

All about the

Use & Care

of your Electric Range



TABLE OF CONTENTS

| | | | |
|--------------------------------------|------|-----------------------------|------------|
| Important Safety Instructions..... | 3-5 | Setting Oven Controls..... | 14-23 |
| Before Setting Surface Controls..... | 6-8 | Self Cleaning..... | 24-25 |
| Setting Surface Controls | 9-11 | Care & Cleaning | 26-30 |
| Before Setting Oven Controls | 12 | Before You Call | 31-33 |
| Oven Control Functions (350)..... | 13 | International Warranty..... | Back Cover |

Models: MFF3015, MFF3025

PRODUCT RECORD AND REGISTRATION

Contents

| | |
|--|-------------------|
| Important Safety Instructions | 3-5 |
| Before Setting Surface Controls | 6-8 |
| About surface elements | 6 |
| About ceramic glass cooktops | 6 |
| Home canning | 6 |
| Cookware material types..... | 7 |
| Setting Surface Controls | 9-11 |
| Setting single surface elements | 9 |
| Setting dual radiant surface elements | 10 |
| Setting keep warm zone | 11 |
| Before Setting Oven Controls..... | 12 |
| Removing, replacing & arranging the oven racks | 12 |
| Oven Control Functions | 13 |
| Setting Oven Controls | 14-23 |
| Setting the clock | 14 |
| Changing oven temperature display (F° or C°) | 14 |
| Setting silent or audible control | 14 |
| Setting 12- or 24-hour display modes | 14 |
| Changing between continuous bake or 12-hour energy saving features..... | 15 |
| Operating oven light..... | 15 |
| Oven lockout | 15 |
| Minute timer and add 1 minute | 16 |
| Bake | 17 |
| Setting bake time and start time features..... | 18 |
| Broil | 19 |
| Slow cook..... | 20 |
| Warm & hold | 21 |
| Adjusting oven temperature..... | 21 |
| Setting the Sabbath feature | 22-23 |
| Self Cleaning | 24-25 |
| Setting Self-clean cycle..... | 25 |
| Stopping or interrupting a self-clean cycle..... | 25 |
| Care & Cleaning..... | 26-30 |
| Cleaning recommendation table | 26 |
| Cleaning coil cooktops | 27 |
| Ceramic glass cooktop maintenance and cleaning.. | 28-29 |
| Cautions for aluminum use | 29 |
| Replacing the oven light | 29 |
| Removing and replacing oven door..... | 30 |
| Before You Call | |
| Solutions to common problems | 31-33 |
| Notes | 34-35 |
| International Warranty | Back Cover |

Thank you for choosing **Electrolux**.

This Use & Care Guide is part of our commitment to customer satisfaction and product quality throughout the service life of your new appliance. We view your purchase as the beginning of a relationship. To ensure our ability to continue serving you, please use this page to record important product information.

Read this Use & Care manual.

It contains instructions to help you use and maintain your range properly.

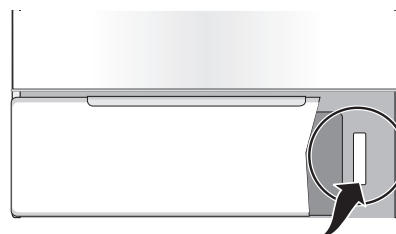
If you received a damaged range ...

immediately contact the dealer (or builder) that sold you the range.

Save time and money.

Check the section titled "BEFORE YOU CALL". This section helps step you through some common problems that might occur.

Serial plate location



Serial plate location:
open storage drawer (some models) or
remove lower front panel (some models).

Record model & serial numbers here

Purchase date

Model number

Serial number

This Use & Care Manual contains general operating instructions for your range and feature information for several models. Your range **may not** have all the described features. The graphics shown are representational. The graphics on your range may not look exactly like those shown.

IMPORTANT SAFETY INSTRUCTIONS

Read all instructions before using this appliance.

Do not attempt to install or operate your appliance until you have read the safety precautions in this manual. Safety items throughout this manual are labeled with a WARNING or CAUTION statement based on the risk type.

Definitions

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

! WARNING

WARNING indicates a potentially hazardous situation which, if not avoided, may result in death or serious injury.

! CAUTION

CAUTION indicates a potentially hazardous situation which, if not avoided, may result in minor or moderate injury.

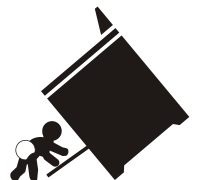
➔ IMPORTANT

IMPORTANT indicates installation, operation, maintenance or valuable information that is not hazard related.

- Remove all tape and packaging 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 electrical code requirements. Install only per installation instructions provided in the literature package for this range.
- User servicing—Do not repair or replace any part of the appliance unless specifically recommended in the manuals. All other servicing should be done only by a qualified technician. This may reduce the risk of personal injury and damage to the range.
- Never modify or alter the construction of a range by removing the leveling legs, panels, wire covers, anti-tip brackets/screws, or any other part of the range.
- Remove the oven door from any unused range if it is to be stored or discarded.

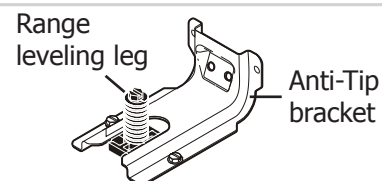
- Ask your dealer to recommend a qualified technician and an authorized repair service. Know how to disconnect the power to the range at the circuit breaker or fuse box in case of an emergency.

! WARNING



Tip Over Hazard

- A child or adult can tip the range and be killed.
- Verify the anti-tip device has been installed to floor or wall.
- Ensure the anti-tip device is re-engaged when the range is moved to floor or wall.
- Do not operate the range without the anti-tip device in place and engaged.
- Failure to follow these instructions can result in death or serious burns to children and adults.



To check if the anti-tip bracket is installed properly, use both arms and grasp the rear edge of range back. Carefully attempt to tilt range forward. When properly installed, the range should not tilt forward.

Refer to the anti-tip bracket **installation instructions** supplied with your range for proper installation.

! WARNING

Stepping, leaning or sitting on the door or drawers of a range can result in serious injuries and also cause damage to the appliance. DO NOT allow children to climb or play around the range. The weight of a child on an open oven door may cause the range to tip, resulting in serious burns or other injury.

Never use your appliance for warming or heating the room.

Do not use the oven, warmer drawer or lower oven (if equipped) for storage.

Ensure that the appliance is switched off before replacing the light bulb to avoid the possibility of electric shock.

Save these instructions for future reference.

IMPORTANT SAFETY INSTRUCTIONS

WARNING

- **Storage in or on appliance—flammable materials should not be stored in an oven, warmer drawer, near surface units or in the storage drawer.** 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.
- **DO NOT LEAVE CHILDREN ALONE —children should not be left alone or unattended in the area where appliance is in use.** They should never be allowed to sit or stand on any part of the appliance, including the storage drawer, lower broiler drawer, warmer drawer or lower double oven.

CAUTION

- **Do not store items of interest to children in the cabinets above a range or on the backguard of the range.** Children climbing on the range to reach items could be seriously injured.
- **Do not touch surface heating units or surface cooking elements, areas near these units or elements, or interior surface of the oven.** Both surface heating and oven heating elements may be hot even though they are dark in color. Areas near surface cooking 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 cook top, surfaces facing the cook top, the oven vent openings and surfaces near these openings, oven door and oven door window.
- Children should be supervised to ensure that they do not play with the appliance.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of this appliance by a person responsible for their safety.
- **Accessible parts may become hot when broiling. Children should be kept away from the appliance.**

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. Once the power resumes, reset the clock and oven function.

IMPORTANT INSTRUCTIONS FOR USING YOUR OVEN

- **Use care when opening oven door , lower oven door or warmer drawer** (if equipped)—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 vent is located under the left rear surface element if your model is equipped with coil elements. The oven vent is located below the backguard for models equipped with ceramic-glass cook tops. 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 interior 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 heating elements in the oven. Remove all utensils from the rack before moving.
- **Do not use the broiler pan without its insert.** The broiler pan and its insert allow dripping fat to drain and be kept away from the high heat of the broiler. **Do not cover the broiler insert with aluminum foil. Exposed fat and grease could ignite.**
- **Protective liners**—Do not use aluminum foil to line the oven bottom. Only use aluminum foil as recommended in this manual. Improper installation of these liners may result in risk of electric shock, or fire.
- **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 dry potholders - moist or damp potholders on hot surfaces may result in burns from steam.** Do not let potholders touch hot heating elements. Do not use a towel or other bulky cloth instead of a potholder.
- **Do not heat unopened food containers - buildup of pressure may cause container to burst and result in injury.**
- **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.

IMPORTANT SAFETY INSTRUCTIONS

IMPORTANT INSTRUCTIONS FOR USING YOUR COOKTOP

- **Know which knob controls each surface heating unit.** Place a pan of food on the unit before turning it on, and turn the unit off before removing the pan.
- **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 units.
- **Never leave surface elements unattended at high heat settings**—Boilovers cause smoking and greasy spillovers that may ignite, or a pan that has boiled dry may melt.
- **Do not immerse or soak removable heating elements**—Heating elements should never be immersed in water. Heating elements clean themselves during normal operation.
- **Glazed cooking utensils**—Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for cook top service without breaking due to the sudden change in temperature. Check the manufacturer's recommendations for cook top use.
- **When flaming foods under a ventilating hood, turn the fan on.**

CERAMIC-GLASS COOK TOP MODELS

- **Do not cook on broken cook top**—If cook top should break, cleaning solutions and spillovers may penetrate the broken cook top and create a risk of electric shock. Contact a qualified technician immediately.
- **Clean cook top 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 noxious fumes if applied to a hot surface.

COIL COOK TOP MODELS

- **Make Sure Reflector Pans or Drip Bowls Are in Place**—Absence of these pans or bowls during cooking may subject wiring or components underneath to damage.
- **Carefully check the reflector pans, drip bowls, and coils for packaging material.** Remove all packaging material before using the cooktop.
- **Protective Liners**—Do not use aluminum foil to line surface unit drip bowls, or reflector pans. Only use aluminum foil as recommended in this manual. Improper installation of these liners may result in risk of electric shock, or fire. Improper installation of these liners may result in risk of electric shock, or fire.
- **Do not use decorative surface burner covers.** If an element is accidentally turned on, the decorative cover will become hot and possibly melt. Burns will occur if the hot covers are touched. Damage may also be done to the cooktop.
- **Do not allow grease to accumulate around surface burners and drip bowls.**

SELF-CLEANING OVENS

- **Clean in the self-cleaning cycle only the parts listed in this Use & Care Manual.** Before self-cleaning the oven, remove the broiler pan and any utensils or foods from the oven.
- **Do Not Use Oven Cleaners**—No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.
- **Do Not Clean Door Gasket**—The door gasket is essential for a good seal. Care should be taken not to rub, damage or move the gasket.
- The health of some birds is extremely sensitive to the fumes given off during the self-cleaning cycle of any range. Move birds to another well-ventilated room.

