

OWNER'S GUIDE

READ AND SAVE THESE INSTRUCTIONS

**MANUAL OVEN CONTROLS
CERAMIC-GLASS SMOOTHTOP
SELF-CLEANING OVEN**

ELECTRIC RANGE

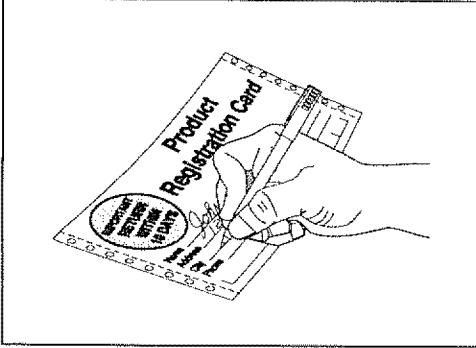


Gibson

Product Registration

Register Your Product

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



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. The **Cooking Guide** will help you to receive favorable results during cooking and baking. 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 serial plate located on the right hand side of the oven front frame in the storage compartment.

Model Number: _____

Serial Number: _____

Contents

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.

3-4	Important Safety Instructions
5	Setting the Clock & Minute Timer (some models)
5	Surface Cooking
5	Indicator Lights
6	Setting Surface Controls
7	Before Setting Oven Controls
8	Setting Oven Controls
9-10	Oven Cleaning (self-cleaning instructions)
11	Ceramic-Glass Cooktop Cleaning
12-13	General Cleaning
14	Surface and Oven Lights (some models)
14	Adjusting Oven Temperature
15	Anti-Tip Bracket(s) Installation Instructions
16-19	Avoid Service Checklist
20-21	Service Information
22	Warranty
23-24	At A Glance Operating Instructions

IMPORTANT SAFETY INSTRUCTIONS

Read all instructions before using this appliance.

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 Electrical Code ANSI/NFPA No. 70—latest edition 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 an oven, near surface elements or in the storage 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.

⚠ 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 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 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 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 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 hot heating elements. 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 range during a power failure. If the power fails, always turn off the range.** If the range is not turned off and the power resumes, the range 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 OR THIS MANUAL FOR PROPER ANTI-TIP BRACKET(S) INSTALLATION.</p>
---	--	--

⚠ 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.

⚠ WARNING Do not use the oven for storage.

IMPORTANT SAFETY INSTRUCTIONS_(continued)

IMPORTANT INSTRUCTIONS FOR USING YOUR COOKTOP

- **Know which knob controls each surface heating unit.**
- **Use Proper Pan Size**—This appliance is equipped with one or more surface units of different sizes. Select utensils having flat bottoms large enough to cover the surface unit heating element. The use of undersized utensils will expose a portion of the heating element to direct contact and may result in ignition of clothing. Proper relationship of utensil to element will also improve efficiency.
- **Utensil Handles Should Be Turned Inward and Not Extend Over Adjacent Surface Elements**—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 elements.
- **Never Leave Surface Elements 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 oven bottom or any other part of the range. Only use aluminum foil as recommended in the Cooking Guide. Any other use of protective liners or aluminum foil may result in a risk of electric shock or fire.
- **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.

FOR GLASS COOKTOPS ONLY

- **Do Not Cook on Broken Cooktop**—If cooktop should break, cleaning solutions and spillovers may penetrate the broken cooktop and create a risk of electric shock. Contact a qualified technician immediately.
- **Clean cooktop with Caution**—If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid a steam burn. Some cleaners can produce harmful fumes if applied to a hot surface.

IMPORTANT INSTRUCTIONS FOR USING YOUR OVEN

- **Use Care When Opening Door**—Stand to the side of the range when opening the door of a hot oven. Let hot air or steam escape before you remove or replace food in the oven.
- **Keep Oven Vent Ducts Unobstructed.** The oven is vented between the cooktop and 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 Racks.** Always place oven 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 hot oven element or interior of the oven. 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 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 light bulb.

IMPORTANT INSTRUCTIONS FOR CLEANING YOUR RANGE

- **Clean the range regularly to keep all parts free of grease that could catch fire.** 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.

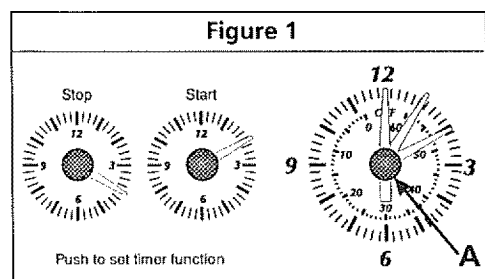
SELF-CLEANING OVENS:

- **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

Setting the Clock and Minute Timer (some models)

Your model is equipped with the clock shown in the side column. Follow the instructions below to set the clock and minute timer on your range.



To Set the Clock (Figure 1)

1. Push in and turn control knob **A** to set the time of day. The minute timer hand will turn as the clock is set.
2. After the clock is set, release the control knob and return the minute timer hand to OFF.

To Set the Minute Timer (Figure 1)

The minute timer does not start or stop cooking. It simply serves as a handy kitchen timer that buzzes when the set time has run out.

1. Turn control knob **A** to set the desired number of minutes. For best accuracy, turn the minute timer hand *beyond the setting*, then back to it. **DO NOT** push in on the control knob when setting the minute timer. Doing so will change the clock.
2. When the set time has passed, the buzzer will sound. Turn the control knob to OFF.

Surface Cooking

Ceramic-Glass Cooktop

The ceramic-glass cooktop has electric heating coils located below the surface of the glass. The design of the glass cooktop outlines the area of the element below. Most importantly, make sure the diameter of the pan matches the diameter of the element. Heat is transferred up through the surface of the cooktop to the cooking utensil. Only flat-bottomed pans should be used. The type and size of the cookware, number of elements in use and the settings of the elements are factors that will affect the amount of heat that will spread to areas surrounding the elements. The areas surrounding the elements may become hot enough to cause burns.

The cooktop should not be used as a cutting board or work surface in the kitchen. Dropping heavy or hard objects on the cooktop may crack it. Pans with rough bottoms may scratch the cooktop surface. Placing foods directly on the smoothtop surface (without cooking utensils) is not recommended as uneven cooking and more difficult cleaning will result.

Radiant Elements

The radiant element is a group of heating coils enclosed in a ceramic fixture below the glass cooktop. The element temperature rises gradually and evenly. As the temperature rises, the element will glow red. To maintain the selected setting, the element will cycle on and off. The heating element retains enough heat to provide a uniform and consistent heat during the off cycle. The ceramic fixture thermally insulates the heating element, concentrating heat in the heating zone. For efficient cooking, turn off the element several minutes before cooking is complete. This will allow residual heat to complete the cooking. The amount of residual heat depends on the type and quality of cooking utensil, the quantity of food being cooked and the selected heat setting. See Selecting **Surface Cooking Utensils and Specialty Pans and Trivets** in your Cooking Guide.

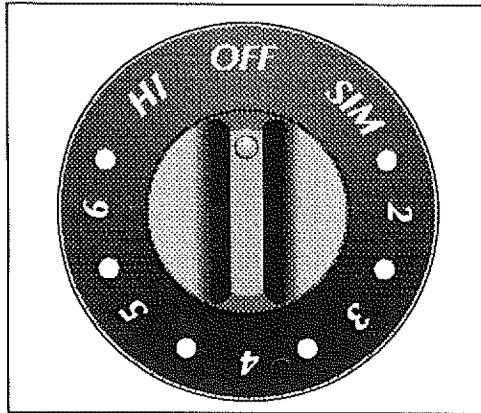
Indicator Light(s)

There are two different surface control lights that will glow on your range—a surface signal light and a hot surface signal light.

