

*Spice Rack, Warm & Serve Drawer,
Sealed Burners,
Electronic Oven Controls
& Self-Cleaning Oven*

 **FRIGIDAIRE**

Gallery *Professional* S e r i e s

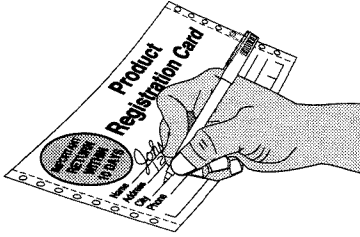
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Product Registration

Register Your Product

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



This Owner's Guide contains general operating instructions for your range and feature information for several models. Your range **may not** have all the described features.

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.

Versión en español

Si desea obtener una copia en español de este Manual del Usuario, sírvase escribir a la dirección que se incluye a continuación. Solicite la P/N316080241.

Version française

Si vous désirez obtenir un exemplaire de la version française de ce "Guide de l'utilisateur," faites-en la demande par écrit à l'adresse indiquée ci-dessous. Exigez qu'on vous livre le N° de pièce 316080317.

French Owner's Guides **-OR-**
Spanish Owner's Guides (please specify)
Frigidaire Company
P. O. Box 9061
Dublin, Ohio 43017-0961

Thank you for choosing this appliance. The information contained within this **Owner's Guide** will instruct you on how to properly operate and care for your range. Please read through the information contained in your literature pack to learn more about your new appliance.

Record Your Model and Serial Numbers

Record in the space provided below the model and serial numbers found on the right side of the oven front frame in the storage compartment or on the oven floor shield.

Model Number: _____

Serial Number: _____

Date of Purchase: _____

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

FOR YOUR SAFETY:

—Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

—WHAT TO DO IF YOU SMELL GAS:

- Do not try to light any appliance.
- Do not touch any electrical switch; do not use any phone in your building.
- Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
- If you cannot reach your gas supplier, call the fire department.

—Installation and service must be performed by a qualified installer, servicer or the gas supplier.



IMPORTANT SAFETY INSTRUCTIONS

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

This guide contains important safety symbols and instructions. Please pay special attention to these symbols and follow all instructions given. Here is a brief explanation of the use of these symbols.

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

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

- **Remove all tape and packaging wrap before using the range. Destroy the carton and plastic bags after unpacking the range.** Never allow children to play with packaging material.
- **Proper Installation—Be sure your appliance is properly installed and grounded by a qualified technician in accordance with the National Gas Code ANSI Z223.1—latest edition, or in Canada CAN/CGA B149.1, and CAN/CGA B149.2, and the National Electrical Code ANSI/NFPA No. 70—latest edition, or in Canada CSA Standard C22.1, Canadian Electrical Code, Part 1, and local code requirements.** Install only per installation instructions provided in the literature package for this range.

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

- **User Servicing—Do not repair or replace any part of the appliance unless specifically recommended in the manuals.** All other servicing should be done only by a qualified technician to reduce the risk of personal injury and damage to the range.
- **Never modify or alter the construction of a range by removing leveling legs, panels, wire covers, anti-tip brackets/screws, or any other part of the product.**

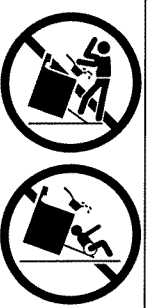
- **Storage in or on Appliance—Flammable materials should not be stored in the oven, near surface burners, in the storage drawer (if equipped) or in the warmer drawer (if equipped).** This includes paper, plastic and cloth items, such as cookbooks, plasticware and towels, as well as flammable liquids. Do not store explosives, such as aerosol cans on or near the range. Flammable materials may explode and result in fire or property damage. Do not use the oven or warmer drawer (if equipped) for storage.

⚠ CAUTION Do not store items of interest to children in the cabinets above or on the backguard of a range. Children climbing on the range to reach items could be seriously injured.

- **Do not leave children alone. Children should not be left alone or unattended in the area where an appliance is in use.** They should never be allowed to sit or stand on any part of the appliance.
- **DO NOT TOUCH SURFACE BURNERS, AREAS NEAR THESE BURNERS, OVEN BURNER, INTERIOR SURFACES OF THE OVEN OR WARMER DRAWER.** Areas near surface burners may become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials touch these areas until they have had sufficient time to cool. Among these areas are the cooktop, surfaces facing the cooktop, the oven vent openings and surfaces near these openings, oven door, warmer drawer and window.
- **Wear Proper Apparel—Loose-fitting or hanging garments should never be worn while using the appliance.** Do not let clothing or other flammable materials contact hot surfaces.

⚠ WARNING Never use your appliance for warming or heating the room.

- **Do Not Use Water or Flour on Grease Fires—Smother the fire with a pan lid, or use baking soda, a dry chemical or foam-type extinguisher.**
- **When heating fat or grease, watch it closely.** Fat or grease may catch fire if allowed to become too hot.
- **Use Only Dry Potholders—Moist or damp potholders on hot surfaces may result in burns from steam.** Do not let the potholders touch the flame or burners. Do not use a towel or other bulky cloth instead of a potholder.
- **Do Not Heat Unopened Food Containers—Build-up of pressure may cause the container to burst and result in injury.**
- **Remove the oven door from any unused range if it is to be stored or discarded.**
- **IMPORTANT—Do not attempt to operate the oven during a power failure. If the power fails, always turn the oven off.** If the oven is not turned off and the power resumes, the oven will begin to operate again. Food left unattended could catch fire or spoil.

	<p>⚠ WARNING</p> <ul style="list-style-type: none"> • ALL RANGES CAN TIP. • INJURY TO PERSONS COULD RESULT. • INSTALL ANTI-TIP DEVICE PACKED WITH RANGE. • SEE INSTALLATION INSTRUCTIONS. 	<p>⚠ WARNING TO REDUCE THE RISK OF TIPPING OF THE RANGE, THE RANGE MUST BE SECURED BY PROPERLY INSTALLED ANTI-TIP BRACKET(S) PROVIDED WITH THE RANGE. TO CHECK IF THE BRACKET(S) IS INSTALLED PROPERLY, REMOVE THE LOWER PANEL OR STORAGE DRAWER AND VERIFY THAT THE ANTI-TIP BRACKET(S) IS ENGAGED. REFER TO THE INSTALLATION INSTRUCTIONS FOR PROPER ANTI-TIP BRACKET(S) INSTALLATION.</p>
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⚠ WARNING Stepping, leaning or sitting on the doors or drawers of this range can result in serious injuries and may also cause damage to the range. Do not allow children to climb or play around the range. The weight of a child on an open door may cause the range to tip, resulting in serious burns or other injury.

IMPORTANT SAFETY INSTRUCTIONS^(continued)

IMPORTANT INSTRUCTIONS FOR USING YOUR COOKTOP

- **Know which knob controls each surface heating unit.**
- **Use Proper Flame Size**—Adjust flame size so it does not extend beyond the edge of the utensil. The use of undersized utensils will expose a portion of the burner flame to direct contact and may result in ignition of clothing. Proper relationship of utensil to flame will also improve efficiency.
- **Utensil Handles Should Be Turned Inward and Should Not Extend Over Adjacent Surface Burners**—To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the handle of the utensil should be positioned so that it is turned inward, and does not extend over adjacent surface burners.
- **Never Leave Surface Burners Unattended at High Settings**—Boilovers cause smoking and greasy spillovers that may ignite, or a pan that has boiled dry may melt.
- **Protective Liners**—Do not use aluminum foil to line surface burner pans, the oven bottom or any other part of the range. Only use aluminum foil as recommended for baking if used as a cover placed on the food. Any other use of protective liners or aluminum foil may interfere with heat and air distribution, and combustion. Damage to the range or personal injury may result.
- **Glazed Cooking Utensils**—Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for rangetop service without breaking due to the sudden change in temperature. Check the manufacturer's recommendations for rangetop use.
- **Do Not Use Decorative Surface Burner Covers.** If a burner is accidentally turned on, the decorative cover will become hot and possibly melt. You will not be able to see that the burner is on. Burns will occur if the hot covers are touched. Damage may also be done to the cooktop or burners because the covers may cause overheating. Air will be blocked from the burner and cause combustion problems.

