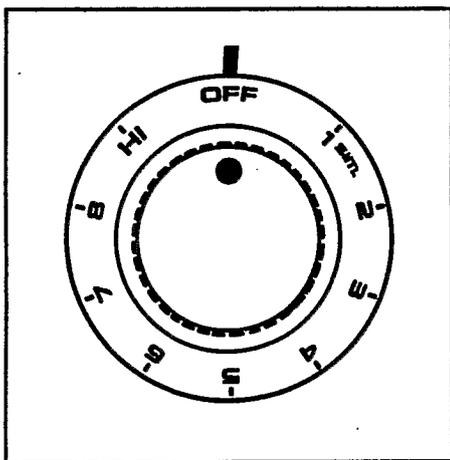
Surface Cooking

Setting surface controls

Push in and turn the surface unit control in either direction to the desired setting. Start most cooking operations on a higher setting, then turn to a lower setting to finish cooking. A glowing red element indicates that heat and energy are being wasted. The controls do not have to be set exactly on a particular mark. Use the marks as a guide and adjust the control as needed.

The **surface signal light** glows when any surface element is on. A glance at the light when cooking is finished is an easy check to be sure all controls are turned off.

The suggested settings below are based on cooking in medium weight aluminum pans with lids. Settings may vary when using other types of pans.



Setting	Type of Cooking
HI	Start most foods Bring water to a boil Pan broiling
7-8	Continue a rapid boil Fry Deep fat fry
4-6	Maintain a slow boil Thicken sauces, gravies Steam
2-4	Keep foods cooking Poach Stew
1-SIM	Keep warm Melt Simmer

Choosing Utensils

For best results and energy conservation, choose utensils which have the following:

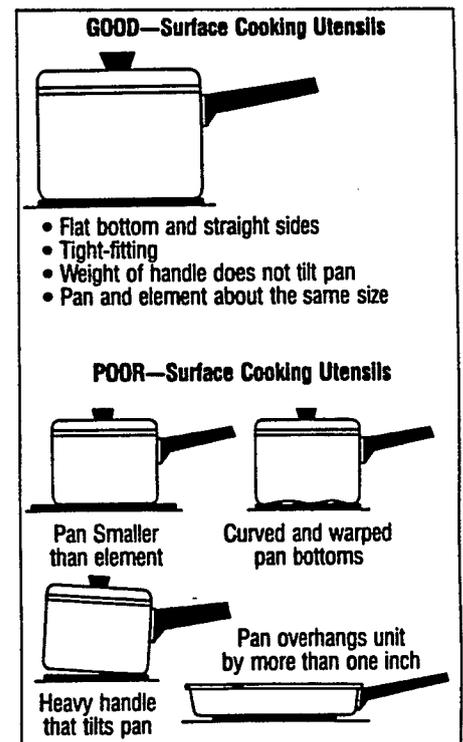
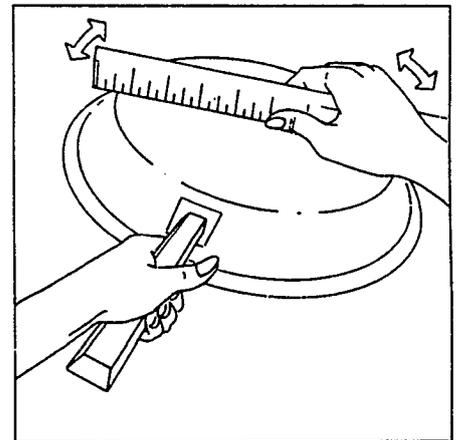
1. *Flat bottoms* that make good contact with the entire element. Check for flatness by rotating a ruler across the bottom. There should be no gaps between the pan and the ruler.
2. The *pan size* should be matched to the size of the surface element. Large pans and skillets should be used on an 8-inch element. Smaller pans should be used on a 6-inch element. Pans should cover the entire element to absorb the maximum heat. Avoid using an undersized utensil which would expose a portion of the element. This could result in dangerous direct contact with a hot element resulting in serious burns or clothing ignition. The size of the pan should also suit the amount of food being prepared.

CAUTION: Do not use extremely large pans that extend over the edge of the surface element and touch the range surface.

Do not use two surface elements to heat a large pan such as a roaster or griddle.

The bottom surface of the pan in either of these situations could trap enough heat to cause discoloring of the drip pans, damage to the surface elements and/or crazing (fine cracking) of the porcelain enamel range surface.