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

The **hot surface signal light**, located under the glass cooktop, will come on as the surface cooking area heats up and will continue to glow until the glass cooktop has cooled down to a moderate level.

Setting Surface Controls



To Operate the Surface Element

1. Place cooking utensil on the surface element.
2. Push in and turn the Surface Control knob in either direction to the desired setting. Start most cooking operations on a higher setting and then turn to a lower setting to finish cooking. The control knobs do not have to be set exactly on a particular mark. Use the marks as a guide and adjust the control knob as needed.
3. When cooking is completed, turn the surface element off before removing the pan. **Note:** The **surface signal light** will glow when one or more elements are turned on. A quick glance at the light when cooking is finished is an easy check to be sure all control knobs are turned off.

The suggested settings found in the chart 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
HIGH (HI)	Start most foods, bring water to a boil, pan broiling
MEDIUM HIGH (6)	Continue a rapid boil, fry, deep fat fry
MEDIUM (4-5)	Maintain a slow boil, thicken sauces and gravies, steam vegetables
MEDIUM LOW (2-3)	Keep foods cooking, poach, stew
SIMMER (SIM)	Keep warm, melt, simmer

Note: The size and type of utensil used, and the amount and type of food being cooked will influence the setting needed for best cooking results.

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 wooden spoons could catch fire if placed too close to the element.

Before Setting Oven Controls

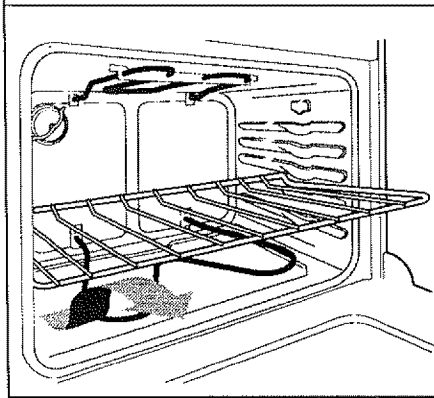
Oven Vent Location

The oven is vented **between the cooktop and 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.

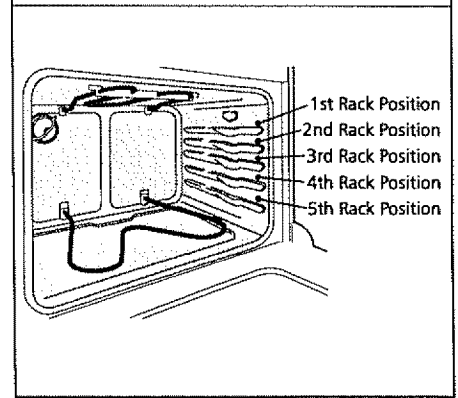
Arranging Oven Racks

(Some models may have one rack.) *ALWAYS ARRANGE OVEN RACKS WHEN THE OVEN IS COOL (PRIOR TO OPERATING THE OVEN)*. Always use oven mitts when using the oven.

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

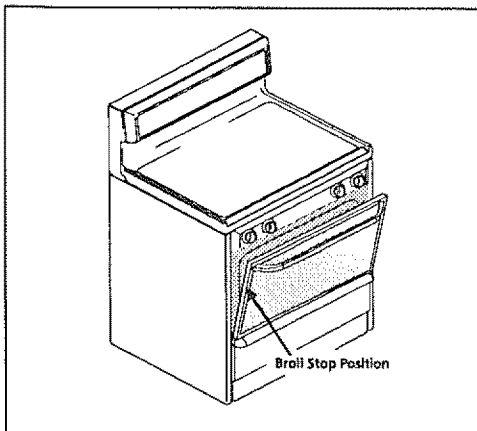
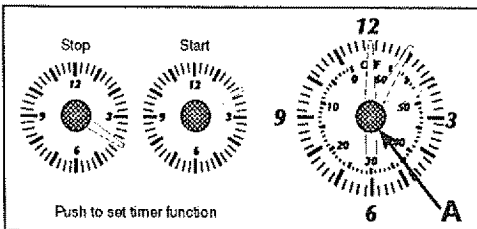
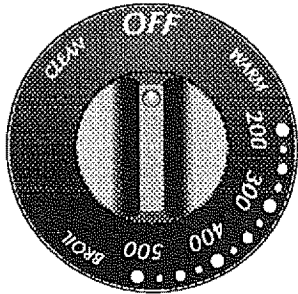
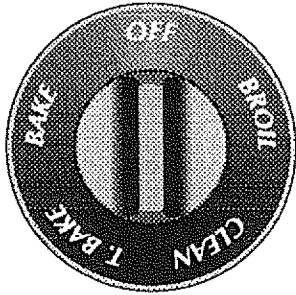


To bake on one rack, place the rack on the third or fourth rack position from the top of the oven. **To bake on two racks (some models)**, place the racks on the second and fourth rack positions from the top.



Setting Oven Controls

CAUTION Use precaution when using the automatic timer. Use the automatic timer to cook 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 one hour before cooking begins, and should be removed promptly when cooking is completed.



Bake

1. Arrange oven racks while the oven is still cool. See "Arranging Oven Racks" under **Before Setting Oven Controls**.
2. Turn the Temperature knob to the desired temperature.
3. Turn the Selector knob to BAKE.
4. Preheat the oven for 10 to 12 minutes before baking. Preheating is not necessary when roasting, cooking casseroles or broiling most foods.
5. When cooking is finished, turn the Temperature and Selector knobs to OFF.
6. See Cooking Guide for more information on baking.

To Set the Automatic Timer (Timed Bake Feature)

The automatic timer (Timed Bake feature) will turn the oven on and off at the times you select in advance.

To Set the Controls:

1. Make sure the clock is set to the correct time of day and the Start and Stop knobs are popped out.
2. Turn the Selector knob to TIME BAKE.
3. Turn the Temperature knob to the desired cooking temperature.
4. If you want the timed bake cycle to begin immediately, make sure the Start Time is set the same as the current time on the clock. If a delayed start cycle is desired, set the Start knob to the time you want the timed bake cycle to begin.
5. Turn the Stop knob to the time you want cooking to stop.
6. The oven will begin to operate when the start time has been reached.
7. After you take the food out of the oven, be sure to turn the Temperature and Selector knobs to OFF.

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.

To broil, follow the steps below:

1. Arrange oven rack while oven is still cool. For rare meats, position the broiler pan closer to the element (upper position). For well-done foods such as chicken, lobster tails or thick cuts of meat, position the pan further from the element (lower position).
2. Turn the Selector and Temperature knobs to BROIL. This combination sets the oven in the full broil mode. You may adjust the Temperature knob down to avoid excess browning or drying of foods that should be cooked to the well-done stage. To sear rare steaks, allow the element to become red-hot—about 2 minutes—before placing food in the oven.
3. Place the grid on the broiler pan, and then place the food on the grid. **DO NOT** use the broiler pan without the grid or cover the grid with aluminum foil. The exposed fat could ignite.
4. Place the pan on the oven rack. **Leave the door open at the broil stop position while broiling.** The door will stay in this position without closing.
5. 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. See your Cooking Guide for more information on broiling.
6. When broiling is finished, turn the Temperature and Selector knobs to OFF.