IMPORTANT INSTRUCTIONS FOR USING YOUR OVEN

- **Use Care When Opening the Oven Door or Warmer Drawer**—Stand to the side of the range when opening the door of a hot oven/warmer drawer. Let hot air or steam escape before you remove or replace food in the oven/warmer drawer.
- **Keep Oven Vent Ducts Unobstructed.** The oven is vented below the backguard. Touching the surfaces in this area when the oven is operating may cause severe burns. Also, do not place plastic or heat-sensitive items on or near the oven vent. These items could melt or ignite.
- **Placement of Oven/Warmer Drawer Racks.** Always place racks in desired location while oven is cool. If rack must be moved while oven is hot, use extreme caution. Use potholders and grasp the rack with both hands to reposition. Do not let potholders contact the oven burner flame or interior of the oven/warmer drawer. Remove all utensils from the rack before removing rack.
- **Do not use the broiler pan without its insert.** The broiler pan and grid allow dripping fat to drain and be kept away from the high heat of the broiler.
- **Do not cover the broiler grid or warmer drawer with aluminum foil. Exposed fat and grease could ignite.**
- **Do not touch a hot light bulb (some models) with a damp cloth.** Doing so could cause the bulb to break. Disconnect the range or turn off the power to the range before removing and replacing the light bulb.

IMPORTANT INSTRUCTIONS FOR CLEANING YOUR RANGE

- **Clean the range regularly to keep all parts free of grease that could catch fire.** Pay particular attention to the area underneath each surface burner. Exhaust fan ventilation hoods and grease filters should be kept clean. Do not allow grease to accumulate. Greasy deposits in the fan could catch fire. Refer to the hood manufacturer's instructions for cleaning.
- **Kitchen cleaners/aerosols**—Always follow the manufacturer's recommended directions for use. Be aware that excess residue from cleaners and aerosols may ignite causing damage and/or injury.

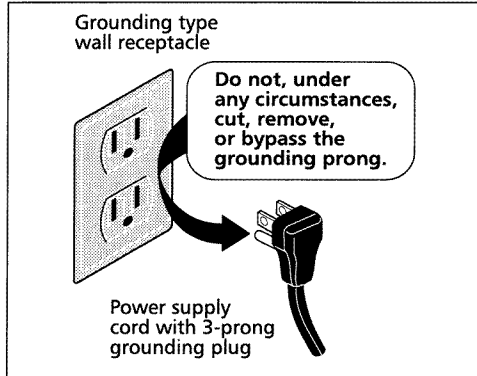
SELF-CLEANING OVENS:

- **Clean in the self-cleaning cycle only the parts of the oven listed in this owner's guide.** Before self-cleaning the oven, remove the broiler pan and any utensils stored in the oven.
- **Do not clean the oven door gasket.** The door gasket is essential for a good seal. Care should be taken not to rub, damage or move the gasket.
- **Do not use oven cleaners.** No oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.

SAVE THESE INSTRUCTIONS

Grounding Instructions

(electric ignition models only)



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

IMPORTANT: READ AND SAVE THESE INSTRUCTIONS.

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

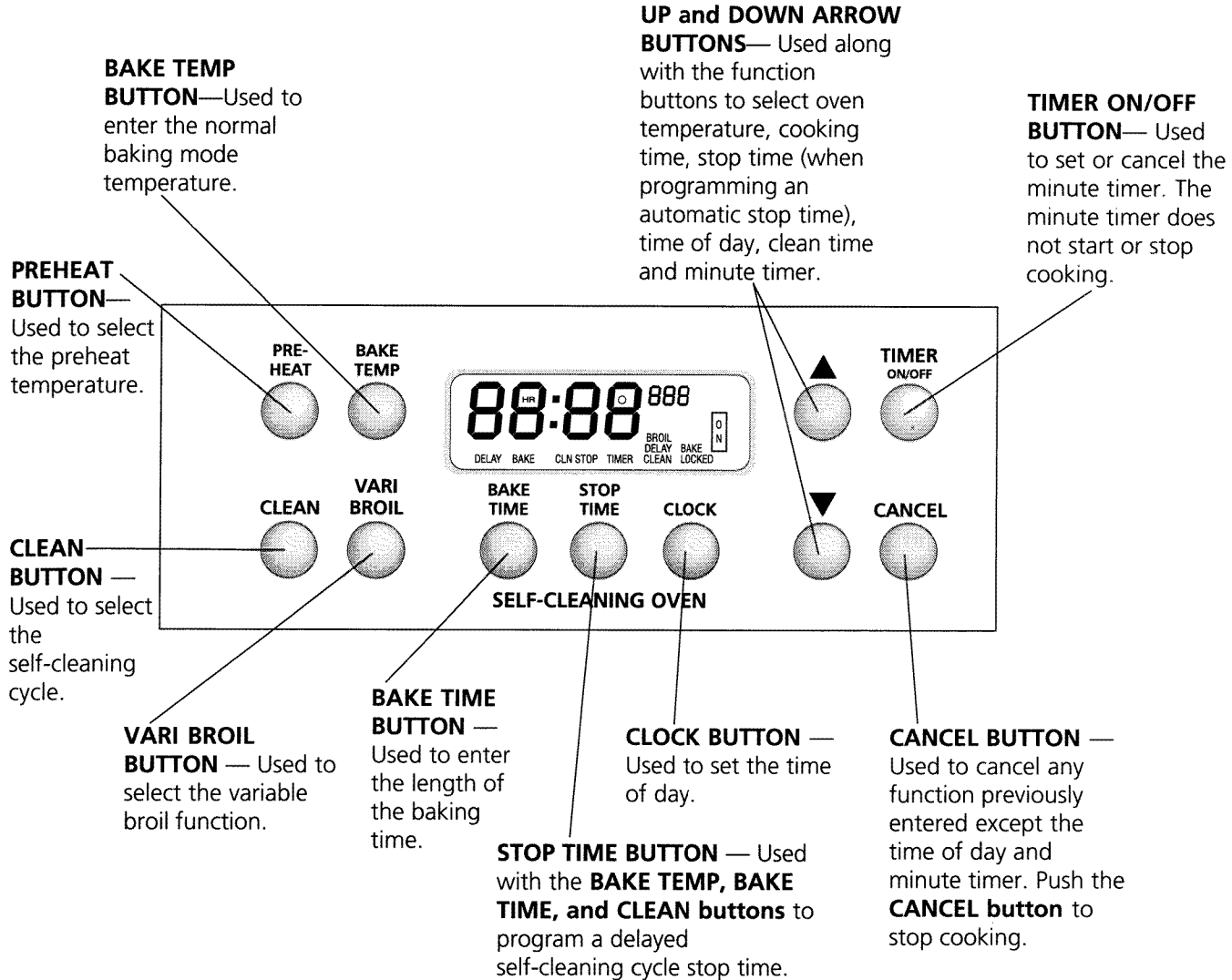
For personal safety, the range must be properly grounded. For maximum safety, the power cord must be plugged into an electrical outlet that is correctly polarized and properly grounded.

If a 2-prong wall receptacle is the only available outlet, it is the personal responsibility of the consumer to have it replaced with a properly grounded 3-prong wall receptacle installed by a qualified electrician.

DO NOT UNDER ANY CIRCUMSTANCES CUT OR REMOVE THE THIRD ROUND GROUNDING PRONG FROM THE POWER CORD PLUG. SEE THE INSTALLATION INSTRUCTIONS PACKAGED WITH THIS RANGE FOR COMPLETE INSTALLATION AND GROUNDING INSTRUCTIONS. DO NOT OPERATE THE RANGE USING A 2-PRONG ADAPTER OR AN EXTENSION CORD.

Control Pad Functions

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 oven can be programmed to:

- Bake normally
- Time bake with automatic on and off times
- Vari Broil
- Self-clean
- Preheat

For a silent control panel:

When choosing a function, a beep will be heard each time a button is pushed. If desired, the controls can be programmed for silent operation. Push and hold the **STOP TIME button**. After 7 seconds, the control will beep once. This will block the controls from sounding when a button is pushed. To return the sound, push and hold the **STOP TIME button** again for 7 seconds until 1 beep is heard.

Setting the Clock and Minute Timer



To Set the Clock

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

1. Push the **CLOCK button**. The word "TIME" will appear in the display.
2. Push and hold the **UP or DOWN ARROW button** until the correct time of day appears in the display. The word "TIME" will disappear after 6 seconds and the clock will start. Or, you may push the **CANCEL button** and the word "TIME" will disappear and the clock will start.