3. Pans should be *well-balanced* so that handles do not cause them to tilt.
4. Pans should have *tight-fitting lids* to hold steam within the pan and reduce cooking time. Lower heat settings may be used when pans are covered with lids.
5. Pan materials should have *good heat conduction*. Medium weight aluminum gives good results for most cooking. The following chart gives suggestions for best results when cooking with a variety of pan materials.



Surface Cooking (continued)

Material	Characteristics	Uses
Aluminum	Excellent conductor of heat. Available in various gauges.	All foods. With thin gauge, cook with some liquid. Thicker gauges are suggested for frying, candy, sauces.
Cast Iron	Heats unevenly unless used with low heat. Holds heat. Subject to rust. Used for skillets and dutch ovens.	Suggested for foods that require long, slow cooking. Use medium or low heat to preheat and brown foods.
Ceramic/glass	Relatively poor heat conductor. Holds heat well.	Use for long, low-heat cooking with liquids.
Enamelware	Relatively poor heat conductor. Subject to chipping.	Use only with large quantities of liquid.
Stainless steel, clad and inner core	Plain stainless steel is a relatively poor heat conductor. It is often combined with other materials, either on the bottom or in an inner core, to improve heat transfer. Easy to clean.	Plain stainless should be used only with large quantities of liquid. Pans with other metals can be used for all cooking.

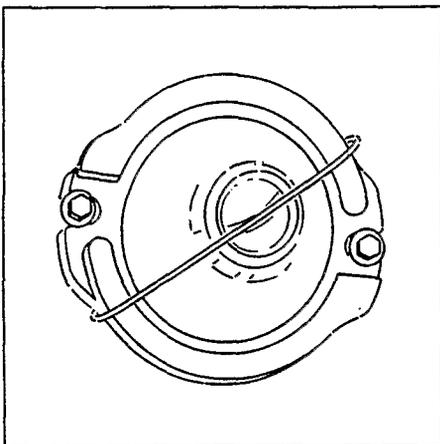
Oven Light (some models)

The oven light automatically turns on when the door is opened. Some models also have a switch to turn the light on when the door is closed. This switch is found either on the top right corner of the oven door or on the control panel.

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 or unplug the range.
CAUTION: Be sure the oven is COOL.
2. Press wire holder to one side to release the glass shield.
3. Replace bulb with a 40 watt appliance bulb.
4. Replace glass shield in socket and snap wire holder into place.



Using The Oven

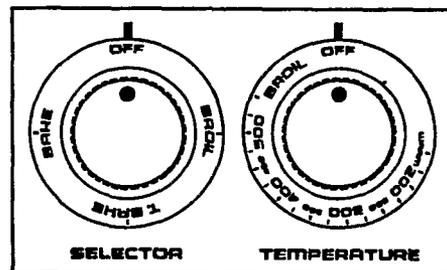
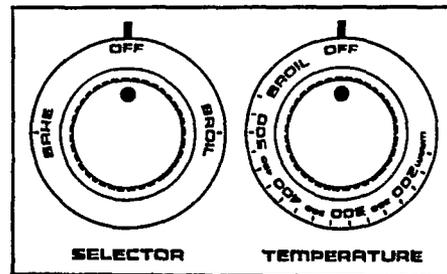
Setting Oven Controls

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

There are two types of oven control systems. One has a TIME BAKE setting on the Selector and the other does not. Both types are used with a Temperature Control.

To operate either system, set the Selector to the desired operation such as BAKE or BROIL. Set the Temperature Control to the desired temperature. When cooking is finished, turn the Temperature Control and Selector to OFF.

The oven signal light glows when the oven is turned on and remains on until the oven has reached the selected temperature. When the light goes out, the oven is ready for use. The light cycles on and off with the heating element showing that the desired oven temperature is being maintained. Preheating is recommended when baking, but is not necessary for roasting or cooking casseroles.



Clock and Minute Minder (some models)

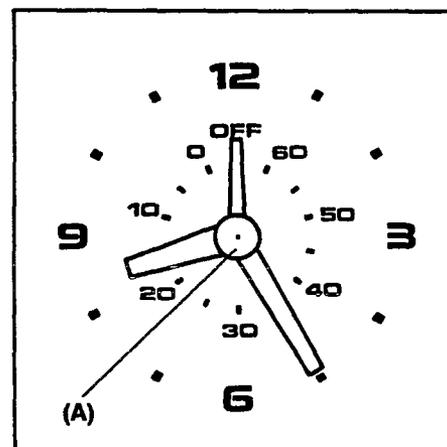
The Clock and Minute Minder are set with the same control (A). The Minute Minder does not start or stop cooking. It simply serves as a timer that buzzes when the set time has run out.