IMPORTANT INSTRUCTIONS FOR CLEANING YOUR RANGE

- **A steam cleaner shall not be used on any part of the appliance.**
- **Clean the range regularly to keep all parts free of grease that could catch fire.** Pay particular attention to the area around each surface element. Do not allow grease to accumulate.
- **Kitchen cleaners and aerosols—Always follow the manufacturer's recommended directions for use.** Be aware that excess residue from cleaners and aerosols may ignite causing damage and injury.
- **Clean ventilating hoods frequently—Grease should not be allowed to accumulate on the hood or filter.** Follow the manufacturer's instructions for cleaning hoods.

BEFORE SETTING SURFACE CONTROLS

About surface elements

For efficient cooking, turn OFF the element several minutes before cooking is complete. This will allow residual heat to complete the cooking process.

The type and size of cookware, the number of surface elements in use and their settings are all factors that will affect the amount of heat that will spread to areas beyond the surface elements. The areas surrounding the elements may become **hot enough to cause burns**.

About ceramic glass cooktops

(some models)

A ceramic cooktop has radiant surface elements located below the surface of the glass. The design of the ceramic cooktop outlines the area of the surface element underneath. Be sure to match the pan size with the diameter of the element outline on the cooktop and only flat-bottomed cookware should be used.

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.

NOTES

Radiant elements have a limiter that allows the element to cycle ON and OFF, even at the HI setting. This helps to prevent damage to the ceramic smoothtop. Cycling at the HI setting is normal and will occur more often if the cookware is too small for the radiant element or if the cookware bottom is not flat.

Be sure to read the detailed instructions for ceramic glass cooktop cleaning in the **Care & Cleaning** and **Before You Call** checklist sections of this Use & Care Manual.

Home Canning

Be sure to read and observe all the following points when home canning with your appliance. Check with the USDA (United States Department of Agriculture) website and be sure to read all the information they have available as well as follow their recommendations for home canning procedures.

- Use only quality flat bottom canners when home canning. Use a straight-edge to check canner bottom (see "Cookware material types" in the **Before setting surface controls** section).
- Use only a **completely flat bottom canner** with no ridges that radiate from the bottom center when home canning using a ceramic cooktop.
- **Make sure the diameter of the canner does not exceed 1 inch beyond the surface element markings or coil element.** It is recommended to use smaller diameter canners on electric coil and ceramic glass cooktops.
- Start with hot tap water to bring water to boil more quickly.
- Use the highest heat setting when first bringing the water to a boil. Once boiling is achieved, reduce heat to lowest possible setting to maintain that boil.

IMPORTANT

NEVER place or straddle a cooking utensil over two different surface cooking areas at the same time. This can cause uneven heating results.

Placing or straddling a cooking utensil over two cooking areas may cause a ceramic cooktop to fracture.

BEFORE SETTING SURFACE CONTROLS

Cookware material types

The cookware material determines how evenly and quickly heat is transferred from the surface element to the pan bottom. The most popular materials available are:

Aluminum - Excellent heat conductor. Some types of food will cause it to darken (Anodized aluminum cookware resists staining and pitting). If aluminum pans slide across the ceramic cooktop, they may leave metal marks which will resemble scratches. Remove these marks immediately.

Copper - Excellent heat conductor but discolors easily. May leave metal marks on ceramic glass (see Aluminum).

Stainless - Slow heat conductor with uneven cooking results. Is durable, easy to clean and resists staining.

Cast Iron - A slow heat conductor but will retain heat very well. Cooks evenly once cooking temperature is reached. Not recommended for use on ceramic cooktops.

Porcelain-enamel on metal - Heating characteristics will vary depending on base material. Porcelain-enamel coating must be smooth to avoid scratching ceramic cooktops.

Glass - Slow heat conductor. Not recommended for ceramic cooktop surfaces because it may scratch the glass.

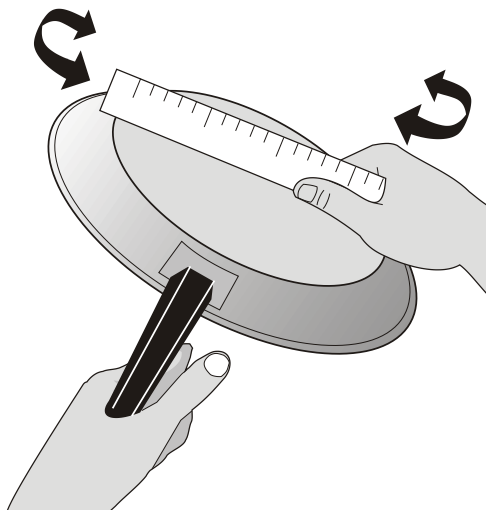


Fig. 1

Using proper cookware

The size and type of cookware used will influence the setting needed for best cooking results. Be sure to follow the recommendations for using proper cookware as illustrated in Figs. 1 and 2.

Cookware should have flat bottoms that make good contact with the entire surface heating element (See Fig. 1). Check for flatness by rotating a ruler across the bottom of the cookware (See Fig. 2). For more information about the ceramic cooktop see "Cooktop cleaning & maintenance" in the **Care & Cleaning** section.

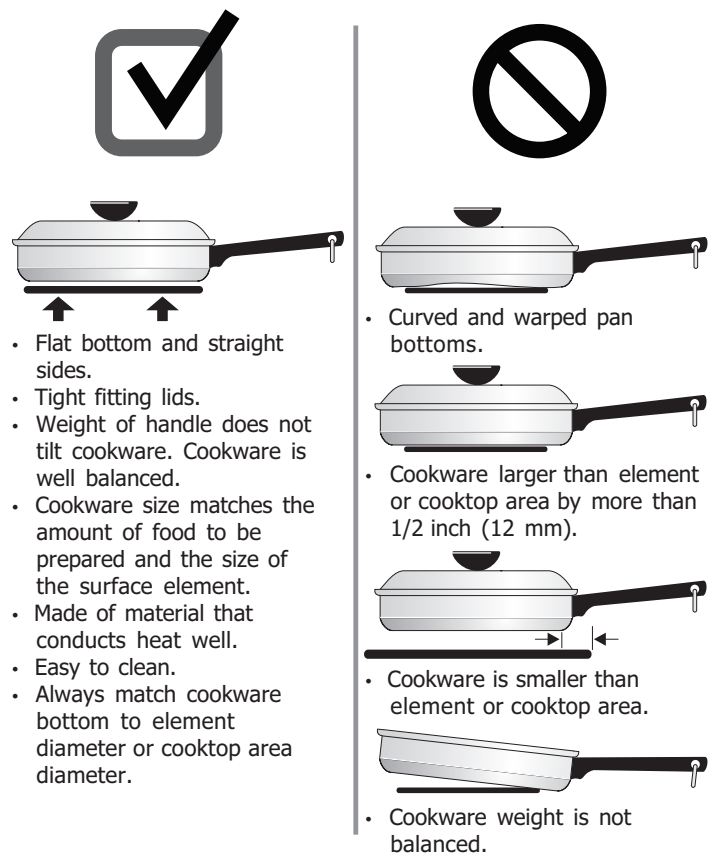


Fig. 2

BEFORE SETTING SURFACE CONTROLS

Element on & hot surface indicator lights

Ceramic glass cooktops (some models)

Your appliance is equipped with two different types of radiant surface control indicator lights that will glow on the control panel — the **on** indicator and the **hot surface** indicator lights.

The element **on** indicator light will glow when any surface element is turned ON. A quick glance at this indicator light after cooking is an easy check to be sure the surface controls are turned OFF (See Fig. 1).

The **hot surface** indicator light will glow when any surface cooking area heats up and will **remain on** until the glass cooktop has cooled to a **MODERATE** level (See Fig. 2).

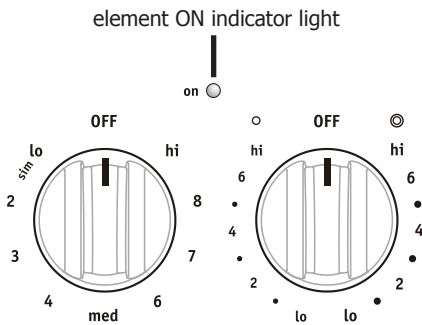


Fig. 1

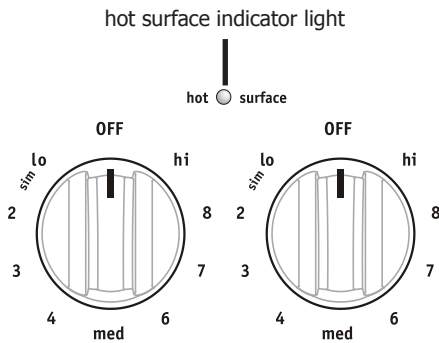


Fig. 2

Types of ceramic cooktop elements (some models)

The ceramic glass cooktop has radiant surface elements located below the surface of the glass. The patterns on the ceramic glass outline the size and type of element available. The **single** radiant element has one round outline pattern shown. The **dual** radiant element has two outline patterns. The dual radiant element may be set using only the smaller inner element or both inner and outer elements may be set to heat together for a larger surface (See Fig. 3).

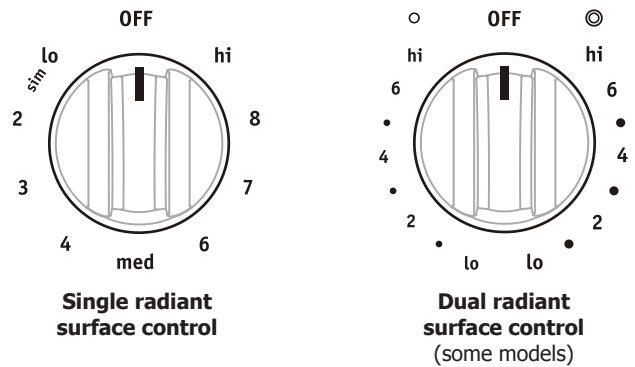


Fig. 3

SETTING SURFACE CONTROLS

Single surface elements

To operate the single element:

1. Place correctly sized cookware on single surface element.
2. Push in and turn the surface control knob in either direction (Fig. 1) to the desired setting (Refer to the **Suggested surface element settings table**). Start most cooking operations on a higher setting and then turn to a lower setting to finish cooking. The surface control knobs do not have to be set exactly on a particular spot. Use the graphics provided as a guide and adjust the control knob as needed (See Fig. 1). Each surface element provides a constant amount of heat at each setting.
3. When cooking is complete, turn the surface element OFF before removing the cookware.

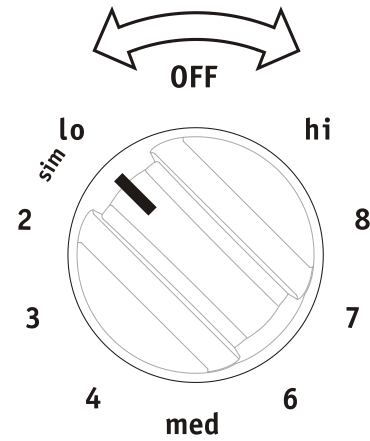


Fig. 1

Suggested radiant surface element settings

The suggested settings found in **Suggested surface element settings table** are based when cooking with medium-weight aluminum pans with lids. Settings may vary when using other types of pans.