To Set the Minute Timer

1. Push in the **TIMER ON/OFF button**. ":00" and the word "TIMER" will glow in the display.
2. Push and hold the **UP ARROW button** until the desired time appears in the display. As soon as the **UP ARROW button** is released, the time will begin to count down in the display. The word "TIMER" will continue to glow.
3. When the set time has run out, the timer will beep 3 times. It will then continue to beep once every 10 seconds for 5 minutes (or until the **TIMER ON/OFF button** is pushed).

When setting the minute timer for:	The time will appear in the display and increase in:
5 seconds to 2 minutes	5 second increments
2 minutes to 10 minutes	10 second increments
10 minutes to 1 hour	1 minute increments
1 hour to 9 hours and 55 minutes	5 minute increments

Note: The minute timer does not start or stop cooking and is not active during self-clean. 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 bake or broil functions. The timer can be set for any amount of time from 5 seconds to 9 hours and 55 minutes.

To Change the Minute Timer while it is in use:

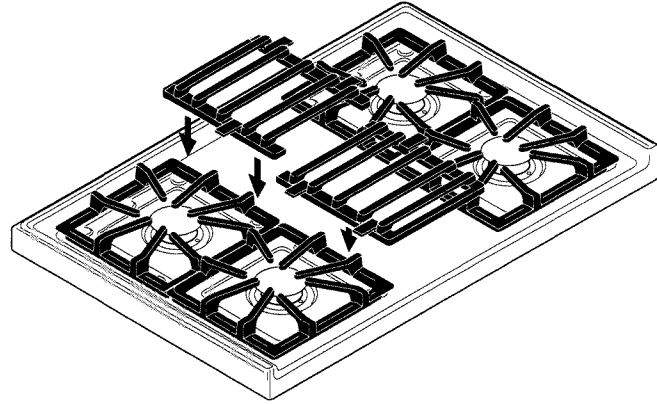
Push and hold the **UP or DOWN ARROW button** to increase or decrease the time.

To Cancel the Minute Timer before the set time has run out:

Push and hold the **DOWN ARROW button** until ":00" appears in the display. Or you may cancel the minute timer by pushing the **TIMER ON/OFF button**.

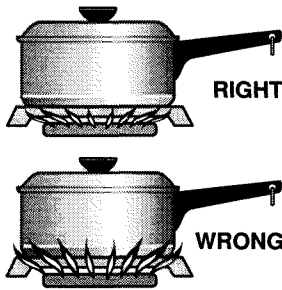
Installing Burner Grates

Place the 4 outer grates on the rangetop first, then position the 2 center grates so that the interlocking tabs fit over the outer grates as shown below.



Flame Size

Never extend the flame beyond the outer edge of the utensil. A higher flame simply wastes heat and energy, and increases your risk of being burned by the flame.



For most cooking, start on the highest control setting and then turn to a lower one to complete the process. Use the chart below as a guide for determining proper flame size for various types of cooking. The size and type of utensil used and the amount of food being cooked will influence the setting needed for cooking.

For deep fat frying, use a thermometer and adjust the surface control knob accordingly. If the fat is too cool, the food will absorb the fat and be greasy. If the fat is too hot, the food will brown so quickly that the center will be undercooked. Do not attempt to deep fat fry too much food at once as the food will neither brown nor cook properly.

*Flame Size	Type of Cooking
High Flame	Start most foods; bring water to a boil; pan broiling
Medium Flame	Maintain a slow boil; thicken sauces, gravies; steam
Low Flame	Keep foods cooking; poach; stew

*These settings are based on using medium-weight aluminum pans with lids. Settings may vary when using other types of pans.

Proper Burner Adjustments

The color of the flame is the key to proper burner adjustment. A good flame is clear, blue and hardly visible in a well-lighted room. Each cone of flame should be steady and sharply defined. Adjust or clean burner if flame is yellow-orange. To clean burner, see instructions under **General Cleaning**.

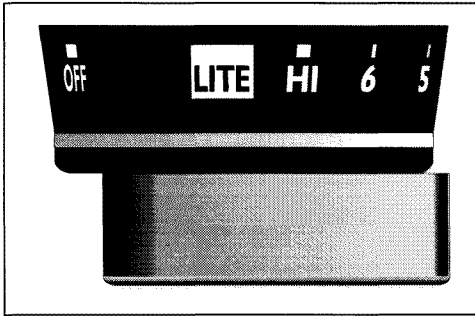
Surface Burners

This range is equipped with 2 different sized sealed burners. The amount and type of food being prepared, and the size and type of utensils being used will determine the suitability of the surface burner used.

The larger surface burner is best utilized when bringing large quantities of liquid to temperature, preparing larger quantities of food, or using larger, heavier utensils.

The smaller surface burner is better utilized when preparing smaller quantities of food, or food items which have a more delicate consistency.

Setting Surface Controls



Each burner lights automatically from an electric ignitor each time a control knob is turned to the LITE position.

To operate the surface burner:

1. Place cooking utensil on burner.
2. Push in and turn the Surface Control knob to LITE. **Note:** All electronic ignitors will click at the same time. However, only the burner you are turning on will ignite.
3. Visually check that the burner has lit.
4. After the burner lights, turn the control knob to the desired flame size. The control knobs do not have to be set at a particular mark. Use the guides and adjust the flame as needed. **DO NOT** cook with the control knob in the LITE position. (The electronic ignitor will continue to click if left in the LITE position.)

In the event of an electrical power outage, the surface burners can be lit manually. To light a surface burner, hold a lit match to the burner head, then slowly turn the surface control knob to LITE. Use caution when lighting surface burners manually.

⚠ CAUTION Do not place plastic items such as salt and pepper shakers, spoon holders or plastic wrappings on top of the range when it is in use. These items could melt or ignite. Potholders, towels or wood spoons could catch fire if placed too close to a flame.

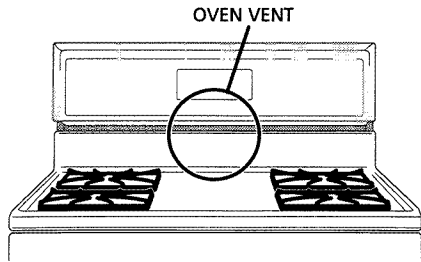
Before Setting Oven and Warmer Drawer Controls

Arranging Oven Racks

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

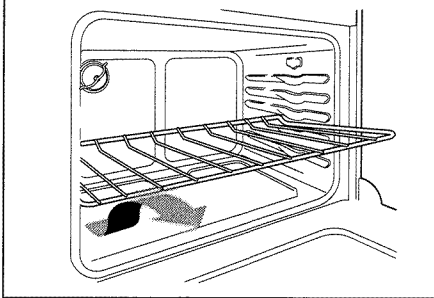
Oven Vent Location

The oven vent is located **below the backguard**. When the oven is on, warm air is released through the vents. This venting is necessary for proper air circulation in the oven and good baking results.



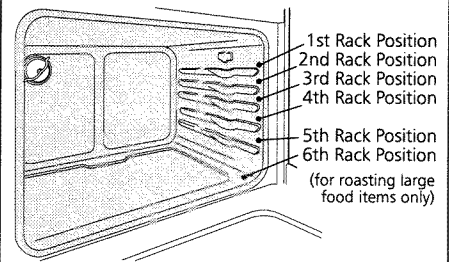
REMOVING & REPLACING OVEN RACKS

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



ARRANGING OVEN RACKS WITH 5 RACK POSITIONS

To bake on 1 rack, place the rack on position 3 or 4. **To bake on 2 racks**, place the racks on positions 2 and 4.