To set the clock:

1. Push in and turn the control to set the time of day.
NOTE: The minute minder hand will turn as the clock is set.
2. After the clock is set, let the control knob pop out. Return the minute minder hand to OFF by turning the control without pushing in.

To set the minute minder:

1. Turn the control to set the desired number of minutes. For best accuracy, turn the minute minder hand *beyond the setting*, then back to it.
NOTE: Do not push in on the control when setting the minute minder. Doing so will change the clock.
2. When the buzzer sounds, turn the control to OFF.

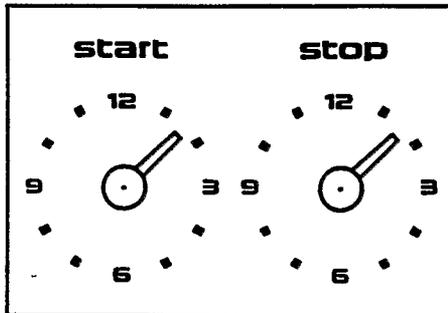


Using the Oven (continued)

Automatic Timed Oven (some models)

The automatic timer will turn the oven on and off at the times you choose. Before setting the oven for automatic timing, *be sure the clock shows the correct time of day.*

Most foods can be cooked with automatic timing. However, foods that can spoil 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 more than one hour before cooking starts. Foods which are frozen can be held for longer times before cooking. Food should be served soon after the oven shuts off.



NOTE: After using the oven with automatic timing, be sure to turn the Selector and Temperature Control to OFF.

To Start and Stop Oven Automatically:

1. Be sure the clock shows the correct time of day.
2. Place the food in the oven.
3. Push in and turn the Start Time knob to the time you want to start cooking.
4. Push in and turn the Stop Time knob to the time you want to stop cooking.
5. Set the Temperature Control to the desired temperature.
6. Set the Selector to TIME BAKE.
7. When cooking is finished, turn the Temperature Control and Selector to OFF.

To Start Oven Immediately and Stop Automatically:

1. Be sure the clock shows the correct time of day.
2. Place the food in the oven.
3. Push in and turn the Stop Time knob to the time you want to stop cooking.
4. Be sure the Start Time knob shows the same time as the clock on the range. If not, turn the knob to the time on the clock. The knob will then pop out.
5. Set Temperature Control to the desired temperature.
6. Set the Oven Selector to TIME BAKE.
7. When cooking is finished, turn the Temperature Control and Selector to OFF.

Oven Cooking

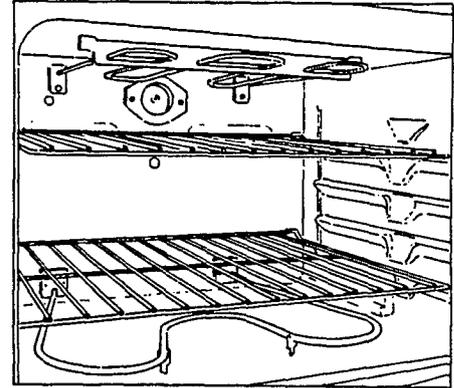
Oven Vent

The oven is vented through the **right rear** surface unit. When the oven is on, warm air is released through the unit. This venting is necessary for proper air circulation in the oven and good baking results. Utensils can be placed on the surface unit when the oven is on, but they will become hot.

Arranging Oven Racks

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

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



Baking

Selecting bakeware

To insure good baking results, use the proper baking pan. Darkened pans are not suitable. Tin-coated, stainless steel and warped or dented pans do not heat evenly and cause uneven baking.

Cakes, meat 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.

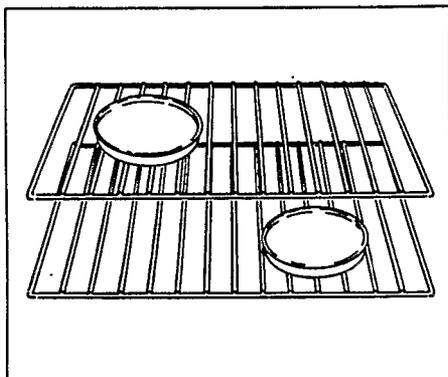
Cookies, biscuits or cream puffs bake best on medium-weight aluminum sheets with no sides or very low sides. Baking sheets should be small enough to *allow two inches for air circulation on all sides.*

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 crisper 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.