Suggested surface element settings table

| Settings | Type of cooking |
|---------------------|--|
| High (HI - 9) | Start most foods, bring water to a boil, pan broiling |
| Medium high (7 - 8) | Continue a rapid boil, fry, deep fat fry |
| Medium (5 - 6) | Maintain a slow boil, thicken sauces and gravies or steam vegetables |
| Medium Low (2 - 4) | Keep foods cooking, poach, stew |
| Low (LO - 1) | Keep warm, melt, simmer |

NOTES

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.

The **on** indicator light will glow when one or more elements are turned ON. A quick glance at this indicator light when cooking is finished is an easy check to be sure all control knobs are turned OFF (some models).

On ceramic glass cooktops (some models) a glowing red surface heating area extending beyond the bottom edge of the cookware indicates the cookware is **too small** for the surface heating area.

CAUTION

Do not place flammable items such as plastic 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 surface elements.

SETTING SURFACE CONTROLS

Dual radiant surface elements

Ceramic glass cooktops only (some models)

Symbols on the backguard indicate which coil of the dual radiant element will heat. The ○ symbol indicates the inner coil only (See Fig. 1). The ⊙ symbol indicates both inner and outer coils will heat (See Fig. 2).

To operate a dual radiant element:

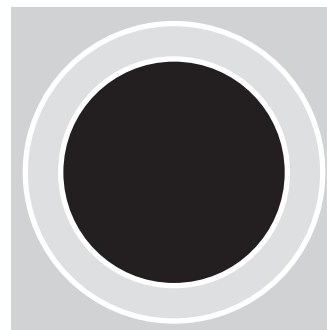
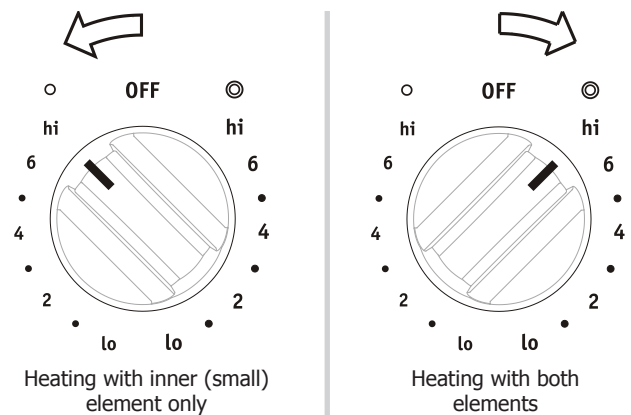
1. Place correctly sized cookware on dual radiant surface element.
2. Push in and turn the surface control knob clockwise to begin heating both the inner and outer portions of the dual element. If only the inner heating portion is needed like for smaller cookware, push in and turn the knob counter-clockwise to start.
3. When cooking is complete, turn the dual radiant surface element OFF before removing the cookware.

Start most cooking operations on a higher setting and then turn to a lower setting to finish cooking. The surface 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. A glowing red surface heating area extending beyond the bottom edge of the cookware indicates the cookware is **too small** for the surface heating area.

You may switch from either coil setting at any time during cooking. See **Suggested surface element settings table** on previous page.

➔ IMPORTANT

Do not allow aluminum foil, or ANY material that can melt to make contact with the heating elements or ceramic glass cooktop. If these items melt they will damage the ceramic cooktop.



Areas that heat are shown darkened.

Fig. 1

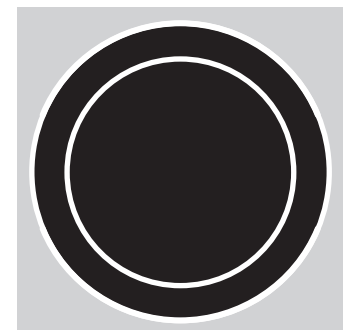


Fig. 2

⚠ CAUTION

Surface elements may appear to have cooled after they have been turned off. **The surface may still be hot** and burns may occur if the surface is touched before it has cooled.

On ceramic glass cooktops, the **hot surface** indicator light will continue to glow AFTER the control knob is turned to the OFF position and will glow until the heating surface area has cooled.

SETTING SURFACE CONTROLS

Keep Warm Zone (some models)

The purpose of the keep warm zone is to keep hot cooked foods at serving temperature. Use the keep warm feature to keep cooked foods hot such as; vegetables, gravies, casseroles, soups, stews, breads, pastries and oven-safe dinner plates.

Always start with hot food. It is not recommended to heat cold food on the keep warm zone. All food placed on the warming zone should be covered with a lid to maintain quality.

For best results, when warming pastries or breads, the cover should have an opening to allow moisture to escape.

Do not use plastic wrap to cover food. Plastic may melt onto the surface and be very difficult to clean.

Use only dishware, utensils and cookware recommended for oven and cooktop use on the keep warm zone.

Setting the Keep Warm zone (some models):

1. Push in the keep warm control knob in either direction (See Fig 1). The temperatures are approximate, and are designated by **hi** and **lo**. However, the control can be set at any position between **hi** and **lo** for different levels of warming.
2. When ready to serve, turn the control to OFF. The keep warm zone **indicator light** will remain ON until the keep warm zone surface area has cooled sufficiently.

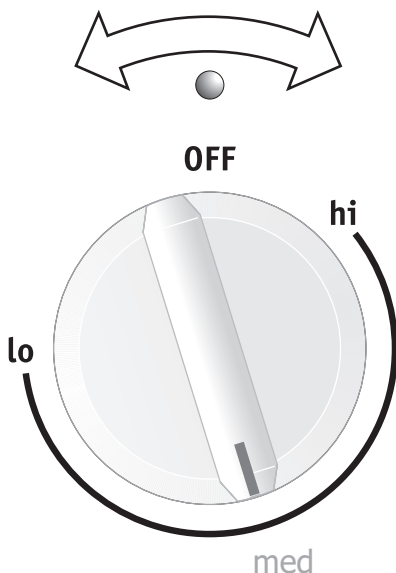


Fig. 1 (with approximate setting for medium shown)

Temperature selection - Refer to the **keep warm zone recommended food settings table**. If a particular food is not listed, start with the medium level, and adjust as needed. Most foods can be kept at serving temperatures by using the medium level.

Keep warm zone recommended food settings table

| Food Item | Heating Level |
|-------------------------|---------------|
| Breads/Pastries | LO (Low) |
| Casseroles | LO (Low) |
| Dinner Plates with Food | LO (Low) |
| Eggs | LO (Low) |
| Gravies | LO (Low) |
| Meats | MED (Medium) |
| Sauces | MED (Medium) |
| Soups (cream) | MED (Medium) |
| Stews | MED (Medium) |
| Vegetables | MED (Medium) |
| Fried Foods | HI (High) |
| Hot Beverages | HI (High) |
| Soups (liquid) | HI (High) |

CAUTION

- Unlike the surface elements, the keep warm zone will not glow red when it is **hot**.
- Always use potholders or oven mitts when removing food from the **keep warm zone** as cookware and plates **will be hot**.
- Radiant surface elements may appear to have cooled after they have been turned off. **The glass surface may still be hot** and burns may occur if the glass surface is touched before it has cooled sufficiently.
- **Do not place flammable items** such as plastic 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 surface elements.

IMPORTANT

Do not allow aluminum foil, or ANY material that can melt to make contact with the ceramic glass cooktop. If these items melt on the cooktop they will damage the ceramic cooktop.

BEFORE SETTING OVEN CONTROLS

Oven vent locations

Coil cooktop models

The oven vent is located **under the left rear surface element** (See Fig. 1).

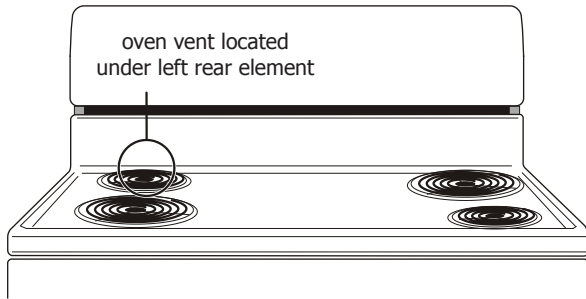


Fig. 1

Ceramic glass cooktop models

The oven vent is located **under the left side of the control panel** (See Fig. 2).

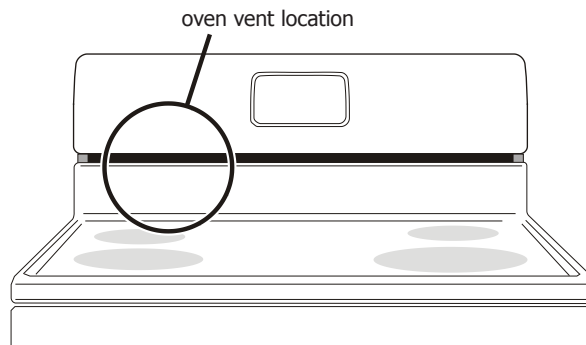


Fig. 2

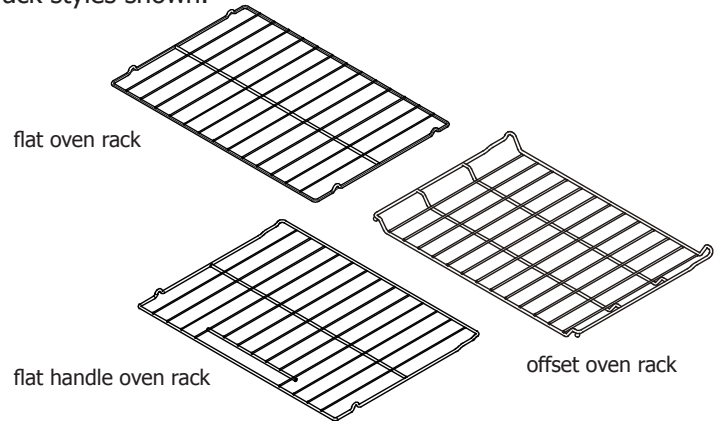
When the oven is on, warm air passes through this vent. This venting is necessary for proper air circulation in the oven and good baking results. **Do not block the oven vent.**

CAUTION

Always use oven mitts when using the oven.
When using the appliance, oven racks and cooktop will become very hot which can cause burns.

Types of oven racks

Your range may be equipped with one or more of the oven rack styles shown.



The **flat oven rack** or **flat handle oven rack** (some models) may be used for most cooking needs.

The **offset oven rack** (some models) is designed to place the base of the rack about 1/2 of a rack position lower than normal. This rack design provides several additional possible locations between the standard positions.

Removing, replacing & arranging 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 - always arrange the oven racks when the oven is cool (prior to operating the oven).