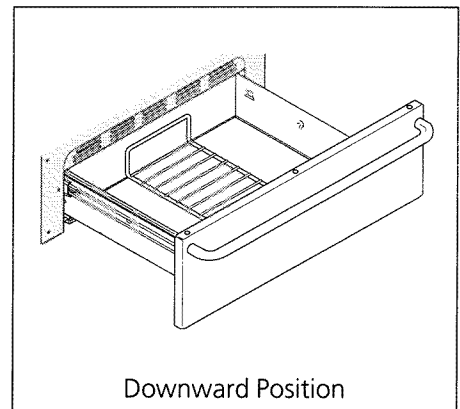
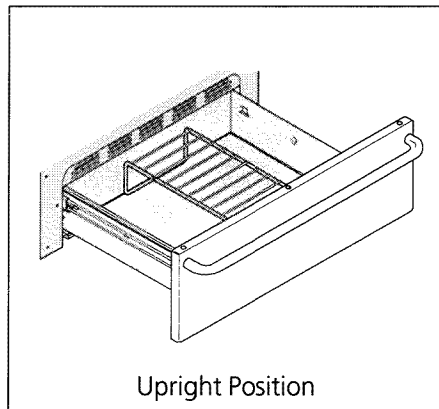


Arranging Warmer Drawer Rack Positions

Set the warmer drawer rack in the vertical position as shown below.

The rack can be used in 2 ways:

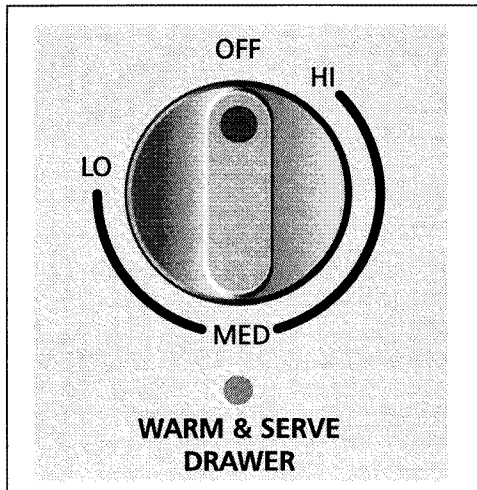
- In the **upright position** to allow low profile food items to be placed both under and on top of the rack (for example, rolls or biscuits on top of the rack and a casserole dish under).
- In the **downward position** to allow you to place light weight food items and empty dishware (for example, rolls or pastries and dinner plates).



Setting Warmer Drawer Controls

Use the warmer drawer to keep hot foods hot such as: vegetables, gravies, meats, casseroles, biscuits and rolls, pastries and heated dinner plates.

The warmer drawer is equipped with a catch which may require extra force when opening and closing the drawer.



To Operate the Warmer Drawer

Your range is equipped with a warmer drawer. The purpose of the warmer drawer is to keep hot cooked foods at serving temperature. Always start with hot food. It is not recommended to heat cold food in the warmer drawer.

All food placed in the warmer drawer should be covered with a lid or aluminum foil to maintain quality. **Do not use plastic wrap to cover food. Plastic may melt onto the drawer and be very difficult to clean.**

Use only dishware, utensils and cookware recommended for oven use in the warmer drawer.

CAUTION Always use potholders or oven mitts when removing food from the warmer drawer as cookware and plates will be hot.

Indicator Light

The indicator light is located below the thermostat control. It turns on when the control is set, and stays on until the control is turned off. The warmer drawer is inoperable during the self-clean cycle. The indicator light will not come on during the self-clean cycle.

To Set the Thermostat Control

The thermostat control is used to select the temperature of the warmer drawer. It is located on the control panel. To set the thermostat, push in and turn the knob to the desired setting. The temperatures are approximate, and are designated by HI, MED and LO.

1. Select the temperature setting.
2. For best results, preheat the drawer before adding food. An empty drawer will preheat in approximately 15 minutes.
3. When done, turn the thermostat control to OFF.

Warmer Drawer Recommended Food Settings Chart

<u>Food Item</u>	<u>Setting</u>
Roasts (Beef, Pork, Lamb)	MED
Pork Chops	HI
Bacon	HI
Hamburger Patties	HI
Poultry	HI
Gravies	MED
Casseroles	MED
Eggs	MED
Fried Foods	HI
Vegetables	MED
Pizza	HI
Biscuits	MED
Rolls, soft	LO
Rolls, hard	MED
Pastries	MED
Empty Dinner Plates	LO

Temperature Selection

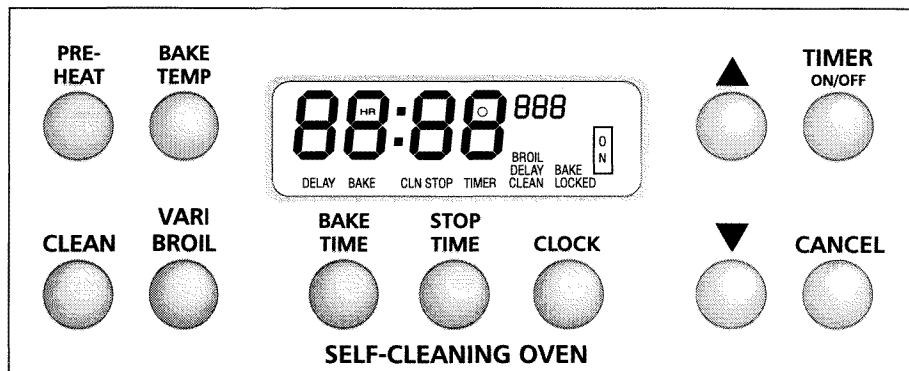
Refer to the chart in the side column for recommended settings. If a particular food is not listed, start with the medium setting. If more crispness is desired, remove the lid or aluminum foil.

Most foods can be kept at serving temperatures by using the medium setting.

When a combination of foods are to be kept warm (for instance, a meat with 2 vegetables and rolls), use the high setting.

Refrain from opening the warmer drawer while in use to eliminate loss of heat from the drawer.

Setting Oven Controls



Preheat

Before using the oven, arrange the oven racks according to the food being cooked. See "Arranging Oven Racks." Preheating the oven is recommended when baking. It is not necessary when roasting or cooking casseroles. The oven can be programmed to preheat at any temperature from 170°F to 550°F.

To Set or Change the Preheat Temperature

1. Push the **PREHEAT button**. "— — —°" and the word "BAKE" will glow in the display.
2. Push and hold the **UP or DOWN ARROW button** until the desired baking temperature appears in the display.
3. When setting the baking temperature, the temperature will start at 350°F and increase or decrease in increments of 5°F.
4. As soon as the **UP or DOWN ARROW button** is released, the oven will begin preheating to the selected temperature. The display will show "PrE," and the words "BAKE" and "ON" will appear in the display.
5. When the oven has finished preheating, the control will beep 3 times and the display will change from "PrE" to the programmed set temperature.
6. When the control beeps and the control displays the set temperature, the oven enters the bake mode.

To Set or Change the Temperature for Normal Baking

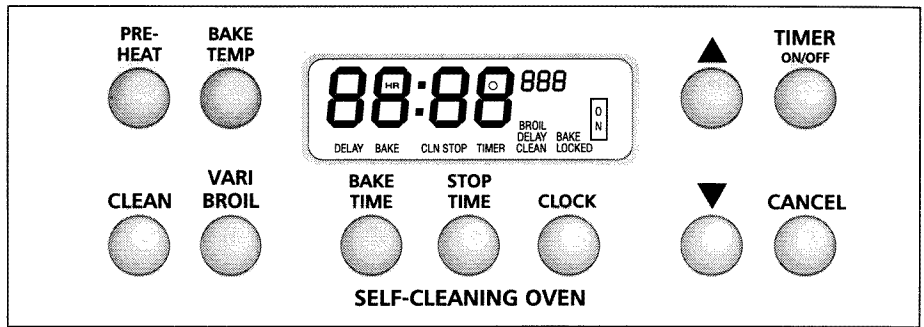
The oven can be programmed to bake at any temperature from 170°F to 550°F.

To set the controls, follow these steps:

1. Push the **CANCEL button** if the oven temperature was set incorrectly or if you wish to change the temperature set during preheat.
2. Push the **BAKE TEMP button**. "— — —°" and the word "BAKE" will glow in the display.
3. Push the **UP or DOWN ARROW button**. The display will show "350°." By holding the **UP or DOWN ARROW button**, the temperature can then be adjusted in 5°F increments.
4. As soon as the **UP or DOWN ARROW button** is released, the oven will begin heating to the selected temperature. The display will show the actual oven temperature as it increases to the desired setting. The words "BAKE" and "ON" will appear in the display. When the displayed temperature reaches the desired baking temperature, the oven is ready for baking. Wait 10 minutes for the oven to cycle to the correct temperature.
5. To cancel the baking function, push the **CANCEL button**.