Baking (continued)



3. *When two cakes or pies are baked at the same time*, place one pan on each rack, using the second and fourth rack positions from the top. Stagger the pans in the center of the oven so one is not directly under or over the other.
4. *Set the timer 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.
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 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.

Common Baking Problems...Causes and Corrections

Cookies and biscuits burn on the bottom

Oven preheating time too short; oven rack over-crowded; dark pan absorbs heat too fast.

Allow oven to preheat to the selected temperature before placing food in oven. Choose pan sizes that will permit about 2 inches of air space on all sides when placed in the oven. Use a medium-weight aluminum baking sheet.

Cakes too dark on top

Oven preheating time too short.

Allow oven to preheat to the selected temperature before placing food in the oven.

Cakes not done in the center

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

Set thermostat 25° lower than recommended temperature. Use pan size suggested in recipe. Use rack position 2 or 3 and place pan so there is about two inches of space on all sides of pan.

Cakes not level

Range or 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 range. Be sure to allow about 2 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 thermostat 25° higher than suggested and bake 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 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.
3. *For easier carving*, allow roast or poultry to stand 20 minutes after cooking is completed.

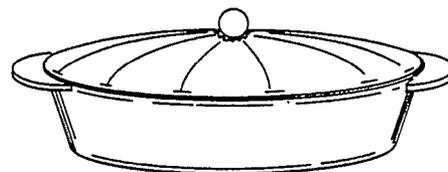
Roasting (continued)

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—20-25	180-185°
16 to 20 lbs.	Well done—18-20	180-185°
over 20 lbs.	Well done—15-18	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

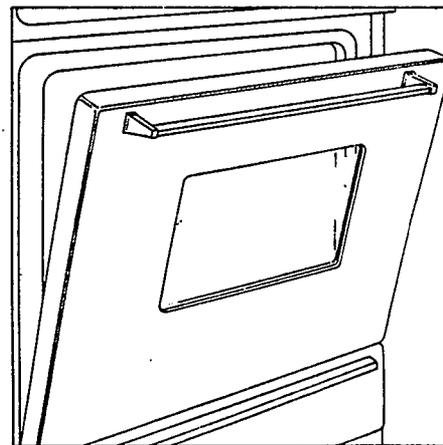
Preheating is suggested when searing rare steaks. Preheat the broil element for 2 to 3 minutes. (Remove the broiler pan before preheating. Foods will stick if placed on hot metal.) Preheating is not necessary when broiling meats well-done.

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. Set **both** the Temperature Control and the Selector to **BROIL**.
3. 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.
4. Place the broiler pan in the oven. Leave the door open at the **broil stop** position. The door remains in this position without closing.
5. 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.



Broiling (continued)

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.
- Brush chicken and fish with 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.
- 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 USE FOIL ON THE BROILER GRID.**
- To prevent grease from baking on, remove the broiler pan from the oven as soon as cooking is complete. Pour off grease. 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, close the oven door and 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 time and broil settings 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. If the food you are broiling is not listed in the time chart, watch the item closely.

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 lb.	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

Before cleaning any part of the range, be sure all heating elements are turned OFF and are cool.

General cleaning, outside

Remove spillovers and stains as they occur using a soft cloth and sudsy water. If necessary, use a plastic or nylon scrubber. Always rinse well with clean water.

Clean the range 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 range surface.

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

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

GLASS, PAINT AND PLASTIC—These finishes are used in areas where soiling should not be severe. For built-up grease, make a detergent and water paste. Apply to soil for 30 to 60 minutes, then wipe with a dry paper towel. Rinse with a damp cloth and dry. Lightly rub glass with a very wet, **new** soapy scouring pad. Be careful not to scratch the surface.

PORCELAIN ENAMEL—Gentle scouring with a soapy scouring pad will remove most stubborn spots. If necessary, cover spots with an ammonia-soaked paper towel for 30-40 minutes. Rub gently with soap-filled scouring pad and rinse with a mixture of clear water and vinegar. Wipe dry. *Remove all cleaners or the porcelain may become damaged during future heating.* **DO NOT** use spray oven cleaners on the range top.

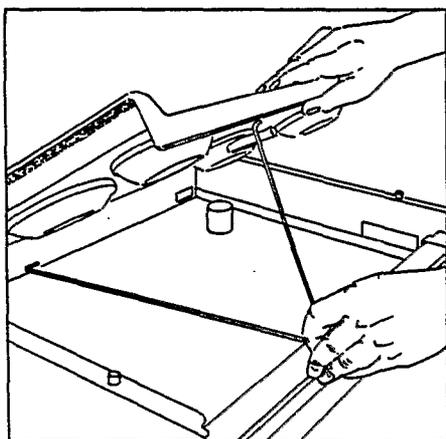
STAINLESS STEEL, CHROME—Cover stubborn spots with an ammonia-soaked paper towel for 30 to 40 minutes. A soap-filled scouring pad may be used carefully, but not on a mirror finish. Cleaners made for use with stainless steel, chrome or copper may be used. Bluish stains on these materials are caused by over-heating and cannot be removed.