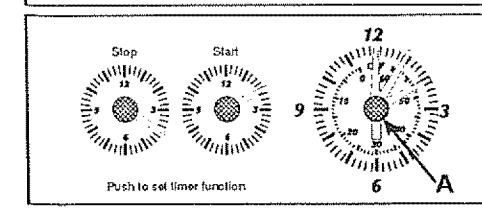
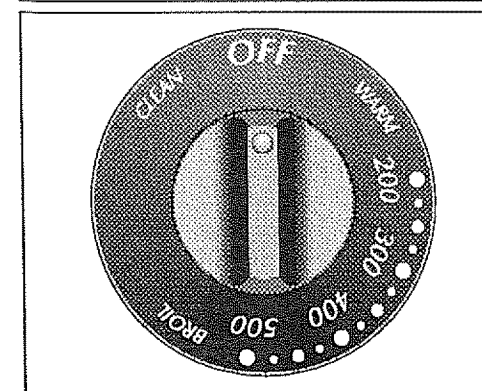
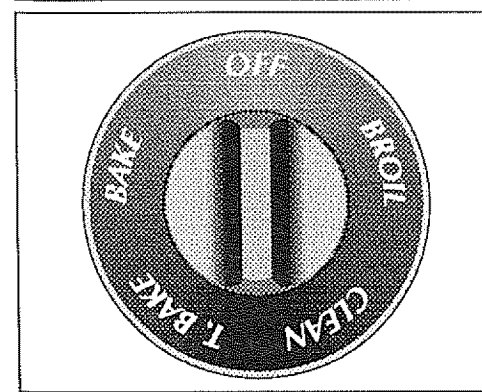
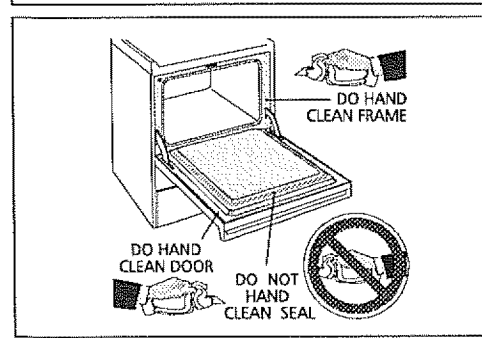
CAUTION Should an oven fire occur, leave the oven door closed and turn off the knobs. If the fire continues, throw baking soda on the fire or use a fire extinguisher. **DO NOT** put water or flour on the fire. Flour may be explosive.

Oven Cleaning

(self-cleaning instructions)

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 Ovens—A General Description

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 whisk away with a damp cloth.

Preparing the Oven for Self-Cleaning

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 damage it.
2. Remove the broiler pan and insert, all utensils and any aluminum foil. These items cannot withstand high cleaning temperature.
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 completed and the oven has cooled, rub the sides of the racks with wax paper or a cloth containing a small amount of baby oil or salad oil. This will make the racks glide easier onto the rack supports.
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 seal strip 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:

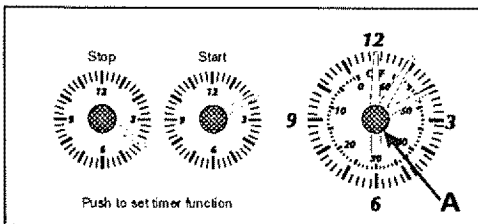
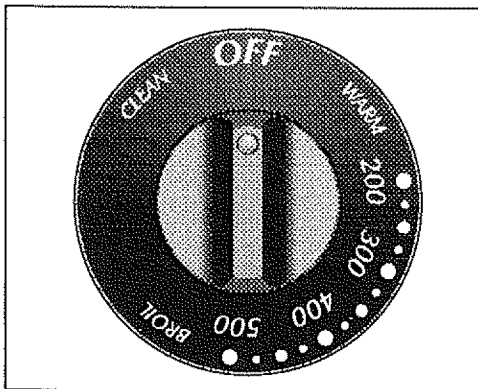
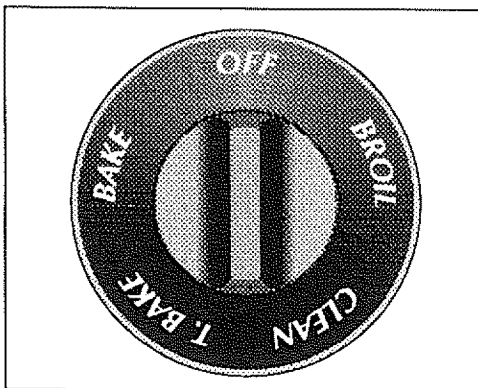
1. Turn the Temperature and Selector knobs to OFF.
2. Push in and turn the Stop Time knob to the time of day set on the clock. The knob will then pop out.
3. Once the oven has cooled below 550°F and the "Lock" light has gone out, the oven door can now be opened.

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.

4. Correct the condition which caused the smoking.
5. Restart the self-clean cycle once all conditions have been corrected.

Oven Cleaning

(self-cleaning instructions, continued)



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:

1. Make sure the clock is set to the correct time of day and the Start and Stop knobs are popped out.
2. Turn the Temperature and Selector knobs to CLEAN.
3. The motor driven lock will begin to close automatically and the "Lock" light will come on as soon as the door locks. (It takes about 15 seconds for the lock to close.)
4. If you want the clean cycle to begin immediately, make sure the Start Time is set the same as the current time on the clock. If a delayed start cycle is desired, push in and turn the Start Time knob to the time you want the clean cycle to begin.
5. Push in and turn the Stop Time knob at least 2 hours beyond the time shown on the Start Time knob. Set the cleaning time based on the amount of soil you have—light, medium or heavy. *See above.
6. The "Oven" light will come on and cycle with the oven elements.
7. After the desired cleaning time has elapsed, the Stop Time knob will pop out.
8. Turn the Temperature and Selector knobs to OFF.
9. Once the oven has cooled below 550°F and the "Lock" light has gone out, the oven door can now 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.

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

Note: Be sure to turn the Temperature and Selector knobs to OFF when the self-cleaning cycle is completed.

Ceramic-Glass Cooktop Cleaning

Correct and consistent cleaning are essential to maintaining your ceramic-glass cooktop. If food spills, grease splatters and metal rug-off from aluminum cookware are not removed, they will be burned onto the surface of the cooktop and cause permanent discoloration.

⚠ WARNING DO NOT use a cooktop cleaner on a hot cooktop. The fumes can be hazardous to your health, and can chemically damage the ceramic-glass surface.

Daily Cleaning:

For normal soil:

1. Allow cooktop surface to cool.
2. Wipe up spills and splatters using a clean paper towel. Always use a new, clean paper towel when cleaning the ceramic-glass cooktop.
3. Rub a few drops of a recommended ceramic-glass cooktop cleaning cream onto soiled area using a clean, damp paper towel. Buff with a dry paper towel until all soil and cream are removed. Frequent cleaning leaves a protective coating of silicone which helps in preventing scratches and abrasions. Clean surface with the cooktop cleaning cream after each use.
4. Rinse with another clean damp, paper towel. Buff dry with a dry paper towel.