Setting Oven Controls

(continued)



To Set the Automatic Timer (Timed Bake Feature)

The **BAKE TIME** and **STOP TIME** buttons control the Time Bake operation. The automatic timer will turn the oven on and off at the times you select in advance. The oven can be programmed to start immediately and shut off automatically or to begin baking at a later time with an automatic shutoff.

To Program the Oven to Begin Baking Immediately and To Shut Off Automatically:

1. Be sure that the clock shows the correct time of day.
2. Place the food in the oven.
3. Push the **BAKE TIME** button. "—:—:—" and the words "BAKE TIME" will glow in the display window.
4. Push and hold the **UP or DOWN ARROW** button until the desired baking time appears in the display. The baking time can be set for any amount of time from 5 minutes to 11 hours and 59 minutes. When setting the baking time, the time will appear in the display and increase in 5 minute increments.
5. Push the **BAKE TEMP** button. "—:—:—" and the word "BAKE" will glow in the display.
6. Push and hold the **UP or DOWN ARROW** button until the desired baking temperature appears in the display.

Once the Controls are Set:

- a. The oven will come on and begin heating to the selected baking temperature.
- b. The words "BAKE" and "ON" will appear in the display.
- c. The main display will show the oven baking time and will count down by minutes until it reaches ":00."

When the Set BAKE TIME Runs Out:

- a. ":00" will appear in the display window and the oven will shut off automatically.
- b. The control will beep 3 times.
- c. The control will then continue to beep once every 10 seconds for 5 minutes or until the **CANCEL** button is pushed.

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

Follow steps 1-4 above, THEN:

5. After the bake time has been set, "—:—:—" will appear in the display and the word "BAKE" will flash. The display will flash and beep once until the oven temperature has been set.
6. Push the **STOP TIME** button. The time when baking will stop, will appear in the display window. The words "BAKE STOP TIME" will glow in the display.
7. Push and hold the **UP or DOWN ARROW** button until the time that you want cooking to be completed appears in the display.
8. Push the **BAKE TEMP** button. "—:—:—" will appear, and the word "BAKE" will glow in the display.
9. Push and hold the **UP or DOWN ARROW** button until the desired baking temperature appears in the display.
10. If the baking temperature is not set, the control will beep. "—:—:—" will flash and the word "BAKE" will appear in the display.

CAUTION Use caution when using the automatic timer. Use the automatic timer when cooking cured or frozen meats and most fruits and vegetables. Foods that can easily spoil such as milk, eggs, fish, meat or poultry, should be chilled in the refrigerator first. Even when chilled, they should not stand in the oven for more than 1 hour before cooking begins, and should be removed promptly when cooking is completed.

Setting Oven Controls

(continued)



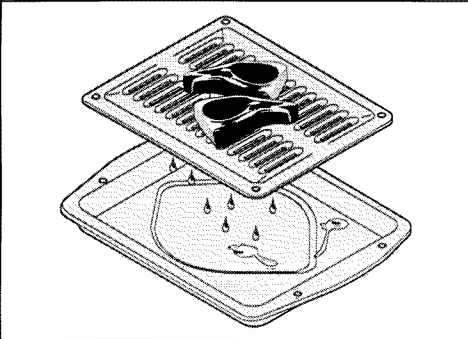
Broil

1. Arrange oven rack while oven is still cool. Position the rack as suggested in the chart below.

Rack Position From Top	Food
1	Rare steaks
2	Ham slices, fish, medium steaks, hamburgers and chops
3	Well-done foods such as chicken and lobster

2. Push the **VARI BROIL** button. "— — —" and the word "BROIL" will appear in the display.
3. Push and hold the **UP or DOWN ARROW** button until the desired broil setting level appears in the display. The broiling temperature can be set at 2 different levels—HI or LO. Most foods can be broiled at the HI broil setting. Select the LO broil setting to avoid excess browning or drying of foods that should be cooked to the well-done stage.
4. Place the grid on the broiler pan, then place the food on the cool broiler grid. Be sure the grid is in place with slots down so grease will drain into the pan. **DO NOT use the broiler pan without the grid or cover the grid with aluminum foil. The exposed fat could ignite.**
5. Place the pan on the oven rack. **Leave the oven door closed when broiling.**
6. Broil on one side until food is browned; turn and cook on the second side. Season and serve. **Note:** Always pull the rack out to the stop position before turning or removing food.
7. When broiling is finished, push the **CANCEL** button.

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

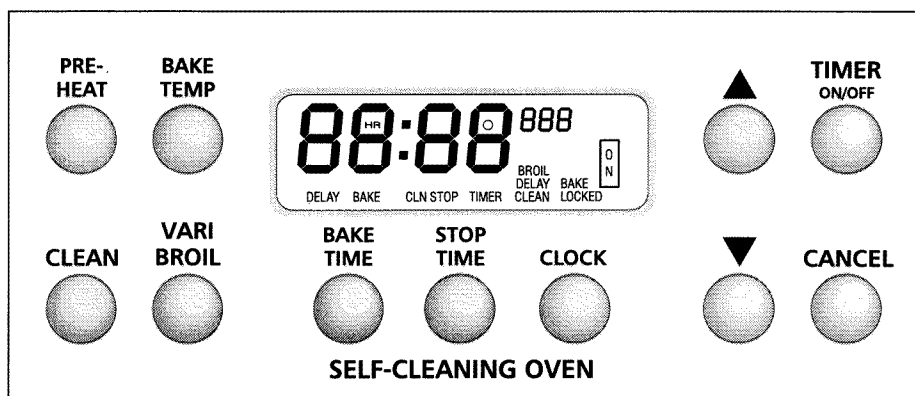
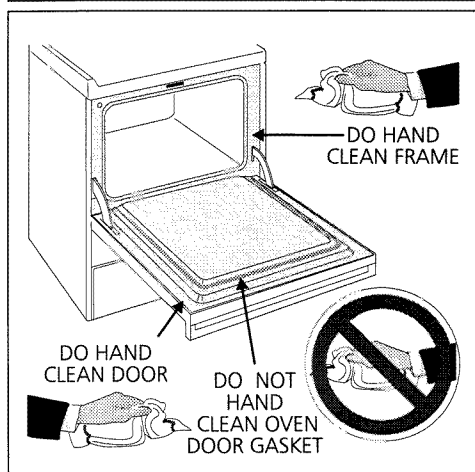


CAUTION Should an oven fire occur, leave the oven door closed and turn off the oven. If the fire continues, throw baking soda on the fire or use a fire extinguisher. **DO NOT** put water or flour on the fire. Flour may be explosive.

Oven Cleaning

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

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



Self-Cleaning Oven

A self-cleaning oven cleans itself with high temperatures (well above cooking temperatures) which eliminate soil completely or reduce it to a fine powdered ash you can wipe away with a damp cloth.

1. Adhere to the following cleaning precautions:

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

Stopping or Interrupting a Self-Cleaning Cycle

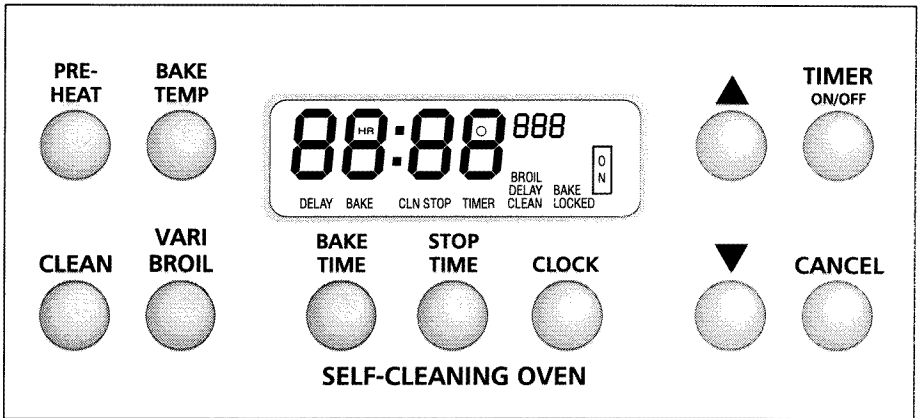
If it becomes necessary to stop or interrupt a self-cleaning cycle due to excessive smoke or fire:

1. Push the **CANCEL** button.
2. Once the oven has cooled down for 1 HOUR and the word "LOCKED" shown in the display has gone out, then the oven door can be opened.