Lift-up range top

The range top is hinged and may be raised to clean the panel underneath. To raise the top, grasp the sides and lift from the front. A **swing-up rod** will support the top in its raised position.

CAUTION: When lowering the top, grasp the sides with fingertips only. Be careful not to pinch fingers.

Do not drop or bend the range top when raising or lowering. This could damage the surface.



Surface elements

Both the oven and the surface heating elements *clean themselves* when they are turned on. Food spilled on a hot unit will burn off. Food spilled on a cool unit may be cleaned with a damp cloth—any remaining soil will burn off the next time the element is used.

Surface elements unplug and can be removed to make cleaning easier. To remove, lift up edge of element opposite terminal. *Lift just enough to clear the trim ring*, then remove. **NEVER IMMERSE A SURFACE ELEMENT IN WATER.**

Reflector pans

Remove the reflector pans and wash in hot sudsy water. Rinse and dry while still warm. Hard-to-remove soil can be removed using a nylon scrubber and mild liquid detergent and water. Do not use a steel wool scouring pad.

To replace the reflector pan and element:

1. Line up the opening of the reflector pan with terminal guide.
2. Slide the terminals through the opening and into place.
3. Press down on the edge of the element until it rests on the edge of the pan.

Control knobs

Control knobs are removable. With the controls in the OFF position, pull each knob straight off the shaft. Clean the control panel with a hot, sudsy cloth, then dry.

To replace, line up the OFF positions on both the knob and the control panel. Push the knob onto the shaft.

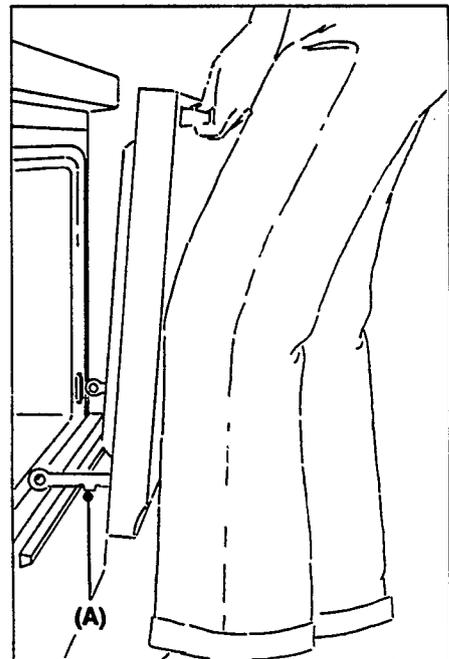
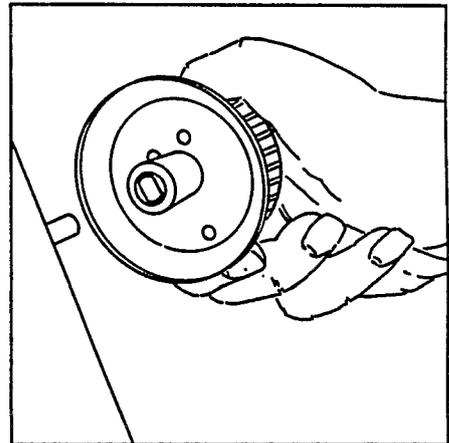
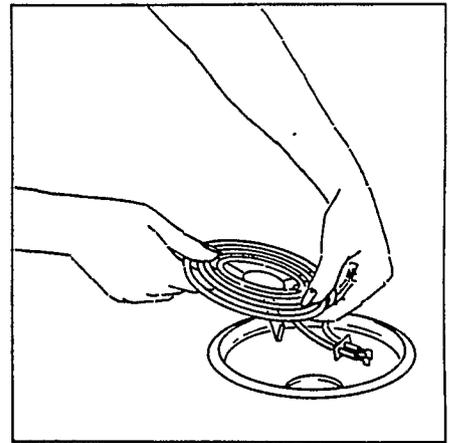
Removing oven door

The oven door may be removed to make cleaning inside the oven easier. Open the door to the **broil stop** position, then lift up and out. **CAUTION:** The door is heavy.