For heavy, burned-on soil:

1. Allow cooktop surface to cool.
2. Carefully scrape soil with a metal razor blade scraper. Hold razor blade scraper at a 30° angle to the cooktop.
3. Remove loosened soil with a clean paper towel.
4. Apply cooktop cleaning cream as described for normal soil.
5. If any soil remains, repeat the steps listed above. After all soil has been removed, polish the entire surface with the cooktop cleaning cream.

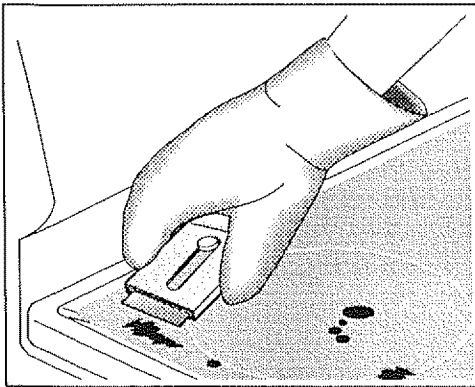
For sugary spillovers:

Sugary spills can cause pitting of your cooktop surface. Therefore, you must begin cleaning the spills while the cooktop is still hot. Use caution when following the steps below.

1. Turn off all surface units and remove all pans immediately.
2. Wearing an oven mitt, use a razor blade scraper to scrape the hot spill out of the cooking zone to a cooler area on the cooktop.
3. Allow the cooktop to cool.
4. Follow the instructions above for heavy, burned-on soil.

DO NOT use the following on the ceramic-glass cooktop:

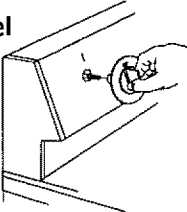
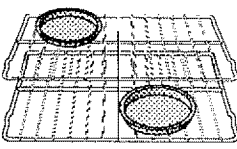
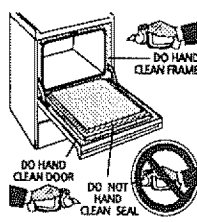
- Abrasive plastic, nylon, metal scouring or cloth pads. They may scratch the cooktop and make it more difficult to clean later.
- Sponges, cloths or dish towels. Lint or soil remaining on the cooktop from a cloth or sponge can burn and cause discoloration.
- Anything that may melt (plastics, aluminum foil).
- Cleansers other than a recommended ceramic-glass cooktop cleaning cream.
- Chlorine bleach, ammonia, hydrofluoric acid, chemical oven cleaners or any other kind of chemical cleaner. They may etch or discolor the cooktop.



General Cleaning

Cleaning Various Parts of Your Range

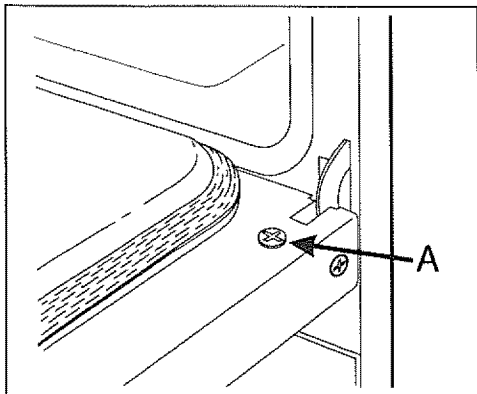
Before cleaning any part of the range, be sure all controls are turned OFF and the range is COOL. Remove spillovers and stains as soon as they occur. REMOVE SPILLOVERS AND HEAVY SOILING AS SOON AS POSSIBLE. REGULAR CLEANINGS WILL REDUCE THE NUMBER OF MAJOR CLEANINGS LATER.

Surfaces	How to Clean
Aluminum (Trim Pieces) & Vinyl	Use hot, soapy water and a cloth. Dry with a clean cloth.
Glass, Painted and Plastic Control Knobs, Body Pieces, and Decorative Trim	For general cleaning, use hot soapy water and a cloth. For more difficult soils and built-up grease, apply a liquid detergent directly onto the soil. Leave on soil for 30 to 60 minutes. Rinse with a damp cloth and dry. DO NOT use abrasive cleaners on any of these materials; they can scratch.
Control Panel 	Before cleaning the control panel, 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 cloth. 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. 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 Cooktop, Under Cooktop, Broiler Pan and Insert, Door Liner, Body Pieces	Gentle scouring with a soapy scouring pad will remove most spots. Rinse with a solution made of equal parts ammonia and water. If necessary, cover difficult spots with an ammonia-soaked paper towel for 30 to 40 minutes. Rinse with clean water and a damp cloth, and then scrub with a soap-filled scouring pad. Rinse and wipe dry with a clean cloth. Remove all cleaners or the porcelain may become damaged during future heating. DO NOT use spray oven cleaners on the rangetop.
Stainless Steel, Chrome Decorative Trim	Cover stubborn spots with an ammonia-soaked paper towel for 30 to 40 minutes. Rinse with clean water and a cloth. Cleaners made especially for stainless steel, chrome or copper are also recommended. Rinse all cleaners before operating range. Bluish stains may result due to heat combining with the cleaning material and they cannot be removed.
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. If the racks are cleaned in the self-clean cycle, their color will turn slightly blue and the finish will be dull. After the self-clean cycle is completed and the oven has cooled, rub the sides of the racks with wax paper or a cloth containing a small amount of baby oil or salad oil. This will make the racks glide easier into the rack positions.
Oven Door 	Remove oven door. Follow the instructions provided in the General Cleaning section in this Owner's Guide. See "To Remove and Replace Oven Door." To clean oven door, wash with hot, soapy water and a clean cloth. DO NOT immerse the door in water.

General Cleaning

(Continued)

CAUTION The door is heavy. For safe, temporary storage, lay the door flat.



To Remove and Replace Oven Door

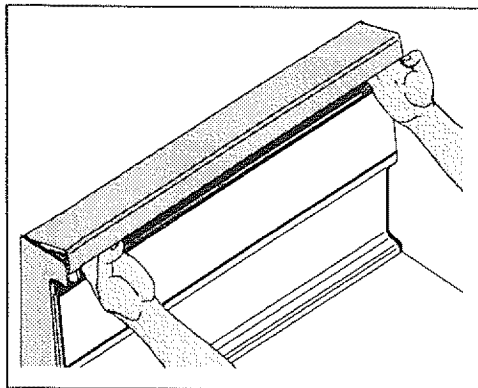
To Remove Oven Door

1. Open the door to the fully opened position.
2. Remove the screws (**A**) on each side of the oven door.
3. Close the door about three-fourths of the way to the quarter-open position. Grasp the door firmly on both sides and lift up and off the hinges.
4. To clean oven door, follow the instructions provided in the cleaning chart under **General Cleaning**.

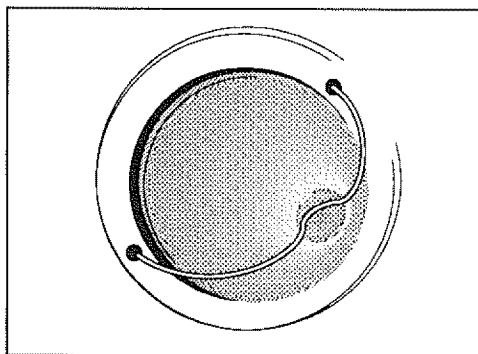
To Replace Oven Door

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.
5. Be sure to replace the screws on the oven door.

Surface and Oven Lights (some models)



CAUTION Be sure the range is unplugged and all parts are COOL before replacing the fluorescent or oven lights.