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

Oven Cleaning

(continued)



CAUTION Use care when opening the oven door after the self-cleaning cycle. Stand to the side of the oven when opening the door to allow hot air or steam to escape.

To Start the Self-Clean Cycle

*We recommend a 2 hour self-clean cycle for **light soils**, a 3 hour cycle for **average soils**, and a 4 hour cycle for **heavy soils** (to assure satisfactory results).

To Set the Controls for the Self-Cleaning Cycle To Start Immediately and Shut Off Automatically:

1. Be sure the clock shows the correct time of day.
2. Push the **CLEAN** button. "CLN TIME" will appear in the display.
3. Push and hold the **UP or DOWN ARROW** button until "3 HR:00" appears in the display. Set the cleaning time based on the amount of soil you have—light, medium or heavy. *See above.
4. As soon as the controls are set, the motor driven lock will begin to close automatically and the "LOCKED" indicator light will be displayed. (It takes about 15 seconds for the lock to close.)
5. The "Clean" light will come on. The "Oven" light will come on and cycle with the oven burner units.

Note: If the self-cleaning cycle is cancelled while at a high temperature, make sure the word "LOCKED" is not in the display and the oven has cooled down for at least ONE HOUR before trying to open the oven door.

To Set the Controls for the Self-Cleaning Cycle To Start at a Delayed Time and Shut off Automatically:

Follow steps 1-3 above, THEN:

4. Push the **STOP TIME** button. The time of day that the self-cleaning cycle ends will appear in the display. The words "CLN STOP TIME" will glow in the display.
5. Push and hold the **UP or DOWN ARROW** button until the time of day that you want the cleaning to be completed appears in the display.
6. The control will calculate backward from the set stop time to determine when the self-cleaning cycle should begin. The words "DELAY" and "CLN STOP TIME" will glow in the display.
7. The self-cleaning cycle will come on automatically at the calculated time. At that time, the word "DELAY" will go out and "ON" will appear.

When the Self-Clean Cycle is Completed:

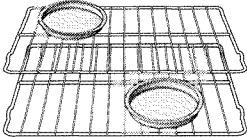
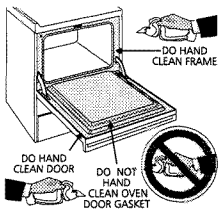
1. The time of day will appear in the display window and the word "LOCKED" may remain in the display.
2. Once the oven has cooled down for ONE HOUR and the word "LOCKED" shown in the display has gone out, then the oven door can be opened.

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

General Cleaning

Cleaning Various Parts of Your Range

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

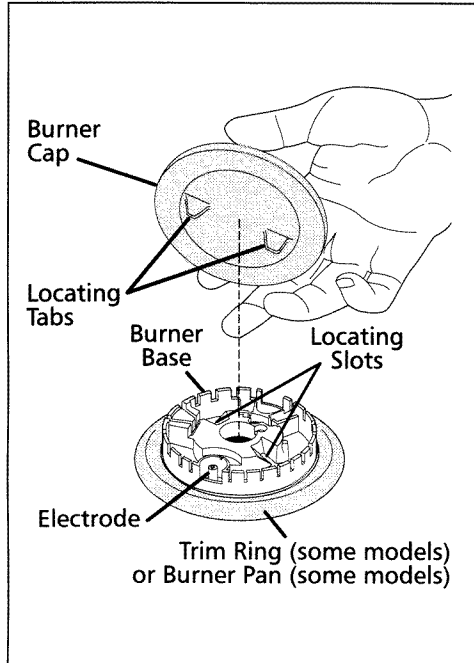
Surfaces	How to Clean
Aluminum & Vinyl Glass, Painted and Plastic Control Knobs, Body Parts, and Decorative Trim	Use hot, soapy water and a cloth. Dry with a clean cloth. <i>For general cleaning</i> , use hot, soapy water and a cloth. <i>For more difficult soils and built-up grease</i> , apply a liquid detergent directly onto the soil. Leave on soil for 30 to 60 minutes. Rinse with a damp cloth and dry. DO NOT use abrasive cleaners on any of these materials; they can scratch. To remove control knobs, turn to the OFF position; grasp firmly and pull straight off the shaft. To replace knobs after cleaning, line up the flat sides of both the knob and the shaft; then push the knob into place.
Stainless Steel, Chrome Control Panel, Decorative Trim	<i>Before cleaning the control panel</i> , turn all controls to OFF and remove the control knobs. To remove, pull each knob straight off the shaft. Clean using hot, soapy water and a dishcloth. Rinse with a clean water and a dishcloth. Cover stubborn spots with an ammonia-soaked paper towel for 30 to 40 minutes. Rinse. Be sure to squeeze excess water from the cloth before wiping the panel; especially when wiping around the controls. Excess water in or around the controls may cause damage to the appliance. Cleaners made especially for stainless steel such as Stainless Steel Magic, trademark of Magic American Corp., or similar products are recommended. Always follow the manufacturer's instructions. Be sure to rinse the cleaners as bluish stains may occur during heating and cannot be removed. To replace knobs after cleaning, line up the flat sides of both the knob and the shaft; then push the knob into place.
Porcelain Enamel Burner Grates Cooktop, Broiler Pan and Insert, Door Liner and Warmer Drawer (if equipped)	Clean in the dishwasher and dry upon removal. If soils are not removed, follow the cooktop cleaning instructions below. Gentle scouring with a soapy scouring pad will remove most spots. Rinse with a 1:1 solution of clear water and ammonia. <i>If necessary</i> , cover difficult spots with an ammonia-soaked paper towel for 30 to 40 minutes. Rinse with clean water and a damp cloth, and then scrub with a soap-filled scouring pad. Rinse and wipe dry with a clean cloth. Remove all cleaners or the porcelain may become damaged during future heating. DO NOT use spray oven cleaners on the rangetop.
Oven Racks 	Oven racks may be removed or left in the oven during the self-clean cycle for cleaning. If removed, clean by using a mild, abrasive cleaner following manufacturer's instructions. Rinse with clean water and dry. If the racks are cleaned in the self-clean cycle, their color will turn slightly blue and the finish will be dull. After the self-clean cycle is complete, and the oven has cooled, rub the sides of the racks with wax paper or a cloth containing a small amount of baby oil or salad oil (this will make the racks glide easier into the rack positions).
Sealed Burner Units Burner Cap, Trim Ring (some models), Burner Pans (some models), and Burner Base	The holes in the burners of your range must be kept clean at all times for proper ignition and a complete, even flame. Clean the burners routinely and especially after bad spillovers which could clog these holes. To remove, clean and replace the entire burner cap assembly, follow the instructions under General Cleaning . DO NOT put burner parts in the dishwasher.
Oven Door 	To clean oven door, wash with hot, soapy water and a clean cloth. DO NOT immerse the door in water. DO NOT clean the oven door gasket. The oven door gasket is made of a woven material which is essential for a good seal. Care should be taken not to rub, damage or remove the gasket.

General Cleaning

(continued)

Unlike the standard gas range, THIS COOKTOP IS NOT REMOVABLE. Do not attempt to remove or lift the cooktop.

Note: The burner cap assembly refers to all parts of the sealed burner unit (burner cap, burner pan (some models), trim ring (some models), locating tab, burner base and electrode).



CAUTION Use caution when replacing the burner cap so the electrode is not damaged. This may cause a delayed ignition or prevent the burner from igniting.

CAUTION Any additions, changes or conversions required in order for this appliance to satisfactorily meet the application needs must be made by an authorized Frigidaire Company Distributor or Qualified Agency.

To Clean the Cooktop

The cooktop is designed to make cleaning easier. Because the four burners are sealed, cleanups are easy when spills are cleaned up immediately.

To clean, wipe with a clean, damp cloth and wipe dry.

To Clean the Contoured Well Areas, Burner Cap Assembly, Trim Ring (some models), Burner Pan (some models) and Burner Base

The contoured well areas, burner cap assembly, trim ring (some models), burner pan (some models) and burner base should be routinely cleaned. Keeping the burner ports clean will prevent improper ignition and an uneven flame. See instructions below.