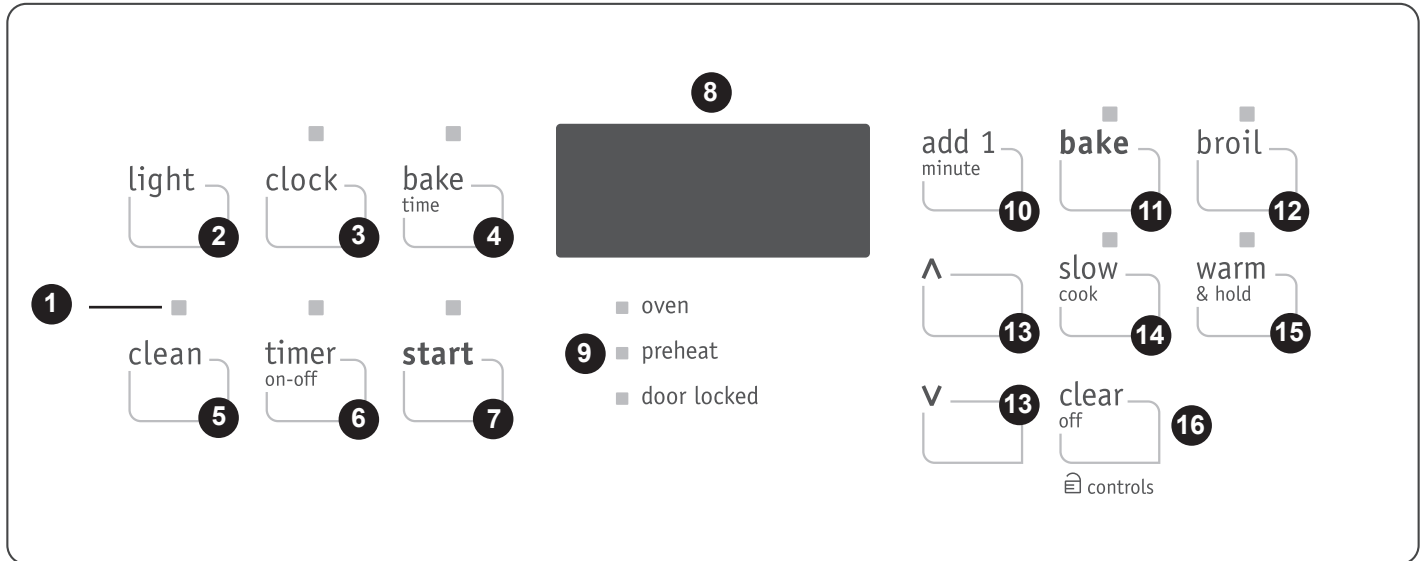
Air circulation in the oven

For best baking results allow at least 2 inches (5 cm) around the cookware for proper air circulation and be sure pans and cookware do not touch each other, the oven door, sides or back of the oven cavity. Hot air must be able to circulate around the pans and cookware in the oven for even heat to reach around the food.

OVEN CONTROL FUNCTIONS

READ THE INSTRUCTIONS CAREFULLY BEFORE USING THE OVEN.

For satisfactory use of your oven, become familiar with the various pad features and functions of the oven as described below.



- 1. Feature indicator lights** — These indicator lights show which feature is active
- 2. Light keypad** — Use to turn the oven light on and off.
- 3. Clock keypad** — Use to set the time of day.
- 4. Bake time keypad** — Use to enter the length of baking time desired.
- 5. Clean keypad** — Use to set a self-clean cycle.
- 6. Timer on-off keypad** — Use to set or cancel the minute timer. The minute timer does not start or stop cooking. **Timer on-off** keypad is used to set the continuous bake function.
- 7. Start keypad** — Use to set the desired start time for baking and self-clean. May be used with **bake time** to program a delayed bake cycle.
- 8. Oven display window** — Displays the clock, timer, and active oven functions.
- 9. Oven, preheat and door locked lights** — The “oven” light will glow each time the oven turns on to maintain the set oven temperature. The “preheat” light will glow when the oven is first set to operate, or if the desired temperature is reset higher than the actual oven temperature. The “door locked” light will flash when the oven door locks and unlocks, the oven door lockout is active or when the self-clean feature is active.
- 10. Add 1 minute keypad** — Use start timer at 1-minute or add 1-minute increments to an active timer.
- 11. Bake keypad** — Use to select the bake feature.
- 12. Broil keypad** — Use to select the variable broil feature.
- 13. Up & down arrow keypads** — Use with the feature keypads to set oven temperature, bake time, clean time (some models - when programming automatic start time), setting or adjusting the clock, and minute timer.
- 14. Slow Cook keypad** — Use to select the slow cook feature.
- 15. Warm & Hold keypad** — Use to select the warm and hold feature.
- 16. Clear off keypad** — Use to clear any feature previously entered except the time of day and minute timer. Press **clear off** to stop cooking. Also use **clear off** to activate oven lockout feature.

SETTING OVEN CONTROLS

Setting the clock

When the appliance is first powered up or when the power supply to the appliance has been interrupted, the display will flash "12:00". Always set the clock for the correct time of day before using the appliance.

To set the clock:

1. Press **clock** once (do not hold keypad down).
2. Within 5 seconds, press and hold **▲** or **▼** until the correct time of day appears in the display.

NOTE

The clock cannot be changed during an active self-clean cycle. Also, the clock cannot be changed with features that have a bake time or (delayed) start time active.

Changing between the temperature display modes (°F or °C)

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

To change the temperature to display °C (Celsius) or from °C to °F (control should not be set for Bake or Self-clean when setting this feature):

1. Press **broil** . "— —" appears in the display.
2. Press and hold **▲** until "HI" appears in the display.
3. Press and hold **broil** until F or C appears in the display.
4. Press **▲** or **▼** to switch between the display modes (°F to °C or °C to °F).
5. Press any control keypad to return to normal operating mode.

Setting a silent or audible control

When touching the oven control keypads, a beep will sound each time a keypad is pressed. If desired, the control may be programmed for silent operation. This will block the control from sounding whenever a keypad is pressed.

To toggle between the silent control or control with sounds settings:

1. Press and hold **start** for 6 to 7 seconds until a tone sounds.
2. Press **▲** or **▼** to toggle between "SP" for speaker ON or "— —" for speaker OFF (silent control) settings.
3. Press **start**. The current time of day will return to the display.

Setting 12 or 24 hour display modes

The clock display mode allows you to choose between 12 or 24 hr mode. The factory pre-set clock display mode is 12 hr. See the examples below to change the clock display modes.

To set the control to display 24-hour clock display mode:

1. Press and hold **clock** for 6 seconds.
2. Press **▲** or **▼** until **24Hr** appears in the display and release the keypad. The clock is now set for 24-hour display mode.

To change from 24-hour display mode to 12-hour mode:

1. Press and hold **clock** for 6 seconds.
2. Press **▲** or **▼** until **12Hr** appears in the display and release the keypad. The clock is now set for 12-hour display mode.

SETTING OVEN CONTROLS

Changing between continuous bake or 12-Hour Energy Saving features

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

To toggle between continuous bake or 12-Hour Energy Saving settings:

1. Press and **hold Timer on-off** for 5 to 6 seconds until a tone sounds.
2. Press **▲** or **▼** to toggle between “— — hr” for continuous cooking or “**12hr**” for the 12-Hour Energy Saving settings and release the keypad. The current time of day will return to the display.

Operating the interior oven light

The interior oven light will automatically turn ON when the oven door is opened.

Press **light** to turn the interior oven light ON and OFF whenever the oven door is closed.

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

Oven lockout



The control may be programmed to lock the oven door and lockout the oven control pad functions.

To set the oven lockout feature

1. Press and **hold clear off** for 3 seconds. “**Loc**” will appear in display, the “Door Locked” indicator light will flash and the motor driven door lock will begin to close automatically.
2. **Allow about 15 seconds** for the oven door to lock. Once the oven door is locked, the current time of day will appear in the display.

To cancel oven lockout feature, press and **hold clear off** for 3 seconds. The control will unlock the oven door and resume normal oven operations.

NOTES

DO NOT open the oven door while the “Door Locked” indicator light is flashing. Allow about 15 seconds for the oven door to completely finish locking. Once the oven door is locked, the current time of day will appear in the display.

If any control keypad is pressed once the oven lockout feature is active, “**Loc**” will appear in the display until the control keypad is released. This indicates that the oven lockout feature is still active.

SETTING OVEN CONTROLS

Setting the minute timer

1. Press **timer on off**.
2. Press the **▲** to increase the time in one minute increments. Press and hold the **▲** to increase the time in 10 minute increments. The timer can be set for any amount of time from 1 minute to 11 hours and 59 minutes.
Note: If the **▼** pad is pressed first, the timer will advance to 11 hours and 59 minutes.
3. When the set time has run out, the timer will beep 3 times and will continue to beep 3 times every 60 seconds until **timer on off** is pressed.

To change the timer while it is in use

While the timer is active and shows in the display, press and hold the **▲** or **▼** to increase or decrease the time remaining.

To cancel the minute timer before the set time has run out, press **timer on off** once.

Add 1 minute

The **add 1 minute** keypad is used to set additional minutes to the minute timer. If the minute timer is active with any time still remaining, each time the **add 1 minute** keypad is pressed, another minute is added to the minute timer.

If the minute timer is not active and the **add 1 minute** keypad is pressed, the minute timer feature will become active and will begin counting down from 1 minute.

For further information on how to set the minute timer feature see **Setting the minute timer** instructions.

NOTES

The indicator light located above the **timer on off** pad will glow while the minute timer is active.

The minute timer will display hours and minutes until 1 hour remains on the timer. Once less than 1 hour remains, the display will count down in minutes and seconds. Once the timer has less than 1 minute remaining only seconds will display.

The minute timer DOES NOT start or stop the cooking process. It serves as an extra timer in the kitchen that will beep when the set time has run out. The minute timer can be used alone or while using any of the other oven features. When the minute timer is in use with any other feature, the minute timer will be shown in the display. To view other active features, press the keypad for that feature.

SETTING OVEN CONTROLS

Bake

The oven may be programmed to bake at any temperature between 170°F to 550°F (77°C to 287°C). The factory preset automatic bake temperature is 350°F (177°C).

To set bake

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

To cancel bake, press clear off.

To change the oven temperature after bake has started

1. Press **bake**. Visually check the bake temperature and that it needs to be changed.
2. Press **▲** or **▼** to increase or decrease the set temperature to the desired new oven temperature.

NOTE

The **OVEN** indicator light on the electronic display will turn ON and OFF when using the bake feature and during preheat. This is normal and indicates that the oven is cycling to maintain the selected baking temperature. When the preheat indicator light turns OFF, your oven is ready.

For best baking results:

- Fully preheat the oven before baking items like cookies, biscuits and breads.
- When using any single rack, position the rack so that the food is in the center of the oven.
- For best results when baking cakes using 2 oven racks, place racks in positions 2 and 5 (Figure 1).
- When baking using 2 oven racks, position cookware as shown in Figure 2. Allow at least 2 inches (5 cm) of space between cookware for proper air circulation.
- Dark or dull pans absorb more heat than shiny bakeware, resulting in dark or overbrowning of foods. It may be necessary to reduce the oven temperature or cook time to prevent overbrowning of some foods. Dark pans are recommended for pies. Shiny pans are recommended for cakes, cookies and muffins.