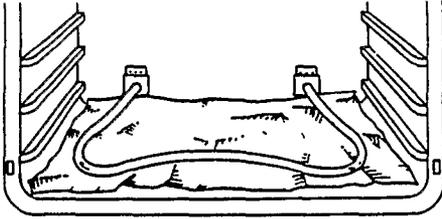
The hinge arms will support the door in a standing position. However, for safe temporary storage, lay the door flat.

To replace the door:

1. Be sure hinge arms are in the **open** position (A).
2. Hold the door at the sides near the top. Insert hinge arms into range slots. Push the bottom of the door in with your knee.
3. Hinge arms must go into the range slots evenly. The bottom corners of the door should be in as far as they can go.
4. If the door does not line up with the oven frame, remove the door and repeat the above steps.



Cleaning (continued)



Cleaning the inside

ALWAYS LET THE OVEN COOL BEFORE CLEANING. To make clean-up easier, aluminum foil may be used to cover the oven bottom. Place the foil **UNDER** the lower heating element. Be sure the foil does not touch the element. Leave a 1/2-inch clearance along the front to prevent the foil from wrinkling when the door closes. Replace the foil when it becomes soiled.

DO NOT line the oven walls, top or any racks with foil. Doing so will destroy the heat distribution in the oven. Foods will not cook properly.

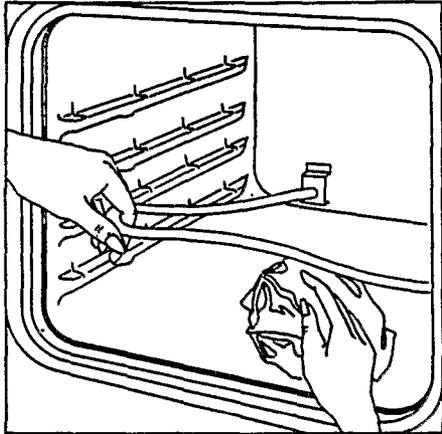
The lower heating element may be raised slightly to make cleaning easier. Use one hand to lift the element as the other hand wipes underneath.

Light soil—Remove with hot sudsy water as soon as oven cools. Always rinse with clear water. Regular cleaning of spills and splatters will help reduce the number of major cleanings.

Stubborn spots—Wipe with ammonia to soften. A dish of ammonia left in the oven for several hours or overnight will help loosen greasy soil. Clean the softened spots with hot sudsy water and rinse well.

Heavy soil—Use a soap-filled scouring pad or commercial oven cleaner. Select a non-abrasive cleaner and follow label directions. Wear rubber gloves to protect your hands.

Oven racks—Follow the directions under "Heavy soil."



Adjusting Temperature Control Knob

The temperature in the 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 control knob can be adjusted. Before adjusting the knob, test a recipe by using a temperature 25 °F higher or lower than the temperature recommended. The baking results should help you to decide how much of an adjustment is needed. The knob can be adjusted up to 50 °F hotter or 50 °F cooler, in steps of 25 °F.

To adjust the temperature control knob

1. With the temperature control in the "OFF" position, pull the knob straight off the shaft.
 2. Look at the back of the knob. There are five small indicator lines next to the screw. The center line indicates the original factory setting, and the screw is located directly on that line.
 3. Using a screwdriver, loosen the two screws about one turn each.
 4. To increase or decrease the temperature, hold the knob "A" and turn the knob skirt "B", moving the indicator screw closer to "HOTTER" or "COOLER". Each notch increases or decreases the temperature 25 °F. The screw will click into place on each notch as the knob skirt is turned.
 5. When you reach the desired adjustment, tighten both screws.
 6. To replace the temperature control knob, line up the flat sides of both the knob and the shaft. Then push the knob into place.
- NOTE: Once an adjustment is made, the "OFF" position will vary from the reference mark on the backguard depending on the amount of adjustment.

Examples of use:

After following recipe instructions for baking a cake, you have decided the oven is 25° too cool; proceed as follows:

1. Remove temperature knob from range.
2. Loosen both screws on the knob back.
3. Since you have determined your oven is cooking too cool, you want to increase the temperature.
4. Move the indicator screw one notch toward "HOTTER" by turning the knob skirt.
5. Tighten both screws, and replace knob back onto shaft.