To Clean the Contoured Well Areas

The contoured well is a recessed area located around each burner unit. If a spill occurs in one of the four well areas, blot up spill with an absorbent cloth. Rinse with a clean, damp cloth and wipe dry.

To Remove the Burner Cap Assembly

The burner cap assembly parts differ per model. Your assembly will consist of one of the following combinations: burner cap and trim ring; burner cap and burner pan; or burner cap, trim ring and burner pan. Remove in the following order: (1st) burner cap, (2nd) trim ring and (3rd) burner pan. **Do not operate the burners without the burner cap assembly in place.**

To Clean the Burner Cap, Burner Pan (some models) and Trim Ring (some models)

Use a soap-filled scouring pad or a mild abrasive cleanser to clean burner caps, trim rings and burner pans.

To Clean the Burner Base and Gas Opening

The ports (or slots) around the burner base must be routinely cleaned. Use a small-gauge wire or needle to clean small slots or holes. Use care to prevent damage to the electrode. If a cleaning cloth should catch the electrode, it could break or damage the electrode. If the electrode is damaged or broken, the surface burner will not light.

For proper flow of gas and ignition of the burner—DO NOT ALLOW SPILLS, FOOD, CLEANING AGENTS OR ANY OTHER MATERIAL TO ENTER THE GAS OPENING. Gas must flow freely through the small hole in the brass orifice for the burners to light properly. If the orifice gas opening becomes soiled or clogged, use a small-gauge wire or needle to clean. ALWAYS keep the burner cap assembly in place whenever a surface burner is in use.

To Replace the Burner Cap Assembly

Make sure the burner cap assembly is thoroughly dry before placing back on the burner.

1. Lower burner pan (some models) into place around the burner base.
2. Replace trim ring (some models).
3. Find the locating tabs on the burner cap and place in the locating slots in the burner base. Make sure each burner cap is properly aligned and level.
4. Turn the burner on to determine if it will light. If the burner does not light after cleaning, contact an authorized servicer. Do not service the sealed burner yourself.

General Cleaning

(continued)

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

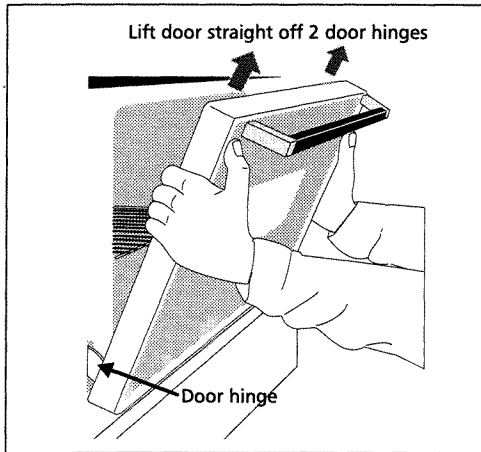
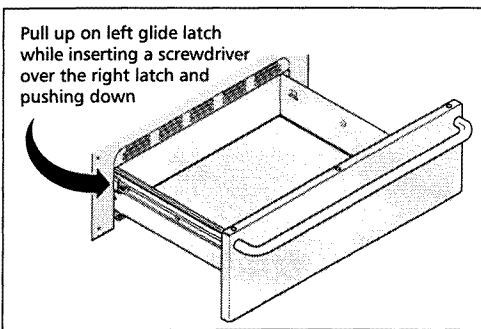
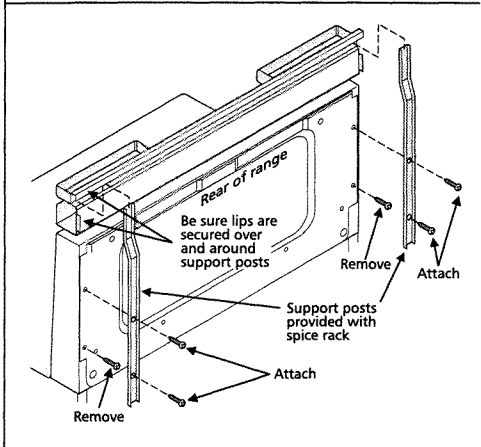


Figure 1



WARNING
Electrical Shock Hazard can occur and result in serious injury or death. Disconnect appliance from electric power before cleaning and servicing the warmer drawer.

To Remove and Replace Oven Door

To Remove Oven Door:

1. Open the door to the quarter-open position. Grasp the door firmly on both sides and lift up and off the hinges. To clean oven door, see the cleaning chart on page 17.

To Replace Oven Door:

1. Be sure the hinge arms are in the quarter-open position. Be careful if pulling the hinges open by hand. The hinges may snap back against the oven frame and could pinch fingers.
2. Hold the door at the sides near the top. Insert the hinge arms into slots at the bottom of the door.
3. Hinge arms must go into the range slots evenly. The hinge arms should be inserted into the bottom corners of the door as far as they can go.
4. If the door is not in line with the oven frame, remove it and repeat the above steps.

To Clean the Spice Rack (some models)

To mount the rack to the range refer to your Installation Instructions.

To Remove Spice Rack (some models):

1. Remove all the spices from the spice rack.
2. Lift up on the bottom of the spice rack to remove it from the support posts.

To Clean Spice Rack:

1. Using a mild dish detergent, clean the spice rack. Cover stubborn spots with an ammonia-soaked paper towel for 30 to 40 minutes. Cleaners made especially for stainless steel, chrome or copper are also recommended.
2. Rinse with clean water and a cloth.
3. Rinse off all cleaners and wipe dry before operating the range. Bluish stains may result due to heat combining with the cleaning material; these stains cannot be removed.

To Reinstall the Spice Rack:

1. Place the spice rack on top of the support posts. Make sure the top lip hooks over the top of the support posts and the side flanges are around the side of the support posts as shown in the diagram in Figure 1.

To Remove and Replace Warmer Drawer

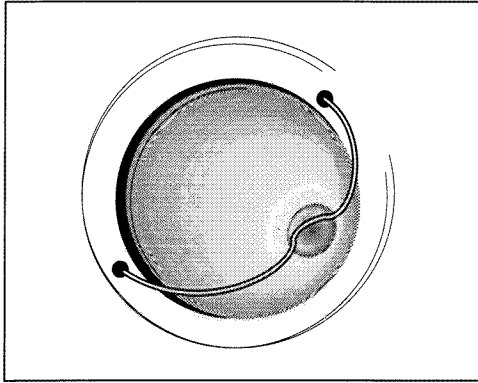
To Remove Warmer Drawer:

1. **CAUTION** Turn power off before removing the warmer drawer.
2. Open the drawer to the fully opened position.
3. Locate the latches on both sides of the warmer drawer. The left latch is visible. However, the right side is not and is located inside the drawer glides.
4. Pull up on the left glide latch while inserting a screwdriver over the right latch and pushing down.
5. Pull the drawer away from the range.
6. To clean warmer drawer, see "Porcelain Enamel" in the cleaning chart on page 17.

To Replace Warmer Drawer:

1. Align the glide latches on both sides of the drawer with the slots on the drawer.
2. Push the drawer back into the range.

Changing Oven Light



⚠ CAUTION Be sure the range is unplugged and all parts are COOL before replacing the oven light. Wear a leather-faced glove for protection against possible broken glass.

To Change the Oven Light (some models)

1. Turn electrical power off at the main source or unplug the range.
2. Press wire holder to one side to release the glass shield.
3. Replace bulb with a new 40 watt appliance bulb.
4. Replace glass shield over bulb and snap wire holder into place.
5. Turn power back on again at the main source (or plug the range back in).
6. The clock (if equipped) will then need to be reset. To reset, see **Setting the Clock and Minute Timer** in this Owner's Guide.

Adjusting Oven Temperature

The temperature in the oven has been set at the factory. When first using the oven, be sure to follow recipe times and temperatures. If you think the oven is too hot or too cool, the temperature in the oven can be adjusted. Before adjusting, test a recipe by using a temperature setting that is higher or lower temperature than the recommended temperature. The baking results should help you to decide how much of an adjustment is needed.

To Adjust Oven Temperature:

1. Push the **BAKE TEMP button**.
2. Set the temperature to 550°F by pushing and holding the **UP ARROW button**.
3. Within 2 seconds, push and hold the **BAKE TEMP button** until the special 2 digit display appears. Release the **BAKE TEMP 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 pushing and holding the **UP** or **DOWN ARROW button**. Adjust until the desired amount of offset appears in the display.
5. When you have made the desired adjustment, push the **CANCEL button** to go back to the time of day display. When adjusting oven temperature, a minus sign (-) will appear before the number to indicate that the oven will be cooler by the displayed amount of degrees.