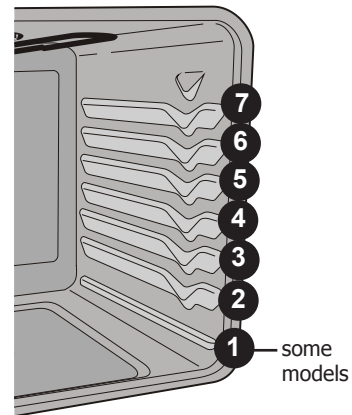


Fig. 1

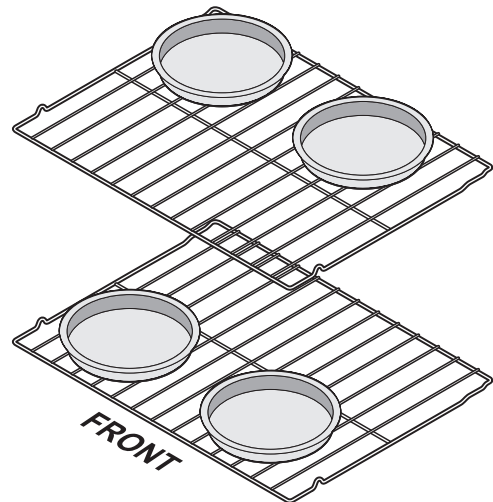


Fig. 2

SETTING OVEN CONTROLS

Setting bake time and start time features

The **bake time** and **start** keypads set the features that turn the oven ON and OFF at times you select in advance. The oven may be programmed to start immediately and shut off automatically (timed bake) or to begin baking at a later time with a delayed start time (delayed timed bake).

To program the oven to begin baking immediately and to shut off automatically (timed bake):

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

NOTES

- The start time may be set with self-clean.
- The Broil feature does not allow the bake time or start time to be added.

WARNING

FOOD POISONING HAZARD. Do not let food sit for more than one hour before or after cooking. Doing so can result in food poisoning or sickness.

CAUTION

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

To program oven for a start time and to shut-off automatically (delayed timed bake)

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

When the set bake time runs out

1. "End" will appear in the display window and the oven will shut-off automatically.
2. The control will beep 3 times every 60 seconds as a reminder until **clear off** is pressed.

To change the oven temperature or bake time after baking has started

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

NOTE

During a (delayed) Start time the oven preheat indicator light will not turn on until the set time to start cooking is reached.

SETTING OVEN CONTROLS

Broil

Use the broil feature to cook meats that require direct exposure to radiant heat for optimum broiling results. Refer to **Suggested broil settings table** and Figure 1 for rack positions.

WARNING

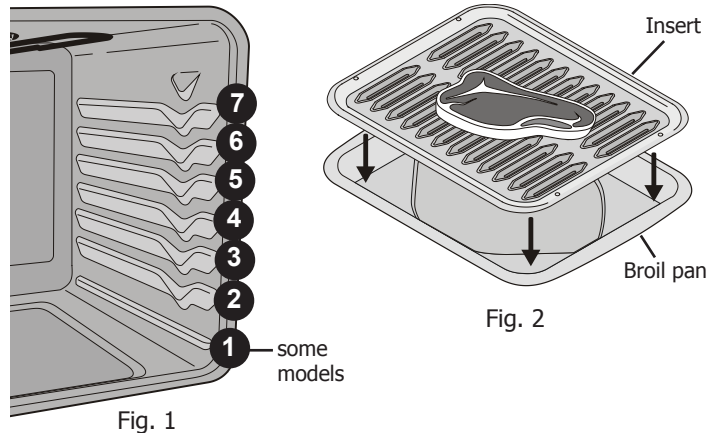
Should an oven fire occur, close the oven door and turn the oven OFF. If the fire continues, use a fire extinguisher. **DO NOT** put water or flour on the fire. Flour may be explosive.

CAUTION

- Arrange the oven racks while oven is still cool.
- Accessible parts may become hot when broiling. Children should be kept away from the appliance.
- The broiler pan and the insert (some models) allows grease to drain and be kept away from the high heat of the broiler. **DO NOT** use the pan without the insert. **DO NOT** cover the insert with foil; the exposed grease could ignite. **DO NOT** use the broil pan without the insert or cover the insert with **aluminum foil**. The exposed fat could ignite.
- Always pull the oven rack out to the stop position before turning or removing food.

NOTE

To ensure proper results when broiling, use a broiling pan and insert.



To set Broil

1. Press **broil**. " — — " will appear in display.
2. Press and **▲** or **▼** until the desired broil setting level appears in the display. Press **▲** for **HI** broil or **▼** for **LO** broil. Most foods may be broiled at the **HI** broil setting. Select the **LO** broil setting to avoid excess browning or drying of foods that should be cooked to the well-done stage.
3. For optimum results, preheat oven for 2 minutes before adding food.
4. If the range is equipped with a broiler pan and insert, place the insert on the broil pan then place the food on the insert (Fig. 2).
5. Place the broiler pan and insert on the oven rack.
6. Open the oven door to the **broil stop position** when broiling.
7. Broil on one side until food is browned. Turn and broil food on other side.
8. When broiling is finished press **clear off**.

Suggested broil settings table

| Food | Rack position | Setting | Cook time in minutes | | Doneness |
|-----------------------|---------------|---------|----------------------|----------|-------------|
| | | | 1st side | 2nd side | |
| Steak 1" thick | 5th or 7th* | Hi | 6 | 4 | Medium |
| Steak 1" thick | 6th or 7th* | Hi | 7 | 5 | Medium-well |
| Steak 1" thick | 6th or 7th* | Hi | 8 | 7 | Well |
| Pork chops 3/4" thick | 6th | Hi | 8 | 6 | Well |
| Chicken-bone in | 5th | Lo | 20 | 10 | Well |
| Chicken-boneless | 6th | Lo | 8 | 6 | Well |
| Fish | 6th | Hi | 13 | n/a | Well |
| Shrimp | 5th | Hi | 5 | n/a | Well |
| Hamburger 1" thick | 7th* | Hi | 9 | 7 | Medium |
| Hamburger 1" thick | 6th | Hi | 10 | 8 | Well |

*Use the off-set rack if you choose to use oven rack position 7.

Fig. 3

SETTING OVEN CONTROLS

Slow cook

The slow cook feature cooks foods more slowly, at lower oven temperatures and provides cooking results much the same way as a countertop slow cooker.

The slow cook feature is ideal for slow roasting beef, pork and poultry. Slow cooking meats may result in the exterior of meats becoming dark but not burnt. This is normal.

The slow cook feature has 2 settings available: high (HI) or low (LO). The HI setting is best for cooking foods from a 4 to 5 hour time period. The LO setting is best for cooking foods from a 8 to 9 hour time period.

The maximum cook time for the slow cook feature is 12 hours unless the oven control has been changed to the continuous bake or the Sabbath mode has been activated.

The slow cook feature may be used with the additional settings of bake time or a delay Start (see **Setting bake time and start time features** instructions).

To cook using the slow cook feature:

1. Arrange oven racks while the oven is still cool.
2. Place the food in the oven.
3. Press **slow cook**. “- -” will appear in the display. If **▲** or **▼** is not touched within 10-15 seconds, the function will cancel.
4. Press **▲** to set HI setting (**HI** will appear in the display), or press **▼** to set LO (**Lo** will appear in the display). The oven indicator light below the display will glow, indicating the oven has turned ON with the settings you choose.
5. If needed, add any bake time or start time settings at this time (see **Setting bake time and start time features** instructions).

To cancel Slow cook feature press **clear off** at anytime.

For best results using slow cook:

- Completely thaw all frozen foods before cooking with the slow cook feature.
- When using a single rack, position the rack so that the food is in the center of the oven.
- Position multiple racks to accommodate size of cooking utensils when cooking multiple food item.
- Do not open the oven door often or leave the door open when checking foods. If the oven heat escapes often, the slow cook time may need to extended.
- Cover foods to keep them moist or use a loose or vented type cover to allow foods to turn crisp or brown.
- Roasts may be left uncovered so browning can occur. Cook times will vary; depending on the weight, fat content, bone and the shape of the roast.
- Use the recipe’s recommended food temperature and a food thermometer to determine when the food is done.
- Preheating the oven will not be necessary when using the slow cook feature.
- Add any cream or cheese sauces during the last hour of cooking.

WARNING

FOOD POISONING HAZARD. Do not let food sit for more than one hour before or after cooking. Doing so can result in food poisoning or sickness.

CAUTION

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

SETTING OVEN CONTROLS

Warm & hold

The warm & hold key turns ON the warm & hold feature and maintains an oven temperature of 170° F. This feature will keep oven-baked foods warm for serving up to 3 hours after cooking has finished. After 3 hours the warm & hold feature will turn OFF automatically.

To set warm & hold:

1. Arrange interior oven racks and place baked food in oven. If the food is already in the oven, go to step 2.
2. Press **warm & hold**. " — —" will appear in the display.
3. Press **▲** or **▼** to start.

To turn warm & hold OFF at any time press **clear off**.

Set warm & hold to turn ON automatically after cooking:

1. Arrange interior oven racks and place food in oven. Set the oven properly for **Timed Bake** or **Delay Start Bake** (see **Setting bake time and start time features** instructions).
2. Press **warm & hold**. " — —" will appear in the display.
3. Press **▲** or **▼** to start. Warm & hold is set to turn ON automatically after **timed bake** or **delayed start bake** has finished.

To turn warm & hold OFF at any time press **clear off**.

Adjusting the oven temperature

Your appliance has been factory calibrated and tested to ensure an accurate baking temperature. For the first few uses, follow your recipe times and temperature recommendations carefully. If you think the oven is cooking too hot or too cool, you can adjust the oven control so the oven cooks hotter or cooler than the temperature displayed.

To adjust oven temperature:

1. Press **bake**.
2. Set the temperature to 550°F (287°C) by pressing and holding **▲**.
3. Within 2 seconds, press and hold **bake** until the 2-digit display appears. Release the **bake** keypad. The display now indicates the amount of degrees **offset** between the original factory temperature setting and the current temperature setting. If the oven control has the original factory calibration, the display will read "0."
4. The temperature can now be adjusted up or down 35°F (19°C), in 5°F increments by pressing and holding the **▲** or **▼**. Adjust until the desired amount of offset appears in the display. When lowering the oven temperature, a minus sign (-) will appear before the number to indicate that the oven will be cooler by the displayed amount of degrees.
5. When you have made the desired adjustment, press **clear off** to return to the display.

NOTES

- The warm & hold feature should **ONLY** be used with hot pre-cooked food items.
- **DO NOT** cook frozen food items using the warm & hold feature.
- The warm & hold feature can only be set after all other oven operations are finished including bake, broil, slow cook, and self-clean.

NOTES

- Oven temperature adjustments made will not affect the broil or self-cleaning feature temperatures.
- If the display is set for Celsius, adjustments are in 1°C increments with each press of the **▲** or **▼** key.
- **DO NOT USE** oven thermometers such as those found in grocery stores to check the temperature settings inside your oven. These oven thermometers may vary as much as 20 to 40 degrees from actual temperatures.