Changing the Fluorescent Light (some models)

A switch on the control panel turns the cooktop light on and off. To replace, follow these instructions:

1. Turn power off at the main source or unplug the range.
2. Grasp the front edge of the canopy cover as illustrated in the side column. Pull forward and lift the cover up and off toward rear of range.
3. Remove bulb by rolling up and out. Install the new bulb by sliding down into place and rolling toward front of range.
4. Align front edge of light cover with inside lip of end cap. Lower rear of cover into place and snap down.
5. Turn power back on at the main source (or plug range back in).

Oven Light (some models)

The oven light automatically turns on when the door is opened and automatically turns off when the door is closed (some models). Use the switch (some models) located on the control panel to turn the light on when the door is closed.

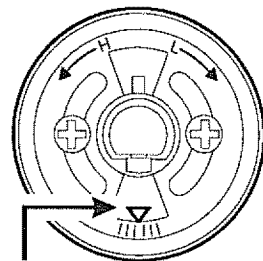
Changing the Oven Light

The oven light is located at the rear of the oven. To replace, follow these instructions:

1. Turn electrical power off at the main source or unplug the range. **BE SURE ALL OVEN PARTS ARE COOL BEFORE REMOVING BULB.**
2. Wear a leather-faced glove for protection against possible broken glass.
3. Press wire holder to one side to release the glass shield.
4. Replace bulb with a new 40 watt appliance bulb.
5. Replace glass shield in socket and snap wire holder into place.
6. Turn power back on again at the main source (or plug the range back in).
7. The clock (if equipped) will then need to be reset. Follow instructions under **Setting the Clock and Minute Timer.**

Adjusting Oven Temperature

Figure 1: Back of Control Knob



Note position of pointer to marks before adjustment

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 thermostat can be adjusted. Before adjusting the knob, test a recipe by using a temperature setting higher or lower than the recommended temperature. The baking results should help you to decide how much of an adjustment is needed. The knob can be adjusted in increments as indicated on the back of the knob.

To Adjust the Oven Temperature:

1. Check to be sure the Temperature knob is in the OFF position.
2. Pull the knob straight off the shaft.
3. Loosen the two screws at the back of the knob (Figure 1). There is a series of small indicator lines directly opposite the OFF position. One of these indicator lines is positioned next to a tiny pointer. Note the position of the pointer. **Note:** If knob does not have 2 screws, it is not adjustable.
4. Adjust the temperature accordingly. To increase or decrease the temperature, move the pointer in the direction of "H" to raise or "L" to lower the temperature.
5. When the desired adjustment is reached, tighten both screws.
6. To replace the knob, line up the flat sides of both the knob and the shaft. Push the knob into place. **DO NOT** force the Temperature knob onto the shaft or you may damage the back of the knob.

Note: Once an adjustment is made, the OFF position will vary from the reference mark on the backguard depending on the amount of adjustment.

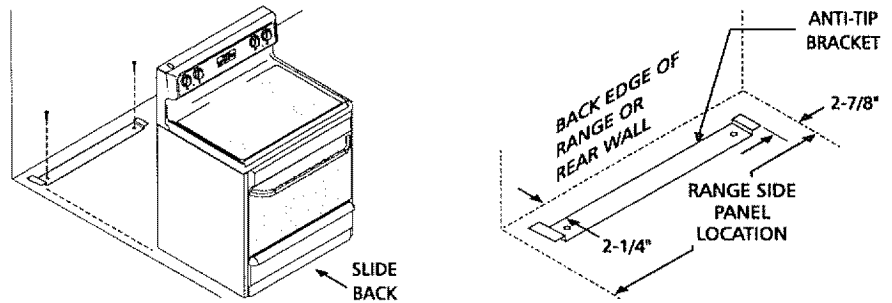
Anti-Tip Bracket(s) Installation Instructions

Important Safety Warning

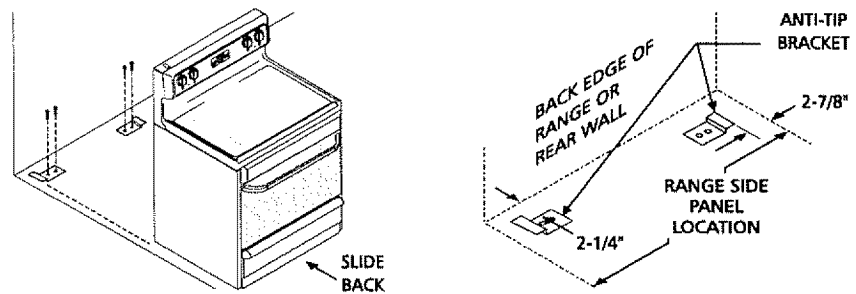
To reduce the risk of tipping of the range, the range must be secured to the floor by properly installed anti-tip bracket(s) and screws packed with the range. Failure to install the anti-tip bracket(s) could allow the range to accidentally tip over if excessive weight is placed on an open door or if a child climbs upon it. Serious injury might result from spilled hot liquids or from the range itself. Refer to the instructions below for proper installation.

Your range will be equipped with either one or two anti-tip bracket pieces as pictured below. Follow the instructions below to install either type.

One Piece Bracket (some models)



Two Piece Bracket (some models)

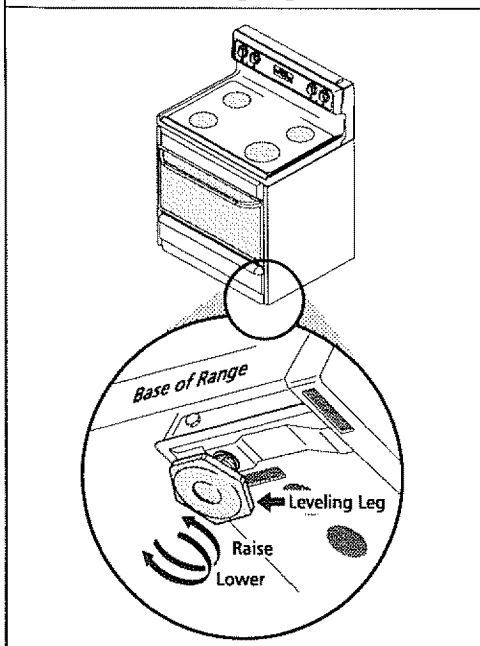


IF THE RANGE IS EVER MOVED TO A DIFFERENT LOCATION, the anti-tip bracket(s) must also be moved and installed with the range.

Tools Required:

5/16" Nutdriver or Flat Head Screwdriver
Adjustable Wrench
Electric Drill & 3/16" Diameter Drill Bit
3/16" Diameter Masonry Drill Bit
(if installing in concrete)

Figure 1: Leveling Leg Instructions



Anti-Tip Bracket(s) Installation Instructions

The bracket(s) attach to the floor at the back of the range to hold both rear leg levelers. When fastening to the floor, be sure that the screws do not penetrate electrical wiring or plumbing. The screws provided will work in either wood or concrete.