Note: The adjustments made will not change the self-cleaning temperature.

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 fails, the controller will immediately stop operation, beeping and flashing an error code of F1 through F10* in the display window.

OCCURRENCE

POSSIBLE CAUSE/SOLUTION

Range is not level.

Poor installation. Place oven rack in center of oven. Place a level on the oven rack. Adjust leveling legs at base of range until the rack is level.

Weak, unstable floor. Be sure floor is level and can adequately support range. Contact a carpenter to correct sagging or sloping floor.

Kitchen cabinet misalignment may make range appear to be unlevel. Be sure cabinets are square and have sufficient room for range clearance.

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

Cabinets not square or are built in too tight. Contact a cabinet maker to correct the problem.

Contact builder or installer to make appliance accessible.

Carpeting interferes with range. Provide sufficient space so range can be lifted over carpet.

Gas line is hard-plumbed. Have a flexible A.G.A. approved metal appliance connector installed.

Surface burners do not light.

Surface control has not been completely turned to LITE. Push in and turn the surface control knob to LITE until burner ignites and then turn control knob to desired flame size.

Burner ports are clogged. Clean burners. See "To Clean the Contoured Well Areas, Burner Cap Assembly, Trim Ring (some models), Burner Pan (some models) and Burner Base" under **General Cleaning**. With the burner off, clean ports with a small-gauge wire or needle.

Surface burner flame burns half way around.

Burner ports are clogged. With the burner off, clean ports by using a small-gauge wire or needle.

Moisture is present after cleaning. Lightly fan the flame and allow burner to operate until flame is full. Dry the burners thoroughly following instructions in the **General Cleaning** section.

Surface burner flame is orange.

Dust particles in main line. Allow the burner to operate a few minutes until flame turns blue.

In coastal areas, a slightly orange flame is unavoidable due to salt air.

Oven does not operate.

Be sure the electronic oven controls are set correctly for the desired function. See **Setting Oven Controls** in this Owner's Guide or **Entire Appliance Does Not Operate** on next page.

Make sure the regulator gas valve is "ON". See **Installation Instructions**.

Entire appliance does not operate.	<p>Make sure electrical cord/plug is plugged tightly into outlet (Electric ignition models).</p> <hr/> <p>Service wiring not complete. Contact servicer or dealer.</p> <hr/> <p>Electrical power outage (electric ignition models only). Check house lights to be sure. Call your local electric company for service. Surface burners can be lit manually. See Setting Surface Controls in this Owner's Guide.</p> <hr/> <p>Be sure gas supply is turned on.</p>
Oven Light does not work.	<p>Burned-out or loose bulb. See Changing Oven Light section in this Owner's Guide to replace or tighten the bulb.</p>
Oven smokes excessively during broiling.	<p>Oven door is open. Door should be closed during broiling.</p> <hr/> <p>Meat too close to broil burner. Reposition the rack to provide more clearance between the meat and the broiler.</p> <hr/> <p>Meat not properly prepared. Remove excess fat from meat. Slash remaining fatty edges to prevent curling, but do not cut into the lean.</p> <hr/> <p>Broiler pan used without grid or grid covered with foil. DO NOT use the broiler pan without grid or cover grid with foil.</p>
Poor baking results.	<p>Many factors affect baking results. If baked food items are too dark on top or bottom, allow the oven to preheat to set temperatures before placing food in the oven. Make sure the proper rack position is used when baking food. Set temperature 25°F lower than recommended. If food is not done after the recommended time, increase the set temperature by 25°F.</p>
Self-Cleaning cycle does not work.	<p>Controls are not set properly. Follow instructions under Oven Cleaning.</p> <hr/> <p>Self-cleaning cycle was interrupted. Stop time must be set 2 to 4 hours past the start time. Follow steps under "Stopping or Interrupting a Self-Clean Cycle" under Oven Cleaning.</p>
Soil is not completely removed.	<p>Failure to clean bottom front, top of oven or door areas outside oven seal. These areas are not in the self-cleaning area, but get hot enough to burn on residue. Clean these areas before starting the self-clean cycle. Burned-on residue may be cleaned with a stiff nylon brush and water or a nylon scrubber. Be careful not to damage the oven gasket.</p> <hr/> <p>Excessive spillovers in oven. Set self-clean cycle for a longer cleaning time.</p>
Flames inside oven or smoking from vent.	<p>Excessive spillovers in oven. This is normal, especially for high oven temperatures, pie spillovers or large amounts of grease on the oven bottom. Wipe up excessive spillovers before starting the self-clean cycle.</p>

Notes

FRIGIDAIRE GALLERY RANGE WARRANTY

Your Frigidaire product is protected by this warranty

	WARRANTY PERIOD	FRIGIDAIRE, THROUGH ITS AUTHORIZED SERVICERS, WILL:	THE CONSUMER WILL BE RESPONSIBLE FOR:
FULL TWO-YEAR WARRANTY	Two years from original purchase date.	Pay all costs for repairing or replacing any parts of this appliance which prove to be defective in materials or workmanship.	Costs of service calls that are listed under NORMAL RESPONSIBILITIES OF THE CONSUMER.*
LIMITED WARRANTY (Applicable to the State of Alaska)	Time period listed above.	All of the provisions of the full warranty above and the exclusions listed below apply.	Costs of the technician's travel to the home and any costs for pick up and delivery of the appliance required because of service.

Your appliance is warranted by Frigidaire Company, a division of White Consolidated Industries, Inc. We authorize no person to change or add to any of our obligations under this warranty. Our obligations for service and parts under this warranty must be performed by Frigidaire Company Consumer Services or an authorized Frigidaire servicer.

*NORMAL RESPONSIBILITIES OF THE CONSUMER

This warranty applies only to products in ordinary household use, and the consumer is responsible for the items listed below:

1. Proper use of the appliance in accordance with instructions provided with the product.
2. Proper installation by an authorized servicer in accordance with instructions provided with the appliance and in accordance with all local plumbing, electrical and/or gas codes.
3. Proper connection to a grounded power supply of sufficient voltage, replacement of blown fuses, repair of loose connections or defects in house wiring.
4. Expenses for making the appliance accessible for servicing, such as removal of trim, cupboards, shelves, etc., which are not a part of the appliance when it was shipped from the factory.
5. Damages to finish after installation.
6. Replacement of light bulbs and/or fluorescent tubes (on models with these features).

EXCLUSIONS

This warranty does not cover the following:

1. CONSEQUENTIAL OR INCIDENTAL DAMAGES SUCH AS PROPERTY DAMAGE AND INCIDENTAL EXPENSES RESULTING FROM ANY BREACH OF THIS WRITTEN OR ANY IMPLIED WARRANTY.
Note: Some states do not allow the exclusion or limitation of incidental or consequential damages, so this limitation or exclusion may not apply to you.
2. Service calls which do not involve malfunction or defects in workmanship or material, or for appliances not in ordinary household use. The consumer shall pay for such service calls.
3. Damages caused by services performed by persons other than authorized Frigidaire servicers; use of parts other than Frigidaire Company Genuine Renewal Parts; obtained from persons other than such servicers; or external causes such as abuse, misuse, inadequate power supply or acts of God.
4. Products with original serial numbers that have been removed or altered and cannot be readily determined.

IF YOU NEED SERVICE

Keep your bill of sale, delivery slip, or some other appropriate payment record. The date on the bill establishes the warranty period should service be required. If service is performed, it is in your best interest to obtain and keep all receipts. This written warranty gives you specific legal rights. You may also have other rights that vary from state to state. Service under this warranty must be obtained by following these steps, in order:

1. Contact Frigidaire Company Consumer Services or an authorized Frigidaire servicer.
2. If there is a question as to where to obtain service, contact our Consumer Relations Department at:

Frigidaire
P.O. Box 7181
Dublin, Ohio 43017
(800) 944-9044



Product features or specifications as described or illustrated are subject to change without notice. All warranties are made by White Consolidated Industries, Inc. This warranty applies only in the 50 states of the U.S.A. and Puerto Rico.