SETTING OVEN CONTROLS

Setting the Sabbath Feature (for use on the Jewish Sabbath & Holidays)



For assistance, guidelines for proper usage, and a complete list of models with the Sabbath feature, please visit the web at <http://www.star-k.org>.



WARNING

FOOD POISONING HAZARD. Do not let food sit for more than one hour before or after cooking. Doing so can result in food poisoning or sickness.

The **bake time** and **start** keys are used to set the Sabbath feature. The Sabbath feature may only be used with the **bake** key. The oven temperature may be set higher or lower after setting the Sabbath feature, however the display will not visibly show or provide any audible tones indicating whether the change occurred correctly.

Once the oven is properly set to bake with the Sabbath feature active, the oven will remain ON until cancelled. This will override the factory-preset 12-Hour Energy Saving feature.

If the oven light will be needed during the Sabbath, press **light** before activating the Sabbath feature. Once the oven light is turned ON and the Sabbath feature is active, the oven light will remain ON until the Sabbath feature is turned OFF. If the oven light needs to be OFF, be sure to turn the oven light OFF before activating the Sabbath feature.

To program the oven to begin baking immediately and activate the Sabbath feature:

1. Be sure that the clock is set with the correct time of day.
2. Place the food in the oven.
3. Press **bake**. " — — — ° " appears in the display.
4. Within 5 seconds, press **^** or **v**. The display will show "350°F (177°C)." By holding **^** or **v**, the temperature can then be adjusted in 5°F increments (1°C if the temperature display is set to Celcius).
5. If you desire to set the oven control with **Timed Bake** or **Delay Start Bake** (see **Setting bake time and start time features** instructions), do so at this step. If not, skip this step and continue to step 6.

NOTE: The oven will shut off after using **Timed Bake** or **Delay Start Bake** settings and may only be used once during the Sabbath mode. The maximum delayed start time is 11 hours and 59 minutes.

The oven will turn ON and begin heating.

6. Press and hold both the **bake time** and **start** keys for at least 3 seconds. **SAb** will appear in the display.

Once SAb appears in the display the oven control will no longer beep or display any further changes and the oven is properly set for the Sabbath feature.

The oven may be turned OFF at any time by first pressing **clear off** (this will turn the oven OFF only).

To turn OFF the Sabbath feature press and hold both the **bake time** and **start** keys for at least 3 seconds. **SAb** will disappear from the display.

Setting the Sabbath Feature (cont.)

What to do during a power failure or power interruption after the Sabbath feature was activated:

Should you experience a power failure or interruption, the oven will shut off. When power is returned the oven will not turn back on automatically. The oven will remain set for the Sabbath and the food may be removed from the oven while still in the Sabbath feature, however the oven cannot be turned back on until after the Sabbath mode is no longer active.

To turn OFF the Sabbath feature after Sabbath observance, press and hold both the **bake time** and **start** keys for at least 3 seconds. **SAb** will disappear from the display and the oven may be used with all normal functions.

NOTES

- It is not advised to attempt to activate any program feature other than **bake** while the Sabbath feature is active.
- ONLY the following key pads will function after setting the Sabbath feature: **^**, **v**, **bake**, and **clear off**. **NO OTHER KEYPADS** will function once the Sabbath feature is properly activated.
- You may change the oven temperature once baking has started by holding **^** or **v**. The oven temperature will be adjusted in 5°F increments with each press of these pads (1°C if the control is set to display Celsius). Remember that **the oven control will no longer beep or display any further changes** once the oven is set for the Sabbath feature.
- If the **keep warm** feature was activated and the Sabbath feature was activated, the keep warm feature will automatically shut-off the oven off after 3 hours.

SELF-CLEANING

Self-Cleaning

A self-cleaning oven cleans with temperatures well above normal cooking temperatures. High temperatures eliminate soils completely or reduce them to a fine powdered ash you can wipe away with a damp cloth.

➔ IMPORTANT

Adhere to the following self-clean precautions:

- **DO NOT** use oven cleaners or oven protective coatings in or around any part of the oven interior.
- **DO NOT** clean the oven door gasket (See Fig. 1). 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.
- 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. These areas are shown in Fig. 1.
- **Remove the broiler pan and insert, all utensils and ANY ALUMINUM FOIL. These items cannot withstand high cleaning temperatures and will melt.**
- **Completely remove ALL OVEN RACKS and ANY ACCESSORIES. If the oven racks are not removed they will lose their special coating properties and no longer slide in and out of the oven cavity effortlessly.**
- **Remove any excessive spillovers.** Any spills on the oven bottom should be wiped-up and removed **before** starting the self-cleaning cycle. To clean, use hot, soapy water and a cloth. Large spillovers can cause heavy smoke or fire when subjected to high temperatures.
- **DO NOT** allow food spills with a high sugar or acid content (such as milk, tomatoes, sauerkraut, fruit juices or pie filling) to remain on the surface as they may leave a dull spot even after cleaning.

⚠ CAUTION

- **DO NOT** leave small children unattended near the appliance.
- During the self-cleaning cycle, the outside of the range can become very hot to the touch. Use caution when opening the door after the Self-Cleaning cycle is completed. The oven may still be **VERY HOT**.
- The oven bake and broil elements may appear to have cooled after they have been turned OFF. **The elements may still be hot** and burns may occur if these elements are touched before they have cooled sufficiently.
- The health of some birds is extremely sensitive to the fumes given off during the Self-cleaning cycle of any range. Move birds to another well-ventilated room.
- **DO NOT** force the oven door open. This can damage the automatic door locking system.

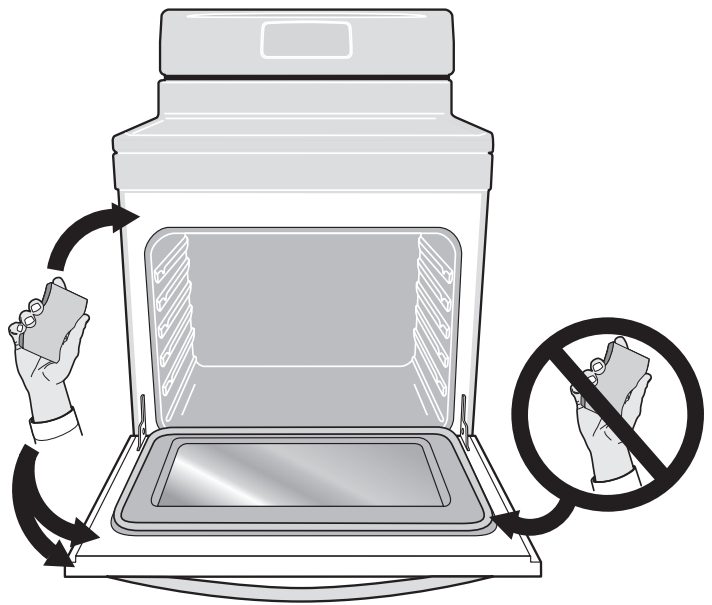


Fig. 1

(For models that have a visible bottom bake element ONLY):

The bake element is designed to be tilted up from the front of the bake element. Remove the bottom rack before raising the element. Do not raise the element more than 4 or 5 inches from the resting position. **The elements may still be hot** and burns may occur if these elements are touched before they have cooled sufficiently.

Self-Cleaning (cont.)

Setting a self-clean cycle or a delayed start self-clean cycle

IMPORTANT

To start a self-clean cycle immediately without a delay, skip steps 2 and 3 in these instructions.

Starting a self-clean cycle:

1. Be sure the clock displays the correct time of day.
2. Press **start**. The " : " in the time of day will flash.
3. Press and hold **▲** to set the time to start the delayed self-clean cycle. Release the key when the desired time is displayed.
4. Press **clean** . "----" appears in the display.
5. Press **▲** or **▼** once. "3:00" will appear in the display indicating that a 3 hour self-clean time is set.
6. To set a 2 hour self-clean time, press **▼** once (2:00 appears in the display).
7. To set a 4 hour self-clean time (some models), press **▲** until 4:00 appears in display.
8. "CLn" will appear in the display during the self-clean cycle and the "LOCK" light will glow until the self-cleaning cycle is complete or cancelled and the oven temperature has cooled.

NOTE

As soon as the controls are set, the motor driven lock will begin to close automatically and the "LOCK" indicator light will flash. **DO NOT** open the oven door while the light is flashing (it takes about 15 seconds for the oven door to lock).

When the self-clean cycle is completed:

1. The time of day will appear in the display window and the "Clean" and "LOCK" light will continue to glow.
2. Once the oven has cooled down for about 1 HOUR and the "LOCK" light has gone out, the oven door can be opened.

Stopping or interrupting a self-clean cycle

If it becomes necessary to stop or interrupt a self-cleaning cycle once it has been activated:

1. Press **clear off**.
2. Once the oven has cooled down for about 1 HOUR and the "LOCK" light has turned off, the oven door can be opened.
3. Restart the self-clean cycle once all conditions have been corrected.

CAUTION

- To avoid possible burns, use care when opening the oven door after the self-cleaning cycle. **Stand to the side of the oven** when opening the door to allow hot air or steam to escape.
- **DO NOT** force the oven door open. This can damage the automatic door locking system. Use caution and avoid possible burns when opening the door after the self-cleaning cycle has completed. The oven may still be **VERY HOT**.

NOTES

- Whenever the self-clean feature is active you may check the amount of time remaining in the self-clean cycle by pressing the **clean** key.
- Remember the oven door cannot be opened until the range has cooled sufficiently. You will need to **add about 1 hour to the time** displayed before you can use the range for cooking.
- When the oven is cool, wipe away any residue or powdered ash with a damp cloth or paper towel.

CARE & CLEANING

Surface type

- Control knobs
- Painted body parts
- Painted decorative trim
- Aluminum, plastic or vinyl trim pieces

Cleaning Recommendation

Use hot, soapy water and a cloth. Dry with a clean cloth.

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. 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.

- Control panel
- Decorative trim (some models)

Before cleaning the control panel, turn all controls OFF and if needed remove any knobs from the panel. Clean using hot, soapy water and a dishcloth.

Be sure to squeeze excess water from the dishcloth before wiping the control panel; especially when wiping around the controls area. Excess water in or around the controls may cause damage to the appliance. When rinsing, use clean water and a dishcloth and be sure to squeeze excess water from dishcloth before wiping the control panel.

- Stainless steel (some models)

Clean heavier soils with hot, soapy water and a dishcloth. Rinse with clean water and a cloth. **Do not use cleaners with high concentrations of chlorides or chlorine.** Do not use harsh scrubbing cleaners. Only use kitchen cleaners that are especially made for cleaning stainless steel. Always be sure to rinse the cleaners off from the surface as bluish stains may occur during heating that cannot be removed.

- Porcelain enamel broiler pan and broiler pan insert (if equipped)
- Door liner & body parts

Gentle scouring with a soapy non-abrasive scouring pad will remove most spots. Rinse with a 1:1 solution of clear water and ammonia. If necessary, cover difficult spots with an ammonia-soaked paper towel for 30 to 40 minutes. Rinse with clean water and a damp cloth, and then scrub with a soap-filled non-abrasive scouring pad. Rinse and wipe dry with a clean cloth. Remove all cleaners or the porcelain may become damaged during future heating.