1. Unfold the paper template and place it flat on the floor with the back and side edges positioned exactly where the back and sides of range will be located when installed. Use the diagram(s) above to locate the bracket(s) if a template is not available.
2. Mark on the floor the location of the 2 (4) mounting holes shown on the template. For easier installation, 3/16" diameter pilot holes, a 1/2" deep can be drilled into the floor.
3. Remove the template and place the bracket(s) on the floor with the turned-up flange to the side. Line up the holes in the bracket(s) with the marks on the floor and attach with the screws provided. The bracket(s) must be secured to a solid floor. If attaching to a concrete floor, first drill 3/16" diameter pilot holes using a masonry drill bit.
4. Level the range if necessary by adjusting the 4 leg levelers with a wrench. See Figure 1, side box. A minimum clearance of 1/8" is required between the bottom of the range and the rear leveling feet.
5. Slide the range into place making sure the rear legs are trapped by the ends of the bracket(s). The range may need to be shifted slightly to one side as it is being pushed back to allow the rear legs to align with the bracket(s). Remove the lower panel or storage drawer to inspect the bracket(s), or grasp the top rear edge of the range and carefully attempt to tilt it forward to make sure the range is properly anchored.

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.

OCCURRENCE

POSSIBLE CAUSE

SOLUTION

INSTALLATION

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 level indicates that the rack is level.

When oven is level, cooktop may not appear to be level with countertop.

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.

Contact a cabinet maker to correct problem.

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

Cabinets not square or are built in too tight.

Contact builder or installer to make appliance accessible.

Carpeting interferes with range.

Provide sufficient space so range can be lifted over carpet.

SURFACE ELEMENTS

Surface element too hot or not hot enough.

Incorrect control setting.

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.

Surface element does not heat.

Lightweight or warped pans.
No power to appliance.

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.

OCCURRENCE	POSSIBLE CAUSE	SOLUTION
SURFACE ELEMENTS (continued)		
Surface element does not heat.	No power to appliance.	Check/reset circuit breaker or replace fuse. If the problem is a circuit overload, have this situation corrected by a qualified technician.
	Incorrect control turned on.	Be sure to use the correct control for the element to be used.
OVEN AND/OR LIGHTS (if equipped) DOES NOT WORK		
Oven light or cooktop light (some models) does not work.	Burned-out or loose bulb.	See Surface and Oven Light (some models) in this Owner's Guide to replace or tighten the bulb.
Entire oven does not operate.	Cord/Plug not plugged into the wall/floor receptacle.	Make sure it is plugged tightly into outlet.
	Service wiring not complete.	Contact servicer or dealer.
	Power outage.	Check house lights to be sure. Call your local electric company for service.
BROILING		
Oven smokes excessively during broiling.	Control(s) not set properly.	Follow instructions under Setting Oven Controls to set the controls.
	Oven door closed.	Door should be opened to broil stop position.
	Meat too close to the element.	Reposition the rack to provide proper clearance between the meat and the element. Preheat broil element for quick searing operation.
	Meat not properly prepared.	Remove excess fat from meat. Slash remaining fatty edges to prevent curling, but do not cut into lean.
	Grid on broiler pan wrong side-up. Grease does not drain into broiler pan.	Always place the grid on the broiler pan with the ribs up and the slots down to allow grease to drip into pan.
	Oven needs to be cleaned. Grease has built up on oven surfaces.	Regular cleaning is necessary when broiling frequently. Old grease or food spatters cause excessive smoking.
	POOR BAKING RESULTS	
	Many factors affect baking results.	Review the BAKING section in the Cooking Guide for hints, causes and corrections.

OCCURRENCE	POSSIBLE CAUSE	SOLUTION
SELF-CLEANING INSTRUCTIONS		
Self-cleaning cycle does not work.	Controls not set properly.	Follow instructions under Oven Cleaning (self-cleaning instructions) .
	Self-cleaning cycle was interrupted.	Stop time must be set 3 to 4 hours past the start time. Follow steps under "Stopping or Interrupting a Self-Clean Cycle" under Oven Cleaning (self-cleaning instructions) .
Soil not completely removed after self-cleaning cycle.	Failure to clean bottom, front top of oven, frame of oven or door area outside oven seal. These areas are not in the self-cleaning area, but get hot enough to burn on residue. Clean these areas before the self-cleaning cycle is started.	Burned-on residue may be cleaned with a stiff nylon brush and water or a nylon scrubber. Be careful not to damage the oven seal.
	Excessive spillovers in oven.	Set self-clean cycle for a longer cleaning time.
Flames inside oven or smoking from vent.	Excessive spillovers in oven.	This is normal, especially for pie spillovers or for large amounts of grease

OCCURRENCE	POSSIBLE CAUSE	SOLUTION
SCRATCHED OR DISCOLORED SURFACE		
Scratches or abrasions on cooktop surface.	Coarse particles (such as salt, sand) are between cooktop and utensil.	Be sure cooktop surface and bottoms of utensils are clean before usage. Small scratches do not affect cooking and will become less visible with time.
	Cleaning materials not recommended for ceramic-glass cooktop have been used.	See Ceramic-Glass Cooktop Cleaning section.
	Cookware with rough bottom has been used.	Use flat, smooth utensils. See "Selecting Surface Cooking Utensils" in the Cooking Guide.
Metal marks.	Sliding or scraping of metal utensils on cooktop surface.	Do not slide metal utensils on cooktop surface. Use a ceramic-glass cooktop cleaning creme to remove the marks. See Ceramic-Glass Cooktop Cleaning section.
Brown streaks and specks.	Boilovers have cooked onto surface.	Use razor blade scraper to remove soil. See Ceramic-Glass Cooktop Cleaning section.
Areas of discoloration with metallic sheen.	Mineral deposits from water and food.	Remove using a ceramic-glass cooktop cleaning creme. Use cookware with clean, dry bottoms.

No One Knows How To Service Our Appliances Better Than We Do

With regular use and care, your appliance will provide a long life of service. However, if you need help or information, call on the people who made your appliance.

Avoid Unnecessary Cost And Inconvenience

Make a few simple checks before calling for service. Common occurrences and their solutions can be found in the "**Avoid Service Checklist**" included in this owner's guide. All service should be performed by a qualified servicer to assure safe and proper operation.

If Service Is Necessary

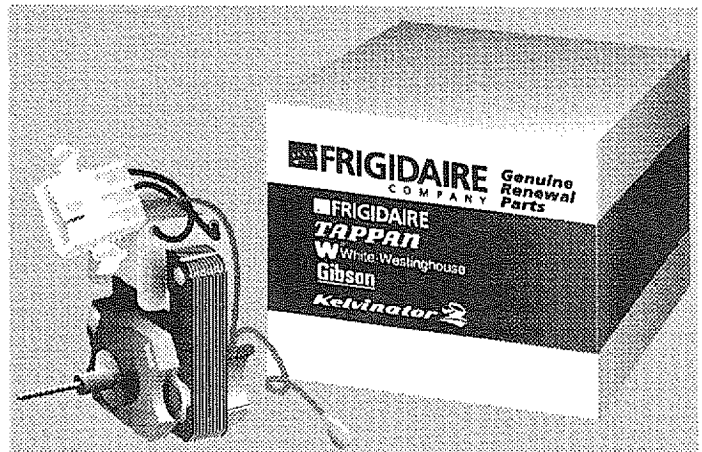
Before you call, have your **model number**, **serial number**, **date of purchase**, and a **description of your problem** ready. This information will help us to serve you quickly. For prompt, professional service:



- Refer to the Service Center listing included in this manual.
- Or, call toll-free **1-800-458-1445** for the Frigidaire Company Service Center or authorized servicer nearest you.