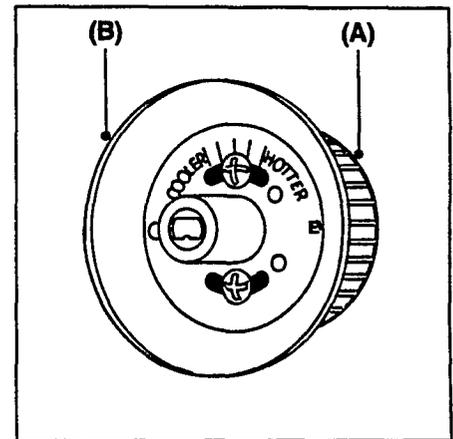
Accessories

Accessories are available at extra charge from your Frigidaire dealer or Frigidaire Authorized Service Agency.

Frigidaire Surface Renewer. Order Part No. 9948629.

Side Panels for Slide-in Ranges. Order Part No. KAEPD.

Backguard for Slide-in Ranges. Order Part No. BP-30D*0.



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.

FIND YOUR PROBLEM HERE

RANGE DOES NOT OPERATE
Entire range does not operate.

Oven does not operate.

POSSIBLE CAUSE

1. House fuse has blown or circuit breaker has tripped.
 2. Cord/plug not plugged into wall/floor receptacle.
 3. Cord/plug not installed and/or connected.
 4. Short in cord/plug.
 5. Cord/plug connection burnt at input terminal block.

 6. Power outage. Check house lights to be sure.
-
1. No power to range.
 2. Selector not set properly.
 3. Temperature Control not set properly.

 4. Automatic Timed Oven set incorrectly (some models).

HOW TO FIX IT

1. Check and/or replace fuse. Reset circuit breaker.
 1. Make sure it is plugged tightly into outlet.
 1. Not supplied with range. Contact your dealer, installing agent or service.
 1. Replace cord/plug.
 1. Shut off power to range at house junction box.
 2. Replace cord/plug and/or terminal block. Contact dealer or installing agent.
 1. Call local electric company.
-
1. Follow steps under "Range does not operate."
 1. Set Selector for function of your choice.
 1. Make sure the Temperature Control is set at the temperature of your choice.
 1. For manual baking, the Selector should be set at **BAKE** and the Temperature Control set at the desired temperature. Oven signal light should glow.
 2. For baking to be started now and shut off automatically, the Stop Time must be set. Make sure the range clock shows the correct time of day and the Start Time is the same as the clock time. Selector must be set at **TIME BAKE**. Oven signal light should glow.
 3. For baking to be started later and shut off automatically, the Start Time and the Stop Time must be set. Make sure the range clock shows the correct time of day. Selector must be set at **TIME BAKE**. Oven signal light should not come on until delayed start begins.

FIND YOUR PROBLEM HERE

Surface unit does not heat.

POSSIBLE CAUSE

1. No power to range.
2. Low heat setting.
3. Elements not seated properly in terminal.
4. Bent terminals on surface unit.
5. Incorrect control turned on.

HOW TO FIX IT

1. Check steps under "Range does not operate."
 1. At extremely low heat settings, the surface unit indicator light may come on before the surface unit starts to operate. Turn the control to a slightly higher setting until the unit comes on.
 1. Turn control to **OFF**. Be sure surface unit is **COOL**. Lift out surface unit. Position unit properly, following instructions.
 1. Turn control to **OFF**. Be sure surface unit is **COOL**. Lift out surface unit. Straighten terminals. Position unit properly and replace, following instructions.
1. Be sure to use correct control for unit to be used.

Oven light does not work.

1. Burned-out light bulb.

1. Replace following instructions under oven light.

INSTALLATION
Range not level.

1. Poor installation.
 1. Place oven rack in center of oven. Place a level on the oven rack. Adjust the range leveling legs until the level indicates that the rack is level.
 2. Contact carpenter to correct sagging or sloping floor.
 3. When oven is level, cooktop may not appear to be level with countertop.
 1. Be sure floor is level and can adequately support range.
 2. Contact carpenter to correct sagging or sloping floor.
 1. Be sure cabinets are square and have sufficient room for range clearance.
 2. Contact cabinet maker to correct problem.
2. Weak, unstable floor.
 1. Be sure floor is level and can adequately support range.
 2. Contact carpenter to correct sagging or sloping floor.
 1. Be sure cabinets are square and have sufficient room for range clearance.
 2. Contact cabinet maker to correct problem.
3. Kitchen cabinet misalignment may make range appear to be unlevel.
 1. Be sure cabinets are square and have sufficient room for range clearance.
 2. Contact cabinet maker to correct problem.