- Oven racks

Oven racks must be removed from oven cavity. Clean by using a mild, abrasive cleaner following manufacturer's instructions. Rinse with clean water and dry.

- Oven door

Use soap & water to thoroughly clean the top, sides and front of the oven door. Rinse well. You may use a glass cleaner on the outside glass of the oven door. **Do not** immerse the door in water. **Do not spray or allow water or the glass cleaner to enter the door vents.** Do not use oven cleaners, cleaning powders or any harsh abrasive cleaning materials on the outside of the oven door.

Do not clean the oven door gasket. On self-cleaning models 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 this gasket.

- Cooktop

Do not use spray oven cleaners on the cooktop. See cooktop cleaning and maintenance in the **Care & Cleaning** section.



IMPORTANT

DO NOT use a steam cleaner on any part of the appliance.

Cleaning coil cooktop surface elements and drip bowls (some models)

Surface elements may be unplugged and removed to make cleaning the drip pans easier. The surface elements clean themselves when they are turned on. Food spilled on a hot element will burn off. Food spilled on a COOL element may be cleaned with a damp cloth—any remaining soil will burn off the next time the element is used.

To remove the surface elements and drip bowls

1. Lift the edge of the drip bowl across from the terminal end. **Lift the surface element and drip bowl together** just enough to clear the cooktop.
2. While holding the drip bowl and surface element, gently pull the terminal end out from terminal plug. **DO NOT** remove hold down clip (if equipped) from the drip bowl.

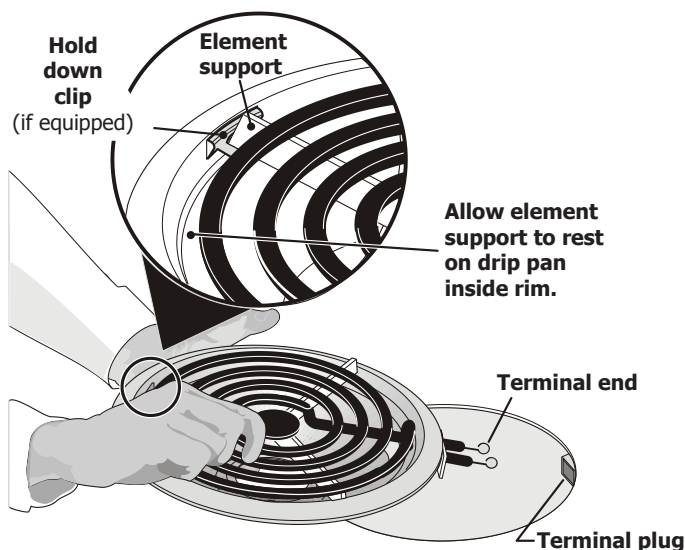


Fig. 1

Cleaning drip bowls

Wash in hot, soapy water or in the dishwasher. Rinse and dry while still warm. Hard to remove soils can be removed by soaking the drip bowls for about 20 minutes in a lightly diluted liquid cleanser or a solution of ammonia and water (1/2 cup ammonia to 1 gallon of water). A nylon scrubber may be used after soaking. **DO NOT** use abrasive cleaners or steel wool, they will scratch the surface. Always rinse with clean water and polish dry with a soft cloth.

To replace drip bowls and surface elements

1. Slide the terminal end on the element through the opening in the drip bowl (See Fig. 1).
2. Align the element support to rest on the rim inside the drip bowl. If your drip bowl is equipped with a hold down clip, align the element support opposite the terminal end with the slot in the hold down clip, and snap into place.
3. After the element is positioned in the drip bowl, line up the terminal end with the terminal plug as shown.
4. Hold the surface element and drip bowl together as level as possible and firmly push the terminal end into the terminal plug. Make sure element terminal is seated properly into terminal plug. Make sure the surface element is level to reduce the hazard of pans sliding off the element.

CAUTION

- **Make sure drip bowls are in place** - Absence of these bowls during cooking may subject wiring or components underneath to damage.
- **Never immerse a surface element in water.**
- Be sure the range is cool before removing surface elements or drip bowls. Be careful not to bend terminal ends when replacing surface elements after cleaning.
- **Protective liners**—Do not use aluminum foil to line surface drip bowls, or reflector pans. Only use aluminum foil as recommended in this manual. Improper installation of these liners may result in risk of electric shock, or fire.

CARE & CLEANING

Ceramic glass cooktop maintenance (some models)

➔ IMPORTANT

Consistent and proper cleaning is essential to maintaining your ceramic glass cooktop.

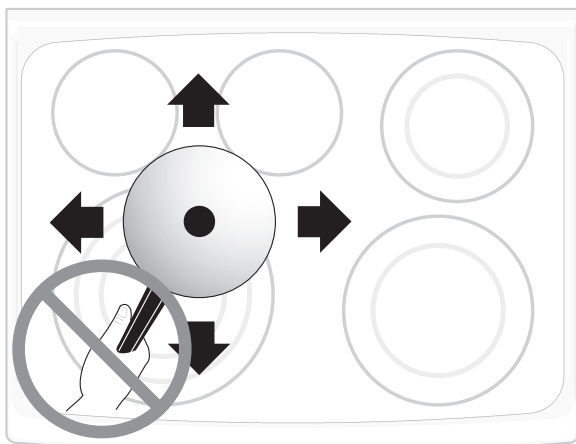
Prior to using your cooktop for the first time, apply some of the glass-ceramic cooktop cleaner supplied with your new appliance. Buff with a **non-abrasive** cloth or no-scratch cleaning pad. This will make cleaning easier when soiled from cooking. The special cooktop cleaning cream leaves a protective finish on the glass to help prevent scratches and abrasions.

Sliding aluminum or copper clad bottom pans on the cooktop can cause metal markings on the cooktop surface. These marks should be removed **immediately** after the cooktop has cooled using the cooktop cleaning cream. Metal marks can become permanent if not removed prior to future use.

Cookware (cast iron, metal, ceramic or glass) with rough or dirty bottoms can **mark or scratch** the cooktop surface.

Do not:

- Slide anything metal or glass across the cooktop.
- Use cookware with dirt or dirt build up on bottom; replace with clean cookware before using.
- Use your cooktop as a cutting board or work surface in the kitchen.
- Cook foods directly on the cooktop surface without a pan.
- Drop heavy or hard objects on the ceramic glass cooktop, they may cause it to crack.



Ceramic glass cooktop cleaning (some models)

⚠ CAUTION

Before cleaning the cooktop, be sure the controls are turned to OFF and the cooktop is COOL.

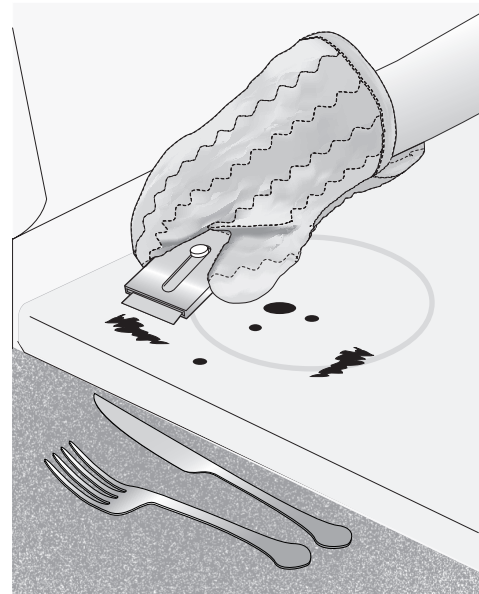
For light to moderate soil:

Apply a few drops of glass-ceramic cooktop cleaner directly to the cooktop. Use a paper towel or use a non-abrasive plastic type no-scratch cleaning pad to clean the entire cooktop surface. Make sure the cooktop is cleaned thoroughly, leaving no residue.

For heavy, burned on soil:

Apply a few drops of glass-ceramic cooktop cleaner directly to the soiled area. Rub the soiled area using a non-abrasive plastic type no-scratch cleaning pad, applying pressure as needed. Do not re-use the pad used to clean the cooktop for any other purpose.

If soils remain, carefully scrape soils with a metal razor blade scraper, holding scraper at a 30 degree angle to the surface. Remove loosened soils with cooktop cleaning cream and buff surface clean.



Ceramic glass cooktop cleaning (cont'd) (some models)

Plastic or foods with a high sugar content:

These types of soils need be removed immediately if spilled or melted onto the ceramic cooktop surface. Permanent damage (such as pitting of the cooktop surface) may occur if not removed **immediately**.

After turning the surface elements OFF, use a razor blade scraper or a metal spatula with a mitt and scrape the soil from the hot surface (as illustrated). Allow the cooktop to cool, and use the same method for heavy or burned on soils.

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.

Do not use the following on the ceramic cooktop:

- Do not use abrasive cleaners and scouring pads, such as metal and some nylon pads. They may scratch the cooktop, making it more difficult to clean.
- Do not use harsh cleaners, such as chlorine bleach, ammonia or oven cleaners, as they may etch or discolor the cooktop.
- Do not use dirty sponges, cloths or paper towels, as they can leave soil or lint on the cooktop which can burn and cause discoloration.



IMPORTANT

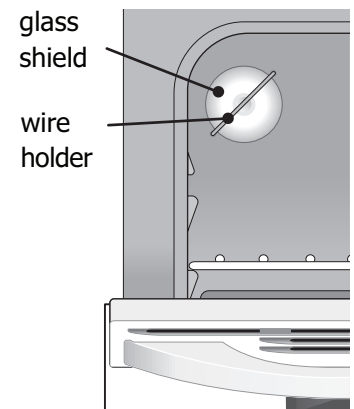
Damage to the ceramic glass cooktop may occur if you use an abrasive type cleaning pad. Only use cleaning products that have been specifically designed for ceramic glass cooktops.

Caution for aluminum use on the cooktop

- **Aluminum Foil** - Use of aluminum foil on a hot cooktop will damage the ceramic cooktop. Do not use thin aluminum cooking utensils or allow aluminum foil to touch the ceramic cooktop under ANY circumstances.
- **Aluminum utensils** - The melting point of aluminum is much lower than that of other metals. Care must be taken when aluminum pots or pans are used on the cooktop. If aluminum pans are allowed to boil dry when using the cooktop, the utensil may be damaged or destroyed and it may fuse to, break or mark the ceramic glass surface, permanently damaging the cooktop surface.

Replacing the oven light

The light bulb is located at the rear of the oven and is covered with a glass shield held by a wire holder. The glass shield must be in place whenever the oven is in use.



WARNING

Ensure that the appliance is switched off before replacing the light bulb to avoid the possibility of electric shock.

CAUTION

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

To replace the oven light bulb:

1. Turn electrical power off at the main source or unplug the range.
2. Push 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 will then need to be reset. To reset, see **Setting the clock**.

CARE & CLEANING

Removing and replacing the lift-off oven door

CAUTION

To avoid possible injury when removing or replacing the oven door, follow the instructions below carefully and always hold the oven door with both hands positioned away from the door hinge area.