Rely On Frigidaire Company Genuine Renewal Parts

To maintain your original appliance warranty, make sure repairs are completed with only Genuine Renewal Parts. Only Frigidaire Company Genuine Renewal Parts are guaranteed for maximum quality, durability, and performance.



For the location of your nearest genuine parts source, refer to the Service Center listing included in this manual, or call **1-800-458-1445** for the Frigidaire Company Authorized Parts Distributor nearest you.

Extend The Life Of Your Warranty

Purchase our Service Contract while your warranty is still in effect, and we will give you a discount on the extended coverage. Keep your appliance in good operating condition and avoid unexpected repair bills. Just call toll-free **1-800-458-1445** to initiate your continued coverage.



FRIGIDAIRE Consumer Services
COMPANY

FRIGIDAIRE TAPPAN W White-Westinghouse **Gibson Kelvinator**

Service Center Locations

Frigidaire Company maintains a national network of company-owned Service Centers and authorized servicers to provide prompt, professional service for your appliance anywhere you live or move in the U.S.A. If you reside in one of our Service Center areas

(see directory below), you can contact the Service Center directly to obtain quick, professional repair of your product. If a Service Center is not located in your area, call the toll-free number below for the authorized independent servicer nearest you.

Call Us Toll-Free, 1-800-458-1445



Atlanta area
4795 Fulton Industrial Blvd.
P.O. Box 43807 (zip 30378-6201)
Atlanta, GA 30336
(404) 691-1334

Baltimore/Washington area
8332 Bristol Court
Jessup, MD 20794
(410) 792-4400

Boston area
34 St. Martin Drive.
Marlborough, MA 01752
(508) 485-0833

Chattanooga area
(615) 622-1023
1-800-944-4086

Chicago area
899 Carol Court
Carol Stream, IL 60188
(708) 752-9000

Cincinnati/Dayton area
11325 Reed Hartman Hwy.
Suite 130
Cincinnati, OH 45241
(513) 489-9210

Columbus area
2541 Westbelt Drive
Columbus, OH 43228
(614) 876-4644

Cleveland area
(216) 663-8182
1-800-678-6644

Dallas/Ft. Worth area
901 W. North Carrier Pkwy.
Grand Prairie, TX 75050
(214) 988-0371

Detroit area
13211 Northend
Oak Park, MI 48237
(313) 542-5780

Ft. Lauderdale/Miami area
1203 N.W. 65th Place
Ft. Lauderdale, FL 33309-2144
(305) 972-2741

Hartford area
100 Production Court
New Britain, CT 06051
(203) 225-0811

Houston area
9151 Wallisville Road
Houston, TX 77029
(713) 674-1444

Kansas City area
9101 Cody
Overland Park, KS 66214
(913) 894-6100

Louisville area
Airport Trade Center, Suite C
4750 Crittendon Drive
Louisville, KY 40209
(502) 361-5282

Los Angeles area
1671 South Champagne
Ontario, CA 91761
(909) 986-8991

Minneapolis area
9160 Zachary Lane North
Maple Grove, MN 55369
(612) 493-2537

Nashville area
1120 Elm Hill Pike, Suite 165
Nashville, TN 37210
(615) 742-1163

Newark area
100 Naylor Avenue
Livingston, NJ 07039
(201) 994-7222

New Orleans area
5600 Jensen Street
Harahan, LA 70123
(504) 733-7900

New York City area
603 Cantiague Rock Road
Westbury, NY 11590
(516) 997-9560

Philadelphia area
1610 Republic Road
P.O. Box 223
Huntingdon Valley, PA
19006
(215) 322-8210

Phoenix area
3602 W. Thomas Road #15
Phoenix, AZ 85019
(602) 269-6236

San Diego area
4686 Cardin Street
San Diego, CA 92111
(619) 571-1081

San Francisco area
20969 Cabot Blvd
Hayward, CA 94545
(510) 887-1790

Seattle area
6805 South 220th Street
Kent, WA 98032
(206) 872-2170 (Alaska also)

St. Louis area
4686 World Parkway Circle
Berkeley, MO 63134
(314) 423-8600

Tampa Bay area
5060 Great Oak Drive
Lakeland, FL 33801
(813) 879-4881



FRIGIDAIRE TAPPAN W White-Westinghouse Gibson Kelvinator

GIBSON SMOOTHTOP RANGE WARRANTY

Your Gibson product is protected by this warranty

	WARRANTY PERIOD	GIBSON, THROUGH ITS AUTHORIZED SERVICERS, WILL:	THE CONSUMER WILL BE RESPONSIBLE FOR:
FULL ONE-YEAR WARRANTY	One year 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 2ND - 5TH YEAR WARRANTY (Glass Smoothtop)	Second through fifth years from original purchase date.	Provide a replacement for any defective surface and oven heating element, surface and oven element switch, oven thermostat, or glass smoothtop that cracks due to thermal breakage (not customer abuse).	Diagnostic costs and any transportation and labor costs which are required because of service.
LIMITED WARRANTY (Applicable to the State of Alaska)	Time periods listed above.	All of the provisions of the full and limited warranties 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 Gibson 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 Gibson 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.

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 the dealer where you purchased your appliance, Frigidaire Company Consumer Services (check listing in this manual), or an authorized Gibson servicer.
2. If there is a question as to where to obtain service, call or write our Consumer Relations Department at the toll-free number or address in the side column.

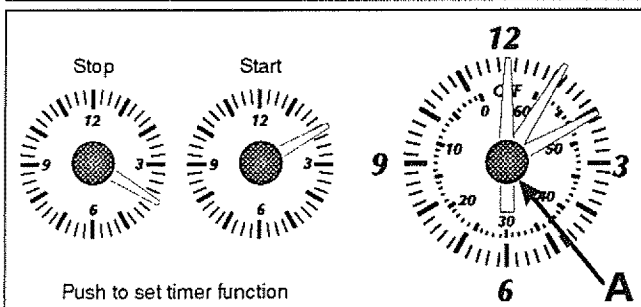
Gibson
P.O. Box 7181
Dublin, Ohio 43017
(800) 458-1445



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.

At A Glance Operating Instructions

This operating card provides quick, brief operating instructions. For additional information and important safety information refer to this Owner's Guide and your Cooking Guide.



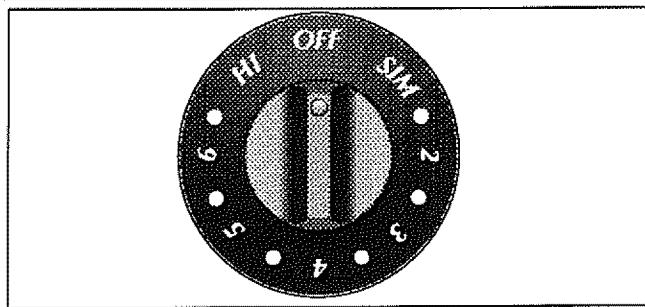
To Set the Clock

1. Push in and turn control knob **A** to the right to set the time of day. The minute timer hand will turn as the clock is set.
2. After the clock is set, release the control and return the minute timer hand to OFF.