1. Place oven rack in center of oven. Place a level on the oven rack. Adjust the range leveling legs until the level indicates that the rack is level.
2. Contact carpenter to correct sagging or sloping floor.
3. When oven is level, cooktop may not appear to be level with countertop.
 1. Be sure floor is level and can adequately support range.
 2. Contact carpenter to correct sagging or sloping floor.
 1. Be sure cabinets are square and have sufficient room for range clearance.
 2. Contact cabinet maker to correct problem.

Cannot move appliance easily. Appliance must be easily accessible for service.

1. Cabinets not square or are built in too tight.
2. Carpeting interferes with range.
3. Short cord/plug set.
4. Poor flooring.

1. Contact builder or installer to make appliance accessible.
 1. Provide sufficient space so range can be lifted over carpet.
 1. Install a longer cord/plug.
 1. Be sure floor is level and can support weight of range.

Avoid-Service Checklist

FIND YOUR PROBLEM HERE

SURFACE UNITS

Surface unit too hot or not hot enough.

POSSIBLE CAUSE

1. Incorrect control setting.
2. Lightweight or warped pans.

HOW TO FIX IT

1. Adjust control setting. Raise or lower setting until proper amount of heat is obtained. Dial markings are an indicator of "relative" heat settings and will vary slightly.

1. Use only flat, evenly balanced, medium or heavyweight cookware. Flat pans heat better than warped pans. Cookware materials and weight of the material affect heating. Heavy and medium-weight pans heat evenly. Because lightweight pans heat unevenly, foods may burn easily.

Drip pans are pitting or rusting.

1. Spillovers in/on drip pans.
2. Normal environment.

1. Foods with acids, such as tomatoes, if allowed to stand in/on pans will cause corrosion. Remove and wash drip pans as soon as possible after a spillover.

1. Houses along sea coast are exposed to salt air. Protect pans as much as possible from direct exposure to salt air.

Drip pans turning color or distorted out of shape.

1. Bottom surface of cookware extends beyond surface unit and touches range surface. Using cookware of this type can cause high enough temperatures to discolor the drip pans.

1. Do not use cookware of this type. Replacement drip pans may be purchased from your dealer.

BROILING

Oven smokes excessively during broiling.

1. Oven door closed.
2. Meat too close to element.
3. Meat not properly prepared.
4. Grid on broiler pan wrong side up. Grease not draining into bottom pan.
5. Oven needs to be cleaned. Grease has built up on oven surface.

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

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

2. Preheat broil element for quick searing operation.

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

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

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

Problems

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 factory service by a Consolidated Sure Service center or a Frigidaire authorized independent 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 the local Consolidated Sure Service center or Frigidaire Authorized Service Agent.
3. **Write Frigidaire Customer Relations.** If service cannot be obtained or the service you receive is not satisfactory, for assistance you may write:

Frigidaire Appliance Company
Customer Relations Department
300 Phillipi Road
Columbus, Ohio 43228

4. **Place the name, address and telephone number of your service agent in the spaces below.**

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

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 so demand.

**CONSOLIDATED
SURE SERVICE**



Nationwide®

The Consolidated Sure Service symbol means prompt, complete, professional service by thousands of trained technicians anywhere you live or move in the U.S.A.

FRIGIDAIRE WARRANTY

Your Frigidaire Range is protected by this warranty

FULL ONE-YEAR WARRANTY (Excluding Alaska)

Frigidaire Company warrants that Frigidaire will repair, without charge, any defect or malfunction occurring in this Range during the first year after date of purchase by the original consumer-owner.

THIS WARRANTY DOES 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 Ranges installed outside the continental United States and Hawaii.
6. If used in any commercial application.
7. To light bulbs or fluorescent tubes.
8. To Ranges installed in the State of Alaska.

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.

This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

This is the only written warranty applicable to Frigidaire Ranges and Frigidaire neither assumes nor authorizes anyone to assume for it any other obligation or liability in connection with such Ranges. **FRIGIDAIRE SHALL NOT BE LIABLE FOR CONSEQUENTIAL DAMAGES SUCH AS PROPERTY DAMAGES AND INCIDENTAL EXPENSES RESULTING FROM BREACH OF THIS WRITTEN WARRANTY 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.

FOR SERVICE UNDER THIS WARRANTY

Contact any authorized Frigidaire servicing dealer, or if there is a question as to where to obtain warranty service, write our Customer Relations Department at this address.

Frigidaire Company
A division of White Consolidated Industries, Inc.
300 Phillipi Road
Columbus, Ohio 43228

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

 **Frigidaire**®

One of the White Consolidated Industries