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

To remove oven door:

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

To replace oven door:

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

Special door care instructions

Most oven doors contain glass that can break. Follow these recommendations:

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

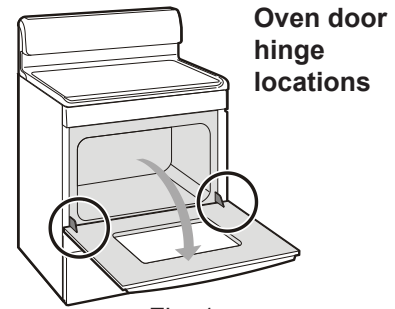


Fig. 1

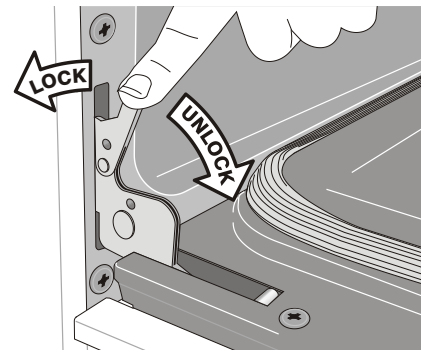


Fig. 2

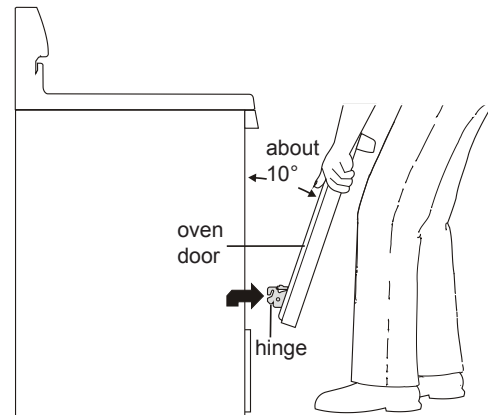


Fig. 3

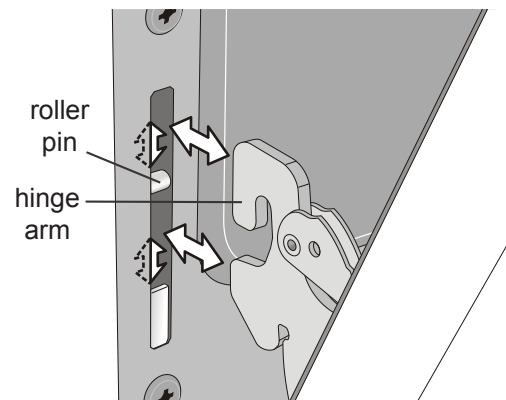


Fig. 4

| Problem | Solution |
|---|--|
| Poor baking results. | <ul style="list-style-type: none"> • Many factors affect baking results. Make sure the proper oven rack position is used. Center food in the oven and space pans to allow air to circulate. Allow the oven to preheat to the set temperature before placing food in the oven. Try adjusting the recipe's recommended temperature or baking time. If you feel the oven is too hot or cool, see "Adjusting Oven Temperature" section in this Use & Care Guide. |
| Appliance is not level. | <ul style="list-style-type: none"> • Be sure floor is level, strong & stable enough to adequately support range. • If floor is sagging or sloping, contact a carpenter to correct the situation. • Poor installation. Place oven rack in center of oven. Place a level on the oven rack. Adjust leveling legs at base of appliance until the rack is level. • Kitchen cabinet alignment may make range appear not level. Be sure cabinets are square & have sufficient room for appliance clearance. |
| Cannot move appliance easily. Appliance must be accessible for service. | <ul style="list-style-type: none"> • Cabinets not square or are built in too tightly. Contact builder or installer to make appliance accessible. • Carpet interferes with appliance. Provide sufficient space so appliance can be lifted over carpet. |
| Surface element too hot or not hot enough. | <ul style="list-style-type: none"> • Incorrect control setting. Be sure the correct control is ON for the element that you are attempting to use. |
| Surface element does not heat. | <ul style="list-style-type: none"> • Lightweight or warped pans used. 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 & medium-weight pans heat evenly. Because lightweight pans heat unevenly, foods may burn easily. |
| Entire appliance does not operate. | <ul style="list-style-type: none"> • The time of day is not set. The time of day must first be set in order to operate the oven. See "Setting the clock" in the Setting Oven Controls section. • Make sure cord/plug is plugged correctly into outlet. • Service wiring is not complete. Contact your dealer, installing agent or authorized service agent. • Electrical power outage. Check house lights to be sure. Call your local electric company for service. |
| Oven portion of appliance does not operate. | <ul style="list-style-type: none"> • Be sure the oven controls are set properly for the desired cooking feature. See Setting Oven Controls in this manual or read the instructions "Entire appliance does not operate" in this checklist. |
| Self-clean cycle does not work. | <ul style="list-style-type: none"> • Oven control not set properly. Follow instructions under Self-Clean. • Self-cleaning cycle was interrupted. Follow steps under "Stopping or interrupting a self-cleaning cycle" under Self-Cleaning. |

BEFORE YOU CALL • Solutions to common problems

| Problem | Solution |
|---|---|
| Soil not completely removed after self-cleaning cycle. | <ul style="list-style-type: none">• 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 can be cleaned with a stiff nylon brush and water or a nylon scrubber. Be careful not to damage the oven gasket. |
| Oven smokes excessively during broiling. | <ul style="list-style-type: none">• Incorrect setting. Follow broiling instructions in Setting Oven Controls.• Make sure oven door is opened to broil stop position.• Meat too close to the broil element. Reposition the oven rack to provide proper clearance between the meat & the element. Preheat the broil element for searing.• Meat not properly prepared. Remove excess fat from meat. Cut remaining fatty edges to prevent curling, but do not cut into lean.• Broiler pan and insert wrong side up and grease not draining. Always place insert on the broiler pan with ribs up & slots down to allow grease to drip into pan (some models).• Grease has built up on oven surfaces. Regular cleaning is necessary when broiling frequently. Old grease or food spatters cause excessive smoking. |
| Flames inside oven or smoking from oven vent. | <ul style="list-style-type: none">• Excessive spillovers in oven. For example this will happen for pie spillovers or large amounts of grease left on the oven bottom. Wipe up excessive spillovers before starting oven. If flames or excessive smoke are present see "Broiling" in the Setting Oven Controls section. |
| Oven control panel beeps & displays any F code error (for example F30). | <ul style="list-style-type: none">• Oven control has detected a fault or error condition. Press clear off to clear the display & stop beeping. Try the bake or broil feature again. If the F code error repeats, remove power from appliance, wait 5 minutes and then repower appliance and set clock for the time of day. Try the bake or broil feature again. If the fault recurs, record fault and call for service. |
| Drip bowls are pitting or rusting (coil cooktop models only). | <ul style="list-style-type: none">• Foods with acids, such as tomatoes, if allowed to stand in/on bowls will cause corrosion. Remove and wash drip bowls as soon as possible after a spill over.• Normal environment. Houses located along sea coasts are exposed to salt air. Protect bowls as much as possible from direct exposure to salt air. |
| Drip bowls are turning color or distorted (coil cooktop models only). | <ul style="list-style-type: none">• Bottom surface of cookware extends beyond surface element and touches cooktop surface. This can cause high enough temperatures to discolor the drip bowls. DO NOT use cookware of this type. Pan sizes should be matched to the size of the element. Replacement drip bowls may be purchased from your appliance dealer. |

| Problem | Solution |
|--|--|
| Scratches or abrasions on cooktop surface (ceramic glass cooktop models only). | <ul style="list-style-type: none">• Coarse particles such as salt or sand between cooktop and utensils can cause scratches. 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 Cooktop cleaning and maintenance in the Care & Cleaning section of this Use & Care Guide.• Cookware with rough bottom has been used. Use smooth, flat-bottomed cookware. |
| Metal marks on cooktop (ceramic glass cooktop models only). | <ul style="list-style-type: none">• Sliding or scraping of metal utensils on cooktop surface. Do not slide metal utensils on cooktop surface. Use a ceramic-glass cooktop cleaner to remove the marks. See "Cooktop cleaning and maintenance" in the Care & Cleaning section. |
| Brown streaks or specks on cooktop (ceramic glass cooktop models only). | <ul style="list-style-type: none">• Boilovers are cooked onto surface. Use razor blade scraper to remove soil. See Cooktop Cleaning and Maintenance in the Care & Cleaning section. |

INTERNATIONAL WARRANTY

AUTOMATIC WASHERS • AUTOMATIC DRYERS • WASTE DISPOSERS • COOK TOPS • COOKER HOODS • OVENS • RANGES • DISHWASHERS

THIS WARRANTY APPLIES OUTSIDE THE UNITED STATES AND PUERTO RICO.

For your protection as the original purchaser, for home use, this appliance is warranted as set forth below.

IMPORTANT:

This Warranty shall not apply if the appliance has been subject to any accident, abuse or misuse, or damage by fire, flood or other acts of God. This Warranty covers only parts obtained through our Authorized Service Agency.

1-YEAR - MANUFACTURE & MATERIAL:

During the 1st year from the date of installation, we will, through our Authorized Service Agency, repair or replace (at our option) FOB factory any part that becomes inoperable due to defects in manufacture or material under normal use and service.

CUSTOMER'S RESPONSIBILITIES:

1. Record the model and serial number on this Warranty and keep it with your sales slip or invoice as a record of your installation date.
2. Provide proper connection to utilities, installation, setting of controls, and maintenance in accordance with instructions in the user's manual for the appliance.
3. Pay charges for pick up and delivery of the appliance, labor, transportation, local duties or taxes associated with warranty service including any charge to analyze the condition of the appliance. During the 1-Year Warranty, such charges are the responsibility of the dealer from whom the appliance was purchased, or as specified at the time of the purchase of the appliance.
4. Replacement of glass and light bulbs.

HOW TO OBTAIN SERVICE:

Contact the dealer where the appliance was purchased or any other of our authorized dealers. The dealer will make the necessary arrangements or refer you to our Authorized Service Agency.

THERE ARE NO OTHER WARRANTIES EXPRESS OR IMPLIED COVERING THIS APPLIANCE, EXCEPT THIS WARRANTY, WHICH IS IN LIEU OF ALL OTHER WARRANTIES, INCLUDING, TO THE EXTENT PERMITTED BY LAW, ANY IMPLIED WARRANTY OR MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE.

IN NO EVENT SHALL WE BE LIABLE FOR SPECIAL, INDIRECT OR CONSEQUENTIAL DAMAGES, OR FOR ANY DELAY IN THE PERFORMANCE OF THIS WARRANTY DUE TO CAUSES BEYOND OUR CONTROL.

THE SOLE AND EXCLUSIVE REMEDY UNDER THIS WARRANTY SHALL BE LIMITED TO THE REPLACEMENT OF PARTS AS HEREINBEFORE PROVIDED.

ELECTROLUX MAJOR APPLIANCES INTERNATIONAL
10200 DAVID TAYLOR DRIVE
CHARLOTTE, NC 28262 U.S.A.

ID2011-899A-2