To Set the Minute Timer

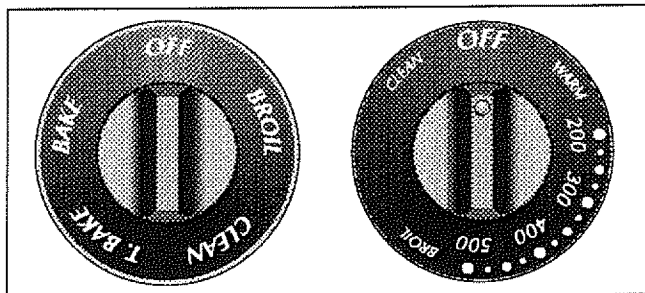
The minute timer does not start or stop cooking. It simply serves as a handy kitchen timer that buzzes when the set time has run out.

1. Turn control knob **A** to the left to set the desired number of minutes. **DO NOT** push in on the control when setting the minute timer. Doing so will change the clock. For best accuracy, turn the minute timer hand beyond the setting, then back to it.
2. When the set time has passed, the buzzer will sound. Turn the control to OFF.



To Set the Surface Controls

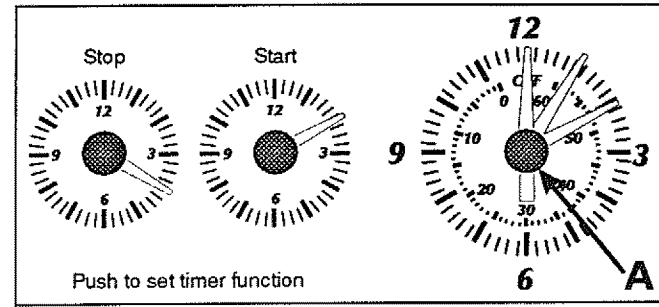
1. Place cooking utensil on the surface element.
2. Push in and turn the Surface Control knob in either direction to the desired setting. Start most cooking operations on a higher setting and then turn to a lower setting to finish cooking. The controls do not have to be set exactly on a particular mark. Use the marks as a guide and adjust the control as needed.
3. Turn the surface element off before removing the pan and when cooking is completed. **Note:** The **surface signal light** will glow when one or more elements are turned on. A quick glance at the light when cooking is finished is an easy check to be sure all controls are turned off.



To Set the Oven Controls

Bake

1. Arrange oven racks.
2. Turn the Temperature knob to the desired temperature.
3. Turn the Selector knob to BAKE.
4. Preheat the oven for 10 to 12 minutes before baking.
5. When cooking is finished, turn the Temperature and Selector knobs to OFF.
6. See Cooking Guide for more information on baking.



To Set the Automatic Timer (Timed Bake Feature)

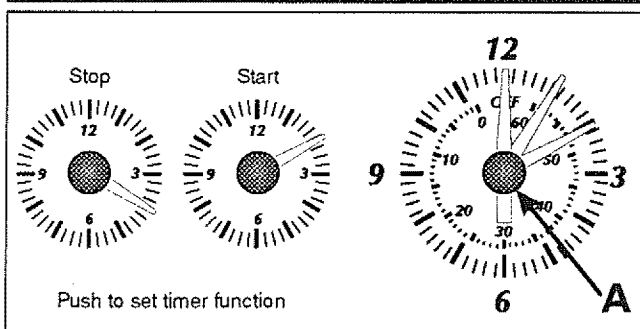
1. Make sure the clock is set to the correct time of day and the Start and Stop knobs are popped out.
2. Turn the Selector knob to TIME BAKE.
3. Turn the Temperature knob to the desired cooking temperature.
4. If you want the timed bake cycle to begin immediately, make sure the Start Time is set the same as the current time on the clock. If a delayed start cycle is desired, set the Start knob to the time you want the timed bake cycle to begin.
5. Turn the Stop knob to the time you want cooking to stop.
6. The oven will begin to operate when the start time has been reached.
7. When cooking is finished, turn the Temperature and Selector knobs to OFF.

Broiling

1. Arrange the oven rack while oven is still cool.
2. Turn the Temperature and Selector knobs to BROIL. This combination sets the oven in the full broil mode. You may adjust the Temperature knob down to avoid excess browning or drying of foods that should be cooked to the well-done stage.
3. Place the grid on the broiler pan, and then place the food on the grid.
4. Place the pan on the oven rack. **Leave the door open at the broil stop position while broiling.** The door will stay in this position without closing.
5. 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. See your Cooking Guide for more information on broiling.
6. When broiling is finished, turn the Temperature and Selector knobs to OFF.

At A Glance Operating Instructions

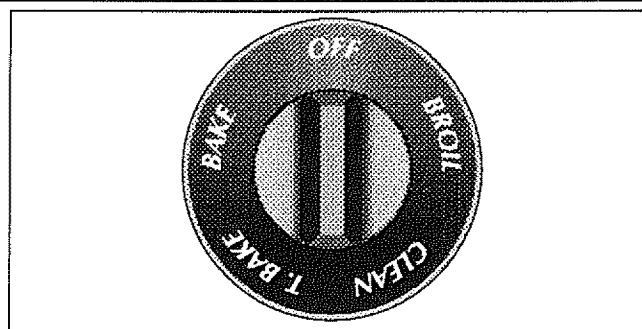
This operating card provides quick, brief operating instructions. For additional information and important safety information refer to this Owner's Guide and your Cooking Guide.



Preparing the Oven for Self-Cleaning

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 oven door gasket.
- **DO NOT** use any cleaning materials on the door gasket. Doing so could damage it.
- See Owner's Guide for more information on this section.



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:

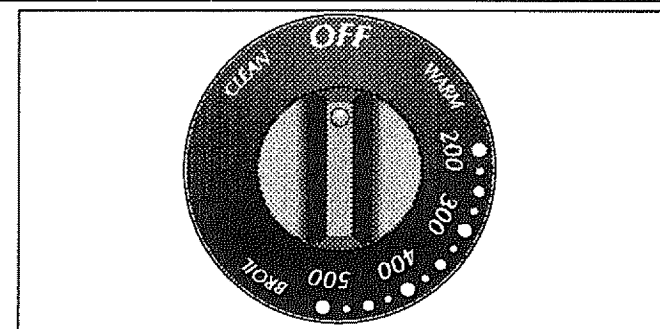
1. Turn the Selector and Temperature knobs to OFF.
2. Push in and turn the Stop Time knob to the time of day set on the clock. The knob will then pop out.
3. Once the oven has cooled below 550°F and the "Lock" light has gone out, the oven door can now be opened.
4. Correct the condition which caused the smoking.
5. Restart the self-clean cycle once all conditions have been corrected.

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:

1. Make sure the clock is set to the correct time of day and the Start and Stop knobs are popped out.
2. Turn the Temperature and Selector knobs to CLEAN.
3. The motor driven lock will begin to close automatically and the "Lock" light will come on as soon as the door locks. (It takes about 15 seconds for the lock to close.)
4. If you want the clean cycle to begin immediately, make sure the Start Time is set the same as the current time on the clock. If a delayed start cycle is desired, push in and turn the Start Time knob to the time you want the clean cycle to begin.



5. Push in and turn the Stop Time knob at least 2 hours beyond the time shown on the Start Time knob. Set the cleaning time based on the amount of soil you have—light, medium or heavy.
6. The "Oven" light will come on and cycle with the oven elements.
7. After the desired cleaning time has elapsed, the Stop Time knob will pop out.
8. Turn the Temperature and Selector knobs to OFF.
9. Once the oven has cooled below 550°F and the "Lock" light has gone out, the oven door can now be opened.